



Weddings 2024



# Compliments

Suite for Couple on Wedding Night
Head Table, Guest Tables, and Chairs
Staging and Dancefloor
Floor Length Table Ivory Linens and Ivory Napkins
White China, Silver Flatware, and Glassware
Gift and Cake Tables
Stemmed Goblet or Floating Candle Centerpieces
Wireless Handheld Microphone
Gift Opening or Rehearsal Dinner Room
Six Complimentary Up Lights
Discounted Guestroom Rates for Family and Friends

# **Pick Your**

Select One of the Following Items to Add to Your Wedding Package
Complimentary Champagne Toast or Wine Pour
Two Complimentary Family Guestrooms for One Night
Complimentary Suite for Second Night
One Half Barrel of Domestic Beer
Fruit Punch or Lemonade for Social Hour
Wedding Cake Cutting and Service Fee Waived
Double Hilton Honors Points

# PLATED AND SERVED

# STARTER SELECTIONS

Select One for Your Group To Enjoy

## FRUIT, NUT, AND CHEESE

Romaine, Baby Greens, Arugula, Basil, Seasonal Dried Fruit, Cheese, and Candied Pecans with Apple Cider Vinaigrette Dressina

#### **WEDGE SALAD**

Crisp Iceberg, Blue Cheese, Grape Tomato, Red Onion, Bacon, and Crouton with Thousand Island Dressing

#### **MARKET SALAD**

Baby Greens, Mini Sweet Peppers, Tomato, Carrots and Radish, Choice of Dressina

#### **CAPRESE**

Microgreens, Fresh Mozzarella, Tomato and Pesto, served with Balsamic Reduction and Olive Oil

#### **CLASSIC CAESAR**

Romaine Hearts, Parmesan, Grilled Ciabatta, Caesar Dressing

# MINNESOTA WILD RICE SOUP OR TOMATO BASIL SOUP

# **ENTREE SELECTIONS**

Select up to three adult entrees, to include one vegetarian. For additional choices, a \$5 per person charge will be added. Duet plate options available upon request. Entrees include one starch, one vegetable, rolls and butter, fresh brewed coffee and tea.

GRILLED LEMON CHICKEN	\$38
Grilled Chicken with a Fresh Thyme & Lemon Sauce	
CHICKEN PROVENCAL	<b>\$42</b>
Grilled Chicken Breast with Mediterranean Olives & Roasted Tomatoes	_
BUTTERNUT SQUASH RAVIOLI	<b>\$34</b>
with Sage Cream, Fried Sage, & Spiced Pecans	
SEASONAL VEGETARIAN RISOTTO	<i>\$40</i>
Spring, Summer, Fall, Winter	
BROILED BUTTER WALLEYE	<b>\$45</b>
with an Herbed White Wine Sauce	
GRILLED SALMON	\$40
with an Olive Oil, Lemon & Herb Sauce	
PORK LOIN CHOP	\$40
Center-cut, Bone-in Chop with Apple Brandy Sauce	
BEEF SHORT RIB	<i>\$47</i>
with a Wild Mushroom Sauce	-
8oz SIRLOIN	\$46
Herb Blue Cheese Demi	•
NY STRIP	\$60
Brandy Peppercorn Sauce	7
6oz FILET MIGNON	Market
Bordelaise	
KIDS Meal: HAMBURGER OR CHICKEN SLIDER with fruit cup & tater tots	<b>\$16</b>
,	7

CHOOSE ONE STARCH: Roasted Rosemary Baby Reds / Wild Rice Pilaf with Almonds & Cranberries / Yukon Gold Mashed / Herb Finaerlinas

CHOOSE ONE VEGETABLE: Baby Carrots with Spiced Butter | Broccolini | French Green Beans | Asparagus

### **DESSERT SELECTIONS (A LA CARTE, PER PERSON)**

Salact One

NY Cheesecake with Strawberries \$8 Triple Chocolate Mousse Cake \$8 Lemon Shortcake, Raspberry Coulis \$8 Miniature Dessert Display \$10: Chocolate Dipped Strawberries / Cheesecakes / Petit Fors / Tarts

#### Cake Cutting Fee Applies for Outside Dessert, \$2 Per Guest

All Items are subject to tax & taxable gratuity. June 2023. Hilton Minneapolis Bloomington | 3900 American Blvd West, Bloomington, MN 55437

# BUFFET

Buffet to Include: Two Salad Selections, Two or Three Entrée Selections, One Starch, One Vegetable, Rolls and Butter, Fresh Brewed Coffee and Tea

