



**Holiday Inn
& Suites**

AN IHG® HOTEL

SPECIAL EVENT PLANNER & MENU



Contact the professional sales team at the Holiday Inn & Suites Council Bluffs to plan your next Event!

Holiday Inn & Suites • 2202 River Road • Council Bluffs, IA 51501 • 712-322-5050

GUIDE TO SERVICES

The Holiday Inn & Suites is conveniently located directly on the banks of the Missouri River and connected to the Ameristar Casino through an indoor breezeway. We are also just minutes from Eppley Airfield and downtown Omaha. Our complimentary shuttle will take you to numerous local attractions including the Henry Doorly Zoo, Charles Schwab Field, the Old Market and the CHI Health Center.

Whether you are planning for a meeting for 10 or a convention for 200, the Holiday Inn & Suites Council Bluffs and staff are sure to exceed your expectations. We offer more than 6,000 square feet of flexible conference space and our facility is perfect for board meetings, classroom settings, receptions and much more. Business necessities include audio visual equipment and complimentary high-speed internet access. We are confident that you will see why our guests consider us the only choice for their next big event.

We are also known for our superb catering services. From an informal breakfast to an elegant dinner, our creative staff works with you to customize the perfect food and beverage selections for your event. Call our Sales and Catering department for more information and book your event today!



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AUDIO/VISUAL SERVICES

AUDIO/VISUAL

Priced per item per day. Additional rental items may be available upon request. Inquire with the Sales Department.

VIDEO & COMPUTER EQUIPMENT

LCD Projector

TV / VCR / DVD

MICROPHONES & SOUND EQUIPMENT

Lavaliere Microphone

Wired Microphone

Wireless Microphone

Mixer

OTHER EQUIPMENT

Speaker Phone

Flip Chart

Laser Pointer

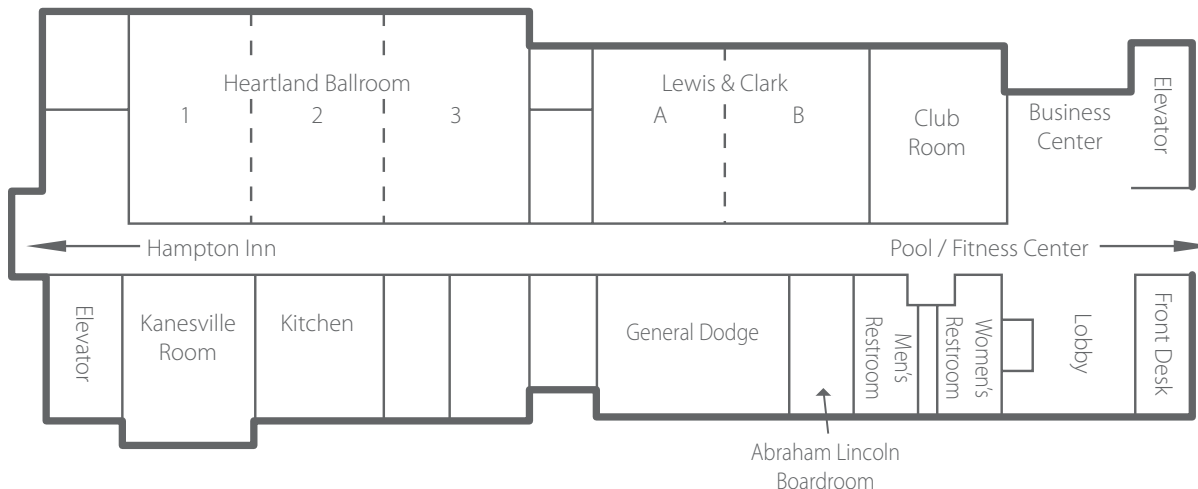
EQUIPMENT AVAILABLE AT NO CHARGE

Wireless Internet Access

Projection Screen



MEETING ROOM	DIMENSIONS (L X W)	SQUARE FOOTAGE	THEATER	CLASSROOM	U-SHAPE	RECEPTION
Kanesville Room	23 x 30	750		Permanent U-shape for 25 people		
Heartland Ballroom	77 x 40	3080	216	130		200
1	25 x 40	1000	72	40	38	64
2	25 x 40	1000	72	40	38	64
3	27 x 40	1080	82	50	40	72
Lewis & Clark	50 x 32	1600	100	70	50	90
A	25 x 30	800	50	35	25	45
B	25 x 32	800	50	35	25	45
General Dodge	24 x 25	600	30	20	18	32
Abraham Lincoln	12 x 22	264		Permanent Boardroom for 12 people		



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BREAKFAST SELECTIONS

BREAKFAST MEALS

All plated breakfasts are served with two sides. Minimum of 10 orders per selection and maximum of 3 selections. The following options are available as Buffet or Plated. Includes water station, coffee, hot tea, and accoutrements. Additional beverages available for purchase at \$2.00 each: bottled juice, and canned sodas.

