



BREAKFAST SELECTIONS

Breakfast Plated

Quiche Lorraine **9.99**
Eggs, bacon, spinach, scallions and gruyere cheese inside a pastry shell served with fresh seasonal fruit

Meat Lover's Quiche **10.99**
Eggs, bacon, ham, sausage, green onions and cheddar cheese inside a pastry shell served with fresh seasonal fruit

Stuffed French Toast **9.99**
French toast stuffed with a strawberry cream cheese filling, topped with sliced bananas and your choice of bacon or sausage links served with maple syrup

Big E's Breakfast Muffin **8.99**
Two English muffins filled with a sausage patty, eggs and Velveeta cheese served with hash browns or home-fried potatoes

Breakfast Continental

Deluxe Continental **9.99**
Assorted wrapped muffins, fresh baked scones, hot cinnamon rolls, fresh sliced fruit and assorted yogurt. Assorted juices included

Breakfast Buffet

Standard Breakfast **12.99**
Scrambled eggs with cheese, home-fried potatoes, bacon, sausage patties, biscuits with butter and jelly and assorted wrapped muffins. Assorted juices included

Executive Breakfast **14.99**
Scrambled eggs with cheese, French toast with syrup, homemade biscuits and sausage gravy, home-fried potatoes, bacon, sausage patties and hot cinnamon rolls. Assorted juices included

All prices and selections are subject to change. Above prices do not include 6% state tax and 20% service charge.

810 CINEMA DRIVE ~ MIDLAND, MICHIGAN 48642 ~ (989) 794-8500 ~ WWW.HOLIDAYINN MIDLAND.COM

BREAK SERVICE AND DESSERT SELECTIONS

The Meeting Planner Package

This package is flexible, and allows you to fit one, two or three breaks from below into your day depending on your agenda

- Choose One - 7.99 per person
- Choose Two - 12.99 per person
- Choose Three - 16.99 per person

Pre-Meeting

Freshly brewed regular and decaffeinated coffee, herbal tea, assorted fruit juices, wrapped muffins and yogurt

Mid-Morning

Freshly brewed regular and decaffeinated coffee, herbal tea, assorted Pepsi soft drinks, bottled water, granola bars and snack chip assortment

Mid-Afternoon

Freshly brewed regular and decaffeinated coffee, herbal tea, assorted Pepsi soft drinks, bottled water, assortment of whole fresh fruit and delicious brownies

Themed Breaks

Healthy Break **6.75 per person**

Yogurt, Nutri-Grain bar, bag of trail mix and assorted whole fruit

Chip & Dip Break **5.75 per person**

Humus, house made salsa, French onion dip, fried pita chips, house made tortilla chips and house made potato chips

Sweet & Salty Break **9.99 per person**

Assorted cookies, brownie squares, cupcakes, Sweet & Salty peanut butter bar, bags of Chex Mix, pretzels and assorted potato chips

Italian Break **11.99 per person**

Antipasto platter consisting of soppressata, salami, capicola, pepperoni, queen stuffed olives, manzanilla olives, pepperoncini, kalamata olives, baby mozzarella balls and sliced French bread

Desserts

Chef's Choice	3.49
Assorted Mini Pastries	3.99
Plain Cheesecake	3.99
Cheesecake with Assorted Toppings	4.99
Carrot Cake	3.99
Oreo Peanut Butter Cup	3.99
Key Lime Pie	3.99

Snacks

Assorted Wrapped Muffins (<i>one dozen</i>)	18.99
Brownies (<i>one dozen</i>)	17.99
Chips and Pretzels (<i>per snack bag</i>)	1.49
Cinnamon Rolls (<i>one dozen</i>)	17.99
Cookies (<i>one dozen</i>)	12.99
Gourmet Dessert Bars (<i>one dozen</i>)	23.95
Granola Bars (<i>one dozen</i>)	14.50
Party Mix (<i>two pounds</i>)	14.99
Scones (<i>one dozen</i>)	18.99
Trail Mix (<i>per bag</i>)	2.25
Whole Fresh Fruit (<i>per piece</i>)	1.75
Yogurt (<i>each</i>)	2.25

