

STANDARD PACKAGE

Cash Bar
Garden or Caesar Salad with Dinner Rolls
Selection of Two Salad Dressings
Coffee, Water, Tea and Milk

Wedding Cake

Custom Wedding Cake Provided by The Buttercream Collection or Scandia Bake Shop

Gourmet Coffee Station

*Display of Freshly Brewed, Regular & Decaffeinated Coffees
With Cinnamon Sticks, Chocolate Shavings and Raw Sugar. Set-up After Dinner for Your Guests to Enjoy*

Ceiling Drapery with Lighting
Mirror Tile & Hurricane Lamp Centerpieces
White Linens & Napkins, Stemware & Flatware
Parquet Dance Floor
Skirted Cake Table, Gift & Name Card Tables and Head Table on Risers
Microphone at Head Table
Professional Banquet & Bartender Staff
Private Taste Testing for Two
Wedding Suite for Newlyweds Including Morning Breakfast
Special Group Room Rates Available
Round-Trip Transportation to the Airport & Mall of America
Preferred Pricing with Select Vendors

PREMIER PACKAGE

Includes Everything from Standard Package, plus. . .
Cheese & Vegetable Display for Social Hour
Champagne Toast

ELITE PACKAGE

Includes Everything from Premier Package, plus. . .
One Hour Full Host Bar
Wine Pour with Dinner

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ENTRÉE SELECTION

Grilled Chicken Rosemary

Chicken Breast Scented with Lemon on a Bed of Park Plaza Rice Blend with Seasonal Vegetables, Laced with Natural Jus

Chicken Piccata

Classically Sautéed with White Wine, Fresh Lemon, Garlic, Capers and Butter. Chef's Choice of Starch & Seasonal Vegetables

Roast Chicken Breast Saltimbocca

Stuffed with Fresh Sage and Proscuitto with a Roasted Garlic Sauce. Chef's Choice of Starch & Seasonal Vegetables

Stuffed Pork Chop

Stuffed with Corn Bread Stuffing with an Apple Cinnamon Glaze. Chef's Choice of Starch & Seasonal Vegetables

Filet Mignon Oscar

*6 ounce Filet Mignon, Grilled and Topped with Asparagus, Crab Meat and Hollandaise
Chef's Choice of Starch & Seasonal Vegetables*

Grilled 8oz. Sirloin Steak

Topped with Sautéed Button Mushrooms and Onions, Roasted Garlic Mashed Potatoes & Seasonal Vegetables

Cornmeal Crusted Walleye

Cornmeal Crusted Walleye with Tomato Caper Relish, Park Plaza Rice Blend & Seasonal Vegetables

Grilled Swordfish Oscar

6 oz. Grilled Swordfish Topped with Asparagus, Crab Meat and Bernaise. Chef's Choice of Starch & Seasonal Vegetables

Surf and Turf

*Aged Angus Filet Mignon Grilled to Perfection with Broiled Crab Stuffed Prawns with Creole Remoulade
Chef's Choice of Starch & Seasonal Vegetables*

****Vegetarian & Children's Meals Available****

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BUFFET PACKAGE

Social Hour

Cash Bar

Salad

Garden or Caesar Salad, Cheese Tortellini Salad, and Fruit Salad

Entrée Selection

Sliced Sirloin of Beef with Merlot Reduction

Beef Tips with Mushrooms and Pearl Onions

Minnesota Crusted White Fish with Salsa da Vino Pomador

Lemon Herb Roasted Chicken

Starch Selection

(Select one)

Roasted Red Potatoes

Park Plaza Rice Blend

Garlic Mashed Potatoes

Chef's Selection of Fresh Seasonal Vegetables

Warm Dinner Rolls with Butter

Coffee, Tea, Iced Tea, Water or Milk

Wedding Cake

Custom Wedding Cake Provided by The Buttercream Collection or Scandia Bake Shop

Gourmet Coffee Station

Display of Freshly Brewed, Regular & Decaffeinated Coffees

With Cinnamon Sticks, Chocolate Shavings and Raw Sugar. Set-up After Dinner for Your Guests to Enjoy

