



Holiday Inn

Holiday Inn Concord
172 North Main Street
Concord, New Hampshire 03301
603.224.9534

CATERING MENU

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SALES & CATERING POLICIES



THE HOLIDAY INN CONCORD LOOKS FORWARD TO HELPING YOU CREATE A MEMORABLE EVENT

Exclusivity

EJ's on Main, the Holiday Inn's on-site restaurant, is the exclusive provider of food and beverage. All food and beverage intended for consumption within the function rooms must be catered by EJ's on Main. Due to the health regulations and the hotel's insurance regulations, no leftover food and/or beverages shall be removed from the premises.

Menu Selection & Guarantees

Menu selections are due two weeks prior to the arrival date. Menus can be customized to suit your needs. Meal service must be scheduled prior to 2:00pm to be considered a lunch event. If menu selections are not provided to the sales office two weeks prior, a selection will be assigned by the hotel sales office. Menu prices will be confirmed 60 days prior to your event date, as published menu pricing is subject to change.

To ensure the success of your event, it is necessary that your sales manager receive your "Final Guarantee" (confirmed attendance), four (4) business days prior to the commencement of your first scheduled event. Please note that Saturdays, Sundays and holidays are not considered business days. Once the final guarantee is given, the guest count may not be decreased. If no guarantee is given when due, the original estimated number of guests will be considered a guarantee. You will be billed for the final guarantee or the actual number of meals served, whichever is greater. If the client delays a meal past the contracted meal service time, the hotel will not be responsible for the quality of the food or preparing additional food replacement.

If the guarantee numbers of attendees decreases by more than 15% from the original estimated number, the Holiday Inn has the right to relocate your group to a smaller room.

Tax, Gratuity & Service Fees

An 18% gratuity (minimum of \$25.00) and a 9% New Hampshire Meals Tax will be applied to all food & beverage items. All room rentals are subject to a 9% New Hampshire Rooms Tax. In the event of an increase in commodity prices, taxes or other costs to us, Holiday Inn reserves the right to raise menu prices without notice. If a bar is requested, a \$50.00 service charge will apply if bar sales do not meet or exceed \$250.00 {in revenue}.

Damage & Loss

The hotel will not assume any responsibility for the damage or loss of any merchandise or articles left in the hotel before or after your function unless prior arrangements have been made.



SALES & CATERING POLICIES...CONTINUED



Liquor Liability

Please note that the sale and service of alcoholic beverages are regulated by the State of New Hampshire. Holiday Inn, as a licensee, is responsible for the administration of the liquor laws and regulations governing the State of NH. We reserve the right to refuse service to any person at any time. No alcoholic beverages may be brought onto the premises from outside sources, and no alcoholic beverages may be removed from the premises. Failure to comply with these may result in the discontinuation of all alcoholic beverage service for the remainder of the event. Please note that service of alcoholic beverages must end by 11:30 pm for all functions.

Linen and Equipment

Listed menu prices include the following: china, flatware and glassware within our inventory; tables and chairs within our inventory; and white tablecloths & napkins within our inventory. Skirting will also be provided, within our inventory, on suitable tables. Specialty linens & additional skirting can be arranged for an additional cost.

Decorations, Displays & Signs:

The hotel will not permit the affixing of anything to the walls, floor or ceiling with push pins, nails, staples, tape, or other substances (including quick release adhesive products) unless prior approval has been arranged. Additional charges may be incurred for excessive cleanup or property damage.

Cancellation Policy

Contract cancellation requirements are as follows:

0 - 30 Days	50% of total function revenue* is due
31 - 60 Days	25% of total function revenue* is due
61 - 90 Days	Deposit is Forfeited
90+ Days	No fees will apply

*total function revenue is defined as the total of all anticipated food, beverage and room rental revenue

In the case of severe inclement weather, an event may be rescheduled. The event must be rescheduled to take place within 30 days of the original event date. Event must be cancelled by noon the previous day. If it is not, 100% of the estimated total will be due to the hotel.



