

## **STANDARD PACKAGE**

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

### **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*

### **Buttercream Wedding Cake**

*Custom Wedding Cake Provided by Buttercream Wedding Cakes  
Hold your Reception on a Friday or Sunday or spend \$8500 on food & beverage and we'll give you a FREE wedding cake!*

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*

Standard Package

Premier Package

Elite Package

### **Chicken Piccata**

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

Standard Package

Premier Package

Elite Package

### **Roast Chicken Breast Saltimbocca**

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

Standard Package

Premier Package

Elite Package

### **Stuffed Pork Chop**

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

Standard Package

Premier Package

Elite Package

### **Filet Mignon Oscar**

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

Standard Package

Premier Package

Elite Package

### **Grilled 12oz. Sirloin Steak**

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

Standard Package

Premier Package

Elite Package

### **Cornmeal Crusted Walleye**

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

Standard Package

Premier Package

Elite Package

### **Sesame Glazed Salmon**

*Served with Sesame Teriyaki Glaze, White Rice and Vegetable Stir Fry*

Standard Package

Premier Package

Elite Package

### **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*

Standard Package

Premier Package

Elite Package

**\*\*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

### **Buttercream Wedding Cake**

*Custom Wedding Cake Provided by Buttercream Wedding Cakes  
Hold your Reception on a Friday or Sunday or spend \$8500 on food & beverage and we'll give you a FREE wedding cake!*

### **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  
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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*

### **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*

### **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*

### **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**

*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*

### **Baked Italian Lasagna**

*Caesar Salad with Garlic Bread*

*Meat Lasagna with Homemade Tomato Sauce,*

*Mozzarella and Parmigiano-Reggiano Cheese*

*Chefs Choice of Dessert*

*Coffee, Tea, Milk or Iced Tea*

## **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*

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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.

### Wine Selection

#### **Chardonnay**

*Trinity Oaks Chardonnay – California (House)*  
*Clos du Bois Chardonnay – California*  
*Kim Crawford Chardonnay – New Zealand*  
*Napa Cellars Chardonnay – Napa Valley*  
*Frei Brothers – California*

#### **Alternative Whites**

*Ecco Domani Pinot Grigio - Italy*  
*Nobilo Sauvignon Blanc – New Zealand*  
*Firehose Riesling – California*  
*Hogue Fume Blanc – Washington State*

#### **Blush Wines**

*Sutter Home White Zinfandel – California (House)*

#### **Red Wines**

*Trinity Oaks Cabernet Sauvignon – California -House*  
*Estancia Cabernet Sauvignon – California*  
*Trinchero Cabernet Sauvignon – California*

#### **Merlot**

*Trinity Oaks Merlot – California (House)*  
*Franciscan Oakville Estates Merlot – Sonoma County*  
*Little Boomey Merlot – Australia*

#### **Red Wines**

*Trinity Oaks Pinot Noir – California (House)*  
*Trincher Family Pinot Noir – California*  
*Menage a 'Trois Red Blend – California*  
*Red Belly Black Shiraz – Australia*

### Miscellaneous

*Domestic Keg Beer – ½ barrel (16 gallon) -*  
*Champagne or Wine Punch -*  
*Fruit Punch -*

### Bartender Charges

*Bartender Fee is Waived for Wedding Receptions*

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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*

### **Chair Covers for Head Table**

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

### **Plate Chargers for Head Table**

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

### **Truffle Favors in Decorative Box**

*Give your guests a delicious treat to take home! Your choice of flavor and box colors to go with any décor!*

### **Floral Centerpieces**

*A decorative glass bowl with floating roses — you just pick the color — we take care of the rest!*

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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 6.9% sales tax and 12.4% liquor tax. Package Pricing is an estimate based on package features and estimated attendance – please inquire with the Catering Manager to receive the most accurate estimate for your size group.*

*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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