

MAKE YOUR EVENT EXTRAORDINARY



**BANQUETS & EVENTS • 2021**

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 more than 15,000 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 or a full scale conference with clients to impress - 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



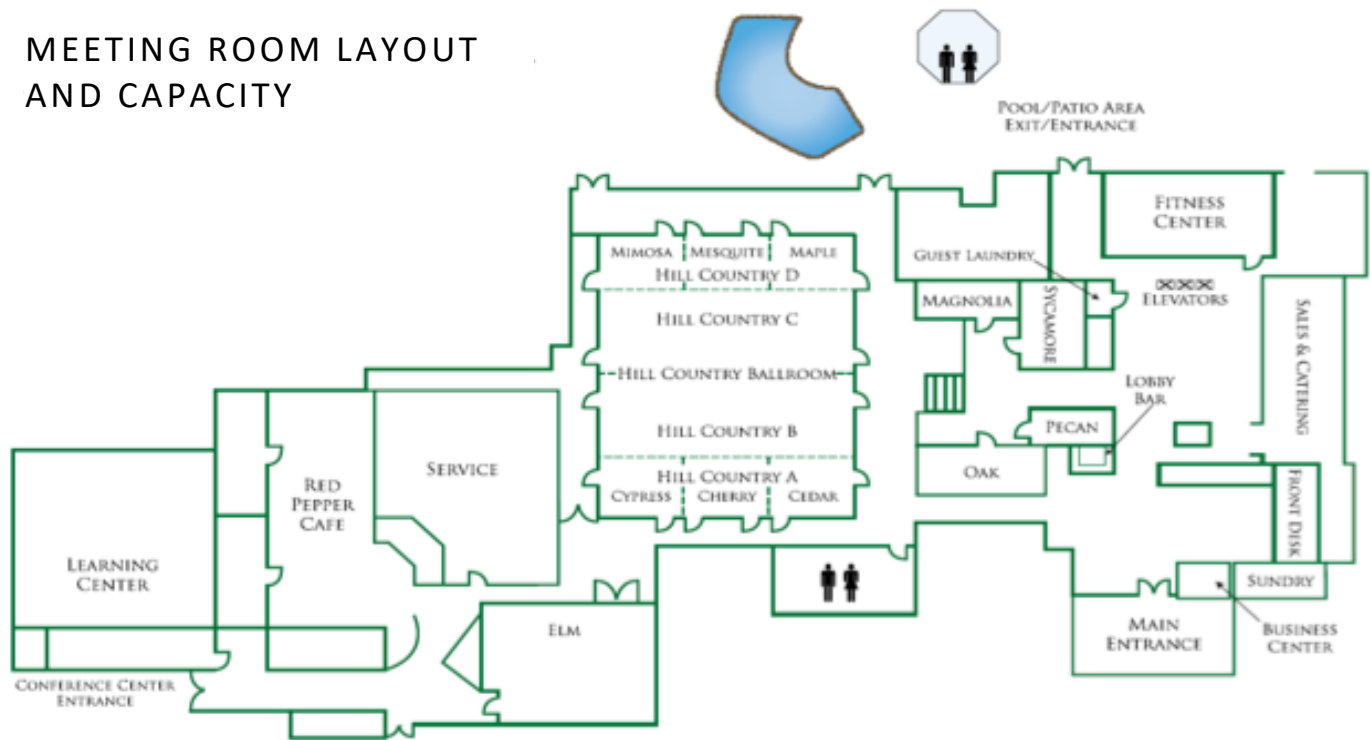


## ***Your Event. Your Way.***

15,000 square feet of space. Premium settings and amenities. Professional, dedicated staff.  
***Endless possibilities.***

# MEETING ROOM INFORMATION

## MEETING ROOM LAYOUT AND CAPACITY



| Room                          | Square Feet | Dimension | Ceiling Height | Rounds of 10 | Theater | Classroom<br>(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         |
| Learning Center               | 1842        | N/A       | 14'            | N/A          | N/A     | 50                   | N/A        |
| Elm                           | 1600        | 40'x40'   | 8'             | 110          | 150     | 90                   | 32         |

## *Table Of Contents*

---

| PAGE | TOPIC                 |
|------|-----------------------|
| 6    | Breakfast             |
| 9    | Breaks & Packages     |
| 13   | Luncheons             |
| 18   | Receptions & Stations |
| 21   | Dinner                |
| 24   | Beverages             |



*BREAKFAST*

---

BANQUETS & EVENTS • 2021

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

### 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

### 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

### 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

### Enhance With:

Assorted Dry Cereals  
  
Warm Cinnamon Rolls  
  
Homemade Breakfast Tacos & Salsa  
  
Traditional Eggs Benedict  
  
Hot Oatmeal with Brown Sugar, Raisins and Milk  
  
Homemade Buttermilk Biscuit Sandwiches with  
Scrambled Eggs, Cheese and Sausage Patty  
  
Buttery Croissant Sandwiches with Ham and Cheese  
  
Traditional Quiche  
Lorraine

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

### 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

### 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

### 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

### 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

#### 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

---

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.





