



*Catering &
Special Events
Menu*

Why Choose the Holiday Inn French Quarter?

The Holiday Inn Meeting Promise

Every time you plan your meeting with us, we guarantee it.
It's our guarantee - in writing - that everything will go exactly as agreed.
If not, we will correct the problem to your satisfaction,
or you don't pay for that part of your meeting.

Your meeting room (s) will be:
Available at your specified time
Set up per your specifications
Refreshed during meal breaks
or you pay no rental on that room for that day

Your coffee break (s) will be served as specified in the meeting contract and on time
or there's no charge for that break that day.

Your audio/visual equipment will be set up in accordance with the meeting contract
or you pay no rental charges on that room for that day.
In the event this aspect is not as you agreed and the meeting contract did not specify
a rental fee for this item, a planned coffee break will be provided at no charge.

We are confident you'll be pleased with our meeting expertise at the
Holiday Inn French Quarter.
We will do everything we promised or you don't pay. Guaranteed.

Holiday Inn French Quarter Benefits

Unique New Orleans Atmosphere
Service Charges lower than other area hotels
Free Parking
No additional charges for linen, china, silverware
Great location off I-75 and Ohio Turnpike
Proudly serving Northwest Ohio for over 35 years
Professional, service oriented staff
Airport shuttle service to and Toledo Express for overnight guests
Free high speed wireless internet throughout the hotel



Holiday Inn French Quarter 10630 Fremont Pike Perrysburg, OH 43551 Phone: 419-874-3111 Fax: 419-874-3290
www.hifq.com

All prices current as of 1/1/2008. See a sales associate for current pricing.

Catering Policies

Our service-oriented staff at the Holiday Inn French Quarter awaits the pleasure of serving your every need! Our facilities are uniquely equipped to provide you with the finest services and accommodations in the area. The following Policies and Guidelines have been designed to ensure the success of your event!

Function Space

Function rooms are assigned by the number of people anticipated. If attendance should drop or increase, we reserve the right to change groups to comparable room(s) without notification. As other groups may be utilizing the same room prior to or following your function, you must adhere to the times agreed upon. Meeting space that is required on a 24 hour basis will be charged accordingly.

Menu

Your final menu selection and all arrangements must be received no later than 3 weeks prior to your function. Our menus are offered as a guideline for your planning. Food and Beverage prices cannot be guaranteed until 2 months prior to your function.

Outside Food & Beverage

The sales and service of alcoholic beverages are regulated by the State of Ohio Liquor Control Commission. Alcoholic beverages cannot be brought into the facility from outside sources. Additionally, food cannot be brought into the facility whether purchased or catered from outside sources. For the safety of our guests, leftover food may not be taken from the hotel at the completion of your event.

Tax Exemptions

Tax-exempt status will be granted if furnished with documentation 10 days prior to your event. Ohio laws require that the tax-exempt organization remit all monies on the tax-exempt billing. Local bed tax or sales tax on alcoholic beverages are not subject to exemption. We cannot offer tax-exempt status to anyone paying with a personal check or credit card.

Meal Count Guarantees

A meal count guarantee is required by noon 3 business days prior to your function. If no guarantee is received, the Hotel will prepare and charge for the number of persons estimated from the catering contract. The guaranteed number will be charged in full even if fewer guests attend. If the number of attendees exceeds the guarantee, charges will be made accordingly, however, substitution in menu may be necessary.

Service & Set-Up Charges

An eighteen percent (18%) distributive service charge is added to all food and beverage charges in addition to applicable taxes. Last minute changes to room set-up as stated on contract, may result in additional charges.

Deposit and Payments

In order to secure your date as a definite function, a non-refundable deposit will be required upon booking. This deposit will be applied to the final charges of your function. Full payment is due before the date of the function unless prior arrangements or billing privileges have been established with the Holiday Inn French Quarter.

