

Eat, Drink, and be Married!



Wedding Catering Guide

General Hotel Information

Catering

Our banquet menus were developed to allow you to customize your menus to best suit the needs of your guests. You have the freedom to select and create your own unique menu. Children's and special dietary meals can also be arranged. It is not permitted to bring outside food (except wedding cakes) on property. Any unconsumed items may not be removed from hotel property. Prices quoted below includes buffet style on china, with glass stemware and rolled silverware. Pre-set and plated options are available with additional charges.

Alcohol

The Holiday Inn & Suites is the only licensed authority to sell and serve alcohol on the premises. Therefore, by law, it is not permitted to bring alcohol into the hotel by outside vendors or individuals. The hotel reserves the right to refuse service to any guest that appears to be underage, without legal identification, or appears to be intoxicated. We can setup a bar inside the banquet space (cash or host) for an additional charge which includes (1) bartender for the event and the setup.

Guarantees

Your final guaranteed number of expected guests must be given 7 business days prior to your event date. After this time, the guarantee number may not be reduced. If the actual attendance exceeds the guarantee number, additional charges per person will be added to your bill.

Deposit and Payment

A non-refundable advance deposit will be required upon the return of the signed contract. The deposit will be applied to the balance of your event. Final Payment 14 days in advance is required.

Service Charge and Tax

A customary 20% taxable service charge and 6% sales tax will be applied to all food, beverage, and room rentals.

Setup and Decorating

The hotel must be made aware of any outside vendors (i.e. entertainment, florists, etc.) that requires access to any banquet space prior to the start of your event. Additional set up time maybe arranged through the sales department. We do not allow tacks, nails, or loose glitter to be used for decorating.

Breakfast

A hearty breakfast is the perfect way to start your day. We proudly offer the following options either plated or buffet style. Please note that all plated meals are subject to an additional \$2.00 per person charge.



Ask about our A la Carta Options!

Quick Start Continental

Seasonal Fresh Fruit

Assorted Muffins and Danish

Fresh Brewed Coffee, Assorted Teas, and Water

\$9.95 per person

Eye Opener Breakfast

Fluffy Scrambled Eggs

Sizzling Bacon

Skillet Browned Hash Browns

Southern Style Biscuits

Creamy White Gravy

Orange Juice

Fresh Brewed Coffee, Assorted Teas, and Water

\$13.95 per person

Beverage Options: Milk, Coffee, Assorted Teas, & Water

Lunch | Dinner
Buffets

We proudly offer the following options either plated or buffet style. Please note that all plated meals are subject to an additional \$2.00 per person charge.

All buffets are served with Iced Tea & Water | 15 person minimum

Viva Italian

Traditional Caesar Salad
Choice of 2 Entrees
Fettuccine Alfredo with Chicken
Beef Lasagna
Vegetable Lasagna
Penne Pasta with Marinara Sauce
Seasonal Vegetable Medley
Garlic Breadsticks
Choice of Dessert

\$19.95 per person

Texas Roundup

Fresh Tossed Salad
Chicken Fried Steak or Chicken Fried Steak
Creamy Country Gravy
Choice of 2 Sides
Mashed | Oven Roasted Potatoes
Rice Pilaf
Sautéed Vegetable Medley
Fresh Cut Green Beans
Fried Okra
Mac N Cheese
Hot Rolls with Butter
Choice of Dessert

\$19.95 per person

Mediterranean

Greek Salad
Pecan Crusted Chicken Breast
Pecan Cream Sauce
Penne Pasta with Choice of Sauce
Alfredo Sauce
Marinara Sauce
Grilled Vegetable Medley
Pita Bread and Hummus
Choice of Dessert

\$20.95 per person

Dessert Options for Buffets: *Tiramisu, Cheesecake with Assorted Toppings, Chocolate Mousse, Cherry | Peach | Apple | Blackberry Cobbler, Apple Pie, Chocolate Layered Cake*

Lunch | Dinner
Buffets

We proudly offer the following options either plated or buffet style. Please note that all plated meals are subject to an additional \$2.00 per person charge.

All buffets are served with Iced Tea & Water | 15 person minimum

South of the Border

Fresh Flour Tortillas
Choice of 2 Entrees
Chicken Fajitas
Beef Fajitas
Chicken Enchiladas
Beef Enchiladas
Cheese Enchiladas
Spanish Rice
Refried Beans
Chips and Salsa | Shredded Cheese
Pico De Gallo | Guacamole | Sour Cream
Fresh Sopapillas with Honey

\$20.95 per person

The Deep South

Tossed Garden Salad *or* Cole Slaw
Deep Fried Catfish
Fried Chicken Strips
French Fried Potatoes
Pinto Beans
Hushpuppies
Sliced Onions | Pickled Tomato Relish
Choice of Dessert

