



*Holiday Inn*



# - Breakfast -

## Breakfast Buffets

### Continental Breakfast

Florida Orange Juice, Seasonal Sliced Fresh Fruit Tray  
Assorted Danish, and Yogurt Cups  
100% Colombian Coffee and Decaffeinated Coffee

*Add Bagels for \$2.00/person      Add Granola for \$1.25/person  
Add Muffins for \$2.00/person*

### Build-Your-Own Breakfast Burrito

Have It Your Way with a Buffet Full of  
Sautéed Peppers, Onions, Mushrooms, Sausage, Cheddar Jack  
Cheese,  
Potatoes, Bacon, Picante, and Eggs  
Orange Juice and 100% Colombian Coffee  
*Add Fresh Pico de Gallo for \$1.00/person*



### European Breakfast Buffet

A Variety of Freshly Made Yogurt Parfaits, Chocolate filled Croissants,  
and Freshly Baked Granola Bars  
Orange Juice and 100% Colombian Coffee

### The Belgian Buffet

Belgian Waffles with a Variety of Fresh Fruit Toppings, Whipped  
Cream,  
Applewood Smoked Bacon, and Sausage  
Orange Juice and 100% Colombian Coffee

### Fresh Crêpe Bar

An Assortment of Our Sweet & Savory Signature Crêpes  
with Fresh Fruit Toppings, Whipped Cream,  
and a combination of Freshly Baked Danish  
Orange Juice and 100% Colombian Coffee

### Ozark Buffet

Florida Orange Juice, Sliced Fresh Fruit, Assorted Muffins, Farm Fresh  
Scrambled Eggs, Crispy Bacon, and Country Sausage  
Biscuits and Gravy and Breakfast Potatoes  
100% Colombian Coffee and Decaffeinated Coffee  
Add Yogurt cups for \$1.50/person

# - Lunch -

## Luncheon Salads

### **Traditional Chef Salad**

Salad consisting of hard-boiled eggs, ham, and turkey, tomatoes, cucumbers, and cheese

### **Strawberry Spinach Salad**

Fresh Spinach Greens Fresh Strawberries, Sliced Red Onion, Sliced Hard Boiled Egg, with Raspberry Vinaigrette  
Artisan Rolls with Butter and Chef's Dessert Selection  
Iced Tea and Water  
*Add Chicken for \$2.50/person*

### **Santa Fe Chicken Salad**

Fresh Garden Greens topped with Crispy Chicken Breast Tenders Cheddar and Jack Cheeses, Tomatoes, Margarita Corn Relish and Mushrooms  
Artisan Rolls with Butter and Chef's Dessert Selection  
Iced Tea and Water

### **Asian Beef Salad**

Thinly Sliced Sirloin served on a bed of Garden Greens, Chow Mein Noodles  
Scallions, and Mandarin Oranges tossed in an Asian Sesame Dressing  
Artisan Rolls with Butter and Chef's Dessert Selection  
Iced Tea and Water





# - Lunch -

## Luncheon Sandwiches



### **Grilled Salmon BLT**

A Maple-Glazed Salmon Fillet,  
Seasoned and Served on a Grilled Ciabatta Roll  
with Dijon mustard, Thick Cut Bacon, Lettuce, and Tomato  
Chef's Dessert Selection and Iced Tea

### **Turkey BLT Wrap**

Sliced Deli Turkey, Bacon, Lettuce, Tomato, Red Onion  
All wrapped in a Flour Tortilla served with Ranch  
Chef's Dessert Selection and Iced Tea

### **Tuscan Chicken Sandwich**

Marinated Chicken Breast, Grilled and Topped with Provolone,  
Roasted Red Pepper, Crisp Greens, and Sliced Tomato  
Served on Grilled Ciabatta with pesto and Mayonnaise  
Chef's Dessert Selection and Iced Tea

### **Club Sandwich**

Sliced Deli Ham and Turkey, Bacon, Lettuce, Tomato  
Swiss and Cheddar Cheese on Hardy Wheat berry Bread  
Chef's Dessert Selection and Iced Tea

### **Barbeque Pulled Pork Sliders**

Tender Pulled Barbeque Pork crowned with Crisp Onion Rings  
and Dill pickles for an Unexpected Sweet and Spicy Crunch  
Served with Fries or Pub Chips  
Chef's Dessert Selection and Iced Tea

# - Lunch -

## Hot Plated Lunches

### Country Fried Steak

Country Breaded Steak with Special Seasoning  
Served with Fresh Seasonal Vegetables and Mashed Potatoes  
Topped with White Pepper Gravy

