

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! Planning a wedding is such a fun time in your life to bring all your dreams as a child to reality. As a part of your Event Team, we at Holiday Inn & Suites at Grand Prairie are here to help make that dream come true. With over 30 years of experience, we have seen a lot of beautiful weddings and I am sure yours will be no exception.

Our job is to guide you through the process when it comes to creating a floor plan, menu, and give you recommendations that would work best for your vision.

When having your wedding reception at a hotel, you can have everything in one location and avoid the worries of coordinating with different venues. We can provide Bridal Showers, Rehearsal Dinner, Ceremony, Reception and hotel room blocks. We can host a breakfast the following day to say thank you to your guests who have traveled from a far to be a part of your wedding and a chance to say goodbye.

I know you will have lots of questions along the way, so that is why I am only a phone call or email away to helping make your wedding planning an easy and exciting process.

Best Wishes!

Cindy Hankins, Event Manager

Congratulations, and thank you for considering us for your special day here at the Holiday Inn. When it comes to your big day us Chefs know that you have plenty of things to worry about, but the food should not be one of them.

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 with 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 Mini Tart Shells

Fruit with Honey Yogurt Dip

Soft Pretzels with Honey Mustard Dip

Chocolate Covered Strawberries

Assorted Dessert Parfaits

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:

Fresh Fruits • Orange Juice • Cranberry Juice • Pineapple Juice

WINE TASTING

Choose 4 for \$12

Red • White

FLAVORED MINI MARTINI FLIGHT

Choose 4 for \$12

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

One kids entrée selection available for \$12 per person (available for kids 10 and under)

Bottles of House Wine

Available for \$23

Buckets 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 grilled angus beef seasoned and topped with your choice of cheese. Served on a toasted Kaiser Bun.

Grilled Chicken

Char grilled 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

Mini shells tossed with a smoky white cheese sauce. Topped with bourbon sauce drizzle, aged cheddar cheese, candied bacon bits, green onions. Served with Parmesan Texas toast.

Ranch Chicken

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

Bacon Swiss Chicken

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

Orange Roughy

Light and flaky Orange Roughy seasoned and baked with garlic butter.

Kickin' Bourbon Salmon

Char-grilled 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 a bed of pineapple bacon chutney with roasted garlic butter sauce.

VEGETARIAN SELECTION

Served with your Choice of Two Sides.

Pasta with Cheese Sauce

Three Cheese and Tomato

Grilled Cheese

SIDE DISHES

Garlic Mashed Potatoes

French Fries

Pub Chips

Mac and Cheese

Steamed Broccoli

Side Salad

KIDS ENTRÉE

Served with your choice of one side.

