



Banquet and Catering Menu



INTERCONTINENTAL®

MINNEAPOLIS – ST. PAUL AIRPORT

5005 Glumack Dr.
St. Paul, MN 55111
612-725-0500

www.intercontinentalmsp.com



Breakfast

Plated Breakfast Select One

All Plated Breakfasts Are Served With Fresh Orange Juice, Lavazza Regular & Decaf Coffee And Black, Green, & Herbal Rishi Teas

House Roasted Corn Beef Hash | 27 Per Person

Farm Fresh Scrambled Eggs, Diced Baby Red Potatoes, Bell Peppers, Onions, Tabasco Hollandaise Drizzle, and Scallion Garnish

Classic American | 27 Per Person

Scrambled Eggs, Local Applewood Smoked Bacon, and Crispy Hashbrowns Served with a Buttermilk Biscuit, Butter, and Fruit Preserves

French Three-Fold Omelet | 26 Per Person

Gruyère Cheese, Caramelized Shallots, Wild Mushroom Blend, and Chives Served with a Griddled Breakfast Potato Hash

Whole Wheat Blueberry Pancakes | 27 Per Person

Fresh Blueberries, Blackberry Preserves and Local, Pure Maple Syrup Served with Chicken Sausage Links

Vegan Chorizo and Sweet Potato Scramble | 26 Per Person

Roasted Piquillo Peppers and Tomatillo Salsa

Add a Starter:

Sliced Fresh Seasonal Fruit and Berry Cup | 9 Each

Steel Cut Oats with Brown Sugar, Dried Fruit, and Granola | 7 Per Person

Yogurt Parfaits with Fresh Berries and Granola | 8 Each

Local Fresh Baked Croissants | 42 Per Dozen

Assorted Muffins | 42 Per Dozen

Peppered Buttermilk Biscuits, Whipped Honey Butter | 42 Per Dozen

Whether dining out or preparing food at home, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. A 24% taxable service charge and 7.525% food tax and 10.025% liquor tax will be applied to the quoted charges. Menu prices, service charge and taxes subject to change.

Continental Breakfast Minimum of 10 Guests

All Buffets are Offered for 90 Minutes of Service

American | 32 Per Person

Local Fresh Baked Croissants
Lemon Blueberry Scones
Whipped Butter, Ames Honey, Fruit Preserves
Cinnamon Rolls with Cream Cheese Frosting
InterContinental Smoothies to Include:
Lean Green with Banana, Mango, Kale, Almond Milk
Bramble with Blackberry, Pineapple, Greek Yogurt, Lemon, Honey
Seasonal Mixed Fruit and Berry Bowls
Fresh Orange and Cranberry Juice
Regular and Decaf Lavazza Coffee
Black, Green, and Herbal Rishi Teas

Parisian | 33 Per Person

Almond Croustade Pastry Baked with Blackberries
Local Fresh Baked Chocolate Croissants
Toasted Soft Baguette and Creamy Brie
Whipped Butter, Ames Honey, Fruit Preserves
Yogurt Parfait with Berries and Almond Granola
Assortment of Whole Grain Cereals
Fresh Orange and Cranberry Juice
Regular and Decaf Lavazza Coffee
Black, Green, and Herbal Rishi Teas



Warm Enhancements:

- Croissant, Local Applewood Smoked Bacon, Fried Egg, and Smoked Cheddar Cheese Breakfast Sandwich | 11 Each
- English Muffin, Turkey Sausage Patty, Egg Whites, Spinach, and Preserved Tomato Breakfast Sandwich | 9 Each
- Egg and Avocado Breakfast Wrap, Vegetarian Chorizo, Charred Onion, Black Beans, Cantina Salsa, Queso | 10 Each

Twin Cities Continental | 31 Per Person

Local Fresh Baked Croissants
Assorted Muffins
Whipped Butter, Ames Honey, Fruit Preserves
Almond Milk Overnight Oats, Chia Seeds, Dried Fruit, Toasted Almonds,
Local Pure Maple Syrup
Yogurt Parfait with Apple and Granola
Sliced Fresh Fruit and Berry Platter
Fresh Orange and Cranberry Juice
Regular and Decaf Lavazza Coffee
Black, Green, and Herbal Rishi Teas

Savory Beginnings | 35 Per Person

Assortment of Bagels and Cream Cheeses
Dill Cured Gravlox, Red Onion, Capers, Tomato and Boiled Egg
Local Fresh Baked Croissants, Ham and Cheese Croissants
Whipped Butter, Fruit Preserves, Raw Honey
Avocado Toast Station, to Include a Variety of Toasting Breads
And a Variety of Toppings to Include: Tomato, Radish, Boiled Egg,
Cilantro, Red Onion and Crispy Chopped Bacon
Fresh Orange and Cranberry Juice
Regular and Decaf Lavazza Coffee
Black, Green, and Herbal Rishi Teas

Re-Plating Fee: Pastries Retained From Breakfast May Be Served During AM Coffee Break | 5 Per Person

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All Guarantees and Dietary Restrictions Due by 10AM Three Business Days Prior to First Event

Breakfast Buffets Minimum of 15 Guests

All Buffets are Offered for 90 Minutes of Service

Breakfast Table | 34 Per Person

Scrambled Eggs, Smoked Cheddar Cheese
All-Natural Pork Sausage Links
Local Applewood Smoked Bacon
Crispy Breakfast Potatoes, Caramelized Onion
Wheat, Sourdough, Rye Toast Station
Whipped Butter and Fruit Preserves
Sliced Seasonal Fresh Fruit, Melon, Mixed Berries
Fresh Orange and Cranberry Juice
Regular and Decaf Lavazza Coffee
Black, Green, and Herbal Rishi Teas

Boundary Waters | 36 Per Person

Shallot and Leek Frittata
Local Applewood Smoked Bacon
Turkey Sausage Links
Crispy Hashbrowns
Breakfast Bread Pudding
Anderson Farms Pure Maple Syrup, Ames Honey,
Whipped Butter
Fresh Sliced Seasonal Fruit, Melon and Berries
Fresh Orange and Cranberry Juice
Regular and Decaf Lavazza Coffee
Black, Green, and Herbal Rishi Teas

Healthy Start | 35 Per Person

Scrambled Cage Free Eggs
Scrambled Egg Whites
Four Pepper Chicken Sausage Links
Turkey Sausage Patties
Whole Wheat Blueberry Pancakes
Anderson Farms Pure Maple Syrup, Ames Farm Honey, Smart Balance
Butter
Açaí Berry Smoothie, Strawberries, Bananas, Vanilla Yogurt
Bran Muffins, Cranberry Walnut Muffins
Fresh Orange and Cranberry Juice
Regular and Decaf Lavazza Coffee
Black, Green, and Herbal Rishi Teas

South of the Border | 34 Per Person

Migas Scrambled Eggs
Warm Corn and Flour Tortillas
Southwestern Potato Hash
Mexican Chorizo
Green Chili Chicken
Cumin Spiced Black Beans
Served with Avocado, Minced Red Onion, Diced Tomato, Limes,
Queso Fresco, Cilantro, Mango and Pineapple, Tajin Honey Dressing
Fresh Orange and Cranberry Juice
Regular and Decaf Lavazza Coffee
Black, Green, and Herbal Rishi Teas



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All Guarantees and Dietary Restrictions Due by 10AM Three Business Days Prior to First Event

Breakfast Enhancements and Stations

Cold

- Individual Greek Yogurts | 5 Each
- Yogurt Parfaits with Fresh Berries and Granola | 8 Each
- Sliced Fresh Seasonal Fruit and Berries | 9 Per Person
- Variety of Cold Cereals with Milk | 7 Each
- Display of House Gravlax, Local Bagels, Cream Cheese, Minced Onion, Tomato, Hard Boiled Eggs, Capers, Parsley | 14 Per Person

Hot

- Steel Cut Oats with Brown Sugar, Dried Fruit, and Granola | 7 Per Person
- Scrambled Cage Free Eggs | 7 Per Person
- Scrambled Egg Whites | 7 Per Person
- Local Applewood Smoked Bacon | 7 Per Person
- Pork, Turkey, or Chicken Sausage Links | 7 Per Person
- Griddled Red Potatoes | 4 Per Person
- Hashbrowns | 4 Per Person
- Corned Beef Hash | 12 Per Person

Bakery

- Local Fresh Baked Croissants, Whipped Butter, and Fruit Preserves | 42 Per Dozen
- Assorted Muffins | 42 Per Dozen
- Assorted Donuts | 42 Dozen
- Assorted Bagels with Cream Cheese | 42 Per Dozen
- Apple, Raspberry, and Cheese Danish | 42 Per Dozen
- House-Made Drop Biscuits, Whipped Honey Butter | 42 Per Dozen
- Cinnamon Rolls | 42 Per Dozen
- Toasting Breads: Wheat, Sourdough, and Rye with Whipped Butter and Preserves | 3 Per Person
- Sliced Breakfast Breads with Whipped Butter: Buttermilk Banana or Pumpkin Chocolate Chip | 60 Per Dozen
- Gluten Free Muffins or Gluten Free Bagels with Cream Cheese | 6 Each

Chef Stations

(Minimum of 20 Guests)

\$150 Per Chef/Per Hour - 1 Chef Per 50 Guests

Eggs and Omelets Made to Order | 16 Per Person

Cage Free Eggs, Egg Whites, Bacon, Sausage, Ham, Chicken, Tomatoes, Peppers, Spinach, Mushrooms, Onions, Avocado, Cheddar Cheese, Mozzarella Cheese, and Pepper Jack Cheese

Buttermilk Waffles | 17 Per Person

Local Pure Maple Syrup, Sugar Free Maple Syrup, Local Honey, Whipped Butter, Blueberries, Strawberries, Raspberries, Blackberries, Chocolate Chips, Peanut Butter Chips, and Chopped Pecans

Breakfast Action Stations (No Chef Required)

Breakfast Bowl Creation Station | 18 Per Person

Farro, Brown Rice, Quinoa, Choice of Egg, Chicken, Turkey Sausage, Edamame, Avocado, Bean Sprouts, Spinach, Onion, Scallion, Roasted Mushroom, Pickled Onion, Chickpeas, Tomatoes, Herb Lemon Oil and Vinaigrette

The Lox and Bagel Stand | 18 Per Person

Build the Best Bagel Sandwich From the Following:

Dill Cured Salmon Gravlox, Assorted Bagels, Bagel Crisps, Variety of Flavored Cream Cheeses, Minced Onion, Tomato, Boiled Eggs, Capers, Parsley

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Breaks & Beverages



Breaks Minimum of 10 Guests

All Breaks are 30 Minutes of Service

Healthy Break | 17 Per Person

Dried Fruit and Almond Milk Muesli
Açaí Berry Yogurt Parfait, Coconut, Almond Granola, Banana, Blueberry
Whole Grain Avocado Toast, Radish, Tomato, and Cilantro
Warm Buttermilk Banana Bread

