



MORNING STARTERS

Continental Breakfast \$15

Chilled Orange and Apple Juice
Assorted Danish and Croissants
Sweet Butter and Fruit Preserves
Freshly Brewed Regular and Decaffeinated Coffee
Selection of Herbal Teas

Healthy Breakfast \$18

Chilled Apple and Tomato Juice
Low Carb Muffins and Bran Muffins
Granola Yogurt Parfait with Fresh Berries
Oatmeal with Condiments of Brown Sugar, Milk
& Raisins
Freshly Brewed Regular and Decaffeinated Coffee
Selection of Herbal Teas

Classic Breakfast \$21

Chilled Orange, Apple and Cranberry Juice
Chocolate Croissants and Assorted Muffins
Bagels and Cream Cheese
Smoked Salmon with Diced Onion, Tomato & Capers
Sliced Fresh Fruits
Sweet Butter and Fruit Preserves
Freshly Brewed Regular and Decaffeinated Coffee
Selection of Herbal Teas

Traditional American Breakfast \$25

Chilled Orange, Apple and Cranberry Juice
Individual Low-Fat Fruit Yogurts
Sliced Fresh Fruits
Assorted Breakfast Pastries
Farm Fresh Scrambled Eggs with Chives
Crispy Bacon and Chicken Apple Sausage
Breakfast Potatoes with Herbs
Sweet Butter and Fruit Preserves
Freshly Brewed Regular and Decaffeinated Coffee
Selection of Herbal Teas

Prices are subject to 21% Service Charge and 9.25% Sales Tax





BREAKFAST ENHANCEMENTS:

~Cheddar Scrambled Egg and Bacon \$6.00 Per Person

~Warm Healthy Oatmeal \$6.00 Per Person
With Brown Sugar and Raisins

-Breakfast Sandwich \$6.00 each
Flaky Croissant filled with Fluffy Scrambled
Eggs, Diced Onion, Peppers, Ham and Cheese

~Veggie Frittata \$6.00 Per Person
Egg White, Tomato, Spinach, Mushroom Slices and Cheddar

~Small Breakfast Burrito \$5.00 each
Warm Tortilla filled with Scrambled Egg, Spanish Chorizo, Avocado,
Queso Fresco and Salsa

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## **PLATED BREAKFASTS**

(Minimum 20 persons)

### **All American \$19**

Chilled Orange or Apple Juice  
Basket of Assorted Breakfast Pastries on Table  
Scrambled Eggs with Chives  
Choice of Bacon or Sausage Links  
Breakfast Potatoes  
Berries Garnish  
Freshly Brewed Regular/Decaffeinated Coffee  
Selection of Herbal Teas

### **Classic Egg Benedict \$19**

Chilled Apple or Orange Juice  
Two Poached Eggs with Smoked Ham on an English Muffin and  
Hollandaise Sauce, Breakfast Potatoes and Fresh Fruit garnish  
Freshly Brewed Regular/Decaffeinated  
Selection of Herbal Teas

