



Daytime Meetings & Events

NORTHSTAR CENTER MINNEAPOLIS





NORTHSTAR CENTER

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BUSINESS CLASS MEETINGS & EVENTS

Northstar 8 is the most dynamic venue in downtown Minneapolis for hosting a meeting or event. Northstar 8 has a capacity of over 1,000 guests across more than 45,000 square feet and 23 different venues that can be flexibly programmed for a wide variety of conference, meeting and social formats. Featuring a stunning 10,000 square foot outdoor terrace, the elegant Rosewood Room, the Northstar Golf Club, multiple large capacity conference rooms, numerous boardrooms and a variety of other beautifully appointed event venues, Northstar 8 delivers a uniquely curated and immersive experience for you and your guests. Staffed by an onsite team of premium hospitality professionals and fully equipped with a gourmet culinary platform and leading-edge audio-visual features, Northstar 8 also provides full-service event production to customers, so that customers can focus on their guests.

ALL-INCLUSIVE PACKAGE PRICING

Unlike other meetings & events venues that upcharge customers for staffing, audio-visual, food & beverage and other components throughout the planning process, Northstar 8 offers clients the peace of mind of focusing on the guest experience rather than what the final bill will look like. Our all-inclusive, per-person package pricing includes all room rental, furniture, audio-visual, planning and staffing charges, and offers several tiers of culinary intensity to enable tailored dining experiences for your guests.

* ROOM RENTAL * AUDIO-VISUAL & IT * PLANNING & PRODUCTION SUPPORT * CULINARY

AUDIO-VISUAL & TECHNOLOGY

Northstar 8 features an abundance of state-of-the-art, built-in audio-visual and technology resources and the most robust internet bandwidth in any meetings & events facility in the Twin Cities. Our dedicated, on-site team of technicians provide a robust range of capabilities to help clients accomplish all of their lighting, technology and audio-visual objectives. We enable clients to pursue digital activations, special effects, theatrical lighting and a wide variety of other impactful applications that make for memorable experiences for their guests.

GOURMET ON-SITE CULINARY TEAM

Northstar Center's on-site culinary team presents chef-curated menus that make meetings & events not just a gathering, but also a gourmet dining experience. From breakfast & lunch offerings to peak enhancements, catered receptions and plated dinners, clients enjoy 5-star culinary offerings throughout all of our venues. Our culinary team proudly touts Michelin and James Beard backgrounds that have armed Northstar 8 to deliver the finest culinary platform of any meetings & events venue in the Twin Cities.

YOUR SPACE, YOUR BRAND

Northstar 8 was designed to flexibly receive and emphasize client and sponsor branding. Through digital signage, themed collateral and our other branding opportunities throughout our venues, meetings & events held at Northstar 8 serve as immersive brand experiences.

ABUNDANT ON-SITE COVERED PARKING

Parking for guests can be found in the adjacent Northstar Ramp, conveniently and directly connected via the Skyway System and Northstar Center elevators. Please inquire for most current parking rates and details.

Pricing is subject to an administrative fee (24%) and all applicable taxes. Please inform our team of any allergies or dietary restrictions.

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The Northstar 8 Experience



MINNETONKA BALLROOM FLOOR 8



The Minnetonka Ballroom features soaring 21-foot ceilings and a capacity of more than 260-people. Equipped with state-of-the-art, built-in audio-visual features and a multi-person tech command booth, the Minnetonka Ballroom is both a beautiful space and also a next generation venue. The Minnetonka Ballroom can be purposed both as a meeting venue and also a dining environment, with a multitude of different furniture setups available.

 262 GUESTS  3,650 SQ FEET 57'-10" x 56'-2" DIMENSIONS 21'-4" CEILING HEIGHT



ROSEWOOD ROOM FLOOR 8

The Rosewood Room is an elegant two-story lounge and bar environment located on the 8th floor of Northstar Center. With a retractable wall, the Rosewood Room offers an indoor/outdoor environment that connects seamlessly with the Skygarden and offers abundant natural light. With its own restroom sets, phonebooths, and kitchen, the Rosewood Room can be privatized for exclusive receptions and social events, or combined with other components of Northstar 8 as a client-branded zone. The Rosewood Room offers direct connections to the adjacent Hotel Indigo for ease of guests with onsite sleeping rooms.

 154 GUESTS  2,500 SQ FEET 36'-0" x 70'-8" DIMENSIONS 17'-9" CEILING HEIGHT



SKYGARDEN FLOOR 8



The Skygarden is a 10,000 square foot oasis in the downtown Minneapolis skyline that serves as an outdoor complement to the indoor venues at Northstar 8. The Skygarden provides a magical environment to host memorable experiences for up to 350 guests at a time. Equipped with outdoor bars, lush landscaping, and elegantly connected to the two-story Rosewood Rom, the Skygarden is a truly unique event venue.

 350 GUESTS  10,000 SQ FEET 71'-0" x 133'-6" DIMENSIONS



GARDNER GREEN ROOM FLOOR 8



The Gardner Green Room offers a secluded space that's ideal for board meetings and other small gatherings, while also functioning as a VIP area for keynote speakers and special guests. With premium finishes, private bathroom, kitchenette, lounge, makeup & hairstyling stations and private outdoor terrace, the Gardner Green Room provides a unique environment for a variety of different event types.

 33 GUESTS  695 SQ FEET 31'-0" x 23'-0" DIMENSIONS 8'-0" CEILING HEIGHT

The Northstar 8 Experience (continued)

COMBINED SALONS FLOOR 8



Northstar 8's three Salons can be combined to provide a 200-person venue that can either serve as its own meeting & event space, or a breakout space for programs utilizing other onsite venues. The Salons are equipped with a full suite of built-in audio-visual capabilities, including simulcast technology that enables the Salons to serve as overflow space for the Minnetonka Ballroom. The Salons are complimented by adjacent pre-function spaces that provide social breakout facilities and elegant lounge areas.

 200 GUESTS  3,000 SQ FEET 24'-10" x 39'-7" DIMENSIONS 8'-9" CEILING HEIGHT



NOKOMIS SALON FLOOR 8



The Nokomis Salon provides a 64-person meeting room that can be privatized from the adjacent Salon rooms via operable acoustic wall. The Nokomis Salon includes its own full suite of built-in audio-visual equipment and privacy film to ensure that presentations are confidential, while offering natural light along the window line.

 64 GUESTS  950 SQ FEET 24'-10" x 39'-7" DIMENSIONS 8'-9" CEILING HEIGHT



HARRIET SALON FLOOR 8



The Harriet Salon provides a 64-person meeting room that can be privatized from the adjacent Salon rooms via operable acoustic wall. The Harriet Salon includes its own full suite of built-in audio-visual equipment and privacy film to ensure that presentations are confidential, while offering natural light along the window line.

 64 GUESTS  950 SQ FEET 25'-1" x 39'-7" DIMENSIONS 8'-9" CEILING HEIGHT



SUPERIOR SALON FLOOR 8

The Superior Salon provides a 72-person meeting room with stunning views of the adjacent Skygarden. With the same premium finishes and built-in audio-visual features as the other Salon rooms, the Superior Salon offers a dynamic and flexible venue to host and support your meeting or event.

 72 GUESTS  1,100 SQ FEET 32'-7" x 39'-7" DIMENSIONS 8'-9" CEILING HEIGHT



The Northstar 8 Experience (continued)



VERMILLION BOARDROOM FLOOR 7

The Vermillion Boardroom is an ideal venue to host board meetings, trainings and other small-to-medium sized programs. With dual-sided exposure, the Vermillion Boardroom features abundant natural light, together with designer cove lighting and other features. Built-in audio-visual equipment is included, and our culinary team can provide gourmet dining experiences during meetings, all in one room.



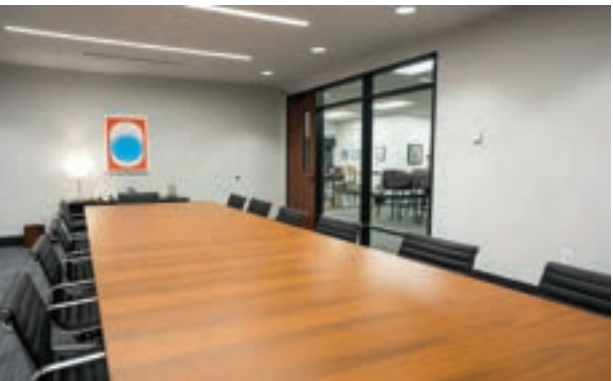
26 GUESTS



670 SQ FEET

18'-2" X 36'-8" DIMENSIONS

9'-0" CEILING HEIGHT



ITASCA BOARDROOM FLOOR 7

The Itasca Boardroom provides a beautifully appointed, tech-enabled meeting venue that's ideal for board meetings and other programs that require privacy and a large boardroom table. Adjacent lounge areas provide for social breakout spaces and a convenient location for hosted bars and culinary stations.



