

Emery

AUTOGRAPH COLLECTION®
HOTELS

2025 CATERING AND EVENTS MENU

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Event Guidelines

All prices are subjected to a 25% service charge and applicable taxes. Liquor will be taxed at a rate of 14.525%. Food will be taxed at a rate of 12.025%. Audio/Visual equipment usage will be taxed at a rate of 9.025%. All buffets for breakfast, lunch, and dinner are limited to two hours in length. Break times are limited to 30 minutes. A small buffet is subject to an additional charge of \$150 if under 10 people. Kids menu pricing is for kids 12 and under. Outside dessert fee will be charged at \$5 per person and must be provided by a licensed bakery. Certain items require a minimum order per item. Menus are subject to change. Customization of menus is available upon request to be priced accordingly.

V = Vegan
VG = Vegetarian
GF = Gluten Free

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Breakfast

MINNEHAHA

32

Freshly Cut Seasonal Fruits and Berries *V, VG, GF, DF*
Individual Yogurts *VG, GF*
Freshly Baked Muffins *VG*
Mini Chocolate Croissants and Assorted Danishes *VG*
Hard Boiled Eggs *VG, GF, DF*
MYLK Labs Individual Assorted Oatmeal *V, VG, GF, DF*

HENNEPIN

40

Freshly Cut Seasonal Fruits and Berries *V, VG, GF, DF*
Individual Yogurt Parfaits *VG, GF*
Maple Whipped Yogurt, Granola, Dried Fruit
Freshly Baked Muffins *VG*
Mini Chocolate Croissants and Assorted Danishes *VG*
Scrambled Eggs with Aged Cheddar *VG, GF*
Cottage Potatoes *V, VG, GF, DF*
Breakfast Protein *GF, DF*
Thick-Cut Bacon, Chicken Sausage, or Maple Glaze Ham

THE 6-1-2

45

Freshly Cut Seasonal Fruits and Berries *V, VG, GF, DF*
Individual Yogurt Parfaits *VG, GF*
Maple Whipped Yogurt, Granola, Dried Fruit
Freshly Baked Muffins *VG*
Mini Chocolate Croissants and Assorted Danishes *VG*
Vegetable Egg Strata *VG*
Roasted Potato Hash *V, VG, GF, DF*
Mashed Avocado Toast *V, VG, DF*
Roma Tomatoes, Red Onions, Capers, Grilled Bread
Breakfast Protein *GF, DF*
Thick-Cut Bacon, Chicken Sausage, or Maple Glaze Ham

All prices are priced per guest and subjected to a 25% service charge and applicable taxes. All buffets are limited to two hours in length. Groups under 10 are subject to an additional charge of \$150.

STONE ARCH

47

- Freshly Cut Seasonal Fruits and Berries *V, VG, GF, DF*
- Berry Yogurt Parfaits *VG, GF*
- Freshly Baked Muffins *VG*
- Mini Chocolate Croissants and Assorted Danishes *VG*
- Scrambled Eggs with Aged Cheddar *VG, GF*
- French Toast *VG*
 - Thick-Sliced Brioche, Maple Syrup, Cinnamon Apples
- Buttermilk Biscuits with Sausage Gravy
- Sweet Potato Hash *V, VG, GF, DF*
- Breakfast Protein *GF, DF*
 - Thick-Cut Bacon, Chicken Sausage, or Maple Glaze Ham

PLATED BREAKFAST OPTIONS

*Includes pastry and
fresh seasonal fruit
& berries*

- Minneapolis Scrambler *GF* 28
 - Cage-Free Eggs, Cottage Potatoes, Mozzarella, Chicken Sausage or Thick-Cut Bacon
- Giulia Strata 30
 - Focaccia, Breakfast Potatoes, Chevre, Chicken Sausage or Thick-Cut Bacon
- Shirred Eggs *DF* 29
 - Baked Eggs, Roasted Potatoes, Chicken Sausage
- Breakfast Sandwich 28
 - Brioche Bun, Fried Egg, Cheddar, Bacon
- Brioche French Toast *GF* 26
 - Maple Syrup, Cinnamon Apples

BREAKFAST CONT.