Beverages

Regular Coffee (<i>per gallon</i>)	19.99
Decaffeinated Coffee (<i>per gallon</i>)	19.99
Herbal Tea Station	19.99
Fruit Juice (<i>per carafe</i>)	15.49
Soft Drinks (<i>each</i>)	1.99
Bottled Water (<i>each</i>)	1.99

PLATED LUNCH SELECTIONS

Salads

All selections accompanied with rolls and butter

Cobb Salad 12.99
Fresh spring mixed greens topped with rows of diced chicken, bacon, avocado, blue cheese crumbles, diced tomatoes, hard-boiled eggs and dressing

Chef's Salad 10.99
A blend of mixed greens piled high with julienne turkey, ham, Swiss cheese, tomatoes, green pepper, hard-boiled egg and dressing

Grilled Chicken Caesar Salad 11.99
Fresh cut romaine hearts topped with a sliced grilled chicken breast, diced tomatoes, parmesan cheese, seasoned croutons and served with a side of creamy Caesar dressing

Sunburst Salad 11.99
House made chicken, tuna or shrimp salad accompanied with warm pita or crackers and fresh sliced seasonal fruit (*strawberries, cantaloupe, honeydew, watermelon and pineapple*)

Box Lunch 11.49
Your choice of homemade sandwich accompanied with appropriate condiments, whole fresh fruit, snack chip assortment, homemade cookie and bottled water

Sandwiches

All selections accompanied with a choice of coleslaw, fresh fruit or our house made potato chips and a pickle spear

Turkey Club Sandwich 10.99
Wheat bread with smoked turkey, crispy bacon, aged Swiss cheese, lettuce, tomato, and sundried tomato mayo.

Chicken Salad Croissant 9.99
House made breast meat chicken salad served on a buttery croissant with leaf lettuce, sliced tomato and a deluxe fruit garnish

Cold Roast Beef Sandwich 11.99
Rye bread piled high with thinly sliced roast beef, boursin cheese spread, leaf lettuce, sliced tomato and a creamy horsey sauce

California Wrap 9.99
Smoked turkey, sliced avocado, baby spinach, Swiss cheese, sliced Roma tomatoes with a pesto mayonnaise wrapped in a tomato basil lawash

Vegetarian Wrap 8.99
Avocado, roma tomatoes, shredded carrots, shredded cucumber, baby spinach with roasted garlic balsamic vinaigrette wrapped in spinach lawash

Entrees

All plated lunch entrees are accompanied with Chef's choice starch and vegetable, rolls with butter and your selection of soup or salad

Pan Seared or Blackened Salmon 15.99
Pan seared salmon topped with a sweet chili garlic sauce or blackened salmon with a beurre noisette

Chicken Marsala 12.99
Pan seared boneless chicken breast smothered with our homemade Marsala wine sauce

Eggplant Parmesan 9.99
Fresh breaded eggplant layered with mozzarella and house made marinara. Served with sautéed vegetables and warm garlic bread

Grilled Flank Steak 15.99
Marinated flank steak in balsamic ginger vinaigrette, grilled, thinly sliced and served with a chasseur sauce (*Mushroom, tomato and red wine sauce*)



LUNCH BUFFET SELECTIONS

Deli Buffet **13.99**
Sliced lunch meat platter with ham, turkey, roast beef, assorted sliced cheeses, fresh bread assortment, lettuce, tomato, condiments, potato chips and a deluxe salad or Caesar salad bar
Add homemade soup- 1.50 per person

Nacho/Taco Buffet **12.99**
Queso cheese, seasoned beef, nacho chips, flour tortilla shells, shredded lettuce, cheddar cheese, onions, tomatoes, black olives, jalapenos, our homemade salsa and sour cream

Italian Pasta Buffet **12.99**
Eggplant parmesan, fettuccini alfredo, warm breadsticks, Chef's choice of vegetable and deluxe salad bar or Caesar salad bar
Add chicken- 2.99 per person

Deluxe Italian Buffet **14.99**
Lasagna with Bolognese meat sauce, pasta primavera, warm breadsticks, Chef's choice of vegetable and deluxe salad bar or Caesar salad bar.

