



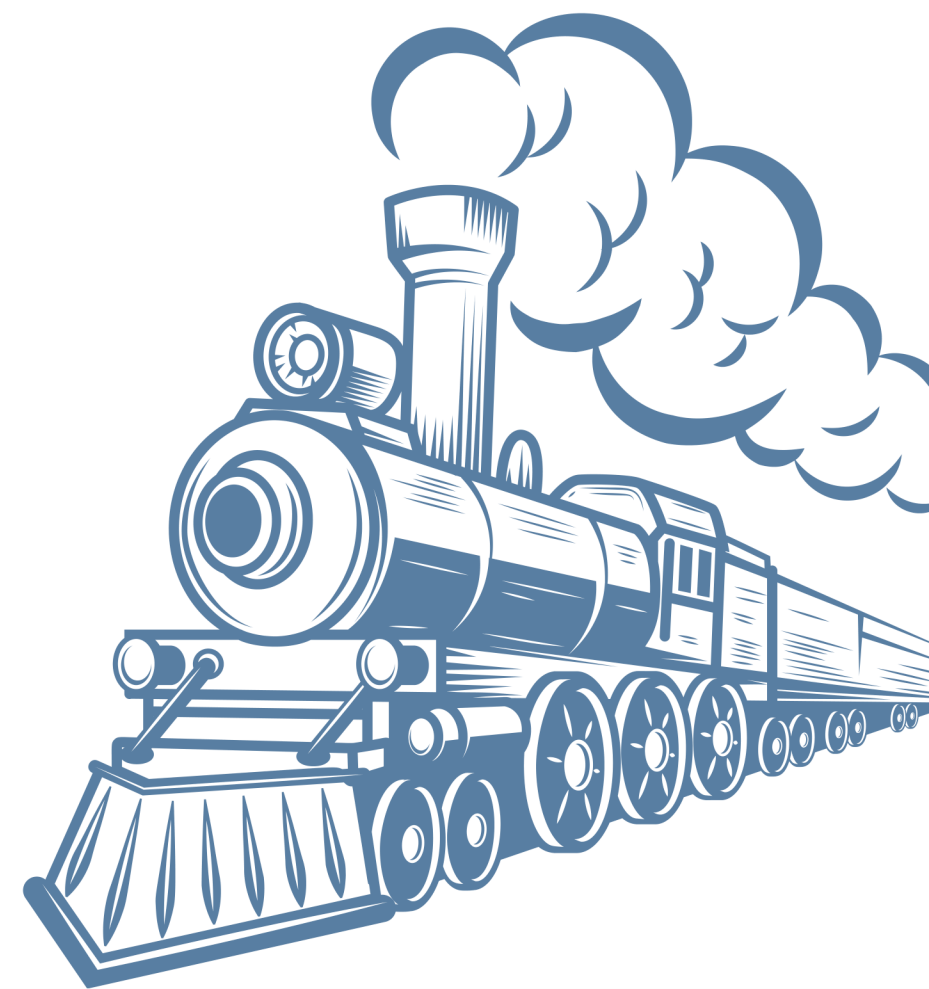
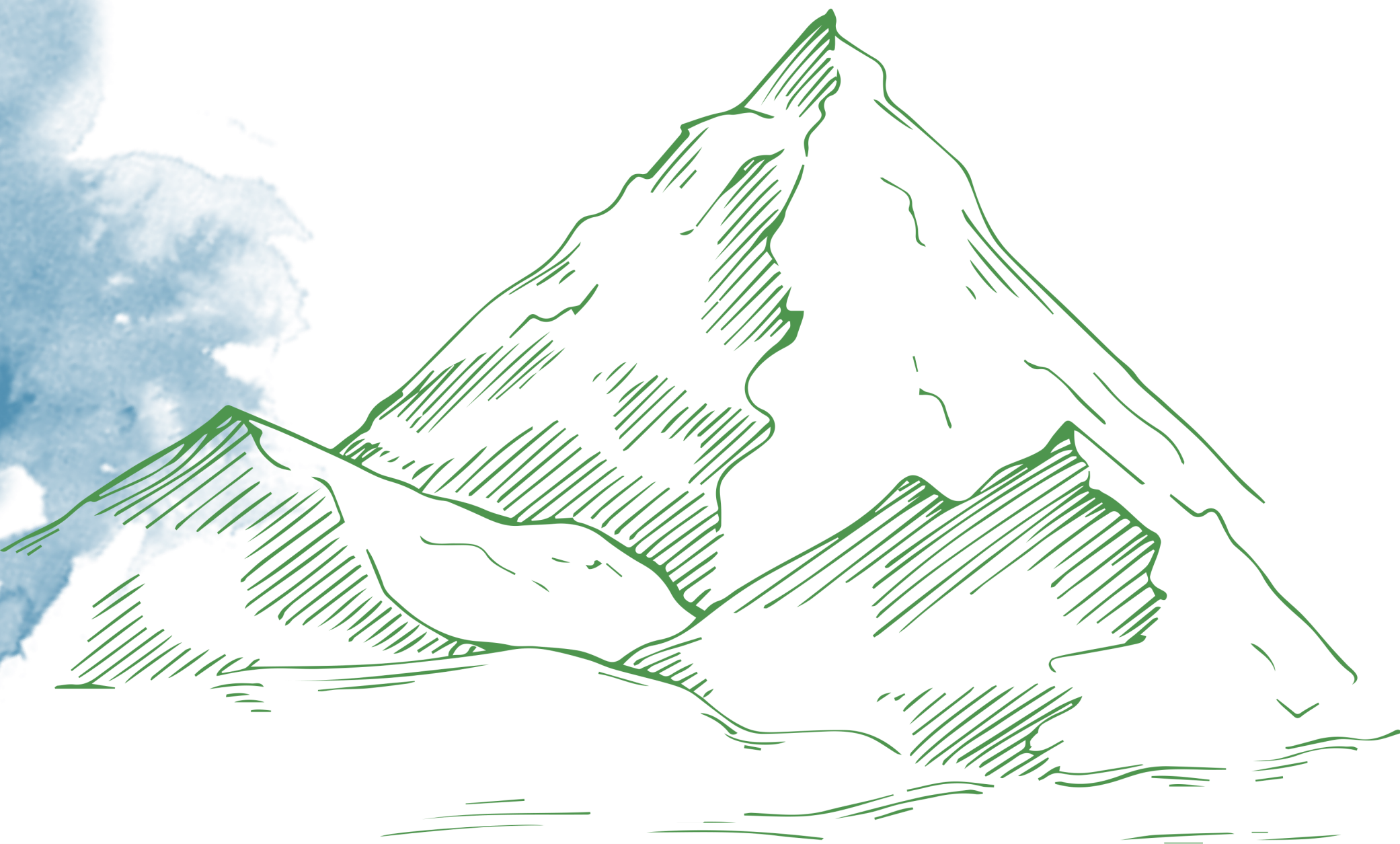
HOLIDAY INN & SUITES DURANGO