Cancellation

Should a function cancel once confirmed a cancellation charge will be applied as follows:

- *31-120 days, 50% of the estimated Food & Beverage and set-up fee
- *11-30 days, 75% of the estimated Food & Beverage and set-up fee
- *1-10 days, 100% of the Food & Beverage & set-up fee

The hotel reserves the right to charge at least 90% of the original guest count agreed upon at the time of booking.



Morning Breaks

Continental Breakfast \$6.95

Danish/Muffins

Coffee

Juice

Add Fresh Fruit Bowl \$1.75

Healthier Choice \$7.95

Bagels w/Cream Cheese

Fresh Fruit

Coffee

Juice

Coffee Break

Assorted Danish/Muffins

Coffee, Tea, Decaf

\$5.95

A La Carte

Coffee, Decaf, Tea	\$ 9.50 / pot
Coffee, Decaf	\$ 65.00 / urn
Assorted Soft Drinks	\$ 1.60 each
Assorted Juices	\$ 9.95 / pitcher
Bottled Water	\$ 1.95 each
Iced Tea or Lemonade	\$ 9.50 / pitcher (half gallon)
Iced Fruit Punch	\$ 18.00 / gallon
Asst. Bagels w/Cream Cheese	\$ 21.00 / dozen
Assorted Danish & Muffins	\$ 18.00 / dozen
Sliced Fresh Fruit	\$ 2.75 / per person
Whole Fresh Fruit	\$ 1.25 / per piece
Assorted Yogurt	\$ 1.75 each
Granola Bars	\$ 1.25 each
Fresh Baked Cookies	\$ 12.95 / dozen
Cubed Cheese & Crackers	\$ 3.25 / per person
Vegetables & Dip	\$ 2.75 / per person
Potato Chips, Pretzels, Popcorn or Tortilla Chips	\$ 4.95 / per pound
Dips: French Onion, Salsa, Fruit	\$ 7.95 / per pint
Soft Pretzels w/Mustard	\$ 16.00 / dozen
Snack Mix	\$ 6.50 / per pound
Honey Roasted Peanuts	\$ 9.95 / per pound



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Breakfast

All selections include Juice, Coffee, Hot Tea, or Milk
Breakfast Selections available until 11:00am

Entrée Selections

Traditional Table Service \$9.75
Scrambled Eggs
Choice of Ham, Bacon or Sausage
Breakfast Potatoes
Assorted Muffins/Breads

**Classic Quiche with Fresh Fruit Garnish,
Choice of Bacon or Sausage
and Breakfast Potatoes \$10.95**

Buffet Selections

**minimum of 25 guests*

Depot Breakfast \$10.95
Scrambled Eggs
Two Selections of Meat
(Ham, Bacon or Sausage)
Breakfast Potatoes
Assorted Muffins, Pastries
Add Assorted Cereal & Bananas \$2.00
Add Fresh Fruit Bowl \$1.75

Country Breakfast \$14.95
Buttermilk Biscuits
w/Sausage Gravy
Scrambled Eggs
Choice of Ham, Bacon or Sausage
Breakfast Potatoes
Assorted Fresh Fruit Bowl
Breads and Pastries

The French Quarter Banquet Brunch \$16.95
Hand-Carved Ham or Beef
Scrambled Eggs
Bacon Strips and Sausage Links
Chicken a la King with Buttermilk Biscuits
Breakfast Potatoes
Choice of Vegetable
Tossed Salad or Betty's Salad
Relish Tray
Assorted Pastries and Muffins
Fresh Fruit and Cheese Tray
Dessert

Add an omelet station to above Breakfast Buffets \$3.95 per person

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Lunch Entrees

**available until 3:00pm*

All hot entrees include choice of three (3) accompaniments, rolls and butter, coffee, hot/iced tea and milk.

