



*Holiday Inn*<sup>®</sup>

GURNEE CONVENTION CENTER



## CATERING EVENTS 2017 MENUS

6161 WEST GRAND AVENUE  
GURNEE, IL 60031  
847.336.6300  
[holidayinn.com/gurnee-il](http://holidayinn.com/gurnee-il)



**Holiday Inn®**  
**GURNEE CONVENTION CENTER**

## **BREAKFAST CONTINENTAL**

MINIMUM OF 25 GUESTS

ALL BUFFETS INCLUDE ASSORTED FRESHLY SQUEEZED JUICE, BREWED COFFEES AND HERBAL TEAS

BUFFET SERVICE – 90 MINUTES

TRADITIONAL \$16

ASSORTED BREAKFAST PASTRIES  
BAGELS & WHIPPED CREAM CHEESE  
BUTTER & FRUIT PRESERVES

DELUXE \$19

ASSORTED BREAKFAST PASTRIES  
BAGELS & WHIPPED CREAM CHEESE  
SEASONAL SLICED FRUIT DISPLAY  
CINNAMON BUNS AND CROISSANTS  
FRUIT YOGURT  
BUTTER AND FRUIT PRESERVES

HEALTHY \$21

WHOLE GRAIN BREADS, MUFFINS AND FRUIT SCONES  
BAGELS & WHIPPED CREAM CHEESE  
SEASONAL SLICED FRESH FRUIT WITH GRAPEFRUIT AND BERRIES  
STEEL CUT OATMEAL WITH BROWN SUGAR AND SKIM MILK  
DRIED FRUIT AND HOUSEMADE GRANOLA  
FRUIT YOGURT  
BUTTER AND FRUIT PRESERVES

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## **BREAKFAST**

### **FULL BREAKFAST BUFFETS**

MINIMUM OF 25 GUESTS

ALL BUFFETS INCLUDE ASSORTED FRESHLY SQUEEZED JUICE, BREWED COFFEES AND HERBAL TEAS

BUFFET SERVICE – 90 MINUTES

#### **ALL AMERICAN \$24**

ASSORTED BREAKFAST PASTRIES  
BAGELS & WHIPPED CREAM CHEESE  
SEASONAL SLICED FRUIT DISPLAY  
BUTTER & FRUIT PRESERVES  
SCRAMBLED EGGS  
APPLEWOOD BACON AND COUNTRY SAUSAGE LINKS  
HASH BROWN POTATOES

#### **EXECUTIVE \$26**

ASSORTED BREAKFAST PASTRIES  
WHEAT AND WHITE TOAST  
BAGELS & WHIPPED CREAM CHEESE  
SEASONAL SLICED FRUIT DISPLAY  
BUTTER, FRUIT PRESERVES, WARM MAPLE SYRUP  
SCRAMBLED EGGS  
BLUEBERRY PANCAKES OR CINNAMON AND VANILLA FRENCH TOAST  
APPLEWOOD BACON AND COUNTRY SAUSAGE LINKS  
POTATOES O'BRIEN

#### **HEALTHY START \$29**

WHOLE GRAIN BREADS, MUFFINS AND FRUIT SCONES  
BAGELS & WHIPPED CREAM CHEESE  
SEASONAL SLICED FRESH FRUIT WITH GRAPEFRUIT AND BERRIES  
STEEL CUT OATMEAL WITH BROWN SUGAR  
DRIED FRUIT AND HOUSEMADE GRANOLA  
FRUIT YOGURT  
SCRAMBLED EGG WHITES  
TURKEY BACON AND SAUSAGE  
BUTTER AND FRUIT PRESERVES

**A CUSTOMARY TAXABLE 21% SERVICE CHARGE AND APPLICABLE SALES TAX WILL BE ADDED TO ALL PRICES. PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE**



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## **BREAKFAST ENHANCEMENTS**

ADD ANY OF THESE ENHANCEMENTS TO YOUR BREAKFAST BUFFETS. ALL PRICES ARE PER PERSON UNLESS STATED.

STEEL CUT OATMEAL \$4  
BROWN SUGAR AND RAISINS

SEASONAL FRUIT DISPLAY \$4

WHOLE FRUIT \$2  
PER PIECE

ASSORTED YOGURT \$3

ASSORTED MUFFINS OR DANISH  
\$36 PER DOZEN

BAGELS WITH CREAM CHEESE  
\$36 PER DOZEN

ASSORTED BREAKFAST SANDWICHES \$5

APPLEWOOD BACON OR SAUSAGE LINKS \$4

SCRAMBLED EGGS \$5

BREAKFAST PIZZA \$4

BLUEBERRY PANCAKES OR FRENCH TOAST \$4

OMELET STATION \$5

ADD A CHEF ATTENDED STATION TO ANY OF THE  
BREAKFAST BUFFETS WHERE OMELETS WILL BE MADE TO  
ORDER WITH ALL THE TOPPING FOR YOUR GUESTS

