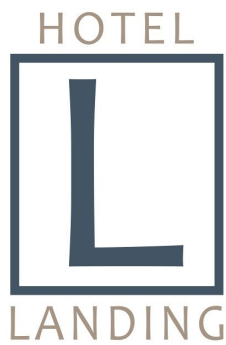




Banquets
MEETINGS & EVENTS





925 LAKE STREET, WAYZATA, MN 55391

T: (952) 777-7900

TOLL-FREE: (888) 777-6105

F: (952) 473-3122

INFO@THEHOTELLANDING.COM

GENERAL INFORMATION TERMS AND CONDITIONS

GUARANTEES FOR MEAL FUNCTIONS

It is imperative that the catering office be notified of the exact number of guests attending no later than 10:00 A.M. three business days prior to the event date. The guaranteed amount will be charged, even if fewer guests are served. The hotel will prepare a 3% overage above the guaranteed amount. Increased counts after the guaranteed number is received may result in menu substitutions. If the catering office receives no guarantee, the original expected attendance figure given to the hotel when booking the event will be the guarantee.

SERVICE CHARGE AND SALES TAX

All food and beverage related charges are subject to applicable Minnesota state and local taxes, currently 7.525% on food related items and 10.025% on beverage related items (or the prevailing tax rate in effect at the time of the event). A Taxable Service Charge of 16.25% will be added to all food and beverage banquet and conference charges and will be given in its entirety to the banquet service personnel. This service charge is not a gratuity. In addition, there is a Taxable 7.75% Administrative Fee. This fee is to be retained by the hotel and does not represent a tip, gratuity or service charge for wait staff employees, service employees, or service bartenders. Please note that state and local taxes are subject to change and that the prevailing rates will be imposed when the event occurs.

MENU

Menu selection is required three weeks prior to the event date. All events that are booked less than three weeks before the event date will require menu selections and set-up arrangements at the time of booking. The hotel reserves the right to charge an additional fee of \$150.00 for changing the menu selection after the Chefs have begun ordering & food preparation per specifications on the Banquet Event Order (BEO).

ROOMING LISTS

If you are providing the hotel with a rooming list for overnight guests, please provide the guest name, arrival date, departure date, room type and billing method, by the contracted cut-off date in Excel format. If the rooming list is not provided by the cut-off date, any guest rooms held for events will be released to the general inventory for re-sell opportunities.

DECOR

The Hotel Landing requests that you consult with your Event Manager in regard to displays, decorations and outside vendor equipment rentals. Items may not be attached to any stationary walls, windows, ceiling or doors.

PARKING

Parking in The Hotel Landing attached parking ramp is available complimentary for day event guests. Overnight parking is offered at a charge. Valet parking is available at the front entrance of The Hotel Landing.

PACKAGE DELIVERIES

We require a delivery fee of \$5.00 per box to the assigned event area or meeting room. Any materials shipped to the Hotel may not arrive more than 2 days prior to the event and must be removed from the Hotel within 2 days following the event. All materials must bear the name of the organization and addressed to the on-site contact's name with the date and name of the event.

VENDOR LOAD-IN & LOAD-OUT

Vendors are required to load-in and load-out from the Hotel parking ramp or the Lake Street Event Center street level entrance. Prior authorization from the Event Manager is required to reserve parking on Lake Street and requires specific load-in and load-out times.

ENTERTAINMENT

Your entertainment must abide by Hotel rules regarding volume of sound and playing times. For common courtesy and comfort of all participants and the local community, functions with entertainment must end at 12:00 midnight. Doors and balconies must be closed after 10:00 PM. If your function is held indoors, and your entertainment requires any special set up or electrical requirements, it is important that the Hotel is advised no later than 72 hours prior to the event. If any needs require additional arrangements, you will be billed accordingly.

OUTSIDE FOOD AND BEVERAGE

No outside food or beverage may be brought into the banquet and catering rooms except for wedding cakes.

ADDITIONAL SERVICES/VENDORS

The Hotel does reserve the right to refuse access to certain vendors whose performance standards are not in keeping with those of The Hotel Landing. To avoid any complications in this regard, please check with the Catering Manager in charge of the function prior to contracting with your outside service providers.

CAKE CUTTING

There is a \$5.00 per slice cake cutting fee and a 24% service fee.

CONTINENTAL BREAKFAST

Includes 925 Blend Regular & Decaffeinated Coffee, and Organic Hot Tea

ON THE MOVE CONTINENTAL

\$26

Fresh Orange Juice
925 Granola & Greek Style Yogurt
Fresh Sliced Fruit & Berries
Assorted KIND® Bars
Assorted Power Bars
Variety of Cereals with Milk & Almond Milk

EARLY RISER CONTINENTAL

\$29

Fresh Orange Juice
Seasonal Fruit Smoothies
Fresh Sliced Fruit & Berries
Breakfast Pastries
Hard Boiled Eggs

PLATED BREAKFAST

Served with Family Style Assorted Breakfast Pastries, Fresh Orange Juice, 925 Blend Regular & Decaffeinated Coffee & Organic Hot Tea
Select Up To Three Entrées

Breakfast Entrées

Steel Cut Irish Oatmeal Apples, Berries, Walnuts, Brown Sugar	\$21
Veggie Omelet Spinach, Tomato, Mushroom, Goat Cheese, Hashbrowns, Toast	\$23
Buttermilk Pancakes Chantilly Cream, Mixed Berries, Maple Syrup	\$23
Cinnamon French Toast Choice of Banana, Lemon Blueberry or Salted Caramel	\$23
925 Breakfast Scrambled Eggs with Chive, Hashbrowns, Applewood Smoked Bacon <i>or</i> Maple Pork Sausage Patties, Toast	\$24
925 Benedict Poached Egg, Shaved Ham, Classic Hollandaise Sauce, Toasted English Muffin, Hashbrowns	\$24
Steak Fajita Omelet Grilled Sirloin, Peppers, Onions, Cotija Cheese, Pico de Gallo, Hashbrowns, Toast	\$25
925 Crab Benedict Poached Egg, Crab Cake, Classic Hollandaise Sauce, Toasted English Muffin, Hashbrowns	\$26
Steak & Eggs Grilled Sirloin, Scrambled Eggs, Béarnaise Sauce, Hashbrowns, Toast	\$27

BREAKFAST BUFFET

Buffets are designed to properly accommodate a minimum of 12 guests or more. Should an event's guarantee be less, a \$20.00 surcharge per person will be added to the buffet price. Custom Buffets will reflect market pricing, specialty sourcing and labor costs.

