



*All menus are customizable with the help of our talented Sales Managers.
We can't wait to host your next meeting or event!*

COMPLETE MEETING PACKAGE

Continental Breakfast, Morning and Afternoon Break are designed for One Hour of Service

Continental Breakfast

Sliced Seasonal Fresh Fruit
Assorted Individual Yogurts
Freshly Baked Muffins and Danish
Assorted Breakfast Breads and Bagels
Preserves, Butter, Cream Cheese

Served with Regular and Decaffeinated Coffee,
Assorted Teas and Chilled Fruit Juices

Mid-Morning

Seasonal Whole Fresh Fruit
Assorted Granola Bars

Served Regular and Decaffeinated Coffee, Assorted Teas,
Assorted Diet and Regular Sodas, Still and Sparkling Mineral Waters

Mid-Afternoon

Individual Bags of Assorted Potato Chips and Pretzels
Freshly Baked Chocolate Chip Cookies
Individual Trail Mix

Served with Regular and Decaffeinated Coffee, Assorted Teas,
Assorted Diet and Regular Sodas, Still and Sparkling Mineral Waters

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BREAKFAST BUFFETS

Breakfast Buffets are designed for One Hour of Service
No Minimum Number of Guests Required for Continental Breakfast Buffets
Minimum of 10 Guests Required for Hot Breakfast Buffets

THE BASIC CONTINENTAL

Freshly Baked Breakfast Pastries served with Fruit Preserves and Butter

Served Regular and Decaffeinated Coffee

Assorted Chilled Fruit Juices

THE HEALTHY STARTER CONTINENTAL

Sliced Seasonal Fresh Fruit Platter

Freshly Baked Low-Fat Muffins

Hot Oatmeal Served with Brown Sugar,
Raisins and Chopped Walnuts

Assorted Individual Yogurts

Served Regular and Decaffeinated Coffee
Assorted Chilled Fruit Juices

THE JFK CONTINENTAL

Sliced Seasonal Fresh Fruit Platter

Freshly Baked Muffins and Danish

Assorted Breakfast Breads and Bagels
Served with Fruit Preserves, Butter, and Cream Cheese

Assorted Individual Yogurts

Served Regular and Decaffeinated Coffee Assorted
Chilled Fruit Juices

THE COMPLETE BREAKFAST BUFFET

Sliced Seasonal Fresh Fruit Platter

Freshly Baked Muffins and Danish

Assorted Individual Yogurts

Scrambled Eggs

Yukon Gold Herbed Breakfast Potatoes

Choice of One: Crisp Bacon or Sausage Links

Served Regular and Decaffeinated Coffee
Assorted Chilled Fruit Juices

THE DELUXE BREAKFAST BUFFET

Sliced Seasonal Fresh Fruit Platter

Freshly Baked Muffins and Danish

Assorted Individual Yogurts

Selection of Assorted Cold Cereals

Hot Oatmeal Served with Brown Sugar,
Raisins and Chopped Walnuts

Scrambled Eggs

Cinnamon French Toast

Served with Grand Marnier Butter and Maple Syrup

Choice of Two: Crisp Bacon, Sausage Links,
Turkey Bacon, or Chicken Apple Sausage

Choice of One: Yukon Gold Herbed Breakfast Potatoes,
Hash Browns, or Lyonnaise Potatoes

Served Regular and Decaffeinated Coffee Assorted
Chilled Fruit Juices

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BREAKFAST BUFFET ENHANCEMENTS

EGG SANDWICHES OR WRAPS

Scrambled Egg, Andouille Sausage and Monterey Jack Cheese
Scrambled Egg, Tomato, Spinach and Feta Cheese
Western Scramble with Trio Peppers, Sweet Onions and Country Ham
Crisp Bacon and Sharp Cheddar Cheese Scramble
Egg White, Turkey Sausage, Caramelized Onion
(Each of your Selections can be served on your choice of Wrap, English Muffin, or Mason Jar)

OMELET STATION

Minimum of 25 Guests

**\$75 Attendant Fee Required per 50 guests*

Prepared to Order with your choice of:

