

GENERAL INFORMATION

FUNCTION SPACE

Function space is assigned according to anticipated number of attendees. If attendance drops or increases, we reserve the right to change groups (with notification) to a room more suitable for attendance and optimum flow. Items placed on meeting room walls or any directional signs, must be approved by the hotel in advance. All changes to the setup of a meeting room must be submitted by noon the day before the event. Changes after this time will result in a \$250 room reset fee.

FOOD AND BEVERAGE

All catered functions, i.e. food and beverage, room rental and AV charges are subject to a **22.5%** service charge, and **7.275%** sales tax and **12.775%** liquor tax. Food and beverage minimums pertain only to the food and beverage consumed during the meeting. Room rental, audio visual, service charge and tax are in addition to the applicable food and beverage minimum. State law requires **7.275%** sales tax to be applied to the service charge. Service charge is not the property of any one employee and will be disbursed at the discretion of management. Final menu selections will be submitted two weeks prior to each function to ensure availability of the desired menu items. We take great pride in creating menus specially designed for your specific group needs. No food or beverage of any kind will be permitted into any banquet room by any guest. In accordance with license restrictions and the City of Bloomington's Health Department Regulations, Embassy Suites Hotel does not allow any food or beverage to be taken from banquet rooms.

GUARANTEES

Guaranteed number of attendees is required by noon three business days prior to your event. This is the minimum number of people for which you will be charged. This number cannot be lowered within the 3 business days prior to the event without the approval of the Food and Beverage Director. Monday and Tuesday guarantees must be received the Thursday prior to your event. If guarantees are not received, Embassy Suites Hotel will prepare and charge for the number of persons estimated on the Catering Contract.



GENERAL INFORMATION

PRICING

All prices are subject to change, however, prices are guaranteed 30 days in advance of your function. Pricing on audio visual and room rental fees are for an 8 hour period.

SECURITY AND LIABILITY

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

SHIPPING

The guest is responsible for shipping arrangements and all expenses of shipping material, merchandise, exhibits or any other items to and from the hotel.

Embassy Suites Hotel must be notified in advance of shipping arrangements to ensure proper acceptance of shipped items upon arrival at the hotel. The hotel cannot guarantee acceptance of materials more than 2 days prior to the event date and cannot hold materials longer than 2 days following. If packages arrive more than two days prior to your event, a \$30 storage fee per day will be applied to your final bill.

MUSIC AND ENTERTAINMENT

All arrangements, name of group and sound levels must be approved in advance by the catering department. Entertainment may not be scheduled in any ballroom past 12:00 midnight.

By signing the catering contract, you have acknowledged to Embassy Suites Hotel and Tri-City Restaurant Management that you have read and understood the terms and conditions listed on the first two pages of the banquet menu.



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THE SUITE PACKAGE

MORNING

A selection of chilled fruit juices, premium Columbian regular and decaffeinated coffee, herbal tea and milk, assorted Danishes, muffins and bagels with cream cheese, preserves and butter

MID-MORNING BREAK

Assorted soft drinks and bottled water, refresh premium Columbian regular and decaffeinated coffee, refresh herbal tea

LUNCH BUFFET

Choose from one of the following buffets. Descriptions for each of these buffets listed on pages 9-13.

The Wrap Buffet
Deli Lunch Buffet
Bourbon Street Buffet
South of the Border Buffet
Little Italy Buffet

AFTERNOON BREAK

Assorted soft drinks and bottled water, refresh premium Columbian regular and decaffeinated coffee, refresh herbal tea, assorted cookies and brownies

\$55.00
PER PERSON

Minimum of 35 guests. Pricing does not include service charge or tax.



MORNING DELIGHTS

EMBASSY SUITES CONTINENTAL BREAKFAST

A selection of chilled fruit juices, regular and decaffeinated coffee, herbal teas and bakery fresh breakfast pastries, to include a sampling of croissants, muffins and scones

\$14.95
PER PERSON

EMBASSY SUITES DELUXE CONTINENTAL BREAKFAST

A selection of chilled fruit juices, regular and decaffeinated coffee, herbal teas and bakery fresh breakfast pastries, to include a sampling of croissants, muffins and scones. Whole and sliced fresh fruit, assorted yogurts and granola

\$16.95
PER PERSON

OUR FAMOUS EMBASSY SUITES BREAKFAST

Full use of our Complimentary Breakfast in the Atrium including: a selection of chilled fruit juices, regular and decaffeinated coffee, and herbal teas, Danishes, muffins, bagels, toast, English muffins, cold cereal, scrambled eggs, sausage links, bacon, French toast, pancakes, potatoes, and cooked to order eggs or omelets

\$18.00
PER PERSON



BREAKFAST BUFFETS

AMERICAN BREAKFAST BUFFET

Assortment of Fruit Juices

Hot Herbal Tea

Scrambled Eggs with Cheese & Chives

Country Style Sausage Links

Regular & Decaffeinated Coffee

Fresh Muffins and Pastries

Blueberry Pancakes with Syrup

Home Fries

**\$18.00
PER PERSON**

ADD ON BREAKFAST ITEMS

Waffle Bar

Belgium waffles with warm syrup, whipped cream, assorted fruit toppings, pecans and bananas

