

# 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.



# BREAKFAST MENU

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## 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

Individual Cereal and Milk - \$3

Bacon - \$3

French Toast and Syrup - \$3

Corned Beef Hash - \$3

Breakfast Tater Kegs - \$3

Potatoes (Cheesy or Breakfast) - \$2

Crumpets with Avocado Spread - \$3

 Biscuits and Gravy - \$4

Sausage (Turkey or Pork) - \$3

Scrambled Eggs and Salsa - \$2

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

Oatmeal and Brown Sugar - \$3

Scrambled Egg Whites - \$3

Country Fried Steak - \$5

 Indicates a Suite Fire Signature Dish






# LUNCH MENU

## Plated Lunch

### FRESH START BUFFET

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

Served with whole fruit, cereal and milk, assorted juices, coffee and hot tea.

- Bacon
- French Toast
-  Biscuits and Gravy
- Breakfast Potatoes
- Corned Beef Hash
- Oatmeal
- Pancakes
- Sausage
- Scrambled Eggs
- Cheese Omelet



**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.

#### Fried Chicken Bacon Ranch Wedge

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

#### Blackened Chicken Bleu Cheese Wedge

A wedge of iceberg lettuce topped with our signature bleu cheese dressing, blackened 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 seared 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

## Ala Carte

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

Enjoy our delicious plated breakfast options, available upon request. Just let our team know, and we'll be happy to serve you a satisfying meal to start your day right!

## ENTRÉE PACKAGE

\$19 (per person)

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

### Gouda Mac and Cheese

Pasta tossed with a smoky white 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.

### 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.



# LUNCH MENU

## Lunch Buffet

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

### ENTRÉE LUNCH BUFFET

#### Includes:

Deluxe 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  
Lemon Pepper Salmon  
Pulled Pork  
Fried Chicken



Smoked Ham and Scalloped Potatoes  
Smoked Kielbasa  
Steak Tips  
Marinara 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  
Cut Green Beans  
Honey Dill Carrots  
Macaroni and Cheese  
Maple Bacon Corn  
Mashed Potatoes and Gravy

Pub Chips  
Ranch Corn  
Rice Pilaf  
Roasted Potatoes  
Seasonal Vegetable Medley  
Tater Tots

#### Add an Additional Side Selection

\$2 (per person)

## Vegetarian Selection

Served with your choice of two sides.

Pasta with Gouda  
Cheese Sauce

Pasta Marinara

Grilled Cheese Options

Three Cheese  
Cheese and Tomato

## Side Dishes

Garlic Mashed Potatoes

French Fries

Pub Chips

Gouda 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

## 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  
Assorted Desserts

### Taco Lunch Buffet Add-Ons

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

### Macaroni and Cheese

Lettuce  
Onion  
Pickles  
Tomato  
Pub Chips  
Assorted Desserts  
Chef's Summer Side

### Slider Lunch Buffet Add-Ons

Bacon Slices - \$1 (per person)  
Sweet Potato Fries - \$2 (per person)  
Tater Tots- \$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	Pickles
Cheddar	Tomatoes
Provolone and Swiss Cheeses	Condiments
Assorted Breads	Summer Side
Lettuce	Pub Chips

### Deli Bar Add-Ons

Shaved Prime Rib, Colby Jack, and Creamy Horseradish - \$3 (per person)  
Enjoy the Chef's seasonal soup along with your choice of one soup from our menu. - \$3 (per person)

### POTATO BAR

\$15 (per person)

Baked Potato	Shredded Cheese
Bourbon Sweet Mashed Potatoes	Tater Tots
Crumbled Bacon	Brown Sugar
Green Onions	Marshmallows
Butter and Sour Cream	Salad Bar

### Potato Bar Add-Ons

Chili, Broccoli, Cheese Sauce - \$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  
Vegan Roasted Vegetable  
Tomato Basil Soup  
Cheeseburger Soup

Lettuce Blend • Black Olives • Shredded Carrots • Craisins  
Cucumber • Tomatoes • Summer Salad • Chef's Exclusive Topping  
Cheddar Cheese • Crackers • Croutons • Sunflower Seeds • Assorted Dressing

## PASTA LUNCH BAR

\$16 (per person)

Pasta with Roasted Garlic Alfredo  
Spaghetti with Meat Marinara  
Garlic Toast  
Salad Bar

### Pasta Lunch Buffet Add-Ons

Lasagna – \$4 (per person)  
Marinara Meatballs – \$2 (per person)  
Italian Sausage with Peppers or Onions – \$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, rice crispy bars, cookies and milk.

### NACHO BAR

\$5 (per person)

Queso, guacamole, jalapeños, salsa, sour cream, tortilla chips and southwest tater tots.

### YOGURT PARFAIT BAR

\$5 (per person)

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

### HEALTHY SNACKS

\$6.00 (per person)

Fresh whole fruit, granola bars, cheese sticks, 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, tater tots and cheese sauce.  
and soft pretzel bites with honey mustard sauce.

