Holiday Inn & Suites

Catering Menu

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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Plated Breakfasts

All plated breakfasts include water and our local medium roast coffee.
Both regular and decaf are available upon request.
Pricing is inclusive with tax and service charges.

ALL-AMERICAN | $18.51 | gfa | dfa

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

PANCAKES | $18.51 | v

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

FRENCH TOAST | $19.84 | gfa | dfa | v

Three pieces of French toast grilled golden brown served with butter and syrup. Served with scrambled eggs and a choice of ham, bacon, **or** sausage.

FRITTATA | $19.84 | gfa | v

Scrambled eggs baked with spinach, onions, red and green peppers with a cheese blend topped with hollandaise sauce. Served with seasoned hashbrowns and fresh seasonal fruit.

***$3.31 per additional meat option added**

All prices reflect per person charge. Pricing subject to change.

GLUTEN-FREE | gf | VEGETARIAN | v | VEGAN | vg |
GLUTEN-FREE AVAILABLE | gfa | DAIRY-FREE AVAILABLE | dfa |

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.

Pricing is inclusive with tax and service charges.

CONTINENTAL BREAKFAST | $13.22 | v

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

DELUXE CONTINENTAL BREAKFAST | $18.51 | v

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

TRADITIONAL BUFFET | $21.82 | gfa | dfa

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

FROM THE GRIDDLE | $23.80 | gfa

3 Pancakes **or** 3 French toast, butter and syrup, scrambled eggs, fresh seasonal fruit, and a choice of ham, bacon, **or** sausage.

BUILD YOUR OWN BREAKFAST BOWL | $23.80 | gfa | dfa

Option of a flour tortilla or bowl to fill with sausage, scrambled eggs, shredded cheese, sour cream, peppers, onions and salsa. Served alongside breakfast potatoes and fresh seasonal fruit.

ADDITIONS TO ALL BUFFETS | pricing per each |

*$3.31 per additional meat option added to buffets

scrambled eggs | $3.97 |
breakfast breads | $3.97 |
milk | $2.64 |

3 pancakes | $5.29 |
3 French toast | $6.61 |
yogurt | $3.97 |
granola bar | $3.97 |

whole fruit | $3.97 |
hard-boiled egg | $2.64 |
bottled assorted juice | $4.30 |

***For fewer than 25 people, add $2 per person. Not available for fewer than 15 people.**
All prices reflect per person charge. Pricing subject to change.

GLUTEN-FREE | gf | VEGETARIAN | v | VEGAN | vg |
GLUTEN-FREE AVAILABLE | gfa | DAIRY-FREE AVAILABLE | dfa |

Themed Breaks

Pricing is inclusive with tax and service charges.

EXECUTIVE MEETING BREAK | $23.80 | gfa

FOR STARTERS: assorted pastries and breakfast breads, assorted juices, regular and decaf coffee, and tea.
MID-MORNING: fresh seasonal fruit, soft drinks, juice refresh, regular and decaf coffee, and tea.
AFTERNOON: assorted cookies, popcorn, and beverage refresh.

MORNING BREAK | $13.22 | gfa

Assorted breakfast pastries, muffins, and bagels with cream cheese.
Served with regular and decaf coffee and tea.

SNACKERS BREAK | $15.87 |

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

BAKERS BREAK | $13.22 |

Cookies and bars. Served with milk, regular and decaf coffee, and tea.
Gluten-Free Cookie | $10.40 |

HEALTH BREAK | $17.19 | gfa

Cheese and crackers, fresh seasonal fruit, yogurt, and granola bars. Served with tea and regular and decaf coffee.
Gluten-Free Cracker | $ 3.90 |

SUNRISE BREAK | $13.22 | gf

Fresh seasonal fruit, granola bars and assorted soft drinks. Served with regular and decaf coffee and tea.

All prices reflect per person charge. Pricing subject to change.
GLUTEN-FREE | gf | VEGETARIAN | v | VEGAN | vg |
GLUTEN-FREE AVAILABLE | gfa | DAIRY-FREE AVAILABLE | dfa |

Refreshments & Break Items

Pricing is inclusive with tax and service charges.

