



EVENTS AT EMBASSY SUITES

BY HILTON MINNEAPOLIS AIRPORT

Customized Catering Services
for Events Large & Small



EMBASSY
SUITES

by HILTON

Minneapolis - Airport

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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% service charge and applicable taxes.* Service charge is not a gratuity - see definition in your sales agreement.

Shipping

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

Security and Liability

The hotel does not assume responsibility for items left unattended in the hotel public areas or meeting rooms. Please notify your Catering Manager in advance if your function may require hired security. Clients are responsible and shall reimburse the hotel for any damages, loss or liability incurred to the hotel by any of the function's guests or any persons or organizations contracted by the customer to provide any goods or services before, during or after the function. The hotel reserves the right to administer security for your event. A \$150 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

BACK TO THE BASICS

Morning Break

Caribou coffee, fresh juice carafes, fruit infused water, whole fruit, mini muffins

Attendees on Own for Lunch

Afternoon Break

Canned sodas, fruit infused water, assorted homemade cookies and bars

Audio Visual

AV table, display screen, power strip, extension cord

\$40 per person

Price includes service charge and tax.

SEMINAR

Morning Break

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

Boxed Lunch

Roast beef, ham, turkey, vegetarian

Afternoon Break

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

Audio Visual

AV table, display screen, power strip, extension cord

\$50 per person

Price includes service charge and tax.

TRAINING

Morning Break

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

Plated Lunch Choice Of 1:

Grilled vegetable wellington

Rosemary garlic chicken

Lemon thyme chicken

Champagne chicken

Bone-in pork chop

-see details on page 13

Afternoon Break

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

Audio Visual

AV table, display screen, power strip, extension cord

\$55 per person

Price includes service charge and tax.

**Available for groups over 15 people*

INCLUSIVE MEETING PACKAGES



CONFERENCE

Morning Break

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

Buffet Lunch

Choice of: Little Italy, Far East, Wrap, Slider, Street Taco, New York Deli - see details on page 15

Afternoon Break

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

Audio Visual

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

\$65 per person

Price includes service charge and tax.

**Available for groups over 15 people*

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

EXECUTIVE

Morning Break

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

Mid Morning Beverage Refresh

Buffet Lunch

Choice of: Little Italy, Far East, Wrap, Slider, Street Taco, New York Deli - see details on page 15

Afternoon Break

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

Audio Visual

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

\$75 per person

Price includes service charge and tax.

INCLUSIVE SOCIAL EVENT PACKAGES



SOCIALITE

Black, white or ivory linens
Mirror tiles and votives
Dance floor
Private bartender
Two complimentary drink tickets per guest
House salad
Plated dinner choice of 1:
Grilled vegetable wellington
Chicken saltimbocca
Champagne chicken
Bone-in pork chop
Rosemary garlic chicken
- see details on page 14 & 19
Chocolate mousse dessert

\$50 per person

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

VIP

Ceiling draping
Custom color up lighting
Black, white or ivory linens
Mirror tiles and votives
Dance floor
Private bartender
One hour hosted bar
Hors d' Oeuvres
Domestic and imported cheese display, fresh vegetables and dip,
seasonal fruit tray
Dinner includes Caesar, mixed greens or tossed salad
Plated dinner choice of 1:
Champagne chicken
Grilled salmon
Top sirloin
Bone-in pork chop
-see details on page 19
Chef's dessert selection

\$70 per person

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

BREAKFAST

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



BREAKFAST SELECTIONS

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

\$17 per person

All American Breakfast

Fresh sliced fruit, assorted breakfast pastries, country style potatoes with peppers and onions, smoked bacon and sausage, egg bake with spinach, mushrooms, onions, Swiss cheese, French toast, carafes of orange and apple juice, regular and decaf coffee

\$21 per person

Embassy Breakfast

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

\$18 per person

PLATED BREAKFAST SELECTIONS

Classic [GF]

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

\$18 per person

Quiche

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

\$20 per person

ADD ON BREAKFAST ITEMS

Oatmeal [GF]

Brown sugar, butter, dried fruits

\$5 per person

Assorted Cold Cereal

Skim and 2% milk

\$5 per person

Breakfast Sandwich

English muffin topped with sausage, scrambled egg and American cheese

\$6 per person

Individual Flavored Yogurt [GF]

