



# CATERING MENU

BIEN **VENUE**  
EVENT CENTER

*meetings & events menu*

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# Catering Menu for Meetings & Events

**BIEN VENU**  
EVENT CENTER

meetings & events menu

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# Breakfast Selection

## Plated Selections

## Buffet Selections

All prices are subject to a taxable 23% service charge

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# Plated Selections

*All breakfasts include orange juice, coffee, and fresh fruit*

**MIDWEST MORNINGS \$14**

Egg frittata, smoked bacon, herb roasted potatoes, and assorted muffins

**SWEET & SAVORY \$16**

Cream cheese stuffed French Toast, egg frittata, sausage links, and potatoes O'Brien

**HEALTHY START \$14**

Mixed berry parfait, egg white frittata, turkey sausage, and oven roasted red skin potatoes

**STEAK & EGGS \$18**

6oz sirloin steak, scrambled eggs, grilled asparagus, and russet - yam hash

**BISCUITS & GRAVY \$14**

Warm buttermilk biscuits and sausage gravy, grilled ham, and cheesy hashbrowns

**CHEF'S CUSTOM MENU Pricing varies**

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# Buffet Selections

*All breakfasts include orange juice, coffee, and fresh fruit*

**PANTHER \$16**

French toast, sausage patties, cheesy scrambled eggs, and potatoes O'Brien

**BAGELS & LOX \$18**

Smoked salmon, scrambled eggs, hashbrown casserole, and bagels with cream cheese

**VALLEY BUFFET \$17**

Bacon, sausage, egg frittata, herb roasted potatoes, and salsa

**FARMER'S CHOICE \$16**

Warm buttermilk biscuits and sausage gravy, grilled ham, and cheesy hashbrowns

**IOWA RISE AND SHINE \$17**

Egg frittata, buttermilk biscuits, sausage gravy, ham, bacon, and chive hashbrowns

**CONTINENTAL \$13**

Assorted breakfast pastries, fresh fruit, assorted yogurt, and granola bars

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# Break Selections

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Per Dozen  
Selections

Break  
Selections

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# Break Selections

## **GOOD MORNINGS \$24 PER DOZEN**

Let our chef prepare a variety of breakfast breads to start your day. Assortment may include the following; pastries, muffins, donuts, scones, or cinnamon rolls

## **BAGEL DISPLAY \$24 PER DOZEN**

A variety of bagels from savory to sweet. Served with cream cheese

## **COOKIE CUPBOARD \$25 PER DOZEN**

A chef's assortment of fresh baked cookies. May include; chocolate chip, peanut butter, sugar, chocolate chocolate chip, lemon, or oatmeal raisin

## **FRESH BAKED BARS \$30 PER DOZEN**

An assortment of bars. Variety may include; assorted brownies, rice crispie bars, scotcheroos, or lemon bars

## **PRAIRIE LAKE \$9 PER PERSON**

Granola bars, individual yogurts, granola, and fresh berries

## **HEALTHY BREAK \$13 PER PERSON**

Fresh vegetable display with ranch, hummus, grilled naan, and whole fruit

## **CHIPS AND DIP \$8 PER PERSON**

Tortilla chips served with salsa and guacamole, and house fried kettle chips served with a dill sour cream

## **BUILD YOUR OWN TRAIL MIX \$10 PER PERSON**

An array of nuts, seeds, chocolate, granola, dried fruits, and snack mix

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# Lunch Selections

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Plated  
Selections

Buffet  
Selections

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# Plated Selections

*All lunches include house salad, dinner roll and butter, coffee station, and iced tea or lemonade*

## STEAK AND POTATOES \$22

Seared sirloin topped with sauteed mushrooms and onions, sweet potato mashed, topped with demi glace and A1 butter

## HERB ROASTED CHICKEN BREAST \$22

Herb crusted chicken topped with a red pepper coulis, mashed redskin potatoes, and broccoli

## GRILLED SALMON \$24

Grilled salmon filet topped with dill chimichuri, potato hash, and roasted vegetable medley

