




BANQUET MENU




INTERCONTINENTAL®
SAINT PAUL RIVERFRONT


DOUBLETREE
by Hilton™
ST. PAUL DOWNTOWN

BREAKFAST





BREAKFAST

CONTINENTAL

FRESH ORANGE AND GRAPEFRUIT JUICES, REGULAR AND DECAFFEINATED LAVAZZA COFFEE, SELECTION OF RISHI TEAS
ALL PRICING IS PER PERSON. INTENDED FOR 30-45 MINUTES OF CONTINUOUS SERVICE.

RICE PARK | \$27 per person

- Fresh Baked Muffins, Danish and Miniature Croissants
- Sweet Cream Butter, Jams and Jellies
- Fresh Cut Fruits and Berries

MEARS PARK | \$29 per person

- Freshly Baked Muffins, Danish, Miniature Croissants
- Sweet Cream Butter, Jams and Jellies
- Assorted Dry Cereals and Granola, Whole Milk
- Fruit Yogurts
- Bagels with Plain, Chive, Honey and Jalapeno Cream Cheeses

DONUT DELIGHT | \$29 per person

- Assorted of Locally Baked Gourmet Donuts
- Fresh Cut Fruit and Berries



BREAKFAST

PLATED

FRESH ORANGE AND GRAPEFRUIT JUICES, REGULAR AND DECAFFEINATED LAVAZZA COFFEE, SELECTION OF RISHI TEAS

AMERICAN BREAKFAST | \$ 29 per person

- Scrambled Eggs
- Pecan Smoked Bacon or Sausage Links
- Rosemary Shallot Breakfast Potatoes

CHURCH LADY EGG BAKE | \$ 27 per person

- Sausage, Cheddar, Spinach & Brioche Egg Bake, Basque Tomato Cream

TOFU SCRAMBLE | \$ 26 per person

- Scrambled Tofu
- Asparagus, Mushroom and Goat Cheese
- Rosemary Shallot Breakfast Potatoes

BREAKFAST SANDWICH | \$ 29 per person

- Ham, Egg and Cheese on a Flaky Croissant
- Rosemary Shallot Breakfast Potatoes

LOGGERS TOWER | \$ 32 per person

- Buttermilk Pancakes with Whiskey Maple Syrup
- Soft Scrambled Eggs
- Pecan Smoked Bacon

QUICHE | \$ 29 per person

- Ham & Swiss or Basque Bean & Romesco
- Rosemary Shallot Breakfast Potatoes

STEAK & EGGS | \$ 40 per person

- Soft Scrambled Eggs
- 6 oz. Grilled Beef Sirloin Steak
- Mushroom Breakfast Potatoes





BREAKFAST

BUFFET

FRESH ORANGE AND GRAPEFRUIT JUICES, REGULAR AND DECAFFEINATED LAVAZZA COFFEE, SELECTION OF RISHI TEAS

BASED ON TWO-HOUR SERVICE AND MINIMUM OF 25 GUESTS

A \$7.00 PER PERSON FEE WILL BE ADDED TO THE BUFFET PRICE FOR LESS THAN 25 PEOPLE

WABASHA | \$40 per person

- Oatmeal, Condiments
- Fresh Baked Muffins, Banana Bread
- Seasonal Fruit Display with Berries
- Yogurt Granola Parfait
- Pecan Smoked Bacon & Sausage
- Challah French Toast, Warm Maple Syrup
- Scrambled Eggs

KELLOGG | \$39 per person

- Fresh Baked Muffins, Banana Bread
- Seasonal Fruit Display with Berries
- Pecan Smoked Bacon Strips
- Quiche Basque Bean & Romesco
- Rosemary Shallot Breakfast Potatoes

ST. PETER | \$39 per person

- Bagels with Smoked Salmon & Cream Cheese
- Seasonal Fruit Display with Berries
- Corned Beef Hash
- Challah French Toast, Warm Maple Syrup
- Scrambled Eggs with Cheddar Cheese



BREAKFAST / BRUNCH

STATIONS

An enhancement to existing buffets. See our Reception Stations page for a variety of carver selections.

Based on two-hour service and minimum of 25 guests

*For events requiring a carver or station attendant, a fee of \$150 per attendant will be applied.

AVOCADO TOAST BAR | \$19 per person

- Toasted Rustic Artisan Bread
- Smashed Avocado
- Cherry Tomatoes
- Crumbled Bacon
- Chopped Eggs
- Herbs & Spices

PANCAKES* | \$16 per person

- Chef-Prepared Buttermilk Pancakes, Warm Maple Syrup
- Fresh Berries
- Caramelized Bananas
- Nuts
- Chocolate Chips
- Whipped Cream

OMELETTES* | \$20 per person

- Chef-Prepared Omelette
- Choice of Ham or Sausage
- Cheddar Cheese
- Onions
- Peppers
- Tomatoes
- Mushrooms
- Jalapenos

MAKE AN AÇAÍ BOWL | \$21 per person

- Greek Yogurt
- Acai Berries
- Mixed Berries
- Pineapple
- Dragon Fruit
- Granola
- Shaved Coconut
- Honey



A LA CARTE / BREAK

ENHANCEMENTS

ASSORTED BAGELS

Served with Cream Cheeses, Butter, Jelly & Jams

\$50 per dozen

ASSORTED GOURMET DONUTS

\$50 per dozen

MINIATURE CROISSANTS, MUFFINS & DANISH

\$38 per dozen

CINNAMON ROLLS & CARAMEL ROLLS

\$50 per dozen

CRISPY PECAN SMOKED BACON OR SAUSAGE LINKS

\$6 per person

COUNTRY HAM

\$6 per person

TURKEY SAUSAGE PATTIES

\$6 per person

VEGAN SAUSAGE LINKS

\$7 per person

BREAKFAST WRAP

Herb Flavored Flour Tortilla Wrap, Scrambled Eggs, Cheddar, Black Bean, Sour Cream & Pico de Gallo

\$10 each

BREAKFAST SANDWICH

Ham, Egg & Cheese on Croissant or English Muffin

\$8 each

ROSEMARY SHALLOT HOME FRIES

\$4 per person

HASH BROWNS

\$4 per person

FLUFFY SCRAMBLED EGGS

\$6 per person

HAM & SWISS OR BASQUE BEAN & ROMESCO QUICHE

\$7 per person

CHALLAH FRENCH TOAST

\$8 per person

BUTTERMILK PANCAKES

\$7 per person

OLD FASHIONED OATMEAL

Brown Sugar, Almonds, Raisins & Honey

\$7 per person

WHOLE FRESH FRUIT

\$5 each

FRESH SLICED FRUIT & BERRIES

\$6 per person

FRUIT SMOOTHIES

\$4 each

ASSORTED KIND BARS

\$5 each

INDIVIDUAL YOGURT PARFAITS WITH GRANOLA

\$5 each

ASSORTED LOW FAT & GREEK YOGURTS

\$4 each

A LA CARTE / BREAK

ENHANCEMENTS

MIXED NUTS

\$50 per dozen

CANDYLAND CHICAGO MIX POPCORN

\$5 each

INDIVIDUAL BAGS OF POTATO CHIPS

\$5 each

PITA CHIPS WITH PRESERVED LEMON HUMMUS

\$7 per person

TORTILLA CHIPS WITH WARM QUESO DIP & SALSA

\$10 per person

ASSORTED BROWNIES & DESSERT BARS

\$38 per dozen

FRESHLY BAKED COOKIES

\$38 per dozen

WARM PRETZELS & MUSTARD

\$39 per dozen

ASSORTED CANDY BARS

\$38 per dozen

GOURMET CUPCAKES

\$72 per dozen

LAVAZZA COFFEE OR DECAF, SELECTION OF RISHI TEAS

\$98 per gallon

LEMONADE OR FRUIT PUNCH

\$68 per gallon

ICED TEA

\$68 per gallon

HOT APPLE CIDER

\$68 per gallon

ASSORTED SOFT DRINKS, STILL & SPARKLING BOTTLED WATER

\$5 each

BOTTLED FRUIT JUICES

Orange & Apple

\$5 each

POWERADE

\$7 each

RED BULL & RED BULL SUGAR FREE

\$7 each

ICED COFFEE DRINKS

\$7 each

SMARTWATER

\$7 each

GOURMET SOFT DRINKS

\$7 each

ALL DAY COFFEE SERVICE | \$20 per person

up to 8 Hours

HALF DAY COFFEE SERVICE | \$14 per person

up to 4 Hours

ORCHESTRATED

BREAKS





BREAKS

THEMED BREAKS

ALL PRICING IS PER PERSON. INTENDED FOR 30-45 MINUTES OF CONTINUOUS SERVICE.