Energy Boost | 16 Per Person

Vanilla, Blueberry, Lemon Smoothie
Chocolate, Dried Fruit, and Assorted Nut Trail Mix
Apples, Bananas, and Oranges
Carrot, Celery, Cauliflower, Broccoli
Hummus, Ranch-Greek Yogurt Dip

Build Your Own Executive Trail Mix | 19 Per Person

Pistachios, Almonds, Cashews, Peanuts, Sunflower Seeds, Pumpkin Seeds, Wasabi Peas, Dried Cherries, Cranberries, Apricots, Pineapple, Blueberries, Bananas, Dark Chocolate Chips, Peanut Butter Chips, White Chocolate Chips, Granola, M&M's, Toffee

Tea Time, Any Time | 17 Per Person

Lemon Blueberry Scones
Fig Jam, Lemon Curd
Macarons, Mini Eclairs
Assorted Finger Sandwiches
Earl Grey Rishi Hot Tea

Chocolate Lovers | 15 Per Person

Flourless Chocolate Cake Bites, Raspberry Jam
House-Made Hot Chocolate, Mini Marshmallows, Chocolate Shavings
Chocolate Dipped Strawberries
Chocolate Covered Almonds
Freshly Baked Chocolate Chip Cookies
Chocolate Pirouette Cookies

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Breaks Minimum of 10 Guests

All Breaks are 30 Minutes of Service

Grilled and Chilled | 20 Per Person

Classic Shrimp Cocktail
Grilled Beef Carpaccio Crostini
Ricotta and Grilled Artichoke Crostini
Deviled Eggs, Pickled Mustard, Chives
Grilled Peach and Honey Mascarpone Mini Tart

State (of a) Fairs | 16 Per Person

Mini Corndog Skewers
Fried Cheese Curds
Warm Soft Pretzels with Beer Cheese Sauce
Ketchup and Mustard
Caramel Apple Wedges
Warm Chocolate Chip Cookies and Cold Milk

A Toast | 17 Per Person

Grilled Sourdough, Grilled Flatbread with Spreads to Include
Avocado with Lemon and Herbs
White Bean Hummus
Preserved Tomato, Cilantro, Alfalfa Sprouts, Crispy
Chickpeas, Chopped Boiled Egg, Crispy Chopped Bacon,
Minced Red Onion, Piquillo Peppers and Greek Olives

Salmon and Bagel Chips | 15 Per Person

Smoked Salmon Dip
Grilled Scallion Cream Cheese, Classic Cream Cheese,
Red Onion, Everything Seasoning, Capers
Bagel Chips, House Lemon Potato Chips, Vegetable Crudite



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All Guarantees and Dietary Restrictions Due by 10AM Three Business Days Prior to First Event

Breaks & Beverages

A La Carte Break Items

START THE DAY RIGHT

- Fresh Seasonal Fruit, Melon and Berry Cup | 9 Per Person
- Assorted Individual Greek Yogurts | 5 Each
- Yogurt Parfaits with Fresh Berries and Granola | 8 Per Person
- Assortment of Fresh Bananas, Apples, and Oranges | 48 Per Dozen
- Sliced Breakfast Breads with Whipped Butter: Buttermilk Banana or Pumpkin Chocolate Chip | 60 Per Dozen
- Assorted Bagels with Cream Cheese | 42 Per Dozen
- Local Fresh Baked Croissants, Whipped Butter and Fruit Preserves | 42 Per Dozen
- Assorted Muffins | 42 Per Dozen
- Assorted Donuts | 42 Dozen

SNACKS AND TREATS FOR THE AFTERNOON

- Assorted House-Made Cookies | 48 Per Dozen
- Assorted Fruit Bars | 5 Each
- Assorted Dessert Bars | 6 Each
- Assorted Candy Bars | 5 Each
- Gourmet Mixed Nuts | 35 Pound
- Chocolate, Dried Fruit, and Assorted Nut Trail Mix | 38 Pound
- Individual Bags of Pretzels, Popcorn, or Kettle Chips | 5 Each
- Tri-Color Tortilla Chips, Cantina Style Salsa, and Guacamole | 7 Per Person
- Hummus, Pita, Celery, Carrots, and Cauliflower | 9 Per Person
- Individual Vegetable Crudit  with Ranch Dip | 6 Each

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ANYTIME’S A GOOD TIME

Assorted KIND Bars (Charge on Consumption) | 6 Each

Granola Bars (Charge on Consumption) | 5 Each

Beverages

- Regular and Decaffeinated Lavazza Coffee | 90 Per Gallon
- Coffee Shop Enhancement: Chocolate, Vanilla, Caramel, and Hazelnut Syrups, Whipped Cream, Mini Marshmallows, Pirouette Cookies | 6 Per Person
- Hot Chocolate | 90 Per Gallon
- Black, Green, and Herbal Rishi Teas | 90 Per Gallon
- Rishi Black Iced Tea | 90 Per Gallon
- Assorted Regular and Diet Soft Drinks | 5 Each
- Red Bull and Sugar Free Bull | 7 Each
- Bottled Water | 5 Each
- La Croix Sparkling Water (Assorted Flavors) | 6 Each
- Perrier Mineral Water | 6 Each
- Bottled Chilled Fruit Juices | 6 Each
- Assorted Naked Juice Smoothies | 8 Each
- Old Fashioned Lemonade | 70 Per Gallon
- Raspberry Lime Lemonade or Lavender Lemonade | 74 Per Gallon
- Infused Water (Cucumber Mint, Strawberry Orange, or Ginger Citrus) | 52 Per Gallon
- Bottled Iced Coffee Drinks | 6 Each



Lunch



Plated Lunch

All Plated Lunches Include One Salad Selection, One Dessert Selection, Fresh Artisan Rolls With Sweet Cream Butter, Lavazza Regular & Decaf Coffee And Rishi Black Iced Tea.

STARTERS (Select One)

- Minestrone, White Beans, Winter Greens, Parmesan
- Stewed Tomato Soup, Basil, Focaccia Croutons
- Miso Chicken Soup, Ginger, Bok Choi
- Smoked Ham and Lentil Soup
- Arugula Beet Salad, Crumbled Bleu Cheese, Toasted Pumpkin Seeds, Champagne Dressing
- Bradstreet Caesar Salad, Croutons, Shaved Parmesan Cheese, House Dressing
- Arcadian Greens, Shaved Apples, Toasted Almonds, Dried Cranberries, Honey-Balsamic Dressing
- Shaved Brussels Sprouts Salad, Dates, Smoked Bacon, Sweet Onion Vinaigrette

DESSERT (Select One)

- Blood Orange Panna Cotta, Dried Orange Chip
- Flourless Chocolate Cake, Raspberry Jam
- Parfait, Lemon Curd, Shortbread, Blueberry
- Banana Pudding, Vanilla Wafer, Blackberry Cardamom Jam
- Carrot Cake, Salted Caramel Drizzle

ENTREES (Select Up to Two, Highest Priced Entrée Prevails)

Vegetarian

- **Charred Cauliflower Fleurettes**- Marinated White Beans, Kale, Brussel Sprouts, Chickpeas, Lemon Oil, Shaved Parmesan Cheese | 37 Per Person
- **Potato Gnocchi**- Eggplant Caponata, Roasted Piquillo Peppers, Basil, Parmesan | 37 Per Person

Bird

- **Cardamon Slow Roasted All-Natural Chicken**- Chive Whipped Potatoes, Asparagus, Candied Beet, Herb Chicken Broth | 38 Per Person
- **Grilled Chicken Grain Bowl**- Herbed Natural Chicken, Wild Rice, Chickpeas, Roasted Acorn Squash, Kale, Maple Mustard Vinaigrette | \$38 Per Person
- **Pesto Chicken**- Natural Chicken Breast, Sun-Dried Tomato Orzo, Artichoke, Shaved Brussels Sprouts | \$38 Per Person
- **Parmesan Crusted Chicken Picatta**- Sauté of Artichokes & French Green Beans, Lemon Confit, Baby Red Potatoes | \$39 Per Person

Sea

- **Pan Roasted Salmon Filet**- Caramelized Japanese Kabocha Squash, Miso Blood Orange Butter, Rainbow Chard | \$42 Per Person

Meat

- **Grass Fed Steak Salad**- Arcadian Mixed Greens, Pickled Shallots, Toasted Almonds, Dried Cherries, Smoked Cheddar, Champagne Vinegar Dressing | 40 Per Person
- **Grilled Flat Iron Steak**- Root Vegetable Pave, Roasted Brussels Sprouts, Roquefort Cream Sauce | \$40 Per Person

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To Go Box Lunches

35 Per Person

Includes Choice of Three (total) Sandwiches or Entrée Salads. Each Boxed Lunch Includes Two Sides, and One Dessert. Sides and Dessert Choices Must be Consistent with All Lunches

Entrée Sandwich Options

- Egg Salad Sandwich, Dill Mayo, Whole Grain Mustard, Bibb Lettuce, White Bread
- Piquillo Pepper Hummus, Cucumbers, Pickled Onion, Feta, Arugula, Ciabatta Bread
- House Smoked Turkey and Brie Sandwich, Marinated, Shaved Apple and Fennel, Champagne Vinaigrette, Baguette
- Roast Beef and Swiss Sandwich, Horseradish Crème Fraiche, Pickled Cucumber, Rye
- Italian Hoagie, Capicola, Salami, Provolone, Pepperoncini, Romaine, Italian Vinaigrette
- Grilled Chicken Salad Sandwich, Avocado, Crispy Bacon, Tomato, Sourdough Bun
- Kale Salad Wrap, Chickpeas, Red Onion, Garlic Crouton, Garlic and Parmesan Vinaigrette
- Harissa Chicken Tabouleh Wrap, Lemon Herb Vinaigrette, Whole Wheat Tortilla
- Veggie and Hummus on Ciabatta, Piquillo Pepper Hummus, Cucumbers, Pickled Onion, Feta, Arugula

**Gluten Free Bread Available Upon Request*

Entrée Salad Options

- Arugula Beet Salad, Marinated Chickpeas & Quinoa, Crumbled Bleu Cheese, Toasted Pumpkin Seeds, Champagne Dressing
- House Caesar Salad, Sliced Grilled Chicken Breast, Croutons, Shaved Parmesan, House Caesar Dressing
- Arcadian Greens, Shaved Apples, Dried Cranberries, Toasted Almonds, Honey-Balsamic Dressing
- Classic Chopped Salad, Romaine Lettuce, Cherry Tomatoes, Sweet Corn, Avocado, Chopped Bacon, Sliced Hard Boiled Egg, Buttermilk Ranch Dressing

Sides (Select Two)

- Individual Bags of Kettle Chips
- Local Apple
- Mixed Greens Side Salad, Balsamic Dressing
- Chocolate, Fruit, and Nut Trail Mix

Dessert (Select One)

- Chocolate Chip Cookie
- Brownie
- Fruit Bar
- KIND Bar

Beverage Additions

- Assorted Regular and Diet Soft Drinks | 5 Each
- Bottled Water | 5 Each

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Design Your Own Deli Buffet Minimum of 20 Guests

