

# Weddings

## and Special Events



THE J BAR



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.*

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## ROOM CAPACITIES

GRAND BALLROOM | Seats up to 180

BALLROOM A | Seats up to 80

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.

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## 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 floor length 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

Chelsea Carmack | 563.468.6146 | [ccarmack@hoari.com](mailto:ccarmack@hoari.com)

# CELEBRATORY BREAKFAST

Buffet is based on 1.5 hours of service.

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## THE CLASSIC CONTINENTAL \$13.99 PER PERSON

Seasonal Fresh Fruit  
Bagels & Cream Cheese  
Assorted Pastries  
Coffee, Hot Tea, Orange Juice, Apple Juice

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<< CUSTOMIZE BY ADDING ANY OF THE FOLLOWING ENHANCEMENTS >>

### CHEF'S FAVORITES

*Bacon Egg & Cheese Sandwich* - scrambled egg, cheddar, crisp bacon, brioche bun - \$6 each

*Carnitas Burritos* - scrambled egg, fresh pico de gallo, cheese, pork carnitas - \$5 each

*Scrambled Eggs* - \$3 per person

*Crispy Bacon* - \$3 per person

*Breakfast Potatoes* - \$3 per person

*Sausage Links* - \$2 per person

*Biscuits & Gravy* - \$4 per person

*House-fried Cinnamon & Sugar Donut Holes* - \$4 per person

*French Toast* - \$5 per person

*Breakfast Quiche* - smoked cheddar, bacon, caramelized onion - \$5 per person

*Maple Waffles* - butter and syrup - \$4 per person

*14" Breakfast Pizza* - sausage gravy, eggs, cheddar, bacon - \$19 per pizza

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### A LA CARTE

*Individual Yogurt* - \$3 each

*Assorted Breakfast Pastries* - \$32 per dozen

*Fresh Cut Fruit* - \$7 per person

*Bagels & Cream Cheese* - \$30 per dozen

*Granola Bars* - \$3 each

*Coffee & Hot Tea* - \$33 per gallon

*Soft Drinks* - \$3.25 each (charged on consumption)

*Bottled Water* - \$3.25 (charged on consumption)

*Bottomless Mimosas or Bloody Mary's* - \$15 per person

### COFFEE BAR ENHANCEMENT

**\$60 Flat Fee**

Flavored Syrups

Whole Milk, Almond Milk, Whipped Cream

Regular Coffee Creamer, Assorted Sweeteners

Cinnamon & Sugar, Brown Sugar

# PLATED DINNER

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

All plated dinners are served with freshly baked dinner rolls, butter, iced tea and coffee.

Prices listed are per person.

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## SALADS

*J Bar House Salad* – spring greens, cherry tomatoes, red onion, smoked cheddar, ranch - \$5

*Caesar Salad* – house-made croutons, shaved parmesan - \$7

## SOUP

*Roasted Tomato Bisque* - \$5

*Homemade Chili* - \$6

*Chicken Tortilla Soup* - \$6

*Asian Chicken Noodle* - \$6

## ENTRÉES

*Ricotta Ravioli* – cheese-filled raviolis, stone ground mustard cream sauce, herb-roasted vegetables (vegetarian) - \$22

*Filet Mignon* - center cut tenderloin, porcini glaze, herb-roasted vegetables, house-made mashed potatoes, green beans- \$36

*Chicken Thigh* - brined & grilled chicken thigh, bourbon BBQ, bleu cheese & chipotle mash, green beans - \$24

*Cedar Planked Salmon* – Atlantic salmon, apricot butter, chorizo & white bean ragout, green beans - \$31

*Sirloin Steak* – 9 oz. sirloin, mashed red potatoes, green beans, red wine reduction - \$34

*Mac N Cheese* - cavatappi pasta, smoked cheddar cheese sauce, toasted bread crumbs - \$19  
(gluten-free option or additional accompaniments are available upon request)

*Filet & Shrimp* - roasted garlic, smoked cheddar mashed potatoes, green beans, red wine reduction - \$42

# DINNER BUFFET

All dinner buffets include iced tea and coffee service. Based on 1.5 hours of service. Prices are per person and exclusive of 22% gratuity and 7% service charge.

