



Holiday Inn[®]

2022-23
Catering & Events
Menu

Holiday Inn Mobile Airport
3630 Springhill Memorial Dr South Mobile AL 36608
Phone: 251-344-7446 Fax: 251-340-6467
Director Of Sales Robin Perkins

Food and Beverage

Due to hotel policy, the Holiday Inn Mobile Airport requires that all food served in the banquet rooms be prepared by hotel kitchen staff. Specialty cakes and cupcakes representing the event is allowed to be brought into banquet room on the day of the event. A waiver must be signed by the coordinator before the day of the event to request left over food. Coordinator must provide containers for boxing up purposes. Holiday Inn is licensed to sell and serve alcohol on its premises in accordance with state laws and regulations.

All alcoholic and non-alcoholic beverages consumed in the banquet rooms must be purchased from and served by the hotel.

All Buffet meals are set to serve one serving per guest.

Administrative Fees

All Banquet and Catering charges are subject to 21% service charge and applicable taxes.

Deposit/Payment

Acceptable forms of payment include cash, money order, check and credit card. A deposit is required to hold banquet space and date requested. All deposits are non-refundable and non-transferable. Events must be paid in full (14) business days prior to event date.

Any event having items charged by consumption must have a credit card on file.

Guarantees

A guarantee is required for all functions (14) business days prior to the event date. Once provided, the guarantee may not be reduced. If guarantee is not given on the required date the contracted guarantee will be the guarantee charged.

Security

The Holiday Inn Mobile Airport does not assume responsibility for damage or loss of any items left on property prior to, during or following and event. Two security officers are required for any event contracted with alcoholic beverages or with 100 or more attendees.

Décor

The rental of banquet space also includes linen. The Holiday Inn Mobile Airport does not permit nails, staples, tape or any other material on walls or ceilings.

Confetti of any type is not permitted. If used, the Holiday Inn reserves the right to charge a \$200 cleanup fee.

Function Room

Function room will not be available until 2 hours prior to event start time stated on contract. If banquet room is requested 2 hours prior the agreement must be made between client and sales representative and added in the contract.

Miscellaneous

The Holiday Inn allows bands and DJs for events. All events are required to have music lowered by 10:30pm.

Breakfast Buffet

Minimum of 20 people required to purchase Buffet. If group is less than 20 people there will be a \$75 fee added to event.

Continental Breakfast

Pastries
Fruit Muffins
Bagel
Crmchees
Croissants
Fresh Seasonal Fruit
Butter and Fruit Jelly
Assorted Juices
Freshly Brewed Coffee

\$ 16.00 / person

Southdown Plantation Breakfast

Fresh Scrambled Eggs
Fresh Baked Biscuits
Sausage Gravy
Crispy Bacon
Country Sausage
Seasoned Potatoes
Buttered Grits
Butter and Fruit Jelly
Assorted Juices
Freshly Brewed Coffee

\$20.00/ person

Simple Breakfast

Fresh Scrambled Eggs
Crispy Bacon
Buttered Grits
Fresh Baked Biscuits
Butter & Jelly
Assorted Juices
Freshly Brewed Coffee

\$18.00 /person

Additional Items

Fresh Baked Biscuits	\$18.00 per Dozen
Cinnamon Rolls	\$ 26.50 per Dozen
Assorted Fruit Danish	\$ 30.00 per Dozen
New Orleans Style Beignets	\$ 30.00 per Dozen
Assorted Muffins	\$ 26.50 per Dozen

All Food & Beverages, Services and Supplies, are Subject to 10% Sales tax and a 21% Service Fee.
All buffets are set to serve the amount client guarantees, buffets are set to serve one plate per person.

Break Packages

All Day Beverage Service

Assorted Sodas
Bottled Water
Coffee
Assorted Hot Teas

\$8.00 /person

Fitness Break

Fresh Seasonal Fruit Display
Granola Bars
Yogurts
Cheese Tray
Assorted Muffins

\$16.00 / person

Build Your Own Break

Choose Three Items from
Left

\$16.00 / person

Sweet & Salty Break

Fresh Popcorn
Asst Chips
Trail Mix
Mini Candy Bars

\$13.50/person

Afternoon Sweet Snack

Freshly Baked Cookies
Warm Brownies
Assorted M&M's
Mini Candy Bars

\$14.50 /person

\$17.00 /person add Fruit Tray

Choose Four Items from
Left

\$18.00 / person

Breaks A la Carte

Refreshments

Freshly Brewed Coffee	\$ 32.00 per 1 gallon
Ice Tea	\$ 28.00 /gallon
Orange Juice	\$ 14.00 /carafe
Apple Juice	\$ 14.00 /carafe
Cranberry Juice	\$ 14.00 /carafe
Assorted Soft Drinks	\$ 3.00 each
Bottled Water	\$ 2.00 each
Lemonade	\$ 30.00 /3 gallons
Energy Drink	\$ 5.00 each