### Cheeseburger & Fries

½ Pound of Char-Broiled Angus Beef, Seasoned and Topped with Melted Cheese.  
Served with French Fried or Pub Chips

### Herb Grilled Chicken Breast

Marinated Breast of Chicken Charbroiled  
Topped with a Lemon Caper Cream Sauce  
Served with Fresh Seasonal Vegetables and Roasted Red Potatoes

### Parmesan Encrusted Chicken

Parmesan Encrusted Chicken Breast  
with a Roasted Red Pepper and Garlic Cream Sauce  
Served with Fresh Seasonal Vegetables and Italian Roasted Potatoes

### Lasagna

Ricotta and Mozzarella Cheese Pasta Rolls  
On a Bed of Alfredo topped with Bolognese Sauce and Parmesan  
Served with Garlic Bread



### \*Pasta Con Broccoli

Bowtie Pasta and Fresh Broccoli Florets  
Tossed in a Bed of Butter Parmesan Cream Sauce  
*Add Chicken for \$2.00/person*

### \*Indicates Vegetarian Option

Includes: Fresh Garden Salad, Artisan Rolls with Butter, 100% Colombian Coffee,  
Iced Tea  
Chef's Dessert Selection

# - Lunch -

## Lunch Buffets

30-person minimum

### Ozark Barbeque

Slow Cooked Carnita BBQ Pulled Pork, Sliced Beef Brisket  
Country Style Green Beans, Baked Macaroni & Cheese, Fresh Garden Salad  
with Assorted Dressings  
Served with Yeast Rolls with Butter,  
Chef's Selection of Dessert, 100% Colombian Coffee and Iced Tea

### Asian Buffet

Springfield's Signature Cashew Chicken and Sweet & Sour Chicken  
Served with green onions, cashews, Egg Rolls, and Fried Rice  
Chef's Selection of Dessert, 100% Colombian Coffee and Iced Tea

### Taco Grande Buffet

Soft Taco Shells and Tortilla Chips with Ground Beef, Cheddar Jack Cheeses,  
Lettuce, Diced Tomatoes, Jalapenos, Picante Sauce, and Sour Cream  
Chef's Selection of Dessert, 100% Colombian Coffee and Iced Tea  
*Add Fresh Guacamole for \$2.00/person   Add Fresh Pico De Gallo for \$1.00/person*



### Gourmet Deli Buffet

Smoked Turkey, Honey Glazed Ham, American Cheese, Swiss Cheese, and  
Cheddar Cheese  
Romaine Lettuce, Tomatoes, Sliced Red Onions, Assorted Breads and Rolls,  
Mustard, & Mayonnaise  
Mixed Garden Greens with Assorted Dressing  
Italian Pasta Salad and House Potato Salad  
Chef's Selection of Dessert, 100% Colombian Coffee and Iced Tea

### Pasta Buffet

Penne Noodles and Marinara Meat Sauce  
Fettuccini Noodles and Chicken Alfredo Sauce  
Garlic Bread  
Chef's Selection of Dessert, 100% Colombian Coffee, and Iced Tea

### Country Style

Country Fried Chicken and Bacon Wrapped Chop Sirloin  
Mashed Potatoes, Gravy, Country Style Green Beans, Yeast Rolls with Butter  
Fresh Garden Salad with Assorted Toppings and Dressing  
Chef's Selection of Dessert, 100% Colombian Coffee and Iced Tea

### Baked Potato Bar

Fresh Baked Potatoes Paired with Our Signature Five-Star Chili  
Includes Cheddar Jack Cheeses, Sour Cream, Fresh Chopped Bacon,  
Fire Roasted Pepper and Corn Relish, Jalapenos, and Butter Chips

# - Breaks -

## Break Selections

### All Day Beverage Station

100% Colombian Coffee, Decaffeinated Coffee  
Iced Tea, Assorted Coca-Cola Soft Drinks and a Water Station

### “POP”APALOOZA Break

Assorted Varieties of Ozark Mountain “Pop” corn  
Assorted Coca-Cola Soda “Pop” and Bottled Water

### Naughty & Nice Break

Fresh Sliced Fruit Tray, Snack Mix, and Cookies  
Assorted Coca-Cola Soft Drinks and Bottled Water

### Golden Ticket

Brownies, Assorted Mini Candy Bars and Chocolates, Chocolate Covered Pretzels  
Assorted Coca-Cola Soft Drinks and Bottled Water  
*Add Hot Chocolate for \$1.95/person*

