

Catering Menu



Holiday Inn®

AN IHG® HOTEL



Functions under 20 People must choose Plated Meal.
\$3 fee per person for Guarantees less than 30 people.

Holiday Breakfast Buffet \$20

Scrambled Eggs
Home Fried Potatoes
Sliced Fresh Fruit
Assorted Breakfast Pastries
Choice of Bacon or sausage
Freshly Brewed Coffee

Continental Breakfast Buffet \$16

Sliced Fresh Fruit
Assorted Yogurts
Assorted Muffins
Assorted Danish
Freshly Brewed Coffee

Country Breakfast Buffet \$23

Choice of Scrambled Egg, Western Scrambled Eggs, or Quiche of the Day
Home Fried Potatoes
Sliced Fresh Fruit
Assorted Danish
Choice of Bacon or Sausage
Choice of French Toast or Waffle
Freshly Brewed Coffee

Early Riser \$14

Whole Fresh Fruit
Bagels with Cream Cheese
Freshly Brewed Coffee

22% Administrative Fee Added to the Event Total. 9% Tax Will be Applied to All Food and Beverage.



Plated Breakfast

Innjoyable Breakfast \$18

Fluffy Scrambled Eggs
Choice of Bacon or Sausage
Country Fried Potatoes

Sunrise Sandwich \$16

Toasted English Muffin topped with
Scrambled Eggs, Sausage, and Cheddar
Cheese
Served with Fresh Fruit Salad

Plated Lunch

All Sandwiches / Wraps are Served with House-Made Potato Chips.
All Meals are Served with Iced Tea and Chef's Choice Dessert.
Add a House Salad to any Meal for an Additional \$3 per person.

Chicken Caesar Wrap \$18

Crisp Romaine Lettuce and Shaved Parmesan
Cheese Tossed in Caesar Dressing, with
Grilled Chicken Strips Wrapped in a Flour
Tortilla

Grilled Chicken Sandwich \$17

Grilled Chicken Breast
on a Toasted Pretzel Bun
Served with Swiss Cheese
Roasted Garlic Mayo, Lettuce, Tomato and
Fresh Red Onion

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Crispy Chicken Salad \$18

Fresh mixed greens topped with cucumbers, tomatoes, cheddar cheese, and crispy buttermilk chicken strip

Chicken Tortellini \$20

Grilled Chicken atop Cheese Stuffed Tortellini
Tossed in a Creamy Pesto Sauce

Chicken Medley \$22

Grilled Chicken Tossed with Broccoli, Carrots, Roasted Red Peppers and Penne Pasta
Topped with a Creamy White Wine Sauce

Cobb Salad \$18

Fresh Mixed Greens Topped with Diced Red Onion, Grape Tomatoes, Cucumbers, Chopped Bacon, Hard-Boiled Egg and Crumbled Bleu Cheese

Add Grilled Chicken for \$3 More

Stuffed Portabella Mushroom \$18 (Vegetarian)

Baked Portabella Mushroom Stuffed with Mozzarella Cheese, Roasted Red Peppers, Caramelized Onions and Sautéed Spinach

Served with a Vegetable Medley

Kale Salad \$16

Fresh Kale, Golden Raisins, Almonds, Dried Cranberries, Served with a Cilantro Vinaigrette

Add Grilled Chicken for \$3 More

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Lunch Buffets

All Lunch Buffets Served with Chef's Choice Dessert, Iced Tea, and Water.

Functions under 20 People must choose Plated Meal.

\$3 fee per person for guarantees less than 30 People.

\$5 fee per person for Lunch Buffets served at Dinner.

