

AUDIOVISUAL

Overhead projector and screen.....	45.00
Slide projector with wireless remote and screen	45.00
Slide projector and screen.....	45.00
Video projector with VCR	300.00
LCD computer projector S-VGA.....	300.00
TV/VCR/DVD-27"	90.00
Microphone, lapel or hand-held wireless	55.00
Microphone, tabletop.....	10.00
Speaker phone	50.00
Telephone line.....	35.00
Flipchart with paper and markers.....	20.00
Flipchart stand	10.00
Tripod easel.....	10.00
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
Toshiba 9" portable 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.



Light Refreshments

Beverages

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
Energy Drink, each	5.00
Lemonade or Fruit Punch, serves 20 cups per gallon	15.00
Champagne Punch, serves 20 cups per gallon	40.00
Apple Cider (Hot or Cold), serves 20 cups per gallon	16.00
Fruit Juices (Orange, Apple, or Cranberry), serves 6 cups per carafe	9.00
Starbucks Tazo Iced Tea, serves 20 cups per gallon	15.00

Snacks and Break Items

Bagels, Butter, and Cream Cheese, per dozen	20.00
Muffins, per dozen	18.00
Whole Fruit, each	1.50
Assorted Cereals and Milk, per person	1.75
Scrambled Eggs, per person	2.25
Hard Boiled Eggs, each	1.00
Yogurt, Assorted Flavors, per carton	1.50
Seasonal Fresh Fruit Compote, per person	3.00
Cookies, per dozen	12.00
Assorted Bars, per dozen	18.00
Double Fudge Brownies, per dozen	18.00
Bowl of Chips and Dip, Pretzels, or Popcorn, serves 25 guests per bowl	15.00
Salted Peanuts, serves 15 per bowl	10.00
Snack Mix and Mixed Nuts, serves 15 per bowl	15.00
Snacker's Tray, serves 25	45.00
Potato chips and dip, pretzels, nuts, tortilla chips and salsa, and garlic snack mix	
Chocolate Fountain, 1 ^{1/2} hour service, 100 guest minimum, per person	5.00
The ultimate chocolate experience—the sight, aroma, and mouthwatering taste of cascading dark Belgian chocolate served with an assortment of fresh fruit and salty and sweet snacks.	

All prices are subject to tax and service charge.



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Meeting Theme Breaks

Baker's Break	5.99
Fresh baked cookies, assorted muffins, coffee, teas, and soft drinks	
Chill Down Break	6.99
Frozen ice cream treats, coffee, decaf, tea, and soft drinks	
Snacker's 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 Lover's Delight	5.99
Assortment of freshly baked cookies, soft drinks, milk, and coffee	
Yogurt Parfait	6.99
Assorted fresh fruit, vanilla yogurt, seasonal berries, granola, and 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, and fresh seasonal fruit compote	
Afternoon: Assorted cookies, popcorn, and beverage refresh	
Campfire Break	5.99
Make s'mores at your table, sodas and coffee	

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



Plated Breakfast Entrées

Cinnamon French Toast	8.50
Served with warm maple syrup, fresh seasonal fruit, and choice of ham, bacon, or sausage patties	
Fluffy Scrambled Eggs	8.50
Served with choice of ham, bacon, or sausage patties accompanied by North Shore potatoes and fresh seasonal fruit	
Quiche	8.50
Ham and cheese quiche accompanied by North Shore potatoes and fresh seasonal fruit	
Executive Breakfast	10.99
A tender sirloin steak is accompanied by North Shore potatoes, fluffy scrambled eggs, and an assortment of breakfast breads	
Buttermilk Pancakes	8.50
Served with warm maple syrup, fresh seasonal fruit, and choice of ham, bacon, or sausage patties	
Add Juice	1.50
Add Scrambled Eggs	2.25
Add Breakfast Meat	2.50

All prices reflect per person charge.
All entrées include coffee, tea, and milk.



