



EVENT MENU

Holiday Inn Bloomington Normal
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www.holidayinn.com

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GENERAL INFORMATION

THE HOTEL

Holiday Inn Bloomington Normal is a premier full-service hotel that centers around accomplishing anyone's vision of their event. From our full-service bar to our Trader's Grille, Holiday Inn Bloomington Normal has everything you need to make sure your event is a success.

THE MEETING SPACES

The Holiday Inn White Oak Ballroom has been elegantly designed especially for larger events. Our neutral décor and six chandeliers are the perfect complement to any color scheme. Our Ballroom can accommodate events of all sizes up to 300 guests.

The Evergreen and Cottonwood event spaces are designed for the smaller meetings in mind. They are equipped with their own TVs, schematic lighting, and their own individual thermostat to create the event atmosphere you have in mind.

Our Hickory Grove is our mid-size event space that boasts a projector and built-in screen that discreetly raises and lowers at the touch of a button. With the ability to host up to 150 people, Hickory Grove has everything you need to make sure your event is accomplished.

THE STAFF

Holiday Inn Bloomington Normal prides itself on having a knowledgeable and courteous staff to assist you in planning the details of your event as well as executing a flawless stay for you and your guests if need be. From the first day of planning to the day of your event, our team is ready to assist you with any needs you may have. Let our team exceed your expectations and make your event unforgettable.

FOOD & BEVERAGE

Our hotel offers a wide variety of menu options and packages, so that you can incorporate your own flair and taste into your event. We offer both plated and buffet style breakfast, lunches, and dinners as well as specialty themed breaks and a wide assortment of hors d'oeuvres. Once you have booked your event with Holiday Inn Bloomington Normal, we invite you to a complimentary tasting so you can better choose between our menu selections or come up with a new choice that is right for your event and your attendees.

IHG ADVANTAGE

Of course, working with a IHG Family Hotel has obvious advantages, such as spacious guest rooms, first-class facilities and a host of on-site amenities. You will never have to worry about you and your attendee's accommodations. You and your guests will be able to earn points from check in to check out with our IHG Rewards Program.

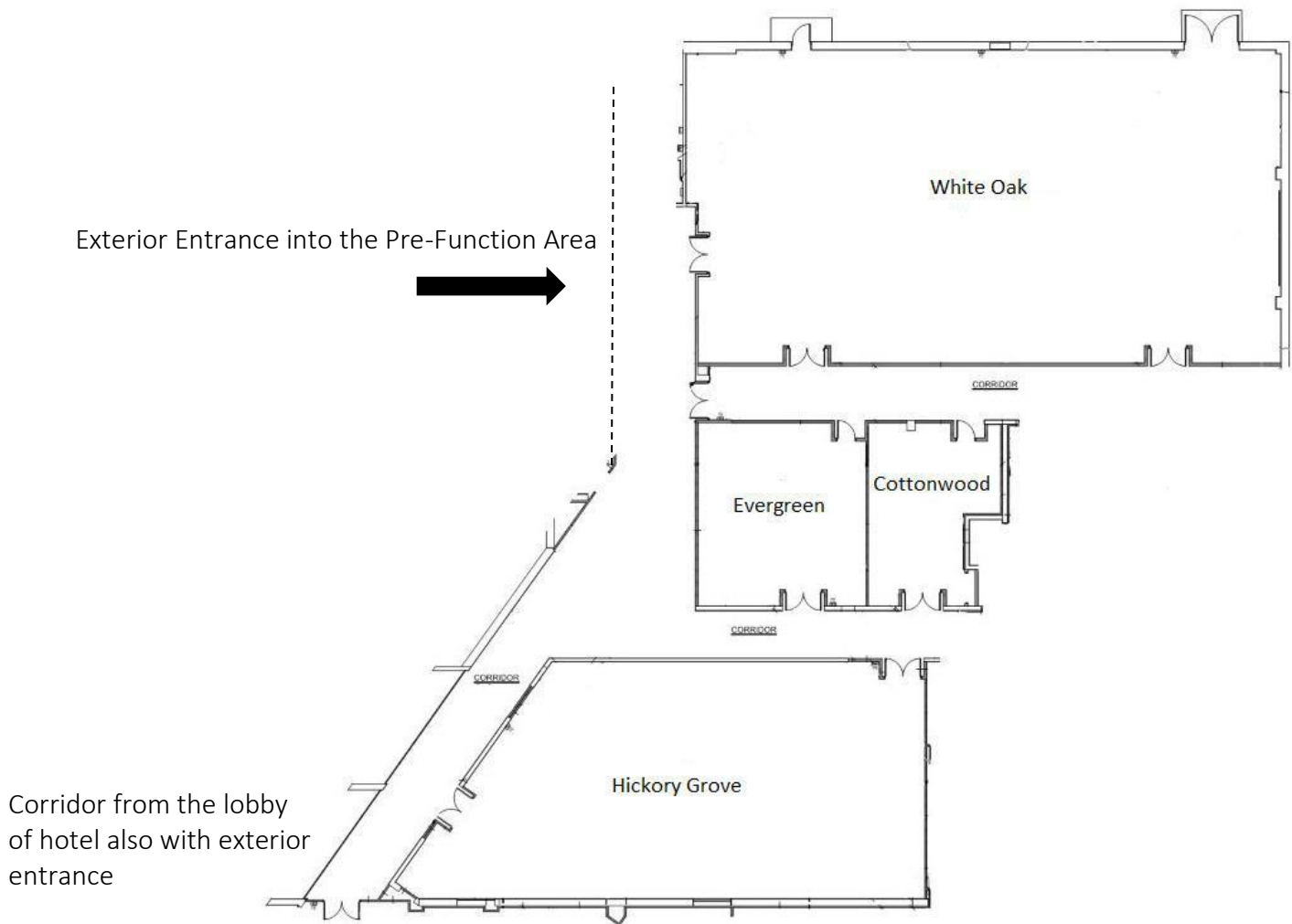
Book your all-inclusive event with the Holiday Inn Bloomington Normal. Now offering our all-new re-designed Event Menu with options ranging from Dinner, Buffets, Breaks, and more.

