Welcome to Loews Minneapolis Hotel

With 25 years of experience spanning some of America’s top-rated restaurants, Executive Chef Timothy Fischer brings his award-winning culinary expertise to Loews Minneapolis Hotel.

Chef Fischer, a St. Paul native, partners with local farmers and purveyors—in addition to having established an urban garden on the hotel’s rooftop—to infuse his cuisine with the freshest ingredients available. Using organic produce and sourcing locally whenever possible utilizes better product as well as reduces the impact on the environment.

An avid outdoorsman and forager, Chef Fischer imparts flavors from the waters and woods of Minnesota throughout his cuisine. His culinary vision incorporates a true taste of Minnesota in a refined, yet approachable way. His methodology for creating menus combines innovative takes on classic techniques utilizing the best ingredients found in Minnesota to create an exploration of flavors for diners.

In his rare time away from the kitchen, Chef Fischer can be found fishing, hunting and foraging throughout Minnesota with his wife and son.

Tim Fischer
Executive Chef
Table of Contents

- Breakfast .................................................. 6
- Breaks ..................................................... 18
- Lunch ...................................................... 28
- Receptions ............................................... 42
- Dinner ...................................................... 64
- Beverages ............................................... 72
- Venues ..................................................... 80
- Meeting Sets .............................................. 100
- Meeting Planner Guide ................................. 116
Breakfast Buffet  00
Plated Breakfast 00
Brunch 00

All pricing is per person and subject to 18% service charge, 6% administrative fee and applicable New York sales tax. Menus subject to change. Minimum of 10 guests for buffets.

Breakfast

Breakfast Buffet  8
Continental Breakfast 11
Plated Breakfast 13
Breakfast Enhancements 14

All food and beverage pricing is per person and subject to a 21% service charge, 4% administrative fee, 11.025% sales tax and 13.525% liquor sales tax. All prices subject to change without notification. Menus are subject to change based on seasonality and product availability.

All buffets are served for 1.5 hours. Buffets servicing groups under 15 guests are subject to a $10 per guest surcharge.
Breakfast Buffet
Fresh orange juice, grapefruit juice, regular and decaffeinated coffee and assorted hot teas are included.

<table>
<thead>
<tr>
<th>Chef’s Breakfast Table</th>
<th>35</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sliced seasonal fruits and berries</td>
<td></td>
</tr>
<tr>
<td>Scrambled eggs, fresh herbs, cheddar</td>
<td></td>
</tr>
<tr>
<td>Crispy Yukon breakfast potatoes</td>
<td></td>
</tr>
<tr>
<td>Croissants, Danish, assorted muffins</td>
<td></td>
</tr>
<tr>
<td>Fruit preserves, honey, butter</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Choice of Two</th>
</tr>
</thead>
<tbody>
<tr>
<td>Country sausage patty</td>
</tr>
<tr>
<td>Applewood smoked bacon</td>
</tr>
<tr>
<td>Turkey bacon</td>
</tr>
<tr>
<td>Turkey wild rice sausage links</td>
</tr>
<tr>
<td>Kielbasa</td>
</tr>
<tr>
<td>Turkey sausage links</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Minneapolis All American</th>
<th>40</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sliced seasonal fruits and berries</td>
<td></td>
</tr>
<tr>
<td>Wild rice porridge</td>
<td></td>
</tr>
<tr>
<td>Foraged mushroom frittata</td>
<td></td>
</tr>
<tr>
<td>Crispy home fries</td>
<td></td>
</tr>
<tr>
<td>Thick cut French toast, whipped butter, pure Minnesota maple syrup</td>
<td></td>
</tr>
<tr>
<td>Assorted bagels, cream cheese</td>
<td></td>
</tr>
<tr>
<td>Croissants, Danish, muffins</td>
<td></td>
</tr>
<tr>
<td>Fruit preserves, honey, butter</td>
<td></td>
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</tbody>
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<tr>
<td>Turkey wild rice sausage</td>
</tr>
<tr>
<td>Kielbasa</td>
</tr>
</tbody>
</table>
Build Your Own Griddle

Choice of Two
Fresh orange, grapefruit, apple, cranberry juices

Choice of One
Sliced seasonal fruits and berries, yogurt parfaits with granola

Choice of One
Scrambled eggs, eggs benedict, vegetable frittata, ham, cheese and egg quiche

Choice of Two
Country sausage, applewood smoked bacon, turkey bacon, turkey wild rice sausage, Kielbasa

Choice of One
Pancakes, waffles, French toast

Choice of Two
Croissants, Danish, muffins, bagels

Boundary Waters Brunch

Sliced seasonal fruits and berries
Chef's mixed greens garden salad: carrot, onion, radish, tomato, herbed vinaigrette
Smoked salmon platter: eggs, tomatoes, red onion, capers, whipped cream cheese
Scrambled eggs, fresh herbs, cheddar
Waffle with local maple syrup
Crispy hash browns
Lemon herb roasted chicken breasts
Breakfast bakery pastries
Fruit preserves, honey, butter

Choice of Two
Country sausage
Applewood smoked bacon
Turkey bacon
Turkey wild rice sausage
Kielbasa

Continental Breakfast
Fresh orange juice, grapefruit juice, regular and decaffeinated coffee and assorted hot teas are included.

Classic Continental

Sliced seasonal fruits and berries
Assorted yogurts
Croissants, Danish, assorted muffins
Fruit preserves, honey, butter

Deluxe Continental

Steel cut oatmeal, brown sugar, golden raisins, walnuts
Assorted cold cereals and granola with whole, skim, almond or soy milks
Sliced seasonal fruits and berries
Croissants, Danish, assorted muffins
Fruit preserves, honey, butter

Healthy Start Continental

Seasonal overnight oats
Yogurt parfaits with granola
Sliced seasonal fruits and berries
Egg white vegetable frittatas
Croissants, Danish, assorted muffins
Fruit preserves, honey, butter
Uptown Continental 36
Seasonal sliced fruits and berries
Yogurt parfaits, granola
Bagels, lox, traditional accompaniments
Individual vegetable quiche

European Continental 38
Sliced baguette, croissants
Greek yogurts
Sliced seasonal fruits and berries
Gouda, chèvre, parmesan, mortadella, prosciutto, salami
Hard boiled eggs, olives, tomatoes, cucumber
Fruit preserves, honey, butter

Plated Breakfast
Fresh orange juice, regular and decaffeinated coffee, assorted hot teas and assorted breakfast pastries served family style are included.

Scramble Platter 31
Scrambled eggs, home fried potatoes, bacon, sausage

Quiche Fontina 31
Warm spinach, fontina cheese, chef’s garden salad

Traditional Eggs Benedict 33
Poached eggs, English muffin, Canadian bacon, hollandaise, hash browns

Vegetarian Frittata 31
Chef’s seasonal vegetable selection, crispy Yukon potatoes

Steak and Eggs 36
Scrambled eggs, home fried potatoes, petite beef tenderloin

Plated Continental 25
Fresh seasonal sliced fruits and berries, yogurt parfait, quiche tartlet

Lobster Benedict 38
Poached eggs, English muffin, lobster, sauce Choron, hash browns

Boxed Breakfast 25
Bottled orange juice
Cracked egg sandwich, English muffin, cheddar cheese, sausage patty
Whole fruit
Yogurt
Breakfast Enhancements
Additions to any breakfast menu based on the same guarantee as the chosen menu.

Choice of One: Seasonal Overnight Oats, Oatmeal, Porridge (Per Person) 5
Cereal Bar (Per Person) 12
Muesli, Minnesota wild rice porridge, granola, oatmeal, dried fruits, mixed nuts, fresh berries, brown sugar, whole, skim, soy milks
Breakfast Meats (Per Person) 10
Choice of two: Canadian bacon, applewood smoked bacon, country sausage, turkey wild rice sausage, turkey bacon, kielbasa
Smoked Salmon Display (Per Person) 15
Bagels, cream cheese, red onion, tomatoes, capers, egg
Assorted Bagels (Per Person) 9
Butter, assorted flavored cream cheese, preserves
Traditional Eggs Benedict (Per Person) 14
English muffin, Canadian bacon, poached egg, citrus hollandaise
Vegetarian Quiche or Frittata (Per Person) 12
Whole eggs, seasonal vegetables, cheese, pastry crust

Breakfast Sandwiches (Per Person) 12
Choice of one: whole eggs or egg whites
Choice of one: biscuit, croissant, English muffin
Choice of one: bacon, ham, sausage patty, turkey breast
Choice of one: cheddar, Swiss, provolone, pepper jack cheese
Breakfast Burrito (Per Person) 12
Egg, Pico de Gallo, diced avocado, diced peppers, Cotija cheese
Belgian Style Waffles (Per Person) 12
Powdered sugar, seasonal fruit compote, warm maple syrup
Scrambled Eggs (Per Person) 6
Breakfast House-made Charcuterie Board (Per Person) 15
Ham, turkey breast, rope sausages
### Action Stations

**Omelet Station** 16
- Whole egg, egg whites
- Diced peppers, onions, mushrooms, tomatoes, spinach, goat cheese, cheddar cheese
- Ham, bacon, sausage, turkey bacon

**Waffle Station** 13
- Seasonal berries, bananas, pecans
- Whipped cream, local maple syrup, cinnamon butter

**Self-Serve Stations**

**Pancake Station** 13
- Strawberries, bananas, blueberries, raspberries, wild rice, chocolate chips
- Whipped cream, local maple syrup, cinnamon butter

**French Toast Station** 13
- Seasonal berries, bananas, pecans
- Whipped cream, local maple syrup, cinnamon butter

**Crepe Station** 13
- Macerated strawberries, sliced bananas
- Lemon crème fraîche, Nutella, whipped cream

**Butcher Cuts Sliced Meat Station** 22
- Kielbasa, ham, turkey, beef tenderloin

**Smoothie Station** 12
- Smoothies made to order: bananas, pineapple, raspberries, strawberries, blueberries
- Nonfat yogurt, milk, pomegranate, orange juice

**Mimosa, Bellini Bar** 13
- House prosecco, strawberries, raspberries, orange slices
- Orange, peach, cranberry juice

**Bloody Mary, Maria, Michelada Bar** 16
- House bloody mix, vodka, tequila, corona
- Peppers, celery, cucumber, bacon, olives, stuffed olives, onions, cubed cheeses

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One culinary attendant required per 50 guests. $150 per attendant.
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Morning Moment Breaks
Breaks are based on 30 minutes of service.

