



H *Holiday Inn®
& Suites*

AN IHG® HOTEL
DULUTH DOWNTOWN

CATERING MENU





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We do the planning. You get the credit.

As Duluth's largest full-service hotel and event center, we are committed to making your meeting and your stay with us as pleasurable as possible. That is why we offer the comfort and convenience you expect with an award-winning lodging and convention facility. Whether it is a business meeting, convention or retirement party, your group will have everything it needs for a great get-together. Our experienced sales and catering team and dedicated banquet staff think of everything so you don't have to.

We'll give you comfortable surroundings with room to spare, delicious meals, coffee breaks and any type of equipment you need to help your event run smoothly.

GF	V	VG
Gluten Free	Vegetarian	Vegan

PLATED BREAKFAST

ALL AMERICAN GF

Scrambled Eggs, North Shore Potatoes and your choice of Ham, Bacon **or** Sausage.
\$10

SWEET START

Your choice of Pancakes **or** French Toast, Butter and Syrup, your choice of Ham, Bacon **or** Sausage.
\$11

THE DULUTHIAN

Scrambled Eggs, Canadian Bacon, Spinach and Onion on a Croissant topped with Muenster Cheese and Mornay Sauce. Served with North Shore Potatoes.
\$12

QUICHE GF

Chef's choice of Quiche and Seasonal Fruit served with your choice of Ham, Bacon **or** Sausage.
\$10

STEAK & EGGS GF

6 oz. USDA Certified Angus Beef Sirloin, Scrambled Eggs, and North Shore Potatoes.
\$14

BREAKFAST HASH GF

Your choice of Corned Beef **or** Italian Sausage Hash served with Scrambled Eggs.
\$12

ADDITIONS

per person

SCRAMBLED EGGS	\$3
BREAKFAST BREAD	\$2
PANCAKE OR FRENCH TOAST	\$5
MILK	\$2
JUICE	\$3

Plated entrées include coffee, decaf and tea.

*All prices reflect per person charge.
All prices subject to service charges.*

BREAKFAST BUFFET

MINI CONTINENTAL BREAKFAST

Assorted Breakfast Pastries and Breakfast Breads.

\$7

CONTINENTAL BREAKFAST

Assorted Breakfast Pastries, Muffins, Bagels and Cream Cheese. Served with assorted Juices.

\$8

DELUXE CONTINENTAL BREAKFAST

Assorted Breakfast Pastries, Muffins, Bagels, Cream Cheese and Fresh Seasonal Fruit. Served with assorted Juices.

\$9

GRAND DELUXE CONTINENTAL BREAKFAST*

Assorted Breakfast Pastries, Muffins, Bagels, Cream Cheese, Fresh Seasonal Fruit, Assorted Yogurts, Hard Boiled Eggs and Assorted Dry Cereals. Served with Milk and assorted Juices.

\$10

TRADITIONAL BUFFET*

Scrambled Eggs, North Shore Potatoes, Fresh Seasonal Fruit, assorted Breakfast Breads, and your choice of Ham, Bacon **or** Sausage.

\$11

FROM THE GRIDDLE*

Pancakes **or** French Toast, Butter and Syrup, Scrambled Eggs, Fresh Seasonal Fruit and your choice of Ham, Bacon **or** Sausage.

\$12

ADDITIONS

per person

SCRAMBLED EGGS	\$3
BREAKFAST BREAD	\$2
PANCAKE OR FRENCH TOAST	\$5
MILK	\$2
JUICE	\$3

*For fewer than 25 people add \$2 per person. Not available for fewer than 15 people.

*All prices reflect per person charge.
All prices subject to service charges.*

THEMED BREAKS

EXECUTIVE MEETING BREAK

For Starters: Assorted Pastries and Breakfast Breads, assorted Juices, Coffee, Decaf and Tea.

Mid-Morning: Seasonal Fruit, Soft Drinks, Juice refresh, Coffee, Decaf and Tea.

Afternoon: Assorted Cookies, Popcorn and Beverage refresh.

\$15

DAY BREAK V

Assorted Breakfast and Granola Bars, Fruit Kabobs with Dip, Sweet and Salty Trail Mix, Coffee, Decaf, assorted Teas, and Sparkling and Bottled Water.