BREAKFAST SANDWICH

Served with two eggs and American cheese.

CHOOSE ONE:

Croissant • Biscuit • English Muffin

CHOOSE ONE:

Ham • Bacon • Sausage

PANCAKES

Two pancakes served with butter and syrup.

WAFFLES

Two waffles served with butter and syrup.

FRENCH TOAST

One slice of french toast served with butter and syrup.

EGG & CHEESE FRITTATA

Served with eggs and diced potatoes. Your choice of cheese.

CHOOSE ONE:

American • Cheddar • Monterey Jack • Swiss

EGG, MEAT, & CHEESE FRITTATA

Served with eggs and diced potatoes. Your choice of meat and cheese.

CHOOSE ONE:

American • Cheddar • Monterey Jack • Swiss

CHOOSE ONE:

Ham • Bacon • Chorizo • Corned Beef • Turkey

VEGETARIAN FRITTATA

Served with spinach, tomatoes, mushrooms, and your choice of cheese.

CHOOSE ONE:

American • Cheddar • Monterey Jack • Swiss

CHEESE AND POTATO BREAKFAST CASSEROLE

Shredded potatoes and a choice of the following casserole options:

Cheese and potatoes • Cheese and meat • Vegetarian

CHOOSE ONE:

American • Cheddar • Monterey Jack • Swiss

CHEESE & MEAT BREAKFAST CASSEROLE

Served with shredded potatoes and your choice of meat and cheese.

CHOOSE ONE:

American • Cheddar • Monterey Jack • Swiss

CHOOSE ONE:

Ham • Bacon • Chorizo • Corned Beef • Turkey

VEGETARIAN BREAKFAST CASSEROLE

Served with spinach, tomatoes, mushrooms, and your choice of cheese.

CHOOSE ONE:

American • Cheddar • Monterey Jack • Swiss

BREAKFAST SIDES

HASH BROWNS

DICED POTATOES

COUNTRY POTATOES

HASH BROWN PATTY

BACON (2)

SAUSAGE LINK (1)

SAUSAGE PATTY (1)

BISCUITS & GRAVY



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BREAKFAST BUFFETS

BUFFET PACKAGES

The following options are available as buffet only. Priced per person. Minimum of 15 guests per package. Includes a water station, coffee, hot tea, and accoutrements. Additional beverages available for purchase at \$2.00 each: bottled juice, milk cartons, and/or canned sodas.

LIGHT AND HEARTY

Fruit salad, assorted doughnuts, assorted danish, and yogurts.

CLASSIC BREAKFAST

Scrambled eggs, diced potatoes, bacon (2), biscuit with butter and jelly.

MEGA-MEAT

Scrambled eggs, diced potatoes, bacon (2), sausage link, ham steak, and biscuit with butter and jelly.

SOUTHERN MORNING

Scrambled eggs, diced potatoes, sausage gravy with biscuits, bacon (2), and ham steak.

BIG COUNTRY MORNING

Scrambled eggs, diced potatoes, chicken fried steak with country gravy, bacon (2), sausage link, ham steak, and biscuit with butter and jelly.

BUILD YOUR OWN BREAKFAST BUFFET

Priced at \$15.00 per person. Build your own breakfast buffet with five options below. This breakfast buffet includes water station, coffee, hot tea, and accoutrements. Additional beverages available for purchase at \$2.00 each: bottled juice, milk cartons, and canned sodas.

CHOOSE FIVE:

- Scrambled eggs
- Scrambled eggs with cheese
- Biscuit and sausage gravy
- French toast (1)
- Pancakes (2)
- Bacon (2)
- Sausage Patty
- Corned beef hash
- Roast beef hash
- Waffles (2)
- Hashbrowns
- Diced potatoes
- Country potatoes
- Hash brown patty
- Ham and cheese frittata
- Chicken fried steak and gravy +upcharge per order



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BREAKFAST ADD-ONS

BAKERY ITEMS

ASSORTED MINI QUICHE

ASSORTED DOUGHNUTS

ASSORTED PASTRIES

ASSORTED MUFFINS

FROSTED CINNAMON ROLLS

ASSORTED BAGELS WITH CREAM CHEESE

CHOCO-CHIP BROWNIES

ASSORTED COOKIES

COLD ASSORTMENTS

ASSORTED WHOLE FRESH FRUIT

FRUIT TRAY (SERVES 25)

Available May-September.

FRUIT SALAD

ASSORTED YOGURT

ADDITIONAL ITEMS

ASSORTED GRANOLA & FRUIT BARS

ASSORTED CANNED SODAS

REGULAR OR DECAF COFFEE



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TAKE A BREAK

MID-MORNING BREAKS

All breaks are priced per guest. Minimum of 15 orders per selection. Maximum of 3 selections.

MID MORNING STRETCH

Regular and decaffeinated coffee, hot tea, accoutrements, assorted can sodas, bottled water, and whole fruit.

