



DOUBLETREE
by Hilton™

ROSEVILLE MINNEAPOLIS

2022 WEDDING MENU

CONGRATULATIONS

Congratulations on your engagement! From the moment you step through our doors to long after you say, “I do,” this day will be all about you. Centrally located within the Twin Cities, the DoubleTree by Hilton Roseville Minneapolis is much more than just a hotel. Our professional, caring, experienced staff will be with you every step of the way - from the beginning of the ceremony to the end of the reception. We will work tirelessly to create your dream wedding. Our vast array of amazing vendors are ready to help you with every aspect of your wedding — we’ll create your big day just as you imagined.

AN ELEGANT CEREMONY...

Have your ceremony in our beautiful courtyard, complete with brick aisle, café lighting, and stunning pergola as the centerpiece. You can leave the space as it is or customize it with your own flowers and décor. Our ceremony package comes with chairs, set-up and clean-up, and reserved rehearsal time.

...AND A RECEPTION TO REMEMBER

You’ve said ‘I do’...now let’s party! Allow our experienced staff to take care of everything. Take the stress off with one of our unique all-in-one packages or go à la carte and create a package that fits within your specific budget. If you're interested in a Friday, Sunday, or an off-season date, we offer excellent pricing and extra incentives. We do it all; from cocktail hours and butler passed hors d’oeuvres to late night snacks and dancing. Our elegant ballroom can seat up to 350 guests and will look great with your decorations. Our weddings receive the best food from our on-site AXELS Restaurant and is sure to please. We look forward to helping you turn your big day into a beautiful memory.

EACH WEDDING RECEIVES COMPLIMENTARY:

- Banquet room rental
- Cake cutting and service
- Bar setup & bartenders
- Parking
- Whirlpool suite
- Menu tasting for 4
- Head table on risers
- Dance floor
- White or black linens
- Votive centerpieces
- Setup and cleanup
- Security

SPECIAL DATES AND RATES

Special Dates

Fridays & Sundays: year round

Off-Season Saturdays: November 1st – April 30th

Special Deals

Book a Friday, Sunday, or Off-Season wedding and you will receive a reduced food & beverage minimum, complimentary late-night pizza, and complimentary soda package.

SILVER PACKAGE

- Wedding Cake
- Ceiling Draping with Lights
- DJ Service
- Head Table Décor

<u>Entrée Selection</u>	<u>Price Per Person</u>
Garlic & Herb Chicken	\$45
Pork Marsala	\$45
Minnesota Stuffed Chicken	\$47
Char-Grilled Sirloin	\$53
Minnesota Walleye Almandine	\$54
Beef Short Ribs	\$56
Prime Rib	\$66
Vegetarian Penne Alfredo	\$40
2 Entrée Buffet	\$49
3 Entrée Buffet	\$52
Children's Chicken Fingers	\$32
Children's Buffet	\$36

No Substitutions.
Please add \$2 per person for multiple selections (limit of 3)
100 Person Minimum on all packages

PRICES DO NOT INCLUDE A TAXABLE SERVICE FEE AND APPLICABLE TAX

GOLD PACKAGE

- Wedding Cake
- Ceiling Draping with Lights
- DJ Service
- Head Table Decor
- Chair Covers with Sash

<u>Entrée Selection</u>	<u>Price Per Person</u>
Garlic & Herb Chicken	\$49
Pork Marsala	\$49
Minnesota Stuffed Chicken	\$51
Hickory Char-Grilled Sirloin	\$57
Minnesota Walleye Almandine	\$58
Beef Short Ribs	\$60
Prime Rib	\$70
Vegetarian Penne Alfredo	\$44
2 Entrée Buffet	\$53
3 Entrée Buffet	\$56
Children's Chicken Fingers	\$36
Children's Buffet	\$40

No Substitutions.
 Please add \$2 per person for multiple selections (limit of 3)
 100 Person Minimum on all packages

PRICES DO NOT INCLUDE A TAXABLE SERVICE FEE AND APPLICABLE TAX

PLATINUM PACKAGE

- Wedding Cake
- Ceiling Draping with Lights
- DJ Service
- Head Table Decor
- Chair Covers with Sash
- Dressing Room

