



**JW MARRIOTT**

MINNEAPOLIS MALL OF AMERICA

## 2025 Event Menus



# WELCOME

To assist customers in determining the final price of goods and services offered by the Hotel, effective January 1, 2025, the **Hotel has revised the pricing for these items to include all mandatory fees or surcharges in the prices that appear throughout this menu.**

Specifically, where Hotel charges a House Service Charge or a Staff Service Charge, or other mandatory Hotel charge, those amounts are included in the pricing disclosed in the menu. Staff Service Charges are distributed entirely to personnel providing the service. House Service Charges are used to cover administrative, non-labor costs and are not a tip, gratuity or service charge for employees. These charges are retained entirely by the Hotel, except the House Service Charge on audiovisual services may be retained by the Hotel and/or audiovisual provider.

These changes also are consistent with recent amendments to Minnesota's Deceptive Trade Practices Act regarding mandatory fees or surcharges. For your convenience, we've also disclosed in the menu the percentage of the House Service Charges and Staff Service Charges, or other mandatory charge, included in the pricing. We are happy to provide information about the base prices, exclusive of these charges, upon request. All rates in the menu are exclusive of applicable taxes.

*All Food and Beverage (F&B) prices include a House Service Charge (currently 15%) and a Staff Service Charge (currently 9%). Room rental prices include a House Service Charge (currently 24%). Audio Visual (AV) prices include a House Service Charge (currently 24%). Pricing and costs will vary based on program selections and preferences. Additionally, all prices, Staff Service Charges and/or House Service Charges may increase as the result of factors such as changing market conditions and costs at the time of the event. Hotel will endeavor to notify program via email of any increases at least 45 days before event. Program agrees to pay the prices and Service Charges in effect at the time of the event. The Staff Service Charges are distributed entirely to personnel providing the service. The House Service Charges on F&B and Room Rental are retained entirely by the Hotel; the AV House Service Charge is retained entirely by the Hotel and/or AV Provider. The House Service Charges on F&B, Room Rental and AV are used to cover administrative, non-labor costs and are not a tip, gratuity or service charge for employees. All prices are subject to applicable taxes (currently 9.025%).*

# WELCOME

At the JW Marriott Minneapolis Mall of America, we create elegantly curated experiences, stripping away the unnecessary to reveal the exceptional. One of the best hotels near Mall of America, our design and atmosphere is a treat for the senses for both business and leisure travelers alike. With one of the largest event spaces in the Twin Cities, our hotel is the ideal location for weddings, corporate gatherings or social events. Come experience the Midwest's luxury destination at the JW Marriott Minneapolis Mall of America.

## **JW Marriott Minneapolis Mall of America:**

2141 Lindau Lane  
Minneapolis, Minnesota 55425  
612-615-0100

### **At A Glance**

- Our Minneapolis event space features a refined Event Lounge and elegant ballrooms
- JW Marriott Minneapolis offers 12 breakout rooms perfect for interviews and small meetings
- Discover a variety of Minneapolis event settings ideal for high-level meetings and elegant banquets
- Utilize over 19,000 sq. ft. of Mall of America meeting space for your next corporate function

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# BREAKFAST

## CONTINENTAL BREAKFAST | PRICE PER GUEST

### GOOD START | 39

FRESHLY BAKED PASTRIES  
BREAKFAST MUFFINS  
SLICED SEASONAL FRUIT AND FRESH BERRIES  
SEASONAL WHOLE FRUIT  
HOUSE-MADE VEGAN GRANOLA  
INDIVIDUAL PLAIN AND FRUIT FLAVORED YOGURT  
FRESH CHILLED JUICES  
REGULAR AND DECAF ILLY COFFEE  
SELECTION OF HOT DEMMANN TEAS

*\$48.36 inclusive of service charge*

## ENHANCEMENTS | PRICE PER GUEST

	Base	Inclusive
FARM FRESH SCRAMBLED EGGS OR EGG WHITES	8	9.92
LOCAL PORK SAUSAGE	8	9.92
MAPLE PEPPER BACON	8	9.92
CHICKEN APPLE SAUSAGE	8	9.92
VEGAN BREAKFAST SAUSAGE PATTY	8	9.92
ORGANIC EGG WHITE FRITTATA WITH SPINACH AND MUSHROOMS	10	12.40

- THE CONTINENTAL BREAKFAST MENU IS FOR A MINIMUM OF 10 GUESTS
- BREAKFAST SERVICE IS AVAILABLE FOR UP TO 90 MINUTES
- RE-PLATING FEE  
PASTRIES RETAINED FROM BREAKFAST MAY BE SERVED DURING A MORNING COFFEE BREAK | 6 PER GUEST (\$7.44 inclusive of service charge)

All prices are subject to a 24% taxable service charge\* and applicable sales tax.  
100% of the service charge for meeting rooms, 9% of the service charge for food and beverage, and 100% of the service charge for audio visual is not provided to staff. If a contract is for meeting rooms only (meaning that the contract does not include food and beverage or other services), 100% of the service charge for the meeting rooms is not provided to staff.

# BREAKFAST

## BREAKFAST BUFFET | PRICE PER GUEST

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### ALL AMERICAN | 49

SEASONAL SLICED FRUITS AND FRESH BERRIES  
FRESHLY BAKED PASTRIES AND MUFFINS  
INDIVIDUAL PLAIN AND FRUIT FLAVORED YOGURTS  
HOUSE-MADE VEGAN GRANOLA  
FARM FRESH SCRAMBLED EGGS  
WISCONSIN CHEDDAR, ROASTED TOMATO SALSA, KETCHUP, TABASCO  
APPLEWOOD SMOKED BACON  
DAILY SELECTION OF BREAKFAST POTATOES  
FRESH CHILLED JUICES  
REGULAR AND DECAF ILLY COFFEE  
SELECTION OF HOT DEMMANN TEAS

*\$60.76 inclusive of service charge*

### JW MINNESOTA BREAKFAST | 59

SEASONAL SLICED FRUITS AND FRESH BERRIES  
SELECTION OF COLD CEREALS  
FRESHLY BAKED PASTRIES AND MUFFINS  
INDIVIDUAL PLAIN AND FRUIT FLAVORED YOGURTS  
HOUSE-MADE VEGAN GRANOLA  
STEEL CUT OATMEAL | BROWN SUGAR, DRIED CRANBERRIES, TOASTED ALMONDS  
FARM FRESH SCRAMBLED EGGS  
WISCONSIN CHEDDAR, ROASTED TOMATO SALSA, KETCHUP, TABASCO  
APPLEWOOD SMOKED BACON  
LOCAL SMOKEHOUSE SAUSAGE  
DAILY SELECTION OF BREAKFAST POTATOES  
BOURBON FRENCH TOAST | ANDERSON FARMS MAPLE SYRUP  
FRESH CHILLED JUICES  
REGULAR AND DECAF ILLY COFFEE  
SELECTION OF HOT DEMMANN TEAS

*\$73.16 inclusive of service charge*

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- ALL BREAKFAST BUFFETS ARE FOR A MINIMUM OF 15 GUESTS
  - BREAKFAST SERVICE IS AVAILABLE FOR UP TO 90 MINUTES
  - A \$150 SURCHARGE WILL APPLY FOR GROUPS BETWEEN 10-14 GUESTS
  - RE-PLATING FEE

*PASTRIES RETAINED FROM BREAKFAST MAY BE SERVED DURING A MORNING COFFEE BREAK | 6 PER GUEST (\$7.44 inclusive of service charge)*

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# BREAKFAST

## **BUFFET ENHANCEMENTS** | PRICE PER GUEST

### **OMELET STATION | 20**

HAM, BACON, RED ONIONS, TOMATOES, GREEN BELL PEPPERS, LOCAL MUSHROOMS, SPINACH, JALAPEÑO PEPPERS, WISCONSIN CHEDDAR, ROASTED TOMATO SALSA, KETCHUP, TABASCO

*\$24.80 inclusive of service charge*

### **WAFFLE STATION | 16**

WHIPPED CREAM, FRESH BERRIES, WARM FRUIT COMPOTE, ANDERSON FARMS MAPLE SYRUP

*\$19.84 inclusive of service charge*

### **PANCAKE STATION | 16**

FRESH BERRIES, HOUSE-MADE GRANOLA, CHOCOLATE CHIPS, PECANS, WHIPPED CREAM, ANDERSON FARMS MAPLE SYRUP

*\$19.84 inclusive of service charge*

### **BRAISED BEEF SHORT RIB AND HASH STATION | 22**

POTATOES, WISCONSIN CHEDDAR, BELL PEPPERS, RED ONIONS, SOFT-POACHED FARM FRESH EGGS, SCALLIONS, ROASTED TOMATOES

*\$27.28 inclusive of service charge*

## **DISPLAY** | PRICE PER GUEST

### **SMOKED SALMON DISPLAY | 23**

MINI BAGELS, ASSORTED BREADS, CREAM CHEESE, AND ACCOMPANIMENTS

*\$28.52 inclusive of service charge*

### **BREAKFAST CHARCUTERIE | 20**

SMOKEHOUSE MEATS | PROSCIUTTO, COUNTRY HAM, SOPPRESSATA LOCAL WISCONSIN AND MINNESOTA CHEESES | AMABLU, CARR VALLEY AGED CHEDDAR, STICKNEY HILL CREAMERY GOAT CHEESE RUSTIC BREAD

*\$24.80 inclusive of service charge*

- ALL ENHANCEMENTS ARE FOR A MINIMUM OF 15 GUESTS
- EACH ENHANCEMENT MUST BE GUARANTEED FOR THE FULL GUEST COUNT
- BREAKFAST SERVICE IS AVAILABLE FOR UP TO 90 MINUTES
- ATTENDANT FEE OF \$150 PER STATION, PER ATTENDANT
- STATIONS MUST BE PAIRED WITH A BUFFET OPTION

