



# Event Menus

and More










LOEWS  
HOTELS

## **Welcome to Loews Minneapolis Hotel**

Located in the heart of the Entertainment and Theatre District of downtown Minneapolis, we strive to show each guest Midwestern Hospitality and provide a uniquely local culinary experience. Our food and beverage team is driven by passion for our craft and we take great pride in providing your group with transformative events. We offer creative group menu options while partnering with responsible purveyors who support locally established farms. We strive for the freshest, most seasonal regional ingredients in our kitchen with approachable, artistic presentations. We also like to infuse global ingredients and influence to spice things up. Whether it's a VIP chef dinner for 10 or a group of 400, we are dedicated to the same outstanding food and beverage experience that is based in comfort and genuine interactions. We want to make your event unique and memorable and will customize or theme upon request.

We look forward to hosting you and your guests at Loews Minneapolis Hotel.

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# Breakfast

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All food and beverage pricing is per person and subject to a 21% service charge, 4% administrative fee, 11.025% sales tax and 13.525% liquor sales tax. All prices subject to change without notification. Menus are subject to change based on seasonality and product availability.

All buffets are served for 1.5 hours. Buffets servicing groups under 15 guests are subject to a \$10 per guest surcharge.

# Breakfast Buffet

Fresh orange juice, grapefruit juice, regular and decaffeinated coffee and assorted hot teas are included.

## Chef's Breakfast Table

35

Sliced seasonal fruits and berries  
Scrambled eggs, fresh herbs, cheddar  
Crispy Yukon breakfast potatoes  
Croissants, Danish, assorted muffins  
Fruit preserves, honey, butter

### Choice of Two

Country sausage links  
Applewood smoked bacon  
Turkey bacon  
Kielbasa  
Turkey sausage links

## Minneapolis All American

40

Sliced seasonal fruits and berries  
Wild rice porridge  
Foraged mushroom frittata  
Crispy home fries  
Thick cut French toast, whipped butter, pure Minnesota maple syrup  
Assorted bagels, cream cheese  
Croissants, Danish, muffins  
Fruit preserves, honey, butter

### Choice of Two

Country sausage links  
Applewood smoked bacon  
Turkey bacon  
Turkey sausage links  
Kielbasa

## Build Your Own Griddle

42

### Choice of Two

Fresh orange, grapefruit, apple, cranberry juices

### Choice of One

Sliced seasonal fruits and berries, yogurt parfaits with granola

### Choice of One

Scrambled eggs, eggs benedict, vegetable frittata, ham, cheese and egg frittata

### Choice of Two

Country sausage, applewood smoked bacon, turkey bacon, turkey sausage links, kielbasa

### Choice of One

Pancakes, waffles, French toast

### Choice of Two

Croissants, Danish, muffins, bagels

## Continental Breakfast

Fresh orange juice, grapefruit juice, regular and decaffeinated coffee and assorted hot teas are included.

### Boundary Waters Brunch

60

Sliced seasonal fruits and berries  
Chef's mixed greens garden salad: carrot, onion, radish, tomato, herbed vinaigrette  
Smoked salmon, herb cream cheese, mini bagels  
Scrambled eggs, fresh herbs, cheddar  
Waffle, local maple syrup, strawberries, whipped cream  
Crispy hash browns  
Lemon herb roasted chicken breasts  
Breakfast bakery pastries  
Fruit preserves, honey, butter

#### Choice of Two

Country sausage links  
Applewood smoked bacon  
Turkey bacon  
Turkey sausage links  
Kielbasa

### Classic Continental

28

Sliced seasonal fruits and berries  
Assorted yogurts  
Croissants, Danish, assorted muffins  
Fruit preserves, honey, butter

### Deluxe Continental

32

Steel cut oatmeal, brown sugar, golden raisins, walnuts  
Assorted cold cereals and granola with whole, skim, almond or soy milks  
Sliced seasonal fruits and berries  
Croissants, Danish, assorted muffins  
Fruit preserves, honey, butter

### Healthy Start Continental

36

Steel cut oatmeal, brown sugar, raisins, walnuts  
Yogurt parfaits with granola  
Sliced seasonal fruits and berries  
Egg white vegetable frittatas  
Croissants, Danish, assorted muffins  
Fruit preserves, honey, butter



## Plated Breakfast

Fresh orange juice, regular and decaffeinated coffee, assorted hot teas and assorted breakfast pastries served family style are included.

### Scramble Platter 31

Scrambled eggs, home fried potatoes, bacon, sausage

### Traditional Eggs Benedict 33

Poached eggs, English muffin, Canadian bacon, hollandaise, hash browns

### Vegetarian Frittata 31

Chef's seasonal vegetable selection, crispy Yukon potatoes

### Boxed Breakfast 30

Bottled orange juice

Cracked egg sandwich, English muffin, cheddar cheese, sausage patty

Whole fruit

Yogurt



# Breakfast Enhancements

Additions to any breakfast menu based on the same guarantee as the chosen menu. Priced per person.

<b>Oatmeal or Minnesota Wild Rice Porridge (Choice of One)</b>	<b>5</b>
<b>Breakfast Meats</b>	<b>10</b>
Choice of two: Canadian bacon, applewood smoked bacon, country sausage links, turkey sausage links, turkey bacon, kielbasa	
<b>Smoked Salmon Bagel Minis</b>	<b>16</b>
Herb cream cheese, bagel minis, red onion, tomatoes, eggs (pre-made mini bagels with toppings on the side in individual PC containers)	
<b>Assorted Bagels</b>	<b>9</b>
Butter, assorted flavored cream cheese, preserves	
<b>Traditional Eggs Benedict</b>	<b>16</b>
English muffin, Canadian bacon, poached egg, citrus hollandaise	
<b>Vegetarian Frittata (GF)</b>	<b>12</b>
Whole eggs, seasonal vegetables, cheese	
<b>Breakfast Sandwiches</b>	<b>12</b>
Choice of one: whole eggs or egg whites	
Choice of one: croissant, English muffin	
Choice of one: bacon, ham, sausage patty, turkey breast, spinach (Vegetarian option)	
Choice of one: cheddar, Swiss, provolone, pepper jack cheese	
<b>Breakfast Burrito</b>	<b>14</b>
Egg, pico de gallo, diced avocado, diced peppers, Cotija cheese	
<b>Belgian Style Waffles</b>	<b>13</b>
Powdered sugar, seasonal fruit compote, warm maple syrup	
<b>Scrambled Eggs</b>	<b>6</b>