13 GUESTS



405 SQ FEET

16'-5" X 24'-9" DIMENSIONS

9'-0" CEILING HEIGHT



BEMIDJI BOARDROOM FLOOR 7

The Bemidji Boardroom provides an intimate meeting venue for small programs of up to 7 people. With genuine stone finishes, writable wall surfaces and built-in audio-visual, the Bemidji Boardroom is ideal for small groups who appreciate great ambience and dynamic opportunities to train, communicate and socialize with colleagues.



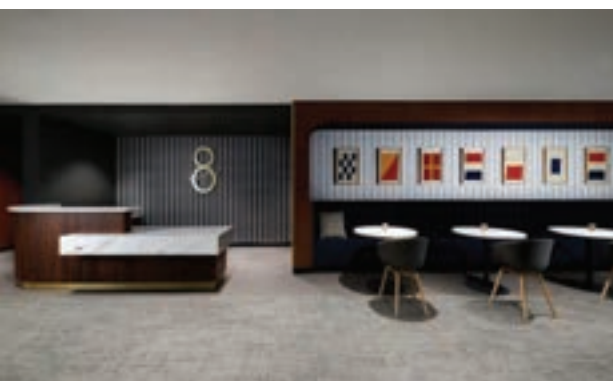
7 GUESTS



275 SQ FEET

16'-5" X 16'-9" DIMENSIONS

9'-0" CEILING HEIGHT



SOCIAL SPACES FLOORS 7, 8 AND 9

Throughout Northstar Center, generously sized, liquor-enabled, premium social spaces provide both breakout areas and dedicated event venues to facilitate a multitude of uses by meetings & events clients. Social spaces feature fully appointed Knife, Fork & Spoon Pantries, digital branding opportunities, and designer furniture settings.



The Northstar 8 Experience (continued)

SKYGARDEN FLOOR 8

The Skygarden is a 10,000 square foot oasis in the downtown Minneapolis skyline that serves as an outdoor complement to the indoor venues at Northstar 8. The Skygarden provides a magical environment to host memorable experiences for up to 350 guests at a time. Equipped with outdoor bars, lush landscaping, and elegantly connected to the two-story Rosewood Room, the Skygarden is a truly unique event venue.



350 GUESTS



10,000 SQ FEET

71'-0" x 133'-6" DIMENSIONS

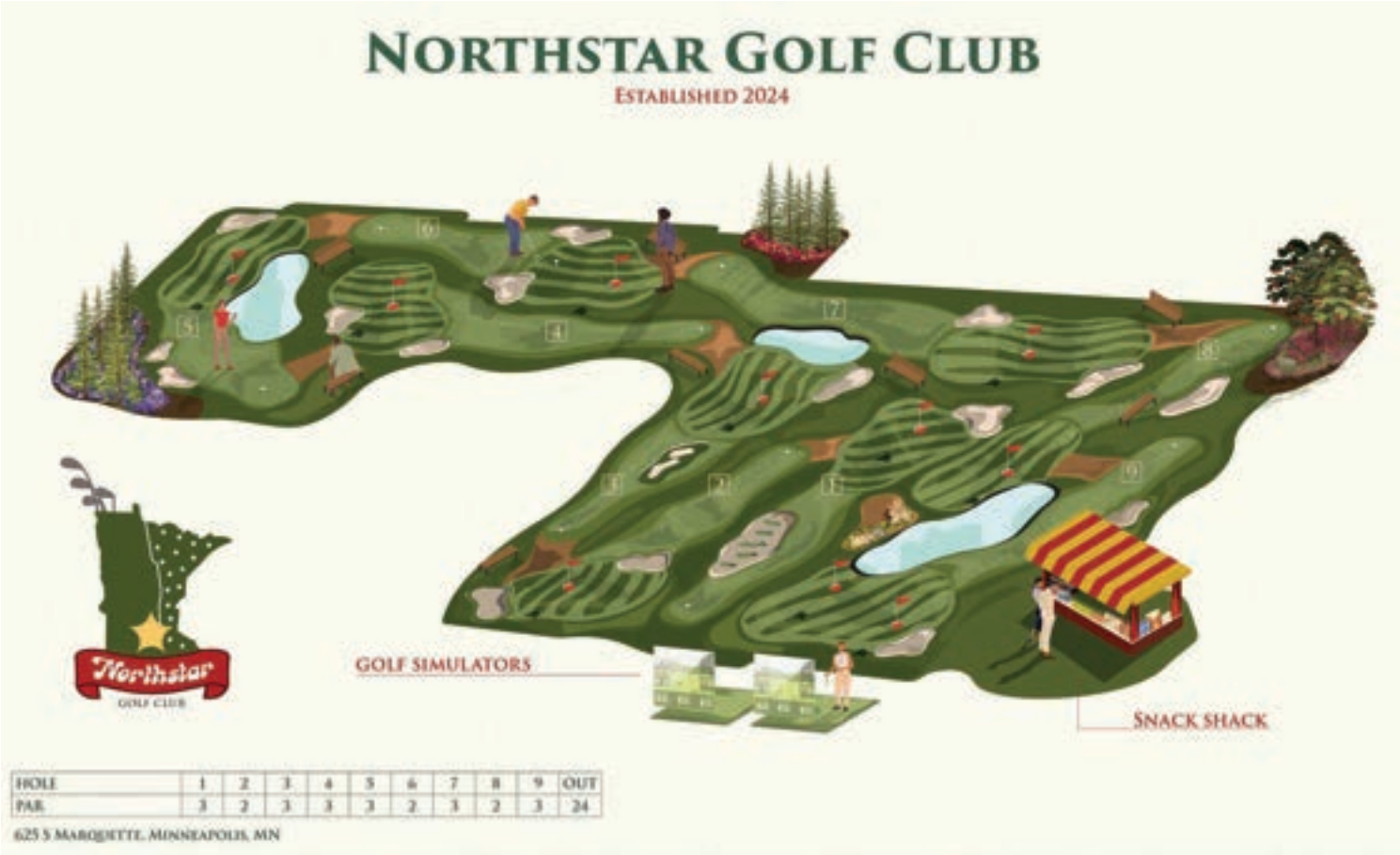


The Northstar 8 Experience (continued)



THE NORTHSTAR GOLF CLUB FLOOR 7

The Northstar Golf Club is one of the most unique event venues in the Twin Cities. With a 9-hole putting course, two simulators and a fully serviced bar, the Northstar Golf Club offers a social space that's staffed by our team of caddies and bartenders and fully enabled for liquor and catering. It can be rented as a standalone event space, or as an additional venue to complement a corporate conference or meeting. Please inquire for pricing and availability.





The Northstar 8 Experience (continued)



MARQUETTE LOUNGE FLOOR 1


The Marquette Lounge is a vibrant corridor space at ground level that offers a casual lounge area that can be privatized for events. With large-scale window line, high ceilings and a variety of furniture types, the venue offers clients a very open and flexible palate to accommodate a wide variety of meeting & event formats.

 75 GUESTS  1,885 SQ FEET 51'-4" x 38'-10" DIMENSIONS 11'-8" CEILING HEIGHT



NORTHSTAR CAFETERIA FLOOR 1

The Northstar Cafeteria offers a throwback cafeteria environment to host catered functions and casual events. An open kitchen provides an ideal venue to host cooking demos, chef appearances, and a variety of other culinary-focused applications, and a large seating area can be programmed for a wide range of furniture setups.

