

The logo features a red square with a white wavy line on the left side. To its right, the word "event" is written in a black, lowercase, cursive font, and "MENUS" is written in a black, uppercase, sans-serif font.

The Grand Hotel has decades of experience working with large and small events. Every aspect of our hotel — from our magnificent venues to our passionate, talented professionals — is exclusively to ensure your event is Grand. Our unending dedication to details and attentive service creates a truly remarkable occasion. We have:

- » More than 17,000 square feet of flexible space for mingling, dining, dancing and celebrating
- » State-of-the-art sound, lighting and other technology in our Grand Ballroom and Convention Center
- » Two halls for large gatherings
- » Two additional rooms for more intimate settings
- » Enthusiastic banquet and catering team
- » Delicious, flexible menu

Grand

HOTEL

1505 N Broadway Box 777
Minot, ND 58703
800.735.4493
GrandHotelMinot.com



POLICIES



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10/2017

Planning Your Grand Event

Please contact our Sales Team directly at 701.852.3161 to arrange a tour. You'll want to experience the adaptability of our space for yourself and meet the Sales Team who will help you. If you prefer, you may submit an inquiry via email at:

info@GrandHotelMinot.com.

Our Sales Team will be your sole point of contact from the initial planning stages to event wrap-up. Rest assured that our attention to detail will give you peace of mind—and an event you'll forever remember.

Meeting/Banquet Space

We require a full food and beverage purchase to receive a discounted room rental. If no food and beverage is needed, then a room rental fee per room, per day will be charged. Meeting and banquet rooms are assigned to be conducive to the anticipated number of guests. As the event draws closer and there are fluctuations in the number of attendees, the hotel reserves the right to reassign your group to a room better suited for your event.

Food Service

The Grand Hotel must provide all food and beverage for your event. This includes, but is not limited to buffets, plated service, hors d'oeuvres service and bar service. All menu prices are subject to change. Prices are guaranteed 30 days prior to your event. All food and beverage will have a 7.5% tax and 18% gratuity; all alcoholic beverages will have a 9.5% tax.

Menus

All menus and details for your event must be finalized with your sales representative one week in advance, along with a tentative number of guests. Your final number is due three business days prior to your event. In the event that we do not hear from you before this time, we will consider the original contracted number as your guarantee. Charges will be for the final count, or the guaranteed number, whichever is greater. We have both buffets and plate services

available for your event. Our buffets require a 30 person minimum order. Our plate services require a maximum choice of three different entrées. If you have less than 25 people at your event, we request a maximum of two different entrées. We also request that each guest has the same, potato, vegetable, salad, etc. to keep service timely. We are happy to create a customized menu to meet your dietary needs or event's theme. Please contact your sales representative at least 30 days prior to the event to start this process.

Beverage Service

No outside beer, wine or liquor is allowed. Any corkage bar services (corkage bar, drink tickets, champagne or wine toasts) will have a 15% gratuity applied. Please let your sales representative know if you have any special requests for beer, wine or liquor.

Décor

Decorations are the responsibility of the event. The hotel will not permit the use of sprinkles, confetti or glitter. If it is found that these items are used, the hotel will apply an additional \$150 cleaning fee. Only tacks or T-pins are to be used to hang banners, posters, etc. No nails, duct tape, staples or any other material may be used unless approved by the sales department. To ensure the security of your decorations and belongings, please remove all decorations, gifts and valuables that evening. The hotel is not responsible for lost or stolen items.

Shipped Material

If materials or supplies for your event are being shipped to the hotel, please be sure all materials are addressed properly with the name and date of your event.

Please label accordingly:

Name of Group / Date of Event
C/O Grand Hotel
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701.852-3161



BREAKFAST



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Plated

All plated breakfasts include chilled fruit juice, a fruit garnish and hot coffee. Decaf, tea, iced tea or milk served upon request.

Morning Matters Breakfast / 7.50

Start your day off with fluffy scrambled eggs, American fried potatoes and your choice of a muffin or Danish.

The Classic Breakfast / 9.50

Your classic combination of fluffy scrambled eggs, American fried potatoes, muffin or Danish, and your choice of bacon, sausage links or grilled ham.

Eggs Benedict Breakfast / 9.75

Our own chef-made hollandaise sauce, smothered poached eggs and Canadian bacon on an English muffin, served with American fried potatoes.

