



Holiday Inn Northwest SeaWorld
10135 State Highway 151
San Antonio, Texas 78251

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All Day Meeting Package

EXECUTIVE PACKAGE.....\$28.95 per person

Breakfast:

- Fresh Seasonal Sliced Fruit
- Freshly Baked Cinnamon Rolls, Muffins and Danishes
- Chilled Apple, Cranberry and Orange Juices
- Freshly brewed Coffee, Decaffeinated Coffee, Hot Tea

AM Break:

- Assorted Snack Bars
- Assorted Sodas, Bottled Waters, Freshly brewed Coffee, Decaffeinated Coffee, Hot Tea

PM Break: (select one)

Break One

- Freshly Baked Cookies
- Brownies and Lemon Bars
- Assorted Sodas and Bottled Waters
- Coffee, Decaffeinated Coffee, Iced Tea

Break Two

- Display of Domestic Cheese, Berries along with Crackers & Mixed Nuts
- Lemonade and Assorted Sodas
- Coffee, Decaffeinated and Iced Tea

VIP PACKAGE..... \$33.95 per person

Breakfast:

- Fresh Seasonal Sliced Fruit
- Fruit Danish, Croissants, Muffins along with Fresh Bagels with Cream Cheese
- Chilled Apple, Cranberry and Orange Juices
- Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea
- Breakfast Tacos: Bacon and Egg, Potato and Egg, or Bean and Cheese

AM Break:

- Assorted Snack Bars
- Assorted Sodas, Bottled Waters, Freshly brewed Coffee, Decaffeinated Coffee, Hot Tea

PM Break: (select one)

Break One

- Freshly Baked Cookies
- Ice Cream and Frozen Fruit Bars
- Assorted Sodas and Bottled Waters
- Coffee, Decaffeinated Coffee and Iced Tea

Break Two

- Tortilla Chips and Fresh Salsa
- Gourmet Cheeses and Crackers
- Soft Pretzels with Mustard
- Assorted Sodas, Bottled Water and Lemonade
- Coffee, Decaffeinated Coffee and Iced Tea

Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

All pricing is subject to a 22% service charge and applicable sales tax
Menu and pricing are subject to change without notice



Breakfast

All breakfasts are served with freshly brewed Coffee, Decaffeinated Coffee and Hot Tea

THE QUICK START

Whole and Sliced Seasonal Fresh Fruit
Fresh Baked Cinnamon Rolls, Muffins and Breakfast Breads
Chilled Apple, Cranberry and Orange Juices
\$18.95 per person

THE JUMP START

Whole and Sliced Seasonal Fresh Fruit
Individual Fruit Yogurts
Fresh Fruit and Cream Cheese Filled Danish, Muffins and Breakfast Breads
Fresh Bagels with Cream Cheese
Chilled Apple, Cranberry and Orange Juices
\$20.95 per person

THE GREAT START

Whole and Sliced Seasonal Fresh Fruit
Freshly Baked Cinnamon Rolls, Fruit and Cheese Filled Danishes, Muffins and Breakfast Breads
Fresh Bagels with Cream Cheese
Breakfast Tacos including Bacon and Egg, Potato and Egg and Bean and Cheese
Served with Shredded Cheese and Fresh Salsa
Chilled Apple, Cranberry and Orange Juices
\$21.95 per person

THE ALL AMERICAN

Sliced Seasonal Fresh Fruits
Variety of Chilled Yogurts
Freshly Cinnamon Rolls, Fruit and Cheese Filled Danish, Muffins and Breakfast Breads
Biscuits and Sausage Gravy
Fluffy Scrambled Eggs
Country Style Potatoes with Onions and Peppers
Smoked Bacon or Sausage Links
Chilled Apple, Cranberry and Orange Juices
\$24.95 per person

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Themed Lunch Buffets

All buffets are served with freshly brewed Coffee, Iced Tea and Water
Minimum Guarantee of 25 Guests, if less than 25 guests a \$75++ set-up fee will be applied.