 183 GUESTS  4,475 SQ FEET 79'-9" x 76'-7" DIMENSIONS

11'-10" CEILING HEIGHT - NORTH SIDE 9'-4" CEILING HEIGHT - SOUTH SIDE

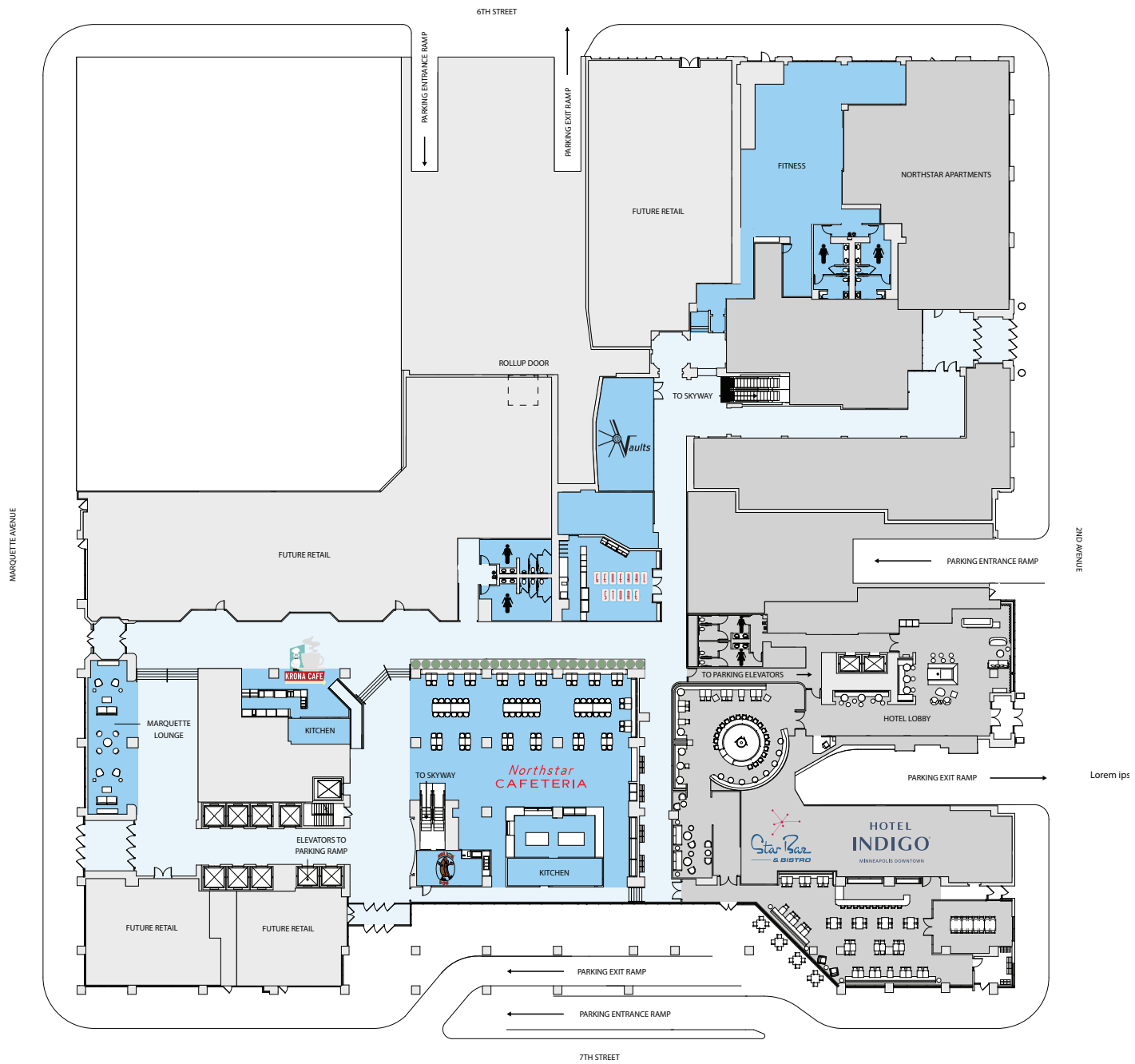
ADDITIONAL BOARDROOMS	FLOOR	CAPACITY	SQ FEET	DIMENSIONS	CEILING HEIGHT
SKYWAY BOARDROOM	2	20	290	12'-8 x 20'-8"	10'-0"
BRAINERD BOARDROOM	7	8	200	11'-0" x 18'-0"	9'-0"
PEPIN BOARDROOM	8	7	150	10'-2" x 15'-6"	8'-8"
CROSS BOARDROOM	9	7	155	10'-6" x 14'-2"	9'-0"
CRANE BOARDROOM	9	7	185	11'-0" x 16'-6"	8'-8"
GULL BOARDROOM	9	7	165	11'-3" x 14'-3"	8'-8"

Audio-Visual & Technology

Northstar 8 features an abundance of state-of-the-art, built-in audio-visual and technology resources and the most robust internet bandwidth in any meetings & events facility in the Twin Cities. Our dedicated, on-site team of technicians provide a robust range of capabilities to help clients accomplish all of their lighting, technology and audio-visual objectives. We enable clients to pursue digital activations, special effects, theatrical lighting and a wide variety of other impactful applications that make for memorable experiences for their guests. Boardrooms are all equipped with robust built-in audio-visual & technology features. Please inquire for details.

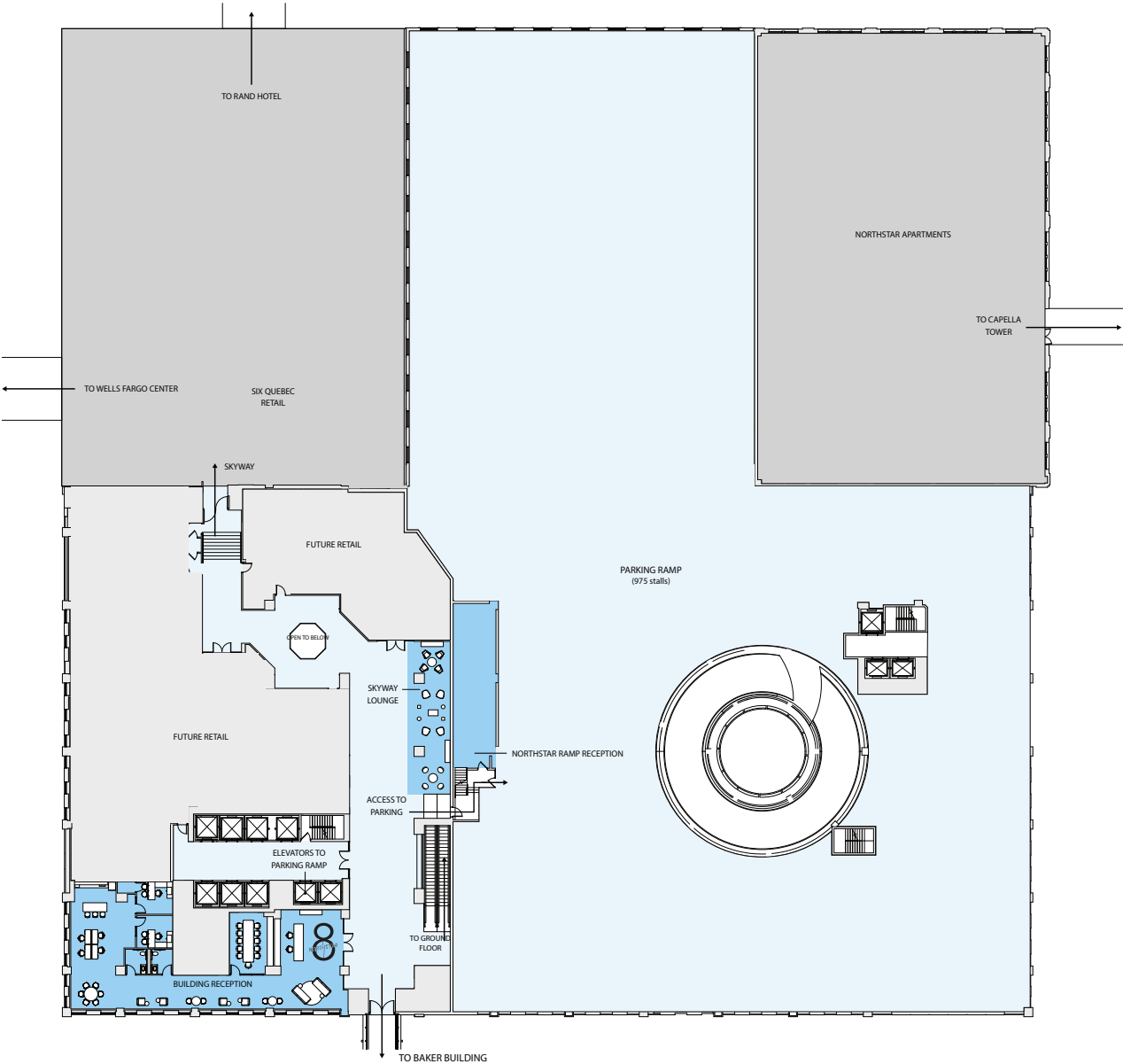
	MINNETONKA BALLROOM	NOKOMIS SALON	HARRIET SALON	SUPERIOR SALON	SKYGARDEN	GARDNER GREEN ROOM
VIDEO * Cables & Adapters provided for screens. (2) 86" Television Screen Displays ON MOBILE CARTS Video Conferencing PTZ Camera Wireless Content Sharing TO CONNECT TO THE DISPLAYS	(2) 163" 1080p LED Video Wall Displays	10,000 Lumen Laser Projector	10,000 Lumen Laser Projector	10,000 Lumen Laser Projector		65" Mounted Television Screen Display
		119" Motorized Drop-Down Projection Screen	119" Motorized Drop-Down Projection Screen	119" Motorized Drop-Down Projection Screen		
	●	●	●	●		
	●	●	●	●		
	●	●	●	●		
AUDIO ** Select from lavaliers, handheld, or tabletops. Integrated Zoned Speaker System iPad Touch Panel Source Switching	Built-In Ceiling Array Microphones	Built-In Ceiling Array Microphones	Built-In Ceiling Array Microphones	Built-In Ceiling Array Microphones	Built-In Landscape Series Audio System IN PLANTERS ALONG PERIMETER	Ceiling Microphone Arrays
	Wireless Microphones**				Wireless Microphones**	
	●	●	●	●	▲	▲
OTHER On-Site Technology Specialist (NON-DEDICATED) High-Speed Wi-Fi Custom SSID code Built-In Power IN ALL 6-FT TABLES Podium Wireless Laser Pointer						
	●	●	●	●	●	●
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Floor Plans & Capacities Floor One



