

BUFFET DINNERS / PLATED DINNER ENTREES

BUFFET DINNERS

Select Buffet

- Select Two Entrees 19.99
- Select Three Entrees 20.99

Entree Selection

- | | |
|----------------------------------|----------------|
| Chef Carved Roast Barron of Beef | Salmon |
| Chicken with Supreme Sauce | Icelandic Cod |
| Chef Carved Pork Loin | Roasted Turkey |
| Smoked Pit Ham | |

Chef Carved Prime Rib or Strip Loin. \$2.00 person

Starch Selection - Select Two

- | | |
|--------------------------------|-----------------------------|
| Natural Grain Pilaf | Parsley Buttered Baby Reds |
| Roasted Garlic Mashed Potatoes | Roasted Yukon Gold Potatoes |

Buffet Includes

- | | |
|-----------------------------------|--------------------------------|
| Chef's Choice of Vegetable | Fresh Bakery Breads |
| Tossed Greens Salad | Creamy Cucumber & Tomato Salad |
| Natural Grain & Dried Fruit Salad | |

Italian Buffet. 16.99

- | | |
|------------------|--------------------------------|
| Chicken Parmesan | Pesto Cream Fettuccine |
| Italian Sausage | Baked Penne Pasta |
| Antipasta Salad | Tossed OR Caesar Salads |
| Garlic Bread | |

Asian Buffet. 18.99

- | | |
|--|--|
| Choice of Sweet and Sour Chicken
or Beef and Broccoli | Choice of Beef, Chicken, or Pork Stir Fry |
| Vegetable Lo Mein | Egg Rolls |
| Fried Rice | Mixed Green Salad with
Sesame Ginger Dressing |

*For fewer than 50 people, add 1.95 per person.
All dinners include coffee, tea and milk.
All prices are subject to tax and service charge.*



We Proudly Brew
STARBUCKS COFFEE

BUFFET DINNERS / PLATED DINNER ENTREES

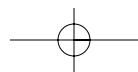
PLATED DINNER ENTREES

Slow-roasted 10 oz. Prime Rib of Beef served au jus.	21.99
Roasted Beef Tenderloin served sliced with Mushroom Ragout.. . . .	25.00
Grilled 8 oz. Top Sirloin Steak with Mushroom Ragout.. . . .	18.99
Herb Roasted Boneless Pork Loin with Pork Demi-Glaze.. . . .	15.99
Stuffed Chicken Breast	15.99
Chicken Breast Stuffed with Ricotta, Mascarpone and dried fruit with Grand Marnier Cream.	
Pesto Chicken	14.99
Herb coated chicken breast on a bed of pasta with pesto cream sauce.	
Grilled Chicken Dijon	15.99
A grilled chicken breast topped with a honey dijon sauce.	
Chicken Picatta	15.99
Chicken breast sauteed with mushrooms and lemon butter caper sauce served on pasta.	
Chicken Florentine	15.99
Chicken breast stuffed with spinach Mozzarella cheese, shallots and pine nuts..	
Chicken Marsala	15.99
Chicken breast sauteed with shallots, mushrooms, sweet Marsala wine served on pasta.	
Chicken Provencal	15.99
A grilled chicken breast topped with fresh marinated tomatoes.	
Grilled 8 oz. Atlantic Salmon Fillet topped with a light Buerre Monte.. . . .	18.99
Northwoods Walleye Fillet topped with toasted almond butter	17.99
Broiled Jumbo Shrimp with lemon and Champagne sauce.. . . .	21.99
Top Sirloin & Shrimp.	22.99
Grilled 6 oz. top sirloin accompanied by broiled shrimp with tomato béarnaise.	
Top Sirloin & Salmon	19.99
Grilled 6 oz. top sirloin with sauteed mushrooms accompanied by a 4 oz. grilled salmon fillet with tomato caper relish.	
Top Sirloin & Chicken	19.99
Grilled 6 oz. top sirloin accompanied by a 4 oz. chicken breast with mushroom ragout.	

