



spend your days in Tactic A, B, C & your nights in w xyz



## aloft Minneapolis meeting, mixing, and mingling menu





## outside catering vendors

Don't worry – we've got you covered! If you have a different vision, after you've take a peek at our savory selections, just let us know and we'll talk about your whimsy. For an additional \$200 favor, you are welcome to use your own licensed caterer as long as management approves!

A quality outside caterer must have a Food Service License (of at least \$1,000,000 of Insurance) and meet all aloft standards. They will provide all wait staff, china, glassware, silverware, set up of the buffet or plated service, bus tables throughout the event, cut & serve the cake, coordinate the flow of the event's activities & stay throughout load-out to complete the thorough clean up requirements. Due to state law, Hotel must provide all alcoholic & non alcoholic beverages according to our Liquor License. All glassware associated with our bar service is included. Any agreements between the Client and a Catering Company or Vendor are independent of the Hotel. Their Terms & Conditions will apply.

## food & beverage minimums

Food & beverage minimums? No way. It's all part of the aloft Advantage!

## guarantees

To make your event a rousing success and ensure proper scheduling & purchasing, a guaranteed number of attendees is due by 3 business days prior to your function (all Saturday & Sunday guarantees are due by Tuesday). Final payment is due by function date guarantee.

## decorative delights

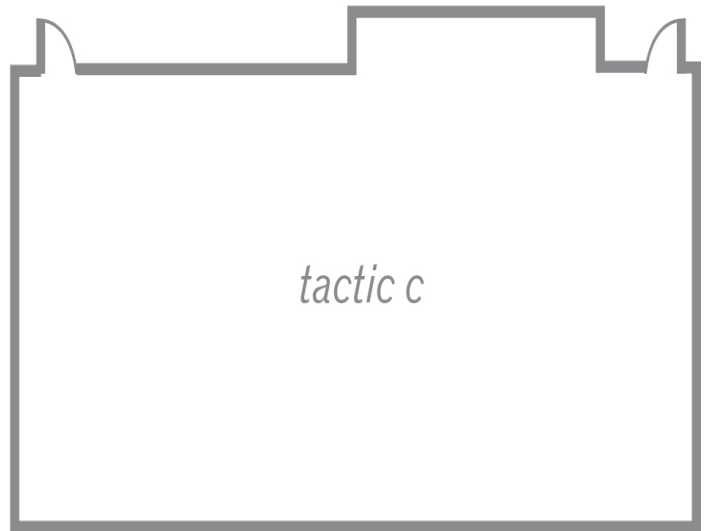
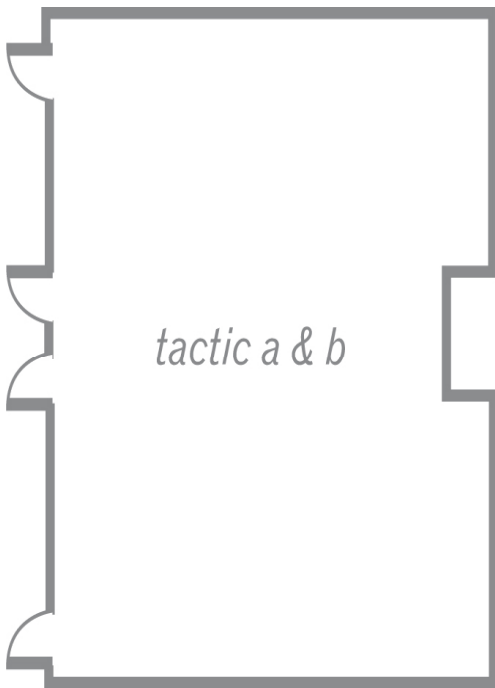
Whether it's an indoor extravaganza or an outdoor excitement, our space is your canvas. Play with our sassy color pallet or dream up your own indulgence. Simple centerpieces are provided, based on availability, but feel free to bring your own. Only command hooks or painters tape are a go-go on our walls. Holes or stripped walls are a no-go. Just make sure to keep us in the know!

