



# Banquet and Catering Menu



INTERCONTINENTAL

MINNEAPOLIS – ST. PAUL AIRPORT

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

[www.intercontinentalmsp.com](http://www.intercontinentalmsp.com)

# Breakfast



# Plated Breakfast Select One

*All Plated Breakfasts are Served with Fresh Orange Juice, Lavazza Regular and Decaf Coffee, and Black, Green, and 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  
Gruyere 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

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All guarantees and dietary restrictions due by 10AM three business days prior to first event.



# 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

## **Summer Soire** | 37 Per Person

Lemon Poppy Seed Muffins  
Marinated Melon and Mint Kebobs  
Peach Melba Overnight Oats, Oat Milk, Raspberry, Coconut Cream  
Caprese Toasts, Mozzarella, Heirloom Tomato, Basil, Balsamic  
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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# 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  
Variety of Sweet and Savory Danish  
Whipped Butter, Fruit Preserves and Peanut Butter  
Sliced Seasonal Fresh Fruit, Melon, Mixed Berries  
Fresh Orange and Cranberry Juice  
Regular and Decaf Lavazza Coffee  
Black, Green, and Herbal Rishi Teas

**Fresh Start** | 35 Per Person  
Scrambled Cage Free Eggs, Farm Fresh Herbs  
Local Applewood Smoked Bacon  
Four Pepper Chicken Sausage Links  
Whole Wheat Blueberry Pancakes  
Anderson Farms Pure Maple Syrup  
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

**Boundary Waters** | 36 Per Person  
Shallot and Leek Quiche, Chives  
Local Applewood Smoked Bacon  
Turkey Sausage Links  
Crispy Hashbrowns  
Breakfast Bread Pudding  
Anderson Farms Pure Maple Syrup, 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

**Brunch Plans** | 56 Per Person  
Grilled Pineapple and Mango Bowl, Lime, Toasted Coconut  
Eggs Benedict, Sauce Choron  
Grilled, Marinated Steak, Chimichurri Sauce  
Nutella and Banana French Toast, Rich Battered Brioche Bread  
Anderson Farms Pure Maple Syrup, Whipped Cinnamon Butter  
Roasted Parmesan Asparagus  
Fresh Orange and Cranberry Juice  
Regular and Decaf Lavazza Coffee  
Black, Green, and Herbal Rishi Teas

**South of the Border** | 34 Per Person  
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, Pineapple, Tajin Honey Dressing  
Fresh Orange and Cranberry Juice  
Regular and Decaf Lavazza Coffee  
Black, Green, and Herbal Rishi Teas



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# Breakfast Enhancements and Stations

## COLD

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

## HOT

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

## BAKERY

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

## CHEF STATIONS

*(Minimum of 20 Guests)*

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

### Eggs and Omelets Made to Order I 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 I 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 I 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 I 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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# Beverages and Breaks



# Breaks

Minimum of 10 Guests

*All Breaks are 30 Minutes of Service*

## **Healthy Break** | 17 Per Person

Dried Fruit and Almond Milk Muesli

Acai 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  
Chocolate Chip Cookies and Cold Milk

## **Home Grown** | 18 Per Person

Honey Crisp Apple Cinnamon Muffins  
Rhubarb Spice Bread  
Marieke Wisconsin Gouda,  
Local Honey and Fresh Berries, Flatbread Crackers  
Strawberry Rhubarb Lemonade

## **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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# 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 (Charge on Consumption) | 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 (Charge on Consumption) | 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 Crudite with Ranch Dip | 6 Each

### 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 Red 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

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## A collage of various food dishes including mussels, fries, bread, cheese, and meat, with the word "Lunch" overlaid in the center. The dishes are arranged in a grid-like fashion, showcasing a variety of culinary options. The word "Lunch" is prominently displayed in the center, indicating the theme of the image. The background is a dark, textured surface, providing a contrast to the vibrant colors of the food. The overall composition is visually appealing and suggests a diverse menu for a meal.

