

Holiday Inn

AN IHG® HOTEL

Binghamton Downtown



Wedding Menu



2-8 Hawley Street, Binghamton NY 13901

Phone: 607-722-1212

Sales@HolidayInnBinghamton.com

THANK YOU FOR CONSIDERING HOLIDAY INN BINGHAMTON-DOWNTOWN

Your Wedding Reception Is Our Number One Priority!

Our passionate team has extensive years of experience in making your wedding reception memorable. We will work with you every step of the way from the day you say **YES** to Holiday Inn Binghamton-Downtown to the very last dance on your wedding night.

We look forward to making your dreams become a reality!

Please feel free to contact our team with any questions at 607-722-1212 or email us at sales@holidayinnbinghamton.com

Sincerely,

The Holiday Inn Binghamton-Downtown Sales and Catering Team

Holiday Inn Binghamton-Downtown
2-8 Hawley Street
Binghamton, NY 13901
Phone: 607-722-1212
Sales@holidayinnbinghamton.com

Let's Celebrate!

Wedding Packages – 50 Guest Minimum

Triple City Ballroom Accommodates up to 400 Guests

Carousel Ballroom Accommodates up to 140 Guests

Complimentary

- Reception Room Rental
- Suite for the Wedding Couple
- Personal Wedding Coordinator on the Day of your Reception
- Personal & intimate Cocktail Hour for Wedding Party
 - Champagne or Sparkling Grape Juice Toast
 - Cake Cutting Service
 - Choice of Linen & Napkin Color
 - Customized Layout in 2 or 3D
 - Wedding Menu Tasting

Discounted Overnight Hotel Rates for Wedding Guests

Chair Covers Fee Applies

Wedding Ceremony Fee Applies

Non-Refundable Deposit \$1500.00

Please Contact our Sales Department at 607-722-1212

Sales@holidayinnbinghamton.com

The Elite Buffet

Cocktail Hour and Dinner Reception , Four Hour Open House and Call Service
(2) Butlerved Hors D'oeuvres and Montage Display

Select Two

Bacon Wrapped Scallops with Spicy Dipping Sauce
Sesame Chicken Skewers with Dipping Sauce
Vegetable Eggrolls with Dipping Sauce
Stuffed Mushrooms-Choice of Spinach & Feta or Seafood
Caprese Bites
Shrimp Cocktail Shooters

Pork Potstickers
Vegetable Potstickers
Sushi-Vegetable or Crab
Mini Quiche
Spanakopita
Bruschetta

Montage Display

Assorted Domestic and Imported Cheeses, Fresh Garden Vegetables, Sliced Fresh Fruit, Cured Meats, Olives, Bread Sticks, Assorted Crackers and Dipping Sauces

Choice of Three Entrees

Chef's Signature Chicken Asiago

Boneless Chicken Breast Topped with Fresh Tomato Bruschetta and Asiago Cream Sauce

Deconstructed Chicken Cordon Bleu

Boneless Chicken Breast Coated with Savory Breading and Stuffed with Swiss Cheese and Diced Ham Blended with a Hint of Dijon Mustard

Grilled Petite Sliced Tenderloin

Grilled Marinated Beef Tenderloin thinly sliced with a Red Wine Demi-Glaze

Chef's Signature Stuffed Sole

Filet of Sole topped with Champagne Cream Sauce

Shrimp Scampi

Jumbo Tiger Shrimp Sautéed in Prosecco Wine, Fresh Herbs, Shaved Garlic and Finished with Butter

Ricotta, Mushroom or Spinach Ravioli (Select One)

With Truffle Cream Sauce or Fresh Herb Marinara



Gluten Free Options Available

The Elite Buffet Cont.

