



EVENT MENUS







BREAKFAST

SEASONAL <u>plated</u> <u>continental</u> <u>hot buffet</u>

<u>breakfast</u>

breaks lunch

meeting packages

<u>reception</u>

<u>beverage</u>

technology info



All plated breakfasts include orange juice freshly brewed coffee, tea and decaffeinated coffee service

PLATED BREAKFAST

ALL AMERICAN | 37

freshly baked breakfast breads and pastries with butter, jams and preserves scrambled eggs with shredded cheese choice of bacon or sausage links breakfast potatoes

dinner



scrambled eggs or egg whites choice of bacon or sausage links sliced tomatoes with mozzarella

BREAKFAST QUICHE | 36

choice of one selection quiche lorraine | ham, onion, cheddar florentine | spinach, gruyere



Service limited to 90 minutes. Pricing listed per person, unless otherwise noted. Pricing does not include 26% current service charge or applicable taxes. Consuming raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness.

CONTINENTAL

EXECUTIVE CONTINENTAL | 30 🗸

seasonal selection of sliced fruits and berries freshly baked breakfast breads and pastries with butter, jams and preserves assorted individual yogurts with granola hard boiled eggs assorted fruit juices freshly brewed coffee, tea and decaffeinated coffee

ADD ONS

smoked salmon display | 9 (1) waffle station | 12 oatmeal station | 7 cereal with milk | 4 omelet station | 15



CONTINENTAL | 27 V

seasonal selection of sliced fruits and berries freshly baked breakfast breads and pastries with butter, jams and preserves assorted fruit juices freshly brewed coffee, tea and decaffeinated coffee



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BREAKS

SEASONAL ala carte am pm





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All breaks include iced water freshly brewed coffee, tea and decaffeinated coffee service

PM BREAKS

SWEET AND SALTY | 24 🌾

assorted potato chips and pretzels brownies and cookies lemon bars and cupcakes

REVITALIZE | 20 🌾

individual bagged trail mix assorted granola and energy bars seasonal whole fruit

BALLPARK BREAK | 25

individually bagged peanuts freshly popped popcorn warm pretzels with grain mustard and beer cheese sauce individual wrapped string cheese

BEVERAGE ONLY BREAK | 18 bottled waters - still and sparkling, assorted sodas, seasonal fruit infused water, lemonade freshly brewed coffee, tea and decaffeinated coffee



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LUNCH

SEASONAL plated boxed cold buffet hot buffet

breakfast breaks lunch meeting packages reception dinner beverage technology info PLATED LUNCH



boneless breast of chicken with pan jus seasonal roasted vegetables mashed yukon gold potatoes

GRILLED SALMON | 48 🇊

grilled salmon filet with rosemary and citrus seasonal roasted vegetables grain pilaf

BONE-IN PORK CHOP | 49

grilled and topped with chimichurri sauce seasonal roasted vegetables riced cauliflower

RAVIOLI | 46 😩

vegan or gluten free pasta with pomodoro steamed broccoli

BISTRO FILET | 53 🌒

sirloin tender with roasted garlic compound butter, seasonal vegetables, roasted yukon gold potatoes



All plated lunches include seasonal salad rolls with butter seasonal dessert iced tea, iced water

coffee and tea service



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All boxes include

compostable packaging and cutlery seasonal potato or pasta salad whole fruit freshly baked cookie bottled water or soda

TO-GO LUNCH

Add \$8 per meal for onsite dining

SMOKED TURKEY | 38 smoked turkey, cheddar cheese, tomato, butter lettuce, lemon aioli on a croissant

ROAST BEEF | 41 roast beef, havarti cheese, caramelized onions, on ciabatta

VEGETABLE WRAP | 38 🧹

seasonal roasted vegetables, balsamic glaze, hummus, in a tortilla or rice paper

PROTIEN BOWL | 40 🛞 😩

seasonal greens, grain pilaf, roasted vegetables, with house vinaigrette

THAI CHICKEN OR TOFU NOODLES | 41 🛞

rice noodles, asian vegetables, thai spiced grilled chicken or tofu with seasonal vinaigrette



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breakfast breaks lunch meeting.packages reception dinner beverage technology info COLDLUNCH BUFFET COLDLUNCH BUFFET COLDLUNCH BUFFET COLDLUNCH BUFFET COLDLUNCH BUFFET