Includes 925 Blend Regular & Decaffeinated Coffee, and Organic Hot Tea

WAYZATA BREAKFAST

\$41

Fresh Orange & Grapefruit Juices
Breakfast Pastries
Fresh Sliced Fruit & Berries
925 Granola & Greek Style Yogurt
Scrambled Eggs with Chives
Crispy Hashbrowns
Applewood Smoked Bacon *or* Maple Pork Sausage Patties (select one)

LAKESIDE BREAKFAST

\$45

Fresh Orange & Grapefruit Juices
Breakfast Pastries
Fresh Bagels, Honey, Chive Cream Cheese, Fruit Preserves, Butter & Jams
Fresh Sliced Fruit & Berries
925 Granola & Greek Style Yogurt
Scrambled Eggs with Peppers & Onions
Crispy Hashbrowns
Applewood Smoked Bacon & Maple Pork Sausage Patties

LANDING BREAKFAST

\$49

Fresh Orange, Grapefruit & Cranberry Juices
Assorted Breakfast Pastries
Fresh Bagels, Honey, Chive Cream Cheese, Fruit Preserves, Butter & Jams
Fresh Sliced Fruit & Berries
925 Granola & Greek Style Yogurt
Cheddar Scrambled Eggs
Potatoes O'Brien
Applewood Smoked Bacon & Maple Pork Sausage Patties
Belgian Waffles with Whipped Cream, Minnesota Maple Syrup & Berries

BREAKFAST ENHANCEMENTS

Stations Require Chef Attendant, \$150 Fee; One Chef per 25 Guests; Maximum 2.5 Hours of Service
12 Guest Minimum for Stations

OMELET STATION \$13 per person

Made to Order Omelets
Bacon, Sausage, Ham, Onion, Peppers, Tomatoes, Asparagus, Mushrooms, Spinach, Cheddar Cheese,
Swiss Cheese, Goat Cheese

WAFFLE STATION \$16 per person

Belgian Waffles, Whipped Cream, Mixed Berries, Sliced Bananas, Maple Syrup, Preserves,
Whipped Butter, Chocolate Chips

FRITTATA \$55, serves 12

Select One:
Honey Ham, Cheddar, Bell Pepper
Heirloom Tomato, Asparagus, Basil, Parmesan
Mushroom, Spinach, Gruyère Cheese, Applewood Smoked Bacon

STEEL CUT IRISH OATMEAL \$13 per person

Fresh Fruit, Berries, Dried Fruit, Local Honey, Maple Syrup, Cream, Brown Sugar, Chocolate Chips

BREAKFAST SANDWICHES \$10 each

Substitute Gluten Free Bun for \$3
Select Two:
Croque Madame | Fried Egg, Country Ham, Gruyère Cheese, Multigrain
Vegetarian Sandwich | Egg White, Spinach, Gruyère Cheese, Multigrain
Buttery Croissant | Fried Egg, Bacon, Cheddar Cheese
Chorizo Breakfast Burrito | Scrambled Eggs, Hashbrowns, Tomato, Sharp Cheddar Cheese
Egg & Country Ham, Gruyère Cheese, English Muffin

ADDITIONAL ADD ON'S

Scones Blueberry, Chocolate, Plain	\$36 per dozen
Bagels Butter, Jams, Cream Cheese	\$40 per dozen
Assorted Breakfast Pastries & Croissants	\$48 per dozen
Gluten Free Muffins Chocolate & Blueberry	\$66 per dozen
Individual Assorted Cereals & Milk	\$4 each

BEVERAGES

925 Blend Regular & Decaffeinated Coffee	\$65 per gallon
Organic Hot Tea	\$55 per gallon
Bottled Still Water	\$4 each
Bottled Sparkling Water	\$4 each
Bottled Lemonade & Fruit Juices	\$5 each
Sodas Coke, Diet Coke, Sprite	\$4 each

BRUNCH BUFFET

Buffets are designed to properly accommodate a minimum of 12 guests or more. Should an event's guarantee be less, a \$20.00 surcharge per person will be added to the buffet price. Custom Buffets will reflect market pricing, specialty sourcing and labor costs.

WAYZATA BRUNCH

\$66

Fresh Orange, Grapefruit & Cranberry Juices
925 Blend Regular & Decaffeinated Coffee, and Organic Hot Tea
Breakfast Pastries
Fresh Sliced Fruit & Berries
925 Granola & Greek Style Yogurt
Scrambled Eggs with Chives
Crispy Hashbrowns
Applewood Smoked Bacon
Breakfast Sausage Links
Cinnamon French Toast, Minnesota Maple Syrup
Spinach, Ham & Swiss Frittata

Display (select one)

Cold Smoked Salmon | Plain Bagels, Capers, Sliced Red Onion, Sliced Tomatoes, Cream Cheese
Charcuterie | Cured Meats & Salami, Midwestern Artisan Cheeses, House Pickled Vegetables, Mustards, Crostini

Salad (select one)

Classic Caesar Salad | Romaine Lettuce, Parmesan Cheese, Ciabatta Croutons, House Made Caesar Dressing
Mixed Green Salad | Mixed Greens, Heirloom Cherry Tomatoes, Sliced Onion, Sliced Radish, Champagne Vinaigrette

BRUNCH ENHANCEMENTS

Stations Require Chef Attendant, \$150 Fee; One Chef per 25 Guests; Maximum 2.5 Hours of Service
12 Guest Minimum for Stations and Bars

OMELET STATION

\$13 per person

Made to Order; Bacon, Sausage, Ham, Onion, Peppers, Tomatoes, Asparagus, Mushrooms, Spinach, Cheddar Cheese, Swiss Cheese, Goat Cheese

WAFFLE STATION

\$16 per person

Belgian Waffles, Whipped Cream, Mixed Berries, Sliced Bananas, Maple Syrup, Preserves, Whipped Butter, Chocolate Chips

