



HOLIDAY INN & SUITES WEDDINGS

CATERING BY

RAG
Rudy's Redeye Grill



Holiday Inn & Suites Lakeville & Rudy's Redeye Grill

20800 Kenrick Ave Lakeville, MN 55044

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hilakeville.com/weddings | rrrglakeville.com

Our Venue

Thank you for allowing us to showcase our award winning venue, offerings and service. With over 4,320 sq ft of banquet space, an award winning culinary team and service team, and 200 years of combined experience, The Holiday Inn & Suites and Rudy's Redeye Grill Lakeville are well positioned to provide you the highest quality experience imaginable at a price that seems too good to be true. Although our team has crafted an awesome collection of delightful offerings, we are always willing to consider special requests. Please feel free to ask questions as you journey through this process, however small it might be, that's why we're here. We are grateful for the opportunity to be of service to you and hope you will consider us for your special day.

Service Awards We love to deliver award winning service and are pleased to share these awards with you. The Knot "Best of Weddings" 2012 - 2017, resulting in being inducted into The Knot's "Best of Weddings" Hall of Fame. Torch Bearer Service Award: Given to the top performing Holiday Inn properties based on guest service scores. Kemmons Wilson Spirit of Family Award: Given to one IHG hotel per year for guest service, family values and community outreach.

Amenities From the moment you step into our magnificent lobby you will know you are in the right place. We have 131 elegant guest rooms including 36 suites that are sure to fit your needs. Your guests will enjoy our easily accessible hotel with complimentary parking, wi-fi, fitness center, full service restaurant and lounge, water recreation area and whirlpool. There is truly something for everyone!

Guest Rooms We would be happy to reserve a block of rooms for you and your guests. Room blocks generally start between 10 and 20 rooms and can be increased when needed and available. We generally hold these rooms until 1 month prior to your wedding date. You will receive additional details about blocking rooms upon booking your event. We offer our onsite wedding couple a complimentary suite for the evening of the wedding.

Our Restaurant Rudy's Redeye Grill specializes in homemade comfort foods such as chicken pot pie, pan fried walleye and bleu cheese meatloaf, as well as quality steaks, seafood and pasta. Reminiscent of the 1940's and 1950's, Rudy's boasts rich warm colors, dark wood, and romantic leather booths to compliment a devotion to incomparable service. Rudy's is open for breakfast, lunch and dinner. Rudy's also has a breathtaking bar and offers a delicious Sunday Brunch.

Our Promise You will be working closely with your on site event coordinator through every step of the planning process. Upon booking, you will be provided with helpful time lines and planning guides to ensure your journey is enjoyable. Our top-of-the-line service staff will take care of you and your guests in a way that will create memories to last a lifetime.

Our Policies

Capacity Our Grand Facile Ballroom has 4,320 square feet of private event space. The ballroom accommodates up to 325 people on rounds of 8 and up to 400 people on banquet style tables.

Room Rental of the Ballroom for a Wedding Reception is \$900. Ceremonies are an additional \$400. Included are linens, china, skirted head table on risers, microphone, dance floor, cake cutting, set up and cleanup.

Minimums Required food and beverage minimums are as follows: \$4,000 on a Friday night and \$6,000 on a Saturday night. Minimums exclude service charge, gratuity and taxes.

Catering Services Food and beverage must be purchased through our venue. Menu prices are subject to 20% service and sales taxes. All multiple split entrées are assessed a \$2 service charge per plate. Due to state health regulations extra food and beverage is not allowed to be taken with you.

Deposits & Payments A non-refundable deposit of \$900 is required in order to reserve the ballroom. The anticipated balance is due 10 days from the event date. A credit card authorization is required for pending balance.

Guarantees A guaranteed number of guests must be confirmed to the hotel 10 days prior to the event. Once given, it may not be reduced. We can accommodate a reasonable increase.

Menu Pricing Menu pricing and selections are subject to change at any time. We will guarantee your selections and pricing 90 days from the date of your event.

Bar Service A \$95 bartender fee is applied per bartender. One bartender is generally recommended for up to 150 guests. There will be an additional \$100 charge for additional bars.

Security Events where liquor is being served will be assessed a \$250 security fee as required by the City.

Entertainment You may select and provide your own entertainment. Our portable dance floor is available to you at no charge. We do not allow the use of fog machines.

Menu Tastings Menu tastings are held bimonthly in the ballroom. This is complimentary for the couple to attend after booking.

