

BANQUETS & EVENTS



Holiday Inn
& Suites

suite fire
BAR + GRILLE

7601 North Orange Prairie Road
Peoria, IL 61615

309-683-3399

Welcome to the Holiday Inn & Suites, Peoria at Grand Prairie!

We are so excited to host your event in our elegant Grand Prairie Ballroom and pre-function area. Our facilities are designed to provide you with a comfortable and sophisticated atmosphere, perfect for hosting your special events. We understand that every event is unique, and that's why we offer a variety of choices for you to choose from. However, we would also like you to be able to customize the event according to your specific needs and preferences. Our experienced team is available to assist you every step of the way to ensure that your event runs smoothly and is a complete success. If you have any questions or would like to know more about our facilities and services, please reach out to us and let us know how we can serve you. We look forward to the opportunity to make your event memorable.



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



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BREAKFAST MENU

Breakfast Buffet

Breakfast Buffets require a minimum of 25 guests.


TRADITIONAL CONTINENTAL BREAKFAST

\$15 (per person)

Includes breakfast pastries, muffins, whole fruit and yogurt cups.
Served with assorted juices, coffee and hot tea.

Traditional Continental Breakfast Add-Ons (per person)

Pancakes - \$2

 French Toast and Syrup - \$3

Potatoes (Cheesy or Breakfast) - \$2

Sausage (Turkey or Pork) - \$2.50

Oatmeal and Brown Sugar - \$3

Individual Cereal and Milk - \$3

Corned Beef Hash - \$3

Crumpets with Avocado Spread - \$3

Scrambled Eggs - \$2

Scrambled Egg Whites - \$3

Bacon - \$3

Breakfast Tater Kegs - \$3

 Biscuits and Gravy - \$4

Breakfast Pizza (with Bacon or Sausage) - \$5

Prime Rib and Fillet Beef Tips - \$10

 Indicates a Suite Fire Signature Dish





FRESH START BUFFET

\$15 Choose 3 Items | \$20 Choose 4 Items

Served with whole fruit, cereal and milk.

Bacon
Bagels with Cream Cheese
🔥 Biscuits and Gravy
Breakfast Potatoes
Corned Beef Hash
Oatmeal
Pancakes
Sausage
Scrambled Eggs

Ala Carte

Strudel - \$10 (per dozen)
Monkey Bread - \$15 (per dozen)
Assorted Bagels with Cream Cheese, Breakfast Pastries and Cinnamon Rolls - \$25 (per dozen)
Fresh Baked Muffins - \$30 (per dozen)
Seasonal Fruit Tray - \$60 (for 25 servings)
Whole Fresh Fruit Basket - \$25 (for 25 servings)

Start your day off right with our delicious plated breakfast options, available upon request. Let our team know and we'll be happy to serve you a satisfying meal to kick off your morning!



LUNCH MENU

Plated Lunch

Includes:

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

SANDWICH OR SALADS PACKAGE

\$16 (per person)

All sandwiches and salads are served with your choice of one side.

Grilled Chicken Bacon Ranch Wedge

A wedge of iceberg lettuce topped with our signature house ranch dressing, grilled chicken, green onions, balsamic marinated tomatoes, and candied bacon bits.

Grilled Chicken Bleu Cheese Wedge

A wedge of iceberg lettuce topped with our signature bleu cheese dressing, grilled chicken, red onions, candied bacon bits, and creamy bleu cheese crumbles.

Grilled Chicken Caesar Salad

Crisp Romaine lettuce topped in Caesar dressing generously topped with oregano infused Parmesan cheese and herb seasoned croutons. Served with roasted garlic Texas toast.

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.



 Indicates a Suite Fire Signature Dish

ENTRÉE PACKAGE

\$19 (per person)

All of our entrées are served with your choice of two sides.

Gouda 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.