GF: Gluten Free / V: Vegetarian / VE: Vegan / DF: Dairy Free / NF: Nut Free

## Action Stations

<b>Omelet Station</b>	<b>18</b>
Whole egg, egg whites	
Diced peppers, onions, mushrooms, tomatoes, spinach, goat cheese, cheddar cheese	
Ham, bacon, sausage, turkey bacon	
<b>Waffle Station</b>	<b>16</b>
Seasonal berries, bananas, pecans	
Whipped cream, local maple syrup, cinnamon butter	

## Self-Serve Stations

<b>Pancake Station</b>	<b>13</b>
Strawberries, bananas, blueberries, raspberries, chocolate chips	
Whipped cream, local maple syrup, cinnamon butter	
<b>French Toast Station</b>	<b>13</b>
Seasonal berries, bananas, pecans	
Whipped cream, local maple syrup, cinnamon butter	
<b>Smoothie Station</b>	<b>10</b>
Pre-made smoothies:	
Green: apple, spinach, kale	
Tropical: orange, pineapple, banana, yogurt	
Red: mixed berries, cranberry juice	
<b>Mimosa, Bellini Bar</b>	<b>13</b>
House prosecco, strawberries, raspberries, orange slices	
Orange, peach, cranberry juice	
<b>Bloody Mary, Maria, Michelada Bar</b>	<b>16</b>
House bloody mix, vodka, tequila, corona	
Peppers, celery, cucumber, bacon, olives, stuffed olives, onions, cubed cheeses	





## Morning Moment Breaks

Breaks are based on 30 minutes of service.

### The Mini Continental 16

Individual yogurt parfaits, granola  
Quiche tartlets  
Fruit skewers, sweet vanilla cream dip

### Healthy Choice 18

Naked all natural smoothies  
Greek yogurts, granola bars, whole fruit  
Dried fruit, seeds

### Dip Your Donuts and Coffee 16

Warm cake donuts  
Chocolate, maple, vanilla glazes  
Crushed Oreos, sprinkles, cinnamon sugar, toasted coconut

### Protein Break (GF) 24

Assorted jerky: beef and chicken  
Individual trail mix  
Cheese sticks

### The North Loop 20

Smoked salmon, herb cream cheese, bagel minis  
Individual fruit skewers

## Afternoon Affinity Breaks

Breaks are based on 30 minutes of service.

### At the Theater (GF) 16

Individual bags of popcorn  
Movie theater candy: Twizzlers, M&M's, Raisinets, Junior Mints, Skittles

### Happy Hour 22

Fresh baked pretzels, whole grain mustard, beer cheese dip  
Minneapolis mix popcorn, cheese curds  
Mini corn dogs (curds and corn dogs will be in individual bags)

### Sweet and Savory 18

Chocolate bark, pecan brittle  
Popcorn, pretzels

### Power-Up Break (GF) 24

Assorted jerky: beef and chicken  
Individual trail mix  
Cheese sticks

### Cookies and Milk 12

Assorted fresh bakery cookies  
Miniature cartons assorted milk

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## Best of the Season Breaks

Breaks are based on 30 minutes of service.

### Spring/Summer

18

Watermelon skewers

Caprese skewers

Mini strawberry shortcake parfaits

S'more pot de crème

Iced tea

### Fall/Winter

18

Whole pears, Minnesota harvest apples

Caramel popcorn

Mini apple cinnamon crisp, pumpkin pie parfaits

Hot apple cider



# À la Carte

## Beverages

Freshly Brewed Coffee, Decaffeinated Coffee, Teas (Per Gallon)	90
Nespresso (Per Pod)	6
Fresh Orange, Grapefruit Juice (Per Gallon)	60
Fresh Apple, Cranberry, Tomato Juice (Per Gallon)	60
Fresh Lemonade, Fresh Iced Tea (Per Gallon)	60
Bottled Fruit Juice (Per Bottle)	5
Bottled Water (Per Bottle)	5
Assorted Soft Drinks (Per Can)	5
Bottled Sparkling, Flavored Sparkling Waters (Per Bottle)	5
Red Bull (Per Can)	7
Vitamin Waters (Per Bottle)	7
Naked All Natural Smoothies (Per Bottle)	7
Infused Waters, Cucumber Mint, Rosemary Watermelon, Lavender Peach (Per Gallon)	40

## Morning Snacks

Assorted Danish, Muffins, Croissants (Per Dozen)	46
Gluten-Free Muffins (Per Dozen)	55
Assorted Bagels, Cream Cheese (Per Dozen)	55
Fresh Fruit Display, Yogurt Dip (Per Person)	9
Granola Bars (Per Dozen)	42
Kashi, Kind Bars (Per Dozen)	48
Whole Fresh Fruit (Each)	4
Assorted Yogurts (Each)	5
Hard Boiled Eggs (Each)	4
Yogurt Parfaits (Each)	7

## Afternoon Snacks

Assorted House-Baked Cookies (Per Dozen)	49
Assorted Brownies, Bars (Per Dozen)	49
Individual Trail Mix (Per Dozen)	52
Ice Cream Bars, Frozen Fruit Bars (Per Dozen)	60
Bag Potato Chips, Popcorn, Pretzels (Per Dozen)	40
Vegetable Crudités, Buttermilk Ranch Dip (Per Person)	8
Deluxe Mixed Nuts (Per Pound)	38
Minneapolis Mix Popcorn, Buttered, Cheese, Caramel (Per Pound)	38
Hummus, Pita, Vegetables (Per Person)	9
Assorted Candy Bars (Per Dozen)	48

# Lunch

**Lunch Buffet** ..... **26**

**Plated Lunch** ..... **32**

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## Lunch Buffet

Freshly brewed regular and decaffeinated coffee and assorted hot teas are included. Choose the buffet of the day and your group will benefit from a \$5 per person discount. Not available for groups with additional food and beverage discounts already extended.

