



Holiday Inn Downtown Yakima Banquet Menu 2022



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

Dear Guest,

On behalf of the entire team at the Holiday Inn Downtown Yakima, thank you for giving us the opportunity to assist you with your event planning. Please take a moment to look over our catering menu. If you have any questions, please do not hesitate to contact us.

General information

MEAL SELECTION & GUARANTEES

Your final meal selection must be submitted no later than 21 days prior to your event. To ensure precise production, a final headcount is required 14 days prior to your event. This guarantee represents the minimum billing, and your expected number of guests can only increase. If no guarantee is given on the due date, the expected numbers indicated on the banquet order will become the guarantee.

BUFFET SERVICE A minimum of 25 guests are required on all buffets unless noted in the menu. A \$75.00 fee will be added for fewer than 25 guest and only a maximum of two menu choices will be available for buffet meal service.

PLATED MEAL SERVICE A minimum of 20 guests is required on all plated meals, unless noted in the menu. A \$75.00 fee will be added for fewer than 20 guest and a maximum of two menu choices will be available for plated meal service.

FOOD AND BEVERAGE POLICIES Due to licensing requirements and quality control issues, no food or beverage of any kind will be permitted to be brought into the banquet rooms by the guest. Due to current health regulations banquet food is not permitted to leave the premises.

Service and Labor Fee: A taxable 20% service charge fee and the applicable state tax will be applied to your event subtotal.

Deposit Fee: Private events will require a 15% deposit fee at time of booking. All events will require a credit card on file or a direct billing account. The Credit Card will be authorized the day of your event.

Meeting Starters

Meeting starters served with Gourmet Coffee, Hot Tea and Orange Juice. A minimum of 10 guest – additional \$2 per person for groups of 10 or less.
Add additional juice for \$2 per person.

Vineyard Light Start Continental.....\$12 per person

Fresh seasonal fruit, assorted quick breads and orange juice

*Add Eggs \$2.00

Healthy Start\$15 per person

Assorted bagels and cream cheese, seasonal fruit, oatmeal, yogurt, crunchy granola, serving toppings; Brown Sugar, Raisin, Dried Berries and Walnuts

Fresh Start\$15 per person

Scrambled egg whites with mushroom, spinach, tomatoes, and provolone cheese, wrapped in whole wheat tortillas. Served with breakfast potatoes and fresh fruit.

Quick Start\$14 per person

Large Flaky croissant filled with scrambled eggs, shaved ham, chives and jack cheese. Served with seasonal fruit.

Sunrise Sandwiches\$15 per person

Bacon, ham or pork sausage with scrambled eggs and cheddar cheese on a toasted English muffin. Served with crispy breakfast potatoes and fresh season fruit.

Plated Breakfast

Plated Breakfast served with Gourmet Coffee, Hot Tea & Orange Juice
 A minimum of 20 guest is required. \$75.00 preparation fee will be added for fewer
 than 20 guests.
 Add additional juice for \$2 per person

Vineyard Traditional Morning.....\$16 per person

Traditional Eggs Benedict with Canadian Bacon and creamy hollandaise sauce.
 Served with red country Potatoes.

Vineyard Classic Morning..... \$16 per person

Fluffy scrambled eggs, 2 pieces of sausage, 2 pieces of thick-cut Hormel bacon
 and fired cubed red country potatoes.

Morning Breakfast Burrito\$14 per person

Two scramble eggs with onions, peppers, bacon, crisp potatoes, and shredded
 cheese wrapped in a warm flour tortilla. Served with fresh salsa, sour cream,
 and seasonal fruit.

Vineyard Sweet Morning Breakfast \$15 per person

Buttermilk pancakes, 2 pieces of sausage and 2 pieces of thick Hormel Bacon.
 Served with scrambled eggs, syrup, and butter.
 *Add berries for \$3 per person.

