

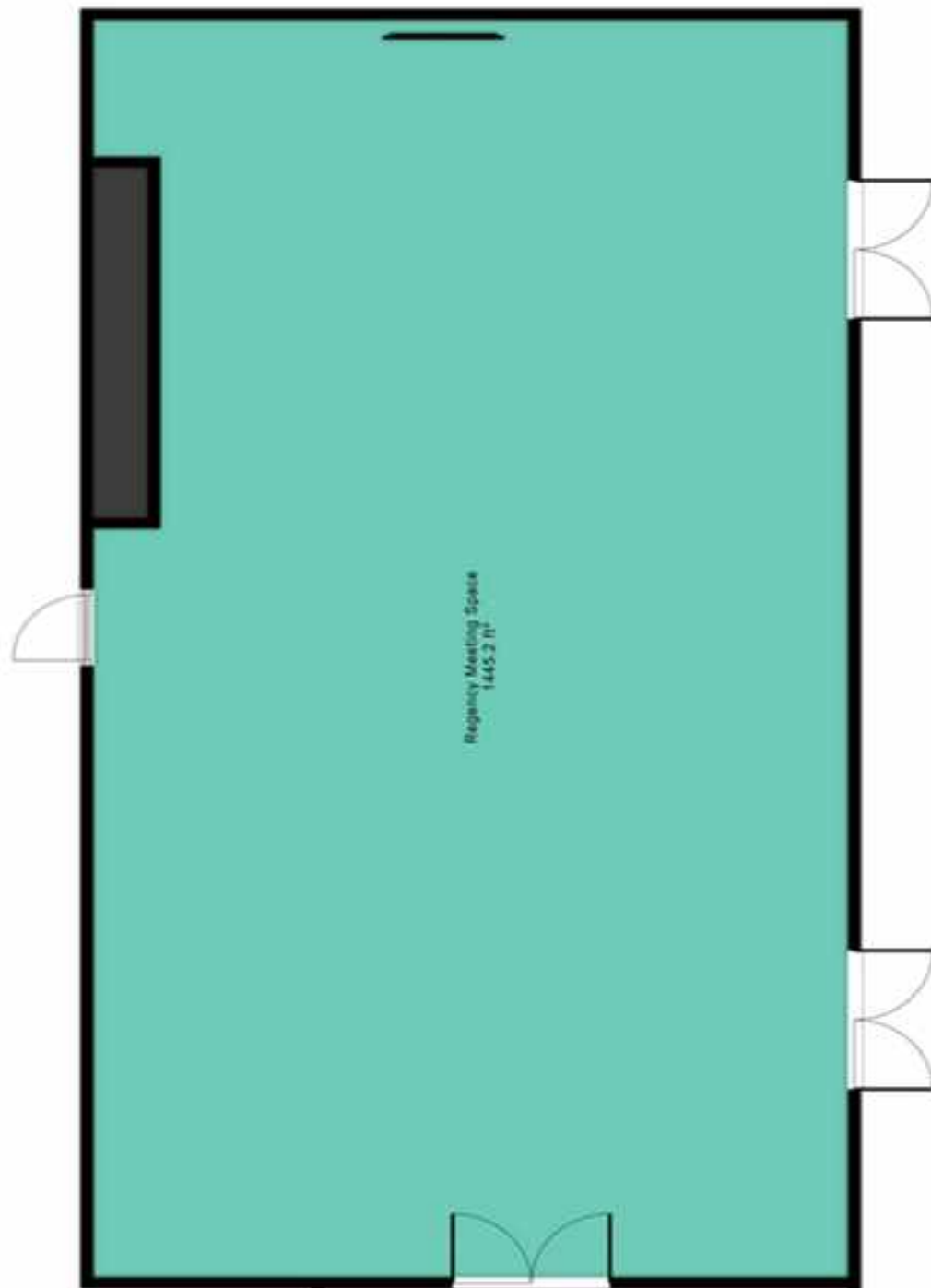


Meeting, Events & Catering Menu

Holiday Inn & Suites Orlando I-Drive south
12005 Regency Village Drive
Orlando, FL 32821
407.239.4177

The Regency

Features 1500 sq. feet of Event space for 100 people.



Additional outside reception and meeting space available.

ALL PRICES ARE SUBJECT TO 22% TAXABLE SERVICE CHARGE AND 6.5% STATE SALES TAX. MENUS SUBJECT TO CHANGE WITHOUT NOTICE.

