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## *Banquet and Meeting Catering Menu*

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40650 Village Drive, Big Bear Lake, Ca  
[www.HolidayInnResorts.com/bigbearlakeca](http://www.HolidayInnResorts.com/bigbearlakeca)  
909.866.3121



## **Breakfast Buffet**

### **The Continental Breakfast Buffet**

Fresh Seasonal Fruit Display  
Assorted Chilled Fruit Yogurt with Berries  
Assorted Cereals and Granola  
Seasonal Juice Bar  
Freshly Brewed Coffee and Decaffeinated Coffee Station and Hot Tea Station  
**\$23**

### **The Premium Continental Breakfast Buffet**

Fresh Seasonal Fruit Display  
Assorted Chilled Fruit Yogurt with Berries  
Assorted Cereals and Granola  
Fresh Bagels, Cream Cheese & Preserves  
Hot Oatmeal with Raisins and Brown Cinnamon Sugar  
Seasonal Juice Bar  
Freshly Brewed Coffee and Decaffeinated Coffee Station and Hot Tea Station  
**\$25**

### **Anchors Away Buffet**

Waffles, Buttermilk Pancakes Served with Maple Syrup  
Scrambled Eggs, Bacon, Link Sausages, and Country Potatoes  
Seasonal Juice Bar  
Freshly Brewed Coffee and Decaffeinated Coffee Station  
**\$29**



## **Plated Lunch Salads**

All Salads are served with Water, Fresh Brewed Iced Tea & Coffee

### **Traditional Caesar Salad**

Fresh Romaine Lettuce Topped with  
Parmesan Cheese, Croutons & Caesar Dressing  
Assorted Rolls with Butter  
Chef's Choice Dessert

**\$26**

*\*Add Grilled Chicken Breast for \$4*

### **Asian Chicken Salad**

Grilled Chicken Breast or Crispy Chicken  
Fresh Napa Cabbage and Spring Greens  
Topped with Red Bell Peppers, Cucumber,  
Crispy Wontons & Ginger Sesame Dressing  
Assorted Rolls with Butter  
Chef's Choice Dessert

**\$29**

### **Fiesta Explosion Salad**

Blackened Chicken Breast  
Fresh Romaine Lettuce Topped with Tomatoes,  
Cheddar & Jack Cheeses Corn, Avocado,  
Crispy Tortilla Strips, Cilantro & Ranch Dressing  
Assorted Rolls with Butter  
Chef's Choice Dessert

**\$33**



## **Plated Lunch Wraps**

All Wraps are served with Water, Fresh Brewed Iced Tea & Coffee

### **Traditional Caesar Wrap**

Made with a Spinach Tortilla, Romaine Lettuce, Parmesan Cheese, Croutons & Caesar Dressing

Served with Seasonal Fresh Fruit

Choice of Red Potato Salad, Macaroni Salad or Tri-Colored Pasta Salad

**\$27**

### **Santa Fe Wrap**

Made with a Spinach Tortilla, Romaine Lettuce, Tomato, Black Olives, Bacon, Avocado, Cheddar & Jack Cheeses, Crispy Tortilla Strips & Chipotle Lime Ranch Dressing

Served with Seasonal Fresh Fruit & Choice of Red Potato Salad, Macaroni Salad or Tri-Colored Pasta Salad

**\$31**

## **Plated Lunch Sandwiches**

All Sandwiches are served with Water, Fresh Brewed Iced Tea & Coffee

### **Triple Decker**

Sliced Turkey & Ham, Bacon, Cheddar, Mayo, Lettuce and Tomato

Served with Seasonal Fresh Fruit & Choice of Red Potato Salad, Macaroni Salad or Tri-Colored Pasta Salad

**\$28**

### **Cold Cut (Roast Beef, Turkey or Ham)**

Sliced Roast Beef, Provolone Cheese, Mayo, Lettuce and Tomato

Served with Seasonal Fresh Fruit & Choice of Red Potato Salad, Macaroni Salad or Tri-Colored Pasta Salad

**\$27**



## **Plated Lunch Entrees**

All Entrees are served with Seasonal Vegetables, Choice of Roasted Potato's, Rice Pilaf or Mashed Potatoes, Water, Fresh Brewed Iced Tea & Coffee

