



Holiday Inn[®]
& Suites

Prices are subject to a 13% service charge, 6% taxable administration fee and a 6.25% MA state tax
Holiday Inn & Suites ~ 265 Lakeside Avenue ~ Marlborough, MA 01752 T: 508-481-3000 F: 508-480-8530

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Morning Break Time

Basics Break

Assorted Chilled Juices
Assorted Danish & Muffins with Butter and Preserves
Freshly Brewed Coffee, Tea, Decaffeinated Coffee
\$8.25 per Person

Continental Breakfast

Assorted Chilled Juices
Seasonal Sliced Fresh Fruit
Assorted Danish & Muffins and Tea Breads with Butter and Preserves
Yogurt with Granola
Freshly Brewed Coffee, Tea, Decaffeinated Coffee
\$9.95 per Person

Healthy Break

Assorted Chilled Juices
Whole Fresh Fruit
Bran Muffins
Bagels with Cream Cheese
Yogurt with Granola
Freshly Brewed Coffee, Tea, Decaffeinated Coffee
\$9.50 per Person

All Day Break Package

Morning Break:
Assorted Chilled Juices
Seasonal Sliced Fresh Fruit
Assorted Danish & Muffins and Tea Breads
Freshly Brewed Coffee, Tea, Decaffeinated Coffee

Mid-Morning refresh of Freshly Brewed Coffee, Tea, Decaffeinated Coffee

Afternoon Break:
Freshly Baked Cookies
Assorted Sodas and Bottled Water
Freshly Brewed Coffee, Tea, Decaffeinated Coffee
\$16.95 per Person

Continental Breakfast Enhancements

Additional \$3.00 per person per item

Dry Cereals with Milk

Bagels with Cream Cheese

Assorted Scones

Assorted Yogurt with Granola

Fresh Fruit Bowl

Afternoon Breaks

Cookie Jar Break

Freshly Baked Cookies

Assorted Sodas

Bottled Water

Freshly Brewed Coffee, Tea, Decaffeinated Coffee

\$7.50 per Person

7th Inning Stretch

(20 person minimum)

Roasted Peanuts

Cracker Jacks

Buttered Popcorn

Warm Pretzels and Mustard

Assorted Soda and Bottled Water

\$7.50 per Person

Health Nut

Fresh Whole Fruit

Assorted Granola Bars

Domestic Cheese Tray

Bottled Water

\$9.95 per Person

Ice Cream Sundae Bar

(30 person minimum)

Vanilla and Chocolate Ice Cream

Chocolate and Strawberry Sauces

Cookie Crumbs, Chocolate Chips, Jimmies

Whipped Cream

\$8.95 per Person

Create Your Own Break

Freshly Baked Cookies \$2.75 per Person
Freshly Baked Brownies \$2.75 per Person
Assorted Muffins and Danish \$2.75 per Person
Seasonal Fresh Whole Fruit \$3.00 per Person
Coffee, Tea, Decaffeinated Coffee \$3.25 per Person
Bottled Water \$2.50 each
Assorted Sodas \$2.50 each
Bottled Pellegrino Water \$3.00 each

Breakfast Buffets

(25 person minimum)

The Sunrise Breakfast Buffet

Assorted Chilled Juices
Seasonal Sliced Fresh Fruit
Chef's Choice of Assorted Pastries and Muffins
Fluffy Scrambled Eggs
Crisp Bacon or Grilled Sausage
Breakfast Potatoes
Assorted Cereals
Yogurt with Granola
Freshly Brewed Coffee, Tea, Decaffeinated Coffee
\$14.95 per Person

