PLUS

Bloomington Hotel

at Mall of America®

1901 Killebrew Drive
Bloomington, MN 55425
952-854-8200
www.BestWesternBloomington.com

Planning

Whether you are planning a fairy tale wedding, a moderate luncheon, or a full day corporate meeting, the Catering Department of The BEST WESTERN PLUS Hotel Bloomington will listen to all of your needs and lead you through every step to assure a successful event.

Our Catering Department will work with you in planning every detail, assuring the meeting room is set to achieve the dynamics and objectives you desire, and providing support for all your audio-visual needs.

The BEST WESTERN PLUS Hotel Bloomington and RedRossa Italian Grille will provide fresh and inspired catering by offering options to meet all of your guests' expectations.

RedRossa Italian Grille began with a passion for fresh and flavorful American / Italian dining. RedRossa's signature recipes highlight the finest ingredients with a passion of flavors and tradition.

Our team of hospitality professionals will help you plan a memorable and successful event. Call us today at 952-814-2911 to set up an appointment to tour our beautiful new facilities and start planning your event.

REDROSSA Italian Grille

Best Western PLUS Bloomington Hotel at Mall of America®

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Breakfast

Continental Breakfast Buffets

Served with coffee and tea.

THE SUNRISE _____ $11.95 Per Person
Breakfast breads, bagels and assorted muffins with whipped butter, jams and cream cheese, served with assorted chilled juices.

THE AM STARTER _____ $13.95 Per Person
Jumbo caramel rolls, assorted muffins and fresh seasonal fruit with whipped butter and jams, served with assorted chilled juices.

THE HEALTHY START _____ $12.95 Per Person
Assorted fruit yogurts, cold cereals with skim milk, oatmeal and fresh seasonal fruit, served with assorted chilled juices.

Continental Breakfast Additions

These items may be added to any continental breakfast.

Whole Fruit	$3 Each
Individual Yogurts	$3 Each
Jumbo Caramel Rolls	$39 Per Dozen
Assorted Muffins	$35 Per Dozen
Assorted Bagels with Cream Cheese & Jams	$35 Per Dozen
Granola Bars	$36 Per Dozen
Assorted Rolls	$32 Per Dozen
Mini Donuts	$16 Per Dozen

All prices subject to a 20% taxable service charge and applicable state and local sales taxes.
Prices are subject to change.

Breakfast

Plated Breakfast Selections

Served with orange juice and coffee.

THE CLASSIC BREAKFAST _____ $15.95 Per Person
Two scrambled country eggs, potatoes and muffin,
choice of grilled ham, country sausage or applewood bacon.

CINNAMON FRENCH TOAST _____ $14.95 Per Person
Cinnamon grilled French toast served with warm maple syrup,
choice of grilled ham, country sausage or applewood bacon.

Breakfast Buffets

$2 per person additional charge for buffets under 30 people
Served with orange juice and coffee.

THE EYE OPENER _____ $14.25 Per Person

- Fresh Seasonal Fruit
- Fresh Scrambled Eggs & Breakfast Potatoes
- Country Sausage & Applewood Bacon
- Assorted Pastries & Muffins with Jams & Sweet Butter

THE AM STARTER _____ $10.95 Per Person

- Fresh Seasonal Fruit
- Fresh Scrambled Eggs & Breakfast Potatoes
- Assorted Muffins with Sweet Butter

Breakfast Buffet Additions

These items may be added to any breakfast buffet.

Biscuits & Sausage Gravy _____ $2.75 Per Person

Cinnamon French Toast with Maple Syrup _____ $3.00 Per Person

Build Your Own Yogurt Parfait Bar _____ $4.00 Per Person

Waffle Station _____ $4.00 Per Person

Toaster Station _____ $3.00 Per Person

Chef Attended Omelet Station _____ $5.00 Per Person

Assorted Breakfast Pastries _____ $2.75 Per Person

All prices subject to a 20% taxable service charge and applicable state and local sales taxes.
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Ala Carte, Refreshments & Breaks