\$6.00 PER PERSON

Stuffed French Toast

Raspberry cream cheese stuffed French toast, served with warm maple syrup

\$6.00 PER PERSON

Cold Cereal

Assorted cold cereals with skim and 2% milk

\$2.50 PER PERSON

Scrambled Egg Bar

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

\$4.00 PER PERSON

Breakfast Sandwich

English muffin topped with sausage, scrambled egg and American cheese

\$5.00 PER PERSON

Apple and Cherry Turnovers

Topped with vanilla icing

\$3.00 PER PERSON

THE RISE AND SHINE BREAKFAST

Assortment of Fruit Juices

Hot Herbal Tea

Individual Flavored Yogurts

Served with granola

Scrambled Eggs

Sausage

Regular & Decaffeinated Coffee

Fresh Fruit

Assorted Cold Cereal

With 2% and skim milk

Sliced Smoked Bacon

Home Fries

**\$18.00
PER PERSON**



A'LA CARTE ITEMS

BEVERAGES CHARGED BY THE GALLON

| | |
|----------------------|---------|
| REGULAR COFFEE | \$47.00 |
| DECAFFEINATED COFFEE | \$47.00 |
| ICED TEA | \$47.00 |
| HOT CHOCOLATE | \$38.00 |
| HOT APPLE CIDER | \$38.00 |
| FRUIT PUNCH | \$38.00 |
| LEMONADE | \$38.00 |

(1 gallon serves approximately 20 cups)

BEVERAGES CHARGED BY THE POT

| | |
|------------------------|---------|
| REGULAR COFFEE | \$25.00 |
| DECAFFEINATED COFFEE | \$25.00 |
| ICED TEA | \$18.00 |
| TEA - REGULAR & HERBAL | \$18.00 |

(1 pot serves approximately 10 cups)

BEVERAGES CHARGED ON CONSUMPTION

| | |
|------------------------------|--------|
| SOFT DRINKS (PEPSI PRODUCTS) | \$3.00 |
| SOFT DRINKS (COKE PRODUCTS) | \$3.50 |
| BOTTLED WATER | \$3.00 |
| MINERAL AND SPRING WATER | \$4.00 |
| BOTTLED JUICES | \$3.00 |
| ENERGY DRINKS | \$5.00 |
| 2%, SKIM OR CHOCOLATE MILK | \$3.00 |
| TEAS (REGULAR, DIET & GREEN) | \$3.00 |
| REGULAR & HERBAL TEA BAGS | \$3.00 |

ITEMS CHARGED PER PERSON

| | |
|-------------------------|--------|
| FRESH SLICED FRUIT TRAY | \$4.00 |
| VEGGIES AND DIP | \$4.00 |
| JUMBO HOT PRETZEL | \$5.00 |

with cheese sauce and hot mustard

ITEMS CHARGED BY THE DOZEN

| | |
|--|---------|
| JUMBO HOMEMADE COOKIES | \$36.00 |
| Chocolate chip, peanut butter, oatmeal raisin, sugar & English toffee | |
| BAGELS WITH CREAM CHEESE | \$38.00 |
| ASSORTED DANISH PASTRIES | \$28.00 |
| Croissants, muffins, nut breads, caramel pecan rolls & cinnamon rolls | |
| HARD BOILED EGGS | \$3.00 |
| FUDGE BROWNIES | \$28.00 |
| ASSORTED BARS | \$36.00 |
| ASSORTED NUT BREADS | \$28.00 |
| CHOCOLATE DIPPED STRAWBERRIES | \$36.00 |

ITEMS CHARGED BY THE POUND

| | |
|---------------------------|---------|
| POPCORN | \$16.00 |
| PRETZELS | \$16.00 |
| TORTILLA CHIPS | \$20.00 |
| with nacho cheese & salsa | |
| POTATO CHIPS | \$20.00 |
| DRY ROASTED PEANUTS | \$26.00 |
| DELUXE MIXED NUTS | \$28.00 |
| CHEX MIX | \$24.00 |
| TRAIL MIX | \$24.00 |

ITEMS CHARGED ON CONSUMPTION

| | |
|-----------------------------|--------|
| WHOLE FRESH FRUIT | \$3.00 |
| GRANOLA BARS | \$3.00 |
| INDIVIDUAL FLAVORED YOGURTS | \$4.00 |
| INDIVIDUAL COLD CEREAL | \$4.00 |
| ICE CREAM BARS | \$4.00 |
| CANDY BARS | \$3.00 |



SPECIALTY BREAKS

BREAK ENHANCEMENTS

Customize your break with your choice of the items listed below.

Sliced Breakfast Breads
\$2 PER PERSON

Chocolate Covered Strawberries
\$3 PER PERSON

Energy or Granola bars

Mixed Nuts with Wasabi Peas
\$2 PER PERSON

Bags of Popcorn, Pretzels & Potato Chips
\$2 PER PERSON

Mini Candy Bars
\$2 PER PERSON

Trail Mix
\$2 PER PERSON

Energy Drinks
\$4 EACH

IN BETWEEN BREAK

Homemade cookies and bars, regular and decaffeinated coffee, herbal teas, assorted soft drinks and bottled water
\$10.00
PER PERSON

AFTERNOON DELIGHT

Fresh sliced fruit, white, caramel and cheese popcorn, potato chips with dip, assorted bars and brownies, lemonade, assorted sodas and iced tea
\$12.00
PER PERSON

SWEET AND SALTY

Tortilla chips with salsa, pico de gallo, and seasoned sour cream. Pretzels and trail mix, fresh baked cookies & bars. Spring and mineral water, lemonade and iced tea
\$12.00
PER PERSON

CHOCOLATE FIX

Fresh baked chocolate chip cookies, strawberries with chocolate, chocolate covered peanuts, M&M's and brownies, assorted sodas, bottled water and hot chocolate
\$12.00
PER PERSON

FIESTA BREAK

Tortilla chips with salsa and pico de gallo, seasoned sour cream, warm apple churros, whole fresh fruit, lemon and cherry Icees, Jantos 'Spanish' sodas, iced tea, lemonade and bottled water
\$12.00
PER PERSON

ANTI-OXIDANT BREAK

Dried fruit trail mix, individual crudites cups with pesto aioli, dark chocolate covered raisins and individual fruit yogurts, assorted herbal teas spring and mineral waters and assorted juice
\$12.00
PER PERSON



LUNCHEON BUFFETS

ALL LUNCHEON BUFFETS INCLUDE:
REGULAR & DECAFFEINATED COFFEE, HOT & ICED TEA, FRESHLY BAKED BREAD & BUTTER
MINIMUM OF 25 PEOPLE. A SMALL GROUP FEE OF \$35 WILL BE APPLIED TO ALL GROUPS SMALLER THAN 25.

