







# Holiday Inn

AN IHG® HOTEL

495 Airport Rd, Elgin IL 60123 847.488.9000 | Holidayinn.com/elginil













# **All Day Meeting Packages**

Featuring Meeting Spaces and Services

# **Corporate Package**

Meeting Room

All Day Beverage Service

Continental Breakfast

Lunch Buffet

Afternoon Snack Break

### **Audio Visual Support**

One Power Strip
Projector Screen
Flip Charts
(Up to Two Flip Charts)
\$60 per person
Minimum of 15 guests

# **Executive Package**

Meeting Room

All Day Beverage Service

Full Breakfast

Morning & Afternoon Snack Break

Lunch Buffet

# **Audio Visual Support**

One Power Strip
Projector Screen
Flip Charts
(Up to Three Flip Charts)
One LCD Projector
\$70 per person
Minimum of 15 guests

All Day Beverage Station Includes Assorted Soft Drinks, Bottled Water Regular & Decaffeinated Coffee & Hot Tea







# Corporate Package "Continental Breakfast"

Assorted Danishes, Muffins and Bagels | Assortment of Juices | Cream Cheese, Jams & Butter Seasonal Sliced Fresh Fruits and Berries

# Corporate Package "Lunch Selections"

(Select One)

Tollgate Deli Buffet

Tossed Garden Salad with Italian & Ranch

Homemade Potato Salad Classic Coleslaw

Assortment of Wraps & Mini Sandwiches
Deli Selections Turkey Breast, Roast Beef
Salami & Ham, American, Swiss
Cheddar & Provolone Cheeses
Relish Tray & Condiments
Assorted Deli Breads & Rolls

Chef's Choice of Dessert

Pasta Buffet

Tossed Garden Salad Served with Assorted Dressings

Artisan Rolls & Butter

Penne & Fettuccini Noodles Classic Marinara & Alfredo Sauce

Grilled Chicken & Meatballs

Garlic Bread & Seasonal Vegetables
Chef's Choice of Dessert

Mexican Fajita Buffet

Tossed Garden Salad with Italian & Ranch
Marinated Beef & Chicken Fajitas

Seasoned Rice, Pinto Bean Casserole, Corn Tortilla, Roasted Tomato Salsa & Guacamole
Sour Cream, Fresh Limes, Cilantro, Onions, Sliced Jalapenos & Cheese

Sliced Fruit Platter

All Day Beverage Station Includes Assorted Soft Drinks (Coke), Bottled Water, Regular & Decaffeinated Coffee & Hot Tea

Price is Subject to Service Charge and Applicable Tax (Currently 20% & 8.5% Respectively)

All Pricing, Taxes, & Service Charge are Subject to Change Without Notice







### Executive Package "Breakfast Selections"

All American Breakfast Buffet
Assorted Muffins, Danishes & Bagels
Chilled Juices Orange, Apple & Cranberry
Seasonal Sliced Fresh Fruits and Berries
Cheddar Cheese Scrambled Eggs
Cinnamon French Toast with Syrup
Breakfast Potatoes
Sausage Links
Bacon

Light & Fit Breakfast Buffet
Chilled Juices Orange, Apple & Cranberry
Seasonal Sliced Fresh Fruits and Berries
Oatmeal with Cinnamon, Brown Sugar, & Raisins
Individual Cereals and Milk
Holiday Inn Fresh Wrap
Egg White, Mushroom, Onions & Spinach with Provolone Cheese
Open Face Bagel & Smoked Salmon, Cream
Cheese, Capers & Red Onions

Morning Snack Break
Assortment of Yogurt & Mini Granola Clusters

### Executive Package "Lunch Selections"

(Select One)

Mexican Classics

Tossed Garden Salad with Assorted Dressings

Cucumber Chili Lime

Marinated Chicken Fajitas | Slow Roasted Pork Carnitas

Seasoned Rice, Pinto Bean Casserole, Corn Tortilla

Roasted Tomato Salsa & Guacamole

Sour Cream, Fresh Limes, Cilantro, Onions

Jalapenos & Cheese

Agua Fresca Watermelon & Cucumber

Churros

Italian Classics

Caesar Salad - Tomato, Croutons, Romaine, Caesar

Dressing and Parmesan Cheese

Garlic Bread

Baked Mostaccioli with Bolognese Sauce
Grilled Chicken Rotini Alfredo
Italian Seasoned Mix Vegetables
Tiramisu

Soup, Salad and Sandwiches
Soup of the Day
Fresh Cut Garden Salad with Ranch & Italian Dressings
Assortment of Chips
Submarine Sandwich - Roasted Turkey, Ham, Swiss &
Cheddar Cheeses & Bacon with Basil Mayonnaise Lettuce
and Tomatoes
Grilled Cheese Sandwich | Roast Beef & Cheddar Panini
with Basil Mayonnaise on Wheat Bread
Fresh Baked Cookies

Asian Favorites
Egg Drop Soup
Asian Noodle Salad
Pork & Vegetable Egg Rolls with Sweet Chili Sauce
Chicken Katsu with Tonkatsu Sauce
Beef Stir-fry with Broccoli
Jasmin Steam Rice
Mango Pudding







# Executive Package "Lunch Selections Continued..."

Light & Fit

Arugula & Kale Salad with Blueberries, Strawberries, Pecans, Goat Cheese & Raspberry Vinaigrette Salad Nicoise
Haricot Vert, Yukon Potatoes, Kalamata Olives, Eggs, & Albacore Tuna with Light Italian
Pan Seared Salmon on Bed of Broccolini with Fresh Herb Vinaigrette
Rosemary Marinated Grilled Chicken Breast with Pan Jus
Cannellini Bean Ragout with Grape Tomatoes & Scallions
Honey Yogurt Parfait