## BONELESS BEEF SHORT RIBS \$24

Braised short rib topped mashed potatoes, roasted green beans, and pearl onion demi glace

## PINEAPPLE POBLANO GLAZED PORK LOIN \$22

Slow cooked pork loin topped with a sweet heat glaze, caramelized brussels sprouts, and whipped sweet potatoes

## CHEF'S CUSTOM MENU Pricing varies

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# Plated Sandwiches

*All lunches include fried potato wedges, cottage cheese, coffee station, and iced tea or lemonade*

**ALL AMERICAN BURGER \$14**

Grilled burger topped with cheddar cheese, bacon, lettuce, tomato, onion, mayo, and pickle spear on brioche bun

**CUBANO SANDWICH \$14**

Tender pulled pork, ham, swiss cheese, pickle, and dijonaise on rustic hoagie

**FRENCH DIP SANDWICH \$14**

Shaved roast beef cooked in au jus, horseradish cream, and swiss cheese on rustic hoagie

**SOUTHWEST BLACK BEAN BURGER \$12**

Vegetarian black bean burger topped with corn salsa, avocado, pepper jack cheese, lettuce, and tomoato on brioche bun

**TURKEY CLUB SANDWICH \$14**

Shaved turkey, bacon, swiss cheese, lettuce, tomato, mayonnaise on wheat

**TURKEY BURGER \$14**

Grilled turkey burger topped with swiss cheese, lettuce, tomato, onion, and pesto aioli, on brioche bun

**CHICKEN SALAD SANDWICH \$12**

Smoked chicken salad, cashews, grapes, and arugula on a croissant

**TUNA SALAD SANDWICH \$12**

Served with arugula on a croissant

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# Boxed Lunches

*All lunches include bottled water, chips, and a dessert bar or cookie*

**HAM & CHEESE SANDWICH \$14**

Deli sliced ham, cheddar cheese, lettuce, and tomato on sourdough

**ROAST BEEF SANDWICH \$14**

Shaved roast beef, cheddar cheese, lettuce, tomato, pickled red onion, and horseradish cream on wheat

**TURKEY CLUB SANDWICH \$14**

Sliced roasted turkey, bacon, greens, tomato, swiss cheese, and pesto aioli on cranberry rice wheat

**SMOKED LINK HOAGIE \$16**

Sliced smoked sausage, caramelized onion, giardiniera, whole grain mustard, on a cheese crusted rustic hoagie

**CHICKEN SALAD SANDWICH \$14**

Smoked chicken salad, cashews, grapes, and arugula on a croissant

**REUBEN SANDWICH \$16**

Shaved pastrami and corned beef, saurkraut, 1000 island dressing, and swiss cheese on dark rye

**BUFFALO CHICKEN SALAD \$14**

Breaded chicken tossed in buffalo sauce, greens, tomato, mozzarella cheese, and ranch

**SOUTHWEST BLACK BEAN SALAD \$14**

Greens topped with tomatoes, corn, blackbeans, mozzarella, red onions, jalapenos, and black bean burger. Served with salsa and ranch

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# Buffet Selections

*All lunches include water, coffee, and iced tea or lemonade*

## THE SICILIAN \$22

A variety of pizzas served with house salad and dressings, pizza accoutrements, and cannolis for dessert

## THE SANDWICH SHOPPE \$20

A sandwich spread consisting of a variety of meats and sliced cheeses. Turkey, ham, roast beef, cheddar, swiss, and provolone. Paired with an assortment of breads. Served with assorted chips, chef's choice soup, house salad, and sandwich add ons, plus fresh baked cookies

## ALL AMERICAN COOKOUT \$22

Grilled burgers and BBQ chicken served with baked beans, potato salad, sliced cheeses and sandwich toppings, and assorted dessert bars  
Add pulled pork +\$5.00

## ALL THE PASTABILITIES \$24

Cavatappi and penne pastas served with choice of (2) sauces; garlic alfredo, marinara, four cheese, creamy pesto, or beer cheese. Includes choice of (2) meats; grilled chicken, meatballs, Italian sausage, or, sliced smoked sausage. Includes fire roasted cherry tomatoes and sauteed mushroom and onion. Served with house salad and breadsticks

