



**Hilton**

MINNEAPOLIS / BLOOMINGTON

## CONGRATULATIONS!

Thank you for considering the Hilton Minneapolis Bloomington Hotel for your wedding reception. From intimate to elaborate, themed or family traditions, we take great pride in creating a unique & personal reception for you & your family.

### HILTON WEDDINGS INCLUDE:

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- Customize dance floor, Head Table Staging, Guest tables & Chairs
- Floor Length Table Linens & Linen Napkins
- Gift and Cake tables
- White China, Silver Flatware & Glassware
- Fresh Floral Centerpieces and Votive Candles
- Wireless Handheld Microphone
- Suite for Couple on Wedding Night with Breakfast
- Gift opening or Rehearsal Dinner Room (based on availability)
- Discounted Guestroom Rates for Family and Friends
- Entrée Taste Test for up to 4 guests
- Cake Cutting Service for traditional wedding cakes
- No Room Rental Fee when food and beverage minimum is met

All items are subject to 7.275% food tax, 12.78% liquor tax and 22% taxable service charge (7/16)

HILTON MINNEAPOLIS BLOOMINGTON HOTEL | 3900 American Boulevard West, Bloomington, MN 55437 | Phone 952-893-9500 Fax 952-830-5259



# “MARRY ME” PACKAGE



## SALAD SELECTIONS *(select one)*

### MARKET SALAD

*Baby Greens, Sweet Peppers, Sprouts, Tomato, Carrots and Radish with Choice of 2: Balsamic, Ranch, Blue Cheese, Italian, 1000 Island*

### CAESAR

*Romaine Hearts, Parmesan, Grilled Ciabatta, Caesar Dressing*

### FRUIT, NUT, AND CHEESE MÉLANGE

*Romaine, Baby Greens, Arugula, & Basil, Seasonal Dried Fruit, Cheese, & Candied Pecans with Apple Cider Vinaigrette Dressing*

## ENTRÉE SELECTIONS *(Select two adult entrées)*

*(Entrées include chef's selection of starch, vegetable, rolls & butter, fresh brewed coffee)*

**BUTTERNUT SQUASH RAVIOLI** 28 per person  
*with Sage Cream, Fried Sage & Spiced Pecans*

**HERB GRILLED CHICKEN BREAST** 32 per person  
*with Jus Lie or Wild Mushroom Tarragon Sauce*

**WHOLE GRAIN MUSTARD & HONEY GLAZED SALMON** 33 per person  
*with Balsamic Reduction*

**TWIN CITIES SIRLOIN** 42 per person  
*With Mushroom Ragout*

**PAN SEARED WALLEYE** 38 per person  
*with a Lemon Tarragon Sauce*

**BRAISED BONELESS SHORT RIB** 39 per person  
*Red Wine Pan Sauce*

**KIDS MEAL: CREAMY MAC & CHEESE** 14 per person  
*Fresh Fruit (12 & under)*

**KIDS CHICKEN FINGERS** 14 per person  
*Tater Tots and Fresh Fruit (12 & under)*



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# “I DO” PACKAGE

## HORS D’OEUVRES SELECTIONS

*(Butler served, select two)*

### HOT SELECTIONS

Yakitori Chicken Sate with Sweet Thai Chili Sauce  
Asparagus in Phyllo with Asiago  
Lime Chicken & Black Bean Phyllo  
Spicy Crab Stuffed Mushrooms

### COLD SELECTIONS

Brie with Red Onion Jam on Crostini  
Bruschetta with Olive Tapenade  
Pita Chips with Spicy Daikon Relish  
Curry Chicken Croustade, Golden Raisins & Pistachios

## SALAD SELECTIONS *(select one)*

### FRUIT, NUT, AND CHEESE MÉLANGE

*Romaine, Baby Greens, Arugula, & Basil, Seasonal Dried Fruit, Cheese, & Candied Pecans with Apple Cider Vinaigrette Dressing*

### TRADITIONAL CAESAR

*Romaine Hearts, Parmesan, Grilled Ciabatta, Caesar Dressing*

### BABY WEDGE SALAD

*With Crisp Iceberg, Smoked Blue Cheese, Corn, Red Onion, Croutons and Homemade Russian Dressing*

## ENTRÉE SELECTIONS *(select two adult entrées)*

*(Entrées include chef’s selection of starch, vegetable, rolls & butter, fresh brewed coffee)*

