



Event Menus

OMNI VIKING LAKES HOTEL
EVENT MENUS



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vg Vegan

gf Gluten-Friendly

df Dairy-Free

n Contains Nuts

Prices are subject to 25% service charge and 8.125% food tax or 10.625% beverage tax. All menus and prices are subject to change. *Consuming raw or undercooked meats/poultry/seafood/shellfish or eggs may increase the risk of foodborne illness. Please notify us of any food allergy.



CONTINENTAL & BREAKFAST BUFFETS

All breakfast buffets include freshly brewed Stance regular and decaffeinated coffee, assorted Numi hot tea, and choice of chilled fruit juice. Prices are based on 90 minutes of continuous service. Requires a minimum of 25 people. Prices are subject to 25% service charge and 8.125% food tax or 10.625% beverage tax. All menus and prices are subject to change.

10,000 LAKES CONTINENTAL

assorted chilled fruit juices
sliced seasonal fruits & berries
steel-cut oatmeal, golden raisins,
brown sugar, low-fat milk *df gf*
vikings bakery basket, butter
40 per person

NORTHERN CONTINENTAL

assorted chilled fruit juices
whole fruit | apples, bananas, oranges
vikings bakery basket, butter
toaster station | artisan breads, butter, preserves
assorted breakfast cereals, milk, almond milk
42 per person

STILLWATER BREAKFAST

assorted chilled fruit juices
sliced seasonal fruit & berries
greek yogurt, honey, seasonal berries,
whole-grain granola *gf*
vikings bakery basket, butter
scrambled eggs *df gf*
applewood-smoked bacon *df gf*
red potatoes, bell peppers, sweet onions *df gf*
52 per person

GREAT LAKES BRUNCH

caesar salad
individual fruit salad *df*
vikings bakery basket, butter
greek yogurt, honey, seasonal berries,
whole-grain granola *gf v*
scrambled eggs, mascarpone cheese, chives *gf*
meat | applewood-smoked bacon,
pork breakfast sausage,
maple-glazed canadian bacon *df gf*
roasted fingerling potatoes, fine herbs *df gf*
brioche french toast, berry compote, maple syrup
american cheese board

CEDAR PLANK-SMOKED SALMON

crème fraîche, dijonaise, capers, pickled red onions,
ciabatta crostini *df gf*

DESSERT

lemon cheesecake
banana caramel pudding
chocolate bundt cakes
69 per person



CONTINENTAL & BUFFET ENHANCEMENTS

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HOT ENHANCEMENTS

QUICHE | CHOOSE TWO

bacon, leek & gruyère

ham, tomato, spinach & cheddar

asparagus, parmesan & caramelized onion

sweet potato, kale & beyond egg *vg*

EGGS

egg frittata | applewood-smoked bacon, onions, cheddar *gf*

egg white scramble | olive oil, scallions *df gf*

egg white frittata | goat cheese, sun-dried tomatoes, roasted sweet peppers *gf*

scrambled eggs, black forest ham, cheddar *gf*

scrambled eggs, wisconsin cheddar *gf*

huevos rancheros | fried egg, black beans, guajillo chili sauce *gf*

breakfast burrito | egg, chorizo, potato hash

MEATS & PASTRIES

meats | applewood-smoked bacon, maple-brined canadian bacon, chicken, pork, turkey or beyond meat sausage *df gf*

brioche french toast, berry compote, maple syrup

belgian waffles, berry compote, maple syrup

buttermilk pancakes, butter, maple syrup

steel-cut oatmeal, golden raisins, brown sugar *df gf*

SANDWICH

croissant sandwich | egg, ham, cheese

croissant sandwich | fried egg, applewood-smoked bacon, white cheddar, roasted jalapeño aioli

bagel sandwich | egg, ham, cheese, garlic & chive mayo

english muffin sandwich | egg, sausage, cheese, roasted tomato aioli

VEGETABLES

casserole potatoes | parmesan, roasted tomato, spinach *df*

roasted fingerling potatoes, fine herbs *df gf*

red potatoes, bell peppers, sweet onions *df gf*

sweet potato hash, spinach, roasted tomatoes, bell pepper *df gf*

8 for one | 14 for two | 16 for three | per person



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COLD ENHANCEMENTS

artisanal charcuterie | pickled vegetables,
whole-grain mustard *df gf*

avocado toast | toasted sea salt baguette,
smashed avocado, garlic confit tomatoes,
lemon infused oil, arugula *df*

norwegian salmon platter | whipped cream cheese,
mini bagels

new york-style bagels | whipped cream cheese,
scallion cream cheese, butter, preserves

assorted breakfast cereals, low-fat milk, almond milk

american cheese board | honeycomb, dried fruits *gf*

assorted breakfast muffins

greek yogurt | honey, seasonal berries,
whole-grain granola *gf*

hard-boiled eggs

quinoa muesli | greek yogurt, rolled oats, apples,
golden raisins, cinnamon

8 for one | 14 for two | 16 for three | per person





BREAKFAST DISPLAYS & STATIONS

Breakfast stations are meant to supplement suggested buffets and are portioned accordingly. Combined with a breakfast buffet, they include freshly brewed Stance regular and decaffeinated coffee, assorted Numi hot tea, and choice of chilled fruit juice. Gluten-friendly options available for Toast Board Display upon request. Requires a minimum of 25 people. When attendant is required, 150 per attendant. Prices are based on 90 minutes of continuous service. Prices are subject to 25% service charge and 8.125% food tax or 10.625% beverage tax. All menus and prices are subject to change.

DISPLAYS

NEW YORK-STYLE BAGEL DISPLAY

smoked norwegian salmon, plum tomatoes, shaved red onions, whipped cream cheese, scallion cream cheese, sliced cucumbers, capers
200 per tray | serves up to 25

BELGIAN WAFFLES DISPLAY

berry compote, chopped pecans, nutella, chantilly cream, whipped butter, maple syrup
12 per person

EGGS BENEDICT DISPLAY CHOOSE ONE

traditional benedict | english muffin, poached eggs, black forest ham, tomato jam, hollandaise sauce

norwegian salmon benedict | english muffin, poached eggs, smoked salmon, avocado, maitaise sauce

walleye benedict | english muffin, poached eggs, roasted tomato, arugula, hollandaise sauce
15 per person

TOAST BOARD DISPLAY CHOOSE TWO

avocado baguette, everything spice, microgreens *df*
fig goat cheese, crispy prosciutto, sourdough toast
sweet strawberry & cinnamon mascarpone
french toast
18 per person

BUILD-YOUR-OWN BREAKFAST TACOS

chorizo, vegan chorizo, red beans, smoky potatoes, sautéed onions & peppers, scrambled eggs, roasted tomato salsa, queso fresco, cheddar cheese, avocado, chipotle cream, hot sauces, flour tortillas, corn tortillas
16 per person

STATIONS

CARVING STATION CHOOSE ONE

slow-roasted new york strip, hollandaise sauce *gf*
maple-glazed bone-in ham *df gf*
mustard-crusted salmon *df gf*
16 per person | attendant required
add crabmeat | 12 per person

OMELET STATION

brown eggs, egg whites, egg substitutes *df gf*
applewood-smoked bacon, chicken sausage, ham, tomatoes, spinach, mushrooms, peppers, onions, fine herbs, wisconsin cheddar, feta cheese *df gf*
20 per person | attendant required



PLATED BREAKFAST

Served with freshly brewed Stance regular and decaffeinated coffee, assorted hot Numi teas, and chilled orange juice. Prices subject to 25% service charge and 8.125% food tax and 10.625% beverage tax. All menus and prices are subject to change.