For more information or to schedule an appointment with our Sales Manager, please call (309) 862-0101.

MEETING ROOM INFORMATION

Meeting and Event Space							
Room Dimension and Seating Capacity							
Room Name	Sq Ft	Classroom	Theater	U-Shape	Hollow Sq	Conference	Rounds
White Oak	5480	300	500	60	66	66	380
Hickory Grove	3160	180	300	40	44	44	200
Evergreen	780	55	80	20	22	22	60
Cottonwood	445	25	35	12	14	14	30
Concierge Lounge*	440	30	40	18	20	20	-
Executive Boardroom*	440	-	-	-	-	10	-

*Concierge Lounge and Executive Boardroom located apart from the Conference Center on the 4th Floor



RENTAL INFORMATION

AUDIO

Hand Held Mic	\$75
Lavaliere Mic	\$75
Mic Stand	\$25
4 Channel Audio Mixer	\$75
Conference Phone	\$65

VIDEO

LCD Projector	\$100
Drop Down Screen	\$45
Tripod Screen	\$45
TV W/ DVD	\$60
Laser Pointer/Clicker	\$20



MEETING AMENITIES

Extension Cord	\$10
Power Strip	\$10
Easel	\$25
White Board	\$30
Flip Chart	\$35
Table Top Podium	\$35
Standing Podium	\$45
Stage 8'x8'	\$100



MEETING PACKAGE

All packages include pad, pen, mint, and water at each of your guest's table settings.

We also take care of your equipment needs by providing the following audio/visual equipment: LCD projector, screen, podium, wireless microphone, laser pointer, audio hook up, and complimentary Wi-Fi.

Our onsite audio/visual experts will ensure that your presentation runs smooth with technical support throughout the day. Please select one of the following packages. Prices are per person.

HALF DAY PACKAGE \$28

- Full Beverage Service Including Coffee, Bottled Juices, and Soda
- Choice of Any AM Break
- Choice of
 - Soup and Sandwich
OR
 - Plated Lunch Entrée

FULL DAY PACKAGE \$36

- Full Beverage Service Including Coffee, Bottled Juices and Soda
- Choice of AM Break
- Choice of
 - Soup And Sandwich
OR
 - Plated Lunch Entrée
- A Specialty Afternoon Break

BREAKFAST SELECTION

PLATED

Priced per person. All plated breakfasts include choice of oatmeal or fruit cup along with coffee service and orange juice.

