

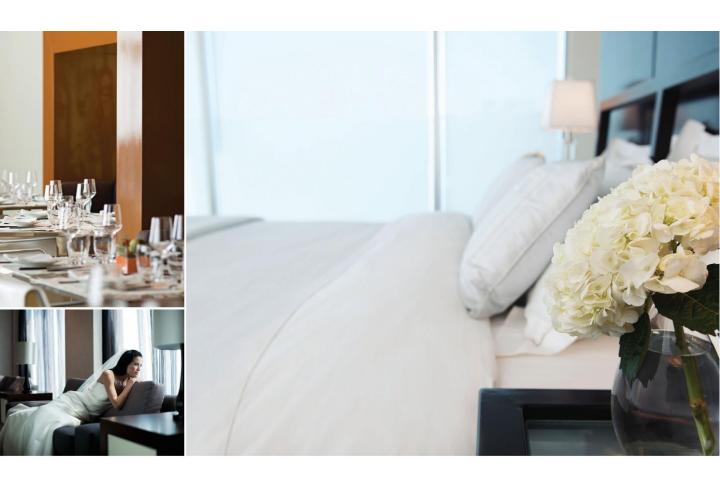
Weddings



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IT'S YOUR DAY AT THE NEW JW MARRIOTT MINNEAPOLIS

CONGRATULATIONS ON YOUR ENGAGEMENT! WE ARE PLEASED THAT YOU ARE CONSIDERING THE JW MARRIOTT MINNEAPOLIS TO HOST YOUR GUESTS ON YOUR SPECIAL DAY. OUR STAFF IS DEDICATED TO PROVIDING ATTENTIVE AND PERSONALIZED SERVICE JUST AS DISTINCTIVE AS YOUR CELEBRATION. FROM AN INTIMATE BRIDESMAID'S LUNCHEON TO A RECEPTION IN OUR BEAUTIFUL DIAMOND BALLROOM, BLOOMINGTON'S NEWEST LUXURY HOTEL IS THE PERFECT LOCATION. OPENED IN NOVEMBER OF 2015, THE JW MARRIOTT MINNEAPOLIS FEATURES A VARIETY OF STYLISH, SOPHISTICATED EVENT SPACE TO ACCOMMODATE ALL OF YOUR NEEDS. TO ENSURE YOUR DAY IS PERFECT, OUR TEAM OF CERTIFIED WEDDING PROFESSIONALS WILL BE THERE TO HELP WITH EVERY DETAIL. FROM DESIGNING THE PERFECT MENU FOR YOUR GUESTS TO ENSURING THE SERVICE IS IMPECCABLE THROUGHOUT YOUR STAY, NOTHING WILL BE OVERLOOKED. IT'S LIKE A DREAM COME TRUE.

FOR YOUR WEDDING ROOM BLOCK, WE WOULD BE DELIGHTED TO INCLUDE A CUSTOMIZED WEBSITE FOR YOU AND YOUR GUESTS TO SECURE ROOMS AND ASSIST YOU WITH PLANNING. YOUR GUESTS WILL BE ABLE TO ACCESS YOUR GROUP RATE VIA A PERSONALIZED RATE LINK UNTIL THREE WEEKS PRIOR TO YOUR WEDDING DATE. WE ARE PLEASED TO OFFER LUXURIOUS KING AND QUEEN/QUEEN ROOMS THAT OFFER SPECTACULAR CITY VIEWS. WEDDING GUESTS WILL ENJOY OUR POOL, FITNESS CENTER, CEDAR + STONE, URBAN TABLE RESTAURANT AND LOBBY LOUNGE BAR. TO RESERVE A BLOCK OF ROOMS AT A NEGOTIATED RATE WITH OUR HOTEL, SPEAK TO YOUR MARRIOTT SALES MANAGER.

OUR GIFTS TO YOU

CONCESSIONS ARE INCLUDED ONLY WHEN YOU SELECT THE EMERALD, RUBY, OR DIAMOND PACKAGES.

