



Event Menu

Our unique property features 145 Rooms and Suites ~ Indoor Pool and Jacuzzi ~ Restaurant and Bar/Lounge ~ Room Service ~ 24 Hour Fitness Center ~ Wi fi included in rooms and meeting space ~ 5500 Sq Ft meeting space ~ Onsite Catering ~ Audio Visual Handled in House ~ Parking Complimentary

Plated Breakfast

All Plated Breakfast selections include Freshly Brewed Coffee, Regular or Decaf, Orange Juice and Assorted Pastries

All American

Scrambled eggs W/choice of smoked bacon or country sausage patties & side potatoes **\$13.00**

Country Breakfast

Scrambled eggs, sausage & cheese on buttermilk biscuit W/country gravy & potatoes **\$14.00**

Holiday Inn Deluxe

Buttered croissant filled W/scrambled eggs, cheese, sliced ham, W/potatoes **\$15.00**

Buffet Breakfast

All Breakfast Buffets Include Freshly Brewed Coffee, Regular or Decaf, Orange Juice and Assorted Pastries

Minimum of 25 Guests

Holiday Inn Choice

Fresh fruit, scrambled eggs W/cheese, biscuits & gravy, bacon, sausage & potatoes **\$14.00**

Wake UP Call

Fresh fruit, scrambled eggs W/cheese, French Toast, crisp bacon, sausage & potatoes. **\$16.00**

The Oklahoman

Fresh fruit, scrambled eggs with cheese, bacon, sausage, buttermilk biscuits w/country gravy, potatoes, oatmeal with brown sugar & raisins. **\$19.00**

Continental Breakfast

Traditional Continental

Assorted fruit juices, fresh baked turnovers, fresh fruit, coffee & Orange Juice. **\$9.00**

Executive Continental

Assorted fruit juices, fresh baked turnovers, butter croissant, creamy butter, assorted preserves, bagels with cream cheese, fresh fruit, freshly brewed coffee & orange juice. **\$11.00**

Healthy Selection

Assorted fruit juices, fresh fruit, and assorted bagels with cream cheese, low fat assortment of yogurt, granola bars & freshly brewed coffee. **\$13.00**

Add on items (available upon request)

Breakfast croissant sandwich (sliced ham, scrambled eggs, & cheese) **\$3.00 PP**

Breakfast sausage burrito (served with fresh salsa) **\$3.00 PP**

Sausage biscuit (buttermilk biscuit, country sausage & cheese) **\$3.00PP**

PLATED LUNCHES

Minimum of 20 people

Plated lunch selections include your choice of starch ~ Herbed Rice, Mashed Potatoes, or Mac n Cheese W/side of seasonal vegetables and warm rolls with butter.

Beverage Choices Freshly Brewed Coffee or Freshly Brewed Iced Tea and chef's choice dessert

Salads

Please Choose One of the following:

Caesar Salad W/Herb Croutons and Parmesan Cheese

Mixed Field Greens W/Tomato, Cucumber, Carrot & Cheddar Cheese

Fresh Baby Spinach W/Red Onion, Black Olives & Parmesan Cheese

Three-Cheese Tortellini Pasta Salad

Dressing Choices (Choose two): Buttermilk Ranch, French, Italian, Raspberry Vinaigrette, Blue Cheese, Balsamic Vinaigrette & Honey Dijon

Entrees

Please Choose One of the following:

Chicken Santa Fe

Grilled Chicken Breast Topped W/Black Bean & Roasted Corn Salsa & Pepper Jack Cheese
\$16.00

Herbed Roasted Pork Loin

Slow Roasted Pork Loin Served W/Chimichurri Herb Sauce
\$17.00

Pork Milanese

Thinly Sliced Pork Loin W/Italian Bread Crumbs W/Marinara Sauce & Mozzarella Cheese
\$18.00

Grilled Salmon

Grilled Salmon Filet Served W/Fresh Tomato-Basil Bruschetta Topping
\$19.00

LUNCH BUFFETS

Minimum of 25 guests

All Lunch Buffets Include Your Choice of Starch; Garlic Mashed Potatoes, Herbed Rice, or Mac n Cheese, a side of seasonal vegetables, Warm Rolls W/ Butter and Your Choice of Beverage ~ freshly brewed coffee or iced tea.

