



Holiday Inn Raleigh Downtown Catering Menu



320 Hillsborough Street, Raleigh, NC 27603

919.832.0501

Breakfast Buffets

All breakfasts are served with freshly brewed coffee and hot tea service.
Minimum of 25 guests. Service time of 60 minutes.

The Governor's Continental	15.00/person
Assorted Juices, Variety of Cereals with Milk, Breakfast Breads, Fruit Preserves and Butter, Assorted Yogurts, Seasonal Sliced and Whole Fruits.	
Healthy Start	12.00/person
Assorted Juices, Assorted Yogurts, Granola, Seasonal Sliced and Whole Fruits, Assorted Breakfast Bars.	
Bagel Express	12.00/person
Assorted Juices, Selection of Bagels, Cream Cheese, Fruit Preserves and Butter, Assorted Yogurts, Seasonal Sliced and Whole Fruits.	
The Grand Breakfast	18.00/person
Scrambled Eggs, Smoked Bacon and Sausage, Breakfast Potatoes, Seasonal Sliced and Whole Fruits, Assorted Breakfast Breads.	
Build-a-Biscuit	15.00/person
Assorted Juices, Buttermilk Biscuits, Canadian Bacon and Smoked Sausage, Scrambled Eggs, Cheddar Cheese, Seasonal Sliced Fruit.	

Refreshments and Snacks

Freshly Brewed Regular and Decaffeinated Coffees	25.00/gallon
Iced Tea / Hot Tea	23.00/gallon
Lemonade / Fruit Punch	10.00/carafe
Assorted Juices	15.00/carafe
Assorted Soft Drinks	2.50/can
Water	2.50/bottle
Assorted Muffins and Danish	25.00/dozen
Bagels and Cream Cheese	25.00/dozen
Freshly Baked Cookies	23.00/dozen
Freshly Baked Brownies	25.00/dozen
Whole Fresh Fruit	2.00/each

A 22% service charge and applicable sales tax apply to all meeting and banquet functions.
Prices are subject to change due to market fluctuations.

Plated Lunch

All plated meals are served with a garden salad, warm rolls & butter.
Water or iced tea and coffee and hot tea service

Bistro Steak Medallions	22.00/person
Slow roasted bistro steak served with a wild mushroom demi glaze and Chef's choice of two sides.	
Mediterranean Salmon	21.00/person
Fresh salmon pan seared with Provencal herbs and Chef's choice of two sides.	
Lemon Crispy Parmesan Chicken	21.00/person
Parmesan crusted chicken breast with a lemon caper sauce and Chef's choice of two sides.	
Penne Primavera	18.00/person
A blend of fresh vegetables and penne pasta with a roasted garlic and sundried tomato crème sauce.	
Italian Cold-Cut Sandwich	17.00/person
Honey roasted ham, salami, pepperoni, provolone cheese, lettuce, tomato, red onion with mayonnaise served on a honey wheat sub roll, accompanied with house made chips.	
Chicken Salad Croissant	17.00/person
Chicken salad with leaf lettuce and tomatoes on a toasted croissant, accompanied with house made chips.	

A Lighter Side

All salads are served with choice of two dressings. Water or iced tea and coffee and hot tea service

House Salad	10.00/person
Blend of Romaine and iceberg lettuce served with julienne carrots, tomatoes, cucumber, Bermuda onions and choice of dressing.	
Low Country Salad	11.00/person
Tender spring greens tossed in a Karo vinaigrette served with shaved cheddar cheese, diced Applewood smoked bacon, croutons and topped with spicy pecans.	
Caesar Salad	12.00/person
Romaine lettuce with black pepper goat cheese, house croutons, parmesan cheese and creamy Caesar dressing.	

Add Grilled Chicken to any salad: \$5.00/person Add Grilled Shrimp or Salmon to any salad: \$6.00/person

Boxed Lunches

All boxed lunches are served with lettuce, tomato, pickle, condiments,
chips or pretzels, whole fruit and cookie. Bottled water included.

