



Welcome to the Holiday Inn of Midland

Thank you for requesting information about the banquet, wedding and meeting facilities at the Holiday Inn of Midland. Our goal at the Holiday Inn of Midland is to provide you and your guests with the best experience possible. We take pride in the quality of food and service for each individual event. You can expect your event to be a unique experience with our exceptional food and great service. Our professional staff is here to work with you to ensure that every aspect of your banquet, meeting or wedding goes off without a flaw.



Holiday Inn

810 Cinema Dr. ~ Midland, MI 48642 ~ (989) 794-8500 ~ Fax (989) 794-8501

BREAKFAST SELECTIONS

Breakfast Plated

Quiche Lorraine

Eggs, bacon, spinach, scallions and gruyere cheese inside a pastry shell served with fresh seasonal fruit

Meat Lover's Quiche

Eggs, bacon, ham, sausage, green onions and cheddar cheese inside a pastry shell served with fresh seasonal fruit

Stuffed French Toast

French toast stuffed with a strawberry cream cheese filling, topped with sliced bananas and your choice of bacon or sausage links served with maple syrup

Big E's Breakfast Muffin

Two English muffins filled with a sausage patty, eggs and Velveeta cheese served with hash browns or home-fried potatoes

Breakfast Continental

Deluxe Continental

Assorted wrapped muffins, fresh baked scones, hot cinnamon rolls, fresh sliced fruit and assorted yogurt. Assorted juices included

Breakfast Buffet

Standard Breakfast

Scrambled eggs with cheese, home-fried potatoes, bacon, sausage patties, biscuits with butter and jelly and assorted wrapped muffins. Assorted juices included

Executive Breakfast

Scrambled eggs with cheese, French toast with syrup, homemade biscuits and sausage gravy, home-fried potatoes, bacon, sausage patties and hot cinnamon rolls. Assorted juices included



Holiday Inn

810 Cinema Dr. ~ Midland, MI 48642 ~ (989) 794-8500 ~ Fax (989) 794-8501

BREAK SERVICE AND DESSERT SELECTIONS

The Meeting Planner Package

This package is flexible, and allows you to fit one, two or three breaks from below into your day depending on your agenda.

Pre-Meeting

Freshly brewed regular and decaffeinated coffee, herbal tea, assorted fruit juices, wrapped muffins and yogurt

Mid-Morning

Freshly brewed regular and decaffeinated coffee, herbal tea, assorted Pepsi soft drinks, bottled water, granola bars and snack chip assortment

Mid-Afternoon

Freshly brewed regular and decaffeinated coffee, herbal tea, assorted Pepsi soft drinks, bottled water, assortment of whole fresh fruit and delicious brownies

Desserts

Chef's Choice
Assorted Mini Pastries
Plain Cheesecake
Flavored Cheesecake
Carrot Cake
Peanut Butter Pie
Key Lime Pie

Snacks

Assorted Wrapped Muffins (one dozen)
Brownies (one dozen)
Chips and Pretzels (per snack bag)
Cinnamon Rolls (one dozen)
Cookies (one dozen)
Gourmet Dessert Bars (one dozen)
Granola Bars (one dozen)
Party Mix (two pounds)
Scones (one dozen)
Trail Mix (per bag)
Whole Fresh Fruit (per piece)
Yogurt (each)

Beverages

Regular Coffee (per gallon)
Decaffeinated Coffee (per gallon)
Herbal Tea Station
Soft Drinks (each)
Bottled Water (each)
Fruit Juice (per carafe)



Holiday Inn

810 Cinema Dr. ~ Midland, MI 48642 ~ (989) 794-8500 ~ Fax (989) 794-8501

PLATED LUNCH SELECTIONS

Salads

All selections accompanied with rolls and butter

Cobb Salad

Fresh spring mixed greens topped with rows of diced chicken, bacon, avocado, blue cheese crumbles, diced tomatoes, hard-boiled eggs and dressing

