

Wedding Celebration



Holiday Inn
& Suites

suite fire
BAR + GRILLE

7601 North Orange Prairie Road
Peoria, IL 61615

309-683-3399

Congratulations!

Congratulations on your Engagement! As the Event Sales Manager at Holiday Inn & Suites, I'm here to assist you in planning the wedding of your dreams. With over 30 years of experience in hosting beautiful weddings, I understand how important it is to bring your unique vision to life. Whether it's selecting the perfect venue, customizing a delectable menu, or coordinating with our team, I'm dedicated to making your special day extraordinary.

At Holiday Inn & Suites, we offer the convenience of hosting all your wedding events in one location, from Bridal Showers to Rehearsal Dinners, the Ceremony, Reception, and comfortable hotel room blocks for your guests. I'll be with you every step of the way, ready to answer your questions and provide support throughout the planning process. Let's work together to create cherished memories that will last a lifetime.

Best Wishes!

Cindy Hankins, **Event Sales Manager**

Congratulations on your Engagement! As the Event Banquet Manager at Holiday Inn & Suites, I'm thrilled to ensure your wedding festivities becomes a cherished memory. With vast experience in crafting beautiful wedding banquets, our team is eager to bring your unique vision to life.

At Holiday Inn & Suites, our pride lies in hosting an array of occasions, encompassing Bridal Showers, Rehearsal Dinners, the Ceremony, and the Reception. Throughout the event, I will serve as your go-to person, ready to provide any assistance you may require. Your wedding day marks a truly special milestone, and I am wholeheartedly committed to making it an extraordinary experience for both you and your loved ones.

Warm Regards!

Chiquita White, **Event Banquet Manager**

Congratulations, and thank you for considering us for your special day here at the Holiday Inn. When it's time for your special day, rest assured that we Chefs understand you have numerous details to take care of. However, ensuring delightful cuisine won't be among your concerns.

We don't just cater delicious menu items, but everlasting memories. We offer a wide variety of traditional food options as well as customizable menus that draw on over 40 years of combined experience as Chefs.

Call us today to book a complimentary tasting for you and your fiancé!

Seth Colvin, **Executive Chef Suite Fire Bar + Grille and Events**



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All menu items are subject to current city and state taxes.



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Bridal Shower Menu

APPETIZERS

Choose 3 for \$12
(per person)

Choose 4 for \$15
(per person)



Assorted Deli Pinwheels

Deviled Eggs

Cheese Tray

Vegetable Tray

Texas Bruschetta

Boursin Cheese and
Caramelized Onion Crostini

Hummus Shooters

Antipasto Platter

Harvest Chicken Salad in Tea Sandwiches

Fruit with Honey Yogurt Dip

Soft Pretzels with Honey Mustard Dip

Chocolate Covered Strawberries

Assorted Mini Cheesecakes

Hot Appetizers Available upon Request



BUILD YOUR OWN MIMOSA BAR TOWER

\$100 - Serves 15 Equally Blended 6 oz Portions

Includes the Following Build Your Own Ingredients:

Champagne • Prosecco • Fruit Syrups • Fresh Fruits
Orange Juice • Cranberry Juice • Pineapple Juice

WINE TASTING

4-3oz Servings for \$12
(per person)

Red • White

FLAVORED MINI MARTINI FLIGHT

4-3oz Servings for \$12
(per person)

Lemon Drop

Chocolate

Apple

Strawberry Shortcake

Cosmo

Key Lime

Peach Cobbler

Birthday Cake

Pineapple Upside Down



Rehearsal Dinner

Menu

Rehearsal Plated Dinners

Includes:

Two selections from chosen package
Assorted dessert, ice water and iced tea

Bottle of House Wine

Available for \$23

Bucket of Domestic Beer(5)

Available for \$15

Assortment of Craft/Import Beer(5)

Available for \$20

SANDWICH PACKAGE

\$16 (per person)

All sandwiches are served with one side.