## SOUTHWESTERN \$24

Ancho chili grilled chicken and green chili brisket served with flour and corn tortillas. Includes Spanish rice, refried beans, fajita vegetables, lettuce, tomato, shredded cheese, and lime crema. Served with chicken tortilla soup and Mexican mini donuts for dessert

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# Buffet Selections

*All lunches include water, coffee, and iced tea or lemonade*

## SOUP, SALAD, AND SANDWICH \$20

Choice of (1) from each section. Served with assorted rolls, crackers, and butter

### SOUP

Iowa corn chowder  
Italian wedding  
Tomato basil  
Chili  
Chicken tortilla  
Potato and Bacon  
Chicken dumpling

### SALAD

House  
Spring Mix  
Caesar  
Asian  
Broccoli stalks, kohlrabi,  
Brussels, kale, carrots,  
radicchio, and peanuts

### HALF SANDWICH

Grilled cheese on jalapeno cornbread  
Melted swiss and cheddar on parmesan  
crusted jalapeno cornbread  
Philly on rustic hoagie  
Thin sliced beef topped with caramelized  
onions and melted provolone cheese  
Chicken salad croissant  
Smoked chicken salad, grapes, cashews  
on a bed of arugula  
Ham melt on sourdough  
Pressed ham and melted swiss on sourdough  
Turkey club on cranberry rice  
Turkey, bacon, swiss, mayo, lettuce, and tomato

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# Dinner Selections

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Buffet  
Selections

Plated  
Selections

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# Buffet Selections

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*All dinners include house salad, dinner roll and butter, coffee station, and iced tea or lemonade*

## **BIEN VENU BUFFET \$32**

Lightly breaded chicken breast finished with a white wine cream, seared sirloin topped with French onion demi glace, garlic green beans and fire roasted tomatoes, and au Gratin potatoes. Served with three layered strawberry cake

## **CHOP HOUSE \$28**

Seared sirloin served with A1 demi glace, loaded twice baked mashed potatoes, broccoli with parmesan and cracked pepper. Served with triple chocolate cake.

## **DOWN HOME \$28**

Glazed homestyle meatloaf, lightly breaded chicken breast topped with peppered gravy, garlic mashed potatoes, and fire roasted corn

## **IOWA COOKOUT \$26**

Roasted Iowa pork loin topped with a sweet heat bourbon glaze, mashed garlic redskin potatoes, corn casserole, and seasonal fruit. Served with cinnamon rolls

## **SEAFOOD BOIL \$36**

Boil consisting of cobbed corn, andouille sausage, onions, potatoes, mussels, and shrimp. Served with crab clusters and crawfish, smoked mac and cheese, and brussels sprouts. Bourbon iced bread pudding.

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# Buffet Selections

*All dinners include house salad, dinner roll and butter, coffee station, and iced tea or lemonade*

## **CEDAR BUFFET \$30**

Bourbon glazed pork loin, chicken corn veloutte, three cheese mac and cheese, and roasted garlic green beans

## **CLASSIC BUFFET \$32**

Beef baron with pearl onion demi glace, chicken supreme, garlic redskin mashed potatoes, and vegetable medley

## **FARMER'S DAUGHTER \$32**

Honey glazed ham, turkey breast topped with cranberries, roasted baby potatoes, and roasted brussels sprouts

## **CHICKEN CORN VELOUTE \$24**

Lightly breaded chicken breast topped with a creamy fire roasted corn sauce, chopped red skinned potatoes, and country green beans

## **PRAIRIE LAKES \$38**

Prime rib, served medium, lightly breaded chicken topped with wilted greens and cherry tomatoes, fire roasted vegetables, lentil and rice blend. Served with horseradish cream

## **CHEF'S CUSTOM MENU Pricing varies**

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# Plated Selections

*All dinners include house salad, dinner roll and butter, coffee station, and iced tea or lemonade*

