



Banquet Menu

Contact the professional sales team at the Holiday Inn
Hotel & Conference Coralville / Iowa City to plan your next event!

H
Holiday Inn®
& Suites
AN IHG® HOTEL

General Information

Hotel at a Glance

CHECK IN..... 3:00P.M.

CHECK OUT 11:00A.M.

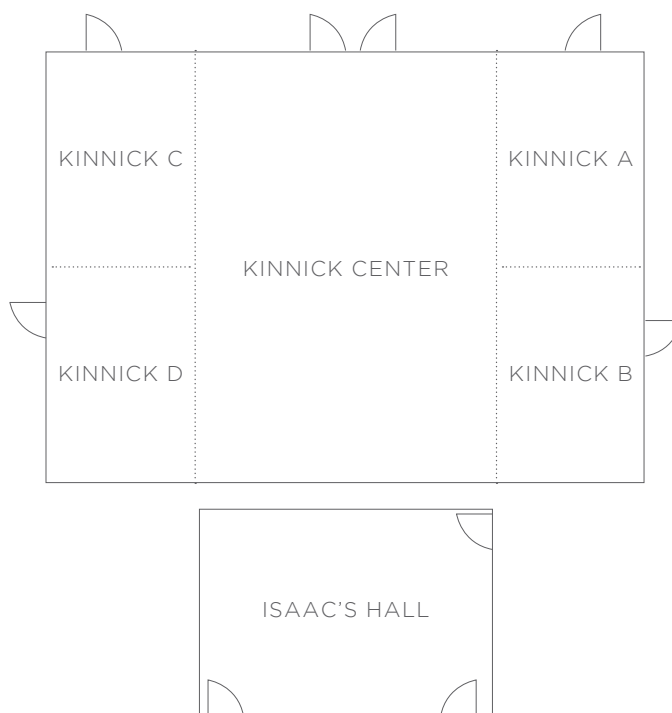
NUMBER OF FLOORS..... 4

NUMBER OF GUEST ROOMS..... 95

NUMBER OF CONFERENCE ROOMS..... 7

STANDARD GUEST ROOM AMENITIES

- COMPLIMENTARY WIRELESS HIGH SPEED INTERNET
- FLAT SCREEN HDTV
- HAIR DRYER
- COFFEE MAKER
- IRON AND IRONING BOARD
- CLOCK RADIO
- OVERSIZED DESK
- ROOM SERVICE



MEETING ROOM	DIMENSIONS (L X W)	SQUARE FOOTAGE	THEATER	CLASSROOM	BANQUET	CONFERENCE	U-SHAPE
Kinnick A	27 x 22	594	60	30	32	20	20
Kinnick b	27 x 22	594	60	30	32	20	20
Kinnick c	27 x 20	540	60	30	32	20	20
Kinnick d	27 x 20	540	60	30	32	20	20
Kinnick center	37 x 55	2035	160	100	120	60	50
Kinnick ballroom	80 x 55	4400	400	250	400	150	NA
Isaac's hall	38 x 28	1064	100	60	70	30	35
Executive boardroom	15 x 8	120	NA	NA	NA	6	NA
Hospitality 208	24 x 18	432	30	20	24	14	15
Hospitality 234	26 x 18	468	NA	NA	NA	12	NA



AN IHG® HOTEL

Holiday Inn • 1220 1st Ave • Coralville, IA 52241 • 319-351-5049

Prices are subject to 22% service charge and applicable sales tax. Prices are subject to change without notice. 12/2/2024

Audio/Visual Services

AUDIO/VISUAL

Priced per item..

LCD PROJECTOR	150.00
LAVALIERE MICROPHONE	45.00
HANDHELD MICROPHONE	15.00
WIRELESS HANDHELD MICROPHONE	45.00
DRY ERASE BOARD AND MARKERS	15.00
FLIP CHART AND MARKERS	30.00
LASER POINTER	15.00

COMPLIMENTARY EQUIPMENT

- PODIUM(STANDING ONLY)
- MICROPHONE STANDS (FLOOR OR TABLETOP)
- AUDIO VISUAL TABLE WITH EXTENSION
- CORD AND POWER STRIP
- SCREEN
- EASEL
- WIRELESS INTERNET ACCESS



PACKAGES AND OTHER

PREMIER PACKAGE	125.00
LCD Projector, Screen, and Wireless Microphone	
EXECUTIVE PACKAGE	120.00
1 Flip Chart with Pad and Markers, Screen, LCD projector, and Power Strip.	
IPOD CONNECTION FEE	100.00
PATCH FEE	35.00
DANCE FLOOR	30.00
Based upon availability	
RISERS	25.00
Based upon availability	
PHOTOCOPIES	0.10 PER PAGE
POWER RUN TO EACH TABLE	10.00
POWER STRIP AND EXTENSION CORD	10.00

SHIPPING

SHIPPING PACKAGES

Please deliver packages for events no earlier than seventy-two (72) hours prior to the scheduled event. Packages should be clearly marked with the on site contact name, meeting name, and arrival date. Please ship packages to: Radisson Hotel and Conference Center 1220 1st Avenue Coralville, Iowa 52241. The hotel will not assume responsibility for damages or loss of any merchandise or articles left in the hotel prior to, during, or following your function.



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Breakfast Selections

PLATED BREAKFAST

All breakfast selections are served with regular and decaffeinated coffee, and hot tea. Add juice for \$3.00 per person.

CLASSIC BREAKFAST CROISSANT 14.00

A flaky butter croissant piled high with shaved ham, eggs, and cheddar cheese. Served with breakfast potatoes. Substitute ham for a choice of bacon or sausage.

THE HEARTLAND 14.50

Two farm fresh scrambled eggs, a generous helping of breakfast potatoes and your choice of sausage, bacon, or grilled ham. Substitute a 6 ounce sirloin for an additional \$8.00.

