

Holiday Inn Lubbock South 6107 Justice Avenue Lubbock, TX 79424 (806) 722-4466

All Day Meeting Package

EXECUTIVE PACKAGE.....\$19.95 per person

Breakfast:

Fresh Seasonal Sliced Fruit
Freshly Baked Cinnamon Rolls, Muffins and Danishes
Orange Juice
Freshly brewed Coffee & Water

AM Break:

Assorted whole fresh fruits & assorted coffee cakes Bottled Waters, Freshly brewed Coffee and Water

PM Break: (select one)

Break One

Brownies and Lemon Bars Assorted Sodas, Bottled Waters and Iced Tea <u>Break Two</u> Freshly Baked Giant Cookies Assorted Sodas, Bottled Water

and Iced Tea

VIP PACKAGE.....\$29.95 per person

Breakfast:

Fresh Seasonal Sliced Fruit
Scrambled eggs
Bacon or Sausage
Choice of One: Yogurt or Oatmeal

Orange Juice

Freshly Brewed Coffee and Water

AM Break:

Assorted Fresh Fruits

Fruit Danish, Croissants and Muffins with butter and preserves Assorted Sodas, Bottles Waters, Freshly brewed Coffee and Water

PM Break: (select one)

Break One
Freshly Baked Giant Cookies
Freshly Baked Brownies
Assorted Sodas, Bottled Water and
Iced Tea

Break Two
Tortilla Chips and Fresh Salsa
Soft Pretzels with Mustard
Assorted Sodas, Bottled Water and Iced Tea

Breakfast Buffets

All breakfasts are served with freshly brewed Coffee and Water

THE QUICK START

Sliced Seasonal Fresh Fruit
Fresh Baked Cinnamon Rolls, Muffins and Breakfast Breads
Chilled Apple and Orange Juice
\$10.95 per person

THE JUMP START

Sliced Seasonal Fresh Fruit
Individual Fruit Yogurts or Oatmeal
Fresh Fruit and Cream Cheese Filled Danish, Muffins and Breakfast Breads
Fresh Bagels with Cream Cheese
Chilled Apple, and Orange Juice
\$12.95 per person

THE BASIC BREAKFAST

Fluffy Scrambled Eggs
Country Style Potatoes with Onions and Peppers
Smoked Bacon or Sausage Links
French Toast
Berries
\$14.95 per person

THE ALL AMERICAN

Sliced Seasonal Fresh Fruits
Variety of Chilled Yogurts or Oatmeal
Fresh Cinnamon Rolls, Fruit and Cheese Filled Danish, Muffins and Breakfast Breads
Biscuits and Sausage Gravy
Fluffy Scrambled Eggs
Country Style Potatoes with Onions and Peppers
Smoked Bacon or Sausage Links
Chilled Apple and Orange Juice
\$19.95 per person

Breakfast Additions

BEVERAGES

Breakfast Juices ~ \$3 per personChoice of: Apple and Orange Juice

PASTRIES & OTHER ADDITIONS

- ➤ Assorted Cinnamon Rolls, Croissants, Danishes and Muffins ~ \$28 per dozen
- ➤ Biscuits and Sausage Gravy ~ \$32 per dozen
- ➤ Oatmeal Bar ~ \$3.50 per person
- ➤ Individual Fruit Yogurts ~ \$2.50 each
- ➤ Smoothie Parfait Cups (Shooters) ~ \$3.50 each

Choice of: Blueberry Banana

Strawberry

Strawberry Banana

Peach

➤ Breakfast Burritos ~ \$48 per dozen (flavors can't be mixed)

Choice of: Sausage, Egg and Cheese

Bacon, Egg and Cheese

Potato, Egg and Cheese

Burger Theory Breakfast Sliders (served on Mini potato buns) ~ \$42 per dozen (flavors can't be mixed)

Choice of: Sausage, Egg and Cheese

Bacon, Egg and Cheese

Ham, Egg and Cheese

Build Your Own Box Lunch

DELUXE BOX

Your Meat Choice, Leafy Lettuce, Tomato, Deluxe Bread Choice and Assorted Cheeses. Chips, Pickle and Dessert Choice.
\$10.95 per box

CLUB BOX

Honey Ham, Turkey Breast, Bacon, Cheddar, Swiss, Leafy Lettuce and Tomato on Deluxe Bread of Choice. Chips, Pickle and Dessert Choice.
\$11.95 per box

TURKEY WRAP BOX

Roasted Turkey Breast, fresh-made Guacamole, Roma Tomatoes and Leafy Lettuce in an Organic Wheat Wrap. Served with a side of fresh-made ranch dressing. Chips, Pickle and Dessert Choice. \$10.95 per box

