



Ala Carte Items

Beverages

Fresh Brewed Coffee	\$45.00/gallon
Decaffeinated	\$45.00/gallon
Specialty Teas	\$45.00/gallon
Apple Cider	\$45.00/gallon
Iced Tea	\$36.50/gallon
Hot Chocolate	\$36.50/gallon
Lemonade	\$36.50/gallon
Fruit Punch	\$36.50/gallon
Assorted Chilled Juices Orange, Apple, Cranberry, Grapefruit, Tomato	\$23.00/carafe
Bottled Juices	\$3.75/each
Assorted Sodas	\$3.00/each
Bottled Water	\$3.25/each
Milk (cartons) Skim/Chocolate	\$3.00/each
Energy Drinks RedBull, Monster & Rockstar Regular & Sugar Free	\$4.50/each
VitaminWater	\$3.75/each
Fuze Drinks	\$3.75/each
Caribou Coolers	\$4.00/each

Dry Snacks

Kettle Corn	\$16.50/pound
Chips & French Onion Dip	\$16.50/pound
Tortilla Chips & Salsa	\$16.50/pound
Peanuts	\$20.00/pound
Mixed Nuts	\$25.95/pound
Snack Mix – Chex or Cajun	\$23.95/pound
Glazed Almonds	\$27.95/pound
Sourdough Pretzels	\$16.50/pound

Breakfast Sandwiches

Choice of Ham, Sausage, or Bacon Egg & Cheese on an English Muffin or Croissant	\$5.25/each
Breakfast Burritos Egg, Cheese, Peppers, Onions, Sausage or Bacon	\$4.25/each

Breads, Pastries, Bars & Sweets

Assorted Muffins	\$35.00/dozen
Assorted Danish, Pastries & Donuts	\$35.00/dozen
Croissants	\$35.00/dozen
English Muffins	\$35.00/dozen
Oatmeal	\$3.00/per person
Sweet Breads	\$34.00/dozen
Fruit Streusel	\$34.00/dozen
Coffee Cake	\$34.00/dozen
Pecan Carmel Rolls	\$43.00/dozen
Assorted Bagels w/Cream Cheese	\$37.00/dozen
Caramel Rolls & Cinnamon Rolls	\$41.00/dozen
Assorted Fresh Baked Cookies	\$30.00/dozen
Fresh Brownies	\$30.00/dozen
Assorted Bars	\$30.00/dozen
Rice Krispy Bars	\$30.00/dozen
Assorted Candy Bars	\$26.00/dozen
Granola Bars	\$3.50/each
Haagen-Daz Ice Cream Bars	\$4.50/each
Chocolate Dipped Strawberries	\$42.00/dozen
Hot Pretzel Bites w/Cheese Sauce	\$3.75/each
Dry Cereals	\$4.00/each

Fruit

Sliced Fruits & Berries	\$5.00/person
Fresh Fruit Kabob	\$4.50/person
Whole Fresh Fruit	\$3.00/each
Assorted Fruit Yogurts	\$3.00/each
Fruit/Cheese Kabob	\$4.50/per person
Fruit Smoothies Strawberry or Passion Fruit	\$5.50/each

Low Carb Ideas

Deli Meat Wraps	\$3.00/each
String Cheese Sticks	\$13.50/dozen
Beef Sticks	\$13.50/dozen
Low Carb Bagels	\$37.00/dozen
Hard Boiled Eggs	\$9.00/dozen
Sliced Cheese & Salami	\$5.50/per person
Veggies/Dip	\$4.50/per person
Cottage Cheese	\$3.50/per person

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Banquet Breakfast

Coffee and Tea included

Continental Breakfast

Assorted Juices
Assorted Breakfast Pastries,
Muffins and Bagels
Preserves, Butter and Cream Cheese
\$13.95 per person

European Continental

Assorted Juices
Triple Berry Streusel, Fruit Danish,
Muffins and Bagels
Sliced Fresh Fruits and Berries
Preserves, Sweet Butter and
Whipped Cream Cheese
\$14.95 per person

Deluxe Continental

Assorted Juices
Assortment of Breakfast Pastries,
Muffins and Bagels
Fresh Mix of Fruits and Berries
Cinnamon Rolls
Hard Boiled Eggs, Cubed Cheese & Salami
Variety of Yogurts
Preserves, Sweet Butter and
Whipped Cream Cheese
\$16.95 per person

Croissant Continental

Assorted Juices
Sliced Fresh Fruit
Breakfast Croissant w/Ham or Sausage, Egg &
Cheese
\$15.95 per person

Cinnamon Continental

Assorted Juices
Cinnamon Supreme French Toast w/Syrup
Fresh Baked Frosted Cinnamon Rolls
Sliced Fresh Fruit
\$14.50 per person

Carb Smart Continental

Assorted Juices
Scrambled Eggs w/Cheddar Cheese
Fresh Strawberries – Sugar Free Preserves
Low Carb Bagels w/Cream Cheese
\$14.50 per person

Healthy Start Continental

Assorted Juices
Assortment of Fruit Yogurts
Kellogg's Cereals w/Skim Milk
Oatmeal
Fresh Fruit Tray
\$13.95 per person

Low cholesterol Egg Beaters are available on all applicable menus.



Plated Breakfast

Coffee and Tea included

All American Breakfast

6 oz. Sirloin Steak
Fluffy Scrambled Eggs
Sliced Fresh Fruit and Berries
Breakfast Potatoes
Muffin
Preserves, Sweet Butter and
Whipped Cream Cheese
\$18.95 per person

Orchard Belgian Waffle Breakfast

Orange Juice
Cinnamon Belgain Waffle with
Fresh Fruit and
Whipped Cream
Hardwood Smoked Bacon
\$15.50 per person

Executive Breakfast

Orange Juice
Fluffy Scrambled Eggs
Griddled Breakfast Potatoes
Choice of Hardwood Smoked Bacon
or Country Sausage
Muffin
Preserves, Sweet Butter and
Whipped Cream Cheese
\$16.50 per person

B & B Breakfast

Orange Juice
Cinnamon Supreme French Toast
topped with
Caramelized Cinnamon Bananas
Country Breakfast Sausage
\$15.50 per person

Low cholesterol Egg Beaters are available on all applicable menus.