SOUP AND SALAD | 45 chef's soup du jour farmstand greens, assorted toppings, shredded cheese, assorted dressings artisan rolls with butter chefs seasonal dessert selection iced tea and iced water freshly brewed coffee, tea and decaffeinated coffee

DOWNTOWN DELI BUFFET | 48

seasonal mixed green salad with ranch and balsamic vinaigrette dressing roasted vegetable pasta salad smoked turkey, roast beef, egg salad, chicken salad sliced cheeses, artisan rolls and sliced bread lettuce, tomato, onion, pickles assorted condiments assorted bagged potato chips and pretzels chef's seasonal dessert selection iced tea and iced water freshly brewed coffee, tea and decaffeinated coffee



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BAKED POTATO BAR | 44

chef's soup du jour large baked potatoes with house chili, cheese, bacon and assorted toppings () chef's seasonal dessert selection iced tea and iced water

freshly brewed coffee, tea and decaffeinated coffee

COLD LUNCH BUFFET

SOUPER SALAD OR SANDWICH | 48

choice of one:

- chef's soup du jour
- roasted tomato soup
- home-style minestrone

choice of one:

- farmstand greens, seasonal vegetables, cheese and toppings \checkmark
- caesar salad
- warm bacon spinach salad

choice of one:

- · half roast beef on ciabatta
- · half turkey croissant
- grilled vegetables with herbed gouney cheese on focaccia \checkmark
- vegetable wrap √

chef's seasonal dessert selection iced tea and iced water freshly brewed coffee, tea and decaffeinated coffee



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breakfast meeting packages dinner breaks lunch <u>reception</u> <u>beverage</u> technology info HOT BUFFET 40 person minimum TEX-MEX | 48 seasonal field green salad with cilantro vinaigrette $\sqrt{}$ tortilla chips with salsa and guacamole (cheese enchiladas with rojo sauce 🗸 beef street tacos with onions, cilantro and corn tortillas vegetarian refried beans and spanish rice chef's seasonal dessert selection iced tea and iced water ITALIAN | 46 freshly brewed coffee, tea and decaffeinated coffee caesar salad chicken parmesan vegetarian lasagna 🗸 rigatoni with roasted vegetable cacciatore sauce V roasted seasonal vegetables 🕋 warm cheesy garlic bread chef's seasonal dessert selection iced tea and iced water freshly brewed coffee, tea and decaffeinated coffee



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HOT BUFFET

THE SOUTH | 48 southern chop salad with cajun ranch dressing $\sqrt{}$ homestyle potato salad Bbuild your own slider station pulled pork and pulled chicken, traditional and carolina BBQ sauce, fried onions, coleslaw $\sqrt{}$ cheesy grits $\sqrt{}$ jalapeno honey cornbread $\sqrt{}$ chef's seasonal dessert selection iced tea and iced water freshly brewed coffee, tea and decaffeinated coffee

PAN-ASIAN | 49 seasonal green salad with assorted dressings vegetarian egg rolls with dipping sauce grilled lemongrass chicken spicy sesame tofu with stir fried greens ginger-garlic broccoli steamed rice chef's seasonal dessert selection iced tea and iced water freshly brewed coffee, tea and decaffeinated coffee



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Packages

INCLUSIVE <u>half day</u> <u>full day</u> <u>complete meeting package</u>

HALF DAY 10 person minimum

AM ¹/₂ day package | 80

inclusive of applicable service charges and taxes

CONTINENTAL BREAKFAST

assorted breakfast pastries 🌾

seasonal fresh whole fruit display 😩

individual yogurt parfait 🌾

orange juice

freshly brewed coffee, tea and decaffeinated coffee

MID-DAY BREAK

seasonal fresh whole fruit display kind, protein and energy bars iced water and assorted sodas freshly brewed coffee, tea and decaffeinated coffee

INCLUSIONS

(1) meet space, setup and clean up(1) LCD/screen support package - for client provided laptop wi-fi for all guests

PM 1/2 day package | 80

inclusive of applicable service charges and taxes WORKING LUNCH

choice of one salad choice of one sandwich chef's seasonal dessert selection iced tea and iced water freshly brewed coffee, tea and decaffeinated coffee

AFTERNOON BREAK

choice of one break package

- sweet & salty
- revitalize
- executive

INCLUSIONS

(1) meeting space, setup and clean up

(1) LCD/screen support package - for client provided laptop wi-fi for all guests



Pricing listed per person, unless otherwise noted. Pricing includes 26% current service charge and applicable taxes. Consuming raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness.

