

H *Holiday Inn®
& Suites*
AN IHG® HOTEL



Banquet Menu

The Place to meet in the Grand Valley

Grand Junction Colorado

2751 Crossroads Blvd, Grand Junction, CO 81506

970-424-5888 (P) 970-424-5300 (F)

BREAKFAST

CANYONS CONTINENTAL/ \$11.95 Per Person

Fresh Seasonal Fruit, Yogurt, Granola,
Assorted Pastries, & Muffins.

RIM ROCK BREAKFAST/ \$14.95 Per Person

Farm Fresh Scrambled Eggs, Country Style
Potatoes, Hickory Smoked Bacon or Sausage,
Fresh Seasonal Fruits & Pastries.

GRAND MESA BREAKFAST SANDWICH/ \$12.95 Per Person

Warm Flaky Croissants with Egg, Cheese, & your
choice of Breakfast meat (Ham, Bacon, or
Sausage) served with Country Style Potatoes.
Includes Juice, Coffee & Hot Assorted Herbal
Teas.



ENHANCEMENTS/ \$3.00 Per Person

Oatmeal or Cold Cereal Comes with Dried
Fruit, Brown Sugar French Toast topped with
Powdered Sugar & Warm Maple Syrup

All Breakfast options
include Juice, Coffee,
& Assorted Hot Herbal
Teas.

MORNING BREAKS



ENERGY BREAK/ \$18.95 Per Person

Assorted Power & Energy Bars, Smoothies,
Energy Drinks, Chilled Flavored Coffees

CREATE YOUR OWN TRAIL MIX/ \$16.95 Per Pound

Mixed Nuts, M&M Candy Pieces, Shredded
Coconut, Dried Fruit, Chocolate Chips, &
Granola.

BASKET OF GOODNESS/ \$12.95 Per Person

Warm Flaky Croissants with Egg, Cheese, & your
choice of Breakfast meat (Ham, Bacon, or
Sausage) served with Country Style Potatoes.
Includes Juice, Coffee & Hot Assorted Herbal
Teas.

BEVERAGES



ICED TEA WITH LEMON/ \$25.00

Price Per Gallon

CANNED SODA/ \$2.50

Priced Individually. (On Consumption)

BOTTLED WATER/ \$2.50

Priced Individually. (On Consumption)

FRUIT PUNCH OR LEMONADE/ \$30.00

Price Per Gallon

JUICE/ \$29.95

Price Per Gallon. Choice of Apple, Cranberry, or Orange

FLAVORED ICED COFFEE/ \$3.50

Priced Individually. Starbucks Brand

NAKED BOTTLED SMOOTHIES/ \$4.00

Priced Individually. (On Consumption)

COFFEE OR HERBAL TEA BAR/ \$28.95

Price Per Gallon

A' LA CARTE

ASSORTED MUFFINS/ \$21.95

Price Per Dozen

ASSORTED DANISHES/ \$21.95

Price Per Dozen

BAGELS & CREAM CHEESES/ \$23.95

Price Per Dozen

PARFAITS OF YOGURT/ \$6.95

Priced Individually. Comes with Seasonal Fruit & Granola

SEASONAL FRESH FRUIT/ \$3.00

Apples, Pears, Plums, Oranges, Peaches



LUNCH BUFFET

BOXED LUNCHESES/ \$11.95 Per Person

Choice of turkey, ham, roast beef sandwiches with cheese, lettuce, tomatoes, & condiments. Includes bag of chips, cookies, & bottled water.

SANDWICH SHOPPE/ \$13.95 Per Person

Premade sandwiches with assorted deli meats & cheese, pasta salad, potato salad, assorted breads, garnish, condiments, house chips, cookies, & brownies. Includes tea & lemonade.

PICNIC BUFFET/ \$12.95 Per Person

Grilled hamburger, hot dog, cowboy baked beans, coleslaw, potato salad, buns, rolls, garnish, condiments, fruit salad, & cookies, brownies, or seasonal fruit pies. Includes iced tea and lemonade.

Substitute chicken breast or bratwurst for \$14.95
Per Person

Per Person

BBQ BUFFET/ \$18.95

Pulled pork or BBQ chicken with potato salad, baked beans, tossed salad with 2 types of dressings, rolls, butter, & assorted pies with whipped cream. Includes iced tea & lemonade.