<u>Entrée Selection</u>	<u>Price Per Person</u>
Garlic & Herb Chicken	\$57
Pork Marsala	\$57
Minnesota Stuffed Chicken	\$59
Hickory Char-Grilled Sirloin	\$65
Minnesota Walleye Almandine	\$66
Beef Short Ribs	\$68
Prime Rib	\$78
Vegetarian Penne Alfredo	\$52
2 Entrée Buffet	\$61
3 Entrée Buffet	\$64
Children's Chicken Fingers	\$44
Children's Buffet	\$48

No Substitutions.
Please add \$2 per person for multiple selections (limit of 3)
100 Person Minimum on all packages

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PLATED DINNER MENU

Includes freshly brewed Starbucks coffee & water, served with house salad & specialty rolls,
and choice of starch and vegetable

Please add \$2 per person for multiple selections (limit of 3)

BEEF

GRILLED 10 OZ SIRLOIN | 35

10oz Char-Grilled Choice Hereford & Composition Butter

BEEF SHORT RIBS | 38

Slow Roasted in a Tomato Gravy

PRIME RIB | 48

10oz Slow-Roasted, Horseradish & Au Jus

POULTRY

GARLIC & HERB CHICKEN | 27

Herb-Roasted Chicken Breast in a Creamy Garlic Sauce

GREEK CHICKEN | 28

Chicken Breast in an Artichoke & Spinach Cream Sauce

MINNESOTA STUFFED CHICKEN | 29

Roasted Chicken Breast Filled with Wild Rice & Sausage Stuffing in a Wild Mushroom Cream Sauce

AXELS SPICY CHICKEN PENNE | 25

Blackened Chicken, Roasted Red Peppers & Sundried Tomatoes in a Basil Pesto Cream Sauce

FISH

MINNESOTA WALLEYE ALMONDINE | 36

Broiled in White Wine & Butter and Topped with Toasted Almonds

GRILLED ATLANTIC SALMON | 32

Grilled & Glazed in an Orange Misu Sauce

PORK

PORK MARSALA | 27

Slow-Roasted Pork Loin in a Marsala Mushroom Sauce

VEGAN/VEGETARIAN

ROASTED VEGETABLE PENNE ALFREDO | 22

Roasted Onions, Peppers & Asparagus in Alfredo Sauce & Parmesan cheese

VEGAN MARSALA | 22

Roasted Onions, Peppers & Asparagus in a Mushroom Marsala Sauce & Jasmine Rice

KIDS MEAL

CHICKEN TENDERS | 14

With Tater Tots & Fruit

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BUILD YOUR OWN DINNER BUFFET

Includes freshly brewed Starbucks coffee, water & specialty rolls

Buffets require 15 or more attendees

SALAD SELECTION – CHOOSE 2 OF THE FOLLOWING

House Salad with Pomegranate Vinaigrette
Classic Caesar Salad
Spinach Salad
Pasta Salad
Seasonal Fruit Display

VEGETABLE SELECTION – CHOOSE 1 OF THE FOLLOWING

Green Bean Almandine
Broccoli
Honey Glazed Carrots
California Blend
Roasted Vegetable Medley

STARCH SELECTION – CHOOSE 1 OF THE FOLLOWING

Wild Rice
Jasmine Rice
Au Gratin Potatoes
Herb Roasted Potatoes
Garlic Mashed Potatoes

ENTREE SELECTION – CHOOSE 2 OR 3 OF THE FOLLOWING

Roasted Vegetable Penne Alfredo
AXELS Spicy Chicken Penne
Pork Marsala
Garlic & Herb Chicken
Greek Chicken
Sliced Sirloin
Grilled Atlantic Salmon
Minnesota Walleye Almandine + 3
Beef Short Ribs + 5
Prime Rib + 10

*add chef attended carving station for 75 per hour, per chef

TWO ENTRÉE BUFFET | 31 pp

THREE ENTRÉE BUFFET | 34 pp

CHILDREN'S BUFFET (12 & UNDER) | 18 pp

HORS D'OEUVRES

50 pieces per order

HOT HORS D'OEUVRES

BBQ MEATBALLS	150
AXELS BULL BITES	200
Blackened Tenderloin Tips served with Béarnaise & Horseradish	
CHICKEN WINGS	165
Buffalo, BBQ or Teriyaki served with Bleu Cheese	
PORK POT STICKERS	135
Served with Soy Sauce	
AXELS CRAB CAKES	215
Served with Lemon Dill Aioli	
SAUSAGE STUFFED MUSHROOMS	150
AXELS COCONUT SHRIMP	200
Served with Orange Horseradish Sauce	
LOADED POTATO BITES	140
Scallions, Bacon, Cheese	
JUMBO SHRIMP COCKTAIL	250
Served with Cocktail Sauce & Lemon Wedges	

