



EVENTS AT EMBASSY SUITES
BY HILTON MINNEAPOLIS AIRPORT
Customized Catering Services
for Events Large & Small



CONTENTS

GENERAL INFORMATION	3
INCLUSIVE MEETING PACKAGES	4
BREAKFAST	7
BREAKS	8
LUNCH	10
DINNER	15
RECEPTIONS	20
BARS.....	24
AUDIO VISUAL.....	26

GENERAL INFORMATION

All food and beverage is managed by Tri City Catering for the Embassy Suites by Hilton Minneapolis Airport.

Pricing

All menu prices are subject to change; however, prices are guaranteed 30 days in advance of your function. Pricing on audio visual and room rental fees are for an eight hour period. *All charges are subject to a 23% service charge and applicable taxes.* Service charge is not a gratuity - see definition in your sales agreement.

Shipping

Clients are responsible for shipping arrangements and all related expenses of shipping material, merchandise, exhibits or any other items to and from the hotel. Embassy Suites Hotel must be notified in advance of shipping arrangements to ensure proper acceptance of items upon arrival at the hotel. *The property does not have a loading dock or equipment to unload large deliveries. The hotel cannot guarantee acceptance of materials more than 48 hours prior to the event date and cannot hold materials any longer than 2 days following. If packages arrive more than 48 hours prior to your event, a \$30 storage fee per day will be applied to your final bill. If more than 2 boxes are delivered, there will be a \$5 fee per box.*

Security and Liability

The hotel does not assume responsibility for items left unattended in the hotel public areas or meeting rooms. Please notify your Catering Manager in advance if your function may require hired security. Clients are responsible and shall reimburse the hotel for any damages, loss or liability incurred to the hotel by any of the function's guests or any persons or organizations contracted by the customer to provide any goods or services before, during or after the function. The hotel reserves the right to administer security for your event a hourly fee will be charged for these events.

Music and Entertainment

All arrangements, name of group and sound levels must be approved in advance by the Catering Department. Entertainment may not be scheduled in any ballroom past 12:00 midnight. Live bands are not permitted.

INCLUSIVE MEETING PACKAGES

SEMINAR

Morning Break

Caribou coffee, fresh juice carafes, fruit infused water, whole fruit, assorted pastries

Boxed Lunch

Assortment of sandwiches

Afternoon Break

Caribou coffee, canned sodas, fruit infused water, pretzels and popcorn

Audio Visual

AV table, display screen, power strip, extension cord

\$60 per person

Price includes service charge and tax.

TRAINING

Morning Break

Caribou coffee, fresh juice carafes, fruit infused water, sliced fruit, assorted pastries

Plated Lunch Choice Of 1:

Quinoa saute

Lemon thyme chicken

Champagne chicken

Bone-in pork chop

-see details on page 12

Afternoon Break

Caribou coffee, herbal tea, canned sodas, bottled water, mini candy bars, popcorn

Audio Visual

AV table, display screen, power strip, extension cord

\$65 per person

Price includes service charge and tax.

**Available for groups over 15 people*



CONFERENCE

Morning Break

Caribou coffee, herbal tea, fresh juice carafes, bottled water, sliced fruit, assorted pastries

Buffet Lunch

Choice of: Little Italy, Far East, Wrap, Slider, Street Taco, New York Deli - see *details on page 13*

Afternoon Break

Caribou coffee, herbal tea, canned sodas, bottled water, homemade cookies and pretzels

Audio Visual

AV table, display screen, power strip, extension cord, wireless microphone OR LCD Projector

\$75 per person

Price includes service charge and tax.

**Available for groups over 15 people
\$50 small group buffet fee will be applied to groups smaller than 25 attendees*

EXECUTIVE

Morning Break

Caribou coffee, herbal tea, bottled juice, bottled water, sliced fruit, assorted pastries

Mid Morning Beverage Refresh

Buffet Lunch

Choice of: Little Italy, Far East, Wrap, Slider, Street Taco, New York Deli - see *details on page 13*

Afternoon Break

Caribou coffee, herbal tea, canned sodas, bottled water, homemade cookies and bars and Chex mix

Audio Visual

AV table, display screen, power strip, extension cord, wireless microphone, LCD projector, polycom and phone line (long distance charges apply) or web camera

\$85 per person

Price includes service charge and tax.

