

Where *every* event is Grand.

The Grand Hotel has decades of experience working with large and small events. Every aspect of our hotel—from our magnificent venues to our passionate, talented professionals—is exclusively to ensure your event is Grand. Our unending dedication to details and attentive service creates a truly remarkable occasion. **We have:**

- More than 17,000 square feet of flexible space for mingling, dining, dancing and celebrating
- State-of-the-art sound, lighting and other technology in our Grand Ballroom and Convention Center
- Two halls for large gatherings
- Two additional rooms for more intimate settings
- Enthusiastic banquet and catering team
- Delicious, flexible menu

Planning Your Grand Event

Please contact our Sales Team directly at 701.852.3161 to arrange a tour. You'll want to experience the adaptability of our space for yourself and meet the Sales Team who will help you. If you prefer, you may submit an inquiry via email at info@GrandHotelMinot.com. Our Sales Team will be your sole point of contact from the initial planning stages to event wrap-up. Rest assured that our attention to detail will give you peace of mind—and an event you'll forever remember.

Meeting/Banquet Space

We require a full food and beverage purchase to waive room rental. If no food and beverage is needed, then a room rental fee per room, per day will be charged. Meeting and banquet rooms are assigned to be conducive to the anticipated number of guests. As the event draws closer and there are fluctuations in the number of attendees, the hotel reserves the right to reassign your group to a room better suited for your event.

Food Service

The Grand Hotel must provide all food and beverage for your event. This includes, but is not limited to buffets, plated service, hors d'oeuvres service and bar service. All menu prices are subject to change. Prices are guaranteed six months prior to your event. All food and beverage will have a 7.5% tax and 18% gratuity; all alcoholic beverages will have a 9.5% tax.

Menus

All menus and details for your event must be finalized with your sales representative one week in advance, along with a tentative number of guests. Your final number is due **two business days** prior to your event. In the event that we do not hear from you before this time, we will consider the original contracted number as your guarantee. Charges will be for the final count, or the guaranteed number, whichever is greater. We do prepare an additional 5% above your guaranteed number. We have both buffets and plate services available

for your event. Our buffets require a 30 person minimum order. Our plate services require a maximum choice of three different entrees. If you have less than 25 people at your event, we request a maximum of two different entrees. We also request that each guest has the same, potato, vegetable, salad, etc. to keep service timely. We are happy to create a customized menu to meet your dietary needs or event's theme. Please contact your sales representative at least 30 days prior to the event to start this process.

Beverage Service

No outside beer, wine or liquor is allowed. Any corkage bar services (corkage bar, drink tickets, champagne or wine toasts) will have a 18% gratuity applied. Please let your sales representative know if you have any special requests for beer, wine or liquor.

Décor

Decorations are the responsibility of the event. The hotel will not permit the use of sprinkles, confetti or glitter. If it is found that these items are used, the hotel will apply an additional \$150 cleaning fee. Only tacks or T-pins are to be used to hang banners, posters, etc. No nails, duct tape, staples or any other material may be used unless approved by the sales department. **To ensure the security of your decorations and belongings, please remove all decorations, gifts and valuables that evening. The hotel is not responsible for lost or stolen items.**

Shipped Material

If materials or supplies for your event are being shipped to the hotel, please be sure all materials are addressed properly with the name and date of your event.

Please label accordingly:

Name of Group / Date of Event

C/O Grand Hotel • 1505 N Broadway • Minot, ND 58703



Breakfast

Plated Breakfast

All plated breakfasts include chilled fruit juice, a fruit garnish and hot coffee. Decaf, tea, iced tea or milk served upon request.

Morning Matters Breakfast 7.25

Start your day off with fluffy scrambled eggs, American fried potatoes and a bakery muffin.

Country Quiche Breakfast 7.75

Quiche Lorraine made with your choice of Denver or broccoli and a bakery muffin.

The Classic Breakfast 7.95

Your classic combination of fluffy scrambled eggs, American fried potatoes, bakery muffin and your choice of bacon, sausage links or grilled ham.

Eggs Benedict Breakfast 7.95

Our own chef-made hollandaise sauce, smothered poached eggs and Canadian bacon on an English muffin, served with American fried potatoes.

Egg Bake 7.95

Western style eggs, choose any 3 ingredients: bacon, sausage, ham, tomatoes, onions, peppers. Layered with seasoned breakfast potatoes, topped with Cheddar cheese and oven baked, served with a bakery muffin.