Kraft Macaroni and Cheese

Cheese Pizza

Chicken Bites



Rehearsal Dinner

Menu

Rehearsal Buffet Dinners

\$25 per person

One Buffet Selection

Kids Buffet **\$15 Per Person**

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

Bottles of House Wine

Available for \$23

Buckets 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

 Loaded Gouda Mac and Cheese

Vegetable Medley

Bosco Sticks

Garlic Toast

POTATO BAR

Full Salad Bar with choice of Two Dressings

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

Baked Potatoes

Mashed Potatoes

Butter

Crumbled Bacon

Green Onions

Sour Cream

🔥 Carved Prime Rib with Au Jus and Creamy Horseradish Sauce

TACO BAR

Beef Taco Meat

🔥 Jerk Chicken Bites

Refried Beans • Spanish Rice

Cheese Sauce • Black Olives

Diced Tomato • Jalapeños

Shredded Lettuce • Guacamole • Salsa

Shredded Cheese • Sour Cream

Tortillas • Tortilla Chips

HAPPY HOUR BUFFET

Featuring Suite Fire Favorites

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

Pub Chips

🔥 Idaho Prime Rib Nachos

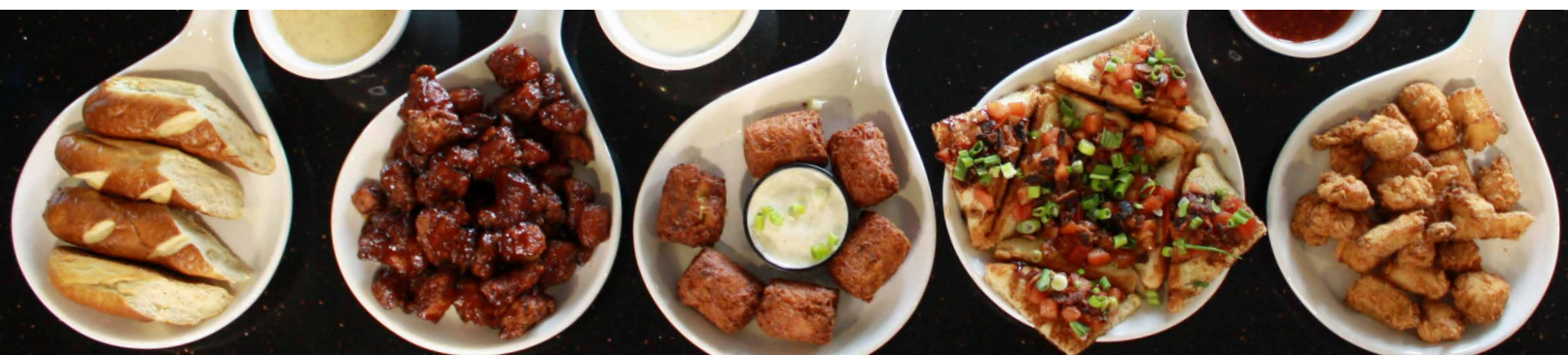
Texas Bruschetta

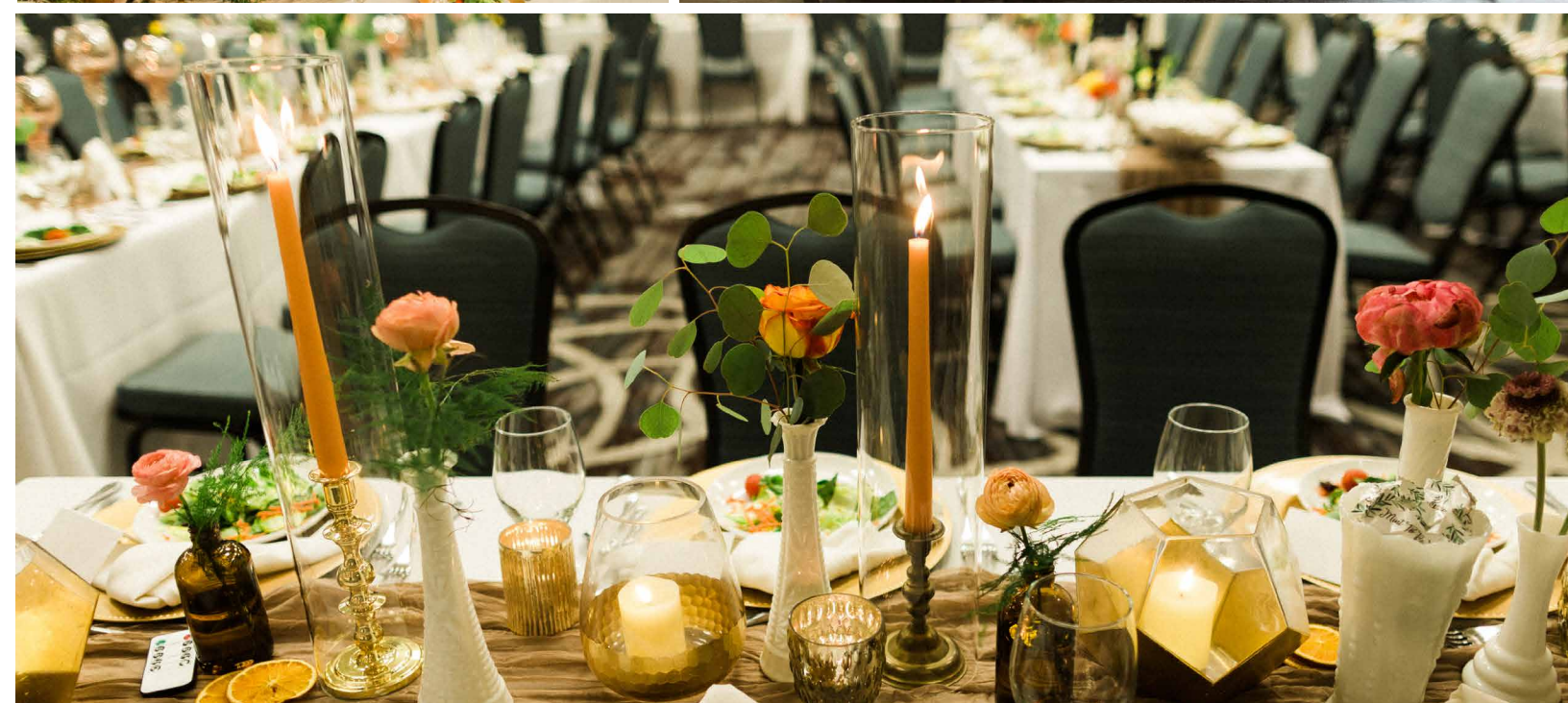
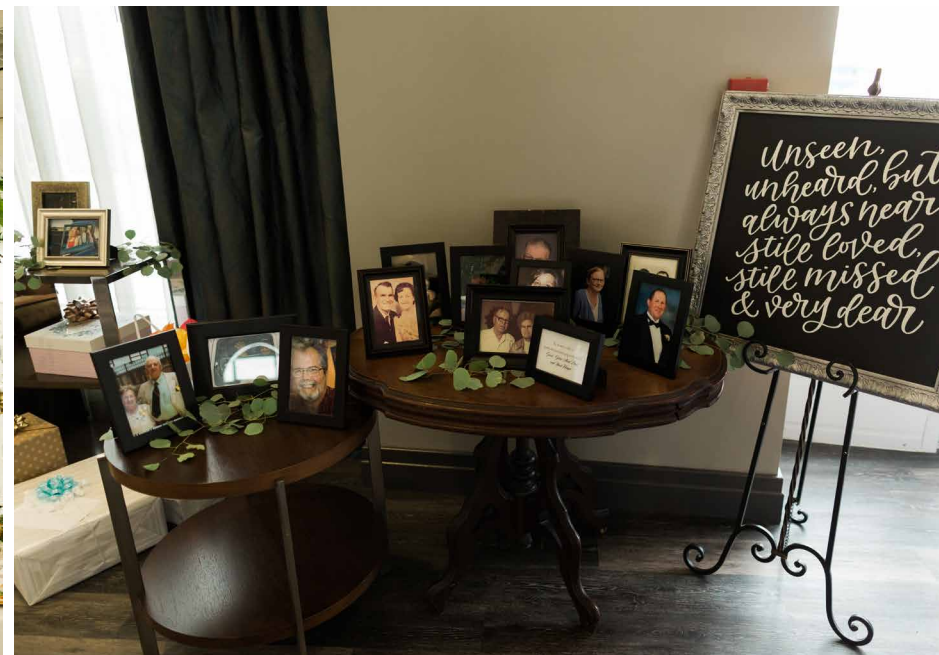
Calamari Strips (Pretzel Substitution Allowed)