CANDY LAND | \$21 per person

Our Favorite Selection of Gourmet Candies
from Saint Paul's Own Candyland Store

HAPPY HOUR | \$19 per person

Tortilla Chips with Salsa,
Guacamole and Bean Dip
House-made Potato Chips with French Onion Dip
Chicago Mix Popcorn

COOKIES & MILK | \$18 per person

Our Chef's Variety of Cookies
Milk Selections to Include Skim, Chocolate,
Oat and Almond

CHEESE TOWN | \$20 per person

Smorgasbord of Local Cheeses
Nuts, Fruit, Pickles & Preserves
Flatbread, Crackers & Baguette

FARMERS MARKET | \$18 per person

Seasonal Vegetables served with
Green Goddess Dip,
Roasted Garlic Hummus and Pita Chips

DEER SHACK | \$20 per person

Smoked Beef Sticks, Fresh Cheese Curds,
Pickled Herring
Pretzel Sticks & French Onion Dip

BOUNDARY WATERS | \$21 per person

Build Your Own Trail Mix: Mixed Nuts, Raisins, Dried
Fruits, Pretzels, Cheerios, Chocolate Drops, M&M's

Lunch Collection

PLATED MENUS



PLATED MENUS

SALADS & SOUPS

ALL PLATED LUNCHEONS INCLUDE A SALAD SELECTION, ROLLS, SWEET CREAM BUTTER, CHEF'S SEASONAL VEGETABLE,
REGULAR OR DECAFFEINATED LAVAZZA® COFFEE, SELECTION OF RISHI® HOT TEAS AND ICED TEA.
ALL PRICING IS PER PERSON.

CAESAR SALAD (V)

Romaine Hearts, Garlic Croutons, Shaved Parmesan, Creamy Caesar Dressing

BERRIES & BRIE SALAD (V)

Mesclun Greens, Brie, Fresh Berries, Banana Bread Crouton, Toasted Almonds, Champagne Vinaigrette

WEDGE SALAD (GF)

Tomato, Onion, Smoked Ham, Buttermilk Chive & Dill Tarragon Dressing

INTERCONTINENTAL GREENS (V)

Baby Lettuce, Blue Cheese, Candied Spiced Pecans, Apple, Maple Syrup Vinaigrette

BABY BEET & ARUGULA SALAD (V / GF)

Candied Walnuts, Creamy Goat Cheese, Citrus, Orange Vinaigrette

SOUP SELECTIONS | \$7 per person

TOMATO BASIL (V / GF)

MINNESOTA WILD RICE (GF)

BUTTERNUT SQUASH (V / GF)

CREAM OF MUSHROOM (V / GF)

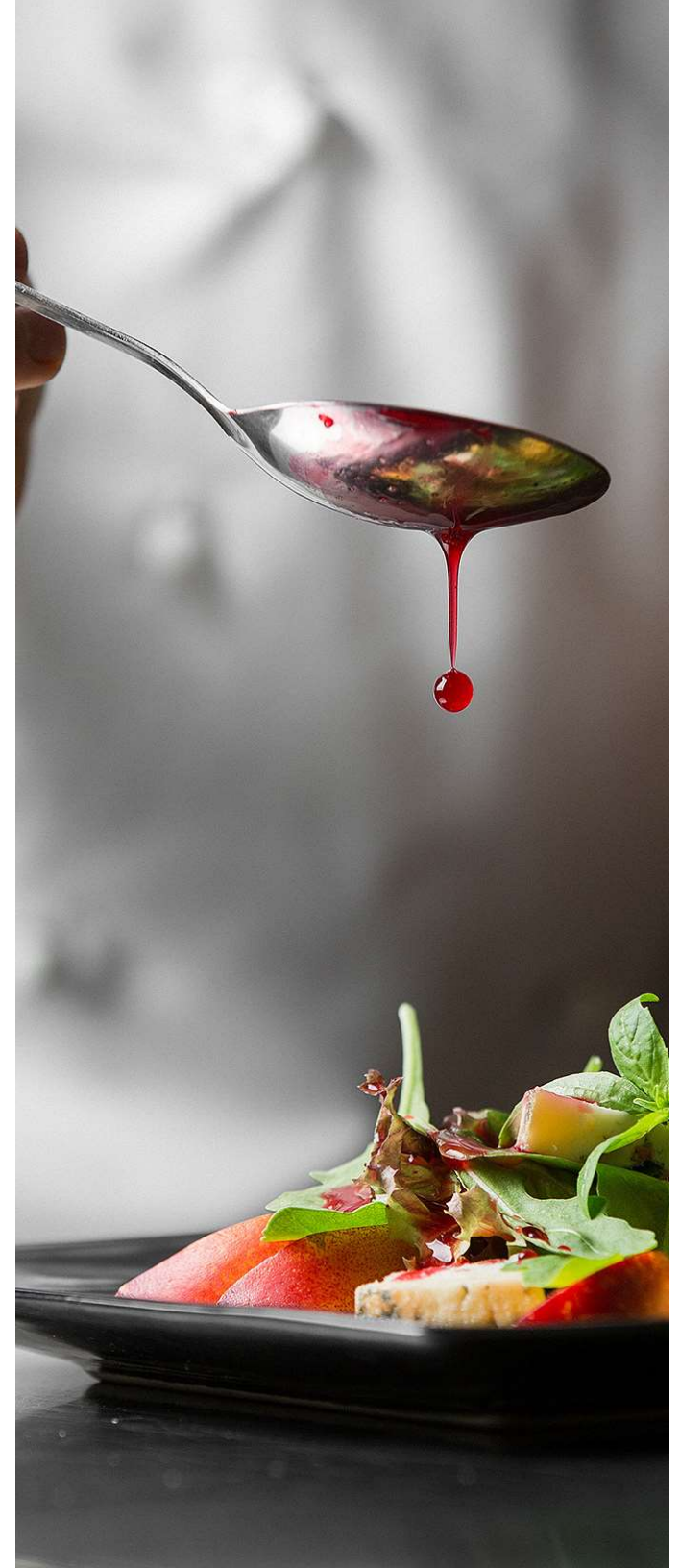
MINNESTRONE (V)

CHICKEN NOODLE

BEEF CHILI (GF)

COCONUT CARROT (VG / GF)

IRISH SPLIT PEA (GF)





PLATED MENUS

LUNCHEON ENTRÉES

ALL PLATED LUNCHEONS INCLUDE A SALAD SELECTION, ROLLS, SWEET CREAM BUTTER, CHEF'S SEASONAL VEGETABLE,
REGULAR OR DECAFFEINATED LAVAZZA® COFFEE, SELECTION OF RISHI® HOT TEAS AND ICED TEA.
ALL PRICING IS PER PERSON.