SPINACH VEGGIE WRAP BOX

Organic Spinach, fresh-made Guacamole, Tomato, Mushrooms and Provolone in an Organic Wheat Wrap. Served with a side of Fire Roasted Salsa. Chips, Pickle, Dessert Choice. \$9.95 per box

BOX ADD-ONS

Fruit Cup \$2.00 per person Pasta Salad \$1.50 per person

MEAT CHOICES: BREAD CHOICES: CHEESE CHOICES:

Turkey Breast Roast Beef Honey Ham Chicken Salad Tuna Salad Multigrain Wheat
Country White
Croissant
Organic Wheat Wrap
Ciabatta Bun/Brioche Bun

Cheddar Swiss Provolone Pepper Jack

DESSERT CHOICES:

Cookie Brownie

Buffets

All buffets are served with Iced Tea and Water Minimum Guarantee of 20 Guests Priced Per Person

BURGER BAR

Angus Beef Patties
Potato Buns
Fresh Lettuce, Sliced Red Onions, Tomatoes, Pickles
Assorted Cheeses
Assorted Condiments
Fries
Brownies or Cookies
\$15.95 per person

DELI BUFFET

Tri Color Pasta Salad
Sliced Smoked Turkey Breast, Roast Beef and Ham
Assorted Cheeses
Fresh Lettuce, Sliced Red Onions, Tomatoes
Assorted Deli Breads
House Potato Chips
Brownies or Cookies
\$16.95 per person

TACO SALAD BAR

Self-Serve Taco Bowl
Seasoned Ground Beef
Shredded Lettuce
Cheddar Cheese, Diced Tomatoes,
Black Beans, Corn, Avocado, Jalapenos
Sour Cream and Salsa
Chef's Choice of Dessert
\$15.95 per person

BAKED POTATO BAR

Potatoes
Cheddar Cheese, Chives, Pico de Gallo, Bacon bits
Butter, Sour cream
Served with Choice of Soup
\$15.95 per person

Buffets

All buffets are served with Iced Tea and Water Minimum Guarantee of 20 Guests Priced Per Person

SOUP AND SALAD BAR

Choice of soup
Tomato Florentine
Chicken Tortilla
Tomato and Roasted Red Pepper
Butternut squash
Baked Potato
Corn chowder
Clam Chowder
Chicken and Dumpling

Mixed Greens
Shredded Cheese
Cucumbers
Tomatoes
Red Onions
Croutons
Bacon Bits
Ham
\$15.95 per person

NACHO BAR

Fresh-Made Tortilla Chips
Your choice of:
Ground Beef or Ground Turkey Taco Meat.
Served with
Fresh-Made Salsa, Pico de Gallo, Shredded Lettuce,
Jalapenos, Queso, Black Beans, and Sour Cream
Chef's Choice of Dessert
\$15.95 per person

VIVA FIESTA

Beef and Chicken Fajitas served with Grilled Onions and Peppers
Cheese, Sour Cream, Guacamole and Pico de Gallo
Spanish Rice, Refried Beans
and Fresh Hot Flour Tortillas
Dessert: Chef's Choice
\$20.95 per person
Add Tortilla Chips & Fire Roasted Salsa +\$2.00 per person

Buffets

All buffets are served with Iced Tea and Water Minimum Guarantee of 20 Guests Priced Per Person

WEST TEXAS COOKOUT

Sliced Smoked Brisket or Grilled BBQ Chicken Breast
White Cheddar Macaroni & Cheese,
Loaded Potato Skins,
Jalapeño Cornbread
Baby Green Beans
Mixed Green Salad
Chef's Choice of Dessert
\$26.95 per person

LITTLE ITALY

Penne with Creamy Alfredo Sauce
(Can substitute for a Mild Green Chile Alfredo Sauce)
Grilled Chicken
Bread Sticks
Caesar Salad or House Salad
Chef's Choice of Dessert
\$17.95 per person

MEXICAN FIESTA

Beef Enchiladas with Red Sauce Chicken Enchiladas with Green Sauce

> Spanish Rice Refried Beans Lettuce, Tomatoes Sopapillas \$19.95

Plated

Served with Iced Tea and Water Minimum Guarantee of 20 Guests Priced Per Person

FIRECRACKER SHRIMP TACOS

With Grilled Onions, Grilled Peppers, and Cole Slaw
With a Side of Rice &
Side of Steamed Broccoli
Dessert
\$16.95 per person

BBQ BRISKET AND SAUSAGE

Sausage and Sliced BBQ Brisket
Mixed Green Salad
Loaded Potato Skins
Jalapeno Cornbread
Baby Green Beans
Dessert
\$25.95 per person