Breakfast Buffet

The Orchard Breakfast Buffet

Assorted Juices
Sliced Fresh Fruit and Berries
Country Fresh Scrambled Eggs or
Cheese Omelettes
Hardwood Smoked Bacon and Country Sausage
Country Style Breakfast Potatoes
Fresh Pastries and Muffins
Preserves and Sweet Butter
Coffee, Tea, Milk
\$18.50 per person
(minimum of 25 people)

The Jay Breakfast Buffet

Assorted Juices
Sliced Fresh Fruits and Berries
Country Fresh Scrambled Eggs with Chives
Hardwood Smoked Bacon and Country Sausage
Country Style Breakfast Potatoes
French Toast with Syrup
Assorted Cold Cereals
Assorted Fresh Pastries and Muffins
Preserves and Sweet Butter
Coffee, Tea, Milk
\$20.00 per person
(minimum of 25 people)

The Crowd Pleaser Buffet

Assorted Juices
Sliced Fresh Fruits and Berries
Assorted Cold Cereals
Scrambled Eggs with Fresh Chives
Hardwood Smoked Bacon and Country Sausage
Country Style Breakfast Potatoes
Assorted Fresh Pastries, Muffins and Bagels
French Toast with Syrup
Cheese Blintz with Strawberry Preserves
Belgian Waffles
Preserves, Sweet Butter and Whipped Cream Cheese
Coffee, Tea, Milk
\$21.00 per person
(Minimum of 50 people)

****With Omelette Station**

Made Fresh to Order with a choice of Ham,
Sausage, Shrimp, Crab, Peppers, Onions,
Tomatoes, Mushrooms, Broccoli, and Cheese
\$5.50 per person

****Waffle Station**

(maximum of 100 people)
Belgian Waffles with Assorted Toppings
\$5.50 per person

Egg Substitutions

Eggs Benedict - \$4.50 per person

** Chef Attended for 1 hour



Brunch Buffet

Assorted Juices
Sliced Seasonal Fresh Fruits
Country Fresh Scrambled Eggs with Chives
Assortment of Muffins, Bagels and Pastries
Cheese Blintz with Strawberry Preserves
Tossed Greens w/Assorted Dressings
Herb Roasted Red and Gold Potatoe Medley
MN Wild Rice Blend
Hardwood Smoked Bacon and County Sausage
Preserves, Sweet Butter, Peanut Butter and Whipped Cream Cheese
Bakery Fresh Rolls
Carrot Cake, Caramel Apple Granny, Oreo Cookie Bash
Coffee, Iced Tea or Milk

Choice of Two:

Chicken Marsala
Breakfast Egg Bake
London Broil
Chili-Lime Tilapia
Penne Pasta with Mixed Vegetables in a Light Alfredo Sauce

\$29.95 per person



All Day Break Packages

(If ordering for a group of less than 25 people, please choose a plated Luncheon entree)

Standard

Continental Breakfast

Assorted Breakfast Danish
Coffee and Specialty Teas

Mid-Morning Break

Coffee Refresh

Lunch

Soup and Sandwich Buffet includes
Soup Du Jour, Pasta Salad
Thin Sliced Ham, Turkey, Roast Beef
Cheddar & Swiss Cheese
Tomatoes, Lettuce, Onions, Pickles
Assorted Fresh Breads
Sandwich Condiments
Coffee, Tea, Milk & Assorted Bars

Afternoon Break

Assorted Cookies & Soda
\$45.00 per person

Silver

European Continental Breakfast

Assorted Juices
Assorted Breakfast Pastries,
Muffins and Bagels
Sliced Fresh Fruits and Berries
Preserves, Butter and Cream Cheese
Coffee and Specialty Teas
Assorted Sodas & Bottled Water

Mid-Morning Break

Coffee
Assorted Sodas & Bottled Water
Granola/Energy Bars

Lunch

Choice of Theme Buffet
Assorted Sodas & Bottled Water

Afternoon Break

Assorted Cookies & Bars
Potato Chips & French Onion Dip
Coffee & Specialty Teas
Assorted Sodas & Bottled Water
\$55.00 per person

Bronze

Continental Breakfast

Assorted Juices
Assorted Breakfast Pastries, Muffins
And Bagels
Preserves, Butter and Cream Cheese
Coffee and Specialty Teas

Mid-Morning Break

Coffee
Assorted Sodas and Bottled Water

Lunch

Choice of Theme Buffet

Afternoon Break

Assorted Cookies
Pretzels
Assorted Sodas & Bottled Water
Coffee & Specialty Teas
\$50.00 per person

Gold

European Continental Breakfast

Assorted Juices
Assorted Breakfast Pastries,
Muffins and Bagels
Hot Croissant Breakfast Sandwiches
Sliced Fresh Fruits and Berries
Preserves, Butter and Cream Cheese
Coffee and Specialty Teas
Assorted Sodas & Bottled Water

Mid-Morning Break

Coffee
Assorted Sodas & Bottled Water
Granola/Energy Bars

Lunch

Choice of Theme Buffet
Sodas & Bottled Water

Afternoon Break

Assorted Cookies & Bars
Choice of Two:
(Potato Chips & French Onion Dip, Chex Snack Mix,
Tortilla Chips & Salsa or Flavored Popcorn)
Coffee & Specialty Teas
Assorted Sodas & Bottled Water
\$60.00 per person



Intermission & Meeting Break Packages

Appletree Break Package I

Continental Breakfast

Assorted Juices
Assorted Breakfast Pastries,
Muffins and Bagels
Preserves, Butter and Cream Cheese
Coffee and Specialty Teas

Mid-Morning Break

Coffee
Assorted Sodas and Bottled Water

Afternoon Break

Assorted Cookies
Assorted Sodas & Bottled Water
Coffee & Specialty Teas
\$25.95 per person

Appletree Break Package II

European Continental Breakfast

Assorted Juices
Assorted Breakfast Pastries,
Muffins and Bagels
Sliced Fresh Fruits and Berries
Preserves, Butter and Cream Cheese
Coffee and Specialty Teas
Assorted Sodas & Bottled Water

Mid-Morning Break

Coffee
Assorted Sodas & Bottled Water

Afternoon Break

Assorted Cookies & Bars
Assorted Sodas & Bottled Water
Coffee & Specialty Teas
\$27.95 per person

Appletree Break Package III

Deluxe European Continental Breakfast

Assorted Juices
Assorted Breakfast Pastries, Muffins and Bagels
Sliced Fresh Fruits and Berries
Hard Boiled Eggs and Assorted Sliced Cheese & Salami
Preserves, Butter and Cream Cheese
Assorted Sodas & Bottled Water
Coffee and Specialty Teas

Mid-Morning Break

Coffee
Assorted Sodas & Bottled Water

Afternoon Break

Assorted Cookies & Bars
Choice of Two:
(Chips & French Onion Dip, Chex Snack Mix, Tortilla Chips & Salsa or Assorted Flavored Popcorn)
Assorted Sodas & Bottled Water
Coffee & Specialty Teas
\$33.50 per person



Appletree Lunch Buffet

Salads

(Select two)

Pasta • Fruit • Caesar • Pippins • Seafood • Fire & Ice • Oriental • Berry Bliss Spinach
Tossed Greens w/Assorted Dressings

Entrees

Sliced Roast Sirloin
Breaded Minnesota Walleye
Mango Crusted Salmon
Orange Glazed Chicken
Crispy Fried Chicken
Chicken Dijon
Manicotti (Meat or Vegetarian)
Beef Stroganoff with Egg Noodles
Sliced Pork Loin with Roquefort Cream Sauce
Pasta Primavera

Buffet include chef's choice of fresh seasonal vegetables, selection of potato or rice, bakery fresh rolls and butter, coffee, tea, milk and assorted desserts

Two Entrees \$27.95 per person

Three Entrees \$28.95 per person

(Minimum of 25 people)

Deli Buffet

Soup Du Jour
Seasonal Fresh Fruit
Thin Sliced Black Forest Ham, Smoked Premium Turkey Breast, Roast Beef and Salami
Extra Sharp Aged Cheddar Cheese and Swiss Cheese
Tomatoes, Lettuce, Onions, Pickles
Assortment of Fresh Breads & Artisan Rolls
Sandwich Condiments
Coffee, Tea, Milk
Assorted Bars & Cookies

Choice of two Salads:

Pippins • Pasta • Potato • Berry Bliss Spinach

(Minimum of 25 people)

\$23.95 per person



Theme Buffets

All lunch buffets include coffee, iced tea, decaf and milk.

