



HOLIDAY INN SARATOGA SPRINGS

2026/2027 *Catering Menu*

232 Broadway, Saratoga Springs, NY 12866 | (518) 584-4550

BREAKFAST

Our Best Breakfast Buffet | \$24.00 per person

Coffee, Decaf, Hot Tea, Cocoa and Carafes of Chilled Juices (orange, apple, & cranberry)
Fresh Sliced Fruits, Bananas & Berries
Buttery Croissants and Selection of Pastries
Choice of: Individual Yogurts and Granola OR Oatmeal with Brown Sugar
Choice of: Hot Cakes OR French Toast with Butter & Syrup
Buttery Scrambled Eggs
Crisp Applewood Bacon
Country Sausage Links
Seasoned Home Fried Potatoes

Add-Ons (per person)

Turkey Sausage \$3.00
Bagels with Cream Cheese & Jam \$3.00
Chef's Vegetarian Frittata (with or without cheese | GF) \$4.00
Eggs Benedict OR Biscuits & Sausage Gravy \$5.00
Parfait Station \$6.00
Make-your-own Waffle Station OR Chef-Attended Omelet Station \$10.00

Continental Breakfast | \$19.00 per person

Fresh Brewed Coffee, Decaf, Tazo Tea Collection, Hot Cocoa, Milk &
Bottled Juices (orange, apple, & cranberry)
Fresh Sliced Fruit, Bananas & Berries
Greek and Fruit Yogurts with Granola and Cereal Assortment
Chef's Selection of Pastries
Assorted Bagels with Cream Cheese & Jam

Sunrise Continental | \$21.00 per person

Fresh Brewed Coffee, Decaf, Tazo Tea Collection, Hot Cocoa, Milk
Bottled Juices (orange, apple, & cranberry)
Fresh Sliced Fruit, Bananas & Berries
Egg Frittata (GF)
Hot Breakfast Sandwiches on a choice of one (1): English muffins, bagels, or biscuits
Greek and Fruit Yogurts and Assorted Cereal Bars

On Consumption

Bottled Juices and Water \$5 each | Coffee by the Gallon \$55

BRUNCH

Hearty Brunch Buffet | \$28.00 per person

Coffee, Decaf, Hot Tea, Cocoa and Chilled Juices

Choice of one (1): Cinnamon Coffee Cake, French Toast, or Cider Donuts

Buttery Croissants

Fresh Sliced Fruits Bananas & Berries

Buttery Scrambled Eggs

Assorted Bagels with Chef's Flavored Cream Cheeses

Choice of one (1): Maple Bourbon Salmon Medallions, Crispy Bacon, or Sausage Links

Spinach Salad with Crispy Bacon, Hard-Boiled Eggs, Red Onion, Grape Tomatoes and Vinaigrette

Honey Glazed Virginia Baked Ham

Roasted Red Potatoes

Add-Ons (per person)

Crispy Applewood Smoked Bacon; Pork or Turkey Sausage \$3.00

Hot Cakes \$4.00

Eggs Benedict \$5.00

Chicken and Waffles \$6.00

Chef-Attended Omelet Station \$10.00

Stationary Pasta Display \$4.00

Assorted Mini Desserts Station \$8.00

Parfait Station \$6.00

Mimosa Station \$4.00 per person, per hour

Bloody Mary Station \$5.00 per person, per hour



Pricing is subject to NYS sales tax and 20% gratuity/admin fee and is subject to change.

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Holiday Inn
SARATOGA SPRINGS

BREAKS

Traditional Morning Break | \$15.00 per person

Fresh Brewed Coffee, Decaf, Tazo Tea Collection & Hot Cocoa

Whole Fruit & Berries

Selection of two (2) from the following:

Assorted Bagels with Cream Cheese & Jam | Homemade Scones with Sweet Cream Dip | Assorted Danish

Assorted Muffins | Warm Frosted Cinnamon Rolls

The Healthy Choice | \$15.00 per person

Individual Yogurts and Granola

Fresh Whole Fruits and Trail Mix

Homemade Pita Chips with Hummus

Fresh Fruit Infused Water

Coffee and Donuts | \$14.00 per person

Fresh Brewed Coffee, Decaf, Tazo Tea Collection and Hot Cocoa

Chef's Assortment of Hand-Crafted Donuts with Gourmet Toppings and Seasonal Flair