Breakfast bowl \$15 per person

Pork Sausage or Hormel Bacon, crispy potatoes roasted peppers, onions,
 scrambled eggs, cheddar cheese, black beans and salsa.
 *Add guacamole for \$2 per person

Buffet Breakfast

Buffet Breakfast served with Gourmet Coffee, Hot Tea, Apple Juice and Orange Juice. A minimum of 25 guest is required. \$75.00 preparation fee will be added for fewer than 25 guests.

Vineyard Denver Scramble \$17 per person

Fluffy scrambled eggs with red and green peppers, onions, and ham topped with cheddar cheese. Fried cubed red country potatoes and oatmeal with sides of brown sugar, nuts and raisins and assorted muffins.

Vineyard Southwest Scramble \$19 per person

Fluffy scrambled eggs with sausage, red and green peppers, tomatoes, and onions topped with cheddar cheese, fried cubed red country potatoes, biscuits, and county sausage gravy. Salsa and sour cream on the side. Served with fresh seasonal melons and berries.

Hop Growers Breakfast \$20 per person

Chicken Fried Steak topped with country gravy. Includes scrambled eggs, hashbrowns and fresh seasonal melons and berries.

*Add bacon or sausage for \$4 per person.

Tailor Made Omelet Station \$18 per person

3 eggs omelet made with your choice of meat (Sausage, Ham or Bacon) cheese (cheddar, Swiss, American, Pepper Jack or Provolone) vegetables (Peppers, Onions, Tomatoes, Mushrooms, Spinach, Jalapenos) served with breakfast potatoes, toast and fresh fruit.

Holiday Inn Breakfast Buffet \$21 per person

Scrambled eggs, breakfast potatoes, bacon, link sausage, fresh breakfast breads, bagels, cream cheese, muffins, seasonal fruit and (one of following):

- Oatmeal
- Biscuit and Gravy
- Cinnamon Fresh Toast
- Buttermilk Pancakes. *Add berries for \$3 per person

Boxed Lunch

A minimum 10 guest is required.
Maximum of 2 selections per event

Boxed Lunches includes your choice of 3 of the following selection:
Dasani Bottled Water, Whole Fresh Fruit, Freshly Baked Cookie, Kettle Potato
Chips or Sliced Vegies.

\$17 per person

Roast Turkey Club

Roasted Turkey Breast, Crispy Bacon, Lettuce, Tomato, Swiss Cheese, Avocado and Basil Mayonnaise on a croissant.

Premium Steak Sandwich

Shaved Tenderloin with grilled Peppers, Onions, Mushrooms, Melted Provolone Cheese, finished with our Housemade Whiskey Au-Jus and served on grilled Ciabatta Bread.

Chicken Caesar Salad Wrap

Fire Roasted Chicken Breast, Romaine, Herb Croutons, Shaved Parmesan with Caesar Dressing in a Whole Grain Tortilla wrap.

Classic Ham & Swiss

Oven Roasted Ham, Cheddar Cheese, Lettuce, Tomato and Onions on Sourdough Bread.

Chef Salad

Cubed Ham, Turkey, shredded Swiss Cheese, shredded Cheddar Cheese, 1 Hardboiled Egg, Tomato, and cucumber on a bed of Crisp Greens.

BLT

Bacon, fresh sliced Tomato, Lettuce and Mayonnaise on toasted Sourdough Bread.

Vegetarian Options Available Upon Request

Plated Lunch

All lunch entrees include your choice of Salad, Iced Tea, and Gourmet Coffee. A minimum of 25 guest is required. \$75.00 preparation fee will be added for fewer than 25 guests.
Add Desert: \$5 per person: Chefs Choice Dessert.

Started Salads

Classic Caesar ~ Garden Salad ~ Italian Pasta
Garden salad comes with House Italian Dressing.

