

General Information

Menus and Pricing

- Menu selections, room arrangements, and other important details must be submitted to the Sales/Catering Office three weeks in advance of the function date. Our Sales Manager, in conjunction with our Executive Chef will be happy to customize a menu to meet your particular event needs. Plated entrée selections on banquet menus are limited to two selections. An additional service fee of \$2.00 per entrée will be charged for the 3rd selection. Due to licensing requirements and quality control issues, all food and beverage to be served on the Hotel property must be supplied and prepared by the Hotel.

Guarantees

- In arranging for all functions, an guarantee attendance count must be received by the Hotel (14) days prior to the event. This count may not be reduced by more than 10% for the final guarantee. The hotel charges for the guarantee or the number served whichever is greater. The Hotel will prepare for 5% over the guarantee count. If no guarantee is received, we will consider the highest number of guests indicated as expected on the banquet event order as the guarantee. Buffet Options require minimums.

Liquor Policy

- Our Hotel holds a license granted by the NH State Liquor Commission and is responsible for complying with its regulations. Neither patrons, nor any patron's guest shall be allowed to bring alcoholic beverages into any of our function halls. Consumption of alcoholic beverages should only occur within designated areas. Bars must conclude by 12:00 AM

- Hotel hallways and bathrooms must be free of alcoholic beverages. No person under the age of 21 will be allowed to consume or purchase alcoholic beverages. Banquet bars are available for groups of 25 or more. For groups with less than 25 guests in attendance, a cocktail server is recommended. For cocktail service please add \$40 for first hour per server and \$20 each additional hour. Hotel policy states that bar service is limited to 5 hours. If an extension is requested, approval must be received from the General Manager in advance.

Billing

- A non-refundable, non-transferable deposit along with a signed agreement is required for all functions. It is mandatory that corporate and non-corporate events have pre-paid a total of at least 75% of designated billing amount two weeks prior to event date. The remaining balance must be paid in full 72 hours prior to scheduled event. If deposit and signed agreement are not returned to the Hotel by the date listed on the agreement the hotel reserves the right to cancel agreement with the appropriate notice to client. All events are required to have a credit card on file with the hotel.

Decorations

- The customer shall not change or in any way alter the appearance, location or condition of any decorative article, furnishing or fixture in the Hotel. The Sales Office is happy to assist you with decorations. The Hotel does not permit the affixing of anything to the walls, floor or ceiling with nails, staples, carpet tape or other substances. The use of confetti, rice, and or bubbles is strictly prohibited and a \$300.00 clean-up fee will be applied to any function using confetti or rice. The Fire Code of the State of NH strictly prohibits the use of candles or any other object with an open flame. If an object with a flame is requested for any function, it must be enclosed by glass and approved by the Sales Office.

Function Room Arrangements

- If the function room originally reserved cannot be made available to the guest, or if the guest count changes substantially, the Hotel reserves the right to reassign the event to a comparable room. The Hotel reserves the right to inspect and control all private parties, meetings, receptions, etc. held on the premises. Liability for damage to the premises will be assessed accordingly. Based upon the nature of an exhibitor or planner's event, the exhibitor or planner may be asked to provide a Certificate of Insurance. The Certificate of Insurance must be provided to the Hotel four weeks prior to the exposition or meeting date.

Security

- The Hotel cannot be held responsible for damage to any merchandise or personal articles brought onto the premises. Arrangements for security of exhibits, merchandise, or personal articles may be made prior to the function by contacting the Sales Office. The Hotel will not be held responsible for items left unattended in the function room.

Parking

- We are pleased to offer ample complimentary self-parking daily.

Breakfast

(Minimum of 25 guests)

Classic Continental Breakfast

100% Pure Squeezed Tropicana Orange Juice, Variety of Breakfast Pastries and Muffins, Butter and Preserves, Colombian Coffee, Decaffeinated, and Tea Selections

10

All American Continental

100% Pure Squeezed Tropicana Orange Juice, Fresh Fruit with Seasonal Berries, Assorted Breakfast Breads and Pastries, Preserves, Peanut Butter, Honey, Margarine, Freshly Brewed Regular, Decaffeinated Coffee and our Premium Selection of Teas.

