

Wedding Information

Let Us Make Your Wedding Day
All You Dreamed It Would Be & More!



holidayinnmanitowoc.com 920.682.6000

General Hotel Information



- Glass mirrors may be rented for your centerpieces. All candles must be enclosed in a glass bowl or other fire resistant container.
- With a reserved block of sleeping rooms, the bride and groom will receive a complimentary king size sleeping room on the night of their reception. Discounted sleeping room rates are available for wedding guests when ten or more rooms are reserved. Rates are based on the time of year and availability. To reserve a room block, call Susan at 920.682.6000, Ext. 792.
- The Atrium is a beautiful sky-lit garden-style setting which seats up to 350 guests. All music and dancing must conclude by 11:00 pm.
- The Grand Ballroom seats 400 guests on round table. A guaranteed number of 250 adult dinner entrees is required to hold your reception in the Ballroom on a Saturday night.
- Round table seating is used unless the guest count is over 400. Our round tables seat ten guests per table. White linen tablecloths and napkins are complimentary.
- We will provide you with complimentary cake and gift tables, a draped bistro table for your guestbook, a head table on risers, a microphone at the head table, and a dance floor.



Conveniently located at intersection I-43 and US HWY 151, Exit 149.



Please add 18% Banquet Gratuity & 5% Sales Tax to Prices



Sales & Catering 920.682.6000
4601 Calumet Avenue, Manitowoc, WI 54220

Policies

Deposits

A \$1,000 deposit is required to hold space upon contract signing. Six months prior to your wedding date, a second \$1,000 deposit is required. Both deposits are applied to the final food & beverage folio and are non-refundable.

Food & Beverage Regulations

The Federal, State, County, and Local governing agencies regulate the sale and service of all food and beverages. According to these regulations, no food or beverage from outside sources will be allowed in any function room, with the exception of the wedding cake and favors (nuts, mints, & candies).

All food must be purchased through and prepared by the Holiday Inn - Manitowoc. Any food that is left from the function (except wedding cake) is prohibited from leaving the premises due to health and safety liability.

It is a policy that alcoholic beverages cannot be brought into the function rooms of the hotel from outside sources. As the licensee, the Holiday Inn - Manitowoc is responsible for the dispensing of all alcoholic beverages by a licensed bartender. Everyone consuming alcoholic beverages must be of legal drinking age. The Holiday Inn - Manitowoc has the right to refuse alcohol service to anyone at its discretion.

Wedding cakes are allowed to be brought in from a licensed baker after 3:00 pm. All cake must be cut and served by the Holiday Inn - Manitowoc staff. A cake cutting fee of \$50.00 will be applied. Leftover cake and cake top can be refrigerated overnight and must be picked up by the end of the day following the wedding.

Room Assignment

Function rooms are assigned by the number of persons expected, unless the client agrees to pay the specified room charge. If attendance numbers increase or decrease, the hotel reserves the right to change locations to a room suitable for the attendance and type of function.

Liability

The Holiday Inn - Manitowoc reserves the right to control all private functions. Any damage to the premise or equipment will be charged accordingly. Holiday Inn - Manitowoc cannot assume responsibility for personal property brought onto the premises of the hotel. No banners or signs may be hung from the ceiling or fixed to the walls without permission from Holiday Inn - Manitowoc's management. No glitter, rice, confetti, silly string, fog or smoke machines are permitted.

Guarantee

Holiday Inn - Manitowoc requires all event details be completed and agreed upon in writing at least four weeks prior to the date of the event. Any changes made within four weeks will be accepted at the discretion of the Catering Department. A guaranteed purchase of 250 adult dinner entrees is required for the Ballroom on Saturday nights. In arranging for private functions, the attendance must be specified by 12:00 Noon, three business days prior to the event. This will be considered your minimum guarantee, not subject to reduction. If no guarantee is received on time, the expected number of persons on the function agreement will be considered your guarantee. The guarantee must be made through the Catering Department only.

