

Function Space Price List

Holiday Inn Temple-Belton

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Functions Made Easy!

Cheryl Griewahn
Director of Sales and Marketing

IHG Business Rewards Participant
Ask for Details!

Function Space Rental

**Subject to a 6% occupancy tax.*



Meeting Room A \$600 per day (Includes General Cleaning fee) - Seats 80
Room setups styles: Classroom, Banquet, Theatre, U-Shape, Square

Meeting Room A ½ Day Rental (Anything under 6 hours) - \$450.00

Break Away Meeting Room \$350 per day (Includes General Cleaning fee) - Seats 20
Room setups styles: Classroom

Per TABC No alcohol is to be brought in.

Breakaway Meeting Space can only be rented in addition to the Main Meeting Space

Additional Cleaning Fee of \$100.00 will be assessed if any clean up outside of a general wipe down/vacuuming is required.

Table Settings and linens available upon request costs may vary depending on style.

Equipment Rental –No Tax

Projection Screen 10x10 & Ceiling Mounted Projector	\$50.00/day
Television	\$30.00/day
Microphone	\$30.00/day
Conference Phone	\$30.00/day
Video Conferencing	\$30.00/day
Easel	\$15.00/day
Flip Chart with Markers	\$35.00/day
Bar	\$100.00/event
Bartender	\$25.00/hour
Private Party Drink Pricing available upon request.	Drink/bottle
Pen/Pad of Paper	\$2.00/per person
Table Linens (Includes cloth and skirt)	\$20.00/each
Podium	\$10.00/day

Prices are subject to applicable Texas Sales Tax a 25% Gratuity will be added to all catering/drink orders.
Prices subject to change without receipt of a signed contract.

Breakfast Options

All Breakfast Buffets are served with a Water and Coffee Station
10 Person Minimum



Continental Buffet

Assorted whole Fruit, assorted cereal w/milk, muffins, oatmeal or grits and Royal Cup Coffee.
\$9.99 per person

Yogurt Heaven: (build your own parfait)

Vanilla yogurt, granola, fresh blueberries & sliced strawberries, chopped dried fruits, honey, chocolate chips, chopped nuts
\$11.99 per person

All American Buffet

Fluffy scrambled eggs, bacon, sausage, skillet potatoes, warm buttermilk biscuits served with country gravy and your choice of pancakes or waffles, seasonal fresh fruits served with Royal Cup Coffee.
\$14.99 per person

Breakfast Taco Buffet

Tortilla's, Scrambled eggs, Sausage, cheese, house made salsa, home fried potatoes and seasonal fresh fruits served with Royal Cup Coffee.
\$12.99 per person

Steak & Eggs Buffet

Scrambled eggs, pancakes, bacon, biscuits and sausage gravy, skillet potatoes with peppers, 6.0z breakfast steak (served medium), served with Royal Cup Coffee.
\$18.99 per person

À la carte Offerings

Assorted Doughnuts	\$16 /dozen	Whole Fruit	\$3.00/person
Assorted Danishes	\$16 /dozen	Sliced Fruit	\$3.50/person
Assorted Muffins	\$18 /dozen	Yogurt	\$2.00/cup
Croissants	\$23 /dozen	Fresh Fruit Parfait	\$3.50/person
Bagels & Cream Cheese	\$23 /dozen	Sausage Biscuit	\$5.25/person

Drinks

Royal Cup Coffee Station	\$35 /station	Bottled Juice	\$3 /bottle
Royal Cup Unsweet Iced Tea	\$35 /station	Assorted Sodas	\$2.50 /bottle
Juice (Apple, Orange or Cranberry)	\$10 /carafe	Bottled Water	\$2.50 /bottle

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Lunch and Dinner Options

All Lunch/Dinner Options include a Water and Iced Tea Station



Lite Lunch/Dinner Options \$12.99 Per Person

Tomato Soup – *served with grilled cheese and celery sticks*

Chili Bar – *served with cornbread*

Sliders – *served with two sliders, celery and carrot sticks with ranch dressing*

Salad Bar – *served with tomatoes, cucumber, croutons, onions, egg, diced ham and a variety of dressings*

\$17.99 Price Point – All Meals served with a variety of Cookies

Sandwich Bar (or boxed) Or Wraps - *Deli platter with smoked Turkey and Ham and choice of cheese: Swiss, Cheddar, or Pepper Jack served with lettuce, tomato, onion, condiments with white and wheat breads. Served with house made chips, a pickle spear*

Pizza Bar (Must be ordered by the pizza) – *12" Large Pizza – Choice of Pepperoni, Cheese, Meat Lovers, Italian sausage, Veggie or Hawaiian.*

Spaghetti – *Spaghetti served with marinara sauce, a seasonal vegetable and garlic bread*

Enchiladas – *Choice of 1 meat: Chicken or Beef served with Spanish rice, refried beans and side salad*

Fried Catfish – *served with house fries, coleslaw and hushpuppies*

Beef Lasagna – *served with a vegetable medley and garlic bread*

Swedish Meatballs – *over pasta served with salad and garlic bread*

Burritos - *Choice of 1 meat: Chicken or Beef served with Spanish rice, refried beans*

Cheeseburgers or Grilled Chicken – *Choice of 1: sandwiches served on corn dusted Kaiser rolls and served with potato salad, condiments and house made chips*