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# BREAKFAST

## A LA CARTE BREAKFAST ENHANCEMENTS

<b>COLD ITEMS</b>   PRICE PER GUEST	Base   Inclusive
INDIVIDUAL FRUIT FLAVORED YOGURTS	5   6.20
BERRY YOGURT PARFAITS	6   7.44
SEASONAL SLICED FRUITS AND FRESH BERRIES	8   9.92
GREEN SMOOTHIE WITH CHIA, SPINACH, PINEAPPLE	6   7.44
CHIA COCONUT PUDDING, MANGO COMPOTE	7   8.68
QUINOA AND WILD RICE MUESLI   GREEK YOGURT, BLUEBERRIES, HONEYCRISP APPLES, OATS, CINNAMON	7   8.68
<b>HOT ITEMS</b>   PRICE PER GUEST	
STEEL CUT OATS   BROWN SUGAR, DRIED CRANBERRIES, TOASTED ALMONDS	6   7.44
FARM FRESH SCRAMBLED EGGS OR EGG WHITES	8   9.92
LOCAL PORK SAUSAGE	8   9.92
MAPLE PEPPER BACON	8   9.92
CHICKEN APPLE SAUSAGE	8   9.92
VEGAN BREAKFAST SAUSAGE PATTY	8   9.92
ORGANIC EGG WHITE FRITTATA, SPINACH, MUSHROOMS	10   12.40
EGGS BENEDICT, CANADIAN BACON, CHIVE HOLLANDAISE	12   14.88
<b>PASTRIES</b>   PRICE BY THE DOZEN	
CINNAMON SWIRL QUICK BREAD	57   70.68
ASSORTED DONUTS AND BREAKFAST PASTRIES	57   70.68
ASSORTED MUFFINS	57   70.68
ASSORTED SCONES	57   70.68
ASSORTED BAGELS WITH ACCOMPANIMENTS	57   70.68
GLUTEN FREE MUFFINS	57   70.68
GLUTEN FREE BAGELS WITH ACCOMPANIMENTS	57   70.68

## **BREAKFAST SANDWICHES** | 11 PER SANDWICH

*\$13.64 inclusive of service charge*

*PLEASE SELECT UP TO 2 SANDWICHES*

*SANDWICHES MUST BE GUARANTEED FOR THE FULL GUEST COUNT*

### **FARM FRESH EGG CROISSANT**

APPLEWOOD SMOKED BACON

WISCONSIN CHEDDAR

HOUSE-BAKED CROISSANT

### **ENGLISH MUFFIN SANDWICH**

LOCAL SAUSAGE

FARM FRESH EGGS

PEPPER JACK CHEESE

### **BREAKFAST BURRITO**

SEASONED POTATOES

WISCONSIN CHEDDAR CHEESE

FARM FRESH SCRAMBLED EGGS

### **CIABATTA CLUB**

HEAD TURKEY BREAST

EMMENTAL CHEESE

ROASTED TOMATOES

FARM FRESH EGGS

### **SPICY BREAKFAST BURRITO**

SPICY CHORIZO

FARM FRESH SCRAMBLED EGGS

PEPPER JACK CHEESE

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# BREAKFAST

## PLATED BREAKFAST | PRICE PER GUEST

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### FARM FRESH SCRAMBLED EGGS | 42

OVEN-ROASTED TOMATOES  
APPLEWOOD SMOKED BACON  
ROASTED FINGERLING POTATO HASH  
*\$52.08 inclusive of service charge*

### WHOLE WHEAT TEXAS STYLE FRENCH TOAST | 42

WARM APPLE BOURBON COMPOTE  
ANDERSON FARMS MAPLE SYRUP  
LOCAL PORK SAUSAGE LINKS  
*\$52.08 inclusive of service charge*

### VEGETABLE EGG WHITE FRITTATA | 40

FARM FRESH EGG WHITES  
GRILLED RED ONIONS, MUSHROOMS, SPINACH, BELL PEPPERS  
RED BLISS POTATOES  
*\$49.60 inclusive of service charge*

### CROQUE MONSIEUR | 45

HONEY-BAKED HAM AND GRUYÈRE CHEESE  
HASH BROWNS  
TENDER GREENS  
*\$55.80 inclusive of service charge*

### CRISPY CHICKEN AND EGGS | 45

SWEET POTATO HASH  
FARM FRESH POACHED EGGS  
CHIPOTLE HOLLANDAISE AND CRISPY SHALLOTS  
*\$55.80 inclusive of service charge*

### TWIN CITIES EGGS BENEDICT | 56

SEARED PETITE FILET  
FARM FRESH POACHED EGGS  
HABANERO HOLLANDAISE, ROASTED TOMATOES  
POTATO HASH  
*\$69.44 inclusive of service charge*

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## ADD A STARTER | PRICE PER GUEST

	Base   Inclusive
BERRY YOGURT PARFAIT	6   7.44
SEASONAL FRUIT CUPS	5   6.20

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- ALL PLATED BREAKFAST OPTIONS ARE FOR A MINIMUM OF 10 GUESTS
  - PLEASE SELECT ONE ENTRÉE THAT WILL BE SERVED TO ALL GUESTS.
  - ALL PLATED BREAKFASTS ARE SERVED WITH FRESH CHILLED JUICES, REGULAR AND DECAF ILLY COFFEE, SELECTION OF HOT DEMMANN TEAS, AND A PASTRY BASKET

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# COFFEE BREAKS

## MORNING BREAKS | PRICE PER GUEST

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### HEALTHY LIFESTYLE | 20

BERRY PARFAIT | GREEK YOGURT, HOUSE-MADE GRANOLA  
SEASONAL FRUIT SALAD WITH MINT  
ZUCCHINI CARROT WHOLE WHEAT MUFFIN, CRUMB TOPPING  
GREEN ENERGY SMOOTHIE | PINEAPPLE, MINT, CHIA SEEDS, BANANA,  
ORANGE, SPINACH

*\$24.80 inclusive of service charge*

### BAGELS AND LOX | 23

TOASTED MINI BAGELS  
SMOKED SALMON LOX | MINCED RED ONION | CHOPPED HARD COOKED  
CAGE FREE SPARBOE EGGS | CHOPPED CHIVES | WHIPPED LEMON  
CAPER CREAM CHEESE  
MELON, MINT AND BLUEBERRY PARFAIT  
SEASONAL WHOLE FRUIT

*\$28.52 inclusive of service charge*

### KIND OF BLUE | 20

HOUSE-MADE LEMON BLUEBERRY SCONES | WHIPPED BUTTER AND  
WILD BLUEBERRY JAM  
BLUEBERRY, COCONUT CHIA PUDDING  
BLUEBERRY SMOOTHIE | POMEGRANATE, GREEK YOGURT, MINT  
SEASONAL WHOLE FRUIT

*\$24.80 inclusive of service charge*

### TRAILHEAD TREAT | 21

YOGURT COVERED RAISINS | GOLDEN RAISINS | M&M'S |  
ROASTED ALMONDS | YOGURT COVERED PRETZELS | DRY CRANBERRIES |  
ROASTED PISTACHIOS | CHOCOLATE CHIPS | SRIRACHA PEAS | DRIED FRUIT  
SEASONAL WHOLE FRUIT  
CUCUMBER MINT SPA WATER

*\$26.04 inclusive of service charge*

- 
- ALL BREAKS ARE FOR A MINIMUM OF 10 GUESTS
  - BREAK SERVICE IS AVAILABLE FOR 30 MINUTES

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# COFFEE BREAKS

## AFTERNOON BREAKS | PRICE PER GUEST

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### PROTEIN PACKED | 24

MILTON CREAMERY PRAIRIE BREEZE CHEDDAR

TOASTED WALNUTS

LOCALLY MADE BEEF SUMMER SAUSAGE, CORNICHONS

PROTEIN PACKED DARK CHOCOLATE TRUFFLES

INDIVIDUAL GREEK YOGURT

*\$29.76 inclusive of service charge*

### CHIPS AND DIPS TRIO | 20

CRISPY TORTILLA CHIPS | OVEN ROASTED PITA CHIPS |

HOUSE-MADE KETTLE POTATO CHIPS

TOMATO ROASTED JALAPENO SALSA |

ROASTED BEETROOT HUMMUS | CREAMY ARTICHOKE

PESTO DIP

SEASONAL WHOLE FRUIT

*\$24.80 inclusive of service charge*

### THEATRE SNACKS | 20

HOUSE-MADE TRUFFLE POPCORN | CHILI LIME POPCORN |

CHEDDAR POPCORN

M&M'S | PEANUT M&M'S | ORGANIC GUMMY BEARS |

STARBURSTS

SEASONAL WHOLE FRUIT

*\$24.80 inclusive of service charge*

### MIDWEST MARKET | 25

CEDAR + STONE CHARCUTERIE AND CHEESE

MARCONA ALMONDS, WHOLE GRAIN MUSTARD,

FRUIT COMPOTE, MARINATED OLIVES

BREADSMITH BAKERY PRETZEL CROSTINI

VEGETABLE CRUDITES | WHIPPED FETA WITH SUNDRIED TOMATO

*\$31.00 inclusive of service charge*

### MEDITERRANEAN MEZZE | 25

ROASTED ARTICHOKE HUMMUS | OLIVE TAPENADE | BABA GHANOUSH

LABNEH | TOASTED WALNUTS

GRILLED PITA BREAD | SEA SALT CROSTINI

VEGETABLE CRUDITES

*\$31.00 inclusive of service charge*

- 
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  - BREAK SERVICE IS AVAILABLE FOR 30 MINUTES

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# COFFEE BREAKS

## A LA CARTE COFFEE BREAK ITEMS

### PRICE PER GUEST

	Base   Inclusive
SEASONAL FRUIT SMOOTHIE SHOOTERS	6   7.44
BALLPARK PRETZELS   WARM IPA CHEESE SAUCE	6   7.44
TORTILLA CHIPS AND ROASTED TOMATO SALSA	6   7.44
TOASTED PITA CHIPS AND HUMMUS	7   8.68
SEASONAL VEGETABLES AND HUMMUS	9   11.16

### PRICE PER ITEM

ARTISANAL CHOCOLATE BARS	6   7.44
INDIVIDUAL FRUIT FLAVORED YOGURTS	5   6.20
INDIVIDUAL BAG OF POPCORN OR CHIPS	5   6.20
ASSORTED GRANOLA AND ENERGY BARS	6   7.44
SEASONAL FRESH WHOLE FRUIT	4   4.96
INDIVIDUALLY PACKAGED TRAIL MIX	5   6.20
INDIVIDUALLY PACKAGED MIXED NUTS	5   6.20
JACK LINK'S BEEF JERKY	7   8.68

### PRICE PER DOZEN

ASSORTED FRESHLY BAKED COOKIES	57   70.68
CHOCOLATE DIPPED STRAWBERRIES	57   70.68
HOUSE-MADE VEGAN GRANOLA BARS	57   70.68
HOUSE-MADE RICE KRISPIE TREATS	57   70.68
CHOCOLATE BROWNIES AND BLONDIES	57   70.68
CHOCOLATE OR VANILLA CUPCAKES	57   70.68

### BEVERAGES | CHARGED ON CONSUMPTION

#### PRICED PER GALLON:

	Base   Inclusive
ILLY REGULAR AND DECAFFEINATED COFFEE	108   133.92
DEMMANN TEA	108   133.92
HOT APPLE CIDER OR HOT CHOCOLATE	95   117.80
FRUIT INFUSED WATER	35   43.40
HIBISCUS MEYER LEMON LEMONADE	65   80.60

