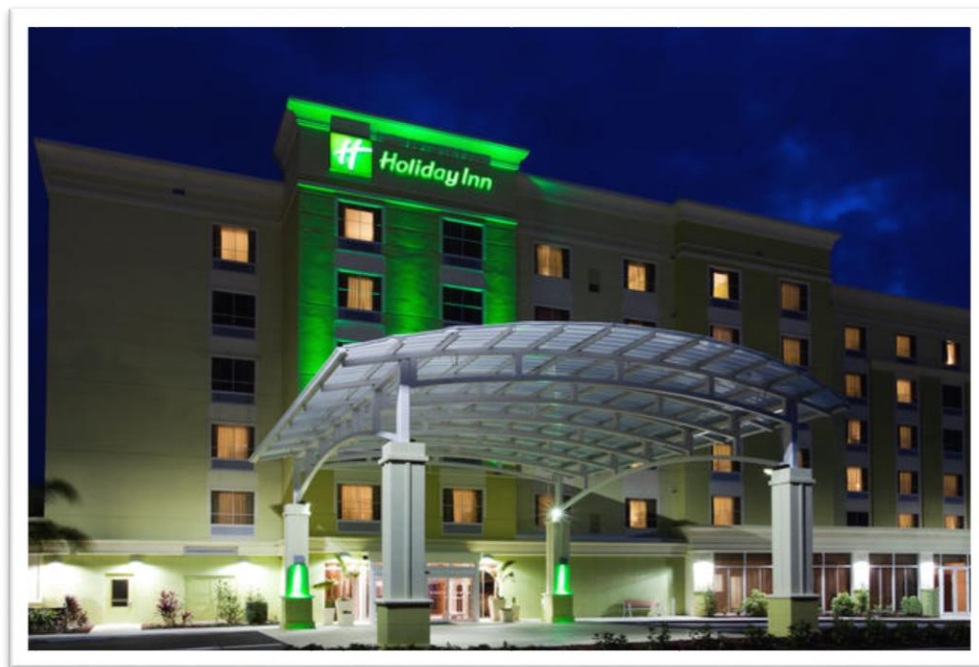


# WEDDING PACKAGES



**Holiday Inn**

SARASOTA - BRADENTON



## ALL PACKAGES INCLUDE

- ❖ *Beautifully decorated event space for 30-150 guests*
- ❖ *Cash bar or open bar*
- ❖ *Multi-course dinner prepared on under the direction of our skilled Executive Chef*
- ❖ *Cake table*
- ❖ *DJ/dance area*
- ❖ *Dedicated banquet specialist on site*

### ***Contact us***

Custom packages are also available. Please contact our sales department at (941) 355-9000 to begin designing a custom package for your special occasion.

# REHEARSAL DINNER PACKAGE



**Holiday Inn**

SARASOTA - BRADENTON



## PACKAGE INCLUDES

### CASH BAR AND BARTENDER

*Available for four hours*

### TWO ENTRÉE SELECTIONS (PLATED OR BUFFET)\*

*\*An Additional Entrée Selection (for a total of three entrées per event)  
requires a \$10 per person surcharge.*

<i>Chicken Cordon Bleu</i>	<i>Roast Beef</i>
<i>Chicken Parmesan</i>	<i>Beef or Vegetable Lasagna</i>
<i>Chicken Marsala</i>	<i>Pasta Primavera</i>
<i>Chicken Piccata</i>	<i>Lobster Ravioli</i>
<i>Grilled Chicken Mediterranean</i>	<i>Manicotti</i>
<i>Garlic Crusted Pork Loin</i>	<i>Linguine with Clam Sauce</i>
<i>Fresh Catch</i>	<i>Shrimp Penne</i>

*All dinner entrees include a fresh garden salad; warm rolls and butter; chef's selection of fresh vegetables; a choice of garlic mashed potatoes, roasted new potatoes, or rice pilaf; and dessert served with coffee, tea or iced tea.*

### CHAMPAGNE OR SPARKLING CIDER TOAST

*Based on one glass per guest*

### CHEF'S CHOICE OF DESSERT

**\$59**

*Per person all-inclusive.  
Tax and gratuity included*

# DELUXE WEDDING PACKAGE



**Holiday Inn**

SARASOTA - BRADENTON



INCLUDES CHAIR COVERS AND SASHES WITH YOUR CHOICE OF COLORS

## CASH BAR AND BARTENDER

*Available for four hours*

## SELECTION OF HORS D'OEUVRES

*Choose Three (Based on a combination of 4 pieces per person)*

- ♦ Cheese & Fruit Display ♦ Antipasto Display ♦ High Tea Sandwiches ♦ Bocconcini ♦ Olive Tapenade with Goat Cheese Canapé ♦ Smoked Chicken and Roasted Red Pepper Crostini ♦ Assorted Canapés ♦ Shrimp Ceviche ♦ Buffalo Wings ♦ Fried Cheese Ravioli ♦ Jumbo Chicken Tenders ♦ Chicken Pot Stickers ♦ Pecan Chicken ♦ Brie ♦ Quesadillas ♦ Petite Beef Wellington ♦ Coconut Shrimp