Garlic Butter 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 Gouda
Cheese Sauce**

Grilled Cheese Options

Three Cheese
Cheese and Tomato

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



LUNCH MENU

Lunch Buffet

All Lunch Buffets include ice water, iced tea, coffee and dessert, and require a minimum of 25 guests.

ENTRÉE LUNCH BUFFET

Includes:

Full salad bar, two entrée selections, two side selections and rolls
50% discount for children aged 10 and under.

\$25 (per person)

Entrée Selections

Baked Chicken Breast
Eggplant Parmesan
Pecan Crusted Tilapia
Pulled Pork
Sliced Turkey


Smoked Ham and Scalloped Potatoes
Smoked Kielbasa
Steak Tips
Swedish Meatballs
Vegetable Lasagna


 Jerk Chicken
 Ranch Chicken
Garlic Butter Orange Roughy
Meat Lasagna
Loaded Gouda Mac and Cheese

Add an Additional Entrée Selection

\$3 (per person)

Side Selections

3 Cheese Potatoes
Baked Potato
 Broccoli Au Gratin
 Bourbon Sweet Mashed
Cornbread Stuffing

French Fries
Green Beans
Honey Dill Carrots
Macaroni and Cheese
 Maple Bacon Corn
Mashed Potatoes

Pub Chips
Ranch Corn
Rice Pilaf
Roasted Potatoes
Seasonal Vegetable Medley

Add an Additional Side Selection

\$2 (per person)

TACO LUNCH BUFFET

\$18 (per person)

Beef Taco Meat
Shredded Chicken
Refried Beans
Spanish Rice
Black Olives
Diced Tomato
Jalapeños
Shredded Lettuce
Guacamole
Salsa
Shredded Cheese
Sour Cream
Taco Sauce
Tortillas

Taco Lunch Buffet Add-Ons

Tortilla Chips - \$1 (per person)
Cinnamon Churros - \$2 (per person)
Southwest Lasagna - \$2 (per person)

SLIDER LUNCH BUFFET

\$20 (per person)

Served with 2 slider selections and the following:

Slider Selections

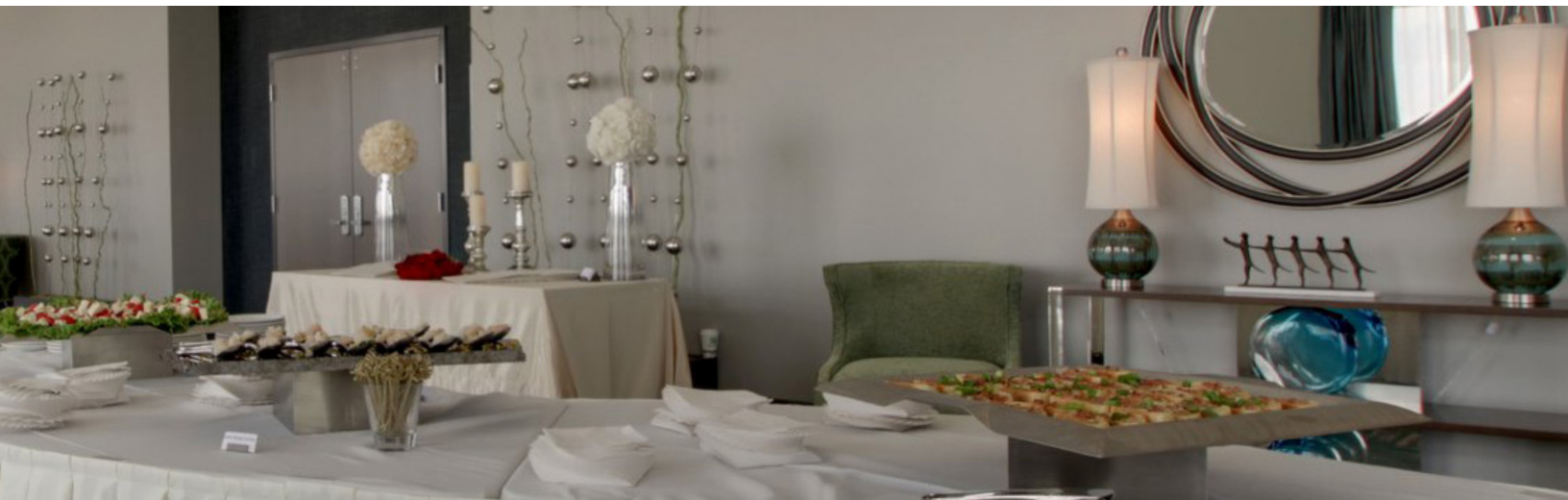
Cheeseburger Sliders
Chicken Salad
BBQ Pork Sliders
Bourbon Pulled Pork
Fried or Grilled Chicken Breast