BEVERAGES

Duluth Coffee Company Coffee | $66.12 |
1.5 GALLON, SERVES 32
SERVED WITH CREAM & SUGAR

Assorted Bottled Juices | $4.30 each |
APPLE, ORANGE, & CRANBERRY

Assorted Juice Carafes | $13.22 |
ONE CARAFE, SERVES 6
APPLE, ORANGE, & CRANBERRY

Hot Tea | $1.98 per bag |

Lemonade | $39.67 |
2 GALLON, SERVES 25

Duluth Coffee Company Coffee | $39.67 |
ONE AIRPOT, SERVES 16
SERVED WITH CREAM & SUGAR

Assorted Canned Soft Drinks | $3.64 each |
COKE PRODUCTS

Bottled Water | $3.64 each |

Unsweetened Iced Tea | $46.29 |
3 GALLON, SERVES 35,
SERVED WITH SUGAR & LEMON

BREAK ITEMS | pricing per each |

Assorted Yogurts | $3.97 | gf v

Breakfast Bars | $3.97 | v

Granola Bars | $3.97 | v

Mixed Nuts | $6.61 |

Snack Mix | $3.97 |

Gluten-Free Muffins | $6.61 | gf

Gluten-Free Vegan Cookies | $10.58 | gf

Assorted Breakfast Breads, Muffins, and Bagels | $3.97 | v

Bags of Assorted Chips | $3.97 | gf v

Assorted Cookies | $3.97 | v

Assorted Dessert Bars | $5.29 | v

All prices reflect per person charge. Pricing subject to change.

Plated Light Lunches

All plated lunches include water and our local medium roast coffee.
*Limit of two entree selections per event.

Pricing is inclusive with tax and service charges.

SOUP & SANDWICH | $21.16 | gfa | dfa

Half turkey with Swiss cheese and half ham with cheddar cheese on multigrain bread with lettuce and tomato. Served with a cup of soup du jour.

CHICKEN CAESAR WRAP | $18.51 | gfa

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

TURKEY BERRY WRAP | $21.16 | gfa | dfa

Turkey, candied bacon, cucumber, strawberries, smoked gouda, red onions, spinach, and white balsamic dressing. Wrapped in a tomato tortilla and served with potato chips.

VEGGIE WRAP | $18.51 | gfa | v

Carrots, celery, mushrooms, onions, spinach, cucumbers, red and green peppers, with a roasted red pepper cream cheese. Wrapped in a tomato tortilla and served with potato chips.

COBB SALAD | $19.84 | gf | dfa

Chopped romaine lettuce with chicken, bacon, shredded cheese, egg, cucumbers, tomatoes, and a zesty Italian dressing.

BOXED LUNCHES | $21.16 | gfa | dfa | v

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

ADDITIONS | for box lunch only |
whole fruit | $3.97 |
Italian pasta salad | $3.97 |

All prices reflect per person charge. Pricing subject to change.

GLUTEN-FREE | gf | VEGETARIAN | v | VEGAN | vg |
GLUTEN-FREE AVAILABLE | gfa | DAIRY-FREE AVAILABLE | dfa |

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.

Pricing is inclusive with tax and service charges.

CHICKEN MALIBU | $22.48 | gfa

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

CREAMY GARLIC PARMESAN CHICKEN | $22.48 | 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.

PORK LOIN | $23.80 | gfa

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.

POT ROAST | $26.45 | gfa

Pot roast topped with a savory gravy, served with whipped baby red mashed potatoes and chef's choice of vegetable.

VEGAN BOWL | $22.48 | gf | vg

Broccoli, carrot, onion, 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.

Add Chicken | $3.31 |

MEDITERRANEAN SALAD | $21.16 | v | gf | dfa

Spinach tossed in a Greek vinaigrette, topped with chicken, a quinoa blend of green chickpea, kale, and edamame, with Greek olives, cucumber, red onion, grape tomatoes, and goat cheese.

ADDITIONS TO ALL LUNCHES

green salad & baked roll with butter | $3.97 |

All prices reflect per person charge. Pricing subject to change.

GLUTEN-FREE | gf | VEGETARIAN | v | VEGAN | vg |
GLUTEN-FREE AVAILABLE | gfa | DAIRY-FREE AVAILABLE | dfa |

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.

Pricing is inclusive with tax and service charges.