38 Per Person

All Buffets are 90 Minutes of Service

Choose Any (5) Items to Create Your Buffet

Soups

- Bison Chili
- Chicken Wild Rice
- Tuscan Vegetable and Farro
- Tomato Soup
- Lobster Bisque, Marinated Shrimp

Salads

- Italian Chopped
Romaine, Pepperoncini, Garbanzo Beans, Fresh Mozzarella Cheese, House Made Italian Dressing
- House Caesar
Romaine, Shaved Parmesan Cheese, White Anchovy, Garlic, Focaccia Croutons
- Sesame Ginger
Napa Cabbage, Shredded Carrot, Red Onion, Mint, Chopped Cashews, Sesame Vinaigrette
- Kale and Radicchio
Citrus Supremes, Red Onion, Blue Cheese Candied Pistachio
- Baby Red Potato
Celery, Red Onion, Boiled Egg, Dill Yogurt
- Gemelli Pasta
Preserved Tomato, Sliced Basil, Shaved Parmesan, Lemon Oil and Garlic

Pre-Made Sandwiches

- Egg Salad Sandwich, Dill Mayo, Whole Grain Mustard, Bibb Lettuce, White Bread
- Piquillo Pepper Hummus, Cucumbers, Pickled Onion, Feta, Arugula, Ciabatta Bread
- House Smoked Turkey & Brie Sandwich, Marinated, Shaved Apple and Fennel, Champagne Vinaigrette, Baguette
- Roast Beef and Swiss Sandwich, Horseradish Crème Fraiche, Pickled Cucumber, Rye
- Italian Hoagie, Capicola, Salami, Provolone, Pepperoncini, Romaine, Italian Vinaigrette
- Grilled Chicken Salad Sandwich, Avocado, Crispy Bacon, Tomato, Sourdough Bun
- Kale Salad Wrap, Chickpeas, Red Onion, Garlic Crouton, Garlic and Parmesan Vinaigrette
- Harissa Chicken Tabouleh Wrap, Lemon Herb Vinaigrette, Whole Wheat Tortilla

All Buffets Served With:

- Fresh Artisan Rolls and Butter
- House Made Potato Chips
- Freshly Baked Selection of Brownies and Cookies

Lavazza Regular and Decaffeinated Coffee
Black, Green, and Herbal Rishi Teas, Rishi Black Iced Tea

Re-Plating Fee:

Desserts Retained From Lunch May Be Served
During PM Coffee Break | 5 Per Person



Beverage Additions Available, Please Ask to Add to Your Lunch -
Assorted Regular and Diet Soft Drinks | 5 Each
Bottled Water | 5 Each
Fruit and Herb Infused Water | 52 Gallon

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Build Your Own InterContinental Delicatessen Lunch Buffet Minimum of 20 Guests

47 Per Person

All Buffets are 90 Minutes of Service

Soups (Choose 1)

- Bison Chili
- Parsnip Puree
- Root Vegetable
- Stewed Tomato Basil, Focaccia Croutons

Salads (Choose 2)

- Italian Chopped
Romaine, Pepperoncini, Garbanzo Beans, Fresh Mozzarella Cheese, Italian Dressing
- Greek Vegetable
Mesclun Greens, Olives, Hard Boiled Eggs, Marinated, Tomatoes, Feta Cheese, Red Wine Vinaigrette
- House Caesar
Romaine, Shaved Parmesan Cheese, Focaccia Croutons, Bradstreet Caesar Dressing
- Chilled German Potato
Baby Gold Potatoes, Caraway Seed, Applewood Bacon, Cider Vinaigrette
- Gemelli Pasta
Preserved Tomatoes, Sliced Basil, Shaved Parmesan Cheese, Lemon Oil and Garlic

Breads: Multigrain, Ciabatta, Spinach Wraps, Focaccia, Brioche Buns, French Bread

Protein (Choose 3)

- House Roasted Sirloin of Beef
- Carved Maple Smoked Turkey Breast
- Cut off the Bone Ham
- Prosciutto
- Herb Chicken Salad
- Classic Tuna Salad
- Capicola

Cheese (Choose 3)

- Cheddar
- Gruyère
- Smoked Gouda
- Provolone
- Pepper Jack
- Havarti
- Smoked Cheddar
- American

Accompaniments: Green Leaf Lettuce, Tomato, Onion, Pickles, Arugula, Spinach, Grilled Vegetable Platter, Pepperoncini, Mayonnaise, Dijon Mustard, Horseradish Sauce, Tomato Tapenade

Desserts (Choose 2)

Assorted Cookies
Brownies and Blondies
Macaroons
Caramel Apple Streusel
Seven Layer Bars
Assorted Fruit Bars

Lavazza Regular and Decaf Coffee
Black, Green, and Herbal Rishi Teas, Rishi Black Iced Tea

Re-Plating Fee: Desserts Retained From Lunch May Be Served During PM Coffee Break | 5 Per Person

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Classic Lunch Buffets Minimum of 20 Guests

All Buffets are 90 Minutes of Service

The All American | 53 Per Person

White Chicken Chili
Jalapeno Cornbread With Warm Honey Butter
Creamy Cole Slaw
Green Bean Salad
Dry Rubbed Cauliflower Steaks
Smoked Chicken Thighs, BBQ Pulled Pork, Grilled Flank Steak
Smoked Cheddar Mac and Cheese
Sweet and Hot Baked Beans
Warm Rolls
Banana Cream Pie

Far East | 44 Per Person

Japanese Miso Soup, Bok Choy, Scallions
Sesame Cucumber Salad
Napa Cabbage Slaw, Oyster Mushrooms, Honey-Lime Dressing
Spicy Korean Chicken Stir Fry
Beef Bulgogi
Kimchi, Minced Ginger, Cilantro Leaves
Jasmine Rice
Broccoli, Carrots, Onions, Water Chestnuts
Coconut Mango Rice Pudding

*All Buffets Offered With Lavazza Regular and Decaf Coffee
Black, Green, and Herbal Rishi Teas Rishi Black Iced Tea*

North Shore | 54 Per Person

Squash and Honeycrisp Apple Soup
Arugula Beet Salad, Crumbled Blue Cheese,
Toasted Pumpkin Seeds, Lemon Herb Dressing
Pickled Vegetable Salad
Braised Beef Pot Roast, Honey Glazed Root Vegetables
Char Grilled Atlantic Salmon, Caramelized Brussel Sprouts
Butternut Squash Ravioli, Brown Butter, Pine Nuts, Sage
Mashed Yukon Gold Potatoes, Chives
Apple Cranberry Cobbler, Salted Caramel Sauce

Re-Plating Fee: Desserts Retained From Lunch May Be
Served During PM Coffee Break | 5 Per Person

Whether dining out or preparing food at home, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. A 22% taxable service charge and 7.525% food tax and 10.025% liquor tax will be applied to the quoted charges. Menu prices, service charge and taxes subject to change.

All Guarantees and Dietary Restrictions Due by 10AM Three Business Days Prior to First Event

Classic Lunch Buffets Minimum of 20 Guests

All Buffets are 90 Minutes of Service

The Positano | 53 Per Person

Tuscan Vegetable and Farro Soup

Herbed Focaccia Bread With Whipped Butter

Antipasti, Artichoke, Olives, Marinated Mozzarella, Tomatoes,

Pepperoncini, Cannellini Beans

Panzanella Salad, Focaccia Croutons, Dried Tomato, Cucumber,

Fennel, Preserved Tomato Vinaigrette

Potato Gnocchi, Eggplant Caponata, Basil, Parmesan

Porchetta, Roasted Pork Shoulder, Fennel and Apple, Roasting Jus

Braised Bell & Evans Bone-In Chicken Thighs, Arrabiatta Tomato Sauce

Roasted Monkfish, Garlic Braised Escarole

Balsamic Brussels Sprouts

Roasted Garlic Fingerlings

Vanilla and Honey Panna Cotta, Blackberry Agrodolce, Pistachio

Praline

Grande Prairie | 44 Per Person

Creamy Wild Rice Soup

Artisan Rolls and Butter

Warm Smashed Potato Salad, Buttermilk Dressing, Green Onions

Roasted Broccoli Salad, Almonds, Raisins, Romesco

Pan Seared Salmon, Parsley Buttered Potatoes

Meatloaf and Mushroom Gravy

Boneless Breast and Chicken Thighs, Honey Glazed Carrots

Whipped Parsnips

Baked Green Beans, Crispy Onions

Assorted Brownies and Dessert Bars

**All Buffets Offered With Lavazza Regular and Decaf Coffee
Black, Green, and Herbal Rishi Teas Rishi Black Iced Tea**

La Cantina | 47 Per Person

Chicken Tortilla Soup

Quinoa Salad, Black Beans, Corn, Jicama, Peppers, Scallions,
Avocado Dressing

Flour Tortillas, Burrito Bowl, or Romaine Lettuce

Carne Asada, Chipotle Grilled Chicken Thigh, Pork Carnitas

Cilantro Lime Rice, Sofrito, Cauliflower Rice

Mixed Peppers, Onions, Cumin Black Beans, Roasted Corn,

Minced Onion, Cilantro Leaves, Lime Wedges, Mango,

Cheddar-Jack Cheese, Pico, Chimichurri, Avocado-Lime Puree,

Sour Cream, Spicy Tomatillo

Churros, Warm Chocolate Sauce, Honey

Re-Plating Fee: Desserts Retained From Lunch May Be
Served During PM Coffee Break | 5 Per Person

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All Guarantees and Dietary Restrictions Due by 10AM Three Business Days Prior to First Event

The background of the slide features several chocolate-covered, cone-shaped pastries, possibly profiteroles or similar confections, arranged on a dark blue, textured surface. The pastries are glossy and have a small white decorative element at their apex. The text 'Reception & Dinner' is centered over the image in a white, sans-serif font.

