

Weddings

and Special Events



4215 Elmore Ave. Davenport, IA 52807 | 563.344.2900

WEDDINGS & SPECIAL EVENTS

CELEBRATIONS REDEFINED

The Holiday Inn & Suites boasts over 6,000 square feet of event space throughout the hotel and offers deluxe accommodations to treat your guests to luxury and comfort.

Menus are created by The J Bar culinary team and are customizable to fit the needs of your event.

ROOM CAPACITIES

GRAND BALLROOM | Seats up to 200

BALLROOM A | Seats up to 90

BALLROOM B | Seats up to 70

BOARDROOM | Seats up to 35

PRE-FUNCTION | Dimensions 30' x 65' or 1,924 sq. ft.

TERRACE | Dimensions 40' x 21' or 835 sq. ft.

LET OUR EVENT TEAM HELP YOU DESIGN THE PERFECT SETTING FOR YOUR EVENT

Included in our weddings and special events:

- Beautiful ballroom until 11pm
 - Private menu tasting for up to four people (limitations apply, ask for details)
 - Complimentary cake cutting service
 - Complimentary suite the night of the wedding or event
 - Special event room block rates for your guests
 - 72" round tables that seat ten people
 - Comfortable ballroom chairs
 - Elegant flatware, glassware and china
 - Black and grey marble look dance floor
 - Head table, cake and DJ tables
 - Complimentary black or white table linens and cloth napkins
 - Centerpieces including: two tea light candles and one mirrored tile per table
 - Pre-function and terrace available for hors d'oeuvres and beverages
 - Wired microphone provided for toast
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SPECIALIZED WEDDING RECEPTION AND EVENT COORDINATORS TO HELP PLAN YOUR SPECIAL DAY

Jessica Licko-Avants | 563.468.6146 | jllickoavants@hoari.com

CELEBRATORY BREAKFAST

Buffet is based on 1.5 hours of service. Prices are exclusive of 22% gratuity and 7% service charge.

J EXECUTIVE \$21 PER PERSON

Assorted Premium Fruit Juices
Sliced Seasonal Fresh Fruit & Berries
Freshly Baked Muffins & Pastries
Scrambled Eggs with Herbs & Melted Cheese
Applewood Smoked Bacon
Seasoned Breakfast Potatoes
Carnitas Burritos

Bottomless Mimosas - \$15

Bottomless Bloody Mary's - \$15

PLATED DINNER

Let your taste buds decide and create a personalized menu by selecting one of your favorites from each course.

All plated dinners are served with fresh baked dinner rolls and butter, choice of salad, iced tea and coffee.

Choose one in each section – prices listed per person.

SALADS

J Bar House Salad – spring greens, tomatoes, olives, red onion, pepperoncini, Asiago, balsamic vinaigrette

Caesar Salad – romaine, Asiago, focaccia croutons, house-made caesar dressing. Add \$1

ENTREES

All entrees are served with fresh baked dinner rolls and butter.

Ricotta-Spinach Ravioli – cheese filled raviolis, stone ground mustard cream sauce, sautéed spinach, herb-roasted root vegetables \$20 (vegetarian)

Filet Mignon – center cut tenderloin, porcini glaze, herb roasted fingerling potatoes, green beans \$38

Caprese Chicken – grilled chicken breast, mozzarella, fresh tomato basilico, roasted Yukon golds, green beans \$22

Kansas City Strip Steak – charbroiled gorgonzola butter crust, cheddar cheese skillet potato, green beans \$34

Grilled Salmon – smoked honey glaze, brussels sprouts, bacon, onion, white bean purée, spiced saffron sauce \$26

DINNER BUFFET

All dinner buffets include salad with ranch and balsamic vinaigrette dressing. Includes iced tea and coffee service and is based on 1.5 hours of service. Prices are exclusive of 22% gratuity and 7% service charge.

J AMERICA

\$34 PER PERSON

J Bar House Salad – spring greens, tomatoes, olives, red onion, pepperoncini, Asiago, balsamic vinaigrette

Spinach Salad – mushrooms, hard cooked egg, red onion, cherry tomatoes, balsamic vinaigrette

Mashed Red Potatoes

Chef's Seasonal Fresh Vegetables

Oven Roasted Chicken Breast - garlic, oregano, basil

Sweet Mustard Glazed Roast Pork Loin

Baked Apple Crisp – vanilla bean whipped cream

J MEDITERRANEAN

\$38 PLUS ATTENDANT FEE

Mediterranean Salad – romaine, artichokes, olives, tomatoes, onion, herbs, balsamic vinaigrette

Italian Chopped Salad – grilled chicken, bacon, blue cheese, tomato, pasta, buttermilk sage dressing

Chef Carved New York Strip Loin - horseradish cream, porcini jus

Caprese Chicken - grilled chicken breast, mozzarella, fresh tomato basilico

Roasted Potatoes

Parmesan Asparagus

Baked Apple Crisp – vanilla bean whipped cream

J SMOKEHOUSE

\$35 PER PERSON

Potato Salad - grain mustard red potato salad, bacon, green onion

Chef's Selection of Seasonal Fruit

Creamy Coleslaw

Smoked Beef Brisket & BBQ Sauce

Grilled Texas Toast

Grilled BBQ Chicken Breast

Cheesy Hash Browns

Baked Apple Crisp - vanilla bean whipped cream

RECEPTION STATIONS

Prices listed per 25 people.