Accompaniments

Betty's Salad	Baked Potato	Broccoli
Tossed Salad	Whipped Potatoes	California Blend
Caesar Salad	Au Gratin Potatoes	Corn
Greek Salad	Scalloped Potatoes	Glazed Carrots
	Oven Roasted Red Skins	Green Beans Almondine
	Wild Rice Pilaf	Sugar Snap Peas
	Garlic Mashed Potatoes	with Red Peppers
	Mashed Sweet Potatoes	

Hot Entrée Selections

Poultry Entrees

Baked Stuffed Chicken Breast	\$11.95
Chicken Parmesan w/Pasta	\$11.95
Chicken Cordon Bleu	\$12.95
Supreme Breast of Chicken w/Rice	\$10.95
Chicken Marsala	\$10.95
Chicken Picatta	\$10.95
Chicken Dijon w/Relish	\$10.95
Smothered Chicken Breast	\$10.95
Roast Turkey and Dressing	\$10.95

Seafood Entrees

Broiled Orange Roughy	\$11.50
Stuffed Flounder	\$12.75

Pasta Entrees

Pasta Primavera	\$9.95
Meat Lasagna	\$9.95
Vegetarian Lasagna	\$9.95
Fettuccine Alfredo	\$9.95
<i>Served with Garlic Bread and one side</i>	
Add Chicken to any pasta	\$11.95

Beef Entrees

London Broil 6 oz.	\$12.95
Swiss Steak Jardiniere 8 oz.	\$12.95
Open Faced Prime Rib au jus 8oz.	\$14.95
Roast Sirloin au jus 6 oz.	\$14.95

Sandwiches

includes Soup, Potato Chips, Pickles, and Beverage

Open Faced Steak au jus	\$13.95
Vegetarian	\$ 9.95
Grilled Chicken	\$ 9.95
Stacked Ham	\$ 9.95
Stacked Turkey	\$ 9.95
Stacked Roast Beef	\$ 9.95
Boxed Lunch	\$10.95

Served on Croissant or Kaiser Roll

Light Lunch Specials

includes Rolls and Beverages

Betty's Salad	\$ 8.95
add Chicken 3 oz	\$2.00
Grilled Chicken Spinach Salad	\$12.95
Caesar Salad	\$ 9.95
add Chicken 3 oz.	\$2.00
Chicken or Tuna Salad Plate on Bed of Lettuce with Fresh Fruit	\$10.95



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Lunch Buffets

*Available until 3:00pm
Minimum of 25 people required
All Buffets include Coffee, Hot/Iced Tea, and Milk*

Cold Deli \$11.95

Add a cup of soup \$13.95

Tray of assorted relishes, sliced deli meats and cheeses
Assorted breads/rolls, cold potato salad or macaroni salad
Betty's or tossed salad, pasta salad, potato chips and condiments

Soup and Salad Bar \$10.95

Add baked potato with toppings \$2.25

Soup du jour, crackers and rolls, tossed salad with a variety of toppings
Cold potato salad, pasta salad, cottage cheese

Pizza & Salad Buffet \$14.95

Gourmet pizza made in our own kitchen, includes up to (2) two toppings.
Relish tray, tossed garden salad and Italian pasta salad.
Price based on 3 pizza slices per person. Additional toppings \$1.00 each.

Hot Lunch Buffet

One choice \$13.95

Two choices \$15.95

Supreme Breast of Chicken w/Rice
Orange Roughy
Meat Lasagna
Roast Turkey w/Dressing
Vegetable Lasagna
Chicken Parmesan

Beef Tips Burgundy
Pasta Primavera
Meatloaf
Swiss Steak Jardiniere
Chicken Marsala
Chicken Fettuccini

*All hot buffets include choice of three (3) accompaniments,
relish tray, 3 side salads, rolls and butter, coffee, hot tea/iced tea or milk.*

Accompaniments

Betty's Salad
Tossed Salad
Caesar Salad
Greek Salad

Baked Potato
Whipped Potatoes
Au Gratin Potatoes
Scalloped Potatoes
Oven Roasted Red Skins
Wild Rice Pilaf
Garlic Mashed Potatoes
Mashed Sweet Potatoes

Broccoli
California Blend
Corn
Glazed Carrots
Green Beans Almondine
Sugar Snap Peas
with Red Peppers

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Dinner Buffets

Minimum of 50 people required

All buffets include choice of two (2) accompaniments, relish tray, Betty's and Greek salad, variety of house salads, rolls and butter, coffee, hot tea/iced tea and milk.

