Holíday Inn-Dallas/Ríchardson



Thank you for choosing the Holiday Inn Richardson to host your event! We take pride in what we do and aim to make your event a success! The Holiday Inn Richardson has space that will accommodate wedding receptions, birthday parties, corporate meetings, rehearsal dinners, award ceremonies, etc!

Room	Sq	Conference	Theatre	Classroom	Banquet	Reception
	Foot					
Dallas Ballroom	2,000	60	180	100	160	140
(Sec 1)						
Ríchardson	2,600	80	300	144	240	200
Ballroom (Sec 2)						
Plano Ballroom	1,500	38	130	70	110	100
(Sec 3)						
Dallas/Ríchardson	4,600	140	480	244	400	350
Ballroom (Sec 1&2)						
Ríchardson/Plano	4,100	118	430	214	350	300
Ballroom						
(Sec 2&3)						
Garland Ballroom	1,200	40	120	60	120	100
(Sec 4)						
Grand Ballroom	6,000	180	610	314	550	500

Contact our sales Department to book your next meeting or special event.
You want be disappointed!

1655 N. Central Expressway Richardson TX 75080 (P) 972-238-1900

Holiday Inn-Dallas/Richardson

General Information

Thank you for selecting the Holiday Inn Richardson for your upcoming meeting or special event. We look forward to providing you and your guests with personalized and professional attention from our Catering and Banquets Team as well as all of our hotel staff. The following information is a guideline for you in planning your event. Menus, audio visual, phone, internet arrangements, meeting requirements, and all details pertaining to your event must be finalized with your catering representative no later than 7 days prior to your event.

Audio Visual Services

Our onsite Audio Visual Specialist will be delighted to assist you with any audio visual requirements. All audio visual items are assessed with a 22% taxable service charge and 8.25% state sales tax. Audio visual items are deemed confirmed 3 days prior to the event. Cancellation within 24 hours will be assessed full charges. Beverages | The hotel holds a liquor license granted by the liquor commission and is held responsible for complying with its regulations. To ensure the proper regulations of our licensed premises, no alcoholic beverages may be brought into or taken out of the hotel function space. All beverages will be dispensed by the hotel servers and bartenders.

Guarantees

A guaranteed number of attendees is due by noon, 3 business days prior to your function. If no guarantee is provided, the expected attendance at the time of contract signing becomes the guarantee. The guarantee is the minimum number for which you will be charged. The hotel will be prepared to serve 5% over your guarantee count. Should your actual attendance exceed your guarantee you will be charged for the actual number of attendees. The final guarantee must be at least 90% of the meeting set.

Time|

Note that all functions will be set 15 minutes prior to the start time. The following standards are provided to assist you in the scheduling and with budgeting your catered functions: ◆ All continental and breakfast buffets are serviced for 2 hour, refreshed and replenished as necessary during this time according to par levels. ◆ All planned breaks are serviced for a ½ hour, refreshed and replenished as necessary during this time according to par levels. ◆ All luncheon buffets are serviced for 2 hours, refreshed and replenished as necessary during this time according to par levels. ◆ All dinner buffets, stations, reception displays and carving stations are serviced for 2 hours, refreshed and replenished as necessary during this time according to par levels.

Food

All food and beverage prepared by the hotel is to be consumed on premise and cannot be removed after the event. Enclosed for your consideration are suggested menu selections. In addition, we would be more than happy to discuss alternative recommendations for a customized menu.

Hotel Liability

The Hotel reserves the right to inspect and control all private functions. The customer agrees to be responsible for any damages that may occur in the hotel. The Hotel will not assume responsibility for damage to or loss of any articles and merchandise brought into the hotel. With advance notice, we can assist in arranging for security officers for an additional fee.

Holíday Inn-Dallas/Ríchardson

<u>Plated Breakfast</u>

Early Riser, \$18.95++

Scrambled Eggs
Bacon or Sausage Links
Diced Breakfast Potatoes
Biscuits with Butter and Assorted Jellies
Chilled Orange Juice
Fresh Brewed Coffee & Decaffeinated Coffee

Cowboy Breakfast, \$19.95++

Scrambled Eggs
Country Fried Steak with Creamy Gravy
Diced Breakfast Potatoes
Biscuits with Butter and Assorted Jellies
Chilled Orange Juice
Fresh Brewed Coffee & Decaffeinated Coffee

