



2025 BANQUET MENU

HOLIDAY INN & SUITES GREEN BAY STADIUM

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Our Promise

The professional sales and catering team at the Holiday Inn Hotel & Suites Green Bay Stadium values the time and effort that goes into planning the perfect meeting or event. We offer solutions to assist in the planning process and are here to guide you through all the details. This menu has been designed to offer a wide variety of items that appeal to a wide range of audiences; business meetings, social functions, weddings and more.

Our promise is to work with you every step of the way ensuring a day that's stress-free and true to your vision. We strive to make the planning process as simple as possible!

Along with our meeting facilities, your attendees will enjoy the convenience of our guestrooms, equipped with complimentary wireless high-speed internet access. Our 24-hour business center is also available, especially designed with the business traveler in mind.

Attendees can unwind after a day of meetings in our indoor pool, whirlpool, or visit our recently upgraded fitness center, open 24-hours. Our on-site Golden Greats Bar and Grill continues to highlight the convenience that Holiday Inn Hotel & Suites Green Bay Stadium has to offer. For the best amenities and most convenient location, we are here for you.

Michael Velazquez
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Breakfast Buffets

Buffets are available until 10:00am and are set out for a maximum of two hours.
\$60.00 Labor fee applies for groups smaller than the minimum listed.

THE EXECUTIVE CONTINENTAL |

(minimum of 15 people)

- Assorted Muffins
- Assorted Pastries
- Seasonal Sliced Fresh Fruit Platter
- Orange Juice, Regular & Decaf Coffee, Hot Teas

FROZEN TUNDRA RISE & SHINE |

(minimum of 25 people)

- Bagels with Butter & Cream Cheeses
- Seasonal Sliced Fresh Fruit Platter
- Fluffy Scrambled Eggs with Cheddar Cheese
- Oatmeal served with Brown Sugar & Raisins
- Smoked Bacon & Sausage Patties
- Crispy Home Fried Potatoes
- Orange Juice, Regular & Decaf Coffee, Hot Teas

EYE OPENER |

(minimum of 25 people)

- Assorted Muffins
- Individual Yogurts
- Fluffy Scrambled Eggs with Cheddar Cheese
- Sausage Links
- Buttermilk Pancakes with Syrup
- Orange Juice, Regular & Decaf Coffee, Hot Teas



Plated Breakfast

All entrées include orange juice, regular & decaf coffee, hot teas.

ALL AMERICAN |

Fluffy scrambled eggs, smoked bacon or sausage patties, crispy fried potatoes, toast and fruit garnish

FRENCH QUARTER |

Flaky croissant stacked with scrambled eggs, cheddar cheese, and choice of ham or sausage patty; served with a side of fried potatoes or fresh seasonal fruit cup

FIESTA WRAP |

Sausage, scrambled eggs, and Monterey jack cheese wrapped in a flour tortilla topped with sour cream and fresh salsa; served with fried potatoes or fresh seasonal fruit cup

THE HOLIDAY STACK |

A short stack of buttermilk pancakes served with sausage patties or smoked bacon

HAM & CHEESE OMELET |

Diced smoked ham and American cheese folded between three fluffy eggs served with a side of fried potatoes

CINNAMON FRENCH TOAST |

Two slices of cinnamon swirl bread dipped in our own blend of batter; served with sausage patties or smoked bacon



A La Carte Break Items

COFFEE SERVICE

Regular and Decaf Coffee |
Assorted Herbal Teas |
Hot Chocolate |
Bottled water |

BEVERAGES

Iced Tea |
Assorted Fruit Juices *Orange, Apple, Cranberry* |
Lemonade |
Coke Products |
Bottled Water |
Wisconsin Dairy Milk |

BAKERY ITEMS

Bagels with Assorted Cream Cheeses |
Fresh Baked Cinnamon Rolls |
Assorted Donuts *Powdered, Iced, Jelly Filled* |
Assorted Muffins *Blueberry, Banana Nut, Chocolate* |
Chocolate Fudge Brownies |
Assorted Fresh Baked Cookies |
Assorted Dessert Bars |

SNACKS

Cocktail Pretzels | (serves 8-10)
Potato Chips and Dip | (serves 8-10)
Chef's Party Mix | (serves 8-10)
Trail Mix | (serves 8-10)
Fresh Popped Popcorn | (serves 8-10)
Whole Fresh Fruit |



Themed Breaks

Breaks are available all day and are set out for a maximum of two hours. All breaks are priced per person.

