



## *The Sky is the Limit for your Celebration*



It's the day you've always imagined, easier than you've ever dreamed! Have your special day on our Skygarden, a rooftop garden with a gorgeous view of the Minneapolis skyline. Our team of wedding specialists will ensure an unforgettable event from start to finish.

### *Each of our packages includes:*

- ❖ A suite for the couple on their wedding night
- ❖ Day-of getting ready rooms
- ❖ Discounted guestroom rates for family and friends
- ❖ Goblet Centerpieces with votive candles and mirror
- ❖ White garden chairs for Skygarden ceremonies
- ❖ Chair covers for receptions
- ❖ Table linens & Napkins
- ❖ Dance Floor
- ❖ Skirted head table, cake table and guest book table
- ❖ China, Glassware, Flatware
- ❖ Entrée Tasting for 4
- ❖ Wedding Coordinator day of
- ❖ Cake cutting

## Bronze Dinner Package

### COCKTAIL HOUR

\*Lemonade or Raspberry Lemonade during cocktail hour

### DINNER

#### *Salad*

House Salad with Choice of Two Dressings  
(Lettuce Mix, Carrots, Red Onion, Tomatoes and Croutons)

#### *Entrees (Select Two Plus a Vegetarian)*

**Jerk Seasoned Grilled Pork Chop** Pineapple Cilantro Relish

**Roasted Chicken Breast** Madeira Mushroom Sauce

**Sautéed Breast of Chicken** Champagne Cream Sauce

**Sliced Baron of Beef** Mushroom Brown Sauce

**Beef Bourguignon** Beef Tips, Pearl Onions, Mushrooms and Bacon served on Egg Noodles

**Baked Tilapia Tapenade** Kalamata Olive, Capers, Sundried Tomatoes and Olive Oil

**Vegetable Curry** Onions, Peppers, Carrots, Broccoli with Red Curry, Yogurt and Basmati rice

**Baked Stuffed Portabella** packed with a Wild Rice, Apple, Thyme and Panko Mixture with a  
Lingonberry Jus Lie

**Choice of:** Parsley Buttered Red Potatoes, Skin-on Yukon Gold Mash, Rice Pilaf Blend  
and Chef's Selection of Seasonal Vegetables

\*Rolls & Butter

\*Coffee, Decaf, Tea & Cream

**\$30 per person**

# Silver Dinner Package

## COCKTAIL HOUR

*Butler Passed Hot D'oeuvres*  
*(Select One)*

Asparagus wrapped with Roast Beef and Horseradish Cream  
Balsamic Tomatoes with Basil Crostini  
Spanakopita (Spinach, Feta and Filo Purse)  
Italian Sausage and Mozzarella Baked Mushroom Caps  
Cucumber, Dill, Cream Cheese and Smoked Salmon Canape

\*Lemonade or Raspberry Lemonade during cocktail hour

## DINNER

*Salad*

Caesar Salad or Skygarden Salad with Choice of Dressing

*Entrees (Select Two Plus a Vegetarian)*

**Haitian Seasoned Sliced Roasted Pork Loin** Mango and Caramelized Red Onion Chutney  
**Roasted Chicken Breast** Sundried Tomato Pesto Cream Sauce  
**Pan-Seared Breast of Chicken** Fresh Thyme-Sage and Cranberry Velouté  
**Grilled Top Sirloin** Wild Mushroom Cabernet Demi  
**Citrus Seasoned Baked Salmon** on Greens with a Citrus Hollandaise  
**Vegetable Wellington** layered Balsamic Roasted Vegetables Baked in Puff Pastry floated on a  
Roasted Red Pepper Coulis  
**Mediterranean Farfalle** Sundried Tomatoes, Lemon, Olive Oil, Artichokes Olives, Feta  
Cheese, White Wine and Fresh Herbs

**Choice of:** Herb Roasted Fingerling Potatoes, Skin-on Yukon Gold Mash, Wild Rice Pilaf Blend  
& Chef's Selection of Seasonal Vegetables