Beverages

SEATTLE'S BEST® COFFEE	$39 Per Gallon
DECAFFEINATED COFFEE	$39 Per Gallon
ICED TEA or LEMONADE	$36 Per Gallon
HOT CHOCOLATE	$38 Per Gallon
HOT TEA	$2.5 Each
ASSORTED SODAS	$3 Each
BOTTLED WATER	$3 Each
INDIVIDUAL JUICES	$3.75 Each

Ala Carte Snacks

FRESH BROWNIES	$30 Per Dozen
ASSORTED FRESH BAKED COOKIES	$30 Per Dozen
ASSORTED GOURMET BARS	$34 Per Dozen
CHEX MIX	$2.95 Per Person
PRETZELS	$2.95 Per Person
POPCORN	$2.95 Per Person
CHIPS & SALSA	$75 (25 Servings)

Specialty Breaks

SWEET & SALTY — $10.95 Per Person
Assorted fresh baked cookies and brownies, popcorn, kettle chips and dip, served with soft drinks.

MID DAY BREAK — $9.95 Per Person
Assorted fresh baked cookies and brownies, assorted gourmet bars and coffee.

BALL PARK — $11.95 Per Person
Jumbo pretzels with warm cheddar cheese sauce, mixed nuts and mini gourmet hot dogs with buns, served with soft drinks.

NACHO BREAK — $9.95 Per Person
Tri-colored tortilla chips, nacho cheese sauce, fresh salsa, ripe olives, scallions, jalapeños, sour cream and fresh cilantro, served with soft drinks.

All prices subject to a 20% taxable service charge and applicable state and local sales taxes.
Prices are subject to change.

Lunch

Special Lunch Salads

Served with fresh baked bread with butter and coffee OR iced tea.

CHOP CHOP SALAD _____ $15.95 Per Person
Romaine greens, rosemary sage chicken, salami, smoked mozzarella, tomato, cannellini, Parmesan cheese and balsamic vinaigrette.

CHICKEN CAESAR _____ $15.95 Per Person
Romaine greens, grilled chicken breast, caramelized red onion, Parmesan cheese, sliced hard boiled egg, tomato, garlic croutons and creamy Caesar dressing.

GORGONZOLA & PEAR SPINACH SALAD _____ $16.95 Per Person
Fresh spinach, seared chicken, crisp prosciutto, shaved pears, dried cranberries, gorgonzola, spiced walnuts and sweet Vidalia dressing.

Sandwiches & Burgers

Served with coffee OR iced tea.

SMOKED TURKEY CAESAR WRAP _____ $16.95 Per Person
Premium carved smoked turkey, roasted red onion, chopped egg, diced tomato, romaine greens and creamy Caesar dressing, served with fresh seasonal fruit and kettle chips.

REDROSSA CLUB _____ $16.95 Per Person
Sliced salami, smoked turkey, applewood bacon and smoked mozzarella stacked between country bread with lettuce, tomato and fresh herb mayo, served with house coleslaw.

CHICKEN SALAD CROISSANT _____ $16.95 Per Person
Freshly prepared chicken breast salad, lettuce and tomato on a croissant, served with fresh seasonal fruit and kettle chips.

TUSCAN VEGGIE MELT _____ $16.95 Per Person
Roasted Tuscan vegetables, smoked mozzarella, cheddar, lettuce and tomato, served with fresh seasonal fruit and kettle chips.

GRILLED CHICKEN SANDWICH _____ $16.95 Per Person
Chicken breast, smoked mozzarella, red onion, applewood bacon with red pepper aioli, served with French fries.

ANGUS BURGER _____ $16.95 Per Person
Black Angus burger, American cheese, applewood bacon, lettuce and tomato, served with French fries.

All prices subject to a 20% taxable service charge and applicable state and local sales taxes.
Prices are subject to change.

Lunch

Plated Lunches

Served with chef's choice of potato or rice, chef's choice of vegetable, garden salad, fresh rolls with butter and coffee OR iced tea.

WALLEYE _____ $22.95 Per Person
Lightly breaded and sautéed walleye with toasted almonds and dill hollandaise sauce.

TOP SIRLOIN _____ $22.95 Per Person
Grilled Black Angus sirloin steak with sautéed mushrooms and onions.