### Mediterranean (Monday) 45

Minestrone soup  
Greek salad, romaine, red onion, cucumbers, roasted peppers, olives, herb vinaigrette  
Tabouli, roasted tomato, onion, parsley  
Achiote roasted chicken  
Beef kabob, cucumber tzatziki  
Pesto couscous  
Mint-lemon risotto  
Vanilla cheesecake

### South of the Border (Tuesday) 42

Mixed greens, red onion, mango, jicama, avocado lime dressing  
Carne de Res  
Fajita chicken  
Mexican rice, spicy black beans  
Soft flour tortillas, crunchy corn taco shells  
Shredded cheese, shredded lettuce, tomatoes, red onions, jalapeños  
Salsa, pico de gallo, sour cream  
Churros, cinnamon sugar

### Minnesota Local (Wednesday) 48

Chicken wild rice soup  
Bordeaux salad, spinach, sliced strawberries, pine nuts, chèvre cheese, pickled red onion, strawberry vinaigrette  
Beer battered walleye, lemon caper aioli  
Tater tot hotdish  
Wild mushroom ravioli, roasted garlic sauce  
Seasonal vegetables  
Apple crisp

### Little Italy (Thursday) 44

Grilled vegetable antipasto  
Classic Caesar salad  
Penne, Italian sausage, seasonal vegetables, Parmesan  
Grilled chicken Parmesan, basil pesto, oven roasted tomato  
Grilled eggplant Parmesan (GF)  
Garlic bread sticks  
Tiramisu

### Hot Sandwich Buffet (Friday) 42

Garden vegetable soup  
Mixed greens, cherry tomato, cucumber, red onion, carrot, balsamic vinaigrette  
House-made coleslaw  
Philly cheesesteak sandwiches  
Grilled chicken melt, boursin, roasted tomatoes, roasted onions, spinach  
Grilled vegetable wrap  
House-made potato chips  
Flourless chocolate rorte

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## BYOB—Build Your Own Bowl

45

### Choice of Two

Basmati rice, brown rice, rice noodles

### Choice of Two

Grilled flank steak, roasted chicken, garlic shrimp, seared tofu

### Bowl Sides

Bok choy, green onions, broccoli, bean sprouts, peppers, onions, mushrooms, carrots, teriyaki sauce, Mongolia sauce, sweet chili, sambal oelek, vegetarian broth

Cinnamon cream cheese wontons

## Twin Cities Deli

38

Minnesota garden vegetable soup

Wedge salad, iceberg, tomato, blue cheese crumbles, bacon, pickled onion, Green Goddess dressing

Roast beef, cheddar, spinach, Dijon mustard, whole grain bread

Pesto aioli, chicken, roasted tomato, Parmesan, spinach, ciabatta

Grilled asparagus, feta, olives, roasted peppers, spinach, spinach wrap

Assorted kettle chips

Assorted cookies

## Caribbean Islander

45

Arcadian greens, mango, avocado, peppers, citrus vinaigrette

Jerk chicken

Barbecue pulled pork sliders

Fried plantains, coconut rice

Coconut passionfruit cheesecake

## Grab and Go Market Lunch

### Boxed Lunch

38

Bagged chips, fresh whole fruit, chocolate chip cookie

### Sandwiches (Choice of Three)

Smoked turkey, Wisconsin cheddar, cranberry aioli, egg brioche

Pesto chicken, roasted tomato, Parmesan, spinach, herb buttermilk dressing, tomato wrap

Turkey club, bacon, ham, pesto aioli, whole grain loaf

Italian salami, ham, provolone, arugula, Italian bread

Roast beef, cheddar, horseradish cream, light rye loaf

Chicken salad, red grapes, walnuts, wheat tortilla wrap

Spinach, mandarin orange, almonds, red peppers, red onion, balsamic vinaigrette, spinach tortilla wrap (VE)

Grilled asparagus, feta, olives, roasted red pepper, arugula, spinach wrap

## Build Your Own Buffet Lunch

46

Select five total items in any combination. Menu includes house potato chips, bakery bars and brownies.

### Soups

Minestrone  
Mushroom cream-sherry bisque  
Cream of asparagus  
Chicken wild rice  
Truffle potato leek  
Butternut squash bisque  
Southwest chicken Baha  
Sweet tomato basil  
Garden vegetable

### Salad

Hearts of romaine, Parmesan, Caesar dressing, toasted croutons  
Wedge salad, iceberg, blue cheese crumbles, grape tomatoes, pickled onion, Green Goddess dressing  
Mediterranean salad, romaine, red onion, feta, olives, cucumbers, roasted peppers, herb vinaigrette  
Mixed greens, cherry tomato, cucumber, red onion, carrot, balsamic vinaigrette  
Roasted beets, spinach, chèvre, toasted pine nuts, red wine vinaigrette  
Organic field greens, apples, granola, dried fruit seeds, Brie cheese, poppy seed dressing  
Strawberries, pickled onions, fresh chèvre, toasted pine nuts, strawberry vinaigrette  
Quinoa, avocado, peppers, roasted cauliflower, chopped spinach, sweet potato, lime vinaigrette  
Bowtie pasta, roasted seasonal vegetables, fresh herbs, Italian vinaigrette  
Penne pasta, sundried tomato, bacon, goat cheese, basil vinaigrette

### Sandwiches

Smoked turkey, Wisconsin cheddar, cranberry aioli, egg brioche  
Pesto chicken, roasted tomato, Parmesan, spinach, herb buttermilk dressing, tomato wrap  
Turkey club, bacon, pesto aioli, whole grain loaf  
Italian salami, ham, provolone, spinach, Italian bread  
Roast beef, cheddar, horseradish cream, light rye loaf  
Chicken salad, red grapes, walnuts, apples, wheat tortilla wrap  
Spinach, mandarin orange, almonds, red peppers, red onion, balsamic vinaigrette, spinach tortilla wrap (VE)  
Grilled asparagus, feta, olives, roasted red pepper, spinach, spinach wrap

# Plated Lunch

Freshly brewed regular and decaffeinated coffee, assorted hot teas and artisan breads are included.

## Bento Box

40

Select one salad, one soup, one entrée and one dessert.  
Available to groups fewer than 40 people.

### Salad

Bordeaux salad, spinach, red onion, strawberries, chèvre, pine nuts, raspberry vinaigrette

Organic field greens, apples, granola, dried fruit, seeds, Brie cheese, poppy seed dressing

Strawberries, pickled red onion, fresh chèvre, toasted pine nuts, strawberry vinaigrette

Caesar salad, romaine, shredded parmesan, country croutons, Caesar dressing

### Soup

Tomato basil soup

Minestrone

Chicken wild rice

Butternut squash

### Entrées

Pan-fried walleye, wild rice pilaf, broccolini, herbed butter

Grilled eggplant parmesan, roasted vegetables, smoky tomato sauce

Petite filet of beef, herbed potato, asparagus

Local chicken breast, lemon risotto, broccolini

### Dessert

Flourless chocolate torte

Vanilla cheesecake

Rustic apple tart

Lemon shortcake

## Two Course Plated Lunch

### Chop Salad

34

Mixed greens, turkey, cheddar, onion, bacon, tomato, balsamic vinaigrette

Chocolate peanut butter cake

### Blackened Steak Salad

38

Iceberg lettuce, Flank steak, tomatoes, red onion, blue cheese, buttermilk ranch

New York cheesecake, raspberry sauce

### Butternut Squash Ravioli

34

Roasted butternut squash, sage, brown butter, sundried tomato

Triple berry tart

## Three Course Plated Lunch

### Harriet

44

Organic mixed greens, apples, granola, dried fruit, seed, Brie cheese, poppy seed dressing

Herb roasted chicken, lemon risotto, broccolini

Flourless chocolate torte

### Nokomis

46

Bordeaux salad, spinach, sliced strawberries, pine nuts, chèvre cheese, pickled red onion, strawberry vinaigrette

Pan seared walleye, roasted corn succotash, asparagus

Chocolate lava turtle, caramel, pecans

### Minnetonka

42

Hearts of romaine, Parmesan, Caesar dressing, toasted croutons

Grilled eggplant parmesan, roasted vegetables, smoky tomato sauce

Vanilla cheesecake

# Receptions

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## Passed Hors d'Oeuvres

Priced per piece. 20 piece minimum per selection.