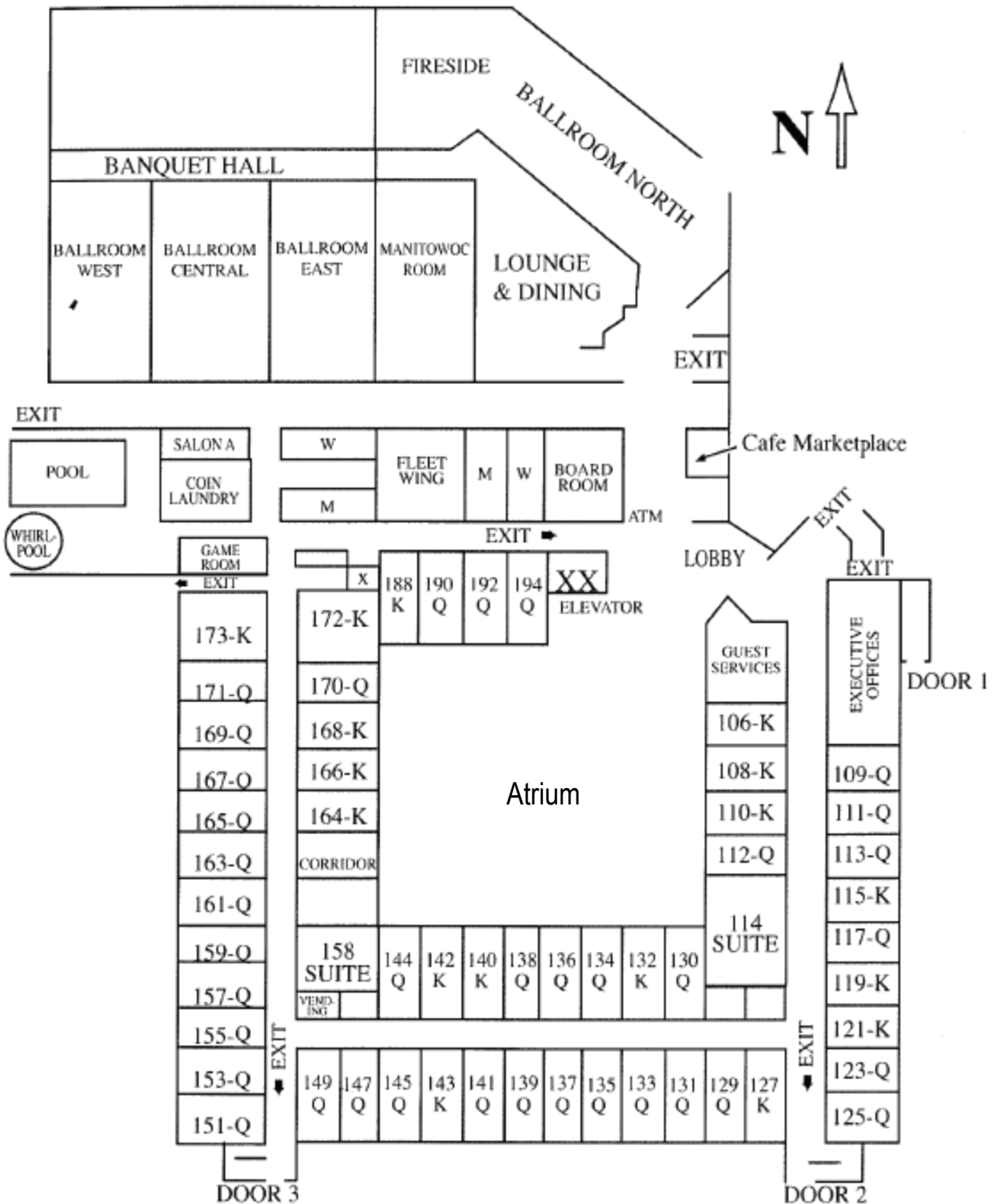
Payment

Due to fluctuation in prices, the Holiday Inn - Manitowoc may not make a firm price commitment on menu selections until 90 days prior to a function. The Holiday Inn - Manitowoc requires full payment 48 hours prior to the event. Payment may be made by check, cash or credit card. Any additional charges incurred during the event are due upon event completion.

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Hotel Floor Plan



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Rehearsal Dinner

Enjoy an elegant, private rehearsal dinner in Fireside. Able to seat up to fifty guests, Fireside offers a quiet setting and beautiful atmosphere accented by its own fireplace. With an exquisite menu, professional catering staff, and convenient location for out-of-town guests, the Fireside is a popular choice.

Hospitality Room

Utilize one of our hospitality rooms for pre-dinner gatherings. Hospitality rooms are required to close 1 hour before dinner and remain closed until 11:30 pm.

Please ask your sales consultant for more details.

Gift Opening

Save your family the trouble of hosting your gift opening at home. Use Fireside for your gift opening! Order a continental breakfast and the room is complimentary.