- HONEYMOON SUITE FOR THE WEDDING COUPLE ON THE WEDDING NIGHT WITH SPECIAL AMENITY AND BREAKFAST IN CEDAR + STONE, URBAN TABLE THE FOLLOWING MORNING
- PERSONAL JW MARRIOTT CERTIFIED WEDDING EVENT MANAGER TO COORDINATE YOUR WEDDING EXPERIENCE
- ELEGANT THREE OR FOUR COURSE MEAL INCLUDING CUSTOM-DESIGNED WEDDING CAKE
- ❖ ONE PRIVATE MENU TASTING FOR UP TO 6 GUESTS
- ❖ BALLROOM AND FOYER UNTIL 1 A.M.
- WAIVED CAKE CUTTING AND SERVING FEES WHEN YOU CHOOSE FROM OUR PREFERRED VENDORS
- ❖ WAIVED BUTLER PASSED AND BARTENDER FEES
- ❖ PREFERRED PRICING ON AUDIO VISUAL NEEDS THROUGH ENCORE EVENT TECHNOLOGIES
- UP TO 4 OVERNIGHT VALET PARKING VOUCHERS FOR THE NIGHT OF THE WEDDING
- ❖ TABLE NUMBERS AND STANDS
- STAGING AND POLISHED WOODEN DANCE FLOOR
- ❖ VOTIVE CANDLES
- BLACK OR WHITE FLOOR LENGTH LINENS, OVERLAYS AND LINEN NAPKINS
- ❖ A VARIETY OF TABLE SIZES AND CHOCOLATE BROWN BANQUET CHAIRS
- SPECIAL ROOM RATES FOR GUESTS
- ❖ DEDICATED BANQUET MANAGER AND ON-SITE EVENT STAFF
- ❖ UP TO 50,000 MARRIOTT REWARDS POINTS

OUR PROFESSIONAL STAFF WILL GUIDE YOU SEAMLESSLY THROUGH YOUR DETAILS AND DECISIONS.



THE HOTEL

MENUS

OUR MENUS INCLUDE A WIDE VARIETY OF OFFERINGS TO APPEAL TO YOUR GUESTS. ON THE FOLLOWING PAGES YOU WILL FIND SUGGESTED PACKAGES. CUSTOMIZED MENUS ARE ALSO AVAILABLE. MANY MENU ITEMS ARE SEASONAL. TO PROPERLY PLAN AND ENSURE THE HIGHEST QUALITY, WE WILL NEED YOUR FINAL MENU SELECTIONS ONE MONTH PRIOR TO YOUR EVENT. ALL MENU PRICES ARE SUBJECT TO A TAXABLE SERVICE CHARGE AND SALES TAX. ALL FOOD AND BEVERAGE MUST BE SUPPLIED AND PREPARED BY THE HOTEL AND CONSUMED ON THE PREMISES.

FUNCTION GUARANTEES

FOOD GUARANTEES ARE DUE BY 12 NOON, THREE (3) BUSINESS DAYS PRIOR TO THE SCHEDULED FUNCTION. IF NO GUARANTEE IS GIVEN, THE CONTRACTED ATTENDANCE WILL BE CONSIDERED THE GUARANTEE.

DEPOSITS

25% OF FOOD AND BEVERAGE MINIMUM ACTS AS A NON-REFUNDABLE DEPOSIT. IT WILL BE REQUIRED TO SECURE FUNCTION SPACE FOR ALL SOCIAL FUNCTIONS. ADDITIONAL DEPOSITS LEADING UP TO YOUR SPECIAL DAY WILL BE ESTABLISHED IN YOUR CONTRACT. PAYMENT OF ALL CONTRACTED CHARGES ARE EXPECTED THREE (3) BUSINESS DAYS PRIOR TO YOUR EVENT, BASED UPON YOUR GUARANTEE.

COAT CHECK

JW MARRIOTT MINNEAPOLIS IS PLEASED TO OFFER COAT CHECK SERVICES UPON REQUEST. PRICING AVAILABLE BASED ON GUEST COUNT AND EVENT LENGTH.

ADDITIONAL SERVICES

WE'D BE DELIGHTED TO OFFER GUIDANCE AND ASSIST YOU WITH INFORMATION REGARDING BRIDESMAIDS' LUNCHEONS, REHEARSAL DINNERS, FAREWELL BRUNCHES FLORISTS, PHOTOGRAPHY, VIDEOGRAPHY, ENTERTAINMENT, TRANSPORTATION, HOTEL ACCOMMODATIONS, ETC.

PARKING

JW MARRIOTT MINNEAPOLIS CONVENIENTLY OFFERS VALET PARKING. CHARGES ARE PER VEHICLE FOR DAY OR OVERNIGHT, THIS CAN BE POSTED TO YOUR MASTER ACCOUNT OR GUESTS MAY PAY FOR THEIR OWN. COMPLIMENTARY SELF PARKING ACCOMMODATIONS ARE LOCATED ADJACENT TO THE MALL FOR NON-OVERNIGHT GUESTS.

SPECIAL MENU REQUESTS

CUSTOM DIETARY NEEDS ARE AVAILABLE UPON REQUEST.