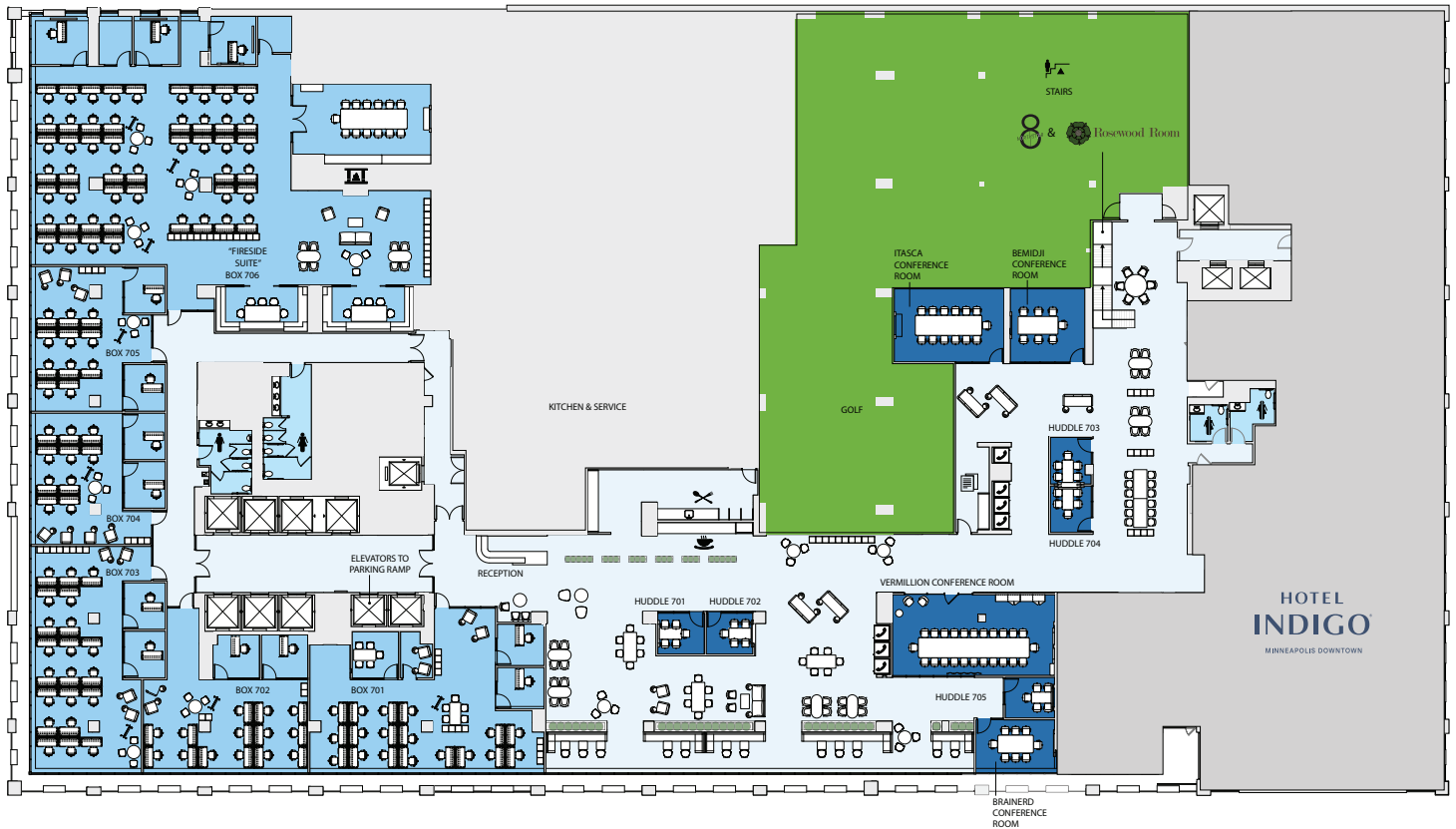
BOARDROOMS	CAPACITY	SQ FEET	DIMENSIONS	CEILING HEIGHT
MARQUETTE LOUNGE	75	1,885	51'-4" x 38'-10"	11'-8"
NORTHSTAR CAFETERIA	183	4,475	79'-9" x 76'-7"	11'-10" NORTH SIDE 9'-4" SOUTH SIDE

Floor Plans & Capacities Floor Two



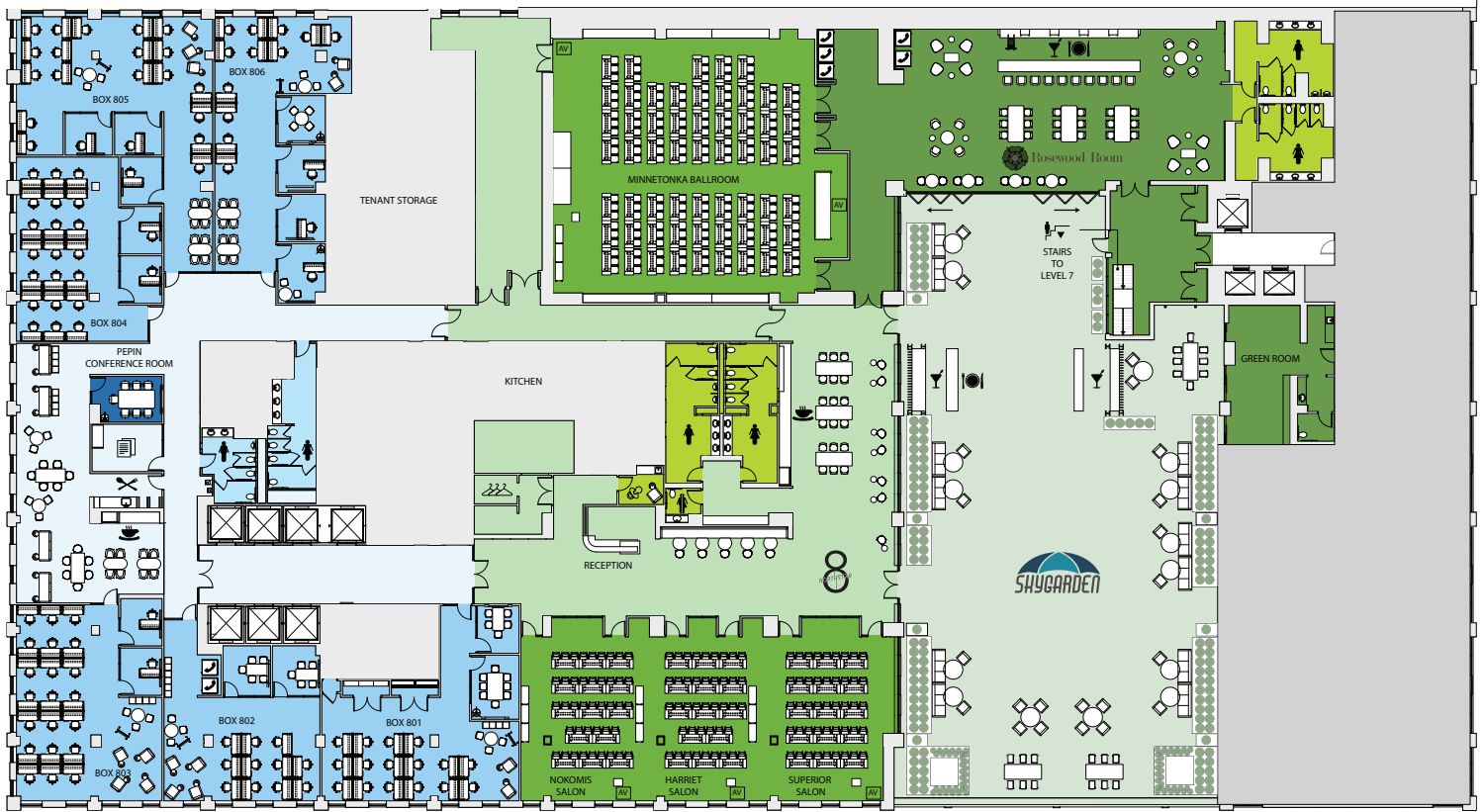
BOARDROOM	CAPACITY	SQ FEET	DIMENSIONS	CEILING HEIGHT
SKYWAY BOARDROOM	20	290	12'-8 x 20'-8"	10'-0"

