



C a t e r i n g

M e n u

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

WE DO THE PLANNING. --- YOU GET THE CREDIT.

Welcome to the Holiday Inn! As Duluth's largest full-service hotel and event center, we are fully committed to making your stay and meeting as comfortable as possible. With lodging and all of the amenities Duluth has to offer, we can provide an ideal space for a successful meeting, convention, wedding, or party. We want everyone to enjoy their stay, which is why we pride ourselves on being as flexible as possible. Our experienced sales and catering team and dedicated banquet staff think of everything, so you don't have to! Our kitchen staff also tries to accommodate any request given! We'll give you comfortable surroundings with room to spare, delicious meals, coffee breaks, equipment, and the support you need to help your event run smoothly.

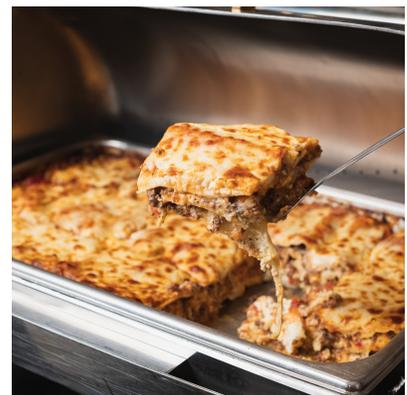
We look forward to meeting with you further,

Sales, Catering, & Banquet Teams

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GLUTEN-FREE | gf | VEGETARIAN | v | VEGAN | vg |

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Plated Breakfasts

All plated breakfasts include water and our local medium roast coffee.

Both regular and decaf are available upon request.

ALL-AMERICAN | \$14 |

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

PANCAKES | \$14 |

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

APPLE FRITTER FRENCH TOAST | \$16 |

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 a choice of ham, bacon, or sausage.

CORNED BEEF HASH | \$15 |

Homemade hash with thick-cut corned beef, Yukon Gold potatoes, peppers, and onions. Topped with scrambled eggs.

QUICHE | \$15 | v

Scrambled eggs baked with spinach, onions, red and green peppers with a cheese blend. Served with breakfast potatoes.

All prices reflect per person charge. | All prices are subject to taxes and service charges.

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Breakfast Buffets

Served for up to 90 minutes.

All breakfast buffets include water and our local medium roast coffee.

Both regular and decaf are available upon request.

CONTINENTAL BREAKFAST | \$10 | v

Assorted breakfast pastries, muffins, and bagels with cream cheese.

Served with assorted juices.

DELUXE CONTINENTAL BREAKFAST | \$14 | v

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

TRADITIONAL BUFFET | \$16 |

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

FROM THE GRIDDLE | \$17 |

Pancakes or French toast, butter and syrup, scrambled eggs, fresh seasonal fruit, and a choice of ham, bacon, or sausage.

BUILD YOUR OWN BREAKFAST BURRITO | \$18 |

Start with a flour tortilla, and choose to fill it with meat, eggs, cheese, sour cream, and salsa. Served alongside fresh seasonal fruit.

ADDITIONS TO ALL BUFFETS | pricing per each |

scrambled eggs | \$3 |

breakfast bread | \$3 |

pancakes | \$5 |

French toast | \$5 |

milk | \$2 |

assorted fruit | \$5 |

hard-boiled eggs | \$2 |

assorted juice | \$3 |

yogurt | \$3 |

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

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Themed Breaks

EXECUTIVE MEETING BREAK | \$18 | v

FOR STARTERS: assorted pastries and breakfast breads, assorted juices, regular and decaf coffee, and tea.

MID-MORNING: seasonal fruit, soft drinks, juice refresh, regular and decaf coffee, and tea.

AFTERNOON: assorted cookies, popcorn, and beverage refresh.

MORNING BREAK | \$10 | v

Assorted breakfast pastries, muffins, and bagels with cream cheese.

Served with regular and decaf coffee and tea.

SNACKERS BREAK | \$10 | v

Popcorn, mixed nuts and snack mix, granola bars, assorted soft drinks, and sparkling water.

