
CATERING & EVENTS MENU

Event Information & Menu Favorites

Cambria Hotel | Minneapolis | Maple Grove

9655 Grove Circle North | Maple Grove, MN | 55369

763.488.4304

www.cambriasuitesmaplegrove.com

We are excited to start planning your upcoming event with you!

****Full Catering Menu Available Upon Request****

IMPORTANT INFORMATION

ALL EVENT/MEETING SPACES HAVE ROOM RENTAL FEES

A room rental fee is a flat, non-refundable fee that reserves the room for you. The room rental fee is due **1 week** after booking and is due at the time you turn in your event contract. The room rental fee includes full room setup including tables, table linens, tableware, complimentary centerpieces, and more. Each event space also includes complimentary high speed internet.

ALL FOOD & BEVERAGES MUST BE SUPPLIED BY CAMBRIA HOTEL & SUITES.

PRICES DO NOT INCLUDE TAX & GRATUITY

Food and non-alcoholic beverages are subject to a 7.525% state tax. Alcohol prices are subject to a 10.525% state tax. We do have a mandatory service charge of 19% that will be automatically added to your bill. The service charges are only applicable towards food and beverages.

WHEN DO I TURN IN FINAL DETAILS FOR MY EVENT?

The final details (guest counts, food counts, event details) will be due to us the week before your event takes place. When you turn in your final details, this is considered a *guarantee* and is not subject to reductions. Guests that arrive in addition to the given final details may be subject to a wait time for their meal, if applicable. When you make changes after this time, your event may suffer due to understaffing, supply or food/beverage needs. Please make sure you are ready with your final details by the due date we give you to help ensure your event runs smoothly.

WHEN DO I PAY?

The room fee and contract is due within 1 week of reserving your event date. The final bill must be paid immediately at the end of the event. Billing is available upon request and must be approved by the Sales Director.

WHAT HAPPENS IF I NEED TO CANCEL?

Cancellation before your event agreement is due results in no penalty (typically within one week of booking). If cancellation happens after the signed contract and room fee are submitted, this will result in forfeiture of the room fee. If cancellation occurs after final food details have been submitted, you may be subject to additional cancellation fees. Larger events will also be subject to additional cancellation fees if cancellation occurs closer to the event date.

ROOM RENTAL OPTIONS

MAPLE BOARDROOM

(Our smallest rental space)

Capacity: 8ppl seated

Seating Style
Conference

Room Rental Fee
\$100 per day



MAPLE A &/OR MAPLE B

(Our largest rental space, which can be divided in half)

Full Capacity: 190 seated

Half Room Capacity: 95 seated

Half Room Pricing
All Day

Room Rental Fee
\$250

Full Room Pricing
All Day

Room Rental Fee
\$500



Seating Style
Half Room

Conference	30ppl
U-Shape	30ppl
Classroom	50ppl
Banquet/Theatre	95ppl

Seating Style
Full Room

Conference	60ppl
Classroom	120ppl
Banquet/Theatre	190ppl



Presentation Equipment

We do have built in projector and screen combinations available for \$100. The rental fee includes access to our audio equipment as well. You will need to supply a laptop with a VGA adaptor, HDMI or Display Port connection. You are responsible for coming in to TEST the compatibility of your equipment prior to your event.

For all rental pricing – see sales associate for further details

BREAKFAST FAVORITES

Rise + Shine

\$9/pp

Includes: Freshly baked blueberry muffins, assorted juices, fresh brewed coffee, and organic hot tea.

Breakfast Bar

\$11/pp

Includes: Oatmeal with blueberries & brown sugar, honey, and cream. Yogurt, seasonal fruit salad, orange juice, fresh brewed coffee and organic hot tea.

All-American Breakfast Buffet

\$14/pp

Includes: Scrambled eggs, bacon, sausage, breakfast potatoes, muffins, fresh fruit salad, assorted juices, fresh brewed coffee, and organic hot tea.

Breakfast Add-ons:

Add an Oatmeal Bar for \$6/pp.

Add Yogurt + Berries for \$6/pp

Add Pancakes + Syrup for \$6/pp

Add Cold Cereals for \$3/pp

Add Fresh Baked Assorted Danishes \$8/pp

Add Assorted Granola Bars \$2/pp

LUNCH FAVORITES

Build –Your-Own-Deli-Sandwich

Buffet

\$16/pp

Includes: Sliced turkey, sliced ham, chicken salad, assorted cheeses, and a multitude of toppings & dressings to choose from. Assorted breads, condiments, toppings, individual bags of chips and assorted cookies to follow.

Soup & Sandwich

\$19/pp

Includes: Tomato-basil soup served with crackers.

Choose 1: Cold Sandwich (BLT, Ham + Swiss, Turkey/Ham/Swiss, or Turkey/Avocado) **OR** a ½ lb. burger of your choice.

