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EVENTS

Holiday Inn University Plaza & Sloan Convention Center

1021 Wilkinson Trace | Bowling Green, KY 42103

(270)745-0088

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BREAKFAST

SEASONAL

juices

coffee

teas

pastries

milk

yogurt

eggs

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Plated Breakfasts include Orange Juice, Royal Cup Regular & Decaf Coffee and
Choice of Hot or Iced Tea

Southern Comfort | \$16

- Fluffy Biscuits & Sausage Gravy
- Choice of Bacon or Sausage
- Whole Fruit Basket

Pancake Plate | \$17

- Pancake with Berry Compote, Blueberry, Strawberry, Pineapple, Syrup, or Whipped Cream
- Choice of Bacon or Sausage

Metropolitan | \$19

- Herb & Aged Cheddar Scrambled Eggs
- Choice of Bacon or Sausage
- Breakfast Potatoes & Broiled Tomato
- Muffin Basket

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Breakfast Buffets include Assorted Juices, Royal Cup Regular & Decaf Coffee and
Choice of Hot or Iced

35 Person Minimum

Sunrise Buffet | \$21

- Fresh Fruit Salad
- Herb & Aged Cheddar Scrambled Eggs
- Crispy Bacon, Country Sausage & Hash Brown Casserole
- Biscuits with Sausage Gravy
- Breakfast Pastries & Muffins with Fruit Jams, Honey & Butter

Executive Buffet | \$28

- Sliced Fresh Fruit Display
- Choice of Two: Scones, Danish or Muffins
- Herb & Aged Cheddar Scrambled Eggs
- Crispy Bacon & Country Sausage & Hash Brown Casserole
- Double Thick French Toast
- Assorted Yogurts with Granola Topping
- Assorted Cold Cereals & Milk

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Breakfast Buffets include Assorted Juices, Royal Cup Regular & Decaf Coffee and
Choice of Hot or Iced
35 Person Minimum

On- the Go Breakfast | \$18

- House made Bacon, Egg & Cheese Biscuits
- Selection of Whole Fruit
- Granola Bars
- Assorted Fruit Yogurts

Continental Breakfast Buffet | \$15

- Sliced Fresh Fruit Display
- Assorted Breakfast Pastries
- Assorted Fruit Yogurts
- Granola Bars



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BREAKS

DELIGHT

muffins

juices

nuts

popcorn

pretzels

cakes

soda

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Morning Breaks include 1 hour of service, Fruit Juices, Royal Cup Regular & Decaf Coffee and

Choice of Hot or Iced

Groups under 20 add \$2 per person



Top of the Morning | \$18

Sliced Fresh Fruit, Fruit Yogurts with Granola, Assorted Breakfast Pastries with Scones, Bagels with Cream Cheese, Hard Boiled Eggs

- Refreshed for 4 continuous hours

Derby Starter | \$18

Sliced Fresh Fruit, Croissant Sandwich with Egg, Cheese & Ham, Sausage Burrito with Salsa & Sour Cream

Mid-Morning | \$8

Whole Fresh Fruit & Assorted Snack Bars

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AM Break- Enhancements

Additions — Per Item/Person

- 4 Hours of Continuous Coffee Service Featuring Regular and Decaf Royal Cup Coffee | \$3
- 4 Hours of Continuous Beverages Including Regular and Decaf Royal Cup Coffee, Iced Tea, Assorted Coke Products & Bottled Waters | \$5
- Warm Breakfast Croissants with Egg, Cheese, and Choice Of Bacon, Sausage, or Ham | \$4
- Make Your Own Yogurt Parfait with Fresh Berries & Granola | \$5
- Omelet Station (\$75 attendant fee per 100 guests) | \$7

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Afternoon Breaks include 1 hour of service, Iced Tea, Royal Cup Regular & Decaf Coffee,
Assorted Coke Products & Bottled Water

Groups under 20 add \$2 per person

Take Me Out to the Ballgame | \$13

Fresh Popped Popcorn, Chips & Dip, Everything Wrapped Hotdog, Honey Roasted Peanuts & Cracker Jacks©

Sundae Special | \$12

2 Ice Cream Flavors: Vanilla, Chocolate or Strawberry, Chocolate Syrup, Strawberry Sauce & Hot Fudge, Nuts, Whipped Cream and Candy Pieces

Executive PM Break | \$15

Whole Fresh Fruit, Assorted Fresh Baked Cookies, Jumbo Brownies or Blondies, Cubed Cheese & Crackers
- *Refreshed for 4 Hours*