The Mini Continental 16
Individual yogurt parfaits, granola
Quiche tartlets
Fruit skewers, sweet vanilla cream dip

Healthy Choice 16
Naked all natural smoothies
Greek yogurts, granola bars, whole fruit

Dip Your Donuts and Coffee 16
Warm cake donuts
Chocolate, maple, vanilla glazes
Crushed Oreos, sprinkles, cinnamon sugar, toasted coconut

Indulge 16
Build your own yogurt parfait
Plain, fruit, Greek yogurt
Strawberries, blueberries, dried fruits, toasted almonds, chopped pistachios
Banana bread chunks, coffee cake chunks, granola

Super Food 16
Assorted granola bars, whole fresh seasonal fruit
Dried nuts, fruits, seeds
Naked all natural smoothies

Protein Break (GF) 24
Assorted jerky: beef, venison, chicken
Mixed nuts, dried fruits
Midwestern cheeses, fruits, berries

The North Loop 18
Bagels, smoked salmon, fruit skewers
Assorted cream cheeses, preserves, butter

Nespresso and Breads 16
Assorted pastry fruit and nut breads
Nespresso—self-serve options
# Afternoon Affinity Breaks

Breaks are based on 30 minutes of service.

<table>
<thead>
<tr>
<th>Snack Option</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Loews Snack Shop</strong></td>
<td>15</td>
</tr>
<tr>
<td>Raw almonds, salted peanuts, M&amp;M’s, Reese’s Pieces, malted milk balls</td>
<td></td>
</tr>
<tr>
<td>Chocolate covered pretzels, yogurt covered pretzels, banana chips, dried fruits</td>
<td></td>
</tr>
<tr>
<td><strong>At the Theater (GF)</strong></td>
<td>15</td>
</tr>
<tr>
<td>House-popped popcorn, assorted powders, flavored salts</td>
<td></td>
</tr>
<tr>
<td>Movie theater candy: licorice, M&amp;M’s, Raisinets, Junior Mints, Skittles</td>
<td></td>
</tr>
<tr>
<td><strong>Build Your Own Trail Mix</strong></td>
<td>16</td>
</tr>
<tr>
<td>Peanuts, mixed nuts, Goldfish, dried fruits, granola</td>
<td></td>
</tr>
<tr>
<td>Coconut, M&amp;M’s, sunflower seeds, mini pretzels, wasabi peas, banana chips</td>
<td></td>
</tr>
<tr>
<td><strong>Happy Hour</strong></td>
<td>22</td>
</tr>
<tr>
<td>Fresh baked pretzels, whole grain mustard, beer cheese dip</td>
<td></td>
</tr>
<tr>
<td>Chicago mix popcorn, cheese curds</td>
<td></td>
</tr>
<tr>
<td>Boneless Buffalo wings, celery, ranch dressing</td>
<td></td>
</tr>
<tr>
<td><strong>Sweet and Savory</strong></td>
<td>17</td>
</tr>
<tr>
<td>Chocolate bark, pecan brittle</td>
<td></td>
</tr>
<tr>
<td>Bag potato chips, popcorn, pretzels</td>
<td></td>
</tr>
<tr>
<td>Assorted candy bars, Kind bars</td>
<td></td>
</tr>
</tbody>
</table>
**Protein Break (GF)**
- Assorted beef, venison, chicken
- Mixed nuts, dried fruits
- Midwestern cheeses, fruits, berries

**Farmer’s Market**
- Spinach-artichoke dip, olive tapenade, hummus
- Fresh roasted tomato bruschetta, pickles, peppers
- Grilled breads, assorted crackers

**Nespresso and Jar Pies**
- House-made fresh fruit pies, whipped cream, vanilla ice cream
- Nespresso—self-serve options

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**Best of the Season Breaks**

**Chef Tim’s Roof Top Garden**
- Terra cotta crudité, hummus, house bread sticks, dips
- Antipasto display, salumi, nuts, local cheeses, picklings, peppers
- Raspberry iced tea, lemonade

**Spring**
- Spring crudité, fresh dill dip
- Mushroom, asparagus tarts
- Mini rhubarb crisp, lemon bars
- Cucumber infused water

**Summer**
- Watermelon skewers
- Caprese skewers
- Mini strawberry shortcake parfaits
- S’more pot de crème
- Hibiscus iced tea

**Fall**
- Whole pears, Minnesota harvest apples
- Caramel popcorn
- Mini apple cinnamon crisp, pumpkin pie parfaits
- Hot apple cider

**Winter**
- Whole clementines
- Spiced nuts, candied nuts
- Chex mix
- Chai spiced mini cupcakes, orange biscotti
- Hot chocolate

**Breaks are based on 30 minutes of service.**
### Beverages

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Freshly brewed coffee, decaffeinated coffee, teas (per gallon)</td>
<td>85</td>
</tr>
<tr>
<td>Nespresso (per pod)</td>
<td>6</td>
</tr>
<tr>
<td>Fresh orange, grapefruit juice (per gallon)</td>
<td>52</td>
</tr>
<tr>
<td>Fresh apple, cranberry, tomato juice (per gallon)</td>
<td>50</td>
</tr>
<tr>
<td>Fresh lemonade, fresh iced tea (per gallon)</td>
<td>50</td>
</tr>
<tr>
<td>Bottled fruit juice (per bottle)</td>
<td>5</td>
</tr>
<tr>
<td>Fiji water (per bottle)</td>
<td>5</td>
</tr>
<tr>
<td>Assorted soft drinks (per can)</td>
<td>5</td>
</tr>
<tr>
<td>San Pellegrino, flavored sparkling waters (per bottle)</td>
<td>5</td>
</tr>
<tr>
<td>Red Bull (per can)</td>
<td>7</td>
</tr>
<tr>
<td>Vitamin waters (per bottle)</td>
<td>7</td>
</tr>
<tr>
<td>Naked all natural smoothies (per bottle)</td>
<td>7</td>
</tr>
<tr>
<td>Infused waters (per gallon)</td>
<td>30</td>
</tr>
<tr>
<td>Cucumber mint, rosemary watermelon, lavender peach</td>
<td></td>
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</tbody>
</table>

### Morning Snacks

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted danish, muffins, croissants (per dozen)</td>
<td>42</td>
</tr>
<tr>
<td>Gluten free pastries (per dozen)</td>
<td>55</td>
</tr>
<tr>
<td>Assorted bagels, cream cheese (per dozen)</td>
<td>55</td>
</tr>
<tr>
<td>Fresh fruit display, yogurt dip (per person)</td>
<td>9</td>
</tr>
<tr>
<td>Granola bars (per dozen)</td>
<td>42</td>
</tr>
<tr>
<td>Kashi, Kind bars (per dozen)</td>
<td>48</td>
</tr>
<tr>
<td>Whole fresh fruit (each)</td>
<td>4</td>
</tr>
<tr>
<td>Assorted yogurts (each)</td>
<td>5</td>
</tr>
<tr>
<td>Hard boiled eggs (each)</td>
<td>4</td>
</tr>
<tr>
<td>Yogurt parfaits (each)</td>
<td>7</td>
</tr>
</tbody>
</table>

### Afternoon Snacks

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted house-baked cookies (per dozen)</td>
<td>45</td>
</tr>
<tr>
<td>Assorted brownies, bars (per dozen)</td>
<td>45</td>
</tr>
<tr>
<td>Individual trail mix (per dozen)</td>
<td>48</td>
</tr>
<tr>
<td>Ice cream bars, frozen fruit bars (per dozen)</td>
<td>60</td>
</tr>
<tr>
<td>Bag potato chips, popcorn, pretzels (per dozen)</td>
<td>40</td>
</tr>
<tr>
<td>Vegetable crudité, buttermilk ranch dip (per person)</td>
<td>8</td>
</tr>
<tr>
<td>House spicy nuts, candied nuts (per pound)</td>
<td>44</td>
</tr>
<tr>
<td>Deluxe mixed nuts (per pound)</td>
<td>38</td>
</tr>
<tr>
<td>Caramel popcorn, chicago mix popcorn (per pound)</td>
<td>38</td>
</tr>
<tr>
<td>Hummus, pita, vegetables (per person)</td>
<td>9</td>
</tr>
<tr>
<td>Assorted candy bars (per dozen)</td>
<td>48</td>
</tr>
</tbody>
</table>
Breakfast Buffet
Plated Breakfast
Brunch

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Lunch Buffet
Plated Lunch

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Lunch Buffet
Freshly brewed regular and decaffeinated coffee and assorted hot teas are included. Choose the buffet of the day and your group will benefit from a $5 per person discount. Not available for groups with additional food and beverage discounts already extended.