From the Grill Buffet **11.99**
Stadium bratwursts and grilled hamburgers with all the proper fixings, coleslaw, potato salad and homemade potato chips with a French onion dip

The Executive Lunch **15.99**
Served with our deluxe salad bar, rolls with butter and Chef's choice of starch and vegetable
Add homemade soup- 1.50 per person

Entrees (Select two)

Meatloaf Trio
Chicken and Pesto Cream over Pasta
Pot Roast with Mushrooms and Sautéed Onions
Herb Rubbed Pork Loin
Grilled Flank Steak
Chicken Marsala
Eggplant Parmesan
Pasta Primavera

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HORS D' OEUVRE SELECTIONS

Hot Hors D' Oeuvres

(per 50/100 pieces)

Bacon Wrapped Water Chestnuts 69.99 / 110.99
Succulent water chestnuts wrapped and baked in crispy bacon

Vegetable Skewer 69.99
Each skewer comes loaded with squash, zucchini, pepper, onion and mushroom

Chicken Quesadilla 69.99
A flour tortilla stuffed with seasoned chicken and blended cheeses served with sour cream and guacamole

Homemade Meatballs with Raspberry Barbecue Sauce 79.99 / 139.99
Homemade roasted meatballs tossed with a sweet raspberry barbecue sauce

Mini Quiche Lorraine 89.99
House made mini quiche with spinach, bacon and gruyere cheese

Coconut Shrimp 89.99 / 149.99
Breaded coconut shrimp, fried and served with our sweet chili garlic sauce

Stuffed Mushrooms 99.99
Silver dollar mushroom caps stuffed with Italian sausage, herbs and topped with Swiss cheese

Sesame Ginger Skewer 129.99
Your choice of thinly sliced beef or chicken marinated in balsamic vinegar, fresh ginger, and toasted sesame seeds.

Shrimp Wraps 49.99
Shrimp mousse wrapped in a wonton shell. Deep fried and served with sweet chili garlic sauce

Gourmet Flatbread Pizzas 69.99
Mini pizza with caramelized onions, sundried diced tomatoes, grilled chicken, zesty pesto sauce, and feta cheese atop herbed flatbread

Cold Hors D' Oeuvres

(per 50 pieces)

Deviled Eggs 39.99
A traditional hors d' oeuvres, perfect for any event

Mini Turkey Wraps 54.99
Lawash wraps with smoked turkey, herbed cream cheese and baby spinach

Ham Spirals 54.99
Boursin cheese, mixed greens and slow roasted ham in a lawash wrap

Mini Fruit Kebab 79.99
Skewers loaded with a rainbow of fresh seasonal fruit

Antipasto Skewers 89.99
Fresh mozzarella cheese, grape tomatoes, queen green olives and salami dressed with a balsamic reduction

Shrimp Cocktail 119.99
Jumbo shrimp served chilled accompanied with a zesty cocktail sauce and lemon

Stuffed Roma Tomato Half 79.99
Roma tomato stuffed with an herb goat cheese

Filo Shrimp Salad 69.99
Savory shrimp salad served in a crisp filo dough shell

Display Hors D' Oeuvres

(Serves 25 guests)

Vegetable Crudités 54.99
Accompanied with ranch dip

Fresh Sliced Fruit 54.99
Served with dipping sauce

Chilled Bruschetta 59.99
Toasted French bread drizzled with olive oil and accompanied by marinated tomato compote

Imported and Domestic Cheeseboard 99.99
Served with assorted crackers

Smoked Salmon Display 108.99
Served with capers, onions, eggs, lemons and crackers

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PLATED DINNER SELECTIONS

Appetizers

- Stuffed Mushrooms** **4.99**
Three silver dollar mushrooms stuffed with Italian sausage, herbs and topped with Swiss cheese
- Crab Cakes** **7.99**
Two lump crab cakes served with a red pepper coulis
- Shrimp Cocktail** **9.99**
Six jumbo shrimp poached and chilled, served with lemon and cocktail sauce
- Lobster Ravioli** **11.99**
House made ravioli stuffed with a lobster and scallop mousseline and finished with a chive butter sauce

Plated Entree Selections

Plated selections are accompanied with Chef's choice starch and vegetable, rolls with butter, freshly brewed coffee, herbal tea and your selection of soup or house salad

