



Full Menu

Welcome!



The St. Joseph Conference Center is located off of Douglas Road in the beautiful city of Mishawaka. We are just minutes away from Notre Dame, St. Mary's College, South Bend, Elkhart, and Niles, MI.

The St. Joseph Conference Center offers plenty of parking and a private entrance separate from the attached hotel. The attached Holiday Inn Mishawaka has 115 guestrooms, an onsite bar, and restaurant – The Douglas Kitchen & Bar.



The Conference Center also offers on-site catering services, pre-function space, and changing/multi-use rooms. Each event space is equipped with projectors/screens and Wi-Fi. All tables, chairs, linens, and tableware are included.



Seating & Setup

We provide standard white, ivory, or black linen tablecloths, and you also get to choose from 25 different colors for linen napkins to accent your decor.

For specialty colors or patterns, our partners at AAYS rental have it all!

Set up, tear down, tables, chairs, china, glassware, and silverware are included with the room rental.

Event Room	 Boardroom Style	 Hollow Square Style	 U-shape Style	 Classroom Style	 Banquet Style	 Reception Style	 Theatre Style	 Cabaret Style
The St. Joseph Ballroom	100	80	80	100	420	420	600	300
The Cedar	40	40	40	80	100	100	200	60

Event Room	Room Dimensions L X W	Area Sq Ft	Ceiling Height	Door Dimensions	Floor Level	Natural Lighting
The St. Joseph Ballroom	94.00 X 60.00	5640.00	25.00	5.00 X 7.00	GROUND	No
The Cedar	65.00 X 27.00	1755.00	10.00	5.00 X 7.00	GROUND	No
Boardroom A	13.00 X 30.00	390.00	10.00	3.00 X 7.00	GROUND	Yes
Boardroom B	12.50 X 28.50	356.25	10.00	3.00 X 7.00	GROUND	No

Policies & Procedures

Food & Beverage

The prices listed in the St. Joseph Conference Center catering menus are current, but subject to change. Past pricing and menus are considered void. Prices will be guaranteed 6 months prior to the event.

All Food and Beverage for the event will be provided by the St. Joseph Conference Center. Wedding cakes and other bakery items are exempt; the St. Joseph Conference Center will not be liable for any food related illnesses. Additional charges will apply for any services or equipment needed for the event by the client.

Alcoholic beverage services can be made available for an event but are subject to a fee for said services. The St. Joseph Conference Center participates in responsible alcoholic service programs. State law regulates the sale and service of alcoholic beverages and the St. Joseph Conference Center will abide by all state rules and regulations.

Event guests are not permitted to bring alcoholic beverages into the St. Joseph Conference Center Event Space. Any alcohol served at the event is not permitted to leave the event space; i.e. outside, lobby, pool, etc.

Due to the potential of food borne illness related situations, food and beverage items not consumed during the event may not be removed from the St. Joseph Conference Center event space by the client.

Securing Your Date

The St. Joseph Conference Center at the Holiday Inn Mishawaka agrees to hold the space on a tentative basis until the Contract/Deposit Due Date, listed on the first page of your contract. If the St. Joseph Conference Center and the client do not have a fully executed contract by that date, the St. Joseph Conference Center will release the space for sale to the public.

Upon reserving, the room rental rate is due to reserve the space and nonrefundable. Should the event be cancelled, a cancellation charge will be calculated of the estimated cost of the event; listed on the contract. Final payment for the event is due 30 days prior to arrival.

Tax & Service Charges

22% service charge and 7% sales tax are added to all charges, including food and beverage.

All prices are per person unless otherwise noted.

Prices are subject to change.