#### PRICED PER ITEM

PEPSI PRODUCTS	6   7.44
BOTTLED FRUIT JUICES	6   7.44
BOTTLED ICED TEAS	6   7.44
375 ml VOSS STILL AND SPARKLING BOTTLED WATER	8   9.92
RED BULL	6   7.44
FLAVORED SPARKLING WATERS	6   7.44
ORGANIC KOMBUCHA	8   9.92
ASSORTED NAKED JUICE	8   9.92
ILLY COLD BREW COFFEE	9   11.16
• CLASSIC, LATTE MACCHIATO, CAPPUCINO	

**IF YOU DON'T SEE AN ITEM LISTED HERE THAT YOU WOULD LIKE TO SERVE,  
PLEASE INQUIRE WITH YOUR EVENT MANAGER**

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# LUNCH

**\*The lunches on this page can be served on any day of the week\***

## LUNCH BUFFET | PRICE PER GUEST

### HEALTHY GARDEN BUFFET | 54

CHEF'S DAILY SOUP

OVEN ROASTED PITA CHIPS, ROASTED GARLIC HUMMUS

LOCAL ORGANIC GREENS | BABY SPINACH, SHAVED MUSHROOM,

FRESHLY GRATED PARMESAN CHEESE

CAPRESE SALAD | CHERRY TOMATOES, FRESH MOZZARELLA,

BASIL, REVOL FARM BABY ARUGULA, BALSAMIC REDUCTION

ORGANIC RED QUINOA SALAD | ROASTED SWEET POTATO,

LEMON OREGANO VINAIGRETTE

INDIVIDUAL ACCOMPANIMENTS | CHICKPEAS, PUMPKIN SEEDS,

CUCUMBERS, RADISH, BALSAMIC VINAIGRETTE, RANCH DRESSING

ROSEMARY MARINATED GRILLED NEW YORK STRIPLOIN

CITRUS HERB MARINATED GRILLED CHICKEN BREAST

*PROTEINS SERVED CHILLED*

CAPPUCCINO MOUSSE, WHIPPED CRÈME FRAICHE

SEASONAL FRUIT SALAD, FRESH MINT

REGULAR AND DECAF ILLY COFFEE,

SELECTION OF ICED AND HOT DEMMANN TEAS

*\$66.96 inclusive of service charge*

• *THESE LUNCH BUFFETS ARE FOR A MINIMUM OF 10 GUESTS*

• *LUNCH SERVICE IS AVAILABLE FOR UP TO 90 MINUTES*

• *RE-PLATING FEE*

*DESSERTS RETAINED FROM LUNCH MAY BE SERVED DURING AN AFTERNOON  
COFFEE BREAK | 6 PER GUEST (\$7.44 inclusive of service charge)*

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### CHEF CRAFTED SANDWICH BUFFET | 54

CHEF'S DAILY SOUP

ORGANIC GREENS | CHERRY TOMATOES, OLIVES, CUCUMBER, RED ONIONS,

CITRUS VINAIGRETTE

ORZO PASTA SALAD | CRANBERRIES, TOASTED ALMONDS, PARSLEY, CELERY

*CHOOSE UP TO THREE SANDWICHES:*

- GRILLED CHICKEN | ROASTED GARLIC AIOLI, ARUGULA, ROASTED TOMATOES
- ITALIAN DELI | SALAMI, HAM, PROVOLONE, PESTO MAYONNAISE, LETTUCE, TOMATO, RED ONION
- ROAST TURKEY | BRIE CHEESE, MANGO CHUTNEY, ORGANIC GREENS
- ROAST BEEF | BLUE CHEESE, CARAMELIZED ONION AIOLI, BABY SPINACH
- CAPRESE | TOMATOES, FRESH MOZZARELLA, BASIL PESTO AIOLI, ROASTED PEPPERS, ARUGULA
- GRILLED VEGETABLE WRAP | SUNDRIED TOMATO GOAT CHEESE, ARUGULA

POTATO CHIPS

WHOLE FRUIT

HOUSE-MADE COOKIES

BROWNIES AND BLONDIES

REGULAR AND DECAF ILLY COFFEE

SELECTION OF ICED AND HOT DEMMANN TEAS

*\$66.96 inclusive of service charge*



# LUNCH

## LUNCH BUFFET | PRICE PER GUEST

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### MONDAY | 59

CHEF'S DAILY SOUP

HERB FOCACCIA BREAD | SOFT ROLLS | WHIPPED BUTTER

ORGANIC GREENS SALAD | LOCAL GOAT CHEESE, ROASTED HONEYCRISP

APPLES, RADISH, BALSAMIC VINAIGRETTE, RANCH DRESSING

ORZO PASTA SALAD | SUNDRIED TOMATOES, KALAMATA OLIVES, FETA CHEESE

ROSEMARY BRINED CHICKEN BREAST | BALSAMIC MUSHROOM SHALLOT JUS

LEMON HERB CRUSTED WALLEYE | LOCAL KALE LEEK CREAM

WHIPPED POTATOES

GREEN BEANS | CARAMELIZED ONIONS, ROASTED TOMATOES

BANANA CARAMEL TART

VANILLA POTS DE CRÈME | WHIPPED CREAM

REGULAR AND DECAF ILLY COFFEE

SELECTION OF ICED AND HOT DEMMANN TEAS

*\$73.16 inclusive of service charge*

### TUESDAY | 59

CHEF'S DAILY SOUP

ROMAINE LETTUCE | CHERRY TOMATOES, RED ONION, CUCUMBER,

CREAMY CAESAR DRESSING, SHAVED PARMESAN CHEESE

BLACK BEAN SALAD | JICAMA AND ROASTED CORN

ROASTED CAULIFLOWER | GRILLED PORTOBELLO MUSHROOMS,

PUMPKIN SEED MOLE

CHICKEN TACOS | CHILE & LIME MARINATED CHICKEN

MARINATED STEAK "TORO" AL PASTOR, CILANTRO, LIME

WARM FLOUR TORTILLAS AND CORN CHIPS

CILANTRO RICE

BLACK BEANS

GUACAMOLE | PEPPERJACK CHEESE | ROASTED TOMATO SALSA | SOUR CREAM

ARROZ CON LECHE | CINNAMON-SCENTED SWEET RICE AND GOLDEN RAISINS

WARM CHURROS | CHOCOLATE DIPPING SAUCE

REGULAR AND DECAF ILLY COFFEE

SELECTION OF ICED AND HOT DEMMANN TEAS

*\$73.16 inclusive of service charge*

- 
- LUNCH BUFFETS ARE FOR A MINIMUM OF 15 GUESTS
  - LUNCH SERVICE IS AVAILABLE FOR UP TO 90 MINUTES
  - A \$150 SURCHARGE WILL APPLY FOR GROUPS BETWEEN 10-14 GUESTS
  - RE-PLATING FEE

DESSERTS RETAINED FROM LUNCH MAY BE SERVED DURING AN AFTERNOON  
COFFEE BREAK | 6 PER GUEST (\$7.44 inclusive of service charge)

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# LUNCH

## LUNCH BUFFET | PRICE PER GUEST

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### WEDNESDAY | 59

CHEF'S DAILY SOUP

HERB FOCACCIA BREAD | SOFT ROLLS | WHIPPED BUTTER

ANTIPASTO SALAD | ORGANIC GREENS, ROASTED PEPPERS,

KALAMATA OLIVES, MARINATED ARTICHOKES, BALSAMIC VINAIGRETTE

BOCCONCINI MOZZARELLA CAPRESE SALAD | BASIL & ARUGULA PESTO,

AGED BALSAMIC

CHICKEN MARSALA | PAN-SEARED CHICKEN BREASTS,

FOREST FARMS MUSHROOMS, MARSALA WINE SAUCE

BISTECCA NEW YORK STRIP LOIN | ROSEMARY, ROASTED GARLIC

MUSHROOM RAVIOLI | SLOW-ROASTED TOMATO ALFREDO,

CHERRY TOMATOES

GRILLED BROCCOLINI | OLIVES, ROASTED EGGPLANT

CLASSIC TIRAMISU

PISTACHIO DARK CHOCOLATE CANNOLI

REGULAR AND DECAF ILLY COFFEE

SELECTION OF ICED AND HOT DEMMANN TEAS

*\$73.16 inclusive of service charge*

### THURSDAY | 59

CHEF'S DAILY SOUP

JALAPEÑOS CORN MUFFINS & COUNTRY BISCUITS | HONEY BUTTER

SEASONAL TOSSED SALAD | MIXED GREENS, CARROTS, CUCUMBER,  
TOMATO, BALSAMIC DRESSING

ROASTED POTATO AND BACON SALAD | BELL PEPPER, PARSLEY,

WHOLE GRAIN MUSTARD AIOLI

PICKLES, MUSTARD, BBQ SAUCE

LEMON ROSEMARY SMOKED CHICKEN

HOUSE SMOKED PORK RIBS | WATERMELON BBQ SAUCE, POBLANO CHILES

SMOKED GOUDA MAC + CHEESE | TOASTED BREADCRUMBS

BRUSSELS SPROUTS | PARMESAN, LEMON

CHOCOLATE CHERRY MOUSSE

PECAN TARTLET

REGULAR AND DECAF ILLY COFFEE

SELECTION OF ICED AND HOT DEMMANN TEAS

*\$73.16 inclusive of service charge*

- 
- LUNCH BUFFETS ARE FOR A MINIMUM OF 15 GUESTS
  - LUNCH SERVICE IS AVAILABLE FOR UP TO 90 MINUTES
  - A \$150 SURCHARGE WILL APPLY FOR GROUPS BETWEEN 10-14 GUESTS
  - RE-PLATING FEE  
DESSERTS RETAINED FROM LUNCH MAY BE SERVED DURING AN AFTERNOON  
COFFEE BREAK | 6 PER GUEST (\$7.44 inclusive of service charge)