<i>Farm Fresh</i>	\$13	<i>Griddle Delight</i>	\$13	<i>Healthy Choice</i>	\$14
Scrambled eggs, choice of sausage or bacon, and hash browns.		French toast or pancakes with maple syrup and side of apple topping, sausage and hash browns.		Egg white omelet, turkey bacon, seasoned roasted tomato.	

BUFFET

Priced per person. All breakfast buffets include coffee service along with selection of bottled juices.

<i>Continental Buffet</i>	\$12	<i>Breakfast Buffet</i>	\$14	<i>Deluxe Buffet</i>	\$18
Variety of individually boxed cereal with 2% and skim milk. Assortment of donuts, fruit danishes, muffins, and breakfast bars. Whole fresh fruit, yogurt and toasted granola.		Scrambled eggs with selection of toppings, hash browns, and choice of breakfast meat (bacon, sausage, ham). Fresh cut fruit and assorted breakfast breads.		Scrambled eggs with selection of toppings, hash browns, choice of breakfast meat (bacon, sausage, ham), biscuits with country style gravy. Fresh cut fruit, yogurt, toasted granola and assorted breakfast breads.	

MORNING BREAKS

Priced per person.

<i>Coffee and Donuts</i>	\$12	<i>Fruit, Bagels, Yogurt</i>	\$12	<i>Breakfast Sandwich Select</i>	\$14
Assorted variety of donuts, fruit danishes and muffins with butter and jam. Fresh brewed coffee with shaved chocolate, whipped cream, cinnamon and flavored creamer.		Fresh cut fruit, variety of bagels with flavored cream cheese and butter, and assorted low fat yogurts and toasted granola. Selection of bottled juices and fresh brewed coffee.		Choice of sausage biscuit, ham and cheese croissant, or English muffin egg sandwich along with a variety of whole fresh fruit. Selection of bottled juices and fresh brewed coffee.	

BREAKFAST A LA CARTE

FOOD

Donuts, Danishes, Muffins	Dozen	\$24
Assorted Bagels with Cream Cheese	Dozen	\$24
Warm Cinnamon Rolls	Dozen	\$24
Sausage Biscuit	Dozen	\$34
Ham And Cheese Croissant	Dozen	\$34
English Muffin Egg Sandwich	Dozen	\$34
Whole Fresh Fruit	Dozen	\$18
Fresh Cut Fruit/Person	Person	\$5
Oatmeal And Dried Fruit/Person	Person	\$5
Breakfast Bars	Dozen	\$14
Assorted Flavored Yogurt	Dozen	\$14
Toasted Granola	Pound	\$14

BEVERAGE

Coffee	Gallon	\$29
Decaffeinated Coffee	Gallon	\$29
Hot Tea	Gallon	\$25
Hot Chocolate	Gallon	\$25
Iced Tea	Gallon	\$25
Lemonade	Gallon	\$25
Soda	Individual	\$2.50
Bottle Water	Individual	\$2.50
Bottled Juice	Individual	\$3
Flavored Vitamin Water	Individual	\$4
Iced Coffee	Individual	\$5

SPECIALITY BREAKS

Prices are per person.

SWEET AND SALTY \$13

Buttered popcorn, roasted salted peanuts, potato chips with french onion dip, and warm soft baked pretzels with spicy brown mustard and cheese dipping sauce.

SWEET TREATS \$13

Variety of soft baked cookies, chocolate brownies, and a chocolate, vanilla, and strawberry ice cream sundae bar with an assortment of toppings.

SLIDERS AND FRIES \$16

Hand cut fries, bbq pulled pork, angus beef slider patties, hawaiian rolls, assorted cheese and toppings.



PIZZA AND WINGS \$16

Fresh baked pizza with toppings, vegetable crudité with blue cheese and ranch dip, choice of bone-in or boneless wings with variety of sauce selection; mild, hot, spicy bbq, garlic parmesan, lemon pepper.

