

# APPETIZERS

Appetizers can be added to a Wedding Package as an elevated option, or can be used with a custom menu. Each order serves 25 people.

Roasted Apple Brie Crostini 120  
Roasted apple, pickled onion and brie

Caprese Skewers 110  
Mozzarella, tomato, and basil with balsamic drizzle (gf)

Cucumber Wakame Bites 120  
Seaweed salad, mushrooms, carrots, edamame, and sriracha soy glaze served on cucumber (gf, v)

Nigiri Maki 120  
Sushi rice, wakame salad, marinated portabella mushroom, wasabi with tamari soy sauce (gf, v)

Barbecue Meatballs 110  
House-made beef meatballs with smoky barbecue sauce

Chicken Skewers 120  
Marinated chicken skewers with a teriyaki glaze

Stuffed Mushrooms 120  
Vegan sausage stuffed button mushroom caps with marinara sauce (v)

Jumbo Chicken Wings 130  
Choice of Spicy Buffalo or Barbecue Sauce

Baked Brie Bites 130  
Brie, Puff Pastry, Cranberry Almond Filling

Lasagna Puffs 130  
Choice of Italian Sausage or Vegetable Lasagna in Puff Pastry

Shrimp Cocktail 150  
Cocktail Sauce

Cheese Display 150  
Domestic and imported cheeses with baguettes and assorted crackers

Vegetable Display 110  
Fresh seasonal vegetables with buttermilk ranch dip (gf, v)

Fruit Display 110  
Seasonal fresh fruits and berries (gf, v)

Hummus Display 110  
Roasted garlic hummus, pita bread, cucumbers, and carrots (v)

Charcuterie Display 225  
Variety of cured meats, cheeses, and olives, with cranberry and onion jam, dried apricots, candied nuts, marinated tomatoes with crostini and crackers

Bruschetta Display 110  
Fresh tomato, basil, and crostini (v)

Flatbread Display 115  
Margherita & Pepperoni Flatbreads

(gf) - gluten-free (v) - vegetarian



# REHEARSAL DINNER BUFFETS

Rehearsal dinners include waived room rental with a \$500 food and beverage minimum (max of 50 people). All dinner buffets include artisan rolls and butter, a dessert station with assorted bite-sized desserts, freshly brewed Starbucks coffee and Teavana hot teas, with 60 minutes of continuous service and require a minimum guarantee of 15 people.

## PLATINUM 60

Two salads, one starch, one vegetable, three entrées and choice of two stationed appetizers or house wine pour with dinner

## GOLD 53

Two salads, one starch, one vegetable and three entrées

## SILVER 50

Two salads, one starch, one vegetable and two entrées

## SALADS

Asparagus Tray (gf, v)  
Fresh Cut Seasonal Fruit (gf, v)  
Tuscan Bean Salad (gf)  
Caprese Salad (gf)  
Garden Salad (gf, v)  
Vegetable Display (gf, v)  
Cranberry Feta Salad (gf)  
Strawberry Gorgonzola Salad (gf)  
Italian Pasta Salad

## STARCH

Garlic Mashed Potatoes (gf)  
Au Gratin Potatoes (gf)  
Roasted Red Potatoes (gf, v)  
Jasmine Rice (gf, v)  
Bacon Brown Rice (gf)

(gf) - gluten-free (v) - vegetarian

## ENTRÉES

Chicken Parmesan  
Minnesota Chicken (gf)  
Heritage Chicken (gf)  
Greek Chicken (gf)  
Sirloin (gf)  
Beef Lasagna  
Sweet & Smoky Pork Loin (gf)  
Minnesota Walleye (gf)  
Roasted Vegetable Rigatoni Alfredo  
Pasta Primavera (gf, v)  
Grilled Portabella Mushroom (gf, v)

## VEGETABLES

Green Beans (gf, v)  
Roasted Italian Vegetables (gf, v)  
Cauliflower & Kale Gratin (gf)  
Roasted Cauliflower, Brussels Sprouts, Carrots & Kale (gf, v)  
Carrot, Cauliflower & Broccoli (gf, v)  
Honey Glazed Carrots with Shaved Fennel (gf)







## CARVING STATIONS

All carving stations are priced per 50 people and require a chef fee per 50 people.

