



THE SKY IS THE LIMIT FOR YOUR CELEBRATION

It's the day you've always imagined, easier than you've ever dreamed! Have your special day on our SkyGarden- a rooftop garden with a gorgeous view of the Minneapolis skyline. Our team of wedding specialists will ensure an unforgettable event from start to finish.

Each of our packages includes:

- ❖ A suite for the couple on their wedding night
- ❖ Fresh floating flower with votive candles and mirror
- ❖ White garden chairs for Skygarden ceremonies
- ❖ Chair covers for receptions
- ❖ Cake cutting
- ❖ Skirted head table, cake table and guest book table
- ❖ Discounted guestroom rates for family and friends
- ❖ Menu tasting
- ❖ Complimentary gift opening room

CHILDREN'S MENU

Dinner

Starter

Seasonal, Fresh Fruit Cup

Entrées (Select One)

Chicken Fingers with Honey or Barbecue Sauce

Cheeseburger Slider

Grilled Cheese on Brioche Bread

Gourmet Macaroni & Cheese

\$17 per child

Entrees include French fries and Lemonade

DINNER BUFFET

Cocktail Hour

Buffet

Starters

Panzanella Salad- Mesclun Greens, Cucumber, Tomato, Olives, Red Onions, Fresh Mint, Basil, Homemade Croutons with Parmesan Cheese, Pepperoncini & Balsamic Vinaigrette

An Elegant Display of Fresh Fruit & Berries

Artisan Cheese Display with Crackers, Artisan Breads & Lavosh

Entrees (Select Two)

Roasted Striploin

Shiitake Mushrooms & a Red Wine Reduction
(add \$4.00/person)

Pan Seared Breast of Chicken

Roasted Tomatoes, Cipollini Onions, Fresh Thyme & Natural Jus

Roasted Pork Loin

Cranberry Citrus Chutney

Seared Salmon

Roasted Tomato Coulis

Starches (Select Two)

Yukon Gold Mashed Potatoes
Butternut Squash Mashed Potatoes
Herb Fingerling Potatoes
Tri-Color Quinoa with Baby Kale

Vegetables (Select One)

Grilled Seasonal Vegetable Medley
Green Bean & Carrot Medley
Grilled Asparagus

Rolls & Butter

Coffee, Decaf, Tea and Cream and Lemonade

\$52 per person

BUFFET ENHANCEMENTS

Additional accompaniments to add or substitute for your buffet

Carved Round of Beef*

Served with Silver Dollar Rolls, Mayonnaise, Whole Grain Mustard Aioli & a Creamy Horseradish Sauce
\$370.00/Round
(serves approx. 50 guests)

Carved Tenderloin of Beef*

Served with Silver Dollar Rolls, Mayonnaise, Whole Grain Mustard Aioli & a Creamy Horseradish Sauce
\$350.00/Tenderloin
(serves approx. 25 guests)

*Carving Station Requires a Chef to Serve- \$100 Fee

ADDITIONAL HORS D'OEUVRES

ITEM

PER DOZEN

Cold Hors D'oeuvres – Per Dozen

Roasted Tomato Crostini, Fresh Thyme, Shaved Parmesan	\$40
Avocado, Granny Smith Apple & Cilantro Crostini	\$40
Thai Shrimp with Garlic, Thai Basil, Ginger	\$48
Smoked Salmon with Chives & Dill Sour Cream, Pumpernickel Bread	\$50
Lobster on Brioche, Truffle Aioli	\$60
Red Pepper Confit Crostini	\$38
Curried Chicken Salad, Golden Raisin, Granny Smith Apples, Pumpernickel Bread	\$42
Roasted Beef, Arugula Pesto, Shaved Parmesan & Micro Greens Crostini	\$60
Fingerling Potato, American Caviar, Sour Cream	\$48
Shrimp Cocktail, Cocktail Sauce & Green Goddess Dippings	\$52
California Sushi Rolls	\$40
Gazpacho Shooter	\$28
Medjool Date, Bleu Cheese, Toasted Pecans	\$36
Fresh Mozzarella, Cherry Tomato, Olive & Arugula Pesto Skewer	\$36

HORS D'OEUVRES RECEPTION

Cocktail Hour

Buffet

Salad

Panzanella Salad- Mesclun Greens, Cucumber, Tomato, Olives, Red Onions, Fresh Mint, Basil, Homemade Croutons with Parmesan Cheese, Pepperoncini & Balsamic Vinaigrette

Carving Station*

Whole Roasted Turkey

or

Roasted Strip Loin (Add \$4 per person)

Served with Celery & Green Apple Slaw, Cranberry & Apricot Chutney, Caramelized Onions, Mayonnaise, Grain Mustard & Assorted Silver Dollar Rolls