PLUS ATTENDANT FEE \$75



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## BEVERAGES A LA CARTE

WE PROUDLY SERVE COCA COLA PRODUCTS \$4

GOLD PEAK SWEET AND UNSWEET ICED TEA \$4

BOTTLED DISTILL AND SPARKLING WATER \$4

ASSORTED BOTTLED FRUIT JUICES \$5

ASSORTED BOTTLED NAKED FRUIT SMOOTHIES \$6

RED BULL ENERGY DRINK \$6

ASSORTED VITAMIN WATER \$5

BREWED COFFEES AND HERBAL TEAS \$40  
PER GALLON

LEMONADE OR FRUIT PUNCH \$36  
PER GALLON

SIGNATURE WATERMELON LIMEADE \$37  
PER GALLON

A CUSTOMARY TAXABLE 21% SERVICE CHARGE AND APPLICABLE SALES TAX WILL BE ADDED TO ALL PRICES. PRICE ARE SUBJECT TO CHANGE WITHOUT NOTICE



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### BREAKS THEMED

ALL THEMED BREAKS ARE ACCOMPANIED WITH BREWED COFFEES AND HERBAL TEAS. ALL PRICES ARE PER PERSON UNLESS STATED.

BAKERS DOZEN \$13

ASSORTED BAKED COOKIES, LEMON BARS, RASPBERRY BARS, 2% AND CHOCOLATE MILK

ENERGIZER \$15

KASHI AND NUTRIGRAIN BARS, WHOLE FRUIT, TRAIL MIX, ASSORTED YOGURT

POWER \$16

VEGETABLE CRUDITE AND HUMMUS, WHOLE FRUIT, GATORADE, RED BULL AND BOTTLED WATER

WRIGLEY FIELD \$12

BUTTER POPCORN, CRACKER JACKS, WARM PRETZELS WITH MUSTARD, ICE CREAM BARS, ASSORTED SODAS AND BOTTLED WATER

SOUTH OF THE BORDER \$11

TORTILLA CHIPS WITH SALSA AND GUACAMOLE, CHURROS, ASSORTED SODAS AND BOTTLED WATERS

ASSORTED BOTTLED NAKED FRUIT SMOOTHIES \$6

PER EACH

RED BULL ENERGY DRINK \$6

PER EACH

ASSORTED VITAMIN WATER \$5

PER EACH

BREWED COFFEES AND HERBAL TEAS \$40

PER GALLON

LEMONADE OR FRUIT PUNCH \$36

PER GALLON

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## **BREAKS A LA CARTE**

### **SWEET**

ASSORTED MINI CANDY BARS \$8 PER DOZEN

ASSORTED ICE CREAM BARS \$18 PER DOZEN

ASSORTED BAKED COOKIES OR BROWNIES \$39 PER DOZEN

RASPBERRY OR LEMON BARS \$39 PER DOZEN

### **SALTY**

HOUSEMADE POTATO CHIPS WITH ONION DIP \$4 PER PERSON

TORTILLA CHIPS WITH HOUSE MADE SALSA \$4 PER PERSON

WARM SOFT PRETZELS WITH MUSTARD AND CHEESE SAUCE \$42 PER DOZEN

DELUXE MIXED NUTS \$4 PER PERSON

HOT BUTTERED POPCORN WITH ASSORTED SPICES \$3 PER PERSON

DOMESTIC CHEESE DISPLAY \$9 PER PERSON

ARTISIAN BREADS AND CRACKERS

### **HEALTHY**

FRUIT AND YOGURT SMOOTHIES \$5 PER PERSON

KASHI AND NUTRIGRAIN BARS \$36 PER DOZEN

WHOLE FRUIT \$2 PER PIECE

SEASONAL FRUIT DISPLAY \$4 PER PERSON

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## GURNEE CONVENTION CENTER

### ALL DAY MEETING PACKAGES

ALL DAY MEETING PACKAGES WILL INCLUDE AV PACKAGE TO CONSIST OF 8'X8' SCREEN, LCD PROJECTOR PACKAGE AND FLIP CHART WITH MARKERS

#### **TURQUOISE 49 PER PERSON**

##### **MORNING WAKE UP**

TRADITIONAL

ASSORTED BREAKFAST PASTRIES

BAGELS & WHIPPED CREAM CHEESE

BUTTER & FRUIT PRESERVES

BREWED COFFEES & TEAS

##### **MID-MORNING REFRESH (BASED ON 60 MINUTES OF CONTINUOUS SERVICE)**

BREWED COFFEES & TEAS

ASSORTED COCA COLA PRODUCTS

##### **AFTERNOON BREAK**

ASSORTED HOME BAKED COOKIES

WARM JUMBO SOFT PRETZELS WITH DIJON MUSTARD

BREWED COFFEES & TEAS

ASSORTED COCA COLA I PRODUCTS

For multiple day meetings, please see you Catering Representative for more afternoon break options

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## **ALL DAY MEETING PACKAGES**

ALL DAY MEETING PACKAGES WILL INCLUDE AV PACKAGE TO CONSIST OF 8'X8' SCREEN, LCD PROJECTOR PACKAGE AND FLIP CHART WITH MARKERS