AV Rental

EQUIPMENT:



LCD Projector & Screen
\$150 per Day



Wireless Microphone
\$50 per Day










Flip Chart & Markers
\$50 per Day



TV Hook-up
\$50 per Day

SETUP:

 <i>Boardroom Style</i>	 <i>Hollow Square Style</i>	 <i>U-shape Style</i>	 <i>Classroom Style</i>	 <i>Banquet Style</i>	 <i>Reception Style</i>	 <i>Theatre Style</i>
22	24	26	63	100	120	100

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All Day Beverages

\$15.00 per person

Assorted Soft Drinks

Bottled Water

Freshly Brewed Coffee and Herbal Teas



A La Carte Breaks

Assorted Soft Drinks \$4.00

Bottled Water \$4.00

Energy Drinks / Gatorade \$5.00

Bottled Juice \$4.00

Whole Fruit \$2.00

Bagels and Cream Cheese \$35.00/ DZ

Muffins and Pastries \$35.00/ DZ

Croissants and Spreads \$35.00/ DZ

Freshly Baked Cookies \$35.00/ DZ

Holiday Inn Signature Waffle \$5.00

French Toast \$5.00

Coffee, or Herbal Tea \$45.00/ GAL

Orange, Cranberry,
Apple Juice \$18.00/ CARAFE



Breaks

All breaks are priced per person.



Veggie Crudité \$11
Fresh vegetable crudité display served with ranch

Movie Time \$12
Warm soft pretzels with mustard and cheeses sauce, popcorn and an assortment of mini candies

Energizer Break \$12
Granola bars, breakfast bars, mixed nuts, trail mix, and Greek yogurt
*add fresh fruit \$3

Chips and Dips \$12
Tri-colored corn tortilla chips with warm queso and salsa

Cheese Platter \$12
Assorted domestic and imported cheeses served with a variety of crackers.

Deli \$15
Assorted cold meats, cheeses, artisan breads, crackers, nuts and grapes

Mediterranean \$11
An assortment of hummus, baba ghanoush, Kalamata olives, cucumbers, assorted vegetables and crackers

Fresh Fruit \$14
Assorted fresh fruit served with raw honey and yogurt

Sweet Treats \$14
assorted cookies, cakes and brownies

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**Holiday Inn[®]
& Suites**
AN IHG[®] HOTEL



Breakfast

All prices are per person

American Breakfast Buffet

\$17

- Scrambled Eggs
- Breakfast Potatoes
- Choice of Bacon or Sausage*
- An assortment of Toast, Butter and Jellies
- Cranberry, Apple and Orange Juice
- Freshly Brewed Coffee and Hot Herbal Teas



Enhancements

- Bacon and Sausage **\$4**
- Fresh Sliced Fruit and Yogurt **\$4**
- French Toast **\$5**
- Signature Waffles **\$5**



Classic Continental

\$12

- Fresh Fruit
- Assorted Muffins, Toast and Pastries
- Assorted Preserves, Butter and Cream Cheese
- An assortment of yogurts
- Breakfast and Granola Bars
- Assorted Fruit Juices
- Freshly Brewed Coffee and Hot Herbal Teas

\$100 LABOR FEE APPLIES TO ALL BUFFETS UNDER 25 PEOPLE.

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Lunch ~ Plated

All plated lunches are priced per person.
Served with iced water and sweet tea.



Handhelds

served with French Fries
OR House Chips add
small side salad \$5

Chicken Club \$16
grilled chicken, bacon, lettuce, tomato, and mayo on a toasted bun

Turkey Club \$14
sliced turkey, bacon, lettuce, tomato, and mayo on a toasted bun

American Cheeseburger \$16
beef patty, lettuce, tomato, pickle, and onion on a toasted bun

Veggie Burger \$13
vegetarian patty, lettuce, tomato, pickle, and onion on a toasted bun

Turkey Wrap \$13
sliced turkey, cheddar cheese, lettuce, and sliced tomato wrapped in flour tortilla

Bowl of Soup \$8
choose from broccoli cheddar, chicken noodle and minestrone
*additional options may be available upon request

Enhancements

add to any salad or pasta: chicken \$6 shrimp \$8

Salads

Berry Florida \$15
fresh sliced strawberries, blueberries, crumbled blue cheese, pecans, orange slice, spring mix, vinaigrette dressing

Garden \$13
tomato, cucumber, onion, and lettuce with your choice of italian, ranch, french or vinaigrette dressing

Caesar \$14
romaine lettuce, caesar dressing & shaved parmesan

Pasta

Alfredo \$14
fettuccini pasta, savory alfredo sauce, and shaved parmesan served with a breadstick

Primavera \$15
penne pasta in a pomodoro sauce with zucchini, squash, tomatoes, and black olives served with a breadstick

Bolognese \$14
hearty beef bolognese sauce, spaghetti noodles, shaved parmesan, breadstick

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Bagged Lunch

All prices are per person.