Diced Ham, Sliced Mushrooms, Fresh Herbs,
Monterey Jack Cheese, Cheddar Cheese,
Diced Peppers, Chopped Onions, and Diced Tomatoes

Assorted Breakfast Breads
Served with Fruit Preserves, Butter, and Cream Cheese

Assorted Muffins, Croissants, Danish, or Bagels
Served with Fruit Preserves, Butter, or Cream Cheese

Sliced Seasonal Fresh Fruit Platter

Warm Cinnamon Buns

Whole Seasonal Fruit

Sliced Smoked Salmon Served with Sliced Tomatoes,
Lemon, Capers, and Bermuda Onions

Hot Oatmeal Served with Brown Sugar,
Raisins and Chopped Walnuts

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PLATED BREAKFAST

*Includes a Platter of Freshly Baked Muffins, Danish and Croissants
and Individual Plates of Sliced Fresh Fruit*

ENTRÉE SELECTION

(Choice of One)

Scrambled Eggs

Choice of: Crisp Bacon or Sausage Links
Yukon Gold Herbed Breakfast Potatoes

Vegetable Egg White Frittata

Cinnamon French Toast

Grand Marnier Butter, Maple Syrup

Choice of: Crisp Bacon or Sausage Links

*Served with Regular and Decaffeinated Coffee,
Assorted Teas, Assorted Chilled Fruit Juices*



THEMED COFFEE BREAK PACKAGES

*Breaks are designed for One Hour of Service
Minimum of 10 Guests Required for Themed Coffee Break Packages*

THE MORNING RECHARGE

Freshly Baked Breakfast Pastries
Served with Fruit Preserves and Butter
Served Regular and Decaffeinated Coffee
Assorted Chilled Fruit Juices

THE HEALTH NUT

Individual Hummus with Pita Chips and Celery
Warm Sea Salted Cashews & Almonds
Assorted Granola Bars, Fresh Whole Fruit

Served Regular and Decaffeinated Coffee
Assorted Chilled Fruit Juices

THE REMIX

Create your own with the following:

M&M's, Roasted Almonds, Toasted Coconut,
Peanuts, Dried Cranberries, Granola,
Yogurt Covered Raisins, Pretzels

Served Regular and Decaffeinated Coffee
Assorted Chilled Fruit Juices

THE 281

Warm Bavarian Soft Pretzels

Served with Whole Grain Mustard and Cheese
Fondue Cracker Jacks, Salted Popcorn,
Roasted Peanuts Served Regular and
Decaffeinated Coffee Assorted Chilled Fruit
Juices

THE AFTERNOON PICK ME UP

Individual Bags of Assorted Potato Chips
Pretzels and Trail Mix
Freshly Baked Cookies

Served Regular and Decaffeinated Coffee
Assorted Chilled Fruit Juices

THE SWEET SPOT

Freshly Baked Assorted Cookies
Fudge Brownies, Assorted Candy Bars

Served Regular and Decaffeinated Coffee
Assorted Chilled Fruit Juices

THE YOGURT BAR

Create your own with the following:

Regular and Greek Yogurt
Granola, Assorted Nuts, Dried Cranberries, Dried Coconut,
Assorted Fresh Fruits and Berries

Served Regular and Decaffeinated Coffee
Assorted Chilled Fruit Juices

THE TEXAN

Warm tortilla chips, Texan style salsa and
cowboy queso

Served Water and iced tea



BREAK ENHANCEMENTS / CREATE YOUR BREAK

*Can be added to an existing break package or can be tailored into a custom break package for your group.
Per Person charges are designed for One Hour of Service and have a minimum of 10 guests.*

Regular and Decaffeinated Coffee, Assorted
Teas

Assorted Diet and Regular Sodas

Starbucks Frappuccino or Red Bull Energy Drink

Assorted Breakfast Breads, Assorted Muffins,
Assorted Bagels, Croissants, or Danish
Served with Fruit Preserves, Butter, and Cream Cheese

