

BRINGING YOUR VISION TO LIFE



BANQUETS & EVENTS • 2025

HOLIDAY INN AUSTIN MIDTOWN



Let Us Cater To You!

If you're in town for a meeting, or looking to host an extraordinary event, there's no place better to have it than at Holiday Inn Austin Midtown! Our hotel has 13,000 square feet of meeting space; including an 8,000 square foot ballroom and adjacent pre- function space. We can accommodate any kind of meeting or special event you have in mind. Our meeting rooms are equipped with all the amenities you expect, including complimentary, high speed, wireless internet.

When you contact us to inquire about hosting an event, we'll start you out on the right foot with a sales manager who understands your needs and exactly what you're looking for. Whether you are planning a roundtable discussion with lunch for middle managers, a training session for new recruits, a full scale conference with clients to impress or a Quinceanera - our sales team is here to assist.

Once booked, from beginning to end, you'll be partnered with an event coordinator who will help you make every arrangement you need to have a successful event.





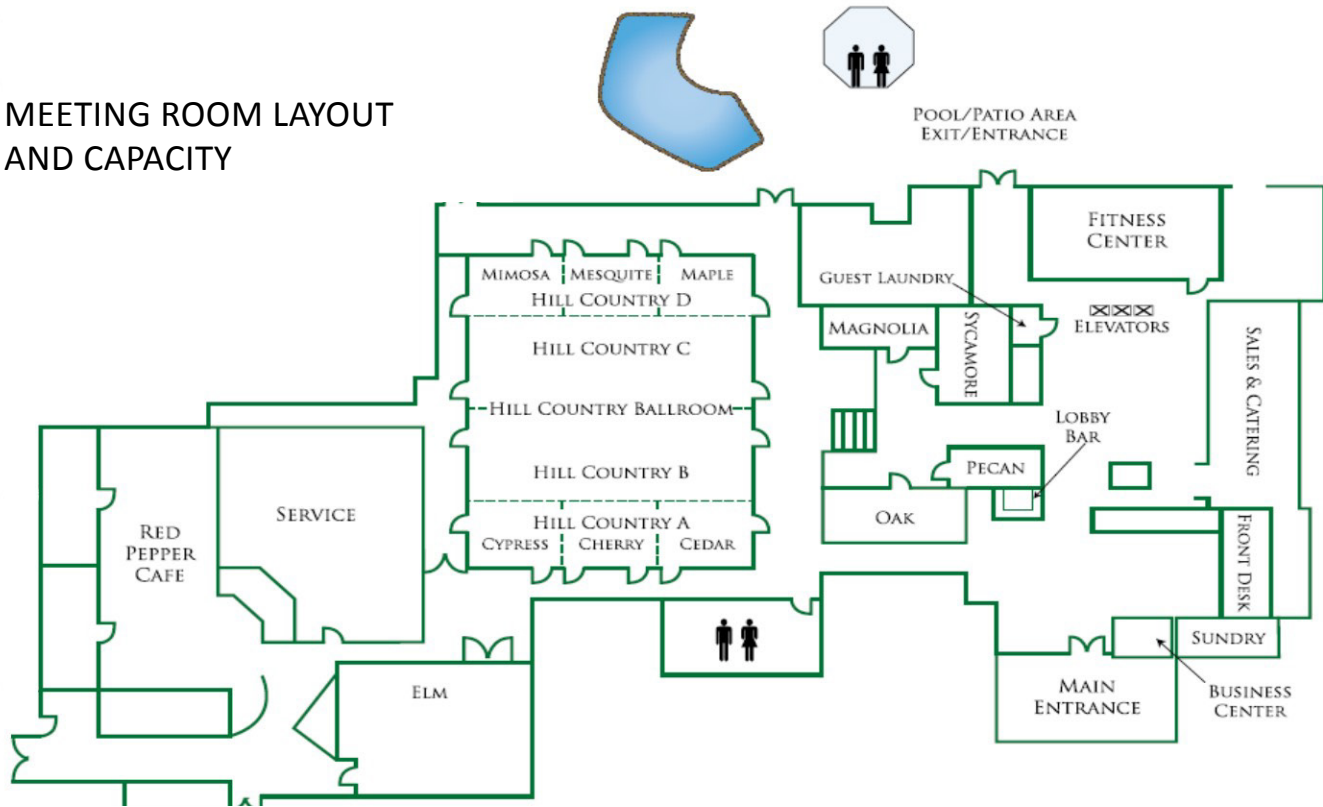
ELEVATING ORDINARY OCCASIONS TO EXTRAORDINARY CELEBRATIONS

13,000 square feet of space. Premium settings and amenities. Professional, dedicated staff.

Endless possibilities.

