

*Happily Ever After
Starts Here*



3803 13th Avenue South • Fargo, North Dakota 58103

Phone: 701-277-7306 • www.fargohi.com



We've thought of every little thing...

Congratulations on your engagement and thank you for inquiring with the Holiday Inn Fargo! We are looking forward to having the opportunity to host your special day and assist in planning your celebration. We have confidence in our chef's focus on creating familiar food with an unexpected depth of flavor. Our reputation for consistently providing outstanding service will motivate you to choose Holiday Inn Fargo for your wedding reception.

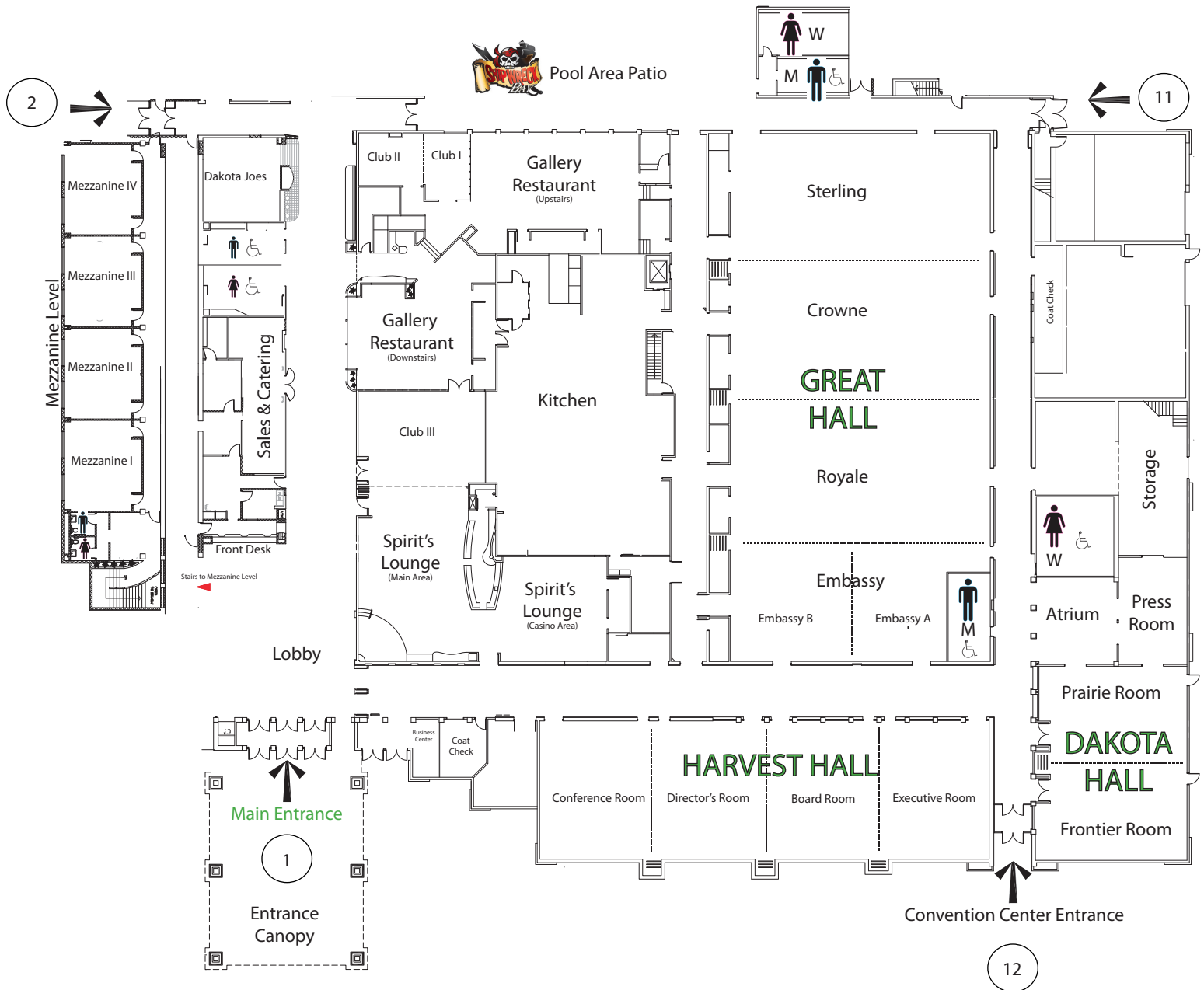
Holiday Inn Fargo provides the perfect space for your reception. With our three unique ballrooms all with different layouts, designs, and vibes, you are sure to find the perfect match.

