



The Grand Hotel Minneapolis



Wedding Menu



“All you need is love, but a little chocolate now and then doesn’t hurt.”

— Charles Schultz



**THE GRAND HOTEL
MINNEAPOLIS**

The Grand Hotel Minneapolis

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Where “It’s Perfect” Never Gets Old

DREAMS CAN BECOME A REALITY: At the Grand Hotel, we are here to help make your wedding day as unique and special as you are! Let our culinary team delight your palette and create something specific to delight your taste buds. Ideally centered in downtown Minneapolis, our landmark building is a beautiful mix of historic and contemporary, sure to please all styles and personalities.

WHAT’S INCLUDED

- Cocktail Hour: selection of 3 butler passed hors d’oeuvres and one hour of hosted bar
- Dinner Service: two course plated dinner, includes house salad, artisan breads and coffee service
- Champagne toast
- Service of your wedding cake
- Additional Accompaniments: floor length linens, mirror and votive candles, complimentary wedding suite and specialty room rates for guests

Hors d'oeuvres

HOT

- Sweet Pea Samosa with Mango Chutney
- Grilled Shrimp Skewers with Apricot Mustard Sauce
- Spanakopita with Roasted Tomato Sauce
- Chicken Quesadilla Cilantro Lime Sour Cream
- Curry Chicken Satay with Toasted Peanut Sauce

COLD

- Grilled Eggplant Herb Goat Cheese
- Grilled Asparagus and Prosciutto, Stone Ground Mustard
- Caramelized Onion Crostini with Gorgonzola Cheese
- Deviled Eggs, Chives and Truffle Oil
- Caprese Skewers, tomato, basil and mozzarella

Menu pricing subject to change. All food and beverage charges shall be subject to a 15% gratuity and a 7% administrative fee. Please advise catering of any food allergies prior to event.

Reception Enhancements

PREMIUM PASSED APPETIZERS - \$3 per person

Ahi Tuna, Sesame Wonton, Wasabi Aioli

Pork Pot Sticker with Black Vinegar Dipping Sauce

Shrimp Cocktail Shooters

Salmon Croquettes Lemon Aioli

Grilled Lamb Lollipops, Cilantro Mint Sauce

Crab Cakes with Lemon Aioli

Beef Tenderloin, Garlic Crostini, Horseradish Crème Fraiche

STATIONARY APPETIZERS

Antipasto Display

Assorted Cured Meats, Olives, Pickles, Marinated Mushrooms,
Grilled Breads

\$210

Artisan Cheeses

Dried Fruit, Grapes, Crostini, Flat Bread

\$195

Garden Vegetable Platter

Assorted Chilled Vegetables, Hummus and Pita Chips

\$160

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Dinner Enhancements

☐ SOUP - \$5 per person

- Roasted Tomato Basil Bisque
- Creamy Butternut Squash with walnuts and dried fruits
- Classic Minnesota Chicken Wild Rice
- Gazpacho with Diced Avocado
- Vegetable Beef Barley

☐ SALAD - \$4 per person

- Frise Salad with Spinach, Manchego Cheese, Roasted Squash, Pepitas, Balsamic Vinaigrette
- Spinach Salad with Pickled Red Onions, Pecans, Gorgonzola Cheese, Dried Cherry Vinaigrette
- Classic Caesar with Romaine Hearts, Garlic Chili Croutons, Sun-Dried Tomatoes, Shaved Parmesan Cheese
- Grand Salad, Pickled Beets, Goat Cheese, Tomato Slice and Extra Virgin Olive Oil
- Caprese Salad, Fresh Tomatoes, Mozzarella & Balsamic Reduction
- Intermezzo, Lemon Sorbet with fresh berries

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Dinner Entrees

CHICKEN

Chicken en Croute

Breast of Chicken, Mushroom Duxelle Baked in a Puff Pastry,
Champagne Cream Sauce, Yukon Gold Mashed Potatoes and Asparagus

\$65 per person

Chicken Marsala

Pan-Seared Chicken Breast, Marsala Veloute Sauce,
Wild Mushroom Risotto and Baby Carrots

\$65 per person

Chicken Piccata

Savory Herb Roasted Chicken, Lemon Capper Beurre Blanc,
Baby Red Potatoes and Asparagus

