# SPECIAL EVENT PLANNER & MENU

Hellday Inn Entrance

Contact the professional sales team at the Holiday Inn Champaign & Conference Center to plan your next event!

Holiday Inn & Conference Center • 101 Trade Center Drive • Champaign, IL 61820 • 217-398-3400



# **GUIDE TO SERVICES**

The Holiday Inn Champaign is located at the heart of our beautiful city. Our location and services are perfect for both business or leisure guests. We are walking distance from the University of Illinois, State Farm Center and the Memorial Stadium.

The hotel is only minutes away from the Willard Airport (CMI). Enjoy our complimentary airport shuttle available 24 hours a day. Business travelers can enjoy our complimentary high-speed Internet access, in-room desk and 24-hour Fitness and Business Center. We also boast over 10,000 square feet of Meeting Space suitable for all size events.

Whether you are planning a meeting for 10 or a convention for 300, the Holiday Inn Champaign and staff are ready to exceed your expectations. We offer over 10,000 square feet of flexible conference space and our facility is perfect for board meetings, classroom settings, receptions and much more. Business necessities include stateof-the-art audio visual equipment and complimentary high-speed internet access. We are confident that you will see why our guests consider us the only choice for their next big event.





## TABLE OF CONTENTS

GUIDE TO SERVICES	PAGE 2
GENERAL INFORMATION	PAGE 3
AUDIO VISUAL SERVICES	PAGE 4
BREAKFAST SELECTIONS	PAGE 5
TAKE A BREAK	PAGE 6
LUNCH SANDWICHES & SALADS	PAGE 7
LUNCH ENTRÉES	PAGE 8
PLATED DINNERS	PAGE 9
DINNER BUFFETS	PAGE 10
HORS D'OEUVRES	PAGE 11
DESSERTS	PAGE 12
BEVERAGE SERVICE	PAGE 13
MEETING/EVENT CHECKLIST	PAGE 14





# **GENERAL INFORMATION**

## **HOTEL AT A GLANCE**

Number of Floors	.5
Number of Guest Rooms18	37
Number of Conference Rooms	12
Complimentary Parking	

### STANDARD GUEST ROOM AMENITIES

Refrigerator
50-inch flat screen HDTV
Complimentary Wireless High Speed Internet
Voice Mail
Hair Dryer
Single Coffee Maker
Iron & Ironing Board
Same Day Laundry Service
Clock Radio
Oversized Desk
Room Service
24-Hour Business Center
24-Hour Fitness Center
Indoor Swimming Pool
Check-In
Check Out

### STATE STREET GRILLE LOCATED ON-SITE!

MEETING ROOM	DIMENSIONS (L X W)	SQUARE FOOTAGE	THEATER	CLASSROOM	U-SHAPE	BANQUET	BOARD- ROOM	HOLLOW SQUARE
White Oaks Ball- room	64 x 72	4608	500	250		360		
White Oaks 1	36 x 75	2592	225	132	60	180	60	80
White Oaks 2	28 x 36	1008	75	50	24	70	28	30
White Oaks 3	28 x 36	1008	75	50	24	70	28	30
Grand Prairie	21 x 70	1470	150	80	56	110	60	64
Grand Prairie 1&2 or 3&4	34 x 21	714	72	36	24	48	32	30
Grand Prairie 1, 2, 3, 4	17 x 21	357	36	18	12	24	16	18
Champaign Room	25 x 46	1150	115	72	40	80	36	40
Urbana Room	27 x 23	621	56	24	16	32	16	20
Savoy Room	25 x 48	1732	150	117	56	130	40	62
Skyway Room	14 x 66	957	120	60	56	80	40	62





## **AUDIO/VISUAL SERVICES**

### 

## **AUDIO/VISUAL**

Priced per item per day.