BAKERS BREAK | \$10 | v

Cookies and bars. Served with milk, regular and decaf coffee, and tea.

HEALTH BREAK | \$13 | v

Cheese and crackers, seasonal mixed fruit, yogurt, and granola bars. Served with tea and regular and decaf coffee.

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Refreshments & Break Items

Served for up to 90 minutes.

BEVERAGES

Duluth Coffee Company Coffee | \$50 |
1.5 GALLON, SERVES 32
SERVED WITH CREAM & SUGAR

Duluth Coffee Company Coffee | \$30 |
ONE AIRPOT, SERVES 16
SERVED WITH CREAM & SUGAR

Assorted Juices | \$3.25 each |
APPLE, ORANGE, & CRANBERRY

Assorted Canned Soft Drinks | \$2.75 each |
COKE PRODUCTS

Hot Tea | \$1.50 per bag |

Bottled Water | \$2.75 each |

Lemonade | \$30 |
2 GALLON, SERVES 25

Unsweetened Iced Tea | \$35 |
3 GALLON, SERVES 35,
SERVED WITH SUGAR & LEMON

BREAK ITEMS | pricing per each |

Assorted Yogurts | \$3 | **gf v**

Bags of Assorted Chips | \$3 | **gf v**

Breakfast Bars | \$3 | **v**

Assorted Cookies | \$3 | **v**

Granola Bars | \$3 | **v**

Assorted Dessert Bars | \$4 | **v**

Gluten-Free Muffins | \$5 | **gf**

Assorted Breakfast Breads, Muffins, or Bagels | \$3 | **v**

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Plated Light Lunches

All plated lunches include water and our local medium roast coffee.

Both regular and decaf are available upon request.

*Limit of two entree selections per event.

CHICKEN CAESAR WRAP | \$14 |

Caesar salad with grilled chicken breast, wrapped in a tortilla.

Served with potato chips.

TURKEY BERRY WRAP | \$15 |

Turkey, candied bacon, cucumber, strawberries, smoked gouda, red onion, spinach, and poppy seed dressing. Wrapped in a tomato tortilla and served with potato chips.

CHICKEN CAESAR SALAD | \$15 |

Chopped romaine lettuce, parmesan cheese, and seasoned croutons. Tossed in Caesar dressing and topped with a sliced chicken breast.

SOUP & SANDWICH | \$15 |

Half turkey and half ham sandwiches with lettuce and tomato. Served on wheat bread with a cup of soup du jour.

BOXED LUNCHES | \$16 |

An option of a veggie wrap or deli-sliced ham or turkey served on wheat bread with lettuce and tomato. Packaged with potato chips, dinnerware, and a cookie.

ADDITIONS | for box lunch only |

whole fruit | \$3 |

pasta salad | \$3 |

beverage | \$2.75 |

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Plated Lunch Entrees

All plated entrees include water and our local medium roast coffee.

Both regular and decaf are available upon request.

*Limit of two entree selections per event.

CHICKEN MALIBU | \$17 |

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

CREAMY GARLIC PARMESAN CHICKEN | \$17 |

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

VEGAN BOWL | \$15 | gf v vg

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

PORK LOIN | \$18 | minimum of 25

Oven-roasted pork loin topped with amaretto cream sauce. Served with whipped baby red mashed potatoes and chef's choice of vegetable.

LONDON BROIL | \$20 | minimum of 25

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

ADDITIONS TO ALL PLATED LUNCHES

green salad & baked roll with butter | \$3 |

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Lunch Buffets

Served for up to 90 minutes.

All plated entrees include water and our local medium roast coffee.

Both regular and decaf are available upon request.

DELI SOUP & SANDWICH | \$19 |

Sliced ham, turkey, or roast beef with lettuce, tomato, onion, and assorted sliced cheeses on assorted bread, with mayo, mustard, potato chips, and kosher dill pickle spears. Served with soup du jour. | \$2 | [add salad](#) |

ITALIAN | \$19 |

Lasagna, marinara and alfredo sauce, chef's choice of pasta with garlic bread, and a Caesar salad.

| \$3 | [add sliced Italian sausage](#) | | \$3 | [add chicken](#) |

FIESTA | \$19 |

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

[\\$3](#) | [add guacamole](#) |

HOMESTYLE | \$21 |

Sliced roast beef or roasted turkey, mashed potatoes, and chef's choice of vegetable. Served with a tossed green salad, assorted dressings, and a bakery roll with butter.