BREAKFAST



Morning Star Continental Buffet

assorted turnovers, cinnamon swirls & Danish

breakfast breads

sliced fresh fruit

chilled juices

freshly brewed coffee, decaffeinated coffee and assorted teas

\$8.50 per person

Rising Sun Continental Buffet

assorted bagels & cream cheese

yogurt & granola

sliced fresh fruit

chilled juices

freshly brewed coffee, decaffeinated coffee and assorted teas

\$8.50 per person

Full American Breakfast

served plated or buffet (min 15 guests for a buffet)

scrambled eggs* and home fries

choice of pork sausage, turkey sausage or bacon

sliced fresh fruit

chilled juices

freshly brewed coffee, decaffeinated coffee and assorted teas

\$10.95 per person

Add French Toast for \$3.00pp

*turn your scrambled eggs into a Western or Vegetable Scramble - for \$2.00pp

***TO ENSURE THE FRESHEST FOODS,
BUFFET SERVICE TIME IS LIMITED TO 90 MINUTES***

Breakfast Additions

enhance your breakfast with any of the following additions:

- bagels and cream cheese
- yogurt and granola
- assorted turnovers, cinnamon swirls and Danish
- croissants with strawberry butter
- breakfast breads
- cold cereal and milk

\$2.00 per person (each)

Prices are subject to change. Please add 9% New Hampshire Meals Tax & an 18% gratuity



BREAKS



Soda Cart \$2.25pp
assorted soda and bottled water

Coffee Break \$2.50pp
freshly brewed coffee,
decaffeinated coffee and assorted teas

Coffee Refresh \$1.50pp
available when coffee has been previously
purchased through a meal or coffee break

Beverage Break \$3.25pp
freshly brewed coffee, decaffeinated coffee,
assorted teas, assorted soda and bottled water

Coffee & Juice Break \$3.95pp
freshly brewed coffee, decaffeinated coffee,
assorted teas, juice and bottled water

Iced Tea & Lemonade \$2.25pp

Meeting Planner Package

\$15.95pp

Morning (select one):

morning star or rising sun continental

Mid-Morning:

coffee break

Afternoon (select one):

cookie cutter, fiesta time or crunchy munchy

Cookie Cutter \$7.95pp
freshly baked cookies and brownies
freshly brewed coffee, decaffeinated coffee,
assorted teas, assorted soda and bottled water

Fiesta Time \$6.95pp
tortilla chips, nacho cheese dip, iced tea,
assorted soda and bottled water

Crunchy Munchy \$5.95pp
pretzels, potato chips, trail mix
celery & carrot sticks with dip,
iced tea, lemonade and bottled water

Cup of Soup \$5.95pp
choose two seasonal soups
served with fresh bread

Croissants with Strawberry Butter \$4.95pp
freshly brewed coffee, decaffeinated coffee
and assorted teas

Healthy Snack \$4.95pp
yogurt, granola, trail mix and fresh fruit

Assorted Cheese & Crackers \$2.95pp

Fresh Veggies & Dip \$2.95pp

Seasonal Fresh Fruit Display \$2.95pp

Prices are subject to change.
Please add 9% New Hampshire Meals Tax & an 18% gratuity



EXPRESS LUNCH



TO ENSURE THE FRESHEST FOODS, BUFFET SERVICE TIME IS LIMITED TO 90 MINUTES

Capitol Wrap Buffet

\$12.50pp

Salads (select one):

tossed garden salad or Caesar salad

Assorted Wraps

served with potato chips and pickles

smoked turkey and cheese

roast beef and cheese

chicken salad

assorted grilled vegetables with hummus

Beverages

freshly brewed coffee, decaffeinated coffee,
assorted teas, assorted soda and bottled water

add dessert for \$2.00pp

Presidential Wrap Buffet

(serves a maximum of 80 people)

\$13.95pp

Salads (select one):

tossed garden salad or Caesar salad

Assorted Wraps

served with potato chips and pickles

Italian Cold Cuts

a garlic herb flour wrap filled with mortadella,
genoa salami and specialty ham, provolone cheese,
lettuce, tomato and house-made muffaletta spread