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Buffet Breakfasts

Coffee Break with Assorted Pastries and Breakfast Breads	5.75
Continental Breakfast	6.75
Chilled orange juice, assorted pastries, and breakfast breads	
Continental Breakfast with Fresh Seasonal Fruit	7.50
Assorted juices, pastries, breakfast breads, and fresh seasonal fruit	
Grand Deluxe Continental	8.75
Assorted pastries, rolls, muffins, fresh seasonal fruit, yogurt, hard boiled eggs, assorted juices, dry cereals, and milk	
Traditional Buffet*	9.50
Fluffy scrambled eggs, North Shore potatoes, fresh seasonal fruit, assorted breakfast breads, and choice of ham, bacon, or sausage patties	
Southwestern Buffet*	9.50
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	
Deluxe Breakfast Buffet*	10.75
Ham and cheese quiche, french toast with warm maple syrup, North Shore potatoes, fresh seasonal fruit, and assorted breakfast breads	
Add Juice	1.50
Add Scrambled Eggs	2.25
Add Breakfast Meat	2.50

*For fewer than 25 people, add 1.50 per person; not available for groups fewer than 15 people.

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Light Luncheons

Grilled Chicken Caesar Salad	9.50
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	9.50
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 Plated Soup and Sandwich	8.50
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	
Pasta Primavera	8.50
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	8.50
Choose chicken, tuna, or egg salad on a buttery croissant served with fresh seasonal fruit, lettuce, tomato, and a pickle	
Sesame Chicken Salad	9.50
Romaine, mixed lettuce, celery, scallions, sesame seed, carrot, and ginger vinaigrette, garnished with crisp chicken and fried won ton strips	
Boxed Lunch	8.99
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

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Plated Lunch Entrées

Chicken Provencal	9.99
Grilled chicken breast topped with fresh marinated tomatoes and served with natural grain pilaf	
London Broil	9.99
Thin-sliced, marinated flank steak topped with a savory hunter sauce and served with roasted garlic mashed potatoes	
Pesto Chicken.....	9.99
Seasoned sautéed chicken breast on pasta with creamy pesto sauce	
Chicken Piccata.....	9.99
Sautéed chicken breast with mushroom and lemon, and 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 Puttanesca.....	9.99
Sautéed chicken breast with zesty Puttanesca sauce served on pasta	
Steak Sandwich	11.95
Prime Grade rib eye steak sandwich served open face on toast	
Chicken Marsala.....	9.99
Sautéed chicken breast, shallots, mushrooms, and Marsala wine sauce on pasta	

All entrées include choice of mixed greens salad or chef's choice cup of soup, served with fresh seasonal vegetable, bakery fresh bread, coffee, tea, and milk.

All prices reflect per person charge.

All prices are subject to tax and service charge.



Luncheon Buffet

Soup or Salad and Sandwich Buffet.....	9.99
~ Chef's Choice Soup du Jour or Mixed Greens Salad	~ Assorted Sliced Breads and Croissants
~ Sliced Ham, Turkey, Roast Beef	~ Assorted Cheeses, Potato Chips
~ Condiments	~ Lettuce, Tomato, Onion, Pickle Spear
Homestyle Buffet.....	12.99
~ Sliced Roast Beef Au Jus or Breast of Chicken with Supreme Sauce	~ Mixed Greens Salad
~ Mashed Potatoes and Gravy	~ Bakery Fresh Bread
	~ Fresh Seasonal Vegetable
Italian Buffet.....	10.99
~ Meat or Vegetable Lasagna	~ Pesto Cream Fettuccine
~ Mixed Greens Salad	~ Garlic Bread
BBQ Buffet.....	9.99
~ Shredded Pork with Tangy BBQ Sauce	~ Homestyle Potato Salad
~ Kaiser Rolls	~ Potato Chips
~ Baked Beans	~ Condiments
Fiesta Taco Bar.....	9.99
~ Seasoned Chicken and Ground Beef with all the Fixings	~ Spanish Rice
~ Hard and Soft Shell Tacos	~ Mixed Greens Salad
	~ Refried Beans
Asian Buffet.....	9.99
~ Beef, Chicken, or Pork Stir Fry	~ Vegetable Lo Mein
~ Mixed Greens Salad with Sesame Ginger Dressing	~ Fried Rice

For fewer than 25 people, add 1.95 per person; not available for groups fewer than 15 people.