MEETING ROOM INFORMATION

MEETING ROOM LAYOUT AND CAPACITY



Room Name	Square Feet	Dimension	Ceiling Height	Rounds of 10	Theater	Classroom (3 Per)	Conference
Hill Country Ballroom	8000	80'x100'	12'	450	700	450	N/A
Hill Country AB or CD	4000	80'x50'	12'	250	350	200	N/A
Hill Country BC	4800	80'x60'	12'	320	400	250	N/A
Hill Country B or C	2400	80'x30'	12'	150	250	125	56
Hill Country A	1600	80'x20'	10'	110	150	60	N/A
Hill Country D	1600	80'x20'	10'	110	150	60	N/A
Cedar, Cypress, Maple Mimosa	440	22'x20'	10'	30	40	25	22
Cherry or Mesquite	535	28'x20'	10'	40	60	36	30
Sycamore	420	20'x26'	8'	30	40	24	24
Magnolia	372	31'x12'	8'	N/A	N/A	N/A	12
Pecan	324	27'x12'	8'	20	20	16	22
Oak	350	27'x15'	8'	30	20	16	22
ELM	1600	40'x40'	8'	100	150	90	N/A

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BREAKFAST

BANQUETS & EVENTS • 2025



All Breakfast Entrees includes Freshly Squeezed Orange Juice,
Freshly Brewed Regular and Decaffeinated Coffee, and a Selection of Specialty Hot Teas
\$50.00 Set-Up Fee will be added for groups with less than 30 people

Classic American Breakfast

Fresh Country Scrambled Eggs
Cottage Fried Breakfast Potatoes
Choice of Crisp Bacon or Sausage Links
Homemade Buttermilk Biscuits with Butter and
Preserves
\$23.95 per person

Migas y Mas

Fresh Country Scrambled Eggs mixed with Bell Peppers,
Onions, Tomatoes, and Corn Tortilla Strips; topped with
Pepper Jack Cheese
Tex-Mex Fried Breakfast Potatoes
Refried Beans
Flour Tortillas and House Made Salsa
\$21.95 per person

Heart Healthy Breakfast

Fresh Scrambled Egg Whites with Spinach, Mushrooms,
Tomato and Feta Cheese
Fresh, Sizzling, Turkey Sausage Patty
Selection of Fresh Seasonal Sliced Fruit
Whole Wheat English Muffins with Butter and
Preserves
\$26.95 per person

Enhance With:

Assorted Dry Cereals
\$4.95 each

Warm Cinnamon Rolls
\$6.65 per person

Homemade Breakfast Tacos with Salsa
\$7.50 per person

Hot Oatmeal with Brown Sugar, Raisins and Milk
\$7.50 per person

Homemade Buttermilk Biscuit Sandwiches with
Scrambled Eggs, Cheese and Sausage Patty
\$7.50 per person

Buttery Croissant Sandwiches with Ham and Cheese
\$8.95 per person

Traditional Quiche Lorraine
\$12.95 per person

To ensure you receive the highest quality of service, all pricing is subject to 22% Service Charge and Applicable Tax.
Prices are Subject to Change Due to Market Fluctuations.

All Breakfast Buffets include Freshly Squeezed Orange Juice,
Freshly Brewed Regular and Decaffeinated Coffee, and a Selection of Specialty Hot Teas

Healthy Continental Breakfast Buffet

Selection of Fresh Seasonal Sliced Fruit
Assorted Plain and Fruit Flavored Yogurt
Selection of Crunchy Granola with Fresh Seasonal Berries
Assorted Muffins, Coffee Cakes and Bagels
\$19.95 per person

La Fiesta Breakfast Buffet

Fresh Country Scrambled Eggs with Green Peppers and Onions
Warm Flour Tortillas, Shredded Cheddar Cheese, Sliced Jalapeno Peppers, Sour Cream and Salsa
Your Choice of Crispy Bacon, Ham or Sausage Links
Tex-Mex Fried Potatoes
Refried Beans
\$24.95 per person

Build Your Own Texas Taco Buffet

Selection of Fresh Seasonal Sliced Fruit
Build Your Own Texas Taco with:
Fresh Country Scrambled Eggs, Shredded Cheese, Crispy Bacon, Sausage Links, Cottage Fried Potatoes and Warm Flour Tortillas
\$24.95 per person

Capital Buffet

Selection of Fresh Seasonal Sliced Fruit
Assorted Plain and Fruit Flavored Yogurt
Fresh Country Scrambled Eggs
Crispy Bacon and Sausage Links
Cottage Fried Potatoes
Homemade Buttermilk Biscuits with Gravy
Buttery Croissants
\$27.95 per person

Enhance With:

Omelet Station*‡

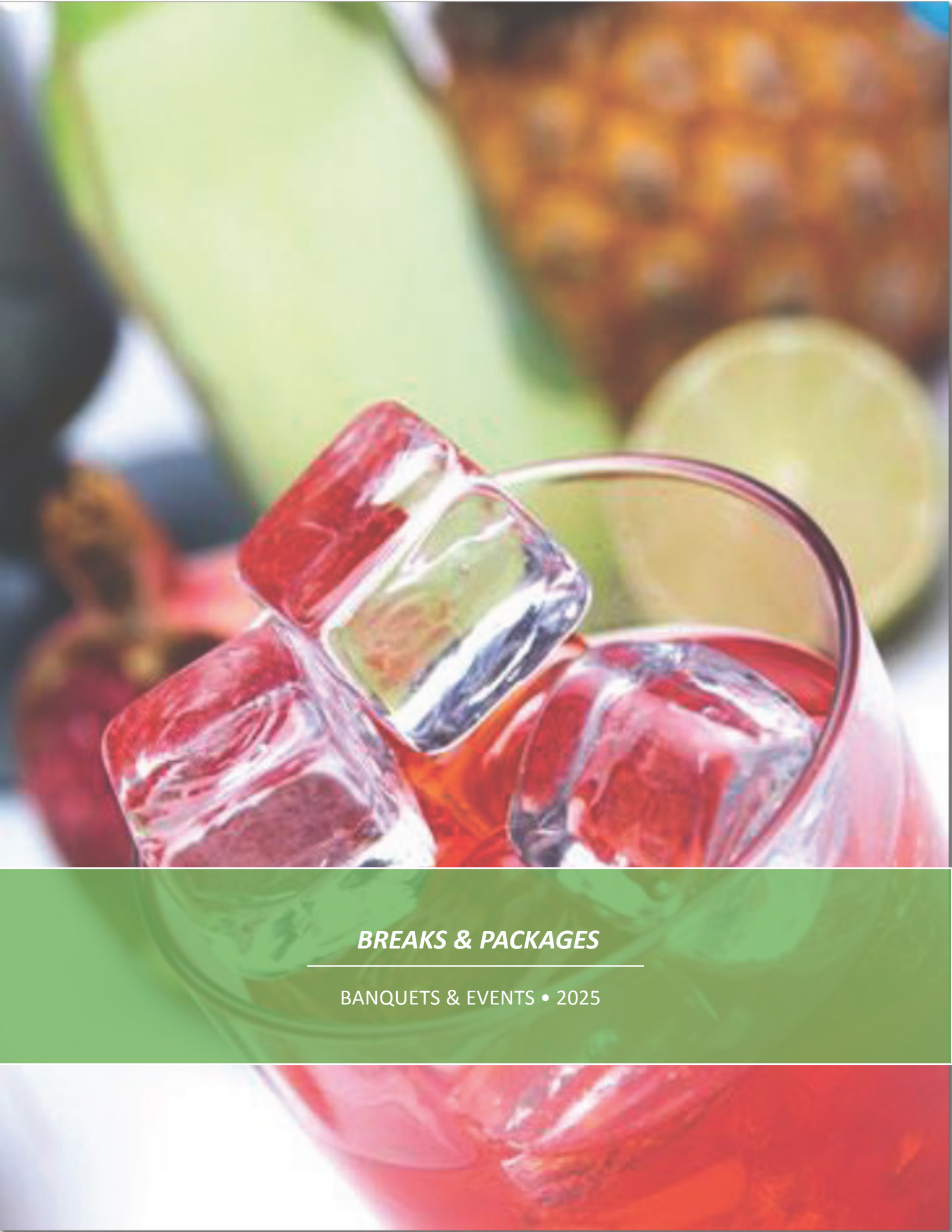
Country Fresh Eggs prepared to order with fillings of Mushroom, Onions, Diced Ham, Crumbled Bacon, Green Peppers, Cheddar Cheese, Bay Shrimp and/or Salsa
\$16.95 per person

Waffle Station*‡

Warm Waffles Prepared with Strawberries, Blueberry and Cherry Sauces, Whipped Cream, Warm Maple Syrup, Honey Butter, Diced Pecans, Powdered Sugar, Apple and Peach Compote
\$15.95 per person

*Stations require \$100.00 chef fee per station.

‡One station per 50 attendees.



BREAKS & PACKAGES

BANQUETS & EVENTS • 2025

Beverages

Freshly Brewed Regular and Decaffeinated Dark Roasted Coffee	\$55.00 per gallon
Individually Packaged Specialty Hot Teas	\$24.00 per gallon
Freshly Brewed Iced Tea	\$50.00 per gallon
Chilled Lemonade	\$45.00 per gallon
Energy Drinks – Red Bull or Monster	\$6.00 each
Assorted Fruit Juices (Orange, Apple, Grapefruit, Tomato, Cranberry)	\$40.95 per gallon
Assorted Regular and Diet Soft Drinks	\$4.00 each
Gatorade or Vitamin Water	\$4.00 each
San Pellegrino Sparkling Water	\$5.00 each
Individual 2% or Chocolate Milk	\$3.00 each

Bakery

Assorted Breakfast Pastries	\$41.95 per dozen
Assorted Bagels with Whipped Cream Cheese	\$39.95 per dozen
Assorted Fruit Danishes and Muffins	\$39.95 per dozen
Assorted Breakfast Tacos	\$50.95 per dozen
Buttery Breakfast Croissant Sandwiches with Egg, Ham and Cheese	\$50.95 per dozen
Assorted Freshly Baked Scones	\$40.95 per dozen
Assorted Freshly Baked “Texas Size” Cookies	\$39.95 per dozen
Double Chocolate Fudge Brownies	\$39.95 per dozen

Snacks

Assorted Granola and Nutri-Grain Bars	\$26.00 per dozen
Selection of Assorted Plain and Fruit Individual Yogurts	\$4.00 each
Selection of Assorted Candy Bars	\$24.95 per dozen
Chips and Salsa*	\$6.00 per person
*add Chili con Queso	\$4.00 per person
*add Guacamole	\$5.95 per person
Basket of Assorted Seasonal Whole Fresh Fruit	\$3.00 per piece
Soft Jumbo Pretzels with Mustard	\$6.00 per person
Gourmet Mixed Nuts	\$35.95 per dozen