Sweet Snacks

Assorted Baked Cookies	\$ 24.00 /dozen
Double Fudge Brownies	\$ 32.00 /dozen
Cinnamon Rolls	\$ 26.50 /dozen
Cheesecake Bites	\$ 18.00 /dozen
Whitechocolate Bread pudding	\$ 32.00 /dozen
Granola Bars	\$ 3.50 each

Savory Snacks

Trail Mix	\$ 2.50 each
Assorted Individual Bags of Chips	\$ 2.00 each
Corn Tortilla Chips w/ Salsa and Guacamole	\$ 5.50/ person
Fresh Popped Popcorn	\$ 1.50 /person

All Day Meeting Package #1

Minimum of 25 people required to purchase package. If group is less than 25 people there will be a \$75 fee added to event.

Package \$52.00 / person

All Day Beverage Service

Assorted Sodas
Bottled Water
Coffee
Hot Tea

Southdown Plantation Breakfast

Fresh Scrambled Eggs
Fresh Baked Biscuits
Sausage Gravy
Crispy Bacon
Country Sausage
Season Potatoes
Buttered Grits
Butter and Fruit Jelly
Chilled Assorted Juice

Mid-Morning Break

Mixed Nuts and Yogurt Parfait

OR

Cinnamon Rolls

OR

Assorted Muffins

Afternoon Break

Freshly Baked Assorted Cookies

Lunch Selections

(Please select two)

Beef Lasagna
Meatloaf
Chicken Alfredo
Chicken Parmesan
Herb Roasted Chicken
Apple Roasted Pork Tenderloin
Smothered Shrimp with Okra
Meatball Spaghetti
Southern Fried Chicken
Cajun Fried Fish
Hamburger Steak
Grilled or Fried Pork Chop

Lunch Includes:

Salad, Dinner Rolls
Vegetable, Starch and Dessert
All are Chefs choice unless requested

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All Day Meeting Package #2

Minimum of 25 people required to purchase meeting package. If group is less than 25 people there will be a \$75 fee added to event.

Package \$ 47.00 /person

All Day Beverage Service

Assorted Sodas
Bottled Water
Coffee
Hot Tea

Simple Breakfast

Fresh Scrambled Eggs
Crispy Bacon
Buttered Grits
Fresh Baked Biscuits
Butter and Fruit Jelly
Chilled Assorted Juices

Mid-Morning Break

Mixed Nuts and Yogurt Parfait

OR

Cinnamon Rolls

OR

Assorted Muffins

Afternoon Break

Freshly Baked Assorted Cookies

Lunch Selections

(Please select two)

Beef Lasagna
Meatloaf

Chicken Alfredo

Chicken Parmesan

Herb Roasted Chicken

Apple Roasted Pork Tenderloin

Meatball Spaghetti

Southern Fried Chicken

Cajun Fried Fish

Lunch Includes:

Salad, Dinner Rolls

Vegetable, Starch and dessert

All are Chefs choice unless requested

Custom Buffet/Plated Meals

Minimum of 25 people required to purchase meeting package. If group is less than 25 people there will be a \$75 fee added to event.

All include choice of Salad, One Entrée, One Vegetable, Fresh Baked Roll or Cornbread, Choice of Dessert, Ice Tea & water.