CLASSIC CONTINENTAL

Regular and decaffeinated coffee, hot tea, accoutrements, assorted juices, fresh Danish, muffins, and donuts.

DELUXE CONTINENTAL

Regular and decaffeinated coffee, hot tea, accoutrements, assorted juices, fresh pastries, muffins, donuts, assorted bagels and cream cheese, jellies, and whole fruit.

SPECIALTY BREAKS

THE HEALTH NUT

Granola and fruit bars, assorted yogurts, whole fruit, regular and decaffeinated coffee, hot tea, and. accoutrements

SWEET & SALTY

Mini-pretzels, popcorn with M&Ms, Gardetto's snack mix, assorted can sodas, and bottled waters.

YOGURT BAR

Traditional and Greek yogurts, blueberries, strawberries, granola, chopped nuts, raisins, and brown sugar.

AFTER SCHOOL BREAK

Assorted cookies, brownies, regular and decaffeinated coffee, hot tea, and accoutrements.

7TH INNING STRETCH

Pretzel bites with queso and mustard, tortilla chips and salsa, cocktail sausages in Lager BBQ sauce, assorted canned sodas, and bottled water.

BEVERAGES

All break items are priced per quantity listed.

REGULAR OR DECAFFEINATED COFFEE

HOT TEA

ICED TEA

FRUIT PUNCH OR LEMONADE

CHAMPAGNE PUNCH

SOFT DRINKS

BOTTLED WATER

ASSORTED BOTTLED JUICES

MILK: SKIM, WHOLE OR CHOCOLATE

SNACKS

All break items are priced per quantity listed.

WHOLE FRESH FRUIT

MIXED NUTS

PRETZEL BITES(2) WITH QUESO & MUSTARD

COCKTAIL SAUSAGES IN LAGER BBQ

TORTILLA CHIPS & SALSA

GARDETTO'S SNACK MIX

FRUIT 'N NUTS TRAIL MIX

MINI PRETZELS

GRANOLA & FRUIT BARS

CHEESE & CRACKER DISPLAY (SERVES 25)

VEGETABLE CRUDITIES & DIP (SERVES 25)

ASSORTED CANDY BARS

FRESH COOKIES

BROWNIES

ASSORTED PETIT FOURS

DESSERT BARS



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LUNCH SANDWICHES

COLD LUNCHEON SANDWICHES

Served with a cookie, "grab bag" chips, mayonnaise, mustard, and one side. Includes water station, coffee, iced tea, and accoutrements. Additional beverages available for purchase at \$2.00 each: bottled juice and canned sodas. Minimum 10 orders per selection

If served as a plated meal, it will include: Garden House salad with 1 dressing, choice of 2 sides, dinner rolls and butter. All sides must be the same.

If served as a buffet, it will include: Garden House salad with 2 dressings, dinner rolls, and butter.

CHICKEN SALAD CROISSANT

Our creamy chicken salad with cranberries and grapes served with lettuce and tomato. Served on a buttery croissant.

ITALIAN COLD CUT

Italian smoked meats (ham, salami, and pepperoni) layered and topped with roasted red peppers, olives, lettuce, tomato, and provolone cheese. Served on fresh baked ciabatta bread.

CALIFORNIA TURKEY CLUB

Lean sliced turkey breast piled high on ciabatta bread, topped with smoke house bacon, avocado spread, tomato, lettuce, and Monterey jack cheese.

BUILD YOUR OWN

Build your own sandwich with your choice of bread, 1 meat, and 1 cheese. Served with lettuce and tomato.

BREAD:

White • Wheat • Marble Rye • Gluten Free

CHEESE:

Cheddar • Swiss • Provolone • American • Pepper Jack • Monterey Jack

MEAT:

Ham • Turkey • Roast Beef • Pastrami

LUNCH ON-THE-RUN

Make any of the above sandwiches into a boxed lunch. Boxes include chips, one side salad (minus house), mayonnaise and mustard packets, flatware packet, and bottle of water. Additional +3.00 each.

Choose one salad:

Potato Salad

Pasta Salad

Macaroni Salad

Coleslaw

HOT LUNCHEON SANDWICHES

Served with selection of one side. The following options are available as a buffet or a plated meal. Minimum of 10 orders per selection. Maximum of 3 selections. Can also be served as "deconstructed" and guests build their own sandwich. Includes water station, coffee, iced tea, and accoutrements. Additional beverages available for purchase at \$2.00 each: bottled juice, and canned sodas.

PULLED PORK

Lager BBQ sauce, beer-battered onion straws, lettuce and tomato. Served on a Kaiser roll.

CLASSIC BURGER

1/3 lb. beef patty, garlic mayonnaise, lettuce, tomato, pickle, and onion. Served on a toasted bun. Add cheese for an additional \$1.00 per order. Add bacon for an additional \$3.00 per order.

MINI SLIDERS

2 sliders per order. All served with garlic mayonnaise and on slider buns.

