



Conference room proposal

Hampton Inn & Suites
1019 Paul Bunyan Drive, Bemidji, MN 56601
Phone 218-751-3600 Fax 218-751-3601

TODAY'S DATE:	January 22, 2019	MENU DUE:	Four weeks prior
CONTRACT DUE BY:	N/A	DEPOSIT DUE:	N/A
ACCOUNT:	Tre Lag Steven	READER BOARD:	Welcome Tre Lag Stevne
ADDRESS:	630 28 th St	CONTACT:	Robert Fossum
CITY:	Chetek	ON-SITE CONTACT:	Robert Fossum
STATE:	WI	TELEPHONE:	715-642-2872
ZIP CODE:	54728	E-MAIL:	

DAY	DATE	START	END	FUNCTION	ROOM	SETUP	GUESTS	RENTAL
Wednesday	8/4/21	7:00 AM	11:59 PM	Meetings/Social	All Conference Space	TBD	10-150	\$550.00
Thursday	8/5/21	7:00 AM	11:59 PM	Meetings/Social	All Conference Space	TBD	10-150	\$550.00
Friday	8/6/21	7:00 AM	11:59 PM	Meetings/Social	All Conference Space	TBD	10-150	\$550.00
Saturday	8/7/21	7:00 AM	11:59 PM	Meetings/Social	Mississippi Room	TBD	10-150	\$850.00

Tax & Gratuity: All food and beverage is subject to 18% service charge in addition to applicable current sales tax.

Guarantee Count: In order to provide for all attendees, a guaranteed count is required 72 business hours in advance of the function. Should the event coordinator not receive a final count at this time the Hampton Inn & Suites will refer to the originally contracted number as the final guarantee. This number cannot be reduced after this time. Should your numbers increase we will accommodate guests with a similar menu item if needed based on availability.

Food & Beverage: Outside food and beverage is prohibited. Due to health department laws the SSCC strictly prohibits the removal of any food provided by our catering service upon the conclusion of service. **NO** Food or Beverage Minimum is required.

Room Rental: Room rental fees are determined upon original program details. Revisions from the original contract may necessitate a revision in room rental fees. **Saturday's rental is based off the fact that we will need to inform a wedding reception that they will not have access to all three rooms in the conference center. We will need to discount their room rental dramatically to try and sell the space for that evening, as it is our peak season. This may affect our ability to book a wedding and the guest rooms associated with it.**

Room Assignments: The Sales Department reserves the right to reassign functions rooms to best service and utilize space according to the final guaranteed number of guests.

Delivery: Upon prior notification with your event coordinator, hotel guest services will accept delivery of materials and store boxes for your event. Please ensure all items are marked clearly with function name and date of event. Excessive size or number of packages will need approval to ensure space availability.

Signage and Banners: Signs and banners are not permitted in the hotel lobby. In an effort to maintain appearances, the attachment of these items to function walls, floors, ceilings or curtains is also prohibited. Should these restrictions be of concern, please discuss them with your Event Coordinator.

Cancellations: Hampton Inn & Suites is holding the above space for the exclusive use by your group. Should the entire or partial program cancel, the client will be held responsible according to the following schedule:

<u>Cancellation Prior Total Estimated Revenue</u>	
0 - 14 days	100%
15 - 21 days	50%
22 - 30 days	30%

Internet Access: We will provide complimentary internet access for your meeting/event when notified no less than 48 hours prior to event. Charges will be assessed if notified the day of event. Please advise your event coordinator/sale representative if your group requires internet access.

Client Approval _____
Title _____
Date _____

Chad Harding _____
Sales Director _____
January 22, 2019 _____



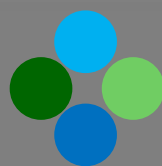
(Date is actually 2021)

Tre Lag Stevne 2020 Proposal



1019 Paul Bunyan Drive South Bemidji, MN 56601 218.751.3600





South Shore

Conference Center

*WELCOMES YOU AND YOUR
GUESTS!*

January 4th, 2019

Dear Dr. Robert Fossum,

It is with great pleasure that we submit the attached proposal for the 2020 Tre Lag Stevne

Please find the following enclosed:

1. A custom estimate of costs for meeting space rental and catering needs.
2. Custom room layout options that are tailored to your convention's needs.
3. Information about our Local Attractions and area activities.

When you book at the South Shore Conference Center, all of your needs will be met with friendly and professional staff, **No Hidden Fees**, a beautiful facility right on the South Shore of Lake Bemidji and delicious food prepared by our onsite chef to ensure that your event is perfect.

As of this point, we would be happy to offer you a Guest Room rate of \$119-\$139 depending on season. for your attendees. (Rates and availability are subject to change, depending on season until a contract is signed)

We hope you find that our facility not only meets, but exceeds your expectations for your gathering. Please feel free to contact us with any additional questions regarding space, menu options or if you just want to come in for a tour!

Sincerely,

Chad Harding
Director of Sales
Hampton Inn & Suites/South Shore Conference Center
1019 Paul Bunyan Drive South
Bemidji, MN 56601





All food is prepared onsite by our Private Chef, custom to your event! We have delicious custom menu options for any occasion; ranging from Weddings, Meetings, Anniversary Parties and more!

All food platters are prepared in an eye-appealing manner, tailored to the theme of your event. Our chef takes great pride in creating a piece that is perfect for you!



Choose a dinner buffet or an elegant plated dinner personally served to you and your guests for your event. Leave all of your needs to our trained banquet staff to take care of you and your guests!

Choose one of our five spacious banquet rooms to host your next meeting, office party, gala or wedding! With seating arrangements and setups to accommodate up to 300 people, we take pride in creating the setup that's best for you!



Open up all three of our conference rooms into one big room for your special day! From Weddings & Gala's to Holiday Parties, we do it all! We even provide all the set up, tear down and table linens for your event at no extra cost to you. Want to show a slideshow or video? We've got you covered. All of our banquet rooms are equipped with state of the art Projectors, Drop Down Screens and sound systems. All of our conference center amenities are included in our room rental fees, so there are no surprises when the final billing rolls around!

Rates & Capacities



It doesn't matter if you're planning an intimate dinner party or a large conference, our attentive sales staff and convenient planning resources take the guesswork out of event planning. Our all-inclusive room rental will supply you with anything you need to ensure a flawless event.

Your guests will enjoy over 5,000 square feet of lakeshore meeting space as well as your presentation.



5th Floor Executive Boardroom

Conference Table seats 12-16

1/2 Day	\$100.00
Full Day	\$150.00

Diamond Point

C-40	1/2 Day	\$150.00
T-80	Full	\$250.00
R-48		

Sunken Island

C-52	1/2 Day	\$175.00
T-80	Full	\$275.00
R-64		

Mississippi

C-75	1/2 Day	\$200.00
T-100	Full	\$300.00
R-96		



Diamond Island

C-125	1/2 Day	\$300.00
T-175	Full	\$400.00
R-135		

Mississippi Island

C-150	1/2 Day	\$350.00
T-225	Full	\$450.00
R-165		

South Shore Conference Center

C-200	1/2 Day	\$500.00
T-400	Full	\$750.00
R-300		

1/2 Day Rate (4 Hours or Less)

Full Day Rate (Over 4 Hours)

T— Theater R— Round C— Classroom

Contact our Sales Team for more information:

Chad Harding (*Director of Sales*)

218.333.4494

Taylor Levy (*Sales Assistant/Wedding Coordinator*)

218.333.4497

Area Attractions & Activities

GOLF:

Directly on the North Shore of Lake Bemidji, sits a grand, tranquil and pristine golf course. Surrounded by big Norway Pines, Bemidji Town and Country Club has breathtaking scenery and is peaceful and uncrowded.