Flat Bread Bar

Margherita- Tomato Sauce, Fresh Mozzarella, Basil, Extra Virgin Olive Oil
Arugula Pesto- Roasted Tomato, Fresh Mozzarella, Shiitake Mushroom

Milanese- Roasted Red Pepper, Artichoke, Prosciutto, Gorgonzola, Arugula Pesto

Fingerling Potato Pesto- Tomato Sauce, Fresh Mozzarella, Roasted Tomato, Pine Nuts Arugula Pesto

or

Pasta Bar

Cavatappi Pasta & Cheese Tortellini with Wild Mushroom Cream Sauce, Bolognese Sauce, Prawns, Chicken, Italian Sausage, Lobster (Add \$6/person)

English Peas, Broccoli, Peppers, Asparagus, Oven Roasted Tomatoes, Parmesan Cheese, Chili Flakes & Herb Focaccia

Hors D'oeuvres Station

Choose Four Items

Bruschetta with Roasted Tomato, & Parmesan Cheese

Avocado & Granny Smith Apple with Lime Cilantro Crostini

Grilled Shrimp Skewer with Roasted Tomatoes & Arugula Pesto

Chicken Wings with Cilantro Chipotle BBQ Sauce & Bleu Cheese Dressing

Pork Slider with Celery Apple Slaw & Cranberry Apricot Chutney

Hamburger Slider with Cheddar Cheese & Arugula Pesto

Jumbo Lump Crab Cake with Lime Cilantro Apple Slaw & Lemon Caper Aioli

Coffee, Decaf, Tea & Cream and Lemonade

\$46 per person

*Carving Station Requires a Chef to Serve- \$100 Fee

Hot Hors D'oeuvres – Per Dozen

Marinated Beef Skewers with Hoisin Sauce	\$48
Sesame Chicken Tenders, Pommery Mustard Sauce	\$42
Coconut Chicken Satay, Spicy Peanut Sauce	\$42
Fried Chicken Tenders, BBQ Chipotle Sauce	\$42
Chicken Wings, Cilantro Chipotle BBQ Sauce, Amablu Cheese Sauce	\$32
Breaded Mashed Potato Ball with 4 year Aged Wisconsin Cheddar Cheese, Roasted Corn, Green Onion & Shiitake Mushrooms	
Options: Crab	\$28
Chorizo	\$24
Bacon	\$24
Garlic Beef Tenderloin, Basil Aioli, Toast Point	\$48
Chicken Quesadilla, Black Beans, Chipotle, Aged Cheddar Cheese, Cilantro-Lime Avocado, Salsa, Charred Corn & Sour Cream	\$38
Aged Wisconsin Cheddar Grilled Cheese on Brioche	\$38
Jumbo Lump Crab Cake, Lime Cilantro Apple Slaw, Lemon Caper Aioli Crostini	\$60
Roasted Striploin, Arugula Pesto, 4 year Aged Wisconsin Cheddar Cheese Crostini	\$48
Cheese Burger Slider, Arugula Pesto, 4 year Aged Wisconsin Cheddar Cheese	\$45
Arancini-fried Risotto Balls Stuffed with Mozzarella, Herbs & Mushrooms	\$48

Small Plates, Shooters and Spoons - Per Piece

Seared Black Pepper Crusted Tuna, Apple Cilantro Slaw, Wasabi Aioli	\$6
Jumbo Lump Crab Cake, Pear Slaw, Arugula, Caper Lemon Aioli Crostini	\$6
Shrimp Ceviche Martini, Mango Salsa, Tortilla Crisp	\$7
Pan Seared Sea Scallop, Lime Cilantro Papaya Salsa, Grape Seed Oil	\$6
Grilled Marinated Lamb Chop in Herb Provencal, Garlic, Extra Virgin Olive Oil	\$8
Asparagus & Grape Tomatoes with Fresh Herbs Tartlet	\$6
Cantaloupe & Honey Dew Wrapped in Prosciutto Aged Balsamic Vinegar	\$6
Fig with Ricotta Cheese and Prosciutto, Pecan, Aged Balsamic Vinegar (Seasonal)	\$5
Pan Seared Striploin Steak Medium Rare, Baguette, Grain Mustard Aioli, Arugula Pesto	\$5
Avocado & Chickpea Salad on Iceberg, Champagne Cilantro Vinaigrette	\$4
Aged Wisconsin Cheddar Grilled Cheese on Brioche, Roasted Tomato Soup Shooter	\$4
Tabouli, Endive, Grape Tomatoes, Olive Oil & Lemon Vinaigrette	\$4

SILVER DINNER PACKAGE

Cocktail Hour

Assorted Bruschetta (Select One)