Buffet Breakfast (Minimum of 30 Guests)

All breakfast buffets include hot coffee. Decaf, tea or milk served upon request.

Country Buffet 8.75

Fluffy scrambled eggs and buttermilk biscuits with classic sausage gravy, accompanied by American fried potatoes.

Denver Buffet 9.00

Fluffy scrambled eggs with ham, green pepper and onions, topped with mild Cheddar cheese, accompanied by cheesy hash browns and bakery muffins.

Grand Buffet 9.50

A Grand way to treat your guests. Fluffy scrambled eggs with cheese, American fried potatoes, sweet rolls and a choice of two of the following: bacon, sausage links or grilled ham.

Continental Breakfast (No Minimum Required)

Basic 4.25

Your choice of muffins, Danish or cake donuts with assorted chilled fruit juice, coffee, tea, decaf or milk.

Extended 4.75

Your choice of muffins, Danish or cake donuts with fresh fruit and assorted chilled fruit juice, coffee, tea, decaf or milk.

Coffee & Refreshments

Creative Coffee Breaks

Build Your Own Ice Cream Sundae 4.50

With an assortment of chocolate, strawberry, mini chocolate chips, M&M's and nuts.

7th Inning Stretch 4.50

Fresh popcorn, pretzels, peanuts, an assortment of fun sized candy bars and assorted soft drinks.

The Market 4.75

Domestic cheese with French bread and crackers, fresh fruit, fresh vegetables with ranch dip, assorted soft drinks and bottled water.

Game Day 4.75

Pizza squares, tortilla chips with hot chili con queso, party mix and assorted soft drinks.

Afternoon Pick-Me-Up 4.25

Assorted cookies, brownies, coffee and assorted soft drinks.

Health Excursion 4.50

Assorted fruit yogurts, sliced fresh fruit, granola bars, assorted soft drinks and bottled water.

Beverages

Soft drinks (12 oz. cans) 1.50	Fruit punch (per gallon) 20.00
Carafes of chilled juice 6.75	Coffee (per gallon) 20.00
Milk 1.25	Iced tea (per gallon) 20.00
Hot tea .75	Lemonade (per gallon) 20.00
Bottled water 1.50	

Signature Desserts

Sherbet OR Ice Cream Sundaes 1.75

These cool treats complement any meal.

Strawberry Shortcake 2.75

Soft angel food cake topped with whipped cream and fresh strawberries.

Bakery Cake 2.75

Your choice of carrot or German chocolate.

Lemon Meringue or Pecan Pie 3.25

Home-style favorites, irresistibly sweet desserts everyone loves to eat.

White Chocolate Crème Cake 3.00

Your choice of raspberry or lemon.

New York Cheesecake with Flavored Topping of Your Choice 3.50

Classic cheesecake with your choice of topping: cherry, strawberry, chocolate or blueberry.

Turtle Cheesecake 3.50

Chocolate cheesecake with toasted pecans and fine caramel.

Embellishments

Assorted granola bars 1.25	Bakery doughnuts 1.50
Assorted whole fruit 1.50	Bakery muffins 1.75
Bakery bagels with condiments 2.25	Fresh carrot bars 1.50
Bakery breakfast tea breads 1.95	Gourmet cookies 1.25
Bakery cinnamon or caramel rolls 3.50	Rich fudge brownies 1.50
Bakery Danish 1.50	Assorted bars 2.50

7.5% sales tax and 18% gratuity will be applied to final bill.

Deli Style Lunches

Looking for something lighter or more casual?

Our deli style lunches include hot coffee. Decaf, tea, iced tea or milk served upon request.

Soup and Sandwich 7.50

Chef prepared home-style soup of the day and your choice of one deli meat (ham, beef or turkey) on deli style bread, served with chips and a pickle.

Deli Sandwich 7.50

Your choice of either chicken salad, tuna, or egg salad on foccacia bread, served with chips and a pickle.

Chicken Caesar Wrap 7.50 (Maximum of 50 Guests)

Fresh romaine lettuce, tomatoes, Parmesan cheese, red onion and a lightly seasoned chicken breast tossed with our creamy Caesar dressing and rolled into a flour tortilla, served with fresh cut fruit.

Primo Club Wrap 7.50 (Maximum of 50 Guests)

Smoked turkey, ham, bacon, lettuce, shredded cheese, sliced tomatoes and chipotle mayonnaise, wrapped in a flour tortilla, served with fresh cut fruit.

Chicken Parmesan Sandwich 7.50

Grilled chicken breast topped with marinara sauce and mozzarella cheese on a ciabatta roll, served with pasta salad and a pickle.