Biking:

Active partnerships that have been built over the past decade have resulted in Bemidji earning bicycle-friendly community status from the League of American Bicyclists in 2012. Bring your own bike or rent one from us for cruising around town or around the beautiful Lake Bemidji!

Visit the Legendary Paul Bunyan & Babe the Blue Ox

No visit to Bemidji is complete without a photo taken with the favorite icons themselves! Paul Bunyan and Babe the Blue Ox are nationally recognized as the 2nd most photographed roadside attraction! Make sure you stop at the Tourist Information Center to view a collection of rare Paul Bunyan Memorabilia (directly adjacent to the statues).



Area Attractions & Activities

Headwaters Science Center:

An educational center located downtown Bemidji, offering hands-on and minds-on exhibits and activities involving science for the whole family. Special presentations can be arranged upon request.



Beltrami County Historical Center

A renovated railroad depot holds one of the region's most unique museum of Native American artifacts and local history. The mission of the Beltrami County Historical Society is to provide connections to county history through public archives, collections, interpretive exhibits, and programs that educate, invite dialogue, and inspire self-reflection.



Itasca State Park: Headwaters of the Mighty Mississippi!

Visit the Mary Gibbs Mississippi Headwaters Center where outdoor interpretive displays on the plaza are available for viewing year-round. Be sure to take the short walk to the Headwaters of the Mississippi River, which offers visitors a glimpse of this historic location. Be sure to take the challenge of making your way across the rock bridge going directly across the mouth of the river! Itasca State Park is perfect for day hikes, camping trips and even a relaxing day on the lake!



Local Flavor

Start your day off right:

- ♦ **RedStu Breakfast Bar**
- ♦ **Minnesota Nice Café**
- ♦ **Simonson's Market Café**
- ♦ **Raphael's Bakery & Café**



For a Mid-Morning Pick-Me-Up:

- ♦ **The Cabin Coffee House**
- ♦ **Cantabria Coffee Company**
- ♦ **Wild Hare Bistro**



Burgers, BBQ, Brats and More!

- ♦ **Bar209**
- ♦ **Brigid's Pub Food & Spirits**
- ♦ **Corner Bar**
- ♦ **Fozzie's Smokin' BBQ**
- ♦ **CK Dudley's**
- ♦ **Keg N Cork**
- ♦ **Lazy Jacks**
- ♦ **Lucky Dogs**
- ♦ **Slim's Bar and Grill**
- ♦ **Tavern on South Shore**
- ♦ **The Bunkhouse**



Local Flavor

Specialty Eats:

- ♦ Sparkling Waters
- ♦ North Shore Grille
- ♦ Turtle River Chophouse



Global Cuisine:

- ♦ Mi Rancho
- ♦ Tara Bemidji– Craft beer & Thai food
- ♦ New China
- ♦ Wasabi of Bemidji
- ♦ Tutto Bene Italian Ristorante

To Satisfy that Pizza craving:

- ♦ Dave's Pizza
- ♦ Keith's Pizza
- ♦ Giovanni's Pizza



Catch a Pint of Bemidji!

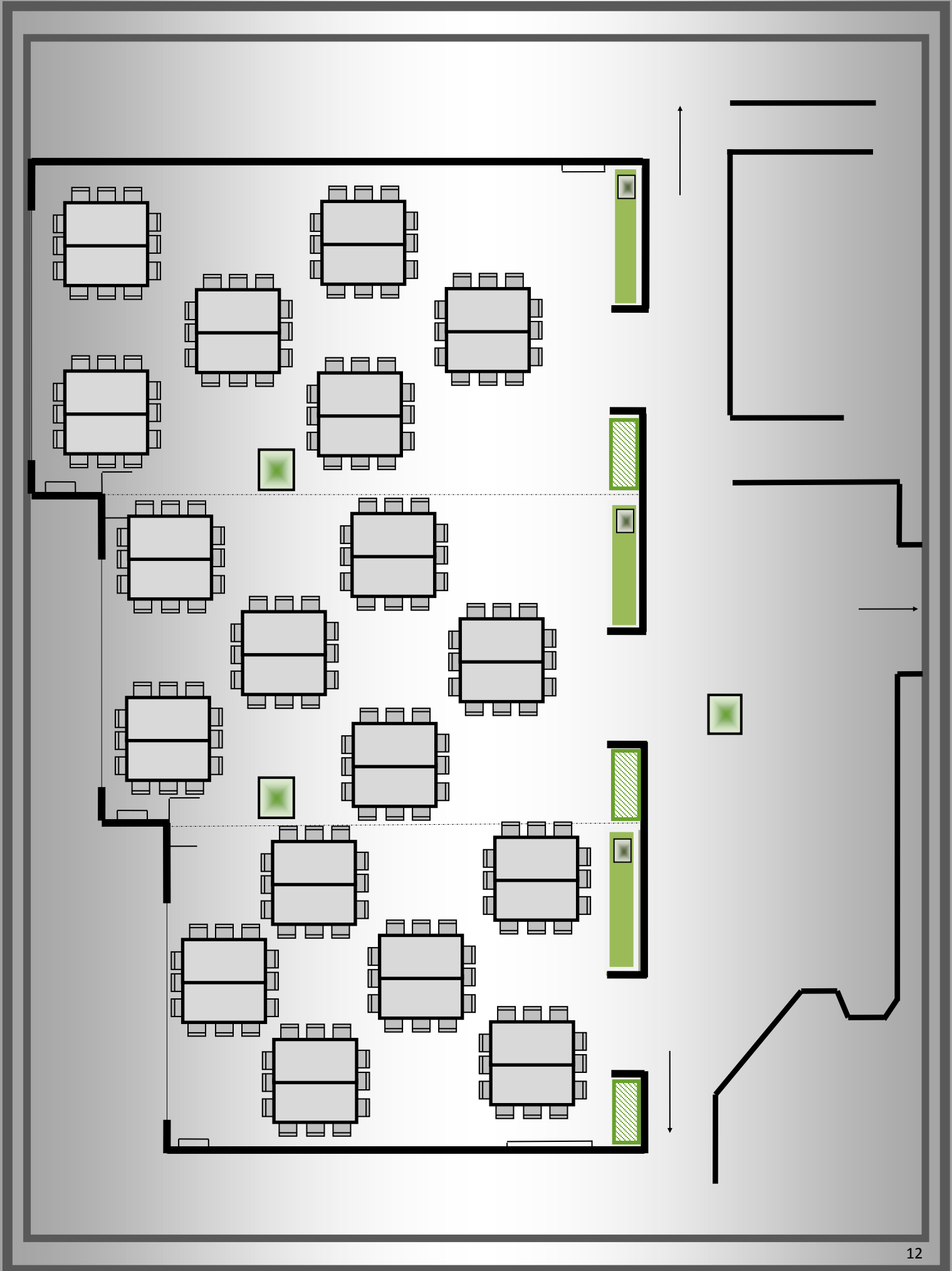
- ♦ Bemidji Brewing
- ♦ Forestedge Winery