MANHATTAN HOT DELI BUFFET

Beef Minestrone Soup
Pasta Salad
Gourmet Kettle Chips
Baby Red Potato Salad
Caesar Salad
Greek Salad

Feta cheese, cucumber, tomato, Romaine lettuce and red wine vinaigrette

Hot Carved Turkey Breast
Hot Carved Corned Beef
Hot Carved Roasted Pitt Ham

Our hot meats are served sliced on a cutting board over heat lamps

**Croissants, bagels, French baguettes and
multigrain bread**

Lettuce, Tomatoes and Pickles
New York Style Cheesecake

With chocolate sauce, caramel sauce, strawberry sauce and whipped cream

\$28.95
PER PERSON

WRAP BUFFET

Soup Du Jour
Pasta Salad
Coleslaw
Fresh chips, pickles
Chicken Caesar Wrap
Turkey BLT Wrap
Beef Fajita Wrap
Gourmet Cookies and Bars

\$24.95
PER PERSON

NEW YORK DELI BUFFET

Soup Du Jour
Cole Slaw
Pasta Salad
Tossed Garden Salad
Assorted Gourmet Kettle Chips
**Sliced Roast Beef, Smoked Turkey, Ham,
Salami and Corned Beef**
**Sliced Swiss, Cheddar, Provolone and Pepper
Jack Cheese, Shredded Lettuce, Sliced
Tomatoes, Red Onions and Pickles**
Assorted Condiments
Assortments of Freshly Baked Bread and Rolls
Gourmet Cookies and Bars

\$26.95
PER PERSON



LUNCHEON BUFFETS

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REGULAR & DECAFFEINATED COFFEE, HOT & ICED TEA, FRESHLY BAKED BREAD & BUTTER

MINIMUM OF 25 PEOPLE. A SMALL GROUP FEE OF \$35 WILL BE APPLIED TO ALL GROUPS SMALLER THAN 25.

BBQ BUFFET

Coleslaw

Potato Salad

Hamburgers & Chicken Breast

Jumbo All Beef Hot Dogs

“Chicago Dogs”

With diced onions, sport peppers and pickle relish

Jo Jo Potatoes

Baked Beans

Strawberry Shortcake

Brownies and Bars

\$24.95

PER PERSON

BOURBON STREET BUFFET

Tossed Salad

With assorted dressings

Cajun Style Meatloaf

With onion gravy

Bourbon Glazed Blackened Chicken Breasts

Red Beans & Rice

Mashed Sweet Potatoes

Smothered Green Beans

Dinner Rolls

Pecan Pie

\$26.95

PER PERSON



LUNCHEON BUFFETS

ALL LUNCHEON BUFFETS INCLUDE:
REGULAR & DECAFFEINATED COFFEE, HOT & ICED TEA, FRESHLY BAKED BREAD & BUTTER

MINIMUM OF 25 PEOPLE. A SMALL GROUP FEE OF \$35 WILL BE APPLIED TO ALL GROUPS SMALLER THAN 25.

SOUTH OF THE BORDER BUFFET

Chips & Salsa

Fresh chips with salsa and guacamole

Taco Bar

Cheese, tomatoes, black olives, shredded lettuce, sour cream and guacamole

Soft and Hard Tortilla Shells

Seasoned Ground Beef

Chicken Tinga

Cheese, tomatoes, black olives, shredded lettuce, sour cream and guacamole

Cumin Roasted Pork Loin

With roasted tomatilla sauce

Chili Rice

Fresh Fruit Salad

With coconut

Apple Churros and Tres Leche Cake

\$25.95

PER PERSON

Customize your buffet by adding:

Jarritos 'Spanish' sodas

\$2.00 per person

RETRO BUFFET

Tossed Green Salad

House salad with your choice of dressing

Jello with Fruit Cocktail

Country Meatloaf

With brown gravy

Oven Roasted Boneless Pork Chops

Slow roasted pork loin with applesauce

Grandma's Fried Chicken

Fresh crispy herb fried chicken

California Vegetable Medley

Real Mashed Potatoes

Chocolate and Strawberry Mousse

\$25.95

PER PERSON



LUNCHEON BUFFETS

ALL LUNCHEON BUFFETS INCLUDE:
REGULAR & DECAFFEINATED COFFEE, HOT & ICED TEA, FRESHLY BAKED BREAD & BUTTER

MINIMUM OF 25 PEOPLE. A SMALL GROUP FEE OF \$35 WILL BE APPLIED TO ALL GROUPS SMALLER THAN 25.

ELEMENTS OF WELLNESS BUFFET

Spinach Salad

With roasted pear, candied pecans and honey-poppseed dressing

Fried Pita Chips

With green olive tapenade and roasted red pepper hummus

Grilled Salmon

With a soy-ginger glaze and oriental vegetables mixed with cilantro

Grilled Chicken Breast

Topped with roasted roma tomato bruschetta mix and fresh mozzarella cheese and drizzled with balsamic reduction

Basmati Rice

Individual Fruit Flans

\$28.95

PER PERSON

FAR EAST BUFFET

Sesame Chicken Salad

Mixed greens with napa cabbage, red peppers, onions, mandarin oranges and chow mein noodles in a sesame vinaigrette. Topped with julienned sesame chicken breast

Tropical Fruit Display

Korean Beef Lettuce Wraps

Build your own lettuce wrap with Korean beef, bibb lettuce, kimchee and sliced red onion

Mongolian Beef Stir Fry

Orange Chicken

White Rice

Lo-Mein Noodles

Pork Egg Rolls

Cream Cheese Wontons

Fortune Cookies

\$28.95

PER PERSON



LUNCHEON BUFFETS

ALL LUNCHEON BUFFETS INCLUDE:
REGULAR & DECAFFEINATED COFFEE, HOT & ICED TEA, FRESHLY BAKED BREAD & BUTTER

MINIMUM OF 25 PEOPLE. A SMALL GROUP FEE OF \$35 WILL BE APPLIED TO ALL GROUPS SMALLER THAN 25.