### Canape/Tapa

Deviled Egg, Crispy Prosciutto	6
Mini Lobster Rolls	9
Prosciutto Wrapped Asparagus, Balsamic	7
Mexican Cheese, Poblano Pepper, Corn, Tostada Crisp	7
Shrimp, Avocado, Toasted Baguette	7
Brie, Fig, Brown Butter Tartlet	6
Beef Crostini, Horseradish Cream	7
Gruyère Onion Tartlet	6
Brie Cheese, Apple, Berry, Balsamic Tartlet	6
Ahi Tuna Poke, Cucumber Cup	9
Citrus Avocado Crab Salad Spoon	9
Vegetable Spring Roll	6
Mini Crab Cake	9
Chicken Samosa	7
Wild Mushroom Risotto Spoon	7
Roasted Tomato, Parmesan, Balsamic, Toasted Baguette	6

### Skewer

Tempura Shrimp, Sweet Chili Sauce	7
Bacon Steak, Bourbon Maple Glaze	7
Beef Satay, Szechwan Glaze	7
Bourbon Chicken Tender, Maple Glaze	6
Thai Chicken Satay, Coconut Peanut Curry Sauce	6
Caprese, Tomato, Olive, Mozzarella, Pesto	6

### Flatbread

Wild Foraged Mushroom, Caramelized Onion, Smoked Gouda	6
Roasted Vegetable, Spinach, Fontina	6
Pepperoni, Caramelized Onion, Mozzarella	6
Prosciutto, Boursin, Arugula, Balsamic Glaze	6
Pear, Bleu Cheese, Arugula, Balsamic Glaze	6

### Sliders

Wild Rice Slider, Cheddar, Cranberry Aioli	8
Beef Slider, Cheddar, Lettuce, Tomato, Ketchup	8
Walleye, Lettuce, Tomato, Lemon Caper Aioli	8
Lamb, Spinach, Tzatziki	9

## Reception Displays

Priced per person

### **Bruschetta Bar** 9

Tomato, Parmesan, garlic, basil, oil  
Olive tapenade, artichoke tapenade  
Fresh baguettes, crostini

### **Midwest Cheese Display** 13

Five Midwest cheeses, berries  
Sliced baguettes, assorted crackers, flatbread

### **Hummus Bar** 9

Roasted garlic hummus, red pepper hummus  
Carrots, cucumbers, peppers, cauliflower, broccoli, celery, cherry tomatoes  
Pita bread, baguette

### **Grilled Vegetable Display** 10

Marinated, grilled, chilled eggplant, pickled mushrooms  
Zucchini, squash, tri-colored carrots, red onion  
Baguettes, grilled breads

### **Charcuterie Board** 15

Red Table, local, imported charcuterie  
Prosciutto, salami, capicola, speck, mortadella  
Olive mélange, pepper slaw, picklings, giardiniera  
Grilled baguettes, crackers, grissini

### **Fresh Fruit Display** 9

Pineapple, cantaloupe, honeydew, grapes, seasonal berries, seasonal fruits

### **Shrimp Cocktail (Per Piece)** 7

Jumbo shrimp, lemon wedges, Tabasco

### **Fresh Fruit Kabobs** 10

Chef selected seasonal fruits  
Vanilla bean yogurt dip

### **Slider Display (Choice of Two Sliders/Two Pieces Per Person)**

Beef slider, cheddar, lettuce, tomato, mustard, ketchup, pickles  
Walleye slider, lettuce, tomato, lemon caper aioli  
Wild rice, Wisconsin cheddar, cranberry aioli  
Lamb, spinach, tzatziki

### **Flatbread Pizza Display (Choice of Two/ Two Pieces Per Person)** 8

Wild foraged mushroom, caramelized onion, smoked gouda  
Roasted vegetable, spinach, fontina  
Pepperoni, caramelized onion, mozzarella



## **Mini Salad Sampler (Choice of Two)** 10

### **Penne Pasta Salad**

Sundried tomato, bacon, goat cheese, basil vinaigrette

### **Bordeaux Salad**

Spinach, sliced strawberries, pickled onions, fresh chèvre, toasted pine nuts, strawberry vinaigrette

### **Tabbouleh Salad**

Bulgur wheat, tomato, mint, green onion, parsley, cucumber, lemon vinaigrette

### **Wedge Salad**

Iceberg, bacon, tomato, blue cheese, pickled onion, Greed Goddess dressing

One salad per person

## **Fresh Catch** 14

Jumbo shrimp, oysters, crab claws

Cocktail sauce, mignonette, herb caper remoulade, lemon wedges, Tabasco

Two pieces per person

## **Carving Stations**

150 attendant fee per station. Two hours maximum service time. One chef per 100 guests recommended. All carvery items served with Chef's choice condiments. Priced per person.

## **Fowl and Feather**

### **Beer Can Chicken**

13

Local beer, corn bread muffin

### **Roasted Turkey Breast**

13

Thyme jus, dinner roll, whole grain mustard aioli

## **Pork**

### **Tenderloin**

15

Apple cider glaze, dinner roll

### **Honey Glazed Smoked Ham**

13

Apple butter, dinner roll

## **Beef**

### **Tenderloin**

20

Béarnaise, dinner roll

### **Strip Loin**

18

Rosemary demi-glace, dinner roll

### **Salt Crusted Prime Rib**

22

Rosemary demi-glace, dinner roll

## **Vegetarian/Vegan**

### **Roasted Garden Vegetable Strudel**

11

Roasted red pepper coulis, corn bread muffin

## Action Stations

Priced per person. \$150 attendant fee per station. Two hours maximum service time. One chef per 50 guests recommended. Minimum 25 people.