American Burger Buffet

\$21/pp

Includes: ½ lb Cambria cheeseburger with American cheese, lettuce, tomato, onion, pickle, thousand dressing, soft bun & a ½ lb Bacon, Mushroom & Swiss Burger with sautéed mushrooms, lettuce, and garlic mayo on a soft bun with assorted desserts to follow.

ADD Garden Salad: \$5/pp

Boxed Lunches

\$16/pp

Includes: (1) Sandwich **OR** (1) Salad, individual bag of chips, whole fruit, cookie, bottle of water.

Sandwich Options

BLT

Ham + Swiss

Turkey Avocado

Salad Options

Garden Salad

Caesar Salad

Chicken Caesar

Plated Lunches

Tomato basil soup & grilled ham +gruyere cheese sandwich \$12/pp

Lemon chicken with sautéed broccoli & onions (GF) \$13/pp

Fish + chips served with coleslaw & french fries \$19/pp

Cambria Cheeseburger served with french fries \$15/pp

Triple Decker Club Sandwich \$14/pp

SNACKS/APPETIZER FAVORITES

Cheese Platter \$45 (20 servings | assorted cheeses with ciabatta crostini)

Fruit Platter \$40 (12 Servings | melon, pineapple, strawberries, grapes)

Tortilla Chips + Salsa \$25 (15 Servings)

Popcorn \$16 (24 servings | 1 large bowl)

Individual Bags of Chips \$2ea

Loaded Onion Rings \$32 (20 servings | spicy jack cheese, jalapeno, tomato salsa)

Mushroom & Meatball Sate \$100 (50 pieces | mushroom cap + meatball | morel sauce)

Steak Sate + Peanut Sauce \$48 (24 pieces | sesame seeds + scallions & spicy peanut sauce)

Tomato Basil Bruschetta \$75 (20 Servings | chopped tomatoes, basil pesto, crostini)

Traditional Chicken Wings \$100 (50 pieces | buffalo, bbq, celery with blue cheese dressing)

Buffalo Chicken Bleu Cheese Dip \$32 (20 servings | tortilla chips)

Cheeseburger Sliders \$38 (10 sliders | American cheese + pickle)

Crispy Chicken Lollipop \$48 (24 pieces | buffalo dipping sauce)

Lemon Shrimp Lollipop \$72 (24 pieces | horseradish cocktail sauce)

DESSERT FAVORITES

Individual Desserts

Chocolate Fudge Brownie	\$6/pp
Ala Mode	\$4/pp
Cheesecake	\$7/pp
Banana Bread Pudding	\$6/pp

Bakery Selections

Fudge Brownies	\$22/Dozen
Lemon Crumb Dessert Bars	\$26/Dozen
Chocolate Chip Cookies	\$22/Dozen
Peanut Butter Cookies	\$22/Dozen
Oatmeal Raisin Cookies	\$22/Dozen

Build-Your-Own-Sundae Bar

\$10/pp

Includes: Vanilla Ice Cream, Bananas, Strawberries, Pineapple, Whipped Cream, Chocolate Sauce, Crushed Cookies & assorted toppings.

Assorted Desserts

Assorted Cookies	\$22/Dozen
Assorted Candy Bars	\$2/Each

PLATED DINNER FAVORITES

You will need to collect meal choices in advance from each of your guests.

You can give your guests (1) or two (2) main entrée choices and let your guests know that we can accommodate allergies by offering a custom meal.

You will need to have meal cards for each guest to display their meal choice.

Cambria can provide you with your name cards (\$50 | this service includes the paper, printing, cutting, alphabetizing & placement) If you provide your own, they MUST be different colored paper so our staff is able to clearly see what meal goes where. (*Example: Steak on red paper and chicken on white paper*).

Select Entrees include a starch & chef's choice vegetable

Rice Pilaf | Red-Skinned Mashed Potatoes | Roasted 'Home Fried' Potatoes | French Fries

Add a Basil Caesar Salad for \$5pp or a Cambria Caesar Salad for \$7pp

Flat Iron Steak \$19pp | seared flat iron steak topped w/ bordelaise sauce

Meatloaf 'Mignon' \$15pp | tender meatloaf topped with a mushroom gravy

Lemon Chicken \$14pp | lemon-seared chicken with e.v.o.o (gf)

Chicken Alfredo \$18pp | penne pasta with white alfredo sauce + parmesan

Meatball Marinara \$19pp | meatballs atop penne pasta + marinara sauce

Shrimp Tacos \$16pp | six lime-marinated shrimp w/ avocado, lettuce, cheese, guac, salsa

Cambria Burger \$15pp | american cheese, lettuce, tomato, onion, pickle, & 1000 dressing

Children's Menu 10 & Under

Cheddar Mac + Cheese \$6pp

Mini Burger \$6 | American cheese, pickles, french fries

Mini Corn Dogs \$6 | french fries & ketchup

Grilled Cheese \$ 8 | fresh fruit

Chicken Nuggets \$6 | six nuggets with french fries & ketchup

BUFFET DINNER FAVORITES

Design-Your-Own-Buffer

\$38/pp

Includes: A salad option, two entrées, one starch, one vegetable and assorted dessert bars.