Derby Home Stretch | \$14

Potato Chips with Onion & Ranch Dips, Cubed Cheese & Crackers, Hard Mini Pretzels, Tortilla Chips with Queso & Salsa
- *Refreshed for 4 Hours*

The Healthy Nut | \$17

Hummus with Pita Bread, Vegetable Crudit  Platter with Roasted Red Pepper Hummus & Light Ranch, Dried Fruits & Nuts Cups, Nature Valley & Kind Bar

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Beverages

Royal Cup Regular Coffee | \$27 per gallon

Royal Cup Decaf Coffee | \$27 per gallon

Seattle's Best Regular Coffee | \$40 per gallon

Seattle's Best Decaf Coffee | \$40 per gallon

Flavored Coffee Syrup | \$17 per bottle

Assorted Teas with Hot Water | \$27gallon

Bottled Juices | \$6 each

Orange, Apple, or Cranberry Juice | \$25 per gallon

Lemonade or Fruit Punch | \$17 per gallon

Iced Tea (unsweet or sweet) | \$24 per gallon

Assorted Coke Products | \$3 each

Bottled Waters | \$3 each



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Price Per Dozen

- Assorted Danish | \$22
- Assorted Muffins | \$22
- Assorted Scones | \$32
- Bagels with Cream Cheese | \$28
- Cinnamon Rolls | \$31
- Croissants with Butter & Preserves | \$22
- Breakfast Burritos | \$37
- Egg & Cheese Croissant with Bacon, Ham, or Sausage | \$37
- Assorted Fresh Baked Cookies | \$30
- Assorted Jumbo Brownies | \$28

Price Per Item

- Individual Bags Potato or Pita Chips | \$3
- Assorted Granola Bars | \$3

Price Per Item (continued)

- Assorted Candy Bars | \$5
- Ice Cream Treats | \$5
- Jumbo Soft Pretzels | \$4
- Fruit Yogurt | \$4
- Sliced Fresh Fruit | \$7
- Whole Fresh Fruit | \$3

Price Per Pound

- Fresh Popped Popcorn | \$18
- Potato Chips with Dip | \$22
- Tortilla Chips with Salsa | \$22
- Mini Hard Pretzels or Roasted Peanuts | \$20
- Trail Mix | \$24
- Warm Spinach Dip with Pita Chips | \$52

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LUNCH

ESSENCE

salads

hamburgers

fish

beef

pasta

sandwiches

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Plated Lunches include a House Salad with Dressing, Chef's Selection of Vegetable and Starch, Bread Service, Water, Iced Tea & Coffee

Add Plated Dessert Choice | \$5

Herb Sautéed Chicken Breast | \$24.50

Lightly breaded Chicken Breast topped with Herb Supreme Sauce

Mediterranean Chicken | \$25

Chicken Breast stuffed with Spinach & Feta Cheese served with a Garlic Parmesan Sauce

Roasted Pork Loin | \$25

Roasted Pork Loin with an Apple Cider Mustard Sauce

Smoked BBQ Beef Brisket | \$28

Sliced, Smoked BBQ Beef Brisket smothered in Tangy Barbecue Sauce

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Plated Lunches include a House Salad with Dressing, Chef's Selection of Vegetable and Starch,
Bread Service, Water, Iced Tea & Coffee

Add Plated Dessert Choice | \$5

Hartland Hot Brown | \$26

Thickly Sliced Turkey, Bacon and Tomato over Corn Bread, Baked in a Rich Mornay Sauce

Grilled Chicken Penne Pasta | \$23

Grilled Chicken Breast with Penne Pasta and a Sundried Tomato Pesto Sauce

Traditional Lasagna | \$24

Meaty Marinara & Cheese layered between Lasagna Noodles and topped with Melted Cheese

Vegetable Lasagna | \$23

Vegetables & Cheese layered between Lasagna Noodles and topped with Melted Cheese

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Plated Salads include Bread Service, Water, Iced Tea & Coffee. Dressing Choices: Balsamic Vinaigrette, Raspberry Vinaigrette, Ranch, Italian, Caesar, Honey Mustard & French

Add Plated Dessert Choice | \$5



Our Chef's Salad | \$16.50

Mixed Greens topped with Sliced Turkey, Ham, Cheddar & Swiss Cheeses, Sliced Hard Boiled Eggs, Black Olives & Tomatoes and served with Ranch Dressing.

Chicken Caesar Salad | \$17

Grilled Chicken, Crisp Romaine tossed with Shredded Parmesan, complete with Tomato, Garlic Croutons and served with Caesar Dressing

Southwest Salad | \$17.50

Mixed Greens topped with Grilled Chicken, Black Beans, Tomatoes, Onions, Corn, Shredded Cheddar Cheese, Pico de Gallo, Tortilla Strips and served with Salsa Ranch Dressing.

