



Holiday Inn

AN IHG® HOTEL



CATERING & *Events Guide*

DELICIOUS FOOD. EXCEPTIONAL SERVICE.
MEMORABLE EVENTS.

Thank you for selecting us!

We specialize in providing delicious and
beautifully presented food for any occasion.



H Holiday Inn
AN IHG HOTEL
CONVENTION CENTER

Great Food Brings People Together!
LET US HELP YOU CREATE SOMETHING AMAZING!

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JOHNSON CITY CONVENTION CENTER

WELCOME TO Holiday Inn

JOHNSON CITY CONVENTION CENTER



*Delicious food. Exceptional service.
Memorable events.*

Thank you for considering Holiday Inn Johnson City Convention Center for your upcoming event. From intimate gatherings to grand celebrations, our culinary team is here to help you create an exceptional dining experience that your guests will remember.

We take pride in preparing fresh, flavorful cuisine using quality ingredients and thoughtful presentation. Our menus offer a variety of options to fit every occasion, budget, and dietary need.

Whether you are planning a corporate meeting, wedding reception, holiday party, or special celebration, we are dedicated to providing attentive service and seamless execution—so you can focus on what matters most.

OUR PROMISE

We are dedicated to delivering culinary excellence, personalized service, and memorable moments for every event.

LET'S CREATE SOMETHING
EXTRAORDINARY TOGETHER.

Our experienced events team is here to assist you every step of the way.

CONTACT US TO START PLANNING.

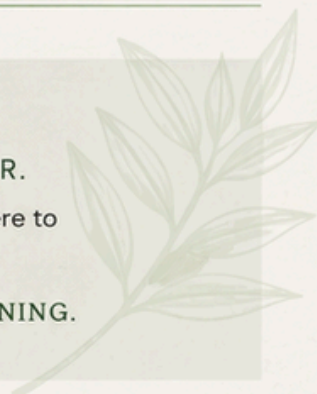




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Welcome

BREAKFAST

Buffets

Start the day off right with our delicious breakfast buffets, perfect for meetings, conferences, and special events.

LIGHT BREAKFAST \$14

A simple and satisfying start to your day.

Seasonal sliced fruit, individual yogurts, assorted cereals with milk, choice of bagels, Danish pastries or muffins.

TENNESSEE BREAKFAST \$16

A true taste of Tennessee.

Scrambled eggs, buttermilk biscuits with sausage gravy, hashbrown casserole, country ham, sliced tomato.

BUILD YOUR OWN BREAKFAST \$18

Customize the perfect breakfast for your guests.

Choose One Egg Option

Scrambled Eggs • Fried Eggs • Boiled Eggs

Choose One Meat Option

Bacon • Link Sausage • Sausage Patties • Canadian Bacon

Choose One Starch Option

Breakfast Casserole • Breakfast Potatoes • Pancakes
Potato Pancakes • Home Style Grits • French Toast

Pick One Side

Seasonal Sliced Fruit • Assorted Pastries • Biscuits & Gravy



ALL BREAKFAST BUFFETS INCLUDE:

Assorted Fruit Juice • Coffee • Tea • Water

Buffets are based on 90 minutes of service and designed for 25 or more guests. If your group is less than 25 guests, a \$150 surcharge will apply.



All food and beverage items are subject to a taxable 20% service charge and applicable Tennessee sales tax. All prices and items are subject to change. Final guarantees are due 72 business hours prior to arrival. Meals added within 72 hours will be assessed an additional \$3.00 per person charge.



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À LA CARTE

Breakfast



Add the perfect finishing touch to your
breakfast or create your own selection.

PRICED PER DOZEN (UNLESS OTHERWISE NOTED)

Assorted Muffins	\$20
Assorted Danish	\$24
Buttermilk Biscuits with Ham, Sausage or Bacon	\$36
Bagels with Cream Cheese	\$26
Freshly Brewed Regular and Decaf Coffee	\$24 / gal
Assorted Fruit Juices	\$24 / gal
Lemonade, Fruit Punch or Iced Tea	\$21 / gal
Assorted Soft Drinks	\$3 each
Bottled Water	\$3 each
Assorted Tea Bags	\$2 each
Assorted Bottled Juices	\$3.50 each
Milk	\$3 each
Gatorade	\$3 each
Granola Bars	\$3 each
Seasonal Whole Fruit	\$3 each
Assorted Candy Bars	\$3 each
Fresh Seasonal Sliced Fruit	\$6 per person
Mixed Nuts	\$5 per person

*Good to
Know*



All à la carte items are available in addition
to any of our breakfast buffets.