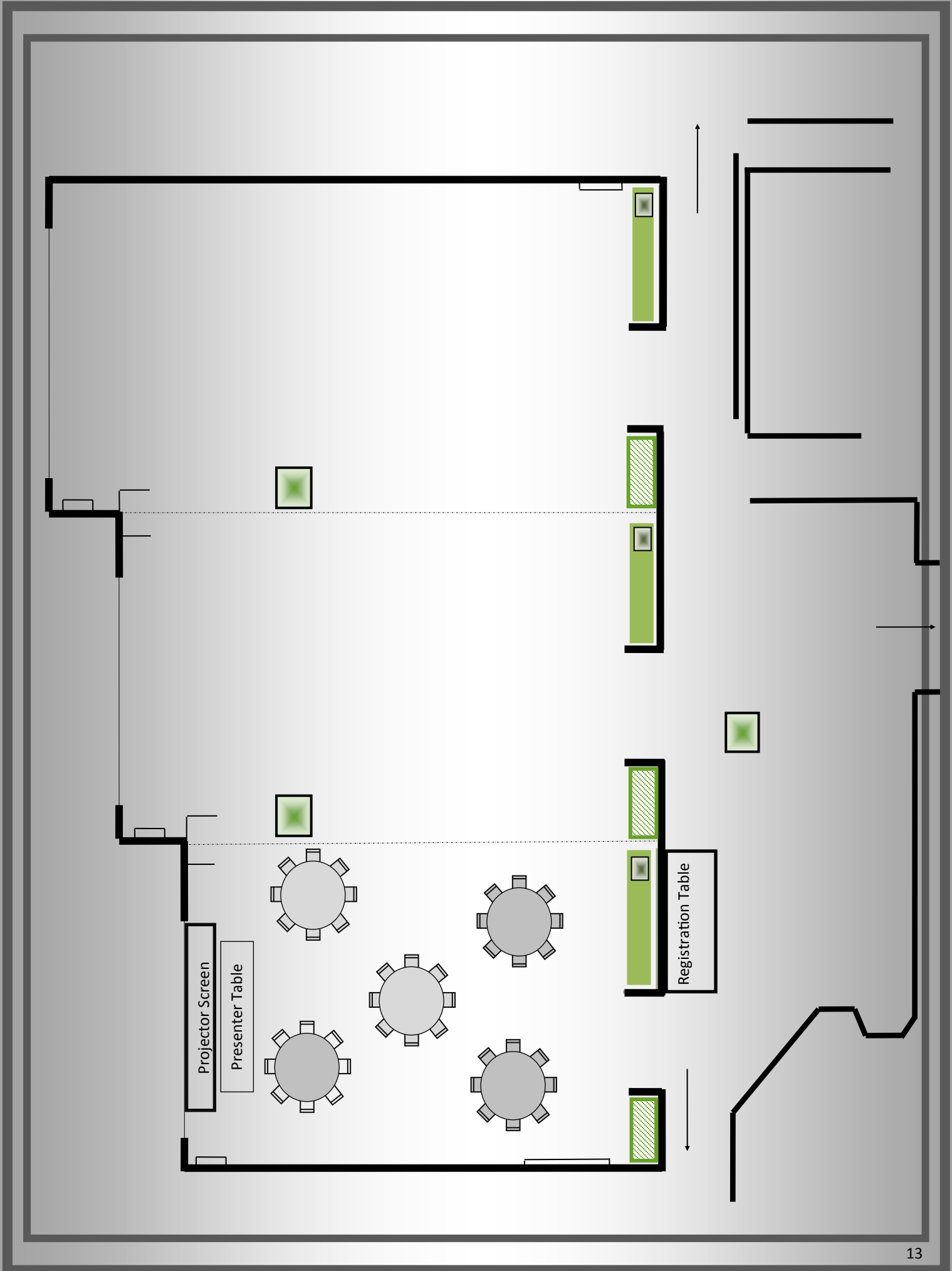
Mississippi

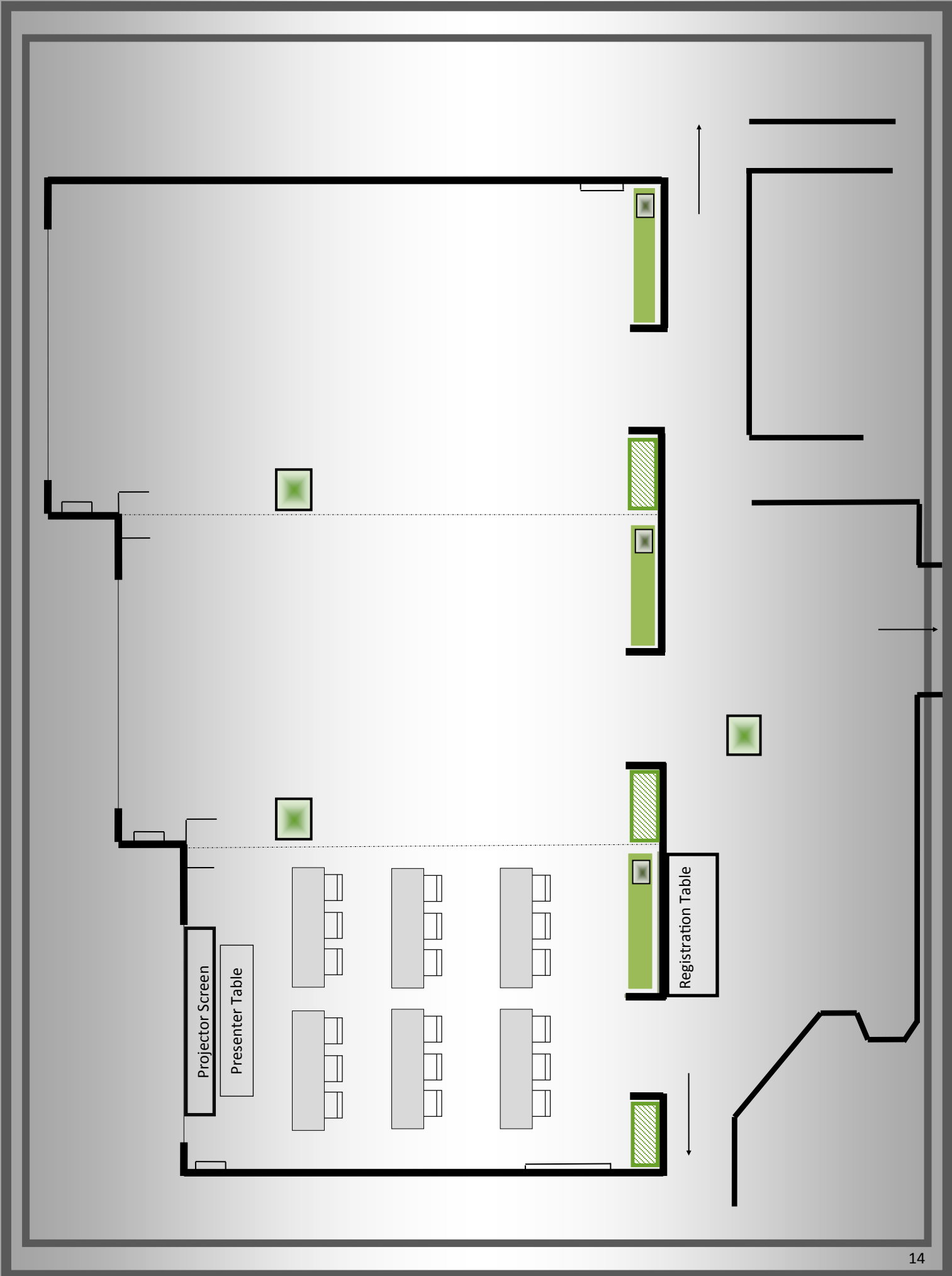
Sunken Island

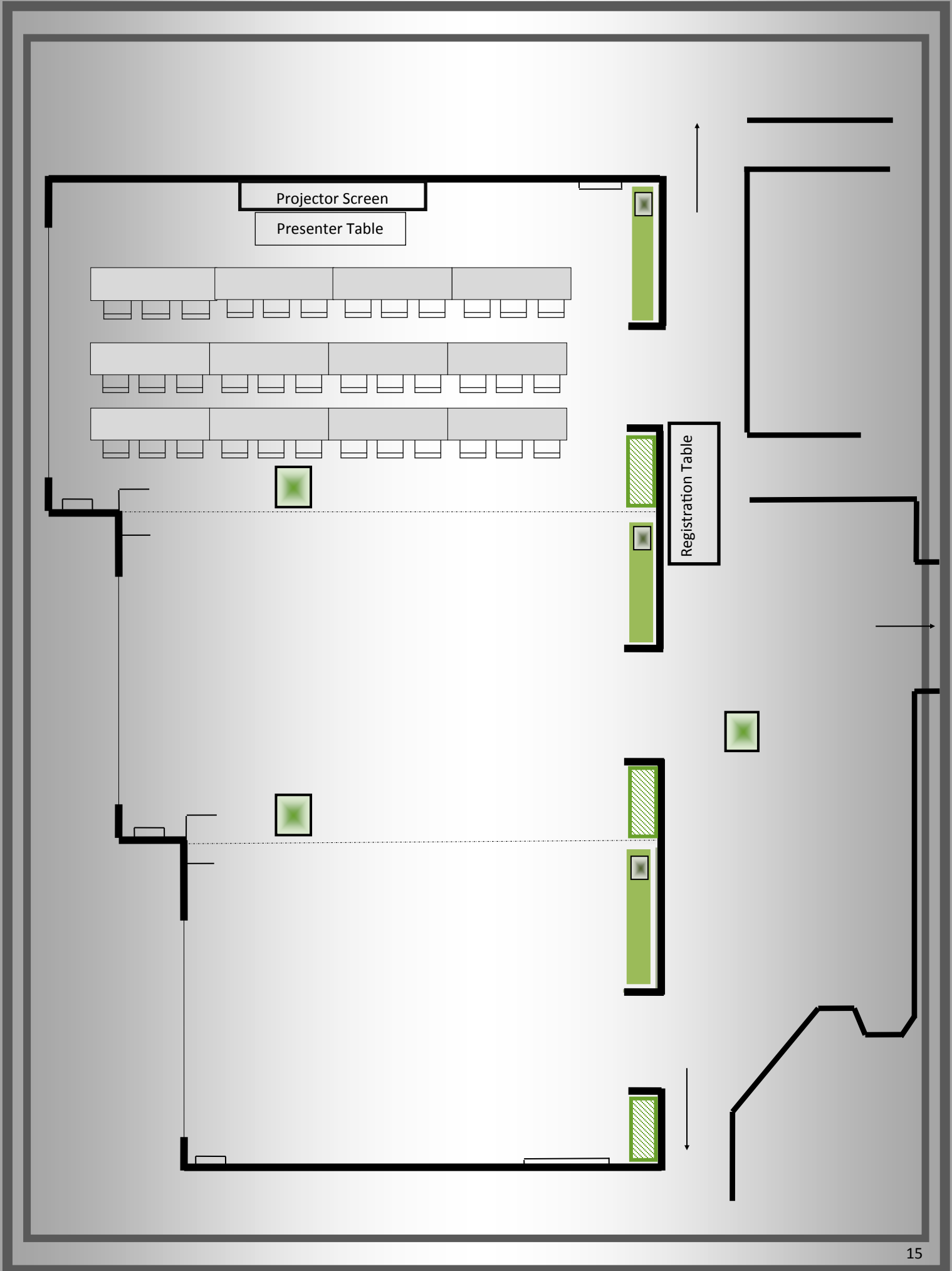
Diamond Point













SOUTH SHORE

CONFERENCE CENTER

menu



DoubleTree by Hilton Bemidji
115 Lakeshore Drive
bemidji.doubletree.com
218.441.4400



Green Mill Restaurant & Bar
1025 Paul Bunyan Drive S
greenmill.com/bemidji-mn
218.444.1875



Hampton Inn & Suites Bemidji
1019 Paul Bunyan Drive S
bemidjisuites.hamptoninn.com
218.751.3600



breakfast

Classic Breakfast

All the essentials including scrambled eggs, hash browns, toast, fresh fruit, your choice of bacon or sausage links, and coffee.

\$12

Substitute cheesy hash browns for an additional \$1 per person.

Continental Breakfast

Assorted pastries, fresh fruit, granola bars and coffee. **\$9**

morning breaks

Fresh Fruit Tray

Fresh assortment of melon and citrus beautifully displayed and served with a sweet yogurt fruit dip.

\$65 serves 25

Pastries Tray

An assortment of pastries and mini muffins

\$25 per dozen

Granola Bars

An assortment of granola bars.

\$1.50 per person

Bagels

An assortment of bagels with cream cheese.

\$24 per dozen

Caramel and Cinnamon Rolls

