



Holiday Inn

ORLANDO SW - CELEBRATION AREA



Join the "Celebration" Dream Team!



5711 W. Irlo Bronson Memorial Hwy.
Kissimmee FL, 34746
Aimee Vargas- Catering Sales Manager
321-401-1017

Tier 1

Basic Reception Package- \$39.95 per person

Cocktail Hour

Select One Display, Hot or Cold Hors d' Oeuvres

- ❖ Choice of International Cheese Display
- ❖ Fresh Vegetable Crudités
- ❖ Fresh Seasonal Fruit Mirror

OR

One Hot or Cold Hors d' Oeuvre

Hot Hors d' Oeuvres

- ❖ Oriental Spring Rolls with Duck Sauce
- ❖ Breaded Chicken Tenders with Honey Mustard Sauce
- ❖ Mushroom Caps with Crabmeat Stuffing
- ❖ Beef Kabobs with Trilogy of Peppers
- ❖ Swedish Meatballs

Cold Hors d' Oeuvres

- ❖ Deviled Eggs
- ❖ Peel & Eat Shrimp with Cocktail Sauce
- ❖ Antipasto Tray

Dinner Buffet

Buffet include Toss Green Salad or Caesar Salad

Ice Tea, Coffee Service

Select Two Entrees;

- ❖ Sliced Roast Beef with Mushroom Gravy
- ❖ Chicken Marsala
- ❖ Salmon Piccata
- ❖ Roast Pork Loin with Cracked Peppercorn Sauce
- ❖ Pernil (Roast Spanish Pork)
- ❖ Seasoned Grilled Chicken

Select One Starch and One Vegetable

- ❖ Homemade Mashed Potatoes & Gravy
- ❖ Baked Macaroni & Cheese
- ❖ Red Skinned Roasted Potatoes
- ❖ Wild Rice Pilaf
- ❖ Yellow Rice
- ❖ Red (or Black) Beans & Rice
- ❖ Snipped Green Beans
- ❖ Field Peas & Baby Carrots
- ❖ Summer Mix- Yellow Squash, Zucchini, & Carrots
- ❖ Broccoli & Carrots
- ❖ Zucchini & Squash in Basil Sauce
- ❖ Mixed Vegetables



Package Décor to Include

- ❖ White or Black Poly Tablecloths for All Guest Tables
- ❖ White or Black Skirting for all Buffet tables, Sweetheart table,
 - ❖ Cake Table and Gift Table

**A surcharge of \$75.00 applies to all Plated and Buffet Breakfast, Lunch and Dinner for parties less than 30 people.
22% Service Charge and 7.5% State Sales Tax Applies to all charges. Prices are subject to change without notice**

Tier 2

Elegant Reception Package- \$54.95 per person

Cocktail Hour

Select One Display, Hot or Cold Hors d' Oeuvres

- ❖ Choice of International Cheese Display
- ❖ Fresh Vegetable Crudités
- ❖ Fresh Seasonal Fruit Mirror

OR

❖ **One Hot or Cold Hors d' Oeuvre;**

Hot Hors d' Oeuvres

- ❖ Oriental Spring Rolls with Duck Sauce
- ❖ Breaded Chicken Tenders with Honey Mustard Sauce
- ❖ Mushroom Caps with Crabmeat Stuffing
- ❖ Beef Kabobs with Trilogy of Peppers
- ❖ Swedish Meatballs

Cold Hors d' Oeuvres

- ❖ Deviled Eggs
- ❖ Peel & Eat Shrimp with Cocktail Sauce
- ❖ Antipasto Tray

Dinner Buffet

*Buffet include Toss Green Salad or Caesar Salad
Ice Tea, Coffee Service*

Select Two Entrees;

- ❖ Sliced Roast Beef with Mushroom Gravy
- ❖ Chicken Marsala
- ❖ Salmon Piccata
- ❖ Roast Pork Loin with Cracked Peppercorn Sauce
- ❖ Pernil (Roast Spanish Pork)
- ❖ Seasoned Grilled Chicken

Select One Starch and One Vegetable

- ❖ Homemade Mashed Potatoes & Gravy
- ❖ Baked Macaroni & Cheese
- ❖ Red Skinned Roasted Potatoes
- ❖ Wild Rice Pilaf
- ❖ Yellow Rice
- ❖ Red (or Black) Beans & Rice
- ❖ Snipped Green Beans
- ❖ Field Peas & Baby Carrots
- ❖ Summer Mix- Yellow Squash, Zucchini, & Carrots
- ❖ Broccoli & Carrots
- ❖ Zucchini & Squash in Basil Sauce
- ❖ Mixed Vegetables



Package Décor to Include

- ❖ White or Black Poly Tablecloths for All Guest Tables
- ❖ White or Black Skirting for All Buffet Tables, Sweetheart Table,
 - ❖ Cake Table and Gift Table
 - ❖ Dinner Napkins in Color of your Choice
- ❖ White or Black Poly Chair Covers with your Choice of Sash
 - ❖ House Centerpieces
- ❖ Complimentary use of Executive Board Room for the Party Court