The Corner Deli \$27

Roast Beef, Turkey, and Ham

Assorted Cheeses

Toppings of Lettuce, Sliced Tomato, Red Onions, Pickle Spears and Condiments

Potato Buns, White, Wheat, and Rye Bread, or Pretzel Bun

Choose Two: House Salad, Caesar Salad, House-Made Potato Chips, Seasonal Fruit Bowl, Coleslaw, Potato Salad,

or Soup du Jour

On the Border \$28

Southwest Style Salad with Avocado Ranch Dressing, Spanish Rice, Refried Beans, Spicy Nacho Cheese Dip, Seasoned Taco Beef, Fajita Chicken with Onions and Peppers, Served with Warm Flour Tortillas, Tortilla Chips, Chopped Lettuce, Sour Cream, Guacamole, Pico de Gallo, and Cheddar Cheese

Tailgate \$28

Fresh Garden Salad Served with House Dressing

Choose Two: BBQ Chicken Breasts, Fried Chicken, Brisket, Pulled Pork, Pulled Chicken, All-Beef Hotdog, Bratwurst, Italian Sausage with Onions and Peppers

Choose Three: House-Made Potato Chips, Baked Beans with Bacon, Corn O'Brien, Mac 'n Cheese, Potato Salad, Cottage Cheese, Cheesy Potatoes, Coleslaw, Potato Wedges, or Seasonal Fresh Salad

Taste of Italy \$30

Soup du Jour, Italian Inspired Garden Salad, Sautéed Vegetables and Breadsticks

Choose Two: Cheese Manicotti, with Marinara Sauce, Penne Alfredo with Grilled Chicken, Chicken Parmesan, Eggplant Parmesan, Meat Lasagna, Chicken Marsala, Spaghetti and Meatballs, or Cheese Stuffed Tortellini in a Creamy Pesto Sauce

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Caribbean \$28

Jamaican Jerk Chicken Breast, Slow Roasted Pork with Pineapple Salsa, Caribbean Coleslaw, Island Vegetable Medley, Coconut Rice, Dinner Rolls with Whipped Butter

Loaded Baked Potato Bar \$20

Fresh Garden Salad Served with House Dressing, Large Baked Potato Served with Whipped Butter, Sour Cream, Shredded Cheddar Cheese, Bacon Bits, Broccoli, Chili, Tomatoes, Jalapenos, Diced Onion, and Chives

Lunch Buffets

All Lunch Buffets Served with Chef's Choice Dessert, Iced Tea, and Water.
Function Under 20 people Must Be Plated.
\$3 fee per person for guarantees less than 30 people.

Executive Buffet \$32

Soup du Jour, Garden Salad with House Dressing,
Seasonal Fresh Vegetables

Choose One: Rice Pilaf, Oven Roasted Red Potatoes, Mashed Potatoes,
Mac 'n Cheese, Baked Potato with Whipped Butter,
Cheesy Au Gratin Potatoes

Choose Two: Fried Chicken, Roasted Pork Loin, Baked Salmon,
Seasoned Grilled Chicken, BBQ Pulled Pork

Boxed Lunches \$27

\$3 fee per person for guarantees more than 20 people.
Includes Condiments, Whole Fresh Fruit, House-Made Potato Chips,
Pickle Spear, and Chef's Choice Dessert

Please select two of the below options:

Chicken Salad Sandwich: Creamy Chicken Salad on a Pretzel Bun
with Lettuce, Tomato, and Red Onion

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Ph. 317.455.2454 dos@hiindyairport.com



Turkey Sandwich: Oven-Roasted Turkey Breast, Cheddar Cheese, Lettuce, Tomato, and Red Onion on a Pretzel Bun

Roast Beef Sandwich: Thick-Cut Roast Beef, Monterey Jack Cheese Lettuce, Tomato, and Red Onion on a Pretzel Bun

Ham Sandwich: Sliced Honey Ham, Swiss Cheese, Lettuce, Tomato, and Red Onion on a Pretzel Bun

Plated Dinner

All Dinner Entrées Served with Garden Salad with Assorted Dressings, Fresh Baked Rolls and Butter, Iced Tea, Water, and Chef's Choice Dessert.