The Yoga Stretch (GF) | \$18.00 per person

Fresh Vegetable Crudite with Buttermilk Ranch Dip

Charcuterie Board (Meats, Cheeses, Peppers, Olives) with Gluten Free Crackers

Mixed Nuts and Dried Fruit

Flavored Seltzers, Diet Soda, and Bottled Water

The County Fair | \$15.00 per person

Homemade Bookmakers Potato Chips with French Onion Dipping Sauce

Bavarian-style Soft Pretzels with Sam Adams Cheese Sauce OR Fried Dough with Cinnamon Sugar

Cider Donuts and New York State Apples

Apple Cider and Lemonade

The Ice Cream Social | \$14.00 per person

Vanilla Ice Cream

Assorted Sauces and Toppings

Root Beer

Whipped Cream & Cherries

Milk and Cookies Break | \$18.00 per person

Fresh Brewed Coffee, Decaf, Tazo Tea Collection and Hot Cocoa

Whole Milk, Skim Milk, and Chocolate Milk

Assorted Freshly Baked Cookies, Brownies, and Blondies

Intermission | \$18.00 per person

Individual Popcorn with an Assortment of Seasonings

Full Size Candy Bars

Assorted Candy

Canned Soda and Bottled Water

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BREAKS PT. 2



Individually Wrapped Snacks | \$5.00 per unit

Chips, Pretzels, Crackers
Granola and Nutrigrain Bars
Whole Fruits (the season's freshest)
Assorted Candy Bars

Beverage Break

Canned Soda, Bottled Water and Chilled Juices
Fresh Brewed Coffee, Decaf, Tazo Tea Collection and Hot Cocoa
(1) Hour - \$10.00 per person
(4) Hours - \$14.00 per person
(8) Hours - \$18.00 per person

Coffee Break | \$7.00 per person

Fresh Brewed Coffee, Decaf, Tazo Tea Collection, Hot Cocoa (priced for 1 hour of replenishment)
(4) Hours | Half Day - \$8.00 per person
(8) Hours | Full Day - \$17.00 per person

Beverage Enhancements

Seasonal Signature Refreshers - \$55 per gallon (on consumption)

- Summer - Citrus Island Cooler
- Fall - Harvest Apple Sparkler
- Winter - Cranberry Rosemary Fizz
- Spring - Garden Berry Spritz

Iced Coffee Station with a Variety of Syrups - \$5 per person, per hour

Beverages (On Consumption)

Bottled Water and Fruit Juices - \$5.00 per bottle
Canned Soda, Lemonade and Iced Tea - \$5.00 per can
12 oz Cobalt Blue Glass Saratoga Water - \$6.00 per bottle
Fresh Brewed Coffee and Decaf - \$55.00 per gallon

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PLATED LUNCH

Choice of two (2) entree selections, includes:

Mixed garden salad with house dressing chef's, accompaniments, artisan roll basket unsweetened iced tea, and dessert with coffee and tea service.

Vegetarian - \$29.00 per person

Vegetarian Risotto finished with seasonal vegetables, parmesan cheese, and fresh herbs

Three Cheese Lasagna baked with creamy ricotta, mozzarella, and parmesan cheeses

Seasoned Tofu Fajita Bowl over cilantro lime rice with sauteed peppers and onions, black beans, roasted corn, pico de gallo, shredded lettuce, and crema

Breaded Eggplant Stack with roasted red peppers, basil, fresh mozzarella, topped with vodka sauce and finished with balsamic glaze

Chicken - \$32.00 per person

Chicken Caprese (GF) balsamic marinated grilled chicken breast with spinach, mozzarella, tomato and basil

Citrus Herb Chicken, fresh citrus zest and aromatic herbs finished with a lemon beurre blanc sauce

Lemon Rosemary Chicken marinated with fresh lemon, rosemary, garlic, and herbs, light pan jus

Boneless BBQ Chicken Thighs (GF) glazed with a smoky, gluten free barbecue sauce

Chicken Milanese, breaded and sauteed in a fresh lemon wine sauce

Beef - \$39.00 per person

Garlic Herb Sirloin Skewers marinated with garlic, fresh herbs, and seasonings

Sliced Sirloin with whiskey mushroom gravy (GF) served with a rich whiskey-infused mushroom gravy

Beer Braised Short Rib with pan jus (GF) cooked until tender, finished with a flavorful pan jus

Savory Pot Roast (GF) simmered with herbs and aromatics, seasonal roasted vegetables and a savory natural jus

