



Holiday Inn
& Suites

Catering & Events

HOLIDAY INN & SUITES

HOUSTON KATY MILLS

25406 KATY MILLS PARKWAY, KATY TX 77494

P: 281-712-2363

E: SALES@HIKATYHOTEL.COM

WELCOME

To our Valued Guest,

Thank you for the opportunity to work with you. We know how important your event is, whether it be a special occasion, a meeting, or a celebration – we will be there every step of the way to ensure your event is a success.

We hope you find everything you are looking for in our catering menu. There are plenty of choices, but we are certainly willing to create a customized menu just for you and your event. Our talented experienced team is here to assist you.

Thank you again for making us a part of your plans and I look forward to speaking with you soon.

Sincerely,

Holiday Inn Catering Team

Apr2018

*All prices are per person unless otherwise stated
A 20% service charge and applicable state sales tax will be added to all audio/visual and meeting room arrangements
as well as an 18% gratuity on all food and beverages*

25406 Katy Mills Parkway, Katy TX 77494
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CONFERENCE MEETING PACKAGE

(Minimum guarantee of 20 guests)

Package Includes:

Continental Breakfast

Mid-morning Break

With Assorted Granola and Power Bars or Fresh Fruit Cups
Tea and Coffee Refresh

Boxed Lunch

Choose from a choice of Salads, Sandwiches, and Wraps
(all served with Chips, Pickles, Fruit and Cookie)

Afternoon Break

Your choice of Sweet Tooth, Tex-Mex, or Health Nut
Tea and Coffee Refresh

INCLUDES:

Meeting Room Rental

Fiber speed Wi-Fi

Pens & Note Pads

Iced Water Station

Coffee, Bottled Waters, Selection of Bigelow Teas and Assorted Soft Drinks

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EXECUTIVE MEETING PACKAGE

(Minimum guarantee of 20 guests)

Package Includes:

Hot Breakfast Buffet of Scrambled Eggs, Crispy Bacon or Sausage, Breakfast Potatoes
And a variety of Breakfast Breads

Mid-morning Break

With Assorted Whole Fruit, Granola and Power Bars
Tea and Coffee Refresh

Plated Lunch

Choice of Plated Lunch Menu
(additional \$5 for Filet Mignon)
or

Buffet Lunch

Choice of Lunch Buffet
(additional \$3 for Texan BBQ)

Afternoon Break

Choice of Afternoon Break
Tea and Coffee Refresh

INCLUDES:

Room Rental
Fiber speed Wi-Fi
Pens & Note Pads
Iced Water Station
Coffee, Bottled Waters, Selection of Bigelow Teas and Assorted Soft Drinks

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BREAKFAST

Breeze Continental

Freshly Baked Breakfast Breads to include Danish, Breads, Pastries, and Muffins
Display of Fresh Sliced Seasonal Fruits
Assorted Variety of Yoplait Fruit Yogurt
Selection of Chilled Fruit Juices
Regular and Decaffeinated Coffee
Assorted Flavored and Herbal Tea

Deluxe Continental

Quaker Oatmeal served with Raisins, Brown Sugar and Walnuts
Display of Fresh Sliced Seasonal Fruits
Assorted Freshly Baked Breakfast Breads to include Danish, Breads, Pastries, and Muffins
Assorted Bagels with Cream Cheese
Assorted Mini Parfaits
Selection of Chilled Fruit Juices
Regular and Decaffeinated Coffee
Assorted Flavored and Herbal Tea

Breakfast Buffet

ENTREE - Select Two

Scrambled Eggs with Sharp Cheddar Cheese
Scrambled Eggs with Sautéed Mushrooms, Sweet Peppers, and Mozzarella Cheese
Breakfast Wraps with Ham, Egg and Cheese and Sausage, Egg and Cheese
Buttermilk Pancakes served with Berry Compote, Maple Syrup and Whipped Cream
Golden Thick Cut French Toast served with Berry Compote, Maple Syrup and Whipped Cream

ACCOMPANIMENTS - Select One

Applewood Smoked Bacon, Homestyle Grits with Aged Cheddar Cheese
or
Sausage Links, or Turkey Bacon Breakfast Potatoes with Peppers and Onions