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# LUNCH

## LUNCH BUFFET | PRICE PER GUEST

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### FRIDAY | 59

CHEF'S DAILY SOUP

ORGANIC BABY GREENS SALAD | MINT, CILANTRO, CARROT,  
ROASTED SQUASH

ORGANIC RED QUINOA TABBOULEH | PARSLEY, CHERRY TOMATO,  
ONION, CUCUMBER

SEARED SEA BASS | CHICKPEA TOMATO RAGOUT, LEMON, DILL

BARBECUE SPICED CHICKEN | ROASTED CORN, CABBAGE

WHOLE WHEAT PENNE PASTA | BABY SPINACH, CHERRY TOMATOES

SEASONAL HIDDEN STREAM FARMS VEGETABLES

HORCHATA TRES LECHES | HORCHATA SOAKED CINNAMON SPICE CAKE,  
WHIPPED CRÈME FRAICHE

AVOCADO LIME TARTLET | MANGO COMPOTE

REGULAR AND DECAF ILLY COFFEE

SELECTION OF ICED AND HOT DEMMANN TEAS

*\$73.16 inclusive of service charge*

**IF YOUR EVENT TAKES PLACE ON SATURDAY OR SUNDAY  
PLEASE SELECT ANY LUNCH BUFFET MENU**

- 
- LUNCH BUFFETS ARE FOR A MINIMUM OF 15 GUESTS
  - LUNCH SERVICE IS AVAILABLE FOR UP TO 90 MINUTES
  - A \$150 SURCHARGE WILL APPLY FOR GROUPS BETWEEN 10-14 GUESTS
  - RE-PLATING FEE  
DESSERTS RETAINED FROM LUNCH MAY BE SERVED DURING AN AFTERNOON  
COFFEE BREAK | 6 PER GUEST (\$7.44 inclusive of service charge)

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# LUNCH

## PLATED LUNCH (PART 1)

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*MENUS ARE DESIGNED FOR A THREE COURSE LUNCH. PLEASE SELECT A STARTER, ENTRÉE AND DESSERT*

**CHOOSE A FIRST COURSE | SOUP OR SALAD**

### SOUP

MINNESOTA WILD RICE AND CHICKEN SOUP | HERB SALAD  
ROASTED TOMATO BASIL SOUP | ASIAGO CHEESE CROUTONS  
FOREST FARMS MUSHROOM SOUP | CAMEMBERT CHEESE, CHIVES  
ROASTED SEASONAL SQUASH SOUP | SPICED PUMPKIN SEEDS

### SALAD

ORGANIC GREENS | SUNDRIED CRANBERRIES, PECANS, CARAMELIZED ONIONS, ORANGE VINAIGRETTE  
CLASSIC CAESAR SALAD | FOCACCIA GARLIC CROUTONS, SHAVED PARMESAN  
ROMAINE SALAD | TEAR DROP TOMATO, FETA CHEESE, KALAMATA OLIVES, LEMON OREGANO VINAIGRETTE

**ENHANCED OPTIONS | ADD AN ADDITIONAL \$4 PER PERSON (\$4.96 inclusive of service charge)**

MAINE LOBSTER BISQUE | BRIOCHE, TARRAGON OIL  
FRESH MOZZARELLA CHEESE | CHERRY TOMATOES, ORGANIC ARUGULA, MARINATED OLIVES, AGED BALSAMIC  
WEDGE BABY GEM | PICKLED RED ONIONS, MARINATED TOMATO, CRISPY MAPLE PEPPER BACON, CRUMBLLED AMABLU CHEESE,  
BLUE CHEESE BUTTERMILK DRESSING

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# LUNCH

## PLATED LUNCH (PART 2)

*MENUS ARE DESIGNED FOR A THREE COURSE LUNCH. PLEASE SELECT A STARTER, ENTRÉE AND DESSERT*

### CHOOSE AN ENTRÉE | PRICE PER GUEST

#### VEGETARIAN

Base | Inclusive

SEASONAL SQUASH RISOTTO   WALNUT ARUGULA PESTO	50   62.00
FRESH RICOTTA GNOCCHI   BRAISED LEEKS, FARIBAUT BLUE CHEESE SAUCE	50   62.00

#### POULTRY

BRINED AMISH CHICKEN BREAST   NATURAL CHICKEN JUS	57   70.68
WHOLE GRAIN MUSTARD CRUSTED CHICKEN   LOCAL HONEY CHCKEN JUS	57   70.68
PAN-ROASTED LEMON CHICKEN   WHITE WINE, LEMON CAPER BUTTER SAUCE	59   73.16
TRUFFLE CHICKEN   TRUFFLE HERB REDUCTION	59   73.16

#### FISH

POTATO CRUSTED MINNESOTA WALLEYE   DIJON MUSTARD BEURRE BLANC	59   73.16
SEARED ATLANTIC SALMON   PRESERVED LEMON SAUCE	61   75.64

#### BEEF

BRAISED BEEF SHORT RIB   VEAL THYME SAUCE	65   80.60
GRILLED CENTERCUT NEW YORK STEAK   BRANDY MUSHROOM SAUCE	67   83.08
PETITE FILET MIGNON   ROASTED SHALLOT AND PORT WINE SAUCE	70   86.80

- ALL PLATED LUNCHES ARE FOR A MINIMUM OF 10 GUESTS
- SELECT ONE ENTRÉE; IF TWO ENTRÉES ARE SELECTED THE HIGHER PRICED ENTRÉE WILL PREVAIL

- ALL PLATED LUNCHES ARE SERVED WITH ARTISAN ROLLS AND WHIPPED BUTTER, REGULAR AND DECAF ILLY COFFEE, SELECTION OF ICED AND HOT DEMMANN TEAS

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# LUNCH

## PLATED LUNCH (PART 3)

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*MENUS ARE DESIGNED FOR A THREE COURSE LUNCH. PLEASE SELECT A STARTER, ENTREE AND DESSERT*

### STARCH OPTIONS | SELECT ONE

CRÈME FRAÎCHE WHIPPED POTATOES  
HERB ROASTED FINGERLING POTATOES  
TRUFFLE WHIPPED POTATO  
CELERY ROOT PURÉE  
WILD RICE PILAF  
CREAMY WISCONSIN CHEDDAR CHEESE POLENTA  
FONDANT POTATO

### VEGETABLE OPTIONS | SELECT ONE

CHARRED BRUSSELS SPROUTS  
ROASTED YOUNG CARROTS  
SAUTÉED SPINACH AND CARAMELIZED ONION  
BRAISED SWISS CHARD  
BRAISED HONEYCRISP APPLE AND KALE  
EDAMAME SUCCOTASH  
ROASTED BUTTERNUT SQUASH AND ROOT  
VEGETABLES  
GRILLED ASPARAGUS

### DESSERT OPTIONS | SELECT ONE

HONEY CRISP APPLE TART | SALTED CARAMEL SAUCE  
MILK CHOCOLATE DOME | RASPBERRY GELÉE | CROQUANTINE CRUNCH  
NEW YORK CHEESECAKE | STRAWBERRY CITRUS COMPOTE  
LEMON TART | TOASTED MERINGUE | RASPBERRY COULIS  
OPERA CAKE | VANILLA ANGLAISE | COCOA NIB  
FLOURLESS CHOCOLATE CAKE | CHOCOLATE CRUNCH QUENELLE | BERRY COMPOTE

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# DINNER

## DINNER BUFFET | PRICE PER GUEST

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### MINNEHAHA HARVEST | 82

ASSORTED ROLLS, WHIPPED BUTTER  
CHEF CRAFTED SEASONAL SOUP  
ORGANIC MIXED GREENS | MARCONA ALMONDS, GOAT CHEESE,  
CITRUS VINAIGRETTE  
JW CAESAR SALAD | BABY ROMAINE, PICKLED ONION, FOCACCIA  
CROUTONS, SHAVED PARMESAN CHEESE,  
CLASSIC CAESAR DRESSING

BLACK PEPPER AND MAPLE GLAZED CHICKEN BREAST |  
ROASTED MUSHROOMS  
GRILLED NEW YORK STRIP STEAK | CHIMICHURRI SAUCE  
PENNE ARRABBIATA | GARLIC, TOMATOES, DRIED CHILIES, BASIL,  
PECORINO ROMANO  
FRENCH BEANS | ROASTED ONIONS, SHAVED FENNEL  
ROASTED YUKON GOLD POTATOES | ARTICHOKE HEARTS, LEEKS

DULCE DE LECHE CHEESECAKE | WHIPPED CREAM  
SPICED FLOURLESS CHOCOLATE TORTE  
KEY LIME TARTLETS  
REGULAR AND DECAF ILLY COFFEE  
SELECTION OF HOT DEMMANN TEAS

*\$101.68 inclusive of service charge*

### GRAND NOKOMIS | 92

ASSORTED ROLLS, WHIPPED BUTTER  
CHEF CRAFTED SEASONAL SOUP  
ORGANIC REVOL FARM GREENS | HONEY ROASTED SQUASH, RADISH,  
ORANGE MAPLE VINAIGRETTE  
TORN KALE SALAD | HONEYCRISP APPLES, ROASTED WALNUTS,  
WALNUT MUSTARD VINAIGRETTE  
SMOKED TROUT AND POTATO SALAD | CHIVES, HARD COOKED EGG

PAN ROASTED AIRLINE CHICKEN BREAST | POMMERY MUSTARD SAUCE  
BEEF BOURGUIGNON | CIPOLLINI ONIONS, BABY CARROTS, ROASTED MUSHROOM  
SEARED SALMON | BRAISED FENNEL, ORANGE BEURRE BLANC  
HIDDEN STREAM FARMS SEASONAL VEGETABLES  
WHIPPED POTATOES, CRÈME FRAICHE

PISTACHIO MASCARPONE TARTLET  
COCONUT PANNA COTTA | PASSIONFRUIT MANGO COMPOTE  
L'ÉTOILE DU NORD 64% CACAO TARTLETS  
VANILLA BEAN MASCARPONE CARROT CAKE  
REGULAR AND DECAF ILLY COFFEE  
SELECTION OF HOT DEMMANN TEAS

*\$114.08 inclusive of service charge*

- 
- DINNER BUFFETS ARE FOR A MINIMUM OF 15 GUESTS
  - DINNER SERVICE IS AVAILABLE FOR UP TO 90 MINUTES
  - A \$150 SURCHARGE WILL APPLY FOR GROUPS BETWEEN 10-14 GUESTS

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# DINNER

## PLATED DINNER (PART 1)

---

*MENUS ARE DESIGNED FOR A THREE COURSE DINNER. PLEASE SELECT A STARTER, ENTRÉE AND DESSERT*

### CHOOSE A FIRST COURSE | SOUP OR SALAD

#### SOUPS

FOREST FARMS MUSHROOM | BRANDY CRÈME FRAÎCHE

PURÉE OF GREEN LENTILS | CRISPY PITA, LEMON HERB DUST

CHARRED HEIRLOOM TOMATO | CAMEMBERT BRIOCHE CROSTINI

LOBSTER BISQUE | COGNAC, SHRIMP HERB SALAD

#### SALADS

BABY ROMAINE | RADISH, KALAMATA OLIVE CITRUS VINAIGRETTE, SHAVED MANCHEGO CHEESE

HONEY ROASTED SQUASH AND WILD ARUGULA | MARCONA ALMONDS, PRAIRIE BREEZE CHEDDAR, VANILLA INFUSED BALSAMIC VINAIGRETTE

REVOL FARMS MIXED GREENS | GRILLED ASPARAGUS, CHERRY TOMATOES, FETA CHEESE, WATERCRESS, LEMON HERB VINAIGRETTE

HEIRLOOM TOMATO CAPRESE | BURRATA, BASIL, ORGANIC EXTRA VIRGIN OLIVE OIL, SABA

### ENHANCED OPTIONS | PER PERSON

PAN SEARED SCALLOPS | ENGLISH PEA PURÉE, CRISPY POTATO CAKE, SLOW BRAISED PORK BELLY | ADD AN ADDITIONAL \$10 (\$12.40 inclusive of service charge)