Floor Plans & Capacities Floor Seven



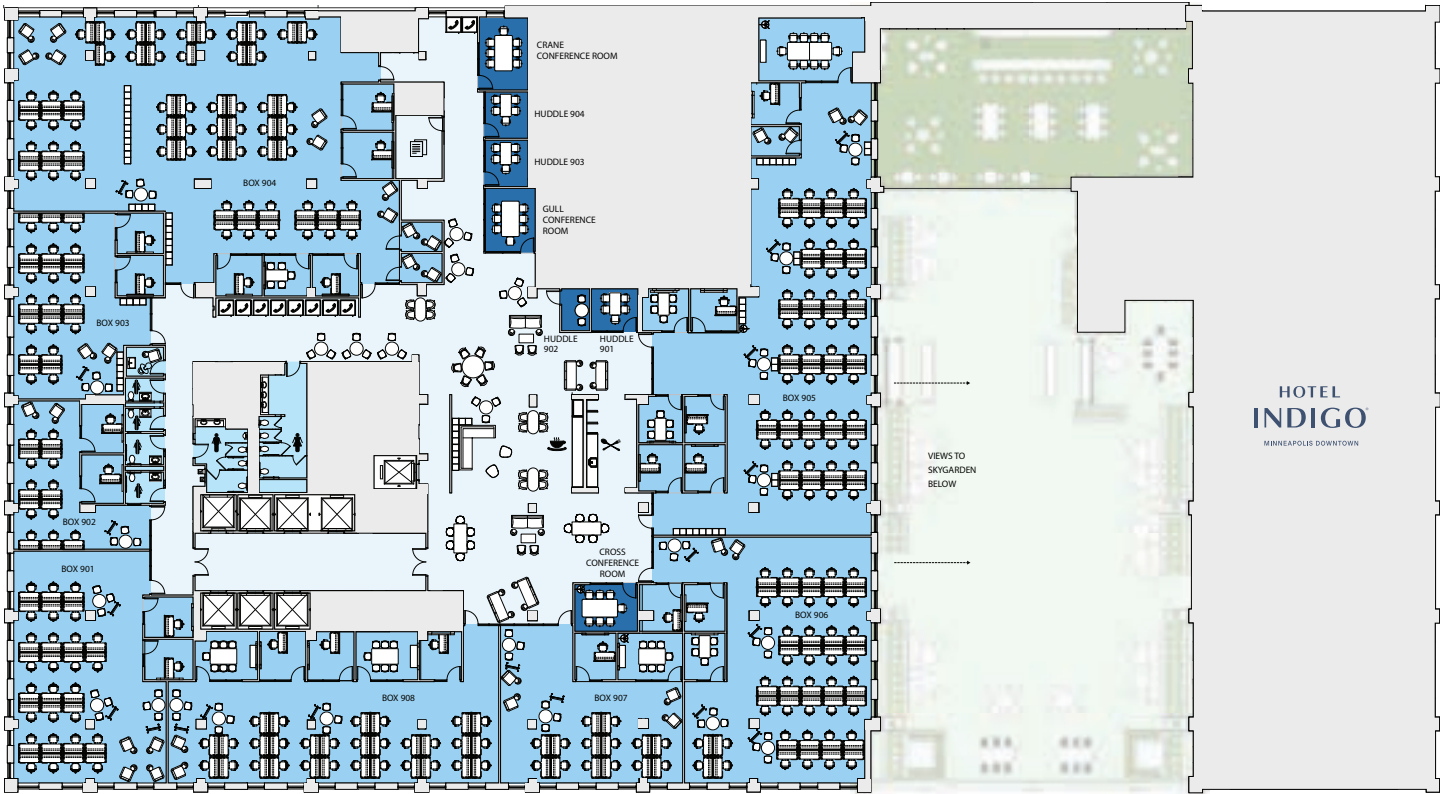
BOARDROOMS	CAPACITY	SQ FEET	DIMENSIONS	CEILING HEIGHT
VERMILLION BOARDROOM	26	670	18'-2 x 36'-8"	9'-0"
ITASCA BOARDROOM	13	405	16'-5 x 24'-9"	9'-0"
BEMEDJI BOARDROOM	7	275	16'-5 x 16'-9"	9'-0"
BRAINERD BOARDROOM	8	200	11'-0" x 18'-0"	9'-0"

Floor Plans & Capacities Floor Eight



ROOM	SQ FEET	MAX CAP.	THEATER	CLASSROOM	PODS	BANQUET
MINNETONKA BALLROOM	3,650	262	262	180	150	200
SUPERIOR SALON	1,100	72	72	45	36	--
NOKOMIS SALON	950	64	64	45	36	--
HARRIET SALON	950	64	64	45	36	--
SALONS COMBINED	3,000	200	200	135	108	160
ROSEWOOD ROOM	2,500	154	--	--	--	140
SKYGARDEN	10,000	350	350	--	350	350
GARDNER GREEN ROOM	695	33	--	--	--	--
PEPIN BOARDROOM	150	7	--	--	--	--

Floor Plans & Capacities Floor Nine



BOARDROOMS	CAPACITY	SQ FEET	DIMENSIONS	CEILING HEIGHT
CROSS BOARDROOM	7	155	10'-6" x 14'-2"	9'-0"
CRANE BOARDROOM	7	185	11'-0" x 16'-6"	8'-8"
GULL BOARDROOM	7	165	11'-3" x 14'-3"	8'-8"



Daytime Catering Packages

Northstar 8 offers the convenience and variety of all-inclusive packages, including room rental, audio-visual & technology, planning & production, and culinary features at one fixed per-person rate. All packages include a curated selection of breakfast, lunch, and break menu items prepared onsite by our gourmet culinary team. Guests will also enjoy full-day, unlimited access to our signature Knife, Fork & Spoon pantries, featuring self-serve gourmet espresso drinks, teas, tap beverages, soft drinks, and a variety of sweet and salty snacks. All lunch buffets include dessert. À la carte options are available for an additional charge.

TIER ONE

\$135 ++ PER PERSON

Continental Breakfast

Select Lunch Buffet: Three choices of sandwiches or wraps, two choices of salad or soup,

a selection of local chips, and one dessert

Knife, Fork & Spoon beverages and snacks

TIER TWO

\$165 ++ PER PERSON

Breakfast Buffet

Hot Lunch Buffet: one first-course, two entrées, two sides, and one dessert

One morning or one afternoon break enhancement

Knife, Fork & Spoon beverages and snacks

TIER 2 PACKAGES INCLUDE ANY OPTIONS FROM TIER 1

TIER THREE

\$185 ++ PER PERSON

Breakfast Buffet with one enhancement

Premium Lunch Buffet: one first-course, two sides, two entrées, one dessert

One morning and one afternoon break enhancement

Knife, Fork & Spoon beverages and snacks

TIER 3 PACKAGES INCLUDE ANY OPTIONS FROM TIER 1 OR TIER 2

Half-day packages are available for programs exceeding 2-days in length. Please inquire for pricing.

Pricing is subject to an administrative fee (24%) and all applicable taxes. Please inform our team of any allergies or dietary restrictions.

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Tier One Package

\$135 ++ PER PERSON | Includes continental breakfast, select lunch buffet and Knife, Fork & Spoon offerings.

CONTINENTAL BREAKFAST

Fresh fruit platter, yogurt & granola parfaits, house pastry assortment, house-made condiments, seasonal egg bites, sliced smoked ham & meats

SELECT LUNCH BUFFET

Select three choices of sandwiches or wraps, select two choices of salad or one soup, served with local chips & dessert.