Please Select One Salad

Baby Field Greens with Fresh Garden Herb Vinaigrette

Classic Caesar Salad-Romaine Lettuce, Seasoned Croutons, Parmesan Cheese, Creamy Caesar Dressing

Spinach Market Salad- Baby Spinach, Crumbly Bleu, Cranberries, Raspberry Dressing

Please Select Two Sides

Chef's Signature Truffle Mashed Potatoes

Oven Roasted Potatoes

Rice Pilaf

Chef's Sautéed Brussel Sprouts in Bacon & Parmesan Cheese

French Green Beans Amandine

Roasted Garlic Vegetable Medley

Freshly Baked Rolls & Butter
Coffee Service

Gluten Free Options Available



\$80.00 PP



Platinum Elite Plated

Cocktail Hour and Dinner Reception-Four Hour Open House and Call Service
 (2) Butlerved Hors D'oeuvres and Montage Display

Select Two

- | | |
|---|--------------------------|
| Bacon Wrapped Scallops with Spicy Dipping Sauce | Pork Potstickers |
| Sesame Chicken Skewers with Dipping Sauce | Bruschetta |
| Vegetable Eggrolls with Dipping Sauce | Caprese Bites |
| Stuffed Mushrooms-choice of Spinach & Feta or Seafood | Mini Quiche |
| Vegetable Potstickers | Spanakopita |
| Sushi- Vegetable or Crab | Shrimp Cocktail Shooters |

Montage Display

Assorted Domestic and Imported Cheeses, Fresh Garden Vegetables, Sliced Fresh Fruit, Cured Meats, Olives, Bread Sticks, Assorted Crackers and Dipping Sauces

Select One Salad

- Baby Field Greens with Fresh Garden Herb Vinaigrette
- Classic Caesar Salad-Crisp Romaine Lettuce, Seasoned Croutons, Parmesan Cheese and Creamy Caesar Dressing
- Spinach Market Salad-Baby Spinach, Crumbly Bleu, Cranberries, Raspberry Dressing

Choice of Three Entrees

Chef's Signature Chicken Asiago-Boneless Chicken Breast Topped with Fresh Tomato Bruschetta and Asiago Cream Sauce

French Style Chicken-Boneless Breast of Chicken with Wing Drumette Lightly Sautéed with Butter and Herbs, Topped with Chef's Choice Sauce

Filet Mignon 8oz-with an Herb Pinot Wine Demi-Glace

Chef's Signature Seafood Stuffed Sole with Champagne Cream Sauce

Shrimp Scampi- Jumbo Tiger Shrimp Sautéed in Prosecco Wine, Fresh Herbs, Shaved Garlic and Finished with Butter

Greek Salmon-Oven Roasted Salmon Filet Stuffed with Spinach and Feta Cheese

Baked Rigatoni Mezzi- Shaved Bottarga, Broccolini, Roasted Garlic and Chianti Cream Sauce

Please Select One Starch

- Risotto
- Rice Pilaf
- Wild Rice
- Chef's Signature Truffle Mashed Potatoes

Please Select One Vegetable

- French Green Beans Amandine
- Parmesan Crusted Asparagus
- Roasted Garlic Vegetable medley

Freshly Baked Rolls with Butter
 Coffee Service

Gluten Free Options Available

\$75.00 PP

Gold Elite Plated

Cocktail Hour Open House and Call Service Dinner Reception, Cash Bar Four Hours
 Open & Call Service
 (2) Butlerved Hors D'oeuvres

Select Two

- | | |
|---|------------------|
| Bacon Wrapped Scallops with Spicy Dipping Sauce | Bruschetta |
| Sesame Chicken Skewers with Dipping Sauce | Pork Potstickers |
| Vegetable Egg Rolls with Dipping Sauce | Mini Quiche |
| Stuffed Mushrooms-choice of Spinach & Feta or Seafood | Spanakopita |
| Sushi- Vegetable or Crab | Caprese bites |
| Vegetable Potstickers | |
| Shrimp Cocktail Shooters | |