BREAKFAST BURRITO 14.50

Two eggs scrambled with onions, peppers, bacon, breakfast potatoes, and cheddar cheese stuffed into a flour tortilla.

HUEVOS RANCHEROS 14.50

Fried egg on top of a handmade round corn tortilla, smothered with ranchero sauce.

EGG BAKE 14.50

Layers of diced ham, tomato, green onions, mushrooms, and potatoes baked within an egg casserole and topped with melted cheddar cheese. Served with breakfast potatoes.

(12 person minimum order)

TEXAS FRENCH TOAST 14.00

Hand dipped Texas toast, grilled golden brown, then lightly dusted with powdered sugar and served with hot buttery syrup and sausage links.

FRUIT PLATTER 14.00

Seasonal fresh fruit served with cottage cheese.



BREAKFAST BUFFETS

All breakfast buffets include regular and decaffeinated coffee. 30 person minimum required for buffets. Add juice for \$3.00 per person.

CLASSIC CONTINENTAL 13.00

Regular and decaffeinated coffee, herbal tea, fresh assorted Danish and muffins.

DELUXE CONTINENTAL 14.00

Regular and decaffeinated coffee, herbal tea, pastries, muffins, assorted bagels with cream cheese and jelly, and sliced fresh fruit display.

SUNRISE MORNING 16.50

Fresh seasonal fruit display and breakfast potatoes.

CHOOSE ONE EGG:

- Freshly scrambled eggs
- Eggs strata

CHOOSE ONE MEAT:

- Bacon
- Sausage
- Ham

CHOOSE ONE STARCH:

- Flaky country biscuits and gravy
- Pancakes
- French toast

BUFFET ADD-ONS

OMELET STATION 7.00

Chef attended omelet station including all the omelet fixings. 60 minute station.

ENHANCEMENTS

May only be sold in conjunction with your breakfast menu, not as an individual menu.

HAM EGG AND CHEESE CROISSANT 5.00

BREAKFAST BURRITO 5.00

SLICED FRESH FRUIT BOWL 5.00

FRUIT JUICE BY CARAFE 12.00

Orange and cranberry.



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It's Your Choice

So many to choose from!

Take a Break

SPECIALTY BREAKS

Minimum 25 guests and available for meeting breaks only.

MID-MORNING STRETCH 9.00

Regular and decaffeinated coffee, herbal tea, assorted soft drinks, bottled water, muffins, and fresh fruit display or whole fruits.

THE HEALTH NUT 10.00

Granola bars, individual assorted yogurts, mixed nuts, whole fresh fruit, and bottled water.

THE 7TH INNING STRETCH 11.00

Hot jumbo pretzel with mustard, melted cheddar cheese sauce, buttered popcorn, ballpark nachos, assorted soft drinks, and bottled water.

CHOCOHOLIC BREAK 11.00

Chocolate chip cookies, brownies, assorted chocolate candy bars, assorted soft drinks, and bottled water.

POPCORN BAR 8.50

Butter, cheddar, and caramel popcorn, M&M's, assorted soft drinks, and bottled water.

SNACK PACK 10.00

Assorted cheese and crackers, vegetable crudite with cucumber and ranch dressing, assorted soft drinks, and bottled water.

BUILD YOUR OWN TRAIL MIX 10.00

Granola, M&M's, mixed nuts, yogurt covered raisins, dried tropical fruit, assorted soft drinks, and bottled water.

BREAK PACKAGES

Minimum 25 guests and available for meeting breaks only.

ALL DAY BREAK PACKAGE 31.00

Continental Breakfast: Bagels with cream cheese and peanut butter, trail mix and granola bars, fresh fruit, bottled water, freshly brewed coffee, decaffeinated coffee.

Mid-Morning Break: Coca-Cola brand soft drinks, bottled water, freshly brewed coffee, decaffeinated coffee.

Afternoon Break: Assorted freshly baked cookies, chips and salsa, Coca-Cola brand soft drinks, bottled water, and iced tea.

ALL DAY EXECUTIVE PLANNER PACKAGE 44.00

Continental Breakfast: Bagels with cream cheese and peanut butter, trail mix and granola bars, fresh fruit, bottled water, freshly brewed coffee, decaffeinated coffee.

Mid-Morning Break: Coca-Cola brand soft drinks, bottled water, freshly brewed coffee, decaffeinated coffee.

Lunch: Choose from any of our plated lunch options from page 8. Groups up to 25 may choose 1 option, 25-50 guests may choose 2 options, 50 guests or more may choose 3 options.

Afternoon Break: Assorted freshly baked cookies, chips and salsa, Coca-Cola brand soft drinks, bottled water, and iced tea.

Upgrade for \$3.00 to an entree buffet



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Take a Break

SNACK BREAKS

All break items are priced per quantity. Minimum of 12 per order.

SEASONAL WHOLE FRESH FRUIT	2.50 EACH
FRUIT AND YOGURT PARFAIT	5.00 PER PERSON
MIXED NUTS.....	3.00 PER PERSON
TORTILLA CHIPS AND SALSA	3.00 PER PERSON
GARDETTO'S SNACK MIX	3.00 PER PERSON
FRUIT 'N NUTS TRAIL MIX.....	3.00 PER PERSON
GRANOLA AND FRUIT BARS.....	3.00 PER PERSON
ASSORTED CANDY BARS	5.00 EACH
FRESH COOKIES	25.00 PER DOZEN
LEMON BARS.....	25.00 PER DOZEN
BROWNIES.....	25.00 PER DOZEN
CHEESE AND CRACKER DISPLAY (SERVES 25).....	120.00
VEGETABLE TRAY AND DIP (SERVES 25).....	110.00
Vegetable tray with hummus and cucumber dressing	
FRESH SLICED FRUIT DISPLAY (SERVES 25).....	120.00

Pep up your registration table with a bowl of hard candies or snack size candy bars! Ask your catering manager for pricing and options!

