

2025

MENU



2725 Palomar Airport Road | Carlsbad, CA 92009 | 760.438.2725

EVENT GUIDELINES

FOOD & BEVERAGE

To ensure safety and compliance with state and local health regulations, all food and beverages must be consumed on premise and purchased solely through Holiday Inn Carlsbad. We do not allow outside food or beverage to be provided in our event and banquet spaces by either clients or attendees with the exception of prearranged specialty cakes with a plating fee and wine/champagne with a corkage fee.

PRICING, SERVICE CHARGE & STATE TAX

All menu pricing listed will be subject to 23% service charge. California state sales tax, currently 7.75%, is calculated on the total of all charges including service charge. Service charge and taxes are subject to increase without notice. Meeting room rental and miscellaneous charges may also be subject to the current service charge and applicable sales tax.

EXPECTED NUMBER/GUARANTEES

To ensure proper and seamless execution of your events, all catering orders must be received with selections no later than 30 days prior to the start of the events. Signed Banquet Event Orders must be received with signature 14 days, two weeks, prior to the start of the event with a reasonable expected number. A preliminary guarantee of attendance is required 7 business days before the first scheduled function, with a final confirmation ("guarantee") due by noon, 3 business days prior to the event's start. If a guarantee or final guarantee is not received, the Hotel will charge for the expected number of guests as indicated in the original Letter of Agreement. The number you guarantee is not subject to reduction. Final billing will be based on the greater number, guarantee or actual attendance. We will set for 10% over upon request.

CHOICE MENU SELECTION

Chef will gladly accommodate up to a 3-entrée selection, that would include the vegetarian option, for plated/choice meals.

THE FOLLOWING WILL APPLY SHOULD YOU CHOOSE THIS OPTION:

- A preliminary guarantee of attendees, along with final meal selections, is required 7 business days prior to the first scheduled function.
- An exact count of each entrée, or final guarantee, must be provided by noon (3) business days prior to your event date.
- If there is a price difference between entrées, the highest priced entrée will prevail for all entrées.
- Contact must provide one place card per guest indicating each selection. Our printed menu selections are recommended suggestions; however, our team is happy to customize or modify existing banquet menus to meet your needs. Contracted food and beverage minimum's/menu discounts and concessions do not apply to custom or modified menus.

DISPLAYED FOOD/BUFFETS

Buffet and display items will be presented for a maximum of one hour (60 min) to one-and-one-half hours (90 min) – unless otherwise noted. Perishable items are limited to a one hour (60 min) serve time. Food Displays and/or Buffets offer specific quantities of food. Food Preparation is based on one serving per person and should be guaranteed for the total attendees. Additional servings may be purchased at appropriate prices.

BAR

The Holiday Inn Carlsbad will supply one bartender per 150 guests. Each bar is required to meet a revenue minimum in order to waive the bartender fee. Any additional bartenders requested beyond these guidelines is subject to a fee. It is our policy, in accordance with our liquor license, that beverages only be dispensed by certified Hotel bartenders/employees. The Holiday Inn Carlsbad reserves the right to request proper identification from any guests ordering alcoholic beverages. Alcoholic Beverage service may be denied to any guests who appear intoxicated or are underage. No outside alcoholic beverages/containers may be brought into an event by guests.

DECORATIONS

All decorations must meet with the approval of the Holiday Inn Carlsbad. The Hotel will not permit the affixing of any items to the walls or ceiling of the rooms unless written approval is given by the event department.

TIMING AND ROOM RESETS

The Holiday Inn Carlsbad schedules staff based on the agreed Event Orders submitted. If a room set is changed within 24 hours of the start of the function there will be a labor fee assessed. Changes to timing can incur extended shifts, any function time moved more than 30 mins prior to the agreed start or extended past the agreed end will incur a fee per hour or fraction thereof.

OUTDOOR FUNCTIONS, WEATHER, NOISE ORDINANCE

All outdoor functions and amplified music must conclude no later than 10:00 p.m. In accordance with the local city ordinances and the respect for other Hotel guests. Events with a bar- last call at 9:30 pm. For events inside the ballroom, the patio closes at 10pm. All outdoor set up is to be removed by banquet staff.

WEATHER CALLS WILL BE MADE BY THE CLIENT UPON
RECOMMENDATION OF SALES EVENTS TEAM

If the client is unavailable the decision will be made on the client's behalf in favor of moving indoors at a threshold of 40% chance of showers.



ALL PRICES SUBJECT TO CURRENT 23% AND 7.75% SALES TAX

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Two Hour Serve Time

*All Options Include: Orange Juice, Freshly Brewed Coffee, Decaffeinated Coffee,
Hot Tea (Served with Half & Half, 2% Milk)*

CONTINENTAL BREAKFAST

KEEP IT CLASSIC, CARLSBAD -\$27

- Minimum 10 Guests
- Selection of Sliced Seasonal Fruit
- Assorted Pastries, Croissants, Muffins
- Whipped Butter, Fresh Fruit Preserve

EXECUTIVE CONTINENTAL -\$30

- Minimum 15 Guests
- Selection of Sliced Seasonal Fruit
- Variety of Healthy Yogurts, Whole-Grain Granola
- Pastries, Croissants, Muffins
- Assorted Bagels, Cream Cheese, Butter

A TASTE OF EUROPE -\$35

- Minimum 15 Guests
- Sliced Seasonal Fruit
- Individual Yogurts, Whole Grain Granola
- Imported and Domestic Sliced Meats & Cheese
- Assorted Bagels, Muffins and Croissants served with Butter and Fruit Preserves