Please Select One Salad

- Baby Field Greens with Fresh Garden Herb Vinaigrette
- Classic Caesar Salad- Crisp Romaine Lettuce, Seasoned Croutons, Shaved Parmesan Cheese, Creamy Caesar Salad Dressing
- Caprese Salad- Sliced Roma Tomatoes, Mozzarella, Fresh Basil with Red Wine Balsamic Glaze

Please Select Two Entrees

- Rosemary Grilled Boneless Breast of Chicken**- Buttered 8oz. Chicken Breast dusted with Rosemary and Lemon Zest
- Classic Chicken Parmigiana**- Boneless Breast of Chicken with Italian Bread Crumbs, Fresh Tomato Sauce and Fresh Mozzarella
- Greek Stuffed Pork Filet**- Roasted Garlic, Spinach, Diced Tomato, Crumbled Feta Cheese
- Pepper Crusted London Broil**- Soy Sauce Sesame Oil and Fresh Ginger Marinated beef Lightly Coated with Butcher Cracked Black Pepper
- Broiled Haddock**- Broiled in a Lemon White Wine and Herb Sauce
- Four Cheese Ravioli** - with Fresh Herb Marinara Sauce

Please Select One Starch

- Classic Mashed Potatoes
- Herb Oven Roasted Potatoes
- Chef's Signature Truffle Mashed Potatoes

Please Select One Vegetable

- Honey Glazed Baby Carrots
- French Green Beans Amandine
- Vegetable Medley

Freshly Baked Rolls with Butter
 Coffee Service

Gluten Free Options Available

\$70.00 PP

The Club Plated

Cocktail Hour and Dinner Reception
Cash House and Call Bar Service
(1) Butlered Hors D'oeuvres

Select One

Sesame Chicken Skewers with Dipping Sauce
Vegetable Eggrolls with Dipping Sauce
Shrimp Dip with Crackers
Vegetable Potstickers

Bruschetta
Caprese Bites
Spanakopita
Pork Potstickers

Salad

Baby Field Greens with Fresh Garden Herb Vinaigrette

Please Select One Starch

Herb Oven Roasted Mashed Potatoes
Classic Mashed Potatoes
Rice Pilaf

Please Select One Vegetable

Honey Glazed Baby Carrots
French Green Beans Almandine
Vegetable Medley

Choice of One Entrée

Tri-Color Cheese Tortellini - with Fresh Herb Marinara Sauce

Bone-In Marinated Chicken Breast – Fresh Herb and Olive Oil Marinated Chicken Breast

Southern Fried Chicken with Gravy – Assorted Dark and White Meat Bone-In Chicken Dredged in Seasoned Flour and fried to a golden crisp.

BBQ Beef Brisket – Lightly Smoked and Slow Cooked until tender, brushed with Sweet & Smokey BBQ Sauce

Roasted Pork Loin- Boneless Pork Loin dry rubbed with Herbs & Spices, Oven roasted and served with Sautéed Granny Smith Apples

Smoked Gouda Macaroni & Cheese – Pasta dressed with Aged, Smoked Gouda Cheese. Topped with Panko Bread Crumbs and Oven Baked until golden

Broiled 6oz. Salmon Fillet – Lightly brined with Orange and Fresh Oregano. Oven Baked to a Medium Well

Freshly Baked Rolls with Butter
Coffee Service

Gluten Free Options Available

\$60.00 PP

Let's Celebrate!

Enhancements for Cocktail Hour or Dinner Additions

Additional Plated Service

Intermezzo Service (Lemon Sorbet) \$1.50 PP

Individual Pasta – Select One - Choice of Pasta (Penne or Gemelli) and Choice of Sauce (Marinara, Alfredo, Vodka Sauce)- \$3.00 PP

Bar Service

Upgrade to Call Bar Only \$10.00 PP

Upgrade to Premium Bar Only \$15.00 PP

Additional Hour House & Call \$5.00 PP Based on Guaranteed Count

The Club Bar Service Enhancements

One Hour Open House and Call Service \$20.00 PP

Two Hours Open House and Call Service \$26.00 PP

Three Hours Open House and Call Service \$32.00 PP

Four Hours Open House and Call Service \$38.00 PP

House Wine, Bottled Domestic Beer, Sodas and Juices

One Hour \$14.00 PP, Two Hours \$17.00 PP, Three Hours \$21.00 PP and
Four Hours \$26.00 PP

Sodas and Juices

One Hour \$6.00 PP, Two Hours \$7.00 PP, Three Hours \$8.00 PP and
Four Hours \$9.00 PP

Dollar Dance Service

We will tray and serve a liquor shot to your guests during your dollar dance.

