



Holiday Inn
& Suites

7601 N. Orange Prairie Road • Peoria, IL 61615
309-683-3399 • PetersenHotels.com

Wedding Packages

Not Just a Wedding Venue, A Wedding Experience...

7-1-18

All of Our Wedding Packages Include:

18'x18' Ebony Oak Dance Floor
Table Linens-White, Ivory or Black
Linen Napkins-White, Ivory or Black
Built In LCD Projectors & Screens
Fine Modern China & Stemware
Knork Silverware
Cake Cutting Services
Head Table with Lighting
Cake Table, Gift Table & Place Card Table
Beautiful Pre-Function Social Area
20' Charcoal Pipe & Drape Backdrop
Complimentary Suite on Wedding Night
Professional Event Services
Award Winning Culinary Team

Wedding Package Add Ons:

Please ask Event Manager for Add On Pricing

Floor Length Linens
Specialty Color Linen Napkins
Chair Covers & Chair Sashes
Custom Color Pipe & Drape Backdrop
Custom Uplighting Package
Rehearsal Dinner Packages



Formal Plated Packages

Silver Package

\$40 per person

Package Includes:

Domestic Cheese & Vegetable Display

House Salad with Two Dressings

Dinner Rolls & Butter

One Entrée Selection

Ice Water, Iced Tea & Coffee

All Food and Beverage Pricing is Subject to an 12% Tax and 22% Service Charge

[House Salad](#)- spring greens, cucumbers, grape tomatoes and red onion.
Served with ranch dressing & balsamic vinaigrette.

Select One Entrée

Balsamic Braised Chicken Breast with a Pomegranate Reduction

Eggplant Parmesan with a Pesto Marinara

Handcut Grilled Sirloin with a Red Wine Demi-Glace

Honey Pecan Crusted Tilapia

Rosemary & Garlic Crusted Pork Loin

Seared Salmon with a Creamy Dill Sauce

Select One Starch

Boursin Garlic Mashed Potatoes

Herb Crusted Baked Potato

Italian Roasted Red Potatoes

Wild Rice Pilaf

Select One Vegetable

Green Bean Almandine

Honey Glazed Baby Carrots

Maple Glazed Corn

Formal Plated Packages

Gold Package

\$50 per person

Package Includes:

- One-Hour House Open Bar
- Cash Bar After One-Hour Hosted Bar
- Domestic Cheese & Vegetable Display
- One Appetizer Selection
- House Salad with Two Dressings
- Dinner Rolls & Butter
- One Entrée Selection
- Ice Water, Iced Tea & Coffee

All Food and Beverage Pricing is Subject to an 12% Tax and 22% Service Charge

House Salad- spring greens, cucumbers, grape tomatoes and red onion.
Served with ranch dressing & balsamic vinaigrette.

Select One Appetizer

BLT Bruschetta

Caprese Skewers

Gorgonzola, Bacon & Honey Crostini

Gruyere & Caramelized Onion
Mushroom Caps

Sesame Ginger Meatballs

Select One Entrée

Balsamic Braised Chicken Breast
with a Pomegranate Reduction

Honey Pecan Crusted Tilapia

Seared Salmon with a
Creamy Dill Sauce

Handcut Grilled Sirloin with a
Red Wine Demi-Glace

Rosemary & Garlic Crusted Pork Loin

Eggplant Parmesan with a
Pesto Marinara

Select One Starch

Boursin Garlic Mashed Potatoes

Herb Crusted Baked Potato

Italian Roasted Red Potatoes

Wild Rice Pilaf

Select One Vegetable

Green Bean Almandine

Honey Glazed Baby Carrots

Maple Glazed Cut Corn

Formal Plated Packages

Platinum Package

\$75 per person

Package Includes:

Four Consecutive Hour House Open Bar

Domestic Cheese & Vegetable Display

Two Appetizer Selections

House Salad with Two Dressings

Dinner Rolls & Butter

Two Entrée Selections

Option for Duo Plate Upgrade

Ice Water, Iced Tea & Coffee

Champagne Toast for Wedding Party

All Food and Beverage Pricing is Subject to an 12% Tax and 22% Service Charge

House Salad- spring greens, cucumbers, grape tomatoes and red onion.
Served with ranch dressing & balsamic vinaigrette.

