HOLIDAY INN & SUITES
CLEARWATER BEACH

MEETINGS &EVENTS

A La Carte

Beverages

Freshly Brewed Coffee (Regular or Decaf)	$45.00 per gallon
Iced Tea	$30.00 per gallon
Hot Tea with Lemon	$2.50 each
Tropicana Orange Juice	$21.00 per gallon
Assorted Bottle Fruit Juices or Water	$4.00 each
Assorted Soft Beverages	$4.00 each
Citrus Infused Water	$17.00 per gallon

Tasty Bakery

Fresh Baked Muffins	$35.00 per dozen
Fresh Baked Mini Muffins	$17.00 per dozen
Assorted Bagels with Cream Cheese	$40.00 per dozen
Assorted Danishes	$35.00 per dozen
Granola Bars	$3.00 each
Assorted Yogurts	$4.00 each
Parfait Fruit Cups	$6.00 each
Fresh Baked Cookies (Regular)	$20.00 per dozen
Fresh Baked Cookies (Large)	$30.00 per dozen
Brownies	$28.00 per dozen
Gourmet Bars	$36.00 per dozen

A service charge and sales tax will be added to all food and beverage. Pricing is subject to change. Please inquire about special dietary needs or custom menu selections.

Breakfast Sunrise Buffet Selections

Priced per person based on 1 ½ hours of service.
Minimum of 25 persons required.

Continental Style - $25

Pastry Assortments, Muffins, Mini Croissants, Butter and Jelly,
Fresh Fruit Display, Assorted Fruit Juices
Includes Freshly Brewed Coffee & Herbal Tea Selection

Healthy Breakfast - $24

Fresh Fruit Display, Assorted Yogurts and Granola,
Avocado Toast (Whole Grain), Hard Boiled Eggs,
Hot Oatmeal & Low-Fat Milk

Gulf Side Breakfast Buffet - $30

Freshly Scrambled Eggs
Choice Of - Cinnamon French Toast, Waffles, or Pancakes
with Syrup
Bacon or Sausage Links
Skillet Browned Potatoes
Fresh Pastry Assortment, Muffins, Bagels with
Cream Cheese, Jelly, and Butter
Fresh Fruit Display and Assorted Fruit Juices
Includes Freshly Brewed Coffee and Herbal Tea Selection

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The Duval Brunch – $49

Priced per person based on 1 ½ hours of service.
Minimum of 25 persons required.

Mixed Fresh Fruit Bowl
Breakfast Pastries and Muffins with Assorted Condiments
Assorted Individual Yogurts
Scrambled Eggs, Bacon and Sausage Patties
Eggs Benedict
Bananas Foster French Toast with Syrup
Hashbrown Casserole
House or Caesar Salad
Chicken Francaise
Seafood Penne Pasta
Yellow Rice
Chef's Vegetable
Freshly Brewed Regular and Decaf Coffee, Iced Tea, and Juices

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Individual Break Options

Priced per person based on 30 minute of service.
Minimum of 25 persons.

Starfish Break - $25

Assorted Fresh Baked Cookies & Brownies, Mixed Nuts, Individual
Assorted Chip Bags, Seasonal Whole Fruit Selection
Includes Freshly Brewed Coffee, Iced Tea & Soft Drinks

Sea Swell Break – $25

Vegetable Crudités with Ranch Dip, Granola Bars, Seasonal Fresh
Fruit Display, Assorted Nuts, Pretzels
Includes Freshly Brewed Coffee, Iced Tea & Soft Drinks

Cancun Break – $26

Crunchy Tortilla Chips, Pico Ge Gallo, Guacamole, Mixed Nuts,
Seasonal Fresh Fruit Display
Includes Freshly Brewed Coffee, Iced Tea & Soft Drinks

A service charge and sales tax will be added to all food and beverage. Pricing is subject to change.
Please inquire about special dietary needs or custom menu selections.