The Holiday Inn -Manitowoc also offers hospitality rooms for your gift opening.



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Plated Dinners

Beef Selections

- Prime Rib of Beef** \$24.95
Slow-Roasted Prime Rib Served with Seasoned Au Jus
- Filet Mignon** \$28.95
Choice-Cut Tenderloin Served with Sautéed Mushrooms
- New York Strip** \$27.95
Generous Portion of Choice-Cut Beef

Pork Selections

- Onion-Crusted Pork** \$18.95
Pork Medallions Topped with a Whole-Grain Mustard Sauce
- Stuffed Pork Chop** \$17.95
Stuffed Pork Chop with Traditional Cornbread Stuffing

Seafood Selections

- Poached Salmon Fillet** \$22.95
Salmon Poached in White Wine with Cucumber Dill Sauce
- Shrimp Scampi** \$21.95
Jumbo Shrimp Sautéed in Butter, Wine, Garlic, Tomatoes, & Served Atop Angel Hair Pasta

Poultry Selections

- Chicken Marco Polo** \$17.95
Chicken Breast Stuffed with Broccoli & Cheddar Cheese
- Chicken Cordon Bleu** \$17.95
Chicken Breast Stuffed with Ham & Swiss Cheese & Topped with a Light Cheese Sauce
- Artichoke Florentine Stuffed Chicken Breast** . . \$19.95
Breast of Chicken Stuffed with Spinach, Feta, Parmesan Cheese, Artichokes, & Topped with a Spinach Cream Sauce
- Chicken Rinata** \$18.95
Sautéed Boneless Breast of Chicken Topped with Sun-Dried Tomatoes, Mushrooms, Mozzarella Cheese, & Served on a Bed of Angel Hair Pasta
- Chicken Jackson** \$18.95
Chicken Breast Stuffed with Asparagus, Pepper-Jack Cheese, Topped with a Pepper Jack Cream Sauce, & Served on a Bed of Wild Rice
- Chicken Saltimbocca** \$18.95
Sautéed Chicken Breast Topped with Prosciutto, Mushrooms, & Provolone Cheese
- Chicken Marsala** \$18.95
Chicken Breast Dusted with Flour & Sautéed in a Marsala Wine Sauce
- Roast Sliced Turkey** \$17.95
Sliced Turkey, Chef's Choice of Potato & Vegetable, & Gravy

Plated Dinners: Traditional Salad, Potato or Rice, Vegetable du Jour, Fresh Baked Dinner Rolls and Butter
(pricing is per person)

Vegetarian Options

- Pasta Primavera** \$19.95
Penne Pasta with a Parmesan White Cream Sauce & Topped with Bell Peppers, Green Onions, & Parmesan Cheese
- Grilled Vegetable Tian** \$18.95
Grilled Vegetables Layered with Parmesan Cheese, Herbs, & Breadcrumbs with a Roasted Red Pepper Sauce
- Vegetable Lasagna** \$18.95
Pasta Layered with Alfredo Sauce, Carrots, Spinach, & Broccoli
- Cheese Tortellini with Marinara** \$18.95
Cheese Tortellini with Seasoned Vegetables in a Marinara Sauce

Traditional Salad

Included with Entrée.

Traditional

Mixed Greens, Tomatoes, Cucumber, and Carrot with a Red Wine Vinaigrette.

Salad Upgrades

Additional Charge of \$2.25

Door County

Mixed Greens, Apples, Dried Cherries, and Toasted Walnuts with a Champagne Vinaigrette.

Garden

Mixed Greens, Broccoli, Carrots, Cauliflower, Mushrooms, and Tomatoes with an Herb Vinaigrette.

Oriental

Mixed Greens with Julienned Snow Peas, Carrots, Water Chestnuts, and Mandarin Oranges with a Sesame Ginger Vinaigrette.

Tropical

Mixed Greens, Tropical Fruit, and Toasted Coconut with an Orange Tarragon Vinaigrette.

Spinach

Baby Spinach, Cashews, Portabella Mushrooms, Sun-Dried Tomatoes, Sliced Red Grapes, Mandarin Orange Slices, Capers, & Black Olives with a Balsamic Vinaigrette.

