



HOLIDAY INN & SUITES
STOCKBRIDGE

Banquet & Catering **MENU**



Holiday Inn & Suites Stockbridge
638 Highway 138 West
Stockbridge, GA 30281



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Property Photos

HOLIDAY INN & SUITES STOCKBRIDGE • BANQUET & CATERING MENU





General Information

These menu selections are just a sampling of what we can offer. Our culinary staff can and will customize a menu to fit your needs. Whether your plans call for a small reception or a gourmet dinner we will work with you every step of the way to exceed your expectations.

CONTRACT GUARANTEE

All events must be confirmed within ten (10) days of request with signed contract and a credit card guarantee or cash deposit of \$250. All events must be paid in full prior to the event. Billing arrangements for all events must be made in accordance with hotel policies.

MEAL GUARANTEE

Hotel policy requires a pre guarantee be given to our Catering Sales Department ten (10) business days prior to your function. A final guarantee must be given five (5) prior to your function. You will be charged for this guarantee or for the actual number that attend, whichever is greater. A guaranteed minimum number of 20 is required in order to prepare a private buffet.

FOOD SERVICE

The Holiday Inn & Suites Stockbridge is responsible for the quality and freshness of food served to all guests. Due to current health regulations, food may not be taken off the premises after it has been prepared and served. All food must be purchased through the hotel with the exception of specialty cakes – i.e. wedding cakes. A Cutting fee of \$75 will apply.

PRICES

As the market price for food products fluctuate, our prices are subject to change without notice. We recommend you confirm all costs with our Catering Sales Department prior to your function. Prices are subject to seven percent (7%) state sales tax.

ROOM & RENTAL

Function rooms are assigned according to the anticipated number of attendees. If there are fluctuations in this number, the hotel reserves the right to reassign the banquet or function room accordingly.

ALCOHOLIC BEVERAGES

\$250 minimum sales with private bar and subject to local ordinances all liquor, beer, and wine must be supplied by the hotel and consumed on the premises.

EQUIPMENT RENTALS

Should you choose to rent equipment from an outside source (staging, linens, tents, etc.) the Holiday Inn & Suites Stockbridge will not be responsible for the loss or damage of those items rented. Replacement or damage charges will be the responsibility of the client.



General Information (cont.)



LIABILITY

The Holiday Inn & Suites Stockbridge reserves the right to inspect and control private functions. Liability for damage to the premises will be charged accordingly. The hotel cannot assume responsibility for the personal property and equipment brought into the conference area.

SERVICE FEE & SALES TAX

Hotel policy requires a service charge of 20% and applicable State Sales Tax of 7% on all food, beverage, and meeting room rental.

ADDITIONAL INFORMATION

All of our meeting room prices include our Basic Setup. This entails tables, chairs, tablecloths, pens, note pads, hard candy and water station. Additional setup arrangements may cost extra.

ADDITIONAL AMENITIES

Wireless Internet.....	Complimentary
Podium.....	Complimentary
Easel.....	Complimentary
Flip Chart.....	\$35.00
LCD Projector and Screen.....	\$75.00
Audio and Microphone.....	\$50.00



Breakfast Buffet

All breakfast packages includes fresh brewed European Roasted Coffee, Assorted Teas, selection of fresh juices, and water.

BREAKFAST OPTIONS

Something Light, Something Fresh

Assorted breakfast pastries, fresh baked muffins, cinnamon rolls, beautiful fruit display, assorted yogurt, assorted cereal and milk.
\$12.95 per person

Stockbridge Fresh Start

Fresh scrambled eggs, thick sliced bacon and sausage link, selection of toast and bagels, whipped butter and preserves, assorted pastries.
\$14.95 per person

