



## **LOVE IN EVERY DETAIL: SIGNATURE WEDDING MENU SELECTIONS**

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Create the wedding of your dreams with our flexible, build-your-own wedding menus at The Lofton Hotel. Simply select the elements you envision and let our team take care of the rest!

### **SELECT MENU OPTIONS:**

- Host Bar
- Butler Passed Hors D'oeuvres
- Entrée Selections
- Wine Service
- Champagne Toast
- Breakfast Buffet
- Desserts
- Rehearsal Dinners
- Late Night Snacks

# MENU SELECTIONS

## Host Bar

### BEER & WINE HOST BAR | \$13 PER GUEST

One hour of host bar featuring domestic beer, a selection of EOS wine, soft drinks, and bottled water

- Coors Light
- Bud Light
- Budweiser
- Michelob Golden Light
- Michelob Ultra
- Sauvignon Blanc
- Chardonnay
- Merlot
- Cabernet Sauvignon

### DELUXE HOST BAR | \$16 PER GUEST

One hour of host bar featuring domestic beer, select EOS wine, a selection of Concierge liquors, soft drinks, and bottled water

- Coors Light
- Bud Light
- Budweiser
- Michelob Golden Light
- Michelob Ultra
- Sauvignon Blanc
- Chardonnay
- Merlot
- Cabernet Sauvignon
- Vodka
- Gin
- Bourbon
- Scotch
- Whiskey
- Rum
- Blanco Tequila
- Brandy

## Butler Passed Hors D'oeuvres

**SELECT 2 | \$15 PER GUEST**

**SELECT 3 | \$20 PER GUEST**

**SELECT 4 | \$25 PER GUEST**

Each guest receives one piece of selected hors d'oeuvres

- Classic shrimp cocktail
- Seared beef crostini with horseradish crema
- Vegetable spring roll
- Camembert with fig compote
- Apple braised bacon lollipops
- Orange, chili and garlic shrimp
- Bacon wrapped Brussels sprouts with smoked bourbon glaze
- Cauliflower & white cheddar coquettes

21% service charge, 4% admin fee, and applicable service tax will apply.

# Entrée Selections

All entrées are served with a basket of artisan bread, butter, and a choice of salad:

Caesar – crouton, parmesan, baby romaine, grilled lemon, Caesar dressing

Mixed greens – baby heirloom tomato, cucumber, relish, shaved carrot, peppercorn dressing

## BLUSH | \$55 PER GUEST

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Select three:

Flatiron steak, whipped garlic and herb potatoes, roasted asparagus

Honey Dijon glazed salmon, herb roasted red potatoes, broccolini

Primavera vegetable served over farrow, romesco sauce

Tuscan chicken, dill cream sauce, orzo, spinach and tomato

## BLOOM | \$65 PER GUEST

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Select three:

Shishito and honey harissa glazed salmon, Moroccan succotash

Cast iron chicken, pan jus, whipped rosemary and garlic potatoes, sun chokes

Beef short rib, Bordelaise sauce, horseradish mashed, glazed carrots

Orecchiette, kale spring onions, fennel, lemon cream sauce

## BRILLIANCE | \$75 PER GUEST

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Select three:

Filet mignon, red wine and mushroom demi-glace, fingerling potatoes, roasted asparagus

Halibut with a lemon and tarragon beurre blanc, saffron and dill basmati rice, pan seared tomato and spinach

Hen-of-the-woods stuffed airline chicken breast with mushroom duxelle and fontina cheese, rosemary and chicken demi smashed fingerling potatoes, braised kale

Tomato and fennel pappardelle, shaved asparagus, salsify, baby squash, cracked pepper and cognac cream sauce

Salted maple glazed pork tenderloin medallions, white cheddar mashed potatoes, maple glazed carrots

# Wine Service

## \$13 PER GUEST

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One glass of EOS Wine wine served with dinner

# Champagne Toast

## \$10 PER GUEST

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One glass of sparkling champagne served during toasts

21% service charge, 4% admin fee, and applicable service tax will apply.

# Farewell Breakfast

## **BREAKFAST BUFFET | \$37 PER GUEST**

Coffee and juice, fresh cut fruit display, scrambled eggs, crispy breakfast potatoes  
Toaster display: breads, bagels, English muffins, butters, jams, cream cheese  
Choice of two breakfast meats: bacon, pork sausage, Tasso ham, chorizo, turkey bacon,  
turkey sausage, ALT mushrooms and onions, tri color bell peppers

## **COFFEE STATION | \$90 PER GALLON**

Columbian blend, breakfast blend, or decaf. Includes half and half, soy milk, almond milk, and oat milk

## **HOT CHOCOLATE STATION | \$70 PER GALLON**

Milk and white chocolate shavings, vanilla whipped cream

## **COFFEE OR HOT CHOCOLATE ADD-ONS | \$10 PER GUEST**

Flavored syrups: hazelnut, French vanilla, toasted almond mocha, dark chocolate  
Specialty add-ons: vanilla whipped cream, milk and white chocolate shavings, chocolate and rainbow  
sprinkles, Oreo cookie pieces, candied pecans, marshmallows, honey, chocolate and caramel sauces

## **Desserts**

### **PETIT DESSERT DISPLAY | \$10 PER GUEST**

Each guest receives two to three pieces of dessert

# Rehearsal Dinner Buffets

All entrées are served with a basket of artisan bread and butter.

## **GOLD | \$57 PER GUEST**

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Garden salad: Arcadian spring greens, cucumber, radish, tomato, lemon tarragon vinaigrette  
Pan seared salmon, roasted red pepper puree, roast chicken with rosemary pan sauce, herb roasted red potatoes, carrots, haricot verts

## **PLATINUM | \$67 PER GUEST**

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Spinach and berry salad, feta cheese, toasted almonds, balsamic vinaigrette  
Marinated flank steak with caramelized onion sauce, pan seared chicken with garlic and herb chicken demi, butter poached potatoes, asparagus, mushrooms

# Late Night Snacks

## **FLATBREAD PIZZAS | \$20 PER GUEST**

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Fresh San Marzano tomato sauce, Bennet Creamery mozzarella  
Margherita: fresh basil, marinated tomatoes, buffalo mozzarella  
Pepperoni, green olive  
Italian sausage, wild mushroom  
*Gluten free crust available upon request*

## **CHICKEN WING BAR | \$22 PER GUEST**

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Buffalo dry rub, teriyaki, Cajun, mango guajillo BBQ  
Celery, carrots, blue cheese, ranch dressing

## **FRENCH FRY BAR | \$18 PER GUEST**

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Shoe string fries, sweet potato fries, tater tots  
Ketchup, peppercorn aioli, ranch dressing

THE  
**LOFTON**  
HOTEL

TAPESTRY COLLECTION  
by Hilton™

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