



*Holiday Inn*

# *Banquet Menu*

*Lisa Lawry - Sales Manager*

llawry@wiscohotels.com

Direct Line: (608) 442-9360

*Victoria Tisch - Catering Manager*

vtisch@wiscohotels.com

Direct Line: (608) 203-4707

*Holiday Inn Hotel & Suites Madison West*

*1109 Fourier Drive*

*Madison, WI 53717*

*608-826-0500*

[www.wiscohotels.com](http://www.wiscohotels.com)

# All Day Executive Package

**\$35/person**

*(Minimum of 20 people or \$50 setup fee will apply)*

## **Continental Breakfast**

Chilled Orange Juice, Assorted Pastries, Bagels with Cream Cheese. Coffee, Decaf and Tea.

## **Mid-Morning Break**

Granola Bars, Assorted Soda, Bottled Water, Coffee and Decaf.

## **Deli Buffet/Soup & Salad Buffet/Southwestern Buffet**

\*See Luncheon Buffets for descriptions

## **Afternoon Break**

Assorted Soda, Bottled Water and Freshly Baked Cookies.

## *Breakfast*

(20 person minimum)

### **Country Breakfast Buffet**

**\$13**

Assorted Fresh Bakery, Scrambled Eggs, Country Fried Potatoes, Bacon, French Toast Sticks with Warm Syrup, Sliced Fresh Fruit, Assorted Cereals, Chilled Orange Juice, Coffee, Decaf, Tea and Milk.

### **Continental Breakfast**

**\$9**

Assorted Fresh Pastries, Bagels with Cream Cheese Chilled Orange Juice, Coffee, Decaf and Tea.

### **Healthy Start Breakfast**

**\$10**

Sliced Fresh Fruit, Fruit Yogurt with Granola topping, and Assorted Muffins & Bagels with Cream Cheese, Chilled Orange Coffee, Decaf and Tea.

**We Proudly Brew**  
STARBUCKS COFFEE



*We require a minimum attendance guarantee 72 hours in advance.*

*All prices are subject to 20% service charge and 5.5% sales tax.*

*All prices are subject to change without notice. Final prices may be guaranteed for your function 90 days in advance.*

# Break Packages

## **The Ultimate Break Package** **\$18**

### **Continental Breakfast**

Assorted Pastries, Bagels with Cream Cheese, Chilled Orange Juice, Coffee, Decaf and Tea.

### **Mid-Morning**

Granola Bars, Assorted Soda, Bottled Water, Coffee and Decaf.

### **Afternoon Recharge**

Freshly Baked Cookies, Brownies & Bars, Snack Mix, Assorted Soda, Bottle Water, Coffee and Decaf.

## **Beverage Break** **\$5**

Assorted Soda, Bottled Water, Coffee, Decaf and Tea.

## **Morning Break** **\$8**

Freshly Baked Pastries, Fruit Yogurt, Granola Bars, Assorted Soda, Bottled Water, Coffee and Decaf.

*Add Sliced Fresh Fruit for \$2/person*

## **Afternoon Recharge** **\$7**

Assorted Cookies, Brownies & Bars, Snack Mix, Assorted Soda, Bottled Water, Coffee and Decaf.

*Add Sliced Fresh Fruit for \$2/person*

*Themed Breaks available, please inquire with the Sales and Catering Department.*

**We Proudly Brew**  
STARBUCKS COFFEE



*We require a minimum attendance guarantee 72 hours in advance.*

*All prices are subject to 20% service charge and 5.5% sales tax.*

*All prices are subject to change without notice. Final prices may be guaranteed for your function 90 days in advance.*

# Build Your Own Break

## Beverages

Hot Tea	\$10 /pot
Hot Chocolate	\$10 / pot
Fruit Punch	\$30 /gallon
Chilled Apple Cider	\$30 /gallon
Freshly Brewed Starbucks Coffee	\$22 /gallon
Freshly Brewed Starbucks Decaf	\$22 /gallon
Bottled Water	\$2 / each
Assorted Canned Soda	\$2 / each
Milk	\$2 / each
Assorted Fruit Juices	\$2 / each
Orange, Cranberry & Apple	