The Holiday Inn Fargo is conveniently located on the corner of I-29 and I-94 on 13th Avenue. The hotel is surrounded by 15 different restaurants and across the street from West Acres Mall. Holiday Inn Fargo makes a perfect weekend for you and your



Make plans now, we look forward to serving you!

Meeting Room Layout



Room Rental Information

Room Rental Information Based on Set Up

Banquet Rooms	Seats Approx.	Facility Fee	Min. Food & Beverage
Great Hall	550 Guests	\$1500	\$11,000
3/4 Great Hall	450 Guests	\$1250	\$9000
1/2 Great Hall	250 Guests	\$1000	\$6000
Harvest	200 Guests	\$750	\$5000
3/4 Harvest Hall	125 Guests	\$575	\$4250
1/2 Harvest Hall	75 Guests	\$500	\$2000
Dakota Hall	75 Guests	\$500	\$2000
Deposit Required: Cost of Facility Fee			

Friday Booking Special

- Champagne Toast for you and your guests
- Choice of Complimentary Punch or 1919 Root beer Keg
- Upgraded Complimentary late-night snack to your choice of: In-house Pizza or Cocktail Sandwiches



Included With The Facility Fee

Set Up

- Set up and tear down of the room
- Guest tables
- Head table on risers
- Cocktail tables
- Cake table with cake plates, forks and napkins
- Specialty tables
- Reserved tables with number holders and reserved signs
- Table for DJ or stage for the band
- Dance floor
- Security
- Bars with bartenders
- Lighted backdrop for the head table

A / V

- Screen
- LCD projector
- Hand-held microphone

Linens

- Skirting for specialty tables – Black, White or Ivory
- Table linens – Black, White or Ivory
- Napkins – Black, White, Ivory - *colored napkins available to rent*

Customizable Centerpieces

- Subway mirror tiles
- 3 different size vases
- Clear pebbles or bead strands
- Votive candles
- Fairy Lights
- Eucalyptus Greenery

Complimentary Items

- Suite for the wedding couple on the night of your reception
- Two complimentary standard room nights for you or your guests
- Menu tasting for couple (3 entrees and 6 sides)
- Champagne toast for the head table
- Late night snack to be served at the dance (Chex Mix, Pretzels, & Popcorn)
- Breakfast for the wedding couple in the restaurant the morning following your reception
- Bridal Salon the day of the reception (upon availability)
- Groomsmen's Room the day of the reception (upon availability)
- Room to hold your rehearsal dinner in the night prior and gift opening in the following day with waived facility fee
- Group weblink for your discounted room block



Additional Décor Options

- Cake Service - \$150.00
- Ceremony back drop - \$100.00
- Lighted skirting for the head table - \$50.00
- Chair cover - \$5.50 per chair includes choice of sash
- Table Runners - \$2 - \$8 per sash
- Color Napkins - \$0.80 per napkin
- Up Lighting - \$10.00 per light
- Lighted birch trees - \$15.00 for 2 trees
- Arch with choice of greenery - \$50.00
- Silver wedding couple chairs - \$50.00
- Floating Candles - \$1.25 each
- Ceremony space & set up - \$500.00

**Choose 5 or more decor items and receive
10% off the total!**



Hors D'oeuvres Menu

Hors d'oeuvres are priced at a cost per fifty (50) pieces unless otherwise noted.

Selections below may be served buffet or butler style

Chilled Cocktail Shrimp | \$175

Served with tangy cocktail sauce and lemon

Chef Specialty Deviled Eggs | \$100

Traditional - Bacon & Blue - Cheddar & Chive

Million Dollar Bacon | \$95

Sweet and spicy caramelized bacon

Poke Tuna Tostada | \$150

Ahi tuna, sesame, soy, fresh guacamole, and spicy mayo with crispy wonton chips

Chef Specialty Crostini (choose one) | \$110

Tomato, basil, balsamic - Berry, ricotta, mint - Apricot, walnut, brie - Smoked salmon, goat cheese, caper

Selections below may be served buffet style

House-made Meatballs (available vegan) | \$85

Homemade meatballs with your choice of Tangy BBQ, Swedish, or Asian BBQ

Stuffed Mushrooms (choose one) | \$95

Mushrooms stuffed and baked with herbed Boursin cheese or red pepper garlic hummus (vegan)

