



Holiday Inn

Phoenix-Chandler at Ocotillo

BANQUET MENUS



Breakfast

*Includes Chilled Juices, Coffee, Decaffeinated Coffee, Milk and International Teas
(15-person minimum)*

Continental Breakfast

Seasonal Fruits, Fruit & Berry Yogurt Parfaits, Chef's Choice of Pastries, Preserves, and Butter
\$17.50 per person

Classic American Buffet

Seasonal Fruits, Cereal Bar, Individual Yogurt, Scrambled Eggs, Country Sausage, Smoked Bacon, Breakfast Potatoes. Chef's Choice of Breakfast Pastries, Preserves, and Butter
\$22.00 per person

Ocotillo Breakfast

Seasonal Sliced Fruits, Individual Yogurt, Cereal Bar, Southwest Scrambled Eggs, Smoked Bacon and Spicy Sausage Links, Machaca, Breakfast Quesadillas, Country Style Breakfast Potatoes, Chef's Choice of Pastries and Toast, Preserves, and Butter
\$23.00 per person

Action Station Upgrades

*All Action Stations are Designed as an Addition to Buffets for One Hour Service Requires a Minimum of 20
Guests and will be Charged \$100 Chef's Fee*

Omelet Station

Fresh Eggs Any Style Cooked to Order, Egg Whites, Egg Beaters and Omelets with Peppers, Onions, Ham, Mushrooms, and Assorted Cheeses
\$10.00 per person

Belgium Waffle Station

Crisp Belgium Waffles with Shaved Chocolate, Berry Compote, Whipped Cream, and Maple Syrup
\$9.00 per person

**All Food & Beverage Prices Subject to Current Sales Tax & 20% Service Charge. Functions less
than the guest minimum are subject to a \$50.00 service fee**



A La Carte Breakfast Items

Assorted Bagels with Preserves, Butter and Whipped Cream Cheese
\$4.00 per person

Individual Yogurts
\$3.00 per person

Breakfast Croissant
Scrambled Eggs, Cheese and Choice of Ham, Bacon or Sausage
\$8.00 per person

Breakfast Burrito
Scrambled Eggs, Chorizo, Sautéed Onions and Peppers with Cheddar Cheese
\$12.00 per person

Smoked Salmon with Bagels
Sliced Smoked Salmon with Dill Cream Cheese, Capers, Eggs, Red Onions, Tomato, and Sliced Miniature Bagels
\$12.00 per person

Beverages

Fresh Brewed Coffee, Decaffeinated Coffee and Assorted Hot or Iced Teas
\$40.00 per gallon

Fresh Juices Choice of: Orange, Grapefruit, Cranberry, Apple and Pineapple
\$40.00 per gallon

Fruit Smoothie Shooters: Fresh Melon and Berry
\$5.00 each

Bottled Water, Sparkling Water, or Assorted Regular and Diet Sodas
\$3.00 each

All Day Continuous Beverage Service
Coffee, Decaffeinated Coffee, Assorted Canned Sodas, Bottle Evian Water
\$14.00 per person

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Meeting Breaks

(replenished based on 30 minutes of service)

Healthy Minded

Yogurt Bar with Granola and Dried Fruit

Assorted Power and Granola Bars

Fresh Garden Vegetables and Ranch

Refreshing Exotic Juices to include: Orange-Carrot-Ginger and Pineapple-Mint

\$17.00 per person

Taste of Southwest

Corn Tortilla Chips

Guacamole and House Made Salsa

Warm Black Bean Dip and Queso

Agua Fresca

\$17.00 per person

Lights, Camera, Action!