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## AMERICANO \$39

*J Bar House Salad* - spring greens, cherry tomatoes, red onion, smoked cheddar, ranch

*Caesar Salad* - house-made croutons, shaved parmesan

*Mashed Red Potatoes*

*Chef's Seasonal Fresh Vegetables*

*Grilled Seasoned Chicken Breast* - garlic, oregano, basil

*Sweet Mustard Glazed Roast Pork Loin*

*Pound Cake* - strawberries, whipped cream

## SMOKEHOUSE \$46

*Potato Salad* - stoneground mustard red potato salad, bacon, green onions

*Creamy Coleslaw*

*Smoked Beef Brisket & BBQ Sauce*

*Grilled BBQ Chicken Breast*

*Cheesy Hash Browns*

*Baked Cherry Cobbler* - vanilla bean whipped cream

## WINDY CITY \$36

*J Bar House Salad* - spring greens, cherry tomatoes, red onion, smoked cheddar, ranch

*Kosher Style Hot Dogs* - poppy seed buns

*(Toppings include: pickle relish, diced tomatoes, pickle wedges, diced onions, mustard, sport peppers, ketchup)*

*Italian Beef* - roasted peppers, onions, giardiniera, mini rolls

*Herbed Potato Wedges*

*Assorted Freshly Baked Cookies*

## GREEKTOWN \$35

*Greek Salad* - romaine, olives, cherry tomatoes, onion, herbs, feta cheese, balsamic vinaigrette

*Gyro* - tzatziki

*Roasted Chicken* - lemon, oregano, wine sauce

*Herb Roasted Red Potatoes*

*Greek Green Beans*

*Pita Bread*

*Baklava*

## PIZZA & SALAD \$25

*Caesar Salad* - house-made croutons, shaved parmesan

*Garlic Bread Sticks* - marinara sauce

*Cheese, Sausage, & Pepperoni Pizza* - parmesan cheese, red pepper flakes, oregano

*\*specialty pizzas available upon request*

*Freshly Baked Cookies*



# RECEPTION STATIONS

Prices listed per 25 people.

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## CHIPS & DIPS \$150

CHOOSE TWO DIPS: Homemade French Onion, Roasted Jalapeño Street Corn, Bleu Cheese & Horseradish, Blt & Ranch Cream Cheese, Black Bean & Chipotle Hummus  
House-fried Tortillas & Potato Chips

## CHARCUTERIE SPREAD \$250

capicola, salami, pepperoni, smoked cheddar, mozzarella, pepperoncini, sweet gherkins, black olives, grilled bread, local stoneground mustard, apple butter

## MISSISSIPPI CHARCUTERIE \$250

sweet gherkins, black olives, dill spears, cheese curds, marinated cheese curds, sweet & spicy mixed nuts

## CHILLED JUMBO SHRIMP COCKTAIL \$225

100 chilled jumbo shrimp tossed in lemon & parsley, roasted garlic cocktail sauce

## CHICKEN TENDER STATION \$225

hickory-smoked BBQ, buffalo sauce, white BBQ sauce, ranch, sweet chili sauce

## J BAR PIZZA HEATED STONE DISPLAY \$150

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

*Pepperoni* – tomato sauce, mozzarella, pepperoni

*Buffalo Chicken* – ranch, buffalo sauce, bleu cheese crumbles, bacon, cheddar, green onion

*Caprese* – basil pesto, tomato, mozzarella, parsley, balsamic, Asiago

*Party Fowl* – blackened chicken thigh, honey, roasted garlic, smoked cheddar, scallions

*Sausage* – house-ground sausage, roasted red peppers, marinara, Asiago

*Smokehouse* – apple butter BBQ sauce, pulled pork, bacon, smoked cheddar, apple, red onion

## BUILD YOUR OWN TACOS - \$200

*Street Taco* – green chile chicken, cheddar, cilantro, flour tortillas, salsa verde, pickled onions

*Classic Taco* – seasoned ground beef, cheddar, lettuce, tomato, flour tortillas, salsa verde, pickled jalapeño