- London Broil \$24 per person**
Tender flank steak marinated then grilled, topped with red wine mushroom demi glaze. Served with hand-cut vegetables and rice.
- Roasted Pork \$20 per person**
Roasted Pork Loin, topped with a demi wine sauce. Served with mashed potatoes and hand cut vegetables.
- Chicken Marsal \$22 per person**
Hand breaded chicken breast baked in mushroom marsala wine sauce. Served with rice and hand-cut vegetables.
- Grilled Sirloin Salad \$19 per person**
Sliced grilled sirloin served over mixed greens, tossed with raspberry vinaigrette then topped with blue cheese, red onions and tomatoes.
- Grilled Chicken Caesar Salad..... \$16 per person**
Sliced grilled chicken breast on romaine lettuce, topped with parmesan cheese, croutons and fresh lemon wedges, tossed with our classic Caesar dressing. *Substitute Salmon for \$3 per person.
- Tuscan Chicken Penne \$18 per person**
Char-broiled chicken, penne pasta, mushrooms and charred tomatoes; tosses with a light parmesan pesto cream. Served with Ciabatta bread.
- Roasted Pork \$20 per person**
Roasted pork loin topped with a demi wine sauce. Served with mashed potatoes and hand cut vegetables.
- Classic Burger \$16 per person**
8 oz. Char-boiled Angus beef patty served with tomatoes, lettuce, red onions; topped with your choice of cheese. Your choice of one side:
~French Fries~~ Pub Chips ~~ Salad~

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Lunch Buffet

All lunch entrees include Iced Tea and Gourmet Coffee. A minimum of 25 guests is required. \$75.00 preparation fee will be added for fewer than 25 guests.

Fresh Homemade Soup

~Beef & Barley ~Chicken Gumbo ~ Tomato Basil ~ Tuscan Soup ~ Chicken Curry ~
~ Clam Chowder ~ Prime Rib ~ Minestrone ~

Build Your Own Burger \$19 per person

Brioche Hamburger Buns, 100 % Angus Burger Patties. Condiments include lettuce, tomatoes, onions and pickles. Your choice of one side:

~Fresh Cut Fries~~Pub Chips~~Garden Salad~~Pasta Salad~

*Add additional side for \$3 per person.

Soup & Sandwich \$21 per person

Ham & Turkey, Swiss and Cheddar Cheese, Wheat and White Bread. Condiments include lettuce, tomatoes, onions, pickles, mayonnaise and mustard. Garden salad with assorted dressings, breadsticks and your choice of fresh homemade soup.

Italian Lunch Feast \$24 per person

Penne & Fettuccini Pasta served with 3 sauces: Creamy Alfredo, Roasted vegetable marinara, Italian Herbed Meatballs. Includes Classic Caesar salad, Garlic Bread and Fruit or Cheese Platter.

*Add Chicken for \$3 : Add Shrimp for \$4 : Add Salmon for \$8

South of the Border \$21 per person

Chicken, peppers and onion slices all marinated in fajita seasoning. Sides include Spanish rice and refried beans. Served with sour cream, salsa and guacamole.

*Substitute beef for \$3 per person ~ Both meats for \$5 per person

Street Tacos \$14 per person

Seasoned Grilled Chicken, served with warm mini corn tortillas. Condiments include onion, cilantro, radish, grilled onions, limes, green salsa and red salsa.

*Substitute beef for \$3 per person ~ Both meats for \$5 per person

Plated Dinner

All dinner entrees include Iced Tea, Gourmet Coffee and your choice of Salad. A minimum of 25 guests is required. \$75.00 preparation fee will be added for fewer than 25 guests.

Add Desert: \$5 per person: Chefs Choice Dessert.

Started Salads

Classic Caesar ~ Garden Salad ~ Italian Pasta
Garden salad comes with House Italian Dressing.

Ribeye\$30 per person

A 12 oz ribeye steak topped with whiskey au jus or savory blue cheese. Served with our oven baked potatoes or garlic mashed potatoes and hand cut vegetables.