Herb Roasted Chicken \$27

Served on a bed of mashed potatoes with a seasonal vegetable

Tuscan Chicken \$28

Grilled Chicken Breast Topped with a Creamy White Wine Sauce, Sautéed Spinach, Tomatoes, and Mushrooms Served over a bed of Wild Rice

Teriyaki Atlantic Salmon \$30

Teriyaki Glazed Atlantic Salmon Served with Rice Pilaf and Asparagus

Bourbon Glazed Pork Chop \$30

Sweet Bourbon Glaze over a Hand Cut Pork Chop Served with Stuffing and Cinnamon Apples

Sriracha Sirloin Steak \$38

A 10 oz. Sirloin Steak Marinated in our Sriracha Glaze, Served with Red Skin Mashed Potatoes, and Sautéed Seasonal Vegetables

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Dinner Buffets

All Buffets are Served with Iced Tea, Water, Rolls with butter, and Chef's Choice Dessert.

\$3 fee per Person for Guarantees Less Than 30 People.

\$5 fee per person for Lunch Buffets served at Dinner.

Create Your Own Buffet \$35

Choose One: Mixed Green Salad with House Dressing, Caesar Salad, Kale Salad with Cilantro Vinaigrette

Choose One: Green Beans, Buttered Corn, Honey-Thyme Carrots, Sautéed Squash, Vegetable Medley

Choose One: Oven Roasted Red Potatoes, Mashed Potatoes, Baked Potato with Whipped Butter, Rice Pilaf, Mac `n Cheese, Cheesy Potato au Gratin

Choose Two: Bourbon Glazed Pork Loin, Country Fried Chicken, Tuscan Chicken, Teriyaki Salmon, BBQ Pulled Pork, Chicken Parmesan, Chicken Marsala, Beef Flank Steak, Beef Brisket, BBQ Chicken Breast

Holiday Buffet \$37

Choose One: House Salad, Caesar Salad, or Soup du Jour

Choose One: Stuffing, Cranberry Sauce, Candied Yams, Green Beans, Buttered Corn, Honey-Thyme Carrots, Sautéed Squash, Seasonal Vegetable Medley

Choose One: Rice pilaf, Oven Roasted Potatoes, Mashed Potatoes with Gravy, Mac `n Cheese

Choose Two: Carved Honey Glazed Ham, Carved Slow Roasted Turkey, Fried Chicken, Salmon with Lemon Pepper Caper Sauce, Bourbon Glazed Pork Loin, Chicken Cordon Bleu, Mahi Mahi

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All Day Break

All Day Break Packages Offer a Set Price for Breakfast, Morning Break, and Afternoon Break.

Please Look at the Plated or Buffet Lunch Options for Pricing on a Lunch.

Platinum Package \$27

Continental Breakfast with Assorted Danish,
Muffins, Seasonal Fruit Salad, Bakery
Breads, Coffee, and Hot Tea
Mid-Morning Coffee Refresh
Sweet and Savory Afternoon Break
Bottled Water

Spire Package \$32

Continental Breakfast with Assorted
Danish, Muffins, Seasonal Fruit, Bakery
Breads, Bagels with Cream Cheese,
Butter, and Fruit Preserves,
Coffee, and Hot Tea
Mid-Morning Coffee Refresh, Seasonal
Fruit Display and Assorted Yogurts
Sweet and Savory Afternoon Break
Bottled Water

Afternoon Break

Build Your Own PM Break \$14

Choose Three: Assorted Granola Bars, Trail Mix, Assorted Candy Bars, Freshly Baked Cookies,
Freshly Baked Brownies, Sliced Fresh Fruit, House-Made Potato Chips,
Seasonal Fruit Salad, Hummus with Pita Chips

Sweet and Savory \$15

Fresh Baked Cookies, Chocolate Brownies, House-Made Potato Chips and Assorted Nuts

Intermission \$16

Soft Pretzels with Nacho Cheese, Tortilla Chips with Nacho Cheese Dip, and Assorted Candy Bars