Downtowner	15.00/person
Peppered turkey breast topped with Monterey jack cheese with chipotle spread served on a honey wheat sub roll.	
Capital City	15.00/person
Honey roasted ham, slow roasted with Swiss cheese served with stone ground Dijon mustard honey aioli on a corn dusted Kaiser roll.	
Sir Walter	15.00/person
Slow roasted angus beef prepared medium, topped with cheddar cheese with a scallion cream cheese spread, served on a corn dusted Kaiser roll.	
Carolina	15.00/person
Tomato basil wrap with a cream cheese spread, filled with shredded vegetables, shaved cucumbers, tomatoes, field greens and crispy bean sprouts toasted with a Karo syrup vinaigrette dressing.	

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Buffet Lunch

All buffets are served with Chef's choice of dessert, water or iced tea and choice of freshly brewed regular and decaffeinated coffee, premium and herbal teas.
Minimum of 25 guests. Service time of 60 minutes.

All American Cookout	19.00/person
Angus beef burgers, grilled chicken breast, 1/4 lb. angus hot dogs, coleslaw, baked beans, corn on the cob, cheese, lettuce, tomatoes, onions, pickles, condiments and buns.	
Southern	21.00/person
Southern fried chicken, eastern NC pork barbeque, baked beans, mashed potatoes, green beans, coleslaw and mixed green salad.	
Salad Bar	15.00/person
Fresh salad bar assortment of Romaine, spring mix and iceberg lettuce and accompanied with cherry tomatoes, black olives, red onions, carrots, cucumbers, beets, pepperoncini and assorted dressings.	
Add Potato Bar: Jumbo Idaho potatoes, steamed broccoli, cheese sauce, whipped sweet cream butter, smoked bacon crumbles, Cheddar cheese and sour cream.	+5.00/person
Add Choice of Soup: Chicken noodle, vegetable, tomato bisque, vegetable beef or broccoli and cheese.	+3.00/person
Italian	21.00/person
Served with fresh garden salad with choice of two dressings and warm rolls and butter. Chicken parmesan, pasta with marinara and alfredo sauces, grilled chicken, choice of Bolognese or vegetable baked ziti, Chef's choice of vegetable, garlic bread.	
Deli	18.00/person
Assortment of breads and sliced deli meats to include ham, turkey, and roast beef with assorted cheeses and accompanied with lettuce, tomatoes, onions, pickles and condiments. Served with pasta salad, green salad and chips.	
Southwestern	19.00/person
Served with fresh garden salad with choice of two dressings and warm rolls and butter. Beef and chicken fajitas with warm flour tortillas, crisp tortilla baskets of chips, shredded lettuce, tomatoes, guacamole, salsa and cheese. Served with Mexican rice and black beans.	

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Afternoon Breaks

Service time of 60 minutes.

Cookie Corner	12.00/person
Freshly baked cookies, whole fruit, freshly brewed regular and decaffeinated coffees, premium and herbal teas, assorted soft drinks and bottled waters.	
Sweet & Salty	13.00/person
Freshly baked brownies and cookies, potato chips, pretzels, assorted candy bars, iced tea, assorted soft drinks and bottled water.	
Ice Cream Social	10.00/person
Assorted ice cream bars, iced tea, assorted soft drinks and bottled water.	
Healthy Delight	13.00/person
Seasonal sliced fresh fruit served with yogurt dip, fresh vegetables with ranch dressing, iced tea, assorted soft drinks and bottled water.	
Southwestern Break	11.00/person
Tri-colored tortilla chips, fresh made salsa, black bean corn relish and guacamole, iced tea, assorted soft drinks and bottled water.	
7th Inning Stretch	9.00/person
Soft pretzels with stone ground mustard, mixed nuts, assorted soft drinks and bottled water.	
Refreshment Break	6.00/person
Freshly brewed regular and decaffeinated coffees, premium and herbal teas, iced tea, assorted soft drinks and bottled water.	