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Sandwich plates include Italian Pasta Salad, Water, Iced Tea & Coffee

Add Plated Dessert Choice | \$5

Hartland Club | \$18

- Thin sliced Ham, Turkey & Provolone served on Sourdough with Bacon, Lettuce, Tomato & Cherry Relish

The Focaccia | \$19

- Thin sliced Ham, Turkey & Smoked Gouda served on Herb Focaccia Bread with Lettuce, Tomato & Roasted Red Pepper Mayonnaise on the side

Cold Brisket Ciabatta | \$21.50

- Sliced BBQ Beef Brisket with Cheddar served on fresh Ciabatta Bread with Lettuce, Tomato & Onion

Cuban | \$22

- Sliced Ham, Pulled Pork & Swiss Cheese served on a Hoagie with Pickle Chips & Dijon Mustard

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Plated Lunch Dessert Choice's

Additional \$5 per person



Dessert Choices

- Strawberry Cheesecake
- Chocolate Mousse Cake
- Black Forest Torte Cake
- Tiramisu
- Derby Pie
- Pecan Pie
- Crème Brulé Cheesecake
- Chocolate Lovin' Spoon Cake

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On The Go Boxed Lunches Include Choice of Bottled Water or Assorted Soft Drink, Individual Condiments, Silverware & Mint



Deli Sandwich | \$18

- Choice of Turkey, Ham, or Roast Beef served on a Kaiser roll
- Individual Bag of Chips
- Whole Fruit
- Cookie

Veggie Wrap | \$19

- Roasted Red Peppers, Onions, Lettuce, Garlic & Herb Boursin Cheese in a Wheat Tortilla
- Individual Bag of Chips
- Whole Fruit
- Cookie

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Deli Buffets Include 1 hour of service, Chef's Selection of Mini Desserts, Water, Iced Tea & Coffee
35 person minimum

Hartland Deli | \$23

- Soup du Jour
- Garden Greens with Assorted Dressings
- Italian Pasta Salad, Potato Salad & Potato Chips
- Deli Collection with Roast Beef, Honey Baked Ham & Roasted Turkey
- Collection of Cheeses, Leaf Lettuce, Sliced Tomatoes, Sliced Onions & Pickle Spears
- Assorted Breads & Rolls

Bistro | \$26

- Soup du Jour
- Garden Greens with Assorted Dressings
- Italian Pasta Salad, Potato Salad & Potato Chips
- Assorted Gourmet Wraps & Bistro Sandwiches

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Soup & Salad Buffets Include 1 hour of service, Chef's Selection of Mini Desserts, Water, Iced Tea & Coffee
35 person minimum

Soup, Salad & Baked Potato | \$21

- Chef's Choice of 2 Hot Soups (one cream & one broth based)
- Salad Bar with Mixed Garden Greens, Tomatoes, Croutons, Black Olives, Broccoli, Assorted Cheeses, Sunflower Seeds & Assorted Dressings
- Croissants and Chicken Salad
- Baked Potatoes with Cheese, Sour Cream, Bacon Bits, Butter & Green Onion toppings
- Add-On Option: Grilled Chicken Strips | \$4 per person

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Hot Lunch Buffets Include 1 hour of service, Chef's Selection of Mini Desserts, Water,
Iced Tea & Coffee

35 person minimum

Taste of Italy | \$27

- Mixed Garden Greens with Assorted Dressings
- Marinated Button Mushroom Salad
- Pasta Choices (Choose 2): Penne, Rotini, Cheese Tortellini
- Sauce Choices (Choose 2): Alfredo, Traditional Marinara, Pesto Cream, Meat Marinara
- Traditional or Vegetable Lasagna
- Italian Green Beans
- Garlic Bread
- Add-on Option: Add Grilled Chicken Strips — \$5 per person

The Plaza - 2 Entrées | \$31 or 3 Entrées | \$37.50

- Mixed Garden Greens with Assorted Dressings
- Salad Choices (Choose 2): Coleslaw, Italian Pasta, Potato, Marinated Button Mushroom
- Entrée Choices (Choose 2 or 3): Fried or Baked Chicken, Beef Stroganoff, Roasted Pork Loin, BBQ Beef Brisket, Smoked Pork Rib Tips, Fried Catfish, Spinach Artichoke Pasta
- Chef's Selection of Vegetable & Starch
- Bread & Butter