ADDITIONAL ADD ON'S

Scones Blueberry, Chocolate, Plain	\$36 per dozen
Bagels Butter, Jams, Cream Cheese	\$40 per dozen
Assorted Breakfast Pastries & Croissants	\$48 per dozen
Gluten Free Muffins Chocolate & Blueberry	\$66 per dozen

BREAKS

Priced Per Guest
30 Minutes of Service

MORNING BREAKS

FRESH START \$16 per person

Seasonal Fruit Smoothies, Oven Roasted Almonds, Breakfast Pastries

MID-MORNING \$19 per person

Whole Fresh Fruit, Chobani® Yogurt, Chocolate & Blueberry Scones, KIND® & Power Bars

AFTERNOON BREAKS

DESSERT BAR \$14 per person

Assorted House Baked Cookies, House Baked Dessert Bars & Milk

CHIPS & DIP \$15 per person

Tortilla Chips, Pico de Gallo, Roasted Tomato Salsa, Guacamole, Pita Chips, Hummus

GOODY BAR \$16 per person

Individually Bagged, Select Three

Plain M&M's®, Peanut M&M's®, Reese's Pieces, Malted Milk Balls, Gummy Bears, Chocolate Covered Pretzels, Chocolate Covered Espresso Beans, Mixed Dried Fruit, Mint Almonds, Milk Chocolate Almonds, Party Mixed Nuts

ENERGY BREAK \$17 per person

Assorted Mixed Nuts, 925 Granola, Assorted Candies, Gummy Bears, Pretzels, Dried Fruits

WELL BEING \$17 per person

Fresh Garden Vegetables, Dill Vegetable Dip, Grilled Pita Bread, Hummus

FRESH FRUIT DIPPING BAR \$17 per person

Fresh Fruit, Berries, Apple Slices, Chocolate Dip, Yogurt Dip, Caramel

POWER BREAK \$18 per person

KIND® & Power Bars, Chocolate Covered Almonds, Yogurt Covered Pretzels, Cheese Sticks

AT THE MOVIES \$19 per person

Buttery Popcorn, Caramel Corn, Chocolate Covered Pretzels, M&M's® Sour Patch Kids, Whoppers

BREAKS

BEVERAGES

925 Blend Regular & Decaffeinated Coffee	\$65 per gallon
Organic Hot Tea	\$55 per gallon
Lemonade	\$50 per gallon
Iced Tea	\$50 per gallon
Bottled Still Water	\$4 each
Bottled Sparkling Water	\$4 each
Bottled Lemonade & Fruit Juices	\$5 each
Sodas Coke, Diet Coke, Sprite	\$4 each
Red Bull/Red Bull Sugar Free	\$7 each

A LA CARTE

PRE-ORDER REQUIRED

Scones Blueberry, Chocolate, Plain	\$36 per dozen
Bagels Butter, Jams, Cream Cheese	\$40 per dozen
Assorted Breakfast Pastries & Croissants	\$48 per dozen
Gluten Free Muffins Chocolate, Blueberry	\$66 per dozen
Chobani® Yogurt	\$48 per dozen
Fruit & Greek Style Yogurt Parfaits	\$7 each
Whole Fresh Fruit	\$30 per dozen
Fresh Cut Fruit Cups	\$60 per dozen
Individual Assorted Cereals & Milk	\$4 each
House Baked Cookies	\$44 per dozen
House Baked Dessert Bars	\$44 per dozen
Individual Chocolate Covered Pretzels	\$48 per dozen
Individual Yogurt Covered Pretzels	\$48 per dozen

CHARGED BY CONSUMPTION

KIND® & Power Bars	\$5 each
Assorted Candy Bars	\$4 each
Assorted Chips, Pretzel & Popcorn Bags	\$4 each
Individual Trail Mix	\$4 each
Individual Mixed Nuts	\$4 each

GOURMET SNACKS

Individually Plated & Served
Priced Per Person

SNACKS

Homemade Chips & Salsa	\$8
Seasonal Fresh Fruit Kabobs	\$8
House Baked Cookie Trio	\$8
House Baked Dessert Bar Trio	\$8
Petite Vegetable Display Buttermilk Dill Dip, Hummus	\$9
Hummus & Pita Bread	\$9
Warm Pretzels Whole Grain Mustard Aioli, Gouda Cheese Sauce	\$10
Chocolate Covered Strawberries	\$10
Handcrafted Meat & Cheese Plate Crackers, Crostini	\$13
Domestic & Imported Cheese Plate Honey, Crackers, Berries	\$14
Artisan Charcuterie Plate Crostini	\$16

CASUAL PLATED LUNCH

Select Up To Three Entrées. When selecting multiple entrées, the highest priced entrée will prevail for all selected entrées.

SANDWICHES

Served with a Garden Salad, Kettle Chips, House Baked Cookie, 925 Blend Regular & Decaffeinated Coffee, Organic Hot & Iced Tea

Grilled Chicken Sandwich Arugula, Smoked Paprika Aioli, Gruyère Cheese, Tomato, Ciabatta	\$34
925 Burger Black Angus Blend, Lettuce, Tomato, Onion, Bacon, White Cheddar	\$37
St. Pete's Burger Local Blue Cheese, Black Pepper, Arugula, Roasted Garlic Mayo	\$37
Walleye Hoagie Spring Vegetable Slaw, Honey Tartar, Spicy Pickles	\$37
Grilled Vegetable Sandwich Roasted Eggplant, Pesto, Provolone, Herbed Aioli	\$33

SALADS

Served with Creamy Chicken Wild Rice Soup or Soup du Jour, House Baked Cookie, 925 Blend Regular & Decaffeinated Coffee, Organic Hot & Iced Tea

Chicken Caesar Salad Romaine Hearts, Parmesan, Croutons, Crispy Brussels Sprouts, Creamy Grilled Chicken, Creamy Caesar	\$31
Roasted Chicken Cobb Salad Avocado, Tomato, Blue Cheese, Bacon, Hard Boiled Egg, Green Goddess Dressing	\$31
Lobster Cobb Salad Avocado, Tomato, Blue Cheese, Bacon, Hard Boiled Egg, Green Goddess Dressing	\$37
Mediterranean Chopped Salad Salami, Capicola, Olives, Chickpeas, Cucumber, Heirloom Tomato, Artichoke, Feta, Greek Vinaigrette	\$33
Salmon Niçoise Salad Flaked Salmon, Farro, Hard Boiled Egg, Kalamata Olives, Tomato, Cucumber, Radish, Spinach, Sherry Vinaigrette	\$35

