

*Happily Ever After  
Starts Here*



3803 13th Avenue South • Fargo, North Dakota 58103

Phone: 701-277-7306 • [www.fargohi.com](http://www.fargohi.com)



## We've thought of every little thing...

Congratulations on your engagement and thank you for inquiring with the Holiday Inn Fargo! We are looking forward to having the opportunity to host your special day and assist in planning your celebration. We have confidence in our chef's focus on creating familiar food with an unexpected depth of flavor. Our reputation for consistently providing outstanding service will motivate you to choose Holiday Inn Fargo for your wedding reception.

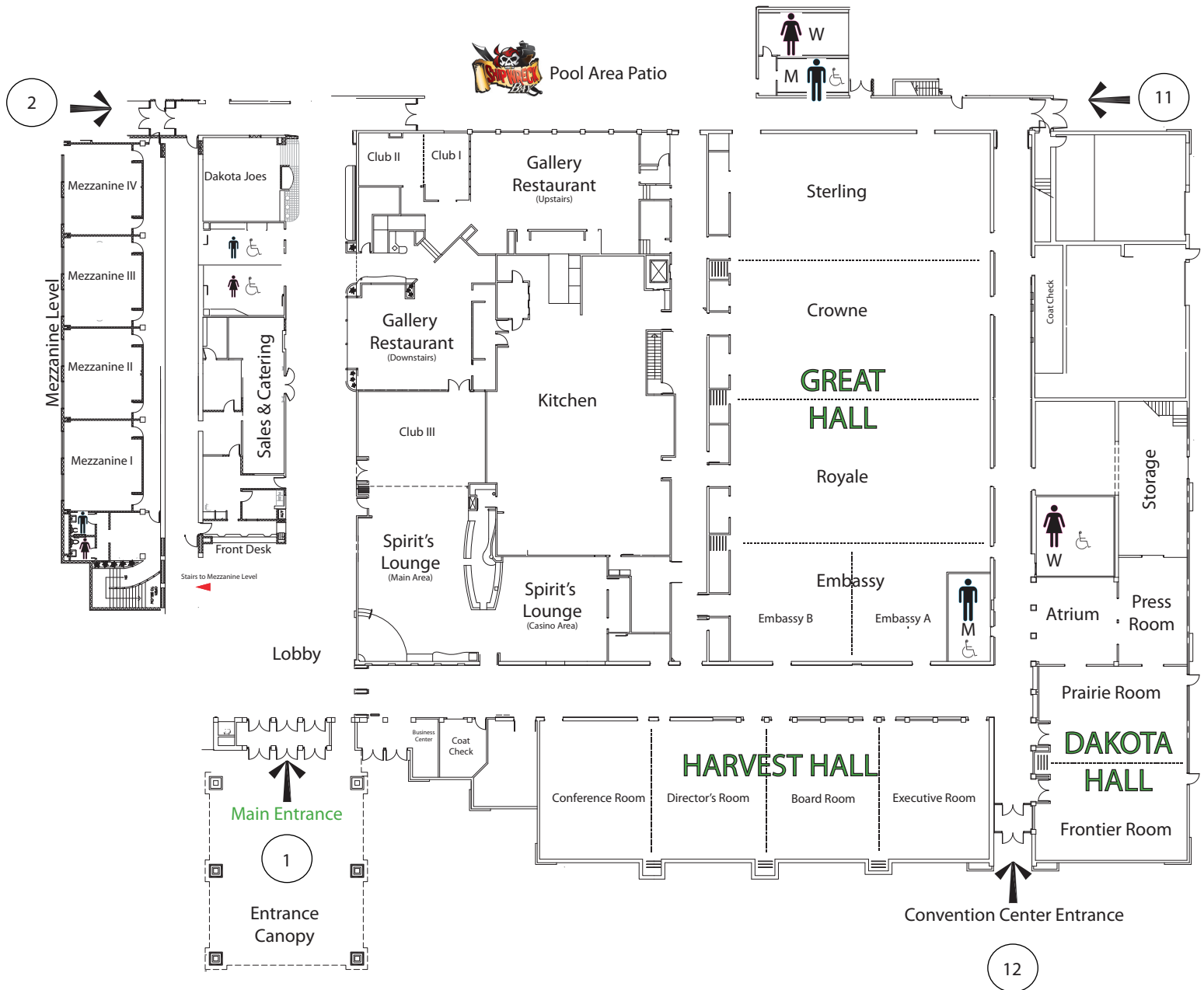
Holiday Inn Fargo provides the perfect space for your reception. With our three unique ballrooms all with different layouts, designs, and vibes, you are sure to find the perfect match.