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# CATERING *Menu*

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21636 Highway 160 West  
Durango, CO 81303  
(970) 385-6400





# Welcome

## TO THE HOLIDAY INN & SUITES DURANGO

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We are located in the heart of downtown Durango. Whether you are planning a meeting, convention, or social event, the Holiday Inn & Suites Durango has over **1500 square feet** of flexible meeting space. Our goal is to exceed your expectations as we personalize your event.

### OFFERING GREAT AMENITIES & SERVICES:

#### 116 Guest Rooms

All Guest Rooms Equipped with Mini-Fridge, Microwave, and Keurig Coffee Maker

Restaurant & Bar Open Daily for Breakfast and Dinner, and Seasonally for Lunch

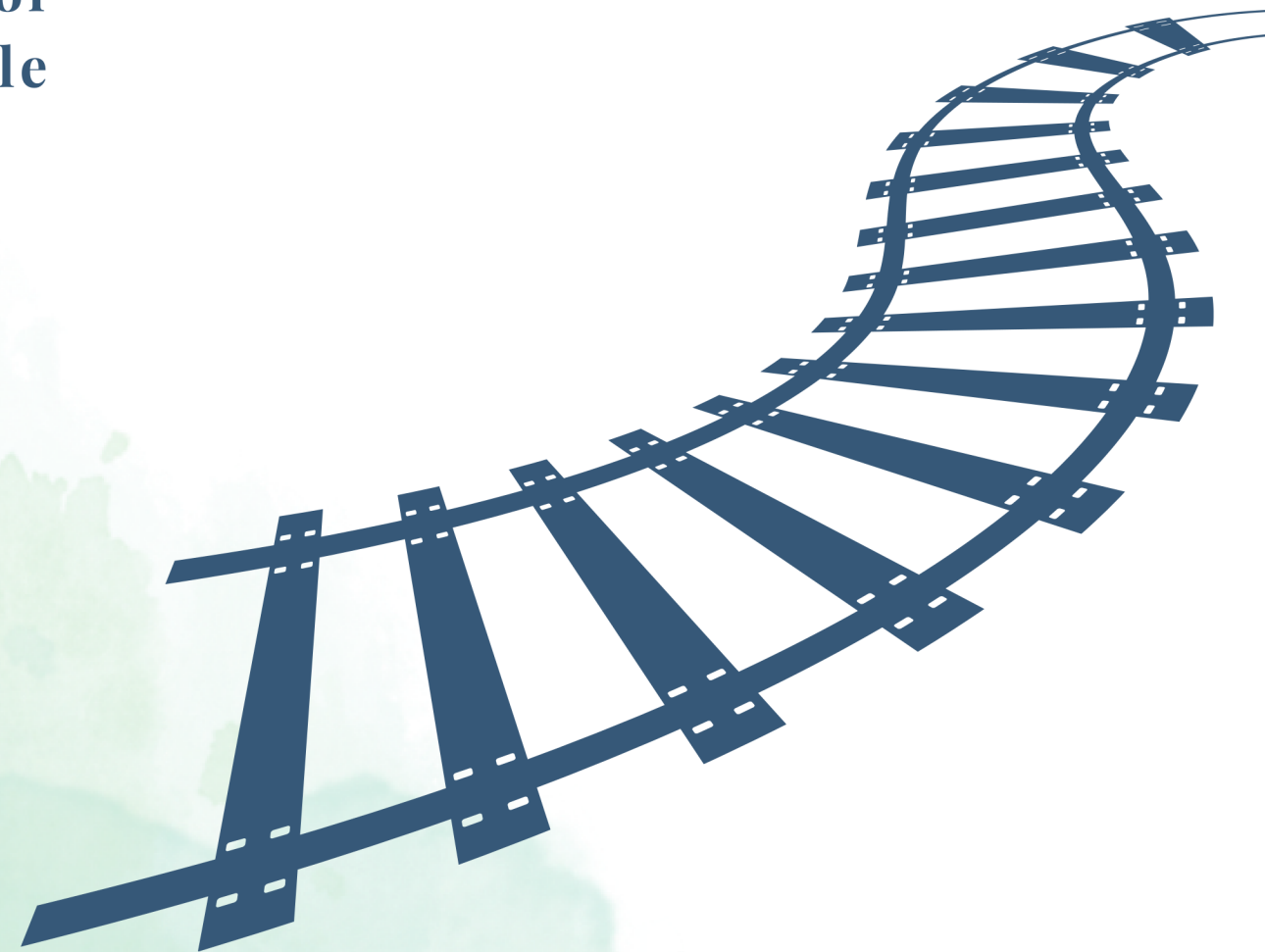
Convenient Accessible Overnight Parking for only \$10 per day

