Holiday Inn
AN IHG® HOTEL



Find Your Fit

Wedding Booklet

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Great Lakes Ballroom

RENTAL FOR SATURDAY RECEPTION	**$1,500**
RENTAL FOR FRIDAY OR SUNDAY RECEPTION	**$750**
RENTAL FOR CEREMONY	**$300**





•The ballroom can seat up to 300 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.

Lyric Conference Center

RENTAL FOR RECEPTION	**$750**
RENTAL FOR CEREMONY	**$300**





• Reception Seating for up to 120 guests
• Ceremony Seating for up to 150 guests
• Complimentary mirror tile and votive candle centerpieces are provided.

Catering





- Dinner Menus include buffet and plated options.
- Each plated dinner can have two plated selections.
- A Kids Meal may be selected for children 10 and younger. Includes: Chicken strips, fries, & fruit.
- Complimentary water station

Just for You





- Complimentary stay in a Executive Suite with Champagne and Chocolates.
- Complimentary hospitality room to use as you wish
- Complimentary breakfast for two at the Lyric Kitchen and Bar.
- Complimentary parking in the Holiday Inn ramp for you and your guests.
- Up to 60,000 IHG Points!

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 |

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 Ameretto 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 Ameretto 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 bread.

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 19% 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.

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

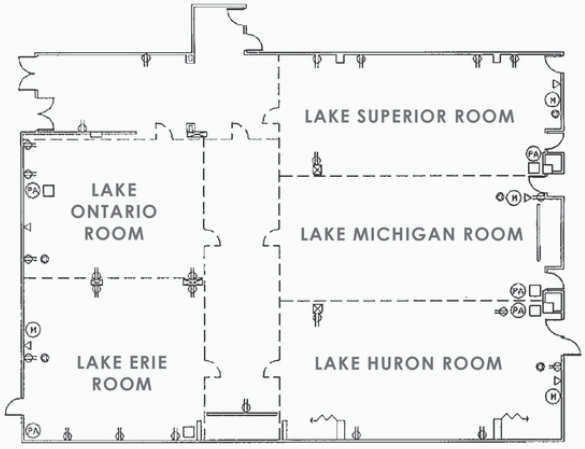
All prices reflect per person charge. Pricing subject to change.

Event Space Specifications

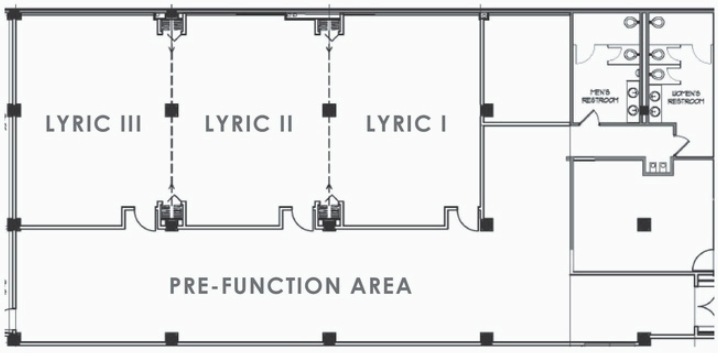
GREAT LAKES BALLROOM	dimensions	square feet	height	rounds	theater	conference	classroom	u-shape
great lakes ballroom	75'x96'	7,200	12'	320	500	-	200	-
lake superior	25'x50'	1,200	12'	48	80	35	30	22
lake michigan	25'x50'	1,200	12'	48	80	35	30	22
lake huron	25'x50'	1,200	12'	48	80	35	30	22
lake erie	26'x34'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

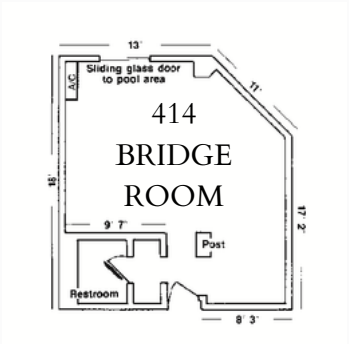
GREAT LAKES BALLROOM



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

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 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 $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 include an 11.13% sales tax, 19% service charge, and an 11.13% service charge tax.
- Wine and beer purchases include a 13.63% sales tax, 19% service charge, and a 13.63% service charge tax.
- Room rental is subject to a 19% 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 within one month of confirming your reception date.
- The full payment is due 7 business days 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.