Healthy Choice (Monday)  46
Sweet tomato basil soup  
Build Your Own Salad
Mixed greens, romaine, arugula, kale  
Roasted peppers, Kalamata olives, grape tomatoes, shaved fennel, hard boiled eggs  
Red onion, marinated artichokes, cucumbers, broccoli, cauliflower, peas  
Balsamic, Caesar, red wine vinaigrette  
Chèvre, blue cheese, shaved parmesan  
Nuts, seeds, croutons  
Choice of Three Grilled and Chilled Proteins
Lemon chicken, fire roasted beef, herb seared salmon, garlic shrimp  
Raspberry verrine, lemon verrine

Minnesota Local (Tuesday)  48
Chicken wild rice soup  
Bordeaux salad, spinach, sliced strawberries, pine nuts, chèvre cheese, pickled red onion, strawberry vinaigrette  
Beer battered walleye, lemon caper aioli  
Homemade turkey pot pie  
Wild mushroom ravioli, roasted garlic sauce  
Seasonal vegetables, coleslaw  
Strawberry shortcake parfaits

Hot Sandwich Buffet (Wednesday)  42
Mushroom cream-sherry bisque  
Mixed greens, cherry tomato, cucumber, red onion, carrot, balsamic vinaigrette  
House-made coleslaw  
Philly cheesesteak sandwiches  
Pulled pork sandwiches  
Marinated roasted vegetable wrap  
House-made potato chips  
Assorted tarts

Little Italy (Thursday)  44
Grilled vegetable antipasto  
Classic Caesar salad  
Penne, Italian sausage, seasonal vegetables, parmesan  
Grilled chicken parmesan, basil pesto, oven roasted tomato  
Eggplant parmesan  
Garlic bread sticks  
Lemon panna cotta, fresh berries
South of the Border (Friday)  42
Mixed greens, red onion, mango, jicama, avocado lime dressing
Carne de Res
Fajita chicken
Mexican rice, spicy black beans
Soft flour tortillas, crunchy corn taco shells
Shredded cheese, shredded lettuce, tomatoes, red onions, jalapeños
Salsa, pico de gallo, salsa verde, sour cream
Churros, cinnamon sugar

Mediterranean  45
Minestrone soup
Greek salad, romaine, red onion, cucumbers, roasted peppers, olives, herb vinaigrette
Tabouli, roasted tomato, onion, parsley
Caramelized beets, goat cheese, arugula
Achiote roasted chicken
Lamb kabob, cucumber tzatziki
Pesto couscous
Mint-lemon risotto
Honey-pistachio baklava

BYOB—Build Your Own Bowl (Saturday)  45
Choice of Two
Basmati rice, brown rice, quinoa, couscous, rice noodles
Choice of Two
Honey glazed pork, grilled skirt steak, roasted chicken, garlic shrimp, grilled tofu
Bowl Sides
Bok choy, green onions, broccoli, bean sprouts, peppers, onions, mushrooms, celery, carrots, teriyaki sauce, Mongolia sauce, sweet chili, sambal oelek, spicy mustard
Apple wontons

Caribbean Islander  45
Arcadian greens, mango, avocado, peppers, citrus vinaigrette
Jerk chicken
Slow roasted pork ribs
Garden vegetable empanadas
Fried plantain, pepper, onion chow-chow, coconut rice
Pineapple-lime cake

North Shore Lunch  44
Foraged mushroom cream sherry bisque
Beer battered walleye, lemoncaper aioli
Beer can chicken
Heirloom beans, coleslaw
Crispy Yukon gold potatoes
Macaroni and cheese
Jar fruit pies

Twin Cities Deli  38
Minnesota garden vegetable soup
Organic field greens, apples, granola, dried fruit, seeds, brie cheese, poppy seed dressing
Roast beef, cheddar, arugula, Dijon mustard, whole grain bread
Pesto chicken, roasted tomato, parmesan, spinach, ciabatta
Grilled asparagus, feta, olives, roasted peppers, arugula, spinach wrap
House-made potato chips
Assorted cookies
Barbecue  
Choice of Two  
Grilled bratwursts, hamburgers, chicken breasts  
Buns, lettuce, tomato, onion, sauerkraut, sliced cheese, bacon, pickles, sweet relish, mayonnaise, yellow mustard, ketchup, barbecue sauce  
Roasted sweet corn salad  
Chive potato salad  
Southern style coleslaw  
House-made potato chips  
Picnic bars  

Panini Market  
Truffle potato leek soup  
Quinoa salad, avocado, peppers, roasted cauliflower, chopped spinach, sweet potato, lime vinaigrette  
Bordeaux salad, spinach, sliced strawberries, pine nuts, chèvre cheese, pickled red onion, strawberry vinaigrette  
Choice of Three Paninis  
Truffle cheese, caramelized onion, honey, rosemary  
Roasted apple, brie cheese, arugula, balsamic glaze  
Roasted mushroom, Swiss cheese, herbs  
Tomato, pesto, fresh mozzarella  
Pesto chicken, roasted tomato, mozzarella cheese  
Turkey breast, bacon, tomato aioli  
Turkey, dates, goat cheese, spinach  
Roast beef, cheddar, arugula, Dijon  
Shaved steak, blue cheese, onion, horseradish  
Prosciutto, arugula, pine nuts, Boursin cheese  
New York cheesecake  

Grab and Go Market Lunch  
Market Style  
Pasta salad, bagged chips, fresh whole fruit, chocolate chip cookie  
Choice of Three Sandwiches  
Smoked turkey, Wisconsin cheddar, raspberry aioli, egg brioche  
Pesto chicken, roasted tomato, parmesan, spinach, herb buttermilk dressing, tomato wrap  
Turkey club, bacon, ham, pesto aioli, whole grain loaf  
Pastrami, Swiss, Russian dressing, marble rye  
Italian salami, ham, provolone, arugula, Italian bread  
Roast beef, cheddar, horseradish cream, light rye loaf  
Turkey salad, toasted walnuts, chopped dates, avocado, croissant  
Curried chicken salad, cashews, red grapes, whole wheat wrap  
Grilled chicken, giardiniera, avocado, spinach wrap  
Portobello mushroom, pickles, sprouts, tomatoes, Boursin, brioche  
Grilled asparagus, feta, olives, roasted red pepper, arugula, spinach wrap
Build Your Own Buffet Lunch

Select five total items in any combination. Menu includes house potato chips, bakery bars and brownies.

Soups
Minestrone
Beer cheese
Mushroom cream-sherry bisque
Cream of asparagus
Chicken wild rice
Truffle potato leek
House steak chili
Sausage and lentil
Apple root vegetable bisque
Curried crab bisque
Butternut squash bisque
Southwest chicken Baha
Roasted red pepper basil
Lobster bisque
Sweet tomato basil
Garden vegetable

Salad
Hearts of romaine, parmesan, Caesar dressing, toasted croutons
Panzanella salad, baguette, roasted red peppers, cucumbers, mozzarella, tomato, basil
Mediterranean salad, romaine, red onion, feta, olives, cucumbers, roasted peppers, herb vinaigrette
Mixed greens, cherry tomato, cucumber, red onion, carrot, balsamic vinaigrette
Roasted beets, spinach, chèvre, toasted pine nuts, raspberry vinaigrette
Organic field greens, apples, granola, dried fruit seeds, brie cheese, poppy seed dressing
Strawberries, pickled onions, fresh chèvre, toasted pine nuts, raspberry vinaigrette
Quinoa, avocado, peppers, roasted cauliflower, chopped spinach, sweet potato, lime vinaigrette
Farro, kale, golden raisin, roasted tomato, curried chickpeas, mango vinaigrette
Cavatappi, red onion, feta, olives, cucumbers, roasted peppers, herb vinaigrette
Bowtie pasta, roasted seasonal vegetables, fresh herbs, Italian vinaigrette
Penne pasta, sundried tomato, bacon, goat cheese, basil vinaigrette

Sandwiches
Smoked turkey, Wisconsin cheddar, raspberry aioli, egg brioche
Pesto chicken, roasted tomato, parmesan, spinach, herb buttermilk dressing, tomato wrap
Turkey club, bacon, pesto aioli, whole grain loaf
Pastrami, Swiss, Russian dressing, marble rye
Italian salami, ham, provolone, arugula, Italian bread
Roast beef, cheddar, horseradish cream, light rye loaf
Turkey salad, toasted walnuts, chopped dates, avocado, croissant
Curried chicken salad, cashews, red grapes, whole wheat wrap
Grilled chicken, giardiniera, avocado, spinach wrap
Portobello mushroom, pickles, sprouts, tomatoes, Boursin, brioche
Grilled asparagus, feta, olives, roasted red pepper, arugula, spinach wrap
Plated Lunch
Freshly brewed regular and decaffeinated coffee, assorted hot teas and artisan breads are included.

Bento Box
Select one salad, one soup, one entrée and one dessert. Available to groups fewer than 40 people.

