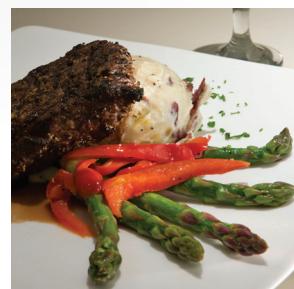


Celebrate love at Holiday Inn Capitol

Weddings





Silver Package

Plated dinner—\$80 and up per guest, as noted

50 guest minimum

Reception Hors d'Oeuvres

Please select three hors d'oeuvres.

Garden Vegetable Display

Fresh raw and pickled vegetables with a ranch dip

Fruit & Caramel Brie

Seasonal fresh fruit with homemade caramel topping

Sliced Fruit Display

Sliced seasonal fruit with a honey lemon yogurt dip

International Cheese Display

Imported & domestic cheeses garnish with fruits, gourmet nuts and served with crackers

Please see catering department for bar pricing and/or butler service pricing for hors d'oeuvres.

Salad

Please select one salad.

Traditional caesar salad

Spinach salad with warm bacon vinaigrette

Mixed garden greens with balsamic dressing

Gourmet dinner breads with garlic basil oil and butter

Entrée Selection

Please select one entrée; add \$4 per guest for two selections.

Seared Chicken Chop with Artichokes and Olives— \$80 per guest

Stuffed chicken breast with whole grain mustard sauce, accompanied by saffron rice pilaf and chef's choice of seasonal vegetable

Herb Encrusted Salmon—\$80 per guest

Baked salmon fillet topped with herb and parmesan breadcrumbs, served with basmati rice pilaf

Chicken & Salmon Combo—\$89 per guest

Grilled chicken breast and roasted Atlantic salmon fillet served with red wine butter, garlic mashed potatoes and chef's seasonal vegetable

Beef Tenderloin—\$90 per guest

Grilled beef filet served with garlic mashed potatoes finished with a crimini mushroom demi glaze and chef's choice of seasonal vegetable

Starbucks® freshly brewed regular and decaffeinated coffee, hot specialty teas and iced tea

Featuring...

- Ballroom
- Dance floor
- Reception with three hors d'oeuvres selections
- Choice of plated dinner
- Champagne toast
- Cake cutting service
- Standard hotel linen
- Standard hotel centerpieces of oil lamps and mirror bases on tables
- Suite for bride & groom with complimentary next day breakfast
- Guest sleeping room discount
- Banquet service charges & sales taxes included



Platinum Package

Buffet dinner—50 guest minimum

\$90 per guest (two main entrées) \$98 per guest (three main entrées)

Reception Hors d'Oeuvres

Garden Vegetable Display

Fresh raw and pickled vegetables with a ranch dip

International Cheese Display

Imported & domestic cheeses garnish with fruits, gourmet nuts and served with crackers

Please see catering department for bar pricing and/or butler service pricing for hors d'oeuvres.

Carving Station

Please select one.

Oven roasted turkey
Honey baked ham
Roast beef

Coffee Display

Starbucks® freshly brewed regular and decaffeinated coffee, hot specialty teas and iced tea

Buffet Starters & Side Dishes

All dinner buffets include:

Garden salad with cucumbers, tomatoes and balsamic vinaigrette
Pesto pasta salad with grilled vegetables
Chef's choice of seasonal vegetables
Gourmet dinner rolls with butter

Please select one additional salad.

Caesar salad
Baby spinach greens with orange segments, cranberries, blue cheese and raspberry vinaigrette

Please select two side dishes.

Pecan wild rice
Garlic mashed potatoes
Potatoes au gratin
Cajun new potatoes
Rice pilaf
Basmati rice

Buffet Entrées

Please select two or three main entrées.

Grilled sesame crusted mahi mahi with red pepper sauce
Blackened salmon fillet with Cajun cream sauce
London broil with pearl onions demi glaze
Grilled breast of chicken with wild mushroom sauce
Roasted pork loin with orange ginger sauce
Sliced sirloin of beef with wild mushroom and roasted garlic demi glaze

Featuring...

- Ballroom
- Dance floor
- Reception with 2 hors d'oeuvres
- Carving station
- Buffet dinner
- Champagne toast
- Cake cutting service
- Standard hotel linen
- Standard hotel centerpieces of oil lamps and mirror bases on tables
- Suite for bride & groom with complimentary next day breakfast
- Guest sleeping room discount
- Banquet service charges & sales taxes included
- Complimentary 1st Anniversary weekend stay



Gold Package

Reception style—50 guest minimum

\$75 per guest

This package is designed to be a heavy hors d'oeuvres reception. You may enhance this package with other selections in this list or from the Wedding Gems menu for an additional fee. Please contact the Catering Department for bar pricing and other details on customizing this package.

