

Holiday Inn Pigeon Forge would love to host your next event. Our sales and catering professionals will lend their expertise in all aspects of planning your next meeting or event. We offer the following information to assist you in successfully planning your event with us. There are specific descriptions listed below that should address most of your initial questions and concerns. We look forward to a wonderful event and thank you for the opportunity to be your host.

### Meeting Specifics

Holiday Inn Pigeon Forge is currently able to host events for 10-200 attendees.

### Deposits

We will require a non-refundable deposit of \$100.00 to hold your date and to plan the specifics of your event. A Contract must be completed and signed by a representative of the group or organization hosting each event.

### Guarantee

When choosing a date for your event, we will request an estimated number of participants to plan for. This number will assist us in planning specifics such as room(s) needed, and the size of staff needed to successfully cater to you and your guests needs.

### Food and Beverage

All food and beverages provided for your event must be arranged through Holiday Inn Pigeon Forge. Please refer to the accompanying information regarding food and beverage menus to make your package or individual selections.

### Service Charge & Tax

All food and beverage charges are subject to a 17% service charge, and 9.5% sales tax.

*\* Prices subject to change*

### Meeting Breaks

All prices are per person, and are subject to service charge and sales tax.

#### Biscuit Break

Biscuit assortment served with sausage, country ham, jam and jelly, coffee, decaf, and ice water.  
\$7.95 ++

#### Continental Breakfast

Assorted muffins, assorted danishes, orange juice, coffee, decaf, and flavored teas.  
\$6.95 ++

#### Healthy Start

Sliced fresh fruit, breakfast bars, bagels, yogurt, assorted fruit juices, coffee and decaf.  
\$6.95 ++

#### Coca Cola Break

Pretzels, peanuts in the shell, potato chips and dip, Coke and Diet Coke.  
\$6.95 ++

#### Dessert Break

Specialty dessert tray served with coffee and iced tea.  
\$5.95 ++

#### Milk and Cookies

Assorted freshly baked cookies, coffee and milk.  
\$5.95 ++

#### South of the Border

Tortilla chips with salsa and guacamole, nacho cheese dip and soft drinks.  
\$5.95 ++

#### Sweet Treat

Make your own sundae with vanilla ice cream, assorted nuts, fruit toppings and coffee.  
\$5.95 ++

#### Fruit Fantasy

Fresh Fruit and cheese display, assorted crackers, flavored teas and bottled water.  
\$6.95 ++

#### Perfect Day

**In the morning:** Assorted danishes muffins, and bagels.

**In the afternoon:** Cheeseball and crackers, freshly baked cookies.

Bothe served with an endless supply of flavored teas, soft drinks, coffee, decaf, and bottled water.  
\$13.95 ++

### Breakfast

All prices are per person, and are subject to service charge and sales tax.

#### All American

Fresh fruit cup, 2 scrambled eggs, choice of bacon or sausage, home fries, hot biscuits with gravy, coffee and orange juice.  
\$8.95 ++

#### Mountaineers Breakfast

Scrambled eggs fresh hot biscuits with sausage gravy, home fries, coffee and orange juice.  
\$8.95 ++

#### Crepes and Berries

Rolled crepes with powdered sugar and seasonal fresh berries, coffee and orange juice.  
\$10.95 ++

#### Country Side

Fresh fruit cup, Smoky Mountain omelet (green and red peppers, onion, ham, cheddar cheese) fresh hot biscuits and gravy, home fries, coffee and orange juice.  
\$10.95 ++

### Lunch

All prices are per person, and are subject to service charge and sales tax.

#### Chicken Alfredo

Grilled breast of chicken nestled on top of creamy fettuccine alfredo. Served with choice of salad, potato, vegetable, bread and dessert.  
\$10.95 ++

#### Baked Hawaiian Ham

Topped with pineapple and sweet and sour sauce. Served with choice of salad, potato, vegetable, bread and dessert.  
\$11.95 ++

#### Roast Beef Au Jus

Tender roast beef topped with a pan gravy and blanched root vegetables. Served with choice of salad, potato, vegetable, bread and dessert.  
\$12.95 ++

#### Flounder Roulade

Tender filets of flounder rolled and baked with a white wine sauce. Served with choice of salad, potato, vegetable, bread and dessert.  
\$12.95 ++

### BUFFETS

Minimum of 35 guests required for buffets. If guaranteed number falls below 35, add \$2.00 per person.

#### Breakfast

##### East Tennessee Buffet

Fresh Fruits, scrambled eggs, fresh hot biscuits and sausage gravy, home fries, sausage bacon, cereal, coffee and assorted juices.  
\$9.95 ++

##### Pancake Buffet

Buttermilk pancakes with assorted syrups and toppings, bacon sausage, coffee and orange juice  
\$8.95 ++

##### Keep It Simple

Scrambled eggs, sausage patties, country biscuits and gravy, coffee and orange juice.  
\$8.95 ++

##### Fit for the Trail

Sliced fresh fruit, yogurt and granola, bran muffins, whole wheat toast, herbed teas, coffee and orange juice.  
\$9.00 ++

#### Lunch

1 entrée \$11.95 ++  
2 entrees \$13.95 ++

Roast Beef Au jus  
Baked Chicken & Dumplings  
Roast Turkey & Cornbread Dressing  
Barbecued Spareribs  
Country Style Steak and Gravy  
Pasta bar  
Golden Fried Fish

#### Salads

(Choice of one)

Fresh Garden  
Louie's Waldorf  
Fresh Fruit  
Tomato Vinaigrette

#### Potatoes

(Choice of one)

Fluffy Whipped  
Baked  
Scalloped  
Home Fries  
Seasoned Steak Fries  
Herb Roasted garlic Potatoes  
Oven Browned Sweet potatoes

#### Vegetables

(Choice of one)

Vegetable Medley  
Green Beans  
Almondine  
Glazed Carrots  
Steamed Broccoli  
Buttered Corn O'Brien  
Steamed Cauliflower

#### Dinner

2 entrees \$16.95 ++  
3 entrees \$18.95 ++

#### Entrees

Chicken Teriyaki  
Beef Stroganoff with Pasta  
Louie's Fried Chicken  
Baked Ham  
Shrimp Creole  
Baked Lasagna  
Broiled Fish

#### Breads

(Choice of one)

Hot Rolls  
Herb Cheese Muffins  
Country Biscuits

#### Desserts

(Choice of one)

Cakes German Chocolate  
Cocoanut  
Strawberry Shortcake  
Cobblers Peach, Apple, or Cherry  
Mousse Strawberry or Chocolate