Beverages served in gallons are
approximately 10–12 servings per gallon.



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BOXED *Lunches*



Our boxed lunches are a convenient and delicious option for meetings, corporate events, and occasions on the go. Each box includes a sandwich, side, cookie or dessert, and utensils with a napkin.

\$18 PER PERSON

THE CLASSIC

Sliced ham and turkey with Swiss cheese, lettuce, tomato and mayo on a croissant.

Includes: Pasta salad, cookie, and pickle spear.

TURKEY CLUB

Roasted turkey, bacon, cheddar cheese, lettuce, tomato and mayo on wheat bread.

Includes: Potato salad, cookie, and pickle spear.

ROAST BEEF & CHEDDAR

Roast beef, cheddar cheese, lettuce, tomato, onion and horseradish mayo on a hoagie roll.

Includes: Pasta salad, cookie, and pickle spear.

TUNA SALAD

Classic tuna salad with lettuce on multigrain bread.

Includes: Potato salad, cookie, and pickle spear.

CHICKEN SALAD

Creamy chicken salad with lettuce on a croissant.

Includes: Pasta salad, cookie, and pickle spear.

VEGGIE DELIGHT

Hummus, cucumber, tomato, red onion, lettuce and provolone on multigrain bread.

Includes: Pasta salad, cookie, and pickle spear.



MAKE IT YOURS

Substitute a side with chips, fruit or a side salad for an additional \$1 per person.

Gluten-free bread available upon request.



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SPECIALTY *Buffets*



TENNESSEE MOUNTAIN BBQ \$28

CHOOSE TWO:

SOUTHERN FRIED CHICKEN, GRILLED BBQ CHICKEN,
PULLED PORK BBQ

COMES WITH:

FRESH CORNBREAD

CHOOSE THREE:

RED POTATO SALAD

COLLARD GREENS

MACARONI SALAD

HASH BROWN CASSEROLE

SLAW

BAKED BEANS

BAKED MAC AND CHEESE

COUNTRY BUFFET \$26

HOUSE SALAD W/ ASSORTED DRESSINGS

MEATLOAF

FRIED CHICKEN BREASTS

MASHED POTATOES

MAC AND CHEESE

GREEN BEANS

FRESH BAKED ROLLS

SALAD AND BAKED POTATO \$16

MIXED GREENS ASSORTED SALAD TOPPINGS
AND DRESSINGS

BAKED IDAHO POTATOES

BUTTER, SOUR CREAM, CHIVES,

SHREDDED CHEDDAR CHEESE

BACON BITS

FRESH BAKED ROLLS

TACO BAR \$28

SEASONED GROUND BEEF

SEASONED GRILLED CHICKEN

CORN AND FLOUR TORTILLAS

SHREDDED LETTUCE, DICED TOMATO

DICED ONION

SHREDDED CHEESE

SOUR CREAM

SALSA

MEXICAN RICE

REFRIED BEANS

BURGER BAR \$25

SEASONED GROUND BEEF PATTIES

LETTUCE

TOMATO

ONION

PICKLES

ASSORTED CONDIMENTS

CHEDDAR & AMERICAN CHEESE

SEEDLESS BURGER BUNS

CHOOSE TWO SIDES:

MACARONI SALAD

ROASTED POTATOES

BAKED BEANS

PASTA SALAD

POTATO CHIPS

PREMIUM BURGER TOPPINGS (+\$3) PER PERSON

BACON

MUSHROOMS

GRILLED ONIONS

JALEPEÑO



SPECIALTY

Buffets

Our dinner buffets are designed to satisfy every palate. All include house salad with assorted dressings and fresh baked rolls with butter.