Old Bay Crab Cakes | \$170

House-made jumbo lump crab cakes with Cajun remoulade

Pork Gyoza | \$115

Pork dumplings with ginger soy, sweet chili aioli, and green onion

Deluxe Charcuterie Board | \$185

Chef's assortment of meats, cheeses, accoutrements, and antipasto with crostini and artisan crackers

Fresh Vegetables and Dip | \$125

House selection of fresh vegetables and ranch dressing and spinach and artichoke dip

Buffalo Chickpea Dip (vegan) | \$120

Rustic mashed chickpeas served buffalo style with pita chips



Wedding Dinner Menu

All entrees include choice of one starter salad and warm artisan rolls with whipped butter. Served with European gourmet premium coffee. Plates include chef recommended side pairings; options are interchangeable per request.

Salmon Your Way | \$28

Herb roasted Atlantic salmon filet with shallot beurre blanc or blackened with pineapple salsa served with quinoa pilaf and asparagus

Walleye Your Way | \$30

Broiled or parmesan crusted freshwater walleye filet with twice baked potato and cole slaw

French Roasted Chicken | \$29

Oven roasted airline chicken breast in a white wine butter sauce with garlic mashed potatoes and seasonal roasted vegetables

Lemon Chicken Piccata | \$28

Oven roasted chicken breast in a lemon caper butter sauce with garlic mashed potatoes and haricot verts

Brandy Dijon Chicken | \$28

Brandy Dijon breast of chicken in a mild Dijon cream sauce with blended wild rice and haricot verts

Chicken Saltimbocca | \$28

Lightly dusted chicken breast in a sage and prosciutto sauce with garlic mashed potatoes and asparagus

Burgundy Braised Short Ribs | \$29

Braised boneless short rib in a mushroom demi-glaze with parmesan truffle whipped potatoes and full roasted carrots

Top Sirloin | \$30

Center cut top sirloin, seasoned and charbroiled with twice baked potato and seasonal roasted vegetables *Make it Surf & Turf with 3 jumbo shrimp \$6 l per person*

Herb Roasted Prime Rib | MP

12oz cut of tender prime rib with creamy parmesan hash browns and glazed baby carrots

Filet Mignon | MP

8oz center cut of tender filet, seasoned and charbroiled with rosemary baby red potatoes and asparagus *Make it Oscar with lump crab and hollandaise \$7 l per person*

Italian Stuffed Pepper | Vegan/GF

Roasted pepper stuffed with a quinoa vegetable blend, Italian breadcrumbs, topped with marinara

Wild Mushroom Ravioli | Vegetarian

Stuffed ravioli with alfredo served with asparagus, grape tomatoes, and a garlic-buttered breadstick





Dinner Buffets

All buffets include warm artisan rolls with whipped butter and choice of two starter salad and two chef-crafted sides. Served with European gourmet premium coffee.

Make it a Two Entree Buffet! Add a second entree for an additional \$7.

Buffet Entrée Choices

French Roasted Chicken | \$32

Oven roasted airline chicken breast in a white wine butter sauce

Lemon Chicken Piccata | \$30

Oven roasted chicken breast in a lemon caper butter sauce

Chicken Saltimbocca | \$30

Lightly dusted chicken breast in a sage and prosciutto sauce

Salmon Your Way | \$32

Herb roasted Atlantic salmon filet with roasted shallot beurre blanc sauce or blackened with pineapple salsa

Chef-Carved Roasted Pork Loin | \$31

Chef-carved herb roasted loin of pork with a smoked red onion sauce

Chef-Carved Herbed Roast Beef | \$30

Chef-carved roasted loin of beef with a cabernet sauce

Burgundy Braised Short Ribs | \$31

Braised boneless short rib in a mushroom demi-glaze

Chef-Carved Prime Rib | MP

12oz cut of tender prime rib

Chef-Carved Ham | \$28

Applewood smoked ham

Starter Salads

Tossed Salad
Caesar Salad
Berry Salad
Caprese Salad
Fresh Fruit Tray
Pasta Salad

Buffet Sides

Vegetables

Seasonal Roasted Vegetables
Glazed Baby Carrots
Full Roasted Carrots
Asparagus
Haricot Verts
Bacon Braised Brussel Sprouts
House Seasoned Fresh Steamed Broccoli
Jalapeño Popper Corn Casserole


Starches

Garlic Mashed Potatoes
Rosemary Baby Red Potatoes
Parmesan Truffle Whipped Potatoes
Creamy Parmesan Hash Browns
Twice Baked Potato
Baked Potato
Blended Rice Pilaf
Smoked Gouda Penne Pasta



Children's Menu | \$10

Chicken strips served with potato, fruit and milk
Macaroni and Cheese served with fruit and milk





Sweets and Snacks

Sweets

Assorted Mini Dessert Bites | \$140

Per 50 pieces

Ice Cream Machine | \$4 Per Person

Add our sundae bar assortment | \$3 per person

Or pair with our 1919 Root beer Keg!