CHAMPAGNE CHICKEN _____ $19.95 Per Person
Sautéed chicken breast simmered in champagne cream sauce with crimini mushrooms.

COUNTRY POT ROAST _____ $19.95 Per Person
Red wine braised beef, carrots, celery and onions.

PORK LOIN CHOP _____ $18.95 Per Person
Bacon wrapped pork chop with mushroom marsala sauce.

CHICKEN MARSALA _____ $19.95 Per Person
Sautéed chicken medallions, crimini mushrooms, prosciutto, cipollini onions and herb marsala sauce.

HOUSE LASAGNA_____ $18.95 Per Person
Layered pasta, beef, pork, Italian sausage, ricotta, crushed tomato marinara, béchamel sauce and aged Italian cheeses.
Does not include chef's choice of potato

PENNE MEATBALL POMODORO _____ $18.95 Per Person
Crushed tomato marinara, olive oil, fresh basil, house made Italian meatballs and penne noodles.
Does not include chef's choice of potato

ROASTED VEGGIE PASTA _____ $16.95 Per Person
Selection of seasonal roasted vegetables with farfalle noodles and a light pesto cream sauce.
Does not include chef's choice of potato or vegetable

All prices subject to a 20% taxable service charge and applicable state and local sales taxes.
Prices are subject to change.

Lunch

Lunch Buffets

$2 per person additional charge for buffets under 30 people
Served with coffee OR iced tea.

DELI BAR BUFFET _____ $17.95 Per Person

- Deli Ham, Roast Beef & Turkey Breast Slices
- American, Swiss & Cheddar Cheeses
- Lettuce, Tomato, Onion & Pickles
- Assorted Breads
- Soup of the Day
- Two Deli Salads
- Potato Chips & Dip

PIZZA BUFFET _____ $19.95 Per Person

- Mixed Greens Salad with Assorted Dressings
- Italian Pasta Salad
- Assorted One Topping Pizzas
- Breadsticks

¡OLÉ! MEXICAN BUFFET _____ $20.95 Per Person

Build your own taco or nacho bar.

- Seasoned Ground Beef
- Fajita Chicken
- Spanish Rice
- Refried Beans (OR Black Beans)
- Tortilla Chips & Nacho Cheese Sauce
- Corn & Flour Tortilla Shells
- Shredded Lettuce, Cheese, Tomato, Onion & Ripe Olives
- Sour Cream & Salsa

HOT LUNCH BUFFET _____ $22.95 Per Person

Select two lunch entrees from below, with chef's choice of potato or rice, chef's choice of vegetable, chef's choice of two deli salads, mixed greens salad with selection of dressings and bread with butter.

HOT LUNCH ENTREES (select TWO)
Roast Pork Loin with Mushroom Demi - Chicken Breast Marsala
Country Pot Roast - Roast Turkey with Dressing - Champagne Chicken
Beef & Mushroom Stroganoff

PASTA BUFFET _____ $21.95 Per Person

Select two pasta entrees from below, with chef's choice of vegetable, mixed greens salad with selection of dressings and bread with butter.

PASTA ENTREES (select TWO)
Chicken Broccoli Cavatappi Alfredo - Penne Meatball Pomodoro
Meat Lasagna - Veggie Lasagna - Triple Mac 'N Cheese
Chicken Acadian Penne - Spicy Chicken Penne Romano

All prices subject to a 20% taxable service charge and applicable state and local sales taxes.
Prices are subject to change.