All prices reflect per person charge.

All entrées include coffee, tea, and milk.

All prices are subject to tax and service charge.



Buffet Dinners

Buffet*

With Two Entrées 21.99

Entrée Selection

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

Chef Carved Strip Loin, add 2.00

Side Selection - Select Two

- ~ Natural Grain Pilaf
- ~ Parsley Buttered Baby Reds
- ~ Homemade Mashed Potatoes
- ~ Roasted Yukon Gold Potatoes

Buffet Also Includes

- ~ Chef's Choice of Vegetable
- ~ Tossed Greens Salad
- ~ Fresh Bakery Breads
- ~ Creamy Cucumber & Tomato Salad

Italian Buffet* 17.99

- ~ Chicken Parmesan
- ~ Italian Sausage
- ~ Antipasta Salad
- ~ Garlic Bread
- ~ Pesto Cream Fettuccine
- ~ Baked Penne Pasta
- ~ Tossed or Caesar Salad

*For fewer than 50 people, add 1.95 per person. Not available for fewer than 35 people.

All prices reflect per person charge.

All entrées include coffee, tea, and milk.

All prices are subject to tax and service charge.



Plated Dinner Entrées

Roasted New York Strip Loin.....	22.99
Roasted 8 oz. Beef Tenderloin served sliced with Mushroom Ragout.	25.99
Grilled 8 oz. Top Sirloin Steak with Mushroom Ragout.....	19.99
Herb-Roasted Boneless Pork Loin with Pork Demi-Glaze.....	16.99
Grilled 8 oz. Atlantic Salmon Fillet topped with a Light Buerre Monte.....	18.99
Northwoods Walleye Fillet topped with Toasted Almond Butter	18.99
Broiled Jumbo Shrimp with Lemon and Champagne Sauce.	21.99

Duets

Steak and Shrimp.....	23.99
A charbroiled certified Angus beef top sirloin complements a pinwheel of hand-shelled broiled shrimp, served on chef's choice of starch with fresh vegetable, lemon buerre monte, and mushroom ragout	
Steak and Chicken.....	23.99
Your choice of house-prepared chicken paired with a certified Angus beef top sirloin, served with chef's choice of starch, fresh vegetable, and appropriate sauce	
Fresh Atlantic Salmon and Steak.....	23.99
A certified Angus beef top sirloin with a cedar-roasted fresh Atlantic salmon fillet, served on smoked Gouda mashed with fresh vegetable, mushroom ragout, and Old Bay buerre monte	
Steak and Walleye.....	23.99
Your choice of pan-fried or oven-broiled freshwater walleye fillet paired with a certified Angus beef top sirloin, served with horseradish mashed, fresh vegetable, and appropriate sauce	

Substitute a U.S.D.A. Choice filet mignon for an additional 5.00.

All entrées include choice of tossed greens or Caesar salad, bakery fresh bread, fresh seasonal vegetable, chef's choice of appropriate starch or natural grain pilaf, coffee, tea, and milk.

All prices reflect per person charge.

All prices are subject to tax and service charge.

All beef is U.S.D.A. Choice or Prime Grade.

Limit to two entrée selections per event.



Poultry Plated Dinner Entrées

ITALIAN

Chicken Florentine	16.99
Chicken breast stuffed with fresh spinach, shallot, garlic, pine nuts, and hand-pulled mozzarella cheese, served on pasta with marinara and rich cream sauce	
Chicken Piccata	16.99
Seasoned chicken breast sautéed with shallot, garlic, capers, and lemon, served on pasta with fresh vegetable and a light lemon caper butter sauce	
Pollo Forestino	16.99
Chicken breast sautéed with garlic, shallot, green olives, and tomato, served on pasta with fresh vegetable and rich red wine veal demi	
Chicken Puttanesca	16.99
Lightly seasoned chicken breast sautéed with spinach, capers, garlic, shallot, and tomato, served on pasta with fresh vegetable and rich marinara sauce	
Chicken Marsala	16.99
Seasoned chicken breast sautéed in clarified butter with garlic, shallot, fresh mushroom, and sweet Marsala wine, served on pasta with fresh vegetable and rich veal demi	
Chicken Pesto	16.99
Herb-coated chicken breast served on a bed of pasta with pesto cream sauce	