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## ALA CARTE ITEMS

|                                                                                   |                     |
|-----------------------------------------------------------------------------------|---------------------|
| Assorted Danish & Breakfast Pastries                                              | \$35.00 Per Dozen   |
| Assorted Bagels with Cream Cheese                                                 | \$35.00 Per Dozen   |
| Coffee Cake (10 Slices)                                                           | \$35.00 Each        |
| Banana or Zucchini Bread (10 Slices)                                              | \$35.00 Each        |
| Hard Boiled Eggs                                                                  | \$ 2.00 Each        |
| <br>                                                                              |                     |
| Steel Cut Oatmeal with Condiments                                                 | \$ 6.00 Per Person  |
| <br>                                                                              |                     |
| Individual Low Fat Yogurt                                                         | \$ 3.00 Each        |
| Granola Yogurt Parfait with Berries                                               | \$ 5.00 Each        |
| Assorted Individual Cereal with Milk                                              | \$ 5.00 Each        |
| Sliced Fresh Fruits                                                               | \$ 7.25 Per Person  |
| <br>                                                                              |                     |
| Assorted Baked Bars (Lemon, Chocolate, Pecan) OR, Fudge Brownie OR, Asst. Cookies | \$35.00 Per Dozen   |
| Whole Fruits                                                                      | \$ 3.00 Each        |
| Assorted Tea Sandwiches (Bite-Size)                                               | \$38.00 Per Dozen   |
| *Minimum Two Dozens Per Order                                                     |                     |
| <br>                                                                              |                     |
| Assorted Granola Bars (Min 1 Dozen)                                               | \$ 3.00 Each        |
| Potato or Kettle Chips (Min. 1 Dozen)                                             | \$ 3.00 Per Bag     |
| Pretzels (Min. 1 Dozen)                                                           | \$ 3.00 Per Bag     |
| Spicy Trail Mix                                                                   | \$ 4.00 Per Person  |
| Hot Buttered Popcorn                                                              | \$ 4.00 Per Person  |
| <br>                                                                              |                     |
| Coffee (Regular or Decaffeinated)                                                 | \$56.00 Per Gallon  |
| Herbal Teas (Assortment)                                                          | \$49.00 Per Gallon  |
| <br>                                                                              |                     |
| Soft Drinks (Regular/Diet)                                                        | \$ 3.50 Each        |
| Bottled Water                                                                     | \$ 3.50 Each        |
| Assorted Bottled Water/Fruit Juices                                               | \$ 3.50 Each        |
| Mineral/Sparkling Water/Gatorade                                                  | \$ 4.00 Each        |
| Red Bull                                                                          | \$ 5.00 Each        |
| Orange, Grapefruit, Apple or Cranberry Juice                                      | \$27.00 Per Pitcher |
| Fruit Punch or Lemonade                                                           | \$32.00 Per Gallon  |
| Iced Tea                                                                          | \$32.00 Per Gallon  |
| Arnold Palmer Drink                                                               | \$34.00 Per Gallon  |
| Fruit Infused Water (With Slices of Orange, Lemon or Strawberry)                  | \$28.00 Per Gallon  |

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**BREAK PACKAGES:**

(Minimum 10 persons)

**Snack Time \$12**

- Spicy Trail Mix
- Fresh Popped Popcorn
- Assortment Candies
- Lemonade

**Half Time \$12**

- Deluxe Mixed Nuts
- Cracker Jack
- Tortilla Chips & Salsa Dip
- Fruit Punch

**Sweet & Savory \$14**

- Fudge Brownies
- Assorted Cookies
- Low Fat Milk
- Coffee & Hot Chocolate

**The Energizer \$14**

- Energy & Power Bars
- Seasonal Whole Fruits
- Warm Soft Pretzels & Sweet Mustard Dip
- Assorted Power Drinks

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## PLATED LUNCH \$28

(Maximum 3 entrée choices for group size over 25 persons)

*Choice of One*

Traditional Caesar Salad  
Assorted Mixed Greens  
Caprese Salad

Choice of Balsamic Vinaigrette / Ranch Dressing

*Choice of One*

Grilled Breast of Chicken, Rosemary Garlic Jus,  
Light Salt and Pepper

Tri-Tip of Beef with caramelized onions Mushroom Slices

Grilled Vegetable Napoleon

Pasta Primavera with Spinach and Mushrooms Slices,  
Garlic Bread

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Seasonal Vegetables
Roll and Butter

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*Choice of One*

Wild Rice Pilaf  
Garlic Mashed Potato  
Creamy Risotto

*Choice of One*

Chocolate Mousse Cake  
Strawberry Shortcake  
Carrot Cake

Freshly Brewed Coffee – Regular/Decaffeinated  
Selection of Herbal Teas

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## LUNCH BUFFET

(Minimum 25 persons for buffet meals; price increase may apply if less than 25 persons)

### **Executive Deli \$31** (*Make Your Own Sandwich*)

California Mixed Greens, Balsamic Vinaigrette & Ranch Dressings  
Bowtie Pasta Salad with Olive Oil, Sundried Tomato & Crumbled Goat Cheese  
Sliced Fresh Fruit Tray  
Assorted Sliced Deli Meats: Smoked Turkey, Ham, Roast Beef & Pastrami  
An Array of Cheeses: Provolone, Jack and Cheddar  
Tomato, Red Onions, Lettuce and Pickles  
Variety of Breads and Condiments, Assorted Baked Bars  
Freshly Brewed Regular/Decaffeinated Coffee, Selections of Herbal Teas  
*\*Vegetable Soup~ ADD: \$3.00 per person*