LUMP CRAB CAKE | SWEET CORN, ASPARAGUS, RED PEPPER RAGU, BLACK PEPPER REMOULADE | ADD AN ADDITIONAL \$10 (\$12.40 inclusive of service charge)

GRILLED TIGER PRAWNS | SHAVED CARROT, DAIKON, CUCUMBER, HONEY GINGER VINAIGRETTE | ADD AN ADDITIONAL \$14 (\$17.36 inclusive of service charge)

### ADD AN INTERMEZZO SORBET | 7 PER GUEST

*\$8.68 inclusive of service charge*

LOCALLY MADE SEBASTIAN JOE'S SORBET

LEMON | MINT GARNISH

RASPBERRY | POMEGRANATE GARNISH

STRAWBERRY | BASIL GARNISH

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# DINNER

## PLATED DINNER (PART 2)

*MENUS ARE DESIGNED FOR A THREE COURSE DINNER. PLEASE SELECT A STARTER, ENTRÉE AND DESSERT*

**CHOOSE AN ENTRÉE | PRICE PER GUEST**

### POULTRY

	Base   Inclusive
DIJON AND HERB CRUSTED ORGANIC CHICKEN   ACACIA HONEY CHICKEN JUS	73   90.52
PAN –ROASTED LEMON CHICKEN   WHITE WINE, LEMON CAPER BUTTER SAUCE	75   93.00
TRUFFLE CHICKEN   ROASTED MUSHROOM RAGU, HERB TRUFFLE REDUCTION	75   93.00
FOREST FARMS MUSHROOM AND SPINACH STUFFED ROASTED CHICKEN   SWEET CORN CREAM	77   95.48

### BEEF

GRILLED FLAT IRON STEAK   ROASTED SHALLOT AND MUSHROOM COMPOTE	84   104.16
BRAISED BONELESS BEEF SHORT RIB   NATURAL VEAL REDUCTION, CITRUS GREMOLATA	85   105.40
GRILLED BEEF FILET   ROASTED SHALLOTS, BURGUNDY REDUCTION	89   110.36

### PORK AND LAMB

GRILLED DUROC PORK CHOP   MUSTARD VINAIGRETTE	77   95.48
BRAISED LAMB SHANK   ROSEMARY JUS	79   97.96

## FISH, VEGETARIAN AND DUET ENTRÉE ON FOLLOWING PAGE

- *SELECT ONE ENTRÉE; IF MORE THAN ONE ENTRÉE IS SELECTED THE HIGHEST PRICED ENTRÉE WILL PREVAIL FOR ALL*
- *EVENTS MAY CHOOSE UP TO THREE ENTRÉES (INCLUDING VEGETARIAN)*
- *ALL PLATED DINNERS ARE SERVED WITH ARTISAN ROLLS AND WHIPPED BUTTER, REGULAR AND DECAF ILLY COFFEE, SELECTION OF HOT DEMMANN TEAS*

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# DINNER

## PLATED DINNER (PART 2)

*MENUS ARE DESIGNED FOR A THREE COURSE DINNER. PLEASE SELECT A STARTER, ENTRÉE AND DESSERT*

**CHOOSE AN ENTRÉE | PRICE PER GUEST**

### FISH

	Base   Inclusive
SEA BASS   TOMATO AND FENNEL BROTH, SAFFRON ROUILLE	<b>102   126.48</b>
POTATO CRUSTED MINNESOTA WALLEYE   DIJON MUSTARD BUERRE BLANC	<b>77   95.48</b>
OVEN ROASTED SALMON   PRESERVED LEMON SAUCE	<b>77   95.48</b>

### VEGETARIAN

SEASONAL SQUASH RISOTTO   WALNUT ARUGULA PESTO	<b>69   85.56</b>
WILD MUSHROOM RAVIOLI   BRAISED LEEKS AND TOMATO FONDUE, FARIBAUT BLUE CHEESE SAUCE	<b>69   85.56</b>
POLENTA AND CORN CAKE   STEWED TOMATO, SAUTÉED ARUGULA, CRISPY EGGPLANT	<b>70   86.80</b>

### DUETS

GRILLED PETITE FILET MIGNON AND WILD MUSHROOM STUFFED CHICKEN   NATURAL VEAL REDUCTION	<b>105   130.20</b>
SEARED PETITE FILET MIGNON AND CHERMOULA CRUSTED SALMON   RED WINE REDUCTION	<b>107   132.68</b>
CRACKED PEPPER CRUSTED BEEF FILET AND GARLIC MARINATED SHRIMP   ANCHO CHILE VEAL REDUCTION	<b>109   135.16</b>
CENTER CUT FILET MIGNON AND BUTTER POACHED LOBSTER TAIL   AGED SHERRY JUS	<b>113   140.12</b>

- *SELECT ONE ENTRÉE; IF MORE THAN ONE ENTRÉE IS SELECTED THE HIGHEST PRICED ENTRÉE WILL PREVAIL FOR ALL*
- *EVENTS MAY CHOOSE UP TO THREE ENTRÉES (INCLUDING VEGETARIAN)*
- *ALL PLATED DINNERS ARE SERVED WITH ARTISAN ROLLS AND WHIPPED BUTTER, REGULAR AND DECAF ILLY COFFEE, SELECTION OF HOT DEMMANN TEAS*

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# DINNER

## PLATED DINNER (PART 3)

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*MENUS ARE DESIGNED FOR A THREE COURSE DINNER. PLEASE SELECT A STARTER, ENTRÉE AND DESSERT*

### STARCH OPTIONS | SELECT ONE

CRÈME FRAÎCHE WHIPPED POTATOES  
HERB ROASTED FINGERLING POTATOES  
TRUFFLE WHIPPED POTATO  
CELERY ROOT PURÉE  
WILD RICE PILAF  
CREAMY WISCONSIN CHEDDAR CHEESE POLENTA  
FONDANT POTATO

### VEGETABLE OPTIONS | SELECT ONE

CHARRED BRUSSELS SPROUTS  
ROASTED YOUNG CARROTS  
SAUTÉED SPINACH AND CARAMELIZED ONION  
BRAISED SWISS CHARD  
BRAISED HONEYCRISP APPLE AND KALE  
EDAMAME SUCCOTASH  
ROASTED BUTTERNUT SQUASH AND ROOT VEGETABLES  
GRILLED ASPARAGUS

### DESSERT OPTIONS | SELECT ONE

ORGANIC EXTRA VIRGIN OLIVE OIL CAKE | LEMON CURD, VALRHONA WHITE CHOCOLATE MOUSSE, CANDIED CITRUS PEEL  
L'ÉTOILE DU NORD 64% CACAO CHOCOLATE MOUSSE | FRANGELICO WHIPPED CREAM, CINNAMON SPICE CRUMBLE  
VANILLA BEAN CHEESECAKE | BROWN BUTTER GRAHAM CRUMB, BLUEBERRY CITRUS COMPOTE  
BANANA CREAM TART | DULCE DE LECHE, SHAVED CHOCOLATE, CHOCOLATE ESPRESSO SAUCE  
MANGO BAVARIAN | VANILLA BEAN CHANTILLY, BARE HONEY MANGO COMPOTE  
LEMON CREAM TART | RASPBERRY COULIS, PANSY CRÈME FRAICHE  
FLOURLESS CHOCOLATE TORTE | RED BERRY COMPOTE

### ENHANCED OPTIONS

CHEF TRIO OF PETITE DESSERTS | ADD AN ADDITIONAL \$10 PER PERSON (\$12.40 inclusive of service charge)

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# RECEPTION

## HOT CANAPÉS | PRICED PER PIECE

### VEGETARIAN

EDAMAME VEGAN POTSTICKERS   PONZU SAUCE	5   6.20
PANEER TIKKA   MINT AIOLI	5   6.20
BROCCOLI CHEDDAR BITES   BLACK GARLIC AIOLI	5   6.20
VEGETABLE SPRING ROLL   CORIANDER SWEET CHILI SAUCE	5   6.20
WILD MUSHROOM PHYLLO BEGGARS PURSE	5   6.20
WILD MUSHROOM ARANCINI   TRUFFLE AIOLI	5   6.20
SMOKED GOUDA MACARONI ARANCINI   TOMATO JAM	5   6.20

### POULTRY

CHICKEN EMPANADA   SOUR CREAM	6   7.44
CHICKEN SALTIMBOCCA BITES	6   7.44
CHICKEN SATAY   COCONUT PEANUT SAUCE	6   7.44
CRISPY CHICKEN WONTON   SWEET CHILI SAUCE	6   7.44

### BEEF

JAMAICAN BEEF PATTY   MANGO DIPPING SAUCE	7   8.68
MINI BEEF SLIDER   AGED CHEDDAR CHEESE, DILL PICKLE RELISH, CARAMELIZED ONION	7   8.68

### SEAFOOD

CITRUS CILANTRO BACON WRAPPED SCALLOP	8   9.92
MARYLAND STYLE LUMP CRAB CAKES	
SWEET PEPPER CAPER REMOULADE	8   9.92
PANANG SHRIMP   SWEET CHILI SAUCE	8   9.92
PRAWN TEMPURA   WASABI DYNAMITE SAUCE	8   9.92

Base | Inclusive

## COLD CANAPÉS | PRICED PER PIECE

### VEGETARIAN

ROASTED EGGPLANT TART   CHICKPEA POPCORN	5   6.20
CREAMY MUSHROOM DUXELLES TARTS   TRUFFLES, CHIVE	5   6.20
ARTICHOKE AND OLIVE BRUSCHETTA	5   6.20
CAPRESE SKEWERS	5   6.20
BRIE CHEESE   PEACH SALSA, GRILLED CROSTINI	5   6.20
TRUFFLE DEVILED EGGS	5   6.20

### BEEF

ROAST BEEF   HORSERADISH CREAM, TENDER CRESS	7   8.68
THAI BEEF SALAD   CRUNCHY VEGETABLES, SPICY DRESSING, SESAME CRACKERS	7   8.68

### PORK

PROSCIUTTO, MOZZARELLA, FIG	6   7.44
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### SEAFOOD