BLACKENED CHICKEN (GF) | \$35 per person

Bell Pepper, Soft Polenta, Calypso Cream

GRILLED PAILLARD OF CHICKEN (GF / DF) | \$37 per person

Cannellini Beans, Smoked Mushroom, Tomato Olive Jam

ROASTED BREAST OF CHICKEN (GF) | \$37 per person

Airline Chicken Breast, Potato Fondant, Parsnip Puree, Roasted Tomato, Rosemary Thyme Pan Jus

DIJON CHICKEN (GF) | \$35 per person

Mashed Garlic Red Potatoes, Charred Leek

SLOW ROASTED TURKEY BREAST | \$34 per person

Pan Gravy, Whipped Sweet Potato, Sausage Stuffing, Jalapeno Orange Cranberries

POMEGRANATE ORANGE BRAISED BEEF SHORT RIBS (DF) | \$45 per person

Seared Fennel, Smoked Mushrooms, Crispy Potato

SEARED CENTER CUT TOP SIRLOIN (GF) | \$45 per person

Cheddar Mashed Potato, Seasonal Vegetables, Black Garlic Demi Glace

SHORT RIB & SMOKED MUSHROOM TART | \$45 per person

Tomato Olive Jam, Ricotta

PORK CHOP PARTY (GF) | \$45 per person

Chargrilled & Whiskey Apple Brined, with Roasted Fingerling Potatoes, Asparagus, Curry Apricot Chutney

PAN SEARED SALMON (GF / DF) | \$41 per person

Roasted Root Vegetables, Jasmine Rice, Preserved Lemon Pea Puree

MARCONA ALMOND CRUSTED WALLEYE (GF) | \$40 per person

Wild Rice Pilaf, Roasted Cauliflower, Toasted Pistachio, Honey Butter

VEGAN RATATOUILLE (DF) | \$32 per person

Eggplant Ratatouille, Vegan Pesto and Cheese in a Flaky Puff Pastry

SMOKED MUSHROOM RISOTTO | \$32 per person

Tomato, Olive, Red Onion, Basil, Preserved Lemon

BUTTERNUT SQUASH RAVIOLI | \$40 per person

Chickpea, Butternut Squash, Chevre Cream, Peppercorn Pistachio

PLATED MENUS

WORKING LUNCH

ALL WORKING LUNCHES INCLUDE ROLLS, SWEET CREAM BUTTER AND REGULAR OR DECAFFEINATED LAVAZZA COFFEE, SELECTION OF RISHI HOT TEAS AND ICED TEA. ALL PRICING IS PER PERSON (AVAILABLE FOR LUNCH SERVICE ONLY)

HALF & HALF | \$27 per person

One Half Turkey Club Sandwich, Baby Lettuce, Pecan Smoked Bacon, Bushel Boy Tomato, Chevre, Tilamook Smoked Cheddar on Whole Wheat Bread

Kettle Chips

Choice of (Choose 1 Option):

- Tomato Soup
- Chicken Wild Rice Soup
- Chicken Noodle Soup
- House Salad with Balsamic Vinaigrette

COBB SALAD | \$27 per person

Chopped Romaine, Grilled Chicken Breast, Pecan Smoked Bacon, Grape Tomato, Bleu Cheese, Avocado, Cucumber, Hard-Boiled Egg, Ranch and Italian Dressing

ASIAN CHICKEN SALAD | \$27 per person

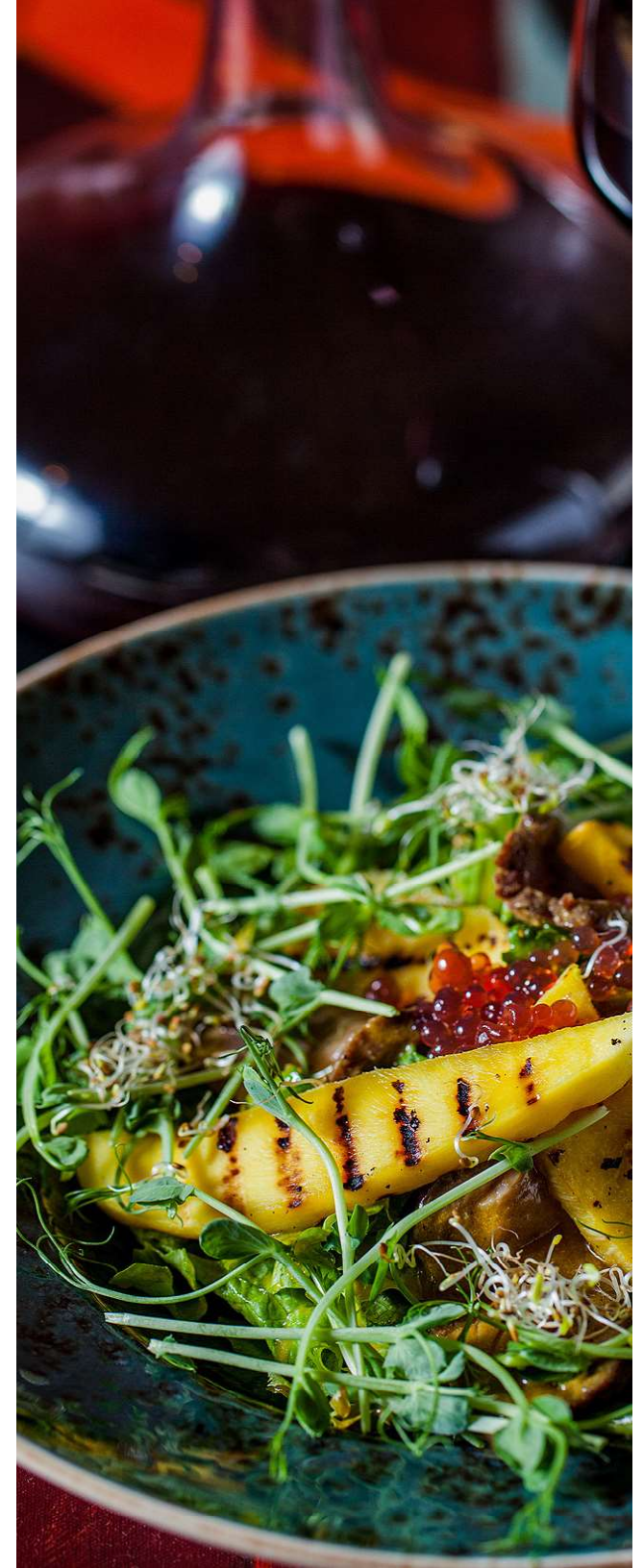
Chopped Romaine, Soy Ginger Chicken Breast, Tomato, Cilantro, Jalapeno, Scallion, Daikon, Sesame Dressing

BERRIES & BRIE SALAD | \$27 per person

Mesclun Greens, Brie, Fresh Berries, Banana Bread Crouton, Toasted Almonds, Champagne Vinaigrette

ENHANCE YOUR SALAD WITH:

- GRILLED CHICKEN
\$2 per person
- GRILLED SALMON
\$3 per person
- GRILLED SHRIMP SKEWERS
\$5 per guest



PLATED MENUS

DESSERTS

PRICING BELOW IS FOR LUNCH SERVICE ONLY AND IS CHARGED IN ADDITION TO COST OF ENTREE. TIER 1 DESSERT SELECTIONS ARE INCLUDED IN COST OF ALL PLATED DINNER ENTREES.

TIER 1 SELECTIONS | \$7 per person

LEMON TART

with Preserved Lemon, Apricot Chutney

WHITE CHOCOLATE PUMPKIN CHEESECAKE

Chipotle Marcona Brittle, Pickled Melon

FLOURLESS CHOCOLATE TORTE (GF)

Raspberry Whiskey Coulis, Citrus Whipped Cream

NEW YORK STYLE CHEESECAKE

with Fruit Compote

TIER 2 SELECTIONS | \$10 per person

SNICKERS CHEESECAKE

Chocolate & Caramel Sauce with Whipped Cream

CHAI TEA CRÈME BRULÉE (GF)

Thai Basil Whipped Cream, Ginger Crisps

MOROCCAN OLIVE OIL CAKE

with Saffron Creme Anglaise, Orange Supreme
& Candied Pistachio

STRAWBERRY SHORTCAKE

with Amaretto Whipped Cream

ORANGE SAFFRON POT DE CREME (GF)

Classic Custard with Citrus Notes

APPLE WHISKEY BREAD PUDDING

White Chocolate, Caramel and Candyland Popcorn

TRIO OF MINIATURE DESSERTS

Chef's Choice Selection of Bite-sized Sweets



A photograph of a buffet table set for a luncheon. The table is covered with a white cloth and features several stacks of white plates. In the center, there are several glasses of champagne on a silver tray. To the left, there are stacks of plates and a small pizza. To the right, there are more stacks of plates and a small pizza. The background is slightly blurred, showing more of the buffet area and some people in the distance.