12

Breakfast Buffet

100% Pure Squeezed Tropicana Orange Juice, Seasonal Fresh Fruit, Fluffy Scrambled Eggs, Breakfast Potatoes, Crispy Bacon and Link Sausage, Whole Grain Pancakes with Syrup, Assortment of Breakfast Breads and Pastries, Coffee, Decaffeinated Coffee and Premium Teas

16

Killarney's Irish Breakfast Buffet

100% Pure Squeezed Orange Juice, Seasonal Fresh Fruit and Berries, Fluffy Scrambled Eggs, Bacon, Irish Bangers, Homemade Corned Beef Hash, Assortment of Breakfast Pastries, Muffins, Breakfast Breads, Colombian Brew, Decaffeinated Coffee and Assorted Premium Teas

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Breakfast Enhancements

The following items are intended to be additions to any buffet, meal or break.

- Cinnamon Supreme French Toast with "Real Maple Syrup" 3 per person
- Eggs Benedict 4 per person
- Assorted Flavors of Individual Yogurts 3 per person
- Colombian Coffee or Decaffeinated Coffee 26 per person
(One Gallon = 16 Cups)
- Waffle Station 4 per person
- Freshly Baked Pastries or Muffins 19 per dozen

Sunday Brunch

All Buffet Menus Require a Minimum of 25 Guests

A service charge of \$ 50.00 will be added to all buffets with less than 25 guests

Buffet

100% Pure Squeezed Orange Juice,
Display of Market Fresh Seasonal Fruits and Berries
Assortment of Muffins, Danish and Fruit Preserves

**

Fluffy Scrambled Eggs
Cinnamon Supreme French Toast with Syrup
Maple Smoked Bacon and Breakfast Sausage

**

Display of Antipasto
Tomato and Cucumber Salad
Pasta Salad
Caesar Salad

**

Potato Soufflé (Shredded potatoes infused with horseradish,
light cream and baked)
Chef's selection of seasonal vegetables

**

Sliced Sirloin with Madeira Sauce
Chicken Basilico
Baked Haddock or Seafood Newburg

**

Freshly Baked Rolls & Butter
Display of Chef's Desserts
Freshly Brewed Columbian Coffee

Decaffeinated Coffee
Assorted Teas
Honey and Lemon

**

29 per guest

Plated Lunch & Dinner

All Dinners includes Starter, Vegetable, Potato or Rice,
Fresh Rolls and Butter, Coffee, Decaffeinated Coffee, Assorted Teas
and Dessert

Entrées

Traditional Baked Stuffed Chicken

Boneless Breast of Chicken Stuffed with Seasoned
Bread Stuffing and Topped with Supreme Sauce.

19 Lunch 24 Dinner

Parmesan-Crusted Tilapia

The Parmesan-Crusted Tilapia Features a Mild-Tasting White Fish. It is Coated with a Crust of
Parmesan Cheese, Crumbs, Fresh Herbs and Baked to Perfection.

19 Lunch 24 Dinner

Chicken Cordon Bleu

This Tender, Moist, Skinless Chicken Breast is Stuffed with a Classic Combination of Canadian Style
Bacon and a Delicious Blend of Swiss and Cheddar Cheese.

20 Lunch 25 Dinner

Atlantic Stuffed Haddock

Stuffed with Seafood Stuffing and Topped Lightly
with Seasoned Bread Crumbs, White Wine, a Touch
of Butter then Baked to Perfection.

22 Lunch 27 Dinner

Summer Herb Grilled Chicken

Chicken Breast Marinated with Fresh Herbs, Grilled to Perfection

19 Lunch Dinner 24

Prime Rib

This Roast Has an Impeccable Reputation for Outstanding
Flavor and Tenderness.

26 Lunch 32 Dinner

Savory Herb Sliced Sirloin

Served with Madeira sauce

Lunch 19 Dinner 24

Starters

(Select one)

Italian Wedding Soup
 Tomato Basil Soup
 Chef's Choice Soup
 Fresh Fruit Cup with Seasonal Berries
 Mixed Garden Salad with Dressing
 Classic Caesar Salad
 New England Clam Chowder (Add \$2.00)
 Lobster Bisque (Add \$3.50)

Accompaniments

(Select Two)

Fresh Vegetable Medley	Herbed Rice Pilaf
Cauliflower Casserole	Garlic Mashed Potatoes
Broccoli and Carrots	Oven Roasted Potatoes
Green Beans Almondine	Parmesan Risotto
Honey Glazed Carrots	Wild Rice
Zucchini & Squash Provencal	Oven Roasted Sweet Potatoes

Desserts

(Select one)

Fruit of the Forest

- Apples, strawberries, blackberries, raspberries and rhubarb in a pastry crust and topped with crunchy cinnamon streusel.