Package Also Includes

Ceiling Drapery with Lighting

Mirror Tile & Hurricane Lamp Centerpieces

White Linens & Napkins, Stemware & Flatware

Parquet Dance Floor

Skirted Cake Table, Gift & Name Card Tables and Head Table on Risers

Microphone at Head Table

Professional Banquet & Bartender Staff

Private Taste Testing for Two

Wedding Suite for Newlyweds Including Morning Breakfast

Special Group Room Rates Available

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Hors d'oeuvres

Cold Selections

- Chicken and Sun-Dried Cherry on Belgian Endive - \$110 per 50 pieces*
- Moroccan Spiced Chicken Breast on Pita Chip with Curried Apple Relish - \$135 per 50 pieces*
- Smoked Salmon on Toast with Dill Crème Fraiche - \$145 per 50 pieces*
- Cold Jumbo Shrimp with Cocktail and Remoulade Sauce - \$145 per 50 pieces*
- Marinated Asparagus with Prosciutto - \$135 per 50 pieces*
- Fresh Mozzarella with Herbed Tomato Jam On Focaccia Toast - \$135 per 50 pieces*

Hot Selections

- Teriyaki Glazed Chicken Breast on Wonton Chip with Sesame-Pepper Relish - \$125 per 50 pieces*
- Fried Chicken Tenders with Hot Honey Mustard Sauce - \$110 per 50 pieces*
- Chicken and Cilantro Quesadilla with Cheddar and Jack Cheese - \$110 per 50 pieces*
- Sesame Crusted Chicken with Honey-Mustard Sauce - \$110 per 50 pieces*
- Spicy Chicken Wings with Bleu Cheese Dressing - \$110 per 50 pieces*
- Meatballs with Caramelized Onions and Hungarian Sauce - \$95 per 50 pieces*
- Mini Brochettes of Beef or Chicken and Vegetables with Shoyu Glaze - \$110 per 50 pieces*
- Coconut Shrimp with Pineapple and Honey-Mustard Sauce - \$145 per 50 pieces*
- Bacon Wrapped Scallops with Lemon-Parsley Garlic Butter - \$110 per 50 pieces*
- Miniature Crab Cakes with Remoulade Sauce - \$110 per 50 pieces*
- Fried Jalapenos Stuffed with Cheese - \$95 per 50 pieces*
- Vegetable Spring Roll with Plum Dipping Sauce - \$95 per 50 pieces*
- Spinach and Feta Phyllo Triangles - \$110 per 50 pieces*
- Warm Goat Cheese and Caramelized Onion Bruschetta - \$110 per 50 pieces*

Imported & Domestic Cheeses

An Array of Imported and Domestic Cheeses, Served with Assorted Breads & Crackers

Fresh Vegetable Crudités

Fresh Seasonal Vegetables with an Assortment of Dips to Include Bleu Cheese & Ranch

Fresh Seasonal Fruits & Berries

Melons, Berries and Sliced Fruits

Deluxe Mixed Nuts & Bar Mix

Chips and Such

Potato, Corn and Tortilla Chips Accompanied by French Onion Dip & Salsa Picante

Late Night Snacks

Ball Park

Hot Dogs, Buns, Condiments & Cracker Jacks

Pizza Buffet

Pepperoni, Sausage, Cheese & Vegetable Pizzas

Sandwich Buffet

Ham, Roast Beef, Tuna & Turkey Sandwiches with Potato Chips

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Reception Theme Stations

Theme Stations are Served for One Hour and Meant to Accompany Other Stations and/or Hors d'oeuvres

Fiesta

*Chicken and Beef Fajitas with Grilled Onions, Peppers & Warm Flour Tortillas
Condiments to include Shredded Lettuce, Cheddar and Jack Cheeses,
Diced Tomatoes, Pico de Gallo, Sour Cream and Guacamole
Blue and Yellow Corn Tortilla Chips with Salsa
Cheese Stuffed Fried Jalapeno Peppers
Spanish Rice*

Pasta Amore

*Freshly Grilled Chicken with Your selection of Two Pastas and Two Sauces:
Pastas: Fettuccine, Penne, Linguine or Tortellini
Sauces: Tomato & Sweet Basil, Alfredo, Roasted Garlic, Mushroom & Herbs or Basil Pesto
1 Chef Required at \$100*

Colossal Shrimp Scampi Sauté

*Jumbo White Shrimp Marinated in Fresh Herbs, Sautéed in Butter, Shallots, White Wine and Garlic
Toasted Orzo with Basil and Oven Dried Tomatoes with an Assortment of Wild Mushrooms
1 Chef Required at \$100*

China Town

*Stir-Fry Chicken with Ginger-Soy Glaze and Stir-Fry Beef with Orange-Soy Glaze
Shrimp Fried Rice & Steamed Jasmine Rice
Vegetarian Spring Rolls with Spicy Dipping Sauce*

Herb Crusted Sirloin of Beef

*With Wild Mushroom Ragout, Rosemary Jus and a Variety of Rolls
1 Chef Required at \$100*