Accompaniments

Baked Potato	Broccoli
Whipped Potatoes	California Blend
Au Gratin Potatoes	Corn
Scalloped Potatoes	Glazed Carrots
Oven Roasted Red Skins	Green Beans Almondine
Wild Rice Pilaf	Sugar Snap Peas
Garlic Mashed Potatoes	with Red Peppers

French Quarter Dinner \$20.95

Two Entrees from Entrée Selections

Hand Carved Roast Beef \$21.95

With One Entrée Selection

Hand Carved Prime Rib of Beef \$23.95

With One Entrée Selection

Add \$2.00 per person for Additional Entree

Entrée Selections

Baked Sunday Chicken	Stuffed Chicken Breast
Supreme Breast of Chicken w/Rice	Meat Lasagna
Vegetable Lasagna	Swiss Steak Jardiniere
Beef Tips Burgundy	Pot Roast of Beef
Roast Loin of Pork with Natural Juice Gravy	Roast Turkey and Stuffing
Chicken Marsala	Chicken Parmesan
Baked Cod with Tartar Sauce and Lemon	Baked Salmon



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Dinner Entrees

Appetizers

Soup of the Day	\$2.95
Fresh Fruit Cup	\$3.75
French Onion Soup au Gratin	\$3.95
New England Clam Chowder	\$3.50

All hot entrees include choice of three (3) accompaniments, rolls and butter, coffee, hot/iced tea and milk, sherbet or ice cream.

Accompaniments

Betty's Salad	Baked Potato	Broccoli
Tossed Salad	Whipped Potatoes	California Blend
Caesar Salad	Au Gratin Potatoes	Corn
Greek Salad	Scalloped Potatoes	Glazed Carrots
	Oven Roasted Red Skins	Green Beans Almondine
	Wild Rice Pilaf	Sugar Snap Peas
	Garlic Mashed Potatoes	with Red Peppers
	Twice Baked Potato \$1.00 extra	
	Mashed Sweet Potatoes	

Hot Entrée Selections

Poultry/Pork Entrees

Cornish Hen	\$17.95
Chicken Cordon Bleu	\$18.95
Baked Pork Chop w/Dressing	\$18.95
Roasted Pork Loin	\$18.95
Supreme Breast of Chicken	\$16.50
Chicken Picatta	\$16.50
Grilled Chicken Dijon	\$15.95
Smothered Chicken Breast w/Cheese	\$16.50
<i>add Shrimp</i>	\$20.95
Chicken Marsala	\$16.50

Seafood Entrees

Fresh Atlantic Salmon	\$21.95
Baked Stuffed Flounder	\$18.95
Baked Stuffed Shrimp (5)	\$18.95
Herb Encrusted Talapia	\$17.95
Broiled Orange Roughy	\$18.95

Pasta Entrees

Vegetarian Pasta	\$15.95
Chicken Fettuccini	\$16.95

Beef Entrees

Sliced Roasted Tenderloin 8oz	Market
Filet Mignon 8oz	Market
New York Strip Steak 10oz	Market
Prime Rib 10oz	\$21.95
Roast Sirloin of Beef 10oz	\$19.95
London Broil 8oz	\$17.95
Swiss Steak 8oz	\$15.95

Combination Entrees

Filet Mignon & Shrimp	\$28.95
Filet & Chicken (4oz Chicken/4oz Tenderloin)	\$24.95

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Wine Selections

White

Kendall-Jackson Chardonnay	\$37.00 per bottle
House Chardonnay	\$21.00 per bottle
Hogue Reisling	\$25.00 per bottle
Placido Pinot Grigio	\$25.00 per bottle
Michelsburg Piesporter	\$25.00 per bottle

Rose/Blush

Beringer White Zinfandel	\$25.00 per bottle
House White Zinfandel	\$21.00 per bottle

Red

Kendall-Jackson Merlot	\$45.00 per bottle
House Merlot	\$25.00 per bottle

Champagne

Moet White Star	\$75.00 per bottle
Ballatore Gran Spumante (house selection)	\$21.00 per bottle
Non-Alcoholic Sparkling Grape Juice	\$16.00 per bottle

We are happy to discuss your favorite wines



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From the Bar

Host Bar

A private bar where payment is made by the Host on a per drink basis. Host bar prices are subject to sales tax.