STARTERS | CHOOSE ONE

seasonal fruits

greek yogurt parfait | honey, seasonal berries, whole-grain granola *gf*

EGGS | CHOOSE ONE

scrambled eggs *df gf*

scrambled eggs, wisconsin cheddar, black forest ham *gf*

walleye benedict | english muffin, roasted tomato, arugula, poached egg, hollandaise sauce

vikings benedict | english muffin, shaved ham, poached egg, hollandaise sauce

egg frittata | applewood-smoked bacon, onions, cheddar *gf*

egg white frittata | goat cheese, sun-dried tomatoes, roasted sweet peppers *gf*

individual quiche | gruyère cheese, mushrooms, leeks

ACCOMPANIMENTS CHOOSE ONE

sweet potato hash, roasted tomatoes, spinach, peppers *df gf*

roasted fingerling potatoes, fine herbs *df gf*

lyonnaise potatoes *df gf*

red potatoes, bell peppers, sweet onions *df gf*

cheddar stone-ground grits *gf*

ancient grains, extra virgin olive oil *df*

42 per person

MEATS | CHOOSE ONE

applewood-smoked bacon *df gf*

pork breakfast sausage *df gf*

grilled honey-glazed ham *df gf*

turkey bacon *df gf*

chicken breakfast sausage *df gf*

beyond meat breakfast sausage *df gf*



À LA CARTE BREAKS

Prices are subject to 25% service charge and 8.125% food tax or 10.625% beverage tax.
All menus and prices are subject to change. Vegan brownies available upon request or as a substitute.

INDIVIDUAL SNACKS

bananas, oranges, apples or grapes | 4 each
granola bars *n* | 4 each
candy bars | 4 each
popcorn, pretzels, chips | 4 each
energy & protein bars *n* | 5 each
trail mix *n* | 5 each
individual yogurts | 5 each
individual ice cream novelties | 6 each
vegetable hummus shooters | 6 each
cut fresh fruit or sliced fruit platter | 8 each
tortilla chips, salsa, guacamole | 8 each
mixed nuts | 8 each

BAKERY

chocolate chip banana bread
muffins | blueberry, white chocolate, cranberry
cookies | chocolate chip, peanut butter,
gluten-friendly snickerdoodle *n gf*
brownies, blondies, lemon bars | gluten-friendly
vegan brownies available *df gf*
fruit & cheese danish, croissants
bagels & cream cheese
27 per half dozen | 54 per dozen



NON-ALCOHOLIC BEVERAGES

Prices are subject to 25% service charge and 8.125% food tax or 10.625% beverage tax. All menus and prices are subject to change.

REFRESHMENTS

stance regular or decaffeinated
coffee | 92 per gallon

assorted numi hot teas | 92 per gallon

classic black iced tea | 92 per gallon

lemonade | 85 per gallon

enhanced flavored spa water | citrus, berry,
or mint | 56 per gallon

pure life water | 5 each

acqua panna natural spring water | 6 each

s.pellegrino sparkling mineral water | 6 each

s.pellegrino essenza flavored sparkling
mineral water | 6 each

coconut water | 6 each

assorted soft drinks | 5 each

naked fruit juice & smoothies | 8 each

fresh juice | orange, apple, grapefruit, cranberry,
pineapple, tomato | 5 each

red bull | energy drink or sugarfree | 7 each

gatorade and powerade sports drinks | g2 grape,
fruit punch, zero glacier, zero lemon-lime | 7 each

pure leaf tea | 8 each

assorted kohana canned coffee drinks | 8 each

BEVERAGE PACKAGES À LA CARTE

FULL DAY

stance regular & decaffeinated coffee, assorted numi
hot teas, iced tea, soft drinks, bottled still water,
sparkling water

36 per person | up to 8 hours of service

HALF DAY

stance regular & decaffeinated coffee, assorted numi
hot teas, iced tea, soft drinks, bottled still water,
sparkling water

18 per person | up to 4 hours of service



PACKAGED BREAKS

All breaks include freshly brewed Stance regular and decaffeinated coffee and assorted Numi hot tea. Prices are based on 30 minutes of service. Prices are subject to 25% service charge and 8.125% state sales tax. All menus and prices are subject to change.

THE CAKE SHOP

cake pops | red velvet cupcakes & cream cheese frosting or double-chocolate cupcakes & orange-vanilla butter cream

18 per person

CHIP AND DIP BAR

barbecue kettle chips, caramelized onion dip *gf*

sea salt pita chips, roasted garlic hummus *df df*

sea salt corn tortilla chips, chorizo queso fundido, guacamole *gf*

15 per person

UPPER MIDWEST TRAIL MIX

pretzels, m&m's, yogurt-covered raisins, roasted peanuts, sunflower seeds, chocolate chunks, gummy bears, wasabi peas, banana chips *n*

mini bran muffins

celery & peanut butter shooters

28 per person

POPCORN TRIO

sharp cheddar, spicy ranch, mesquite bbq flavored popcorns *gf*

15 per person

THE GRILLED CHEESE EXPERIENCE

oven-roasted tomato-basil bisque *gf*

SANDWICHES | CHOOSE THREE

smoked salmon | aged white cheddar, tomato jam, sourdough

turkey | brie, pear preserves, cranberry-walnut bread *n*

triple-cheese | american, cheddar, provolone, sourdough

pastrami | caramelized onions, provolone, yellow mustard, rye bread

portobello mushroom | plum tomatoes, smoked gouda, arugula, gluten-friendly bread *gf*

caprese | mozzarella, tomatoes, onions, balsamic, pine nut pesto *n*

35 per person

FARMERS MARKET DISPLAY

vegetable crudité *df gf*

black bean hummus, spicy tomato hummus, feta hummus *gf*

pimento cheese spread, sea salt pita crisps *gf*

french baguettes *df*

26 per person



PACKAGED BREAKS

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AÇAÍ BOWL BREAK CHOOSE ONE

available as build-your-own or composed

CHOCOLATE AÇAÍ

açaí purée, bananas, cocoa powder, almond milk *df gf*
toppings | granola, sliced strawberries,
cacao nibs, almond butter *n*

CLASSIC AÇAÍ

açaí purée, bananas, almond milk *df gf*
toppings | granola, sliced bananas, strawberries,
blueberries, chia seeds, honey drizzle *n*

CITRUS SUNRISE AÇAÍ

açaí purée, mango, lime, orange juice *df gf*
toppings | granola, sliced orange, pineapple,
coconut flakes
16 per person

WELLNESS BERRY CUPS CHOOSE TWO

strawberry, raspberry, blueberry, mint cream *gf*

blackberry, strawberry, chia seed pudding *gf*

mango, pineapple, papaya,
orange blossom honey *df gf*

red grapes, green grapes, cinnamon yogurt
& granola *gf*

clementine, grapefruit, pomegranate, lemon cream
cheese *gf*

16 per person



BREAK ENHANCEMENTS

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SKOL FROZEN SMOOTHIE SHOOTERS