- Beef & American Cheese
- Beef & Pepper Jack
- Turkey & Provolone Cheese
- Black Bean & Pickle

GARLIC CHICKEN

Chicken breast seared in garlic. Served with garlic mayonnaise, lettuce, and tomato. Served on a Ciabatta roll.

ALFREDO CHICKEN

Grilled chicken breast served with alfredo mayonnaise, Parmesan cheese, lettuce, and tomato. Served on Ciabatta roll.

REUBEN

Pastrami, Swiss cheese, sauerkraut, and zesty 1000 Island dressing. Served on marble rye bread.

CHOICE OF SIDES

- French Fries
- Tator Tots
- Baked Beans
- Green Beans
- Corn
- Potato Salad
- Pasta Salad
- Macaroni Salad
- Coleslaw
- House Salad



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SALADS

SALADS

Minimum of 15 orders per Entrée Salad. Maximum of 2 Entrée Salads. Includes water station, coffee, iced tea, and accoutrements. Additional beverages available for purchase at \$2.00 each: bottled juice, and/or canned sodas.

Available as Buffet or as a Plated Meal. Plated and Buffets are served with two dressings, dinner rolls, and butter.

*Add the following (4 oz.) for \$6.00 upcharge per guest:
Grilled chicken, flank steak, fried chicken tenders, salmon.*

HOUSE SALAD

Spring and Romaine blend, cucumbers, tomatoes, carrots, and celery.

CAESAR SALAD

Romaine, Parmesan cheese, and courtons on the side.

FRUIT AND NUT SALAD

Spring mix, mango, blueberries, cranberries, cherries, and raspberry candied pecans, and Feta cheese.

MEDITERRANEAN SALAD

Spring mix, kalamata olives, artichoke hearts, red peppers, Feta cheese, and pickled radish.



CHOICE OF DRESSINGS:

- Ranch
- Balsamic
- Caesar
- French
- Honey Mustard
- Blueberry Vinaigrette

* Additional \$2 per dressing per guest and served on the side



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HOT PLATED LUNCHES

LUNCHEON PLATES

Minimum of 15 per entrée selection. Maximum of 3 selections. Includes water station, coffee, iced tea, and accoutrements. Additional beverages available for purchase at \$2.00 each: bottled juice, and canned sodas. If served as a plated meal, it will include: Garden House salad with 1 dressing, 1 noted side, 1 vegetable of your choice, dinner rolls and butter.

If served as a buffet, it will include: Garden House salad with 2 dressings, dinner rolls, and butter. Buffets with multiple entrees come with max 1 side and your choice of vegetable.

MEATLOAF

All-beef meatloaf topped with red sauce and bacon. Served with mashed potatoes and selection of one vegetable.

FRIED CHICKEN

Chicken breasts and thighs, dredged in Chef's blend of spices and flour and fried to perfection. Served with macaroni and cheese and selection of one vegetable.

BARBEQUE CHICKEN

Chicken breast and thighs glazed in Lager BBQ sauce. Served with macaroni and cheese and selection of one vegetable.

GRILLED CHICKEN BREAST

Marinated and grilled chicken breast with garlic jus. Served with roasted red potatoes and choice of one vegetable.

FRIED CATFISH

Dredged in cornmeal and Chef's cajun seasoning and fried to perfection. Served with lemon dill tartar sauce, baked beans, and selection of one vegetable.

LASAGNA

Pasta with layers of Mozzarella and Ricotta cheeses, Ragu sauce, and your choice of sausage, beef, chicken, or vegetarian. Served with garlic bread, Parmesan cheese, and selection of one vegetable.

CHOICE OF VEGETABLES

- Buttered Corn
- Green Beans
- Baby Carrots
- Broccoli Florets
- Vegetable Blend

EVENT PLANNING TIPS ...

... from M.P.I. (*Meeting Professionals International*) for having a great event.

- Incorporate new emerging technologies into events
- Event planning checklist should include pre-event meetings by all parties
- Convention cocktail receptions should wow the senses
- Make attendees and guests feel special and unique upon arrival
- Organization leaders should set the stage for the meeting agenda at their opening remarks
- Incorporate elements of corporate entertainment into the agenda. No one wants a boring conference!
- Opening sessions should leave attendees energized
- Determine professional development topics by skill and audience level
- Try and incorporate an expo with trade show booths
- Review hotel contracts and banquet event orders thoroughly to ensure all information for your event is accurate

ASK ABOUT OUR DESSERT OPTIONS!



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LUNCHEON BUFFETS

LUNCHEON BUFFETS

Includes water station, coffee, iced tea, and accoutrements.

Additional beverages available for purchase at \$2.00 each: bottled juice, and canned sodas.

Minimum of 15 orders per selection.

DELI LUNCHEON

All sandwiches come with white, wheat, and marble rye bread. Served with lettuce, tomato, sliced pickles, mustard and mayonnaise packets, and "grab bag" assorted chips.