### All-In-One

100 % Colombian Coffee, Decaf Coffee, Iced Tea, Assorted Coca-Cola Soft Drinks and a Water Station  
AM Break: Freshly Baked Granola Bars and Assorted Danish  
PM Break: Jumbo Style Cookies and Assorted Ozark Mountain Popcorn flavors

## A La Carte Break Selections

Assorted Muffins

Freshly Baked Assorted Danish

Apple Dumplings

Bagels & Cream Cheese

Jumbo Style Cookies

Brownies

Assorted Yogurt Parfaits

Snack Mix

Freshly Baked Granola Bars

Popcorn

Chocolate Croissants



100% Colombian Coffee

Decaffeinated Coffee

Specialty Teas

Lemonade

Fruit Punch

Orange Juice

Apple Juice

Bottled Water

Assorted Coca Cola Soda

Milk

Iced Tea

Hot Chocolate

# - Dinner -

## Plated Dinners

### **Parmesan Encrusted Chicken**

Asiago Breaded Chicken Breast topped with Roasted Red Pepper  
and Garlic Cream Sauce  
Served with Italian Roasted Potatoes and Fresh Seasonal Vegetables

### **Country Breaded Pork Chop**

A Pork Chop breaded Country Style  
Served with Fire Roasted Sweet Potatoes and Scalloped Apples

### **Whiskey Sirloin**

A 10 oz. Top Sirloin Seasoned and Grilled to Order with our House  
Made Whiskey Au Jus  
Served with Fire Roasted Sweet Potatoes and Fresh Seasonal  
Vegetables

### **Bourbon Chicken**

Chicken Marinated in a Bourbon Glaze made of Soy Sauce,  
Brown Sugar, Ginger, and Bourbon Whiskey  
Served with Honey Glazed Carrots and Roasted Potatoes

### **Steak Oscar**

Medium Filet Steak Topped with Crab Meat, Asparagus,  
Topped with a Hollandaise Sauce  
Served with Garlic Herb Mashed Potatoes

### **Citrus Grilled Salmon**

Salmon grilled in Citrus Extracts Finished in a Citrus Caper Cream  
Sauce  
Served with Steamed Broccoli and Wild Rice



Includes: Fresh Garden Salad, Artisan Rolls with Butter, 100%  
Colombian Coffee, Iced Tea,  
and Chef's Dessert Selection



# - Dinner -

## Dinner Buffets

50 Person Minimum



Two Entrées

Three Entrées

Choose Two or Three of the following Dinner Entrées

**Parmesan Encrusted Chicken**

With Roasted Red Pepper and Garlic Cream Sauce

**Citrus Grilled Salmon**

A Grilled Fillet of Salmon Finished in a Citrus White Wine Butter Sauce

**Bourbon Chicken**

With House Makers Mark Caramelized Bourbon Sauce

**Lasagna**

**Bacon Wrapped Chop Sirloin**



Your Choice of One Starch

**Garlic Herb Mashed Potatoes**

**Baked Cheddar Jack Macaroni & Cheese**

**Pearl Couscous**

**Fire Roasted Sweet Potatoes**

**Wild Rice**

**Herb Roasted Potatoes**

Dinner Buffet Includes:

**Mixed Garden Greens with Assorted Dressings**

**Fresh Seasonal Vegetables**

**Artisan Rolls and Butter**

**Dessert Display**

**100% Colombian Coffee and Iced Tea**



# - Hors d'Oeuvres -

## Tray Presentation

**Sliced Fruit Display** small (serves 25) large (serves 50)

The Season's Best Selection of Sliced Fruit with Yogurt Dip

**Fresh Vegetable Display** small (serves 25) large (serves 50)

with Ranch and Onion Dip

## Hot Hors d'Oeuvres

50 Pieces Minimum Per Item

**Chicken Skewers**

With Spicy Plum Sauce

**Spinach Spanakopita**

**Mini Chicken Cordon Bleu**

**Mini Quesadilla**

With Salsa

**Chicken Wings**

Tossed in Your Choice of Honey Barbeque  
or Buffalo Style Hot Sauce

**Chicken Breast Strips**

With Assorted Dipping Sauces

**Meatballs**

With Bourbon Sauce

**Vegetable Spring Rolls**

With Sweet Chili Sauce

**Cannelloni Bites**

Deep Fried Meat & Cheese Stuffed Pasta  
Coated in Italian Seasonings



## Cold Hors d'Oeuvres

50 Pieces Minimum Per Item

**Pinwheels**

Turkey and Ham with Cheddar Jack Cheese  
Rolled in a Tortilla and Sliced into Individual Servings