Salad
Bordeaux salad, spinach, red onion, strawberries, chèvre, pine nuts, raspberry vinaigrette
Organic field greens, apples, granola, dried fruit, seeds, brie cheese, poppy seed dressing
Strawberries, pickled red onion, fresh chèvre, toasted pine nuts, raspberry vinaigrette
Farro, kale, golden raisin, roasted tomato, curried chickpeas, mango vinaigrette

Soup
Curried crab bisque
Minestrone

Entrée
Wild rice walleye roulade, red smashed potatoes, broccolini
Eggplant rollatini, ricotta, roasted tomato sauce, fresh mozzarella, basil
Petite filet of beef, herbed potato, asparagus
Local chicken breast, lemon risotto, broccolini

Dessert
Fresh berry profiterole
Mini raspberry verrine
Dark chocolate pot de crème
Petite lemon tart

Two Course Plated Lunch

Greek Chicken Salad
Romaine, grilled chicken, cucumber, Kalamata olives, red onion, feta, Greek vinaigrette
Raspberry pave cake

Chop Salad
Mixed greens, turkey, cheddar, onion, bacon, tomato, balsamic vinaigrette
Salted caramel chocolate tart

Blackened Steak Salad
Iceberg lettuce, Flank steak, tomatoes, red onion, blue cheese, buttermilk ranch
New York cheesecake, raspberry sauce

Butternut Squash Ravioli
Roasted butternut squash, sage brown butter
Sour cherry almond tart

Wild Mushroom Ravioli
Foraged mushrooms, onion, garlic, parmesan cream
Dark chocolate torte
### Three Course Plated Lunch

**Harriet**  
Organic mixed greens, apples, granola, dried fruit, seed, brie cheese, poppy seed dressing  
Herb roasted chicken, lemon risotto, broccolini  
Chocolate pot de crème

**Calhoun**  
Marinated artichoke, hearts of romaine, Kalamata olives, feta, roasted peppers, herb vinaigrette  
Grilled petite filet of beef, horseradish whipped potato, grilled seasonal vegetables  
Lemon meringue tart

**Nokomis**  
Bordeaux salad, spinach, sliced strawberries, pine nuts, chèvre cheese, pickled red onion, strawberry vinaigrette  
Pan seared walleye, roasted corn succotash, asparagus  
Chocolate salted caramel tart

**Minnetonka**  
Hearts of romaine, parmesan, Caesar dressing, toasted croutons  
Eggplant rollatini, ricotta, roasted tomato sauce, mozzarella, basil  
Buttermilk panna cotta, fruit compote

**Lake of the Isles**  
Roasted beets, spinach, chèvre, toasted pine nuts, raspberry vinaigrette  
Seared salmon, miso glaze, truffle whipped potatoes asparagus  
White chocolate raspberry pot de crème
All food and beverage pricing is per person and subject to a 21% service charge, 4% administrative fee, 11.025% sales tax and 13.525% liquor sales tax. All prices subject to change without notification. Menus are subject to change based on seasonality and product availability.

All buffets are served for 1.5 hours. Buffets servicing groups under 25 guests are subject to a $20 per guest surcharge.
## Passed Hor d’Oeuvres

Priced per piece. 20 piece minimum per selection.

### Canape/Tapa

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Deviled egg, crispy prosciutto</td>
<td>6</td>
</tr>
<tr>
<td>Mini lobster rolls</td>
<td>9</td>
</tr>
<tr>
<td>Prosciutto wrapped asparagus, balsamic</td>
<td>7</td>
</tr>
<tr>
<td>Lobster hush puppy</td>
<td>7</td>
</tr>
<tr>
<td>Mexican cheese, poblano pepper, corn, tostada crisp</td>
<td>7</td>
</tr>
<tr>
<td>Salmon, sesame ponzu, mini bagel</td>
<td>9</td>
</tr>
<tr>
<td>Shrimp cocktail, lemon</td>
<td>7</td>
</tr>
<tr>
<td>Ceviche spoon</td>
<td>7</td>
</tr>
<tr>
<td>Brie, fig, brown butter tartlet</td>
<td>6</td>
</tr>
<tr>
<td>Beef crostini, horseradish cream</td>
<td>7</td>
</tr>
<tr>
<td>Gruyère onion tartlet</td>
<td>6</td>
</tr>
<tr>
<td>Achiote pork, apple, aioli, cilantro</td>
<td>6</td>
</tr>
<tr>
<td>Brie cheese, apple, berry, balsamic</td>
<td>6</td>
</tr>
<tr>
<td>Ahi tuna poke, cucumber cup</td>
<td>9</td>
</tr>
<tr>
<td>Hamachi crudo spoon</td>
<td>9</td>
</tr>
<tr>
<td>Citrus avocado crab salad spoon</td>
<td>9</td>
</tr>
<tr>
<td>Peking duck spring roll</td>
<td>7</td>
</tr>
<tr>
<td>Vegetable spring roll</td>
<td>6</td>
</tr>
<tr>
<td>Mini crab cake</td>
<td>9</td>
</tr>
<tr>
<td>Vegetable samosa</td>
<td>6</td>
</tr>
<tr>
<td>Wild mushroom risotto spoon</td>
<td>7</td>
</tr>
<tr>
<td>Curried lamb, tzatziki, pita chip</td>
<td>9</td>
</tr>
</tbody>
</table>

### Skewer

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tempura shrimp, sweet chili sauce</td>
<td>7</td>
</tr>
<tr>
<td>Chili lime chicken, chipotle cream</td>
<td>6</td>
</tr>
<tr>
<td>Bacon steak, bourbon maple glaze</td>
<td>7</td>
</tr>
<tr>
<td>Beef satay, Szechwan glaze</td>
<td>7</td>
</tr>
<tr>
<td>Bourbon chicken tender, maple glaze</td>
<td>6</td>
</tr>
<tr>
<td>Thai chicken satay, coconut peanut curry sauce</td>
<td>6</td>
</tr>
<tr>
<td>Caprese, tomato, olive, mozzarella, pesto</td>
<td>6</td>
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</tbody>
</table>

### Flatbread

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Wild foraged mushroom, caramelized onion, blue cheese</td>
<td>6</td>
</tr>
<tr>
<td>Roasted vegetable, spinach, fontina</td>
<td>6</td>
</tr>
<tr>
<td>Chorizo, roasted pepper, Manchego</td>
<td>6</td>
</tr>
<tr>
<td>Pepperoni, caramelized onion, cheddar</td>
<td>6</td>
</tr>
<tr>
<td>Prosciutto, Boursin, arugula</td>
<td>6</td>
</tr>
<tr>
<td>Pear, bleu cheese</td>
<td>6</td>
</tr>
</tbody>
</table>

### Sliders

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Wild rice slider, cheddar, cranberry aioli</td>
<td>8</td>
</tr>
<tr>
<td>Beef slider, cheddar, lettuce, tomato, ketchup</td>
<td>8</td>
</tr>
<tr>
<td>Walleye, lettuce, tomato, lemon caper aioli</td>
<td>8</td>
</tr>
<tr>
<td>Lamb, cucumber, tzatziki</td>
<td>9</td>
</tr>
<tr>
<td>Bison slider, blue cheese, onion, house steak sauce</td>
<td>9</td>
</tr>
</tbody>
</table>
Reception Displays
Small serves 25 guests, medium serves 50 guests, large serves 75 guests.

Bruschetta Bar
<p>| | |</p>
<table>
<thead>
<tr>
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<tbody>
<tr>
<td>Small</td>
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<td>Medium</td>
<td>250</td>
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<td>Large</td>
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</tbody>
</table>

Tomato, parmesan, garlic, basil, oil
Olive tapenade, artichoke tapenade
Fresh baguettes, crostini

Midwest Cheese Display
<p>| | |</p>
<table>
<thead>
<tr>
<th></th>
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<tbody>
<tr>
<td>Small</td>
<td>275</td>
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<tr>
<td>Medium</td>
<td>325</td>
</tr>
<tr>
<td>Large</td>
<td>400</td>
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</tbody>
</table>

Five Midwest cheeses, berries
Sliced baguettes, assorted crackers, flatbread

Hummus Bar
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<tbody>
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<td>Small</td>
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<td>Medium</td>
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<tr>
<td>Large</td>
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</tr>
</tbody>
</table>

Roasted garlic hummus, red pepper hummus
Carrots, cucumbers, peppers, cauliflower, broccoli, celery, cherry tomatoes
Pita bread, baguette

Grilled Vegetable Display
<p>| | |</p>
<table>
<thead>
<tr>
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<tbody>
<tr>
<td>Small</td>
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<td>Medium</td>
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<tr>
<td>Large</td>
<td>350</td>
</tr>
</tbody>
</table>

Marinated, grilled, chilled eggplant, pickled mushrooms
Zucchini, squash, tri-colored carrots, red onion
Baguettes, grilled breads
### Chef Tim’s Charcuterie Board

<table>
<thead>
<tr>
<th>Size</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Small</td>
<td>300</td>
</tr>
<tr>
<td>Medium</td>
<td>350</td>
</tr>
<tr>
<td>Large</td>
<td>400</td>
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</tbody>
</table>

Red Table, local, imported charcuterie  
Prosciutto, salami, capicola, speck, mortadella  
Olive mélange, pepper slaw, picklings, giardiniera  
Grilled baguettes, crackers, grissini

### Antipasto Sampler Platter

<table>
<thead>
<tr>
<th>Size</th>
<th>Price</th>
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<tbody>
<tr>
<td>Small</td>
<td>300</td>
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<tr>
<td>Medium</td>
<td>350</td>
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<tr>
<td>Large</td>
<td>400</td>
</tr>
</tbody>
</table>

Red Table charcuterie, marinated, grilled-and-chilled vegetables  
Assorted cheeses, olives, spiced nuts, picklings  
Fresh baguettes and grilled breads

### Fresh Fruit Display

<table>
<thead>
<tr>
<th>Size</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Small</td>
<td>200</td>
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<tr>
<td>Medium</td>
<td>250</td>
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<tr>
<td>Large</td>
<td>300</td>
</tr>
</tbody>
</table>