Hors D'oeuvres

Cold Hors D'oeuvres

(Per 50 Pieces)

DEVILED EGGS	$100
COCKTAIL SANDWICHES	$120
CHICKEN PIN WHEELS	$120
LAYERED TACO DIP	$120
CHOCOLATE COVERED STRAWBERRIES	$100
CHILLED SHRIMP COCKTAIL	$200
BRUSCHETTA CROSTINI	$130
CAPRESE SKEWERS	$120
CREAM CHEESE CUCUMBER CUPS	$120
PROSCIUTTO WRAPPED ASPARAGUS	$150

Hot Hors D'oeuvres

(Per 50 Pieces)

CHEESEBURGER SLIDERS	$140
CHICKEN PARMESAN SLIDERS	$140
SWEDISH, ITALIAN OR BBQ MEATBALLS	$135
BUFFALO CHICKEN WINGS with Ranch & Celery	$150
BBQ COCKTAIL FRANKS	$90
CRAB STUFFED MUSHROOM CAPS	$190
COCONUT SHRIMP	$225
MINI EGG ROLLS with Sweet & Sour	$110
BREADED CHICKEN TENDERS with BBQ & Ranch	$130

Hors D'oeuvre Platters & Dips

(Platters Serve 50 People)

ITALIAN ANTIPASTI PLATTER _____ $275
Marinated vegetables, fresh pesto mozzarella balls, fresh basil and olive oil Roma tomatoes drizzled with balsamic reduction, roasted red peppers, marinated grilled artichokes, assorted olives, Italian salami, fresh baked bread and crackers.

FRESH FRUIT PLATTER _____ $185
Seasonal fresh fruit platter with five fresh cut fruits of the season.

FRESH VEGETABLE PLATTER _____ $160
Fresh array of seasonal vegetables served with dill dip.

SMOKED SALMON PLATTER _____ $275
Whole side of smoked Atlantic salmon served with party breads, crackers, diced onions, chopped eggs, capers and whipped herb cream cheese.

CHEESE & CRACKERS PLATTER _____ $225
Imported and domestic cheeses served with a variety of crackers.

SPINACH & ARTICHOKE DIP _____ $175
Served with sliced bread, tortilla chips and celery sticks.

All prices subject to a 20% taxable service charge and applicable state and local sales taxes.
Prices are subject to change.

Dinner

Plated Dinner Selections

Served with choice of side salad, choice of entree, chef's choice of potato or rice, chef's choice of vegetable, bread with butter and coffee OR iced tea.

SIDE SALADS

(choice of ONE)

MIXED GREENS SALAD with House Dressing

CREAMY CAESAR SALAD

CRANBERRY PECAN SPINACH SALAD
with Cranberry Vinaigrette

ENTREES

(choice of ONE)

CHICKEN REDROSSA _____ $24.95 Per Person
Grilled chicken breast, fresh mozzarella cheese, sun dried tomato and basil lemon butter sauce.

WALLEYE _____ $26.95 Per Person
Lightly breaded and sautéed with toasted almonds and dill hollandaise sauce.

TOP SIRLOIN _____ $25.95 Per Person
Served with Burgundy mushroom au jus.

CHICKEN MARSALA _____ $24.95 Per Person
Sautéed chicken medallions, crimini mushrooms, prosciutto, cipollini onions and herb marsala sauce.

ATLANTIC SALMON _____ $26.95 Per Person
Fresh Atlantic salmon with tomato basil lemon beurre blanc.

COUNTRY POT ROAST _____ $20.95 Per Person
Red wine braised beef, carrots, celery and onions.

RIBEYE _____ $28.95 Per Person
Served with red wine onions and Burgundy au jus.

HOUSE LASAGNA _____ $20.95 Per Person
Layered pasta, beef, pork, Italian sausage, ricotta, crushed tomato marinara, béchamel sauce and aged Italian cheeses. **Does not include chef's choice of potato**

CHICKEN PARMESAN _____ $20.95 Per Person
Sautéed chicken medallions, crushed tomato marinara, fresh mozzarella, fresh basil and capellini noodles. **Does not include chef's choice of potato**

ROASTED VEGGIE PASTA _____ $18.95 Per Person
Selection of seasonal roasted vegetables with farfalle noodles and a light pesto cream sauce. **Does not include chef's choice of potato or vegetable**

All prices subject to a 20% taxable service charge and applicable state and local sales taxes.
Prices are subject to change.

Dinner

Themed Dinner Buffets

$2 per person additional charge for buffets under 30 people
Served with coffee OR iced tea.

