Weddings...  
DOUBLE TREE BY HILTON  
MINNEAPOLIS - PARK PLACE
Congratulations

We understand what this moment means to you, that’s why we provide an experienced wedding specialist to guide you through the process and create the wedding day of your dreams!

**Included Special Event Offerings:**

- Custom menu tasting with our Executive Chef and culinary team
- China, glassware and flatware
- Table linens and napkins from our house selection of colors
- Complimentary centerpieces: Silver charger plates, hurricane vase with floating candle and three votive candles per table
- Wireless microphone
- Dance floor and risers for the Head Table
- Complimentary ballroom uplighting in the color of your choice ($300 value)
- Complimentary King Suite for the happy couple the night of the wedding
- Complimentary private space to host your rehearsal dinner or gift opening brunch
- Discounted guest room rates for overnights guests
- Complimentary two hours of shuttle service within 5 mile radius of hotel if 25 or more guest rooms are picked up
- Complimentary parking for all attendees (hotel has 452 spaces)
- Complimentary warm DoubleTree cookies for guests upon arrival for all sleeping rooms

We look forward to working with you!

Photography courtesy of Emilee Lofson (top left) and Mishkanen Photography (bottom left)
Hors D’oeuvres

Butler Passed service available at $50 per hour.
Recommended one server per every 75 guests.
*Indicates items that can be Butler Passed.

Hot

50 Pieces - $175
- Arancini* - Risotto Ball with Basil Pomodoro
- House Meatballs - Classic Swedish or House BBQ
- State Fair Cheese Curds - Raspberry Chipotle BBQ
- Vegetarian Egg Rolls* - Sweet and Sour Sauce
- Asparagus in Phyllo* with Asiago

50 Pieces - $200
- Signature Wings - Korean BBQ, Cajun Dry Rub or Buffalo
- Chicken Satay* - Peanut Lime Sauce
- Beef Satay* - Ginger Cashew Sauce
- Old Bay Dusted Popcorn Shrimp - Preserved Lemon Aioli
- Smoked Baby Back Ribs - Raspberry Chipotle BBQ
- Chicken and Waffle Cones* - Maple Bacon Jam

50 Pieces - $250
- Shrimp Spring Rolls* - Chili Butter
- Petite Beef Wellington* - Mushroom Duxelle
- Braised Pork Belly* - Savory Apricot Preserve, Sliced
- Jalapeño
- Walleye Bites - Cry Baby Craig’s Pickled Habanero and Garlic Rémoulade
- Bacon Wrapped Scallops* - Red Onion Jam
- Reuben Rolls* - House Thousand Island Dressing

Cold

50 Pieces - $175
- Roasted Garlic Hummus* - Seasonal Vegetable, Pita
- Caprese Spoons* - Burrata, Baby Heirloom Tomatoes, Balsamic, Basil
- Tomato Poke Stuffed Cucumber*
- Gazpacho Shooter* - Bloody Mary Bisque

50 Pieces - $200
- House Deviled Eggs* - Smoked Salmon, Beet Pickled or Classic
- Thai Chicken* - Thai Marinated Shredded Chicken, Wonton Crisp
- Smoked Salmon Roulade* - Olive, Dill, Caper
- Stuffed Roma Tomato* - Quinoa, Caramelized Onions, Goat Cheese, Garlic, Truffle Oil

50 Pieces - $250
- Shiitake Mushroom Caps* - Miso Marinated
- Peppercorn Beef Tenderloin* -
- Gorgonzola, Caramelized Onion, Crostini
- Antipasto Skewers* - Prosciutto, Fresh Mozzarella, Kalamata Olive, Artichoke, Heirloom Tomato
- Grilled and Chilled Shrimp* - Classic Herb Cocktail Sauce

A service charge of 24% plus sales tax of 7.53% is added to all functions. All prices and menus are subject to change.
Reception Specialties

Displays & Platters
Priced to feed 50 guests. Available in half displays upon request.