\$20.95 per person

The Wild West

Choice of Salad *or* Cole Slaw
Choice of Two Entrees
Slow Roasted Ribs
Sliced Beef Brisket
Stuffed Pork Tenderloin
BBQ Chicken Breast
Choice of Two Sides
Potato Salad
Mashed | Oven Roasted Potatoes
Baked Beans
Fried Okra
Fresh Cut Green Beans
Mac N Cheese
Hot Rolls with Butter or Corn Bread
Choice of Dessert

\$22.95 per person

Dessert Options for Buffets: *Tiramisu, Cheesecake with Assorted Toppings, Chocolate Mousse, Cherry | Peach | Apple | Blackberry Cobbler, Apple Pie, Chocolate Layered Cake*

Lunch | Dinner
Buffets

We proudly offer the following options either plated or buffet style. Please note that all plated meals are subject to an additional \$2.00 per person charge.

All buffets are served with Iced Tea & Water | 15 person minimum

Dual Entrees

Choice of Salad

Garden | Spinach | Caesar

Choice of 2 Entrees

Grilled Chicken Breasts with Lemon Butter Sauce

Chicken Marsala

Grilled Tilapia or Grilled Salmon

Pork Tenderloin with Apricot Glaze

Steak Kabobs

Choice of 2 Sides

Mashed | Oven Roasted Potato

Rice Pilaf

Steamed Broccoli and/or Cauliflower

Sautéed Vegetables

Green Bean Almandine

Hot Rolls with Butter

Choice of Dessert

\$26.95 per person

The Premier

Choice of Salad

Garden | Spinach | Caesar

Choice of 2 Entrees

Hand Cut Prime Rib

Grilled Salmon

Stuffed Pork Tenderloin

Southwest Grilled Chicken Breast

Grilled Boneless Rib eye

Chicken Marsala

Choice of 2 Sides

Twice Baked Potato | Mashed | Oven Roasted

Rice Pilaf

Steamed Broccoli

Sautéed Vegetables

Green Bean Almandine

Mac N Cheese

Hot Rolls with Butter

\$30.95 per person

Dessert Options for Buffets: *Tiramisu, Cheesecake with Assorted Toppings, Chocolate Mousse, Cherry | Peach | Apple | Blackberry Cobbler, Apple Pie, Chocolate Layered Cake*

Action Stations

Action Stations can be “Build You Own” or Station Attendant
Station Attendants: \$25.00/hour (2 Hour Minimum)

Gourmet Mac and Cheese Station

House-made Mac and Cheese

Crumbled Bacon

Diced Ham

Sour Cream

Parmesan Cheese

Diced Green Onions

\$4.99 per person

Whipped Potato Station

Whipped Potatoes or Sweet Potatoes

Butter

Cheddar Cheese

Sour Cream

Crumbled Bacon

Mushrooms

\$5.99 per person

Mini Dessert Station

Assorted Mini Desserts

(3 per person)

\$5.99 per person

Quesadilla or Taco Station

Marinated Chicken Breast or Fajita Beef

Shredded Cheese

Lettuce

Tomato

Onion

Black Olives

Sour Cream

Guacamole

Salsa

\$10.99 per person

Nacho Station

Marinated Chicken Breast or Fajita Beef

Queso

Jalapenos

Salsa

Tomatoes

Pico de Gallo

Sour cream

Shredded cheese

\$8.99 per person

Hors D'oeuvres

We recommend a minimum of 3-4 pieces per guest in addition to a full meal and based on a 45-60 minute time frame. If you are only serving hors d'oeuvres we recommend 7-8 pieces per guest.

Hummus & Pita Bread	\$24.00 (48 pieces with dip)	Guacamole	\$30.00 for 25 people
Italian Meat Balls	\$10.00 per dozen (1 oz each)	Salsa	\$28.00 for 25 people
Mini Chicken Quesadillas	\$22.00 (16 pieces)	Bruschetta	\$18.00 per dozen
Buffalo Wings	\$15.00 per dozen	Asst. Mini Quiche	\$26.00 per dozen
Boneless Buffalo Wings	\$13.00 per dozen	Potato Skins	\$10.00 per dozen
Breaded Cheese Sticks	\$12.00 per dozen	Stuffed Jalapenos	\$14.00 per dozen
Shrimp Cocktail	\$10.00 per person (includes 6 shrimp)	Fried Veggies	\$26.00 for 25 people
Boiled Seasoned Shrimp	\$22.00 per dozen	Crab Dip	\$34.00 for 25 people
Shrimp Bowl	\$110.00 – 5 lbs (approx. 500 small shrimp) \$215.00 – 10 lbs (approx. 1000 small shrimp)	Spring Rolls	\$16.00 per dozen
Grilled Chicken Skewers	\$12.00 per dozen	Stuffed Mushrooms Vol- au-Vent	\$34.00 per dozen
Pork Pot stickers	\$16.00 per dozen	Mini Crab Cakes	\$29.00 per dozen
Bacon Wrapped Shrimp	\$26.00 per dozen	Coconut Shrimp with Mango	\$24.00 per dozen
Spinach & Artichoke Dip	\$32.00 for 25 people	Chicken Tenders	\$14.00 per dozen
Queso	\$30.00 for 25 people		