### VIDEO & COMPUTER EQUIPMENT

LCD Projector Screen

### **MICROPHONES & SOUND EQUIPMENT**

Lavalier Microphone Wireless Microphone Podium with Microphone Podium without Microphone

### **OTHER EQUIPMENT**

A/V Projection Cart Dry Erase Board with Markers Large Dry Erase Board with Markers Easal Flipchart Easal with Markers Additional Paper Chart Table-Top Podium Screen0 Phone Line Extension Cord Power Strip Additional Vendor Tables

## COMPLIMENTARY

Priced per item per day. Risers (8' x 4') Vendor/Display Table (6 quantity)





# **BREAKFAST SELECTIONS**

### **BUFFET BREAKFAST**

#### THE MORNING EXPRESS

Assorted Coffee Cakes, Scones, Freshly Brewed Regular and Decaf Coffee, Herbal Teas.

#### THE EXECUTIVE CONTINENTAL

Assorted Fruit Juices, Sliced Seasonal Fruit and Berries, Assorted Coffee Cakes, Cinnamon Rolls, Freshly Brewed Regular and Decaf Coffee, and Herbal Teas.

### THE GREAT START

Sliced Seasonal Fruit and Berries, Farm Fresh Scrambled Eggs, Breakfast Potatoes, Crisp Bacon, Country Sausage Patties, Assorted Coffee Cakes, Scones, Assorted Fruit Juices, Freshly Brewed Regular and Decaf Coffee, Herbal Teas.

### THE FARMHOUSE

Sliced Seasonal Fruit and Berries, Farm Fresh Scrambled Eggs, Shredded Hash Browns, Sliced Ham, Biscuits and Gravy, Assorted Coffee Cakes, Scones, Assorted Fruit Juices, Freshly Brewed Regular and Decaf Coffee, Herbal Teas.

#### THE REGENCY BRUNCH

Sliced Seasonal Fruit and Berries, Assorted Coffee Cakes, Croissants, Broccoli Cheese Quiche, Crisp Bacon, Country Sausage Links, Lyonnaise Potatoes, Garden Salad with 2 Dressings, Caprese Salad, Seasonal Vegetables, Wild Rice with Dried Cranberries and Pecans, Roasted Chicken in Pesto Cream Sauce, Lemon Pepper Cod, Assorted Fruit Juices, Freshly Brewed Regular and Decaf Coffee, Herbal Teas, Iced Tea.

### BREAKS

#### THE COMPLETE MEETING BREAK PACKAGE

Early Morning: Coffee Cakes, Sliced Seasonal Fruit and Berries, Assorted Fruit Juices, Freshly Brewed Regular and Decaf Coffee, Herbal Teas.

Mid-Morning: Freshly Brewed Regular and Decaf Coffee, Herbal Teas, Assorted Sodas, Bottled Water

Afternoon: Assorted Cookies, Brownies, Freshly Brewed Regular and Decaf Coffee, Iced Tea, Assorted Sodas, Bottled Water

\*The Complete Meeting Break Package may be added to any buffet or plated lunch for \$12 per person

#### THE SWEET AND SALTY

Popcorn, Licorice, Assorted Hard Candies, Assorted Chocolate Candies, Gourmet Mixed Nuts, Hand Dipped Pretzel Rods, Freshly Brewed Regular and Decaf Coffee, Assorted Sodas, Bottled Water.

### THE SUNDAE BAR

Vanilla and Chocolate Ice Cream, Chocolate Sauce, Caramel Sauce, Strawberry Topping, Whipped Cream, Cherries, Crushed Peanuts, Crushed Oreos, Chocolate Chips, Waffle Cups, Freshly Brewed Regular and Decaf Coffee, Assorted Sodas, Bottled Water.

### THE LITE AND HEALTHY

Crudité with Ranch Dip, Hummus with Pita Chips, Fresh Berries, Cheddar Cheese Cubes, Freshly Brewed Regular and Decaf Coffee, Assorted Sodas, Bottled Water.







Holiday Inn & Conference Center • 101 Trade Center Drive • Champaign, IL 61820 • 217-398-3400 Prices are subject to change due to market fluctuations. Final menu prices will be guaranteed 7 days prior to event. Prices do not include taxable 22% service charge or 11.5% sales tax. Menu prices subject to change without notice. 07/31/2023

# TAKE A BREAK

## **BEVERAGES**

All break items are priced per quantity listed.