CHOOSE THREE MEATS:

- Ham
- Turkey
- Roast Beef
- Pastrami
- Tuna Salad
- Chicken Salad

CHOOSE THREE CHEESES:

- Cheddar
- Swiss
- Provolone
- American
- Pepper Jack

CHOOSE TWO SIDES:

- Potato Salad
- Pasta Salad
- Macaroni Salad
- Coleslaw
- House Salad

BARBECUE PARTY

Served with sliced pickles, sliced onions, side of extra BBQ sauce and Kaiser rolls. Includes potato salad, pasta salad, and "grab bag" assorted chips.

Add Cornbread and butter for an additional \$1.00 per guest.

CHOICE OF TWO:

- Shredded Brisket
- Pulled Pork
- Pulled Chicken

CHOICE OF ONE:

- Baked Beans
- Macaroni and Cheese

PASTA BAR

Spaghetti and penne pasta served with marinara sauce, beef ragu sauce, and alfredo sauce. Served with garlic bread, Caesar salad, croutons, Parmesan cheese, and dressing on the side.

Guten free pasta available for \$1.00 upcharge per guest.



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LUNCHEON BUFFETS

TASTE OF ITALY

Selection of two pastas, two sauces, and one speciality entrée.
Served with Italian blend vegetables, Caesar salad, and breadsticks.

CHOICE OF TWO PASTAS:

- Penne
- Spaghetti
- Cheese Tortellini
- Cavatappi
- Gluten free pasta available for \$1.00 upcharge per guest

CHOICE OF TWO SAUCES:

- Marinara
- Puttanesca (tomato, garlic, olive oil)
- Alfredo
- Pesto Cream

CHOICE OF ENTRÉES:

- Lasagna (Sausage, Beef, Chicken, or Vegetarian)
- Italian Sausage with Peppers and Onions
- Chicken Marsala
- Chicken Piccata

COMPANY PICNIC

Served with assorted buns, mayonnaise and mustard packets, “grab bag” assorted chips, lettuce, tomato, onions, and sliced pickles.

CHOOSE TWO :

- Hamburger
- Bratwurst
- Hot Dog
- Chicken Breast

CHOOSE ONE :

- Baked Beans
- Macaroni and Cheese
- Mini Corn on the Cobb

CHOOSE ONE :

- Potato Salad
- Pasta Salad
- Macaroni Salad
- Coleslaw

ORIENTAL BAR

Sweet and Sour Chicken, stir fry vegetables, vegetable fried rice, pork and vegetable potstickers tossed in sweet chili sauce, and cold Lo Mein noodle salad.

TACO BAR

Served with shredded cheese, shredded lettuce, diced tomatoes, diced onions, black olives, jalapenos, salsa, sour cream, refried beans, Spanish rice, and green chili cilantro slaw. Add guacamole for an additional \$3.00 per guest.

CHOOSE ONE :

- Beef
- Chicken

CHOOSE ONE :

- Hard shell
- Flour tortillas

SOUP & SALAD BAR

Your choice of two soups and a deluxe salad bar with your choice of two dressings. Served with dinner rolls and butter.

CHOOSE TWO SOUPS :

- Tomato
- Vegetable
- Chicken Noodle
- Chorizo Tortilla
- Potato Bacon
- Broccoli Cheese
- Corn Chowder
- Beef or Vegetarian Chili

CHOOSE TWO DRESSINGS:

- Ranch
- Balsamic
- Caesar
- French
- Honey Mustard
- Blueberry Vinaigrette



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DINNERS

PLATED OR BUFFET DINNER

Both Plated and Buffet Dinners will be served with a Water Station, Coffee, Iced Tea, & Accoutrements.

Additional beverages available for purchase at \$2.00 each: bottled juice, and canned sodas.

The Following Options are Available as Buffet, or a Plated Meal

Served with Dinner Rolls, and Butter

ONE ENTRÉE

TWO ENTRÉES

THREE ENTRÉES

PLATED DINNERS

All Plated Entrées are served with choice of one entrée, one side, one vegetable, and one salad with choice of dressing. Minimum of 10 orders per entrée. Maximum of 3 entrée selections. All sides and salads must be the same per selection.

DINNER BUFFETS

Choose Up to 3 Entrées, 1 Starch, 1 Vegetable, and 1 Salad with 2 Dressings (Over 50 guests choose 3 dressings).

When Increasing Options, there will be Quantity Adjustments.

Two Selections will Receive 80% of guest count, per Item. Three selections will receive 75% of guest count, per item.. Displayed price for multiple selections is not for 100% guest count of each item.

Discuss with Sales Representative for pricing 100% guest count of all selections.