The Holiday Inn Fargo is conveniently located on the corner of I-29 and I-94 on 13th Avenue. The hotel is surrounded by 15 different restaurants and across the street from West Acres Mall. Holiday Inn Fargo makes a perfect weekend for you and your guests.



*Make plans now, we look forward to serving you!*

# Meeting Room Layout





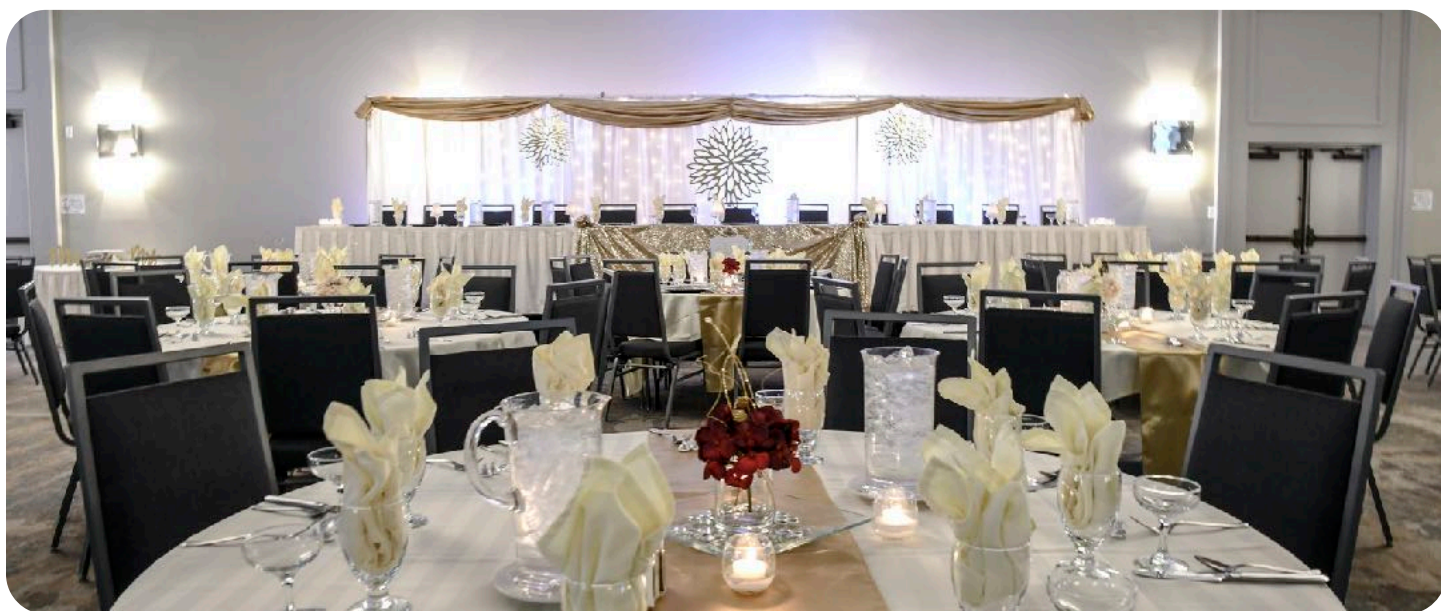
# Room Rental Information

## Room Rental Information Based on Set Up

Banquet Rooms	Seats Approx.	Facility Fee	Min. Food & Beverage
Great Hall	600 Guests	\$1500	\$11,000
3/4 Great Hall	500 Guests	\$1250	\$9000
1/2 Great Hall	300 Guests	\$1000	\$6000
Harvest	250 Guests	\$750	\$6000
3/4 Harvest Hall	150 Guests	\$575	\$4250
1/2 Harvest Hall	75 Guests	\$500	\$2000
Dakota Hall	75 Guests	\$500	\$2000
Deposit Required: Cost of Facility Fee			

## Friday Booking Special

- Champagne Toast for you and your guests
- Choice of Complimentary Punch or 1919 Root beer Keg
- Upgraded Complimentary late-night snack to your choice of: Godfather's Pizza or Cocktail Sandwiches