# Plated Lunch

All Plated Lunches Include Choice of One Soup or Salad, One Dessert, Fresh Artisan Rolls with Sweet Cream Butter, Lavazza Regular and Decaf Coffee and Rishi Black Iced Tea

## STARTERS (Select One)

### Soups

- Minestrone, Roasted Tomato, Zucchini and Summer Squash
- White Chicken Chili, Black Beans, Cilantro
- Spiced Carrot and Lentil Soup, Yogurt, Curry
- Chicken and Farro Soup, Carrot, Celery, Onion, Thyme

### Salads

- House Caesar Salad, Focaccia Croutons, Shaved Parmigiano Reggiano
- Heirloom Tomato Salad, Arugula, Burrata, Basil Vinaigrette
- Misticanza, Gem Lettuces, Frisee, Pistachios, Pecorino, Balsamic Vinaigrette
- Roasted Beet Salad, Frisee, Citrus Supremes, Ricotta Salata, Champagne Vinaigrette
- Intercontinental Cobb, Romaine, Heirloom Tomatoes, Bleu Cheese, Shredded Carrots, Bacon, Avocado, Boiled Egg

## DESSERTS (Select One)

- Vanilla Bean Panna Cotta, White Chocolate Mousseline, Blueberry, Lemon Zest
- Flourless Chocolate Cake, Tropical Coulis, Whipped Cream
- Banana Tartlet, Italian Meringue
- Classic Carrot Cake, Salted Bourbon Caramel

## ENTRÉE (Select Up to Two, Highest Priced Entrée Prevails)

### Vegetarian

- **Sweet Corn Polenta Cake** – Summer Succotash, Tomato Relish | 37 Per Person
- **Stuffed Delicata Squash** – Spiced Black Beans, Shaved Jicama, Lime Crema, Salsa Roja | 37 Per Person

### Meat

- **Balsamic Marinated Steak Salad** – Arcadian Mixed Greens, Cherry Tomatoes, Grilled Asparagus, Basil Vinaigrette | 56 Per Person
- **Grilled Ancho Rubbed Flank Steak** – Roasted Potatoes, Charred Corn Salad, Chimichurri | 56 Per Person

### Bird

- **Honey Barbeque Roasted Chicken Thigh** – White Corn Grits, Lemon Dill Green Beans | 45 Per Person
- **Grilled Green Goddess Chicken** – Toasted Almond Quinoa, Fresh Herb and Radish Salad | 45 Per Person
- **Lemon Thyme Roasted Chicken** – Herbed Baby Red Potatoes, Grilled Asparagus, Peppered Chicken Jus | 45 Per Person
- **Tuscan Chicken Breast** – Sun Dried Tomato Cream, Wild Rice, Sautéed Spinach | 45 Per Person

### Sea

- **Citrus Glazed Salmon** – Quinoa, Charred Pineapple and Mango Salsa | 54 Per Person
- **Seared Halibut** – English Pea and Asparagus Risotto, Mint and Fresse Salad | 54 Per Person

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# To Go Box Lunches

40 Per Person

Includes Choice of Three (total) Sandwiches or Entree Salad Choices  
Boxed Lunch Includes Two Sides, and One Dessert  
*Sides and Dessert Choices Must be Consistent with All Lunches*

**SANDWICHES** (Gluten Free Bread Available Upon Request)

- **Albacore Tuna** - Herbed Mayo, Minced Onion, Gem Lettuce
- **Grilled Chicken Salad Croissant** - Swiss Cheese, Dried Cherries
- **Roast Beef and Smoked Cheddar** - Arugula, Red Onion, Tomato, Sliced Sourdough
- **Turkey, Bacon, and Swiss** - Tomato, Romaine, Sliced Whole Wheat
- **Caprese Sandwich** - Fresh Mozzarella, Tomato, Basil Pesto, Ciabatta
- **Chipotle Chicken Wrap** - Pico de Gallo, Spinach, Queso Fresco, Spicy Ranch
- **Hummus and Feta Wrap** - Fresh Bell Peppers, Carrot, Cucumber, Tzatziki

## ENTRÉE SALADS

- **House Caesar Salad** – Romaine, Sliced Grilled Chicken Breast, Croutons, Shaved Parmesan, House Caesar Dressing
- **Antipasti Salad** – Gem Lettuce, Fresh Mozzarella, Heirloom Cherry Tomato, Genoa Salami, Red Onion, Marinated Olives, Italian Herbs and Garlic Vinaigrette
- **Spinach and Blackberry Salad** – Toasted Walnuts, Crumbled Feta, Shallot, Citrus Supremes, Balsamic Vinaigrette
- **Hot Smoked Salmon Cobb** – Romaine, Grilled Sweet Corn, Heirloom Tomatoes, Cilantro, Pickled Shallot, Queso Fresco, Spicy Ranch