\$65 per person

PORK

Dried Fruit Pork Roulade

Herbed Spaetzle, Braised Swiss Chard,
Dijon Mustard Cream Sauce

\$68 per person

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Dinner Entrees

BEEF

Dried Fruit Pork Roulade
Herbed Spaetzle, Braised Swiss Chard,
Dijon Mustard Cream Sauce

\$68 per person

Filet Mignon with Roasted Mushrooms Armagnac Sauce,
Yukon Gold Mashed Potatoes and Baby Carrots

\$79 per person

Short Rib of Beef
Red Wine Braised Short Rib of Beef,
Skin on Horseradish Mashed Potatoes, Asparagus

\$68 per person

FISH

Grilled Atlantic Salmon
Peppered Polenta, Lemon Caper Beurre Blanc

\$67 per person

Alaskan Halibut (Seasonal)
Aromatic Crusted Halibut, Coconut Curry Jasmine Rice
Ginger Braised Baby Vegetables

\$78 per person

Dinner Entrees

DUET

Grilled Strip Steak, Chicken Marsala,
Wild Mushroom Risotto and Asparagus

\$70 per person

Surf & Turf

Poached Lobster with Roasted Tomato Saffron Sauce
Petit Filet Mignon with Port Demi-Glace
Yukon Gold Mashed Potatoes and Roasted Root Vegetables

\$Market Price

VEGETARIAN

Crispy Tofu served with Jasmine Rice,
Yellow Curry and Hoisin Eggplant

\$65 per person

Portabella Mushroom

Ratatouille Stuffed Mushroom with Braised Spinach and
Roasted Tomato Sauce, served with Couscous

\$65 per person

Mediterranean Pasta

Penne Pasta, Baby Spinach, Roasted Tomato,
Artichoke Hearts, Kalamata Olives, Feta Cheese and Basil

\$65 per person

Dessert

WEDING CAKE ENHANCEMENT

Enhance Your Cake Service with a
Chocolate Covered Strawberry or
Fresh Raspberries

\$3 per person

THE SWEET SPOT

Assorted Deluxe Tortes & Tarts, Walnut Fudge Chocolate Brownies
Pot de Crème, Miniature Assorted, Cheesecakes
Coffee, Decaffeinated Coffee & Mighty Leaf Hot Tea

\$15 Per Person

BYOB (BE YOUR OWN BARISTA)

Coffee & Decaffeinated Coffee,
Flavored Syrups, Orange Zest,
Chocolate Shavings, Whipped Cream

\$5 Per Person

MILK & COOKIES

Jumbo Chocolate Chip Cookies
Individual Bottles of Chilled Milk

\$4 per person

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Late Night

SNACKS

Mac & Cheese Martini
Creamy Homemade Mac & Cheese,
served in a Martini Glass
\$5 per person

Sliders
Ground Beef or Lamb Burgers
on a Mini Ciabatta Roll
\$6 per person

Hand-Tossed Pizza
Flat Bread Pizza with Andouille Sausage,
Margherita or Buffalo Chicken Toppings
\$5 per person

Cuban Sandwich
Smoked Pulled Pork, Shaved Ham, Swiss Cheese,
Sautéed Onions, Jalapeno Aioli on Mini Ciabatta Roll
\$6 per person

BYO Nacho Bar
Tri-colored Tortilla Chips, Seasoned Chicken,
Queso Sauce, Jalapeno Peppers, Guacamole,
Sour Cream and Tomato Salsa
\$7 per person

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Beverage

In order to accommodate the needs of your guests, the Hotel recommends the service of two bars and two bartenders for groups over 75 people. The Beverage Service will include Unlimited Service for One hour, providing:

‘Lavish Libations’ Mixed Drinks, Domestic and Imported Beers, Domestic Wine Selections, Assorted Juices, Spring Waters, Mineral Waters and Assorted Soft Drinks
Champagne Toast with Dinner is included with your wedding package.

The wines served include Premium Pinot Grigio, Chardonnay, Merlot and Cabernet Sauvignon.