Pineapple, cantaloupe, honeydew, grapes, seasonal berries, seasonal fruits

### Fresh Fruit Kabobs

<table>
<thead>
<tr>
<th>Size</th>
<th>Price</th>
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<tbody>
<tr>
<td>Small</td>
<td>250</td>
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<tr>
<td>Medium</td>
<td>300</td>
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<tr>
<td>Large</td>
<td>350</td>
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</tbody>
</table>

Chef selected seasonal fruits  
Vanilla bean yogurt dip

### Slider Display

<table>
<thead>
<tr>
<th>Size (50 pieces)</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Small</td>
<td>400</td>
</tr>
<tr>
<td>Medium (100 pieces)</td>
<td>800</td>
</tr>
<tr>
<td>Large (150 pieces)</td>
<td>1200</td>
</tr>
</tbody>
</table>

Beef slider, cheddar, lettuce, tomato, mustard, ketchup, pickles  
Walleye slider, lettuce, tomato, lemon caper aioli  
Wild rice, Wisconsin cheddar, cranberry aioli  
Lamb, cucumber, tzatziki

### Flatbread Pizza Display

<table>
<thead>
<tr>
<th>Size (50 pieces)</th>
<th>Price</th>
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<tbody>
<tr>
<td>Small</td>
<td>300</td>
</tr>
<tr>
<td>Medium (100 pieces)</td>
<td>500</td>
</tr>
<tr>
<td>Large (150 pieces)</td>
<td>700</td>
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</tbody>
</table>

Wild foraged mushroom, caramelized onion, blue cheese  
Roasted vegetable, spinach, fontina  
Chorizo sausage, roasted pepper, Manchego  
Pepperoni, caramelized onion, cheddar

### Shrimp Cocktail

<table>
<thead>
<tr>
<th>Size (50 pieces)</th>
<th>Price</th>
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<tbody>
<tr>
<td>Small</td>
<td>350</td>
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<tr>
<td>Medium (100 pieces)</td>
<td>700</td>
</tr>
<tr>
<td>Large (150 pieces)</td>
<td>1000</td>
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</table>

Jumbo shrimp, lemon wedges, Tabasco
**Mini Salad Sampler**

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<td>Small</td>
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<tr>
<td>Medium</td>
<td>300</td>
</tr>
<tr>
<td>Large</td>
<td>450</td>
</tr>
</tbody>
</table>

**Penne Pasta Salad**
Sundried tomato, bacon, goat cheese, basil

**Bordeaux Salad**
Spinach, sliced strawberries, pickled onions, fresh chèvre, toasted pine nuts, strawberry vinaigrette

**Farro Salad**
Kale, golden raisin, roasted tomato, curried chickpeas, mango vinaigrette

**Wedge Salad**
Iceberg, bacon, tomato, blue cheese
One salad per person

**Fresh Catch**

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<tbody>
<tr>
<td>Small</td>
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<tr>
<td>Medium</td>
<td>700</td>
</tr>
<tr>
<td>Large</td>
<td>1050</td>
</tr>
</tbody>
</table>

Jumbo Shrimp, oysters, crab claws, salmon crudo
Cocktail sauce, mignonette, herb caper remoulade, lemon wedges, Tabasco
Two pieces per person

**Crudo Bar**

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<tbody>
<tr>
<td>Small</td>
<td>400</td>
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<tr>
<td>Medium</td>
<td>750</td>
</tr>
<tr>
<td>Large</td>
<td>1100</td>
</tr>
</tbody>
</table>

Oysters in the half shell, hamachi, poke, ceviche
Mignonette, lemon wedges, Tabasco
Two pieces per person

**Salad Station (Per Person)**
22
Romaine, mixed greens, kale
Choice of two: grilled chicken, shrimp, salmon, bacon
Blue cheese, parmesan cheese, feta cheese
Tomatoes, cucumber, avocado, peppers, nuts, hard boiled eggs, seeds, croutons
Caesar, balsamic vinaigrette, lemon basil, ranch dressings
Action Stations
Priced per person, $150 attendant fee per station. Two hours maximum service time. One chef per 50 guests recommended. Minimum 25 people.

Raclette Station 18
Raclette cheese sliced to order
Yukon coins
French baguettes, crackers

Pasta Station 22
Penne, cheese ravioli, cavatappi
Pancetta, mushrooms, onions, spinach, peppers, tomatoes, asparagus
Pesto, alfredo, marinara
Shaved parmesan, feta
Garlic bread sticks

Stir Fry Station 24
Sesame chicken, teriyaki beef
Mixed market fresh vegetables
Basmati rice, spring rolls
Hoisin sauce, ponzu, soy sauce, sweet chili sauce

Risotto Station 22
Traditional risotto
Wilted spinach, sundried tomatoes, asparagus, zucchini, artichokes, peas, bacon
Shaved parmesan, mozzarella
Garlic bread sticks

Fajita Station 24
Marinated beef, cumin chicken
Shredded cheese, jalapeños, peppers, onions
Pico de gallo, guacamole, sour cream
Warm flour tortillas, Spanish rice

BYOB Build Your Own Bowl 27
Choice of Two
Basmati rice, brown rice, quinoa, couscous, rice noodles

Choice of Two
Honey glazed pork, grilled skirt steak, roasted chicken, garlic shrimp, grilled tofu

Included Sides
Vegetable broth, bok choy, green onions, broccoli, bean sprouts, peppers, onions, mushrooms, celery, carrots, teriyaki sauce, hoisin sauce, sweet chili, sambal oelek, spicy mustard

Fortune cookies
Carving Stations
150 attendant fee per station. Two hours maximum service time. One chef per 100 guests recommended. All carvery items served with Chef’s choice condiments.

Fowl and Feather

Beer Can Chicken 175
Local beer, corn bread muffin
Serves 30

Roasted Turkey Breast 150
Thyme jus, potato roll
Serves 20

Whole Turkey 150
Sage-onion gravy, whole grain roll
Serves 20

Whole Jerk Chicken 175
Pineapple salsa, sweet brioche
Serves 30

Pork

Tenderloin 250
Apple cider glaze
Serves 30

Steamship 250
Sage, onion, gravy, country dollar roll
Serves 30

Bone-In Prime 225
Peppercorn cream, potato roll
Serves 15

Honey Glazed Smoked Ham 175
Apple butter, buttermilk biscuit
Serves 25

Lamb

Leg of Lamb 300
Cilantro-mint, chimichurri, Mediterranean ciabatta
Serves 30

Lamb Round 450
Jerk pesto, country dollar roll
Serves 30

Lamb Chop 500
Harissa, whole grain roll
Serves 30

Beef

Tenderloin 600
Béarnaise, potato roll
Serves 25

Strip Loin 750
Rosemary demi-glace, rye roll
Serves 40

Salt Crusted Prime Rib 475
Rosemary demi-glace, onion roll
Serves 40

Slow Roasted Brisket 200
Brandy-wild mushroom cream, corn bread muffin
Serves 30

Pastrami 250
Au jus, raisin rye roll
Serves 30
### Wild Game

**Bison Tenderloin**  
Green peppercorn cream, onion roll  
Serves 25

**Venison Roast**  
Rosemary demi-glace, wild rice roll  
Serves 30

**Elk Loin**  
Lingonberry jam, rye roll  
Serves 25

### Seafood

**Whole Poached Sapphire Salmon**  
Dill country roll  
Serves 30

**Salt Crusted Bass**  
Country roll  
Serves 12

**Whole Beer Battered Arctic Char**  
Brown bread roll  
Serves 12

### Vegetarian/Vegan

**Roasted Garden Vegetable Strudel**  
Truffle cream, corn bread muffin  
Serves 20

**The Herbivorous Butcher Vegan “Short Rib”**  
Onion roll  
Serves 20
Late Night
Priced per person. 1.5 hours maximum service time.

Slider Station 18
- Beef slider, cheese, mayonnaise, mustard, ketchup, pickles
- Walleye slider, lemon caper aioli
- Wild rice slider, Wisconsin cheddar, cranberry aioli

Chicken Wing Bar 16
- Buffalo, teriyaki, Cajun wings
- Ranch, blue cheese, spicy mustard

Nacho Bar 14
- Tri colored tortilla chips, seasoned beef
- Salsa, sour cream, jalapeños, shredded lettuce, queso
- Black bean dip, chipotle ranch

State Fair 16
- Mini corn dogs, ketchup, mustard
- Cheese curds, buttermilk ranch, kettle corn
- Mini donuts

Late Night Delivery 16
- Four cheese pizza, pepperoni pizza
- Roasted vegetable pizza

Street Tacos 22
- Fish tacos, beef tacos, chicken tacos
- Corn tortillas, shredded cheese, onion, cilantro
- Refried beans, Spanish rice
- Sour cream, pico de gallo

French Fry Bar 16
- Shoe string fries: plain, parmesan, truffle
- Ketchup, Cajun mayonnaise, ranch dressing

S’mores Bar 18
- Skewered marshmallows, graham cracker squares
- Hershey’s milk chocolate, dark chocolate, caramel
- Peanut butter, almond butter, Nutella, M&Ms, Heath toffee bits, toasted coconut

Mini Dessert Table 18
- Assorted tartlets, truffles, trifles, mousse parfaits, petit fours, mini cookies

Minnesota Sweets 18
- Assorted tarts, jar pies, petit fours, cookies, bars, miniature cupcakes
Reception Packages
Priced per person. Two hours of service maximum. $150 chef’s fee per station. One chef per 75 guests recommended. Minimum 25 people.