Buffet Breakfast

Lonestar Buffet, \$22.95++

Scrambled Eggs
Bacon and Sausage Links
Diced Breakfast Potatoes
Biscuits with Butter and Assorted Jellies
(Could be substitute with French Toast, Waffle, or Pancake)
Fresh Slice Fruits
Chilled Orange Juice
Fresh Brewed Coffee & Decaffeinated Coffee

South of the Border, \$22.95++

Scrambled Eggs with Chorizo
Bacon and Sausage Links
Refired Beans
Diced Breakfast Potatoes with Onions and Peppers
Flour Tortillas
Fresh Slice Fruits
Chilled Orange Juice
Fresh Brewed Coffee & Decaffeinated Coffee



+22% Service Charge ++ 22% Taxable Service Charge and Sales Tax

Holiday Inn-Dallas/Richardson

Boxed Lunches |\$ 21++

(1) Selection per Every 10 Guests Choice of Sandwiches Below to include the following: Potato Chips and Cookie Bottled Water Individual or Soda

Roasted Turkey, Smoked Ham, Apple Wood Smoked Bacon, Lettuce, & Tomato on Whole Wheat or White Bread

Chicken Salad Croissant Roasted Chicken Breast with Raisins Sweet Grapes on a Fresh Buttery Croissant

Grilled Chicken BLT Grilled Chicken Breast, Apple Wood Smoked Bacon, Lettuce, & Tomato Served with Honey Mustard Aioli on a Baguette

Turkey Wrap Fresh Roasted Turkey, Provolone Cheese, & Arugula Rolled in a Sundried Tomato Tortilla with Citrus Herb Aioli

Vegetarian Wrap Lettuce, Tomato, Sweet Onions Squash Zucchini, Portobello Mushrooms Pesto Sauce in a Spinach Tortilla

Italian Sub Salami, Sliced Ham, Provolone Cheese, Lettuce, Tomato, Banana Peppers, & Onion Served on Hoagie Bread







Holíday Inn- Dallas/Ríchardson <u>Plated Lunch - Dinner</u>

Three Course Meal Selections Include your Choice of Served Salad, Entrée and Dessert. Four Course Meal with Appetizer, Salad, Entrée and Dessert, add \$4.00/pp++.

All Entrees Served with Chef Choice of Starch and Vegetable, Fresh Dinner Rolls & Butter, Chef Choice Dessert Iced Tea, Coffee & Decaffeinated Coffee

Appetizer Selections
Mini Crab Cakes
Southwestern Egg Rolls
Stuffed Mushrooms

<u>Salad Selections</u>
Caesar Salad, Garden Salad
Spinach with Walnut and Cranberry, Iceberg Wedge Salad

<u>Entrées</u> \$32pp++ Chicken Cordon Bleu Boneless Chicken Breast Stuffed with Ham and Cheese with Marinara Sauce

\$32pp++ Chicken Marsala Boneless Chicken Breast Topped with Marsala Wine and Mushroom Sauce

\$37pp++ 8oz London Broil in a Red Wine Sauce

\$39pp++ 10 oz Prime Rib served with Horseradish sauce & Au Jus

\$41pp++ 8oz Filet Mignon

\$43pp++ 6oz Filet Mignon with (4) Jumbo Shrimp

\$39pp++ 12 oz New York Strip with Mushroom Sauce

\$36pp++ Grilled Salmon with Beurre Blanc Sauce

\$38pp++ Tilapia Stuffed with Jumbo Lump Crab Meat

Halal Meat additional \$2.00++







Holíday Inn-Dallas/Ríchardson

Lunch - Dinner Buffets- (buffet style)

Country Buffet

\$38 per person++ (Minimum 50ppl)
Complete Salad Selection with Appropriate
Condiments
Red Bliss Potato Salad

Buttermilk Boneless Fried Chicken Roast Bast

Broccoli, Cauliflower and Baby Carrot Medley Roasted Potatoes

Warm Rolls and Butter Hot Apple-Cinnamon Cobbler & Chocolate

Cake

Iced Tea, Coffee and Decaffeinated Coffee

Big Tex Classic Buffet

\$44 per person++ (Minimum 50ppl)
Complete Salad Selection with Appropriate
Condiments
Cole Slaw
BBQ Sliced Brisket
BBQ Chicken
Garlic Mashed Potatoes
Green Beans with Bacon and Onions
Rolls and Butter
Strawberry Shortcake & Black Forrest Cake
Iced Tea, Coffee and Decaffeinated Coffee

