

# Park Plaza Hotel

www.parkplaza.com/bloomingtonmn

## **Banquet & Catering Policies**

### **Food and Beverage Policy**

*The Park Plaza Hotel is responsible for the quality and the freshness of the food served to our guests. Due to current health regulations, all food served at the hotel must be prepared by our culinary staff. Food may not be taken off the premises after it has been prepared and served. Please note that sales and service of alcoholic beverages are regulated by the state. As a result, the state does not allow guests to bring alcoholic beverages into the hotel.*

*Please note that a Cash Bar does not apply towards your food & beverage minimum.*

### **Function Room Assignment**

*Room assignments are made according to the guaranteed minimum number of people anticipated. Because these attendance figures may vary from expected attendance, we reserve the right to change room reservations to best accommodate either increasing or decreasing attendance figures.*

### **Entrée Selection**

*In the event that your group requires a split menu, entrée selections are limited to a maximum of 2 selections. The hotel requires that the client produce place cards or tickets identifying the particular entrée selected by each guest. If the hotel needs to produce more than the initial amount guaranteed for a specific entrée, the client is responsible for paying for those additional meals.*

### **Guarantees**

*A guaranteed attendance is required 3 business days prior to the event, and is not subject to reduction. If the catering office is not advised by this time, the higher estimated attendance figure will automatically become your guarantee.*

*Our kitchen staff is prepared to accommodate 5% over the guaranteed attendance.*

### **Menu Pricing**

*The quotation herein is subject to a proportionate price increase to meet increased cost of food, beverage, labor cost, etc. Quotation cannot be guaranteed until 60 days prior to your particular function. Prices listed herein do not include 20% service charge and applicable state and local taxes, currently 6.65% sales tax and 12% liquor tax.*

### **Audio-Visual Equipment**

*We will be please to arrange for any audio-visual requirements for your function. Additional fees will apply for the rental and use of audio-visual equipment, please contact our catering office for a list of current prices. For extensive set-ups, arrangements can be made through our catering office to contact a local professional audio-visual provider.*

### **Billing**

*An acceptable form of payment must be agreed upon during the initial booking arrangements. Acceptable forms include advance deposit (prepayment), direct billing (subject to approval), or completed credit card authorization form.*

### **Security**

*The hotel does not assume responsibility for damage or loss of any merchandise or articles left on the premises prior, during or following any event. Arrangements for security can be made through the catering office. An on-site security officer must be present and paid for by client if 4+ kegs are ordered or for a host bar lasting more than 3 hours.*

### **Decorations**

*Your catering contact will be happy to assist you with ceiling drapery, chair covers, etc. The hotel will not permit the affixing of anything to walls, floors or ceilings with nails, staples, push pins or any other substance.*

*Confetti and glitter are not permitted in the ballroom.*

*Open flames are **not** permitted; all candles and open flames must be in a container or hurricane vase.*

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## **HOLIDAY LUNCH BUFFETS**

*Minimum of 25 People*

### **Taste of Tuscany**

*Minestrone Soup*

*Tuscan Tossed Salad with Artichoke Hearts and Black Olive*

*Roasted Sweet Peppers, Grilled Vegetables and Portobello Mushrooms Drizzled with  
Aged Balsamic Vinegar and Extra Virgin Olive Oil*

*Romano Crusted Chicken with Penne Pomodoro*

*Roasted Loin of Pork White Beans and Roasted Red Peppers*

*Fresh Seasonal Vegetables Sautéed with Garlic and Olive Oil*

*Parmesan Herb Bread Sticks*

*Chef's Choice of Dessert*

*Coffee, Tea, Milk or Iced Tea*

### **Park Plaza Buffet**

*Chef's Soup of the Day*

*Salad of Mixed Baby Greens, Tomato, Cucumber, Basil and Cabernet Vinaigrette*

*Pasta Salad Provençal with Artichoke Hearts*

*London Broil with Sauce Forestiere and Buttered Fettuccine*

*Ginger-Soy Glazed Char-Broiled Chicken*

*Fresh Seasonal Vegetables*

*Rolls and Butter*

*Chef's Choice of Dessert*

*Coffee, Tea, Milk or Iced Tea*

### **Southwestern Grill**

*Tortilla Soup*

*Mexican Fiesta Salad with Salad Greens, Black Olives, Avocado and Cheddar Cheese*

*Chips and Picante Sauce*

*Char-Broiled and Sliced Marinated Chicken Breast and Beef with Roasted Bell Peppers & Onions*

*Hot Flour Tortillas, Mexican Rice and Refried Beans*

*Fresh Onion, Tomato, Jack and Cheddar Cheeses, Sour Cream, Guacamole, Pico de Gallo and Sliced Jalapenos*

*Chef's Choice of Dessert*

*Coffee, Tea, Milk or Iced Tea*

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## **HOLIDAY PLATED LUNCH ENTREES**

*All Entrees Include Garden Salad, Rolls with Butter, Dessert, Coffee, Tea & Milk*

### **Chicken Piccata**

*Breaded Chicken Topped with Salad a Vino Pomodora Sauce. Parmesan Angel Hair Pasta & Seasonal Vegetables*

### **Supreme Chicken**

*Topped with Sun Dried Tomato Sauce, Served with Red Pepper Mashed Potatoes & Seasonal Vegetables*

### **Sesame Glazed Salmon**

*With Sesame Teriyaki Glaze, White Rice and Vegetable Stir Fry*

\$22.25 per person

### **Grilled 8oz. Sirloin Steak**

*Topped with Sauteed Button Mushrooms and Onions. Roasted Garlic Mashed Potatoes & Seasonal Vegetables*

### **London Broil**

*Grilled Marinated Flank Steak Thinly Sliced with Wild Mushroom Sauce, Roasted Rosemary New Potatoes & Seasonal Vegetables*

### **Baked Italian Lasagna**

*Meat or Vegetable Lasagna with Homemade Tomato Sauce, Mozzarella and Parmigiano-Reggiano Cheese*

## **LUNCH DESSERT SELECTION**

*New York Cheesecake with Raspberry Sauce*

*Lemon Tart with Whipped Cream*

*Strawberry Shortcake with Whipped Cream & Strawberries*

*Chocolate Mousse Topped Brownie*

### **Dessert Upgrades**

*Additional \$1.50 per person*

*Tuxedo Chocolate Cake*

*Caramel Fudge Pecan Cake*

*Carrot Cake with Caramel Sauce*

*White Chocolate Raspberry Cake*

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