St. Joseph Ballroom

Pricing

	Sun - Thurs	Friday	Saturday
Full Ballroom	\$1,200	\$2,200	\$2,500
Half Ballroom	\$1,000	\$1,800	\$2,200



Cedar Room

(Max occupancy 50 people)

	Mon – Thurs	Friday	Saturday	Sunday
Whole Cedar	\$400	\$500	\$500	\$300
Half Cedar	\$250	\$350	\$350	\$200

****Pricing may vary with adding food and beverage.****



Meeting Planner Packages

Bronze

\$35 per person

- ▶ Start the Morning - Assorted Muffins and Danishes, Herbal Tea, and Coffee
- ▶ Mid-Morning Break – Refresh of Coffee Station
- ▶ Lunch – Your Choice of a Standard or Premium Boxed Lunch
- ▶ Afternoon Break - Bottled Water, Sparkling Water, Assorted Soft Drinks, and Refresh of Coffee Station

Silver

\$48 per person

- ▶ Start the Morning - Assorted Muffins, Danishes, Bagels with Cream Cheese, Yogurt Parfaits, Chilled Orange and Apple Juice, Herbal Tea, Coffee
- ▶ Mid-Morning Break – Refresh of Coffee Station
- ▶ Lunch – Your Choice of a Sandwich or Salad (*located on page 8 & 9*) or Deli Buffet
- ▶ Afternoon Break – Assorted Cookies, Bottled Water, Sparkling Water, Assorted Soft Drinks, and Refresh of Coffee Station



Meeting Planner Packages (cont.)

Gold

\$52 per person

- ▶ Start the Morning - Assorted Muffins, Danishes, Fresh Fruit Display, Yogurt Parfaits, Scrambled Eggs, Breakfast Sausage, Home Fried Potatoes, Chilled Orange and Apple Juice, Herbal Tea, Coffee
- ▶ Mid-Morning Break – Refresh of Coffee Station
- ▶ Lunch – Design Your Own Lunch Plated or Buffet
- ▶ Afternoon Break – Assorted Cookies, Brownie, Chips and Salsa, Fresh Popped Popcorn, Bottled Water, Sparkling Water, Assorted Soft Drinks, and Refresh of Coffee Station



Breakfast Buffet

Priced Per Person

Continental

Fresh Fruit Display, Assorted Muffins, Danishes, Coffee Cake

\$18.00

Executive Continental Breakfast

Assorted Muffins, Danishes, Coffee Cake, Deli-Style Bagels Served with Cream Cheese, Cold Cereal and Milk, Yogurt Bar

\$20.00

Full American

Fresh Fruit Display, Assorted Muffins and Danishes, Yogurt Bar, Scrambled Eggs, Bacon, Sausage Links, Home Fried Potatoes, Sausage Gravy and Biscuits

\$24.00

Brunch Buffet

Fresh Fruit Display, Assorted Muffins and Danishes, Yogurt Bar, Scrambled Eggs with Cheese, Home Fried Potatoes, Bacon, Sausage Links, Waffle Station, Grilled Lemon Chicken, Pasta Primavera, Garden Salad with Choice of Two Dressings, Rolls and Butter

\$28.00

Omelet Station

Made to order with various toppings

\$10.00 per

person

\$75.00 per

attendent



A circular image showing a large, elaborate breakfast spread on a white tablecloth. The spread includes croissants, bread, fruit, juice, coffee, and various cooked meats and vegetables.

Freshly Baked Cookies & Brownies

\$3.00 per person

\$30 per dozen

Regular & Decaf Coffee

\$32 1.5 Gallons
(serves 30)

\$18 3 Liters (serves 15)

Hot Tea

\$18 1.5 Gallons (serves 30)

serves 30)

Assorted Soft Drinks

\$2.00 per drink

Beverages

Beverage Station

(max 25 people)

Includes regular & decaf coffee,
bottles of water, and assorted sodas

\$60.00

Coffee (regular or decaf) 1.5
Gallon

\$32.00
Each

Coffee (regular or decaf) 3
Liters

\$18.00
Each

Herbal Hot Tea Station

\$10.00
Each

Bottled Water by
Consumption

\$2.00
Each

Soda by Consumption

\$2.00
Each



Boxed Lunch

Priced Per Person

Standard - \$22.00

Choice of Baked Ham, Smoked Turkey, or Roast Beef Sandwich
All Sandwiches Served with Lettuce, Tomato, and Cheese on Multi-Grain Bread
Chips and Cookie
Bottled Water

