



Holiday Inn
Arlington at Ballston

Updated for 2023

Complete Banquet Menus

Holiday Inn Arlington at Ballston

4610 N. Fairfax Drive
Arlington, VA 22203

Meeting Packages



All Day Beverage Service

\$26 per person

AM Coffee

Freshly Brewed Regular and Decaffeinated Coffee
Assorted Herbal Teas

Mid-Morning Refresh

Freshly Brewed Regular and Decaffeinated Coffee
Assorted Herbal Teas

PM Beverage Service

Freshly Brewed Regular and Decaffeinated Coffee
Assorted Herbal Teas
Soft Drinks and Bottled Water

Express Meeting Package

Minimum of 25 guests, all prices are per person.

\$38 per person

Continental Breakfast

Sliced Seasonal Fruit
Assorted Muffins and Breakfast Pastries
Freshly Brewed Regular and Decaffeinated Coffee
Assorted Herbal Teas
Orange, Apple and Cranberry Juice

Mid-Morning Beverage Refresher

Freshly Brewed Regular and Decaffeinated Coffee
Assorted Herbal Teas

PM Beverage Service

Freshly Brewed Regular and Decaffeinated Coffee
Assorted Herbal Teas
Soft Drinks and Bottled Water

Choose one:

Assorted Cookies, Lemon Bars, Chocolate Chip Brownies and Blondies

OR

Whole Fruit, Multi-Grain bars

Meeting Packages



Complete All Day Meeting Package

Minimum of 25 guests, all prices are per person.

\$56.00 per person

Continental Breakfast

- Sliced Seasonal Fruit
- Assorted Muffins and Breakfast Pastries
- Freshly Brewed Regular and Decaffeinated Coffee
- Assorted Herbal Teas
- Orange, Apple and Cranberry Juice

Mid-Morning Beverage Refresh

- Freshly Brewed Regular and Decaffeinated Coffee
- Assorted Herbal Teas

Luncheon

Select from one of our cold lunch buffet options: (choose one)

- The New York Deli
- That's a Wrap
- The Salad Bar

OR

Add \$12.00 per person for a hot buffet selection: (choose one)

- The Italian
- The Backyard Cookout

PM Beverage Service

- Freshly Brewed Regular and Decaffeinated Coffee
- Assorted Herbal Teas
- Soft Drinks and Bottled Water

Choose one:

- Assorted Cookies, Lemon Bars, Chocolate Chip Brownies and Blondies

OR

- Whole Fruit, Multi-Grain bars

À la Carte Selections



À la Carte Selections

The Bakery

Freshly baked assorted Danish and muffins	\$40.00	per dozen
Croissants: plain, chocolate, almond and fruit filled	\$45.00	per dozen
Assorted scones	\$45.00	per dozen
Pecan sticky buns	\$45.00	per dozen
Freshly baked bagels with cream cheese	\$28.00	per dozen

Beverage Service

Freshly brewed regular coffee, decaffeinated coffee and assorted hot tea	\$7.00	per person
Freshly brewed regular coffee or decaffeinated coffee	\$60.00	per gallon (serves 15-20 people)
Assorted bottled juices	\$5.00	each
Bottled Water	\$4.00	each
Assorted soft drinks	\$4.50	each
Freshly brewed iced tea with lemon wedges	\$45.00	per gallon (serves 15-20 people)
Lemonade	\$45.00	per gallon (serves 15-20 people)
Tropical fruit punch	\$45.00	per gallon (serves 15-20 people)

Afternoon Delights

Sliced seasonal fresh fruit	\$12.00	per person
Assorted whole fruit	\$3.50	per piece
Freshly baked cookies	\$35.00	per dozen
Chocolate chunk brownies and chocolate chip blondies	\$45.00	per dozen
Jumbo pretzels served warm	\$9.00	per person
Mixed nuts or trail mix	\$40.00	per pound
Pretzels or potato chips	\$4.00	per bag
White cheddar popcorn	\$5.00	each
Granola bars or energy bars	\$5.00	each
Chocolate dipped strawberries	\$60.00	per dozen

Themed Breaks



Minimum of 25 guests, all prices are per person.

The Healthy Way

\$19.00

Assorted bottled juices, bottled water, sliced seasonal fruit, fresh vegetable platter with herb dip, and multi-grain bars.

The Mediterranean Break

\$22.00

Sliced fresh seasonal fruit platter, hummus and pita chips, soft drinks and bottled water.

Southwest Fiesta

\$24.00

Miniature quesadillas & chicken empanadas, tortilla chips with guacamole and salsa, soft drinks and bottled water.