Chef's Salad

A blend of mixed greens piled high with julienne turkey, ham, Swiss cheese, tomatoes, green pepper, hard-boiled egg and dressing

Grilled Chicken Caesar Salad

Fresh cut romaine hearts topped with a sliced grilled chicken breast, diced tomatoes, parmesan cheese, seasoned croutons and served with a side of creamy Caesar dressing

Sunburst Salad

House made chicken, tuna or shrimp salad accompanied with warm pita or crackers and fresh sliced seasonal fruit (strawberries, cantaloupe, honeydew, watermelon and pineapple)

Box Lunch

Your choice of homemade sandwich accompanied with appropriate condiments, whole fresh fruit, homemade cookie and bottled water

Sandwiches

All selections accompanied with a choice of coleslaw, fresh fruit or our house made potato chips and a pickle spear

Turkey Club Ciabatta Sub

Toasted ciabatta bread with thinly sliced smoked turkey, chopped bacon, mozzarella cheese, lettuce, Roma tomatoes, red onions and Miracle Whip salad dressing

Chicken Salad Croissant

House made breast meat chicken salad served on a buttery croissant with leaf lettuce, sliced tomato and a deluxe fruit garnish

Cold Roast Beef Sandwich

Rye bread piled high with thinly sliced roast beef, boursin cheese spread, leaf lettuce, sliced tomato and a creamy horsey sauce

California Wrap

Smoked turkey, sliced avocado, baby spinach, Swiss cheese, sliced Roma tomatoes with a pesto mayonnaise wrapped in a tomato basil lawash

Vegetarian Wrap

Avocado, Roma tomatoes, shredded carrots, shredded cucumber, baby spinach with roasted garlic balsamic vinaigrette wrapped in spinach lawash

Entrees

All plated lunch entrees are accompanied with Chef's choice starch and vegetable, rolls with butter and your selection of soup or salad

Pan Seared or Blackened Salmon

Pan seared salmon topped with a sweet chili garlic sauce or blackened salmon with a beurre noisette

Chicken Marsala

Pan seared boneless chicken breast smothered with our homemade marsala wine sauce

Vegetarian Lasagna

Vegetarian lasagna served with sautéed fresh vegetables and warm garlic bread

Grilled Flank Steak

Marinated flank steak in balsamic ginger vinaigrette, grilled, thinly sliced and served with a chasseur sauce (Mushroom, tomato and white wine sauce)

Rev.01/13

All prices and selections are subject to change without notice.
Above prices do not include tax and gratuity.

Page | 3



810 Cinema Dr. ~ Midland, MI 48642 ~ (989) 794-8500 ~ Fax (989) 794-8501

LUNCH BUFFET SELECTIONS

Deli Buffet

Sliced lunch meat platter with ham, turkey, roast beef, assorted sliced cheeses, fresh bread assortment, lettuce, tomato, condiments, potato chips and a deluxe salad or Caesar salad bar

Add homemade soup-

Nacho/Taco Buffet

Queso cheese, seasoned beef, nacho chips, flour tortilla shells, shredded lettuce, cheddar cheese, onions, tomatoes, black olives, jalapenos, our homemade salsa and sour cream

Italian Pasta Buffet

Vegetarian lasagna, fettuccini alfredo, warm breadsticks, Chef's choice of vegetable and deluxe salad bar or Caesar salad bar

Add Chicken-

From the Grill Buffet

Stadium bratwursts and grilled hamburgers with all the proper fixings, coleslaw, potato salad and homemade potato chips with a French onion dip

The Executive Feast

Served with our deluxe salad bar, rolls with butter and Chef's choice of starch and vegetable

Add homemade soup-

Entrees (Select two)

Glazed Ham

Chicken and Pesto Cream over Pasta

Pot Roast with Mushrooms and Sautéed Onions

Herb Rubbed Pork Loin

Grilled Flank Steak

Chicken Marsala

Vegetarian Lasagna



810 Cinema Dr. ~ Midland, MI 48642 ~ (989) 794-8500 ~ Fax (989) 794-8501

HORS D'OEUVRE SELECTIONS

Hot Hors D' Oeuvres

(per 50/100 pieces)

