

Breaks

Fresh Fruit and Yogurt: An assortment of Light & Fit Yogurt	
and whole fresh fruit	\$5.99/person
Muffins and Bagels with jam and cream cheese	\$7.99/person
The Home Run Popcorn, Potato Chips, Pretzels, Nuts and Assorted Chocolate bars	\$8.99/person

Breaks include Assorted Soda, coffee and water

Beverages

Regular or Decaf Coffee	\$18.00/gal
All Day Beverage Break Includes Coffee, Soda and water)	\$5.95/person
Assorted Sodas	\$2.00 each
Bottled Water	\$2.00 each

Ala Carte

Muffins – includes an assortment of jams	\$13.99/dozen
Bagels – includes cream cheese and butter	\$14.99/dozen
Brownies	\$14.99/dozen
Cookies	\$12.99/dozen
Cinnamon Rolls	\$13.99/dozen



Lunch Boxes

Old fashion lunch box \$13.00++ per person Includes your choice of hoagie or harvester's bread, served with chips, whole fruit and cookie Choice of 1 meat Smoked Turkey, Ham, Roast Beef or Club (ham, turkey and bacon)

Executive Lunch - \$15.00++ per person

Includes your choice of hoagie or harvester's bread and four sides <u>Choose 4 sides</u> Chips, fresh whole fruit, potato salad, pasta salad, Brownie or Cookie <u>Choose your Meat Selection</u> Smoked Turkey, Ham, Roast Beef or Club (ham, turkey and bacon)

All Lunches include a water station and assorted soda

Appetizers and Trays

Fruit Tray Includes sliced fruit and fruit dip	– Serves 7 – 11	\$22.00
Vegetable Tray Includes a variety of vegetables and dip	- Serves 8 – 12	\$23.00

Includes an assortment of white or wheat rolls, with a choice of Buffalo Chicken breast, Black Forest Ham, smoked ham, smoked turkey breast or top round roast beef along with Cheddar, Colby Jack, Habanero Jack, Pepper Jack, Provolone, Sharp Cheddar and Swiss cheese. Condiment Tray with lettuce, tomatoes, onion, pickles, mustard and mayo for \$22.00

- Serves 12

- Serves 10

Meat and Cheese Tray

Sandwich Tray

Includes 3 meats and 3 cheeses; your choice of buffalo chicken breast, black forest ham, peppered ham, smoked ham, smoked turkey breast or top round roast beef, along with Cheddar, Colby Jack, Habanero Jack, Pepper Jack, Provolone, Sharp Cheddar and Swiss Cheese. Cocktail buns available for \$4.00 per dozen.

Larger sizes are available

Appetizers – 4 choices \$15.00/person 6 choices \$18.00/person

- Antipasto Skewers Bacon-wrapped smokies BBQ Cocktail smokies BBQ Meatballs Bruschetta Cheese Cubed Platter
- Chicken Tenders Chicken Wings Chips and Salsa Cocktail Sandwiches Crab Rangoon Fresh Vegetable Tray
- Fried Egg Rolls Fruit Kabobs Gourmet Brownie Tray Hummus and Pita Chips Spinach and Artichoke dip with Garlic Chips Stuffed Mushrooms

** All prices are subject to 20% service fee and 9.1% tax

\$20.00

\$30.00



Specialty Buffets and Bars – 10 person minimum

All buffets/bars include a water station, coffee and assorted sodas.

Breakfast Buffet - \$12.00/person

Scrambled Eggs, choice of Bacon or Sausage, hash browns, assorted rolls and donuts. (add ons available at an extra charge)

Taco Buffet - \$15.00/person

Choice of hard or soft taco shells, choice of shredded chicken or beef taco meat and toppings to include cheese, lettuce, sour cream, salsa, tomatoes, onions. Side of refried beans and Spanish rice. Your choice of Cheesecake or assorted cookies.

Pasta Buffet - \$16.00/person

Choice of 2 pastas: fettuccine, spaghetti, penne Choice of 2 sauces: marinara, Alfredo, meat sauce Your choice of Garden or Caesar salad Your choice of breadsticks or garlic bread, assorted cookies or Cheesecake.

BBQ Buffet - \$21.00/person - 1 entrée \$23.00/person - 2 entrees \$25.00/person - 3 entrees

Includes choice of entrée with three side dishes and a corn muffin.

Entrees

Sides (choose 3)

Baby Back Ribs Brisket Burnt Ends Italian Sausage Meatloaf Polish Sausage Pork Loin Pulled Pork Smoked Chicken Smoked Turkey Breast Asparagus Cheesy Corn Bake Coleslaw Corn on the Cob Green Beans Baked Beans Mashed Potatoes and Gravy Parmesan potatoes

Roasted Brussel Sprouts White Cheddar Mac & Cheese Yukon Gold Potato Salad *The Cheesecake Factory Cheesecake for an additional \$2.00pp*

Asian Buffet – \$15.00/person – 2 entrée \$18.00/person – 3 entree

Includes Choice of entrée, fried rice, steamed rice, egg rolls, crab Rangoon and fortune cookies.

Entrée choices include: Asparagus Beef, Beef and Broccoli, Cashew Chicken, Chicken and Broccoli, Chicken Lo Mein, Garlic Chicken, General Chicken, Hunan Pork, Kung Pao Chicken (spicy), Mixed Vegetables, Mongolian Beef, Orange Chicken, Sesame Chicken, Sweet & Sour chicken, Szechuan Pork, Thai Chili Shrimp (spicy) Walnut Shrimp.