Seasonal Fruit Display - $200
Fresh Sliced Fruit, Berries

Vegetable Crudités Display - $200
Seasonal Vegetables, Blue Cheese, Ranch Dressing

Domestic Cheese & Fruit Board - $275
Domestic Cheeses, Dried and Fresh Fruit, Seasonal Preserves, Nuts, Crackers, Artisan Breads

Mezze Platter - $300
Hummus, Tabouli, Tapenade, Spicy Marinated Olives, Crostini, Pita Chips

Smoked Salmon - $325
Smoked Skuna Bay Salmon, Pickled Vegetables, Hard Boiled Egg, Onions, Capers, Boursin Cheese, Bagels
*Three Day Lead Time Required For This Menu Item

Local Artisan Cheese & Meat Display - $350
Redhead Creamery Cheese, Red Table Meat, House Pickled Vegetables, Mustard, Seasonal Preserves, Grilled Breads

Deluxe Iced Seafood Bar - Market Price
Crab Legs, Jumbo Shrimp, Fresh Oysters on the Half Shell, Rémoulade, Lemons, Classic Cocktail Sauce, Tabasco

Carving Tables
Chef attendant fee of $75 per hour required. Required one attendant per 100 guests.

Roasted Breast of Turkey - $225
Served with Cranberry Aioli, Dijonaise, Fresh Baked Bread & Butter
Serves 35 people

Dijon Herb Roasted Pork Loin - $275
Served with Savory Preserves, Fresh Baked Bread & Butter
Serves 35 people

BBQ Spice Rubbed Sirloin Tri-Tip - $300
Served with Assorted BBQ Sauces, Fresh Baked Bread & Butter
Serves 35 people

Herb Crusted Prime Rib - $400
Served with a Horseradish Crème, Au Jus, Fresh Baked Bread & Butter
Serves 35 people

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# Plated Dinner

Prices stated are per person. Minimum one entree with choice of soup or salad. Suggested two entrees per event. If three or more entrees are selected, host will incur a plating fee of $2.00 per guest. Entrees served with freshly brewed coffee, hot tea, ice water and bread service.

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## Starters - Select One

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pasta Fagioli Soup</td>
<td>$3</td>
</tr>
<tr>
<td>Tomato Bisque</td>
<td>$3</td>
</tr>
<tr>
<td>Pozole Verde</td>
<td>$3</td>
</tr>
<tr>
<td>MN Chicken Wild Rice Soup</td>
<td>$4</td>
</tr>
<tr>
<td>Classic Caesar Salad</td>
<td>$3</td>
</tr>
<tr>
<td>Garden Salad</td>
<td>$3</td>
</tr>
<tr>
<td>Maple Squash Salad</td>
<td>$4</td>
</tr>
<tr>
<td>Arugula Salad</td>
<td>$4</td>
</tr>
</tbody>
</table>

## Single Entree Options

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Glazed Chicken Hind Quarter</td>
<td>$21</td>
</tr>
<tr>
<td>Chili Ginger or House BBQ</td>
<td></td>
</tr>
<tr>
<td>Marinated Herb Roasted Airline Chicken</td>
<td>$24</td>
</tr>
<tr>
<td>Rosemary Herb Jus, Hunter’s Sauce or House BBQ</td>
<td></td>
</tr>
<tr>
<td>12 oz Bone in Pork Chop</td>
<td>$27</td>
</tr>
<tr>
<td>Savory Apricot Preserves, Sweet Cherry Gastrique or Green Apple Honey Garlic Sauce</td>
<td></td>
</tr>
<tr>
<td>Walleye</td>
<td>$28</td>
</tr>
<tr>
<td>Broiled with Lemon Herb Butter, Semolina Dusted with Veloute or Battered with Giardinera Remoulade</td>
<td></td>
</tr>
<tr>
<td>Skuna Bay Salmon</td>
<td>$29</td>
</tr>
<tr>
<td>Grilled with Roasted Artichoke and Wild Mushroom Béchamel or Baked with Herbed Lemon Cream Sauce</td>
<td></td>
</tr>
<tr>
<td>Beef</td>
<td></td>
</tr>
<tr>
<td>8 oz. Top Sirloin</td>
<td>$29</td>
</tr>
<tr>
<td>10 oz. NY Strip</td>
<td>$33</td>
</tr>
<tr>
<td>6 oz. Filet</td>
<td>$37</td>
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<tr>
<td>Beef Accompaniments</td>
<td></td>
</tr>
<tr>
<td>MN Whiskey Peppercorn Sauce, Forage Mushroom Demi, Stilton Crème or Horseradish Whole Grain Mustard</td>
<td></td>
</tr>
<tr>
<td>Children’s Meal</td>
<td>$18</td>
</tr>
<tr>
<td>Chicken Fingers, Tater Tots, Fresh Cut Fruit Cup, Glass of Milk</td>
<td></td>
</tr>
</tbody>
</table>