Two Hour Serve Time, minimum 25 Guests

All Options Include: Orange Juice, Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea (Served with Half & Half, 2% Milk)

BUFFET BREAKFAST

SUNRISE BREAKFAST BUFFET -\$37

- Seasonal Fruit
- Yogurts & Granola
- Scrambled Eggs
- Country Potatoes with Peppers & Onions
- Choice of Bacon, Pork Sausage, or Turkey Sausage
- Assorted Pastries, Muffins, Croissants
- Juices: Orange

HELLO HEALTHY BREAKFAST -\$39

- Seasonal Fruit
- Yogurts & Whole Grain Granola
- Scrambled Eggs with Peppers, Mushrooms, Onions
- Scrambled Egg Whites
- Turkey Sausage
- Avocado Toast
- Juices: Orange, Cranberry, Apple

SOUTH OF THE BORDER -\$42

- Chorizo Scramble & Huevos Rancheros
- Skillet Potatoes with Peppers & Onions
- Rice & Beans
- Corn & Flour Tortillas
- Fresh Salsa, Guacamole, Sour Cream, Pico de Gallo, Chips



Two Hour Serve Time, minimum 25 Guests

All Options Include: Orange Juice, Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea (Served with Half & Half, 2% Milk)

Action Stations

-\$150+ Attendant Fee | Minimum 25 Guests

Omelet Station -\$22

Dried Tomatoes, Cheese, Garlic, Spinach
Bacon, Chicken Sausage, Peppers
Onions, Mushrooms, Ham

Waffle Station -\$24

Fresh Waffles Served with:
Maple Syrup, Whipped Cream
Seasonal Berries, Almonds, Granola, Butter

Breakfast Enhancements

Egg & Cheese Croissant -\$10

- Scrambled Eggs, Bacon, Swiss Cheese

English Muffin Sandwich -\$10

- Scrambled Eggs, Cheddar Cheese, Ham

Avocado Toast --\$12

- Crostini, Mashed Avocado, Argula, Olive Oil

Stuffed French Toast -\$12

- Mixed Berries, Cream Cheese

Granola Parfait -\$8

- Yogurt, Granola, Seasonal Berries

Oatmeal -\$8

- Dried Fruit, Almonds, Granola, Brown Sugar, Cream

Breakfast Burrito -\$12

- Scrambled Eggs, Black Beans, Potatoes, Cheddar Cheese, Mashed Avocado, Salsa Fresca, Sour Cream, Served with Fresh House Salsa

Plated Options

Egg & Cheese Croissant -\$20

- Scrambled Eggs, Bacon, Swiss Cheese

Two Stuffed French Toast -\$24

- Mixed Berries, Cream Cheese

Traditional Breakfast -\$23

- Scrambled Eggs with Cheese, Potatoes, Bacon

Chilaquiles -\$24

- Salsa Verde, Corn Tortillas, 2 Eggs, Chipotle Crema

BUFFET BREAKFAST



ONE HOUR SERVE TIME

ALL DAY BREAK PACKAGES

INNOVATIVE PLANNER PACKAGE -\$40 TO START

- Sliced Seasonal Fruit
- Assorted Pastries
- Muffins + Donut Holes
- Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea
- Orange Juice

MID-MORNING

- Assorted La Colombe Draft Lattes+ Assorted Naked Juice Smoothie
- Bottled Water
- Granola Bars

PICK-ME-UP

- Freshly Baked Cookies
- Assorted Sodas
- Bottled Water
- Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea

EXECUTIVE PLANNER PACKAGE -\$45

TO START

- Sliced Seasonal Fruit
- Assorted Pastries, Muffins, Croissants
- Bagels & Cream Cheese
- Fruit Preserves
- Variety of Fruit Yogurts
- Whole Grain Granola
- Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea

MID-MORNING

- House-Made Assorted Fruit Smoothies
- Assorted La Colombe Draft Lattes

PICK-ME-UP

- Freshly Baked Cookies, Beef Jerky
- Protein Bars, Snack Mix
- Iced Tea
- Freshly Brewed Coffee, Decaffeinated Coffee,

THEMED BREAKS

SWEET SHOP -\$21

- Cookies, Brownies, Lemon Bars
- Iced Tea, Hot Tea, Milk (Regular & Chocolate), Coffee, Decaf

AFTERNOON CANDY CRUSH -\$21

- Red Vines, Assorted Candy and Candy Bars
- Assorted Sodas, Bottled Water

7TH INNING -\$21

- Peanut Mix, Popcorn, Pretzels, Kettle Chips
- Assorted Sodas, Bottled Water

JET FUEL HUMMUS BREAK -\$25

- Hummus with Pita, Veggies, Feta, Green Olives, Cucumbers
- Original & Roasted Red Pepper

COFFEE COLD BAR -\$18

- Assorted Starbucks Cold Drinks
- Variety of frappes
- Nitro Cold Brew
- Double Shots
- Assorted La Colombe Draft Lattes

PARFAIT BREAK -\$16

- Build-Your-Own Yogurt Parfaits with Granola, Almonds, Honey, Berries

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À LA CARTE ITEMS

BEVERAGES

Freshly Brewed Coffee	-\$65 / gallon
Decaffeinated Coffee	-\$65 / gallon
Hot Tea	-\$65 / gallon
Orange Juice	-\$45 / gallon
Cranberry Juice	-\$45 / gallon
Apple Juice	-\$45 / gallon
Freshly Brewed Iced Tea	-\$45 / gallon
Lemonade	-\$45 / gallon
Coca-Cola® Soft Drinks	-\$5 / each
Bottled Sparkling Water	-\$5 / each
Bottled Water	-\$5 / each
Energy Drinks	-\$8 / each
Starbucks Frap. Chilled Coffee	-\$ 9/ each
Naked Juice Smoothie	-\$ 9/ each