Fish - \$34.00 per person

Citrus Grilled Salmon (GF) seasoned with bright citrus flavors and herbs finished with a light citrus glaze

Baked New England Crusted Cod, herb and breadcrumb crust served with a lemon finish

Grilled or Blackened Swordfish (GF) in a blend of herbs and spices served with a fresh, flavorful finish

Add a cup of soup to an entree for \$5.00 per person

LUNCH BUFFETS

Deli Box Lunch | \$28.00 per person

Sandwich Assortment: (choice of 3)

Served with condiments, whole fruit, potato chips, cookie and bottled water

(or add canned soda for \$2.00 more)

Add deli salad or hot soup for \$4.00 more

The Deli Bar | \$28.00 per person

Fresh Fruit Salad and Deli Salad*

Homemade Bookmakers Potato Chips

Tossed Garden Salad with choice of dressings

Chef's Deli Sandwiches and Wraps (choice of 3)

Assorted Dessert Bars, Coffee, Decaf, Tazo Tea Collection, Iced Tea & Lemonade Station

DELI SALAD OPTIONS:

Potato Salad | Italian Pasta Salad | Cole Slaw | Macaroni Salad | Broccoli Salad | Quinoa Salad

DELI SANDWICH OPTIONS:

Chicken Caesar Wrap | Shaved Parmesan, Wheat Wrap

Chicken Salad | Bacon, Avocado, Multigrain Bread

Fresh Mozzarella | Arugula, Tomato, Balsamic, Herb Focaccia Bread

Italian Mix | Salami, Copa Ham, Soppressata, Provolone, Arugula, Oil & Vinegar, Sub Roll

Slow Roasted Beef | Smoked Provolone, Lettuce, Horseradish Aioli, Kaiser Roll

Roasted Turkey | Aged Cheddar Cheese, Bacon, Lettuce, Cran Mayo, Sourdough Bread

Black Forest Shaved Ham | Swiss Cheese, Lettuce, Tomato, Dijon Honey Mustard, Rye Bread

Grilled Veggie | Hummus, Sriracha, Spinach Wrap

Fresh Garden Buffet | \$29.00 per person

Romaine & Spring Mix, Tomatoes, Red Onions, Cucumbers, Celery, Carrots, Peppers, Avocado, Croutons, Herb Feta Cheese, Walnut Pieces, Crumbled Bacon, Grilled Chicken Slices

Assorted Dressings, Potato Salad and Rolls & Bread Sticks

Choice of (1): Chicken Salad, Macaroni Salad or Egg Salad

Flourless Chocolate Cake and Fresh Fruit Bowl

Coffee, Decaf, Tazo Tea Collection, Iced Tea & Lemonade Station

The Fiesta | \$30.00 per person

Southwestern Garden Salad with Chipotle Ranch and Lime Vinaigrette Dressings

Soft and Hard Taco Shells

Choice of (2): Pulled Pork | Seasoned Beef | Grilled Chicken | Cilantro Lime Shrimp

Shredded Lettuce, Black Olives, Diced Tomatoes, Zesty Salsa, Sour Cream,

Pico de Gallo, and Cheddar Cheese

Spanish Rice and Black Beans (V), Hot Elote Street Corn Dip with Torilla Chips

Cinnamon Sugar Churros with Chocolate Dip

Coffee, Decaf, Tazo Tea Collection, Iced Tea & Lemonade Station

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LUNCH BUFFETS PT. 2

The Tuscan Sun | \$30.00 per person

Romaine Caesar Salad, Italian Pasta Salad, and Garlic Bread

Choice of (1) Vegetarian Pasta:

Pasta Primavera | Tortellini & Broccoli Alfredo | Baked Ziti | Three-Cheese Lasagna | Rigatoni alla Vodka

Choice of (2) entrees: Grilled Chicken Caprese (GF) | Tuscan Chicken with Sundried Tomatoes & Spinach |

Sweet Sausage & Peppers | Italian Meatballs | Shrimp Scampi on Capellini | Mediterranean Lemon Chicken

Italian Mini Dessert Assortment; Coffee, Decaf, Tazo Tea Collection, Iced Tea & Lemonade Station

The New Yorker | \$31.00 per person

Choice of (2) Meats:

Charbroiled Sirloin Burgers | Pulled Pork | Bourbon BBQ | Grilled Chicken | Crispy Chicken

