

# Emery

AUTOGRAPH COLLECTION®  
HOTELS

## 2026 CATERING AND EVENTS MENU

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# Event Guidelines

In compliance with Minnesota State Law, and for your convenience, all menu items show both base pricing and inclusive pricing (reflective of the 25% administrative charge). Please note that the administrative charge is not a gratuity or tip and, accordingly, is subject to all 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%. 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

36

Freshly Cut Seasonal Fruits and Berries *V, VG, GF, DF*

45

Individual Assorted Yogurt *VG, GF*

Mini Assorted Pastries *VG*

Hard Boiled Eggs *VG, GF, DF*

MYLK Labs Individual Assorted Oatmeal *V, VG, GF, DF*

## HENNEPIN

42

Freshly Cut Seasonal Fruits and Berries *V, VG, GF, DF*

52.50

Individual Yogurt Parfaits *VG, GF*

Maple Whipped Yogurt, Granola, Dried Fruit

Mini Assorted Pastries *VG*

Scrambled Eggs with Aged Cheddar *VG, GF*

Cottage Potatoes *V, VG, GF, DF*

Breakfast Protein *GF, DF*

Thick-Cut Bacon, Chicken Sausage, or Pork Sausage

## THE 6-1-2

45

Freshly Cut Seasonal Fruits and Berries *V, VG, GF, DF*

56.25

Individual Yogurt Parfaits *VG, GF*

Maple Whipped Yogurt, Granola, Dried Fruit

Mini Assorted Pastries *VG*

Assorted Filled Croissants

Spinach Ricotta, Ham & Swiss, Bacon & Egg

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 Pork Sausage

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## BREAKFAST CONT.

### STONE ARCH

49  
61.25

- Freshly Cut Seasonal Fruits and Berries *V, VG, GF, DF*
- Berry Yogurt Parfaits *VG, GF*
- Mini Assorted Pastries *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 Pork Sausage

### A LA CARTE BREAKFAST

- Bagels and Lox 12 | 15  
Salmon, Cucumbers, Roma Tomatoes, Red Onions, Capers, Fresh Dill,  
Whipped Cream Cheese
- Oatmeal Bar *V, VG, GF, DF* 6 | 7.50  
MYLK Labs Individual Assorted Oatmeal, Dried Fruits, Honey, Maple Syrup,  
Cinnamon Sugar, Honey Nut Granola
- Assorted Filled Croissants 10 | 12.50  
Spinach Ricotta, Ham & Swiss, Bacon & Egg
- Assorted Bagels and Cream Cheese *VG* 10 | 12.50
- Brioche French Toast *VG* 9 | 11.25  
Maple Syrup, Cinnamon Apples
- Mashed Avocado Toast Bar *V, VG, DF* 8 | 10  
Roma Tomatoes, Red Onions, Capers, Grilled Bread
- Individual Yogurt Parfaits *VG, GF* 7 | 8.75  
Maple Whipped Yogurt, Granola, Dried Fruit
- Patisserie 46 Assorted Pastries 7 | 8.75

# Breaks

## REBOOT

Dark Chocolate-Pretzel Energy Bars <i>V, VG, DF</i>	24
Assorted Dried Fruits <i>V, VG, GF, DF</i>	30
Trail Mix <i>VG, GF</i>	

## SWEET & SALTY

Salted Mixed Nuts <i>V, VG, GF, DF</i>	27
Artisan Flatbread Crackers with Boursin Cheese <i>VG</i>	33.75
Chocolate Truffles <i>VG, GF</i>	
Simply Pop Popcorn <i>VG, GF</i>	
Yogurt-Covered Raisins <i>VG, GF</i>	

## HEALTH NUT

Roasted Red Pepper Hummus <i>V, VG, GF, DF</i>	26
Vegetable Crudit�, Pita Crisps	32.50
Individual Yogurt <i>VG, GF</i>	
Trail Mix <i>V, VG, GF, DF</i>	

## EL SEGUNDO

Guacamole & Pico de Gallo with Tortilla Chips <i>V, VG, GF, DF</i>	25
Seasonal Tajin Fruit Skewers <i>VG, GF, DF</i>	31.25
Black Bean Empanadas <i>VG</i>	