Fitness Center with State-Of-The-Art Equipment & Free Weights

Meeting Spaces Accommodate 10-100 People

Indoor Swimming Pool

Self-Laundry Available



## Meeting Rooms

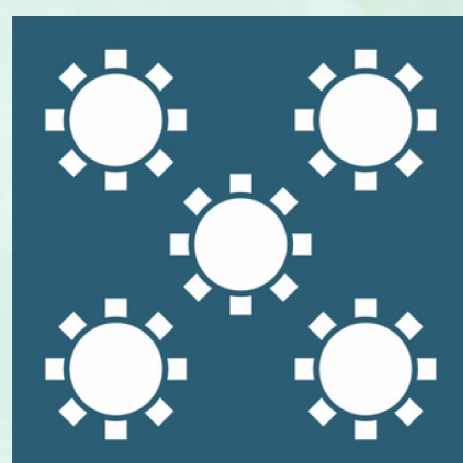
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Durango is a year-round attraction. Call our professional sales staff for assistance in planning your special event. Our facilities cater to corporate meetings, social functions, wedding receptions, reunions, training sessions, luncheons, private parties and banquets. Whether it be an intimate meeting or a group of up to 100 people, we can customize a setting including a choice of menus.

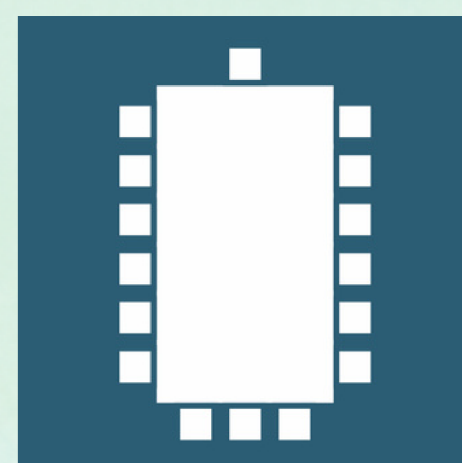
Count on us to take care of all the details to make your event a success!



THEATER



BANQUET



CONFERENCE



CLASSROOM



# BREAKFAST *Buffet*

## MORNING FARE

Priced per person. Minimum of 12 people.  
A 25% upcharge applies to groups of 12 or less.  
Served for 1.5 hours.

RAILROAD  
CONTINENTAL

\$12 PER PERSON

Fresh Chilled Apple and Orange Juice  
Fresh Seasonal Sliced Fruits  
Assorted Muffins & Danish with Butter & Preserves  
*(Served with Freshly Brewed Regular & Decaf Coffee  
and Herbal Tea Selection)*

RISE & SHINE  
CONTINENTAL

\$16 PER PERSON

Fresh Chilled Apple and Orange Juice  
Fresh Seasonal Sliced Fruits  
Assorted Muffins & Danish with Butter & Preserves  
Vanilla Greek Yogurt  
Cage-Free Hard-Boiled Eggs  
Hot Oatmeal with Brown Sugar, Raisins, Nuts & Cinnamon  
*(Served with Freshly Brewed Regular & Decaf Coffee  
and Herbal Tea Selection)*

EYE OPENER

\$20 PER PERSON

Fresh Chilled Apple and Orange Juice  
Fresh Seasonal Sliced Fruits  
Assorted Muffins & Danish with Butter & Preserves  
Scrambled Eggs  
Seasoned Breakfast Potatoes  
Crispy Bacon or Breakfast Sausage or Maple Smoked Ham  
*(Protein chosen for entire group. Served with Freshly Brewed  
Regular & Decaf Coffee and Herbal Tea Selection.)*

ALL AMERICAN  
BREAKFAST

\$22 PER PERSON

Fresh Chilled Apple and Orange Juice  
Fresh Seasonal Sliced Fruits  
Assorted Muffins & Danish with Butter & Preserves  
Scrambled Eggs  
Seasoned Breakfast Potatoes  
Crispy Bacon or Breakfast Sausage or Maple Smoked Ham  
Warm Biscuits with Homestyle Sausage Gravy  
*(Served with Freshly Brewed Regular & Decaf Coffee  
and Herbal Tea Selection)*

MOUNTAIN  
BREAKFAST

\$25 PER PERSON

Fresh Chilled Apple and Orange Juice  
Fresh Seasonal Sliced Fruits  
Assorted Muffins & Danish with Butter & Preserves  
Scrambled Eggs  
Seasoned Breakfast Potatoes  
Crispy Bacon or Breakfast Sausage or Maple Smoked Ham  
Warm Biscuits with Homestyle Sausage Gravy  
Mini Hand-Breaded Chicken & Waffles  
*(Served with Freshly Brewed Regular & Decaf Coffee  
and Herbal Tea Selection)*

All prices subject to a 20% service charge, 2.9% State Tax, 2%  
County Tax & 3.5% City Tax for a total of 8.4% Tax. Pricing  
subject to change. Final menu pricing confirmed 30 days  
prior to event.

## BREAKFAST ENHANCEMENTS

Priced per person. Minimum of 12 people.  
A 25% upcharge applies to groups of 12 or less. Served for  
1.5 hours. Can be added to any Morning Fare selection.

