



HENNEPIN HALL

EVENT CENTER

Details

CAPACITY

Reception Style	400
Theater Style Setting	300
Seated Dining	210
Buffet Dining	210

We can make a variety of seating arrangements possible, just ask!

ENDING BEFORE 3 PM

SUNDAY - FRIDAY

	ROOM RENTAL	F&B MINIMUM
April - December	\$2500	\$3000
January - March	\$2000	\$2500

SATURDAY

	ROOM RENTAL	F&B MINIMUM
April - December	\$3000	\$4000
January - March	\$2500	\$3000

STARTING AFTER 4 PM

SUNDAY - FRIDAY

	ROOM RENTAL	F&B MINIMUM
April - December	\$6500	\$6000
January - March	\$6000	\$5000

SATURDAY

	ROOM RENTAL	F&B MINIMUM
April - December	\$7000	\$10000
January - March	\$6000	\$9000

Breakfast Options

BREAKFAST BUFFET

MINIMUM OF 35 PEOPLE

CONTINENTAL

\$20 per person

Hot Coffee Station
Creams, Sugars & Decaf

Fresh Fruit

Hard Boiled Eggs
Choice of 2 Patisseries

ELEVATED

\$27 per person

Hot Coffee Station
Creams, Sugars & Decaf

Fresh Fruit

Choice of 2 Patisseries
Choice of 2 Hot Breakfast Items

PLATED BREAKFAST

MINIMUM OF 50 PEOPLE

\$35 per person

Hot Coffee
Creams, Sugars & Decaf

Fresh Fruit

Choice of 2 Patisseries

Select Your Plate(s)
with Protein(s) & Side(s)

MADE TO ORDER STATIONS

MINIMUM OF 50 PEOPLE

\$15 per person

Omelets & Eggs

Farm Fresh Eggs, Egg Whites
Pecan Wood Smoked Bacon, Black Forest
Ham, Bell Peppers, Wild Mushrooms, Red
Onions, Diced Tomatoes, Cheddar, Pepper
Jack, Mozzarella Cheeses

Eggs Benedict Station

Farm Fresh Eggs Poached to Order
Selection of Canadian Bacon, Smoked
Salmon, Jumbo Lump Crab Meat
Served with Choice of Traditional
Hollandaise or Bearnaise

UPGRADES

Breakfast Sandwiches

\$9 per sandwich / minimum a dozen

Yogurt Parfaits

\$60 per dozen

Overnight Oats

\$60 per dozen

Superfoods Acai Bar

MINIMUM 35 PEOPLE

\$225

Food & Beverage Pricing Subject to Change

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Breakfast

Traditional Patisseries

Croissants (Plain, Chocolate, Almond), Muffins, Scones, Cinnamon Rolls, Danishes, Coffee Cakes, Breakfast Breads that may include Banana Bread, Pumpkin, Lemon Poppy Seed

Elevated Patisseries

Warm Buttermilk Biscuits, Honey Whipped Cream, Warm Sticky Buns with Pecans, Warm Beignets w/ Dark Chocolate & Crème Anglaise Sauce

Bagels

Choice of Bagels with a variety of cream cheeses
Smoked Salmon available for additional fee

Classic Eggs Benedict

Poached Eggs, Canadian Bacon, Hollandaise Sauce, Fingerling Breakfast Potatoes, Jumbo Asparagus, Roasted Red Pepper

All American Breakfast

Scrambled Eggs, Southern Style Fingerling Potatoes, Pecan Wood Smoked Bacon, Roasted Tomato

Egg White Frittata

Roasted Mushrooms, Spinach and Swiss Cheese

Southern Style Grits

Cheddar Cheese, Green Onion

Steel-Cut Irish Oatmeal

Brown Sugar, Raisins, Roasted Pecans, Cinnamon

Breakfast Sandwiches or Burritos

Breakfast Empanadas

Quiche

Avocado Toast

Fruit Salad

Scrambled Eggs

Thick Cut Applewood Smoked Bacon

House Made Lamb Breakfast Sausage

Stations

ALL STATIONS REQUIRE A MINIMUM OF 50 PEOPLE

Create Your Own Salad Bar

Mixed greens or romaine with an variety of toppings and house made dressings.
Served with bread and seasonal compound butter

Sandwich and Salad

Served with fresh fruit and chips.
Choice of House Salad or Caesar Salad
Roast beef, turkey, ham, and vegetarian with cheese, lettuce, red onion, and tomato on assorted breads.
Accompanied by mayonnaise and mustard on the side.