## STATE FAIR

Pretzel Bites with Stone Ground Mustard <i>VG</i>	23
Mini Corn Dogs with Ketchup and Mustard	28.75
Assorted Mini Cinnamon Donuts <i>VG</i>	
Simply Pop Popcorn <i>VG, GF</i>	
Fried Cheese Curds with Ranch <i>VG</i>	

## A LA CARTE

Individual Assorted Yogurt <i>VG, GF</i>	8   10
MYLK Labs Assorted Individual Oatmeal <i>V, VG, GF, DF</i>	6   7.50
Individual Assorted Candy Bars <i>VG</i>	6   7.50
Individual Assorted Bagged Chips <i>V, VG, GF, DF</i>	5   6.25
Individual Simply Pop Popcorn <i>VG, GF</i>	5   6.25
Individual Trail Mix <i>VG, GF</i>	6   7.50
Dozen Assorted Dessert Bars <i>VG</i>	48   60

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# Lunch

## PRANZO

57  
71.25

- Giulia Caesar Salad  
Grana Padano, Romaine, Kale, Focaccia Croutons, Pepperoncini Anchovy Dressing
- 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
- Focaccia *VG*  
Pomodoro Sauce, Grana Padano
- Tiramisu *VG*  
Espresso, Cocoa

*CHOICE OF:*

Lemonade or Iced Tea

## DOWNTOWN BBQ

56  
70

- Kale Power Salad *V, VG, GF, DF*  
Kale, Carrot, Brussels Sprouts, Cabbage, Apple Cider Vinaigrette
- Smoked Beef Brisket *GF, DF*  
Brown Sugar 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*

*CHOICE OF:*

Lemonade or Iced Tea

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## LUNCH CONT.

### LAKE STREET

54  
67.50

- Southwest Cobb Salad *GF*  
Romaine Lettuce, Jalapeño Bacon, Hard Boiled Egg, Tomatoes, 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, Tomatoes, Onions, 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

*CHOICE OF:*

Lemonade or Iced Tea

### FIRST AVENUE

52  
65

- 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
- Artisan Rolls with Butter *VG*
- Assorted Dessert Bars *VG*

*CHOICE OF:*

Lemonade or Iced Tea

## LUNCH CONT.

### VIBRANT NORTH

55  
68.70

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

Rotisserie Turkey  
Thyme Au Jus

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

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

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

Artisan Rolls with Butter *VG*

Chocolate Torte *VG, GF*  
Lingonberry

*CHOICE OF:*

Lemonade or Iced Tea

### DELI EVOLUTION

50  
62.50

*Bagged Lunch or Buffet*

*CHOICE OF THREE:*

Oven Roasted Turkey  
Tomato, Lettuce, Cheese, Basil Aioli, Ciabatta

Italian Grinder  
Arugula, Pepperoncini, Tomato, Basil Aioli, Italian Hoagie

Chicken Caesar Wrap  
Romaine, Parmesan, Flour Tortilla

Grilled Vegetable Wrap *V, VG, DF*  
Red Pepper Hummus, Oil and Vinegar, Spinach Wrap

Vegan Bowl *V, VG, GF, DF*  
Quinoa, Arugula, Tomatoes, Cucumbers, 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 Dessert Bars *VG*

# Beverages

## BASED PER ITEM

Assorted Cold Pressed Juices	12   15
Assorted Bubly Sparkling Water	6   7.50
San Pellegrino	8   10
Acqua Panna	9   11.25
Red Bull	8   10
Assorted Pepsi Soft Drink	6   7.50
Assorted Bottled Juice	8   10
Spyhouse Cold Brew Growler (32 OZ)	25   31.25
Spyhouse Jasmine Tea Lemonade Growler (32 OZ)	25   31.25

## BASED PER GALLON

Spyhouse Coffee Regular and Decaf	99   123.75
Lemonade	55   68.75
Iced Tea	60   75
Assorted Rishi Hot Tea (1/2 GALLON)	48   60
Infused Water Strawberry Cucumber, Orange Ginger, Blueberry Lemon, Cucumber Basil, or Citrus Mint	35   43.75