Freshly Baked Breakfast Pastries

Individual Bags of Assorted Potato Chips,
Pretzels or Trail Mix

Freshly Baked Assorted Cookies

Fudge Brownies or Blondies

Individual Hummus with Pita Chips and Celery

Warm Sea Salted Cashews & Almonds

Assorted Chilled Fruit Juices
Chilled Orange, Grapefruit, and Cranberry Juice

Still and Sparkling Mineral Waters

Bottled Water

Whole Seasonal Fruit

Sliced Seasonal Fresh Fruit Platter

Assorted Granola Bars

Warm Cinnamon Buns

Hot Oatmeal Served with Brown Sugar,
Raisins and Chopped Walnuts

Warm Bavarian Soft Pretzels
Served with Whole Grain Mustard and Cheese Fondue

Sliced Smoked Salmon Served with Sliced Tomatoes,
Lemon, Capers, and Bermuda Onions



LUNCH BUFFETS

*All Lunch Buffets are designed for One Hour of Service
Minimum of 10 guests*

THE IAH

Soup of the Day
Broccoli Slaw
Red Bliss Potato Salad

-Marinated Vegetable and Hummus Wrap
-Grilled Chicken with Spinach, Tomato and
Rosemary Mayonnaise on Ciabatta
-Short Rib with Sweet Onion Jam and
Gorgonzola on a Panini

Chef's Selection of Desserts
Served Regular and Decaffeinated Coffee
Stationed Water

THE Houstonian

Field Green Salad with Balsamic Vinaigrette
Egg Potato Salad

BBQ Ribs
Pulled Pork Sliders

-Homestyle Baked Beans
-Creamy garlic smashed potatoes

Chef's Selection of Desserts
Served Regular and Decaffeinated Coffee
Stationed Water

THE DELI LUNCHEON

Soup of the Day
Tossed Garden Salad with a Selection of Dressings
Homemade Chips

Deli Meat, Grilled Vegetable, and Cheese Platter:
Sliced Roast Beef, Roasted Turkey, Imported Ham, Pastrami,
Marinated Grilled Vegetables, Cheddar, Provolone

Condiments:
Green Leaf Lettuce, Sliced Tomatoes, Onions, Pickles,
Cranberry Mayonnaise, Rosemary Mayonnaise, Mustard

Assorted Breads and Rolls

Chef's Selection of Desserts
Served Regular and Decaffeinated Coffee
Stationed Water

THE ULTIMATE PICNIC LUNCHEON

Soup of the Day
Variety of Garden Greens with a Selection of Dressings

Salad Trimmings to Include:
Hard Boiled Eggs, Avocado, Bleu Cheese Crumbles,
Tomatoes, Crispy Bacon, Cucumbers, Red Onion, Croutons,
Grilled Chicken Breast and Blackened Chicken Breast

Chef's Selection of Assorted Wraps

Chef's Selection of Desserts
Served Regular and Decaffeinated Coffee
Stationed Water



LUNCH BUFFETS

*All Lunch Buffets are designed for One Hour of Service
Minimum of 15 guests*

THE HOMESTYLE

Mixed Greens with a Champagne Vinaigrette
Assorted Rolls

Choice of Two Entrees:

Salmon Filet with a Warm Pineapple Relish
Traditional Baked New England Cod
Grilled Chicken with a Tomato Artichoke Ragù
Boneless Braised Short Ribs
Penne Pasta Primavera

Roasted Seasonal Vegetables
Roasted Garlic Fingerling Potatoes

Chef's Selection of Desserts

Served Regular and Decaffeinated Coffee
Stationed Water

SOUTH OF THE BORDER

Tortilla Soup
Corn and Black Bean Salad
Ground Beef Enchiladas

Fajita Bar to include:

Grilled Chicken, Peppers and Onions, Soft Tortillas,
Shredded Lettuce, Tomatoes, Refried Beans,
Spanish Rice, Pepper Jack Cheese, Cheddar Cheese,
Salsa, Guacamole, and Sour Cream

Warm Churros

Served Regular and Decaffeinated Coffee
Stationed Water

THE SOUTH END

Italian Bread and Garlic Breadsticks
Italian Wedding Soup
Classic Caesar Salad

Fresh Mozzarella, Tomato and Basil Platter
with Olive Oil and Balsamic Vinegar
Pepperoni and Cheese Stromboli
Chicken Bolognese
Cheese Tortellini with Shaved Pecorino