### **Grilled Sirloin**

Choice of Garden Salad or Caesar Salad

Choice of sauce:

\*Rosemary Wine Reduction

\*Sautéed Garlic Mushroom

\*Creamy Peppercorn

Chef's Choice Dessert

**\$48**

### **Chicken Breast**

Choice of Garden Salad or Caesar Salad

Choice of sauce:

\*Béchamel Cream

\*Béarnaise

\*Marsala

Chef's Choice Dessert

**\$43**

### **Grilled Salmon**

Choice of Garden Salad or Caesar Salad

Choice of Sauce:

\*Citrus Butter

\*Creamy Dill

\*Honey Chipotle Glaze

Chef's Choice Dessert

**\$52**

### **Braised Rosemary Pork**

Choice of Garden Salad or Caesar Salad

Braised Pork in Rosemary & Garlic

Chef's Choice Dessert

**\$46**

### **Vegan Vegetable Penne Pasta**

Seasonal Grilled Vegetables, Penne Pasta in a  
Pesto Primavera Sauce

**\$34**



## Lunch Buffets

All Buffets are Served with Water, Fresh Brewed Iced Tea & Coffee; Served for 1 Hour

### Deli Buffet

Garden Salad with Ranch & Italian Dressings  
Red Potato Salad or Macaroni Salad  
Shaved Roast Beef, Ham & Roasted Turkey  
Assorted Breads, Domestic Cheeses, Lettuce,  
Tomato Slices, Pickle Spears & Condiments  
Chef's Choice Dessert

**\$37**

### Caribbean Luncheon Buffet

Mixed Greens with Creamy Ranch Dressing  
Sliced Fruit Salad  
Jerk Chicken  
Caribbean Roasted Pork  
Red Beans & White Rice  
Chef's Choice Dessert

**\$42**

### Mexican Luncheon Buffet

Fiesta Salad with Black Olives, Cheddar,  
Roasted Corn & Ranch Dressing  
Cheese Enchiladas  
Chicken Fajitas  
Refried Beans & Spanish Rice  
Tri-Colored Tortilla Chips with Salsa  
Chef's Choice Dessert

**\$40**

### Italian Luncheon Buffet

Caesar Salad with Parmesan Cheese & Croutons  
Or Mixed Green Salad  
Bolognese Pasta in Marinara  
Chicken Fettuccini Alfredo  
Mixed Italian Vegetables & Garlic Breadsticks  
Chef's Choice Desert

**\$39**

## Boxed "Working" Lunch

All Boxed Lunches Served with Whole Fresh Fruit, Bagged Potato Chips & Soda or Bottled Water