MEDITERRANEAN

Chicken Mirabelle	16.99
Chicken breast marinated in lemon, olive oil, and fresh oregano, oven-roasted and served on organic grain with a light sauce of olive oil, garlic, olive, date, fig, and lemon	

ASIAN

Sesame Chicken	16.99
Deep-fried chicken breast served on vegetable fried rice with sesame-flavored oyster sauce and crisp broccoli	

TROPICAL

Jerked Chicken	16.99
Caribbean-seasoned grilled chicken breast served with sautéed sweet potato and root vegetable medley, coconut basmati rice, and fresh mango mint salsa	

All entrées include choice of tossed greens or Caesar salad, bakery fresh bread, fresh seasonal vegetable, chef's choice of appropriate starch or natural grain pilaf, coffee, tea, and milk.

All prices reflect per person charge.

All prices are subject to tax and service charge.

Limit to two entrée selections per event.



Poultry Plated Dinner Entrées

FRENCH

Chicken Tarragon.....	16.99
Chicken breast stuffed with fresh tarragon, almonds, organic grain, and shallot, oven-roasted and served with tarragon cream and fresh vegetable	
Chicken Cordon Bleu.....	16.99
Classic recipe, hand-stuffed boneless chicken breast filled with smoked ham, prosciutto, and Swiss and bleu cheeses, oven-roasted and served on organic grain with classic Mornay sauce	
Chicken Dijon.....	16.99
Chargrilled chicken breast marinated in honey mustard and served on organic grain with fresh vegetable and honey mustard cream sauce	
Chicken Véronique.....	16.99
Chicken breast sautéed with shallot, garlic, almonds, and green grapes, finished with cognac and cream and served on organic grain with fresh vegetable	
Chicken Calvados.....	16.99
Seasoned chicken breast sautéed with shallot, fresh apple, garlic, cream, and Calvados, served on organic grain with fresh vegetable	
Chicken Montrachet.....	16.99
Chicken breast filled with chèvre, shallot, and pistachios, oven-roasted and served on organic grain with fresh vegetable and finished with tomato concasse	

AMERICAN

Chicken Malibu.....	16.99
Grilled chicken breast topped with smoked pit ham and Swiss cheese, served on organic grain with fresh vegetable and rich cream sauce	
Blackened Chicken.....	16.99
Pan-seared chicken breast seasoned with Paul Prudhomme's Poultry Magic and served on pasta with fresh vegetable and Tasso andouille cream sauce	
Southern Fried Chicken.....	16.99
Pan-fried, breaded chicken breast, served with cheddar mashed, pan gravy, and sweetened corn	

All entrées include choice of tossed greens or Caesar salad, bakery fresh bread, fresh seasonal vegetable, chef's choice of appropriate starch or natural grain pilaf, coffee, tea, and milk.

All prices reflect per person charge.

All prices are subject to tax and service charge.

Limit to two entrée selections per event.



Dessert Selections

New York Vanilla Cheesecake 1.99 with raspberry sauce	Chocolate Mousse Cake 3.50
Vanilla Ice Cream with Wafer Cookie 1.99	Tiramisu 3.50
Rainbow Sherbet with Wafer Cookie 1.99	Chocolate Mousse 3.50 with raspberry sauce
Carrot Cake 1.99	Key Lime Pie 3.50
German Chocolate Cake 1.99	

All prices reflect per person charge.