DELI SOUP & SANDWICH | $25.13 | gfa | dfa

Sliced ham, turkey, and 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.

add salad | $3.31 |

ITALIAN | $25.13 | gfa | v

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

add sliced Italian sausage | $1.98 |

FIESTA | $25.13 | gfa | dfa

Your choice of seasoned ground beef **or** shredded chicken fajitas. Served with soft flour and hard corn tortilla shells, Spanish rice, shredded lettuce, diced tomatoes, black olives, shredded cheese, sour cream, and taco sauce.

both meats | $3.97 | add guacamole | $3.97 |

HOMESTYLE | $27.77 | gfa

Your choice of sliced pot roast **or** roasted turkey, mashed potatoes, and chef's choice of vegetable. Served with a bakery roll with butter.

both meats | $5.29 |

BUILD YOUR OWN BURGER | $26.45 | gfa | dfa

1/3 pound char-grilled burgers with buns, assorted sliced cheese, lettuce, tomato, and onion. Served with baked beans, potato chips, and kosher dill pickle spears.

| Ask about our meatless options |

Add BBQ Pulled Pork | $5.29 | Add Coleslaw | $2.64 |

MAC & CHEESE BAR | $21.16 |

Noodles, bacon, chicken, andouille sausage, broccoli, shredded cheese, cheese sauce and jalapenos.

BBQ Pulled Pork | $5.29 |

ADDITIONS TO ALL LUNCHES

green salad & baked roll with butter | $3.97 |

***For fewer than 25 people, add $2 per person. Not available for fewer than 15 people.**
All prices reflect per person charge. Pricing subject to change.

GLUTEN-FREE | gf | VEGETARIAN | v | VEGAN | vg |
GLUTEN-FREE AVAILABLE | gfa | DAIRY-FREE AVAILABLE | dfa |

Hors D'oeuvres

Served for up to 90 minutes.

APPETIZERS

| pricing per dozen |

Pricing is inclusive with tax and service charges.

Bone-in Wings | $33.06 | gfa | dfa
Includes choice of 2 sauces: ranch, blue cheese, BBQ, honey mustard, Thai, teriyaki, buffalo

Bacon-Wrapped Shrimp | $52.90 | gf

Stuffed Mushrooms | $33.06 |
3 cheese blend of gouda, goat cheese and cream cheese with bacon and spices

Vegetable Spring Rolls | $46.29 | v
with choice of Sweet & Sour or Teriyaki sauce

Fried Cauliflower | $46.29 | v

Meatballs | $33.06 | gfa | dfa
BBQ, SWEET & SOUR, **or** SWEDISH

Chicken Satay | $46.29 | gf | dfa
Includes choice of 2 sauces: ranch, blue cheese, BBQ, honey mustard, Thai, teriyaki, buffalo

Shrimp Cocktail | $59.51 | gf | df

Assorted Sandwich Wraps | $33.06 | 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 | $105.80 | gfa | v

Bruschetta | $46.29 | gfa | df | v

Seasonal Fruit | $99.18 | gf | df | v | vg

Cheese & Crackers | $99.18 | gfa | v
| add Salami $46.29 |
| GF Crackers $3.97 |

Assorted Fresh Vegetables | $85.96 | gf | dfa | v
| add Hummus | $6.61 |

Deli Meat & Cheese Silver Dollar Sandwich | $112.41 |

CUPS | minimum of 50 cups |

Veggie & Dip | $4.96 each | gf | v

Charcuterie | $5.29 each |

Fruit | $5.29 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. Pricing subject to change.

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

GLUTEN-FREE AVAILABLE | gfa | DAIRY-FREE AVAILABLE | dfa |

Late Night Bites

Served for up to 90 minutes.

Pricing is inclusive with tax and service charges.

16" Pizza

Cheese Pizza | $26.45 |
Pepperoni | $29.29 |
Sausage | $29.09 |
Sausage and Pepperoni | $31.71 |

Nacho Bar | $79.35 |

Pricing Per Dozen

Chips
Shredded Cheese
Ground Beef
Black Olives
Jalapenos
Salsa

| add chicken $3.31 |

Late Night Bites

Pricing Per Dozen

Popcorn- $66.12
Pretzels- $39.67
Chips- $39.67
Snack Mix- $39.67

Chicken Strip Basket | $112.41 |

Pricing Per Dozen

Chicken Strips
Fries
BBQ
Ketchup

All prices reflect per person charge. Pricing subject to change.