Select Two Appetizers

Bacon Blue Deviled Eggs with
Roasted Garlic and Asparagus

Italian Sausage & Provolone
Stuffed Mushrooms

Beef Wellington Bites

Lobster Mango Ceviche

Caprese Skewers

Maple Glazed Smoked
Salmon Dijon Crostini

Gorgonzola, Bacon & Honey Crostini

Sesame Ginger Meatballs

Gruyere & Caramelized Onion
Mushroom Caps

Suite Fire Bacon Wrapped Shrimp

Tequila Infused Shrimp Cocktail

Select Two Entrées

Baked Pecan Crusted Tilapia with a Praline Reduction

Mushroom & Prosciutto Stuffed Chicken Breast

Mushroom & Squash Bolognese

Peppered Filet with a Mixed Berry Demi-Glace

Rosemary & Garlic Crusted Pork Loin

Seared Salmon with a Creamy Dill Sauce

Ask About Duo Plate Pairings- \$5 Upgrade Charge for Duo Plate Option Per Person

Select One Starch

Bourbon Infused Yams
Boursin Garlic Mashed Potatoes
Herb Crusted Baked Potato
Italian Roasted Red Potatoes
Wild Rice Pilaf

Select One Vegetable

Honey Glazed Baby Carrots
Julienned Squash and Zucchini
Maple Glazed Corn
Peppered Bacon Green Beans

Formal Plated Packages

Spire Package

\$95 per person

Package Includes:

Four Consecutive Hour Premium Open Bar
Signature Cheese & Vegetable Display
Three Appetizer Selections - Butler Service
House Salad with Two Dressings or Specialty Salad
Dinner Rolls & Butter
Two Entrée Selections
Option for Duo Plate Upgrade
Ice Water, Iced Tea & Coffee
Champagne Toast for all Wedding Guests
Late Night Snack or Premium Coffee Bar

All Food and Beverage Pricing is Subject to an 12% Tax and 22% Service Charge

Select Three Appetizers

Bacon Blue Deviled Eggs with Roasted Garlic and Asparagus

Beef Wellington Bites

Caprese Skewers

Champagne Poached Pear and Chicken Lettuce Wrap

Fried Green Tomato topped with Blackened Crabmeat

Gorgonzola, Bacon & Honey Crostini

Gruyere & Caramelized Onion Mushroom Caps

Italian Sausage and Provolone Stuffed Mushrooms

Lobster Mango Ceviche

Maple Glazed Smoked Salmon Dijon Crostini

Oyster on the Half Shell

Sesame Ginger Meatballs

Spiked Cocktail Oyster Shooter

Suite Fire Bacon Wrapped Shrimp

Tequila Infused Shrimp Cocktail

Select One Salad

Cucumber Wrapped Suite Salad

Spring greens wrapped with an English cucumber, filled with Mandarin oranges, raisins, candied pecans & grape tomatoes.

Served with ranch dressing and a raspberry vinaigrette.

House Salad

Spring greens, cucumbers, grape tomatoes and red onion.

Served with ranch dressing & balsamic vinaigrette.

Strawberry Spinach Salad

Baby spinach topped with sunflower seeds, strawberries & candied pecans.

Served with a raspberry vinaigrette or a citrus poppy-seed dressing.

