



## WEDDING MENU

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Holiday Inn Bloomington Normal  
8 Traders Circle  
Normal, IL 61761  
309-862-0101  
[www.holidayinn.com](http://www.holidayinn.com)

# **YOUR *HAPPILY EVER AFTER* STARTS HERE.**

## **THE HOTEL**

Holiday Inn Bloomington Normal is a premier full-service hotel that centers around accomplishing someone's idea of their perfect day. From the simplistic to the unique, we at the Holiday Inn are here to make sure your *Happily Ever After* comes true.

## **THE BALLROOM**

The Holiday Inn White Oak Ballroom has been elegantly designed especially for Wedding Receptions. Our neutral décor and six chandeliers are the perfect complement to any color scheme. Our Ballroom can accommodate guest lists of all sizes up to 300 guests.

## **THE STAFF**

Holiday Inn Bloomington Normal prides itself on having a knowledgeable and courteous staff to assist you in planning the details of your reception as well as executing a flawless stay for you and your guests. From the first day of planning to your wedding day, our team is ready to assist you with any needs you may have. Let our team exceed your expectations and make your wedding day unforgettable.

## **FOOD & BEVERAGE**

Our hotel offers a wide variety of menu options and packages, so that you and your fiancé can incorporate your own personal flair and taste into your reception. We offer both plated and buffet style dinners, specialty themed breaks, and a wide assortment of hors d'oeuvres. Once you have booked your reception with Holiday Inn Bloomington Normal, we invite you to a complimentary tasting so you can better choose between our menu selections or come up with a new choice that is right for you.

## **IHG ADVANTAGE**

Of course, staying at a IHG Family Hotel has obvious advantages, such as spacious guest rooms, first-class facilities and a host of on-site amenities. You will never have to worry about you and your party's accommodations. You and your guests will be able to earn points from check in to check out with our IHG Rewards Program.

Book your all-inclusive Wedding Package with the Holiday Inn Bloomington Normal. Now offering our all new re-designed 3 different Wedding Packages with options ranging from Dinner, Champagne Toasts to Centerpieces, and more.

For more information or to schedule an appointment with our Sales Manager, please call (309) 862-0101.

# OUR GIFT TO YOU FOR YOUR DAY

Wedding Menu Tasting Event

Complimentary Wedding Cake Cutting & Service

White or Black Linens

Complimentary Centerpiece Options

Staging for Elevated Head Table

Dance Floor

Complimentary Overnight Accommodations for Bride & Groom

Complimentary Bottle of Champagne and Strawberries Delivered to Bridal Suite

Complimentary Breakfast for Newlyweds

Complimentary Chairs and Tables

Complimentary Champagne Toast

Complimentary Set Up and Teardown

Special Overnight Room Rates for Wedding Guests

Complimentary Room for Gift Opening the Next Day – Evergreen Room

Complimentary Rooms for Bridal Party to Be Used as Dressing Rooms – Concierge Lounge and Boardroom

Complimentary Mimosa Station for Bridal Party

Dedicated IHG Holiday Inn Certified Wedding Coordinator

Customized Reservation Link

IHG Rewards Points

# CEREMONY

## ALL INCLUSIVE

## 6/CHAIR

Let us put you at ease for your wedding day by including an all-inclusive ceremony package to compliment your wedding reception.

Banquet Chairs

Gift Table with your choice of color

Guest Book Table with your choice of color

Stage

Black or White Backdrop

Podium with Microphone

Chair Covers

# WEDDING RECEPTION PACKAGES

## RUBY

- All complimentary inclusions
- 1 hour of passed hors d'oeuvres of your choice during cocktail hour (1 hot and 1 cold)
- Mobile Cash bar with professional bartender for duration of reception

## SAPPHIRE

- All complimentary inclusions
- 1 hour of passed hors d'oeuvres of your choice during cocktail hour (1 hot and 1 cold)
- Mobile cash bar with professional bartender for duration of reception
- Signature drink during cocktail hour
- One additional passed hors d'oeuvres of your choice

## EMERALD

- All complimentary inclusions
- 1 hour of passed hors d'oeuvres of your choice during cocktail hour (1 hot and 1 cold)
- Mobile cash bar with professional bartender for duration of reception
- Signature drink during cocktail hour and reception
- Two additional passed hors d'oeuvres of your choice

## DIAMOND

- All complimentary inclusions
- 1 hour of passed hors d'oeuvres of your choice during cocktail hour (1 hot and 1 cold)
- 2 signature drinks during cocktail hour and reception
- Two additional passed hors d'oeuvres of your choice
- Specialty break to treat guests at the end of the night

## ENTRÉE SELECTION

All entrees are paired with your choice of one salad and one starch and one vegetable