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Hot Lunch Buffets Include 1 hour of service, Chef's Selection of Mini Desserts, Water, Iced Tea & Coffee

35 person minimum

Build Your Own Barbeque | \$32.50

- Entree Choices (Choose 2): Grilled Burgers, Bratwurst, Hot Dogs, BBQ Pulled Pork, BBQ Chicken
- Baked Beans
- Coleslaw & Potato Salad
- Baked Mac n Cheese
- Corn Bread

Street Taco Stand Buffet | \$34

- Entree Choices (Choose 2): Pork Carnitas, Ground Beef, Fajita Chicken, Enchiladas
- Flour & Corn Tortillas
- Sautéed Peppers, Onions & Jalapenos
- Black Beans & Spanish Rice
- Street Corn Off the Cob
- Sour Cream, Guacamole & Pico De Gallo

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RECEPTION

ESSENCE

shrimp

wraps

spring rolls

bruschetta

crab

tenderloin

cheese

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Hors d' Oeuvres are 100 Pieces Per Order, Half-Order Minimum Per Item

- Jumbo Shrimp Cocktail | \$310
- Turkey Roulades | \$180
- Ham Roulades | \$210
- Petite Sandwiches | \$220



- Mini Beef Wellington | \$240
- Chicken Satay | \$240
- Veggie Pot stickers | \$180
- Buffalo Wings | \$200
- Crab Stuffed Mushrooms | \$250
- Petite Quiche | \$180
- Mini Crab Cakes | \$250
- Crab Rangoon | \$210
- Meatballs (BBQ or Sweet & Sour) | \$180
- Pork Pot stickers | \$180
- Chicken Tenders | \$180
- Vegetable Spring Rolls | \$200
- Spanakopita | \$180
- Fried Mozzarella | \$180
- Crispy Asparagus | \$270

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Hors d'Oeuvres Packages Include 2 hours of service, Water, Iced Tea & Coffee
Minimum of 50 people & Additional Carver Fee of \$50 per 100 guests

Sloan's Best | \$35

- Cheese Display and Vegetable Display
- Petite Sandwiches
- Chicken Tenders
- Veggie Potstickers

Hors d'Oeuvres of Hartland | \$41

- Cheese Display and Vegetable Display
- Petite Sandwiches & Ham Roulades
- Carving Station*: Smoked Pork Loin or Roasted Turkey Breast
- Sweet & Sour or BBQ Meatballs
- Vegetable Spring Rolls
- Pork Potstickers
- Spanakopita

Kentucky Pride | \$46

- Vegetable Display & Rustic Breads Display
- Carving Station*: Smoked Pork Loin or Roasted Turkey Breast
- Chef's Selection of Hot Hors d'Oeuvres (6 pieces per person)
- Mashed Potato Bar: Yukon Gold & Sweet Potatoes with Sautéed Mushrooms, Caramelized Onions, Broccoli, Bacon, Cheese, Sour Cream, Chives, Cinnamon Sugar & Butter
- Short Cake Bar

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Display Boards

Approximately 50 Servings

Harvest Vegetables Display | \$235

- Assorted Vegetables Served with Ranch & French Onion Dressing

Seasonal Fruit | \$285

- Fresh Sliced Fruit with Yogurt Dip

International Cheese | \$325

- Various Cheeses with Assorted Crackers & Fruit Garnish

Breads & Spreads | \$285

- Toast Points with Herb Butters, Olive Oil, Hummus, Pesto & Cheese

Per Person - Minimum of 20 people

- Harvest Vegetables | \$6
- Seasonal Fruit | \$7
- International Cheese | \$8
- Rustic Breads | \$7



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Culinary Stations are add-on enhancements for Dinners or Receptions.

Stations include 1 hour of service for a minimum of 50 people,
groups under 50 additional \$5 per person

2 station minimum if requested without Dinner or Hors d' Oeuvres package

Mashed Potato Bar | \$15

- Mashed Yukon Gold & Sweet Potatoes with Chili, Sautéed Mushrooms, Broccoli, Bacon, Cheese, Sour Cream, Chives, Cinnamon Sugar & Butter

Fajita & Taco Bar | \$16

- Fajita Chicken & Taco Beef served with Flour Tortillas, Hard & Soft Taco Shells and includes Peppers, Onions, Shredded Lettuce, Diced Tomatoes, Green Onions, Shredded Cheddar Cheese, Sour Cream & Salsa

Pasta Station | \$20

- Penne, Fettuccini & Tri-Color Pastas with Alfredo, Marinara & Traditional Meat Sauces

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DINNER

FLAVOR

salads

fish

poultry

beef

desserts

beverages

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Plated Dinners include a choice of Salad with Two Dressings, Chef's Selection of Vegetable and Starch, Choice of Dessert, Bread Service, Water, Iced Tea & Coffee.

