



H *Holiday Inn[®]
& Suites*

AN **IHG**[®] HOTEL
DULUTH DOWNTOWN

CATERING MENU

200 WEST FIRST STREET | DULUTH MN, 55802 | 218-727-7492 | HIDULUTH.COM | sales@hiduluth.com

REFRESHMENTS & BREAK ITEMS

BEVERAGES

DULUTH COFFEE COMPANY COFFEE 1.5 Gallon, Serves 32	\$50	HOT TEA Per Bag	\$1.50
DULUTH COFFEE COMPANY COFFEE One Air Pot, Serves 16	\$30	ASSORTED CANNED SOFT DRINKS & BOTTLED WATER Coke Products, Each	\$2.75
BOTTLED FRUIT JUICE Each	\$3.25		

BREAK ITEMS

pricing per each

WHOLE FRUIT GF V VG	\$2	BAGS OF ASSORTED CHIPS	\$2
ASSORTED YOGURTS GF V	\$2	ASSORTED COOKIES	\$2
BREAKFAST BARS	\$2	ASSORTED DESSERT BARS	\$3
GRANOLA BARS	\$2	GLUTEN FREE COOKIES GF	\$3
BREAKFAST SANDWICHES	\$4	BAG OF POPCORN GF V VG	\$2
GLUTEN FREE MUFFINS GF	\$3.50	NEW YORK VANILLA CHEESECAKE with assorted toppings	\$4
ASSORTED BREAKFAST BREADS, MUFFINS OR BAGELS V	\$3	FLOURLESS CHOCOLATE TORTE GF	\$5

THEMED BREAKS

MORNING BREAK

Assorted wrapped breakfast pastries, muffins, bagels and cream cheese. Served with coffee.

\$9

EXECUTIVE MEETING BREAK

For Starters: Individually wrapped assorted pastries and breakfast breads, assorted juices, coffee, decaf and tea.

Mid-Morning: Seasonal fruit, soft drinks, juice refresh, coffee, decaf and tea.

Afternoon: Individually wrapped assorted cookies, popcorn and beverage refresh.

\$15

SNACKERS BREAK

Individual packages of popcorn, mixed nuts and snack mix, mini candy bars, assorted soft drinks and sparkling water.

\$8

BAKERS BREAK

Individually wrapped cookies and bars, milk, coffee, decaf and tea.

\$8

*All prices reflect per person charge.
All prices subject to service charges.*

PLATED BREAKFAST

ALL AMERICAN GF

Scrambled eggs, breakfast potatoes and your choice of ham, bacon **or** sausage.

\$10

PANCAKES

Three pancakes served with butter and syrup and your choice of ham, bacon **or** sausage.

\$11

APPLE FRITTER FRENCH TOAST

Two pieces of apple fritter bread dipped in custard, grilled golden brown. Topped with apple compote and dusted with cinnamon and powdered sugar. Served with your choice of ham, bacon **or** sausage.

\$15

THE DULUTHIAN

Scrambled eggs, Canadian bacon, spinach and onion on a croissant topped with Muenster cheese and Mornay sauce. Served with breakfast potatoes.

\$13

CORNED BEEF HASH GF

Corned beef hash served with scrambled eggs.

\$13

Entrées include coffee and water.

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LIGHT LUNCHES

CHICKEN CAESAR WRAP

Caesar salad with grilled chicken breast wrapped in a tortilla. Served with potato chips.
\$13

TURKEY CLUB WRAP

Turkey, bacon, and cheese wrapped in a tortilla with lettuce and tomato and ranch dressing. Served with potato chips.
\$14

CHICKEN CAESAR SALAD

Chopped romaine lettuce, parmesan cheese and seasoned croutons tossed in Caesar dressing and topped with a sliced chicken breast.
\$13

BOXED LUNCHES

For groups on the go. Dinnerware kit, mayo and mustard included.

Deli sliced ham, veggie **or** turkey, served on wheat bread with lettuce and tomato.
Packaged with potato chips and a cookie.

\$14

Add whole fruit or pasta salad for \$3

Add beverage for \$2.75.

Sandwiches can be made gluten free.
Entrées include coffee and water.

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PLATED LUNCHESES

CHICKEN MALIBU GF

Grilled chicken breast with shaved ham and melted swiss topped with a rich cream sauce over a bed of brown rice. Served with Chef's choice of vegetable.

\$15

CREAMY GARLIC PARMESAN CHICKEN

Housemade seasoned and breaded chicken breast topped with a garlic cream sauce. Served with whipped baby red mashed potatoes and Chef's choice of vegetables.