Executive Fresh Start Breakfast

Fresh scrambled eggs, diced breakfast potatoes w/ roasted red peppers and onions or old fashion southern grits, choose from thick cut bacon, sausage link, or country ham, buttermilk Biscuits, whipped butter and preserves, sausage gravy, beautiful season fruit display, French toast or pancakes w/ fresh fruit compote, maple syrup.
\$19.95 per person



BREAKFAST ENHANCEMENTS

Oatmeal Bar

Top your own oatmeal with assorted nuts, seasonal berries, and dried fruits.
\$2.50 per person

Yogurt Bar

Build your own yogurt parfait with assorted nuts, granola, and seasonal berries.
\$2.50 per person



Southern Style Grits Bar

Old fashioned southern style grits that can be topped with assorted cheeses, ham, bacon, and scallions.
\$3.00 per person

*Prices do not include 20% service fee and 7% taxes.
 Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.*



Break Service Packages



Coffee Break Packages

EXECUTIVE BREAK PACKAGE

\$24.95 per person (minimum 25ppl)

MORNING SERVICE

Assorted Fresh Bagels, Seasonal Fresh Fruit, Sweet Breakfast Breads, Assorted Fruit Juices, Herbal Teas, Regular and Decaffeinated Coffee with assorted sweeteners and flavored creamers.

MID-MORNING SERVICE

Assorted Soft Drinks, Regular and Decaffeinated Coffee, Herbal Teas, and Water Station.

AFTERNOON SERVICE

Selection of Granola Bars, Protein Bars and Trail Mix, Assorted Soft Drinks and Bottled Waters. Regular and Decaffeinated Coffee, Assorted Herbal Teas with assorted sweeteners and flavored creamers.

BREAKTIME PACKAGES

Let's Go Nuts

\$15.95 per person

Dried Apricots, Mango, Pineapple and Banana, and Yogurt Covered Pretzels, Peanuts, Almonds, and M&Ms, Lemonade or Fruit Punch and Water Station.

Garden Delight

\$11.95 per person

Assorted Raw Veggies w/ Dips, Crisp Pickle Spears, V-8 Vegetable Juice, Roast Red Pepper Hummus, Warm Pita Bread.

Feeling Cheesy

\$13.95 per person

Assorted Cubed Cheese with crackers, fresh sliced fruit, toasted peanuts, house made chips w/ cream cheese dip.

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A La Carte Items

BAKERY SELECTIONS

\$19.95 per dozen

- Danishes
- Assorted Fresh Bagels
- Freshly Baked Jumbo Cookies
- Salted Caramel Brownies
- Fresh Baked Muffins



BEVERAGE SELECTIONS

Sweet or Unsweet Iced Tea.....	\$25.00 per gallon
Fruit Punch or Home Style Lemonade.....	\$28.00 per gallon
Assorted Bottled Fruit Juices.....	\$3.00 each
Assorted Soft Drinks.....	\$2.50 each
Monster™ Energy Drinks.....	\$4.00 each
Dasani™ Bottled Water.....	\$2.50 each
Freshly Brewed Coffee.....	\$30.00 per gallon

FRESH SLICED SEASONAL FRUIT DISPLAY

Small display (25 people).....	\$75.00
Medium Display (50 people).....	\$150.00
Large Display (75 people).....	\$225.00



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Hor D'oeuvres



PRICE PER 10 GUESTS

(minimum 20 guest)

CHEESE TRAY	\$55
Assorted International & Domestic Cheeses with Assorted Crackers	
VEGETABLE KABOBS	\$35
Marinated & Grilled Seasonal Vegetables on a Skewer	
FRESH CRUDITÉS TRAY	\$35
Assorted Seasonal Fresh Vegetable With Dipping Sauce	
HAM & CHEESE PINWHEELS	\$40
Ham & Cheese rolled in a Spinach Tortilla	
MEATBALLS	\$40
Sweet & Sour, BBQ or Swedish	
CHICKEN OR BEEF KABOBS	\$70
Chargrilled Chicken or Beef w/ a Spicy Sweet Chili Asian Glaze	
ARTICHOKE & SPINACH DIP	\$40
Served w/Warm Tortillas	
CHICKEN WINGS	\$55
Lemon Pepper, BBQ, or Buffalo	
BT CHICKEN TENDERS	\$50
House Batter Chicken Tenderloin	
ORIENTAL SPRING ROLLS	\$50
Asian Spring Rolls with Sauces	

Prices do not include 20% service fee and 7% taxes.