A LA CARTE BREAKFAST

Bagels and Lox	12
Salmon, Cucumbers, Roma Tomatoes, Red Onions, Capers, Fresh Dill, Whipped Cream Cheese	
Oatmeal Bar <i>V, VG, GF, DF</i>	6
MYLK Labs Individual Assorted Oatmeal, Dried Fruits, Honey, Maple Syrup, Cinnamon Sugar, Honey Nut Granola	
Breakfast Sandwich	10
Brioche Bun, Peterson Craftsman Bacon, Fried Eggs, Cheddar	
Assorted Bagels and Cream Cheese <i>VG</i>	10
Brioche French Toast <i>VG</i>	9
Maple Syrup, Cinnamon Apples	
Mashed Avocado Toast Bar <i>V, VG, DF</i>	8
Roma Tomatoes, Red Onions, Capers, Grilled Bread	
Strata <i>VG</i>	14
Eggs, Wild Mushrooms, Fontina, Leeks, Focaccia	
Individual Yogurt Parfaits <i>VG, GF</i>	7
Maple Whipped Yogurt, Granola, Dried Fruit	
Breakfast Pastry <i>VG</i>	6

Breaks

REBOOT

24

Dark Chocolate-Pretzel Energy Bars *V, VG, DF*
Chocolate-Covered Dried Fruits *VG, GF*
Trail Mix *VG, GF*

SWEET & SALTY

27

Salted Mixed Nuts *V, VG, GF, DF*
Artisan Flatbread Crackers with Boursin Cheese *VG*
Chocolate Truffles *VG, GF*
Simply Pop Popcorn *VG, GF*
Yogurt-Covered Raisins *VG, GF*

HEALTH NUT

26

Roasted Red Pepper Hummus *V, VG, GF, DF*
Vegetable Crudit  Pita Crisps
Individual Yogurt *VG, GF*
Trail Mix *V, VG, GF, DF*

EL SEGUNDO

25

Guacamole & Pico de Gallo with Tortilla Chips *V, VG, GF, DF*
Spicy Honey-Infused Melon Skewers *VG, GF, DF*
Black Bean Empanadas *VG*

STATE FAIR

23

Fresh Ellsworth Cheese Curds
Mini Corn Dogs with Ketchup and Mustard
Chocolate Chip Cookies *VG, GF*
Simply Pop Popcorn *VG, GF*
Freshly Spun Cotton-Candy *V, VG, GF, DF*

A LA CARTE

*Based on
consumption*

Individual Assorted Yogurt <i>VG, GF</i>	8
MYLK Labs Assorted Individual Oatmeal <i>V, VG, GF, DF</i>	6
Individual Assorted Candy Bars <i>VG</i>	6
Individual Assorted Bagged Chips <i>V, VG, GF, DF</i>	5
Individual Simply Pop Popcorn <i>VG, GF</i>	5
Individual Trail Mix <i>VG, GF</i>	6
Dozen Assorted Cookies <i>VG</i>	48

All prices are priced per guest and subjected to a 25% service charge and applicable taxes. All breaks are limited to 60 minutes in length. Groups under 10 are subject to an additional charge of \$150.

Lunch

LAKE STREET

48

- Southwest Cobb Salad *GF*
Romaine Lettuce, Jalapeño Bacon, Hard Boiled Egg, Tomato, Garbanzo Beans,
Queso Fresco, Cilantro Vinaigrette
- Spanish Rice and Pinto Beans *V, VG, GF, DF*
Tomato Broth, Cilantro
- Fire-Roasted Corn *V, VG, GF, DF*
Grilled Peppers, Fajita Spice
- 4" Flour Tortillas & Hard Corn Shells *V, VG, GF, DF*
Lettuce, Tomato, Onion, Cheese, Salsa, Sour Cream
- Tres Leche Cake *VG*
Caramel, Whipped Cream
- CHOICE OF TWO:*
- Chicken al Pastor *GF, DF*
Guajillo Chiles, Oregano
- Pulled Pork Shoulder *GF, DF*
Barbacoa
- Cumin-Lime Sautéed Shrimp *GF, DF*
Tomatoes, Garlic
- Adobo Tofu *V, VG, GF, DF*
Scallions