\$10

HEALTH BREAK

Cheese and Crackers, Crudité, Seasonal Fruit, Iced Tea, and Infused Water.

\$8

SNACKERS BREAK

Popcorn, Mixed Nuts, Snack Mix, mini Candy Bars, assorted Soft Drinks and Sparkling Water.

\$8

BAKERS BREAK

Assorted Cookies and Bars, Milk, Coffee, Decaf and Tea.

\$8

AFTERNOON BREAK

Soft Baked Pretzel Sticks with Mustard and Nacho Cheese, Mixed Nuts, Caramel Corn, assorted Soft Drinks and Sparkling Water.

\$10

FIESTA BREAK GF

Seasoned Tortilla Chips, Guacamole, Salsa, and assorted Soft Drinks.

\$8

REFRESHMENTS

COFFEE & TEA

STARBUCKS COFFEE \$50
1.5 Gallon, Serves 32

STARBUCKS COFFEE \$30
One Air Pot, Serves 16

STARBUCKS COFFEE and ASSORTED TEAS \$3.50
Regular & decaf coffee, price per person

STARBUCKS TAZO ICED TEA \$20
Serves 20

HOT TEA \$1.50
Per Bag

COLD BEVERAGES

**ASSORTED SOFT DRINKS,
SPARKLING WATER & BOTTLED WATER** \$2.75
Coke Products, Each

ASSORTED FRUIT JUICE \$12
Orange, Apple, or Cranberry. Per Carafe, Serves 6

BOTTLED FRUIT JUICE \$3.25
Each

MILK \$12
Per Carafe, Serves 6

INFUSED WATER \$18
3 Gallons

LEMONADE \$20
1 Gallon

CHAMPAGNE PUNCH \$50
1 Gallon

BREAK ITEMS

SMART STARTS

WHOLE FRUIT	\$2 each	GF V VG
ASSORTED YOGURTS	\$2 each	GF V
BREAKFAST BARS	\$2 each	
GRANOLA BARS	\$2 each	
BOXED CEREALS with COLD MILK	\$5 each	
BREAKFAST SANDWICHES	\$5 each	
FRUIT COMPOTE	\$3 / person	
GLUTEN FREE MUFFINS	\$40 / dozen	GF
ASSORTED BREAKFAST BREADS, MUFFINS OR BAGELS	\$24 / dozen	V VG

SALTY

Serves 24 people

SOFT PRETZELS with CHEESE	\$40	V
TORTILLA CHIPS with NACHO CHEESE and SALSA	\$30	GF V
BOWLS OF PRETZELS, CHIPS and POPCORN	\$30	GF
SNACK MIX	\$28	V
MIXED NUTS	\$40	GF V VG
SNACKERS TRAY	\$55	V

Potato chips, dip, pretzels, peanuts, tortilla chips, salsa, and garlic snack mix

SWEET

Pricing per dozen

ASSORTED COOKIES	\$24
ASSORTED DESSERT BARS	\$28
BROWNIES	\$28
GLUTEN FREE COOKIES	\$28 GF
MINI CANDY BARS	\$10

PLATED LIGHT LUNCHES

CHICKEN CAESAR WRAP

Caesar Salad with Grilled Chicken Breast wrapped in a Tortilla. Served with Potato Chips, and Kosher Dill Spear.

\$12

TURKEY CLUB WRAP

Turkey, Bacon, and Cheese wrapped in a Tortilla with Lettuce and Tomato. Served with Potato Chips, and Kosher Dill Spear.

\$12

DELI SOUP & SANDWICH

Deli sliced Ham, Roast Beef **or** Turkey served on Wheat Bread with Lettuce and Tomato. Served with Potato Chips, Kosher Dill Spear, and Soup du Jour.

\$13

CROISSANT SANDWICH

Choice of Tuna, Chicken **or** Egg Salad, Seasonal Fruit, and a Kosher Dill Spear.

\$12

CHICKEN SANDWICH

Grilled Chicken Breast with melted Swiss Cheese on a Bakery Roll with Mayo, Lettuce and Tomato. Served with Wedge Fries.