## **CHICKEN SUPREME \$25**

Lightly breaded chicken topped with creamy garlic sauce, grilled zucchini medley, and mashed redskin potatoes

## **BONE IN PORK CHOP \$28**

Center cut pork chop served with maple sweet potato mashed, brussel sprout cabbage medley, and bourbon glaze

## **LEMON PEPPER SALMON \$28**

Seared salmon topped with candied lemon caper glaze and grilled lemon slices. Served with rice pilaf and country green beans

## **PEPPER CRUSTED SIRLOIN Market Price**

House sirloin crusted with a three pepper blend and topped with French onion demi glace. Served with garlic mashed potatoes and an asparagus brussels sprout medley

## **PORK FLORENTINE \$25**

Bonless pork chop topped with a creamy spinach sauce and roasted tomatoes. Served with parmesan potatoes and roasted broccolini

## **CHICKEN CORN VELOUTE \$25**

Parm crusted chicken finished with fire roasted corn sauce, baby redskinned potatoes, and garlic green beans

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*All dinners include house salad, dinner roll and butter, coffee station, and iced tea or lemonade*

## ITALIAN ROAST BEEF **\$28**

Tender, slow roasted beef in a herbed wine tomato sauce, herbed polenta, and garlic vegetable medley

## STUFFED PORK LOIN **\$26**

Pork loin stuffed with wilted spinach, raisins, garlic, and fresh herbs on a bed of creamy wild rice and broccolini.

## SESAME SEARED TUNA **\$34**

Sesame crusted tuna steaks, seared medium, paired with a creamy citrus rice, sugar snap peas and wasabi cream

## CHIPOTLE & COFFEE FILET **Market Price**

Beef filet seasoned with our signature chipotle and coffee steak rub. Served medium with maple sweet potato mashed, roasted button mushrooms and topped with bourbon demi glace

## HOMESTYLE MEATLOAF **\$24**

Glazed meatloaf served with garlic red skinned mashed potatoes, brown sugar glazed carrots and topped with house fried croutons

## CHICKEN PICCATA **\$24**

Parmesan crusted chicken finished with a tart lemon and caper sauce, creamy garlic rice, and roasted root vegetable medley

## DIETARY OPTIONS **Pricing varies**

We offer a wide variety of options to accommodate most dietary needs, allergies, and restrictions. Ask to discuss available options to best suite your special event

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# Kids Plated Menu

## CHICKEN STRIPS \$9

Served with french fries and ketchup

## CHEESE PIZZA \$9

Served with apple sauce

## WHITE CHEDDAR MAC & CHEESE \$9

Served with a dinner roll

## CHEESEBURGER SLIDER \$9

Served with french fries and ketchup

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# Cocktail Hour

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Appetizer  
Selections

Display  
Selections

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# Appetizers

*Pricing per guest with minimum of 25 guests per item*

## The Garden

- THAI SPRING ROLLS \$3
- CAPRESE SKEWERS \$4
- IOWA BRUSCHETTA \$5
- SPANAKOPITA \$5
- BALSAMIC ROASTED MUSHROOMS \$4
- MARINATED ARTICHOKE CROSTINI \$5
- ASIAGO CRUSTED ASPARAGUS \$6
- SPINACH AND MUSHROOM PHYLLO CUPS \$4

## The Range & Sea

- CHICKEN SKEWERS \$6
- STEAK SKEWERS \$6
- MINI CRAB CAKES \$7
- SHRIMP COCKTAIL \$7
- BUFFALO CHICKEN SPRING ROLLS \$4
- PEACH BBQ BRISKET BURNT ENDS \$5
- IOWA PORK MEATBALLS \$5
- SHRIMP CEVICHE \$6

## The Premium

- SESAME SEARED AHI TUNA \$8
- MINI BEEF WELLINGTON \$9
- CRAB STUFFED MUSHROOMS \$8
- LOBSTER AND CORN EMPANADA \$7

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# Grand Displays

*Pricing per guest with minimum of 25 guests per display*

## **CHEESE DISPLAY \$9**

A variety of cheeses, fresh and dried fruits, jams, olives, nuts, crackers, and breads

## **CHARCUTERIE DISPLAY \$12**

A variety of sliced meats, cheeses, fresh and dried fruits, jams, olives, nuts, crackers, and breads

## **SMOKED SALMON DISPLAY \$14**

Smoked salmon served with pickled red onions, capers, tomatoes, hard boiled eggs, lemon, assorted crackers and grilled bread.

