



Park Plaza



The Great Lakes Ballroom has become a popular choice for local holiday parties whether you're arranging a small gathering with friends and family, or organizing a larger event with your whole department. The versatile room provides 4,000 square feet of space and can be used to host luncheons, dinners, cocktail parties, receptions and other holiday events for groups of 2 to 330. The ballroom is transformed for the holidays, complete with beautiful classic holiday decorations that are complementary for all of our holiday parties.

We offer delicious drinks, amazing food, and a staff that will put a smile on your face. Let us help you make it as easy as possible. Contact us and we can work with your budget, or provide different options for you to help make your event memorable and hassle free. The great thing is we clean up at the end of the night!

**Holidays are about giving, and now we've taken it one step further...
We'll provide gifts at no extra cost!**

Groups will receive:

\$25 visa gift card for every \$500 Spent on Food & Beverage

(1) Complimentary weekend night stay at The Park Plaza Hotel for every 50 persons that attend your event

Location, Location, Location!

Park Plaza is also close to Mall of America, Light Rail Transit to Downtown Minneapolis, Local Bars & Restaurants – all of which our shuttle service can assist your guests in getting to their destinations!

Ask about our Special Holiday Rates for your Employees, Family & Friends



BUFFET MENU



Holiday Lunch Buffet

Maple Glazed Ham
Herb Roasted Turkey and Gravy
Green Bean Casserole
Sage Stuffing with Cranberry Sauce
Mixed Baby Greens Salad
Fresh Baked Rolls & Butter
Holiday Dessert
Tea, Water & Coffee

Holiday Dinner Buffet

An Array of Imported and Domestic Cheeses Served with Assorted Breads and Crackers
Melons, Berries and Sliced Fruits with Assorted Yogurt Dips
Mixed Baby Greens Salad
Warm Dinner Rolls with Butter
Roasted Root Vegetable and Tortellini Salad with Sherry Vinaigrette

Choose Two

Roasted Turkey with Gravy
Grilled Sirloin of Beef
Maple Glazed Ham
Herb Crusted Pork Loin

Choose Three

Sweet Potato Casserole with Spicy Brown Sugar Glaze
Creamy Mashed Potatoes
Green Bean Casserole
Sage Stuffing with Cranberry Sauce
Vegetable Medley

Holiday Dessert
Tea, Water & Coffee
Minimum of 30 guests



PLATED MENU



Mixed Baby Greens Salad
Creamy Wild Rice and Chicken soup
Warm Dinner Rolls with Butter
Holiday Dessert
Tea, Water & Coffee

Choose Two

Grilled Lamb Chops (4 oz) with Mint Marinade
with roasted and tourneed Potatoes and Green Beans

Asiago Crusted Chicken Breast
with a Whole Grain Mustard Jus, Broccolini and Garlic Mashed Potatoes

Grilled New York Strip Steak (10 oz)
with a Cabernet Reduction Sauce Roasted Red Potatoes and Sautéed Carrots and Broccoli

Grilled Swordfish
with Orange Marmalade Butter Sauce, Basil Rice and Roasted Acorn Squash



COCKTAIL PARTY



An Array of Imported and Domestic Cheeses Served with Assorted Breads and Crackers
Fresh Seasonal Vegetables with an Assortment of Dips to Include Bleu Cheese and Ranch
Melons, Berries and Sliced Fruits with Assorted Yogurt Dips
Holiday Dessert
Tea, Water & Coffee

Selection of 4 Hors d'oeuvres:

Cold Selections

Grilled Shrimp on Garlic Toast with Roasted Pepper Relish
Cold Jumbo Shrimp with Cocktail and Remoulade Sauce
Fresh Mozzarella with Herbed Tomato Jam On Focaccia

Hot Selections

Mini Brochettes of Chicken & Vegetables with Shoyu Glazes
Mini Brochettes of Beef with Vegetables with Shoyu Glazes
Bacon Wrapped Scallops with Lemon-Parsley Garlic Butters
Vegetable Spring Roll with Plum Dipping Sauces
Spinach and Feta Phyllo Triangles



BEVERAGES



Host Bar

Cash Bar

Call Labels
 Prestige Labels
 House Wine
 Domestic Beer
 Imported Beer
 Cordials & Liquors
 Mineral Waters
 Soft Drinks

COCKTAIL PACKAGE

Unlimited beverage service charged per person
 All packages include Call Brand Liquor, Domestic Beer, House Wines, Soda and Mineral Water.

BEER BY THE BARREL

Each Keg Serves Approximately 120 - 16 oz glasses

Domestic Keg

Specialty Keg

ASSORTED SODA

Priced per can with a guaranteed amount

BOTTLED WINE & CHAMPAGNE

Our catering staff would be happy to suggest additional upgraded wines or custom order preferred wines not listed
 Pricing Per Bottle

SPARKLING

Freixenet Cordon Negro Brut – Spain (House)
 William Wycliff Brut

CHARDONNAY

Clos du Bois Chardonnay – California
 Trinity Oaks Chardonnay – California (House)

ALTERNATIVE WHITES

Ecco Domani Pinot Grigio – Italy
 Sea Glass Sauvignon Blanc

BLUSH WINES

Sutter Home White Zinfandel – California (House)

RED

Sea Glass Pinot
 Menage a 'Trois Red Blend – California
 Trinity Oaks Cabernet Sauvignon – California (House)
 Trinity Oaks Pinot Noir – California (House)

MERLOT

Trinity Oaks Merlot – California (House)

NON-ALCOHOLIC

Champagne
 Sutter Home Fre Merlot
 Sutter Home Fre Chardonnay

CORKING FEE

If you provide your own wine or champagne, there will be a corking fee applied to each 750mL bottle