# Included With The Facility Fee

## Set Up

- Set up and tear down of the room
- Guest tables
- Head table on risers
- Cocktail tables
- Cake table with cake plates, forks and napkins
- Specialty tables
- Reserved tables with number holders and reserved signs
- Table for DJ or stage for the band
- Dance floor
- Security
- Bars with bartenders
- Lighted backdrop for the head table

## A / V

- Screen
- LCD projector
- Hand-held microphone

## Linens

- Skirting for specialty tables – Black, White or Ivory
- Table linens – Black, White or Ivory
- Napkins – Black, White, Ivory - *colored napkins available to rent*

## Customizable Centerpieces

- Subway mirror tiles
- Square or round plates
- 3 different size vases
- Clear pebbles
- Clear bead strands
- Votive candles

## Complimentary Items

- Suite for the wedding couple on the night of your reception
- Two complementary standard room nights for you or your guests
- Menu tasting for up to 3 entrees and 6 sides
- Champagne Toast for the Head Table
- Late Night Snack to be served at the dance (Chex Mix, Pretzels, & Popcorn)
- Breakfast for the bride and groom in the restaurant the morning following your reception
- Use of Bridal Salon the day of the reception (upon availability)
- Room to hold your Rehearsal Dinner in the night prior and Gift Opening in the following day
- Group weblink for your discounted room block



## Additional Décor Options

- Cake Service - \$100.00
- Ceremony back drop - \$100.00
- Lighted skirting for the head table - \$50.00
- Chair cover - \$5.00 per chair includes choice of sash
- Table Runners - \$2 - \$8 per sash
- Color Napkins - \$0.80 per napkin
- Up Lighting - \$10.00 per light
- Lighted birch trees - \$15.00 for 2 trees
- Arch with choice of lighting or draping - \$50.00
- Silver wedding couple chairs - \$50.00
- Floating Candles - \$1.25 each
- Ceremony space & set up - \$300.00

**Choose 5 or more items and receive  
10% off the total!**





# Hors D'oeuvres Menu

Hors d'oeuvres are priced at a cost per fifty (50) pieces unless otherwise noted.

## **Chilled Cocktail Shrimp | \$120**

Served with tangy cocktail sauce.

## **Poke Tuna Tostada | \$130**

Ahi tuna, sesame, soy, fresh guacamole, and spicy mayo on wonton crisps

## **Chef Specialty Deviled Eggs | \$90**

Traditional - Spicy Sriracha - Bacon & Blue - Roasted Garlic - Cheddar & Chive

## **Traditional Bone-In or Breaded Boneless Wings | \$95**

Your choice of Buffalo & Bleu, Asian BBQ, Mango Habanero, Ginger Soy, Sweet Chili, Cajun Dry Rub, and Buffalo Dry Rub

## **House-made Meatballs (available vegan) | \$85**

Homemade meatballs with your choice of Tangy BBQ, Swedish, Sweet Chili, or Asian BBQ

## **Million Dollar Bacon | \$90**

Sweet and spicy caramelized bacon

## **Szechuan Satay Skewers | \$110**

(Beef or Chicken) Tender beef sirloin or chicken tenderloin skewers

## **Stuffed Mushrooms | \$80**

Cremini mushrooms stuffed with Boursin cheese

## **Old Bay Crab Cakes | \$150**

House-made jumbo lump crab cakes, sweet corn tartar sauce and Cajun remoulade

## **Mini Beef Wellington | \$120**

Beef tenderloin and mushroom duxelles wrapped in puff pastry served with creamy horseradish and parsley

## **Smoked Salmon | \$180**

House smoked salmon side with egg, caper, shallot, tomatoes, and garlic crostini

## **Deluxe Charcuterie Board | \$150**

Chef's assortment of meats, cheeses, accoutrements, and antipasto with crostini and artisan crackers

## **Fresh Vegetables and Dip | \$100**

House selection of fresh vegetables and ranch dressing



# Wedding Dinner Menu

All entrees are served with choice of salad and warm artisan rolls with whipped butter. Also includes your choice of side starch and side vegetable. Served with European Gourmet Premium Coffee.