Cash Bar

A private bar where guests select and purchase their own beverages on a per drink basis. Cash bar prices include sales tax.

By the Drink

	Cash Bar	Host Bar
Standard Cocktails, House Brands	\$4.50	\$4.25
Standard Cocktails, Premium Brands	\$5.25 and up	\$5.00 and up
House Wine	\$5.75	\$5.50
Domestic Bottled Beer & Non-Alcoholic	\$3.25	\$3.00
Premium/Imported Bottled Beer	\$4.25 and up	\$4.00 and up
Soft Drinks & Juice	\$1.50	\$1.25
Bottled Water	\$2.00	\$1.75

Package Bar

A package bar is a private bar where payment is made on a per person basis from the options listed below.

All prices are subject to bartender fees and state sales tax.

You must provide a guarantee number of persons 72 hours prior to the date of your function. A Bartender Fee of \$65.00 for 1-4 hours per 75-100 people will be charged.

Four-Hour Package Bar

- House Brands (includes kegs of beer) - \$14.00 (\$16.00 if bottled beer)
- Call Brands (includes kegs of beer) - \$16.00 (\$18.00 if bottled beer)
- Premium Brands (includes bottles of beer) - \$19.00

A complete listing of the brand items is available upon request.

Add additional hour is \$3.00 per person

Additional Offerings

	Domestic	Premium
Keg of Beer	\$185.00	\$255.00 and up
Pony Keg of Beer	\$125.00	not available

Fountain Soda Bar: \$6.00 per person

Miscellaneous Hosted Beverages

Iced Fruit Punch	\$18.00 per gallon
Spiked Fruit Punch	\$45.00 per gallon
Champagne Punch	\$55.00 per gallon
Mimosa	\$60.00 per gallon
Cordials	\$5.75 and up

Bartender Fees

A bartender fee of \$50.00 for 1-3 hours will be charged.

One bartender for each group of 75-100 guests is required.

Each additional hour after the minimum will be charged at \$15 per hour.

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Hors d'Oeuvres

Hot Items

Wing Dings (BBQ, Honey Mustard, Hot)	\$105.00 / 100	Seafood Stuffed Mushroom Caps	\$150.00 / 100
Chicken Fingers	\$145.00 / 100	Loaded Potato Skins	\$100.00 / 100
Swedish Meatballs	\$95.00 / 100	Egg Rolls	\$115.00 / 100
BBQ Meatballs	\$95.00 / 100	Bacon wrapped Jumbo Shrimp	Market / 100
Breaded Mushrooms	\$90.00 / 100	Scallops wrapped in Bacon	Market / 100
Stuffed Mushrooms Florentine	\$130.00 / 100	Con Queso Dip/Tortilla Chips	\$95.00 each
Crab Stuffed Mushrooms	\$175.00 / 100	7 Layer Bean Dip	\$140.00 each
Mozzarella Cheese Sticks	\$125.00 / 100	Baked Brie w/French Bread	\$175.00 each
		Spinach & Artichoke Dip	\$130.00 each

Cold Items

Finger Sandwiches	\$115.00 / 100	Spinach Dip in Rye Bread	\$99.00 each
Salami Coronets	\$115.00 / 100	Small Cheese Tray	\$150.00 each
Cheeseball w/Crackers	\$65.00 each	Large Cheese Tray	\$185.00 each
Small Fresh Fruit Tray	\$95.00 each	Small Vegetable Tray	\$55.00 each
Large Fresh Fruit Tray	\$150.00 each	Large Vegetable Tray	\$95.00 each
Chilled Jumbo Shrimp	Market	Smoked Salmon - 3# min.	\$23.00 per lb.
Side of Poached Salmon - 4# min.	\$21.00 per lb.	Seared Rare Yellow Fin Tuna	\$22.00 per lb.