Tuscan Style Cauliflower and Broccoli

Tiramisu

Served Regular and Decaffeinated Coffee
Stationed Water

THE BBQ

Tomato and Cucumber Salad
Tossed Garden Greens with a Selection of Dressings
Pasta Salad with Fresh Vegetables

Black Angus Sirloin Burgers
Good Ole' American Beef Hot Dogs
Boneless BBQ Chicken Breast

Baked Potatoes
Corn on the Cob

Strawberry Shortcake and Fresh Fruit

Served Regular and Decaffeinated Coffee
Stationed Water

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PLATED LUNCHEON

Designed for a Minimum 10 Guests

PLATED SALAD SELECTION

(Choice of one)

Caesar Salad with Romaine Lettuce, Fresh Parmesan, Homemade Croutons, and Caesar Dressing

Field Green Salad with Cucumbers, Cherry Tomatoes, Shaved Carrot, and Choice of Dressing

Spinach Salad with Grilled Red Onion, Roasted Walnuts, Goat Cheese, Tomatoes, and a Champagne Vinaigrette

PLATED ENTRÉE SELECTION

Guarantee of 25+: Choice of Two

Guarantee of 10-24: Choice of One

(Guest Entrée Count Due 7 days in advance)

6 oz. New York Strip Steak
With Artisan Butter

Grilled Chicken Breast,
Tomato Artichoke Ragu

Chicken Marsala

Seared Salmon, Pineapple Relish

Blackened Chicken Breast
in a Cajun Orange Marmalade

Portabella Mushroom Cap, Beet Risotto,
Caramelized Onion Butter

Served with Chef's Seasonal Selection of Starch and Vegetable

PLATED DESSERT SELECTION

(Choice of One)

Cheesecake, Strawberry Sauce

Tiramisu Cake

Served Regular and Decaffeinated Coffee and Assorted Teas



PRE-ORDERED “TAKE IT TO GO” BOXED LUNCH

Select 3 Sandwiches or Wraps:

(Pre-Orders needed 7 days prior to event)

Grilled Chicken Caesar Wrap

Roast Beef and Herbed Cheese on a Baguette

Oven Roasted Turkey with Cranberry Mayonnaise
and Cheddar Cheese in a Wrap

Chicken Salad on Ciabatta

Tuna Salad on Bulky Roll

Ham and Swiss on Rye

Marinated Vegetable and Hummus Wrap

*All to-go lunch boxes include Potato Chips,
Dessert, Bottled Water (Add Side Salad for \$3)*

PRE-ORDERED “SIT DOWN AND STAY” PLATED LUNCH

Select 3 Sandwiches or Wraps:

(Pre-Orders needed 7 days prior to event)

Grilled Chicken Caesar Wrap

Roast Beef and Herbed Cheese on a Baguette

Oven Roasted Turkey with Cranberry Mayonnaise
and Cheddar Cheese in a Wrap

Chicken Salad on Ciabatta

Tuna Salad on Bulky Roll

Ham and Swiss on Rye

Marinated Vegetable and Hummus Wrap

*All to-stay plated lunches include Potato Chips,
Dessert, Bottled Water (Add Side Salad for \$3)*



PLATED DINNERS

Designed for a Minimum 25 Guests

SALAD SELECTION

*Served with Assorted Dinner Rolls
(Choice of One)*

Caesar Salad, Romaine Lettuce, Fresh Parmesan,
Homemade Croutons, Caesar Dressing

Boston Bibb, Vermont Goat Cheese, Mandarin Oranges,
Sliced Almonds, Citrus Orange Vinaigrette

Spinach Salad, Grilled Red Onion, Roasted Walnuts,
Goat Cheese, Tomatoes, Champagne Vinaigrette

Field Greens, Romaine, Radicchio, Carrot, Cherry Tomatoes,
Pickled Red Onion, Basil-Balsamic Vinaigrette

ENTRÉE SELECTION

*(Choice of Two – Guest Entrée Selection Due 7 days in advance)
Served with Chef's Seasonal Selection of Starch and Vegetable*