Chili Bar

Choose from Beef Chili, Vegetarian Chili and/or White Chicken Chili
Assorted Toppings Included

Build-Your-Own Taco Bar

(2 per person)
Choose from chicken or beef
Assorted Toppings Included

Build-Your-Own Burger Bar

Minimum order of 25 per burger type
Choose from Turkey or Beef
Served with buns
Assorted Cheeses and Toppings Included

Italian Bar

Served with bread sticks, shaved Parmesan, and Caesar salad
Pastas: penne and three cheese tortellini
Sauces: Traditional Tomato and Alfredo
Proteins and vegetables: beef and pork meatballs, roasted chicken, and grilled vegetable medley

Passed Hors D'oeuvres

PASSED HORS D'OEUVRES FOR 1 HOUR

Select up to 3 \$20 per person

Select up to 6 \$28 per person

Buffet style will be priced per piece, order minimums apply

Crispy Vegetable Spring Roll

Thai Chili Sauce

Eggplant Caponata

Boursin, Pine Nuts & Red Pepper Relish

Roasted Artichoke & Kalamata Olive

on Pumpernickel Crostini

Cherry Tomato BLT

with Applewood Smoked Bacon

Chicken Satay Tandoori

Mint Yogurt

Curry Cashew Chicken Salad

Endive Leaf & Cilantro

Miniature Crab Cake

Cajun Tartar

Blackberry Bruschetta

Whipped Peppered Goat Cheese & Candied
Hazelnut

Caramelized Onion & Roasted Mushroom

Goat Cheese on Lavash

Pistachio-Crusted Goat Cheese

Pickled Golden Beet, Basil & Balsamic Glaze

Marinated Beef Sirloin Yakitori

Beef Barbacoa Rolled Taco & Cilantro Crema

Lamb Chops & Rosemary Jus

Spinach & Feta Cheese Empanada

Smoked Salmon

Dill Mousse on Rye Bread

Smoked Salmon Canape

Cucumber, Pickled Shallot, Bagel Spiced Crème
Fraîche on Toast Point

Chilled Jumbo Shrimp

with Horseradish Remoulade

Chili Tuna Poke

Lemon Soy Dressing & Black Sesame Cracker

Togarashi Seared Tuna

Wasabi Cream on Wonton crisp

Mac & Cheese Bite

Herb Cream

Spreads, Breads & Chips

MIX & MATCH

Roasted Garlic Hummus

Pimiento Cheese

French Onion Dip

Warm Spinach & Crab Dip

Kalamata Tapenade

Sliced baguette

Toasted Pita Bread

Lavash

House chips

Lunch & Dinner

Lunch

BUFFET

Minimum 25 people/guests

All buffet lunches served with:
Breads with seasonal compound butter
Coffee with Cream & Sugars
Assorted Hot Teas

\$54 per person

Select 2 salads, 2 entrees, 2 sides & 2 desserts

\$62 per person

Select 3 salads, 3 entrees, 3 sides & 3 desserts

PLATED

Minimum 25 people/guests

All plated lunches served with:
Breads with seasonal compound butter
Coffee with Cream & Sugars
Assorted Hot Teas

Chicken Dishes \$40 per

Pork Dishes \$45 per

Beef Dishes \$50 per*

Fish Dishes \$50 per*

Vegetarian Dishes \$35 per

*May vary based on selection

Dinner

BUFFET

Minimum 25 people/guests

All buffet lunches served with:
Breads with seasonal compound butter
Coffee with Cream & Sugars
Assorted Hot Teas

\$65 per person

Select 2 salads, 2 entrees, 2 sides & 2 desserts

\$76 per person

Select 3 salads, 3 entrees, 3 sides & 3 desserts

PLATED

Minimum 25 people/guests

All plated lunches served with:
Breads with seasonal compound butter
Coffee with Cream & Sugars
Assorted Hot Teas