\$5 each

Scrambled Egg Bar [GF]

Scrambled eggs with sour cream, pico de gallo, salsa, shredded cheddar cheese and jalapenos

\$6 per person

Hard boiled eggs [GF]

\$12 per dozen

Bottled Juice

Apple, orange, grape, grapefruit

\$5 each

Coffee

Caribou regular or decaffeinated

\$60 per gallon

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 **\$13 per person**

Sweet and Salty Assorted mini candy bars, homemade cookies, mixed nuts, trail mix, pretzels, popcorn, lemonade and iced tea **\$14 per person**

Charged Up Red Bull, Starbucks double shots, Power Bars, granola bars, whole fruit **\$16 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 **\$16 per person**

MN Break Chex mix, Boom Chicka Pop, Pearson's Nut Rolls, MN craft sodas, Caribou Coffee, herbal tea, bottled water **\$14 per person**

Chocolate Fix Strawberries with chocolate dipping sauce, fudge brownies, chocolate chip cookies, mini candy bars, assorted sodas, bottled water, Caribou coffee **\$15 per person**

Healthy Break
Yogurt parfaits, 100 calorie snack packs, sliced seasonal fruit, Nature Valley granola bars, cucumber and lemon water, herbal tea, bottled water and sparkling water **\$14 per person**

A LA CARTE ITEMS

Beverages by the Gallon

Caribou regular coffee \$60
 Caribou decaffeinated coffee \$60
 Iced tea \$55
 Hot chocolate \$40
 Hot apple cider \$40
 Fruit punch \$40
 Lemonade \$40

one gallon serves approximately 20 cups

Beverages on Consumption

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

Beverages by the Pot

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

one pot serves approximately 10 cups

Items Charged by the Dozen

Quarter pound fresh baked cookies \$40
 Bagels with cream cheese \$38
 Assorted danish and pastries \$40
 Hard boiled eggs \$12 [GF]
 Fudge brownies \$38
 Assorted bars \$38
 Assorted nut breads \$28

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]
 Dry roasted peanuts \$26 [GF]
 Deluxe mixed nuts \$28 [GF]
 Wasabi peas \$29 [GF]
 Chex mix \$24
 Trail mix \$24
 Boom Chicka Pop \$24

Items Charged on Consumption

Whole fresh fruit \$3 [GF]
 Granola bars \$4
 Energy bars \$4
 Individual flavored yogurts \$4 [GF]
 Assorted Greek yogurt \$5
 Individual cold cereal \$5
 Ice cream bars \$4

Items Charged Per Person

Fresh sliced fruit tray \$5 [GF]
 Veggies and dip \$5 [GF]
 Mini candy bars \$3 [GF]
 100 calorie snack packs \$3
 Jumbo hot pretzel \$5
with cheese sauce and hot mustard

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 desert 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

Frisee salad +\$3 [GF]

Mandarin oranges, red onion, blackberries, walnuts, raspberry vinaigrette

Greek salad +\$3 [GF]

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

Chef seasonal salad + \$3

see catering manger for details

STARCH [GF]

Garlic mashed potato

Herb roasted Yukon gold potatoes

Wild rice pilaf

Au gratin potatoes

Scalloped potatoes

Mushroom risotto

Roasted fingerling potatoes

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

Grilled vegetable wellington
With angel hair pasta, marinara, parmesan cheese and pesto. Does not qualify for side options.

\$22 per person

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

\$24 per person

Rosemary garlic chicken [GF]
Cherry tomato, relish

\$26 per person

Lemon thyme chicken [GF]
Pan seared with grilled lemon and lemon sauce

\$26 per person

Bruschetta chicken [GF]
Grilled chicken topped with marinated tomatoes, fresh mozzarella and drizzled with a balsamic glaze

\$26 per person

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

\$26 per person

Bone-in pork chop [GF]
Maple bacon glazed

\$28 per person

Seared beef medallions [GF]
Roasted shallot demi

\$32 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

Triple chocolate mousse cake +\$3
Raspberry sauce and whipped cream

Crème brulee +\$3 [GF]

Key lime pie +\$3

New York cheesecake +\$3

Chef seasonal dessert + \$3
see catering manager for details

BUFFET LUNCH SELECTIONS

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

MANHATTAN HOT DELI BUFFET

Beef minestrone soup
Baby red potato salad
Caesar salad
Greek salad
Chef carved
Turkey breast
Corned beef
Roasted pitt ham
Croissants, baguettes and
multigrain bread
Lettuce, tomatoes and
pickles
Assorted gourmet cheeses
Gourmet kettle chips
New York style cheesecake
\$40 per person