Brioche Sandwich Rolls, Homemade Bookmakers Potato Chip, Pickles

Sauteed Onions, Mushrooms, Bacon Strips, American & Swiss Cheeses, Lettuce, Tomato and Condiments

Choice of (1) Deli Salad (see previous page)

Choice of: Ice Cream Cups or Dessert Bars

Coffee, Decaf, Tazo Tea Collection, Iced Tea & Lemonade Station

The Executive | \$35.00 per person

Spring Mix Salad Bowl with Pecans, Berries, Oranges, Grapes & Feta in a light Vinaigrette

Rolls & Butter, Oven Browned Potatoes, and Sliced Honey Glazed Carrots

Choice of (2) Hot Entrees:

Sliced London Broil with Roasted Shallot au jus (GF) | Pasta Primavera | Tortellini & Broccoli Alfredo (V) |

Grilled Chicken Caprese (GF) | BBQ Bourbon Glazed Grilled Chicken (GF) | Citrus Grilled Salmon

Chef's Homemade Seasonal Dessert

Coffee, Decaf, Tazo Tea Collection, Iced Tea & Lemonade Station

The Adirondack BBQ | \$40.00 per person

Choice of (2) Meats: BBQ Chicken | Pulled Pork | Brisket | Smoked Sausage

Brioche Sandwich Rolls, Cornbread, and Assorted BBQ Sauces

Choice of 3: Garden Salad | Potato Salad | Macaroni and Cheese | Coleslaw | Baked Beans

Peach Cobbler; Coffee, Decaf, Tazo Tea Collection; Iced Tea & Lemonade Station

Add a Hot Entree for \$5.00 more per person to any Buffet Package:

BBQ Bourbon Glazed Grilled Chicken (GF) | Italian Meatballs | Sweet Sausage & Peppers (GF) |

Three Cheese Lasagna (V) | Pasta Primavera (V) | Baked Ziti (V) | Cavatappi Mac & Cheese (V)

HORS D'OEUVRES

One Hour Packages

The Saratoga Trifecta | \$12.00 per person

Elegant display featuring fresh vegetables, seasonal fruit, premium cheeses, roasted tomato hummus, artisan crackers, and warm sliced baguettes.

The Starting Gate | \$13.00 per person

A warm and welcoming selection of creamy spinach artichoke dip, an artisan charcuterie board with domestic and imported cheeses, cured meats, assorted crackers, and sliced warm pita, complemented by fresh tomato bruschetta served with toasted crostini.

The Grandstand | \$14.00 per person

Bring everyone together with this casual, crowd-pleasing spread, choose three selections from bone-in or boneless wings with your choice of sauce, cheese OR chicken quesadillas, Italian OR Swedish meatballs, mozzarella sticks, and crispy chicken tenders. Served with a variety of house-made dipping sauces.

Stationary or Hand Passed Hors D'oeuvres (per 50 pieces)

Cocktail Franks in Puff Pastry \$130
Mini Chicken Cordon Bleu \$110
Pork Pot Stickers \$120
Sausage-stuffed Mushrooms \$120
Vegetable-stuffed Mushrooms (Vegan) \$120
Vegetable Spring Rolls \$140
Chicken Satay with Sweet Chili Glaze (GF) \$140
Caramelized Bacon Skewers (GF) \$145
Crispy Asparagus with Asiago Cheese in Filo \$185
Firecracker Shrimp in Red Chili Sauce \$185
Coconut Shrimp \$185
Mini Crab Cakes \$200
Bacon-wrapped Scallops (GF) \$200
Whipped Goat Cheese Crostini with Fig Jam \$150
Mini Chicken and Waffles with Local Maple Syrup \$185
Smoked Salmon and Cucumber Bites \$200
Mini Chilled Lobster Salad Rolls \$ 250
Tomato Soup Shooters with Mini Grilled Cheese \$180
Tenderloin on Crostini with Red Wine Onion Jam \$180
Prosciutto-Wrapped Melon \$150
Mini Beef Wellingtons \$250
Caprese Skewers \$180
Bruschetta with Whipped Ricotta & Seasonal Herbs \$150

PLATED DINNER

Starters

Fresh Seasonal Fruit & Berries Plate

Mixed Garden Salad with grape tomatoes, cucumbers, shredded carrots

Romaine Caesar Salad with house made garlic croutons

Spinach Salad, goat cheese, red onions, sliced strawberries and toasted pecans in balsamic vinaigrette