Choose 1: Caesar Salad or House Salad

Choose 2: Lemon Chicken, Chicken Alfredo with Penne Pasta, Meatballs with Penne Pasta and Red Sauce, BBQ Beef Brisket, Roasted Turkey with Mushroom Gravy.

Choose 1: Mashed Potatoes, Mac + Cheese with Ham & Mushrooms, Home Fried Potatoes with Onions.

Choose 1: Mixed Vegetables, Broccoli, Corn

ADD Seasonal Fruit Salad \$3/pp

Homemade Meatloaf Buffer

\$29/pp

Includes: Buffalo mozzarella + vine-ripened tomato with red onion, pesto and balsamic vinaigrette. Meatloaf 'mignon', mashed potatoes, corn, mushroom gravy and tiramisu for dessert.

A Tour Through Italy Buffer

\$31/pp

Includes: Caesar salad, bread & butter, pasta of your choice & tiramisu with chocolate sauce and caramel grapes for dessert.

Choose 1: Roman Chicken Cutlet + Broccoli Alfredo **OR** Whole Wheat Spaghetti + Basil Pomodoro

Burger Buffer

\$29/pp

Includes: Garden salad with blue cheese dressing, ½ lb. Cambria cheeseburger and a ½ lb. Bacon + Mushroom Swiss Burger, seasonal melon fruit and a root beer float self-serve station.

Mexican Taco Bar

\$21/pp

Includes: Seared fajita chicken with peppers + onions, seasoned ground beef, soft flour tortillas, lettuce, tomatoes, shredded cheese, guacamole, salsa, borracho beans & lemon crumb dessert bars.

CARVING STATIONS

(\$50/hour for chef-attendant)

Slow Roasted Prime Rib

\$195 (Serves 15-20) **Includes:** Au Jus & Horseradish Cream

Sage-Roasted Turkey Breast

\$150 (Serves 15-20) **Includes** Cranberry Sauce & Basil Mayo

Honey-glazed Ham

\$150 (Serves 15-20) **Includes:** Spicy Brown Mustard & BBQ Sauce

BBQ-Braised Beef Brisket

\$175 (Serves 15-20) **Includes:** BBQ Sauce & Creamy Coleslaw

NON-ALCOHOLIC BEVERAGES

Fresh Brewed Coffee	\$26/Gal	Lemonade	\$22/Gal
Organic Hot Tea	\$16/Gal	Fresh Brewed Ice Tea	\$22/Gal
Individual Sodas	\$2/ea.	Red Bull Can	\$4/ea.
Bottled Water	\$2/ea.	Sparkling Water	\$2/ea.

ALCOHOLIC BEVERAGES & BAR SERVICES

Bartender fee of \$100 (includes 3 hours of bar service) Bartender fee will be waived if bar sales exceeds \$400. However, you *do not* need to pay for any alcohol for your guests. 'Hosting' means that you are paying for your guest's beverages and a tab is created that you pay at the end. You get to determine exactly what goes on the tab with complete control. Here are a few things to consider: What would you like to host for your event? Would you like a specific timeframe for hosted items? What restrictions would you prefer (no top shelf, no shots, ect).

Premium Brands	White Wine	btl.	gl.
Smirnoff Vodka Tanqueray Gin	Chamisal Stainless Chardonnay	30	8
Jack Daniels Crown Royal	Kunde Chardonnay	38	10
Captain Morgan Bacardi Rum	Pighin Pinot Grigio	38	10
El Jimador Blanco Tequila	Matua Sauvignon Blanc	30	8
Dewar's Blended Scotch			
Domestic Bottled Beer	On the Sweeter Side	btl.	gl.
Bud Light	Beringer White Zinfandel	24	6
Coors Light	Bex Riesling	26	7
Miller Light	Federalist Zinfandel	34	9
Michelob Golden Light			
Becks NA			
Imported Bottle Beer	Red Wine	btl.	gl.
Corona Extra	Montpellier Pinot Nior	30	8
Stella Artois	Powers Merlot	34	9
Clausthaler NA	Motto Cabernet Sauvignon	30	8
	Avalon Cabernet Sauvignon	42	11
Blue Moon			
Grateful Pale Ale	Champagne		gl.
Pilsner German Pilsner	Zonin Prosecco (350ml)		9
Ways + means Sessions IPA			
Raven's Roost Baltic Porter			
The Great Return IPA			

CONTACT INFORMATION

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Office Hours

Monday through Friday from 9am – 5pm

*We are so excited you are considering hosting your event at Cambria!
Remember, we are here to help with planning & executing your event!*