Egg Frittata / 9.50

Western style eggs, choose any 3 ingredients: cottage bacon, sausage, ham, tomatoes, onions, peppers. Layered with seasoned breakfast potatoes, topped with Cheddar cheese and oven baked, served with a muffin.

Western Croissant / 9.50

Croissant, Denver scrambled eggs with potatoes.

Buffets (minimum of 30 guests)

All breakfast buffets include hot coffee. Decaf, tea or milk served upon request.

Country Buffet / 9.50

Fluffy scrambled eggs and buttermilk biscuits with classic sausage gravy, accompanied by American fried potatoes.

Denver Buffet / 9.50

Fluffy scrambled eggs with ham, green pepper and onions, topped with mild Cheddar cheese, accompanied by cheesy hash browns and bakery muffins.

Grand Buffet / 10.75

A Grand way to treat your guests. Fluffy scrambled eggs with cheese, American fried potatoes, Danishes or muffins, and a choice of two of the following: bacon, sausage links or sliced ham.

Morning Fiesta / 10.75

Build your own breakfast buffet: soft shell tortilla, scrambled eggs, seasoned sausage, diced ham, shredded cheddar jack, diced peppers, onions, tomatoes, salsa and sour cream served with seasoned potatoes.

Continental Breakfast (no minimum required)

Basic / 4.97

Your choice of muffins or Danish, and assorted chilled fruit juice, coffee, tea, decaf or milk.

Extended / 5.97

Your choice of muffins or Danish, fresh fruit and assorted chilled fruit juice, coffee, tea, decaf or milk.



BREAKS

Creative Coffee Breaks

Build Your Own Ice Cream Sundae / 4.95

With an assortment of chocolate, strawberry, mini chocolate chips, sprinkles and nuts.

7th Inning Stretch / 4.95

Fresh popcorn, pretzels, peanuts, an assortment of fun sized candy bars and assorted soft drinks.

The Market / 6.95

Domestic cheese with crackers, fresh fruit, fresh vegetables with ranch dip, assorted soft drinks and bottled water.

Afternoon Pick-Me-Up / 4.75

Assorted cookies, brownies, coffee and assorted soft drinks.

Health Excursion / 5.50

Assorted fruit yogurts, sliced fresh fruit, granola bars and bottled water. Choose 2 from strawberry, vanilla, blueberry and raspberry yogurt.

Signature Desserts

Sherbet OR Ice Cream Sundaes 2.25

These cool treats complement any meal.

Strawberry Shortcake / 3.50

Soft angel food cake topped with whipped cream and fresh strawberries.

Bakery Cake / 3.25

Your choice of carrot or chocolate cake.

Key Lime or Pecan Pie / 3.95

Home-style favorites, irresistibly sweet desserts everyone loves to eat.

White Chocolate Crème Cake / 3.95

Your choice of raspberry or lemon.

New York Cheesecake with Flavored Topping of Your Choice / 3.95

Classic cheesecake with your choice of topping: cherry, strawberry, chocolate or caramel.

Embellishments

Assorted granola bars	1.75	Bakery doughnuts	2.00
Assorted whole fruit	1.75	Bakery muffins	1.75
Bakery bagels with condiments	2.25	Gourmet cookies	1.25
Bakery cinnamon or caramel rolls	3.50	Rich fudge brownies	2.25
Bakery Danish	1.75	Assorted bars	2.75



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LUNCH



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Deli Style Lunches

Looking for something lighter or more casual? Our deli style lunches include hot coffee. Decaf, tea, iced tea or milk served upon request.

Sandwich with Soup or Salad / 8.95

Chef prepared home-style soup of the day and your choice of one deli meat (ham, beef or turkey) on deli style bread, served with chips and a pickle.

Salad on Croissant / 8.95

Your choice of either chicken salad or tuna on croissant, served with chips and a pickle.

Chicken Caesar Wrap / 8.95 (maximum of 50 guests)

Fresh romaine lettuce, tomatoes, Parmesan cheese and a lightly seasoned chicken breast tossed with our creamy Caesar dressing and rolled into a flour tortilla, served with soup or salad.