SERVED WITH

Selection of Chilled Fruit Juices, Seasonal Sliced Fruit and Berries
Freshly Brewed Coffees and Teas, Assorted Freshly Baked Breakfast Breads
Assorted Dry Cereals served with Whole And 2% Milk

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BREAKFAST ENHANCEMENTS

**Mix up your breakfast and add additional items
(additional fee applies)**

Homestyle Grits with Aged Cheddar Cheese

Quaker Oatmeal, Raisins, Brown Sugar, Walnuts

Buttermilk Biscuits with Sausage Gravy

Egg, Ham, and Cheese Croissant or Egg, Sausage, and Cheese Biscuit

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BREAK PACKAGES

Sweet Tooth

Freshly Baked Assorted Cookies
Double Fudge Brownies
Fresh Lemon Bars
Freshly Brewed Regular and Decaffeinated Coffee

Healthy & Natural

Freshly Cut Assorted Vegetables with creamy dipping sauce
Hummus served with Terra Veggie Chips
Assorted Dried Fruits, Nuts and Cheeses
Freshly Brewed Regular and Decaffeinated Coffee
Assorted Bigelow Teas and Iced Tea

Ballpark Afternoon

Assorted Candy Bars
Assorted Peanuts, Potato Chips and Trail Mix
Freshly Brewed Regular and Decaffeinated Coffee
Assorted Flavored Bigelow Teas and Iced Tea

Tex-Mex Afternoon

Chili Con Queso Dip and Layered Dip
Fire Roasted Salsa and Guacamole
Tri-Color Nachos
Freshly Brewed Regular and Decaffeinated Coffee
Assorted Flavored Bigelow Teas and Iced Tea

A-La-Carte Items

Assortment of Freshly Baked Breads, Pastries and Muffins	per dozen
Breakfast Sausage and Egg Burritos	per dozen
Sausage and Egg Biscuits	per dozen
Fresh Bagels with Cream Cheese	per dozen
Freshly Baked Chocolate Chip Cookies	per dozen
Double Fudge Brownies	per dozen
Lemon Bars	per dozen
Granola, Yogurt and Fruit Parfait Shooters	per dozen

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PLATED LUNCH

All Plated Lunches include Iced Water, Iced Tea, and Chef's Choice dessert

Deli Sandwich Special

Turkey, Ham, Chicken, Tuna Salad, or Roast Beef served on your choice of Hoagie, Croissant, Wrap or Whole Wheat Bread, Potato Chips, Pickle Spear, Whole Fruit, Cookie and Choice of Soft Drink.
May be served as Boxed Lunch

Cajun Bayou Pasta

Andouille Sausage and Chicken OR Andouille Sausage and Shrimp
Sliced Garlic Mushrooms, Sautéed in Olive Oil tossed with Linguine Pasta in a Tabasco Cream Sauce.
Topped with Fresh Tomatoes and Spinach

Roasted Pork Loin

Pork Loin topped with Caramelized Apples, Sautéed Spinach and Almond Honey
served with Sweet Potatoes

Sesame Crusted Pan Seared Salmon

Salmon Filet, Jasmine Rice and Cucumber Salad, topped with a Ginger Soy Bourblanc Sauce

Shrimp and Grits

Jumbo Grilled Shrimp served on a bed of smoked Cheese Grits

Lemon and Caper Chicken Piccata

Sautéed Chicken Breast with Lemon Caper Sauce served over Angel Hair Pasta

Grilled Herb Chicken Breast

Grilled Chicken Breast, sautéed Zucchini and Squash, served with Wild Rice

Asian Style Beef Sirloin

Sirloin with Mushroom and Onions in a Sweet Mango Teriyaki Sauce with Coconut Rice
and Sautéed Bok Choy

Petit Filet Mignon

A Grilled Petite 6oz. Filet Steak topped with Mushroom Demi-Glace, Grilled Asparagus
and Garlic Mashed Potatoes

Field Greens and Spinach Strawberry Salad

Baby Spinach, Sliced Strawberries, Crumbled Blue Cheese, Candied Pecans and Grilled Adobo Chicken.
Tossed in a Strawberry Honey Balsamic Vinaigrette