Salad Choices

Caesar Salad: Romaine lettuce, shredded parmesan, tomato & garlic croutons in a creamy Caesar dressing

Dinner Salad: Mixed garden greens, Spring mix, spinach, carrots, black olives & tomato wedge

Citrus Salad: Spring mix, spinach, mandarin oranges, grapefruit segments & macadamia nuts

Harvest Salad: Mixed garden greens, raisins, goat cheese crumbles & sunflower seeds

Watermelon Salad: Mixed arugula, watermelon, almonds & goat cheese

Quinoa Kale Salad: Baby kale, quinoa, red onions, cherry tomatoes & shishito peppers

Southwest Salad: Mixed garden greens, shredded cheddar, Pico de Gallo & tortilla strips

Cobb: Lettuce blend, bacon bits, hard boiled egg , tomatoes, shredded cheese & red onion

Dressing Choices

Balsamic Vinaigrette, Raspberry Vinaigrette, Ranch, Italian, Caesar, Honey Mustard & French

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Plated Dinners include a choice of Salad with Two Dressings, Chef's Selection of Vegetable and Starch, Choice of Dessert, Bread Service, Water, Iced Tea & Coffee.

Hartland Chicken | \$29

- Sautéed Chicken Breast with Herb Supreme Sauce

Chicken Wellington | \$31

- Tender Chicken Breast & Savory Vegetable Duxelles Wrapped in Flaky Puff Pastry with Roasted Red Pepper Hollandaise

Chicken Piccata Artichoke | \$32

- Sautéed Airline Chicken Breast with a Medley of Artichokes & Capers in a Lemon Cream Sauce

Veal Piccata | \$34

- Lightly Breaded Sliced Veal Sauteed With Lemon, Butter & Capers

Stuffed Pork Loin | \$30

- Center Cut Pork Loin Stuffed with Spinach & Feta Dressing with Rosemary Garlic Reduction

Sumac Cauliflower Steak | \$30

- Grilled Cauliflower Crusted with Sumac over Avocado Hummus

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Plated Dinners include a choice of Salad with Two Dressings, Chef's Selection of Vegetable and Starch, Choice of Dessert, Bread Service, Water, Iced Tea & Coffee.

Blackened Salmon | \$39

- Spiced Salmon Filet with Citrus Beurre Blanc

Garlic & Herb Prime Rib | \$44

- Garlic & Herb Encrusted 10 Oz. Prime Rib

Ribeye | \$45

- Grilled 10 Oz. Ribeye with Herbed Steak Butter

Filet Mignon & Chicken | \$54

- Tender 6 Oz. Chargrilled Filet with House Steak Butter paired with Smokey Gouda Cheese Stuffed Chicken Breast Wrapped in Prosciutto with Roasted Red Pepper Cream Sauce

Filet Mignon & Salmon | \$56

- Tender 6 Oz. Chargrilled Filet with House Steak Butter paired with Balsamic Glazed Salmon Fillet

Chicken & Salmon | \$47

- Smokey Gouda Cheese Stuffed Chicken Breast Wrapped in Prosciutto with Roasted Red Pepper Cream Sauce paired with Balsamic Glazed Salmon Fillet

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Plated Dinners include a choice of Salad with Two Dressings, Chef's Selection of Vegetable and Starch, Choice of Dessert, Bread Service, Water, Iced Tea & Coffee.



Dessert Choices

- Strawberry Cheesecake
- Chocolate Mousse Cake
- Black Forest Torte Cake
- Tiramisu
- Derby Pie
- Pecan Pie
- Crème Brûlée Cheesecake
- Chocolate Lovin' Spoon Cake

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Dinner Buffets include 1 hour of service, Water, Iced Tea & Coffee.