Premium - \$28.00

Choice of Grilled Chicken, Smoked Turkey, or Roast Beef Wrap
Rolled in a Flour Tortilla Wrap, Lettuce, Tomato, Onions, and Cheese
Ranch Dressing on the Side
Chips and Cookie
Soft Drink or Bottled Water



Plated Luncheon Selections

Priced Per Person

**Accompanied by choice of salad (Douglas, Caesar, or Garden),
seasonal vegetables, rolls with butter, Water, Ice Tea, and Lemonade**

Chicken Marsala

Tender Breast of Chicken Sautéed with Garlic and Mushrooms in a Marsala Wine Sauce, Served with Mashed Potatoes \$32.00

Chicken Dijon

Seasoned, Panko Crusted Chicken Breast Served with Garlic Mashed Potatoes, and a Light Dijon Cream Sauce \$28.00

Tuscan Chicken

Grilled Chicken Breast Topped with a Tuscan Inspired Cream Sauce with Spinach and Sun-dried Tomatoes, Served with Roasted Potatoes \$28.00

Portabella Mushroom Stack

Portabella Mushroom Stuffed with Creamy Spinach Artichoke Sauce \$24.00
Served on Top of Grilled Vegetables with Marinara and Mozzarella Cheese

Parmesan Salmon

With a creamy asparagus sauce, topped with Parmesan cheese, lemon and arugula. Served with Wild Pilaf Rice Pilaf. \$32.00

Grilled Salmon

Sweet Chili Glazed Salmon served with Wild Rice Pilaf \$32.00



Plated Luncheon Salads

Priced Per Person

Accompanied by soup du jour, rolls with butter, assorted cakes, ice tea, and lemonade



Steak Salad

Mixed Greens Topped with Sliced Sirloin, Tomato Wedges, Caramelized Onion, & Bleu Cheese Crumbles, Served with Balsamic Vinaigrette Dressing

\$22.00

Douglas Salad

Spring Mix with Candied Pecans, Dried Cranberries, Bleu Cheese Crumbles, & Sliced Granny Apples. Served with Balsamic Vinaigrette Dressing

\$20.00

Spinach Salad

Bed of Fresh Baby Spinach with Almonds, Strawberries, Avocado, & Feta Served with Raspberry Vinaigrette Dressing

\$15.00

Caesar Salad

Romaine Lettuce, Parmesan Cheese, and Croutons tossed in Dressing

\$15.00

With: Chicken - \$3.00 Shrimp - \$6.00

Plated Luncheon Sandwiches

Priced Per Person

Accompanied by a fruit cup, coleslaw, or chips, assorted cakes, ice tea and lemonade



California Turkey Sandwich

Sliced Turkey with Swiss Cheese,
Lettuce, Avocado, and Tomato
Served with Sun-dried Tomato
Aioli on a Pretzel Bun

\$20.00

Veggie Wrap

Lettuce, Tomato, Peppers, Onions,
Cucumber, Shredded Cheese,
Ranch Dressing, Wrapped in a
Tomato Basil Tortilla

\$18.00

Chicken Salad or Tuna Salad

Served with Lettuce and Tomato
on a Flaky Croissant

\$16.00



Lunch Buffet

****Priced per person****

Buffet include artisan breads with whipped butter, water, and ice tea

Taste of Mexico

Chicken Tortilla Soup, Mexican Salad with Lime Dressing, Chicken Fajitas & Carne Asada, Mexican Rice & Pinto Beans, Salsa, Sour Cream, and Guacamole, Warm Flour Tortillas, Corn Tortilla Chips, Churros \$36.00

Corner Deli

Soup du Jour, Garden Salad with Two Dressings, Thinly Sliced Roast Beef, Baked Ham, and Smoked Turkey, Assorted Sliced Cheeses, Breads and Rolls, Sliced Tomatoes, Lettuce, Sliced Onion, Pickle Spears, Accompanied by Potato Salad, Pasta Salad, and Coleslaw, Variety of Cookies and Brownies \$32.00

Polish Buffet

Cucumber Tomato Salad, Garden Salad with two dressings, Fried chicken, Polish Sausage, Sweet & Sour cabbage, Mashed potatoes with gravy, Kluski noodles, Cheesecake \$36.00



Lunch Buffet Cont.

