





EVENT MENUS









BREAKFAST

SEASONAL

plated

continental

hot buffet



All plated breakfasts include orange juice freshly brewed coffee, tea and decaffeinated coffee service

PLATED BREAKFAST

ALL AMERICAN | 37

freshly baked breakfast breads and pastries with butter, jams and preserves scrambled eggs with shredded cheese choice of bacon or sausage links breakfast potatoes

KETO CONSCIOUS | 37



scrambled eggs or egg whites choice of bacon or sausage links sliced tomatoes with mozzarella

BREAKFAST QUICHE | 36

choice of one selection quiche lorraine | ham, onion, cheddar florentine | spinach, gruyere 🗸











CONTINENTAL | 27 V

seasonal selection of sliced fruits and berries freshly baked breakfast breads and pastries with butter, jams and preserves assorted fruit juices freshly brewed coffee, tea and decaffeinated coffee

CONTINENTAL

EXECUTIVE CONTINENTAL | 30 🗸

seasonal selection of sliced fruits and berries freshly baked breakfast breads and pastries with butter, jams and preserves assorted individual yogurts with granola hard boiled eggs em assorted fruit juices freshly brewed coffee, tea and decaffeinated coffee

ADD ONS

smoked salmon display | 9 waffle station I 12 $\sqrt{}$ oatmeal station | 7 cereal with milk | 4 omelet station | 15













OLD TOWN BUFFET | 35

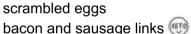
seasonal selection of sliced fruits and berries freshly baked breakfast breads and pastries with butter, jams and preserves scrambled eggs bacon and sausage links breakfast potatoes assorted fruit juices freshly brewed coffee, tea and decaffeinated coffee

HOT BUFFET

40 person minimum

DOCO BUFFET | 40

seasonal selection of sliced fruits and berries freshly baked breakfast breads and pastries with butter, jams and preserves assorted individual yogurts with granola french toast with butter and warm syrup



assorted fruit juices

freshly brewed coffee, tea and decaffeinated coffee

ADD ONS

chicken apple sausage | 5 biscuits and gravy | 6 vegan sausage | 7 turkey bacon | 5

BRUNCH ADD ONS

caesar salad | 6
quinoa salad | 6
caprese salad | 7
roasted breast of chicken | 8
brown sugar glazed sliced ham | 8
seasonal vegetable frittata | 8











BREAKS

SEASONAL

<u>ala carte</u>

<u>am</u>

<u>pm</u>



BEVERAGES

Royal Cup coffee | 94 gallon Starbucks coffee | 120 gallon hot tea | 94 gallon iced tea | 94 gallon fresh lemonade | 78 gallon Coca-Cola assorted sodas | 6 each bottled water | 7 each fruit juice | 7/60 bottle/carafe

ALA CARTE

BAKERY | per dozen $\sqrt{}$

breakfast breads | 59 bagels with cream cheese | 65 croissants | 59 brownies or blondies | 48 assorted cookies | 52 vegan fruit bars | 59 🚢

SWEET SHOP | each \$\sqrt{\$\extit{?}}\$

cupcakes | 4 seasonal fruit tart | 5 french macaroons | 4

SNACKS | each

bagged potato chips | 4 bagged trail mix | 5 individual string cheese | 4











All breaks include iced water freshly brewed coffee, tea and decaffeinated coffee service

AM BREAKS

MORNING REFRESH | 20 **√**

assorted danish and scones vegetable crudite with hummus

PARFAIT STATION | 18 V

assorted plain, fruit and greek vogurt seasonal sliced fruit and berries house made granola

EXECUTIVE BREAK | 25 V

domestic, imported and local cheeses seasonal fruit with berries grilled seasonal vegetables with hummus

BEVERAGE ONLY BREAK | 18

bottled waters - still and sparkling, assorted sodas, seasonal fruit infused water, lemonade freshly brewed coffee, tea and decaffeinated coffee