Freshly Popped Popcorn

Assorted Candy Bars

Nachos with Cheese Sauce

Bottled Waters & Soft Drinks

\$14.00 per person

Baker's Dozen

Fresh Baked Chocolate Chunk

Macadamia-White Chocolate

Oatmeal-Raisin

Peanut Butter Cookies

2% and Chocolate Milk

\$15.00 per person

Scoops

Individual scoops of Chocolate and Vanilla Ice Cream

Fresh Strawberry Sauce, Hot Fudge, Chopped Nuts, Whipped Cream and Cherries

\$11.00 per person

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Lunch Buffets

*All lunch buffets include freshly brewed iced tea & coffee
(20 person minimum)*

The Deli

Garden Salad with Cucumbers, Tomatoes & Carrots
Ranch & Balsamic Vinaigrette
Tri Color Pasta Salad
Potato Salad with Grain Mustard, Apples and Bacon
Artesian Sandwich Breads
Smoked Turkey, Roast Beef and Ham
Mustard, Mayonnaise, Pesto and Aioli
Sliced Cheeses and Assorted Relishes and Condiments
Pub Chips
Assorted Cookies
\$22.00 per person

A Trip to Rome

Traditional Caesar with Shaved Parmesan Cheese
Caprese Salad of Heirloom Tomatoes, Fresh Mozzarella, Basil and Extra Virgin Olive Oil
Chicken Picatta
Ratatouille with Grilled Eggplant, Tomato, Zucchini, and Roasted Bell Peppers
Served over tomato sauce and Topped with Pesto
Roasted Herb Potatoes
Warm Garlic Bread Sticks
Tiramisu
\$25.00 per person

South of the Border

Tortilla Chips & House Made Salsa
Tortilla Soup
Romain Lettuce, Jicama, Charbroiled Corn, Black Beans, Cotija Cheese with Chipotle Ranch
Chicken & Steak Fajitas
Bell Peppers, Onions, Cheddar Cheese, Guacamole and Sour Cream
Warm Tortillas
Mexican Rice
Churros
\$27.00 per person

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Plated Lunches

All lunch entrees include salad or soup selection, dessert selection, seasonal vegetables, warm rolls, freshly brewed iced tea & coffee.

Salad

(choose one)

Garden House Salad

Crisp Mixed Romaine and Green Leaf Lettuce, Grape Tomatoes, Cucumber, Red Onion, Grated Carrot, Croutons, and Choice of Dressings

Modern Caesar Salad

Romaine Lettuce, Shaved Parmesan Cheese, Balsamic Reduction and Traditional Caesar Dressing

Greek Salad

Mixed Greens, Tomatoes, Cucumbers, Feta Cheese, Kalamata Olives, and Finished with Red Wine Vinaigrette

Antioxidant & Kale Salad

Mixed Greens, Spinach, Kale, Grapes, celery, Walnuts, Dried Cranberries, Apples, Blue Cheese Crumbles, Red Onions, Cucumbers and Strawberry Pomegranate Vinaigrette

Soup

(choose one)

Wild Mushroom Soup

With Truffle Oil

Corn Chowder

Bell Pepper Sour Cream

Black Bean Soup

With Sour Cream and Chives

Chilled Spanish Gazpacho

With Crostini and Parmesan Cheese

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Entree

Artichoke Lasagna

Layered with Artichokes, Pesto, Fresh Pasta and Parmesan Served with Yellow Tomato Coulis and Grilled Asparagus
\$25.00 per person

Herb Roasted Chicken

Airline Cut Breast with Herbed Fingerling Potatoes, Roasted Lemons and Rosemary Jus
\$27.00 per person

Seared Salmon

Citrus Butter Sauce and Warm Vegetable Couscous
\$29.00 per person

Grilled Skirt Steak

8-ounce with Herbed Potato Pure, Chimichurri, Chef's Choice of Vegetables
\$35.00 per person

Dessert

(choose one)

Cheesecake

Traditional New York Cheesecake

Strawberry Short Cake

Lemon Pound Cake, Fresh Strawberries, Whipped Cream and Strawberry Consommé

Chocolate Indulgence

Flourless Chocolate Cake with Stewed Strawberries and Crisp Gaufrette

Tiramisu

Mascarpone Cheese, Brandied Lady Fingers, Coffee Mousse and Cocoa

Apple Pie

Traditional Apple Pie with French Vanilla Ice Cream

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Box Lunches

All Boxes Lunches Comes with: Mediterranean Pasta Salad, Bag of Chips, Cookie, Whole Fruit, and Canned Soda or Bottled Water

Caprese Melt

Vine Ripe Tomatoes, Mozzarella, Garden Pickled Basil, Balsamic Reduction on Grilled Ciabatta
\$15.00 per person