ADD AN EXTRA OPTION FOR \$15 PER PERSON

SANDWICHES & WRAPS | SELECT THREE

Egg Salad Sandwich

organic egg, onion, celery, aioli, sourdough

Tuna Salad Sandwich

olive oil poached tuna, aioli, celery, red onion, fresh dill, house pickles, wheat bread

Chicken Salad Sandwich

poached chicken, celery, scallion, grapes, toasted walnuts, tarragon, mayonnaise, wheat bread

Italian Combo

Genoa salami, capicola, shaved ham, crisp lettuce, tomato, provolone, red wine vinaigrette, roll

PB&J

miso pecan butter, strawberry jam, whole wheat bread

Pastrami on Rye

smoked brisket, grain mustard, pickle spear

Ham & Swiss

shaved black forest ham, aged Swiss, dijonnaise, sourdough bread

Kale Reuben

black kale braised with sauerkraut, garlic, caraway seeds, Swiss, Dijon mustard, rye bread

Roast Beef & Havarti

caramelized onions, horseradish cream, arugula, rye bread

Club Sandwich

turkey, bacon, red leaf lettuce, tomato, garlic aioli, wheat bread

Seasonal Veggie Wrap

roasted garlic hummus, seasonal fresh vegetables, spinach tortilla

Roasted Red Pepper & Hummus Wrap

spinach, toasted sunflower seeds, roasted cauliflower, cherry tomatoes, white beans, roasted garlic, roasted red peppers, tahini, spinach tortilla

Finger Sandwiches

cucumber & cream cheese, egg salad, coronation chicken, smoked salmon & cream cheese, ham with gherkin, cream cheese & Maraschino cherry

HOT SANDWICHES

Turkey & Gravy Sandwich

classic turkey & house-made gravy, cranberry sauce, butternut squash stuffing, sourdough bread

Pressed Ham & Cheese Sandwich

garlic butter, caramelized shallots, thyme, dark rye bread

Sloppy Joe

ground beef, house-made tomato-based sauce, pickle chips, diced onion, brioche bun

Traditional Grilled Cheese

cheddar, gouda, Swiss, butter, sourdough bread

Brie & Peach Grilled Cheese

caramelized onions, garlic thyme butter, levain bread

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Tier One Package (continued)

SELECT TWO SALADS OR ONE SOUP

Caesar Salad

romaine, crouton, shaved Parmigiano Reggiano, caesar dressing

Roasted Beet Garden Vegetable Salad

mixed greens, roasted beets, seasonal vegetables, toasted walnuts, goat cheese, pepitas, balsamic vinaigrette

Spinach & Noodle Salad

carrot, zucchini, butternut squash, maitake mushrooms, charred tomatoes, black soy vinaigrette, pickled radish, crispy wontons, noodles

Taco Salad

romaine lettuce, diced tomatoes, seasoned beef, cheddar cheese, black beans, roasted corn, hominy, chipotle ranch, corn tortilla strips

Salmon Niçoise

roasted Alaskan salmon, marble potatoes, green beans, olives, mixed greens, soft-boiled egg, Dijon vinaigrette

Garden Salad

mixed greens, cherry tomatoes, cucumber, olives, shaved carrot, avocado, house-made vinaigrette

Pasta Salad

pasta, celery, olives, carrots, tomatoes, Italian dressing

Greek Salad

romaine, red onion, Kalamata olive, cherry tomato, cucumber, feta cheese, red wine vinaigrette

Cobb Salad

roasted turkey, hard-boiled egg, bacon, tomato, bleu cheese, avocado, ranch dressing

Potato Salad

potato, hard-boiled eggs, celery, pimentos, relish, mayonnaise

SOUP

Beef & Barley Soup

tender beef, pearl barley, carrots, celery, onion, hearty beef broth

Creamy Tomato Soup

tomato, cream, herbs

Chicken Noodle Soup

shredded chicken, egg noodles, carrots, celery, onion, savory broth

Cheddar Broccoli Soup

sharp cheddar, fresh broccoli florets, garlic, cream, vegetable stock

HOUSE-MADE DESSERT | SELECT ONE

Pineapple Upside Down Cake

pineapples, Maraschino cherries, vanilla chantilly

Baked Vinarterta

almond biscuit, plum jam, spiced icing

Mini Churros with Chocolate Milk

Marble & Fruit Cheesecake Bites

Cookies & Milk

KNIFE, FORK & SPOON PANTRIES Available throughout the duration of your event, offerings available on page 24.

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Tier Two Package

\$165 ++ PER PERSON | Includes breakfast buffet, hot lunch buffet, one morning or afternoon enhancement, Knife, Fork & Spoon offerings. Any items from Tier 1 may be substituted under the Tier 2 option.

BREAKFAST BUFFET | SELECT ONE

Northstar Breakfast

organic scrambled eggs, thick-cut bacon, chicken sausage,
Yukon breakfast potatoes, sourdough toast & preserves

Handheld Classics

breakfast burritos, bacon, egg & cheese sandwiches,
egg & cheese sandwiches, fresh fruit, house pastry assortment

Sweet Sunrise

buttermilk pancakes, French toast, scrambled eggs,
yogurt & granola parfaits, house pastry assortment

Mexican Brunch

breakfast burritos, huevos rancheros, house salsas,
guacamole, beans, crema, tortilla chips

Spanish Country Breakfast

tortilla española, pimentón aioli, shaved jamón,
Manchego wheel, rustic bread, house condiments

Gravlax & Bagels

assorted flavored cream cheese, garden vegetables,
house-pickled vegetables, capers

Continental Breakfast

fresh fruit platter, yogurt & granola parfaits,
house pastry assortment, house-made condiments,
seasonal egg bites, sliced smoked ham & meats

HOT LUNCH BUFFET

Select one starter, two sides, two entrées, and one dessert

STARTER | SELECT ONE

Insalata Tricolore

chicories, shaved fennel, green olives,
stone fruit, oregano vinaigrette

Caesar Salad

romaine, crouton, shaved Parmigiano Reggiano,
caesar dressing

Mixed Green Salad

roasted beets, pickled shallots, fennel,
orange, goat cheese, citrus vinaigrette

Watermelon & Feta Salad

lime, mint, honey-lime dressing

Waldorf Salad

grapes, celery, apples, bleu cheese,
traditional creamy dressing

Kimchee Dip

cream cheese, sour cream, kimchi,
lemon, fried garlic, scallions,
assorted crudité, wonton chips

Leek & Potato Soup

Yukon Gold potatoes, garlic, thyme,
rich cream

Clam Chowder Soup

clams, diced potatoes, celery, onion,
rich cream

French Market Soup

seasonal vegetables, white beans, herbs

SIDES | SELECT TWO

Creamed Spinach

Roasted Asparagus

Seasonal Roasted Vegetables

Green Salad

Pasta Salad

Truffle Mac & Cheese

Roasted Fingerling Potatoes

Whipped Potatoes

Wild Rice Pilaf

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Tier Two Package (continued)

ENTRÉES | SELECT TWO

Potato-Crusted Walleye

Minnesota wild rice, butter-poached baby vegetables, house pickle aioli

Shrimp Scampi

Gulf shrimp, garlic, butter, lemon, herbs

Grilled Chicken Breast

thyme, lemon, salsa verde

Rotisserie Chicken

slow-roasted with herbs & spices

Huli-Huli Chicken

chicken thigh, shoyu, oyster sauce, pineapple juice, brown sugar, ginger, garlic, scallion

Chicken Tinga

chicken thigh, onion, garlic, adobo, cumin, oregano, tomato

Kalua Pork

pork shoulder cooked in taro leaves

Mustard & Herb-Crusted Pork Loin

roasted pork loin, Dijon mustard, herbs

Beef Bourguignon

pearl onion, baby carrots, thyme, garlic

Carne Asada Tacos

cilantro, onions, lime, corn tortillas

Classic Lasagna

fresh pasta, bolognese, ricotta, Parmigiano Reggiano

Eggplant Parmesan

tomato, basil, mozzarella

Hongos de la Diabla

wild mushroom, guajillo, chile de árbol, garlic, onion, orange juice, tomato

Caramelized Cauliflower Steak

shallots, herbs, garlic

Lomi Lomi Tofu

tomato, red onion, chili, cilantro, tamari, rice vinegar

Ratatouille

eggplant, zucchini, summer squash, sweet pepper, onion, tomato, basil, grilled levain, goat cheese

HOUSE-MADE DESSERT | SELECT ONE

Vanilla Buttermilk Panna Cotta

berry marmalade, fresh fruits, honey tuile

Honeycrisp Apple Crêpe Cake

salted caramel, canela cream

St. Paul's Turtle Cake

Devil's Food cake, caramel sauce, caramel buttercream, candied pecans

Deconstructed Cheesecake Tart

vanilla bean cheesecake, berry marmalade, streusel, chantilly, fresh fruit

Seasonal Pavlova

Chocolate Bon Bons

Mini Churros with Chocolate Milk

KNIFE, FORK & SPOON PANTRIES Available throughout the duration of your event, offerings available on page 24.