## MEETING SNACKS

Individually Packaged Snacks \$2 (each)

Assorted Chips  
Granola Bars  
Candy Bars  
Fudge Brownies

Fudge Round Cookies  
Oatmeal Cookies  
Trail Mix  
Ice Cream Cups

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 Popcorn Chicken  
 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  
 Brisket Toast Points



## 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  
 Meat, Cheese and Crackers



# 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. 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)

12 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

\$1 (per person)

Bacon Ranch Crust  
 Blackened  
 Blue Cheese Crust

Bourbon Mushroom and Onions  
 Sautéed Mushrooms  
 Sautéed Onions

🔥 Indicates a Suite Fire Signature Dish

🔥 Indicates a Suite Fire Signature Dish

## 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)

Seared 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 SALMON

\$29 (per person)

### GARLIC BUTTER ORANGE ROUGHY

\$28 (per person)

## Side Salad Upgrades

### CAESAR SALAD

\$1 Additional (per person)

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

### CUCUMBER WRAPPED SUITE SALAD

\$2 Additional (per person)

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

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# 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.

## VEGETARIAN

### POTATO ONION PIEROGI

\$22 (per person)

Onion pierogi tossed with balsamic caramelized red onions and sautéed and sauted 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

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## 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

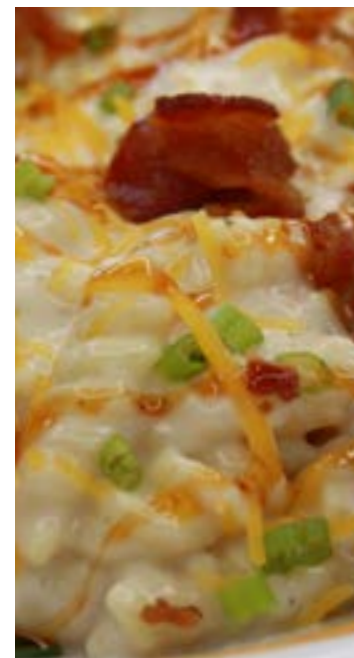
3 Cheese Potatoes  
Bacon Wrapped Asparagus  
Baked Potato  
Broccoli Au Gratin  
🔥 Bourbon Sweet Mashed  
Cornbread Stuffing

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 minimum of 25 guests.  
All dinner buffets include ice water, assorted dessert, iced tea and coffee.

**SUITE BUFFET**  
\$34 (per person)

Suite Buffet includes: salad bar, two entrée selections, two side selections and rolls  
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)

Prime Rib Buffet includes: salad bar, two side selections and rolls  
50% discount for children aged 10 and under.

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

### Side Selections

🔥 Broccoli Au Gratin  
🔥 Loaded Gouda Mac and Cheese  
Garlic Mashed Potatoes

Bourbon Sweet Potatoes  
Maple Bacon Corn  
French Fries

🔥 Indicates a Suite Fire Signature Dish

## 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  
Cold Side  
Lettuce  
Onion  
Pickles  
Tomato  
Pub Chips

### Slider Dinner Buffet Add-Ons

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

Sausage with Peppers and Onions - \$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

Chips and Queso - \$2 (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, cold side 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)

# BAR MENU

## Hosted Bar

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

**1 BAR**  
**1 BARTENDER**

\$75

1 Bar with Full Bar Set-Up  
and 1 Bartender

For events under 100 guests

**1 BAR**  
**2 BARTENDERS**

\$150

1 Bar with Full Bar Set-Up  
and 2 Bartenders

For events with 101-199 guests

**2 BAR**  
**3 BARTENDERS**

\$225

2 Bar with Full Bar Set-Up  
and 3 Bartenders

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.

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# 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 (per person)

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

### 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.

## Cash Bar

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

### 1 BAR

### 1 BARTENDER

\$75

1 Bar with Full Bar Set-Up and 1 Bartender

For events under 100 guests

### 1 BAR

### 2 BARTENDERS

\$150

1 Bar with Full Bar Set-Up and 2 Bartenders

For events with 101-199 guests

### 2 BAR

### 3 BARTENDERS

\$225

2 Bar with Full Bar Set-Up and 3 Bartenders

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

 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 (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)

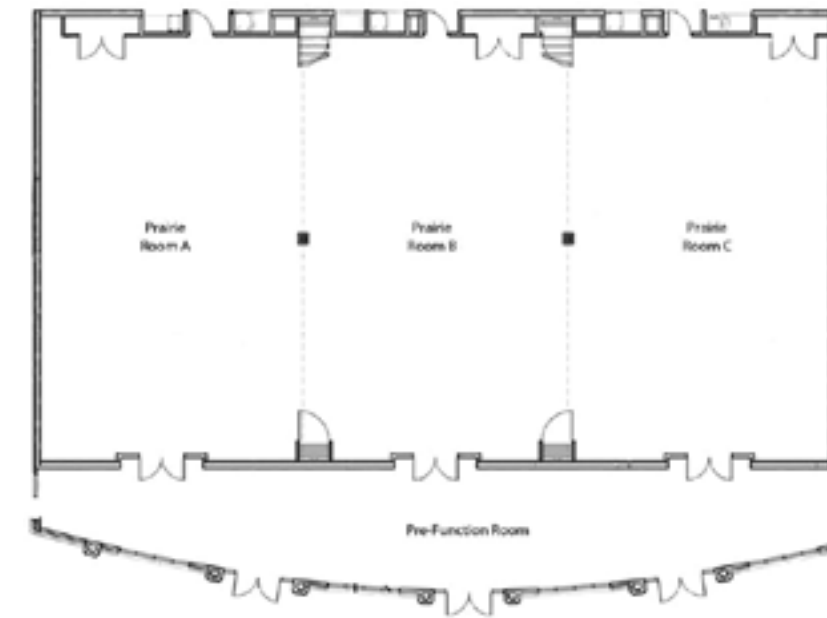
Assorted bite size freshly baked dessert bars.

## 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.



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