****Priced per person****

Buffet include artisan breads with whipped butter, water, and ice tea

Backyard Barbecue Buffet

Chef's Choice Two Cold Salads, Grilled 1/3 lb. Hamburger Patties, With Lettuce, Tomatoes, Onions, and Pickles. Grilled BBQ Chicken Breast, Brioche Buns and Condiments, Baked Beans, Freshly Baked Cookies

\$36.00

Pizza and Pasta Buffet

Pepperoni, Sausage, and Cheese Pizza Cavatappi and Penne Pasta, Alfredo and Marinara Sauce, Garlic Bread, Caesar Salad

\$26.00

Little Italy

Tuscan Vegetable Soup, Caesar Salad, Baked Mostaccioli, Chicken Cacciatore, Italian sausage and peppers, Sautéed Italian blend vegetables, Garlic parmesan bread sticks, Tiramisu

\$36.00



Hors D'oeuvres

****Priced per person****

Cocktail hour

Served 30 to 60 minutes; passed or stationary.

Three items - \$8.00 Four items - \$10.00 Six items - \$12.00

Heavy Hors d'oeuvres

In Lieu of Dinner Passed or Stationary

Six items - \$24.00 Eight items - \$26.00 Ten items - \$28.00

Vegetarian

Spanakopita

Stuffed Mushrooms with Boursin Cheese

Roasted Tomato & Goat Cheese Flatbread

Parmesan Artichoke Beignet

Vegetable Spring Rolls with Sweet Chili Sauce

Antipasto Skewers

Beef

Beef & Caramelized Onion Canapes

BBQ Meatballs

Petite Beef Wellington

Beef Kabobs

Chicken

Chicken Satay

Chicken Quesadilla Cones

Coconut Chicken Tenders

Seafood

Petite Crab Cakes

Cocktail Shrimp (Additional \$24 per dozen)

Pork

Stuffed Mushrooms with Sausage

Stuffed Dates Wrapped in Bacon

Bacon Wrapped Scallops



Action Stations & Displays

****Priced per person****

Displayed

Vegetable Crudité Served with Ranch Dipping Sauce and Hummus	\$5.00
Domestic & Imported Cheese Display Served with Crackers and Grapes	\$8.00
Fresh Fruit Display Served with Honey Yogurt Dip	\$8.00
Antipasto Display Prosciutto, Salami, Sopresseta, Turkey, Fresh Marinated Mozzarella Manchego, Marinated Olives, and Grilled Vegetables	\$10.00
Baked Brie with Fruit and Crackers	\$6.00
Italian Meatballs with Marinara	
	\$5.00
Spinach & Artichoke Dip on Crostini	\$4.00
Mini Cocktail Sandwiches	\$5.00
Balsamic Tomato Bruschetta	\$6.00
Shrimp Display Jumbo Shrimp Served with Lemons and Cocktail Sauce	\$24.00 Per Dozen

Action Station

Pasta Station

Cavatappi or Tortellini served with choice of
Marinara or Basil Pesto Cream Sauce
Served with Baby Shrimp, Chicken, Italian Sausage, Garlic, Mushrooms, Peppers, Onions, Spinach

\$16.00

Pine Nuts, Capers, and Parmesan Cheese

Carving Station

Roasted Sirloin, Turkey Breast, Smoked Ham.
Served with Rolls, Horseradish Sauce & Dijon Sauce.