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LUNCH BUFFET

(Minimum of 20 people required for all Lunch Buffets)
All Buffets include Iced Water, Iced Tea, Coffee and Dessert

The Deli

House Salad with Choice of Dressings
Fresh Pasta Salad
Assortment of Sliced Deli Meats to Include Smoked Turkey, Roast Beef, Ham & Chicken Salad
Assorted Sliced Cheeses: American, Swiss and Pepper jack
Lettuce, Tomatoes, Pickles, Pepperoncini's and Red Onion
Assorted Spreads: Mayonnaise, Yellow and Dijon Mustard, with Pesto Mayo
Assorted Breads and Rolls: Wheat and White
Chef's Potato Chips
Chocolate Chip Cookies

Taste of Italy

Mixed Greens Salad with Tomatoes, Pepperoncini's, Croutons, Grated Parmesan Cheese
and Caesar Dressing
Chicken Parmesan Topped with Mozzarella, Parmesan and Provolone Cheese
Choice of Beef Lasagna or Penne Alfredo and Seasonal Vegetables
Garlic Bread
Chef's Choice of Dessert

Vegetarian Picnic

Balsamic Grilled Veggies: Zucchini, Squash, Portobello Mushrooms, Red Onion and Creole Tomatoes
Display of Assorted Cheeses
Assorted Hummus: Roasted Red Pepper & Roasted Garlic
Sun Dried Tomato and Spinach Wraps
Assorted Spreads: Mayo, Yellow and Dijon Mustard, & Pesto Mayonnaise
Served with Pita and Terra Chips
Chef's Choice Dessert

Mediterranean Inspiration

Greek Salad with Cucumbers, Tomatoes, Red Onions, Olives,
and Feta Cheese, Tossed in Oil and Vinegar
Traditional Hummus with Pita Chips, Assorted Grilled Vegetables, Spinach & Feta Spanakopita
Marinated Chicken and Beef Kabob, Sliced Assorted Meats
Pita Bread and Tzatziki Sauce
Assorted Baklavas

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Tex-Mex Adventure

House Salad with Jalapeno-Ranch Dressing
Marinated Beef and Chicken Fajitas with Grilled Onions and Peppers
Fresh Flour Tortillas, Spanish Rice and Black Beans
Guacamole, Fire Roasted Salsa, Tortilla Chips and Jalapeños
Lettuce, Tomatoes, Sour Cream and Grated Cheddar
Chef's choice of dessert

Texan BBQ

House Salad with Assorted Dressings
Sliced Smoked Beef Brisket and Grilled Chicken Breast
Potato Salad, Tangy Coleslaw and Ranch Style Beans
Zesty Barbecue Sauce and Pickled Jalapeño Peppers
Sliced Onions and Dill Pickles
Texas Toast and Cornbread Muffins
Pecan Pie

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DINNER BUFFET

(Minimum of 20 people required for all Dinner Buffets)

All buffets include iced water, iced tea and coffee

Taste of Italy

Classic Caesar Salad with, Croutons, Grated Parmesan Cheese and Caesar Dressing

Shrimp Scampi sautéed shrimp in white wine sauce

Chicken Parmesan Topped with Mozzarella, Parmesan and Provolone Cheese

Classic Lasagna

Seasonal Vegetables, Garlic Bread

Chef's Choice of Dessert

Vegetarian Table

Balsamic Grilled Veggies: Zucchini, Squash, Portobello Mushrooms, Red Onion and Creole Tomatoes

Orzo Spinach Soup

Display of Assorted Cheeses

Assorted Hummus: Roasted Red Pepper & Roasted Garlic

Sun Dried Tomato and Spinach Wraps

Assorted Spreads: Mayo, Yellow and Dijon Mustard, & Pesto Mayonnaise

Served with Pita and Terra Chips

Chef's Choice of Dessert

Tex-Mex Adventure

Mixed Green Salad with Tomatoes, Pepperoncini's, Croutons with Jalapeno-Ranch Dressing

