

# Emery

AUTOGRAPH COLLECTION®  
HOTELS

## 2025 CATERING AND EVENTS MENU

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# Event Guidelines

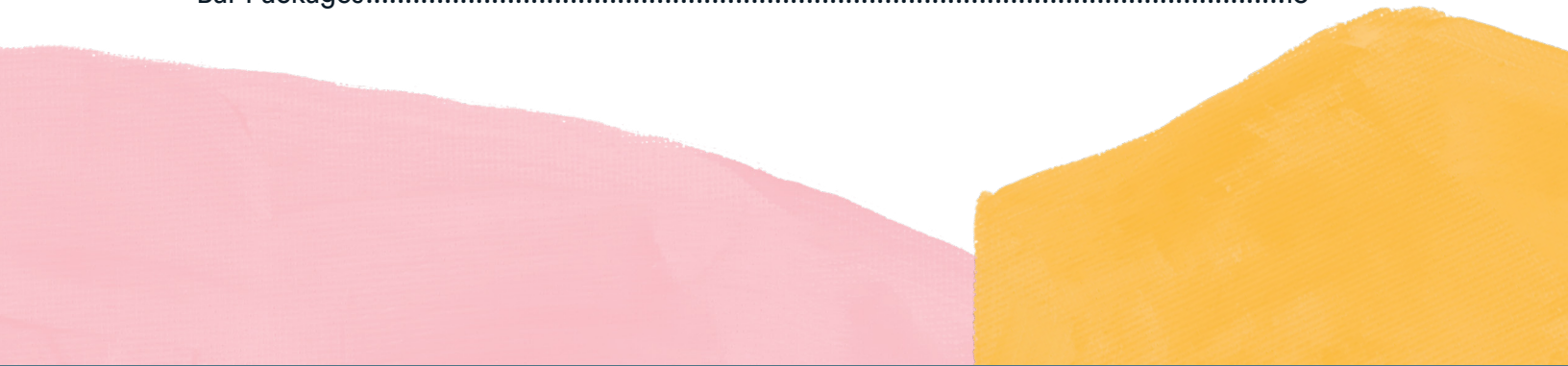
All prices include a 25% administrative charge and are subject to applicable taxes. Liquor will be taxed at a rate of 14.535%. Food will be taxed at a rate of 12.025%. Audio/Visual equipment usage will be taxed at a rate of 9.025%. Please note that the administrative charge is not a gratuity or tip and, accordingly, is subject to all applicable taxes. A portion of the included administrative charge (currently 18% of just food & beverage sales) will be distributed directly to food & beverage staff as additional compensation for their services, while the remainder will be applied to costs and/or expenses other than employee wages.

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
- DF = Dairy Free

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# Breakfast

## MINNEHAHA

40.00

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

50.00

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

56.25

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

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## BREAKFAST CONT.