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Plated Dinner

All plated meals are served with a garden salad with choice of two dressings, warm rolls and butter, Chef's choice of two sides and dessert, water or iced tea and choice of freshly brewed regular and decaffeinated coffee, premium and herbal teas

Blackened Prime Rib	27.00/person
Blackened prime rib, slow roasted and served with au jus.	
Salmon Oscar	30.00/person
Fresh salmon and grilled asparagus, lump crabmeat and hollandaise.	
Petite Filet & Crab Cake	38.00/person
Petite filet, wrapped with pepper bacon and chilies, paired with crab cake and garnished with ancho corn relish and a tequila lime sour cream.	
Herb Roasted Pork Loin	24.00/person
Seasoned pork loin slow roasted and served with natural au jus.	
Mediterranean Salmon	25.00/person
Fresh salmon, pan seared with Provencal herbs.	
Bistro Steak Medallions	26.00/person
Slow roasted bistro steak served in a mushroom demi glaze.	
Mahi & Shrimp	28.00/person
Mahi-Mahi, blackened and topped with large spicy shrimp.	
Lemon Parmesan Chicken	24.00/person
Parmesan crusted chicken breast served in a lemon caper sauce.	
Mushroom Ravioli Marinara	20.00/person
Wild mushroom and cheese ravioli tossed in a marsala tomato basil sauce served over a bed of sautéed seasonal vegetables.	
Penne Primavera	20.00/person
A blend of fresh seasoned vegetables and penne pasta with a roasted garlic and sundried tomato cream sauce.	
Add grilled chicken or shrimp	5.00/person

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Buffet Dinner

All buffet dinners are served with warm rolls and butter, Chef's choice of dessert, water or iced tea and choice of freshly brewed regular and decaffeinated coffee, premium and herbal teas.

Minimum of 25 guests. Service time of 60 minutes.

Oak City

35.00/person

Salads (Choice of Two):

Garden, Caesar, Spring Greens, Pasta, Potato, Coleslaw, Texas Kind Potato

Entrée (Choice of Two):

Bistro Steak Medallions, Blackened Prime Rib, Lemon Parmesan Chicken, Southern Fried Chicken, Chicken Parmesan, Chicken Beaugard, Grilled Salmon, Mahi & Shrimp, Shrimp & Grits, Roasted Pork Loin,

Eastern NC BBQ, Vegetable or Bolognese Baked Ziti

Vegetables (Choice of Two):

Vegetable Medley, Squash Medley, Steamed Broccoli, Green Beans, Honey Glazed Baby Carrots, Corn on the Cob, Field Peas

Starches (Choice of Two):

Roasted Yukon Gold Fingerling Potatoes, Roasted Garlic Mashed Potatoes, Rice Pilaf, Baked Mac and Cheese

Italian

26.00/person

Served with fresh garden salad with choice of two dressings and warm rolls and butter. Chicken Parmesan, Italian Sausage with sautéed peppers & onions, Pasta with Marinara OR Alfredo Sauce, choice of Vegetable or Bolognese Baked Ziti, Chef's choice of vegetables, Garlic Bread.

Southwestern

26.00/person

Served with fresh garden salad with choice of two dressings and warm rolls and butter. Beef and chicken fajitas with warm flour tortillas, tortilla baskets, chips, shredded lettuce, tomatoes, guacamole, salsa, cheese, Mexican rice and black beans.

Southern

26.00/person

Served with fresh garden salad with choice of two dressings and warm rolls and butter. Fried Chicken, Eastern NC BBQ, baked beans, mashed potatoes, green beans, coleslaw, green salad.

Salad Bar

20.00/person

Fresh salad bar assortment of Romaine, spring mix and iceberg lettuce and accompanied with cherry tomatoes, black olives, red onions, carrots, cucumbers, beets, pepperoncini and assorted dressings.

