



**Holiday Inn**

GAINESVILLE  
UNIVERSITY CENTER

## *Banquets & Catering Menus 2016*

*If you dream it, we can help you do it!*

1250 West University Ave Gainesville FL 32601  
(352) 376-1661 | Fax: (352) 559-3957 | [groupsales@theuniversityhotel.com](mailto:groupsales@theuniversityhotel.com)  
[www.theuniversityhotel.com](http://www.theuniversityhotel.com)

# Breakfast Buffets

**All buffets served with a selection of teas,  
fresh brewed regular and decaf coffee.**

## **Deluxe Continental**

Apple Juice and Orange Juice  
Fresh Seasonal Sliced Fruit  
Individual Yogurts  
Assorted Cereals with Milk  
Assorted Danishes and Muffins  
Toasted Bagels with Cream Cheese  
\$10.95 per person

## **All American**

Apple Juice, Cranberry Juice, and Orange Juice  
Fresh Seasonal Sliced Fruit  
Fluffy Scrambled Eggs  
Crisp Smoked Bacon  
Country Sausage Patties  
Breakfast Potatoes  
Choice of: Country Style Grits or Pancakes or French Toast  
Assorted Danishes and Muffins  
\$13.95 per person

## **Deluxe Add-Ons**

French Toast Casserole	\$1.50 per person
Waffles	\$1.50 per person
Biscuits and Gravy	\$1.50 per person
Oatmeal	\$1.50 per person
Omelet Station	\$2.50 per person

*Custom menus available upon request. A minimum of 25 guests is required for all catering functions unless otherwise noted.  
A minimum of 50 guests is required for all cash bar and hosted bar functions.  
All pricing is subject to an additional 21% service charge and 6% sales tax.*

# Lunch Buffets

**All buffets served with iced tea, hot tea,  
fresh brewed regular and decaf coffee.**

## **Deli**

House Salad  
Pasta Salad  
Sliced Turkey, Ham and Salami  
American and Provolone Cheese  
Tomatoes, Onions, Banana Peppers and Lettuce  
Assorted Sandwich Breads  
Assorted Cookies  
\$19.99 per person

## **Italian**

Caesar Salad  
(choose one main dish)  
Homemade Lasagna or Blackened Chicken Pasta or Baked Ziti  
Steamed Broccoli or Green Beans (choose one)  
Garlic Rolls  
Tiramisu  
\$19.99 per person

**Choice of 2 Main Dishes- Please add \$4.95 per person (plus brisket upcharge if selected)**  
**Choice of all 3 Main Dishes- Please add \$9.95 per person (includes brisket upcharge)**

## **BBQ**

(Choose one main dish)  
#1 Sliders-  
(Choice of 2 sliders below)  
BBQ Grilled Chicken Sliders or Grilled Hamburger Sliders, Meatball & Provolone Sliders  
or  
#2 Grilled Chicken Breast  
or  
#3 Smoked Beef Brisket\*(min. of 50 guests)  
House Salad  
Cole Slaw  
Baked Beans  
Garlic Rolls  
Cookies & Brownies  
\$19.99\*\* per person

**\*Upcharge of \$4.95 per person will apply for Beef Brisket**  
**Choice of 2 BBQ Main Dishes- Please add \$6.95 per person (plus brisket upcharge if selected)**  
**Choice of all 3 BBQ Main Dishes- Please add \$13.95 per person (includes brisket upcharge)**

Custom menus available upon request. A minimum of 25 guests is required for all catering functions unless otherwise noted.  
A minimum of 50 guests is required for all cash bar and hosted bar functions.  
All pricing is subject to an additional 21% service charge and 6% sales tax.

## Boxed Lunches

**All boxed lunches come in either a wrap, pita or sub roll, served with potato chips, cookie, and a choice of Coke, Diet Coke, Sprite or bottled water.**

**\$14.95 per person**

### **Italian**

*A Fresh Sub Roll filled with Ham, Salami, Pepperoni, Provolone, Banana Peppers,  
Lettuce, Tomato, Red Onion, and Italian Vinaigrette*

### **Chicken Caesar**

*Grilled Chicken, Romaine Lettuce, and Parmesan Cheese tossed with Caesar Dressing*

### **Turkey & Cheese**

*Sliced Turkey Breast, Lettuce, Tomato, American or Provolone Cheese and Mayonnaise*

### **Grilled or Blackened Chicken**

*Grilled or Blackened Chicken, Lettuce, Tomato, and Mayonnaise*

### **Veggie**

*Mixed Greens, Feta Cheese, Red & Green Peppers, Grilled Onions,  
and Balsamic Vinaigrette Dressing*