STUFFED CHICKEN WITH ASPARAGUS AND MOZZARELLA

With a Savory Crème of Mushroom Sauce Served with Market Fresh Vegetables and Mashed Potatoes Dessert \$21.95 per person

CHICKEN FLORENTINE

Baked Chicken Breast served over Spinach and Mushrooms
Topped with a White Wine Cream Sauce
Served with Market Fresh Vegetables
Mashed Potatoes
Dessert
\$21.95 per person

Plated

Served with Iced Tea and Water Minimum Guarantee of 20 Guests Priced Per Person

GRILLED -CILANTRO LIME CHICKEN BREAST

Lime marinated Chicken Breast with Provolone Cheese and Pico de Gallo Served with Wild Rice Southwestern Corn Mixed Green Salad \$21.95 per person

FRIED CHICKEN OR BAKED CHICKEN DINNER

Hand-Breaded Mixed Fried Chicken or our Baked Chicken served with Mashed Potatoes and Gravy, Macaroni & Cheese, Country Green Beans and Rolls. \$19.95 per person

ROASTED SALMON

Served with Brown Rice and Asparagus \$22.95 per person

CAN BE SERVED BUFFET STYLE

STEAK TIPS WITH MASHED POTATOES

Steak Tips Braised in a Rich Brown Gravy. Served with Mashed Potatoes, Green Beans and Dinner Rolls \$22.95

Themed Breaks

BAKERS DOZEN

Freshly Baked Chocolate Chunk, Oatmeal-Raisin and Snicker-doodle Cookies
Double Fudge Brownies
Assorted Coffee Cakes
Honey Roasted Nuts
Assorted Sodas, Bottled Water, Coffee and Iced Tea
\$11.95 per person

INTERMISSION

Soft Pretzels with Mustard
Chips and Nacho Cheese
Individually Packaged Candy Bars
Pop Corn
Assorted Sodas, Bottled Water and Iced Tea
\$10.95 per person

SPA BREAK

Sliced Fresh Fruit with Yogurt Dip Fresh Vegetable Crudités with Hummus Peta Chips Granola Bars and Mixed Nuts Waters and Iced Tea \$15.95 per person

Ala Carte Add-Ons

- Cookies ~ \$26 per dozen
 Choice of: Chocolate Chip
 Oatmeal
 White Macadamia Nut
- Tea Sandwiches ~ \$2.00 each (25 piece minimum) Choice of: Deviled Egg Salad Turkey and Swiss Cheese Ham and Swiss Cheese
- Individual Pie Shooter Package~ \$75.00 per 25 Choice of: Brownie Sundae Key Lime Pie Carrot Cake
- ➤ Hawaiian Chicken & Pineapple Skewer ~ \$3.00 per item (25 piece minimum)
- ➤ Smoked Chicken Quesadillas w/ Fire Roasted Salsa ~ \$3.50 per item (25 piece minimum)
- ➤ Mozzarella Tomato Bruschetta ~ \$3.00 per item (25 piece minimum)
- ➤ Chicken Tenders w/ Honey Mustard Dipping Sauce ~\$3.00 per item (25 piece minimum)

Trays

TRAYS

- > Fresh Sliced Seasonal Fruit Tray:
 - Small (serves up to 25 ppl) ~\$75
 - Medium (serves up to 75 ppl) ~\$225
 - *Large (serves up to 150 ppl)* ~\$450
- Tortilla Chips with Fire Roasted Salsa and Queso Tray:
 - *Small (serves up to 25 ppl)* ~\$60
 - *Medium (serves up to 75 ppl)* ~\$180
 - *Large (serves up to 150 ppl)* ~\$360
- Charcuterie Tray (Cheese): (Domestic & Imported Cheeses, Seasonal Fruits, Olives, Nuts & Crackers)
 - *Small (serves up to 25 ppl)* ~\$200
 - *Medium (serves up to 75 ppl)* ~\$600
 - *Large (serves up to 150 ppl)* ~\$1200
 - Charcuterie Tray (**Meat & Cheese**):
 - (Domestic & Imported Meats, Cheeses, Seasonal Fruits, Olives, Nuts & Crackers)
 - Small (serves up to 25 ppl) ~ \$225
 - Medium (serves up to 75 ppl) ~\$675
 - Large (serves up to 150 ppl) ~\$1,350
- Party Tray Assorted Sub Sandwiches Serves 22 ~ \$70
- ➤ Brownie Tray- \$24 per dozen

