



— BY IHG —

REDDING

2025

BANQUET & CATERING
MENU

Breakfast Buffets

25 Person Minimum

Muffins & Fruit

\$14 per person

Freshly Baked Muffins
Slided Fruit Display

Healthy Start

\$18 per person

Freshly Baked Muffins
Slided Fruit Display
Vanilla Greek Yogurt
Granola & Honey

The Continental

\$24 per person

Freshly Baked Breakfast Breads & Muffins
Slided Fruit Display
Vanilla Greek Yogurt, Fresh Seasonal Berries, Granola
Oatmeal Bar:
Chopped Walnuts, Dried Apricots, Toasted Coconut, Brown Sugar, Cinnamon
Whole & Almond Milk

Holiday Breakfast

\$26 per person

Slided Fruit & Freshly Baked Muffins
Scrambled Eggs
Applewood Smoked Bacon & Pork Sausage Links
Breakfast Potatoes with Arugula, Peppers & Red Onion

The Brunch

\$36 per person

Vanilla Greek Yogurt, Seasonal Berries, Granola
Seasonal Caesar Salad
Avocado Toast with Marinated Grape Tomato, Crispy Shallots, Arugula, Balsamic Glaze
Caramelized Onion Frittata with Oven Roasted Zucchini, Ricotta and Lemon
Smoked Salmon Display:
Red Onion Caper, Fresh Dill, Lemon, Grape Tomatoes, Focaccia Toast Points

Prices do NOT include applicable sales tax & 22% Service Charge applied to all food & beverage charges.
All breakfasts include a drink station of freshly brewed regular & decaffeinated coffee, assorted hot teas, sweeteners, creamers, stir sticks, orange juice, and water.

Plated Breakfast

Blueberry Lemon French Toast

\$16 per person

Sourdough French Toast, Blueberry Compote, Fresh Blueberries, Sweet Cream Cheese, Toasted Almonds, Lemon Curd, Poppysseed Syrup

Elote Avocado Toast

\$18 per person

Smashed Avocado, Queso Fresco, Lime Aioli, Tajin, Grilled Corn
Thick Wheat Toast, Poached Egg, Micro Cilantro
Served with Herb Oven Roasted Potatoes

Breakfast Bowl

\$22 per person

Poached Eggs, Spinach, Italian Sausage Crumble, Cremini Mushrooms
Red Onion, Breakfast Potatoes, Whipped Ricotta, Roasted Tomatoes, Italian Parsley, Balsamic Glaze
Egg White Substitution | +\$2 per person

Breakfast Add-Ons

Seasonal Whole Fruit	\$5 per person
Sliced Fruit & Berries	\$8 per person
Vanilla Greek Yogurt Fresh Berries, Granola & Honey	\$8 per person
Scrambled Eggs	\$8 per person
Bacon	\$5 per person
Sausage	\$4 per person
Oatmeal Bar Chopped Walnuts, Dried Apricots, Toasted Coconut, Brown Sugar, Cinnamon, Whole & Almond Milk	\$7 per person
Breakfast Burritos Scrambled Eggs, Applewood Smoked Bacon, Crispy Potatoes, Pico de Gallo, Jack Cheese, Sour Cream, Avocado	\$15 per person
Cinnamon Rolls	\$60 per Dozen
Regular & Decaffeinated Coffee And Hot Teas	\$60 per gallon
Hot Chocolate Bar Whipped Cream, Mini Marshmallows, Sprinkles, peppermint sticks	\$50 per gallon
Freshly Squeezed Fruit Juice Choice of Orange, Cranberry, Ruby Red Grapefruit, Pineapple, or Apple	\$26 per carafe

Themed Breaks

25 Person Minimum

Charcuterie Break

\$26 per person

Assortment of Cheeses and Sliced
Charcuterie
Champagne Marinated Grapes
Assorted Mustards and Jams
Focaccia, Crostini and Crackers

Power Through It

\$18 per person

Yogurt and Granola Bar: Greek yogurt, granola, toasted
coconut, fresh berries, local honey
Mint and Honey marinated honeydew salad
Power Smoothies: Strawberry, Banana, Coconut Milk,
Vegan Protein, Peanut Butter
Assorted Protein Bars

Sparkling Water Bar

\$12 per person

Cucumber, Lemon, Strawberry, Mint, Pineapple, Lime, Basil, Orange

Chocolate Lovers

\$14 per person

Freshly Baked Double Chocolate Chip Cookies
Double Chocolate Fudge Brownies
Chocolate on Chocolate Cannoli
Whole and Almond Milk

Movie Night Snack Bar

\$15 per person

Peanut M&Ms
Gummy Bears
Red Vines
Assorted Kettle Corn
Assorted Bottles of Craft Sodas

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sweeteners, creamers, stir sticks, orange juice, and water.