Bacon Wrapped Water Chestnuts

Succulent water chestnuts wrapped and baked in crispy bacon

Vegetable Skewer

Each skewer comes loaded with squash, zucchini, pepper, onion and mushroom

Chicken Quesadilla

A flour tortilla stuffed with seasoned chicken and blended cheeses served with sour cream and guacamole

Buffalo Hot Wings

Chicken wings with a mild buffalo sauce, served with celery and ranch dressing

Homemade Meatballs with

Raspberry Barbecue Sauce

Homemade roasted meatballs tossed with a sweet raspberry barbecue sauce

Mini Quiche Lorraine

House made mini quiche with spinach, bacon and gruyere cheese

Coconut Shrimp

Breaded coconut shrimp, fried and served with our sweet chili garlic sauce

Stuffed Mushrooms

Silver dollar mushroom caps stuffed with Italian sausage, herbs and topped with Swiss cheese

Sesame Ginger Beef Skewer

Thinly sliced beef marinated in balsamic ginger sesame oil and grilled

Mini Crab Cakes

Mini lump crab cakes paired with a honey mustard dip

Cold Hors D' Oeuvres

(per 50 pieces)

Deviled Eggs

A traditional hors d' oeuvres, perfect for any event

Mini Turkey Wraps

Lawash wraps with smoked turkey, herbed cream cheese and baby spinach

Ham Spirals

Boursin cheese, mixed greens and slow roasted ham in a lawash wrap

Mini Fruit Kebab

Skewers loaded with a rainbow of fresh seasonal fruit

Antipasto Skewers

Fresh mozzarella cheese, grape tomatoes, queen green olives and salami dressed with a balsamic reduction

Shrimp Cocktail

Jumbo shrimp served chilled accompanied with a zesty cocktail sauce and lemon

Display Hors D' Oeuvres

(Serves 25 guests)

Vegetable Crudités

Accompanied with ranch dip

Fresh Sliced Fruit

Served with dipping sauce

Chilled Bruschetta

Toasted French bread drizzled with olive oil and accompanied by marinated tomato compote

Imported and Domestic Cheeseboard

Served with assorted crackers

Smoked Salmon Display

Served with capers, onions, eggs, lemons and crackers

Rev.01/13

All prices and selections are subject to change without notice.
Above prices do not include tax and gratuity.

Page | 5



Holiday Inn

810 Cinema Dr. ~ Midland, MI 48642 ~ (989) 794-8500 ~ Fax (989) 794-8501

PLATED DINNER SELECTIONS

Appetizers

Stuffed Mushrooms

Three silver dollar mushrooms stuffed with Italian sausage, herbs and topped with Swiss cheese

Crab Cakes

Two lump crab cakes served with a red pepper coulis

Shrimp Cocktail

Six jumbo shrimp poached and chilled, served with lemon and cocktail sauce

Lobster Ravioli

House made ravioli stuffed with a lobster and scallop mousseline and finished with a chive butter sauce

Plated Entree Selections

Plated selections are accompanied with Chef's choice starch and vegetable, rolls with butter, freshly brewed coffee, herbal tea and your selection of soup or house salad

Seafood

Butter Crumb Cod

Delicate, flakey cod lightly baked and sprinkled with an aromatic butter crumb

Sautéed or Blackened Salmon

*Lime coated Scottish salmon sautéed and served with a sweet chili garlic sauce or
pan seared Scottish salmon coated with blackening seasoning and served with a burnt butter topping*

Orange Roughy Persillade

Baked orange roughy with herb bread crumb topping and finished with a grape tomato compound butter sauce

Crab Stuffed Prawns

Three large prawns stuffed with a crabmeat stuffing and served on a bed of Roma tomato fondue

Beef

Grilled Flank Steak 8oz.