Chef's Choice of Dessert

Grilled Chicken Breast

Marinated and Grilled Chicken Breast Served with a Sundried Tomato Cream Sauce

Herb Crusted Pork Loin

Slow Roasted Pork Loin Served with a Rosemary Roasted Red Pepper Demi Glaze

Chicken Fried Steak

Traditional Fried Chicken Fried Steak Served with Country Gravy

Chef's Signature Pot Roast

Slow Cooked Beef Chuck with a Rich Brown Gravy, Red Potatoes, and Seasonal Vegetables

Grilled Salmon Filet

Filet of Salmon Served with a Creamy Dill Sauce

Any one choice \$22.00

Any two choices \$25.00

SALADS AND LITE LUNCHES

Lite lunches include warm rolls and butter ~ freshly brewed coffee, iced tea and chef's choice dessert.

Herbed Chicken Salad

Field Greens, Cherry Tomatoes, Sliced Cucumbers, Red Onion, Parmesan Cheese, Crowned W/Strips of Grilled Tarragon Chicken & Choice of Dressing

\$15.95

Southwest Chicken Salad

Seasoned Grilled Chicken Breast on a Bed of Romaine Lettuce W/Black Bean & Roasted Corn Salsa W/Red Onion, Cherry Tomatoes & Cheddar Cheese

\$15.95

Traditional Caesar Salad

Crisp Hearts of Romaine Tossed W/Creamy Caesar Dressing, Parmesan Cheese & Herb Croutons

W/Grilled or Blackened Chicken \$15.95 W/Grilled or Blackened Salmon \$16.95

BOXED LUNCHES

Minimum 15 People choose 1

2 choice boxed lunch 4.00 extra per person.

Boxed lunches are served with your choice of canned soda or bottle water.

Cold Cut Italian

Smoked Turkey, Honey Ham, Genoa Salami on a Sub Roll, W/Lettuce, Tomato, Red Onion, Roasted Peppers, Drizzled with Golden Italian Dressing & Provolone Cheese, served W/ three-Cheese Tortellini Pasta Salad

\$15.95

6200 North Robinson Ave OKC

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www.ihg/okcnb

Classic Boxed Lunch

Smoked Turkey & Honey Ham sandwich served on a sub roll, W/lettuce, tomato, red onion served W/side of assorted condiments & assorted potato chips

\$15.95

California Chicken Club

Grilled Chicken Breast

on a Ciabatta Roll W/Applewood Bacon, Swiss Cheese, Field Greens, Tomato, Sliced Cucumber, Red Onion, Avocado, Mayo, Served W/Potato Salad.

\$15.95

Turkey Hoagie

Traditional Hoagie Sandwich W/Sliced Turkey, Field Greens, Fresh Sliced Tomato, Cucumber, Red Onion & Swiss Cheese, Served W/Hard Bite Kettle Chips

\$15.95

PLATED DINNERS

All Dinner Buffets Include Your Choice of Starch ~ Garlic Mashed Potatoes, Herbed Rice, or Mac n Cheese, a side of seasonal vegetables, Warm Rolls with Butter and Your Choice of Beverage ~ freshly brewed coffee or iced tea.

Chef's Choice of Dessert

Salad

Please choose one of the following:

Caesar Salad with Herb Croutons and Parmesan Cheese

Mixed Field Greens with Tomatoes, Cucumber, Carrots, and Cheddar Cheese

Fresh Baby Spinach with Red Onion, Roasted Red Peppers, Black Olives, and Parmesan Cheese

Three-Cheese Tortellini Pasta Salad

Dressing Choice (choose of two) Buttermilk Ranch, French, Italian, Raspberry Vinaigrette, Blue Cheese, Balsamic Vinaigrette, Honey Dijon

