

## **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*  
Premier Package

### **Roast Chicken Breast Saltimbocca**

*Stuffed with Fresh Sage and Prosciutto 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*

### **Cornmeal Crusted Walleye**

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

### **BBQ Salmon Filet**

*With Braised Leeks & BBQ Sauce. Chef's Choice of Starch*

### **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**

Mixed Greens 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

Saffron Rice

Risotto Rice

Roasted Onion 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*  
*Moroccan Spiced Chicken Breast on Pita Chip with Curried Apple Relish*  
*Smoked Salmon on Toast with Dill Crème Fraiche*  
*Cold Jumbo Shrimp with Cocktail and Remoulade Sauce*  
*Marinated Asparagus with Prosciutto*  
*Fresh Mozzarella with Herbed Tomato Jam On Focaccia Toast*

### **Hot Selections**

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

### **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*

### **Late Night Snacks**

#### **Deluxe Mixed Nuts & Bar Mix**

### **Chips and Such**

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

### **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**

### **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*

### **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*

### **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*

### **Whole Roasted Turkey**

*With Cranberry Mayonnaise, Natural Pan Juices Flavored with Fresh Sage and Corn Biscuits*

### **Caesar Bar**

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

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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

### *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**

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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.

An on-site security officer must be present and paid for by client if 4+ kegs are ordered or for a host bar lasting more than 3 hours.

### **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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