	A LA CARTE	RUBY	SAPPHIRE	EMERALD	DIAMOND
POULTRY					
Asiago Chicken	26	32	44	49	62
Roasted Turkey Breast	28	34	46	51	64
Bruschetta Grilled Chicken	30	36	48	53	66
Braised Duck Leg	32	38	50	55	68
PORK					
Pork Chop	26	32	44	49	62
Pork Tenderloin	29	35	47	52	65
Pork Medallions	32	38	50	55	68
BEEF					
8 oz Grilled Sirloin	31	37	49	55	67
Filet Mignon	37	43	55	60	73
Beef Wellington	45	51	63	70	79
NY Strip	50	56	68	75	84
SEAFOOD					
Oven Baked Salmon	33	39	51	56	69
Orange Roughy	39	45	57	62	75
Mahi Mahi	46	52	64	69	82
Lobster Tail	Market Price				
COMBINATION					
Asiago Chicken and Salmon	38	44	56	61	74
Shrimp and Sirloin	41	47	59	64	77
Lobster Tail and NY Strip	Market Price				
VEGETARIAN					
Cheese Lasagna Roll	24	30	42	47	60
Eggplant Parmesan	26	32	44	49	62
Grilled Portabella Mushroom	26	32	44	49	62
Mushroom Ravioli	28	34	48	51	64
Pesto Penne Primavera	28	34	48	51	64
CHILDREN					
Child’s sized portion of entree	15				
Chicken fingers, fries, fresh fruit cup	10				

### DIETARY

Meals can be prepared for low fat, low sodium, low cholesterol, and gluten free restrictions. If recipe restrictions won't allow for dietary preparations, then an appropriate substitution meal will be prepared.

# SALADS AND SIDES

## SALADS

Mixed Greens Salad

Caesar Salad

California Salad

Strawberry and Pecan Salad

Green Bean and Onion Salad

## STARCHES

Garlic Herb Mashed Potatoes

Asiago Mashed Potatoes

Roasted Baby Potatoes with Herbs

Mushroom Risotto

Rice Pilaf

Homestyle Macaroni and Cheese

Tomato Basil Pasta

## VEGETABLES

Seasoned Roasted Mixed Vegetables

Green Beans with Bacon

Grilled Asparagus with Red Pepper

Grilled Brussel Sprouts with Bacon

# WEDDING BUFFET SELECTION

Create your own buffet by choosing from the following options of one salad, two starches and two vegetables.

## ENTREES

Smothered Pork Loin

Pork Medallions

Pork Chop with Glaze

Southern Fried Chicken

Seasoned Grilled Chicken Breast

Asiago Chicken

Beef Tenderloin with Mushroom Sauce

Braised Short Rib

Mushroom Ravioli

Pesto Penne Primavera

Roasted Portabella Mushroom and Peppers

	A LA CARTE	RUBY	SAPPHIRE	EMERALD	DIAMOND
Two Entrée	28	34	46	51	64
Three Entrée	33	39	51	56	69



## SPECIALITY ENHANCEMENTS

Upgrade your event with one of our enhancement stations or breaks. Prices are listed for 90 minutes of service. An additional fee of \$125 applies to all stations for an requirement of attendant.

### **BAKED POTATO BAR \$4/PERSON**

Baked potato with a toppings bar selection of bacon, chives, sour cream, and shredded cheeses, chili.

### **CARVED BEEF STATION MARKET PRICE**

Garlic and pepper spiced top round of beef accompanied with au jus, fresh ground horseradish root and condiments.

### **CARVED TURKEY STATION \$9/PERSON**

Turkey seasoned with fresh sage and served with pan gravy, cranberry sauce, and buttered rolls.

### **NACHO BAR \$6/PERSON**

Tortilla chips with fresh pico de gallo, authentic Chihuahua queso dip, seasoned ground beef, onions, olives, and sour cream.

### **PRETZEL BAR \$24/DOZEN**

Warm soft baked pretzels with spicy brown mustard and cheese dipping sauce.

### **PIZZA BAR \$15 EACH**

Your choice of pepperoni, veggie, cheese, and sausage homemade thin crust pizza.

### **DONUT WALL \$24/DOZEN**

Homemade gourmet donuts with choice of maple, chocolate, or strawberry icing and sprinkles.

### **CANDY BAR \$100**

Option of four candies of choice, wrapped or unwrapped. Every additional candy choice is \$25.00

## HOR D'OEUVRES

All hors d'oeuvres are priced per 100 unless otherwise noted.