INCLUSIVE SOCIAL EVENT PACKAGES



SOCIALITE

Black, white or ivory linens
Mirror tiles and votives
Dance floor
Private bartender
Two complimentary drink tickets per guest
House salad
Plated dinner choice of 1:
Quinoa saute
Chicken saltimbocca
Champagne chicken
Bone-in pork chop
Lemon thyme chicken
- see details on page 17
Chocolate mousse dessert

\$60 per person

*Price includes service charge and tax.
25 person minimum guarantee.*

VIP

Ceiling draping
Custom color up lighting
Black, white or ivory linens
Mirror tiles and votives
Dance floor
Private bartender
One hour hosted bar
Hors d' Oeuvres
Domestic and imported cheese display, fresh vegetables and dip,
seasonal fruit tray
Dinner includes Caesar, mixed greens or tossed salad
Plated dinner choice of 1:
Champagne chicken
Grilled salmon
Top sirloin
Bone-in pork chop
-see details on page 17
Chef's dessert selection

\$80 per person

Price includes service charge and tax. 25 person minimum guarantee.



BREAKFAST

Start your meeting off right with a freshly prepared breakfast made just for your group.

BUFFET BREAKFASTS

Standard Continental Breakfast

Breakfast pastries, bagels with cream cheese, preserves and butter, seasonal whole fruit, carafes of orange and apple juice, regular and decaf coffee

\$20 per person

All American Breakfast

Fresh sliced fruit, assorted breakfast pastries, country style potatoes with peppers and onions, smoked bacon and sausage, scrambled eggs with salsa, cheddar cheese, green onions, French toast, carafes of orange and apple juice, regular and decaf coffee

\$23 per person

Embassy Breakfast

Tickets to hotel breakfast including: fruit juices, regular and decaffeinated coffee, herbal tea, fresh fruit, yogurt, assorted pastries, cold cereal, oatmeal, scrambled eggs, sausage links, bacon, French toast, pancakes, potatoes, cooked to order eggs or omelets

\$18 per person

PLATED BREAKFAST SELECTIONS

Classic [GF]

Scrambled eggs with cheddar cheese, chives, American fries and bacon

\$22 per person

Quiche

Ham, spinach, mushrooms, Swiss cheese, American fries, sausage links

\$22 per person

ADD ON BREAKFAST ITEMS

Breakfast Sandwich

English muffin topped with sausage, scrambled egg and American cheese

\$7 per person

Individual Flavored

Yogurt [GF]

\$5 each

Hard boiled eggs [GF]

\$18 per dozen

Bottled Juice

Apple, orange, grape, grapefruit

\$5 each

Coffee

Caribou regular or decaffeinated

\$70 per gallon

A collage of food items including almonds, blueberries, strawberries, and raspberries. The background is a light-colored, textured surface. In the top left, there is a clear glass container filled with sliced almonds. In the bottom left, there is a white bowl filled with fresh blueberries. In the center, there is a white bowl containing a strawberry with a green leaf. In the bottom right, there are raspberries. The overall theme is fresh, healthy snacks.

BREAKS

Keep the energy level up with a creative break. Choose from a variety of themed mid-morning and afternoon breaks.

SPECIALTY BREAK SELECTIONS

In Between Break Caribou coffee, herbal tea, assorted sodas, bottled water, fresh baked cookies and bars **\$15 per person**

Sweet and Salty Assorted mini candy bars, homemade cookies, mixed nuts, trail mix, pretzels, popcorn, lemonade and iced tea **\$16 per person**

Charged Up Red Bull, Starbucks double shots, Power bars, granola bars, whole fruit **\$18 per person**

Protein Break Smoked almonds, toasted walnuts, salted cashews, Hummus dip with carrots, celery, pita chips, Jack's Links jerky, Assorted Greek yogurts, fruit infused water **\$18 per person**

MN Break Chex mix, Boom Chicka Pop, Pearson's Nut Rolls, MN craft sodas, Caribou coffee, herbal tea, bottled water **\$16 per person**

Chocolate Fix Strawberries with chocolate dipping sauce, fudge brownies, chocolate chip cookies, mini candy bars, assorted sodas, bottled water, Caribou coffee **\$17 per person**