THE MAPLE

\$10 PER PERSON

Choice of Waffle, Pancake, or French Toast  
Served with Maple Syrup, Butter, Walnuts,  
Whipped Cream and Fresh Seasonal Berries

THE SOUTHWEST

\$12 PER PERSON

Breakfast Taco Bar  
Choice of Chorizo or Bacon or Sausage  
Taco Bar includes Scrambled Eggs, Queso, Hatch Green Chiles,  
Pico De Gallo, Jalapenos & Shredded Cheese

A LA CARTE

Assorted Yogurt Parfait Cups with House Granola/\$7 PER PERSON  
Mini Chicken & Waffles / \$7 PER PERSON  
Toast/Bagel Points with Cream Cheese & Jam / \$MARKET  
Breakfast Pastries (Per Dozen) / \$MARKET  
Eggs (Scrambled or Hard Boiled) / \$3.50 PER PERSON  
Breakfast Potatoes (Seasoned or Hashbrowns) / \$4 PER PERSON  
Additional Protein (Bacon, Sausage, Ham) / \$5 PER PERSON  
Biscuit Breakfast Sandwiches (ONE Protein) / \$9 PER PERSON  
Breakfast Burrito (ONE Protein) / \$8 PER PERSON  
Whole or Sliced Fresh Fruit / \$5 PER PERSON

A LA CARTE BEVERAGES

Juice  
Choice of Orange, Cranberry, Apple / \$3.75 PER PERSON

Coffee Service  
Choice of Regular or Decaf Coffee / \$3.25 PER PERSON

Hot Beverage Service  
Regular & Decaf Coffee, Hot Water & Tea / \$5 PER PERSON

Full Beverage Service  
Hot Beverage Service, Bottled Water & Sodas / \$7 PER PERSON

Bottled Water / \$4 PER PERSON  
Canned Soda / \$4 PER PERSON  
Infused Citrus Water / \$7 PER PITCHER | \$25 PER DISPENSER  
Iced Tea / \$10 PER PITCHER | \$35 PER DISPENSER  
Lemonade / \$10 PER PITCHER | \$35 PER DISPENSER

## BREAKFAST LIBATIONS

DIY BLOODY MARY BAR

Spirits, Sauces, Salt, Accompaniments. All you need  
to create your perfect breakfast beverage.

BOTTOMLESS MIMOSAS

Sparkling Champagne, Assorted Fruit Juices  
and Seasonal Fruit

**\$12 PER PERSON FOR FIRST HOUR**  
**\$7 PER PERSON FOR EACH ADDITIONAL HOUR**  
**\$100 BAR ATTENDANT** *(Required if EVERY guest is not 21+)*



# WAKE UP CALL *Breaks*

## SNACK PACKAGES

Priced per person. Minimum of 12 people.  
A 25% upcharge applies to groups of 12 or less.  
Served for 30 minutes.

### CAFE \$6 PER PERSON

Assorted Muffins, Danish, & Croissants  
with Butter & Jam  
*(Served with Ice Water, Freshly Brewed Regular & Decaf  
Coffee and Herbal Tea Selection)*

### 7TH INNING STRETCH \$9 PER PERSON

Cracker Jacks  
Nachos with Cheese & Assorted Toppings  
Soft Pretzels with Queso  
Roasted Peanuts  
Fresh Baked Cookies  
Lemonade  
*(Served with Ice Water, Freshly Brewed Regular & Decaf Coffee  
and Herbal Tea Selection)*

### SWEET & SALTY \$7 PER PERSON

Fresh Baked Cookies  
Fudge Brownies  
Mixed Nuts  
Snack Mix  
Lemonade  
*(Served with Ice Water, Freshly Brewed Regular & Decaf  
Coffee and Herbal Tea Selection)*

### SWEET SENSATIONS \$8 PER PERSON

Fresh Baked Cookies  
Fudge Brownies  
Melon Kabobs with Chocolate Fondue  
Lemonade  
*(Served with Ice Water, Freshly Brewed Regular & Decaf  
Coffee and Herbal Tea Selection)*

### MOVIE TIME \$6 PER PERSON

Popcorn with Assorted Seasoned Salts  
Mini Candy Bars  
Lemonade  
*(Served with Ice Water, Freshly Brewed Regular & Decaf  
Coffee and Herbal Tea Selection)*

### THIS IS NOT A SIESTA \$10 PER PERSON

Tortilla Chips Served with Salsa, Queso, Guacamole,  
Sour Cream & Bean Dip  
Churros Served with Chocolate Fondue  
*(Served with Ice Water, Freshly Brewed Regular & Decaf Coffee  
and Herbal Tea Selection)*

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County Tax & 3.5% City Tax for a total of 8.4% Tax. Pricing  
subject to change. Final menu pricing confirmed 30 days  
prior to event.

## A LA CARTE & UPGRADES

Priced per person. Minimum of 12 people.  
A 25% upcharge applies to groups of 12 or less. Served  
for 30 minutes. Can be purchased individually or as an  
add-on to any snack package.

### Fresh Baked Cookies \$2.50 PER PERSON

Chef's Choice unless specifically requested

### Fudge Brownies \$2.50 PER PERSON

Chef's Choice unless specifically requested

### Granola Bars \$3 PER PERSON

Assorted Basket unless specifically requested.