Loaded Tater Kegs

Suite Bites

Happy Hour Buffet includes one bottled/canned beer, cider, or seltzer per adult.





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
20' Charcoal Pipe and Drape Backdrop
Complimentary Suite on Wedding Night
Professional Event Services
Award Winning Culinary Team

WEDDING PACKAGE ADD ONS:

Please ask Event Manager for Add On Pricing

Floor Length Linens
Specialty Color Linen Napkins
Chair Covers and Chair Sashes
Custom Color Pipe and Drape Backdrop
Custom Uplighting Package

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

\$50 (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, Red Onion, Matchstick Carrots, and Craisins.

SELECT ONE ENTRÉE

Caprese Chicken Breast

Garlic Parmesan Chicken Breast

Handcut Grilled Sirloin with a Red Wine Demi-Glace

Honey Pecan Crusted Tilapia

Seared Salmon with a Tropical Teriyaki Sauce

SELECT ONE STARCH

Boursin Garlic Mashed Potatoes

Herb Crusted Baked Potato

Italian Roasted Red Potatoes

Wild Rice Pilaf

SELECT ONE VEGETABLE

Green Bean Almandine

Honey Glazed Baby Carrots

Maple Glazed Corn

Grilled Zucchini

VEGETARIAN SELECTION

Eggplant Parmesan with a Pesto Marinara

Smoked Gouda and Broccoli Pasta

Lasagna Roll with Balsamic Tomato





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
Option for Duo Plate Upgrade
Ice Water, Iced Tea and Coffee
Champagne Toast for Wedding Party

DIAMOND PACKAGE

\$95 (per person)

Four Consecutive Hour Premium Open Premium Bar
Chef's Exclusive Charcuterie Display
Choice of Shrimp Cocktail or Boursin and Lobster Crostini
House Salad with Two Dressings
Dinner Rolls and Butter
Two Entrée Selections
One Vegetarian Selection
Option for Duo Plate Upgrade
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, Red Onion, Matchstick Carrots, and Craisins.