□ PACKAGE ENHANCEMENTS

- Wine Pour with Dinner \$7.00 per person
- Additional Hours of ‘Lavish Libations’ Beverage Service \$10.00 per person per hour
- Upgrade to ‘Lap of Luxury’ Beverage Service \$2 per person per hour
- Additional Hours of ‘Lap of Luxury’ Beverage Service \$12.00 per person per hour
- Martini Bar \$8.00 per person per hour

□ ADDITIONAL LABOR COSTS

- Bartender fees (only applies if the bar does not reach \$300 in sales) \$100 per bartender
- Chef Attendant labor fees \$100 each plus tax
- Coat Check Services \$100 each plus tax

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Beverage

LAP OF LUXURY

\$7.00 Host Bar
\$7.50 Cash Bar

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

LAVISH LIBATIONS

\$6.50 Host Bar
\$7.00 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

COGNACS

\$8.50 Host Bar
\$9.00 Cash Bar

- Hennessy VSOP
- Martell VS
- Remy Martin VSOP

GRAPES

\$7.00 Host Bar
\$7.50 Cash Bar

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

IMPORTED HOPS

\$5.25 Host Bar
\$5.75 Cash Bar

- Heineken
- Stella Artois
- Summit

DOMESTIC HOPS

\$4.75 Host Bar
\$5.25 Cash Bar

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

CORDIALS

\$7.00 Host Bar
\$7.50 Cash Bar

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

SODA, MINERAL WATER & JUICES

\$4.00 Host Bar
\$4.50 Cash Bar

BAR PACKAGES

Priced per person/per hour

LAP OF LUXURY PACKAGE

\$12.00 Each Additional Hour

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

LAVISH LIBATIONS PACKAGE

\$10.00 Each Additional Hour

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

GRAPES, HOPS & SODA POPS PACKAGE

\$7.00 Each Additional Hour

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

COMPLIMENT YOUR BAR

WELLNESS

\$7.00 Hosted on Consumption

\$3.00 Package Add-On

- **COOL AS A CUCUMBER**
Champagne, Lemon Flavored Mineral Water, Cucumber Slices and Fresh Basil
**Go ahead and let it go to your head! Did you know that cucumbers contain natural sugars & B vitamins which help reduce the effects of a hangover?*
- **THE PRANA**
Vodka, Pineapple & Grapefruit Juices, Simple Syrup, Coconut Water Lemon Juice, Orange Garnish
**Prana means “Life” in Sanskrit. Take comfort in the fact that as the alcohol depletes your electrolytes, coconut water helps restore them. It’s the circle of life.*
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- **AGAVE NECTAR MARGARITA**
Tequila, Agave Nectar, Fresh Lime Juice and Garnished with a lime
**Agave contains Saponins which have anti-inflammatory and immune system boosting properties.*

CLASSICS

\$7.00 Hosted on Consumption

\$3.00 Package Add-On

- **HOUSE MARTINI**
Vodka, Dry Vermouth, Olives “Shaken, not stirred”
- **OLD FASHIONED**
Whiskey, Simple Syrup, Bitters, Garnish with a Lemon Twist
- **NEGRONI**
Gin, Campari and Sweet Vermouth

KIMPTON CRAFTED

\$7.00 Hosted on Consumption

\$3.00 Package Add-On

- **BERRIES MODENA**
House infused Berry Vodka, Lemongrass Syrup, Mint, Lime, Prosecco & Balsamic Glaze
- **FRAMBUESA**
Tequila, Licor 43, Raspberry Syrup & Lime
- **THE SIX15 BLOODYMARY**
House Infused Thai Chili & Bacon Vodkas, House-made Bloodymary Mix

“SPIKE IT” STATIONS

Per Person/Per Hour

- **LEMONADE STAND**
Fresh Lemonade, Iced Tea, Flavored Syrups, Fruit Juices, Basil Thyme
Vodka, Gin & St. Germain
\$14 Per Person
- **BURST MY BUBBLES**
Grand Reserve House Champagne, Fresh Strawberries, Raspberries and Orange Slices. Assorted Fruit Juices
Cointreau & Chambord
\$12 Per Person
- **COFFEE CART**
Fresh Coffee and Decaffeinated Coffee, Flavored Syrups, Orange zest, Chocolate Shavings, Whipped Cream
Bailey’s, Frangelico & Kahlua
\$16 Per Person

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