



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 catering agreement.

SHIPPING

Arrangements for delivery of packages must be made through your designated Catering Manager. Receiving, handling and shipping charges may apply. No package(s) will be accepted by us that require us to pay shipping costs. The property does not have a loading dock or equipment to unload large deliveries. Please ask Catering Manager for such restrictions. Shipping of supplies and materials can be delivered to the property no sooner than 48 hours prior to the event. A nominal-handling fee of \$5.00 per box, up to 50 lbs. ensures delivery of the boxes to your preferred meeting room. To the fullest extent permitted by law, we shall not be responsible for any damage to or loss of your packages.

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; an hourly fee will be charged for security.

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 event spaces 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, 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:

Stuffed peppers

Lemon thyme chicken

Champagne chicken

Bone-in pork chop

-options detailed on page 11

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
-options detailed on pages 12-13

AFTERNOON BREAK

Caribou Coffee, herbal tea, canned sodas, bottled water, fresh baked cookies, 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
-options detailed on pages 12-13

AFTERNOON BREAK

Caribou Coffee, herbal tea, canned sodas, bottled water, fresh baked cookies, bars, 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

Custom table linens and napkins
Mirror tiles and votives
Dance floor
Private bartender
Two complimentary drink tickets per guest
Garden salad

Plated dinner choice of 1:

Stuffed peppers
Chicken saltimbocca
Champagne chicken
Lemon thyme chicken
-options detailed on page 15
Chocolate mousse dessert

\$65 PER PERSON

Price includes administrative fee and tax.

VIP

Ceiling draping
Custom color up lighting
Custom table linens and napkins
Dance floor
Private bartender
One hour hosted bar
Hors d' oeuvres

*Domestic and imported cheese display,
fresh vegetables and dip, seasonal fruit tray*

Plated salad choice of 1:

Caesar
Garden
Spinach and berry

Plated dinner choice of 1:

Champagne chicken
Grilled salmon
Chateau steak & mushrooms
Bone-in pork chop
-options detailed on page 15
Chef's dessert selection

\$85 PER PERSON

Price includes administrative fee and tax.

***Available for groups over 25 people.*



BREAKFAST

BUFFETS

STANDARD CONTINENTAL

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

\$22 PER PERSON

ALL AMERICAN

Fresh sliced fruit, assorted 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 decaffeinated coffee

\$25 PER PERSON

EMBASSY SUITES

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, pancakes, potatoes, cooked to order eggs or omelets

\$25 PER PERSON

PLATED 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

ADD ONS

INDIVIDUAL FLAVORED YOGURT [GF]

\$5 EACH

BOTTLED JUICE

Apple, orange, grape, grapefruit

\$5 EACH

COFFEE

Caribou regular or decaffeinated

\$75 PER GALLON

SPECIALTY BREAK SELECTIONS

IN BETWEEN BREAK

Fresh baked cookies, bars, Caribou Coffee, herbal tea, assorted sodas, bottled water

\$18 PER PERSON

SWEET AND SALTY

Assorted mini candy bars, fresh baked cookies, mixed nuts, trail mix, pretzels, popcorn, lemonade, 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, Caribou Coffee, assorted sodas, bottled water

\$18 PER PERSON

HEALTHY BREAK

Yogurt parfaits, sliced seasonal fruit, Nature Valley granola bars, cucumber and lemon water, herbal tea, bottled water, sparkling water

\$16 PER PERSON



A LA CARTE ITEMS

BEVERAGE 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

BEVERAGE BY THE POT

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

One pot serves approximately 10 cups

BEVERAGE ON CONSUMPTION

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

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 [GF] \$22
- Pretzels \$22
- Tortilla chips with nacho cheese and salsa [GF] \$22
- Tortilla chips with guacamole [GF] \$26
- Potato chips and onion dip [GF] \$22
- Deluxe mixed nuts [GF] \$30

ITEMS CHARGED ON CONSUMPTION

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

ITEMS CHARGED PER PERSON

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

PLATED LUNCH 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 potatoes

Herb roasted yukon gold potatoes

Wild rice pilaf

Au gratin potatoes

Roasted fingerling potatoes

Quinoa saute

VEGETABLE [GF]