Children's Meals Children 10 years of age and younger can be served a Chicken Tender meal or participate in the buffet for \$12.95.

Cakes & Desserts You may bring your cake or dessert selection from a licensed bakery or purchase dessert through us. Our staff will cut and serve your cake for you and your guests.

Linen We provide white, ivory or black linens and table skirting for your event.

Centerpieces and Decor Specialty centerpiece rentals are available. You are also welcome to bring in your own centerpieces and decor. Our staff will be happy to assist with decorating requests and day of setup/tear down.

Additional Events We would love to help you create an entire wedding weekend with a rehearsal dinner and gift opening. Event space is complimentary (pending availability) with a food and beverage minimum purchase of \$500.

Plated Dinner Entrées

Plated Dinner Entrées Include Choice of Salad, Side, Vegetable, Dinner Rolls & Freshly Brewed Coffee

Pasta Primavera

Penne Pasta Tossed with Fresh Vegetables & Garlic Cream Sauce, Pesto Cream Sauce or Marinara Sauce \$19.95

Add Grilled Chicken \$3

Grilled Chicken Breast

Grilled Chicken Breast Prepared with Choice of Garlic Cream Sauce, Marsala Jus with Baby Bella Mushrooms or Bruschetta Relish with Balsamic Glaze \$22.95

Herb Encrusted Chicken

Baked Chicken Breast in an Herb Breading Served with Champagne Cream Sauce or Mushroom Supreme Sauce \$22.95

Wild Rice Stuffed Chicken

Apple with Wild Rice Stuffed Chicken Breast with Brie Cheese topped with Apple Brandy Cream Sauce \$24.95

Roasted Pork Loin

Slow Roasted Pork Loin Topped with Balsamic Fig Jus or Cranberry Port Sauce \$22.95

Walleye

Our Signature Walleye Breaded and Pan Fried Served with Tartar Sauce, Lemon & Slivered Almonds \$25.95

Grilled Salmon

Fresh Atlantic Salmon Grilled & Topped with Béarnaise Sauce \$24.95

Sirloin Steak

8oz Sirloin Grilled to Perfection and Topped with Brandy Peppercorn Demi-Glace \$24.95

Prime Rib

Slow Roasted 10oz Prime Rib served with Au Jus & Horseradish Sauce \$26.95

Chicken & Steak Combo

Petite Sirloin and Herb Encrusted Chicken with Champagne Cream Sauce or Mushroom Supreme Sauce \$26.95

Land & Lakeville

Petite Sirloin and Walleye Served with Tartar Sauce, Lemon & Slivered Almonds \$28.95

Salad Selections

Garden Salad Romaine and Leaf Lettuce, Tomato, Cucumber, Onion, Croutons, French & Ranch

Caesar Salad Romaine Lettuce, Parmesan Cheese, Croutons & Caesar Dressing

Bleu Bistro Salad Mixed Greens, Bleu Cheese, Yellow Raisins, Tomato, Walnuts & Maple Vinaigrette

Vegetable Selections

Sesame Green Beans, Vegetable Medley or Grilled Asparagus Add \$1

Side Selections

Cheddar Cheese Crusted Mashed Potatoes, Roasted Rosemary New Potatoes, Au Gratin Potatoes, Baked Potato or Wild Rice Medley

We are happy to accommodate food allergies and intolerances within our ability.

Prices subject to change at anytime and subject to 20% service and sales tax.

Multiple entrées will be assessed a \$2 service charge - Please limit multiple entrées selections to 3 choices.

Dinner Buffets

Emerald Buffet

Tossed Garden Salad with Dressings
Freshly Baked Dinner Rolls & Butter
Sesame Green Beans
Roasted Rosemary New Potatoes
Choice of 2 Entrées
Freshly Brewed Coffee
\$22.95 per Person

Sapphire Buffet

Caesar Salad
Fresh Sliced Fruit Display
Fresh Baked Dinner Rolls & Butter
Sesame Green Beans
Cheddar Cheese Crusted Mashed Potatoes
Roasted Rosemary New Potatoes
Choice of 2 Entrées
Freshly Brewed Coffee
\$24.95 per Person

Diamond Buffet

Tossed Garden Salad with Dressings
Caesar Salad
Fresh Sliced Fruit Display
Fresh Baked Dinner Rolls & Butter
Sesame Green Beans
Au Gratin Potatoes
Roasted Rosemary New Potatoes
Pasta Primavera
Choice of 2 Entrées
Freshly Brewed Coffee
\$28.95 per Person