FOOD

Assorted Cookies	-\$38 / dozen
Fudge Brownies	-\$38 / dozen
Protein Bars	-\$38 / dozen
Assorted Breakfast Pastries	-\$38 / dozen
Bagels & Cream Cheese	-\$40 / dozen
Traditional Croissants	-\$40 / dozen
Granola Bars	-\$5 / each
Sliced Seasonal Fruit	-\$12 / person
Chips, Salsa & Guacamole	-\$12 / person
Snack Mix & Mini Pretzels	-\$10 / person
Assorted Whole Fresh Fruit	5 / piece
Assorted Doughnuts	-\$40 / dozen
Doughnut Holes	-\$20 / dozen



All Buffets Served with Iced Tea and Choice of Dessert

Minimum 25 Guests| For groups of less than 25 guests, a surcharge of -\$5 per person applies.

BUFFET LUNCH

North County BBQ -\$44

- Field Greens with Balsamic Vinaigrette
- Coleslaw & Ranch House Potato Salad
- Baked Beans
- BBQ Chicken
- Grilled Tri-Tip or Pulled Pork
- Cornbread Squares

Santa Fe -\$46

- Southwest Salad with Mixed Greens, Roasted Corn, Pico de Gallo, Avocado, Cheese, Chipotle Ranch
- Pollo Asado & Carne Asada with Onions and Peppers
- Chicken & Cheese Enchiladas (Red or Green Sauce)
- Refried Beans & Spanish Rice
- Tortilla Chips with Salsa
- Sour Cream, Cheddar, Guacamole
- Flour & Corn Tortillas

Carlsbad Deli -\$40

- Chef's Soup of the Day
- Red Potato Salad, Mixed Green Salad, Pasta Salad
- Sliced Turkey, Ham, Roast Beef
- Swiss & Cheddar Cheese
- Lettuce, Tomatoes, Onions, Pickles, Pepperoncini
- Condiments & Choice of Dessert

Carlsbad Lawn Picnic -\$46

- Tossed Greens with Balsamic Vinaigrette & Ranch
- Pasta Salad
- Grilled Hamburgers & Chicken Breasts with Lettuce, Tomatoes, Onions, Pickles, Cheddar & Swiss Cheese, Condiments, Buns

Island Style Buffet -\$52

- Macaroni Salad
- Pineapple Fried Rice
- Huli-Huli Chicken or Kalua Pork
- Citrus Soy Glazed Salmon
- Hawaiian Sweet Rolls

Taste of Italy -\$45

- Caesar Salad
- Grilled Seasonal Vegetables
- Chicken Parmesan with Angel Hair Pasta
- Goat Cheese and Sundried Tomatoes, Ravioli (Veg)

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All Options Include: Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea (Served with Half & Half, 2% Milk)

Starters

STARTERS CLASSIC CAESAR SALAD

Chopped Romaine, Herbed Croutons, Parmesan Cheese, Caesar Dressing

SPRING SALAD

Mixed Greens, Roma Tomatoes, Cucumbers, Julienne Carrots, Balsamic Vinaigrette

CHEF SOUP DUJOUR

Soup of the Day

Entrees

When choosing two entrees selections, the higher price will prevail

HERB MARINATED GRILLED CHICKEN BREAST -\$28
Mushroom Risotto, Broccoli, Glazed Carrots

FLAT IRON STEAK MERLOT DEMI-GLACE -\$33
Merlot Reduction, Asiago Mashed Potatoes,
Crisp Asparagus, Carrots

SPINACH & MOZZARELLA STUFFED CHICKEN -\$28
Roasted Tomato & Basil Cream Sauce
Garlic Mashed Potatoes
Seasonal Vegetables, Demi-Glace

GRILLED SALMON --\$32
Lemon Thyme Beurre Blanc
Rice Pilaf, Seasonal Vegetables

CITRUS SOY SALMON -\$32
Turmeric Rice, Green Beans

ROASTED CORN SALAD -\$20
Artisan Lettuce Mix, Black Bean, Tomato,
Cucumber, Cotija Cheese,
Crispy Tortillas, Cilantro-Lime Dressing

CAESAR SALAD -\$22
Romaine Lettuce, Parmesan Cheese,
Croutons, Caesar Dressing, Grilled Ciabatta
-Add Chicken +4| Add Salmon +4

COBB SALAD -\$25
Grilled Chicken, Hard Boiled Egg, Bacon
Romaine Lettuce, Cucumber, Tomato,
Avocado, Crumbled Blue Cheese
Blue Cheese Dressing, Grilled Ciabatta

SOUTHWEST CHICKEN SALAD -\$26
Romaine, Spinach, Fried Chicken, Fire
Roasted Corn, Black Beans, Cheddar Jack,
Pickled Onion, Avocado, Jalapeno Ranch

FARMERS MARKET SALAD -\$20
Artisan Lettuce Mix, Shaved Rainbow Carrots,
Cherry Tomato, Organic Fennel, Watermelon
Radish, Champagne Vinaigrette

*AVAILABLE
SALAD DRESSINGS

Thousand Island, Raspberry Vinaigrette, Balsamic
Vinaigrette,
Bleu Cheese, Honey Mustard, Italian,
Classic Ranch, Jalapeno Ranch, Classic Caesar

PLATED LUNCH

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All Selections Include Water, Potato Salad , Kettle Chips & Cookies

25 Guest Minimum

LIGHT LUNCH

CARLSBAD WRAP -\$32

A fresh spinach tortilla stuffed with tender turkey, creamy provolone, crisp greens, avocado, tomato, and a basil balsamic dressing.