Healthy Break

Yogurt parfaits, 100 calorie snack packs, sliced seasonal fruit, Nature Valley granola bars, cucumber and lemon water, herbal tea, bottled water and sparkling water **\$16 per person**

A LA CARTE ITEMS

Beverages by the Gallon

- Caribou regular coffee \$70
- Caribou decaffeinated coffee \$70
- Hot tea \$70
- Iced tea \$55
- Hot chocolate \$40
- Hot apple cider \$40
- Fruit punch \$40
- Lemonade \$40

one gallon serves approximately 20 cups

Beverages on Consumption

- Soft drinks—Pepsi products \$4
- Bottled water \$4
- Mineral and spring water \$5
- Bottled juice \$5
- Energy drinks \$6
- 2%, skim or chocolate milk \$4

Beverages by the Pot

- Caribou regular coffee \$35
- Caribou decaffeinated coffee \$35
- Iced tea \$30
- Hot tea \$35

one pot serves approximately 10 cups

Items Charged by the Dozen

- Quarter pound fresh baked cookies \$42
- Bagels with cream cheese \$42
- Assorted danish and pastries \$42
- Hard boiled eggs \$18 [GF]
- Fudge brownies \$42
- Assorted bars \$42
- Assorted nut breads \$32

Items charged by the pound

- Popcorn \$22 [GF]
- Pretzels \$22
- Tortilla chips with nacho cheese and salsa \$22 [GF]
- Tortilla chips with guacamole \$26 [GF]
- Potato chips and onion dip \$22 [GF]
- Deluxe mixed nuts \$28 [GF]

Items Charged on Consumption

- Whole fresh fruit \$3 [GF]
- Granola bars \$4
- Energy bars \$4
- Individual flavored yogurts \$4 [GF]
- Assorted Greek yogurt \$5
- Individual cold cereal \$5
- Ice cream bars \$4
- Chex mix \$4
- Trail mix \$4
- Boom Chicka Pop \$4

Items Charged Per Person

- Fresh sliced fruit tray \$5 [GF]
- Veggies and dip \$5 [GF]
- Mini candy bars \$4 [GF]
- 100 calorie snack packs \$4
- Jumbo hot pretzel \$6
with cheese sauce

LUNCH

Highlight your meeting with a lunch tailored for your guests. Choose from hot or cold, buffet or plated and a medley of themed options.



PLATED LUNCH SELECTIONS

Please choose one from each category. Entrée and dessert selections on following page.

SALAD

Garden salad

*Tomato, cucumber, onion,
carrot, croutons*

Spinach and berry salad [GF]

*Strawberry, raspberry, blueberry, toasted almonds, balsamic
vinaigrette*

Caesar salad

Romaine, parmesan, caesar dressing, homemade croutons

Greek salad [GF]

*Hearts of Romaine, Kalamata olives, red onion, tomato, feta
cheese, banana peppers, herb vinaigrette*

STARCH [GF]

Garlic mashed potato

Herb roasted Yukon gold potatoes

Wild rice pilaf

Au gratin potatoes

Roasted fingerling potatoes

Quinoa saute

VEGETABLES [GF]

Zucchini, squash and bell pepper medley

Roasted carrots

Broccolini

Asparagus

Brussel sprouts

Broccoli, cauliflower and carrot medley

All plated lunches include regular and decaffeinated coffee, hot and iced tea, and freshly baked bread and butter.

Multiple entrée fee: \$2.50 per person. Maximum of 3 entrees per group.

PLATED LUNCH SELECTIONS



ENTREE CHOICES

Quinoa saute [GF] [V]

Grilled zucchini, yellow squash, red peppers, carrots and balsamic glaze

\$26 per person

Chicken tortellini

Cheese tortellini, sun dried tomato, spinach, wild mushrooms, pesto cream sauce. Does not qualify for side options

\$30 per person

Lemon thyme chicken [GF]

Pan seared with cherry tomato relish and lemon glaze

\$30 per person

Bruschetta chicken [GF]

Grilled chicken topped with marinated tomatoes, fresh mozzarella and drizzled with a balsamic glaze

\$30 per person

Champagne chicken

Pan seared with roasted grapes and leeks in a light cream sauce

\$30 per person

Bone-in pork chop [GF]

Maple bacon glazed

\$30 per person

Seared beef medallions [GF]

Roasted shallot demi

\$42 per person

DESSERT

Chocolate mousse [GF]

With strawberries

Strawberry shortcake

Pound cake with macerated strawberries and whipped cream

Chocolate cake

With fresh berries and whipped cream

Key lime pie

Whipped cream

New York cheesecake

With raspberry sauce, fresh berries and whipped cream

BUFFET LUNCH SELECTIONS

//////
All buffet lunches include regular and decaffeinated coffee, hot and iced tea.