Luncheon

BUFFET MENUS



BUFFET MENUS

THEMED BUFFETS

INCLUDES REGULAR OR DECAFFEINATED LAVAZZA® COFFEE, SELECTION OF RISHI® HOT TEAS AND ICED TEA, CHEF'S ASSORTMENT OF DESSERTS.

MINIMUM OF 25 PEOPLE FOR BUFFET MENUS.

A \$7.00 PER PERSON FEE WILL BE ADDED TO THE BUFFET PRICE FOR LESS THAN 25 PEOPLE.

SANDWICH SHOP | \$44 per person

- Soup du Jour
- Penne Pasta Salad with Feta, Tomato, Red Onions, Fresh Herbs
- Field Greens with Cucumbers, Tomato, Carrots and Vinaigrette
- Kettle Chips, Pickle Spears
- Assorted Bakery Breads, Stone Ground Mustard and Mayo

(Choose 2 Options):

- Roast Beef
- Roast Turkey
- Ham
- Peppered Pastrami
- Italian Ham & Salami
- Vegetarian

ITALIAN BUFFET | \$50 per person

- Caesar Salad, Marinated Olives and Tomatoes
- Grilled Baguettes and Flat Breads
- Tortellini and Penne Pastas, Alfredo and Marinara Sauce
- Italian Sausage and Peppers
- Lemon and Garlic Marinated Chicken
- Italian Roasted Vegetables

SOUTH OF THE BORDER | \$48 per person

- Black Bean and Corn Salad with Tomatillo
- Caesar Salad, Black Garlic Jalapeno Dressing
- Mixed Greens, Cucumber and Cilantro Dressing
- Cheese Enchiladas, Sauce Rojo
- Chicken Habanero Tinga
- Carne Asada, Grilled Seasoned Flank Steak
- Spanish Rice, Pigeon Peas
- Corn and Flour Tortillas
- Pico de Gallo, Sour Cream and Guacamole

THE MINNESOTA | \$59 per person

- Chicken Wild Rice Soup
- B.L.T. Salad: Bushel Boy Tomato, Pecan Smoked Bacon, Grilled Baguette
- Minnesota Waldorf Salad: Honey Crisp Apple, Celery, Almond
- Almond Crusted Fried Walleye, Jalapeno Tartar Sauce
- Pomegranate Orange Braised Roast Beef
- Cheddar Mashed Potato
- Green Beans, Cream of Mushroom, Fried Onion

SLOPPY TOPPY | \$49 per person

- Creamy Coleslaw
- Baked Three Bean Salad
- Potato Salad
- Macaroni & Cheese
- Beef, Pork & Chicken Sloppy Joes with BBQ, Asian Ginger & Hungarian Smoked Mushroom Sauce
- Pickles, Mustard, Kimchi

ICE HOUSE | \$52 per person

- Chipotle Ranch Macaroni
- Fresh Cheese Curds, Pickled Herring
- Mini Onion Sliders
- Cheesesteak Sliders
- Beer Battered Walleye
- Cherry Coke Brined Pork Loin
- Tater Tots

BUFFET MENUS

BOXED LUNCH

ALL BOXED LUNCHES INCLUDE ONE SIDE, WHOLE FRESH FRUIT, COOKIE AND SOFT DRINK OR BOTTLED WATER.
ASK FOR A DECONSTRUCTED BOX LUNCH FOR A GREEN ALTERNATIVE.

CHOICE OF THREE SANDWICHES | \$37 per person

Choose up to 3 options:

- Roast Beef with Caramelized Onion, Smoked Cheddar
- Ham and Cheddar with Apple Mustard & Goat Cheese
- Chicken and Dried Cranberry Salad
- Curry Chicken with Marcona Almond & Watercress
- Grilled Vegetable Wrap with Zucchini, Squash, Peppers, Garlic Hummus
- Roast Beef with Local White Cheddar, Watercress, Pickled Horseradish Cream
- Caprese with Basil, Tomato and Fresh Mozzarella
- Soy Chili Chicken Wrap with Napa Cabbage, Cilantro, Almond Fingerlime Gremolata
- Grilled Chicken Caesar Wrap
- Honey Turkey Wrap with Apple and Cheve Relish, Watercress
- Turkey and Fontina with Pickled Green Tomato, Romaine, Black Garlic Aioli

Choice of One Side:

- Pasta Salad
- Potato Salad
- Coleslaw
- Kettle Chips



CATERING TO YOUR APPETITE

HORS D'OEUVRES



HORS D'OEUVRES & RECEPTIONS

ALL PRICING IS PER PIECE. MINIMUM ORDER OF 25 PIECES PER SELECTION. LABOR CHARGES OF \$100 WILL BE APPLIED FOR ANY BUTLER-STYLE SERVICES.

* BEST FOR BUTLER-PASSING

CHILLED BITES

TOMATO BRUSCHETTA, BLACK GARLIC, PECCORINO *
\$5 each

CRAB CURRIED DEVEILED EGGS, CHILI OIL, SCALLION *
\$7 each

LOBSTER ROLL, TARRAGON, VIDALIA, PIMENTON
\$10 each

VEGETABLE CRUDITE SHOOTERS, JALAPENO RANCH *
\$6 each

MOZZARELLA, OLIVE, TOMATO, BASIL SKEWER *
\$5 each

BRIE CHEESE WITH POACHED BOSC PEAR ON CROSTINI *
\$7 each

CEVICHE SHOOTER *

SHRIMP \$10 each

CRAB \$15 each

LOBSTER \$25 each

MINNESOTA PICKLE WRAPS *
\$5 each

AHI TUNA POKE, CRISP WONTON, PICKLED GINGER,
WASABI AIOLI *
\$7 each

HAMACHI JALAPENO SHOOTERS, DAIKON, CUCUMBER,
SOY HORSERADISH PICO *
\$7 each

DAYBOAT SCALLOP CRUDO, FINGER LIME, OLIVE OIL,
ALEPPO, MEYER LEMON
\$9 each

HOT BITES

SMOKED MUSHROOM ARANCINI *
\$6 each

SALTIMBOCCA BITES *
\$6 each

SPINACH AND FETA SPANIKOPITA *
\$5 each

WILD MUSHROOM PHYLLO PURSE *
\$5 each

HABANERO MUSTARD SHRIMP SALAD ON BRIOCHE, TORCHED
WARM *
\$8 each

VEGETABLE SAMOSA *
\$6 each

SAVANNAH CRABCAKES, PRESERVED LEMON, AIOLI, DILL,
FRIED CAPERS
\$6 each

MINI BURGERS WITH CARAMELIZED ONIONS
\$6 each

TANDOORI CHICKEN SKEWERS *
\$5 each

PULLED PORK MINI SLIDERS
\$5 each

CRAB RANGOON *
\$6 each

VEGETABLE SHAO MAI *
\$5 each

ARTICHOKE BEIGNET *
\$5 each



HORS D'OEUVRES & RECEPTIONS

RECEPTION PACKAGES

LABOR CHARGES OF \$100 WILL BE APPLIED FOR ANY BUTLER-STYLE SERVICES.

BUTLER-PASSED TRIO PACKAGE | \$25 per person

Based on 3 pieces per person

Intended for 45-60 minutes of continuous service.

Pick 3 * Items from the Chilled and Hot Bites Collection.