The Deluxe Brunch

Served from 10:00am-3pm Saturday and Sunday
(50 person minimum)
Assorted Chilled Juices
Seasonal Sliced Fresh Fruit
Chef's Choice of Assorted Pastries, Muffins
Fluffy Scrambled Eggs
Crisp Bacon or Grilled Sausage
Fresh Garden Salad
Chef's Choice of Starch
Chef's Seasonal Vegetable
Choice of One:
Buttermilk Pancakes
French Toast
Choice of Two:
Sliced London Broil with Au Jus
Chicken Marsala
Citrus Chicken
Baked Haddock with Lemon Herb Crumbs
Roasted Pork Loin with Apple Chutney
Pasta Primavera
Chef's Choice of Dessert
Freshly Brewed Coffee, Tea, Decaffeinated Coffee
\$22.95 per Person

Breakfast Enhancements

Cheese Blintz with Blueberries \$3.00 per Person

Corned Beef Hash \$3.50 per Person

Lox & Bagels \$5.00 per Person

Belgian Waffle Station (Attendant Required) \$3.25 per Person

Omelet Station (Attendant Required) \$3.95 per Person

Required Attendant Fee \$50.00

Plated Breakfast

(35 person maximum for all plated breakfast)

*Accompanied by Fresh Fruit Juices,
Assorted Breakfast Pastries Garnished with Fresh Fruit
Freshly Brewed Coffee, Tea, Decaffeinated Coffee*

All American Breakfast

Scrambled Eggs

Your Choice of One: Crisp Bacon or Grilled Sausage

Served with Breakfast Potato

\$11.95 per Person

Breakfast Wrap

Scrambled Eggs and Pepper Jack Cheese with

Rolled in Flour Tortillas with Ranchero sauce

Served with Breakfast Potato

\$12.95 per Person

Cinnamon French Toast

Grilled Cinnamon Laced Texas Toast with

Warm Maple Syrup and Whipped Butter

Served with Crispy Bacon

\$12.95 per Person

Lunch Buffets

Deli Buffet

(35 person minimum)

Choice of Three:

*Soup Du Jour
Seasonal Fresh Fruit
Tossed Garden Salad
Caesar Salad
Pasta Salad
Potato Chips*

*Sliced Deli Meats to Include:
Rare Roast Beef, Virginia Ham
& Roast Turkey Breast
Assorted Sliced Cheeses
Lettuce, Tomato, Pickles & Onions
Assorted Breads & Rolls
Chef's Choice of Dessert
Appropriate Condiments
Freshly Brewed Coffee, Tea, Decaf Coffee
\$19.50 per Person*

Chef & Caesar Salad Buffet

(35 person minimum)

*Soup Du Jour
Pasta Salad
Romaine Lettuce, Grilled Chicken Breast,
Parmesan Cheese, Tomatoes and Garlic Croutons.
Mixed Greens, Julienned Ham, Turkey, American and
Swiss Cheeses, Olives, Cucumbers, Hard Boiled Eggs
Served with Caesar and Italian Dressings
Rolls and Butter
Chef's Choice of Dessert
Freshly Brewed Coffee, Tea, Decaf Coffee
\$18.95 per Person*

Lunch Buffets Continued

Corporate Lunch Buffet

(35 person minimum)

Choice of Two:

*Soup Du Jour
Seasonal Fresh Fruit
Tossed Garden Salad
Caesar Salad
Cole Slaw
Pasta Salad*

Choice of Two:

*Marinated Sirloin Tips with Onions and Peppers
Sliced London Broil Au Jus
Chicken Marsala
Citrus Chicken*

*Baked Haddock with Lemon Herb Crumbs
Roasted Pork Loin with Apple Chutney*

Pasta Primavera

Accompanied by:

*Chef's Selection of Starch and Seasonal Vegetable
Rolls and Butter*

*Chef's Selection of Desserts
Coffee, Tea, Decaffeinated Coffee*

\$20.95 per Person

The Italian Buffet

(35 person minimum)

*Minestrone Soup
Tossed Garden Salad
Penne tossed with Marinara
Ratatouille*

Choice of Two:

*Chicken Parmesan
Chicken Marsala
Italian Sausage with Onions and Peppers*

*Meat Lasagna
Vegetable Lasagna
Pasta Primavera*

Garlic Bread

*Cannolis and Italian Cookies
Freshly Brewed Coffee, Tea, Decaf Coffee*

\$20.95 per Person

Lunch Buffets Continued

Uno's Pizza Party

(35 person minimum)