**Mini Artisan Sandwiches**

Assorted Deli Meat & Cheese on a Mini Artisan Roll

**Jumbo Shrimp Cocktail**

**Assorted Petit Fours**

**Assorted Miniature Cheesecakes**

Chocolate Cappuccino, Silk Tuxedo, New York Vanilla,  
Chocolate Chip, Lemon, Raspberry, Amaretto Almond

**Assorted Gourmet Dessert Bars**

# Liquor Menu

## Beer

### Domestic and Premium Domestic Beer Bottles

Budweiser, Bud Light, Miller Genuine Draft, Miller Lite, Coors Light, Sam Adams, and Sam Adams Light

### Import Beer Bottles

Heineken, Corona, Bass Ale

### Non-Alcoholic Beer

Sharps and O'Doul's

### Coors Light and Miller Lite Keg

16 gallons: approx. 170- 12 oz servings

### Budweiser and Bud Light Keg

16 gallons: approx. 170- 12 oz servings

## Liquor

### Super Premium Liquor

Crown Royal, Grey Goose, Di Saronno, Tanqueray, Superior Bacardi Light, Malibu, Captain Morgan, Dewers, Tia Maria, Patron, Irish Cream, Peach Schnapps, Peppermint Schnapps, Triple Sec

### Premium Liquor

Jack Daniels, Seagram's 7, Southern Comfort, Kahlua, Bacardi Light, Malibu Rum, Captain Morgan, Beefeater Gin, Chivas, Tito's, Peach Schnapps, Peppermint Schnapps, Amaretto, and Triple Sec

### House Bar

Includes Chef's Selection of Wells: Bourbon, Scotch, Rum, Vodka, Gin, Tequila, Amaretto, Peach Schnapps, Peppermint Schnapps, Irish Cream, and Triple Sec.

## Wine

Canyon Road Merlot  
Canyon Road Cabernet  
Canyon Road Chardonnay  
Canyon Road White Zinfandel  
Canyon Road Moscato



## Champagne Toast



# Audio Visual

The Holiday Inn Hotel & Suites is proud to provide innovative solutions to all of your audio-visual needs. For more information please contact the catering department at 417-865-8600. If your needs include an item not listed, just let us know and we'll provide it!

## Projection Equipment Packages

**Data Projection Package SVGA(800x600) 150.00**

Includes LCD Data Projector (SVGA), AV Table with Electricity, Screen and Set-up

**TV/VCR/DVD Package 60.00**

Includes 60" Monitor, VHF VCR/DVD and Cart

## Audio Packages

**Small Audio Package 55.00**

Includes 2-Channel Mixer, 1 10" Speaker,  
1 Wired Microphone and Set-up

**Large Audio Package (Atrium) 125.00**

Includes 2 10" Speakers, 2 Speaker Stands,  
2-channel mixer, 1 Wired Microphone and Set-up

**Additional Hardwired Microphone 35.00**

**Wireless Handheld Microphone 55.00**

**Lavalier Microphone "Wireless Clip-on" 55.00**

## Meeting Accessories

**Flipchart 35.00**

**Additional Pads 12.00**

**Dry Erase Board 5' 25.00**

**Tripod Easel 10.00**

**Podium/Lectern 20.00**

**AV Table with Electricity 10.00**

**Projection Screen 25.00**

**Extension Cord 10.00**

**Power Strip 10.00**

## Miscellaneous Items

**Stage 4'x8' Section 20.00**  
(price per section)

**Dance Floor Small 12.5'x10' 100.00**

**Exhibit Table 25.00**

**Room Reset Fee 100.00**

**Exhibit Table with Electricity 40.00**

**Audio-Visual Technician Hourly Rate 25.00**  
(two hour minimum)

**House Sound Patch 50.00**

## Telephone/Internet Services

**Speaker Phone 45.00**

(Price does not include local or long distance charges)

**Telephone 35.00**

(Price does not include local or long distance charges)

**Dial 8 for Outside Line 35.00**

(Price does not include local or long distance charges)

The above list includes our most commonly requested equipment. The prices listed are the rental rates for each day of use for each unit used. The set-up of normal meeting requirements is complimentary. Should you have any extraordinary request or if you wish a technician to remain at your meeting a labor rate will apply. We are constantly up-dating our rental inventory, adding the latest equipment as it becomes available. Many additional items are available which do not appear on this abbreviated list. If you require special equipment, we are glad to provide it for you. Please call us with your special requirements.



# General Information

## To Our Customers and Guests

We are eager to help you; both in the planning and serving of the function. Should the menu selections presented here not fulfill your requirements, please let us know as we welcome the challenge to custom tailor menus to your specific needs. Thank you for choosing our hotel and the food and beverage team.