Sloan Buffet - 2 Entrées | \$37 or 3 Entrées | \$45

- Tossed Salad Bar with Assorted Dressings
- Mediterranean Salad, Italian Pasta Salad & Redskin Potato Salad
- Entrée Choices (Choose 2 or 3): Sliced Strip Loin with Bourbon Mushroom Demi, Pork Loin with Poblano Cream Sauce, Sautéed or Grilled Chicken with Tasso Cream Sauce, Baked Mahi with Lemon, Dill & Caper Beurre Blanc, Stuffed Pork Loin with Tomato Butter Sauce, Beef Tips with Garlic Bourbon Glaze
- Chef's Selection of Vegetable & Starch
- Fresh Warm Bread
- Chef's Dessert Display

Backyard Barbeque Buffet - 2 Entrées | \$34 or 3 Entrées | \$38

- Tossed Salad Bar with Assorted Dressings
- Entrées (Choose 2 or 3): Grilled Hamburgers, Barbeque Chicken, Bratwurst, Hot Dogs or Zesty Pulled Pork
- Coleslaw, Pasta Salad, Baked Beans & Corn Bread Muffins
- Dessert Selection (Choose 1): Banana Pudding with Vanilla Wafers or Fruit Cobbler

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Dinner Buffets include 1 hour of service, Water, Iced Tea & Coffee.

Taste of Kentucky | \$36

- Tossed Salad Bar with Assorted Dressings
- Entrées: Fried Catfish Fillets, Southern Fried Chicken, Pulled Pork Barbecue
- Buttered Corn, Baked Beans & Corn Bread Muffins or Buns
- Watermelon Slices (in season)
- Assorted Fruit Cobblers (add vanilla ice cream for \$2 per person)

Southern Charm | \$38

- Tossed Salad Bar with Assorted Dressings
- Entrées: Country Fried Steak with Gravy & Pot Roast
- Yukon Gold Mashed Potatoes
- Corn Casserole
- Fried Okra
- Fresh Warm Bread
- Chef's Selection Dessert Display



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Dinner Buffets include 1 hour of service, Water, Iced Tea & Coffee.

South of the Border Buffet | \$39

- Mixed Field of Greens
- Entree Choices (Choose 2): Pork Carnitas, Ground Beef, Fajita Chicken, Enchiladas
- Flour & Corn Tortillas
- Sautéed Peppers, Onions & Jalapenos
- Black Beans, Spanish Rice & Street Corn Off the Cob
- Sour Cream, Guacamole, Pico De Gallo, Corn Tortilla Chips with Garden Salsa
- Dulce de leche cake

The Tuscany | \$45

- Classic Caesar Salad & Italian Pasta Salad
- Spinach Artichoke Tortellini
- Tuscan Braised Beef Tips
- Grilled Vegetables in Balsamic Reduction
- Jalapeno Cheese Grits & Crostini
- Tiramisu
- Add-On Option: Grilled Chicken Strips | \$4 per person

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BEVERAGE

ENJOY

- martinis
- champagne
- margaritas
- red wine
- white wine
- beer
- non-alcoholic

BEVERAGE

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A \$75.00 Setup Fee, which includes 2 Hours of Bartender Service, will Apply to Each Bar.

Additional Bartender Service Is \$25.00 Per Hour Per Bartender.

Super Premium Liquors

- Grey Goose Vodka, Tanqueray Gin, Bacardi Rum, Camarena Blue Tequila, Jack Daniel's Whisky, Johnny Walker Red Scotch Whisky, Crown Royal & Makers Mark

Premium Liquors

- House Selections of Vodka, Gin, Bourbon, Rum, Tequila & Liqueurs

Super Premium Beers

- Heineken, Corona, Samuel Adams & Truly Seltzers

Premium Beers

- Budweiser, Bud Light, Michelob Ultra, Coors Light & Miller Lite

House Wine

- Sycamore Lane- Chardonnay, Merlot, Cabernet Sauvignon & Pinot Grigio

Additional selections available upon request

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A \$75.00 Setup Fee, which includes 2 Hours of Bartender Service, will Apply to Each Bar.

Additional Bartender Service Is \$25.00 Per Hour Per Bartender.



Cash Bar — Per Drink

- Super Premium Liquor | \$7.50
- Premium Liquor | \$6.50
- Super Premium Beer | \$6.50
- Premium Beer | \$5.50
- House Wine | \$7.50

Host Bar — Per Drink

- Super Premium Liquor | \$7
- Premium Liquor | \$6
- Super Premium Beer | \$6.25
- Premium Beer | \$5.25
- House Wine | \$7

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A \$75.00 Setup Fee, which includes 2 Hours of Bartender Service, will Apply to Each Bar.

Additional Bartender Service Is \$25.00 Per Hour Per Bartender.



Host Bar — Per Hour

Beer & Wine Premium Selections Super Premium Selections

1 Hour	\$12	\$13	\$16
2 Hours	\$18	\$21	\$25
3 Hours	\$23	\$27	\$32
4 Hours	\$27	\$32	\$38
+Each Hour	+\$5	+\$6	+\$7

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TECHNOLOGY

FLAWLESS

lights
camera
action

TECHNOLOGY

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All services are subject to a 25% service charge and applicable sales tax.