Classic Burger

A half-pound of griddled Angus beef seasoned and topped with your choice of cheese. Served on a toasted Kaiser Bun.

Seared Chicken

Char seared chicken, seasoned and topped with your choice of cheese. Served on a toasted Kaiser Bun.

Feature Sandwich

Ask us about Chef's seasonal sandwich or wrap.

ENTRÉE PACKAGE

\$19 (per person)

All of our entrées are served with two sides.

Adult Mac and Cheese

Pasta tossed with in beer cheese sauce. Topped with bourbon sauce drizzle, aged cheddar cheese, candied bacon bits, green onions. Served with grilled Texas toast.

Ranch Chicken

A marinated chicken breast seared and topped with a savory Parmesan ranch blend.

Bacon Swiss Chicken

Seared chicken breast topped with barbecue sauce, candied bacon, Swiss cheese, and fried onions.

Kickin' Bourbon Salmon

Seared salmon glazed with spiced bourbon sauce and topped with garlic fried onions.

Bacon Wrapped Shrimp

Four jumbo shrimp wrapped in Applewood bacon and stuffed with pepper-jack cheese and a slice of jalapeño. Served on with roasted garlic butter sauce.

VEGETARIAN SELECTION

Served with your Choice of Two Sides.

Impossible™ Sliders
Impossible™ Stuffed Peppers
Broccoli and Cheese Pasta

SIDE DISHES

Garlic Mashed Potatoes
Sidewinders
Pub Mac and Cheese
Steamed Broccoli
Side Salad

KIDS ENTRÉE

Served with your choice of one side.

For children aged 10 and under, you may choose a kids' entrée selection for \$12.

Kraft Macaroni and Cheese
Cheese Pizza
Chicken Bites



Rehearsal Dinner

Menu

Rehearsal Buffet Dinners

\$25 per person/ \$15 per child (aged 10 and under)

One Buffet Selection

Chocolate Covered Strawberries , Assorted Dessert, and Ice Water & Iced Tea

Bottle of House Wine

Available for \$23

Bucket of Domestic Beer(5)

Available for \$15

Assortment of Craft/Import Beer(5)

Available for \$20

PASTA AND SALAD BUFFET

Salad Bar with Choice of Two Dressings

Carrots, Cheese, Croutons, Tomatoes, Sunflower Seeds,
Parmesan Cheese, and Chefs Choice Seasonal Topping.

Lasagna

Pasta with Roasted Garlic Alfredo

Spaghetti with Meat Marinara

Vegetable Medley

Bosco Sticks

Garlic Toast

POTATO BAR

Full Salad Bar with choice of Two Dressings

Black Olives, Broccoli, Carrots, Cheese, Craisins, Croutons, Cucumbers, Bleu Cheese, Tomatoes, Sunflower Seeds, and Chef's Choice Seasonal Topping.

Baked Potatoes

Mashed Potatoes

Butter

Crumbled Bacon

Green Onions

Sour Cream

Kings Hawaiian Rolls

 30-Minute Prime Rib Carving Station
with Au Jus & Horseradish

BBQ BAR

BBQ Ribs

Carolina Pulled Pork

Pub Mac & Cheese

Sidewinders

Coleslaw

Applesauce

Cornbread Muffin

SUITE APPETIZER BUFFET

Featuring Suite Fire Favorites

Sauces – Ranch, Honey, Mustard, BBQ, and Sweet Chili

Sidewinders

Cheese and Cracker Tray

Texas Bruschetta

Two Seasonal Chef Appetizers

Loaded Tater Kegs

Suite Bites





Wedding Reception

ALL OF OUR WEDDING PACKAGES INCLUDE:

18'x18' Ebony Oak Dance Floor

Table Linens-White, Ivory or Black

Linen Napkins-White, Ivory or Black

Built In LCD Projectors and Screens

Fine Modern China and Stemware

Knork Silverware

Cake Cutting Services

Cake Table, Gift Table and Place Card Table

Beautiful Pre-Function Social Area

Complimentary Suite on Wedding Night

Professional Event Services

Award Winning Culinary Team



Wedding Reception Menu

Silver and Gold Plated Package Options



SILVER PACKAGE

\$40 (per person)

Domestic Cheese and Vegetable Tray

House Salad with Two Dressings

Dinner Rolls and Butter

One Entrée Selection

One Vegetarian Selection

Ice Water, Iced Tea and Coffee

GOLD PACKAGE

\$55 (per person)

Domestic Cheese and Vegetable Tray

Antipasto Tray

House Salad with Two Dressings

Dinner Rolls and Butter

One Entrée Selection

One Vegetarian Selection

Ice Water, Iced Tea and Coffee

One-hour House Open Bar

HOUSE SALAD

Spring Greens, Tomatoes, Matchstick Carrots, and Craisins.

SELECT ONE ENTRÉE

Caprese Chicken Breast

Garlic Parmesan Chicken Breast

Handcut Grilled Sirloin with a Red Wine Demi-Glace

Bourbon Glazed Shrimp

Seared Salmon with a Tropical Teriyaki Sauce

SELECT ONE STARCH

Boursin Garlic Mashed Potatoes

Herb Crusted Baked Potato

Italian Roasted Red Potatoes

Loaded Rice Pilaf

Cheesy Rice with Broccoli

SELECT ONE VEGETABLE

Green Bean Almandine

Honey Glazed Baby Carrots

Maple Glazed Corn

Grilled Zucchini

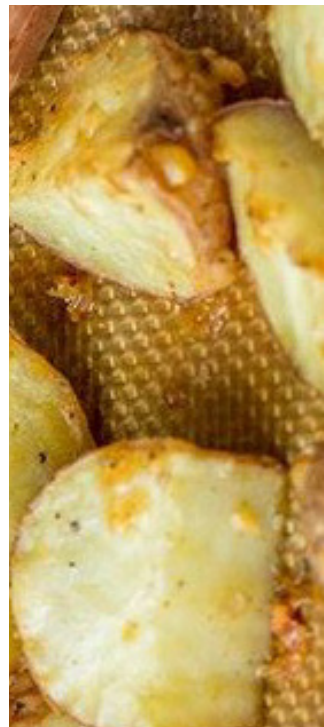
Garlic Butter Asparagus

VEGETARIAN SELECTION

Broccoli and Cheese Pasta

Impossible™ Stuffed Peppers

Grilled Teriyaki Cauliflower Steak





Wedding Reception

Menu

Formal Plated Packages

PLATINUM PACKAGE

\$75 (per person)

Four Consecutive Hour House Open Bar
Charcuterie Display
House Salad with Two Dressings
Dinner Rolls and Butter
Two Entrée Selections
One Vegetarian Selection
Ice Water, Iced Tea and Coffee
Champagne Toast for Wedding Party

DIAMOND PACKAGE

\$90 (per person)

Four Consecutive Hour Premium Open Bar
Chef's Exclusive Charcuterie Display
Choice of Shrimp Cocktail or Boursin and Crab Crostini
House Salad with Two Dressings
Dinner Rolls and Butter
Two Entrée Selections
One Vegetarian Selection
Ice Water, Iced Tea and Coffee
Champagne Toast for Wedding Party and Guests
Late Night Snack or Premium Coffee Bar

Wedding Reception Menu

Platinum and Diamond Plated Package Options

HOUSE SALAD

Spring greens, Tomatoes, Matchstick Carrots, and Craisins.