### **Italian Buffet \$33**

Crisp Romaine, Garlic Croutons and Shaved Parmesan Cheese,  
Homemade Caesar Dressing  
*Choice of Two:*  
Penne Pasta Alfredo  
Cheese Pizza Triangles  
Meat Lasagna  
Chicken Piccata with Butter Lemon Sauce and Capers  
Seasonal Vegetables, Garlic Bread & Traditional Tiramisu  
Freshly Brewed Regular/Decaffeinated Coffee, Selection of Herbal Teas

### **Mexican Buffet \$35**

Orange, Jicama and Mango Salsa  
Mixed Green Salad with Cherry Tomato  
*Choice of Two*  
Chipotle Chicken  
Chicken Fajita  
Taco Bar with Carne Molida  
Beef Enchilada  
Refried Beans and Spanish Rice  
Flour Tortilla and Crispy Tortilla Shells  
Diced Tomatoes, Onions, Lettuce and Cheese  
Black Olives and Jalapenos  
Sour Cream and Guacamole  
Churros and Flan  
Freshly Brewed Regular/Decaffeinated Coffee, Selection of Herbal Teas

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### **Holiday Inn Luncheon Buffet \$36**

(Minimum 25 persons for buffet meals; price increase may apply if less than 25 persons)

Spinach Salad with Strawberries, Candied Pecans, Mandarin Oranges and Crumbled Goat Cheese  
Italian Vinaigrette

Sea Shell Macaroni Salad (Vegetarian)

Grilled Chicken Breast with BBQ Glaze  
Grilled Salmon with Lemon Dill Sauce

Steamed Garden Vegetables with Fresh Herbs  
Wild Rice Pilaf

German Chocolate Cake and Mini Cheesecakes

Freshly Brewed Regular and Decaffeinated Coffee  
Selection of Herbal Teas

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## **Boxed Lunches \$24**

*\*Maximum 2 different sandwich options (for group size 15-25 guests)*

*\*Maximum 3 different sandwich options (for group size over 25)*

*\*Boxed Lunches include Seasonal Whole Fruit, Pasta Salad, Bag of Chips, Cookie OR Brownie, Condiments and Soft Drink*

**\*SANDWICHES** (Croissant, White or 9 Grain Whole Wheat Bread):

~Roast Beef

~Ham & Cheese

~Turkey

~Vegetarian

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**\*SALADS** include *Potato Salad, Cookie, Granola Bar, Seasonal Whole Fruit, Condiments and Soft Drink*

Chicken Caesar (Grilled Chicken, Garlic Croutons, Parmesan)

Cobb Salad (Hard Boiled Egg in halves; Tomatoes, Bacon Bits, Black Olives, Bleu Cheese crumbs, Dijon Vinaigrette)

Mexican Salad (Mix of Roasted Corn, Chopped Jicama, Red Bell Pepper and Cilantro, topped with Queso, Fresco and Chili Lime Dressing)

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### **Chicken Caesar Wrap**

Classic Caesar Salad with Chicken in a Tomato-Chili Flour Tortilla

### **Veggie Wrap**

Roasted Peppers, Tomatoes, Cucumbers, Onions, Provolone and Avocado

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### **PLATED DINNER ~ 3-Course**

Choose One of Each: Salad/Entrée/Dessert;

3-Course dinner is based on one entrée selection for function.

Should more than one entrée be required, dinner price charged per person will be based on higher price entrée.

#### **SALADS**

Strawberry Spinach Salad, *Thinly Sliced Red Onions, Toasted Pine Nuts, Crumbled Feta Cheese*

Garden Mixed Greens *tossed with Avocado, Grape Tomatoes, Shredded Carrots and Grated Parmesan*

Baby Iceberg *with halved Cherry Tomatoes, Mozzarella, Dry Cranberries and Olives*