Seafood

- Butter Crumb Cod** **21.99**
Delicate, flakey cod lightly baked and sprinkled with an aromatic butter crumb
- Sautéed or Blackened Salmon** **25.99**
Lime coated Scottish salmon sautéed and served with a sweet chili garlic sauce or pan seared Scottish salmon coated with blackening seasoning and served with a burnt butter topping
- Potato Crusted Whitefish** **25.99**
Fresh Great Lake whitefish topped with crispy hash browns and served with sauce Veronique
- Crab Stuffed Prawns** **27.99**
Three large prawns stuffed with a crabmeat stuffing and served on a bed of roma tomato fondue
- Sautéed Mahi Mahi** **24.99**
Fresh Mahi Mahi sautéed with a zesty sriracha bourbon glaze and finished with a homemade pineapple cucumber salsa

Beef

- Grilled Flank Steak** **8oz. 19.99**
Marinated flank steak in balsamic ginger vinaigrette, grilled, thinly sliced and served with a chasseur sauce (*Mushroom, tomato and white wine sauce*)
- Sirloin Medallions** **22.99**
A duo of perfectly tender beef medallions covered with a red wine demi
- Prime Rib** **8oz. 23.99** **14oz. 31.99**
Slow roasted prime rib with red wine demi and horseradish cream on the side
- New York Strip** **12oz. 25.99**
House cut New York strip loin roasted and served with demi glaze
- Roast Tenderloin of Beef** **6oz. 26.99**
Slow roasted, thinly sliced beef served with a savory red wine demi glaze

Chicken and Pork

- Garlic Chicken** **18.99**
Herb marinated chicken breast, pan seared and topped with a roasted garlic cream sauce
- Twin Pork Filet** **18.99**
Mouthwatering pork loin cuts, wrapped with bacon, pan seared and served with apple-cherry chutney
- Chicken Provencal** **19.99**
Roasted chicken breast with sautéed artichoke hearts, fresh Roma tomatoes, poblanos, onions, chives and lemon
- Stuffed Chicken Marsala** **19.99**
Chicken breast stuffed with a blend of cheddar, mozzarella, cream cheese and herb breadcrumbs topped with a Marsala wine mushroom sauce
- Chicken Chasseur** **19.99**
Sautéed, marinated chicken breast topped with A rich mushroom brown sauce, finished with a fresh herb blend.

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DINNER BUFFET SELECTIONS

Deluxe Entree Buffet 22.99

Deluxe buffet selections are accompanied with rolls and butter, freshly brewed coffee and herbal tea

Salad Options (*Select up to 2*)

- Deluxe Salad Bar
- Roasted Israeli Couscous
- Loaded Potato Salad
- Sweet & Savory Broccoli and Bacon Salad
- Caesar Salad
- Tangy Pasta Salad
- Coleslaw

Vegetable and Starch options (*Select any combination up to 3*)

Vegetable Options

- Sautéed Green Beans
- Honey Glazed Carrots
- Sweet Corn
- Chef's Seasonal Blend

Starch Options

- Smashed Redskin Potatoes
- Garlic and Parsley Yukon Gold Potatoes
- Rice Pilaf
- Baked Potatoes
- Buttered Herb Bowtie Pasta

Entrée Options (*Select up to 2*)

- Tuscan Chicken
- Herb Marinated Chicken w/ Roasted Garlic Cream Sauce
- Butter Crumb Baked Cod
- Herb Rubbed Pork Loin
- Eggplant Parmesan
- Pot Roast w/ Sautéed Onions & Mushrooms
- Slow Roasted Beef Brisket
- Meatloaf Trio
- Chicken Chasseur

Add 2.00 per entrée for each additional entrée selected

Upgrades

Prime Rib	5.99 per person
NY Strip Tournedo	3.99 per person

Elite Entree Buffet 27.99

Elite buffet selections are accompanied with fresh sliced fruit tray, vegetable tray, rolls and butter, freshly brewed coffee and herbal tea

Salad Options (*Select up to 2*)

- Deluxe Salad Bar
- Roasted Israeli Couscous
- Loaded Potato Salad
- Sweet & Savory Broccoli and Bacon Salad
- Caesar Salad
- Tangy Pasta Salad
- Coleslaw

Vegetable and Starch options (*Select any combination up to 4*)

Vegetable Options

- Sautéed Green Beans
- Honey Glazed Carrots
- Sweet Corn
- Chef's Seasonal Blend
- Stuffed Tomato Ratatouille