**REGULAR OR DECAFFEINATED COFFEE** 

ICED TEA OR LEMONADE

SOFT DRINKS

BOTTLED WATER

FRUIT JUICES

ASSORTED BOTTLED JUICES

## FRESH BAKERY BY THE DOZEN

All break items are priced per quantity listed.

ASSORTED SCONES CINNAMON ROLLS WITH CREAM CHEESE ASSORTED MUFFINS BAGELS WITH CREAM CHEESE COFFEE CAKE HOMEADE TURNOVERS CROISSANTS WITH BUTTER, JELLIES, HONEY BROWNIES ASSORTED FRUIT AND CHEESE DANISH

## **SNACKS**

All break items are priced as listed.

ASSORTED COOKIES ASSORTED BROWNIES DESSERT BARS TORTILLA CHIPS & SALSAS SNACK MIX PRETZEL TWISTS POTATO CHIPS AND FRENCH ONION FRESHLY POPPED POPCORN Assorted seasonings.



Holiday Inn & Conference Center • 101 Trade Center Drive • Champaign, IL 61820 • 217-398-3400 Prices are subject to change due to market fluctuations. Final menu prices will be guaranteed 7 days prior to event. Prices do not include taxable 22% service charge or 11.5% sales tax. Menu prices subject to change without notice. 07/31/2023

# LUNCH BUFFETS

## CREATE YOUR OWN LUNCH BUFFET

\*Lunch buffets can be prepared as a served, plated version with your choice of one entrée, one salad, one starch, and one vegetable. Plated lunches are served with warm rolls and butter, water, tea, coffee, and Chef's choice dessert. Events with a minimum guarantee of less than 25 must have a plated meal. One Entrèe Selection: 19.00 | Two Entrèe Selection: 21.00

#### ENTREE SELECTIONS (CHOOSE 1 OR 2) Grilled Rosemary Garlic Chicken

Polynesian Grilled Chicken

Country Fried Chicken

Slow Roasted Beef Brisket

Braised Pot Roast

Grilled Flat Iron Steak

Grilled Steak Adobo

Herb Crusted Pork Roast

Honey Dijon Pork Loin

Roasted Turkey

Almond Crusted Cod

Vegetarian or Meat Lasagna

Cavatappi Carbonara

Butternut Squash Ravioli

### SALAD SELECTIONS (CHOOSE 1)

Garden Salad with Two Dressings Caesar Salad Spinach Strawberry Salad BLT Salad Pepperoni Pizza Salad Traditional Pasta Salad Cucumber Tomato Salad

#### **STARCH SELECTIONS (CHOOSE 1)**

Loaded Mashed Potatoes Roasted Garlic Mashed Potatoes Oven Roasted Red Potatoes Au Gratin Potatoes Sweet Potato Casserole Wild Rice Blend Gourmet Macaroni and Cheese Farfalle Alfredo

### **VEGETABLE SELECTIONS (CHOOSE 1)**

Seasonal Vegetable Blend Green Beans with Bacon and Onion Honey Glazed Carrots Cream Corn Casserole Corn O'Brien Roasted Vegetables Broccoli and Cauliflower

H Holiday Inn

Holiday Inn & Conference Center • 101 Trade Center Drive • Champaign, IL 61820 • 217-398-3400 Prices are subject to change due to market fluctuations. Final menu prices will be guaranteed 7 days prior to event. Prices do not include taxable 22% service charge or 11.5% sales tax. Menu prices subject to change without notice. 07/31/2023

# THEMED LUNCH BUFFETS

## THEMED LUNCH BUFFETS

Themed Lunch Buffets Include, Water, Tea, Coffee, and Chef's Choice Dessert. Minimum Guarantee 25 people.

### THE BOARDROOM

Fresh Fruit Bowl, Mixed Garden Greens Salad with Assorted Dressings, Amish Potato Salad, Traditional Pasta Salad, Sliced Deli Meats (Roasted Turkey Breast, Roast Beef, Virginia Ham, Salami), Sliced Cheeses (Swiss, Provolone, Cheddar), Lettuce, Tomato, Pickle, Onion, Mustard, Mayonnaise, Assorted Buns and Rolls.