<u>breakfast</u>	<u>breaks</u>	<u>lunch</u>	meeting packages	<u>reception</u>	<u>dinner</u>	<u>beverage</u>	<u>technology</u>	info
			FUL	L DAY				
			30 perso	on minimum				
FULL D		G PLANNER	PACKAGE 100			WORKING L	UNCH	
				choice	of one salad	d		
	CONTINE	NTAL BREA	KFAST	choice	of one sand	lwich		
assorted break	fast pastries	;		chef's	seasonal de	ssert selection		
seasonal fresh	whole fruit o	display 😩		iced te	a and iced w	/ater		
ndividual yogu orange juice	urt parfait 🌾			freshly	brewed coff	ee, tea and dec	affeinated coffee	
reshly brewed	l coffee, tea a	and decaffeir	nated coffee			AFTERNOON	BREAK	
				choice	of one brea	k package		
	MID	-DAY BREA	Κ	• SW	eet & salty			
easonal fresh	whole fruit o	display 😩		 rev 	vitalize			
kind, protein ar	nd energy ba	ars		• exe	ecutive			
ced water and	assorted so	das						
reshly brewed	coffee, tea a	and decaffeir	nated coffee			INCLUSIC	DNS	
				(1) me	eting space,	setup and clear	n up	
					D/screen sup r all guests	oport package -	for client provided	laptop



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COMPLETE MEETING PLANNER PACKAGE

30 person minimum

COMPLETE MEETING PLANNER PACKAGE | 160

CONTINENTAL BREAKFAST

assorted breakfast pastries seasonal fresh whole fruit display individual yogurt parfait orange juice freshly brewed coffee, tea and decaffeinated coffee

MID-DAY BREAK

seasonal fresh whole fruit display (2) kind, protein and energy bars iced water and assorted sodas freshly brewed coffee, tea and decaffeinated coffee

WORKING LUNCH

choice of one salad choice of one sandwich chef's seasonal dessert selection iced tea and iced water freshly brewed coffee, tea and decaffeinated coffee

AFTERNOON BREAK

choice of one break package

- sweet & salty
- revitalize
- executive

INCLUSIONS

(1) standard guest room per attendee

- (1) meeting space, setup and clean up
- (1) LCD/screen support package for client provided laptop

wi-fi for all guests



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RECEPTION

SEASONAL <u>chilled</u> <u>hot</u> <u>displayed</u> <u>action station</u> <u>carvery</u>

<u>breakfast</u>	<u>breaks</u>	<u>lunch</u>	meeting packages	<u>reception</u>	<u>dinner</u>	<u>beverage</u>	<u>technology</u>	info
			b ju b a	omato caprese sk rie and raspberry umbo shrimp cocl eef tenderloin cro hi poke on wonto	A contract of the second secon	ozen minim ced per doz 7 🕑 58 🗸	JVRES	
:	er Passed or \$157.50 per e + 32.50 Se		c b a fi s	sparagus wrappe hocolate petite fo ordeaux cherry ri ntipasti skewer g & herbed gourr moked salmon m pasted cauliflowe	ours 52 icotta crostir 52 nay puff tart iousse on cu	ni 52 🌾 64 🌾 ucumber 76 選		



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breakfast meeting packages dinner breaks lunch <u>reception</u> <u>beverage</u> technology info DISPLAYED HORS D'OEUVRES serves 50 people charcuterie board | 545 house marinated olives, pepperoncini, roasted peppers, fresh mozzarella, domestic and imported cured meats mediterranean vegetables | 495 🗸 seasonal grilled and marinated vegetables with lemon garlic aioli, hummus and tzatziki market fruit display | 495 🏔 Butler Passed or Displayed seasonal sliced fruit and berries with yogurt dip \$157.50 per butler (\$125 fee + 32.50 Service Charge) cheese board | 545 🏑 international, domestic and local artisan cheeses, fruit jam, preserves and crackers