DINNER BUFFETS ARE BASED ON 90 MINUTES OF SERVICE.
DESIGNED FOR 25 OR MORE PEOPLE.

CREOLE PASTA \$22

Cajun grilled chicken, penne pasta, andouille sausage, onions, and peppers in a spicy cream sauce.

*Includes: Roasted Red Potatoes,
Green Beans, Fresh Baked Rolls with Butter*

ITALIAN BUFFET \$23

Sautéed chicken breast with mushrooms, onions, and peppers, served with penne pasta and alfredo sauce.

*Includes: Vegetable Medley,
Garlic Bread, Fresh Baked Rolls with Butter*

SOUTHERN HOME COOKING BUFFET \$25

Fried chicken, meatloaf, and chicken and dumplings.

*Includes: Mashed Potatoes, Green Beans,
Fresh Baked Rolls with Butter*



GOOD TO KNOW

Add dessert for \$5 per person.

Add soft drinks, tea or lemonade for \$3 per person.

Ask us about upgrading your buffet!





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BUILD YOUR OWN DINNER BUFFET



BREAKFAST BUFFETS ARE BASED ON 90 MINUTES OF SERVICE
AND DESIGNED FOR 25 OR MORE PEOPLE.
BUFFETS INCLUDE ITEMS BELOW, IF A GROUP IS LESS THAN
25 PEOPLE, A \$150 SURCHARGE WILL APPLY.
BUFFETS INCLUDE COFFEE AND ICED TEA.

ENTREE SELECTIONS

- GRILLED CHICKEN BREAST
 - ITALIAN CHICKEN CUTLETS
 - FRIED CHICKEN
 - GRILLED PORK CHOPS
 - APPLE GLAZED PORK LOIN
 - SLICED ROAST BEEF
 - LASAGNA
 - MEATLOAF
 - OVEN ROASTED PRIME RIB
- +\$5 PER PERSON*

STARCH SELECTIONS

- OVEN ROASTED POTATOES
- AU GRATIN POTATOES
- MASHED POTATOES
- RICE PILAF
- OVEN BAKED MAC AND CHEESE

VEGETABLE SELECTIONS

- BROCCOLI
- ASPARAGUS
- GREEN BEANS
- STEAMED MEDLEY
- CORN
- GLAZED CARROTS

HOUSE SALAD OR CAESAR SALAD



DESSERT SELECTIONS

- CHEESECAKE
- TIRAMISU
- RED VELVET CAKE
- BANANA PUDDING
- CARROT CAKE
- BROWNIE AND COOKIE PLATTER



OPTION 1: \$34

- ONE ENTREE
- ONE STARCH
- TWO VEGETABLES
- ONE DESSERT

OPTION 2: \$38

- TWO ENTREES
- ONE STARCH
- TWO VEGETABLES
- TWO DESSERTS

OPTION 3: \$46

- THREE ENTREES
- TWO STARCHES
- TWO VEGETABLES
- THREE DESSERTS

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HORS D'OEUVRES PASSED & PARTY TRAYS

50 PEOPLE

COLD HORS D'OEUVRES

COCKTAIL SHRIMP	MARKET
ASSORTED PINWHEELS	\$125
ASSORTED FINGER SANDWICHES	\$125
PRETZEL BOWL	\$50
BRUSCHETTA W/ GARLIC & OLIVE OIL	\$120
MINI CHEESECAKES	\$140

HOT HORS D'OEUVRES

PIGS IN A BLANKET	\$125
CHICKEN WINGS	\$200
SPRING ROLLS	\$125
MINI QUICHE	\$140
SPANAKOPITA	\$140
CHICKEN TENDERS	\$175
MEATBALLS	\$150
PULLED PORK SLIDERS	\$150
STUFFED MUSHROOMS	\$140
MINI CRAB CAKES	\$150
COCONUT SHRIMP	\$150
BREADED CHEESE STICKS	\$100
CHICKEN QUESADILLAS	\$150
COCKTAIL FRANKS	\$100
JALAPENO POPPERS	\$125
HOUSE MADE PUB CHIPS	\$90

VEGETABLE CRUDITE DISPLAY

SMALL (SERVES 50 PEOPLE)	\$150
MEDIUM (SERVES 100 PEOPLE)	\$225
LARGE (SERVES 200 PEOPLE)	\$425

FRUIT DISPLAY

SMALL (SERVES 50 PEOPLE)	\$160
MEDIUM (SERVES 100 PEOPLE)	\$225
LARGE (SERVES 200 PEOPLE)	\$425



EXCEPTIONAL FOOD. ATTENTIVE SERVICE. MEMORABLE EVENTS.