Tex ~Mex Buffet

\$44 per person++ (Minimum 50ppl)
Complete Salad Selection with Appropriate
Condiments
Chip and Salsa
Beef Brisket Fajitas
Chicken Fajitas with Onions and Green
Peppers
Red Cheese Enchiladas
Cilantro Rice
Refried Beans
Guacamole and Sour Cream
Flour & Corn Tortillas
Sopapilla
Iced Tea, Coffee and Decaffeinated Coffee

New Orleans Buffet

\$42 per person++ (Minimum 50ppl)
Complete Salad Selection with
Appropriate
Condiments
Specialty Salad
Blackened Catfish
Cajun Chicken
Sausage Gumbo
Fried Jumbo Okra
Wild Rice
Warm Rolls and Butter
Bread Pudding & Carrot Cake
Iced Tea, Coffee and Decaffeinated
Coffee

<u>Italian Buffet</u>

\$36 per person++ (Minimum 50ppl)
Romaine Lettuce with Caesar &
Italian Dressing,
Parmesan Cheese and Croutons
Caprese Salad
Sauteed Mixed Vegetables
Meat Lasagna
Chicken Parmesan with Marina
Sauce
Garlic Bread
Chocolate Cake
Iced Tea, Coffee and Decaffeinated
Coffee

Halal Meat additional \$3.00++

Serve Time 2 Hours



Hors D'Oeuvres

Hors D'Oeuvres (Served Cold)
Priced per 50 pieces

Deviled Eggs, \$145++

<u>Skewers of Fresh Fruit with Yogurt Dip,</u> \$155++

Assorted Finger Sandwiches, \$155

<u>Shrimp Display with Cocktail Sauce & Lemons</u>, \$245++

Hors D'Oeuvres (Served Hot)
Priced per 50 pieces

Spicy Wings, \$145++

Chicken Strips with BBQ Sauce, \$155++

Spring Rolls with Hoisin Sauce, \$135++

Shrimp Brochette with Pearl Onions & Bell Peppers, \$185++

Lollipop Shrimp, \$185++

Hibachi Beef Skewer, \$195++

Pot Stickers with Teriyaki Dip, \$135++

Stuffed Jalapenos, \$150++

Party 10z Crab Cake, \$215++

Swedish Meatballs, \$135++

Spanakopita, \$160++

<u>Chicken Satay with Spicy Peanut Sauce,</u> \$155++

Starters

Served with Tortilla Chips

House Made Salsa, \$60 per Gallon++

Warm Spinach Dip, \$75 per Gallon++

Chile Con Queso, \$85 per Gallon++

Edible Displays

Fresh Seasonal Fruit Approx. 30ppl, \$120++ Approx. 75ppl, \$285++

Domestic Cheese Tray With French Bread, Crackers & Fruit Garnish

Approx 30ppl, \$155++ Approx 75ppl, \$315++

Crudité Display Approx. 30ppl, \$150++ Approx. 75ppl, \$275++

Deluxe Chocolate Fountain, \$6.50pp++ Minimum of 50ppl Served with Marshmallows, Pretzels, Graham Crackers Add Cubed Fruit for \$2.50 per person

Carver Stations

Served with Assorted Spreads and Rolls

Chipotle Smoked Turkey Breast, \$325++ Approx. 40ppl (15-17 Pounds)

Apricot & Pineapple Glazed Ham, \$325++ Approx. 50ppl (20-22 Pounds)

Roasted Top Round, \$395++ Approx. 50ppl (20-22 Pounds)

Prime Rib, \$425++ Approx. 35ppl (15-17 Pounds)

Add-ons (For Buffets and Carver Stations Only) Mashed Potato Bar, \$9 per person++Pasta Station, \$14 per person

Halal Meat additional \$3.00+

Bar Selections



HOST BAR Paid by Host per Drink

House Brands \$6.00+ Call Brands \$7.00+ Premium Brands \$8.00+ Extra Premium \$9.00+ Domestic Beer \$5.00+ Imported Beer \$6.00+ House Wine \$5.00+ Sodas \$1.50++ Juice \$2.50++

<u>CASH BAR</u> Paid by the Guest per Drink

House Brands \$7
Call Brands \$8
Premium Brands \$9
Extra Premium \$11.00+
Domestic Beer \$6
Imported Beer \$7
House Wine \$6
Sodas \$2
Juice \$3
Cash Bar Does NOT go toward F/B Min

<u>Domestic Beer Keg \$425+</u> *Approx 180 glasses*

Import Beer Keg \$475+ Approx 180 glasses

Margarita Machine Approx 80ppl Includes Tequilla & Mix, \$380+ Premium Tequilla Additional, \$150+ Additional Batch, \$150+ (House) Additional Batch, \$250+ (Premium)