### Popcorn \$2 PER PERSON

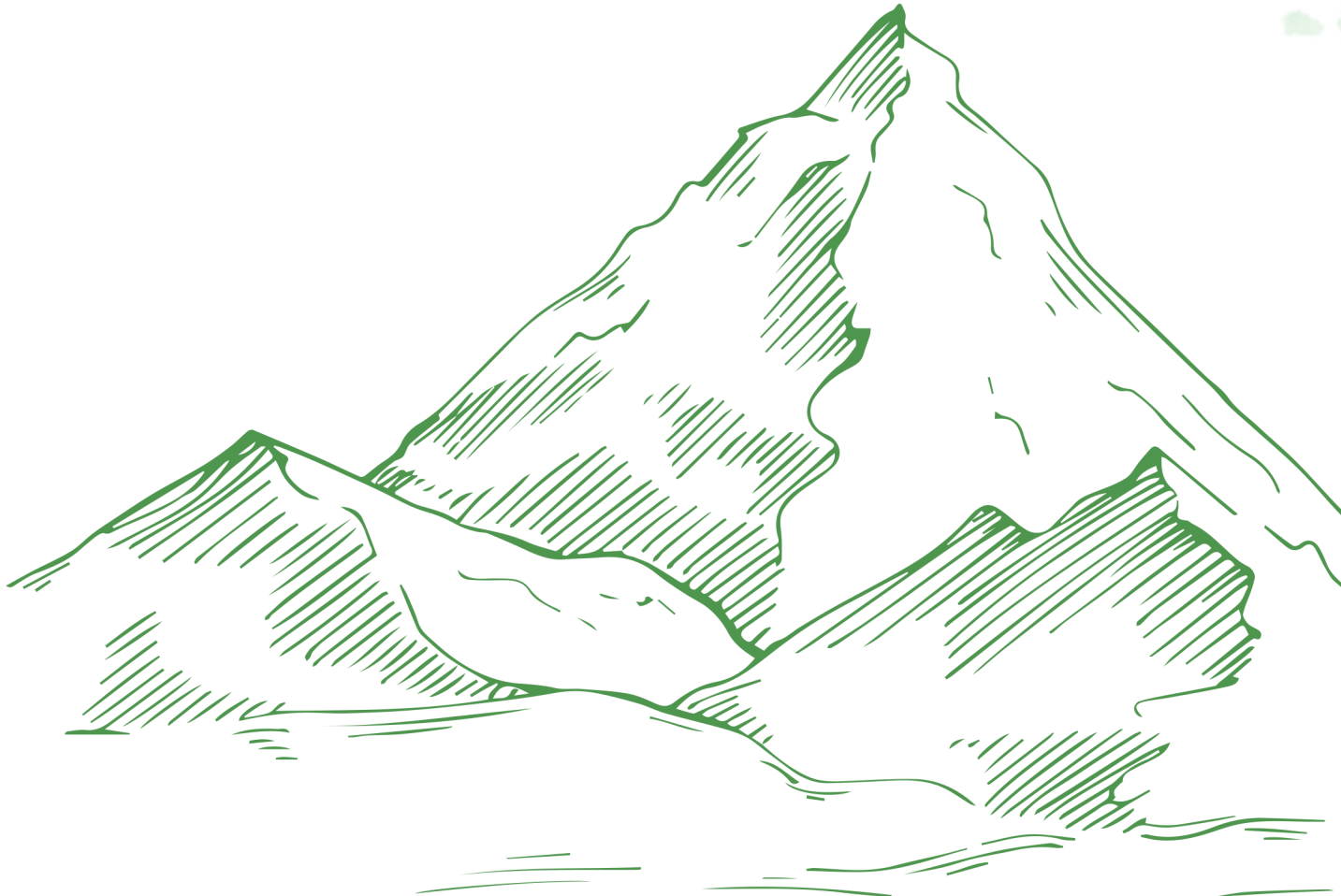
Minimum 10 people

### Mixed Nuts \$3.50 PER PERSON

Assorted mixed nuts.

### Fresh Fruit \$5 PER PERSON

Your choice of whole or sliced fruit. Fruit chosen based  
on seasonal availability.





# LUNCH *Hour*

## CUSTOM COMBOS

Priced per person, food choices reflect the entire group rather than individual orders. Served buffet style. Minimum of 12 people. Includes coffee, water, & Iced Tea. Includes ONE choice of Cookies or Brownies for group. A 25% upcharge applies to groups of 12 or less. Served for 1.5 hours.

PICK 1	\$15 PER PERSON
PICK 2	\$18 PER PERSON
PICK 3	\$22 PER PERSON
ADDITIONAL CHOICES	+\$3 PER PERSON

## SOUPS

Broccoli Cheddar Soup with Baguette  
Chili with Cornbread  
Chicken Noodle with Baguette & Crackers  
Tomato Soup with Cheesy Garlic Bread  
Loaded Potato Soup with Toppings Bar  
*(Bacon, Cheese, Sour Cream, Green Onion)*

SALADS	Served with Fresh Bread
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Cobb Salad  
Grilled Chicken Caesar Salad  
House Salad with Grilled Chicken

SANDIES	Served with Pub Chips
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Turkey Club on Sourdough  
Basil Pesto Caprese on Ciabatta  
Gourmet Grilled Cheese  
Chicken Salad on Croissant

## LUNCH BUFFETS

Priced per person, food choices reflect the entire group rather than individual orders. Served buffet style. Minimum of 12 people. Includes coffee, water, & Iced Tea. Includes ONE choice of Cookies or Brownies for group. A 25% upcharge applies to groups of 12 or less. Served for 1.5 hours.