### HOT OFF THE GRILL

Grilled Hamburgers, Johnsonville Brats, Macaroni Salad, Baked Beans, Assorted Condiments, Relish Tray, Assorted Rolls and Buns, Potato Chips and Dip.

### SOUP AND SALAD BAR

Choice of Two Soups (Chicken Noodle, Chili, Broccoli Cheddar, Black Bean, Tomato, Cream Corn Chowder, Minestrone, Potato and Bacon, White Bean and Ham, Vegetable Beef), Mixed Garden Greens and Spring Mix Salad with Dressings, Assorted Salad Toppings.

### LITTLE ITALY

Italian Salad, Tortellini Pasta Salad, Italian Green Beans, Chicken Broccoli Alfredo, Choice of Two Pizzas (Cheese, Pepperoni, Sausage, Vegetarian, Supreme), Garlic Bread.

### SOUTH OF THE BORDER

Chicken Enchiladas, Spicy Ground Beef, Corn Taco Shells, Four Tortillas, Tri-Colored Tortilla Chips, Shredded Lettuce, Shredded Cheddar Cheese, Pico de Gallo, Olives, Onions, Jalapenos, Salas, Sour Cream, Guacamole, Refried Beans, Spanish Rice.

### THE SMOKEHOUSE

Creamy Coleslaw, Yukon Gold Potato Salad, Bourbon Mustard Pulled Chicken, Smoked Pork, Memphis Style BBQ Sauce, Kentucky Black Sauce, Hoppin' John with Chipotle Tomato Vinaigrette, Sweet Corn Casserole, Cheddar Cheese and Scallion Biscuits.



Holiday Inn & Conference Center • 101 Trade Center Drive • Champaign, IL 61820 • 217-398-3400 Prices are subject to change due to market fluctuations. Final menu prices will be guaranteed 7 days prior to event. Prices do not include taxable 22% service charge or 11.5% sales tax. Menu prices subject to change without notice. 07/31/2023

# **BOXED LUNCH MENU**

**BOXED LUNCHES** 

All sandwiches are served on a Kaiser roll with lettuce, tomato, pickle slices, and condiment packets on the side, and a bottle of water. **BOXED LUNCHES** 

### SANDWICH, WRAP, AND SALAD SELECTIONS

Choose two:

- HAM & CHEESE
- TURKEY & CHEESE
- ROAST BEEF & CHEESE
- CHICKEN SALAD
- TUNA SALAD
- · CHICKEN CAESAR WRAP
- BLT WRAP
- ITALIAN WRAP
- HUMMUS & VEGGIE WRAP

# FRESH SLICED CHEESE SELECTIONS

- CHEDDAR
- PROVOLONE • PEPPER JACK
- SWISS

### GOURMET ACCOMPANIMENTS

Choose two items to be served with all sandwich selections. • FRESH FRUIT SALAD

- PASTA SALAD
- POTATO SALAD
- POTATO CHIPS
- WHOLE FRUIT
- FRESHLY BAKED COOKIES
- CHOCOLATE BROWNIES

### **BEVERAGES**

Bottled waters included in boxed lunches. Sodas may be purchased upon consumption for \$2.00.





## **PLATED DINNERS**

Plated Dinner Entrées Include Choice of Salad, Vegetable and Starch, Warm Rolls and Butter, Water, Tea, Coffee, and Chef's Choice Dessert.

Priced per guest.

### **ENTRÉE SELECTIONS**

#### CHICKEN:

**ROASTED CHICKEN** Served with sparkling wine sauce.

**STUFFED CHICKEN FLORENTINE** Served with spinach cream sauce.

**BBQ CHICKEN** Served with combread stuffing and bourbon shallot sauce.

**CROWN BREAST OF CHICKEN** Served with garlic and mushroom filling.

**CRAB STUFFED CHICKEN** Served with red pepper coulis.

#### PORK:

**CHORIZO AND CORNBREAD STUFFED PORK LOIN** Served with cilantro red pepper sauce.

HERB ROASTED PORK LOIN Served with spinach, feta, and sun dried tomatoes.

