

Spirits Up. Party Down.

CRAFTED COCKTAILS + SEASONAL EATS
GET YOU READY TO MINGLE



You Party, We'll Plan



Passed Hors d'Oeuvres

(Choice of Six)

Swedish Meatballs, Mushroom Cream Sauce
Adobo Chicken Quesadilla, Cilantro Sour Cream
Panang Shrimp, Sweet and Sour Sauce
Miniature Crab Cakes, Lemon Aioli
Florentine Stuffed Mushrooms
Butternut Squash Bisque, Nutmeg Crème Fraiche
Curry Chicken Satay, Peanut Sauce
Vegetable Samosa, Cilantro Mint Sauce

Imported & Domestic Cheese Display

Collection of Hard, Semisoft, Amablue Cheese, Local Honey, House Made Chutney, Grapes, Dried Fruit Artisanal Breads, Lahvosh, Gourmet Crackers

Oven Roasted Vegetable Display

Assorted Vegetables, Grill Breads, Pita, Hummus, Olive Tapanade, Tomato Basil Bruschetta

Two Hour Hosted Deluxe Bar

\$60 per person

You Party, We'll Plan



THE GRAND HOTEL
MINNEAPOLIS
A KIMPTON® HOTEL



Choice of Two Salads

- Grand Salad, Mesclun - Greens, Cucumbers, Tomato, Lemon Vinaigrette
- Caprese Salad - Fresh Tomatoes, Mozzarella, Balsamic Reduction
- Frise Salad - Spinach, Manchego Cheese, Roasted Squash, Pepitas, Balsamic Vinaigrette
- Spinach Salad - Pickled Red Onions, Pecans, Gorgonzola Cheese, Dried Cherry Vinaigrette

Choice of Two Entrees:

- Wild Acres Roasted Turkey
- Smoked Ham
- Bacon Wrapped Pork Loin
- Pepper Crusted Prime Rib
- Spice Crusted Salmon
- Vegetarian Stuffed Acorn Squash

Select Two of Chef's Seasonal Inspired Sides

- Roasted Root Vegetables
- Green Bean Casserole
- Horseradish Mashed Potatoes
- Bacon Balsamic Brussels Sprouts
- Spiced Sweet Potatoes
- Garlic Braised Spinach

Fresh Baked Pie Display

- Apple, Pecan, Pumpkin served with fresh whipped Cream
- Coffee, Decaffeinated Coffee & Mighty Leaf Specialty Hot Teas

Two Hour Hosted Deluxe Bar

\$70 per person

You Party, We'll Plan



SIPS + SPECIALTIES

Choice of Four Passed Hors D'oeuvres

Steak Tartar, Wonton Chip
Grilled Shrimp Skewers, Sweet Chile Sauce
Roasted Beets, Herbed Goat Cheese Lollipops
Tomato Tart, Olive Tapenade
Sweet Corn Fritter, Lemon Aioli

Your Choice of Soup or Salad

Butternut Squash Soup with Walnuts, Dried Fruit
Cream of Wild Rice Soup, Sage Toast
Grand Salad, Mesclun - Greens, Cucumbers, Tomato, Lemon Vinaigrette
Frise Salad - Spinach, Manchego Cheese, Roasted Squash, Pepitas, Balsamic Vinaigrette
Spinach Salad - Pickled Red Onions, Pecans, Gorgonzola Cheese, Dried Cherry Vinaigrette

Choice of Entrée

Oven Roasted Turkey served with Corn Bread Stuffing, Turkey Gravy, and Cranberry Relish
Filet of Beef, Bleu Cheese Gratin and Baby Carrots
Broiled Salmon with a Root Vegetable Ragout and Wild Rice Cake
Dried Fruit Pork Roulade, Caramelized Brussel Sprouts and Spaetzel
Vegetarian Stuffed Acorn Squash

Dessert Station

Assortment of Miniatures, Chocolate Lava, Cheesecakes and Petit Fours
Coffee, Decaffeinated Coffee and Mighty Leaf Specialty Teas

3 Hours Deluxe Open Bar

\$85 per person

You Party, We'll Plan



THE GRAND HOTEL
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ENHANCEMENTS
(Sold per person)

SIX15 CLASSICS

Turkey Sliders, Pretzel Pups,
Smoked Trout on Bagel Chips
Walleye Tator Tots, Lemon Aioli
\$12

SLIDERS

Beef and Turkey Sliders
Served on Mini Rolls
with Classic Tater Tots
\$12

DIP IT

House Made Pita Chips
Your choice of two Dips
Hummus, Spinach Dip, Artichoke Dip and Baba Ghanoush
\$8

Decorate Your Own Cookies

Assorted Sugar Cookies
Holiday Sprinkles, Icings
Festive Gift Bag to Go
\$10

MILKSHAKE

Eggnog
Rumplemintz Hot Cocoa
Candy Cane
\$5.00

HOT TODDIE

Vanilla infused Bourbon
With Hot Apple Cider
\$7

LOCAL DRAFTS

Seasonal favorites
\$7.00

BYOB (BE YOUR OWN BARISTA)

Coffee to include
Whipped Cream, Chocolate Shavings, Sugar Sticks,
Hazelnut and Vanilla Syrups
\$5.00
Add: Bailey's Irish Cream, Kahlua
\$4.00

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THE GRAND HOTEL
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BEVERAGES

LAP OF LUXURY

\$9.00 Host Bar

\$10.00 Cash Bar

- Stoli Vodka
- Bombay Sapphire Gin
- Johnnie Walker Black Scotch
- Bacardi Silver Rum
- Captain Morgan Rum
- Crown Royal Whisky
- Herrurada Tequila
- Makers Mark Bourbon
- Christian Brothers Brandy

LAVISH LIBATIONS

\$8.00 Host Bar

\$3.00 Cash Bar

- Absolut Vodka
- Beefeater Gin
- Dewar's Scotch
- Jim Beam Bourbon
- Captain Morgan Rum
- Bacardi Silver Rum
- Sauza Tequila
- Windsor Whiskey
- Christian Brothers Brandy

GRAPES

\$7.00 Host Bar

\$8.00 Cash Bar

- Grand Selected: Chardonnay, Cabernet Sauvignon, Pinot Noir & Pinot Grigio

IMPORTED HOPS

\$7.00 Host Bar

\$8.00 Cash Bar

- Heineken
- Stella Artois
- Summit

DOMESTIC HOPS

\$6.00 Host Bar

\$7.00 Cash Bar

- Miller Lite
- Budweiser
- Coors Lite
- Michelob Golden
- Buckler (Non-Alcoholic)

CORDIALS

\$10.00 Host Bar

\$11.00 Cash Bar

- Amaretto Saronno
- Bailey's Irish Cream
- Drambuie
- Frangelico
- Kahlua

SODA, MINERAL WATER & JUICES

\$4.00 Host Bar

\$5.00 Cash Bar

BAR PACKAGES

Priced per person/per hour

LAP OF LUXURY PACKAGE

\$18.00 First Hour

\$12.00 Each Additional Hour

- Lap of Luxury Liquors
- Grapes
- Imported & Domestic Hops
- Soda, Mineral Water & Juices

LAVISH LIBATIONS PACKAGE

\$17.00 First Hour

\$11.00 Each Additional Hour

- Lavish Libations Liquors
- Grapes
- Imported & Domestic Hops
- Soda, Mineral Water & Juices

GRAPES, HOPS & SODA POPS PACKAGE

\$13.00 First Hour

\$8.00 Each Additional Hour

- Grapes
- Imported & Domestic Hops
- Soda, Mineral Water & Juices

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