



**Holiday Inn**

— BY IHG —

# SPECIAL EVENT PLANNER & MENU



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

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

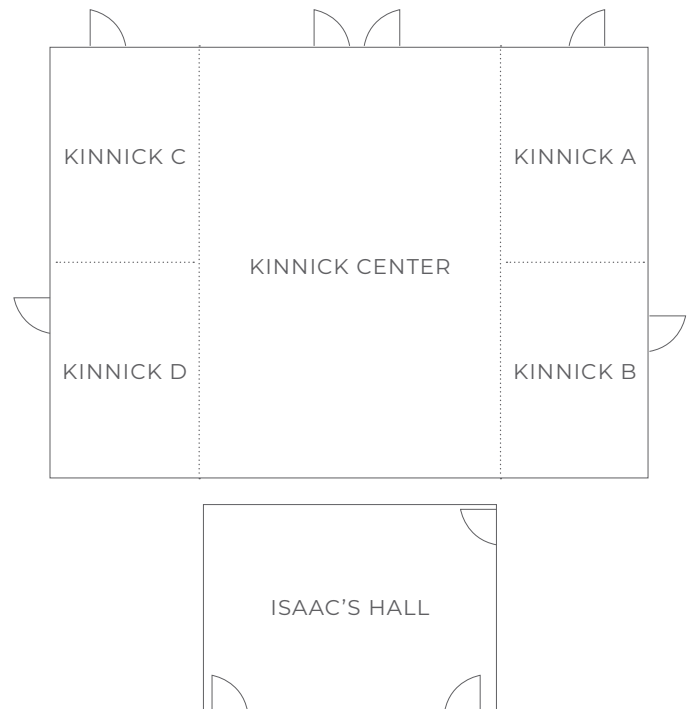
# GENERAL INFORMATION

## 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



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# AUDIO/VISUAL SERVICES

## AUDIO/VISUAL

*Priced per item..*

LCD PROJECTOR .....	150.00
LAVALIERE MICROPHONE .....	50.00
HANDHELD WIRED MICROPHONE .....	25.00
WIRELESS HANDHELD MICROPHONE .....	50.00
DRY ERASE BOARD AND MARKERS .....	50.00
FLIP CHART AND MARKERS .....	50.00
LASER POINTER .....	20.00
PODIUM(STANDING ONLY) .....	50.00
CORD AND POWER STRIP .....	10.00 EACH
SCREEN .....	50.00
EASEL .....	20.00

## COMPLIMENTARY EQUIPMENT

- MICROPHONE STANDS (FLOOR OR TABLETOP)
- AUDIO VISUAL TABLE WITH EXTENSION
- WIRELESS INTERNET ACCESS



## PACKAGES AND OTHER

<b>PREMIER PACKAGE</b> .....	<b>225.00</b>
LCD Projector, Screen, and Wireless Microphone	
<b>EXECUTIVE PACKAGE</b> .....	<b>250.00</b>
1 Flip Chart with Pad and Markers, Screen, LCD projector, and Power Strip.	
<b>PATCH FEE</b> .....	<b>15.00</b>
<b>DANCE FLOOR</b> .....	<b>150.00-500.00</b>
Based upon availability	
<b>RISERS</b> .....	<b>50.00 PER SECTION</b>
Based upon availability	
<b>PHOTOCOPIES</b> .....	<b>0.20 PER PAGE</b>
<b>POWER RUN TO EACH TABLE</b> .....	<b>15.00</b>

## SHIPPING

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: Holiday Inn 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 ..... 15.50

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..... 16.00

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..... 16.00

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

### EGG BAKE..... 16.00

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..... 16.00

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

### FRUIT PLATTER..... 14.50

Seasonal fresh fruit served with cottage cheese.



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## 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..... 14.00

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

### DELUXE CONTINENTAL..... 15.00

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

### SUNRISE MORNING..... 19.00

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.



***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** ..... 10.00

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

**THE HEALTH NUT** ..... 11.00

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

**THE 7TH INNING STRETCH** ..... 12.00

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

**CHOCOHOLIC BREAK** ..... 12.00

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

**POPCORN BAR** ..... 9.00

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

**SNACK PACK** ..... 11.00

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

**BUILD YOUR OWN TRAIL MIX** ..... 11.00

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** ..... 35.00

**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** ..... 49.00

**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 a 2 entree buffet.

Upgrade for \$5.00 to a 3 entree buffet.