## Vegetable Accompaniments

- Included with Entree Selection
  - Grilled Asparagus
  - Local Beer Braised Carrots
  - Sautéed Broccolini
  - Braised Brussels Sprouts
  - Honey Roasted Apples and Onions

## Grains & Starches

- Included with Entree Selection
  - Herb Roasted Fingerling Potatoes
  - Yukon Roasted Garlic Mashed Potatoes
  - Wild Rice Pilaf
  - Pilau Rice
  - Spiced Lentils

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Dinner Tables
Priced per guest. Served buffet style.
Includes freshly brewed coffee, hot tea, and ice water.

Southwest - $34
- Pozole Verde Soup
- Southwest Cobb Salad
- Shredded Pork Tostadas
- Cilantro Chopped Steak
- Tequila Lime Grilled Chicken
- Sautéed Bell Peppers and Onions
- Spanish Rice
- Black Beans
- Queso Fresco
- House-Made Guacamole
- Pico De Gallo
- Lettuce, Tomatoes, Black Olives,
  Flour and Corn Tortillas

Italian - $36
- Pasta Fagioli Soup
- Classic Caesar Salad
- Antipasto Board
- Caprese Spoons
- Italian Sausage & Peppers
- Baked Vegetable Penne
- Chicken Picatta with Fettuccine
- Green Beans with Pancetta
- Assorted Artisan Dinner Rolls and
  Breadsticks

Minnesota - $40
- MN Chicken Wild Rice Soup
- Chef’s Seasonal Chop Salad
- Local Charcuterie Board
- Kale and Ricotta Stuffed Chicken Breast with Wild Mushroom Cream Sauce
- Cornmeal Dusted Walleye
- Tator Tot Hot Dish
- Smoked Cheddar Scalloped Potatoes
- Local Beer Braised Carrots
- House Baked Breads

Park Place - $40
- MN Chicken Wild Rice Soup
- Mixed Green Salad with White Balsamic Vinaigrette & Ranch Dressings
- Classic Potato Salad
- Sliced Top Sirloin with MN Whiskey Peppercorn Sauce
- Herb Roasted Bone-In Chicken with Rosemary Jus
- Grilled Salmon with Artichoke and Forage Mushroom Cream Sauce
- Brussels Sprouts
- Roasted Fingerling Potatoes
- House Baked Breads

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Desserts
Priced per guest unless otherwise noted.

