

Included With Your Wedding Deposit

Set Up

- Head table on risers
- Guest book table
- Cocktail tables
- Cake table
- Punch service
- Curved gift tables
- Reserved tables with number holders and reserved signs
- Table for DJ or stage for the band
- Dance floor
- Security
- Bars with bartenders

Linens

- Skirting for specialty tables, table linens and linen napkins available in black or white

Decor

- 12x12 square mirror tiles with up to 4 votive candles
- Square or round pebble plates with up to 4 votive candles
- 3 different size vases with up to 4 votive candles

A/V

- Screen
- LCD projector
- Hand held microphone

Complimentary Items

- Suite for the bride and groom for the night of your wedding reception
- Two room nights for you or your guests
- Champagne for the head table
- Late night snack
- Room block for guests and group link to aid in making reservations
- Room to hold your gift opening the next day

Additional Items you may Request – Not included in the deposit

- Cake Service - \$100.00
- Back drop for the head table with lights - \$200.00
- Chair Covers - \$5.00 per chair includes sash
- Table runners - \$3.00 a sash
- Up lighting - \$10 per light
- Lighted trees (set of 3) - \$75.00

Friday Night Wedding Package

Have your wedding on a Friday and receive the following complimentary benefits!

- Champagne Toast for you and your guests • Punch served throughout social • Cake Cutting Service • Rolls, Juice & Coffee to be served at gift opening *up to 35 guests*

Room Rental Information

Banquet Rooms	Seats Approx.	Facility Fee	Min. Food & Beverage	Deposit Required
Great Hall	600 Guests	\$1500	\$10000	\$4000
3/4 Great Hall	500 Guests	\$1000	\$8000	\$3000
1/2 Great Hall	300 Guests	\$750	\$5000	\$2000
Harvest	250 Guests	\$750	\$5000	\$2000
3/4 Harvest Hall	150 Guests	\$600	\$3750	\$1500
1/2 Harvest Hall	100 Guests	\$500	\$2500	\$1000
Dakota Hall	100 Guests	\$500	\$2500	\$1000

Policies & Information

Cleaning and Damage Deposit

- \$500.00 of the initial deposit shall be retained as a Cleaning and Damage Deposit to be returned after the event
- If excessive cleaning is needed or damage occurs the deposit will be retained by the Holiday Inn
- Cleaning will be deemed excessive by management

Bar Service Information

- ND law prohibits the service of alcoholic beverages to persons less than 21 years of age
- Prevailing liquor tax rate will apply
- Beverages are not to leave the premises
- No outside alcohol may be brought into the facilities
- Last call at 1:30am, Event ends at 2:00am

Meal Counts and Guarantees

- Menu selections must be submitted no later than 2 weeks prior to your function.
- A guaranteed number of guests must be received no later than 5:00 pm three business days prior to your function

Description of Service Charge

A charge of 20% of the food and beverage total will be added to your bill of which 15% will be fully distributed to hotel staff and 5% will be retained by the hotel as an administrative fee. This administrative fee is not a gratuity and is the property of the hotel to cover discretionary costs. This charge is separate of any local or state sales tax incurred.

Dream. Create. Experience.



Weddings

 Holiday Inn

3803 13th Avenue South • Fargo, ND 58103 | Tel: 701-277-7306 | fargohi.com

Hors d'Oeuvres Menu

***These options are a good choice if you prefer a casual dinner. (Priced per person)**

Option #1 \$26
Assorted Cocktail Sandwiches, Barbecued Meatballs, Chicken Strips w/sweet & sour sauce, Sweet Bacon, Smoked Salmon, Seasonal Fresh Fruit, Fresh Vegetables & Dip, Cheese & Crackers and Bruschetta

Option #2 \$25
Breaded Chicken Wings w/sauce choice, Egg Rolls, Deviled Eggs, Layered Taco Dip Tray with Chips, Sweet Bacon, Seasonal Fresh Fruit, Deli Meat & Cheese Tray w/Crackers

Social Starters

Hors d'oeuvres are priced at a cost per fifty (50) pieces unless otherwise noted

Fancy Rollups \$85
Individual tortilla rollups containing deli meats and flavored cream cheese

Firecracker Shrimp \$85
Covered in a red chili Asian sauce.

Crab & Artichoke Dip \$82
Creamy crab and artichoke dip with a hint of spicy cayenne pepper, served with garlic crostini.