Healthy Break \$15

Granola Bars, Seasonal Fruit Salad, Hummus with Pita Chips, and Bottled Water

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AI A Cart Options

Freshly Brewed Coffee	\$30 per 1.5 gallon
Assorted Soda	\$3 per Can
Red Bull	\$5 per Can
Lemonade or Iced Tea	\$20 per Gallon
Apple Juice	\$18 per Carafe
Orange Juice	\$21 per Carafe
Bottled Water	\$3 per Bottle
Fresh Baked Cookies	\$27 per Dozen
Brownies	\$27 per Dozen
Assorted Muffins	\$27 per Dozen
Coffee Cake Slices	\$27 per Dozen
Assorted Danish	\$30 per Dozen
Bagels & Cream Cheese	\$27 per Dozen
Granola Bars	\$24 per Dozen
Whole Fresh Fruit	\$21 per Dozen
Sliced Fresh Fruit	\$8 per Person
Individual Bags of Chips	\$6 per Bag
Hummus & Pita Chips	\$21 per Pound
Spinach Dip	\$21 per Pound
Soft Pretzels with Cheese Dip	\$30 per Dozen
Burger Theory Slider Tray	\$35 per Dozen
Assorted Nuts	\$35 per Pound
Mini Quiche	\$27 per Dozen
Pizza (8 slices)	\$18 per Pizza

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Hors D'oeuvres

Butler Service is \$100 per 50 People

	50 Pieces	100 Pieces
Broccoli Cheddar Bites	\$90	\$175
Chicken Tenders	\$110	\$190
Southwestern Style Chicken Egg Rolls	\$115	\$225
Chicken Wings (BBQ, Buffalo, Garlic)	\$130	\$235
BBQ Meatballs	\$100	\$180
Swedish Meatballs	\$100	\$180
Shrimp Cocktail with Our Spicy Cocktail Sauce	\$160	\$270
Vegetable Egg Rolls with Sweet Sour Sauce	\$95	\$180
Mini Crispy Chicken Sliders	\$115	\$205
Mini Beef Wellington	\$110	\$200
Chicken Cordon Bleu Bites	\$150	\$260
Steak and Cilantro Empanada with Fresh Salsa	\$125	\$225
Bacon Wrapped Scallops	\$240	\$320
Hummus Roasted Pepper with Pita Chips	\$95	\$175
Mini Chicken Quesadilla	\$110	\$220
	Small	Large
Cheese Tray with Cracker's	\$200	\$375
Fresh Fruit with Dipping Sauce	\$170	\$310
Fresh Crudités with Garden Ranch Dip	\$165	\$300

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Beverages

\$150 Bartender and Set-up for a Period of Three Hours

If Sales Exceed \$500 per Three Hours, the Bartender and Set-Up Fee Will Be Waived

Keg pricing available upon request

Cash Bar-Priced per Beverage

Premium Brands - \$10
Call Brands - \$8
Well Brands - \$7
Domestic Beer - \$7
Premium Beer - \$8
House Wine - \$7
Premium Wine - \$9
Soft Drinks - \$3
Bottled Water - \$3

Host Bar-Priced per Beverage

Premium Brands - \$10
Call Brands - \$7
Well Brands - \$6
Domestic Beer - \$6
Premium Beer - \$7
House Wine - \$7
Premium Wine - \$9
Soft Drinks - \$3
Bottled Water - \$3

Bar Package Pricing

Beer/Wine/Soda

2 Hours \$15 per person

3 Hours \$18 per person

4 Hours \$23 per person

Each Additional Hour Add \$3 per person

House Brands

2 Hours \$23 per person

3 Hours \$27 per person

4 Hours \$30 per person

Each Additional Hour Add \$6 per person

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Audio Visual Pricing

All Audio Visual Equipment is subject to 7% sales tax and 22% administrative fee

LCD Projector & Screen	\$150/Day
6 ft. Projection Screen	\$100/Day
Wireless Handheld Microphone	\$120/Day
Wireless Lapel Microphone	\$120/Day
Flip Chart with Markers	\$30/Day
White Board with Markers	\$30/Day
POLYCOM Speaker Phone	\$35/Day
DVD Player	\$25/Day
Ethernet Cables	\$5 Ea/Day
Extension Cords / Power Strips	\$ 5 Ea/Day
Flat Screen TV	\$75/Day

All other Audio Visual Equipment will need to be rented through our AV provider on your own, or through the assistance of our Sales Department for an additional charge.