Cedar Plank Salmon.....\$29 per person

Our cedar plank salmon is cooked to perfection and served on a cedar plank. Served with rice pilaf and our hand cut steamed vegetables.

Chicken Marsala.....\$26 per person

Hand-breaded chicken baked in our mushroom marsala wine sauce. Served with rice pilaf and our hand cut steamed vegetables.

Grilled and Roasted Pork Chop.....\$26 per person

Bone-in pork chop topped with apple chutney. Served with mashed potatoes, gravy and vegetable medley.

Prime Rib.....\$32 per person

Slow smoked prime rib (8oz servings) with vegetable medley, horseradish and au jus sauce. Your choice of baked potato or wild rice. All prime rib served medium rare to well

Tuscan Chicken Penne\$20 per person

Penne Pasta, mushrooms and charred tomatoes, tossed in a light parmesan pesto cream, topped with marinated char-boiled chicken and served with grilled ciabatta bread.

Birria \$18 per person

Mexican stew made with beef. Served with rice, beans and warm corn tortillas. Condiments include onions,cilantro and red salsa.

Buffet Dinner

All dinner entrees include your choice of salad, iced tea, and freshly brewed coffee. A minimum of 25 guest is required. A \$75.00 preparation fee will add for fewer than 25 guest.

Slow Roasted Pork\$ 25 per person

Slow- Roasted Pork, Garlic mashed potatoes or baby red potatoes and hand cut steamed vegetables.

Baked Salmon\$ 29 per person

Baked salmon topped with citrus lemon butter sauce, rice pilaf and hand cut steamed vegetables.

Baron of Beef\$ 26 per person

Slow roasted beef served with demi mushroom sauce, hand cut roasted vegetables, mashed potatoes & gravy or baby red potatoes.

Seafood Buffet\$ 39 per person

Mussels and clams steamed in wine sauce, Blackened Salmon, Shrimp Cocktails, Shrimp Scampi, Fried calamari, Clam Chowder, baby red potatoes and hand cut steamed vegetables.

*Add firecracker shrimp for \$4 per person.

Italian Dinner Feast \$24 per person

Penne & Fettuccini Pasta served with 3 sauces: Creamy Alfredo, Roasted vegetable marinara, ItalianHerbed Meatballs. Includes Classic Caesar salad, Garlic Bread and Fruit or Cheese Platter.

*Add Chicken for \$3 : Add Shrimp for \$4 : Add Salmon for \$8

Hor d'oeuvres

Minimum of 2 dozen

BBQ Meatballs..... \$22 per pound

Handmade BBQ meatballs sauce

Swedish Meatballs..... \$22 per pound

Meatballs with mushrooms and Swedish sauce

Vegetable Egg Rolls \$16 dozen

Served with plum and sweet Thai sauce

Crab Rangoon..... \$19 dozen

Tomato, Basil & Mozzarella Skewers \$16 dozen

Chicken Souvlaki Skewered \$20 dozen

Pork Gyozas \$20 dozen

Served with a Thai chili dipping sauce

Pulled Pork Sliders \$20 dozen

Crab and cream cheese fried dumpling served with sweet Thai sauce

Shrimp Cocktail Display \$150 per display

(Serves Approximately 20-25 people)

Fresh Ceviche Display \$125 per display

Baby shrimp, tomatoes, onions, cilantro cooked in lime (Serves Approximately 20-25 people).