\$14

ROAST TURKEY GF

Oven roasted turkey breast on whipped baby red mashed potatoes topped with cranberry chutney and gravy. Served with Chef's choice of vegetable.

\$13

PORK GF

Oven roasted pork loin topped with fire-roasted apples served with whipped baby red mashed potatoes and Chef's choice of vegetable.

\$12

VEGAN BOWL GF V VG

Broccoli, carrot, cauliflower, mushroom, red and green bell pepper, tomato and spinach sautéed in olive oil served on brown rice and finished with a rich vegetable demi-glace.

\$15

LONDON BROIL

Thin-sliced marinated flank steak topped with a savory hunter sauce served with whipped baby red mashed potatoes and Chef's choice of vegetable.

\$18

*Add a green salad and baked roll with butter for \$3 per person.
Entrées include coffee and water.*

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PLATED DINNERS

RIBEYE GF

Certified Angus Beef Ribeye served with whipped baby red mashed potatoes and Chef's choice of vegetable.

Market price

SIRLOIN GF

8 oz. Certified Angus Beef Center Cut Top Sirloin served with whipped baby red mashed potatoes and Chef's choice of vegetable.

\$36

PORK LOIN GF

Oven roasted pork loin topped with flame roasted apples. Served with whipped red mashed potato and Chef's choice of vegetable.

\$22

SALMON GF

8 oz. seasoned atlantic salmon oven broiled in lemon and butter served with brown rice and Chef's choice of vegetable.

\$29

WALLEYE GF

Seasoned freshwater walleye oven broiled in lemon and butter served with brown rice and Chef's choice of vegetable.

\$29

All entrées include tossed green salad and baked roll with butter.

Limit two entrée selections per event.

Entrées include coffee and water.

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PLATED DINNERS

CREAMY GARLIC PARMESAN CHICKEN

Housemade seasoned and breaded chicken breast topped with a garlic cream sauce. Served with whipped baby red mashed potatoes and Chef's choice of vegetable.

\$21

FLORENTINE

Chicken breast stuffed with spinach, shallot and garlic on a bed of pasta.

\$26

CHICKEN MALIBU GF

Grilled chicken breast topped with smoked pit ham and swiss with a rich cream sauce over a bed of brown rice. Served with Chef's choice of vegetable.

\$23

VEGAN BOWL GF V VG

Broccoli, carrot, cauliflower, mushroom, red and green bell pepper, tomato and spinach sautéed in olive oil. Served on brown rice and finished with a rich vegetable demi-glace.

\$22

SPINACH AND MUSHROOM RAVIOLI V

Spinach and mushroom stuffed ravioli served in a white wine cream sauce.

\$24

All entrées include tossed green salad and baked roll with butter.
Limit two entrée selections per event.
Entrées include coffee and water.

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PLATED DINNERS

DUETS

STEAK AND SHRIMP

A charbroiled Certified Angus Beef 8 oz. Sirloin paired with a pinwheel of 3 broiled jumbo shrimp. Served with whipped baby red mashed potatoes and Chef's choice of vegetable.
\$32

STEAK AND CHICKEN

House-prepared creamy garlic parmesan chicken paired with a Certified Angus Beef 6 oz. Sirloin. Served with whipped baby red mashed potatoes and Chef's choice of vegetable.
\$32

STEAK AND SALMON

A Certified Angus Beef 6 oz. top Sirloin with an oven broiled 4 oz. Salmon fillet. Served with whipped baby red mashed potatoes and Chef's choice of vegetable.
\$36

STEAK AND WALLEYE

Oven broiled freshwater 4 oz. walleye fillet paired with a Certified Angus Beef 6 oz. Top Sirloin. Served with whipped baby red mashed potatoes and Chef's choice of vegetable.
\$40

All entrées include tossed green salad and baked roll with butter.
Limit two entrée selections per event.
Entrées include coffee and water.

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WINE & SPIRITS

CASH/HOST BAR BEVERAGES

CALL DRINK	\$6.50
PREMIUM DRINK	\$7
CALL COCKTAIL	\$7
PREMIUM COCKTAIL	\$8
WINE BY THE GLASS	\$7
DOMESTIC BEER	\$5.50
IMPORTED BEER	\$6.50

KEG BEER

DOMESTIC KEG \$375
Miller, Budweiser, Coors, Mich Golden Light, Bud Light
Others available upon request

PREMIUM KEG \$425
Summit, Alaskan Amber, Odell,
Bent Paddle, Castle Danger Cream Ale
Others available upon request

HOUSE WINES

WHITE

Chardonnay	\$27
Pinot Grigio	\$30
White Zinfandel	\$27
Moscato	\$30
Sauvignon Blanc	\$27

RED

Cabernet Sauvignon	\$27
Pinot Noir	\$30

SPARKLING CIDER & CHAMPAGNE

ASTI GIONELLI	\$28.00
SPARKLING CIDER (NON-ALCOHOLIC)	\$25.00

Bartender Policy: A minimum sale of \$250 is required otherwise a fee of \$75 will apply.