Minimum of 25 people required for Theme Buffets.

Pricing available from your catering manager if requested for dinner.

Italian Buffet

Caesar Salad
Fire & Ice Salad
Meat Lasagna or Manicotti
Chicken Parmesan or Grilled Chicken
served with a Creamy Sun-dried Tomato
Sauce on Bow Tie Pasta
Penne Pasta in a Roasted Garlic Cream Sauce
Balsamic Grilled Vegetables
Garlic Breadsticks
Tiramisu
\$26.95 per person for lunch

Thin Crust Pizza Buffet

Caesar Salad
A Variety of Assorted Pizzas:
Choose 3
Margarita, Sausage, Pepperoni,
Three Cheese, Vegetarian or Supreme
Condiments include Tabasco, Parmesan Cheese &
Crushed Red Peppers
Garlic Bread Sticks
Assorted Bars
\$25.95 per person for lunch

All American Buffet

MN Chicken Wild Rice Soup
Pippins Salad
Old Fashion Pot Roast w/Gravy
Herb Roasted Chicken
Mashed Potatoes w/Gravy
Green Beans Almandine
Rolls and Butter
Granny Smith Apple Pie
\$26.95 per person for lunch

Slider Buffet

Berry Bliss Spinach Salad
Fresh Fruit Display with Cream Cheese Dip
Blackened Bleu Burger Sliders
Pork Sliders with Garlic Creole Aioli
Homemade Garlic Parmesan Kettle Chips
French Fried Green Beans
Cupcakes
\$26.95 per person for lunch

Oriental Buffet

Thai Peanut Noodle Salad
Fresh Fruit Display with Cream Cheese Dip
Chicken Lo Mein
Beef & Broccoli
Sweet & Sour Pork
Vegetable Fried Rice
Jasmine Rice
Seared Asian Vegetables
Fortune Cookies
\$26.95 per person for lunch

South of the Border Buffet

Roasted Corn and Black Bean Salad
Chicken Enchiladas
Cheese & Onion Enchiladas
Spanish Rice
Black Beans
Shredded Lettuce, Diced Tomatoes & Onions,
Black Olive Slices, Sliced Jalapenos, Salsa,
Sour Cream, Guacamole,
Shredded Cheddar Cheese
Tri-Colored Tortilla Chips
Lemon Bars & Churros
\$26.95 per person for lunch

Add Build Your Own Taco Bar \$3.00 per person

Buffet of the Day

By letting our Chef Select one of our Buffets for
your Group....YOU SAVE!
Menu Determination will be made 2 days
Prior to Event
\$25.95 per person for lunch

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Lighter Lunch Buffets

Chef's choice of Two Soups
(Substitute Chili for one soup at \$1.00 per person)

Tossed Garden Greens with Assorted Dressings
Fruit Salad
Pasta Salad

Assorted Sandwiches to include:

Vegetarian Caesar Wrap
Asian Chicken Wrap
Shredded Beef Sandwich

Bakery Fresh Rolls and Butter
Freshly Brewed Coffee, Tea, or Milk
Angel Food Cake with Fresh Fruit

(Minimum of 25 people)
\$26.95 per person

Soup, Salad & Potato Bar

Chef's choice of Two Soups
(Substitute Chili for one soup at \$1.00 per person)

Choice of three:

Caesar Salad Pasta Salad Waldorf Salad
Pippins Salad Fruit Salad Potato Salad Tossed Mixed Greens

Build your own Baked Potato Bar
(Sour Cream, Bacon Bits, Chives, Butter, Cheddar Cheese, & Broccoli)
Bakery Fresh Rolls & Butter
Coffee, Tea, Milk
Assorted Cookies & Brownies

(Minimum of 25 people)
\$25.95 per person



Luncheon Entrees – Hot

All entrees are served with your choice of a fresh seasonal vegetable, chef's selection of potato or rice, bakery fresh rolls and butter, coffee, iced tea, or milk and a dessert selection.

Soup or Salad Starter (choice of 1)

Soup Du Jour MN Chicken & Wild Rice Soup Tossed Mixed Greens Fresh Fruit Salad
Caesar Salad \$1.50 Pippins Salad \$1.50

Roast Turkey & Dressing

Fresh Roast Breast of Turkey with Dressing,
Garlic Mashed Potatoes & Gravy
Cranberry Sauce
\$21.95 per person

Sweet Red Pepper Chicken

Sautéed Boneless Chicken Breast
with a Sweet Red Pepper Relish
\$23.95 per person

Orange Glazed Chicken

Sautéed Boneless Chicken Breast
with Ale Beer and Orange Glaze
\$23.95 per person

Three Cheese Manicotti

A Blend of Ricotta, Mozzarella
& Parmesan Cheese
Baked in Pasta Rolls with Marinara Sauce
\$22.95 per person

Oven Roasted Stuffed Chicken Breast

A 6 oz Chicken Breast stuffed with
Wild Rice Stuffing and topped with
A Pancetta Bacon Cream Sauce
\$24.50 per person

Herb Crusted Pork Tenderloin

Served with Roquefort Cream Sauce
\$24.95 per person

London Broil

Sliced Marinated Flank Steak with
Bordelaise Sauce
\$24.50 per person

Beef Cavatappi Stroganoff

Tender Beef, Mushrooms, Dill Sour Cream Sauce
Over Cavatappi Noodles
\$24.50 per person

Beef Kabobs

Chunks of Tender Beef Skewered Between
Roasted Seasonal Vegetables
Served on a Bed of Rice
\$24.50 per person

Minnesota Walleye

Broiled in Garlic Butter or Batter Fried
\$24.95 per person

Chili Lime Tilapia

Tilapia Lightly Breaded with Lime & Chili
\$23.95 per person

Dessert Selections

Triple Berry Mousse Cake • Big Chocolate Cake • Caramel Apple Granny
Carrot Cake • Five Berry Pie • Key Lime Pie • New York Cheesecake • Strawberry Amaretto Torte

Bourbon Street Pecan Pie	\$3.50	Chocolate Torte	\$3.50
Oreo Cookie Bash	\$3.50	Warm Apple Dumpling	\$2.00
Big Blitz with Snickers Bar Pie	\$3.50	Peanut Butter Blast	\$2.00
Torte Tiramisu with Kahlua	\$3.50	Midnight Layer Cake	\$2.00
Irish Cream Bash	\$3.50	Strawberry Shortcake	\$2.00
Raspberry Torte	\$3.50	Caramel Fudge Pecan Cake	\$2.00