Candy or Popcorn Bar - $4
Enjoy up to five selections of candy OR locally popped Candy Land popcorn
Includes treat bags and variety of glass jars for display

Cake by Sweet Assurance Bakery - Starting at $4
Enjoy a custom designed cake by local Pastry Chef, Jeffery Hoppe
Pricing includes tasting and delivery

Cupcake or Donut Buffet by Angel Food Bakery - $5.50
Locally crafted donuts or cupcakes
Pricing includes tasting at bakery, delivery and stand rental

Muddy Paws Cheesecake - $6
Select from a variety of 200 flavors
Can be served plated or displayed as a station

Milk & Cookies - $12
Assortment of freshly baked cookies to include: DoubleTree Walnut Chocolate Chip, white chocolate macadamia, peanut butter and sugar cookies
Served with skim, chocolate and strawberry milk

Gourmet Dessert Display - $300 Per Order (Serves 50 Guests)
Chef selection of desserts including: Mini cheesecakes, petit fours, sea salt caramels and Twin Bings

Outside Dessert Policy:
Desserts from licensed, insured bakeries are welcome to be brought in for events. If an outside bakery is used, there will be a $2.00 per guest ‘Outside Bakery Fee’ charged to the event which will apply towards the Food & Beverage Minimum. Outside Bakery Fee includes simple display and service of items brought in.

Late Night
Priced per guest unless otherwise noted.
Based on one hour of continuous service.

7th Inning Stretch - $10
Soft Pretzel Bites, Smoked Gouda Cheese, Uncle Pete’s Mustard Sauce, Stadium Nachos, Cracker Jacks, Peanuts

Sliders & Topping Bar - $11
Ground Beef and BBQ Pulled Chicken Sliders, Served with Caramelized Onion, House Slaw, Bacon, Cheese, Ketchup, Mustard, Pickles, Bistro Chips

Sweet & Salty - $10
Rice Krispy Bars, Toffee Blondies, Spiced Mixed Nuts, Old Dutch Chips with Herb Dip

Walking Tacos - $9
Walking Taco Bar featuring Seasoned Ground Beef, Chips, Shredded Cheese, Lettuce, Tomatoes, Onions, Salsa and Sour Cream

Pizza - $19 Per Pizza
16" Cheese Pizza, Each Additional Topping $1

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All Inclusive Packages
Priced per guest. Based on one hour cocktail reception.
Choice of soup or salad with plated entree service. All packages include warm rolls and butter, freshly brewed coffee, hot tea, ice water, and cake cutting fee.

Ruby
Cash Bar
Domestic Cheese & Fruit Board
and Vegetable Crudité Display
During Cocktail Hour
House Wine Pour with Dinner

Plated - $55
Buffet - $60

Emerald
Hosted Beer, House Wine
and Soda During Cocktail Hour
Domestic Cheese & Fruit Board
and Vegetable Crudité Display
During Cocktail Hour
House Wine Pour with Dinner

Plated - $70
Buffet - $75

Sapphire
Hosted Beer, House Wine, Call Brand Liquor
and Soda During Cocktail Hour
Domestic Cheese & Fruit Board and
Vegetable Crudité Display During Cocktail Hour
House Wine Pour with Dinner
Late Night Housemade Pizzas and
DoubleTree Cookie Station

Plated - $85
Buffet - $90

Diamond
Hosted Premium Brand Liquor, Beer,
Tier 2 Wine and Soda During Cocktail Hour
Choice of (4) Hors d’oeuvres and Local Artisan
Cheese & Meat Display During Cocktail Hour
Tier 2 Wine Pour with Dinner
House Sparkling Toast
Late Night Food Station of Choice and
DoubleTree Cookie Station

Plated - $100
Buffet - $105

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**Host Bar**

**Call Brand Cocktails** - $5.50

**Premium Brand Cocktails** - $6.50

**Domestic Beer** - $5

**Local & Premium Beer** - $6

**Tier 1 Wine** - $6.25

**Tier 2 Wine** - $6.75

**Cordials** - $7.50

**Soft Drinks, Juices & Bottled Water** - $3.75

**Domestic Keg** - $375

Miller Lite, Bud Light, Coors Light, Michelob Golden Draft Light

**Premium Keg** - $450

Sam Adams, Blue Moon, Summit EPA, Grain Belt Nordeast

**Cash Bar**

**Call Brand Cocktails** - $5.75

**Premium Brand Cocktails** - $6.75

**Domestic Beer** - $5.50

**Local & Premium Beer** - $6.50

**Tier 1 Wine** - $6.50

**Tier 2 Wine** - $7.00

**Cordials** - $7.75

**Soft Drinks, Juices & Bottled Water** - $4

**Call**

Pinnacle Vodka, Pinnacle Gin, Cruzan Rum, Sauza Gold Tequila,
Jim Beam, Grants, E&J Brandy, Seagrams 7