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CATERING POLICIES



TASTINGS

FOR LARGE DINNERS/ EVENTS BEFORE A TASTING CAN BE SCHEDULED. A SIGNED CONTRACT MUST BE TURNED IN WITH YOUR CHOICE OF MENU ITEMS. THE SELECT MENU IS WHAT WILL BE SERVED AT THE TASTING. THE TASTING CAN ONLY BE SCHEDULED ONE MONTH PRIOR TO THE EVENT. TASTINGS CAN ONLY BE SCHEDULED MONDAY-FRIDAY AT 12:00 PM. A MAXIMUM OF 4 PEOPLE CAN ATTEND THE TASTING.

BEVERAGES

AS A LICENSEE, THE HOLIDAY INN JOHNSON CITY IS RESPONSIBLE FOR ABIDING BY THE TENNESSEE ALCOHOLIC BEVERAGE COMMISSION REGULATIONS. IT IS OUR POLICY THAT NO ALCOHOLIC BEVERAGES BE BROUGHT ONTO HOTEL PROPERTY FROM OUTSIDE SOURCES. WE ARE PLEASED TO OFFER BAR SETUPS FOR HOSPITALITY SUITES; HOWEVER, A BARTENDER MUST BE PRESENT AT ALL TIMES WHEN ALCOHOL IS BEING SERVED. (ADDITIONAL FEES APPLY)

FUNCTION LOCATION

BANQUET ROOMS ARE ASSIGNED ACCORDING TO NUMBER OF GUESTS EXPECTED. IF THE NUMBER FLUCTUATES, WE RESERVE THE RIGHT TO REASSIGN MEETING SPACE ACCORDINGLY. WE ALSO RESERVE THE RIGHT TO CHARGE AN ADDITIONAL FEE OR ROOM SETUPS WITH EXTRAORDINARY REQUIREMENTS AND/OR LAST MINUTE CHANGES. REDUCTION IN GUESTS DOES NOT ALTER THE PRICING OF MEETING SPACE. IF ADDITIONAL SPACE IS ADDED ONCE ORIGINAL CONTRACT HAS BEEN SIGNED, AN ADDITIONAL ROOM RENTAL FEE MAY BE APPLIED. TABLE, CHAIRS, WHITE LINENS WILL BE SUPPLIED AT NO ADDITIONAL CHARGE. SHOULD CUSTOMERS REQUEST OTHER COLORS OR ITEMS, CHARGES WILL APPLY. A FLOOR PLAN OR DIAGRAM MUST BE SUBMITTED WITHIN 10 DAYS PRIOR TO THE EVENT.

OUTDOOR FUNCTIONS/POOL AREA FUNCTIONS

ALL OUTDOOR FUNCTIONS REQUIRE AN ADDITIONAL SETUP FEE AND ARE WEATHER PERMITTING. IN THE EVENT OF 30% OR MORE INCLEMENT WEATHER FORECAST, THE HOTEL RESERVES THE RIGHT TO RESCHEDULE FOUR HOURS IN ADVANCE OF ANY FUNCTION AS TO WHETHER OR NOT IT SHOULD BE MOVED INDOORS. ALL ENTERTAINMENT THAT IS OUTSIDE OF THE HOTEL MUST CONCLUDE NO LATER THAN 10PM. THERE ARE TO BE NO ITEMS PLACED IN THE SWIMMING POOL OTHER THAN APPROVED FLOATATION DEVICES. A MINIMUM OF 1 LIFEGUARD PER 30 GUESTS MUST BE ON DUTY DURING THE EVENT. THIS IS THE RESPONSIBILITY OF THE CLIENT TO PROVIDE THE LIFEGUARD.