Stations

Please select one station. Both stations can be included for an additional \$14.45 per guest

Pasta Paparazzi Station

Tri-color cheese tortellini and penne pasta
Puttanesca and pesto alfredo sauces
Parmesan cheese and bread sticks

Carving Station

Herb roasted whole turkey breast
Cranberry chutney, mayonnaise and mustard array
Silver dollar rolls

Hors d'Oeuvres

Please select four items. Add \$6.55 per guest for each additional hors d'oeuvres item. All hors d'oeuvres are served on stationary displays. You may request butler service at an additional charge of \$5 per guest.

Shrimp Indienne star—baby shrimp marinated in chutney sauce with rice in phyllo pastry
Scandinavian crab canapés—fresh crab, shallots, parsley and lemon confit
Smoked salmon blinis—with lemon cream and spices
Scallop canapés—spinach bread, wasabi cream and vanilla
Mini Maryland crab cakes—jumbo lump crabmeat with remoulade sauce
Scallops wrapped in bacon—glazed in sweet maple syrup
Andouille sausage en croûte—with pommery mustard
Smoked salmon pinwheels—smoked salmon, cream cheese and fresh basil served in spinach tortillas
Coconut langoustine—marinated mini lobster, coated with coconut pineapple-apricot salsa
Balsamic fig flatbread—chèvre and balsamic marinade finished with a fig
Stuffed mushroom caps—spinach and goat cheese with prosciutto
Belgian endive—Boursin® cheese and walnuts
Black bean and shrimp quesadilla—seasoned shrimp and black beans with cheese in a toasted tortilla
Portobello puff pastry—filled with grilled mushrooms, ripe tomatoes, topped with roasted red peppers & chèvre
Beef tenderloin crostini—tender beef served on crisp toast
Thai beef satay—grilled beef skewers served with peanut sauce
Chicken satay—grilled chicken skewers with peanut sauce

Featuring...

- Ballroom
- Dance floor
- Carving station
- Reception station
- Hors d'oeuvres – four selections
- Champagne toast
- Cake cutting service
- Standard hotel linen
- Standard hotel centerpieces of oil lamps and mirror bases on tables
- Suite for bride & groom with complimentary next day breakfast
- Guest sleeping room discount
- Banquet service charges, chef attendant fees and sales taxes included



Wedding Gems | Food

It's your day. Customize your package with these tempting enhancements. Prices include service and tax.

Reception Stations

Fajita Fiesta—\$17.10 per guest

Marinated strips of chicken and beef, julienned peppers and onions, shredded lettuce, diced tomatoes, cheddar cheese, sour cream, salsa and guacamole, warm flour tortillas

Stir Fry—\$17.10 per guest

Cashew chicken stir fry, Asian vegetables, sesame and fresh ginger, steamed jasmine rice, chop sticks and fortune cookies

Sweet Temptations—\$18.45 per guest

Miniature French pastries, chocolate fondue with strawberries, tropical fruit tree, individual cheesecake lollipops and chef's selection of cakes

Carving & Action Stations

Prime Rib of Beef—\$11.80 per guest

Creamy horseradish, mayonnaise and mustard array, silver dollar rolls

Steamship Round of Beef—\$9.20 per guest

Creamy horseradish, mayonnaise and mustard array, silver dollar rolls

Roast Tenderloin of Beef—\$9.20 per guest

Dijon and pepper encrusted tenderloin, mustard array, creamy horseradish sauce, brioche slices

Salmon in Puff Pastry—\$7.90 per guest

With wild mushroom ragout and Thai curry aioli

Honey Glazed Ham—\$7.90 per guest

Creamy horseradish, mayonnaise and mustard array, silver dollar rolls

Salad Station— \$15.85 per guest

Chef-attended made-to-order salads of romaine lettuce with assorted toppings including: baby shrimp, salmon, grilled chicken, tomatoes, cucumbers, sliced mushrooms, parmesan cheese and a choice of caesar dressing or balsamic vinaigrette

Delicious Displays

Antipasto Display—\$17.10 per guest

Assorted italian deli meats and cheeses with an array of marinated vegetable salads

Smoked Salmon—\$17.10 per guest

Applewood smoked salmon, cream cheese, chopped eggs, tomatoes, bermuda onions, capers and toast points

Brie en Croûte—\$7.90 per guest

Brie wrapped in puff pastry baked until golden brown with granny smith apples, brown sugar and pecans, with French baguette slices

Artisanal Cheese Display—\$11.80 per guest

Selection of artisanal cheeses

Seasonal Fresh Fruit—\$6.55 per guest

Sliced fresh fruit and berries, amaretto cream cheese dip

Grilled Crudité—\$7.90 per guest

Grilled balsamic-glazed baby vegetables, hummus

Grand Crudité—\$6.55 per guest

A presentation of fresh seasonal vegetables served with herbed dipping sauce

Imported & Domestic Cheeses—\$7.90 per guest

Chèvre, Maytag Blue, brie, Boursin, Wisconsin cheddar, gouda and baby Swiss, garnished with fresh fruit, French baguette slices and gourmet crackers

