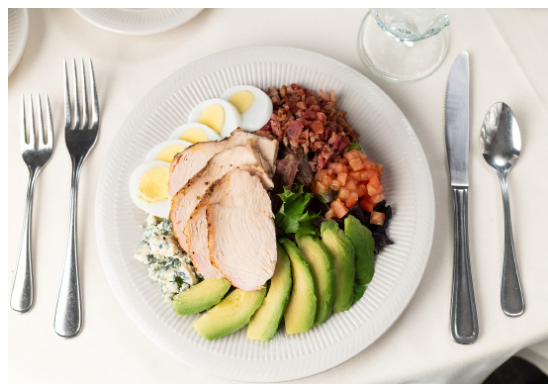




**H** *Holiday Inn®  
& Suites*

AN IHG® HOTEL  
DULUTH DOWNTOWN

# CATERING MENU





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## *We do the planning. You get the credit.*

As Duluth's largest full-service hotel and event center, we are committed to making your meeting and your stay with us as pleasurable as possible. That is why we offer the comfort and convenience you expect with an award-winning lodging and convention facility. Whether it is a business meeting, convention or retirement party, your group will have everything it needs for a great get-together. Our experienced sales and catering team and dedicated banquet staff think of everything so you don't have to.

We'll give you comfortable surroundings with room to spare, delicious meals, coffee breaks and any type of equipment you need to help your event run smoothly.

<b>GF</b>	<b>V</b>	<b>VG</b>
Gluten Free	Vegetarian	Vegan

# PLATED BREAKFAST

## **ALL AMERICAN**

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**

Corned beef hash served with scrambled eggs.  
\$13

Entrées include coffee and water.

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

# BREAKFAST BUFFET

## MINI CONTINENTAL BREAKFAST

Assorted breakfast pastries and breakfast breads.

\$8

## CONTINENTAL BREAKFAST

Assorted breakfast pastries, muffins, bagels and cream cheese. Served with assorted juices.

\$10

## DELUXE CONTINENTAL BREAKFAST

Assorted breakfast pastries, muffins, bagels, cream cheese and fresh seasonal fruit. Served with assorted juices.

\$13

## GRAND DELUXE CONTINENTAL BREAKFAST\*

Assorted breakfast pastries, muffins, bagels, cream cheese, fresh seasonal fruit, assorted yogurts, hard boiled eggs and assorted dry cereals. Served with milk and assorted juices.

\$16

## TRADITIONAL BUFFET\*

Scrambled eggs, North Shore potatoes, fresh seasonal fruit, assorted breakfast breads, and your choice of ham, bacon **or** sausage.

\$15

## FROM THE GRIDDLE\*

Pancakes **or** french toast, butter and syrup, scrambled eggs, fresh seasonal fruit and your choice of ham, bacon **or** sausage.

\$15

## ADDITIONS

per person

<b>SCRAMBLED EGGS</b>	\$3
<b>BREAKFAST BREAD</b>	\$3
<b>PANCAKE OR FRENCH TOAST</b>	\$5
<b>MILK</b>	\$2
<b>JUICE</b>	\$3

Buffet includes coffee, decaf and tea.

\*For fewer than 25 people add \$2 per person. Not available for fewer than 15 people.

*All prices reflect per person charge.*

*All prices subject to service charges.*

# 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

# REFRESHMENTS & BREAK ITEMS

## BEVERAGES

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

## BREAK ITEMS

pricing per each

<b>WHOLE FRUIT</b> GF V VG	\$2	<b>BAG OF POPCORN</b> GF V VG	\$2
<b>ASSORTED YOGURTS</b> GF V	\$2	<b>BAGS OF ASSORTED CHIPS</b>	\$2
<b>BREAKFAST BARS</b>	\$2	<b>ASSORTED COOKIES</b>	\$2
<b>GRANOLA BARS</b>	\$2	<b>ASSORTED DESSERT BARS</b>	\$3
<b>BREAKFAST SANDWICHES</b>	\$4	<b>GLUTEN FREE COOKIES</b> GF	\$3
<b>GLUTEN FREE MUFFINS</b> GF	\$3.50		
<b>ASSORTED BREAKFAST BREADS, MUFFINS OR BAGELS</b> V	\$3		