\*Rolls & Butter

\*Coffee, Decaf, Tea & Cream

**\$42 per person**

# Gold Dinner Package

## COCKTAIL HOUR

### *Assorted Hors D'oeuvres (Select Two)*

Deviled Egg with Caviar  
Avocado & Granny Smith Apple with Lime Cilantro Canapé  
Ahi Tuna Bites on Won Ton Crisp  
Coconut Chicken Satay, Spicy Peanut Sauce

\*Raspberry Lemonade or Lemonade during cocktail hour

## DINNER

### *Salads (Select One)*

**Panzanella Salad** Artisan Greens, Cucumber, Tomato, Olives, Red Onions, Fresh Mint, Basil, Croutons, Shredded Asiago Cheese, Pepperoncini & Red Wine Vinaigrette  
**Raspberry Candied Almond Salad** Mixed Greens with Candied Almonds, Bleu Cheese, Fresh Raspberries and Raspberry Vinaigrette  
**Caprese Salad Endive** Mozzarella Ciliegine, Grape Tomato Halves, Extra Virgin Olive Oil, Basil & Balsamic Reduction on Belgium Endive Lettuce  
**Roasted Pear Salad** Mixed Greens, Arugula, Roasted Pears, Amablu™, Candied Walnuts, Maple Vinaigrette

### *Entrees (Select Two Plus a Vegetarian)*

**Chipotle Roasted Pork Loin** Chipotle-Cilantro Cream Sauce  
**Roasted Chicken** Cipollini Mushroom & Bacon Marsala Wine Ragù  
**Minnesota Stuffed Chicken Breast** Honey Crisp, Wild Rice, Celery and Onions with a Lingonberry Veloute Sauce  
**Roast Sliced Strip Loin** Wild Mushroom Red Wine Demi-glace  
**BBQ Seasoned Salmon** Tropical Chow Chow (Papaya, Mango and Pineapple)  
**Grilled Cauliflower Steak** Chimichurri Sauce and Feta Cheese with Ratatouille  
**Eggplant Parmesan** Zoodles, Marinara and Haricot Verts with Carrot Julienne  
**Vegetable Strudel** Grilled Vegetables Wrapped in Puff Pastry over Madeira Mushroom Wine Sauce

**Choice of:** Herb Roasted Fingerling Potatoes Yukon Gold Mash, Tri-colored Orzo or Mediterranean Couscous

**Choice of:** Crowne Vegetable Blend, Haricot Verts, Asparagus or Roma Au Gratin

\*Rolls & Butter

\*Coffee, Decaf, Tea & Cream

**\$47 per person**



# Platinum Dinner Package

## COCKTAIL HOUR

### *Assorted Hors D'oeuvres (Select Three)*

Duck, Cream Cheese and Corn Empanada

Ratatouille Filo Cup

Beef Tenderloin with Boursin Cheese Canape

Goat Cheese and Balsamic Fig Tartlet

Thai Shrimp with Garlic, Thai Basil, Ginger

\*Lemonade or Raspberry Lemonade during cocktail hour

## DINNER

### *Salads (Select One)*

**The Wedge** Quarter Head of Iceberg, Cucumber, Red Onion, Tomato and Thousand Island Dressing

**Twisted Waldorf Salad** Apples, Walnuts, Grapes, Celery and Mayonnaise with Fresh Orange and Craisins on Iceberg

**Raspberry Candied Almond Salad** Mixed Greens with Candied Almonds, Bleu Cheese, Fresh Raspberries and Raspberry Vinaigrette

**Caprese Salad Endive** Mozzarella Ciliegine, Grape Tomato halves, Extra Virgin Olive Oil, Basil & Balsamic Reduction in Belgium Endive Lettuce

**Goat and Beet** Arugula, Roasted Golden Beets, Croquette of Cinnamon, Blistered Grapes, Candied Walnuts, Maple Vinaigrette