Marinated flank steak in balsamic ginger vinaigrette, grilled, thinly sliced and served with a chasseur sauce (Mushroom, tomato and white wine sauce)

Sirloin Medallions

A duo of perfectly tender beef medallions covered with a red wine demi

Prime Rib 8oz. 14oz.

Slow roasted prime rib with red wine demi and horseradish cream on the side

New York Strip 12 oz.

House cut New York strip loin roasted and served with demi glaze

Roast Tenderloin of Beef 6oz.

Slow roasted, thinly sliced beef served with a savory red wine demi glaze

Chicken and Pork

Lemon Chicken

Lemon and herb marinated chicken breast, pan seared and topped with a lemon beurre blanc

Twin Pork Filet

Mouthwatering pork loin cuts, wrapped with bacon, pan seared and served with apple-cherry chutney

Chicken Provencal

Roasted chicken breast with sautéed artichoke hearts, fresh Roma tomatoes, poblanos, onions, chives and lemon

Stuffed Chicken Marsala

Chicken breast stuffed with a blend of cheddar, mozzarella, cream cheese and herb breadcrumbs topped with a marsala wine mushroom sauce

Chicken Cordon Bleu

Chicken breast stuffed with a black forest ham, gruyere cheese, lightly breaded and accompanied with a mornay sauce

Rev.01/13

All prices and selections are subject to change without notice.
Above prices do not include tax and gratuity.

Page | 6



810 Cinema Dr. ~ Midland, MI 48642 ~ (989) 794-8500 ~ Fax (989) 794-8501

DINNER BUFFET SELECTIONS

Deluxe Entree Buffet

Deluxe buffet selections are accompanied with rolls and butter, freshly brewed coffee and herbal tea

Salad Options (Select up to 2)

Deluxe Salad Bar
Roasted Israeli Couscous
Loaded Potato Salad
Sweet & Savory Broccoli and Bacon Salad
Caesar Salad
Tangy Pasta Salad
Cole Slaw

**Select any combination up to 3 of
Vegetable and Starch options**

Vegetable Options

Sautéed Green Beans
Honey Glazed Carrots
Sweet Corn
Chef's Seasonal Blend

Starch Options

Smashed Redskin Potatoes
Garlic and Parsley Yukon Gold Potatoes
Rice Pilaf
Baked Potatoes
Buttered Herb Bowtie Pasta

Entrée Options (Select up to 2)

Lemon Chicken
Herb Marinated Chicken w/ Roasted Garlic
Cream Sauce
Butter Crumb Baked Cod
Herb Rubbed Pork Loin
Vegetarian Lasagna
Pot Roast w/ Sautéed Onions & Mushrooms
Slow Roasted Beef Brisket

Upgrades

Prime Rib
Beef Medallions

Elite Entree Buffet

Elite buffet selections are accompanied with fresh sliced fruit tray, vegetable tray, rolls and butter, freshly brewed coffee and herbal tea

Salad Options (Select up to 2)

Deluxe Salad Bar
Roasted Israeli Couscous
Loaded Potato Salad
Sweet & Savory Broccoli and Bacon Salad
Caesar Salad
Tangy Pasta Salad
Cole Slaw

**Select any combination up to 4 of
Vegetable and Starch options**

Vegetable Options

Sautéed Green Beans
Honey Glazed Carrots
Sweet Corn
Chef's Seasonal Blend
Stuffed Tomato Ratatouille

Starch Options

Smashed Redskin Potatoes
Garlic and Parsley Yukon Gold Potatoes
Rice Pilaf
Baked Potatoes
Buttered Herb Bowtie Pasta
Cheesy Potato Casserole

Entrée Options (Select up to 2)

Herb Marinated Chicken w/ Roasted Garlic
Cream Sauce
Stuffed Chicken Marsala
Dr. Pepper Baked Dearborn Ham
Herb Rubbed Pork Loin
Sautéed Salmon w/ Chive Beurre Blanc
Blackened Salmon
Crab Stuffed Sole
Sliced New York Strip Loin w/ Red Wine Demi
Grilled Flank Steak

Rev.01/13

All prices and selections are subject to change without notice.
Above prices do not include tax and gratuity.



