



Holiday Inn

Wedding Package



Max's

Restaurant and Bar

STAY SMITTEN

Holiday Inn Auburn

Max's Restaurant and Catering

110 Grass Valley Highway

TEL:530.888-6100 * FAX:530.888.6375

Congratulations on your Engagement!!

We are delighted you are considering the Holiday Inn Auburn and Max's Restaurant to host your wedding party for the wedding ceremony, reception, rehearsal dinner, post-wedding brunch and/or after party. A wedding is such a special event – one that should reflect the desires of the bride and groom. Here at the Holiday Inn Auburn and Max's Restaurant we will help you create memories that will last a lifetime.

The Holiday Inn Auburn and Max's Event Professionals are pleased to present to you our Custom Created Wedding Packages. These packages have been designed for your ease in planning. We offer the highest quality of cuisine, service and accommodations coupled with numerous extra amenities to enhance your most special occasion. Please feel free to contact us to arrange a time to meet to discuss the details of your custom wedding.

Our Event Professionals are well experienced in orchestrating wedding ceremonies, reception and rehearsal dinners. From the initial tour of our hotel to the departure of your last guest on your wedding day, the Event and Banquet staff will oversee your entire event to ensure that not a detail has been missed.

Thank you for calling upon us to share our wedding services with you. Rest assured that you will receive our most careful attention in making your wedding a beautiful memory.

At your service,

Max's Restaurant and Events Team

110 Grass Valley Hwy.

Auburn, CA 95603

TEL: (530) 888-6100 x 461

FAX: (530) 888-6375

maxsbanquet@reneson.com

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Site Fees & Amenities

Saturday Reception site fee \$1500.00

Friday and Sunday Reception site fee \$1000.00

Wedding Ceremonies

Ceremony Site with Changing Room

Holiday Inn Auburn's ceremony sites are lovely places to say your vows to one another. Indoor and Outdoor options available

Amenities and Services included with the Site Fee:

Event Coordinator

Bridal Changing Room

Ceremony Amenities

Outdoor Patio or Indoor Ballroom Ceremony Site

Rehearsal Prior to Wedding

Wedding Chairs Set Up for Guests

Water Station for Guests

Set Up and Breakdown of Wedding Site

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Reception amenities included with the site fee

With Our Compliments on Your Special Day

All of our wedding packages include the following extras at no additional charge:

Pre-wedding consultation with our wedding planner

Wedding menu tasting for bride and groom prior to your special day

White, Ivory or Black Tablecloths

Linen Napkins in Assorted Colors

Plates, Glassware and Flatware

Tables and Chairs

Gift Table

Guest Book Table

Cake Table

Cake Cutting and Service

Set Up and Breakdown of Reception Area

Set Up and Breakdown of Dance Floor

House Centerpieces Available

Complimentary Guest Room for the Bride and Groom for the Wedding Night

Special Accommodation rates offered to wedding guests

Sierra View Buffet

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Salads ~ Choose Two

Classic Caesar- Romaine lettuce, house made croutons and Parmesan cheese with a creamy Caesar dressing

Spinach- Baby spinach, candied almonds, mushrooms, Feta cheese, and mandarin oranges, dried cranberries with our poppy seed dressing

Chopped Salad- Spring mix, cherry tomatoes, cucumber, carrots, broccoli, cauliflower, house made croutons with our balsamic vinaigrette

Bistro Salad- Spring Mix, tomatoes, blue cheese, bacon, walnuts, scallions, and red grapes with our lemon vinaigrette

Entrées ~ Choose Two

Marinated Tri Tip charbroiled with Mojito Lime Sauce

Grilled New York Steak with Caramelized Onions and Gorgonzola

Chicken Plum- Stuffed Chicken Breast with Spinach, Gouda Cheese, Green Apples, Garlic and Shallots and Honey Mustard Glaze