## 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 10 Guests

## Choose Any (5) Items to Create Your Buffet

44 Per Person

All Buffets are 90 Minutes of Service

### Soups – Include Artisan Rolls and Butter

- Summer Tomato Soup, Chopped Heirloom Tomatoes, Lemon Basil Oil
- Corn and Tomatillo Soup, Cilantro and Cotija
- White Chicken Chili, Black Beans, Cilantro
- Spiced Carrot and Lentil Soup, Yogurt, Curry
- Cream of Asparagus, Minted Peas

### Salads

- Cheese Tortellini Salad  
Roasted Pepper and Pesto, Garlic and Italian Herb Vinaigrette
- House Caesar Salad  
Romaine, Focaccia Croutons, Shaved Parmigiano Reggiano, Bradstreet Ceaser Dressing
- Cranberry Wild Rice Salad  
Toasted Walnuts, Fresh Herbs, Grilled Lemon Vinaigrette
- Baby Red Potato  
Celery, Red Onion, Boiled Egg, Dill Yogurt
- Quinoa and Feta Salad  
Cucumber, Chickpeas, Heirloom Tomatoes, Shaved Red Onion
- Asparagus and Pea Salad  
Salami Pecorino, Mint Pesto

### Pre-Made Sandwiches

- Egg Salad Sandwich, Dill Mayo, Whole Grain Mustard, Bibb Lettuce, White Bread
- Smoked Turkey and Boursin Cheese, Arugula, Tomato, Champagne Vinaigrette on Baguette
- InterContinental Club, Pit Ham, Smoked Turkey, Bacon, Lettuce, Tomato, Gruyere, Dijonaise, Whole Wheat
- Roast Beef and Smoked Cheddar, Arugula, Red Onion, Tomato, Sliced Sourdough
- Tuscan Chicken Sandwich, Fresh Mozzarella, Spinach, Sundried Tomatoes, Parmesan Aioli
- Harissa Chicken Tabouleh Wrap, Lemon Herb Vinaigrette, Whole Wheat Tortilla
- Cauliflower Shawarma Pita Wrap, Tomato, Red Onion, Cucumber, Tahini Garlic Sauce
- Veggie and Piquillo Pepper Hummus on Ciabatta, Cucumbers, Pickled Onion, Feta, Arugula

### All Buffets Served With:

- 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



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# Build Your Own InterContinental Delicatessen Lunch Buffet

Minimum of 20 Guests

52 Per Person  
All Buffets are 90 Minutes of Service

## Soups (Select 1)

- Minestrone, Roasted Tomato, Zucchini and Summer Squash
- Chicken and Farro Soup, Carrot, Celery, Onion, Thyme
- Rhode Island Style Seafood Chowder
- Smoked Brisket and Barley Soup

## Salads (Select 2)

- Cheese Tortellini Salad  
Roasted Red Pepper and Pesto, Garlic and Italian Herb Vinaigrette
- House Caesar Salad  
Romaine, Focaccia Croutons, Shaved Parmigiano Reggiano, Bradstreet Ceaser Dressing
- Cranberry Wild Rice Salad  
Toasted Walnuts, Fresh Herbs, Grilled Lemon Vinaigrette
- Baby Red Potato  
Celery, Red Onion, Boiled Egg, Dill Yogurt
- Quinoa and Feta Salad Cucumber  
Chickpeas, Heirloom Tomatoes, Shaved Red Onion
- Asparagus and Pea Salad  
Salami Pecorino, Mint Pesto

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

## Protein (Select 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 (Select 3)

- Cheddar
- Gruyere
- 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 (Select 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

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

## Athena | 59 Per Person

Lemony White Bean Soup  
Tabouleh Salad, Lemon, Quinoa, Heirloom Tomato, Lemon and Olive Oil Vinaigrette  
Greek Salad, Crisp Romain, Feta, Olives, Banana Peppers, Heirloom Tomatoes, Cucumber,  
Red Wine Vinaigrette  
Schwarma Chicken  
Sliced Gyro Spiced Beef  
Falafel  
Pita Bread, Hummus, Tzatziki, Sliced Tomato, Red Onion, Romaine, Pickles, Dolmas  
Baklava