Prime Rib Carving Station (gf) 1,000

Beef Tenderloin Carving Station (gf) 1,150

Turkey Carving Station (gf) 425

Chef Fee 150

## LATE NIGHT SNACKS

Priced per 50 People

Pizza Station 200

Assortment of pepperoni, sausage, veggie, and cheese pizzas, Individual pizzas for 25 per pizza

Chips & Dip Station 150

House made tortilla chips with salsa and guacamole

Walking Tacos Station 250

Nacho cheese Doritos®, ground beef, cheese, lettuce, sour cream, salsa, hot sauce

Wings Station 260

Buffalo and BBQ chicken wings served with bleu cheese, ranch dressing and celery

S'mores Station 200

Marshmallows, graham crackers, Hershey's chocolate®, and Reese's peanut butter cups®

Slider Station 250

Buffalo pulled chicken and barbecue pulled pork slider station (vegetarian option available)

(gf) - gluten-free (v) - vegetarian

# BRUNCH & GIFT OPENING

Brunch includes waived room rental with a \$500 food and beverage minimum (max of 50 people). All buffets are served with freshly brewed Starbucks coffee, Teavana hot tea, orange and apple juice. All buffets are based on 60 minutes of continuous service and are priced per person. Minimum of 15 people required.

## Mill City Continental 20

Assorted muffins and breakfast pastries, individual yogurts with assorted toppings, and fresh cut seasonal fruit

## District Del Sol 26

Fresh cut seasonal fruit, scrambled eggs, Spanish rice, black beans, chorizo sausage, flour and corn tortillas, salsa, sour cream, and shredded cheese  
+3 Guacamole

## East Town Smart Start 29

Assorted muffins and pastries, scrambled eggs, bacon, sausage, breakfast potatoes, and fresh cut seasonal fruit

## Healthy Choice Breakfast 36

Vegetarian egg white frittata with spinach, zucchini, and tomato with turkey sausage, oatmeal, individual Greek yogurts, bananas, whole wheat toast with avocado mash, sliced tomatoes, and hard boiled eggs with roasted red and sweet potato medley with naked juice.

## West Bank Brunch 42

Fresh cut seasonal fruit, build your own yogurt parfaits, assorted donuts, scones, and croissants with arugula frittata, roasted red potato blend, French toast, and chef attended omelet station

### Enhancements

Scrambled Eggs (gf)	3	Build Your Own Greek Yogurt Parfait (gf)	6
Scrambled Egg Whites (gf)	5	French Toast or Pancakes	4
Turkey Bacon (gf)	3	Oatmeal with Assorted Toppings (gf,v)	5
Turkey Sausage (gf)	3	Assorted Individual Cereals with Milk	5
Vegan Sausage Patty (v)	4	Hard-boiled Eggs (per dozen) (gf)	36
Individual Yogurt (gf)	4	Chef Attended Omelet Station (gf)	15
Bacon and Sausage (gf)	5	Chef Fee per 50 people	150
Gluten-free Toast	4		

### Bloody Mary Bar Station\*

Assorted Mixes and Hot Sauces with all the fixings

Amsterdam Vodka 145/Bottle

Titos Vodka 180/Bottle

Grey Goose Vodka 200/Bottle

\*Priced per bottle. Add station setup fee of 50.

### Mimosa Bar Station

Orange, grapefruit, and cranberry juices available

Juice 15/Carafe

J Roget Sparkling Wine 32/Bottle

Segura Vitas Cava 38/Bottle

### À la Carte Items

Breakfast Burrito	13 each
Breakfast Sandwich	13 each
Assorted Muffins	36 per dozen
Assorted Pastries	39 per dozen
Cinnamon Rolls	42 per dozen
Caramel Rolls	42 per dozen
Assorted Doughnuts	42 per dozen
Bagels and Cream Cheese	39 per dozen
House-made Banana Bread	42 per dozen

### Beverages

Starbucks Regular & Decaffeinated Coffee 65 per gallon

Teavana Hot Teas 50 per gallon

Teavana Iced Tea 35 per gallon

Lemonade 35 per gallon

Starbucks Cold Brew Coffee 80 per gallon

Assorted Pepsi Products 5 each

Bottled Water 4 each

Milk Cartons 3 each

San Pellegrino Water 200ml 6 each

Celsius 6 each

Mint or Strawberry Lemonade 40 per gallon

(gf) - gluten-free (v) - vegetarian





\*REFLECTION SUITE

## SUITE PACKAGES

Let our team do the work and we'll deliver the items you choose directly to your suite at a time that is convenient for you. Packages must be ordered at least 72 hours in advance.

### SUITE PACKAGE 20 PER PERSON

Choose between sparkling wine with orange juice or domestic bottled beer delivered to your suite with a selection of snacks. Requires a minimum of six people.