\$11

COBB SALAD

Mixed Greens with Bacon, Egg, Tomato, Bleu Cheese Crumbles, Avocado and sliced Chicken Breast. Served with a Baked Roll and Butter.

\$13

CEASAR SALAD

Chopped Romaine Lettuce, Parmesan Cheese and seasoned Croutons tossed in Caesar dressing and topped with a sliced Chicken Breast. Served with Baked Roll and Butter.

\$12

BOXED LUNCHES

Deli sliced Ham, Roast Beef **or** Turkey, served on Wheat Bread with Lettuce and Tomato, Potato Chips and a Cookie. Dinnerware kit, Mayo and Mustard included. Veggie Roll-Up available upon request.

\$14

Add Whole Fruit or Pasta Salad for \$3. Add Beverage for \$2.75.

Add a Tossed Green Salad or Cup of Soup for \$3 per person.

Sandwiches can be made gluten free.
Plated lunches include coffee, tea, and lemonade.

**All prices reflect per person charge.
All prices subject to service charges.**

PLATED LUNCH ENTRÉES

CHICKEN MALIBU GF

Grilled Chicken Breast with shaved Ham and melted Swiss topped with Mornay Sauce over a bed of Organic Grain Blend. Served with Chef's choice of Vegetable.

\$12

CHICKEN DIJON GF

Marinated and Grilled Chicken Breast on a bed of Organic Grain Blend topped with a Dijon Mustard Sauce. Served with Chef's choice of Vegetable.

\$12

ROAST TURKEY GF

Oven Roasted Turkey Breast on whipped Mashed Potatoes topped with Cranberry Chutney, Gravy. Served with Chef's choice of Vegetable.

\$13

SALMON GF

Seasoned Salmon oven baked with Lemon and Butter served with whipped Red Potatoes. Served with Chef's choice of Vegetable.

\$18

PORK GF

Oven Roasted Pork Loin topped with and Apple Demi-Glace served with Caramelized Onion Mashed Potato. Served with Chef's choice of Vegetable.

\$16

SPINACH AND MUSHROOM RAVIOLI V

Served in a Sage Soubise Sauce with Chef's choice of Vegetable.

\$14

SAUTÉED VEGETABLES GF V VG

Broccoli, Carrot, Cauliflower, Mushroom, Red and Green Bell Pepper, Tomato and Spinach sautéed in Olive Oil served on an Organic Grain Blend and finished with a rich Vegetable Demi-Glace.

\$14

*Served with choice of Tossed Green Salad or Caesar Salad, and Baked Roll with Butter.
Entrees served with coffee, tea, and lemonade.*

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LUNCH BUFFETS

DELI SANDWICH BUFFET

Sliced Ham, Turkey and Roast Beef, Lettuce, Tomato and Onion, assorted sliced Cheeses, assorted Breads, Mayo and Mustard, Potato Chips and Kosher Dill Pickle Spears. Served with Soup **or** Tossed Green Salad with assorted Dressings.

Add both Soup and Salad for \$2.

\$15

TWO SOUP & SALAD BAR BUFFET

Salad Bar includes Icerberg and Romaine lettuce, Grilled Chicken, Cheddar Cheese, Swiss Cheese, Feta Cheese, Bleu Cheese crumbles, Tomato, Cucumber, Fresh Mushrooms, Red and Green Peppers, Avocado, Red Onion, Hard Boiled Egg, Sunflower Seeds, Kalamata Olives, Ripe Olives, Stuffed Olives, Croutons, and assorted Dressings. Soups include Vegetarian Vegetable and Soup du Jour.

\$15

ITALIAN BUFFET

Penne Bake with Ground Italian Sausage, Cavatappi Alfredo with Spinach and Cremini Mushrooms, Garlic Bread, and Caesar Salad.

Add Sliced Italian Sausage for \$3. Substitute Lasagna for \$3.

\$14

FIESTA BUFFET

Seasoned Ground Beef **or** Chicken Fajitas, Soft Flour and Hard Corn Tortilla Shells, Black Beans, Spanish Rice, Shredded Lettuce, Diced Tomato, Black Olives, Shredded Cheese, Sour Cream and Taco Sauce, and Tossed Green Salad with assorted Dressings.