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Wholesome Breaks

AM Break

Assorted Breakfast Breads
Whole Fresh Fruit
Freshly Brewed Coffee, Specialty Hot Teas and Bottled Water
\$16.95 per person

Recharge Health Break

House Made Hummus and Fresh Salsa
Toasted Pita & Warm Tortilla Chips
Vegetable Crudités
Assorted Fruit Juices and Bottled Water
\$21.95 per person

Morning Kick Start

Selection of Assorted Plain and Fruit Individual Yogurts
Assorted Granola and Nutri Grain Bars
Whole Fresh Fruit
Freshly Brewed Coffee and Assorted Fruit Juices
\$20.95 per person

Healthy Delight

Seasonal Sliced Fresh Fruit
Vegetable Crudités
Gourmet Mixed Nuts and Granola Bars
Assorted Fruit Juices and Bottled Water
\$20.95 per person

Scrumptious Breaks

Fiesta Break

House Made Salsa, Guacamole, and Chili con Queso
Served with Tortilla Chips
Churros
Assorted Sodas
\$22.95 per person

Sweet-N- Salty

Soft Jumbo Pretzels with Gourmet Mustard
Assorted Bite-Sized Candy Selection
Whole Fresh Fruit
Assorted Sodas and Bottled Water
\$20.95 per person

PM Power Up

Assorted Nutri Grain and Granola Bars
Whole Fresh Fruit
Freshly Brewed Coffee, Selection of Hot Teas and Bottled Water
\$19.95 per person

Build Your Own Breaks

Build Your Own Sundae

Vanilla & Chocolate Ice Cream
Fresh Sliced Bananas and Strawberries
Dried Fruit Chips, Chocolate Chips, Chopped Nuts, Sprinkles
Caramel, Chocolate and Strawberry Sauce and Whipped Cream
Assorted Sodas and Bottled Water
\$22.95 per person

Build Your Own S'mores

Graham Crackers
Hershey Chocolate Bars
Fluffy Marshmallows
Assorted Sodas and Bottled Water
\$19.95 per person

Build Your Own Trail Mix

M&M's, Chex Mix, Sesame Sticks, Mixed Nuts, Pretzels
Dried Banana and Apricot Chips, Raisins, and Goldfish Crackers
Assorted Sodas and Bottled Water
\$18.95 per person

Build Your Own Break

Choice of one Bakery Item, one Snack Item, and two Beverages from a la carte selections
\$19.95 per person

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Executive Meeting Planner Package

All-Day Beverages

Freshly Brewed Regular and Decaffeinated Coffee
Your Choice of Specialty Hot Teas or Freshly Brewed Iced Tea
Assorted Sodas and Bottled Water

Breakfast Buffet

Fresh Country Scrambled Eggs
Selection of Seasonal Sliced Fruit
Assorted Plain and Fruit Flavored Yogurt
Selection of Crunchy Granola with Fresh Seasonal Berries

AM Break

Assorted Muffins, Coffee Cakes and Bagels
Whole Fresh Fruit

Choice of Lunch Buffet

Build Your Own Sandwich Buffet
Southern Classic
Healthy Buffet

PM Break

Double Chocolate Fudge Brownies or Assorted Freshly
Baked "Texas Size" Cookies or Chips, Salsa and Guacamole
Gourmet Mixed Nuts

\$57.95 per person

Select Meeting Planner Package

All-Day Beverages

Freshly Brewed Regular and Decaffeinated Coffee
Your Choice of Specialty Hot Teas or Freshly Brewed Iced Tea
Assorted Sodas and Bottled Water

AM Break

Assorted Muffins, Coffee Cakes and Bagels
Whole Fresh Fruit

Choice of Lunch Buffet

Build Your Own Sandwich Buffet
Southern Classic
Healthy Buffet

PM Break

Double Chocolate Fudge Brownies or Assorted Freshly
Baked "Texas Size" Cookies or Chips, Salsa and Guacamole
Gourmet Mixed Nuts

\$47.95 per person

Original Meeting Planner Package

All-Day Beverages

Freshly Brewed Regular and Decaffeinated Coffee
Your Choice of Specialty Hot Teas or Freshly Brewed Iced Tea
Assorted Sodas and Bottled Water

AM Break

Assorted Muffins, Coffee Cakes and Bagels
Whole Fresh Fruit

PM Break

Double Chocolate Fudge Brownies or Assorted Freshly
Baked "Texas Size" Cookies or Chips, Salsa and Guacamole
Gourmet Mixed Nuts

\$29.95 per person

All-Day Beverage Packages

Full Day Beverages

Freshly Brewed Regular and Decaffeinated Coffee
Your Choice of Specialty Hot Teas or Freshly Brewed Iced Tea
Assorted Sodas and Bottled Water

\$21.95 per person

Half Day Beverages

Freshly Brewed Regular and Decaffeinated Coffee
Your Choice of Specialty Hot Teas or Freshly Brewed Iced Tea
Assorted Sodas and Bottled Water