***BREAKS & PACKAGES***

---

BANQUETS & EVENTS • 2021

## Beverages

Freshly Brewed Regular and Decaffeinated Dark Roasted Coffee  
Individually Packaged Specialty Hot Teas  
Freshly Brewed Iced Tea  
Chilled Lemonade  
Energy Drinks – Red Bull or Monster  
Assorted Fruit Juices (Orange, Apple, Grapefruit, Tomato, Cranberry)  
Assorted Regular and Diet Soft Drinks  
Gatorade or Vitamin Water  
Evian Bottled Water  
San Pellegrino Sparkling Water  
Individual 2% or Chocolate Milk

## Bakery

Assorted Breakfast Pastries  
Assorted Bagels with Whipped Cream Cheese  
Assorted Fruit Danishes and Muffins  
Assorted Breakfast Tacos  
Buttery Breakfast Croissant Sandwiches with Egg, Ham and Cheese  
Assorted Freshly Baked Scones  
Assorted Freshly Baked “Texas Size” Cookies  
Double Chocolate Fudge Brownies

## Snacks

Assorted Granola and Nutri-Grain Bars  
Selection of Assorted Plain and Fruit Individual Yogurts  
Selection of Assorted Candy Bars  
Display of Seasonal Sliced Fresh Fruits  
Basket of Assorted Seasonal Whole Fresh Fruit  
Seasonal Fresh Fruit Skewers  
Display of Assorted Cubed Cheeses  
Soft Jumbo Pretzels served with Warm German Mustard  
Gourmet Mixed Nuts  
Cornucopia Gourmet Popcorn  
Cracker Jacks, Pretzels, Potato Chips, Snack Mix  
Haagen Dazs Ice Cream 4oz Cups or Ice Cream Bars  
Chili Con Queso with Tortilla Chips  
Homemade Guacamole with Tortilla Chips  
Warm Spinach Artichoke Dip served with Tortilla Chips  
Salsa served with Tortilla Chips  
Hummus with Pita Chips  
Fresh Vegetable Crudité

---

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.

### Wholesome Breaks

#### AM Break

Assorted Breakfast Breads  
Whole Fresh Fruit  
Freshly Brewed Coffee, Specialty Hot Teas and Bottled Water

#### Recharge Health Break

House Made Hummus and Fresh Salsa  
Toasted Pita & Warm Tortilla Chips  
Vegetable Crudit   
Assorted Fruit Juices and Bottled Water

#### 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

#### Healthy Delight

Seasonal Sliced Fresh Fruit  
Vegetable Crudit 

Gourmet Mixed Nuts and Granola Bars

### Scrumptious Breaks

#### Fiesta Break

House Made Salsa, Guacamole, and Chili con Queso  
Served with Tortilla Chips  
Churros  
Assorted Sodas and Agua Fresca

#### Sweet-N- Salty

Soft Jumbo Pretzels with Gourmet Mustard  
Assorted Bite-Sized Candy Selection  
Whole Fresh Fruit  
Assorted Sodas and Bottled Water

#### PM Power Up

Assorted Nutri-Gran and Granola Bars  
Whole Fresh Fruit  
Freshly Brewed Coffee, Selection of Hot Teas and Bottled Water

#### Specialty Popcorn Break

Your Choice of 2 Flavors of Cornucopia Popcorn  
Assorted Freshly Baked "Texas Size" Cookies  
Whole Fresh Fruit  
Assorted Sodas and Bottled Water

### 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

#### Build Your Own S'mores

Graham Crackers  
Hershey Chocolate Bars  
Fluffy Marshmallows  
Assorted Sodas and Bottled Water

#### 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

#### Build Your Own Break

Choice of one Bakery Item, one Snack Item, and two Beverages from a la carte selections

---

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.

## 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  
Gourmet Mixed Nuts

## 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  
Gourmet Mixed Nuts

## 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  
Gourmet Mixed Nuts

## 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

### 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

---

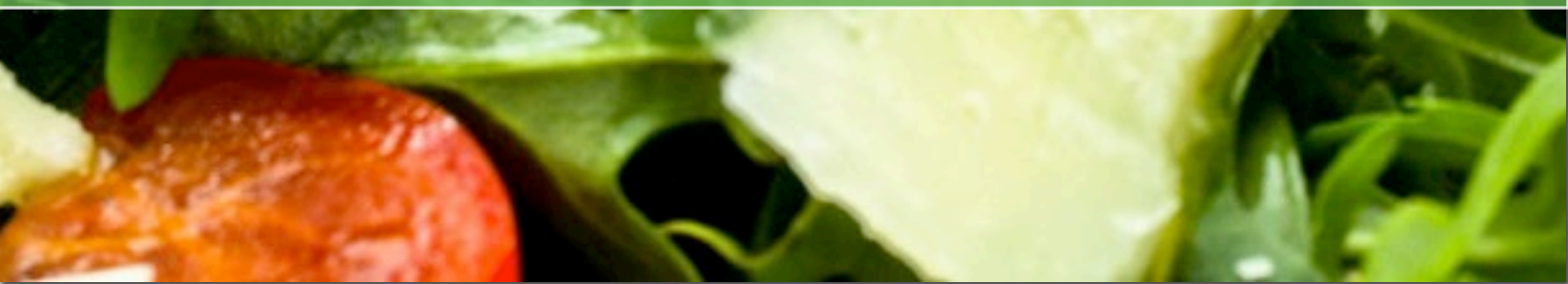
To ensure you receive the highest quality of service, all pricing is subject to 22% service charge and Applicable Tax.  
Prices are Subject to Change Due to Market Fluctuations.