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ACTION STATIONS \$189 per chef attendant. Hotel recommends 1:75 guests. (\$150 Fee + \$39 Service Charge)

pasta station | 25 $\sqrt{}$ tri-color cheese tortellini with roasted garlic cream sauce penne pasta with marinara sauce farfalle with herb oil, spinach and roasted tomato

street tacos | 26 (2) (2 tacos per person) carne asada, chicken or adobo pork corn tortilla, cilantro, onions, lime, fresh salsa and crema dim sum | 29 vegetable egg roll ✓ crab rangoon shrimp shu mai pork pot stickers sweet chili sauce and soy sauce

wings | 28 (3 wings per person) crispy fried chicken wings maple chipotle sauce, bleu cheese, classic buffalo sauce, classic fire sauce, honey BBQ sauce, chili pepper, soy sauce carrots and celery



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CARVERY

50 person minimum \$189 per chef attendant. Hotel recommends 1:75 guests. (\$150 Fee + \$39 Service Charge)

prime rib | 29 rosemary roasted with caramelized onions horseradish sauce and rolls

turkey breast | 23 cranberry relish, chive mayonnaise artisan rolls

lemon rosemary chicken | 21 grilled, with natural jus

santa maria tri-tip | 26 herb roasted, chimichurri horseradish sauce and rolls

brown sugar pork loin | 24 apple onion compote, whipped sweet potato artisan rolls

salmon en croute | 32 whole roasted salmon in puff pastry spinach, feta cheese, lemon dill aioli



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DINNER

SEASONAL <u>plated</u> <u>buffet</u>

<u>breakfast</u> <u>breaks</u> <u>lunch</u> <u>meeting packages</u> <u>reception</u> <u>dinner</u> <u>beverage</u> <u>technology</u> <u>info</u> PLATED DINNER

AIRLINE CHICKEN | 58 🛞

with fire roasted red pepper sauce wild mushroom risotto and seasonal vegetables

72-HR BEEF SHORT RIB | 65 👔

with tomato giardiniera demi glace seasonal vegetables and polenta

HALIBUT | 77

pan seared with tarragon beurre blanc fregola sarda (wheat pasta) and seasonal vegetables

VEGAN CHICKEN | 58 😩

with lemon caper sauce riced cauliflower tomatoes and kalamata olives



All plated dinners include

seasonal salad rolls with butter seasonal dessert iced tea, iced water coffee and tea service



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PLATED DINNER

RACK OF LAMB | 79 🌒

herb crusted with port wine reduction creamy truffled polenta and seasonal vegetables

GRILLED NY STRIP | 65 🛞

with bone marrow compound butter seasonal vegetables and roasted fingerling potatoes

SEARED SALMON | 71 🛞

with rosemary orange sauce wild grain pilaf and seasonal vegetables



All plated dinners include seasonal salad rolls with butter seasonal dessert iced tea, iced water coffee and tea service



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breakfast meeting packages breaks lunch <u>reception</u> dinner <u>beverage</u> technology info HOT BUFFET 40 person minimum CAPITAL BUFFET | 74 spinach salad with herb vinaigrette $\sqrt{2}$ seasonal green salad with assorted dressings $\sqrt{$ boneless breast of chicken with tomato cream sauce beef medallions with mushroom and balsamic glazed onions rice pilaf (garlic broccolini chef's seasonal dessert selection iced tea and iced water TUSCAN BUFFET | 72 freshly brewed coffee, tea and decaffeinated coffee caesar salad. pasta salad 🗸 chicken marsala. seared salmon piccata saffron risotto roasted seasonal vegetables V artisan dinner rolls with butter chef's seasonal dessert selection



iced tea and iced water

freshly brewed coffee, tea and decaffeinated coffee

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40 person minimum

SOUTH OF THE BORDER BUFFET | 72

field green salad with cilantro dressing \checkmark tortilla chips with house made salsas and guacamole chicken fajitas with grilled onions and peppers carne asada mahi mahi tacos with chipotle slaw frijoles de la olla mexican street corn \checkmark spanish rice buñuelos with powered sugar, vanilla flan iced tea and iced water freshly brewed coffee, tea and decaffeinated coffee ISLAND TIME BUFFET | 74 asian mixed greens, mandarins, macadamia nuts, cranberries and mango vinaigrette $\sqrt{}$ seasonal fruit salad $\sqrt{}$ macaroni salad ginger glazed salmon teriyaki chicken marinated short ribs sticky white rice \bigcirc pineapple upside down cake iced tea and iced water freshly brewed coffee, tea and decaffeinated coffee