Add Guacamole for \$3. Add Steak or Shrimp for \$6.

\$14

HOMESTYLE BUFFET

Sliced Roast Beef **or** Roast Turkey, Mashed Potatoes, Chef's choice of Vegetable, Tossed Green Salad with assorted Dressings, and Bakery Rolls and Butter.

\$15

TAILGATE BUFFET

Char Grilled Burgers with Buns, assorted sliced Cheese, Lettuce, Tomato and Onion, Baked Beans, Potato Chips, Kosher Dill Pickle Spears, and Tossed Green Salad with assorted Dressings.

Add Garden Burger for \$3. Add Beer Brats for \$4.

\$15

BACKYARD BUFFET **GF**

Grilled BBQ Chicken, Baked Beans, Potato Salad, Wedge Fries, Tossed Salad with assorted Dressings.

Add Pulled Pork for \$3.

\$14

For fewer than 25 people add \$2 per person. Not available for fewer than 15 people.

All entrées include coffee, tea and lemonade.

**All prices reflect per person charge.
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HORS D'OEUVRES

APPETIZERS

Pricing per dozen

ASSORTED MINI QUICHE	\$30
BACON WRAPPED SCALLOPS	\$45 GF
STUFFED MUSHROOMS Spinach, Chorizo , and Crab	\$25
VEGETABLE SPRING ROLLS	\$20 GF V
CHICKEN WINGS BBQ, Buffalo, Thai or Teriyaki	\$30
BREADED CHICKEN DUMMIES	\$30
MEATBALLS BBQ, Sweet & Sour, or Swedish	\$20
CHICKEN SATAY	\$50
KOREAN STYLE BEEF SKEWERS	\$25 GF
CRAB RANGOON	\$30
BRIE & RASPBERRY IN PHYLLO	\$45 V
CHICKEN POT STICKERS	\$20
CANAPÉS	\$50 V
SPANAKOPITA	\$20
BEEF WELLINGTON	\$50
BEEF EMPANADA	\$30
PETITE FOURS	\$20
SHRIMP COCKTAIL	\$38 GF
ASSORTED SANDWICH WRAPS	\$25

DISPLAYS

Serves 24 people

ANTI-PASTA SKEWERS	\$50 GF V
SMOKED FISH DISPLAY	\$180
REUBEN DIP	\$80
SPINACH & ARTICHOKE DIP	\$75
BRUSCHETTA	\$35 V VG
DELI MEAT & CHEESE with SILVER DOLLAR BUNS	\$85
CHEESE & CRACKER DISPLAY	\$75
ANTI-PASTA DISPLAY	\$85
SEASONAL FRUIT DISPLAY	\$75 GF V VG
CRUDITÉ DISPLAY	\$65 GF V VG
SLICED CHEESE & ASSORTED SALAMI	\$90

SERVING SUGGESTIONS

Hors d'oeuvres Reception in Lieu of Dinner: 12-16 pieces per person

Cocktail Party Prior to Dance: 2 hours, 8-10 pieces per person

Cocktail Hour Prior to Dinner: 4-6 pieces per person

Butlered Service: 2 pieces per person

PLATED DINNERS

BACON WRAPPED FILET MIGNON GF

Hand cut and Bacon wrapped Certified Angus Beef Tenderloin topped with a Mushroom Bordelaise Sauce. Served with Horseradish Mashed Potatoes.

\$32

NEW YORK STRIP GF

Hand cut Certified Angus Beef New York Strip topped with Garlic Herb Compound Butter. Served with Roasted Baby Red Potatoes.

\$28

SIRLOIN GF

Certified Angus Beef Center Cut Top Sirloin topped with a Bleu Cheese Sauce. Served with Roasted Garlic Mashed Potatoes.

\$26

PORK LOIN GF

Oven Roasted Pork Loin topped with an Apple Demi-Glace. Served with Caramelized Onion Mashed Potato.

\$22

SALMON GF

Seasoned Atlantic Salmon oven broiled in Lemon and Butter. Served with whipped Baby Red Mashed Potatoes.