GAME DAY PACKAGE | \$40 per person

Based on 8 pieces per person

Intended for 60-90 minutes of continuous service.

International Cheese Display with Assorted Crackers and Baguette

Vegetable Crudité Display with Creamy Balsamic Dressing

House-made Potato Chips with French Onion Dip

Pick 5 Items from the Chilled and Hot Bites Collection.

(Add additional time for \$15.00 more per person per hour)



RECEPTIONS

DISPLAYS

ALL PLATTERS SERVE 25 GUESTS.

FRUIT DISPLAY | \$175 per platter

Fresh Sliced Fruits with Yogurt Dip

ITALIAN CRUDO DISPLAY | \$750 per platter

Hamachi, Tuna and Scallops with Citrus, Horseradish, Thai Basil, Cucumber, Red Onion, Daikon and Pickled Melon

VEGETABLE CRUDITÉ | \$175 per platter

Raw Vegetables with Ranch Dressing

CHARCUTERIE BOARD | \$200 per platter

Variety of Locally Sourced Meats, Assorted Breads, House Pickles

GRILLED VEGETABLES | \$175 per platter

Grilled Vegetables with Creamy Balsamic Dressing

INTERNATIONAL CHEESE | \$200 per platter

Assortment of International Cheeses, Crackers and Breads

HUMMUS | \$175 per platter

Preserved Lemon Hummus, Garlic Hummus, Red Pepper Hummus, Olives, Grilled Flatbread and Pita Chips

BRIE EN CROUTE | \$160 per platter

With Apricot Chutney, Assorted Crackers and Baguette

SMOKED FISH DISPLAY | \$750 per platter

Salmon, Herring and Lobster with Preserved Lemon Slaw, Gourmet Vinegar, Potatoes, Sweet Onion Marmalade, Hawaiian Mini Sweet Rolls

RECEPTIONS

STATIONS

BASED ON TWO-HOUR SERVICE AND MINIMUM OF 25 GUESTS. FOR EVENTS REQUIRING A CARVER OR STATION ATTENDANT *,
A FEE OF \$150 PER ATTENDANT WILL BE APPLIED.

PORK LOIN * | \$375

(serves 20-30)
Slow Roasted with an Apple Whiskey Glaze,
Curry Apricot Chutney, Assorted Bakery Rolls

HONEY ROASTED HAM * | \$375

(serves 20-30)
Sugar-Cured, Red Chili Pepper Aioli,
Assorted Bakery Rolls

GRILLED TENDERLOIN * | \$525

(serves 20-30)
Black Garlic Rubbed, Horseradish, Mayonnaise,
Dijon Mustard, Assorted Bakery Rolls

ROASTED TURKEY BREAST * | \$325

(serves 25)
West Indian Cured, Habanero Apricot Chutney,
Assorted Bakery Rolls

ITALIAN RISOTTO STATION | \$12 per person

Butternut Squash, Asparagus, Mushroom, Parmesan

VEGAN JACKFRUIT STEW | \$12 per person

Black Lentil, Sweet Potato, Smoked Mushrooms

MASHED POTATO BAR | \$14 per person

Sundried Tomato, Bacon, Asparagus, Sharp Cheddar, Chives

PASTA SATION * | \$15 per person

Marinara, Pesto, Alfredo Sauce, Red Pepper, Parmesan

MAC AND CHEESE | \$12 per person

Scallion, Bacon, Jalapeno Bread Crumbs





RECEPTIONS

LATE NIGHT SNACKS

BASED ON TWO-HOUR SERVICE. SELF-SERVICE STATIONS. ALL PRICING IS PER PERSON.

WARM SOFT PRETZELS | \$6 per person

Beer Cheese Sauce, Uncle Pete's Hot German Mustard

MINI SLIDERS | \$9 per person

(Choose One):

- Hamburger
- Cheeseburger
- Pulled Pork
- Pot Roast

QUESADILLAS | \$10 per person

Chicken and Vegetable Quesadillas, Pico de Gallo, Salsa Verde, Guacamole, Sour Cream

TOTS AND DIPPING SAUCES | \$6 per person

Chipotle Ranch, Alabama White Barbecue, Ketchup

PIZZA | \$16 Each

(Choice of 12" Varieties):

- Pepperoni
- Sausage
- Cheese
- Roasted Vegetable
- Pineapple Jalapeno

PLATED MENUS

SALADS & SOUPS

ALL PLATED DINNER ENTREES INCLUDE A SALAD SELECTION, ROLLS, SWEET CREAM BUTTER, CHEF'S SEASONAL VEGETABLE, REGULAR OR DECAFFEINATED LAVAZZA® COFFEE, SELECTION OF RISHI® HOT TEAS AND ICED TEA AND TIER 1 DESSERT CHOICE. ALL PRICING IS PER PERSON.

CAESAR SALAD (V)

Romaine Hearts, Garlic Croutons, Shaved Parmesan, Creamy Caesar Dressing

BERRIES & BRIE SALAD (V)

Mescun Greens, Brie, Fresh Berries, Banana Bread Crouton, Toasted Almonds, Champagne Vinaigrette

WEDGE SALAD (GF)

Tomato, Onion, Smoked Ham, Buttermilk Chive & Dill Tarragon Dressing

INTERCONTINENTAL GREENS (V)

Baby Lettuce, Blue Cheese, Candied Spiced Pecans, Apple, Maple Syrup Vinaigrette

BABY BEET & ARUGULA SALAD (V / GF)

Candied Walnuts, Creamy Goat Cheese, Citrus, Orange Vinaigrette

SOUP SELECTIONS | \$7 per person

TOMATO BASIL (V / GF)

CHICKEN NOODLE

MINNESOTA WILD RICE (GF)

BEEF CHILI (GF)

BUTTERNUT SQUASH (V / GF)

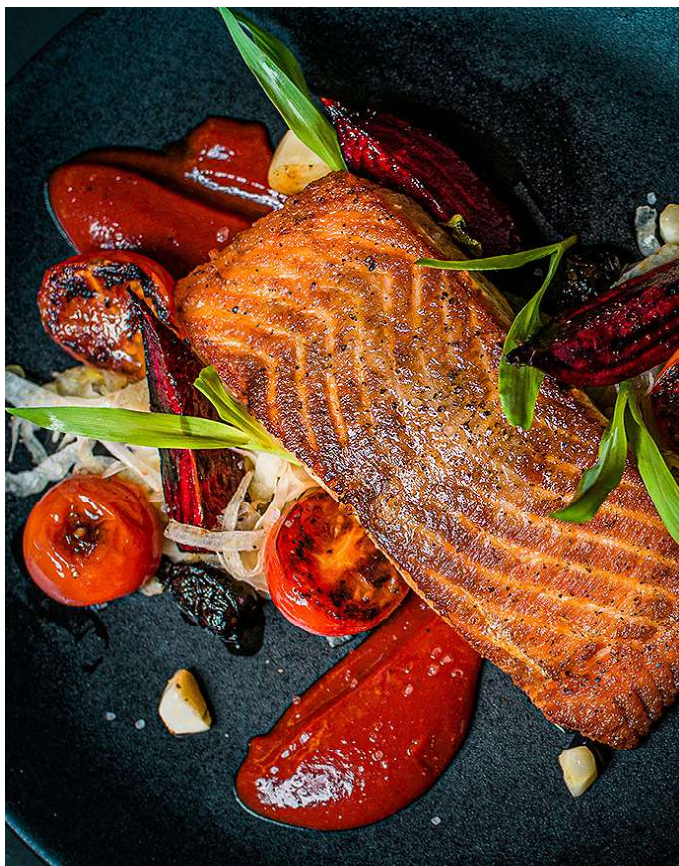
COCONUT CARROT (VG / GF)

CREAM OF MUSHROOM (V / GF)

IRISH SPLIT PEA (GF)

MINNESTRONE (V)





PLATED MENUS

DINNER ENTRÉES

ALL PLATED DINNER ENTREES INCLUDE A SALAD SELECTION, ROLLS, SWEET CREAM BUTTER, CHEF'S SEASONAL VEGETABLE, REGULAR OR DECAFFEINATED LAVAZZA® COFFEE, SELECTION OF RISHI® HOT TEAS AND ICED TEA AND TIER 1 DESSERT CHOICE.