**GRILLED ROSEMARY BONE IN PORK CHOP** Served with apple brandy sauce.

### BEEF:

**SLOW ROASTED PRIME RIB** 10 oz. served with au jus.

**NY STRIP AU POIVRE** 10 oz. served with brandy peppercorn sauce.

**RED WINE BRAISED BEEF SHORT RIBS** 

**GRILLED RIBEYE** 10 oz. served with chive butter.

**PEPPER CRUSTED FILET** 8 oz. served with bleu cheese butter. **SIRLOIN OSCAR** 8 oz. served with crab and asparagus.

SEAFOOD:

**SEARED TWIN CRAB CAKES** Served with remoulade sauce.

**GRILLED CITRUS MAHI MAHI** 

**ROASTED SALMON** Served with brown sugar glaze.

**GRILLED RED SNAPPER** Served with jerk pineapple salsa. Subject to availability.

### VEGETARIAN:

FLORENTINE STUFFED SHELLS Served with marinara sauce.

**WILD MUSHROOM NAPOLEON** Served with asparagus and grape tomatoes.

#### VEGAN AND GLUTEN FREE:

**STUFFED PORTABELLA MUSHROOM** Served with Italian brased vegetables on wild rice.

MARINATED GRILLED VEGETABLE SKEWERS Served on Saffron rice.





Holiday Inn & Conference Center • 101 Trade Center Drive • Champaign, IL 61820 • 217-398-3400 Prices are subject to change due to market fluctuations. Final menu prices will be guaranteed 7 days prior to event. Prices do not include taxable 22% service charge or 11.5% sales tax. Menu prices subject to change without notice. 07/31/2023

## PLATED DINNER ADD ONS

### 

### **SALAD SELECTIONS**

### MIXED GARDEN GREENS SALAD

**ROMAINE HEARTS** Served with shaved Parmesan, fresh croutons, and creamy dressing.

SPINACH SALAD Served with strawberries and pecans. BLT WEDGE

Served with tomato and bacon.

HARVEST SALAD Served with cranberries, Feta cheese, and toasted almonds.

### **VEGETABLE SELECTIONS**

RAINBOW WHOLE ROASTED BABY CARROTS SESAME GREEN BEANS ASPARAGUS WITH BALSAMIC ROASTED VEGETABLES GRILLED SEASONAL VEGETABLES STEAMED BROCCOLINI

### **STARCH SELECTIONS**

GARLIC MASHED POTATOES LOADED MASHED POTATOES OVEN ROASTED RED POTATOES WITH ROSEMARY AND PARMESAN ROASTED SWEET POTATOES IN HONEY GLAZEE GARLIC POLENTA POTATO GNOCCHI IN MUSHROOM CREAM SAUCE BULGUR PILAF WITH SUN-DRIED TOMATOES WILD RICE



H Holiday Inn AN **IHG**° HOTEL



## ADD ON STATIONS

Stations are designed to be an addition to any buffet meal. Stations are not sold individually. Customized, full Station to Station Menus available upon request.

Minimum Guarantee 25

### MASHED POTATO MARTINI BAR

Red Skin Mashed Potatoes, Garlic Yukon Mashed Potatoes, Mashed Sweet Potatoes, Butter, Sour Cream, Chives, Bacon, Cheddar Cheese, Brown Sugar, Maple Syrup, Chopped Pecans, Basil Pesto, Chopped Broccoli, Sautéed Mushrooms

### PASTA BAR

Farfalle, Cheese Tortellini, Fettuccini, Marinara, Alfredo, Basil Pesto Sauce, Grated Parmesan Cheese, Mushrooms, Sun-Dried Tomatoes, Olives, Zucchini, Yellow Squash, Bell Peppers

### FAJITA BAR

Seasoned Beef, Seasoned Chicken, Sautéed Onions and Peppers, Flour Tortillas, Sour Cream, Pico de Gallo, Cheddar Cheese, Guacamole, Jalapenos

Holiday Inn & Conference Center • 101 Trade Center Drive • Champaign, IL 61820 • 217-398-3400 Prices are subject to change due to market fluctuations caused by COVID-19. Final menu prices will be guaranteed 7 days prior to event. Prices do not include taxable 22% service charge or 11.5% sales tax. Menu prices subject to change without notice. 07/07/2023

# **DINNER BUFFETS**

## **DINNER BUFFETS**

Our dinner buffets are designed to provide a selection that will please a variety of tastes, especially when it comes to pleasing your guests. All buffets are served with an assortment of hot rolls, butter, regular and decaffeinated coffee, tea, and milk. Dinner Buffets require a minimum of 35 guests. Priced per guest.