Break Add-Ons

Seasonal Whole Fruit

\$5 per person

Sliced Fruit & Berries

\$8 per person

Trail Mix Bar

\$14 per person

Dried Cranberries, Raisins, Peanuts, Almonds, Toasted Coconut, Chocolate Chips, and M&Ms, Dried Ginger, Dried Apricot

Double Chocolate Fudge Brownies

\$30 per dozen

Chocolate Chip Cookies

\$30 per dozen

Granola Bars

\$4 each

Protein Bars

\$6 each

Bottled Voss Water

\$5 each

San Pellegrino Sparkling Water

\$5 each

Regular & Decaffeinated Coffee
And Hot Teas

\$60 per gallon

Assorted Soft Drinks

\$4 each

Smoothies

\$15 per carafe

Choice of Strawberry, Blueberry, Banana, Spinach, Chocolate, Peanut Butter, Orange, Acai Berry, and Black Cherry

Lunch Buffets

25 Person Minimum

Salad Bar

\$26 per person

Greens: Romaine, Spring Mix, Chopped Kale
Dressings: Charred Scallion Ranch, Basil Vinaigrette, Lemon Vinaigrette, Caesar
Toppings: Grape Tomatoes, Shaved Carrots, Cucumbers, Red Onions, Sliced
Mushrooms, Black Olives, Dried Cranberries and Croutons
Protein: Grilled Chicken, Chopped Bacon, and Hard-Boiled Eggs
Cheese: Shredded Cheddar, Shaved Parmesan, Feta
Nuts: Slivered Almonds, Walnuts

Enhanced Salad Bar

\$32 per person

Greens: Spring Mix, Chopped Kale, Arugula
Dressings: Charred Scallion Ranch, Basil Vinaigrette, Raspberry Vinaigrette, Honey Dijon
Toppings: Marinated Peppers & Artichoke Hearts, Roasted Sweet Potatoes, Grilled Asparagus, Bistro Olives, Cucumber Salad, Pickled Beets Salad, Mediterranean Garbanzo Beans, Sliced Red Onion, Marinated Grape Tomatoes, Dried Cranberries, Focaccia Croutons
Protein: Roasted Chicken, Smoked Tri-Tip, Assorted Salami
Cheese: Pepperjack, Feta, Parmesan, Cheddar, Cottage Cheese
Nuts: Slivered Almonds, Walnuts

South of the Border

\$34 per person

Elote Salad: Shredded Cabbage, Roasted Corn, Cotija, Bell Pepper, Avocado, Cilantro, Tajin, Jalapeno (optional), Red Onion, Fire Roasted Lime Aioli, Crispy Tortilla Strips
Corn Tortilla Chips with Pico de Gallo and Guacamole
Roasted Chipotle Chicken and Grilled Carne Asada
Cuban Black Beans with Scallion, Cotija and Cilantro
Warm Corn Tortillas

Tuscan Tri Tip

\$34 per person

Smoked and Roasted Tri-Tip topped with Italian Salsa Verde & Fried Shallot
Rosemary Roasted Fingerling Potatoes
Crispy Brussels Sprouts with Roasted Red Peppers, Lemon, Balsamic, Herbs
Panzanella Salad: Arugula, Focaccia, Red Onion, Tomato Bruschetta, Basil Vinaigrette, Mozzarella, Balsamic Glaze

Nor Cal BBQ

\$34 per person

Fire Roasted BBQ Chicken Thigh & Smoked BBQ Tri Tip
Fingerling Potato Salad
Grilled Corn on the Cob with Herb Butter
Seasonal Sliced Fruit Display
Garden Salad with Ranch and Balsamic Dressing

Prices do NOT include applicable sales tax & 22% Service Charge applied to all food & beverage charges.
All buffets include a drink station of freshly brewed iced tea, sweetners, lemons, and water.