Boxed Lunch 9.00

Deli sandwich with your choice of meat and bread, salad cup, fruit cup, chips and a cookie OR brownie, served with assorted soft drinks OR bottled water.

Specialty Salads

Tantalizing salads served with crackers, rolls and butter. All plated lunches include hot coffee. Decaf, tea, iced tea or milk served upon request.

Raspberry Chicken Salad 8.50

Mixed greens topped with fresh raspberries, candied walnuts and a grilled chicken breast with raspberry vinaigrette on the side.

Chicken Fajita Salad 8.50

Fajita chicken strips, sour cream and shredded cheese on a bed of garden greens, topped with tortilla strips and Mexi-ranch dressing.

Taco Salad 8.50

Fiesta seasoned beef or chicken, shredded mild Cheddar cheese and tomatoes, served on a bed of garden greens with salsa and sour cream on the side.

Luncheon Buffets (Minimum of 30 Guests)

Our luncheon buffets include hot coffee. Decaf, tea, iced tea or milk served upon request.

Baked Potato Buffet 9.25

1 lb. baked potato served with toppings: sour cream and chives, green onions, salsa, bacon bits, broccoli, cheese, chili and hot cheese sauce.

Build Your Own Burger Buffet 9.25

Have fun creating your own burger with a great assortment of cheeses and condiments, buffet accompanied by potato salad and baked beans.

Deli-Style Buffet 8.75

Chef prepared home-style soup of the day, assorted deli meat, cheeses and breads, your choice of potato OR pasta salad, served with a relish tray and condiments.

Leave it to the Chef Buffet 9.50

Served with home-style soup, fresh garden greens and our chef's selection of one hot entrée with vegetable and potato.

Luncheon Entrées

Our luncheon entrées are served with your choice of tossed garden greens OR crisp Caesar salad, rolls and butter. To select your potato and vegetable option, please refer to "Accompanying Sides" on the dinner menu. Our luncheon entrées include hot coffee. Decaf, tea, iced tea or milk served upon request.

Sourdough Bread Bowl 8.50 (Minimum of 30 Guests)

Mouthwatering sourdough filled with your choice of hearty beef stew OR tantalizing chili.

Chicken Veronique 9.75

Boneless chicken breast topped with supreme sauce served on fettuccine noodles.

Baked Ham 9.75

Sliced baked ham served with au gratin potatoes.

Roast Sirloin of Beef 9.75

Tender sirloin of beef with a tasty au jus sauce.

Lasagna 9.75

This Italian favorite is sure to please your guests! Tender layers of pasta, meat sauce and mozzarella cheese, served with garlic toast.

Stuffed Pork Chop 9.75

Pork chop that has been baked in natural pan gravy and filled with savory sage dressing.

Teriyaki Chicken 9.75

Teriyaki marinated chicken served on a bed of blended rice.

Swiss Steak Jardinière 9.75

Home-style Swiss steak smothered in our special gravy.

Roast Turkey and Dressing 9.75

Enjoy roast turkey, savory sage dressing, cranberry sauce and whipped potatoes with turkey gravy.

Roasted Prime Rib 12.95

Juicy and satisfying, a fantastic slice of prime rib with au jus sauce.

Cold Hors d'oeuvres

Cold Hors d'oeuvres (All cold hors d'oeuvres are designed to feed 100 people)

We recommend a combination of hot and cold items. Your sales representative can recommend desired amounts based on your event's specific needs. No additional amounts are prepared on hors d'oeuvres, only what is ordered. Hors d'oeuvres service includes water service. For additional beverages, please refer to the coffee and refreshments menu.

Cocktail Sandwiches 150.00

A classic choice for large parties! Assortment of ham, beef and turkey on silver dollar buns.

Cucumber Sandwiches 85.00

Cucumber, cream cheese, dill and tomato on a snack rye.

Cucumber Feta Roll 95.00

Thinly sliced cucumbers, feta cheese, sundried tomatoes, red bell pepper and yogurt dressing.

Mini Vegetable Pizza 85.00

Assorted veggies, cheese and cream cheese sauce on a flaky crust.

Fresh Fruit and Domestic Cheese Tray 185.00

An array of specialty deli style cheese, fresh seasonal sliced fruit and an assortment of crackers.

Deviled Eggs 85.00

Don't miss out on these home-style delights.

Fresh Vegetables and Dip Tray 110.00

An array of fresh vegetables served with ranch dip.