\$14.95 per person

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BRUNCH SELECTION

BANQUETS & EVENTS • 2025



\$50.00 Set-Up Fee will be added for groups with less than 30 people

Brunch Buffet

- Fresh Seasonal Sliced Fruit and Berries with yogurt
- Assorted Danishes
- Scrambled Eggs
- Bacon
- Biscuits and Gravy
- French Toast with Syrup
- Chicken Strips
- King Ranch Casserole
- Sliced Jalapenos and Salsa
- Assorted Juices
- Freshly Brewed Regular and Decaffeinated coffee
- Selection of Specialty Teas

\$32.95 per person

Mimosas and Bloody Mary

\$6.50 per drink

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LUNCHEON SELECTIONS

BANQUETS & EVENTS • 2025



All Boxed Lunches include Whole Fresh Fruit, Potato Chips, Fresh Baked Cookie, and a Bottled Water

Classic Boxed Lunch

Assorted Thin Sliced Deli Sandwiches (Choice of Roast Beef, Turkey Breast, or Sugar-Cured Ham) Served on a Buttery Croissant with Swiss Cheese, Lettuce, Tomato and Assorted Condiments

\$23.95 per person

Tuna or Chicken Salad Boxed Lunch

House Made Tuna or Chicken Salad Served on a Buttery Croissant with Swiss Cheese, Lettuce, Tomato and Assorted Condiments

\$23.95 per person

Vegetarian Delight Boxed Lunch

Garden Fresh Array of Grilled Vegetables, Avocado, Red Onions, Lettuce, and Tomato
Served on a Focaccia Bread with Boursin Cheese Spread

\$21.95 per person

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All Buffets include Freshly Brewed Regular and Decaffeinated Coffee and Freshly Brewed Iced Tea with Lemon Wedges

\$50.00 Set-Up Fee will be added for groups with less than 30 people

Healthy Buffet

Your Choice of:

- Two Soups and Three Salads
- Two Soups and a Baked Potato Bar
- Two Salads and a Baked Potato Bar

Soups:

- Chicken Noodle Soup
- Tomato Bisque
- Roasted Poblano Soup
- Chicken Tortilla Soup
- Broccoli & Cheese
- Cream of Potato Soup

Salads:

- Fresh Field Green Salad
- Classic Caesar Salad
- Spinach Salad
- Italian Salad
- Fresh Seasonal Fruit Salad
- Pasta Salad

Baked Potato Bar Includes: Sour Cream, Chives, Butter, Shredded Cheese, and Bacon Bits

Served with Warm Rolls and Butter

Double Chocolate Fudge Brownies

\$27.95 per person

Fajita Fiesta Buffet

- Beef and Chicken Fajitas with Pepper and Onions
- Spanish Rice and Borracho Beans

Served with

Warm Flour Tortillas, Homemade Guacamole, Sour

Cream, Pico de Gallo and Shredded Cheddar Cheese

Tortilla Chips with Homemade Salsa

Margarita Cheesecake

\$32.95 per person

Build Your Own Sandwich Buffet

Selection of Assorted Thin Sliced Deli Meats

(Roast Beef, Smoked Turkey Breast, and Sugar-Cured Ham) Sliced Deli

Cheeses, Tomatoes, Leaf Lettuce, Red Onions, Pickle Spears and

Assorted Condiments

Served with a Fresh Field Green Salad, Southern Potato Salad, Pasta

Salad, and Texas Potato Chips

Assorted Bakery Breads and Rolls and Assorted Freshly Baked "Texas Size" Cookies

\$27.95 per person

Southern Comfort Buffet

Your Choice of (2):

- Roasted or Fried Chicken Quarters
- Fried Catfish, Meatloaf, Chicken Fried Steak, Salisbury Steak or Chicken Fried Chicken

Served with Southern Style Green Beans

Choice of:

- Homemade Macaroni & Cheese, Rice, Mashed Potatoes or Roasted Red Potatoes

Fresh Field Green Salad

Warm Rolls

Fresh Seasonal Pies (Cherry, Peach, Blueberry or Apple)

\$27.95 per person

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All Buffets include Freshly Brewed Regular and Decaffeinated Coffee and Iced Tea with Lemon Wedges

\$50.00 Set-Up Fee will be added for groups with less than 30 people

Build Your Own Burger Buffet

Selection of Fresh Beef Patties and Grilled Chicken Breasts

Sliced Deli Cheeses, Tomatoes, Leaf Lettuce, Red Onions, Jalapeños, Crispy Bacon,

Pickle Spears and Assorted Condiments

Served with Southern Potato or Pasta Salad and Texas Potato Chips

Assorted Bakery Breads and Rolls

Assorted Freshly Baked "Texas Size" Cookies

\$28.95 per person

Little Italy Buffet

Your Choice of Two Entrées:

- Home Baked Meat Lasagna
- Vegetarian Lasagna
- Chicken Marsala
- Grilled Pesto Chicken

Your Choice of One Pasta:

- Cheese Tortellini with Prosciutto Cream Sauce
- Spaghetti with Marinara sauce
- Linguini with Alfredo sauce

Served with

Fresh Italian Salad

(Romaine Lettuce, Cherry Tomatoes, Olives, Red Bell Peppers, Cucumbers, and Carrots, Sprinkled with Parmesan Cheese)

