



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.



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at Mall of America®

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Breakfast

Continental Breakfast Buffets

Includes coffee and tea.

THE SUNRISE _____ \$10.95 per person
Breakfast breads, bagels, and assorted muffins with whipped butter, jams and cream cheese, served with assorted chilled juices.

THE AM STARTER _____ \$12.95 per person
Jumbo caramel rolls, assorted muffins and fresh seasonal fruit with whipped butter and jams, served with assorted chilled juices.

THE HEALTHY START _____ \$11.95 per person
Assorted fruit yogurts, cold cereals with skim milk, oatmeal and fresh seasonal fruit, served with assorted chilled juices.

THE SANDWICH _____ \$12.95 per person
Breakfast English muffin with ham or sausage, egg and cheese, fresh seasonal fruit, served with assorted chilled juices.

Continental Breakfast Additions

These items may be added to any continental breakfast.

- Whole Fruit or Individual Yogurts _____ \$2.50 each
- Assorted Cold Cereals _____ \$3.95 each
- Jumbo Caramel Rolls _____ \$38.00 per dozen
- Assorted Muffins _____ \$32.00 per dozen
- Assorted Bagels with Cream Cheese and Jams _____ \$34.00 per dozen
- Granola Bars _____ \$3.00 per person
- Country Sausage, Black Forest Ham or
Applewood Bacon _____ \$4.50 per person
- Breakfast Sandwiches on English Muffin or Croissant \$5.00 each
Choice of ham, sausage or bacon, egg and cheese
- Cinnamon French Toast with Maple Syrup _____ \$3.00 per person

All prices subject to a 20% taxable service charge and applicable state and local sales taxes.
Prices are subject to change. 1/2012



Breakfast

Plated Breakfast Selections

Includes orange juice and coffee or tea.

THE CLASSIC BREAKFAST _____ \$13.95 per person

Two country eggs scrambled, potatoes and muffin. Choice of: grilled ham, sausage or bacon.

STEAK & EGGS _____ \$16.95 per person

Two country eggs scrambled, potatoes, 6 oz. top sirloin steak and a buttermilk biscuit.

CINNAMON FRENCH TOAST _____ \$12.95 per person

Cinnamon grilled French toast served with warm maple syrup.

Choice of: grilled ham, sausage or bacon.

QUICHE _____ \$13.95 per person

Black Forest ham, broccoli and Swiss cheese quiche, fresh fruit and blueberry muffin.

Buffets

Includes assorted chilled juices, coffee and tea.

THE EYE OPENER _____ \$12.95 per person

- Fresh seasonal fruit
- Fresh scrambled eggs and breakfast potatoes
- Country sausage and applewood bacon
- Assorted pastries and muffins with jams and sweet butter

THE OLD WEST _____ \$12.95 per person

- Fresh seasonal fruit
- Fresh scrambled eggs with cheddar cheese
- Breakfast potatoes and applewood bacon
- Buttermilk biscuits with sausage cream gravy

THE EARLY RISER _____ \$14.95 per person

- Fresh seasonal fruit, fresh scrambled eggs with cheddar cheese and hollandaise
- Country sausage and applewood bacon
- Cinnamon French toast with maple syrup
- Assorted cold cereals with milk
- Assorted pastries and muffins with jams and sweet butter

Breakfast Buffet Additions

These items may be added to any breakfast buffet.

Belgium Waffle Station _____ \$4.00 per person

Warm maple syrup, whipped butter, strawberries and whipped cream.

Toaster Station _____ \$3.00 per person

An array of fresh breads, bagels and English muffins.

Chef Attended Egg & Omelet Station _____ \$5.00 per person

Fresh-made omelets to order and eggs any style. Ingredient selection of: ham, sausage, bacon, peppers, onions, mushrooms and cheese.