GRILLED VEGETABLE WRAP -\$30

A vibrant mix of fire-roasted portobello mushrooms, artichoke hearts, eggplant, squash, and red peppers, wrapped with fresh greens and a tangy balsamic vinaigrette.

BLTA WRAP -\$30

Crispy bacon, creamy avocado, fresh lettuce, and ripe tomato with a zesty red pepper aioli, all wrapped in a sundried tomato tortilla.

THE GRILLED CHEESE -\$18

Classic grilled Mozzarella cheese on buttery Texas toast, served with a comforting tomato soup.

THAI VEGGIE WRAP -\$34

Crisp Red Cabbage, Cucumbers, Carrots, and Spring Mix, with Thai Peanut Sauce in a Spinach Tortilla

BOXED LUNCH

SMOKEY CLUB -\$34

Smoked turkey, creamy Swiss cheese, avocado, crisp lettuce, and tomato with mayo, served on hearty multigrain bread.

CHICKEN WRAP -\$34

Grilled chicken, ripe tomatoes, crisp lettuce, and Parmesan cheese drizzled with Caesar dressing, wrapped in a spinach tortilla.

CLASSIC ROAST BEEF -\$34

Thin slices of tender roast beef, tomatoes, crisp lettuce, sharp aged cheddar, and stone-ground mustard, all on rustic sourdough bread.

HARVEST SANDWICH -\$34

Grilled portobello mushrooms, zucchini, crisp lettuce, sun-dried tomatoes with garlic aioli served on fresh focaccia bread.

CAPRESE TOMATO MOZZARELLA SANDWICH -\$34

Mozzarella, Tomatoes, Spinach, and Red Onions. with Pesto and Tapenade on Focaccia



Priced Per Piece

All Hors D'oeuvres Served With Appropriate Dipping Sauces

HOT HORS D'OEUVRES

VEGETARIAN SPRING ROLLS -\$6

Crisp veggies wrapped in delicate rice paper

CRISPY CHICKEN WINGS -\$6

Served with your choice of Citrus Teriyaki, classic Buffalo, or Salt and Pepper seasoning.

CHICKEN SPRING ROLLS -\$7

Crispy rolls filled with chicken and fresh veggies

SATAY -\$8

Grilled skewers of marinated chicken or beef

SOUTHWEST CHICKEN QUESADILLAS -\$7

Stuffed with chicken, cheese, and Southwest spices, served with salsa and sour cream.

TEX-MEX QUESO & PRETZEL BITES -\$8

Queso paired with soft pretzel bites

HANDCRAFTED MEATBALLS -\$8

Beef meatballs infused with smoky bacon

COCONUT BREADED SHRIMP -\$7

Shrimp coated in a sweet coconut crust

FRIED MOZZARELLA -\$7

Served tomato bruschetta, arugula, and basil

VEGETABLE QUESADILLA -\$6

Filled with fresh vegetables and melted cheese served with salsa and sour cream.

CHIPOTLE HONEY GRILLED SHRIMP -\$8

Grilled shrimp with a spicy chipotle honey glaze

COLD HORS D'OEUVRES

SESAME SEARED AHI -\$9

Perfectly seared ahi tuna crusted with sesame seeds served with crisp Japanese cucumber and zesty wasabi cream.

CAPRESE SKEWERS -\$7

Ciliegines, Cherry Tomatoes, Basil Oil, Balsamic Reduction

JUMBO SHRIMP COCKTAIL -\$9

Chilled, plump jumbo shrimp served with classic cocktail sauce

PROSCIUTTO WRAPPED MELON -\$12

Sweet, juicy melon wrapped in savory prosciutto

GRILLED COLD ASPARAGUS WRAPPED WITH PROSCIUTTO -\$12

Tender-grilled asparagus wrapped in delicate prosciutto

ITALIAN MEAT SKEWERS -\$9

Skewers of flavorful salami, fresh mozzarella, and ripe tomato



Priced Per Guest

Minimum of 25 Guests

RECEPTION STATIONS

STREET TACO BAR -\$27

Grilled Tri-Tip, Grilled Chicken
Street Taco Corn Tortillas, Sour Cream, Cheese,
Shredded Lettuce, Salsa Fresca, Guacamole,
Cilantro & Chopped Onion
Served with Chips & Salsa, Cinnamon Churros

*Add Fish Tacos or Grilled Shrimp extra -\$2.50

GARDEN SALAD STATION -\$22

Choose Two:

CAESAR SALAD

Romaine Lettuce, Herbed Croutons
Parmesan Cheese, Caesar Dressing

SONOMA SALAD

Mesclun Mix, Dried Cranberries
Candied Walnuts, Gorgonzola Cheese
Balsamic Vinaigrette

MEDITERRANEAN SALAD

Field Greens, Cucumbers, Kalamata Olives
Feta Cheese
Balsamic Vinaigrette

CAPRESE FARFALLE SALAD

Red Wine Vinaigrette
Sliced Baguettes

BRUSCHETTA STATION (CHOOSE 3) -\$20

- Red & Yellow tomato Bruschetta.
- Wild Mushroom Bruschetta.
- Caprese Salad Bruschetta.
- Ricotta & Seasonal Fruit.
- Honey Bruschetta.
- Pear and Gorgonzola,
- Walnut Bruschetta