SWEET & SALTY BREAK |

Assorted Fresh Baked Cookies
Assorted Dessert Bars
Cocktail Pretzels
Chef's Party Mix
Bottled Water
Coke Products

HEALTH BREAK |

Individual Yogurts
Fresh Whole Fruit
Trail Mix
Granola Bars
Bottled Water
Orange & Cranberry Juices

GOAL LINE BREAK |

Brat Coins with Sauerkraut, Ketchup, and Mustard
Potato Chips with Dip
Wisconsin Cheese Curds
Assorted Fresh Baked Cookies
Lemonade and Iced Tea

SPA DAY BREAK |

Seasonal Fruit Tray with Yogurt Dip
Fresh Vegetable Tray with Homemade Dip
Fresh Popped Popcorn
Bottled Water

DIP, DIP, CHIP BREAK |

Homemade Hummus with Pita Chips
Salsa with Tortilla Chips
French Onion Dip with Potato Chips
Bottled Water
Coke Products



Lunch Buffets

Minimum of 25 guests; \$75.00 Labor fee applies for groups smaller than the minimum listed. Buffets are available until 4:00pm and are set out for a maximum of two hours.

DELI BUFFET |

Soup du Jour
Fresh Garden Salad
Sliced Smoked Turkey Breast
Sliced Baked Pit Ham
Sliced Roast Beef
Assorted Sliced Cheeses
Lettuce, Tomato, Onion & Pickles
Homemade Potato Salad
White, Whole Wheat and Rye Breads
Regular & Decaf Coffee and Iced Tea

TAILGATE BUFFET |

Grilled All Beef Hamburgers
Johnsonville Brats
Baked Beans
Potato Salad
Kettle Potato Chips
Assorted Toppings and Condiments
Regular & Decaf Coffee and Iced Tea

SOUTH OF THE BORDER BUFFET |

Seasoned Ground Beef
Seasoned Chicken
Soft Flour and Hard Shell Corn Tortillas
Refried Beans
Mexican Rice
Chips and Salsa
Assorted Toppings
Regular & Decaf Coffee and Iced Tea

ITALIAN BUFFET |

Fresh Garden Salad
Homemade Meat Lasagna
Fettuccini Noodles
Alfredo and Marinara Sauces
Marinated Chicken Breast
Garlic Breadsticks
Regular & Decaf Coffee and Iced Tea



Plated Luncheons

Maximum of two entrées may be selected. Meal indicators (ie. place cards) must be provided.

All salads include fresh baked rolls with pure butter, regular & decaf coffee and iced tea.

CAESAR SALAD |

Fresh chopped romaine lettuce tossed with shredded parmesan cheese, diced tomato, classic Caesar dressing, & croutons
Add Marinated Chicken Breast

TACO SALAD |

Taco seasoned meat, tomato, lettuce, black olives, sour cream, homemade salsa served on a bed of greens in a crisp flour tortilla bowl

SOUTHWEST CHICKEN SALAD |

Grilled marinated boneless chicken breast, fresh mixed greens, tomato, red onion, shredded cheddar and Monterey jack cheese served in a crisp flour tortilla bowl; topped with southwest ranch dressing

CHEF SALAD |

Bed of fresh greens topped with ham, turkey, tomatoes, shredded cheese and slices of hard boiled eggs

All sandwiches served with pub chips, pickle spear, regular & decaf coffee and iced tea.

ROAST BEEF PHILLY WRAP |

Tender shaved roast beef topped with sautéed onions and peppers with melted provolone cheese wrapped in a flour tortilla

CLASSIC CLUB WRAP |

Shaved turkey breast, pit ham, crispy smoked bacon, lettuce, tomato, shredded cheese and ranch dressing wrapped in a warm herb tortilla

GRILLED CHICKEN CAESAR WRAP |

Grilled marinated chicken breast, romaine lettuce, tomato, shredded parmesan cheese and classic Caesar dressing in a soft herb wrap

GRILLED CHICKEN MONTEREY SANDWICH |

Grilled marinated chicken breast topped with melted Monterey jack cheese, fresh pico de gallo, and pesto mayo served on a ciabatta roll



Boxed Lunches

Box lunches include sandwich, bag of chips, freshly baked cookie, and soft drink with individual condiment packets and a pickle spear.

CHOICE OF SANDWICHES |

Vegetable Wrap (red onion, peppers, tomatoes, black olives, cucumber)

Sliced Smoked Turkey & Swiss on Ciabatta Bread

Sliced Ham & Cheddar on a Hoagie Roll

Shaved Roast Beef & Provolone on a Hoagie Roll

All sandwiches are topped with tomato, lettuce

Limited Lunch Menu

For planners who'd like their attendees to choose their own lunch entrée on the day of the event.

Printed menus will be available in your meeting room at the beginning of your event. Planner will choose up to three (3) entrées from the Plated Luncheon menu on previous page.

Orders will be taken by a server no later than 10:00am. Meals will be served no earlier than 11:30am; serve time will be agreed upon on the Banquet Event Order prior to the event.