Entrees

Classic Pork Chops

6oz Grilled Bone-in Pork Chops Served W/Rosemary Roasted Red Pepper Demi Glaze

\$25.00

Chicken Santa Fe

Grilled Chicken Breast Topped W/Black Bean & Roasted Corn Salsa & Melted Pepper Jack

\$25.00

Tuscany Salmon Filet

Grilled Atlantic Salmon Filet Served w/ Fresh Tomato-Basil Bruschetta

\$27.00

Herbed Roasted Pork Loin

Slow Roasted Pork Loin Served w/Chimichurri Herb Sauce

\$27.00

DINNER BUFFETS

Minimum of 30 guests

All Dinner Buffets Include Your Choice of Starch ~ Garlic Mashed Potatoes, Herbed Rice, or Mac n Cheese and a side of seasonal vegetables with Warm Rolls and Butter. Choice of Beverage ~ freshly brewed coffee or iced tea.

Chef's Choice of Dessert

Salads

Please choose one of the following:

Caesar salad w/ herb croutons & parmesan cheese

Mix field greens w/tomatoes, cucumbers, carrots & cheddar cheese

Fresh baby spinach w/red onions, roasted red peppers, black olives & parmesan cheese

Three Cheese Tortellini pasta salad

Dressing Choices (choose two) *butter milk ranch, French, Italian, raspberry vinaigrette, blue cheese, balsamic vinaigrette, honey Dijon*

Entrees

Please Choose One or Two of the Following:

Classic Pork Chops

Grilled Bone-In Pork Chops Served W/ Rosemary Roasted Red Pepper Demi Glaze

Chicken Santa Fe

Grilled Chicken Breast Topped W/Black Bean and Roasted Corn Salsa with Melted Pepper Jack Cheese

Tuscany Salmon Filet

Grilled Atlantic Salmon Filet Served W/ Fresh Tomato- Basil Bruschetta

Herbed Roasted Pork

Slow Roasted Pork Loin Served W/Chimichurri Herb Sauce

Bahamas Tilapia Filet

Sautéed Tilapia Filet W/ a Hint of Malibu Rum Served W/ Pineapple Cilantro Salsa

London Beef Boil

Marinated and Grilled Thinly Sliced Beef London Broil W/Cabernet Mushroom Sauce

Chicken Fried Steak

Traditional Chicken Fried Steak Served W/Country Style Gravy

Pot Roast

Slow Cooked Beef Chuck with Rich Brown Gravy W/Red Potatoes & Vegetables

Bowtie Seafood Pasta

Creamy Garlic & Roasted Red Pepper Alfredo Sauce W/Baby Shrimp and Scallops

Baked Almond Crusted Chicken

Lightly Breaded Chicken Breast Encrusted W/Toasted Almond Slivers, Served W/Mornay Sauce

One selection \$27.00

Two selections \$32.00

THEMED DINNER BUFFETS

Minimum of 30 guests

Themed Dinner Buffets Include Freshly Brewed Coffee, Water and Iced Tea

Salads

Please Choose One of the Following:

Caesar Salad W/Herb Croutons & Parmesan Cheese

Mixed Field Greens W/Tomatoes, Cucumber, Carrots & Cheddar Cheese

Fresh Baby Spinach W/Red Onions, Roasted Red Peppers, Black Olives & Parmesan Cheese

Three-Cheese Tortellini Pasta Salad

Dressing Choices (choose two) Buttermilk Ranch, Italian, Raspberry Vinaigrette, Blue Cheese, Balsamic Vinaigrette, Honey Dijon

South of the Border

Beef and Chicken Fajitas (may sub beef fajitas with taco meat) W/Sautéed Bell Peppers & Onions, Refried Beans, Mexican Rice, Flour Tortillas, Hard Taco Shells, Fresh Pico de Gallo & Salsa, Tortilla Chips, Lettuce, Diced Tomatoes, Cheese, Sour Cream and Guacamole

\$30.00

Barbeque Traditions

Creamy Cole Slaw or Potato Salad Baked Beans, Corn on the Cob, or Mashed Potatoes.