Oversized caramel or cinnamon rolls baked fresh every morning.

\$26 per dozen

Fruit Parfait

Vanilla yogurt layered with granola and seasonal berries.

\$6 per person

Breakfast Burrito

Flour tortilla, eggs, bell peppers, onions, bacon, and Cheddar cheese topped with homemade salsa.

\$5 per person



beverages

Coffee Station

Includes regular or decaffeinated fresh ground coffee. Served with cream and sugar.

\$29 per urn (16 8-oz cups)

Hot Tea

An assortment of green, herbal and black tea bags. Served with honey and sugar.

\$19 per urn (16 8-oz cups)

Carafe of Juice

Your choice of apple, orange, or cranberry

\$9 each (6 8-oz glasses)

Assorted Sodas and Bottled Water

\$2 each



anytime breaks

Sweet and Salty

Freshly baked cookies, brownies, potato chips, and pretzels.

\$4 per person

Ballpark

Popcorn, chips, pretzels, and peanuts.

\$4 per person

Chocolate Lovers

Brownies, freshly baked cookies, chocolate cake, and bars.

\$4 per person

All Natural

Granola bars, whole and cut fresh fruit, trail mix, and veggie tray.

\$6 per person

The Tropical

Freshly cut fruit and fruit dip, tortilla chips with salsa, and veggie tray with cucumber dill.