Classic Wedge with bleu cheese, bacon, red onion, tomatoes and cucumbers

Entree Selection (choice of three)

Chicken - \$39.00 per person

Prosciutto, spinach and fontanella stuffed Chicken Breast, roasted garlic bechamel (GF)

Chicken Piccata in a lemon, butter sauce with capers

Tuscan Chicken with sun-dried tomatoes and spinach in white wine cream sauce

Chicken Cordon Bleu - hand-breaded and stuffed with ham & Swiss cheese

Fish/Shellfish - \$42.00 per person

Baked Salmon with maple bourbon glaze (GF)

Grilled Mahi Mahi with pineapple salsa (GF)

Crabmeat stuffed baked sole

Beef (Gluten Free) - \$49.00 per person

Sliced London Broil with gorgonzola cream sauce

Slow-roasted cabernet braised Short Rib

Char-grilled 10 oz Top Sirloin Steak - \$55.00 per person

12 oz Slow-roasted Prime Rib of Beef au jus (minimum of 12 people) - \$62.00 per person

Duet Plate: Petit Filet with crabmeat-stuffed shrimp - \$75.00 per person

Vegetarian - \$39.00 per person

Tomato Basil Penne Pasta with vegetables & feta cheese

Mushroom Ravioli with vegetables in pesto cream sauce

Vegetable-stuffed Bell Pepper with balsamic reduction (Vegan)

Chef's Ratatouille with fresh garlic and herbs (Vegan)

Classic - \$39.00 per person

Roast Turkey Breast with herb stuffing and gravy

Sliced Roast Pork Loin with pineapple mustard glaze

Unless specified, all entrees are served with chef's pairing of starch and vegetable.

Desserts (select one):

Ice Cream with strawberries | Chocolate Truffle Cake | Carrot Cake | Apple Pie |

Chocolate Peanut Butter Pie | Cheesecake | Brownie Sundae |

Chef's Seasonal Themed Dessert | Tiramisu

DINNER BUFFETS

The House Specialty - \$48.00 per person

Fresh Salads & Chilled Displays (choice of two)

Fresh Seasonal Fruit & Berries | Marinated Grilled Vegetable Display

Mixed Garden Salad with grape tomatoes, cucumbers, shredded carrots

Romaine Caesar Salad with house made garlic croutons

Mediterranean Quinoa Salad with crisp vegetables, kalamata olives, feta cheese, and fresh herbs tossed in a lemon herb vinaigrette

Spinach Salad with Goat Cheese, Red Onions, Sliced Strawberries and Toasted Pecans

Entree Selection (choice of two)

Grilled Chicken Caprese (GF) | Chicken Milanese | Chicken Marsala | Citrus Grilled Salmon

Baked Haddock in Lemon Sauce | Shrimp & Scallops Penne in Chardonnay Herb Sauce

Sliced London Broil with Roasted Shallot au jus (GF) | Cabernet Red Wine Braised Beef Short Ribs (GF)

Vegetarian Selection (choice of one)

Fresh Vegetable Stir Fry over Jasmine Rice (GF/Vegan) | Tortellini & Broccoli Alfredo

Bowtie Pasta with Fresh Vegetables & Pesto | Three-Cheese Macaroni & Cheese

Includes Chef's Potato and Vegetable, Dinner Rolls, Assortment of (3) Dessert selections, and Coffee, Decaf, Hot Tea, Iced Tea & Lemonade Station

Add a VIP Carving Station*

Roast Pork Loin with Pineapple Mustard Glaze \$8.00 per person

Roast Turkey Breast with Cranberry Mayonnaise and Savory Gravy \$9.00 per person

Beef Tenderloin with Creamy Gorgonzola Sauce \$15.00 per person

Slow-roasted Prime Rib of Beef au jus with Horseradish Sauce \$20.00 per person

The Italian Feast- \$45.00 per person

Fresh Salads & Chilled Displays (choice of two)

Antipasto Salad Platter

Mixed Garden Salad with grape tomatoes, cucumbers and shredded carrots

Romaine Caesar Salad with Rye & Pumpernickel Croutons

Entree Selection (choice of four)

Three Cheese Lasagna (V) | Eggplant Parmesan (V) | Swordfish Piccata | Shrimp Scampi

Tuscan Chicken or Chicken Parmesan | Meatball Stuffed Bell Peppers Parmesan

Includes Warm Garlic Italian Bread, Italian Mini Dessert Display and

Coffee, Decaf, Hot Tea, Iced Tea & Lemonade Station

A minimum guarantee of 25 people is required for buffet packages.