## MN Cookout | 57 Per Person

Pasta Salad, Smoked Cheddar, English Peas, Red Onion, Parma Ham, Parsley  
New Potato Salad, Capers, Grain Mustard, Boiled Egg  
Grilled Cheeseburgers and Brats  
Burger and Brat Buns  
Accompaniments to Include Sliced Tomato, Red Onion, Leaf Lettuce,  
Pickles, Ketchup, Mustard and Mayonnaise  
Grilled Vegetable Wraps, Hummus, Grilled Asparagus, Zucchini, Summer  
Squash, Kale, Spinach Wrap  
Corn on the Cob  
Seasoned Potato Wedge Fries  
S'mores Trifles, Toasted Marshmallow, Chocolate Ganache, Brown Butter,  
Graham Cracker Crumble

## The All American | 53 Per Person

White Chicken Chili  
Jalapeno Cornbread with Warm Honey Butter  
Creamy Cole Slaw  
Green Bean Salad, Heirloom Tomatoes, Crispy Onions, Grain Mustard  
Vinaigrette  
Smoked Chicken Thighs, BBQ Pulled Pork, Grilled Flank Steak  
Dry Rubbed Cauliflower Steaks  
Sliced Hawaiian Rolls  
Smoked Cheddar Mac and Cheese  
Sweet and Hot Baked Beans  
Banana Cream Pie

**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.

# Classic Lunch Buffets

Minimum of 20 Guests

All Buffets are 90 Minutes of Service

**Amalfi Coast** | 57 Per Person  
Summer Vegetable Ribollita Soup  
Herbed Focaccia with Olive Oil  
Antipasto Platter, Artichoke, Olive, Marinated Mozzarella, Grilled Red Onions, Grilled Asparagus  
Heirloom Tomato Salad, Arugula, Cucumber, Burrata, Fennel, Balsamic Vinaigrette  
Grilled Chicken Picatta  
Grilled Salmon, Salsa Verde  
Cheese Tortellini, Fresh Tomato Sugo  
Roasted Fingerling Potatoes  
Balsamic Brussels Sprouts  
Almond Cake, Honey, Grilled Peaches

**Summer at the Lake** | 59 Per Person  
Vegetable Chili, Fire Roasted Peppers  
Intercontinental Cobb Salad, Romaine, Heirloom Tomatoes, Bleu Cheese, Shredded Carrots, Bacon, Avocado, Boiled Egg  
Green Bean Salad, Gem Lettuce, Shaved Red Onion, Capers, Dill Crème Fraiche  
Garlic and Herb Crusted Roasted Top Sirloin  
Grilled Atlantic Salmon  
Roasted Vegetable Kebobs  
Chive Whipped Potatoes  
Grilled Summer Squash and Zucchini  
Strawberry Rhubarb Crisp, Whipped Cream

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

**La Cantina** | 53 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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# Reception & Dinner



# Hors d'oeuvres

Minimum of 20 Pieces Per Item

## COLD

- Boursin Toasts, Marinated Heirloom Tomatoes, Basil | 7 Each
- Tortellini Caprese Pick, Cheese Tortellini, Cherry Tomato, Basil, Pesto | 7 Each
- Antipasto Pick, Slow Cured Salami, Marieke Gouda, Marinated Olive, Pickled Pepper | 8 Each
- Beef Carpaccio Crostini, Black Garlic Aioli, Pickled Shallot | 8 Each
- Pimento Cheese Deviled Eggs | 7 Each
- Horseradish Beet Deviled Eggs | 7 Each
- Prosciutto Wrapped Burrata Cup, Marinated Melon, Balsamic, Sorrel | 7 Each
- Coconut Shrimp Ceviche, Mango, Red Chili, Lime | 8 Each
- Soy and Cilantro Chicken Salad, Endive Leaf, Crushed | 7 Each
- Tuna Tartar Wonton, Shallot, Ginger, Sesame, Fresno | 8 Each
- Shrimp and Cabbage Summer Roll, Poached Shrimp, Shaved Nappa Cabbage, Shredded Carrots, Rice Noodles, Hoisin Sauce | 9 Each
- Beet Hummus Mini Bowl, Pita Chip, Cucumber, Aleppo Pepper | 7 Each
- Sweet Corn Gazpacho Shooter, Cilantro, Heirloom Tomato, Lime Popcorn | 7 Each