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Salad Entrees

(Maximum of 100 people)

BBQ Chicken Salad

Fresh Romaine & Iceberg Lettuce
Grilled Chicken Breast
Roasted Corn, Tomatoes, Green Onions,
Shredded Pepperjack Cheese & Tortilla Strips
Served with Herb Ranch BBQ Dressing
\$19.50 per person

Chef's Salad

Julienne Ham & Turkey
Swiss & American Cheese
Sliced Hard Boiled Eggs & Tomatoes
with Tossed Garden Greens
Selection of Dressings
\$19.50 per person

Cranberry Chicken Salad

Spinach
Grilled Chicken Breast
Dried Cranberries, Red Onions, Candied Pecans,
Orange Slices & Raspberry Vinaigrette Dressing
\$19.50 per person

Creamy Chicken Cashew Salad

Diced Chicken Breast Blended with Celery,
Red Onion, Grapes, Cashews & Mayonnaise
Served in a Fresh Mellon Bowl
\$19.50 per person

Blackened Cajun Salmon Salad

Fresh Romaine Lettuce
Blackened Salmon
Caramelized Peppers & Onions, Tomatoes,
Candied Pecans, with Honey Mustard Dressing
\$20.50 per person

Fuji Apple Chicken Salad

Mixed Field Greens
Smoked Grilled Chicken Breast
Fuji Apples, Spiced Walnuts, Red Grapes,
Green Goddess Dressing
\$19.50 per person

Thai Steak Salad

Grilled Top Sirloin Steak,
Cucumber, Tomatoes, Green and Red Peppers, Broccoli, Pea Pods & Carrots on a bed of Mixed Greens
Served with Balsamic Vinaigrette Dressing
\$21.95 per person

All Salads include bakery fresh rolls, butter, coffee, Homemade Cookie iced tea or milk

Sandwiches

Pork Tenderloin Sliders

3 Pork Tenderloin Sliders
Served with a Garlic Creole Aioli Sauce
Garlic Parmesan Kettle Chips
Seasonal Fresh Fruit
\$22.95 per person

Open Faced Roast Beef Sandwich

Sliced Roast Beef with Garlic Mashed Potatoes
Open Faced on Sourdough Bread
Drizzled with Gravy
Creamy Coleslaw
\$22.95 per person

Turkey Bacon Wrap

Turkey, Bacon, Lettuce, Tomato & Mayo
in a Fresh Flour Tortilla
Garlic Parmesan Kettle Chips
Pasta Salad
\$19.95 per person

Deli Plate

Roast Beef, Turkey, and Ham,
Swiss and Cheddar Cheese, Tomatoes,
Shredded Lettuce and Pickles,
Honey Wheat Roll
Pasta or Potato Chips
\$21.95 per person

All Sandwiches include coffee, iced tea or milk and a Homemade Brownie
Add Soup Du Jour for \$1.50 per person with your sandwich

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Vegetarian Options

All entrees include Coffee, Iced Tea, or Milk.

Grilled Balsamic Vegetable Wrap (Hot)

Rolled in a Spinach Tortilla served with Portabella Mushrooms,
Red Onions, Greek Olives, Diced Tomatoes, and Red Pepper with Mayonnaise

Served with Tortilla Chips & Salsa

Fudge Brownie

\$19.50 per person

Vegetarian Cavatappi

Spiral Pasta with Asparagus, Tomatoes,
Broccoli, Spinach, and Red Onion in a Mushroom Sauce

Fudge Brownie

\$19.50 per person

Hot Vegetable Plate

Whole Tomato Stuffed with a Garlic Cream Cheese Blend

Steamed Asparagus

Herb Roasted Baby Red Potatoes

Bakery Fresh Rolls & Butter

Five Berry Pie

\$19.50 per person

Caesar Salad

Fresh Romaine Lettuce

Grated Parmesan Cheese

Served with our Homemade Caesar Dressing

Fresh hard Roll & Butter

Homemade Cookie

\$18.50 per person

Margherita Pizza

Personal Sized Flat Bread Pizza

Key Lime Pie

\$19.00 per person



Picnic Lunch (Boxed or Plated)

PLEASE SELECT FROM THE FOLLOWING SANDWICHES

The President:

Oven Roasted Turkey with Tomato, Sprouts, Swiss Cheese and Mayonnaise.

The Associate:

Roast Beef Piled High with Swiss and Provolone Cheese.

The Engineer:

Roast Beef, Turkey & Ham Topped with Provolone and Cheddar Cheese.

The Supervisor:

Honey Baked Ham Piled High with Swiss Cheese.

The Accountant:

Diced Chicken Breast Blended with Celery, Red Onion, Grapes, Cashews and Mayonnaise.

The Administrator:

Sliced Chicken Breast Topped with Lean Ham and Swiss Cheese.

The Executive:

Chopped Turkey Breast Blended with Celery, Almonds, Raisins and Mayonnaise.

The Inspector:

Albacore Tuna Blended with Water Chestnuts, Celery, Red Onion and Mayonnaise.

The Office Clown:

Oven Roasted Turkey Topped with Bacon, Tomatoes, Provolone and Cheddar Cheese.

The Nutritionist:

Avocado, Cream Cheese, Sprouts, Red Onions, Tomatoes, Mushrooms, Peppers and Cucumbers.

Served on Your Choice of Croissant or Honey Wheat Roll

All Sandwiches include:

Your Choice of Whole Fruit, Fruit Salad, or Pasta Salad
Potato Chips
Homemade Cookie
Soda or Bottled Water
Peppermint Candy

\$18.95 each

Add a cup of our homemade MN Wild Rice Soup or a Side Salad For an additional \$1.50 per person.



Intermission Breaks

Afternoon Delight

Fresh Brownies
Assorted Fresh Cookies
Whole Fruits
Assorted Sodas & Bottled Water
\$11.50 per person

Apple Tree

Hot or Cold Apple Cider
Apple Trail Mix, Apple Bars,
Sliced Apples with Caramel Dipping Sauce
\$11.50 per person

It's a Natural

Strawberry and Vanilla Natural Yogurt
Toppings: Fresh Strawberries, Raspberries,
Kiwi and Granola
Seasonal Fresh Fruit & Berry Display
Low Carb Fuze Beverages
Herbal Teas & Bottled Water
\$12.50 per person

Ballpark

Assorted Candy Bars
Warm Pretzel Bites with Cheese Sauce
Mini Corn Dogs
Cracker Jacks
Peanuts
Assorted Sodas & Bottled Water
\$12.75 per person

Blue Bunny Break

Cookies 'N Cream Ice Cream Sandwiches
Heath Ice Cream Bars
Chocolate Malt Cups
Premium Frozen Fruit Bars
Assorted Ice Cream Cups
Soda & Bottled Water
\$12.50 per person