### *Entrees (Select Two Plus a Vegetarian)*

**Roasted Chicken** Roasted Tomatoes, Mushroom & Bacon Ragu, Red Wine Reduction

**Beef Tenderloin** Sauce Bordelaise and Béarnaise

**Cowboy Rubbed Ribeye** Pinot Noir Reduction, Maitre d'Hotel Butter and Leek Straws

**Cracker Crumb Walleye** Saltine Crusted Walleye Pan-Fried to a Golden Brown, served with Sundried Tomato-Caper Aioli

**Salmon Crevette** on a bed of Cooked Spinach with a Shrimp Cream Sauce

**Barramundi** Panko Crusted and Sautéed topped with a Lemon White Wine Beurre Blanc

**Pappardelle Pasta** Roasted Garlic, Cipollini Onions, Roasted Red Peppers, Sundried Tomatoes, Artichokes, Asparagus, Pine Nuts & Parmesan

**Roasted Vegetable Torte** Layers of Roasted Vegetables, Potatoes and Cheese En Croûte, served Lentil Ragù and Tomato Coulis

**Choice of:** Herb Roasted Fingerling Potatoes Yukon Gold Mash, Tri-colored Orzo or Mediterranean Couscous

**Choice of:** Crowne Vegetable Blend, Haricot Verts, Asparagus or Roma Au Gratin

\*Rolls & Butter

\*Coffee, Decaf, Tea & Cream

**\$56 per person**

# Buffet Dinner Package

## COCKTAIL HOUR

### *Starters*

**Panzanella Salad** Artisan Greens, Cucumber, Tomato, Olives, Red Onions, Fresh Mint, Basil, Croutons, Shredded Asiago Cheese, Pepperoncini & Red Wine Vinaigrette

**Skygarden Salad** with Choice of Dressing

**An Elegant Display of Fresh Fruit & Berries**

**Artisan Cheese Display with Crackers & Artisan Breads**

\*Lemonade or Raspberry Lemonade during cocktail hour

### *Entrees (Select Two)*

**Chipotle Roasted Pork Loin** Chipotle-Cilantro Cream Sauce

**Roasted Chicken** Roasted Tomatoes, Mushroom & Bacon Ragu, Red Wine Reduction

**Roasted Chicken** Cipollini Mushroom & Bacon Marsala Wine Ragu

**Sliced Baron of Beef** Mushroom Brown Sauce

**Beef Bourguignon** Beef Tips, Pearl Onions, Mushrooms and Bacon served on Egg Noodles

**Baked Tilapia Tapenade** Kalamata Olive, Capers, Sundried Tomatoes and Olive Oil

**BBQ Seasoned Salmon** Tropical Chow Chow (Papaya, Mango and Pineapple)

**Mediterranean Farfalle** Sundried Tomatoes, Lemon, Olive Oil, Artichokes, Olives, Feta Cheese, White Wine and Fresh Herbs

**Vegetable Curry** Onions, Peppers, Carrots, Broccoli with Red Curry, Yogurt and Basmati rice

### *Starches (Select Two)*

Yukon Gold Mashed Potatoes

Roasted Red Potatoes

Rice Pilaf

Mediterranean Tri-Color Quinoa

### *Vegetables (Select One)*

Crowne Vegetable Medley

Green Bean & Julienne Carrots

Buttered Asparagus

Carrots Vichy

Rolls & Butter

Coffee, Decaf, Tea and Cream and Lemonade

**\$52 per person**

# Buffet Enhancements

Additional accompaniments to add or substitute for your buffet

## Carved Round of Beef

Served with Silver Dollar Rolls, Mayonnaise, Whole Grain Mustard Aioli & Creamy Horseradish Sauce

\$370.00/Round

(serves approx. 50 guests)

## Carved Tenderloin of Beef

Served with Silver Dollar Rolls, Mayonnaise, Whole Grain Mustard Aioli & a Creamy Horseradish Sauce

\$350.00/Tenderloin

(serves approx. 25 guests)