*Fresh Baked Uno's Pizza
Assorted Toppings
Tossed Garden Salad
Pasta Salad
Garlic Bread
Fresh Baked Cookies
Assorted Soda and Bottled Water
\$16.50 per Person*

New England Picnic

(35 person minimum)

*Grilled Hamburgers and Hot Dogs
Assorted Cheese, Lettuce, Tomato,
Onion, Pickle Spears and Condiments
Corn on the Cob
Cole Slaw
Potato Chips
Watermelon Slices
Hamburger and Hot Dog Rolls
Fresh Baked Cookies
Fruit Punch and Iced Tea
\$16.95 per Person*

Luncheon Salads

(35 person maximum for all salads)

*Served with Warm Rolls and Butter and Chef's Dessert
Freshly Brewed Coffee, Tea, Decaffeinated Coffee*

Chicken Caesar Salad

*Romaine Leaves, Sliced Grilled Chicken, Parmesan Cheese and
Garlic Croutons with Creamy Caesar Dressing
\$15.50 per Person*

Chef's Salad

*Mixed Greens topped with Julienned Ham, Turkey, Swiss and American Cheeses,
Tomatoes, Olives, Cucumbers and Hard Boiled Egg
\$15.50 per Person*

Luncheon Sandwiches

(35 person maximum for all sandwiches)

*Served with Potato Chips, Pickle Spear, Chef's Dessert
Freshly Brewed Coffee, Tea, Decaffeinated Coffee*

Deli Plate

*Ham, Turkey, Roast Beef, Cheese, Lettuce and Tomato
Served with potato Salad and Baskets of Bread and rolls
\$16.95 per Person*

Classic Club

*Ham, Turkey, Swiss Cheese, Bacon, Lettuce and Tomato
on Toasted White Bread
\$15.50 per Person*

Grilled Chicken Club Sandwich

*Marinated Chicken Breast topped with Bacon, Lettuce and Tomato
on a Kaiser Roll
\$15.50 per Person*

Chicken Caesar Wrap

*Grilled Chicken wrapped with Romaine Lettuce,
Parmesan Cheese and Caesar Dressing
\$15.50 per Person*

Roast Beef Wrap

*Roast Beef wrapped with Boursin Cheese,
Lettuce and Tomato
\$15.50 per Person*

Plated Luncheon Entrée Suggestions

*All of Our Luncheon Entrees come with a choice of Soup du Jour, Fruit Cup or House Salad, Appropriate Accompaniments, Warm Rolls with Butter, Dessert, Freshly Brewed Coffee, Tea, Decaffeinated Coffee
(80 person maximum on all served soup)*

London Broil

*Grilled to Perfection, Sliced Thin, and Served with Au Jus
\$18.95 per Person*

Citrus Chicken

*Pan Seared Boneless Breast of Chicken with an Orange and Lime Infused Buerre Blanc
\$17.95 per Person*

Chicken Marsala

*Pan Seared Boneless Breast of Chicken with Mushrooms in a Rich Marsala Wine Sauce
\$17.95 per Person*

Baked Stuffed Chicken

*Sage Stuffing served with a Supreme Sauce
\$18.95 per Person*

Roasted Tom Turkey

*(20 person Minimum)
Served with Sage Stuffing and Cranberry Sauce
\$17.95 per Person*

Baked Haddock

*Topped with Lemon Herb Crumbs
\$18.95 per Person*

Roasted Pork Loin

*(20 person minimum)
With an Apple Chutney
\$17.95 per Person*

Pasta Primavera

*Fresh Seasonal Vegetable sautéed in Garlic Oil
\$15.95 per Person*

Luncheon Dessert Selection

*Carrot Cake ~ Chocolate Layer Cake
Fresh Baked Apple Crisp ~ Apple Pie ~ Boston Cream Pie
Key Lime Pie ~ Cheesecake with Strawberries*