### Pasta Station 24

Penne, cheese ravioli, cavatappi  
Mushrooms, onions, spinach, peppers, tomatoes, asparagus  
Pesto, alfredo, marinara  
Shaved Parmesan, feta  
Garlic bread sticks

### Stir Fry Station 26

Sesame chicken, teriyaki beef  
Mixed market fresh vegetables  
Basmati rice, spring rolls  
Hoisin sauce, soy sauce, sweet chili sauce

### Risotto Station 22

Traditional risotto  
Wilted spinach, sundried tomatoes, asparagus, zucchini, artichokes, peas, bacon  
Shaved Parmesan, mozzarella  
Garlic bread sticks

### Fajita Station 26

Marinated beef, cumin chicken  
Shredded cheese, jalapeños, peppers, onions  
Pico de gallo, guacamole, sour cream  
Warm flour tortillas, Spanish rice

### Salad Station (Per Person) 22

Romaine, mixed greens  
Blue cheese, Parmesan cheese, feta cheese  
Tomatoes, cucumber, avocado, peppers, hard boiled eggs, seeds, croutons  
Caesar, balsamic vinaigrette, ranch dressings

### BYOB Build Your Own Bowl 27

**Choice of Two**  
Basmati rice, brown rice, rice noodles

**Choice of Two**  
Grilled flank steak, roasted chicken, garlic shrimp, seared tofu

**Included Sides**  
Vegetable broth, bok choy, green onions, broccoli, bean sprouts, peppers, onions, mushrooms, carrots, teriyaki sauce, Mongolian sauce, sweet chili, sambal oelek

Cream cheese wontons

## Late Night

Priced per person. 1.5 hours maximum service time.

### Slider Station 19

Beef slider, cheese, mayonnaise, mustard, ketchup, pickles  
Walleye slider, lemon caper aioli  
Wild rice slider, Wisconsin cheddar, cranberry aioli  
(Two sliders per person)

### Chicken Wing Bar 16

Buffalo, teriyaki, Cajun wings  
Ranch, blue cheese

### Nacho Bar 14

Tri-colored tortilla chips, seasoned beef  
Salsa, sour cream, jalapeños, shredded lettuce, queso  
Black bean dip, chipotle ranch

### State Fair 16

Mini corn dogs, ketchup, mustard,  
Cheese curds, buttermilk ranch  
Mini donuts

### Late Night Delivery 16

Four cheese pizza, pepperoni pizza,  
Roasted vegetable pizza

### Street Tacos 22

Fish tacos, beef tacos, chicken tacos  
Corn tortillas, shredded cheese, onion, cilantro,  
Refried beans, Spanish rice  
Sour cream, pico de gallo

### French Fry Bar 16

Shoe string fries: plain, Parmesan, truffle  
Ketchup, Cajun mayonnaise, ranch dressing

### S'mores Bar 16

Skewered marshmallows, graham cracker squares  
Hershey's milk chocolate  
Peanut butter, Nutella

### Mini Sota Sweets 18

Assorted cheesecakes, carrot cake, cookies, brownies

# Reception Packages

Priced per person. Two hours of service maximum.  
\$150 chef's fee per station. One chef per 75 guests recommended. Minimum 25 people.

**Loews Minneapolis Signature Reception**

85

**Midwestern Antipasto**

Marinated grilled and chilled vegetables, olives

**Hors d'Oeuvres (Choice of Four)**

- Tempura shrimp, sweet chili sauce
- Rosemary chicken, herb buttermilk dressing
- Bacon steak, bourbon maple glaze
- Beer battered walleye slider
- Wild foraged mushroom, caramelized onion, smoked gouda flatbread
- Apple, Brie cheese, balsamic flatbread
- Roasted vegetable, spinach, fontina flatbread
- Tomato caprese skewer
- Deviled egg, crispy prosciutto
- Mini lobster rolls
- Prosciutto wrapped asparagus, balsamic
- Fig, Brie cheese, brown butter tartlet
- Mushroom risotto spoon
- Gruyère onion tartlet
- Roasted tomato, parmesan, toasted baguette, balsamic

**Salad Station**

- Romaine, mixed greens
- Blue, Parmesan, feta cheese
- Tomatoes, artichokes, avocado, cucumber, red onions
- Seeds, croutons
- Caesar, balsamic, ranch dressings

**Chef's Carvery Table (Choice of Two)**

All served with accompaniments and specialty breads or rolls

- Kielbasa, beer can chicken, roasted turkey breast
- Beef strip loin, pork tenderloin, baked ham, prime rib
- Vegetarian roasted garden strudel, The Herbivorous Butcher
- vegan meat-free short rib

**Mini Sota Sweets**

Assorted cheesecakes, carrot cake, cookies, brownies

**Naturally Minnesota**

80

**Garde Manger**

- House-made charcuterie, Midwestern cheeses
- Smoked salmon
- Grilled breads, deviled eggs

**Main**

- Beer battered walleye
- Smashed red potatoes
- Heirloom beans, coleslaw

**Carving Station**

Salt crusted prime rib, rosemary jus

**Dessert Station**

- Orchard fruit tarts
- Chocolate chunk brownies
- Assorted cookies

# Dinner

<b>Dinner Buffet</b>	<b>50</b>
<b>Plated Dinner</b>	<b>52</b>
<b>Loews Minneapolis Premier Dinners</b>	<b>54</b>

All food and beverage pricing is per person and subject to a 21% service charge, 4% administrative fee, 11.025% sales tax and 13.525% liquor sales tax. All prices subject to change without notification. Menus are subject to change based on seasonality and product availability.

All buffets are served for 1.5 hours. Buffets servicing groups under 25 guests are subject to a \$20 per guest surcharge.

# Dinner Buffet

Freshly brewed regular and decaffeinated coffee, assorted hot teas and artisan bread and butter are included.

## Vermillion 60

Tomato basil soup  
Organic field greens, apples, granola, dried fruit, seeds, Brie cheese, poppy seed vinaigrette  
Roasted chicken, fresh rosemary, roasted potatoes  
Strip loin of beef, garlic stewed mushrooms  
Wild mushroom ravioli, garlic cream

## Mille Lacs 70

Chicken wild rice soup  
Bordeaux salad, spinach, sliced strawberries, pine nuts, chèvre cheese, pickled red onion, strawberry vinaigrette  
Seared salmon, broccolini  
Grilled beef tenderloin, fingerling potatoes, caramelized onions  
Grilled eggplant parmesan, roasted vegetables, smoky tomato sauce

## Lake Superior 68

Truffle potato leek soup  
Spinach, beet, oven roasted tomato, chèvre, pickled red onion, horseradish vinaigrette  
Walleye, wild rice, roasted garlic, Chardonnay cream  
Beef Stroganoff, roasted potatoes, Brussels sprouts  
Chef's seasonal vegetable risotto

## Desserts (Choice of Two Per Buffet)

Flourless chocolate torte  
Lemon shortcake  
Vanilla cheesecake, seasonal berries  
Chocolate peanut butter cake



# Plated Dinner

Freshly brewed regular and decaffeinated coffee, assorted hot teas and artisan breads are included. Three courses are included in pricing. Multiple entrée selections are subject to the highest priced item.