SOUTH OF THE BORDER BUFFET/ \$17.00 Per Person

Chicken or beef fajitas with pepper & onions, Spanish rice with refried beans, warm flour tortillas, shredded lettuce, diced tomatoes & sour cream, house tortilla chips, salsa & guacamole. Includes iced tea & lemonade

TACO BAR/ \$15.00 Per Person

Seasoned ground beef, soft, & hard shell tortillas served with Spanish rice, beans, salsa, & sour cream. Cinnamon churros with whipped cream. Includes iced tea & lemonade

ITALIAN BUFFET/ \$15.00 Per Person

Caesar salad, baked penne pasta with meat marinara sauce, cheese ravioli with alfredo sauce, garlic bread, & Tiramisu. Includes iced tea & lemonade



AFTERNOON BREAKS

BALL PARK BREAK/ \$11.95 Per Person

Large Hot Pretzels with Melted Cheese,
Cracker Jacks with Nuts, Assorted Candy
Bars

HEALTH CONSCIOUS BREAK/ \$14.95 Per Person

Fresh Vegetable Platter with Ranch Dip
Seasonal Fruit Platter with Yogurt Dip

SUGAR ATTACK/ \$12.95 Per Person

Assorted Cookies, Brownies, Lemon Bars,
Assorted Candy Bars, Rice Crispy Treats

MEXICAN HAT BREAK/ \$12.95 Per Person

House Tortilla Chips, Salsa, Guacamole, &
Melted Nacho Cheese. Churros with chocolate
sauce. Served with Horchata & Iced Tea



DINNER BUFFET

GRAND MESA BUFFET/ \$25.95 Per Person

Minimum 25 people. London broil with red onion marmalade, poached salmon with lemon sauce, tossed pecan and strawberry salad with balsamic vinaigrette, roasted red potatoes, green beans, rolls & butter. Served with New York cheese cake with raspberry sauce. Includes iced tea and coffee service.

BOOKCLIFF PRIME RIB/ \$34.95 Per Person

Minimum 25 people. Baby spinach, feta crumbles, red onion, tomatoes, balsamic vinaigrette, Prime Rib with au jus & cream horseradish, butter, broccoli, baby carrots, roasted red skin potatoes, fresh rolls, & butter. Served with cream cheese frosted carrot cake or decadent chocolate fudge layer cake. Includes iced tea & coffee service.

THE WEST CHUCK WAGON/ \$24.95 Per Person

BBQ chicken & beef brisket, creamy coleslaw, macaroni salad, maple baked beans, homemade honey corned beef with butter. Served with apple or peach crisp with whipped cream. Includes iced tea & coffee service.

Additional \$3.00 per person with the addition of ribs



COLD HORS D'OEUVRES



CHEESE & CRACKERS/ \$85.00

A domestic & imported selection

FRESH SEASONAL FRUIT TRAY/ \$90.00

Priced Individually. (On Consumption)