DELI BUFFET - \$32.95 per person

Mixed Field Greens with Ranch and House Vinaigrette Dressings
Fresh Pasta Primavera Salad and Dill Tuna Salad
Sliced Smoked Turkey Breast, Roast Beef and Ham along with Sliced Swiss and Cheddar Cheeses
Fresh Lettuce, Sliced Red Onions, Tomatoes, Mediterranean Marinated Olives and Pickle Spears
Kaiser Rolls, Assorted Deli Breads and Kettle Potato Chips
Chef's choice of Desserts

LITTLE ITALY - \$38.00 per person

Caesar Salad with Herb Croutons and Shaved Parmesan Cheese along with Caesar Dressing
Tomato and Cucumber Salad
Meat or Vegetable Lasagna
Grilled Seasoned Chicken Breast with Mushroom Parmesan Sauce
Steamed Italian Vegetables
Garlic Breadsticks with Butter
Tiramisu and Italian Cheesecake

VIVA FIESTA - \$38.00 per person

Roasted Sweet Pepper, Corn and Pico Salad
Southwest Caesar Salad
Fresh Tri-Colored Tortilla Chips, Salsa and Guacamole
Beef and Chicken Fajitas served with Grilled Onions and Peppers
Topped with Shredded Cheese, Sour Cream and Pico de Gallo
Spanish Rice, Refried Beans and Fresh Hot Flour Tortillas
Caramel Flan and Margarita Cheesecake

SAN ANTONIO COOKOUT - \$38.00 per person

Southwest Potato Salad and Jicama Cole Slaw
Mixed Garden Greens with Ranch and House Vinaigrette Dressings
Sliced Smoked Brisket and Grilled BBQ Chicken Breast
Corn on the Cob, Bourbon Baked Beans and Jalapeño Cornbread
Fruit Cobbler and Pecan Pie

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Build Your Own Lunch Buffet

Includes Two Salads, One Veggie, One Starch and Two Desserts

All buffets are served with freshly brewed Coffee, Decaffeinated Coffee, Iced Tea and Water
Minimum Guarantee of 25 Guests, if less than 25 guests a \$75++ set-up fee will be applied.

Salads

- Cole Slaw Salad
- Fresh Fruit Salad
- House Salad
- Classic Caesar Salad

Vegetables

- Sautéed Green Beans with Sliced Onion and Carrots
- Seasonal Steamed Vegetables
- Grilled Veggie Medley
- Stir Fry Vegetables

Starches

- Garlic Mashed Potatoes
- Linguini in Garlic Butter
- Herb Roasted New Potatoes
- Herb Rice Pilaf
- Baked Potato
- Fried Rice

Entrées

- Sesame Chicken Grilled Chicken in Lemon Herb Broth
- Sliced Roast Beef with Au Jus
- Orange Peel Beef Roast
- Pork Loin with Apple Onion Jus
- Pan Seared Tilapia in Lemon Butter

Desserts

- Cheese Cake with Fruit Sauce
- Chocolate Meringue Pie
- Triple Chocolate Cake
- Oreo Cheese Cake
- Bread Pudding
- Tiramisu

Choose One Entrée.....\$38.00 per person
Choose Two Entrées.... \$40.00 per person

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Plated Luncheons

Includes choice of Mixed Garden Green Salad or Soup of the Day and a Dessert, freshly brewed Coffee, Decaffeinated Coffee and Iced Tea

BBQ BRISKET

Sliced BBQ Brisket
Twice Baked Potatoes and Baked Beans
Corn Bread
\$31.95 per person

BISTRO SANDWICH

Sliced Smoked Turkey Breast with Swiss cheese, Tomato, Lettuce
Served on a Flaky Golden Croissant
Red Potato Salad
\$28.95 per person

CHICKEN FRIED STEAK

Breaded and Fried Tenderized Cube Steak
Topped with Peppered Gravy
Served with Mashed Potatoes and Green Beans
\$29.95 per person

