

Weddings...

DOUBLETREE BY HILTON
MINNEAPOLIS - PARK PLACE



1500 PARK PLACE BLVD., MINNEAPOLIS, MN 55416 | 952-582-5313
DOUBLETREEMINNEAPOLIS.COM



Congratulations

We understand what this moment means to you, that's why we provide an experienced wedding specialist to guide you through the process and create the wedding day of your dreams!

Included Special Event Offerings:

- Custom menu tasting with our Executive Chef and culinary team
- China, glassware and flatware
- Table linens and napkins from our house selection of colors
- Complimentary centerpieces: Silver charger plates, hurricane vase with floating candle and three votive candles per table
- Wireless microphone
- Dance floor and risers for the Head Table
- Complimentary ballroom uplighting in the color of your choice (\$300 value)
- Complimentary King Suite for the happy couple the night of the wedding
- Complimentary private space to host your rehearsal dinner or gift opening brunch
- Discounted guest room rates for overnight guests
- Complimentary two hours of shuttle service within 5 mile radius of hotel if 25 or more guest rooms are picked up
- Complimentary parking for all attendees (hotel has 452 spaces)
- Complimentary warm DoubleTree cookies for guests upon arrival for all sleeping rooms

*We look forward to
working with you!*

Photography courtesy of Emilee Lofson (top left) and Mahonon Photography (bottom left)

Hors D'oeuvres

Butler Passed service available at \$50 per hour.

Recommended one server per every 75 guests.

*Indicates items that can be Butler Passed.

Hot

50 Pieces - \$175

- **Arancini*** - Risotto Ball with Basil Pomodoro
- **House Meatballs** - Classic Swedish or House BBQ
- **State Fair Cheese Curds** - Raspberry Chipotle BBQ
- **Vegetarian Egg Rolls*** - Sweet and Sour Sauce
- **Asparagus in Phyllo*** with Asiago

50 Pieces - \$200

- **Signature Wings** - Korean BBQ, Cajun Dry Rub or Buffalo
- **Chicken Satay*** - Peanut Lime Sauce
- **Beef Satay*** - Ginger Cashew Sauce
- **Old Bay Dusted Popcorn Shrimp** - Preserved Lemon Aioli
- **Smoked Baby Back Ribs** - Raspberry Chipotle BBQ
- **Chicken and Waffle Cones*** - Maple Bacon Jam

50 Pieces - \$250

- **Shrimp Spring Rolls*** - Chili Butter
- **Petite Beef Wellington*** - Mushroom Duxelle
- **Braised Pork Belly*** - Savory Apricot Preserve, Sliced
- Jalapeño
- **Walleye Bites** - Cry Baby Craig's Pickled Habanero and
- Garlic Rémoûlade
- **Bacon Wrapped Scallops*** - Red Onion Jam
- **Reuban Rolls*** - House Thousand Island Dressing

Cold

50 Pieces - \$175

- **Roasted Garlic Hummus*** - Seasonal Vegetable, Pita
- **Caprese Spoons*** - Burrata, Baby Heirloom Tomatoes,
- Balsamic, Basil
- **Tomato Poke Stuffed Cucumber***
- **Gazpacho Shooter*** - Bloody Mary Bisque

50 Pieces - \$200

- **House Deviled Eggs*** - Smoked Salmon, Beet Pickled or
- Classic
- **Thai Chicken*** - Thai Marinated Shredded Chicken,
- Wonton Crisp
- **Smoked Salmon Roulade*** - Olive, Dill, Caper
- **Stuffed Roma Tomato*** - Quinoa, Caramelized Onions,
- Goat Cheese, Garlic, Truffle Oil

50 Pieces - \$250

- **Shitaki Mushroom Caps*** - Miso Marinated
- **Peppercorn Beef Tenderloin*** -
- Gorgonzola, Caramelized Onion, Crostini
- **Antipasto Skewers*** - Prosciutto, Fresh Mozzarella,
- Kalamata Olive, Artichoke, Heirloom Tomato
- **Grilled and Chilled Shrimp*** - Classic Herb Cocktail Sauce

A service charge of 24% plus sales tax of 7.53% is added to all functions. All prices and menus are subject to change.

Reception Specialties

Displays & Platters

Priced to feed 50 guests. Available in half displays upon request.