Reception & Dinner

Hors d'oeuvres

Minimum of 20 Pieces Per Item

Cold

- Chive Drop Biscuits, Pickled Hot Pepper Jelly | 6 Each
- Vegetable Crudit  Shooters | 6 Each
- Preserved Tomatoes, Whipped Chevre, Mini Tart Shell, Baby Basil | 8 Each
- Avocado "Toast" Crostini, Shaved Radish, Tomato, Baby Cilantro | 6 Each
- Fennel Dusted Goat Cheese and Peperonata Crouton | 6 Each
- Asian Chicken Salad, Cilantro-Soy Pesto, Endive Leave, Crushed Cashew | 6 Each
- Herb Chicken Salad, Pickled Red Onion, Puff Pastry "Spoon" | 6 Each
- Prosciutto Wrapped Honeydew Skewer, Sweet and Spicy Cream Cheese Whip | 6 Each
- Smoked Beef Tenderloin Crostini, Horseradish-Chive Cr me Fraiche, Crispy Shallots | 8 Each
- Classic Deviled Egg, Dijon, Horseradish, Chive, Bacon Sliver | 6 Each
- Coconut Shrimp Ceviche Shooter, Mango, Red Chili, Lime, Wasabi | 8 Each
- Tuna Tartare, Black Sesame Coronet, Pickled Ginger, Micro Wasabi | 8 Each

Hot

- Impossible Meatball Skewer, Bourbon BBQ Glaze | 6 Each
- Vegetable Spring Roll Bites, Sweet Chili Dipping Sauce | 6 Each
- Polenta Cake, Braised Chicken "Coq Au Vin" | 6 Each
- Buffalo Chicken Satay, Baked Amablu, Ranch Drizzle, Micro Celery | 6 Each
- Char Grilled Lamb Chop "Lolli-pop", Garlic & Rosemary | 8 Each
- Sticky Pork Belly Skewer, Cucumber, Chili, Plum Sauce | 6 Each
- Prosciutto Wrapped Jalapeno, Sweet Herb & Date Cream Cheese | 6 Each
- Ecuadorian Adobo Steak Skewer, Cilantro Peanut Sauce | 8 Each
- Chimichurri Steak Taco, Pickled Onion, Avocado, Baby Cilantro | 6 Each
- Korean BBQ Beef Short Rib Bao Bun | 6 Each
- Coconut Shrimp Skewer, Jalapeno-Mango Sauce | 8 Each
- Lobster & Truffle Risotto Arancini | 8 Each



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Cold Reception Stations

Each Display Serves 25 People

Stations are 90 Minutes of Service

Each Station Must Be Ordered For Full Guest Count

Build Your Own Salad | 450 Per Display

Greens: Romaine, Mesclun Mix, Spinach, Arugula

Vegetables: Heirloom Tomatoes, Cucumbers, Onions, Artichokes, Olives, Roasted Peppers, Broccoli, Carrots, Roasted Mushrooms, Beets, Eggplant, Radish, Red Potatoes, Marinated Chickpeas, Hard Boiled Eggs

Toppings: Almonds, Pumpkin Seeds, Dried Fruit, Amablu Cheese, Parmesan Cheese, Croutons

Dressings: Balsamic, Ranch, Lemon Herb, House Italian, Caesar

Hearty Vegetable Display | 300 Per Display

Grilled Asparagus, Long Stem Artichokes

Pickled Red and Yellow Beets, Mixed Olives, Preserved Tomatoes

Roasted Acorn Squash Dip, Creamy Spinach Dip

Flat Bread Crackers, Crusty French Bread, Lavosh

OPTIONAL ADDITIONS:

- Herb Grilled Chicken | 150 Per Display
- Smoked Salmon | 200 Per Display
- Charbroiled Steak | 250 Per Display
- Garlic Shrimp | 300 Per Display

House-Made Chips and Dips | 450 Per Display

Kettle Chips, Tortilla Chips, Pita Chips

Classic French Onion Dip, Roasted Garlic Hummus,

Cilantro-Lime Guacamole, Buffalo Chicken Dip,

Spinach-Artichoke Dip, Smoked Gouda Fondue

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Cold Reception Stations

Each Display Serves 25 People

Stations are 90 Minutes of Service

Each Station Must Be Ordered For Full Guest Count

Charcuterie and Cheese Display | 700 Per Display

House Smoked Salmon, Prosciutto di Parma, Dried Chorizo,
Chef's Handmade Kielbasa
Faribault Amablu, Stickney Hill Goat, Wisconsin Smoked Cheddar Cheese,
Ellsworth Fresh Cheese Curds
Lavosh, Flat Bread Crisps, Gluten Free Crackers, Smoked Almonds, Raw Honey,
Fig Preserve, Grapes, Cornichons

Artisan Cheese Display | 450 Per Display

Local and Imported Cheese Selection: Faribault Amablu, Stickney Hill Goat,
Wisconsin Smoked Cheddar, Spanish Manchego, French Raclette
Display Accompaniments Include Lavosh, Flat Bread Crisps, Gluten Free
Crackers, Smoked Almonds, Ames Farm Honey, Fig Preserve, Grapes and
Cornichons

Fresh Fruit, Berries and Melon Display | 350 Per Display

An in-Season Selection of Fruits, Berries and Melons:
Mango, Papaya, Citrus, Blackberries, Blueberries, Strawberries,
Red and Green Grapes, Cherries, Plums, Canary Melons
Served with Vanilla Yogurt, Whipped Cream and Chocolate Sauce

Miniature Sweets Display | 550 Display

Assorted Petit Fours and Macaroons
Chocolate Pot de Crème, Vanilla Crème Brûlée
Mixed Berries, Grapes, Strawberries, Lemon Vanilla Yogurt Dip
Assorted Cookies

Decadent Sweets Display | 675 Display

Cheesecake Lollipops
Assorted Chocolate Truffles
Chocolate, Caramel, and Fruit Verrines
Preserved Figs, Grapes, Chocolate Dipped Strawberries
Salted Caramel Crème Brûlée , Flourless Chocolate Cake

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Raw Bar Stations

Each Station Serves 25 People

Stations are 90 Minutes of Service

Each Station Must Be Ordered For Full Guest Count

East and West Coast Oysters | 800 Per Display

Selection of the East and West Coast's Freshest Oysters
Served with Mignonette, Cocktail, Horseradish, Lemon

Shrimp Cocktail and Stone Crab | 750 Per Display

Old Bay Poached Shrimp, Classic Cocktail Sauce
Cracked Jonah Crab Claws, Louis Sauce, Lemon, Lime

Pescadores | 700 Per Display

Ceviche Mixta, Shrimp, Mahi, and Calamari
Lime, Tajin, Cilantro, Chili
Yellowfin Tuna Aguachile, Sliced Tuna,
Scallion, Jalapeno, Lime
Plantain Chips, Fresh Fried Tortillas

Sashimi Bar | 800 Per Display

Tuna, Salmon and Hamachi Sashimi, Wasabi, Pickled Ginger, Soy Sauce
Hiramasu Tataki, Scallion, Pickled Pepper
Wakame Salad, Cucumber Tsunamono, Toasted Nori

Ultimate Raw Bar | 2500 Per Display *(Includes Ice Sculpture)*

The Freshest Selection of Seafood, Flown Into Minnesota From Around The World
(Attendant Required, 1 Per 50 Guests @ \$150 Per Attendant)

Seasonal Oyster Selection Served On The Half Shell

Cocktail, Mignonette, Horseradish, Lemon

Yellowfin Tuna Tartare, Fresno Kewpie, Ginger, Sesame, Scallion

Classic Shrimp Cocktail, Lemon, Lime

Stone Crab Claws, Sauce Louis

Tuna and Salmon Sashimi, Wasabi, Pickled Ginger, Soy Sauce

Mahi-Mahi Ceviche, Lime Juice, Jalapeno, Avocado, Pickled Onion, Cilantro

Caviar Display, Toast Rounds, Garnish Tray

Customized Ice Display *(See Your Event Manager For Customization Options)*

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Hot Reception Stations

Each Display Serves 25 People

Stations are 90 Minutes of Service

Each Station Must Be Ordered For Full Guest Count

Classic Barbeque | 725 Per Display

Baby Back Ribs, Smoked Chicken Drumsticks and Wings,
Dry Rubbed Brisket
Sweet Rolls, Dill and Spicy Pickles, Giardiniera, Pickled Onions
Backyard Coleslaw, Baked Beans
Sweet KC, Spicy Texas, and Tangy Memphis BBQ Sauces

Build Your Ultimate Mac and Cheese | 625 Per Display

Elbow Noodles, Shell Noodles
Classic Cheddar Sauce, White Cheddar Jalapeno Sauce
Chicken, Bacon, Scallions, Tomatoes, Roasted Mushrooms, Peas,
Toasted Breadcrumbs, Parmesan Cheese, Cheddar Jack Cheese,
Truffle Oil

Street Tacos and More | 625 Per Display

An Amazing Spread of Flavorful Ingredients to Make Your Own
Nachos or Street Tacos
Freshly Fried Tri-Color Corn Tortilla Chips
Handheld Flour or Corn Tortilla Shells
Spicy Adobo Chicken, Sliced Carne Asada, Griddled Chorizo
Nacho Cheese Sauce, Salsa, Pico De Gallo, Spicy Salsa Verde,
Guacamole, Sour Cream, Diced Tomatoes, Pickled Red Onions,
Fajita Peppers, Minced Jalapeno, Cumin Black Beans, Limes,
Cilantro, Black Olives, Minced White Onion, Pickled Fresno Chilis

Asian Take Out | 825 Per Display

Steamed Jasmine Rice, Vegetable Fried Rice
Udon Noodles
General Tsao's Chicken, Beef and Broccoli
Shrimp Stir Fry
Mixed Vegetables, Edamame, Bean Sprouts
Vegetable Pot Stickers, Fortune Cookies
Soy Sauce, Sweet Chili Sauce, Siracha

Artisan Flatbreads | 550 Per Display

Wood Fired Crust, Rustic Tomato Sauce, Garlic-Oregano
Butter

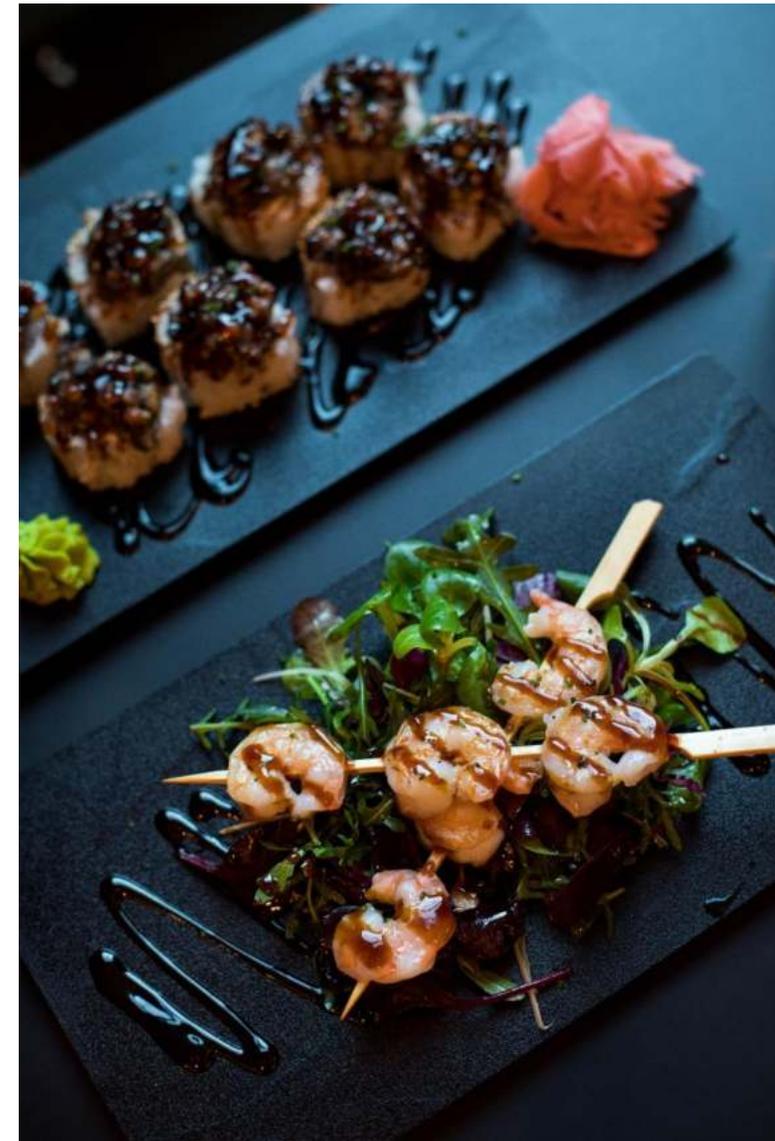
- Italian Pepperoni and Four Cheese
- Sweet and Spicy Sausage, Pepperoncini
- Roasted Mushroom and Onion
- Four Cheese and Rustic Tomato,
Parmesan Cheese, Crushed Red Pepper Flakes,
Italian Herbs

Build Your Own S'mores Bowl | 450 Per Display

Lightly Torched Marshmallows With an Array of
Condiments and Toppings to Create the Gourmet
S'mores of Your Dreams!

