



Find Your Fit

Wedding Booklet

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

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Great Lakes Ballroom

RENTAL FOR SATURDAY RECEPTION
RENTAL FOR FRIDAY OR SUNDAY RECEPTION
RENTAL FOR CEREMONY

\$1500
\$750
\$300



- THE BALLROOM CAN SEAT UP TO 320 GUESTS.
- BALLROOM IS SET WITH ROUND TABLES (8 SEATS PER TABLE).
- COMPLIMENTARY MIRROR TILE AND VOTIVE CANDLE CENTERPIECES ARE PROVIDED.
- A RAISED PLATFORM IS PROVIDED FOR THE HEAD TABLE.

Lyrice Conference Center

RENTAL FOR RECEPTION
RENTAL FOR CEREMONY

\$750
\$300



- SEATING FOR UP TO 120 GUESTS (RECEPTION).
- SEATING FOR UP TO 150 GUESTS (CEREMONY).
- CELEBRATE UNTIL 1 AM!
- ROUND TABLES ARE SET WITH IVORY LINENS AND NAPKINS.
- COMPLIMENTARY MIRROR TILE AND VOTIVE CANDLE CENTERPIECES ARE PROVIDED.

Catering



- DINNER MENUS INCLUDE BUFFET AND PLATED OPTIONS.
- A CHILDREN'S MEAL MAY BE SELECTED FOR CHILDREN 10 AND YOUNGER. INCLUDES: CHICKEN STRIPS, FRIES, & FRUIT.
- COMPLIMENTARY COFFEE IS SERVED DURING THE DANCE.
- HOST A GLASS OF WINE OR CHAMPAGNE WITH DINNER FOR A TOAST.
- A FULL MENU CURRENT MENU IS ALWAYS AVAILABLE ONLINE AT WWW.HIDULUTH.COM.

Just for You



- COMPLIMENTARY STAY IN A EXECUTIVE SUITE WITH CHAMPAGNE AND CHOCOLATES.
- COMPLIMENTARY HOSPITALITY ROOM TO USE AS YOU WISH (GATHERING, GIFT OPENING, GIFT STORAGE, ETC.)
- COMPLIMENTARY BANQUET SPACE FOR YOUR REHEARSAL DINNER.
- COMPLIMENTARY BREAKFAST FOR TWO.
- COMPLIMENTARY PARKING IN THE HOLIDAY INN RAMP FOR YOU AND YOUR GUESTS.
- EARN UP TO 60,000 IHG REWARD PTS.

Hors D'oeuvres

Served for up to 90 minutes.

APPETIZERS | pricing per dozen |

Bone in Wings | \$25 | **gfa** | **dfa**
Includes choice of 2 sauces: ranch, blue cheese, BBQ, honey mustard, Thai, teriyaki, buffalo

Bacon-Wrapped Shrimp | \$40 | **gf**

Stuffed mushrooms | \$25 |
3 cheese blend of gouda, goat cheese and cream cheese with bacon and spices

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

Pizza | \$20 |
16" CHEESE

| add pepperoni \$2.00 |

| add sausage \$2.00 |

| add sausage & pepperoni \$4.00 |

Meatballs | \$20 | **gfa** | **dfa**
BBQ, SWEET & SOUR, or SWEDISH

Chicken Satay | \$35 | **gf** | **dfa**
Includes choice of 2 sauces: ranch, blue cheese, BBQ, honey mustard, Thai, teriyaki, buffalo

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

Assorted Sandwich Wraps | \$25 | **gfa**

Assortment Includes:

Roast beef and creamy horseradish

Turkey and Pesto

Ham and Garlic Aioli

Veggie and roasted pepper pesto

DISPLAYS | serves 24 people |

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

Bruschetta | \$35 | **gfa** | **df** | **v**

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

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

Cheese & Crackers | \$75 | **gfa** | **v**
| add Salami \$ 40 |

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

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

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

GLUTEN FREE AVAILABLE | **gfa** | **DAIRY FREE AVAILABLE** | **dfa** |

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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 | gfa 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 | dfa

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

WALLEYE | \$29 | gf | dfa

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

CREAMY GARLIC PARMESAN CHICKEN | \$21 | gfa

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 | gfa

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 | vg

Broccoli, carrot, 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 | dfa

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 | gfa

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 | dfa

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 | dfa

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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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 | gfa | dfa

entree - select two

Chef Carved Beef

Chicken with Supreme Sauce

Smoked Pit Ham with Bourbon Glaze

Sliced Pork Loin with Ameretto Cream Sauce

| \$8 | add Chef-Carved Prime Rib

| \$6 | add Atlantic Salmon

side - select two

Herb Roasted Red Potatoes

Whipped Baby Red Mashed Potatoes

Brown Rice

Wild Rice Pilaf

Smoked gouda potato torte

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

ITALIAN | \$27 | gfa | dfa | v

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.

CREAMY GARLIC PARMESAN CHICKEN | \$26 | gfa

Seasoned and breaded Chicken Breast

Garlic Cream sauce

Chef's Choice Vegetable

Whipped Baby Red Mashed Potatoes

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

*For fewer than 50 people, add \$2 per person. Not available for fewer than 35 people.
All prices reflect per person charge. | All prices are subject to taxes and service charges.