Seasonal Fruit Display - \$200

Fresh Sliced Fruit, Berries

Vegetable Crudités Display - \$200

Seasonal Vegetables, Blue Cheese, Ranch Dressing

Domestic Cheese & Fruit Board - \$275

Domestic Cheeses, Dried and Fresh Fruit, Seasonal Preserves, Nuts, Crackers, Artisan Breads

Mezze Platter - \$300

Hummus, Tabouli, Tapenade,
Spicy Marinated Olives, Crostini, Pita Chips

Smoked Salmon - \$325

Smoked Skuna Bay Salmon, Pickled Vegetables,
Hard Boiled Egg, Onions, Capers,
Boursin Cheese, Bagels

**Three Day Lead Time Required For This Menu Item*

Local Artisan Cheese & Meat Display - \$350

Redhead Creamery Cheese, Red Table Meat, House
Pickled Vegetables, Mustard, Seasonal Preserves,
Grilled Breads

Deluxe Iced Seafood Bar - Market Price

Crab Legs, Jumbo Shrimp, Fresh Oysters on the Half
Shell, Rémooulade, Lemons, Classic Cocktail
Sauce, Tabasco

Carving Tables

Chef attendant fee of \$75 per hour required.

Required one attendant per 100 guests.

Roasted Breast of Turkey - \$225

Served with Cranberry Aioli, Dijonaise,
Fresh Baked Bread & Butter
Serves 35 people

Dijon Herb Roasted Pork Loin - \$275

Served with Savory Preserves,
Fresh Baked Bread & Butter
Serves 35 people

BBQ Spice Rubbed Sirloin Tri-Tip - \$300

Served with Assorted BBQ Sauces,
Fresh Baked Bread & Butter
Serves 35 people

Herb Crusted Prime Rib - \$400

Served with a Horseradish Crème, Au Jus,
Fresh Baked Bread & Butter
Serves 35 people

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Plated Dinner

Prices stated are per person. Minimum one entree with choice of soup or salad.
Suggested two entrees per event. If three or more entrees are selected, host will incur a plating fee of \$2.00 per guest.
Entrees served with freshly brewed coffee, hot tea, ice water and bread service.

Starters - Select One

Pasta Fagioli Soup - \$3

Tomato Bisque - \$3

Pozole Verde - \$3

MN Chicken Wild Rice Soup - \$4

Classic Caesar Salad - \$3
Romaine, Shaved Parmesan, Croutons

Garden Salad - \$3
Mixed Greens, Grape Tomato, Onion, Cucumber, Carrot, House Ranch

Maple Squash Salad - \$4
Arugula, Spinach, Kale, Roasted Butternut Squash,
Maple Glazed Walnuts, Cranberries, Red Onion,
Humboldt Fog, Maple Vinaigrette

Arugula Salad - \$4
Blueberry, Strawberry, Goat Cheese, Toasted Almond, Blueberry
Balsamic Honey Yogurt Dressing

Vegetable Accompaniments

Included with Entree Selection

- Grilled Asparagus
- Local Beer Braised Carrots
- Sautéed Broccoli
- Braised Brussels Sprouts
- Honey Roasted Apples and Onions

Grains & Starches

Included with Entree Selection

- Herb Roasted Fingerling Potatoes
- Yukon Roasted Garlic Mashed Potatoes
- Wild Rice Pilaf
- Pilau Rice
- Spiced Lentils

Single Entree Options

Glazed Chicken Hind Quarter - \$21
Chili Ginger or House BBQ

Marinated Herb Roasted Airline Chicken - \$24
Rosemary Herb Jus, Hunter's Sauce or House BBQ

12 oz. Bone in Pork Chop - \$27
Savory Apricot Preserves, Sweet Cherry Gastrique or Green
Apple Honey Garlic Sauce

Walleye - \$28
Broiled with Lemon Herb Butter, Semolina Dusting
with Veloute or Battered with Giardinera Remoulade

Skuna Bay Salmon - \$29
Grilled with Roasted Artichoke and
Wild Mushroom Béchamel or Baked with
Herbed Lemon Cream Sauce

Beef
8 oz. Top Sirloin - \$29
10 oz. NY Strip - \$33
6 oz. Filet - \$37

Beef Accompaniments
MN Whiskey Peppercorn Sauce, Forage Mushroom Demi,
Stilton Crème or Horseradish Whole Grain Mustard

Children's Meal - \$18
Chicken Fingers, Tater Tots, Fresh Cut Fruit Cup, Glass of Milk

Composed Vegetarian Dishes

Seasonal Risotto - \$21
Roasted Tomato and Pickled Vegetables

Wild Rice & Chickpea Cakes - \$21
Beet Vinaigrette

Quinoa Stuffed Red Pepper - \$21
Wilted Greens, Marinara

**No Additional Vegetable or Starch Needed for Vegetarian Entrées*

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Dinner Tables

Priced per guest. Served buffet style.
Includes freshly brewed coffee, hot tea, and ice water.