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.

Pricing is inclusive with tax and service charges.

NEW YORK STRIP | $50.25 | gf

8 oz. Certified Angus Beef center cut club cut New York Strip served with whipped baby red mashed potatoes and chef's choice of vegetable.

PORK LOIN | $29.09 | gfa

minimum of 25

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

SALMON | $38.35 | gf | dfa

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

ASIAN GLAZED BARRAMUNDI | $42.32 | gf | dfa

Barramundi baked in a sweet and savory Asian-style glaze.
Served over a bed of coconut rice and topped with a crunchy Asian slaw.

CREAMY GARLIC PARMESAN CHICKEN | $30.42 | 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 | $30.42| gfa

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

All prices reflect per person charge. Pricing subject to change.

GLUTEN-FREE | gf | VEGETARIAN | v | VEGAN | vg |
GLUTEN-FREE AVAILABLE | gfa | DAIRY-FREE AVAILABLE | dfa |

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.

Pricing is inclusive with tax and service charges.

MEDITERRANEAN SALAD | $27.77 | v | gf | dfa

Spinach tossed in a Greek vinaigrette, topped with chicken, a quinoa blend of green chickpea, kale, and edamame, with Greek olives, cucumber, red onion, grape tomatoes, and goat cheese.

SPINACH & MUSHROOM TORTELLINI | $37.03 | v

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

VEGAN BOWL | $29.09 | gf | vg

Broccoli, carrot, onion, 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.

add chicken | $3.90 |

DUETS

NEW YORK STRIP & SHRIMP | $52.90 | gf | dfa

6 oz. Certified Angus Beef center cut club cut New York Strip paired with a pinwheel of three broiled jumbo shrimp. Served with whipped baby red mashed potatoes and chef's choice of vegetable.

NEW YORK STRIP & SALMON | $55.54 | gf | dfa

6 oz. Certified Angus Beef Center Cut club cut New York Strip with an oven broiled 4 oz. salmon filet. Served with whipped baby red mashed potatoes and chef's choice of vegetable.

All prices reflect per person charge. Pricing subject to change.

GLUTEN-FREE | gf | VEGETARIAN | v | VEGAN | vg |
GLUTEN-FREE AVAILABLE | gfa | DAIRY-FREE AVAILABLE | dfa |

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.

Pricing is inclusive with tax and service charges.

GREAT LAKES | $47.61 | gfa | dfa

entree - select two

Chef- Carved Beef
Chicken with Supreme Sauce
Smoked Pit Ham with Bourbon Glaze
Sliced Pork Loin with Amaretto Cream Sauce
| $10.58 | add Chef-Carved Prime Rib
| $7.93 | 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, Italian dressing, bakery buns with butter, and chef's choice of vegetable.

INLAND LAKES | $34.38 | gfa | dfa

entree - select one

Chef- Carved Beef
Chicken with Supreme Sauce
Smoked Pit Ham with Bourbon Glaze
Sliced Pork Loin with Amaretto Cream Sauce
| $10.58 | add Chef-Carved Prime Rib
| $7.93 | add Atlantic Salmon

side - select one

Herb Roasted Red Potatoes
Whipped Baby Red Mashed Potatoes
Brown Rice
Wild Rice Pilaf
Smoked Gouda Potato Torte

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

***For fewer than 50 people, add $2 per person. Not available for fewer than 35 people.**
All prices reflect per person charge. Pricing subject to change.

GLUTEN-FREE | gf | VEGETARIAN | v | VEGAN | vg |
GLUTEN-FREE AVAILABLE | gfa | DAIRY-FREE AVAILABLE | dfa |

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.

Pricing is inclusive with tax and service charges.

ITALIAN | $34.38 | gfa | dfa | v

Lasagna
Chef's Choice of Pasta Noodles
Sliced Italian Sausage
Chicken Breast
Alfredo Sauce
Marinara Sauce
Served with a tossed salad, Italian dressing, with garlic breadsticks.