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breakfast breaks lunch

meeting packages

<u>reception</u>

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technology info

HOT BUFFET 40 person minimum

SURF AND TURF | 77 seasonal field green salad with vinaigrette $\sqrt{}$ petite strip loin with peppercorn sauce shrimp scampi linguine fruttti di mare (fruit of the sea): baby scallops, crab, mussels, fish and house-made cream sauce grilled asparagus scalloped potatoes artisan rolls with butter chefs seasonal dessert display iced tea and iced water freshly brewed coffee, tea and decaffeinated coffee

BIG EASY BUFFET | 72 garden salad with assorted dressings $\sqrt{}$ potato salad chicken gumbo with andouille sausage cajun jambalaya shrimp etouffee green beans with smoked turkey goat cheese grits () steamed rice corn bread with putter 🗸 iced tea and iced water freshly brewed coffee, tea and decaffeinated coffee



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BEVERAGES

LIBATIONS hosted bar cash bar package bars



Bartenders hotel recommends 1:75 guests HOST BAR bartender fee \$315 (\$250 fee + \$65 service charge)

waived with \$500 in sales

per drink, billed on consumption

house brands cocktail | 12 top shelf cocktail | 14 imported beer | 10 domestic beer | 8 craft beer | 10 house wine | 10 top shelf wine | 12 bottled water | 7 red bull | 9 soda | 6 fruit juice | 6



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					barte 50 fee +		315 ce charge)	
				рe		with \$500 i paid by ea cocktail 14		
		- les		im dc	p shelf cocki ported beer omestic beer aft beer 12	12 10		
hotel re	Bartende ecommends			hc toj bc	buse wine 1 p shelf wine bttled water d bull 9	2 14		
					oda 6 uit juice 6			



Pricing includes 26% current service charge and applicable taxes.

<u>breakfast</u>	<u>breaks</u>	lunch	meeting pack	<u>ages</u>	<u>reception</u>	<u>dinner</u>	<u>beverage</u>	<u>technology</u>	<u>info</u>
				tender	GEB/ fee \$31 service	5)		
House E Spirits	Brands		waived	d with	\$500 in s	sales	Το	p Shelf Bra	
Vodka - new a Gin - new ams Rum - flor de o Tequila - el jim Bourbon/Whis Scotch/Cogna	sterdam cana 4-year e nador blanco key - jim bea		F / 7 F	First Hour	Hours 9 Brands Per P 24			Vodka - tito's ha Gir Rum - sailor jerry' on/Whiskey - make Cognac - laphroaig Tequila - espolor	n - ford's s spiced er's mark 10-year
Wine silver gate spa chateau ste. m hayes ranch sa canyon road chardonnay, p chateau reislin chloe pinot gri	nichelle rose auvignon bla inot noir, mer ng		F A	Beer/Wine First Hour Additional		ch	ardonnay, merlot	decoy sauvign clos o clos o	to z rose on blanc du bois
Beer budweiser									

Bartenders hotel recommends 1:75 guests

Vegeto Vegetorier Ketogene Oktober

bud light blue moon fat tire

Pricing does not include 26% current service charge or applicable taxes.



TECHNOLOGY

CONNECTION packages <u>a la carte</u>

<u>breakfast</u>	<u>breaks</u>	<u>lunch</u>	<u>meeting packages</u>	<u>reception</u>	<u>dinner</u>	<u>beverage</u>	<u>technology</u>	info
			PACH TECHN	KAGEE				
			ТЕСПІ	VOLUC	זכ			

VIDEO

LCD/Screen Package \$575 includes (1) 8' or 10' screen, based on room size, LCD projector, cabling and power for client provided laptop, setup support and teardown

Screen Support Package \$300 client to provide own LCD/Computer, includes (1) 8' or 10' screen, cabling, power, setup support and teardown

AUDIO

Wireless Microphone Package \$400 includes (1) wireless handheld or (1) wireless lavaliere microphone, (1) 4 channel mixer, (1) powered speaker, cabling and power, setup support and teardown

Podium Microphone Package \$200 includes (1) wired microphone, (1) 4 channel mixer, (1) powered speaker, cabling, power, setup support and teardown

Computer Sound Package \$150 includes (1) 4 channel mixer, (1) powered speaker, computer audio cabling, setup support and teardown

COLLABORATION

Flipchart Package \$80 includes (1) flipchart with sticky sheets, pens, easel, setup and teardown

Speakerphone Package \$150 includes (1) polycom conference phone, cabling, setup and teardown

AMBIENCE

Stage Drape \$500 50' choice of Black, Grey or Blue, setup and teardown

(5) customizable up lights, setup and teardown

STAGING

6'x8' stage \$150 per section, includes stairs with railing

stage ramp \$300

additional options available through the hotel preferred partner MetroMedia Productions, Inc.