MANHATTAN HOT DELI BUFFET

Beef minestrone soup
Baby red potato salad
Caesar salad
Greek salad
Hand carved
Turkey breast
Corned beef
Roasted pitt ham
Croissants, baguettes and
multigrain bread
Lettuce, tomatoes and
pickles
Assorted gourmet cheeses
Kettle chips
New York style cheesecake
\$45 per person

SLIDER BUFFET

Tossed garden salad
Creamy macaroni pasta salad
Bacon cheeseburger sliders
Memphis pork sliders
with BBQ sauce and coleslaw
Chicken teriyaki sliders
with grilled pineapple
Lettuce, tomato, pickle,
onions, banana peppers
Assorted condiments
mayo, mustard, ketchup,
Kettle chips
Mini desserts
Crème brulee, fruit tarts,
chocolate mousse cups,
cheesecake shooters
\$40 per person

FAR EAST BUFFET

Napa cabbage salad
mandarin oranges, scallions,
red pepper, carrot straws,
wonton crisps, sesame
vinaigrette
Orange chicken
tempura fried chicken in a
zesty orange sauce
Mongolian beef stir fry
Cantonese noodles
Vegetable fried rice
Cream cheese wontons and
pork egg rolls
sweet chili sauce
Chocolate cake
whipped cream and berries
\$40 per person

WELLNESS BUFFET

Arugula salad
fresh blueberries,
strawberries, raspberries,
sliced almonds, balsamic
vinaigrette
Quinoa and brown rice sauté
spinach and golden raisins
Steamed asparagus
lemon and olive oil
Grilled sides of salmon
kale pesto, tomato relish
Roasted chicken breast
dried cranberries and apples
Minted fruit salad
MN honey
\$45 per person

*\$50 small group buffet fee will be applied to groups smaller than 25 attendees. *Available for groups over 15 people.

BUFFET LUNCH SELECTIONS

LITTLE ITALY BUFFET

Caesar salad
Antipasto platter
Italian meats, cheese, grilled vegetables, olives
Cheese tortellini
Pesto cream sauce, roasted wild mushrooms,
Chicken pomodoro
Fire roasted tomato, artichoke hearts, parmesan cheese
Breadsticks
Tiramisu

\$40 per person

STREET TACO

Chicken tortilla soup
tortilla strips
Flour and corn tortillas
Tortilla chips
Diced tomato, pico,
guacamole, sour cream,
shredded lettuce, salsa,
cheddar cheese
Pork carnitas verde
Chicken tinga
cilantro and lime
Spanish rice
roasted corn and peas
Tres leche cake
maceraed berries and whipped cream

\$40 per person

NEW YORK DELI BUFFET

Soup of the day
Tossed garden salad
Creamy pasta salad
Baby red potato salad
Kettle chips
Sliced turkey, ham, roast beef,
hard salami, pastrami,
cheddar, Swiss, pepper jack
cheese, lettuce, tomato,
pickle, onions, mayo, mustard
Assortment of breads and
rolls
Cookies and bars

\$35 per person

WRAP BUFFET

Soup of the day
Creamy pasta salad
Red potato salad
Tossed garden salad
Grilled chicken Caesar wrap
Romaine, parmesan, Caesar dressing
Spicy Italian wrap
Ham, salami, pepperoni, mozzarella cheese, lettuce, tomato, red onion, Italian vinaigrette
White bean wrap [GF]
Spinach, bruschetta tomatoes, balsamic vinaigrette, mozzarella cheese
Kettle chips
Cheesecake shooters
Chocolate mousse shooters

\$35 per person

*\$50 small group buffet fee will be applied to groups smaller than 25 attendees.

*Available for groups over 15 people.

DINNER

Depending on your theme and budget, our dinners can be designed to be simple or extravagant. Choose from a variety of plated, buffet and interactive dinner experiences.



PLATED DINNER SELECTIONS



Please choose one from each category. Entree and dessert selections on following page.