Please add 18% Banquet Gratuity & 5% Sales Tax to Prices



Buffets

ORIGINAL DINNER BUFFETS THEMED DINNER BUFFETS

Original & Themed Dinner Buffets: (pricing is per person, min. 100 people, 1-1/2 hours of service)

Add Soup to Buffets

Per Person **\$2.95**

BUFFET #1 **\$17.95**

Choose Two: Beef Bourguignonne, Roast Top Sirloin of Beef, Roast Chicken, Teriyaki Glazed Chicken, Roast Pork Loin, Seafood Newburg, & Fresh Haddock with a Creamy Dill Sauce

Choose One: Potato, Fresh Pasta, or Rice

Includes: Mixed Salad Greens with Choice of Dressings, Fresh Vegetable Tray with Dip, Seasonal Hot Vegetables, Rolls, & Butter.

BUFFET #2 **\$19.95**

Choose One: Chef-Carved Glazed Ham, Roast Beef, or Prime Rib
(Add \$1.50 per person for Prime Rib)

Choose One: Beef Bourguignonne, Onion-cruste Pork with Whole Grain Mustard Sauce, Roast Top Sirloin of Beef, Roast Chicken, Teriyaki Glazed Chicken, Fresh Haddock with Pepper-Jack Asparagus Sauce

Choose One: Potato, Fresh Pasta, or Rice

Includes: Mixed Salad Greens with Choice of Dressings, Fresh Vegetable Tray with Dip, Seasonal Hot Vegetables, Rolls, & Butter.

Asian

\$17.95 per person

Oriental Noodle Salad, Sweet & Sour Pork, Teriyaki Chicken Stir-Fry, Rice, Stir-Fried Vegetables, & Fortune Cookies

A Slice of Italy

\$17.95 per person

Choice of Two: Lasagna, Spaghetti & Meatballs, Chicken Parmesan, Fettuccini Alfredo, Baked Ziti

Includes: Italian Vegetables, Italian Pasta Salad, Garlic Bread, Tossed Caesar Salad, & Tiramisu

South of the Border

\$17.95 per person

Soft & Hard Shell Beef & Chicken Tacos, Black Bean Salad, Salsa, Guacamole, Blue & White Corn Tortilla Chips, Refried Beans, Mexican Rice, Condiments, & Churros

Tailgater Buffet

\$17.95 per person

Grilled Hamburgers & Wisconsin Brats, Baked Beans, Potato Salad, Potato Chips, Condiments, Door County Cherry Pie Squares

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Duet Dinners



Petite Filet Mignon & Halibut with Citrus Butter
\$33.95

Petite Filet Mignon & Mahi Mahi with Mango Salsa
\$33.95

Petite Filet Mignon & Barbecued Grilled Salmon
\$33.95

Petite Filet Mignon & Chicken Saltimbocca
\$32.95

Petite Filet Mignon & Chicken Jackson
\$23.95

Chicken Rinata & Mahi Mahi with Tomato Basil Caper Relish
\$32.95

Chicken Rinata & Seared Salmon with Balsamic Reduction
\$32.95

Chicken Rinata & Almond - Crusted Salmon with Leek and Lemon Cream
\$33.95

Chicken Mornay & Halibut with Lemon Caper Sauce
\$34.95

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Hors d'oeuvres

HORS D'OEUVRES

Hot Hors d'oeuvres

Chicken Drummets
Buffalo Wings
BBQ or Swedish Meatballs
Egg Rolls
Mini Quiche
Teriyaki Beef Skewers
Water Chestnuts or Chicken Livers Wrapped in Bacon
\$75 per 50 pieces

Mini Chicken Quesadillas
Chicken Sesame
Spinach with Feta Cheese in Phyllo (Spanakopita)
Seafood or Sausage Stuffed Mushrooms
\$85 per 50 pieces

Petite Crab Cakes
Scallops Wrapped in Bacon
Cajun Grilled Shrimp with Mango Cocktail Sauce
Almond Breaded Breast of Duckling with Plum or BBQ Sauce
\$125 per 50 pieces

Smoked Chicken and Wild Mushroom Tarts
\$275 per 100 pieces

Homemade Hummus with Garlic & Onion seasoning & Served with Home-Made Baked, Garlic Pita Chips
\$3.50 per person

Sliders

Plain Burger
A-1 Burger
Roast Beef
Roast Pork
BBQ Beef
BBQ Pork

\$2.50 Each

Crustinis

Spinach, Wild Mushroom, & White Truffle Oil
Artichoke, Kalamata Olives, & Feta Cheese
Roasted Red Pepper, Artichoke Hearts, Goat Cheese, & Chives
Roasted Wild mushrooms, Smoked Prosciutto, Asiago Cheese & White Truffle Oil
Roasted Egg Plant, Caramelized Onion, Roasted Tomato, Goat Cheese
Roma Tomato, Garlic, Basil, Parmesan, & Balsamic Glaze