\$18.00



Plated Dinner

****Priced per person****

All entrees include salad (Douglas, Caesar, or Garden) or soup, choice of vegetable, freshly baked rolls & butter

Boneless Chicken Breast

Paired with your choice of sauce: Marsala, Tuscan, or Lemon Cream. Accompanied by roasted potatoes or wild rice pilaf & choice of vegetable

\$30.00

Chicken Dijon

Herb bread crumb chicken breast with a Dijon mustard cream sauce. Accompanied by garlic mashed potatoes

\$30.00

Chicken Bruschetta

Chicken breast topped with tomato bruschetta, parmesan cheese, and a balsamic glaze, served on top of capellini pasta. And choice of vegetable.

\$30.00

Bourbon Glazed Salmon

Pan seared salmon with a bourbon glaze. Accompanied with wild rice pilaf & choice of vegetable

\$35.00

Boneless Pork Loin

Grilled 8oz pork loin topped with apple BBQ sauce. Accompanied with mashed potatoes & choice of vegetable

\$30.00

Garlic Butter 8oz Sirloin

Grilled 8oz. Sirloin with garlic butter. Accompanied with roasted potatoes and choice of vegetable.

\$38.00

Filet Mignon

Filet mignon complimented with garlic chive steak butter. Accompanied with roasted potatoes & choice of vegetable.

\$38.00

STJCC Duet

Filet mignon and your choice of chicken entrée. Accompanied with roasted potatoes & choice of vegetable.

\$45.00

Eggplant Napoleon

Breaded eggplant, portabella mushrooms, roasted red pepper, asparagus, and topped with marinara sauce, fresh mozzarella, and drizzled with balsamic glaze

\$25.00

**** See buffet below for vegetable options****



Dinner Buffet

****Priced per person****

Buffet dinners include artisan breads with whipped butter, water, and ice tea

Taste of Mexico

Chicken Tortilla Soup, Mexican Salad with Lime Dressing, Chicken Fajitas & Carne Asada, Mexican Rice & Pinto Beans, Salsa, Sour Cream, and Guacamole, Warm Flour Tortillas, Corn Tortilla Chips, Churros \$36.00

BBQ Buffet

Brats & Hot Dogs, Grilled Hamburgers, Grilled Chicken Breast, Baked Beans, Potato Salad, Cookies and Brownies \$36.00

Polish Buffet

Cucumber Tomato Salad, Garden Salad with two dressings, Fried chicken, Polish Sausage, Sweet & Sour cabbage, Mashed potatoes with gravy, Kluski noodles, Cheesecake \$36.00

Little Italy

Tuscan Vegetable Soup, Caesar Salad, Baked Mostaccioli, Chicken Cacciatore, Italian sausage and peppers, Sautéed Italian blend vegetables, Garlic parmesan bread sticks, Tiramisu \$36.00



Customized Dinner Buffet

Minimum of 40 guests

Cedar Buffet

Includes:

Two salads, Rolls with butter, One Entrée, One Starch, One Vegetable, One Dessert

\$38.00

Ballroom Buffet

Includes:

Two Salads, Rolls with butter, Two Entrees, Two Starches, One Vegetable, One Dessert

\$42.00

Tulip Buffet

Includes:

Two Salads, Rolls with butter, Three Entrees, Two Starches, Two Vegetable, Two Dessert

\$48.00



Buffet Options



Entrée

Chicken: Marsala, Dijon, or Tuscan
Sliced roast beef with Au jus

Blackened chicken Alfredo
Stuffed chicken with boursin herb
cheese and raisins
Chef carved prime rib (Add \$6)

Pasta primavera
Chef carved beef tenderloin (Add \$8)

Bourbon glazed pork loin
Baked tilapia with lemon
wine caper sauce
Sweet chili glazed salmon

Starch

Roasted Potatoes
Wild rice pilaf
Baked potato with butter & sour cream

Garlic mashed potatoes
Loaded mashed potatoes or sweet
potatoes

Vegetable

Grilled asparagus
Green Beans with Red Peppers
Fresh Seasonal Vegetable Medley

Brussel Sprouts with Bacon & Onions
Buttered corn

Desserts

Assorted cakes
Fresh berries with lemon cream
Cookies & brownies

Flourless chocolate torte
Apple crisp
Cheesecake with raspberry sauce

Each Additional Entree - \$6.00 per person Each Additional Side - \$2.00 per person

Each carving station - \$75.00

Kids Meals

****Priced per person****

Children under four years old are not charged!