Entrée Selections

Penne Pasta Tossed with Fresh Vegetables & Garlic Cream Sauce, Pesto Cream Sauce or Marinara Sauce
Herb Encrusted Chicken Breast with Champagne Cream Sauce or Mushroom Supreme Sauce
Grilled Chicken Breast with Choice of (Garlic Cream Sauce, Marsala Jus w/Baby Bella Mushrooms or Bruschetta Relish w/Balsamic Glaze)
Roast Turkey with Gravy & Sage Dressing
Slow Roasted Pork Loin Topped with Balsamic Fig Jus or Cranberry Port Sauce
Pork Loin Stuffed with Prosciutto, Spinach & Fresh Mozzarella - Requires Carver*
Sliced Sirloin with Bordelaise, Caramelized Mushrooms & Onions
Marinated Flank Steak with Teriyaki Ginger Glaze
Walleye Breaded & Pan Fried Served with Tartar Sauce, Lemon & Slivered Almonds + \$2 per Person
Avalon Pasta, Tortellini with Shrimp, Scallops & Spicy Meatballs in a Southwest Cream Sauce + \$2 per Person
Carved Prime Rib served with Horseradish & Au Jus + \$4 per Person - Requires Carver*

Italian Buffet

Caesar Salad
Sesame Green Beans
Roasted Rosemary New Potatoes
Parmesan Garlic Bread
Choice of 3 Entrées

Entrées Selections -
Pasta Primavera with Garlic Cream Sauce
Fettuccine Alfredo
Cheese Tortellini with Choice of
Garlic Cream Sauce or Marinara Sauce
Chicken Marsala
Chicken Parmesan
Italian Baked Lasagna
Freshly Brewed Coffee
\$23.95 per Person

Prime Rib Buffet

Tossed Garden Salad with Dressings
Fresh Sliced Fruit Display
Baked Dinner Rolls & Butter
Vegetable Medley
Roasted Rosemary New Potatoes
Fettuccine with Garlic Cream Sauce
Slow Roasted Carved Prime Rib with Au Jus
Freshly Brewed Coffee
\$26.95 per Person
Requires Carver*

*Carver Service \$100/150 ppl

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Hors d'oeuvres

Cold Selections

Tortilla Pinwheels	\$17.00/dozen
Deviled Eggs	\$17.00/dozen
Caprese Skewers	\$18.00/dozen
Cornet of Genoa Salami	\$18.00/dozen
Assorted Miniature Croissant Sandwiches	\$19.00/dozen
Fruit Kabobs	\$19.00/dozen
Chocolate Dipped Strawberries	\$19.00/dozen
Chipotle Chicken Canape	\$19.00/dozen
Italian Bruschetta on Toasted Baguette Slices	\$23.00/dozen
Jumbo Shrimp with Cocktail Sauce	\$38.00/dozen

Hot Selections

Crostini with Pesto, Tomato & Mozzarella	\$18.00/dozen
Chicken Drummies - Crispy or Louisiana Style	\$18.00/dozen
Breaded Chicken Tenders	\$18.00/dozen
Miniature Quiche Florentine	\$19.00/dozen
Meatballs with Barbecue or Swedish Sauce	\$19.00/dozen
Oriental Egg Rolls with Peanut Dipping Sauce	\$20.00/dozen
Italian Stuffed Mushrooms	\$20.00/dozen
Chicken Quesadilla Cornet w/ Sour Cream & Salsa	\$22.00/dozen
Crab Cakes Topped with Creole Mustard Sauce	\$22.00/dozen
Thai Chicken or Teriyaki Beef Kabobs	\$23.00/dozen
Coconut Shrimp with Orange Marmalade Sauce	\$23.00/dozen
Bacon Wrapped Scallops with Champagne Beurre Blanc Sauce	\$33.00/dozen

Specialty Reception Trays

Spinach Dip with Assorted Breads	\$48.00/serves 25
Warm Artichoke Dip with Assorted Breads	\$105.00/serves 50
Fresh Vegetable Tray with Homemade Peppercorn Dip	\$120.00/serves 50
Marinated & Grilled Vegetables with Roasted Red Pepper Dip	\$130.00/serves 50
Fresh Sliced Fruit Display	\$165.00/serves 50
International Cheese Display Served with Assorted Crackers	\$175.00/serves 50
Smoked Salmon Display Surrounded by Mini Breads & Dip	\$195.00/serves 35