Carrot Cake

Old-Fashioned Strawberry Shortcake

- An old fashioned, buttermilk biscuit with two layers of strawberries topped with whipped cream

Bailey's Chocolate Layer Cake

Chocolate Mousse

Theme Breaks

All Theme Breaks Require a Minimum of 25 Guests
A service charge of \$ 50.00 will be added to all meals with less than 25 guests

Death by Chocolate

Fudge Brownies, Mini Hershey Bars and Kisses,
White Chocolate Macadamia Cookies, Chocolate Chip
Cookies, Assorted Soft Drinks,
Chocolate Milk and Bottled Water
14 per guest

Seventh Inning Stretch

Soft Pretzels with Mustard, Salted
Nuts, Popcorn, Crackerjacks, Nacho Chips with
Warm Cheese Sauce,
Assorted Soft Drinks and Bottled Water
12 per guest

Cookie Corner

Assorted Jumbo Cookies to include: Chocolate
Chip, Oatmeal Raisin, Macadamia Walnut,
Whole Milk, 2% Milk, Skim Milk, Water and Soda
11 per guest

Energy Break

Assorted Flavored Gatorade, Snapple Teas, Red
Bull, Assortment of Power Bars, Granola Bars,
Dried Fruits and Nuts, Bottled Water and Flavored Waters
16 per guest

Health Break

Carrots, Celery Sticks and Pita Chips with Lemon Garlic Hummus, Tabbouleh, Toasted Parsley
Parmesan Pita Chips, Fruit Skewers, Diet Soft Drinks, Bottled Water and Flavored Waters
13 per guest

Boxed Lunch Wraps

The Capri

Turkey, Cappicola Ham, Provolone, Banana Peppers,
Balsamic Glaze, Wrapped in a Whole Wheat Wrap

Chicken Caesar Wrap

Grilled Chicken, Romaine, Caesar Dressing and
Parmesan Cheese Wrapped in a Caesar Parmesan Wrap

Vegetarian

Grilled Vegetables, Roasted Peppers, Hummus, Banana Peppers
Wrapped in a Southwest Wrap.

The Delight

Turkey Breast, Monterey Jack Cheese, Cole Slaw,
Honey Mustard, Wrapped on Whole Wheat Wrap.

All Include:

Apple
Individually Wrapped Cookies
Bag of Potato Chips
Soft Drink or Bottled Water

14 per guest

Theme Buffets

Cowboy Barbeque

Mixed Green Salad, Southwestern Bean Salad, BBQ Chicken, Jack Daniel BBQ Spare Ribs, London Broil, Corn on the Cob, Baked Beans, Oven Roasted Potatoes, Corn Bread with Honey Butter, Chef's Choice Desserts
22 Lunch 27 Dinner

Zesty Italian Buffet

Pasta Fagioli Soup or Italian Wedding Soup, Caesar Salad with Focaccia Croutons, Chicken Marsala or Chicken Parmigiana, Italian Crusted Roasted Pork Loin, Penne Pasta Ala Pomodoro, Green Bean Almondine and Italian Pastries for Desserts
21 Lunch 26 Dinner

Deli Buffet

Tomato Basil Soup, Mixed Garden Salad With Dressings, Red Bliss Potato Salad, Cole Slaw and Tortellini Salad Sliced Roast Beef, Sliced Turkey Breast, Buffet Ham, Cappicola (Italian Ham), American, Swiss and Provolone Cheeses, Lettuce Leaves, Ripe Tomato Slices, Red Onion and Sour Pickles, Variety of Condiments, Assorted Breads and Freshly Baked Cookies for Desserts.
19 Lunch 24 Dinner

Land and Sea Buffet

New England Clam Chowder or Chef's Choice Soup, Mixed Garden Salad with Dressings, Sliced Sirloin with Madeira Sauce, Seafood Newburg or Baked Haddock, Roasted Red Potatoes, Rice Pilaf, Vegetable Medley, Assorted Cakes and Pies.
22 Lunch 27 Dinner

Carving Stations

Honey Baked Ham

Accompanied by Raisin Pineapple Sauce and Honey Mustard
155 (serves 50 guests)