Taste of Summer

Sliced Fresh Fruit & Berry Display
With Cream Cheese Fruit Dip
Fresh Baked Cookies
Coffee & Tea
Lemonade
Spring Water
\$11.50 per person

MN State Fair Break

Warm Mini Donuts Tossed in Cinnamon Sugar
Mini Corn Dogs
Apple Slices with Caramel Dipping Sauce
Freshly Squeezed Lemonade
Assorted Sodas
\$12.50 per person

Cookie Monster

Assorted Fresh Cookies
Assorted Sodas, Bottled Water, Milk
Coffee & Specialty Teas
\$10.50 per person

Sweet 'n Salty

Cookies/Brownies
Popcorn, Pretzels,
Potato Chips & Dip
Assorted Sodas & Bottled Water
\$11.50 per person

The Candy Jar

Mini Hershey's Candy Bars
M&Ms and Peanut M&Ms
Licorice
Gummy Bears
Jelly Belly Jellybeans
Soda and Bottled Water
\$11.50 per person

Beverage Break

Regular & Decaffeinated Coffee
Hot Teas
Assorted Sodas
Bottled Water
\$6.95 per person

The Minnesotan

Pearson's Nut Rolls
MN Birch Logs (Chocolate Covered Pretzel Rods)
Cheddar Cheese & Salami Bites
Rhubarb Cake
Hot Chocolate
Assorted Sodas
\$12.75 per person

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Dinner Entrees

All entrees are served with your choice of a starter, fresh seasonal vegetable, chef's selection of potato or rice, bakery fresh rolls and butter, coffee, iced tea, milk and a dessert selection.

Dinner Starter (choice of 1)

Fresh Fruit Salad • Minnesota Chicken & Wild Rice Soup • Tossed Mixed Greens
Caesar Salad \$1.50 • Shrimp Bisque \$1.25 • Pippins Salad \$1.50 • Berry Bliss Salad \$1.50

Beef Tenderloin Medallions

Served with Cognac Sauce
\$38.00 per person

Steak & Crab Cake

6 oz. Tenderloin and New England Crab Cake
\$45.00 per person

Filet Mignon (8 oz)

Served with Sautéed Wild Mushrooms
\$38.50 per person.

Fresh Walleye Pike

Grilled or Broiled, Topped with a Lemon Wedge
\$32.00 per person

Herb Crusted Pork Tenderloin

Marinated & Grilled, Covered with a Roquefort Cream
Sauce
\$30.00 per person

Broiled New York Strip Steak (12 oz.)

Topped with Herb Butter and Fried Onions
\$33.50 per person

Oven Roasted Stuffed Chicken Breast

A 6 oz Chicken Breast stuffed with
Wild Rice Stuffing and Topped with
a Pancetta Bacon Cream Sauce
\$30.00 per person

Applewood Smoked Stuffed Pork Chop

Stuffed Pork Chop
With Hardwood Smoked Bacon,
Apple & Fontina Cheese
\$30.00 per person

Sliced Roast Sirloin of Beef

Served with Bordelaise Sauce
\$30.00 per person

Sweet Red Pepper Chicken

Sautéed Boneless Chicken Breast
with a Sweet Red Pepper Relish
\$29.00 per person

Chicken Marsala

Sautéed 8 oz. Chicken Breast in Marsala Wine Sauce
with Mushrooms
\$29.00 per person

Prime Rib

Slow Roasted Prime Rib
Served with Au Jus and Horseradish Sauce
\$31.50 per person

Orange Glazed Chicken

Sautéed Boneless Chicken Breast
with Ale Beer and Orange Glaze
\$29.00 per person

Salmon with a Dill Hollandaise Sauce

An 8 oz Grilled Fillet of Atlantic Salmon
Topped with a Dill Hollandaise Sauce
\$32.50 per person

Braised Boneless Short Ribs

Boneless Short Ribs in a Red Wine Pan Sauce
\$31.50 per person

Wild Mushroom Chicken

Grilled Chicken Medallions in a Wild Mushroom Sauce
over a bed of Cavatappi
\$27.00 per person

Dessert Selections

Triple Berry Mousse Cake • Big Chocolate Cake • Caramel Apple Granny
Carrot Cake • Five Berry Pie • Key Lime Pie • New York Cheesecake • Strawberry Amaretto Torte

Warm Apple Dumpling	\$2.00	Oreo Cookie Bash	\$3.50
Peanut Butter Blast	\$2.00	Big Blitz with Snickers Bar Pie	\$3.50
Midnight Layer Cake	\$2.00	Torte Tiramisu with Kahlua	\$3.50
Strawberry Shortcake	\$2.00	Irish Cream Bash	\$3.50
Caramel Fudge Pecan Cake	\$2.00	Raspberry Torte	\$3.50
Bourbon Street Pecan Pie	\$3.50	Chocolate Torte	\$3.50

All menu prices are quoted per person and do not include customary 21.5% service charge plus 7.275% sales tax. (subject to change)



Dinner Vegetarian Options

All entrees include starter, bakery fresh rolls & butter, coffee, iced tea or milk and a dessert selection

Dinner Starters

Fresh Fruit Salad • Tossed Mixed Greens • Minnesota Chicken & Wild Rice Soup
Caesar Salad \$1.50
Berry Bliss Salad \$1.50
Pippins Salad \$1.50

Portobello Wellington

Grilled Portobello Mushrooms Layered with Vegetable Pate Wrapped in Puff Pastry,
Baked to Golden Brown and Served with Vegetarian Truffle Sauce
\$28.00 per person

Grilled Vegetables

Balsamic Marinated Vegetables Grilled & Served with Rice Pilaf
\$28.00 per person

Ravioli Duet

Mushroom Filled Egg Ravioli and Toasted Smoke Cheese Ravioli Finished with a
Creamy Sun-Dried Tomato Sauce
\$28.00 per person

Vegetarian Cavatappi

Spiral Pasta with Asparagus, Tomatos, Broccoli, Spinach and Red Onion in a Mushroom Sauce
\$27.00 per person

Dessert Selections

Triple Berry Mousse Cake • Big Chocolate Cake • Caramel Apple Granny
Carrot Cake • Five Berry Pie • Key Lime Pie • New York Cheesecake • Strawberry Amaretto Torte

Warm Apple Dumpling	\$2.00	Oreo Cookie Bash	\$3.50
Peanut Butter Blast	\$2.00	Big Blitz with Snickers Bar Pie	\$3.50
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Bourbon Street Pecan Pie	\$3.50	Chocolate Torte	\$3.50

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The Braeburn Dinner Buffet

(Minimum of 50 people)

Soup

MN Chicken & Wild Rice Soup

Salads

(Select three)

Seafood • Pasta • Fruit • Caesar • Tortellini
Antipasto • Pippins • Tossed Greens • Waldorf