\*Carving Station Requires a Chef to Serve / \$100 Fee

## Additional Hors D'oeuvres

### ITEM

### PER DOZEN

### Cold Hors D'oeuvres – Per Dozen

Roasted Tomato Crostini, Fresh Thyme, Shaved Parmesan	\$40
Avocado, Granny Smith Apple & Cilantro Crostini	\$40
Thai Shrimp with Garlic, Thai Basil, Ginger	\$48
Smoked Salmon with Chives & Dill Sour Cream, Pumpernickel Bread	\$50
Lobster on Brioche, Truffle Aioli	\$60
Red Pepper Confit Crostini	\$38
Curried Chicken Salad, Golden Raisin, Granny Smith Apples, Pumpernickel Bread	\$42
Roasted Beef, Arugula Pesto, Shaved Parmesan & Micro Greens Crostini	\$55
Shrimp Cocktail, Cocktail Sauce & Green Goddess Dipping	\$52
Gazpacho Shooter	\$36
Fresh Mozzarella, Cherry Tomato, Olive & Basil Pesto Skewer	\$36

# *Kors D'oeuvres Reception*

## **BUFFET**

### *Salad*

**Panzanella Salad** Mesclun Greens, Cucumber, Tomato, Olives, Red Onions, Fresh Mint, Basil, Homemade Croutons with Parmesan Cheese, Pepperoncini & Balsamic Vinaigrette

### *Carving Station*

Whole Roasted Turkey

or

Roasted Strip Loin (Add \$4 per person)

Served with Celery & Green Apple Slaw, Cranberry & Apricot Chutney, Caramelized Onions, Mayonnaise, Grain Mustard & Assorted Silver Dollar Rolls

### *Flat Bread Bar*

or

### *Pasta Bar*

**Margherita** Tomato Sauce, Fresh Mozzarella, Basil, and Extra Virgin Olive Oil

**Arugula Pesto**, Roasted Tomato, Fresh Mozzarella, and Shiitake Mushroom

**Milanese** Roasted Red Pepper, Artichoke, Prosciutto, Gorgonzola, and Arugula Pesto

**Fingerling Potato Pesto** Tomato Sauce, Fresh Mozzarella, Roasted Tomato, Pine Nuts, and Arugula Pesto

(Choose between)

Cavatappi Pasta **or** Cheese Tortellini

Wild Mushroom Cream Sauce **or** Bolognese Sauce

**Add-ins:** Prawns, Chicken, Italian Sausage, and Lobster (Add \$6/person)

English Peas, Broccoli, Peppers, Asparagus, Oven Roasted Tomatoes, Parmesan Cheese, Chili Flakes, and Herb Focaccia

### *Kors D'oeuvres Station (Choose Four Items)*

Bruschetta with Roasted Tomato & Parmesan Cheese

Avocado & Granny Smith Apple with Lime Cilantro Crostini

Grilled Shrimp Skewer with Roasted Tomatoes & Arugula Pesto

Chicken Wings with Cilantro Chipotle BBQ Sauce & Bleu Cheese Dressing

Pork Slider with Celery Apple Slaw & Cranberry Apricot Chutney

Hamburger Slider with Cheddar Cheese & Arugula Pesto

Jumbo Lump Crab Cake with Lime Cilantro Apple Slaw & Lemon Caper Aioli

Coffee, Decaf, Tea & Cream

**\$46 per person**

\*Carving Station Requires a Chef to Serve / \$100 Fee



## *Hot Hors D'oeuvres – Per Dozen*

Marinated Beef Skewers with Teriyaki Sauce	\$48
Sesame Chicken Tenders, Pommery Mustard Sauce	\$42
Coconut Chicken Satay, Spicy Peanut Sauce	\$42
Fried Chicken Tenders, BBQ Chipotle Sauce	\$42
Chicken Wings, Cilantro Chipotle BBQ Sauce, Amablu Cheese Sauce	\$36
Breaded Mashed Potato Ball with 4 year Aged Wisconsin Cheddar Cheese, Roasted Corn, Green Onion & Shiitake Mushrooms	
<b>Options:</b> Crab	\$40
Chorizo	\$38
Bacon	\$38