\$6 per person

Build Your Own Break

Choose from:

Potato Chips • Chips and Salsa • Peanuts
Trail Mix • Popcorn • Pretzels

\$12 per pound

plated lunch

Soup and Sandwich

Choice of turkey, ham, or veggie served with a cup of soup du jour. **\$12**

Millhouse Club

Turkey breast, smoked bacon, Cheddar cheese, lettuce, and tomato slices with mayonnaise on whole grain toast. Served with a choice of potato chips, fresh fruit, or pasta salad. **\$14**

Chicken Caesar Wrap

Tomato-basil tortilla wrapped around grilled chicken, romaine lettuce, Caesar dressing, and Parmesan cheese. Served with a choice of potato chips, fresh fruit, or pasta salad. **\$13**

Turkey, Bacon & Avocado Wrap

Sliced turkey, diced avocado, chopped bacon, romaine lettuce, Pepper Jack cheese, tomatoes, and diced red onions tossed in Chipotle Ranch dressing and wrapped in a warm tomato-basil tortilla. **\$13**

Cilantro Lime Shrimp Salad

Grilled shrimp, romaine, Cheddar, black bean salsa, pico de gallo, and Lite Chipotle Ranch dressing. **\$13**

Caesar Salad

Fresh romaine lettuce tossed with Caesar dressing, Parmesan, and croutons. Garnished with grape tomatoes. **\$11**
\$13 with grilled chicken
\$14 with shrimp

Pecan Craisin Spinach Salad

Fresh spinach and spring mix tossed with Gorgonzola crumbles, roasted pecans, craisins, red and green onions, and White Balsamic Vinaigrette. **\$9**

Cobb Salad With Chicken

Chopped greens with diced chicken, crumbled bacon, diced green onions, eggs, avocado, tomatoes, black olives, and Bleu cheese crumbles served with a choice of dressing. **\$13**

Italian Ciabatta

Turkey, ham, salami, Provolone cheese, tomato slices, lettuce, Oregano Vinaigrette, and mayonnaise on our Ciabatta bread. Served with a choice of potato chips, fresh fruit, or pasta salad. **\$13**

boxed lunch

On the go? Let us prepare a quick and nutritious lunch for your guests so they can get back to business. All box lunches are served with bottled water.



Box Lunch

Includes deli sandwich, bag of chips or apple, cookie and bottle of water. **\$12**

Executive Box Lunch

Choice of: Millhouse Club, Italian Ciabatta, Turkey, Bacon & Avocado Wrap, or Chicken Caesar Wrap, bag of chips or apple, cookie and bottle of water. **\$14**

buffet lunch

Taco Bar

Build your own taco bar includes your choice of seasoned ground beef or shredded Southwest chicken, soft and hard tortilla shells, lettuce, tomato, Cheddar cheese, sour cream, and salsa. Served with Spanish rice and refried beans.

One meat choice: \$10

Two meat choices: \$12

Lunch Pasta Buffet

Served with Caesar salad and fresh bread. Choose one or two of the following:
Fettuccine Alfredo with Chicken • Fettuccine Alfredo with Veggies • Mostaccioli

One pasta choice: \$12

Two pasta choices: \$14

Premium Pastas for an additional \$3

Spinach Tortelloni • Desert Fire Pasta • Wild Mushroom Chicken Penne

Italian Buffet

Meatballs and Italian Sausage served with sides of marinara sauce, garlic cream sauce, and penne pasta. Served with house or Caesar salad and garlic toast.

\$14

Deli Buffet

A variety of deli meats and cheeses, and bread, lettuce, tomato, mustard, and mayo.
Served with potato chips, a choice of pasta salad or soup of the day and pickles.

\$14

Premium Salad Buffet

Served with fresh bread and butter.

Blackberry Grilled Chicken Salad • Pecan Craisin Salad • Cobb Salad

One salad choice: \$13

Two salad choices: \$16

Grille Buffet

Garden salad, potato chips, veggies with cucumber dill dip, buns, cheese, tomato and condiments. *Meat choices include:*

Burgers • Hot Dogs • Brats • BBQ Chicken

One meat choice: \$13

Two meat choices: \$15

Three meat choices: \$17

Grand Buffet

Garden salad, fresh-baked bread and butter, and Chef's choice vegetable and baby red rosemary potatoes. *Entrée choices include:*

Chicken Diablo • Beef Tips with Cabernet Mushroom Sauce • Chicken Marsala
Fettuccine Alfredo • Mostaccioli • Chicken Parmesan

One entrée choice: \$15

Two entrée choices: \$18

Three entrée choices: \$21

Assorted Pizza Buffet

An assortment of single topping pizzas
served with your choice of salad and fresh baked bread

\$13



Chef Lenard Riley's specialty item!

hor d'oeuvres & appetizer platters

Spinach Dip Tray

Creamy spinach dip attractively displayed and surrounded by fresh homemade bread.

\$49 serves 25

Cold Cut Tray

Deli meats and cheeses piled high and served with assorted crackers.

\$82 serves 25

Fresh Fruit Tray

Fresh assortment of melon and citrus beautifully displayed and served with a sweet yogurt fruit dip.

\$65 serves 25

Cheese & Cracker Tray

Assortment of sliced cheeses and crackers.

\$65 serves 25

Fresh Vegetable Tray

Fresh cold assortment of crisp vegetables served with cucumber dill dressing.

\$59 serves 25

Sundried Tomato Cheese Dip

A mildly spicy blend of sundried tomatoes, adobo peppers, cream cheese, and fresh herbs. Served with nann bread.

\$52 serves 25



Tortilla Pinwheels

Turkey, Vegetable, or Roast Beef Supreme.

36 pieces

\$38 serves 25

Shrimp Cocktail Tray

A beautiful arrangement of peeled, chilled shrimp served with tangy cocktail sauce.

3 pounds • **\$125 serves 25**

Chicken Wings

Choose from traditional or "No Bones" and Green Mill's signature sauces:

Buffalo • Diablo • Jim Beam

\$38 for 24 wings

Parmesan Chicken Skewers

Italian breaded chicken served with warm marinara dipping sauce.

36 skewers • **\$65 serves 25**

Bruschetta

Green Mill's classic tomato basil recipe. Served with rustic garlic rounds.