New York Strip Steak, Wild Mushroom Sauce

Boneless Braised Short Ribs

Grilled Filet Mignon, Asiago Demi Glaze

6 oz. New York Strip Steak and
Grilled Marinated Shrimp

Herbes de Provence French Cut Chicken,
Champagne Beurre Blanc

Chicken Picatta, White wine,
lemon-butter sauce

(Continued on Next Page)



Grilled Chicken, Mushroom Sauce

Sesame Crusted Salmon, Yuzo Glaze

Portabella Mushroom Cap, Beet Risotto,
Caramelized Onion Butter

DESSERT SELECTION

(Choice of One)

Cheesecake, Strawberry Sauce

White and Dark Chocolate Mousse Cake

Four Season Torte

Black Forest Cake

Served with Starbucks® Coffee and Tazo® Teas

PLATED DINNER ADDITIONS

SOUP COURSE

(Choice of One)

Chicken Tortilla Soup

Soup of the Day

APPETIZER COURSE

(Choice of One)

Farfalle Pasta with Grilled Vegetables
in a Lemon Butter Sauce

Penne a la Vodka
with Shaved Parmesan

Grilled Chicken Risotto Cake with a
Basil Tomato Relish and Pesto Oil

Crab Cake with Roasted Corn and
Concasse Tomatoes in a Lime Beurre Blanc

Shredded Braised Short Rib and Herb Potato Cake
with Horseradish Cream

Pan Seared Scallop with Mediterranean Couscous
in a Warm Lemon Vinaigrette

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DINNER BUFFET

Designed for a Minimum of 25 guests

Soup Du Jour

Mixed Greens Salad with a Selection of Dressings

Assorted Rolls and Butter

ENTRÉE SELECTION

- Grilled Chicken in a Tomato Artichoke Ragu
- Chicken Picatta with Capers in Lemon Butter
- Seared Chicken Breast with Tarragon Cream
- Blackened Chicken Breast in a Cajun Orange Marmalade
 - Sesame Salmon Filet in Yuzo Sauce
 - Traditional Baked Cod
 - Boneless Braised Short Ribs
 - New York Strip Steak with Artisan Butter
 - Pesto Cheese Tortellini

Choice Of: Rosemary Fingerling Potatoes or Garlic Mashed Potatoes
Roasted Seasonal Vegetable

DESSERT

Chef's Selection of Miniature Pastries

Served with Starbucks® Coffee and Tazo® Teas

HARRIS COUNTY *(Select One Entree)*

MONTGOMERY COUNTY *(Select Two Entrees)*

WALLER COUNTY *(Select Three Entrees)*



RECEPTION HORS D'OEUVRES

COLD HORS D' OEUVRES

Cocktail Shrimp, Cocktail Sauce

Fig and Goat Cheese Crostini

Smoked Salmon Canapé

Vegetarian Crepe

Caramelized Onion and Tomato Bruschetta

Cajun Beef Fried Wontons

HOT HORS D' OEUVRES

Bacon Wrapped Scallops

Smoked Brisket Empanada

Cozy Shrimp, Duck Sauce

Italian Sausage Risotto, Marinara

Crab Cakes, Remoulade

Spinach and Cheese Phyllo, Tzatziki

Spring Roll

Vegetarian Samosa

Sesame Chicken, Sweet and Sour Sauce

Brie, Almond, Pear in Phyllo

Grilled Cheese & Tomato Soup Shooter



STATIONARY DISPLAYS

FRUIT AND CHEESE DISPLAY

An Array of Sliced Seasonal Fruit and Cheeses
Served with Sliced, Crusty French Bread and Crackers

FRESH GARDEN CRUDITES

Baby Carrots, Cucumber Sticks, Pepper Strips,
Grape Tomatoes, Celery Sticks, Broccoli, and Cauliflower
Served with Cool Ranch Dip

TEXAN CHEESE BOARD

Local and Regional Cheese Variety, Dried Fruit,
Sliced Baguettes and Grain Crackers
Served with a Seasonal Chutney