FIESTA | $31.74 | gfa | dfa | v

Ground Beef **or** Shredded Chicken Fajitas
Flour and Corn Tortillas
Spanish Rice
Shredded Lettuce
Shredded Cheese
Diced Tomatoes
Black Olives
Taco Sauce
Sour Cream
Served with a tossed green salad, Italian dressing, and bakery buns with butter.

both meats | $3.97 | add guacamole | $3.97 |

***For fewer than 50 people, add $2 per person. Not available for fewer than 35 people.**
All prices reflect per person charge. Pricing subject to change.

GLUTEN-FREE | gf | VEGETARIAN | v | VEGAN | vg |
GLUTEN-FREE AVAILABLE | gfa | DAIRY-FREE AVAILABLE | dfa |

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.

Pricing is inclusive with tax and service charges.

CREAMY GARLIC PARMESAN CHICKEN | $34.38| gfa

Seasoned and Breaded Chicken Breast
Garlic Cream Sauce
Chef's Choice Vegetable
Whipped Baby Red Mashed Potatoes
Served with a tossed green salad, Italian dressing, and bakery buns with butter.

TAILGATE | $33.06 | 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, Italian dressing, and bakery buns with butter.
add pulled pork w/ buns | $5.29 | add coleslaw | $2.64 |
| Ask about our meatless options |

***For fewer than 50 people, add $2 per person. Not available for fewer than 35 people.**
All prices reflect per person charge. Pricing subject to change.

GLUTEN-FREE | gf | VEGETARIAN | v | VEGAN | vg |
GLUTEN-FREE AVAILABLE | gfa | DAIRY-FREE AVAILABLE | dfa |

Desserts

| pricing per each |

Pricing is inclusive with tax and service charges.

NEW YORK VANILLA CHEESECAKE | $10.58 |
Classic New York vanilla filling on a delicious buttery crust.

FLOURLESS CHOCOLATE TORTE | $10.58 | gf
Rich, flourless chocolate cake topped with a delicious chocolate ganache.

VEGAN COOKIE | $10.58 | gf | df | nut free

CAKE | $7.93 |
Flavor Assortment Includes: Chocolate, Apple Spice, Carrot, and Lemon Poppy Seed.

ASSORTED BARS | $5.29 |

ASSORTED COOKIES | $3.97 |

All prices reflect per person charge. Pricing subject to change.

GLUTEN-FREE | gf | VEGETARIAN | v | VEGAN | vg |
GLUTEN-FREE AVAILABLE | gfa | DAIRY-FREE AVAILABLE | dfa |

Wine & Spirits

CASH & HOST BAR

Bartender Policy: A sale of $300 minimum is required.
All Host Bars or Hosted Tabs will include an 18% gratuity for our staff.

BEER & WINE BAR

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

CASH/HOST BAR BEVERAGES other spirits available upon request

Standard Cocktails | $6.50-8.50 |
Smirnoff, Sauza Tequila, Jim Beam, Windsor, New Amsterdam Gin, Bacardi, Bacardi Limon, Captain Morgan, Malibu

Premium Cocktails | $10.00-12.50 |
Makers Mark, Crown Royal, Tito's, Grey Goose, Patron, Stoli, Fireball, Jameson, Tanqueray, Bombay Sapphire, Jack Daniels

Wine by the Glass | $7-9 |

Domestic Beer | $5.50-$7.50 |

Craft Beer | $6.50-8.00 |

Seltzers | $6-$8 |

Pricing is inclusive with tax and service charges.

KEG BEER

Domestic Keg | $507.07 | others available upon request
BUD LIGHT, BUDWEISER, COORS LIGHT, MICH GOLDEN LIGHT, AND MILLER LIGHT.

Craft Keg | $574.68 | 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 | $43.27 |
SAUVIGNON BLANC | $43.27 |
ROSE | $43.27 |
PINOT GRIGIO | $43.27 |
MOSCATO | $43.27 |

red | pricing per bottle |
CABERNET SAUVIGNON | $43.27 |
RED BLEND | $43.27 |
PINOT NOIR | $43.27 |

CHAMPAGNE & SPARKLING CIDER

| pricing per bottle |
CHAMPAGNE | $47.33 |
SPARKLING CIDER (NON-ALCOHOLIC) | $33.80 |

Pricing subject to change.

