

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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MEETING THEME BREAKS

- Bakers Break** ..... 5.99  
Fresh baked cookies, assorted muffins, coffee, teas and soft drinks.
  
- Chill Down Break** ..... 6.25  
Frozen ice cream treats. Coffee, decaf, tea and soft drinks.
  
- Snackers Break** ..... 5.99  
Cookies, soft drinks and mineral waters, bowls of popcorn, and pretzels.
  
- Health Break** ..... 6.99  
Domestic cheese and crackers, fresh seasonal fruit, iced tea, and lemonade.
  
- Cookie Lovers Delight** ..... 5.99  
Assortment of freshly baked cookies, soft drinks, milk and coffee.
  
- Yogurt Parfait** ..... 6.99  
Assorted fresh fruit, plain vanilla yogurt, seasonal berries, granola, wafer cookies.
  
- Executive Meeting Break** ..... 13.25  
**For Starters:** Assorted pastries and breakfast breads, juices, coffee, decaf, and tea.  
**Mid Morning:** Soft drinks, mineral waters, coffee, decaf, tea, fresh seasonal fruit.  
**Afternoon:** Assorted cookies, popcorn and refresh beverages.

*Prices reflect per person charge.  
All prices are subject to tax and service charge.*



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# BUFFET BREAKFASTS / PLATED BREAKFAST ENTREES

## PLATED BREAKFAST ENTREES

- Cinnamon French Toast** ..... **6.99**  
Served with warm maple syrup, fresh seasonal fruit and choice of ham, bacon or sausage patties.
- Fluffy Scrambled Eggs** ..... **6.25**  
Choice of ham, bacon or sausage patties accompanied by North Shore potatoes and fresh seasonal fruit.
- Quiche** ..... **7.99**  
Ham and cheese quiche accompanied by North Shore potatoes and fresh seasonal fruit.
- The Executive Breakfast** ..... **10.99**  
A tender sirloin steak is accompanied by North Shore potatoes, fluffy scrambled eggs and an assortment of breakfast breads.
- Buttermilk Pancake** ..... **6.99**  
Served with warm maple syrup, fresh seasonal fruit and choice of ham, bacon, or sausage patties.

*Add juice 1.50.*

*Add breakfast meat 2.50.*

*All entrees include coffee, tea and milk.*

*All prices are subject to tax and service charge.*



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# BUFFET BREAKFASTS / PLATED BREAKFAST ENTREES

## BUFFET BREAKFAST

<b>Coffee Break with Assorted Pastries and Breakfast Breads</b> .....	<b>5.25</b>
<b>Continental Breakfast</b> .....	<b>6.25</b>
Chilled orange juice, assorted pastries and breakfast breads.	
<b>Continental Breakfast with Fresh Seasonal Fruit.</b> .....	<b>7.25</b>
Assorted juices, pastries, breakfast breads and fresh seasonal fruit.	
<b>Grand Deluxe Continental</b> .....	<b>8.25</b>
Assorted pastries, rolls, muffins, fresh seasonal fruit, yogurt, assorted juices, dry cereals and milk.	
<b>* Traditional Buffet</b> .....	<b>8.99</b>
Fluffy scrambled eggs, North Shore potatoes, fresh seasonal fruit, assorted breakfast breads, and choice of ham, bacon or sausage patties.	
<b>* Southwestern Buffet</b> .....	<b>8.99</b>
Build your own breakfast burrito with fluffy scrambled eggs, spicy ground beef, shredded cheese, sour cream, salsa, warm flour tortillas, cajun style potatoes, fresh seasonal fruit and assorted breakfast breads.	
<b>* Deluxe Breakfast Buffet</b> .....	<b>9.99</b>
Ham and cheese quiche, French toast with warm maple syrup, North Shore potatoes, fresh seasonal fruit, assorted breakfast breads.	

*\*For fewer than 25 people, add 1.50 per person.*

*Add juice 1.50 per person.*

*Add breakfast meat 2.50 per person.*

*All entrees include coffee, tea and milk.*

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LIGHT LUNCHEONS

- Grilled Chicken Caesar Salad . . . . . 8.99**  
 Grilled breast of chicken, crisp hearts of Romaine tossed with our own Caesar dressing, freshly shredded Parmesan cheese and our house croutons, served with bakery fresh bread.
- Mandarin Chicken Salad . . . . . 8.99**  
 Mixed greens salad topped with grilled chicken, Mandarin oranges, fresh sliced strawberries and slivered almonds served with our tangy raspberry vinaigrette dressing and bakery fresh bread.
- Chef's Special Soup & Sandwich Platter. . . . . 7.99**  
 Choose turkey, roast beef or ham served on bakery fresh bread with a cup of soup du jour, potato chips, lettuce, tomato and a pickle spear.
- Pasta Primavera. . . . . 7.99**  
 A selection of garden fresh vegetables tossed with penne pasta in creamy Alfredo sauce topped with fresh herbs and Parmesan cheese served with bakery fresh bread.
- Croissant Sandwich. . . . . 7.99**  
 Choose chicken, tuna or egg salad on a buttery croissant served with fresh seasonal fruit, lettuce, tomato and a pickle spear.
- Sesame Chicken Salad. . . . . 8.99**  
 Romaine, mixed lettuce, celery, scallions, sesame seed, carrot and ginger vinaigrette. Garnished with crisp chicken and fried won ton strips.
- Fajita Salad . . . . . 8.99**  
 Crisp corn tortillas with dressed Romaine, caramelized onion and adobo-basted chicken. Garnished with salsa and cool creamy crema.
- Boxed Lunch. . . . . 7.99**  
 Choice of turkey, ham, or roast beef sandwich, served with chips, cookie, and salad.
- Chicken or Smoked Salmon Caesar Wrap with Fruit Cup . . . . . 8.99**
- Cobb Salad Wrap with Fruit Cup . . . . . 8.99**

*All entrees include coffee, tea and milk.  
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PLATED LUNCH ENTREES

- Chicken Provençal** ..... 8.99  
Grilled chicken breast topped with fresh marinated tomatoes  
and served with natural grain pilaf.
  