STEP 1

CHOOSE YOUR SIDE:

Baked Beans • Black Beans • Cannellini Beans • Mashed Potatoes • Garlic Mashed Potatoes • Roasted Red Potatoes • Garlic Herb Fingerling Potatoes • Au Gratin Potatoes • Scalloped Potatoes • Macaroni and Cheese • Pesto Pasta • Rice Pilaf • Wild Rice Blend • Brown Rice with Vegetables • Parmesan Risotto

STEP 2

CHOOSE YOUR VEGETABLE:

Green Beans • Whole Kernel Corn • Baby Carrots • Broccoli Florets • Cauliflower Florets • Vegetable Blend • Italian Blend • Asparagus • Brussels Sprouts • Broccolini • Haricot Vert

STEP 3

CHOOSE YOUR SALAD:

HOUSE SALAD

Spring and Romaine blend, cucumbers, tomatoes, carrots, and celery.

CAESAR SALAD

Romaine, Parmesan cheese, and courtons on the side.

FRUIT AND NUT SALAD

Spring mix, mango, blueberries, cranberries, cherries, and raspberry candied pecans, and Feta cheese.

MEDITERRANEAN SALAD

Spring mix, kalamata olives, artichoke hearts, red peppers, Feta cheese, and pickled radish.

POACHED PEAR SALAD

Spring mix, candied walnuts, pickled onion, and blueberry wine poached pears.

CAPRESE SALAD

Ciliegine Mozzarella, basil, grape tomatoes, tossed in balsamic.

PANZANELLA

Rosemary Focaccia bread, artichoke hearts, black olives, grape tomatoes, tossed in panzanella dressing.

CHOOSE TWO DRESSINGS:

- Ranch
- Balsamic
- Caesar
- French
- Honey Mustard
- Blueberry Vinaigrette



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DINNER

STEP 4

CHOOSE YOUR ENTRÉE:

ROAST BEEF

Sliced roast beef with garlic jus.

BEEF BRISKET

Braised in Coca-Cola and aromatics. Served with au jus.

PETITE TENDERLOIN

Medallions of garlic herb marinated petite tenderloin with pear demi-glace.

CHICKEN BRUSCHETTA

Marinated chicken breast topped with classic tomato bruschetta.

GARLIC HERB CHICKEN BREAST

Rosemary marinated chicken breast with tomato coulis.

PARMESAN CHICKEN BREAST

Breaded and fried chicken breast topped with marinara sauce and Parmesan cheese.

CHICKEN MARSALA

Seasoned and seared chicken breast topped with onion, mushroom marsala wine brown sauce.

CHICKEN PICCATA

Seasoned and seared chicken breast topped with white wine dijon caper cream sauce.

SMOTHERED PORK CHOPS

Bone-in chop dredge in flour and spices, seared and smothered in a rich onion and mushroom gravy.

PORK LOINS

Slow-roasted seasoned pork loin with garlic jus.

ESPRESSO PORK TENDERLOIN

Espresso and ancho chili marinated tenderloin with jalapeno demi-glaze. Topped with sautéed poblano peppers and onions.

CHIPOTLE TILAPIA

Tilapia filet seared with chipotle aioli with lime-candied pecans. Served with lemon dill tartar sauce.

SALMON FILET

Filet seared and topped with tarragon garlic butter.

CITRUS BRANZINO SEA BASS

Filet seared in orange butter with mandarin orange cream sauce.

PASTA PRIMAVERA

Cavatappi pasta in white wine cream sauce with red peppers, broccoli, zucchini, and onions.

PENNE PASTA BAKE

Penne pasta with ground beef, marinara sauce, Mozzarella and Cheddar cheese.

SEAFOOD OR VEGETABLE PAELLAS

Seafood Paella: Chicken, shrimp, clams, and chorizo in ancho chili saffron jasmine rice.

Vegetable Paella: Squash, zucchini, carrots, mushrooms, and red peppers in ancho chili saffron jasmine rice.

QUINOA STUFFED PEPPERS

Bell pepper stuffed with tri-color quinoa, squash, zucchini, carrots, and onion. Topped with tomato coulis.

BASEBALL CUT SIRLOIN STEAK..... UPCHARGE

Grilled 8 oz. steak with garli demi-glace.

PRIME RIB UPCHARGE

Slow-roasted prime rib with garli jus.

BEEF TENDERLOIN..... UPCHARGE

Slow-roasted seasoned tenderloin with mango demi-glaze.

SHRIMP N GARLIC CREAM SAUCE..... UPCHARGE

Five large tail-on shrimp seasoned and sautéed and tossed in white wine garlic cream sauce. Topped with Parmesan cheese and basil.



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DESSERTS

CAKES

Priced per person. Available as buffet or plated. Minimum of 20 orders per selection. Maximum of 3 selections.

CARROT CAKE

Triple layer cake with cream cheese frosting.

CHOCOLATE FUDGE

Triple layer cake with fudge icing and cookie crumbs.

LEMON BERRY CREAM

Lemon blueberry cake with mascarpone filling.

RED VELVET

Double layer with cream cheese frosting and chocolate shavings.