Chicken Tortilla Soup

Marinated Beef and Chicken Fajitas with Grilled Onions and Peppers

Zesty Beef Enchiladas

Fresh Flour Tortillas, Spanish Rice and Black Beans

Guacamole, Fire Roasted Salsa, Tortilla Chips and Jalapeños

Lettuce, Tomatoes, Sour Cream and Grated Cheddar

Chef's choice of dessert

Texan BBQ

House Salad with Assorted Dressings

Sliced Smoked Beef Brisket and Grilled Chicken Breast

Potato Salad, Tangy Coleslaw and Ranch Style Beans

Zesty Barbecue Sauce and Pickled Jalapeño Peppers

Sliced Onions and Dill Pickles

Texas Toast and Cornbread Muffins

Pecan Pie

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PLATED DINNERS

All Plated Dinners are Served with Iced Water, Iced Tea, and Coffee, House Salad, Warm Dinner Rolls with Butter, and Chef's Choice of Dessert

Cajun Bayou Pasta

Andouille Sausage and Chicken OR Andouille Sausage and Shrimp
Sliced Garlic Mushrooms, Sautéed in Olive Oil tossed with Linguine Pasta in a Tabasco Cream Sauce.
Topped with Fresh Tomatoes and Spinach

Roasted Pork Loin

Pork Loin topped with Caramelized Apples, Sautéed Spinach and Almond Honey
served with Sweet Potatoes

Salmon Filet

Sesame Crusted Pan Seared Salmon, 6 oz., Jasmine Rice and Cucumber Salad,
topped with a Ginger Soy Bourblanc Sauce

Grilled Shrimp and Cheese Grits

Large Jumbo Grilled Shrimp served on top of our chef's special recipe of Smoked Cheese Grits

Grilled Herb Chicken Breast

Grilled Chicken Breast, sautéed Zucchini and Squash, served with Wild Rice

Lemon and Caper Chicken Piccata

Sautéed Chicken Breast with Lemon Caper Sauce served over Angel Hair Pasta

Asian Style Beef Sirloin

Beef Sirloin with Mushroom and Onions in a Sweet Mango Teriyaki Sauce with Coconut Rice
and Sautéed Bok Choy

Petite Filet Mignon

A Grilled Petite Filet 6oz. Steak topped with Mushroom Demi-Glace, Grilled Asparagus
and Garlic Mashed Potatoes

Field Greens and Spinach Strawberry Salad

Baby Spinach, Sliced Strawberries, Crumbled Blue Cheese, Candied Pecans
and Grilled Adobo Chicken. Tossed in a Strawberry Honey Balsamic Vinaigrette

Surf & Turf

Jumbo Grilled Shrimp Skewers, New York Strip Steak Grilled to Medium- Rare,
served with Long Grain Wild Rice and Seasonal Grilled Vegetables

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SPECIALTY DISPLAYS

All Specialty Displays and Stations are intended to be served with a minimum of 50 people

Fruit Display

Assortment of Seasonal Fresh Fruit

Gourmet Cheese Display

A Selection of Imported and Domestic Cheeses Served with Assorted Crackers and Bread

Mediterranean Display

Traditional, Garlic and Roasted Red Pepper Hummus Served with an Olive Display and Pita Chips

Vegetable Crudités

An Array of Fresh Seasonal Vegetables served with Gourmet Dips

Mexican Shrimp Cocktails

Boiled Gulf Shrimp, diced Avocado, Tomatoes, Red Onions, Jalapenos in a mild Salsa sauce. Garnished with Lime and Cilantro

SPECIALTY STATIONS

\$75 Chef Attendee fee applies (one per station)

Pasta Bar

Cooked to Order Bow Tie Pasta, Cheese Tortellini, and Linguine with Alfredo and Marinara Sauce Shrimp and Chicken, Green Peppers, Mushrooms, Garlic, Onion, and Spinach

Tenderloin of Beef

Black Pepper Crusted Tenderloin served with Bordelaise Sauce and Silver Dollar Rolls

Roasted Turkey Breast

Roasted Turkey with Cranberry Relish, Brown Gravy and Silver Dollar Rolls

Pork Loin

Herb-Crusted, Slow-Roasted Pork Loin Served with Au Jus and Brown Gravy and Silver Dollar Rolls with specialty sauces