SMOKED SALMON TARTARE CORNETS	
SWEET RED ONION CRÈME FRAICHE	8   9.92
TUNA TATAKI   CRISPY RICE CAKE, JALAPENO	8   9.92
AHI TUNA POKE   CRISPY WONTON, PINE NUTS, GINGER STRAW	8   9.92
LEMONGRASS POACHED PRAWN LOLLIPOP   SWEET CHILI AIOLI	8   9.92
SALMON AND CUCUMBER PINWHEEL	8   9.92

- CANAPÉS MUST BE ORDERED IN QUANTITIES OF 50
- PLEASE ASK YOUR EVENT MANAGER FOR SMALL GROUP OPTIONS

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# RECEPTION

## DISPLAY STATIONS | PRICE PER GUEST

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### **JW GRAZING TABLE | 28**

COLLECTION OF ARTISAN CHARCUTERIE MEATS AND LOCALLY MADE CHEESES,  
GRAPES, DATES, DRIED CRANBERRIES,  
WHOLE GRAIN MUSTARD, MARINATED OLIVES  
ARTISAN BREADS

*\$34.72 inclusive of service charge*

### **JW GARDEN VEGETABLES | 13**

CRISP CARROT, CELERY, SWEET PEPPERS,  
CHERRY TOMATOES, CUCUMBER, RADISH  
PEPPERCORN RANCH DIP, GARLIC HUMMUS DIP

*\$16.12 inclusive of service charge*

### **BRUSCHETTA | 22**

MARINATED CHERRY TOMATO, BASIL OLIVE OIL MARINATED FRESH MOZZARELLA,  
BALSAMIC ROASTED MUSHROOMS, ROASTED GARLIC HUMMUS,  
CITRUS CHILI MARINATED OLIVES, ARTICHOKE GOAT CHEESE PURÉE,  
GRILLED SOURDOUGH BREAD, CROSTINI

*\$27.28 inclusive of service charge*

### **SUSHI DISPLAY | 32 (4 PIECES PER PERSON)**

*\$39.68 inclusive of service charge*

### **NIGIRI | FRESH FISH, STICKY RICE, SOY SAUCE, WASABI**

SAKE, SALMON

UNAGI, BBQ EEL

MAGURO, TUNA

EBI, SHRIMP

### **MAKI | HAND CRAFTED SUSHI ROLLS**

CRAB AND AVOCADO

SIRACHA SPICY TUNA

SHRIMP TEMPURA

### **CHILLED SEAFOOD DISPLAY | 50**

SHRIMP COCKTAIL, CRAB LEGS, RAW OYSTERS,

NEW ZEALAND MUSSELS

COCKTAIL SAUCE, LEMON, TABASCO, SWEET CHILI SAUCE, WASABI

*\$62.00 inclusive of service charge*

*Seafood display requires a Chef Attendant of \$150*

- 
- DISPLAY STATIONS ARE FOR A MINIMUM OF 15 GUESTS
  - EACH DISPLAY STATION MUST BE GUARANTEED FOR THE FULL GUEST COUNT
  - DISPLAY STATIONS ARE AVAILABLE FOR UP TO 90 MINUTES
  - SUSHI & CHILLED SEAFOOD STATIONS ARE AVAILABLE FOR UP TO 60 MINUTES

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# RECEPTION

## CHEF CRAFTED ACTION STATIONS (PART 1) | PRICE PER GUEST

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### **SALAD STATION | 19**

CUT ROMAINE, BABY SPINACH, MIXED GREENS, RED OAK, FRISÉE, LOLA ROSA OLIVES, TOMATOES, CROUTONS, PUMPKIN SEEDS, CARROTS, ARTICHOKE, PECANS, BACON, MARINATED CUCUMBER

SHAVED PARMESAN, FETA, CRUMBLER BLUE CHEESE

BALSAMIC VINAIGRETTE, BUTTERMILK RANCH, CAESAR, OIL AND VINEGAR

*\$23.56 inclusive of service charge*

### **ADD PROTEIN**

Base | Inclusive

GRILLED CHICKEN BREAST      **7** | 8.68

SHRIMP      **10** | 12.40

GRILLED PETITE FILET      **10** | 12.40

### **QUESADILLA STATION | 24**

MARINATED SKIRT STEAK

SPICY PULLED CHICKEN

MONTEREY JACK CHEESE

FLOUR TORTILLAS, CRISPY TORTILLA CHIPS

BLACK BEAN CORN SALSA, ROASTED TOMATO SALSA

CHIPOTLE CREMA, SOUR CREAM, GUACAMOLE

*\$29.76 inclusive of service charge*

### **HAND CRAFTED PASTA STATION | 26**

TORTELLINI | ARTICHOKE, SPINACH, RED PEPPER, BASIL PESTO

PENNE PASTA | SHRIMP, BLUE CHEESE, FOREST FARMS MUSHROOMS,

RED ONION, GARLIC, OLIVE OIL

BOW TIE PASTA | LOCAL SAUSAGE, SPICY PEPPERS, ROASTED TOMATO SAUCE

*\$32.24 inclusive of service charge*

### **RISOTTO STATION | 26**

SAUTÉED SHRIMP, FINE HERBS, PARMESAN CHEESE

FOREST FARMS MUSHROOM, BRAISED BEEF SHORT RIB, SHAVED PECORINO

ROASTED VEGETABLES, CARROT PURÉE

*\$32.24 inclusive of service charge*

### **ASIAN WOK STATION | 30**

BEEF BROCCOLI, HON SHIMEJI MUSHROOMS, FRIED RICE

CHICKEN TEMPURA, ORANGE SESAME CHILI GLAZE, BABY BOK CHOY,

GREEN ONION

SAUTÉED SHRIMP, WATERCRESS, UDON NOODLES,

LEMONGRASS ORANGE SAUCE

VEGETABLE SPRING ROLLS | SWEET AND SOUR SAUCE

*\$37.20 inclusive of service charge*

- 
- ACTION STATIONS ARE FOR A MINIMUM OF 25 GUESTS
  - EACH ACTION STATION MUST BE GUARANTEED FOR THE FULL GUEST COUNT
  - ACTION STATIONS ARE AVAILABLE FOR UP TO 90 MINUTES
  - ATTENDANT FEE OF \$150 PER STATION PER 100 GUESTS

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# RECEPTION

## CHEF CRAFTED ACTION STATIONS (PART 2) | PRICE PER GUEST

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### STREET TACO STATION | 28

BLACKENED MINNESOTA WALLEYE | FIRE ROASTED TOMATO SALSA  
TEQUILA LIME MARINATED CHICKEN | RED CABBAGE SLAW  
CHIPOTLE RUBBED SKIRT STEAK | AVOCADO AND RED ONION SALSA  
WARM FLOUR TORTILLAS, CORN TORTILLAS CHIPS  
SHREDDED JACK CHEESE, JALAPEÑO PEPPERS, PICO DE GALLO, GUACAMOLE  
*\$34.72 inclusive of service charge*

### RAMEN STATION | 43

VEGETABLE BROTH | MISO, SESAME PASTE  
ROAST CHICKEN BROTH | SOY, BONITO  
RAMEN NOODLES  
GREEN ONIONS | BAMBOO SHOOTS | CARROTS | ROASTED MUSHROOMS |  
EDAMAME | CRISPY GARLIC  
SOFT BOILED TEA EGGS  
GRILLED PORK BELLY  
BLACK PEPPER CHARRED CHICKEN  
CHILI GARLIC OIL MARINATED TOFU  
VEGETARIAN SINGAPORE RICE NOODLE STIR FRY | CRISPY TOFU, GREEN ONIONS  
*\$53.32 inclusive of service charge*

### BURRITO BOWL STATION | 36

ACHIOTE CILANTRO GRILLED CHICKEN BREAST  
PULLED PORK | LIME, ONIONS  
CHIPOTLE SPICED VEGAN PROTEIN  
STEAMED BROWN RICE  
PINTO BEANS | GREEN CHILIES, GARLIC  
SHREDDED LETTUCE | DICED TOMATOES | FRESH CILANTRO |  
PICKLED JALAPENOS | SOUR CREAM  
CHIPOTLE BBQ SAUCE | GUACAMOLE | SHREDDED WHITE CHEDDAR CHEESE |  
TORTILLA CHIPS  
*\$44.64 inclusive of service charge*

### MAC 'N' CHEESE BAR | 26

TRADITIONAL AGED CHEDDAR  
BRAISED BEEF SHORT RIB AND SMOKED GOUDA  
MAPLE PEPPER BACON AND SMOKED PROVOLONE  
*\$32.24 inclusive of service charge*

- 
- ACTION STATIONS ARE FOR A MINIMUM OF 25 GUESTS
  - EACH ACTION STATION MUST BE GUARANTEED FOR THE FULL GUEST COUNT
  - ACTION STATIONS ARE AVAILABLE FOR UP TO 90 MINUTES
  - ATTENDANT FEE OF \$150 PER STATION PER 100 GUESTS

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# RECEPTION

## CHEF CRAFTED ACTION STATIONS (PART 3) | PRICE PER GUEST

### ATTENDED LIQUID NITROGEN ICE CREAM STATION | 25

LIQUID NITROGEN VANILLA BEAN ICE CREAM – MADE TO ORDER

S'MORES BROWNIE SUNDAE | MOCHA CHOCOLATE SAUCE, GRAHAM CRUMB

CINNAMON PEACH GALETTE

*\$31.00 inclusive of service charge*

- AVAILABLE FOR A MINIMUM OF 50 GUESTS
- MUST BE GUARANTEED FOR THE FULL GUEST COUNT
- ACTION STATIONS ARE AVAILABLE FOR UP TO 60 MINUTES
- ATTENDANT FEE OF \$150 PER STATION PER 150 GUESTS

### A SWEET TREAT | PRICED PER PIECE 5 | 6.20

CHERRY CLAFOUTIS TARTLET

MINI RASPBERRY LEMON TART

SALTED WHITE CHOCOLATE CARAMEL CAKE

TRIPLE CHOCOLATE DECADENCE CAKE

CHOCOLATE TRUFFLES

BLACKBERRY WHITE CHOCOLATE MOUSSE VERRINE

RASPBERRY MOUSSELINE VERRINE

- DESSERTS MUST BE ORDERED IN QUANTITIES OF 50
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# RECEPTION

## CARVING STATIONS

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### ANGUS BEEF STRIPLOIN | 780 (SERVES 30)