CHOOSE THREE PRE-MADE SMOOTHIES

strawberry & banana *gf*

wild berry *df gf*

organic detox *df gf*

super fruit medley *df gf*

gratifying greens *df gf*

8 each

NORDIC COFFEE & CAKE

freshly brewed stance regular & decaffeinated
hot coffee, cold brew coffee

dairy, almond, oat milk options

french vanilla, caramel, hazelnut flavor syrups

chocolate, caramel drizzle

housemade vanilla bean cream

whipped cream, chocolate shavings, cinnamon

125 per gallon | 5 gallon minimum

blueberry, apple, sour cream, lemon poppy seed
coffee cakes | 8 per person

PALEO/KETO

CHOOSE ONE

coconut yogurt parfaits *df gf*

avocado & egg salad cups *df gf*

turkey sandwich wraps *df gf*

buffalo cauliflower bites *df gf*

CHOOSE TWO

spicy edamame dip *df gf*

cheddar taco crisps *gf*

pickle spears *df gf*

CHOOSE ONE

black & white keto fat bombs *gf*

chocolate & coconut bars *gf*

30 per person



WORKING LUNCH | PLANNING MADE EASY

Served with freshly brewed Stance regular and decaffeinated coffee and assorted Numi hot teas. Sandwiches are available gluten-friendly upon request. Express lunch is available buffet or boxed to go and includes a bottle of water and chips. Prices are subject to 25% service charge and 8.125% food tax or 10.625% beverage tax. All menus and prices are subject to change.

PLATED TWO-COURSE CHOOSE TWO ENTRÉES

SALAD ENTRÉES

seared salmon salad | baby spinach, pancetta, candied pecans, apples, sherry vinaigrette *ndf gf*

blackened shrimp cobb salad | soft-boiled egg, applewood-smoked bacon, cucumbers, mixed greens, tomatoes, avocado & buttermilk ranch dressing *df gf*

SANDWICH ENTRÉES & CHIPS

smoked pastrami | braised cabbage, rye toast, stone-ground mustard, provolone cheese

oven-roasted turkey | brie, cranberry preserves, ciabatta roll

roast beef | swiss cheese, red onion jam, horseradish aioli

vegetable hummus wrap | grilled squash, peppers, feta, hummus, whole wheat tortilla

DESSERTS | CHOOSE ONE

red velvet cake, cream cheese frosting

chocolate pot de crème *gf*

cream puffs, eclairs, cannoli

fresh fruit tart

45 per person

EXPRESS LUNCH CHOOSE ONE FROM EACH

SALADS

orzo pasta | mediterranean vegetables, basil pesto *n*

steakhouse potato salad | applewood-smoked bacon, dijonnaise, scallions *gf*

cabbage slaw | carrots, red onions, apple vinaigrette *df gf*

ancient grains | almonds, bell peppers, lemon & thyme dressing *ndf*

agave-scented fruit salad | mint, assorted melons *df gf*

SANDWICHES

smoked turkey | bibb lettuce, tomato, provolone, avocado mayonnaise

roast beef | swiss cheese, red onion jam, horseradish aioli

honey ham | wisconsin cheddar, maple mustard

albacore tuna salad | plum tomatoes, lemon & caper aioli

grilled chicken breast | arugula, basil pesto, heirloom tomato, fresh mozzarella, ciabatta roll *n*

vegetable hummus wrap | grilled squash, peppers, feta, hummus, whole wheat tortilla

WHOLE FRUITS

apple, banana or grapes

DESSERTS

double-chocolate brownie | gluten-friendly vegan brownie available *df gf vg*

granola bar

chocolate chip cookie

43 per person

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PLATED LUNCH

Served with freshly brewed Stance regular and decaffeinated coffee, assorted Numi hot teas, and freshly baked breads and butter. Prices are subject to 25% service charge and 8.125% food tax or 10.625% beverage tax. All menus and prices are subject to change.

STARTERS | CHOOSE ONE

roasted fennel & tomato basil soup | crème fraîche *gf*

chicken wild rice soup | scallions

avocado gazpacho | lemon oil, radish
microgreens *df gf*

petite greens | arugula, kale, frisée, shaved jicama,
blueberries, sunflower seed, lemon & thyme
vinaigrette *df gf*

artisanal greens | shaved fennel, carrots, tomatoes,
cucumbers, radishes, red wine vinaigrette *df gf*

caesar | romaine hearts, shaved parmesan cheese,
herb croutons, lemon & garlic caesar dressing

farmers wedge | iceberg lettuce, baby tomato,
cucumber, radish, big woods blue cheese, pancetta,
roquefort dressing *gf*

boston bibb | orange segments, shaved pecorino,
candied walnuts, buttermilk ranch dressing *n gf*

spinach salad | mushrooms, red onion, toffee pecans,
balsamic vinaigrette *n df gf*

ENTRÉES | CHOOSE ONE

icelandic cod | miso glaze, cauliflower rice,
seasonal peppers *df gf*

arctic char | boursin whipped potatoes,
eggplant caponata *gf*

seared salmon | creamy herbed gouda polenta,
broccolini, citrus butter sauce *gf*

grilled duroc french bone-in pork chop |
pancetta braised swiss chard,
confit fingerling potatoes, rosemary jus *df gf*

frenched bone-in chicken breast |
fines herbes sauce, toasted barley risotto,
asparagus, shiitake mushrooms

grilled top sirloin | red wine sauce,
garlic whipped potatoes, green beans *gf*

beef short ribs | sharp cheddar grits, sweet corn,
tuscan kale, braising jus *gf*

lentil penne pasta | yellow tomato pomodoro,
basil *df gf*

vegetable pavé | gruyère cheese,
piquillo pepper coulis *gf*

roasted cauliflower steak | gremolata, quinoa, toasted
almonds, curry sauce *n df gf*

DESSERTS | CHOOSE ONE

caramel banana pudding

orchard apple tart

crème brûlée *gf*

old fashioned chocolate cake

chocolate panna cotta, raspberry compote *gf*

58 per person



DAY-OF-THE-WEEK BUFFET

Lunch buffets offered by the day of the week; selections are for designated day only. Served with freshly brewed Stance regular and decaffeinated coffee and assorted hot Numi teas. Prices are based on 60 minutes of continuous service. Prices are subject to 25% service charge and 8.125% food tax or 10.625% beverage tax. All menus and prices are subject to change. Requires a minimum of 25 people.

GREAT LAKES BUFFET MONDAY

STARTERS

summer berry salad | arcadia greens, frisée, strawberry, raspberry, blackberry, toasted pistachio, feta, red onion, orange blossom & balsamic honey vinaigrette *n gf*

tomato panzanella salad | heirloom tomato, toasted sourdough, kalamata olives, red onion, cucumber, parsley garlic vinaigrette, fresh mozzarella

wild rice honeycrisp salad | honeycrisp apple, dried cranberry, red onion, toasted almond, minnesota wild rice, toasted pepita, feta, maple cider vinaigrette *n gf*

ENTRÉES

fried chicken, sage gravy

lemon pepper walleye, sweet corn succotash *df gf*

bistro steak, peppercorn jus *df gf*

impossible swedish meatballs, miso & nutmeg gravy *vg*

ACCOMPANIMENTS

whipped potatoes *gf*

green bean casserole

freshly baked breads, butter

DESSERTS

lemon meringue tart

mini raspberry & apple tartlets with oat streusel

54 per person

CINCO DE MAYO BUFFET TUESDAY

STARTERS

corn tortilla soup *df gf*

poblano corn esquites *gf*

romaine salad | queso fresco, olives, avocado ranch *gf*

ENTRÉES

grilled adobo chicken thigh *df gf*

carne asada, agave rajas *df gf*

vegan chorizo, roasted bell peppers, red onion, tomato *gf vg*

ACCOMPANIMENTS

cilantro & lime rice *df gf*

blue corn chips, queso fresco, cilantro, lime, crema, salsa verde, pico de gallo, flour & corn tortillas *gf*