### STONE ARCH

58.75

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*

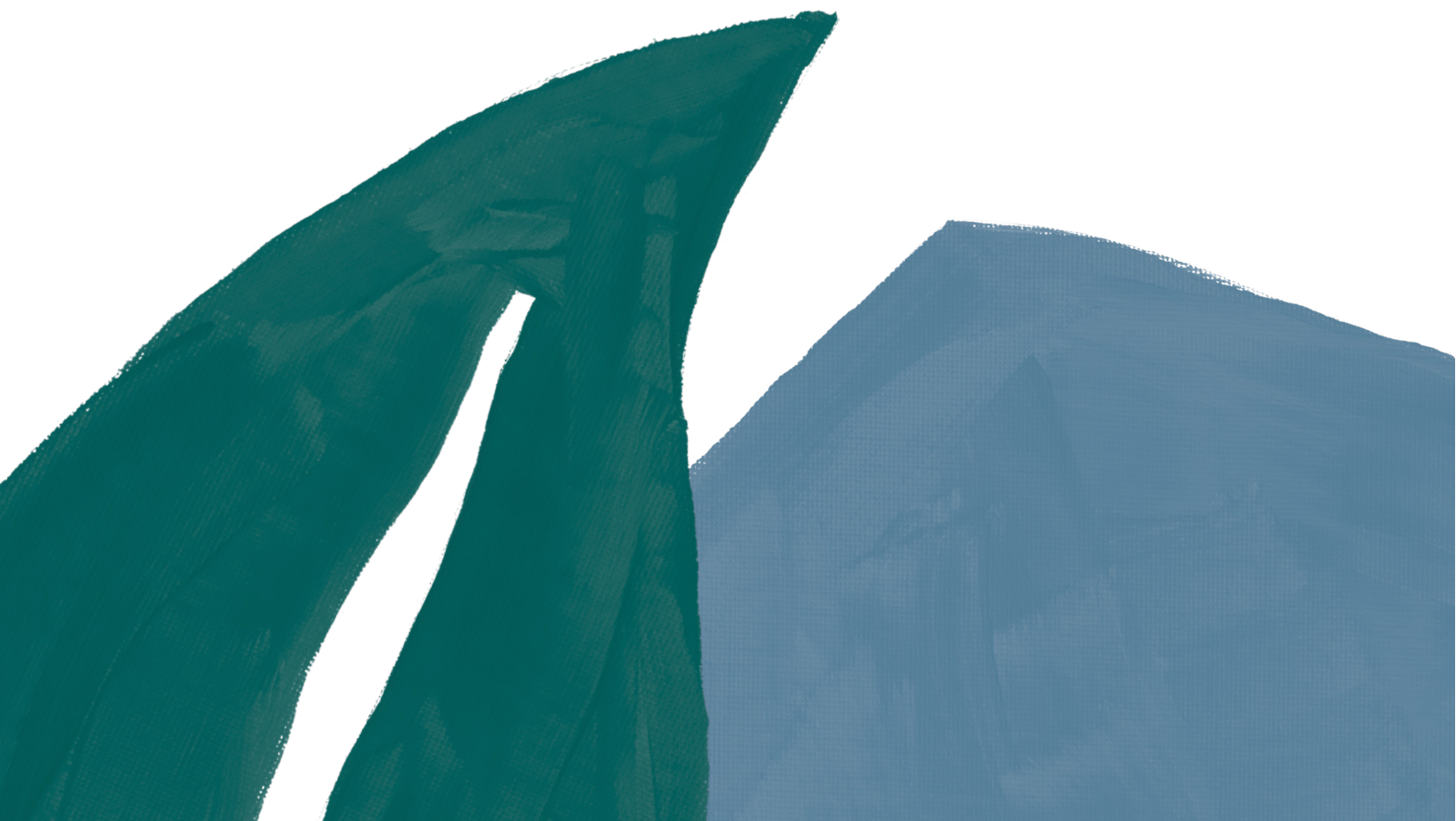
Minneapolis Scrambler <i>GF</i>	35.00
Cage-Free Eggs, Cottage Potatoes, Mozzarella, Chicken Sausage or Thick-Cut Bacon	
Giulia Strata	37.50
Focaccia, Breakfast Potatoes, Chevre, Chicken Sausage or Thick-Cut Bacon	
Shirred Eggs <i>DF</i>	36.25
Baked Eggs, Roasted Potatoes, Chicken Sausage	
Breakfast Sandwich	35.00
Brioche Bun, Fried Egg, Cheddar, Bacon	
Brioche French Toast <i>GF</i>	32.50
Maple Syrup, Cinnamon Apples	



## BREAKFAST CONT.

### A LA CARTE BREAKFAST

Bagels and Lox	15.00
Salmon, Cucumbers, Roma Tomatoes, Red Onions, Capers, Fresh Dill, Whipped Cream Cheese	
Oatmeal Bar <i>V, VG, GF, DF</i>	7.50
MYLK Labs Individual Assorted Oatmeal, Dried Fruits, Honey, Maple Syrup, Cinnamon Sugar, Honey Nut Granola	
Breakfast Sandwich	12.50
Brioche Bun, Peterson Craftsman Bacon, Fried Eggs, Cheddar	
Assorted Bagels and Cream Cheese <i>VG</i>	12.50
Brioche French Toast <i>VG</i>	11.25
Maple Syrup, Cinnamon Apples	
Mashed Avocado Toast Bar <i>V, VG, DF</i>	10.00
Roma Tomatoes, Red Onions, Capers, Grilled Bread	
Strata <i>VG</i>	17.50
Eggs, Wild Mushrooms, Fontina, Leeks, Focaccia	
Individual Yogurt Parfaits <i>VG, GF</i>	8.75
Maple Whipped Yogurt, Granola, Dried Fruit	
Breakfast Pastry <i>VG</i>	7.50