Salads

Fresh Garden Salad, Classic Caesar, Spinach Salad, Potato Salad, Coleslaw or Pasta Salad

Entrees

Herb Roasted Chicken
Rice Pilaf
Buffet \$30

Roasted Turkey Breast
Garlic Mashed Potatoes
Buffet: \$ 24

Chicken Parmesan
Herbal Pasta
Buffet: \$32.50

Shrimp Scampi
Served over linguini
Buffet: \$32

Chicken Sardou
With Cream Sauce
Penne Pasta
Buffet: \$32

Meatloaf
Garlic Mashed Potatoes
Buffet: \$24

Grilled or Fried Pork Chop
Red Beans and Rice
Buffet: \$32

Cajun Fried Fish
White Beans and Rice
Buffet: \$23

Meatball Spaghetti
Buffet: \$20

Fettuccini Alfredo
Buffet: \$20

Shrimp Alfredo or Fettuccine
Buffet: \$26
Plated: \$ 30

Beef Lasagna
Buffet: \$24
Plated: \$28

Beef Tips
Garlic Mashed Potatoes
Buffet: \$32

Garlic and Herb or Apple Roasted Pork Tenderloin
Rice Pilaf
Buffet: \$32

Vegetables

Peas / Green Beans / Broccoli / Mashed Sweet Potatoes Sautéed Spinach / Sweet Potato Fries / Carrots /
Garlic Mashed Potatoes / Potatoes Au Gratin / Vegetable Medley / Roasted Potatoes /Corn/ Cauliflower / French
Fries / Smothered Potatoes / Zucchini

Desserts

New Orleans Style Bread Pudding / Double Fudge Brownies / Chocolate Cake / Vanilla Cake
/ Strawberry Cake / Strawberry Short Cake / Assorted Cookies / (Cheesecake an additional \$5)

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Lunch & Dinner Buffets

Minimum of 25 people required to purchase Buffet. If group is less than 25 people there will be a \$75 fee added to event.

TEXAS BARBECUE

House Salad with Assorted Dressings
Pulled Pork
Grilled Bone in BBQ Chicken
Potato Salad
Tangy Cole Slaw
Slow Cooked Ranch Style Beans
Sweet Cornbread and Butter
Pecan Pie
\$32.00 /Person

DELUXE DELI BUSTER

Choice of Soup
Smoked Turkey & Honey Ham
Sliced Cheeses
Sliced Tomato, Shredded Lettuce
Sliced Onion and Pickles
Croissants and Condiments
Garden Salad
Potato Chips
Strawberry Shortcake
\$32.00 /person

Soup Choices: Tomato Basil Soup, Broccoli and Cheese Soup, Chicken Tortilla Soup or Potato Soup

SOUTH OF THE BORDER

Tortilla Soup
Beef & Chicken Fajitas
Cheese Enchiladas
Spanish rice and Refried Beans
Chips, Cheese, Salsa,
Pico de Gallo, Sour Cream
and Guacamole and tortillas
Churros with Strawberry Sauce
\$32.00/ person

SOUTHDOWN PLANTATION

Mixed Field Greens with Chef's Choice of Dressings
Sweet Cornbread & Butter
Southern Fried or Baked Chicken
Red Beans with Rice
Oven Baked Pork Loin
Smothered Okra
New Orleans Style Bread Pudding
\$32.00/ person

ALL-AMERICAN DELIGHT

Garden Salad
Potato Salad
Sweet Cornbread & Butter
BBQ Baked Beans
Corn on the Cob
BBQ Chicken
BBQ Pork Ribs
Freshly Baked Rolls
Apple Pie

\$32.00 / person

CAJUN FEAST

Louisiana Chicken and Sausage Gumbo
Southern Fried Fish
White Beans w/ Rice
Potato Salad
Creole Green Beans
Sweet Corn Bread and Butter
New Orleans Style Bread Pudding

\$48.00 /person

SOUTHERN DELIGHT

House Salad with Assorted Dressings
Homestyle Meatloaf
Southern Fried Chicken
Garlic Mashed Potatoes
Corn Maque Choux
Fresh Baked Rolls
Cheesecake

\$ 36.00 / person

HOLIDAY DINNER

Garden Salad
Oven Roasted Turkey
Honey Glazed Ham
Rice Dressing and Corn Bread Dressing
Green Bean Casserole
Sweet Potato Casserole
Fresh Baked Rolls
Spice Cake with Cream Cheese Icing

\$48.00 /person

BOX LUNCH

Croissant with choice of
Turkey or Ham
Dressed with lettuce and sliced tomato
Condiments on the side
Potato Chips
Cookies
Choice of Bottled water or can soft drink

\$18/person

Hors d' Oeuvres (Hot)