VEGETABLE CRUDITÉ \$110

fresh garden vegetables, flatbreads, crackers, homemade vegetable dip

DOMESTIC AND IMPORTED CHEESE \$175

Boursin, aged sharp cheddar, smoked gouda, gruyère, Gorgonzola, brie, apples, fresh strawberries & table grapes, dried fruits, assortment of crackers, artisan breads

FRESH FRUIT \$150

cantaloupe, honeydew, pineapple, blackberries, raspberries, strawberries served with strawberry yogurt dip

ANTIPASTI \$200

salami, prosciutto, pastrami, provolone, smoked gouda, aged cheddar, Gorgonzola, balsamic grilled vegetables, pepperoncini, specialty olives, grilled bread

CHILLED SHRIMP COCKTAIL \$225

75 jumbo chilled shrimp, roasted red pepper cocktail sauce, lemon wedges

HUMMUS PLATTER \$110

pita, celery, peppers, carrots, Peruvian peppers

J FLATBREADS HEATED STONE DISPLAY \$125

We stock our heated stone display with a selection of our most popular flatbreads in bite sized pieces: CHOOSE TWO

Caprese - fresh mozzarella, tomatoes, sun-dried tomato, basil, balsamic

Smokehouse - pulled pork, bacon, bbq sauce, smoked gouda, red onion

Philly Cheesesteak - three cheese blend, beef, onion, pepper, horseradish cream

Pepperoni - tomato sauce, smoked gouda, pepperoni

BUILD YOUR OWN TACOS - \$200

Street Taco - adobo chicken, queso fresco, onion, cilantro, corn tortilla, salsa verde, pickled chile peppers

Classic Taco - seasoned ground beef, cheddar, lettuce, tomato, salsa verde, pickled jalapeno

RECEPTION

HORS D'OEUVRES

Build your own perfect reception from our gourmet selection.
Priced per piece, with a 50 piece minimum. Pricing is exclusive of 22% gratuity and 7% tax.

Antipasti Skewers – salami, provolone, tomato, olive \$3.25 *

Caprese Skewers – fresh mozzarella, cherry tomato, basil, balsamic syrup \$2.75 *

Beef Sirloin Crostini – caramelized onion relish, horseradish cream \$4.25

Goat Cheese Crostini – basil tomato relish \$2.75

Thai Chicken Skewers – peanut sauce \$3.00 *

Bulgogi Beef Skewers – hoisin sauce \$4.00 *

Crab Cake – rémoulade sauce \$4.00

Blue Cheese Meatballs \$2.50

Buffalo Chicken Wings – ranch, blue cheese \$3.00 *

Beef Wellington Bites – horseradish cream \$4.25

Bacon Wrapped Scallops – crème fraîche \$4.25 *

50/50 Slider– 50% beef, 50% bacon, 100% awesome! \$3.75

J Bar Burger Slider – beef, cheddar, tomato, lettuce \$3.25

Philly Cheesesteak Egg Rolls – sweet chile sauce \$ 3.50

Spanakopita – garlic braised spinach with feta wrapped in phyllo \$3.75

Italian Sausage Stuffed Mushrooms - sherry, fresh mozzarella \$3.00

Spinach and Three Cheese Stuffed Mushrooms – Boursin, feta, cream cheese \$3.25 *

Skewered Tenderloin Bites - rosemary, balsamic drizzle \$4.00 *

Twice Baked Potato Bites – sour cream \$3.25 *

*** Gluten Free Options**

BEVERAGE OPTIONS

Complimentary bartender for the first five hours. An additional bartender is an \$80 charge.
Each additional hour is \$75 per bartender.

We are proud to offer the finest in premium liquors, imported and domestic beers and a variety of wines. If there are specific brands of liquor, wine or beverages you would like added to your bar, please consult your private event executive.
Cash bars will be gold brands unless requested otherwise.

Special note regarding bar arrangements:

The Holiday Inn & Suites / The J-Bar Davenport is the sole alcoholic beverage licensee on the hotel premises. It is subject to the regulations of the Iowa State Alcoholic Beverage Commission and violations of the regulations may jeopardize the hotel's license. We request your cooperation in honoring the hotel's policy of prohibiting alcoholic beverages from outside sources to be brought on property without authorization and appropriate corkage fees.

SILVER BAR LEVEL

New Amsterdam Vodka, J & B Scotch, Jim Beam, Canadian Club Whiskey, New Amsterdam Gin, Jose Cuervo Gold Tequila, Bacardi Superior Rum, Captain Morgan Spiced Rum, plus industry favorites.

	Host Bar	Cash Bar
Silver	\$6.00	\$7.00
Double	\$9.00	\$10.25

GOLD BAR LEVEL

Tito's Vodka, Dewar's White Label Scotch, Jack Daniel's Bourbon, Crown Royal, Beefeater Gin, Jose Cuervo Tequila, Bacardi Superior Rum, Captain Morgan Spiced Rum, plus industry favorites.

	Host Bar	Cash Bar
Gold	\$7.00	\$8.25
Double	\$10.00	\$11.25

PLATINUM BRANDS

Ketel One Vodka, Johnnie Walker Red Scotch, Knob Creek Bourbon, Crown Royal, Tanqueray Gin, Jose Cuervo 1800 Gold Tequila, Bacardi Superior Rum, Captain Morgan Spiced Rum, plus industry favorites.

	Host Bar	Cash Bar
Platinum	\$8.50	\$10.00
Double	\$11.00	\$12.75

BEER - WINE - SODA - WATER

	Host Bar	Cash Bar
Domestic Beer	\$4.00	\$5.25
Imported Beer	\$5.00	\$6.25
Wine by the Glass	\$6.50	\$7.50
Soft Drinks	\$3.00	\$3.50
Bottled Water	\$3.00	\$3.50

Keg Beer \$375 Per Keg (Domestic Beer)

Champagne \$25 Per Bottle

Corking Fee \$20

Juice, \$12 Per Liter

Coffee & Hot Tea, \$33 Per Gallon

Lemonade, \$33 Per Gallon

Iced Tea, \$33 Per Gallon