SLIDER BUFFET

Tossed garden salad
Creamy macaroni pasta salad
Bacon cheeseburger sliders
Memphis pork sliders
with BBQ sauce and coleslaw
Chicken teriyaki sliders
with grilled pineapple
Lettuce, tomato, pickle,
onions, banana peppers
Assorted condiments
mayo, mustard, ketchup
Mini desserts
Crème brulee, fruit tarts,
chocolate mousse cups,
cheesecake shooters
\$35 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
Banana cake *whipped cream*
and berries
\$35 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 *with MN*
honey
\$40 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 cups
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
\$35 per person

STREET TACO

Chicken tortilla soup
tortilla strips
Flour and corn tortillas,
tortilla chips
Diced tomato, pico,
guacmole, sour cream,
queso fresco, shredded
lettuce, limes, cilantro, 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
\$35 per person

NEW YORK DELI BUFFET

Soup of the day
Tossed garden salad
Creamy pasta salad
Baby red potato salad
Gourmet chips
Sliced turkey, ham, roast
beef, hard salami, pastrami,
cheddar, Swiss, pepper jack
cheeses
Assortment of breads and
rolls
Cookies and bars
\$30 per person

WRAP BUFFET

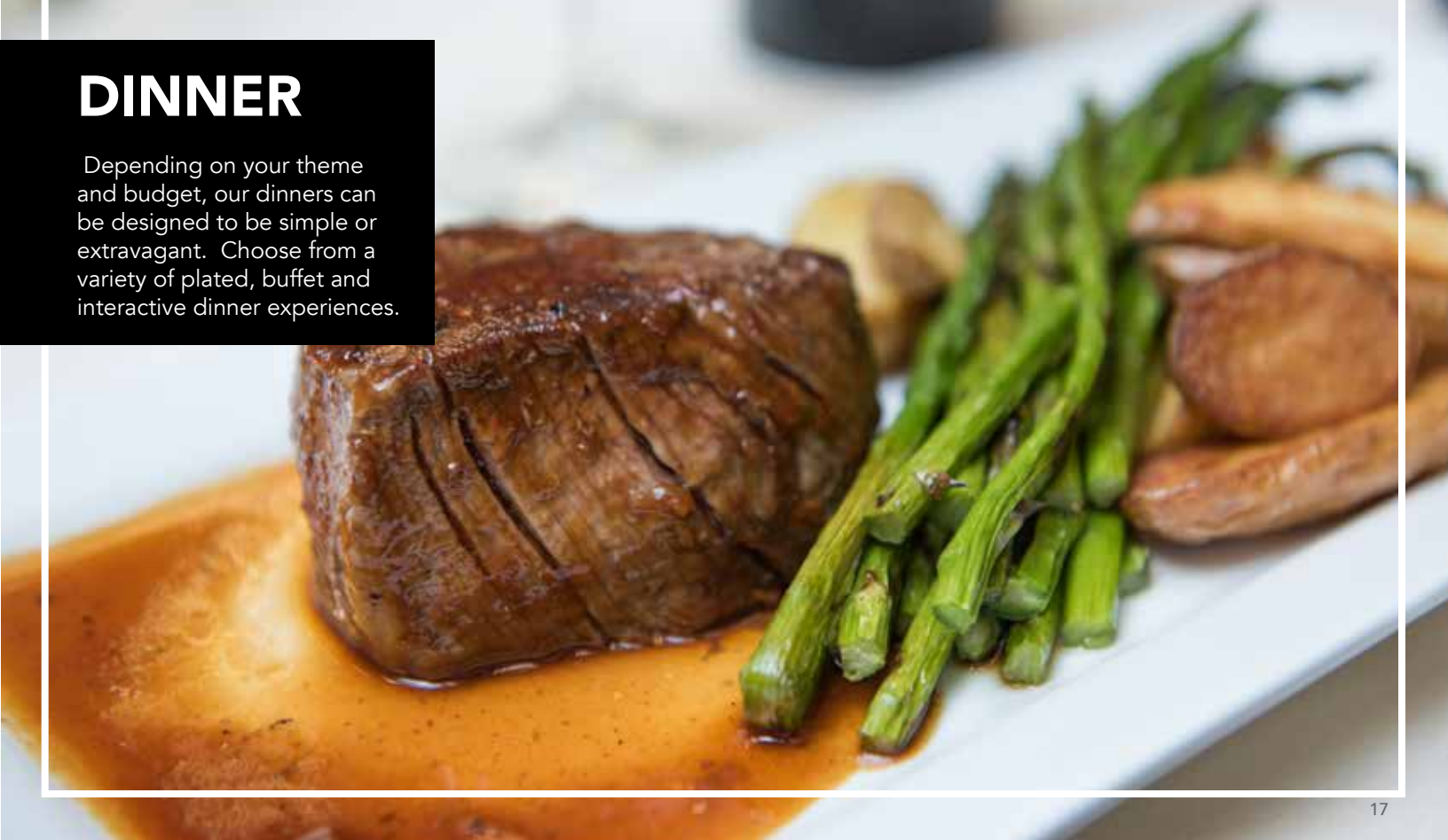
Soup of the day
Creamy pasta salad
Red potato salad
Tossed garden salad
Grilled chicken Caesar wrap:
Romaine, parmesan, Caesar dressing
Spicy Italian wrap:
Ham, salami, pepperoni, mozzarella cheese, lettuce, tomato, red onion, Italian vinaigrette
Grilled vegetable wrap:
Red pepper, zucchini, yellow squash, red onion, spinach, hummus
Kettle chips
Cheesecake shooters
Chocolate mousse shooters
\$30 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