BREAKFAST BREAKS

All break beverages are priced per quantity listed.

ASSORTED FRUIT YOGURT	3.00 EACH
DANISH	25.00 PER DOZEN
CINNAMON ROLLS.....	35.00 PER DOZEN
DOUGHNUTS.....	35.00 PER DOZEN
ASSORTED FRESH MUFFINS.....	35.00 PER DOZEN
BAGELS WITH CREAM CHEESE.....	26.00 PER DOZEN

BEVERAGES

All break beverages are priced per quantity listed.

REGULAR OR DECAF COFFEE	30.00 PER GALLON
ICED TEA	25.00 PER GALLON
FRUIT PUNCH OR LEMONADE.....	25.00 PER GALLON
2% WHITE OR CHOCOLATE MILK.....	8.00 PER 1 LITER CARAFE
FRUIT JUICE BY CARAFE.....	10.00 PER 1 LITER CARAFE
SOFT DRINKS (COCA-COLA)	3.00 PER CONSUMPTION
HOT TEA.....	2.25 PER CONSUMPTION
BOTTLED WATER.....	2.50 PER CONSUMPTION



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Lunch Salads & Sandwiches

LUNCHEON SALADS

All luncheon salads are served with our fresh baked breads and rolls, butter, iced tea and water.

CHICKEN CAESAR SALAD..... 17.50

Crisp romaine leaves tossed in traditional Caesar dressing and Romano cheese, accented by tomato wedges, olives and croutons, then topped with grilled chicken.

Substitute grilled salmon or shrimp for and additional \$7.00.

SIRLOIN STEAK SALAD..... 22.00

Sirloin steak charbroiled and sliced atop spring greens, red onions, diced tomatoes, and feta cheese. Served with raspberry vinaigrette dressing.

SALMON SALAD..... 19.50

Baby green lettuce, cucumber, tomato, black olives, green and red peppers, topped with grilled salmon. Served with balsamic vinaigrette dressing.

COUNTRY CHICKEN SALAD..... 17.50

Breaded chicken strips, shredded cheddar cheese, diced tomatoes, eggs, chopped romaine lettuce, and ranch dressing.

CALIFORNIA SPINACH SALAD..... 17.50

Spinach, berry slices, mandarin, and feta cheese drizzled with raspberry dressing and strips of grilled chicken.



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LUNCHEON SANDWICHES AND WRAPS

Served with iced tea, and water. Served with your choice of Coleslaw, Potato Salad, or House-Made Potato Chips.

CROISSANT CLUB..... 15.00

Flaky butter croissant stuffed with ham, turkey, Swiss & Cheddar cheeses, and topped with bacon, lettuce, and tomato.

NEW YORK STYLE DELI SUB..... 14.50

Cured ham and salami, piled high on a fresh French roll with Swiss cheese and topped with lettuce, tomato, red onion, mild peppers and vinaigrette.

COUNTRY CHICKEN WRAP..... 15.00

Breaded chicken strips, shredded cheddar cheese, diced tomatoes, chopped romaine lettuce, and ranch sauce wrapped in a tortilla.

CHICKEN OR BEEF FAJITA WRAP..... 16.00

Seasoned grilled chicken or beef, shredded lettuce, diced tomatoes, black beans, tortilla strips, and cheese wrapped in a tortilla.

BLT WRAP..... 15.00

Bacon, lettuce, tomato, and red onion in a flour tortilla

PORTABELLA WRAP..... 15.00

Balsamic glazed portabella, mixed greens, and Mozzarella cheese wrapped in a flour tortilla.

ROAST BEEF ON CIABATTA..... 18.00

With caramelized onion, creamy horseradish, and provolone. Minimum 25 guests.

BACON CHICKEN MELT..... 16.00

Tender grilled chicken breast topped with sautéed peppers, onions, and bacon with melted jack cheese on a roll. Not recommended for groups of over 30 people.

PHILLY CHEESESTEAK..... 18.00

Thinly sliced sirloin with sautéed onions and peppers in an Artisan French bread with chipotle mayonnaise and provolone cheese. Minimum 25 guests.

Plated Lunch

LUNCHEON PLATES

Hot Plated Lunches are served with iced tea and water.

CHICKEN SUPREME..... 19.50

Tender boneless breast of chicken, sautéed and topped with our own supreme sauce, served over a bed of long grain wild rice and seasoned vegetables.

CHICKEN PARMESAN 19.50

Sautéed chicken, lightly breaded and served covered in marinara sauce and Parmesan cheese. Served over pasta and seasonal vegetables

CHICKEN MARSALA 19.50

Tender, boneless sautéed chicken breast, topped with our chef's own Marsala wine sauce, sliced mushrooms and onions. Served over a bed of fettuccine and seasonal vegetables.

CHICKEN WITH MANGO SALSA 19.50

Seasoned grilled chicken infused with cilantro, lime and garnished with mango salsa, served with Mexican rice and grilled vegetables.

CHIPOTLE PEPPER PENNE PASTA WITH CHICKEN 19.00

Penne pasta and roasted peppers tossed with a creamy chipotle sauce, chopped tomatoes and cilantro with chicken. Served with garlic bread.

CHICKEN FETTUCCINE ALFREDO 19.00

Traditional fettuccine noodles tossed in a creamy Alfredo sauce with chicken. Served with garlic bread.

PINEAPPLE CHICKEN TERIYAKI 19.50

Lightly marinated chicken breast in Oriental sauce, served with grilled pineapple on a bed of white rice and seasonal vegetables.

