

# *The Holiday Inn Conference Center*

*We are pleased to present your guests with elegance and award winning culinary experiences that will create long lasting memories. Our knowledgeable staff utilizes their talents to personalize service and create extraordinary events. We handle every detail from cuisine to décor and our staff is committed to providing you with a remarkable experience.*

## *Our Wedding Reception Packages Embrace:*

*A Wedding Specialist who will personally help you create your wedding reception down to the last detail*

*Champagne Toast*

*Open Premium Bar throughout your Event\**

*White Glove Service*

*Floor Length Linens with Matching Napkins*

*Deluxe Accommodations for the Bride and Groom*

*Private Hospitality Suite for the Bridal Party*

*Special discount overnight room rates for your guests*

*Add an Enhancement Package*

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*To accommodate each bride and groom, our new Wedding Package allows you to customize your reception down to the finest detail.*

## *ADD AN ENHANCEMENT*

*Select an enhancement from the list below as our gift to you.*

*Customized Wedding Cake  
Chair Covers  
Family Room Block with Breakfast (5 rooms)  
Fresh Floral Centerpieces & Votive Candles  
Specialty Linens and Napkins  
Ceremony Site  
Hospitality Bags*

*Purchase an enhancement from the list above and receive yet another complimentary enhancement from the list below.*

*Audio Visual Package (LCD/Screen/AV Table)  
Personalized Ice Sculpture  
Wine Service at Dinner  
Tasting for Six Guests*

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## **PREMIUM OPEN BAR**

*Svedka Vodka ~ Svedka Vanilla ~ Svedka Raspberry  
Beefeater's Gin ~ Seagram's 7 ~ Seagram's VO  
Johnnie Walker Red & Dewars Scotch  
Bacardi Light Rum ~ Captain Morgan's Spiced Rum ~ Malibu Coconut Rum  
Jim Beam Bourbon ~ Jack Daniels ~ Southern Comfort  
Jose Cuervo Pepe Tequila ~ Triple Sec ~ Sweet & Dry Vermouth  
Christian Bros. Brandy ~ Amaretto ~ Sambuca  
DeKuyper Peach Schnapps ~ DeKuyper Sour Apple Pucker  
  
Coors Light ~ Sam Adams Seasonal ~ Heineken ~ Budweiser ~ Yuengling  
O'Doules (non-alcoholic)  
  
Robert Mondavi Woodbridge Wines  
Chardonnay ~ Cabernet Sauvignon ~ Merlot ~ White Zinfandel ~ Pinot Grigio*

## **Top Shelf Bar - \$8**

*(Includes all alcohols listed above)*

*Grey Goose & Absolut Vodka ~ Bombay & Tanqueray Gin ~ Crown Royal  
Johnnie Walker Black ~ Chivas Regal ~ Seagrams VO ~ Makers Mark  
Jameson Irish Whiskey ~ Jose Cuervo 1800 ~ Disaronno Amaretto  
Bailey's Irish Cream ~ Chambord ~ Kahula*

*Robert Mondavi Select Wines*

*Choice of two Imported Beers:*

*Guinness, Corona, Corona Light, Labatt's Blue, Amstel Light, Harp*

*Choice of two Smirnoff Ice:*

*Red, Black, Apple, Black Cherry*

*\*Bar services are provided throughout the reception for a maximum of five hours.  
The bar will close for approximately 30 minutes during the introduction, toast and prayer in respect  
of the bride and groom.*

**7736 Adrienne Drive  
Breinigsville, Pa 18031  
[www.hilehighvalley.com](http://www.hilehighvalley.com)**

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## *HORS D'OEUVRES*

### *Displayed*

*International & Domestic Cheese  
Crudités w/ Dipping Sauce  
Assorted Fresh Fruit*

### *Butlered*

*(Select Four)*

*Asparagus Wrapped with Prosciutto  
Vine Ripened Tomatoes & Pesto Mascarpone  
Egg Rolls w/ Chile Ginger Sauce  
Cocktail Franks  
Vegetable Stuffed Mushrooms  
Spanakopita  
Green Tea Smoked Duck  
Swedish Meatballs  
Coconut Marinated Chicken Satay  
Mini Beef Wellington  
Shrimp Satay  
Apple-wood Smoked Salmon Mousse  
Crab Ragoon  
Trio of Sausage Stuffed Mushrooms  
Scallops wrapped in Bacon  
Chicken or Beef Brochettes  
Miniature Quiche  
Mini Chicken Cordon Bleu  
Mini Pork Won Ton*

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## *SALADS*

*(Select One)*

### *Caesar Salad*

*Pumpernickel Croutons, Sesame Seeds, Traditional Dressing*

### *Mesclun Greens*

*A Potpourri of Young Salad Greens, Premise-Made Vinaigrette*

### *Hydroponics Bibb*

*Cider Glazed Bermuda Onions, Gorgonzola, Grape Tomatoes, Balsamic Dressing*

### *Spinach Salad*

*Fresh Spinach, Mandarin Oranges, Sliced Mushrooms, Red Onions, Toasted Slivered Almonds  
Raspberry Vinaigrette*

### *Greek Salad*

*Mixed Field Greens, Sliced Black Olives, Tomatoes, Cucumber Slices, Feta Cheese  
Olive Oil Vinaigrette*