\$85 per 50 pieces

Cold Hors d'oeuvres

Ham Rolls
Deviled Eggs
Cocktail Sandwiches
Fruit & Cheese Kabobs
Belgian Endive Stuffed with Chicken Salad
\$75 per 50 pieces

Ice Snow Crab Claws
In-House Cured Salmon Gravlax
Oysters & Clams on the Half Shell
\$125 per 50 pieces

Stuffed Snow Peas with Cream Cheese
Wisconsin Summer Sausage & Cheddar Cheese Kabobs
Marinated Fresh Asparagus with Smoked Ham
Fresh Mozzarella with Plum Tomatoes, Olive Oil, & Basil
Fruit Display with Carved Melon Basket & Honey Yogurt Dip
\$75 per 50 pieces

Iced Jumbo Shrimp (each) \$2.25

Herb Cheese Ball & Asst. Crackers (serves 20) . . \$40.00
4-5 Pound Cheese Ball Rolled in Nuts with Crackers

Mexican Fiesta Dip & Nachos (serves 30) \$65.00

Potato Chips & Dip, Tortilla Chips & Salsa, or Gardetto's (per bowl, serves 20) \$20.00

Pretzels or Popcorn (per bowl, serves 20) \$8.00

Smoked Salmon Display (serves 40) \$175.00
Salmon Served with Diced Eggs, Red onion, Capers & Crackers

Assorted Vegetable Tray with Dip (serves 40) \$85.00
Cauliflower, Broccoli, Carrots, Tomatoes, & Cucumbers

Select Vegetable Tray with Dip (serves 75). \$125.00
Cauliflower, Broccoli, Carrots, Cherry Tomatoes, Cucumbers, Asparagus, Zucchini, Yellow Squash, Scallions, & Radish Flowers

Assorted Cheese or Sausage (per pound) \$15.00

Fancy Mixed Nuts (per pound) \$16.95

Fresh Fruit Tray (seasonal fruit, serves 75) \$150.00

WI Cheese Board & Crackers (serves 60) \$175.00
Cheddar, Co-Jack, Swiss, & Pepper Jack garnished with Fresh Fruit

14 Inch Wheel of Brie En Croûte. \$125.00

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Carving & Action Stations

Carving Stations

\$25 per hour per attendant

All Carved Items Include: Appropriate Garnish or Relish & Assorted Rolls

Sugar Cured Ham (serves 50) \$195

Golden Roast Turkey Breast (serves 40) \$195

Prime Rib of Beef (serves 20)..... \$250

Roasted or Peppered Whole Tenderloin
(serves 20)\$250

Action Stations

The following options are designed to compliment your Hors d'oeuvre Reception and Carving Stations. They are not intended to be ordered a la carte.

There is a minimum of 100 people and an additional \$100 if under minimum. Food will be set out for a maximum of 2 hours. (pricing is per person)

Fajita/Taco Bar - Marinated Beef & Chicken Prepared Separately with Peppers & Onion, with Mexican Rice, Sour Cream, Fresh Tomato Salsa, Cheddar Cheese, & Guacamole \$8.00

Mashed Potato Martini Bar - Mashed Potatoes in a Martini Glass with Assorted Toppings: Sour Cream, Chives, Cheddar Cheese, Bacon, Broccoli, & Diced Onion \$6.00

Pasta Station 1 - Marinara, Pesto, & Clam Sauce . \$4.25

Pasta Station 2 - Assorted Wild Mushrooms, Olive Oil, & Herbs \$4.25

Pasta Station 3 - Italian Sausage & Fusilli Pasta Tossed with Alfredo Sauce, Mushrooms, Asparagus, & Tomatoes \$4.25

Pasta Station 4 - Shrimp & Scallops Tossed with Penne Pasta Marinara Sauce, Red & Green Pepper, & Onions \$11.00