## CHICKEN & WAFFLE BAR - \$225

Maple waffles, fried chicken tenders, pecan pie butter, spicy maple syrup

## VEGETABLE CRUDITÉ \$175

fresh garden vegetables, grilled bread, crackers, house-made vegetable dip

## HUMMUS PLATTER \$135

pita, celery, peppers, carrots, Peruvian peppers

## DOMESTIC AND IMPORTED CHEESE \$200

smoked cheddar, Boursin, pepper jack, goat cheese, Gorgonzola, mozzarella, dried fruits, assortment of crackers, grilled breads

## FRESH FRUIT \$175

cantaloupe, grapes, pineapple, blackberries, raspberries, strawberries, strawberry yogurt dip

# RECEPTION HORS D'OEUVRES

Build your own perfect reception from our gourmet selection.  
Priced per piece, with a 50 piece minimum.

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## *Chef's Choice*

Chef Kevin's selection of two hot and two cold hors d'oeuvres.  
Based on four pieces per person. Selections are to be determined 48 hours in advance.  
\$15 per person

- Antipasti Skewers* - salami, provolone, olives - \$3.50\*
- Caprese Skewers* - mozzarella, cherry tomatoes, basil, balsamic syrup - \$3.00\*
- Beef Sirloin Crostini* - caramelized onion relish, horseradish cream - \$4.25
- Goat Cheese Crostini* - basil tomato relish - \$3.00
- Bleu Cheese Crostini* - bleu cheese, apples, sunflower seeds - \$3.75
- Salami Crostini* - salami, goat cheese, fresh herbs - \$4.25
- Brown Sugar & Soy Chicken Skewers* - spicy pineapple sauce - \$3
- Chicken Wings* - ranch, blue cheese, choice of buffalo, bourbon BBQ or Thai chili sauce - \$3\*
- J Bar Burger Slider* - beef, cheddar, tomato, lettuce - \$3.50
- Pulled Pork Slider* - pulled pork, apple butter BBQ - \$3.50
- Pulled Chicken Slider* - buffalo sauce, bleu cheese - \$3.50
- Black Bean & Quinoa Slider* - roasted corn, elote aioli, tortilla strips, lettuce, tomato - \$3.75
- Hot Dog Sliders* - ketchup, mustard, relish - \$3.50 each
- Chili Dog Sliders* - homemade chili - \$4.25 each
- Philly Cheesesteak Egg Rolls* - sweet chile sauce - \$3.50
- Spanakopita* - garlic braised spinach, feta, phyllo - \$3.75
- Italian Sausage Stuffed Mushrooms* - house-made sausage, fresh mozzarella - \$3.50
- Spinach & Three Cheese Stuffed Mushrooms* - Boursin, feta, cream cheese - \$3.25\*
- Skewered Tenderloin Bites* - rosemary, balsamic drizzle - \$4.00\*
- Twice Baked Potato Bites* - smoked cheddar, bacon, green onion, sour cream - \$3.50\*
- Southwest Eggrolls* - southwestern vegetables, chicken - \$3.50

**\* 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.

## GOLD BAR LEVEL

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

	Host Bar	Cash Bar
Gold	\$8.00	\$9.25
Gold Double	\$11.00	\$12.25

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## PLATINUM BRANDS

Ketel One Vodka, Johnnie Walker Red Scotch, Knob Creek Bourbon, Angel's Envy Bourbon, Crown Royal, Sapphire and Hendricks Gin, Patrón, 1800 Gold Tequila, Bacardi Superior Rum, Captain Morgan Spiced Rum, plus industry favorites.

	Host Bar	Cash Bar
Platinum	\$9.50	\$11.00
Double	\$12.00	\$13.75

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## BEER - WINE - SODA - WATER

	Host Bar	Cash Bar
Domestic Beer	\$5.00	\$6.25
Imported Beer	\$6.00	\$7.25
Wine by the Glass	\$8.00	\$9.00
Soft Drinks	\$3.00	\$3.25
Bottled Water	\$3.00	\$3.25

Domestic Keg Beer - \$375 per keg

House Wine - \$30 per bottle

Champagne - \$28 per bottle

Corking Fee - \$25

Coffee, Hot Tea, Lemonade, Iced Tea - \$33 per gallon