\*Dressings on the side

#### **ENTREES**

##### **Indian Curry Chicken \$32**

With Diced Tomato and Potato  
Basmati Rice and Vegetarian Samosas

##### **Pan Seared Tilapia with Mango & Cilantro Salsa \$35**

Seasonal Vegetables, Roasted Red Potatoes

##### **Grilled Chicken Breast Au Jus with Lemon & Thyme \$34**

Sauteed Vegetables, Wild Rice Pilaf

##### **New York Steak with Red Wine Sauce \$38**

Steamed Baby Carrots, Broccoli & Shallots, light Salt & Pepper  
Scalloped Potatoes

##### **Roasted Ratatouille \$33**

With Pouch of Angel Hair, shaved cheese, Roasted Pepper Coulis

#### **DESSERTS**

New York Cheese Cake with Raspberry Coulis

Chocolate Truffle Cake with Whipped Cream

Lemon Mousse Cake with Fresh Raspberries

Tiramisu

Key Lime Pie

*Plated meals include Fresh Rolls and Sweet Butter,  
Freshly Brewed Regular and Decaffeinated Coffee, Selection of Herbal Teas*

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## **DINNER BUFFET**

(Minimum 25 persons required for buffet meals; price increase may apply if less than 25 persons)

### **Dinner Buffet ~ Build Your Own \$43**

*Choose Two*

Romaine Lettuce with Caesar Dressing, Parmesan & Garlic Croutons  
Fresh Seasonal Fruit Salads  
California Field Greens, Dry Cherries, Bleu Cheese, Red Wine Vinaigrette  
Red Potato Salad  
Pesto Pasta Salad, Roasted Sweet Peppers, Fresh Herbs

*Choose Two*

Chicken Piccata, Lemon Butter, Capers & Minced Garlic  
Roast Honey-Glazed Breast of Chicken  
Mussels and Scampi Pasta with White Wine Sauce  
Sliced Turkey Breast with Gravy, Dry Cranberries  
Sliced Beef Sirloin with Mushroom Slices, brown sauce  
Baked Lemon Butter Tilapia  
Vegetarian Wellington  
Cheese Ravioli with Marinara Sauce

*Choose One*

Baby Bok Choy with Garlic & Shallots  
Green Beans and Almond Slices  
Seasonal Greens: Cauliflower, Broccoli & Shredded Carrots  
Baby Carrots & Sweet Peas

*Choose One*

Wild Rice Pilaf  
Fried Rice with Scrambled Egg, Green Peas, Carrots  
Scalloped Potato  
Parmesan Risotto with Green Peas  
Garlic Mashed Potato

*Choose Two*

Miniature Cheesecakes  
Strawberry Shortcake  
Coffee Cake  
Apple Pie  
Mango Mousse Cake

Freshly Brewed Regular/Decaffeinated Coffee, Herbal Teas

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## RECEPTION

(Minimum 25 pcs per item, Maximum Selections: 6)

### Hot Hors D'oeuvres

- Spinakopita with Spinach & Ricotta Cheese \$3.25
- Asian Vegetable Spring Rolls with Sweet & Sour Sauce \$3.25
- Buffalo Wings (Choice of BBQ or Hot Sauce) \$3.75
- Skewer Coconut Shrimp with Thai Spicy Sauce \$3.75
- Chicken **OR** Beef Sliders \$3.50
- Vegetarian Mini Quiche \$3.25
- Mini Crab Cakes \$3.75

### Cold Hors D'oeuvres

- Smoked Salmon on Toast & Tartar Sauce \$3.50
- Bruschetta with Roasted Peppers & Herbed Ricotta \$3.25
- Avocado, Basil and Tomato Crostini \$3.25
- Stuffed Deviled Eggs with Bacon Bits & Chives \$3.50
- Scampi & Spinach on Garlic Toast \$3.50
- Cucumber Rounds with Avocado Cream and Sprinkle of Paprika \$3.25
- Prosciutto-Wrapped Cantaloupe \$3.75

## DISPLAY STATION

(Per Person Price)

- International & Domestic Cheese/Cracker Tray & Berries \$8.25
- Vegetable Crudite with Hummus & Guacamole Dips \$7.50

- Assorted Sliced Fresh Fruits garnished with Berries \$7.25
- Antipasto Platter with Salami & Rolled Deli Ham \$8.50
- Tortilla Chips with choice of Two Dips \$6.50
- Guacamole, Salsa, Cheese, Sour Cream, Hummus
- ADD: \$1 for each add'l Dip