**Premium**

Absolut Vodka, Bombay Gin, Captain Morgan, Bacardi Rum,
Patron Silver Tequila, 2 Gingers Irish Whiskey, Jack Daniels,
Johnny Walker Red, Makers Mark, E&J Brandy

**Domestic Beer**

Budweiser, Michelob Golden Draft Light, Coors Light, Miller Lite

**Local & Premium Beer**

Heineken, Amstel Light, Sam Adams, Loon Juice Cider, Summit EPA,
Grain Belt Nordeast

**Tier 1 Wine**

Sycamore Lane Chardonnay, White Zinfandel,
Pinot Grigio, Cabernet, Pinot Noir, Merlot

**Tier 2 Wine**

Trinity Oaks Pinot Grigio, Chardonnay,
Cabernet Sauvignon, Merlot, Pinot Noir

**Cordials**

Baileys, Kahula, DiSaronno, Grand Mariner

**N/A Beverages**

Assorted Soda and Sparkling Waters
Orange, Cranberry, Apple Juice

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Hosted Beverages are subject to a 24% taxable service charge, state and local tax of 10.03%.
Cash Beverages stated are inclusive of service, state and local tax.
# Wine Menu

## Whites

**CHARDONNAY**
- **Sycamore Lane, CA**
  - $6.25 Glass $29 Bottle
- **Trinity Oaks, CA**
  - $6.75 Glass $32 Bottle
- **Kendall Jackson, “Vintner’s Reserve”, CA**
  - $48 Bottle
- **Julia James, CA**
  - $58 Bottle
- **Taken Wine Co, “Complicated”, Sonoma, CA**
  - $75 Bottle

**PINOT GRIGIO**
- **Sycamore Lane, CA**
  - $6.25 Glass $29 Bottle
- **Trinity Oaks, CA**
  - $6.75 Glass $32 Bottle
- **Benvolio, Italy**
  - $40 Bottle

**RIESLING**
- **Charles and Charles, WA**
  - $45 Bottle

**ROSE**
- **Decoy, Sonoma, CA**
  - $40 Bottle

**SAUVIGNON BLANC**
- **Frenzy, Marlborough, NZ**
  - $40 Bottle
- **Matanzas Creek, Sonoma, CA**
  - $52 Bottle

**WHITE ZINFANDEL**
- **Sycamore Lane, CA**
  - $6.25 Glass $29 Bottle

## Reds

**CABERNET SAUVIGNON**
- **Sycamore Lane, CA**
  - $6.25 Glass $29 Bottle
- **Trinity Oaks, CA**
  - $6.75 Glass $32 Bottle
- **Auspicion, CA**
  - $44 Bottle
- **Joel Gott “Bin 815”, Napa, CA**
  - $57 Bottle

**MALBEC**
- **Crios, Mendoza, Argentina**
  - $43 Bottle

**MERLOT**
- **Sycamore Lane, CA**
  - $6.25 Glass $29 Bottle
- **Trinity Oaks, CA**
  - $6.75 Glass $32 Bottle
- **Duckhorn, Napa, CA**
  - $65 Bottle

**PINOT NOIR**
- **Sycamore Lane, CA**
  - $6.25 Glass $29 Bottle
- **Trinity Oaks, CA**
  - $6.75 Glass $32 Bottle
- **Murphy-Goode, CA**
  - $40 Bottle
- **Julia James, CA**
  - $55 Bottle
- **Penner Ash, Willamette Valley, OR**
  - $85 Bottle