CEREMONY

THE JW MARRIOTT MINNEAPOLIS HAS BEAUTIFUL INDOOR SPACE AVAILABLE TO ACCOMMODATE EVERY WISH AND FAMILY TRADITION FOR YOUR CEREMONY.

\$5 PER PERSON (\$500 MINIMUM)
OUR CEREMONY PACKAGE INCLUDES:

- DESIGNATED CEREMONY SPACE
- ❖ COMPLETE DESIGN OF CHAIR SET-UP/TAKE-DOWN
- **❖** STAGE
- ❖ TABLES FOR GUEST BOOK, UNITY ITEMS AND GIFTS

YOUR JW CERTIFIED MARRIOTT WEDDING PLANNER WILL BE DELIGHTED TO MAKE RECOMMENDATIONS TO ENHANCE YOUR CEREMONY SPACE.

CEREMONY ENHANCEMENT

- ❖ BOTTLED WATER AND CHAMPAGNE WELCOME DRINK | 10 PER PERSON
- ❖ FRUIT INFUSED WATER | 35 PER GALLON











WEDDING PACKAGES

WE'VE THOUGHT OF EVERYTHING FOR YOU! THE FOLLOWING PAGES INCLUDE OPTIONS FOR YOUR REVIEW THAT ALLOW YOU TO SELECT AN ALL INCLUSIVE FOOD & BEVERAGE PACKAGE FOR YOUR SPECIAL EVENT HERE AT THE JW MARRIOTT MINNEAPOLIS. THESE PACKAGES ALLOW FOR SELECTIONS AS NOTED, GIVING YOU THE FLEXIBILITY TO BE CREATIVE WITH YOUR MENU.