*LUNCHEON SELECTIONS*

---

BANQUETS & EVENTS • 2021



All Boxed Luncheons include Fresh Seasonal Fruit Cup, Texas Potato Chips,  
Fresh Baked “Texas Sized Cookie” and a Bottle of Water

### Classic Boxed Lunch

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

### 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

### 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

---

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 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 (Add \$2)
- Two Salads and a Baked Potato Bar (Add \$2)

Soups:

- 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

### 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

### 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 and

Pasta Salad, and Texas Potato Chips

Assorted Bakery Breads and Rolls and Assorted Freshly Baked

“Texas Size” Cookies

### Southern Comfort Buffet

Your Choice of : 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)

---

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 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

### 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 a 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

### 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

---

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 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

### Eggplant Parmesan\*

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

### 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

### 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

### 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)

### 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

### 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

### 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

*\*Vegetarian Options*

**Add Grilled Chicken Breast for Additional Pricing**

---

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.



## *RECEPTIONS & STATIONS*

---

BANQUETS & EVENTS • 2021

**Cold Selections**

- 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)
- Gulf Shrimp on Ice with Cocktail Sauce
- Antipasto Skewers with Mozzarella & Roma Tomatoes
- Mini Hummus & Red Pepper Phyllo Bites
- Alaskan Snow Crab Claws with Cocktail Sauce *Market Price*
- Chocolate Dipped Strawberries *Market Price*

- 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

**Hot Selections Prices Vary**

**Reception Enhancements:**

Seasonal Fresh Fruit Display

Served with Your Choice of Chocolate Fondue or Honey Yogurt Dip

Garden Fresh Vegetable Crudités

Crisp Seasonal Vegetables, Served with Ranch Dip

Imported & Domestic Cheese Display

Chef's Selection of Assorted Cheeses and Crackers

Imported Meat & Cheese Display

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

Assorted Dessert Displa

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

Jumbo Gulf Shrimp on Ice

Served with Cocktail Sauce & Lemon Wedges

Passed hors d'oeuvres available for an additional pricing

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 Action Stations require a Specialty Chef or Carver for an additional \$60 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

\*Add Grilled Chicken Breast or Sautéed Shrimp at additional pricing

**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 | Beef | Shrimp | Grilled Vegetables  
prices may vary*

**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

\*Add Grilled Chicken Breast or Sautéed Shrimp at additional pricing

**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

**Carving Stations**

All Carved Items are served with Petite Rolls and Appropriate Condiments

|                                    |              |
|------------------------------------|--------------|
| Roasted Whole Turkey               | (Serves 40)  |
| Herb Roasted Pork Loin             | (Serves 35)  |
| Bourbon Glazed Ham                 | (Serves 50)  |
| Smoked 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) |

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.



*DINNER SELECTIONS*

---

BANQUETS & EVENTS • 2021

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: \$27.95 per person*

*\*Three Entrées: \$30.95 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

### 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

*Select one or two, prices vary*

### 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: Prices vary*

*\*Three Entrées: Prices vary*

---

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

### 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

### Grilled Salmon Filet

Grilled Salmon Filet, Topped with a Citrus Beurre Blanc Sauce  
Served with a Wild Rice Pilaf and Steamed Broccoli  
Fresh Field Green Salad  
Warm Rolls and Butter

### 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

### 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

### 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

### 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

### 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

### 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

### 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

---

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.



*BEVERAGES*

---

BANQUETS & EVENTS • 2019



**Top Shelf Brands**

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

**Premium Brands**

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

**House Brands**

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

**House Wines**

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

**Imported Beer**

Corona, Dos Equis, Heineken, Shiner, Stella Artois

**Domestic Beer**

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

**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**

Bartender fee of \$155 per hour is required. (Fee covers up to 4 hours, each additional hour is \$30)

**Specialty Cocktails**

Keg of Domestic Beer                      180 Servings

Keg of Imported Beer

Margarita Machine Rental (180 servings)

\*\*Includes your choice of one flavor and all the tequila needed

House Made Alcoholic Punch

Your Choice of One:

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

---

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.



***HOLIDAY INN AUSTIN MIDTOWN***

6000 Middle Fiskville Rd. Austin, TX 78752 | Phone 512-451-5757 | Fax 512-206-3017

[www.hiausmid.com](http://www.hiausmid.com) | [facebook.com/hiausmid](https://facebook.com/hiausmid)