DESSERTS

cinnamon sugar churros

caramel tres leches cake

54 per person



DAY-OF-THE-WEEK BUFFET

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PAN-ASIAN BUFFET WEDNESDAY

STARTERS

vegetable wonton soup *df*

pork gyoza, ponzu *df*

vegetable potsticker, sweet chili sauce *df*

rice noodle salad | mushroom, carrot,
bamboo shoot, sesame & ginger dressing *df*

ENTRÉES

general tso chicken, cashews *n*

sweet & sour shrimp, peppers, pineapple *df gf*

beef & broccoli, garlic sesame sauce *df*

bok choy & tofu stir-fry *df gf vg*

ACCOMPANIMENTS

steamed rice *df gf*

DESSERTS

coconut rice pudding *gf*

mango mousse parfait *gf*

54 per person

TASTE OF TUSCANY THURSDAY

STARTERS

vine-ripened tomatoes, fresh mozzarella,
balsamic drizzle, basil *df*

pasta e fagioli | pasta, beans, vegetables,
tomato-based broth *gf*

spinach & radicchio salad | ricotta salata,
red onions, kalamata olive, herb vinaigrette *gf*

ENTRÉES

dill-crusted salmon, arrabbiata sauce *df gf*

chicken piccata, lemon caper sauce, broccolini *gf*

cheese tortellini, pesto cream sauce *n*

goat cheese polenta, roasted shiitake
& oyster mushrooms, marinated zucchini,
garlic confit, crisp leeks *gf*

ACCOMPANIMENTS

freshly baked breads, butter

roasted tuscan potatoes, rosemary, garlic *df gf*

DESSERTS

cannoli

panna cotta *gf*

tiramisu | liquid chocolate, amaretto whipped cream,
chocolate shards, coffee crisp

54 per person



DAY-OF-THE-WEEK BUFFET

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MIDWEST BBQ BUFFET FRIDAY

STARTERS

vegetable chili *df gf*

artisan greens | cucumber, radish, carrot, herb
croutons, ranch dressing *df gf*

ENTRÉES

herb-roasted whole chicken,
smoked tomato relish *df gf*

sliced beef brisket, caramelized onions *df gf*

brioche crumble macaroni & cheese

vegan bbq “pulled pork” *df*

ACCOMPANIMENTS

cornbread muffins

coleslaw *df gf*

DESSERTS

turtle fudge cake *n*

individual berry trifle

54 per person



LUNCH BUFFET

Served with freshly brewed Stance regular and decaffeinated coffee and assorted hot Numi teas. Prices are based on 60 minutes of continuous service. Prices are subject to 25% service charge and 8.125% food tax or 10.625% beverage tax. All menus and prices are subject to change. Requires a minimum of 25 people.

ANY DAY LIGHTER SIDE LUNCH

STARTERS

lemongrass soup | shredded chicken, brown rice, carrot, onion, celery, lemongrass broth *df gf*

sweet potato & grains salad | tricolor quinoa, chickpea, dried cherry, scallion, arugula, maple tahini dressing *df gf*

hearty greens salad | italian kale, avocado, marinated red onion, yellow tomato, toasted sunflower seed, lemon & thyme vinaigrette *df gf*

ENTRÉES

baked salmon, lemon agrumato, dill *df gf*

seared chicken, romesco sauce, crispy onion *df*

falafel, roasted red pepper chimichurri, crispy chickpeas *df gf vg*

ACCOMPANIMENTS

saffron cauliflower rice, almonds, thyme *n df gf*

roasted asparagus, pomegranate molasses *df gf*

DESSERTS

cashew butter blondies *n df gf*

apple pear crumble, vegan granola *df gf*

50 per person

ANY DAY SLIDER TAVERN

STARTERS

cabbage coleslaw, sweet grilled pineapple, jalapeño *df gf*

bbq spice kettle potato chips *df gf*

SLIDERS | CHOOSE THREE

brisket, caramelized onions, wisconsin cheddar, mayo ketchup

pulled chicken, bbq, coleslaw *df*

walleye cake, remoulade *df*

beyond beef, plum tomato, gouda cheese

gluten-friendly sliders available upon request

ACCOMPANIMENTS

cavatappi mac | three-cheese macaroni, roasted tomatoes, spinach, parmesan, crisp topping

DESSERTS

strawberry shortcake

brownies

54 per person



LUNCH BUFFET

Served with freshly brewed Stance regular and decaffeinated coffee and assorted hot Numi teas. Available any day, build your own selections. Prices are based on 60 minutes of continuous service. Prices are subject to 25% service charge and 8.125% food tax or 10.625% beverage tax. All menus and prices are subject to change. Requires a minimum of 25 people and has a maximum of 100 people.

ANY-DAY DELI COUNTER BUFFET

SOUP

chef's selection

SALADS | CHOOSE TWO

agave-scented fruit salad | mint, assorted melons *df gf*

artisanal greens | shaved fennel, carrots, tomatoes, cucumbers, radish, red wine vinaigrette *df gf*

caesar | romaine hearts, shaved parmesan cheese, herb croutons, lemon & garlic caesar dressing

steakhouse potato salad | applewood-smoked bacon, dijonnaise, scallions *gf*

orzo pasta | mediterranean vegetables, basil pesto *n*

ancient grains | almonds, bell peppers, lemon & thyme dressing *n df*

DELI MEATS | CHOOSE THREE

smoked turkey *df gf*

honey ham *df gf*

roast beef *df gf*

genoa salami *df gf*

grilled chicken breast *df gf*

albacore tuna salad *df gf*

balsamic & thyme portobello *df gf*

CONDIMENTS

assorted breads, wisconsin cheddar, swiss cheese, pepper jack cheese, hydroponic lettuce, tomatoes, pickled red onions, dill pickles, banana peppers, herb aioli, grain mustard, dijonnaise, mayonnaise

DESSERTS

chocolate chip cookies

double-chocolate brownies | gluten-friendly
vegan brownies available *df gf vg*

lemon bars

54 per person



DINNER BUFFETS

All dinner buffets include your choice of freshly brewed Stance regular and decaffeinated coffee and assorted hot Numi teas. Prices based on 90 minutes of continuous service. Prices are subject to 25% service charge and 8.125% food tax or 10.625% beverage tax. All menus and prices are subject to change. Requires a minimum of 25 people.

