



Function Room Capacities & Dimensions

	Classroom	Theatre	Rounds	Reception	Conference	Dimensions	Square Footage
Ballroom*	180	400	250	500	N/A	52'6 x 67'	3524 sq. ft.
Bartlett	120	200	150	300	40	52'6 x 41'	2156 sq. ft.
Webster	80	125	80	150	40	52'6 x 23'	1367 sq. ft.
Capitol	60	100	70	125	30	27' x 35'	945 sq. ft.
State	30	60	50	60	24	20' x 32'	640 sq. ft.
Board	8	20	10	N/A	12	15' x 13'	195 sq. ft.

*The Ballroom when divided is made up of the Bartlett Room and the Webster Room.
Please contact your sales representative for room rental pricing information.

Audio Visual Equipment

Podium with Corded Microphone	15.00
Tabletop Podium with Microphone	15.00
Corded Microphone	10.00
Cordless Handheld Microphone	100.00
Lavaliere Microphone	115.00
Speakerphone	25.00
Laser Pointer	15.00
Screen	10.00
Easel	10.00
Whiteboard	15.00
Flipchart with Markers	25.00
Staging 4' x 4' Section (includes step and skirting)	75.00
Overhead Projector	40.00
LCD Projector	200.00
TV/VCR	40.00
TV/DVD	40.00
Wireless Internet Access	50.00

Additional audio and visual equipment is available upon request.



Sales and Catering Policies

Our Meeting Guarantee

When you plan your meeting with us it's guaranteed! That's because not only are we the experts at handling small and mid-sized meetings, but we also offer the exclusive Holiday Inn Meeting Promise program at Holiday Inn brand hotels worldwide.

It's our guarantee in writing that everything will go exactly as agreed. If not, we will correct the problem to your satisfaction or you don't pay for that item.

We guarantee that:

1. Your meeting room(s) will be available at your specified time, set up per your specifications and refreshed during meal breaks or you pay no rental on that room for that day.
2. Your coffee break(s) will be served as specified in the meeting contract and on time or there's no charge that day for that break.
3. Your audiovisual equipment will be set up in accordance with the meeting contract. Where the hotel is responsible for the equipment, the equipment will be in good working order. If not, you pay no rental charges on that audio/visual equipment for that day.

Policies

- Only food and beverage provided by the hotel may be served in function rooms or public areas of the hotel. All food and beverage provided by the hotel cannot be removed from the function room.
- Guaranteed attendance counts must be provided four working days in advance of the day the event is scheduled. The client will be required to pay for that number of attendees guaranteed or the actual number of attendees, whichever is higher.
- Menu choices must be selected and ordered two weeks prior to the scheduled event.
- A 20% service charge and 8% tax will be applied to all food and beverage items. All room rentals are subject to an 8% NH rooms tax.
- A minimum service charge of 25.00 dollars will be charged on all functions with food purchased.
- A 75.00 dollar service charge will apply if bar service is required.
- A 100.00 dollar service charge will apply if chef services are required, such as live stations or a carver.
- The hotel cannot accept responsibility for any items in any of the meeting rooms. If security is required it will be at the customer's expense.
- The following cancellation policy will apply to all events if the event is cancelled within:

0 – 30 Days	100% of total function revenue is due
31 – 60 Days	50% of total function revenue is due
More than 61 days prior	Room rental revenue is due
- The hotel does not allow anything to be nailed, stapled, taped or otherwise affixed to any part of the hotel. Any excessive cleanup will be charged an additional housekeeping fee.



Breaks

Continental Breakfast 7.25

Chilled Fruit Juices
Assorted Breakfast Pastries
Sweet Butter & Preserves
Fresh Brewed Coffee & Tea
Add Bagels & Cream Cheese + 1.75

Au Natural 8.50

Yogurt Smoothies
Fresh Baked Fruit Breads
Crunchy Granola Bars
Fresh Sliced Fruit Bowl
Chilled Fruit Juices & Bottled Water
Fresh Brewed Coffee & Tea

Cookie Cutter 6.75

Fresh Baked Cookies
Brownies & Blondies
Chilled Soft Drinks & Bottled Water
Fresh Brewed Coffee & Tea

Nonni's 7.95

Biscotti & Assorted Italian Cookies
Chilled Italian Beverages:
Limonata—Sparkling Lemon
Aranciata—Sparkling Orange
Aqua Panna—Flat Bottled Water
Pellegrino—Sparkling Bottled Water
Fresh Brewed Coffee & Tea