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GLUTEN FREE AVAILBLE | gfa | DAIRY FREE AVAILBLE | dfa |

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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 | gfa | dfa | v

Ground Beef or Chicken Fajitas

Tortilla Shells

Spanish Rice

Shredded Lettuce

Shredded Cheese

Diced Tomatoes

Sour Cream

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

| \$3 | add guacamole | \$3 | both meats

TAILGATE | \$25 | gfa | dfa | v

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 pulled pork w/ buns | \$3 | add coleslaw

*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 | \$9.50 |

Domestic Beer | \$5.50 |

Call Cocktail | \$9 |

Craft Beer | \$6.50 |

Premium Cocktail | \$12 |

Seltzers | \$6 |

KEG BEER

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

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

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

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

HOUSE WINES

white | pricing per bottle |

CHARDONNAY | \$27 |

SAUVIGNON BLANC | \$27 |

WHITE ZINFANDEL | \$27 |

MOSCATO | \$32 |

PINOT GRIGIO | \$34 |

red | pricing per bottle |

CABERNET SAUVIGNON | \$27 |

MERLOT | \$27 |

PINOT NOIR | \$30 |

CHAMPAGNE & SPARKLING CIDER

| pricing per bottle |

CHAMPAGNE | \$30 |

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

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

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

Assorted Juice Carafes | \$10 |
ONE CARAFE, SERVES 6
APPLE, ORANGE, & CRANBERRY

Bottled Water | \$2.75 each |

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

Hot Tea | \$1.50 per bag |

Lemonade | \$30 |
2 GALLON, SERVES 25

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**

Mixed Nuts | \$5 |

Snack Mix | \$4 |

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

Gluten-Free Vegan Cookies | \$8 | **gf**

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

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GLUTEN FREE AVAILABLE | **gfa | DAIRY FREE AVAILABLE | **dfa** |**

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Event Space Specifications

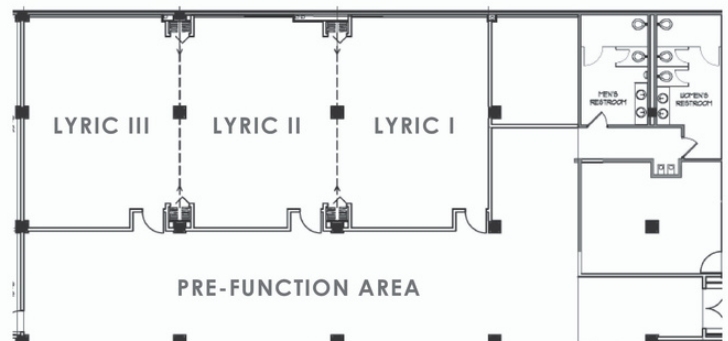
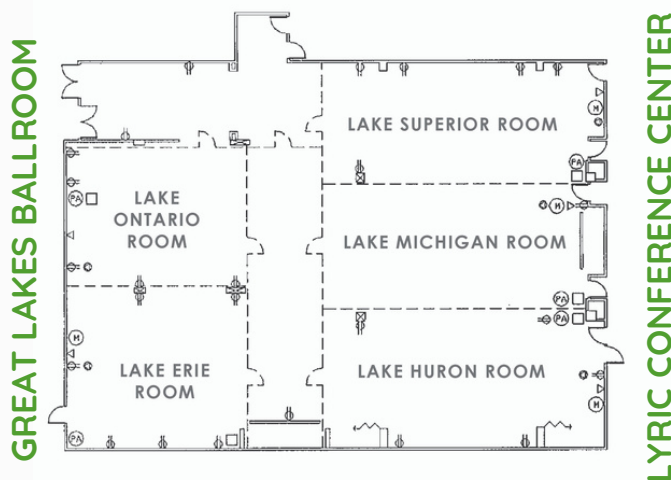


GREAT LAKES BALLROOM | dimensions | square feet | height | rounds | theater | conference | classroom | u-shape |

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 |

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 |

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

EVENT SETUP

- The room is set with round tables with your choice of ivory or black linens and napkins. We offer complimentary centerpieces: a mirror tile and a votive candle on each table.
- Our staff is available to assist with simple decorating, setting place cards, or other items on the tables. There may be additional fees for other special requests.
- No plastic or metallic confetti, glitter, candles with open flames, or any other flaming device that could be a fire hazard may be used in the Great Lakes Ballroom or Lyric Conference Center.
- We offer complimentary equipment for a photo slideshow.
- The Great Lakes Ballroom and Lyric Conference Center are non-smoking facilities.

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 menu and special dietary needs 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 \$425 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 \$300 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.
- Room rental is subject to a 17% service charge.

PAYMENT & CANCELLATION POLICIES

- **GREAT LAKES BALLROOM | Wedding Minimum \$4,000 |**
 - Rental for Saturday reception \$1,500
 - Rental for Friday or Sunday reception \$750
 - Rental for Ceremony prior to reception \$300
- **LYRIC CONFERENCE CENTER | Wedding Minimum \$2,000 |**
 - Rental for reception \$750
 - Rental for Ceremony prior to reception \$300
- A non-refundable deposit of the current room rental is due two weeks after confirming your reception date.
- The full payment is due one week prior to the event.
- If cancellation occurs, deposit is not refundable.

PARKING

- Parking in the Holiday Center Ramp is complimentary for all event attendees. Attendees will receive a ticket for the automated parking machine.