## Breakfast Bakery

Assorted Danish	\$20 /dozen
Assorted Bagels with Cream Cheese	\$20 /dozen
Assorted Muffins	\$20 /dozen
Assorted Fresh Donuts	\$26 /dozen
Freshly Baked Cinnamon Rolls	\$22 /dozen
Coffee Cake	\$22 /cake

## Sweet n' Salty

Whole Fresh Fruit	\$1 / per piece
Ice Cream Bars	\$3 / each
Roasted Peanuts	\$12 /pound
Caramel Corn	\$9 / pound
Snack Mix	\$9 / pound
Pretzels	\$9 / pound
Warm Soft Pretzels with Cheese Sauce	\$2.95 /each
Tortilla Chips and Salsa	\$9 / pound
Popcorn	\$9 / pound
Freshly Baked Assorted Cookies	\$18/ dozen
Brownies & Bars	\$19 /dozen
Assorted Candy Bars	\$2 / each
Granola Bars	\$2 /each
Chocolate Covered Strawberries	\$3 /each

We Proudly Brew  
STARBUCKS COFFEE



*We require a minimum attendance guarantee 72 hours in advance.*

*All prices are subject to 20% service charge and 5.5% sales tax.*

*All prices are subject to change without notice. Final prices may be guaranteed for your function 90 days in advance.*

## *Plated Sandwich Lunch Entrees*

### **Rueben**

**\$13**

Corn Beef with Swiss cheese & sauerkraut, served with 1000 Island Dressing,  
Served on dark Rye Bread. Served with potato chips and a pickle spear.

### **Smoked Turkey Club**

**\$12**

Roast turkey breast, cheese, bacon, lettuce and tomato stacked on toasted bread.  
Served with potato chips and a pickle spear.

### **Walleye Sandwich**

**\$13**

Breaded deep fried Walleye Fillet on a hoagie bun with tomato, lettuce, and onion  
Served with tarter sauce, potato chips and a pickle spear.

### **Grilled Chicken Sandwich**

**\$13**

Grilled chicken breast topped with a tomato slice and provolone cheese on a buttery bun.  
Served with potato chips and a pickle spear.

### **Box Lunch**

**\$15**

Assortment of meat sandwiches: ham, turkey or roast beef, layered with cheese, lettuce  
and tomato. Served with potato chips, pickle spear, freshly baked cookie and a canned soda.

### **Chicken Quesadilla**

**\$12**

A large flour tortilla stuffed with sliced grilled chicken breast, grilled onions and cheddar &  
mozzarella cheese. Served with sour cream, salsa and guacamole.

### **Fresh Vegetable Wrap**

**\$12**

A large flour tortilla filled with lettuce, fresh vegetables and cheese.  
Served with potato chips and a pickle spear.

**We Proudly Brew**  
STARBUCKS COFFEE



*We require a minimum attendance guarantee 72 hours in advance.*

*All prices are subject to 20% service charge and 5.5% sales tax.*

*All prices are subject to change without notice.*

*Final prices may be guaranteed for your function 90 days in advance.*

## Salads

**Classic Caesar Salad** **\$9**

Crisp romaine leaves, garlic croutons, Caesar dressing and fresh parmesan cheese.  
Served with a roll.

*\* Add Chicken for \$2 / Add Shrimp for \$3*

**Cobb Salad** **\$11**

Fresh Greens, bacon, chicken, boiled egg, tomato, onion, gorgonzola cheese  
Served with a choice of dressing and a roll.

**Chef Salad** **\$11**

Fresh Greens topped with sliced ham, turkey, Swiss and cheddar cheese, hard-boiled eggs, tomatoes and black olives. Served with choice of dressing and a roll.

## Hot Plated Lunch Entrees

**Baked Chicken** **\$14**

A quarter chicken served with homemade dressing, garlic whipped potatoes and gravy.

**Chicken Marsala** **\$14**

Sautéed boneless breast of chicken topped with Marsala wine and mushroom sauce.  
Served with rice and roasted vegetables.