WEDDING PACKAGES

EMERALD WEDDING PACKAGE

COCKTAIL HOUR | THREE CANAPÉS & ONE HOUR OF PREMIUM BRANDS OPEN BAR WITH SIGNATURE WINE SELECTIONS

THREE COURSE PLATED DINNER | SELECTION OF SOUP OR SALAD, ENTRÉE, & WEDDING CAKE

TWO ADDITIONAL HOURS OF PREMIUM BRANDS OPEN BAR WITH SIGNATURE WINE SELECTIONS

CHAMPAGNE TOAST

ACCOUTREMENTS | ARTISAN ROLLS & WHIPPED BUTTER, REGULAR & DECAF ILLY COFFEE, SELECTION OF HOT MIGHTY LEAF TEA

RUBY WEDDING PACKAGE

COCKTAIL HOUR | FOUR CANAPÉS & ONE HOUR OF PREMIUM BRANDS OPEN BAR WITH SIGNATURE WINE SELECTIONS

FOUR COURSE PLATED DINNER | SELECTION OF APPETIZER, SOUP OR SALAD, ENTRÉE, & WEDDING CAKE

TWO ADDITIONAL HOURS OF PREMIUM BRANDS OPEN BAR WITH SIGNATURE WINE SELECTIONS

CHAMPAGNE TOAST

DECORATIVE GLASS CHARGER PLATES

ACCOUTREMENTS | ARTISAN ROLLS & WHIPPED BUTTER, REGULAR & DECAF ILLY COFFEE, SELECTION OF HOT MIGHTY LEAF TEA

DIAMOND WEDDING PACKAGE

COCKTAIL HOUR | SIX CANAPÉS & ONE HOUR OF LUXURY BRANDS OPEN BAR WITH ELITE WINE SELECTIONS

FOUR COURSE PLATED DINNER | SELECTION OF APPETIZER, SOUP OR SALAD, ENTRÉE, & WEDDING CAKE

THREE ADDITIONAL HOURS OF LUXURY BRANDS OPEN BAR WITH ELITE WINE SELECTIONS

CHAMPAGNE TOAST

DECORATIVE GLASS CHARGER PLATES

ACCOUTREMENTS | ARTISAN ROLLS & WHIPPED BUTTER, REGULAR & DECAF ILLY COFFEE, SELECTION OF HOT MIGHTY LEAF TEA



HORS D'OEUVRES

HOT CANAPÉS

BRAISED BEEF OXTAIL QUESADILLA | JACK CHEESE, SOUR CREAM

BUFFALO CHICKEN SLIDER | JALAPENO COLESLAW, PEPPER JACK CHEESE, GUAJILLO AIOLI

CHICKEN EMPANADA | SOUR CREAM

CHICKEN SALTIMBOCCA BITES

CHICKEN SATAY | COCONUT PEANUT SAUCE

CITRUS CILANTRO BACON WRAPPED SCALLOP

CRISPY CHICKEN WONTON | SWEET CHILI SAUCE

JAMAICAN BEEF PATTY | MANGO DIPPING SAUCE

MARYLAND STYLE LUMP CRAB CAKES | SWEET PEPPER CAPPER REMOULADE

MINI BEEF SLIDER | AGED CHEDDAR CHEESE, DILL PICKLE RELISH, CARAMELIZED ONION

PANANG SHRIMP

PRAWN TEMPURA | WASABI DYNAMITE SAUCE

SMOKED GOUDA MACARONI ARANCINI | BACON TOMATO JAM

VEGETABLE SPRING ROLL | CORIANDER SWEET CHILI SAUCE

VEGETABLE SAMOSA | TAMARIND YOGURT

WILD MUSHROOM PHYLLO BEGGARS PURSE

WILD MUSHROOM ARANCINI | TRUFFLE AIOLI

COLD CANAPÉS

AHI TUNA POKE | CRISPY WONTON, TOASTED PINE NUTS, GINGER STRAW

ARTICHOKE & OLIVE BRUSCHETTA

BOCCONCINI BROCHETTES | TOMATOES, BALSAMIC REDUCTION

BRIE CHEESE | PEACH SALSA, GRILLED CROSTINI

LEMONGRASS POACHED PRAWN LOLLIPOP | SWEET CHILI AIOLI

MINI ASIAN CHICKEN SALAD PO BOY

PROSCIUTTO, MOZZARELLA, FIG

ROAST BEEF | HORSERADISH CREAM, TENDER CRESS

SCOTTISH SMOKED SALMON | SOUR CREAM AND CAVIAR, SOURDOUGH CROSTINI

SALMON AND CUCUMBER PINWHEEL

THAI BEEF SALAD | CRUNCHY VEGETABLES, SPICY DRESSING, SESAME CRACKERS

TRUFFLE DEVILED EGGS | DRIED BEEF PEMMICAN



APPETIZER | SELECT ONE (RUBY OR DIAMOND PACKAGE)

PAN SEARED SCALLOP, ENGLISH PEA PURÉE, CRISPY POTATO CAKE, BRAISED PORK BELLY

OR

HERB GOAT CHEESE RAVIOLI, CANDIED BUTTERNUT SQUASH, CRISPY SAGE, CRACKED PEPPER

SOUP OR SALAD | SELECT ONE

SOUP SELECTIONS

CHARRED HEIRLOOM TOMATO SOUP | CAMEMBERT BRIOCHE CROUTONS

LOCAL MINNESOTA WILD RICE SOUP | HERB OIL

FOREST FARMS MUSHROOM SOUP | BRANDY CRÈME FRAÎCHE

ENHANCEMENT: LOBSTER BISQUE | COGNAC CREAM, SHRIMP HERB SALAD | 2 PER PERSON

SALAD SELECTIONS

LOCAL GOLDEN BEETS SALAD | MARINATED BERRIES, ARUGULA, FETA CHEESE, AGED BALSAMIC

CAESAR SALAD | ROMAINE, SHAVED PARMESAN, HERB FOCACCIA CROUTONS, PORT DRESSING

AMABLU FARMS BLUE CHEESE PEAR SALAD | FRISÉE CANDIED HAZELNUT, FRANGELICO VINAIGRETTE

ENHANCEMENT: TENDER GREENS | SHAVED FENNEL, GINGER SNAP CROUTONS, CITRUS SEGMENTS, HONEY BALSAMIC VINAIGRETTE | 2 PER PERSON



ENTRÉE

UP TO THREE ENTRÉES FROM DIFFERENT CATEGORIES MAY BE SELECTED FOR A PLATED MEAL. WHEN SELECTING MULTIPLE ENTRÉES, THE HIGHEST PRICED ENTRÉE WILL PREVAIL FOR ALL SELECTED ENTRÉES. WHEN SELECTING A DUET PLATE, GROUPS MAY CHOOSE ONE DUET OPTION AND ONE VEGETARIAN OPTION.