Gouda Macaroni and Cheese

Lettuce
Onion
Pickles
Tomato
Pub Chips

Slider Lunch Buffet Add-Ons

Bacon Slices - \$1 (per person)
Sweet Potato Fries - \$2 (per person)





LUNCH MENU

Lunch Bars

Lunch Bars require a minimum of 25 guests.
All lunch bars include cookies, ice water, iced tea and coffee.
50% discount for children aged 10 and under.

DELI BAR

\$15 (per person)

Ham and Turkey Deli Meats
American
Provolone and Swiss Cheeses
Assorted Breads
Lettuce

Pickles
Tomatoes
Condiments
Macaroni Salad
Pub Chips

Deli Bar Add-Ons

Shaved Prime Rib, Colby Jack, and Cream Horseradish - \$3 (per person)

Enjoy the Chef's seasonal soup along with your choice of one soup from our menu. - \$3 (per person)

*Excluding mushroom and seafood

POTATO BAR

\$15 (per person)

Baked Potato
Bourbon Sweet Mashed Potatoes
Crumbled Bacon
Green Onions
Butter and Sour Cream

Shredded Cheese
Tater Tots
Brown Sugar
Marshmallows
Salad Bar

Potato Bar Add-Ons

Chili, Broccoli, Candied Nuts - \$3 (per person)

🔥 Prime Rib Nachos - \$3 (per person)

🔥 Indicates a Suite Fire Signature Dish

SOUP AND SALAD BAR

\$15 (per person)

Served with Choice of 2 Soup Selections

Soup Selections

Broccoli and Cheese
Beer Cheese Soup
Chicken Tortilla
Chili

Creamy Baked Potato
Portobello Mushroom with Wild Grains
Tomato Basil Soup

Lettuce Blend • Black Olives • Chopped Broccoli • Shredded Carrots • Craisins
Cucumber • Tomatoes • Pasta Salad • Chef's Exclusive Topping
Cheddar Cheese • Crackers • Croutons • Sunflower Seeds

PASTA LUNCH BAR

\$16 (per person)

Penne Alfredo
Spaghetti with Meat Marinara
Garlic Toast
Salad Bar

Pasta Lunch Buffet Add-Ons

Lasagna – \$4 (per person)
Marinara Meatballs – \$2 (per person)
Additional Pasta Meat – \$1 (per person)

PIZZA LUNCH BAR

\$16 (per person)

Served with Choice of 3 pizzas, bosco sticks,
crushed red pepper flakes and parmesan cheese.

Pizza Selections

Cheese
Pepperoni
Sausage

Meat-Lover
Supreme
Ham and Pineapple

BBQ Chicken
Veggie
Chef's Deluxe

Add an Additional Pizza Selection

\$2 (per person)

Boxed Lunches

We offer the option to request customizable boxed lunches to suit your occasion. Please do not hesitate to consult with our knowledgeable staff to curate the most suitable meal options that cater to your preferences.

BREAKS MENU

Specialty Meeting Break Packages

Specialty Meeting Break Packages require a minimum of 25 guests.

SWEETS BAR

\$4 (per person)

Brownies, fudge rounds, lemon cookie squares and chocolate milk.