Frisee salad +\$3 [GF]

Mandarin oranges, red onion, blackberries, walnuts, raspberry vinaigrette.

Greek salad +\$3 [GF]

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

Chef seasonal salad + \$3

See Catering Manager for details

STARCH [GF]

Garlic mashed potato

Herb roasted Yukon gold potatoes

Wild rice pilaf

Au gratin potatoes

Scalloped potatoes

Mushroom risotto

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.*

PLATED DINNER SELECTIONS



ENTREE CHOICES

Grilled vegetable wellington
*With angel hair pasta, marinara,
parmesan pesto oil. Does not qualify for
additional sides*
\$26 per person

Chicken saltimbocca [GF]
*Stuffed with prosciutto and mozzarella
cheese, roasted red pepper glaze*
\$34 per person

Champagne chicken
*Pan seared chicken breast with roasted
grapes and leeks in a light cream sauce*
\$32 per person

Lemon thyme chicken [GF]
*Pan seared with grilled lemon and
lemon sauce*
\$32 per person

Bone-in pork chop [GF]
Maple glaze
\$32 per person

Grilled salmon [GF]
Mango pineapple salsa
\$38 per person

Black and bleu top sirloin
*Blackened and seared top sirloin with
bleu cheese and bacon crust and
rosemary demi.*
\$42 per person

Beef tenderloin [GF]
*Roasted shallot demi, wild mushroom
ragout*
\$48 per person

PLATED DUETS

Chicken and Salmon
*Wild mushroom chicken and pan seared
salmon with tomato relish*
\$48 per person

Filet and Shrimp [GF]
*Petite filet and shrimp skewer with
roasted shallot demi and lemon butter*
\$56 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

Triple chocolate mousse cake +\$3
Raspberry sauce and whipped cream

Crème brulee +\$3 [GF]

Key lime pie +\$3

New York cheesecake +\$3

Chef seasonal dessert + \$3
see catering manager for details

BUFFET DINNER SELECTIONS

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

EXECUTIVE DINNER BUFFET

Caesar salad cups
Individual grilled vegetable
crudites with hummus
Shrimp cocktail shooter
Grilled New York strip
With Amublu crust, demi glace,
Roasted fingerlings
Grilled Atlantic salmon
Lemon dill sauce, fried capers
Chicken tortellini
Sundried tomato, spinach,
wild mushrooms, pesto cream
Gourmet coffee and
hot chocolate bar
Mini desserts
Crème brulee, fruit tartlets,
chocolate mousse cups,
cheesecake shooters
\$65 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
\$55 per person