MORNING & AFTERNOON ENHANCEMENT Select one morning or one afternoon menu item from page 26.

Pricing is subject to an administrative fee (24%) and all applicable taxes. Please inform our team of any allergies or dietary restrictions.

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Tier Three Package

\$185 ++ PER PERSON | Includes breakfast buffet with one add-on enhancement, premium lunch buffet, one morning & one afternoon enhancement, Knife, Fork & Spoon offerings. Any items from Tier 1 or Tier 2 may be substituted under the Tier 3 option.

BREAKFAST BUFFET | SELECT ONE

Northstar Breakfast

organic scrambled eggs, thick-cut bacon, chicken sausage,
Yukon breakfast potatoes, sourdough toast & preserves

Handheld Classics

breakfast burritos, bacon, egg & cheese sandwiches,
egg & cheese sandwiches, fresh fruit, house pastry assortment

Sweet Sunrise

buttermilk pancakes, French toast, scrambled eggs,
yogurt & granola parfaits, house pastry assortment

Spanish Country Breakfast

tortilla española, pimentón aioli, shaved jamón,
Manchego wheel, rustic bread, house condiments

Gravlax & Bagels

assorted flavored cream cheese, garden vegetables,
house-pickled vegetables, capers

Continental Breakfast

fresh fruit platter, yogurt & granola parfaits,
house pastry assortment, house-made condiments,
seasonal egg bites, sliced smoked ham & meats

ADD-ON | SELECT ONE

Omelet Bar REQUIRES A CHEF ATTENDANT

organic eggs, spinach, mushrooms, peppers,
cheese, tomatoes, onions, sausage, bacon, chives

Avocado Toast

levain, pickled onion, radish, Korean
chili flakes, cilantro, scallions, olive oil

House-Made Krona Cafe Donuts

traditional glazed, dipped, cake,
apple fritters, crullers

PREMIUM LUNCH BUFFET

Select one starter, two sides, two entrées, and one dessert

STARTER | SELECT ONE

Wedge Salad

iceberg lettuce, bacon, tomatoes, bleu cheese,
house-made ranch dressing

Grilled Asparagus

green garlic confit, bee pollen oil,
burrata, grilled levain

Salmon Rillete

smoked salmon, cream, lemon, toast points

Goat Cheese Salad

frisée, toast, olives, candied walnuts

Beef Carpaccio

capers, shaved onions, arugula, olive oil drizzle

Chicken & Wild Rice Soup

roasted chicken, wild rice, creamy chicken
broth, carrot, celery, onion

Seafood Bisque

creamy shellfish & tomato base, mussels,
prawns, cod, Pernod

SIDES | SELECT TWO

Creamed Spinach

Roasted Asparagus

Seasonal Roasted Vegetables

Green Salad

Pasta Salad

Truffle Mac & Cheese

Roasted Fingerling Potatoes

Whipped Potatoes

Wild Rice Pilaf

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Tier Three Package (continued)

ENTRÉES | SELECT TWO

Wild Alaskan Salmon
salsa verde, grilled market vegetable salad, pecorino polenta

Potato-Crusted Walleye
Minnesota wild rice, butter-poached baby vegetables, house pickle aioli

Cajun Shrimp
house-made grits, bacon

Chicken Quarter
mushroom cream sauce, mashed potatoes

Lemon-Brined Chicken
crushed potatoes, olives, asparagus, aillade

Blackened Pork Loin
pickled peach relish, seasonal local vegetables, sweet potato hash

Hanger Steak
pommes purée, Brussels sprouts, Bordelaise sauce

Beef Short Ribs
lemon, herbs, spätzle, broccolini

Spring Green Risotto
mushrooms, zucchini, peas

Roasted Maitake Mushroom
miso butter, edamame salad, jasmine rice

Pesto Rigatoni
fresh basil pesto, blistered cherry tomatoes, shaved ricotta salata

HOUSE-MADE DESSERT | SELECT ONE

Pineapple Upside Down Cake
pineapples, Maraschino cherries, vanilla chantilly

Baked Vinarterta
almond biscuit, plum jam, spiced icing

Vanilla Buttermilk Panna Cotta
berry marmalade, fresh fruits, honey tuile

Honeycrisp Apple Crêpe Cake
salted caramel, canela cream

St. Paul's Turtle Cake
Devil's Food cake, caramel sauce, caramel
buttercream, candied pecans

Profiteroles
pâte à choux, brown sugar craquelin, rosemary pastry cream, berry

Deconstructed Cheesecake Tart
vanilla bean cheesecake, berry marmalade,
streusel, chantilly, fresh fruit

Tiramisu

Chocolate Bon Bons

Seasonal Pavlova

Mini Churros with Chocolate Milk

KNIFE, FORK & SPOON PANTRIES Available throughout the duration of your event, offerings available on page 24.

MORNING & AFTERNOON ENHANCEMENTS Select one morning and one afternoon menu item from page 26.

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Knife, Fork & Spoon Pantries

Our signature Knife, Fork & Spoon pantries are included with every meetings & events package and feature all-day provision of espresso beverages, coffee, decaf and tea, as well as tap beverages and Coca-Cola products. Selections include house-baked delights from our onsite culinary team and items are rotated frequently for variety of options and freshness.

Our pantries are designed not just for convenience, but also to create a warm, hospitable atmosphere for your guests. The packaged snacks listed below represent only a selection of the options available; items are rotated seasonally.

ON-TAP BEVERAGES

Coffee Cold Brew
Coffee Nitro Cold Brew
Classic Iced Tea
Seasonal Iced Tea
Sparkling Water
Still Water

ARTISANAL ESPRESSO

Caffe Espresso, Cappuccino,
Caffe Crème, Americano,
Latte Caldo Montato, Latte Caldo,
Cappuccino Brown, Caffe Macchiato,
Latte Macchiato, Latte Freddo,
Caffe Snow

POP

Coca-Cola, Diet Coke, Coca-Cola Zero,
Sprite, Ginger Ale, Mountain Dew

SEASONALLY-INSPIRED & FRESHLY BAKED

Muffins
Pastries
Donut Holes
Dessert Bars

BARs

KIND Bar Honey Roasted Nuts
KIND Bar Dark Chocolate Nuts with Sea Salt
KIND Bar Caramel Almond with Sea Salt
Bobo's Bar Strawberry Peanut Butter
Bobo's Bar Grape Peanut Butter
Nature's Bakery Raspberry Fig Bar

FRUIT, NUTS & JERKY

Seasonal Whole Fresh Fruit
Assorted Dried Fruit
Solely Organic Mango Fruit Jerky
Kar's Nuts Salted Cashews
Kar's Nuts Salted Almonds
Kar's Nuts Salted Peanuts
Jack Link's Original Beef Stick
Jack Link's Flamin' Hot Beef Stick

COOKIES

Lorna Doone Shortbread Cookies
Hershey's Chocolate Chip Cookies
Moon Pies Salted Caramel Double Decker
Rip Van Wafels Stroopwafels Caramel
Rip Van Wafels Stroopwafels Vanilla

CHOCOLATE

Ghiradelli Dark Chocolate Caramel Sea Salt
Ghiradelli Milk Chocolate Caramel
Awake Bites Caramel

CANDY

Life Savers
Swedish Fish
Pearson's Nut Goodie Bar
Pearson's Mint Patties
Pearson's Salted Nut Roll

CHIPS & PRETZELS

Old Dutch Chips Original
Old Dutch Chips Sour Cream & Onion
Old Dutch Chips Dill Pickle
Old Dutch Chips Barbecue
Old Dutch Chips All Dressed Ripples
Old Dutch Chips Spicy Dill Pickle
Old Dutch Chips Salt & Vinegar
Old Dutch Chips Mexican Chili
Snyder's of Hanover Mini Pretzels



Morning & Afternoon Enhancements

During your event, give your guests the opportunity to take a break, stretch, and enjoy a snack to rejuvenate. This will help them recharge and sustain their focus for the remainder of the day. Enjoying a comfortable and welcoming break area with cozy seating and a laid-back ambiance can promote social interaction and networking among attendees.