GLUTEN FREE CHOCOLATE TORTE

Flourless chocolate with chocolate ganache.

CHEESECAKES

NEW YORK STYLE

Vanilla cheesecake with graham cracker crust.

RASPBERRY WHITE CHOCOLATE

White chocolate raspberry swirl with chocolate graham cracker crust.

TURTLE

Chocolate, caramel, pecans with graham cracker crust.

INDIVIDUAL DESSERTS

BROWNIE MOLTEN LAVA CAKE

Brownie with caramel center.

MOLTEN CHOCOLATE BUNDT CAKE

Chocolate cake with chocolate truffle filling.

TIRAMISU

Sponge cake, espresso mousse, and whipped cream.

GLUTEN FREE CHOCOLATE FUDGE DIVINA

Flourless, chocolate center.

PIES

APPLE DUTCH

Cinnamon streusel topping.

BANANA CREAM

Banana cream and whipped topping.

BLUEBERRY

CHERRY

Lattice top.

LEMON MERINGUE

PECAN

PUMPKIN

BUFFET DESSERTS

ASSORTED COOKIES

CHOCOLATE CHIP BROWNIES

ASSORTED DESSERT BARS

Marshmallow, chocolate chunk, lemon, toffee

ASSORTED PETIT FOURS

Chocolate, raspberry, Italian rainbow

ASSORTED MINI CHEESECAKES

MOUSSE

Chocolate, vanilla, strawberry



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CHILDREN'S MENU

BUFFET OR PLATED

Minimum of 5 orders. Children's menu includes apple or orange juice. Buffets will receive an assortment of juices. Additional beverages available for purchase at \$2.00 each: bottled juice, and canned sodas.

Choose one entrée, one side, and one vegetable.

ONE ENTRÉE BUFFET

STEP 1

CHOOSE YOUR SIDE:

ADDITIONAL SIDE \$2.00 PER GUEST.

- Macaroni and Cheese
- Mashed Potatoes
- Baked Beans
- French Fries
- Tator Tots
- Tropical Fruit Salad
- Cottage Cheese and Mandarin Oranges
- Potato Salad
- Macaroni Salad

STEP 2

CHOOSE YOUR VEGETABLE:

ADDITIONAL VEGETABLE \$1.50 PER GUEST.

- Whole Kernel Corn
- Green Beans
- Baby Carrots

STEP 3

CHOOSE YOUR ENTRÉE:

ADDITIONAL ENTRÉE \$7.00 PER GUEST.

CHICKEN TENDERS

3 fried chicken tenders, with BBQ sauce and Ranch dipping sauce.

HOT DOG SLIDERS

2 mini hot dogs on buns, with ketchup and mustard on the side.

MINI BURGERS

2 mini burger sliders, with pickle, ketchup, and mustard on the side.

MINI CORNDOGS

4 mini corn dogs with ketchup and mustard on the side.



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HORS D'OEUVRES

HOT SELECTIONS

Quantities as individually specified.

SOUTHWEST EGG ROLLS

Chicken, black bean, and cheese egg roll. Served with chipotle ranch.

MACARONI AND CHEESE WEDGES

Fried macaroni and cheese wedges. Served with marinara sauce.

POTSTICKERS

Selection of either pork or chicken. Tossed in sweet chili sauce and served with garlic soy sauce.

CHICKEN SATAY

Skewered chicken strips with coconut Thai sauce and shredded coconut.

BACON WRAPPED SHRIMP

Dusted with seasoning and deep fried. Served with bloody mary dipping sauce.

STUFFED MUSHROOMS

Selection of either chorizo, spinach florentine, cheesesteak, or bacon cheddar cornbread.

MINI QUICHE

Assorted quiche in a tart cup.

NEW ORLEANS CHICKEN BITES

Bacon wrapped chicken bites with spicy cajun sauce.

CRAB CAKES

Mini crab cakes. Served with cajun remoulade dipping sauce.

MINI SLIDERS

Selection of beef, chicken, turkey, reuben philly, or black bean. Served with garlic mayonnaise and pickle.

MEATBALLS

32 pieces. Selection of lager bbq, carolina bbq, buffalo, swedish, bacon bourbon, or sriracha honey.

BONELESS WINGS

45 pieces. Selection of lager bbq, carolina bbq, buffalo, swedish, bacon bourbon, or sriracha honey.

COCKTAIL SMOKIES

50 pieces. Mini smokies served in lager bbq sauce.

CHEESE CURDS

48 pieces. Deep fried cheese curds served with marinara sauce.

BREADED MUSHROOMS

22 pieces. Deep fried mushrooms served with marinara sauce.

CHILLED SELECTIONS

Priced per dozen.

CLASSIC BRUSCHETTA

Toasted Vienna loaf, tomatoes, capers, onion, basil, kalamata olives, and olive oil.

PORK CHOPS AND APPLE BRUSCHETTA

Toasted Vienna loaf, shaved pork loin, roasted apples, and pickled onion.