## Plated Dinner

### Soup or Salad (Choice of One)

Mushroom cream-sherry bisque

Minestrone

Chicken wild rice

Truffle potato leek

Sweet tomato basil

Butternut squash bisque

Caesar, hearts of romaine, Parmesan, Caesar dressing, toasted croutons

Bordeaux, spinach, sliced strawberries, pine nuts, chèvre cheese, pickled ed onion, strawberry vinaigrette

Classic, mixed greens, cherry tomato, cucumber, red onion, carrot, balsamic vinaigrette

Wedge, iceberg lettuce, red onion, tomato, bacon, blue cheese, Green Goddess dressing, French dressing

Organic field greens, apples, granola, dried fruit seeds, Brie cheese, poppy seed dressing

### Entrees (Choice of Three)

#### Sixty South Salmon 58

Israeli couscous, roasted asparagus, heirloom tomato fennel salad

#### Braised Short Rib 62

Sweet potato hash, parsnip puree, Brussels sprouts

#### Seared Local Chicken 55

Truffle whipped potatoes, roasted forest mushrooms, thyme jus

#### Butternut Squash Ravioli 48

Roasted butternut squash, sage, brown butter, sun-dried tomatoes

#### Grilled Eggplant Parmesan 48

Eggplant Parmesan, roasted vegetables, smoky tomato sauce

#### Filet Mignon 65

Garlic mashed potatoes, asparagus, red wine demi

#### Roast Pork Loin 55

Honey roasted apples, whipped Yukon potatoes, ginger glaze carrots

#### Pan Seared Walleye 57

Roasted corn succotash, asparagus, chardonnay dill sauce

#### Pan Roasted Chicken 55

Lemon risotto, broccolini, white wine cream sauce

#### Stuffed Portobello Mushroom 48

Spaghetti squash, zucchini, herb salad, roasted tomato sauce

#### Beef Tenderloin and Shrimp 85

Rosemary fingerlings, asparagus, port demi

#### Beef Tenderloin and Salmon 85

Herb risotto, asparagus, dill cream sauce

### Dessert (Choice of One)

Flourless chocolate torte

Chocolate lava turtle with caramel pecan

Rustic apple tart

Chocolate peanut butter cake

Sweet potato maple cheesecake

# Loews Minneapolis

## Premier Dinners

Freshly brewed regular and decaffeinated coffee, assorted hot teas and artisan breads are included. Available to groups 75 people or fewer.

### Premier Dinner A 80

Sweet tomato basil soup

#### Salad

Organic field greens, apples, granola, dried fruit, seeds, Brie cheese, poppy seed dressing

#### Choice of Tableside

Filet mignon, garlic mashed potatoes, asparagus, red wine demi

Seared Sixty South salmon, Israeli couscous, roasted asparagus, heirloom tomato fennel salad

Grilled eggplant Parmesan, eggplant, parmesan, roasted vegetables, smoky tomato sauce

Flourless chocolate torte

### Premier Dinner B 80

Chicken wild rice soup

#### Salad

Spinach, red onion, strawberries, chèvre, pine nuts, goat cheese, strawberry vinaigrette

#### Choice of Tableside

Braised short rib, sweet potato hash, parsnip puree, Brussels sprouts

Seared local chicken, truffle whipped potatoes, broccolini, thyme jus

Foraged mushroom risotto, onion, garlic, Parmesan cream, broccolini

Sweet potato maple cheesecake

### Premier Dinner C 80

Mushroom cream-sherry bisque

#### Salad

Hearts of romaine, Parmesan, Caesar dressing, toasted croutons

#### Choice of Tableside

Pan roasted chicken, lemon risotto, broccolini, white wine cream sauce

Pan seared walleye, wild rice pilaf, asparagus, Chardonnay dill sauce

Butternut squash ravioli, roasted butternut squash, sage, brown butter

Chocolate lava turtle cake, caramel pecan

# Beverages

<b>Beverages</b>	<b>58</b>
<b>Bar Packages</b>	<b>60</b>
<b>Wines</b>	<b>64</b>

All food and beverage pricing is per person and subject to a 21% service charge, 4% administrative fee, 11.025% sales tax and 13.525% liquor sales tax. All prices subject to change without notification. Menus are subject to change based on seasonality and product availability.

# Beverages

## Beverages

Freshly Brewed Coffee, Decaffeinated Coffee, Teas (Per Gallon)	90
Nespresso (Per Pod)	6
Fresh Orange, Grapefruit Juice (Per Gallon)	60
Fresh Apple, Cranberry, Tomato Juice (Per Gallon)	60
Fresh Lemonade, Fresh Iced Tea (Per Gallon)	60
Bottled Fruit Juice (Per Bottle)	5
Bottled Water (Per Bottle)	5
Assorted Soft Drinks (Per Can)	5
Bottled Sparkling, Flavored Sparkling Waters (Per Bottle)	5
Red Bull (Per Can)	7
Vitamin Waters (Per Bottle)	7
Naked All Natural Smoothies (Per Bottle)	7
Infused Waters, Cucumber Mint, Rosemary Watermelon, Lavender Peach (Per Gallon)	40



# Bar Packages

A bar fee of \$150 per bar is the responsibility of the sponsoring organization. Priced per person.

## Premium Collection

First Hour	22
Each Additional Hour	15

### Premium Liquors

Absolut vodka  
Bombay Original gin  
Jack Daniel's whiskey  
Dewar's White Label scotch  
Canadian Club Blend  
Bacardi Superior rum  
Sauza Blue tequila

### Premium Wines

Lunetta Prosecco  
Barone Fini Valdadige pinot grigio  
Benziger sauvignon blanc  
La Crema chardonnay  
Pink Flamingo rosé  
Mark West pinot noir  
Tribute by Benziger cabernet sauvignon  
Bodega Caro Aruma malbec

### Premium Beers

Budweiser  
Bud Light  
Miller Lite  
Stella Artois  
Corona Extra  
Fat Tire Voodoo Ranger IPA  
Blue Moon Belgian White  
Heineken 0.0  
Truly Hard Seltzer

### Non-Alcoholic Beverages

Assorted soft drinks  
Still and sparkling waters  
Juices

## Luxury Collection

First Hour	24
Each Additional Hour	16

### Luxury Liquors

Ketel One vodka  
Hendrick's gin  
Bacardi 8 rum  
Patrón Silver tequila  
Crown Royal whiskey  
Glenfiddich 12-Year scotch  
Maker's Mark bourbon

### Luxury Wines

Nicolas Feuillatte Brut champagne  
Cavaliere d'Oro Campanile pinot grigio  
Kim Crawford sauvignon blanc  
The Calling chardonnay  
Miraval Cotes De Provence rosé  
Benziger merlot\*  
La Crema pinot noir  
Decoy by Duckhorn cabernet sauvignon

### Luxury Beers

Budweiser  
Bud Light  
Miller Lite  
Stella Artois  
Corona Extra  
Fat Tire Voodoo Ranger IPA  
Blue Moon Belgian White  
Heineken 0.0  
Truly Hard Seltzer

### Non-Alcoholic Beverages

Assorted soft drinks  
Still and sparkling waters  
Juices

\*Sustainable/Organic Selections

# Hosted/Cash Bar

A bar fee of \$150 per bar is the responsibility of the sponsoring organization. Priced per drink.