CONCESSIONS

CONCESSION STANDS FOR PRIVATE EVENTS WILL BE SUBJECT TO A SET-UP FEE OF \$150 AND A MINIMUM SALE OF \$300 IF THE MINIMUM NOT MET, THE DIFFERENCE BETWEEN THE \$300 WILL BE CHARGED.

ACCESS AND RIGHT TO ENTER

HOTEL REPRESENTATIVES MAY ENTER UPON AND HAVE ACCESS TO FUNCTION SPACE AT ANY TIME

AUDIO VISUAL & EVENT TECHNOLOGY

AN IN-DEPTH QUOTATION FOR ALL OF YOUR AUDIO-VISUAL NEEDS AS WELL AS BACKDROPS AND LIGHTING CAN BE PROVIDED UPON REQUEST. IF YOU CHOSE TO BRING AN OUTSIDE A/V COMPANY AN HOURLY FEE FOR SUPERVISION OF LOADING AND UNLOADING WILL BE APPLIED. THE HOTEL WILL NOT ACCEPT RESPONSIBILITY FOR STORING ITEMS BROUGHT INTO HOTEL OVERNIGHT BY OUTSIDE VENDORS, A/V EQUIPMENT CONTRACTED OUTSIDE OF THE HOTEL MUST BE REMOVED IMMEDIATELY FOLLOWING THE CONCLUSION OF THE EVENT.

DECORATIONS AND SIGNAGE

HOTEL MANAGEMENT MUST APPROVE SIGNS PROVIDED BY GROUPS. SIGNS OR BANNERS REQUIRING NAILS, TACKS AND/OR TAPE WILL BE PERMITTED. AN AUTHORIZED PERSONNEL MUST AFFIX SUCH SIGNS AND BANNERS. ALL DECORATIONS MUST MEET HOTEL APPROVAL. SMOKE MACHINES, BUBBLE MACHINES, GLITTER, CONFETTI AND SUCH ITEMS ARE NOT PERMITTED. AFFIXING ITEMS TO THE WALLS OR CEILINGS OF FUNCTION SPACE ARE NOT PERMITTED. IF YOU HAVE ARRANGED FOR AN OUTSIDE VENDOR TO DECORATE, PLEASE INFORM YOUR CATERING MANAGER FOR RULES AND REGULATIONS. AN EXCESSIVE CLEAN UP FEE WILL BE AUTOMATICALLY APPLIED FOR ANY CONFETTI/ GLITTER, EXCESSIVE STAINS ON LINENS, ETC. FOR ANY OTHER DAMAGES INCURRED THAT WOULD BE DEEMED EXCESSIVE.

GUESTS AND EVENT PACKAGES

ALL MATERIALS SHIPPED TO HOTEL SHOULD INCLUDE THE FOLLOWING: GROUP NAME, DATE OF EVENT, CONTACT NAME AND PHONE NUMBER. MATERIALS SHOULD NOT BE SENT MORE THAN 5 BUSINESS DAYS PRIOR TO THE EVENT.

LIABILITY AND PERSONAL ITEMS

THE HOTEL WILL NOT BE LIABLE FOR ANY DAMAGES THAT OCCUR TO THE PATRON OR THEIR GUESTS. THE HOTEL WILL NOT ASSUME LIABILITY FOR LOSS OR DAMAGE TO ITEMS LEFT IN THE HOTEL PRIOR TO, DURING OR FOLLOWING THE EVENT. PATRON ASSUMES ALL RESPONSIBILITY FOR THE CONDUCT OF ALL PERSONS IN ATTENDANCE OF THE EVENT GUEST.

SECURITY

SECURITY IS AVAILABLE FOR HIRE THROUGH THE HOTEL AT THE RATE OF \$18 PER HOUR. THE CATERING MANAGER CAN ARRANGE TO HAVE EXCLUSIVE ACCESS TO THE MEETING SPACE FOR A ONE TIME SPECIAL LOCK FEE OF \$100 PER MEETING SPACE. BY ARRANGING SPECIAL LOCK ON A MEETING SPACE ONLY YOU, THE STAFF YOU DESIGNATE, AND THE HOTEL STAFF WILL HAVE ACCESS TO THE ROOM.



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