The Cookie & Brownie Bar

\$18.00

Assorted cookies (chocolate chip, oatmeal raisin, macadamia nuts and double chocolate chip) and brownies, soft drinks and bottled water.

The Novelty Break

\$16.00

Assorted frozen fruit bars and novelty ice cream bars, soft drinks and bottled water.

Breakfast Buffets



Minimum of 25 guests, all prices are per person.

Continental Breakfast

\$20.00

Sliced seasonal fruit platter
 Assorted breakfast pastries
 Brewed regular and decaffeinated coffee
 assorted herbal teas
 Orange, apple, and cranberry juices

The Basic Buffet

\$26.00

Sliced seasonal fruit platter
 Scrambled eggs
 Bacon, sausage links or turkey sausage patties (select one)
 Home fried potatoes with peppers & onions
 Southern biscuits with butter and preserve.
 Brewed regular & decaffeinated coffee assorted herbal teas.
 Orange, apple, and cranberry juices

The Executive

\$28.00

Sliced seasonal fruit platter
 Assorted bagels and muffins
 Butter, preserves and cream cheese
 Scrambled eggs
 Bacon, sausage links or turkey sausage patties (select two)
 Home fried potatoes with peppers & onions
 Brewed regular and decaffeinated coffee assorted herbal teas
 Orange, apple, and cranberry juices

The Ballston Classic

\$30.00

Sliced seasonal fruit platter
 Assorted bagels and muffins
 Butter, preserves and cream cheese
 Scrambled eggs
 Bacon, sausage links or turkey sausage patties (select two)
 Home fried potatoes with peppers & onions
 Pancakes or French toast
 Brewed regular and decaffeinated coffee
 assorted herbal teas
 Orange, apple, and cranberry juices

Breakfast Plated



The Arlingtonian

\$26.00

Scrambled eggs

Choose one: Bacon, sausage links or turkey sausage patty

Home fried potatoes with sautéed peppers and onions

The Virginian

\$36.00

Scrambled eggs with chives

Choose one: Virginia Ham, Bacon, Sausage Links, or Turkey Patty

Two Buttermilk Pancakes *or* Cinnamon French Toast with Maple Syrup

Home Fried Potatoes with sautéed peppers and onions

The Old Dominion

\$28.00

Three Buttermilk Pancakes *or* Cinnamon French Toast with Maple Syrup

Choose one: Bacon, Sausage Links, or Turkey Sausage Patty

All prices listed are per person.

All breakfasts include freshly brewed regular and decaf coffee, as well as assorted hot tea options, chilled fresh orange juice, and a basket of breakfast pastries.

Plated Lunches



Main Course

Served with mixed greens salad (your choice of dressing), rolls and butter, and dessert. Beverage service includes freshly brewed regular & decaffeinated coffee, assorted hot tea, and one dessert selection. *added side option \$6.00 pp

Chicken Françoise

\$46.00

Chicken Marsala with Mushroom Sauce

\$46.00

Pan Seared Herb Salmon with Lemon Caper Beurre Blanc

\$49.00

Pan Seared Beef Filet with Mushroom Bordelaise Sauce

\$68.00

Grilled NY Strip with Peppercorn Demi-Glace

\$69.00

Tri-Color Cheese Tortellini Puttanesca

\$44.00

Accompaniments

Vegetables

Please select one.

Roasted Brussel Sprouts with Bacon

Haricot Verts

Steamed Broccoli

Seasonal Vegetable Medley

Grilled Asparagus- add \$2.50 pp

Starch

Please select one.

Rice Pilaf

Long Grain & Wild Rice

Lyonnais Fingerling Potatoes

White Cheddar Mashed Potatoes

Herb Egg Noodles

Dessert

Please select one.

New York Cheesecake

Golden Fudge Layer Cake

German Chocolate Cake

Carrot Cake

Cold Lunch Buffets



The New York Deli

\$34.00

Platter of Fresh Sliced Deli Meats and Cheeses including:

Turkey, Roast Beef, Ham, Swiss,
Cheddar, and Provolone

Assorted breads, lettuce, tomatoes, sliced red
onion, and Kosher Pickles

Condiments and Toppings

Potato Chips and Cole Slaw

Assorted cookies and chocolate chip brownies

The Executive Deli

\$38.00

Choice of Soup: Chicken Noodle, Tomato Basil
Bisque or Potato Leek

Mixed Green Salad with choice of Dressings

Pasta Salad with roasted vegetables and herb
vinaigrette and Cole Slaw

Platter of Ready-made Sandwiches including:

Smoked Turkey & Provolone Cheese, Ham & Swiss
cheese, Roast Beef & Cheddar cheese,

Chicken Caesar Wrap, and Grilled Vegetable Wrap

Potato Chips

Chef's Choice Dessert

That's A Wrap

\$39.00

Fresh Seasonal Fruit Salad

Choice of: Mixed Green Salad, Potato Salad, or Pasta
Salad

Platter of Assorted Wraps including:

Chicken Caesar, Tuna Salad, Smoked Turkey, Ham,
Roast Beef, and Grilled Vegetables

Fresh Seasoned Potato Chips

Assorted cookies and chocolate chip brownies

All prices are per person. All gluten free/vegetarian
options are an add'l \$6 per person

All lunch buffets require a minimum of 25 guests.

Served with freshly brewed regular coffee,
decaffeinated coffee, and assorted hot tea.

The Salad Bar

\$32.00

Soup: Chicken Noodle, Tomato Basil Bisque or
Potato Leek (choose one)

Mixed Green Salad with choice of dressings

Tarragon Chicken Salad

Tuna Niçoise Salad

Truffle Egg Salad

Assorted rolls

Chef's choice of dessert

Hot Lunch Buffets



The Italian

\$39.00

Tomato Basil Bisque
Caesar Salad with parmesan cheese and garlic croutons
Penne al la Margherita
Chicken Parmesan
Garlic Bread
Tiramisu

The Mexican Fiesta

\$39.00

Create your own fajitas: seasoned beef and chicken; Flour tortillas, sautéed onions and peppers, shredded lettuce; shredded cheese, salsa, guacamole, and sour cream.
Mexican style rice
Black Beans
Tres Leches Cake

BBQ Picnic

\$45.00

Potato Salad
Cole Slaw
Carolina Style Pulled Pork
Sliced Beef Brisket
Roasted Vegetables
Watermelon Platter
Cheesecake

All prices are per person. All gluten free/vegetarian options are an add'l \$6 per person

All lunch buffets require a minimum of 25 guests.

Served with freshly brewed regular coffee, decaffeinated coffee, and assorted hot tea.

The Mediterranean

\$38.00

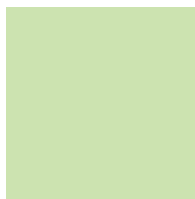
Greek Salad
Fresh herbs and tomato salad
Lemon Mediterranean chicken
Parmesan crusted Tilapia with lemon caper sauce
Rice pilaf
Roasted vegetables
Cheesecake

The Backyard Cookout

\$39.00

Mixed green salad
Potato Salad
Grilled Chicken Breast
Hamburgers
Brioche buns, lettuce, sliced tomatoes & onions, Kosher pickles, condiments and toppings
Seasoned potato chips
Watermelon Platter
Cheesecake

Served Dinners



Soup or Salad

Please select one.

Mixed Greens with Cucumbers, Cherry Tomato, Carrot Strings and Balsamic Vinaigrette

Iceberg Wedge with Bacon, Cherry Tomato and Blue Cheese Dressing

Caesar Salad

Chicken Noodle Soup

Tomato Basil Bisque

Potato Leek Soup

All prices are per person. All gluten free/vegetarian options are an add'l \$6 per person

All served dinners include warm rolls with butter, freshly brewed regular coffee, decaffeinated coffee, and assorted hot tea

Entrées

Limit of 2 meat options and 1 vegetarian option per meal.

Chicken Piccata with Artichoke Hearts

\$52.00

Herbed Chicken Paillard

\$55.00

Pan Seared Beef Filet Mignon with Red Wine Reduction

\$76.00

Grilled NY Strip with Wild Mushroom Fricassee

\$78.00

Citrus Glazed Salmon with Capers and Lemon Sauce

\$58.00

Jumbo Lump Crab Cakes with a Remoulade Sauce

\$64.00

Petite Filet of Beef & Grilled Shrimp

\$76.00

Penne Puttanesca

\$48.00

Accompaniment

Vegetables

Please select one.

Roasted Brussel Sprouts with Bacon

Haricot Verts

Steamed Broccoli

Vegetable Medley

Grilled Asparagus - add \$2.50 pp

Starch

Please select one.

Rice Pilaf

Long Grain & Wild Rice

Lyonnais Fingerling Potatoes

White Cheddar Mashed Potatoes

Herb Egg Noodles

Desserts

Please select one.