SELECT TWO ENTRÉES

Lemon Pepper Seabass

Seared Chicken Topped with Bourbon Mushrooms and Onions

Peppered Filet with a Red Wine Demi-Glace

Maple Seared with Apple Compote Pork Loin

Seared Salmon with a Orange Citrus Sauce

Blackened Filet Medallions

Caprese Balsamic Chicken

Crab Crusted Salmon Served with a Bèarnaise Sauce

Coco Rubbed Roasted Filet with an Espresso Balsamic Reduction

Mahi Medallions with a Grilled Chili Pineapple Chutney

Orange Ginger Chicken Breast

Parmesan Crusted Filet

Veal Parmesan with Cheese filled Tortellini tossed in Tomato Basil Sauce

Filet with Bordelaise Sauce and Bacon Wrapped Shrimp

Braised Chicken Breast Topped with Boursin Sauce

VEGETARIAN SELECTIONS

Broccoli and Cheese Pasta
Impossible™ Stuffed Peppers
Grilled Teriyahki Cauliflower Steak

SELECT ONE STARCH

Garlic Roasted Alfredo Tortellini
Bourbon Infused Yams
Boursin Garlic Mashed Potatoes
Seasoned Baked Potato
Italian Roasted Red Potatoes
Lobster Macaroni and Cheese*
Five Cheese Scalloped Potatoes
Garden Rice Pilaf

*Market Price Upcharge

SELECT ONE VEGETABLE

Garlic Butter Asparagus
Bacon Wrapped Asparagus
Honey Glazed Baby Carrots
Julienned Squash and Zucchini
Peppered Bacon Green Beans
Roasted Brussel Sprouts

SELECT ONE LATE NIGHT SNACK OR COFFEE BAR

Assorted Flatbreads
Assorted Sub Platter with Chips
BLT Bites with Cheddar Chex Mix
Assorted Pinwheel Platter with Pretzel Twists

Coffee Bar

Gourmet Coffee, Hot Cocoa,
Apple Cider and all the Fixings





Wedding Reception Menu

Elegant Buffet Packages

Minimum of 75 Guests Required

SILVER BUFFET PACKAGE

\$45 (per person)

Salad Bar
Two Entrée Selections
One Starch Selection
One Vegetable Selection
Dinner Rolls and Butter
Ice Water, Iced Tea, Coffee

GOLD BUFFET PACKAGE

\$65 (per person)

Salad Bar
Cheese and Cracker Tray
Two Entrée Selections
One Starch Selection
One Vegetable Selection
Dinner Rolls and Butter
Ice Water, Iced Tea, Coffee
One Hour Open House Bar

Wedding Reception Menu

Silver and Gold Package Options

ENTRÉE SELECTIONS

Select Two

Chicken Alfredo
BBQ Brisket
Seared Steak tips with Peppers and Onions
Lasagna
Popcorn Shrimp
Roasted Chicken
Seared Salmon
Country Style Ribs
Chicken Parmesan
Smoked Ham
Smoked Kielbasa
Vegetable Lasagna

VEGETABLE SELECTIONS

Select One

Green Beans with Bacon or Almonds
Honey Glazed Carrots
Maple Glazed Pepper Corn
Ranch Seasoned Corn
Seasonal Vegetable Medley
Garlic Buttered Asparagus
Grilled Zucchini
Roasted Brussel Sprouts

STARCH SELECTIONS

Select One

Baked Potato
Baked Bourbon Yams
Cheesy Potatoes
Macaroni and Cheese
Mashed Potatoes
Garden Rice Pilaf
Cheesy Rice with Broccoli

AFTER HOURS SNACKS

\$5 (per person upgrade)

Select One

Assorted Flatbreads

Assorted Sub Platter with Chips

BLT Bites with Cheddar Chex Mix

Assorted Pinwheel Platter with Pretzel Twists

COFFEE BAR

\$5 (per person upgrade)