TASTE OF ROME -\$25

Choice of Pasta, 2 Sauces & 2 Meats
Farfalle or Penne Pasta
Alfredo, Marinara or Pesto Sauces
Grilled Chicken, Meatballs or Italian Sausage
Garlic Bread Sticks
-\$150+ ATTENDANT FEE

SLIDER STATION -\$22

ANGUS BURGER

Roasted Garlic Aioli, Caramelized Onions,
Sharp Cheddar, Arugula & Tomato

FRIED CHICKEN SLIDER

Chipotle Aioli, Buttermilk Dill Coleslaw, Pickles

PULLED PORK SLIDER

BBQ Sauce, Buttermilk Dill Coleslaw,
Red Onion, Pickles

BEYOND MEAT SLIDER (available only upon request)

Roasted Garlic Aioli, Caramelized Onions,
Sharp Cheddar, Arugula & Tomato

ICE CREAM SUNDAES -\$17

Vanilla & Chocolate Ice Cream
Chocolate and Carmel Syrup
Assorted Candy Toppings
Fresh Whipped Cream



Priced Per Item

All Hors D'oeuvres Served With Appropriate Dipping Sauces

Minimum 25 guests

CRUDITÉ

Chef's Selections of Fresh Vegetables served with Creamy Garlic Dip

-\$50 AND UP

HUMMUS & NAAN BREAD

Red Pepper Hummus, Garlic Hummus & Black Olive Tapenade & Naan Bread

-\$25 AND UP

GRILLED VEGETABLES

Zucchini, Squash, Asparagus, Carrots

\$25 AND UP

MEAT LOVERS FLATBREAD

Chorizo, Bacon, Pepperoni, Mozzarella

-\$15 PER 6 SLICES

CHEESE & CHARCUTERIE INTERNATIONAL CHEESE DISPLAY

Imported & Domestic Cheeses,

Seasonal Fruit, Grainy Mustard, Fruit Compote & Assorted Crackers

-\$185 AND UP

CHARCUTERIE BOARD

Selection of Cured Meats, Imported & Domestic Cheese, Dried Fruit, Cornichons,

Nuts, IPA Mustard, Fig Spread & Grilled French Bread

Fresh Fruit

-\$200 AND UP

FRESH SEASONAL FRUIT DISPLAY

Fresh Seasonal Fruit & Berries with Honey Yogurt Dip

-\$50 AND UP



Priced Per Guest, Minimum 25 Guests

Carved Meats Serve 40 Guests

-\$150++ Attendant Fee

Per item pricing is also available; Inquire with your Sales and Events Team

WHOLE FRESH ROASTED TURKEY

-\$25

Succulent and tender, our whole turkey is expertly roasted to golden perfection. Served with a zesty cranberry chutney

BOURBON GLAZED HAM

-\$32

Rich and flavorful bourbon glazed ham, slow cooked to ensure maximum juiciness. Paired with whole grain mustard

PRIME RIB ROAST

-\$38

Roast seasoned and cooked to a perfect medium-rare. Accompanied by a side of creamy horseradish sauce

GARLIC HERB ROAST LOIN OF PORK

-\$25

Infused with aromatic garlic and fresh herbs, roasted to juicy perfection. Served with a rich pan gravy and a touch of horseradish



All Options Include: Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea (Served with Half & Half, 2% Milk)

Starters

Minimum of 25 Guests

CLASSIC CAESAR SALAD

Chopped Romaine Lettuce, Herbed Croutons, Parmesan Cheese, Caesar Dressing

SPINACH SALAD

Spinach, red onion, mandarin orange, candied walnuts, house-made raspberry vinaigrette

SPRING SALAD

Mixed Greens, Roma Tomatoes, Cucumbers, Julienne Carrots, Balsamic Vinaigrette

CHEF SOUP DU JOUR

Soup of the Day

Entrees

SANTA MARIA TRI-TIP -\$48

Seasoned & Marinated Tri-Tip
Oven Roasted Cabernet Demi-Glace
Roasted Red Potatoes, Seasonal Vegetables

NEW YORK STRIP -\$68

12 oz. Montreal Spiced New York Steak
Mashed Potatoes, Seasonal Vegetables

FILET MIGNON -\$73

8 oz. Filet Mignon, Red Wine Demi-Glace,
Gorgonzola
Truffle Garlic Mashed Potatoes, Seasonal Vegetables

DUET ENTREES -\$85

Choose 2:
Grilled Petit Filet, Shrimp, Grilled Salmon
Pan Seared Chicken Breast

SPINACH & MOZZARELLA STUFFED CHICKEN -\$45

Roasted Tomato & Basil Cream Sauce
Mashed Potatoes, Seasonal Vegetables

GRILLED SALMON -\$48

Lemon Butter Sauce, Rice Pilaf
Seasonal Vegetables

CITRUS SOY SALMON -\$48

Yellow Rice, Blistered Green Beans

CRISPY CHICKEN BREAST & MAPLE GLAZED SHRIMP

Rice Pilaf, Seasonal Vegetables -\$50

CHICKEN CACIATURE-\$45

Garlic Mashed Potatoes, Seasonal Vegetables

*When choosing two entrée selections,
the higher price will prevail.



