

Congratulations on your engagement!

The Holiday Inn Wichita East I-35 is a beautiful 9 story high rise that features 198 deluxe guest rooms, indoor pool, whirlpool, fitness center, business center and large elegant ballroom and conference space.

The hotel is conveniently located in east Wichita at the corner of Rock & Kellogg (US 54/400), next to Towne East Square shopping mall. In addition the area also has numerous casual dining restaurants, including the Green Mill Restaurant & Bar, winner of over 35 awards.

With over 13,000 square feet of modern, flexible meeting space the Holiday Inn Wichita East I-35 can handle groups from up to 500.

All our Indoor Wedding Receptions include the following at no additional charge...

No Set Up or Clean Up Fees Tables, Chairs, Linens, China and Silverware Service, Professional Waitstaff, Wood Dance Floor, Elevated Head Table, Select Centerpieces, 10% off Rehearsal Dinner.

> Plus a Complimentary One Night Stay in one of our Suites for the Bride and Groom. (minimum number of guests will apply)

> > Call our Sales and Catering department for more information or to book your

H Holiday Inn AN IHG" HOTEL

Holiday Inn Wichita East I-35

49 South Rock Road, Wichita KS 67207 holidayinnwichita.com 316-686-7131









	Dimensions	Square Footage	Banquet Rounds	Classroom	Theatre	U-Shape
Grand Ballroom	59'x112'	6608	400	400	750	N/A
South Ballroom	59'x44'	2596	150	130	250	62
Center Ballroom	59'x28'	1652	100	80	130	42
North Ballroom	59'x40'	2360	150	130	250	62
Woods Rooms	26'x68'	1768	100	80	120	36
Oak Room	26'x34'	884	60	40	60	28
Pecan Room	26'x34'	884	60	40	60	28
Elm Room	25'x25'	625	40	28	40	18
Exec. Boardroom	26'x16'	416	N/A	N/A	N/A	N/A
Birch Room	25'x25'	625	40	28	40	18
Pine Room	25'x12'	300	20	12	16	9
Blue Cedars Terrace		6000	200	N/A	200	N/A



grand ballroom



Wedding Ceremony Packages for Blue Cedars Terrace

The Blue Cedars Terrace is 6,000 square feet of outdoor meeting space. Let us turn our outdoor venue into the wedding of your dreams.

All rental pricing includes indoor banquet space, in the event of inclement weather. Rental depends on the size of your wedding.

Outdoor Wedding for up to 300

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Holiday Inn[®]

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Reception Hour One Hour Open Bar featuring House Brands

Hors d'oeuvres

Domestic Cheese Tray with Fresh Fruit Garnish Fresh Vegetable Crudité with Dipping Sauce

Champagne Toast

House Champagne or Sparkling Apple Cider Toast

Buffet Dinner

Salad Selection Pre-Set Signature House Salad- Mixed Field Greens, Grape Tomatoes, Crisp Cucumber and Croutons. Drizzled with our Special Herb Vinaigrette. **Entree Selections** Select Two Grilled Chicken Supreme with Champagne Sauce, Herb Crusted Pork Loin with Demi-Glaze, London Broil with Cabernet Mushroom Sauce, Traditional Chicken Cordon Bleu with White Wine Sauce or Lemon Pepper Cod.

Starch Selections

Select Two

Wild Rice Pilaf, Garlic Mashed Potatoes, Oven Roasted Potatoes or Duchess Potatoes

Buffet Also Includes Fresh Seasonal Vegetables, Fresh Baked Bread with Herb Butter Iced Tea, Coffee and Decaffeinated Coffee

Wedding Cake

Includes Base Wedding Cake, Additional styles also available.

Deluxe Hotel Suite

Package includes one night stay in the Executive Suite Minimum of 100 guests

Also includes all room rental fees, custom uplighting and wood parquet dance floor.

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Enchanted Package includes all fees include

inted Package includes all fees including service charge. Sales tax is not included. Prices subject to change without notice.



Includes - Fresh baked bread with herbed butter and our Signature House Salad-Mixed field greens, grape tomatoes, crisp cucumber and croutons drizzled with our special herb vinaigrette. Plus coffee, decaffeinated coffee and iced tea.

Lemon Pepper Cod

Tender fillets of cod, seasoned with lemon pepper and served with wild rice pilaf and fresh seasonal vegetables.

Roasted Prime Rib of Beef

Generous portion of slow roasted Prime Rib served with creamy horseradish sauce and au jus. Accompanied by baked potato with sour cream, butter and fresh seasonal vegetables.

Pecan Crusted Salmon

Fresh Atlantic Salmon seasoned and topped with roasted pecans and glazed with orange butter sauce. Accompanied by wild rice pilaf and fresh seasonal vegetables.