Add on shrimp with cocktail sauce +\$5.00

## **PREMIUM CRUDITES \$6**

Assorted fresh vegetables served with ranch and red pepper hummus, marinated olives, and grilled crostinis. Served with fresh seasonal cut fruit, whole fruit, and honey vanilla yogurt dipping sauce

## **BRUCHETTA BAR \$5**

Iowa bruschetta and tomato bruschetta served with assorted crackers, grilled breads, and jams

## **DESSERT DISPLAY \$9**

A chef's assortment of mini petite fours, bite sized tarts, mini cup cakes, and mini frosted donuts. Includes macarons, mini cookies, and pastries

*Speak to our Event Coordinator to see photo examples of our beautiful show piece displays*

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# Beverages

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Non Alcoholic

Alcoholic

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# Non Alcoholic

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## Per Gallon Selections

ORANGE JUICE \$16

COFFEE \$37.50 PER 1.5 GALLON

DECAF COFFEE \$37.50 PER 1.5 GALLON

FRUIT PUNCH \$16

LEMONADE \$16

ICED TEA \$16

## Per Individual Selections

*Individual items sold by consumption*

BOTTLED WATER \$2

ASSORTED BOTTLED JUICE \$2

ASSORTED POWERADE \$2

FAIR LIFE MILKS \$2

ASSORTED COKE PRODUCTS \$2

ASSORTED MONSTER ENERGY DRINKS \$5

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# The Hops & Barley

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*\*Any untapped and/or unused kegs will remain with Bien Venu. No credit/refund for unused items will be given*

## HOSTED DRAUGHT KEG BEER\*

### Domestic Kegs

Coors Light | Miller Lite | Blue Moon | Budweiser | Bud Light | Busch Light

### Craft and Specialty Kegs

Available upon request and availability

## HOSTED BOTTLED PRODUCT

### Domestic Bottles

Coors Light | Miller Lite | Budweiser | Bud Light | Busch Light | Michelob Ultra

### Specialty Bottles

Corona | Heineken | White Claw | Angry Orchard | Blue Moon | Shiner Bock  
Lagunitas | Pseudo Sue | Smirnoff Ice | High Noon

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# The Grapes & Spirits

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## REDS

Merlot | Pinot Noir | Cabernet Sauvignon

## WHITES

Sauvignon Blanc | Pinot Grigio  
Chardonnay | White Zinfandel

## DESSERT

Moscato | Prosecco | Brut

## RUM

Captain Morgan | Malibu | Bacardi

## VODKA

Titos | Absolut

## TEQUILA

Jose Cuervo | Patron Silver

## GIN

Tanqueray | Bombay

## SCOTCH, BOURBON, & WHISKEY

Jameson Irish Whiskey | Jack Daniels | Jim Bean  
Crown Royal | Crown Royal Apple | Cedar Ridge  
Knob Creek | Black Velvet | Maker's Mark | Dewars

## CORDIALS

Bailey's | Grand Marnier | Jagermeister | Fireball  
Rumple Minze | Rum Chata | Southern Comfort  
Disaronno | Pucker

## BRUNCH MIXERS

Mimosa | Bloody Mary | Screw Driver

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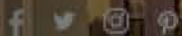
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**HOTEL INFORMATION**

BIEN **VENU**  
EVENT CENTER

Holiday Inn and Bien Venu Event Center  
7400 Hudson Rd | Cedar Falls, IA 50613  
319-260-2600 | [www.bienvenuevents.com](http://www.bienvenuevents.com)



*contact a sales manager*

Event Center Facility Information



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# Facility Information

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## FOOD AND BEVERAGE POLICY

The Holiday Inn and Bien Venu Event Center has an onsite dedicated catering staff, therefore, all food and beverage must be supplied, purchased, and prepared by the property. All food and beverage must be consumed on the property and none permitted outside the event space.