Primo Club Wrap / 8.95 (maximum of 50 guests)

Smoked turkey, ham, bacon, lettuce, shredded cheese, sliced tomatoes and chipotle mayonnaise, wrapped in a flour tortilla, served with soup or salad.

Chicken Parmesan Sandwich 8.95

Crispy chicken fillet topped with marinara sauce and parmesan cheese on a ciabatta roll, served with pasta salad and a pickle.

Boxed Lunch 9.95

Deli sandwich with your choice of meat and bread, pasta salad, apple, chips and a cookie, served with assorted soft drinks OR bottled water.

Specialty Salads

Tantalizing salads served with rolls and butter. All plated lunches include hot coffee. Decaf, tea, iced tea or milk served upon request.

Raspberry Chicken Salad / 9.75

Mixed greens topped with fresh raspberries, candied walnuts and a grilled chicken breast with raspberry vinaigrette on the side.

Chicken Fajita Salad / 9.75

Fajita chicken strips, sour cream and shredded cheese on a bed of garden greens, topped with tortilla strips and Mexi-ranch dressing on the side.

Taco Salad / 9.75

Fiesta seasoned beef or chicken, shredded mild Cheddar cheese and tomatoes, served on a bed of garden greens with salsa and sour cream on the side.



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Buffets (minimum of 30 guests)

All lunch buffets include hot coffee. Decaf, tea or milk served upon request.

Baked Potato Buffet / 9.95

1 lb. baked potato served with toppings: sour cream and chives, green onions, salsa, bacon bits, broccoli, cheese, chili and hot cheese sauce.

Deli-Style Buffet / 10.95

Chef prepared home-style soup of the day, assorted deli meat, cheeses and breads, your choice of potato OR pasta salad, served with chips and condiments.

Build Your Own Burger Buffet / 10.95

Have fun creating your own burger with a great assortment of cheeses and condiments, buffet accompanied by potato salad, chips and baked beans.

Leave it to the Chef Buffet / 10.95

Served with home-style soup, fresh garden greens and our chef's selection of one hot entrée with vegetable and potato.

Entrées

Our luncheon entrées are served with your choice of tossed garden greens OR crisp Caesar salad, rolls and butter. To select your vegetable option, please refer to "Accompanying Sides" on the dinner menu. Our luncheon entrées include hot coffee. Decaf, tea, iced tea or milk served upon request.

Swedish Meatballs / 10.95

Swedish meatballs with mashed potatoes and gravy.

Lasagna / 10.95

This Italian favorite is sure to please your guests! Tender layers of pasta, meat sauce and mozzarella cheese, served with garlic toast.

Teriyaki Chicken / 11.95

Teriyaki marinated chicken served on a bed of blended rice.

Roast Turkey and Dressing / 11.95

Enjoy roast turkey, savory sage dressing, cranberry sauce and whipped potatoes with turkey gravy.

Chicken Veronique / 11.95

Boneless chicken breast topped with supreme sauce served on fettuccine noodles.

Roast Sirloin of Beef / 11.95

Tender sirloin of beef with gravy.

Stuffed Pork Chop / 11.95

Pork chop that has been baked in natural pan gravy and filled with savory sage dressing.

Beef Tips / 11.95

Beef tips with gravy, red and green peppers, mushrooms and onions served with rice pilaf.

Roasted Prime Rib / market price

Juicy and satisfying, a fantastic slice of prime rib with thickened au jus.

Chicken Parmesan / 11.95

Chicken Parmesan with marinara sauce and penne pasta.



COLD HORS D'OEUVRES



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Cold Hors d'oeuvres

All prices are per 100 pieces.

We recommend a combination of hot and cold items. Your sales representative can recommend desired amounts based on your event's specific needs. No additional amounts are prepared on hors d'oeuvres, only what is ordered. Hors d'oeuvres service includes water service. For additional beverages, please refer to the coffee and refreshments menu.

Cocktail Sandwiches / 170

A classic choice for large parties!
Assortment of ham and turkey on silver dollar buns.

Cucumber Sandwiches / 95

Cucumber, cream cheese, dill and tomato on a snack rye.

Tortilla Pinwheel / 125

Wrap with cream cheese mix, cheddar, jack cheese, onions and black olives. Your choice of crab or ham.

Mini Vegetable Pizza / 90

Assorted veggies, cheese and cream cheese sauce on a flaky crust.