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Ala Carte, Refreshments & Breaks

Ala Carte Snacks & Refreshments

SEATTLE'S BEST® COFFEE _____	\$36.00 per gallon
DECAFINATED COFFEE _____	\$36.00 per gallon
HOT TAZO® TEA _____	\$36.00 per gallon
ICE TEA or LEMONADE _____	\$32.00 per gallon
ASSORTED INDIVIDUAL JUICES _____	\$ 3.50 per each
ASSORTED CHILLED JUICES (orange, apple, cranberry) _	\$20.00 per carafe
HOT CHOCOLATE _____	\$36.00 per gallon
ASSORTED SODAS (Coca Cola Products) _____	\$ 2.50 per each
BOTTLED WATER _____	\$ 3.00 per each
FRESH BROWNIES _____	\$28.00 per each
ASSORTED FRESH BAKED COOKIES _____	\$28.00 per dozen
ASSORTED GOURMET BARS _____	\$32.00 per dozen

Specialty Breaks

Includess coffee and water station.

SWEET & SALTY _____	\$ 8.95 per person
Assorted fresh baked cookies and brownies, popcorn, kettle chips and dip.	
MID DAY BREAK _____	\$ 7.95 per person
Assorted fresh baked cookies and assorted gourmet brownies.	
STRUCK GOLD _____	\$ 7.95 per person
Assorted gourmet bars and assorted mini cheese cakes.	
BALL PARK _____	\$ 8.95 per person
Jumbo pretzels with warm cheddar cheese sauce, mixed nuts, and mini gourmet hot dogs with buns.	
NACHO BREAK _____	\$ 7.95 per person
Tri-colored tortilla chips, nacho cheese sauce, fresh salsa, ripe olives, scallions, jalapenos, sour cream with fresh cilantro.	
PIE ALA MODE BREAK _____	\$ 7.95 per person
Fresh baked apple and cherry pie with vanilla bean ice cream.	

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Lunch

Special Lunch Salads

All lunch salads served with fresh baked bread and butter and coffee or iced tea.

ROASTED APPLE SPINACH SALAD _____ \$13.95 per person
 Fresh spinach, grilled chicken breast, roasted Fuji apples, bacon, raisins, Gorgonzola with honey balsamic dressing.

CHOP CHOP SALAD _____ \$12.95 per person
 Romaine greens, rosemary-sage chicken, salami, smoked mozzarella, tomato, cannellini, Parmesan cheese with balsamic vinaigrette dressing.

CHICKEN CAESAR _____ \$13.95 per person
 Romaine greens, grilled chicken breast, caramelized red onion, Parmesan cheese, sliced hard boiled egg, tomato, garlic croutons and creamy Caesar dressing.

Burgers & Sandwiches

Includes coffee or iced tea.

ANGUS BURGER _____ \$14.95 per person
 Black Angus beef, American cheese and topped with onion rings. Served with French fries.

GRILLED CHICKEN SANDWICH _____ \$15.95 per person
 Chicken breast, smoked mozzarella, red onion, applewood bacon with red pepper aioli. Served with French fries.

SMOKED TURKEY CAESAR WRAP _____ \$14.95 per person
 Premium carved smoked turkey, roasted red onions, chopped egg, diced tomato, romaine greens and creamy Caesar dressing. Served with fresh fruit kabob and kettle chips.

REDROSSA CLUB _____ \$14.95 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 _____ \$14.95 per person
 Freshly prepared chicken breast salad, lettuce and tomato on a croissant. Served with fresh fruit kabob and kettle chips.

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Lunch

Plated Lunches

All plated lunch entrees are served with a house salad, chef's choice of vegetable and potato or rice, fresh rolls and butter, coffee or iced tea.

ROAST TURKEY AND DRESSING _____ \$14.95 per person
Roast breast of turkey with dressing, mashed potatoes, gravy and cranberry sauce.

WALLEYE _____ \$19.95 per person
Lightly breaded and sautéed walleye with toasted almonds and dill hollandaise sauce.

TOP SIRLOIN STEAK _____ \$17.95 per person
Grilled Black Angus sirloin steak with sautéed mushrooms and onions.