**BUTTERNUT SQUASH RAVIOLI** 35 per person

*with Sage Cream, Fried Sage & Spiced Pecans*

**CHICKEN PROSCIUTTO** 40 per person

*Stuffed with Mozzarella Cheese Wrapped in Prosciutto with Tomato Basil Sauce*

**WHOLE GRAIN MUSTARD & HONEY GLAZED SALMON** 40 per person

*with Balsamic Reduction*

**PORK LOIN CHOP** 41 per person

*with Apple Brandy Sauce*

**PAN SEARED WALLEYE** 45 per person

*Lemon Tarragon Sauce*

**NEW YORK STRIP** 59 per person

*Green Peppercorn Sauce*

**KIDS MEAL: CREAMY MAC & CHEESE** 14 per person

*Fresh Fruit (12 & under)*

**KIDS CHICKEN FINGERS** 14 per person

*Tater Tots and Fresh Fruit (12 & under)*

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# “EVER AFTER” PACKAGE



## HORS D'OEUVRES SELECTIONS

*(Butler served, select three)*

### HOT SELECTIONS

Lime Chicken & Black Bean Philo  
Asparagus in Phyllo with Asiago  
Chicken Chimichurri Skewers

### COLD SELECTIONS

Smoked Salmon on Rye with Dill Sauce  
Corn Tortilla Chips with Pico de Gallo & Guacamole (Display)  
Fresh Vegetable Crudité & Dip (Display)

## BUFFET

### MINNESOTA\*

52 per person

### PORT PEAR SALAD

*with Walnuts, Amish Gorgonzola and Apple Cider Vinaigrette*

### LOCAL CHEESE DISPLAY

*with Crostini, Gluten Free Crackers and Flavored Mustards*

### BROILED WALLEYE ON WILD RICE PILAF

### GRILLED CHICKEN JUS LIE

### GARLIC & ROSEMARY STRIP LOIN

*with Red Wine Demi-Glace*

### ROASTED FINGERLING AND ROOT VEGETABLES

### FRESH ROLLS AND CREAMERY BUTTER

### FRESH BREWED COFFEE, TEA & DECAF

\*Menu items all made without gluten with exception of crostini.

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# STATIONS. MIX IT UP!

RECOMMEND 4 TO 6 STATIONS TO CREATE A MIXING & MINGLE ATMOSPHERE.  
APPETIZER PORTIONS.



**SMOKED SALMON STATION** 9  
**COLD SMOKED SALMON** & *House Smoked Salmon with Capers, Cucumber Dill Sauce, Lemon Aioli, Egg, Minced Red Onion. Rye Bread, Flatbread Crackers, Pita Chips (Minimum 25 guests)*

**SHRIMP STATION** 15  
**CEVICHE** with *Scallops, Shrimp, Tomato, Cilantro, Lime & Jalapeno (1 person)*  
**SHRIMP COCKTAIL** (1 person)  
**SMOKED SHRIMP ON BAGUETTE** with *Cilantro Lime Sour Cream & Corn Salsa (1 person)*

**FISH TACO STATION** 14  
**CHILE LIME ROASTED TILAPIA** with *Cilantro Lime Crema, Chipotle Aioli, Pico de Gallo, Mango Salsa, Corn and Flour Tortillas, Shredded Cabbage, Cotija Cheese, Lime Wedges (100.00 per attendant)*

**COMFORT FOOD** 14  
**MINIATURE MEATLOAF SLIDERS** (1 per person) with *Mustard, Ketchup, BBQ Sauce, Pickles on the side*  
**INDIVIDUAL MAC & CHEESE** with *Baked White Cheddar & Bacon (1 per person)*  
**FRIED CHICKEN DRUMMETTES** with *a Spicy Ranch Dip (2 person)*

**MEDITERRANEAN** 14  
**TRADITIONAL TABOULI GRILLED ARTICHOKE SALAD,** *Feta, Tomato, Olive Oil and Mint Salad, Greek and Tunisian Spiced Olive Mixes, Grilled and Pickled Peppers, Pita Bread, Red Pepper & Traditional Hummus*

**CARVERY** 10  
**ROASTED BREAST OF TURKEY** with *Cranberry Relish and Herb Mayo Smoked Pit Ham with Assorted Mustards Served with Silver Dollar Rolls (Minimum 40 guests, \$100 per carver)*