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Boxed Lunches

\$13.95 per person (maximum 20 guests)

ALL BOXED LUNCHES INCLUDE:

Homemade Cookie
Bag of Chips
Assorted Condiments
Assorted Soda

HAM

Sliced Ham served on Your Choice of Bread with Swiss cheese, Leaf Lettuce and Tomatoes

TURKEY

Sliced Turkey Breast Served on Your Choice of Bread with Jack Cheese, Leaf Lettuce and Tomatoes

ROAST BEEF

Thinly Sliced Roast Beef Served on Your Choice of Bread with Cheddar Cheese, Leaf Lettuce and Tomatoes

VEGETARIAN

Seasonal marinated and grilled vegetables served on a Spinach wrap with Leaf Lettuce, Avocado and Hummus



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Plated Entrée Sandwiches

GRILLED CHICKEN SANDWICH

\$13.95 per person

Potato Roll with Grilled Chicken, Leaf Lettuce, Sliced Tomato, Swiss cheese, and Roasted Garlic Mayo

CLUB SANDWICH

\$14.95 per person

Sourdough Bread with Smoked Ham and Turkey, Apple wood Bacon, Leaf Lettuce, Sliced Tomato, Aged Provolone and Pesto Mayo

THAT'S A WRAP

\$15.95 per person

Your choice of Grilled Jerk Chicken or Grilled Vegetables, Roasted Red Pepper Mayo, Provolone Cheese, Leaf Lettuce and Tomato wrapped in a flour tortilla.

SERVED WITH:

House Made Chips
Assorted Cookies
Iced tea



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Buffet Selections

All Buffets Include: Water Station, Iced Tea and Chef's Choice of Dessert.

FRESH DELI BUFFET

\$17.95 per person

All natural Sliced Oven Roasted Turkey, Roast Beef, Black Forest Ham, and house made Chicken Salad, assortment of Sliced International and Domestic cheeses, Leaf Lettuce, Sliced Tomatoes, Red Onions and Dill Pickle Spears served with your choice of Red Bliss Potato Salad or assorted Bags of Chips. Whole Wheat Bread, White Bread, Rye Bread accompanied by Mayo and Mustard.

SOUTHWESTERN FAJITA BAR

\$24.95 per person

Marinated Chicken and Steak, Warm Flour Tortillas, Spanish Rice, Flame Roasted Corn and Black Beans with Red Peppers and Onions, Shredded Lettuce, Diced Tomatoes, Onions, Sliced Jalapeno Peppers, Shredded Monterey Jack and Cheddar Cheese Blend. Served with House Made Salsa, Guacamole, and Sour Cream.

DAY AT THE BALL PARK

\$21.95 per person

Grilled 100% all Beef Hot Dogs, Grilled Hamburgers, with all the proper toppings, Fresh Hot Dog and Hamburger Buns, assortment of Sliced International and Domestic cheeses, Shredded Cheddar cheese, and House Made Chips.

ITALIAN BUFFET

\$24.95 per person

Caesar Salad with grated Parmesan cheese and House Made Croutons, Three cheeses and Meat Lasagna, Creamy Alfredo Sauce with Grilled Chicken Breast with Penne Pasta, Grilled Seasonal Fresh Vegetables served with Garlic Bread.

GRANDMA'S SUNDAY BEST

\$35.99 per person

Oxtails, Southern Fried Chicken, Garlic Parmesan Mashed Potatoes, Collard Greens, Black Eyed peas, and Fried Okra and Grandma's Sweet Corn Bread.