PRICES ARE INCLUSIVE OF APPLICABLE SERVICE CHARGE AND TAXES HOLIDAY INN SACRAMENTO DOWNTOWN

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				CART					
			IECHI	NOLOG	γ				
 panasonic 65" samsu 80" LED n 6' tripod set 	7700 HD las ing monitor v nonitor with s creen \$50	ser projector vith stand \$4		CONFERENCE AIDS • display easel \$20 • flipchart easel \$20 • speaker timer \$70 • wireless mouse/slide advancer \$50 • 4'x6' whiteboard (pens & eraser) \$50 • flipchart pad \$20 • flipchart pad \$20 • flipchart sticky pad \$40 • flipchart pens \$10 • standing podium (lectern) \$150 • spider box (power distribution) \$300 • 6' table top exhibit, includes drape, (2) chairs \$20 • 8' table top exhibit, includes drape, (2) chairs \$25 AMBIENCE • LED up light \$70 • LED leko light \$150 • draping (10' section - grey, black, blue) \$150 • screen draping \$400					
 8' tripod se 10' cradle	screen \$75 screen \$130	1							
AUDIO 4 channel 6 channel wired micr 	mixer \$100 ophone \$60								
powered smicrophor	hicrophone \$ peaker \$160 le floor stand le table top s hone \$125) I \$20							
 teardown onsite sup holida 	• •	ım) \$80 inimum) \$80 overtime \$18		-	TAGING 6'x8' stage stage ram 				
·	•		available through the hot	el preferred par	tner Metrol	Media Producti	ons, Inc.		
		-					,		

PRICES ARE PER ITEM, UNLESS OTHERWISE NOTED AND INCLUSIVE OF APPLICABLE SERVICE CHARGE AND TAXES HOLIDAY INN SACRAMENTO DOWNTOWN

Α

We take pride in offering exceptional food and services tailored to your specific preferences and requirements. Our experienced team of catering sales and event experts will work with you to craft personalized menu suggestions. What matters to you matters to us.

Gratuity and Service Charge

The combined gratuity and service charge that is in effect on the day of your Event will be added to your account. Currently, the combined charge is equal to 26 percent of the food and beverage total, plus any applicable state and/or local taxes. A portion of this combined charge, is a gratuity and will be fully distributed to servers, and where applicable, bussers and/or bartenders assigned to the Event. The remainder of the combined charge, is a service charge that is not a gratuity and is the property of Hotel to cover discretionary and administrative costs of your Event. Hotel will endeavor to notify Group in advance of Group's Event of any increases to the combined charge should different gratuity and/or service charge amounts be in effect on the day of Group's Event.

Food and Beverage Guarantees and Timeline

Menu Prices Set by Hotel - 90 days prior to the Event

At that time, Hotel will confirm in writing Group's menu prices for catered food and beverage functions.

Food and Beverage Cutoff Date

45 days prior to the Event

Group must submit the final agenda with detailed daily room set specifications, final catered menu selections and the updated anticipated attendance for all scheduled catered food functions. Upon review of Group's final menus and Event requirements, Hotel will send Event Orders to Group to review all arrangements and prices. If Group does not advise Hotel of any changes on the Event Orders by the date requested by Hotel, Group agrees that the Event Orders will be considered accepted by Group as correct and Group will be billed accordingly.

Expected Number of Attendees

Due no later than noon - local time - 10 days prior to the first Event

Group must submit the expected number of attendees for each catered food function. If for any reason Group's expected number of attendees are not submitted by the due date, Hotel will use the anticipated number of attendees listed in the Event Orders as the basis to determine the expected number of attendees.

Final Guarantees

Due no later than noon - local time - 4 business days prior to the first Event

Group must inform Hotel of the final guaranteed number of attendees that will attend each of the catered food functions by contacting the

Events/Catering Department by email or phone. Guarantees cannot be reduced after this time. Guarantees by text message cannot be accepted.

Group will be charged the final guaranteed attendance or the number of attendees served, whichever is greater. Hotel will only prepare food for the final guaranteed number of attendees.

For More Information, Terms and Conditions, Click HERE