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DINNER BUFFETS PT. 2

The Classic Comfort - \$35.00 per person

Chef's Garden Salad with cucumbers, grape tomatoes, shredded carrots, and red onions served with Ranch and Balsamic Vinaigrette Dressings

Freshly Baked Dinner Rolls served with creamy whipped butter

Fresh seasonal vegetables lightly seasoned

Creamy Garlic Mashed Potatoes

Homestyle Baked Macaroni and Cheese with a rich blend of cheeses

Slow-Roasted Pork Loin with a Savory Apple Cider Pan Gravy

Baked Cod topped with a crisp parmesan herb crust

Herb-Roasted Juicy Airline Chicken with fresh herbs, finished with a light pan jus

Cinnamon-Spiced Apple Crisp topped with a buttery oat streusel, served warm

Coffee, Decaf, Hot Tea, Iced Tea & Lemonade Station

The Broadway Bistro - \$32.00 per person

Garden Salad with cucumbers, grape tomatoes, shredded carrots, and red onions served with Ranch and Balsamic Vinaigrette Dressings

Garlic Knots brushed with garlic herb butter, finished with parmesan cheese and served with marinara dipping sauce

Baked Ziti Bolognese topped with melted mozzarella and parmesan cheeses

Tortellini and Broccoli Alfredo tossed with grilled chicken and a creamy parmesan sauce

Cheese Pizza topped with savory tomato sauce and a blend of melted mozzarella cheeses

Pepperoni Pizza topped with savory tomato sauce, melted mozzarella cheese, and sliced pepperoni

Assortment of rich chocolate brownies and freshly baked cookies

Coffee, Decaf, Hot Tea, Iced Tea & Lemonade Station



ACTION STATIONS

Chef-Attended Carving Stations - per person

Packages include mini rolls, condiments, and choice of: Chef's roasted potatoes OR grilled vegetables

Classic Oven Roasted Turkey Breast with Cranberry Mayo and Savory Gravy - \$17.00

Honey Glazed Ham with Pineapple and Brown Sugar - \$17.00

Slow Roasted Pork Tenderloin with Pineapple Mustard Glaze - \$16.00

Roast Top Sirloin of Beef with Roasted Shallot au jus and Horseradish Sauce - \$20.00

Roast Tenderloin of Beef with Horseradish - \$31.00

Slow Roasted Prime Rib of Beef au jus with Horseradish Sauce - \$40.00

Chef-Attended Pasta Station - per person

Served with shaved parmesan cheese and garlic bread

Create your own pasta dish with a selection of Pastas, Seasonings, Toppings, Sauces and fresh parsley - \$18.00

Stationary Pasta Display (includes 2 pasta selections) with garlic bread - \$14.00

Fajita & Taco Station - per person

Served with Black Beans, Street Corn & Spanish Rice

Warm Soft Tortilla Rounds and Crispy Taco Shells with Seasoned Beef, Grilled Chicken, Steak Strips, Onions & Peppers, Chopped Lettuce, Tomatoes, Black Olives, Shredded Cheddar,

Pico de Gallo, Salsa & Sour Cream - \$18.00

Add Southwestern Garden Salad for an additional \$2.00

Sliders Station - per person

Served with Coleslaw, and a choice of Homemade Potato Chips or French Fries

Mini Cheeseburgers and Award-Winning BBQ Pulled Pork on slider rolls with ketchup, mayo, & bleu cheese - \$16.00

Spring Garden Station - per person

Served with Artisan Rolls

Chilled Marinated Grilled Vegetable Display, Tossed Greens with Grape Tomatoes, Cucumbers and Shredded Carrots, Dressings; Build your own Caesar Salad - Romaine Lettuce, Shaved Parmesan, Grilled Chicken, Bacon, Artichoke Hearts, House Made Garlic Coutons and Creamy Caesar Dressing - \$16.00

Mac N Cheese Station - per person

Lobster Mac N Cheese Display

Make Your Own with chef's assortment of yummy toppings including roasted garlic, artisan cheeses, bacon, tomatoes, caramelized onions, chives, broccoli and fresh herbs - \$17.00

Flatbread Pizza Station - per person

Chef's creative selection of assorted flatbread pizzas, served with choice of Romaine