Southwestern Chicken

a tomato flour wrap filled with freshly seasoned
and grilled chicken, shredded pepper jack cheese,
lettuce, pico de Gallo and house-made creamy poblano sauce

Banh Mi

a garlic herb flour wrap filled with marinated roast pork,
freshly picked julienned vegetables, thinly sliced cucumber
and house-made creamy cilantro-lime dressing

Caprese

a spinach flour wrap with pesto,
fresh mozzarella, sliced tomato and lettuce

Beverages

freshly brewed coffee, decaffeinated coffee,
assorted teas, assorted soda and bottled water

add dessert for \$2.00pp

Hot Item Add-On

\$2.00 each per person

soup du jour / macaroni and cheese /
pasta with alfredo sauce or marinara sauce

Prices are subject to change.
Please add 9% New Hampshire Meals Tax & an 18% gratuity



EXPRESS LUNCH....CONTINUED



TO ENSURE THE FRESHEST FOODS, BUFFET SERVICE TIME IS LIMITED TO 90 MINUTES

Deli Ticket Buffet

\$15.50pp

Salads (select two):

tossed garden salad
Caesar salad
homemade potato or pasta salad
coleslaw

Make Your Own Sandwiches

smoked turkey, roast beef and chicken salad
provolone, Swiss and American cheese
assorted breads and rolls
lettuce, tomatoes, pickles and potato chips

Dessert (select one):

cookies and brownies, seasonal pie,
seasonal crisp, key lime squares, fresh fruit
chocolate budino, bread pudding or carrot cake

Beverages

freshly brewed coffee, decaffeinated coffee,
assorted teas, assorted soda and bottled water

Hot Item Add-On

\$2.00 each per person

soup du jour / macaroni and cheese /
pasta with alfredo sauce or marinara sauce

Gourmet Sandwich Buffet

\$16.95pp

Salads (select one):

tossed garden salad or Caesar salad

Homemade Soups (select one):

chicken noodle, minestrone, tomato basil bisque or chef's choice
New England Clam Chowder (add \$.50)

Assorted Pre-Made Sandwiches

smoked turkey and cheese on baguettes;
roast beef and cheese on ciabatta bread;
curried chicken salad on croissants;
assorted grilled vegetables with hummus on Focaccia bread
with potato chips and pickles

Dessert (select one):

cookies and brownies, seasonal pie,
seasonal crisp, key lime squares, fresh fruit
chocolate budino, bread pudding or carrot cake

Beverages

freshly brewed coffee, decaffeinated coffee,
assorted teas, assorted soda and bottled water

Prices are subject to change.

Please add 9% New Hampshire Meals Tax & an 18% gratuity



🌿 BUFFET LUNCH 🌿

\$18.95 per person



TO ENSURE THE FRESHEST FOODS, BUFFET SERVICE TIME IS LIMITED TO 90 MINUTES

1. Select your salad

2. Select your entrées

our chef will select a starch and vegetable that pair best with your chosen entrées

3. Select your dessert

includes rolls and butter, freshly brewed coffee, decaffeinated coffee, assorted teas, assorted soda and bottled water

tossed garden salad
Caesar salad

cookies and brownies, seasonal pie,
seasonal crisp, key lime squares,
fresh fruit, chocolate budino,
bread pudding or carrot cake

25+ guests: three entrées / please select one from each category
15-24 guests: two entrées / please select one from two different categories

hot buffet lunch
available for
groups of 15
or more guests

Chicken Piccata

sautéed boneless breast of chicken
finished with a white wine caper sauce

Chicken Marsala

sautéed boneless breast of chicken
finished with a mushroom-marsala wine sauce

Glazed Teriyaki Chicken

grilled marinated teriyaki glazed chicken
served with fresh pineapple salsa

Roasted Turkey

herb-rubbed and slow-roasted boneless breast
of turkey stuffed with sage bread stuffing served
with fresh cranberry sauce and home-style gravy