Assorted Trays

Small (10-15 people) Medium (16-21 people)
Large (22-27 people) Jumbo (28-33 people)

Meat & Cheese Tray – Sliced Ham, Turkey, Roast Beef, and Salami | Cubed Cheddar and Swiss Cheese & Crackers

Small - \$65.00 Medium - \$85.00 Large - \$105.00 Jumbo - \$125.00

Vegetable Tray – Assorted Fresh Vegetables with dipping sauce

Small - \$35.00 Medium - \$45.00 Large - \$55.00 Jumbo - \$65.00

Fruit Tray – Assorted Fruit on a tray or as a decorative centerpiece

Small - \$50.00 Medium - \$65.00 Large - \$80.00 Jumbo - \$95.00

Cheese & Fruit Combo – Fresh Fruit and Cheese; | A nice addition to any buffet or arrangement.

Small - \$50.00 Medium - \$65.00 Large - \$80.00 Jumbo - \$95.00

Deli Tray – Assorted Party Sandwiches | turkey, ham & roast beef sandwiches on a dinner roll

Small - \$75.00 Medium - \$95.00 Large - \$115.00 Jumbo - \$135.00

Boxed Lunches

Kids Menu

Choice of One Entrée

Assorted Sandwiches

Grilled Chicken Wraps served on Tortilla Wraps

Grilled Chicken Sandwiches served on Artisan Bun

Assorted Chips

Assorted Cookie

Pickle

Bottled Water | Assorted Canned Soda

Condiments

\$14.99 per person

Please note that all kid's (11 years and under), menus are
PLATED meals

Choice of One Entree

Chicken Fingers

American Cheese Burger

Mini Sliders with American Cheese

Grilled Cheese Sandwich

French Fries or Mac & Cheese

Seasonal Fresh Fruit

Punch

\$10.99 per person

Dessert Options for Kids Menu: *Tiramisu, Cheesecake with Assorted Toppings, Chocolate Mousse, Cherry | Peach | Apple | Blackberry Cobbler, Apple Pie, Chocolate Layered Cake*

Drink Stations

Break Stations

Fruit Punch:	\$12.95/gallon
Wedding Reception Punch:	\$19.95/per gallon
Freshly Brewed Coffee:	\$26.95/per gallon
Assorted Hot Tea:	\$19.95/per gallon
Soft Drinks Bottled Water:	\$2.00 ea.
Hot Chocolate:	\$19.95/per gallon

Choice of 2

Fresh Baked Cookie Tray
Fresh Baked Brownie Tray
Chips & Salsa
Freshly Popped Popcorn
Whole Fruit, Granola Bars & Yogurts
Assorted Candy Bars
Assorted Ice Cream Bars

\$6.75 per person

By the Dozen

Fresh Baked Cookie Tray	\$27.99
Fresh Baked Brownie Tray	\$28.99
Chips & Salsa	\$14.00
Freshly Popped Popcorn	\$12.00
Assorted Candy Bars	\$15.00
Assorted Ice Cream Bars	\$24.00

Banquet Bar

Banquet Bar includes setup and bartender for the entire event. Setup inside banquet space or in Pre-Function Hallway

Bartender Fee
 \$150.00 Wine & Beer Only
 \$175.00 Full Banquet

Bar Service Options
 Cash Bar
 Host Bar

Beer

Domestic	\$4
Import	\$5
Domestic Keg	\$300
Import Keg	\$350

** Keg prices subject to change

Mixed Drinks

Wells	\$5
Calls	\$7
Top Shelf	\$9

Champagne

Cook's Grand Reserve	\$20
Chateau Diana	\$30
Korbel Brut	\$32
M & R Asti	\$32
M & R Prosecco	\$36

(1 Bottle of champagne, assorted fruits and juices)

Black Oak Signature
 Cabernet Sauvignon
 Merlot
 Pinot Noir
 Pinot Grigio
 Sauvignon Blanc
 Chardonnay
 White Zinfandel

\$20 | \$5

Bridal Pampering Package

12 Mini Sandwiches
 Fresh Seasonal Fruit
 Homemade Chips

\$39.00

** Add a Bubble Bar for \$32**

Groom's Pre-Party Package

12 Mini Sliders
 Chips and Salsa

\$38.00

** Add a Bucket of Beer: Domestic for \$15 or Premium for \$20**



The Holiday Inn & Suites McKinney are always open to the idea of customizing a menu to meet your expectations, and if possible, to meet your budget. Please feel free to consult our sales team to create or customize your menu. We look forward to serving you!

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