All breaks include

iced water freshly brewed coffee, tea and decaffeinated coffee service

PM BREAKS

SWEET AND SALTY | 24 🍼

assorted potato chips and pretzels brownies and cookies lemon bars and cupcakes

REVITALIZE | 20 🍼



individual bagged trail mix assorted granola and energy bars seasonal whole fruit

BALLPARK BREAK | 25

individually bagged peanuts freshly popped popcorn warm pretzels with grain mustard and beer cheese sauce individual wrapped string cheese

BEVERAGE ONLY BREAK | 18

bottled waters - still and sparkling, assorted sodas, seasonal fruit infused water, lemonade freshly brewed coffee, tea and decaffeinated coffee















LUNCH

SEASONAL

<u>plated</u>
<u>boxed</u>
<u>cold buffet</u>
<u>hot buffet</u>



All plated lunches include seasonal salad rolls with butter seasonal dessert iced tea, iced water coffee and tea service

PLATED LUNCH

ROASTED BREAST OF CHICKEN | 48@

boneless breast of chicken with pan jus seasonal roasted vegetables mashed yukon gold potatoes

GRILLED SALMON | 48 (2)

grilled salmon filet with rosemary and citrus seasonal roasted vegetables grain pilaf

BONE-IN PORK CHOP | 49

grilled and topped with chimichurri sauce seasonal roasted vegetables riced cauliflower

RAVIOLI | 46 😩

vegan or gluten free pasta with pomodoro steamed broccoli

BISTRO FILET | 53 🌒

sirloin tender with roasted garlic compound butter, seasonal vegetables, roasted yukon gold potatoes











All boxes include

compostable packaging and cutlery seasonal potato or pasta salad whole fruit freshly baked cookie bottled water or soda

TO-GO LUNCH

Add \$8 per meal for onsite dining

SMOKED TURKEY | 38

smoked turkey, cheddar cheese, tomato, butter lettuce, lemon aioli on a croissant

ROAST BEEF | 41

roast beef, havarti cheese, caramelized onions, on ciabatta

VEGETABLE WRAP | 38 🗸

seasonal roasted vegetables, balsamic glaze, hummus, in a tortilla or rice paper

PROTIEN BOWL I 40 (1)



seasonal greens, grain pilaf, roasted vegetables, with house vinaigrette

THAI CHICKEN OR TOFU NOODLES | 41 rice noodles, asian vegetables, thai spiced grilled chicken or tofu

with seasonal vinaigrette











SOUP AND SALAD | 45 chef's soup du jour farmstand greens, assorted toppings, shredded cheese, assorted dressings artisan rolls with butter chefs seasonal dessert selection iced tea and iced water freshly brewed coffee, tea and decaffeinated coffee

COLD LUNCH BUFFFT

DOWNTOWN DELI BUFFET | 48

seasonal mixed green salad with ranch and balsamic vinaigrette dressing roasted vegetable pasta salad smoked turkey, roast beef, egg salad, chicken salad sliced cheeses, artisan rolls and sliced bread lettuce, tomato, onion, pickles assorted condiments assorted bagged potato chips and pretzels chef's seasonal dessert selection iced tea and iced water freshly brewed coffee, tea and decaffeinated coffee













BAKED POTATO BAR | 44

chef's soup du jour large baked potatoes with house chili, cheese, bacon and assorted toppings (**) chef's seasonal dessert selection iced tea and iced water freshly brewed coffee, tea and decaffeinated coffee

COLD LUNCH BUFFET

SOUPER SALAD OR SANDWICH | 48

choice of one:

- · chef's soup du jour
- roasted tomato soup
- · home-style minestrone

choice of one:

- farmstand greens, seasonal vegetables, cheese and toppings $\sqrt{}$
- caesar salad
- · warm bacon spinach salad

choice of one:

- · half roast beef on ciabatta
- half turkey croissant
- grilled vegetables with herbed gouney cheese on focaccia $\sqrt{}$
- vegetable wrap √

chef's seasonal dessert selection iced tea and iced water freshly brewed coffee, tea and decaffeinated coffee











ITALIAN | 46
caesar salad
chicken parmesan
vegetarian lasagna
rigatoni with roasted vegetable cacciatore sauce
roasted seasonal vegetables
warm cheesy garlic bread
chef's seasonal dessert selection
iced tea and iced water
freshly brewed coffee, tea and decaffeinated coffee

HOT BUFFET

TEX-MEX | 48

seasonal field green salad with cilantro vinaigrette votortilla chips with salsa and guacamole cheese enchiladas with rojo sauce votoeese enchiladas with rojo sauce votoeef street tacos with onions, cilantro and corn tortillas vegetarian refried beans and spanish rice chef's seasonal dessert selection iced tea and iced water freshly brewed coffee, tea and decaffeinated coffee









HOT BUFFET 40 person minimum

THE SOUTH | 48

southern chop salad with cajun ranch dressing $\sqrt{}$ homestyle potato salad build your own slider station pulled pork and pulled chicken, traditional and carolina BBQ sauce, fried onions, coleslaw $\sqrt{}$ cheesy grits 🍼 jalapeno honey cornbread chef's seasonal dessert selection iced tea and iced water freshly brewed coffee, tea and decaffeinated coffee

PAN-ASIAN | 49

seasonal green salad with assorted dressings $\sqrt{}$ vegetarian egg rolls with dipping sauce $\sqrt{}$ arilled lemonarass chicken spicy sesame tofu with stir fried greens ginger-garlic broccoli steamed rice chef's seasonal dessert selection iced tea and iced water freshly brewed coffee, tea and decaffeinated coffee















Packages

INCLUSIVE

<u>half day</u> <u>full day</u> <u>complete meeting package</u>

HALF DAY 10 person minimum

AM ½ day package | 80

inclusive of applicable service charges and taxes

CONTINENTAL BREAKFAST

assorted breakfast pastries seasonal fresh whole fruit display individual yogurt parfait 🎺 orange juice freshly brewed coffee, tea and decaffeinated coffee

MID-DAY BREAK

seasonal fresh whole fruit display kind, protein and energy bars iced water and assorted sodas freshly brewed coffee, tea and decaffeinated coffee

INCLUSIONS

- (1) meet space, setup and clean up
- (1) LCD/screen support package for client provided laptop wi-fi for all guests

PM ½ day package | 80

inclusive of applicable service charges and taxes

WORKING LUNCH

choice of one salad choice of one sandwich chef's seasonal dessert selection iced tea and iced water freshly brewed coffee, tea and decaffeinated coffee

AFTERNOON BREAK

choice of one break package

- sweet & salty
- revitalize
- executive

INCLUSIONS

- (1) meeting space, setup and clean up
- (1) LCD/screen support package for client provided laptop wi-fi for all guests











FULL DAY 30 person minimum

FULL DAY MEETING PLANNER PACKAGE | 100

CONTINENTAL BREAKFAST

assorted breakfast pastries
seasonal fresh whole fruit display
individual yogurt parfait
orange juice
freshly brewed coffee, tea and decaffeinated coffee

MID-DAY BREAK

seasonal fresh whole fruit display (a) kind, protein and energy bars iced water and assorted sodas freshly brewed coffee, tea and decaffeinated coffee

WORKING LUNCH

choice of one salad choice of one sandwich chef's seasonal dessert selection iced tea and iced water freshly brewed coffee, tea and decaffeinated coffee

AFTERNOON BREAK

choice of one break package

- sweet & salty
- revitalize
- executive

INCLUSIONS

- (1) meeting space, setup and clean up
- (1) LCD/screen support package for client provided laptop wi-fi for all guests