Sliced Sirloin

sliced grilled sirloin steak
finished with maître d' butter

Loin of Pork

sliced tenderloin of pork topped with
caramelized granny smith apples
finished in a Calvados brandy sauce

Braised Boneless Beef Short Ribs

slow braised boneless beef short ribs
finished in a red wine demi glaze
add: \$2.00pp

New England Baked Haddock

baked haddock finished with
a traditional Ritz cracker topping

Grilled Salmon

Atlantic salmon finished
with a dill crème fraîche

Vegetable Lasagna

layers of pasta, baby spinach,
ricotta and fresh roasted
julienned vegetables, finished
with creamy parmesan béchamel

Seasonal Ravioli

chef inspired selection
of ravioli, paired with
seasonal ingredients

Penne Primavera

penne tossed with
plum tomatoes and
fresh roasted vegetables

Prices are subject to change. Please add 9% New Hampshire Meals Tax & an 18% gratuity



PLATED LUNCH



*** SPLIT MENUS (THOSE WITH MORE THAN ONE ENTRÉE CHOICE) REQUIRE A GUARANTEE FOR EACH MENU ITEM. GUESTS MUST BE IDENTIFIED BY A (CLIENT-PROVIDED) COLORED TICKET OR PLACE CARD REPRESENTING THEIR PRE-SELECTED ENTRÉE ***

Salad

(select one)

- Tossed Garden Salad
- Caesar Salad
- Baby Spinach Salad

Entrées

up to two selections

Starch and Vegetable

our chef will select the starch and vegetable that pairs best with your chosen entrées

Dessert

(select one):

- seasonal pie, seasonal crisp, key lime squares, fresh fruit, chocolate budino, bread pudding or carrot cake

* * * * *

includes rolls and butter, freshly brewed coffee, decaffeinated coffee, assorted teas, assorted soda and bottled water
add: iced tea or lemonade for \$1.00 per person

Prices are subject to change.
Please add 9% New Hampshire Meals Tax & an 18% gratuity

Chicken Piccata

\$14.95

sautéed boneless breast of chicken finished with a white wine caper sauce

Chicken Marsala

\$14.95

sautéed boneless breast of chicken finished with a mushroom-marsala wine sauce

Loin of Pork

\$14.95

sliced tenderloin of pork topped with caramelized granny smith apples finished in a Calvados brandy sauce

Glazed Teriyaki Chicken

\$15.95

grilled marinated teriyaki glazed chicken served with fresh pineapple salsa

Roasted Turkey

\$15.95

herb-rubbed and slow-roasted boneless breast of turkey stuffed with sage bread stuffing served with fresh cranberry sauce and home-style gravy

Sliced Sirloin

\$17.95

sliced grilled sirloin steak finished with maître d' butter

Braised Boneless Beef Short Ribs

\$19.95

slow braised boneless beef short ribs finished in a red wine demi glaze

New England Baked Haddock

\$14.95

baked haddock finished with a traditional Ritz cracker topping

Grilled Salmon

\$18.95

Atlantic salmon finished with a dill crème fraîche

Vegetable Lasagna

\$16.95

layers of pasta, baby spinach, ricotta and fresh roasted julienned vegetables, finished with creamy parmesan béchamel

Seasonal Ravioli

\$13.95

chef inspired selection of ravioli, paired with seasonal ingredients

Penne Primavera

\$13.95

penne tossed with plum tomatoes and fresh roasted vegetables



BUFFET DINNER

\$25.95 per person



TO ENSURE THE FRESHEST FOODS, BUFFET SERVICE TIME IS LIMITED TO 90 MINUTES

1. Select your salad

2. Select your entrées

our chef will select the starch and vegetable that pairs best with your chosen entrées

3. Select your dessert

includes rolls and butter, freshly brewed coffee, decaffeinated coffee and assorted teas
add: iced tea or lemonade for \$1.00 per person

tossed garden salad
Caesar salad

cookies and brownies, seasonal pie,
seasonal crisp, key lime squares,
fresh fruit, chocolate budino,
bread pudding or carrot cake

