

# Holly Hotel

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

## APRIL EVENTS AT THE HOLLY HOTEL!

**APRIL 3-4**

Steve Iott and Nate Fridsen  
in the Comedy Club!

**APRIL 10-11**

Billy Ray Bauer and Ben  
Konstanton in the Comedy Club!

**Easter Sunday APRIL 12**

Join us for our Annual Plated  
Easter Breakfast or our Elegant  
Easter Dinner!



**APRIL 13-14-15**

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

**APRIL 17-18**

Norn Stulz and Dave Bell  
in the Comedy Club!

**Sunday, APRIL 19th**

**The LAST DINNER ABOARD  
THE TITANIC! 4:00 PM**

**APRIL 24-25**

Dave Landau and Mike Malec  
in the Comedy Club!

**MAY 1-2**

Dave Dwyer and Phonacia Banks  
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 Tuesday & Wednesday, 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.

## EASTER at the Holly Hotel!

**Plated Easter Breakfast  
10:30 AM & 12:30 Seatings  
Sunday, April 12**

**Begins with warm Cinnamon Roll,  
Butter Muffins, Fresh Berry  
Scones**

**Then a choice of...**

**Cinnamon French Toast, Vanilla  
Custard, Blueberry-Maple Butter,  
Sausage**

**~or~**

**"Three Baked Eggs," Bacon,  
Hashbrown Gratin Hollandaise**

**~or~**

**"Steak" and Eggs, Grilled  
Tenderloin, Corned Wagyu Beef  
Hash, Feta, Fried Onions, and  
Salted Yolks**

**~or~**

**Roasted Salmon, Chive Quiche  
Smoked Fontina Mornay**

**Dessert**

**Strawberry Shortcake**

As always, we'll have the **Easter Bunny** during breakfast for pictures with the children. \$19.00 per person. Club Members and guests, \$15.20 per person. Children under 8, free. Reservations required.

**A Warm & Elegant Easter Dinner.  
Served from 2:00 P.M. to 7:00 PM.**

**Gingered Red Carrot and Miso  
Soup, Carrot Mousse**

**Artisan Leaf Lettuces, Baby,  
Chipped Cheese, Blood Orange  
Mimosa Dressing**

**ENTREE, Choice Of...**

**Roasted Hen Breast, Toasted  
Edamame, Artichokes and Heirloom  
Tomatoes**

**OR**

**Smoked Raspberry Ham,  
Longbean Casserole, Crispy Vidalia  
Onions**

**OR**

**Lamb Pot Roast, Basil Couscous,  
Balsamico, Spiced Tomato Chutney**

**OR**

**Fried Ocean Rockfish, Smoked  
Bacon Risotto and Lemon Coddle**

**OR**

**Spring Pea Pie, Curly Noodles,  
Butter Crumb (Vegetarian)**

**DESSERT**

**Silk Chocolate Pie, White Choco-  
late Chantilly, Chocolate Syrup**

**\$36.00. Club Members & guests, \$29.00**

**Reservations required, please.**

# "Last Night Aboard the Titanic" Dinner!

## Sunday, April 19th!

### Titanic to Sail in Holly on April 19, 2009



#### 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 Smok-  
ing." 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**

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.



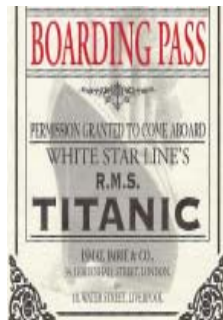
surprises are planned as history cannot be changed.

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 12th, 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 15th.)** 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 19, 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

1st Class MENU		
	<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>	