THREE COURSE PLATED LUNCH

Served with House Baked Artisan Bread, Local Creamery Butter, 925 Regular & Decaffeinated Coffee,
Organic Hot & Iced Teas
Select Up To Three Entrées.
12 Guest Minimum
\$46 Per Person

FIRST COURSE

Select Soup or Salad

Soups

Creamy Chicken Wild Rice

Soup du Jour

Salads

Classic Caesar | Parmesan, Ciabatta Croutons

Mixed Green | Heirloom Cherry Tomato, Onion, Radish, Champagne Vinaigrette

Baby Mixed Greens | Shaved Fennel, Berries, Onion, Raspberry Vinaigrette

SECOND COURSE

Beef Bolognese | Papardelle Pasta, Pecorino Romano

Grilled Flank Steak | Burgundy Demi Glaze, Pommies Puree, Seasonal Vegetables

Chicken Parmesan | Linguini, Baby Heirloom Tomato Relish

Grilled Salmon | Parmesan Basil Risotto, Roasted Tomato Butter, Seasonal Vegetables

Butternut Squash Ravioli | Brown Butter, Sage, Candied Pecans, Balsamic Glaze

Saffron Orzo Risotto | Carrot, Fennel, Parsley, Parmesan

THIRD COURSE

Select One

Vanilla Cheesecake | Cranberry Orange Compote, Crème Fraîche, Seasonal Berries

Chocolate Flourless Torte | Chocolate, Toffee, Raspberries, Mascarpone Coffee Cream (Gluten Free)

Triple Chocolate Mousse Cake | Cocoa Feuillet, Berries

Red Velvet Cake | Cream Cheese Frosting, Raspberry & Vanilla

BOXED LUNCHES

Includes Whole Fresh Fruit, Bag of Chips, Side, House Baked Cookie, & Water Bottle.

Gluten Free Bread Available with Advanced Notice.

Select Up To Three Entrées & One Side

12 Guest Minimum

\$31 Per Person

SANDWICHES, WRAPS & SALADS

Roast Beef Sandwich | Swiss, Horseradish Sauce, Local Greens, Milk Bun

Country Ham & Aged Cheddar | Herbed Aioli, Local Greens, Multigrain Bread

Turkey Club | Cranberry Cream Cheese Spread, Multigrain Bread

Tuna Salad Croissant | Celery, Hard Boiled Eggs, Red Onion, Sliced Tomato, Lettuce, Mayonnaise

Pulled Chicken Caesar Wrap | Classic Caesar, Roma Tomato, Romaine Hearts, Parmesan Cheese, Spinach Tortilla

Chipotle Turkey Wrap | Turkey, Bacon, Lettuce, Tomato, Avocado, Chipotle Mayo, Spinach Tortilla

Ultimate Roasted Veggie Wrap | Grilled Eggplant, Zucchini, Onions, Peppers, Pesto Lemon Vinaigrette, Spinach Tortilla

Roasted Chicken Cobb Salad | Avocado, Tomato, Blue Cheese, Bacon, Hard-Boiled Egg, Green Goddess Dressing

Mediterranean Chopped Salad with Chicken | Olives, Chickpeas, Cucumber, Heirloom Tomato, Artichoke, Feta, Greek Vinaigrette

SIDES

Potato Salad | Celery, Red Onion, Creamy Dill Dressing

Field Greens | Assorted Seasonal Vegetables, Croutons, Balsamic Vinaigrette Dressing

Pasta Salad | Cucumber, Sweet Onion, Tomato, Parmesan, Italian Dressing

LUNCH BUFFETS

Buffets are designed to properly accommodate a minimum of 12 guests or more. Should an event's guarantee be less, a \$20.00 surcharge per person will be added to the buffet price. Custom Buffets will reflect market pricing, specialty sourcing and labor costs.

Served with 925 Blend Regular & Decaffeinated Coffee, Organic Hot & Iced Teas

DELI BUFFET (Build Your Own)

\$41

Creamy Chicken Wild Rice Soup or Soup du Jour

925 Green Salad | Field Greens, Cherry Tomato, Cucumber, Red Onion, Radish, Buttermilk Dill Dressing & Balsamic Vinaigrette

Whole Grain Mustard Potato Salad

925 Coleslaw

Sliced Honey Ham, Smoked Turkey, Roast Beef

Cheddar, Swiss, Provolone

Lettuce, Tomato, Onion, Pickles

Mayonnaise, Dijon Mustard, Whole Grain Mustard

Multigrain Bread, White Bread, Marble Rye

Kettle Potato Chips

House Baked Assorted Cookies & Bars

SANDWICH BUFFET (Prepared)

\$46

Creamy Chicken Wild Rice Soup or Soup du Jour

Farmer Salad | Mixed Greens, Asparagus, Tomato, Radish, Buttermilk Dill Dressing

925 Coleslaw

Select Three Sandwiches

Roast Beef Sandwich | Swiss, Horseradish Sauce, Local Greens, Milk Bun

Tuna Salad Croissant | Celery, Hard-Boiled Eggs, Red Onion, Sliced Tomato, Lettuce, Mayonnaise

Turkey Club | Cranberry Cream Cheese Spread, Multigrain Bread

Ultimate Roasted Veggie Wrap | Grilled Eggplant, Zucchini, Onions, Peppers, Pesto Lemon Vinaigrette, Spinach Tortilla

Pulled Chicken Caesar Wrap | Classic Caesar, Roma Tomato, Romaine Hearts, Parmesan Cheese, Spinach Tortilla

Kettle Potato Chips

House Baked Cookies & Bars

LUNCH BUFFETS

Buffets are designed to properly accommodate a minimum of 12 guests or more. Should an event's guarantee be less, a \$20.00 surcharge per person will be added to the buffet price. Custom Buffets will reflect market pricing, specialty sourcing and labor costs.