ASIAN EXPERIENCE

STARTERS

miso soup *df*

thai salad | cabbage, thai chili, mint, carrots,
sweet lime dressing *gf*

korean cucumber salad | green onions, carrots,
sesame seeds, chili flakes, rice wine vinaigrette *gf*

ENTRÉES

sweet & sour chicken | pineapples, bell peppers,
green onions *df*

beef & broccoli *df*

spicy garlic shrimp | edamame, carrots, salt,
pepper cashew *ndf gf*

sweet & sour tofu | black sesame, pea shoots *df vg*

ACCOMPANIMENTS

sugar snap peas | ginger, garlic, bean sprouts,
red chilies, hoisin sauce *df*

steamed jasmine rice *df gf*

pork singapore noodles *df*

DESSERTS

mandarin orange almond bundt cake

coconut rice pudding, lychee *gf*

72 per person

EUROPEAN EXPERIENCE

STARTERS

romaine salad | arugula, parmigiano-reggiano,
garlic & herb croutons, pepperoncini,
italian herb vinaigrette *gf*

grilled vegetable burrata salad | grilled zucchini,
yellow squash, bell pepper, artichoke, torn burrata,
agrumato, balsamic, maldon *gf*

arugula salad | shaved candy-striped beets,
toasted chopped pecan, goat cheese,
honey citrus vinaigrette *n*

ENTRÉES

gnocchi alla ragù | simmered beef & san marzano
tomatoes, italian gnocchi, parmesan

chicken marsala, boneless chicken breast,
creamy marsala sauce *gf*

roasted flat iron steak, demi-glace sauce *df gf*

impossible meatballs, pomodoro sauce,
gluten-friendly rotini pasta *gf vg*

ACCOMPANIMENTS

italian green beans | oven-roasted fennel,
black olives, vidalia onion compote *df gf*

DESSERTS

warm apple crisp skillet, vanilla bean
cream anglaise

individual tiramisu | liquid chocolate, amaretto
whipped cream, chocolate shards, coffee crisp
72 per person



DINNER BUFFETS

All dinner buffets include your choice of freshly brewed Stance regular and decaffeinated coffee and assorted hot Numi teas. Prices based on 90 minutes of continuous service. Prices are subject to 25% service charge and 8.125% food tax or 10.625% beverage tax. All menus and prices are subject to change. Requires a minimum of 25 people.

10,000 LAKES AMERICAN BARBECUE

STARTERS

tomato & cucumber salad | red onions, green apples, chives, corn, green goddess dressing *df gf*

watermelon salad | feta, red onions, arugula, zinfandel poppy seed dressing *gf*

northern red potato salad with bacon *gf*

ENTRÉES

butter milk chicken, country gravy

dry-rubbed meats | pulled pork, baby back ribs, slow-roasted beef brisket *df gf*

saucers | carolina mustard, white garlic honey, spicy tennessee whiskey *df gf*

grilled bbq jackfruit pulled “pork” *gf vg*

ACCOMPANIMENTS

macaroni & cheese

baked beans, applewood-smoked bacon lardons *gf*

smoked jalapeño & cheddar cornbread muffins

creamed corn gratin

DESSERTS

bourbon pecan pie, caramel sauce *n*

white chocolate bread pudding, dulce de leche
75 per person

SPRUCE STEAKHOUSE STARTERS

wedge salad | iceberg, applewood-smoked bacon, blue cheese crumble, eggs, tomatoes, buttermilk blue cheese dressing *gf*

spinach salad | red onions, tomatoes, mushrooms, warm applewood-smoked bacon dressing *df gf*

ENTRÉES

teres major steak, caramelized onions, steak sauce *df gf*

roasted chicken, wild mushroom ragout *df gf*

roasted salmon, maple bourbon glaze *df gf*

vegan mushroom wellington *vg*

ACCOMPANIMENTS

truffle gratin-style potatoes *gf*

steakhouse macaroni & cheese

jumbo asparagus *df gf*

cheddar biscuits

DESSERTS

new york-style strawberry cheesecake

chocolate layer cake, raspberry coulis

85 per person



DINNER BUFFETS

All dinner buffets include your choice of freshly brewed Stance regular and decaffeinated coffee and assorted hot Numi teas. Prices based on 90 minutes of continuous service. Prices are subject to 25% service charge and 8.125% food tax or 10.625% beverage tax. All menus and prices are subject to change. Requires a minimum of 25 people.

MINNESOTA FARE

STARTERS

chicken & wild rice soup *gf*

crisp mixed greens salad | granny smith apple,
pickled white onion, cranberry, smoked cheddar,
rye croutons, lingonberry vinaigrette

romaine salad | roasted tomatoes, bacon, egg,
avocado, parmesan ranch dressing *gf*

ENTRÉES

shore lunch walleye, lemon caper tartar sauce

roasted pork loin, applesauce *df gf*

tater tot hot dish

beyond tater tot hot dish *gf vg*

ACCOMPANIMENTS

breaded wisconsin cheese curds

sweet creamed corn

green beans, toasted almonds *n df gf*

DESSERT

blueberry tarts

honey bundt cakes

chocolate bundt cakes

72 per person



BUTLER-PASSED RECEPTION

Prices are subject to 25% service charge and 8.125% food tax or 10.625% beverage tax. All menus and prices are subject to change.

CHILLED

6 PER PIECE

portobello mushroom crostini | whipped goat cheese, crispy shallot, parsley

tomato caprese lollipop | mozzarella, basil, balsamic *gf*

beetsicles | fennel pollen, goat cheese, honey dressing *gf*

roasted carrot hummus | vegetable crudités, savory sesame cone *df*

8 PER PIECE

smoked salmon canapé | lavash, blood orange, cream cheese, roe

beef carpaccio toast | toasted ciabatta, brie, thinly sliced tenderloin, radish, arugula

california rolls | crab, cucumber, avocado *df gf*

jumbo shrimp & bloody mary gazpacho shooter *df gf*

marinated ahi taco | avocado, teriyaki *df*

mini shellfish roll | lobster & crab, lemon aioli, fresh herbs

WARM

6 PER PIECE

brie en croûte, stone fruit sauce

minnesota wild rice cakes | crispy wild rice cake, duck confit, lingonberries *df gf*

crispy vegetable spring roll, chili sweet soy *df*

mac & cheese fritters, wisconsin cheddar

beef empanada, chimichurri sauce *df*

8 PER PIECE

applewood-smoked bacon-wrapped dates, marcona almonds *n df gf*

french onion tartlet | brandied caramelized onions, demi-glace, gruyère, chive

croque monsieur, mornay sauce, black truffles

beef tenderloin, red onion jam, brioche

coconut shrimp, chili sauce *gf*

chicken satay, thai peanut sauce *n*

beef satay, chimichurri sauce *gf*

ICED SHELLFISH

oyster on the half shell *df gf* | 9 per piece

jumbo cocktail shrimp *df gf* | 9 per piece

snow crab claws | *df gf* market price

SUSHI

assorted nigiri, sashimi, sushi rolls *df gf*

48 per dozen



RECEPTION

Prices based on 90 minutes of service. Prices are subject to 25% service charge and 8.125% food tax or 10.625% beverage tax. All menus and prices are subject to change.

CUSTOM RECEPTION CHOOSE ONE FROM EACH

GROUP ONE

midwest cheese board
midwest charcuterie board
italian-style antipasti
crudités

GROUP TWO

flatbread pizza
smashed mac & cheese
slider bar

GROUP THREE

street taco counter
bbq wings
pan-asian

GROUP FOUR

decadent delights station
sweet treat station
ice cream station
77 per person

MIDWEST CHEESE BOARD

assorted american cheeses, quince, mustards, honeycomb, dried fruits, crackers, baguettes

275 per tray | serves up to 25

MIDWEST CHARCUTERIE BOARD

assorted cured meats & sausages, maple mustard, olive tapenade, pickles, crostini, crackers *df*

325 per tray | serves up to 25

ITALIAN-STYLE ANTIPASTI

grilled artichokes, olives, marinated zucchini, fresh mozzarella, parmigiano-reggiano, prosciutto, salami, mortadella, mustards, cannelloni bean purée, ciabatta, lavash

300 per tray | serves up to 25

CRUDITÉS

displayed vegetable crudités, hummus *df gf*

175 per tray | serves up to 25



RECEPTION STATIONS

Prices based on 90 minutes of service. 150 per attendant if required. Prices are subject to 25% service charge and 8.125% food tax or 10.625% beverage tax. All menus and prices are subject to change.