Entrees

Chicken Marsala
Chicken Picatta
Orange Glazed Chicken
Chili Lime Tilapia
Vegetarian Cavatappi
Roast Sirloin of Beef with Burgundy Brown Sauce
Salmon in a Dill Hollandaise Sauce
Braised Boneless Short Ribs
Roast Pork Loin with Roquefort Sauce
Honey Glazed Ham
Sliced Roast Turkey
Three Cheese Manicotti
Smoked Cheese Ravioli in a Wild Mushroom Cream Sauce or Sun-Dried Tomato Sauce

Buffet includes:

Choice of two starches (see below), Chef's Selection of Fresh Vegetables, Bakery Fresh Rolls and Butter,
Chef's Assorted Dessert Table
Iced Tea, Coffee, Hot Tea, and Milk

Choice of Two Starches:

Wild Rice Blend
Chive Mashed Potatoes
Mashed Baby Reds with Caramelized Onions
Dill Fingerling Potatoes
Au Gratin Potatoes
Scalloped Potatoes
Yukon Gold Potatoes
Baby Red Potatoes
Garlic Mashed Potatoes with Gravy
Sage Dressing
Baked Potatoes with Toppings (\$1.00 extra)
(Additional choice, add \$0.75 per person)

Two entrees \$38.50 per person

Three entrees \$39.50 per person

All menu prices are quoted per person and do not include customary 21.5% service charge plus 7.275% sales tax. (subject to change)



Hors d'oeuvres Buffet

(Minimum of 50 people - Food will be out for 1 Hour,
additional hours pricing please ask your sales/catering manager)

The Crowd Pleaser

Domestic Cheese Display
with berries, grapes and crackers
Fresh Fruit Display
Crab Cakes with Cajun remoulade
Bacon wrapped Water Chestnuts
BBQ Meatballs
Mini Cheesecakes
\$16.75 per person

Sports Bar

Jay's Mexican Dip with Homemade Tortilla Chips
Served with Salsa
Mozzarella Sticks
Lightly breaded and deep fried.
Served with marinara sauce
Traditional Buffalo Style Chicken Wings
Potato Skins
Topped with bacon, green onions, and cheddar cheese
Served with seasoned sour cream
Fresh seasoned veggies served with dip
Jumbo Beer Battered Onion Rings
\$21.00 per person

A Lighter Fair

Sliced Domestic Cheeses
Served with assorted crackers
Fresh Fruit Skewers
Salami Coronets
filled with dill cream cheese
Veggie Rollups
Bruschetta
Mini Cheesecake, Brownies and Bars
\$15.00 per person

The Appletree

Beef and Chicken Brochettes
Raspberry and Brie Filo Cups
infused with caramel and pecans, served with crustinis and crackers
Fresh Seasonal Fruit Display
Shrimp Cocktail
with cilantro cocktail sauce
Lobster Wontons
Sliced Tenderloin of Beef
Asparagus and Asiago Cheese Filo Wrap
Farmers Market Display of grilled and raw vegetables
Assorted Desserts
\$29.25 per person

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Hors d'oeuvres

(Trays to serve 50 people)

International Cheese Tray

An Assortment of Domestic and International Cheese
with Fruit and Crackers
\$250.00 per tray

Sliced Fresh Fruit Tray

Fresh Assortment of Seasonal Fruits
With Cream Cheese Dip
\$225.00 per tray

Baked Brie Display

Wrapped in Pastry with Fresh Herbs
Served with Lingo Berry Sauce
and French Bread
\$180.00 per tray

Meat & Cheese Display

Roast Beef, Turkey, Ham, Salami, Swiss, Cheddar,
Gouda, Havarti Cheese Served with Condiments &
Silver Dollar Rolls
\$275.00 per tray

Grilled Vegetable Tray

Balsamic Marinated Mushrooms,
Red Onions, Peppers, Zucchini &
Tomatoes w/Roasted Red Pepper Dip
\$175.00

Garden Fresh Vegetable Tray

Served with Dill and Ranch Dips
\$160.00 per tray

Antipasto

Sliced Italian Meats and Cheeses, Marinated
Vegetables, Mediterranean Olives Served with Fresh
Breads and Condiments
\$300.00 per tray

Whole Side of Smoked Salmon

Served with Cream Cheese, Capers,
Onions and Lemons
Served with Assorted Crackers
\$300.00

Jay's Special Mexican Dip

Served with Homemade Deep Fried Herb Tortilla Chips
\$185.00 per tray

Cold Hors d'oeuvres

(Priced per 50 pieces)

Finger Sandwiches - \$120.00
Devised Eggs Diablo - \$120.00
Prosciutto and Sliced Melon - \$120.00
Assorted Cold Canapés - \$140.00
Iced Jumbo Shrimp - \$200.00
Smoked Salmon Pinwheels - \$150.00

Salami Coronets - \$130.00
Fresh Fruit Kabobs - \$140.00
Stuffed Artichoke Hearts - \$130.00
Tomato Basil Bruschetta - \$130.00
Vegetable Shooters - \$125.00

Hot Hors d'oeuvres

(Priced per 50 pieces)

Petite Beef Brochette - \$155.00
Petite Chicken Brochette - \$155.00
Swedish or BBQ Meatballs - \$105.00
Coconut Shrimp - \$170.00
Egg Rolls with Sweet 'n Sour Sauce - \$120.00
Mushrooms Filled with Crabmeat - \$130.00
Garlic Parmesan Chicken Wings - \$120.00
Boneless Buffalo Bites w/Bleu Cheese Dip - \$125.00
Bacon Wrapped Scallops - \$155.00
Breaded Chicken Tenderloins
w/BBQ Sauce - \$120.00
Mini Rueben's - \$120.00
Spinach Mushroom Caps - \$130.00
Mushroom Stuffed Filo Cups - \$120.00
Blackened Bleu Mini Burgers - \$125.00
Pork Tenderloin Sliders - \$120.00
New England Crab Cakes - \$150.00

Petite Grilled Cheese Sandwiches
with Tomato Soup Shooter - \$125.00
Raspberry & Brie Filo Cups - \$125.00
Asparagus & Asiago Cheese Filo Wraps - \$125.00
Fried Mozzarella Sticks w/Marinara Sauce - \$120.00
Stuffed Shrimp with Dijon Crabmeat - \$175.00
Bacon Wrapped Water Chestnuts - \$120.00
Petite Quiche Lorraine - \$120.00
Mini Pizza with Sausage - \$120.00
Cream Cheese Jalapeno Poppers - \$120.00
Spanakopita - \$120.00
Herb Cheese Stuffed Mushrooms - \$130.00
Mini Vegetable Spring Rolls - \$120.00
Cheese Quesadillas - \$120.00
Walleye Fingers w/Dill Remoulade - \$130.00
Flat Bread Pizzas (Buffalo Chicken, Baked Potato or
Margherita) - \$125.00

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Hors d'oeuvres Stations

Steamship Round of Beef
Chef Carved Presentation with
Fresh Rolls and Condiments
\$575.00, includes carver
(serves 150 people)

Honey Glazed Ham
Chef Carved Presentation
With Fresh Rolls and Condiments
\$360.00
(serves 50 people)

Smoked Roasted Fresh Turkey Breast
Chef Carved Presentation with
Fresh Rolls and Condiments
\$400.00
(serves 50 people)

Beef Tenderloin
Chef Carved Presentation
Served with Fresh Rolls and Condiments
\$325.00
(serves 25 people)

The above stations include Petit Pains and Appropriate Condiments.
Carver included for one hour. Each additional hour is \$75.00 per hour.