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 | $97.18 |
LCD computer projector HDMI & VGA (with remote control/slide advance) | $194.35 |
Dual LCD projector | $388.70 |

- 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 Epson PowerLite L260F 1080p 3LCD Lamp-Free Laser Display with Built-In Wireless owerLite L260F offers stunning 1080p image quality and 4,600 lumens of color and white brightness1. Designed for convenience, it features flexible aspect ratios, an image size that's up to 16x larger than a 75" flat panel display
- Each projector is connected using Dual HDMI (including HDMI out), USB power supply (2A), VGA, and Ethernet/Network port.
- 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 l, Lyric ll, & Lyric lll.

MISCELLANEOUS MEETING SUPPLIES

Flipchart with Post-It Paper & Markers | $38.87 |
Flipchart Stand | $25.91 |
Tripod Easel | $25.91 |
Whiteboard & Markers | $38.87 |
Skirted 8ft Exhibit Tables | $50.00 each |

BRINGING YOUR OWN AV, WHAT COULD YOU NEED?

Audio Patch Fee | $50.00 |
HDMI Cables/Splitter | $32.39 each |
HDMI Adapter | $12.96 each |
Slide Advancer | $19.44 each |

WIFI

Wifi for all guests | COMPLIMENTARY |
100MB Downloadable hardwire internet | upon request |

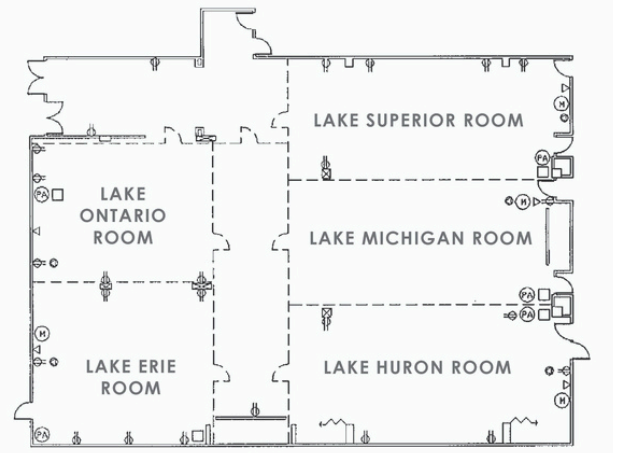
Audiovisual technicians are available at the current labor rates.
Pricing subject to change.

Event Space Specifications

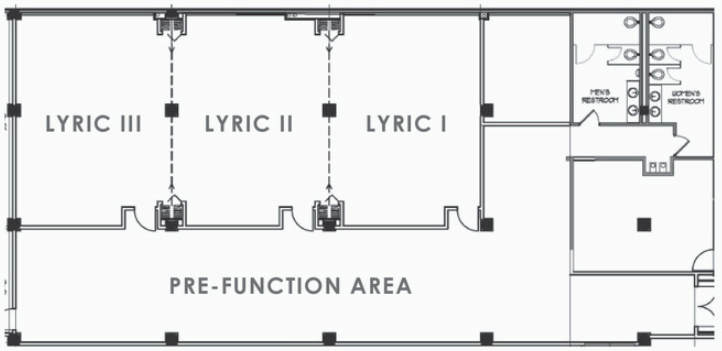
GREAT LAKES BALLROOM	dimensions	square feet	height	rounds	theater	conference	classroom	u-shape
great lakes ballroom	75'x96'	7,200	12'	320	500	-	200	-
lake superior	25'x50'	1,200	12'	48	80	35	30	22
lake michigan	25'x50'	1,200	12'	48	80	35	30	22
lake huron	25'x50'	1,200	12'	48	80	35	30	22
lake erie	26'x34'	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'	-	-	-	-	-

GREAT LAKES BALLROOM



LYRIC CONFERENCE CENTER



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

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 three 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 include an 11.13% sales tax, 19% service charge, and an 11.13% service charge tax.
- Wine and beer purchases, including host and cash bars, include an 13.63% sales tax, 19% service charge, and a 13.63% service charge tax.
- Audiovisual prices include an 8.88% sales tax, 19% service charge, and an 8.88% service charge tax.
- Room rental is subject to include an 19% service charge.

ROOM RENTAL

- Room rental is based upon catered events and guest attendance includes a 19% 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.