Plated Lunch

Chicken Caesar Salad

\$19 per person

Tuscan Chicken, Romaine, Classic Caesar Dressing, Shaved Parmesan, Crouton

Kale Salad

\$20 per person

Chopped Kale, Roasted Carrot, Sliced Fennel Salad, Orange/Thyme Vinaigrette, Bacon Lardon, Crispy Shallot

Strawberry & Feta Salad

\$16 per person

Sliced Strawberry, Toasted Almond, Feta, Basil Vinaigrette, Mixed Greens

The Burger

\$24 per person

Brioche Bun, Shredded Lettuce, Tomato, Caramelized Onion, 1000 Island Dressing.
Served with Chips or Fruit

The Italian

\$22 per person

Hoagie Roll, Italian Sausage, Roasted Peppers and Onion, Marinara, Provolone Cheese.
Served with Chips or Fruit

Grilled Ham & Cheese

\$19 per person

Brioche Bun, Sliced Ham, Mozzarella, Provolone, Dijon Aioli, Roasted Onion and Mushroom.
Served with Chips or Fruit

Portabella Wrap

\$19 per person

Spinach Tortilla, Herb Cream Cheese Spread, Roasted Asparagus and Peppers, Grilled Portabella, Avocado, Arugula, Tomato.
Served with Chips or Fruit

Plated Dessert

Select ONE of the following options to be plated and served individually.

*Caramelized Pineapple Cheesecake
with Caramel*

\$6 per person

*Lemon Blueberry Crumble Cheesecake
with Whipped Cream*

\$6 per person

*Roasted Apple and Cinnamon Crisp
with Sweet Bourbon Butter Sauce*

\$6 per person

*Warm Chocolate Lava Cake
with White Chocolate Sauce*

\$6 per person

Duo of Canoli

\$6 per person

Dark Chocolate Pistachio & White Chocolate Candied Orange

Dessert Displays

The following options will be displays served buffet-style.

Cookies & Cream

\$10 per person

Assorted Fresh Baked Cookies with Marshmallow Whipped Cream

Canoli

\$10 per person

Dark Chocolate Pistachio & White Chocolate Candied Orange Variety of Locally

Brownies & Berries

\$10 per person

Double Chocolate Fudge Brownies, Strawberries & Brownie Batter Dip

Dinner Buffets

25 Person Minimum

South of the Border

\$40 per person

Elote Salad: Iceberg Wedges, Roasted Corn, Cotija, Bell Pepper, Avocado, Cilantro, Tajin, Jalapeno (optional), Red Onion, Fire Roasted Lime Aioli, Crispy Tortilla Strips
Grilled Flank Steak with Roasted Tomatillo Pico De Gallo
Smoked Ancho Chile Chicken with Lime Crema and Cilantro
Corn Tortilla Chips with Pico de Gallo and Guacamole
Cuban Black Beans with Scallion, Cotija and Cilantro
Long Grain Rice with Charred Lime and Oregano
Warm Corn Tortillas
Dessert: Xangos, Strawberries and Chocolate

Tuscan Tri Tip

\$44 per person

Smoked and Roasted Tri-Tip topped with Italian Salsa Verde & Fried Shallot
Chicken Saltimbocca with Sage Browned Butter Sauce
Rosemary Roasted Fingerling Potatoes
Crispy Brussels Sprouts with Roasted Red Peppers, Lemon, Balsamic, Herbs
Panzanella Salad: Arugula, Focaccia, Red Onion, Tomato Bruschetta, Basil Vinaigrette, Mozzarella, Balsamic Glaze
Cannoli Display: Chocolate/Pistachio and Sweet Orange Cannoli

California Backyard

\$42 per person

Iceberg Wedge Salad with Grape Tomato, Crispy Red Onions, Bacon, Blue Cheese, and Charred Scallion Ranch Dressing
Grilled and Slow Roasted Tri-Tip with Rosemary Garlic Butter
Beer Braised Chicken
Skin-On Garlic Whipped Potatoes
Medley of Squashes and Zucchini
Sliced Fruit Display
Chocolate Chip Cookies and Double Fudge Brownies

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Dinner Buffets

25 Person Minimum

Prime Rib

Market Price

Caesar Salad: Romaine, Classic Caesar Dressing, Shaved Parmesan, Crouton
Garden Salad: Spring Greens, Grape Tomato, Crouton, Red Onion, Shaved Carrot,
Ranch & Balsamic Dressing
Slow Roasted Herb Crusted Prime Rib with Demi Glace Au Jus
Seared Salmon with Lemon Dill Cream Sauce
Orange & Thyme baked Carrots
Roasted Garlic and Herb Whipped Potatoes
Dark Chocolate Mousse with Berries and Cookies