**RED BLEND**
- **Menage a Trois, "Midnight", CA**
  - $45 Bottle

**ZINFANDEL**
- **Old Vine Zin 91, CA**
  - $48 Bottle

## Sparkling

**La Marca, Veneto, Italy**
- $8 Glass $45 Bottle
**Wycliff Brut, CA**
- $6.50 Glass $36 Bottle
**Schrumsberg Blanc de Noirs, CA**
- $82 Bottle
**Roederer Estates Brut, CA**
- $68 Bottle
**Veuve Clicquot Brut "Yellow Label", France**
- $125 Bottle
**Dom Perignon 2009, France**
- $325 Bottle

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A service charge of 24% plus sales tax of 10.03% is added to all beverage functions. All prices and menus are subject to change.
Ceremonies

Holding your wedding onsite is a great way to create an all-inclusive experience. We offer a variety of spaces including our year-round lush open Atrium space.

Let us provide the perfect setup for you!

Ceremony Fee - $500

Includes:
Private Space, Risers, Chairs & Wireless Microphone
We are proud to partner with our in-house AV company, AVEX, to offer premium upgrades for your special day!

**Uplighting Package** - Starting at $365
LED Uplights spaced throughout the event space perimeter. Uplighting Packages may be set in Park Ballroom, Terrace Ballroom, Courtyard Ballroom, Lower Atrium, Upper Atrium and any Foyer space!

**Gobo Light Package** - Starting at $95
Ellipsoidal Light on Stand projecting image on event space wall or floor. Customize a gobo with your names or monogram!

**Cafe Lighting Package** - Starting at $450
Edison Bulb String Lights draped from ceiling or pipe stand. Café Lighting Packages may be set in in Park Ballroom, Terrace Ballroom, Courtyard Ballroom and Lower Atrium!

**Be Your Own DJ Package** - $295
(2) Powered Speakers on Stands, Wireless Handheld Microphone Kit & Analog Mixer, Laptop/iPod connection to have a friend play your music!

**Slideshow Station** - $375
60” HD TV mounted on Rolling Floor Stand with Laptop Tray, Power Strip & HDMI to connect your slideshow from your laptop.

**Slideshow Presentation** - $750
5’7”x10’ Fast Fold Screen & Dress Kit, 5500 lumen Projector, Skirted Projector Stand with Power Cable & HDMI Connection to connect your slideshow from your laptop.

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**Creative Partners**

**Getting Ready**
*Dream Day Dressing Rooms*
612-361-1361
www.dreamdaydressingrooms.com

**Decor**
*Linen Effects, Inc.*
612-355-2500
www.lineneffects.com
*Avant Decor*
952-239-0480
www.avantdecor.net
*Nunu Decor*
651-746-9255
www.nunudecor.com

**Floral**
*Artemisia Studios*
612-220-8890
www.artemisiastudios.com
*Wisteria Design Studio*
612-332-0633
www.wisteriadesign.com

**DJ**
*Instant Request*
952-934-6110
www.instantrequest.com
*Adagio Djay*
651-437-3344
www.adagiodj.com

**Photography**
*Mahonen Photography*
651-399-1997
www.mahonenphotography.com
*Kendra Oxendale*
www.kendraoxendale.com

**Officiants**
*Flutterby Celebrations*
763-567-8595
www.flutterbycelebrations.com

**Dessert**
*Sweet Assurance, 612-749-5477*
sweetassurance.com
*Angel Food Bakery, 612-238-1435*
www.angelfoodmn.com

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General Information

The DoubleTree by Hilton Minneapolis-Park Place takes great pride in creating menus specially designed for you and your guests. No outside food or beverage of any kind (with the exception of wedding cakes provided by a licensed vendor) will be permitted to be brought into private function spaces. Due to licensing and insurance requirements, all food and beverage to be served on hotel property must be supplied and prepared by the hotel. At the conclusion of the function, such food and beverage becomes the property of the hotel. Timing and service delays of meals in excess of 45 minutes past agreed upon serving time will result in additional labor charges.