# Breaks

<b>REBOOT</b>		30.00
	Dark Chocolate-Pretzel Energy Bars <i>V, VG, DF</i>	
	Chocolate-Covered Dried Fruits <i>VG, GF</i>	
	Trail Mix <i>VG, GF</i>	
<b>SWEET &amp; SALTY</b>		33.75
	Salted Mixed Nuts <i>V, VG, GF, DF</i>	
	Artisan Flatbread Crackers with Boursin Cheese <i>VG</i>	
	Chocolate Truffles <i>VG, GF</i>	
	Simply Pop Popcorn <i>VG, GF</i>	
	Yogurt-Covered Raisins <i>VG, GF</i>	
<b>HEALTH NUT</b>		32.50
	Roasted Red Pepper Hummus <i>V, VG, GF, DF</i>	
	Vegetable Crudit� Pita Crisps	
	Individual Yogurt <i>VG, GF</i>	
	Trail Mix <i>V, VG, GF, DF</i>	
<b>EL SEGUNDO</b>		31.25
	Guacamole & Pico de Gallo with Tortilla Chips <i>V, VG, GF, DF</i>	
	Spicy Honey-Infused Melon Skewers <i>VG, GF, DF</i>	
	Black Bean Empanadas <i>VG</i>	
<b>STATE FAIR</b>		28.75
	Pretzel Bites with Stone Ground Mustard <i>VG</i>	
	Mini Corn Dogs with Ketchup and Mustard	
	Assorted Bars <i>VG, GF</i>	
	Simply Pop Popcorn <i>VG, GF</i>	
	Freshly Spun Cotton-Candy <i>V, VG, GF, DF</i>	
<b>A LA CARTE</b>		
<i>Based on consumption</i>	Individual Assorted Yogurt <i>VG, GF</i>	10.00
	MYLK Labs Assorted Individual Oatmeal <i>V, VG, GF, DF</i>	7.50
	Individual Assorted Candy Bars <i>VG</i>	7.50
	Individual Assorted Bagged Chips <i>V, VG, GF, DF</i>	6.25
	Individual Simply Pop Popcorn <i>VG, GF</i>	6.25
	Individual Trail Mix <i>VG, GF</i>	7.50
	Dozen Assorted Bars <i>VG</i>	60.00

*All prices include a 25% administrative charge and are subject to 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

60.00

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

61.25

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

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## LUNCH CONT.

### VIBRANT NORTH

61.25

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

60.00

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*

### FIRST AVENUE

58.75

Chilled Grilled Chicken *GF, DF*  
Lemon Thyme

Chilled Grilled Steak *GF, DF*  
Balsamic Marinade

Deconstructed Salad Buffet *VG*  
Mixed Greens, Romaine, Sliced Cucumbers, Tomatoes, Hard-Boiled Eggs, Shredded Cheese, Croutons, Radishes, Caesar Dressing, House Vinaigrette

Assorted Rolls *VG*  
Butter

Assorted Bars *VG*



## LUNCH CONT.

### DELI EVOLUTION

57.50

*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*

Assorted Bar *VG*

# Beverages

## BASED PER ITEM

Freshly Pressed Juices	15.00
Heatbeet, Orange Immunity, Wheat Grass Deep Clean	
Fruit Smoothies	16.25
Berry Blast, Banana Peanut Butter, Spinach Kiwi	
Assorted Bubly Sparkling Water	7.50
San Pellegrino	10.00
Acqua Panna	11.25
Red Bull	10.00
Assorted Pepsi Soft Drink	7.50
Assorted Juice	10.00
Assorted Hot Tea	6.25
Spyhouse Cold Brew Growler (32oz)	31.25

## BASED PER GALLON

Spyhouse Coffee	123.75
Regular and Decaf	
Lemonade	68.75
Iced Tea	75.00
Infused Water	43.75
Strawberry Cucumber, Orange Ginger, Blueberry Lemon, Cucumber Basil, or Citrus Mint	