NACHO BAR

\$5 (per person)

Queso, guacamole, jalapeños, salsa, sour cream and tortilla chips.

YOGURT PARFAIT BAR

\$5 (per person)

Blueberry yogurt, strawberry yogurt, vanilla yogurt
fruit toppings, granola, graham cracker crumbs and whipped topping.

HEALTHY SNACKS

\$6.50 (per person)

Fresh whole fruit, granola bars, string cheese, carrot and celery sticks with ranch.

AT THE VINEYARD

\$6.50 (per person)

Assorted grapes, open faced cucumber sandwiches, mini BLT sandwiches
assorted cubed cheese and chocolate bark.

TAKE ME OUT TO THE BALLGAME

\$7 (per person)

Salted peanuts, popcorn, cheesy jalapeño bread sticks
and soft pretzel bites with honey mustard sauce.

MEETING SNACKS

Individually Packaged \$2 (each)

Assorted Chips

Granola Bars

Candy Bars

Fudge Brownies

Fudge Round Cookies

Red Velvet Cookies

Trail Mix

Mini Cinnamon Rolls

Peanuts

Pretzel Twists

White Cheddar Popcorn

Sweet and Salty Popcorn

COFFEE BAR

\$7 (per person)

Gourmet Brewed Coffee

Regular

Decaf

Hot Tea

Green Tea

Black Tea

Citrus

Chamomile

Cinnamon Apple

Spiced Chai

Hot Cocoa

Toppings

Caramel Sauce

Chocolate Chips

Chocolate Syrup

Cream

Flavored Creamers

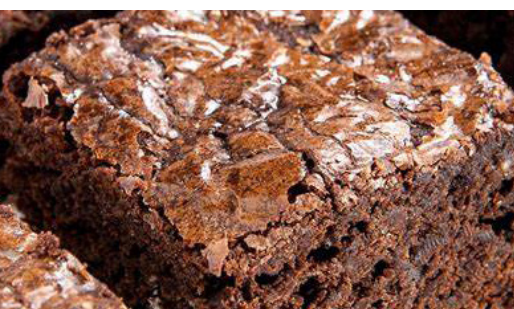
Honey

Raw Sugar

Marshmallows

Whipped Cream

White Chocolate Chips



APPETIZERS MENU

Appetizer by the Hour Packages

Appetizer by the Hour Packages require a minimum of 40 guests.

SILVER APPETIZER PACKAGE

\$30 (per serving for 2 hours)

- 4 appetizers from tier 1
 - 2 appetizers from tier 2
 - 1 appetizer from tier 3
 - 1 party tray or deluxe tray
-

GOLD APPETIZER PACKAGE

\$40 (per serving for 2 hours)

- 4 appetizers from tier 1
 - 2 appetizers from tier 2
 - 1 appetizer from tier 3
 - 1 party tray or deluxe tray
- 1-hour house open bar, cash bar after one-hour hosted bar
-


PLATINUM APPETIZER PACKAGE


\$50 (per serving for 2 hours)

- 4 appetizers from tier 1
 - 2 appetizers from tier 2
 - 1 appetizer from tier 3
 - 1 party tray or deluxe tray
- 2-hour house open bar, cash bar after two-hour hosted bar

Tier 1 Appetizers

Tier 1 Appetizers: \$2 per serving. Minimum 25 servings per item, whether ordered in a package or Ala Carte.

Bacon Cheddar Potato Skins
Four Barbecue Meatballs
Two Parmesan Crusted Chicken Bites
Two Cucumber Bites with Basil Marinated Tomato
 Texas Bruschetta
Burger Slider
Balsamic, Strawberry and Goat Cheese Bruschetta
Vegetable Stick Shooters

Cheese Cube Cups
Two Deviled Eggs
Choice of bacon ranch, buffalo bleu cheese, garlic basil or dijon dill.
Boursin Cheese Stuffed Mushrooms
BBQ Pork Slider
Four Pretzel Bites
 Two Loaded Tater Kegs
Grape and Strawberry Cups

Tier 2 Appetizers


Tier 2 Appetizers: \$3 per serving. Minimum 25 servings per item, whether ordered in a package or Ala Carte.