- Ratatouille
- Warm Garlic Bread Sticks and
- Tiramisu

\$29.95 per person

Taste of Midtown's Texas BBQ Buffet

Your Choice of Entrées*

- Mesquite Smoked Brisket
- Barbecued Chicken Quarters
- Grilled Sausage
- Barbecued Pork Loin

Served with

- Southwest Mustard Potato Salad, Coleslaw, Southern Style Baked Beans, Macaroni & Cheese and Homemade Cream Corn

- Sliced White Onions, Jalapeños, Butter Chip Pickles Barbecue Sauce

Texas Toast

Warm Apple Cobbler

**One Entrée: \$32.95 per person*

**Two Entrées: \$35.95 per person*

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All Plated Luncheons include Freshly Brewed Regular and Decaffeinated Coffee and Iced Tea with Lemon Wedges

Basil and Garlic Penne Pasta*

Basil and Garlic Penne Pasta Tossed with a Mushroom, Garlic and Sun Dried Tomato Sauce
Served with a Fresh Italian Salad, Warm Garlic Bread Sticks and a slice of Italian Cream Cake
\$24.95 per person

Add Grilled Chicken Breast for \$5.00 per person.

Eggplant Parmesan*

Grilled Eggplant Topped with a Zesty Tomato Sauce
Served over a bed of Fresh Linguine Noodles, tossed in a Butter and Herb Sauce, a Fresh Italian Salad, Italian Style Vegetables, Warm Garlic Bread Sticks and a slice of Tiramisu

\$28.95 per person

Add Grilled Chicken Breast for \$5.00 per person.

Pasta Primavera*

Fettuccini Noodles Tossed with a Basil Alfredo Sauce, Mixed with Garden Vegetables, and Topped with Fresh Parmesan Cheese
Served with a Fresh Italian Salad, Warm Garlic Bread Sticks and a slice of Italian Cream Cake

\$24.95 per person.

Add Grilled Chicken Breast for \$5.00 per person.

Vegetable Lasagna*

Lasagna Noodles Stacked with Garden Vegetables, and Topped with a Zesty Tomato Sauce Served with a Fresh Italian Salad, Warm Garlic Bread

Sticks and a slice of Tiramisu

\$24.95 per person

Chicken Fried Luncheon

Your Choice of:

- Traditional Chicken Fried Steak
- Traditional Chicken Fried Chicken

Both Topped with a Pepper Cream Gravy Served with a Fresh Field Green Salad, Whipped Garlic Red Potatoes, Southern Style Green Beans, Warm Rolls with Butter and a Fresh Seasonal Fruit Pie (Cherry, Peach, Blueberry or Apple)

\$25.95 per person

Chicken Monterey

Grilled Chicken Breast, Topped with Grilled Shrimp, Sliced Tomato, Avocado, Monterey Jack Cheese and Tomato Salsa

Served with a Fresh Field Green Salad, Rice Pilaf, Mélange of Market Vegetables, Warm Rolls with Butter and a slice of Chocolate Cake

\$29.95 per person

Oven Broiled Tilapia

Oven Broiled Tilapia, Topped with a Pineapple-Mango Relish

Served with Fresh Field Green Salad, Rice Pilaf, Mélange of Market Vegetables, Warm Rolls with Butter and a slice of Key Lime Pie

\$27.95 per person

Lemon Basil Chicken

Grilled and Seasoned Chicken Breast, Topped with a Creamy Lemon Basil Pesto Sauce Served with a Fresh Field Green Salad, Wild Rice Pilaf, Asparagus, Warm Rolls with Butter and Chocolate Custard

\$28.95 per person

**Vegetarian Options*

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RECEPTIONS & STATIONS

BANQUETS & EVENTS • 2025

Cold Selections (\$9.95 per person)

Mini Assorted Finger Sandwiches and Wraps
Fresh Tomato & Mozzarella Bruschetta on Crostini
English Cucumbers with Herb Cheese
Traditional Deviled Eggs
House Made Tuna Salad on Fresh Cucumber Slices
Boursin Cheese, Apple and Walnuts on Endive
Cranberry Chicken Salad with a Savory Puff Pastry
Beef Roulades Stuffed with Horseradish
Smoked Salmon Pinwheels
Flour Tortilla Rollups (Black Beans, Goat Cheese, Vegetables)
Antipasto Skewers with Mozzarella & Roma Tomatoes
Mini Hummus & Red Pepper Phyllo Bites

Hot Selections (\$12.95 per person)

Assorted Empanadas (Chicken and Beef)
Assorted Mini Quiches
Jalapeño Poppers
Seafood Stuffed Mushrooms
Smoked Bacon Wrapped Scallops
Petit Baked Beef Wellingtons
Coconut Shrimp with Orange Marmalade Sauce
Assorted Chicken Wings (Your Choice of Two):
Ranch, Lemon Pepper, Garlic Parmesan, Honey BBQ, Spicy Buffalo
Chicken & Waffles Sliders
Vegetable Spring Rolls with Hot Mustard
Coconut Crusted Chicken Tenders with Sweet N' Sour Sauce
Assorted Meatballs (Your Choice of Two):
Swedish, Italian, BBQ, Sweet 'N Sour, Spicy
Chicken Pot Stickers with Ginger Soy Sauce
Chicken Quesadillas
Parmesan Tortellini Bites