\$24

WALLEYE GF

Seasoned Freshwater Walleye oven broiled in Lemon and Butter. Served with an Organic Grain Blend.

\$24

SHRIMP GF

Seasoned Jumbo Shrimp broiled in Lemon and Butter. Served with an Organic Grain Blend.

\$26

All entrées include choice of Tossed Green Salad **or** Caesar Salad,
Chef's choice of Vegetable, and Baked Roll with Butter.
Served with coffee and tea. Limit two entrée selections per event.

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PLATED DINNERS

CORDON BLEU

Chicken Breast filled with Ham, Prosciutto, Swiss and Bleu Cheese. Served with an Organic Grain Blend and Chef's choice of Vegetable.

\$22

SOUTHERN FRIED CHICKEN

Breaded Chicken Breast Deep Fried to Golden Brown topped with Country Gravy. Served with Cheddar Mashed Potatoes and Skillet Fried Sweet Corn.

\$20

FLORENTINE GF

Chicken Breast stuffed with Spinach, Shallot and Garlic on a bed of Alfredo Pasta. Served with Chef's choice of Vegetable.

\$22

MARBELLA GF

Mediterranean style marinated Chicken Breast topped with Figs, Dates and Olives. Served with an Organic Grain Blend and Chef's choice of Vegetable.

\$22

SAUTÉED VEGETABLES GF V VG

Broccoli, Carrot, Cauliflower, Mushroom, Red and Green Bell Pepper, Tomato and Spinach Sautéed in Olive Oil. Served on an Organic Grain Blend and finished with a rich Vegetable Demi-Glace.

\$20

SPINACH AND MUSHROOM RAVIOLI V

Served in a Sage Soubise Sauce with Chef's choice of Vegetable.

\$20

All entrées include choice of Tossed Green Salad **or** Caesar Salad, and Baked Roll with Butter.
Served with coffee and tea. Limit two entrée selections per event.

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PLATED DINNERS

DUETS

STEAK AND SHRIMP

A charbroiled Certified Angus Beef 8 oz. Sirloin paired with a pinwheel of 3 broiled jumbo shrimp. Served with Chef's choice of starch, fresh vegetable, and appropriate sauce.

\$30

STEAK AND CHICKEN

House-prepared 5 oz. chicken paired with a Certified Angus Beef 8 oz. Sirloin. Served with Chef's choice of starch, fresh vegetable, and appropriate sauce.

\$28

SALMON AND STEAK

A Certified Angus Beef 8 oz. top Sirloin with an oven broiled 4 oz. Salmon fillet. Served with Chef's choice of starch, fresh vegetable, and appropriate sauce.

\$32

STEAK AND WALLEYE

Oven broiled freshwater 4 oz. walleye fillet paired with a Certified Angus Beef 8 oz. Top Sirloin. Served with Chef's choice of starch, fresh vegetable, and appropriate sauce.

\$32

All entrées include choice of Tossed Green Salad **or** Caesar Salad, and Baked Roll with Butter.
Served with coffee and tea. Limit two entrée selections per event.

DINNER BUFFET

GREAT LAKES BUFFET \$28

ENTRÉE-SELECT TWO:

Chef Carved Barron of Beef
Sliced Pork Loin with Apple Demi-Glace
Chicken with Supreme Sauce
Smoked Pit Ham with Bourbon Glaze

*Add Chef Carved Strip Loin, Atlantic Salmon
or Icelandic Cod for \$3*

SIDES-SELECT TWO:

Whipped Yukon Potatoes
Roasted Garlic Mashed Potatoes
Herb Roasted Red Potatoes
Parsley Buttered Red Potatoes
Organic Grain Blend

Served with Tossed Green Salad, Assorted Dressings, Chef's Choice of Vegetable, Bakery Rolls and Butter.