Country Ham

Traditionally Flavored Ham, Hot Biscuits and Mustard

Prime Rib

Slow cooked prime Rib with horseradish sauce & a thyme au jus

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HORS D'OEUVRES

(Minimum guarantee of 50 guests)

Minimum of three selections to be passed out throughout the event for up to one hour

Sesame Tuna Bites with Wasabi Sauce
Parmesan Roasted Cherry Tomatoes
Smoked Salmon on a Cucumber Round
Marinated Grilled Vegetable Kabobs
Southwest Tortilla Pinwheels
Chicken Tenders with Sauce
Prosciutto Wrapped Asparagus Spears
Mini Crab Cakes with Sauce
Peeled Boiled Jumbo Shrimp
Crabmeat Stuffed Mushroom Caps
Assorted Finger Sandwiches
Chicken Quesadillas
Assorted Miniature Desserts
Pulled Pork Carnitas
Seasonal Fruit Kabobs
Beef or Chicken Kabobs
Tomato Bruschetta
Coconut Shrimp
Tapenade Bruschetta
Sesame Chicken Strips
Prosciutto and Melon Canape
Beef Wellington
Bacon Wrapped Shrimp

FOOD ALLERGY WARNING

Our kitchen uses eggs, milk, wheat, peanuts, soy (tofu) and tree nuts (walnuts, almonds, pine nuts, etc.) and others in many of our products. While an allergen may not be an ingredient in a specific product, please be advised that traces of these potential allergens may be present in any of our products. Please advise your server of your needs and we will do our best to make substitutions and or rework your selections to accommodate your needs.

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ALCOHOL PACKAGES

HOUSE

House Wine
Domestic Beers
Assorted Sodas
Bottled Water

\$ per person for 1st hour and \$+ per person for each additional hour

HOLIDAY INN PREFERRED BRANDS

Jack Daniel's
Crown Royal
Smirnoff
Bombay
J&B
Cruzan Light
Sauza Gold

\$ per person for 1st hour and \$+ per person for each additional hour

PREMIUM

Maker's Mark
Crown Royal
Grey Goose
Bombay Sapphire
Johnny Walker Black
Cruzan 9
Hornitos Reposado

\$ per person for 1st hour and \$+ per person for each additional hour

CASH BAR

\$100 per bartender for first three hours and \$25 per bartender for each additional hour
One Bartender per 75 guests is required

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AUDIO VISUAL & BANQUET ENHANCEMENTS

LCD Projector and 8 by 8-foot Screen

8 by 8-foot Screen

Flip Chart with Stand and Markers

Post it® Flip Chart with Stand and Markers

3'6" by 6' White Board with Markers

Polycom Speaker Phone

Wireless Handheld Microphone

Wireless Lavalier Microphone

Podium - Standing

Dance Floor

Personalized Name Cards

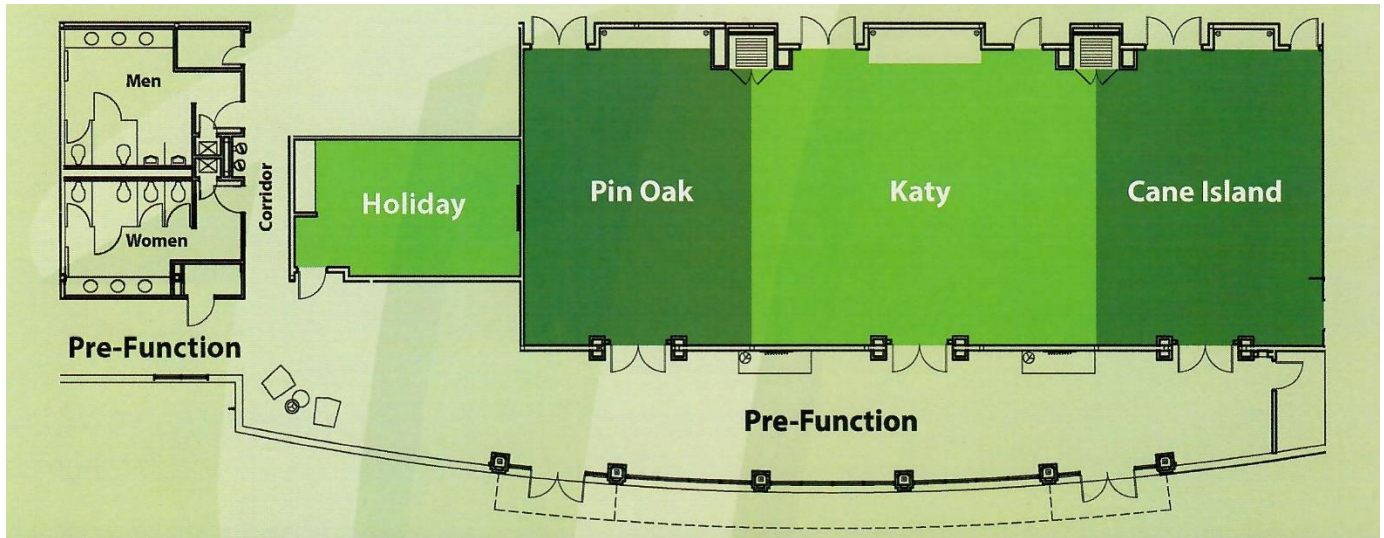
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CAPACITY