CHAMPAGNE CHICKEN _____ \$18.95 per person
Sautéed chicken breast simmered in a champagne cream sauce with cremini mushrooms.

ROAST BEEF _____ \$16.95 per person
Slow roasted round of beef, mashed potatoes and savory beef gravy.

PORK LOIN CHOP _____ \$16.95 per person
Bacon wrapped center cut pork loin chop with a Vidalia onion-craisin demi.

SAUTEED CHICKEN _____ \$16.95 per person
Sautéed breast of chicken with an applewood bacon, mushroom and red grape chicken au jus.

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Lunch

Lunch Buffets

All lunch buffets served with coffee or iced tea.

DELI BAR BUFFET _____ \$15.95 per person

- Deli Sliced Ham, Roast Beef and Turkey Breast
- American, Swiss and Cheddar Cheese
- Lettuce, Tomato, Onions, Pickles and Assorted Breads
- Soup of the Day, Two Deli Salads, Potato Chips and Dip

THE MIXED GRILL BUFFET _____ \$17.95 per person

- Mixed Greens Salad with Three Dressings, Seasonal Fresh Fruit
- Champagne Chicken and Savory Pot Roast with Brown Gravy
- Garlic Mashed Potatoes, Green Beans Amandine
- Rolls and Butter

OLE MEXICAN BUFFET _____ \$18.95 per person

Build your own Taco or Nacho Bar

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

HOT LUNCH BUFFET _____ \$18.95 per person

Mixed Greens with Selection of Dressings, Chef's Choice of Two Deli Salads, Chef's Choice of Seasonal Vegetable, Chef's Choice of Potato or Rice, Bread and Butter

Luncheon Entrees (select 2)

- Roast Pork Loin with Mushroom Demi
- Chicken Breast Marsala
- Roast Turkey with Dressing
- Savory Pot Roast with Brown Gravy
- Beef & Mushroom Stroganoff
- Chicken Broccoli Cavatappi Alfredo

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Hors D'oeuvres

Cold Hors d'oeuvres

(per 50 pieces)

Deviled Eggs _____	\$75
Cocktail Sandwiches _____	\$100
Chicken Pin Wheels _____	\$95
Layered Taco Dip _____	\$120
Chocolate Covered Strawberries _____	\$100
Fresh Fruit Skewers _____	\$100
Chilled Shrimp Cocktail _____	\$175
Bruschetta Crostini _____	\$100
Chicken Salad Crostini _____	\$120

Hot Hors d'oeuvres

(per 50 pieces)

Swedish, Italian or Barbecued Meatballs _____	\$125
Buffalo Chicken Wings with Celery & Ranch Dressing _____	\$150
Barbecued Cocktail Franks _____	\$90
Bacon Cheddar Mini Burgers _____	\$135
Chicken Teriyaki Skewers _____	\$170
Crab Stuffed Mushroom Caps _____	\$190
Mini Pizzas (assorted variety) _____	\$160
Coconut Shrimp _____	\$195
Mini Egg Rolls with Sweet & Sour Sauce _____	\$105
Breaded Chicken Tenders with BBQ Sauce _____	\$125

Hors d'oeuvre Platters and Dips

(Platters to serve 50 people)

CHEESE & CRACKER PLATTER _____ \$175

Imported and domestic cheeses served with a variety of crackers.

FRESH FRUIT PLATTER _____ \$160

Seasonal fresh fruit platter with five fresh cut fruits of the season.

FRESH VEGETABLE PLATTER _____ \$140

Fresh array of seasonal vegetables served with dill dip.

ANTIPASTI PLATTER _____ \$250

Marinated vegetables, fresh mozzarella cheese, Roma tomato coins with fresh basil drizzled with balsamic glaze, pepperoncini peppers and assorted olives, Italian salami, fresh baked bread and variety of crackers.

SMOKED SALMON DISPLAY _____ \$250

Whole side of smoked Atlantic salmon served with party breads, crackers, diced onions, chopped eggs, capers and whipped herb cream cheese.

