



Holiday Inn

A blurred background image showing a banquet hall with round tables covered in white cloths, set with glassware and silverware. A large floral centerpiece is visible on the right side of the frame.

**Auburn Finger Lakes
Conference Center &
Banquet Menus**

75 North Street | Auburn, NY 13021 | P: 315.253.4531 | F: 315.253.7480

Continental Breakfast

\$11 per person

Sliced Fresh Fruit Display with Yogurt Dip
Assorted Mini Muffins
Freshly Baked Scones
Freshly Brewed Coffee, Decaffeinated Coffee & Hot Tea
Assorted Fruit Juices

Cayuga Breakfast Buffet

\$16 per person (Minimum of 20 people)

Sliced Fresh Fruit Display with Yogurt Dip
Assortment of Breakfast Pastries
Scrambled Eggs
French Toast with Warm Maple Syrup
Home Fried Potatoes
Choice of One:
Bacon, Sausage Links, Sliced Ham
Assorted Fruit Juices
Freshly Brewed Coffee, Decaffeinated Coffee & Hot Tea

Add on: Sausage Gravy with Biscuits \$2 per person

Keuka Brunch Buffet

\$25 per person

Freshly Baked Scones
Sliced Fresh Fruit Display with Yogurt Dip

Scrambled Eggs

French Toast Bake

Sausage Links, bacon or Patties

Garden Green Salad
Sundried Tomato Pasta

Choice of One Entree:

Open Faced Chicken Cordon Bleu

Baked Rosemary Chicken

Sliced Pork Loin

Sliced Roast Sirloin with Au Jus

Seasonal Fresh Vegetable

Roasted New Potatoes or Rice Pilaf

Warm Rolls with Butter

Assorted Fruit Juices

Freshly Brewed Coffee, Decaffeinated Coffee & Hot Tea

Enhancements:

Omelet Station \$5 per person

Bloody Mary or Mimosa Bar \$10 per person



Build Your Own AM Break

\$8 per person

Choice of Three:

Bagels with Cream Cheese
Assorted Mini Muffins
Freshly Baked Scones
Fresh Danish
Sliced Fresh Fruit

Freshly Brewed Coffee, Decaffeinated Coffee & Hot Tea
Assorted Fruit Juices

Breakfast Pizza

\$35 Sheet/ \$20 Half Sheet

Egg & Cheese

Additional Toppings (\$2.00ea): Broccoli, Mushrooms, Peppers, Sausage, Bacon, Ham

A La Carte Options

Strawberry Shortcake Station \$6 per person

Freshly Baked Scones-\$15 per Dozen

Whole Fresh Fruit-\$16 per Dozen

Brownies-\$18 per Dozen

Mini Danish or Mini Muffins-\$15 per Dozen

Assorted Fresh Baked Cookies-\$15 per Dozen

Sliced Fresh Fruit Display-\$3 per person -Minimum 20ppl

Imported & Domestic Cheese Display-\$10 per person

Fresh Vegetable Display w/ Seasonal Dip-\$3 per person - Minimum 20ppl

Beverage Service

Unlimited Pitchers of Soda-\$5 per person

Orange,Cranberry or Apple Juice- \$10 per Carafe

Hot Chocolate with Marshmallows-\$25 per Gallon

Freshly Brewed Coffee/ Decaf Coffee-\$25 per Gallon

Assorted Canned Sodas/Bottle Water-\$1.50 each

Boxed Lunches

\$13 per person

Choice of:

Oven Roasted Turkey & American Cheese on Wheat Bread

Black Angus Roast Beef & Cheddar Cheese on Rye Bread

Baked Ham & Swiss Cheese on a Potato Roll

Lettuce, Tomato, Pickle on the Side

Served with Mayonnaise, Mustard, Utensil Packet, Individual Bag of Chips, Fresh Baked Cookie, Canned Soda or Bottled Water

Afternoon Breaks

Fiesta Break

Tri Colored Tortilla Chips with
Nacho Cheese Sauce, Guacamole,
Pico de Gallo
Pitchers of Iced Tea & Lemonade
\$8 per person

Ball Park - Pick 2

Popcorn
Roasted Nuts
Cracker Jax
Hot Items:
Pretzel Bites w Spicy Mustard
Pigs in Blanket
\$10 per person

Healthy Snack

Fresh Vegetables with Ranch Dip
Assorted Cheese and Crackers
Freshly Sliced Fruit
Pitchers of Iced Tea & Lemonade
\$8 per person