Children age's four to eleven



Same Buffet as Adults \$18.00

Same Plated Meal as Adults \$18.00

Chicken Fingers

**Served with potato smiley fries
and applesauce or fruit cup \$15.00**

Mac & Cheese

**Served with potato smiley fries
and applesauce or fruit cup \$15.00**

Desserts

****Priced per person****

Each \$10.00 per person

French Silk Pie	Strawberry layered shortcake
Flourless Chocolate Torte	Lemon Cake with Fresh Berries
New York Style Cheesecake with Raspberry Sauce	Triple Chocolate Cateaux with Crème Anglaise & Berries
Fresh Berries with Lemon Cream	

Dessert Table

A selection of mini cakes, bars, pies, cheesecakes, and mousse
\$8.00 per person



Spirits

****Priced per person****

By The Hour

Standard Open Bar

Choice of Two Domestic Bottled Beers, Smirnoff Vodka, Beefeater Gin, Bacardi, Captain Morgan, Jose Cuervo Tequila, Jim Beam, Seagram's 7, Southern Comfort, and J&B Scotch. Includes sodas and water.

\$15 First Hour
\$3 Each Add'l Hour

Premium Open Bar

Choice of Two Domestic Bottled Beers & One Premium Bottled Beer, Standard Brand Bar, Tito's, Tanqueray, Malibu Rum, Jack Daniels, Dewar's Scotch, Seagram's VO, and Makers Mark, Absolut, Crown Royal. Includes sodas and water.

\$16 First Hour
\$4 Each Add'l Hour

Beer & Wine Bar

Domestic Beer, House Wine & Soda

\$8 First Hour
\$4 Each Add'l Hour



Four Hours

Standard Open Bar

Choice of Two Domestic Bottled Beers, Smirnoff Vodka, Beefeater Gin, Bacardi, Captain Morgan, Jose Cuervo Tequila, Jim Beam, Seagram's 7, Southern Comfort, and J&B Scotch. Includes sodas and water. **\$24.00**

Premium Open Bar

Choice of Two Domestic Bottled Beers & One Premium Bottled Beer, Standard Brand Bar, Tito's, Tanqueray, Malibu Rum, Jack Daniels, Dewar's Scotch, Seagram's VO, and Makers Mark, Absolut, Crown Royal. Includes sodas and water. **\$28.00**

Beer & Wine Bar

Domestic Beer, House Wine & Soda **\$20.00**

Guests Under 21/Non-Alcoholic Bar 4 Hours

\$6.00



Consumption Bar



Luxury Brand Mix Drinks	\$11.00
Premium Brand Mixed Drinks	\$9.00
Brand Name Mixed Drinks	\$8.00
Imported & Craft Beer	\$6.00
Premium Wine	\$9.00
House Wine	\$7.00
Domestic Beer	\$5.00
Soda & Bottled Water	\$2.00
Sparkling Water	\$3.00



Bar Fees

Bartender – Per Bar	\$50.00 Per Hour
Each Additional Hour – Open Bar	\$5.00 Per Person
Each Additional Hour – Premium Open Bar	\$6.00 Per Person
Each Additional Hour – Beer & Wine	\$4.00 Per Person
Corkage Fee	\$50.00
Champagne Toast – Benvolio Prosecco	\$4.00 per person



Check out our partners!

**Need something to make that special day even better?
AAYS has it all!**

Let us take one more thing off your plate! Tell us what you'd like from AAYS and we'll do the ordering and coordinating.