Toppings Include:

Whole or Crumbled Graham Crackers, Chocolate Chip
Cookies, Hot Chocolate Sauce, Salted Caramel Sauce,
Candied Bacon, Roasted Berries, Toasted Coconut,
Pretzel Pieces, Andie's Mint Pieces, Sliced Banana, Peanut
Butter Chips



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Action & Carving Stations

Stations are 90 Minutes of Service

Each Station Must Be Ordered For Full Guest Count

Chef Attendant Required, \$150 Per Chef/Per Hour - 1 Chef Per 50 Guests Per Station

Pasta Station | 28 Per Person

Farfalle, Rainbow Tortellini, Gluten Free Penne
Rustic Tomato Sauce, Alfredo, Pesto, Roasted Garlic Oil
Preserved Tomatoes, Roasted Red Peppers, Caramelized Onions, Spinach, Olives, Broccoli
Italian Sausage, Grilled Chicken, Shrimp
Parmesan Cheese, Crushed Red Pepper, Garlic Breadsticks

Stir Fry Station | 25 Per Person

Vegetable Fried Rice, Sesame Udon Noodles
Crispy Chicken, Shrimp, Tempeh,
Pea Pods, Water Chestnuts, Bean Sprouts, Bok Choy, Mushrooms, Broccoli, Peppers
Sesame Ginger Soy Sauce, Sweet Chili Sauce, Siracha
Fortune Cookies

Chicken Wing Bar | 20 Per Person

Dry Rubbed Classic Wings and Grilled Skewers
Choice of Sauce Tossed to Order:
Classic Buffalo, Honey BBQ, Spicy Chipotle, Soy Sweet Chili, Jamaican Jerk
Celery, Carrots, Ranch, Blue Cheese, Wet Naps

Vietnamese Pho Station | 19 Per Person

Marinated Beef, Poached Chicken
Bean Sprouts, Thai Basil, Cilantro, Thai Chili, Ginger, Bell Pepper, Avocado,
Lime Wedges, Beef Broth, Vegetable Broth, Hoisin Sauce, Siracha

Carving Stations

- **Whole Grilled Side of Salmon** (serves 20) | 550 Each
Cucumber-Tomato Salad, Boiled Herb Potatoes, Grilled Lemons
Lemon Caper Aioli, Pita Crisps
- **Sugar Maple Smoked Turkey Breast** (Serves 20) | 250 Each
Apple-Orange-Cranberry Chutney, Arugula and Shaved Fennel Salad
Whole Wheat Silver Dollar Rolls, Maple Butter
- **Slow Roasted Pork Shoulder** (Serves 25) | 340 Each
Pickled Onions and Jalapenos, Oaxaca Cheese, Cilantro, Chimichurri Sauce
Chipotle Adobo Puree, Soft Flour and White Corn Tortillas
- **Smoked Beef Brisket** (serves 25) | 575 Each
Sweet BBQ, Vinegar BBQ, Spicy BBQ, Spicy Mustard
Pickles, Grilled Onions, Charred Jalapenos, Giardiniera
Texas Toast, Hawaiian Rolls
- **Whole Top Sirloin of Beef** (serves 25) | 450 Each
Garlic Rosemary Marinade, Grilled Asparagus and Artichoke Salad
Silver Dollar Buns, Caramelized Onions, Horseradish Crème Fraiche
- **Whole Beef Tenderloin** (serves 25) | 750 Each
Roasted Wild Mushrooms and Pearl Onions, Bearnaise Sauce
French Petit Pan Rolls, Whipped Butter, Burgundy Au Jus

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Dessert Stations

Each Display Serves 25 People

Stations are 90 Minutes of Service

Each Station Must Be Ordered For Full Guest Count

Miniature Sweets Display | 550 Display

Assorted Petit Fours and Macaroons

Chocolate Pot de Crème, Vanilla Crème Brulée

Mixed Berries, Grapes, Strawberries, Lemon Vanilla Yogurt Dip

Assorted Cookies

Decadent Sweets Display | 675 Display

Cheesecake Lollipops

Assorted Chocolate Truffles

Chocolate, Caramel, and Fruit Verrines

Preserved Figs, Grapes, Chocolate Dipped Strawberries

Salted Caramel Crème Brulée , Flourless Chocolate Cake

Build Your Own S'mores Display | 450 Display

Lightly Torched Marshmallows

Whole and Crumbled Graham Crackers, Chocolate Chip Cookies, Hot Chocolate

Sauce, Salted Caramel Sauce, Candied Bacon, Roasted Berries, Toasted Coconut ,

Pretzel Pieces, Andie's Mint Pieces, Sliced Bananas, Peanut Butter Chips

Belgian Waffle Action Station | 13 Per Person*

Sweet Waffles Grilled to Order

Whipped Cream, Chocolate Sauce, Honey Syrup, Whipped Butter, Maple Syrup,

Roasted Strawberries, Preserved Blueberries, Chocolate Chips, Candied Bacon,

Powdered Sugar

***Chef Attendant Required, \$150 Per Chef/Per Hour - 1 Chef Per 50 Guests Per Station**



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Plated Dinner

All Dinner Entrees Include One Salad and One Dessert, Fresh Artisan Rolls with Sweet Cream Butter, Lavazza Regular & Decaf Coffee, Hot Herbal Rishi Tea

STARTER (Select One)

- Lobster Bisque, Marinated Shrimp, Chive Oil
- Wild Mushroom and Truffle Cream Soup, Crispy Shallots
- Potato Chowder, Leeks, Prosciutto Bits

- Frisée, Arugula, Chevre Crostini, Bacon Lardons, Pickled Onions, Champagne Dressing
- Arcadian Mixed Greens, Amablu Cheese, Tart Apples, Dried Cherries, Honey-Balsamic Dressing
- House Caesar, White Anchovy, Shaved Parmesan Reggiano, Garlic Croutons, House Dressing
- Spinach and Basil Leaves, Sliced Egg, Preserved Tomato, Green Goddess Dressing

DESSERT (Select One)

- Chocolate Torte, Hazelnut Butter, Passionfruit
- Banana Mocha Tart, Torched Meringue, Chocolate Espresso Beans
- Brown Butter Almond Cake, Moscato Poached Pear, Whipped Crème Fraiche
- Chocolate Pot De Crème, Drunken Cherries, Citrus Whipped Cream
- Dried Apricot Donut Bread Pudding, Caramel Cream, Candied Hazelnuts
- Flourless Chocolate Cake, Raspberry Jam
- Blood Orange Panna Cotta, Dried Orange Chip
- Parfait, Lemon Curd, Shortbread, Blueberry
- Banana Pudding, Vanilla Wafer, Blackberry Cardamom Jam
- Carrot Cake, Salted Caramel Drizzle

ENTREES (Select Up to Two, Highest Priced Entrée Prevails)

Vegetarian

- **Orecchiette | 46 per person**
Pesto Cream, Broccolini, Oyster Mushrooms, Dried Tomato, Parmesan, Garlic Pangrattato
- **Parmesan Polenta | 46 Per Person**
Roasted Vegetable Ragu, Parmesan, Basil

Bird

- **Bell and Evans Chicken Breast Roulade | 54 Per Person**
Black Garlic and Chive Stuffed Breast, French Lentils, Asparagus, Chicken Jus
- **Grilled Half Poussin Chicken | 55 Per Person**
Fingerling Potatoes, Romesco, Chive and Buttermilk Vinaigrette
- **Rosemary Braised Chicken | 54 Per Person**
Natural Leg and Thigh Confit, Squash and White Bean Ragu, Salsa Verde
- **Pan Seared Duck Breast | 66 Per Person**
Wild Rice, Roasted Squash, Creamed Spinach, Pomegranate

Sea

- **Pan Seared Salmon | 57 Per Person**
Polenta, Mushroom Conserva, Savoy Cabbage
- **Market Fish en Papillote | 69 Per Person**
Chef's Daily Market Choice, Steamed "Papillote" Style, Served with Carrot and Ginger Puree, Braised Escarole

Meat

- **Bordeaux Braised Short Rib | 56 Per Person**
Horseradish & Chive Whipped Potatoes, Caramelized Brussel Sprouts, Roasted Baby Carrots
Beef Jus
- **Manhattan Cut Steak Au Poivre | 76 Per Person**
Celery Root Puree, Leeks, Truffle and Chive Pommes Pailles, Sauce au Poivre

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Plated Duet Dinner

*All Dinner Entrees Include One Salad and One Dessert, Fresh Artisan Rolls with Sweet Cream Butter,
Lavazza Regular & Decaf Coffee, Hot Herbal Rishi Tea*

STARTER (Select One)

- Lobster Bisque, Marinated Shrimp, Chive Oil
- Wild Mushroom and Truffle Cream Soup, Crispy Shallots
- Potato Chowder, Leeks, Prosciutto Bits

- Frisée, Arugula, Brie Crostini, Bacon Lardons, Pickled Onions, Cider Dressing
- Arcadian Mixed Greens, Amablu Cheese, Tart Apples, Dried Cherries, Honey-Balsamic Dressing
- House Caesar, White Anchovy, Shaved Parmesan Reggiano, Garlic Croutons, House Dressing
- Spinach and Basil Leaves, Sliced Egg, Preserved Tomato, Green Goddess Dressing

DESSERT (Select One)

- Chocolate Torte, Hazelnut Butter, Passionfruit
- Banana Mocha Tart, Torched Meringue, Chocolate Espresso Beans
- Brown Butter Almond Cake, Moscato Poached Pear, Whipped Crème Fraiche
- Chocolate Pot De Crème, Drunken Cherries, Citrus Whipped Cream
- Dried Apricot Donut Bread Pudding, Caramel Cream, Candied Hazelnuts
- Flourless Chocolate Cake, Raspberry Jam
- Blood Orange Panna Cotta, Dried Orange Chip
- Parfait, Lemon Curd, Shortbread, Blueberry
- Banana Pudding, Vanilla Wafer, Blackberry Cardamom Jam
- Carrot Cake, Salted Caramel Drizzle

ENTREE (Select One)