### Roast Beef, Ham, Turkey or Tuna Salad

Served with Lettuce, Tomato & Cheese

**\$30**



## **Hot Hors d'oeuvres**

Based On 50 Pieces; Serves about 40 Guests

### **Vegetable Egg Rolls**

Served with a Sweet & Sour Dipping Sauce

**\$125**

### **Skewered Teriyaki Beef or Chicken**

Marinated in a Teriyaki or Sweet Chili Glaze

**\$150**

### **Barbeque Meatballs**

Slowly Baked to Enhance Flavor

**\$130**

### **Stuffed Mushrooms**

Large Mushrooms, Stuffed with Fresh Crab

**\$165**

### **Mozzarella Sticks**

Served with Marinara Sauce

**\$130**

### **Spinach & Artichoke Dip**

Served with Tri-Colored Tortilla Chips

**\$170**

### **Buffalo Chicken Hot Wings**

Served with Ranch or Blue Cheese for Dipping

**\$145**

### **Crab Cakes**

Lump Crab Meat, Served with a Garlic Aioli

**\$190**

### **Cream Cheese Wontons**

Deep Fried Wonton Shell, stuffed with Cream Cheese

**\$125**

### **Coconut Fried Shrimp**

Served with Sweet Chili Sauce

**\$195**



## **Cold Hors d'oeuvres**

Based On 50 Pieces; Serves about 40 Guests

### **Deviled Eggs**

Halved Eggs with Whipped Yolks

**\$125**

### **Cheese & Cracker Tray**

Domestic & Imported Cheeses, Assorted Crackers

**\$155**

### **Bruschetta**

Served with Relish of Tomato, Basil & Garlic

**\$125**

### **Finger Sandwiches**

Turkey, Ham & Roast Beef on Assorted Breads

**\$160**

### **Hummus Dip**

Served with Pita Bread & Kalamata Olives

**\$130**

### **Meat & Cheese Platter**

Served with Assorted Meats, Cheeses & Crackers

**\$190**

### **Fresh Fruit Platter**

A Variety of Melons & Seasonal Fruits

**\$160**

### **Jumbo Shrimp Cocktail**

Served with Cocktail Sauce & Lemons

**\$195**

### **Fresh Vegetable Assortment**

Served with Ranch for Dipping

**\$160**

### **Smoked Salmon**

Served with Cocktail Rye Bread & Horseradish Sauce

**\$200**





## Plated Dinner Entrees

All Entrees are served with Seasonal Vegetables, Choice of Roasted Potato's, Rice Pilaf or Mashed Potatoes, Water, Fresh Brewed Iced Tea & Coffee

### Grilled Sirloin

Choice of Garden Salad or Caesar Salad  
Choice of sauce:  
\*Rosemary Red Wine Reduction  
\*Sautéed Garlic Mushroom  
\*Creamy Peppercorn  
Chef's Choice Dessert  
**\$53**

### Chicken Breast

Choice of Garden Salad or Caesar Salad  
Choice of sauce:  
\*Béchamel Cream  
\*Béarnaise  
\*Marsala  
Chef's Choice Dessert  
**\$48**

### Chicken Cordon Blue

Choice of Garden Salad or Caesar Salad  
Lightly Breaded Chicken Breast Stuffed with  
Ham & Swiss Cheese  
Topped with Dijon Cream Sauce  
Chef's Choice Dessert  
**\$50**

### Grilled Salmon

Choice of Garden Salad or Caesar Salad  
Choice of Sauce:  
\*Citrus Butter  
\*Creamy Dill  
\*Honey Chipotle Glaze  
Chef's Choice Dessert  
**\$58**

### Pasta Puttanesca

Choice of Garden Salad or Caesar Salad  
Vegetarian Pasta Tossed in a Fresh Tomato Sauce  
Including Olives, Capers & Garlic  
Chef's Choice Dessert  
**\$38**

### Grilled Pork Chop

Choice of Garden Salad or Caesar Salad  
Choice of Sauce:  
\*Tarragon Cream  
\*Apple Tarragon Butter  
\*Creamy Peppercorn  
Chef's Choice Dessert  
**\$52**

**The Lodge Surf & Turf**  
Grilled Sirloin & Salmon Filet  
Topped with a Tarragon Cream Sauce  
Choice of Garden Salad or Caesar Salad  
Chef's Choice Dessert  
**\$66**



## Dinner Buffets

All Buffets are Served with Water, Fresh Brewed Iced Tea & Coffee; Served for 1 Hour

### Italian Buffet

Caesar Salad with Parmesan Cheese & Croutons  
Tri-Colored Pasta Salad  
Antipasto Salad  
Fettuccini Alfredo  
Meat Lasagna  
Chicken Parmesan  
Served with Mixed Italian Vegetables  
& Garlic Bread sticks  
Chef's Choice Dessert  
**\$45**

### Southern Buffet

Mixed Greens with Creamy Ranch Dressing  
Red Potato Salad  
Country Coleslaw  
Pulled Pork  
Grilled Tri Tip  
Southern Fried Chicken  
Served with Green Beans, Mashed Potatoes  
with Gravy & Assorted Rolls with Butter  
Chef's Choice Dessert  
**\$50**

### Mexican Buffet

Garden Salad with Ranch Dressing  
Cucumber & Tomato Salad  
Fiesta Taco Salad  
Cheese Enchiladas  
Tequila Lime Chicken  
Steak Fajitas  
Served with Refried Beans, Rice &  
Tri-Colored Chips with Salsa  
Guacamole & Sour Cream  
Chef's Choice Dessert  
**\$47**