**Roast Pork Loin** **\$14**

Tender pork loin served with homemade dressing, garlic whipped potatoes and gravy.

**Sliced Tenderloin of Beef** **\$16**

Sliced beef tenderloin smothered in a mushroom port wine sauce.  
Served with boiled red potatoes and roasted vegetables.

**Portabella Ravioli** **\$12**

Mushroom stuffed ravioli cooked in sun dried tomato pesto cream sauce, topped with sautéed mushrooms.

**Pasta Primavera** **\$12**

Penne pasta tossed in seasonal vegetables and a light parmesan cream sauce.

*All Plated Lunch Entrees include a Mixed Green Salad with choice of Dressing*

*Fresh Baked Rolls & Butter, Coffee, Decaf or Milk*

*We require a minimum attendance guarantee 72 hours in advance.*

*All prices are subject to 20% service charge and 5.5% sales tax.*

*All prices are subject to change without notice.*

# Luncheon Buffets

(20 person minimum guarantee or \$50 setup fee will apply)

## **Deli Buffet**

**\$16**

Sliced ham, turkey breast and roast beef, Wisconsin cheese slices, fresh baked breads, assorted condiments, potato salad, coleslaw, potato chips, pickle spears and chef's choice of dessert,

And Coffee or Milk.

**\* Add a homemade soup for \$3 / person / \* Add a Mixed Green Salad with choice of dressing for \$2 / person**

## **Italian Buffet**

**\$18**

Choose any two Incredible Italian entrees:

Spaghetti with Meatballs or Spaghetti with Marinara Sauce

Tortellini Alfredo

Chicken Asia go with Penne Pasta

Lasagna or Vegetable Lasagna

Chicken Fettuccini Alfredo

Fettuccini Alfredo or Pesto Linguine

Buffet includes: Caesar salad, Italian vegetables and garlic bread.

Chef's choice of dessert, and Coffee or Milk.

## **American Buffet**

**\$18**

Sliced roast beef in a mushroom demi-glaze, grilled chicken breast in a mushroom & Marsala wine sauce, mixed green salad with dressing, boiled baby red potatoes, mixed vegetables, sliced fresh fruit and rolls & butter. Chef's choice of dessert and Coffee or Milk

## **Southwestern Buffet**

**\$17**

Seasoned chicken & beef served with both soft & hard tortilla shells, Fiesta salad, spicy sweet corn, stuffed jalapenos and Spanish rice. Assorted condiments: sour cream, salsa, shredded cheese, black olives, tomatoes and shredded lettuce. Served with Churros and Coffee or Milk

## **Soup & Sandwich Buffet**

**\$16**

Two homemade soups, assorted half sandwiches, pasta salad, sliced fresh fruit, rolls and butter.

Chef's choice of dessert and Coffee or Milk

## **Barbeque Picnic Buffet**

**\$18**

Choose any two mouth watering Barbeque Picnic entrees:

Brats

Hamburgers

Pulled Pork Sandwiches

Barbeque Chicken Breast

Buffet includes: fresh rolls, potato salad, baked beans, buttered sweet corn and sliced fresh fruit. Assorted condiments: ketchup, mustard, mayonnaise, pickles, onions and sauerkraut.

Chef's choice of dessert and Coffee or Milk

*We require a minimum attendance guarantee 72 hours in advance.*

*All prices are subject to 20% service charge and 5.5% sales tax.*

*All prices are subject to change without notice.  
Final prices may be guaranteed for your function 90 days in advance.*

# Dinner Entrees

Each entrée includes Mixed Green Salad with house dressing  
Chef's Choice of Starch and Vegetable, Fresh Rolls, Butter, Coffee, Decaf or Milk

If two meat entrée selections are requested there will be \$1 /person split entrée charge