- London Broil** ..... 8.99  
Thin-sliced, marinated flank steak topped with a savory hunter sauce  
and served with roasted garlic mashed potatoes.
  
- Pesto Chicken** ..... 8.99  
Seasoned sauteed chicken breast on pasta with creamy pesto sauce.
  
- Chicken Picatta** ..... 8.99  
Sauteed chicken breast with mushroom and lemon, butter caper sauce, served on pasta.
  
- Roasted Herb Pork Loin or Roasted Turkey Breast, Minimum 12 people** ..... 9.99  
Served with homemade mashed potatoes.
  
- Chicken Malibu** ..... 9.99  
Grilled chicken breast topped with shaved ham and Swiss cheese complemented  
by a creamy Mornay sauce and served with natural grain pilaf.
  
- Chicken Puttaneska** ..... 8.99  
Sauteed chicken breast with zesty Puttaneska sauce served on pasta.
  
- Steak Sandwich** ..... 9.99  
Prime grade rib eye steak sandwich served open face on toast.
  
- Chicken Marsala** ..... 8.99  
Sauteed chicken breast, shallots, mushrooms, Marsala wine sauce on pasta.

*All entrees include choice of mixed greens salad or chef's choice of cup of soup.  
Served with fresh seasonal vegetable, bakery fresh bread,  
and coffee, tea and milk.  
All prices are subject to tax and service charge.*



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# BUFFET LUNCHEONS / LIGHT LUNCHEONS / PLATED LUNCH ENTREES

## LUNCHEON BUFFET

<b>Soup OR Salad and Sandwich Buffet</b> .....	<b>9.99</b>
Chef's Choice Soup du jour <b>OR</b> Mixed Greens Salad	Assorted Sliced Breads and Croissants
Sliced Ham, Turkey, Roast Beef	Assorted Cheeses, Potato Chips
Lettuce, Tomato, Onion, Pickle Spear	Condiments
<b>Homestyle Buffet</b> .....	<b>11.99</b>
Sliced Roast Beef au jus <b>OR</b> Breast of Chicken	Bakery Fresh Bread
with Supreme Sauce	Fresh Seasonal Vegetable
Mashed Potatoes and Gravy	Creamy Cucumber & Tomato Salad
Mixed Greens Salad	
<b>Italian Buffet</b> .....	<b>10.99</b>
Meat <b>OR</b> Vegetable Lasagna	Natural Grain & Dried Fruit Salad
Mixed Greens Salad	Garlic Bread
Pesto Cream Fettuccine	
<b>BBQ Buffet</b> .....	<b>9.99</b>
Shredded Pork with a Tangy BBQ Sauce	Mixed Greens Salad
Kaiser Rolls	Potato Chips
Baked Beans	Condiments
Homestyle Potato Salad	
<b>Fiesta Taco Bar</b> .....	<b>9.99</b>
Seasoned Chicken and Ground Beef	Spanish Rice
with all the fixings	Mixed Greens Salad
Hard and Soft Shell Tacos	Refried Beans
<b>Asian Buffet</b> .....	<b>9.99</b>
Beef, Chicken, or Pork Stir Fry	Vegetable Lo Mein
Mixed Green Salad with	Fried Rice
Sesame Ginger Dressing	

*For fewer than 25 people, add 1.50 per person.  
All lunches include coffee, tea and milk.  
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# 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	
<b>Chef Carved Prime Rib or Strip Loin.....</b>	<b>\$2.00 person</b>

### 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 <b>OR</b> 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.  
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# 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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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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## EVENT GUIDELINES

### 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.



## WEDDING GUIDELINES

### **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.



AUDIOVISUAL

Overhead projector and screen . . . . .	35.00
Slide projector with wireless remote and screen . . . . .	45.00
Slide projector and screen . . . . .	35.00
Video projection with VCR . . . . .	300.00
Computer projector S-VGA . . . . .	300.00
TV-VCR/DVD- 27" . . . . .	90.00
Microphone, lapel or hand-held wireless. . . . .	55.00
Microphone, tabletop. . . . .	5.00
Floor screen 10'x10' . . . . .	50.00
Speaker phone. . . . .	50.00
Telephone line. . . . .	35.00
Flipchart with paper and markers . . . . .	20.00
Flipchart stand. . . . .	8.00
Tripod easel . . . . .	8.00
Whiteboard and markers . . . . .	10.00
Laser pointer . . . . .	30.00
Portable stereo with CD and cassette . . . . .	40.00
Cassette player. . . . .	35.00
Mixer - 4 channel mono . . . . .	25.00
Skirted exhibit tables, each . . . . .	20.00
DVD Player . . . . .	40.00

*Please inform us of special needs.*

*These items may include: podium, riser, head table, speaker table and display tables.*

*If an item you require is not listed, please let us know. Other equipment is available.*

*Audiovisual technicians are available at the current labor rates.*



200 West First Street, Duluth, MN 55802-1952 • 218-722-1202 • Toll Free: 1-800-477-7089 • [www.hiduluth.com](http://www.hiduluth.com)