ALL PRICING IS PER PERSON.

7 OZ. SEARED BEEF TENDERLOIN (GF) | \$78 per person

Red Wine Demi Glace, Potato Fondant, Mushrooms, Asparagus

8 OZ. GRILLED SIRLOIN STEAK (GF / DF) | \$65 per person

Pomegranate Orange Demi Glace, Fingerling Potatoes, Asparagus

BEEF SHORT RIB (GF / DF) | \$60 per person

Seared Fennel, Smoked Mushrooms, Crispy Potatoes

7 OZ. BACON WRAPPED FILET (GF) | \$88 per person

Red Wine Demi Glace, White Truffle Mashed Potatoes, Baby Carrots and Asparagus

12 OZ. NEW YORK STRIP STEAK (GF) | \$78 per person

Garlic Herb Butter, Crispy Potatoes, Bacon Fat Carrots

SEARED SALMON (GF) | \$58 per person

Preserved Lemon Sauce, Leek, Crispy Potatoes, Charred Romanesco

SEARED HALIBUT (GF) | \$78 per person

Mushroom Risotto, Preserved Tomato Jam, Olive

SAUTEED MAHI MAHI (GF / DF) | \$58 per person

Coconut Rice, West Indian Collard Greens, Jackfruit Salsa

SEABASS (GF / DF) | \$70 per person

Pan-Seared with Serrano Foole, Yellow Tomato Marcona Romesco Sauce

ALMOND WALLEYE (GF) | \$65 per person

Northern Walleye, Toasted Almond Rice, Roasted Garlic Dill Cream Sauce

BLACK COD (GF) | \$78 per person

Potato Fondant, Jumbo Asparagus, Bloody Mary Pan Jus



PLATED MENUS

DINNER ENTRÉES

ALL PLATED DINNER ENTREES INCLUDE A SALAD SELECTION, ROLLS, SWEET CREAM BUTTER, CHEF'S SEASONAL VEGETABLE, REGULAR OR DECAFFEINATED LAVAZZA® COFFEE, SELECTION OF RISHI® HOT TEAS AND ICED TEA AND TIER 1 DESSERT CHOICE.

ALL PRICING IS PER PERSON.

STUFFED CHICKEN | \$55 per person

Prosciutto, Tomato, Olives, Capers with a Pistachio Pesto Cream, Crispy Potatoes

SEARED CHICKEN | \$50 per person

Airline Chicken Breast, Natural Pan Sauce, Mashed Potatoes, Chef's Vegetable Medley

GRILLED CHICKEN BREAST (GF) | \$50 per person

Bell Pepper, Cheesy Roasted Red Potatoes

CITRUS HERB ROASTED CHICKEN (GF / DF) | \$50 per person

Roasted Red Potato, Chef's Vegetable Medley

PORK TENDERLOIN (GF / DF) | \$54 per person

Whiskey Apple Brine, Chargrilled with a Curry Apricot Chutney, Fingerling Potatoes, Asparagus

SEARED TOFU (GF / DF) | \$44 per person

Sweet Chili Sauce, Broccolini

SMOKED MUSHROOM RISOTTO (GF) | \$44 per person

Garlic White Wine Cream Sauce

BUTTERNUT SQUASH RAVIOLI | \$44 per person

Chevre Cream Sauce, Fresh Herbs, Crispy Brussel Sprouts, Parmesan

CURRIED MOCK DUCK | \$44 per person

Jasmine Rice, Chef's Vegetable

VEGAN RATATOUILLE (DF) | \$44 per person

Eggplant Ratatouille, Vegan Pesto and Cheese in a Flaky Puff Pastry

PLATED MENUS

DUET ENTRÉES

ALL PLATED DINNER ENTREES INCLUDE A SALAD SELECTION, ROLLS, SWEET CREAM BUTTER, CHEF'S SEASONAL VEGETABLE, REGULAR OR DECAFFEINATED LAVAZZA® COFFEE, SELECTION OF RISHI® HOT TEAS AND ICED TEA AND TIER 1 DESSERT CHOICE.

ALL PRICING IS PER PERSON.

SIRLOIN AND CHICKEN BREAST (GF) | \$82 per person

Red Wine Demi Glace, Roasted Lemon Chicken, Mashed Potatoes

FILET AND SALMON (GF) | \$88 per person

Smoked Mushrooms, Wild Rice Pilaf, Basque Tomato Cream

NEW YORK STEAK AND SHRIMP (GF / DF) | \$92 per person

10 oz. Strip Steak, Jumbo Shrimp Skewer, Potato Confit, Olio Verde

STEAK AND LOBSTER (GF) | \$110 per person

Steak Brochette, Twin Lobster Tails, Black Truffle Butter, Crispy Potato, Jumbo Asparagus

CHICKEN AND SHORT RIB (GF) | \$60 per person

Harissa Rubbed Airline Chicken, Orange Ginger Braised Short Rib, Pan Jus, Mashed Potatoes, Jumbo Asparagus

SALMON AND SHORT RIB (GF) | \$64 per person

Pink Peppercorn Seared Salmon, Orange Ginger Braised Short Rib, Pan Jus, Mashed Potatoes, Jumbo Asparagus

CHICKEN AND SHRIMP (GF) | \$71 per person

West Indian Airline Chicken, Coconut Lime Shrimp, Spiedini Peas and Rice, Jackfruit Salsa



PLATED MENUS

DESSERTS

PRICING BELOW IS FOR DINNER SERVICE ONLY. TIER 1 SELECTIONS ARE INCLUDED IN COST OF ALL PLATED DINNER ENTREES.
TIER 2 SELECTIONS ARE CHARGED IN ADDITION TO COST OF ENTREE.

TIER 1 SELECTIONS | Included

LEMON TART

with Preserved Lemon, Apricot Chutney

WHITE CHOCOLATE PUMPKIN CHEESECAKE

Chipotle Marcona Brittle, Pickled Melon

FLOURLESS CHOCOLATE TORTE (GF)

Raspberry Whiskey Coulis, Citrus Whipped Cream

NEW YORK STYLE CHEESECAKE

with Fruit Compote

TIER 2 SELECTIONS | \$3 per person

SNICKERS CHEESECAKE

Chocolate & Caramel Sauce with Whipped Cream

CHAI TEA CRÈME BRULÉE (GF)

Thai Basil Whipped Cream, Ginger Crisps

MOROCCAN OLIVE OIL CAKE

with Saffron Creme Anglaise, Orange Supreme
& Candied Pistachio

STRAWBERRY SHORTCAKE

with Amaretto Whipped Cream

ORANGE SAFFRON POT DE CREME (GF)

Classic Custard with Citrus Notes

APPLE WHISKEY BREAD PUDDING

White Chocolate, Caramel and Candyland Popcorn

TRIO OF MINIATURE DESSERTS

Chef's Choice Selection of Bite-sized Sweets





BUFFET MENUS

THEMED BUFFETS

MINIMUM OF 25 PEOPLE FOR BUFFET MENUS. A \$7.00 PER PERSON FEE WILL BE ADDED TO THE BUFFET PRICE FOR LESS THAN 25 PEOPLE. INCLUDES REGULAR OR DECAFFEINATED LAVAZZA® COFFEE, SELECTION OF RISHI® HOT TEAS AND ICED TEA, CHEF'S ASSORTMENT OF DESSERTS. ALL PRICING IS PER PERSON.