Planning an Hors d'Oeuvre Reception

Many factors come into play when making your plans, including the length of your party, the type of food you'll be serving, the composition of men, women and children in your group, as well as the richness of the food you plan to serve. The time of your party is also very important. If the reception is scheduled to end by 6:30 p.m. or 7:00 p.m. then guests will usually not assume that it is intended to take the place of a dinner. However, when it starts at 6:30 p.m. and runs into the dinner hour, most people will assume that it is in place of dinner and will eat accordingly.

How many hors d'oeuvres do I need?

Light: Recommended for a short cocktail hour before dinner. 3-4 pieces per person with 2 types of hors d'oeuvres.

Medium: Recommended when the hors d'oeuvres are not intended to replace a dinner. 4-8 pieces per person with 3-5 types of hors d'oeuvres.

Heavy: Recommended when the hors d'oeuvres are intended as a dinner. 10-15 pieces per person with 4-8 types of hors d'oeuvres.

Note: The longer your party and the larger your guest list, the greater number of selections you should have. Hors d'oeuvre reception held for a maximum of 3 hours.



Hors d'Oeuvres

Priced per dozen.

Crab Stuffed Mushroom Caps with Cream Cheese Filling |
Meatballs *Swedish, Teriyaki or BBQ* |
Chicken Wings *Buffalo or BBQ* |
Chicken or Steak Quesadillas |
Asian Spring Rolls Served with Sweet/Sour & Hot Mustard Sauce |
Deviled Eggs |
Iced Shrimp Cocktail Served with Fresh Cocktail Sauce |

Hors d'Oeuvre Displays

Small trays serve 20-30 people and Large trays serve 40-50 people

Smoked Salmon Served with Assorted Crackers | Market Price
Wisconsin Cheese & Sausage Tray Served with Mustard | small tray | large tray
Fresh Vegetable Tray Served with Homemade Dip | small tray | large tray
Seasonal Fruit Tray Served with Yogurt Dip | small tray | large tray
Cocktail Sandwich Platter | small tray | large tray



Dinner Buffets

Minimum of 25 guests; \$75.00 Labor fee applies for groups smaller than the minimum listed. Buffets are available 4:00pm until 10:00pm and are set out for a maximum of two hours.

GOLD BUFFET

Includes Mixed Greens Salad, Fresh Baked Rolls with Pure Butter, Regular & Decaf Coffee and Iced Tea

CHOICE OF TWO MAIN ENTRÉES

Beef Tips Simmered in a Burgundy Demi Glaze
Baked Cod Au Gratin
Char-Grilled Chicken Breast with Pepperjack Sauce

INCLUDED SIDES

Oven Roasted New Potatoes
Wild Rice Pilaf

INCLUDED VEGETABLE

Medley Vegetable Blend

CHEF CHOICE DESSERT

GREEN BUFFET |

Includes Mixed Greens Salad, Fresh Baked Rolls with Pure Butter, Regular & Decaf Coffee and Iced Tea

CHOICE OF TWO MAIN ENTRÉES

Sliced Roast Sirloin with Whiskey Demi Glaze
Sliced Pork Loin with Burgundy Demi Glaze
Seasoned Rosemary Roasted Chicken Quarter
Salmon with Vegetable Pineapple Salsa

INCLUDED SIDES

Wild Rice Pilaf
Garlic Mashed Potatoes

INCLUDED VEGETABLE

Medley Vegetable Blend

CHEF CHOICE DESSERT



Plated Dinners

All entrées include house salad with two dressings, chef choice fresh vegetables, chef choice side, fresh baked rolls with pure butter, regular & decaf coffee and iced tea

CHICKEN BREAST FLORENTINE |

Grilled chicken breast topped with spinach, fresh herbs and hollandaise sauce

CHICKEN CORDON BLEU |

Broiled chicken breast served open-faced with fresh pit ham and Swiss cheese; topped with light white wine cream sauce

CHICKEN ALFREDO |

Creamy alfredo sauce over a bed of fettuccine pasta with marinated chicken breast

HONEY PECAN CHICKEN |

Sweet and savory breaded honey pecan chicken served on a bed of wild rice

STUFFED PORK CHOP |

Craisin® dressing stuffed pork chop, topped with gravy

GRILLED RIBEYE STEAK |

10oz ribeye topped with whiskey au jus

SLOW ROASTED PRIME RIB |

10oz tender prime rib slow-roasted to perfection and served with au jus

BURGUNDY BEEF TIPS |

Sautéed tenderloin medallions marinating in a demi glaze served over mashed potatoes

BROILED COD |

Cooked fork tender; served with a Chablis lemon butter

VEGETARIAN STIR FRY |

Seasonal sautéed vegetables served over a bed of wild rice

Kids Menu

Choice of:

Chicken Tenders and French Fries

Mac N Cheese and Fruit Cup

Cheeseburger and French Fries



Bar Service

HOST BAR

A host bar is used by a group when one individual or company is paying for the guest's beverages. The Holiday Inn Hotel & Suites Green Bay Stadium provides the bartender(s) at no charge when liquor consumption is \$250 or more for one single bar. Should the bar revenues be less than \$250, a charge of \$25 per hour, per bartender will be applicable for a minimum of 3 hours. Charges commence one hour before and terminate one hour after bar operation. 19% Gratuity and 5% tax apply to final charges.