Roast Turkey Breast

Accompanied by Stuffing, Cranberry Relish and Natural Gravy
125 (serves 30 guests)

Roasted Pork Loin

Lean Loin of Pork Marinated in Exotic Five Spices & Citrus and Slow- Roasted to Perfection.
225 (serves 50 guests)

*A Fee of \$100.00 Per Chef Will Apply to Any Station.
We Recommend One Chef Per 75 Guests. (Maximum of 2 Hours)
A \$50.00 Surcharge Will Be Applied When Minimums Are Not Met.*

• All prices are subject to 18% gratuity, and 9% NH State Tax.
www.holidayinn.com/nashuanh *(603)888-1551 *(603)821-5516 Cyndi Williams

Classic Dinner Buffet

All Classic Dinner Buffet Require a Minimum of 25 Guests

A service charge of \$ 50.00 will be added to all meals with less than 25 guests

Choice of Two Entrées 24 per guest

Choice of Three Entrées 28 per guest

Entrées

Chicken Marsala
 Parmesan-Crusted Tilapia
 Oven Roasted Turkey
 Tortellini Pomodoro
 Jameson Glazed Spare Ribs
 Seared Salmon Florentine
 Sliced Sirloin with Madeira Sauce
 Chicken Parmesan
 Seafood Newburg with Maine Lobster Meat
 Italian Crusted Roasted Pork Loin
 Baked Haddock Almondine
 Summer Herb Grilled Chicken

Accompaniments

(Select three)

Herbed Rice Pilaf	Fresh Vegetable Medley
Garlic Mashed Potatoes	Asparagus and Carrots
Oven Roasted Potatoes	Broccoli and Carrots
Parmesan Risotto	Green Beans Almondine
Wild Rice	Honey Glazed Carrots
Oven Roasted Sweet Potatoes	Zucchini & Squash Provencal
Cauliflower Casserole	

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Reception Enhancements

International Cheese Board

Imported and Domestic Cheeses, Fresh Fruit Garnish, Assorted Crackers

Small (Serves 25)	\$ 90
Medium (Serves 50)	\$ 135
Large (Serves 100)	\$ 225

Vegetable Crudités

with Ranch and Blue Cheese Dips

Small (Serves 25)	\$ 80
Medium (Serves 50)	\$ 125
Large (Serves 100)	\$ 185

Bountiful Fruit Display

of Hand Picked Fruits and Berries

Small (Serves 25)	\$ 80
Medium (Serves 50)	\$ 125
Large (Serves 100)	\$ 185

Mediterranean Display

Italian Cured Meats, Marinated Buffalo Mozzarella, Grilled Vegetables, Gourmet Olives and Artichokes, Sweet Peppers, Hummus, Pita Chips and Crostini

Small (Serves 25)	\$ 95
Medium (Serves 50)	\$ 140
Large (Serves 100)	\$ 220

Sweet Table Station

Fresh Strawberries Dipped with Chocolate, Assorted Miniature Pastries, Fresh Berries, Mini Cheesecakes, and an Array of Freshly Baked Cookies

Small (Serves 25)	\$ 125
Medium (Serves 50)	\$ 200
Large (Serves 100)	\$ 395

Wheel of Baked Brie

With Toasted Almonds, Apple Compote and Crusty French Bread
(serves 40)

\$ 85

Hors D' oeuvres

Cold Selections

(Price Per 50 Pieces)

Chilled Jumbo Shrimp Cocktail	125
Antipasto Skewers	90
Italian Pinwheel (Cappicola, Roasted Peppers, Turkey and Herbs)	60
Bruschetta	75

Hot Selections

(Price Per 50 Pieces)

Boneless Buffalo Style Chicken Bites	55
Beef or Chicken Satay	85
Cocktail Frank In a Blanket	55
Crabmeat Stuffed Mushrooms	85
Mini Quiche Lorraine	65
Sea Scallops Wrapped in Bacon	95
Mushroom Caps with Portuguese Sausage	65
Italian or Swedish Meatballs	60
Snow Crab Rangoon	85
Portabella Mushroom Purse	85
Asparagus With Asiago in Fillo	85
Vegetable Egg Roll	65
Beef Kabob with Pepper	95
Mini Crabcakes	95

*All menu items ordered on a per piece or per person basis must be ordered to an equal or greater amount than the final guarantee.
We Suggest 4-5 Pieces Minimum Per Person*