Sweet Treat - Pick 2

Cookies
Brownies
Blondie Bars
Cupcakes
Served with White & Chocolate Milk
\$8 per person

Ice Cream Sundae Bar W/ Toppings
(Minimum 20)

\$9 per person

Yogurt Bar W/Toppings

\$7 per person

Soup & Salad Combo

\$15 per person

Choose Two Soups:

Boston or Manhattan or Clam Chowder

Potato Corn Chowder

Tomato Basil Bisque

*

Chicken Vegetable

Beef Vegetable

Vegetable

*

Chili

(\$3 Upcharge for Three Soups)

Salad Bar

Croutons, Bacon/Ham, Cheese, Cucumbers, Tomato, Carrots, Celery, Onions,

2 Dressings

Assorted Rustic Breads

The Corner Deli Lunch Buffet

\$17 per person

Choose Two Salads:

Garden Green Salad, Italian Pasta Salad, Cole Slaw or Potato Salad

Black Angus Roast Beef, Oven Roasted Turkey, Genoa Hard Salami and Baked Ham
A Variety of Sliced Cheeses, Leaf Lettuce, Sliced Tomatoes, Sliced Red Onion, Pickle Spears,

Mayonnaise & Mustard, Assortment of Breads and Rolls

Assortment of Chips or Pretzels

Freshly Brewed Coffee, Decaffeinated Coffee & Hot Tea

Pitchers of Iced Tea and Lemonade

Soup - \$3 Upcharge

South of the Border

\$21 per person - (Minimum of 20 People)

Make Your Own

Seasoned Taco Meat, Shredded Chicken,
Shredded Lettuce, Diced Tomatoes & Red Onion,
Shredded Cheddar Cheese, Sour Cream, Pico de Gallo,
Guacamole, Hard Taco Shells & Flour Tortillas

Spanish Rice, Black Beans

Freshly Brewed Coffee, Decaffeinated Coffee & Hot Tea
Pitchers of Limeade or Virgin Pomegranate Iced Tea

Taste of Italy Buffet

\$21 per person-Pick 2 \$25 per person -Pick 3
(Minimum of 20 people)

Traditional Caesar Salad

Homemade Meatballs in Marinara Sauce
Chicken Parmesan

Cheese Tortellini Tossed in Creamy Alfredo
Chef's choice pasta with marinara sauce
Sautéed Italian Vegetables

Italian Bread with Roasted Garlic Butter

Freshly Brewed Coffee, Decaffeinated Coffee & Hot Tea Pitchers of Iced Tea and Lemonade

Italian Dessert Upcharge \$3 per person. Tiramisu, Cannoli or Zeppole

Summer BBQ

\$21 per person-Pick 1 (Minimum of 20 People)

\$24 per person-Pick 2 (Minimum of 20 People)

Homemade
Potato Salad
Cole Slaw

Golden BBQ Chicken
Pulled Pork with Silver Dollar Rolls
Homemade Mac & Cheese

Baked Beans
Southwest Corn
Corn Bread

Freshly Brewed Coffee, Decaffeinated Coffee & Hot Tea
Pitchers of Iced Tea and Lemonade

Chef's Executive Buffet

\$23 per person (Minimum of 20 people)

Garden Green Salad

Choose 2 Entrees:

(Work with the Chef to Discuss Special Options on How You Would Like Your Entree Prepared)

Choose From: Beef, Chicken, Pork or Pasta

Choose Your Starch: Rice Pilaf, Chef's Choice of Potato

Seasonal Fresh Vegetable

Warm Rolls with Butter

Freshly Brewed Coffee, Decaffeinated Coffee & Hot Tea, Pitchers of Iced Tea and Lemonade

Seneca Dinner Buffet

\$32 per person (Minimum of 20 people)

Choice of Two Salads:

Garden Green Salad

Traditional Caesar Salad

Fresh Fruit Salad

Entrees:

Choose two for your Guests

Chicken Tuscany

Herb Roasted, Boneless Chicken Breast

Herb Roasted Turkey

With Stuffing and Cranberry Chutney

Baked Tilapia

Served with White Wine Caper Sauce

Heartland Pot Roast

Topped with Roasted Vegetables & Pan Sauce

Sliced Roasted Sirloin

In Rosemary Au Jus

Chef's Famous Chicken Riggies

Open Grilled Salmon

Topped with Lemon Dill Sauce

Chicken Marsala

Topped with Mushroom Marsala Wine Sauce

Herb Roasted Pork Loin

Topped with Mango Apple Chutney

Choice of Two (Starch)