**RUBY 65 PER PERSON**

ALL DAY MEETING PACKAGE WITH LUNCH FOR GROUPS LESS THAN 25 GUESTS

### **MORNING WAKE UP**

TRADITIONAL

SEASONAL FRUIT DISPLAY

ASSORTED BREAKFAST PASTRIES

BAGELS & WHIPPED CREAM CHEESE

BUTTER & FRUIT PRESERVES

BREWED COFFEES & TEAS

**MID-MORNING REFRESH** (BASED ON 60 MINUTES OF CONTINUOUS SERVICE)

BREWED COFFEES & TEAS

ASSORTED COCA COLA PRODUCTS

### **LUNCH TIME**

CHOICE FROM HOLIDAY INN PRE-ORDER MENU

### **AFTERNOON BREAK**

ASSORTED HOME BAKED COOKIES

WARM JUMBO SOFT PRETZELS WITH DIJON MUSTARD

BREWED COFFEES & TEAS

ASSORTED COCA COLA PRODUCTS

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## **ALL DAY MEETING PACKAGES**

ALL DAY MEETING PACKAGES WILL INCLUDE AV PACKAGE TO CONSIST OF 8'X8' SCREEN, LCD PROJECTOR PACKAGE AND FLIP CHART WITH MARKERS

### **DIAMOND 70 PER PERSON**

ALL DAY MEETING PACKAGE WITH LUNCH FOR GROUPS WITH A MINIMUM OF 25 GUESTS OR MORE

### **MORNING WAKE UP**

TRADITIONAL

SEASONAL FRUIT DISPLAY

ASSORTED BREAKFAST PASTRIES

BAGELS & WHIPPED CREAM CHEESE

BUTTER & FRUIT PRESERVES

BREWED COFFEES & TEAS

### **MID-MORNING REFRESH (BASED ON 60 MINUTES OF CONTINUOUS SERVICE)**

BREWED COFFEES & TEAS

ASSORTED COCA COLA PRODUCTS

### **LUNCH TIME**

CHOICE OF ONE OF THE FOLLOWING DISPLAYED LUNCH BUFFETS

DELI EXPRESS

BACKYARD BBQ

UNDER THE TUSCAN SUN

TASTE OF INDIA

ASIAN

SOUTH OF THE BORDER

### **AFTERNOON BREAK**

ASSORTED HOME BAKED COOKIES

WARM JUMBO SOFT PRETZELS WITH DIJON MUSTARD

BREWED COFFEES & TEAS

ASSORTED COCA COLA PRODUCTS

For multiple day meetings, please see you Catering Representative for more afternoon break options

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## LUNCH

### PLATED (CHOICE OF SOUP OR SALAD, ENTRÉE AND DESSERT)

ALL PLATED LUNCHES INCLUDE WARM ROLLS AND WHIPPED BUTTER, BREWED COFFEES AND HERBAL TEAS

#### SOUP

CHICKEN NOODLE SOUP

TOMATO BISQUE WITH CHIVE CRÈME FRAICHE

MINISTRONE

NEW ENGLAND CLAM CHOWDER

#### SALAD

HOUSE SALAD WITH YOUR CHOICE OF DRESSING

TOSSed CEASAR SALAD

ROASTED BEET SALAD WITH GOAT CHEESE, MANDARIN ORANGES, TOASTED WALNUTS, HONEY DIJON VINAIGRETTE

#### DESSERT

FRENCH CHEESECAKE WITH STRAWBERRY SAUCE

DARK CHOCOLATE MOUSSE CUP

APPLE TART WITH CINNAMON WHIPPED CREAM

CHOCOLATE CAKE SHAKE SHOOTER WITH RASPBERRY COULIS AND WHIPPED CREAM

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## LUNCH

### PLATED (CHOICE OF SOUP OR SALAD, ENTRÉE AND DESSERT)

#### ENTREES

SLICED BEEF WITH CHIMICHURRI \$30  
GARLIC GREEN BEANS, FINGERLING POTATOES

8 OZ PRIME RIB \$36  
BROCOLI SPEARS, LOADED BAKED POTATO, AU JUS, HORSE RADISH CRÈME FRAICHE

GRILLED BREAST OF CHICKEN \$28  
ROASTED ROOT VEGETABLES, CHARDONNAY CREAM, BUTTER WHIPPED POTATOES

MUSHROOM AND TOMATO STRUDEL \$28  
SAUTEED SPINACH WITH SHALLOTS, POMODORO SAUCE

FIVE CHEESE RAVIOLI \$26  
VODKA CREAM SAUCE, GOAT CHEESE, BASIL

PARMESAN CRUSTED TILAPIA \$28  
ROASTED SQUASH AND ZUCCHINI, CAULIFLOWER RICE BLEND, LEMON BUTTER SAUCE

## LUNCH

### PRE-ORDER LUNCH MENUS

PRE-ORDER LUNCH MENUS ARE DESIGNED FOR GROUPS OF 20 GUESTS OR LESS. ASK YOUR CATERING REPRESENTATIVE FOR OUR CURRENT PRE-ORDER MENUS \$22