COMPLETE MEETING PLANNER PACKAGE

30 person minimum

COMPLETE MEETING PLANNER PACKAGE | 160

CONTINENTAL BREAKFAST

assorted breakfast pastries
seasonal fresh whole fruit display
individual yogurt parfait
orange juice
freshly brewed coffee, tea and decaffeinated coffee

MID-DAY BREAK

seasonal fresh whole fruit display
kind, protein and energy bars iced water and assorted sodas freshly brewed coffee, tea and decaffeinated coffee

WORKING LUNCH

choice of one salad choice of one sandwich chef's seasonal dessert selection iced tea and iced water freshly brewed coffee, tea and decaffeinated coffee

AFTERNOON BREAK

choice of one break package

- sweet & salty
- revitalize
- executive

INCLUSIONS

- (1) standard guest room per attendee
- (1) meeting space, setup and clean up
- (1) LCD/screen support package for client provided laptop wi-fi for all guests















RECEPTION

SEASONAL

chilled
hot
displayed
action station
carvery



Butler Passed or Displayed \$157.50 per butler (\$125 fee + 32.50 Service Charge)

CHILLED HORS D'OEUVRES

4 dozen minimum priced per dozen











Butler Passed or Displayed \$157.50 per butler (\$125 fee + 32.50 Service Charge)

HOT HORS D'OEUVRES

4 dozen minimum priced per dozen

spanakopita | 64
miniature beef wellington | 76
crab cakes with chipotle aioli | 84
pork potstickers | 62
vegetable egg rolls | 62
bacon wrapped scallops | 84
coconut shrimp | 75
polenta cake with wild mushrooms | 66
arancini with sundried tomato | 50
stuffed peppers with baba ganoush | 62
roasted brussel sprout and ricotta toast | 50
black bean avocado tostada bite | 50
spinach mushroom stuffed yukon potato | 62
spinach mushroom stuffed yukon potat











Butler Passed or Displayed \$157.50 per butler (\$125 fee + 32.50 Service Charge)

DISPLAYED HORS D'OEUVRES

serves 50 people

charcuterie board | 545 house marinated olives, pepperoncini, roasted peppers, fresh mozzarella, domestic and imported cured meats

market fruit display | 495 (2) seasonal sliced fruit and berries with yogurt dip

cheese board | 545 international, domestic and local artisan cheeses, fruit jam, preserves and crackers









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ACTION STATIONS

\$189 per chef attendant. Hotel recommends 1:75 guests. (\$150 Fee + \$39 Service Charge)

street tacos | 26 (2) (2 tacos per person) carne asada, chicken or adobo pork corn tortilla, cilantro, onions, lime, fresh salsa and crema

dim sum | 29
vegetable egg roll

crab rangoon
shrimp shu mai
pork pot stickers
sweet chili sauce and soy sauce

wings | 28
(3 wings per person)
crispy fried chicken wings
maple chipotle sauce, bleu cheese, classic buffalo sauce,
classic fire sauce, honey BBQ sauce, chili pepper, soy sauce
carrots and celery









CARVERY

50 person minimum \$189 per chef attendant. Hotel recommends 1:75 guests. (\$150 Fee + \$39 Service Charge)

prime rib | 29 rosemary roasted with caramelized onions horseradish sauce and rolls

turkey breast | 23 cranberry relish, chive mayonnaise artisan rolls

lemon rosemary chicken | 21 grilled, with natural jus

santa maria tri-tip | 26 herb roasted, chimichurri horseradish sauce and rolls

brown sugar pork loin | 24 apple onion compote, whipped sweet potato artisan rolls

salmon en croute | 32 whole roasted salmon in puff pastry spinach, feta cheese, lemon dill aioli















DINNER

SEASONAL

<u>plated</u> <u>buffet</u>



All plated dinners include

seasonal salad rolls with butter seasonal dessert iced tea, iced water coffee and tea service