AN ITALIAN RESTAURANTE BUFFET _____ $26.95 Per Person

- Marinated Vegetables, Pepperoncini Peppers & Assorted Olives
- Fresh Mozzarella Basil Pesto with Roma Tomatoes
- Italian Greens Salad with Red Wine Vinaigrette
- Classic Meat Lasagna or Manicotti
- Chicken Broccoli Cavatappi Alfredo
- Chicken Breast Marsala
- Vegetable Blend
- Fresh Baked Bread with Garlic Butter

SOUTH OF THE BORDER BUFFET _____ $23.95 Per Person

- Mixed Greens Salad with Assorted Toppings & Chipotle Ranch Dressing
- Grilled Marinated Fajita Chicken & Seasoned Ground Beef
- Corn & Flour Tortilla Shells
- Spanish Rice & Black Beans
- Shredded Cheese, Lettuce, Tomato, Onions, Black Olives & Jalapeños
- Sour Cream, Fresh Salsa & Guacamole
- Corn Chips & Nacho Cheese Sauce

NORTHERN BUFFET _____ $28.95 Per person

- Chicken Wild Rice Soup
- Mixed Greens Salad with Three Dressings
- Seasonal Fresh Fruit Platter
- Mashed Potatoes with Gravy
- Orange Zest Brown Sugar Glazed Carrots
- Savory Pot Roast & Quarter Herb Roasted Chicken
- Pecan Crusted Walleye with Maple Vin Blanc
- Bread with Butter

PASTA BUFFET _____ $26.95 Per Person

- Caprese Platter
- Chop Chop Salad with House Italian Vinaigrette
- Roast Tuscan Vegetables
- Penne Meatball Pomodoro
- Spicy Chicken & Shrimp Romano
- Triple Mac 'N Cheese
- Fresh Baked Bread

PIZZA BUFFET _____ $25.95 Per Person

- Mixed Greens Salad with Assorted Dressings
- Tomato Bisque Soup
- Italian Pasta Salad
- Assorted One Topping Pizzas
- Marinated Vegetables, Peppers & Olives
- Breadsticks

All prices subject to a 20% taxable service charge and applicable state and local sales taxes.
Prices are subject to change.

Dinner

RedRossa Dinner Buffet

$2 per person additional charge for buffets under 30 people
Served with choice of two side salads, choice of one soup, choice of two or three entrees, chef's choice of potato or rice, chef's choice of vegetable, bread with butter, chef's assorted dessert table and coffee.

SALADS

(choice of TWO)

GORGONZOLA & PEAR SPINACH SALAD

MIXED GREENS SALAD with Three Dressings

CAESAR SALAD

CAPRESE SALAD

SHRIMP ROTINI SALAD with Curry Vinaigrette

GRANNY SNICKER SALAD

PRIMAVERA PASTA SALAD with Italian Vinaigrette

FRUIT SALAD

SOUP

(choice of ONE)

CHICKEN WILD RICE SOUP

GARLIC POTATO SOUP

TOMATO BISQUE

ENTREE

MEAT LASAGNA

ROAST PORK LOIN with Mushroom Marsala Sauce

TORTELLINI with Chicken, Broccoli, Tomato & Alfredo

COUNTRY POT ROAST Red wine Braised Carrots, Celery & Onions.

ROAST TURKEY BREAST with Apple Craisin Dressing & Turkey Gravy

CHICKEN MARSALA with Mushroom Prosciutto Marsala Wine Sauce

PECAN WALLEYE Pecan Crusted with Maple Vin Blanc

CHICKEN PICCATA with Lemon Artichoke Butter Sauce

SALMON FUOCO with Parmesan Risotto & Roasted Red Pepper Sauce

CHICKEN REDROSSA with Fresh Mozzarella, Sun Dried Tomato & Romano Garlic Cream Sauce

TWO ENTREES - $34.95 • THREE ENTREES - $38.95

****RedRossa is also proud to offer Chef Carved Entrees, selections and prices available with the Catering Director****

All prices subject to a 20% taxable service charge and applicable state and local sales taxes.
Prices are subject to change.

Dessert

Desserts

CHEESECAKE _____ $6 Per Person
With mixed berry compote.

ASSORTED PIES_____ $5 Per Person
Choose from assorted fruit pies with whipped cream.