TAILGATE | \$20 |

1/3 pound char-grilled burgers with buns, assorted sliced cheese, lettuce, tomato, and onion. Served with baked beans, potato chips, kosher dill pickle spears, and a tossed green salad with assorted dressings. | \$4 | [add beer brats](#) |

BACKYARD | \$19 | [gf](#)

Grilled BBQ chicken, baked beans, potato salad, and potato chips. Served with a tossed green salad and assorted dressings. | \$3 | [add pulled pork](#) |

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

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Hors D'oeuvres

Served for up to 90 minutes.

APPETIZERS | pricing per dozen |

Assorted Mini Quiche | \$30 |

Bacon-Wrapped Scallops | \$55 | **gf**

Stuffed mushrooms | \$25 |
SPINACH, CHORIZO, & CRAB

Vegetable Spring Rolls | \$25 | **v**

Pizza | \$10 |
12" CHEESE

| add pepperoni \$1.50 |

| add sausage \$1.50 |

Meatballs | \$20 |

BBQ, SWEET & SOUR, or SWEDISH

Chicken Satay | \$50 | **gf**

Shrimp Cocktail | \$45 | **gf**

Assorted Sandwich Wraps | \$25 |

DISPLAYS | serves 24 people |

Spinach & Artichoke Dip | \$80 | **v**

Bruschetta | \$35 | **v**

Seasonal Fruit | \$75 | **gf v vg**

Deli Meat & Cheese Silver Dollar Sandwich | \$85 |

Sliced Cheese & Assorted Salami | \$90 |

Cheese & Crackers | \$75 | **v**

Assorted Fresh Vegetables | \$65 | **gf v**

CUPS | minimum of 50 cups |

Veggie & Dip | \$3.75 each | **gf v**

Charcuterie | \$4 each |

Fruit | \$4 each | **gf v vg**

SERVING SUGGESTIONS

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

Cocktail Party Prior to Dance:
8-10 pieces per person

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

Butlered Service:
2 pieces per person

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Plated Dinners

All plated dinners include a tossed green salad, baked roll with butter, water, and our local medium roast coffee.

Both regular and decaf are available upon request.

*Limit of two entree selections per event.

SIRLOIN | \$36 | gf

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

PORK LOIN | \$22 | minimum of 25

Oven-roasted pork loin topped with Ameretto sauce. Served with whipped baby red mashed potatoes and chef's choice of vegetable.

SALMON | \$29 | gf

8 oz. seasoned Atlantic salmon oven broiled in lemon and butter. Served with brown rice and chef's choice of vegetable.

WALLEYE | \$29 | gf

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

CREAMY GARLIC PARMESAN CHICKEN | \$21 |

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

CHICKEN MALIBU | \$23 |

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

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Plated Dinners

All plated dinners include a tossed green salad, baked roll with butter, water, and our local medium roast coffee.

Both regular and decaf are available upon request.

*Limit of two entree selections per event.

VEGAN BOWL | \$22 | gf v vg

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

SPINACH & MUSHROOM RAVIOLI | \$24 | v

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

DUETS

STEAK & SHRIMP | \$38 | gf

6 oz. Certified Angus Beef sirloin paired with a pinwheel of three broiled jumbo shrimp. Served with whipped baby red mashed potatoes and chef's choice of vegetable.

STEAK & CHICKEN | \$40 |

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

STEAK & SALMON | \$40 | gf

6 oz. Certified Angus Beef sirloin with an oven broiled 4 oz. salmon filet. Served with whipped baby red mashed potatoes and chef's choice of vegetable.

STEAK & WALLEYE | \$42 | gf

Oven broiled freshwater 4 oz. walleye fillet paired with a 6 oz. Certified Angus Beef sirloin. Served with whipped red mashed potatoes and chef's choice of vegetable.