# PLATED 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.

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



# PLATED LUNCH ENTRÉES

## **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 vegetable.

\$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.*

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

 **Holiday Inn  
& Suites**

DULUTH DOWNTOWN

MAY 2022



# LUNCH BUFFETS

## DELI SANDWICH BUFFET

Sliced ham, turkey and roast beef, lettuce, tomato and onion, assorted sliced cheeses, assorted breads, mayo and mustard, potato chips and Kosher dill pickle spears. Served with soup **or** tossed green salad with assorted dressings.

*Add both Soup and Salad for \$2.*

\$18

## TWO SOUP & SALAD BAR BUFFET

Salad bar includes icerberg and romaine lettuce, grilled chicken, cheddar cheese, bleu cheese crumbles, tomato, cucumber, fresh mushrooms, red and green peppers, red onion, hard boiled egg, sunflower seeds, kalamata olives, ripe olives, croutons, and assorted dressings. Soups include vegetarian vegetable and soup du jour.

\$24

## ITALIAN BUFFET

Penne bake with ground italian sausage, cavatappi alfredo with spinach and cremini mushrooms, garlic bread, and Caesar salad.

*Add sliced italian sausage for \$3. Substitute lasagna for \$3.*

\$16

## FIESTA BUFFET

Seasoned ground beef **or** chicken fajitas, soft flour and hard corn tortilla shells, black beans, spanish rice, shredded lettuce, diced tomato, black olives, shredded cheese, sour cream and taco sauce, and tossed green salad with assorted dressings.

*Add guacamole for \$3. Add steak or shrimp for \$6.*

\$19

## HOMESTYLE BUFFET

Sliced roast beef **or** roast turkey, mashed potatoes, Chef's choice of vegetable, tossed green salad with assorted dressings, and bakery rolls and butter.

\$21

## TAILGATE BUFFET

Char grilled burgers with buns, assorted sliced cheese, lettuce, tomato and onion, baked beans, potato chips, Kosher dill pickle spears, and tossed green salad with assorted dressings.

*Add garden burger for \$3. Add beer brats for \$4.*

\$20

## BACKYARD BUFFET GF

Grilled BBQ chicken, baked beans, potato salad, wedge fries, tossed salad with assorted dressings.

*Add pulled pork for \$3.*

\$18

For fewer than 25 people add \$2 per person. Not available for fewer than 15 people.  
All entrées include coffee and water.

**All prices reflect per person charge.  
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# HORS D'OEUVRES

## APPETIZERS

Pricing per dozen

<b>ASSORTED MINI QUICHE</b>	\$30
<b>BACON WRAPPED SCALLOPS</b>	\$45 GF
<b>STUFFED MUSHROOMS</b> Spinach, Chorizo, and Crab	\$25
<b>VEGETABLE SPRING ROLLS</b>	\$20 GF V
<b>MEATBALLS</b> BBQ, Sweet & Sour, or Swedish	\$20
<b>CHICKEN SATAY</b>	\$50
<b>SHRIMP COCKTAIL</b>	\$38 GF
<b>ASSORTED SANDWICH WRAPS</b>	\$25
<b>ITALIAN PASTA SKEWERS</b>	\$45

## DISPLAYS

Serves 24 people

<b>SPINACH &amp; ARTICHOKE DIP</b>	\$75
<b>BRUSCHETTA</b>	\$35 V VG
<b>DELI MEAT &amp; CHEESE</b> with <b>SILVER DOLLAR BUNS</b>	\$85
<b>CHEESE &amp; CRACKER DISPLAY</b>	\$75
<b>SEASONAL FRUIT DISPLAY</b>	\$75 GF V VG
<b>CRUDITÉ DISPLAY</b>	\$65 GF V VG
<b>SLICED CHEESE</b> & <b>ASSORTED SALAMI</b>	\$90

## CUPS

Minimum 50 piece order required

<b>VEGGIE &amp; DIP CUP</b>	\$3.75/ea. V
<b>CHARCUTERIE CUP</b>	\$4/ea. GF

## SERVING SUGGESTIONS

**Hors d'oeuvres Reception in Lieu of Dinner:** 12-16 pieces per person

**Cocktail Party Prior to Dance:** 2 hours, 8-10 pieces per person

**Cocktail Hour Prior to Dinner:** 4-6 pieces per person

**Butlered Service:** 2 pieces per person

*All prices subject to service charges.*

# 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

## **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

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

Limit two entrée selections per event.