Chicken Tenders- *served with house made chips and fries*

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Lunch and Dinner Options

Continued



\$18.99 Price Point – Meal served with a Chef Choice Dessert

Fajita Bar – Choice of 1 meat: Chicken or Beef served with Spanish rice, refried beans, guacamole, shredded cheese, sour cream, onions, diced tomatoes, flour tortillas and mild salsa

Taco Bar – Choice of 1 meat: steak, shrimp or chicken served with Spanish rice and refried beans, shredded cheese, sour cream, onions, diced tomatoes, lettuce and mild salsa

Chicken Fettucine Alfredo - served with Italian green beans and garlic bread

Chicken Pasta Primavera - served with Italian green beans and garlic bread

\$19.99 Price Point – Meal served with a Chef Choice Dessert

Shrimp Alfredo – Sautéed shrimp with white Alfredo sauce served over penne pasta and garlic bread

Spicy Shrimp Salsa – served over grilled fish with broccoli and red potatoes

Chicken Fried Steak – Served with Country Gravy, mashed potatoes, southern style green beans or corn and a fresh roll

\$32.99 Price Point – Meal served with Your Choice of Dessert

BBQ Dinner – Choice of 2 meats: Sausage, Brisket, or Chicken marinated and smoked with a southern twist served with potato salad, baked beans and a seasonal vegetable, also included pickles, onions and sliced bread

Dessert Choices

\$4.00 Per Person

Apple/Cherry Pie

Brownie W/Vanilla Ice Cream

Fruit Cobbler

Peach Pie

Cheese Cake

Carrot Cake

Key Lime Pie

Strawberry Shortcake

Assorted Cookies

Soda's can be purchased for all meals at \$2.50 per consumed drink.

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Lunch and Dinner Build Your Own Buffet



Minimum of 20 people

Entrees

Grilled, Baked or Fried Chicken Breast
Pesto Grilled Chicken Breast
Salisbury Steak w/Mushroom Gravy
Vegetarian Lasagna

Roast Beef
Chicken Parmesan
Beef Lasagna
Pork Loin

Grilled or Blackened Tilapia
Baked or Fried Chicken
Blackened or Fried Catfish
Meatloaf

Sides

Vegetable Medley
Green Beans
California Blend Vegetables
Rosemary Roasted Potatoes

Asparagus with Lemon Butter
Almandine Corn
Garlic Mashed Potatoes
Angel Hair Pasta with Marinara

Baked Potatoes
Buttered Broccoli
Fettuccini Alfredo
Glazed Carrots

Salads

Mixed Green Salad
Pasta Salad

Caesar Salad
Potato Salad

Fresh Fruit Salad
Cole Slaw

Desserts

Chef's Choices on Desserts

Choice 1

Choose One Entrée
Choose Two Sides
Choose Two Salads
One Dessert
\$23.99 per person

Choice 2

Choose Two Entrees
Choose Two Sides
Choose Two Salads
Two Desserts
\$25.99 per person

Choice 3

Choose Three Entrees
Choose Three Sides
Choose Three Salads
Three Desserts
\$27.99 per person

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Hors D'oeuvres Options

Small Tray: under 20 people

Medium Tray: 50 people

Large Tray: 80 people

House made tortilla chips & salsa	\$60.00/\$120.00/\$180.00/tray
Homemade chips with spinach and artichoke dip	\$60.00/\$120.00/\$180.00/tray
Queso Cheese Dip with Tortilla Chips	\$60.00/\$120.00/\$180.00/tray
Mini Pork and vegetable eggrolls	\$80.00/\$160.00/\$250.00/tray
Cheese display with crackers and olives	\$80.00/\$160.00/\$250.00/tray
Vegetable tray with ranch and spicy dip	\$80.00/\$160.00/\$250.00/tray
Fresh fruit display with yogurt dip w/granola	\$80.00/\$160.00/\$250.00/tray
Chicken Drummets w/carrots, celery sticks and ranch dressing	\$80.00/\$160.00/\$250.00/tray
Meat and Cheese display	\$120.00/\$240.00/\$360.00/tray
Fried Shrimp with cocktail sauce	\$150.00/\$325.00/\$450.00/tray
Chilled Shrimp Cocktail w/ lemon and cocktail sauce	\$150.00/\$325.00/\$450.00/tray

All Hors D'oeuvres are served in a decorative manner.

Break Options

Morning Break

<i>Mixed Nuts Bowl</i>	<i>\$7.99 /person</i>
<i>Fresh fruit, yogurt, granola, & muffins</i>	<i>\$9.99 /person</i>

Afternoon Break

<i>Celery/Carrot Cup with Dip</i>	<i>\$6.99 /person</i>
<i>A large assortment of cookies & brownies</i>	<i>\$7.99/person</i>
<i>Assorted cube cheeses, crackers and fruit cup</i>	<i>\$9.99 /person</i>

Snacking Break

<i>Chips, candy bars, peanuts display</i> <i>(1 of each item per person)</i>	<i>\$7.99 /person</i>
<i>Individual Snack Mix Bowl</i>	<i>\$7.99/person</i>

**Choice can be served at any time during the meeting.*

Drinks

Coffee Station (30 Cups)	\$35.00
Iced Tea Station (30 Cups)	\$35.00
Lemonade Station	\$35.00
Water Station	\$15.00
Soda's (Variety)	\$2.50 per soda
Individual Juices	\$3.00 juice

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