Bacon Cheeseburger Slider
Spicy Bourbon Pork Sliders
Tuna Salad Sliders
Chicken Salad Sliders

Jumbo Shrimp Cocktail with Spiked Sauce
Sausage and cheese stuffed Mushrooms
Bacon Wrapped Dates

Tier 3 Appetizers

Tier 3 Appetizers: \$4 per serving. Minimum 50 servings per item, whether ordered in a package or Ala Carte.

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

Ala Carte Party Trays cost \$120 (approximately 50 servings).

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

Deluxe Trays

Ala Carte Deluxe Trays and Bowls cost \$135 (approximately 50 servings).

Spinach Artichoke Dip with Fried Pita Chips
Hummus with Carrots
Cucumbers and Pita
Anti-Pasto Tray with Pepperoni, Cheese,
Tomatoes and Black Olives
Chili Con Queso with Seasoned Tortilla Chips and Salsa
Sausage, Cheese and Crackers

 Indicates a Suite Fire Signature Dish



DINNER MENU

Plated Dinner

All plated dinner entrées include two sides, a house salad, Kings Hawaiian rolls, assorted desserts, ice water and iced tea. You may select up to two plated options and one dietary plated option per event. For children aged 10 and under, there is a kids' entrée selection available for \$15.

Beef

GRILLED STEAK

10 oz Marinated Sirloin

\$38 (per person)

6 oz Fillet

\$42 (per person)

10 oz Ribeye

\$40 (per person)

 **8 oz Fillet**

\$44 (per person)

Pork

BACON WRAPPED PORK FILLET

\$28 (per person)

Two bacon wrapped pork fillets with bourbon BBQ sauce.

PORK PORTERHOUSE

\$35 (per person)

13 ounce char grilled pork porterhouse.

Beef and Pork Enhancements

(per person)

Bacon Ranch Crust - \$1.50

Blackened - \$1.00

Blue Cheese Crust - \$1.00

Bourbon Mushroom and Onions - \$1.50

Sautéed Mushrooms- \$1.50

Sautéed Onions- \$1.50

Chicken

RANCH CHICKEN BREAST

\$25 (per person)

Ranch marinated chicken breast, crusted with Ranch Parmesan and baked to a golden brown.

🔥 BACON SWISS CHICKEN

\$26 (per person)

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

CAPRESE CHICKEN

\$27 (per person)

Seared Chicken breast topped with balsamic basil tomatoes and mozzarella cheese.

Seafood

PECAN TILAPIA

\$25 (per person)

Baked tilapia with a golden pecan crust.

BAKED SALMON

\$29 (per person)

6 ounce lemon peppered seared North Atlantic salmon.

GARLIC BUTTER ORANGE ROUGHY

\$28 (per person)

Citrus buttered and seasoned broiled Orange Roughy.

Side Salad Upgrades

CAESAR SALAD

\$1 Additional (per person)

Romaine lettuce, shredded Parmesan cheese, croutons and a Caesar dressing.

CUCUMBER WRAPPED SUITE SALAD

\$2 Additional (per person)

Spring greens wrapped with an English cucumber, raisins, shredded carrots, and grape tomatoes.
Served with ranch dressing and a raspberry vinaigrette.



DINNER MENU

Plated Dinner

Each plated dinner entrées includes two sides, a house salad, Kings Hawaiian rolls, assorted desserts, ice water and iced tea. You may select up to two plated options and one dietary plated option per event.

VEGETARIAN

POTATO ONION PIEROGI

\$22 (per person)

Onion pierogi tossed with balsamic caramelized red onions and sautéed in Mushrooms.

PASTA AND GOUDA CHEESE SAUCE

\$23 (per person)

Pasta tossed with a smoky white cheese sauce
Topped with bourbon sauce drizzle, aged cheddar cheese, and green onions.