Fajita Station
Strips of Seasoned Chicken and Beef with Flour
Tortillas, Peppers, Onions, Guacamole,
Salsa & Sour Cream
\$11.95 per person

Baked or Mashed Potato Bar
Shredded Cheese, Chili,
Sour Cream, Butter and Chives, Bacon Bits,
Steamed Broccoli and Cheese Sauce
\$9.25 per person

Pasta Station
Assorted Pastas
Choice of 3 Sauces:
Wild Mushroom, Tomato Basil, Alfredo,
Herb Glaze or Pesto
Colored Bell Peppers, Mushrooms, Tomatoes,
Broccoli, Onions & Parmesan Cheese
\$10.95 per person

Coffee Station
Regular and Decaffeinated Coffees, Flavored
Creamers, Syrups, Chocolate Shavings,
Orange & Lemon Zest,
Cinnamon Sticks and
Chocolate/Regular Whipped Cream
\$8.95 per person

Dessert Stations

Dessert Station
Cheesecakes, Cakes & Tortes
Raspberry Sauce, Chocolate Sauce &
Whipped Cream
\$9.50 per person

Mini Dessert Station
Mini Cheesecakes, Petit Fours &
Chocolate Dipped Strawberries
\$10.50 per person



Cocktail Reception and Bar Options

	<u>Host Bar</u>	<u>Cash Bar</u>	<u>Package Bar</u>	
Call Brands	\$5.75	\$6.00	Call Brands	
Premium Brands	\$6.00	\$6.50	Per Person for the 1 st Hour	\$14.00
Cordials	\$6.50	\$7.00	Each Additional Hour/pp	\$4.50
Domestic Beer	\$4.25	\$4.50	Premium Brands	
Imported Beer	\$5.00	\$4.75	Per Person for the 1 st Hour	\$16.00
Wine	\$4.75	\$5.25	Each Additional Hour/pp	\$5.50
Sodas	\$2.75	\$3.00	Cordial Brands	
Bottled Water	\$2.75	\$3.00	Per Person for the 1 st Hour	\$17.00
			Each Additional Hour/pp	\$6.25

Specialty Items

Fruit Punch	\$35.00/gallon
Keg Beer (16 gallon)	\$350.00/per keg
(Budweiser, Miller Lite, MGD, Mich Golden Lite)	
Premium Keg Beer • • • Ask your Catering Manager for Pricing	

THE HOLIDAY INN SELECT BLOOMINGTON IS PROUD TO FEATURE THE FOLLOWING BRANDS

Call Brands

Jim Beam Bourbon, Beefeater Gin, Bacardi Light Rum, Cuervo Gold Tequila, Christian Brothers Brandy

Premium Brands

Johnny Walker Red, Johnny Walker Black, Crown Royal Blended, Canadian Club Blended Whiskey,
Chivas Regal, Dewars Scotch, Absolut Vodka, Tanqueray Gin, 1800 Gold Tequila,
Captain Morgan Rum

Bar Policy

If \$300.00 in revenue per bar is not met for liquor consumed, there will be a \$75.00 bartender fee per bar.

Host drink tickets may be purchased by the sponsor & given to guests to be collected at each bar. Sponsor will be charged for tickets at \$6.00 per ticket. Please notify your catering manager for these arrangements.

(Host bar prices do not include state, local tax, 12.775% or 21.5% service charge)

(Cash bar prices include state & local taxes)



House Wines

Barefoot Cellars \$20.00
White Zinfandel, Marlot, Chardonnay, Cabernet Sauvignon.

White Wines

Riesling, St. Gabriel Spatlese (Germany) \$22.00
Elegant and ripe, with more body and a pleasant sweetness.

Sauvignon Blanc, Mirassou (California) \$22.00
Lively, zingy wine that features tropical fruit and melon.

Chardonnay, McWilliam's Hanwood Estate (Australia) \$23.00
Fresh peach and melon flavors accented by oak, vanilla overtones, crisp finish.

Chardonnay, Frei Brothers (Russian River) \$29.00
Concentrated apple and citrus flavors aromas and a subtle overlay of oak.

Chardonnay, Kendall-Jackson "Vintner's Reserve" (California) \$32.00
Delicate fruit flavors of apple and pear balanced by spicy, subtle oak.

Red Wines

Merlot, Casa La Joya "Reserva" (Chile) \$22.00
Aromas of red fruits, with a hint of eucalyptus. Elegant, with sweet, soft tannins.

Merlot, Kendall-Jackson "Vintner's Reserve" (California) \$26.00
Ripe blackberries with notes of smoky oak, framed by soft tannins.

Chianti, DaVinci DOCG (Tuscany) \$26.00
Cherries, red fruit and pepper. Ripe with flavors of cherries and strawberries.

Pinot Noir, Mirassou (California) \$22.00
Flavors of cherry, plum and strawberry, with floral, spice earth and smoky characters.

Zinfandel, Rancho (Lodi) \$23.00
Lively raspberry and black pepper fruit with soft, supple tannins.

Shiraz, McWilliam's Hanwood Estate (Australia) \$23.00
Soft, rich black cherry flavors integrated with vanilla and coffee bean characters.

Cabernet-Shiraz, Le Grand Noir (France) \$22.00
Black currant cabernet and exotic, smoky shiraz create a wine with character.

Cabernet Sauvignon, Black Swan (Australia) \$20.00
Raspberry jam and chocolate with a hint of eucalyptus create a rich, smooth taste.

Cabernet Sauvignon, Louis M. Martini (Sonoma) \$25.00
Aromas of plums and sweet leather. Black cherry is shaped by a crispy acidic structure.

Cabernet Sauvignon, Kendall-Jackson VR (California) \$32.00
Aromas and flavors of ripe red berries with notes of plum and currant.

Sparkling Wines

Brut, Wycliff (California) \$14.00
Dry and delicate with a subtle nose and a lingering finish.

Asti Spumante, Gionelli (Italy) \$23.00
Peaches, pears, and nectarines surrounded by thousands of tiny bubbles.

Blanc de Noir, Chandon (Napa) \$37.00
Features flavors of apple, citrus, and pear with a long finish.