Entrées include coffee and water.

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

# PLATED DINNERS

## **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

## **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 filet. 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.

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

# DINNER BUFFET

## **GREAT LAKES BUFFET \$28**

### **ENTRÉE-SELECT TWO:**

Chef Carved Barron of Beef  
Sliced Pork Loin with Apple Demi-Glace  
Chicken with Supreme Sauce  
Smoked Pit Ham with Bourbon Glaze

*Add Chef Carved Prime Rib or  
Atlantic Salmon for \$5*

### **SIDES-SELECT TWO:**

Herb Roasted Red Potatoes  
Parsley Buttered Red Potatoes  
Brown Rice  
Whipped Potato

*Served with Tossed Green Salad, Assorted Dressings, Chef's Choice of Vegetable, Bakery Rolls and Butter.*

## **ITALIAN BUFFET \$25**

Meat Lasagna  
Fettuccine Alfredo  
Sliced Italian Sausage  
Chicken Parmigiana  
*Served with Garlic Bread and Caesar Salad*

For fewer than 50 people, add \$2 per person. Not available for fewer than 35 people.  
All entrées include coffee and tea.

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

# LATE NIGHT & DESSERTS

## LATE NIGHT ENHANCEMENTS

<b>CLASSIC LARGE PIZZA</b>	\$22
Pepperoni, Sausage, or Cheese	
<b>BUILD-YOUR-OWN MINI BURGER BAR</b>	\$160
50 pieces	
Mini burgers with all the condiments	
<b>SUPER 5' SUB SANDWICH</b>	\$140
Assorted deli meats, condiments, potato chips	
Serves 25 people	

*Late Night Enhancements are available starting after 9pm.*

## DESSERTS

<b>NEW YORK VANILLA CHEESECAKE</b>	\$4
with assorted toppings	
<b>FLOURLESS CHOCOLATE TORTE</b>	\$5
GF	

# WINE & SPIRITS

## CASH/HOST BAR BEVERAGES

<b>CALL DRINK</b>	\$6.50
<b>PREMIUM DRINK</b>	\$7
<b>CALL COCKTAIL</b>	\$7
<b>PREMIUM COCKTAIL</b>	\$8
<b>WINE BY THE GLASS</b>	\$7
<b>DOMESTIC BEER</b>	\$5.50
<b>CRAFT BEER</b>	\$6.50

## KEG BEER

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

**CRAFT KEG** \$425  
Summit, Alaskan Amber, Odell,  
Bent Hop IPA, Castle Danger Cream Ale  
*Others available upon request*

## HOUSE WINES

### WHITE

Chardonnay	\$27
Pinot Grigio	\$34
White Zinfandel	\$27
Moscato	\$30
Sauvignon Blanc	\$27