TACO ‘BOUT A PARTY	\$24 PER PERSON
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*Choice of 1 Protein:*  
Grilled Chipotle Chicken  
Seasoned Ground Beef  
Pulled Pork

*Served with:*  
Flour Tortillas  
Lettuce, Tomatoes, Cheese, Grilled Onions & Peppers  
Salsa, Sour Cream, Queso  
Spanish Rice & Refried Beans

BURGER BAR	\$26 PER PERSON
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*Choice of 1 Protein:*  
Beef - A blend of Certified Angus Beef Chuck, Brisket & Short Rib  
Chicken - House Marinated & Grilled  
Veggie - A 100% Meatless Garden Burger

*Served with:*  
Lettuce, Tomato, Onion, Pickles & Chopped Green Chiles  
Ketchup, Mustard & Mayo  
Assorted Cheeses  
Pub Chips  
House Salad with Choice of 2 Dressings

DOWN SOUTH	\$28 PER PERSON
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*Choice of 1 Protein:*  
Golden Battered Fried Chicken  
BBQ Pulled Pork  
Grilled BBQ Chicken

*Served with:*  
Brioche Buns for Sandwiches  
Coleslaw  
BBQ Baked Beans  
Cornbread  
House Salad with Choice of 2 Dressings



# HAPPY *Hour*

## PLATTERS

Priced per person. Minimum of 15 people.  
Per Platter only.

### LOCAL CHEESE BOARD

A mix of local hard & soft cheeses with dried fruits, nuts, spreads, assorted crackers & bread.

- 15-20 people | \$125
- 25-30 people | \$185
- 35-40 people | \$250
- 50-55 people | \$320

### ANTIPASTO

A platter of assorted salami & prosciutto with fresh green, black & stuffed olives, pickled artichokes, mozzarella & olive oil basil glazed tomatoes.

- 15-20 people | \$125
- 25-30 people | \$185
- 35-40 people | \$250
- 50-55 people | \$320

### PINWHEEL

Choice of Chicken Caesar, Roast Beef with Horseradish, or Turkey Club Pinwheels.

- 15-20 people | \$55
- 25-30 people | \$90
- 35-40 people | \$125
- 50-55 people | \$175

### Crudites

A variety of Fresh Seasonal Vegetables served with Hummus and Buttermilk Peppercorn Dressing.

- 15-20 people | \$55
- 25-30 people | \$90
- 35-40 people | \$125
- 50-55 people | \$175

## HORS D’OEUVRES

Priced per person. Minimum of 15 people. Served buffet style.

### SLIDERS

Cheeseburger Sliders made with our own blend of Certified Angus Beef Chuck, Brisket, & Short Rib. Topped with Cheddar Cheese, Lettuce, Tomatoes, Onion, Pickles & Signature Burger Sauce.

- 15-20 people | \$70
- 25-30 people | \$105
- 35-40 people | \$140
- 50-55 people | \$175

### BACON WRAPPED DATES

Plump Medjool Dates stuffed with Goat Cheese, wrapped in Bacon & drizzled with Rosemary Honey.

- 15-20 people | \$70
- 25-30 people | \$105
- 35-40 people | \$140
- 50-55 people | \$175

### CAPRESE SKEWERS

Flavorful Grape Tomatoes, Mini Mozzarella Balls & Fresh Basil Leaves alternated on a skewer & drizzled with a Balsamic Reduction.

- 15-20 people | \$55
- 25-30 people | \$75
- 35-40 people | \$105
- 50-55 people | \$145

### SWEDISH MEATBALLS

Tender, Juicy Meatballs Smothered in a Creamy Nutmeg Gravy.

- 15-20 people | \$60
- 25-30 people | \$80
- 35-40 people | \$110
- 50-55 people | \$155

### MAC N’ CHEESE BITES

Triangles of breaded & fried Mac n’ Cheese bites served with a signature house-made sauce.

- 15-20 people | \$40
- 25-30 people | \$60
- 35-40 people | \$80
- 50-55 people | \$110





# DINNER IS *Served*

## BUFFET PACKAGES

Priced per person, food choices reflect the entire group rather than individual orders. Served buffet style. Minimum of 15 people. Includes Iced Tea, Water, and freshly brewed coffee. A 25% upcharge applies to groups of 15 or less. Served for 1.5 hours.

### BURGER BAR \$26 PER PERSON

*Choice of 1 Protein:*  
Beef - A blend of Angus Beef Chuck, Brisket & Short Rib  
Chicken - House Marinated & Grilled  
Veggie - A 100% Meatless Garden Burger

*Served with:*  
Lettuce, Tomato, Onion, Pickles & Chopped Green Chiles  
Ketchup, Mustard & Mayo  
Assorted Cheeses  
Pub Chips  
House Salad with Choice of 2 Dressings  
Choice of ONE dessert

### SOUTHWEST FAJITAS \$27 PER PERSON

*Choice of 1 Protein:*  
Grilled Adobo Chicken  
Marinated Chipotle Flank Steak  
Seasoned Fajita Vegetables

*Served with:*  
Flour or Corn Tortillas  
Cheese, Grilled Onions & Peppers, Lettuce, Jalapenos  
Pico de Gallo, Sour Cream, Queso  
Spanish Rice & Refried Beans  
Tortilla Chips  
Choice of ONE dessert

### LIGHTER FARE \$28 PER PERSON

*Choice of 1 Protein:*  
Chicken Piccata  
Herb Crusted Grilled Chicken  
Grilled Bruschetta Chicken  
Chicken Marsala

*Choice of 2 Sides:*  
Lemon Garlic Herb Rice  
Roasted Asparagus  
Spinach Feta Orzo  
Roasted Tomato & Zucchini  
Garlic Mashed Potatoes

*Served with:*  
Caesar Salad  
Garlic Breadsticks  
Choice of ONE dessert

### SOUTHERN HOSPITALITY \$30 PER PERSON

*Choice of 2 Entree Selections:*  
Golden Battered Fried Chicken  
BBQ Pulled Pork (Brioche Buns provided upon request)  
Grilled BBQ Chicken