Country Fried Chicken & Barbequed Pulled Pork. Corn bread and Apple Pie

\$30.00

Italian Fare

Antipasto Salad, Caesar Salad W/Herb Croutons & Parmesan Cheese. Bowtie & Spaghetti Pastas, Marinara & Alfredo Sauce, Meatballs & Grilled Chicken Breast. Grilled Italian Vegetable Medley. Garlic Bread & an Assortment of Buffet Cakes for Dessert

\$30.00

Themed Breaks

Breaks are charged per person

1 Hour Break / All Day break 4.00 more pp

The Cookie Party

Fresh Baked Cookies, White & Chocolate Milk, Bottled Water & Assorted Soft Drinks

\$12.00

The Thirst Breaker

Freshly Brewed Coffee, Assorted Soft Drinks, Bottled Water & Flavored Water

\$8.00

The Energy Booster

Assorted Energy Bars, Trail Mix, Whole Fruit, Fresh Brewed Coffee, Bottled Water & Sodas

\$10.00

The Matinee Break

Freshly Popped Popcorn, Assorted Candy Bars, Giant Soft Pretzels W/Mustard, Bottled Water & Assorted Sodas

\$14.00

A La Carte Break Items

Bottled Water \$2.50 Assorted Soft Drinks \$2.50
Iced Tea or lemonade \$15.00 per Gallon
Tortilla Chips W/Salsa, Guacamole, Sour Cream \$6.00 per person
Assorted Bagels W/cream cheese \$26.00/Dozen
Fresh Baked Cookies \$26.00 per Dozen Brownies \$24.00 per Dozen
Jumbo Pretzels W/Cheese & Mustard Sauce \$26.00 per Dozen
Gallon of Coffee \$25.00

HORS D'OEUVRE RECEPTION

Two Choices of Hot Hors D'oeuvres & One Choices of Cold Hors D'oeuvres
\$25.00 Per Person

Hot Choices

Breaded Chicken Tenders
Meatballs (Marinara, BBQ, Swedish)
Vegetable Egg Roll with Sweet Chili Sauce
Fried Pot Stickers with a Sweet Asian Sauce
Southwest Egg Rolls with Salsa
Mini Cheese Quesadillas with Sour Cream
Cocktail Franks in a Blanket
Individual Quiche

Cold Choices

Cucumber Cups W/ Cream Cheese
Ham & Turkey Finger Sandwiches
Tomato Bruschetta
Assorted Canapes

SPECIALTY DISPLAYS

Items Below Serve Approximately 20 people

Smoked Salmon Display

Cured/Smoked, Thinly Sliced Whole Side of Atlantic Salmon, Served W/Cream Cheese, Capers, Diced Eggs, Diced Red Onions, Julienne Roasted Red Peppers & Fancy Crackers
\$135.00

Assorted Vegetable Tray

Display of Broccoli, Carrots, Celery & Romano Tomatoes served W/side of dipping sauce.
\$100.00

Fresh Fruit Display

Beautiful Arrangement of Crisp Fresh Fruit Served W/Dipping Sauce
\$100.00

BEVERAGE SERVICE

Hosted Bar

The Hosted Bar is provided to the attendees of the event without charge to the attendee. As the Host, you are responsible for all charges at a per drink rate (see below for pricing).

Service charges and tax will apply.

Cash Bar

The Cash Bar is provided at a per drink rate to the attendees. Prices includes sales tax. The Ticketed Bar is provided to the attendees of the event without charge to the attendee, for domestic beer & house wine only. Ticketed bar drink tickets will be handed out to the group leader, charged as consumed.

Pricing below is per item

House Liquor \$7.00

Premium Liquor \$8.00

Domestic Beer \$5.00

Imported Beer \$6.00

Premium Wine \$8.00

House Wine \$7.00

Soft Drinks \$2.50

Bottled Water \$2.50

Basic A/V Package

Projector

Screen

Projector Cart

Power

150.00

Microphone W/Podium

50.00

Wireless Microphone

50.00

Dance Floor

200.00

Bartender Fee

125.00

Carving Station Available upon request