Day Meeting Package - $61

Priced per person, per day. Minimum of 25 persons required.
Package Includes - General Session Room, Drop Down Screen, Projector Table, Extension Chord, and Power Strip

Continental Style Breakfast

Pastry Assortment, Muffins, Mini Croissants served with Jelly and Butter
Bagels with Cream Cheese
Fresh Fruit Display, Assorted Juices
Includes Freshly Brewed Coffee, Hot Tea, and Citrus Infused Water

Mid-Morning Break

Assorted Soft Drinks, Citrus Infused Water, Freshly Brewed Coffee, Hot Tea

Lunch Choices - Italian Pasta, Acapulco, or Key West Lunch Buffet (Served in Meeting Room)

Mid-Afternoon Break

Freshly Baked Cookies, Brownies, Assorted Soft Drinks, Freshly Brewed Coffee, Hot Tea, Citrus Infused Water

A service charge and sales tax will be added to all food and beverage. Pricing is subject to change. Please inquire about special dietary needs or custom menu selections.

Boxed Lunches - $24

Priced per person. Minimum of 25 persons.
Includes - Individual Bag of Chips, Cole Slaw, Cookie, Choice of Water or Soda

Veggie Wrap

Lettuce, Tomatoes, Spinach, Green Peppers, Cucumbers and Red Onions
Drizzled with Balsamic Dressing. Wrapped in an Herb Tortilla

Turkey & Ham Wrap

Oven Roasted Turkey, Honey Cured Ham, Swiss Cheese, Lettuce, Tomatoes, Red Onions, and Cucumbers. Wrapped in an Herb Tortilla

Island Chicken Wrap

Grilled Chicken Breast, Colby Jack Cheese, Tomatoes, Lettuce, Caesar Dressing. Wrapped in an Herb Tortilla

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Lunch Buffets

Priced per person - based on one (1) hour of service. Minimum of 25 persons required.
All Buffets served with Freshly Brewed Iced Tea and Citrus Infused Water

Acapulco Buffet - $29

Mexican Chopped Salad with Honey Lime Vinaigrette Dressing
Chicken Fajitas, Tex-Mex Beef Tacos, Hard and Soft Taco Shells, Mexican Rice, Refried Beans, Shredded Cheese, Lettuce, Sour Cream, Pico De Gallo, Tortilla Chips

Deli Board Buffet - $29

Sliced Turkey, Sliced Ham, Roast Beef, Assorted Breads and Buns, Crisp Lettuce, Vine-Ripened Tomato Slices, Assorted Sliced Cheese, Condiments, Kettle Chips, Creamy Cole Slaw

Italian Pasta Buffet - $31

Cheese Ravioli, Rich Marinara and Creamy Alfredo Sauces, Chicken Parmesan, Baked Stuffed Shells, Classic Caesar Salad, Garlic Knots

Key West Buffet - $33

Choice of Caesar or Mixed Green Salad
Key West Grilled Chicken with Mango Salsa, Parmesan Crusted Tilapia, Island Rice, Chef's Choice Vegetable, Warm Rolls and Butter

Choice of Carrot Cake or Chocolate Cake - Add $5 ++ per person

A service charge and sales tax will be added to all food and beverage. Pricing is subject to change. Please inquire about special dietary needs or custom menu selections.

Appetizers

Display Platters

Each serve approx. 30 guests

Assorted Cheese & Cracker Display	$105
Assorted Cheese & Antipasto Platter	$140
Assorted Seasonal Vegetable Platter with Ranch Dip	$95
Seasonal Fruit Platter	$115

Cold Hors d'oeuvres

Priced per 50 pieces

Peel & Eat Gulf Shrimp (100)	$165
Shrimp Cocktail	$160
Deviled Eggs	$90
Fish Spread & Assorted Crackers	$110
Mini Cuban Sandwiches	$170
House-made Tomato Bruschetta	$145

Hot Hors d'oeuvres

Priced per 50 pieces

Buffalo Chicken Dip	$95
Asian Pork Pot Stickers	$100
Crab Rangoon	$120
Spinach Artichoke Dip with Crispy Tortilla Chips	$90
Crab Stuffed Mushrooms	$150
Hawaiian Chicken Brochettes	$160
Buffalo Chicken Wings	$105
Coconut Shrimp & Pineapple Salsa	$150
Vegetable Spring Rolls	$110
BBQ, Swedish, or Sweet & Sour Meatballs	$100

A service charge and sales tax will be added to all food and beverage. Pricing is subject to change. Please inquire about special dietary needs or custom menu selections.