FLATBREAD

roasted mushroom, spinach, mozzarella, balsamic drizzle

hot ‘n honey | spicy salami, soppressata, parmesan, honey

italian caprese | fresh basil, tomato, mozzarella

18 per person

SMASHED POTATOES AND MAC & CHEESE

smashed potatoes, mac & cheese, barbecue burnt ends, applewood-smoked bacon, scallions, wilted spinach, roasted mushrooms, crispy onions, sour cream, butter, parmesan cheese, wisconsin cheddar

22 per person

PAN-ASIAN

mongolian beef, sesame seeds, mongolian sauce, fried rice, carrots, edamame *df*

chinese to-go boxes

20 per person

BBQ

bbq baby back ribs

spiced dry-rub chicken wings

sweet honey cornbread muffins

sauces | buffalo, ranch, blue cheese, honey bourbon barbecue *df gf*

26 per person

SLIDER BAR CHOOSE THREE

brisket, wisconsin cheddar, caramelized onions, mayo ketchup

pulled chicken, bbq, coleslaw *df*

walleye cake, remoulade *df*

beyond beef, plum tomato, gouda cheese

gluten-friendly sliders available upon request

18 per person

STREET TACO COUNTER

chipotle chicken

barbacoa beef

sour cream, pico de gallo, guacamole, shredded cabbage, flour & corn tortillas *df gf*

16 per person

CEDAR PLANK-SMOKED SALMON

cedar plank-smoked salmon, crème fraîche, dijonnaise, capers, pickled red onion, ciabatta crostini

22 per person



RECEPTION STATIONS

Prices are based on 90 minutes of service. Carving station requires one attendant for every 50 people per station at 150 per attendant. Prices are subject to 25% service charge and 8.125% food tax or 10.625% beverage tax. All menus and prices are subject to change.

CARVING

SLOW-ROASTED PRIME RIB

horseradish crème fraîche *df gf*

28 per person | attendant required

BARBECUE SPICED BEEF BRISKET

barbecue sauce *df gf*

24 per person | attendant required

THYME-SCENTED BEEF TENDERLOIN

pinot noir jus *df gf*

30 per person | attendant required

ITALIAN PORCHETTA

rolled & tied roast pork loin, sage, rosemary, garlic, italian salsa verde *df gf*

28 per person | attendant required

HERB-CRUSTED RACK OF LAMB

sweet pepper chimichurri

28 per person | attendant required

BRINED FREE-RANGE TURKEY BREAST

cranberry & orange relish *df gf*

22 per person | attendant required



RECEPTION STATIONS

Prices based on 90 minutes of service. 150 per attendant if required. Prices are subject to 25% service charge and 8.125% food tax or 10.625% beverage tax. All menus and are prices subject to change.

DESSERT STATIONS

SWEET TREATS

mini cake pops
salted caramel cheesecake
french macarons
18 per person | 3 pieces per person

DECADENT DELIGHTS

mini carrot cake
opera chocolate cake
chocolate tulips | strawberry, mango,
cocoa mousse *gf*
cupcakes
22 per person

ICE CREAM STATION

raspberry sorbet *df gf*
chocolate & vanilla ice cream *gf*
chopped walnuts & pecans, m&m's, sprinkles,
cherries, crushed oreo cookies, chocolate chips,
caramel, hot fudge, whipped cream *n*
18 per person | attendant required

CARNIVAL COTTON CANDY

freshly spun cotton candy | blueberry,
strawberry, cherry
10 per person | attendant required

LATE-NIGHT BITES

wagyu beef sliders | cheddar, mayo
ketchup | 18 per person
tater tot poutine *gf* | 18 per person
buttermilk-battered chicken tenders | barbecue,
ranch, sriracha mayonnaise | 14 per person
mongolian beef | steamed white rice, chinese to-go
boxes *df* | 18 per person
quesadilla | cheese or chicken | 18 per person
brew haus pretzel | maple mustard, pub
cheese *v* | 14 per person
grilled cheese | wisconsin cheddar, sourdough,
creamy tomato & basil soup | 10 per person
stone-baked pizza | choice of italian meats,
formaggio, pepperoni or mushrooms | 25 per pizza



PLATED DINNER

All plated dinners are served with your choice of freshly brewed Stance regular and decaffeinated coffee, assorted hot Numi teas and artisan rolls with whipped butter. Prices are subject to 25% service charge and 8.125% food tax or 10.625% beverage tax. All menus and prices are subject to change.

APPETIZER, SOUP OR SALAD | CHOOSE ONE OR MORE

APPETIZERS

- butter-poached sea scallops | vanilla parsnip purée, asparagus *gf*
- blackened shrimp | white cheddar grits, crisp prosciutto
- potato gnocchi | lobster knuckles, brandy cream sauce
- wild mushroom pecorino risotto arancini | truffle cream, balsamic pearls
- lump crab cakes | blood orange crema, fresno chile & melon garnish *gf*
- ahi tuna tartare | avocado, puffed rice, wasabi tamari *df gf*
- smoked norwegian salmon | potato latke, chive crème fraîche *gf*
- crispy pork belly | maple gastrique, fennel & apple salad *df gf*
- mushroom ravioli | gorgonzola, port wine reduction

SOUPS

- lobster & corn chowder, pistou *gf*
- wild mushroom soup, shiitake fricassee *gf*
- butternut squash bisque, candied apples *gf*

SALADS

- local heirloom tomato | fresh basil, extra virgin olive oil, burrata, crispy onion, smoked sea salt *gf*
- fresh berry | baby spinach, sliced strawberry, raspberry, glazed pistachio, goat cheese, lemon poppyseed dressing *ngf*
- arcadia mixed greens | goat cheese mousseline, sunflower seed brittle, pomegranate seeds, poached pear, pomegranate vinaigrette *gf*
- caesar | romaine hearts, shaved parmesan cheese, herb croutons, lemon & garlic caesar dressing
- spring market | arugula, asparagus, oyster mushrooms, fennel, pea tendrils, romaine shaved manchego, sherry vinaigrette *gf*
- wild rocket greens | candied walnuts, shaved pecorino, cara cara orange, champagne citrus vinaigrette *ngf*
- farmers wedge | iceberg lettuce, baby tomato, cucumber, radish, big woods blue, pancetta, roquefort dressing *gf*



PLATED DINNER

All plated dinners are served with your choice of freshly brewed Stance regular and decaffeinated coffee, assorted hot Numi teas and artisan rolls with whipped butter. Multiple entrée selections will be priced at the highest price choice. Prices are subject to 25% service charge and 8.125% food tax or 10.625% beverage tax. All menus and prices are subject to change.