ANTIPASTO DISPLAY

Prosciutto, Mortadella, Salami, Provolone,
Fresh Buffalo Mozzarella, Marinated Olives, Artichokes, Grilled Fennel,
Pepperoncini, and Italian Bread

BREADS & SPREADS

Tomato Basil Bruschetta, Baba Ghanoush, Hummus,
Black Olive Tapenade, Spinach Dip,
Served with Assorted Breads and Pita Chips



SPECIALTY STATIONS

Designed for a Minimum of 25 guests

**Some Stations Require an Attendant at \$75.00 - One Attendant per 100 Guests is Recommended*

PASTA STATION

Attendant Required

Choice of: (2) Pastas and (2) Sauces:

Pasta: Gnocchi, Penne, Cavatelli, Farfalle Pasta or Cheese Tortellini

Sauce: Roasted Garlic Cream, Pesto, Marinara, or Bolognese Sauce

Served with:

Italian Bread, Garlic Bread Sticks and Grated Parmesan Cheese Crostini with Bruschetta Mix

CARVING STATION

Attendant Required

ROAST PORK LOIN

Grain Mustard Sauce and Hard Rolls

Serves 40 People
\$

OVEN ROASTED TURKEY BREAST

Served with Cranberry Chutney,
Traditional Gravy and Hard Rolls

Serves 30 People

ROASTED TENDERLOIN OF BEEF

Served with a Béarnaise,
Horseradish Cream and Hard Rolls

Serves 20 People

HERB ROASTED SIRLOIN

Pinot Noir Sauce and Hard Rolls

Serves 30 People

MAKER'S MARK BOURBON GLAZED BONE-IN HAM

Whole Grain Mustard Sauce
and Hard Rolls

Serves 50 People



SPECIALTY STATIONS

Designed for a Minimum of 25 guests

**Some Stations Require an Attendant at \$75.00 - One Attendant per 100 Guests is Recommended*

SLIDER STATION

Barbecue Pulled Pork, Buffalo Chicken, and Cheeseburger
Served with Sweet Potato Wedges

CHOP CHOP SALAD STATION

Romaine Lettuce, Dried Cranberry, Chick Peas, Cucumber, Tomato, Broccoli,
Black Olives, Carrots, Cheddar Cheese, Goat Cheese
Blue Cheese, Balsamic, Ranch

PANINI STATION

Short Rib and Gorgonzola, Corned Beef Reuben, Turkey, Avocado and Alfalfa Sprouts,
Tomato, Mozzarella and Basil, Sea Salted Fries

KABOB STATION

Marinated Vegetables, Chicken Breast, Shrimp and Beef
Served with Mango Chutney, Pineapple Relish, and Mint Pesto

SMALL PLATES

Vegetable and Gouda Panini, Kale Chips
Lobster Roll and Bistro Chips
Individual Shepherd's Pie
Roasted Chicken Thigh, Traditional Stuffing, Cranberry Sauce

FLATBREAD

Choice of 3 Flatbreads: ·Pepperoni · Caramelized Onion Plum Tomato, Basil, Mozzarella ·
· Wild Mushroom, Pistachio, Ricotta · Grilled Chicken, Barbecue Sauce, Diced Red Onion ·
· Italian Sausage, Cherry Peppers · Prosciutto, Pear, Arugula, Balsamic Reduction ·



BEVERAGE OPTIONS

ULTRA PREMIUM Brands Include:

Grey Goose Vodka, Bombay Sapphire Gin, Bacardi Superior, Captain Morgan, Jack Daniels, Johnny Walker Black, Mt. Gay Rum, Crown Royal, Knob Creek Bourbon, Patron Silver Stone Cellars Merlot, Cabernet Sauvignon, Chardonnay, and Pinot Grigio, Napa Beringer White Zinfandel, California Budweiser, Michelob Ultra, Bud Light, Samuel Adams Boston Lager, Heineken, Goose Island IPA

PREMIUM Brands Include:

Absolut Vodka, Tanqueray Gin, Bacardi Silver, Captain Morgan, Jack Daniels, Johnnie Walker Red, Seagrams VO, Maker's Mark, 1800 Silver Tequila, Stone Cellars Merlot, Cabernet Sauvignon, Chardonnay, and Pinot Grigio, Napa Beringer White Zinfandel, California Budweiser, Michelob Ultra, Bud Light, Samuel Adams Boston Lager, Heineken, Goose Island IPA

HOSTED CASH BAR

(\$75 bartender fee per bartender – 1 bartender per every 75 guests)

Cash bars require \$125.00 cashier fee with a minimum \$500.00 spend. Bar total is below \$500.00, the difference will be applied to meeting room rental.

