



Holiday Inn

MEETING & CELEBRATING ON THE BROOK
The Willowbrook Conference Center

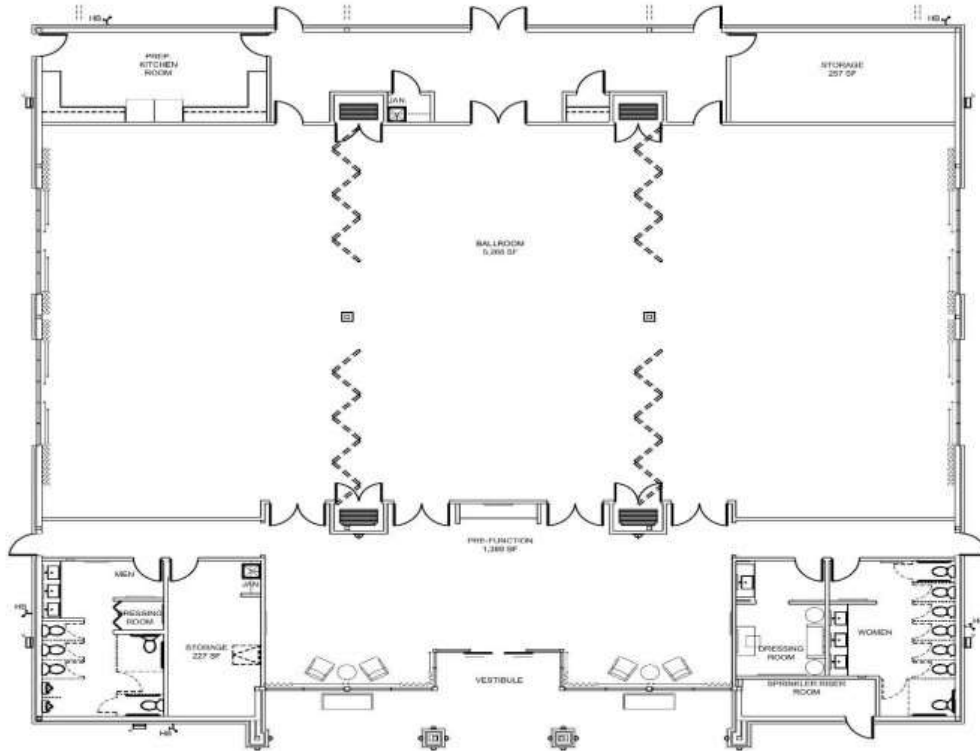
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www.holidayinn.com/houwillowbrook