<b>Filet Mignon</b>	<b>\$29</b>
8 oz. Filet topped with a mushroom demi-glaze or spicy peppercorn sauce.	
<b>Ribeye</b>	<b>\$24</b>
10 oz. Ribeye grilled to perfection topped with a bourbon sautéed mushroom	
<b>Surf &amp; Turf</b>	<b>\$29</b>
6 oz. Tenderloin served with three jumbo shrimp glazed in a garlic butter	
<b>Salmon</b>	<b>\$24</b>
Salmon baked and topped with a pesto sauce.	
<b>Shrimp and Scallops</b>	<b>\$20</b>
Roasted shrimp and scallops topped with a garlic butter cream sauce.	
<b>Herbed Roast Pork Loin</b>	<b>\$22</b>
Hand rubbed roasted Pork Loin served with a port wine sauce.	
<b>Chicken Marsala</b>	<b>\$22</b>
Sautéed boneless breast of chicken topped with a marsala wine sauce.	
<b>Parmesan Chicken</b>	<b>\$22</b>
Lightly breaded chicken breast with marinara sauce, topped with parmesan cheese.	
<b>Stuffed Chicken Breast</b>	<b>\$23</b>
Boneless chicken breast stuffed with sun-dried tomatoes, spinach, pesto and mozzarella cheese, finished with a basil cream sauce.	
<b>Chicken Cordon Bleu</b>	<b>\$25</b>
Chicken breast stuffed with Swiss cheese & ham, topped with a creamy Swiss cheese sauce.	
<b>Portabella Ravioli</b>	<b>\$18</b>
Mushroom stuffed ravioli cooked in sun-dried tomato pesto cream sauce, topped with sautéed mushrooms.	
<b>Pasta Primavera</b>	<b>\$17</b>
Penne pasta tossed in seasonal vegetables and a light parmesan cream sauce.	

*We require a minimum attendance guarantee 72 hours in advance.*

*All prices are subject to 20% service charge and 5.5% sales tax.*

*All prices are subject to change without notice.*

*Final prices may be guaranteed for your function 90 days in advance.*

# Dinner Buffets

All Buffets include Chef's Choice of Starch & Vegetable, Salad with assorted toppings & house dressing, fresh Rolls & Butter, Dessert, Coffee, Decaf or Milk

(Minimum of 50 people or \$100 setup fee will apply)

One Entrée	\$24
Two Entrée	\$27
Three Entrée	\$29

## Dinner Buffet Selections

### Entrée Selections

#### Beef Tips

with a mushroom demi-glaze

#### Tenderloin of Beef

with a mushroom demi-glaze

#### Roast Turkey Breast

with homemade gravy

#### Baked Salmon

with a dill cream sauce

#### Grilled Chicken Breast

with a sundried tomato pesto sauce

#### Baked Chicken

#### Chicken Marsala

Prime Rib – additional \$3.00 per person

*We require a minimum attendance guarantee 72 hours in advance.*

*All prices are subject to 20% service charge and 5.5% sales tax.*

*All prices are subject to change without notice.*

*Final prices may be guaranteed for your function 90 days in advance.*

## Desserts

<b>Homemade Tiramisu</b>	<b>\$7</b>
Espresso soaked lady fingers layered with homemade whipped cream, smooth Italian custard and marscapone cheese.	
<b>Turtle Cheesecake</b>	<b>\$6</b>
New York cheesecake on a rich fudge layer crust swirled with chopped pecans and a caramel sauce.	
<b>Caramel Apple Pie</b>	<b>\$7</b>
Made with fresh granny smith apples and covered in a caramel glaze.	
<b>Chocolate Delight</b>	<b>\$6</b>
Heavenly delicious chocolate cake topped with a raspberry drizzle and whipped cream.	
<b>Carrot Cake</b>	<b>\$7</b>
Moist carrot cake made without nuts or raisins filled and topped with a Grand Marnier cream cheese icing.	

## Mini Desserts

(All prices based on 100 pieces)

<b>Assorted Desserts in Chocolate</b>	<b>\$175</b>
Milk chocolate and white chocolate cup shells with assorted fillings.	
<b>Assorted Petit Fours</b>	<b>\$150</b>
Colorful, frosted mini cakes with assorted fillings.	
<b>Cream Puffs</b>	<b>\$100</b>
Pastry puff with a whipped cream filling.	
<b>Chocolate Éclairs</b>	<b>\$120</b>
Pastry puff with custard middle, covered with a hardened chocolate glaze.	
<b>Mini Cheesecakes</b>	<b>\$160</b>
Variety of rich mini cheesecakes.	