## be seen & be heard

Our flexible meeting space accommodates all of your setup needs. From sassy seminars to festive follies, we can do it all! Need a projector, screen & flip chart? Okay! 3 basic AV items are complimentary & included in your meeting room rental (based on availability). We won't nickel & dime you for the essentials\*.

## service charge & tax

all banquet charges are subject to a 20% gratuity & 10.4% state sales tax



<u>Room</u>	<u>Total Square Feet</u>	<u>Ceiling Height</u>	<u>Banquet</u>	<u>Theater</u>	<u>Conference</u>	<u>Reception</u>	<u>Classroom</u>	<u>U-Shape</u>	<u>Hollow Square</u>
tactic a	774	12'	45	60	20	60	30	20	24
tactic b	774	12'	45	60	20	60	30	20	24
tactic c	495	9' 6"	-	-	12	-	35	-	-
tactic a & b	1,548	12'	90	120	40	120	70	30	40



# awake : breakfast

## arise & shine

\$12 person

chilled fruit juices, fresh selection of breakfast breads with preserves, butter and margarine, freshly brewed regular & decaf coffee and a selection of herbal teas  
add fresh sliced or whole fruit for \$15

## re:charge & a go-go

\$17 person

chilled fruit juices, fresh sliced & whole seasonal fruit, a daily selection of breakfast breads accompanied by preserves, butter and margarine, assorted yogurts and granola, freshly brewed regular & decaf coffee and a selection of herbal teas.

## choose your own adventure

\$24 person

it's a multiple choice test you're always going to win!

### choose 4 of the following options

sliced fruit

whole fruit

assorted yogurts w/granola

assorted breads

fresh caramel rolls

granola bars

bagels

breakfast pastries

assorted cereals (hot or cold)

### choose 2 of the following options

breakfast wraps

english muffin sandwiches

sausage patties

variety of quiches

denver-style scrambled eggs

herb-roasted red potatoes

## eezy breezy breakfast buffet

\$25 person

fruit salad, yogurt, granola, fresh caramel rolls, assorted breads and spreads, fresh homemade assorted quiches, herb roasted red potatoes w/ hollandaise sauce, smoked ham and sausage patties, assorted chilled juices, freshly brewed regular & decaf coffee and a selection of herbal teas

## sassy savvy breakfast buffet

\$27 person

fruit salad, eggs benedict, vegetable quiche, onions peppers, and herb roasted red potatoes, fench toast w/maple syrup, assorted danish and pastries, assorted chilled juices, freshly brewed regular & decaf coffee and a selection of herbal teas

## north woodland breakfast buffet

\$26 person

Apple raisin egg strata, scrambled eggs w/bell peppers, red onion, cheddar and swiss cheese, onions, peppers, and herb-roasted red potatoes with hollandaise sauce, sausage and ham steaks, fruit and granola with assorted yogurts, assorted breakfast breads with preserves and butter, assorted chilled juices, freshly brewed regular & decaf coffee and a selection of herbal tea



# alive : lunch

## soup and salad

\$20 person

soup of the day, mixed greens salad with tomatoes, cucumbers, onions, sliced mushrooms, shredded cheddar cheese served with grilled chicken, assorted salad dressings rustic breads and butter, an assortment of cookies and bars, and an assortment of sodas

## soup and sandwich

\$20 person

soup of the day, a variety of freshly made sandwiches with roast beef, turkey, ham or chicken, swiss, cheddar, pepper jack or dill havarti cheese, made on ciabatta, croissant, rosemary or multi-grain bread, served with fresh sliced tomato, crisp leaf lettuce and assorted spreads, mustards and mayo, assorted bars and brownies and an assortment of sodas

## market deli

\$24 person

soup of the day, tossed mixed green salad with a selection of dressings... fresh sliced fruit... a variety of fresh assorted breads, served with a display of roast beef, turkey and ham with sliced cheddar and swiss cheeses, green leaf lettuce, sliced tomatoes, sliced red onion, dill pickle spears, mayonnaise and mustard to compliment, served with assorted chips, bars and cookies, choice of sodas