SALAD

Garden salad

Tomato, cucumber, onion, carrot, croutons

Spinach and berry salad [GF]

Strawberry, raspberry, blueberry, toasted almonds, balsamic vinaigrette.

Caesar salad

Romaine, parmesan, caesar dressing, homemade croutons

Greek salad [GF]

Hearts of Romaine, Kalamata olives, red onion, tomato, feta cheese, banana peppers, herb vinaigrette

STARCH [GF]

Garlic mashed potato

Herb roasted Yukon gold potatoes

Wild rice pilaf

Au gratin potatoes

Quinoa saute

Roasted fingerling potatoes

VEGETABLES [GF]

Zucchini, squash and bell pepper medley

Roasted carrots

Broccolini

Asparagus

Brussel sprouts

Broccoli, cauliflower and carrot medley

**All plated dinners include regular and decaffeinated coffee, hot and iced tea, and freshly baked bread and butter.
Multiple entree fee \$2.50 per person. Maximum of 3 entrees per group.*

ENTREE CHOICES

Quinoa saute [GF] [V]

Grilled zucchini, yellow squash, red peppers, carrots and balsamic glaze
\$30 per person

Chicken saltimbocca [GF]

Stuffed with prosciutto and mozzarella cheese, roasted red pepper glaze
\$38 per person

Champagne chicken

Pan seared chicken breast with roasted grapes and leeks in a light cream sauce
\$36 per person

Lemon thyme chicken [GF]

Pan seared with cherry tomato relish and lemon glaze
\$36 per person

Bone-in pork chop [GF]

Maple glaze
\$38 per person

Grilled salmon [GF]

Teriyaki glaze and pineapple salsa
\$38 per person

Black and bleu top sirloin

Blackened and seared with bleu cheese and bacon crust and rosemary demi
\$44 per person

Beef tenderloin [GF]

Roasted shallot demi, wild mushroom ragu
\$54 per person

DESSERT

Chocolate mousse [GF]

With strawberries

Strawberry shortcake

Pound cake with macerated strawberries and whipped cream

Chocolate cake

With fresh berries and whipped cream

Key lime pie

Whipped cream

New York cheesecake

With raspberry sauce, fresh berries and whipped cream

BUFFET DINNER SELECTIONS

/// //////////////////////////////////////
All buffet dinners include regular and decaffeinated coffee, hot and iced tea.

EXECUTIVE DINNER BUFFET

Caesar salad
Individual grilled vegetable
crudites with hummus
Shrimp cocktail shooter
Grilled New York strip
With Amublu crust, demi glace
Roasted fingerlings
Grilled Atlantic salmon
Lemon dill sauce, fried capers
Chicken tortellini
*Sundried tomato, spinach,
wild mushrooms, pesto cream*
Gourmet coffee and
hot chocolate bar
Mini desserts
*Crème brulee, fruit tartlets,
chocolate mousse cups,
cheesecake shooters*

\$70 per person

DOWNTOWNER

Tossed garden salad
Roasted pear & walnut salad
*Dried cranberry, red onion,
spinach, green goddess dressing*
Seafood linguini
*Shrimp, scallops, mussels,
marinara, parmesan cheese*
Grilled chicken
*Lemon and herb marinated
with lemon cream sauce and
asparagus*
Soy ginger pork loin
*Soy ginger sauce, Asian
vegetable stir fry*
Garlic mashed potatoes
New York cheesecake with
assorted toppings
*Whipped cream, strawberry
sauce, caramel, chocolate
sauce*

\$60 per person

ITALIAN DINNER BUFFET

Caesar salad
Antipasto tray
*Italian meats, cheeses, grilled
vegetables, olives*
Grilled vegetable alfredo
*cream sauce, parmesan
cheese*
Sausage and pepper pasta
With marinara sauce
Chicken marsala
*Pan seared chicken with
mushroom marsala cream
sauce*
Breadsticks
Tiramisu and cannoli
\$55 per person

MINNESOTAN BUFFET

Chicken wild rice soup
Tossed garden salad
Strawberry Jello parfait
Fried chicken
Meatloaf
With gravy and fried onions
Roasted pork loin
Apple chutney
Garlic mashed potatoes
Freshly baked bread and
butter
Buttered corn
Parsley
Chocolate cake
\$50 per person