House Cocktail | \$7.00
Call Cocktail | \$8.00
Premium Cocktail | \$9.00

Domestic Bottles | \$7.00
Specialty Bottles | \$8.00
Domestic ½ Barrel | \$275.00 per barrel
Specialty ½ Barrel | prices upon request
Import ½ Barrel | prices upon request

House Wine by the Bottle | \$20.90 per bottle
Premium Wine by the Bottle | prices upon request
House Champagne | \$30.00 per bottle

Soft Drinks | \$2.00 per glass

CASH BAR

A cash bar is recommended when each individual is paying for his or her own beverage. The Holiday Inn Hotel & Suites Green Bay Stadium provides the bartender and cashier at no charge when liquor consumption is \$250 or more for one single bar. Should the bar revenues be less than \$250, a charge of \$25 per hour, per bartender will be applicable for a minimum of 3 hours. Charges commence one hour before and terminate one hour after bar operation. A bar setup fee of \$100 applies to each cash bar.

House Cocktail | \$7.00
Call Cocktail | \$8.00
Premium Cocktail | \$9.00

Domestic Bottles | \$7.00
Specialty Bottles | \$8.00

House Wine by the Glass | \$8.00 per glass
Premium Wine by the Glass | prices upon request
House Champagne | \$30.00 per bottle

Soft Drinks | \$2.00 per glass



Meeting Aides

Rental fees are per item per day.

6' x 8' Staging | \$15.00 per section

12' x 12' Dance Floor | \$50.00

Easel | \$5.00

Flip Chart and Markers | \$30.00

LCD Projector | \$75.00

Extension Cord and Power Strip | \$6.00

Presenter's Clicker | \$15.00

Handheld Wired Microphone | \$20.00

AUDIO

Audio/visual presentations can be an important part of a successful meeting and we provide excellent "in house" support to this vital function. Prior to your meeting, our Event Manager will contact you regarding your needs and coordinate them to compliment your meeting agenda.



Catering Policies

GRATUITY & TAXES

A 21% service charge is added to all food, beverage, audio visual and room rental. A 5% state tax is added to all food and beverage, audio/visual equipment rental, room rental, and service charge. If organization or company is tax exempt, a tax exempt certificate must be submitted prior to event arrival. *Tax rate may change without notice.*

PAYMENT / BILLING ARRANGEMENTS

A credit card authorization form must be on file prior to event arrival. The credit card will be charged for actual charges immediately following the event. A detailed receipt will be emailed within three business days. A deposit may be required and will be noted on the event contract.

GUARANTEE

All events with food and beverage require a final guaranteed count no less than 72 business hours prior to arrival. Guarantees cannot be decreased after this point. Billing will reflect this guaranteed number plus any additional guests attending, including tax and service charges. If no guarantee is received, the Hotel will charge for the highest number of estimated guests as indicated on the Banquet Event Order.

MENU PRICES

Menu selection, room set up and other meeting/event details must be submitted to our Event Manager three weeks prior to the date of your event. The menu prices are our current rates and may be subject to change. Definite pricing will be confirmed 60 days prior to your event date. If you require special menus, our Event Manager and Executive Chef will be happy to work with you.

FOOD & BEVERAGE

The sale and service of alcoholic beverages are regulated by the Wisconsin State Liquor Commission. As a licensee, the Holiday Inn Hotel & Suites Green Bay Stadium is responsible for the administration of these regulations. It is our policy therefore, that liquor cannot be brought into function rooms from outside sources. (Wis. State 125.32 (6)) Alcoholic beverages will be dispensed by a licensed bartender at all functions. Everyone consuming alcoholic beverages must be of legal drinking age.

According to Wisconsin Administrative code (DH & SS, Section 196.07), no food may be allowed in any function room of the hotel from outside sources. The only exception is special occasion cakes from a licensed baker. Copy of license must be furnished prior to event.

For liability reasons, leftover food cannot be taken out of the function rooms or off the premises.

MISCELLANEOUS POLICIES

The Hotel is not responsible for damage to, theft, or loss of any items left in the Hotel prior to, during, or following any function. The contracting organization is responsible and shall reimburse the Hotel for any damage, loss, or liability incurred by the Hotel by any of the customer's guests or any persons or organizations contracted by the customer to provide any service or goods before, during, and after the function.

Meeting room locations are not guaranteed when the total number of attendees decreases or changes, or changes to the program occur.



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