*Choice of 2 Sides:*  
Baked Beans  
Coleslaw  
Mac n’ Cheese

*Served with:*  
Southern Style Cornbread  
Choice of ONE dessert

### WHEN IN ROME \$32 PER PERSON

*Choice of 2 Entree Selections:*  
Spaghetti & Meatballs  
Chicken Fettucine Alfredo  
Penne A La Vodka  
Cheese Tortellini with Basil Pesto Cream Sauce  
Chicken Parmesan  
Eggplant Parmesan  
Traditional Lasagna  
Vegetable Lasagna

*Served with:*  
Caesar Salad  
Garlic Breadsticks  
Choice of ONE dessert

### THE CLASSIC \$35 PER PERSON

Beef Tenderloin Encrusted Garlic and Thyme served with  
Horseradish Cream Sauce

*Served with:*  
Caesar Salad  
Fresh Bread & Honey Butter  
Roasted Rosemary Potatoes or Garlic Mashed Potatoes  
Balsamic Glazed Brussel Sprouts with Bacon  
Choice of ONE dessert

## KIDS *Corner*

Priced per person. Minimum 10 people. Served buffet style. Food choices reflect the entire group rather than individual orders. Served with lemonade, water, or juice.

### CHOICE OF ONE \$12 PER PERSON

Chicken Fingers  
Grilled Cheese  
Hamburger  
Cheeseburger  
Mini Cheese or Pepperoni Pizzas

(Includes French Fries or Fresh Fruit Cup)

## SOMETHING *Sweet*

## DESSERT BUFFETS

Priced per person. Minimum of 12 people. Add-on price unless inclusion specified by meal package. Desserts not listed here will be considered during planning meeting but cannot be guaranteed,

### CHOICE OF ONE \$8 PER PERSON

Assortment of Fresh Baked Cookies  
Fudge Brownies  
Churros with Chocolate or Caramel Dip  
Assorted Mousse  
Triple Layer Chocolate Cake  
Cheesecake with Fresh Fruit & Whipped Cream  
Ice Cream Sundae Bar with Warm Brownies & Toppings

All prices subject to a 20% service charge, 2.9% State Tax, 2% County Tax & 3.5% City Tax for a total of 8.4% Tax. Pricing subject to change. Final menu pricing confirmed 30 days prior to event.



# ALL THE *Buzz*

Requires one Bartender per 50 guests. \$100 per Bartender for a 3 hour bar service. Additional hours are priced at \$50/hour per bartender. Pricing listed is per drink.

## HOSTED SOFT BAR

Serving an assortment of Imported & Domestic Beer, House Wines, and Assorted Coca-Cola Products & Bottled Water

## HOSTED DELUXE BAR

Serving Deluxe Liquors and an assortment of Imported, Local & Domestic Beer, House Wines, Champagne, Coca-Cola Products & Bottled Water

## PREMIUM DELUXE BAR

Serving Premium Liquors and an assortment of Imported, Local & Domestic Beer, House Wines, Champagne, Coca-Cola Products & Bottled Water

## BEVERAGE SELECTION

**Deluxe Brand:** Absolut, Bacardi, Tanqueray, Jack Daniels, El Jimador, Dewars

**Premium Brand:** Grey Goose, Bombay Sapphire, Makers Mark, Jameson, Jose Cuervo, Hennessy, Captain Morgan

**Imported Beers:** Corona, Heineken

**Local Beers:** Assorted Selections from Ska Brewing

**Domestic Beers:** Budweiser, Bud Light, Sam Adams, Michelob Ultra, Yuengling

**House Wines:** Kendall Jackson - Pinot Gris, Sauvignon Blanc, Chardonnay, Rose, Pinot Noir, Red Blend, Merlot, Cabernet Sauvignon

All prices subject to a 20% service charge, 2.9% State Tax, 2% County Tax & 3.5% City Tax for a total of 8.4% Tax. Pricing subject to change. Final menu pricing confirmed 30 days prior to event.