Prices do not include 20% service fee and 7% taxes.

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Dinner Buffet



BACKYARD BBQ

1 Entrée.....	\$20.95
2 Entrées.....	\$25.95

Salad (choice of one)

- Southern Potato Salad
- Coleslaw
- Garden Salad
- Pasta Salad

Entrées (choice of one or two entrées)

- Smoked BBQ Pull Pork
- BBQ Chicken
- BBQ Turkey Wings

Sides (choice of two)

- Southern Baked Beans
- Green Beans w/ Roasted Red Peppers
- Old Fashioned Macaroni and Cheese
- Buttered Corn

Drinks

- Sweet and Unsweetened Tea
- Lemonade and Water Station

SUNDAY'S BEST

1 Entrée.....	\$25.95
2 Entrées.....	\$29.95

Salad (choice of one)

- Southern Potato Salad
- Coleslaw
- Garden Salad
- Pasta Salad

Entrées (choice of one or two entrées)

- Southern Fried Chicken
- Baked Chicken
- BBQ Ribs
- Fried Catfish

Sides (choice of two)

- Southern Baked Beans
- Garlic Mashed Potatoes
- Old Fashioned Macaroni and Cheese
- Green Beans w/ Roasted Red Peppers
- Fried Okra

Drinks

- Sweet and Unsweetened Tea
- Lemonade and Water Station

Buffets Come with Chef's Choice of Dessert.



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Build Your Own Dinner Buffet

BUILD YOUR OWN DINNER BUFFET

(A minimum of 25 people)

Entrées

1 Entrée.....	\$34.95 per person
2 Entrées.....	\$38.95 per person
3 Entrées.....	\$42.95 per person

Grilled Tilapia w/ Lemon Dill Cream Sauce
 Slice Angus Top Round w/ Rosemary Au Jus
 Grilled Atlantic Salmon w/ White Wine Cream Sauce
 Bone In Grilled Pork Chops w/ Georgia Peach Glaze
 Coca Cola Honey Glazed Ham
 Sliced Prime Rib w/ Mushroom Demi-Glace

Salads (choice of one)

Garden Salad
 Caesar Salad

Sides (choice of two)

Wild Rice
 Garlic Mashed Potatoes
 Herb Roasted Fingerling Potatoes
 Green Beans w/ Roasted Red Peppers
 Glazed Baby Carrots
 Asparagus w/ Pesto Drizzle

Drinks

Sweet and Unsweet Tea
 Water Station

Buffets Come with Chef's Choice of Dessert.



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Carving Stations

COCA-COLA GLAZED HAM

Serves 50 Guests

\$6.95 per person

HERB CRUSTED BEEF STEAMSHIP

Fresh Horseradish and Au Jus

Serves 25 Guests

\$13.95 per person

PEPPER CRUSTED PRIME RIB OF BEEF

Au Jus, mustard, horseradish, and mayo

Serves 30 Guests

\$15.95 per person

Chef Fee \$75.00



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Plated and Served Dinners

If your party is over 100 guests you must assign seating and provide name plates

DINNER AT THE SOLANGE \$25.95

Salads (Choice of One)

Garden Salad
Caesar Salad

Entrée (Choice of One)

Chicken Marsala
Pecan Encrusted Tilapia
Herb Roasted Beef Loin

Sides (Choice of Two)

Wild Rice Pilaf
Garlic Mashed Potatoes
Roasted Red Potatoes
Asparagus
Green Beans w/Roasted Red Peppers
Vegetable Medley

Drinks

Sweet and Unsweetened Iced Tea or
Lemonade
Water Station

DINNER AT THE ROYCE \$34.95

Salads (Choice of One)

Garden Salad
Caesar Salad

Entrée (Choice of One)

Filet Mignon with a Herb Compound Butter
Grilled Salmon
N.Y. Strip Loin

Sides (Choice of Two)

Wild Rice Pilaf
Garlic Mashed Potatoes
Roasted Red Potatoes
Asparagus
Green Beans w/Roasted Red Peppers
Vegetable Medley

Drinks

Sweet and Unsweetened Iced Tea
or Lemonade
Water Station

Both Dinners Come with Chef's Choice of Dessert.