Add Potato Bar: Jumbo Idaho potatoes, steamed broccoli, cheese sauce, whipped sweet cream butter, smoked bacon crumbles, Cheddar cheese and sour cream. +7.50/person

Add Choice of Soup: Chicken noodle, vegetable, tomato bisque, vegetable beef or broccoli and cheese. +5.00/person

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Hot Hors d'oeuvres

Per 100 pieces. Service time of 60 minutes.

Peppered beef tenderloin on toasted baguette, topped with sundried tomatoes	250.00
Sweet & sour meatballs	150.00
Coconut shrimp with marmalade sauce	300.00
Mini crab cakes with ancho corn relish	250.00
Crab dip with toasted garlic naan	175.00
Pot stickers with sweet & sour sauce	200.00
Vegetable spring rolls with honey wasabi sauce	200.00
Chicken fingers with honey mustard and ranch dressings	150.00
Spicy bourbon buffalo wings with house made blue cheese dressing	225.00
Spinach Artichoke dip with toasted garlic naan	225.00
Spanakopita	150.00
Bacon wrapped scallops	325.00
Breaded ravioli with marinara	200.00

Cold Hors d'oeuvres

Per 100 pieces. Service time of 60 minutes.

Jumbo cocktail shrimp	300.00
Petite sandwich rolls with ham, turkey and roast beef	275.00
Bruschetta with tomato and basil	150.00
Tri-colored tortilla chips with fresh salsa and guacamole	125.00
Assorted gourmet canapés	300.00
Mexican pinwheels	175.00

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Hot Hors d'oeuvres Packages

Service time of 60 minutes.

Hillsborough:

Domestic cheese and fruit display
Vegetable crudité with dip
Bruschetta
Blazing bourbon buffalo wings
Breaded cheese ravioli
Pot stickers with duck sauce
Spring rolls
Mexican pinwheels
Meatballs, choice of BBQ, Sweet & Sour or Swedish

31.95/person

Edenton:

Domestic cheese and fruit display
Peppered beef
Jumbo Shrimp
Spanakopita
Bourbon glazed ham carving
Bruschetta
Spring rolls with soy honey wasabi sauce

30.95/person

Premium Hors d'oeuvres Packages

Service time of 60 minutes.

Dawson:

Around the World cheese display
Vegetable crudité with dip
Bruschetta
Meatballs, choice of BBQ, Sweet & Sour or Swedish
Breaded cheese ravioli
Spring rolls with soy honey wasabi sauce
Chicken fingers with honey mustard and ranch dressings
Pasta station
Citrus marinated carved breast of turkey
Non-alcoholic fruit punch

35.95/person

Harrington:

Around the World cheese display
Vegetable crudité with dip
Crab dip with toasted garlic naan
Fruit fondue
Porcini crusted tenderloin of carved beef
Bruschetta
Chef's assorted canapés
Pasta Station
Chicken fingers with honey mustard and ranch dressings
Coconut Shrimp with a spicy marmalade sauce
Potato Cakes
Non-alcoholic fruit punch

39.95/person

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Action Stations

All stations require a uniformed chef, a fee of \$35.00/hour. Service time of 60 minutes.

Tenderloin of Beef (<i>serves 25</i>)	350.00
Served with horseradish cream, stone ground mustard and warm rolls.	
Roasted Turkey Breast (<i>serves 25</i>)	225.00
Served with orange cranberry sauce, citrus aioli and warm rolls.	
Cajun Prime Rib (<i>serves 40</i>)	375.00
Served with horseradish cream, stone ground mustard, mayonnaise and warm rolls.	
Honey Glazed Ham (<i>serves 40</i>)	275.00
Served with stone ground mustard, citrus aioli and warm rolls.	
Pasta Station	12.00/person
Rotelle and penne pasta with marinara and alfredo sauces, served with pepperoncini, mushrooms, ripe olives, sweet peppers and parmesan cheese.	
Stir Fry Station	14.00/person
Fresh selection of stir fry vegetables, beef, chicken, shrimp and fried rice.	

Displays

Service time of 60 minutes.