## The Hosted Bar

	Premium	Luxury
Cocktails	10	12
Wines by the Glass	12	14
Martini	11	12
Craft/Imported Beer	8	18
Domestic Beer	7	8
Soft Drinks	5	5
Bottled Water	5	5
Sparkling Water	5	5

## The Cash Bar

	Premium
Cocktails	12
Wines by the Glass	15
Martini	12
Craft/Imported Beer	9
Domestic Beer	8
Soft Drinks	5
Bottled Water	5
Sparkling Water	5

## Specialty Stations (Inquire with your coordinator on pricing)

Loews Minneapolis offers the following specialty stations.  
Inquire with your coordinator:

- Local Craft Beer
- Champagne Cocktail
- Martini, Gin and Tonic
- Manhattan, Old Fashioned
- Bloody Mary Mimosa

## After Glow Cordials and Cognacs (Each) 12

- Grand Marnier
- Kahlua, Bailey's Irish Cream
- Sambuca, B&B
- Amaretto, Frangelico
- Tuaca
- Hennessy VSOP Cognac
- St-Germain



# Wines

Priced per bottle.

## Champagne and Sparkling

Sparkling, Michelle Brut, Washington	45
Prosecco, Lunetta, Italy	56
Champagne, Nicolas Feuillatte Brut, France	150

## White

Pinot Grigio, Cavaliere d'Oro Campanile, Italy	65
Pinot Grigio, Barone Fini, Italy	56
Sauvignon Blanc, Invitation, California	46
Sauvignon Blanc, Benziger, California*	56
Sauvignon Blanc, Kim Crawford, New Zealand	65
Chardonnay, Invitation, California	46
Chardonnay, La Crema, California	56
Chardonnay, The Calling, California	65
Rosé, Pink Flamingo, France	70
Rosé, Miraval Cotes De Provence, France	65

## Red

Pinot Noir, Invitation, California	46
Pinot Noir, Mark West, California	56
Pinot Noir, La Crema, California	65
Malbec, Bodegas Caro Aruma by Lafite Rothschild, Argentina	56
Merlot, Benziger, California*	65
Cabernet Sauvignon, Invitation, California	46
Cabernet Sauvignon, Tribute by Benziger, California	56
Cabernet Sauvignon, Decoy by Duckhorn, California	70

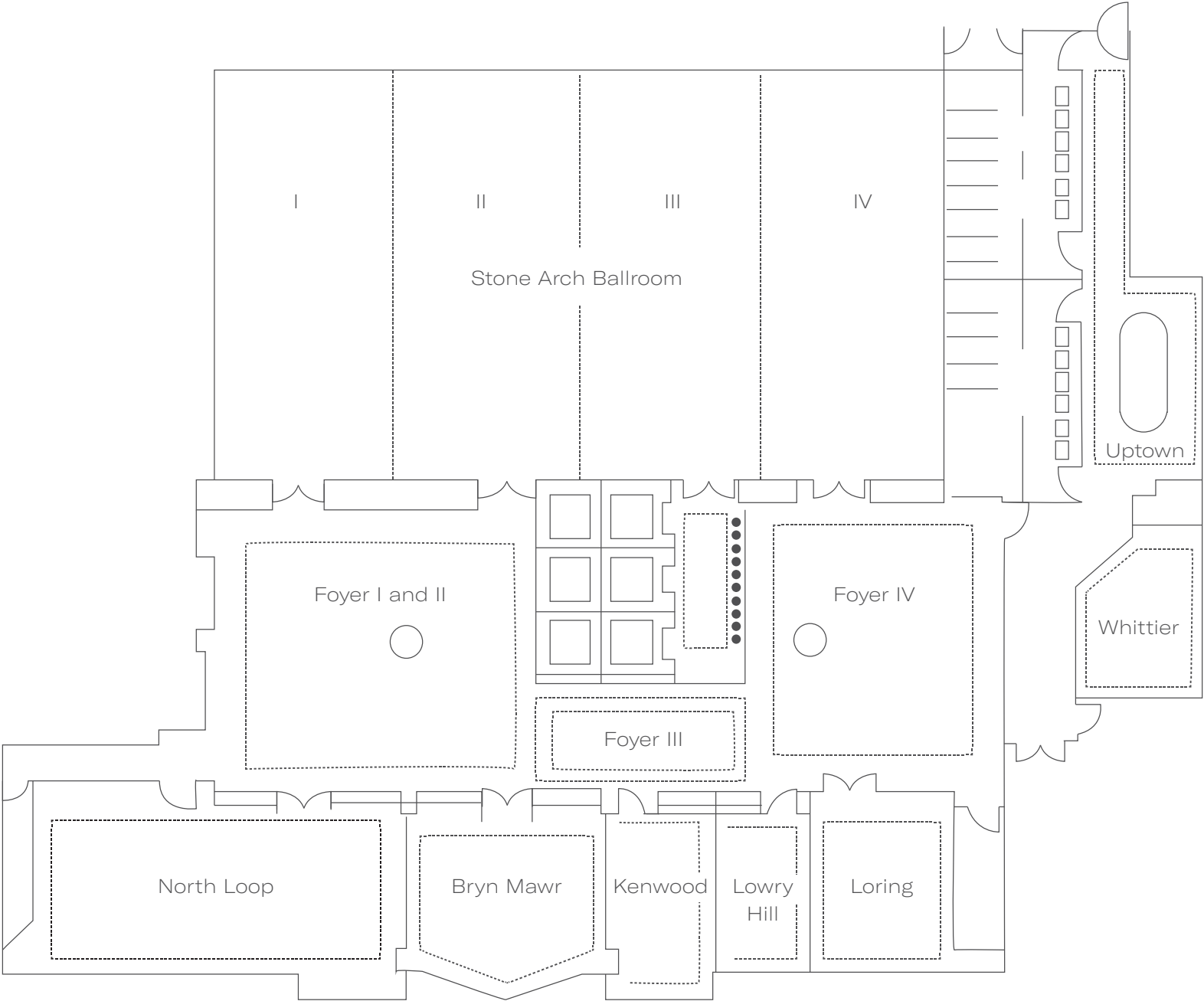
\*Sustainable/Organic Selections

For a more extensive wine list, please refer to the outlet wine menu.