## SPYHOUSE COFFEE CART (UP TO 50 GUESTS)

*\$150 attendant fee*

Espresso, Americano, Cappuccino, Latte,  
Hot Chocolate, Cold Brew, Jasmine Tea Lemonade  
Assorted Syrups, Milk (Almond, Oat, Soy)

*CHOICE OF TWO:*

Solid Gold Latte | Turmeric, Ginger, Oat Milk  
Spygirl Latte | Lavender, Honey  
Caramella Latte | Caramel, Vanilla  
Seasonal Signature Latte

*ADDITIONS:*

Espresso Martini, Baileys, Frangelico, Peppermint Schnapps

10  
12.50

First Two Hours 500 | 625  
Each Additional Hour 200 | 250

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# Receptions

## PRICED PER DOZEN

Antipasti Skewer VG, GF   Red Wine Vinaigrette	84   105
Arancini VG   Parmesan Fonduta	96   120
Beef Ricotta Meatballs   Pomodoro Sauce	108   135
Beef Satay GF, DF   Soy Chili	120   150
Black Bean Empanadas VG   Chili-Lime Crema	96   120
Bruschetta VG   Tomatoes, Basil, Mozzarella	96   120
Chicken Satay GF, DF   Sweet Garlic Chili	108   135
Fried Artichokes VG, DF   Basil Aioli	96   120
Mushroom Caps VG   Spinach, Ricotta	84   105
Shrimp Skewer GF, DF   Cocktail Sauce, Lemon	120   150
Smoked Salmon Crostini   Everything Spice, Whipped Cream Cheese, Capers	108   135
Steak Crostini   Horseradish Cream, Chive	120   150
Vegetable Tapenade Romaine Cup V, VG, GF, DF   Olives, Tomatoes, Red Peppers	84   105

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# Chef's Boards

		Small (UP TO 10 GUESTS)	Medium (UP TO 25 GUESTS)	Large (UP TO 45 GUESTS)
<b>CURED MEAT</b> <i>DF</i>	Local and Housemade Charcuterie Selection, Nuts, Mustard, Accoutrements	145 181.25	235 293.75	385 481.25
<b>ARTISAN CHEESE</b> <i>VG</i>	Local and Housemade Cheese Selection, House Jam, Accoutrements	140 175	230 287.50	375 468.75
<b>CURED MEAT &amp; ARTISAN CHEESE</b>	Local and Housemade Charcuterie & Cheese Selection, House Jam, Nuts, Mustard, Accoutrements	145 181.25	235 293.75	385 481.25
<b>SPINACH ARTICHOKE SPREAD</b> <i>VG</i>	Ricotta, Spinach, Roasted Garlic, Parmesan, Focaccia	120 150	195 243.75	315 393.75
<b>CRUDITE</b> <i>V, VG, GF, DF</i>	Assorted Vegetables, Red Pepper Hummus	120 150	195 243.75	315 393.75
<b>FRUIT &amp; BERRIES</b> <i>V, VG, GF, DF</i>	Seasonal Fresh-Cut Fruit & Berries	120 150	195 243.75	315 393.75
<b>PICKLED</b> <i>VG, GF</i>	Seasonal Housemade Pickled Vegetables, Olives, Tzatziki	120 150	195 243.75	315 393.75
<b>ASSORTED DESSERT</b> <i>VG</i>	Macarons, Chou Chous, Carolines, Fruit Tartlets	155 193.75	295 368.75	415 518.75
<b>CHEESECAKE</b> <i>VG</i>	Strawberry, Vanilla, Chocolate, Caramel, Almond, Pistachio	155 193.75	295 368.75	415 518.75
<b>CHOCOLATE</b> <i>VG</i>	Truffles, Chocolate-Covered Fruit, Brownies, Mouse-Filled Chocolate Cups	155 193.75	295 368.75	415 518.75

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# Display & Action Stations

## RISOTTO STATION *VG, GF*

Arborio Rice Risotto, Parmesan Cheese, Chevre, Charred Zucchini, Pancetta, Tomato Confit, Shaved Brussels Sprouts, Peas, Herb Oil