## HOT

- Impossible Meatball Skewer, Bourbon BBQ Glaze | 7 Each
- Vegetable Spring Roll Bites, Sweet Chili Dipping Sauce | 7 Each
- Mini Mushroom Melt, Wild Mushrooms, Raclette, Gruyere | 7 Each
- Buffalo Chicken Kabob, Amablu Cheese, Ranch, Celery | 7 Each
- Polenta Cake Bite, Pesto Chicken, Sundried Tomato Tapenade | 7 Each
- Grilled Prime Steak Skewer, Chimichurri | 8 Each
- Mini Crab Cake, Citrus Aioli, Tajin | 9 Each
- Honey Ham and Smoked Gouda Sliders | 7 Each
- Smoked Thai BBQ Pork Rib, Crushed Peanuts, Cilantro | 7 Each
- Beef Barbacoa Quesadilla, Lime Crema, Cilantro | 8 Each
- Grilled Lamb Chop "lollipops", Berbere Spice, Mint | 9 Each
- Grilled Shrimp Skewer, Herbed Garlic and Lemon Butter | 9 Each



# Cold Reception Stations

Each Display Serves 25 People

*Stations are 90 Minutes of Service | Each Station Must Be Ordered For Full Guest Count*

**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

**Charcuterie and Cheese Display** | 700 Per Display

House Smoked Trout Dip, Prosciutto, Spanish Chorizo  
Local Summer Sausage  
Wisconsin Smoked Cheddar, Marieke Gouda, Amablu, Elsworth Cheese Curds  
Lavosh, Flat Bread Crisps, Gluten Free Crackers, Smoked Almonds, Honey, Fig Preserves, Grapes, Cornichons, Grain Mustard

**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

**Grilled Summer Vegetable Display** | 300 Per Display

Asparagus, Cauliflower, Zucchini, Peppers, Green Onions  
Red Pepper Whipped Feta, Chimichurri  
Flatbread Crackers, Baguette, Lavosh

**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

**OPTIONAL ADDITIONS:**

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

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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*

## **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

## **Shrimp Cocktail and Stone Crab** | 750 Per Display

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

## **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, and 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



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# Hot Reception Stations

Each Display Serves 25 People

*All Stations are 90 Minutes of Service, Each Station Must Be Ordered For Full Guest Count*

## 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

## 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

## Summer Slide | 29 Per Person

Sliders to Include: Grilled Beef Burgers, Honey Ham and  
Gouda, Buffalo Chicken, BBQ Mushroom  
Housemade Kettle Chips  
Ketchup, Mustard, Mayonnaise, Buttermilk Ranch

## Grilled Mojo Chicken | 22 Per Person

Garlic and Spice Rubbed All-Natural Free-Range Chicken  
Yellow Rice and Beans, Fried Plantains,  
Creamy Poblano Coleslaw  
Cilantro Ginger Sauce, Ranch, Mojo Rojo

# Carving Stations

*Chef Attendant Required, \$150 Per Chef Per Hour*

- **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 Creme 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

*All Stations are 90 Minutes of Service, Each Station Must Be Ordered For Full Guest Count*

## Miniature Sweets Display | 500 Display

Assorted Petit Fours and Macaroons  
Chocolate Pot de Crème, Vanilla Crème Brulée  
Mixed Berries, Crapes, Strawberries, Lemon Vanilla Yogurt Dip  
Variety of Homemade 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

## Summertime Sundae Station | 475 Per Display

Chocolate, Vanilla, and Strawberry Ice Creams,  
Raspberry Sorbet  
Hot Fudge, Caramel, Raspberry Sauce  
Fresh Berries, Toasted Coconut, M&Ms, Snickers Pieces, Reese's Peanut  
Butter Cups, Toffee Pieces, Toasted Pecans, Whipped Cream, Luxardo  
Cherries

## 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 Plated Dinners Include One Soup or Salad Selection, One Dessert, Fresh Artisan Rolls with Sweet Cream Butter Lavazza Regular and Decaf Coffee, and Herbal Rishi Teas.