*All entrees include choice of tossed greens or Caesar salad,
bakery fresh bread, fresh seasonal vegetable, chef's choice of
appropriate starch or natural grain pilaf, and coffee, tea and milk.
All prices are subject to tax and service charge.
All Beef U.S.D.A. Choice or Prime Grade.*



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DESSERT SELECTIONS / HORS D'OEUVRES

DESSERT SELECTIONS

- New York Vanilla Cheesecake
with Raspberry Sauce 1.99
- Vanilla Ice Cream with Wafer Cookie. 1.99
- Rainbow Sherbet with Wafer Cookie 1.99
- Carrot Cake 1.99
- German Chocolate Cake 1.99

- Double Chocolate Torte
with Amaretto Cream 2.99
- Tiramisu 2.99
- Chocolate Mousse with Raspberry Sauce 2.99
- Key Lime Pie 2.99

HORS D'OEUVRES

Hot Selections

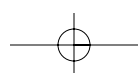
- Mini Quiche - Florentine or Lorraine 18/dozen
- Mini Crab Cakes. 20/dozen
- Bacon-wrapped Scallops. 21/dozen
- Chorizo Stuffed Mushrooms Caps 18/dozen
- Spinach and Cheese Stuffed Mushrooms 18/dozen
- Spring Rolls 19/dozen
- Baked Brie En Croute
with Lingonberries 18/pound
- Chicken Wings, Teriyaki, Buffalo 16/dozen
- Chicken Drumettes, breaded. 16/dozen
- Meatballs, Swedish, BBQ or Sweet Sour 16/dozen
- Egg Rolls 16/dozen
- Artichoke and Spinach Dip with Toast Points
serves 25 70.00
- Chef Carved Beef, Ham, Pork or Turkey
Condiments and Rolls. 6.99 per person
- Two Meat Selections. 9.99 per person

Cold Selections

- Assorted Deluxe Canapes 18/dozen
- Iced Shrimp Cocktail 30/dozen
- Sliced Assorted Sandwich Wraps
with Select Fillings. 16/dozen
- Focaccia Finger Sandwich. 18/dozen
- Fresh Seasonal Fruit with Cream Cheese, Honey
Dipping Sauce, serves 25 75.00
- Fruit Tree Oasis - Fruit Kabobs
with Chocolate Fondue, serves 25 95.00
- Domestic and Imported Cheese Tray with
Cracker Assortment, serves 25 50.00
- Antipasto Tray, serves 25 85.00
- Grilled Vegetables, Assorted Salami & Cheese
- Fresh Vegetable Crudite with
Parmesan Peppercorn Dip, serves 25 50.00
- Smoked Salmon Display with Traditional
Accompaniments, serves 25 115.00
- Bruchetta, serves 25 35.00



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WINE & SPIRITS

CASH BAR

Rail Drink	4.25	Premium Cocktail	6.50
Call Drink	4.75	Domestic Beer	3.50
Premium Drink	5.50	Imported Beer	4.00
Rail Cocktail	5.25	Wine by the glass	4.25
Call Cocktail	5.75	Keg Beer (15.5 Gallons)	200.00

Host Bar charges are based per consumption.

WHITE WINES

Chardonnay, Robert Mondavi's Woodbridge 18.00

A classic, dry white wine with vibrant aromas and flavors of apple, pear and tropical fruit. Barrel fermentation and aging add complexity and a hint of creamy oak on the finish.

Chardonnay, Kendall-Jackson V.R. (California) . . . 22.00

Impressively complex fruit aromas of baked apple and pear.

Chardonnay, LaJoya Gran Reserva (Chile) 23.00

A complex vivacious taste of tropical fruits, nuts and honey.

Semillion-Chardonnay, Rosemount (Australia) . . . 18.00

Semillion gives lift and freshness to the aroma while the Chardonnay adds tropical richness to the palate.

Riesling, Covey Run (Washington) 17.00

Citrus and peach flavors with hints of green apple and a light finish.

Pinot Grigio, Ecco Domani (Italy) 21.00

Floral nose with delicate aromas of fig and honeysuckle.