Chicken Artichoke Breast of Chicken with Sautéed Artichoke Hearts and Sundried Tomatoes in a Garlic Basil Cream

Seared Chicken Picatta- Chicken Breast with Lemon, Capers and White Wine

Stuffed Roast Pork Loin Filled with Cranberry Apple Stuffing with a Port Wine Sauce

Pan Crisp Salmon with Lemon Caper Cream

Pasta Rustica- Penne Pasta Baked with Artichoke Hearts, Sun Dried Tomatoes, Mushrooms, Feta Cheese, Pesto and Cream

Side Dishes ~ Choose Two

Red Potatoes oven roasted with Rosemary and Garlic

Mashed Potatoes smooth and creamy with Roasted Garlic

Potatoes Au Gratin *Penne Pasta* with Pesto or Marinara

Rice Pilaf- Wild Rice browned and cooked in a Seasoned Broth

**Seasonal vegetable, house made rolls and butter included*

Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Teas included

\$40.00 per person

All menu prices and fees are exclusive of 20% service charge and current sales tax

Auburn Hills Buffet

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Salads ~ Choose Two

Classic Caesar- Romaine lettuce, house made croutons and Parmesan cheese with a creamy Caesar dressing

Spinach- Baby spinach, candied almonds, mushrooms, Feta cheese, and mandarin oranges, dried cranberries with our poppy seed dressing

Chopped Salad- Spring mix, cherry tomatoes, cucumber, carrots, broccoli, cauliflower, house made croutons with our balsamic vinaigrette

Bistro Salad- Spring Mix tomatoes, blue cheese, bacon, walnuts, scallions, and red grapes with our lemon vinaigrette

Entrées ~ Choose Two

Grilled Tenderloin served with a Peppercorn Demi Glaze and Crispy Fried Onions

Prime Rib with Au Jus and Creamy Horseradish

Grilled Salmon Filet with Lemon Dijon Sauce, White Corn, Red Pepper, Cipollini Onions, Shitake Mushrooms

Seared Pork Tenderloin with Jack Daniels Demi Glaze

Chicken Parmesan- Panko Crusted Chicken Breast, sautéed and Topped with Roma Sauce and Melted Provolone

Chicken Marsala with a Wild Mushroom Marsala Sauce

Grandma's Honey Roasted Chicken with a Honey Mustard Glaze

Creamy Bowtie Pasta with Bacon, Chicken, Asparagus and Shitake Mushrooms in a Creamy Garlic Alfredo Sauce

Side Dishes ~ Choose Two

Red Potatoes oven roasted with Rosemary and Garlic

Mashed Potatoes smooth and creamy with Roasted Garlic

Potatoes Au Gratin Penne Pasta with Pesto or Marinara

Rice Pilaf- Wild Rice browned and cooked in a Seasoned Broth

**Seasonal vegetable, house made rolls and butter included*

Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Teas included

\$45.00 per person

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Gold Mine Plated Dinner

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Appetizers ~ Choose Two

Please select from the Hors D'oeuvres menu on the following page

Salads ~ Choose One

Classic Caesar- Romaine lettuce, house made croutons and Parmesan cheese with a creamy Caesar dressing

Spinach- Baby spinach, candied almonds, mushrooms, Feta cheese, and mandarin oranges, dried cranberries with our poppy seed dressing

Chopped Salad- Spring mix, cherry tomatoes, cucumber, carrots, broccoli, cauliflower, house made croutons with our balsamic vinaigrette

Bistro Salad- Spring Mix, tomatoes, blue cheese, bacon, walnuts, scallions, and red grapes with our lemon vinaigrette

Entrées ~ Choose Two

Grilled Filet Mignon served with a Peppercorn Demi Glaze and Crispy Fried Onions

Chicken Plum- Stuffed Chicken Breast with Spinach, Gouda Cheese, Green Apples, Garlic and Shallots and Honey Mustard Glaze