Dinner Buffets

Designed for a minimum of 50 people

Lexington Buffet

Choice of Three:

Soup Du Jour

Seasonal Fresh Fruit

Tossed Garden Salad

Caesar Salad

Marinated Vegetable Salad

Marinated Mushroom and Artichoke Salad

Choice of Two:

Marinated Sirloin Tips with Onions and Peppers

Sliced London Broil with Au Jus

Chicken Marsala

Citrus Chicken

Roasted Turkey with Sage Stuffing

Baked Haddock with Lemon Herb Crumbs

Roasted Pork Loin with Apple Chutney

Pasta Primavera

Chef's Selection of Potato and Seasonal Vegetable

Rolls and Butter

Chef's Selection of Dessert

Freshly Brewed Coffee, Tea, Decaffeinated Coffee

\$26.95 per Person

Old Marlborough Buffet

Soup Du Jour

Tossed Garden Salad

Warm Rolls with Butter

Choice of Two:

Yankee Pot Roast

Roasted Turkey with Sage Stuffing and Cranberry Sauce

Roasted Pork Loin with an Apple and Pear Chutney

Baked Haddock with Lemon Herb Crumbs

Sautéed Chicken Breast with Wild Mushrooms & Cracked Black Pepper

Whipped Potatoes

Roasted Corn

Chef's Selection of Seasonal Pies

Freshly Brewed Coffee, Tea, Decaffeinated Coffee

\$22.95 per Person

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Dinner Buffets Continued

North End Buffet

Minestrone Soup

Tossed Garden Salad

Marinated Mushroom and Artichoke Salad

Ratatouille

Choice of Two Pastas:

Linguine~ Fettuccini~ Penne~ Garden Rotini

Choice of Two Sauces:

Marinara~ Garlic and Oil~ Creamy Pesto~ Alfredo

Choice of Two:

Marinated Sirloin Tips with Onions and Peppers

Chicken Marsala

Chicken Parmesan

Chicken Cacciatore

Shrimp and Scallop Scampi over Angel Hair

Pasta Primavera

Garlic Bread

Cannolis and Italian Cookies

Freshly Brewed Coffee, Tea, Decaffeinated Coffee

\$27.95 per Person

New England Clambake

Seafood Chowder

Tossed Garden Salad

Fresh Seasonal Fruit Bowl

Steamed Clams with Drawn Butter

Lobster with Drawn Butter

(Based on 1 Lobster per person)

BBQ Ribs or BBQ Chicken

Corn on the Cob

Potato Salad

Corn Bread

Watermelon Slices

Fruit Punch and Iced Tea

\$Market Price

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Plated Dinner Entrees

Entrees are served with Warm Rolls and Butter, Chefs Choice of Starch & Vegetable

Appetizer

(Choice of One)

Seasonal Fruit Medley

Soup Du Jour

(80 person maximum on served soup)

Ziti with Marinara

New England Clam Chowder \$2.25 Additional

Jumbo Shrimp Cocktail (4pcs) \$8.00 Additional

Salad

(Choice of One)

Tossed Garden Salad

Traditional Caesar Salad with Shaved Parmesan Cheese

Fresh Tomato, Basil, Mozzarella Salad \$1.95 Additional

Entrées

Grilled Duet

*5oz Filet Mignon with a
Grilled Chicken Breast*

\$31.95 per Person

Surf & Turf

5oz Filet Mignon and 2 Baked Stuffed Shrimp

\$33.95 per Person

Filet Mignon

Placed upon a Port Demi-Glace

\$31.95 per Person

New York Sirloin

With a Cabernet Demi-Glace

\$27.95 per Person

Prime Rib

(25 person minimum)

\$28.95 per Person

Roasted Pork Loin

(20 person minimum)

With an Apple Chutney

\$22.95 Per Person

Pasta Primavera

Fresh Seasonal Vegetables

Sautéed in Garlic Oil

\$20.95

Citrus Chicken

With an Orange and Lime Buerre Blanc

\$22.95 Per Person

Chicken Marsala

*Pan Seared Boneless Breast of Chicken with
Mushrooms in a Rich Marsala Wine Sauce*