White Zinfandel, Robert Mondavi's Woodbridge . . 18.00

Delicate and refreshing, flavors that burst with vibrant notes of ripe, red apple and fresh strawberry. Orange blossom notes give way to a crisp, light flavor with just a hint of sweetness.

SPARKLING WINES

Asti Gionelli 19.00

Sparkling Wine (non-Alcoholic) 14.00

RED WINES

Merlot, Robert Mondavi's Woodbridge 18.00

Enticing notes of ripe plums and berries weave through the aromas and silky flavors of our Woodbridge Merlot. Nuances of spices and toasty vanilla, from aging in small oak barrels, linger on the soft finish.

Cabernet Sauvignon, Robert Mondavi's Woodbridge 18.00

This delicious red wine features appealing layers of ripe cherry, berry and spice. Aging in small French and American oak barrels gives warm vanilla tones to the rich Cabernet character and enhances the long, velvety finish.

Pinot Noir, Indigo Hills (California) 23.00

Forward cranberry, fresh strawberry and raspberry notes.

Syrah, Michael Picard (France) 22.00

Intense aromas of blackberry and currant with a hint of smoke.

Merlot, Robert Mondavi's Private Selection (California) . 22.00

Spices reminiscent of nutmeg and cinnamon with silky layers of fruit.

Bartender Policy: A minimum sales of 250.00 per bar is required; otherwise a fee of 75.00 will apply. Prices are subject to tax and service charge.



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MEETING THEME BREAKS / LIGHT REFRESHMENTS

LIGHT REFRESHMENTS



We Proudly Brew

STARBUCKS COFFEE

Starbucks Coffee - 1.5 gallon, serves 32 cups	40.00
Starbucks Coffee - one air pot, serves 16 cups	20.00
Starbucks Coffee, regular and decaffeinated, and tazo tea, per person	2.50
Hot Tea, per bag	1.00
Soft Drinks, Mineral Water and Bottled Water, each	1.50
Red Bull, each	4.00
Lemonade or Fruit Punch, serves 20 cups per gallon	14.00
Champagne Punch, serves 20 cups per gallon	28.00
Apple Cider (Hot or Cold), serves 20 cups per gallon	16.00
Fruit Juices (Grapefruit, Orange, Apple, Cranberry), serves 6 cups per carafe	9.00
Starbucks Tazo Iced Tea, serves 20 cups per gallon	14.00

Snacks & Break Items

Muffins, per dozen	18.00
Cookies, per dozen	12.00
Double Fudge Brownies, per dozen.	16.00
Lemon, Raspberry or Assorted Bars, per dozen.	16.00
Seasonal Fresh Fruit Compote, per person	3.00
Whole Fruit, each	1.50
Yogurt, Assorted Flavors, per carton	1.50
Bagels, Butter and Cream Cheese, per dozen	20.00
Hard Boiled Eggs, each.	1.00
Bowl of Chips, Pretzels, Popcorn or Snack Mix, serves 25 per bowl	12.00
Potato Chips & Dip, serves 25	15.00
Salted Peanuts, serves 25 per bowl.	10.00
Mixed Nuts, serves 25 per bowl.	15.00
Snacker's Tray, serves 25	45.00

Potato Chips & Dip, Pretzels, Nuts, Tortilla Chips & Salsa, and Garlic Snack Mix

Chocolate Fountain, per person 5.00

Experience the Sight, Aroma, and Mouth Watering Taste of Cascading Chocolate
Served with an Assortment of Salty and Sweet Snacks, min 100 people

All prices are subject to tax and service charge.



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WEDDING GUIDELINES

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Ballroom Setup

The ballroom is set with round tables, eight people per table, with ivory linens and your choice of burgundy or ivory napkins. We offer complimentary centerpieces: a round mirror tile and a votive candle on each table.

Our staff is available to assist with simple decorating and setting placecards or other items on the tables. There may be additional fees for other special requests.