CHICKEN	<u>Emerald</u>	Ruby	<u>Diamond</u>
DIJON AND HERB CRUSTED CHICKEN ACACIA HONEY CHICKEN JUS	116	137	170
PAN-ROASTED LEMON CHICKEN WHITE WINE, LEMON CAPER BUTTER SAUCE	118	139	172
TRUFFLE CHICKEN ROASTED MUSHROOM RAGU HERB TRUFFLE REDUCTION	120	141	174
BEEF			
GRILL FLAT IRON STEAK ROASTED SHALLOT AND MUSHROOM COMPOTE	126	147	180
BRAISED BONELESS BEEF SHORT RIB NATURAL VEAL REDUCTION, CITRUS GREMOLATA	128	149	182
GRILLED BEEF FILET ROASTED SHALLOTS, PORT WINE REDUCTION	130	151	184
PORK			
GRILLED KUROBUTA PORK CHOP MUSTARD VINAIGRETTE	118	139	172
ROASTED PORK TENDERLOIN WILD MUSHROOM RAGU, SHERRY JUS	120	141	174
SEAFOOD			
ROASTED GEORGES BANK HADDOCK OVEN ROASTED TOMATO, OLIVE, CAPER SAUCE	118	139	172
POTATO CRUSTED MINNESOTA WALLEYE DIJON MUSTARD BUERRE BLANC	120	141	174
OVEN ROASTED LOCH DUARTE SALMON PRESERVED LEMON SAUCE	120	141	174
HERB CRUSTED ATLANTIC HALIBUT BROKEN TOMATO VINAIGRETTE	124	145	178
VEGETARIAN			
LOCAL ST. CROIX VALLEY BUTTERNUT SQUASH RISOTTO WALNUT ARUGULA PESTO	110	131	164
WILD MUSHROOM RAVIOLI BRAISED LEEKS AND TOMATO FONDUE, FARIBAULT BLUE CHEESE SAUCE	110	131	164
MINNESOTA SWEET CORN AND WILD RICE CAKE ROASTED SEASONAL VEGETABLES	111	132	165
POLENTA AND CORN CAKE STEWED TOMATO, SAUTÉED ARUGULA , CRISPY EGGPLANT	111	132	165
DUET ENTREES			
GRILLED PETITE FILET MIGNON AND WILD MUSHROOM STUFFED CHICKEN NATURAL VEAL REDUCTION	138	159	192
SEARED PETITE FILET MIGNON AND CHERMOULA CRUSTED SALMON RED WINE REDUCTION	140	161	194
CRACKED PEPPER CRUSTED BEEF FILET AND GARLIC MARINATED SHRIMP ANCHO CHILI VEAL REDUCTION	144	165	198



STARCH OPTIONS | SELECT ONE

CRÈME FRAÎCHE WHIPPED POTATO
HERB ROASTED FINGERLING POTATO
TRUFFLE WHIPPED POTATO
CELERY ROOT PURÉE
WISCONSIN CHEDDAR AND CREAMY POLENTA
FONDANT POTATO

SEASONAL VEGETABLE OPTIONS | SELECT ONE

CHARRED BRUSSLE SPROUTS
ROASTED YOUNG CARROT
SAUTÉED SPINACH AND CARAMELIZED ONION
BRAISED SWISS CHARD
BRAISED HONEYCRISP APPLE AND KALE
SAUTÉED YELLOW AND GREEN SQUASH
EDAMAME SUCCATOSH
ROASTED BUTTERNUT SQUASH AND ROOT VEGETABLES

ADD AN INTERMEZZO | 6 PER PERSON

CARA CARA ORANGE SORBET
MEYER LEMON AND MINT SORBET
STRAWBERRY AND HONEY SORBET
PASSION FRUIT AND RASPBERRY SORBET









RECEPTION STATIONS

RECEPTION STATIONS ARE OFFERED FOR A MAXIMUM OF TWO HOURS MINIMUM OF 25 GUESTS REQUIRED FOR ANY STATION MENU

ARTISAN CHEESE AND BREAD DISPLAY | 21 PER PERSON

LOCAL WISCONSIN AND MINNESOTA CHEESES FIG JAM, STRAWBERRY PRESERVES, LOCAL HONEY RUSTIC BREADS, CROSTINI, PARMESAN GRISSINI

CHILLED SEAFOOD DISPLAY | 32 PER PERSON

SHRIMP COCKTAIL, CRAB LEGS, RAW OYSTERS, NEW ZEALAND MUSSELS COCKTAIL SAUCE, LEMON, TABASCO, SWEET CHILI SAUCE, WASABI

ACTION STATIONS

RECEPTION STATIONS ARE OFFERED FOR A MAXIMUM OF TWO HOURS
MINIMUM OF 25 GUESTS REQUIRED FOR ANY STATION MENU
AN ATTENDANT IS REQUIRED FOR EACH STATION AT A FEE OF 150 PER 75 GUESTS

QUESADILLA STATION | 22 PER PERSON

MARINATED STEAK, SPICY PULLED CHICKEN, QUESO FRESCO FLOUR TORTILLAS, CORN TORTILLAS BEAN AND CORN SALSA, CHIPOTLE CREMA, SOUR CREAM, GUACAMOLE