ITALIAN DINNER BUFFET

Caesar salad cups
Antipasto tray
Italian meats, cheeses, grilled
vegetables, olives
Grilled Vegetable Alfredo
cream sauce, parmesan
cheese
Sausage and pepper pasta
With marinara sauce
Chicken marsala
Pan seared chicken with
mushroom marsala cream
sauce
Breadsticks
Tiramisu and cannoli
\$45 per person

MINNESOTAN BUFFET

Chicken wild rice soup
Tossed garden salad
Strawberry Jello parfait
Fried chicken
Meatloaf with gravy and fried
onions
Roasted pork loin apple
chutney
Garlic mashed potatoes
Buttered corn parsley
Chocolate cake
\$40 per person

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



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

Baron of beef
Horseradish sauce
\$11 per person

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

Turkey breast
Cranberry chutney
\$11 per person

Pitt ham
Whole grain dijon mustard
\$10 per person

Roasted pork loin
Apricot stuffed
\$9 per person

INTERACTIVE STATIONS

Create interactive stations for your attendees to enjoy
ideas include:

Martini mashed potato bar
Dinner-tini station
Create your own pasta bar
Stir fry station
Lettuce wrap station
Hot dog cart
Fajita bar
Nacho bar
Cotton candy station
Hot chocolate station
Favorite cookie/candy bar
Chocolate fountain station
Smores station
Sushi

RECEPTIONS

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



HOT HORS D' OEUVRES



Beef brochette [GF]

Korean BBQ sauce \$160

Teriyaki chicken satay [GF]

Pineapple salsa \$150

Spanikopita

Spinach and feta puffs \$150

Coconut shrimp

Crispy jumbo shrimp with a coconut breading \$160

Pork and vegetable egg rolls

Fried and served with plum sauce \$130

Meatballs

Choose from barbeque, Swedish or sweet-n-sour \$130

Crab cakes

With lemon aioli \$160

Cream cheese wontons

With plum sauce and sweet chili sauce \$100

Traditional wings

Bone-in, barbeque, buffalo, diablo, teriyaki \$130

Bacon wrapped chestnuts [GF]

Water chestnuts wrapped in bacon \$130

Mushroom caps

Stuffed with crab and cheese \$130

Bacon wrapped scallops [GF]

With lime and cilantro \$200

Walleye fingers

With dill remoulade \$150

Mini reubens and rachels

Cocktail rye with thousand island dressing, sauerkraut, turkey or corned beef and Swiss cheese \$130

Each order = 50 pieces

COLD HORS D' OEUVRES



Jumbo shrimp cocktail [GF]

Served with a cilantro cocktail sauce \$225

Chicken salad [GF]

Served on Belgium endive with red grape halves and cashews \$120

Deviled eggs [GF]

Traditional style \$100

Beef canapé

Tenderloin served on sliced baguette with horseradish cream \$160

Fresh fruit skewers [GF]

Seasonal fruit on skewers with grand marnier dip \$150

Shrimp shooters [GF]

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

Bruschetta

Garlic toasted crustini with tomato, basil and feta \$100

Smoked salmon canapé

On toast points, with dill cream cheese \$180

Assorted canapes

Assorted ham, shrimp, smoked salmon and salami cornets \$120

Cucumber shrimp [GF]

Served with dill cream cheese \$150

Mediterranean crostini

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

Each order = 50 pieces

PLATTER SPECIALTIES



Farmers market display [GF]

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

Fresh seasonal fruit tray [GF]

With honey yogurt dip \$200

Raw vegetable platter [GF]

With dill dip \$150

International cheese board

With fresh grapes, strawberries and crackers \$225

Deli meat and cheese platter

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 \$130

Seven layer dip [GF]

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

Spinach dip

With French bread and pita triangles \$100

Sliced tenderloin of beef

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

Baked brie

Infused with raspberry puree and sliced almonds, served with crackers and sliced baguettes \$125

Smoked salmon platter

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

Chef's dessert platter

Assorted cheesecakes, tortes, cakes and pies \$7 per person

Mini desserts

Mini desserts including fruit tartlets, crème brulee, mousse and cheesecake \$9 per person

Each order serves 50



BARS

There will be a \$75 Bartender fee applied to all private bars. Covers up to 4 hours of service. Additional hourly bartender fee applies after 4 hours.