New York Cheesecake

Bavarian Fruit Tart

Chocolate Mousse

Carrot Cake

Dinner Buffets



Starters

Please select one.

Mixed Green Salad
Caesar Salad
Creamy Artichoke and Spinach Soup
Tomato Basil Bisque

Dinner buffets require a minimum of 25 guests. All gluten free/vegetarian options are an add'l \$6 per person

Buffets include warm rolls with butter, freshly brewed regular and decaf coffee, and assorted tea options.

Accompaniments

Please select one from each list.

Starch

Parmesan whipped mashed potatoes
Potatoes au gratin
Garlic and herb roasted fingerling potatoes
Long grain & wild rice
Jasmin Rice pilaf
Herb Egg Noodles

Vegetable

Sautéed seasonal vegetable medley
Green beans with caramelized shallots
Cauliflower and broccoli florets
Steamed asparagus – add \$2.50 pp
Braised Brussel sprouts

Main Course

Chicken Francese
Chicken Marsala
Herb Crusted Chicken Breast with mushroom cream sauce
Beef Bordelaise
Prime Rib, horseradish jus
Grilled NY Strip with red wine reduction
Herb crusted pork loin with a cherry port sauce
Pan seared salmon puttanesca
Pan Seared Tilapia with lemon dill sauce

Two Entrées

\$56.00 per person
*with Beef option
\$66pp

Three Entrées

\$62.00 per person
*with Beef option
\$72pp

Dessert Station

Please select one. Additional choice add \$7 per plate

NY Cheesecake Chocolate Mousse
Chocolate Cake Spanish Flan Carrot Cake

Receptions



Hors d' Oeuvres

Prices are per 50 pieces.

Cold Selections

Prosciutto wrapped in melon	\$220.00
Assortment of cold canapes	\$245.00
Jam Balsamic Tomato Crostini	\$190.00
Fig & Goat Cheese Flatbread	\$275.00
Antipasto Mozzarella Veg. Mediterranean Skewer	\$195.00

Hot Selections

Spicy beef empanadas	\$295.00
Scallops wrapped in bacon	\$295.00
Wild mushroom and fontina cheese tartlet	\$195.00
Miniature crab cake	\$265.00
Spanakopita	\$175.00
Coconut chicken tenders	\$185.00
Assorted miniature quiche	\$165.00
Beef and mushroom brochette	\$270.00
Miniature chicken Wellington	\$190.00
Thai vegetarian spring rolls	\$175.00

Display Stations

Serves 50 people.

Fresh Fruit Display \$275.00

An array of sliced fresh seasonal fruit and berries.

Orchard Brie \$250.00

Wheel of Brie baked in a light, flaky pastry stuffed with Raspberry compote and garnished with fresh fruit. Served with French bread slices.

International Cheese Display \$375.00

Display of domestic and international cheeses served with sliced French bread and assorted crackers.

Hummus Platter with Pita Chips & Vegetables \$240.00

Homemade sesame, roasted garlic, and lemon-scented hummus, baby carrots, celery, and assorted season vegetables with baked pita chips.

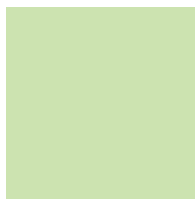
Fresh Vegetable Crudités \$250.00

A selection of fresh garden vegetables served with herb dip.

Viennese Dessert Station \$450.00

An assortment of miniature pastries including eclairs, napoleons, fruit tarts, cream puffs, cannoli's truffles, chocolate-dipped strawberries, tea cookies, and petit fours.

Stations



Action Stations

Upon availability. Please inquire with your hotel contact.

Fajita Grill Station

\$47.00

Slow grilled, marinated steak with chicken fajitas. Mexican style rice, refried beans, onions, peppers, jack and cheddar cheese, salsa, shredded lettuce, chopped tomatoes, sour cream, wheat, and flour tortillas.

Tour of Italy Station

\$38.00

Penne, farfalle, and cheese filled tri-color tortellini, cooked to order with tomato oregano sauce, creamy alfredo sauce, pesto sauce, sautéed chicken, Italian sausage, beef ragu, wild mushroom fricassee, roasted peppers, eggplant.

Stir Fry Station

\$34.00

Coriander and ginger-marinated ship, chicken or tofu stir-fried to order, with spicy Thai red curry-coconut sauce or Szechuan ginger sauce, served with snow peas, shiitake mushrooms, Napa cabbage, broccoli, bell peppers, baby bok choy, and chow mein noodles.