ITALIAN BUFFET \$25

Meat Lasagna
Fettuccine Alfredo
Sliced Italian Sausage
Chicken Parmigiana
Served with Garlic Bread and Caesar Salad

FIESTA BUFFET \$25

Seasoned Ground Beef
Chicken Fajitas
Soft Flour and Hard Corn Tortillas
Refried Beans, Black Beans, Spanish Rice
Shredded Lettuce, Diced Tomato,
Black Olives, Diced Onion, Shredded Cheese,
Sour Cream, and Taco Sauce
Served with Tossed Green Salad

BBQ BUFFET \$25

Baked BBQ Chicken
Pulled Pork with Buns
Mac & Cheese
Baked Beans
Served with Tossed Salad,
Coleslaw, Bakery Roll and Butter

For fewer than 50 people, add \$2 per person. Not available for fewer than 35 people.
All entrées include coffee and tea.

**All prices reflect per person charge.
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LATE NIGHT & DESSERTS

LATE NIGHT ENHANCEMENTS

CLASSIC LARGE PIZZA	\$21
Pepperoni, Sausage, or Cheese	
BUILD-YOUR-OWN MINI BURGER BAR	\$75
50 pieces	
Mini burgers with all the condiments	
SUPER 5' SUB SANDWICH	\$75
Assorted deli meats, condiments, potato chips	
Serves 25 people	
MINI HOT DOGS	\$75
50 pieces	
Served with condiments	
SOFT BAKED PRETZELS & CHEESE	\$40 V
Serves 24	
TORTILLA CHIPS & QUESO	\$50 GF V
Serves 24	

Late Night Enhancements are available starting after 9pm.

DESSERTS

NEW YORK VANILLA CHEESECAKE	\$4
with assorted toppings	
CHOCOLATE CAKE	\$4
CARROT CAKE	\$4
ORANGE CREAM CAKE	\$4
TRIPLE LAYER STRAWBERRY CREAM CAKE	\$4
TIRAMISU	\$5
FLOURLESS CHOCOLATE TORTE CAKE	\$5 GF

Dessert prices reflect per person charge

WINE & SPIRITS

CASH/HOST BAR BEVERAGES

CALL DRINK	\$6.50
PREMIUM DRINK	\$7
CALL COCKTAIL	\$7
PREMIUM COCKTAIL	\$8
WINE BY THE GLASS	\$7
DOMESTIC BEER	\$5.50
IMPORTED BEER	\$6.50

KEG BEER

DOMESTIC KEG \$375
Miller, Budweiser, Coors, Mich Golden Light, Bud Light
Others available upon request

PREMIUM KEG \$425
Summit, Alaskan Amber, Odell,
Bent Hop IPA, Castle Danger Cream Ale
Others available upon request

HOUSE WINES

WHITE

Chardonnay	\$27
Pinot Grigio	\$30
White Zinfandel	\$27
Moscato	\$30
Sauvignon Blanc	\$27

RED

Cabernet Sauvignon	\$27
Pinot Noir	\$30

SPARKLING CIDER & CHAMPAGNE

ASTI GIONELLI	\$28.00
SPARKLING CIDER (NON-ALCOHOLIC)	\$25.00

Bartender Policy: A minimum sale of \$250 is required otherwise a fee of \$75 will apply.

EVENT GUIDELINES

MENU SELECTIONS

- One entrée may be selected for group meal functions unless special arrangements are made in advance.
- If an additional entrée is selected, meal indicators are required to identify the entrée of choice for each individual.
- Children's menu and special dietary needs are available upon request
- Lunch menu selections are served until 2pm.
- Charge for Holiday Inn staff to cut and serve cake - \$50

FOOD & LIQUOR REGULATIONS

- All food and beverage must be prepared by the Holiday Inn Hotel & Suites and consumed on the premises with the exception of decorated cakes for special events.
- Minnesota state laws prohibit liquor to be brought on the premises for any event. State law prohibits the Holiday Inn Hotel & Suites from serving alcohol to minors even though the space is rented for a private party. Anyone under age 21 consuming alcohol or anyone supplying alcohol to minors will be required to leave the premises.
- Minnesota State Health Department regulations and the Holiday Inn Hotel & Suites policies prohibit any food product left over to be taken off the premises.
- Late night enhancements available starting after 9pm.

ROOM RENTALS

- Room rental is based upon catered events and guest attendance and subject to a 17% service charge.