30+ guests: three entrées / please select one from each category

20-29 guests: two entrées / please select one from two different categories

hot buffet dinner
available for
groups of 20
or more guests

Chicken Piccata

sautéed boneless breast of chicken
finished with a white wine caper sauce

Chicken Marsala

sautéed boneless breast of chicken
finished with a mushroom-marsala wine sauce

Glazed Teriyaki Chicken

grilled marinated teriyaki glazed chicken
served with fresh pineapple salsa

Roasted Turkey

herb-rubbed and slow-roasted boneless breast of
turkey stuffed with sage bread stuffing served
with fresh cranberry sauce and home-style gravy

Sliced Sirloin

sliced grilled sirloin steak
finished with maître d' butter

Loin of Pork

sliced tenderloin of pork topped with
caramelized granny smith apples
finished in a Calvados brandy sauce

Braised Boneless Beef Short Ribs

slow braised boneless beef short ribs
finished in a red wine demi glaze
add: \$2.00pp

New England Baked Haddock

baked haddock finished with
a traditional Ritz cracker topping

Grilled Salmon

Atlantic salmon finished
with a dill crème fraîche

Vegetable Lasagna

layers of pasta, baby spinach,
ricotta and fresh roasted
julienned vegetables, finished
with creamy parmesan béchamel

Seasonal Ravioli

chef inspired selection
of ravioli, paired with
seasonal ingredients

Penne Primavera

penne tossed with
plum tomatoes and
fresh roasted vegetables

Prices are subject to change. Please add 9% New Hampshire Meals Tax & an 18% gratuity



PLATED DINNER



*** SPLIT MENUS (THOSE WITH MORE THAN ONE ENTRÉE CHOICE) REQUIRE A GUARANTEE FOR EACH MENU ITEM. GUESTS MUST BE IDENTIFIED BY A (CLIENT-PROVIDED) COLORED TICKET OR PLACE CARD REPRESENTING THEIR PRE-SELECTED ENTRÉE ***

Salad

(select one)

- Tossed Garden Salad
- Caesar Salad
- Baby Spinach Salad

Entrées

up to two selections

Starch & Vegetable

our chef will select the starch and vegetable that pairs best with your chosen entrées

Dessert

(select one):

- seasonal pie, seasonal crisp, key lime squares, fresh fruit, chocolate budino, bread pudding or carrot cake

includes rolls and butter, freshly brewed coffee, decaffeinated coffee and assorted teas
add: iced tea or lemonade for \$1.00 per person

Chicken Piccata

\$16.95

sautéed boneless breast of chicken finished with a white wine caper sauce

Chicken Marsala

\$16.95

sautéed boneless breast of chicken finished with a mushroom-marsala wine sauce

Loin of Pork

\$18.95

sliced tenderloin of pork topped with caramelized granny smith apples finished in a Calvados brandy sauce

Glazed Teriyaki Chicken

\$17.95

grilled marinated teriyaki glazed chicken served with fresh pineapple salsa

Roasted Turkey

\$16.95

herb-rubbed and slow-roasted boneless breast of turkey stuffed with sage bread stuffing served with fresh cranberry sauce and home-style gravy

Sliced Sirloin

\$19.95

sliced grilled sirloin steak finished with maitre d' butter

Braised Boneless Beef Short Ribs

\$22.95

slow braised boneless beef short ribs finished in a red wine demi glaze

New England Baked Haddock

\$16.95

baked haddock finished with a traditional Ritz cracker topping

Grilled Salmon

\$21.95

Atlantic salmon finished with a dill crème fraîche

Vegetable Lasagna

\$18.95

layers of pasta, baby spinach, ricotta and fresh roasted julienned vegetables, finished with creamy parmesan béchamel

Seasonal Ravioli

\$15.95

chef inspired selection of ravioli, paired with seasonal ingredients

Penne Primavera

\$15.95

penne tossed with plum tomatoes and fresh roasted vegetables

Prices are subject to change.