Chicken Dishes \$50 per

Pork Dishes \$55 per

Beef Dishes \$65 per*

Fish Dishes \$65 per*

Vegetarian Dishes \$45 per

*May vary based on selection

Soups & Salads

SOUPS

Creamy Chicken Wild Rice
Tomato Basil
Clam Chowder
Seasonal Chef Selection

TRADITIONAL SALADS

Chopped
Wedge
Mixed Greens
Traditional Caesar

“NEXT LEVEL” SALADS

Tomato & Fresh Mozzarella
Black Olive Pesto & Micro Greens

Market Greens
Heart of Palm, Shaved Radishes, Pistachios, Dried
Cherries & Thyme Vinaigrette

Baby Iceberg Wedge Salad
Blue Cheese, Cherry Tomatoes, Crisp Smoked
Bacon & Buttermilk Ranch

Farm Fresh Greens Salad
Goat Cheese, Citrus Segments, Candied Pecans &
Balsamic Vinaigrette

Toasted Quinoa Salad
Lemon, Tomatoes, Roasted Garlic

Cucumber Salad
Red Onions, Kalamata Olives, Feta Cheese,
Mustard Vinaigrette

Bulgur Salad
Artichoke Hearts, Mushrooms, Fresh Herbs

Antipasto Pasta Salad
Roasted Red Peppers, Artichokes, Kalamata Olives
& Shaved Parmesan

Watermelon & Cucumber Salad
Feta Cheese, Herb Vinaigrette

Celery & Apple Slaw
Roasted Pecans & Red Grapes

Entrees

CHICKEN

Sesame Ginger Marinated Chicken
Miso Cream Sauce

Harissa Marinated Chicken
Coconut Curry Sauce

Pesto Chicken
Fresh Mozzarella, Pine Nuts & Garlic Parmesan
Cream Sauce

Roasted Garlic Chicken
Oven Roasted Tomato Chutney & Rosemary
Cream Sauce

Lemon Thyme Marinated Chicken
Truffle Wild Mushroom Ragout & Boursin

Habanero Jerk Chicken
Toasted Coconut Rum Cream Sauce

Tandoori Grilled Chicken
Grilled Pineapple Jalapeno Salsa

Rosemary Marinated Chicken
Roasted Garlic Cream Sauce

Sweet Chili Grilled Chicken
Pickled Mango

BEEF

Angus Beef Pot Roast
Baby Carrots & Rosemary Demi

Red Wine Braised Beef Short Rib
Sauce Bordelaise

Beef Short Rib Wellington
Portobello Demi-Glace

Gorgonzola Crusted Beef Short Rib
Roasted Cipollini Demi-Glace

Peppercorn-Crusted Strip Loin
Cognac Demi-Glace

White Balsamic Marinated Chicken
Oven Roasted Tomatoes, Fresh Basil & Mozzarella
Mornay

Tarragon Cider Brined Chicken
Fennel Apple Fricassee & Demi-Glace

Pineapple Miso Chicken
Peanut Ginger Sauce

Seared Chicken
Sautéed Mushrooms & Smoked Bacon Demi-
Glace

Moroccan Spiced Chicken
Amba Mango Sauce

Thai Lemongrass Chicken
Coconut Cream Sauce

Garlic & Herb Marinated Chicken
Lemon Butter Sauce & Citrus Basil Relish

Adobo-Marinated Chicken
Pineapple Jalapeño Salsa & Corn Bread Pudding

Grilled Chicken
Roasted Tomatoes, Capers, Pine Nuts & Pesto
Cream

Smoked Beef Brisket
Horseradish Cream

Smoked Sea Salt Ribeye
Horseradish Cream

Grilled Beef Tenderloin
Mushroom Truffle Demi-Glace

Garlic And Fresh Herb Crusted Filet
Sherry Wine Demi-Glace

Entrees

PORK

Grilled Bone In Pork Chop
Rosemary Lemon Cream Sauce

Slow Roasted Pork Shoulder
Black Pepper Barbeque

Pecan Crusted Pork Medallions
Bourbon Apricot Demi-Glace

SEASONAL FISH

Lemon Pepper Cod
Basil Cream Sauce

Pan Seared Wahoo
Peanut Ginger Sauce

Caribbean Spiced Mahi Mahi
Coconut Crème Sauce & Jalapeno Pineapple
Cilantro Salsa