Tier 3

Premium Reception Package- \$69.95 per person

Cocktail Hour

Select One Display, Hot or Cold Hors d'Oeuvres

- ❖ Choice of International Cheese Display
- ❖ Fresh Vegetable Crudités
- ❖ Fresh Seasonal Fruit Mirror

OR

One Hot or Cold Hors d'Oeuvre

Hot Hors d'Oeuvres

- ❖ Oriental Spring Rolls with Duck Sauce
- ❖ Breaded Chicken Tenders with Honey Mustard Sauce
- ❖ Mushroom Caps with Crabmeat Stuffing
- ❖ Beef Kabobs with Trilogy of Peppers
- ❖ Swedish Meatballs

Cold Hors d'Oeuvres

- ❖ Deviled Eggs
- ❖ Peel & Eat Shrimp with Cocktail Sauce
- ❖ Antipasto Tray
- ❖ with Cocktail Sauce
- ❖ Antipasto Tray



Dinner Buffet

Buffet include Toss Green Salad or Caesar Salad
Ice Tea, Coffee Service

Select Three Entrees;

- ❖ Sliced Roast Beef with Mushroom Gravy
- ❖ Chicken Marsala
- ❖ Salmon Piccata
- ❖ Roast Pork Loin with Cracked Peppercorn Sauce
- ❖ Pernil (Roast Spanish Pork)
- ❖ Seasoned Grilled Chicken

Select One Starch and One Vegetable

- ❖ Homemade Mashed Potatoes & Gravy
- ❖ Baked Macaroni & Cheese
- ❖ Red Skinned Roasted Potatoes
- ❖ Wild Rice Pilaf
- ❖ Yellow Rice
- ❖ Red (or Black) Beans & Rice
- ❖ Snipped Green Beans
- ❖ Field Peas & Baby Carrots
- ❖ Summer Mix- Yellow Squash, Zucchini, & Carrots
- ❖ Broccoli & Carrots
- ❖ Zucchini & Squash in Basil Sauce
- ❖ Mixed Vegetables

Package Décor to Include

- ❖ White or Black Poly Tablecloths for All Guest Tables
- ❖ White or Black Skirting for All Buffet tables, Sweetheart Table
 - ❖ Cake Table and Gift Table
 - ❖ Dinner Napkins in Color of your Choice
- ❖ White or Black Poly Chair Covers with your Choice of Sash
- ❖ Satin Overlays for All Guest Tables and Sweet Heart Table of your Choice
- ❖ Your Choice of Either: Upgraded Centerpiece (Tall Cylinder Vase w/ Submerged Calla Lily) or Charges
 - ❖ Parquet Dance Floor (12x12)
- ❖ Complimentary use of Executive Board Room for the Party Court

Additional Perks to Include

- ❖ Romantic Décor for Honeymoon Suite
 - ❖ Cake Cutting Service
- ❖ Champagne Toast (Non-alcoholic available upon request)



Spirits (By the Drink)

Host Bar – By the Drink

<i>Call Brand Cocktails</i>	\$7.75
<i>Premium Brand Cocktails</i>	\$8.75
<i>Domestic Beer</i>	\$5.75
<i>Import Beer</i>	\$6.25
<i>House Wine (glass)</i>	\$8.00
<i>Bottled Water</i>	\$2.75
<i>Sodas and Juices</i>	\$3.25

Cash Bar

<i>Call Brand Cocktails</i>	\$8.25
<i>Premium Brand Cocktails</i>	\$9.25
<i>Domestic Beer</i>	\$6.00
<i>Import Beer</i>	\$6.50
<i>House Wine (glass)</i>	\$8.50
<i>Bottled Water</i>	\$3.00
<i>Sodas and Juices</i>	\$3.50

Host Bar

Call Hosted Bar (per person)

Smirnoff Vodka, Beefeater Gin, Bacardi Light
Rum, Seagram's 7 Whiskey, Jim Beam
Bourbon, Dewar's Scotch, Jose Cuervo Tequila
Beer: Budweiser, Miller Light, Corona, Heineken
Wine: House Selection – Merlot, Cabernet,
Chardonnay, White Zinfandel

One Hour: \$19.00 Additional Hour: \$14.00

Hosted Bar

Premium Brand(per person)

Absolut Vodka, Tanqueray Gin, Bacardi Select
Rum, Crown Royal Whiskey,
Johnny Walker Black Scotch, Jim Beam Black
Bourbon, Jose Cuervo Traditional
Beer: Budweiser, Miller Light, Corona Heineken
Wine: House Selection – Merlot, Cabernet,
Chardonnay, White Zinfandel