SIRLOIN STEAK 22.00

6-ounce chargrilled sirloin, smothered with sautéed mushrooms and onions. Minimum 20 guests. Served with your choice of one of the following:

- Garlic smashed potatoes
- Roasted new potatoes

ROASTED CENTER CUT PORK LOIN 19.00

Roasted pork loin topped with a creamy tomato and mushroom sauce. Minimum 20 guests. Served with your choice of one of the following:

- Garlic Smashed Potatoes
- Roasted New Potatoes

ATLANTIC SALMON 22.00

Grilled salmon brushed with a teriyaki ginger glaze. Served with wild rice and seasonal vegetables. Minimum 12 guests.

TRADITIONAL MEAT LASAGNA 19.00

Layers of seasoned ground beef and cheese baked inside this traditional favorite. Served with garlic bread and seasoned vegetables. Minimum 12 guests.

STUFFED BELL PEPPER 18.00

White and wild rice, sautéed vegetables blended in a tomato sauce stuffed in a large, green bell pepper.



Lunch Buffets

LUNCH BUFFETS

All buffets are served with iced tea and water. Minimum of 30 guests.

BAKED POTATO AND SALAD BAR 19.50

Includes grilled chicken, soup du jour, large Idaho potatoes with the following toppings: Cheddar cheese sauce, sour cream, butter, green onions, bacon bits, steamed broccoli, and chili.

CHOICE OF TWO SALADS:

- Tossed salad with assorted dressings
- Pasta salad
- Potato salad
- Coleslaw
- Cottage cheese

DELI LUNCHEON BUFFET 19.50

Includes sliced turkey, ham, Cheddar and Swiss cheese, tomatoes, dill pickle spears, red onions, assorted breads, and croissants. Served with soup du jour and potato chips.

CHOICE OF TWO SALADS:

- Tossed salad with assorted dressings
- Fresh Fruit Tray
- Pasta Salad
- Potato Salad
- Coleslaw
- Cottage Cheese

THE COMPANY PICNIC 19.50

Includes fresh Kaiser and hoagie rolls, baked beans, corn on the cob, assorted cheeses, potato chips, and condiments.

CHOICE OF TWO MEATS:

- Grilled Chicken Breasts
- Hamburgers
- Beer Brats

CHOICE OF TWO SALADS:

- Fresh Garden Salad with Assorted Dressings
- Coleslaw
- Potato Salad

PASTA BAR

2 ENTRÉES 21.00

3 ENTRÉES 23.00

Includes Caesar salad, pasta salad, fresh seasonal vegetables, fresh baked garlic breadsticks, and your choice of entrées. Add grilled chicken for \$3.00.

CHOICE OF ENTRÉES:

- Baked Cheese Ravioli with Marinara sauce
- Chicken Parmesan
- Chipotle Pepper Penne Pasta
- Lasagna (Traditional or Vegetarian)
- Tri-colored Tortellini with Alfredo Sauce
- Meatball Parmesan



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MEXICAN FIESTA

2 ENTRÉES 22.00

3 ENTRÉES 24.00

Includes south of the boarder chop salad, soft and hard tortilla shells, traditional toppings, refried beans, poblano rice, and chips with salsa. Upgrade to guacamole for \$3.00 per person.

CHOICE OF ENTRÉES:

- Chicken Fajitas
- Steak Fajitas
- Vegetable Fajitas
- Mexican Lasagna
- Chicken Tacos
- Beef Tacos
- Cheese Enchiladas

WESTERN ROUNDUP 22.00

Includes shaved BBQ pork with assorted sandwich rolls, fried or grilled chicken, and corn bread with choice of two sides.

CHOOSE TWO SIDES:

- Baked Beans
- Coleslaw
- Potato Salad
- Scalloped Corn Casserole

THE BACHER 21.00

Includes soup du jour and fresh fruit tray.

CHOICE OF TWO ENTREE SALADS:

CHICKEN CAESAR

Caesar salad with strips of grilled chicken

ANTIPASTO SALAD

Romaine lettuce, diced ham, turkey, pepperoni, provolone cheese, sliced olives, and tomato, all tossed in a vinaigrette dressing

CALIFORNIA SPINACH SALAD

Spinach, berry slices, mandarin oranges, feta cheese, drizzled with raspberry dressing and strips of grilled chicken.

COBB SALAD

Baby greens and romaine lettuce with grilled chicken, avocado, hard boiled eggs, blue cheese, olives, diced tomato, cucumbers, and garbanzo beans. All toppings are diced or chopped and placed on top of the lettuce.

CHOOSE ONE SIDE:

- Pasta Salad
- Potato Salad
- Coleslaw
- Cottage Cheese
- Potato Chips

CHOOSE ONE WRAP:

- Grilled Chicken Wrap
- Fajita Beef Wrap
- BLT Wrap
- Country Chicken Wrap

Lunch Buffets

TRADITIONAL BUFFETS

All buffets are served with regular coffee, iced tea, and water.
Minimum of 30 guests.

2 ENTRÉES **22.00**

3 ENTRÉES **24.00**

Includes selection of 2 or 3 entrees, 1 selection of vegetables, 2 salads and 1 starch.

THE COMPANY PICNIC **19.50**

Includes fresh Kaiser and hoagie rolls, baked beans, corn on the cob, assorted cheeses, potato chips, and condiments.

CHOOSE TWO SALADS:

- Tossed salad with assorted dressings
- Fresh Fruit Display
- Caesar Salad
- Potato Salad
- Cottage Cheese
- Marinated Cucumber and Tomato Salad

CHOOSE ONE VEGETABLE:

- Corn O'Brien
- Green Bean Almondine
- Green Bean Casserole
- Sautéed Mixed Vegetables
- Cottage Cheese
- Honey Glazed Carrots
- Steamed Broccoli

CHOOSE ONE STARCH:

- Roasted Rosemary Potatoes
- Garlic Parmesan Red Potatoes
- Smashed Potatoes with Gravy
- Twice Baked Potatoes
- Wild Rice Blend
- Au Gratin Potatoes

CHOOSE ENTREES:

EYE OF ROUND BEEF

Sliced roasted eye round of beef topped with a delicate cabernet sauce and mushrooms.