FAJITA SALAD

Tender Strips of Marinated Chicken or Beef
Served on top a bed of Mixed Greens, dressed with Pico de Gallo,
Sour Cream, Guacamole, Cheddar Cheese and
Tri-Color Corn Tortilla Chips
\$26.95 per person

GRILLED CHICKEN BREAST

Lightly Seasoned Chicken Breast
Steamed Seasonal Vegetables
Garlic Smashed Potatoes
\$28.95 per person

Desserts:

Chocolate Mousse, Home-Style Apple Pie, Chocolate Meringue Pie or New York Style Cheesecake

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Themed Breaks

7th INNING STRETCH - \$18.95 per person

Assorted Ice Cream Bars
Jumbo Soft Pretzels with Mustard, Mixed Nuts
Chips and Nacho Cheese
Assorted Sodas, Bottled Water, Coffee and Iced Tea

BAKERS DOZEN - \$18.95 per person

Freshly Baked Chocolate Chunk, Oatmeal-Raisin and Snicker-doodle Cookies
Double Fudge Nut Brownies
Spicy Honey Roasted Pecans
2% Milk and Chocolate Milk
Assorted Sodas, Bottled Water, Coffee and Iced Tea

INTERMISSION - \$16.95 per person

Individually Packaged Classic Candies
Pop Corn, Cheese Pop Corn and Cracker Jacks
Assorted Soda, Bottled Water and Iced Tea

SOUTH OF THE BORDER - \$18.95 per person

Tri-Colored Tortilla Chips with Salsa and Signature Homestyle Queso dip
Churros drizzled with Caramel and Chocolate
Aguas Frescas
Assorted Sodas, Bottled Water, Coffee and Iced Tea

SPA BREAK - \$19.95 per person

Sliced Fresh Fruit with Mint Yogurt
Fresh Vegetable Crudités with Spicy Ranch Dip
Granola Bars, Dried Fruits and Mixed Nuts
Assorted Juices, Assorted Sodas, Iced Tea and Lemonade

THIRST QUENCHER - \$14.95 per person

Assorted Sodas and Juices, Bottled Water
Freshly brewed Coffee, Decaffeinated Coffee, Hot and Iced Tea

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AN IHG® HOTEL
NORTHWEST - SEAWORLD

A La Carte Refreshments



AM and PM SNACKS

- Assorted Cinnamon Rolls, Croissants, Danishes and Muffins ~ \$34 per dozen
- Assorted Cookies - \$34 per dozen
- Assorted Ice Cream and Frozen Fruit Bars ~ \$5 each
- Breakfast Tacos (Bacon and Egg, Potato and Egg or Bean and Cheese) ~ \$39 per dozen
- Breakfast Sandwiches (Ham, Egg, Cheese or Sausage, Egg, Cheese) ~ \$39 per dozen
- Brownies, Lemon Squares, Cheesecake Bars ~ \$34
- Individual Fruit Yogurts ~ \$4 each
- Individual Bags of Chips, Pretzels and Nuts ~ \$4 each
- Fresh Bagels and Cream Cheese ~ \$36 per dozen
- Soft Pretzels with Mustard and Queso ~ \$34 per dozen
- Power Bars, Granola Bars, Nutri-Grain Bars, Candy Bars - \$4 each

- Fresh Sliced Seasonal Fruit and Berries Display:
 - Small (serves up to 25 ppl) - \$75
 - Medium (serves up to 75 ppl) - \$225
 - Large (serves up to 150 ppl) - \$450
- Tri-colored Tortilla Chips with Fire Roasted Salsa and Creamy Cheese Dip:
 - Small (serves up to 25 ppl) - \$75
 - Medium (serves up to 75 ppl) - \$225
 - Large (serves up to 150 ppl) - \$450
- Domestic Cheese with Berries and Gourmet Crackers Display:
 - Small (serves up to 25 ppl) - \$50
 - Medium (serves up to 75 ppl) - \$150
 - Large (serves up to 150 ppl) - \$300