## Food and Beverage

All food items served on the hotel premises must be supplied and prepared by the hotels culinary team. All alcoholic beverages to be served on the hotels premises (or elsewhere under the hotels alcoholic beverage license) for the function must be dispensed only by hotel servers and bartenders. Alcoholic beverage service will be denied to those guests who appear to be intoxicated or who are under age.

## Billing and Deposits

We welcome new accounts and require that credit be established with our accounting office thirty days prior to that arrival date if you require billing privileges. Credit can only be established for functions over \$1,000.00. Approved billings are payable within 30 days of receipt of statement. In the event billing arrangements are not made, full payment is due three working days prior to the event or guaranteed with a major credit card. Advanced deposits, when required, are non-refundable 60 days prior to the event (unless otherwise stated on proposal).

## Engineering, Electrical & Audio Visual

Special engineering requirements must be specified to our Catering Departments at least three weeks prior to the function. Charges will be based on labor involved and power drain. A wide selection of audio-visual equipment and services are available in-house on a rental basis. Orders may be placed through the Catering Department.

## Guarantee Agreement

We require a confirmation of guaranteed attendance at least 72 hours in advance of all functions. Your bill will be based on the guaranteed number, plus charges over and above. Meals will be prepared for your guaranteed figure. Our Banquet Kitchen will make every effort to duplicate your menu for any additional guests, in the event this cannot be done, a substitute entrée will be provided. In the event we do not receive a guarantee, we will consider the number of guest indicated as estimated on the catering contract as the guarantee.

## Insurance & Indemnification

Guests shall indemnify and hold Hotel and its affiliates harmless for any and all claims, suits, losses, damages, and expense on account of injury to any party in connection with the function or resulting from damage or destruction of any hotel property by guests or any attendee of the function on the hotel's premises.

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# General Information

## Liability

The hotel reserves the right to inspect and control all private functions. Liability for damages to the premises will be charged accordingly. The hotel cannot assume responsibility for personal property and equipment brought onto the premises.

## Lost & Found

The housekeeping department administers lost and found. The hotel cannot be responsible for damage or loss of any articles or merchandise left in the hotel prior to or following your banquet or meeting. Security arrangements should be made for all merchandise or articles set-up prior to the planned event, or left unattended for any time.

## Parking

The hotel is not responsible for loss or damage to automobiles or their contents while parked on hotel property.

## Room & Set-up Fee

Function rooms are assigned according to the anticipated guaranteed number of attendees; the hotel reserves the right to assign the function room accordingly. The hotel reserves the right to charge an additional fee for set-up changes made the day of the function.

## Service Charge & Tax

All food and beverage functions are subject to applicable service charges and tax as specified on the contract. All food and beverage functions require a minimum number of attendees. Any function not meeting the minimum requirements is subject to a surcharge. Service fees for bartenders, food, station attendants, cashiers, and other additional service staff are applicable. This is in addition to the customary service charge and sales tax.

## Shipping & Receiving

All incoming packages should be addressed to your catering and convention services manager and marked with the company's name and date of your meeting. There is a \$2.00 per box charge for each box received at the hotel/convention center. Because there is limited storage space, boxes can be accepted no more than three working days prior to your meeting. A storage fee is \$5.00/day, per box, will be applied to any materials shipped earlier than three working days prior to the event. Boxes left on premises for longer than one week after departure without shipping instructions will be discarded. Any items over 250 pounds must be delivered to a drayage company; your catering manager can assist you with these arrangements.

This is general information; please see your Catering Contact for full terms and policies

## Room Dimensions

Meeting Room	Usable Sq Ft	Room Dimensions	Theater Style	Classroom Style	U-Shape	Conference Style	Banquet Style	Reception Style
Convention Center	3,000	60' x 50'	300	200	50	N/A	200	250
Rainier	1,650	50' x 33'	125	75	30	40	80	100
Monaco	1,350	50' x 27'	100	63	30	40	70	75
Granada	990	39' x 26'	90	54	25	24	60	70
Cordoba	525	17' x 31'	50	30	N/A	20	30	0
Atrium	2,925	45' x 65'	N/A	N/A	N/A	N/A	200	280
Total Space	7,440							

The Convention Center can be divided into two sections with an air-wall. When the room is divided, one section is Rainier and the other is Monaco

The Atrium is the center of the hotel and is surrounded by six floors of guest rooms and a two-story waterfall.

It is an ideal setting for luncheons, receptions, and weddings

The Ceiling heights are all 8 feet except for the Atrium which is six stories