Turkey

Smoked Turkey, Swiss Cheese, Bibb Lettuce, Sliced Tomatoes, Applewood Bacon and Saffron Mayo Served on Focaccia
\$15.00 per person

Chicken Caesar Wrap

Herbed Chicken, Shredded Romaine, Shaved Parmesan and Traditional Dressing
Wrapped in a Spinach Tortilla
\$15.00 per person

Roast Beef

Pepper Crusted Top Round with Arugula, Tomatoes, Shaved Parmesan, Sweet Onion and Horseradish Cream on a Sourdough
\$17.00 per person

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Dinner Buffets

*All dinner buffets include Freshly Brewed Coffee & Iced Tea
(30 people minimum)*

Ocotillo Life Style Cuisine

Baby Field Greens with Shaved Fennel, Oranges, Toasted Almonds
and Lemon-Thyme Vinaigrette
Chilled Cous-Cous Salad with Roasted Peppers, Olives and Cucumbers
Seared Ahi-Tuna with Ginger Soy and Wasabi
Free Range Organic Chicken Breast with Red Pepper Jam
Grilled Organic Assorted Vegetables
Herbed Brown Rice Pilaf
Grilled Pineapple with Cinnamon Scented Low-Fat Yogurt Sauce
\$45.00 per person



Created using fresh and nutritionally balanced ingredients, Holiday Inn Phoenix Chandler Lifestyle Cuisine dishes contribute to optimal health and wellness.

Provence

French Onion Soup
Niçoise Salad, Traditional Toppings and Dijon Vinaigrette
Frisee Salad with Fresh Figs, Bleu Cheese and Champagne Vinaigrette
Roasted Chicken Breast with Citrus Courvoisier Cognac Sauce
Beef Bourguignon with Roasted Mushrooms, Tarragon and Bordeaux au Jus
Black Truffle Dauphinoise Potatoes
Green Beans Provencal
Profiteroles Tower
\$55.00 per person

An Italian Affair

White Bean and Pancetta Soup
Caprese Salad of Heirloom Tomatoes, Fresh Mozzarella, Basil and Extra Virgin Olive Oil
Caesar Salad with Shaved Parmesan, Garlic Croutons and Traditional Dressing
Chicken Piccata with White Wine, Roasted Artichokes, Capers and Fresh Lemon
Sautéed Italian Sausages with peppers, onions and fresh herbs
Wild Mushrooms Risotto
Grilled Vegetables with Lemon and Thyme
Italian Panna-Cotta with Chianti Glaze
\$38.00 per person

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Dinner Buffets Continued

*All dinner buffets include Freshly Brewed Coffee & Iced Tea
(30 people minimum)*

Mexican Fiesta

Tortilla Chips, Guacamole & Salsa (on each table)
Fish Ceviche with Lime and Tequila
Southwest Salad with Black Beans, Roasted Corn, Tomatoes, Avocado, Cilantro Vinaigrette
Grilled Steak and Chicken Fajitas with flour and corn tortillas
Green Chile Cheese Enchiladas
Mexican Rice
Borracho Pinto Beans
Traditional Tres Leches Cake
\$45.00 per person

Country Barbeque

Jalapeno Corn Bread with Honey Butter (Pre-Set on Tables)
Roasted Corn Chowder Soup
Country Cole Slaw
Fresh Fruit Salad
Barbecue Chicken Breast
Smoked Beef Brisket or Baby Back Ribs
Baked Potatoes with Traditional Toppings
BBQ Baked Beans
Corn on the Cobb with Chili-Lime Butter
Peach Cobbler with Cinnamon Whipped Cream
\$50.00 per person

Mediterranean

Hummus & Baba Ganoush
Grilled Pita
Greek Salad
Build your own Gyro: Beef and Lamb Gyro, Lettuce Tomatoes, Kalamata Olives and Tzatziki
Chicken Shawarma
Lamb Kabab
Basmati Rice
Chef's Selection of Mediterranean Vegetables
Baklava with Walnuts
\$42.00 per person

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Plated Dinners

All dinner entrees include salad or soup selection, dessert selection, seasonal vegetables, warm rolls, freshly brewed iced tea & coffee.