BOXED LUNCHESES \$20  
INCLUDES WHOLE FRUIT, KETTLE CHIPS, COOKIE, SODA OR BOTTLE WATER

CHOICE OF:  
ROAST BEEF, CHEDDAR, KAISER ROLL  
TURKEY BREAST, PROVOLONE, MUTLI GRAIN BREAD  
HAM AND SWISS, SOURDOUGH  
GRILLED VEGETABLE AND PORTOBELLO, CIABATTA

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## LUNCH BUFFET

MINIMUM OF 25 GUESTS

ALL BUFFETS INCLUDE WARM ROLLS AND WHIPPED BUTTER, BREWED COFFEES AND ICED TEA

BUFFET SERVICE – 90 MINUTES

### DELI EXPRESS

\$24

GARDEN SALAD WITH BALSAMIC AND RANCH, PASTA SALAD, COUNTRY POTATO SALAD, SLICED ROAST BEEF, TURKEY AND HAM, ASSORTED CHEESES, LETTUCE, TOMATO, RED ONION, PICKLE, ASSORTED MULTI GRAIN BREADS AND KAISER ROLLS, ASSORTED COOKIES AND BROWNIES

### BACKYARD BBQ

\$28

COUNTRY POTATO SALAD, SUPERFOOD COLESLAW, HAMBURGERS, ALL BEEF HOT DOGS, BBQ PULLED PORK, ASSORTED KAISER ROLLS AND BUNS, CORN ON THE COB, BAKED BEANS, BLUEBERRY AND APPLE PIE

### UNDER THE TUSCAN SUN

\$29

ZUPPA TOSCANA SOUP, CEASAR SALAD, HERBED GARLIC BREAD, FETTUCINE ALFREDO WITH CHICKEN, BEEF TENDERS WITH RED WINE DEMI GLACE, MINI TIRAMISU AND CHEESECAKE

### TASTE OF INDIA

\$27

SAMOSAS WITH TAMARIND AND MINT CHUTNEY, CHICKEN KABOB, DAL MIX, CHICKEN TIKKA, BASMATI RICE, WARM NAAN, GALUB JAMON, MANGO LASSI SHOTS

### ASIAN

\$27

MISO SOUP, SWEET AND SOUR CHICKEN, KOREAN KALBI BEEF, VEGETABLE FREID RICE, JAMSINE RICE, STIR FRIED VEGETABLES, BROWNIES WITH 5 SPICE CARAMEL SAUCE

### SOUTH OF THE BORDER

\$28

CHICKEN TORTILLA SOUP, MIXED GREENS WITH ROASTED CORN, BLACK BEANS, JICAMA, QUESO FRESCO, CILANTRO LIME VINAIGRETTE, POBLANO AND CHEESE QUSADILLAS, TEQUILA MARINATED BEEF FAJITAS, SPANISH RICE, CHURROS WITH CHOCLATE AND CARAMEL SAUCES

BUFFETS ARE DESIGNED FOR A MINIMUM OF 25 GUESTS. A FEE OF \$100 WILL BE ASSESSED FOR GROUPS LESS THAN 25 GUESTS. A CUSTOMARY TAXABLE 21% SERVICE CHARGE AND APPLICABLE SALES TAX WILL BE ADDED TO ALL PRICES. PRICE ARE SUBJECT TO CHANGE WITHOUT NOTICE



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## DINNER BUFFETS

MINIMUM OF 25 GUESTS

ALL BUFFETS INCLUDE BREWED COFFEES AND ICED TEA

BUFFET SERVICE – 90 MINUTES

HOME SWEET HOME \$38

CHICKEN NOODLE SOUP  
GARDEN SALAD WITH RANCH AND BALSAMIC DRESSING  
MEATLOAF WITH CHIPOTLE KETCHUP  
DEEP DISH CHICKEN POT PIE  
BUTTER WHIPPED MASHED POTATOES  
GARLIC GREEN BEANS  
BREAD PUDDING WITH BOURBON CARAMEL SAUCE

SOUTHERN STYLE \$36

GARDEN SALAD WITH RANCH AND BALSAMIC DRESSING  
COLLARD GREENS  
SPICY BUTTERMILK FRIED CHICKEN  
FRIED CATFISH FILLET  
BAKED MAC N CHEESE  
SOUTHERN STYLE CORNBREAD  
BANANA PUDDING

GOURMET BUFFET \$36

CHICKEN DUMPLING SOUP  
HOUSE SALAD WITH WATERMELON RADISH, CARROTS,  
GRAPE TOMATOES, RED ONION VINAIGRETTE  
TORTELLINI SALAD WITH ROASTED ARTICHOKE, FETA  
CHEESE  
GRILLED CHICKEN WITH ARTICHOKE, FRESH  
MOZZARELLA, ROASTED TOMATO BASIL SAUCE  
SEARED SALMON WITH ORANGE GLAZE  
GRILLED ZUCCHINI AND SQUASH PATT PANS  
CHOCOLATE CAKE SHOOTERS WITH RASPBERRY COULIS  
BERRY MOUSSE CUPS