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PG. 13 | 218-727-7492 | HIDULUTH.COM | SALES@HIDULUTH.COM | OCTOBER 2022

Dinner Buffets

Served for up to 90 minutes.

All dinner buffets include water and our local medium roast coffee.

Both regular and decaf are available upon request.

GREAT LAKES | \$36 |

entree - select two

Chef Carved Beef

Chicken with Supreme Sauce

Smoked Pit Ham with Bourbon Glaze

Sliced Pork Loin with Ameretto Cream Sauce

| \$6 | add Chef-Carved Prime Rib

| \$6 | add Atlantic Salmon

side - select two

Herb Roasted Red Potatoes

Whipped Baby Red Mashed Potatoes

Brown Rice

Served with a tossed green salad, assorted dressings, bakery buns with butter, and chef's choice of vegetable.

ITALIAN | \$27 |

Lasagna

Alfredo Sauce

Marinara Sauce

Chef's Choice of Pasta Noodles

Sliced Italian Sausage

Chicken Breast

Served with a tossed Caesar salad and garlic bread.

*For fewer than 50 people, add \$2 per person. Not available for fewer than 35 people.

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GLUTEN-FREE | gf | VEGETARIAN | v | VEGAN | vg |

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Dinner Buffets

Served for up to 90 minutes.

All dinner buffets include water and our local medium roast coffee.

Both regular and decaf are available upon request.

FIESTA | \$24 |

Ground Beef or Chicken Fajitas

Tortilla Shells

Spanish Rice

Black Beans

Shredded Lettuce

Shredded Cheese

Diced Tomatoes

Sour Cream

Served with a tossed green salad, assorted dressings, and bakery buns with butter.

| \$3 | [add guacamole](#)

TAILGATE | \$25 |

1/2 Pound Char-Grilled Burgers with Buns

Sliced Cheese

Lettuce

Tomatoes

Onions

Baked Beans

Potato Chips

Pickle Spears

Served with a tossed green salad, assorted dressings, and bakery buns with butter.

| \$4 | [add beer brats](#)

*For fewer than 50 people, add \$2 per person. Not available for fewer than 35 people.

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Desserts

| pricing per each |

NEW YORK VANILLA CHEESECAKE | \$8 |

Classic New York vanilla filling on a delicious buttery crust.

FLOURLESS CHOCOLATE TORTE | \$8 | gf

Rich, flourless chocolate cake topped with a delicious chocolate ganache.

CAKE | \$6 |

Flavor Options Include: Chocolate, Apple Spice, Carrot, or Lemon Poppy Seed.

ASSORTED BARS | \$4 |

ASSORTED COOKIES | \$3 |

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Wine & Spirits

CASH & HOST BAR

Bartender Policy: A sale of \$300 minimum is required.

BEER & WINE BAR

Bartender Policy: A sale of \$200 minimum is required.

CASH/HOST BAR BEVERAGES

Call drink | \$7.50 |

Wine by the Glass | \$7 |

Premium Drink | \$8 |

Domestic Beer | \$5.50 |

Call Cocktail | \$8.50 |

Craft Beer | \$6.50 |

Premium Cocktail | \$9 |

Seltzers | \$6 |

KEG BEER

Domestic Keg | \$375 | **others available upon request**

MILLER LIGHT, BUDWEISER, COORS LIGHT, MICH GOLDEN LIGHT, AND BUD LIGHT.

Craft Keg | \$425 | **others available upon request**

SURLY FURIOUS, BLUE MOON, WAR PIGS FOGGY GEEZER, ODELLS, LIFT BRIDGE, BENT PADDLE HOP IPA, AND CASTLE DANGER CREAM ALE.