- **Braised Beef Short Rib and Chicken Roulade | 57 Per Person**
Black Garlic and Chive Stuffed Chicken Breast, Red Wine Reduction Sauce, Roasted Garlic Mashed Potatoes, Broccolini
- **Lemon Fennel Salmon and Roasted Chicken | 52 Per Person**
Roasted Garlic Fingerlings, Romesco, Chive and Buttermilk Vinaigrette
- **Petite Grilled Beef Tenderloin, Duo of Jumbo Shrimp | 70 Per Person**
Whipped Parsnip Potatoes, Charred Broccolini, Pearl Onions, Traditional Demi Glace
- **Manhattan Steak au Poivre and Lobster Tail | 89 Per Person**
Aligot Mashed Potatoes, Grilled Asparagus

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Dinner Buffets

Minimum of 25 People

All Buffets are 90 Minutes of Service

*All Buffets Offered With Lavazza Regular and Decaf Coffee
Black, Green, and Herbal Rishi Teas*

French Brasserie | 69 Per Person

Demi Baguette Rolls, Whipped Butter
Frisée and Arugula Salad, Roasted Walnuts, Amablu Cheese, Dried Cherries,
Honey-Dijon Vinaigrette
Baby Green Beans and Potatoes, Olives, Preserved Tomatoes, White Wine Dressing
Char-Grilled Sirloin Steaks, Mushroom Red Wine Demi Glace
Coq au Vin, Pearl Onions
Shallot and Gruyère Quiche, Chives
Braised Escarole With Smoked Bacon
Roasted Garlic Celery Root Puree
Provençal Vegetable Gratin
Vanilla Bean Crème Profiterole, Assorted Macarons

The Heartland | 74 Per Person

White and Wheat Dinner Rolls, Whipped, Salted Butter
Chopped Salad, Romaine, Bleu Cheese, Tomato, Asparagus, Cucumber, Lemon Vinaigrette
Honeycrisp Apple and Walnut Salad, Celery, Fennel, Bib Lettuce,
Herbed Buttermilk Dressing
Roasted Vegetable Lasagna, Peppers, Sweet Onion, Mushroom, Basil Cream Sauce, Fontina
Seared Lake Trout, Roasted Turnip, Preserved Lemon
Cider Brined Smoked Turkey Breast, Mashed Sweet Potato,
Mushroom and Sage Gravy
Grilled Manhattan Steak, House Steak Sauce, Horseradish Whipped Potato
Apple Streusel Cheesecake

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Dinner Buffets

Minimum of 25 People

All Buffets are 90 Minutes of Service

Southern Barbeque | 60 Per Person

Skillet Corn Bread, Whipped Honey Butter

Cilantro Tabasco Coleslaw

Chopped Green Salad, Red Onion, Tomato, Cucumber, Bell Peppers, House Italian Dressing

Dry Rubbed and Smoked Beef Brisket

Honey BBQ Glazed Chicken

Spicy Sausage Links

Brown Sugar Baked Beans

Creamed Sweet Corn

Bacon and Onion Braised Green Beans

Pickled Vegetable Display

Blackberry Cobbler, Buttermilk Ice Cream

Tuscan Table | 59 Per Person

Garlic Butter Breadsticks

BradStreet Caesar Salad, Croutons, Shaved Parmesan, House Dressing

Mediterranean Mixed Greens, Pepperoncini, Olives, Tomatoes, Artichoke, Red Wine Vinaigrette

Carved Porchetta, Rosemary, Onions, Fennel

Old Country Meatballs, Tomato Gravy

Smoked Gouda Agnolotti, Pesto, Pine Nuts

Orecchiette, Kale, Tomatoes, Pecorino

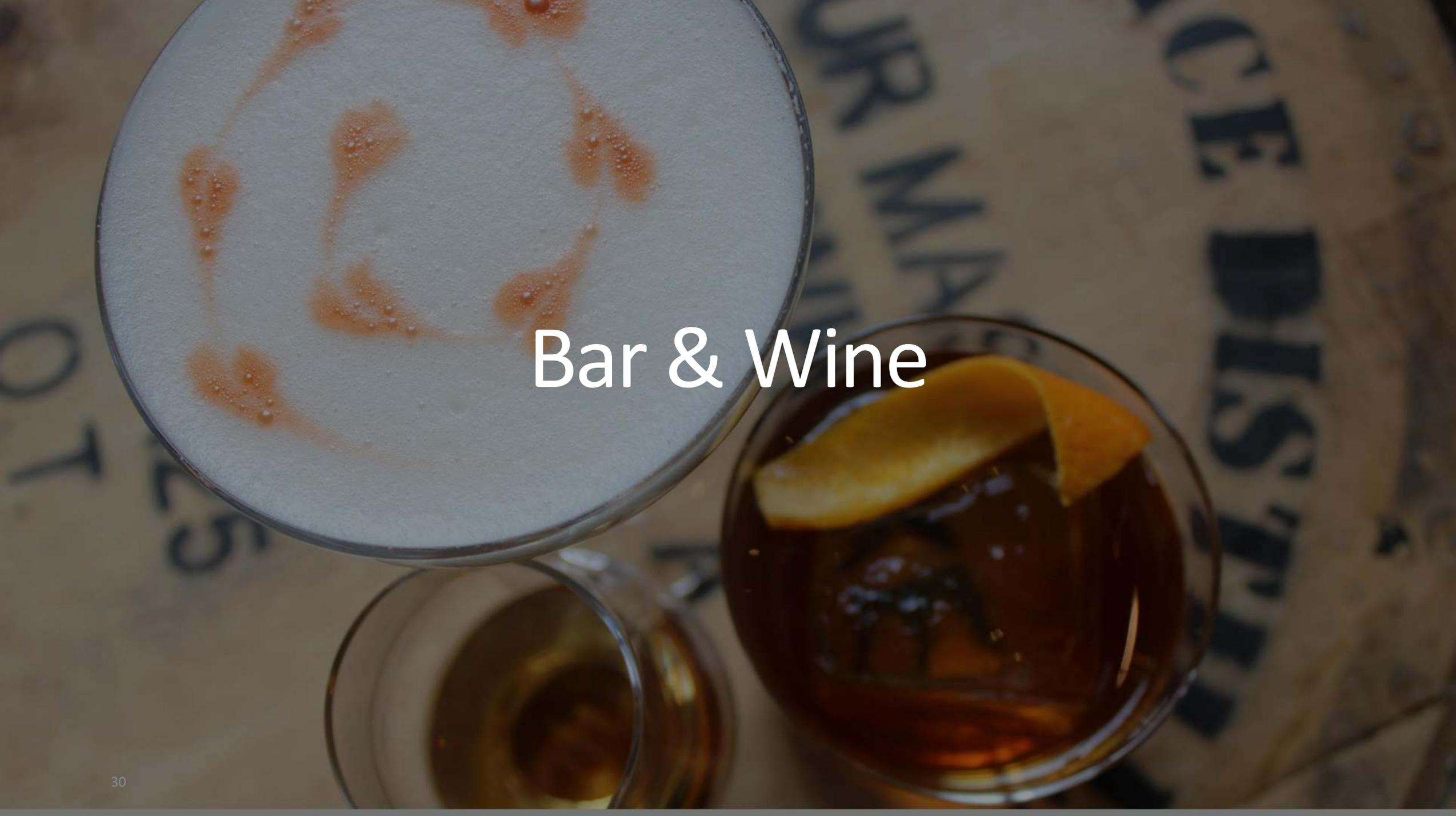
Roasted Brussel Sprouts, Garlic, and Onion

Broccolini and Heirloom Tomatoes

Lemon Shortcake, Chocolate Espresso Dipped Biscotti



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Bar & Wine

Bar & Wine



Host Bar Offerings | Price Per Drink

- Assorted Soft Drinks | 5
Coke, Diet Coke, Sprite, Dr. Pepper, Still and Sparkling Water
- Domestic Beer | 8
Coors Light, Budweiser, Heineken 0.0
- Import & Craft Beer & Hard Seltzer | 10
Stella Artois, Modelo Especial, Fulton, Indeed, Surly, Angry Orchard Hard Cider, White Claw
- Deluxe Brand Wine | 13
Sean Minor Chardonnay, Sauvignon Blanc and Cabernet Sauvignon, Pinot Noir, Merlot, Cabernet Sauvignon
Sparkling- Francois Montand Brut
- Deluxe Brand Liquors | 13
Tito's Vodka, Johnnie Walker Red Label Scotch Whiskey, Beefeater Gin, Canadian Club Whisky, Bushmills Irish Whiskey, Captain Morgan Rum, Jim Beam Bourbon, Bacardi Silver Rum, Sauza Blanco Tequila
- InterContinental Brand Wines
Refer to Page 35, Priced Per Bottle
- InterContinental Brand Liquors | 20
Grey Goose Vodka, Ketel One Citroen, Chivas Royal Scotch, Bombay Sapphire Gin, Crown Royal Whisky, Woodford Reserve Bourbon, Knob Creek Rye Bourbon, Bacardi Silver Rum, Captain Morgan Spiced Rum, Patron Silver Tequila, Jameson Irish Whiskey, Johnnie Walker Black Label Scotch Whiskey

A La Carte Additions:

- Classic Cocktails | 20
- Apertif/Digestif | 17

A Bartender Fee of \$150 per Bartender will Apply per 75 Guests; Fee is Waived When Spend Exceeds \$500 Per Bar

Cash Bar Offerings | Price Per Drink

- Assorted Soft Drinks | 6
Coke, Diet Coke, Sprite, Dr. Pepper, Still and Sparkling Water
- Domestic Beer | 9
Coors Light, Budweiser, Heineken 0.0
- Import & Craft Beer & Hard Seltzer | 11
Stella Artois, Modelo Especial, Indeed, Fulton, Surly, Angry Orchard Hard Cider, White Claw
- Deluxe Brand Wine | 15
Sean Minor Chardonnay, Sauvignon Blanc and Cabernet Sauvignon, Pinot Noir, Merlot, Cabernet Sauvignon
Sparkling- Francois Montand Brut
- Deluxe Brand Liquors | 15
Tito's Vodka, Johnnie Walker Red Label Scotch Whiskey, Beefeater Gin, Canadian Club Whisky, Bushmills Irish Whiskey, Captain Morgan Rum, Jim Beam Bourbon, Bacardi Silver Rum, Sauza Blanco Tequila
- InterContinental Brand Liquors | 22
Grey Goose Vodka, Ketel One Citroen, Chivas Royal Scotch, Bombay Sapphire Gin, Crown Royal Whisky, Woodford Reserve Bourbon, Knob Creek Rye Bourbon, Bacardi Silver Rum, Captain Morgan Spiced Rum, Patron Silver Tequila, Jameson Irish Whiskey, Johnnie Walker Black Label Scotch Whiskey

A 24% taxable service charge and 7.525% food tax and 10.025% liquor tax will be applied to the quoted charges. Menu prices, service charge and taxes subject to change.