WHITE CHOCOLATE RASPBERRY CAKE _____ $6 Per Person
White cake layered with white chocolate creamy frosting and raspberry sauce.

TIRAMISU _____ $6 Per Person
Classic Italian dessert with mascarpone cheese and a hint of espresso, served with vanilla sauce and shaved chocolate.

DOUBLE CHOCOLATE CAKE _____ $5 Per Person
Rich, sweet and bitter chocolate layered cake with whipped cream.

CARROT CAKE _____ $5 Per Person
Carrot cake layered with cream cheese frosting, served with vanilla sauce and whipped cream.

RASPBERRY CHOCOLATE CANNOLI _____ $5 Per Person
Fresh cannoli filled with raspberry mascarpone cream and drizzled with chocolate sauce.

CARAMEL BREAD PUDDING _____ $6 Per Person
Homemade cinnamon bread pudding topped with caramel sauce.

All prices subject to a 20% taxable service charge and applicable state and local sales taxes.
Prices are subject to change.

Cocktails, Beer & Wine

Bar Service

Call Brands

Sobieski • Don Q • Captain Morgan • Beefeater
Windsor • Jim Beam • Dewar's • E&J

Premium Brands

Absolut • Jose Cuervo • Tanqueray • Crown Royal
Jack Daniel's • Maker's Mark • Johnny Walker Red

Cordials

Amaretto Di Sarano • Baileys • Kahlua • Grand Mariner

Kegs of Beer

16 Gallon Kegs
Ask your Catering Director about prices and ordering
Choose from:
Michelob Golden Light • Coors Light • Miller Genuine Draft • Miller Lite
Import Draft Beer may be priced upon request

Wine

Bottled Wine is Available upon Request. Ask to See Our Extensive Wine List.

Drink Tickets

Drink tickets are available. Please ask for details.

Bar Policy

A $75 Bartender fee is Applicable to Cash and Host Bars
with Sales Less Than $250.

A Bartender is Required for All Host and Cash Bars.
All Applicable State Laws Will Apply. All bar beverage and drink tickets
are subject to a 20% taxable service charge and 12.775% sales tax.

Host Bar

(priced per drink)

Call Brands	$5.75
Premium Brands	$6.50
Cordials	$6.50
Domestic Beer	$4.75
Import/Micro Beer	$5.25
Non Alcoholic Beer	$4.75
House Wines	$5.00
Bottled Water	$3.00
Soft Drinks (Coke Products)	$3.00

Cash Bar Per Drink

(priced per drink)

Call Brands	$6.50
Premium Brands	$7.50
Cordials	$7.50
Domestic Beer	$5.25
Import/Micro Beer	$6.00
Non Alcoholic Beer	$5.25
House Wines	$5.75
Bottled Water	$3.25
Soft Drinks (Coke Products)	$3.25

Coca-Cola

All prices subject to a 20% taxable service charge and applicable state and local sales taxes.
Prices are subject to change.

Meeting & Event Space!

With over 4,100 square feet of flexible meeting space, we can accommodate a variety of meetings, up to 230 people. Our experienced staff will provide unique menus and can offer helpful suggestions for your ideal conference and event.

Event Technology Services

From basic meeting needs to multimedia presentations, our team will help manage your event and customize the perfect solution for all your unique meeting needs.

Meeting Room Dimensions & Seating

	Room Size	Theatre	Classroom	Banquet Rounds	Square Footage
Regency Ball Room	50 x 82	232	232	224	4,100
Regency West	50 x 32	120	96	96	1,600
Regency East	50 x 50	200	144	128	2,500

A Hotel with Sophisticated, Yet Casual Style & Gracious Hospitality!

You will love our warm and welcoming décor throughout all guestrooms, suites and public areas. An emphasis on superb hospitality, together with our upscale amenities and services, will make your event complete.