HOUSE WINES

white | pricing per bottle |

CHARDONNAY | \$27 |

PINOT GRIGIO | \$34 |

WHITE ZINFANDEL | \$27 |

MOSCATO | \$30 |

SAUVIGNON BLANC | \$27 |

red | pricing per bottle |

CABERNET SAUVIGNON | \$27 |

PINOT NOIR | \$30 |

SPARKLING CIDER & CHAMPAGNE

| pricing per bottle |

ASTI GIONELLI | \$30 |

SPARKLING CIDER (NON-ALCOHOLIC) | \$25 |

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Audio Visual & Services

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

PROJECTORS & MICROPHONES

Hand-held wireless | \$75 |

LCD computer projector HDMI & VGA (with remote control/slide advance) | \$150 |

Dual LCD projector | \$300 |

- The Great Lakes Ballroom & Lyric Conference Center offers ceiling-mounted screens in every room.
- If your group utilizes more than one meeting room, we can set up Dual Projectors.
- 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, they still maintain the capability to display 4:3 and 16:9 resolutions.
- Each projector is connected using Comprehensive Pro AV/IT ADMI and VGA cabling which terminates at wall plates for ease of use by customers.
- Screens in the Great Lakes Ballroom are DaLite 96"x54" (113" diagonal) in 4 of our conference rooms, Superior, Huron, Erie, & Ontario. We also offer our largest screen, 120"x120", in our Michigan Room.
- Screens in the Lyric Conference Center are 90"x80" (92" diagonal) in all three conference rooms, Lyric I, Lyric II, & Lyric III.

MISCELLANEOUS MEETING SUPPLIES

Flipchart with Post-It Paper & Markers | \$30 |

Flipchart Stand | \$20 |

Tripod Easel | \$20 |

Whiteboard & Markers | \$30 |

Skirted 8ft Exhibit Tables | \$50 each |

BRINGING YOUR OWN AV, WHAT COULD YOU NEED?

Audio Patch Fee | \$50 |

HDMI Cables/Splitter | \$25 each |

HDMI Adapter | \$10 each |

Slide Advancer | \$15 each |

WIFI

Wifi for all guests | COMPLIMENTARY |

100MB Downloadable hardwire internet | upon request |

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Event Space Specifications

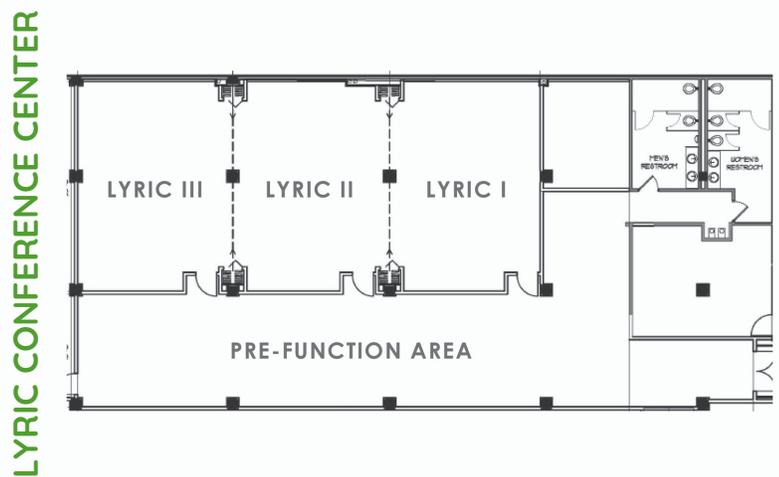
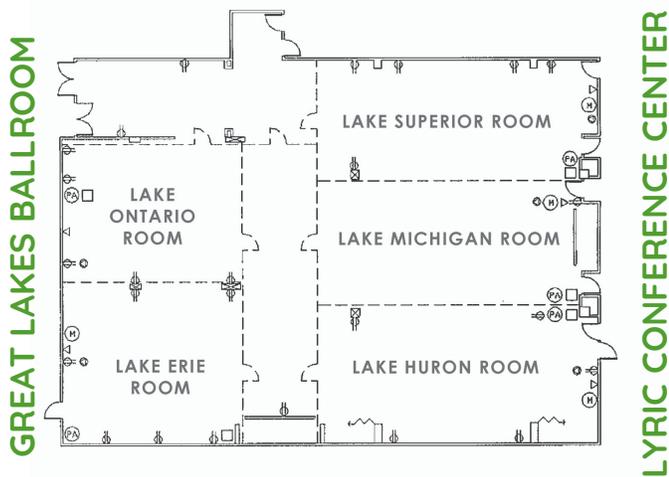