EGGPLANT PARMESAN

\$25 (per person)

Breaded eggplant topped with a garlic basil marinara, oregano and Parmesan cheese. Served with garlic bread.

KIDS' ENTRÉE

Served with your choice of one side. For children aged 10 and under, you may choose a kids' entrée selection for \$15.

KRAFT MACARONI AND CHEESE
CHEESE PIZZA
CHICKEN BITES



DUO PLATES

BACON WRAPPED PORK paired with **BBQ BACON CHICKEN**
\$29 (per person)

BEEF FILLET paired with **GARLIC BROILED SHRIMP**
\$46 (per person)

RIBEYE paired with **BACON WRAPPED SHRIMP**
\$44 (per person)

CAPRESE CHICKEN paired with **EGGPLANT PARMESAN**
\$29 (per person)

Side Selections

3 Cheese Potatoes
Bacon Wrapped Asparagus
Baked Potato
Broccoli Au Gratin
🔥 Bourbon Sweet Mashed
Cornbread Stuffing

French Fries
Green Beans
Honey Dill Carrots
Loaded Gouda Mac
Maple Bacon Corn

🔥 Mashed Potatoes
Pub Chips
Ranch Corn
Rice Pilaf
Roasted Potatoes
Seasonal Vegetable Medley

Add an Additional Side Selection
\$2 (per person)

🔥 Indicates a Suite Fire Signature Dish



DINNER MENU

Dinner Buffet

Dinner Buffets require a 60 minute service time and a minimum of 25 guests.
All dinner buffets include ice water, iced tea and coffee.

SUITE BUFFET

\$34 (per person)

Suite Buffet includes: salad bar, two entrée selections,
two side selections, rolls, and assorted desserts
50% discount for children aged 10 and under.

Entrée Selections

Sliced Roast Beef
Roasted Chicken
Steak Tips
Lasagna
Grilled Sirloin


Pecan Crusted Tilapia
Smoked Kielbasa
Bacon Wrapped Pork fillet
Eggplant Parmesan
Loaded Gouda Mac with Spicy Sausage
Ranch Chicken

 Bacon Swiss Chicken
Jerk Chicken
Garlic Butter Orange Roughy
 Kickin' Bourbon Salmon
Jerk Roughy

Add an Additional Entrée Selection

\$2 (per person)

Side Selections

Corn
Green Beans
 Mashed Potatoes
Baked Potato

Seasonal Vegetable Medley
Cheesy Potatoes
Honey Glazed Carrots

Broccoli Au Gratin
Macaroni and Cheese
Rice Pilaf
 Bourbon Yams

Add an Additional Side Selection

\$1 (per person)

PRIME RIB BUFFET

\$30 (per person)

Served with two Side Selections and the following:

Side Selections

 Broccoli Au Gratin
Loaded Gouda Mac and Cheese
Garlic Mashed Potatoes

Bourbon Sweet Potatoes
Maple Bacon Corn
French Fries

Slow Roasted Prime Rib
Mini Bleu Cheese and Bacon Ranch Wedge Salad Bar

SLIDER DINNER BUFFET

\$24 (per person)

Served with two Slider Selections and the following:

Slider Selections

Cheeseburger Sliders
Chicken Salad
BBQ Pork Sliders
Bourbon Pulled Pork
Fried or Grilled Chicken Breast

Gouda Macaroni and Cheese
Ranch Pasta Salad
Lettuce
Onion
Pickles
Tomato
Pub Chips

Slider Dinner Buffet Add-Ons

Bacon Slices - \$1 (per person)
Sweet Potato Fries - \$2 (per person)

PASTA DINNER BUFFET

\$22 (per person)

Lasagna
Loaded Gouda Mac and Cheese
Spaghetti with Meat Marinara
Garlic Toast
Salad Bar

Pasta Dinner Buffet Add-Ons

Lasagna - \$4 (per person)
Marinara Meatballs - \$2 (per person)
Additional Pasta Meat - \$1 (per person)