### Asian Buffet

Spring Greens with Ginger Sesame Dressing  
Cucumber & Tomato Salad  
Napa Cabbage Asian Slaw  
Orange Chicken  
Broccoli & Beef  
Sweet & Sour Pork  
Served with Fried Rice,  
Chow Mein Noodles & Deep Fried Egg Rolls  
Chef's Choice Dessert  
**\$50**

### An Evening in Big Bear Lake Buffet

Garden Salad with Balsamic Vinaigrette, Green Bean Salad with Bacon and  
Sun-Dried Tomatoes & Ambrosia Salad  
Roasted Turkey with Dressing, Marinated Sliced Tri-Tip & Baked Ham with Fruit Sauce  
Served with Au Gratin Potatoes, Mixed California Vegetables,  
Assorted Dinner Rolls with Butter & Chef's Choice Desert  
**\$66**



## **Carved Selections**

A Selection of Roasts that are carved in the room for one hour.  
All items served with Appropriate Condiments and Petite Breads.

### **Baron of Beef**

Béarnaise Sauce

**\$425.00 Each**

(Serves approx. 50 guests)

### **Marmalade Glazed Ham**

Dijon Mustard

**\$225.00 Each**

(Serves approx. 50 guests)

### **Whole Tom Turkey**

Cranberry Sauce

**\$175.00 Each**

(Serves approx. 25 guests)

### **Prime Rib**

With Roasted Garlic Cognac Sauce

**\$385.00 Each**

(Serves approx. 50 guests)

### **Roasted Pork Loin**

With Rosemary Garlic Butter

**\$250.00 Each**

(Serves approx. 50 guests)



## Cash Bar Prices

### Wine & Champagne

#### **Sparkling Cider**

**\$12** per Bottle

#### **House Champagne**

**\$26** per Bottle

#### **Almond Champagne**

**\$28** per Bottle

#### **House Wine**

Chardonnay, Pinot Grigio, Merlot or Cabernet Sauvignon

**\$30** per Bottle

**\$8** per Glass

#### **Premium Wine**

Chardonnay, Riesling, Moscato, Sauvignon Blanc, Merlot, Cabernet Sauvignon, Pinot Noir or Red Blend

**\$45** per Bottle

**\$12** per Glass

### Beer

#### **Domestic Beer**

**\$400** per Keg; Serves 150 Cups (**Advanced Purchase Only**)

**\$6** per Bottle/Cup

#### **Premium Beer (Availability May Vary)**

**\$600 - \$800** per Keg; Serves 100- 150 Cups (**Advanced Purchase Only**)

**\$8 - \$10** per Bottle/Cup

### Liquor

#### **Well Brand**

**\$8** per Drink

#### **Call Brand**

**\$10** per Drink

#### **Premium Brand**

**\$12** per Drink



## General Information and Hotel Policies

The Lodge Big Bear Lake, wishes to establish the following policies concerning its banquet and meeting facilities:

1. **SERVICE CHARGE AND TAXES:** An automatic 20% service charge will be applied to all banquet prices. Applicable Sales Tax is subject to change, without notice, in accordance with local laws.
2. **TAXES:** Applicable Federal and California State taxes are applied to food, beverage, service charge, audio visual rental and meeting room rentals. Any group claiming a tax exemption must submit a photocopy of group tax exemption certificate 72 Hours in advance of event to the Catering Office.
3. **GUARANTEE:** Seventy-two (72) hours prior to any function or banquet, the individual, group or organization must provide the number of guests to expect and have established credit either by cash deposit of 50 percent (50%) of total billing or an approved credit method. After receiving the guaranteed number of guests, the function will be served accordingly with minimum charges to encompass 100 percent (100%) of the original guarantee. Guarantee numbers are not subject to reduction, for which you will be charged even if fewer guests attend. For plated food service, The Lodge at Big Bear Lake, A Holiday Inn Resort will undertake to serve a 5 percent (5%) increase of persons above the attendance specified. For buffets, hors d'oeuvres, and all other events, we prepare for only your guaranteed numbers. It is the policy of The Lodge at Big Bear Lake, A Holiday Inn Resort that all catering be done by the hotel and no food or beverage may be brought into the hotel from outside sources.
4. **CANCELLATION:** Cancellations made less than thirty business (30) days prior to the event will be chargeable as follows: Meeting room rentals and all catering functions are payable in full as negotiated. If meeting room rental was reduced because of a corresponding meal activity and the meal function is canceled, normal meeting room rental will be charged. All cancellations must be received in writing. No verbal cancellations will be accepted. The Lodge at Big Bear Lake, A Holiday Inn Resort reserves the right to cancel an event for non-payment of deposits including declined or invalid credit cards. Any Audio Visual items canceled within 24 hours will be charged at full retail.
5. **CHANGES AND PRICING:** Any changes within 48 hours prior to the event are subject to a \$75.00 change fee. Food and Beverage prices are subject to change with market fluctuations; therefore, menu prices may also be affected. Published prices are subject to change pending receipt of a signed contract. Prices of printed menus are guaranteed no longer than 90 days. Menu selections, room requirements and all other arrangements must be received two weeks prior to the function. Any changes to this agreement must be in writing and be approved by the The Lodge at Big Bear Lake, A Holiday Inn Resort.
6. **DEPOSITS (NON WEDDING):** Social and political events will be required to pay 50 percent (50%) of their anticipated billing at time of signing contract. The balance will be due two (2) week in advance of event. Dances with no meal activity will be required to pay 50 percent (50%) of the room rental at the time of a definite booking. The balance will be due 72 hours prior to the event and must be paid by cashier's check, cash or money order made payable to The Lodge at Big Bear Lake, A Holiday Inn Resort. **NO PERSONAL CHECKS.** No event will be set-up unless complete deposit requirement is fulfilled. All deposits are non-refundable, non-transferable.
7. **DEPOSITS (WEDDING):** A \$3,000.00 deposit and signed function contract is due at time of booking. All deposits are non-refundable and non-transferable. In the event of a cancellation contracted terms are applicable.
8. **PAYMENTS (WEDDING):** A second payment of 50% of the estimated total is due 6 months prior to your event and a final payment is due 10 business days prior to your event. Final payment must be paid with cash, cashier's check or credit card.
9. **FOOD AND BEVERAGE MINIMUMS (WEDDING):** There is a \$1,000.00 minimum for weddings held Mondays-Thursdays, \$3,000.00 minimum for weddings held Fridays and Sundays and a \$5,000.00 minimum for weddings held Saturdays.