PETITE CARAMELIZED ONION BRUSCHETTA

Toasted Vienna loaf, shaved petite beef tenderloin, caramelized onion, horseradish cream cheese.

SMOKED SALMON AND CREAM CHEESE CROSTINI

Toasted baguette, smoked salmon, and tarragon cream cheese.

SALMON AND ARTICHOKE CROSTINI

Toasted baguette, smoked salmon, artichoke hearts, and feta cheese.

TURKEY PINWHEELS

Smoked turkey, spring mix, and herbed cream cheese.

FINGER SANDWICHES

Selection of chicken, ham, cucumber, or egg salad.

STUFFED PIQUANTÈ PEPPERS

Piquantè peppers, citrus cream cheese, and orange zest Parmesan cheese.



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HORS D'OEUVRES

HOT DIPS

Serves 60 guests. All dips come with fried Pita chips. Tortilla chips available upon request.

SPINACH AND ARTICHOKE DIP

Spinach, artichokes, Parmesan cheese, Italian seasoning, and cream cheese.

ELOTE CORN DIP

Corn, peppers and onions, green chilis, Cotija cheese, and cream cheese.

BUFFALO CHICKEN DIP

Shredded Buffalo chicken breast, Bleu cheese, onions and garlic, and cream cheese.

CHEESESTEAK DIP

Roast beef, peppers and onions, American cheese, and cream cheese.



PLATTERS & STATIONS

Quantities as individually specified. Serves 20-25 guests.

FRUIT TRAY

Available May-September. Assortment of honeydew, cantaloupe, pineapple, grapes, and strawberries.

DOMESTIC CHEESE TRAY

Cheddar, Muenster, Gouda, Havarti cheese, and assorted crackers. Served with grapes and strawberries.

CRUDITÉ PLATTER

Broccoli, cauliflower, grape tomatoes, cucumber, celery, baby carrots, olives, and ranch dipping sauce.

CHARCUTERIE BOARD

Assorted meats and cheeses, pickled onions, speciality jams, grain mustard, crackers and lavash.

SHRIMP COCKTAIL

Chilled shrimp (50 pieces) with cocktail sauce and lemons.

HUMMUS BAR

Traditional, red pepper, and roasted jalapeno corn hummus served with zucchini, squash, carrots, cucumbers, and celery. Add pita chips for \$5.00 upcharge per round.

SALSA BAR

House salsa, black bean corn salsa, mango salsa, and tomatillo salsa with tri-color corn chips. Flour tortilla chips available for \$5.00 upcharge per order. Add: Guacamole for \$18.00 upcharge per pound.



BEVERAGE SERVICE

HOSTED RECEPTION

Host bars can be established by a set dollar amount or length of time. All drinks paid by the host on a per drink basis. A 7% sales tax and 22% operations fee will be added to the bar ticket. A \$50.00 Bar Set Up fee will be assessed on all host bars. *Please note, the operations fee is not a tip to your bartender or servers.

Bars will be staffed according to our guidelines. There will be a charge if additional staff is requested. Glassware is available upon request for an additional charge with the exception of keg beer which is served in 16 oz. plastic glasses. Inquire about pricing for Red Bull drinks.

CALL BRANDS
PREMIUM BRANDS
CORDIALS
DOMESTIC BOTTLE BEER
DOMESTIC KEG
WINE BY THE GLASS
HOUSE WINE
CHAMPAGNE

CASH BAR

Drinks are paid for on an individual basis. Drink prices include mixes, garnishes, glasses and ice. A \$50.00 bar set up fee will be assessed on all cash bars. A 7% sales tax and 22% operations fee will be added to the bartender fee. Gratuities not included on drinks. Inquire about pricing for Red Bull drinks.

CALL BRANDS
PREMIUM BRANDS
CORDIALS
DOMESTIC BOTTLE BEER
WINE BY THE GLASS
HOUSE WINE
CHAMPAGNE

BEVERAGE SELECTIONS

LIQUOR

Bourbon
Whiskey
Gin
Rum
Scotch
Tequila
Vodka
Wine
Beer

CALL BRANDS

Jim Beam
Jack Daniels
Canadian Club
Captain Morgan
Seagram's Gin
Bacardi
Dewar's
Jose Quervo
Smirnoff

PREMIUM BRANDS

Crown Royal
Tanqueray
Johnnie Walker Red
Casadores Resposado
Grey Goose

CORDIALS

Kahlua
Bailey's

WINE BY THE GLASS

Inglenook Chardonnay
Inglenook White Zinfandel
Inglenook Merlot

DOMESTIC BEER

Budweiser
Bud Light
Michelob Ultra
Miller Lite
Busch Light
Coors Light

HOUSE WINE

Chardonnay
Moscato
White Zinfandel
Merlot

CHAMPAGNE

Ballatore

DOMESTIC KEG

Additional keg pricing available upon request.



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