CRAB & ARTICHOKE DIP _____ \$200

Our own recipe with Blue Crab, artichoke hearts, lemon-dill cream cheese, served with sliced bread and crackers.

SPINACH & ARTICHOKE DIP _____ \$150

Served with sliced bread, tortilla chips and celery sticks.

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Dinner

Plated Dinner Selections

Served with

Your choice of Salad and Entrée,
 Chef's choice of Potato or Rice, Chef's choice of Vegetable,
 Bread and Butter, Coffee or Iced Tea.

SALADS

(choice of salad)

Mixed Greens Salad with House Dressing

Creamy Caesar Salad

Cranberry Pecan Spinach Salad with
 Cranberry Vinaigrette Dressing

ENTREES

(choice of entrée)

- CHICKEN REDROSSA** _____ \$19.95
 Grilled chicken breast, fresh mozzarella cheese, sun-dried tomato, basil lemon butter sauce.
- PORK LOIN CHOP** _____ \$18.95
 Bacon wrapped center cut pork loin chop with a Vidalia onion-craisin demi.
- WALLEYE** _____ \$22.95
 Lightly breaded and sautéed with toasted almonds and dill hollandaise sauce.
- TOP SIRLOIN STEAK** _____ \$21.95
 Grilled and served with Burgundy mushroom au jus.
- CHICKEN MARSALA** _____ \$18.95
 Sautéed chicken breast and cremini mushrooms with a Marsala wine sauce.
- ATLANTIC SALMON** _____ \$23.95
 Fresh Atlantic salmon with tomato basil lemon buerre blanc.
- ROAST BEEF** _____ \$18.95
 Tender slow-roasted round of beef with savory brown gravy.
- MACADAMIA HALIBUT** _____ \$27.95
 Alaskan halibut encrusted with macadamia nuts with a lemon sauce.
- BLACK ANGUS RIBEYE STEAK** _____ \$26.95
 10 oz. charbroiled ribeye steak with red wine onions and Burgundy au jus.
- ROAST PRIME RIB OF BEEF AU JUS** _____ \$26.95
 Slow-roasted choice prime rib of beef (10 oz.) with au jus.

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Dinner

Themed Dinner Buffets

AN ITALIAN RESTAURANTE _____ \$24.95 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
- Portabella Pasta with Garlic Cream Sauce & Tomato Relish
- Chicken Breast Marsala • Vegetable Blend
- Fresh Baked Bread and Garlic Butter
- Tiramisu

SOUTH OF THE BORDER _____ \$21.95 per person

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

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 and Quarter Herb Roasted Chicken
- Pecan Crusted Walleye with a Maple Vin Blanc
- Bread and Butter
- Chef's Dessert Selection

MARDI GRAS BUFFET _____ \$27.95 per person

- Apple Walnut Stilton Salad and French Quarter Macaroni Salad
- Honey Mint Glazed Carrots
- Whipped Sweet Potatoes with Toasted Pecan Rum Crust
- Classic Jambalaya with Andouille Sausage, Chicken and Tasso
- Cajun Rubbed Roast Pork Loin with Caramelized Onion Brown Sauce
- Shrimp, Crawfish, and Andouille Sausage with Penne Pasta in a Cajun Cream Sauce
- Southern Pecan Pie with Bourbon infused Whipped Cream

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Dinner

RedRossa Dinner Buffet

(Minimum 50 people)

SOUP

Chicken Wild Rice Soup or Tomato Bisque

SALADS

(select three)

Mixed Greens Salad with Three Dressings
Caesar Salad

Roasted Apple Spinach Salad with Honey Balsamic Vinaigrette
Shrimp Rotini Salad with Curry Vinaigrette
Granny Snicker Salad
Primavera Pasta Salad with Italian Vinaigrette
Fruit Salad • Pineapple Coleslaw

Buffet Includes

Chef's Selection of Two Starches,
Chef's choice of Seasonal Vegetable, Bread and Butter,
Chef's Assorted Dessert Table and Coffee, Decaf or Iced Tea.