Prices are per item per day unless noted otherwise.

Visual Equipment

- 5x6.5 Screen | \$50
- 7.5x10 Screen | \$100
- 7.5x10 Screen with Dress Kit | \$150
- LCD Projector (3,000+ lumens) | \$155
- LCD Projector (5,000+ lumens) | \$255
- 60" Flat Panel TV | \$75
- Blu Ray / DVD Player | \$25

Meeting Support

- A/V Table with Power | \$30
- Flipchart Package | \$30
- Whiteboard Package | \$30
- Local Telephone Line | \$55
- Conference Speaker Phone | \$80
- Hardline Internet Access | \$30
- Wi-Fi Access | Complimentary

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Audio Equipment

- Wired Handheld Microphone | \$30
- Handheld Microphone | \$65
- Wireless Lavalier Microphone | \$65
- Audio Patch to House Sound System | \$55
- 4-Channel Audio Mixer | \$55
- 10-Channel Audio Mixer | \$105
- Portable Sound System | \$105

Miscellaneous Rentals

- Dance Floor | \$155
- Riser / Staging (4x8 section) | \$30
- Easel | \$15
- Laser Pointer / Clicker | \$25
- Spotlight | \$155
- LED Par Up-Light | \$25
- Piano | \$130

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Displays, Exhibits & Draping services are subject to a 25% service charge and applicable sales tax.

One-time Charge

Tabletop Display with Skirting | \$30

- Includes 6 ft. or 8 ft. table, (2) chairs & wastebasket

Exhibit Booth

- Includes pipe & drape, (1) 8 ft. table with cloth & skirting, (2) chairs & wastebasket
 - 8x10 or 10x10 | \$90
 - 10 x 20 | \$155
 - 20 x 20 | \$280

10 Foot Section of Pipe & Drape: includes installation & removal

- 3 feet high | \$20
 - 8 feet high | \$30
 - 16 feet high | \$50
- 4/1/2024

Services Per Hour

- A/V Technician (7AM-11PM) | \$45
- A/V Technician (11PM-7AM) | \$65
- Banner/Sign Installation & Removal
- From Ceiling | \$55
- From Pipe & Drape | \$40

Electric

- Basic Electric Access (per receptacle) | \$17
- 60 Amp/ 20 Double Duplex Receptacles | \$155
- 3-Phase, 380 Volt Access | \$255
- Power Strip | \$17
- Extension Cord | \$15

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All services are subject to a 25% service charge and applicable sales tax.

Prices are per item per day unless noted otherwise.

LCD Support Package | \$80

- Powered A/V Table, 5x6.5 Projection Screen, Required Cables & Connections, Audio Patch to House Sound System, and Basic Setup Assistance. Upgrade to 7.5x10 Screen add \$55

LCD Display Package | \$180

- Includes 3,000+ Lumen LCD Projector, Powered A/V Table, 5x6.5 Projection Screen, Required Cables & Connections, Audio Patch to House Sound System, and Basic Setup Assistance. Upgrade to 7.5x10 Screen add \$55

Upgraded LCD Display Package | \$355

- Includes 5,000+ Lumen LCD Projector, Powered A/V Table, 7.5x10 Projection Screen, Required Cables & Connections, Audio Patch to House Sound System, and Basic Setup Assistance

House Sound Package | \$155

- Includes Podium with Microphone, Choice of Wireless Handheld or Lapel Microphone, 4-Channel Audio Mixer, and Audio Patch to House Sound System