BEVERAGES

- Assorted Soft Drinks and Bottled Waters - \$3.00 each
- Apple, Cranberry, Grapefruit, Orange and Tomato Juice ~ \$15.00 per liter
- Lemonade or Punch ~ \$35.00 per gallon
- Iced Tea ~ \$38.00 per gallon
- Freshly brewed Coffee, Decaffeinated Coffee, Hot Tea ~ \$50.00 per gallon

ALL DAY BEVERAGE SERVICE

\$18 per person

Assorted Soft Drinks and Bottled Waters

Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea

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Themed Dinner Buffets

All Themed Buffets ~ \$48.95++

All buffets are served with freshly brewed Coffee, Decaffeinated Coffee, Iced Tea and Water
Minimum Guarantee of 25 Guests, if less than 25 guests a \$75++ set-up fee will be applied.

ACROSS THE BORDER

Southwest Caesar Salad and Cole Slaw
Spanish Rice, Cilantro Grilled Vegetables, Charro Beans
Pico De Gallo, Guacamole and Sour Cream
Warm Flour Tortillas, Crisp Tri-Color Tostada Chips and Fire Roasted Salsa
Margarita Cheese Cake and Churros

Choose up to 2 from the following entrees:

Cheese Enchiladas with Green Chili Sauce
Cheese Enchiladas with Chili con Carne
Chicken or Beef Fajitas
Steamed Tamales

A ROMAN FEAST

Traditional Caesar Salad with Herb Croutons and Shaved Parmesan Cheese
Antipasto Salad and Marinated Pasta Salad
Sautéed Italian Green Beans with Tomatoes, Onions and Peppers
Linguini with Pesto and Sun-Dried Tomatoes
Focaccia Rolls and Bread Sticks
Tiramisu and Cheesecake

Choose up to 2 from the following Entrees:

Beef or Veggie Lasagna
Roast Pork Loin with Oregano & Lemon Demi
Grilled Chicken Florentine
Penne Pasta with Italian Sausage in Basil Marinara Sauce
Ravioli Stuffed with Mushrooms in an Alfredo Sauce
Parmesan Crusted Chicken Breast

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Themed Dinner Buffets

All Themed Buffets ~ \$48.95++

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Minimum Guarantee of 25 Guests, if less than 25 guests a \$75++ set-up fee will be applied.

SOME ENCHANTED EVENING

Citrus Salad with Feta Cheese and Sun Flower Seeds
Tomato and Cucumber Pasta Salad with Basil
Fresh Fruit Montage with Seasonal Berries
Medley of Fresh Seasonal Vegetables
Roasted Garlic Mashed Potatoes
Freshly Baked Rolls and Butter
Assorted Desserts

Choose up to 2 from the following entrees:

Roasted Pork Loin with Apple-Brandy Sauce
Seared Chicken Breast with a Piccata Sauce
Grilled Chicken Florentine
New York Strip with Wild Mushroom Demi-Glace
Grilled Atlantic Salmon with Dill Butter Sauce

THE CHUCK WAGON

Texas Field Greens with Candied Pecans and Citrus Vinaigrette
Baby Red Potato Salad and Creamy Cole Slaw
Sliced Onion, Pickles and Peppers
Corn on the Cob and Bourbon Baked Beans
Jalapeno Corn Bread, Freshly Baked Rolls and Butter
Sliced Watermelon
Pecan Pie and Peach Cobbler

Choose up to 2 from the following entrees:

Smoked Brisket of Beef in BBQ Sauce
Cajun Andouille Sausage
Grilled Chicken Breast with Memphis BBQ
Sliced Smoked Turkey Breast

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Plated Dinners

All Entrees are served with our Chef's choice of appropriate Vegetable and Starch, Choice of Salad and Dessert, served with freshly baked Dinner Rolls with butter along with Freshly brewed Coffee, Decaffeinated and Iced Tea