Schnapps: Peppermint, Peach or Mixed Berry \$40.00 per bottle

Let's Celebrate

Stations-Cocktail Hour & Dinner Additions

South of the Border - \$11.50 Per Person

Seasoned Ground Beef, Roasted Chicken, Queso Blanco, Chopped Tomato, Avocado, Pico De Gallo, Mexican Cheese, Sour Cream, Mini Taco and Soft Tortillas

Mashed Potato Bar - \$15.00 Per Person

Whipped Mashed Potatoes, Bourbon Mashed Sweet Potatoes, Seasoned Potato Wedges Dipping's and Fixings: Whipped Butter (Garlic, Cinnamon, Regular), Ranch and Bleu Cheese Dressings, Nacho Cheese, Salsa, Guacamole, Sour Cream & Chives, Chili, Crispy Smoked & Honey Bacon, Shredded Cheese

Taste of Italy - \$12.00 Per Person

Penne or Gemelli (Select One)
Ricotta Ravioli, Spinach Ravioli or Sausage Ravioli (Select One)
Marinara, Pesto, Alfredo or Vodka Sauce (Select Two)
Red Pepper Flakes, Grated Parmesan, Petite Baguette

Leafy Greens - \$12.00 Per Person

Gourmet Greens, Spinach or Caesar
Toppings: Grape Tomatoes, Cucumbers, Diced Apples, Pecans, Sliced Mushrooms, Grated Parmesan Cheese, Crumbly Bleu, Crispy Bacon
Dressings: Bleu Cheese, Caesar, Poppy Seed or Creamy Italian
Petite Baguette, Rolls & Butter



Stations Require A Server Attendant Minimum of (2) Required,
\$25.00 Per Server Attendants Per Station

Let's Celebrate!

Additional Enhancements for Cocktail Hour or Dinner Addition

Hand Carved Stations

Slow Smoked Boneless Ham with a Cinnamon Honey Glaze

Served with Mini Rolls & Condiments

Market Price

Porcini Mushroom Dusted Beef Tenderloin, Grain Mustard

Served with Mini Rolls & Condiments

Market Price

Lavender-Honey Crusted Slow Roasted Prime Rib

Served with Mini Rolls & Condiments

Market Price

Sage Rubbed Turkey Breast

Served with Mini Rolls & Condiments

Market Price

* All Carving Stations Require a Chef Attendant at \$90.00 Each
and Limited to One Hour of Service



Let's Celebrate!

Dessert Selections

Venetian Display - \$11.00 Per Person

Elaborate Display of Italian Cookie Platters, Pastries, Eclairs, Cannoli's and Petit Fours

Cookie Platter - \$30.00 Per Table

Platters of Various Italian Cookies Prepared for Each Guest Table

Cookie Table Set-Up-Fee - \$100.00

Bring in your own Platters of Traditional Homemade Family Cookies

Chocolate Indulgence Station - \$18.00 Per Person

Assortment of Gourmet Chocolate covered Pretzel Rods, Chocolate covered Strawberries, and Chocolate covered Oreo cookies, Chocolate bark, and Truffles

Mini Cheesecake Station - \$18.00 Per Person

Toppings: Chocolate, Strawberries, Raspberries, Caramel and Whipped Cream

Coffee Station-\$60.00 Per Urn

Serves Approximately 50 Cups

Liqueurs May be Added for an Additional Fee