Garlic Beef Tenderloin, Basil Aioli, Toast Point	\$48
Chicken Quesadilla, Black Beans, Chipotle, Aged Cheddar Cheese, Cilantro, Lime, Avocado, Salsa, Charred Corn & Sour Cream	\$38
Jumbo Lump Crab Cake, Lime Cilantro Apple Slaw, Lemon Caper Aioli Crostini	\$60
Roasted Striploin, Basil Pesto, 4 year Aged Wisconsin Cheddar Cheese Crostini	\$48
Cheese Burger Slider, Basil Pesto, 4 year Aged Wisconsin Cheddar Cheese	\$48
Arancini-fried Risotto Balls Stuffed with Mozzarella, Herbs & Mushrooms	\$52

## *Small Plates, Shooters and Spoons - Per Piece*

Seared Black Pepper Crusted Tuna, Apple Cilantro Slaw, Wasabi Aioli	\$6
Jumbo Lump Crab Cake, Pear Slaw, Arugula, Caper Lemon Aioli Crostini	\$7
Shrimp Ceviche Martini, Mango Salsa, Tortilla Crisp	\$7
Grilled Marinated Lamb Chop in Herb Provencal, Garlic, Extra Virgin Olive Oil	\$8
Cantaloupe & Honey Dew Wrapped in Prosciutto, Aged Balsamic Vinegar	\$6
Fig with Ricotta Cheese and Prosciutto, Pecan, Aged Balsamic Vinegar (Seasonal)	\$5
Pan Seared Striploin Steak Medium Rare, Baguette, Grain Mustard Aioli, Arugula Pesto	\$5
Avocado & Chickpea Salad on Iceberg, Champagne Cilantro Vinaigrette	\$4
Tabouli, Endive, Grape Tomatoes, Olive Oil & Lemon Vinaigrette	\$4

# Children's Menu

(12 and under)

## DINNER

### *Starter*

Seasonal, Fresh Fruit Cup

### *Entrées (Select One)*

Chicken Fingers with Honey or Barbecue Sauce

Cheeseburger Slider

Grilled Cheese on Brioche Bread

Gourmet Macaroni & Cheese

\*Entrees include French Fries and Lemonade or Milk

**\$17 per child**

# Late Night Snacks

## PIZZA

10" Pizza Crust  
(Choose Up to Three)

### **Cheese Pizza \$15**

Tomato Sauce, Mozzarella Cheese, Fresh Herb,  
and Roasted Roma Tomatoes

### **Sausage and Garlic Pizza \$15**

Tomato Sauce, Mozzarella Cheese, Sausage, Roasted Garlic,  
Cipollini Onion and Fresh Herbs

### **Pepperoni Pizza \$15**

Tomato Sauce, Mozzarella Cheese and Pepperoni

### **Vegetable Pizza \$15**

Tomato Sauce, Roasted Red Pepper, Roasted Eggplant, Olive,  
Fresh Herb, Toasted Garlic, Cipollini Onion, Goat Cheese,  
and Arugula Pesto

*Popcorn (Spicy or Caramel) or Pretzels (serves 8)	\$17.00 per pound
*Kettle Chips with Homemade Caramelized Onion Dip (serves 8)	\$17.00 per pound
*Wild Corn Tortilla Chips with Salsa (serves 8)	\$17.00 per pound
*Sandwich Tray: Assorted Meats and Cheeses with Silver Dollar Rolls and Condiments	\$4.00 each