PRANZO

49

- Giulia Caesar Salad
Grana Padano, Romaine, Kale, Focaccia Croutons, Pepperoncini Anchovy Dressing
- Ribollita Soup *GF, DF*
Sausage, Potato, White Bean
- Roasted Salmon *GF, DF*
Braised Tomatoes, Garlic
- Grilled Chicken *GF, DF*
Artichokes, Olive, White Wine
- Eggplant Parmesan *VG*
Pomodoro Sauce
- Grilled Broccolini *V, VG, GF, DF*
Calabrian Chili Flake
- Roasted Baby Potatoes *V, VG, GF, DF*
Cipollini Onion, Rosemary
- Tiramisu *VG*
Espresso, Cocoa

*All prices are priced per guest and subjected to a 25% service charge and applicable taxes. Groups under 10 are subject to an additional charge of \$150. All buffets are limited to two hours in length.
Gluten-free sandwich bread and wrap available upon request.*

LUNCH CONT.

VIBRANT NORTH

49

Baby Romaine and Field Greens Salad *VG, GF*
Cave Aged Blue Cheese Dressing, Shaved Fennel, Candied Walnut Crumb, Cranberry

Rotisserie Turkey
Thyme Au Jus

Heirloom Corn Crusted Walleye *GF, DF*
Tarragon Remoulade, Lemon

Wild Rice Pilaf *V, VG, GF, DF*

Northwoods Sweet Corn Succotash *V, VG, GF, DF*
Bell Pepper, Northwoods Spice

Chocolate Torte *VG, GF*
Lingonberry

DOWNTOWN BBQ

48

Kale Power Salad *V, VG, GF, DF*
Kale, Carrot, Brussels Sprouts, Cabbage, Apple Cider Vinaigrette

Smoked Beef Brisket *GF, DF*
Root Beer BBQ Sauce

Tea-Brined Chicken *GF, DF*
Carolina Tangy Sauce

Red Beans and Rice *V, VG, GF, DF*
Soffritto, Garlic Roasted Tomatoes

Roasted Brussels Sprouts *V, VG, GF, DF*

Cornbread *VG, GF*
Honey Butter

Red Velvet Mini Cupcakes *VG*

DELI EVOLUTION

46

Bagged Lunch or Buffet

Choice of three:

Oven Roasted Turkey

Cheese, Basil Aioli, Ciabatta

Italian Grinder

Arugula, Sundried Tomato Mayo, Italian Hoagie

Chicken Caesar Wrap

Parmesan, Tomato, Flour Tortilla

Grilled Vegetable *VG*

Cheese, Oil and Vinegar, Wheat Hoagie

Vegan Bowl *V, VG, GF, DF*

Quinoa, White Beans, Tomato, Cucumber, Vegan Mozzarella, Apple Cider Vinaigrette

Choice of one:

Kale Power Slaw *V, VG, GF, DF*

Fingerling Potato Salad *VG, DF*

Seasonal Fruit Salad *V, VG, GF, DF*

Included:

Kettle Chips *V, VG, GF, DF*

Chocolate Chip Cookie *VG*

Beverages

BASED PER ITEM

Freshly Pressed Juices	12
Heatbeet, Orange Immunity, Wheat Grass Deep Clean	
Fruit Smoothies	13
Berry Blast, Banana Peanut Butter, Spinach Kiwi	
Assorted Bubly Sparkling Water	6
San Pellegrino	8
Acqua Panna	9
Red Bull	8
Assorted Pepsi Soft Drink	6
Assorted Juice	8
Assorted Hot Tea	5
Spyhouse Cold Brew Growler (32oz)	25

BASED PER GALLON

Spyhouse Coffee	99
Regular and Decaf	
Lemonade	55
Iced Tea	60
Infused Water	35
Strawberry Cucumber, Orange Ginger, Blueberry Lemon, Cucumber Basil, or Citrus Mint	

All prices are subjected to a 25% service charge and applicable taxes.

Receptions

PRICED PER DOZEN

Beef Ricotta Meatballs Pomodoro Sauce	55
Arancini VG Parmesan Fonduta	50
Bruschetta VG Tomato, Basil, Mozzarella	50
Beef Satay GF, DF Soy Chili	57
Chicken Satay GF, DF Sweet Garlic Chili	55
Black Bean Empanadas VG Chili-Lime Crema	50
Grilled Mushroom Skewers V, VG, GF Chimichurri	48
Smoked Salmon Crostini Everything Spice, Capers	53
Deviled Eggs VG, GF Paprika	45
Fried Artichokes VG, DF Basil Aioli	50
Walleye Fritters DF Remoulade	55
Shrimp Skewer GF, DF Cocktail Sauce, Lemon	57
Caprese Skewers VG, GF Cherry Tomato, Basil, Mozzarella, Balsamic Glaze, EVOO	48