Specialty Stations

Priced per person - Based on 1 ½ hours of service
Minimum of 25 persons required.
Attendants Fee at an additional $100. per station.

Pasta Station - $22

Penne Pasta, Linguine Pasta, Creamy Garlic Alfredo, Rich Marinara, Kalamata Olives, Mushrooms, Olive Oil, Parmesan Cheese, Italian Sausage, Garlic Bread

Build Your Own Nacho Station - $23

(Select One) - Chicken or Beef
(Included) - Fried Corn Tortillas, Creamy Cheese Sauce, Jalapeños, Black Olives, Diced Tomatoes, Green Onions, Pico De Gallo, Guacamole, Sour Cream

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Children's Pricing

(12 and Under)

Chicken Strips with Fries and Soda	$20
Macaroni and Cheese with Fries and Soda	$20
Hamburger (or Cheese) with Fries and Soda	$20

Banquet Guidelines

Prices are based per person unless otherwise noted.
23% service charge and 7% sales tax are added to all functions.
We will not set or prepare for more than 5% over the agreed upon guarantee. Vegetarian and Gluten-Free meals are available upon request.
No food or beverage may be brought into, or taken off of the premises.
Special Requests will be considered on an individual basis.
Functions are limited to a consecutive four (4) hour time period.
Extended hours available upon request.

Plated Dinner

Priced per person.
All entrées include Iced Tea, Coffee, and Citrus Infused Water

All Dinners are served with a choice of Caesar Salad, or Mixed Green Salad, Seasonal Vegetable, and Warm Rolls and Butter.

Duval Stuffed Chicken - $43

Herb Garlic, Boursin Cheese & Spinach
Finished with a Sun-Dried Tomato Cream Sauce
Served with Garlic Mashed Potatoes

Chicken Piccata - $43

Lightly Breaded, Pan Seared. Topped with Roasted Artichokes, Cherry Tomato, Capers, and covered with a White Wine Lemon Butter Sauce.
Served with Yellow Island Rice

Crab Crusted Salmon - $55

Salmon Filet crowned with a Crabmeat Stuffing and Drizzled with a Lemon Butter Sauce.
Served with Yellow Island Rice.

Slow Roasted Prime Rib - $65

Roasted Prime Rib, served with Au Jus, Garlic Mashed Potatoes, and a Horseradish Cream Sauce

Calypso Mahi-Mahi - $56

Grilled Mahi-Mahi topped with Mango Salsa
Served with Jasmine Rice

Filet & Shrimp Combo - $67

Petite Tenderloin and Grilled and Seasoned Shrimp. Served with Scampi Butter Sauce and Roasted Red Potatoes.

Filet Mignon - $71

Char-Grilled Tenderloin, topped with Garlic & Herb Butter and served with a Twice Baked Potato.

Add $6.00 per person for more than two (2) plated meals selections per event.

A service charge and sales tax will be added to all food and beverage. Pricing is subject to change. Please inquire about special dietary needs or custom menu selections.

Create Your Own Perfect Buffet

All Buffets include Fresh Brewed Coffee and Iced Tea
Minimum of 25 guests required. Based on 1 ½ hours of service.

Entrées

Chicken Parmesan
Grilled Salmon with Lemon Dill Sauce
Sliced London Broil
Key West Chicken with Mango Salsa
Chicken Piccata
Chicken Marsala
Blackened Mahi
Slow Braised BBQ Pork Ribs (+$3 pp)

Sides

Garlic Mashed Potatoes
Island Rice Pilaf
Herb Roasted Red Potatoes
Asiago Penne Pasta
Cheese Ravioli with Alfredo

Buffet Includes

Fresh Vegetable Medley
Mixed Green Salad with Assorted Toppings and Dressings
Fresh Seasonal Fruit Display
Crudité Display
Warm Rolls and Butter
Chef's Selected Assorted Desserts

Buffet Information:

2 Entrées/2 Sides - $54 pp
3 Entrées/2 Sides - $57 pp
3 Entrées/3 Sides - $60 pp

A service charge and sales tax will be added to all food and beverage. Pricing is subject to change.
Please inquire about special dietary needs or custom menu selections.