Served with Local Creamery Butter, 925 Blend Regular & Decaffeinated Coffee, Organic Hot & Iced Teas

FARMHOUSE

\$51

House Baked Artisan Bread & Local Creamery Butter

Chicken Noodle Soup

Farmer Salad | Mixed Greens, Asparagus, Tomato, Radish, Buttermilk Dill Dressing

Sliced Pork Loin | Sweet Apple Chutney

Roasted Turkey | Pan Gravy

Mashed Yukon Gold Potatoes

Honey Maple Butter Carrots

Strawberry Shortcake

SOUTHERN TABLE

\$51

Corn Bread

925 Green Salad | Field Greens, Cherry Tomato, Cucumber, Red Onion, Radish, Buttermilk Dill Dressing & Balsamic Vinaigrette

925 Coleslaw

Southern Fried Chicken

Smoked BBQ Pulled Pork | Mini Brioche Buns

Mashed Potatoes

Corn on the Cob

Seasonal Fruit Cobbler

FRESH CHOICE

\$56

House Baked Artisan Bread & Local Creamery Butter

Garden Vegetable Soup

Arugula, Grapefruit, Onions, Avocado, Champagne Vinaigrette

Tri-Colored Quinoa Succotash Salad

Grilled Chicken Breast | Roasted Tomatoes, Herb Jus

Minnesota Wild Rice Pilaf

Asparagus & Baby Carrots Blend

Fresh Fruit Kabobs with Yogurt Dip

LUNCH BUFFETS

Buffets are designed to properly accommodate a minimum of 12 guests or more. Should an event's guarantee be less, a \$20.00 surcharge per person will be added to the buffet price. Custom Buffets will reflect market pricing, specialty sourcing and labor costs.

Served with Local Creamery Butter, 925 Blend Regular & Decaffeinated Coffee, Organic Hot & Iced Teas

SOUTHWEST

\$53

House Baked Artisan Bread & Local Creamery Butter

Chicken Tortilla Soup | Corn, Chili Peppers, Onions, Beans, Cilantro, Roasted Tomatoes

Santa Fe Garden Salad | Greens, Tomato, Avocado, Corn, Monterey Jack Cheese, Fried Corn, Tortilla Strips, Southwest Ranch Dressing

Fire Roasted Corn Black Bean Compound Salad

Monterey Chicken Breast | Manchego Cheese, Cilantro, Avocado, Relish, Guajillo Sauce

Tortilla Crusted Cod | Pico de Gallo

Spanish Rice

Roasted Zucchini & Squash | Cotija Cheese

Cinnamon Sugar Churros | Chocolate Dipping Sauce

ROMAN FEAST

\$56

Brick Oven Garlic Bread

Italian Sausage Tortellini Soup

Bibb Lettuce Salad | Gorgonzola, Olives, Roasted Peppers, Heirloom Tomatoes, Sherry Vinaigrette

Chicken Breast | Mushroom Marsala Sauce

Parmesan Panko Crusted Tilapia | Herb Remoulade

Spinach Risotto

Wild Mushroom & Tomato Bruschetta

Tiramisu

THREE COURSE PLATED DINNER

Served with House Baked Artisan Bread, Local Creamery Butter, 925 Regular & Decaffeinated Coffee,
Organic Hot & Iced Teas. Select one soup or salad and one dessert. Select Up To Three Entrées.
When selecting multiple entrées, the highest priced entrée will prevail for all selected entrées.
12 Guest Minimum

FIRST COURSE

<i>Soups</i>	\$11
Creamy Chicken Wild Rice	
Artichoke Tomato Basil Soup	
Carrot & Ginger Soup Crème Fraîche, Cilantro	
Lemon Chicken Couscous Spinach, Parmesan Shavings	
<i>Salads</i>	\$11
Classic Caesar Romaine Hearts, Parmesan, Ciabatta Croutons, Caesar Dressing	
925 Salad Mix Greens, Grape Tomatoes, Onion, Radish, Cucumber, Carrots, Champagne Vinaigrette	
Mixed Berry Salad Baby Bibb Lettuce, Watercress, Shaved Fennel, Berries, Onion, Raspberry Vinaigrette	
Butter Lettuce Salad Poached Pear, Spiced Pecan, Buttermilk Blue Cheese, Port Wine Vinaigrette	
<i>Enhanced Salads</i>	\$14
Arugula Burrata Heirloom Tomato, Saba, Extra Virgin Olive Oil	
Boston Salad Bibb Lettuce, Orange & Grapefruit Segments, Pistachios, Red Onion, Meyer Lemon Vinaigrette	

SECOND COURSE

<i>Chicken</i>	
Chicken Parmesan Linguini, Baby Heirloom Tomato Relish	\$43
Lemon Chicken Breast Olive, Caper, Artichoke, Tomato Relish, Parmesan Roasted Red Potatoes, Grilled Broccoli	\$46
Herb Chicken Breast Wild Mushroom Pan Jus, Whipped Yukon Potatoes, Roasted Haricot Vert	\$47
Chicken Margherita Mozzarella, Pesto, Tomato Relish, Basil Linguini	\$50
Chicken Florentine Spinach, Herb Linguini	\$51
<i>Beef</i>	
Braised Beef Short Rib Demi-Glace, Parmesan Mashed Potatoes, Brussels Sprouts	\$55
Grilled Beef Tenderloin Wild Mushrooms, Demi-Glace, Smashed Baby Red Potatoes, Grilled Asparagus	\$55
Stuffed Flank Steak with Prosciutto, Asparagus, & Gorgonzola Port Wine Demi-Glace, Parmesan Risotto, Honey Roasted Carrots	\$55
Grilled New York Strip Horseradish & Blue Cheese Compound Butter, Parmesan Potato Au Gratin, Charred Broccolini	\$59
Pan Seared Beef Tenderloin Béarnaise, Roasted Fingerling Potatoes, Tri-Color Carrots	\$59

THREE COURSE PLATED DINNER

SECOND COURSE CONT'D

Pork

Grilled Pork Chop Herb Demi-Glace, Sweet Potato Hash, Roasted Vegetable	\$45
Mustard Crusted Pork Tenderloin Madeira Wine Cream Sauce, Parsley Butter, Yukon Potatoes, Zucchini & Carrot Ribbons	\$46