Roasted New Potatoes

Mashed Potatoes

Rice Pilaf

Pasta Aglio E Dio

Assorted Seasonal Vegetables

Warm Rolls with Butter

Chef's Choice of Assorted Desserts

Freshly Brewed Coffee, Decaffeinated Coffee & Hot Tea

Plated Dinner Entrees

**All Dinners Served with Chef's Choice of Starch and Vegetable, Warm Rolls with Butter,
Freshly Brewed Coffee, Decaffeinated Coffee & Hot Tea**

Choose One for your Guests:

Garden Green Salad with Tomatoes, Cucumbers and Croutons

Or

Traditional Caesar Salad with Baked Croutons and Shaved Parmesan Cheese

Please Choose up to Two for your Guests:

Roast Pork Loin-\$31

Topped with Mango Apple Chutney

Chicken Marsala-\$30

Breast of Chicken Served with Mushroom Marsala Wine Sauce

Bacon Wrapped Pork Loin-\$33

Served with Mustard Cream Sauce

Peppered Flank Steak-\$35

Served with a Chimichurri Sauce

10Oz. Roasted Prime Rib-\$37

Served with Au Jus

4Oz. Filet Mignon with 3 Large Grilled Shrimp-\$40

Topped with a Creamy Peppercorn Sauce

Once Grilled Filet of Salmon-\$32

Seared Salmon Topped with Cilantro Lime Sauce

Parmesan Crusted Tilapia-\$30

Baked in Lemon Herb Pan Sauce

Chef's Famous Chicken Riggies-\$31

Open Faced Chicken Cordon Bleu-\$33

***Chef's Choice Dessert Included**

***Other Vegetarian Options Available**

Hors D' Oeuvres Stationary Displays

Farmer's Market and Cheese Display (Serves 100)
Imported and Domestic Cheeses, Fresh Vegetables,
Assorted Dips, with Crackers and Crostini
\$250

Tapas Bar (Serves 100)
Traditional Tomato/ Basil, Olive Green Tapenade, Roasted Red Pepper and Artichoke
Served with Assorted Crostini
\$175

Vegetable Crudités (Serves 100)
Seasonal Vegetables with House Made Ranch Dressing
\$175

Baked Brie Wheel
\$5 per person

Strawberry Balsamic
Topped with Sliced Almonds

Cranberry Apricot
Topped with Bacon Crumbles

Passed Hors D' Oeuvres
Per 100 Pieces

Caprese Kabobs
\$200

Seafood Stuffed Pastries
\$175

Crème Faiche & Caviar Tartlets
\$175

Stuffed Mushroom Caps
\$200

Coconut Fried Shrimp
\$250

**Mini Crab Cakes with
Old Bay Roulade**
\$250

Shredded Brussel Sprouts over Ricotta Toast
\$150

Bacon Wrapped Scallops
\$275

Cocktail Meatballs
(Bourbon, Italian or Swedish)
\$175

Cocktail Franks in Puff Pastry
\$100

Bleu Cheese & Steak Crostini
\$250

Shrimp Cocktail
\$250

Chicken or Beef Teriyaki Skewers
\$175/Chicken, \$200Beef

Chef- Manned Stations

(Minimum of 50 people)

Prices below reflect the station as an add-on to a buffet package.

Stand alone stations without buffet is \$1 additional per person.

Carving Station

\$50 Carving Fee Applies

Honey Port Country Ham

Served with Creole Mustard

\$9 per person

Prime Rib

Rosemary & Garlic Crusted Served
with Creamy Chive Horseradish

\$13 per person

Herb Crusted Turkey

Served with Cranberry Chutney

\$8 per person

Pork Loin

Served with Seasonal Fruit Chutney

\$8 per person

Pasta Station

Served with Fresh Baked Sliced Bread with Butter

Choose your pasta, your sauce and toppings while chef sauté's it up

3 Style Pastas with Pesto, Alfredo, Marinara, or Vodka Sauce

Toppings to add: Onions, Tomatoes, Peppers, Spinach, Homemade Meatballs, Sausage or Chicken

\$8 per person

Self -Serve Stations:

Nacho Fries Station

Creamy nacho cheese, bacon, Pico de Gallo, sour cream and guacamole

\$8 per person

Chicken Bar

Fresh Chicken Wings, Seasoned, Baked & Fried, tossed in Sauce

Served with Ranch, Blue Cheese, Celery & Carrots

Buffalo, BBQ, and Siracha Honey Sauces

\$12 per person

Add Hand Breaded Chicken Fingers \$1 per person

Sheet Pizza

Full Sheet \$25

\$2 a topping

Dessert Station

Chocolate Covered Strawberries, Assorted Mini Cream Puffs, Éclairs and Cannoli's,