PLATED DINNER

AIRLINE CHICKEN | 58 (

with fire roasted red pepper sauce wild mushroom risotto and seasonal vegetables

72-HR BEEF SHORT RIB | 65 (🖺)



with tomato giardiniera demi glace seasonal vegetables and polenta

HALIBUT | 77

pan seared with tarragon beurre blanc fregola sarda (wheat pasta) and seasonal vegetables

VEGAN CHICKEN | 58



with lemon caper sauce riced cauliflower tomatoes and kalamata olives











All plated dinners include seasonal salad rolls with butter seasonal dessert iced tea, iced water coffee and tea service

PLATED DINNER

RACK OF LAMB | 79 (1)

herb crusted with port wine reduction creamy truffled polenta and seasonal vegetables

GRILLED NY STRIP | 65 🏟

with bone marrow compound butter seasonal vegetables and roasted fingerling potatoes

SEARED SALMON | 71



with rosemary orange sauce wild grain pilaf and seasonal vegetables













TUSCAN BUFFET | 72
caesar salad,
pasta salad

chicken marsala,
seared salmon piccata
saffron risotto

roasted seasonal vegetables
artisan dinner rolls with butter
chef's seasonal dessert selection
iced tea and iced water
freshly brewed coffee, tea and decaffeinated coffee

HOT BUFFET

40 person minimum

CAPITAL BUFFET | 74

spinach salad with herb vinaigrette seasonal green salad with assorted dressings boneless breast of chicken with tomato cream sauce beef medallions with mushroom and balsamic glazed onions rice pilaf garlic broccolini v chef's seasonal dessert selection iced tea and iced water freshly brewed coffee, tea and decaffeinated coffee









HOT BUFFET

SOUTH OF THE BORDER BUFFET | 72

field green salad with cilantro dressing tortilla chips with house made salsas and guacamole chicken fajitas with grilled onions and peppers carne asada mahi mahi tacos with chipotle slaw frijoles de la olla mexican street corn spanish rice buñuelos with powered sugar, vanilla flan iced tea and iced water freshly brewed coffee, tea and decaffeinated coffee

ISLAND TIME BUFFET | 74

asian mixed greens, mandarins, macadamia nuts, cranberries and mango vinaigrette versions seasonal fruit salad versions macaroni salad ginger glazed salmon teriyaki chicken marinated short ribs sticky white rice pineapple upside down cake iced tea and iced water freshly brewed coffee, tea and decaffeinated coffee









HOT BUFFET

SURF AND TURF | 77

seasonal field green salad with vinaigrette
petite strip loin with peppercorn sauce
shrimp scampi linguine
fruttti di mare (fruit of the sea):
baby scallops, crab, mussels, fish and house-made cream sauce
grilled asparagus
scalloped potatoes
artisan rolls with butter
chefs seasonal dessert display
iced tea and iced water
freshly brewed coffee, tea and decaffeinated coffee

BIG EASY BUFFET | 72

garden salad with assorted dressings $\sqrt{}$

potato salad

chicken gumbo with andouille sausage

cajun jambalaya shrimp etouffee

green beans with smoked turkey

goat cheese grits

steamed rice

corn bread with butter viced tea and iced water

freshly brewed coffee, tea and decaffeinated coffee















BEVERAGES

hosted bar
cash bar
package bars



Bartenders hotel recommends 1:75 guests

HOST BAR

bartender fee \$315 (\$250 fee + \$65 service charge)

waived with \$500 in sales per drink, billed on consumption

house brands cocktail | 12
top shelf cocktail | 14
imported beer | 10
domestic beer | 8
craft beer | 10
house wine | 10
top shelf wine | 12
bottled water | 7
red bull | 9
soda | 6
fruit juice | 6



Pricing does not include 26% current service charge or applicable taxes.



Bartenders hotel recommends 1:75 guests

CASH BAR

bartender fee \$315 (\$250 fee + \$65 service charge)

waived with \$500 in sales per drink, paid by each guest

house brands cocktail | 14
top shelf cocktail | 16
imported beer | 12
domestic beer | 10
craft beer | 12
house wine | 12
top shelf wine | 14
bottled water | 7
red bull | 9
soda | 6
fruit juice | 6



Pricing includes 26% current service charge and applicable taxes.