## **Salmon | \$27**

Herb roasted Atlantic salmon filet with roasted shallot beurre blanc served with quinoa pilaf and balsamic roasted vegetables

## **Walleye Your Way | \$28**

Broiled or parmesan crusted freshwater walleye filet with twice baked potato and cole slaw

## **French Roasted Chicken | \$28**

Oven roasted airline chicken breast in a white wine butter sauce with garlic mashed potatoes and asparagus

## **Lemon Chicken Piccata | \$26**

Oven roasted chicken breast in a lemon caper butter sauce with garlic mashed potatoes and haricot verts

## **Bruschetta Chicken | \$26**

Charbroiled chicken breast with roasted tomato relish, basil pesto mashed potatoes and balsamic roasted vegetables

## **Chicken Saltimbocca | \$26**

Lightly dusted chicken breast in a sage and prosciutto sauce with garlic mashed potatoes and asparagus

## **Pecan Crusted Pork Chops | \$28**

Caramel pecan crusted, porterhouse cut pork chop with mashed sweet potatoes and asparagus

## **Burgundy Braised Short Ribs | \$27**

Braised boneless short rib in a mushroom demi-glaze with truffle parmesan whipped potatoes and roasted baby tri-colored carrots

## **Top Sirloin | \$26**

Center cut top sirloin, seasoned and charbroiled with baked potato and haricot verts

## **Herb Roasted Prime Rib | MP**

12oz cut of tender prime rib with creamy parmesan hash browns and glazed baby carrots

## **Filet Mignon | MP**

8oz center cut of tender filet, seasoned and charbroiled with baked potato and asparagus

## **Quinoa Stuffed Portobello | Vegan/GF**

Balsamic roasted portobello mushroom stuffed with quinoa pilaf served with chefs choice of one side

## **Wild Mushroom Ravioli | Vegetarian**

Stuffed ravioli with alfredo served with asparagus, grape tomatoes, and a garlic-buttered breadstick







# Dinner Buffets

All entrees are served with choice of two starter salads and two chef-crafted sides. Served with warm artisan rolls with whipped butter and European Gourmet Premium Coffee.

*Make it a Two Entree Buffet! The base cost of the buffet will be the price of the highest priced item chosen plus an additional \$5.*

## Buffet Entrée Choices

### French Roasted Chicken | \$30

Oven roasted airline chicken breast in a white wine butter sauce

### Lemon Chicken Piccata | \$28

Oven roasted chicken breast in a lemon caper butter sauce

### Chicken Saltimbocca | \$28

Lightly dusted chicken breast in a sage and prosciutto sauce

### Salmon | \$29

Herb roasted Atlantic salmon filet with roasted shallot beurre blanc

### Halibut Oscar | \$32

Grilled Halibut with jumbo crab meat and béarnaise sauce

### Pecan Crusted Pork Chops | \$30

Caramel pecan crusted, center cut pork chop

### Burgundy Braised Short Ribs | \$29

Braised boneless short rib in a mushroom demi-glaze

### Chef-Carved Prime Rib | MP

12oz cut of tender prime rib

### Chef-Carved Ham | \$28

Applewood smoked ham

## Starter Salads

Tossed Salad  
Caesar Salad  
Spinach and Walnut Salad  
Fresh Fruit Tray  
Pasta Salad

## Buffet Sides

### Vegetables

Balsamic Roasted Vegetables  
Glazed Baby Carrots  
Roasted Baby Tri-Colored Carrots  
Asparagus  
Haricot Verts  
Bacon Braised Brussel Sprouts  
Stir - Fry Vegetables  
Parmesan Garlic Roasted Broccoli  
Jalapeno Popper Corn Casserole


### Starches

Garlic Mashed Potatoes  
Herb Roasted Potatoes  
Parmesan Truffle Whipped Potatoes  
Creamy Parmesan Hash Browns  
Twice Baked Potato  
Baked Potato  
Baked Sweet Potato  
Saffron Rice Pilaf  
Macaroni and Cheese  
Penne Alfredo or Marinara



## Children's Menu | \$10

Chicken strips served with French fries, fruit and milk  
Macaroni and Cheese served with a fruit and milk







# Sweets and Snacks



## Sweets

### Assorted Mini Dessert Bites | \$100

Per 50 pieces

### Candy Bar | Starting at \$2.00 Per Person

- Tell us your 5 favorite options
- Color match options available
- Glass vases, custom set up, and scoops provided