# Holiday Inn Elgin Buffet

(Customize your Lunch)

Starter (select one)

Artisan Rolls & Whipped Butter Fresh Cut Garden Salad with Italian & Ranch Dressing

Caesar Salad Station
Tomato, Croutons, Black Olives,

Baby Spinach Salad Topped with Goat Cheese, Fresh Mushrooms, Red Onions & Dried Cranberries with French Dressing

Select Two Entree from The Following: (3rd Entree Selection is \$3.00 Per Person, Upcharge)

**Poultry** 

Chicken Parmesan & Marinara
Chicken Breast with Mushroom Marsala Sauce
Creamy Champagne Chicken
Lemon Chicken Piccata
Biscuit Crusted Chicken Pot Pie
Lemon & Garlic Baked Chicken
Biscuit Crusted Chicken Pot Pie

Pork

Cajun Roasted Pork Loin with Demi Glaze
Grilled Pork Chop with Garlic Lemon Sauce
Pork Schnitzel & Mushroom Gravy
Slow Braised Pork Belly with Maple Gastrique

Beef

London Broil Flank Steak with Bordelaise Sauce
Sliced Roast Beef with Gravy
Classic Pepper Steak
Beef Burgundy & Button Mushrooms Stew
Braised Smoked Brisket

### Seafood

Cajun Catfish with White Wine Butter Sauce
Fried Southern Style Catfish with Tartar Sauce
Shrimp Scampi & Linguine
Seared Salmon with Sesame Teriyaki Glaze
Pan Seared Basa Fish with Creamy Lemon Mushroom Sauce

Vegetarian

Jumbo Cheese Ravioli with Creamy Nutmeg Sauce
Pasta Primavera with Marinara and Cheese
Grilled Portobello Mushrooms, Onions with Balsamic Glaze
Chef's Choice of Appropriate Starch, Seasonal Vegetables and Desserts

Price is Subject to Service Charge and Applicable Tax (Currently 20% & 8.5% Respectively)

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# **Executive Package Continued...**

Afternoon Snack Break

(Select One)

Gluten Free Chocolate- Almond Bar White Cheddar Popcorn

> Fruits & Granola Whole Fresh Fruit Granola Bars

Sweet & Salty
Pretzel Snacks & Peanuts
Candy Bars

Sweet Tooth

Decadent Brownies

Lemon Squares

Cheese Display
Assortment of Cheeses
Assorted Crackers

Ice Cream
Assortment of Novelty Ice
Creams

Float

Classic Root Beer Float Vanilla Ice Cream

Light & Fit
Fresh Vegetables
Hummus

Chocolate Break
Dipped Strawberries
Chocolate Mousse

All Day Beverage Station Includes Assorted Soft Drinks, Bottled Water, Regular & Decaffeinated Coffee & Hot Tea

# **Audio Visual**

LCD Support Package

Screen, AV Cart, Power Strip & Extension Cord Client to Provide LCD Projector \$75.00 Per Day (Required When Providing Own LCD Projector)

Projector Package HD LCD Projector

Screen, AV Cart, Power Strip & Extension Cord \$220.00 per day Sound Package

One Six-Channel Mixer, Two Speakers Choice of Two Corded Microphones or One Wireless Lavaliere Microphone \$225.00 Per Day

LCD Projector & Sound Package

Combination of the LCD Projector Package & the Sound Package \$400.00 per day

# Ala Carte Menu

Small PC Speaker (USB Power) \$20.00 per pair Conference Phone (Polycom) \$80.00 each Phone Line \$50.00 each Wireless Lavalier Microphone \$130.00 each Screen \$30.00 each TV/Monitor Unit \$130.00 each Flipchart with Marker \$40.00 each Easel \$10.00 each Extension Cord \$15.00 each Power Strips \$15.00 each

Small Sound Package

One Speaker & Choice of One Corded Microphone or One Wireless Lavaliere Microphone \$100.00 per day

Price is Subject to Service Charge and Applicable Tax (Currently 20% & 8.5% Respectively)

All Pricing, Taxes, & Service Charge are Subject to Change Without Notice



### **Additional Information**

Deposit: A non-refundable deposit is required with the signed copy of the contract to guarantee the date & time of your event for all social events.

Service Fee & Taxes: All prices listed are subject to applicable sales tax & service charge (currently 8.5% & 20% respectively) & are subject to change without notice.

Confirmation: Please return signed contract & deposit within seven business days of booking your function to avoid the release of reserved space.

Food & Beverage Minimums: Minimums for food & beverage may apply to receive the room at a discounted price. All minimums are stated on the contract.

Outside Food & Beverage: All food & beverage must be provided by the hotel. Food & liquor may not be brought in by an outside company. No food items may be removed from the event.

Payment For Social Events: The final balance is due three days prior to your event date by cash, cashier's check or credit card. No personal checks are accepted.

Guarantees: A final confirmation of attendance or "guarantee" is required seven days prior to your event. The guarantee can be increased within the seven day time period but cannot be decreased.

Menus: Vegetarian meals are available upon request. Our culinary staff uses only the freshest ingredients in preparing your meals. Due to market conditions, menu prices may change without notice unless confirmed by a signed banquet event order.

Displays: The hotel will not permit the affixing of anything to the walls, floors or ceiling with nails, staples, carpet tape or other substance. Please consult the Catering Department for assistance in displaying of all materials. Clean up charges (\$250.00) may be applicable for items left behind.

Tax Exempt: Groups qualifying for tax exemption statues must submit a tax exempt letter at the time of signing their contract.