House Wine

1.5 Liter Bottle/Approx 9-10 Glasses Chardonnay, Merlot, Zinfandel, Cabernet Sauvignon \$40+ Per Bottle Additional Wine Selection Available Upon Request

Champagne

Approx 8-9 Glasses
House Champagne, \$24+ Per Bottle
Asti Spumante Martini & Rossi, \$32+ Per Bottle
Non-Alcoholic, \$15++ Per Bottle

Punch

Non-Alcoholic Per Gallon, \$45++ House Champagne Punch Per Gallon, \$65+

BARTENDER FEE OF \$75.00 up to 4 hours APPLIES FOR ALL CASH AND HOSTED BARS

*DUE TO LIQUOR LICENSE RESTRICTIONS NO ALCOHOL CAN BE PRESENT IN ROOM AFTER 12 MID NIGHT *

PM SOCIAL EVENTS WITH CASH OR HOST BAR REQUIRE SECURITY @ \$27.00/HOUR WITH A FOUR HOUR MINIMUM

We have the Right to Refuse Service to Anyone and Anyone Who Can Not show Valid Proof of Age. All Alcoholic Beverages must be purchased at the hotel and cannot leave the hotel.



Audio Visual

8ft Screen\$50.00++
6ft Screen\$30.00++ LCD Projector (2400 Lumens)\$150.00++
Overhead Projector\$50.00++
32' LCD Flat Screen Monitor\$150.00++
Flipchart with Easel & Markers\$30.00++
Flipchart Easel\$7.00++
Whiteboard with Markers\$25.00++
Corded Microphone (Podium)\$25.00++
Wireless Handheld Lavaliere Microphone\$75.00+-
Wireless Lapel Microphone\$75.00++
Tripod Easel\$7.00++
Podium Light\$5.00++
<i>Conference Phone\$50.00++</i>
<i>Mixer</i> \$50.00++
<i>DVD/VHS Player</i> \$50.00++
Extension Cords/Power Strips\$5.00++
Packages LCD Projection Package \$175.00++ 8ft Screen, LCD Projector Skirted Table for Projector, Extension Cords/Power Strips
Basic Meeting Package \$250.00++ Corded Microphone for Padium

Corded Microphone for Podium 8ft Screen, LCD Projector Skirted Table for Projector Extension Cords/Power Strips Flipchart or White Board

OTHER AUDIO VISUAL IS AVAILABLE UPON REQUEST

Meeting Planner Break

Perfect Meeting Maker Package

\$55 per person++ (Minimum 30ppl) (less than 30ppl will be additional \$10.00/person)

Morning Glory: Chilled Orange Juice Individual Wrap Breakfast Bread Fresh Sliced Fruit Brewed Coffee and Decaffeinated Coffee

Mid Morning: Refresh Coffee and Decaffeinated Coffee

Chef Choice Buffet:
Chef Choice Salad
Chef Choice of two entrées
Chef Choice Starch
Warmed Dinner Roll
Chef Choice Dessert
Iced Tea, Brewed Coffee

PM Snack: Choose (1) Break from Take a Break

<u>Take a Break</u>

Afternoon Fiesta Homemade Tortillas Chips Fresh Salsa and Guacamole Warm Sapodillas with Honey

Home Run Break Fresh Popcorn Stack Potato Chip Mini Corn Dogs

Health Nut Seasonal Fruit Skewers With Yogurt Dipping Sauce Assorted Granola Bar

Sugar Rush Assorted Individual Wrap Cookies Fudge Brownies with Nut

<u>Coffee, Hot tea and Ice tea service</u> <u>\$32.00/gallon</u>



Big Break

\$26 per person++ (Minimum 30ppl) (less than 30ppl will be a \$50.00 set up fee)

Afternoon Fiesta Homemade Tortillas Chips Fresh Salsa and Guacamole Warm Sapodillas with Honey

Home Run Break Fresh Popcorn

Additional Decoration

Balloon Arch \$95.00

Back Drop 8x8 \$45.00/each

Chair cover \$1.00/each

(Black or White)

Sash \$1.00/each (Silver, Gold, Red or Blush Pink)

Centerpiece \$15-\$25/each

Up light \$25.00/each

Panel Light \$55.00/each

Plate Charger \$1.00/each

Overlay \$15.00/each

Runner \$7.00/each

White Sofa \$125.00/each

Loveseat \$75.00/each