**Available for groups over 15 people
\$50 small group buffet fee will be applied to groups smaller
than 25 attendees*

DINNER/RECEPTION ADD ONS

THE CARVERY

Carver fee: \$75 per hour, two hour minimum.
All carved items include fresh baked silver dollar rolls. Minimum 20 people

Beef tenderloin
Red wine demi and béarnaise sauce
\$21 per person

Herb roasted prime rib
Au jus, horseradish sauce
\$16 per person

Turkey breast
Cranberry chutney
\$11 per person

Pitt ham
Whole grain dijon mustard
\$10 per person

Roasted pork loin
Apple chutney
\$9 per person

INTERACTIVE STATIONS

Create interactive stations for your attendees to enjoy.

Ideas include:

- Mashed potato bar
- Create your own pasta bar
- Stir fry station
- Fajita bar
- Nacho bar
- Cotton candy station
- Hot chocolate station
- Favorite cookie/candy bar
- Chocolate fountain station
- Smoeres station

RECEPTIONS

Unwind after a long meeting or fuel up for a long night with a private reception



HORS D' OEUVRES

Beef brochette [GF]

Korean BBQ sauce \$175

Teriyaki chicken satay [GF]

Pineapple salsa \$165

Spanikopita [M]

Spinach and feta puffs \$165

Coconut shrimp

Crispy jumbo shrimp with a coconut breading \$180

Pork and vegetable egg rolls

Fried and served with plum sauce \$150

Meatballs

Choose from barbeque, Swedish or sweet chili sauce \$150

Crab cakes

With lemon aioli \$175

Cream cheese wontons

With plum sauce and sweet chili sauce \$135

Traditional wings

Bone-in, barbeque, buffalo, teriyaki \$160

Bacon wrapped chestnuts [GF]

Water chestnuts wrapped in bacon \$150

Mushroom caps

Stuffed with crab and cheese \$150

Bacon wrapped scallops [GF]

With lime and cilantro \$200

Walleye fingers

With dill remoulade \$175

Mini reubens and rachels

Cocktail rye with thousand island dressing, sauerkraut, turkey or corned beef and Swiss cheese \$150

Duck bacon wontons

Sweet chili sauce \$175

Smoked gouda mac & cheese bites

Served with smoky ketchup \$175

Vegetable spring rolls [M]

With plum sauce \$165

Each order = 50 pieces

HORS D' OEUVRES



Jumbo shrimp cocktail [GF]

Served with a cilantro cocktail sauce \$250

Chicken salad

Served on mini croissants with red grape halves and cashews \$150

Deviled eggs [GF]

Traditional style \$150

Beef canapé

Tenderloin served on sliced baguette with horseradish cream \$175

Fresh fruit skewers [GF] [V]

Seasonal fruit on skewers with grand marnier dip \$150

Shrimp shooters [GF]

Served in a shot glass with cilantro cocktail sauce \$250

Bruschetta [V]

Garlic toasted crustini with tomato, basil and feta \$125

Smoked salmon canapé

On cucumber rounds with dill cream cheese \$180

Mediterranean crostini

Toasted pita with green olive tapenade, Roma tomatoes, kalamata olives, artichoke hearts, red onion and feta cheese \$150

Caprese skewers [GF] [V]

Tomato, fresh mozzarella cheese, basil and balsamic glaze \$150

Each order = 50 pieces

PLATTER SPECIALTIES



Farmers market display [GF]

Combination of grilled and raw vegetables, served with chipotle ranch and dill dip \$200

Fresh seasonal fruit tray [GF]

With honey yogurt dip \$200

Raw vegetable platter [GF]

With dill dip \$175

Artisanal cheese board

With fresh grapes, strawberries and crackers \$250

Deli meat and cheese platter

With turkey, ham, roast beef, salami, cheddar, Swiss and pepper jack cheese. Assorted condiments with petite rolls \$250

Grilled antipasto tray

Italian meats and cheeses, assorted grilled vegetables, artichokes, olives and Italian breads \$250

Warm crab and artichoke dip

With crustini and pita bread \$150

Seven layer dip [GF]

Cream cheese, salsa, lettuce, tomato, cheddar cheese, black olives and jalapenos with tortilla chips \$130