## ENTRÉE SELECTIONS (PLATED OR BUFFET)

*Chicken Cordon Bleu  
Chicken Parmesan  
Chicken Marsala  
Chicken Piccata  
Grilled Chicken Mediterranean*

*Roast Beef with Mushroom Sauce  
Linguine with Clam Sauce  
Pasta Primavera  
Lobster Ravioli  
Manicotti*

*Vegetable or Beef Lasagna  
Fresh Salmon  
Garlic Crusted Pork Loin  
Shrimp Penne  
Linguine with Clam Sauce*

**(Choose Two\*)** *\*An Additional Entrée Selection (for a total of three entrées per event) requires a \$10 per person surcharge. All dinner entrees include a fresh garden salad; warm rolls and butter; chef's selection of fresh vegetables; a choice of garlic mashed potatoes, roasted new potatoes, or rice pilaf; and beverage service including coffee, tea or iced tea.*

## CHAMPAGNE OR SPARKLING CIDER TOAST

*Based on one glass per guest*

**\$89**

*Per person all-inclusive  
Tax and gratuity included.*

# PERFECT WEDDING PACKAGE



SARASOTA - BRADENTON

INCLUDES CHAIR COVERS AND SASHES WITH YOUR CHOICE OF COLORS

## RECEPTION HOUR

One-hour open bar featuring our premium brands  
(3 hours cash bar and bartender available after reception hour.)

## SELECTION OF HORS D'OEUVRES

Choose Four (Based on a combination of 5 pieces per person)

♦ Vegetable Crudites Display ♦ Cheese & Fruit Display ♦ Antipasto Display ♦ High Tea Sandwiches ♦ Bocconcini ♦ Olive Tapenade with Goat Cheese Canapé ♦ Smoked Chicken and Roasted Red Pepper Crostini ♦ Assorted Canapés ♦ Shrimp Ceviche ♦ Grilled Scallop and Avocado Citrus Relish Croustade ♦ Smoked Salmon Coronets ♦ Iced Jumbo Shrimp ♦ Buffalo Wings ♦ Fried Cheese Ravioli ♦ Jumbo Chicken Tenders ♦ Chicken Pot Stickers ♦ Pecan Chicken ♦ Brie ♦ Quesadillas ♦ Petite Beef Wellington ♦ Coconut Shrimp

## ENTRÉE SELECTIONS (PLATED OR BUFFET)

**(Choose Two\*)** \*An Additional Entrée Selection (for a total of three entrées per event) requires a \$10 per person surcharge.  
All dinner entrees include a fresh garden salad; warm rolls and butter; chef's selection of fresh vegetables; a choice of garlic mashed potatoes, roasted new potatoes, or rice pilaf; and beverage service including coffee, tea or iced tea.

<i>Chicken Cordon Bleu</i>	<i>Roast Beef with Mushroom Sauce</i>	<i>Vegetable or Beef Lasagna</i>
<i>Chicken Parmesan</i>	<i>Vegetable Lasagna</i>	<i>Fresh Salmon</i>
<i>Chicken Marsala</i>	<i>Pasta Primavera</i>	<i>Prime Rib</i>
<i>Chicken Piccata</i>	<i>Lobster Ravioli</i>	<i>Rib-Eye Steak</i>
<i>Grilled Chicken Mediterranean</i>	<i>Manicotti</i>	<i>New York Strip</i>
<i>Garlic Crusted Pork Loin</i>	<i>Linguine with Clam Sauce</i>	<i>Top Sirloin Steak</i>
<i>Stuffed Pork Loin</i>	<i>Shrimp Penne</i>	<i>Grouper</i>
<i>Baked Mahi Mahi with Rice</i>		<i>Fresh Catch</i>

## CHAMPAGNE OR SPARKLING CIDER TOAST

Based on one glass per guest

## WEDDING CAKE CUTTING (OUTSIDE CAKES PERMITTED)

# \$139

*Per person all-inclusive.  
Tax and gratuity included.*