Large Party Tray: Rotisserie Chicken Salad Croissants Serves 20 ~ \$60

Non-Alcoholic Beverages

- ➤ Soft Drinks, Bottled Waters ~ \$3 each
- ➤ Soft Drinks (1/2 Cans) ~ \$1.50 each
- ➤ Apple, Orange ~ \$12 per liter (4/8oz. glasses)
- ➤ Iced Tea, Sweet Tea, Lemonade ~ \$28 per gallon (16/8oz. glasses)
- Freshly brewed Coffee, Decaffeinated Coffee ~ \$28 per gallon (16/8oz. glasses)

Beer, Wine, and Spirits

OPEN/HOSTED BAR

Assorted Sodas - \$3 each

Domestic Beers - \$5 per bottle

(Bud Light, Coors Light, Miller Light, Michelob Ultra)

House Wines - \$5 per glass

(Cabernet, Chardonnay, Merlot, White Zinfandel)

Champagne - Market Price

Calls - \$7 per glass

(Bombay, Dewar's, Jim Bean, Malibu, Sauza gold, Seagram 7, Sky Vodka and Smirnoff)

Premium - \$8 per glass

(Absolute Vodka, Bacardi Rum, Cîroc, Chivas Regal, Crown Royal, Jack Daniels and Jose Cuervo)

CASH BAR

Assorted Sodas - \$3 each

Domestic Beers - \$5 per bottle

(Bud Light, Budweiser, Coors Light, Miller Light, Michelob Ultra)

House Wines - \$5 per glass

(Cabernet, Chardonnay, Merlot, White Zinfandel)

Champagne - Market Price

Calls - \$7 per glass

(Bombay, Dewar's, Jim Bean, Malibu, Sauza gold, Seagram 7, Sky Vodka and Smirnoff)

Premium - \$8 per glass

(Absolute Vodka, Bacardi Rum, Cîroc, Chivas Regal, Crown Royal, Jack Daniels and Jose Cuervo)

BARTENDER/CASHIER FEES

A fee of \$25 per hour, per bartender with 2 hours minimum.

Holiday Inn Lubbock South recommends one (1) bartender for every 50 guests in attendance.

Terms & Conditions

Food and Beverage: All food and beverage prices are subject to 8.25% sales tax and 20% gratuity. Prices are subject to change based on market pricing. All food and beverage must be purchased through the hotel's Sales Office. Outside food and beverage is not permitted to be brought into meeting room areas. Outside food or beverage is not allowed in Function Space; due to the fact, Holiday Inn Lubbock South (Full Service) has an on-sight Catering Kitchen.

Guarantees: The Hotel requires a final guarantee of attendance no later than 14 business days prior to your function and must be submitted to Event Contact by 12pm on this day. This is the minimum number for which you will be charged. We will prepare for 5% over the guarantee. It is the client's responsibility to provide a guarantee to the Sales Office. If no guarantee is provided, we will prepare and charge based on original estimates as noted on the BEO.

Payment: All events must be guaranteed with a credit card unless previous arrangements have been made with the Sales Office. A non-refundable deposit of 25% of total is required upon reserving a meeting room and is due with signed BEO. Final payment will be required at least 14 days prior to the function date. Any changes made to increase must be paid at time of increase.

Cancellations: Cancellations received less than 30 days prior to event will result in cancellation fees equal to the normal price of space reserved. Cancellations within 7 days of event may result in additional fees equal to the amount of food, which has been ordered.

Tax Exempt: Tax exemption will be honored if a Texas State Sales Tax Exemption Certificate is provided to the Sales Office at least two weeks prior to function. Payments made by check or credit card must be in the name of appropriate exempt organization.

Billing: Meetings can be direct billed only if credit has been previously established with hotel's Accounting Department. Three to four weeks are required for processing. Unless other arrangements have been made, payment must be made prior to function and guaranteed by credit card.

Meeting Rooms: As other groups may be utilizing the same room prior to or following your function, please adhere to the times agreed upon on the BEO. Should your schedule change, please contact the Sales Office and every effort will be made to accommodate your request. The hotel reserves the right to move functions to other meeting rooms other than those appearing on the catering contract without prior notification based on guaranteed numbers. The hotel will not permit affixing of anything to walls, floors or ceilings of meeting rooms with nails, staples, tape or any other substance. Any damage incurred will be the responsibility of the person or company in charge of the function where damage has occurred.

Security: The hotel shall not assume responsibility for the damage or loss of any merchandise or articles left in meeting rooms. It is the responsibility of the client to arrange for security of any merchandise or articles set up for display in meeting areas. The hotel reserves the right to require security guards at the group's expense if it deems necessary. This will be included in the contract / BEO.

Conference Materials: The client is responsible for all arrangements and expenses of shipping materials, merchandise or any other items to and from the hotel. Shipments must be prepaid and include the name of organization and meeting planner, as well as date of the event.