*Custom menus available upon request. A minimum of 25 guests is required for all catering functions unless otherwise noted.  
A minimum of 50 guests is required for all cash bar and hosted bar functions.  
All pricing is subject to an additional 21% service charge and 6% sales tax.*

# Dinner Buffets

**All buffets served with iced tea, hot tea, and fresh brewed regular and decaf coffee.**

## Create Your Own

CHOOSE ONE MAIN COURSE: \$21.95 PER PERSON

CHOOSE TWO MAIN COURSES: \$26.95 PER PERSON

CHOOSE THREE MAIN COURSES: \$31.95 PER PERSON

### Select One

Mixed Greens Salad  
House Salad  
Caesar Salad

### Select One

Garlic Green Beans  
Steamed Broccoli  
Roasted Carrots

### Select One, Two or three Main Courses

Chicken Piccata  
Chicken Marsala  
Chicken Carbonara  
Blackened Chicken Pasta  
Fettuccine Bolognese  
Vegetarian Lasagna  
Chicken Parmesan  
Eggplant Parmesan  
Apple Cider Roasted Pork Loin\* #  
Roasted Beef Tenderloin\* #  
Gorgonzola-Bacon Crusted Chicken\*  
Braised Beef Short Ribs\* #  
Grilled or Blackened Shrimp Skewers\* #

### Select One

Roasted Rosemary Potatoes  
Rice Pile  
Garlic Mashed Potatoes  
Penne Pasta with Marinara or  
a la Vodka

### Select One

Garlic Rolls  
Garlic Breadsticks  
Dinner rolls with Butter

### Select Two

Tiramisu  
Cannoli  
Mini Cheesecake

\*upcharge of \$5.00 pp may apply

# requires 50 person minimum

Custom menus available upon request. A minimum of 25 guests is required for all catering functions unless otherwise noted.  
A minimum of 50 guests is required for all cash bar and hosted bar functions.  
All pricing is subject to an additional 21% service charge and 6% sales tax.

# Meeting and Conference Breaks

**All boxed lunches come in either a wrap, pita or sub roll, served with potato chips, cookie, and a choice of Coke, Diet Coke, Sprite or bottled water.**

## **AM Coffee Bar**

*Fresh Brewed Regular and Decaf Coffee and a selection of Teas  
with an Assortment of Danishes and Muffins*

**\$9.50 per person**

## **AM Beverage Refresh**

*Refresh of Assorted Juices, Water, Coffee and Teas from Breakfast Service  
with the addition of Assorted Canned Sodas*

*\$5.95 per person*

## **PM Cookie Jar**

*Fresh Brewed Regular and Decaf Coffee, a selection of Teas, and Canned Sodas  
with an Assortment of Cookies and Brownies*

*\$10.50 per person*

## **PM Beverage Refresh**

*Refresh of Iced Tea, Water, Coffee and Teas  
with the addition of Assorted Canned Sodas*

*\$5.95 per person*

*Custom menus available upon request. A minimum of 25 guests is required for all catering functions unless otherwise noted.  
A minimum of 50 guests is required for all cash bar and hosted bar functions.  
All pricing is subject to an additional 21% service charge and 6% sales tax.*

# Meeting and Conference Breaks

**All boxed lunches come in either a wrap, pita or sub roll, served with potato chips, cookie, and a choice of Coke, Diet Coke, Sprite or bottled water.**

## **AM Coffee Bar**

*Fresh Brewed Regular and Decaf Coffee and a selection of Teas  
with an Assortment of Danishes and Muffins*

**\$9.50 per person**

## **AM Beverage Refresh**

*Refresh of Assorted Juices, Water, Coffee and Teas from Breakfast Service  
with the addition of Assorted Canned Sodas*

*\$5.95 per person*

## **PM Cookie Jar**

*Fresh Brewed Regular and Decaf Coffee, a selection of Teas, and Canned Sodas  
with an Assortment of Cookies and Brownies*

*\$10.50 per person*

## **PM Beverage Refresh**

*Refresh of Iced Tea, Water, Coffee and Teas  
with the addition of Assorted Canned Sodas*

*\$5.95 per person*

*Custom menus available upon request. A minimum of 25 guests is required for all catering functions unless otherwise noted.  
A minimum of 50 guests is required for all cash bar and hosted bar functions.  
All pricing is subject to an additional 21% service charge and 6% sales tax.*



# Receptions

All hors d'oeuvres platters will accommodate and feed 50 persons.

