

# Holly Hotel

HISTORIC HOLLY HOTEL ~ 110 BATTLE ALLEY ~ HOLLY MI. ~ 48442 248-634-5208

## APRIL AT THE HOLLY HOTEL!

### APRIL 4-5

"April in Paris" Special Menu.  
Our regular menu also available!

### APRIL 4-5

Jeff Havens and Nate Fridsen  
in the Comedy Club!

### APRIL 11-12

Steve Sabo and Kate Brindle in the  
Comedy Club!

Sunday, APRIL 13th  
The LAST DINNER ABOARD  
THE TITANIC! 4:00 PM

### APRIL 14-15

The Tax Man Cometh! Our  
Dining Club members and guests  
enjoy any entree on our menu for  
50% OFF the regular menu price!

### APRIL 18-19

Syve Iott and Sean Hunter  
in the Comedy Club!

### Saturday, APRIL 19th

Complimentary "Spring Garden  
Chintz" teacup Tea!

### APRIL 25-26

Billy Ray Bauer and Tim Rowlands  
in the Comedy Club!



## Relieve Your tax-time suffering with Dinner at the Holly Hotel!

Since 1979, we've celebrated the great American tragedy of our income tax deadline with a special discount for all of our dining club members.

Join us Monday and Tuesday, April 14 and 15 for a 50% discount on all of our entrees! This annual event allows all of our dining club members and guests to enjoy any entree on our daily menu for 50% OFF the regular menu price per person. No other discounts apply. Reservations required. Please call 248/634-5208.

## April in Paris Dinner, Friday and Saturday, April 4th - 5th

Our "roots" in the Holly Hotel kitchen began with French "Nouvelle" cuisine in 1979 and we still maintain our passion for the traditional methods of European gastronomy. Our five-course "April in Paris:" menu will re-visit dinner entrees from our earliest Holly Hotel menus on Friday and Saturday nights, April 4th and 5th. Please call early for reservations.

Our regular menu will also be available, of course.  
248.634.5208

~One~  
Lobster Bisque, Caviar Croton

~Two~  
Escargot Basile, with basil, garlic, shallots, sweet butter.

~Three~  
Choice of...  
Coquilles Saint-Jacques à la Parisienne, Day boat scallops, sautéed, fish veloute sauce, favas, garlic, shallots, Dry Sack Sherry, Beaufort cheese.

Artichaut Gallantine, Artichokes and Spring vegetable gallantine, warm minted parsnip vichyssoise and boursin cheese, gaufre potatoes

Filet de Beuf aux Champignons Sauvage, Prime beef tenderloin, aged balsamic vinegar, Alba white truffle oil, shaved Fourme d'Ambert cheese, black peppercorn and sautéed wild mushrooms, pomme frites.

Ris de Veau Grenobloise, Sautéed medallions of veal sweetbreads in a caper/croton lemon-demi butter sauce, potato rosette.

~Four~  
Salade Panachée, Spring greens, haricot verte, walnut oil

~Five~  
Vanilla Creme Brulee  
\$39.00. Dining Club Members and  
Guests, \$31.25. Reservations, please.  
248.634.5208

## TeaCup Tea Saturday, April 19th! Take Home a Beautiful "Spring Birds" Porcelain Teacup

Enjoy our three-course afternoon tea, all designed around our theme of "Springtime" in April! After tea, take home a complimentary "Spring Birds" Teacup to commemorate your visit! Tea served from Noon until 4:00 PM.

\$25.00 per person. No discounts apply.  
RESERVATIONS please. 248-634-5208.



# "Last Night Aboard the Titanic" Dinner!

## Sunday, April 13th!

[Titanic to Sail in Holly on April 13, 2007](#)



### RESTAURANT

Monday-Saturday  
Dinner 4:00-10:00  
Sunday Dinner 4:00-8:00  
Reservations suggested:  
(248) 634-5208

### SUNDAY BRUNCH

Served Every Sunday, 10:30  
to 2:30 PM

### AFTERNOON TEA

Monday-Saturday \$12  
Luncheon Tea \$17  
2:00-5:00 P.M.