Artisan Burger Bar

\$24 per person

Ground Beef Slider Patties with melted Swiss, Pepper jack and American
Cheese (no cheese available upon request) served with Brioche Slider Buns
Burger Toppings: Shredded Lettuce, Sliced Tomato, Dill Pickle, Red Onion,
Caramelized Onion, Grilled Jalapeno, Onion Rings
Burger Sauces: Ketchup, Classic Mustard, 1000 Island, Dijon Mustard,
Mayonnaise, Garlic Aioli, Chipotle Aioli

Sides: Assorted Potato Chips, Garden Salad with Ranch and 1000 Island
Dressing, Sliced Fruits

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Reception Displays

Cheese & Crackers

Variety of Aged and Fresh Cheeses with Crackers and Savory Jam

\$10 per person

Vegetable Crudité

Display of Carrot, Celery, Grape Tomato, Cauliflower, Broccoli and Peppers.
Served with our Charred Scallion Ranch Dressing

\$8 per person

Fruits & Dips

Display of sliced Melons, Apples and Berries with Sweet Cream Cheese

\$10 per person

Crostini Bar

Tomato Bruschetta and Olive Tapenade with Grilled Sourdough Crostini

\$12 per person

Charcuterie & Cheese

Assortment of Aged and Fresh Cheeses, Salami Display, Prosciutto, Grapes, Assorted Berries, House Pickled Vegetables, Jams, Whole Grain Mustard, Grilled Sourdough Crostini and Crackers

\$25 per person

Brie en Croute

Full wheel of French Brie, Stuffed with Fresh Berries, Wrapped in Pastry Dough and Baked until Golden Brown, Served with Grilled Sourdough Crostini, Grapes and Apples

\$100 per person
(Serves 20)

Reception Trays

The following options are served in a passed tray method. They may also be served by display upon request.

<i>Lemon Ricotta and Roasted Pea Crostini</i>	\$4 each
<i>Tomato Bruschetta Crostini</i>	\$4 each
<i>Roasted Red Pepper, Goat Cheese, Prosciutto and Honey Crostini</i>	\$5 each
<i>Honey Poached Pears Endive and Gorgonzola</i>	\$5 each
<i>Watermelon Feta, Mint, Basil, Balsamic</i>	\$5 each
<i>Prosciutto, Cantaloupe, Honey, Ricotta</i>	\$7 each
<i>Oven Roasted Beets, Goat Cheese, Chives, Arugula</i>	\$5 each
<i>Shrimp Ceviche in Won-Ton Cup</i>	\$6 each
<i>Beef Tenderloin, Fromage Blanc, Port Reduction, Chive on Crostini</i>	\$8 each
<i>Meatballs stuffed with Mozzarella, Marinara</i>	\$5 each
<i>Roasted Broccoli and Ricotta, Warm Honey and Pistachio on Crostini</i>	\$5 each
<i>Arancini with Mozzarella and Wild Mushroom</i>	\$5 each
<i>Warm Figs, Bacon Lardon and Calabrian Chile</i>	\$6 each

Plated Dinner

For parties 59 and under, please select one salad, up to two entrees with an accompanying vegetable and starch, and one dessert. For parties 60 or more, please select one salad, up to two entrees, one accompanying starch and vegetable, and one dessert. All Dinners include Fresh Rolls and Butter, Freshly Brewed Regular and Decaf Coffee and Hot Teas. 22% service charge and applicable sales tax are applied to all food and beverage.

Course 1: Soups & Salads

Choose One

Tomato Bisque: Confit Tomato, Crème Fraîche, Chive, Focaccia

Potato Leek Soup: Crispy Leeks, Chive Oil

Wild Mushroom: Mushroom Confit, Basil Oil, Focaccia

Panzanella: Tomato, Cucumber, Fresh Mozzarella, Baked Italian Bread, Red Onion, Basil Vinaigrette, Balsamic Reduction

Caesar: Romaine, Crouton, Shaved Parmesan, Caesar Dressing

Iceberg Wedge: Grape Tomato, Bacon, Shaved Onion, Blue Cheese, Charred Scallion Ranch Dressing