*We require a minimum attendance guarantee 72 hours in advance.*

*All prices are subject to 20% service charge and 5.5% sales tax.*

*All prices are subject to change without notice.*

*Final prices may be guaranteed for your function 90 days in advance.*

# Hors d'oeuvres

(Prices are based on 50 pieces per order)

## Hot Hors d'oeuvres

Stuffed Mushroom Caps	\$95	Coconut Chicken Tenders	\$95
Italian Sausage	\$65	Breaded Chicken Tenders	\$85
Potato Skins with Cheese & Bacon	\$65	Chicken Yakatori	\$120
Wisconsin Deep Fried Cheese Curds	\$65	Breaded Jumbo Shrimp	\$175
Bacon Wrapped Water Chestnuts	\$85	Crab Rangoons	\$110
BBQ or Swedish Meatballs	\$85	Served with sweet and sour sauce	
Bacon Wrapped Scallops	\$110	Egg Rolls	\$75
Bacon Wrapped Tenderloin	\$120	Served with a sweet and sour sauce	
Vegetable Skewers	\$100	Chicken Wings	\$75
Sesame Chicken Tenders	\$85	Choice of sauce includes BBQ or Buffalo	
Spanikopita	\$95	Choice of dressing includes Bleu Cheese or Ranch	

## Cold Hors d'oeuvres

Bruschetta Bar	\$85	Domestic Cheese & Sausage Tray with crackers	\$95
Smoked Salmon Display	\$165	Spinach Dip with fresh pita bread wedges	\$85
Assorted Bun Sandwiches	\$135	Fresh Fruit Tray with Dip	\$95
Shrimp Cocktail with Sauce	\$175	Fresh Vegetable Crudités Display	\$125

(Price based on 100 pieces)

A labor charge will be applied if waitstaff is requested to pass hors d'oeuvres during the function.  
(2 hours and less - \$1/person, 2-4 hours - \$2/ person, 4-6 hours - \$3/ person)

# Carving Stations

<b>Roast Top Round of Beef</b>	<b>\$200</b>
<i>Served with warm rolls &amp; sautéed mushroom. Serves approx 20-25 people</i>	
<b>Tenderloin of Beef</b>	<b>\$300</b>
<i>Served with warm rolls &amp; Béarnaise Sauce. Serves approx. 15-20 people</i>	
<b>Roast Prime Rib</b>	<b>\$300</b>
<i>Served with warm rolls &amp; horseradish sauce. Serves approx 20-25 people</i>	
<b>Old Fashion Tom Turkey</b>	<b>\$95</b>
<i>Golden Roasted &amp; served with cranberry sauce &amp; warm rolls. Serves approx 20-25 people</i>	
<b>Glazed Pitted Ham</b>	<b>\$150</b>
<i>Slow roasted glazed ham with warm rolls &amp; Dijon</i>	

*We require a minimum attendance guarantee 72 hours in advance.  
All prices are subject to 20% service charge and 5.5% sales tax.  
All prices are subject to change without notice.*

*Final prices may be guaranteed for your function 90 days in advance.*

## *Bar Service*

### *Cash Bar*

Guests purchase drinks at their own expense. All prices are based on brand and beverage requested.

### *Hosted Tab Bar*

All Hosted Tab Bar prices are subject to service charge and sales tax.