Loews Minneapolis Signature Reception
Choice of Four Featured Hors d’Oeuvres
Tempura shrimp, sweet chili sauce
Rosemary chicken, herb buttermilk dressing
Bacon steak, bourbon maple glaze
Chicken satay, Thai chili sauce
Beer battered walleye slider
Wild rice slider
Wild foraged mushroom, caramelized onion, blue cheese flatbread
Apple, brie cheese, balsamic flatbread
Roasted vegetable, spinach, fontina flatbread
Chorizo, roasted pepper, Manchego flatbread
Tomato caprese skewer
Deviled egg, crispy prosciutto
Mini lobster rolls
Prosciutto wrapped asparagus, balsamic
Fig, brie cheese, brown butter tartlet
Mushroom risotto spoon
Gruyère onion tartlet
Tomato, parmesan bruschetta
Midwestern antipasto: marinated grilled and chilled vegetables, olives
Charcuterie: assorted cured meats, cheeses, spiced nuts, picklings

Salad Station
Romaine, mixed greens, kale
Blue, parmesan, feta cheese
Tomatoes, artichokes, avocado, cucumber, red onions
Nuts, seeds, croutons
Caesar, balsamic, lemon basil, ranch dressings

Chef’s Carvery Table
All served with accompaniments and specialty breads or rolls
Choice of Two
Sausages, beer can chicken, roasted turkey breast
Beef strip loin, slow roasted brisket, pork tenderloin, baked ham, prime rib
Vegetarian roasted garden strudel, The Herbivorous Butcher
vegan meat-free short rib

Minnesota Sweets Table
Assorted miniature desserts, mousse and trifles
Nespresso service
### The Picnic

**Garde Manger**
- Midwest cheese selections
- Seasonal berries and fruit
- Prosciutto wrapped asparagus, deviled eggs
- Hummus garden, vegetable crudité, breads

**Main**
- Roasted tenderloin medallions
- Buttermilk chicken
- Picklings, peppers
- Coleslaw, pasta salad

**Dessert Station**
- Minnesota jar fruit pies, whipped cream
- Gourmet picnic bars

### Naturally Minnesota

**Garde Manger**
- House-made charcuterie, Midwestern cheeses
- Smoked salmon, pickled herring
- Grilled breads, grissini, deviled eggs

**Main**
- Beer battered walleye
- Smashed red potatoes
- Heirloom beans, coleslaw

**Carving Station**
- Salt crusted prime rib, rosemary jus

**Dessert Station**
- Orchard fruit tarts, blueberry compote,
- Dark chocolate torte, mini house-made cookies

### The Islander

**Raw Bar**
- Oysters, crab claws, shrimp, poke, ceviche
- Lemon, lime, cocktail sauces, mignonette

**Main**
- Grilled jerk chicken
- Tropical fruit salad
- Wakame salad
- Coconut rice
- Vegetable kabobs

**Carving Station**
- Slow roasted tuna loin
- Spicy kimchi, passion fruit coulis

**Dessert Station**
- Coconut passion fruit rice pudding, fruit-filled empanadas
- Chocolate-rum macadamia torte, grilled pineapple skewers
All food and beverage pricing is per person and subject to a 21% service charge, 4% administrative fee, 11.025% sales tax and 13.525% liquor sales tax. All prices subject to change without notification. Menus are subject to change based on seasonality and product availability.

All buffets are served for 1.5 hours. Buffets servicing groups under 25 guests are subject to a $20 per guest surcharge.
**Dinner Buffet**

Freshly brewed regular and decaffeinated coffee, assorted hot teas and artisan bread and butter are included.

**Vermillion**
60

- Tomato basil soup
- Organic field greens, apples, granola, dried fruit, seeds, brie cheese, poppy seed vinaigrette
- Roasted chicken, fresh rosemary, roasted potatoes
- Strip loin of beef, garlic stewed mushrooms
- Wild mushroom ravioli, garlic cream

**Mille Lacs**
70

- Chicken wild rice soup
- Bordeaux salad, spinach, sliced strawberries, pine nuts, chèvre cheese, pickled red onion, strawberry vinaigrette
- Seared salmon, broccoli
- Grilled beef tenderloin, fingerling potatoes, caramelized onions
- Eggplant rollatini, ricotta, fresh mozzarella, basil, roasted tomato sauce

**White Bear**
63

- Carrot ginger soup
- Mixed greens, cherry tomato, cucumber, red onion, carrot, balsamic vinaigrette
- Grilled swordfish, caramelized fennel, olives, artichokes, lemon oil
- Roasted chicken, roasted butternut squash, brown butter broccolini
- Four cheese ravioli, garlic mushrooms, thyme

**Lake Superior**
68

- Truffle potato leek soup
- Spinach, beet, oven roasted tomato, chèvre, pickled red onion, horseradish vinaigrette
- Walleye, wild rice, roasted garlic, Chardonnay cream
- Steak au poivre, roasted potatoes, Brussels sprouts, wild mushrooms
- Chef’s seasonal vegetable risotto

**Desserts**

### Choice of Two Per Buffet

- Dark chocolate pot de crème, brandied cherries
- Lemon meringue tart
- Salted caramel chocolate tart
- White chocolate raspberry pot de crème
- New York cheesecake, seasonal berries
- Buttermilk panna cotta, compote

Freshly brewed regular and decaffeinated coffee, assorted hot teas and artisan bread and butter are included.
Plated Dinner
Freshly brewed regular and decaffeinated coffee, assorted hot teas and artisan breads are included. Three courses are included in pricing. Multiple entree selections are subject to the highest priced item.

Starters (Choice of One)

<table>
<thead>
<tr>
<th>Soup</th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Mushroom cream-sherry bisque</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Sweet corn and crab chowder</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Chicken wild rice</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Truffle potato leek</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Sweet tomato basil</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Lobster bisque</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

| Salad                                      |                      |             |
| Caesar                                    |                      |             |
| Hearts of romaine, parmesan, Caesar dressing, toasted croutons |                      |             |
| Bordeaux                                  |                      |             |
| Spinach, sliced strawberries, pine nuts, chèvre cheese, pickled red onion, strawberry vinaigrette |                      |             |
| Classic                                    |                      |             |
| Mixed greens, cherry tomato, cucumber, red onion, carrot, balsamic vinaigrette |                      |             |
| wedge                                      |                      |             |
| Iceberg lettuce, red onion, tomato, bacon, blue cheese, blue cheese dressing, French dressing |                      |             |
| Organic Field Greens                       |                      |             |
| Apples, granola, dried fruit seeds, brie cheese, poppy seed dressing |                      |             |

Entrees (Choice of Three)

| Seared Salmon                              | 58                   |             |
| Olive poached fingerlings, braised asparagus, fennel salad, blueberry jus |                      |             |
| Braised Short Rib                          | 62                   |             |
| Sweet potato hash, parsnip puree, Brussels sprouts |                      |             |
| Seared Local Chicken                       | 55                   |             |
| Truffle whipped potatoes, roasted forest mushrooms, thyme jus |                      |             |
| Butternut Squash Ravioli                   | 48                   |             |
| Roasted butternut squash, sage, brown butter |                      |             |

| Eggplant Rollatini                         | 48                   |             |
| Ricotta, fresh mozzarella, basil, roasted tomato sauce, broccolini |                      |             |
| Filet Mignon                               | 65                   |             |
| Garlic mashed potatoes, asparagus, red wine demi |                      |             |
| Roast Pork Loin                             | 55                   |             |
| Honey roasted apples, whipped Yukon potatoes, ginger glaze carrots |                      |             |
| Pan Seared Walleye                          | 57                   |             |
| Roasted corn succotash, asparagus, chardonnay dill sauce |                      |             |
| Chicken Wellington                          | 57                   |             |
| Puff pastry, mushroom duxelles, velouté sauce, haricot verts |                      |             |
| Pan Roasted Chicken                         | 55                   |             |
| Lemon risotto, broccolini, white wine caper sauce |                      |             |
| Stuffed Portobello Mushroom                | 48                   |             |
| Spaghetti squash, zucchini, herb salad, roasted tomato sauce |                      |             |
| Beef Tenderloin and Shrimp                 | 80                   |             |
| Rosemary fingerlings, asparagus, port demi |                      |             |
| Beef Tenderloin and Salmon                  | 80                   |             |
| Herb risotto, green beans, dill cream sauce |                      |             |

Dessert (Choice of One)

| Dark chocolate pot de crème, brandied cherries |                      |             |
| Sour cherry almond tart                        |                      |             |
| Lemon meringue tart                           |                      |             |
| Salted caramel chocolate tart                 |                      |             |
| White chocolate raspberry pot de crème         |                      |             |
| New York cheesecake, seasonal berries          |                      |             |
| Buttermilk panna cotta, fruit compote         |                      |             |
Loews Minneapolis
Premier Dinners
Freshly brewed regular and decaffeinated coffee, assorted hot teas and artisan breads are included. Available to groups 75 people or fewer.