LITTLE ITALY BUFFET

Caesar Salad

Capri Salad

Pasta Salad

Bruschetta Chicken

Grilled chicken breast with marinated tomatoes, fresh mozzarella and brushed with a balsamic glaze

Pasta Broccoli

Broccoli cream sauce with gemelli pasta, shaved parmesan and red pepper flakes

Pasta Vodka

Penne pasta with Italian sausage, ham and Prosciutto

Breadsticks

Tiramisu and Mini Cannollies

\$26.95

PER PERSON

MINNESOTAN "YOU BETCHA" BUFFET

Chicken Wild Rice Soup

Tossed Salad

Tater Tot Casserole

Ground beef, mushrooms, green beans, cheese and onion casserole

Topped with crunchy tater tots

Pot Roast

Served with pan gravy

Herb Roasted Chicken

Creamed Corn

With leeks and bacon

Roasted Baby Potatoes

Baking Powder Biscuits

Chocolate Cake

\$26.95

PER PERSON



PLATED LUNCHEON

ALL PLATED LUNCHEONS INCLUDE:
REGULAR & DECAFFEINATED COFFEE, HOT & ICED TEA, FRESHLY BAKED BREAD & BUTTER

CHOICE OF ONE

Caesar Salad

Romaine lettuce, parmesan, creamy Caesar dressing and homemade croutons

Fresh Fruit Cup

Fresh Mixed Spring Greens
Served with balsamic dressing

CHOICE OF ONE

Pasta Vodka

Ground Italian sausage, roasted red peppers and Prosciutto ham simmered in a creamy vodka tomato sauce, tossed with penne pasta and topped with fresh grated parmesan

\$18.95 PER PERSON

Chicken Marsala

Pan seared chicken breast topped with a Marsala wine sauce. Served with quartered mushrooms and Chef's choice of starch and vegetable

\$18.95 PER PERSON

Bruschetta Chicken

Grilled chicken breast topped with marinated tomatoes, fresh mozzarella and a balsamic glaze

\$18.95 PER PERSON

Champagne Chicken

Pan seared chicken breast with roasted grapes and leeks in a light cream sauce. Served with Chef's choice of starch and vegetable

\$18.95 PER PERSON

Bourbon Marinated Pork Chop

Served with au gratin potatoes and Chef's vegetable medley

\$19.95 PER PERSON

Panko Walleye

Walleye coated in a panko bread crumb crust with a lemon aioli. Served with wild rice pilaf, lemon and vegetables

\$21.95 PER PERSON

Petite Filet Mignon

USDA Choice tenderloin of beef grilled medium and topped with steak butter. Served with roasted baby potatoes and chef's vegetable du jour

\$28.95 PER PERSON

CHOICE OF ONE

Chocolate and Strawberry Mousse ~ Key Lime Pie with Citrus Sauce ~
Chocolate Torte with Berries ~ New York Style Cheesecake with Raspberry

SPLIT PLATE FEE: \$2.50 THREE ENTRÉE MAXIMUM - NOT ALL ENTREES CAN BE PREPARED AS A SPLIT PLATE.



Event & Catering Provided By Tri City Restaurants • A Restaurant Management Company
7901 34th Avenue South • Bloomington, MN 55425 • (952) 854-1000
All prices are subject to a 22.5% service charge and 7.275% sales tax. Prices are subject to change.

PLATED LUNCHEON

ALL PLATED LUNCHEONS INCLUDE:
REGULAR & DECAFFEINATED COFFEE, HOT & ICED TEA, FRESHLY BAKED BREAD & BUTTER

CHOICE OF ONE

Chicken Caesar

Grilled chicken breast served over Romaine lettuce and tossed in a creamy Caesar dressing.
Served with croutons and parmesan cheese
\$16.95 PER PERSON

Santa Fe Chicken Salad

Mixed greens tossed in a Chipotle ranch dressing. Topped with a black bean and roasted corn relish, pico de gallo, tortilla straws and shredded pepper jack and cheddar cheese.
Topped with a grilled chicken breast
\$16.95 PER PERSON

Bistro Steak Salad

Mixed greens tossed in a sun-dried tomato and bourbon vinaigrette. Topped with sautéed bell peppers, onions, artichoke hearts, roma tomatoes, olives and steak medallions. Topped with bleu cheese
\$18.95 PER PERSON

CHOICE OF ONE

Chocolate and Strawberry Mousse ~ Key Lime Pie with Citrus Sauce ~
Chocolate Torte with Berries ~ New York Style Cheesecake with Raspberry



THE EXECUTIVE BUFFET

ALL DINNER BUFFETS INCLUDE:
REGULAR & DECAFFEINATED COFFEE, HOT & ICED TEA, FRESHLY BAKED BREAD & BUTTER

MINIMUM OF 25 PEOPLE. A SMALL GROUP FEE OF \$35 WILL BE APPLIED TO ALL GROUPS SMALLER THAN 25.

ENJOY INDIVIDUAL PORTIONS AND EXCITE YOUR CULINARY SENSES!