Ancho Marinated Swordfish
Mango Sweet Chili Sauce

Pan Seared Snapper
Oven Roasted Tomatoes, Garlic & Basil

Pan Seared Snapper
Brown Butter Sauce

PASTA

Gnocchi
Roasted Roma Tomatoes, Ratatouille Vegetables &
Pesto Cream Sauce

Mushroom Ravioli
Sautéed Spinach, Roasted Wild Mushrooms &
Truffle Cream Sauce

Butternut Squash Ravioli
Zucchini Noodles, Pine Nuts & Brown Butter Sage
Cream Sauce

Gnocchi
Smoked Bacon, Caramelized Leeks, Sweet Peas &
Vermouth Cream Sauce

Adobo Pork Tenderloin
Jalapeño Sweet Corn Cream

Cider Brined Bone-In Pork Chop
Apple Mostarda

Chipotle Mahi Mahi
Sweet Corn Emulsion

Pecan Crusted Rainbow Trout
Bourbon Peach Glaze

Lemon & Herb Marinated Salmon
Tarragon Cream Sauce

Atlantic Salmon
Cucumber Dill & Mustard Beurre Blanc

Atlantic Salmon
Caper Chardonnay Cream

Atlantic Salmon
Parsnip Saffron Puree

Cheese Ravioli
Beets, Sautéed Spinach, Pumpkin Seeds & Garlic
Parmesan Cream

Cheese Tortellini
Herb Grilled Chicken & Pesto Cream Sauce

Cavatappi
Grilled Chicken, Chorizo, Spinach & Red Pepper
Cream Sauce

Orecchiette
Italian Sausage, Peppers, Onions & Sauce Diavolo

Penne Pasta
Chicken, Jalapeño & Smoked Gouda Cream Sauce

Beef Bolognese Lasagna

Sides

TRADITIONAL STARCHES

Garlic White Cheddar & Chipotle Mashed Potatoes

Caramelized Onion Yukon Gold Mashed Potatoes

Twice Baked Yukon Gold Potatoes
With Parmesan

Roasted Garlic Mashed Potatoes

Gruyere & Leek Potato Gratin

Brie & Fennel Dauphinoise Potatoes

Boursin & Bacon Potato Puree

Twice Baked Garlic Parmesan Potatoes

Roasted Garlic & Parmesan Potatoes

Garlic & Herb Roasted Fingerling Potatoes

Fingerling Potatoes
Bacon, Caramelized Onions

White Cheddar Chive Potato Croquette

Rosemary Latke Potato Cake

Sweet Potato Gratin

"NEXT LEVEL" STARCHES

Sweet Corn Pudding
Roasted Red Bliss, Garlic & Herb Butter

Creamy Cheese Polenta & Pine Nut Pesto

Saffron Orzo Pilaf

Chimichurri Quinoa

Almond Golden Raisin Cous Cous Pilaf

Ancient Grains Pilaf, Barley, Farro, Quinoa

Wild Mushroom Paella

RICE AND RISOTTO

Parmesan Mushroom Risotto

Green Pea & Spinach, Parmesan Risotto

Wild Mushroom Risotto Cakes

Roasted Red Pepper Risotto

Cranberry, Apple, Walnut Wild Rice

Coconut Sticky Rice

Fennel Farro Pilaf

Cilantro Basmati

Saffron Basmati

VEGETABLES

Tri-Colored Carrots

Tri-Colored Carrots, Asparagus, Julienne Bell Pepper

Honey Truffle Roasted Tri-Colored Carrots

Roasted Zucchini, Yellow Squash, Onion, Bell Pepper,
Asparagus & Garlic Herb Olive Oil

Cumin Roasted Cauliflower

Asparagus, Red & Yellow Bell Peppers

Green Beans & Crispy Fried Onions

Haricot Verts & Tri-Colored Carrots

Ginger Sesame Broccolini

Broccolini & Oven Roasted
Tomato Garlic Oil

Bacon Braised Brussels Sprouts

Sugar Snap Peas & Julienne Bell Peppers

Vegetable Montage, Squash, Zucchini, Cipollini Onion,
Roasted Grape Tomato

Sweets

CAKES, TORTES, PIES, CUPCAKES

Chocolate Flour-less Cake

Raspberries, Candied Almonds & Whipped Cream

Tiramisu

Mascarpone Cheese, Lady Fingers, Cocoa Powder, Whipped Cream

Strawberry Shortcake

Vanilla Sponge Cake, Strawberries & White Chocolate Icing

Lemon Berry Mascarpone Cake

Triple Chocolate Cinnamon Toast Crunch Cake

Chocolate Coffee Cake

Olive Oil Cake

Key Lime Pie

Triple Chocolate Mousse

Carrot Cake

German Chocolate Cake

Peanut Butter Pie

CHEESECAKES

White Chocolate Raspberry New York

Whipped Cream, Fresh Berry Compote

Turtle

with Layered Chocolate Cheesecake & Caramel
Cheesecake with Toasted Pecans

Dulce de Leche

Cherry

VERINES (PARFAITS)