*Watercress, Fennel & Walnuts - \$2*

*With Blood Orange Crème Fraiche*

*Port Poached Pear - \$2*

*Mache, Roasted Macadamia Nuts, Herb, Peppered Goat Cheeses  
Wildflower Honey Vinaigrette*

*Rolls and Butter served with every entrée.*

## *SIDES*

*(Select two)*

*Yukon Garlic Mashed Potatoes*

*Au Gratin Potatoes*

*Herb Roasted Potatoes*

*Rice Pilaf*

*Wild Mushroom Risotto*

*Fried Potato Pancakes*

*Green Beans Almandine*

*Seasonal Vegetable Medley*

*Sugar Snap Peas*

*Stewed Zucchini*

*Garlic Roasted Asparagus*

*Whole Baby Carrots*

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## ENTRÉES

### Pork Tenderloin - \$85

- Chipotle Rubbed w/ Cilantro Cream
- Tandoori Dusted w/ Dried Fruit Compote
- Seared w/ Blackberry Merlot Sauce
- Green Tea w/ Mango Sauce

### Chicken - \$80

- Marsala w/ Woodland Mushrooms
- Grilled w/ Sun Dried Tomato Cream
- Grilled w/ Whole Grain Mustard Sauce
- Cordon Bleu
- Seared, Coq Au Vin
- Saltimbocca w/ Prosciutto & Fontina Cheese
- Hazelnut Encrusted w/ Tarragon Chardonnay Sauce
- Tandoori Spiced w/ Cucumber Mojo

### Filet Mignon - \$95

- Chipotle Rubbed w/ Grilled Vegetable Salad
- Marinated in a Red Zinfandel Wine
- Grilled w/ Madeira & Exotic Mushroom
- Grilled w/ Brandy Peppercorn Sauce

### Beef Tender - \$85

- Blackened or Grilled
  - w/ Tomato Gorgonzola
  - w/ Asian Barbeque
  - w/ Bordelaise
- Medallions w/ Wild Mushroom Ragout

### Lamb Shanks - \$85

- Meritage Braised w/ Juniper & Red Currants
- Roasted Garlic, Rosemary Demi Glace

### Veal Shanks - \$95

- Braised, Osso Bocco
- Milanese

### Salmon - \$85

- Cardamom Crusted w/ Almond Cream
- Grilled w/ Roasted Garlic Truffle Butter Sauce
- Roasted w/ Sour Bing Cherries & Pinot Noir

### Seafood - \$85

- Crab Stuffed Sole w/ Lemon Tarragon Cream
- Ahi Tuna w/ Green Pea & Wasabi Sauce
- Porcini Dusted Scallops w/ Tarragon Beurre Blanc
- Shrimp Brochettes w/ Champagne Citrus Butter or Thai Barbeque Sauce

### Vegetable - \$80

- Wellington
- Napoleon
- Lasagna

### Children's - \$21

(10 yrs. and under)

Served with fruit salad and applesauce

- Chicken Fingers and French Fries
- Macaroni and Cheese
- Pasta Marinara

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## ENHANCEMENTS

### Appetizers

*Soup Du Jour - \$3*

*Medley of Fruit - \$2*

*Artichoke Basil Pesto w/ Flatbreads - \$4*

*Mozzarella & Tomato - \$4*

*Crab Ravioli - \$5*

*Jumbo Shrimp Cocktail - \$7*

### Palate Cleansers

*Melon Midori - \$3*

*Pineapple & Godiva - \$3*

*Cantaloupe & Chambord - \$3*

*Strawberry & Mint - \$3*

### Grand Finale

*Petit Fours - \$5*

*Chocolate Fondue - \$750*

*-Up to 150 guests, add \$2.00 per additional guest*

*-Two hours of continuous chocolate. Select white, dark or milk chocolate*

*-Attendant, Set-up and Clean-up*

*-Selection of six dipping items: pretzel rods, marshmallows, sugar wafers, sugar cookies, gingersnaps, shortbread cookies, graham crackers, chocolate chip cookies, Oreos, angel food cake, cherries, Rice Krispy treats, tea biscuits, strawberries, bananas, pineapple, coconut macaroons, pound cake*

*Flambé Station: Bananas Foster or Cherries Jubilee - \$6*

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## EVENT INFORMATION

### Ballroom Bookings

*Room bookings are for 5 hours. Any extension of time must be discussed and paid prior to the event.*

### Ballroom Deposit

*An initial deposit of 20% of the estimated total is required to hold the room for your event date and time. This deposit is non-refundable in the event of cancellation.*

### Menu Selections

*Menu is priced as a fully served meal. Buffet style may be priced upon request.*

### Attendance

*An accurate count of the guests attending the function must be finalized two weeks in advance.*

### Final Payment

*Final Payment for the event is required tens days prior.*

### Price Includes

*Table settings, glassware, experienced staff, professional planning and supervision of your event, all reasonable set up and clean up.*

*Please Add 22% Service Fee & 6% Sales Tax*

*Prices effective 1/1/2010*

### Ceremony

*Our facility has several areas for your wedding ceremony.*

*A \$600.00 fee assures you an inside or outside ceremony.*