

Emery

AUTOGRAPH COLLECTION®
HOTELS

DOWNTOWN DELIVERED by Emery



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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%. 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. Events involving alcohol sales are subject to a \$74 permitting fee through the City of Minneapolis. A minimum of 15 guests is required. Menus are subject to change and can be customized upon request. As part of our commitment to sustainability, all meals are packaged in compostable, eco-friendly materials. A \$2 per person packaging fee is reflected in listed prices.

- V = Vegan
- VG = Vegetarian
- GF = Gluten Free
- DF = Dairy Free

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Breakfast

MINNEHAHA

42.00

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

52.00

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

GRAINBELT / GOLD MEDAL

19.50

Choice of: Breakfast Burrito *VG*
Scrambled Eggs, Black Beans, Pico de Gallo, Mozzarella Cheese, Flour Tortilla
Breakfast Sandwich
Bacon, Egg, Cheddar, Spinach, Cry Baby Craig's Aioli, Croissant,
Choice of Bacon or Turkey Sausage

Included: Crispy Breakfast Hashbrowns *VG, GF*
Spicy Ketchup

UPTOWN

19.50

Choice of: Berry Parfait *VG, GF*
Greek Yogurt, Mixed Berries, Honey, Granola
Chia Pudding *V, VG, GF, DF*
Chia Seeds, Almond Milk, Strawberry Preserves, Peanut Butter

Included: Patisserie 46 Pastry *VG*
Assorted Pastry

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Breaks

SWEET & SALTY

35.75

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

34.50

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

EL SEGUNDO

33.25

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

30.75

Pretzel Bites with Stone Ground Mustard *VG*
Mini Corn Dogs with Ketchup and Mustard
Assorted Bars *VG, GF*
Simply Pop Popcorn *VG, GF*
Freshly Spun Cotton-Candy *V, VG, GF, DF*

All prices include a 25% administrative charge and are subject to applicable taxes. All breaks are limited to 60 minutes in length.

Lunch

LAKE STREET

62.00

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

Included:

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

Flour Tortillas & Hard Corn Shells *V, VG, GF, DF*
Lettuce, Tomato, Onion, Cheese, Salsa, Sour Cream

Tres Leche Cake *VG*
Caramel, Whipped Cream

FIRST AVENUE

60.75

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*

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LUNCH CONT.

VIBRANT NORTH

63.25

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

62.00

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*

LUNCH CONT.

DELI EVOLUTION

59.50

Individually Boxed Lunch

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:

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*

Receptions

PRICED PER DOZEN

Beef Ricotta Meatballs Pomodoro Sauce	70.75
Arancini VG Parmesan Fonduta	64.50
Bruschetta VG Tomato, Basil, Mozzarella	64.50
Beef Satay GF, DF Soy Chili	73.25
Chicken Satay GF, DF Sweet Garlic Chili	70.75
Black Bean Empanadas VG Chili-Lime Crema	64.50
Grilled Mushroom Skewers V, VG, GF Chimichurri	62.00
Smoked Salmon Crostini Everything Spice, Capers	68.25
Deviled Eggs VG, GF Paprika	58.25
Shrimp Skewer GF, DF Cocktail Sauce, Lemon	73.25
Caprese Skewers VG, GF Cherry Tomato, Basil, Mozzarella, Balsamic Glaze, EVOO	62.00

PRICED PER PERSON

Artisan Cheese and Charcuterie Display Seasonal Fruit, Nuts, Olives	32.00
Vegetable Crudite VG, GF Fresh Cut Vegetables, Hummus, Curry Yogurt Dip	19.50
Warm Spinach Artichoke Dip VG Housemade Focaccia and Assorted Crackers	19.50
Giulia Seasonal Dessert	20.75
Mini Assorted Cheesecakes VG Vanilla, Chocolate, Hazelnut, Strawberry	20.75
Chocolate Display VG Truffles, Chocolate-Covered Fruit, Shaved Chocolate, Brownies, Mousse-Filled Chocolate Cups	18.25
Petite Sweets VG Macarons, Mini Tarts, Madeleines	19.50

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Beverages

MINNEAPOLIS BAR PACKAGE

FIRST HOUR | 45.75
EACH ADDITIONAL HOUR | 34.50

Wines

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

Beer

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

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 BAR PACKAGE

FIRST HOUR | 40.75
EACH ADDITIONAL HOUR | 32.00

Wines

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

Beer

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

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

NON-ALCOHOLIC

Per gallon:

Spyhouse Coffee	125.75
Regular and Decaf	
Lemonade	70.75
Iced Tea	77.00
Infused Water	45.75
Strawberry Cucumber, Orange Ginger, Blueberry Lemon, Cucumber Basil, or Citrus Mint	
Spyhouse Cold Brew Growler (64oz)	77.00
Jasmine Tea Lemonade Growler (64oz)	77.00

Additional beverages available upon request.

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