Room	Size	Room Dimensions	Ceiling	Theater	Class-room	Confer-ence	Banquet	Reception
Grand Ballroom	3,000 sq ft	33' x 90'	12'	272	132		162	350
Katy	1,300 sq ft	33' x 38'	12'	128	60		81	130
Pin Oak	850 sq ft	33' x 26'	12'	72	36	20	54	85
Cane Island	850 sq ft	33' x 26'	12'	72	36	20	54	85
Holiday Board Rm	400 sq ft	16' x 24'	11'			10		
Pre-Function	1,200 sq ft		11'					



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BANQUETS AND EVENTS POLICIES

BANQUET RENTAL FEE INCLUDES:

Public room use five-hour access, additional hours billed at an hourly rate. As a courtesy to our hotel guests, events must end at 1:00 A.M.

If Food and Beverage is purchased through the hotel, the following is included with your rental fee:

- China
- Flatware
- Glassware
- Tables and dining chairs
- Black and white linen napkins
- Preferred Guest Room Rates (based on availability)

DEPOSIT: A non-refundable deposit and a signed contract will be required to confirm your reservations. The remaining balance is due seven days prior to the event in the form of cash, check or credit card.

ALL DEPOSITS ARE NON-REFUNDABLE.

FUNCTION SPACE: Appropriate space has been reserved to accommodate the requirements of your group. Holiday Inn & Suites reserves the right to change event location to a more suitable room as deemed necessary. Space is rented on a five-hour basis. The engager agrees to occupy the banquet space per commencement and adjournment times contracted at the time of booking. Failure to abide by the contracted times will result in additional room rental and/or labor charges. Set up changes made the day of the event will be subject to a labor charge. The hotel management reserves the right to all hotel banquet space at all times to protect the safety and security of all hotel guests and property. Group agrees that it will not use any items in the function space that create any amplified noise, smell or visual effect such as disc jockeys, musicians, dry ice, confetti cannons, incense, or any other activity that might impact our hotel guests. Client agrees to pay any expenses incurred by Holiday Inn & Suites as a result of such activity, such as resetting smoke or fire alarms, unusual cleanup costs and guest complaints, a minimum of \$250.

FOOD AND BEVERAGE: Our Executive Chef has created menus to accommodate a multitude of events. We will gladly discuss custom menus upon request by appointment. Pricing and menu items are subject to change due to seasonal availability and must be confirmed by the sales and catering department. A food and beverage minimum may be required for your event. NO OUTSIDE FOOD AND/OR BEVERAGE WILL BE PERMITTED with the exception of licensed baked goods with a cake cutting fee of \$150, wine and champagne with a corkage fee of \$15 per bottle and sparkling cider corkage fee of \$5 per bottle. Any outside food or beverages will be confiscated, and penalties or charges may be incurred. If outside liquor is found, Holiday Inn & Suites reserves the right to immediately shut down event. The engager agrees to abide by all existing Federal, State and hotel rules governing the sales and consumption of alcoholic beverages.