TUSCANY ITALIAN | \$69 per person

- Caesar Salad with Black Garlic Croustade, Tomatoes, Creamy Dressing
- Caprese Tomato Salad with Fresh Mozzarella and Balsamic Reduction, Thai Basil
- Grilled Antipasto Display with Baguettes and Flat Breads
- Cheese Tortellini with Smoked Mushrooms, Lemon Garlic Cream Sauce
- Penne Tossed with Spicy Italian Sausage and a Sun-Ripened Tomato Sauce
- Lemon Rosemary Marinated Chicken with a Caper Cream Sauce
- Sicilian Beef with Mediterranean Olives and Fresh Plum Tomatoes

FARMERS MARKET | \$81 per person

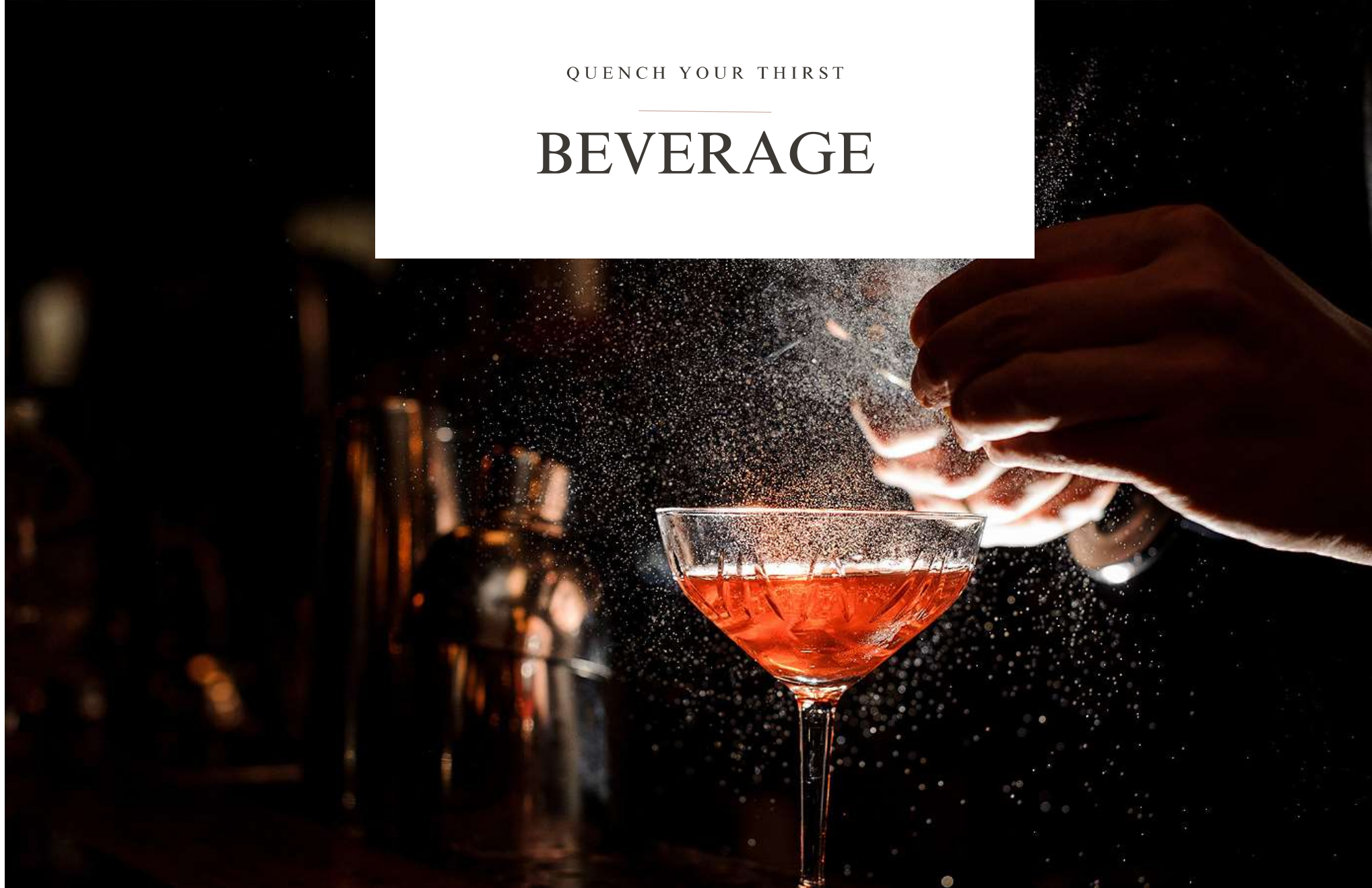
- Mesclun Greens, Brie, Fresh Berries, Banana Bread Crouton, Toasted Almonds, Champagne Vinaigrette
- Heirloom Tomato Salad, Fresh Basil, Mozzarella, Balsamic Vinaigrette
- Char Grilled Petite Sirloin Steaks with a Smoked Mushroom Ragout
- Pan-Seared Salmon with Scallions and Mustard Seed Beurre Blanc
- Grilled Chicken with Sautéed Grapes and Toasted Marcona Almonds
- Crispy Yukon Gold Potatoes with Fresh Herbs and Harissa
- Chef's Fresh Local and Seasonal Vegetables

10,000 LAKES DINNER | \$79 per person

- Minnesota Wild Rice Soup
- Spring Green Salad, Cucumber, Tomatoes, Carrots and Croutons
- Garlic Roasted Strip Loin, Horseradish Demi-Glace
- Almond Breaded Northern Walleye Lemon Butter and Scallions
- Locally Raised Cannon Falls Ferndale Turkey with Roasted Apples, Pan Jus
- Buttermilk Mashed Potatoes
- Fresh Green Beans with Almonds

QUENCH YOUR THIRST

BEVERAGE



BEVERAGE

HOSTED BAR

ALL BARS REQUIRE A BARTENDER. A \$150.00 FEE PER BARTENDER WILL BE IMPLEMENTED UNTIL REVENUES OF \$500.00 PER BARTENDER HAVE BEEN REACHED. BAR PACKAGES MAY BE ENJOYED FOR UP TO 6 HOURS.

PREMIUM SELECTION | \$9 Each

- New Amsterdam Vodka
- Cruzan Aged Light Rum
- Bombay Original Gin
- Corazon Tequila Blanco
- Four Roses Bourbon
- Bushmills Whiskey
- The Famous Grouse Scotch

LUXURY SELECTION | \$11 Each

- Absolut Vodka
- Captain Morgan Rum
- Hendricks Gin
- Patron B/A/R
- Maker's Mark Bourbon
- Crown Royal Whiskey
- Dewar's Scotch
- Seedlip Non-Alcoholic Spirits

LOCAL LIQUOR | \$10 Each

- Prairie Organic Spirits
- Tattersall
- Norsemen

SOFT DRINKS | \$5 Each

HOUSE WINES - TIER 1 | \$9 per Glass THE SEEKER

- Chardonnay, California
- Sauvignon Blanc, New Zealand
- Pinot Grigio, Italy
- Riesling, Germany
- Rose, France
- Cabernet Sauvignon, Argentina
- Red Blend, Argentina
- Malbec, Argentina

HOUSE WINES - TIER 2 | \$10 per Glass LA CREMA

- Chardonnay, California
- Pinot Gris, California
- Rose, California
- Pinot Noir, California

LOCAL BEERS | \$8 Each

- Summit
- Grain Belt

DOMESTIC BEERS | \$7 Each

- Budweiser
- Bud Light
- Coors Light
- Michelob Golden Draft Light

IMPORTED BEERS | \$8 Each

- Stella Artois
- Corona Extra
- Heineken





BEVERAGE

FEATURED PACKAGES

ALL BARS REQUIRE A BARTENDER. A \$150.00 FEE PER BARTENDER WILL BE IMPLEMENTED UNTIL REVENUES OF \$500.00 PER BARTENDER HAVE BEEN REACHED. BAR PACKAGES MAY BE ENJOYED FOR UP TO 6 HOURS.