ROAST BEEF JARDINIERE

Beef slices with sautéed celery and onions, then finished with a touch of red wine and herbs.

SMOTHERED STEAK MEDALLIONS

Sirloin smothered with peppers and onions, then topped with provolone cheese.

LEMON HERB CHICKEN

Sirloin smothered with peppers and onions, then topped with provolone cheese.

CHICKEN BREAST SUPREME

Tender, boneless breast of chicken, sautéed and topped with our own supreme sauce.

CHICKEN PICATTA

Sautéed chicken breast with white wine finished in a delicate caper sauce.

HERB CRUSTED COD

Cod baked crisp and topped with herbs and seasoning.

SLICED PORK LOIN IN ROSEMARY SAUCE

Pork tenderloin baked with fresh herbs, complemented with rosemary sauce.

PITT HAM IN BROWN BUTTER

Sliced Pitt Ham topped with a pineapple and cherry sauce.

PECAN CRUSTED PORK LOIN

Pork tenderloin baked with a crust of pecans, finished with a mild sweet brown sauce.

TRADITIONAL LASAGNA

Layers of seasoned ground beef and cheese baked inside this traditional favorite.

VEGETARIAN LASAGNA

Similar to the traditional lasagna but with seasonal vegetables.

GRILLED CHICKEN

A boneless breast of grilled chicken.



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Special Request Menu

VEGETARIAN MEALS

Served with iced tea, and water. Gluten free pasta available upon request. House salads will be induced with all Dinner options.

*STUFFED BELL PEPPER..... 18.00 LUNCH | 24.00 DINNER

Large Green bell pepper stuffed with white and wild rice and sautéed vegetables blended in a tomato sauce. Served with seasonal vegetables. GF options available. (Minimum order of 6 guests)

PORTABELLA WELLINGTON..... 18.00 LUNCH | 24.00 DINNER

Grilled Portabella mushroom stuffed with roasted garlic and sun dried tomatoes encased in a flaky puff pastry. Finished with an Asiago cheese sauce. Served with seasonal vegetables and red roasted potatoes. (Minimum order of 6 guests)

FETTUCCINE ALFREDO..... 18.00 LUNCH | 22.00 DINNER

Traditional fettuccine noodles tossed in a creamy Alfredo sauce. Served with garlic bread.

*PASTA PRIMAVERA..... 18.00 LUNCH | 22.00 DINNER

Colorful bell peppers, fresh garlic, black olives, onions, mushrooms, chopped tomatoes, and basil tossed with penne pasta. Served with garlic bread. GF options available

CHIPOTLE PEPPER PENNE PASTA 18.00 LUNCH | 22.00 DINNER

Penne pasta and roasted peppers tossed in a creamy chipotle sauce, chopped tomatoes, and cilantro. Served with garlic bread.

EGGPLANT PARMESAN 19.00 LUNCH | 24.00 DINNER

Baked eggplant sliced and layered with marinara sauce, basil, provolone, and Parmesan cheese. Served with roasted red potatoes. (This is a seasonal entree. Please check for availability.)

VEGETARIAN LASAGNA 18.00 LUNCH | 23.00 DINNER

Layers of lasagna noodles with yellow squash, zucchini, peppers, onions, ricotta cheese, and mozzarella cheese, baked with marinara sauce. Served with roasted red potatoes and dinner rolls with butter. (Minimum order of 12 guests.)

CHEESE RAVIOLI..... 17.50 LUNCH | 20.00 DINNER

Ravioli tossed with marinara sauce, topped with Parmesan cheese, and garnished with basil. Served with garlic bread.

*SALAD 13.00 LUNCH | 17.00 DINNER

Baby green lettuce, tomatoes, red onions, peppers, cucumbers, mushrooms and shredded cheese. Served with your choice of dressing. GF options available.

VEGAN MEALS

Served with iced tea, and water. House salads will be induced with all Dinner options.

TOFU SALAD..... 18.00 LUNCH | 24.00 DINNER

Baby green lettuce, tomatoes, red onions, peppers, cucumbers, mushrooms, and tofu with balsamic vinaigrette dressing.

PORTABELLA MUSHROOM SALAD 18.00 LUNCH | 24.00 DINNER

Baby green lettuce with grilled portabella mushrooms and drizzled with balsamic vinaigrette dressing.

PASTA PRIMAVERA..... 18.00 LUNCH | 23.00 DINNER

Colorful bell peppers, fresh garlic, black olives, onions, mushrooms, chopped tomatoes, and basil tossed with whole grain pasta.

GLUTEN FREE MEALS

Served with your choice of gluten free dressing, iced tea, and water. House salads will be induced with all Dinner options.

*CHICKEN..... 18.00 LUNCH | 25.00 DINNER

Chicken breast, steamed vegetables, and a plain baked potato.

*STEAK..... 22.00 LUNCH | 29.00 DINNER

8-oz. Sirloin, steamed vegetables, and a plain baked potato.

*SALMON..... 22.00 LUNCH | 29.00 DINNER

Grilled salmon, steamed vegetables, and a plain baked potato.

*Only available for plated means.

Please ask for lunch pricing.



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A close-up photograph of two thick, seared steaks resting on a rustic wooden cutting board. The steaks are cooked to a medium-rare doneness, with a pinkish-red center and a browned, slightly charred exterior. They are garnished with coarse sea salt, black and red peppercorns, and fresh green herbs. One steak is topped with a sprig of rosemary, while the other has a basil leaf. In the background, a cluster of bright red cherry tomatoes on the vine adds a pop of color. The wooden board shows natural grain and some scattered salt and pepper.