### **Per Dozen**

*Fried Chicken Tenders, BBQ Chipotle Sauce	\$42
*Chicken Wings, Cilantro Chipotle BBQ Sauce, Amablu Cheese Sauce	\$32
*Breaded Mashed Potato Balls with 4 year Aged Wisconsin Cheddar Cheese, Roasted Corn, Green Onion and Shiitake Mushroom	
<b>Variation:</b> Crab	\$40
Chorizo	\$38
Bacon	\$38
*Chicken Quesadilla, Black Beans, Chipotle, Aged Cheddar Cheese, Cilantro, Lime, Avocado, Salsa, Charred Corn and Sour Cream	\$38
*Aged Wisconsin Cheddar Grilled Cheese on Brioche	\$38

# *Happily Ever After*

## *Traditional Continental*

Chilled Fruit Juice  
Fresh Sliced Fruit Tray  
Assorted Pastries, Muffins and Croissants  
Coffee, Decaf and Tea and Cream  
\$18

## *Deluxe Continental*

Chilled Fruit Juice  
Fresh Sliced Fruit Tray  
Freshly Baked Fruit Breads and Bagels with Cream Cheese  
Assorted Dry Cereals and Granola  
Individual Yogurts  
Coffee, Decaf and Tea and Cream  
\$20

## *American Buffet*

Chilled Fruit Juice  
Sliced Seasonal Fruit and Berries Tray  
Assorted Pastries, Muffins and Croissants  
Scrambled Eggs with Fresh Chives  
Bacon and Sausage  
Baked Hash Browns  
Assorted Dry Cereals with Milk  
Coffee, Decaf and Tea and Cream  
\$24

## *Additional Items*

*May be added to your breakfast buffet, priced per person*

<b>Scottish Smoked Salmon</b> (3 oz. per person) with Capers, Red Onions, Tomatoes, Asparagus, and Extra Virgin Olive Oil	\$7
<b>Buttermilk Pancakes</b> with Berry Compote & Pure Maple Syrup	\$7
<b>Southwestern Breakfast Wrap</b> with Chorizo, Scrambled Eggs, Yukon Gold Potatoes, Pepper Jack Cheese, Black Beans, Spinach, Sour Cream & Salsa	\$6
<b>Grilled Egg Sandwich</b> with Ham and Cheddar Cheese on Croissant	\$6
<b>McCann's Oatmeal</b> with Honey, Brown Sugar, Almonds and Berry Compote	\$6
<b>Assorted Dry Cereals</b> with your choice of Skim or 2 % Milk	\$4
<b>Individual Fruit Yogurt</b>	\$4
<b>Bottled Smoothies</b>	\$6

# Breakfast Buffet Enhancements

## Omelet Station

Ham, Mushrooms, Spinach, Onions, Bell Peppers, Cheddar Cheese, Diced Bacon, Diced Sausage, Diced Tomatoes, Smoked Salmon \$7

## Malted Waffle Station

Served with Fresh Seasonal Berries, Cranberry Apricot Preserve, Chocolate Sauce Maple Syrup and Whipped Cream \$7

## Open Faced Brioche Toast

Grilled Brioche Bread, Herb Scrambled Eggs, Wild Mushroom Ragu, Preserved Tomatoes, and Provençal Hollandaise \$7

## Crab Cake Benedict

Poached Egg, Asparagus, Roasted Tomato, Light Chipotle Hollandaise \$8

Breakfast Buffet Enhancements are designed to complement your Breakfast Buffet

**Note:** The above items are not available a la Carte.

\*Stations require attendant \$100 for 2 hours, \$25 for each additional half hour

# A La Carte Selection

## Beverage

Coffee, Decaffeinated or Tea	\$62 per gallon
Assorted Soda	\$3.50 each
Bottled Water	\$3.50 each
Bottled Assorted Juices	\$4.50 each
Spiced Apple Cider	\$42 per gallon
Lemonade	\$40 per gallon
Ice Tea	\$40 per gallon
Chilled Fruit Juices: Apple, Orange, Grapefruit, Tomato, Cranberry	\$19 per carafe
Red Bull	\$5 each
Gatorade	\$4.50 each
Vitamin Water	\$4.50 each
Bottled Smoothies	\$6 each
Double Shot Espresso	\$5 each
Frappuccino	\$5 each
Izzy Sparkling Fruit Juice	\$4.50 each