## deli sandwich box

\$17 person

your choice of sliced turkey/swiss cheese, ham/ dill havarti cheese, roast beef/cheddar cheese, tuna salad, or chicken salad on multi grain or ciabatta bread finished with lettuce and tomato, whole fruit, potato chips, and bars or cookie, choice of sodas and bottled water

## wrap box

\$17 person

your choice of turkey, ham, smoked bbq pork, roast beef or bbq chicken breast wrapped in either a garlic herb, or tomato basil tortilla with your choice of swiss, cheddar, or pepper jack cheese, finished with lettuce and tomato box includes whole fruit, potato chips, bars or cookie choice of soda or bottled water

## sassy savvy sports fan lunch buffet

\$30 person

Choose 2 salads:

creamy vegetable potato salad  
mixed green salad w/all the fixins

Italian vegetable quinoa salad  
Pineapple curry coleslaw

Vegetarian smoked bbq baked beans, grilled burgers (veggie and regular), grilled bratwurst, grilled chicken breasts on fresh buns, pickles, sautéed onions and mushrooms, tomatoes, leaf lettuce, raw red onion slices, assorted sliced cheeses, ketchup and mustard, relish and mayo, fudge chocolate brownies, assorted sodas and bottled water



# aside : recess

## a little refreshment

\$10 person

a variety of soft drinks and vitamin waters, freshly brewed regular & decaf coffee and a selection of herbal teas

## cookie monster

\$12 person

assorted cookies and bar treats, sodas and vitamin waters, freshly brewed regular & decaf coffee and a selection of herbal teas

## aloha break

\$14 person

fresh sliced fruit or vegetable platter, whole fruits, assorted fruit yogurts, granola bars, pretzels, and a variety of soft drinks and vitamin waters

## backyard break

\$16 person

fresh sliced fruit or vegetable platter w/ ranch dip, potato chips, brownies, sliced deli meats and cheeses with a variety of breads, assorted soft drinks, freshly brewed regular & decaf coffee and a selection of herbal teas



# a-ha! : dinner

## key west island buffet (minimum 20 people) \$34 person

Key West style chilled jumbo shrimp w/ raspberry cocktail sauce, spinach salad w/ orange, mango, citrus honey dressing, grilled chicken breast w/ mango honeydew relish, roasted filet of fresh salmon w/ lemon lime tarragon cream sauce, basmati rice, pineapple & coconut rice, quinoa salad in lime vinaigrette, w/ tomatoes, cucumbers and red peppers, roasted vegetables w/ scallions and cilantro pesto  
key lime pie, assorted sodas & bottled water

## asian a-go-go (minimum 20 people) \$32 person

chicken breast w/coconut curry cream sauce, sesame teriyaki crusted salmon, veggie spring rolls w/ginger dipping sauce, baked vegetable rice, roasted soy ginger vegetables, shrimp curry chopped salad, assorted desserts, fortune cookies

## buon appetito! (under 20 people, choose one per category) \$32 person

includes rustic breads, parmesan vegetable medley and an assortment of desserts

### Choose 2 entrees:

italian meatballs w/tomato basil ragu  
chicken wild mushroom marsala  
chicken pesto alfredo

lasagna w/beef, red sauce, and cheese  
herb-roasted chicken parmesan  
chicken and italian sausage cacciatore

vegetable primavera  
wild mushroom vegetable tomato fresca

### Choose 2 sides:

penne pasta  
herb-roasted red potatoes  
skin-on garlic mashed potatoes

sun-dried tomato rice  
gnocchi with an herb butter sauce

### Choose 2 salads:

pasta vegetable salad  
tossed green salad

quinoa vegetable salad  
caesar salad

## taste of Minnesota (Under 20 people, choose one per category) \$32 person

includes rustic breads, parmesan vegetable medley and an assortment of desserts

### Choose 2 entrees:

smoked almond crusted walleye  
Swedish meatballs in summit beer gravy  
chicken breast w/mushroom cream sauce