## STARTER (Select One)

### Soups

- Summer Tomato Soup, Chopped Heirloom Tomatoes, Lemon Basil Oil
- Corn and Tomatillo Soup, Cilantro and Cotija
- Rhode Island Style Seafood Chowder
- Smoked Brisket and Barley Soup
- Cream of Asparagus Soup, Minted Peas

### Salads

- House Caesar Salad, Focaccia Croutons, Shaved Parmigiano Reggiano
- Heirloom Tomato Salad, Arugula, Burrata, Basil Vinaigrette
- Misticanza, Gem Lettuces, Frisee, Pistachios, Pecorino, Balsamic Vinaigrette
- Roasted Beet Salad, Frisee, Citrus Supremes, Ricotta Salata, Champagne Vinaigrette
- Intercontinental Cobb, Romaine, Heirloom Tomatoes, Bleu Cheese, Shredded Carrots, Bacon, Avocado, Boiled Egg

## DESSERT (Select One)

- Mango Dome Cake, Biscuit Jaconde, Whipped Cream
- Lemon Tart Tatin, Raspberry Coulis
- Chocolate Ganache Tart, Coffee Mousseline, Caramel Sauce
- Brown Butter Almond Cake, Moscato Poached Pear, Whipped Crème Fraiche

## ENTRÉE (Select Up to Two, Highest Priced Entrée Prevails)

### Vegetarian

- **Summer Succotash** - Heirloom Tomatoes, Grilled Sweet Corn, Edamame, Pulled Fresh Mozzarella, Grilled Focaccia, Arugula, Balsamic Vinaigrette | 48 Per Person
- **Grilled Salsa Verde Vegetable Kebabs** - Zucchini, Asparagus, Marinated Eggplant, Cremini Mushrooms with Lemon Basil Orzo, Dill Yogurt | 48 Per Person

### Meat

- **Grilled Strip Steak** - Whipped Manchego Potatoes, Grilled Asparagus, Black Garlic Demi-Glace | 84 Per Person
- **Manhattan Cut Steak Au Poivre** - Truffle and Chive Pommes Pailles, Celery Root Puree, Melted Leeks, Sauce Au Poivre | 84 Per Person

### Bird

- **Bell and Evans Chicken Breast** - Roasted Fingerling Potatoes, Broccolini, Romesco Chive and Buttermilk Vinaigrette | 58 Per Person
- **Rosemary and Garlic Roasted Chicken** - Farro, Stewed Sweet Peppers and Summer Tomatoes, Basil | 58 Per Person
- **Chicken Kofta Meatballs** - Wild Rice, Lemon Cucumber Salad, Dill Yogurt Sauce | 58 Per Person

### Sea

- **Roasted Halibut** - Couscous, Sauteed Asparagus and Wild Mushrooms, Gremolata Butter Sauce | 69 Per Person
- **Seared Salmon** - Roasted Sweet Corn Puree, Grilled Radicchio, Corn and Preserved Tomato Relish | 59 Per Person

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# Plated Duet Dinner

*All Plated Dinners Include One Soup or Salad Selection, One Dessert, Fresh Artisan Rolls with Sweet Cream Butter, Lavazza Regular and Decaf Coffee, and Herbal Rishi Teas.*

## STARTER (Select One)

### Soups

- Summer Tomato Soup, Chopped Heirloom Tomatoes, Lemon Basil Oil
- Corn and Tomatillo Soup, Cilantro and Cotija
- Rhode Island Style Seafood Chowder
- Smoked Brisket and Barley Soup
- Cream of Asparagus Soup, Minted Peas

### Salads

- House Caesar Salad, Focaccia Croutons, Shaved Parmigiano Reggiano
- Heirloom Tomato Salad, Arugula, Burrata, Basil Vinaigrette
- Misticanza, Gem Lettuces, Frisee, Pistachios, Pecorino, Balsamic Vinaigrette
- Roasted Beet Salad, Frisee, Citrus Supremes, Ricotta Salata, Champagne Vinaigrette
- Intercontinental Cobb, Romaine, Heirloom Tomatoes, Bleu Cheese, Shredded Carrots, Bacon, Avocado, Boiled Egg

## ENTREE (Select One)

- **Grilled Strip Steak, Rosemary and Garlic Roasted Chicken** - Whipped Potatoes, Grilled Asparagus, Black Garlic Demi-Glace | 84 Per Person
- **Seared Salmon, Bell and Evans Chicken Roulade** - Sweet Corn Puree, Grilled Radicchio, Corn and Preserved Tomato Relish | 59 Per Person
- **Grilled Petite Tenderloin of Beef, Garlic Butter Jumbo Shrimp** - Whipped Parsnip Potatoes, Grilled Broccolini, Chimichurri | 74 Per Person
- **Prime Grilled Manhattan Steak, Fresh Maine Lobster Tail** - Truffled Roasted New Potatoes, Grilled Asparagus, Demi-Glace | 105 Per Person