### COMEDY CLUB

Friday and Saturday Shows,  
8:30 & 10:30 PM. 8:30  
shows always "No Smoking."  
Preferred seating for  
Club Members & Dining  
Guests. 248/634-5208

### LIVE MUSIC

Live Jazz or Guitar, every  
Saturday, Main Floor Lounge

### HOLLY HOTEL DINING CLUB

\$59.00 per year, includes  
Dinner for Two certificate,  
20 Comedy Club passes,  
20% off food purchases for  
an entire year!

**Let's PLAN a PARTY  
and Make Your Event  
HISTORIC!!**

**We can accommodate  
groups from 20 to 200 in  
our private dining rooms  
or the exclusive outdoor  
splendor of GARDEN  
PARK! Call 248.634.5208**

[www.hollyhotel.com](http://www.hollyhotel.com)

Return to a time of fine dining, fine wine and fine music. Return with us to a night of elegance as we pay tribute to "The Last Night on the Titanic." Join us for this 96th sailing anniversary when we recreate the style of a lost era by serving a replicate, eleven-course meal served to



Titanic's first class passengers just before the great ship hit an iceberg on April 15, 1912.

In addition to the eleven course dinner, your evening will include a champagne reception in the orchestra lounge with music of the period and your own commemoratively inscribed "Titanic Anniversary" champagne glass. As the evening

progresses, there will be warning signs of icebergs in the area. Many thrills and surprises are planned as history cannot be changed.

Prior to the collision, Captain Smith will select, by lot, a winner of the "Star of the Ocean" Necklace to one passenger. Of course, the White Star photographer will be on board taking random photographs of this fateful evening.



Your first class table awaits you at the Historic Holly Hotel for "A Night to Remember." Your stewards and stewardesses will delight and entertain you. It is rumored that Molly Brown and a few other dignitaries may be on board.



First Class Dining Room seats are available until April 9th,

so book your passage now. All boarding passes are \$80.00 per person (\$65.00 for Club Members and guests) and your prepaid passage includes the full eleven course dinner, souvenir champagne flute, live entertainment, taxes and gratuities. (Titanic Wine Flight also available, Twenty dollars.) **(Boarding passes will be issued on April 10th.)** Appropriate attire, please. 1912 period costumes are not required but are encouraged and available at Sutton's Costumes in Waterford. (10% discount for Holly Hotel guests at Suttons. 248-673-2320.)

**~~Timetable. Our 27th Annual "Titanic" Dinner. Sunday April 13, 2008~~**

**1600 hours (4:00-5PM) General Boarding, Champagne Reception, orchestra Lounge**

**1730 hours (5:30) Seating for first class dinner passengers**

**2000 hours (8:00 PM) cigar lounge for cigars and after dinner drinks**

<b>1st Class MENU</b>	
<b>1st Course</b>	
<b>Appetizer</b>	
<b>Oysters a la Russe</b>	
<b>2nd Course, Soup</b>	
<b>Consomme Olga</b>	
<b>3rd Course, Fish</b>	
<b>Salmon, Mousseline Sauce</b>	
<b>4th Course</b>	
<b>Iced Punch Rose</b>	
<b>5th Course, Meat</b>	
<b>Beef Sirloin Forestiera,</b>	
<b>Vegetable Marrow Farci</b>	
<b>Chateau Potatoes</b>	
<b>6th Course, Game</b>	
<b>Roast Quail with Watercress</b>	
<b>and Applesauce,</b>	
<b>7th Course, Fowl</b>	
<b>Pate de Foie Gras</b>	
<b>with Celery</b>	
<b>8th Course, Vegetables</b>	
<b>Creamed Carrots and</b>	
<b>English Pea Timbale</b>	
<b>9th Course, Salad</b>	
<b>Marinated Asparagus Salad</b>	
<b>10th Conclusive Course Fruits</b>	
<b>and Cheeses</b>	
<b>Farmhouse Cheeses and Fresh</b>	
<b>Fruit Compote</b>	
<b>11th Course, Dessert</b>	
<b>Chocolate Painted Eclairs with</b>	
<b>French Vanilla Ice Cream</b>	
<b>Dismissive (in lounge)</b>	
<b>Coffee, Cigars, Cordials</b>	