Level 5































# Capacities

Venue	Classroom	Reception	Banquet	Hollow Square	Conference	Theater	U-Shape	Crescent
Stone Arch Ballroom								
Stone Arch Ballroom	300	750	400			600		300
Stone Arch 1, 2, 3, or 4	62	150	100	48	40	150	42	64
Foyer		350	170					
Foyer 1 and 2		170	100					
Foyer 4		120	70					
Meeting Rooms								
North Loop	45	125	70	40	35	100	35	56
Bryn Mawr	32	60	40	27	24	50	24	32
Kenwood					18	24		
Lowry Hill					16	20		
Loring	24	50	30	24	18	40	20	24
Whittier	12	30	20	12	12	15		20
Uptown					14			
Cosmos								
Cosmos Restaurant		250	80					
Cosmos Private Dining Room			8					
Lounge								
Releve Lounge		125						
Apothecary Library		40						

# Meeting Sets





























# Meeting Planner Guide

# Meeting Planner Guide

Welcome to Loews Minneapolis Hotel. With any special gathering, we understand that it's that unique combination of remarkable service and a one-of-a-kind location that makes your event truly unforgettable. Whether you are planning a personal event, small corporate meeting, large convention, or association conference, rest assured that events of all sizes receive the same level of attention from our seasoned conference and catering associates. In order to anticipate your meeting planning needs, we have created the following guide for your review.

## Food and Beverage Service

The following pages outline our selection of menus carefully designed by our Culinary Team. Our team of Conference and Catering professionals will be happy to customize and tailor specialty menus upon request, including the substitution of vegetarian, gluten free, low carb/high protein items. Loews Minneapolis Hotel is the only authorized licensee to sell and serve food, liquor, beer and wine on the premises. Therefore, all food and beverage must be supplied by the Hotel. This includes hospitality suites and food amenity deliveries. To ensure the quality and safe handling of products serviced by the Hotel, we request that no food and beverage may be transferred or re-plated. In addition, food may not be removed from any function by the client or any of the invitees. The Hotel's mixology and sommelier teams are available to suggest a wide range of beverage selections to compliment your event. The Hotel kindly requests that beverages are served by Hotel personnel only. In addition, the Hotel's alcoholic beverage license requires the Hotel to request proper identification of any person of questionable age. The Hotel may opt to refuse alcoholic beverage service if the person is either under age or proper identification cannot be produced as well as to any person, who, in the Hotel's judgment, appears intoxicated. In the event outside beverage products are serviced by Hotel personnel, corkage or bottle handling fees (taxable) may be assessed. Fees will be reviewed with you by the Hotel in advance of the event/function. We will provide a high level of service. Please inquire with your coordinator on staffing ratios based upon your event.

Based on your selections, all menu items are priced per person and are served for the following durations. Additional cost may be incurred for any service time extensions:

Breakfast: [1.5] Hours  
Brunch: [2] Hours  
Morning and afternoon breaks: [0.5] Hour  
Lunch and dinner: [1.5] Hours  
Stationary receptions: [2] Hours

## Taxes and Services Charges

The Hotel will add a taxable 21% service charge and 4% administrative fee, 11.025% state sales tax on food and 13.525% state tax on beverage in addition to the prices stated in this guide. Such taxes and service charges are subject to change without notice. When the Hotel caters events off property, there will be an additional offsite charge per person, which will be included in your final menu price.

## Menu Selection

To ensure that every detail is handled in a timely manner, the Hotel requests that the menu selections and specific details be finalized three [3] weeks prior to the function. In the event the menu selections are not received three [3] weeks prior to the function, we will be happy to select appropriate menus to fit your needs.

You will receive a copy of the Banquet Event Orders (BEO's) to which additions or deletions can be made. When the BEO's are finalized, please sign and return ten [10] working days prior to the first scheduled event. The Banquet Event Order will serve as the food and beverage contract.

Short term bookings inside of ten [10] days may require some menu item substitutions by the Chef. Your coordinator will advise you in advance. Special dietary requests should be submitted to your catering manager ten [10] days in advance. 'Buffet of the Day' discounts are not applied to groups already receiving food and beverage concessions in their contract.

The following will be subject to surcharges:

When offering a choice of entrée for an event (split plate) the highest entrée price will prevail for all attendees.

Due to costs associated with preparation, additional charges per person will apply for buffet service of fifteen [15] or less guests for breakfast and twenty-five [25] or less guests for dinner.

Increases or changes of food inside of seventy-two [72] hours may be subject to a 10% upcharge.

Our menus are designed to accommodate some special dietary requests. However, some dietary requests may be subject to a surcharge.

# Meeting Planner Guide

## Guarantees

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We need your assistance in making all of your events a success. Loews Minneapolis Hotel requests that clients notify the Conference and Catering Department with the exact number of guests attending the function seventy-two [72] business hours prior to the function (not counting weekends). Guarantees for Wednesday events must be confirmed on the preceding Friday. If fewer than the guaranteed number of guests attend the function, the client is charged for the original guaranteed number.

On the day of the event, we will set and prepare for up to 3% over the guaranteed attendance at your request.

## Security

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Please kindly advise your attendees that they are responsible for the safekeeping of their personal property as the Hotel does not provide security in the meeting and function spaces. You may elect to retain security at your own expense to safeguard personal property in the meeting and function space or request lock changes to secure your meeting rooms. In addition, depending upon the nature of your event, the Hotel reserves the right based on its reasonable judgment to require the group to retain security personnel in order to safeguard guests or property in the Hotel. The Hotel's prior approval is required for all outside licensed security companies and must meet the minimum standards established by the Hotel, including insurance and indemnification requirements. Security personnel are not authorized to carry firearms without advance Hotel approval.

## Audio-Visual Services

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The Hotel's technology partner, PSAV, is available to assist you with any audio, video, electrical and internet needs. Please contact your Conference or Catering Manager for additional information and requests.

## Shipping and Receiving

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For your convenience, parcel shipping and handling services are available at the Hotel.

For additional information regarding package shipping instructions, please contact your Conference or Catering Manager.



**Loews Minneapolis Hotel**  
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Minneapolis, MN 55403  
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