### TWO ENTRÉE BUFFET

2 entrées, 2 starches, 2 salads, and 2 vegetables.

### THREE ENTRÉE BUFFET

3 entrées, 2 starches, 2 salads, and 2 vegetables.

### **STEP 1 PICK YOUR ENTRÉES**

CHICKEN MARSALA

**BALSAMIC CHICKEN** 

**CHICKEN FLORENTINE** 

**RED WINE BONELESS CHICKEN THIGHS** 

**BRAISED BEEF** 

SLICED BEEF BRISKET\*

**STUFFED FLANK STEAK\*** 

**OVEN ROASTED TURKEY\*** 

**MAPLE CINNAMON GLAZED HAM\*** 

**ROSEMARY PORK LOIN\*** 

CAJUN PORK CHOPS

SPINACH AND GARLIC STUFFED PORK ROAST\*

LINGUINE WITH LOBSTER AND CORN

FETTUCINE WITH GRILLED SAUSAGE

MANICOTTI

EGG PLANT PARMESAN

**\* CARVING STATION OPTIONAL** 

### **STEP 2 PICK YOUR STARCH**

### CHOOSE TWO:

Loaded Mashed Potatoes Garlic Mashed Potatoes Potato Gratin with Onion and Bacon Oven Roasted Red Potatoes Au Gratin Potatoes Sweet Potato Casserole Wild Rice Pilaf Herb New Potatoes Bulgur Pilaf with Sun-Dried Tomatoes

### **STEP 3 PICK YOUR SALAD**

CHOOSE TWO:

Garden Salad with Two Dressings Caesar Salad Spinach Strawberry Salad Cheese Tortellini Salad Mediterranean Green Bean Salad Apple and Pecan Salad Tomato, Cucumber, Feta, Mint Salad Broccoli Salad BLT Salad Fresh Fruit Salad

### **STEP 4 PICK YOUR VEGETABLE**

CHOOSE TWO: Seasonal Vegetable Blend Honey Glazed Carrots Baby Green Beans Roasted Vegetables Corn O'Brien Asparagus Broccoli and Cauliflower





# HORS D'OEUVRES

## **HOT SELECTIONS**

Priced 5.50 per person, per item.

MEATBALLS (SWEDISH, BBQ, OR SWEET AND SOUR) MINI BEEF WELLINGTON PUFFS WITH SUN-DRIED TOMATO AIOLI ASSORTED PETITE QUICHE CHICKEN SATAYS WITH PEANUT SAUCE STUFFED MUSHROOMS (SEAFOOD OR VEGETARIAN) BONELESS WINGS (BBQ, BUFFALO, OR TERIYAKI) WITH RANCH AND BLEU CHEESE CHICKEN QUESADILLAS WITH SOUR CREAM AND SALSA CRAB RANGOONS WITH SWEET AND SOUR VEGETABLE SPRING ROLLS WITH SWEET AND SOUR BACON WRAPPED SCALLOPS WITH DILL AIOLI JERK CHICKEN SKEWERS WITH PINEAPPLE SALSA GREEK SPANAKOPITAS BACON WRAPPED DATES

## **CHILLED SELECTIONS**

Priced 5.50 per person, per item. TOMATO, MOZZARELLA, AND BASIL BRUSCHETTA DEVILED EGGS WITH SEASONAL GARNISHES

SALMIC CORONETS WITH CHIVE CREAM CHEESE

JUMBO SHRIMP COCKTAILS

CUCUMBER CANAPES WITH HERBED CREAM CHEESE

ANTIPASTO KABOBS WITH FRESH MOZZARELLA

PEAR, BRIE, AND HONEY BRUSCHETTA

CHOCOLATE DIPPED STRAWBERRIES

VEGETABLE CRUDITES WITH RANCH AND ROASTED VEGETABLE DIP

CHEESE DISPLAY WITH DRIED FRUITS, NUTS, AND CRACKERS







Holiday Inn & Conference Center • 101 Trade Center Drive • Champaign, IL 61820 • 217-398-3400 Prices are subject to change due to market fluctuations. Final menu prices will be guaranteed 7 days prior to event. Prices do not include taxable 22% service charge or 11.5% sales tax. Menu prices subject to change without notice. 07/31/2023

## DESSERTS

## DESSERTS

Desserts are offered for luncheons or dinners and are priced per serving unless otherwise noted.