All Options Include: Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea (Served with Half & Half, 2% Milk)

VEGETARIAN ENTREES

TOFU VEGETABLE STIR-FRY

Tofu, Seasonal Vegetable Stir-Fry Rice, Citrus Garlic Ponzu Sauce

PORTOBELLA STACK

Portobello Mushroom, carrots & zucchini slices in Balsamic Reduction; Served with rice pilaf

STUFFED MANICOTTI

Ricotta Cheese, Marinara Sauce, Parmesan Cheese

SAVORY PORTOBELLO RAVIOLI

Choice of Marinara or Butter Cream

VEGETABLE PASTA PRIMAVERA

Sautéed Garden Vegetables, Roasted Red Peppers, Pesto Linguine, Shaved Parmesan Cheese,
Grilled Ciabatta

BUTTERNUT SQUASH RAVIOLI

Sage Sauce, Parmesan, Amaretti, Fried Sage Leaves

GOAT CHEESE & SUNDRIED TOMATO RAVIOLI

Wilted Spinach, Brown Butter, Parmesan



All Entrees Served With Dinner Rolls, Butter Coffee, Decaffeinated Coffee, Hot or Iced Tea, Dessert

BUFFET DINNER

ITALIAN BUFFET -\$65

Mixed Greens Salad with Italian Dressing
Caesar Salad
Grilled Vegetables
Baked Chicken Breast, Stuffed with
Provolone Cheese and Rosemary
Butter Sauce
Penne Pasta with Sausage & Peppers,
Marinara Sauce & Parmesan
Cheese Tortellini with Alfredo Sauce
Garlic Toast

LAND & SEA BUFFET -\$85

Lobster Bisque
Mixed Greens Salad with Balsamic
Vinaigrette
Grilled Vegetables
Prime Rib Au jus
Chicken Cacciatore
Grilled Mahi with Lemon Butter Sauce
Scalloped or Garlic Mashed Potatoes
Seasonal Vegetables
Assorted Artisan Rolls with Butter

ISLAND STYLE BUFFET -\$70

Macaroni Salad
Tropical Salad with Pineapple Vinaigrette
Pineapple Fried Rice
Huli-Huli Chicken
Kalua Pork
Panko Crusted Mahi-Mahi
Grilled Veggie Kabobs
Hawaiian Sweet Rolls

OLD TOWN AZTEC -\$62

Chips & Salsa
Chicken Tortilla Soup
Southwest Salad, Mixed Greens, Roasted Corn,
Pico de Gallo, Blended Cheeses with Chipotle
Ranch
Chicken & Beef Fajitas with Peppers & Onions
Cheese & Chicken Enchiladas
Refried Beans, Spanish Rice
Shredded Jack Cheese, Salsa, Guacamole, Sour
Cream
Warm Flour Tortillas
Corn Tortillas

CARLSBAD CLASSIC -\$72

Market Field Greens
Corn Chowder
Roasted Tri-Tip with Merlot Reduction
Grilled Salmon with Avocado Butter Sauce
Grilled Chicken with Lemon Pepper Butter Sauce
Creamy Mashed Potatoes
Seasonal Vegetables
Rice Pilaf
Assorted Dinner Rolls with Butter

WESTERN BBQ -\$65

Field Green Salad with Ranch Dressing
Red Potato Salad
Baked Beans
4 Cheese- Macaroni & Cheese
BBQ Ribs
Country Fried Chicken
Country Rolls with Butter



All Buffets Served with Infused Water Station & Iced Tea or Lemonade

KIDS CORNER

CARLSBAD GRILL -\$19

Country Style Potato Salad or Pub Chips
Hamburgers & Hotdogs
Oven Baked Beans or Mac n Cheese
Chef's Choice Dessert

STREET TACO -\$19

Chips and Salsa
Spanish Rice & Refried Beans
Ground Beef Taco & Grilled Chicken Taco Bar
Lettuce, Tomatoes, Street Taco Corn Tortillas,
Sour Cream, Chopped Cilantro and Cheese
Chefs Choice Dessert

FIESTA -\$19

Chips and Salsa
Chicken or Beef Fajitas
Spanish Rice & Refried Beans
Steamed Flour Tortillas
Sour Cream, Guacamole
Chef's Choice Dessert

PASTA AND SALAD -\$18

Ceasar Salad
Penne Pasta with choice of:
Red Sause with Meatballs
Alfredo Sauce (Optional: Grill Chicken)
Garlic Bread
Chef's Choice Dessert

PIZZA AND SALAD -\$19

Ceasar Salad
Pizza (Cheese or Pepperoni)
Garlic Bread
Chef's Choice Dessert

DELI SANDWICHES -\$18

Pub Chips or Fries
Assorted Deli Sandwiches:
Ham, Turkey or Roast Beef
Chef's Choice of Dessert

CRAZY CHICKEN -\$19

French Fries or Mozzarella Sticks
Mac and Cheese
Chicken Fingers
Choice of Dipping Sauce: Ranch or Ketchup
Texas Toast
Chef's Choice of Dessert



Served with Lunch and Dinner Entrées

NEW YORK STYLE CHEESECAKE

Served with Seasonal Berries

CARROT CAKE

Layers of rich Carrot Cake with Cream Cheese Frosting

LAVA CAKE

Chocolate Cake with a Molten Chocolate Center

BLACK FOREST CAKE

Layers of Chocolate Cake, Whipped Cream & Cherries
with a Drizzle of White Chocolate

COCONUT CAKE

Layers of decadent Coconut Cake served with a creamy White Frosting and
Toasted Coconut Flakes

TIRAMISU

Rich Coffee Flavored Italian Dessert

KEY LIME PIE

Key Lime Custard, Graham Cracker Crust, Whipped Cream



Each Bar Requires -\$350 in Drink Sales or -\$150 Bartender Fee Applies
1 Bartender Per 150 Guests Recommended