Starch Options

- Smashed Redskin Potatoes
- Garlic and Parsley Yukon Gold Potatoes
- Rice Pilaf
- Baked Potatoes
- Buttered Herb Bowtie Pasta
- Cheesy Potato Casserole

Entrée Options (*Select up to 2*)

- Herb Marinated Chicken w/ Roasted Garlic Cream Sauce
- Stuffed Chicken Marsala
- Dr. Pepper Baked Dearborn Ham
- Herb Rubbed Pork Loin
- Sautéed Salmon w/ Chive Beurre Blanc
- Blackened Salmon
- Potato Crusted Whitefish
- Sliced New York Strip Loin w/ Red Wine Demi
- Grilled Flank Steak
- Sautéed Mahi Mahi with Sriracha Bourbon

Add 3.00 per entrée for each additional entrée selected

BEVERAGE SELECTIONS

Gold Selection

Absolut vodka, Tanqueray gin, Bacardi rum, Captain Morgan spiced rum, Crown Royal whisky, Chivas Regal scotch, Makers Mark bourbon, DeKuyper Peach Tree schnapps, Kahlua coffee liqueur, Amaretto di Saronno, triple sec, import draft beer selection & one domestic draft selection, premium wine selections and assorted Pepsi soft drinks

5 hour package 23.00 per person
Each additional hour 3.00 per person

Silver Selection

Smirnoff vodka, Beefeater gin, Bacardi rum, Captain Morgan Spiced rum, Jack Daniels whiskey, Dewar's scotch, Jim Beam bourbon, DeKuyper Peach Tree schnapps, Kamora coffee liqueur, Amaretto di Saronno, triple sec, one import & one domestic draft beer selection, house wines and assorted Pepsi soft drinks

5 hour package 20.00 per person
Each additional hour 2.50 per person

Bronze Selection

Smirnoff vodka, Seagram's gin, Bacardi rum, Seagram's 7 whiskey, Cutty Sark scotch, Jim Beam bourbon, Peach Tree schnapps, Kamora coffee liqueur, amaretto, triple sec, domestic draft selection, house wines and assorted Pepsi soft drinks

5 hour package 17.00 per person
Each additional hour 2.00 per person

Beer and Wine

One draft beer selection or up to 3 bottled beers, house wines and assorted soft drinks

Gold Package (premium selections)

3 hour package 19.00 per person
Each additional hour 2.00 per person

Bronze Package

3 hour package 13.00 per person
Each additional hour 2.00 per person

Non-Alcoholic

This beverage package includes assorted Pepsi soft drinks, iced tea, lemonade and coffee

6.00 per person

Ala-Carte Beverage Selections

Draft Beer

Draft beer can be purchased for your event on a per keg basis from the following choices:

Domestic ½ barrel 200.00

(Coors Light, Bud Light, Miller Lite, Budweiser, Michelob Ultra)

Import ½ barrel 250.00

(Labatt, Molson, Corona)

Crafted ½ barrel Market Price

(Seasonal - Subject to availability)

House Wines per bottle 20.00

(Cabernet, Merlot, Chardonnay, White Zinfandel)

Champagne Bottle 24.00

Champagne Toasts per person 3.00

House Sparkling Wine per bottle 10.00

Punch Bowls

(Serves 30-35 people)

Fuzzy Navel 55.00

Peach Tree Schnapps and triple sec combined with orange juice and fresh cut orange slices

Champagne Sangria 55.00

Champagne and sweet red wine with a frothy mixture of raspberry sherbet and ginger ale

Berry Blast (non-alcoholic) 35.00

Cranberry juice, pineapple juice, orange juice and Sierra Mist with fresh berries

Paradise Island (non-alcoholic) 30.00

Raspberry, pineapple juice and Sierra Mist

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HOST AND CASH BAR

Host Bar

(30 person minimum)

Host is charged per drink for the open bar period. Choose from our Gold, Silver or Bronze selections. A 20% service charge and 6% sales tax are automatically added to the banquet check

Cash Bar

(30 person minimum)

Individual guests are charged for each bar drink, which must be paid for in cash at the bar. Choose from our Gold, Silver or Bronze selections. Cash bar prices per drink are higher than host as applicable taxes and service charges are included