Assorted Cheese (<i>serves 50</i>)	300.00
Cheddar, Swiss, smoked gouda, pepper jack and muenster cheeses served with assorted gourmet crackers and baguette.	
Gulf Coast Fruit Fondue (<i>serves 50</i>)	275.00
Fresh strawberries, honeydew, cantaloupe and pineapple served with pound cake and chocolate Fondue.	
Cajun Crudité (<i>serves 50</i>)	175.00
Assortment of fresh seasonal vegetables with Cajun dip and house made blue cheese dressing.	
Sliced Fresh Fruit (<i>serves 50</i>)	250.00
An assortment of fresh seasonal fruits and berries with yogurt dip.	
Mini Viennese Dessert Table (<i>minimum of 25</i>)	9.95/person
Display of miniature desserts including Petit Fours, Tarts, Profiteroles, Éclairs, Baklava and Chocolate Covered Strawberries	

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Beverage Service

A full bar, open or cash, is available for your private function. Bartenders are required for all beverage service. Bartender fees include a rate of \$75.00 per hour, per bartender, with a minimum of two hours of service time.

Host Bar

An open bar may include full liquor selections of beer & wine only. Mixers and garnishes are standard for all bars. The hosted bar final balance is based on the number of drinks served formally kept by Hotel personnel. Final balance is due at end of function.

Beer/Wine/Soda	13.00/person	1st hour
Beer/Wine/Soda	7.00/person	Each additional hour
House brands	18.00/person	1st hour
House brands	12.00/person	Each additional hour
Premium brands	25.00/person	1st hour
Premium brands	15.00/person	Each additional hour

Cash Bar

The banquet cash bar set up includes your choice of premium or house liquors, choice of premium or house wines, choice of domestic and imported beers, an assortment of sodas and juices.

Premium Brand Liquors	8.00/drink
House Brand Liquors	6.00/drink
Premium Wines	7.00/drink
House Wines	5.00/drink I 20.00/bottle
Imported Beers	5.00/drink
Domestic Beers	4.00/drink
Fruit Punch	24.00/gallon
Champagne Punch	40.00/gallon
Premium Champagne	50.00/bottle
House Champagne	25.00/bottle
Sparkling Cider	18.00/bottle
Champagne Toast	3.50/person
Sparkling Cider Toast	2.50/person
Assorted Sodas	2.50/can
Water	2.50/bottle

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Meeting's Package

To simplify your meeting needs, we offer specialized break packages. Minimum of 15 guests.
Service provided for 60 minutes for breakfast and 30 minutes for mid-morning and afternoon breaks.

Served with freshly coffee and hot tea service, sodas and waters.
Condiments to include cream cheese, butter, honey and fruit preserves.

The Oaks	45.00/person
All Day Beverage Service	
Early Morning Breakfast:	
Selection of chilled fruit juices, sliced seasonal fruit and berries, assorted bagels, assorted flavored yogurts	
Lunch (<i>Choose One</i>):	
Classic Deli, Salad & Potato Bar, All-American Cookout or Southwestern	
Afternoon Break (<i>Choose One</i>):	
Cookie Corner, Sweet & Salty, Ice Cream Social, Healthy Delight or Southwestern	
The Sir Walter	25.00/person
All Day Beverage Service	
Afternoon Break (<i>Choose One</i>):	
Cookie Corner, Sweet & Salty, Ice Cream Social, Healthy Delight or Southwestern	
The State House	13.00/person
All Day Beverage Service	

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Audio-Visual Services

The Holiday Inn Raleigh Downtown has partnered with a third party service company. The Hotel has access to any or all audio-visual needs a group may need as planned. With limited equipment onsite, last minute requests may not always be available.