Zucchini, squash and bell pepper medley

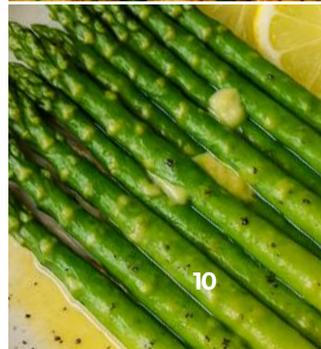
Roasted carrots

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

PLATED LUNCH SELECTIONS

ENTREE CHOICES

STUFFED PEPPERS [V, GF]

Ancient grains, black beans, cumin roasted vegetables, three pepper smoked tomato demi

\$30 PER PERSON

CHICKEN TORTELLINI

Cheese tortellini, sun dried tomato, spinach, wild mushrooms, pesto cream sauce.

\$32 PER PERSON

-does not qualify for side options

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 glazed

\$38 PER PERSON

SEARED BEEF MEDALLIONS [GF]

Roasted shallot demi

\$48 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

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

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 brûlée, fruit tarts,
chocolate mousse,
cheesecake shooters*

\$45 PER PERSON

FAR EAST

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
Pork egg rolls
sweet chili sauce
Chocolate cake
whipped cream and berries

\$45 PER PERSON

WELLNESS

Arugula salad
*fresh blueberries,
strawberries, raspberries,
sliced almonds,
balsamic vinaigrette*
Quinoa and brown rice saute
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

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

BUFFET LUNCH SELECTIONS

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

LITTLE ITALY

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

\$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
*macerated berries and
whipped cream*

\$45 PER PERSON

MEDITERRANEAN

Mediterranean chop salad
Roasted red pepper hummus
with fresh vegetables
Tabouleh salad
Tzatziki platter
*onions, lettuce, tomato,
Tzatziki sauce*
Grilled chicken skewers
lemon garlic
Beef & lamb sliced gyros
Roasted baba ghanoush
Mini naan, pita & crostini
Baklava &
Honey pistachio mini doughnuts

\$45 PER PERSON

WRAP

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

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

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 potatoes

Herb roasted yukon gold potatoes

Wild rice pilaf

Au gratin potatoes

Roasted fingerling potatoes

Quinoa saute

VEGETABLE [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.

PLATED DINNER SELECTIONS

ENTREE CHOICES

STUFFED PEPPERS [V, GF]

Ancient grains, black beans, cumin roasted vegetables, three pepper smoked tomato demi
\$35 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

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

BONE-IN PORK CHOP [GF]

Maple glazed
\$48 PER PERSON

BEEF TENDERLOIN [GF]

Roasted shallot demi, wild mushroom ragu
\$64 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

Caesar salad
Individual grilled vegetable
crudites with hummus
Shrimp cocktail shooter
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 brûlée, fruit tartlets,
chocolate mousse cups,
cheesecake shooters*

\$78 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 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,
caramel & chocolate sauce*

\$68 PER PERSON

ITALIAN DINNER

Caesar salad
Antipasto tray
*Italian meats, cheese,
grilled vegetables, olives*
Grilled vegetable alfredo
*cream sauce,
parmesan cheese*
Pasta bolognese
meaty tomato sauce
Chicken marsala
*sautéed mushrooms,
Marsala wine sauce*
Breadsticks
Tiramisu & cannoli

\$62 PER PERSON

MINNESOTAN

Chicken wild rice soup
Tossed garden salad
Fried chicken
Meatloaf
with gravy and fried onions
Roasted pork loin
with apple chutney
Garlic mashed potatoes
Freshly baked bread and butter
Buttered corn
with parsley
Chocolate cake

\$58 PER PERSON

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



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 CANAPE

Tenderloin served on sliced baguette with horseradish cream
\$225

SHRIMP SHOOTERS [GF]

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

FRESH FRUIT SKEWERS [V, GF]

Seasonal fruit on skewers with grand marnier dip
\$150

SMOKED SALMON CANAPE

On cucumber rounds with dill cream cheese
\$200

Each order = 50 pieces.