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No refunds are given to events found to have outside liquor. NO FOOD OR BEVERAGE PROVIDED BY HOLIDAY INN & SUITES MAY BE REMOVED FROM THE PROPERTY. We will gladly set up a host or cash bar in your event space. This includes one bartender, set-up and breakdown. Current sales tax and gratuity will be applied to all beverage items.

FOOD TASTINGS: Complimentary taste panels may be arranged for up to four people and are scheduled at least two weeks in advance. Please contact our sales and catering department for available dates and times.

GUARANTEE: Menu choices are due fourteen days prior to event. A final count of the total number of attendees and banquet space diagram must be specified and guaranteed seven days prior to your event. This will be considered the guaranteed number of attendees for your event and will confirm the event room setup and food preparation required. A 10% margin will be factored into each food order to give room for additions to your final count. Any extra guests that are served will be billed after the event has ended.

LINEN: Black or White linen napkins are provided for your event. Other colors are available upon request for additional charges. Upgraded or specialty linen is also available, additional charges will apply. Please contact our sales and catering department for options.

DECORATIONS: Decorations are the responsibility of the engager and must meet the approval of management of the hotel as well as the city fire department. You are guaranteed up to two hours before your event for decorating. Additional time may be permitted depending on availability and additional fees will apply. The hotel will not permit the affixing to the walls, windows, floors or ceilings with nails, tacks, foam tape, staples and push pins. Contact our sales and catering department for confirmation of decorating times.

ENTERTAINMENT: Holiday Inn & Suites does not provide entertainment, although we will gladly provide you a preferred vendor list. Music is allowed between the hours of 6:00 P.M.–1:00 A.M. Music or other loud entertainment is not permitted in banquet rooms after 1:00 A.M. **The hotel reserves the right to limit volume during your event.** All vendors are welcomed to do a walk through to familiarize themselves with the property as well as any rules, policies or procedures the hotel may require. Please contact our sales and catering department for appointment times. Disc jockeys are responsible for their own equipment and will be given two hours to set up before the event. Smoke or fog machines are not allowed in banquet space. Client will be fined a minimum of \$250 damage control fee.

AUDIO/VISUAL: Holiday Inn & Suites will arrange rental of audiovisual equipment as special requests. Should you require any equipment, make request with sales department. Rush and/or labor charges may apply to any changes or additions to any rental items or set-up within 24 hours of the event.

REHEARSALS: Your room selection is subject to availability – Please ask our catering sales manager for scheduling.

PHOTOGRAPHY: Professional photography is allowed prior to the event date for contracted events. Rooms are subject to availability and must be scheduled in advance with our event manager.

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SECURITY: Holiday Inn & Suites accepts no responsibility for any personal items left on the property, nor does the hotel accept responsibility for rental items or vendor equipment. The hotel reserves the right to require additional security based upon the nature of the group, history and level of supervision. Loitering is not accepted while on the hotel property. Guests are prohibited from smoking in the banquet room.

INSURANCE: The engager agrees to indemnify and hold harmless Holiday Inn & Suites management and staff from claims resulting from the actions of the engager and his/her agents, attendees and/or vendors. In addition, the engager agrees to pay the hotel for any and all damages arising from the occupancy and use of facilities by engager, guests or vendors.

PAYMENTS: Cash, cashier's or organization check, or credit cards are acceptable forms of payment. 50% of balance must be paid at the half way point to the event. 75% of balance must be paid at 3/4 point to the event. Said payment dates will be listed in the rental agreement. Balance will be due in full no less than seven days prior to your scheduled event. Should you cancel your event, DEPOSITS ARE NON-REFUNDABLE. In the event you cancel within seven business days of your scheduled function you will be charged for 50% of the minimum guarantee.

NON-PERFORMANCE: The Hotel is not liable for non- performance of agreed event when such non-performance is caused, entirely or in part, by labor dispute or strike, accident, government regulation or restriction of travel, riots, national emergencies, acts of God and other causes, whether specified herein or not, which are beyond the reasonable control of the hotel.

Please call, our catering sales manager at (281) 712 2363 to reserve your space today!

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as well as an 18% gratuity on all food and beverages*

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