23  
28.75

### ADDITIONS:

Protein | Grilled Chicken, Poached Shrimp, Steak

5 | 6.25

Vegetables | Mushrooms, Broccolini, Tomatoes

3 | 3.75

## TACO STATION *VG, GF, DF*

### CHOICE OF THREE:

Chicken al Pastor, Lime Shrimp, Grilled Steak, Chorizo, Impossible Meat

Tortillas, Cheese, Sour Cream, Pico de Gallo, Lettuce

26  
32.50

## PASTA STATION *V, VG, GF, DF*

### CHOICE OF TWO:

Fettuccine, Penne, Rigatoni, Spinach Tortellini

### CHOICE OF THREE:

Pomodoro, Pesto, Beef Bolognese, Alfredo, Italian Sausage & Confit Tomato

### ADDITIONS:

Housemade Focaccia

3 | 3.75

Protein | Grilled Chicken, Poached Shrimp, Steak

5 | 6.25

Vegetables | Mushrooms, Broccolini, Tomatoes

3 | 3.75

## PIZZA STATION *V, VG, GF, DF*

### CHOICE OF THREE:

Napoli *VG* | Burrata, Mozzarella, Basil

Diavola | Stracciatella, Mozzarella, Pepperoni, Pepperoncini

Funghi *VG* | Garlic White Sauce, Wild Mushroom, Gruyere

Giulia's Seasonal

24  
30

*Subject to \$150 chef attendant fee per action station. All menu items show both base pricing and inclusive pricing (reflective of a 25% administrative charge). All pricing is subject to applicable taxes. All buffets are limited to two hours in length.*

## DISPLAY & ACTION STATIONS CONT.

### CARVING STATIONS

*\$150 attendant fee*

Roast Beef Ribeye   Artisan Bread Rolls, Horseradish Cream, Au Jus, Carmelized Onions	31   38.75
Fennel-Crusted Iowa Duroc Pork Loin <i>DF</i>   Apple Compote, Dijon Mustard Sauce, Hawaiian Rolls	27   33.75
Whole Roasted Norwegian Salmon <i>GF</i>   Salt-Roasted Petite Potatoes, Dill Sauce, Pickled Cucumbers	29   36.25
Whole Roasted Turkey   Shallot-Thyme Gravy, Soft Rolls, Cranberry Sauce	27   33.75

### SLIDER STATION *V, VG, DF*

25

*CHOICE OF TWO:*

King's Hawaiian Rolls, Beef Patty, BBQ Chicken, Carolina Pulled Pork, Impossible Meat

31.25

Sliced Cheese, Lettuce, Tomato, Onion, Pickles, Slaw, Mayo, Ketchup, Mustard

### MOZZARELLA A MANO *VG, GF*

21

*\$150 attendant fee*

Giulia's Chef-Pulled Fresh Mozzarella Cart, Housemade Focaccia, Cured Meats, Fruits, Seasonal Accompaniments

26.25

### POPCORN CART *VG, GF*

13

Freshly-Popped Popcorn, Butter, Sea Salt, Ranch, Tajin, Cinnamon Sugar, Cheddar Cheese

16.25

# Dinner

*Plated, Buffet, or Family Style*

## STARTERS

*Includes artisan rolls and butter*

*CHOICE OF ONE:*

Tomato & Burrata Cheese *VG, GF*

Fresh Basil, Spinach, Balsamic Vinaigrette

Vegetable Tapenade Romaine Cup *V, VG, GF, DF*

Seasonal Vegetables, Herbs, Olive Oil

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*

Porcini Broth

Butternut Squash Soup *VG, GF*

Chive, Heavy Cream, Pepitas

Roasted Tomato Soup *VG*

Parmesan Croutons

## ENTREES

*CHOICE OF TWO:*

Pork Tenderloin *GF*

Au Jus

73 | 91.25

Herb-Roasted Chicken *GF*

Citrus Beurre Blanc

73 | 91.25

Eggplant Parmesan *VG*

Pomodoro Sauce

69 | 86.25

Braised Beef Short Ribs *GF, DF*

Red Wine Glaze

75 | 93.75

Butcher Cut Steak *GF, DF*

Chimichurri

79 | 98.75

Filet Mignon 8oz *GF*

Pinot Reduction

82 | 102.50

Pan-Seared Walleye *GF*

Lemon-Caper Sauce

73 | 91.25

Pan-Seared Salmon *GF*

Fennel, Tomato, Garlic Chili

77 | 96.25

Ratatouille and Polenta *V, VG, GF, DF*

69 | 86.25

*Additional entree choices are subject to an additional \$10 and additional side and dessert choices are subject to an additional \$5. All menu items show both base pricing and inclusive pricing (reflective of a 25% administrative charge). All pricing is subject to applicable taxes. All buffets are limited to two hours in length.*