Carved Specialties

All Carved Specialties to Include Sandwich Rolls and Condiments & Require Carver	
Roasted Turkey	\$185.00/serves 50
Roasted Round of Beef	\$195.00/serves 50
Southern Baked Ham	\$195.00/serves 50
Steamship Round of Beef	\$495.00/serves 125

Snack Service

Homemade Kettle Chips	\$12.00/pound
Chex Mix, Gardettos Snack Mix or Mixed Nuts	\$18.00/pound
Pizza - Flat Bread, Cheese, Pepperoni or Sausage	\$13.00/per pizza
Assorted Miniature Croissant Sandwiches	\$19.00/dozen

*Carver Service \$100/150 ppl

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Beverage Service

Cash Bar Service

Well Brands	\$5.50
Select Brands	\$6.50
Call Brands	\$7.00
Premium Brands	\$7.50
Cordials/Specialty Drinks	\$8.50
Domestic Bottled Beer	\$5.00
Imported/Specialty Bottled Beer	\$6.50
House Wines	\$7.00
Soft Drinks	\$2.75

*Cash Bar Pricing Includes Tax

Red Wines

Coastal Vines - Merlot - CA	\$23.00
Coastal Vines - Cabernet - CA	\$23.00
Liberty Creek - Pinot Noir - CA	\$23.00
Conquista - Malbec - Argentina	\$32.00
J. Lohr 7 Oaks - Cabernet - CA	\$36.00
Apothic Red - Blend - CA	\$36.00

Blush Wine

Coastal Vines - White Zin - CA	\$23.00
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Wine or Champagne Pour

Table Service. Charged by Consumption

Wine Station

Attended, Self Serve Decorated Wine Table with Options of Red Wine, White Wine & Blush Wine, Charged by Consumption

Draft Beer

Domestic \$325/keg - Import & Specialty Beer - Market Price - Kegs are 16 Gallons

Non-Alcohol Options

Sodas can also be Hosted - Charged by Consumption \$2.50 per Soda

Citrus Fruit Punch \$22.00/Gallon Lemonade or Iced Tea Station \$11.00/Gallon

Flavored Water Station \$9.00/Gallon Seasonal Flavors can be Discussed with your Coordinator

Host Bar Service

Well Brands	\$5.25
Select Brands	\$6.25
Call Brands	\$6.75
Premium Brands	\$7.25
Cordials/Specialty Drinks	\$8.25
Domestic Bottled Beer	\$4.75
Imported/Specialty Bottled Beer	\$6.25
House Wines	\$6.75
Soft Drinks	\$2.50

White Wines

Coastal Vines - Chard - CA	\$23.00
Coastal Vines - Pinot Grigio - CA	\$23.00
Liberty Creek - Moscato - CA	\$23.00
Starling Castle - Riesling - Germany	\$26.00
Kendall Jackson - Chard - CA	\$36.00
LeCrema - Pinot Gris - CA	\$36.00

Champagne

Coastal Vines Champagne - CA	\$23.00
Gionelli Asti Spumante - Italy	\$35.00

Prices subject to change at anytime and subject to 20% service and sales tax.
Minnesota law prohibits the service of alcoholic beverages to all persons under the age of 21.

Dessert & Décor

Dessert

Raspberry, Strawberry or Chocolate Mousse	\$3.95 Per Guest
Carrot Cake or Chocolate Layer Cake	\$2.95 Per Guest
Chef's Selection of Assorted Mini Desserts	\$2.95 Per Guest
Freshly Baked Cookies	\$17.00 Per Dozen
Ice Cream or Sherbet	\$1.95 Per Guest
Ice Cream Station with Toppings	\$4.25 Per Guest
New York Cheesecake	\$3.95 Per Guest
Warm Apple Crisp (Buffet Only)	\$3.95 Per Guest
Chocolate Dipped Strawberries	\$19.00 Per Dozen
Tiramisu	\$5.95 Per Guest

Décor

Glass Votive Holder and Tea Light	\$.50 Each
Square Mirror Tile - 12"	\$2.00 Each
Single Bud Vase - 7"	\$1.00 Each
Rose Bowl - 6" Diameter	\$2.00 Each
Cylinder - 9"	\$3.00 Each
Cylinder - 7"	\$2.50 Each
Cylinder - 5"	\$2.00 Each
Large Martini Glass	\$3.00 Each
Linen Clouding & Lights at Cake Table	\$20.00
Linen Clouding & Lights at Buffet Table	\$30.00
Linen Clouding & Lights at Head Table	\$35.00
Chair Covers, Linen Clouding with Lights, Votive Holders and Tea Lights - up to 18 ppl	\$60.00

Chair Covers

Linen Ivory, Linen White, Satin Black Includes Setup and Removal	\$2.00 Per Chair
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Audio Visual Equipment

Adjustable Easel	\$12.00
8ft x 8ft Tripod Projection Screen	\$32.00
Direct Box Audio Converter	\$22.00
LCD Projector	\$200.00

Compatibility test with our projector & your laptop/DVD player are required in advance.