It's Dinner Time

Make's your mouth water!

Plated Dinners

ENTREE SELECTIONS

All Plated Entrees are served with a house salad, seasonal vegetables, choice of starch, dinner rolls with butter, and iced tea. Choose 1 entree 50 guests, choose 2 entrees 51-100 guests, and choose 3 entrees 100+ guests.

SLOW ROASTED PRIME RIB OR BEEF 35.00

10-oz. portion of prime rib, slow roasted and served with creamy horseradish and as jus. (Minimum order of 12 guests)

GRILLED BEEF TENDERLOIN 6 OZ. 32.00 | 8 OZ. 38.00

A steak lover's favorite. Grilled tenderloin filet served with our creamy Bearnaise sauce. (This item requires the final guarantee number of guests 1 week in advance. Prices varies based on market inflation)

SEASONED NEW YORK STRIP STEAK 33.00

Thick and juicy 10 oz. New York Strip, hand rubbed with herbs and seasonings, and drizzled with a mushroom demi-glaze sauce,

STUFFED PORK CHOP 29.00

Fresh 10 oz. Iowa Chop stuffed with our unique apple sage dressing and smothered with bourbon demi-glaze. (This item requires the final guarantee number of guests one week in advance)

PECAN CRUSTED PORK LOIN 30.00

Pork Tenderloin baked with a crust of pecans, finished with a mild brown sauce.

CHICKEN SUPREME 29.00

Tender, boneless breast of chicken, sautéed and topped with our own supreme sauce.

LEMON HERB CHICKEN 29.00

Sautéed chicken breast finished with a lemon and herb sauce.

STUFFED CHICKEN KIEV 30.00

Tender chicken breast rolled around Maitre d'hotel butter, then breaded, baked, and topped with supreme sauce.

STUFFED CHICKEN CORDON BLUE 30.00

Tender chicken breast stuffed with Gorgonzola cheese and ham, then baked and topped with Hollandaise sauce.

ORANGE ROUGHY ROULADE 39.00

Baked fillet stuffed with crab meat, celery, onions, garlic and peppers. Minimum 12 guests.

GRILLED SALMON 39.00

Fresh grilled salmon seasoned with herbs and topped with Beurre Blanc sauce. Minimum of 12 guests.

PORTABELLA WELLINGTON 39.00

Pork Tenderloin baked with a crust of pecans, finished with a mild brown sauce.

DUET MEDLEY 42.00

A designer duet featuring your choice of two entrees from the list below:

(This item requires final guarantee number of guests 1 week in advance. Minimum of 10 guests)

ENTREE SELECTIONS:

- 6 oz. Beef Tenderloin Medallion
- 10 oz. Queen Cut Prime Rib
- 6 oz. Herb Crusted Salmon
- 3-4 Stuffed Shrimp or Scampi
- 6 oz. Pork Tenderloin Medallion Chasseur
- 6 oz. Grilled Chicken Breast Supreme
- Portabella Wellington

STARCH SELECTIONS:

- Baked Potato
- Duchess Potatoes
- Twice Baked Potatoes
- Roasted Red Potatoes
- Garlic Smashed Potatoes
- Rice Pilaf

ADD A DESSERT 5.00

Complete your meal with our chef's choice of dessert for an additional fee per guest.



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It's Your Choice

Everyone loves a buffet

Dinner Buffets

2 ENTRÉE BUFFET22.00

3 ENTRÉE BUFFET 24.00

Includes selection of 2 or 3 entrees, 2 salads, 2 starches, and one selection of vegetables. Substitute any entree for Salmon \$4.00.

STEP 1 CHOOSE 2 SALADS

- Tossed Green Salad with Assorted Dressings
- Fresh Fruit Salad
- Caesar Salad
- Potato Salad
- Cottage Cheese
- Marinated Cucumber and Tomato Salad

STEP 2 CHOOSE 2 STARCHES

- Roasted Rosemary Potatoes
- Garlic Parmesan Red Potatoes
- Smashed Potatoes with Gravy
- Twice Baked Potatoes
- Wild Rice Blend
- Au Gratin Potatoes

STEP 3 CHOOSE 1 VEGETABLE

- Buttered Corn
- Green Bean Casserole
- Green Bean Almondine
- Sautéed Mixed Vegetables
- Honey Glazed Carrots
- Steamed Broccoli

STEP 4 CHOOSE YOUR ENTRÉES

EYE OF ROUND BEEF

Sliced roasted eye round of beef topped with a delicate Cabernet sauce and mushrooms.

ROAST BEEF JARDINIÈRE

Beef sliced with sautéed celery and onions, then finished with a touch of red wine and herbs.

LEMON HERB CHICKEN

Sautéed chicken breast finished with a lemon and herb sauce.

CHICKEN BREAST SUPREME

Tender, boneless breast of chicken, sautéed and topped with our own supreme sauce.



CHICKEN PICATTA

Sautéed chicken breast with white wine finished in a delicate caper sauce.

CHICKEN MARSALA

Pan seared chicken breast with marsala wine, mushrooms, red onions served over fettuccine noodles.

ROAST TURKEY WITH SAGE DRESSING

Carved roasted turkey with herbs accompanied by a sage dressing.

HERB CRUSTED COD

Cod baked crisp and topped with herbs and seasoning.

SLICED PORK LOIN IN ROSEMARY SAUCE

Pork tenderloin baked with fresh herbs, complemented with rosemary sauce.

PITT HAM IN BROWN BUTTER

Sliced Pitt Ham topped with a pineapple cherry sauce.

PECAN CRUSTED PORK LOIN

Pork tenderloin baked with a crust of pecans, finished with a mild sweet brown sauce.

TRADITIONAL OR VEGETARIAN LASAGNA

Layers of seasoned ground beef and cheese baked inside this traditional favorite.