Caesar Salad or Tossed Salad with choice of dressings - \$16.00

Dessert & Coffee Station - per person

Freshly Brewed Coffee and Decaf, Herbal Hot Tea Assortment, Hot Cocoa; Lavish Display of

Mini Cheesecakes, Eclairs, Creme Puffs, Petit Fours; Brownies & Cookies - \$16.00 per person



Holiday Inn
SARATOGA SPRINGS

BAR PRICING

Beer, Wine and Soda | 3 Hours | \$28 per person

Beer (Choose 4)

Bud Light | Citizens Cider | Coors Light | Corona | Surfside | Common Roots Good Fortune IPA | Heineken 0.0 | High Noon | Labatt Blue | Michelob Ultra | Miller Lite | Peroni | Sam Adams

House Wines

Cabernet Sauvignon | Merlot | Chardonnay | Pinot Grigio | Moscato | White Zinfandel

Assorted Soda & Mixers

Classic | 3 Hour | \$34 per person

Spirits - House Brands

Vodka | Gin | Rum | Whiskey | Bourbon | Scotch | Tequila

Beer (Choose 4)

Bud Light | Coors Light | Corona | Heineken 0.0 | Labatt Blue | Michelob Ultra | Miller Lite | Peroni

House Wines

Cabernet Sauvignon | Merlot | Chardonnay | Pinot Grigio | Moscato | White Zinfandel

Assorted Soda & Mixers

Premium | 3 Hour | \$46 per person

Spirits - Top-Shelf

Ketel One | Stoli | Tito's | Bombay Sapphire | Tanqueray Bacardi | Captain Morgan | Crown Royal | Jack Daniels | Jim Beam | Redemption Rye | Michter's | Makers Mark | Chivas Regal | Dewar's | Casamigos Blanco | Patron | Bailey's Irish Cream | Amaretto | Kahlua | Sambuca | St-Remy

Beer (Choose 4)

Bud Light | Citizens Cider | Coors Light | Corona | Surfside | Common Roots Good Fortune IPA | Heineken 0.0 | High Noon | Labatt Blue | Michelob Ultra | Miller Lite | Peroni | Sam Adams

House & Premium Wines

Cabernet Sauvignon | Merlot | Pinot Noir | Chardonnay | Pinot Grigio | Moscato | Sauvignon Blanc | White Zinfandel | Sparkling Wine

Assorted Soda & Mixers

One Hour Reception

Premium \$30 per person | Classic \$25 per person | Beer, Wine, & Soda \$22 per person

Consumption Bar Tab Available

Host your group's beverages and have all charges applied to a master account.

Cash Bar Available

Bar Surcharge - \$100 flat fee will be applied if a minimum of \$300.00 in cash bar proceeds is not reached per bar. No charge if minimum is reached.

According to NY State Law, we only serve (1) drink per person at any time, and we will not serve those we deem to be intoxicated. NYS minimum drinking age is 21. Picture ID is required.

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AV MENU

Meeting Packages

Package	Includes	Daily Rate
Small Meeting Package	Small projector, 100" screen, cart & cables, podium with wireless microphone, presentation remote, single speaker with 4 channel audio mixer	\$495
Large Meeting Package	Large projector, 133" screen, cart & cables, podium with wireless microphone, presentation remote, pair of speakers with 8 channel audio mixer	\$725
Full Ballroom Meeting Package	(2) Large projectors, (2) 133" screens, cart & cables, podium with wireless microphone, presentation remote, and a pair of speakers with 8 channel audio mixers	\$1,300 per day
Small Audio Only Package	Wireless microphone, 4-channel mixer, single speaker	\$200
Large Audio Package	Two wireless microphones, 8-channel mixer, laptop sound hookup, two speakers	\$500

Equipment Item

Video	Rate
Large Projector - Supports up to 133" Screen	\$495
133" Wide Screen with Underskirt	\$120
Small Projector - Supports up to 100" Screen	\$300
100" Screen with Underskirt	\$95
75" TV / Cart	\$120
Small Confidence Monitor	\$120
Apple MacBook Air	\$110
Windows Laptop	\$110
Apple iPad	\$80
Wireless Presentation Remote	\$25



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AV MENU PT.2

Equipment Item	Rate
Audio	
Wireless Handheld Microphone	\$95
Wireless Lavalier (Lapel)	\$95
Podium with Wireless Microphone	\$110
Panel Microphone	\$95
Powered Speaker	\$120
Miscellaneous	
Flipchart with Markers	\$35
Small White Board with Markers	\$55
Large White Board with Markers	\$80
Wireless Presentation Remote	\$12/foot
Pipe & Drape	\$5 each
Power Strip with 6 Outlets	\$5 each
Extension Cord	
Staffing & Support	
Service	Rate
Technician Support	\$75/hour
Emergency Support* (2-hour minimum charge)	\$100/hour

“Emergency Support will be charged if any one of the following is found to be true:

- 1.The Client declines Technician Support Services and then requests support services with less than 48 hours before their event.
2. If a client request is put in less than 48 hours before their event.