Southwest - \$34

Pozole Verde Soup
Southwest Cobb Salad
Shredded Pork Tostadas
Cilantro Chopped Steak
Tequila Lime Grilled Chicken
Sautéed Bell Peppers and Onions
Spanish Rice
Black Beans
Queso Fresco
House-Made Guacamole
Pico De Gallo
Lettuce, Tomatoes, Black Olives,
Flour and Corn Tortillas

Italian - \$36

Pasta Fagioli Soup
Classic Caesar Salad
Antipasto Board
Caprese Spoons
Italian Sausage & Peppers
Baked Vegetable Penne
Chicken Picatta with Fettuccine
Green Beans with Pancetta
Assorted Artisan Dinner Rolls and
Breadsticks

Minnesota - \$40

MN Chicken Wild Rice Soup
Chef's Seasonal Chop Salad
Local Charcuterie Board
Kale and Ricotta Stuffed Chicken Breast
with Wild Mushroom Cream Sauce
Cornmeal Dusted Walleye
Tator Tot Hot Dish
Smoked Cheddar Scalloped Potatoes
Local Beer Braised Carrots
House Baked Breads

Park Place - \$40

MN Chicken Wild Rice Soup
Mixed Green Salad with White Balsamic Vinaigrette &
Ranch Dressings
Classic Potato Salad
Sliced Top Sirloin with MN Whiskey Peppercorn Sauce
Herb Roasted Bone-In Chicken with Rosemary Jus
Grilled Salmon with Artichoke and
Forage Mushroom Cream Sauce
Brussels Sprouts
Roasted Fingerling Potatoes
House Baked Breads

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Desserts

Priced per guest unless otherwise noted.

Candy or Popcorn Bar - \$4

Enjoy up to five selections of candy OR locally popped Candy Land popcorn
Includes treat bags and variety of glass jars for display

Cake by Sweet Assurance Bakery - Starting at \$4

Enjoy a custom designed cake by local Pastry Chef, Jeffery Hoppe
Pricing includes tasting and delivery

Cupcake or Donut Buffet by Angel Food Bakery - \$5.50

Locally crafted donuts or cupcakes
Pricing includes tasting at bakery, delivery and stand rental

Muddy Paws Cheesecake - \$6

Select from a variety of 200 flavors
Can be served plated or displayed as a station

Milk & Cookies - \$12

Assortment of freshly baked cookies to include: DoubleTree Walnut Chocolate Chip, white chocolate macadamia, peanut butter and sugar cookies
Served with skim, chocolate and strawberry milk

Gourmet Dessert Display - \$300 Per Order (Serves 50 Guests)

Chef selection of desserts including: Mini cheesecakes, petit fours, sea salt caramels and Twin Bings

Outside Dessert Policy:

Desserts from licensed, insured bakeries are welcome to be brought in for events. If an outside bakery is used, there will be a \$2.00 per guest 'Outside Bakery Fee' charged to the event which will apply towards the Food & Beverage Minimum. Outside Bakery Fee includes simple display and service of items brought in.

Late Night

Priced per guest unless otherwise noted.

Based on one hour of continuous service.

7th Inning Stretch- \$10

Soft Pretzel Bites, Smoked Gouda Cheese, Uncle Pete's Mustard Sauce, Stadium Nachos, Cracker Jacks, Peanuts

Sliders & Topping Bar - \$11

Ground Beef and BBQ Pulled Chicken Sliders,
Served with Caramelized Onion, House Slaw, Bacon,
Cheese, Ketchup, Mustard, Pickles, Bistro Chips

Sweet & Salty - \$10

Rice Krispy Bars, Toffee Blondies, Spiced Mixed Nuts,
Old Dutch Chips with Herb Dip

Walking Tacos - \$9

Walking Taco Bar featuring Seasoned Ground Beef,
Chips, Shredded Cheese, Lettuce, Tomatoes, Onions,
Salsa and Sour Cream

Pizza - \$19 Per Pizza

16" Cheese Pizza, Each Additional Topping \$1

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All Inclusive Packages

Priced per guest. Based on one hour cocktail reception.

Choice of soup or salad with plated entree service. All packages include warm rolls and butter, freshly brewed coffee, hot tea, ice water, and cake cutting fee.