# SALAD SELECTIONS

Select Two

#### FRUIT, NUT, AND CHEESE

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

#### **MARKET SALAD**

Baby Greens, Mini Sweet Peppers, Tomato, Carrots & Radish, Choice of Dressing

#### CLASSIC CAESAR

Romaine Hearts, Parmesan, Grilled Ciabatta. Caesar Dressing

#### **ITALIAN**

Olives, Parmesan, Oregano Vinaigrette

#### **WFDGF**

Crisp Iceberg, Blue Cheese, Grape Tomato, Red Onion, Bacon, & Crouton with Blue Cheese Dressina

#### **ROASTED BEET**

Mixed Greens, Walnuts, Goat Cheese, and Creamy Honey Mustard Dressing

#### **CAPRESE**

Romaine, Tomato, Banana Peppers, Red Onions, Microgreens, Fresh Mozzarella, Tomato & Pesto, Balsamic Reduction, and Olive Oil

# MINNESOTA CHICKEN WILD RICE **SOUP**

**TOMATO BISOUE** 

# **ENTREE SELECTIONS**

Select Two Entrees at \$55 Per Person Select Three Entrees at \$65 Per Person

**GRILLED CHICKEN** Jus Lié **SEARED CHICKEN** with Mushroom Ragout **ROASTED PORK LOIN** with Apple Brandy Sauce SLICED SIRLOIN with Chimichurri Sauce BEEF SHORT RIB with a Wild Mushroom Bordelaise CAVATAPPI PASTA & SHRIMP Tomato, Spinach, Olive Oil BROILED WALLEYE with Orange Dill Cream GRILLED SALMON with Olive Oil, Lemon, and Herbs TRI-COLOR COUSCOUS with Seasonal Vegetables **BUTTERNUT SQUASH RAVIOLI** with Sage Butter

STARCH: Roasted Rosemary Baby Reds / Wild Rice Pilaf with Almonds & Cranberries / Yukon Gold Mashed / Herb Fingerlings

VEGETABLE: Baby Carrots with Spiced Butter | Broccolini | French Green Beans | Asparagus

# **DESSERT DISPLAY (A LA CARTE, PER PERSON)**

Miniature Dessert Display \$10: Chocolate Dipped Strawberries / Cheesecakes / Petit For / Tarts

# **HORS D'OEUVRES**

# **SERVED COLD**

ORDERS OF 25

# \$100 per Order

Caprese Pop with Sweet Balsamic Glaze and a Basil Oil Drizzle
Fig and Goat Cheese Tart
Strawberry Basil Bruschetta, Balsamic
Brie Crostini with Golden Raisin and Almond Gremolata
Smoked Blue Cheese Crostini with Poached Pear and Foxberry Jam

# \$125 per Order

Deviled Eggs

Blackened Chicken, Chipotle Gouda on Plantain Chip with Garlic Aioli "BLT" Pecan-Smoked Bacon, Fresh Tomato, Micro Greens on English Muffin Toast Heirloom Tomato Confit Caper, White Anchovy, Olive Oil Crostini

#### \$150 per Order

Tenderloin Carpaccio with Gournay Cheese
Spicy Lime Grilled Shrimp, Mango Cream Cheese and Cilantro
Seared White & Black Sesame Crusted Tuna Wonton with Wasabi Cream and Pickled Ginger

# **SERVED HOT**

ORDERS OF 25

# \$100 per Order

Pork Pot Stickers, Ponzu Dipping Sauce
Cashew Chicken Spring Rolls, Sweet Chili Sauce
Buffalo Chicken Puffs with Blue Cheese Maple Chili Sauce
Warm Goat Cheese Crostini with Honey and Thyme and Roast Beets
Tomato, Basil, Melted Fresh Mozzarella Pizzetta

### \$125 per Order

Teriyaki Glazed Beef Satay
Thai Chicken Satay with Spicy Peanut Dipping Sauce
Walleye Cake, Preserved Lemon Aioli

# \$150 per Order

Braised Short Ribs Crostini with Caramelized Onions and Gruyère
Shaved NY Strip Fini Pretzel Disk with Beer Mustard, Fried Onion Threads
Argentinian Steak Chimichurri
Beef or Chicken Wellingtons, Red Wine Reduction
Sausage Stuffed Mushroom Caps

# \$175 per Order

Shrimp and Spanish Chorizo Skewer
Short Rib and Manchego Quesadilla
Saltimbocca Bites
Crab Stuffed Mushrooms
Scallops Wrapped in Pecan-Wood Smoked Bacon

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# **LATE NIGHT SNACKS**

APPETIZER PORTIONS

#### **HOT BUTTERED POPCORN**

Assorted Toppings: Truffle, Chili Lime, Cheese, BBQ, Cajun, Chophouse Spice, and Chocolate \$7 Per Guest