MEDITERRANEAN \$38

SOUP OF THE DAY  
GREEK SALAD WITH FETA, KALAMATA OLIVES, HERBED  
CROUTONS, PEPPERCINI, OREGANO VINAIGRETTE  
HUMMUS WITH WARM PITA POINTS  
SAFFRON RICE  
GREEK HERBED BONE IN CHICKEN  
GREEK STYLE PORK CHOPS  
GRILLED ROOT VEGETABLES WITH BALSAMIC GLAZE  
FETA WHIPPED MASHED POTATOES  
BAKLAVA

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### DINNER BUFFETS

MINIMUM OF 25 GUESTS  
ALL BUFFETS INCLUDE BREWED COFFEES AND ICED TEA  
BUFFET SERVICE – 90 MINUTES

**HOLIDAY INN SIGNATURE** \$40

**CHOOSE THREE (3) STARTERS:**

SOUP OF THE DAY  
GARDEN SALAD WITH TWO (2) DRESSINGS  
GRILLED ROOT VEGETABLE SALAD WITH BALSAMIC GLAZE  
CAESAR SALAD WITH PARMESAN  
TOMATO CUCUMBER SALAD WITH FETA, BALSAMIC AND CHIVE OIL  
HUMMUS WITH LEMON OLIVE OIL, WARM NAAN

**CHOOSE THREE (3) ENTREES:**

GRILLED SALMON WITH LEMON ROSEMARY BUERRE BLANC  
SEARED CHICKEN BREAST WITH CHARDONNAY CREAM  
SLICED BEEF TENDERS WITH CABERNET REDUCTION  
PENNE PASTA WITH SPINACH, CAPERS, SUNDRIED TOMATOES, PARMESAN IN GARLIC WHITE WINE BROTH  
PAN SEARED TILAPIA, PINEAPPLE SALSA  
PORKLOIN WITH DRIED CHERRY DEMI GLACE  
LONDON BROIL WITH PINK PEPPERCORN DEMI GLACE  
GRILLED SALMON WITH RED ONION VINAIGRETTE

**CHOOSE ONE SEASONAL STARCH AND ONE VEGETABLE:**

WILD RICE PILAF  
WHITE CHEDDAR WHIPPED POTATOES  
BUTTER WHIPPED POTATOES  
CAULIFLOWER RICE BLEND  
BAKED MAC AND CHEESE  
ROASTED SWEET FINGERLING POTATOES  
ROASTED ROOT VEGETABLES  
GARLIC GREEN BEANS

**CHOOSE TWO (2) DESSERTS:**

MINI FRENCH STYLE CHEESECAKE  
MINI TIRAMISU  
FLOURLESS CHOCOLATE CAKE SQUARES  
CARAMEL APPLE BARS

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### DINNER PLATED

ALL PLATED DINNERS INCLUDE WARM ROLLS AND WHIPPED BUTTER, COFFEE AND TEA SERVICE, CHOICE OF ONE STARTER OR SALAD AND ONE DESSERT.

#### **SALADS AND STARTERS (CHOICE OF ONE)**

GARDEN SALAD WITH TWO (2) DRESSINGS

BEEF SALAD WITH GOAT CHEESE, MANDARIN ORANGES, WALNUTS, HONEY DIJON VINAIGRETTE

TOSSED CAESAR SALAD

GREEK SALAD WITH FETA CHEESE, KALAMATA OLIVES, PICKLED RED ONION, GRAPE TOMATOES, BALSAMIC

TOMATO CAPRESE, BASIL, OLIVE OIL, BALSAMIC GLAZE

CHICKEN DUMPLING SOUP

MINISTRONE

ITALIAN WEDDING SOUP

TOMATO BISQUE WITH CHIVE CRÈME FRAICHE

#### **POULTRY**

PAN SEARED CHICKEN BREAST WITH CHOICE OF SAUCE \$39

WILD MUSHROOM DEMI GLACE

WHITE WINE CREAM SAUCE

LEMON BEURRE BLANC

LEMON BUTTER AND CAPER SAUCE

#### **SEAFOOD**

PAN SEARED SCOTTISH SALMON

GINGER ORANGE GLAZE \$40

PAN SEARED SCOTTISH SALMON

RED ONION VINAIGRETTE \$40

AHI TUNA

SESAME CRUSTED, YUZU HOLLANDAISE \$45

RED SNAPPER

CILANTRO AND LIME BEURRE BLANC \$42

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### DINNER PLATED

ALL PLATED DINNERS ARE ACCOMPANIED WITH WARM ROLLS AND WHIPPED BUTTER, COFFEE AND TEA SERVICE, CHOICE OF ONE STARTER OR SALAD AND ONE DESSERT.

