

# Emery

AUTOGRAPH COLLECTION®  
HOTELS

## DOWNTOWN DELIVERED by Emery



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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%. 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

38

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

47

Individual Yogurts *VG, GF*

Mini Assorted Pastries *VG*

Hard Boiled Eggs *VG, GF, DF*

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

## HENNEPIN

44

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

55

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

## GRAINBELT

19

23.75

Crispy Breakfast Hashbrowns *VG, GF*

Spicy Ketchup

*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

## UPTOWN

18

22.50

Patisserie 46 Pastry *VG*

Assorted Pastry

*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

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# Breaks

## SWEET & SALTY

Salted Mixed Nuts <i>V, VG, GF, DF</i>	29
Artisan Flatbread Crackers with Boursin Cheese <i>VG</i>	36.25
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>	28
Vegetable Crudité Pita Crisps	35
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>	27
Seasonal Tajin Fruit Skewers <i>VG, GF, DF</i>	33.75
Black Bean Empanadas <i>VG</i>	

## STATE FAIR

Pretzel Bites with Stone Ground Mustard <i>VG</i>	25
Mini Corn Dogs with Ketchup and Mustard	31.25
Assorted Mini Cinnamon Donuts <i>VG</i>	
Simply Pop Popcorn <i>VG, GF</i>	

## 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	12
	15

First Two Hours	600   750
Each Additional Hour	300   375

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# Lunch

## LAKE STREET

56  
70

- 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
- 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

*CHOICE OF:*

Lemonade or Iced Tea

## FIRST AVENUE

54  
67.50

- 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

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## LUNCH CONT.

### VIBRANT NORTH

57  
71.25

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 Pepper, Northwoods Spice

Artisan Rolls with Butter *VG*

Chocolate Torte *VG, GF*  
Lingonberry

*CHOICE OF:*

Lemonade or Iced Tea

### DOWNTOWN BBQ

54  
67.50

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

## LUNCH CONT.

### DELI EVOLUTION

52

#### *Individually Boxed Lunch*

65

#### *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*

# Receptions

## PRICED PER DOZEN

Antipasti Skewers VG, GF   Red Wine Vinaigrette	86   107.50
Arancini VG   Parmesan Fonduta	98   122.50
Beef Ricotta Meatballs   Pomodoro Sauce	110   137.50
Beef Satay GF, DF   Soy Chili	122   152.50
Black Bean Empanadas VG   Chili-Lime Crema	98   122.50
Bruschetta VG   Tomato, Basil, Mozzarella	98   122.50
Chicken Satay GF, DF   Sweet Garlic Chili	110   137.50
Mushroom Caps VG   Spinach, Ricotta	86   107.50
Shrimp Skewer GF, DF   Cocktail Sauce, Lemon	122   152.50
Smoked Salmon Crostini   Everything Spice, Capers	110   137.50
Steak Crostini   Horseradish Cream, Chive	122   152.50
Vegetable Tapenade V, VG, GF, DF   Romaine Cup	86   107.50

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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	147 183.75	237 296.25	387 483.75
<b>ARTISAN CHEESE</b> <i>VG</i>	Local and Housemade Cheese Selection, House Jam, Accoutrements	142 177.50	232 290	377 471.25
<b>CURED MEAT &amp; ARTISAN CHEESE</b>	Local and Housemade Charcuterie & Cheese Selection, House Jam, Nuts, Mustard, Accoutrements	147 183.75	237 296.25	387 483.75
<b>SPINACH ARTICHOKE SPREAD</b> <i>VG</i>	Ricotta, Spinach, Roasted Garlic, Parmesan, Focaccia	122 152.50	197 246.25	317 396.25
<b>CRUDITE</b> <i>V, VG, GF, DF</i>	Assorted Vegetables, Red Pepper Hummus	122 152.50	197 246.25	317 396.25
<b>FRUIT &amp; BERRIES</b> <i>V, VG, GF, DF</i>	Seasonal Fresh-Cut Fruit & Berries	122 152.50	197 246.25	317 396.25
<b>PICKLED</b> <i>VG, GF</i>	Seasonal Housemade Pickled Vegetables, Olives, Tzatziki	122 152.50	197 246.25	317 396.25
<b>ASSORTED DESSERT</b> <i>VG</i>	Macarons, Chou Chous, Carolines, Fruit Tartlets	157 196.25	297 371.25	417 521.25
<b>CHEESECAKE</b> <i>VG</i>	Strawberry, Vanilla, Chocolate, Caramel, Almond, Pistachio	157 196.25	297 371.25	417 521.25
<b>CHOCOLATE</b> <i>VG</i>	Truffles, Chocolate-Covered Fruit, Brownies, Mouse-Filled Chocolate Cups	157 196.25	297 371.25	417 521.25

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# Bar Packages

## MINNEAPOLIS

First Two Hours 61 | 76.25  
Each Additional Hour 26 | 32.50

### Wines

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

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

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

## BEER & WINE

First Two Hours 52 | 65  
Each Additional Hour 20 | 25

### Wines

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

### Beer

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

## NON-ALCOHOLIC

*Per gallon:*

Spyhouse Coffee Regular and Decaf	101   125.75
Lemonade	57   70.75
Iced Tea	62   77
Assorted Rishi Hot Tea (1/2 GALLON)	48   60
Spyhouse Cold Brew Growler (32 OZ)	27   33.75
Jasmine Tea Lemonade Growler (32 OZ)	27   33.75

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Bartender fee of \$150 per bartender*

# Bar Stations

## MIMOSA BAR

Seasonal Assorted Juices, Purees, Herbs

*LIQUOR INCLUDED:*

Sparkling Wine, Seasonal Liqueurs, NA Bubbles

27  
33.75

## 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

28  
35

## LEMONADE STAND

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

*LIQUOR INCLUDED:*

Vodka, Gin, Bourbon

28  
35

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