Boxed Lunches are served with bagged chips, a cookie, and choice of bottled soft drink or water

Make it a wrap for only \$1.

Turkey Club **\$20**

turkey, bacon, cheddar cheese, lettuce, and tomato, on toasted bread

Honey Ham Sandwich **\$20**

honey ham, swiss cheese, lettuce and tomato on toasted bread

The BLT **\$20**

six slices of bacon, lettuce, tomato, and mayonnaise on toasted bread

Vegetarian **\$18**

vegetarian patty, lettuce, tomato, and onion on a toasted bun

Pulled Pork or Diced Chicken **\$22**

shredded pork or chicken drenched in BBQ sauce with coleslaw on a toasted bun



Themed Buffets



All Buffets are priced per person.
Buffets include Chef's choice of deserts, Iced Tea and Lemonade.
Additional options available upon request.

BBQ Essentials

\$34

bbq chicken
pulled pork
corn bread
mixed green salad

choice of three:

baked beans, green beans, baked macaroni and cheese, corn on the cob, coleslaw
additional sides \$3

Stir Fry

\$29

mandarin orange green salad
ginger dressing
stir fried vegetables
teriyaki chicken breast
white rice
egg rolls
vegetable rolls
duck sauce and soy sauce

Southern Hospitality

\$29

choice of fried or grilled chicken
baked macaroni & cheese
sautéed green beans
potato salad
corn bread

Fun Fried

\$19

classic chicken tenders with assorted dipping sauces
fried mozzarella cheese sticks with marinara
french fries with ketchup
fresh fruits and vegetables

Island Spiced

\$30

cilantro-lime marinated grilled chicken breast with pineapple mango salsa
sautéed mixed vegetables
black beans
lightly seasoned rice
sweet plantains
yucca fries with garlic spiced drizzle
green salad

Italian Inspired

\$29

caesar salad
breadsticks
minestrone soup
italian sausage and onions
meatballs in bolognese sauce
fettuccini and spaghetti pasta
marinara and alfredo sauces
parmesan cheese

Tortillas and Fajita's

\$25

grilled lime marinated chicken breast
sautéed peppers and onions
vegetarian refried beans
white rice
diced tomatoes, shredded lettuce, shredded cheese, sour cream, salsa, guacamole & cheese sauce
warm flour tortillas and tortilla chips

Contact your Sales Representative for any special request or dietary restrictions and we will try our best to accommodate you.

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Themed Buffets



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Buffets include Chef's choice of deserts, Iced Tea and Lemonade.
Additional options available upon request.

Deli Market

\$25

sliced ham and turkey
american, swiss and cheddar cheese
lettuce, and tomatoes,
pickles, black olives, and onions
mixed green salad with assorted dressings
potato salad
pasta salad
assorted breads
individually packaged chips



Macaroni and Cheese Bar

\$25

an assortment of noodles
a variety of melted and shredded cheeses
chicken breast chunks
sliced sausage
ground beef
sour cream, butter, and chives
assorted vegetables
dinner rolls



Play Ball

\$22

all beef hamburgers & hot dogs
coleslaw
potato salad
french fries with ketchup and cheese sauce
assorted chips
Add BBQ Chicken Breasts for an additional \$5



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Plated Entree's

All Plated Entrees are priced per person and include:
Mixed Green side Salad, Rolls, Butter, Chef's Choice of Dessert
Freshly Brewed Coffee, Iced tea and Water



Island Splash

\$28

seared white fish, pineapple salsa, seasoned rice and seared seasonal vegetables
Substitute Shrimp for \$5

Pollo Con Salsa

\$26

stewed chicken breasts sautéed in a tomato-cilantro sauce with grilled onions, seasoned rice, seasonal vegetables, sweet plantains and yucca

Savory Honey Chicken

\$25

spiced honey glazed chicken breasts served with mashed potatoes and sautéed vegetables

Citrus Marinated Chicken

\$25

citrus marinated chicken breast served with lightly seasoned rice, black beans and sweet plantains
substitute shrimp \$7

Grilled Salmon

\$28

grilled salmon with teriyaki glaze served with lightly seasoned rice and seasonal vegetables

New York Strip

\$32

grilled to order new york strip steak with scratch made mashed potatoes and seasonal vegetables

A Tale of Two Pastas

\$22

choice of beef bolognese with spaghetti noodles, or creamy alfredo sauce with fettuccini noodles, served with shaved parmesan

Pasta Primavera

\$25

zucchini, squash, tomatoes, black olives tossed with penne pasta in pomodoro sauce
add chicken \$6
add shrimp \$8