- Individual Greek Yogurts
- Fresh Cut Fruit
- Granola Bars
- Assorted Muffins
- Bagels and Cream Cheese
- Charcuterie Platter
- Tortilla Chips with Salsa
- Chocolate Chip Cookies
- Flat Bread with Hummus
- Mixed Nuts
- Fresh Vegetables with Hummus
- Gardetto's

### A LA CARTE MENU ITEMS

Breakfast Sandwich	13.00 each	Chicken Caesar Salad*	27.00 each
Breakfast Burrito	13.00 each	Turkey Croissant Sandwich*	27.00 each
Assorted Sodas	5.00 each	Chicken BLT Wrap*	27.00 each
Assorted Snacks	3.00 - 8.00 each	Mediterranean Grain Bowl (gf)*	27.00 each
		Classic Club Sandwich*	27.00 each

### A LA CARTE RENTAL ITEMS

Additional items available for rental, based on limited availability:

- Makeup Mirror Rental 20.00 each
- Steamer Rental 15.00 each
- Portable Garment Rack Rental 10.00 each

### REFLECTION SUITE 250

Rent the Reflection Suite from 7 am - 1 am on your wedding date. Requires a \$120 food and beverage minimum. Assorted snacks and beverages charged on consumption included.

\*Includes bottled water and cookie.  
(gf) - gluten-free (v) - vegetarian

# BEVERAGES

Bartenders are required at all functions where liquor is served. All bars will incur a \$75 setup fee per bar and a \$100 restocking fee on kegs ordered and not tapped.

BRANDS	HOST / CASH	
House brands	8.00	9.00
Premium brands	9.00	10.00
Luxury brands	11.00	12.00
Cordials	11.00	12.00
House wine	8.00	9.00
Domestic beer	6.00	7.00
Import/Specialty Beer	7.00	8.00
Truly Seltzer	7.00	8.00
Sodas, Water, Juice	4.00	4.00
Seasonal Mocktails	8.00	9.00

## UNLIMITED HOSTED HOURLY RECEPTION

House, premium and luxury includes imported and domestic beer, house red and white wines, bottled water, and soft drinks.

<b>Beer &amp; Wine</b>	<b>House Brands</b>
One Hour 14.00	One Hour 15.00
Two Hours 22.00	Two Hours 24.00
Three Hours 29.00	Three Hours 32.00
Four Hours 35.00	Four Hours 39.00
Five Hours 40.00	Five Hours 45.00
<b>Premium Brands</b>	<b>Luxury Brands &amp; Cordials</b>
One Hour 18.00	One Hour 20.00
Two Hours 30.00	Two Hours 34.00
Three Hours 41.00	Three Hours 48.00
Four Hours 51.00	Four Hours 60.00
Five Hours 60.00	Five Hours 72.00

Listed prices do not include service charge (20%) and sales tax (13.525%). Brands are subject to change based on availability. Bartenders are required at all functions where liquor is served. All bars will incur a \$75 setup fee per bar and a \$100 restocking fee on kegs ordered and not tapped.







## BRANDS

### HOUSE BRANDS

Amsterdam Vodka  
Gordon's Gin  
Don Q Cristal Rum  
Canadian Club Whiskey  
Jim Beam Bourbon  
Grant's Scotch  
Jose Cuervo Gold Tequila  
E&J Brandy

### CORDIALS

Baileys  
Kahlúa  
Grand Marnier  
Disaronno

### DOMESTIC BEER

Budweiser  
Bud Light  
Miller Lite  
Coors Light  
Michelob Ultra

### PREMIUM BRANDS

Absolut Vodka  
Tanqueray Gin  
Captain Morgan Rum  
Bacardi Rum  
Jack Daniel's Whiskey  
Dewar's Scotch

### HOUSE WINE

Chardonnay  
Sauvignon Blanc  
Cabernet Sauvignon  
Merlot

### SPECIALTY BEER

Heineken  
Stella Artois  
Fulton Sweet Child of Vine  
Summit EPA  
Truly Seltzer

### LUXURY BRANDS

Absolut Vodka  
Tanqueray Gin  
Captain Morgan Rum  
Bacardi Rum  
Jack Daniel's Whiskey  
Dewar's Scotch

### NON-ALCOHOLIC

Heineken 0.0  
White Claw NA Seltzer

### KEGS

Domestic Beer Keg 495  
Specialty Beer Keg\* 575

\*Special kegs available upon request. Listed prices do not include service charge (22%) and sales tax (14.525%). Brands are subject to change based on availability. Bartenders are required at all functions where liquor is served. All bars will incur a \$75 setup fee per bar and a \$100 restocking fee on kegs ordered and not tapped.