## DESSERT (Select One)

- Mango Dome Cake, Biscuit Joconde, Whipped Cream
- Lemon Tart Tatin, Raspberry Coulis
- Chocolate Ganache Tart, Coffee Mousseline, Caramel Sauce
- Brown Butter Almond Cake, Moscato Poached Pear, Whipped Cream

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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 | 74 Per Person

Demi Baguettes, Whipped Butter  
Frisee Salad, Tomatoes, Shaved Onion, Cucumber, Boursin Vinaigrette  
Nicoise Salad Platter, New Potatoes, Marinated Olives, French Green Beans  
Local Eggs, Cherry Tomatoes, Herbed Mustard Vinaigrette  
Wild Mushroom and Gruyere Tart, Chive, Sea Salt  
French Chicken Tarragon, Fresh Tarragon Cream Sauce  
Grilled Sirloin Steaks, Mushroom Demi-Glace  
Braised Greens, White Wine, Garlic  
Summer Vegetable Ratatouille  
Chocolate Mousse, Pirouette Cookies

## Summer Heartland | 74 Per Person

Artisan Dinner Rolls, Whipped, Salted Butter  
Roasted Beet Salad, Arugula, Stickney Hill Goats Cheese, Spiced Walnuts, Clementines  
Bibb Salad, Chives, Garlic Croutons, Heirloom Tomatoes, Buttermilk Ranch  
Broiled Walleye, Lemon Herb Butter  
Whole Roasted, Cider Brined Chicken  
Rigatoni, Pesto, Sweet Corn, Roasted Tomatoes  
Grilled Broccolini with Lemon Oil  
Roasted New Potatoes, Rosemary, Garlic  
Banana Cream Pie, Bourbon Caramel

## La Casa | 74 Per Person

Warm Corn and Flour Tortillas  
Elote Salad, Romaine, Roasted Corn, Cotija Cheese, Cilantro,  
Shaved Red Onion, Chili Lime Crema  
Crunchy Tortilla Salad, Romaine, Black Beans, Heirloom Tomatoes,  
Avocado, Cucumbers, Chipotle Ranch  
Chicken Mole  
Smoked Barbacoa  
Cheese and Pinto Bean Enchiladas, Salsa Roja  
Spanish Rice, Refried Beans  
Jicama and Shaved Cabbage Slaw, Creamy Charred Jalapeno Dressing  
Tres Leches Cake

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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*

## Southern Barbeque | 69 Per Person

- Skillet Corn Bread, Whipped Honey Butter
- Cilantro Tobasco Slaw
- Garden Salad, Gem Lettuce, Shaved Carrot, Tomato, Cucumber, Radish, Red Onion, Buttermilk Ranch
- Dry Rubbed Smoked Beef Brisket
- Honey Barbecue Glazed Chicken
- St. Louis Style Pork Ribs
- Brown Sugar Baked Beans
- Creamed Sweet Corn
- Bacon and Onion Braised Green Beans
- Peach Cobbler, Buttermilk Ice Cream

## Taste of Tuscany | 69 Per Person

- Rosemary Focaccia with Olive Oil
- Baby Kale Caesar, House Dressing, Parmesan, Focaccia Croutons
- Spinach and Frisee Salad, Strawberries, Shaved Red Onion, Feta Cheese, Red Wine Vinaigrette
- Ricotta and Romano Tortellini, Basil Pesto, Broccolini, Roasted Tomatoes
- Roasted Salmon, Lemon, and Fennel Pollen
- Braised Beef Sugo, Ziti, Fresh Oregano, Parmesan
- Grilled Zucchini, Roasted Red Peppers, Oregano
- Roasted Carrots, Honey Balsamic
- Pistachio Cream Puff, Chocolate and Espresso Biscotti