Salad

(choose one)

Garden House Salad

Crisp Mixed Romaine and Green Leaf Lettuce, Grape Tomatoes, Cucumber, Red Onion, Grated Carrot, Croutons, and Choice of Dressings

Modern Caesar Salad

Romaine Lettuce, Shaved Parmesan Cheese, Balsamic Reduction and Traditional Caesar Dressing

Market Salad

Mixed Greens, Arugula, Strawberries, Feta, Candied Pecans and Raspberry Vinaigrette

Antioxidant & Kale Salad

Mixed Greens, Spinach, Kale, Grapes, celery, Walnuts, Dried Cranberries, Apples, Blue Cheese Crumbles, Red Onions, Cucumbers and Strawberry Pomegranate Vinaigrette

Soups

(choose one)

French Onion Bisque

With Balsamic Reduction

Wild Mushroom Soup

With Truffle Oil

Corn Chowder

Bell Pepper Sour Cream

Chilled Spanish Gazpacho

With Crostini and Parmesan Cheese

Entrees

10oz Sirloin

Whiskey Au Jus

Garlic Mashed Potatoes

\$41.00 per person

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Herb Roasted Chicken

Airline Cut Breast with Herbed Fingerling Potatoes, Roasted Lemons and Rosemary Jus
Garlic Mashed Potatoes
\$31.00 per person

Grilled Salmon

Citrus Butter Sauce
Roasted Red Potatoes
\$38.00 per person

Ratatouille

Eggplant, Tomato, Roasted Bell Peppers and Zucchini
Served on Tomato Basil Sauce
Tuscan Potatoes
\$24.00 per person

Garlic & Herb Roasted Prime Rib

10 oz. Prime Rib with Au jus and Creamy Horseradish
Fresh Seasonal Vegetables and Mash Potatoes
\$45.00 per person

Dessert

(choose one)

Cheesecake

Traditional New York Cheesecake

Strawberry Short Cake

Lemon Pound Cake, Fresh Strawberries, Whipped Cream and Strawberry Consommé

Chocolate Indulgence

Flourless Chocolate Cake with Stewed Strawberries and Crisp Gaufrette

Tiramisu

Mascarpone Cheese, Brandied Lady Fingers, Coffee Mousse and Cocoa

Apple Pie

Traditional Apple Pie with French Vanilla Ice Cream

Trio Sorbet

Champagne Pear, Mago, and Raspberry

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Culinary Stations

Our uniformed chef attendants prepare menu items, which are designed to complement your theme and décor. The following are descriptions of the most popular stations. Events in excess of one hour may be subject to additional charges. All Culinary Stations are an add on Buffets.

\$100.00 Chef's Fee applicable to all stations

Tuscany

Pasta is made to Order with a Variety of Toppings and Sauces. Select two of the following Pastas, Two Meats and Three Sauces:

Pastas: Penne, Bowtie, Linguini, Orzo or Fettuccini

Meats: Salmon Flakes, Smoked Chicken, Duck Breast, Meat Balls, Tofu

Sauces: Mushroom Cream, Vodka Sauce, Alfredo, Marinara, Pesto, Herb Clam Sauce

\$15.00 per person

Mash Potato Bar

Peruvian, Sweet and Traditional Mashed Potato

Served to order in signature Martini glass with assorted toppings

\$10.00 per person

Fajitas Station

Grilled Skirt Steak, Lime Chicken, Sautéed Shrimp

Roasted Peppers, Onions, Tomatoes, Salsa, Guacamole, Sour Cream, Tortillas

Pinto Bean and Mexican Rice

\$17.00 per person

Carving Stations

(All Carving Stations Serve up to 30 ppl and are served with Silver Dollar Rolls)

Sugar Cured Ham with Dark Rum Glaze

\$200.00 each

Roasted Turkey Breast with Citrus Cranberry Chutney

\$250.00 each

Rosemary Crusted Prime Rib with Horseradish and Grain Mustard

\$300.00 each

Grilled Beef Tenderloin with Roasted Mushroom Sauce and Horseradish

\$350.00 each

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Reception Menu

Hors d'Oeuvres

\$3.00 each (minimum of 20 pieces)