Dinner Buffets

Priced per person - Based on 1 ½ hours of service.
Minimum of 25 guests required.
All buffets include Fresh Brewed Coffee and Iced Tea.

Sand Key Beach Barbeque - $49

Garden Greens, Southern Baked Potato Salad, Coleslaw
Barbeque Chicken, Slow Roasted BBQ Pork Ribs, Brown Sugar Baked Beans,
Oven Roasted Red Skin Potatoes, Three Cheese Mac-n-Cheese
Corn Bread and Cinnamon Butter
Apple Cobbler

Rustic Italiano - $51

Classic Caesar Salad, Antipasto Display, Stuffed Baked Shells, Cheese Ravioli,
House-made Marinara and Rich Creamy Alfredo
Chicken Parmesan, Zucchini Italiano
Garlic Knots
Tiramisu

Key West - $54

Key West Salad (Romaine & Iceberg Lettuce, Avocado, Mandarin Oranges, Cilantro, Red Onions, Citrus Vinaigrette)
Florida Fish Spread with Cucumbers, Jalapenos, Diced Tomatoes, and Crackers
Sweet and Sour Meatballs, Coconut Crusted Mahi with warm Mango Salsa
Pina Colada Chicken, Island Rice, Chef's Choice of Vegetables,
Warm Rolls and Butter, Key Lime Pie

Classic Fish Fry - $53

Summer Mixed Greens Salad with Buttermilk Ranch or Balsamic Dresssing
Classic Macaroni Salad, Creamy Coleslaw
Fried Cod with Lemons and Tartar Sauce
Grouper Fingers, Brown Sugar Baked Beans, Corn on the Cob, French Fries
Cornbread with Honey Cinnamon Butter, Apple Cobbler

A service charge and sales tax will be added to all food and beverage. Pricing is subject to change.
Please inquire about special dietary needs or custom menu selections.

Banquet Beverage Pricing

Cash Bar

Priced based on One (1) hour of service
Bar Set Up Fee Required at $100.00

House Liquor	$7.25
Call Liquor	$8.50
Premium Liquor	$9.50
House Wines	$7.00
House Champagne Toast	$6.00
Assorted Soft Drinks	$3.50
Assorted Juices	$3.50
Bottled Water	$3.00
Domestic Beer	$6.00
Premium/Import Beer	$7.00

Host Bar

Priced per person
Bar Set Up Fee Required at $100.00

	1 Hour	2 Hours	3 Hours	4 Hours
Beer, Wine & Soda	$15	$25	$33	$40
House Brands	$17	$26	$36	$46
Call Brands	$21	$30	$42	$54
Premium Brands	$25	$34	$48	$62

Please Note: - All pricing is Subject to Service Charge and Sales Tax.
Prices are subject to change.

Banquet Beverages

Domestic Beer

Budweiser, Bud Light, Miller Lite, Coors Lite, Yuengling, Michelob Ultra
Non-Alcoholic: Michelob Ultra Zero

Premium Imported Beer

Corona, Heineken, Corona Light, Pacifico, Blue Moon
Non-Alcoholic: Heineken Zero

Call Brands

Tito's Vodka, Tanqueray Gin, Bacardi Rum, Captain Morgan Spiced Rum, Dewars Scotch, Jack Daniels Whiskey, Seagram's 7 Blended Whiskey, Cuervo Gold Tequila, O'Shea's Irish Whiskey

Premium Brands

Ketel One Vodka, Bombay Sapphire Gin, Grey Goose, Johnny Walker Red Scotch, Maker's Mark Bourbon, Crown Royal Canadian Whiskey, Jameson Irish Whiskey, Patron Tequila, Hard Truth Rum

A service charge and sales tax will be added to all food and beverage. Pricing is subject to change. Please inquire about special dietary needs or custom menu selections.