Ruby

Cash Bar
Domestic Cheese & Fruit Board
and Vegetable Crudit  Display
During Cocktail Hour
House Wine Pour with Dinner

Plated - \$55

Buffet - \$60

Emerald

Hosted Beer, House Wine
and Soda During Cocktail Hour
Domestic Cheese & Fruit Board
and Vegetable Crudit  Display
During Cocktail Hour
House Wine Pour with Dinner

Plated - \$70

Buffet - \$75

Sapphire

Hosted Beer, House Wine, Call Brand Liquor
and Soda During Cocktail Hour
Domestic Cheese & Fruit Board and
Vegetable Crudit  Display During Cocktail Hour
House Wine Pour with Dinner
Late Night Housemade Pizzas and
DoubleTree Cookie Station

Plated - \$85

Buffet - \$90

Diamond

Hosted Premium Brand Liquor, Beer,
Tier 2 Wine and Soda During Cocktail Hour
Choice of (4) Hors d'oeuvres and Local Artisan
Cheese & Meat Display During Cocktail Hour
Tier 2 Wine Pour with Dinner
House Sparkling Toast
Late Night Food Station of Choice and
DoubleTree Cookie Station

Plated - \$100

Buffet - \$105

A service charge of 24% plus sales tax of 7.53% is added to all functions. All prices and menus are subject to change.

Reception Bar

Host Bar



Call Brand Cocktails - \$5.50

Premium Brand Cocktails - \$6.50

Domestic Beer - \$5

Local & Premium Beer - \$6

Tier 1 Wine - \$6.25

Tier 2 Wine - \$6.75

Cordials - \$7.50

Soft Drinks, Juices & Bottled Water - \$3.75

Domestic Keg - \$375

Miller Lite, Bud Light, Coors Light, Michelob Golden Draft Light

Premium Keg - \$450

Sam Adams, Blue Moon, Summit EPA, Grain Belt Nordeast

Call

Pinnacle Vodka, Pinnacle Gin, Cruzan Rum, Sauza Gold Tequila, Jim Beam, Grants, E&J Brandy, Seagrams 7

Premium

Absolut Vodka, Bombay Gin, Captain Morgan, Bacardi Rum, Patron Silver Tequila, 2 Gingers Irish Whiskey, Jack Daniels, Johnnie Walker Red, Makers Mark, E&J Brandy

Domestic Beer

Budweiser, Michelob Golden Draft Light, Coors Light, Miller Lite

Local & Premium Beer

Heineken, Amstel Light, Sam Adams, Loon Juice Cider, Summit EPA, Grain Belt Nordeast

Cash Bar

Call Brand Cocktails - \$5.75

Premium Brand Cocktails - \$6.75

Domestic Beer - \$5.50

Local & Premium Beer - \$6.50

Tier 1 Wine - \$6.50

Tier 2 Wine - \$7.00

Cordials - \$7.75

Soft Drinks, Juices & Bottled Water - \$4

Tier 1 Wine

Sycamore Lane Chardonnay, White Zinfandel, Pinot Grigio, Cabernet, Pinot Noir, Merlot

Tier 2 Wine

Trinity Oaks Pinot Grigio, Chardonnay, Cabernet Sauvignon, Merlot, Pinot Noir

Cordials

Baileys, Kahula, DiSaronno, Grand Mariner

N/A Beverages

Assorted Soda and Sparkling Waters
Orange, Cranberry, Apple Juice

Hosted Beverages are subject to a 24% taxable service charge, state and local tax of 10.03%.

Cash Beverages stated are inclusive of service charge, state and local tax.