ABUNDANT GUEST AMENITIES & SERVICES:

- 211 Spacious Guestrooms & Suites
- Simmons® Beautyrest® World Class® Westbury™ II Plush Mattresses
- Complimentary Deluxe Continental Breakfast
- Complimentary Newspaper
- Complimentary HSIA
- iPod/iPhone Docking /Charging Clock Radio
- 42 Inch Flat-Screen LCD HD Televisions
- Large Work Desk & Ergonomic Desk Chair
- In-Room Microwave, Refrigerator & Coffee Service
- 24/7 Fitness Center
- Indoor Pool & Whirlpool
- Free Area & Airport Shuttle
- Free Parking
- RedRossa Italian Grille Room Service!

Let Us Answer Your Questions

May we choose more than one entrée?

You may choose up to two selections from our plated menus. In addition, we always offer an option for vegetarians. Everyone must have the same salad selection. We also offer special options for children 10 and younger.

May we ask you to create a customized meal for our group?

Yes, we are very happy to create an entree to suit your group's individual taste and budget.

When do I tell you my final attendance number?

Guaranteed attendance is due 72 hours prior to the event. For weekend events (Friday – Sunday), the guaranteed attendance is due by 4:00 pm on the Tuesday prior to your event. We will prepare for 5% over the guaranteed count, unless that number exceeds the safe capacity of the banquet room.

How many guests will be seated at each table?

Depending on the number of attendees, we will use round tables seating 8-10 people, or long banquet tables seating 8 people.

May we bring in any of our own food?

The Catering Department of The BEST WESTERN PLUS Hotel Bloomington will prepare and serve all of the food for your event; however, special circumstances will be considered.

Are we allowed to take any remaining food and beverage items?

Due to license restrictions and City of Bloomington health code, it is prohibited to remove any food and beverage from the hotel premises.

May we bring our own alcoholic beverages?

The BEST WESTERN PLUS Hotel Bloomington is a licensed facility granted by the State of Minnesota and is held responsible for complying with its regulations. Therefore, neither patrons, nor their guests shall be allowed to bring alcoholic beverages into the BEST WESTERN PLUS Hotel Event areas.

What is our age limit for consuming alcohol?

All guests must be 21 years of age to purchase, consume, or have alcoholic beverages in their possession.

How much is the service charge? How much is the sales tax?

Currently, the taxable hotel service charge is 20%, and the state sales tax is 7.275% on food and 12.775% on liquor (subject to change), applicable to all food, beverage and audio visual. These taxes are applied to all functions. Note: service charge is taxed in the state of Minnesota.

How do we handle payment for any event?

A current and valid credit card must be presented in advance of function and any adjustment will be made after the event at the discretion of the catering director. Direct bill applicants and tax exempt status will need to be submitted to the Catering Department 20 days prior to function. Unpaid balances are subject to finance charges.

Do we allow entertainment?

We encourage entertainment. If loudness from bands, entertainment, event or public address systems disturb other guests, our property reserves the right to ask the patron or entertainment leader to reduce the loudness or perform without amplification. Please notify the Catering Department of entertainment 3 months prior to the event.

What about Signage, Theme Props and Decorations?

All signage that is to be placed in the Hotel lobby and pre-function space must be professionally made and approved in advance through the Catering Department. Arrangements for floral centerpieces, specialty props and decorations may be made through the Catering Department. The BEST WESTERN PLUS Hotel Bloomington will not permit the affixing to any walls or ceilings, without written approval from the Catering Department.

Do we require Security?

Security is required for all events serving alcohol with entertainment. An outside company is contracted and a security fee of $120.00 will be assessed to your bill.

What time do we need to vacate the meeting/banquet room?

Last call for alcohol is last call is 12:30am and room must be vacated by 1am.

Can items or audio visual be left in the banquet space overnight?

The BEST WESTERN PLUS Hotel Bloomington cannot assume responsibility for damages or loss of merchandise, or articles left in a banquet room. The Hotel may require additional security staff for some types of functions. The Catering Department can assist you with these arrangements.

Are you or your guests responsible for damage?

Any damage or additional cleaning costs incurred by the property will be added to the master bill. For any items you want displayed in the meeting rooms, please contact the Catering Department for assistance. Staples, nails, tacks, and certain kinds of tapes cannot be used on any walls. Due to fire restrictions, NO open-flame candles can be used.