A group contact to run video presentation at your event is also required.

You are welcome to bring your own décor & AV equipment if desired.

Prices subject to 20% service and sales tax.

Gift Opening & Breakfast

Continental Buffets

Rudy's Continental

Scones, Danish & Assorted Muffins
Butter and Fruit Preserves
Assorted Juices
Fresh Brewed Coffee & Tea
\$8.95 Per Person

Quick Start Continental

Assorted Muffins
Assorted Yogurts & Granola
Fresh Whole Fruits
Assorted Juices
Fresh Brewed Coffee & Tea
\$9.95 Per Person

Lakeville Continental

Assorted Muffins & Bagels
Butter, Fruit Preserves & Cream Cheese
Sliced Fresh Fruit Display
Cereals & Milk or Yogurts & Granola
Assorted Juices
Fresh Brewed Coffee & Tea
\$10.95 Per Person

Ultimate Continental

Scones, Danish & Assorted Muffins
Butter & Fruit Preserves
Sliced Fresh Fruit Display
Warm Mini Breakfast Sandwiches
Assorted Yogurts with Granola
Assorted Juices
Fresh Brewed Coffee & Tea
\$12.95 Per Person

Full Breakfast Buffets

The Classic Breakfast Buffet

Scrambled Eggs
Choice of Sausage & Crisp Bacon
Crisp Hash Brown Potatoes
Scones, Danish, Assorted Muffins
Butter & Fruit Preserves
Orange Juice & Fresh Brewed Coffee
\$12.95 Per Person

The Combination Breakfast Buffet

French Toast with Maple Syrup
Scrambled Eggs
Choice of Crisp Bacon or Sausage Links
Fresh Fruit Display
Scones, Danish & Assorted Muffins
Butter & Fruit Preserves
Assorted Fruit Juices & Fresh Brewed Coffee
\$14.95 Per Person

A la Carte

Fresh Brewed Coffee and Hot Tea	\$22.95 Per Gal
Assorted Fruit Juices or Milk	\$12.00 Per Carafe
Assorted Sodas and Bottled Waters	\$2.00 Each
Bagels and Cream Cheese	\$22.00 Dozen
Pastries, Muffins and Croissants	\$22.00 Dozen
Warm Cinnamon Rolls	\$23.00 Dozen
Assorted Donuts	\$23.00 Dozen
Coffee Cake, Breads & Assorted Muffins	\$22.00 Dozen
Whole Fresh Fruit	\$2.50 Per
Fruit Kabobs	\$2.50 Per
Fresh Sliced Fruit Tray	\$3.25 Per Person
Granola Bars	\$2.50 Per
Assorted Yogurts	\$2.50 Per
Assorted Cereals & Milk	\$3.00 Per

Event space is complimentary (pending availability) with a food and beverage minimum purchase of \$500.
We are happy to accommodate food allergies and intolerances within our ability.
Prices subject to change at anytime and subject to 20% service and sales tax.

Recommended Vendors

You are free to choose your vendors, here are a few that we have experience with:

Entertainment

Adagio | 651-437-3344
Instant Request | 952-934-6110
Midwest Sound and Light | 651-644-4111

Photographers

Please see your Coordinator for Specific Photographer Recommendations

Florists

Flora Etc | 952-485-5040
Judy's Floral Design | 507-645-0008

Wedding Cakes & Desserts

Cakes by Jan | 952-484-1000
The Cakery (Farmington Bakery) | 651-463-2242
Nothing Bundt Cakes | 651-452-8292
Cake Walk | 507-786-9255

Decor, Draping & Linens

Sitting Pretty | 651-253-6584
Top the Table | 952-484-7592
Illuminations by Lori | 952-250-7537

Holiday Inn & Suites - Lakeville

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952-469-1134 hilakeville.com

Rudy's Redeye Grill - Lakeville

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