## CASH BAR

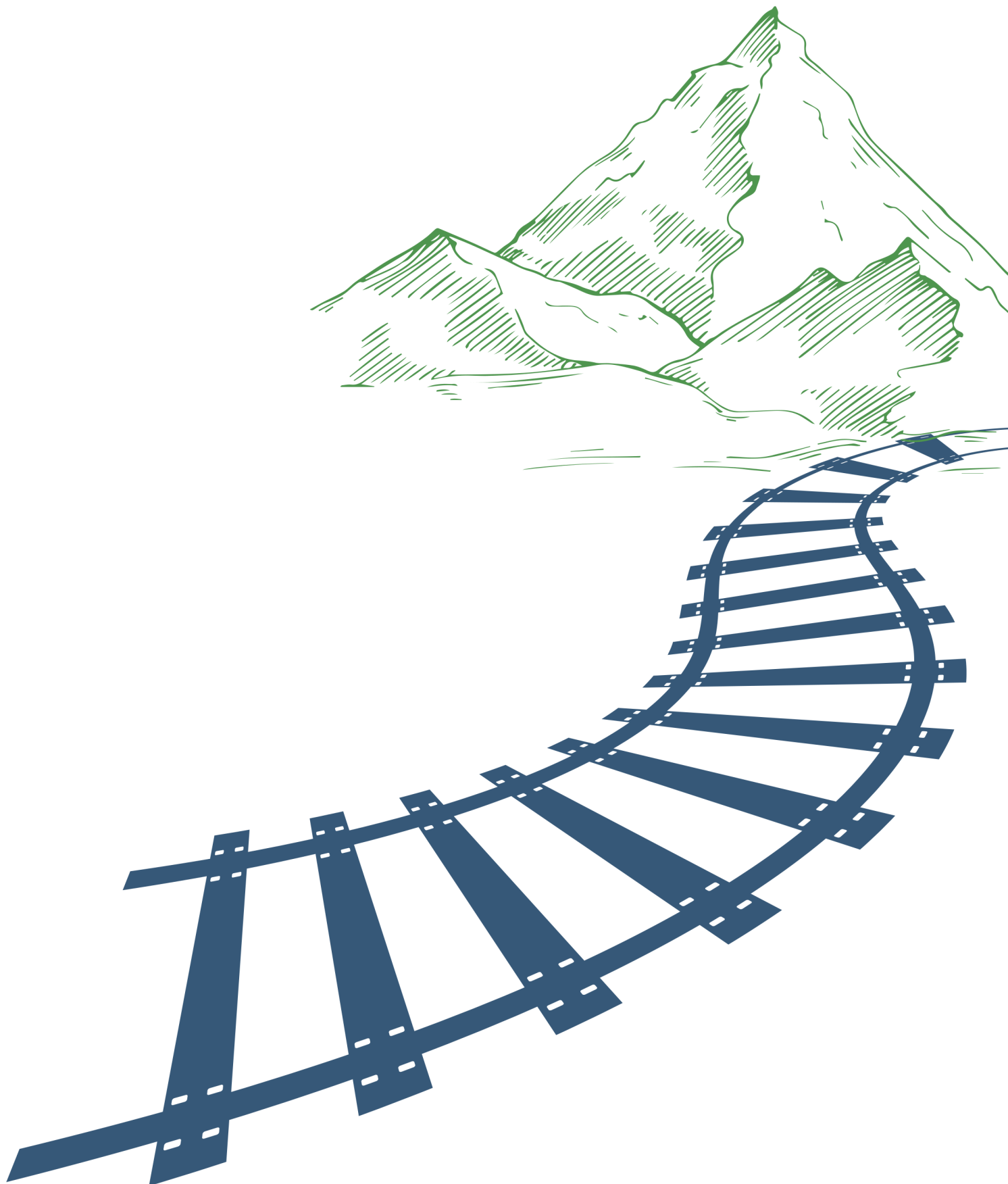
## PRICING PER DRINK INCLUSIVE OF TAX

- Premium Liquor / \$12
- Deluxe Liquor / \$10
- House Wine / \$8
- Imported Beer / \$8
- Local Beer / \$8
- Domestic Beer / \$7
- Soft Drinks / \$4
- Bottled Water / \$4

## HOSTED BAR

## PRICING PER DRINK

- Premium Liquor / \$10
- Deluxe Liquor / \$9
- House Wine / \$7
- Imported Beer / \$8
- Local Beer / \$8
- Domestic Beer / \$7
- Soft Drinks / \$4
- Bottled Water / \$4





# Food & Beverage Policies

## FOOD & BEVERAGE

**Due to Colorado State Laws all food and beverage served in the banquet rooms must be provided by the hotel. Any Exceptions (wedding cake) must come from a licensed and insured vendor and be approved by your Catering Representative. No food or beverage may leave the hotel premises. Food Stations must be guaranteed for the full guest count.**

## MENU SELECTION

Your complete menu must be given to your Catering Representative 14 days prior to your event. Our catering staff will be happy to assist you in customizing a menu to fit your specific needs. Vegan, Vegetarian or Gluten Free options are available upon request. Please note that pricing is subject to change based on market conditions and not confirmed until the final Banquet Event Order has been signed.

## DEPOSIT & PAYMENT

A non-refundable deposit is required with the signed contract to confirm the event. The remaining payment is on a payment schedule, with the full amount due 7 business days prior to arrival. Acceptable forms of payment are Credit Card, Cashier's Check or Money Order.

## TAXES

All food and beverage is subject to an 8.4% Sales Tax and a 20% Taxable Service Charge. Meeting room rental and miscellaneous charges are subject to 6% Sales Tax and a 20% Taxable Service Charge. The State of Colorado states fixed service charge is subject to sales tax. All overnight guest rooms are subject to State, Local, and Hotel Tax totaling 15% plus \$2.00 occupancy tax per night.

## GUARANTEES

The number of guests attending your function must be given to our Catering Department 7 business days prior to the event. This number will be considered your final guarantee and you will be charged for this number, plus any guests in addition to the guarantee. If no final guarantee is provided, the original amount contracted will be used as the guarantee.

## LIABILITIES

The hotel cannot accept any responsibility for items left in the room during such times that the room is not occupied or after the room is vacant. All equipment and decorations must be removed from the property immediately following an event.

## AUDIO VISUAL, ELECTRICAL & MECHANICAL REQUIREMENTS

Arrangements for your Audio/Visual, Electrical and or Mechanical requirements can be made with your Catering Representative. Charges will be assessed according to current fees and specifications. The catering department requires notification of any equipment and materials that the client wishes to bring into the hotel and reserves the right to inspect and approve in advance

**PROJECTOR PACKAGE** – Includes LCD Projector, Screen, AV Cart, Power Strip, HDMI Cord, and Extension Cord / **\$150**

**SOUND SYSTEM** – Includes Microphone, Speaker, and Power Strip / **\$75**

**LCD PROJECTOR** / **\$100**

**8 FOOT SCREEN** / **\$25**

**EXTENSION CORD OR POWER STRIP** / **\$5**

**FLIP CHART** / **\$20**