**No outside food and beverage will be allowed to be brought into the Bien Venu Event Center nor the Holiday Inn common areas or meeting rooms.**

*Exclusions such as wedding cakes, wedding cupcakes, or specialty items do apply at the discretion of site management.*

In accordance with state and local laws, all sale and service of alcoholic products must be performed by the Holiday Inn / Bien Venu. All guests who purchase alcoholic products are required to show proper identification when asked. The hotel and event centre reserve the right to refuse service and cut off service for any reason. The Holiday Inn and Bien Venu Event Center requires all alcoholic beverage service be dispensed by hotel and event center staff, bartenders, and/or servers only.

Any menus, items, prices, service charges, and taxes are subject to change. The Holiday Inn and Bien Venu Event Center will honor any contracted pricing with 60 days of change.

## OUTSIDE FOOD AND BEVERAGE VIOLATIONS

The Holiday Inn and Bien Venu Event Center reserve the right to charge additional fees for violations of the food and beverage policy regarding outside food and beverage by the booking client(s) and/or any guests in attendance.

## SERVICE CHARGE AND TAX

A taxable service charge of 23% and state sales tax of 7% will be applied to all services. Service charge and tax may change without notice.

## DEPOSIT

A deposit equaling the room rental amount is due at signing of contract. This is a non-refundable deposit and will be applied to the final bill.

## PAYMENTS

The Holiday Inn and Bien Venu Event Center accepts all major credit cards, cashier checks, certified checks, or cash as payment. No personal checks will be accepted as form of payment. Final payment must be received (5) days prior to the event date. A credit card authorization form must be kept on file to guarantee all final charges. The Holiday Inn and Bien Venu Event Center reserves the right to subject a 1% monthly finance charge for any payments not received prior to event date.

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## BANQUET ROOMS

The Holiday Inn and Bien Venu Event Center reserves the right to change event room locations should attendance change or as deemed necessary by property management.

## SLEEPING ROOM BLOCKS

Guestroom blocks are held until (30) days before the event date or until the block is consumed, whichever comes first. On the cutoff date, all reserved rooms will be released to the hotel for general sale. Reservations will be accepted thereafter at the current hotel rate based on availability.

## DECORATIONS

Bien Venu Event Center offers a wide range of contacts for florists, props, decorations, linens, and entertainment. No confetti, confetti canons, glitter, or fog machines are allowed on property. Open flame candles are allowed, but are required to be self contained to catch any dripping wax.

## CLEANING AND DAMAGE

Room rental includes standard cleaning after the event. In the occurrence of excessive cleanup, the client may be charged an additional excessive cleanup fee. The property reserves the right to charge the client for any violations of policies or damages that occurs during event.

## SMOKE FREE ENVIRONMENT

The Holiday Inn and Bien Venu Event Center are a smoke and vape free property. This includes all guestrooms, restaurant, bar, event rooms, public spaces, and all outdoor spaces. The Holiday Inn and Bien Venu reserve the right to charge the client an additional fee for the violation of policy by client(s) and/or any guests in attendance.

## FINAL MENU SELECTIONS AND GUARANTEE

Final menu selections must be agreed upon (8) weeks prior to the event date to ensure proper product availability of those items desired. Menu pricing will be set at this time. A multiple entree fee of \$1 per person, per additional option will be applied to any event choosing more than one plated option. The client must provide an approved means of clear identification of each guests meal selection.

All guaranteed numbers for guests must be received (14) days prior to event date and is not subject to be reduced after final notification. The final bill will reflect the guaranteed number or the actual attendance, whichever is higher. The client will be responsible for any additional meals above the guaranteed number. In the event of a plated service, the client will be responsible for any additional salads, rolls, and/or desserts that are requested preset that is above the guaranteed number due to client over seating place settings.