Hors d'oeuvres

HOT SELECTIONS

Mini Quiche 18.00/dozen Florentine or Lorraine
Mini Crab Cakes 24.00/dozen
Bacon-Wrapped Scallops 21.00/dozen
Chorizo-Stuffed Mushroom Caps 19.00/dozen
Spinach and Cheese- Stuffed Mushrooms 19.00/dozen
Spring Rolls 19.00/dozen
Baked Brie En Croute 18.00/pound with lingonberries
Chicken Wings 18.00/dozen teriyaki or buffalo
Breaded Chicken Drumettes 18.00/dozen
Meatballs 18.00/dozen Swedish, BBQ, or sweet sour
Egg Rolls 18.00/dozen
Spinach and Artichoke Dip 70.00 with toast points, serves 25

COLD SELECTIONS

Assorted Deluxe Canapes 18.00/dozen
Iced Shrimp Cocktail 30.00/dozen
Sliced Assorted Sandwich Wraps 18.00/dozen with select fillings
Focaccia Finger Sandwiches 18.00/dozen
Fresh Seasonal Fruit 75.00 with cream cheese and honey dipping sauce, serves 25
Domestic and Imported Cheese Tray 75.00 with cracker assortment, serves 25
Antipasto Tray 85.00 grilled vegetables, assorted salami and cheese, serves 25
Fresh Cut Vegetables and Dip 65.00 serves 25
Smoked Salmon Display 115.00 with traditional accompaniments, serves 25
Bruschetta 35.00 serves 25
Deli Meats and Cheese Tray 85.00
Sliced Cheese and Assorted Salami 85.00

All prices are subject to tax and service charge.



Late Night Enhancements

Cookies and Milk, per person	3.50
Ice cold milk, warm chocolate chip, peanut butter, sugar, or oatmeal raisin cookies	
Snack Attack, per person, minimum 50 people	4.95
Artichoke dip, bruschetta, chips and salsa, snack mix	
Classic Pizza, per large pizza	17.25
Traditional toppings, pepperoni, sausage, or cheese	
Mini Burger Bite Buffet, per 50 burgers	75.00
Mini burgers with all the condiments	
Candy Table, per person	6.99
An assortment of old time favorites. The table is decorated with glass candy jars. Assortments may include favorites such as M&M's, Reeses Pieces, Mike and Ike's, Gummy Worms, and Malted Milk Balls.	

Late Night Enhancements are available starting after 9 pm.

Small Plate Stations

Salad Shaker Station, per person	6.00
Choose one of the following mini salads, shaken to order.	
~ Mandarin Chicken	~ Asian Chicken
~ Taco	~ Oriental Shrimp
~ Blackened Chicken Caesar	
Italian Station, per person	6.00
Handmade mini meatballs and Italian sausage slices in zesty Puttanesca sauce, vegetable risotto, and sautéed gemelli pasta	
Seafood Bar, per person	14.00
Smoked and house-cured Atlantic salmon, iced shrimp, seasonal shellfish, and snow crab claws presented on ice, with chafer of garlic-infused mussels on angel hair pasta	
Caribbean Station, per person	6.00
Jerk-seasoned boneless pork loin chef carved to order, served with coconut basmati rice and sweet potato root vegetable medley	
Asian Station, per person	6.00
Sesame chicken on fried rice with crisp stir-fried vegetables and fortune cookies	
Fruit Sabayon, per person	6.00
Parfaits of fresh seasonal fruit topped with chef-prepared sabayon: your choice, classic or chocolate	

Small plate stations are not complete buffets. They are designed to complement and complete your hors d'oeuvres buffet.
For fewer than 50 guests, add a 75.00 chef's fee.



Chef Carving Stations

Roast Beef, per person.....	9.00
Slow roasted, lightly seasoned certified Angus beef carved to order	
Boneless Pork Loin, per person.....	9.00
Fresh pork loin roasted on cedar with select fresh herbs and apple cider	
Pit-Smoked Ham, per person.....	9.00
Juicy, tender slow-baked ham	
Minnesota Roast Turkey, per person.....	9.00
House-roasted Minnesota turkey breast	
Carved Corned Beef, per person.....	9.00
Slow-braised brisket or round of corned beef carved to order	
Oven-Seared Beef Tenderloin, per person.....	14.00
U.S.D.A. Choice beef tenderloin rubbed with fresh herbs and oven seared	

One-and-one-half hours of service include artisan rolls and condiments. The carving stations are not complete buffets. They are designed to complement and complete your hors d'oeuvres buffet.