Please add 9% New Hampshire Meals Tax & an 18% gratuity

Salad Descriptions

TOSSED GARDEN SALAD
tossed greens with tomatoes, cucumbers,
red onion, julienned carrots and dressing

CAESAR SALAD
romaine, croutons and homemade Caesar dressing

BABY SPINACH SALAD
with mandarin oranges, slivered red onions,
hazelnuts and our house champagne vinaigrette

Dessert Descriptions

KEY LIME SQUARES
squares of refreshingly tangy key lime cream atop a
shortbread crust, drizzled with raspberry coulee

CHOCOLATE BUDINO
rich and thick chocolate custard enveloping bits of
Ghirardelli Dark Chocolate Brownie and chopped hazelnuts

BREAD PUDDING
sugar-crusted warm bread custard filled with
golden raisins, finished with a brown sugar and dark rum crème

Hors d' Oeuvres Descriptions

SPANAKOPITA ----- spinach & feta in phyllo dough

MIDDLE EASTERN CHICKEN SKEWERS ----- grilled skewers of thinly sliced chicken marinated in exotic spices

ARANCINI ----- hand-rolled risotto balls stuffed with fresh mozzarella, breaded and deep-fried

TENDERLOIN POPOVER ----- thinly sliced pepper encrusted tenderloin served on crostini

GRILLED & CHILLED PAPRIKA SHRIMP SKEWERS ----- grilled and marinated shrimp served with a spicy salsa brava
and a tangy lemon-garlic aioli

CURRIED CHICKEN SALAD FLATBREAD ----- salad of curry-spiced chicken, pecans, cranberries and diced apple,
served with micro-greens atop a toasted flatbread point

OVEN-BAKED SPANISH TORTILLA ----- squares of oven-baked shredded potato, manchego cheese, egg and vegetables



ADDITIONAL INFORMATION



Room Capacity Maximum & Dimensions

(please refer to following page for a visual of each set-up)

	Classroom	Theatre	Rounds	Reception	Conference	Dimensions	Square Footage
Ballroom*	150ppl	400ppl	230ppl	500ppl	N/A	52'6" x 67'	3524 sq. ft.
Bartlett	100ppl	200ppl	140ppl	300ppl	40ppl	52'6" x 41'	2156 sq. ft.
Webster	80ppl	125ppl	80ppl	150ppl	40ppl	52'6" x 23'	1367 sq. ft.
Capitol	60ppl	100ppl	60ppl	125ppl	30ppl	27' x 35'	945 sq. ft.
State	32ppl	60ppl	40ppl	60ppl	24ppl	20' x 32'	640 sq. ft.
Board	8ppl	20ppl	10ppl	N/A	12ppl	15' x 13'	195 sq. ft.

*The Ballroom, when divided, is made up of the Bartlett Room and the Webster Room
Please contact your sales representative for room rental pricing information

Please note that the numbers listed above are maximum capacities and do not include space for additional items such as staging, head table, buffet tables, registration table, etc.

Audio Visual Equipment

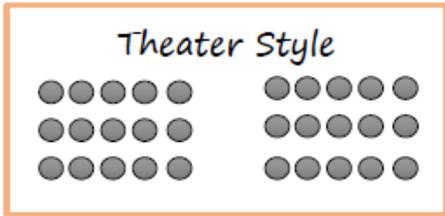
Included in Room Rental Rate

- Screen, Powerstrip & Extension Cord
- Standing Podium with Corded Microphone
- Wireless Internet Access
- Easel
- Whiteboard with Markers

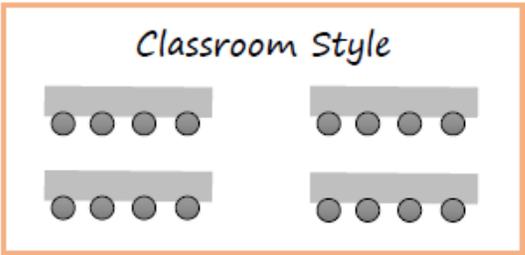
Additional Equipment for Rent

- Cordless Handheld Microphone 100.00
- Lavaliere Microphone 100.00
- Speakerphone 25.00
- Flipchart with Markers 25.00
- Staging 4' x 4' Section (includes step and skirting) 25.00