# 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) .....	125.00
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

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.....	12.00 PER 1 LITER CARAFE
SOFT DRINKS (COCA-COLA).....	4.00 PER ITEM
HOT TEA.....	2.25 PER ITEM
BOTTLED WATER.....	3.50 PER ITEM



# 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 ..... 18.00

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 an 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 ..... 22.00

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

### COUNTRY CHICKEN SALAD ..... 18.00

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

### CALIFORNIA SPINACH SALAD ..... 18.00

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



## 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 ..... 16.00

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

### NEW YORK STYLE DELI SUB ..... 16.00

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 ..... 16.50

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

### CHICKEN OR BEEF FAJITA WRAP ..... 17.50

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

### BLT WRAP ..... 15.50

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

### PORTABELLA WRAP ..... 15.50

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

### BACON CHICKEN MELT ..... 16.50

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 ..... 19.00

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



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# PLATED LUNCH

## LUNCHEON PLATES

Hot Plated Lunches are served with ice tea and water, and your choice of salad or Chef's choice Dessert.

### CHICKEN SUPREME ..... 22.00

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 ..... 22.00

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

### CHICKEN MARSALA ..... 22.00

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 ..... 22.00

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 ..... 22.00

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

### CHICKEN FETTUCCINE ALFREDO ..... 22.00

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

### PINEAPPLE CHICKEN TERIYAKI ..... 22.00

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

### SIRLOIN STEAK ..... 25.00

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 ..... 22.00

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 ..... 24.00

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

### TRADITIONAL MEAT LASAGNA ..... 22.00

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 ..... 20.00

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



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# LUNCH BUFFETS

## LUNCH BUFFETS

All buffets are served your choice of cookies or brownies, iced tea and water. Minimum of 30 guests for lunch buffets.

### BAKED POTATO AND SALAD BAR ..... 19.50

Includes grilled chicken, large Idaho potatoes with the following toppings: cheddar cheese sauce, sour cream, butter, green onions, bacon bits, steamed broccoli, and seasoned ground beef. Served with your choice of chicken noodle soup, broccoli cheddar soup or Minestrone soup.

#### CHOICE OF TWO SALADS:

Tossed salad with assorted dressings | Pasta salad  
Potato salad | Coleslaw

### DELI LUNCHEON BUFFET ..... 22.50

Includes sliced turkey, ham, cheddar and Swiss cheese, tomatoes, dill pickle spears, red onions, assorted breads, and croissants. Served with your choice of chicken noodle soup, broccoli cheddar soup or Minestrone soup.

#### CHOICE OF TWO SALADS:

Tossed salad with assorted dressings | Pasta Salad  
Potato Salad | Coleslaw

### THE COMPANY PICNIC ..... 22.50

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 Green Salad with Assorted Dressings | Coleslaw  
Potato Salad

### ITALIAN BUFFET

**2 Entrées..... 23.00**

**3 Entrées..... 25.00**

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

### Mexican Fiesta

**2 Entrées..... 24.00**

**3 Entrées..... 25.00**

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 ..... 23.00

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

#### CHOICE OF TWO SIDES:

Baked Beans | Coleslaw | Potato Salad  
Scalloped Corn Casserole

### THE BACK PORCH BUFFET ..... 23.00

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.

#### CHOICE OF ONE SIDE:

Pasta Salad | Potato Salad | Coleslaw | Cottage Cheese  
Potato Chips

#### CHOICE OF ONE WRAP:

Grilled Chicken Wrap | Fajita Beef Wrap | BLT Wrap  
Country Chicken Wrap



# LUNCH BUFFETS

## TRADITIONAL BUFFETS

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

**2 ENTRÉES.....23.50**

**3 ENTRÉES..... 25.00**

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

### CHOICE OF ENTREES:

#### Eye of Round Beef

Sliced roasted eye of round 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.

#### 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 red sauce and seasonal vegetables.

#### Grilled Chicken

A boneless breast of grilled chicken.

### CHOICE OF TWO SALADS:

Tossed Salad with Assorted Dressings | Seasonal Fresh Fruit Salad | Caesar Salad | Potato Salad | Marinated Cucumber and Tomato Salad

### CHOICE OF ONE VEGETABLE:

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

### CHOICE OF ONE STARCH:

Roasted Rosemary Potatoes | Garlic Parmesan Red Potatoes | Smashed Potatoes with Gravy | Twice Baked Potatoes | Wild Rice Blend



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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 included with all Dinner options.

**\*FETTUCCINE ALFREDO 18.00 LUNCH | 22.00 DINNER**

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

**\*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. GF options available.

**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 19.00 LUNCH | 24.00 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.)

\*GF options available.

## VEGAN MEALS

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

**VEGGIE BURRITO BOWL 19.00 LUNCH | 24.00 DINNER**

Garbazon and black beans, tomato, corn, sweet peppers, red onion, avocado, brown rice with cilantro lime dressing on the side.

**PASTA PRIMAVERA 19.00 LUNCH | 24.00 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 included with all Dinner options.