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FOOD AND BEVERAGE

ALL FOOD AND BEVERAGES ARE PROVIDED EXCLUSIVELY BY THE HOLIDAY INN INDIANAPOLIS AIRPORT. OUTSIDE FOOD AND BEVERAGE PROHIBITED*.

(*INCLUDING ALL ALCOHOLIC AND NON-ALCOHOLIC BEVERAGES)

If outside food & beverage is brought into the banquet facility, the Holiday Inn reserves the right to charge a penalty fee for those items based on current menu pricing.

Please note that prices and menus are subject to change at any time. Menus should be finalized one month prior to the event. Holiday Inn Indianapolis Airport has an open bakery policy for special event cakes such as wedding cakes; you may use any baker that has a proof of insurance, Retail Merchants License, and board of health certificate. There is a cake cutting fee of \$1.50 per person, which includes cake cutting, china, and service. The client is responsible for contacting their baker directly to make arrangements.

GUARANTEES

The final guarantee of attendance is due (4) business days prior to your event to ensure all requests can be accommodated. You may not decrease once the guarantee has been given. All charges will be based on the guaranteed number, or actual attendance, whichever is greater.

ADMINISTRATIVE FEE AND TAXES

22% Administrative fee Added to the Event Total.

9% Tax Will be Applied to All Food and Beverage.

7% Tax Will Be Applied to All Other Charges.

FOOD AND BEVERAGE

Food items and beverages for buffets and appetizer receptions will only be available for consumption for a maximum period of one hour following the serving time. No food or beverages provided by the hotel may be removed from the property. All alcoholic beverage service is suspended 30 minutes prior to the conclusion of the function.

PRICING FOR CHILDREN

Our Chef can produce child friendly meals upon request. Special pricing is available if you choose to have the same buffet meal for the children, age three to ten, attending your function.

SPECIAL DIETARY NEEDS

Our Chef can prepare and meet most special dietary or vegetarian needs. Please make your request in advance to your sales and catering manager. The hotel may not be able to fulfill any requests made without advance notice.

BILLING/DEPOSITS

For all food, beverage, and miscellaneous items, payment is due in full 4 business days prior to event. Any additional items charged on a consumption basis will be paid at events conclusion. For all social functions a deposit in the amount of 50% of the estimated charges is due upon the submission of a signed contract. Final payment for all social functions is due ten (10) business days prior to event. We will provide a Banquet Event Order form with an itemized list of all known charges prior to event. A check will be issued by the hotel within 30 days of the conclusion of the function for any over payments.

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DECORATIONS

While choosing decorations for your event, please keep in mind the following guidelines:

- Items may not be affixed to the wall in a way in which the walls would be damaged. This includes but is not limited to the use of duct tape, pushpins, glue, nails, etc.
 - All candles must be in a container that protects the flame.
 - No confetti is permitted. Otherwise, a \$200 additional clean-up fee will be assessed.
 - All items must be removed upon the completion of the event.
 - The Holiday Inn Indianapolis Airport is not responsible for items damaged or left after the event.
- *We allow pre-arranged advance access to meeting rooms based on availability.

MISCELLANEOUS

All events must end by 12 A.M.

The Holiday Inn Indianapolis Airport is a full-service facility. The hotel maintains black table linens and black napkins. You may choose the standard hotel linen at no fee or for a nominal charge the hotel can obtain colors of your choice. An additional \$200 fee is applied for excessive room set-up changes that occur within twenty-four (24) hours of scheduled event start time.

MEETING MATERIAL DELIVERIES

The hotel will not accept any packages for meetings more than (3) days prior to your event. The Holiday Inn will not be responsible for the unloading of any materials and/or the condition of the packages upon their arrival prior to your event. The Holiday Inn is not responsible for return shipping on any items, unless previously arranged with the hotel.

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