HAND CRAFTED PASTA STATION | 22 PER PERSON

ORECCHIETTE, PANCETTA, ENGLISH PEAS, CREAM, AND PARMESAN
TORTELLINI, ARTICHOKE, SPINACH, RED PEPPER, BASIL PESTO
BOW TIE PASTA, LOCAL SAUSAGE, SPICY PEPPERS, ROASTED TOMATO SAUCE

RISOTTO STATION | 24 PER PERSON

MINNESOTA ARBORIO RICE SAUTÉED SHRIMP, LOCAL PEAS, FINE HERBS, PARMESAN CHEESE FOREST FARMS MUSHROOM, BRAISED OXTAIL, SHAVED PECORINO ROASTED VEGETABLES, CARROT PURÉE



FROM OUR LOCAL FARMS

MINIMUM OF 25 GUESTS REQUIRED FOR ANY STATION MENU A CARVER IS REQUIRED FOR EACH STATION AT A FEE OF 150 PER 75 GUESTS

ANGUS BEEF STRIPLOIN | 560 EACH (SERVES 30)

CREAMY WHITE POLENTA, WILD MUSHROOM SAUCE

JW BEEF PRIME RIB | 600 EACH (SERVES 35)

WHIPPED POTATOES, HORSERADISH CREAM SAUCE

KANSAS BEEF TENDERLOIN | 530 EACH (SERVES 25)

FOREST FARMS MUSHROOM FARRO, RED WINE JUS

CITRUS MARINATED PORK LOIN | 420 EACH (SERVES 30)

ROASTED BUTTERNUT SQUASH, MAPLE GLAZED BRUSSEL SPROUTS, APPLE CIDER JUS

WHOLE ROASTED KENTUCKY TURKEY | 500 EACH (SERVES 30)

CRÈME FRAÎCHE WHIPPED POTATOES, GREEN BEANS, SAGE GRAVY

ALL CARVING STATIONS ARE SERVED WITH ARTISAN ROLLS, LOCAL MUSTARDS, AND CONDIMENTS





WEDDING CAKE

PLEASE CONSULT WITH SALES MANAGER REGARDING PREFERRED VENDORS THAT THE HOTEL WORKS WITH FOR CUSTOMIZED WEDDING CAKES.

OUR PROFESSIONALLY TRAINED BANQUET STAFF WILL CUT AND SERVE | 5 PER PERSON IF A PACKAGE IS NOT SELECTED.

DESSERT DISPLAYS

ICE CREAM BAR | 18 PER PERSON

CHOCOLATE, VANILLA BEAN, STRAWBERRY ICE CREAM
ASSORTED WAFFLE CONES
OREOS, SPRINKLES, CHOCOLATE SAUCE, WHIPPED CREAM, CHERRIES,
MARSHMALLOWS, CHOCOLATE CHIPS

A SWEET TREAT | 18 PER PERSON | CHOOSE 4

CHERRY CLAFOUTIS TARTLET, MINI RASPBERRY LEMON TART,
SALTED WHITE CHOCOLATE CARAMEL CAKE,
RASPBERRY MOUSSELINE VERRINE,
TRIPLE CHOCOLATE DECADENCE, CHOCOLATE TRUFFLES,
BLACKBERRY WHITE CHOCOLATE MOUSSE VERRINE

CANDY BAR | 18 PER PERSON

CHEF'S SELECTION OF FIVE ASSORTED CANDIES



LATE NIGHT A LA CARTE MENU

AVAILABLE AFTER 10PM

18" ARTISAN CHEESE PIZZA | 23 PER PIE

18" ARTISAN CHEESE AND PEPPERONI PIZZA | 24 PER PIE

BUFFALO WINGS, BLUE CHEESE, CELERY | 24 PER DOZEN

MINI CHEESEBURGER SLIDERS | 60 PER DOZEN

WARM PRETZELS, LOCAL MUSTARDS | 26 PER DOZEN

BOAR'S HEAD ROASTED TURKEY SILVER DOLLAR SANDWICHES | 48 PER DOZEN

HOUSE-MADE KETTLE CHIPS, SOUR CREAM AND CHIVE DIP | 22 PER POUND

CORN TORTILLA CHIPS, ROASTED TOMATO SALSA | 18 PER POUND

COOKIES, BROWNIES OR CHOCOLATE BARS | 48 PER DOZEN

DELUXE MIXED NUTS | 22 PER POUND

POPCORN | 16 PER POUND

TRAIL MIX | 19 PER POUND



CHILDREN MEALS 22 PER PERSON | AGES 3-12 | SELECT ONE

- ❖ MINI SIDE SALAD, PERSONAL MINI PIZZA, AND SEASONAL FRUIT
- CHICKEN FINGERS, FRENCH FRIES, AND SEASONAL FRUIT
- ❖ 2 MINI BEEF SLIDERS, FRENCH FRIES, AND MACARONI AND CHEESE
- ❖ CHEF'S CHOICE. INCLUDES SALAD AND MAIN ENTRÉE