**\*CHICKEN 19.00 LUNCH | 29.00 DINNER**

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

**\*STEAK 24.00 LUNCH | 32.00 DINNER**

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

**\*SALMON 24.00 LUNCH | 32.00 DINNER**

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

\*Only available for plated meals.



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12

A close-up photograph of two pieces of steak, likely tri-tip, resting on a rustic wooden surface. The steaks are seasoned with coarse salt, black pepper, and other spices. One steak is garnished with a sprig of fresh rosemary, while the other has a basil leaf. In the background, there are several bright red cherry tomatoes on the vine. The overall scene is appetizing and suggests a fresh, hearty meal.

# ***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 OF BEEF**..... **39.00**

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

### **GRILLED BEEF TENDERLOIN. 6 OZ. 35.00 | 8 OZ. 42.00**

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

### **SEASONED NEW YORK STRIP STEAK**.....**36.00**

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**..... **31.00**

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**..... **32.00**

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

### **CHICKEN SUPREME**..... **30.00**

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

### **LEMON HERB CHICKEN**..... **30.00**

Sautéed chicken breast finished with a lemon and herb sauce.

### **STUFFED CHICKEN KIEV**..... **32.00**

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

### **STUFFED CHICKEN CORDON BLUE**..... **32.00**

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

### **GRILLED SALMON**..... **32.00**

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

### **PORTABELLA WELLINGTON**..... **29.00**

Grilled Portabella mushroom stuffed with roasted garlic and sun dried tomatoes encased in a flaky puff pastry. Finished with an Asiago cheese sauce.

### **DUET MEDLEY**..... **MARKET PRICE**

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

(This item requires final guarantee number of guests one 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
- Wild Rice Blend

### **ADD A DESSERT**..... **5.00**

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





# ***It's Your Choice***

Everyone loves a buffet

# DINNER BUFFETS

**2 ENTRÉE BUFFET ..... 35.00**

**3 ENTRÉE BUFFET ..... 37.00**

Includes selection of 2 or 3 entrées, 2 salads, 2 starches, and 1 selection of vegetables. Served with water, iced tea and coffee. Substitute any entree for Salmon \$4.00.

## STEP 1 CHOOSE 2 SALADS

- Tossed Green Salad with Assorted Dressings
- Fresh Fruit Display
- Caesar Salad
- Potato Salad
- 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

### SMOTHERED STEAK MEDALLIONS

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

### EYE OF ROUND BEEF

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



### CHICKEN BREAST SUPREME

Tender, boneless chicken breast, 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 and 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 entrée selection and minimum of 30 guests is required. The carving fee is in addition to the Dinner Buffet pricing.

**ROAST TURKEY ..... 6.00**

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 ..... MARKET PRICE**

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 live 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 a minimum of 10 business days in advance of event.





# ***Bite size Treats***

Hot, cold, sweet or savory

# HORS D'OEUVRES

## HOT SELECTIONS

*Priced per quantity listed.*

<b>SWEDISH OR BBQ MEATBALLS (50 PIECES)</b> .....	<b>115.00</b>
<b>FRIED MOZZARELLA (50 PIECES)</b> .....	<b>115.00</b>
With Marinara.	
<b>BBQ OR BUFFALO CHICKEN STRIPS (50 PIECES)</b>	<b>160.00</b>
<b>*CHICKEN TARIYAKI KABOBS (50 PIECES)</b> .....	<b>160.00</b>
<b>*PEPPERED BEEF KABOBS (50 PIECES)</b> .....	<b>140.00</b>
<b>BBQ OR BUFFALO WINGS (50 PIECES)</b> .....	<b>150.00</b>
With Celery and Ranch.	
<b>FRIED RAVIOLI (50 PIECES)</b> .....	<b>110.00</b>
With Marinara Sauce.	
<b>CREAM CHEESE STUFFED JALAPEO POPPERS (50 PIECES)</b> .....	<b>110.00</b>
<b>CREAMY SPINACH ARTICHOKE DIP (SERVES 25)</b> .....	<b>110.00</b>
<b>ALMOND BRIE (50 PIECES)</b> .....	<b>120.00</b>
With Raspberry Sauce.	
<b>MINI RUBENS (50 PIECES)</b> .....	<b>120.00</b>
<b>CHEESE CURDS (75 PIECES)</b> .....	<b>100.00</b>
With Spicy Ketchup.	
<b>CAJUN SHRIMP (50 PIECES)</b> .....	<b>175.00</b>
<b>MINI CRAB CAKES (50 PIECES)</b> .....	<b>MARKET PRICE</b>
<b>TEMPURA SHRIMP (50 PIECES)</b> .....	<b>MARKET PRICE</b>
With Cocktail Sauce.	
<b>MINI WAFFLES WITH FRIED CHICKEN (50 PIECES)</b> .....	<b>150.00</b>