All prices subject to service charges.

AUDIO VISUAL & SERVICES

MICROPHONE

Lapel or hand-held wireless \$65

FLIP CHARTS & WHITE BOARDS

Flipchart with Post-It Paper and Markers \$30

Flipchart Stand \$15

Tripod Easel \$15

Whiteboard and Markers \$30

MISCELLANEOUS

Speakerphone \$50

Laser Pointer \$30

Skirted Exhibit Tables, Each \$20

Patch Fee/Own AV \$40

PROJECTORS

LCD computer projector HDMI & VGA (with remote control/slide advancer) \$250

Dual LCD Projectors \$350

- The Great Lake Ballroom and Lyric Conference Center offers ceiling mounted LCD projectors and screens in every room.
- If your group utilizes more than one meeting room we can set up Dual Projector
- Our Projectors are Optoma W306ST 3500 Lumen Short throw projectors and are 3D capable 1080i DLP units that display WXGA 16:10 native resolution however still maintains the capability to display 4:3 and 16:9 resolutions.
- Each projector is connected using Comprehensive Pro AV/IT HDMI and VGA cabling which terminate at wall plates for ease of use by customers.
- Screens in the Great Lakes Ballroom are Da Lite 96" x 54" (113" diagonal) in 4 of our conference rooms (Superior, Huron, Erie and Ontario). We also offer our largest screen, 120" x 120", in our Michigan Room.
- Screens in the Lyric Conference Center are 90" x 80" (92" diagonal) in all three conference rooms (Lyric I, Lyric II, Lyric III).

WIFI

NO CHARGE

- Complimentary WIFI (5 MBPS) is available for all banquet guests.
- 100 MB download hardwire internet is also available upon request.

If an item you require is not listed, please let us know. Other equipment is available. These items may include: podium, riser, head table, speaker table, and display tables.

Audiovisual technicians are available at the current labor rates.

All prices subject to service charges.

EVENT GUIDELINES

MENU SELECTIONS

- One entrée may be selected for group meal functions unless special arrangements are made in advance.
- If an additional entrée is selected, meal indicators are required to identify the entrée of choice for each individual.
- Children's menu and special dietary needs are available upon request
- Lunch menu selections are served until 2pm.
- Charge for Holiday Inn staff to cut and serve cake - \$50

FOOD & LIQUOR REGULATIONS

- All food and beverage must be prepared by the Holiday Inn Hotel & Suites and consumed on the premises with the exception of decorated cakes for special events.
- Minnesota state laws prohibit liquor to be brought on the premises for any event. State law prohibits the Holiday Inn Hotel & Suites from serving alcohol to minors even though the space is rented for a private party. Anyone under age 21 consuming alcohol or anyone supplying alcohol to minors will be required to leave the premises.
- Minnesota State Health Department regulations and the Holiday Inn Hotel & Suites policies prohibit any food product left over to be taken off the premises.
- Late night enhancements available starting after 9pm.

ROOM RENTALS

- Room rental is based upon catered events and guest attendance and subject to a 17% service charge.

GUARANTEES

- Preliminary guarantee of anticipated guests due two weeks prior.
- Hotel policy requires that the catering office to be notified of the guaranteed number of guests no later than 5 business days prior to the function.
- If the guarantee is not received, billing and catering will be based upon the original estimate of attendees.
- Billing is based upon the guarantee or the actual number of attendees, whichever is greater.

SALES TAX & GRATUITIES

- Menu prices are subject to a 11.13% sales tax, 17% service charge, and a 11.13% service charge tax.
- Wine and beer purchases, including host bars, are subject to a 13.63% sales tax, 17% service charge and a 13.63% service charge tax. Cash bars include the sales tax and service charge.
- When bar service is requested, a bartender fee of \$75 is applied if total bar sales do not exceed \$250.
- Audiovisual prices are subject to 8.88% sales tax, 17% service charge, and a 8.88% service charge tax.
- Room Rental is subject to a 17% service charge.

CANCELLATION POLICY

- A cancellation fee may be applied for any event cancelled that has been confirmed as definite with a signed contract. A signed contract is required to guarantee meeting space.

PARKING

- Parking in the Holiday Center Ramp is complimentary for all event attendees. Attendees will receive a ticket for the Automated Parking Machine.