Blueberry

with Lemon Curd, Cake Crumbles, Ginger
Whipped Cream & Lemon Zest

Espresso Chocolate Mousse

with Chocolate Cookie Crumbles, Caramel Drizzle,
Whipped Cream & Espresso Bean

Sweet Whipped Mascarpone Cream

Chaved Chocolate Pirouettes

Nutella Mousse & Banana Cream

Vanilla Wafers & Chopped Hazelnuts

Chocolate Cake Crumbles

Coconut Mousse, Pecans & Toasted Coconut

Raspberry Mousse

Lady Fingers, Chambord Whipped Cream,
Raspberry

ASSORTED MINIATURE PASTRIES

Chocolate Cherry Mousse Cups

Chocolate Brownie Bites

Chocolate Dipped Strawberries

Lemon Curd Tarts

Fresh Fruit Tarts

Opera Torte

Assorted Macarons

Bar Options

CASH BAR

We offer several tiers and selections of both alcoholic and non-alcoholic beverage offerings. Your guests may purchase from any tiers and duration of your choosing. A pricing list for your review can be provided.

HOSTED BAR

Hosted bar option is also available in several tiers and durations to accommodate your needs and budget. You will be charged based on consumption with the exception of bottled wine and tap beer selections. A 22% service charge and applicable taxes will be applied to the total amount.

INCLUDED WITH THE BAR SERVICE

All glassware, ice, cocktail napkins, garnishes, and mixes

TIER 1

HOUSE LIQUOR

\$9.00 per cocktail

Energy drinks and any specialty mixes will be additional.

Phillips Vodka
Phillips Gin
Phillips Brandy
Phillips Tequila
Phillips Scotch
Phillips Canadian Whiskey

WINE

\$9.00 per glass

All partial wines will be counted as sold.

Silvergate Chardonnay
Silvergate Cabernet
Silvergate Pinot Grigio
Silvergate Pinot Noir

BEER

Up to 2 Keg options available

Prices vary depending on selection.

All partial Kegs will be counted as sold.

1 NA Beer Bottle option will be available

TIER 2

PREMIUM LIQUOR

\$10.00 - \$12.00 per cocktail
(Choice of up to 10 Bottles)

Energy drinks and any specialty mixes are included.

Vodka: Absolut, Absolut Citron, SKYY, Titos, Stoli

Rum: Bacardi, Bacardi Limon, Captain Morgan

Gin: Tanqueray, Bombay Sapphire

Brandy: E&J, Christian Brothers

Whiskey: 2 Gingers, Jameson, Windsor, Canadian Club, Jack Daniels

Scotch: Glenlivet, Dewars

Tequila: Cuervo Silver, Cuervo Gold

WINE

\$10.00 per glass

(Choice of up to 6 bottles)

All partial wines will be counted as sold.

Hess Chardonnay
Chloe Chardonnay
Seaglass Pinot Grigio
13 Degrees Sauvignon Blanc
Chateau Ste Michelle Sauvignon Blanc
Evolution Riesling
Sutter Home White Zinfandel
Benziger Cabernet
Seaglass Pinot Noir
Amalaya Malbec
Dona Paula Red Blend
Sparkling Wine/Champagne

BEER

Up to 4 Keg options available

Prices vary depending on selection.

All partial Kegs will be counted as sold.

1 NA Beer Bottle option will be available

ADD-ONS

NON ALCOHOLIC BEVERAGES

\$3.00 per

Pepsi Products
Select Juices

SUPER PREMIUM LIQUORS

Grey Goose Vodka
Hendricks Gin
Bulleit Rye
Blantons
Basil Hayden's
Knob Creek
Oban 14 Yr

CUSTOM & BATCHED COCKTAILS

Your favorite or ours

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