# **SOFT PRETZELS**

Trio of Mustards and Cheese Dip \$8 Per Guest

# FRENCH FRY CUPS

Choose One: Battered, Sweet Potato, or Tots with Appropriate Accompaniments \$5 Per Guest

#### **16" PIZZA**

Pepperoni, Sausage, or Five Cheese \$25 Each

#### **BUILD YOUR OWN MAC & CHEESE**

Grilled Chicken, Italian Sausage, Bacon Roasted Peppers and Onions, Brussels Sprouts, Scallions, Peas \$12 Per Guest

# **TOMATO SOUP SHOOTERS & GRILLED CHEESE**

\$5 Each

# **CHARCUTERIE**

House Cured and Smoked Meats, Terrines, Mousse
Homemade Pickled Vegetables, Trio of Mustards, Crostini and Grilled Breads
\$20 Per Guest

# **MILK & COOKIE SHOOTERS**

\$4 Per Guest

# **POPCORN CHICKEN CUPS**

Choose One: BBQ, Buffalo, or Honey Mustard \$8 Each

# **CHIPS & DIP**

Tortilla Chips with Salsa or Truffle Chips with Onion Dip \$5 Per Guest

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# **BEVERAGE SELECTIONS**

# **HOST BAR PACKAGE**

Unlimited Cocktails, Beer, Wine, & Sodas
Priced Per Hour

## **HOUSE SPIRITS**

First Hour \$18 per Guest Second Hour \$13 per Guest Each Additional Hour \$9 per Guest

#### PREMIUM SPIRITS

First Hour \$22 per Guest Second Hour \$16 per Guest Each Additional Hour \$11 per Guest

## **VIP SPIRITS**

First Hour \$26 per Guest Second Hour \$18 per Guest Each Additional Hour \$13 per Guest

# HOST BEER AND WINE PACKAGE

Unlimited Beer, Wine, & Sodas First Hour \$18 per Guest Second Hour \$3 per Guest Each Additional Hour \$9 per Guest

# BEER BY THE HALF BARREL

DOMESTIC: Miller Lite, Bud Light, Budweiser, Coors Light, Michelob Golden Light
IMPORT & SPECIALTY: Summit EPA, Surly Furious, Fulton Sweet Child of Vine
Additional Brands Available Upon Request
Market Price

# WINE

# **HOUSE WINE**

\$40 per Bottle

# **PREMIUM WINE**

\$48 per Bottle

#### **HOUSE SPARKLING**

\$38 per Bottle

# **BOTTLED BEER**

Select 5 Choices or Hotel will Choose

DOMESTIC: Miller Lite, Coors Light, Budweiser, Bud Light,

Michelob Ultra, Busch Light O'Doul's

IMORT AND LOCAL: Guinness, Heineken, Corona

Fulton Lonely Blonde, Surly Furious, Bent Paddle Bent Hop,

Sierra Nevada Hazy IPA, Athletic Free Wave (NA)

#### **HOUSE SPIRITS**

Conciere Premium Well Spirits

# **PREMIUM SPIRITS**

Tito's, Beefeater, Bacardi, Bacardi Spiced, Jim Beam, Tres Agaves Blanco or Reposado, Dewars, Korbel

#### **VIP**

Grey Goose, Hendricks, Appleton Estate, Captain Morgan, Bulleit Bourbon, Keepers Heart Irish-American, Mi Campos Blanco or Reposado, Crown Royal, Jack Daniels

BAR PRICES ON CONSUMPTION	HOST	CASH
	11031	07 1011
House Spirits	9	10
Premium Spirits	11	12
VIP Spirits	13	14
Cordials and Liqueurs	9	10
House Wine	7	8
Premium Wine	11	12
Martini and Specialty	10	11
Domestic Beer	5	6
Specialty Beer	6	7
Signature Wedding Couple Drink	9	10
Assorted Sodas	5	5

\$100 Bartender Fee Will Apply

# **PREFERRED VENDORS**









763-682-4846 festivities.com

952-942-3399 apresparty.com

952-224-8558 eventlab.net

612-865-6003 noorsdecorandevents.com



612-599-3876 partymusic.com



651-644-4111 midwestsound.com



651-337-9075 ignitelightingandevents.com



952-934-6110 instantrequest.com



Multiple Locations buttercream.info



952-881-4445 dennysbakery.com



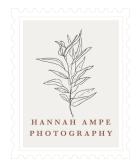
Multiple Locations nothingbundtcakes.com



Multiple Locations wuollet.com



651-528-9753 ericvestphotography.com



763-772-7633 hannahampephoto.com

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