50 pieces • **\$59 serves 25**

 Chef Lenard Riley's specialty item!



hor d'oeuvres & appetizer platters

Bacon Wrapped Scallops

Large scallops wrapped in bacon, baked and topped with a brown sugar and bourbon glaze.
25 pieces • **\$95 serves 25**

Marinated Mozzarella Cubes

Cubes of Mozzarella cheese marinated in olive oil and seasonings, topped with a sun dried tomato.
50 pieces • **\$65 serves 25**

Smoked Salmon Smoked

Atlantic salmon served on a decorated tray of capers, cream cheese, and assorted crackers.
\$179 serves 25

Roast Beef Crostinis

Topped with herbed cream cheese, roast beef, horseradish sauce, and chives.
36 pieces • **\$69 serves 25**

Caprese Skewers

Fresh Mozzarella, balsamic vinegar and olive oil with grape tomatoes and fresh basil.
36 skewers • **\$49 serves 25**

Shrimp Rumaki

Shrimp and water chestnuts wrapped with bacon, baked and finished with a teriyaki glaze.
50 pieces • **\$95 serves 25**

Strawberry Goat Cheese Bruschetta

Crostinies toasted with goat cheese, sliced strawberries, basil, and balsamic glaze.
36 pieces • **\$79 serves 25**

Antipasta Platter

Salami, pepperoni, marinated Mozzarella, kalamata olives, artichoke hearts, and roasted red peppers.
\$99 serves 25

Stuffed Mushroom Caps

Fresh mushroom caps filled with a delicate crab mixture and drizzled with a white wine and parsley butter.
50 pieces • **\$68 serves 25**

Meatballs

Classic marinara, Swedish, or BBQ.
50 pieces • **\$59 serves 25**

 *Chef Lenard Riley's specialty item!*



entrées

**All entrée selections include your choice of salad, a starch and vegetable accompaniment.
Warm house bread and herbed butter, coffee and water service included.**

**Asterisk indicates entrées that can only be served plated.*

chicken

Absolutely Vodka Chicken

Chicken breast with roasted garlic in a rich creamy vodka sauce with sun-dried tomatoes.
\$24

Chicken Picatta

Sautéed chicken breast with capers, zucchini, and linguini in a light lemon cream sauce.
\$24

Chicken Marsala

Breaded chicken breast lightly sautéed and tossed in a rich Marsala wine sauce with wild mushrooms.
\$23

Crab Stuffed Chicken

Chicken breasts sautéed to perfection in white wine and garlic butter topped with crab stuffing on a bed of fresh spinach.
\$25

Chicken Diablo

Grilled chicken breast marinated and roasted with our award-winning sweet and spicy Diablo BBQ sauce.
\$22

Chicken Florentine

Chicken breast, spinach, diced Roma tomatoes and roasted red peppers baked in a white wine cream sauce.
\$23

Chicken Minnesota

Wild rice stuffed, boneless breast of chicken with a toasted hazelnut cream sauce.
\$24

Roasted Turkey

Juicy breast meat, slow roasted and served with a savory gravy.
\$22

Chicken Parmesan

Breaded chicken breasts topped with marinara sauce, roasted Bruschetta, Mozzarella, and Parmesan cheese.
\$23

 Chef Lenard Riley's specialty item!

entrées

All entrée selections include your choice of salad, a starch and vegetable accompaniment. Warm house bread and herbed butter, coffee and water service included.

**Asterisk indicates entrées that can only be served plated.*

pork

Pork Porterhouse*

Thick-cut, bone-in pork chop topped with our special warm cherry glaze.
\$28

Roasted Pork Loin

Seasoned pork loin topped with a white wine and mushroom demi glaze.
\$23

BBQ

Pulled pork or pulled chicken in a tangy BBQ sauces. Served with coleslaw, beans, and your choice of slider buns or homemade cornbread.
Does not include choice of starch and vegetable.
\$22



fish

Baked Salmon in Dill Sauce

Baked salmon in a lemon dill cream sauce topped with fresh parsley and herbs.
\$28

Parmesan Lemon Tilapia

Baked fillet of Tilapia topped with parmesan and lemon seasoned bread crumbs.
\$24

KaBeeLo Lodge Walleye

Walleye dipped in our special batter and prepared pan-fried.
\$26

Crab Stuffed Salmon

A fillet of Atlantic Salmon stuffed with crab, cream cheese, spinach and bread crumbs. Baked and finished with a saffron cream sauce.
\$30

Surf & Turf*

4-ounce seasoned and grilled beef tenderloin topped with Cabernet mushroom sauce paired with a 4-ounce grilled salmon filet topped with lemon dill cream sauce.
\$39

 *Chef Lenard Riley's specialty item!*

entrées

**All entrée selections include your choice of salad, a starch and vegetable accompaniment.
Warm house bread and herbed butter, coffee and water service included.**

**Asterisk indicates entrées that can only be served plated.*

beef

Filet Mignon*

8 ounces of tender filet mignon seasoned and grilled to perfection and topped with Cabernet mushroom sauce.

\$39

Rosemary Prime Rib

Slow roasted prime rib crusted with roasted garlic, cracked pepper, and Rosemary. Served with au jus and creamy horseradish.

\$28

Buffet service requires chef attendant \$50

Tender Medallions*

Medallions of beef with a mushroom Cabernet sauce.

\$24

Chianti Beef Tips

Sautéed in a Chianti mushroom sauce.

\$25

Yankee Pot Roast

Tender beef roast, slow roasted and served with carrots and potatoes.

\$25

Grilled Sirloin*

Our 8-ounce sirloin delicately seasoned and grilled to juicy perfection.

\$24

Taco Bar Buffet

Choice of seasoned ground beef or shredded Southwest chicken, soft and hard tortilla shells, lettuce, tomato, Cheddar cheese, sour cream, and salsa. Served with Spanish rice and refried beans.

\$17 one meat option

\$19 two meat option

(dinner portions)

 *Chef Lenard Riley's specialty item!*

buffet dinner duo

**All entrée selections include your choice of salad, a starch and vegetable accompaniment.
Warm house bread and herbed butter, coffee and water service included.**

silver

Choose Two
\$20/person

Chicken Marsala

Breaded chicken breast lightly sautéed and tossed in a rich Marsala wine sauce with wild mushrooms.

Roasted Turkey

Juicy breast meat, slow roasted and served with a savory gravy.

Roasted Pork Loin

Seasoned pork loin topped with a white wine and mushroom demi-glaze.

Chicken Florentine

Chicken breast, spinach, diced Roma tomatoes and roasted red peppers baked in a white wine cream sauce.

No substitutions in this tier.

gold

Choose Two
\$23/person

Absolutely Vodka Chicken

Chicken Breast with roasted garlic in a rich creamy vodka sauce with sun dried tomatoes.

Parmesan Tilapia

Baked fillet of Tilapia topped with parmesan and lemon seasoned bread crumbs.

Chianti Beef Tips

Sautéed in a Chianti mushroom sauce.

Chicken Minnesota

Wild rice stuffed, boneless, breast of chicken with toasted hazelnut cream sauce over a bed of spinach.

You may substitute from the silver tier only.

platinum

Choose Two
\$25/person

Rosemary Prime Rib

Slow roasted prime rib crusted with roasted garlic, cracked pepper and Rosemary. Hand carved, served with au jus and creamy horseradish.

KaBeelo Lodge Walleye

Our famous KaBeelo Lodge walleye breaded and pan fried. Served with garlic mayo and fresh lemon.

Tenderloin Medallions

Medallions of beef tenderloin with a mushroom Cabernet sauce.

Old Fashion Pot Roast

Our thick and tender pot roast is slow roasted, served with carrot and potatoes.

You may substitute from the silver or gold tier.

pasta buffet

All pasta buffets include your choice of salad, house bread and herbed butter or garlic toast. Coffee and water service included.

Mostaccioli

Italian sausage and pasta tossed in our famous Bolognese sauce and topped with shredded Mozzarella cheese

\$19

Roasted Portobello With Garlic Chicken Trottale

Seasoned chicken, fresh mushrooms, sun-dried tomatoes, and MontAmoré® cheese with Trottale, fresh basil, and parsley

\$20

Lobster Mac 'n' Cheese

Trottale pasta with sautéed langostino lobster, MontAmoré® cheese, and toasted bread crumbs in a creamy cheese sauce.