Fish & Seafood

Pan Seared Salmon Pomegranate Orange Beurre Blanc, Golden Raisin Couscous, Roasted Vegetable	\$41
Pan Fried Walleye Lemon Caper Beurre Blanc, Wild Rice Pilaf, Charred Broccolini	\$43
Scampi Con Pollo Jumbo Shrimp Wrapped with Chicken & Garlic Butter, Parmesan Linguini, Asparagus, Grape Tomatoes	\$50
Pan Seared Scallops Balsamic Tomato Basil Relish, Butternut Squash Farro	\$55
Pistachio Crusted Halibut Dill Lemon Butter, Creamy Risotto, Wild Mushrooms	\$55
Sea Bass Charred Tomato Relish, Chive Sliced Potato, Grilled Asparagus	\$57

Duet

Petit Filet Mignon & Garlic Shrimp Basil Risotto, Saffron Butter	\$83
Grilled New York & Seared Scallops Sweet Potato Pure, Red Wine Shallots Glace	\$84
New York & Lobster Golden Yukon Potatoes, Asparagus, Hollandaise Sauce	\$86
Petit Filet Mignon & Lobster Tail Parmesan Twice Baked Potato, Baby Root Vegetables, Lobster Bisque Sauce	\$86

Vegetarian

Crispy Tofu Charred Vegetables, Yuzu Ponzu Sauce	\$31
Ricotta Gnocchi Butternut Squash, Swiss Chard, Brown Butter Sage	\$33
Butternut Squash Ravioli Brown Butter, Sage, Candied Pecans, Balsamic Glaze	\$33
Zucchini Squash Medley Noodles Choice of Thai Peanut Sauce or Basil Pesto (vegan)	\$36
Parmesan Polenta Wild Mushroom Ragout, Spinach, Kale, Heirloom Tomato Sauce	\$36
Cauliflower Steak Romanesco, Chimichurri, Red Quinoa (vegan)	\$36

THIRD COURSE

Select One

Red Velvet Cake Cream Cheese Frosting, Raspberry, Vanilla	\$11
Seasonal Sorbets Blood Orange, Raspberry, Lemon	\$11
Ice Cream Chocolate, Vanilla Bean, Salted Caramel	\$11
Triple Chocolate Mousse Cake Cocoa Feuillet, Berries	\$11
Chocolate Flourless Torte Chocolate, Toffee, Raspberries, Mascarpone Coffee Cream (Gluten Free)	\$13
Landing Fruit Cobbler Seasonal Fresh Fruit, Almond Crumble, Powdered Sugar (Dairy & Gluten Free)	\$13
Vanilla Cheesecake Cranberry Orange Compote, Crème Fraiche, Seasonal Berries	\$13

DINNER BUFFETS

Buffets are designed to properly accommodate a minimum of 40 guests or more. Should an event's guarantee be less, a \$20.00 surcharge per person will be added to the buffet price. Custom Buffets will reflect market pricing, specialty sourcing and labor costs.

Served with House Baked Artisan Bread, Local Creamery Butter, 925 Blend Regular & Decaffeinated Coffee, Organic Hot & Iced Teas

MINNESOTA HARVEST

\$66

Creamy Chicken Wild Rice Soup
Barley Beet Salad
Candied Walnut & Pear Salad | Shaved Fennel, Lemon Poppy Seed Vinaigrette, Prairie Breeze™ Cheese Crumbles
Cranberry Apple Stuffed Chicken | Cider Glaze
Pan Fried Almond Crusted Walleye | Beurre Blanc
Cheesy Scalloped Potatoes
Butter Green Beans & Carrots
Caramel Apple Cobbler

MIDWESTERN

\$66

Creamy Chicken Wild Rice Soup
Arugula & Fennel Salad | Walnuts, Berries, Lemon Vinaigrette
Tri-Color Rotini Turkey Pasta Salad
Pan Fried Almond Crusted Walleye | Lemon Caper Butter
Beef Pot Roast
Parmesan Potato Gratin
Roasted Seasonal Vegetables

MEDITERRANEAN

\$69

Grilled Romain | Asparagus, Sun-Dried Tomatoes, Croutons, Parmesan, Garlic Anchovy & Balsamic Vinaigrette
Panzanella Salad | Tomato, Cucumber, Garbanzos, Mozzarella, Focaccia Croutons, Red Wine Vinaigrette
Capicola & Fontina Stuffed Crimini Mushrooms
Chicken Florentine | Creamed Spinach
Sole Fillet | Olives, Capers, Artichokes, Tomatoes, Pepper Relish
Saffron Orzo Risotto & Fennel
Herb Grilled Seasonal Vegetables

STEAKHOUSE

\$76

Spinach Artichoke Dip with Sliced Baguette Bread
Iceberg Wedge Salad | Tomato, Onion, Blue Cheese, Chopped Egg, Applewood Smoked Bacon, Buttermilk Dill Dressing
Composed Caprese | Heirloom Tomato, Beets, Burrata Cheese, Basil Oil
Sliced New York Strip | Caramelized Shallot Demi
925 Crab Cakes | Roasted Corn Relish, Caper Remoulade
Twice Baked Potatoes | Parmesan, Chives
Grilled Jumbo Asparagus | Lemon, Herbs

RECEPTION DISPLAYS

SHRIMP COCKTAIL DISPLAY

\$51 per dozen

Cold Poached Shrimp, Cocktail Sauce, Horseradish Aioli, Lemons

NINETWENTYFIVE SEAFOOD TOWER

\$36 per person

Oysters on the Half Shell, Poached Shrimp, Alaskan King Crab Legs, Maine Lobster, Tuna, Stone Crab Claws, Cocktail Sauce, Mignonette, Mustard Aioli, Tabasco, Lemons

VEGETABLE CRUDITÉS DISPLAY

\$12 per person

Fresh Garden Vegetables, Dill Vegetable Dip

FRUIT & BERRIES DISPLAY

\$13 per person

Local Wildflower Honey, Yogurt

DOMESTIC & IMPORTED CHEESE DISPLAY

\$20 per person

Fig Jam, Local Wildflower Honey, Pickled Vegetable, Grain & Dijon Mustards, Apricot Chutney, Artisan Crackers, Crostini, Rustic Breads

CHARCUTERIE & CHEESE DISPLAY

\$22 per person

Domestic & Imported Cheese, Cured Meats, Fig Jam, Local Wildflower Honey, Pickled Vegetables, Grain & Dijon Mustards, Apricot Chutney, Artisan Crackers, Crostini, Rustic Breads

BUTCHER BOARD DISPLAY

\$24 per person

Salami, Bresaola, Prosciutto, Capicola, House Made Pickled Vegetables, Grain & Dijon Mustard, Dried Fruit & Jams, Artisan Crackers, Crispy Breads, Rustic Breads

CARVING STATIONS

\$300 Chef Attendant Fee, One Chef per 25 Guests, Maximum 2.5 Hours of Service.