810 Cinema Dr. ~ Midland, MI 48642 ~ (989) 794-8500 ~ Fax (989) 794-8501

BEVERAGE SELECTIONS

Gold Selection

Absolut vodka, Tanqueray gin, Bacardi rum, Captain Morgan spiced rum, Crown Royal whisky, Chivas Regal scotch, Makers Mark bourbon, DeKuyper Peach Tree schnapps, Kahlua coffee liqueur, Amaretto di Saronno, triple sec, three premium bottle beer selections, premium wine selections and assorted Pepsi soft drinks
5 hour package
Each additional hour

Silver Selection

Smirnoff vodka, Beefeater gin, Bacardi rum, Captain Morgan Spiced rum, Seagram's 7 whiskey, Dewar's scotch, Jim Beam bourbon, DeKuyper Peach Tree schnapps, Kamora coffee liqueur, Signature Amaretto, triple sec, one domestic draft choice or three domestic bottled beers, house wines and assorted Pepsi soft drinks
5 hour package
Each additional hour

Bronze Selection

House selected brands of vodka, gin, rum, whiskey, scotch, bourbon, peach schnapps, coffee liqueur, amaretto, triple sec, one domestic draft choice, house wines and assorted Pepsi soft drinks
5 hour package
Each additional hour

Beer and Wine

A domestic draft beer or up to 3 domestic bottled beers, house wines and assorted soft drinks.

Gold Package (premium selections)

3 hour package
Each additional hour

Bronze Package

3 hour package
Each additional hour

Non-Alcoholic

This beverage package includes assorted Pepsi soft drinks, iced tea, lemonade and coffee

Ala-Carte Beverage Selections

Draft Beer

Draft beer can be purchased for your event on a per keg basis from the following choices:

Domestic ½ barrel

Coors Light, Bud Light, Miller Lite, Budweiser, Michelob Ultra

Import ½ barrel

Labatt Blue, Molson, Labatt Blue Light

Crafted ½ barrel

Choices available upon request

House Wines

Cabernet, Merlot, Chardonnay, White Zinfandel

Champagne Bottle

Champagne Toasts

House Sparkling Wine

Punch Bowls

Serves 30-35 people

Raspberry Margarita

Lemonade, orange juice and fresh raspberries combined with Jose Cuervo Tequila

Fuzzy Navel

Peach Tree Schnapps and triple sec combined with orange juice and fresh cut orange slices

Champagne Sangria

Champagne and sweet red wine with a frothy mixture of raspberry sherbet and ginger ale

Berry Blast (non-alcoholic)

Cranberry juice, pineapple juice, orange juice and Sierra Mist with fresh berries

Paradise Island (non-alcoholic)

Raspberry, pineapple juice and Sierra Mist

All Bars are subject to the following charges:

Bartender Fee (1 bartender per 75 guests)



810 Cinema Dr. ~ Midland, MI 48642 ~ (989) 794-8500 ~ Fax (989) 794-8501

HOST AND CASH BAR

Host Bar

(30 person minimum)

*Host is charged per drink for the open bar period.
Choose from our Gold, Silver or Bronze selections. A
20% service charge and 6% sales tax are automatically
added to the banquet check*

Cash Bar

(30 person minimum)

*Individual guests are charged for each bar drink, which
must be paid for in cash at the bar. Choose from our
Gold, Silver or Bronze selections. Cash bar prices per
drink are higher than host as applicable taxes and
service charges are included*

Host Bar

By the drink

**Bronze Selection
Silver Selection
Gold Selection
Domestic Draft
Domestic Bottle
Import Draft
Import Bottle
House Wine
Premium Wine
Soda/ Juice**

Cash Bar

All Bars are subject to the following charges:

Bartender Fee (1 bartender per 75 guests)