Assorted Mini Cheesecakes and Brownie Bites

\$12 per person

Beverage Options Open Bars

House Select

Juice and Mixers: Vodka, Gin, Rum, Tequila, Triple Sec, House Wine Varieties, Beer: 2 Domestic and 1 Import

Minimum 2 hours: \$20 per person

3 hours: \$23 per person

4 hours: \$25 per person

Premium Brands:

New Amsterdam Vodka and Gin, Dewar's Scotch, Jack Daniels, Captain Morgan's Spiced Rum, Bacardi Rum, Jose Cuervo Tequila, wine selections from Callocoa Winery,

Beer: 2 Domestic and 1 Import

Minimum 2 hours: \$22 per person

3 hours: \$25 per person

4 hours: \$27 per person

House Beer, Wine, Soda Bar

Beer: 2 Domestic and 1 Import

Minimum 2 hours: \$15 per person

3 hours: \$18 per person

4 hours: \$21 per person

Beer Selections Budweiser, Bud Light, Labatt Blue, Labatt Blue Light, Coors Light, Heineken or Corona

(Other Selections are available upon request, an Additional Fee may be incurred)

Under 21- \$6.00 per person

Host Bars

Based on Consumption (per Drink)

House Select.....	\$5.00
Premium Brands.....	\$6.00
House Wine.....	\$6.00
Domestic Beer.....	\$4.00
Imported Beer.....	\$5.00
Soda.....	\$2.00
Juice.....	\$2.00

Cash Bars

Guest Purchases Own Drink

House Select.....	\$6.00*
Premium Brands.....	\$7.00*
House Wine.....	\$7.00*
Domestic Beer.....	\$5.00*
Imported Beer.....	\$6.00*
Soda.....	\$2.00*
Juice.....	\$2.00*

Cash Bar Set Up Fee of \$175

Host Bar and Cash Bar: Minimum of \$500 Total Beverage Required

*8% NYS Sales Tax Included on Cash Bar Pricing

Champagne Toast

\$2 per person

Mimosa Bar

4 varieties of Orange, Pineapple, Orange Mango and Cranberry Mimosas served with a sliced fruit for each flavor.

\$25 per Carafe (minimum 2 per order) Serves 5

Non Alcoholic Juice: \$10 per Carafe

Bloody Mary Bar

\$25 per Carafe (Serves 5)

Kir Royal

\$25 per Carafe (Serves 5)

Holiday Inn Auburn Policies and Procedures

ADMINISTRATIVE FEE & APPLICABLE TAXES

Administrative Fee – The Holiday Inn Auburn Hotel charges a 15% gratuity and a 5% Administrative Fee on all food and beverage prices listed in our Special Events Menus, Banquet Event Orders, Room and Catering Contracts which are ordered, prepared and served through our Sales, Catering & Special Events (Banquets) Departments. The gratuity is paid to employees providing a service to our guests. The administrative fee is a charge for the administration of the event (i.e. banquet, special function, package deals) and is not a gratuity and will not be distributed as gratuities to the employees who provided service to the guests. The gratuity and administrative fee also applies to meeting space and AV prices, with or without food and beverage as part of the function.

APPLICABLE TAXES – All food and beverage, as well as meeting space, AV or other special services, and items provided by the Hotel and the Administrative Fee are also subject to applicable Sales Tax. Current sales tax is 8%.

Deposits

A Non-Refundable Deposit will be due at the time of booking to confirm your event on a definite basis. This will be applied to the final balance due.

Final payment is due at the conclusion of the event. Holiday Inn Auburn accepts all major credit cards, cash, cashier's check and money order. No personal checks will be accepted after (30) days prior to the event date.

Guarantees

For all events with Food and Beverage, a guarantee of anticipated number of guests will be due (10) business days prior to the event. The final guarantee which will be due (5) days prior to the event, will be the number you will be charged for even if fewer guests attend.

The Holiday Inn Auburn will be prepared to serve the final guarantee plus 5% over. The event account will be billed for the final guarantee or the actual number of guests in attendance, whichever is greater. Plated Dinners will require a count for each entrée type along with Place Cards to designate the entrée ordered.

Policies

The Holiday Inn Auburn is a full service facility and therefore does not allow Outside Catering. For your safety, no Food or Beverage is to be taken off property.

The Holiday Inn Auburn cannot assume responsibility for any personal property or equipment. Liability for damage to the premises will be charged accordingly.

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