Lunch and Dinner Buffets – 15 person minimum

Choose from any of the fine selection of entrees and side dishes below. All meals include rolls and butter, Water and coffee station. Add Assorted Soda and Tea for \$2.00 per person

> 1 Entrée with three sides + dessert - \$18.00++ per person 2 Entrée with three sides + dessert - \$22.00++ per person

Entrees –

Fried Chicken Meatloaf **Rotisserie Turkey** Oven Baked Ham Swiss Steak Chicken Breast Beef Stroganoff Breaded Pork Tenderloin Lasagna Sweet and spicy Salmon Herb Roasted Chicken Rotisserie Pork Loin **Chicken Strips** Red Chili Glazed Chicken Smoked Turkey Breast

Baked Potato

Green Beans

Potato Salad

Spring Salad

Tossed Salad

Tomato Roughly

Rice Pilaf

Sides -

Real Mashed Potatoes Oven Roasted Red Potatoes Glazed Baby Carrots Hash Brown Casserole Bacon/Ranch Potato Salad Macaroni Salad Market Fresh Fruit Caesar Salad Seven Layer Salad Buffalo Chicken Salad Cheesy Corn Bake Fire Roasted Edamame Fire Roasted Corn

Salisbury Steak **BBO** Pork Tortilla Crusted Tilapia Mediterranean Chicken Smoked Pulled Pork Chicken Cordon Bleu Chicken Parmesan

Au Gratin Potatoes Smoked Baked Beans Green Bean Almandine Macaroni and cheese **Rainbow Rotini** Broccoli Supreme Crunchy Apple Salad Coleslaw Yukon Gold Potato Salad **Oven Roasted Vegetables**

Dessert Selection -

Apple or cherry Crisp Brownies or Cookies Cherry Cheesecake



Meeting Planner Package - \$26.00/person

Includes morning break, lunch, afternoon break, all day beverages, AV including monitor, flip charts with markers or white board

Morning break

Unlimited coffee, and water

Assorted Muffins and Bagels Jam and Cream Cheese

Choice of Lunch:

Executive Box Lunch

Taco Buffet

Pasta Buffet

Soup and Sandwich Buffet

Choice of Afternoon Break:

Choose 1

Sweet and Salty Pretzels, chips and an Assortment of Chocolate Bars

Health Nut Mixed Nuts, Whole Fruit and Granola Bars

Sweet Tooth

Assorted cookies and Brownies

Unlimited Soda, Coffee and water



Audio Visual Equipment

LCD Projector	\$55.00
8' X 8' Screen	\$35.00
Flip Chart and Markers	\$35.00
Power Strip	\$ 5.00
Extension Cord	\$ 5.00
Podium	\$25.00
Polycom Speaker	\$50.00
Local Phone line	Included

Additional Audio Visual needs may be outsourced through a 3rd party company based on availability.



BANQUET GENERAL INFORMATION

Deposits and Cancellation:

A deposit is required to book your event. Your date is not confirmed until your deposit is received. This deposit is non-refundable, nor is it transferable to another date. This deposit will be applied to your final invoice. If you cancel your event, the deposit will be used as a partial payment of the cancellation fee as outlined in your contract. The balance of the cancellation fee will be due upon invoice.

Guarantee and Final Payments:

Event attendance must be estimated at the time of booking. A final guarantee of attendance is due to the Catering Office by noon, 5 business days prior to your event. If your final guarantee of attendance is not received by this time, the expected number of guests on the event contract will be considered the final guarantee. In the event your numbers decrease after the final guarantee is submitted, you are obligated to pay for the amount guaranteed. In the event the numbers increase after the final guarantee is submitted, we will do our best to accommodate the change. Using the final guarantee of attendance, your estimated bill will be calculated and payment will be due in full with your final guarantee numbers.

Food and Beverage Service:

Hotel allows outside catering or can be arranged through our catering department. Alcoholic Beverages will be allowed with prior consent of management.

A taxable 20% service fee and applicable taxes will be added to all meeting room, audio visual and catering fees and purchases. Any group with a tax exemption must present their form prior to the event. All Food and Beverage menu pricing is subject to change without notice.

Damages and Lost Items:

You are responsible for damages to the venue's premises or any of our equipment caused by you, your guests or any independent contractors attending your event. Holiday Inn Express is not responsible for loss of any items left on the venue's premises prior to, during or after your event. A Damage fee will be charged starting at \$150 for any damage found to the room on walls, ceiling, floor, windows or any service or for an unreasonable amount of clean up including confetti which is prohibited in the room.

Decorations:

Decorating is allowed but must be pre-approved by the Catering Office. Open-flame candles are strictly prohibited; however, you may bring in candles that are enclosed. Banners or display items may not be affixed to any stationary wall, floor, windows or ceiling with nails, tape or any other substances in order to prevent damage to the fixtures and furnishings. Confetti cannons, fog machines and smoke machines are prohibited. Black linens will be provided by the hotel upon request as part of the meeting room rental. Any other color will need to be supplied by guest.



Set Up and Tear Down:

Availability of meeting space for set up is subject to our schedule of events. The minimum amount of time allotted between two events is 2 hours. We will inform you when you will be allowed to set up. Any vendors bringing in items for your event are responsible for the handling and setting up of those items. This includes but is not limited to florists, bakeries and hired entertainment.

Quiet time in the hotel starts at 10:00pm. All loud crowd noise and music must end by that time, including the outdoor patio. Your event must conclude by 11pm. Guests and invitees must vacate the premise by 11:00 p.m. You, the client, are responsible for making arrangements with your vendors for tear down at the end of the reception. Any centerpieces, decorations or equipment must be removed upon conclusion of the reception as items may not be stored in the room overnight.

Thank you for your interest in Holiday Inn Express Kansas City Airport. This document is a sampling of menus we can provide. You should not feel limited by these choices as we are pleased to customize a tailor-made menu just for you. We look forward to serving you and assisting you with all of your details.