#### BEEF

6 OUNCE CENTER CUT FILET MIGNON  
RED WINE DEMI GLACE \$44

8 OUNCE RIB EYE  
HERB TRUFFLE BUTTER \$44

SLOW ROASTED 8 OUNCE PRIME RIB OF BEEF  
NATURAL AU JUS \$46

SEARED TENDER MEDALLIONS  
CHIMMICHURRI SAUCE \$43

#### STARCHES AND VEGETABLES (CHOICE OF ONE OF EACH)

BUTTER WHIPPED POTATOES  
WILD RICE PILAF  
ROASTED SWEET FINGERLING POTATOES  
LOADED BAKED POTATO  
ROASTED RED POTATOES  
CAULIFLOWER RICE BLEND

BROCCOLI SPEARS  
ROASTED SQUASH AND ZUCCHINI  
BABY CROP CARROTS  
GARLIC GREEN BEANS AND BLISTERED CHERRY TOMATOES  
ROASTED ROOT VEGETABLES  
ASPARAGUS SPEARS (ADD \$2 PER PERSON)

#### DESSERT (CHOICE OF ONE)

CHEESE CAKE WITH BERRY COULIS

CHOCOLATE MOUSSE CAKE WITH 5 SPICED CHOCOLATE SAUCE

BOURBON BANANA PUDDING WITH CARAMEL SAUCE

APPLE TART WITH WHIPPED CREAM

CHOCOLATE OR VANILLA BEAN MOUSSE CUP WITH SEASONAL BERRIES AND CHOCOLATE TUILLE

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## HORS D'OEUVRES

### PRICES ARE PER DOZEN

#### HOT

CHICKEN SATAY   BASIL PEANUT SAUCE	\$35
VEGETABLE EGG ROLLS   SWEET CHILI SAUCE	\$30
MINI FRANKS EN CROUTE   MUSTARD SAUCE	\$35
SPANAKOPITA	\$30
ASSORTED PETIT QUICHE	\$35
BEEF TERIYAKI SKEWERS	\$42
SPINACH AND CHEESE STUFFED MUSHROOMS	\$30
CHEESE STUFFED ARTICHOKE FRITTERS	\$32
COCONUT SHRIMP   MANGO HABANERO SAUCE	\$36
MINI CRABCAKES   LEMON AIOLI	\$38
SWEDISH MEATBALLS	\$35
BACON WRAPPED SCALLOPS	\$38
MINI DEEP DISH PIZZAS	\$35

#### COLD

PROSCIUTTO WRAPPED MELON	\$32
SMOKED SALMON CANAPES	\$38
ASSORTED FINGER SANDWICHES	\$30
SMOKED SALMON MOUSSE AND ENDIVE	\$38
JUMBO GULF SHRIMP   KETEL ONE COCKTAIL	\$40
ANTIPASTO SKEWERS	\$35
DELUXE CANAPES	\$35
RED AND YELLOW TOMATO BRUSCHETTA	\$30

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## CARVER AND ACTION STATIONS

*CARVING AND ACTION STATION ARE ENHANCEMENTS TO ANY PLATED OR DINNER BUFFET OPTIONS OR CAN BE COMBINED TOGETHER TO CREATE A DINNER OPTION. \$100 CARVER/ACTION STATION ATTENDANT FEE APPLIES. ONE CHEF PER 75 GUESTS. MINIMUM OF 25 GUESTS PER ACTION STATIONS.*

CARVER AND ACTION STATION SERVICE – 90 MINUTES

### CARVER STATIONS

HERB CRUSTED TENDERLOIN OF BEEF,  
PORT WINE DEMI GLACE

\$325 (SERVES 25 GUESTS)

PEPPERCORN CRUSTED PRIME RIB OF  
BEEF, GARLIC & HERBED AU JUS,  
HORSERADISH CRÈME FRAICHE

\$375 (SERVES 25 GUESTS)

PINEAPPLE HONEY GLAZED VIRGINIA  
BONE IN SPIRAL HAM, GOURMET  
MUSTARDS

\$225 (SERVES 25 GUESTS)

PORK STEAMSHIP, ROSEMARY GARLIC  
DEMI GLACE

\$250 (SERVES 25 GUESTS)

CEDAR PLANK SALMON, CAPER HERB  
TARTAR SAUCE

\$350 (SERVES 20 GUESTS)

WHOLE ROASTED TURKEY BREAST,  
CRANBERRY GLEE, DIJONAISE, GIBLET  
GRAVY

\$225 (SERVES 25 GUESTS)

### ACTION STATIONS

#### CRAZY BOWL

HERB BUTTER BAY SHRIMP, SWEET SOY MARINATED  
BEEF STRIPS, TERIYAKI CHICKEN, SNOW PEAS, BEAN  
SPROUTS, TOFU, BABY CORN, PEPPERS, MUSHROOMS,  
BROCCOLI, JASMINE RICE, VEGETABLE FRIED RICE AND  
CHINESE RICE NOODLES, TERIYAKI, SWEET AND SOUR  
AND SPICY SZECHWAN SAUCES, VEGETABLE EGG ROLLS

\$14 PER GUEST

#### CREATE YOUR OWN PASTA

WHEAT ANGEL HAIR, PENNE, TRI-COLORED TORTELLINI,  
GRILLED CHICKEN, ITALIAN SAUSAGE, LOCAL  
PEPPERONI, MUSHROOMS, PEPPERS, ONION,  
TOMATOES, FIRE ROASTED TOMATO BASIL MARINARA,  
ALFREDO, PESTO CREAM, WARM BREADSTICKS

\$12 PER GUEST

#### MARTINI MASHED

YUKON GOLD, SWEET MASHED POTATOES, BACON,  
CHIVES, MUSHROOMS, GREEN ONIONS, BROWN SUGAR,  
MINI MARSHMALLOWS, SOUR CREAM, SHREDDED JACK  
CHEESE, SALSA