Cold

Mozzarella and Pesto Bruschetta with Tomato Jam
Melon & Prosciutto Skewers
Shrimp & Guacamole Nacho Bites
Bloody Mary Shrimp Shooters
Smoked Salmon Crostini with Dill Cream Cheese and Pickled Onion

Hot

Mini Quiche Florentine
Vegetable Spring Rolls with Sweet & Sour Sauce
Italian Meatballs in Tomato Basil Sauce
Mini Burger Sliders
Pork Pot Stickers with Thai Peanut Sauce
Sausage Stuffed Mushrooms
Chicken Satay with Thai Peanut Sauce
Mini Crab Cakes with Remoulade
Grilled Chimichurri Steak Skewers

Displays Stations

Artesian Cheese

European and Domestic Cheese with French Baguette, Crackers, Grapes and Fresh Berries
\$9.00 per person

Baked Brie En Croûte (Serves approximately 25 ppl)

Brie Cheese, Caramelized Onions, Apples, Baked in Puff Pastry with Sliced French Baguette
\$5.00 per person

Traditional Vegetable Crudités

Fresh Garden Vegetables served with Chef's Choice of Sauce and Vinaigrette
\$4.00 per person

Antipasto Board

Chef's Choice of Cured Meats, Mozzarella Cheese, Roasted Artichokes, Grilled Vegetables
and Marinated Olives served with Artesian Breads
\$10.00 per person

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Beverage Pricing

Requires a Bartender Fee of \$75.00 per bar for two hours, each additional hour at \$35.00

Hosted Bar

Well Brands	\$7.00 each
Premium Brands	\$9.00 each
Liqueurs and Cordials	\$9.00 each
House Champagne	\$9.00 per glass
House Wines	\$6.00 per glass
One Hope Wines	\$8.00 per glass
Domestic Beers	\$4.00 each
Imported Beers	\$5.00 each
Soft Drinks	\$3.00 each
Bottled Water	\$3.00 each
Domestic Keg	\$300.00 each
Imported Keg	\$400.00 each

Cash Bar

Well Brands	\$8.00 each
Premium Brands	\$10.00 each
Liqueurs and Cordials	\$11.00 each
House Champagne	\$11.00 per glass
House Wines	\$8.00 per glass
One Hope Wines	\$8.00 per glass
Domestic Beers	\$6.00 each
Imported Beers	\$7.00 each
Soft Drinks	\$4.00 each
Bottled Water	\$4.00 each

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Beverage Selections

Well Brand

Gordon's Vodka
McCormick Rum
McCormick Gin
McCormick Tequila
Black Velvet Whiskey
Early Times Bourbon
Clan McGregor Scotch

Premium Brands

Tito's Vodka
Bacardi Rum
Beefeater Gin
Crown Royal Whiskey
Jim Beam Bourbon
Patron Silver
Dewars Scotch

Cordials

Bailey's
Kahlua
Disaronno Amaretto
Sambuca
Drambuie
Cointreau
Cointreau Noir
B&B

Beer

Domestic Beer

Budweiser/ Bud-Light
Coors Light
Miller Light

Imported Beer

Heineken
Corona
Amstel Light
Stella Artois
Selection IPA's

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General Information and Policies

Food and Beverage Service

The sale and service of alcoholic beverages are regulated by the State of Arizona. Alcoholic beverages cannot be brought into the facility from outside sources, and all persons that consume alcohol must be 21 years of age. Additionally, food cannot be brought into the facility whether purchased or catered from outside sources. Due to current health regulations, all food must be purchased and served by the Hotel staff. Please note that food may not be taken or removed from the premises after being prepared and served.

Event Space

Private meeting and event accommodations are available for groups of 10 to 130 people. Event rooms are assigned by the estimated number of people in attendance.

A room rental fee will be quoted on an individual basis and charged where applicable. We appreciate adherence to the times agreed upon for your event; other groups may be scheduled for the same room prior to or following your event. If your time changes, please contact the Sales department and we will make every effort to accommodate you. Music and Entertainment must cease by 11:00pm and it is at the sole discretion of the Holiday Inn at Ocotillo to control the volume of the entertainment.