Select any two carving stations (except Beef Tenderloin) for 12.00 per person, or pair the Beef Tenderloin with a second choice for 18.00 per person.



Cash Bar

Call Drink.....	4.75
Premium Drink.....	5.50
Call Cocktail.....	5.75
Premium Cocktail.....	6.50
Wine by the glass.....	5.50

Host Bar charges are based per consumption.

Domestic Beer.....	4.25
Imported Beer.....	4.75
Keg of Beer (15.5 Gallons).....	200.00
Miller, Budweiser, or Michelob products	
Premium Keg of Beer (15.5 Gallons).....	285.00
Summit, or Leinenkugel's	

White Wines

Chardonnay

Robert Mondavi's Woodbridge 19.00
 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.

Kendall Jackson V.R. (California) 22.00
 Impressively complex fruit aromas of baked apple and pear.

Robert Mondavi Select..... 24.00

Pinot Grigio

Ecco Domani (Italy) 21.00
 Floral nose with delicate aromas of fig and honeysuckle.

Riesling

Rosemount Traminer 19.00
 Spicy tropical fruits and aromas.

White Zinfandel

Robert Mondavi's Woodbridge 19.00
 Delicate and refreshing flavors that burst with a vibrant note of ripe, red apple and fresh strawberry. Orange blossom notes give way to a crisp, light flavor with just a hint of sweetness.

Red Wines

Cabernet Sauvignon

Robert Mondavi's Woodbridge 19.00
 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.

Merlot

Robert Mondavi's Woodbridge 19.00
 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.

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

Pinot Noir

Robert Mondavi Select23.00

Shiraz

Robert Mondavi's Woodbridge 23.00

Sparkling Wines

Asti Gionelli.....	20.00
Sparkling Wine (non-alcoholic).....	16.00

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



EVENT GUIDELINES

Menu Selections

- ↪ One entrée may be selected for group meal functions unless special arrangements are made in advance.
- ↪ If an additional entrée is selected, meal indicators are required to identify the entrée of choice for each individual.
- ↪ Lunch menu selections are served until 2 pm
- ↪ Charge for Holiday Inn staff to cut and serve your cake 45.00

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 policies prohibit any food product left over to be taken off the premises.
- ↪ Late night enhancements available starting after 9 pm.
- ↪ Small plate stations and carving stations are not complete buffets. They are designed to complement and complete your hors d'oeuvres buffet.
- ↪ Children's menu and vegetarian meals available upon request.

Room Rentals

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

Guarantees

- ↪ Preliminary guarantee of anticipated guests due one week prior.
- ↪ Hotel policy requires that the catering office be notified of the guaranteed number of guests no later than three business days prior to the function.
- ↪ If the guarantee is not received, billing and catering 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 10.13% sales tax, 17% service charge, and 9% service charge tax.
- ↪ Wine and beer purchases, including host bars, are subject to 12.63% 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 7.88% 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 an additional charge.

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 background music (Muzak) 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.
- ~ We offer equipment for a photo slide show.

Food and Beverage Service

- ~ Our dinner menus include buffet or plated entrées.
- ~ We require the final guaranteed attendance three days prior to the reception date.
- ~ A children's meal priced at 7.99+ 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 hours, 8-10 pieces per person

Cocktail Hour prior to dinner: 4-6 pieces per person

Butlered Service: 2 pieces per person

Additional Services Available

- ~ Coatroom attendant (coat racks in hallway at no charge) 10.00 per hour
- ~ Charge for Holiday Inn staff to cut and serve the wedding cake 45.00

Payment and Cancellation

- ~ A non-refundable deposit of current room rental is due two 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 deposits are not refundable.