baked salmon w/raisin wine cream sauce  
roasted beef stroganoff

### Choose 2 sides:

wild rice pilaf  
herb-roasted red potatoes

skin-on cheddar mashed potatoes  
egg noodles

### Choose 2 salads:

pasta vegetable salad  
ranch vegetable salad

quinoa vegetable salad  
tossed green salad



## amuse : cold bites

platter of tortilla chips w/salsa & guacamole	\$20/platter
platter of crustinis w/artichoke dip (12)	\$20/platter
platter herbed oiled pita chips with hummus	\$20/platter
cheese and cracker display w/international & domestic cheese	\$53/order (serves 12)
garden fresh veggies with ranch and bleu cheese dressing	\$43/order (serves 12)
seasonal fresh fruit salad with honey mango yogurt dipping sauce	\$43/order (serves 12)
meats and cheese display w/ ciabatta rolls & a variety of spreads, mayo and mustards	\$41/order (serves 12)
Seagram 7 dark honey bourbon soaked, chilled & seared rare sirloin strips on garlic rustic toast points with sundried tomato, horseradish and cream cheese	\$30/order (serves 12)
smoked alaskan king salmon display w/ fine diced red onion, chopped hard boiled eggs, whole capers, lemon slices, fresh dill, rustic bread and cream cheeses	\$65/2 dozen
chilled Key West style jumbo shrimp display w/ lemon wedges, raspberry vodka cocktail sauce	\$12/person
Alaskan king salmon w/ roasted red pepper cream cheese on ciabatta crustinis	\$36/order (serves 12)
roasted asparagus wrapped in prosciutto	\$26/order (serves 12)
Brie and tomato chutney crustinis	\$24/dozen
curried blue crab and avocado salad on wheat toast	\$32/dozen





## amuse : hot bites

artichoke tomato bruschetta	\$21/dozen
warm pretzel w/ beer cheese dip	\$23/dozen
veggie spring rolls w/ Asian dipping sauce	\$25/dozen
pepper jack & cheddar cheese or chicken quesadilla w/ salsa and sour cream	\$18/16 slices
honey beer soaked, bacon wrapped chicken kabobs	\$36/dozen
baked walleye fingers w/ dill cucumber dip	\$34/dozen
mini jumbo lump crab cakes with a spicy bon temp sauce, lemon and pesto mayo	\$40/dozen
scallop & bacon in puff pastries	\$38/dozen
seared walleye crustini with tomato cucumber salsa	\$34/dozen
gold margarita soaked shredded pork stuffed in cumin roasted potato skins w/ pepper jack cheese and sour cream	\$24/dozen
wild mushroom ragout on crispy polenta cakes with scallion cream cheese	\$24/dozen
buffalo, bbq, or teriyaki wings w/ ranch and celery	\$18/dozen



# amuse : hot bites

## PIZZAS

pizzas serve 2 people each

caprese pizza	\$10/pizza
aloha chicken pizza	\$10/pizza
3 cheese pizza	\$8/pizza
pepperoni pizza	\$9/pizza
supreme pizza	\$10/pizza

## SLIDERS

spicy bbq pulled pork sliders	\$27/dozen
turkey, tomato & swiss sliders	\$27/dozen
tomato, fresh mozzarella and basil & balsamic drizzle	\$27/dozen
grilled chicken, brie and pineapple sliders	\$27/dozen

## CANAPES

assorted tortilla wrap pinwheel canapés

roast beef, roasted red peppers, swiss cheese & horseradish mayo	\$19/dozen
grilled chicken breast, spinach, red onion, havarti, cranberry mayo	\$19/dozen
shrimp, tomatoes, field greens & balsamic mayo	\$19/dozen
Hummus, sprouts, cucumbers, peppers	\$19/dozen
turkey, cucumber, tomato, pepperjack cheese, chipotle mayo	\$19/dozen
ham, cheddar, tomato, dijon mustard	\$19/dozen
chicken, chopped romaine, parmesan, caesar dressing	\$19/dozen



Choose one of our Stylized Elixir packages:

## eezy breezy

Choice of 3 domestic bottles, 2 imports/microbrews  
Herding Cats CheninBlanc (white) & Merlot Pinotage (red)