ENTRÉE

ROAST PORK LOIN with Mushroom Marsala Sauce
SAUTEED CHICKEN with Mushroom, Bacon, Grape Chicken Au Jus
MEAT LASAGNA Or MANICOTTI with Marinara & Alfredo Sauce
TORTELLINI with Chicken, Broccoli, Tomato and Alfredo
ROAST BEEF Slow Roasted with Savory Brown Gravy
ROAST TURKEY BREAST with Apple-Craisin Dressing and Turkey Gravy
PORK LOIN RIBS with a Bold Barbeque Sauce
CHICKEN MARSALA with Mushroom Prosciutto Marsala Wine Sauce
MEDITERRANEAN PASTA with Kalamata Olives, Tomatoes,
Artichoke Hearts, Red Onion, Garlic, White Wine and Feta Cheese
HONEY-PEPPER SALMON oven roasted with Honey, Ground Black Pepper,
and topped with Sauce Béarnaise
PECAN WALLEYE Pecan Crusted with Maple Vin Blanc

Two Entrées \$31.95 • Three Entrées \$34.95

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Dessert

Desserts

CHEESECAKE _____ \$4.95 per person

With mixed berry compote.

ASSORTED PIES _____ \$4.25 per person

Choose from assorted fruit pies with whipped cream.

CHOCOLATE MOUSSE _____ \$4.25 per person

Rich chocolate mousse, raspberry compote, whipped cream and shaved chocolate.

WHITE CHOCOLATE RASPBERRY CAKE _____ \$4.95 per person

White cake layered with white chocolate creamy frosting and raspberry sauce.

TIRAMISU _____ \$4.95 per person

Large Portion _____ \$6.95 per person

Classic Italian dessert with mascarpone cheese and a hint of espresso.

Served with vanilla sauce and shaved chocolate.

BREAD PUDDING WITH RUM SAUCE _____ \$4.95 per person

Homemade bread pudding, whipped cream and rum caramel sauce.

DOUBLE CHOCOLATE CAKE _____ \$4.25 per person

Rich, sweet and bitter chocolate layered cake with whipped cream.

CARROT CAKE _____ \$4.25 per person

Carrot cake layered with cream cheese frosting. Served with vanilla sauce and whipped cream.

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Cocktails, Beer & Wine

Bar Service

Call Brands

Svedka • Bacardi • Captain Morgan • Beefeater
Canadian Club • Jim Beam • Dewars • E&J

Premium Brands

Absolut • 1800 Repasado • Tanqueray • Crown Royal
Jack Daniels • Makers Mark • Johnny Walker Red

Cordials

Amaretto Di Sarano • Baileys • Kahlua • Grand Mariner

Kegs of Beer

Keg Beer (16 gallon) \$350.00 per keg and must be ordered
in advance with your Catering Manger.

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 \$75.00 Bartender fee is Applicable to Cash and Host Bars
with Sales Less Than \$250.00.

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 _____	\$5.00
Premium Brands _____	\$5.50
Cordials _____	\$6.50
Domestic Beer _____	\$4.00
Import / Micro _____	\$5.00
Nonalcoholic Beer _____	\$4.00
House Wines _____	\$4.75
Signature Wines _____	\$6.00
Bottled Water _____	\$3.00
Soft Drinks (Coke Products) _____	\$2.50

Cash Bar Per Drink

(priced per drink)

Call Brands _____	\$5.50
Premium Brands _____	\$6.00
Cordials _____	\$7.00
Domestic Beer _____	\$4.50
Import / Micro _____	\$5.50
Nonalcoholic Beer _____	\$4.50
House Wines _____	\$5.25
Signature Wines _____	\$6.50
Bottled Water _____	\$3.25
Soft Drinks (Coke Products) _____	\$2.75



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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 an 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 Include:

- 211 spacious guestrooms and 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 and ergonomic desk chair
- In-room microwave, refrigerator and coffee service
- 24/7 fitness center
- Indoor pool and whirlpool
- Free area and 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.