GUARANTEES

- Preliminary guarantee of anticipated guests due two weeks prior.
- Hotel policy requires that the catering office to be notified of the guaranteed number of guests no later than 5 business days prior to the function.
- If the guarantee is not received, billing and catering will be based upon the original estimate of attendees.
- Billing is based upon the guarantee or the actual number of attendees, whichever is greater.

SALES TAX & GRATUITIES

- Menu prices are subject to a 10.63% sales tax, 17% service charge, and a 10.63% service charge tax.
- Wine and beer purchases, including host bars, are subject to a 13.13% sales tax, 17% service charge and a 13.13% service charge tax. Cash bars include the sales tax and service charge.
- When bar service is requested, a bartender fee of \$75 is applied if total bar sales do not exceed \$250.
- Audiovisual prices are subject to 8.38% sales tax, 17% service charge, and a 7.5% service charge tax.

CANCELLATION POLICY

- A cancellation fee may be applied for any event cancelled that has been confirmed as definite with a signed contract. A signed contract is required to guarantee meeting space.

PARKING

- Parking in the Holiday Center Ramp is complimentary for all event attendees. Attendees will receive a ticket for the Automated Parking Machine.

AUDIO VISUAL & SERVICES

MICROPHONE

Lapel or hand-held wireless \$65

FLIP CHARTS & WHITE BOARDS

Flipchart with Post-It Paper and Markers \$30

Flipchart Stand \$15

Tripod Easel \$15

Whiteboard and Markers \$30

MISCELLANEOUS

Speakerphone \$50

Laser Pointer \$30

Skirted Exhibit Tables, Each \$20

Patch Fee/Own AV \$40

PROJECTORS

LCD computer projector HDMI & VGA (with remote control/slide advancer) \$250

Dual LCD Projectors \$350

- The Great Lake Ballroom and Lyric Conference Center offers ceiling mounted LCD projectors and screens in every room.
- If your group utilizes more than one meeting room we can set up Dual Projector
- Our Projectors are Optoma W306ST 3500 Lumen Short throw projectors and are 3D capable 1080i DLP units that display WXGA 16:10 native resolution however still maintains the capability to display 4:3 and 16:9 resolutions.
- Each projector is connected using Comprehensive Pro AV/IT HDMI and VGA cabling which terminate at wall plates for ease of use by customers.
- Screens in the Great Lakes Ballroom are Da Lite 96" x 54" (113" diagonal) in 4 of our conference rooms (Superior, Huron, Erie and Ontario). We also offer our largest screen, 120" x 120", in our Michigan Room.
- Screens in the Lyric Conference Center are 90" x 80" (92" diagonal) in all three conference rooms (Lyric I, Lyric II, Lyric III).

WIFI

NO CHARGE

- Complimentary WIFI (5 MBPS) is available for all banquet guests.
- 100 MB download hardwire internet is also available upon request.

If an item you require is not listed, please let us know. Other equipment is available. These items may include: podium, riser, head table, speaker table, and display tables.

Audiovisual technicians are available at the current labor rates.

All prices subject to service charges.