Reception Enhancements:

Seasonal Fresh Fruit Display - \$10.95 per person

Garden Fresh Vegetable Crudités - \$10.95 per person Crisp

Seasonal Vegetables, Served with Ranch Dip

Imported & Domestic Cheese Display - \$13.95 per person

Chef's Selection of Assorted Cheeses and Crackers

Imported Meat & Cheese Display - \$14.95 per person

Chef's Selection of Assorted Meats, Cheeses, Breads, Relishes & Special Accompaniments

Assorted Dessert Display - \$13.95 per person

Sumptuous display of Petit Fours, Assorted Truffles, and Shot Glass Parfaits

Jumbo Shrimp on Ice –

Market price per pound

Served with Cocktail Sauce & Lemon Wedges

Passed hors d'oeuvres available for an additional \$100.00 per server

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All Action Stations require a Specialty Chef or Carver for an additional \$100.00 per station.

Stations are available as an enhancement with Hors d'oeuvres or Dinner (Plated or Buffet) Parties only.

Taste of Italy

Fresh Fettuccini and Ziti Pasta, Served with Alfredo, Marinara and Pesto Sauce
Includes Toppings of Mushrooms, Black Olives, Onions, Fresh Grated Parmesan Cheese and Warm Garlic Bread Sticks
\$24.95 per person

*Add Grilled Chicken Breast for \$5 or Sautéed Shrimp for \$8

Taste of the Southwest

Sizzling Chicken, Beef, Shrimp or Grilled Vegetable Fajitas
Cooked with Peppers and Onions Served with Flour Tortillas, Cheddar Cheese, Sour Cream, Guacamole and Pico de Gallo
Chicken \$19 | Beef \$22.95 | Shrimp \$24 | Grilled Vegetables \$16

Macaroni and Cheese Station

Macaroni Pasta, Served with Cheddar Cheese Sauce Includes Toppings of Chopped Bacon, Shaved Parmesan Cheese, Sliced Jalapeños, Bread Crumbs and Seasonal Vegetables
\$20.95 per person

*Add Grilled Chicken Breast for \$5 or Sautéed Shrimp for \$8

Stir Fry Station

Teriyaki Chicken and Sweet Chili Beef Stir Fry with Vegetables
Served with White Rice, Soy Sauce, Hot Mustard, and Sweet and Sour Sauce
\$21.95 per person

Carving Stations

All Carved Items are served with Petite Rolls and Appropriate Condiments

Market price per piece.

Roasted Whole Turkey	(Serves 40)
Herb Roasted Pork Loin	(Serves 35)
Bourbon Glazed Ham	(Serves 50)
Roasted Tenderloin of Beef	(Serves 25)
Marinated Roast Strip Loin of Beef	(Serves 50)
Roasted Leg of Lamb	(Serves 35)
Roasted Inside Round of Beef	(Serves 75)
Steamship Round of Beef	(Serves 100)

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DINNER SELECTIONS

BANQUETS & EVENTS • 2025

All Buffets include Freshly Brewed Regular and Decaffeinated Coffee and Iced Tea with Lemon Wedges

\$50.00 Set-Up Fee will be added for groups with less than 30 people

Southern Comfort Buffet

Your Choice of Entrées*

- Chicken Fried Chicken
- Grilled Pork Chops
- Fried Catfish
- Chicken Fried Steak
- Meatloaf
- Salisbury Steak
- Roasted Chicken

Served with vegetables, choice of: Homemade Macaroni & Cheese, Rice, Roasted Red Potatoes or Mashed Potatoes

Fresh Field Green Salad

Warm Rolls and Butter

Fresh Seasonal Fruit Pie (Cherry, Peach, Blueberry or Apple)

**Two Entrées: \$35.95 per person*

**Three Entrées: \$38.95 per person*

Little Italy Buffet

Your Choice of Entrées*

- Home Baked Meat Lasagna
- Vegetarian Lasagna
- Chicken Marsala
- Grilled Pesto Chicken

Your Choice of One Pasta:

- Cheese Tortellini with Prosciutto Cream Sauce
- Spaghetti with Marinara sauce
- Linguini with Alfredo sauce

Served with a Fresh Italian Salad, Ratatouille, and Warm Garlic Bread sticks

**Two Entrées: \$37.95 per person*

**Three Entrées: \$39.95 per person*

Fajita Fiesta Buffet

Your Choice of Entrées*

- Beef Fajitas
- Chicken Fajitas
- Cheese Enchiladas

Served with Peppers and Onions, Spanish Rice and Borracho or Refried Beans

Accompanied with Warm Flour Tortillas, Homemade Guacamole, Sour Cream, Pico de Gallo and Shredded Cheddar Cheese

Tortilla Chips with Homemade Salsa

Margarita Cheesecake

**Two Entrées: \$38.95 per person*

**Three Entrées: \$42.95 per person*

Taste of Midtown's Texas BBQ Buffet

Your Choice of Entrées*

- Mesquite Smoked Brisket
- Barbecued Chicken Quarters
- Grilled Sausage
- Barbecued Pork Loin

Served with Southwest Mustard Potato Salad, Coleslaw, Southern Style Baked Beans, Macaroni & Cheese and Homemade Cream Corn

Sliced White Onions, Jalapeños, Butter Chip Pickles
Barbecue Sauce

Texas Toast

Warm Apple Cobbler

**Two Entrées: \$39.95 per person*

**Three Entrées: \$43.95 per person*

To ensure you receive the highest quality of service, all pricing is subject to 22% service charge and Applicable Tax.
Prices are Subject to Change Due to Market Fluctuations.