ARTISAN ROLLS, LYONNAISE POTATOES, PORT WINE REDUCTION

*\$967.20 inclusive of service charge*

### JW BEEF PRIME RIB | 1,015 (SERVES 35)

ARTISAN ROLLS, HORSERADISH WHIPPED POTATOES, NATURAL JUS

*\$1,258.60 inclusive of service charge*

### ROAST BEEF TENDERLOIN | 800 (SERVES 25)

ARTISAN ROLLS, ROSEMARY MARBLE POTATOES,

FOREST FARMS MUSHROOMS,

RED WINE JUS

*\$992.00 inclusive of service charge*

### CITRUS MARINATED PORK LOIN | 550 (SERVES 30)

ARTISAN ROLLS, WISCONSIN CHEDDAR GRITS, APPLE CIDER JUS

*\$682.00 inclusive of service charge*

### WHOLE ROASTED TURKEY | 400 (SERVES 25)

ARTISAN ROLLS, CRÈME FRAÎCHE WHIPPED POTATOES, SAGE GRAVY

*\$496.00 inclusive of service charge*

### SALT CRUSTED WHOLE SALMON | 870 (SERVES 30)

ARTISAN ROLLS, ROASTED CELERIAC, BRAISED FENNEL, ORANGE BEURRE BLANC

*\$1,078.80 inclusive of service charge*

### MUSALLAM ROASTED CAULIFLOWER | 12 PER PERSON

CARDAMOM AND CHILI SPICED, YELLOW BASMATI RICE, RAITA, PICKLED ONIONS

*\$14.88 inclusive of service charge*

- 
- CARVING STATIONS ARE FOR A MINIMUM OF 25 GUESTS
  - ACTION STATIONS ARE AVAILABLE FOR UP TO 90 MINUTES
  - ATTENDANT FEE OF \$150 PER STATION PER 100 GUESTS

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# LATE NIGHT MENU

## DISPLAY STATIONS | PRICE PER GUEST

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### SLIDER BAR | 24

MINI BEEF SLIDER | AGED CHEDDAR CHEESE, DILL PICKLE RELISH, CARAMELIZED ONION  
BUFFALO CHICKEN SLIDER | JALAPENO COLESLAW, PEPPERJACK CHEESE, GUAJILLO AIOLI  
DUROC PORK BELLY, PICKLED CUCUMBERS, SRIRACHA AIOLI  
FRIED CAULIFLOWER, PICKLED FRESNO PEPPERS, GARLIC AIOLI  
POTATO CHIPS, CARAMELIZED ONION DIP

*\$29.76 inclusive of service charge*

### TATER TOT NACHO BAR | 17

ACHIOTE CHICKEN, TOMATOES, GREEN ONIONS, PEPPERJACK CHEESE SAUCE,  
GUACAMOLE, PICKLED ONIONS, ROASTED TOMATO SALSA

*\$21.08 inclusive of service charge*

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## A LA CARTE ITEMS

	Base   Inclusive
SPICED CHICKEN WINGS   BLUE CHEESE YOGURT SAUCE, RANCH DRESSING (PER DOZEN)	<b>36   44.64</b>
ASSORTED 16" PIZZAS (EACH)	<b>25   31.00</b>
BRAISED BEEF OXTAIL QUESADILLA   JACK CHEESE, SOUR CREAM (PER GUEST)	<b>7   8.68</b>
BALLPARK PRETZELS   WARM IPA CHEESE SAUCE (PER GUEST)	<b>6   7.44</b>
TORTILLA CHIPS AND SALSA (PER GUEST)	<b>6   7.44</b>
TORTILLA CHIPS, SALSA, GUACAMOLE (PER GUEST)	<b>9   11.16</b>

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# HOSTED BAR | PRICED PER DRINK

## **JW PREMIUM LIQUOR** 14 | 17.36

VODKA – TITO'S HANDMADE  
RUM - LIGHT - BACARDI SUPERIOR  
RUM -SPICED - CAPTAIN MORGAN ORIGINAL SPICED  
GIN - TANQUERAY  
TEQUILA – PATRON SILVER  
SCOTCH - DEWARS WHITE LABEL  
BOURBON WHISKEY - MAKER'S MARK  
TENNESSEE WHISKEY - JACK DANIEL'S  
WHISKEY – CANADIAN CLUB

## **JW PREMIUM WINE** 12 | 14.88

SIRENA DEL MARE ROSÉ  
CAMPO DI FIORI PINOT GRIGIO  
QUINTARA CHARDONNAY  
VIN 21 SAUVIGNON BLANC  
FABLE ROOTS RED BLEND  
HARMONY AND SOUL CABERNET SAUVIGNON

## **CORDIALS** 16 | 19.84

CORDIAL – FRANGELICO, KAHLUA, HENNESSY VS,  
COURVOISIER VS, COINTREAU

## **NON-ALCOHOLIC BEVERAGES**

PEPSI PRODUCTS	6   7.44
STILL & SPARKLING BOTTLED WATER	8   9.92
HEINEKEN 0.0	8   9.92
RED BULL	6   7.44

## **JW LUXURY LIQUOR** 16 | 19.84

VODKA – GREY GOOSE  
RUM - LIGHT - BACARDI SUPERIOR  
RUM - BACARDI RESERVA OCHO  
RUM -SPICED - CAPTAIN MORGAN ORIGINAL SPICED  
GIN - BOMBAY SAPPHIRE  
TEQUILA – CASAMIGOS BLANCO  
SCOTCH – JOHNNIE WALKER BLACK LABEL  
BOURBON WHISKEY – KNOB CREEK  
TENNESSEE WHISKEY - JACK DANIEL'S  
CANADIAN – CROWN ROYAL

## **JW LUXURY WINE** 15 | 18.60

FERNANDO PIGHIN PINOT GRIGIO  
COLUMBIA CREST CHARDONNAY  
ERATH PINOT NOIR  
COLUMBIA CREST CABERNET SAUVIGNON

## **BEER SELECTIONS**

**DOMESTIC** 8 | 9.92  
BUDWEISER | MILLER LITE | SAMUEL ADAMS BOSTON LAGER

**IMPORTED** 9 | 11.16  
HEINEKEN | CORONA EXTRA

**CRAFT** 10 | 12.40  
SUMMIT EPA | FULTON LONELY BLONDE | SURLY FURIOUS | BLUE MOON

**HARD SELTZER** 8 | 9.92  
TRULY HARD SELTZER

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# CASH BAR | PRICED PER DRINK

## **JW PREMIUM LIQUOR | 18**

VODKA – TITO'S HANDMADE  
RUM - LIGHT - BACARDI SUPERIOR  
RUM -SPICED - CAPTAIN MORGAN ORIGINAL SPICED  
GIN - TANQUERAY  
TEQUILA – PATRON SILVER  
SCOTCH - DEWARS WHITE LABEL  
BOURBON WHISKEY - MAKER'S MARK  
TENNESSEE WHISKEY - JACK DANIEL'S  
WHISKEY – CANADIAN CLUB

## **JW PREMIUM WINE | 15**

SIRENA DEL MARE ROSÉ  
CAMPO DI FIORI PINOT GRIGIO  
QUINTARA CHARDONNAY  
VIN 21 SAUVIGNON BLANC  
FABLE ROOTS RED BLEND  
HARMONY AND SOUL CABERNET SAUVIGNON

## **CORDIALS | 20**

CORDIAL – FRANGELICO, KAHLUA, HENNESSY VS,  
COURVOISIER VS, COINTREAU

## **NON-ALCOHOLIC BEVERAGES**

PEPSI PRODUCTS	8
STILL & SPARKLING BOTTLED WATER	10
HEINEKEN 0.0	10
RED BULL	8

## **JW LUXURY LIQUOR | 20**

VODKA – GREY GOOSE  
RUM - LIGHT - BACARDI SUPERIOR  
RUM - BACARDI RESERVA OCHO  
RUM -SPICED - CAPTAIN MORGAN ORIGINAL SPICED  
GIN - BOMBAY SAPPHIRE  
TEQUILA – CASAMIGOS BLANCO  
SCOTCH – JOHNNIE WALKER BLACK LABEL  
BOURBON WHISKEY – KNOB CREEK  
TENNESSEE WHISKEY - JACK DANIEL'S  
CANADIAN – CROWN ROYAL

## **JW LUXURY WINE | 19**

FERNANDO PIGHIN PINOT GRIGIO  
COLUMBIA CREST CHARDONNAY  
ERATH PINOT NOIR  
COLUMBIA CREST CABERNET SAUVIGNON

## **BEER SELECTIONS**

<b>DOMESTIC</b>	<b>10</b>
BUDWEISER   MILLER LITE   SAMUEL ADAMS BOSTON LAGER	

<b>IMPORTED</b>	<b>11</b>
HEINEKEN   CORONA EXTRA	

<b>CRAFT</b>	<b>12</b>
SUMMIT EPA   FULTON LONELY BLONDE   SURLY FURIOUS   BLUE MOON	

<b>HARD SELTZER</b>	<b>10</b>
TRULY HARD SELTZER	



# PACKAGE BAR | PRICED PER HOUR, PER PERSON

## OPEN BAR PACKAGES

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### SILVER PACKAGE BAR

SILVER PACKAGE INCLUDES PREMIUM WINE, BEER & ASSORTED PEPSI PRODUCTS

FIRST HOUR 24 | 29.76

EACH ADDITIONAL HOUR 12 | 14.88

### GOLD PACKAGE BAR

GOLD PACKAGE INCLUDES PREMIUM LIQUOR, PREMIUM WINE, BEER & ASSORTED PEPSI PRODUCTS

FIRST HOUR 28 | 34.72

EACH ADDITIONAL HOUR 15 | 18.60

### PLATINUM PACKAGE BAR

PLATINUM PACKAGE INCLUDES LUXURY LIQUOR, LUXURY WINE, BEER & ASSORTED PEPSI PRODUCTS

FIRST HOUR 33 | 40.92

EACH ADDITIONAL HOUR 17 | 21.08

## BARTENDER FEE

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BARTENDERS ARE REQUIRED FOR SERVICE OF ALL ALCOHOLIC BEVERAGES

- \$150 FOR 3 HOURS PER BAR
- FOR EACH ADDITIONAL HOUR : \$75 PER BARTENDER PER HOUR
- ONE BARTENDER PER 100 GUESTS

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# WINE LIST

## SPARKLING & CHAMPAGNES

	Base   Inclusive
BRUT SPARKLING, DOMAINE STE. MICHELLE, COLUMBIA VALLEY, WA	50   62.00
BRUT SPARKLING, MUMM NAPA, NAPA VALLEY, CA	65   80.60
BRUT ROSÉ, SCHRAMSBERG MIRABELLE, NORTH COAST, CA	86   106.64
GARDEN SPRITZ, CHANDON, MENDOZA, ARGENTINA	90   111.60
BRUT CHAMPAGNE, TAITTINGER BRUT LA FRANÇAISE, CHAMPAGNE, France	100   124.00

