



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.

GF	V	VG
Gluten Free	Vegetarian	Vegan

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

HORS D'OEUVRES

APPETIZERS

Pricing per dozen

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

DISPLAYS

Serves 24 people

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

CUPS

Minimum 50 piece order required

VEGGIE & DIP CUP	\$3.75/ea. V
CHARCUTERIE CUP	\$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

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

Late Night Enhancements are available starting after 9pm.

DESSERTS

NEW YORK VANILLA CHEESECAKE	\$4
with assorted toppings	
FLOURLESS CHOCOLATE TORTE	\$5
GF	

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
CRAFT BEER	\$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

ASTI GIONELLI	\$30
SPARKLING CIDER (NON-ALCOHOLIC)	\$25

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) \$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

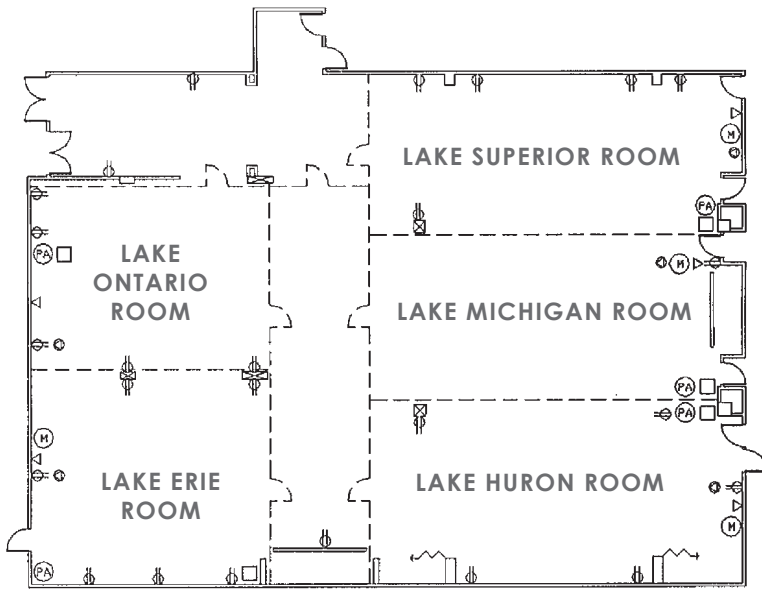
Great Lakes Ballroom	75'x96'	7,200	12'	400	600	-	300	-
Lake Superior Room	25'x50'	1,200	12'	64	100	35	48	32
Lake Michigan Room	25'x50'	1,200	12'	64	100	35	48	32
Lake Huron Room	25'x50'	1,200	12'	64	100	35	48	32
Lake Erie Room	26'x34'	950	12'	50	48	25	32	24
Lake Ontario	26'x34'	950	12'	50	48	25	32	24

LYRIC CONFERENCE CENTER

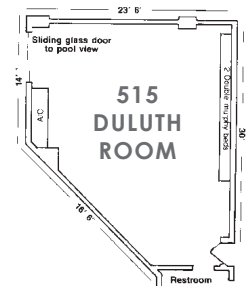
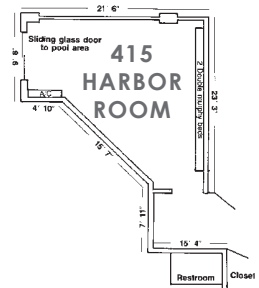
Lyric Conference Center	34'x75'	2,550	12'	120	150	-	-	-
Lyric I	34'x25'	850	12'	40	80	26	40	22
Lyric II	34'x25'	850	12'	40	80	26	40	22
Lyric III	34'x25'	850	12'	40	80	26	40	22
Lyric Pre-Function Area	18'x88'	1,584	12'	-	-	-	-	-

HOSPITALITY ROOMS

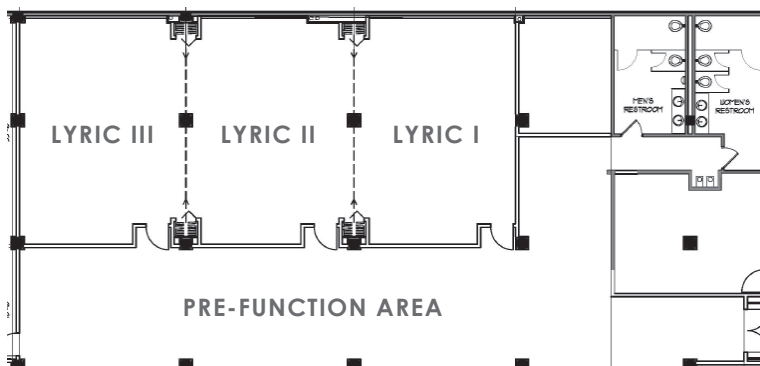
Duluth Room-515	-	400	8'	24	30	20	18	15
Lakeshore Room-514	-	400	8'	16	25	18	10	10
Harbor Room-415	-	350	8'	16	25	16	12	10
Bridge Room-414	-	350	8'	16	25	16	12	10



GREAT LAKES BALLROOM



HOSPITALITY ROOMS



LYRIC CONFERENCE CENTER

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.