Seafood Station - Sautéed Shrimp, Mussels, & Clams \$11.00

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Desserts

ANGEL FOOD CAKE WITH STRAWBERRIES & WHIPPED CREAM . . . \$3.95 Each

ASSORTED FRUIT OR CREAM PIES . . . \$2.50 Each

BAILEY'S IRISH CRÈME CHEESECAKE . . . \$4.95 Each

CARROT CAKE . . . \$3.95 Each

CHOCOLATE RASPBERRY CHEESECAKE . . . \$4.95 Each

GERMAN CHOCOLATE CAKE . . . \$3.95 Each

ICE CREAM (VARIETY) OR SHERBET . . . \$1.95 Each

PLAIN CHEESECAKE . . . \$2.75 Each

SNICKERS CHEESECAKE . . . \$4.95 Each

TIRAMISU . . . \$4.95 Each

APPLE PIE A LA MODE . . . \$3.25 Each

ASSORTED FRESH BAKED COOKIES OR DESSERT BARS . . . \$18.00 Per Dozen

Other options are available upon request.

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Banquet Beverages

Gourmet Cordial Cart

Served Table Side; Charge is per drink Bailey's Irish Cream, B&B, Grand Marnier, Kahlua, Cognac, Drambuie, Amaretto Di Saronno, Frangelico, Galliano, and Peppermint Schnapps

Hosted Bars

Beverages are charged to your account per drink.

Cash Bars

Beverages are sold on a cash basis, inclusive of gratuity & tax.

Bartender Fees

\$75 per bartender—This fee is waived for open bar service when cash revenues exceed \$300.



BANQUET BEVERAGES

HOLIDAY INN SELECT BRAND HIGHBALL	\$5.00
HOLIDAY INN SELECT BRAND COCKTAIL	\$6.00
PRESTIGE BRAND HIGHBALL	\$5.50
PRESTIGE BRAND COCKTAIL	\$6.50
HOLIDAY INN SELECT WINES	
White Zinfandel	\$21.00
Chardonnay	\$21.00
Cabernet.	\$21.00
Champagne	\$21.00
SOFT DRINKS	\$1.50
IMPORTED BEER	\$6.00
Half Barrel	Prices Vary
DOMESTIC BEER	\$4.25
Half Barrel.	\$225.00
PUNCH	
Non-Alcoholic/Gallon	\$50.00
Champagne/Gallon	\$75.00

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Equipment Rental

Wireless Hand-Held Microphone	\$40.00
Lavaliere.....	\$40.00
Power Strip & Extension Cords.....	\$5.00
Poly Conference Phone	\$75.00
37" LCD Television	\$40.00
Flip Chart Paper & Markers	\$25.00
Post-It Flip Chart & One Pad of Paper	\$40.00
Additional Pads	\$20.00
LCD Projector	\$250.00
DVD Player	\$40.00
White Board	\$40.00

Our Business Center is available for computer and printer usage. Fax and copy machines are available at the front desk. Charges may apply.

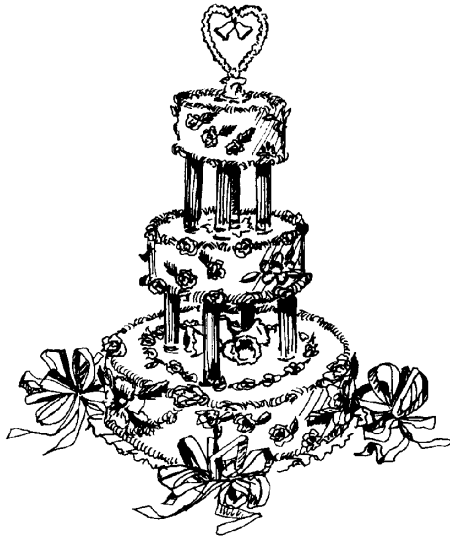
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Outside Vendors

Bands & Disc Jockeys

ABC Entertainment	920.793.4596
Advanced Entertainment	920.794.2400
Crush Entertainment	920.652.9995
CDJ/Fortune Talent, Inc.	920.472.3222
Music In Motion	920.426.3239



Licensed Cake Confectioners

After Thoughts Cakes	920.758.2161
Bakery On State	920.684.3650
Bee Sweets	920.458.5000
Chris's Cake Creations	920.458.2632
Copps Food Center	920.682.6827
Festival Foods	920.645.6880
Uniquely Yours	920.684.9344

Florists

Domnitz Flowers	920.794.8600
Flower Gallery, The	920.684.3351
Roorbach Flowers	920.682.6331
Rose Petals	920.682.0767
Shoreline Flowers LLC	920.682.7751
Two Buds Floral & Gift Gallery	920.684.1966
Wild Iris	920.682.6194



*Setup or delivery anytime after 3:00 pm.

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