



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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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.

Oatmeal or Minnesota Wild Rice Porridge (Choice of One) 5

Breakfast Meats 10

Choice of two: Canadian bacon, applewood smoked bacon, country sausage links, turkey sausage links, turkey bacon, kielbasa

Smoked Salmon Bagel Minis 16

Herb cream cheese, bagel minis, red onion, tomatoes, eggs (pre-made mini bagels with toppings on the side in individual PC containers)

Assorted Bagels 9

Butter, assorted flavored cream cheese, preserves

Traditional Eggs Benedict 16

English muffin, Canadian bacon, poached egg, citrus hollandaise

Vegetarian Frittata (GF) 12

Whole eggs, seasonal vegetables, cheese

Breakfast Sandwiches 12

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

Breakfast Burrito 14

Egg, pico de gallo, diced avocado, diced peppers, Cotija cheese

Belgian Style Waffles 13

Powdered sugar, seasonal fruit compote, warm maple syrup

Scrambled Eggs 6

Action Stations

Omelet Station 18

Whole egg, egg whites

Diced peppers, onions, mushrooms, tomatoes, spinach, goat cheese, cheddar cheese

Ham, bacon, sausage, turkey bacon

Waffle Station 16

Seasonal berries, bananas, pecans

Whipped cream, local maple syrup, cinnamon butter

Self-Serve Stations

Pancake Station 13

Strawberries, bananas, blueberries, raspberries, chocolate chips

Whipped cream, local maple syrup, cinnamon butter

French Toast Station 13

Seasonal berries, bananas, pecans

Whipped cream, local maple syrup, cinnamon butter

Smoothie Station 10

Pre-made smoothies:

Green: apple, spinach, kale

Tropical: orange, pineapple, banana, yogurt

Red: mixed berries, cranberry juice

Mimosa, Bellini Bar 13

House prosecco, strawberries, raspberries, orange slices

Orange, peach, cranberry juice

Bloody Mary, Maria, Michelada Bar 16

House bloody mix, vodka, tequila, corona

Peppers, celery, cucumber, bacon, olives, stuffed olives, onions, cubed cheeses

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

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

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

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

Dinner Buffet	50
Plated Dinner	52
Loews Minneapolis Premier Dinners	54

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

Beverages	58
Bar Packages	60
Wines	64

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

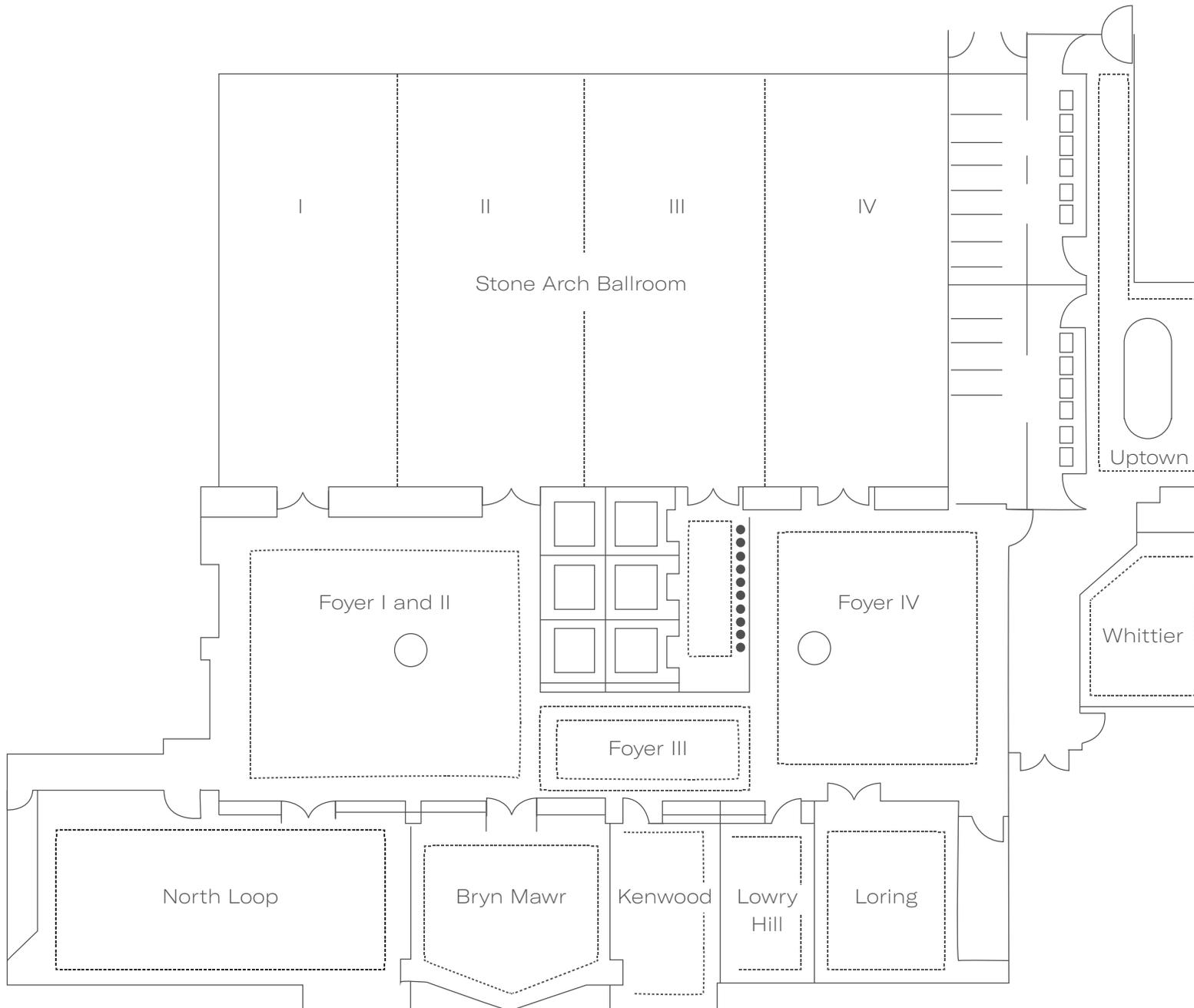
Pinot Noir, Invitation, California	46
Pinot Noir, Mark West, California	56
Pinot Noir, La Crema, California	65
Malbec, Bodegas Caro Aruma by Lafite Rothschild, Argentina	56
Merlot, Benziger, California*	65
Cabernet Sauvignon, Invitation, California	46
Cabernet Sauvignon, Tribute by Benziger, California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

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

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

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

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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