Fresh Fruit and

Domestic Cheese Tray / 250

An array of specialty deli style cheese, fresh seasonal sliced fruit and an assortment of crackers.

Deviled Eggs / 125

Don't miss out on these home-style delights. Classic or with spinach artichoke.

Fresh Vegetables and Dip Tray / 110

An array of fresh vegetables served with ranch dip.

Fresh Fruit Tray / 250

An array of fresh seasonal sliced fruit with sweet marshmallow dip.

Chips and Dip / 75

An assortment of chips and dip. Yellow tortilla chips and potato chips and dip.

Domestic Cheese

and Cracker Tray / 185

An array of specialty deli style cheese with an assortment of crackers.

Domestic Meat

and Cheese Tray / 250

An array of specialty deli style cheese with deli meats, served with an assortment of crackers.

Jumbo Gulf Shrimp / 275

Chilled on ice and served with cocktail sauce.

Whole Smoked Salmon or Halibut

(Priced Upon Request)

Served with an assortment of crackers.

Refrigerated Salads / 36/gallon

Potato salad, pasta salads, coleslaw, sweet salads or baked beans.

7 Layer Mexican Dip / 160

Refried beans, cheese, onions, guacamole, tomatoes, olives and sour cream served with tri-colored tortilla chips.

Munchies, Snacks and Nuts

(Priced Per Pound)

Pretzels	6.00
Salted peanuts	9.75
Party mix	9.75



HOT HORS D'OEUVRES

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Hot Hors d'oeuvres

All prices are per 100 pieces.

We recommend a combination of hot and cold items. Your sales representative can recommend desired amounts based on your event's specific needs. No additional amounts are prepared on hors d'oeuvres, only what is ordered. Hors d'oeuvres service includes water service. For additional beverages, please refer to the coffee and refreshments menu.

Pork & Vegetable Egg Rolls / 115

Golden fried egg rolls served with sweet and sour sauce.

Chicken Drummettes / 100

Plump drummies with a golden brown breading.

Chicken Skewers / 120

Tender chicken skewers with your choice of teriyaki or BBQ sauce.

Miniature Meatballs / 95

Home-style meatballs with your choice of BBQ sauce or Swedish sauce.

Barbecue Smokies / 85

A traditional Midwest favorite tossed in our tangy BBQ sauce.

Plump Chicken Wings (Bone-In) / 95

Served with BBQ, Buffalo or teriyaki sauce.

Plump Chicken Wings (Boneless) / 125

Served with BBQ, Buffalo or teriyaki sauce.

Hot Spinach Dip / 125

Served with pita chips and French bread.

Mini Pork Shanks / 250

Brushed with a light BBQ sauce.



DINNER



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Entrées

Our dinner entrées are served with your choice of tossed garden greens, mandarin orange salad OR crisp Caesar salad, and rolls with butter. Please refer to the "Accompanying Sides" to choose your starch and vegetable. All plated dinners include hot coffee. Decaf, tea, iced tea or milk served upon request. Dessert additional \$3.00.

Roast Prime Rib of Beef / Market Price

A 10 oz. thick cut of choice prime rib in natural au jus.

Chicken and Shrimp Piccata / 19.95

A grilled chicken breast served with two sautéed tiger prawns in a white zinfandel cream sauce.

Chicken Cordon Bleu / 18.95

Stuffed with Swiss cheese and ham, served on a small bed of blended rice.

Chicken Veronique / 18.95

Tender boneless chicken breast topped with supreme sauce served over Fettuccine pasta.

Breast of Chicken Kiev / 18.95

Stuffed with herb butter and chives, served on a small bed of blended rice.

Baked Stuffed Pork Chop / 19.95

Juicy pork chop baked in natural pan gravy and filled with savory sage dressing.

Roast Sirloin of Beef / 18.95

Tender cuts with mushroom sauce.

Roast Tom Turkey / 18.95

Enjoy America's favorite holiday meal: roast tom turkey with savory sage dressing and cranberry sauce.

Beef Sirloin Tips / 18.95

Marinated sirloin tips accompanied by green peppers, red peppers, onions and mushrooms, smothered in a rich au jus sauce.