Caesar Salad Lettuce Cups

Individual Vegetable Crudites Cups

Shrimp Cocktail Shooter

with cilantro cocktail sauce

Beef Strip Loin

Carved and served over roasted Yukon gold potatoes. Topped with a buerre-rouge sauce

Pork Loin

Stuffed with a dried cherry compote, served over cabbage sautéed with smoked
bacon, onions and apple

Vegetable Alfredo

Penne pasta with Alfredo and vegetables

Gourmet Coffee and Hot Chocolate Bar

Chocolate Fountain

With assorted fruit, cookies and marshmallows for dipping

\$49.95

PER PERSON

LAS VEGAS BUFFET

Mini Shrimp Cocktails

Caesar Salad

Baby Red Potato Salad

Seafood Alfredo

Three Cheese Roasted Red Pepper Chicken Roulade

Carved Prime Rib

With horseradish cream sauce

Silver Dollar Buns

Whipped Yukon Gold Potatoes

Martini Desserts

Brownie & cheesecake desserts served in martini glasses

\$39.95

PER PERSON



EMBASSY BUFFET

ALL DINNER BUFFETS INCLUDE:
REGULAR & DECAFFEINATED COFFEE, HOT & ICED TEA, FRESHLY BAKED BREAD & BUTTER

MINIMUM OF 25 PEOPLE. A SMALL GROUP FEE OF \$35 WILL BE APPLIED TO ALL GROUPS SMALLER THAN 25.

INCLUDES

Caesar Salad

Romaine lettuce with croutons and parmesan cheese in a creamy Caesar dressing

Spinach Salad

With sliced strawberries, feta cheese and toasted almonds in a raspberry vinaigrette

Farmer's Market Vegetable Tray

Grilled and raw vegetables

CHOICE OF FOUR

Western Sirloin

Grilled sirloin topped with bleu cheese and bacon over sautéed mushrooms and onion

Chicken Pomodoro

Grilled chicken with spinach, sun dried tomatoes and pine nuts

Three Cheese Chicken Roulade

Chicken stuffed with ricotta, parmesan and mozzarella cheeses, served in a red pepper cream sauce

Pasta Vodka

Ground Italian sausage, roasted red pepper and Prosciutto simmered in a creamy vodka tomato sauce, topped with parmesan cheese

Slow Roasted Pork Loin

Served with stone ground mustard sauce

Grilled Salmon

Whole salmon filets topped with mango relish

Pecan Crusted Walleye

Topped with a sweet maple butter

CHOICE OF THREE

Honey Glazed Carrots

Whipped Yukon Potatoes

Fettuccine Alfredo

Scalloped Potatoes

Roasted Baby Potatoes

Green Beans Almandine

Vegetable Medley

Wild Rice Pilaf

THE FINALE

Chef's Grand Dessert Buffet

\$59.95
PER PERSON



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PLATED DINNER

ALL PLATED DINNERS INCLUDE:
REGULAR & DECAFFEINATED COFFEE, HOT & ICED TEA, FRESHLY BAKED BREAD & BUTTER

CHOICE OF ONE

Caesar Salad

Romaine lettuce with croutons, parmesan cheese and creamy Caesar dressing

Fresh Mixed Spring Greens

Served with balsamic vinaigrette

Mixed Greens

Raspberries, mandarin oranges, sunflower seeds, champagne vinaigrette

Boston Bibb Salad

With cherry tomatoes, walnuts, goat cheese, balsamic vinaigrette

CHOICE OF ONE

Champagne Chicken

With leeks and grapes. Served with Chef's choice of starch and vegetables

\$24.95 PER PERSON

Vegetable Napoleon

Seasonal grilled vegetables wrapped in a puff pastry and served over marinara sauce and drizzled with cilantro pesto sauce.

\$24.95 PER PERSON

Rosemary Rack of Lamb

Petite rack of lamb in a rosemary and red wine marinade. Grilled with a merlot shallot sauce and mint gastrique. Served over whipped potatoes

\$35.95 PER PERSON

Surf & Turf

"Manhattan Cut" New York strip loin and shrimp bundles with a lemon beurre blanc.

Served with Chef's choice of starch and vegetables

\$39.95 PER PERSON

Bourbon Marinated Pork Chops

Served with au gratin potatoes and Chef's vegetable medley

\$25.95 PER PERSON

Panko Walleye

Hand breaded with seasoned Japanese bread crumbs, served with lemon aioli, Chef's choice starch and vegetable

\$29.95 PER PERSON

Grilled Atlantic Salmon

Topped with your choice of mango salsa or lemon-dill sauce. Served with Chef's choice of starch and vegetable

\$29.95 PER PERSON

Filet Mignon

Served with port demi glace and béarnaise, over roasted fingerling potatoes

\$36.95 PER PERSON

NY Strip Loin

Grilled New York strip loin topped with a wild mushroom demi-glace. Served with Chef's choice of potato and vegetable

\$32.95 PER PERSON

CHOICE OF ONE

Chocolate and Strawberry Mousse ~ Individual Fruit Flans ~ Key Lime Pie with Citrus Sauce ~
Chocolate Torte with Berries ~ Crème Brulee ~ New York Style Cheesecake with Raspberry Sauce

SPLIT PLATE FEE: \$2.50



THREE ENTRÉE MAXIMUM -
NOT ALL ENTREES CAN BE PREPARED AS A SPLIT PLATE

HOT HORS D' OEUVRES

EACH ORDER ~ 50 PIECES

Beef Brochette

With a light teriyaki glaze

\$160.00

Teriyaki Chicken Satay

With cucumber yogurt

\$140.00

Spanikopita

Spinach and Feta puffs

\$130.00

Coconut Shrimp

Crispy jumbo shrimp with a coconut breading

\$150.00

Pork & Vegetable Egg Rolls

Fried crispy and served with hot mustard sauce

\$130.00

BBQ, Swedish or Sweet -n- Sour Meatballs

\$130.00

Crab Cakes

With Cajun remoulade

\$150.00

Walleye Fingers

With dill remoulade

\$150.00

Mini Reubens and Rachaels

Cocktail rye with thousand island dressing, sauerkraut, turkey or corned beef & Swiss cheese

