



EVENTS AT EMBASSY SUITES

BY HILTON MINNEAPOLIS AIRPORT

Customized Catering Services
for Events Large & Small



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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% administrative fee and applicable taxes.* Administrative fee 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

\$65 per person

Price includes administrative fee 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

\$70 per person

Price includes administrative fee 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, Mediterranean Buffet see *menu details* on pages 13-14

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

\$80 per person

Price includes administrative fee and tax.

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, Mediterranean Buffet see *menu details* on pages 13-14

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

\$90 per person

Price includes administrative fee and tax.

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

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

\$65 per person

Price includes administrative fee 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

\$85 per person

Price includes administrative fee 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

\$22 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, carafes of orange and apple juice, regular and decaf coffee

\$25 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

\$25 per person

ADD ON BREAKFAST ITEMS

Individual Flavored Yogurt [GF]
\$5 each

Bottled Juice
Apple, orange, grape, grapefruit
\$5 each

Coffee
Caribou regular or decaffeinated
\$75 per gallon

PLATED BREAKFAST SELECTIONS

Classic [GF]

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

\$23 per person

Quiche

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

\$23 per person



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 **\$18 per person**

Sweet and Salty Assorted mini candy bars, homemade cookies, mixed nuts, trail mix, pretzels, popcorn, lemonade and iced tea **\$17 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 **\$18 per person**

Healthy Break
Yogurt parfaits, 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 \$75
Caribou decaffeinated coffee \$75
Hot tea \$70
Iced tea \$60
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 and chocolate milk \$4

Beverages by the Pot

Caribou regular coffee \$40
Caribou decaffeinated coffee \$40
Iced tea \$35
Hot tea \$35

one pot serves approximately 10 cups

Items Charged by the Dozen

Fresh baked cookies \$45
Bagels with cream cheese \$42
Assorted danish and pastries \$45
Fudge brownies \$45
Assorted bars \$45
Assorted breakfast breads \$38

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 \$30 [GF]

Items Charged on Consumption

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

Items Charged Per Person

Fresh sliced fruit tray \$6 [GF]
Veggies and dip \$6 [GF]
Mini candy bars \$5 [GF]
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

\$28 per person

Chicken tortellini

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

\$32 per person

Lemon thyme chicken [GF]

Pan seared with cherry tomato relish and lemon glaze

\$33 per person

Bruschetta chicken [GF]

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

\$33 per person

Champagne chicken

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

\$33 per person

Bone-in pork chop [GF]

Maple bacon glazed

\$35 per person

Seared beef medallions [GF]

Roasted shallot demi

\$45 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.

NEW YORK DELI BUFFET

Soup of the day
Tossed garden salad
Creamy pasta salad
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
Mini cheesecakes
\$40 per person

SLIDER BUFFET

Tossed garden salad
Creamy pasta salad
Cheeseburger sliders
Bourbon BBQ grilled chicken
Mac n cheese
Lettuce, tomatoes, pickles,
onions
Mayo, ketchup, mustard
Kettle chips
Mini desserts
Crème brulee, fruit tarts,
chocolate mousse ,
cheesecake shooters
\$45 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
\$45 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
\$48 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 tortillini
Pesto cream sauce, roasted wild mushrooms,
Chicken pomadoro
Fire roasted tomato, artichoke hearts, parmesan cheese
Breadsticks
Tiramisu
\$45 per person

STREET TACO

Chicken tortilla soup
tortilla strips
Flour and corn tortillas
Tortilla chips
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
\$45 per person

MEDITERRANEAN BUFFET

Mediterranean chop salad
Roasted red pepper hummus with fresh vegetables
Tabouleh salad
Tzatziki platter
Lemon garlic grilled chicken
Beef & lamb sliced gyros
Roasted baba ghanoush
Mini naan, pita & crostini
Baklava, honey pistachio mini doughnuts
\$45 per person