Package Bar Offerings

Beer and Wine

First Hour 20 Per Guest, Each Additional Hour 10 Per Guest

- Domestic, Import and Craft Beer Selections
Coors Light, Budweiser, Heineken 0.0, Stella Artois, Modelo Especial, Fulton, Indeed, Surly
- Hard Cider and Seltzer
Angry Orchard Hard Cider, White Claw
- Wines
Sean Minor Chardonnay, Sauvignon Blanc and Cabernet Sauvignon, Pinot Noir, Merlot, Cabernet Sauvignon
Sparkling- Francois Montand Brut, France
- Assorted Soft Drinks
Coke, Diet Coke, Sprite, Barqs Root Beer, Still and Sparkling Water

Deluxe Bar

First Hour 25 Per Guest, Each Additional Hour 13 Per Guest

Deluxe Brand Liquor

Tito's Vodka, Johnnie Walker Red Label Scotch Whiskey, Beefeater Gin, Canadian Club Whisky, Bushmills Irish Whiskey, Captain Morgan Rum, Jim Beam Bourbon, Bacardi Silver Rum, Sauza Blanco Tequila

Domestic, Import and Craft Beer Selections

Coors Light, Budweiser, Heineken 0.0, Stella Artois, Modelo Especial, Fulton, Indeed, Surly

Hard Cider and Seltzer

Angry Orchard Hard Cider, White Claw

Deluxe Brand Wines

Sean Minor Chardonnay, Sauvignon Blanc and Cabernet Sauvignon, Pinot Noir, Merlot, Cabernet Sauvignon
Sparkling- Francois Montand Brut, France

Assorted Soft Drinks

Coke, Diet Coke, Sprite, Barqs Root Beer, Still and Sparkling Water



InterContinental Bar

First Hour 30 Per Guest, Each Additional Hour 16 Per Guest

- InterContinental Brand Liquor
Grey Goose Vodka, Ketel One Citroen, Chivas Royal Scotch, Bombay Sapphire Gin, Crown Royal Whisky, Woodford Reserve Bourbon, Knob Creek Rye Bourbon, Bacardi Silver Rum, Captain Morgan Spiced Rum, Patron Silver Tequila, Jameson Irish Whiskey, Johnnie Walker Black Label Scotch Whiskey
- Domestic, Import and Craft Beer Selections
Coors Light, Budweiser, Heineken 0.0, Stella Artois, Modelo Especial, Indeed, Fulton, Indeed, Surly, BauHaus
- Hard Cider and Seltzer
Minneapolis Cider Co. Orchard Blend Cider, White Claw
- InterContinental Brand Wines
Please Select Two Red and Two White from Reserve List on Page 35
- Assorted Soft Drinks
Coke, Diet Coke, Sprite, Barqs Root Beer, Still and Sparkling Water

A Bartender Fee of \$150 per Bartender will Apply per 75 Guests; Fee is Waived When Spend Exceeds \$500 Per Bar

Add a Little Punch, Mix it Up!



Melon Ball | 250 Display (Serves 25)

Tattersall Vodka
Orange Juice
Midori
Midori Ice



Kill Devil Punch | 250 Display (Serves 25)

Tattersall Barrel Rum
Pineapple, Lemon, Raspberry
Champagne

Watermelon Stand | 250 Display (Serves 25)

Tattersall Gin
Fresh Watermelon
Aperol
Watermelon Ice



Thunder Punch | 250 Display (Serves 25)

Tattersall Wheated Bourbon Whisky
Peach Puree
Blood Orange Bitters
Ginger Beer
Lemon

Whether dining out or preparing food at home, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. A 22% taxable service charge and 7.525% food tax and 10.025% liquor tax will be applied to the quoted charges. Menu Prices, Service Charge and Taxes Subject to Change.

Wine List

SPARKLING & ROSÉ

Francois Montand Brut, France | 60

J Cuvee Brut, Sonoma CA | 75

Lafage Rosé, Oregon | 65

WHITE

Lapostolle Grand Selection Sauvignon Blanc, Chile | 62

Gambling & McDuck Chenin Blanc, Sonoma, CA | 67

Alois Lageder Terra Alpina Pinot Grigio, Italy | 68

Frog's Leap Chardonnay, Napa, CA | 78

Eyrie Chardonnay, Oregon | 93

Crossbarn Chardonnay, Russian River CA | 74

Trefethen Chardonnay, Napa CA | 90

RED

Hahn SLH Pinot Noir, Monterey | 74

Saintsbury Pinot Noir, Napa CA | 94

Domaine du Peyrie Cahors Malbec | 72

St. Cosme Côte Du Rhône, France | 68

Orin Swift Abstract Red Blend, Sonoma, CA | 78

D.V. Catena Tinto Historico Red Blend, Argentina | 70

Ridge Three Valleys Zinfandel, Sonoma, CA | 82

Chateau Trebiac Graves, Bordeaux, France | 68

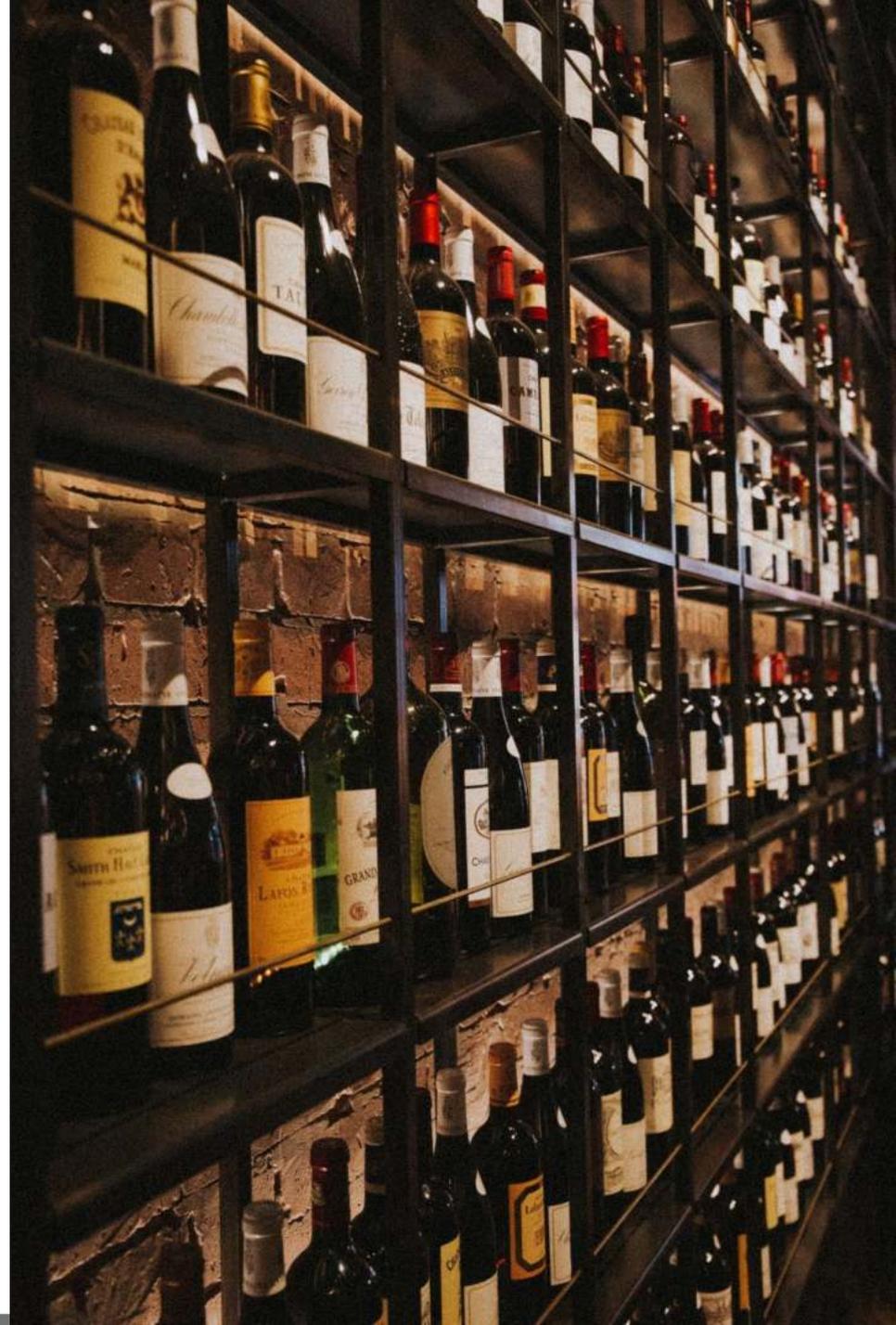
Smith & Hook Reserve Cabernet Sauvignon, Monterey CA | 92

HOUSE WINE

Sean Minor- Sauvignon Blanc, Chardonnay, Pinot Noir, Merlot, Cabernet Sauvignon | 40

Hahn – Pinot Gris, Chardonnay, Pinot Noir, GSM (Grenache/Syrah/Mourvedre), Merlot, Cabernet Sauvignon | 45

A 24% taxable service charge and 7.525% food tax and 10.025% liquor tax will be applied to the quoted charges. Menu prices, service charge and taxes subject to change.