PACKAGE BAR

bartender fee \$315 (\$250 fee + \$65 service charge)

House Brands

Spirits

Vodka - new amsterdam
Gin - new amsterdam
Rum - flor de cana 4-year extra seco
Tequila - el jimador blanco
Bourbon/Whiskey - jim beam white label
Scotch/Cognac - grant's

Wine

silver gate sparkling
chateau ste. michelle rose
hayes ranch sauvignon blanc
canyon road |
chardonnay, pinot noir, merlot and cabernet sauvignon
chateau reisling
chloe pinot grigio

Beer

budweiser bud light blue moon fat tire

waived with \$500 in sales

House Brands Per Person

First Hour | 20 Additional Hours | 9

Top Shelf Brands Per Person

First Hour | 24 Additional Hours | 12

Beer/Wine Per Person

First Hour | 15 Additional Hours | 8

Top Shelf Brands

Spirits

Vodka - tito's handmade
Gin - ford's
Rum - sailor jerry's spiced
Bourbon/Whiskey - maker's mark
Scotch/Cognac - laphroaig 10-year
Teguila - espolon blanco

Wine

la marca sparkling
a to z rose
decoy sauvignon blanc
clos du bois |
chardonnay, merlot, cabernet, and pinot grigio
chateau resiling

Bartenders hotel recommends 1:75 guests





Pricing does not include 26% current service charge or applicable taxes.







TECHNOLOGY

CONNECTION

<u>packages</u> <u>a la carte</u> <u>breakfast</u> <u>breaks</u> <u>lunch</u> <u>meeting packages</u> <u>reception</u> <u>dinner</u> <u>beverage</u> <u>technology</u> <u>info</u>

PACKAGED TECHNOLOGY

VIDEO

LCD/Screen Package \$575 includes (1) 8' or 10' screen, based on room size, LCD projector, cabling and power for client provided laptop, setup support and teardown

Screen Support Package \$300 client to provide own LCD/Computer, includes (1) 8' or 10' screen, cabling, power, setup support and teardown

AUDIO

Wireless Microphone Package \$400 includes (1) wireless handheld or (1) wireless lavaliere microphone, (1) 4 channel mixer, (1) powered speaker, cabling and power, setup support and teardown

Podium Microphone Package \$200 includes (1) wired microphone, (1) 4 channel mixer, (1) powered speaker, cabling, power, setup support and teardown

Computer Sound Package \$150 includes (1) 4 channel mixer, (1) powered speaker, computer audio cabling, setup support and teardown

COLLABORATION

Flipchart Package \$80 includes (1) flipchart with sticky sheets, pens, easel, setup and teardown

Speakerphone Package \$150 includes (1) polycom conference phone, cabling, setup and teardown

AMBIENCE

Stage Drape \$500 50' choice of Black, Grey or Blue, setup and teardown

Stage Lighting \$400 (5) customizable up lights, setup and teardown

STAGING

6'x8' stage \$150 per section, includes stairs with railing

stage ramp \$300

additional options available through the hotel preferred partner MetroMedia Productions, Inc.

PRICES ARE INCLUSIVE OF APPLICABLE SERVICE CHARGE AND TAXES
HOLIDAY INN SACRAMENTO DOWNTOWN

<u>breakfast</u> <u>breaks</u> <u>lunch</u> <u>meeting packages</u> <u>reception</u> <u>dinner</u> <u>beverage</u> <u>technology</u> <u>info</u>

A LA CARTE TECHNOLOGY

VIDEO

- optoma ZH406 4000 lumen laser projector \$345
- panasonic 7700 HD laser projector \$1100
- 65" samsung monitor with stand \$425
- 80" LED monitor with stand \$700
- 6' tripod screen \$50
- 8' tripod screen \$75
- 10' cradle screen \$130