HOSTED BARS

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

Call brands

Cocktails \$6.5

Domestic beer \$5

Imported beer \$6

Craft beer \$6.5

Non-alcoholic beer \$5

Vintage wine by the glass \$6.5

Soft drinks \$3

Bottled water \$3

Premium brands

Cocktails \$8

Cordials \$8

Premium wine \$8.5

Drink tickets \$6.5

One drink per ticket

CASH BARS

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

Call brands

Cocktails \$7

Domestic beer \$5.5

Imported beer \$6.5

Craft beer \$7

Non-alcoholic beer \$5.5

Vintage wine by the glass \$7

Soft drinks \$4

Bottled water \$4

Premium brands

Cocktails \$8.5

Cordials \$8.5

Wine \$9

Keg beer

Domestic \$395

Imported \$475

Craft \$525

*Wine List available upon request

AUDIO VISUAL

Enjoy the convenience of arriving to your meeting room and having it set with all your audio visual needs.

Experienced technicians will prepare your room complete with our state-of-the-art audio visual equipment, and are available throughout the day for any audio visual related assistance you may need.



Projectors

2500 ANSI lumens LCD projector \$250
 3300 ANSI lumens LCD projector \$450
 5000 ANSI lumens LCD projector \$650
 10000 ANSI lumens LCD projector \$1550
 VGA & HDMI compatible
 Apple connection \$25

Screens

Theatre screen with drape \$175
 (Av cart, power)
 Pipe and drape \$12 per foot
 Audio visual support package \$95
 (Tripod screen, av cart, power)

Computers and computer accessories

Laptop computer with Microsoft Office \$250
 Confidence monitor \$150
 Wireless mouse \$45
 Computer speakers \$25

Video equipment

Web Camera \$250
 Dual projection splitter \$25

Television equipment

36" TV on cart \$195
 50" Plasma HD TV \$250
 Blu Ray DVD player \$50

Display equipment

Display easel \$25
 Whiteboard and markers \$40
 Flipchart stand (paper not included) \$25
 Standard flipchart and markers \$50
 3M Post-It flipchart and markers \$60
 Skirted vendor table with power \$35
 Staging \$50/per section
 Powerstrips/Extension cord \$7 each

Microphones

Handheld wired \$75
 Handheld wireless \$150
 Lapel wireless \$150
 Table top podium with handheld wired \$75

Microphone accessories

Microphone/tabletop stand \$20
 Patch cord \$25
 Powered speaker with stand \$65
 2 Speaker system with 8 channel mixer \$225

Digital audio recorder \$200

4 Channel mixer \$60

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
 Mon-Fri: 7am-5pm \$80 per hour
 Mon-Fri: 5pm-7am \$100 per hour
 Sat and Sun: 7am-5pm \$90 per hour

LOCAL VENDORS



Tri City prides itself in using small local businesses in our area in an effort to serve the freshest ingredients.

WW Johnson Meat Company - Minneapolis, MN

Since 1946, WW Johnson Meat Company has been trusted to produce premium quality ground beef products that are found at your favorite local restaurants.

The Dough Shop - Burnsville, MN

Pizza and flatbread dough made daily using only the finest quality ingredients.

Ellsworth Cooperative Creamery - Ellsworth, WI

The best cheese curds around.

Gentleman Forager - Minneapolis, MN

Products of the woods and waters.

Norseman Distillery - Minneapolis, MN

Small batch craft distillery.

Denny's 5th Avenue Bakery - Minneapolis, MN

A family-owned specialty bakery committed to serving the Twin Cities with the freshest and finest baked goods since 1969.

Caves of Faribault - Faribault, MN

The only U.S. cheesemaker still curing and aging bleu cheese exclusively in caves.

Smith Farms - Brooklyn Park, MN

A family operation providing superb quality locally-grown fruits and vegetables.

Bushel Boy - Owatonna, MN

Amazing local tomatoes.

Strauss Free Range, Grass Fed Beef - Bloomington, MN

All Strauss meats are the result of our commitment to the welfare of the animals we raise, the sustainability of our planet, and the health of our families. The key to accomplishing this is compassion and a respect for nature's way.

Blue Sun Soda Shop - Spring Lake Park, MN

The Blue Sun Soda and Sweets Shop is Minnesota's first and only gourmet soda shop and candy destination.



EVENTS AT EMBASSY SUITES BY HILTON MINNEAPOLIS AIRPORT

**Food and beverage is managed by Tri City
Catering for the Embassy Suites by Hilton**

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