BAR SERVICE BEVERAGE SELECTION

CASH / HOSTED

Well	-\$13 / -\$14	Imported/ Craft Beer	-\$12 / -\$13
Call	-\$14 / -\$16	House Wine(GLASS)	-\$13 / -\$14
Premium	-\$16 / -\$18	Soft Drinks	-\$6 / -\$6
Cordial/Cognacs	-\$14 / -\$13	Bottled Water	-\$5 / -\$5
Domestic Beer	-\$11 / -\$12	Fruit Juice	-\$6 / -\$6

HOSTED OPEN BAR PACKAGES

WELL BRANDS

-PER PERSON FOR THE FIRST HOUR	-\$20
-PER PERSON FOR EACH ADDITIONAL	-\$15

CALL BRANDS

-PER PERSON FOR THE FIRST HOUR	-\$22
-PER PERSON FOR EACH ADDITIONAL	-\$16

PREMIUM BRANDS

-PER PERSON FOR THE FIRST HOUR	-\$24
-PER PERSON FOR EACH ADDITIONAL	-\$18

BEER & WINE

-PER PERSON FOR THE FIRST HOURS	-\$18
-PER PERSON FOR EACH ADDITIONAL	-\$14

KEGS

-1/2 BARELL	-\$350++
-FULL BARREL	STARTING AT -\$550++
-SPECIALTY BEER KEGS	INDIVIDUAL QUOTES

MIMOSA BAR

-PER PERSON	-\$20
SPARKLING WINE AND CHAMPAGNE, ORANGE JUICE, GRAPEFRUIT JUICE, PEACH PUREE, SIMPLE SYRUP, ORANGE SLICES, PINWHEEL, PEELS AND TWISTS, STRAWBERRIES,RASBERRIES	

BLOODY MARY BAR

-PER PERSON FOR THE FIRST HOURS	-\$23
SMIRNOFF VODKA, HOUSE BLOODY MARY MIX, TOMATO JUICE, V-8, CLAMATO, AND GARNISHES LIKE SHRIMP, OLIVES, CELERY, DILL PICKLE SPEARS, LEMON/LIME WEDGES, HORSERADISH, AND CRACKED PEPPER.	
EXTRA FLAVORS: WORCESTERSHIRE, BITTERS, AND TABASCO.	

ALCOHOL BY THE GALLON

-20-22 DRINKS PER GALLON	-\$85++
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BAR PACKAGES



EACH BAR REQUIRES -\$350 IN DRINK SALES OR -\$150 BARTENDER FEE APPLIES
1 BARTENDER PER 150 GUESTS RECOMMENDED

WELL BRANDS

- SEAGRAM'S GIN
- KENTUCKY DELUXE
- MONTEZUMA TEQUILA
- NEW AMSTERDAM

CALL BRANDS

- NEW AMSTERDAM
- BEEF EATER
- BACARDI RUM
- JOSE CUERVO TEQUILA
- JIM BEAM

PREMIUM BRANDS

- GREY GOOSE
- BOMBAY SAPPHIRE
- CROWN ROYAL
- JOHNNY WALKER RED
- PATRON SILVER
- CAPTIAN MORGAN

DOMESTIC BEER

- BUD LIGHT
- BUDWEISER
- COORS LIGHT
- MILLER LITE
- O'DOUL

IMPORTED BEER

- CORONA
- HEINEKEN
- STELLA ARTOIS

CRAFT BEER

- BLUE MOON
- GOOSE ISLAND IPA
- SAMUEL ADAMS
- SAMUEL ADAMS SEASONAL
- LEINENKUGEL SEASONAL
- MODELO ESPECIAL
- GUINNESS

CIDER

- ANGRY ORCHID

LOCAL FAVORITES

- SCULPIN

RED WINE

- PINOT NOIR
 - SEAGLASS, CALIFORNIA -\$28
 - MONTEREY VINEYARDS, CALIFORNIA -\$32
- MERLOT
 - CANYON ROAD, CALIFORNIA -\$26
 - RODNEY STRONG, CALIFORNIA -\$36
- CABERNET SAUVIGNON
 - CANYON ROAD, CALIFORNIA -\$26
 - SEAGLASS, CALIFORNIA -\$28
 - KENDALL-JACKSON, CALIFORNIA -\$36
- RED BLENDS
 - 14 HANDS STAMPEDE, WASHINGTON -\$36

WHITE WINE

- PINOT GRIGIO
 - DAZANTE, ITALY -\$26
- CHARDONNAY
 - CANYON ROAD, CALIFORNIA -\$26
 - SEAGLASS, CALIFORNIA -\$28
 - RAYMOND, CALIFORNIA -\$33
 - KENDALL-JACKSON, CALIFORNIA -\$36
- REISLING
 - CHATEAU STE. MICHELLE, WASHINGTON -\$34
- WHITE ZINFANDEL
 - BERINGER, CALIFORNIA -\$26
- PROSECCO
 - NEIRANO, ITALY -\$32

CORKAGE FEE: -\$15 PER BOTTLE

- ALL WINE MUST BE DELIVERED TWO DAYS PRIOR TO YOUR EVENT – 750ML BOTTLES ONLY
- ALL WINE BROUGHT IN FROM OUTSIDE MUST BE SERVED BY HOLIDAY INN BARTENDER / SERVER

FROM THE BAR



WINE LIST

CHARDONNAY

LA CREMA ARROYO SECO

-\$47

Aromas of citrus, tropical and floral notes. Flavors of pitted fruit and tangerine mingled with a touch of spice and complex minerality

BREWER-CLIFTON SANTA RITA

-\$49

An earthy wine with flavors of baked citrus, Meyer lemon and key lime make up this dense wine. Well balanced mid-palate with a soft yet lingering finish.