Decaf and Regular Gourmet Brewed Coffee

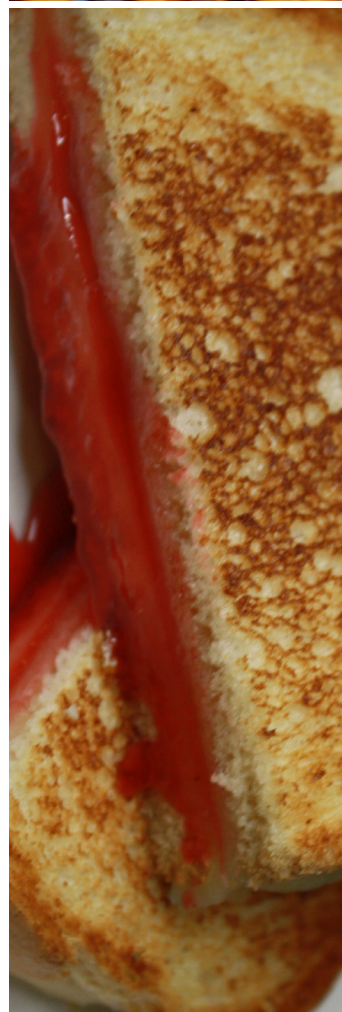
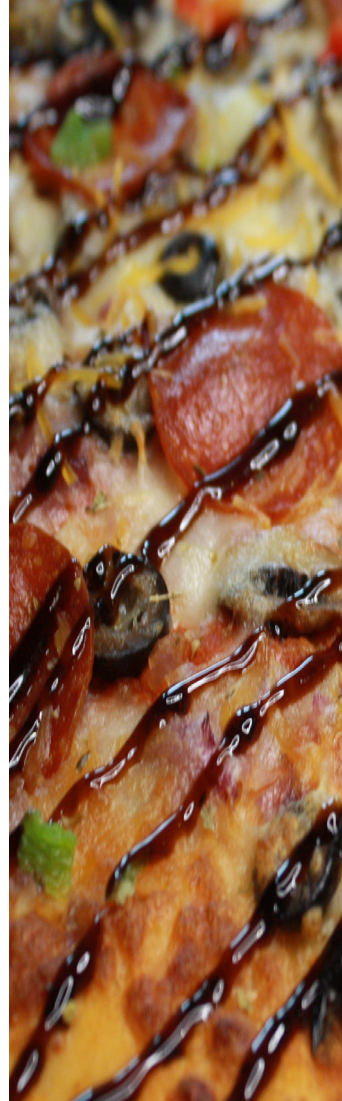
Hot Tea

Green Tea, Black Tea, Citrus, Chamomile,
Cinnamon Apple, and Spiced Chai

Hot Cocoa

Toppings and Mix Ins

Caramel Sauce, Chocolate Chips,
Chocolate Syrup, Cinnamon, Cream,
Flavored Creamers, Honey, Raw Sugar, Marshmallows,
Whipped Cream and White Chocolate Chips



Wedding Reception Menu

ALA CARTE APPETIZERS

Minimum 50 servings per item

Flavorful Temptations \$2 (per serving)

Bacon Cheddar Potato Skin

Barbecue Meatballs (4)

Parmesan Crusted Chicken Bites (2)

Cucumber Bites with Basil Marinated Tomato (2)

 Texas Bruschetta

Burger Slider

Balsamic, Strawberry and Goat Cheese Bruschetta

Vegetable Stick Shooter

Cheese Cube Cup

Deviled Eggs (2)

Choice of bacon ranch, blt, traditional or dijon dill.

Boursin Cheese Stuffed Mushroom

BBQ Pork Slider

Pretzel Bites (4)

 Loaded Tater Kegs (2)

Grape and Strawberry Cup

 Indicates a Suite Fire Signature Dish

Savory Selections \$3 (per serving)

Bacon Cheeseburger Slider
Spicy Bourbon Pork Slider
Tuna Salad Slider
Chicken Salad Slider
Jumbo Shrimp Cocktail with Spiked Sauce
Sausage and cheese Stuffed Mushroom

Delicate Delights \$4 (per serving)

Mini Beef Wellington
Maple Glazed Smoked Salmon Dijon Crostini
 Bacon Wrapped Jumbo Shrimp
Chicken Quesadilla with Sour Cream Guacamole and Salsa

Party Trays \$120 (approximately 50 servings)

Caprese Platter
Fruit Tray
Vegetable Tray with Ranch
Cheese and Cracker Tray

Deluxe Trays \$135 (approximately 50 servings)

Spinach Artichoke Dip with Fried Pita Chips
Hummus with Vegetables and Pita
Antipasto Tray with Pepperoni, Cheese,
Tomatoes and Black Olives

HOSTED BAR

Hosted house bar includes: house liquor, house wine, Domestic & imported beer and soda.