AUDIO

- 4 channel mixer \$65
- 6 channel mixer \$100
- wired microphone \$60
- wireless microphone \$190
- powered speaker \$160
- · microphone floor stand \$20
- microphone table top stand \$15
- speakerphone \$125

LABOR

- setup (1 hr. minimum) \$80
- teardown (1 hr. minimum) \$80
- onsite support (2 hr. minimum) \$80
 - holiday, overnight, overtime \$180
 - per technician/per hour

CONFERENCE AIDS

- display easel \$20
- flipchart easel \$20
- · speaker timer \$70
- wireless mouse/slide advancer \$50
- 4'x6' whiteboard (pens & eraser) \$50
- flipchart pad \$20
- flipchart sticky pad \$40
- · flipchart pens \$10
- standing podium (lectern) \$150
- spider box (power distribution) \$300
- 6' table top exhibit, includes drape, (2) chairs \$20
- 8' table top exhibit, includes drape, (2) chairs \$25

AMBIENCE

- LED up light \$70
- LED leko light \$150
- draping (10' section grey, black, blue) \$150
- screen draping \$400

STAGING

- 6'x8' stage \$150
- stage ramp \$300

additional options available through the hotel preferred partner MetroMedia Productions, Inc.

PRICES ARE PER ITEM, UNLESS OTHERWISE NOTED AND INCLUSIVE OF APPLICABLE SERVICE CHARGE AND TAXES HOLIDAY INN SACRAMENTO DOWNTOWN

We take pride in offering exceptional food and services tailored to your specific preferences and requirements. Our experienced team of catering sales and event experts will work with you to craft personalized menu suggestions. What matters to you matters to us.

Gratuity and Service Charge

The combined gratuity and service charge that is in effect on the day of your Event will be added to your account. Currently, the combined charge is equal to 26 percent of the food and beverage total, plus any applicable state and/or local taxes. A portion of this combined charge, is a gratuity and will be fully distributed to servers, and where applicable, bussers and/or bartenders assigned to the Event. The remainder of the combined charge, is a service charge that is not a gratuity and is the property of Hotel to cover discretionary and administrative costs of your Event. Hotel will endeavor to notify Group in advance of Group's Event of any increases to the combined charge should different gratuity and/or service charge amounts be in effect on the day of Group's Event.

Food and Beverage Guarantees and Timeline

Menu Prices Set by Hotel - 90 days prior to the Event

At that time, Hotel will confirm in writing Group's menu prices for catered food and beverage functions.

Food and Beverage Cutoff Date

45 days prior to the Event

Group must submit the final agenda with detailed daily room set specifications, final catered menu selections and the updated anticipated attendance for all scheduled catered food functions. Upon review of Group's final menus and Event requirements, Hotel will send Event Orders to Group to review all arrangements and prices. If Group does not advise Hotel of any changes on the Event Orders by the date requested by Hotel, Group agrees that the Event Orders will be considered accepted by Group as correct and Group will be billed accordingly.

Expected Number of Attendees

Due no later than noon - local time - 10 days prior to the first Event

Group must submit the expected number of attendees for each catered food function. If for any reason Group's expected number of attendees are not submitted by the due date, Hotel will use the anticipated number of attendees listed in the Event Orders as the basis to determine the expected number of attendees.

Final Guarantees

Due no later than noon - local time - 4 business days prior to the first Event

Group must inform Hotel of the final guaranteed number of attendees that will attend each of the catered food functions by contacting the Events/Catering Department by email or phone. Guarantees cannot be reduced after this time. Guarantees by text message cannot be accepted. Group will be charged the final guaranteed attendance or the number of attendees served, whichever is greater. Hotel will only prepare food for the final guaranteed number of attendees.

For More Information, Terms and Conditions, Click HERE

HOLIDAY INN SACRAMENTO DOWNTOWN