**Premier Dinner A**  80
Sweet tomato basil soup

**Salad**
Organic field greens, apples, granola, dried fruit, seeds, brie cheese, poppy seed dressing

**Choice of Tableside**
**Filet Mignon**
Garlic mashed potatoes, asparagus, red wine demi

**Fresh Fish of Day**
Roasted corn succotash, asparagus, Chardonnay dill sauce

**Eggplant Rollatini**
Ricotta, fresh mozzarella, basil, roasted tomato sauce, broccolini

Raspberry pave cake

**Premier Dinner B**  80
Truffle potato leek soup

**Salad**
Spinach, red onion, raspberries, chèvre, pine nuts, goat cheese, strawberry vinaigrette

**Choice of Tableside**
**Braised Short Rib**
Sweet potato hash, parsnip puree, Brussels sprouts

**Seared Local Chicken**
Truffle whipped potatoes, roasted forest mushrooms, thyme jus

**Foraged Mushroom Risotto**
Onion, garlic, parmesan cream

Dark chocolate torte

**Premier Dinner C**  80
Mushroom cream-sherry bisque

**Salad**
Hearts of romaine, parmesan, Caesar dressing, toasted croutons

**Choice of Tableside**
**Pan Roasted Chicken**
Lemon risotto, broccolini, white wine caper sauce

**Pan Seared Walleye**
Roasted corn succotash, asparagus, Chardonnay dill sauce

**Butternut Squash Ravioli**
Roasted butternut squash, sage, brown butter

Salted caramel chocolate tart

**Premier Dinner D**  80
Chicken wild rice soup

**Salad**
Mixed greens, cherry tomato, cucumber, red onion, carrot, balsamic vinaigrette

**Choice of Tableside**
**Seared Salmon**
Olive poached fingerlings, braised asparagus, fennel salad, blueberry jus

**Roast Pork Loin**
Honey roasted apples, whipped Yukon potatoes, ginger glaze

**Stuffed Portobello Mushroom**
Spaghetti squash, zucchini, herb salad, roasted tomato sauce

Lemon meringue tart

Loews Minneapolis
Premier Dinners
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## Wines

### Champagne/Sparkling Wine

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Lunetta, Prosecco, Italy</td>
<td>52</td>
</tr>
<tr>
<td>Ste. Michelle, Brut, Washington</td>
<td>52</td>
</tr>
<tr>
<td>Perrier-Jouët Grand Brut NV, Epernay</td>
<td>72</td>
</tr>
<tr>
<td>Moët &amp; Chandon Imperial, California</td>
<td>130</td>
</tr>
<tr>
<td>Veuve Clicquot Ponsardin Brut NV, Reims, France</td>
<td>135</td>
</tr>
</tbody>
</table>

### White Wine

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sauvignon Blanc, Invitation, California</td>
<td>45</td>
</tr>
<tr>
<td>Sauvignon Blanc, Brancott, New Zealand</td>
<td>48</td>
</tr>
<tr>
<td>Sauvignon Blanc, Craggy Range, Marlborough, New Zealand</td>
<td>60</td>
</tr>
<tr>
<td>Sauvignon Blanc, Sterling Vineyards, California</td>
<td>74</td>
</tr>
<tr>
<td>Chardonnay, Invitation, California</td>
<td>45</td>
</tr>
<tr>
<td>Chardonnay, Natura Unoaked, Chile</td>
<td>46</td>
</tr>
<tr>
<td>Chardonnay, La Crema, Santa Maria Valley, California</td>
<td>50</td>
</tr>
<tr>
<td>Chardonnay, Sonoma Cutrer, Russian River Ranches, California</td>
<td>65</td>
</tr>
<tr>
<td>Chardonnay, Joseph Drouhin, Pouilly-Fuissé, France</td>
<td>85</td>
</tr>
<tr>
<td>Chardonnay, Flowers, Sonoma Coast</td>
<td>125</td>
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<tr>
<td>Riesling, Saint M, Germany</td>
<td>42</td>
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<tr>
<td>Pinot Grigio, Le Rime, Italy</td>
<td>42</td>
</tr>
<tr>
<td>Grüner Veltliner ‘Singing,’ Laurenz V, Austria</td>
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<tr>
<td>Pinot Grigio, Stellina di Notte, Italy</td>
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<tr>
<td>Albariño, Licia, Spain</td>
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</table>

### Red Wine

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pinot Noir, Invitation, California</td>
<td>45</td>
</tr>
<tr>
<td>Pinot Noir, Mark West, California</td>
<td>46</td>
</tr>
<tr>
<td>Pinot Noir, Lyric by Etude, California</td>
<td>60</td>
</tr>
<tr>
<td>Pinot Noir, Meiomi, Coastal California</td>
<td>72</td>
</tr>
<tr>
<td>Pinot Noir, Archery Summit, Premier Cuvee, Willamette</td>
<td>110</td>
</tr>
<tr>
<td>Merlot, Benziger, Sonoma County</td>
<td>44</td>
</tr>
<tr>
<td>Merlot, 14 Hands, Washington</td>
<td>49</td>
</tr>
<tr>
<td>Merlot, Decoy, Napa Valley</td>
<td>62</td>
</tr>
<tr>
<td>Merlot, Duckhorn, Napa, California</td>
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</tr>
<tr>
<td>Cabernet Sauvignon, Invitation, California</td>
<td>45</td>
</tr>
<tr>
<td>Cabernet Sauvignon, 14 Hands, Washington</td>
<td>49</td>
</tr>
<tr>
<td>Cabernet Sauvignon, Spellbound, California</td>
<td>58</td>
</tr>
<tr>
<td>Cabernet Sauvignon, Fortress, Sonoma County</td>
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</tr>
<tr>
<td>Cabernet Sauvignon, Justin, Central Coast, California</td>
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</tr>
<tr>
<td>Cabernet Sauvignon, Simi Landslide, Alexander Valley</td>
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</tr>
<tr>
<td>Cabernet Sauvignon, Stag’s Leap Artemis, California</td>
<td>130</td>
</tr>
<tr>
<td>Malbec, Trivento Reserve, Argentina</td>
<td>42</td>
</tr>
<tr>
<td>Rioja, Marques de Riscal Proximo, Spain</td>
<td>44</td>
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<tr>
<td>Chianti, Banfi, Italy</td>
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<tr>
<td>Zinfandel, Rancho Zabaco, California</td>
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<tr>
<td>Blend, Secco-Bertani, Italy</td>
<td>80</td>
</tr>
<tr>
<td>The Prisoner, Napa Valley</td>
<td>120</td>
</tr>
</tbody>
</table>

### Rosé

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Rosé, Jean-Luc Colombo ‘La Dame Du Rouet,’ France</td>
<td>90</td>
</tr>
</tbody>
</table>
Bar Packages
A bar fee of $150 per bar is the responsibility of the sponsoring organization.

Packaged Hosted Bar

<table>
<thead>
<tr>
<th>Luxury Collection (Per Person)</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>First Hour</td>
<td>24</td>
</tr>
<tr>
<td>Each Additional Hour</td>
<td>16</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Premium Collection (Per Person)</th>
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</thead>
<tbody>
<tr>
<td>First Hour</td>
<td>22</td>
</tr>
<tr>
<td>Each Additional Hour</td>
<td>15</td>
</tr>
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</table>

<table>
<thead>
<tr>
<th>Select Collection (Per Person)</th>
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</tr>
</thead>
<tbody>
<tr>
<td>First Hour</td>
<td>20</td>
</tr>
<tr>
<td>Each Additional Hour</td>
<td>12</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Liquor</th>
<th>Luxury</th>
<th>Premium</th>
<th>Select</th>
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</thead>
<tbody>
<tr>
<td>Vodka</td>
<td>Ketel One</td>
<td>Absolut</td>
<td>New Amsterdam</td>
</tr>
<tr>
<td>Gin</td>
<td>Hendrick’s</td>
<td>Bombay</td>
<td>Seagram’s 7</td>
</tr>
<tr>
<td>Whiskey</td>
<td>Crown Royal</td>
<td>Canadian Club</td>
<td>Seagram’s 7</td>
</tr>
<tr>
<td>Bourbon</td>
<td>Maker’s Mark</td>
<td>Jack Daniels</td>
<td>Jim Beam</td>
</tr>
<tr>
<td>Rum</td>
<td>Bacardi 8</td>
<td>Bacardi Superior</td>
<td>Castillo</td>
</tr>
<tr>
<td>Tequila</td>
<td>Patron Silver</td>
<td>Sauza Blue</td>
<td>Sauza Gold</td>
</tr>
<tr>
<td>Scotch</td>
<td>Glenfiddich 12 Year</td>
<td>Dewars White Label</td>
<td>Cutty Sark</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Wine</th>
<th>Luxury</th>
<th>Premium</th>
<th>Select</th>
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</thead>
<tbody>
<tr>
<td>Sparkling</td>
<td>Piper Heidsieck</td>
<td>Lunetta Prosecco</td>
<td>Michelle Sparkling Brut</td>
</tr>
<tr>
<td>Pinot Grigio</td>
<td>Stellina Di Notte</td>
<td>Banfi Le Rime</td>
<td></td>
</tr>
<tr>
<td>Sauvignon Blanc</td>
<td>Craggy Range</td>
<td>Benziger</td>
<td></td>
</tr>
<tr>
<td>Chardonnay</td>
<td>La Crema</td>
<td>Natura Unoaked</td>
<td>Invitation</td>
</tr>
<tr>
<td>Reisling</td>
<td>Saint M</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Rosé</td>
<td>Chateau</td>
<td>Chateau</td>
<td>Chateau</td>
</tr>
<tr>
<td>Pinot Noir</td>
<td>La Crema</td>
<td>Mark West</td>
<td>Invitation</td>
</tr>
<tr>
<td>Merlot</td>
<td>Benziger</td>
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</tr>
<tr>
<td>Malbec</td>
<td>Trivento Reserve</td>
<td></td>
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</tr>
<tr>
<td>Cabernet Sauvignon</td>
<td>Fortress, Justin</td>
<td>Fortress</td>
<td>Invitation</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>Beer Collection</th>
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</thead>
<tbody>
<tr>
<td>Beer Collection</td>
<td>Bud Light, Budweiser, Miller Lite, Stella Artois, Corona Extra Blue Moon, Voodoo Ranger IPA, NA Selections</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>After Glow Cordials and Cognacs (Each)</th>
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</thead>
<tbody>
<tr>
<td>After Glow Cordials and Cognacs (Each)</td>
<td>Grand Marnier, Kahlua, Bailey’s Irish Cream, Sambuca, B&amp;B, Amaretto, Frangelico, Tuaca, Hennessy VSOP Cognac, St-Germain</td>
</tr>
</tbody>
</table>
**The Hosted Bar**