Specialty Selections

*Chef Carver fee of \$40.00 per event per chef
One Chef required per 50 people for two hours*

Roasted Whole Beef Tenderloin	\$175 per tenderloin
Oven Roasted Turkey	\$95 per breast
Roasted Whole Pork Loin	\$125 per tenderloin
Honey Glazed Ham	\$135 per ham
Pasta Station (non entrée)	\$7.95 per person

Pasta Station Attendant Fee \$35.00

Dry Snacks

Potato Chips, Pretzels, Popcorn, Tortilla Chips	\$5.25 per pound
Dips: French Onion, Salsa, Fruit	\$8.50 per pint
Snack Mix	\$6.50 per pound
Honey Roasted Peanuts	\$9.50 per pound



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Desserts

Ice Cream or Sherbet	\$2.75
Ice Cream w/ Flavored Toppings	\$3.25
Assorted Fruit Pies	\$3.25
Chocolate Layer Cake	\$3.25
Carrot Cake	\$3.25
Walnut Layer Cake	\$3.25
Cheesecake with Fruit Topping	\$4.25
Irish Cream Cheesecake	\$5.50
Chocolate, Strawberry, or Vanilla Mousse	\$3.25
White Chocolate Mousse with Raspberry Puree	\$4.25
Chocolate Raspberry Cheesecake	\$5.25
Chocolate Lovin' Spoonful Cake	\$5.50
Hot Fudge Nut Ball	\$5.95

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Audio Visual Resources

AV Cart (without equipment rental)	\$ 15.00
Cassette Tape Player/Recorder	\$ 30.00
CD Player, 5 disc	\$ 35.00
CD Player, 5 disc with Sound Mixer	\$ 70.00
DVD Player	\$ 55.00
Easel, standard A-frame easel for posters	\$ 10.00
Extension Cord	N/C
Flip Chart Stand with Pad and Markers	\$ 18.00
Flip Chart Stand (without pad and markers)	\$ 15.00
LCD Data Projector Package (SVGA 800x600 or lower resolution) (package includes VCR and Sound Mixer)	\$450.00
LCD Data Projector (SVGA 800x600 or lower resolution)	\$375.00
LCD Video Projector Package (package includes VCR and Sound Mixer)	\$350.00
LCD Video Projector	\$275.00
Laser Pointer	\$ 25.00
Microphone, Wireless Lavalier	\$ 90.00
Microphone, Wired Lavalier	\$ 45.00
Microphone, Wireless, Hand-held	\$ 90.00
Microphone, Standard In-House with Cord	N/C
Microphone with Tabletop stand	\$ 35.00
Microphone with Floor stand	\$ 35.00
Mixer for Sound (for multiple microphones or video)	\$ 40.00
Pads and Pens	N/C
Podium, In-house Standing or Tabletop Microphone	N/C
Power Strip	N/C
Projector, Standard Overhead	\$ 40.00
Projector, High Intensity Overhead 6000 Lumens	\$ 85.00
Projector, Standard Slide	\$ 40.00
Projector, Slide with Wireless Remote	\$ 50.00
Screen, 7'	\$ 30.00
Screen, 8'	\$ 35.00
VCR, Standard VHS	\$ 50.00
VCR, Combo unit with 20" Monitor	\$ 85.00
VCR with 27" Monitor	\$120.00
VCR with two 20" Monitors	\$125.00
VCR with two 27" Monitors	\$180.00
Whiteboard, 3' x 5' with stand, markers, eraser	\$ 30.00
Whiteboard, 4' x 6' with stand, markers, eraser	\$ 40.00

AV Technicians available upon advance request.

Monday - Friday from 6:00am – 6:00pm at a \$55.00 per hour per Technician.

Two hour minimum per Technician required.



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