ALL CHILDREN'S MENU SELECTIONS ARE SERVED WITH MILK OR JUICE AND CAKE CHILDREN UNDER 3 ARE COMPLIMENTARY AND MAY SHARE THEIR **GUARDIAN'S MEAL**

VENDOR MEALS 50 PER PERSON

CHEF'S CHOICE. INCLUDES SALAD AND MAIN ENTRÉE



HOSTED AND CASH BAR

HOSTED BAR OFFERINGS | PRICE PER DRINK

PREMIUM LIQUOR | 11

LUXURY LIQUOR | 14

IMPORTED BEER | 8

DOMESTIC BEER | 7

DOMESTIC PREMIUM BEER | 8

CRAFT BEER | 9

SIGNATURE WINE | 9

ELITE WINE | 14

ASSORTED PEPSI PRODUCTS | 5

BOTTLED WATER STILL & SPARKLING | 5

CASH BAR OFFERINGS | PRICE PER DRINK

CORDIALS | 14

PREMIUM LIQUOR | 12
LUXURY LIQUOR | 15
IMPORTED BEER | 9
DOMESTIC BEER | 8
DOMESTIC PREMIUM BEER | 9
CRAFT BEER | 10
SIGNATURE WINE | 10
ELITE WINE | 15
ASSORTED PEPSI PRODUCTS | 5
BOTTLED WATER STILL & SPARKLING | 5
CORDIALS | 15

CASH BAR PRICING IS INCLUSIVE OF SERVICE CHARGE AND TAX



PACKAGE BAR

SILVER PACKAGE BAR

SILVER PACKAGE INCLUDES BEER, SIGNATURE WINE, WATER AND ASSORTED PEPSI PRODUCTS

20 PER PERSON | ONE HOUR

10 PER PERSON | EACH ADDITIONAL HOUR

GOLD PACKAGE BAR

GOLD PACKAGE INCLUDES PREMIUM LIQUOR, BEER, SIGNATURE WINE, WATER AND ASSORTED PEPSI PRODUCTS

28 PER PERSON | ONE HOUR

14 PER PERSON | EACH ADDITIONAL HOUR

PLATINUM PACKAGE BAR

PLATINUM PACKAGE INCLUDES LUXURY LIQUOR, BEER, ELITE WINE, WATER AND ASSORTED PEPSI PRODUCTS 33 PER PERSON | ONE HOUR 16 PER PERSON | EACH ADDITIONAL HOUR

UPGRADE FROM PREMIUM TO LUXURY LIQUOR FOR EMERALD OR RUBY PACKAGE | 10 PER PERSON FOR 3 HOURS

IF EMERALD, RUBY OR DIAMOND PACKAGES ARE NOT SELECTED:

BARTENDER FEE OF 150 PER BARTENDER WILL APPLY FOR A MAXIMUM OF 3 HOURS

ADDITIONAL HOURS OF SERVICE WILL BE A FEE OF 75 PER BARTENDER, PER HOUR

(EXCLUSIVE OF SERVICE CHARGE AND TAX)



BAR SELECTIONS

PREMIUM LIQUOR BRANDS

VODKA - ABSOLUT

RUM - LIGHT - BACARDI SUPERIOR

RUM - SPICED - CAPTAIN MORGAN ORIGINAL SPICED

GIN - TANQUERAY

SCOTCH - DEWARDS WHITE LABEL

BOURBON WHISKEY - MAKER'S MARK

TENNESSEE WHISKEY - JACK DANIEL'S

CANADIAN - CANADIAN CLUB

TEQUILA - 1800 SILVER

BRANDY - COURVOISIER VS

CORDIAL - KAHLUA

LUXURY LIQUOR BRANDS

VODKA - GREY GOOSE

RUM - LIGHT - BACARDI SUPERIOR

RUM - SPICED - CAPTAIN MORGAN ORIGINAL SPICED

GIN - BOMBAY SAPPHIRE

SCOTCH - JOHNNIE WALKER BLACK LABEL

BOURBON WHISKEY - KNOB CREEK

TENNESSEE WHISKEY - JACK DANIEL'S

CANADIAN - CROWN ROYAL

TEQUILA - PATRON SILVER

BRANDY - HENNESSY PRIVILEGE VSOP

CORDIAL - FRANGELICO

BEER SELECTIONS

BUDWEISER | MILLER LITE | BLUE MOON | O'DOUL'S HEINEKEN | CORONA EXTRA | MODELO ESPECIAL SAMUEL ADAMS BOSTON LAGER, SUMMIT SEASONAL BEER SUMMIT EPA | FULTON LONELY BLONDE **GRAINBELT NORDEAST**