WRAP BUFFET

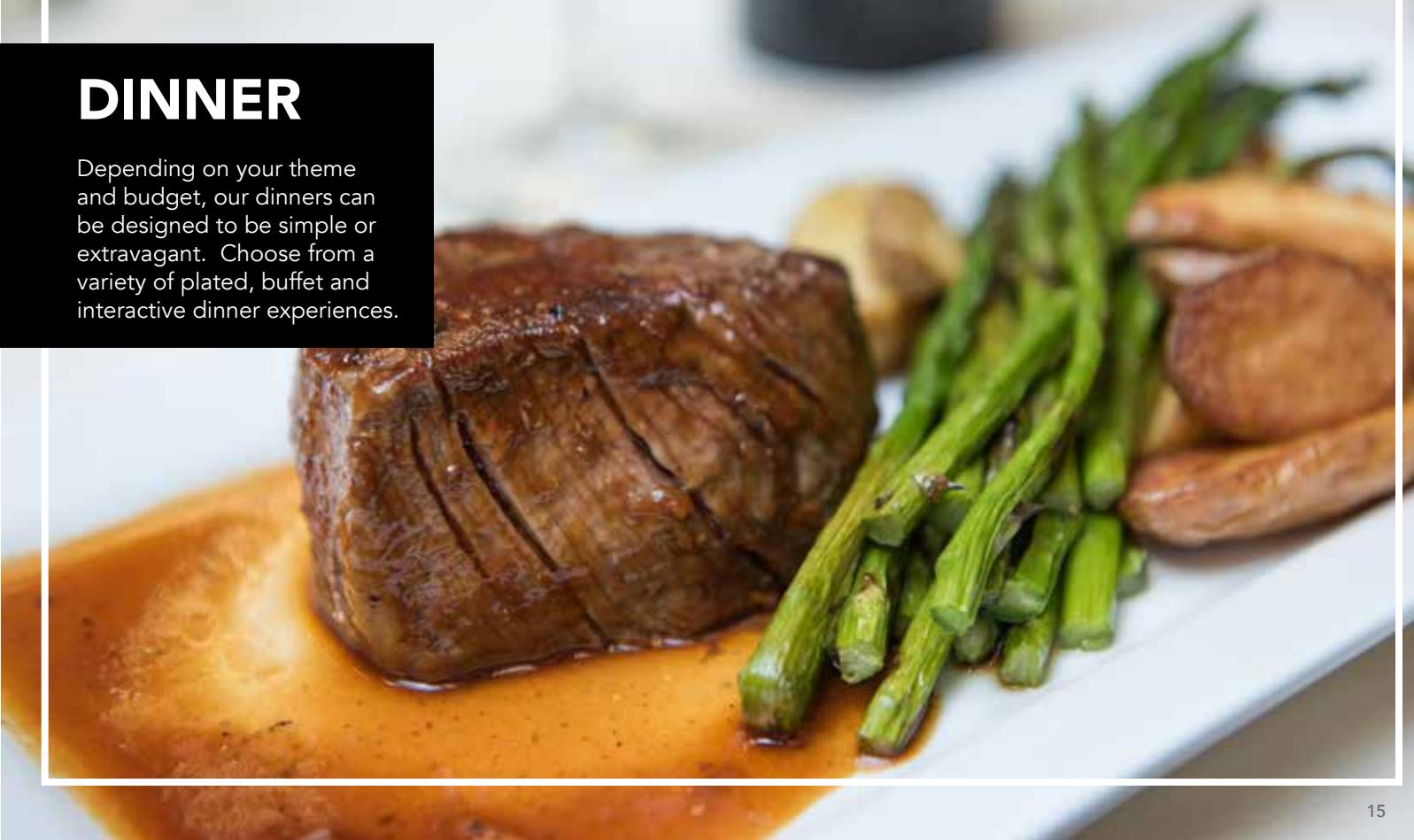
Soup of the day
Creamy pasta salad
Red potato salad
Tossed garden salad
Grilled chicken Caesar wrap
Romaine, parmesan, Caesar dressing
Spicy Italian wrap
Ham, salami, pepperoni, mozzarella cheese, lettuce, tomato, red onion, Italian vinaigrette
White bean wrap [GF]
Spinach, bruschetta tomatoes, balsamic vinaigrette, mozzarella cheese
Kettle chips
Cheesecake shooters
Chocolate mousse shooters
\$40 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

\$33 per person

Chicken saltimbocca [GF]

Stuffed with prosciutto and mozzarella cheese, roasted red pepper glaze

\$42 per person

Champagne chicken

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

\$40 per person

Lemon thyme chicken [GF]

Pan seared with cherry tomato relish and lemon glaze

\$40 per person

Bone-in pork chop [GF]

Maple glaze

\$42 per person

Grilled salmon [GF]