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Action Stations

ACTION CARVING STATION

Upgrade your dinner with any of the following Chef Carving Stations for an additional fee in conjunction with your entree purchase. Carving stations count as one entree selection. The carving fee is in addition to the Dinner Buffet pricing.

ROAST TURKEY 5.00

Whole roasted turkey, carved, and offered with a wild berry demi-glaze.

PINEAPPLE AND HONEY-GLAZED HAM 5.00

Honey cured ham, offered with our very own pineapple salsa.

PRIME RIB OF BEEF 10.00

Herb-rubbed prime rib, served with creamy horseradish and au jus.

PREMIER CHEF'S STATION MARKET PRICE

Herb crusted beef tenderloin carved buffet side and served with Chef's demi-glaze.



ACTION STATIONS

Enhance your hors d'oeuvres packages with one of these stations attended by our Chef and are priced per guest. Action Stations may only be purchased in conjunction with buffet purchase and are not an a la carte option. Requires a minimum of 50 guests.

D'ITALIANO PASTA STATION 12.00

Three cheese tortellini, spinach fettuccine, and tomato penne pastas prepared to order by our Chef with your choice of ingredients (onions, mushrooms, peppers, olives, crab meat, and/or black olives) and finished with your choice of Alfredo or marinara sauce.

FAJITA FIESTA STATION 12.00

Fresh seasoned beef and fajita chicken strips mixed with peppers and served to order by our Chef. Accompaniments include flour and corn tortillas, chips and salsa, sour cream, guacamole, green onions, cheese, and refried beans.

Chef attendant included for all like action stations, \$300 for 1.5 hours. One attendant required per 75 guests.

Reception stations are not intended as a stand-alone meal. Guaranteed menu and guest counts are due minimum 5 business days in advance of event.



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A close-up photograph of several strawberries dipped in dark chocolate, arranged on a metallic surface. The chocolate is glossy and covers the top half of each strawberry, while the bottom half remains red. The green leaves are still attached. The background is slightly blurred, showing more of the same treats.

Bite size Treats

Hot, cold, sweet or savory

Hors D'oeuvres

HOT SELECTIONS

Priced per quantity listed.

SWEDISH OR BBQ MEATBALLS (50 PIECES)	115.00
FRIED MOZZARELLA (50 PIECES)	115.00
With Marinara.	
BBQ OR BUFFALO CHICKEN STRIPS (50 PIECES)	160.00
CHICKEN TARIYAKI KABOBS (50 PIECES)	160.00
PEPPERED BEEF KABOBS (50 PIECES)	150.00
BBQ OR BUFFALO WINGS (50 PIECES)	150.00
With Celery and Ranch.	
FRIED RAVIOLI (50 PIECES)	110.00
With Marinara Sauce.	
CREAM CHEESE STUFFED JALAPENO POPPERS (50 PIECES)	110.00
CREAMY SPINACH ARTICHOKE DIP (SERVES 25)	110.00
ALMOND BRIE (50 PIECES)	120.00
With Raspberry Sauce.	
MINI RUBENS (50 PIECES)	120.00
CHEESE CURDS (75 PIECES)	100.00
With Spicy Ketchup.	
CAJUN SHRIMP (50 PIECES)	175.00
MINI CRAB CAKES (50 PIECES)	175.00
TEMPURA SHRIMP (50 PIECES)	MARKET PRICE
With Cocktail Sauce.	
MINI FLAT BREADS (50 PIECES)	150.00

**HORS D'OEUVRES CAN
BE SERVED BUTLER
STYLE ASK ABOUT
PRICING!**



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CHILLED SELECTIONS

VEGETABLE TRAY AND DIP (SERVES 25)	110.00
Vegetable tray with hummus and cucumber dressing.	
FRESH FRUIT DISPLAY (SERVES 25)	120.00
CHEESE AND CRACKER TRAY (SERVES 25)	125.00
TURKEY PINWHEELS (50 PIECES)	150.00
With Spinach and Cream Cheese	
SILVER DOLLAR SANDWICHES (50 PIECES)	150.00
With Ham and Turkey	
CHOCOLATE DIPPED STRAWBERRIES (25 PIECES)	110.00
CUCUMBER PITA POINTS (25 PIECES)	100.00
With Dill Mustard	
BRUSCHETTA (25 PIECES)	100.00
Fresh tomato, onion, and basil on a crostini topped with feta cheese and drizzled with a balsamic reduction	
JUMBO SHRIMP (30 PIECES)	MARKET PRICE
With Cocktail Sauce.	
SMOKED SALMON	MARKET PRICE
CANAPES SPECIALTY	140.00
SALMON	
Sliced smoked salmon with a dill au creme base spread on Melba toast	
DE' MIGNON	
Sliced beef tenderloin drizzled with horseradish pepper spread on a pita crisp.	
TUNA	
Crispy wonton topped with sliced cucumber and grilled tuna, garnished with wasabi and cilantro.	
AVOCADO	
Crispy tortilla point with fresh avocado, cilantro, and tomato.	
One specialty per order minimum.	



Displays & Packages

HORS D'OEUVRES DISPLAYS

Displays are priced to serve 50 guests.

IMPORTED CHEESES & FRUIT DISPLAY 170.00

Brie, Gouda, smoked Cheddar, and dilled Havarti served with an array of berries and Melba toast.

SMOKED ATLANTIC SALMON 250.00

Whole salmon served with herb cream cheese, capers, and miniature bagels.



HORS D'OEUVRES PACKAGES

Packages are priced per guest, served buffet-style for 90 minutes from scheduled serving time and require a minimum of 50 guests. Ask about smaller group Hors D'oeuvres Packages! All packages include a display of domestic and imported cheese with crackers, fresh fruit, vegetable crudites served with hummus and cucumber dip; an assortment of dessert bites. Served with a beverage station with iced tea, water, and fresh brewed coffee.