JW SIGNATURE WINE SELECTIONS

BELLE AMBIANCE PINOT GRIGIO

BELLE AMBIANCE CHARDONNAY

BELLE AMBIANCE RED BLEND

BELLE AMBIANCE CABERNET SAUVIGNON

JW ELITE WINE SELECTIONS

KRIS PINOT GRIGIO **COLUMBIA CREST CHARDONNAY** HANGTIME PINOT NOIR CARMENET CABERNET SAUVIGNON



PREFERRED VENDORS

PREFERRED FULL SERVICE DÉCOR/FLORAL/PLANNING/MAKE-UP SERVICES

MANI MELA <u>HTTPS://WWW.MANIMELA.COM</u>

MUSIC & ENTERTAINMENT

ROCK WITH U

ADAGIO DJAY ENTERTAINMENT

INSTANT REQUEST DJ ENTERTAINMENT

PIANIST FOR PARTIES

FOUR VOICES STRING QUARTET

HTTP://WWW.ADAGIODJ.COM

HTTP://WWW.INSTANTREQUEST.COM

HTTP://PIANISTFORPARTIES.COM

HTTP://WWW.4VSQ.COM

SPECIALTY DÉCOR

APRES PARTY AND TENT RENTAL <u>HTTP://WWW.APRESPARTY.COM</u>
EVENT LAB <u>HTTP://WWW.EVENTLAB.NET</u>

LINEN EFFECTS HTTP://WWW.LINENEFFECTS.COM/INDEX.CFM

FESTIVITIES <u>HTTP://www.festivitiesmn.com</u>

PHOTOGRAPHY

GRADDY PHOTOGRAPHY

VICK PHOTOGRAPHY

HTTP://WWW.GRADDYPHOTOGRAPHY.COM

HTTP://WWW.VICKPHOTOGRAPHY.COM

LAUREN B PHOTOGRAPHY <u>HTTP://LAURENBFALK.COM</u>

VIDEOGRAPHY

BETTER TOGETHER CINEMA
ANTHONY BEGLEY CINEMATOGRAPHY
HTTP://ANTHONYBEGLEY.COM

GEORGE STREET PHOTO <u>HTTP://www.georgestreetphoto.com</u>

РНОТО ВООТНЅ

THE TRAVELING PHOTO BOOTH HTTP://WWW.THETRAVELINGPHOTOBOOTH.COM
THE SLOW MOTION BOOTH HTTP://THESLOWMOTIONBOOTH.COM

WEDDING CAKES

FARINA BAKING COMPANY
BUTTERCREAM CAKES & DESSERTS
HTTPS://BUTTERCREAM.COM

STATIONARY/GRAPHICS/FAVORS & GIFTS

PAPER ROCK SCISSOR <u>HTTPS://PAPERROCKSCISSOR.COM</u>

MATERIAL GIRL GRAPHICS <u>HTTP://www.materialgirlgraphics.com</u>

FLORAL DESIGNS

MUNSTER ROSE

RICHFIELD FLOWERS AND EVENTS

SADIE'S COUTURE FLORAL

INDULGE & BLOOM

HTTPS://INDULGEANDBLOOM.COM

MAKEUP AND HAIR

BRETT DORRIAN ARTISTRY STUDIOS HTTP://WWW.BRETTDORRIAN.COM
WAR PAINT INTERNATIONAL HTTPS://WWW.WARPAINTINTERNATIONAL.COM

TRANSPORTATION SERVICES

ECLIPSE TRANSPORTATION HTTP://WWW.ECLIPSECARS.COM

TOTAL LUXURY LIMOUSINE HTTP://WWW.TOTALLIMO.COM

THE HITCHING COMPANY HTTP://THEHITCHINGCOMPANY.COM

WEDDING OFFICIANTS

MINNESOTA WEDDING OFFICIANTS <u>HTTP://MINNESOTAOFFICIANTS.COM</u>