High Tea 7.50

Assorted Biscuits & Scones
A Selection of Herbal Teas
Assorted Finger Sandwiches—Choose Three
Cucumber & Dill, Tuna, Egg Salad,
Smoked Salmon, Provolone Cheese

All Day Breaks 14.95

Add Bagels + 1.75

Pre-Meeting

Chilled Fruit Juices
Assorted Breakfast Pastries
Fresh Brewed Coffee & Tea

Mid-Morning

Sliced Fruit Bowl
Coffee Refresh

Afternoon

Assorted Cookies
Brownies & Blondies
Assorted Soft Drinks
Bottled Water
Coffee & Tea

Beverage

Coffee Break— Coffee, Decaffeinated Coffee & Tea 1.50
Soda Break— Assorted Soft Drinks & Bottled Water 1.50
Beverage Break— Coffee, Tea, Soda & Bottled Water 2.00

All prices are per person and are subject to a 20% service charge and an 8% tax.



Breakfast

Plated Breakfasts

Morning Sunrise 9.25

Scrambled Eggs
Breakfast Potatoes
Choice of Bacon or Sausage
Fresh Seasonal Fruit Garnish
Breakfast Muffins with Butter and Preserves
Fresh Brewed Coffee & Tea
Choice of one- Orange Juice, Apple Juice, V-8
Juice or Ruby Red Grapefruit Juice

The New Englander 9.95

Choice of one entrée
Baked Stuffed French Toast with Pecan Walnut Syrup
Blueberry Pancakes with Maple Syrup
Waffles with Strawberries & Cream
Choice of Bacon or Sausage
Fresh Seasonal Fruit Garnish
Breakfast Pastries
Fresh Brewed Coffee & Tea
Choice of one- Orange Juice, Apple Juice, V-8 Juice or
Ruby Red Grapefruit Juice

Buffet Breakfasts

Basically Breakfast Buffet 10.25

Scrambled Eggs
Breakfast Potatoes
Choice of Bacon or Sausage
Fresh Fruit Platter
Assorted Breakfast Pastries
Chilled Juices
Fresh Brewed Coffee & Tea

The Capital Buffet 11.25

Scrambled Eggs
Breakfast Potatoes
Choice of Bacon or Sausage
French Toast with Warm Maple Syrup
Fresh Fruit Medley & Yogurt
Assorted Breakfast Pastries
Chilled Juices
Fresh Brewed Coffee & Tea

Additions

Bagels & Cream Cheese	1.75 per person
Bagels & Assorted Cream Cheese Spreads (Salmon, Veggie, Blueberry & Chive)	2.50 per person
Bagels & Smoked Salmon Platter with Capers & Chopped Egg	2.95 per person
Omelet Station	4.95 per person

Hot buffets require a minimum of 25 people.

All prices are per person and are subject to a 20% service charge and an 8% tax.



Lunch

Plated Lunch

Appetizer

Choose One

Garden Greens
Escarole & Bean Soup
Caesar Salad
Pasta Fagioli Soup
Soup Du Jour

Entrée

Roasted New York Sirloin	14.95
Nonni's Homemade Meatloaf	12.95
Roasted Filet of Beef Medallions	16.95
Caribbean Jerk Spiced Chicken	13.95
Chicken Nonni's – boneless breast topped with broccoli and provolone	14.95
Rosemary Encrusted Pork Loin	12.95
Filet of Sole – stuffed with spinach and feta cheese	13.95
Salmon Lemon	13.95
Crab Cake – with dried fruit relish	13.95
Grilled Vegetable Lasagna – with ricotta and mozzarella cheeses	11.95
Eggplant Rollatini – with goat cheese and spinach	11.95

Above items served with the Chef's selection of starch & vegetable.

Dessert

Choose One

Chocolate Cake	Pecan Torte
Tiramisu	Chocolate Mousse
Cannoli	Almond Lemon Torte
Carrot Cake with Cream Cheese Frosting	Cheesecake with Strawberries or Chocolate

Lunch menus are available prior to 4pm
Plated luncheons may offer a maximum choice of two entrees
with a guarantee of each entrée 4 business days prior to the function date.

All prices are per person and are subject to a 20% service charge and an 8% tax.