GREAT LAKES BALLROOM | dimensions | square feet | height | rounds | theater | conference | classroom | u-shape |

Room Name	Dimensions	Square Feet	Height	Rounds	Theater	Conference	Classroom	U-shape
great lakes ballroom	75'x96'	7,200	12'	320	500	-	200	-
lake superior	25'x50'	1,200	12'	48	80	35	30	22
lake michigan	25'x50'	1,200	12'	48	80	35	30	22
lake huron	25'x50'	1,200	12'	48	80	35	30	22
lake erie	26'x34'	950	12'	48	48	24	27	18
lake ontario	26'x34'	950	12'	48	48	24	27	18

LYRIC CONFERENCE CENTER | dimensions | square feet | height | rounds | theater | conference | classroom | u-shape |

Room Name	Dimensions	Square Feet	Height	Rounds	Theater	Conference	Classroom	U-shape
lyric conference center	34'x75'	2,550	12'	120	150	-	-	-
lyric I	34'x25'	850	12'	40	60	24	30	18
lyric II	34'x25'	850	12'	40	60	24	30	18
lyric III	34'x25'	850	12'	40	60	24	30	18
lyric pre-function area	18'x88'	1,584	12'	-	-	-	-	-



HOSPITALITY ROOMS | dimensions | square feet | height | rounds | theater | conference | classroom | u-shape |

Room Name	Dimensions	Square Feet	Height	Rounds	Theater	Conference	Classroom	U-shape
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



All prices are subject to taxes and service charges.

Event Guidelines

MENU SELECTIONS

- For plated service, we allow two entrées to be served. Special dietary needs are available upon request.
- Meal indicators are required to identify the entrée of choice for each individual.
- Children's menus are available upon request for children 10 years and under.
 - The children's menu includes chicken strips, fries, and fruit for \$12.
- To ensure quality food and service for your guests, we require the meal to be served within 15 minutes of the contracted serve time on your event order. For every 30 minutes of delayed service time, a fee of \$100 will be charged.
- Charge for Holiday Inn staff to cut and serve cake | \$100 |

GUARANTEES

- A preliminary guarantee of anticipated guests is due two weeks prior to the event.
- Hotel policy requires that the catering office be notified of the guaranteed number of guests no later than 7 business days prior to the function.
- Billing is based upon the guarantee or the actual number of attendees, whichever is greater.
- If the guarantee is not received, billing and catering will be based upon the original estimate of attendees.

FOOD & LIQUOR REGULATIONS

- All food and beverage must be prepared by Holiday Inn and consumed on the premises with the exception of decorated cakes for special events.
- Minnesota state laws prohibit liquor to be brought onto the premises for any event. State law also prohibits Holiday Inn from serving alcohol to minors, even though the space is rented for a private party.
- Anyone under the age of 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 policies prohibit any food product left over to be taken off the premises.
- FULL BAR | A MINIMUM of \$300 must be met |
 - HOST BAR: You are responsible for payment for your guest's beverages
 - You may host a portion of the beverage service. For example, keg beer, champagne toast, wine with dinner, or a pre-set time for a host bar service following a cash bar.
 - CASH BAR: Guests purchase their own beverages.
- BEER & WINE BAR | A MINIMUM of \$200 must be met |

SALES TAX & GRATUITIES

- Menu prices are subject to an 11.13% sales tax, 17% service charge, and an 11.13% service charge tax.
- Wine and beer purchases, including host and cash bars, are subject to a 13.63% sales tax, 17% service charge, and a 13.63% service charge tax.
- Audiovisual prices are subject to an 8.88% sales tax, 17% service charge, and an 8.88% service charge tax.
- Room rental is subject to a 17% service charge.

ROOM RENTAL

- Room rental is based upon catered events and guest attendance and 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.