BEER, WINE AND SODA PACKAGE

Package includes Domestic, Imported and Local Craft Beers, House Wines and Soft Drinks

(Choose One):

TIER I WINE PACKAGE

First Hour | \$14.00
Additional Hours | \$5.00

TIER II WINE PACKAGE

First Hour | \$16.00
Additional Hours | \$7.00

SODA BAR PACKAGE

\$5.00 per Hour

HOST BAR PACKAGE

Package includes Domestic, Imported and Local Craft Beers, House Wines, Soft Drinks and your choice of Liquor Package

(Choose One):

PREMIUM PACKAGE

First Hour | \$18.00
Additional Hours | \$8.00

LUXURY PACKAGE

First Hour | \$20.00
Additional Hours | \$10.00



BEVERAGE

WINE LIST

HOUSE WINE SELECTIONS - TIER 1 THE SEEKER

\$36.00 per Bottle

Chardonnay, California
Sauvignon Blanc, New Zealand
Pinot Grigio, Italy
Riesling, Germany
Rose, France
Pinot Noir, France
Cabernet Sauvignon, Argentina
Red Blend, Argentina
Malbec, Argentina

HOUSE WINE SELECTIONS - TIER 2 LA CREMA

\$52.00 per Bottle

Chardonnay
Pinot Gris
Rose
Pinot Noir

SPARKLING

Accademia Prosecco, Italy
\$58.00 per Bottle

La Marca, Prosecco, Italy
\$48.00 per Bottle

Chandon Brut, Napa, California
\$85.00 per Bottle

Chandon Brut Rosé, Napa, California
\$89.00 per Bottle



BEVERAGE

CASH BAR

ALL BARS REQUIRE A BARTENDER. A \$150.00 FEE PER BARTENDER WILL BE IMPLEMENTED UNTIL REVENUES OF \$500.00 PER BARTENDER HAVE BEEN REACHED. BAR PACKAGES MAY BE ENJOYED FOR UP TO 6 HOURS.

PREMIUM SELECTION | \$11 Each

- New Amsterdam Vodka
- Cruzan Aged Light Rum
- Bombay Original Gin
- Corazon Tequila Blanco
- Four Roses Bourbon
- Bushmills Whiskey
- The Famous Grouse Scotch

LUXURY SELECTION | \$12 Each

- Absolut Vodka
- Captain Morgan Rum
- Hendricks Gin
- Patron B/A/R
- Maker's Mark Bourbon
- Crown Royal Whiskey
- Dewar's Scotch
- Seedlip Non-Alcoholic Spirits

LOCAL LIQUOR | \$11 Each

- Prairie Organic Spirits
- Tattersall
- Norsemen

SOFT DRINKS | \$5 Each

HOUSE WINES - TIER 1 | \$10 per Glass THE SEEKER

- Chardonnay, California
- Sauvignon Blanc, New Zealand
- Pinot Grigio, Italy
- Riesling, Germany
- Rose, France
- Cabernet Sauvignon, Argentina
- Red Blend, Argentina
- Malbec, Argentina

HOUSE WINES - TIER 2 | \$11 per Glass LA CREMA

- Chardonnay, California
- Pinot Gris, California
- Rose, California
- Pinot Noir, California

LOCAL BEERS | \$9 Each

- Summit
- Grain Belt

DOMESTIC BEERS | \$8 Each

- Budweiser
- Bud Light
- Coors Light
- Michelob Golden Draft Light

IMPORTED BEERS | \$9 Each

- Stella Artois
- Corona Extra
- Heineken

GENERAL INFORMATION

TERMS & CONDITIONS

Menu Selection

Menu selection is required THREE WEEKS prior to the event date. All events that are booked less than THREE WEEKS before the event date will require menu selections and set-up arrangements at the time of booking. For groups with less than 100 guests that request split entrée menus there will be a \$2.00 per person entrée fee added to the published menu price per person.

Menu Prices

Menu prices are guaranteed sixty (60) days prior to the event date. The menu prices herein are subject to a proportionate increase to meet increased cost of food, beverages and other increases in present commodity prices, labor costs, taxes, etc.

Guarantees

It is imperative that the catering office be notified of the exact number of guests attending no later than 10:00 A.M. FIVE BUSINESS DAYS prior to the event date. The guaranteed amount will be charged, even if fewer guests are served. The hotel will prepare a 3% overset above the guaranteed amount. Increased counts after the guaranteed number is received may result in menu substitutions. If the catering office receives no guarantee, the original expected attendance figure given to the hotel when booking the event will be the guarantee. Same day meal guarantee increases will be subject to a 20% menu price increase as contracted menu items may not be available for additional guests added.

Labor Charges

For meal functions with less than 25 guests, a labor charge of \$7.00 per person fee will be added to the menu price.

All prices quoted are based on normal service time. If your function is scheduled to begin at a particular time and is delayed, the hotel reserves the right to add on appropriate charges to cover extra expenses.

The hotel reserves the right to charge an additional fee of \$250.00 (on date of event) for changes to room set-up after room has been prepared per specifications on BEO.

Labor Charges of \$100 will be applied for any butler-style services.

Service Charges and Sales Taxes

All menu prices, room rental and audio-visual charges are subject to applicable Minnesota State Tax, (current rate on food is 9.875% and beverage is 12.375%) and taxable 24% service charge. Tax is subject to change.

Food and Beverage

We do not allow any outside food or beverage items to be brought onto our property for consumption in any public meeting space.

On all functions where a bartender is requested, a charge of \$150.00 per bartender will be implemented until revenues of \$500.00 per bartender have been reached.

Consumption of alcoholic beverages is restricted to persons of legal age as determined by the State of Minnesota. The hotel reserves the right to verify the age and/or the identification of any individual.

The hotel reserves the right to refuse service of alcoholic beverages at the discretion of the hotel staff.

Client must agree to conduct the function in an orderly manner and to comply with applicable laws, regulations and hotel rules. Client assumes all responsibility for the conduct of all persons in attendance, as well as any damages to hotel property.

GENERAL INFORMATION

TERMS & CONDITIONS

Function Rooms

The hotel reserves the right to substitute an alternative function room should the projected attendance fall below original estimate.

The hotel requests notification ninety (90) days prior to your event if the following will be used: DJ's, bands, singing, cheering, etc. The hotel reserves the right to control volume on all such functions.

Audio Visual

Audio/Visual equipment is available through our in house provider of technology AVEX. A power charge will be assessed based on the needs of DJ's, Bands, Singing, Cheering etc. An AVEX representative will quote prices and make arrangements.

Coat Check

The sales and catering department can arrange for a host paid coat check at a charge of \$200.00 per attendant. The hotel recommends one (1) attendant per 200 guests.

Payment

The estimated outstanding balance is due and payable five (5) days in advance of the event by approved cashier's check, certified check, credit card, pending bank's authorization or cash. A completed and approved credit card authorization form is required to guarantee payment of any remaining balance post event.

Security

Security may be required for your event. The hotel will arrange for security and bill security charges to the group. Prevailing rates will apply.

Packages

Any materials shipped to the hotel may not arrive earlier than two (2) days prior to your event, and must be removed from the hotel premises within two (2) days after your event. All materials must bear the name of the group, and be addressed to the "ON SITE GROUP CONTACT NAME" with date of event. Shipping charges must be pre-arranged and paid for by the company. The hotel does not accept packages on a "COD" basis. The hotel does not bill shipping charges to the master account. A receiving fee of \$5.00 per box and/or \$60.00 per pallet will be assessed.

Liability

The hotel will not be responsible for any materials or equipment left in the hotel before, during or following the event.

Guest Check / Banquet Event Orders

By signing the Banquet Event Orders and Guest Checks for food, beverage, rental or services rendered, you are acknowledging that the BEO becomes an addendum to the catering contract and is binding on both parties.

Cancellation Clause

The Group agrees that should they cancel this commitment, the actual damages would be difficult to determine. The cancellation schedule in your Booking Contract Agreement would prevail. The hotel agrees that after receipt of such amounts it will not seek additional damages.