Late Night Bites

Popcorn (kettle corn, caramel, and cheese) | \$3 Per Person

Chex Mix | \$19

Per pound

Cocktail Sandwiches | \$125

Per 50 pieces

Soft Pretzels with Beer Cheese Fondue | \$75

Per platter for 25

In-house Pizza | \$15

Large 1 to 2 toppings

Braised Short Rib Sliders | \$200

Per 50 pieces

Braised beef with house BBQ and topped with coleslaw and dill pickles on slider buns

Salon Breakfast Package | \$12 Per Person

Breakfast Sandwich Platter with Fruit

Scrambled egg, American cheese on a toasted English muffin or bagel with

Ham and Breakfast Sausage

Enhancements

Breakfast Burrito \$2 | Per Person

Chef Assortment of Baked Goods \$ 32 | Dozen

Muffins, Cinnamon / Caramel Rolls, and Sliced Breakfast Breads

Mimosa Station \$25 | Serves 8 people

Beverage Services

We offer a wide range of beverage services to best fit your needs. As with any location in North Dakota, the legal age to purchase or consume alcohol is twenty-one years of age or older. Please use our services safely and in moderation.

The Holiday Inn Fargo does not allow any liquor, including beer or wine, to be brought into the hotel and served for any banquet function. The Holiday Inn Fargo is the only licensee authorized to sell and serve liquor, including beer or wine, on these premises.

North Dakota law prohibits the service of alcoholic beverages to persons less than twenty-one years of age. Alcoholic beverage service hours are in compliance with North Dakota state laws. Prevailing liquor tax will apply. **Last call at 12:30 a.m.**

Cash Bar

House Spirits \$5.25 - \$6

Premium Spirits \$7 - \$10

Domestic Beers \$5

Craft / Import Beers \$6 - \$8

Varietals Wines \$8 - \$10

Soft Drinks and Juices \$3

Cash bar prices include prevailing sales tax.

Host Bar

House Brands \$4.75 - \$5.50

Premium Spirits \$6.50 - \$9.50

Domestic Beers \$4.50

Craft / Import Beers \$5.50 - \$7.50

Varietals Wines \$7.50 - \$9.50

Soft Drinks and Juices \$3

Host bar prices are subject to prevailing service charge and sales tax.

Premium Ticket Bar

\$8.00 inclusive per ticket of sales tax and service charge

Holiday Inn will only charge per drink ticket turned in. Any tickets not redeemed at the bar are refundable.

Domestic Keg Beer

Several brands are available. | 8 gallon keg \$190 and Up
16 gallon keg \$330 and Up | 1919 Root beer N/A Keg (8gal) \$200

Craft Beer Tour

Experience the craft beer scene with a selection of fun and standard styles. We will work with you to find seasonal, unique, and local favorites from regional breweries to best fit your taste.



Policies & Information

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The Holiday Inn Fargo wants to thank you for giving us the opportunity to help you celebrate this special day. We are committed to helping create a special event that you will remember for the rest of your years. Hours of events are 7:00 a.m. to 1:00 a.m.

Meal Counts and Guarantees

We urge each group to give a realistic, tentative figure of attendance when booking a function. We reserve the right to change originally scheduled function rooms if the tentative figure varies 10% or more from the figure given in the original booking.

Menu selections should be submitted to the Catering Department two weeks prior to your function. A guaranteed number of guests must be received five business days prior to your function. Guarantees are per item on split menus. You may call this information in between 8:00 a.m. and 5:00 p.m., Monday - Friday. If a guaranteed count is not given on time, we must take the highest figure proposed.

Each function up to 300 people will have a 5% guarantee margin above or below the original number. Any function over 300 people will have only a 5% margin below the proposed figure and no margin above. Please inquire if you need further clarification.

Description of Service Charge

A charge of 20% of the food and beverage total will be added to your bill of which 15% will be fully distributed to hotel staff and 5% will be retained by the hotel as an administrative fee. This administrative fee is not a gratuity and is the property of the hotel to cover discretionary costs. This charge is separate of any local or state sales tax incurred. This service charge is subject to change.





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