

# 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



## Table of contents

### BRIDAL SHOWER MENU

Appetizers	4
Drinks	5

### REHEARSAL DINNER MENU

Rehearsal Plated Dinners	6-7
Rehearsal Buffet Dinners	8-9

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



# Bridal Shower Menu

## Table of contents

### WEDDING RECEPTION MENU

Wedding Reception	11
Formal Plated Dinners	12-17
Elegant Buffet Packages	19-21
Ala Carte Appetizers	22-23
Hosted Bar	24
Cash Bar	25

### BREAKFAST AND BRUNCH MENU

Breakfast Buffet	26
Brunch Buffet	27
Drink Buffet	27



## 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

**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

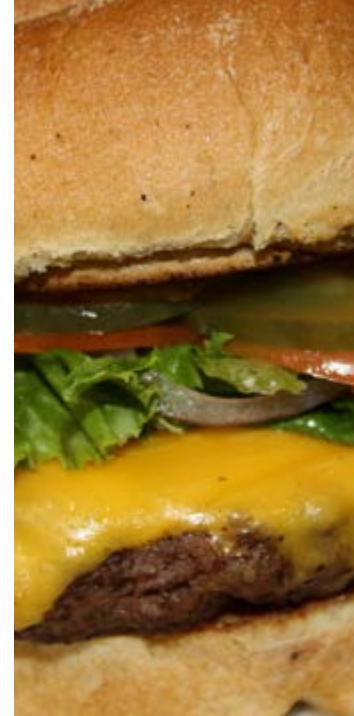
Cosmo

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

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.

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

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

 Indicates a Suite Fire Signature Dish

## 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, BBQ, 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
- Complimentary Suite on Wedding Night
- Professional Event Services
- Award Winning Culinary Team

## WEDDING PACKAGE ADD ONS:

Please ask Event Sales 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 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 50 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

*Select Two*

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

*Select One*

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

*Select One*

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)

*Select One*

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, 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, buffalo bleu cheese, garlic basil 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
- Bacon Wrapped Date

**Delicate Delights \$4** (per serving)

- Mini Beef Wellington
- Maple Glazed Smoked Salmon Dijon Crostini
-  Bacon Wrapped Jumbo Shrimp
- Fried Green Tomato Halves with Blackened Crab-Meat
- 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 Carrots
- Cucumbers and Pita
- Anti-Pas to Tray with Pepperoni, Cheese, Tomatoes and Black Olives
- Chili Con Queso with Seasoned Tortilla Chips and Salsa Sausage, Cheese and Crackers

**HOSTED BAR**

*Hosted Bar fees and beverages are paid for by the event host*

**1 Bar with Full Bar Set-Up and 1 Bartender \$75**

For events under 100 guests

**1 Bar with Full Bar Set-Up and 2 Bartenders \$150**

For events with 101-199 guests

**2 Bars with Full Bar Set-Up and 3 Bartenders \$225**

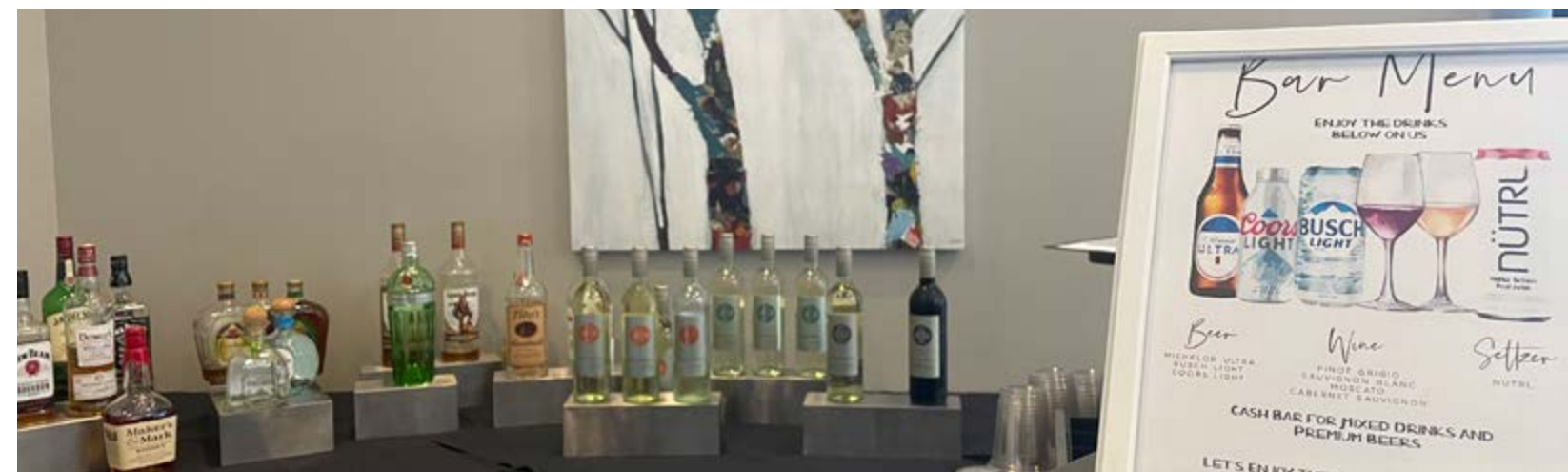
For events with 200+ guests

**Host Bar Pricing** (paid per beverage)

- House Cocktails - \$5.50
- Premium Cocktails - \$6.50
- House Wine - \$5.50
- Premium Wine - \$12.00

- Imported Beer - \$4.50
- Domestic Beer - \$3.75
- Sodas- \$2.00
- Bottled Water - \$2.00
- Select Seltzers - \$3.50

*Ask our friendly staff about our craft and domestic kegs, featuring a variety of fresh-tapped beers to quench your thirst.*





## CASH BAR

Cash Bar fees are paid for by the event host, drinks are paid for by guests

### 1 Bar with Full Bar Set-Up and 1 Bartender \$75

For events under 100 guests

### 1 Bar with Full Bar Set-Up and 2 Bartenders \$150

For events with 101-199 guests

### 2 Bars with Full Bar Set-Up and 3 Bartenders \$225

For events with 200+ guests

### Cash Bar Pricing (paid per beverage)

House Cocktails - \$7.00  
 Premium Cocktails - \$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**

OCT 2023