TACO DINNER BUFFET

\$22 (per person)

Beef Taco Meat • Shredded Chicken
Tamale • Refried Beans • Spanish Rice
Black Olives • Diced Tomato • Jalapeños
Shredded Lettuce • Guacamole • Salsa
Shredded Cheese • Sour Cream
Taco Sauce • Tortillas

Taco Dinner Buffet Add-Ons

Tortilla Chips - \$1 (per person)
Cinnamon Churros - \$2 (per person)
Southwest Lasagna - \$2 (per person)

PIZZA DINNER BUFFET

\$20 (per person)

Served with choice of three pizza options, bosco sticks, crushed red pepper flakes, parmesan cheese, Italian pasta salad and build-your-own Caesar salad.

Pizza Selections

Cheese
Pepperoni
Sausage

Meat-Lover
Supreme
Ham and Pineapple

BBQ Chicken
Veggie
Chef's Deluxe

Add an Additional Pizza Selection

\$2 (per person)



DESSERT MENU

Banquet Dessert Upgrades

Upgrade your banquet experience with delectable dessert upgrades, additional per person cost listed below.

ASSORTED CUPCAKES

\$2 (per person)

Includes a variety of the following cupcake flavors:

Red Velvet Cupcake, Chocolate On Chocolate, Vanilla Bean Cupcake, Lemon Meringue Cupcake, Peanut Butter Cupcake, and Jelly Roll Cupcake.

BLACKBERRY COBBLER

\$1 (per person)

Plump, ripe blackberries give this cobbler sweet, rustic appeal. Featuring a Blend of Evergreen and Brazos blackberries.

PEACH COBBLER

\$1 (per person)

Full of the season's ripest peaches for a sweet and tasty sensation. Featuring Freestone peaches.

TURTLE CHEESECAKE

\$2.50 (per person)

Homemade cheesecake topped with chocolate sauce, caramel sauce and candied nuts.

LEMON CAKE

\$3 (per person)

Three scrumptious layers of moist shortcake topped with whipped cream and tangy lemon preserves.

CHOCOLATE PEANUT BUTTER THUNDER CAKE

\$4 (per person)

Layers of chocolate cake with crushed Reese's® Peanut Butter Cups and chocolate drizzle, covered in peanut butter frosting and Reese's® Peanut Butter Cups.

PECAN PIE

\$2 (per person)

A flaky pie filled with a naturally sweet filling, topped with delicious pecans.

STRAWBERRY CAKE

\$3 (per person)

Three decadent layers of shortbread cake with sweet cream and strawberry preserves on each layer.

TUXEDO TRUFFLE MOUSSE CAKE

\$3 (per person)

Chocolate marble cake filled with a chocolate truffle mousse and covered with buttermilk chocolate frosting and topped with a chocolate syrup drizzle and a cocoa powder dusting.

Gluten Free Dessert

CHOCOLATE LAYER CAKE

\$3 (per person)

Succulent layered cake with a sweet cream center.

Vegan Dessert

BELGIAN CHOCOLATE CHEESECAKE

\$3 (per person)

Chocolate cake layered with light chocolate cheesecake.

 Indicates a Suite Fire Signature Dish

Ala Carte Desserts

Select Desserts Ala Carte banquet options, pricing listed below.

ASSORTED CUPCAKES \$5 (per person)
BLACKBERRY COBBLER \$3 (per person)
PEACH COBBLER \$3 (per person)
TURTLE CHEESECAKE \$5.50 (per person)
LEMON CAKE \$6 (per person)
CHOCOLATE PEANUT BUTTER THUNDER \$7 (per person)
PECAN PIE \$5 (per person)
STRAWBERRY CAKE \$6 (per person)
TUXEDO TRUFFLE MOUSSE CAKE \$6 (per person)

Gluten Free Dessert Option

CHOCOLATE LAYER CAKE \$6 (per person)

Vegan Dessert Option

BELGIAN CHOCOLATE CHEESECAKE \$6 (per person)

Dessert Trays

Elevate your banquet spread with a delightful selection of dessert trays, featuring a variety of sweet treats to please every palate.