Deviled Eggs \$90
Traditional stuffed Deviled eggs

Hors d'Oeuvres Platters

Platters are designed for 40-50 guests unless otherwise noted

Deli Meat, Cheeses, & Crackers \$135
A combination of deli-meats including: honey ham, roast beef, smoked turkey, gourmet sliced and wedged cheese and flavored crackers
½ Order for \$75

Imported and Domestic Cheese Display with Artisan Crackers. \$105
½ Order for \$55

Seasonal Fresh Fruit Tray \$110
An arrangement of the season's best fruit
1/2 Order for \$65

Fresh Vegetables & Dip \$90
Choose either seasonal fresh or grilled vegetables served with ranch or bleu cheese dressing
½ Order for \$50

Dip Sensations \$93
Your choice of a layered taco, buffalo chicken or crab dip tray. All are layered with cream cheese, shredded cheese, lettuce and accompanying sauce. The taco dip and buffalo chicken are served with tortilla chips and the crab dip is served with flavored crackers

Smoked Salmon \$190
Delicious smoked salmon dressed special for the occasion.
Serves approximately 100 people

Wedding Entrees

Sirloin Steak & Chicken Combination \$34
Sirloin steak (6 oz.) paired with your choice of Chicken Veronique, Chicken Chardonnay or Chicken Piccata

Steak & Seafood Combination \$37
Sirloin steak (6 oz.), breaded or broiled shrimp, or filet of walleye

Top Sirloin Steak \$26
Broiled and seasoned with our own Holiday Inn seasoning
Add Portabella Mushrooms or a Boursin cheese sauce for an additional \$2

Steak Oscar \$29
Filet mignon topped with crab meat, asparagus and Béarnaise sauce

Grilled Salmon \$26
6 oz. farm raised salmon filet with a lemon caper cream sauce

Walleye Your Way \$29
Breaded, Broiled or Parmesan Crusted, served with tartar sauce

Chicken Oscar \$26
Grilled chicken breast topped with crab meat, asparagus and Béarnaise sauce

Spinach & Artichoke Stuffed Chicken \$26
Chicken breast stuffed with spinach, artichoke hearts and fresh Parmesan. Capped with our creamy Alfredo sauce or Roasted Red Pepper cream

Chicken Piccata \$24
Sautéed chicken breast with a lemon and caper butter cream sauce

Chicken Veronique \$24
Lightly breaded chicken breast topped with grape and shallot-infused cream sauce served on a bed of blended rice.

Chicken Chardonnay \$24
Lightly breaded chicken breast with a Chardonnay cream sauce. Served on blended rice

Herb Encrusted Pork Loin \$24
Tender roasted pork encrusted with herbs and topped with a Dijon cream sauce

Wild Mushroom Ravioli \$16
Shitake, Crimini and Portabella mushrooms stuffed in ravioli and finished with a Pesto cream sauce

Entrée Side Offerings (Starches & Vegetables)

Garlic mashed potatoes, Whipped potatoes & gravy, Twice-baked potatoes, Horseradish twice-baked potatoes, Baked potatoes with sour cream & butter, Parmesan horseradish potatoes, Rice pilaf, Blended rice, Baked sweet potato Roasted seasonal vegetables, Glazed carrots, Green bean almandine, Broccoli florets, Asparagus, Sugar-snap peas, Broccoli and cauliflower beurre

Wedding Buffets

Dinner Buffets are served with one or two entrees, two sides, Chef's choice of three salads and rolls. Coffee is served with all dinner buffets.

One Entrée \$24 Two Entrées \$29

Buffet Entrée Choices

Chicken Chardonnay
Chicken Piccata
Roast Pork Loin
Baked Ham
Roast Round of Beef
Meatballs & Gravy

Starches

Parmesan Horseradish Potatoes
Garlic Mashed Potatoes
Whipped Potatoes and Gravy
Whipped Sweet Potatoes w/Brown Sugar
Chipotle Sweet Potatoes
Au Gratin Potatoes
Baked Duchess

Vegetables

Green Beans Almandine
Oven Roasted Seasonal Vegetables
Tarragon Creamed Corn
Broccoli Casserole
Corn O' Brien
Glazed Carrots

Beverage Services

Cash Bar

Receive premium and friendly bar service that features a great selection of spirits, wines, cold beer and non-alcoholic beverages.

**Cash Bar Prices are the same regular pricing as in our lounge and include tax.*

Host Bar

Treat your guests to a premium selection of spirits, wines, cold beer and non-alcoholic beverages. To help you choose to take advantage of this service, you will receive all of these drinks at 50 cents less than our regular bar pricing. Host bar prices are subject to prevailing service charge and sales tax.

Premium Ticket Bar

Treat your guests to a premium selection of spirits, wine, cold beer and non-alcoholic beverages.

**Tickets may be redeemed for premium brands at \$5.50 inclusive of sales tax. Please note that only redeemed tickets will be charged.*

Keg Beer Service

8 gallon keg: \$160 and Up | 16 gallon keg: \$300 and Up
(We suggest no more than 1-16 gallon keg for every 100 guests.)