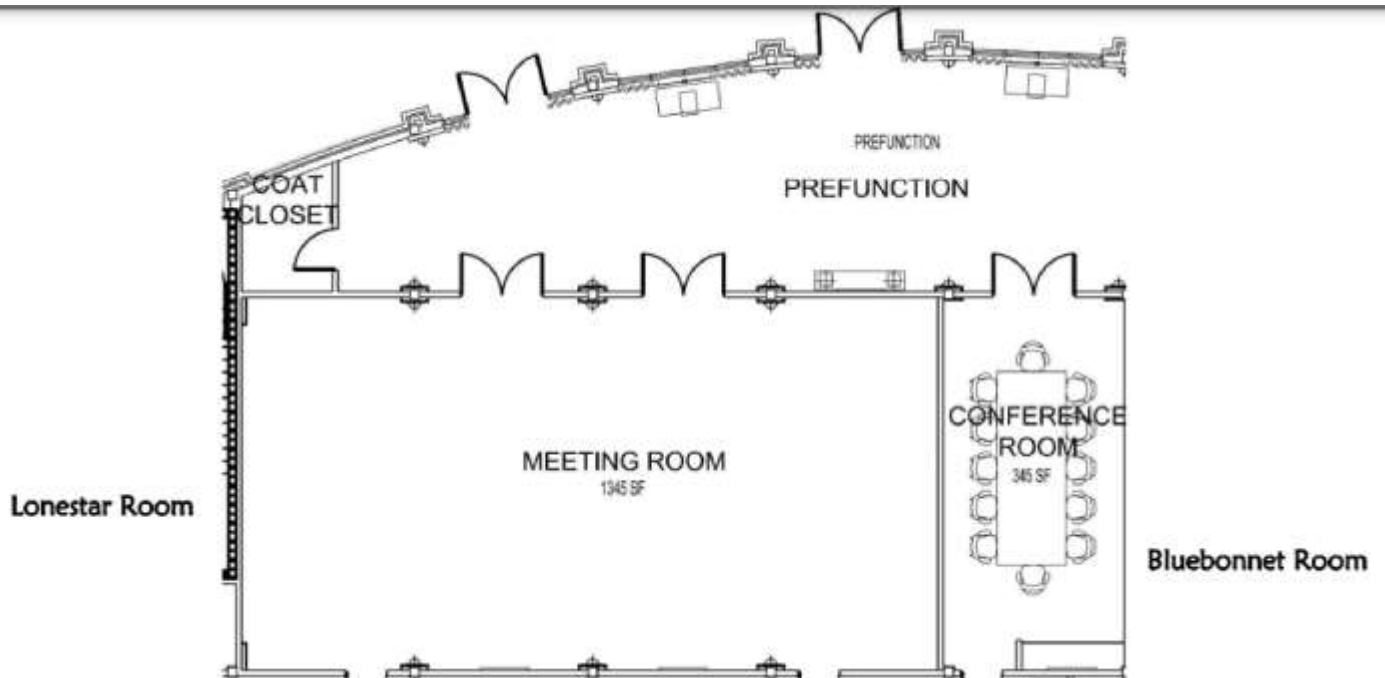
Please add 22% Service Charge 6% Room Tax and applicable 8.25% Sales Tax.
Food and Beverage Minimum guarantees required three business days prior to each function.

HOLIDAY INN & SUITES HOUSTON NW WILLOWBROOK

MEETING ROOMS



Willowbrook
Conference Center



Lonestar Room

Bluebonnet Room

Meeting Room Name	Size Sq. ft.	Banquet	Crescent	Classroom	Hollow Square	U-Shape	Boardroom	Convention	Theater	Reception
Willowbrook Conference Center	5268	400	200	200	100	75	75	50/30	585	1000
Willowbrook A	1756	120	102	73	42	50	42	11/9	195	176
Willowbrook B	1756	120	102	73	42	50	42	11/9	195	176
Willowbrook C	1756	120	102	73	42	50	42	11/9	195	176
Lonestar	1346	100	82	59	34	40	34	9/7	146	140
Bluebonnet	365	10	5	15		7	15		20	20

The Willowbrook Conference Center

Breakfast on the Brook

The Willowbrook Continental

Assorted Chilled Juices, Fresh Sliced Fruit with Seasonal Berries, Assorted Breakfast Pastries, Croissants, Muffins and Assorted Bagels Fruit Preserves, Butter and Cream Cheese, Royal Cup Coffee and Bigelow Hot Teas
\$25.00 per person

The Willowbrook Advanced Continental

Assorted Chilled Juices Fresh Sliced Fruit with Seasonal Berries Assorted Breakfast Pastries, Croissants, Muffins and Assorted Bagels
Choice of: Assorted Breakfast Tacos (Egg & Cheese, Bacon & Cheese and Potato & Cheese) OR Assorted Biscuits (Sausage and Egg & Cheese) OR Assorted Croissants (Egg & Cheese and Ham & Cheese)
Royal Cup Coffee and Bigelow Hot Teas
\$34.00 per person

Breakfast Items

Beverages

Royal Cup Coffee (Regular and Decaf) \$65.00/gallon
Bigelow Hot Teas \$65.00/gallon
Iced Tea, Lemonade or Sparkling Fruit Punch \$42.00/gallon
Orange, Apple or Cranberry Juice \$45.00/gallon
Assorted 12oz Soft Drinks \$3.00/each
Individual Bottled Juices \$3.50/each
Red Bulls \$6.00/each