CROSTINI

CRAB & CREAM CHEESE	140
APPLE & BRIE	115
BEEF & BOURSIN	130
BACON, LETTUCE & TOMATO	130
AVOCADO & PROSCIUTTO	130

SKEWERS

CAPRESE	120
With Balsamic Glaze	
CHICKEN SATAY	155
With Teriyaki Glaze, Crushed Peanuts & Green Onions	
GRILLED SHRIMP	185
With Thai Sauce	

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HORS D'OEUVRES DISPLAYS

Serves 50 attendees

SEASONAL FRESH FRUIT Served with Yogurt Dipping Sauce	190
CHEESE & CRACKER Domestic Cheeses & Assorted Crackers	200
ARTISAN CHEESE & CRACKER Domestic & Imported Cheeses, House-Made Spreads & Assorted Crackers	250
CHARCUTERIE Cured Meats, Domestic & Imported Cheeses, House-Made Spreads, Dried Fruit & Nuts, Assorted Crackers & Crostini	300
FRESH VEGETABLE Served with Ranch Dipping Sauce	175
GRILLED VEGETABLE	200
HUMMUS PLATTER Served with House-Made Hummus, Olives & Pita Chips	250
TOMATO BRUSCHETTA Served with Crostini	120
AXELS ARTICHOKE DIP Served with Crostini	175

SPECIALTY & ATTENDED CARVING STATIONS

Serves 50 attendees

SLOW ROASTED PRIME RIB Served with Horseradish Sauce	475 /Each
GLAZED HAM Served with Honey Dijon	275 /Each
WHOLE ROASTED TURKEY BREAST Served with Turkey Gravy	275 /Each

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LATE NIGHT STATIONS

Serves 50 people

PIZZA STATION	200
Pepperoni Pizza, Cheese Pizza, Sausage Pizza	
HAPPY HOUR STATION	300
Chicken Wings, Meatballs, Pot Stickers, Loaded Potato Bites	

BEVERAGES

HOST BAR ON CONSUMPTION

House Cocktail	6
Call Cocktail	7
Premium Cocktail	8
Cordials	9
Domestic Beer	5
Premium Beer	6
House Wine	7
Call Wine	8
Premium Wine	9
Soda & Juice	3

UNLIMITED SODA PACKAGE

Coke, Diet Coke, Sprite	250
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HOUSE WINE & CHAMPAGNE

Canyon Road	32 /Bottle
William Wycliff Champagne	32 /Bottle

KEG BEER

Domestic Keg – 375	Premium Keg – 450	Local/Craft Keg – Ask for Pricing
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ADD A FLOURISH

DECOR

Ceiling Draping	750
Head Table Backdrop	Starting at 400
Chair Covers with Sash	Starting at 3.50
Chiavari Chairs	7 /Each
Up-Lighting	Starting at 300
Floral Centerpieces	Starting at 25
Alter Décor & Backdrop	Starting at 250
Dance Floor Monogram	350

SERVICES

Ceremonies – Indoor & Outdoor	4 /Per Person + \$350 Service Fee
DJ Service	
• Reception	900 (7hours)
• Additional Hours	100 /Hour
• Ceremony	200
Photo Booth	600 (4hours)
Butler Passed Apps/Drinks	50/hour (per server)
Gift Openings/Rehearsal Dinners	Ask for Details
Dressing Rooms	Starting at 700

ACCOMPANIMENTS

Buttercream Cake/Cupcakes	4 /Serving
Late Night Snacks	Starting at 200
Wine Pour/Champagne Toast	32 /Bottle

PREFERRED VENDORS

EVENT SERVICES

Complete Weddings + Events
Contact – Matt Sherry
www.completemn.com

651-455-7244

Y&I Events
Contact – Yasmin Hussein
www.yievents.com

612-618-1406

FLORALS

Lexington Florals
Contact – Kim Bauer
www.lexingtonfloral.com

651-483-2786

DESSERTS

Buttercream
Contact – Marissa Farinella
www.buttercream.info

651-642-9400

Muddy Paws Cheesecake
www.muddypawscakes.com

763-545-7161

DRESSING ROOMS

Dream Day Dressing Rooms
Contact – Heidi Mathson
www.dreamdaydressingrooms.com

612-361-1361