No plastic or metallic confetti, candles with open flames, or any other flaming device that could be a fire hazard may be used in the Great Lakes Ballroom.

We can supply our Muzak system during the dinner if requested.

We provide a platform riser for the band or disc jockey. Our dance floor is 20' x 20'.

The Great Lakes Ballroom is a non-smoking facility.

Food and Beverage Service

Our dinner menus include buffet or plated entrees.

We require the final guaranteed attendance three (3) days prior to the reception date.

A children's meal priced at 6.99++ may be selected for children aged 10 years and younger.

Children's meals are available with the plated dinners.

To ensure quality food and service for your guests, we require the meal be served within 15 minutes of the contracted serve time on your event order. For every 30 minutes of delayed service time, a fee of 100.00 will be charged.

Refer to the Event Guidelines page for sales tax and gratuities.

Host Bar: You are responsible for payment for your guests' beverages

Cash Bar: Guests purchase their own beverages.

You may host a portion of the beverage service; for example, keg beer, champagne toast, wine with dinner or a pre-set time for host bar service with cash bar following.

Hors d'oeuvres Reception—In lieu of dinner, 12-16 pieces per person.

Cocktail Party prior to dance, 2 hour, 8-10 pieces per person.

Cocktail Hour prior to dinner, 4-6 pieces per person.

Additional Services Available

Coatroom attendant 10.00 per hour - coat racks in hallway at no charge

Charge for Holiday Inn staff to cut and serve the wedding cake - 45.00

Homemade ice cream served with the wedding cake - .65++ per person

Payment and Cancellation

A non-refundable deposit of current room rental is due two (2) weeks after confirming your reception date.

Six months prior to the event, an additional payment of 1,000.00 is due.

Three months prior to the event, another payment of 1,000.00 is due.

The 2,000.00 will apply to the purchase of food and beverage at the event.

If cancellation occurs, these monies are not refundable.



EVENT GUIDELINES

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Menu Selections

- One entree may be selected for group meal functions unless special arrangements are made in advance.
- If an additional entree is selected, we require meal indicators to identify the entree of choice for each individual.
- Lunch menu selections are served until 2:00 p.m.

Food and Liquor Regulations

- All food and beverage must be prepared by the Holiday Inn Hotel & Suites and consumed on the premises with the exception of decorated cakes for special events.
- Minnesota state laws prohibit liquor to be brought on premises for any event. State law prohibits the Holiday Inn Hotel & Suites from serving alcohol to minors even though the space is rented for a private party. We are under the same guidelines as other establishments serving alcohol, and anyone under age 21 consuming alcohol or anyone supplying alcohol to minors will be required to leave the premises.
- Minnesota State Health Department regulations and the Holiday Inn Hotel & Suites policy prohibit any food product left over to be taken off the premises.

Room Rentals

- Room rental is based upon catered events and guest attendance and subject to a 17% service charge.

Guarantees

- Hotel policy requires that the catering office be notified of the guaranteed number of guests no later than three (3) business days prior to the function.
- If the guarantee is not received, billing will be based upon the original estimate of attendees.
- Billing is based upon the guarantee or the actual number of attendees, whichever is greater.

Sales Tax and Gratuities

- Menu prices are subject to 9% sales tax, 17% service charge and 9% service charge tax.
- Wine and beer purchases, including host bars, are subject to 11.5% sales tax, 17% service charge and a 11.5% service charge tax. Cash bar prices include the sales tax and service charge.
- When bar service is requested, a bartender fee of 75.00 is applied if total bar sales do not exceed 250.00.
- Audiovisual prices are subject to 7.5% sales tax, 17% service charge and a 7.5% service charge tax.

Cancellation Policy

- A cancellation fee may be applied for any event cancelled that has been confirmed as definite with a signed contract. A signed contract is required to guarantee meeting space.

Audiovisual Equipment

- Audiovisual equipment is available at charges appropriate for the item.

Parking

- Parking in the Holiday Center Ramp is complimentary for all event attendees. Upon exiting, attendees need to inform the parking attendant which of the day's events they attended.