Starters

Sausage, Egg and Cheddar Biscuits \$45.00/dozen
Ham & Cheese or Egg & Cheese Croissants \$50.00/dozen
Assorted Breakfast Tacos \$45.00/dozen
Assorted Danishes, Muffins, Croissants and Breakfast Breads \$40.00/dozen
Assorted Bagels with Plain and Flavored Cream Cheese \$40.00/dozen
Assorted Yogurts \$3.50/each
Assorted Breakfast Bars \$24.00/dozen
Sliced Seasonal Fruit and Seasonal Berries \$15.00 per person
Fresh Fruit and Granola Parfaits 11.00/each
Whole Fruit \$3.00 per piece

The Willowbrook Conference Center

BREAKFAST BUFFETS

The American

Assorted Chilled Juices
Assorted Breakfast Pastries and Muffins
Fresh Sliced Fruit with Seasonal Berries
Assorted Cereal with Assorted Milk
Scrambled Eggs
Sausage Links **or Smoked Bacon**
Hashbrowns or Breakfast Potatoes
Royal Cup Coffee and Water
\$36.00 per person

The Deluxe American

Assorted Chilled Juices
Assorted Breakfast Pastries and Muffins
Fresh Sliced Fruit with Seasonal Berries
Assorted Cereal with Assorted Milk
Scrambled Eggs
Sausage Links **or Smoke Bacon**
Hashbrowns or Breakfast Potatoes
Choice Of:
Cinnamon sprinkled French Toast
or Pancakes or Waffles
(Served with powdered sugar, warm maple syrup and preserves)
Royal Coffee and Water
\$39.00 per person

Enhancements

(\$100.00 attendant fee per 25 people)

The Willowbrook Conference Center

BOXED LUNCHES SANDWICHES

All Boxed Lunches Include:
Fresh Fruit, Potato Chips, (1) Cookie OR Sweet Treat
Soft Drink OR Bottled Water

The Blue Bonnet

Grilled Italian Herb Chicken Breast with tomato, red onion, and lettuce on focaccia roll with herb mayonnaise
\$29.00 per person

Magnolia

Marinated Grilled Chicken Breast, lettuce, tomatoes, and onions wrapped in a tomato basil tortilla with chipotle mayonnaise
\$29.00 per person

NW Hoagie

Medley of smoked turkey, ham with cheddar cheese, Swiss cheese, tomatoes, lettuce on an Italian roll with herb mayonnaise
\$29.00 per person

The Highland

Choice of Turkey, Roast Beef, Tuna or Chicken Salad with lettuce, tomatoes, and cheese on a croissant
\$25.00 per person

The Spring

Fresh grilled vegetables and black beans in a spinach tortilla
\$22.00 per person

SALADS

Cobb Salad

Grilled Chicken, Bleu Cheese, Eggs, Pecans, Red Onions, Cucumbers, Tomatoes and Avocado on a bed of Iceberg Lettuce
\$26.00 per person

Grilled Caesar Salad

Grilled Chicken on a bed of romaine lettuce with creamy Caesar dressing and crouton
\$28.00 per person

Steak Salad

Grilled Sirloin Steak on a bed of Field Greens with Feta cheese, cucumber, tomatoes and Kalamata olives with champagne vinaigrette
\$39.00 per person

The Willowbrook Conference Center

Taco Salad

Tortilla chips topped with lettuce, tomatoes, shredded cheddar cheese, sour cream.
Choice of beef \$35.00 per person or chicken \$32.00 per person

All Salads Have Choice of Dessert:

Sweet Potato Pie, Carrot Cake, Chocolate Cake
Cheesecake, Key Lime Pie or Apple Pie

All Salads Include:

Assorted Breads and Butter
Iced Tea and Water



The Willowbrook Conference Center

Plated on the Brook

Chicken

- Rosemary Roasted Chicken with a Beurre Blanc Sauce
- Southern Smothered Chicken
- Chicken Parmesan
- Florentine Grilled Chicken with Roasted Red Pepper Sauce
- \$52.00 per person

Beef

- Braised beef short ribs with cabernet demi-glace
- \$70.00 per person
- Ribeye steak with garlic herb butter
- \$70.00 per person
- Roast Beef with a rosemary mushroom sauce
- \$69.00 per person

Seafood

- Lemon pepper Atlantic Salmon with white wine sauce
- \$69.00 per person
- Blackened Shrimp and scallop scampi
- \$72.00 per person

Pork

- Pork Loin with a cranberry ginger glaze
- \$65.00 per person
- Pan Seared Smothered Pork chops
- \$65.00 per person

Vegetarian Options

- Vegetable ratatouille pasta
- \$42.00 per person
- Eggplant Parmesan
- \$42.00 per person
- Vegetable Wellington
- \$42.00 per person

*****Servers will be an additional charge, depending on the number of attendees*****

All Plated Options Include:

House Salad, Caesar Salad, Mixed Green Salad or Spinach Salad

Assorted Breads and Butter, Iced Tea, and Coffee.

Choice of Dessert

The Willowbrook Conference Center

Brook Buffet

Traditional Buffet Dinner \$55.00 PP

1 Entrée

- Roasted Chicken
- Smothered Chicken
- Fried Chicken
- Chicken Parmesan
- Baked Pork Chop + \$5
- Braised Beef
- Rib Eye + \$7
- Seasoned Baked Salmon + \$6

1 Side

Salad Selection

Buttered Rolls

Tea & Water

1 Dessert

Deluxe Buffet Dinner \$74 PP

2 Entrée's

- Roasted Chicken
- Smothered Chicken
- Fried Chicken
- Chicken Parmesan
- Baked Pork Chop + \$5
- Braised Beef
- Rib Eye +\$7
- Baked Salmon + \$6

4 Sides

Salad Selection

Buttered Rolls

Tea & Water

2 Assorted Dessert

SIDES:

Mixed Vegetables

Mexican Street Corn

Dirty Rice

Garlic Mashed Potatoes

Roasted Red Skin
Potatoes

Southern Sweet
Potatoes

Asparagus + \$4

Buttered Broccoli and
Colliflower

Traditional Rice Pilaf

Southern Cornbread
Stuffing (seasonal) + \$3

Macaroni and Cheese

Green Beans (Southern
Meat Blend + \$5)

DESSERT:

Carrot Cake/Chocolate/Yellow/Lemon Cake, Cheesecake,
Fresh Baked Brownies or Cookies

The Willowbrook Conference Center

COCKTAIL HOUR & BAR SERVICES

HOR D'OEUVRES

Minimum Order of 100 pieces per item

CHILLED SELECTIONS

- Fresh Tomato Bruschetta \$275
- Antipasto Skewers \$335
- Assorted Finger Sandwiches \$325
- Assorted Deviled Eggs \$375
- Fresh Seasonal Fruit Kabobs with Yogurt Dipping Sauce \$335
- Spicy Turkey Pinwheels \$325
- Boiled Shrimp Cocktail with Lemons \$455
- Southwestern Chicken Salad on a Tostado \$325

WARM SELECTIONS

- Bacon Wrapped Shrimp or Scallops \$450
- Toasted Cheese Ravioli with Marinara Sauce \$335
- Meatballs (Choice of Swedish, BBQ, Sweet Chili or Chipotle) \$450
- Vietnamese Spring Roll with Plum Sauce \$450
- Assorted Flatbreads (Margherita, Buffalo Chicken, Vegetarian) \$375
- Maryland Style Crab cakes \$490
- Stuffed Mushrooms \$375
- Stuffed Jalapeno Peppers \$275
- Chicken Wings (Choice of BBQ, Lemon Pepper, Cajun or Plain) \$415
- Assorted Quesadillas \$395