Cheese & Crackers Small \$85 Medium \$170 Large \$250

Includes domestic and imported cheeses with assorted crackers

Fruit Tray..... Small \$70 Medium \$140 Large \$230

Assorted seasonal berries and melons

Vegetable Tray Small \$50 Medium \$95 Large \$195

Assorted seasonal vegetables with Ranch and Blue Cheese dipping sauce

Meat Tray w/condiments..... Medium \$ 200 Large \$375

Sliced ham, turkey and salami served with fresh rolls and condiments

Spinach & Artichoke Dip ...Small \$65... Medium \$85 ...Large \$115

Served with a Thai chili dipping

Display Trays Serve Approximately: ~Small= 25 guest ~ Medium ~50 guest ~ Large~ 100 guest

Dessert

Minimum of 2 dozen

Carrot Cakes

\$6 per person

Philadelphia Cheesecake Plain or Strawberry Drizzle

\$8 per person

Chocolate Mousse

\$8 per person

Brownies

\$24 per Dozen

Lemon Bars

\$24per Dozen

Assorted Cookies

\$22 per Dozen

Cinnamon Rolls

\$24.00 per Dozen

Break Out Sessions

Minimum of 15 guest. Each tray Serves approximately 15 guests

- Cheeseburger Sliders**\$150
Slider served with lettuce and tomatoes, celery & carrot Sticks, pub chips served with ranch and spicy ketchup. Includes Soda/Water.
- English Break**\$120
Variety of petite desserts short bread cookies, mini cheese cakes, brownies, hot tea, coffee and water
- Deli Break**\$120
Variety of finger-Sandwiches: Ham, Turkey and Roast beef, Swiss and American cheese. Includes Soda/Water.
- Fiesta**\$100
Tortilla chips, Mini Tacos, Taquitos, Sour Cream, Queso dip, salsa, soda and water
- Harvest Break**\$130
Assorted Bagels, assorted cream cheese, fruit tray, local grown apples, soda and water
- Ball Park Break**\$150
Baked pretzels, Popcorn, hot dogs, trail mix, soda and water.

Audio Visual Price List

Laser Pointer	\$15
LCD Projector	\$35
10' by 10' Built –In Screen	\$55
5' by 6' Portable Screen	\$45
Speaker Phone	\$50
Wireless Lapel Microphone	\$55
Wireless Handheld Microphone	\$55
Microphone Stand	\$10
Sound Mixer Amp	\$60
A/V Cart	\$15
10– Outlet Power Strip	\$15
Flip Chart / Easel (with pens)	\$35
Whiteboard & Markers	\$15
Podium	\$35
Laptop	\$55
Dance Floor	\$300
Risers	\$25
Boardroom Television	\$50

Bar Beverage Options

Hosted Bar

Use if you wish to purchase all or part your guest's cocktails. For control purpose, script tickets maybe be issued.

No Host Bar

Your guest purchase their own alcohol from the bar.

Scrip Tickets

Your cost would be the total of the script tickets used, based on the individual prices, plus service charge and tax. After your guest use their tickets, they can purchase their own cocktails on a no host basis.

Corking Fee

Upon approval a corking fee of \$10 per 750ml bottle will apply to all outside wine.

Bartender Fee

A bartender fee of \$75 will be charge for each bar. Bartender fee will be waived if \$300 minimum sales are reached.

Beverage Options

Top Shelf Bar Features: Grey Goose Vodka, Bombay Sapphire, Captain Morgan Spiced Rum, Crown Royal, Patron Silver, Baileys

Domestic Beer \$5: Budweiser, Bud Light, Coors Light, Michelob Ultra

Microbrews & Imported Beers \$6 & up: Bale Breaker Top Cutter, Goose IPA, Corona, Modelo, Heineken

Non-Alcoholic Beverages

- Coffee (gallon) \$36
- Iced Tea (gallon) \$24
- Hot Tea \$20
- Lemonade (gallon) \$24
- Bottled Water \$2
- Soft Drinks \$2
- Sparkling Water \$3
- Bottled Juice \$3
- Juice (Carafe) \$5
- Apple Cider (gallon) \$15
- Water Station \$0

Alcoholic Beverages

- Special Order Beer \$6 & Up
- Premium Well Cocktails \$7
- Top Shelf Cocktails \$9
- Champagne (glass) \$7
- Wine (glass) \$9
- Domestic Keg ½ Barrel \$250 & Up
- Micro & Craft Keg ½ Barrel \$350 & Up