Grilled Kansas City Strip Steak

A steak lovers favorite topped with maitre d' butter and fried onions. Accompanied by rosemary roasted red potatoes and fresh seasonal vegetables.

Chicken Florentine

dinners

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Stuffed chicken breast with creamy ricotta and spinach accompanied by wild rice pilaf and fresh seasonal vegetables.

Roasted Pork Loin Anglaise

Pork Loin rubbed with dijon mustard and brown sugar roasted then sliced and served with a champagne bur blanc sauce. Accompanied by apple stuffing and fresh seasonal vegetables.

Chicken Cordon Bleu

Chicken breast stuffed with smoked ham and Swiss cheese with white wine sauce. Accompanied by garlic red roasted potatoes and fresh seasonal vegetables.

Herb Encrusted Chicken

Herb encrusted chicken breast with a creamy chardonnay sauce. Accompanied by wild rice pilaf and fresh seasonal vegetables.

London Broil

Slow marinated Flank Steak served with a cabernet mushroom sauce. Accompanied with garlic mashed potatoes and fresh seasonal vegetables.

Duet Medley

A designer duet featuring your choice of two.

Petite Strip Steak • Grilled Shrimp Kabob Herb Encrusted Chicken • Roasted Pork Loin Anglaise Chicken Florentine • London Broil

rices are per person and do not include 20% service charge or state sales tax. Prices subject to change without notice.



Premier Dinner Buffets

Buffets Includes Fresh Baked Bread with Whipped Herbed Butter, Iced Tea, Water and Coffee Service.

> Salad Selections Mixed Greens with Chopped Cucumber and Choice of Two Dressings. Traditional Pasta Salad Tossed in a Zesty Italian Dressing

Entree Selections

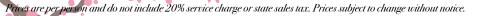
Herb Encrusted Chicken Chicken Florentine Grilled Chicken Supreme with Champagne Sauce Roast Turkey with Sage Dressing Chicken Teriyaki with Sliced Pineapples London Broil with Cabernet Sauce Sliced Roast Beef in a Rich Mushroom Sauce Lemon Pepper Baked Cod Roast Pork Anglaise

Choose Two Starches

Garlic Mashed Potatoes Mashed Potatoes with Country Gravy Wild Rice Pilaf Roasted Red Potatoes

> **Vegetable Selection** Fresh Vegetable Medley

dinner buffets





Hot Hors d'oeuvres

Savory Meatballs your choice of Sauces Savory BBQ, Sweet-N-Sour or Swedish Assorted Petite Quiche Lorraine, Bacon, Cheddar Cheese and Garden Vegetable Cheddar Cheese Stuffed Jalapeños Buffalo Chicken Tenders with Creamy Bleu Cheese Dip and Celery Chicken Fingers with choice of Ranch or Honey Mustard Dipping Sauce Crab Rangoon Dip with Fried Wonton Chips Creamy Spinach and Artichoke Dip served w/ Crostini Fried Green Beans with Chipotle Ranch Dipping Sauce

Fresh Vegetable Display with Cucumber Dill Dipping Sauce

Imported and Domestic Cheese Display with Crostini and Assorted Crackers

Fresh Season Fruit Display with Yogurt Dipping Sauce

Italian Trio Tray with Cubed Salami, Marinated Olives and Fresh Mozzarella

Cocktail Sandwiches thinly sliced Ham or Turkey on fresh baked cocktail rolls with dijonnaise sauce and leaf lettuce

Shrimp Display with Cocktail sauce

Butler Served Hors d'oeuvres

Italian Skewer of Cubed Salami, Fresh Mozzarella and Marinated Olives

Flaky Pastry Cups with Savory Sausage and Cheese

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Coastal Vineyards Chardonnay, White Zinfandel, Merlot and Cabernet

> **Cooks Champagne** Semi-Dry with crisp fruit flavors

Martini & Rossi Asti Champagne Sparkling wine with fruity and floral notes

> Mezzacorona Merlot Intense bouquet with dry flavor

Blackstone Merlot Rich fruit aromas with a ripe texture

J Lohr 7 Oaks Cabernet Generous aromas with a soft, plump texture

> **BV Century Cellars Cabernet** Velvety cabernet with fruity flavors

Kenwood Yulupa Zinfandel Fruity aromas followed by complex toffee, mocha and spicy notes

> Mezzacorona Pinot Grigio Complex ripe fruit notes with a fresh and elegant finish

> > **Kendall Jackson Chardonnay** Citrus notes with aromas of green apple and pear

Woodbridge Sauvignon Blanc Layers of delicious fruit flavors and a hint of fresh clover