ENTRÉES | CHOOSE ONE

POULTRY & PORK

roasted frenched bone-in chicken breast |
maitake mushroom sauce,
boursin potato mousseline, asparagus *gf*

stuffed chicken breast | fontina cheese,
fennel sausage, roasted garlic sauce,
fingerling potato, bell pepper & onion hash,
roasted baby carrots *gf*

ancho-crusted pork chop | honeycrisp apple
compote, sweet potato purée, charred broccolini *gf*

three courses | 68 per person

four courses | 78 per person

BEEF & LAMB

beef short ribs | barolo sauce, creamy truffle polenta,
petite vegetables *gf*

bistro steak | fingerling potato lyonnaise,
malbec sauce, asparagus *df gf*

three courses | 85 per person

four courses | 95 per person

grilled filet of beef | pinot noir sauce,
cheddar potato gratin, slow-roasted baby carrots *gf*

herb-crusted rack of lamb | rosemary jus,
creamy truffle polenta, seasonal vegetables *gf*

three courses | 95 per person

four courses | 105 per person

SEAFOOD

roasted salmon | lemon & coconut rice, broccolini,
blood orange butter sauce *gf*

miso-glazed halibut | mirin beurre blanc,
potato gratin, bok choy *gf*

roasted arctic char | fig balsamic reduction,
mushroom risotto, brussels sprouts *gf*

striped bass | citrus butter sauce, celery root purée,
romanesco *gf*

chilean sea bass | chipotle hollandaise,
potato gratin, asparagus *gf*

three courses | 78 per person

four courses | 88 per person

SURF AND TURF ENHANCEMENT

maine lobster tail *gf* | 25 per person

jumbo prawns *gf* | 20 per person

crab crust | 20 per person



PLATED DINNER

All plated dinners are served with your choice of freshly brewed Stance regular and decaffeinated coffee, assorted hot Numi teas and artisan rolls with whipped butter. Prices are subject to 25% service charge and 8.125% food tax or 10.625% beverage tax. All menus and prices are subject to change.

VEGETARIAN ENTRÉES

roasted cauliflower steak | pine nut,
parsley gremolata, toasted red quinoa,
curry sauce *n df gf vg*

pasta and beyond meatballs | plant-based protein,
tomato pomodoro sauce, eggless pasta,
plant-based parmesan cheese, broccolini *df gf vg*

grilled annatto tofu | onion chutney, cilantro,
pigeon pea rice, sweet plantains,
black bean sauce *df gf vg*

lentil penne pasta | oven-roasted tomatoes,
broccoli, yellow pepper coulis *df gf vg*

paneer curry | basmati rice, crispy chickpeas,
saffron puff *df gf vg*

wild mushroom risotto | green peas, mascarpone
cheese, braised swiss chard, basil, parsley oil *gf*

three courses | 68 per person

four courses | 72 per person

DESSERTS | CHOOSE ONE

vanilla crème brûlée, berries *gf*

honey-caramelized apple tart, caramel emulsion

chocolate panna cotta, raspberry compote *gf*

vanilla bean cheesecake | raspberry mousse,
vanilla cream, berries

chocolate raspberry torte | raspberries, raspberry
sauce, liquid chocolate, flourless upon request

tiramisu | liquid chocolate, amaretto whipped cream,
chocolate shards, coffee crisp



BAR MIXOLOGY

Bartenders are 200 per bartender for up to four hours, with one bartender per 75 people. Cash bars include all service charges and tax. Host bar pricing is subject to 25% service charge and 8.125% food tax or 10.625% beverage tax. All menus and prices are subject to change.

BRANDS

CRAFT

vodka | tito's handmade
gin | the botanist
rum | sailor jerry
bourbon | maker's mark
scotch | monkey shoulder
tequila | patrón silver
cognac | hennessy vsop
whiskey | crown royal

PREMIUM

vodka | absolut
gin | beefeater
rum | bacardi
bourbon | old forester, four roses
scotch | johnnie walker red label
tequila | milagro silver
cognac | hennessy vs
whiskey | windsor

CALL

vodka | svedka
gin | seagram's
rum | castillo
bourbon | jim beam
scotch | j&b
tequila | sauza blanco
cognac | hennessy vs
whiskey | canadian club

BEERS

DOMESTIC

budweiser, bud light, coors light, miller lite

IMPORTED

corona extra, stella artois, heineken

CRAFT

bent paddle ipa, seltzers, blue moon,
lake monster pilsner

HOST BAR

craft brands | 15 per drink
premium brands | 13 per drink
call brands | 11 per drink
domestic beer | 8 per drink
imported beer | 9 per drink
craft beer | 9 per drink
house wine | 11 per drink
cordials | 13 per drink
soft drinks | 5 per drink

CASH BAR

cashier is 200 per cashier for up to four hours with one cashier per bar. additional hours are 100 per cashier. cash bar pricing is exclusive.

craft brands | 17 per drink
premium brands | 15 per drink
call brands | 13 per drink
domestic beer | 9 per drink
imported beer | 10 per drink
craft beer | 10 per drink
house wine | 13 per drink
cordials | 15 per drink
soft drinks | 6 per drink



PACKAGED BEVERAGES & ENHANCEMENTS

Bartenders are 200 per bartender for up to four hours, with one bartender per 75 people. Cash bars include all service charges and tax. Prices are subject to 25% service charge and 8.125% food tax or 10.625% beverage tax. All menus and prices are subject to change.

Please contact your Conference Services Manager for details on our Spirit Enhancement options.

CRAFT

first hour | 38 per person
second hour | 20 per person
each additional hour | 16 per person

PREMIUM

first hour | 33 per person
second hour | 16 per person
each additional hour | 13 per person

CALL

first hour | 28 per person
second hour | 15 per person
each additional hour | 11 per person

HOUSE BEER AND WINE

choose six beers (imported, domestic, craft)
along with house red and house white wines (tier i)
first hour | 23 per person
second hour | 35 per person
each additional hour | 10 per person

PREMIUM BEER AND WINE

choose six beers (imported, domestic, craft)
along with premium red and white wines (tier iii)
first hour | 32 per person
second hour | 45 per person
each additional hour | 13 per person

WINE ENHANCEMENT

sold by the bottle
orin swift mannequin | california | chardonnay | 90
moët & chandon impérial | france | brut
champagne | 140
the prisoner wine company | california |
cabernet sauvignon | 75
belle glos balade | california | pinot noir | 80
caymus | napa valley | cabernet sauvignon | 175
daou reserve | paso robles | cabernet
sauvignon | 70
michele castellani | venteneto, italy | valpolicella
classico superiore ripasso | 106

BOTTOMS UP COCKTAILS

pre-made bottled cocktails
classic bloody mary | 15 per drink
classic margarita | 15 per drink
whiskey sour | 15 per drink
cosmopolitan | 15 per drink
old fashioned | 15 per drink



HOSTED BOTTLED WINES

Bartenders are 200 per bartender for up to four hours, with one bartender per 75 people. Host Bar pricing is subject to 25% service charge and 8.125% food tax or 10.625% beverage tax. All menus and prices are subject to change.