LCD Projector Package

3000 Lumen LCD Projector, 8' Screen, Projection Cart, Cabling	395.00
5000 Lumen LCD Projector, 8' Screen, Projection Cart, Cabling	495.00

LCD Support Package

8' Screen, Projection Cart, Cabling	85.00
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Sound System Package

Two Powered Speakers with Stands, 4 Channel Mixer, Podium Microphone, Cabling	250.00
Upgrade to Wireless Microphone	330.00
Four Powered Speakers with Stands, 4 Channel Mixer, Podium Microphone, Cabling	400.00
Upgrade to Wireless Microphone	480.00

Video Package

BD/DVD Player, 55" Plasma Monitor and all Cabling	325.00
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Meeting Accessories

AUDIO		VIDEO	
Wired Microphone	35.00	LCD Projector (3000 Lumens)	350.00
Wireless Microphone (<i>Handheld or Lavalier</i>)	120.00	LCD Projector (5000 Lumens)	450.00
Powered Speaker with Stand	75.00	8' Projector Screen	60.00
4 Channel Mixer	40.00	Dress Kit	250.00
8 Channel Mixer	80.00	MISCELLANEOUS	
Audio Player, CD or MP3	50.00	Flipchart with Markers	35.00
Audio Patch	35.00	Whiteboard with Markers (3' x 4')	50.00
LABOR		Easel	15.00
Audio/Visual Labor	75.00/hr	Extension Cable/Power Strip	20.00
		LED Uplight (<i>various colors available</i>)	45.00
		Conference Phone	90.00
		Slide Advancer/Laser Pointer	40.00

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Catering Policies

Food and Beverage Services

The Holiday Inn Raleigh Downtown is responsible for the quality and freshness of the food served to our guests. Due to the current health regulations, all food served at the hotel must be prepared by our culinary staff. Food may not be removed from the premises after it has been prepared and served. The sale and service of alcoholic beverages are regulated by the State of NC. As a licensee, this Hotel is responsible for the administration of the regulations. It is a policy, therefore, that alcoholic beverages cannot be brought into any function or banquet space of the Hotel from the outside.

Administrative Fees

All Catering and Banquet charges are subject to fees including a 22% service charge and all applicable taxes.

Entrée Selections

In the event that your group requires a split menu, entrée are limited to a maximum of 2 selections. There may be an additional charge for this service. The Hotel requires that the client produces place cards identifying the particular entrée selection per each guest. If the Hotel needs to produce more than the initial amount guaranteed for a specific entrée, the client is responsible for paying for those additional meals.

Service Times

All break, beverage and buffet service times are scheduled for 60 minutes and include refreshing and/or replenishing as needed.

Guarantees

A guaranteed attendance is required for all meal functions four (4) business days prior to the first scheduled function date and is not subject to reduction. If the Catering Office is not advised by this time, the estimated figure will automatically become the guarantee. Revisions in your group counts, times, dates or meal functions may necessitate renegotiating the charges. We will be prepared to serve up to 5% over the guarantee.

Menu Pricing

The quotation herein is subject to a proportionate price increase to meet increased cost of food, beverages, labor, etc. Quotation cannot be guaranteed until 60 days prior to first scheduled function takes place.

Billing

An acceptable form of payment must be agreed upon during the initial booking arrangements. Acceptable forms include advance deposit or prepayment, direct billing (subject to approval) or a completed credit card authorization form.

Security

The Hotel does not assume responsibility for damage or loss of merchandise or articles left on premise prior to, during or following any event. Arrangements for security to monitor equipment or merchandise may be made through the Catering Department prior to the event.

Decorations

The Catering Department will be happy to assist you with arranging freshly cut flowers, centerpieces, themed décor, etc. The Hotel will not permit affixing anything to walls, floors, ceilings or equipment with nails, staples, tape or any other substance or device. Use of open flames, birdseed, rice or silly string is prohibited. If any such items are used, a cleanup fee plus any additional damage fees will be added to the final bill.

Cancellation

In the event of cancellation of a function or event, written notification must be received the Hotel. Cancellation fees will apply as outlined below:

0 - 30 days prior to event: 100% of estimated charges

I have read and understand the Holiday Inn Raleigh Downtown Catering Policies as explained above.

Authorized Signer: _____

Organization Name: _____

Date: _____