	25 People	50 People	100 People
Mini Italian Muffuletta	\$70	\$135	\$265
Seafood -Stuffed Mushrooms	\$70	\$135	\$265
Cajun Fried Fish Strips	\$115	\$220	\$450
Broccoli Bacon Cheese Balls	\$30	\$55	\$105
Fried Chicken Strips	\$80	\$160	\$312
Meat pies	\$50	\$100	\$220
Crawfish Bread	\$65	\$120	\$230
Shrimp Dip	\$90	\$180	\$275
Puff Pastry Wrapped Smokies	\$91	\$182	\$364
Spinach and Artichoke Dip	\$35	\$60	\$120
Mini Hamburger Sliders	\$75	\$140	\$276
Crab Cakes	\$90	\$180	\$275
Chicken Quesadillas	\$42	\$75	\$145
BBQ Meat Balls	\$45	\$80	\$160
BBQ Cocktail Sausages	\$35	\$70	\$150
Chicken Wings	\$75	\$140	\$250
Bacon Wrapped Shrimp	\$75	\$135	\$255
Eggrolls (Choice of Shrimp or Pork)	\$40	\$75	\$150
Coconut Shrimp	\$75	\$150	\$295

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Hors d' Oeuvres (Cold)

	25 People	50 People	100 People
Deviled Eggs	\$45	\$80	\$145
Salsa with Tortilla Chips	\$25	\$50	\$100
Mango Salsa with Tortilla Chips	\$35	\$65	\$135
Assorted Mini Quiche	\$40	\$70	\$135
Boiled Shrimp w/ Cocktail Sauce	\$60	\$120	\$240
Smoked Salmon	\$135	\$225	\$345
Cheese Display	\$85	\$145	\$235
Seasonal Fruit Tray	\$75	\$120	\$215
Vegetable Tray	\$40	\$85	\$160
Charcuterie Board	\$55	\$105	\$185
Cocktail Sandwiches (Choice of 2) (Smoked Turkey, Honey Ham or Chicken Salad)	\$75	\$135	\$225
Assorted Pinwheels (Smoked Turkey, Honey Ham, or Roast Beef)	\$25	\$50	\$90

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Soups, Gumbos, Pasta & Beans

Soups, Gumbos, Pastas, & Beans are served by the gallon which feeds 30 people per order
Soups and Gumbos are served with baskets of French Bread and Crackers

Chicken and Sausage Gumbo	\$69	Chicken and Sausage Jambalaya	\$65
Seafood Gumbo (Shrimp & Crab)	\$90	Shrimp Jambalaya	\$90
Shrimp and Okra Gumbo	\$89	Chicken and Sausage Pastalaya	\$65
Crawfish and Corn Bisque	\$120	Shrimp Pastalaya	\$90
Crab and Corn Bisque	\$120	Grilled Chicken Alfredo	\$65
Potato Soup	\$45	Grilled Shrimp Alfredo	\$95
Tomato Basil Soup	\$49	Shrimp Fettuccini	\$85
Broccoli and Cheese Soup	\$49	Crawfish Fettuccini	\$95
Chicken Tortilla Soup	\$49	Crawfish Etouffee	\$95
		Cajun Dirty Rice	\$45
		Red Beans	\$40
		White Beans	\$40
		House Macaroni and Cheese	\$40

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Bar Options

Hosted Bar Packages

(Packages are prices for a 3 -hour event and are charged per person) (All Packages include Soft Drinks and Bottled Water)

Domestic Beers and House Wines	\$ 25.00 / person
Domestic Beers, House Wines Call Brand Liquors	\$ 28.00 / person
Domestic Beers, House Wines, Premium Brand Liquors	\$ 40.00 / person
Domestic Beers, Import Beers, House Wines, and Premium Brand Liquors	\$ 48.00 / person

2 Security Officers required for every event that will serve alcohol. \$120 per Officer per 4 hours' block
A bartender is required for every event with a bar for an additional \$75 (3 Hours)

Bottles and Other Options

House Wine	\$25.00/ Bottle
Tropical Rum Punch	\$40.00 / Gallon

Cash Bar Drink Pricing

Imported Beer	\$6.00
Domestic Beer	\$5.00
Call Brand Liquor	\$7.00
Premium Brand Liquor	\$9.00
Wine	\$8.00
Champagne	\$9.00
Soft Drink/Bottled Water	\$2.00

Holiday Inn is the only license authorized to sell and serve alcohol on its premises in accordance with state law and regulations. All alcoholic beverages consumed in common areas and /or sold on the premises must be purchased from and served by the Hotel

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Additional Rental Items

Projector & Screen	\$150
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Podium	\$30
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Flip Chart & Markers	\$35
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Wireless Microphone	\$50
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