Crudité

seasonal vegetables, served with assorted dips

Chips & Dip

house-made tortilla chips, salsa, guacamole, artichoke & crab

Nosh Bar

chef's selection of cheeses & meats, cherry tomatoes, marinated olives, roasted red peppers, sliced baguettes & gourmet crackers

Classic Cheese Fondue

served with gourmet breads, pretzels, vegetables, grilled crostini

Grill Features

Walkin' Dog hot dogs, pigs in a blanket, house-made chili

Fresh Fruit Platter

chef's selection of fresh & seasonal fruits

Sweet Fondue

chocolate & sea-salt caramel fondue,
assorted gourmet cakes, seasonal fruit

Donut Hole Cups

freshly-made from Krona Cafe, assorted toppings

Walkin' Dog Mini Malts

Tahitian vanilla, strawberry cream, malted chocolate

Smoothie Bar

fresh fruits, chef selected ingredients

Tea Time

cucumber & cream cheese, egg salad, coronation chicken,
smoked salmon & cream cheese, ham with gherkin,
cream cheese & Maraschino cherry, petit fours, scones with jam,
assortment of hot & iced herbal & black teas

À la Carte | Tier Add-Ons

Add on any of the following items to compliment your breakfast, lunch or snack options. Pricing is an additional per person charge.

INDIVIDUAL ADDITIONS

Omelet Station REQUIRES A CHEF ATTENDANT \$18 per person

French Toast \$12 per person

Breakfast Burrito \$12 per person

Krona Cafe Donut Assortment \$7 per person

Artichoke, Crab & Parmesan Crostini \$16 per person

Hamachi Tartare \$20 per person

Walkin' Dog Rolls \$10 per person
puff pastry, everything spice, stadium sauce

Tarte Flambée \$18 per person
bacon, leeks, creme fraiche, arugula

SKYGARDEN PLATTERS REQUIRES A CHEF ATTENDANT

Pricing is per 25 pieces

Porketta Sliders \$150
fennel & garlic seasoned pulled pork

Juicy Lucy Sliders \$150
grass-fed beef slider with a gooey cheese center

Walkin' Dog Hot Dogs \$150
all-beef hot dog with onions & peppers

Chicken & Waffle Bites \$150
buttermilk-brined, hand-breaded chicken, maple syrup

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Culinary Leadership

Northstar Center's gourmet, on-site culinary team offer chef-driven menus that will delight your guests. Led by individuals with Michelin Star and James Beard backgrounds, our culinary team is uniquely equipped to deliver luxury dining experiences and the food & beverage offerings that will keep your guests engaged all day long. Catering is available throughout all meeting & events venues at Northstar Center.



RANDALL PRUDDEN, EXECUTIVE CHEF

Randall Prudden is a culinary leader and professional chef with over 15 years of industry experience. A strong believer in the power of food, Randall is always looking for ways to connect with people through cooking. Randall draws upon his global experience in world-renowned and Michelin-starred kitchens including The Inn at Little Washington, Alinea, NEXT, Spoon & Stable, and Dialogue to inform his process, inspire his flavors, and engage his team. In addition to his work in restaurants Randall has expanded culinary programs at Relais & Chateaux properties. Through these experiences Randall developed a keen understanding how food plays into the overarching experience at luxury properties. His creativity and artistry are impeccably balanced by his ability to create efficient systems, streamline operations, and seek innovative solutions.



THUY PHUNG, EXECUTIVE PASTRY CHEF

Chef Thuy Phung's passion for pastry stems from her Vietnamese heritage. She studied at the Culinary Institute of America, enhancing her skills and working at esteemed places like Violette Napa Valley and the Four Seasons Calistoga. These roles refined her techniques and understanding of diverse dietary preferences, including plant-based diets. Now part of the Northstar Center team, Chef Thuy is dedicated to sustainability and providing fresh, high-quality food, while sharing her knowledge and promoting environmental responsibility within the community.

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Event Guidelines

EVENT SCHEDULING

Events may be scheduled from 7 a.m. until 2 a.m. please check with our team for details.

FOOD & BEVERAGE SERVICE

The City of Minneapolis prohibits the supply of spirits, wine, or beer by anyone other than Northstar Center. Insurance regulations also prohibit food that is not supplied by Northstar Center from entering the property. All food and beverages served at an event must be consumed on-premises, and food and beverages are prohibited in certain areas.

DEPOSIT & BALANCE DUE

An initial deposit is required at the time of contract execution. The deposit will be applied to the client's final bill. Full payment of the estimated food and beverage fees must be paid in full to Northstar Center five (5) business days prior to the actual event. Any and all additional event charges incurred during the event must be paid in full upon conclusion of the event.

SERVICE CHARGES AND TAXES

A 24% administrative fee and all applicable taxes will be added to all pricing.

GUARANTEE

Although all event details are to be finalized at least two weeks prior to the event, a final confirmation of your anticipated number of guests is required 72-hours prior to the scheduled event. If the number of guests decreases thereafter, the client will be charged for the number of guests included in the Guarantee. If the number of guests exceeds the Guarantee, the client will be charged for the actual number of guests.

WIRELESS INTERNET

Our meetings and event venue is equipped with high-speed, wireless internet. A room-specific SSID can be provided; please inquire for more information.

PARKING

Self-pay parking is available at the Northstar Ramp adjacent to Northstar Center at market rates.

WEATHER CALL

For all outdoor functions, a weather call will be made according to the following schedule: 4:00 p.m. the evening prior for breakfast functions, 9:00 a.m. for lunch functions, and 12:00 p.m. for dinner functions.

FLOWERS, LINENS, PHOTOGRAPHY, ENTERTAINMENT, AND SETUP

Standard cocktail tables, dinner and buffet tables, china, and standard chairs are complimentary. Additional rentals are required for specialty linens and equipment. Our team is happy to assist you with all necessary arrangements. Confetti, glitter, wax candles, laser shows, fog or smoke machines, potted plants, and dry ice are not permitted.

Frequently Asked Questions

WHAT IS INCLUDED?

Northstar 8 offers the convenience and variety of all-inclusive packages, including room rental, audio-visual & technology, planning & production, and culinary features at one fixed per-person rate. Standard cocktail tables, dinner tables, buffet tables, china, and chairs are complimentary. Additional rental fees are required for decor, specialty linens and equipment.

WHEN DOES MY MENU NEED TO BE FINALIZED?

We ask that all details be finalized a minimum of two (2) weeks prior to the scheduled event.

WHEN IS MY FINAL COUNT DUE?

A final confirmation of your anticipated number of guests is required no fewer than 72-hours before the scheduled event.

WHAT IF I HAVE LAST-MINUTE REQUESTS?

We aim to fulfill all requests to the best of our ability. However, for last-minute inquiries, Northstar 8 reserves the right to implement necessary substitutions. Requests submitted after the five-business-day guarantee may result in an extra charge. Additionally, please be aware that no modifications to the menu can be made within five business days of the event.

CAN YOU ACCOMMODATE SPECIAL DIETARY REQUESTS?

Yes—please inform our team of all dietary requests two weeks prior to your event date to ensure availability.

WHAT ARE ADMINISTRATIVE FEES?

Administrative fees cover expenses related to event planning and operational management. These fees facilitate logistics management, including staffing and facility upkeep, enhancing your guests' experience.

CAN I PUT A HOLD ON MY DATE?

Due to the high volume of inquiries we receive, we require a deposit and signed contract to reserve your space.

SHOULD I PREPARE SIGNAGE FOR MY EVENT?

Northstar Center offers a variety of digital screens throughout our venue that can be tailored to suit your event. We are pleased to accommodate your printed collateral and displays for enhanced visibility.

WHERE CAN MY VENDORS LOAD-IN?

Loading dock facilities are available at the basement level. Additionally, we are able to accommodate curbside drop-off.

Hotel Partners

We partner with several nearby hotels to provide premium sleeping room options for meeting and events hosted at Northstar 8. Each hotel partner is conveniently located nearby and is connected to the venue via the downtown Skyway system. We would be pleased to assist you in securing any desired room blocks to ensure your guests are well taken care of throughout your program.



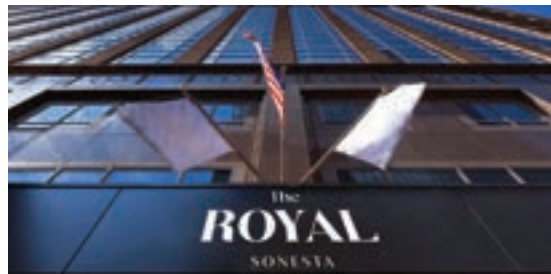
The Rand Tower Hotel
270 guestrooms & suites



Hyatt Centric
154 guestrooms & suites



Hotel Indigo Minneapolis Downtown
218 guestrooms & suites



Royal Sonesta
360 guestrooms & suites

NORTHSTAR CENTER MINNEAPOLIS

Our on-site hospitality team is eager to assist you with any inquiries or needs to provide you with an exceptional experience.

Contact us by phone at (612) 416-4595
or via email at sales@northstar8minneapolis.com.