---

## Late Night Bites

### Popcorn (kettle corn, caramel, and cheese) | \$25

Per pound

### Chex Mix | \$19

Per pound

### Pretzels | \$19

Per pound

### House Seasoned Mixed Nuts | \$25

Per pound

### Cocktail Sandwiches | \$100

Per 50 pieces

### Soft Pretzels with Beer Cheese Fondue | \$75

Per platter for 25

### Spinach and Artichoke Fondue with Naan | \$75

Per platter for 25

### Godfather's Pizza | \$15

Large 1 to 2 toppings

# Beverage Services

We offer a wide range of beverage services to best fit your needs. As with any location in North Dakota, the legal age to purchase or consume alcohol is twenty-one years of age or older. Please use our services safely and in moderation.

The Holiday Inn Fargo does not allow any liquor, including beer or wine, to be brought into the hotel and served for any banquet function. The Holiday Inn Fargo is the only licensee authorized to sell and serve liquor, including beer or wine, on these premises.

North Dakota law prohibits the service of alcoholic beverages to persons less than twenty-one years of age. Alcoholic beverage service hours are in compliance with North Dakota state laws. Prevailing liquor tax will apply. **Last call at 12:30 a.m.**

## Cash Bar

House Brands \$4.75 – 5  
Premium Brands \$5.75 – 7  
Domestic Beers \$5 – 5.75  
Specialty Beers \$.75 - 6.50  
Varietals Wines \$6.50 – 11.50  
Soft Drinks and Juices \$3  
Cash bar prices include prevailing sales tax.

## Host Bar

House Brands \$4 – 4.50  
Premium Brands \$5.50 – 6.50  
Domestic Beers \$4.50 – 5.25  
Specialty Beers \$5.50 – 6  
Varietals Wines \$6 – 11  
Soft Drinks and Juices \$3  
Host bar prices are subject to prevailing service charge and sales tax.

## Premium Ticket Bar

*\$7.00 inclusive per ticket of sales tax and service charge*

Absolut Vodka, E&J Brandy, Tanqueray Gin, J&B Scotch, Jim Beam Bourbon, Crown Royal Whisky, Jack Daniels Whiskey, Windsor Whisky, Bacardi Rum, Bacardi Limon Rum, Captain Morgan Rum, Johnny Walker Red Scotch, Kahlua Coffee Liqueur, Baileys Irish Cream, Assorted Cordials, Assorted Bottled Beers, Varietals Wines

*Holiday Inn will only charge per drink ticket turned in. Any tickets not redeemed at the bar are refundable.*

## Domestic Keg Beer

Several brands are available. | 8 gallon keg \$190 and Up  
16 gallon keg \$330 and Up | 1919 Root beer N/A Keg - \$200





# Policies & Information

## Policies & Information

The Holiday Inn Fargo wants to thank you for giving us the opportunity to help you celebrate this special day. We are committed to helping create a special event that you will remember for the rest of your years. Hours of events are 7:00 a.m. to 1:00 a.m.

## Meal Counts and Guarantees

We urge each group to give a realistic, tentative figure of attendance when booking a function. We reserve the right to change originally scheduled function rooms if the tentative figure varies 10% or more from the figure given in the original booking.

Menu selections should be submitted to the Catering Department two weeks prior to your function. A guaranteed number of guests must be received three days prior to your function. Guarantees are per item on split menus. You may call this information in between 8:00 a.m. and 5:00 p.m., Monday - Friday. Guarantees for Sunday, Monday and Tuesday functions must be received by 5:00 p.m. the preceding Friday. If a guaranteed count is not given on time, we must take the highest figure proposed.

Each function up to 300 people will have a 5% guarantee margin above or below the original number. Any function over 300 people will have only a 5% margin below the proposed figure and no margin above. Please inquire if you need further clarification.

## Description of Service Charge

A charge of 20% of the food and beverage total will be added to your bill of which 15% will be fully distributed to hotel staff and 5% will be retained by the hotel as an administrative fee. This administrative fee is not a gratuity and is the property of the hotel to cover discretionary costs. This charge is separate of any local or state sales tax incurred. This service charge is subject to change.





3803 13th Avenue South • Fargo, North Dakota 58103

Phone: 701-277-7306 • [www.fargohi.com](http://www.fargohi.com)