## General Information and Hotel Policies (con't)

10. **DAY OF COORDINATION:** The Lodge at Big Bear Lake, A Holiday Inn Resort Sales and Catering Managers will provide you with all you're contracted and banquet event order (BEO) needs. The Lodge Holiday Inn Resort does not provide "Wedding Planner" or "Event Planner" services and recommends you select a Professional outside "Wedding Planner" or "Event Planner" for Rehearsals and Day Of coordination.
11. **EXCUSED NON-PERFORMANCE:** If, for any reason beyond control, including but not limited to strikes, labor disputes, accidents, government requisitions or regulations on travel, hotel operation, commodities or supplies, acts of war or acts of God, operator or The Lodge at Big Bear Lake, A Holiday Inn Resort is unable to perform its obligations under this agreement, such as non-performance is excused, and operator may terminate this agreement without further liability of any nature, upon return of registrant's deposit.
12. **ROOM RENTALS AND SCHEDULES:** Function rooms are assigned by the number of people anticipated. The Lodge at Big Bear Lake, A Holiday Inn Resort reserves the right to change groups to a room suitable to the attendance, without notification, if anticipated attendance drops or increases.
13. **CONDUCT OF EVENT, INSURANCE AND SECURITY:** Registrant undertakes to conduct the function or banquet in an orderly manner, in full compliance with applicable laws, regulations, and The Lodge at Big Bear Lake, A Holiday Inn Resort policies. Registrant assumes full responsibility for the conduct of all persons in attendance and for any damage done to any part of the hotel's premises during any time such premises are under control of registrant, or registrant's agents, invitees, employees or independent contractors employed by registrant. Upon the request of The Lodge at Big Bear Lake, A Holiday Inn Resort, registrant shall procure and maintain, at all expenses, policies of insurance in such amounts, upon such terms, and with such responsible insurance companies as shall be satisfactory to The Lodge at Big Bear Lake, A Holiday Inn Resort including comprehensive general liability coverage, worker's compensation, employer's liability and automobile liability coverage as may be required by The Lodge at Big Bear Lake, A Holiday Inn Resort. The Lodge at Big Bear Lake, A Holiday Inn Resort reserves the right to charge security fees or may assign a security guard to an event at the cost of the function sponsor. Hotel management must authorize all event security. No armed Security Guards. The Lodge at Big Bear Lake, A Holiday Inn Resort reserves the right to inspect and control all functions being held on premises.
14. **ENGINEERING SERVICE:** Any special assistance requests must be provided to the catering department seven (7) days in advance and additional charges may be assessed. These charges will be based upon labor involved and power usage.
15. **PROVISIONS OF BEVERAGES:** The sale, service and consumption of alcoholic beverages are regulated by the State of California. The hotel, as an alcoholic beverage licensee, is subject to regulations promulgated by the State of California, violations of which may jeopardize the hotel's license. Consequently, it is The Lodge at Big Bear Lake, A Holiday Inn Resort policy that alcoholic beverages may not be brought into the hotel from any outside sources. The Lodge at Big Bear Lake, A Holiday Inn Resort reserves the right to close the bar due to low beverage sales and reserves the right to ask for proof of age from anyone under 35 years of age. The Lodge at Big Bear Lake, A Holiday Inn Resort reserves the right to deny entrance to the hotel by any person who appears to be under the influence of alcohol or illegal substances. The Lodge at Big Bear Lake, A Holiday Inn Resort has the right to terminate the scheduled function with due cause. In such case, all moneys are non-refundable.
16. **FREIGHT RECEIVING, STORAGE AND SHIPPING:** The Lodge at Big Bear Lake, A Holiday Inn Resort will not be responsible for freight or packages received more than three (3) days prior to a neither scheduled function, nor will the hotel is responsible for any freight or package left after adjournment. Address all boxes: Attn. Catering CLEARLY marked with function name and date! The Lodge at Big Bear Lake, A Holiday Inn Resort reserves the right to charge for storage or handling fees. The Lodge at Big Bear Lake, A Holiday Inn Resort shall not be responsible or liable for any shipping of registrants' materials.



## General Information and Hotel Policies (con't)

17. **DISPLAYS & DECORATIONS, REGISTRANTS PROPERTY:** All displays and decorations proposed by shall be subject to the prior written approval of The Lodge at Big Bear Lake, A Holiday Inn Resort in each instance. Any personal property of registrant or registrants' guests or invitees brought on the premises of the hotel and left thereon, either prior to, during or following the function or banquet, shall be at risk of registrant, and The Lodge at Big Bear Lake, A Holiday Inn Resort shall not be liable for any loss of, or damage to, any such property for any reason. Approval from hotel management is necessary before affixing anything to walls, floors, or ceiling. Nothing shall be nailed, screwed or otherwise attached to columns, walls, floors or other parts of the building. Confetti, glitter and rice may not be thrown or used as decorations within hotel premises. A minimum of \$ 250.00 will be charged to the function sponsor for any damage or soiling of hotel facilities. Signs or banners may not be placed in public areas without permission of hotel management. All signs in public areas must be professionally printed.
18. Your Sales Manager will:
- Answer any Questions, provide resort and conference center suggestions and act as your primary Resort Guest Rooms Contact throughout the planning process.
  - Act as room block consultant for all rooming selections, to achieve value for your dollar, while meeting the required contracted minimums.
  - Create an Estimate of Charges outlining your financial commitments and deposit schedule to resort.
  - Establish contact with a Reservation Manager for guestroom reservations.
  - Ensure a seamless transition to the Resorts Catering Manager.
  - Personally oversee the details of the group V.I.P. (s) or bride and groom's room reservation.
  - Reviews group billing for accuracy prior to the completion of your final bill.
19. Your Catering Manager will:
- Answer any questions, provide conference room and/or wedding location suggestions and act as your primary Catering Contact throughout the planning process.
  - Act as menu consultant for all food and beverage selections, to achieve value for your dollar, while meeting the required contracted minimums.
  - Detail your Banquet Event Order (BEO) outlining the event specifics.
  - Create a Banquet Check outlining your financial commitments.
  - Confirm details with any contracted vendors several days prior to your event.
  - Be the liaison with the Resort staff.