ASSORTED COOKIES

\$50 (50 Servings)
\$90 (100 Servings)

Fresh baked assorted cookies.

BROWNIE BITES

\$50 (50 Servings)
\$90 (100 Servings)

Bite size milk chocolate brownies.

MINI CHEESECAKES

\$65 (50 Servings)
\$120 (100 Servings)

Assorted bite size creamy cheesecakes.

CHOCOLATE COVERED STRAWBERRIES

\$70 (50 Servings)
\$130 (100 Servings)

Juicy strawberries dipped in creamy chocolate.

DESSERT BARS

\$70 (50 Servings)
\$130 (100 Servings)

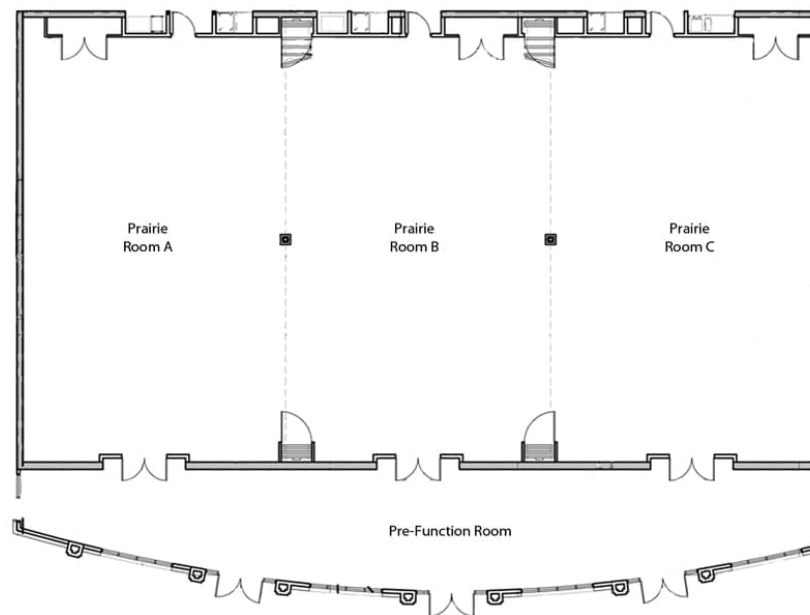
Assorted bite size freshly baked dessert bars.

MINI MOUSSE CUPS

\$70 (50 Servings)
\$130 (100 Servings)

Fluffy and light mousse cups.

Grand Prairie Ballroom



Our Grand Prairie Ballroom showcases 6,000 square feet of flexible event space. The space can be easily configured into one large ballroom, or divided into smaller rooms. The Grand Prairie ballroom exhibits five large screens and projectors, complimentary high-speed internet, and state of the art audio/visual equipment.

Just outside the Ballroom, our beautiful pre-function space allows your guests extra room to mix and mingle. Holiday Inn & Suites Peoria makes it easy to host events at The Hotels at Grand Prairie. We offer professional event planning services and exquisite on-site catering options from our Suite Fire Executive Chef and culinary team.

	Grand Prairie Ballroom (A+B+C) 6000 sq ft	Prairie Room A 2000 sq ft	Prairie Room B 2000 sq ft	Prairie Room C 2000 sq ft	Prairie Room A+B 4000 sq ft	Prairie Room B+C 4000 sq ft
Classroom Setup	280	90	90	90	190	190
Banquet Setup	360	120	120	120	220	220
Theater Setup	700	190	190	190	440	440
Convention 10x10 Setup	26	10	10	10	18	18
Convention 10x8 Setup	32	12	12	12	22	22

The numbers listed above are the maximum number for each setup design. All set-ups are customizable based upon event needs.

PetersenHotels.com
April 2023