\$24

Pasta Pavarotti

This exclusive Green Mill recipe features penne noodles tossed with zucchini, mushrooms, seasoned chicken, prosciutto, and sun-dried tomatoes in a garlic cream sauce.

\$20

Spinach Tortelloni

Roasted garlic and spinach-filled tortelloni tossed with sun-dried tomatoes in a tomato garlic cream sauce. Garnished with fresh Parmesan cheese.

\$24

Wild Mushroom & Chicken Penne

Sautéed Portobello mushrooms, spicy chicken, Roma tomatoes, and Parmesan cheese tossed with penne noodles in a Marsala Alfredo sauce.

\$19

Italian Sausage Trottale

Trottale pasta with sautéed spicy Italian sausage, pesto, and Italian spices in a San Marzano sauce. Topped with MontAmoré® and Parmesan cheeses.

\$21



Vegetable Alfredo with Trottale

Trottale and vegetables tossed in Green Mill's garlic cream sauce topped with Parmesan cheese.

\$20

Add lightly seasoned, grilled chicken **\$22**



Desert Fire Pasta

Sautéed shrimp, mushrooms, and linguini tossed in a Hurricane Peppercream sauce and topped with Parmesan cheese.

\$21

accompaniments

Garlic Mashed Potatoes

Creamy red skinned garlic mashed potatoes.

Baby Red Rosemary Potatoes

Roasted red potatoes seasoned with Rosemary and herbs.

Wild Rice Pilaf

Wild rice with carrot, onion, celery, parsley, and Craisins.

Green Beans Almondine

Fresh green beans sautéed and tossed with toasted almonds.

Glazed Carrots

Exquisitely prepared in a honey glaze.

Steamed Seasoned Vegetables

Combination of fresh steamed seasonal vegetables.

Zucchini

Freshly seasoned and grilled sliced zucchini.

Au Gratin Potatoes

Our famous Cheesy potatoes baked to perfection with a golden crust.
(add \$1 per person)

Parmesan Potatoes

Fresh cut baby red potatoes sautéed and finished with a creamy parmesan sauce.
(add \$1 per person)

premium accompaniments

Asparagus Spears

Freshly seasoned and grilled.
\$3 per person

Brussell Sprouts

Steamed and served in a creamy butter sauce.
\$1.50 per person

Grilled Vegetable Blend

Julienne carrots, zucchini, red peppers, and asparagus.
\$1.50 per person



fresh salads

House Salad

Fresh greens tossed with cucumbers, tomato, Parmesan cheese, croutons, and choice of dressing.

Caesar Salad

Fresh romaine tossed with Caesar dressing, Parmesan cheese, and croutons. Garnished with grape tomatoes.

Summer Salad

Mixed greens with seasonal fruit, Mandarin oranges, and cashews tossed with Honey Balsamic Vinaigrette. (add \$1.50 per person)

Pecan Craisin Spinach Salad

Fresh spinach and spring mix tossed with Gorgonzola crumbles, roasted pecans, craisins, red and green onions, and White Balsamic Vinaigrette.
(add \$1.50 per person)



 Chef Lenard Riley's specialty item!

sweets**Skyscraper Cheesecake Buffet**

An assortment of decadent cheesecakes and fresh toppings.
\$8 per person

Assorted Mini Cheesecakes

An assortment of mini cheesecake flavors
\$4 per person

Assorted Dessert Cakes

An assortment of cakes.
\$4 per person

Chocolate Dipped Strawberries

Big, juicy strawberries dipped in milk chocolate!
\$70 per 3 dozen

Chocolate Fountain

Rich, flowing chocolate with various accompaniments to dip.
\$5 per person, per 3 hours

Cookies

Chef's selection and seasonal selections available upon request.
\$18 per dozen

Shooters

Mini chocolate mousse or cheesecake shooters.
\$3 each

Assorted Bars

An assortment of Cappuccino, Irish Cream, Peanut Butter, and Chocolate Custard.
\$20 per dozen

Brownies

Rich, chocolate, freshly baked brownies.
\$18 per dozen

*late night***Assorted Pizza Buffet**

Fuel that late night craving with award winning pizza!
 Served pie cut, 10 slices.

\$12 Single Topping

\$14 Two Topping

\$16 Specialty Pizza

Nacho Bar

Tri-color tortilla chips with southwest ground beef, hot queso dip, cool sour cream, salsa, fresh tomatoes and onions.

\$100 serves 25

Mini Sandwich Tray

Mini deli buns served with an assortment of roast beef, shaved turkey or ham along with the necessary condiments.

\$62 serves 25



Beverage service

**All beverage service options can be served from 11:00am-12:00am.
Bar service requires a \$50 set-up fee.**

Cash Bar

Your guests are responsible for the purchase of their beverages.
Open Bar Based on actual consumption. As the host, you are responsible for the purchase of your guests' beverage consumption. Charges are billed to your master account.

Wine Bar

Wine will be available for guests' consumption. Host will be charged and is responsible for payment of actual consumption.

Drink Tickets

Beverage tickets may be purchased and distributed at hosts' discretion.
Tickets can be used for house and call liquor, domestic bottled beer and house wine.

Call Liquor

Absolut Vodka and flavors, Stolichnaya Vodka, Bacardi Rum and flavors, Captain Morgan Spiced Rum, Malibu Rum, Tanqueray Gin, Windsor Canadian Whiskey, Jack Daniels Whiskey, Jim Beam Bourbon, E&J Brandy, Dewars Scotch, Jose Cuervo Gold Tequila, Baileys, Kahlua, Rumplemintz, Jagermeister, Southern Comfort, and Dekyper flavored cordials

Top Shelf

Grey Goose Vodka, Sailor Jerry's Spiced Rum, Bombay Sapphire Gin, Crown Royal Whiskey, Knob Creek Whiskey, Makers Mark Bourbon, Johnny Walker Black Scotch, Glenlivet Scotch, and Patron Silver Tequila

Domestic Bottle Beer

Budweiser, Bud Light, Coors Light, Miller Genuine Draft, MGD 64, Miller Lite, Michelob Golden Draft Light

Import/Craft Bottle Beer

Corona, Corona Light, Dos Equis Amber, Sam Adams, Sam Adams Light

Draft Beer*

16 Gallons kegs available upon request.
Please contact sales department for available selections.

Domestic	\$250.00
Craft/Import	\$325.00
Bemidji Brewing	\$375.00

**Prices and availability may vary by brand or season.
Minimum 2 Week notice required for all keg selections.*

South Shore Conference Center does not allow any outside food or beverage to be brought into the complex.