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# Receptions

## PRICED PER DOZEN

Beef Ricotta Meatballs   Pomodoro Sauce	68.75
Arancini VG   Parmesan Fonduta	62.50
Bruschetta VG   Tomato, Basil, Mozzarella	62.50
Beef Satay GF, DF   Soy Chili	71.25
Chicken Satay GF, DF   Sweet Garlic Chili	68.75
Black Bean Empanadas VG   Chili-Lime Crema	62.50
Grilled Mushroom Skewers V, VG, GF   Chimichurri	60.00
Smoked Salmon Crostini   Everything Spice, Capers	66.25
Deviled Eggs VG, GF   Paprika	56.25
Fried Artichokes VG, DF   Basil Aioli	62.50
Walleye Fritters DF   Remoulade	68.75
Shrimp Skewer GF, DF   Cocktail Sauce, Lemon	71.25
Caprese Skewers VG, GF   Cherry Tomato, Basil, Mozzarella, Balsamic Glaze, EVOO	60.00

## PRICED PER PERSON

Artisan Cheese and Charcuterie Display   Seasonal Fruit, Nuts, Olives	30.00
Vegetable Crudite VG, GF   Fresh Cut Vegetables, Hummus, Curry Yogurt Dip	17.50
Warm Spinach Artichoke Dip VG   Housemade Focaccia and Assorted Crackers	17.50
Giulia Seasonal Dessert	18.75
Mini Assorted Cheesecakes VG   Vanilla, Chocolate, Hazelnut, Strawberry	18.75
Chocolate Display VG   Truffles, Chocolate-Covered Fruit, Shaved Chocolate, Brownies, Mousse-Filled Chocolate Cups	16.25
Petite Sweets VG   Macarons, Mini Tarts, Madeleines	17.50

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# Display & Action Stations

<b>RISOTTO STATION</b> <i>GF</i>	26.25
Arborio Rice Risotto, Parmesan Cheese, Chevre, Roasted Wild Mushrooms, Pancetta, Tomato Confit, Shaved Brussels Sprouts, Peas, Herb Oil	
<b>TACO STATION</b>	28.75
<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
<b>PASTA STATION</b>	28.75
<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
	3.75
<b>CARVING STATIONS</b>	
	Roast Beef Ribeye   Artisan Bread Rolls, Horseradish Cream, Au Jus, Carmelized Onions
	28.75
	Fennel-Crusted Iowa Duroc Pork Loin <i>DF</i>   Apple Compote, Dijon Mustard Sauce, Hawaiian Rolls
	23.75
	Whole Roasted Norwegian Salmon <i>GF</i>   Salt-Roasted Petite Potatoes, Dill Sauce, Pickled Cucumbers
	26.25
	Whole Roasted Turkey   Shallot-Thyme Gravy, Soft Rolls, Cranberry Sauce
	25.00
<b>MOZZARELLA A MANO</b> <i>VG</i>	26.25
Giulia's Chef-Pulled Fresh Mozzarella Cart, Housemade Focaccia, Cured Meats, Fruits, Seasonal Accompaniments	
<b>POPCORN CART</b> <i>VG, GF</i>	16.25
Freshly-Popped Popcorn, Butter, Sea Salt, Ranch, Sriracha, Cinnamon Sugar, Cheddar Cheese	

*Subject to \$150 chef attendant fee per action station. All prices include a 25% administrative charge and are subject to 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 *GF* 85.00  
Au Jus
- Herb-Roasted Chicken *GF* 85.00  
Citrus Beurre Blanc
- Eggplant Parmesan *VG* 86.25  
Pomodoro Sauce
- Braised Beef Short Ribs *GF, DF* 87.50  
Red Wine Glaze
- Hanger Steak *GF, DF* 90.00  
Roasted Red Pepper Sauce
- Filet Mignon 8oz *GF* 95.00  
Pinot Reduction
- Pan-Seared Walleye *GF* 87.50  
Lemon-Caper Sauce
- Pan-Seared Salmon *GF* 95.00  
Fennel, Tomato, Garlic Chili
- Ratatouille and Polenta *V, VG, GF, DF* 86.25  
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 include a 25% administrative charge and are subject to 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 | 43.75  
EACH ADDITIONAL HOUR | 32.50

### Wines | 18.75

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

### Beer | 12.50

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 | 21.25

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 | 38.75  
EACH ADDITIONAL HOUR | 30.00

### Wines | 15

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

### Beer | 12.50

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 | 18.75

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

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