PLATINUM PACKAGE 38.00

Tempura shrimp and Chef's carved sirloin served with assorted rolls, ground mustard aioli, and condiments. Choose three appetizers from the selections below.

GOLD PACKAGE 33.00

Chef's carved beef served with assorted rolls, ground mustard aioli, and condiments. Choose three appetizers from selections below.

SILVER PACKAGE 30.00

Choose three appetizers from selections below.

APPETIZER SELECTIONS:

- Teriyaki Chicken Kabobs
- Peppered Beef Kabobs
- Mini Reuben Sandwiches
- Swedish or BBQ Meatballs
- Fried Ravioli with Marinara
- Fried Mozzarella with Marinara
- Creamy Spinach Artichoke Dip with Pita Points
- Sausage Stuffed Mushroom
- Cocktail Smokies with BBQ Sauce
- Chicken Strips with Ranch Sauce
- Cream Cheese Stuffed Jalapeno Poppers
- Almond Brie with Raspberry Sauce



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Desserts

DESSERTS

Desserts are priced per guest, per piece. Minimum order of 8 pieces for all desserts.

CHOCOLATE MOUSSE.....	5.00
RAINBOW, LEMON, RASPBERRY OR ORANGE CRÈME SHERBET.....	4.00
CHERRY OR APPLE PIE	6.00
PECAN PIE	6.00
CHOCOLATE CAKE	6.00
LEMON OR CRÈME CAKE	6.00
BANANA OR CHOCOLATE CRÈME PIE.....	6.00
KEY LIME PIE.....	7.00
BOURBON BREAD PUDDING.....	6.00
Served with Bourbon caramel sauce.	
NEW YORK (WITH FRUIT TOPPING) OR RASPBERRY CHEESECAKE.....	8.00
CHEF'S CHOICE DESSERT PLATTER.....	6.00

Enhance your dinner with a centerpiece of assorted desserts on each table.



SPECIALTY DESSERTS

Specialty Desserts are priced per guest, per serving and requires a minimum of 25 guests.

ICE CREAM SUNDAE STATION 10.00

Buffet of vanilla and chocolate ice cream, whipped topping, nuts, sprinkles, chocolate sauce, caramel, maraschino cherries, and wafers.

BUILD YOUR OWN CHEESECAKE BAR 10.00

Start with New York Style cheesecake, caramel and chocolate sauce, and choice of 2 toppings: Strawberries, Raspberries, Blueberries, Cherry, Candy toppings or Chocolate Chips.

Add on additional toppings for an additional fee per person.



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Cheers!

Time to celebrate

Beverage & Bar Service

HOSTED BAR/CASH BAR

A \$50 charge per hour for each bartender will be applied to all banquet bars.

SOFT DRINKS	HOSTED 3.00 CASH 3.00
BOTTLED WATER.....	HOSTED 2.50 CASH 2.50
DOMESTIC BOTTLE BEER	HOSTED 5.00 CASH 6.00
IMPORTED BOTTLED BEER	HOSTED 7.00 CASH 8.00
HOUSE WINE BY THE GLASS	HOSTED 7.00 CASH 8.00
TIER 1 PREMIUM LIQUOR BRANDS	
TIER 2 TOP SHELF LIQUOR BRANDS	

DOMESTIC KEG BEER	400.00
SPECIALTY KEG BEER.....	ASK FOR PRICING
WINE BY THE BOTTLE	28.00

CANYON ROAD WINES

Whites: Moscato, Chardonnay, Pinot Grigio, Sauvignon Blanc.

Reds: Merlot, Cabernet Sauvignon, Pinot Noir.

LIQUOR

List is subject to change.

TEIR 1 PREMIUM LIQUOR BRANDS

- Tito's Vodka
- Beefeater Gin
- Bacardi Superior Rum
- Malibu Rum
- El Jimador Silver Tequila
- Jim Bean Bourbon
- Seagram's 7 Whiskey
- Johnnie Walker's Red Scotch

TIER 2 LIQUOR BRANDS

- Absolut Vodka
- Tanqueray Gin
- Captain Morgan Spiced Rum
- 1800 Silver Tequila
- Jack Daniel's Whiskey
- Maker's Mark Whiskey
- Dewar's White Label Scotch

CHAMPAGNE

Priced per bottle

HOUSE CHAMPAGNE..... 26.00

Cabernet Sauvignon, White Zinfandel, Moscato, and Chardonnay.

HOSTED BAR PACKAGES

HOSTED BAR PACKAGE: FIRST HOUR

PREMIUM LIQUOR..... 12.00 PER GUEST

PREMIUM AND TOP SHELF 15.00 PER GUEST

HOSTED BAR PACKAGE: SECOND HOUR

PREMIUM LIQUOR..... 10.00 PER GUEST

PREMIUM AND TOP SHELF 12.00 PER GUEST

EVERY ADDITIONAL HOUR: PREMIUM BAR 8.00 PER GUEST

TOP SHELF BAR 10.00 PER GUEST

HOSTED BAR PACKAGE: 3 HOURS

Hosted Bar Package includes one choice of Teir 1 or Tier 2 liquor brands, house wine selection with choice of two reds and two whites, bottled beer with choice of two domestics and two imports, and soft drink selection. Minimum 50 guests.

PREMIUM LIQUOR..... 30.00 PER GUEST

PREMIUM AND TOP SHELF 35.00 PER GUEST



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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 planning 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
- ☐ 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
- ☐ 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. Every 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
- ☐ Order gifts and amenities
- ☐ Order signs and printed materials
- ☐ Introduce any marketing materials into market
- ☐ Mail agenda and any brochures to attendees; suggest a dress code and arrival times

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 or 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!



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