### HOT HORS D'OEUVRES

Spanakopita	150
BBQ Meatballs	150
Battered Cheese Curds	150
Asparagus with Asiago	150
Santa Fe Egg Rolls	170
Basil Mozzarella Flatbread	170
Mini Crab Cakes	170
Stuffed Mushrooms Boursin	200
Bacon Wrapped Shrimp	300
Garlic Butter Shrimp	250

### COLD HORS D'OEUVRES

Shrimp Cocktail Shooter	150
Fruit And Cheese Skewer	150
Raspberry Brie Crostini	170
Crab Stuffed Cucumber	170
Balsamic Tomato Caprese	200
Cherry Tomato Bruschetta	200
Smoked Salmon Crostini	230

### RECEPTION DISPLAYS PER 150

Vegetable Tray	185
Artichoke Dip and Hummus with Pita Chips	185
Fresh Cut Fruit Tray	175
Charcuterie Display	250
Shrimp Cocktail Display	350
Smoked Salmon Platter	400

# BARS

## CASH BAR PRICING

Soda	2.50
Domestic Bottles	5
Import Bottles	6
House Wine	9
Call Brand Mixed Drink	7
Premium Brand Mixed Drink	8 + Up

## HOSTED BAR PRICING

<b>Call Brand Package</b>	
1 Hour	14
* Additional Hours	10
<b>Premium Brand Package</b>	
1 Hour	19
* Additional Hours	12

## KEGS

Domestic	300
Import And Specialty	Market Price

## TABLE SERVICE

House Wine	19
Specialty Wine	Market Price

## SIGNATURE DRINKS

Custom upon request.

Rum Punch	200
Bourbon Lemonade	250
Margarita	220
Paloma	220
Custom Mule	200
Mojito	225

Bartender fee of \$60.00 for duration of event required for all hosted and cash bars.

A la carte option mobile cash bar \$300.00.

Please ask sales manager for any additional beverage fees.

# CULTURAL WEDDINGS

We want to make sure you enjoy your family customs and traditions in your wedding. Let us make sure your heritage shines through effortlessly.

## CULTURAL WEDDING PACKAGE 27/PERSON

All food must be brought in from an outside approved vendor with a food release and liability insurance.

Use of the Hotel's Kitchen for Prep and Service

White or Black Linens

Complimentary centerpiece options

Tables, chafers, utensils, dishware, and flatware

Elevated stage for head table

Dance Floor

Set up and Teardown

Special Overnight Room Rates for Wedding Guests

Complimentary Room for Gift Opening the Next Day

Complimentary Conference Rooms for Bridal Party to Be Used as Dressing Rooms

Dedicated IHG Holiday Inn Certified Wedding Coordinator

Customized Reservation Link

IHG Rewards Points

## WEDDING ADDITIONS

Wall Draping	125 per 10' Section
- White or Black	
Napkins – 12 count	10
- Polyester Solid Color	
Table Runner	8
- Polyester	
- Satin	
- Burlap	
- Lace	
Chair Sashes	2.50
- Burlap	
- Organza	
- Satin	
Chair Covers – 10 count	15
- White or Black Spandex	

Final counts for all rental items are due 30 business days prior to the event.

# WEDDING RECEPTION POLICIES

## **POLICIES**

A non-refundable deposit of \$1000.00 and your signed contract will be required to book your reception. The deposit will be applied to your final bill. All weddings will be placed on a payment plan so the agreed upon food and beverage minimum will be paid in full 1 week prior to the reception. Food and beverage minimums will be negotiated with your sales and catering coordinator based upon the date of your event. The remaining balance will be paid the week of the event.

## **MENUS**

All food and beverage must be supplied by the hotel. No outside food and beverage is allowed with the exception of an approved dessert. For any special requests please consult with your sales and catering coordinator. Beverage services must be coordinated with the catering department in accordance with state/county/local laws and hotel policy. All beverages must be provided by the hotel.

One complimentary meal tasting appointment may be scheduled with your sales and catering coordinator. All menu selections and details must be finalized 2 months prior to the event. Final numbers are due 7 business days prior to your event. Menu prices are subject to change and cannot be guaranteed prior to 6 months from your scheduled event.

## **CANCELLATION**

In the event of a cancellation, the customer shall be held liable for all losses sustained by the Hotel. All deposits are non-refundable and additional cancellation fees will apply as outlined in the Catering Agreement.

## **TAXES AND GRATUITY**

All prices are subject to a service charge of 20% and applicable city/state taxes (10.75%), unless otherwise noted.

## **RECEPTION ROOM BLOCKS**

A room block may be set up for guests attending your wedding. Room blocks are to be set up at the booking of your event. Reservations on room blocks must be confirmed 3 weeks prior to the event. Any rooms not confirmed will be released from the block. Check in time is 3:00pm and check out time is 12:00pm.

## **VENDORS AND STORAGE**

The sales and catering department will be happy to provide a list of preferred vendors for decorators, florists, lighting and sound, and photographers. The storage of event decorations and materials at the hotel prior to the scheduled event time may be coordinated with the sales and catering staff upon request pending availability of storage space.

## **BANQUET ROOM LIABILITY**

The hotel reserves the right to inspect and control all private functions. Damage to the premises will be charged to the representative on the signed contract at actual repair or replacement cost.