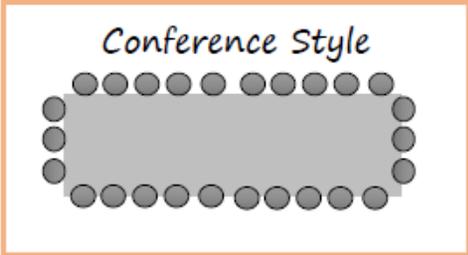
MEETING ROOM SET-UP STYLES



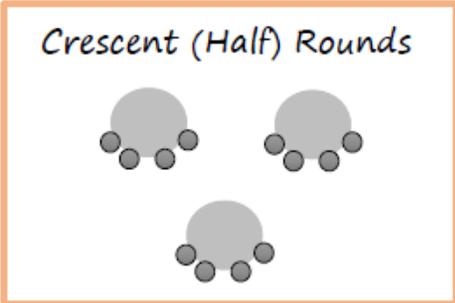
Theater: rows of chairs (no tables) arranged with all participants facing towards the front of the room



Classroom: rows of tables arranged with all participants facing towards the front of the room

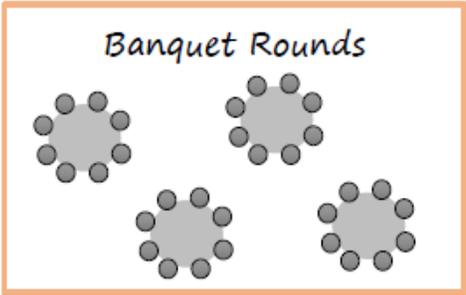


Conference: tables arranged together to create a single large table



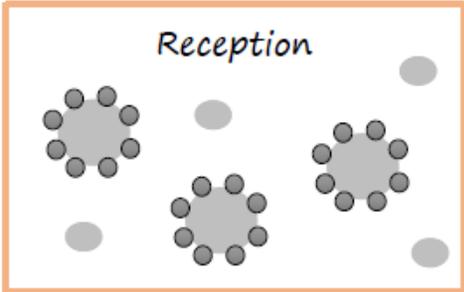
Crescent (Half) Rounds: seating around half of the table so all participants are facing the front with no one's back to the presenter

*ideal for groups that include meal service in the same room

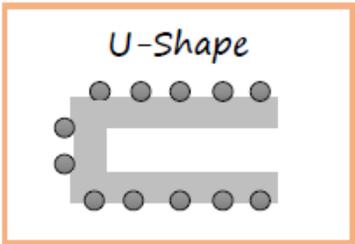


Banquet Rounds: round tables arranged throughout the room. Participants are seated around the entire perimeter of each table

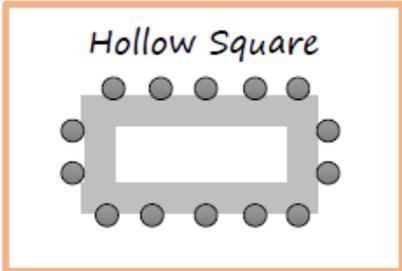
*ideal for groups that include meal service in the same room



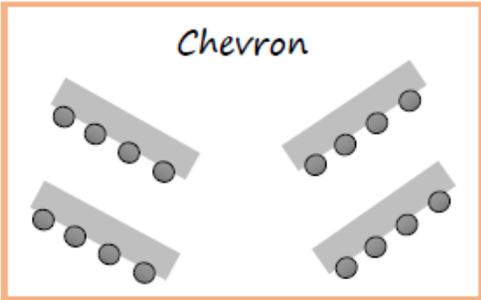
Reception: a combination of round tables and smaller cocktail tables neatly arranged throughout the room



U-Shape: tables are arranged in a large U with open space in the middle. Participants are seated around the outside facing the center of the U



Hollow Square: tables are arranged in a square with chairs along the outside facing an empty center



Chevron: rows of tables (and/or chairs) arranged in a V shape and separated by a center aisle.