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Luxury</th>
<th>Premium</th>
<th>Select</th>
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</thead>
<tbody>
<tr>
<td>Cocktails</td>
<td>12</td>
<td>10</td>
<td>9</td>
</tr>
<tr>
<td>Martini</td>
<td>14</td>
<td>12</td>
<td>11</td>
</tr>
<tr>
<td>Wines by the Glass</td>
<td>12</td>
<td>11</td>
<td>10</td>
</tr>
<tr>
<td>Craft/Imported Beer</td>
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<td>8</td>
<td>8</td>
</tr>
<tr>
<td>Domestic Beer</td>
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<td>7</td>
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<tr>
<td>Soft Drinks</td>
<td>5</td>
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<tr>
<td>Water</td>
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</tr>
<tr>
<td>Sparkling</td>
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**The Cash Bar**

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Premium</th>
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</thead>
<tbody>
<tr>
<td>Cocktails</td>
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<td>10</td>
</tr>
<tr>
<td>Martini</td>
<td>15</td>
<td>13</td>
</tr>
<tr>
<td>Wines by the Glass</td>
<td>12</td>
<td>10</td>
</tr>
<tr>
<td>Craft/Imported Beer</td>
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<tr>
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<td>5</td>
</tr>
<tr>
<td>Water</td>
<td>5</td>
<td>5</td>
</tr>
<tr>
<td>Sparkling</td>
<td>5</td>
<td>5</td>
</tr>
</tbody>
</table>

**Specialty Stations**

Loews Minneapolis offers the following specialty stations—inquire with your coordinator:
- Local Craft Beer
- Champagne Cocktail
- Martini, Gin and Tonic
- Manhattan, Old Fashioned
- Bloody Mary

**Liquor**

<table>
<thead>
<tr>
<th>Vodka</th>
<th>Ketel One</th>
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<th>New Amsterdam</th>
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<tr>
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</tr>
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<td>Castillo</td>
</tr>
<tr>
<td>Tequila</td>
<td>Patron Silver</td>
<td>Sauza Blue</td>
<td>Sauza Gold</td>
</tr>
<tr>
<td>Scotch</td>
<td>Glenfiddich</td>
<td>Dewars White Label</td>
<td>Cutty Sark</td>
</tr>
</tbody>
</table>

**Wine**

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<thead>
<tr>
<th>Sparkling</th>
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<th>Michelle Sparkling Brut</th>
</tr>
</thead>
<tbody>
<tr>
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<td>Stellina Di Notte</td>
<td>Banfi La Rime</td>
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</tr>
<tr>
<td>Sauvignon Blanc</td>
<td>Craggy Range</td>
<td>Benziger</td>
<td>Invitation</td>
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<td>Chardonnay</td>
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<td>Natura Unoaked</td>
<td>Invitation</td>
</tr>
<tr>
<td>Reisling</td>
<td>Saint M</td>
<td></td>
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</tr>
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**Beer Collection**

Bud Light, Budweiser, Miller Lite, Stella Artois, Corona Extra, Blue Moon, Voodoo Ranger IPA, NA Selections

**After Glow Cordials and Cognacs (Each)**

Grand Marnier, Kahlua, Bailey’s Irish Cream, Sambuca, B&B, Amaretto, Frangelico, Tuaca, Hennessy VSOP Cognac, St-Germain
Venues

Level 5 82
Capacities 98
Level 5

- Foyer I and II
- Foyer III
- Foyer IV
- Stone Arch Ballroom

Locations:
- North Loop
- Bryn Mawr
- Kenwood
- Lowry Hill
- Loring
- Whittier
- Uptown
- North Loop
- Bryn Mawr
- Kenwood
- Lowry Hill
- Loring
- Whittier
- Uptown
## Capacities

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<tr>
<th>Venue</th>
<th>Classroom</th>
<th>Reception</th>
<th>Banquet</th>
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<th>Conference</th>
<th>Theater</th>
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Meeting
Sets
Welcome to Loews Minneapolis Hotel. With any special gathering, we understand that it’s that unique combination of remarkable service and a one-of-a-kind location that makes your event truly unforgettable. Whether you are planning a personal event, small corporate meeting, large convention, or association conference, rest assured that events of all sizes receive the same level of attention from our seasoned conference and catering associates. In order to anticipate your meeting planning needs, we have created the following guide for your review.

Food and Beverage Service

The following pages outline our selection of menus carefully designed by our Culinary Team. Our team of Conference and Catering professionals will be happy to customize and tailor specialty menus upon request, including the substitution of vegetarian, gluten free, low carb/high protein items. Loews Minneapolis Hotel is the only authorized licensee to sell and serve food, liquor, beer and wine on the premises. Therefore, all food and beverage must be supplied by the Hotel. This includes hospitality suites and food amenity deliveries. To ensure the quality and safe handling of products serviced by the Hotel, we request that no food and beverage may be transferred or re-plated. In addition, food may not be removed from any function by the client or any of the invitees. The Hotel's mixology and sommelier teams are available to suggest a wide range of beverage selections to compliment your event. The Hotel kindly requests that beverages are served by Hotel personnel only. In addition, the Hotel's alcoholic beverage license requires the Hotel to request proper identification of any person of questionable age. The Hotel may opt to refuse alcoholic beverage service if the person is either under age or proper identification cannot be produced as well as to any person, who, in the Hotel's judgment, appears intoxicated. In the event outside beverage products are serviced by Hotel personnel, corkage or bottle handling fees (taxable) may be assessed. Fees will be reviewed with you by the Hotel in advance of the event/function. We will provide a high level of service. Please inquire with your coordinator on staffing ratios based upon your event.

Based on your selections, all menu items are priced per person and are served for the following durations. Additional cost may be incurred for any service time extensions:

- Breakfast: [1.5] Hours
- Brunch: [2] Hours
- Morning and afternoon breaks: [0.5] Hour
- Lunch and dinner: [1.5] Hours
- Stationary receptions: [2] Hours

Taxes and Services Charges

The Hotel will add a taxable 21% service charge and 4% administrative fee, 11.025% state sales tax on food and 13.525% state tax on beverage in addition to the prices stated in this guide. Such taxes and service charges are subject to change without notice. When the Hotel caters events off property, there will be an additional offsite charge per person, which will be included in your final menu price.

Menu Selection

To ensure that every detail is handled in a timely manner, the Hotel requests that the menu selections and specific details be finalized three [3] weeks prior to the function. In the event the menu selections are not received three [3] weeks prior to the function, we will be happy to select appropriate menus to fit your needs.

You will receive a copy of the Banquet Event Orders (BEO’s) to which additions or deletions can be made. When the BEO’s are finalized, please sign and return ten [10] working days prior to the first scheduled event. The Banquet Event Order will serve as the food and beverage contract.

Short term bookings inside of ten [10] days may require some menu item substitutions by the Chef. Your coordinator will advise you in advance. Special dietary requests should be submitted to your catering manager ten [10] days in advance. ‘Buffet of the Day’ discounts are not applied to groups already receiving food and beverage concessions in their contract.

The following will be subject to surcharges:

- When offering a choice of entrée for an event (split plate) the highest entrée price will prevail for all attendees.
- Due to costs associated with preparation, additional charges per person will apply for buffet service of fifteen [15] or less guests for breakfast and twenty-five [25] or less guests for dinner.
- Increases or changes of food inside of seventy-two [72] hours may be subject to a 10% upcharge.

Our menus are designed to accommodate some special dietary requests. However, some dietary requests may be subject to a surcharge.
Guarantees

We need your assistance in making all of your events a success. Loews Minneapolis Hotel requests that clients notify the Conference and Catering Department with the exact number of guests attending the function seventy-two [72] business hours prior to the function (not counting weekends). Guarantees for Wednesday events must be confirmed on the preceding Friday. If fewer than the guaranteed number of guests attend the function, the client is charged for the original guaranteed number.

On the day of the event, we will set and prepare for up to 3% over the guaranteed attendance at your request.

Security

Please kindly advise your attendees that they are responsible for the safekeeping of their personal property as the Hotel does not provide security in the meeting and function spaces. You may elect to retain security at your own expense to safeguard personal property in the meeting and function space or request lock changes to secure your meeting rooms. In addition, depending upon the nature of your event, the Hotel reserves the right based on its reasonable judgment to require the group to retain security personnel in order to safeguard guests or property in the Hotel. The Hotel’s prior approval is required for all outside licensed security companies and must meet the minimum standards established by the Hotel, including insurance and indemnification requirements. Security personnel are not authorized to carry firearms without advance Hotel approval.

Audio-Visual Services

The Hotel’s technology partner, PSAV, is available to assist you with any audio, video, electrical and internet needs. Please contact your Conference or Catering Manager for additional information and requests.

Shipping and Receiving

For your convenience, parcel shipping and handling services are available at the Hotel.

For additional information regarding package shipping instructions, please contact your Conference or Catering Manager.