Private Selection Wine List

SPARKLING & ROSÉ

Moët Brut, France | 135

Veuve Cliquot, Reims | 144

Laurent Perrier Blanc | 180

Ruinart Brut Rosé, Reims | 210

Drappier Rose Grande Sendree | \$305

WHITE

Inglenook Sauvignon Blanc | 90

Mount Eden Chardonnay, CA | 98

E. Guigal Condriu Viognier, Rhone, France | 110

St. Pierre Sancerre 'Les Monts Damnes', Loire, France | 115

Chateau Montelena Chardonnay, Napa, CA | 125

Nigl Riesling Privat Pellingren, Austria | 150

Chateau Nalys Chateauneuf-Du-Pape Blanc, France | 180

RED

Domaine Drouhin Pinot Noir, OR | 95

Pride Mountain Merlot, Napa CA | 120

St. Innocent Pinot Noir, Willamette Valley, OR | 110

Massolino Barolo, Italy | 130

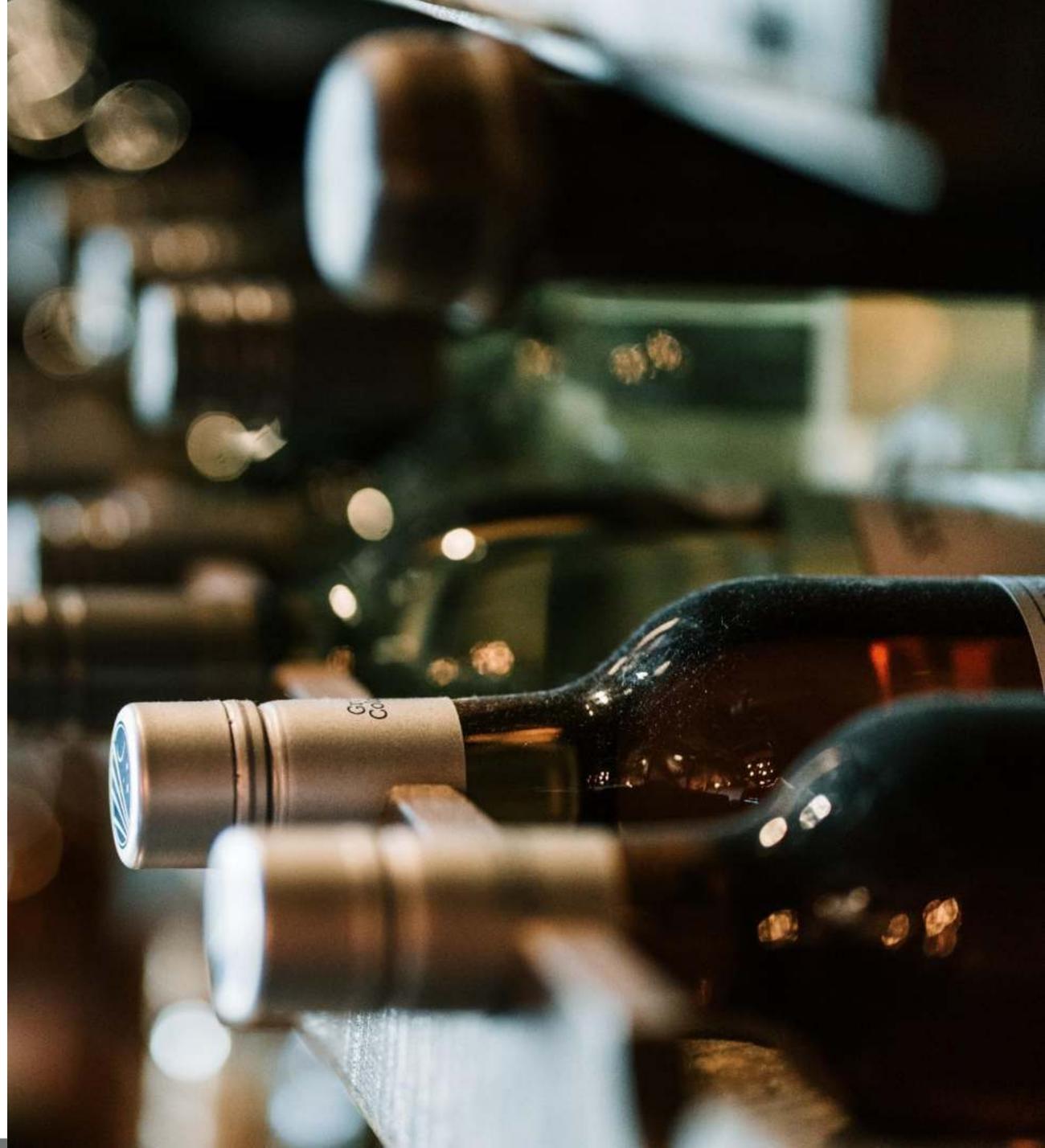
Chateau Beycheville 'Amiral' St. Julien, France | 140

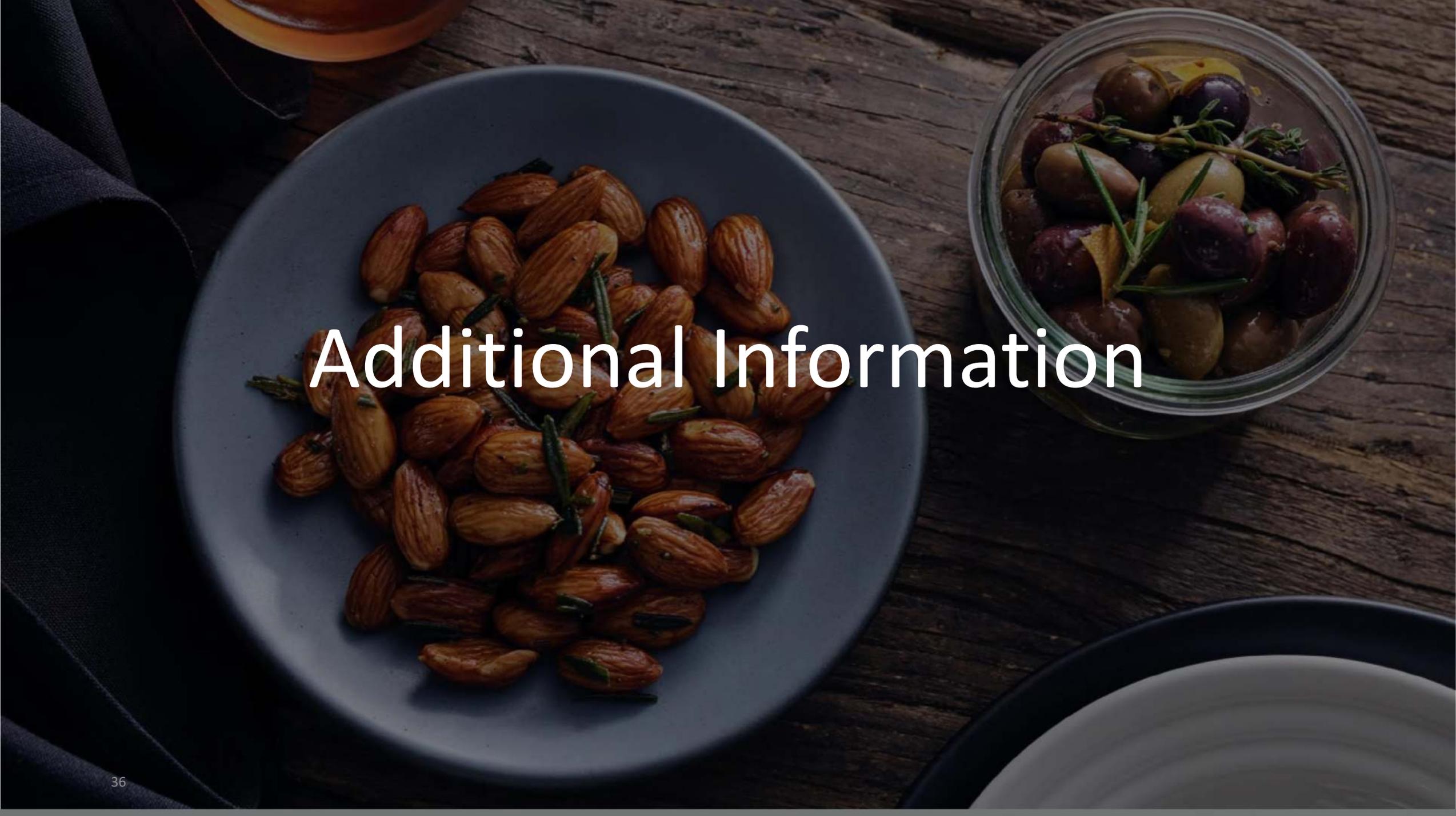
Chateau Nalys Chateauneuf-Du-Pape, France | 180

Caymus Special Select Cabernet Sauvignon, Napa CA | 295

Opus One Cabernet Sauvignon, Napa CA | 530

A 24% taxable service charge and 7.525% food tax and 10.025% liquor tax will be applied to the quoted charges. Menu prices, service charge and taxes subject to change.



A top-down photograph of a rustic wooden table. In the center-left, a light blue ceramic plate is filled with roasted almonds, some of which are garnished with small green herbs. To the right, a clear glass bowl contains a mix of purple and green olives, also garnished with green herbs. The background shows the natural grain and texture of the wood. The text 'Additional Information' is overlaid in white, centered across the middle of the image.

Additional Information

Additional Information

MENU SELECTIONS

Menu selections are due 21 days prior to the first day of your scheduled events. Our culinary team would be happy to propose customized menus to meet your specific needs. Prices and availability are subject to change. Event Orders will confirm all final arrangements and prices.

GUARANTEES

A final guarantee of the number of guests anticipated will be required no later than 10:00AM CST, three business days prior to your first event. This number will be your guarantee and is not subject to reduction. You will be charged for your final guarantee or the actual number in attendance, whichever is greater. The hotel will allow for numbers greater than the guarantee by preparing meals for 3% over the guaranteed attendance to a maximum of thirty (30).

TAX AND SERVICE CHARGE

All food and beverage is subject to prevailing service charge and tax. Currently, set at 24% taxable service charge and 7.525% Minnesota and Hennepin County meal tax. Liquor is subject to a 10.025% tax. Menu Prices, Service Charge and Taxes Subject to Change.

FOOD AND BEVERAGE MINIMUMS

Food and beverage minimum does not include room service, restaurant and bar usage, meeting room rental, taxes, gratuities, labor charges, audio visual, parking or any other miscellaneous charges incurred. Failure to meet minimum will result in payment of the difference between the actual food and beverage revenue and the minimum listed in your contract.

OUTSIDE FOOD AND BEVERAGE POLICY

All food and beverage served at functions associated with the event must be provided, prepared and served by hotel banquet kitchen and consumed on the premise. Any leftover banquet food or beverage may not be removed from the facility.

MEETING SPACE

The hotel reserves the right to change room locations specified in your contract should your attendance change or as deemed necessary by the hotel. All meeting rooms are set up in accordance with the approved banquet orders. Changes to set up within 24 hours will result in at least \$500 change set up fee.

MEAL AND BAR SERVICE

Due to health regulations and quality standards, food will not be served beyond a 90-minute period. Bar service will conclude at least fifteen minutes prior to contracted end time with last call occurring thirty minutes prior to bar closing. Persons under the age of 21 are not permitted to purchase or consume alcoholic beverages.

COAT CHECK

The hotel will either arrange for a host paid coat check at a charge of \$150 per attendant or a coat check on a cash basis. One coat check attendant per 100 guests is required. Minimum will apply for cash coat check.

Additional Information

AUDIO VISUAL

A complete line of audio/visual equipment will be available through our current in-house partner; Encore. Should you choose to utilize alternative audio-visual services, you will be assigned an on-property audio visual liaison to assist with services such as load in/out at an additional cost. For the safety of our guests, Encore has exclusivity when hanging items from the ceiling or rigging points.

Complimentary basic wireless internet is provided in all rooms. Please see your service manager for password or if you would like information about dedicated bandwidth.

Contact Information: Karl Dehkes(651)-246-1051 or karl.dehkes@encoreglobal.com

USE OF OUTSIDE VENDORS

If a group wishes to hire outside vendors to provide goods or services, a certificate of insurance, naming the hotel as additionally insured, is required prior to working on premise. Proper advance notification is required when scheduling entertainment and the use of volume enhancing equipment. The hotel reserves the right to control the volume on all functions.

SECURITY

The hotel cannot assume liability or responsibility for damage or loss of personal property or equipment left in any function room. Should you require additional security, your service manager can assist with these arrangements.

DECOR AND SIGNAGE

All decorations or displays brought into the hotel must be approved in advance. In order to prevent damage, items may not be attached to any wall, floor, window or ceiling with nails, staples, tape or other substances. Event signage is not permitted within the 1st floor lobby. Glitter, confetti and balloons are not allowed. All contracted vendors and affiliated parties are responsible for returning event space to its original condition.

SHIPPING

Please address your items in the following manner:

InterContinental MSP Airport Hotel

Group Name/Guest Name

Attention to: (Hotel Conference Service Manager)

5005 Glumack Dr.

Saint Paul, MN 55111