COBBLER Apple, Peach, or Cherry. ASSORTED CHEESECAKES CHOCOLATE CAKE STRAWBERRY SHORTCAKE CHOCOLATE MOUSSE CARROT CAKE







# **BEVERAGE & BAR SERVICE**

### 

## **CASH BAR**

Bartender hourly fee is \$15.00 per hour, per bartender.

Bar set-up fee is \$50.00 and is a one time fee.

### HOUSE BRANDS

PREMIUM BRANDS TOP SHELF BRANDS HOUSE WINE DOMESTIC BOTTLED BEER IMPORTED BOTTLED BEER

#### NON-ALCOHOLIC BEVERAGES

Soda

### **KEG BEER**

Domestic beer Premium or import beer

#### HOUSE WINE BY THE BOTTLE

Bottles are 750 ml unless otherwise noted.

Cabernet Sauvignon Merlot Chardonnay White Zinfandel Pinot Grigio Moscato

### CHAMPAGNE & SPARKLING WINE BY THE BOTTLE

Bottles are 750 ml unless otherwise noted. Champagne Asti Spumante Special requests priced accordingly.

### **HOSTED BAR**

Bartender hourly fee is \$15.00 per hour, per bartender.

Bar set-up fee is \$50.00 per hour.

HOUSE BRANDS PREMIUM BRANDS TOP SHELF BRANDS HOUSE WINE DOMESTIC BOTTLED BEER IMPORTED BOTTLED BEER

## **HOST BAR PACKAGES**

All Host Bar Packages include setup, your choice of house, premium, or top shelf liquor wine, bottle beer, and soft drinks. Priced per guest.

Time of Service	House	Premium	Top Shelf
1 Hour			
2 Hours			
3 Hours			
4 Hours			

House Brands - Smirnoff Vodka, New Amsterdam Vodka, Gin, Castillo Silver Rum, Famous Grous Scotch, Four Roses Bourbon, Carazon Silver Tequila, Early Times Whiskey, Amaretto, DKuyper, Triple Sec, Budweiser, Bud Light, Miller Lite, Michelob Ultra, Coors Light, House Red and White Wines, Assorted Sodas

**Premium Brands -** Tito's Vodka, Tanqueray Gin, Bacardi Light Rum, Malibu Rum, Captain Morgan Spiced Rum, Jim Beam Rum, Hornito's Tequila, Dewar's Scotch, Jack Daniel's Bourbon, Kahlúa, Baileys Irish Cream, Disaronno, Amaretto, Cointreau, Blue Moon, Budweiser, Bud Light, Miller Lite, Heineken, Coors Light, Angry Orchard, Michelob Ultra, House Red and White Wines, Assorted Sodas

**Top Shelf Brands** - Ketel One Vodka, Hendricks Gin, Bacardi Light Rum, Malibu Rum, Captain Morgan Spiced Rum, Johnnie Walker Black Scotch, Maker's Mark Bourbon, Jack Daniel's Bourbon, Crown Royal Canadian Whiskey, Jameson Whiskey, Kahlúa, Baileys Irish Cream, RumChata, Amaretto, Disaronno, Knob Creek, Grand Marnier, Blue Moon, Budweiser, Bud Light, Miller Lite, Heineken,Coors Light, Modelo, Stella Artois, Goose Island IPA, Angry Orchard, Michelob Ultra.

Hosted Hourly Bars

House Red and White Wines, Assorted Sodas

**Unlimited Soda Fountain** 

## \*Holiday Inn can accommodate your special requests if available

Please see our Polices page for an important notice regarding the service of alcohol.