## SWEET WHITE

RIESLING, DR. LOOSEN DR. L., MOSEL, GERMANY	46   57.04
MOSCATO D'ASTI, CA'BIANCA, PIEDMONT, ITALY	52   64.48

## LIGHT & CRISP WHITE

PINOT GRIS, A TO Z WINEWORKS, OR	48   59.52
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## MEDIUM-BODIED WHITE

SAUVIGNON BLANC, DASHWOOD MARLBOROUGH, NEW ZEALAND	48   59.52
SAUVIGNON BLANC, DECOY BY DUCKHORN, SONOMA COUNTY, CA	70   86.80

## FULL-BODIED WHITE

CHARDONNAY, RODNEY STRONG, SONOMA COUNTY, CA	50   62.00
CHARDONNAY, AU BON CLIMAT, SANTA BARBARA, CA	76   94.24

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# WINE LIST

## DRY ROSÉ

Base | Inclusive

ROSÉ OF PINOT NOIR, VILLA WOLF, PFALZ, GERMANY

**52 | 64.48**

ROSÉ OF GRENACHE, CHATEAU GASSIER, PROVENCE, FRANCE

**70 | 86.80**

## LIGHT-BODIED SILKY RED

PINOT NOIR, LINE 39, CA

**45 | 55.80**

PINOT NOIR, MEIOMI, CA

**60 | 74.40**

## MEDIUM-BODIED ELEGANT RED

MALBEC, BODEGA CATENA ZAPATA, MENDOZA, ARGENTINA

**60 | 74.40**

ZINFANDEL, RIDGE VINEYARDS THREE VALLEYS, SONOMA COUNTY, CA

**80 | 99.20**

MERLOT, DECOY BY DUCKHORN, SONOMA COUNTY, CA

**86 | 106.64**

## FULL-BODIED INTENSE RED

CABERNET SAUVIGNON, JUSTIN, PASO ROBLES, CA

**80 | 99.20**

CABERNET SAUVIGNON BLEND, STAG'S LEAP WINE CELLARS HANDS OF TIME, NAPA VALLEY, CA

**100 | 124.00**

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# TECHNOLOGY

## ENCORE EVENT TECHNOLOGIES

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JW MARRIOTT MINNEAPOLIS MALL OF AMERICA IS PLEASED TO PROVIDE IN-HOUSE AUDIO VISUAL SERVICES THROUGH ENCORE EVENT TECHNOLOGIES. ALTHOUGH OUTSIDE VENDORS ARE ALLOWED, WE ASK THAT YOU GIVE ENCORE EVENT TECHNOLOGIES THE OPPORTUNITY TO PLACE A COMPETITIVE BID FOR ALL OF YOUR AUDIO VISUAL NEEDS.

SHOULD YOU CHOOSE TO UTILIZE ALTERNATIVE AUDIO VISUAL SERVICES, YOU WILL BE REQUIRED TO PURCHASE A SCREEN PACKAGE FROM ENCORE. YOU WILL ALSO BE ASSIGNED AN ON-PROPERTY AUDIO VISUAL LIAISON TO ASSIST WITH SERVICES SUCH AS LOAD IN/OUT. PLEASE NOTE THAT FOR THE SAFETY AND SECURITY OF OUR GUESTS, AS WELL AS THE INTEGRITY OF OUR HOTEL'S INFRASTRUCTURE, ALL RIGGING WORK, ELECTRICAL HOOK-UPS AND HOUSE SOUND SYSTEMS ARE EXCLUSIVE TO THE HOTEL. PROOF OF INSURANCE AND A WAIVER OF HOTEL LIABILITY FOR OUTSIDE SERVICES WILL BE REQUIRED.

IN-HOUSE AUDIO VISUAL EQUIPMENT IS SUBJECT TO APPLICABLE TAXES AND CURRENT SERVICE CHARGE OF 24%.

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# OTHER

## SHIPPING AND RECEIVING

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### PLEASE ADDRESS YOUR ITEMS IN THE FOLLOWING MANNER:

JW MARRIOTT MINNEAPOLIS MALL OF AMERICA  
ATTENTION: EVENT MANAGER / NAME OF THE GROUP  
2141 LINDAU LANE  
MINNEAPOLIS, MN 55425

### PLEASE PROVIDE THE FOLLOWING INFORMATION TO YOUR EVENT MANAGER

- NUMBER OF BOXES SENT
- DELIVERY METHOD AND TRACKING NUMBER(S), IF APPLICABLE
- ANTICIPATED DELIVERY DATE TO HOTEL
- FUNCTION ROOM, REQUESTED DELIVERY TIME AND DATE (IF AVAILABLE)

### SHIPPING PACKAGES OUTBOUND

- PREPAY AND PRINT A LABEL FROM DESIRED COURIER
- UPS AND FEDEX PICK UP MUST BE SCHEDULED

### PRICING

THE FIRST 10 PACKAGES ARE COMPLIMENTARY  
PACKAGE | 5  
PALLET | 50

DUE TO LIMITED STORAGE, THE HOTEL DOES NOT ACCEPT PACKAGES  
PRIOR TO 3 BUSINESS DAYS PRIOR TO THE EVENT DATE. IF MATERIALS ARE  
SHIPPED MORE THAN 3 DAYS IN ADVANCE, THERE WILL BE A \$10 CHARGE  
PER PARCEL PER DAY

## PRINTING OPTIONS

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THE HOTEL HAS A STANDARD DESKTOP PRINTER ON THE  
SECOND FLOOR WHICH IS SUITABLE FOR SMALL PRINTING  
NEEDS. FOR LARGER PRINTING NEEDS, WE RECOMMEND  
USING FEDEX OFFICE PRINT & SHIP CENTERS IN ADVANCE  
OF THE EVENT. THE LOCATIONS NEAREST THE HOTEL ARE  
LISTED BELOW:

[704 W 66TH ST, RICHFIELD, MN 55423](#)

[9707 LYNDAL AVE S, BLOOMINGTON, MN 55420](#)

FOR ANY ON-SITE PRINTING NEEDS, OUR TEAM IS ABLE TO  
ASSIST: THE FIRST 20 PAGES PRINTED ARE  
COMPLIMENTARY AND ANY ADDITIONAL PAGES ARE \$0.15  
EACH (\$0.35 PER PAGE FOR COLOR PRINTING).

All prices are subject to a 24% taxable service charge\* and applicable sales tax.  
100% of the service charge for meeting rooms, 9% of the service charge for food and beverage, and 100% of the  
service charge for audio visual is not provided to staff. If a contract is for meeting rooms only (meaning that the  
contract does not include food and beverage or other services), 100% of the service charge for the meeting rooms is  
not provided to staff.



# OTHER

## MISCELLANEOUS

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### GUARANTEES

A FINAL GUARANTEE OF ATTENDANCE WILL BE REQUIRED 3 BUSINESS DAYS IN ADVANCE OF ALL MEAL FUNCTIONS OR THE EXPECTED NUMBER WILL BE USED AS GUARANTEE. THIS NUMBER WILL BE YOUR GUARANTEE AND IS NOT SUBJECT TO REDUCTION.

### TAX AND SERVICE CHARGE

ALL MEETING ROOM RENTAL, FOOD AND BEVERAGE, AUDIO VISUAL, AND RELATED SERVICES ARE SUBJECT TO APPLICABLE TAXES (CURRENTLY 9.025%) AND SERVICE CHARGE (CURRENTLY 24.00%) IN EFFECT ON THE DATE OF THE EVENT.

### CUSTOMIZED MENUS

OUR PRINTED MENUS ARE FOR YOUR INSPIRATION AND GENERAL REFERENCE. OUR EVENTS STAFF WILL BE HAPPY TO PROPOSE CUSTOMIZED MENUS TO MEET YOUR SPECIFIC NEEDS. ALL PRICES ARE SUBJECT TO CHANGE. MENU PRICES WILL BE CONFIRMED BY YOUR EVENT MANAGER.

### OUTSIDE FOOD & BEVERAGE POLICY

ALL FOOD AND BEVERAGES SERVED AT FUNCTIONS ASSOCIATED WITH THE EVENT MUST BE PROVIDED, PREPARED, AND SERVED BY THE HOTEL'S BANQUET KITCHEN, AND MUST BE CONSUMED ON HOTEL PREMISES. ALL RESTAURANT & IN ROOM DINING ITEMS MUST BE CONSUMED IN THE RESTAURANT OR PERSONAL SLEEPING ROOM, NOT IN BANQUET FUNCTION SPACE.

### LEFTOVER BANQUET FOOD & BEVERAGE

ANY NON-CONSUMED FOOD & BEVERAGE ITEMS MAY NOT BE REMOVED FROM THE FACILITY.

### RENTALS & SERVICES

- BAR STOOLS | 20 PER STOOL
- PODIUM | 50 EACH
- GLASS CHARGERS | 5 EACH PER FUNCTION
- ROOM DELIVERIES TO GUEST ROOMS\* | 5 PER GIFT BAG

\*GIFT BAGS AND WELCOME LETTERS MAY NOT BE DISTRIBUTED AT THE RECEPTION DESK

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# OTHER

## MISCELLANEOUS (CONTINUED)

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### USE OF OUTSIDE VENDORS

IF A GROUP WISHES TO HIRE OUTSIDE VENDORS TO PROVIDE ANY GOODS OR SERVICES AT THE HOTEL DURING THE EVENT, AN INDEMNIFICATION AND PROOF OF ADEQUATE INSURANCE IS REQUIRED.

### CLEANING FEES

CLEANING FEES WILL BE ASSESSED SHOULD FLOOR, WALL OR CEILING MARKS REQUIRE MORE THAN STANDARD CLEANING. THIS INCLUDES USE OF CONFETTI AND GLITTER.

### SIGNAGE

ALL SIGNAGE PLACED IN THE HOTEL MUST BE PROFESSIONALLY PRINTED AND APPROVED IN ADVANCE THROUGH YOUR EVENT MANAGER. EVENT SIGNAGE IS NOT PERMITTED WITHIN THE FIRST FLOOR LOBBY. USE OF PUSH PINS, TACKS, NAILS, PUTTY, DUCT TAPE, AND OTHER ADHESIVES ARE STRICTLY PROHIBITED UNLESS APPROVED BY YOUR EVENT MANAGER.

### 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 TO THE APPROVED BANQUET EVENT ORDERS. CHANGES ON THE SET UP WILL RESULT IN AT LEAST \$150 CHANGE SET UP FEE.

### ADDITIONAL 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 EVENT MANAGER CAN ASSIST WITH THESE ARRANGEMENTS. THESE MAY BE MADE WITH A COST OF \$150 PER HOUR WITH A MINIMUM OF 5 HOURS.

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