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# Bar & Wine





# Bar & Wine



## Host Bar Offerings | Price Per Drink

- Assorted Soft Drinks | 5  
Coke, Diet Coke, Sprite, Barq's Root Beer, Still and Sparkling Water
- Domestic Beer | 8  
Coors Light, Budweiser, Heineken 0.0
- Import & Craft Beer & Hard Seltzer | 10  
Stella Artois, Modelo Especial, Fulton, Surly, Angry Orchard Hard Cider, White Claw
- Deluxe Brand Wine | 13  
Sean Minor Chardonnay and Cabernet Sauvignon  
Other Options: Sean Minor Sauvignon Blanc, Merlot, Pinot Noir  
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, Jose Cuervo Gold Tequila
- InterContinental Brand Wines  
Please Select One Red and One White from Reserve List on Page 34
- 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: Boulevardier, Old Fashioned, Negroni, Manhattan, Cosmopolitan, White Russian, Margarita, Champagne Cocktail, Daiquiri, Americano | 20
- Apertif/Digestif | 17

## Cash Bar Offerings | Price Per Drink

- Assorted Soft Drinks | 6  
Coke, Diet Coke, Sprite, Barq's Root Beer, Still and Sparkling Water
- Domestic Beer | 9  
Coors Light, Budweiser, Heineken 0.0
- Import & Craft Beer & Hard Seltzer | 11  
Stella Artois, Modelo Especial, Fulton, Surly, Angry Orchard Hard Cider, White Claw
- Deluxe Brand Wine | 15  
Sean Minor Chardonnay and Cabernet Sauvignon  
Other Options: Sean Minor Sauvignon Blanc, Merlot, Pinot Noir  
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, Jose Cuervo Gold 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 Bartender Fee of \$150 per Bartender will Apply per 75 Guests; Fee is Waived When Spend Exceeds \$500 Per Bar

A 24% taxable service charge and 8.525% food tax and 11.025% 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

# Package Bar Offerings

## Beer and Wine Package (Price Per Hour)

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, Surly
- Hard Cider and Seltzer  
Angry Orchard Hard Cider, White Claw
- Wines  
Sean Minor Chardonnay, Sauvignon Blanc and Cabernet Sauvignon, Pinot Noir, Merlot  
Sparkling- Francois Montand Brut, France
- Assorted Soft Drinks  
Coke, Diet Coke, Sprite, Barq's Root Beer, Still and Sparkling Water

## Deluxe Bar Package (Price Per Hour)

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, Jose Cuervo Gold Tequila

Domestic, Import and Craft Beer Selections

Coors Light, Budweiser, Heineken 0.0, Stella Artois, Modelo Especial, Fulton, 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, Barq's Root Beer, Still and Sparkling Water



## InterContinental Bar (Price Per Hour)

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

Classic Cocktails: Boulevardier, Old Fashioned, Negroni, Manhattan, Cosmopolitan, White Russian, Margarita, Champagne Cocktail, Daiquiri, Americano

- Domestic, Import and Craft Beer Selections  
Coors Light, Budweiser, Heineken 0.0, Stella Artois, Modelo Especial, Fulton, Surly, BauHaus
- Hard Cider and Seltzer  
Angry Orchard Hard Cider, White Claw
- InterContinental Brand Wines  
Please Select One Red and One White from Reserve List on Page 34
- Assorted Soft Drinks  
Coke, Diet Coke, Sprite, Barq's Root Beer, Still and Sparkling Water

# Wine List

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## 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

Alois Lageder Terra Alpina Pinot Grigio, Italy | 68

Crossbarn Chardonnay, Russian River CA | 74

Trefethen Chardonnay, Napa CA | 90

## RED

Failla Pinot Noir, Sonoma Coast, CA | 74

Saintsbury Pinot Noir, Napa CA | 94

Domaine du Peyrie Cahors Malbec, France | 72

St. Cosme Côte Du Rhône, France | 68

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

Ridge Three Valleys Zinfandel, Sonoma, CA | 82

Chateau Trebiac Graves, Bordeaux, France | 68

Chateau Buena Vista Cabernet Sauvignon, Napa, CA | 92

## HOUSE WINE

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

Cline – Pinot Gris, Chardonnay, Pinot Noir, Cabernet Sauvignon | 45

A 24% taxable service charge and 8.525% food tax and 11.025% 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





# Private Selection Wine List

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## 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 8.525% food tax and 11.025% 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.







# Additional Information



# Additional Information

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## 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 \$250 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.

## 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.



# Additional Information

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## 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

[karl.dehkes@encoreglobal.com](mailto: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