## CHILLED SELECTIONS

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

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



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# DISPLAYS & PACKAGES

## HORS D'OEUVRE 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'OEUVRE 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'oeuvre Packages!*

*All packages include: a display of domestic and imported cheese with crackers, fresh fruit, vegetable crudité's 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 ..... 40.00**

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 ..... 35.00**

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

**SILVER PACKAGE ..... 32.00**

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

**APPETIZER SELECTIONS CONTINUED:**



- Cocktail Smokies with BBQ Sauce
- Chicken Strips with Ranch Sauce
- Cream Cheese Stuffed Jalapeno Poppers
- Almond Brie with Raspberry Sauce
- BBQ or Buffalo Wings with Celery and Ranch



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# DESSERTS

## DESSERTS

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

<b>CHOCOLATE MOUSSE</b> .....	<b>5.00</b>
<b>RAINBOW, LEMON, RASPBERRY OR ORANGE CRÈME SHERBET</b> .....	<b>5.00</b>
<b>CHERRY OR APPLE PIE</b> .....	<b>6.50</b>
<b>PECAN PIE</b> .....	<b>6.50</b>
<b>CHOCOLATE CAKE</b> .....	<b>6.50</b>
<b>LEMON CRÈME CAKE</b> .....	<b>6.50</b>
<b>BANANA OR CHOCOLATE CRÈME PIE</b> .....	<b>6.50</b>
<b>KEY LIME PIE</b> .....	<b>7.00</b>
<b>BOURBON BREAD PUDDING</b> .....	<b>7.00</b>
Served with Bourbon Caramel sauce.	
<b>NEW YORK (WITH FRUIT TOPPING) OR RASPBERRY CHEESECAKE</b> .....	<b>8.00</b>
<b>CHEF'S CHOICE DESSERTS</b> .....	<b>6.50</b>
Chef will choose 1 dessert for 25 guests, 2 desserts for 26-75 guests, 3 desserts for 76+ guests.	



## SPECIALTY DESSERTS

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

<b>ICE CREAM SUNDAE STATION</b> .....	<b>11.00</b>
Buffet of vanilla and chocolate ice cream, whipped topping, nuts, sprinkles, chocolate sauce, caramel, maraschino cherries, and wafers.	
<b>BUILD YOUR OWN CHEESECAKE OR BROWNIE BAR</b> .....	<b>11.00</b>
Start with New York Style cheesecake or chocolaty brownie, 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.





***Cheers!***

Time to celebrate

# BEVERAGE & BAR SERVICE

## HOSTED BAR AND CASH BAR

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

<b>SOFT DRINKS</b> .....	<b>CASH 4.00</b>
<b>DASANI BOTTLED WATER</b> .....	<b>CASH 3.50</b>
<b>DOMESTIC BOTTLE BEER</b> .....	<b>CASH 6.00</b>
<b>IMPORTED BOTTLED BEER</b> .....	<b>CASH 8.00</b>
<b>WINE BY THE GLASS</b> .....	<b>CASH 8.00</b>
<b>TIER 1 PREMIUM LIQUOR BRANDS</b> .....	<b>CASH 7.00</b>
<b>TIER 2 TOP SHELF LIQUOR BRANDS</b> .....	<b>9.00</b>
<b>DOMESTIC KEG BEER</b> .....	<b>450.00</b>
<b>SPECIALTY KEG BEER</b> .....	<b>ASK FOR PRICING</b>
<b>WINE BY THE BOTTLE</b> .....	<b>30.00</b>

### 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 Beam 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

<b>HOUSE CHAMPAGNE</b> .....	<b>30.00</b>
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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

- ÿ Determine the objective of your meeting
- ÿ Get your budget approved
- ÿ Check calendar of events taking place near your desired venue to avoid conflicts
- ÿ Book meeting site and necessary hotel rooms
- ÿ Speak to Meetings Director or Sales Manager about menus and meeting room needs
- ÿ Set up master account for meeting charges and determine who can sign for charges
- ÿ Invite speakers and provide scope of desired presentation
- ÿ Invite attendees
- ÿ Make travel arrangements
- ÿ 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

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

### 3 WEEKS BEFORE MEETING

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

### 1 WEEK BEFORE MEETING

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

### DAY BEFORE MEETING

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

### MEETING DAY(S)

- ÿ Check all function spaces one hour before use
- ÿ Notify Meetings Director immediately of any changes
- ÿ Meet with Meetings Director every afternoon/evening to go over itemized costs for the day
- ÿ Sign checks and keep ongoing record of expenses
- ÿ 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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