TACO BAR \$16

Tortilla chips with fresh pico de gallo and guacamole, beans and spanish rice, seasoned ground beef, fajita style chicken, authentic Chihuahua queso dip. Served with full taco toppings bar including: shredded cheese, sour cream, jalapenos, black olives, salsa.

LUNCH SELECTION

All prices are per person.

BOX LUNCH AND SANDWICH BUFFET \$15

Choice of cold sandwich or wrap.
Individual bag of chips, cookie, and soda.

DESIGN YOUR OWN DELI BUFFET \$17

Your choice of cold side along with assorted breads, deli meats, cheese, and relish tray.
Served with chips and dip, cookies and soda.

SANDWICH SELECTION

All sandwiches served with iced tea, coffee, and chips.
Soup or fries are available for \$2.00 each

COLD SANDWICHES

Deli Meat Trio Hoagie	\$11
Italian Hero Club	\$11
Vegetarian Wrap	\$13
Turkey Club Wrap	\$13
Chicken Bacon Ranch Wrap	\$13

HOT SANDWICHES

Grilled Cheese, Tomato, and Bacon	\$11
Cuban Sandwich	\$11
Chicken Parmesan	\$13
BBQ Pulled Pork	\$13
Flat Iron Steak	\$15

SOUPS AND SALADS

SOUPS

Broccoli Cheddar	\$4
Tomato Bisque	\$4
Chicken Tortilla	\$5
Loaded Baked Potato	\$5

SIDE SALADS

Mixed Garden Salad	\$4
Caesar Salad	\$4
Spinach And Strawberry Salad	\$5
Asian Kale Salad	\$6

SALAD ENTREES

Chef Salad	\$17
Cobb Salad	\$17
Southwestern Chicken Salad	\$19
Grilled Steak Salad	\$19

HALF AND HALF BUFFET \$14

Choice of 2 soups, mixed garden greens with salad bar toppings and bread
Choice of half sandwich, mixed garden greens with salad bar toppings and bread

PLATED LUNCH

Prices are per person. Served with salad, bread, cookie or brownie, iced tea and coffee.

CHICKEN A LA KING \$17

served over bed of seasoned wild rice



PESTO PASTA PRIMAVERA \$17

served with chef's choice of vegetable



BATTERED COD FILLET \$17

traditional fish and chips with side of cole slaw



ITALIAN MEATLOAF \$19

served with garlic mashed potato and chef's choice vegetable



DINNER SELECTION

BUFFET SELECTION

Priced per person. Served with cookie platter, iced tea and coffee
Upgrade to chef's choice dessert station for \$3 per person

Create your own buffet by choosing from the following options.

2 Hot Sides and 2 Sides and the following entrees:

COLD SIDES

Mixed Garden Salad
Fresh Spinach and Strawberry Salad
Green Bean with Tomato and Onion Salad
Fresh Fruit Salad
Cherry Tomato Caprese Salad
Macaroni Salad
Home-Style Potato Salad.

HOT SIDES

Seasoned Roasted Vegetables
Garlic Herb Mashed Potatoes
Asiago Smashed Potatoes
Roasted Baby Potatoes with Herbs
Mushroom Risotto
Baked Beans
Home-Style Macaroni and Cheese
Green Beans with Bacon

ENTREES

Smothered Pork Loin
Seasoned Grilled Chicken Breast
Asiago Chicken
Mongolian Beef
Beef Tenderloin with Mushroom Sauce
Buttermilk Battered Catfish
Lemon Pepper Cod Fillet
Pesto Penne Primavera
Roasted Portabella Mushroom and Peppers
Southern Fried Chicken

2 ENTRÉE BUFFET \$26

3 ENTRÉE BUFFET \$31

SPECIALTY BUFFETS

Prices are per person.

ON THE GRILL \$23

Mixed garden salad and dressing, potato salad, beef franks, charbroiled beef hamburger patties, grilled chicken breast, variety of fresh breads and rolls, assortment of deli cheeses, condiments and relish tray, chips and dip.