BRUSCHETTA [V]

Garlic toasted crostini with tomato, basil, feta cheese
\$125

MEDITERRANEAN CROSTINI

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

CAPRESE SKEWERS [V, GF]

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

INTERACTIVE STATIONS

Create an experience for your attendees to enjoy.
-ideas available upon request.

CARVERY STATIONS

Chef catered experience for your attendees to enjoy.
-available upon request.

HORS D'OEUVRES

BEEF BROCHETTE [GF]

Korean barbecue sauce
\$175

TERIYAKI CHICKEN SATAY [GF]

Pineapple salsa
\$175

SPANAKOPITA [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

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
\$225

SMOKED GOUDA MAC & CHEESE BITES

Served with smoky ketchup
\$175

VEGETABLE SPRING ROLLS [V]

With plum sauce
\$165

CRAB CAKES

With lemon aioli
\$200

CREAM CHEESE WONTONS

With plum sauce and sweet chili sauce
\$135

Each order = 50 pieces.

PLATTER SPECIALTIES

FARMERS MARKET DISPLAY [GF]

An array of seasonal fresh vegetables, 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 crostini and pita bread

\$150

SEVEN LAYER DIP [GF]

Cream cheese, salsa, lettuce, tomatoes, 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

\$395

SMOKED SALMON PLATTER

Served with a dill cream cheese, lemons, capers, tomatoes, black olives, eggs, red onion and marble rye bread

\$375

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 brûlée, mousse and cheesecake

\$12 PER PERSON

CHEF'S DESSERT PLATTER

Assorted cheesecakes, tortes, cakes and pies

\$10 PER PERSON

Each order serves = 50 guests.



BAR SERVICE

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 BAR

Host of the event purchases all beverages for entire group.
Prices do not include administrative fee, state sales and liquor tax.

CALL BRANDS

Cocktails \$7.50
Domestic beer \$6.50
Import beer \$7.50
Craft beer \$7.50
Non-alcoholic beer \$5.50
Vintage wine by the glass \$7.50
Hard seltzer \$6

PREMIUM BRANDS

Cocktails \$8.50
Cordials \$8.50
Premium wine \$8.50

Drink tickets \$7.50
One drink per ticket

CASH BAR

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

CALL BRANDS

Cocktails \$8
Domestic beer \$7
Import beer \$8
Craft beer \$8
Non-alcoholic beer \$6
Vintage wine by the glass \$8
Hard seltzer \$7

PREMIUM BRANDS

Cocktails \$9.50
Cordials \$9.50
Premium wine \$9

KEG BEER

Domestic \$395
Import \$475
Craft \$525

***Wine list available upon request.*

AUDIO VISUAL

PROJECTORS

2500 ANSI lumens LCD \$300

3300 ANSI lumens LCD \$500

VGA & HDMI compatible

Apple connection \$25

Higher ANSI lumens LCD projectors available upon request

SCREENS

Theatre screen with drape
(AV cart, power) \$250

Pipe and drape \$12 PER FOOT

Audio visual support package
(tripod screen, AV cart, power) \$100

TELEVISION EQUIPMENT

36" TV on cart \$195

50" Plasma HD TV \$300

DISPLAY EQUIPMENT

Display easel \$25

Whiteboard and markers \$50

Flipchart stand \$25

(paper not included)

3M Post-it flipchart and markers \$75

Skirted vendor table with power \$35

Staging \$50 PER SECTION

Power strip/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 require a mixer

VIDEO EQUIPMENT

Confidence monitor \$200

Wireless mouse \$45

Web camera \$275

Dual projection splitter \$25

Sound booster \$25

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 Conference Rooms

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

7901 34th Avenue South
Bloomington, Minnesota 55425
952-960-5125
www.embassymspairport.com



MINNEAPOLIS AIRPORT

WOOLLEY'S
KITCHEN & BAR
SINCE 1986