NON-ALCOHOLIC BEVERAGES

Soda



AN IHG° HOTEL

Holiday Inn & Conference Center • 101 Trade Center Drive • Champaign, IL 61820 • 217-398-3400 Prices are subject to change due to market fluctuations. Final menu prices will be guaranteed 7 days prior to event. Prices do not include taxable 22% service charge or 11.5% sales tax. Menu prices subject to change without notice. 07/31/2023

# MEETING/EVENT CHECKLIST

## 

### **ORGANIZE MEETING NOTES AND MATERIALS AND REVIEW YOUR TIMELINES**

Once you've established the framework of your meeting and know its general requirements, you're ready to contact hotels and discuss planning specifics. You'll find it helpful to set up an organizer with sections for the various palnning steps so you can keep all the meeting information in one place. Some suggested section titles include:

Schedules	Audio/Visual Equipment	Budget	Food & Beverage	
Contacts	Recreation	Rooming List	Speakers	
Ground Transportation	Entertainment	Event Communications	Spouse Programs	
Meeting Room Setups	VIPs			

### **3 TO 5 MONTHS OUT**

- Determine the objective of your meeting
- $\Box$  Get your budget approved
- Check calendar of events taking place near your desired venue to avoid conflicts
- Book meeting site and necessary hotel rooms
- Speak to Meetings Director or Sales Manager about menus and meeting room needs
- Set up master account for meeting charges and determine who can sign for charges
- $\hfill\square$  Invite speakers and provide scope of desired presentation
- Invite attendees
- □ Make travel arrangements
- Decide on any marketing needs; begin creative development

### TIMELINE

These are general guidelines to keep in mind concerning what needs to be done and when. you may be on a tighter deadline, or have luxurious amounts of time (lucky!). Generally, you should start planning three months in advance so your attendees can arrange their schedule, speakers can begin to prepare their presentations, and you can relax a bit. Ever program is different, so adapt this timeline as needed.

### **AT LEAST 1 MONTH BEFORE EVENT**

- □ Confirm menus, room setups, and supplies in writing with your Meetings Director
- Reach out to speakers to check on their presentations (they'll likely need urging)
- Inform hotel of guest arrival time so front desk can be properly staffed
- $\hfill\square$  Order gifts and amenities
- $\hfill\square$   $\hfill$  Order signs and printed materials
- $\hfill\square$  Introduce any marketing materials into market
- Mail agenda and any brochures to attendees; suggest a dress code and arrival times



AN IHG° HOTEL

### **3 WEEKS BEFORE MEETING**

- □ Check in again with speakers; offer assistance with Audio/Visual and handouts
- □ Reconfirm quantity of hotel rooms needed and amenities

### **1 WEEK BEFORE MEETING**

- Ship materials to location so that they arrive
  AT LEAST 24 hours before your arrival
- □ Confirm all outside equipment orders (like Audio/Visual)
- Make arrangements for shipping materials back to your office after event
- □ Finalize food and beverage counts for the first day of events
- □ Finalize needs for outside tickets/entertainment sources
- □ Take a master copy of all handouts and brochures;
- in a pinch, you can arrange to have them copied Take a deep breath; you're almost there

### DAY BEFORE MEETING

- Review details with Meetings Director of Sales Manager
- □ Inspect all shipped materials
- □ Inspect signage and hotel message boards
- Ensure rooms have proper amenities
- □ Relax; everything will be great!

### **MEETING DAY(S)**

- □ Check all function spaces one hour before use
- □ Notify Meetings Director immediately of any changes
- Meet with Meetings Director every afternoon/evening to go over itemized costs for the day
- □ Sign checks and keep ongoing record of expenses
- Be available for attendees; be patient if they offer advice or criticism (it's been known to happen); thank them warmly for compliments

### WRAP UP

Sit down with Hotel Meetings Representative to review all your sessions and your charges. Be sure to praise the performance of staff who have provided exceptional service. consider circulating a survey or a feedback form to attendees to assess success of event and areas of improvement for next time. Pat yourself on the back: nice job!







Holiday Inn & Conference Center • 101 Trade Center Drive • Champaign, IL 61820 • 217-398-3400