Premium hosted bar includes: house liquor, house wine, premium liquor, premium wine, Domestic and imported beer and soda.

*Hosted Bar fees and beverages are paid for by the event host
(paid per beverage)*

Full Bar Set-up and 1 Bartender \$75

For events under 100 guests

Full Bar Set-up and 2 Bartender \$150

For events under 101-199 guests

Full Bar Set-up and 3 Bartender \$225

For events under 200+ guests

HOST BAR PRICING

(paid per beverage)

House Mixed Drinks - \$5.50

Premium Wine - \$12.00

Sodas - \$2.00

Premium Mixed Drinks - \$6.50

Imported Beer - \$4.50

Bottled Water - \$2.00

House Wine - \$5.50

Domestic Beer - \$3.75

Select Seltzers - \$3.50

HOSTED KEGS

1/2 Barrel = 165 12oz Servings
\$370

Approximately \$2.25 a serving

Yuengling Lager
Flights
Blind Pig Reserve

1/2 Barrel = 165 12oz Servings
\$500

Approximately \$3.00 a serving

Bud Light
Coors Light
Miller Light
Michelob Ultra





CASH BAR

Cash Bar fees are paid for by the event host, drinks are paid for by guests
(paid per beverage)

Full Bar Set-up and 1 Bartender \$75

For events under 100 guests

Full Bar Set-up and 2 Bartender \$150

For events under 101-199 guests

Full Bar Set-up and 3 Bartender \$225

For events under 200+ guests

CASH BAR PRICING

(paid per beverage)

House Mixed Drinks - \$7.00

Premium Mixed Drinks - \$8.00

House Wine - \$6.00

Premium Wine - \$13.00

Imported Beer - \$5.00

Domestic Beer - \$4.00

Sodas - \$2.00

Bottled Water - \$2.00

Select Seltzers- \$4.00



Send-Off Breakfast and Brunch Menu

Juice and coffee are included in all our Send-Off Breakfasts and Brunches.
50% discount for children aged 10 and under.

BISCUITS AND GRAVY BUFFET

\$15 (per person)

Buttermilk Biscuits

Homemade Sausage Gravy

Scrambled Eggs with Salsa on the Side

Applewood Smoked Bacon



PANCAKE BUFFET

\$14 (per person)

Scrambled Eggs

Pork Sausage Patties

Buttermilk Pancakes

Syrup and Butter



INN-CREDIBLE BUFFET

\$16 (per person)

Scrambled Eggs

Loaded Eggs with Cheese

Breakfast Potatoes

Applewood Smoked Bacon

Whole Fruit

BRUNCH

\$20 (per person)

Scrambled Eggs

Cheesy Potatoes

Sliced Ham

Popcorn Chicken

Maple Glazed Corn

Applewood Smoked Bacon

Whole Fruit

Monkey Bread

Yogurt Cups

BUILD YOUR OWN MIMOSA BAR

\$100

Serves 15 Equally Blended 6 oz Portions

Includes the Following Build Your Own Ingredients:

Fresh Fruits

Orange Juice

Cranberry Juice

Pineapple Juice

BLOODY MARY BAR

\$10 (per person)

Includes the Following Build Your Own Ingredients:

Pickles

Olives

Celery

Cheese

Seasonings

Hot sauces



Notes

PetersenHotels.com

NOVEMBER 2025