Fresh Fruit Tray 250.00

An array of fresh seasonal sliced fruit with sweet marshmallow dip.

Liver Paté 95.00

Served with an assortment of crackers.

Chips and Dip 65.00

An assortment of chips and dip.

Domestic Cheese and Cracker Tray 185.00

An array of specialty deli style cheese with an assortment of crackers.

Domestic Meat and Cheese Tray 250.00

An array of specialty deli style cheese with deli meats, served with an assortment of crackers.

Jumbo Gulf Shrimp 235.00

Chilled on ice and served with cocktail sauce.

Whole Baked Salmon or Halibut (Priced Upon Request)

Served with an assortment of crackers.

Refrigerated Salads 34.00 per Gallon

Potato salad, pasta salads, coleslaw, sweet salads or baked beans.

7 Layer Mexican Dip 150.00

Refried beans, cheese, onions, guacamole and tomatoes, served with tri-colored tortilla chips.

Munchies, Snacks and Nuts (Priced Per Pound)

Pretzels 6.00

Salted peanuts 7.75

Party mix 9.75

7.5% sales tax and 18% gratuity will be applied to final bill.

Hot Hors d'oeuvres

Hot Hors d'oeuvres (All hot hors d'oeuvres are priced per 100 pieces)

We recommend a combination of hot and cold items. Your sales representative can recommend desired amounts based on your event's specific needs. No additional amounts are prepared on hors d'oeuvres, only what is ordered. Hors d'oeuvres service includes water service. For additional beverages, please refer to the coffee and refreshments menu.

Mini Barbecue Ribs 125.00

Tender loin back ribs with your choice of BBQ or sweet and sour sauce.

Cantonese Egg Rolls 110.00

Golden fried egg rolls served with sweet and sour sauce.

Chicken Drumettes 95.00

Plump drummies with a golden brown breading.

Jalapeño Poppers 115.00

Golden fried breaded jalapeños.

Chicken Skewers 115.00

Tender chicken skewers with your choice of teriyaki or BBQ sauce.

Miniature Meatballs 95.00

Home-style meatballs with your choice of BBQ sauce or Swedish sauce.

Barbecue Smokies 85.00

A traditional Midwest favorite tossed in our tangy BBQ sauce.

Breaded Mushrooms 65.00

Breaded mushrooms deep fried to a golden brown.

Mozzarella Sticks 75.00

Served with marinara sauce.

Plump Chicken Wings (Bone-In) 90.00

Served with BBQ, Buffalo or teriyaki sauce.

Plump Chicken Wings (Boneless) 125.00

Served with BBQ, Buffalo or teriyaki sauce.

Hot Spinach Dip 125.00

Served with tri-colored tortilla chips.

Bone-In Pork Medallions 175.00

Brushed with a light BBQ sauce.

7.5% sales tax and 18% gratuity will be applied to final bill.

Dinner Entrées

Our dinner entrées are served with your choice of tossed garden greens, mandarin orange salad OR crisp Caesar salad, rolls with butter and a house dessert. Please refer to the "Accompanying Sides" to choose your starch and vegetable. All plated dinners include hot coffee. Decaf, tea, iced tea or milk served upon request.

Roast Prime Rib of Beef 19.95

A 10 oz. thick cut of choice prime rib in natural au jus.

Chicken and Shrimp Piccata 15.95

A grilled chicken breast served with three sautéed tiger prawns in a white zinfandel cream sauce.

Chicken Cordon Bleu 14.95

Stuffed with Swiss cheese and ham, served on a small bed of blended rice.

Chicken Veronique 14.95

Tender boneless chicken breast topped with supreme sauce.

Breast of Chicken Kiev 14.95

Stuffed with herb butter and chives, served on a small bed of blended rice.

Baked Stuffed Pork Chop 14.95

Juicy pork chop baked in natural pan gravy and filled with savory sage dressing.

Roast Sirloin of Beef 14.95

Tender cuts with mushroom sauce.

Roast Tom Turkey 14.95

Enjoy America's favorite holiday meal: roast tom turkey with savory sage dressing and cranberry sauce.

Sirloin Tips 14.95

Marinated sirloin tips in butter accompanied by green peppers, red peppers, onions and mushrooms, smothered in a rich au jus sauce.

Swiss Steak Jardinière 14.95

Home-style Swiss steak smothered in our special gravy.