\$11 PER GUEST

*LOBSTER OR CRABMEAT (ADDITIONAL \$3 PER GUEST)*

#### SUSHI

A VARIETY OF CALIFORNIA AND SPICY TUNA ROLLS  
PAIRED WITH NIGIRI SALMON, SHRIMP, TUNA, PICKLED  
GINGER, SOY, WASABI

\$450 PER STATION (100 PIECES PER STATION)

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## **BEVERAGE**

*BEVERAGE PRICES ARE PER HOUR AND PRICED PER GUEST. PACKAGE PRICES ARE CHARGED BASED ON THE GUARANTEE OR ACTUAL ATTENDANCE, IF HIGHER. \$100 BARTENDER FEE WILL APPLY UP TO THREE (3) HOURS FOR EVERY 100 GUESTS.*

### **HOUSE BAR PACKAGE**

1<sup>ST</sup> HOUR \$12 PER GUEST

EACH ADDITIONAL HOUR \$5 PER GUEST

HOUSE BRANDS: NEW AMSTERDAM VODKA AND GIN, CASTILLO RUM, SEAGRAMS 7, J&B SCOTCH, JIM BEAM 8 STAR, HOUSE TEQUILA

### **DELUXE BAR PACKAGE**

1<sup>ST</sup> HOUR \$14 PER GUEST

EACH ADDITIONAL HOUR \$6 PER GUEST

DELUXE BRANDS: SKYY AND ABSOLUT VODKA, TANQUERAY GIN, BACARDI AND CAPTAIN MORGAN, JACK DANIELS, SPICED RUM, KNOB CREEK BOURBON, JOHNNY WALKER RED, 1800

### **TOP SHELF BAR PACKAGE**

1<sup>ST</sup> HOUR \$16 PER GUEST

EACH ADDITIONAL HOUR \$7 PER GUEST

DELUXE BRANDS: GREY GOOSE, BOMBAY SAPPHIRE GIN, BACARDI AND CAPTAIN MORGAN SPICED RUM, MAKERS MARK, JOHNNY WALKER BLACK, CROWN ROYAL, PATRON

### **BEER, WINE AND SODA**

1<sup>ST</sup> HOUR \$12 PER GUEST

EACH ADDITIONAL HOUR \$3 PER GUEST

HOUSE RED AND WHITE WINES, MILLER AND BUD LIGHT, CORONA, HEINEKEN, GOOSE ISLAND 312, SHARPS NON ALCOHOLIC, ASSORTED COCA COLA PRODUCTS

ALL BEVERAGE PACKAGES INCLUDE HOUSE RED AND WIHTE WINES, MILLER AND BUD LIGHT, CORONA, HEINEKEN, GOOSE ISLAND 312, SHARPS NON ALCOHOLIC AND ASSORTED COCA COLA PRODUCTS

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**BEVERAGE**

*CASH AND HOST SPONSORED BARS ARE CHARGED BY ACTUAL NUMBER OF DRINKS CONSUMED. \$100 BARTENDER FEE AND A \$100 CASHIER FEE WILL APPLY UP TO THREE (3) HOURS FOR EVERY 100 GUESTS.*

**HOUSE**

HOUSE BRANDS: NEW AMSTERDAM VODKA AND GIN, CASTILLO RUM, SEAGRAMS 7, J&B SCOTCH, JIM BEAM 8 STAR, HOUSE TEQUILA

Mixed drinks	\$7
Rocks	\$9
Doubles	\$14
Domestic beer	\$5
Imported beer	\$6
House wine	\$7
Bottled water and soda	\$3

**DELUXE BAR PACKAGE**

DELUXE BRANDS: SKYY AND ABSOLUT VODKA, TANQUERAY GIN, BACARDI AND CAPTAIN MORGAN, JACK DANIELS, SPICED RUM, KNOB CREEK BOURBON, JOHNNY WALKER RED, 1800

Mixed drinks	\$8
Rocks	\$11
Doubles	\$16
Domestic beer	\$5
Imported beer	\$6
House wine	\$7
Bottled water and soda	\$3

**TOP SHELF BAR PACKAGE**

DELUXE BRANDS: GREY GOOSE, BOMBAY SAPPHIRE GIN, BACARDI AND CAPTAIN MORGAN SPICED RUM, MAKERS MARK, JOHNNY WALKER BLACK, CROWN ROYAL, PATRON

Mixed drinks	\$9
Rocks	\$12
Doubles	\$18
Domestic beer	\$5
Imported beer	\$6
House wine	\$7
Bottled water and soda	\$3

**BUFFETS ARE DESIGNED FOR A MINIMUM OF 25 GUESTS. A FEE OF \$100 WILL BE ASSESSED FOR GROUPS LESS THAN 25 GUESTS. A CUSTOMARY TAXABLE 21% SERVICE CHARGE AND APPLICABLE SALES TAX WILL BE ADDED TO ALL PRICES. PRICE ARE SUBJECT TO CHANGE WITHOUT NOTICE**