PRICED PER PERSON

Artisan Cheese and Charcuterie Display Seasonal Fruit, Nuts, Olives	24
Vegetable Crudite VG, GF Fresh Cut Vegetables, Hummus, Curry Yogurt Dip	14
Warm Spinach Artichoke Dip VG Housemade Focaccia and Assorted Crackers	14
Giulia Seasonal Dessert	15
Mini Assorted Cheesecakes VG Vanilla, Chocolate, Hazelnut, Strawberry	15
Chocolate Display VG Truffles, Chocolate-Covered Fruit, Shaved Chocolate, Brownies, Mousse-Filled Chocolate Cups	13
Petite Sweets VG Macarons, Mini Tarts, Madeleines	14

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Display & Action Stations

RISOTTO STATION <i>GF</i>		21
	Arborio Rice Risotto, Parmesan Cheese, Chevre, Roasted Wild Mushrooms, Pancetta, Tomato Confit, Shaved Brussels Sprouts, Peas, Herb Oil	
TACO STATION		23
<i>Choice of three:</i>	Chicken al Pastor, Lime Shrimp, Grilled Steak, Mock Duck, Impossible Meat (additional \$2)	
	Included: Tortillas, Cheese, Sour Cream, Pico de Gallo, Lettuce	
PASTA STATION		23
<i>Choice of two:</i>	Garganelli, Penne, Rigatoni, Spinach Tortellini	
<i>Choice of three:</i>	Pomodoro, Fresh Tomato Basil & Olive Oil, Pesto, Beef Bolognese, Alfredo, Italian Sausage & Confit Tomato	
	Addition of Housemade Focaccia	3
CARVING STATIONS		
	Roast Beef Ribeye Artisan Bread Rolls, Horseradish Cream, Au Jus, Carmelized Onions	23
	Fennel-Crusted Iowa Duroc Pork Loin <i>DF</i> Apple Compote, Dijon Mustard Sauce, Hawaiian Rolls	19
	Whole Roasted Norwegian Salmon <i>GF</i> Salt-Roasted Petite Potatoes, Dill Sauce, Pickled Cucumbers	21
	Whole Roasted Turkey Shallot-Thyme Gravy, Soft Rolls, Cranberry Sauce	20
MOZZARELLA A MANO <i>VG</i>		21
	Giulia's Chef-Pulled Fresh Mozzarella Cart, Housemade Focaccia, Cured Meats, Fruits, Seasonal Accompaniments	
POPCORN CART <i>VG, GF</i>		13
	Freshly-Popped Popcorn, Butter, Sea Salt, Ranch, Sriracha, Cinnamon Sugar, Cheddar Cheese	

Subject to \$150 chef attendant fee per action station. All prices are subjected to a 25% service charge and applicable taxes. All buffets are limited to two hours in length.

Dinner

Plated, Buffet, or Family Style

STARTERS

Choice of one:

*Includes assorted
rolls and butter*

- Tomato & Burrata Cheese *VG*
Fresh Basil, Baby Arugula, Garlic Croutons, Aged Sherry Vinaigrette
- Cucumber-Chickpea Saladini *VG, GF*
Watercress, Feta Cheese, Sunburst Tomatoes, Turmeric Carrots
- Roasted Beet Salad *VG, GF*
Baby Spinach, Amablu Blue Cheese, Pickled Yellow Beets, Creamy White Balsamic Dressing
- Giulia's Caesar Salad
Romaine, Kale, Grana Padano, Croutons, Caesar Dressing
- Panzanella Salad *VG*
Focaccia, Tomato, Cucumber, Basil, Caper, House-Pulled Fresh Mozzarella
- House Mixed Greens *V, VG, GF, DF*
Field Greens, Tomato, Cucumber, Carrot, Balsamic Vinaigrette
- Wild Rice and Shiitake Mushroom Soup *V, VG, GF, DF*
Kombu-Dashi Broth
- Roasted Cauliflower Soup *VG, GF*
Parmesan Cream, Pine Nut Basil Pesto
- Carrot Ginger Soup *V, VG, GF, DF*
Chili Oil, Coconut Cream, Organic Carrots
- Roasted Tomato Soup *VG*
Parmesan Croutons

