

Weddings

and Special Events



THE J BAR



Holiday Inn
& Suites

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 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.

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

CELEBRATORY BREAKFAST

Buffet is based on 1.5 hours of service.

THE CLASSIC CONTINENTAL \$13.99 PER PERSON

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

<< 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, 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

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.

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, blue 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.

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.

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, blue cheese crumbles, bacon, cheddar, green onion

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

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

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.

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

Blue Cheese Crostini – blue 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, blue 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, 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.

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
Gold	\$8.00	\$9.25
Gold Double	\$11.00	\$12.25

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

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

BEVERAGE PACKAGES

Beverage packages are exclusive of tax and service charge, and require a minimum of 25 guests.

BEER AND WINE PACKAGE

An assortment of domestic, imported, and craft beers along with five wine varietals.

\$19 per person, per hour

GOLD BAR PACKAGE

Tito's Vodka, Dewar's Label Scotch, Jack Daniel's Bourbon, Crown Royal, Beefeater Gin, Tanqueray Gin, **José Cuervo Tequila**, Bacardi Superior Rum, Captain Morgan Spiced Rum, domestic and imported beer, wine by the glass.

\$24 per person, per hour

PLATINUM BAR PACKAGE

Ketel One Vodka, Johnnie Walker Red Scotch, Knob Creek Bourbon, Angel's Envy Bourbon, Crown Royal, Bombay Sapphire Gin and Hendrick's Gin, Patrón, 1800 Gold Tequila, Bacardi Superior Rum, Captain Morgan Spiced Rum, domestic and imported beer, wine by the glass.

\$27 per person, per hour

CHAMPAGNE TOAST PACKAGE

\$5 per person

Upgraded options available