\$140.00

Traditional Buffalo Wings

\$130.00

Bacon Wrapped Chestnuts

Water chestnuts wrapped in bacon

\$130.00

Mozzarella Cheese Sticks

\$120.00

Crab Stuffed Mushroom Caps

\$130.00

Bacon Wrapped Scallops

With lime & cilantro

\$150.00

Apple Brie

Crostini with candied pecans or raspberry puree

\$120.00



COLD HORS D' OEUVRES

EACH ORDER ~ 50 PIECES

Jumbo Shrimp Cocktail

Served with cilantro cocktail sauce

\$180.00

Chicken Salad

On a Belgium cadive with red grape halves & cashews

\$120.00

Deviled Eggs

Traditional Style

\$100.00

Beef Canapé

Tenderloin of beef served on sliced baguette with a creamy horseradish sauce

\$120.00

Fresh Fruit Skewers

Seasonal fruit on skewers

\$150.00

Smoked Salmon

On toast points, with dill cream cheese

\$150.00

Shrimp Shooters

Served in a shot glass with cilantro cocktail sauce

\$160.00

Bruschetta

Garlic toasted crustini with tomato, basil & feta cheese

\$100.00

Assorted Canapés

Assorted ham, shrimp, smoked salmon & salami cornets

\$120.00

Cucumber shrimp

Shrimp served with dill cream cheese

\$150.00

Sushi

Available by request

MARKET PRICE

Mediterranean Crostini

Toasted pita bread topped with green olive tapenade, roma tomatoes, kalamata olives, artichoke hearts, red onion & feta cheese

\$100.00



THE CARVERY

CARVER \$75.00 PER HOUR, 2 HOUR MINIMUM
ALL CARVED ITEMS INCLUDE FRESH BAKED SILVER DOLLAR ROLLS

Baron of Beef

With Horseradish Sauce
\$6.95 PER PERSON

Turkey Breast

With cranberry chutney
\$5.95 PER PERSON

Herb Roasted Prime Rib

With Au Jus
\$10.95 PER PERSON

Pitt Ham

With whole grain
Dijon mustard
\$6.95 PER PERSON

Grilled Pork Loin

With apple chutney
\$6.95 PER PERSON

INTERACTIVE STATIONS

We can create interactive stations for your attendees to enjoy. Below are some ideas:

MARTINI MASHED POTATO BAR
CREATE YOUR OWN PASTA BAR
LETTUCE WRAP STATION
HOT DOG CART
COTTON CANDY STATION
HOT CHOCOLATE STATION
FAVORITE COOKIE/CANDY STATION
CHOCOLATE FOUNTAIN STATION

Please talk to your Catering Manager if you are interested in hosting an interactive station



PLATTER SPECIALTIES

EACH ORDER SERVES 50 PEOPLE

FARMERS MARKET DISPLAY

Combination of grilled vegetable and raw vegetables, served with ancho chili sauce & dill dip
\$160.00

INTERNATIONAL CHEESE BOARD

With fresh grapes, strawberries and crackers
\$180.00

FRESH SEASONAL FRUIT TRAY

With honey yogurt dip
\$180.00

RAW VEGETABLE PLATTER

With dill dip
\$150.00

BAKED BRIE

Infused with raspberry puree and sliced almonds, served with crackers & sliced baguettes
\$125.00

SPINACH DIP

With French bread and pita triangles
\$100.00

SMOKED SALMON PLATTER

Whole smoked salmon served with a dill cream cheese, lemons, capers & marble rye bread
\$220.00

SEVEN LAYER DIP

Cream cheese, salsa, lettuce, tomato, cheddar cheese, black olives & jalapenos with tortilla chips
\$80.00

DELI MEAT AND CHEESE PLATTER

With petite rolls
\$250.00

GRILLED ANTIPASTO TRAY

With Italian meats and cheeses, assorted grilled vegetables, artichokes, olives & Italian breads
\$220.00

WARM CRAB AND ARTICHOKE DIP

With crustini and pita bread
\$140.00

SLICED TENDERLOIN OF BEEF

With roasted peppers, wild mushrooms, horseradish sauce & petite rolls
\$295.00

CHEF'S GRAND DESSERT BUFFET

With cheesecakes, tortes, cakes & pies
\$6.00 PER PERSON

ICE AND WATERMELON CARVINGS AVAILABLE UPON REQUEST



BARS

HOSTED OR OPEN BAR

HOST OR HOSTESS OF THE EVENT PURCHASES ALL BEVERAGES FOR ENTIRE GROUP.
 PRICES DO NOT INCLUDE SERVICE CHARGE AND MINNESOTA STATE SALES AND LIQUOR TAX.
 HOSTED BAR, KEGS AND DRINK TICKETS ARE SUBJECT TO A **12.775%** LIQUOR TAX.

CALL BRANDS

| | | |
|---------------------------|-------|--------|
| COCKTAILS | | \$6.00 |
| DOMESTIC BEER | | \$5.00 |
| IMPORTED BEER | | \$6.00 |
| VINTAGE WINE BY THE GLASS | | \$6.00 |
| SOFT DRINKS | | \$3.00 |
| BOTTLED WATER | | \$3.00 |
| WINE COOLERS | | \$5.00 |
| NON-ALCOHOLIC BEER | | \$5.00 |

PREMIUM BRANDS

| | | |
|-----------|-------|--------|
| COCKTAILS | | \$7.00 |
| CORDIALS | | \$7.00 |

CASH BAR

ALL GUESTS PURCHASE THEIR OWN BEVERAGES AT THE TIME OF THE EVENT.
 PRICES INCLUDE SERVICE CHARGE AND MINNESOTA STATE SALES AND LIQUOR TAX.