Guarantees

Your selected menu and attendance guarantee must be received by 3:00pm five (5) business days prior to your event. If no guarantee is received, the Hotel will prepare for billing and the number of guests per the contract. The Holiday Inn at Ocotillo is unable to accommodate any decrease in your attendance after the guaranteed date specified on your banquet event order. Additional charges will apply to extra guests in attendance above the guaranteed number. We will be prepared to serve 5% over your guarantee and will bill for the actual number of guests in attendance should the number exceed the final head count.

Menus

Our menus represent many of the most popular items requested; however, our staff will be pleased to tailor a menu for your specific needs. Menu tastings are available upon request for up to two guests. Select menu items are available for tasting.

Decorations

Standard table linens (ivory or white table linens, black napkins) are provided at no charge for your catered event. The Hotel staff will be happy to assist you with any decorating needs you may have. Any items to be put on meeting room/lobby walls must be approved in advance. We do not allow any type of nails, stick pins, staples or any other substance.

Deposit and Payment

Prepayment of your event is due no later than 5 days prior, when the final numbers have been guaranteed. A credit card authorization form is required to be on file to guarantee any additional charges incurred.

Client Signature: _____ Date: _____

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HOTEL POLICIES

Food and Beverage Service

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1. A \$100.00 buffet setup fee will be automatically charged for buffet meal functions with less than 25 guests. Continental Breakfast excluded. **Initials** _____

Event Space

Private meeting and event accommodations are available for groups of 10 to 130 people. Event rooms are assigned by the estimated number of people in attendance. A room rental fee will be quoted on an individual basis and charged where applicable. The *Client* agrees to begin the contracted function promptly at the scheduled time and agrees to have all attendees vacate the function space and have all equipment, materials and personal items removed by the closing time indicated. The *Client* agrees to assume full responsibility for the conduct of its guests. Damages resulting from the *Client or its guests* will be charged to the *Client*. Music and Entertainment must cease by 11:00pm and it is at the sole discretion of the Holiday Inn Phoenix Chandler to control the volume of the entertainment.

1. There will be a minimum \$250.00++ reset fee in the event that the room set up is changed within 24 hours of the start date or during the event. **Initials** _____

Guarantees

Your selected menu and attendance guarantee must be received by 3:00pm three (3) business days prior to your event. If no guarantee is received, the Hotel will prepare for billing and the number of guests per the contract. The Holiday Inn Phoenix Chandler is unable to accommodate any decrease in your attendance after the guaranteed date specified on your banquet event order. Additional charges will apply to extra guests in attendance above the guaranteed number. We will be prepared to serve 5% over your guarantee and will bill for the actual number of guests in attendance should the number exceed the final head count.

Menus

Our menus represent many of the most popular items requested; however, our staff will be pleased to tailor a menu for your specific needs. The Holiday Inn Phoenix Chandler will provide children's menus when requested, children menus are for children 11 and under. Menu tastings are available upon request for up to two guests. Select menu items are available for tasting.

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Decorations

Standard table linens (ivory or white table linens, black napkins) are provided at no charge for your catered event. The Hotel reserves the right to approve all signage in advance of the function. All signage must be professionally printed. Signage, flip charts, displays, etc. may be carefully affixed to walls with masking tape only. Decorations, candles, centerpieces or any other *Client* decor must meet all local fire regulations, Health Department regulations and any other Governmental regulations. If banners need to be hung, a banner hanging fee of \$25.00 per banner will be assessed and charged to the master account. The Hotel reserves the right to charge a clean-up fee if excessive cleaning is needed, i.e., if glitter, confetti, or the likes are used as part of decorations for a function.

Damage, Loss, Security

The *Hotel* will not assume responsibility for the damage or loss of any items in function rooms or public areas prior to, during or following an event. Arrangements for security of articles for display, exhibits or merchandise must be made prior to the event. Use of confetti, rice or bird seed or any other material that requires extensive clean-up either inside a function room or on the premises will result in a cleaning fee. The *Hotel* reserves the right to exclude or eject any and all objectionable persons from the function and the *Hotel* premises without liability. The *Hotel* may, at its discretion, require the presence of additional security personnel at the *Client's* expense.

Deposit and Payment

Prepayment of your event is due no later than 5 days prior, when the final numbers have been guaranteed. A credit card authorization form is required to be on file to guarantee any additional charges incurred

Client Signature: _____ Date: _____