## Pastries

Bagels with Cheese and Preserves	\$35 per dozen
Assorted Muffins, Croissants, Danish	\$35 per dozen
Coffee Cakes – Crème Brule, Cinnamon, and Powdered Crumb	\$36 per dozen
Biscotti	\$32 per dozen
Breakfast Fruit Breads	

## Coffee Station

Freshly Brewed Regular and Decaffeinated Coffees  
Served with Cream, Sugar, Chocolate Spoons, Rock Candy Stirrers,  
Peppermint Sticks, Biscotti  
\$65.00/Gallon



# Enhancements

## Centerpieces

Lily bowl with fresh floral (Gerber daisy)

\$10.00 each

Three-Tiered Cylinder Vases with Floating Candles

\$15.00 each

## Audio Visual

\*Please contact your PSAV with any AV needs.

## Piano

\$150.00

Baby Grand (permanent location in lobby)

\* Charge is to cover the cost of tuning

\*All prices are subject to applicable taxes and service charges.

## Beverage Service

Bar Service	Host Bar	Cash Bar
Call Brands	\$6.25	\$6.75
Premium Brands	\$7.50	\$8.00
Super Premium Brands	\$9.00	\$10.00
Domestic Beer	\$5.50	\$6.00
Imported/Specialty Beer	\$6.00	\$6.50
House Wine	\$6.50	\$7.00
Non-alcoholic Beer	\$5.00	\$5.50
Cordials	\$8.00	\$8.50
Soda	\$3.25	\$3.50
Bottled Water, Fiji 500 ML	\$4.00	\$4.50

Beer kegs available upon request

## Bar Packages Hosted

	Call Brands	Premium Brands	Super Premium Brands
First Hour	\$14.00 per person	\$16.00 per person	\$17.00 per person
Each Additional Hour	\$8.00 per person	\$9.00 per person	\$12.00 per person

Bar Packaging does not include specialty drinks or cordials.

\*In the event that \$500.00 per bartender is not met a fee of \$100.00 per bartender will apply.

## Wine

House Wine- Chardonnay, White Merlot and Merlot (per bottle)	\$30.00
House Champagne (per bottle)	\$29.00
Non-Alcoholic Wine or Champagne (per bottle)	\$24.00

Additional wine selections available upon request.

\*All prices are per person unless otherwise noted and subject to applicable taxes and service charges.

# Beverage Selections

## Call Brands

Smirnoff Vodka  
Jim Beam  
Cutty Sark Scotch  
Gilbey's Square Gin  
Captain Morgan Rum  
Sauza Giro  
Windsor  
Christian Brothers  
Trinity Oaks Wine  
Dry Vermouth Noilly Pratt  
Sweet Vermouth Noilly Pratt

## Premium Brands

Absolut Vodka  
Jack Daniels  
Johnny Walker Red  
Tanqueray Gin  
Captain Morgan Rum  
Cuervo Gold Tequila  
Seagram V.O.  
Korbel Brandy  
Trinity Oaks Wine  
Dry Vermouth  
Noilly Pratt  
Sweet Vermouth  
Noilly Pratt

## Super Premium Brands

Grey Goose Vodka  
Maker's Mark  
Johnny Walker Black  
Bombay Sapphire  
Bacardi 8  
Cuervo 1800  
Crown Royal  
Courvoisier VS  
Sterling VC  
Dry Vermouth  
Noilly Pratt  
Sweet Vermouth  
Noilly Pratt

## Beers

### Domestics

Budweiser  
Bud Light  
Miller Lite  
O'Douls

### Imported and Specialty

Amstel Light  
Heineken  
Summit EPA  
Fulton IPA  
Oberon Bell's

\*Additional beer selections available upon request

## Alcohol-Free

Tropical Fruit Punch	\$45.00/gallon
Sparkling Catawba Juice	\$20.00/bottle
Sparkling Apple Cider	\$20.00/bottle
Hot Apple Cider	\$40.00/gallon

# General Information

**FOOD & BEVERAGE MINIMUMS:** Food & Beverage Minimums are required for all functions. If less is purchased, the difference between the minimum and the actual purchase will be an additional room rental fee. Your food & beverage minimum does not include service charge and tax.

