

Meeting/Banquet Price List

Holiday Inn Temple-Belton

5247 S. General Bruce Drive Temple, TX 76502

PH: 254-778-5511 Ext 3

Fax: 254-778-5520

www.holidayinn.com/templetx



Meetings and Events Made Easy!

Sarah Japalucci
Director of Sales and Marketing

IHG Business Rewards Participant
Ask for Details!

Function Space Rental

**Subject to a 6% occupancy tax.*



Meeting Room A –Rented 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)

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

Outside catering -Fee per day - We do allow outside food and drink with the exception of alcohol. 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

Projection Screen 10x10 & Ceiling Mounted Projector

Television

Microphone

Easel

Flip Chart with Markers

Bar

Bartender

Private Party Drink Pricing available upon request.

Drink/bottle

Pen/Pad of Paper

Table Linens (Includes cloth and skirt)

Podium

Prices are subject to applicable Texas Sales Tax a 20% 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.

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.

Breakfast Taco Buffet

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

Yogurt Heaven: (build your own parfait)

Vanilla yogurt, granola, fresh blueberries & sliced strawberries, chopped dried fruits, honey, chocolate chips, chopped nuts.

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.

À la carte Offerings

Assorted Doughnuts	Per Dozen	Whole Fruit	Per Person
Assorted Danishes	Per Dozen	Sliced Fruit	Per Person
Assorted Muffins	Per Dozen	Yogurt	Per Person
Croissants	Per Dozen	Fresh Fruit Parfait	Per Person
Bagels & Cream Cheese	Per Dozen	Sausage Biscuit	Per Person

Drinks

Royal Cup Coffee Station	Per Station	Bottled Juice	Per Bottle
Royal Cup Unsweet Iced Tea	Per Station	Assorted Sodas	Per Bottle
Juice	Per Carafe	Bottled Water	Per Bottle

(Apple, Orange or Cranberry)

Prices are subject to applicable Texas Sales Tax and a 20% Gratuity will be added to all catering/drink orders. Prices subject to change without receipt of a signed contract.

Lunch and Dinner Options

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



Lite Lunch/Dinner Options

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*

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*

Lunch and Dinner Options Continued



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

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

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, mashed potatoes and a seasonal vegetable, also included pickles, onions and sliced bread

Dessert Choices

Priced Per Person

Apple/Cherry Pie

Brownie W/Vanilla Ice Cream

Fruit Cobbler

Cappuccino Moose Pie

Cheese Cake

Carrot Cake

Key Lime Pie

Strawberry Shortcake

Assorted Cookies

Prices are subject to applicable Texas Sales Tax and a 20% Gratuity will be added to all catering/drink orders. Prices subject to change without receipt of a signed contract.

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
Priced Per Person

Choice 2

Choose Two Entrees
Choose Two Sides
Choose Two Salads
Two Desserts
Priced Per Person

Choice 3

Choose Three Entrees
Choose Three Sides
Choose Three Salads
Three Desserts
Priced Per Person

Prices are subject to applicable Texas Sales Tax and a 20% Gratuity will be added to all catering/drink orders. Prices subject to change without receipt of a signed contract.

Hors D'oeuvres Options



Small Tray: under 20 people

Medium Tray: 50 people

Large Tray: 80 people

House made tortilla chips & salsa	Small/Medium/Large Tray
Homemade chips with spinach and artichoke dip	Small/Medium/Large Tray
Queso Cheese Dip with Tortilla Chips	Small/Medium/Large Tray
Mini Pork and vegetable eggrolls	Small/Medium/Large Tray
Cheese display with crackers and olives	Small/Medium/Large Tray
Vegetable tray with ranch and spicy dip	Small/Medium/Large Tray
Fresh fruit display with yogurt dip w/granola	Small/Medium/Large Tray
Chicken Drummets w/carrots, celery sticks and ranch dressing	Small/Medium/Large Tray
Meat and Cheese display	Small/Medium/Large Tray
Fried Shrimp with cocktail sauce	Small/Medium/Large Tray
Chilled Shrimp Cocktail w/ lemon and cocktail sauce	Small/Medium/Large Tray

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

Prices are subject to applicable Texas Sales Tax and a 20% Gratuity will be added to all catering/drink orders. Prices subject to change without receipt of a signed contract.

Break Options



Morning Break

<i>Mixed Nuts Bowl</i>	<i>Per Person</i>
<i>Fresh fruit, yogurt, granola, & muffins</i>	<i>Per Person</i>

Afternoon Break

<i>A large assortment of cookies & brownies</i>	<i>Per Person</i>
<i>Celery/Carrot Cup with Dip</i>	<i>Per Person</i>
<i>Assorted cube cheeses, crackers and fruit cup</i>	<i>Per Person</i>

Snacking Break

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

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

Reach out today to learn the cost of your perfect meeting!

Sarah Japalucci
Director of Sales and Marketing
holidayinndos@gmail.com