NOTE: Emergency support that is requested same day is subject to availability and may not be immediately available

Outside Equipment

A surcharge will be applied when groups elect to provide their own AV equipment or utilize a non-preferred AV vendor. This fee offsets the additional operational and coordination requirements associated with outside audiovisual services.



Phone: 518-290-1374

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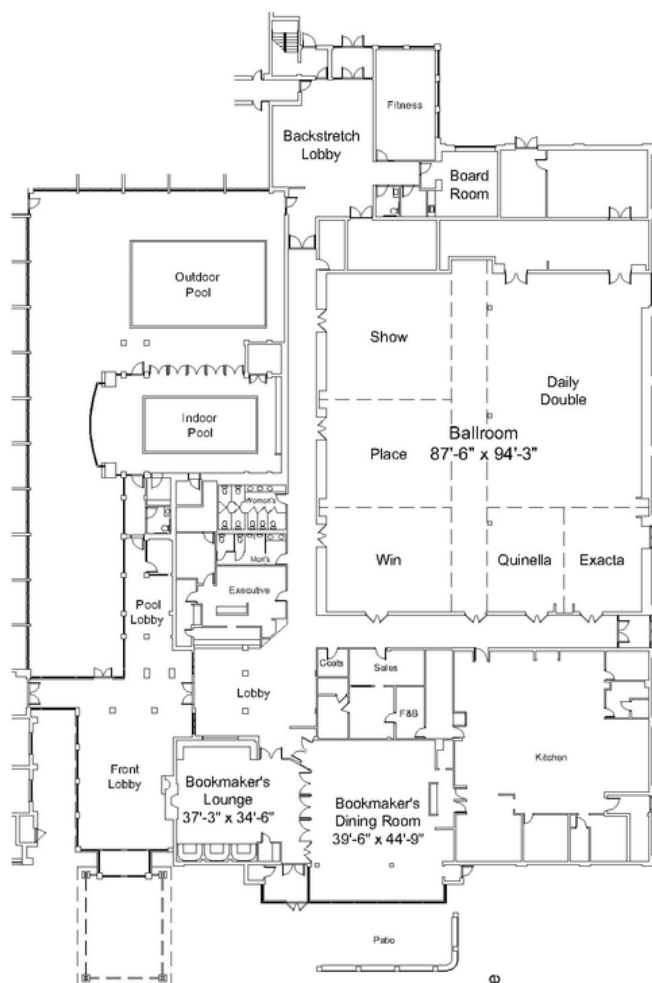




Holiday Inn®

SARATOGA SPRINGS

HOTEL FLOOR PLAN



Meeting Space	Square Footage	Dimensions	Ceiling Height	Conference	Hollow Square	U-Shape	Classroom	Banquet	Reception	Theater
Quinella	792	22' x 36'	12'	20	20	20	30	30	30	40
Exacta	792	22' x 36'	12'	20	20	20	30	30	30	40
Quinella/Exacta (combined)	1,610	45' x 36'	12'	45	45	N/A	80	75	75	75
Daily Double Ballroom	4,794	45' x 94'	12'	N/A	N/A	N/A	300	300	400	500
Daily Double Rear	2,610	45' x 58'	12'	N/A	N/A	N/A	180	200	300	300
Win	1,000	36' x 31'	12'	30	30	30	70	60	75	100
Place	1,000	36' x 31'	12'	30	30	30	70	60	75	100
Show	1,000	36' x 31'	12'	30	30	30	70	60	75	100
Win/Place/Show (combined)	3,384	36' x 94'	12'	N/A	N/A	N/A	250	200	350	325
Parimutuel Hall	8,178	87' x 94'	12'	N/A	N/A	N/A	800	750	1,200	1,000
Backstretch Board Room	250	15' x 17'	9'-6"	14	N/A	N/A	N/A	N/A	N/A	N/A