Lunch Buffets

Deli Ticket 13.95

Sliced Assortment of Delicatessen Meats & Cheeses
Served with Lettuce, Tomatoes & Pickles
A variety of Breads & Rolls
Potato Salad, Pasta Salad & Potato Chips
Mixed Garden Greens with Dressing
Chef's choice of Dessert
Assorted Soft Drinks & Bottled Water
Coffee, Decaffeinated Coffee & Tea
Add Soup Du Jour +2.00

That's Italian 15.95

Salad - Choice of Two

Caesar Salad	Roasted Wild Mushroom
Fava Bean	Meat and Cheese Antipasti
Tomato and Mozzarella	Marinated Artichoke and Gorgonzola

Entrée - Choice of Two

Chicken Marsala	Nonni's Meatballs
Chicken Pesto	Eggplant Rollatini
Chicken Nonni's	Pasta Primavera
Stromboli	Vegetable Lasagna

Beverages

Assorted Soft Drinks & Bottled Water
Coffee, Decaffeinated Coffee & Tea

Dessert

Tiramisu & Cannoli Display

Santa Fe 14.95

Mixed Greens Topped with Black Olives, Cherry Tomatoes, Banana Peppers, and Pepper Jack Cheese
Marinated & Grilled Beef or Chicken Strips
Grilled Peppers and Onions, Shredded Cheese, Lettuce, Tomatoes, Jalapenos, Salsa, and Sour Cream
Flour Tortillas & Crispy Taco Shells
Spanish Rice
Top Your Own Dessert Nachos:
Crispy Fried & Sugared Tortillas
Chocolate Chips, Caramel Sauce, Strawberries, Whipped Cream, and Coconut Shavings
Assorted Soft Drinks & Bottled Water
Coffee, Decaffeinated Coffee & Tea

Above lunch items available before 4pm.

Hot buffets require a minimum of 25 people.

All prices are per person and are subject to a 20% service charge and an 8% tax.



Custom Lunch Buffet

Salads, Sandwich Meats or Hot Entrees, Desserts & Beverages

15.95

Salad - Choice of Two

Caesar with Homemade Dressing	Farfalle Pasta with Feta & Olives
Tomato and Mozzarella	Marinated Artichoke & Gorgonzola
Roasted Wild Mushroom	Antipasti - Meat & Cheese Salad
Mixed Seasonal Greens with Dressing	Three Bean with Smoked Bacon Dressing
Penne Pasta with Pesto & Roasted Tomatoes	

Deli Meat- Choice of Three

Served with Condiments, Assorted Breads & Rolls

Virginia Ham	Steamed Corn Beef
Sliced Roast Beef	Roasted Sliced Turkey Breast
Steamed Pastrami	

OR

Entrée - Choice of Two

Served with Chef's Choice of Vegetable & Starch

Chicken Marsala	Eggplant Rollatini
Tortellini Primavera	Meat Lasagna
Nonni's Italian Meatballs	Apple Bourbon Roasted Pork Loin
Vegetable Lasagna	

Dessert

Chef's Choice

Beverages

Coffee, Decaffeinated Coffee & Tea

Additional Buffet Desserts

Mini Cannoli Tray	3.25 per person
Assorted Italian & French Pastries	4.95 per person
Fresh Sliced Fruit Display	3.95 per person
Celebration Cake	Priced Accordingly

Above lunch items available before 4pm.

Hot buffets require a minimum of 25 people.

All prices are per person and are subject to a 20% service charge and an 8% tax.

Nonni's Italian Eatery at The Holiday Inn



Hors d'oeuvres

Table Top

Cold Antipasti Platter with Grissini	125.00
Edible Crudités Cocktail Table Centerpieces— Serves 12-15	10.95
Fresh Vegetable Crudités & Cheese Display— Small serves 40	75.00
Fresh Vegetable Crudités & Cheese Display— Large serves 80	125.00
Sliced Seasonal Fruit Display— Small serves 40	75.00
Sliced Seasonal Fruit Display— Large serves 80	125.00
Fresh Whole Baked Brie with Sweet Fruits & Berries	25.00
Fresh Whole Baked Brie with Savory Smoked Tomatoes & Truffle Oil	25.00