EVENT SPACE SPECIFICATIONS



ROUNDS



THEATER



CONFERENCE



CLASSROOM



U-SHAPE

DIMENSIONS
SQUARE FEET
HEIGHT

GREAT LAKES BALLROOM

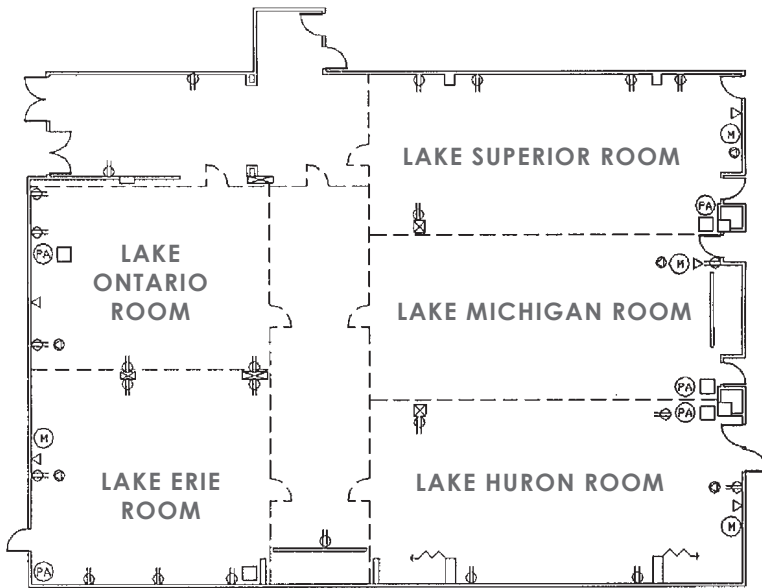
Room Name	Dimensions	Square Feet	Height	Rounds	Theater	Conference	Classroom	U-Shape
Great Lakes Ballroom	75'x96'	7,200	12'	400	600	-	300	-
Lake Superior Room	25'x50'	1,200	12'	64	100	35	48	32
Lake Michigan Room	25'x50'	1,200	12'	64	100	35	48	32
Lake Huron Room	25'x50'	1,200	12'	64	100	35	48	32
Lake Erie Room	26'x34'	950	12'	50	48	25	32	24
Lake Ontario	26'x34'	950	12'	50	48	25	32	24

LYRIC CONFERENCE CENTER

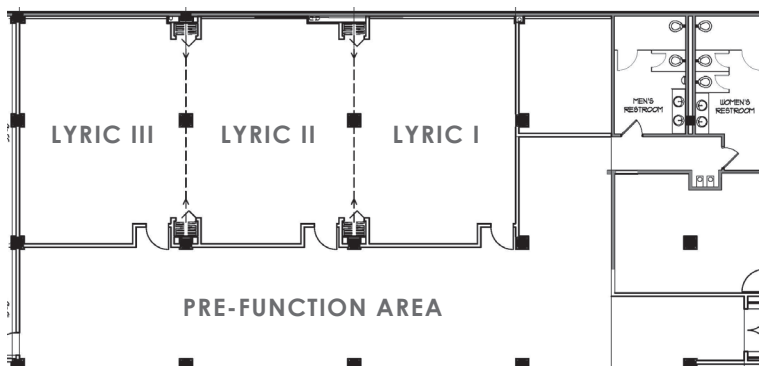
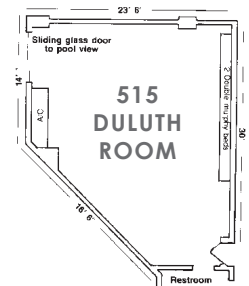
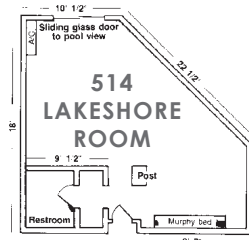
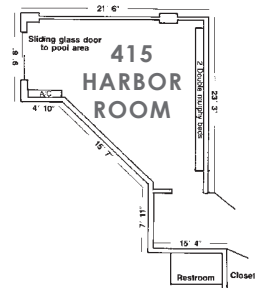
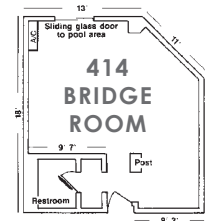
Room Name	Dimensions	Square Feet	Height	Rounds	Theater	Conference	Classroom	U-Shape
Lyric Conference Center	34'x75'	2,550	12'	120	150	-	-	-
Lyric I	34'x25'	850	12'	40	80	26	40	22
Lyric II	34'x25'	850	12'	40	80	26	40	22
Lyric III	34'x25'	850	12'	40	80	26	40	22
Lyric Pre-Function Area	18'x88'	1,584	12'	-	-	-	-	-

HOSPITALITY ROOMS

Room Name	Dimensions	Square Feet	Height	Rounds	Theater	Conference	Classroom	U-Shape
Duluth Room-515	-	400	8'	24	30	20	18	15
Lakeshore Room-514	-	400	8'	16	25	18	10	10
Harbor Room-415	-	350	8'	16	25	16	12	10
Bridge Room-414	-	350	8'	16	25	16	12	10



GREAT LAKES BALLROOM



LYRIC CONFERENCE CENTER

HOSPITALITY ROOMS