Beverage service

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Bar service requires a \$50 set-up fee.**

Wine Selections	Glass	Bottle
White		
Chateau Ste. Michelle Sauvignon Blanc	\$9	\$36
Carmenet Chardonnay	\$8	\$32
Edna Valley Chardonnay	\$9	\$36
Terramia Pinot Grigio	\$7	\$28
Da Vinci Pinot Grigio	\$9	\$36
Chateau Ste. Michelle Riesling	\$7	\$28
Bella Sera Moscato	\$7	\$26
Red		
Seven Falls Cabernet Sauvignon	\$10	\$40
14 Hands Cabernet Sauvignon	\$8	\$32
Red Rock Merlot	\$8	\$32
Gnarly Head Old Vine Zinfandel	\$8	\$32
Mirassou Pinot Noir	\$7	\$28
Tierra Brisa Malbec	\$7	\$28
Terramia Chianti	\$7	\$28
Vino Rosso Red Blend	\$8	\$32
House Wines		
Coastal Vines Cabernet Sauvignon	\$6	\$24
Coastal Vines Merlot	\$6	\$24
Coastal Vines White Zinfandel	\$6	\$24
Coastal Vines Chardonnay	\$6	\$24

Corking Fee

If you elect to bring in your own wine selections, each bottle is subject to a \$15.00 corking fee.
Wine must be submitted to catering department the day before the event.

Champagne Service

Add a champagne toast to any event for an elegant and classy touch. Orange juice is provided as a
N/A substitute.

\$4.00 per person

Non-Alcoholic Beverages

Unlimited Soda Bar	\$1/person
Rootbeer Keg	\$150/keg
Punch Fountain	\$100/6 hours

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Banquet policies & guidelines

Guarantee

All final guaranteed attendance counts are due to the sales office three (3) business days prior to your meeting or event. This number will be considered a "guarantee" and is NOT subject to reduction. You will be charged for the guarantee or the actual number of guests, whichever is higher. In the event that the final guaranteed attendance count is not received by the event coordinator, the estimated attendance count stated in the contract or the actual number of guests, whichever is higher, will be billed as the guaranteed count.

Plated Entrées

We are happy to offer any entrée as plated rather than buffet. A \$1.00 charge per person is assessed for any plated entrée. If you elect to serve a split entrée (limit 2 options, minimum 20 guests) the host/client must provide entrée cards to signify the guests' entrée choice.

Food & Beverage Control

The Minnesota State Liquor Board regulated the sale and service of alcoholic beverage. All beverages, alcoholic or non, that are served on the Hampton Inn & Suites by Hilton, DoubleTree by Hilton, and/or South Shore Conference Center property must be purchased from and served by the Green Mill Restaurant. No one under the age of 21 will be served an alcoholic beverage. All food and beverages served in any of South Shore Conference Center rooms must be prepared and served by the Green Mill Restaurant. The only exceptions to this policy will be wedding cakes, wine, party favors or items approved by the event coordinator. Due to health department laws the SSCC strictly prohibits the removal of any food provided by our catering service upon the conclusion of service. All food and beverage must be consumed on the premises and take out boxes will not be prepared. All federal, state, and local laws must be strictly adhered to with regards to food and beverage purchase and consumption.

Tastings

Menu tastings are available on a limited basis (weddings, holiday parties) for events with 150 guests or more with a signed contract in place. Scheduling a tasting for an event requires a minimum of 3 weeks notice. Limit 6 persons in attendance. Tastings are not a full meal, but rather an opportunity to sample the requested food items.

Audio/Video Equipment, Box Shipping & Storage

Most audio and video equipment is included in the room rental charge. A/V equipment must be requested three (3) business days prior to the event and is subject to availability. Please discuss any A/V needed with your event coordinator upon booking. Fees may apply for late requests or additional set-up. Upon prior notification with your event coordinator, hotel guest services will accept delivery of materials and store boxes for your event. Please ensure all items are marked clearly with function name and date of event. Excessive size or number of packages will need approval to ensure space availability. A storage and handling fee may be assessed for excessive size or number of packages and number of days stored. The Hampton Inn & Suites by Hilton, South Shore Conference Center and DoubleTree by Hilton assumes no responsibility for any items shipped to or stored at our properties.

Buffet Minimums

All menu items listed in the menu are for a minimum of 20 attendees. If your guarantee is less than 20, we reserve the right to charge you for the difference in attendees.

wedding policies & guidelines

Payment for Wedding Services

In order to hold the date for your reception, we require a non-refundable \$1000 deposit at the time of booking. An additional \$1000 payment must be made six months prior to your wedding date, and the remainder of the contracted amount is due concluding your reception. In the event of additional charges, we must have a valid credit card on file for your reception.

Attendance Guarantees

For our sales department to ensure that your reception is the best it can be, we must receive confirmation of final seating and dining numbers no later than 5 days (the Monday prior too) your reception. Once this number has been given, it is considered a guarantee so that we may accurately plan for your reception and it cannot be changed. In the event that we do NOT hear from you with your final guarantee numbers, we will plan to accommodate the maximum amount of guests listed on your reception contract; you will be charged for the food and beverage for the guaranteed amount of guests of the actual number of guests served, whichever is greater.

Food & Beverage Regulations

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wedding policies & guidelines

Decorating Guidelines & Damages Policy

The Hampton Inn & Suites by Hilton, South Shore Conference Center, and/or DoubleTree by Hilton properties do not permit affixing anything to the walls, ceilings or floors with anything that causes permanent damages; such as nails, staples, or tape. 3M Tabs are the recommended adhesive for decorating. Any damages occurring on or to the property as a result of the reception guests will be charged to the credit card on file with the wedding contract. The South Shore Conference Center reserves the right to oversee all private parties and receptions held on the hotel premises. The Hampton Inn & Suites by Hilton, South Shore Conference Center, and/or DoubleTree by Hilton properties is not responsible for any damages to or loss of articles left in the conference or hotel area. The bride and groom are responsible for making arrangements to secure items that are left unattended for extended periods of time (i.e. wedding gifts, cards, or personal belongings).



Entertainment Guidelines

All entertainment supplied by the wedding party must end by midnight; this includes live bands and DJs. A valid name and phone number of all booked entertainment must be submitted to the Wedding Coordinator prior to your reception. In the best interest of all our guests, all noise must be kept to an acceptable level and will be enforced. If there are noise complaints from other guests at the hotel, the bride and groom will be notified and given one warning to reduce the noise level. After this warning has been issued, the Hampton Inn & Suites by Hilton, South Shore Conference Center, and/or DoubleTree by Hilton properties reserve the right to charge room compensations given to other guests due to the noise complaints. The South Shore Conference Center does not have equipment available for outside entertainment or on-site ceremony use; entertainers must provide all their own equipment.

Noise Complaints

The Hampton Inn & Suites by Hilton, South Shore Conference Center, and/or DoubleTree by Hilton properties reserve the right to evict any unruly guests due to noise complaints from other guests occupying the hotel. This policy applies to all hotel premises, including but not limited to, the pool area, guest rooms, lobby, conference areas, and outside beach and patio areas. The bride and groom and/or wedding party will be issued one warning for noise complaints and any subsequent complaints will result in compensation given to disgruntled guests with all charges made to the credit card on file with the wedding contract.



SOUTH SHORE CONFERENCE CENTER



Contact us today to reserve space for your next meeting or event!

Chad Harding

Director of Sales & Events
Hampton Inn & Suites by Hilton
218.333.4494
Chad.harding@hilton.com

Angie Kondos

Event & Wedding Coordinator
Hampton Inn & Suites by Hilton
218.333.4497
Angela.kondos@hilton.com

DoubleTree by Hilton Bemidji

Sales Office
218.441.4400