FIVE SPICE ROASTED PORK LOIN	serves 25 - 30 \$425
Apricot Mustard Glace	
GARLIC SAGE RUBBED TURKEY BREAST	serves 25 - 30 \$525
Grain Mustard Aioli, Herb Velouté	
HERB ROASTED BEEF TENDERLOIN	serves 20 - 25 \$575
Horseradish Cream, Béarnaise Sauce	
GARLIC PEPPERCORN CRUSTED STRIP LOIN	serves 25 - 30 \$575
Mushroom Cognac Cream Sauce	
SPICE RUBBED PRIME RIB ROAST	serves 20 - 30 \$625
Horseradish Cream, Brandy Au Jus	

CHEF ACTION STATIONS

\$300 Chef Attendant Fee, One Chef per 25 Guests, Maximum 2.5 Hours of Service. Priced Per Person

MASHED POTATO BAR	\$17
<hr/> Garlic Mashed Potatoes, Cheese, Onions, Bacon Bits	
GOURMET MAC & CHEESE	\$27
<hr/> Gourmet Cheese Sauces, Macaroni, Campanelle, Penne Pasta, Diced Tomatoes, Pancetta, Chicken Breast, Bacon Bits, Scallions, Bay Scallops, Shrimp, Grated Cheese, Sour Cream, Tomato Salsa	
PASTA	\$28
<hr/> Bucatini, Rigatoni, Tortellini, Grilled Chicken, Andouille Sausage, Shrimp, Pancetta, Artichokes, Asparagus, Peppers, Wild Mushrooms, Heirloom Tomatoes, Fresh Garlic, Basil Pesto, Parmesan, Romano Cheese, Asiago Breadsticks, Alfredo, 925 Marinara Sauce	
RISOTTO	\$31
<hr/> Arborio Rice, Shrimp, Bay Scallops, Octopus, Crab Meat, Pancetta, English Peas, Wild Mushrooms, Butternut Squash, Broccoli, Kale, Heirloom Tomatoes, Grated Parmigiano Reggiano	
QUESADILLA	\$21
<hr/> Grilled Vegetables, Pulled Chicken, Marinated Steak, Shrimp, Cilantro, Peppers, Onions, Black Beans, Cheddar, Pepper Jack, Monterey Cheese, Tortilla Chips, Mango Salsa, Salsa Verde, Sour Cream	
STREET TACOS	\$23
<hr/> Al Pastor Pork Shoulder, Tinga de Pollo, Carne Asada, Salsa de Arbol, Tomatillo Verde Salsa, Cilantro, Limes, Tortilla Chips, Pico de Gallo, Grilled Pineapple	
VALENCIA PAELLA	\$31
<hr/> Blackened Chicken, Shrimp, Andouille Sausage, Octopus, Mussels, Peas, Peppers, Onions, Fire Roasted Vegetables, Garlic, Tomatoes, Arborio or Saffron Rice	
STIR FRY	\$26
<hr/> Shrimp, Seared Chicken, Beef Strips, Tofu, Pea Pods, Peppers, Red Onions, Bean Sprouts, Rice Noodles, Garlic, Ginger, Sesame Oil, Teriyaki, Sweet Chili, Coconut Curry Sauce	

HORS D'OEUVRES

Priced Per 25 Pieces

HOT HORS D'OEUVRES

Parmesan Artichoke Dip Bruschetta	\$125	Broccoli Cheddar Potato Mac 'n Cheese Bombs	\$175
Maple Sriracha Chicken Kabobs	\$125	Fried & Golden Prosciutto Mozzarella	\$175
Jerk Chicken Satay	\$125	Arancini, Pomodoro Sauce	
Habanero Mango Chutney		Beef Tenderloin Tip Skewer	\$175
Skewered Achiote Flank Steak	\$125	Béarnaise	
Chimichurri		Steak and Potato on a Stick	\$175
Italian Meatball	\$125	Bourbon Glaze	
Pomodoro Sauce		Crab Stuffed Mushrooms	\$175
Bourbon BBQ Meatballs	\$125	The Hotel Landing Crab Cake	\$175
Bacon Wrapped Brussels Sprouts	\$125	Lemon Caper Remoulade	
Sweet Soy Ginger Sauce		Crab Cake Sliders	\$175
Smoked Bacon Wrapped Shrimp	\$150	Slaw, Spicy Aioli	
Chicken Satay	\$150	Bacon Wrapped Scallop	\$175
Thai Peanut Sauce, Cashews		Pineapple Sambal	
Asiago Crusted Chicken Sorrentino Skewer	\$150	Tempura Shrimp	\$175
Tomato Plum Sauce		Sriracha Aioli	
Tenderloin & Horseradish Steak Sliders	\$150	Buffalo Shrimp Skewer	\$175
Italian Sliders	\$150	Blue Cheese	
Arugula, Tomato, Fresh Mozzarella, Pesto		Shrimp Gazpacho Shooter	\$175