TASTE OF ITALY \$26

Caesar salad with seasoned croutons and dressing, cherry tomato caprese salad, penne pasta with choice of marinara or alfredo sauce, italian herb grilled chicken, and seasoned roasted vegetables; served with parmesan breadsticks.

ASIAN INSPIRED \$28

Asian kale salad with ginger sesame dressing, seafood salad, white rice with side of soy sauce, vegetable lo mein, steamed pork dumplings, choice of orange chicken or mongolian beef; served with crab rangoon and fortune cookies.

SOUTH OF THE BORDER \$28

Flour and corn tortillas with seasoned pork carnitas, chicken, and carne asada steak. Comes with toppings bar full of shredded cheese, shredded lettuce, onions, salsa de rojo, refried beans, spanish rice, corn salsa, sour crema, guacamole, grilled onions and peppers.

PLATED DINNERS

Priced per person.

Comes with side salad, plated dessert, rolls, iced tea and coffee.

All entrees are paired with chef's choice of starch and vegetable.

CHICKEN

Asiago Chicken	\$24
Chicken Cordon Bleu	\$26
Bruschetta Grilled Chicken	\$28

BEEF

8oz Grilled Sirloin	\$29
Braised Short Rib	\$35
Filet Mignon	\$41

PORK

Pork Chop	\$24
Pork Loin	\$27

SEAFOOD

Garlic Shrimp Skewer	\$31
Oven Baked Salmon	\$37
Orange Roughy	\$44

VEGETARIAN AND DIETARY MENU

VEGETARIAN

Cheese Lasagna Roll	\$22
Eggplant Parmesan	\$24

VEGAN

Grilled Portabella Mushroom	\$24
Vegan Chili and Rice	\$24

DIETARY

All meals can be prepared for low fat, low sodium, low cholesterol, and gluten free restrictions.

DESSERT SELECTION

INDIVIDUAL PLATE PRICING

Key Lime Pie	\$4
Apple Crumble Pie	\$4
Strawberry Shortcake	\$4
Chocolate Spoon Cake	\$5
Lemon Berry Mascarpone	\$5
New York Cheesecake	\$5



PER PERSON PRICING

Gourmet Cookie Platter	\$2
Chocolate Brownie Platter	\$2
Cheese Cake Pops	\$4
Assorted Cake Flights	\$5
Ice Cream Sundae Station	\$6
Chef's Assorted Dessert Station	\$6

HORS D'OEUVRES

All hors d'oeuvres are priced per 50 unless otherwise noted.

HOT HORS D'OEUVRES

Spanakopita	\$75
Bbq Meatballs	\$75
Battered Cheese Curds	\$75
Santa Fe Egg Rolls	\$85
Asian Chicken Skewer	\$85
Basil Mozzarella Flatbread	\$85
Bacon Wrapped Shrimp	\$100
Garlic Butter Shrimp	\$100

COLD HORS D'OEUVRES

Shrimp Cocktail Shooter	\$75
Veggie Shooter	\$75
Fruit And Cheese Skewer	\$75
Raspberry Brie Crostini	\$85
Crab Stuffed Cucumber	\$85
Balsamic Tomato Caprese	\$100
Cherry Tomato Bruschetta	\$100
Greek Olive Skewer	\$115

RECEPTION DISPLAYS PER 100

Vegetable Tray	\$125
Artichoke Dip and Hummus	\$125
Fresh Cut Fruit Tray	\$150
Charcuterie Display	\$175
Shrimp Cocktail Display	\$250
Smoked Salmon Platter	\$275
Italian Antipasto Platter	\$275

BARS

CASH BAR PRICING

Soda	\$2.50
Domestic Bottles	\$4
Import Bottles	\$5
House Wine	\$5.50
Call Brand Mixed Drink	\$5.50
Premium Brand Mixed Drink	\$6.50 + Up

HOSTED BAR PRICING

Call Brand Package	
1 Hour	\$14
* Additional Hours	\$10
Premium Brand Package	
1 Hour	\$19
* Additional Hours	\$12

KEGS

Domestic	\$300
Import And Specialty	Market Price

TABLE SERVICE

House Wine	\$19
Specialty Wine	Market Price

COCKTAILS BY THE GALLON

Champagne Punch	\$63
Rum Fruit Punch	\$63
Bourbon Lemonade	\$66
Traditional Margarita	\$66
Cosmopolitan	\$70
Caramel Appletini	\$70
Cucumber Martini	\$72
Blue Ice Martini	\$72

*Passed cocktail service is available at \$6 per guest per hour of service with choice of 2 cocktails

**All bars must meet a minimum of \$150 in sales. The representative on the signed contract will be responsible for the difference in balance if the minimum is not met.