Sides

Select one starch

- » Baked potato with sour cream and butter
- » Garlic mashed potatoes
- » Au gratin potatoes
- » Parsley buttered potatoes
- » Steamed Yukon potatoes
- » Seasoned roasted Yukon potatoes
- » Honey mustard Yukon potatoes
- » Rice pilaf
- » Garlic tossed fettuccine

Select one vegetable

- » Glazed baby carrots
- » Corn o'brien
- » Green beans with shallots and rosemary
- » Malibu blend
- » Peas and pearl onions
- » Riviera blend

Children's Dinner Selections

Don't forget the little ones. We request that children be 10 years of age and under. Served with curly cut fries and milk.

Mini Corn Dogs / 8.95

Golden mini corn dogs

Chicken Strips / 8.95

Three plump, breaded chicken strips

Mac & Cheese / 7.95



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Steaks From Our Broiler

6 oz. Center Cut Top-Sirloin Steak / 19.95

Broiled and seasoned, a meat lover's delight. Served with buttered mushrooms and onions.

10 oz. New York Cut Steak / 24.95

Tender grilled New York strip, served with caramelized onions.

Broiled Fillet of Tenderloin / Market Price

A 6 oz. cut, with mushroom sauce.

Steak Combination Entrées

6 oz. Steak and Prawns / 23.95

Sirloin steak accompanied by scampi style shrimp.

6 oz. Steak and Barbecue Ribs / 21.95

Top sirloin steak and a portion of four succulent baby back BBQ ribs.

6 oz. Steak and Lobster / Market Price

Top sirloin steak and a tender lobster tail.

Seafood & Vegetarian Entrées

Pasta Primavera / 12.95

Fresh vegetables tossed with Roma tomatoes, fresh basil, garlic, olive oil and penne pasta.

Walleye Pike / 23.95

A Grand Hotel favorite! Baked and topped with toasted almonds.

Deep Fried Jumbo Shrimp / 21.95

Breaded jumbo shrimp fried to a golden brown.

Sautéed Shrimp / 21.95

Four jumbo prawns sautéed in garlic butter, served on a bed of blended rice.



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Buffets (minimum of 30 guests)

The variety of our dinner buffets will make your event a big success. All dinner buffets include hot coffee. Decaf, tea, iced tea or milk served upon request. Add desserts \$3.00.

One Entrée / 18.95

Two Entrées / 21.95

Three Entrées / 23.95

Entrée Selections

- » Chef Carved Roast Beef (extra \$1.50 per person)
- » Barbecue Pork Loin Back Ribs
- » Roast Turkey and Dressing
- » Sliced Roast Beef
- » Fried or Baked Chicken
- » Chicken Kiev
- » Chicken Cordon Bleu
- » Beef Stroganoff
- » Boneless Breast Chicken
with choice of sauce: teriyaki, BBQ, supreme or maple Dijon glaze
- » Baked Ham
- » Roast Pork Loin
- » Baked Pork Chop
- » Lemon Peppered Cod
- » Swedish Meatballs

Entrée Buffets Include

- » Your choice of entrée
- » Your choice of one potato
- » Your choice of vegetable
- » Tossed salad
- » Chef's choice of three cold salads
- » Rolls with butter

Themed Buffets (minimum of 30 guests)

Try a new twist with a fun and tasty buffet for your guests by selecting one of the following theme buffets below. All themed dinner buffets include hot coffee. Decaf, tea, iced tea or milk served upon request.

Mexican Fiesta Buffet / 17.95

Beef and chicken taco bar, flour tortillas, chicken tortilla soup and Spanish rice.

Reception Buffet / 13.95

Baked ham and sliced turkey on party buns, served with potato salad, pasta salad, baked beans and a relish tray.

Pasta Buffet / 19.95

Lasagna, fettuccine Alfredo, spaghetti with meat sauce, garlic toast and tossed salad.

Chuck Wagon Buffet / 21.95

BBQ ribs, chef carved roast beef, oven browned potatoes, corn on the cob, corn muffins and three cold salads.



BEVERAGES

Soft drinks (12 oz. cans)	1.75
Carafes of chilled juice	6.75
Milk	1.25
Hot tea75
Bottled water	1.50
Fruit punch (per gallon)	20.00
Coffee (per gallon)	20.00
Iced tea (per gallon)	20.00
Lemonade (per gallon)	20.00

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