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Reception Display

Serves 25 people

Charcuterie \$225

cold sliced meats, cheeses, fruits, nuts, olives, dips, honey, and assorted crackers

Fresh Fruit \$125

served with yogurt dip and raw honey

Deli \$150

an assortment of sliced deli meats, cheeses and crackers

Cheese Display \$125

variety of assorted cheeses and crackers

Vegetable Crudité Display \$100

served with ranch dip

Chips, Dips and Salsa \$85

tortilla chips, potato chips and pretzels served with salsa and queso dip



All Reception Displays are served stationary
Butler Passed Service is an additional \$50 per Server per Hour

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Reception Hors D'oeuvres

All Reception Hors D'Oeuvres are served stationary
Butler Passed Service is an additional \$50 per server per hour.

\$100 per 35 pieces

- Spanakopita
- Quiche
- Egg Rolls
- Vegetable Spring Rolls
- Mozzarella Sticks with Marinara
- Pigs in a Blanket
- Sausage with peppers and onions
- Buffalo Style Boneless Wings
- Mini Meatballs (BBQ, or Sweet and Savory)
- Pot Stickers
- Tea Sandwiches (cheese, cucumber, egg salad, chicken)
- Assorted Pastelitos (guava, cheese, meat)

\$120 per 35 pieces

- Assorted Deli and Specialty Sandwiches
- Mini Beef or Chicken Empanadas
- Jamaican Style Mini Beef Patty
- Coconut Shrimp
- Crab Rangoon
- Bacon Wrapped Scallops
- Tomato Bruschetta on Crostini
- Melted Cheese with sliced beef Crostini
- Mushroom Crostini
- Mini Caprese Salad (Mozzarella, Tomato and Basil)
- Mini Cheese Quesadilla's with salsa
- Flat bread bites (assorted flavors available)

Contact your Sales Representative for any special request or dietary restrictions and we will try our best to accommodate you.



Bar Options

All prices are per person for a minimum 2 hours

All Bars Require a Bartender Fee of \$150

Each addition hour: \$50

Open Bar

Beer, Liquor and Wine

Premium Options \$30
Each additional hour \$25

Well Options \$20
Each additional hour \$16

Beer and House Wine Only \$16
Each additional hour \$12

Hosted bar ~ Per Drink

Domestic Beer \$7
Imported Beer \$8
House Wine by the Glass \$7.5
House Brands \$8

Cash bar ~ Per Drink

Domestic Beer \$8
Imported Beer \$8
House Wine by the Glass \$8
House Brands \$9



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Catering Policies

Food and Beverage: All Food and Beverage must be purchased through the hotel, unless otherwise approved by the Sales Office. Prices are subject to change without notice and are guaranteed sixty (60) days prior to the date of your function.

Banquet Event Orders: Any changes to the set-up of your event within 3 business days is subject to a \$250 change fee. Final details and signed Banquet Event Orders (BEO's) are due to the Sales Office 7 days prior to your event date.

Guarantee of Attendance: A guaranteed number of guests attending your function is due 7 calendar days prior to your event. If the final number of attendees is not received 7 calendar days in advance, the contracted number of attendees will be used.

Deposit: Event space is not secured until a signed contract and non-refundable deposit are received.

Deposit schedule for all events are as follows:

10% non-refundable deposit due at signing of the contract

50% deposit due 45 days prior to the event date

Final payment due 3 business days prior to the event date

If contract and deposits are not received by the specified date, space may be released without notification.

Cancellations: In the event of a cancellation, deposits will not be refunded. Banquet and catered events cancelled within seven (7) days of the event date will be charged 100% of the estimated food and beverage cost including service charges and taxes. Events that do not include food and beverage cancelled within three (3) days of the Event will be charged 100% of the room rental, applicable service charges and taxes. A sliding scale cancellation applies to cancellations outside of three (3) days for meeting space and seven (7) days for any food and beverage - see contract for more details.

Meeting Rooms: Holiday Inn & Suites International Drive South, reserves the right to reassign function space without written notice to the guests. Additional charges may be applied to room and/or set-up changes made within 3 business days of the event.

Service Charge: A 22% service charge and 6.5% Florida State and local sales tax will be added to all prices. Prices and items are subject to change.

Property Damages: The guest will be responsible to reimburse Holiday Inn & Suites International Drive South for any and all damage to premises by attendees and/or other person associate therewith, including outside contractors hired separately.

Property Loss: Holiday Inn & Suites International Drive South shall not be responsible for items lost, stolen, damaged or left on the premises. Guest shall not move any Holiday Inn & Suites International Drive South items from its current location or attach any items to any Holiday Inn & Suites International Drive South property (including furniture, walls, and windows) without prior approval from the Sales Office.