## feel the vibe

Choice of 3 domestic bottles, 2 imports/microbrews  
Choice of one red wine & one white wine  
Skyy Vodka, Bacardi Rum, Greenall's Gin & Jim Beam  
OJ, cranberry juice, sprite, coca cola, diet coke,  
tonic, soda water & garnish

## imagine the possibilities

Choice of any 5 beers on our beer list  
choice of any 4 wines on our wine list  
Grey Goose Vodka, Bombay Sapphire Gin, 10 Cane Rum,  
Makers Mark, & Glenlivet Scotch  
Choose 1 martini from our elixir list

## celebration!

Choice of 3 domestic bottles, 2 imports/microbrews  
Choice of one red wine & one white wine  
Skyy Vodka, Bacardi Rum, Greenall's Gin & Jim Beam  
OJ, cranberry juice, sprite, coca cola, diet coke  
tonic, soda water & garnish  
Choice of 2 specialty cocktails from our elixir list  
Choice of Champagne (Segura Split or Gloria Ferrar)

aloft Minneapolis will provide a mixologist for a \$200 service charge. Gratuity is not included in service charge for mixologist.  
All Mobile Bar Selections must be finalized 72 hours prior to start of event, or an additional fee of \$75 per change may apply.  
All Mobile Bar selections are priced based on consumption. See drink menus for individual drink pricing.

# w xyz: elixir and spirit selection

## draft beer selections

\$4.50

budweiser

bud light

coors light

grain belt premium

michelob golden light

miller lite

\$5

abita turbodog brown ale

bud light lime

corona

Deschutes black butte porter

finnegan's

full sail amber ale

grain belt nordeast

magic hat #9

modelo especial

molson canadian

new Belgium fat tire

new belgium ranger ipa

Samuel Adams lager

sierra Nevada pale ale

st. pauli girl

summit epa

summit horizon red ale

summit pilsner

\$6

amstel light

boddington's ale

crispin cider

grimbergen blonde abbey

guinness

heineken

Newcastle

rogue dead guy ale

stella artois

## white wine \$7 / \$28

alice white chardonnay

australia

herding cats chenin blanc/chardonnay

south africa

pinot evil pinot grigio

hungary

polka dot riesling

germany

## red wine \$7 / \$28

alamos malbec

argentina

apothic red (zinfandel/merlot/syrah blend)

california

herding cats merlot/pinotage

south africa

le grand noir pinot noir

france

mcwilliams hanwood estate shiraz

australia

salvatore principe cabernet sauvignon

argentina

toasted head merlot

california

## sparkling wine/champagne

segura viudas brut reserva cava – split \$7

spain

gloria ferrer brut - bottle \$36

sonoma county

veuve clicquot brut - bottle \$60

france

## cocktails

### blueberry highball \$9

Wild blueberry infused sky vodka, lemon soda,  
fresh blueberries

### coco loco \$9

Ciroc coconut vodka and pineapple juice over ice

### captain's ginger lime bite \$9

Captain Morgan lime bite rum, ginger ale,  
lemon drop mix, lime

### tall dark & smooth \$9

Pecan infused Seagrams 7 dark honey whiskey,  
pepsi, lemon

### passion fruit mojito \$9

Bacardi rum, passion fruit puree, mint, lime

### skol \$10

Our version of the long island...made with Chambord  
and blue curacao

### gopher it \$8

Grain Belt premium bottle with a side shot of  
blackberry brandy

### veev mojito \$9

VeeV Acai Spirits, agave nectar, lime, mint, club soda

## martinis

### raspberry beret martini \$9

Stoli razberi vodka, Chambord, lime, sour,  
orange twist

### mochatini \$10

Godiva chocolate vodka, Stirrings espresso liqueur,  
Kahlua, and cream

### chilean fire \$8

Muddled jalapenos and lime, Fuego Pisco,  
Grand Marnier, sour mixes

### chilean ice \$8

Fuego Pisco, Grand Marnier, sour mixes,  
and a float of Midori

### pomegranatini \$9

Ketel One Citroen, pomegranate juice,  
Grand Marnier, lemon

### roottini \$9

Stoli vanilla vodka, root beer schnapps, cream

### seasonal martini \$9

Ask about our current feature!