One Hour: \$24.95 Additional Hour: \$17.00

Cocktail Punches

<i>Champagne</i>	<i>\$95.00 per gallon</i>	<i>Mimosa</i>	<i>\$95.00 per gallon</i>
<i>Tropical Mai-Tai</i>	<i>\$95.00 per gallon</i>	<i>Caribbean Rum</i>	<i>\$95.00 per gallon</i>
<i>Margarita</i>	<i>\$95.00 per gallon</i>	<i>Sangria</i>	<i>\$110.00 per gallon</i>

Non-Alcoholic Fresh Fruit Punch \$45.00 per gallon

We recommend one bar for every (75) guests. A \$125.00 bartender set-up fee applies to each bar

General Information

Concessions:

- ❖ *Cake Cutting - \$1.00 per person*
- ❖ *Hard Wood Dance Floor 12 x 12 - \$400.00*
- ❖ *Holiday Dates are Subject to an Additional \$250.00 Fee*

Entertainment/Music

- ❖ *We will be happy to offer suggestions of suitable music and entertainment for your function.*
- ❖ *When selecting music and entertainment please have the entertainers contact us regarding staging needs, entry procedures, electrical requirements, applicable service fees and verification of worker's compensation and public liability insurance.*

Decorations

- ❖ *Fresh floral arrangements, theme and table decorations can be ordered for you through your Catering/Convention Services Manager at an appropriate charge.*
- ❖ *The Hotel will not permit the affixing of anything to the walls, floor or ceiling of rooms with nails, staples, push pins, tape or any other substance unless approval is given by the Hotel in writing. In the event this is done without authorization, and any damage is suffered, the cost of repair and/or replacement will be billed to the patron.*

Linen

- ❖ *Our Catering/Convention Services staff will be happy to help you choose the appropriate linens from our own inventory. Special orders can also be arranged through your assigned Manager these services are charged accordingly.*

Lighting and Electrical

- ❖ *Spotlights and electrical power may be arranged through our Catering/Convention Services office. Charges will be based on labor involved and actual electrical power drawn. If you are using a production company, special events company, band, or outside audio visual company please ask them to provide the hotel with their specific power requirements. Your catering representative can give you the estimated power charges associated with their needs.*

Audio Visual

- ❖ *A wide selection of audio-visual equipment is available on a rental basis through our in-house audio-visual department. Arrangements may be made through the Catering/Convention Services office. Utilization of the Hotel's sound systems will result in patch fees.*

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Food and Beverage

- ❖ *When alcoholic beverages are served on the premises of the Hotel (or elsewhere under the Hotel alcoholic beverage license), we will require that beverages be dispensed only by Hotel servers and bartenders. Our alcoholic beverage license requires us to (1) request proper identification (picture ID) of any person of questionable age and refuse alcoholic service if the person is either underage or proper identification cannot be produced, and (2) refuse alcoholic beverage service to any person who, in our judgment, appears intoxicated.*
- ❖ *Due to health regulations and liability insurance, all food and beverage must be provided by the Hotel and excess food may not be taken from the Hotel.*
- ❖ ***A 22% Service Charge and State Sales Tax of 7.5% will be added to all food and beverage.***
The 22% Service Charge is subject to State Sales Tax (according to Florida Sales Tax law.)
- ❖ *A group requesting exemption of State Sales Tax must submit a signed Florida Sales Use Tax Exemption Certificate and/or a letter of Tax Exemption from the State of Florida, one month prior to the event.*
- ❖ *Printed menu prices are the Hotel's prices at the time and are subject to change. Prices will be confirmed no more than three months prior to your function.*
- ❖ *Gluten and Vegetarian available upon request.*

Guarantees

- ❖ *The Hotel requires your menu no later than 14 days in advance of your function.*
- ❖ *We will require a final guarantee by 10:00 AM, seven (7) business days (Monday through Friday) in advance. This will be the minimum guarantee, not subject to reduction. We will not be responsible for service to more than 3% above your guarantee, or 30 covers maximum. If no guarantee is received by the Hotel, the original estimated attendance shall become the guarantee.*

Labor Charges

- ❖ *For all plated and buffet breakfast, lunch and dinner functions of fewer than 30 people, a surcharge of \$75.00 will apply.*
- ❖ *Cash or host bar will be charged at a rate of \$125.00 per bartender, with a maximum two hour service time.*
- ❖ *Carvers and Station Attendants are available at \$125.00 each.*
- ❖ *Electrical, Security and other Special Labor Services are available on request and are charged accordingly.*
- ❖ *Coat Check Attendants are available at \$125.00 each for the first two hours*

Wines

- ❖ *We suggest you consider the inclusion of carefully selected fine wines for your dining experience. Your Catering/Convention Services Manager will assist you in selecting wines to enhance your menu.*

Credit

- ❖ *Payment shall be made in advance of the function unless credit has been established to the satisfaction of the Hotel. If payment of the function is required in advance, a non-refundable deposit will be required at the contract signing. Final payment will be required ten (10) business days before the function date. Payment may be made with a Cashier's Check or Money Order three (3) business days prior to the function date. Any remaining balance of the account is due and payable on the day of the event.*