Accompanying Sides

Starches (select one)

Baked potato with sour cream and butter	Whipped potatoes with gravy
Garlic mashed potatoes	Oven browned potatoes
Au gratin potatoes	Steamed red potatoes
Red skin mashed potatoes	Wild rice pilaf
Parsley buttered potatoes	Garlic tossed fettuccine

Vegetables (select one)

Glazed baby carrots	Malibu blend
Corn o'brien	Peas and pearl onions
Green beans with shallots and rosemary	Riviera blend

Children's Dinner Selections

Don't forget the little ones. We request that children be 10 years of age and under. Served with milk and house dessert.

Mini Corn Dogs and Fries 7.95

Golden mini corn dogs served with french fries.

Chicken Fingers and Fries 7.95

Three plump, breaded chicken tenders served with french fries.

Steaks from our Broiler

Center Cut Top-Sirloin Steak 16.95

Broiled and seasoned, a meat lover's delight.

New York Cut Steak 22.95

Tender grilled New York strip.

Broiled Fillet of Tenderloin (Market Price)

A 6 oz. cut.

Seafood and Vegetarian Entrées

Pasta Primavera 11.50

Fresh vegetables tossed with Roma tomatoes, fresh basil, garlic, olive oil and penne pasta.

Walleye Pike 18.50

A Grand Hotel favorite! Baked and topped with toasted almonds.

Steak Combination Entrées

Steak and Prawns 19.75

Sirloin steak accompanied by scampi style shrimp.

Steak and Barbecue Ribs 17.95

Sirloin steak and a portion of four succulent baby back BBQ ribs.

Steak and Lobster (Market Price)

A 6 oz. top sirloin and a tender lobster tail.

Deep Fried Jumbo Shrimp 17.50

Breaded jumbo shrimp fried to a golden brown.

Sautéed Shrimp 17.50

Four jumbo prawns sautéed in garlic butter, served on a bed of blended rice.

Dinner Buffets (Minimum of 30 Guests)

The variety of our dinner buffets will make your event a big success.

All dinner buffets include hot coffee. Decaf, tea, iced tea or milk served upon request.

One Entrée 17.95 Two Entrées 18.95 Three Entrées 19.95

Entrée Selections

Sliced Black Angus Eye
Round of Beef

Barbecue Pork Loin Back Ribs

Roast Turkey and Dressing

Chef Carved Baron of Beef
(Extra \$1.50 Per Person)

Fried or Baked Chicken

Chicken Kiev

Chicken Cordon Bleu

Beef Stroganoff

Boneless Breast Chicken with
choice of sauce: teriyaki, BBQ,
supreme or maple Dijon glaze

Baked Ham

Roast Pork Loin

Baked Pork Chop

Lemon Peppered Cod

Swedish Meatballs

Entrée Buffets Include

Your choice of entrée

Your choice of one potato

Your choice of vegetable

Tossed salad

Chef's choice of three
cold salads

Rolls with butter

House dessert

7.5% sales tax and 18% gratuity will be applied to final bill.

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Theme Dinner Buffets (Minimum of 30 Guests)

Try a new twist with a fun and tasty buffet for your guests by selecting one of the following theme buffets below. All themed dinner buffets include hot coffee. Decaf, tea, iced tea or milk served upon request.

Mexican Fiesta Buffet 14.95

Beef and chicken taco bar, flour tortillas, taco salad, chicken tortilla soup and seasonal fruits.

Reception Buffet 12.75

Roast beef, baked ham and sliced turkey on party buns, served with potato salad, pasta salad, baked beans and a relish tray.

Pasta Buffet 14.95

Lasagna, fettuccine Alfredo, spaghetti with meat sauce, garlic toast and tossed salad.

Chuck Wagon Buffet 16.95

BBQ ribs, chef carved baron of beef, oven browned potatoes, corn on the cob, corn muffins and three cold salads.

Gourmet Dinner Selections

Our gourmet dinner selections will complete your event with a touch of opulence! All gourmet dinner entrées include hot coffee. Decaf, tea, iced tea or milk served upon request.

Gorgonzola Tenderloin 34.95

Crab ravioli served on a bed of spinach and drizzled in lemon butter

Caesar salad

Gorgonzola tenderloin topped with a jumbo prawn

Steamed baby red potatoes

Sautéed vegetables

Hot fudge sundae cheesecake

Pork Prime Rib 24.95

Tomato basil bisque soup

Spinach salad with strawberries and a vinaigrette dressing

Pork prime rib with porc essence au jus

Rosemary potatoes

Glazed carrots with candied pecans

Peach bread pudding with a rum sauce