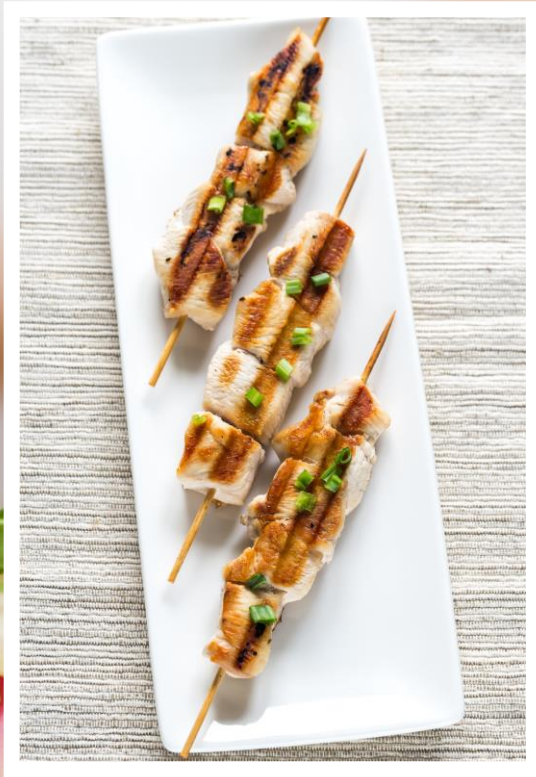
**MINI DESSERT SHOOTERS** 4  
*Chocolate, Pina Colada, Mango, Berry (1 per person)*

See your Event Manager for casual room set up ideas.

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# ALA CARTE HORS D'OEUVRES



## SERVED HOT, *Priced per 25 pieces*

Spinach and Feta Wrapped in Phyllo	75
Asparagus in Phyllo with Asiago	75
Lime Chicken & Black Bean Phyllo	75
Sun Dried Tomato & Goat Cheese Artichokes	75
Indonesian Beef Sate	100
Yakitori Chicken Sate with Sweet Thai Chili Sauce	100
Apple BBQ Steak on Bamboo	100
Chicken Chimichurri Skewers	100
Spanish Chorizo and Shrimp Skewers	125
Bacon Wrapped Dates	125
Mini Beef Wellington	125
Bacon Wrapped Scallops	125

## SERVED COLD, *Priced per 25 pieces*

Pear and Gorgonzola Canapé	75
Tomato Bruschetta with Fresh Mozzarella & Basil	75
Pita Chips with Spicy Daikon Relish	75
Brie with Red Onion Jam on Crostini	75
Ahi Tuna on Cucumber with Wasabi	100
Smoked Salmon on Rye with Dill Vodka Sauce	100
Curry Chicken Croustade, Golden Raisins & Pistachios	100
Fruit & Cheese Kabobs	100
Garlic Grilled Pork Tenderloin with Cherry Chutney	100
Smoked Shrimp with Spicy Cream Cheese & Cilantro	125
Traditional Shrimp Cocktail	125

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# SPECIALTIES & LATE NIGHT SNACKS

## SEASONAL FRESH FRUIT DISPLAY

*Yogurt & Raspberry Dipping Sauce*

225 display  
(Service for 50)

## ARRAY OF CHIPS AND DIPS

*Hummus & Pita Chips  
Blue Corn Tortillas Chips,  
Pico de Gallo, Kettle Chips,  
French Onion Dip*

200 display  
(Service for 50)

## SALTY SNACKS

*Cheddar Popcorn, Caramel Corn,  
Pretzels, Pub Mix & Chex Mix*

150 display  
(Service for 50)

## ASSORTED PIZZAS

*Pepperoni, Sausage & Cheese  
Pizzas*

15/pizza

## HOT DOG BAR

*Chicago Style Hot Dogs, Buns,  
Mustard, Onion, Tomato, Relish,  
Pickle Spears, Sport Peppers,  
Sauerkraut and Ketchup*

\$5/person

## SEAFOOD BAR

*Chilled Shrimp Cocktail  
Oysters with Lemon & Tabasco  
Shrimp & Scallop Ceviche  
Appropriate Condiments*

500 display  
(Service for 50)

## VEGETABLE CRUDITÉS

*An Array of Fresh Vegetables  
with Fresh Pesto Dip &  
Chipotle Dip*

200 display  
(Service for 50)

## SLIDERS

*Charbroiled Mini Hamburgers  
with all the Fixings*

100  
(Per 25 hamburgers)

## ASSORTED MINI SANDWICHES

*Turkey, Roast Beef, Honey Ham  
Gourmet Cheeses on Fresh  
Baked Rolls*

75  
(Per 25 sandwiches)

## NACHO & TACO BAR

*Assorted Toppings, Tortillas &  
Chips*

\$5/person

## DOMESTIC AND INTERNATIONAL CHEESE DISPLAY

*Rustic Wedges of Chef's Favorite  
House Crostini & Flatbreads*

250 display  
(Service for 50)