Spinach dip

With French bread and pita triangles \$130

Sliced tenderloin of beef

With roasted peppers, wild mushrooms, horseradish sauce and petite rolls \$295

Smoked salmon platter

Served with a dill cream cheese, lemons, capers, tomato, black olives, eggs, red onion and marble rye bread \$250

Pesto goat cheese spread [V]

With grilled ciabatta and pita bread \$150

Charcuterie board

Elk sausage, salami, prosciutto, pickled vegetables, assorted jams, dried fruits, crostini and crackers \$275

Mini desserts

Including fruit tartlets, crème brulee, mousse and cheesecake \$11 per person

Chef's dessert platter

Assorted cheesecakes, tortes, cakes and pies \$8 per person

Each order serves 50 guests



BARS

There is a \$75 Bartender fee applied to all private bars which covers up to 4 hours of service. Additional hourly bartender fee applies after 4 hours.

HOSTED BARS

Host of the event purchases all beverages for entire group. Prices do not include service charge or state sales and liquor tax. Hosted bar, kegs and drink tickets are subject to a liquor tax.

Call brands

- Cocktails \$7
- Domestic beer \$6
- Imported beer \$7
- Craft beer \$7
- Non-alcoholic beer \$5
- Vintage wine by the glass \$7
- Soft drinks \$3
- Bottled water \$4
- Premium brands
- Cocktails \$8.5
- Cordials \$8.5
- Premium wine \$8.5
- Drink tickets \$7
- One drink per ticket*

CASH BARS

All guests purchase their own beverages at the time of the event. Prices include service charge and state sales and liquor tax.

Call brands

- Cocktails \$7.5
- Domestic beer \$6.5
- Imported beer \$7.5
- Craft beer \$7.5
- Non-alcoholic beer \$5.5
- Vintage wine by the glass \$7.5
- Soft drinks \$4
- Bottled water \$4

Premium brands

- Cocktails \$9
- Cordials \$9
- Wine \$9

Keg beer

- Domestic \$395
- Imported \$475
- Craft \$525

**Wine List available upon request*

AUDIO VISUAL



Projectors

2500 ANSI lumens LCD projector **\$300**

3300 ANSI lumens LCD projector **\$500**

VGA & HDMI compatible

Apple connection **\$25**

Higher ANSI Lumens LCD projectors available upon request

Screens

Theatre screen with drape **\$175** (Av cart, power)

Pipe and drape **\$12 per foot**

Audio visual support package **\$95** (Tripod screen, av cart, power)

Television equipment

36" TV on cart **\$195**

50" Plasma HD TV **\$300**

Video equipment

Confidence monitor **\$150**

Wireless mouse **\$45**

Web Camera **\$250**

Dual projection splitter **\$25**

Sound booster **\$25**

Display equipment

Display easel **\$25**

Whiteboard and markers **\$40**

Flipchart stand (paper not included) **\$25**

Standard flipchart and markers **\$60**

3M Post-It flipchart and markers **\$70**

Skirted vendor table with power **\$35**

Staging **\$50/per section**

Powerstrips/Extension cord **\$7 each**

Microphone & Accessories

Handheld wired **\$75**

Handheld wireless **\$150**

Lapel wireless **\$150**

Microphone/tabletop stand **\$20**

Patch cord **\$25**

Powered speaker with stand **\$65**

2 speaker system with 8 channel mixer **\$225**

4 channel mixer **\$60**

6 channel mixer **\$80**

8 channel mixer **\$100**

Multiple microphones require a mixer

All sound units hooked into hotel's House sound requires a mixer

Phone systems

Phone line **\$75 - 1st day**

Phone line **\$50 - each additional day**

Polycom (speaker phone) **\$175**

Long distance calls are charged Separately based on usage

Internet

DSL first line **\$150 per day**

DSL each additional line **\$25 each per day**

Wireless hub complimentary

Wireless hub not available in Boardrooms

Exclusive technical assistance

2 Hour minimum

Price available upon request



EVENTS AT EMBASSY SUITES BY HILTON MINNEAPOLIS AIRPORT

**Food and beverage is managed by Tri City
Catering for the Embassy Suites by Hilton
Minneapolis Airport
7901 34th Avenue South
Bloomington, Minnesota 55425
952-960-5125
www.embassysmpairport.com**



**EMBASSY
SUITES**
by HILTON™

Minneapolis - Airport