GENERAL INFORMATION

FUNCTION REQUIREMENTS

All meeting requirements, menu requests and other food or beverage selections should be confirmed no later than 10 business days prior to the function date. Changes in arrangements, within 24 hours, will be subject to additional labor charges.

ROOM RENTAL AND SCHEDULES

Room rental fees will be negotiated with meal functions. Charges will vary for partial day, evening or 24 hour rentals. Rooms must be vacated promptly as scheduled. Additional hours may be added to your function at a rate of \$300 per hour pending availability.

DEPOSITS

A non-refundable deposit of 25-100% of the anticipated billing may be required at time of definite booking based on the nature of the function. Balance will be due 3 business days prior to the function with the guarantee of attendance.

CANCELLATIONS

Cancellation charges apply. Please consult your contract or banquet event order for details.

FOOD AND BEVERAGE SERVICES

All food and beverage must be supplied by the hotel. No outside food and beverage is allowed. Substitutions may be made for dietary and religious instances. Any substitution of food and/or beverage must be confirmed at the time of guarantee. Substitutions must not exceed 5% of the total guaranteed attendance. Food and beverage may not be removed from the hotel premises without prior arrangement and a signed waiver of release. Prices are subject to change without notice. Your menu pricing is guaranteed with a signed and executed banquet event order at 10 days prior to your function.

Beverage services must be coordinated with the catering department in accordance with state/county/local laws and hotel policy. All beverages must be provided by the hotel.

GUARANTEE POLICY

A final minimum guarantee of attendance must be received 72 hours prior to the event. This is a minimum number for which you will be charged. An increase in the guaranteed attendance will be accepted up to 24 hours prior to the event. The guarantee listed on the event order will apply if not revised 72 business hours prior to the event.

TAX AND SERVICE CHARGE

All prices are subject to a service charge of 20% and applicable city/state taxes (10.75%), unless otherwise noted.

LABOR CHARGES

A labor charge of \$100 may be assessed for meal functions of less than 20 persons.

BANQUET ROOM LIABILITY

The hotel reserves the right to inspect and control all private functions. Damage to the premises will be charged to the representative on the signed contract at actual repair or replacement cost. Please note the following:

No posters or signs are to be located in the hotel lobby or pre-function area without written consent from hotel management. Scotch tape, staples, pushpins or potential damaging fasteners may not be used to hang signs or other materials on any walls. Easels are available for the displaying of signage. The staff will assist in the hanging of any banners for group functions. Please consult with your sales representative for any additional pricing on the hanging of banners. The use of glitter, confetti, rice, or any other material that would require more than standard clean-up is prohibited and may result in an additional cleaning fee of \$100 per hour. Please consult with the catering and sales staff with any questions on décor.

ELECTRICAL EQUIPMENT

Any meeting requiring sound, lighting, electrical hook-ups, or engineering work must provide appropriate information pertaining to the set up no later than 10 days in advance.

COAT CHECK

The coat room is open and available to all conference center event guests free of charge. The option of coat check with attendant is available upon request for the fee of \$30 per hour per attendant.

VENDORS AND STORAGE

The sales and catering department will be happy to provide a list of preferred vendors for decorators, florists, lighting and sound, and photographers. The storage of event decorations and meeting materials at the hotel prior to the scheduled event time may be coordinated with the sales and catering staff upon request pending availability of storage space. This includes decorations and meeting materials that will be shipped directly to the hotel.

SECURITY

Security staff may be required for an event at the request of the manager of the hotel. The catering and sales department will assist in making arrangements. The hotel reserves the right to approve, coordinate, and monitor any supplemental security services. The hotel assumes no responsibility for items left in any area of the hotel, locked or otherwise.



Holiday Inn®