COLD HORS D'OEUVRES

Watermelon on a Spoon	\$100	Smoked Steelhead Trout	\$150
Feta, Pickled Fresno, Balsamic		Radish, Crostini	
Tomato Bruschetta	\$100	Bloody Mary Shooter with Shrimp	\$150
Basil, Garlic Crostini		Cucumber, Lox, Crème Fraîche, Dill	\$150
Heirloom Tomato Caprese Skewer	\$100	Golden Yukon Potatoes Boats	\$150
Mozzarella, Basil Pesto		Bacon Bits, Chive Crème Fraîche	
B.L.T.	\$100	Fried Goat Cheese with Grilled Peaches Relish	\$150
Heirloom Tomato, Applewood Bacon, Paprika Aioli,		Ahi Tuna Tartare	\$175
Grilled Brioche		Chili Aioli, Pickled Ginger, Wonton	
Blackberry Basil Mozzarella Skewers	\$125	Bay Scallop Ceviche Tostada	\$175
Seasonal Vegetable Crudités Shooter	\$125	Avocado Cream	
Buttermilk Dill		Beef Tartare	\$175
Vegetable Spring Roll	\$125	Potato Gauffrette, Truffle Oil, Capers	
Pickled Vegetables, Hoisin Peanut Sauce		Tempura Shrimp Spring Roll	\$175
Strawberry Balsamic Crostini	\$125	Napa Cabbage Slaw, Pickled Ginger Vinaigrette	
Capicola Ham & Gruyère Gougère	\$125	Seared Ahi Tuna Tataki	\$175
Cranberry, Brie, & Prosciutto Crostini	\$125	Sesame Yuzu	
Melon, Prosciutto Bocconcini Skewers	\$125	Sesame Ahi Tuna	\$175
Brie Crostini, Fig Jam, Port Wine Onions	\$125	Mango & Avocado, Crispy Wonton	
Candied Tomato Bruschetta	\$125	Bloody Mary Shooter with Oyster	\$175
Ricotta & Goat Cheese		Smoked Salmon Mousse	\$175
Blue Cheese & Prosciutto Pear Bites	\$125	Toasted French Loaf	

DESSERT STATIONS

\$300 Chef Attendant Fee, One Chef per 25 Guests, Maximum 2.5 Hours of Service. Priced Per Person

ICE CREAM BAR \$10

Chef Choice Assorted Ice Cream Flavors, Waffle Cones, Ice Cream Bowls, Oreos, Sprinkles, Chocolate Fudge, Whipped Cream, Strawberry Topping, Maraschino Cherries, Marshmallows, Candied Pecans, Gummy Bears, Chocolate Chips
Add for \$2 each: Cherries Jubilee, Banana Fosters

ASSORTED MACARON STATION \$15

Choice of Three; Vanilla, Raspberry, Chocolate Ganache, Pistachio, Lemon Cream

CHEESECAKE STATION \$18

Cheesecakes, Vanilla & Chocolate Whipped Cream, Vanilla Sauce, Crème Anglaise, Mix Berries, Peaches, Chocolate Fudge, Caramel, Candied Pecans, Maraschino Cherries, Chocolate Shavings
Add for \$2 each: Cherries Jubilee, Banana Fosters

BISCOTTI STATION \$18

Chef Choice Biscotti Flavors, Mascarpone Whipped Cream, Chocolate Fudge, Nutella, Vanilla Sauce, Caramel Sauce, Chocolate Shavings, Raspberry Sauce, Strawberries Topping

FLAMING CRÊPES BAR \$18

Chef Flambeed Crêpes with Grand Marnier, Kahlua, Vanilla Sauce, Chocolate Fudge, Nutella, Mixed Berries, Whipped Cream

BEVERAGE MENU

\$300 Bartender Fee, One Bartender per 50 Guests

HOSTED BAR OFFERINGS | price per drink

Premium Liquor	\$11	Premium Wine	\$13
Top Shelf Liquor	\$13	Top Shelf Wine	\$15
Domestic Beer	\$7	Cordials	\$13
Imported Beer	\$9	Assorted Coca-Cola Products	\$5
Craft/Microbrew Beer	\$9	Still & Sparkling Water	\$5

CASH BAR OFFERINGS | price per drink*

Premium Liquor	\$12	Premium Wine	\$14
Top Shelf Liquor	\$15	Top Shelf Wine	\$17
Domestic Beer	\$8	Cordials	\$15
Imported Beer	\$10	Assorted Coca-Cola Products	\$6
Craft/Microbrew Beer	\$10	Still & Sparkling Bottled Water	\$6

*Cash bar pricing is inclusive of tax

HOSTED BAR

\$300 Bartender Fee, One Bartender per 50 Guests

SILVER PACKAGE

Includes Beer, Premium Wine, Water and Assorted Coca-Cola products

One Hour | \$21 Per Person

Each Additional Hour | \$11 Per Person

GOLD PACKAGE

Includes Beer, Premium Liquor, Premium Wine, Water and Assorted Coca-Cola products

One Hour | \$27 Per Person

Each Additional Hour | \$14 Per Person

The Hotel Landing Banquet Menu | 12.2022

PLATINUM PACKAGE

Includes Beer, Top Shelf Liquor, Top Shelf Wine, Water and Assorted Coca-Cola products

One Hour | \$32 Per Person

Each Additional Hour | \$16 Per Person

BAR SELECTIONS

BEER SELECTIONS *subject to change & availability*

Budweiser	Grainbelt Nordeast
Bud Light	Angry Orchard Cider
Heineken	Bell's Two Hearted Ale
Corona Extra	Liftbridge Farmgirl Saison
Summit EPA	Heineken Zero
Fulton 300	Rotating Local/Seasonal Beers

PREMIUM WINE SELECTIONS *subject to change & availability*

Bread & Butter Chardonnay
The Champion Sauvignon Blanc
Cristalino Cava
Chateau De Campuget Rose
The Simple Life Pinot Noir
Milbrandt Cabernet Sauvignon

PREMIUM LIQUOR BRANDS

Absolut Vodka	Jack Daniel's
Bacardi Superior Rum	Canadian Club
Captain Morgan Original Spiced Rum	1800 Silver Tequila
Tanqueray Gin	Courvoisier VS
Dewards White Label Scotch	Kahlua
Maker's Mark	

TOP SHELF LIQUOR BRANDS

Grey Goose	Jack Daniel's
Bacardi Superior Rum	Crown Royal
Captain Morgan Original spiced Rum	Patron Silver Tequila
Bombay Sapphire	Hennessy VSOP
Johnnie Walker Red Label Scotch	Frangelico
Knob Creek	

TOP SHELF WINE SELECTIONS *subject to change & availability*

Steele Chardonnay
Miner Sauvignon Blanc
Carmenet Cabernet Sauvignon
Adami Prosecco
Il Poggione Rose
Steele Pinot Noir
Steele Cabernet Sauvignon