AUDIO – VISUAL & VIDEO RENTAL PRICING GUIDE

VIDEO EQUIPMENT

VCR	\$90.00	LCD Data Projector, XGA	\$375.00
DVD Player	\$90.00	VGA Cord	\$20.00
27" Color Monitor/Receiver*	\$80.00	LCD Video Projector	\$250.00
35" Color Monitor/Receiver*	\$200.00	Camcorder, VHS w/tripod	\$125.00
27" TV/VCR or DVD Combo*	\$195.00	Splitter for Dual Projection	\$50.00
31" TV/VCR or DVD Combo*	\$240.00		
* Includes Cart			

OVERHEAD PROJECTORS

Projection Cart	\$25.00	Overhead Projector/High Intensity	\$90.00
Overhead Projector	\$60.00		

PROJECTION SCREEN

8' Screen w/Drape Kit	\$80.00	Pipe & Drape	\$10.00 per rolling foot
8' X 8' Screen	\$50.00		(must purchase in 10' Panels)
7.5' X 10' Fast Fold w/Drape Kit	\$140.00		

SCREENS UP TO 24' AVAILABLE UPON REQUEST

MISCELLANEOUS EQUIPMENT

Polycom VTX 1000	\$125.00	Power strip	\$10.00
Speaker Phone, Polycom	\$95.00	T1 Line (high-speed internet) Activation	\$150.00
Tripod Easel	\$15.00	Laptop Computer	\$250.00
Masking Tape	\$3.00	T1 Line (1/2 day) Wired or Wireless	\$85.00
Flipchart Easel w/Pad & 4 Markers	\$40.00	Phone Line Activation	\$80.00
Microphone Stands	\$10.00	8-port Ethernet hub/switch	\$190.00
Post-It Self Stick Easel Pad	\$50.00	4-port Ethernet hub/switch	\$90.00
Whiteboard w/Stand 3'x4'	\$20.00	12-port Ethernet/hub switch	\$150.00
Laser Pointer	\$25.00	24-port Ethernet hub/switch	\$275.00
Whiteboard Pens (set of 4)	\$8.00	Wireless Mouse	\$45.00
Extension cords	\$5.00		

SOUND SYSTEMS

House Patch	\$75.00	Wireless Microphone -Lapel or Handheld	\$95.00
Table Top Podium	No charge	Mixer, 4 Channel	\$45.00
Microphone, Lavalier w/25' Cable	\$40.00	Sound System	\$65.00
Floor Standing Podium	No charge	Mixer, 14 Channel	\$160.00
Microphone, Handheld, w/25' Cable	\$40.00	CD Player	\$55.00
Podium/Microphone	\$40.00	Direct Box (sound from laptop)	\$75.00
Podium/Microphone with Sound System	\$70.00		

GENERAL RENTAL PROCEDURE

FOR ADDITIONAL AUDIO VISUAL EQUIPMENT, PLEASE CONTACT OUR SALES OFFICE

Prices and specifications are subject to change without notice.

All audio-visual equipment is subject to a 20% service charge and 6.9% sales tax

AV Technician (3 hour minimum)

Monday – Friday

\$55.00 per hour 7AM – 5PM

\$70.00 per hour 5PM – 9PM

Saturday & Sunday

\$100.00 per hour

Outside audio visual equipment and services are not permitted without written hotel approval

All approved outside audio visual equipment is subject to a \$75.00 access fee.

All menu prices are quoted per person and do not include customary 21.5% service charge plus 7.275% sales tax. (subject to change)



Policies

Guarantee

The guarantee number must be communicated by the Customer to the HOTEL CATERING DEPARTMENT by 12:00 noon, two business days prior to the function. Functions on Saturdays, Sundays, or Mondays, all require final guarantees on Thursday. If the function is on Tuesday, we require the guarantee on Friday. If a guarantee is not received by the Catering Department, the HOTEL will use the original expected number as the guarantee, and the Customer will be charged accordingly. The hotel will prepare 3% above the guaranteed number. Once numbers are guaranteed they can not be lowered. We will make every attempt to provide the identical meal ordered should you need to increase the count after finalizing numbers.

Menu Selection

Menu selection must be chosen three weeks prior to function. Menu pricing is guaranteed up to 60 days prior to your event/program.

Taxes and Service Charges

All federal, state, and local taxes are in addition to the charges set forth in this menu and all written arrangements. A service charge of 21.5% (subject to change) shall be added for all food, beverage, room rental charges, and audio-visual. Alcoholic beverages are taxed at 12.4% based on city laws (subject to change).

Food and Beverages

Food and beverage may not be brought into the Hotel's public area or function space by patrons or guests attending functions. In addition, due to license restrictions and the CITY OF BLOOMINGTON'S HEALTH REGULATIONS on buffets, no food or beverage may be taken off the HOTEL premises under any circumstances.

Package Receiving

Packages sent to the HOTEL for an upcoming function cannot be received any earlier than three working days prior to the function. Packages must be marked with the Customer's name, name of group and the date of the meeting. The remaining materials and packages cannot be left at the HOTEL beyond the last day of the Customer's function. Large shipments will require other storage arrangements. Ask your Catering Representative for details on charges for large shipping quantities.

After the first 5 boxes:

	<u>Per Box:</u>	<u>Per Pallet *</u>
All incoming boxes:	\$5.00	\$50.00
All outgoing boxes:	\$5.00	\$50.00
Storage fee (After 3 days)	\$5.00/per box per day	

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Room Assignments

Function room assignments are based on the original number of people anticipated, as listed on your Catering Contract. The HOTEL reserves the right to make changes in meeting or banquet facilities based on optimum traffic flow, logistics, etc.

Audio Visual Equipment

A complete line of audio visual equipment is available through our Sales and Catering Department. We will be happy to assist you to arrange the necessary audio visual requirements for your events. A rush delivery charge may apply for same-day emergency orders.

Payment and Billing

All charges are to be paid in full two business days prior to the function, unless billing arrangements have been made through the Hotel Credit Manager. A credit application must be received by the HOTEL no later than four weeks prior to the function date. Incomplete applications cannot be processed and will be returned. A deposit may be required in order to hold space for your function. The deposit is non-refundable if your function is cancelled. The Holiday Inn Select Minneapolis-St. Paul International Airport Hotel will not bill social functions. Social functions must be pre-paid in full a minimum of one week in advance (if less than one week prior we require use of a credit card, or cashier's check).

The HOTEL terms are 30 days net for direct-billed functions.

In the event of an increase in commodity prices or any special labor cost to the HOTEL, the quotation prices are subject to change. The HOTEL will guarantee all food and beverage prices 60 days prior to your function.

Security

The customer will agree to be responsible for their guest(s) and for any damages done to the premises during the period of time they are under your control or any independent contractor hired by the client.

The HOTEL shall not assume responsibility for the damage or loss of any merchandise or articles left in the hotel prior to, during or following the scheduled function. Damage, loss or theft is the sole responsibility of the Patron and its guests.



Audio Visual Presentation Packages

Standard Package

A/V Cart
Power Strip
Extension Cord
8' Screen
\$75.00

Manager Package

A/V Cart
Power Strip
Extension Cord
8' Screen
Regular Flipchart & Markers
\$110.00

Executive Package

A/V Cart
Power Strip
Extension Cord
8' Screen
LCD Projector
3M Post-It Flipchart & Makers
\$500.00

A package must be purchased if bringing in your own LCD projector
All audio visual equipment is subject to a 21.5% service charge and 7.275% sales tax