MEAT & CHEESE PLATTER/ \$125.00

Served with rolls

SHRIMP COCKTAIL/ MARKET PRICE

Chilled jumbo shrimp with cocktail sauce

FRESH VEGETABLE CRUDITES/ \$95.00

Served with dipping sauce

HOT HORS D'OEUVRES

ARTICHOKE DIP/ \$75.00

Served with assorted crackers

SESAME CHICKEN SKEWERS/ \$85.00

50 pieces. Served with Thai Chili sauce

CHICKEN WINGS/ \$85.00

Choice of Buffalo or BBQ sauce

ASPARAGUS WRAPS/ \$65.00

Honey ham wrapped asparagus

MINI BEEF WELLINGTON/ \$90.00



DESSERTS

SEASONAL- BASED ON MARKET PRICE



NEW YORK CHEESE CAKE WITH RASPBERRY SAUCE

CREAM CHEESE FROSTED CARROT CAKE

FRESH SEASONAL FRUIT PIES WITH HOUSE WHIPPED CREAM

SEASONAL FRUIT CRISP WITH HOUSE WHIPPED CREAM

DOUBLE FUDGE CHOCOLATE CAKE

ICE CREAM SANDWICHES & ASSORTED ICE CREAM BARS

BAR SERVICES

WELL DRINKS/ \$6.25

CALL DRINKS/ \$7.25

PREMIUM/ \$8.25

CALL COCKTAIL/ \$9.50

PREMIUM/ \$10.50

DOMESTIC BEER/ \$4.50

IMPORT BEER/ \$5.50

CHAMPAGNE/ VARIES

CHAMPAGNE TOAST/ \$3.50 Per Person

SPARKLING CIDER/ \$2.00 Per Person



ADDITIONS

COCKTAIL SERVICE/ \$25.00 Per Hour

CORKAGE BOTTLE FEE/ \$30.00 Per Bottle

The Banquet bar set up for party or events includes choice of premium or name brand liquors; premium or house red & white wines, domestic & imported beer; sodas & juices. Bar set up fee is with one bartender \$50.00 each.

CATERING/BANQUET POLICIES & INFORMATION

ROOM CAPACITY

To ensure guest comfort and provide excellent service, the maximum seating capacity of the Ballroom is 100 people. Factors such as a dance floor or display tables may limit this capacity.

NO SMOKING

The Holiday Inn & Suites is a 100% non-smoking facility.

GUARANTEES

We ask for an estimated count two weeks prior to the event and require a 100% guarantee at least 72 hours (3 business days) prior to the event. Charges are based upon whichever number is greater: the guarantee or the actual number of guests served. Holiday Inn and Suites will prepare 5% over the guarantee to accommodate any guests joining at the last minute.

TAX AND GRATUITY

Sales Tax of 8.02% and service gratuity of 21% will be added to the total food and beverage bill.

MENU ARRANGEMENTS

Our banquet meals are intended for groups of 15 or more. Buffets are designed for groups of 25 or more. Some buffets may have additional minimum requirements.

OUTSIDE FOOD & BEVERAGE

No food or beverage from sources other than the Holiday Inn and Suites may be consumed in meeting and reception rooms, with the exception of specialty cakes.

BEVERAGE SERVICE

All alcoholic beverages consumed in the public areas of the hotel must be purchased from the hotel. Proper photo identification to verify age will be requested from any person of questionable age. The hotel reserves the right to refuse alcoholic beverage service to any person failing to produce acceptable proof of age, or who in the hotel's judgment, appears intoxicated. The Holiday Inn & Suites expects the cooperation and assistance of the host in assuring that no minors or intoxicated persons are served.

FOOD REMOVAL POLICY

Due to health regulations & liability concerns, it is the policy of Holiday Inn and Suites that excess food items from events cannot be removed from the facility. Items purchased for pick-up, such as boxed lunches, must be properly stored.

AUDIO/VISUAL

LCD AND SCREEN/ \$150.00

Projector, Screen, A/V Cart, Power Cords

FULL MEETING PACKAGE/ \$250.00

Projector, Screen, Flip Chart, Pad & Markers, Wireless Microphone, A/V Cart, Power Cords

WI-FI/ NO CHARGE

PODIUM/ NO CHARGE

LCD PROJECTOR WITH A/V CART/ \$100.00 PER DAY

PODIUM/ NO CHARGE

SCREEN/ \$ 50.00 PER DAY

FLIP CHART WITH MARKERS/ \$ 30.00 PER DAY

WIRED MICROPHONE/ \$ 30.00 PER DAY

SPEAKER PHONE/ \$ 25.00 PER DAY

POWER & EXTENSION CORDS/ NO CHARGE

HOTEL OVERVIEW

WE OFFER

- 118 Luxurious Rooms and Suites
- Indoor Pool, Spa, and Health & Fitness Center
- Complimentary Wireless Internet
- Business Center
- Complimentary Shuttle Service
- Room Service Available
- Flat Screen HDTV's
- On Site Restaurant and Lounge
- Guest Laundry – Washer and Dryer

MEETING ROOMS

COLORADO ROOM

Sq. Feet	330
Conference	12

TIARA RADO

Sq Feet	595
Banquet	32
Classroom	16
Conference	12
Hollow Square	16
Reception	35
Theatre	25
U-Shape	16

REDLANDS MESA

Sq Feet	1,174
Banquet	56
Classroom	50
Conference	42
Hollow Square	40
Reception	100
Theatre	94
U-Shape	40

BALLROOM

Sq Feet	1,769
Banquet	88
Classroom	70
Hollow Square	56
Reception	135
Theatre	119