HOSTED BEER & WINE BAR

Stone Cellars Merlot, Cabernet Sauvignon, Chardonnay, and Pinot Grigio, Napa Beringer White Zinfandel, California Budweiser, Michelob Ultra, Bud Light, Samuel Adams Boston Lager, Heineken, Goose Island IPA

CHAMPAGNE TOAST

House Champagne: Freixenet Blanc De Blancs

Holiday Inn Houston Intercontinental is the only licensed authority to sell and serve liquor for consumption on the premises; therefore, liquor is not permitted to be brought to the hotel. Alcoholic Beverages service may be denied to those guests who appear to be intoxicated or are under age. *All Holiday Inn Houston Intercontinental bar arrangements will be closed thirty (30) minutes prior to the scheduled conclusion of the event. Hotel does not permit for last calls to be offered.*



GENERAL INFORMATION

The hotel must provide all food and beverage served on the premises of Holiday Inn Houston Intercontinental. Menu planning, room set up and other details must be arranged at least 14 days in advance. Food and beverage prices are subject to a 22% taxable administrative fee and applicable TX sales tax. Prices are subject to change.

GUARANTEE POLICY

For all private functions, the hotel must have a specified attendance number five (5) business days prior to the function. This number will be considered a guarantee, not subject to reduction and charges will be made accordingly. We charge for the guarantee or the number served, whichever is greater. The hotel cannot be responsible for service more than 3% over the guarantee up to a maximum of 10 guests. If no guarantee is received by our Catering office, we will consider the highest number of guests indicated as expected on the banquet event order as the guarantee.

MULTIPLE CHOICE MENUS

The hotel will supply tickets indicating entree selection to the designated group contact for him/her to hand out to his/her attendees. Plated Menus with more than one entrée with always need to give a breakdown of how many of each entrée is needed.

BEVERAGE

It is in violation of Texas State Law to bring any alcoholic beverage into the hotel from the outside. Anyone believed to be bringing alcoholic beverages into the building may result in legal action. This is for guests occupying all sleeping rooms as well as function rooms. A bar fee of \$75.00 per bar set up is required for all bars. Cash bars require \$125.00 cashier fee with a minimum \$500.00 spend. The hotel management reserves the right to close any bar if it deems necessary.

SEATING

Round tables of ten are the usual preference. Other seating arrangements are available when space permits. Please advise if a head table is required.

DECORATIONS

The Catering Department is happy to assist you with decorations. The hotel will not permit the affixing of anything to the walls, floor or ceiling with nails, carpet tape or other substances. Please consult the Catering Department for assistance. There are no smoke machines, bubbles, confetti cannons permitted.

USE OF FUNCTION SPACE

To protect the safety and security of all Hotel guests and property, group will obtain Hotel's advance written approval before using items in event and function space that could create noise, noxious odors or hazardous effects (e.g. loud music, smoke or fog machines, dry ice, confetti cannons, candles, or incense) and before engaging in any activities outside of the reserved function rooms (e.g., registration table). Group will obtain any required Fire Marshall or other safety approvals, and will pay any expenses incurred by Hotel as a result of such activity, such as resetting smoke or fire alarms or usual clean-up costs.

BANNERS

Our Engineering Department will hang any banners in your function room for a fee of \$25.00 per banner. Banners in public areas are at the discretion of Hotel management.

ENGINEERING AND AUDIO-VISUAL

Special engineering requirements, such as electrical and Internet needs, must be specified to our Catering Department at least one month prior to the function. In addition, we have a full service audio-visual company on premises to assist with all the needs in this area. There may be a charge for utilizing audio visual from a company other than our in-house services.

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