Chicken Artichoke- Breast of Chicken with Sautéed Artichoke Hearts and Sundried Tomatoes in a Garlic Basil Cream

Stuffed Roast Pork Loin Filled with Cranberry Apple Stuffing with a Port Wine Sauce

Pan Crisp Salmon with Lemon Caper Cream

Pasta Rustica- Penne Pasta Baked with Artichoke Hearts, Sun Dried Tomatoes, Mushrooms, Feta Cheese, Pesto and Cream

Side Dishes ~ choose one to be paired with each entrée choice

Red Potatoes oven roasted with Rosemary and Garlic

Mashed Potatoes smooth and creamy with Roasted Garlic

Potatoes Au Gratin Penne Pasta with Pesto or Marinara

Rice Pilaf- Wild Rice browned and cooked in a Seasoned Broth

**Seasonal vegetable, house made rolls and butter included*

Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Teas included

\$50.00 per person

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Hors D'oeuvres

Hot

Approximately 50 pieces

Baked Stuffed Mushrooms... \$150

25 Egg Rolls & 25 Pot Stickers with Dipping Sauce... \$125

Chicken Satay... \$175

Parmesan Ravioli Bites... \$125

Max's Petite Crab Cakes with Chili Remoulade... \$200

Cold

Approximately 50 pieces

Ahi Tuna on Wonton Chips with Wasabi... \$200

Filo Croustades stuffed with Sesame Chicken... \$150

Roma Tomato Bruschetta... \$100

Shrimp Cocktail... \$200

Smoked Salmon Pinwheels... \$200

Displays

Approximately 100 pieces

Seasonal Fresh Fruit Display... \$150

Vegetables Crudités with Bleu Cheese & Ranch Dressing... \$150

Marinated Grilled Vegetable Display... \$150

Imported Cheese and Cracker Display... \$200

Antipasto Display... \$200

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Beverage and Bar Services

Hosted Bar: You are hosting the drinks-- we will put all the drinks on your invoice at the end of the night.

Cash Bar or "No Host Bar": We will charge your guests for each drink they order.

Limited Hosted Bar: You set the amount you are going to host, dollar amount or time limit. Once the pre-determined amount has been reached you will be notified and have the option to continue to host or the bar will switch to a cash bar.

Based on Consumption: All drinks are charged on a consumption basis--we will keep track of the actual consumption and add the total to your invoice upon conclusion of your evening,

Bar Packages: An alternative option, where there is a pre-determined price per person, per hour. Ask your Catering Professional for more information.

Bar Minimum: For every bar we set up for your event, there is a minimum that we require your bar sales to meet. This is based on the size of your group.

Beverage Prices and Selections

<i>Soft Drinks</i>	<i>\$2.50 each</i>
<i>Bottled Water</i>	<i>\$2.50 each</i>
<i>Domestic Beer</i>	<i>\$4.00 each</i>
<i>Imported Beer</i>	<i>\$5.00 each</i>
<i>Well Liquor</i>	<i>\$6.00 each</i>
<i>House Wine</i>	<i>\$6.00 each</i>

Call and Premium range from \$7:00 – \$10.00

Top Shelf \$11.00-\$15.00 Premium Wines Available on Request.

Full Bar Setup Fee

\$150.00 set up fee for a full bar setup and staffed with a bartender for your event.

Miscellaneous Beverage Options

<i>Lemonade</i>	<i>\$25.00 per gallon</i>
<i>Champagne or Wine Punch</i>	<i>\$40.00 per gallon</i>
<i>Margaritas</i>	<i>\$20.00 per Pitcher</i>
<i>Bloody Mary's</i>	<i>\$20.00 per Pitcher</i>
<i>Mimosas</i>	<i>\$20.00 per Pitcher</i>

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After Party Knoshes

Fried Calamari

(\$5 per person)

Buffalo Chicken Bites

(\$4 per person)

Thai Chili Chicken Bite

(\$4 per person)

Chicken Quesadillas

(\$4 per person)