Passed or Stationary

Priced Per 50 Pieces

Shrimp Cocktail	125.00
Grilled Asparagus with Prosciutto	75.00
Assorted Mini Vegetable Roll Crudités	75.00
Smoked Salmon Mousse in Cucumber Cups with Fresh Dill	90.00
Pear Tomatoes & Fresh Mozzarella Skewers	90.00
Nonni's Italian Meatballs	60.00
Shrimp Mousse Pyramids	100.00
Fresh Stuffed Mushroom Caps	90.00
Roasted Wild Mushrooms in Phyllo Pastry with Fresh Thyme	90.00
Sea Scallops Wrapped in Bacon	90.00
Vegetable Spring Rolls - Fresh Vegetables with Asian Seasonings	60.00
Parmesan Artichoke Hearts - Hand breaded & stuffed with Goat Cheese	100.00
Chicken Curry Skewers with Spicy Peanut Sauce	90.00
Mini Chicken Parmesan with Marinara Sauce	60.00
Meat-filled Stromboli	75.00
Reuben Puffs	90.00

We recommend an average of 5-6 pieces per person for cocktail receptions prior to full dinners. Recommendations for receptions without a dinner following are available on a customized basis.

All prices are per person and are subject to a 20% service charge and an 8% tax.



Plated Dinner

Appetizer

Choose One

Chef's Soup Du Jour
Herb Goat Cheese Cake
Tomato Basil Bruchetta

Mini Crab Cakes— add 1.50 per person
Shrimp Cocktail— add 1.50 per person
Bay Scallops Ceviche— add 1.50 per person

Salad

Choose One

Caesar Salad with Homemade Dressing
Iceberg Wedge with Tomatoes, Bacon, Red Onions & Ranch Dressing
Mixed Greens with Cherry Tomatoes, Carrots, Red Onions & Champagne Vinaigrette
Baby Spinach with Caramelized Onions, Roasted Mushrooms & Maple Balsamic Vinaigrette
Salad Rustica with Tomatoes, Fresh Mozzarella & Balsamic Vinaigrette
Arugula with Red Onions, Orange Segments, Pumpkin Seeds & Sherry Vinaigrette
Panzanella – Baby Spinach, Tomatoes, Pickled Onions, Roasted Mushrooms & Basil Vinaigrette

Entrée

NY Strip Pizza Iola – tender sirloin with tomato basil sauce	26.95
Chicken Marsala – with roasted mushrooms & Marsala wine sauce	26.95
Vegetable Lasagna – roasted zucchini, squash, peppers & carrots with ricotta & marinara layered with spinach pasta sheets	26.95
Crab Cakes – homemade blue crab cakes with roasted tomato & basil	26.95
Bone In Chicken Breast – stuffed with spinach, feta & sundried tomatoes	26.95
Salmon Lemon – roasted salmon with sundried tomatoes, lemon & dill butter	26.95
Roasted Pork Tenderloin – with sundried fruit chutney	26.95
Herb Crusted Prime Rib Au Jus	28.95
Roasted Tenderloin – with herb compound butter	28.95
Surf & Turf – seared sirloin with lobster & tarragon bordelaise	28.95
Lamb Rack – with whole grain mustard & herb crust	28.95

Entrees served with Chef's Choice of Vegetable & Starch

Dessert

Choose One

Chocolate Cake	Pecan Torte
Tiramisu	Chocolate Mousse
Cannoli	Almond Lemon Torte
Carrot Cake with Cream Cheese Frosting	Cheesecake with Strawberries or Chocolate

Plated dinners may offer a maximum choice of two entrees
with a guarantee of each entrée 4 business days prior to the function date.
All prices are per person and are subject to a 20% service charge and an 8% tax.



Dinner Buffets

Our Dinner buffets allow you the freedom to choose from our menu selections to customize your event. Please feel free to mix and match to create your individual menu.

Dinner buffets include homemade bread, coffee and tea in addition to the choices below.

La Famiglia

Salad

Choice of Two

Caesar Salad with Homemade Dressing

Baby Spinach with Caramelized Onions & Mushrooms

Mediterranean Style Farfalle Pasta with Olives, Feta Cheese & Peppers

Antipasti with Cured Italian Meats, Cheeses & Marinated Peppers

Israeli Couscous Salad with Roasted Vegetables & Fresh Mint

Entrée

Choice of Two— 26.95 Choice of Three— 29.95

Tortellini Primavera

Vegetable Lasagna

Meat Lasagna

Eggplant Rollatini with Ricotta & Mozzarella

Penne with a Salmon Dill Cream Sauce

Chicken Marsala

Nonni's Italian Meatballs

Starch & Vegetable

Choice of Two

Greek Style Lemon & Olive Oil Roasted Potatoes with Fresh Oregano

Wild Rice Pilaf

Basmati Rice with Saffron

Roasted Red Bliss Potatoes with Fresh Herbs

Steamed French Beans—Haricot Vert

Roasted Seasonal Vegetables

Glazed Carrots with Dill & Honey

Dessert

Choose One

Chocolate Blackout Cake

Carrot Cake with Cream Cheese Frosting

Tray of Mini Cannoli

Assorted French & Italian Pastries

Fresh Seasonal Fruit Display

Tiramisu

New York Cheesecake

Wedding or Celebration Cake—Priced Accordingly

Hot buffets require a minimum of 25 people.