Select Two Entrées

Blackened Filet Medallions

Caprice Balsamic Chicken

Crab Stuffed Salmon served with a Bèarnaise

Coco Rubbed Sirloin with an Espresso Balsamic Reduction

Elegant White Fish with Sauteed Mushrooms & Leeks

Grilled Pepper Filet with a Mixed Berry Demi-Glace

Mahi Medallions with a Grilled Chili Pineapple

Nutmeg and Clove Crusted Pork Loin topped with Whiskey Marinated Apples

Onion & Potato Pierogi with a Shitake Mushroom and Sweet Vidalia Onion Sauce

Orange Ginger Chicken Breast

Parmesan Crusted Filet

Tender Lobster Tail- *Market Price Upcharge*

Ask About Duo Plate Pairings- \$5 Upgrade Charge for Duo Plate Option Per Person

Select One Starch

Bourbon Infused Yams

Boursin Garlic Mashed Potatoes

Herb Crusted Baked Potato

Italian Roasted Red Potatoes

Lobster Macaroni & Cheese

Market Price Upcharge

Smoked Gouda Scalloped Potatoes

Wild Rice Pilaf

Select One Vegetable

Bacon Wrapped Asparagus

Garlic Mushroom Trio

Honey Glazed Baby Carrots

Julienned Squash & Zucchini

Peppered Bacon Green Beans

Select One Late Night Snack or Coffee Bar

Assorted Flatbreads

Grilled Cheese Sandwiches

Mini Hot Dogs

Mini Sub Sandwiches

Nacho Bar

Slider Bar

Coffee Bar

Gourmet Coffee, Hot Cocoa,
Apple Cider and all the Fixings

Elegant Buffet Packages

Minimum of 100 Guests Required

Silver Buffet Package - \$40 per person

Package Includes:

Salad Bar
Two Entrée Selections
One Starch Selection
One Vegetable Selection
Dinner Rolls & Butter
Ice Water, Ice Tea, Coffee

Gold Buffet Package - \$50 per person

Package Includes:

Salad Bar
One Cold Salad Selection
Two Entrée Selections
One Carving Station Selection
One Starch Selection
One Vegetable Selection
Dinner Rolls & Butter
Ice Water, Ice Tea, Coffee

All Food and Beverage Pricing is Subject to an 12% Tax and 22% Service Charge

Cold Salad Selections

Gold Buffet Only

Cheese & Fruit Tray
Cucumber & Tomato Salad
Hummus & Pita
Seasonal Fresh Fruit
Vegetable Tray

Entrée Selections

Chicken Alfredo
Eggplant Parmesan
Grilled Sirloin
Lasagna
Pecan Crusted Tilapia
Roasted Chicken
Seared Salmon
Sliced Roast Beef
Sliced Turkey
Smoked Ham
Smoked Kielbasa
Vegetable Lasagna

Carving Selections - Gold Buffet Only

Fresh Catch with Lemon Garlic Butter and Fruit Chutney
Ham with Honey Mustard Sauce and Pineapple Chutney
Prime Rib with Au Jus and Creamy Horseradish Sauce
Turkey with Savory Herbed Gravy

Starch Selections

Baked Potato
Baked Sweet Potato
Cheesy Potatoes
Macaroni & Cheese
Mashed Potatoes
Wild Rice Pilaf

Vegetable Selections

Green Beans with Bacon or Almonds
Honey Glazed Carrots
Maple Glazed Pepper Corn
Ranch Seasoned Corn
Seasonal Vegetable Medley
Seasoned Asparagus Tips

After Hours Snacks

\$5 per person upgrade

Assorted Flatbreads
Grilled Cheese Sandwiches
Mini Hot Dogs
Mini Sub Sandwiches
Nacho Bar
Slider Bar

Coffee Bar

\$5 per person upgrade

Gourmet Coffee
Hot Cocoa
Apple Cider
Multiple Mix Ins and Toppings

House Liquors

Absolut Vodka
Bacardi Rum
Beerfeater Gin
Canadian Club whiskey
Captain Morgan Rum
DeKuyper Cordials
Dewar's White Label Scotch
Jim Beam Bourbon
Sauza Tequila
Seagrams 7 Whiskey

Premium Liquors

Crown Royal Whiskey
Disaronno Amaretto Liquor
Don Julio Blanco Tequila
Fireball
Jaegermeister
Jack Daniels Whiskey
Johnnie Walker Black Label Scotch
Maker's Mark Bourbon
Malibu Rum
Tanqueray Gin
Tito's Vodka

Domestic Beer

Angry Orchard
Bud Light
Budweiser
Coors Light
Miller Light
Michelob Ultra

Import and Craft Beer

Corona Extra
Corona Light
Goose Island 312
Heineken Leinenkugel Seasonal
O'Douls Non-Alcoholic
Samuel Adams Boston Lager
Samuel Adams Seasonal
Sierra Nevada Pale Ale

House Wines

Beringer White Zinfandel
Canyon Road Cabernet Sauvignon
Canyon Road Chardonnay
Canyon Road Merlot
Canyon Road Moscato
Canyon Road Sauvignon Blanc
Chateau Ste. Michelle Riesling
Ecco Domani Pinot Grigio
Villa Sandi Prosecco

Premium Wines

List is Available Upon Request