Whole Roasted Turkey

*With Cranberry Mayonnaise, Natural Pan Juices Flavored with Fresh Sage and Corn Biscuits
1 Chef Required at \$100*

Caesar Bar

*Crisp Romaine Lettuce and Caesar Dressing
Fresh Grated Parmigiano-Reggiano
Garlic Herb Croutons and Assorted Olives*

Mashed Potato Bar

*Garlic Mashed Potatoes
Cheesy Potatoes
Sour Cream, Chives, Bacon Bits, Tomatoes, Jalapenos, Cheese*

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Rehearsal Dinner

Designed for a Minimum of 12 People

Tuscan Chicken Buffet

With Penne Pasta, Pomodoro Sauce and Sauteed Seasonal Vegetables

Milanese Potato Salad with Fresh Vegetables & Olives

Caesar Salad

Assorted Biscotti

Iced Tea

Southwestern Grill Buffet

Tortilla Soup

Mexican Fiesta Salad with Salad Greens, Black Olives, Avocado and Cheddar Cheese

Chips and Picante Sauce

Char-Broiled and Sliced Marinated Chicken Breast and Beef with Roasted Bell Peppers and Onions

Hot Flour Tortillas, Mexican Rice and Refried Beans

Fresh Onion, Tomato, Jack and Cheddar Cheeses, Sour Cream, Guacamole, Pico de Gallo and Sliced Jalapenos

Chefs Choice of Dessert

Coffee, Tea, Milk or Iced Tea

Plated Italian Dinner

Garden Salad with Ranch and Raspberry Vinaigrette (pre-set)

Warm Dinner Rolls with Butter

Marinated Chicken Breast served on Penne Pasta with Assorted Vegetables and Marinara Sauce

New York Style Cheesecake

Coffee, Decaffeinated Coffee, Tea, Iced Tea, Water and Milk

\$21.95 per person

Gift Opening – Brunch

The Continental

Freshly Baked Muffins, Nut breads and Croissants

Assorted Fresh Bagels and Cream Cheese, Sweet Butter and Preserves

Fresh Melon and Seasonal Berries, Decanters of Chilled Juices, 2% and Skim Milk

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

\$12.95 per person

Breakfast Enhancements

Eggs Benedict - \$3.00 per person

Fresh Scrambled Eggs - \$2.00 per person

Blueberry Pancakes with Honey Butter and Warm Vermont Maple Syrup - \$3.00 per person

Chef Prepared Omelets (Minimum 25 people) - \$4.00 per person with \$100 Chef attendant fee

French Toast with Honey Butter and Warm Vermont Maple Syrup - \$2.50 per person

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Beverage/Bar Arrangements

HOST BAR

CASH BAR

Call Labels	\$5.75.....	\$6.00
Prestige Labels	\$6.75.....	\$7.00
House Wine	\$6.00.....	\$6.00
Domestic Beer	\$3.75.....	\$4.00
Imported Beer	\$4.75.....	\$5.00
Cordials & Liquors	\$6.75.....	\$7.00
Mineral Waters	\$2.25.....	\$2.50
Soft Drinks	\$2.25.....	\$2.50

COCKTAIL PACKAGE

Unlimited beverage service charged per person (based on guaranteed attendance).
 All packages include Call Brand Liquor, Domestic Beer, House Wines, Soda and Mineral Water.
First Hour - \$10.50
Second Hour - \$7.00
Additional Hour (s) - \$3.50

Wine Selection

Sparkling Wine

Freixenet Cordon Negro Brut - Spain (House).....\$36.00 per bottle

White Wines

Trinity Oaks Chardonnay – California (House).....\$26.00 per bottle
Rodney Strong Vineyards Chardonnay – Sonoma.....\$36.00 per bottle
Ecco Domani Pinot Grigio – Della Venezie.....\$36.00 per bottle

Blush Wines

Sutter Home White Zinfandel – California (House)..... \$26.00 per bottle

Red Wines

Trinity Oaks Cabernet Sauvignon – California (House).....\$26.00 per bottle
Rodney Strong Vineyards Cabernet Sauvignon – Sonoma.....\$36.00 per bottle
Trinity Oaks Merlot – California (House)..... \$26.00 per bottle
Rodney Strong Vineyards Merlot – Sonoma.....\$36.00 per bottle
Trinity Oaks Pinot Noir – California (House).....\$26.00 per bottle
Napa Ridge Pinot Noir – California.....\$36.00 per bottle

Miscellaneous

Domestic Keg Beer – ½ barrel (16 gallon) - \$295.00
Imported Keg Beer – ½ barrel (16 gallon) – Market Price
Champagne or Wine Punch - \$45.00 per gallon
Fruit Punch - \$23.00 per gallon

Bartender Charges

Bartender Fee is Waived for Wedding Receptions

Corking Fee

If you elect to provide your own wine or champagne, there will be a \$13.00 corking fee applied to each bottle

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PACKAGE ADDITIONS & PRICE REDUCTIONS

DJ Services through Park Plaza Hotel

Let us book that DJ for you!