All prices are per person and are subject to a 20% service charge and an 8% tax.

Nonni's Italian Eatery at The Holiday Inn



Dinner Buffets

Sociale

Salad

Choice of Two

- Caesar Salad with Homemade Dressing
- Baby Spinach with Caramelized Onions & Mushrooms
- Mediterranean Style Farfalle Pasta with Olives, Feta Cheese & Peppers
- Antipasti with Cured Italian Meats, Cheeses & Marinated Peppers
- Israeli Couscous Salad with Roasted Vegetables & Fresh Mint

Entrée

Choice of Two— 29.95 Choice of Three— 32.95

- Penne Pasta Bolognese
- Seafood Fra Diavolo— Mussels, Clams & Shrimp in a Spicy Tomato Sauce
- Filet of Sole Stuffed with Julienne Vegetables
- Wild Mushroom Tortellini in a Marsala Herb Cream Sauce
- Chicken Nonni's, with Broccoli & Smoked Provolone Cheese
- Rosemary Crusted Sliced Sirloin of Beef
- Chicken Picatta with Lemon & Caper Sauce
- Roasted Garlic & Oregano Sliced Leg of Lamb
- Stuffed Pork Loin with Sundried Tomatoes and Spinach

Starch & Vegetable

Choice of Two

- Greek Style Lemon & Olive Oil Roasted Potatoes with Fresh Oregano
- Wild Rice Pilaf
- Basmati Rice with Saffron
- Roasted Red Bliss Potatoes with Fresh Herbs
- Steamed French Beans—Haricot Vert
- Roasted Seasonal Vegetables
- Glazed Carrots with Dill & Honey

Dessert

Choose One

- Chocolate Blackout Cake
- Carrot Cake with Cream Cheese Frosting
- Tray of Mini Cannoli
- Assorted French & Italian Pastries
- Fresh Seasonal Fruit Display
- Tiramisu
- New York Cheesecake
- Wedding or Celebration Cake—Priced Accordingly

Hot buffets require a minimum of 25 people.

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Nonni's Italian Eatery at The Holiday Inn



Dinner Buffets

Allegra

Salad

Choice of Two

Caesar Salad with Homemade Dressing

Baby Spinach with Caramelized Onions & Mushrooms

Mediterranean Style Farfalle Pasta with Olives, Feta Cheese & Peppers

Antipasti with Cured Italian Meats, Cheeses & Marinated Peppers

Israeli Couscous Salad with Roasted Vegetables & Fresh Mint

Entrée

Choice of Two— 34.95 Choice of Three— 38.95

Filet Tips with Sherry Wine & Goat Cheese Sauce

Lamb Lollipop Chops with Whole Grain Mustard Sauce

Filet of Beef Medallions with Roasted Harvest Mushrooms

Chicken Rollatini with Porcini Mushrooms & Truffle Oil

Wild Salmon Filet with Preserved Lemon & Balsamic Glaze

Pork Chop Loin Grilled with Mango & Ginger Relish

Seafood Lasagna

Starch & Vegetable

Choice of Two

Greek Style Lemon & Olive Oil Roasted Potatoes with Fresh Oregano

Wild Rice Pilaf

Basmati Rice with Saffron

Roasted Red Bliss Potatoes with Fresh Herbs

Steamed French Beans—Haricot Vert

Roasted Seasonal Vegetables

Glazed Carrots with Dill & Honey

Dessert

Choose One

Chocolate Blackout Cake

Carrot Cake with Cream Cheese Frosting

Tray of Mini Cannoli

Assorted French & Italian Pastries

Fresh Seasonal Fruit Display

Tiramisu

New York Cheesecake

Wedding or Celebration Cake—Priced Accordingly

Hot buffets require a minimum of 25 people.

All prices are per person and are subject to a 20% service charge and an 8% tax.

Nonni's Italian Eatery at The Holiday Inn