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Party Packages



PACKAGE 1: SUGGESTED FOR WEDDINGS & CORPORATE EVENTS

Pineapple tree with melted White and Dark Chocolate, Marshmallows, Pound Cake, and Small Fruit Tarts.

Potato Martini Bar served with regular Mashed Potatoes topped with your choice of Chives, Sour Cream, Bacon Bits, Shredded cheese, Whipped butter, or Sweet Mashed Potatoes with Cinnamon, Nutmeg, Raisins, Caramelized Pecans, Marshmallows, and Brown Sugar.

Rosemary Chicken, Catch of the day, Seafood Medley (Shrimp, Mussel, and Crawfish w/ Garlic Alfredo Sauce) on top of Herb buttered pasta.

Steamship Round (Herb slow roasted Black Angus Beef with Au Jus). Horseradish sauce, Crème of mustered, Mayonnaise, Assortment of dinner rolls.

Salad Bar: Field Greens, Red Tomatoes, Cucumber slices, Red Onions, Julienne Red and Green Peppers, Shaved Aged Parmesan, Mushrooms slices, choice of 2 dressings (Caesar, Balsamic, Blue Cheese, Ranch, Italian, Thousand Island, Honey Mustard).

Drinks: Sparkling Punch or Assorted Sodas

\$64.95 PER PERSON BASED ON A MINIMUM OF 25 PEOPLE

PACKAGE 2: SUGGESTED FOR BABY SHOWERS, SWEET 16, & GRADUATIONS

Crudité Platter: Celery, Carrots, Broccoli, Mushrooms, Grape Tomatoes, Zucchini and Squash. Choice of Ranch or Blue Cheese

Fruit and Cheese Tray: Domestic and International Cheeses, Strawberries, Grapes, and Dried Cranberries with Crackers.

Chicken Tenders or Chicken Wings (Lemon Pepper or Buffalo), Swedish Meatballs, Vegetable Spring Rolls

Drinks: Tea and Water Station

Dessert: Mini Cheesecakes

\$22.95 PER PERSON BASED ON A MINIMUM OF 25 PEOPLE



Prices do not include 20% service fee and 7% taxes.

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Bar Offerings



HOUSE SELECTIONS \$5

- Sparkling Champagne
- Vodka
- Gin
- Rum
- Tequila
- Whiskey
- Domestic Beer
- House Wine

PREMIUM SELECTIONS \$7

- Tito's Vodka
- Tanqueray Gin
- Bacardi Rum
- Captain Morgan Spiced Rum
- Jack Daniels Bourbon
- Crown Royal
- 1800 Reposado
- Johnny Walker Black
- Domestic & Imported Beer

SPARKLING CHAMPAGNE

- Korbel \$32 per bottle
- Tott's \$20 per bottle
- Sparkling Cider \$20 per bottle

WINE BY THE BOTTLE

- Canyon Road \$28
- William Hill \$32

NON ALCHOLIC SELECTIONS

- Sparkling Punch \$50 per gallon

TOP SHELF SELECTIONS \$10

- Grey Goose Vodka, Bombay Sapphire Gin, Patron Silver, Tequila, Glenlivet Scotch, Knob Creek Bourbon, Courvoisier VS, Wine Selections



Please Note

Bartender Fee: \$75 for first two hours, each additional hour is \$10.00. Prices are subject to change without notice. All alcohol must be purchased and consumed on premises due to state and local law. \$250 minimum sales with private bar and subject to local ordinances all liquor, beer, and wine must be supplied by the hotel.