## SMOKED SALMON DISPLAY

*Chilled House Smoked Salmon  
Dill Mustard Sauce, Lemon Aioli,  
Rye Bread, Crostini with Chopped  
Egg, Capers, Red Onion, Chopped  
Olives, Tomato*

225 display  
(Service for 25)

## ANTIPASTI

*Shaved Prosciutto, Hard Salami,  
Summer Sausage, Marinated Olives,  
Smoked Mozzarella, Balsamic Grilled  
Vegetables, Parma Regina Crostini &  
Flavored Mustards*

275 display  
(Service for 50)

## MINIATURE DESSERTS

*A Selection of Miniature  
Cheesecakes, Lemon Tarts,  
Petit fours & Truffles, Chocolate  
dipped Strawberries*

36/dozen

## FRENCH FRY BAR

*Beer Battered French Fries  
with chili, Shredded Cheddar,  
Truffle Salt, Ketchup, Chipotle Mayo  
and Salsa*

\$5/person

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# BEVERAGE SELECTIONS

## PACKAGES

**HOST BAR, 1 HOUR**  
*(Unlimited cocktails, beer, wine & sodas)*  
 Call Brands Premium Brands  
 16 person 18 person

**ADDITIONAL HOUR**  
*(must be consecutive hours)*  
 8 person 9 person

**HOST BEER & WINE, 1 HOUR**  
*(Unlimited beer, wine & sodas)*  
 12 person

**ADDITIONAL HOUR**  
*(must be consecutive hours)*  
 7 person

**HOST BAR & WINE POUR WITH DINNER, 1 HOUR (CALL)**  
*(Host bar & 1 house wine pour)*  
 20 person

**CRAFT BEER BAR, 1 HOUR**  
*(Featuring Ballast Point Sculpin, Surly Hell Summit EPA & Left Handed Milk Stout)*  
 10 person

**ADD A SIGNATURE OR FAVORITE DRINK** *(Market value.)*

*Bartender fee of \$100 per bar will apply*

## CALL BRANDS

Svedka Vodka  
 Bombay Dry Gin  
 Bacardi  
 Captain Morgan  
 Sauza Gold Tequila  
 Two Gingers Irish Whiskey  
 Jim Beam  
 Canadian Club  
 Dewars  
 Christian Brothers Brandy

## WINE

**HOUSE WINE** 31 bottle  
*Sycamore Lane Chardonnay, Pinot Grigio, Cabernet, Merlot,*

**HOUSE CHAMPAGNE** 28 bottle

**SPARKLING APPLE CIDER** 24 bottle

**PREMIUM HOUSE WINE** 40 bottle  
*Murphy Goode Sauvignon Blanc, Hess Chardonnay, La Crema Pinot Noir, Boomtown Merlot, The Show Cabernet*

**HOST SODA**  
 3 per guest for unlimited soda  
 4 per can on consumption

## BEER BY THE 1/2 BARREL

**DOMESTIC** 425  
*Miller Lite, Miller High Life, Bud Light, Bud, Coors Light, Michelob*

**IMPORT & SPECIALTY\*\*** Market  
*Summit EPA, Surly Hell, Fulton Sweet Child of Vine*  
 \*\*additional available upon request.

## BOTTLED BEER

<b>DOMESTIC</b>	<b>IMPORT &amp; LOCAL</b>
Miller Lite	Fulton Lonely Blond
Coors Lite	Guinness
Budweiser	Heineken
Bud Light	Summit Porter & EPA
Mich Golden	Surly Bender
O'Douls	Stella
	Corona
	New Castle

*(Other seasonal beers available upon request)*

## NON-ALCOHOLIC

*(All 40 per gallon)*  
 Fruit Punch  
 Sparkling Apple Cider  
 Flavored Lemonade

## BAR PRICES (Priced per drink)

	Host	Cash
Call Brands	7	8
Premium Brands	8	9
Cordials & Liqueurs	9	10
House Wine	7	8
Premium Wine	11	12
Martini & Specialty	10	11
Domestic Beer	5	6
Specialty Beer	6	7
Soda & Bottled Water	4	4

*Bartender fee of \$100 per bar will apply*

## PREMIUM BRANDS

Absolute  
 Bombay Sapphire  
 Bacardi  
 Captain Morgan  
 Jose Cuervo Gold Tequila  
 Jack Daniels  
 Crown Royal  
 Makers Mark  
 Two Gingers  
 Johnnie Walker Black  
 Korbel Brandy

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