SELECT TWO ENTRÉES

Baked Pecan Crusted Tilapia with a Praline Reduction

Mushroom and Prosciutto Stuffed Chicken Breast

Mushroom and Squash Bolognese

Peppered Filet with a Mixed Berry Demi-Glace

Rosemary and Garlic Crusted Pork Loin

Seared Salmon with a Creamy Dill Sauce

Blackened Filet Medallions

Caprese Balsamic Chicken

Crab Stuffed Salmon Served with a Bèarnaise Sauce

Coco Rubbed Sirloin with an Espresso Balsamic Reduction

Elegant White Fish with Sauteed Mushrooms and Leeks

Grilled Pepper Filet with a Mixed Berry Demi-Glace

Mahi Medallions with a Grilled Chili Pineapple Chutney

Nutmeg and Clove Crusted Pork Loin topped with Whiskey Marinated Apples

Orange Ginger Chicken Breast

Parmesan Crusted Filet

Tender Lobster Tail*

*Market Price Upcharge

VEGETARIAN SELECTIONS

Eggplant Parmesan with a Pesto Marinara

Smoked Gouda and Broccoli Pasta

Lasagna Roll with Balsamic Tomato

SELECT ONE STARCH

Bourbon Infused Yams

Boursin Garlic Mashed Potatoes

Herb Crusted Baked Potato

Italian Roasted Red Potatoes

Lobster Macaroni and Cheese*

Smoked Gouda Scalloped Potatoes

Wild Rice Pilaf

*Market Price Upcharge

SELECT ONE VEGETABLE

Bacon Wrapped Asparagus

Garlic Mushroom Trio

Honey Glazed Baby Carrots

Julienned Squash and Zucchini

Peppered Bacon Green Beans

SELECT ONE LATE NIGHT SNACK OR COFFEE BAR

Assorted Flatbreads

Grilled Cheese Sandwiches

Mini Hot Dogs

Mini Sub Sandwiches

Coffee Bar

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





Wedding Reception Menu

Elegant Buffet Packages

Minimum of 100 Guests Required

SILVER BUFFET PACKAGE

\$40 (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

\$60 (per person)

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

Wedding Reception Menu

Silver and Gold Package Options

Minimum of 100 Guests Required

ENTRÉE SELECTIONS

Chicken Alfredo
Eggplant Parmesan
Grilled Sirloin
Lasagna
Pecan Crusted Tilapia
Roasted Chicken
Seared Salmon
Sliced Roast Beef
Sliced Turkey
Smoked Ham
Smoked Kielbasa
Vegetable Lasagna

VEGETABLE SELECTIONS

Green Beans with Bacon or Almonds
Honey Glazed Carrots
Maple Glazed Pepper Corn
Ranch Seasoned Corn
Seasonal Vegetable Medley
Seasoned Asparagus Tips
Grilled Zucchini

STARCH SELECTIONS

Baked Potato
Baked Sweet Potato
Cheesy Potatoes
Macaroni and Cheese
Mashed Potatoes
Wild Rice Pilaf
Spatzel in Smoked Gouda Sauce

CARVING SELECTIONS

Gold Buffet Only

Fresh Catch with Lemon Garlic
Butter and Fruit Chutney

Ham with Honey Mustard Sauce
and Rum Raisin Sauce

Prime Rib with Au Jus and
Creamy Horseradish Sauce

Turkey with Savory Herbed Gravy

Onion Rosemary Crusted Pork Loin

AFTER HOURS SNACKS

\$5 (per person upgrade)

Assorted Flatbreads

Mini Sub Sandwiches

Grilled Cheese

Mini Hot Dogs

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, Hazelnut Syrup, Honey,
Raw Sugar, Marshmallows, Vanilla Syrup,
Whipped Cream, White Chocolate Chips,
and White Chocolate Syrup



Send-Off Breakfast and Brunch Menu

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 TOWER

\$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

MARCH 2023