Teriyaki glaze and pineapple salsa

\$42 per person

Chateau Steak & Mushrooms

Chateau-cut Angus beef sirloin, charbroiled medium, with red wine-broiled button mushrooms

\$48 per person

Beef tenderloin [GF]

Roasted shallot demi, wild mushroom ragu

\$58 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
Manhattan New York Strip, demi-glace
Roasted fingerlings
Grilled Atlantic salmon
Lemon dill sauce, fried capers
Chicken tortellini
Sundried tomato, spinach, wild mushrooms, pesto cream
Mini desserts
Crème brulee, fruit tartlets, chocolate mousse cups, cheesecake shooters
\$75 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
\$65 per person

ITALIAN DINNER BUFFET

Caesar salad
Antipasto tray
Italian meats, cheeses, grilled vegetables, olives
Grilled vegetable alfredo cream sauce, parmesan cheese
Pasta bolognese
Chicken marsala
Breadsticks
Tiramisu and cannoli
\$60 per person

MINNESOTAN BUFFET

Chicken wild rice soup
Tossed garden salad
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
\$55 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
\$25 per person

Herb roasted prime rib

Au jus, horseradish sauce
\$22 per person

Turkey breast

Cranberry chutney
\$15 per person

Pitt ham

Whole grain dijon mustard
\$14 per person

Roasted pork loin

Apple chutney
\$12 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

Smores 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 \$175

Spanikopita [V]

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 barbecue, Swedish or
sweet chili sauce \$165

Crab cakes

With lemon aioli \$200

Cream cheese wontons

With plum sauce and sweet chili sauce
\$135

Traditional wings

Bone-in, barbecue, buffalo, teriyaki
\$175

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 \$200

Mini reubens and rachels

Cocktail rye with thousand island
dressing, sauerkraut, turkey or corned
beef and Swiss cheese \$175

Duck bacon wontons

Sweet chili sauce \$175

Smoked gouda mac & cheese bites

Served with smoky ketchup \$175

Vegetable spring rolls [V]

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**

Beef canapé

Tenderloin served on sliced baguette with horseradish cream
\$195

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 **\$200**

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]

Raw vegetables, served with chipotle ranch and dill dip **\$200**

Fresh seasonal fruit tray [GF]

With honey yogurt dip **\$200**

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 **\$145**

Spinach dip

With French bread and pita triangles **\$145**

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, crositini and crackers **\$275**

Mini desserts

Including fruit tartlets, crème brulee, mousse and cheesecake

\$12 per person

Chef's dessert platter

Assorted cheesecakes, tortes, cakes and pies **\$10 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 administrative fee or state sales and liquor tax. Hosted bar, kegs and drink tickets are subject to a liquor tax.

Call brands

Cocktails \$7.50

Domestic beer \$6.50

Imported beer \$7.50

Craft beer \$7.50

Non-alcoholic beer \$5.50

Vintage wine by the glass \$7.50

Soft drinks \$3.50

Bottled water \$4.50

Premium brands

Cocktails \$8.5

Cordials \$8.5

Premium wine \$8.5

Drink tickets \$7.50

One drink per ticket

CASH BARS

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

Call brands

Cocktails \$8

Domestic beer \$7

Imported beer \$8

Craft beer \$8

Non-alcoholic beer \$6

Vintage wine by the glass \$8

Soft drinks \$4.50

Bottled water \$4.50

Premium brands

Cocktails \$9.50

Cordials \$9.50

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 **\$250** (Av cart, power)
Pipe and drape **\$12 per foot**
Audio visual support package **\$100** (Tripod screen, av cart, power)

Television equipment

36" TV on cart **\$195**
50" Plasma HD TV **\$300**

Video equipment

Confidence monitor **\$200**
Wireless mouse **\$45**
Web camera **\$275**
Dual projection splitter **\$25**
Sound booster **\$25**

Display equipment

Display easel **\$25**
Whiteboard and markers **\$50**
Flipchart stand (paper not included) **\$25**
3M Post-It flipchart and markers **\$75**
Skirted vendor table with power **\$35**
Staging **\$50/section**
Powerstrips/Extension cord **\$7 each**

Microphone & Accessories

Handheld wireless **\$175**
Lapel wireless **\$175**
Microphone/tabletop stand **\$20**
Patch cord **\$30**
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.embassymspairport.com



EMBASSY
SUITES

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