SALADS Choose One

Seasonal Field Greens with Tomatoes, Cucumbers and Choice of Dressing
Greek Salad with Mediterranean Olives, Red Onions and Feta Cheese
Caesar Salad with Herb Croutons and Shaved Parmesan Cheese
Baby Spinach and Goat Cheese Salad with Strawberries

ENTREES

Monterrey Grilled Chicken Breast
with Roasted Pepper Chutney
\$38.95 per person

Roasted Pork Loin with Apple-Roast Red
Pepper Coulis
\$39.95 per person

Sautéed Chicken Breast with a Piccata
Tomato Sauce
\$38.95 per person

Chicken Parmesan in a Red Wine Marinara
Sauce
\$39.95

Grilled Chicken Breast in a Florentine
Sauce
\$39.95 per person

Grilled New York Strip with a Wild Mushroom
Demi Glaze
\$44.95 per person

Grilled Atlantic Salmon with Dill-Butter Sauce
\$42.95 per person

Sliced Roast Tenderloin with Cabernet Sauce
\$46.95 per person

VEGETARIAN ENTREES

Mushroom filled Ravioli
Pasta Primavera: Pasta tossed with Garlic, Olive Oil, Sun-Dried tomatoes, Broccoli
Black Bean Burger

DESSERTS

Chocolate Mousse, Margarita Cheesecake, Triple Chocolate Cake, Grand Marnier Strawberry
Cheesecake or Tiramisu

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Reception

Cold Hors D'Oeuvres
Minimum of 50 pieces per item

- Cherry Tomatoes with Tuna Salad
- Prosciutto Wrapped Melon
- Smoked Salmon Canapés on a Crostini
- Garlic Croustade with Mozzarella & Tomato
- Southwestern Tortilla Pinwheels

\$3.50 Each

- Bay Shrimp Salad in Phyllo Cups
- Cucumber Crouton with Curried Chicken Salad
- Marinated Tomato and Mozzarella Brochette
- Beef Tenderloin Canapé
- Shrimp Ceviche Tostada

\$4.00 Each

Hot Hors D'oeuvres
Minimum of 50 pieces per item

- BBQ or Swedish Meatballs
- Assorted Petite Quiche
- Smoked Sausage in BBQ Sauce
- Cheese Stuffed Jalapeno Peppers
- Spicy Buffalo Wings with Ranch Dipping Sauce

\$3.50 Each

- Smoked Chicken Quesadillas
- Spanakopita
- Crab Cake with Cocktail Sauce
- Oriental Spring Rolls with Plum Sauce
- Hawaiian Chicken and Pineapple Skewer
- Mushroom Caps Stuffed with Sausage or Crab

\$4.00 Each

Presentation Platters-

Small tray serves 25 guests, medium tray serves 75 guests, and large tray serves 150 guests

- **Domestic Cheese with Fresh Fruit along with Gourmet Crackers and Lavosh**
 - Small \$95 / Medium- \$275 / Large- \$550
- **Crudités of Fresh Seasonal Vegetables with a Chipotle Ranch Dip**
 - Small \$95 / Medium- \$275 / Large- \$550
- **Exotic Presentation of Fresh Fruit with Crème Fraiche**
 - Small \$95 / Medium- \$275 / Large- \$550
- **Tri-Colored Chips with Fire Roasted Salsa and Warm Queso**
 - Small \$60 / Medium \$180 / Large- \$360



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Carving and Action Station

Carving Station*

With Assorted Silver Dollar Rolls, Whole Grain Mustard, Herb Mayo and Creamy Horseradish Sauce

- Steamship Round of Beef (serves 150 guests) - \$795.00
- Roast Inside Round of Beef Studded with Garlic and Jalapeno (serves 75 guests) - \$450.00
- Oven Roasted Prime Rib (serves 35 guests) - \$400.00
- Honey Baked Black Forest Ham (serves 40 guests) - \$350.00
- Roasted Double Breast of Turkey (serves 40 guests) - \$325.00

ACTION STATIONS ~ 1 hour service*

A \$75.00 per station Attendant Fee will apply.