### RED

Cabernet Sauvignon	\$27
Pinot Noir	\$30

## SPARKLING CIDER & CHAMPAGNE

<b>ASTI GIONELLI</b>	\$30
<b>SPARKLING CIDER (NON-ALCOHOLIC)</b>	\$25

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



# 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) \$150

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 SPACE SPECIFICATIONS

DIMENSIONS  
SQUARE FEET  
HEIGHT



ROUNDS



THEATER



CONFERENCE



CLASSROOM



U-SHAPE

## GREAT LAKES BALLROOM

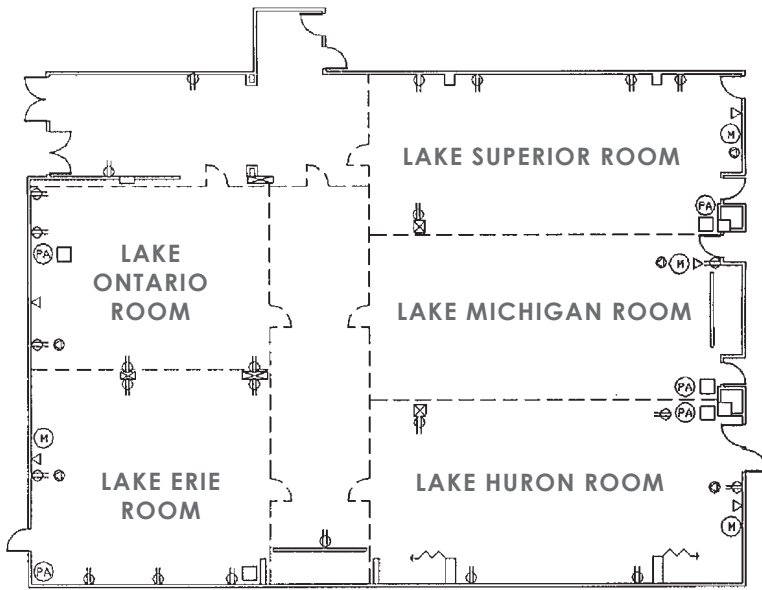
Great Lakes Ballroom	75'x96'	7,200	12'	400	600	-	300	-
Lake Superior Room	25'x50'	1,200	12'	64	100	35	48	32
Lake Michigan Room	25'x50'	1,200	12'	64	100	35	48	32
Lake Huron Room	25'x50'	1,200	12'	64	100	35	48	32
Lake Erie Room	26'x34'	950	12'	50	48	25	32	24
Lake Ontario	26'x34'	950	12'	50	48	25	32	24

## LYRIC CONFERENCE CENTER

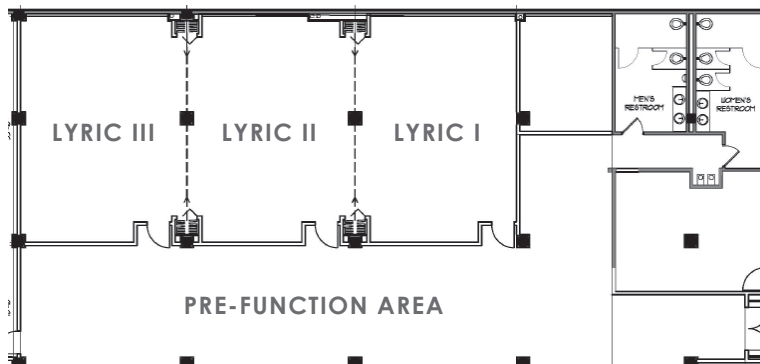
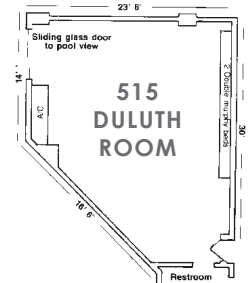
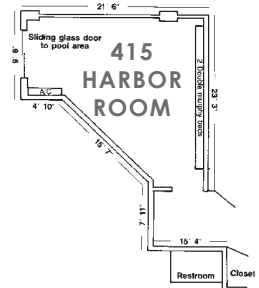
Lyric Conference Center	34'x75'	2,550	12'	120	150	-	-	-
Lyric I	34'x25'	850	12'	40	80	26	40	22
Lyric II	34'x25'	850	12'	40	80	26	40	22
Lyric III	34'x25'	850	12'	40	80	26	40	22
Lyric Pre-Function Area	18'x88'	1,584	12'	-	-	-	-	-

## HOSPITALITY ROOMS

Duluth Room-515	-	400	8'	24	30	20	18	15
Lakeshore Room-514	-	400	8'	16	25	18	10	10
Harbor Room-415	-	350	8'	16	25	16	12	10
Bridge Room-414	-	350	8'	16	25	16	12	10



**GREAT LAKES BALLROOM**



**LYRIC CONFERENCE CENTER**

**HOSPITALITY ROOMS**

# 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.