\$22.95 Per Person

Mediterranean Chicken

*Artichokes, Olives, Tomatoes in
a white wine sauce*

\$23.95 per Person

Baked Stuffed Chicken

Sage Stuffing served with Supreme Sauce

\$23.95 per Person

Roasted Tom Turkey

(20 person minimum)

With Sage Stuffing and Cranberry Sauce

\$22.95 per Person

Baked Haddock

With Lemon Herb Crumbs

\$23.95 per Person

Atlantic Salmon

With a Mustard Dill Glaze

\$23.95 per Person

Dessert

Layer Chocolate Cake ~ Boston Cream Pie~ Apple Pie~ Chocolate Mousse Cake

New York Style Cheesecake~ Key Lime Pie

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Cold Hors d' Oeuvres

(Priced per 50 pieces)

<i>Shrimp Cocktail</i>	\$125.00	<i>Mini Canapés</i>	\$110.00
<i>Smoked Salmon</i>	\$195.00	<i>Melon and Prosciutto</i>	\$90.00
<i>Deviled Egg</i>	\$90.00	<i>Iced Raw Bar</i>	\$Market

Hot Hors d' Oeuvres

(Priced per 50 pieces)

<i>Scallops Wrapped in bacon</i>	\$110.00	<i>Chicken Tenderloin</i>	\$90.00
<i>Beef Teriyaki</i>	\$100.00	<i>Assorted Mini Quiche</i>	\$75.00
<i>Mini Cordon Bleu</i>	\$100.00	<i>Fried Mozzarella</i>	\$75.00
<i>Italian Meatballs</i>	\$75.00	<i>Spanikopita</i>	\$90.00
<i>Spring Rolls</i>	\$90.00	<i>Buffalo Chicken Wings</i>	\$90.00
<i>Chicken Kabobs</i>	\$90.00	<i>Mini Baked Brie</i>	\$95.00
<i>Coconut Shrimp</i>	\$125.00	<i>Potato Pancakes</i>	\$90.00
<i>Beef Knishes</i>	\$100.00		

Specialty Platters

<i>Crudité Display with Dip</i>	\$3.50 per Person
<i>Intercontinental Cheese Tray Garnished with Fresh Fruit</i>	\$3.75 per Person
<i>Sliced Fresh Fruit Display</i>	\$3.25 per Person

Carving Station

<i>Steamship Round of Beef (serves 100)</i>	\$585.00
<i>Roast New York Sirloin (serves 50)</i>	\$225.00
<i>Roasted Tenderloin of Beef (serves 25)</i>	\$295.00
<i>Roasted Tom Turkey (serves 40)</i>	\$175.00
<i>Baked Virginia Ham (serves 45)</i>	\$185.00
<i>Required Attendant Fee</i>	\$50.00

One attendant per 100 people recommended

Action Stations

These action stations were created to enhance your experience, at your cocktail reception, or as an addition to your dinner buffet. We recommend a minimum of two stations for a reception and a minimum of four stations to serve as dinner.

One attendant per station per 100 guests is required at a \$50.00 fee

Wok Station

Stir fried Chicken with Oriental Vegetables, Teriyaki Sauce and Rice.

\$7.95 per Person

Fajita Bar

Sizzling Beef & Chicken sautéed with Onions and Peppers. Served with Flour Tortillas, Sour Cream, Salsa and Guacamole.

\$10.95 per Person

Pasta Station

Linguine and Penne Pasta with Marinara, Alfredo and Creamy Pesto Sauces and Garlic Bread.