Park Plaza contracts a professional DJ from Bellagala for your entire reception – start to finish!

\$895

Price includes DJ gratuity!

The iPod DJ

Say goodbye to the cheesy DJ and say hello to your song selection . . . and huge savings!

How it works: You bring in your iPod complete with your play list of songs.

We provide a mixer, 2 speakers and a sub!

With the average DJ service ranging from \$700 and up,
the ***iPod DJ*** is a bargain at only **\$275!**

Contact me for more information

Bathroom Amenity Baskets

Let us pamper your guests with everything they will need when in a pinch!

Men's and Women's Baskets available

\$50 each

Chair Covers for Head Table

Choose between white and ivory chair covers to dress-up your Head Table

\$6.00 each

Plate Chargers for Head Table

Add a classy touch to your Head Table with these gold plate chargers

\$3.00 each

Ceiling Drapery with Lighting - \$1,000

Chair Covers – \$7.00 per chair

Table Linens – starts at \$17.00 per table

Custom Floral Centerpieces - \$30.00 per table

Wedding Cake - \$3.50 per piece

Wine Pour During Dinner - \$6.00 per person

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Banquet & Catering Policies

Food and Beverage Policy

All food served at the hotel must be prepared by our culinary staff. Food may not be taken off the premises after it has been prepared and served. Please note that sales and service of alcoholic beverages are regulated by the state. As a result, the state does not allow guests to bring alcoholic beverages into the hotel. Please note that a Cash Bar does not apply towards your food & beverage minimum.

Entrée Selection

In the event that your group requires a split menu, the hotel requires that the client produce place cards or tickets identifying the particular entrée selected by each guest. If the hotel needs to produce more than the initial amount guaranteed for a specific entrée, the client is responsible for paying for those additional meals. Menu selection must be finalized 2 weeks prior to event date.

Guarantees

A guaranteed attendance is required 3 business days prior to the event, and is not subject to reduction. If the catering office is not advised by this time, the higher estimated attendance figure will automatically become your guarantee.

Our kitchen staff is prepared to accommodate 5% over the guaranteed attendance.

Menu Pricing

The quotation herein is subject to a proportionate price increase to meet increased cost of food, beverage, labor cost, etc. Quotation cannot be guaranteed until 60 days prior to your particular function. Prices listed herein do not include 20% service charge and applicable state and local taxes, currently 6.65% sales tax and 12.15% liquor tax. Package Pricing is an estimate based on package features and estimated attendance.

Final pricing is itemized and not charged as a package price.

Please note that some packages include costs not applicable to your food & beverage minimum such as ceiling drapery with lighting.

Audio-Visual Equipment

Additional fees will apply for the rental and use of audio-visual equipment, please contact our catering office for a list of current prices.

For extensive set-ups, arrangements can be made through our catering office to contact a local professional audio-visual provider.

Billing

A non-refundable advance deposit of \$750 is required to guarantee date and time of your event, and will be applied towards your final banquet check. Payment is due in full 3 business days prior to your event. Payment forms accepted by this hotel are Credit Card, Cashier's Check or Cash.

Please note that personal checks are **not** accepted.

Security

The hotel does not assume responsibility for damage or loss of any merchandise or articles left on the premises prior, during or following any event. Arrangements for security can be made through the catering office. For security purposes, the hotel suggests that you assign someone to move your gifts from the gift table and to a secure location once the ballroom doors open.

Park Plaza and its employees will not handle gifts and are not responsible for any gifts damaged, lost or stolen.

Park Plaza does not require a security officer be present during your event, however, one may be required if details of bar arrangements deem it necessary. Cost for an on-site security officer will be at group's expense.

Decorations

Your catering contact will be happy to assist you with ceiling drapery, chair covers, etc. The hotel will not permit the affixing of anything to walls, floors or ceilings with nails, staples, push pins or any other substance. Confetti and glitter are not permitted in the ballroom. Open flames are **not** permitted; all candles and open flames must be in a container or hurricane vase.

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