810 Cinema Dr. ~ Midland, MI 48642 ~ (989) 794-8500 ~ Fax (989) 794-8501

AUDIO AND VISUAL EQUIPMENT

Projectors

LCD Projector

Projection Screens

9' by 9' Front Projection Screen

Audio

Wireless Microphone

Wireless Lapel Microphone

Miscellaneous

Podium

Laser Pointer

Conference Speakerphone

Wireless Internet Access

CD player

Riser

Dance Floor

Business Center

Flipchart Stand

Flipchart Stand with Paper

Pad of Flip Chart Paper

Pad of Post-it Flip Chart Paper

2' by 3' Whiteboard w/ Markers

Fax Service

Copy Service – Black & White
Color

Rev.01/13

All prices and selections are subject to change without notice.
Above prices do not include tax and gratuity.



810 Cinema Dr. ~ Midland, MI 48642 ~ (989) 794-8500 ~ Fax (989) 794-8501

BANQUET POLICIES & PROCEDURES

Food and Beverage: All food, with the exception of wedding or specialty cakes, must be purchased through the Holiday Inn. In compliance with Michigan Liquor Regulations, no alcoholic beverages may be brought on site and all alcoholic beverages must be purchased and dispensed through the Holiday Inn. Drink shots are not available on any banquet bar. Food and beverages cannot be taken off premise. Buffet offerings are based on a 1 ½ hour maximum time limit due to health code regulations and food quality standards.

Event Supervision: On the day of your event, a banquet manager will be present. They will be there to oversee the staff and the event. All function space is closed at 12:00 midnight. Personal belongings and/or any outside vendor items are required to be removed by 1:00 a.m. unless otherwise approved by the banquet manager.

Upon acceptance, liability damages are explicitly the responsibility of party (ies) requesting banquet services. Aforementioned parties are responsible for the conduct of their guests. Extra security may be provided for additional charge when requested.

In compliance with state and local laws, we reserve the right to request identification and to refuse the service of alcoholic beverages at any time. We also, in consideration for the safety of your guests, reserve the right to end bar service at any time.

Decorating: Affixing anything to the walls, floors or ceilings by any method (i.e. pins, nails, staples, tape, glue) in any function room is prohibited. Confetti, glitter and similar items are also prohibited. Due to fire code regulations, no open flame candles are permitted. Candles may be used if they are in an enclosed container.

Delivery of Materials: Meeting materials can be shipped no more than three (3) days prior to the event. If materials need to be shipped back, this can be arranged through the catering coordinator. Additional fees may apply.

Guarantee: A final guaranteed guest count and payment for all meal and beverage packages must be received by the catering coordinator seven (7) calendar days prior to the event (exception is personal checks, please see below).

The hotel will prepare to serve five percent (5%) over your guarantee. If a guarantee is not submitted, the hotel will use the last known expected attendance count as your guarantee. The guaranteed guest count is not subject to reduction 7 days prior to an event. If guest counts rise from that point to the day of the event, extra payment will be taken.

All menu selections, room layout, audio/visual needs are required at least 3 weeks in advance of an event.

Our meeting and function space will be assigned based upon anticipated attendance and a group's specific needs for an event. Should there be a significant change in the size of your function; the hotel reserves the right to move the space to a room better suited for the size of your event. Additional fees may apply.

Deposit and Payment: The amount of the deposit varies based upon contracted space and services and will be determined at the time of your booking. Deposits are due with the signing of the contract. For wedding receptions, an additional \$1000 deposit is required no less than 6 months prior to the event. Payments may be made by certified check, cash, or major credit card. Payment by personal check is due ten (10) calendar days prior to the scheduled event.

Tax and Service Charge: 20% service charge will be added to all food and beverage costs. 6% sales tax will also apply.

Cancellation: All deposits made to secure a contracted event date are forfeited should a cancellation be necessary. Any function that is canceled will be subject to a cancellation fee based on a percentage of the total estimated revenue of the event.

I have read the banquet policies and agreed to its content.

Signed: _____

Date: _____

All prices and selections are subject to change without notice. Above prices do not include tax and gratuity.