Course 2: Entrees

Roasted Pork Loin: Spiced Apple and Onion Sauté \$33

BBQ Tri-Tip: Crispy Onion Straws, House BBQ Drizzle, Chives \$33

New York Steak: Roasted Garlic & Herb Butter \$48

Ribeye: Rosemary & Garlic Pan Sauce \$55

Double Lamb Chop: Tuscan Salsa Fresca, Herb & Mint Mustard Crust \$46

Filet Mignon: Gorgonzola Butter, Port Reduction \$62

Bone-In Chicken Breast: Herb Jus, Chives \$32

Salmon Filet: Lemon Dill Beurre Blanc \$36

Double Lamb Chop: Tuscan Salsa Fresca, Herb & Mint Mustard Crust MP

Vegetarian Options

Cauliflower Steak: Tuscan Salsa Fresca \$22

Wild Mushroom Risotto: Mozzarella, Basil Oil, Mushroom Confit \$26

(served as completed entrée, no side options)

Prices do NOT include applicable sales tax & 22% Service Charge applied to all food & beverage charges.
All buffets include a drink station of freshly brewed iced tea, sweetners, lemons, and water.

Plated Dinner

Sides

Starches:

Garlic & Herb Whipped Potato, Roasted Fingerling Potato, Blue Cheese & Herb Smashed Potato, Lemon Herb Basmati Rice, Parmesan & Chive Risotto

Vegetables:

Apricot Glazed Carrot, Grilled Asparagus, Roasted Italian Zucchini & Summer Squash, Balsamic Crispy Brussels Sprout, Green Bean Almandine

Desserts

Canoli: Duo of Chocolate and Orange

Cheesecake: Macerated Berries, Honeycomb Crumbles

Lava Cake: White Chocolate, Strawberry Salsa

Olive Oil Cake: Mascarpone Whipped Cream, Hazelnut Brittle

Prices do NOT include applicable sales tax & 22% Service Charge applied to all food & beverage charges.
All buffets include a drink station of freshly brewed iced tea, sweetners, lemons, and water.

Food and Beverage Minimum and Requirements

All reception event space holds a food and beverage minimum. These minimums are not inclusive of the applicable service charge and sales tax. Holiday Inn Redding will add the service charge and applicable sales tax to all food and beverage items. The service charge is subject to the applicable sales tax (California State Board of Equalization Regulation Code No. 1603). All prices are subject to change without notice. The food and beverage minimum is the least amount you are required to spend based on your menu selections. Should the food and beverage minimum not be met, the difference will be applied to the room rental charge. All banquet and catering menus are built to be a twenty-five guest (25) minimum menu. If your event is expected to have less than that number of guests, a "less than minimum charge" of 25% of the final F&B charge will be applied.

Additional Items

No food or beverage may be brought to or taken from the banquet facilities, with the exception of special event cakes. An additional charge of \$3 per person will apply for cake-cutting services. The cake-cutting fee will be waived in lieu of dessert offered with your dinner menu. When offering an entrée choice, there is a limit of two (2) entrées only and one (1) vegetarian option. You will be responsible for providing an indicator to distinguish your guests' entrée selections. A corkage fee of \$20 per bottle applies to wine and champagne if you choose to provide your own. No magnums are permitted. For parties of 60 or more offering two (2) entrees, the accompaniments will be the same for both entrees.

Dietary Restrictions

Our culinary team would be happy to modify any menu items due to dietary restrictions, when possible. In order to provide the best service, please provide those needs and counts seven (7) business days prior to your event. If none are provided prior to your event, the Culinary team will do their best to accommodate guest's requests but cannot be guaranteed and additional fees could apply.

Deposits & Billing

Deposits vary based on the food and beverage minimum of your event. The non-refundable initial deposit is due upon receipt of a signed contract. The second deposit is due 90 days prior to your event date and is based upon 75% of your estimated balance. Complete pre-payment by cashier's check or credit card is due 7 business days prior to your event, based on your guaranteed number of guests.

Guarantees

A guaranteed number is required for the number of persons attending your event seven (7) business days prior to the event date. This number will be considered a guaranteed number of guests, not subject to reduction. If no guarantee is received, the expected number of guests will be considered the guarantee. You will be charged for the guaranteed number or the number of guests in attendance, whichever is greater.

Audio/Visual

Any large events requiring audio-visual services will require a meeting with Holiday Inn Redding's in-house audio-visual company, Net Sound, to discuss needs. Should you select another company, please be advised that there are service standards that must be followed in order for them to conduct business within the hotel. Please inquire with your Sales or Catering Manager for the agreement. Holiday Inn Redding will not be responsible for any malfunction or lack of preparation by outside vendor.