RECEPTION DISPLAYS

IMPORTED AND DOMESTIC AGED CHEESES An assortment of hard and soft cheeses display served with fresh seasonal fruit, berries, crackers, and flatbread
\$34 per person

GARDEN FRESH VEGETABLE CRUDITE A montage of fresh cut vegetables served with hummus dip and peppercorn buttermilk
\$29 per person

ROASTED AND GRILLED ANTIPASTO Assorted Italian meats and cheeses including prosciutto, salami and provolone with fire roasted red peppers, grilled zucchini, eggplant and squash marinated artichoke hearts, kalamata olives, Roma tomatoes and wild mushrooms served with miniature bread sticks and bread slices
\$34 per person

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STATIONS

Attendant Required - Attendant fee \$100 per 50 people

PASTA STATION Choice of Penne, Elbow or Bowtie Pasta with choice of: Alfredo, Tomato Basil and Pesto Sauces Assorted Topping: Sundried Tomatoes, Roasted Peppers, Mushrooms, Parmesan Cheese

\$32.00 per person

Add Chicken: \$9.00 per person Add Shrimp: \$12.00 per person

ALL MASHED UP Gold Potatoes and Sweet Potatoes served with choice of: shredded cheese, bacon pieces, scallions, butte and sour cream

\$32.00 per person

Add chopped beef, shredded pork, or chicken: \$11.00 per person

STREET TACOS Chicken fajita and beef fajita meat with corn and flour tortillas. Choice of the following toppings, salsa, salsa Verde, guacamole, Pico de Gallo, shredded cheese and jalapenos

\$32.00 per person

Add fish: \$7.00 per person

CARVING STATIONS

PEPPERCORN CRUSTED TENDERLOIN OF BEEF Whole tenderloin with robust peppercorn coating lightly sautéed then slow-roasted served with grated horseradish and cabernet sauce mini herb French rolls

(serves 25-30 people)

\$35 per person

ROASTED WHOLE GLAZED TURKEY BREAST Slowly oven-roasted whole turkey breast with traditional seasonings and glazed with a light honey spread, served with gravy and cranberry spread served with whole wheat silver dollar rolls (serves 40-50 people)

\$29 per person

STEAMSHIP ROUND OF BEEF Oven-roasted beef with a light herb rub of thyme and rosemary served with fresh horseradish, whole grain mustard, natural jus and silver dollar rolls (serves 175 people)

\$35 per person

HONEY GLAZED HAM Slow baked with a honey brown sugar glaze served with honey mustard and assorted rolls (serves 20-30 people) \$16 per person **GARLIC ROSEMARY PRIME RIB** Garlic infused served with cabernet au jus and horseradish cream sauce and assorted breads (serves 30-40)

\$33 per person

Attendant Fee (per 50 people)

\$100/each.

The Willowbrook Conference Center

HOST BAR PACKAGES

Bartender Required

ULTRA PREMIUM BRANDS

Cîroc/Grey Goose, Bombay sapphire, Bacardi superior, Jose Cuervo silver, Johnnie walker black label, Jack Daniel's, Crown royal, Hennessy, Patron

PREMIUM BRANDS

Titos, Beefeater, Cruzan, Sauza silver, Johnnie walker red label, Jim beam white label, Seagram's 7, Crown, Cognac.

Domestic beer: Budweiser, Bud light, Miller lite, Angry orchard hard cider

Import beer: Corona extra, Heineken, Stella Artois

House Red and White Wines Assorted Soft Drinks, Bottled Waters, And Juices

HOST BAR CONSUMPTION

Bartender Required

ULTRA PREMIUM BRAND COCKTAILS \$14

PREMIUM BRAND COCKTAILS \$12

DOMESTIC BEER \$8

IMPORTED BEER \$10

HOUSE WINE \$11

BOTTLED WATER \$3

JUICES \$3 REDBULL \$7.00

SOFT DRINKS (Coke products) \$3

SPARKLING WATER \$5

BARTENDER FEE \$150 per bartender (1 per 50)