TIER I

48 per bottle

campo viejo | spain | cava brut

bulletin place | southeast australia | chardonnay

bulletin place | southeast australia |
sauvignon blanc

bulletin place | southeast australia | merlot

bulletin place | southeast australia |
cabernet sauvignon

TIER II

55 per bottle

campo viejo | spain | cava brut

wente hayes ranch | livermore valley,
california | chardonnay

wente hayes ranch | livermore valley,
california | rosé

wente hayes ranch | livermore valley,
california | merlot

wente hayes ranch | livermore valley,
california | cabernet sauvignon

TIER III

69 per bottle

campo viejo | spain | cava brut

decoy by duckhorn | california | chardonnay

decoy by duckhorn | california | rosé

decoy by duckhorn | california | sauvignon blanc

decoy by duckhorn | california | pinot noir

decoy by duckhorn | california | merlot

decoy by duckhorn | california |
cabernet sauvignon

PREMIUM

79 per bottle

franciscan oakville estate | napa valley,
california | chardonnay

franciscan oakville estate | napa valley,
california | cabernet sauvignon

clos du bois | sonoma county, california | merlot



OMNI SIGNATURE BEVERAGES

Bartenders are 200 per bartender for up to four hours, with one bartender per 75 people. Cash bars include all service charges and tax. Host bar pricing is subject to 25% service charge and 8.125% food tax or 10.625% beverage tax. All menus and prices are subject to change.

COCKTAILS

SPICY MANGO MARGARITA

mango-habanero barmalade, triple sec, blanco tequila

VIKINGS COSMO

raspberry-hibiscus barmalade, cranberry, blue curaçao, vodka, lime

GRAPEFRUIT WHISKEY SOUR

grapefruit-elderflower barmalade, omni sour, and whiskey

BLOOD ORANGE PALOMA

blood orange-guava barmalade, grapefruit juice, omni sour, gin

NORDIC CAIPIRINHA

brown sugar-smashed lime, alander nordic spiced rum, soda

14 per drink

MOCKTAILS

BLOOD ORANGE MADRAS

blood orange-guava barmalade, cranberry juice, lime

CINNAMON APPLE SOUR

apple-pear barmalade, monin cinnamon, omni sour, angostura bitters

10 per drink



SPECIALTY BEVERAGE STATIONS

Bartenders are 200 per bartender for up to four hours, with one bartender per 75 people. 150 per attendant if required. Cash bars include all service charges and tax. Host bar pricing is subject to 25% service charge and 8.125% food tax or 10.625% beverage tax. All menus and prices are subject to change and minimums.

TONIC BAR

choice of spirit

premium tonic choices

fruits, fruit peels, fresh herb, spices

14 per drink

BLOODY MARY BAR

absolut vodka, beefeater gin, hornitos añejo tequila

tomato juice, carrot juice, beet juice

pickles, okra, olives, onions,
applewood-smoked bacon, lemons, limes, celery,
cucumbers, horseradish, carrots, hot sauces, salts

14 per drink

SANGRIA SERVICE

pitchers of sangria, assorted fruit garnishes

red or white wine, bacardi rum, lemon juice, soda

14 per drink

NORDIC SODA BAR

vanilla bean, black cherry, blood orange,
hibiscus tamarind

10 per drink

ENHANCEMENT

sparkling wine

14 per drink

ARCTIC CHILL SHAVED ICE

freshly shaved ice, flavorful housemade syrups

blue chair bay rum, malibu caribbean rum,
coconut liqueur, tito's handmade vodka,
blue curaçao, midori melon liqueur

15 per drink | attendant required

CORDIAL COFFEE BAR

freshly brewed stance regular & decaffeinated
hot coffee, cold brew coffee

dairy, almond, oat milk options

french vanilla, caramel, hazelnut flavor syrups

chocolate, caramel drizzle

housemade vanilla bean cream

whipped cream, chocolate shavings, cinnamon

125 per gallon | 5 gallon minimum

ENHANCEMENT

baileys irish cream, kahlua coffee liqueur,
frangelico, vodka

13 per drink | attendant required



ALCOHOL-REMOVED & SPIRITLESS BEVERAGES

Bartenders are 200 per bartender for up to four hours, with one bartender per 75 people. Cash bars include all service charges and tax. Host bar pricing is subject to 25% service charge and 8.125% food tax or 10.625% beverage tax. All menus and prices are subject to change. All alcohol-removed beverages may contain up to 1% alcohol.

ALCOHOL-REMOVED WINES

ariel by j. lohr | paso robles, california | chardonnay

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cabernet sauvignon

freixenet | spain | sparkling brut rosé

good twin | italy | sparkling wine

hands on hearts | santa maria, california |
sauvignon blanc

shania white wine | upland, california | white blend

host bar | 11 per drink

cash bar | 13 per drink

ALCOHOL-REMOVED BEER

coors edge

guinness draught

heineken 0.0

peroni 0.0

samuel adams just the haze ipa

host bar | 8 per drink

cash bar | 9 per drink

ALCOHOL-REMOVED SPIRITS

clean vodka

clean tequila

clean spiced rum

clean whiskey

spiritless jalisco

spiritless kentucky

host bar | 13 per drink

cash bar | 15 per drink

SPIRITLESS COCKTAILS

baltic spritz | clean vodka, blood orange syrup,
grapefruit juice, orange juice, lemon

clean margarita | clean tequila, lime juice,
lemon juice, simple syrup

passion punch | clean rum, passion fruit purée,
vanilla syrup, lime juice, soda

host bar | 15 per drink

cash bar | 17 per drink



ADDITIONAL EVENT DETAILS

EVENT INFORMATION

Thank you for selecting Omni Viking Lakes Hotel for your upcoming event. We look forward to providing you with outstanding hospitality, food and service. Our culinary team offers nutritious, balanced choices for a positive lifestyle. Our experienced and professional catering and conference services staff is available to assist you in planning arrangements for floral decorations and centerpieces, ice carvings, photography, music, entertainment and themed parties.

As always, we will be pleased to prepare a custom menu for your specific tastes and desires. Please assist us in making your event successful by familiarizing yourself with the following information.

FOOD & BEVERAGE SERVICE POLICIES

All food and beverages at Omni Vikings Lakes Hotel must be provided by the hotel. The sale and service of all alcoholic beverages is regulated by the state of Minnesota, and Omni Viking Lakes Hotel is responsible for the administration of these regulations. Food and beverage menu planning should be arranged at least 21 days in advance.

Any food and beverage functions canceled within 96 hours of the event are subject to a cancellation charge of 100% of the total charges.

For groups under 25 people, there will be a 150 labor fee in addition to the pricing per person with tax and service charges.

COAT CHECK

To be scheduled a minimum of 3 days prior to event. 250 per attendant with 1 attendant per 100 guests on host-paid basis. 150 per attendant with 1 attendant per 150 guests and 3 per coat on a cash basis.

GUEST ROOM AMENITIES

An array of creative specialty gifts are available through the hotel for delivery to guest rooms. Please ask your conference services manager for a complete list.

GUARANTEES

The exact number of guests attending a function is due 72 hours prior to the event. This number will be charged even if fewer guests attend. The hotel will prepare food for 3% over the guaranteed number. Meal functions and meeting rooms will be set for a maximum of 3% over the food and beverage guarantee. If the guarantee is increased within 72 hours of the event, the hotel reserves the right to substitute menu items.

TIMING OF FUNCTIONS

To provide the finest service to your group, it is important that you notify the conference services or banquet departments with time changes in your agenda. The on-site group contact is responsible for abiding by the established times outlined on the banquet event orders as the hotel may have commitments of function space prior to or following the arranged program. Room setups will be complete 30 minutes prior to the event start time.

PACKAGES

Incoming packages may arrive within 48 hours of your event and must be addressed to the person who is accepting the package along with their arrival day and name of the event.

Fees: 7 per package incoming and 7 per package outbound plus tax and delivery charges. 150 per pallet or crate incoming and 150 per pallet or crate outbound plus tax and delivery charges.



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