Wine Menu

Whites

CHARDONNAY

Sycamore Lane, CA

\$6.25 Glass \$29 Bottle

Trinity Oaks, CA

\$6.75 Glass \$32 Bottle

Kendall Jackson, "Vintner's Reserve", CA

\$48 Bottle

Julia James, CA

\$58 Bottle

Taken Wine Co, "Complicated", Sonoma, CA

\$75 Bottle

PINOT GRIGIO

Sycamore Lane, CA

\$6.25 Glass \$29 Bottle

Trinity Oaks, CA

\$6.75 Glass \$32 Bottle

Benvolio, Italy

\$40 Bottle

RIESLING

Charles and Charles, WA

\$45 Bottle

ROSÉ

Decoy, Sonoma, CA

\$40 Bottle

SAUVIGNON BLANC

Frenzy, Marlborough, NZ

\$40 Bottle

Matanzas Creek, Sonoma, CA

\$52 Bottle

WHITE ZINFANDEL

Sycamore Lane, CA

\$6.25 Glass \$29 Bottle

Sparkling

La Marca, Veneto, Italy

\$8 Glass \$45 Bottle

Wycliff Brut, CA

\$6.50 Glass \$36 Bottle

Schramsberg Blanc de Noirs, CA

\$82 Bottle

Roederer Estates Brut, CA

\$68 Bottle

Veuve Clicquot Brut "Yellow Label", France

\$125 Bottle

Dom Perignon 2009, France

\$325 Bottle

Reds

CABERNET SAUVIGNON

Sycamore Lane, CA

\$6.25 Glass \$29 Bottle

Trinity Oaks, CA

\$6.75 Glass \$32 Bottle

Auspicion, CA

\$44 Bottle

Joel Gott "Bin 815", Napa, CA

\$57 Bottle

MALBEC

Crios, Mendoza, Argentina

\$45 Bottle

MERLOT

Sycamore Lane, CA

\$6.25 Glass \$29 Bottle

Trinity Oaks, CA

\$6.75 Glass \$32 Bottle

Duckhorn, Napa, CA

\$65 Bottle

PINOT NOIR

Sycamore Lane, CA

\$6.25 Glass \$29 Bottle

Trinity Oaks, CA

\$6.75 Glass \$32 Bottle

Murphy-Goode, CA

\$40 Bottle

Julia James, CA

\$55 Bottle

Penner Ash, Willamette Valley, OR

\$85 Bottle

RED BLEND

Menage a Trois, "Midnight", CA

\$45 Bottle

ZINFANDEL

Old Vine Zin 91, CA

\$48 Bottle

A service charge of 24% plus sales tax of 10.03% is added to all beverage functions. All prices and menus are subject to change.



Ceremonies

Holding your wedding onsite is a great way to create an all-inclusive experience. We offer a variety of spaces including our year-round lush open Atrium space.

Let us provide the perfect setup for you!

Ceremony Fee - \$500

Includes:

Private Space, Risers, Chairs & Wireless Microphone

Photography Courtesy of Studio 220 (far right) & Emilee Lofson

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We are proud to partner with our in-house AV company, AVEX,
to offer premium upgrades for your special day!

Uplighting Package - Starting at \$365

LED Uplights spaced throughout the event space perimeter. Uplighting Packages may be set in Park Ballroom, Terrace Ballroom, Courtyard Ballroom, Lower Atrium, Upper Atrium and any Foyer space!

Gobo Light Package - Starting at \$95

Ellipsoidal Light on Stand projecting image on event space wall or floor. Customize a gobo with your names or monogram!

Cafe Lighting Package - Starting at \$450

Edison Bulb String Lights draped from ceiling or pipe stand. Café Lighting Packages may be set in in Park Ballroom, Terrace Ballroom, Courtyard Ballroom and Lower Atrium!

Be Your Own DJ Package - \$295

(2) Powered Speakers on Stands, Wireless Handheld Microphone Kit & Analog Mixer, Laptop/iPod connection to have a friend play your music!

Slideshow Station - \$375

60" HD TV mounted on Rolling Floor Stand with Laptop Tray, Power Strip & HDMI to connect your slideshow from your laptop.

Slideshow Presentation - \$750

5'7"x10' Fast Fold Screen & Dress Kit, 5500 lumen Projector, Skirted Projector Stand with Power Cable & HDMI Connection to connect your slideshow from your laptop

Creative Partners

Getting Ready

Dream Day Dressing Rooms
612-361-1361
www.dreamdaydressingrooms.com

Decor

Linen Effects, Inc.
612-355-2500
www.lineneffects.com
Avant Decor
952-239-0480
www.avantdecor.net
Nunu Decor
651-746-9255
www.nunudecor.com

Floral

Artemisia Studios
612-220-8890
www.artemisiastudios.com
Wisteria Design Studio
612-332-0633
www.wisteriadesign.com

DJ

Instant Request
952-934-6110
www.instantrequest.com
Adagio Djay
651-437-3344
www.adagiodj.com

Photography

Mahonen Photography
651-399-1997
www.mahonenphotography.com
Kendra Oxendale
www.kendraoxendale.com

Officiants

Flutterby Celebrations
763-567-8595
www.flutterbycelebrations.com

Dessert

Sweet Assurance, 612-749-5477
sweetassurance.com
Angel Food Bakery, 612-238-1435
www.angelfoodmn.com

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General Information

The DoubleTree by Hilton Minneapolis-Park Place takes great pride in creating menus specially designed for you and your guests. No outside food or beverage of any kind (with the exception of wedding cakes provided by a licensed vendor) will be permitted to be brought into private function spaces. Due to licensing and insurance requirements, all food and beverage to be served on hotel property must be supplied and prepared by the hotel. At the conclusion of the function, such food and beverage becomes the property of the hotel. Timing and service delays of meals in excess of 45 minutes past agreed upon serving time will result in additional labor charges.