## Cold Hors D'oeuvres

### Caprese

Crisp Crostini topped with Fresh Mozzarella and Roma Tomato, drizzled with Balsamic Reduction  
\$185.00 per platter

### Salami and Provolone Stacks

Genoa Salami topped with Smoked Provolone Cheese  
\$185.00 per platter

### Cold Antipasto

Salami, Pepperoni, Napolitana Pepperoni, Provolone, Roasted Red Peppers, Marinated Artichokes, and Fresh Mozzarella with Basil and Drizzled with Balsamic Reduction.  
\$229.00 per platter

## Hot Hors D'oeuvres

### Stuffed Mushrooms

Stuffed with Bacon and Gorgonzola  
\$299.00 per platter

### Meatballs

Teriyaki, BBQ or Swedish  
\$199.00 per platter

### Buffalo Chicken Wings or Boneless Wings

Includes Celery and choice of Bleu Cheese or Ranch Dressing  
\$159.00 per platter

### Pepperoni Rolls

Stuffed with Pepperoni and Cheese, brushed with Garlic Butter and Parmesan  
\$159.00 per platter

### Ravioli or Mozzarella Frita

Fried Ravioli or Fried Mozzarella  
\$159.00 per platter

### Assorted Stromboli

Served with Marinara  
\$159.00 per platter

## Stations

All stations will accommodate and feed 100 persons

### Cheese Display

Selection of Domestic and Imported Cheeses served with Assorted Breads and Crackers  
\$299.00 serves 100

### Seasonal Crudités

Fresh Seasonal Vegetables with an Assortment of Dips  
\$299.00 serves 100

### Shrimp Cocktail

Fresh Seasonal Shrimp with Cocktail Sauce  
\$395.00 serves 100

Custom menus available upon request. A minimum of 25 guests is required for all catering functions unless otherwise noted.  
A minimum of 50 guests is required for all cash bar and hosted bar functions.  
All pricing is subject to an additional 21% service charge and 6% sales tax.



# Bars

## Hosted Bar\*

Price is Per Drink Based upon Consumption  
Final guarantee of guests for the hosted bar  
must match final guarantee of attendees at your event.  
Shots and double cocktails will not be served.

House Wine	\$5.50
Domestic Beer	\$4.50
Imported Beer	\$5.50
Well Cocktails	\$6.00
Call Cocktails	\$7.00
Soft Drinks	\$2.00

\*minimum 50 guest guaranteed and \$500.00 in guaranteed revenue is required for a Hosted Bar.

A \$125.00 bartender fee will apply to each bar and bartender requested, which covers up to 4 hours.  
Each additional hour is \$35 per hour, per bar per bartender.  
Minimum of 2 hours required for Hosted Bar and \$500.00 in guaranteed bar revenue  
All Hosted Bars- held over 2 hours- will be required to have food available for their guests

## Cash Bar\*

House Wine	\$6.00
Domestic Beer	\$5.00
Imported Beer	\$6.50
Well Cocktails	\$6.50
Call Cocktails	\$7.50
Soft Drinks	\$2.50

\*minimum 50 guest guaranteed and \$600.00 in guaranteed revenue is required for a Hosted Bar.

A \$125.00 bartender fee will apply to each bar and bartender requested, which covers up to 4 hours.  
Each additional hour is \$35 per hour, per bar per bartender.  
Minimum of 2 hours required for Hosted Bar and \$600.00 in guaranteed bar revenue  
All Cash Bars- held over 2 hours- will be required to have food available for their guests

Custom menus available upon request. A minimum of 25 guests is required for all catering functions unless otherwise noted.  
A minimum of 50 guests is required for all cash bar and hosted bar functions.  
All pricing is subject to an additional 21% service charge and 6% sales tax.

# Audio - Visual

*Projector & Screen Package*  
\$150.00

*PA system: Speakers, Mixer & Wireless or Wired Microphone*  
\$175.00

*Lavaliere Mic*  
\$45.00 ea.

*White Board*  
\$50.00 ea.

*Flip Charts*  
\$35.00 ea.

*60" HD Smart TV & Stand*  
\$150.00 ea.

## **OUTDOOR EVENTS**

*14" Projection Screen*  
\$150.00

*Outdoor Lighting Package*  
\$350.00

*Includes: Blizzard V12 LED Lights and Stands, power cables & setup*

*\*All AV pricing is exclusive of 6% Sales Tax and 10% Service Charge.*

*Custom menus available upon request. A minimum of 25 guests is required for all catering functions unless otherwise noted.  
A minimum of 50 guests is required for all cash bar and hosted bar functions.  
All pricing is subject to an additional 21% service charge and 6% sales tax.*