\*All food and beverages served in the Crowne Plaza Northstar hotel must be purchased from, prepared, and served by the staff of the Hotel. No food or beverage will be permitted to be brought into or removed from the Hotel by any patron or patron's guest. (Exception made for Wedding or Groom's Cakes)

**ADVANCE DEPOSIT:** Advance non-refundable deposits are due along with your signed agreement.

**CANCELLATION POLICY:** Based on individual agreements, if the event is cancelled after the set cancellation date, client will be responsible for payment of the negotiated food and beverage minimums and room rental.

**GUARANTEES:** Final guest attendance must be received no later than 3 business days prior to the function day. You will be charged for the number of meals guaranteed or actual number of guests served (whichever is higher). If the catering office is not notified within that time frame, the number of guests originally indicated on the catering contract will become your guarantee number.

**PRICING/INCREASED COSTS:** Menu prices are subject to change with the market. The Crowne Plaza will not guarantee menu prices prior to six months from the day of the function.

**PAYMENT:** Guests are required to pay in full 14 days prior to the event with the option of a credit card, cashier's check or cash. A credit card is also required to charge any last minute expenses the night of the event.

## **GRATUITY & TAXES:**

- ❖ Food & Beverages are subject to 22% service charge.
- ❖ Food and non-alcoholic beverages are subject to 11.025% state and local tax.
- ❖ Alcohol is subject to 13.53% state and local tax.
- ❖ Audio Visual equipment is subject to 8.025% tax and 22% service charge.

\*\*\*Please note: In accordance with state law, all service charges are subject to 8.025% tax. Taxes and service charges are subject to change.

## General Information Continued

**LIABILITY AND DAMAGE TO PROPERTY:** The Hotel reserves the right to inspect and control all private functions. The client shall indemnify, defend and hold the Hotel harmless from and against all claims, damages, liability and expense to persons or property that may occur as a result of the clients use of the Hotel's facilities, provided that such claims, actions, damages, liability and expense arise out of or result from the actions, in-actions, omissions of negligence of the client or its agents, representatives or guests. The client will be held responsible for any damages or loss to the building, equipment, decorations or fixtures belonging to the Hotel lost or damaged during the affair due to the activities of its guests. Any damages or loss incurred will be billed to the clients at replacement costs.

**HOLD HARMLESS CLAUSE/PERFORMANCE:** If for any reason beyond its control, including but not limited to strikes, labor disputes, accidents, government requisitions, commodities or supplies, acts of war or acts of God, Crowne Plaza Northstar Hotel may terminate the Agreement without further liability of any nature. In no event shall the Crowne Plaza Northstar Hotel be liable for consequential damages or theft of any nature for any reason.

**MENUS:** Select one of our wedding packages or our creative culinary staff will be happy to assist you in planning a special menu for your event. We are eager to satisfy an array of tastes in order to make each and every wedding unforgettable for you and your guests.

**BARTENDERS:** We recommend one bartender per 75 guests. Bar sales must be \$500.00 per bartender or a bartender fee of \$100.00 per bar will apply.

**DECORATIONS:** You are allowed to decorate the room for your event. Additional charges may be incurred based on time, room and availability. Tacks and nails are not allowed when applying any decorations to the walls, ceilings or outdoor pergolas. Open flames are not permitted. All candles or other open flames must be enclosed in glass. Glitter, Confetti and fog machines are not allowed.

**DANCE FLOOR:** Upon request, a dance floor can be provided.

**CONTRACT VENDORS:** Any vendors that are contracted for your event must provide the Hotel with proof of insurance, and are subject to the approval of the Hotel.