Host Bar

4.00
5.00
6.00
2.50
3.75
3.50
4.50
5.00
6.50
1.60

By the drink

Bronze Selection
Silver Selection
Gold Selection
Domestic Draft
Domestic Bottle
Import Draft
Import Bottle
House Wine
Premium Wine
Soda/ Juice

Cash Bar

5.00
6.00
7.00
3.00
4.00
4.00
5.00
5.00
7.00
2.00

All Bars are subject to the following charges:
Bartender Fee 50.00 (1 bartender per 75 guests)

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AUDIO AND VISUAL EQUIPMENT

Projectors

LCD Projector 175.00

Projection Screens

9' by 9' Front Projection Screen 125.00

Audio

Wireless Microphone 50.00
Wireless Lapel Microphone 50.00

Miscellaneous

Podium 30.00
Laser Pointer 25.00
Conference Speakerphone 35.00
Wireless Internet Access N/C
CD player 25.00
Riser 25.00/section
Dance Floor 100.00

Business Center

Flipchart Stand 10.00
Flipchart Stand with Paper 25.00
Pad of Flip Chart Paper 20.00
Pad of Post-it Flip Chart Paper 35.00
2' by 3' Whiteboard w/ Markers 35.00
Fax Service per page 1.00
Copy Service per page-
 black & white .20
 color .50

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BANQUET POLICIES & PROCEDURES

Food and Beverage: All food, with the exception of wedding or specialty cakes, must be purchased through the Holiday Inn. In compliance with Michigan Liquor Regulations, no alcoholic beverages may be brought on site and all alcoholic beverages must be purchased and dispensed through the Holiday Inn. Drink shots are not available on any banquet bar. Food and beverages cannot be taken off premise. Buffet offerings are based on a 1 ½ hour maximum time limit due to health code regulations and food quality standards.

Event Supervision: On the day of your event, a banquet manager will be present. They will be there to oversee the staff and the event. All function space is closed at 12:00 midnight. Personal belongings and/or any outside vendor items are required to be removed by 1:00 a.m. unless otherwise approved by the banquet manager.

Upon acceptance, liability damages are explicitly the responsibility of party/parties requesting banquet services. Aforementioned parties are responsible for the conduct of their guests. Extra security may be provided for additional charge when requested.

In compliance with state and local laws, we reserve the right to request identification and to refuse the service of alcoholic beverages at any time. We also, in consideration for the safety of your guests, reserve the right to end bar service at any time.

Decorating: Affixing anything to the walls, floors or ceilings by any method (i.e. pins, nails, staples, tape, and glue) in any function room is prohibited. Confetti, glitter and similar items are also prohibited. Due to fire code regulations, no open flame candles are permitted. Candles may be used if they are in an enclosed container.

Delivery of Materials: Meeting materials can be shipped no more than three (3) days prior to the event. If materials need to be shipped back, this can be arranged through the catering coordinator. Additional fees may apply.

Guarantee: A final guaranteed guest count and payment for all meal and beverage packages must be received by the catering coordinator five (5) calendar days prior to the event (exception is personal checks, please see below).

The hotel will prepare to serve five percent (5%) over your guarantee. If a guarantee is not submitted, the hotel will use the last known expected attendance count as your guarantee. The guaranteed guest count is not subject to reduction 5 days prior to an event. If guest counts rise from that point to the day of the event, extra payment will be taken.

All menu selections, room layout, audio/visual needs are required at least 3 weeks in advance of an event.

Our meeting and function space will be assigned based upon anticipated attendance and a group's specific needs for an event. Should there be a significant change in the size of your function; the hotel reserves the right to move the space to a room better suited for the size of your event. Additional fees may apply.

Deposit and Payment: The amount of the deposit varies based upon contracted space and services and will be determined at the time of your booking. Deposits are due with the signing of the contract. For wedding receptions, an additional \$1000 deposit is required no less than 6 months prior to the event. Payments may be made by certified check, cash, or major credit card. Payment by personal check is due ten (10) calendar days prior to the scheduled event.

Tax and Service Charge: 20% service charge will be added to all food and beverage costs. 6% sales tax will also apply.

Cancellation: All deposits made to secure a contracted event date are forfeited should a cancellation be necessary. Any function that is canceled will be subject to a cancellation fee based on a percentage of the total estimated revenue of the event.

I have read the above information and agree to the policies.

Guest Signature: _____

Date: _____

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