Paella Station

\$45.00

Saffron-scented rice tossed with fresh peas, mushrooms, roasted peppers, and tomatoes, cooked to order with guest's selection of Spanish Chorizo sausage, tiger shrimp, littleneck clams, Prince Edward Island mussels, and roasted chicken.

Mashed Potato Bar

\$28.00

Buttery Yukon gold mashed potatoes, topped with chopped applewood-smoked bacon, shredded aged Cheddar cheese, Maytag Blue cheese, snipped chives, roasted garlic purée, caramelized shallots, and chicken gravy.

All prices are per person. All gluten free/vegetarian options are an add'l \$7 per person

Each action and carving station requires 1 culinary attendant per 50 guests.

\$85.00 per attendant.

All stations will be run for 1.5 hours maximum to control quality and consistency.

Carving Stations

Whole Turkey Breast

\$590.00 each (serves 40)

Roasted and served with silver dollar rolls, cranberry relish, And sage mayonnaise.

Baked Virginia Ham

\$390.00 each (serves 30)

Maple-glazed and served with southern biscuits, and Dijon stone-ground mustard.

Steamship Round of Beef

\$990.00 each (serves 100)

Slow roasted and served with silver dollar rolls, horseradish Cream, and thyme-scented au jus.

Roasted Atlantic Salmon

\$330.00 each (serves 15)

Salmon fillet baked in a puff pastry crust, served with lemon & cayenne aioli.

Roasted Leg of Lamb

\$650.00 each (serves 40)

Herb and garlic marinated lamb leg, served with silver dollar rolls, mint jelly, roasted garlic, and rosemary reduction.

Prime Rib

\$1680.00 each (serves 75)

Slow roasted prime rib of beef crusted in a Lowry's season salt and herb au jus served with mini French dinner rolls, and caramelized sweet Vidalia onions.

Roasted Strip Loin

\$685.00 each (serves 35)

Peppercorn-crusted beef strip loin, served with silver dollar Rolls, shallow-peppercorn demi-glace, and béarnaise sauce.

Bar and Beverage



Open Bars – Call Brands

Charged per person to the host bill. Bar is stocked with call brand liquors, domestic beers, house wines, mixers and soft drinks.

First hour of bar	\$18.00 per person
Additional hours	\$11.00 per person

Martini Bar

3.00 per person, per hour (added to the open bar prices)

Open Bars – Premium Brands

Charged per person to the host account. Bar is stocked with premium brand liquors, domestic beers, house wines, mixers, soft drinks and mineral water.

First hour of bar	\$21.00 per person
Additional hours	\$14.00 per person

Host Bar

Charged per drink to the host bill (please add tax and service charge)

Mixed Drinks

\$7.00 call brands \$11.00 premium brands

Beer

\$8.00 domestic brands \$12 imported brands

Wine

\$12.00 call brands

Cordials and Liqueurs

\$12.00 and up, based on brand.

Bar Brands

Call Spirits

Smirnoff
Vodka
Beefeater Gin
Bacardi Rum
Malibu Rum
Jim Beam Bourbon
Seagram's 7 Crown
Dewars White label Scotch
Sauza Silver Tequila

Premium Spirits

Absolut Vodka
Tanqueray Gin
Bacardi Rum
Captain Morgan's Rum
Jack Daniel's Bourbon
Canadian Club Whiskey
Chivas Regal Scotch
Jose Cuervo Tequila

All bars include:

White Wine

Canyon Road Chardonnay
Beringer White Zinfandel

Domestic Beer

Client choice of 3 Domestic Beers

Red Wine

Canyon Road Cabernet Sauvignon
Canyon Road Merlot

Imported Beer

Client choice of 3 Imported

Bartender and Cashier Fees

Fee listed is per bartender and per cashier. Bartender fees apply to all bars. Cashier fee applies to cash bars of 20 guests or more.

A \$150.00 fee applies to cash and host bars with less than \$300.00 in sales.

*Bartender: \$38.00 per hour
Cashier: \$24.00 per hour*

Cash Bars

Charged per drink to the individual guest (prices inclusive of tax).

Mixed Drinks

\$7.00 call brands \$12.00 premium brands

Beer

\$9.00 domestic brands \$12.00 imported brands

Wine

\$12.00 call brands

Cordials and liqueurs

\$12.00 and up, based on brand.

Beverages & Punch

Champagne Punch

Approx. 16 servings

\$48.00 per gallon

Champagne Toast

\$11.00 per person

Sparkling Apple Cider Toast

\$9.00 per person

Assorted Sodas

\$4.50 per person