Pricing

The catering pricing on our catering menus are current; however, due to market conditions these prices are subject to change. A price will be confirmed 30 days prior to your event. Our catering menus do not include applicable sales tax and service charge. Our sales tax is currently at 7.53% for food, 10.03% for liquor, and our service charge is 24%. For all buffets under 25 guests there is a \$75.00 labor charge, with the exception of specifically designed buffets for that purpose.

Guarantees

Guaranteed number of people is required by noon three (3) business days prior to your event, and cannot be decreased after this time. This is the minimum number of people for which you will be charged. If the guarantee is not received, the DoubleTree by Hilton Minneapolis-Park Place will prepare and charge for the number of persons estimated on the banquet event order.

Tuesday guarantees must be received the Friday before your function. The DoubleTree by Hilton Minneapolis-Park Place is prepared to serve 5% over the guaranteed number and will charge accordingly.

Shipping

The guest is responsible for shipping arrangements and all expenses of shipping material, merchandise, exhibits or any other items to and from the hotel. The DoubleTree by Minneapolis-Park Place must be notified in advance of shipping arrangements to ensure proper acceptance of these items upon arrival to the hotel. The Hotel cannot guarantee acceptance of material more than 3 days prior to the event and cannot hold materials longer than 3 days following. There will be a \$150 per day pallet charge applied to the group master account for any pallet that arrives to hotel. The Hotel has no liability for the delivery, security, or condition of packages accepted to hotel. All packages sent to hotel must include the name of the group/and or event, date of event, and number of items. A storage fee of \$5.00 per box per day will be applied to the group master for boxes that are left at hotel 3 days after the event completion.

General Information

Security & Liability

The DoubleTree by Hilton Minneapolis-Park Place does not assume responsibility for items left unattended in the Hotel public areas or meeting rooms. Please notify your Catering Manager in advance if you would like to hire security. The customer is responsible and shall reimburse the Hotel for any damage, loss or liability incurred by the Hotel by any of the customers' guests, or any persons or organizations contracted by the customer, to provide any service or goods before, during or after the function. The DoubleTree by Hilton Minneapolis-Park Place may, in its sole discretion, require an event/group to take certain security measures in light of the size or nature of the function, which may include the requirement to hire sufficient security personnel from a reputable agency that is approved by the Hotel prior to the function.

Audio Visual Equipment

AVEX is the contracted audio visual provider for the DoubleTree by Hilton Minneapolis- Park Place. Any equipment brought in from any other supplier will be assessed a service fee of 25% the equipment total. Groups are allowed to bring in their own (pre-owned) equipment. All audio visual orders are due to hotel 3 business days prior to event. The Hotel and AVEX will not handle, transport, store, or be responsible for Audio Visual equipment not rented by AVEX.

****Audio Visual Policy does not apply towards entertainment services such as DJs****

Function Space

The DoubleTree by Hilton Minneapolis-Park Place must approve all items that need to be placed on meeting room walls, or any directional signage in advance. Please call the Catering Office and/or your Catering Sales Manager in advance for approval. Function space is assigned according to the anticipated number of person.

Upon notification, we reserve the right to change the meeting room based on the final guarantee. Any substantial changes to previously agreed upon room set-up per the banquet event order will result in an additional labor fee of \$250.00.

Alcohol

No outside alcoholic beverages are permitted to be brought into hotel function space for sampling or consumption. Minnesota state law prohibits persons under the age of 21 to purchase or consume alcoholic beverages. Persons who appear intoxicated are not permitted to purchase or consume alcoholic beverages at the discretion of the Hotel staff and Management.

For events with bar service, last call will be given at 12:30am; bars are removed at 12:45am, and event space must be vacated by 1:00am. A minimum \$350.00 per bar in bar sales is required to waive a bartender fee.

If \$350.00 in bar sales is not met, the difference will be charged as a bartender fee.

*We welcome you to the DoubleTree by Hilton Minneapolis - Park Place,
and look forward to sharing in the success of your wedding day!*