- Pizza Station: Assorted Pizzas – *Select Three* \$18
- Pepperoni, Cheese, Vegetables, Chicken

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**BAR PACKAGES**

*Unlimited Beverage Service Includes: Call or Premium Brands, Domestic and Imported Beers, Soft Drinks, Bottled Waters and Fruit Juices. \*Brand items are subject to change.*

|                                | <b>CALL</b> | <b>PREMIUM</b> |
|--------------------------------|-------------|----------------|
| First Hour                     | \$24/person | \$31/person    |
| Second Hour                    | \$17/person | \$24/person    |
| Third and each additional hour | \$10/person | \$17/person    |

**Call Brand Includes:**

- Spirits
- Vodka, Gilbey's
- Gin, Gilbey's
- Rum, Cruzan
- Tequila, Sauza
- Blended Whiskey, Jack Daniels
- Bourbon, Jim Bean
- Scotch, Smugglers

*Domestic & Imported Beers:*

- Budweiser, Bud Light, Miller Lite, Coors Light,
- Corona Extra, Heineken Lager

**~ NO HOST BAR ~**

- Call Brand \$8.50
- Premium Brands \$10.50
- Domestic Beer \$5.50
- Imported Beer \$6.50
- California (House) Wine \$7.00
- Cordials \$8.50/Glass
- Soft Drinks \$3.50
- Bottled/Mineral Waters \$3.50
- Fruit Juices \$3.50

**Premium Brand Includes:**

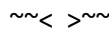
- Spirits
- Vodka, Grey Goose
- Gin, Bombay Sapphire
- Rum, Bacardi
- Tequila, Patron
- Blended Whiskey, Seagram's 7
- Bourbon, Jack Daniels
- Scotch, Johnny Walker Black Label

*Domestic & Imported Beers:*

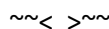
- Bud Light, Miller Lite, Michelob Ultra
- Blue Moon, Samuel

**~ HOST BAR~**

- Call Brand \$7.50
- Premium Brand \$10.00
- Domestic Beer \$5.00
- Imported Beer \$6.00
- California (House) Wine \$6.00
- Cordials \$7.50
- Soft Drinks \$3.50
- Bottled/Mineral Waters \$3.50
- Fruit Juices \$3.50



A Bartender Fee of \$150 applies for first 3 hours; An overtime charge of \$55 applies to each additional hour  
The Hotel will provide one Bartender for every 100 guests



The sale and service of alcoholic beverages are regulated by the State of California.  
As a Licensee, the Holiday Inn & Suites is responsible for the administration of the regulations.  
It is therefore a policy that alcoholic beverages may not be brought into the premises of the Holiday Inn & Suites, Oakland Airport.

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## AUDIO VISUAL PRICE LIST

LCD Package \$375  
Includes 8'x8' Screen, Connecting Cables and LCD Projector

Tripod 8'x8' Screen Package \$145  
Includes Connecting Cables; Tables for Projector, does not include Projector

Drop-Down 8'x8'Screen Package \$95  
Includes Connecting Cables, Tables for Projector, does not include Projector

TV/DVD Package (includes DVD Player) \$155

Overhead Projector Package \$125

Conference Speaker Phone \$135  
*\*Long-distance calls charged per standard rates*  
*\*Banquet Manager to provide Phone Extension*

Flipchart Packages includes Pad, Easel & Markers:  
Flipchart Package with self-adhesive Pads \$65  
Regular Flipchart Package \$45

Whiteboard 3'xs4' with Markers \$65

Boombox Speaker \$60

Power Speaker \$85

DVD Player \$65

Dance Floor \$150  
Standing Podium - Complimentary

Wired Microphone \$45

Wireless Lavalier \$135

Hand-held, Wireless Microphone \$135

House Sound Patch \$65

4 & 6 Channel Mixer \$55

8-Channel Mixer \$75

VGA Cable \$15

Extension Cord or Power Strip \$15

Video Splitter \$45

Remote Clicker \$45

Computer Adaptor \$45

Computer Audio \$45

Wi-Fi Access:  
1 to 10 Connections \$15 per device  
11 or more Connections \$155 per room

Poster Easel \$15

Laptop \$175

### Labor Fees:

Riser (4'x6') \$150

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