## DINNER CONT.

### SIDES

*CHOICE OF TWO:*

Blistered Broccolini *V, VG, GF*

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

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

Grilled Seasonal Vegetables *V, VG, GF*

Herb Roasted Potatoes *V, VG, GF*

Roasted Garlic Mashed Potato *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

Mango Passionfruit Cake *VG*

Mousse, Dacquoise

Opera Cake *VG*

Almond Sponge, Coffee Buttercream

# Bar Packages

## MINNEAPOLIS

First Hour 35 | 43.75  
Each Additional Hour 26 | 32.50

*Choice of per consumption or per hour*

### Wines

15 | 18.75

Avisi Prosecco  
Sea Glass Pinot Grigio  
Joel Gott Sauvignon Blanc  
Joel Gott Chardonnay  
Seaglass Pinot Noir  
Seaglass Cabernet Sauvignon  
Joel Gott Palisades Red Blend

### Beer

10 | 12.50

Budweiser  
Bud Light  
Michelob Ultra  
Voodoo Ranger Juicy Haze IPA  
Corona  
Modelo Especial  
Stella Artois  
Golden Road Mango Cart  
High Noon  
Athletic Brewing NA

### Spirits

17 | 21.25

Tito's Vodka  
Bacardi Rum  
Bombay Sapphire Gin  
Espolon Blanco Tequila  
Johnnie Walker Black Scotch

## SAINT PAUL

First Hour 31 | 38.75  
Each Additional Hour 24 | 30

*Choice of per consumption or per hour*

### Wines

12 | 15

Wycliff Sparkling Wine  
Proverb Pinot Grigio  
Proverb Sauvignon Blanc  
Proverb Chardonnay  
Proverb Pinot Noir  
Proverb Cabernet Sauvignon

### Beer

10 | 12.50

Budweiser  
Bud Light  
Michelob Ultra  
Voodoo Ranger Juicy Haze IPA  
Corona  
Modelo Especial  
Stella Artois  
Golden Road Mango Cart  
High Noon  
Athletic Brewing NA

### Spirits

15 | 18.75

New Amsterdam Vodka  
Cruzan Light Rum  
New Amsterdam Gin  
Mi Campo Blanco Tequila  
Jim Beam White Whiskey

## SPECIALTY GIULIA COCKTAILS

18  
22.50

*CHOICE OF TWO:*

Classic Old Fashioned, Espresso Martini, Negroni, Spicy Paloma, Gimlet, Transfusion, Limoncello Spritz, Aperol Spritz, Amaro Sour, Spiced Bees Knees, Tropical Daiquiri, Mango Fresca

## SPECIALTY GIULIA MOCKTAILS

14  
17.50

*CHOICE OF TWO:*

Cucumber Fizz, Seedlip Sour, Orange Spritz, NA Espresso Martini, Blackberry Tonic, NA Hugo Spritz, NA Amaro Sour

Spiritless bar is available upon request.

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# Bar Stations

## MIMOSA BAR

Seasonal Assorted Juices, Purees, Herbs

*LIQUOR INCLUDED:*

Sparkling Wine, Seasonal Liqueurs, NA Bubbles

25  
31.25

## BLOODY MARY BAR

Tomato Juice, Lovejoy's Bloody Mary Mix, Hot Sauce Assortment, Horseradish, Worcestershire Sauce, Beef Sticks, Pickled Vegetables, Cubed Cheese, Olives, Limes

*LIQUOR INCLUDED:*

Vodka, Gin, Tequila

26  
32.50

## LEMONADE STAND

Fresh Lemonade, Assortment of Iced Teas, Aromatic Syrups, Seasonal Assorted Purees and Juices, Fruit Garnish

*LIQUOR INCLUDED:*

Vodka, Gin, Bourbon

26  
32.50

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