Seafood Specialties

Chilled Shrimp on Ice—\$9.20 per guest

Jumbo shrimp and cocktail sauce

California Rolls —\$17.10 per guest

Shrimp and vegetables wrapped and served warm

Ceviche—\$10.50 per guest

Calamari, shrimp, scallops, tequila, cilantro and lime

Luscious Desserts

Traditional Wedding Cake—from \$7.50 per guest

Select from a variety of cake flavors and styles for your ideal wedding cake from our designated vendor (70 person minimum)

Temptation Station—from \$7.95 per guest

From miniature desserts to chocolate fondue, let your guests indulge in a variety of dessert options



Wedding Gems | Other

Additional enhancements to your special event. Prices include service and tax, where applicable.

Bar Information

Four (4) hour minimum on all bar service. Please contact Catering Department for pricing on additional bar service hours or other customization requests.

Champagne Punch Fountain—\$12.95 per guest

A fusion of house sparkling champagne with fruit blend punch, served for four (4) hours

Open Beer & Wine Bar—from \$33.00 per guest

House red & white wines, assorted juices, sodas and bottled water, served for four (4) hours.

Upgrades to client-specified wines are also available and price will be adjusted accordingly.

Open Bar—starting at \$44.00 per guest

House liquor includes whiskey, vodka, tequila, bourbon, gin, brandy, scotch and rum. Includes assorted juices, sodas and bottled water for four (4) hours

Cash Bar—\$5.00 per guest

Your guests can request and purchase beverages from a selection of premium, call and house brands for the during your event. The bar is open for the entire duration of your reception.

Décor Upgrades

Centerpieces—customized cost

Your tables will shine with mirrors and oil lamps as part of your package. To add even more beauty to the event, we will gladly assist with floral or other special touches that you wish.

Table Linen and Chair Covers—customized cost

House table linens are included in your pricing. However, you may choose to make a statement by upgrading to specific colors or textures for table linen or you may choose to add chair covers. A variety of solids, patterns and fabrics is available, in everything from cotton to silk.

Ceremony Ballroom

If you need a space to say "I do"— \$1,000

Includes room set up and breakdown



Policies & Guidelines

Guarantee

A final guarantee of attendance must be received and confirmed by the Catering Office **no later than 11:00 am, 72 hours (3 business days)** prior to the commencement of your function. This number will be considered a guarantee, not subject to reduction, and charges will be made accordingly. If the final guarantee is not received by that time, the Hotel will assume the original anticipated contracted agreed attendance and will charge accordingly. The Hotel cannot be responsible for service to more than five (5) percent more than the guarantee.

Payment

An initial deposit of \$2,000.00 is due with the signed contract. Fifty (50) percent of the anticipated amount is due ninety (90) days prior and the remaining balance is due 14 days prior to your contracted ceremony and/or reception. Any payment made less than two weeks in advance must be made via cashiers or certified check and is subject to an additional five (5) % (of total charges due) late fee that will be applied to the final charges. If 100% of the total payment (per the contracted guarantee) is made 90 days prior to the contracted date, a one (1)% discount will be credited to the final charges.

Cancellation

All cancellations must be submitted in writing to the Catering Department. Cancellations made 120 to 90 days prior to the first day of your contracted event are subject to a 25% cancellation fee of the total projected amount; Cancellations made 89 – 61 days prior to the first day of your contracted event are subject to 50% of projected total amount; no refunds will be made within 60 days from the start of your contracted event.

Parking

Garage parking is available beneath the Hotel. Discounted parking is available for guests attending the contracted ceremony and/or reception for as low as \$9.00. Please contact the Catering Department to confirm your attendee's eligibility.

Food & Beverage

No food or beverage is permitted to be brought into the hotel except the wedding cake. All wedding cake vendors must submit a certificate of insurance to the catering sales department on or before 14 days prior to the contracted ceremony and/or reception date.

Damage

Client agrees to be responsible for any damage to premises caused by Client or Clients' guests during the scheduled function.

Function Rooms

All function space is non-smoking. Function rooms are assigned by the guaranteed minimum number of people and anticipated estimated revenues. We reserve the right to change groups to a room suitable for the attendance, with notification, if attendance drops or increases without adjustments to final billing.

Signs & Displays

All signs, displays and props must be pre-approved by the Catering Department. No tacks, nails or adhesives may be used to affix anything to walls or other Hotel surfaces.

Additional Services & Policies

Please contact the Catering Department if you need additional services, amenities, or need clarification on our policies.