All Plated Dinners include Freshly Brewed Regular and Decaffeinated Coffee and Iced Tea with Lemon Wedges

Smoked Chipotle Chicken

Grilled Chicken Breast, Topped with a Smoked Chipotle Cream Sauce
Served with Roasted Red Potatoes with Rosemary and a Selection of Market Vegetables
Fresh Field Green Salad
Warm Rolls and Butter
Dessert
\$34.95 per person

Chicken Cordon Bleu

Chicken Breast stuffed with Ham & Swiss Cheese, Topped with Béarnaise Sauce
Served with Garlic Roasted Mashed Potatoes and Steamed Broccoli
Fresh Field Green Salad
Warm Rolls and Butter
Dessert
\$36.95 per person

Grilled Salmon Fillet

Grilled Salmon Fillet, Topped with a Citrus Beurre Blanc Sauce Served with a Wild Rice Pilaf and Steamed Broccoli Fresh Field Green Salad
Warm Rolls and Butter
Dessert
Market Price per person

Chicken Jerusalem

Sautéed Chicken Breast with Mushroom and Artichoke Hearts Topped with a White Wine Sauce
Served with Mushroom Risotto and Green Beans
Fresh Field Green Salad
Warm Rolls and Butter
Dessert
\$35.95 per person

Slice Roast of Beef

Thinly Sliced Roast Sirloin, Topped with a Mushroom Sauce
Served with Roasted New Potatoes with Rosemary and a Selection of Market Vegetables
Fresh Field Green Salad
Warm Rolls and Butter
Dessert
Market Price per person

Airline Chicken

Pan Seared Chicken Breast, Topped with Herb Jus Served with Whipped Garlic Red Potatoes and Green Beans Fresh Field Green Salad
Warm Rolls and Butter
Dessert
\$35.95 per person

Prime Rib of Beef

Roasted Prime Rib, Accompanied with Au Jus and a Light Horseradish Sauce
Served with Twice Baked Potatoes and Broccolini
Fresh Field Green Salad
Warm Rolls and Butter
Dessert
Market Price per person

Tenderloin of Beef

Pan Seared Twin Medallions of Beef
Served with Mushroom Confetti Rice and a Selection of Market Vegetables
Fresh Field Green Salad
Warm Rolls and Butter
Dessert
Market Price per person

Chicken & Shrimp

Grilled Chicken Breast, Topped with Jumbo Shrimp
Served with Roasted Red Potatoes with Rosemary and a Selection of Market Vegetables
Fresh Field Green Salad
Warm Rolls and Butter
Dessert
\$48.95 per person

Sirloin & Shrimp

Thinly Sliced Roast Sirloin, Topped with Jumbo Shrimp
Served with Twice Baked Potato and a Selection of Market Vegetables
Fresh Field Green Salad
Warm Rolls and Butter
Dessert
Market Price per person

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BEVERAGES

BANQUETS & EVENTS • 2025

Bartender fee of \$150 is required. (Fee covers up to 4 hours, each additional hour is \$50)

Top Shelf Brands

Grey Goose, Ciroc, Patron Silver, Crown Royal and Hennessy

\$9.00 per drink

Premium Brands

Absolut, Capt. Morgan, J.W. Red, Jack Daniels, Reposado 1800, Canadian Mist and Bombay

\$8.00 per drink

House Brands

Smirnoff, Bacardi Silver, Dewar's, Early Times, Cuervo Gold and Beefeaters

\$7.00 per drink

House Wines

Canyon Road Chardonnay, Beringer White Zinfandel, Canyon Road Merlot, Canyon Road Cabernet Sauvignon

\$7.00 per drink

Imported Beer

Corona, Dos Equis, Heineken, Shiner, Stella Artois

\$6.00 per drink

Domestic Beer

Bud Lite, Budweiser, Coors Lite, Michelob Ultra, Miller Lite

\$5.00 per drink

Hosted Bar

The number of drinks consumed will be charged to one account.

Prices are tax inclusive and are per drink.

A 22% Service Charge will be applied.

Cash Bar

The Price List Per Drink will be displayed

Guests Pay per Drink ordered, taxes will be added at each purchase.

Specialty Cocktails

Keg of Domestic Beer Market Price per keg

Keg of Imported Beer Market Price per keg

Each Keg serves approximately 150-175 people.

Margarita Machine Rental \$750 (180 servings)

****Includes your choice of one flavor and all the tequila (house brand) needed**

House Made Alcoholic Punch \$105 per gallon

Your Choice of One:

- Bloody Mary
- Screwdriver Punch
- Champagne Punch
- Sangria Punch

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HOLIDAY INN AUSTIN MIDTOWN

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