CALL BRANDS

| | | |
|---------------------------|-------|--------|
| COCKTAILS | | \$6.50 |
| VINTAGE WINE BY THE GLASS | | \$6.50 |
| WINE COOLERS | | \$5.50 |
| DOMESTIC BEER | | \$5.50 |
| IMPORTED BEER | | \$6.50 |
| NON-ALCOHOLIC BEER | | \$5.50 |
| SOFT DRINKS | | \$4.00 |
| BOTTLED WATER | | \$4.00 |

PREMIUM BRANDS

| | | |
|-----------|-------|--------|
| COCKTAILS | | \$7.50 |
| CORDIALS | | \$7.50 |

KEGS OF BEER (16 GALLON) MUST BE ORDERED IN ADVANCE WITH CATERING MANAGER.
 KEG PRICES ARE \$295 FOR ALL DOMESTIC BEERS.
 IMPORTED DRAFT BEER PRICED ON REQUEST.

HOST DRINK TICKETS MAY BE PURCHASED BY HOST AND GIVEN TO GUESTS FOR DRINK REDEMPTION AT \$6.00 PER TICKET, REGARDLESS OF BEVERAGE.

MIMOSAS AND BLOODY MARYS \$75.00 PER GALLON. (SERVES 20 CUPS)

A \$75.00 CHARGE PER BARTENDER WILL BE APPLIED TO ALL HOSTED OR CASH BARS.



WINE LIST

WHITE WINES

| | |
|---|------|
| HOUSE WHITE WINE (CRANE LAKE) | \$24 |
| CHARDONNAY, COLUMBIA CREST GRAND ESTATES | \$30 |
| CAKEBREAD CHARDONNAY (NAPA) | \$95 |
| RODNEY STRONG 'CHAULK HILL' CHARDONNAY (SONOMA) | \$65 |
| CHATEAU STE. MICHELLE "COLD CREEK" CHARDONNAY (COLUMBIA VALLEY) | \$69 |
| CHARDONNAY, CHATEAU STE. MICHELLE | \$34 |
| CHARDONNAY, MERRYVALE "STARMONT" | \$54 |
| CHARDONNAY, ST. FRANCIS | \$38 |
| CHARDONNAY, KENDALL-JACKSON VINTNER'S RESERVE | \$42 |
| CHARDONNAY, LA CREMA | \$50 |
| PINOT GRIGIO, SANTI | \$32 |
| SAUVIGNON BLANC, BRANCOTT | \$28 |
| SAUVIGNON BLANC, BENZIGER | \$34 |
| RIESLING, SAINT "M" | \$37 |
| RIESLING, CHATEAU STE. MICHELLE | \$29 |
| RIESLING, CHATEAU STE. MICHELLE 'EROICA' | \$65 |
| WHITE ZINFANDEL, CYPRISS | \$28 |

CHAMPAGNE & SPARKLING WINES

| | |
|----------------------------------|-------|
| PERRIER JOUET FLEUR DE CHAMPAGNE | \$260 |
| SCHRAMSBURG BRUT ROSE | \$75 |
| MUMM NAPA ROSE | \$54 |
| TAITTINGER BRUT "LAFRANCAISE" | \$110 |
| TAITTINGER "TAIT FOR TWO" | \$57 |
| MARTINI & ROSSI ASTI | \$37 |
| DOMAINE STE. MICHELLE BRUT | \$35 |

RED WINES

| | |
|--|-------|
| HOUSE RED WINE (CRANE LAKE) | \$24 |
| CABERNET SAUVIGNON, COLUMBIA CREST GRAND ESTATES | \$34 |
| CABERNET SAUVIGNON, J.LOHR "SEVEN OAKS" | \$40 |
| J.LOHR "HILLTOP" CABERNET SAUVIGNON (PASO ROBLES) | \$74 |
| CABERNET SAUVIGNON, ST. SUPERY | \$67 |
| CABERNET SAUVIGNON, BENZIGER FAMILY WINERY | \$52 |
| CABERNET SAUVIGNON, KENDALL-JACKSON VINTNER'S RESERVE | \$48 |
| CABERNET SAUVIGNON, CONN CREEK | \$52 |
| SEQUOIA GROVE RESERVE CABERNET SAUVIGNON (NAPA VALLEY) | \$80 |
| CABERNET SAUVIGNON, STAG'S LEAP WINE CELLARS 'ARTEMIS' | \$160 |
| CABERNET SAUVIGNON, FREEMARK ABBEY | \$80 |
| MERLOT, DUCKHORN | \$100 |
| CHATEAU STE. MICHELLE "CANOE RIDGE" MERLOT (COLUMBIA VALLEY) | \$61 |
| MERLOT, FREEMARK ABBEY | \$52 |
| MERLOT, CHATEAU STE. MICHELLE "INDIAN WELLS" | \$50 |
| MERLOT, ST. FRANCIS | \$43 |
| MALBEC, TRAPICHE "OAK CASK" | \$32 |
| SHIRAZ, JACOB'S CREEK | \$28 |
| DOMAINE CARNEROS PINOT NOIR (CARNEROS) | \$63 |
| PINOT NOIR, BRANCOTT RESERVE | \$55 |
| RODNEY STRONG RESERVE PINOT NOIR "JANE'S VINEYARD" (RUSSIAN RIVER) | \$70 |
| PINOT NOIR, RODNEY STRONG | \$45 |
| PINOT NOIR, CAMBRIA 'JULIA'S VINEYARD' | \$61 |
| COTES DU RHONE, PARALLELE "45" | \$34 |
| ZINFANDEL, RODNEY STRONG 'KNOTTY VINES' | \$47 |
| ZINFANDEL, MURPHY-GOODE 'LIAR'S DICE' | \$39 |
| CHIANTI CLASSICO RISERVA, NOZZOLE | \$43 |
| TEMPRANILLO, MARQUES DE ARIENZO | \$36 |
| GIRARD 'ARTISTRY' | \$88 |
| COL SOLARE | \$158 |

IF YOU HAVE A PREFERENCE FOR A WINE NOT ON THIS LIST PLEASE
SPEAK TO YOUR CATERING MANAGER AND THEY WILL SPECIAL ORDER IT FOR YOU.