MEETING SPACE

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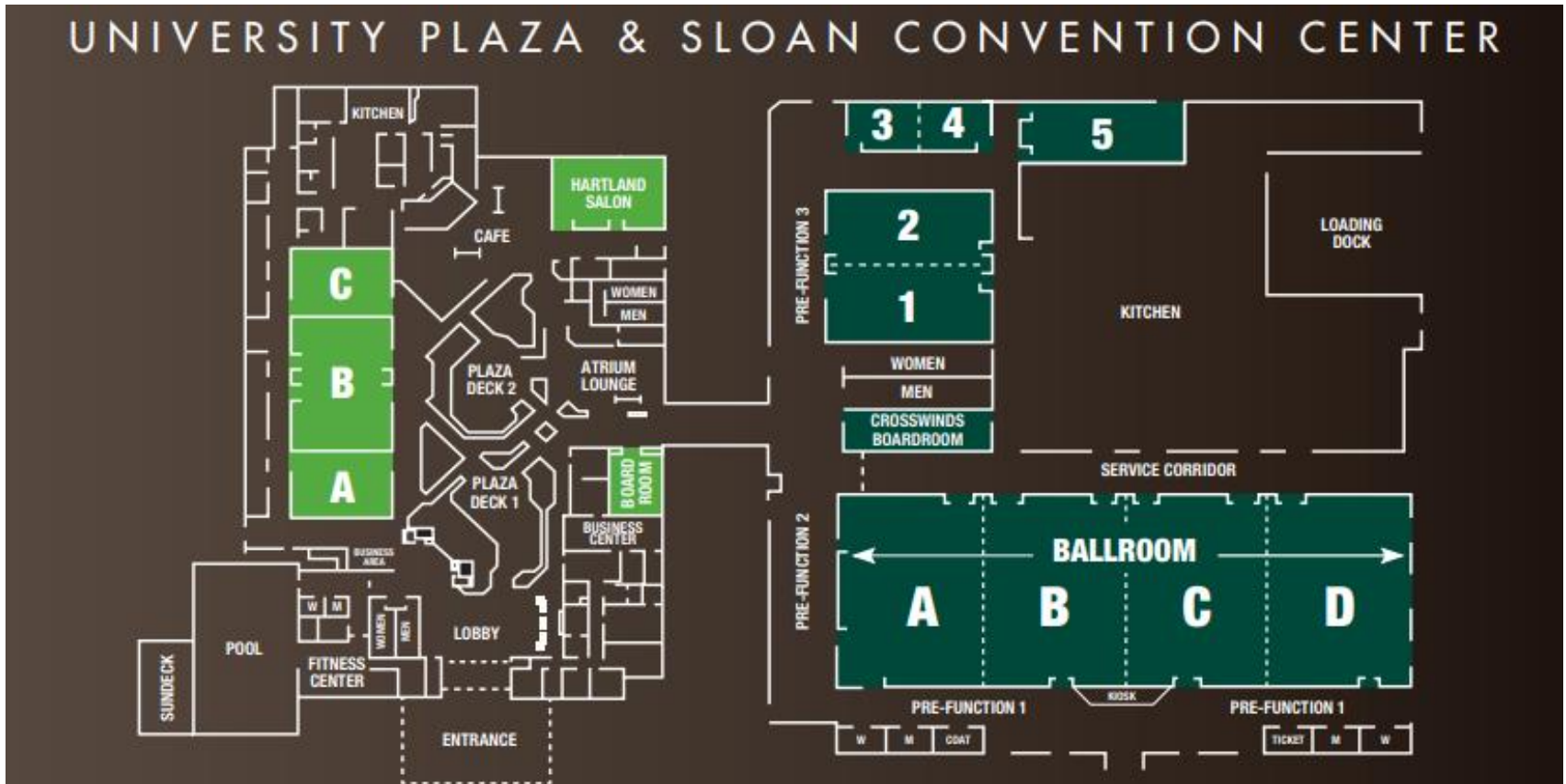
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HOLIDAY INN UNIVERSITY PLAZA CAPACITIES

Room	Square Footage	Dimensions	Ceiling Height	Reception	Rounds of 10	Conference	Theatre	Classroom	U-Shape
Salon A	988	38x26	12	75	50	30	75	40	30
Salon B	2052	38x54	12	150	110	48	150	80	48
Salon C	988	38x26	12	75	50	30	75	40	30
Hartland Salon	1066	41x26	12	90	60	22	100	54	18
Boardroom	504	24x21	12	N/A	N/A	10	N/A	N/A	N/A

SLOAN CONVENTION CENTER CAPACITIES

Room	Square Footage	Dimensions	Ceiling Height	Reception	Rounds of 10	Conference	Theatre	Classroom	U-Shape
Ballroom A	4805	89x55	20	375	250	N/A	335	250	100
Ballroom B	4895	89x55	20	375	250	N/A	400	270	100
Ballroom C	4895	89x55	20	375	250	N/A	400	270	100
Ballroom D	4895	89x55	20	375	250	N/A	400	270	100
Ballroom	19490	89x220	20	1500	1000	N/A	1700	1100	N/A
MTG Room 1	1326	51x26	12	100	70	38	115	54	33
MTG Room 2	1326	51x26	12	100	70	38	115	54	33
MTG Room 3	352	22x16	12	10	20	15	25	12	12
MTG Room 4	352	22x16	12	10	20	15	25	12	12
MTG Room 5	920	46x20	12	65	50	35	75	42	33
Crosswinds	544	34x16	12	N/A	N/A	20	N/A	N/A	N/A