Mini Reubens

(\$5 per person)

Latkes

(\$3 per person)

Deep Fried Green Beans with Chili Remoulade

(\$3 per person)

Fried Zucchini

(\$3 per person)

Mexican Flautas

(\$3 per person)

Max's Diner Sliders Beef or Chicken

(\$5 per person)

Roma Tomato Bruschetta

(\$3 per person)

Toasted Parmesan Crusted Cheese Ravioli

with Marinara Sauce or Ranch Dressing

(\$4 per person)

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Wedding Brunch Buffet

Minimum of 25 people

Orange Juice and Cranberry Juice

Seasonal Fresh Fruit and Berries

Assorted Breakfast Pastries and Freshly Baked Mini Muffins

Freshly Scrambled Eggs

French Toast

Bacon and Sausage

Country Potatoes

**Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Teas*

\$23.00 per person

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Holiday Inn Auburn & Max's Restaurant and Bar Policies

All agreements for function space are subject to the following conditions:

- 1. The attendance for any function must be specified seventy-two (72) hours in advance. Once specified, this number will be considered a guarantee, not subject to reduction, and charges will be made accordingly. The attendance listed on the Banquet Event Order will automatically become the guarantee if the Catering Office is not advised by the specified deadline. Final payment can be made with cash, cashier's check, or credit card and is due at the specified deadline.*
- 2. We prepare meals for functions 5% over the guaranteed number in attendance to a maximum of 40 people. If required to prepare more than 5%, there will be an additional charge of \$5.00 per person for covers exceeding the allowed coverage and selections will be based upon availability.*
- 3. When providing a split entrée selection, the higher priced entrée will prevail as the overall entrée cost.*
- 4. All food and beverage prices are subject to applicable service charges and sales tax. Note: Service charges in California are subject to sales tax.*
- 5. All prices are guaranteed 90 days prior to the function. Although it is unusual, any function booked beyond 90 days may be subject to price changes without notice, based on the prevailing market costs.*
- 6. If the client delays the meal service, beyond one hour of the scheduled service time, an additional fee of \$3.00 per guaranteed guest will apply.*
- 7. Should you cancel this space within 60 days of the function date, the Hotel shall use its best efforts to resell the space. The resulting cancellation fee will be based upon the unsold portion of the guest rooms and function space, equal but not to exceed 100% of the total value of commitment.*
- 8. Outside food or beverage is not permitted in the function rooms. No food or beverage will be removed from function rooms.*
- 9. Function rooms assigned are tentative and the Hotel may reassign rooms without prior notification. The Hotel will use its best efforts to notify the Meeting planner of any unanticipated reassignments.*
- 10. A labor fee of \$100.00 may apply for any food function for less than 25 guests.*
- 11. The hotel will not assume responsibility for damaged or losses of merchandise and reserve the right to require security for certain events. Only Hotel approved security firms may be utilized, or security can be arranged through the catering office.*
- 12. No signage may be affixed to Hotel walls or doors. Easels can be supplied through the Catering Department. Only professionally printed signs may be displayed in the Hotel lobby. The Catering Department must approve any signs the client wishes to display.*
- 13. A labor fee of \$250.00 may be incurred for any room set changes on the day of the function.*
- 14. Function rooms will be left in a neat and orderly fashion, free of debris, trash or decorations. For disposal of substantial amounts of debris, a handling fee may apply.*
- 15. Either a completed credit card authorization form or approved Direct Bill application must be on file at the signing of the contract.*
- 16. These policies shall be governed by and construed with the laws of the State of California.*
- 17. If any party commences action against the other interpret or to enforce any contract terms, the losing party shall pay the prevailing party, in addition to any other amount awarded thereto, an amount equal to the attorney fees, costs and expenses, court costs and other costs paid or incurred by the prevailing party in connection with the prosecution of defense of such actions.*

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Clients Signature: _____ *Date:* _____

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