WINES LISTED ON THIS PAGE ARE SUBJECT TO **12.775%** LIQUOR TAX.



Event & Catering Provided By Tri City Restaurants • A Restaurant Management Company
7901 34th Avenue South • Bloomington, MN 55425 • (952) 854-1000
All prices are subject to a 22.5% service charge and 7.275% sales tax. Prices are subject to change.

AUDIO VISUAL

OVERHEAD PROJECTORS

HIGH INTENSITY - 3000 LUMENS \$100.00

LCD PROJECTORS

2,500 ANSI LUMENS \$250.00
 3,300 ANSI LUMENS \$450.00
 5,000 ANSI LUMENS \$650.00
 10,000 ANSI LUMENS \$1,550.00
 LAPTOP COMPUTER WITH OFFICE XP \$250.00
 WIRELESS REMOTE \$45.00

TRIPOD SCREENS

6' x 6' \$50.00
 8' x 8' \$80.00

FASTFOLD SCREENS

7.5' x 10' SCREEN WITH DRAPE KIT \$150.00
 9' x 12' SCREEN WITH DRAPE KIT \$175.00
 PIPE & DRAPE \$12.00
 STANDARD AV PACKAGE \$90.00

Tripod Screen, AV Cart, Power Strip & Extension Cord

VIDEO EQUIPMENT

CAMCORDER WITH TRIPOD \$150.00
 DOCUMENT CAMERA \$150.00
 MINI DV CAMCORDER WITH TRIPOD \$350.00
 SPLITTER FOR DUAL PROJECTION \$25.00

Does not include Tech fee

TELEVISION EQUIPMENT

36" TV INCLUDING CART \$195.00
 50" PLASMA TV - HD 1080 P \$250.00

TAPE/CD PLAYERS/RECORDERS

COMPACT DISC PLAYER \$55.00
 BLUE RAY DVD PLAYER \$50.00
 AUDIO CASSETTE MONO \$25.00
 CASSETTE TAPES \$5.00 EACH

STORAGE FEE

APPLIES TO ANY ITEMS SHIPPED, PER DAY \$50.00

MICROPHONES

HANDHELD (WIRED) \$45.00
 WIRELESS (HANDHELD OR LAPEL) \$150.00
 TABLE TOP PODIUM
 W/HANDHELD MICROPHONE \$45.00
Multiple microphones require a mixer.
 POWERED SPEAKER WITH STAND \$65.00
 2 SPEAKER SYSTEM & 8 CHANNEL MIXER \$225.00
 DIGITAL AUDIO RECORDER \$200.00

MIXERS

4 CHANNEL MONO \$60.00
 8 CHANNEL MONO/STEREO \$100.00

* All sound units hooked into Hotel system requires mixer

PHONE SYSTEMS & DSL LINES

POLYCOM (SPEAKER PHONE) \$100.00
 PHONE LINE \$75.00 1ST DAY
 PHONE LINE \$50.00 ADD'L DAY

* PLUS LONG DISTANCE CALLS

DSL LINE - 1 LINE \$100.00 PER DAY
 DSL LINE - 2-4 LINES 50.00 EACH PER DAY
 DSL LINE - 5-9 LINES \$25.00 EACH PER DAY
 DSL LINE - 10+ LINES \$15.00 EACH PER DAY
 WIRELESS HUB COMPLIMENTARY

(Not available in boardrooms)

MISCELLANEOUS EQUIPMENT

TRIPOD EASEL (FOR SIGNS) \$15.00
 FLIPCHART STAND (PAPER NOT INCLUDED) \$25.00
 FLIPCHART WITH MARKERS \$50.00
 3M POST-IT FLIPCHART WITH MARKERS \$60.00
 WIRELESS MOUSE \$45.00
 LASER POINTER \$30.00
 4' x 6' WHITEBOARD \$40.00
 STAGING PER 4X8 SECTION \$50.00
 DANCE FLOOR \$50.00
 6 FT EXHIBIT TABLE \$15.00
 POWERSTRIP \$7.00
 EXTENSION CORD \$7.00
 A/V TABLE WITH POWER \$15.00
 MONITOR \$200.00

ONSITE AV TECHNICIAN - 2 HOUR MINIMUM

MONDAY - FRIDAY: 7:00AM - 5:00PM \$60.00 PER HOUR 5:00PM - 7:00AM - \$100.00 PER HOUR
 SATURDAYS AND SUNDAYS: 7:00AM - 5:00PM \$80.00 PER HOUR 5:00PM - MIDNIGHT \$100.00 PER HOUR
 HOLIDAYS: \$100.00 PER HOUR
 2 HOUR MINIMUM

ALL PRICING IS FOR ONE EIGHT-HOUR PERIOD, PER ROOM, PER DAY AND IS BILLED AT AN EIGHT HOUR MINIMUM
 WITH A **22.5%** SERVICE CHARGE AND **7.275%** SALES TAX.

LAST MINUTE ORDERS RESULT IN A \$50.00 DELIVERY CHARGE PER ITEM.

EMBASSY SUITES HOTEL ASSUMES NO LIABILITY FOR AUDIO VISUAL EQUIPMENT OTHER THEN ITS OWN.
 CANCELLATIONS WITHIN 72 HOURS PRIOR TO SCHEDULED USAGE WILL RESULT IN 100% OF AV CHARGES.
 FULL SERVICE CONFERENCE SERVICES CENTER IS LOCATED NEAR THE MAIN BALLROOMS.