Fajita Station*

Chicken and Beef Fajita Strips
 Fire-Roasted Vegetables
 Flour Tortillas, Sour Cream,
 Pico de Gallo and Salsa
 Tri-Color Tortilla Chips
 \$22.95 per person
 (min. 35 guests)

Mashed Potato Bar

An assortment of fresh
 toppings:
 Sweet Corn, Diced Ham,
 Cilantro, Green Onions,
 Capers and Butter along with
 Garlic Butter
 Served in a Martini Glass,
 garnished with Fresh Tortillas
 Chips
 \$16.95 per person
 (min. 35 guests)

Soft Taco Bar

Seasoned Ground Beef and
 Grilled Chicken
 Fresh Lettuce, Tomatoes,
 Onions Cilantro
 Salsa, Sour Cream and
 Guacamole
 Shredded Cheddar and Jack
 Cheese
 Warm Flour Tortillas
 Crunchy Corn Taco Shells
 \$21.95 per person
 (min. 35 guests)

Pasta Station*

Penne Pasta & Cheese
 Tortellini tossed with
 Roasted Garlic Alfredo or
 Marinara Sauce
 Parmesan, White Wine, Garlic,
 Sliced Mushrooms
 Basil, Artichokes, Peppers and
 Caramelized Onions
 \$16.95 per person
 (min. 35 guests)

Soup and Salad Bar

Soup du Jour
 Fresh Garden Greens and
 Spinach
 An assortment of fresh
 toppings:
 Carrots, Cucumber, Cherry
 Tomatoes, Red Onions, Bacon
 Bits, ETC
 \$21.95 per person
 (min. 35 guests)

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Beer, Wine, and Spirits

Hosted Bar

- Assorted Sodas and Bottled Water - \$3 each
- Domestic Bottled Beers - \$5 per bottle
- (Bud Light, Budweiser and Miller Light)
- Imported Bottled Beers - \$5 per bottle
- (Corona and Dos XX)
- House Wines - \$5 per glass
- (Cabernet, Chardonnay, Merlot, White Zinfandel)
- Calls - \$6 per glass
- (Bombay, Dewar's, Jim Bean, Malibu, Sauza gold, Seagram 7, Sky Vodka and Smirnoff)
- Premium - \$7 per glass
- (Absolute Vodka, Bacardi Rum, Beefeater, Chivas Regal, Crown Royal, Jack Daniels and Jose Cuervo)

Cash Bar

- Assorted Sodas and Bottled Water - \$3.00 each
- Domestic Bottled Beers - \$6.00 per bottle
- (Bud Light, Budweiser and Miller Light)
- Imported Bottled Beers - \$6.00 per bottle
- House Wines - \$6.00 per glass
- (Cabernet, Chardonnay, Merlot, White Zinfandel)
- Calls - \$7.00 per glass
- (Bombay, Dewar's, Jim Bean, Malibu, Sauza gold, Seagram 7, Sky Vodka and Smirnoff)
- Premium - \$9.00 per glass
- (Absolute Vodka, Bacardi Rum, Beefeater, Chivas Regal, Crown Royal, Jack Daniels and Jose Cuervo)

Kegs

- Domestic - \$375 per keg (Budweiser, Bud Light, Coors, Coors Light, Miller and Miller Light)
- Premium - \$450 per keg (Bud Light Lime, Dos XX, Modelo, Sam Adams, Shiner Blond and Shiner bock)
 - Champagne - \$25 per bottle or \$3 per glass
 - Martinelli's Apple Cider - \$12 per bottle or \$2 per glass

Bartender/Cashier Fees

A fee of \$100 per Bartender/Cashier

Holiday Inn Northwest recommends one (1) bartender for every 100 guests in attendance.

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