	<b>Hosted Bar</b>	<b>Cash Bar</b>
House Brands	\$3.50	\$3.75
Call Brands	\$4.00	\$4.25
Premium Brands	\$5.00	\$5.25
Domestic Beer	\$3.25	\$3.50
Imported Beer	\$4.00	\$4.25
Non-Alcoholic Beer	\$3.25	\$3.50
Wine by the Glass	\$4.25	\$4.50
Soft Drinks	\$1.95	\$2.00
Bottled Water	\$1.95	\$2.00
Fruit Juice	\$1.95	\$2.00

### **Call Brands:**

*Bacardi Rum, Captain Morgan's Spiced Rum, Canadian Club, Jose Cuervo Tequila, Beefeater Gin,*

*Stoli Vodka, Korbel, Southern Comfort, Jim Beam, J&B Scotch, Dr. McGillicuddy's and Seagram's 7.*

### **Premium Brands:**

*Absolut Vodka, Bombay Sapphire, Crown Royal, Jameson Whiskey, Jack Daniel's Whiskey, Kettle One Vodka,*

*Tanqueray Gin, Bailey's Irish Cream, Jagermeister, Kahlua Coffee Liqueur and Dewar's Scotch.*

Additional bar setup charge of \$40.00 will be applied for groups fewer than 40 people.

Portable Bar setup charge is \$25.00 per hour.

Cocktail waitperson charge is \$15.00 per hour.

### **We urge you and your guests to drink responsibly.**

*All Food & beverage served or consumed on the premises must be purchased,  
prepared and served by the Holiday Inn Hotel & Suites.*

*Unused banquet food and beverage cannot be taken from the function space.*

*We require a minimum attendance guarantee 72 hours in advance.*

*All prices are subject to 20% service charge and 5.5% sales tax.*

*All prices are subject to change without notice.*

*Final prices may be guaranteed for your function 90 days in advance.*

## Bar Service

### Barrels of Beer

<b>Domestic</b>	\$299 / half barrel
	\$199 / quarter barrel

*Domestic Beers include: Miller Genuine Draft, MGD Lite, Miller Lite, Budweiser, Bud Light, and Coors Light*

<b>Import &amp; Micro Brew</b>	\$379 / half barrel
	\$249 / quarter barrel

*Import and Micro Brew Include: Heineken, New Glarus Spotted Cow, Capitol Amber Capitol Island Wheat, Sierra Nevada, New Castle, Leinenkugel's Red, and Leinenkugel's Honey Weiss*

### Soft Drinks

By the Glass	\$1.95 each
Unlimited Soda	\$2 / person

### Wine

#### **\* Wines available upon request (Minimum of six bottles for each selection)**

Kendall Jackson Chardonnay	\$30 / bottle
St. Christina Reisling	\$23 / bottle
Wollersheim Prairie Fume	\$24 / bottle
Ecco Domani Pinot Grigio	\$25 / bottle
Ravenswood Cabernet Sauvignon	\$30 / bottle
Rancho Zabaco Red Zinfandel	\$28 / bottle
Rosemount Shiraz	\$25 / bottle
Camelot Pinot Noir	\$22 / bottle

#### **\* House wines always available in Prefunction Bar**

<i>Dona Sol (Chardonnay &amp; Cabernet Sauvignon)</i>	<i>\$18 / bottle</i>
<i>Emerald Bay (Merlot &amp; White Zinfandel)</i>	<i>\$18 / bottle</i>

**\*\* Additional wine selections available by request \*\***

### Champagne

Wycliff Brut	\$18 / bottle
Folonari Asti Spumante	\$22 / bottle
Korbel Brut	\$40 / bottle
Non Alcoholic Sparkling Grape Juice	\$15 / bottle

*Because we cannot return unused 1/2 or 1/4 barrels of beer to our suppliers, you are responsible for payment of all barrels ordered whether they are consumed or not. We do allow a maximum of two 1/2 barrels of Miller Lite to be put on reserve, in the event that all barrels ordered are used and additional beer is needed. Reserve barrels must be requested prior to function.*

*The hotel is the sole alcoholic beverage licensee on the premises. It is subject to the regulations of the State Alcoholic Beverage Control Commission and violations of these regulations may jeopardize the Hotel's license.*

*Our policy prohibits the service of alcoholic beverages not purchased from or regulated by the hotel.*

*We reserve the right to decline service of alcohol for the safety of your guests.*

***We require a minimum attendance guarantee 72 hours in advance.***

***All prices are subject to 20% service charge and 5.5% sales tax.***

*All prices are subject to change without notice.*

*Final prices may be guaranteed for your function 90 days in advance.*