Veramonte Sauvignon Blanc A heavy dose of citrus with richer flavors of stone fruit

J Lohr Riesling A pale, youthful yellow color with enticing fruit aromas

Bella Sera Moscato

Non-alcoholic sparkling Grape Juice

Other wines also available, ask for details

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WINE SELECTIONS



Call Brands Jim Beam, Canadian Club, Beefeaters, Smirnoff, Cuervo Gold, Bacardi Light, Dewars

Premium Brands Bombay Sapphire, Absolut, Belvedere, Cuervo 1800, Bacardi 151, Jack Daniels, Crown Royal and Glenfiddich

Wine By The Glass Chardonnay, White Zinfandel, Cabernet and Merlot

Domestic Bottled Beer Budweiser, Bud Light, Coors Light and Miller Lite

Specialty Bottled Beer Corona, Blue Moon, Samuel Adams, Boulevard

Soft Drinks and Juices

Coke, Diet Coke, Sprite, Orange Juice, Grapefruit Juice, Pineapple Juice, Tomato Juice, Club Soda

Keg of Craft Beer Boulevard Beer, Fat Tire, Blue Moon

Keg of Domestic Beer Budweiser, Bud Light, Miller Lite, Coors Light / approx. 125 servings

We recommend one bar for every 150 guests of drinking age.

Due to Kansas state liquor laws no beverages may be brought into or removed from any meeting room. The hotel reserves the right to require the use of security for events, please see your sales manager for details.



bar service



MENU SELECTION AND FOOD SERVICE

Your menu should be submitted to our Catering Office no later than 30 days prior to your scheduled event. Menu prices will not be guaranteed more than 90 days prior to your event. Any food or beverage served and consumed in the hotel function areas must be purchased and provided by the Holiday Inn Wichita. Food service shall be limited to 2 hours unless otherwise noted. Menu Prices are subject to change without notice and do not include 20% service charge or state sales tax unless otherwise noted.

GUARANTEED NUMBER OF GUESTS

Guarantees are required for all food and beverage events with pricing based per person. Preliminary guest count is due 10 days prior to event with final attendance must be confirmed 3 business days in advance of your event. If a guarantee is not received, your estimated number of guests will be considered your guarantee, and all charges will be made accordingly. This number is not subject to reduction. The hotel will set and prepare for 5% over your guarantee. The hotel will charge for either the actual number served or the guarantee, whichever is greater.

PAYMENT

Payment in full is required 3 business days prior to your function by credit card, cash or certified check. Non-Refundable 15% or \$750 minimum deposit is due upon receipt of signed contract. 75% of estimated balance is due 60 days prior to event.

RENTAL CHARGES

Room Rental charges vary according to size and specific times that the meeting rooms are being used.

MEETING ROOMS

The hotel reserves the right to assign and/or change banquet meeting space to accommodate each particular group. All events must end no later than 12:00 am. The hotel reserves the right to control the volume of music/entertainment.

SECURITY

The hotel will not be responsible before, during or after any function for lost, stolen, or damaged items. The hotel requires security for groups whose size, program or nature indicates such need. A hotel approved security agency must be used.

LIABILITY

The groups main contact or booking contact assumes all responsibilities for damages caused by the group leader, attendees or other persons associated with the event. The hotel reserves the right to exclude or eject any and all persons without liability. If at anytime the hotel feels that a function or event may cause damage to the hotel or it's guests, the hotel reserves the right to end such function.



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AUDIO VISUAL AND ENGINEERING

Audio-visual is available for all meeting rooms. Consult a catering representative as to any charges that may be assessed. Special engineering requirements, including electrical needs, must be specified to our catering department at least 3 business days in advance of your event.

DECORATIONS

The catering department will be happy to assist you with decorations. A set up fee may apply. All decorations must be approved in advance of your event. The hotel will not permit the affixing of anything to the walls, floors or ceiling with nails, staples or duct or carpet tape. Charges may apply for any damages caused. Custom colored napkins, table cloths and chair covers are available at an additional fee and must be ordered 30 days in advance.

CAKE CUTTING

Cake cutting service available for an additional fee.

CANCELLATION

Any advance deposits will be applied towards your cancellation fee in the event the group event is cancelled. In addition a cancellation fee as a percent of the estimated food, bar and room revenue will be due or retained as non-refundable based upon the following schedule.

120 days before the event date - 50% of estimated balance due 60 days before the event date - 75% of estimated balance due 30 days before the event date - 100% of estimated balance due

SIGNAGE

Signs may not be placed in the hotel lobby or outside the building. Please consult your Sales Manager for available options for additional signage. All signs must be professionally made, hand written signs may not be posted. Any placement of banners will be done by our Engineering Department.

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