Pricing

The catering pricing on our catering menus are current; however, due to market conditions these prices are subject to change. A price will be confirmed 30 days prior to your event. Our catering menus do not include applicable sales tax and service charge. Our sales tax is currently at 7.53% for food, 10.03% for liquor, and our service charge is 24%. For all buffets under 25 guests there is a $75.00 labor charge, with the exception of specifically designed buffets for that purpose.

Guarantees

Guaranteed number of people is required by noon three (3) business days prior to your event, and cannot be decreased after this time. This is the minimum number of people for which you will be charged. If the guarantee is not received, the DoubleTree by Hilton Minneapolis-Park Place will prepare and charge for the number of persons estimated on the banquet event order.

Tuesday guarantees must be received the Friday before your function. The DoubleTree by Hilton Minneapolis-Park Place is prepared to serve 5% over the guaranteed number and will charge accordingly.

Shipping

The guest is responsible for shipping arrangements and all expenses of shipping material, merchandise, exhibits or any other items to and from the hotel. The DoubleTree by Hilton Minneapolis-Park Place must be notified in advance of shipping arrangements to ensure proper acceptance of these items upon arrival to the hotel. The Hotel cannot guarantee acceptance of material more than 3 days prior to the event and cannot hold materials longer than 3 days following. There will be a $150 per day pallet charge applied to the group master account for any pallet that arrives to hotel. The Hotel has no liability for the delivery, security, or condition of packages accepted to hotel. All packages sent to hotel must include the name of the group/and or event, date of event, and number of items. A storage fee of $5.00 per box per day will be applied to the group master for boxes that are left at hotel 3 days after the event completion.
General Information

Security & Liability
The DoubleTree by Hilton Minneapolis-Park Place does not assume responsibility for items left unattended in the Hotel public areas or meeting rooms. Please notify your Catering Manager in advance if you would like to hire security. The customer is responsible and shall reimburse the Hotel for any damage, loss or liability incurred by the Hotel by any of the customers’ guests, or any persons or organizations contracted by the customer, to provide any service or goods before, during or after the function. The DoubleTree by Hilton Minneapolis-Park Place may, in its sole discretion, require an event/group to take certain security measures in light of the size or nature of the function, which may include the requirement to hire sufficient security personnel from a reputable agency that is approved by the Hotel prior to the function.

Audio Visual Equipment
AVEX is the contracted audio visual provider for the DoubleTree by Hilton Minneapolis- Park Place. Any equipment brought in from any other supplier will be assessed a service fee of 25% the equipment total. Groups are allowed to bring in their own (pre-owned) equipment. All audio visual orders are due to hotel 3 business days prior to event. The Hotel and AVEX will not handle, transport, store, or be responsible for Audio Visual equipment not rented by AVEX.

**Audio Visual Policy does not apply towards entertainment services such as DJs**

Function Space
The DoubleTree by Hilton Minneapolis-Park Place must approve all items that need to be placed on meeting room walls, or any directional signage in advance. Please call the Catering Office and/or your Catering Sales Manager in advance for approval. Function space is assigned according to the anticipated number of person. Upon notification, we reserve the right to change the meeting room based on the final guarantee. Any substantial changes to previously agreed upon room set-up per the banquet event order will result in an additional labor fee of $250.00.

Alcohol
No outside alcoholic beverages are permitted to be brought into hotel function space for sampling or consumption. Minnesota state law prohibits persons under the age of 21 to purchase or consume alcoholic beverages. Persons who appear intoxicated are not permitted to purchase or consume alcoholic beverages at the discretion of the Hotel staff and Management.

For events with bar service, last call will be given at 12:30am; bars are removed at 12:45am, and event space must be vacated by 1:00am. A minimum $350.00 per bar in bar sales is required to waive a bartender fee. If $350.00 in bar sales is not met, the difference will be charged as a bartender fee.

We welcome you to the DoubleTree by Hilton Minneapolis - Park Place, and look forward to sharing in the success of your wedding day!