ENTREES

Choice of two:

- | | |
|---|----|
| Pork Tenderloin <i>GF</i> | 68 |
| Au Jus | |
| Herb-Roasted Chicken <i>GF</i> | 68 |
| Citrus Beurre Blanc | |
| Eggplant Parmesan <i>VG</i> | 69 |
| Pomodoro Sauce | |
| Braised Beef Short Ribs <i>GF, DF</i> | 70 |
| Red Wine Glaze | |
| Hanger Steak <i>GF, DF</i> | 72 |
| Roasted Red Pepper Sauce | |
| Filet Mignon 8oz <i>GF</i> | 76 |
| Pinot Reduction | |
| Pan-Seared Walleye <i>GF</i> | 70 |
| Lemon-Caper Sauce | |
| Pan-Seared Salmon <i>GF</i> | 76 |
| Fennel, Tomato, Garlic Chili | |
| Ratatouille and Polenta <i>V, VG, GF, DF</i> | 69 |
| Roasted Eggplant, Grilled Zucchini, Grilled Squash, Basil, Aged Balsamic, EVOO, Seared Heirloom Polenta Cakes | |

Additional entree and dessert choices are subject to an additional \$5. All prices are subjected to a 25% service charge and applicable taxes.

DINNER CONT.

SIDES

Choice of two:

Broccolini *V, VG, GF*

Charred Zucchini, Cherry Tomato, Garlic Melange *V, VG, GF, DF*

Roasted Brussels Sprouts *V, VG, GF, DF*

Roasted Seasonal Vegetables *V, VG, GF*

Roasted Potatoes *V, VG, GF*

Roasted Garlic Potato Puree *GF*

Sweet Potato Mash *GF*

Wild Rice Pilaf *V, VG, GF, DF*

DESSERT

Choice of one:

Champagne Poached Pear *VG*

Hazelnut Chocolate Crunch, Salted Caramel, Honey Mascarpone, Lady Fingers

Dark Chocolate Mousse *VG, GF*

Hazelnut Praline, Candied Orange Zest

Seasonal Panna Cotta *VG, GF*

Fruit Compote

Chocolate Torte *VG, GF*

Shaved Dark Chocolate, Strawberry, Whipped Crema

Tiramisu *VG*

Cocoa, Espresso

Cheesecake *VG*

Seasonal Fruit Compote

Hosted Bar Packages

MINNEAPOLIS

Choice of per consumption or per hour

FIRST HOUR | 35
EACH ADDITIONAL HOUR | 26

Wines | 15

Lucien Albrecht Brut Rose
Joel Gott Chardonnay
Joel Gott Sauvignon Blanc
Seaglass Cabernet Sauvignon
Seaglass Pinot Noir

Beer | 10

Bud Light
Sam Adams Boston Lager
Angry Orchard Cider
Michelob Ultra
Blue Moon
Modelo
Corona
Truly Wild Berry
Lagunitas Pils
Stella Artois
New Belgium Voodoo Ranger IPA

Spirits | 17

Tito's Vodka
Hendrick's Gin
Appleton Estate Rum
Don Julio Blanco Tequila
Don Julio Reposado Tequila
Maker's Mark Bourbon
Johnnie Walker Black Scotch
Hennessy Cognac

SAINT PAUL

Choice of per consumption or per hour

FIRST HOUR | 31
EACH ADDITIONAL HOUR | 24

Wines | 12

La Marca Sparkling Wine
Proverb Chardonnay
Proverb Sauvignon Blanc
Proverb Cabernet Sauvignon
Proverb Pinot Noir

Beer | 10

Bud Light
Sam Adams Boston Lager
Angry Orchard Cider
Michelob Ultra
Blue Moon
Modelo
Corona
Truly Wild Berry
Lagunitas Pils
Stella Artois
New Belgium Voodoo Ranger IPA

Spirits | 15

New Amsterdam Vodka
Cruzan Light Rum
Bombay Sapphire Gin
Espolon Blanco Tequila
Espolon Reposado Tequila
Bulleit Bourbon
Monkey Shoulder Scotch Whiskey

All prices are subject to a 25% service charge and applicable taxes. One bartender required per every 50 guests. Bartender fee of \$150 per bartender