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## GURNEE CONVENTION CENTER

### AUDIO VISUAL

LCD PROJECTOR	\$200	FLIPCHART W/ MARKERS	\$25
10FT CRADLE SCREEN	\$100	FLIPCHART PAD	\$20
8FT CRADLE SCREEN	\$55	LASER POINTER	\$20
32" TV MONITOR	\$100	EASEL	\$20
HOUSE SOUND	\$75	EXTENSION CORD	\$10
DVD PLAYER	\$50	POWER STRIP	\$10
DIAL "9" PHONE LINE	\$25	WHITE BOARD W/ MARKERS	\$30
POLYCOM SPEAKER PHONE	\$150	NON HOTEL AV SERVICE FEE	\$125
MICROPHONE	\$30		
HANDHELD WIRELESS MIC	\$110		
LAVALIER WIRELESS MIC	\$110		
PODIUM	\$30		
4 CHANNEL MIXER	\$55		
MIC STAND	\$20		

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## BANQUET EVENT GUIDELINES

### **DEPOSITS AND PAYMENTS**

A 24% non-refundable deposit is required to secure your event and to hold space on a definite basis. An additional payment of 50% is due 90 days prior to your function, The final balance is due 14 business days prior to your function. Any overage in payment will be refunded following your function. Refunds may take up to 14 business days to process.

### **EVENT GUARANTEES**

At least 7 business days before your event, you must inform the Catering Department, in writing, of the exact number of people who will attend your event. This count will not be subject to reduction and is the minimum number of persons for which you will be charged. The services, products, fees, etc., as noted will be provided at the time of your event and you will be charged based on the event guarantee that you give us or the number of people indicated at the time you signed the sales agreement or the Banquet Event Order, whichever is greater.

### **SERVICE CHARGE**

21% service charge of the food, beverage, AV and room rental total, plus any applicable state or local tax, will be added to your account as a service charge. This service charge is not a gratuity and is the property of the hotel to cover discretionary costs of the Event.

### **SALES TAX**

The current sales tax is 9%. It is subject to change and is applicable to the entire event.

### **BALLROOM AND ADDITIONAL LABOR AND SET UP FEES**

A Room Rental fee applies for all events. Charges are based on the size of function space and is subject to tax and service charge. Changes to the room set up or additional set up the day of the event will be subject to additional fees to include tables, chairs, linens, AV needs, etc., with the exact amount to be determined by your Catering representative. (minimum hourly charge of \$100 per hour.)

### **CAKE CUTTING**

Outside cake must be purchased from a licensed bakery, A cake cutting fee of \$3.00 per person applies, Please consult your catering manager for a list of preferred vendors.

### **LOSS OR DAMAGE OF YOUR PROPERTY**

We are not responsible for any loss or damage to property belonging to your or your attendees and do not maintain insurance covering it.

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## BANQUET EVENT GUIDELINES

### **DECORATIONS AND DISPLAYS**

For the safety of person and property, no fireworks or incendiary devices may be used indoors at the hotel. All displays and/or decorations will be subject to our prior written approval and must be provided by a licensed and insured décor company. Please contact your catering manager for a list of our preferred vendors. The use of glitter, confetti, sequins At no time should any posters, displays, etc., be affixed to any wall in meeting room space or guest suite other than by specialty tape provided by the hotel. The use of glitter, sequins, confetti, push pins, tacks, pins or nails is prohibited. The use of such items will be subject to a cleaning/damage fee of \$500.00.

### **ELECTRICAL CHARGES**

DJ/Band power charges of \$200.00 applies. Increased power needs are subject to additional charges.

### **SCHEDULED EVENT TIMES**

Daytime functions are limited to 4 hour duration. Evening functions are limited to 5 hour duration. Additional hours must be approved in advance and are subject to increase bartender charges and staffing fees.

### **OUTSIDE FOOD AND BEVERAGE**

Due to state law, you may not bring into the hotel alcoholic beverages. You must obtain prior approval from us before you bring in any food or non-alcoholic beverages from outside sources. A Hold Harmless Agreement is required when food and beverage products not purchased and prepared by our hotel staff are brought in for consumption by your guests in our function space. Fees may apply for outside food and beverage.

### **AUDIO VISUAL**

The hotel has a full assortment of audio visual equipment available for rental. Please refer to our audio visual menu for pricing and availability. We encourage you to rent audio visual equipment from the Hotel as we are familiar with its operations. However, if you choose to provide your own equipment, an additional \$25 per day electrical usage fee will apply, you will be responsible for the set up, tear down, and facilitation of the equipment during the meeting and will require to provide your own technician to facilitate more complex set ups; this decision will be made by your Catering Representative. Should your group/function choose to bring in an outside audio visual vendor, you will be charged 25% retail price per day for all equipment utilized for your event.

### **PACKAGE DELIVERY**

Packages for the hotel may be delivered no earlier than (3) three business days prior to the date of the function. The Hotel is not responsible for lost or stolen materials, nor return shipping or storage of materials at the conclusion of the event. Please see your contract for shipping instructions and pricing.

### **SIGNAGE**

The hotel will provide basic signage in the hotel lobby and outside your event room. If you would like to provide additional signage, please contact your catering manager regarding hanging fees.

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