\$8.95 per Person

Salad Bar

*(50 person minimum)
Mixed Greens, Assorted Toppings, Two Dressing and Rolls with Butter.*

\$6.50 per Person

Cocktail Receptions

Cash Bar & Open Bar by Consumption

<i>Call Brands</i>	<i>\$ 6.50</i>
<i>Premium Brands</i>	<i>\$ 7.50</i>
<i>Top Shelf Brands.....</i>	<i>\$ 9.00</i>
<i>House Wine</i>	<i>\$ 6.50</i>
<i>Imported Beer.....</i>	<i>\$ 5.50</i>
<i>Domestic Beer.....</i>	<i>\$ 4.50</i>
<i>Soft Drink / Juice.....</i>	<i>\$ 2.00</i>
<i>Mineral Water.....</i>	<i>\$ 3.00</i>

**There is a minimum guarantee of \$350.00 in sales required for private parties
The hotel will staff one bartender per 100 guests. Maximum of five (5) hour Bar service. There is a \$100.00 bar fee per bartender if sales do not reach \$350.00.*

Food & Beverage Policies

Food & Beverage

Due to Health regulations, liquor ordinance and liability insurance, it is required that all food and beverage be purchased through the Holiday Inn Hotel. As a licensee, the Holiday Inn is responsible to abide by regulations enforced by the MA state liquor commission, including not serving anyone under the age of 21 or serving any obviously intoxicated person.

Menu Selection

Menu selections, room requirements and all other arrangements are to be received at least 3 weeks in advance. These menu items are suggested for your consideration, and if you prefer, our Catering department will be pleased to tailor a menu to your desire.

To insure proper service, we suggest the selection of one entrée. Two selections (maximum) will be subject to an additional \$2.00 per person. When more than one selection is made the hotel will supply meal tickets, which are to be distributed by the organization to its attendees.

Event Guarantees

The guaranteed number of guests attending is required by 12:00pm three business days in advance of the event. This guarantee is not subject to reduction. If no guarantee is received at the appropriate time, the Holiday Inn will use the clients expected count to be the guarantee and charges will be made accordingly. We will be pleased to provide seating for an additional 5% beyond the guaranteed number.

Service Charge & Mass State Sales Tax

A 13% service fee, 6% taxable administrative fee and 6.25% MA state tax will be added to all food and beverage charges

Overtime Clause

Established times on banquet event orders are followed per this agreement. The client is responsible for abiding by these schedules as the hotel may have commitments of function space either prior to or following the arranged program. An overtime labor charge will apply if function does not start and end on time.

Damages/ Cleanup

The client agrees to be responsible for any damages to the premises caused by the group attendees or any vendors contracted by the group. Appropriate labor charges will apply to events if more than standard cleanup is required.

Displays & Decorations

Pre approved signs are permitted in registration area, the lobby and immediately outside private function rooms only. The Holiday Inn hotel will not allow any items to be affixed to the walls, floors or ceilings of room without prior approval. Please consult with your catering manager for assistance.

Electrical Requirements

The Holiday Inn Hotel requires all electrical service needs to be submitted to the catering manager no later than fifteen (15) days prior to the function. Your catering manager will provide you with current pricing.

Audio Visual

A complete line of modern audio visual equipment is available through our preferred audio visual company. Our catering manager will be pleased to provide pricing and secure the equipment best suited for your event needs. The Holiday Inn Hotel must be notified in advance, of any outside company or producer coming on property. When an outside producer is hired, the hotel requires that a minimum of one technician oversees the setup, operation and breakdown of equipment. Any damages attributed to an outside company or producer will be the responsibility of the contracted client. A \$35.00 patch fee will be applied per day for use of house sound system

Security

The Holiday Inn Hotel will not assume responsibility for any damages or losses due to any merchandise or articles left or sent into the hotel prior to, during or following your banquet or meeting. Arrangements may be made in advance for security exhibits, merchandise or articles set up for display prior to or during the planned event. Private security may be arranged through the catering office for an additional fee.

Shipment of Packages/ Parcels

Packages for meetings may be delivered to the hotel two business days prior to the date of the function. The meeting name, date of function, clients name and catering manager's name should be included on all packages to ensure proper delivery. Prior arrangements must be made for heavy equipment or containers. There is no loading dock available.