HARTFORD COURT RUSSIAN RIVER

-\$47

Aromas of jasmine flower, citrus oil, green apple and pear. Flavors of kiwi, lemon drop and Pippin apple. A finish of subtle mineral notes and a hint of crystallized ginger.

PINOT NOIR

COPAIN ANDERSON VALLEY

-\$43

Aromas of black cherry, anise, and sweet tea leaves. On the palate, flavors of raspberry compote and red currants are met with notes of forest floor and vanilla. The lush, silky texture is balanced with a lasting finish.

SIDURI SANTA LUCIA

-\$49

Flavors and aromas of pomegranate, clay, black cherry, sage and river rocks. A lush and lengthy finish.

HARTFORD COURT RUSSIAN RIVER

-\$57

Aromas of black cherry, allspice, black currant and loam are followed by flavors of wild raspberries, dark berries and a crushed rock minerality. The dense entry is followed by a sweet and juicy mouthfeel.

WILLAKENZIE WILLAMERRE VALLEY

-\$44

Fresh, juicy red fruit and spice on the nose, carrying through to an approachable palate with wonderful fruit concentration and length.

MERLOT

LA MATANZA CREEK SONOMA

-\$44

Aromas of red cherry and raspberry, plum and sage, with a hint of cocoa powder in the background. The palate is sleek and savory framed with vibrant acidity and seamless tannins.

KENDALL-JACKSON GRAND RESERVE

CALIFORNIA

-\$42

An earthy wine with flavors of baked citrus, Meyer lemon and key lime make up this dense wine. Well balanced mid-palate with a soft yet lingering finish.

CABERNET SAUVIGNON

ARROWOOD SONOMA

-\$43

Aromas of black cherry and blackberry compote, followed by decadent under tones of caramel and chai tea. It is bright and juicy on the palate, complemented with a plush and velvety texture.

MURPHY-GOODIE ALEXANDER VALLEY

This wine is brooding and has flavors of-\$34 blackberry, bay and thyme with black cherry and slightly softer tannins. Lush and lingering on the palate.

FREEMARK ABBEY NAPA

-\$70

Dark fruit aromas of blackberry, black currant, blueberry and dark cherry. Nuances of dark chocolate, chocolate berry truffle dusted with cocoa powder, baking spices and hints of tobacco leaf. Full body with a soft entry followed by great texture and mouthfeel.



MISCELLANEOUS ITEMS

LAPTOP AUDIO -\$60
AUDIO CONNECTION, MIXER, NECESSARY CABLES

25-FOOT VGA CABLE OR HDMI CABLE -\$20

SIGN EASEL -\$25

EXTENSION CORD OR POWER STRIP -\$20

4 CHANNEL AUDIO MIXER -\$40

WIRELESS MOUSE -\$40

SOUND PATCH -\$50

SELF-POWERED SPEAKER -\$50

WIRELESS HANDHELD MICROPHONE -\$100

A/V TECH ASSISTANCE -\$275

COMPUTER SPEAKERS -\$40

HIGH-SPEED INTERNET
ACCESS,WIRED (PER COMPUTER) -\$125

OUTDOOR HEATER -\$75

PODIUM -\$20

LCD PROJECTOR PACKAGE -\$350
PROJECTOR, 12' DROP DOWN SCREEN, CABLES

SCREENS

PACKAGES

70" LCD MONITOR -\$200

8' POP UP SCREEN -\$70

12' POP UP SCREEN -\$70

FLIPCHART PACKAGE -\$45

VIDEO PACKAGE -\$150
32" Flat Panel Monitor,DVD Player, Stand

SCREEN SUPPORT PACKAGE -\$125
6 ft. or 8 ft. Screen, Cables

WIRELESS MICROPHONE & SPEAKERS -\$150



SPECIALTY RENTAL & DÉCOR

- Allie's Party Rentals
760.591.4314 | alliesparty.com
- Anar Party Rentals
760.734.1400 | anarpartyrentals.com

SPECIALTY LINEN

- GBS Linens
714.778.6448 | gbslinens.com
- APR Linen
858.527.0137 | aprlinens.com

CAKE & SWEETS

- Eccentric International Chefs
619.562.0762 |
eccentricinternationalchefs.com
- Sweet Cheeks Baking Company
619.285.1220 | sweetcheeksbaking.com

WEDDING COORDINATION

- JD Events – Jacqueline Sy
619.632.2165 | jdeventspro.com

TRANSPORTATION

- La Costa Limo
760.438.4455 | lancedurant.com
- Limo Boss
858.353.6398 | sandiegolimoboss.com

PHOTOGRAPHY

- E-3 Photography
619.972.4312 | e3photography.com
- Fonyat Photography
858.688.2299 | fonyatweddings.com
- Maryanne McGuire Photography
619.543.0033 | maryannephoto.com

DJ

- DJ Orod
(760)500-2588|DJOROD@BLUEIAQ.ORG
- DJ GUY
(619) 677-8741|OFFICE@DJGUYINC.COM

VIDEOGRAPHY

- Taylor Films
760.846.0418 | taylorfilms.com
- The Groove
619.723.1436 | thegroove.pro
- Dancing DJ Productions
619.980.8338 |
dancingdjproductions.com

FLORAL

- Isari Flower Studio
858.345.1701 | isariflowerstudio.com
- JD Events
619.632.2165 | jdeventspro.com
- Petals & Lace
858.688.2358 | petalsandlacedesigns.com
- Plenty of Petals
760.695.4261 | plentyofpetals.com