Roasted Tomato, Thyme, Garlic & Parmesan Crostini

Red & Yellow Cherry Tomatoes with Basil Crostini

Avocado & Granny Smith Apple with Lime Cilantro Crostini

Wild Mushroom Ragu & Parmesan Cheese Crostini

Olive Tapenade Crostini

Dinner

Salad

Field Greens with Pumpkin Seeds, Shredded Carrots, Shaved Fennel & Choice of Dressing

Entrees (Select Two Plus a Vegetarian)

Roasted Pork Loin Cranberry Citrus Chutney

Roasted Chicken Breast Cannelini Bean Ragu, Roasted Tomato Pesto Sauce

Pan-Seared Breast of Chicken with Cipollini Onions, Preserved Tomatoes, Fresh Thyme & Chicken Jus

Roast Striploin Wild Mushroom Ragu, Herb & Bacon Croutons, Red Wine Reduction
(add \$4.00/person)

Seared Salmon Roasted Tomato Coulis

Vegetable Wellington Grilled Vegetables Wrapped in Puff Pastry over Madeira Mushroom Wine Sauce, Wild Mushroom Ragu

Mediterranean Garganelli Oven Roasted Tomatoes, Olives, Feta Cheese, White Wine, Arugula and Fresh Herbs, Pine Nuts

Choice of Herb Roasted Fingerling Potatoes Yukon Gold Mash, Butternut Squash Mash, or Mediterranean Couscous & Chef's Selection of Seasonal Vegetables
Rolls & Butter

Coffee, Decaf, Tea & Cream and Lemonade

\$38 per person

GOLD DINNER PACKAGE

Cocktail Hour

Butler Passed Canapés (Select Two)

Roasted Tomato, Thyme, Garlic & Parmesan Crostini
Avocado & Granny Smith Apple with Lime Cilantro Crostini
Fresh Mozzarella, Cherry Tomato, Olive & Arugula Pesto Skewer
Coconut Chicken Satay, Spicy Peanut Sauce

Dinner

Salads (Select One)

Panzanella Salad Mesclun Greens, Cucumber, Tomato, Olives, Red Onions, Fresh Mint, Basil, Homemade Croutons with Parmesan Cheese, Pepperoncini & Balsamic Vinaigrette

Strawberry Walnut Salad Mixed Greens with Candied Walnuts, Bleu Cheese, Strawberries & Strawberry Vinaigrette

Caprese Salad Wisconsin Mozzarella Cheese, Roasted Tomatoes, Extra Virgin Olive Oil, Roasted Pine Nuts, Basil & Balsamic Reduction

Roasted Pear Salad Mixed Greens, Belgium Endive, Roasted Pears, Amablu Minnesota Cheese, Candied Walnuts, Apple Cider & Mustard Vinaigrette

Entrees (Select Two Plus a Vegetarian)

Roasted Pork Loin Cranberry Citrus Chutney

Roasted Chicken Roasted Tomatoes, Mushroom & Bacon Ragu, Red Wine Reduction

Pan Seared Chicken Cipollini Onions, Roasted Tomatoes, Fresh Thyme & Chicken Jus

Grilled Striploin Wild Mushroom Ragu, Herb & Bacon Croutons, Red Wine Reduction
(add \$4.00/person)

Seared Salmon Braised Fennel, Roasted Corn, Baby Kale, Champagne Cream Reduction

Mediterranean Garganelli Oven Roasted Tomatoes, Olives, Feta Cheese, White Wine, Arugula & Fresh Herbs, Pine Nuts

Parmesan Herb Eggplant Lasagna Grilled Vegetables, Green French Lentils, Tomato Coulis

Vegetable Wellington Grilled Vegetables Wrapped in Puff Pastry over Madeira Mushroom Wine Sauce

Choice of Herb Roasted Fingerling Potatoes Yukon Gold Mash, Butternut Squash Mash or Mediterranean Couscous & Chef's Selection of Seasonal Vegetables

Rolls & Butter

Coffee, Decaf, Tea & Cream and Lemonade

\$45 per person

PLATINUM DINNER PACKAGE

Cocktail Hour

Butler Passed Canapés (Select Three)

Roasted Tomato, Thyme , Garlic & Parmesan Crostini
Avocado & Granny Smith Apple with Lime Cilantro Crostini
Coconut Chicken Satay, Spicy Peanut Sauce
Garlic Beef Tenderloin, Toast Point, Basil Aioli
Thai Shrimp with Garlic, Thai Basil, Ginger

Dinner

Salads (Select One)

Panzanella Salad Mesclun Greens, Cucumber, Tomato, Olives, Red Onions, Fresh Mint, Basil, Homemade Croutons with Parmesan Cheese, Pepperoncini & Balsamic Vinaigrette

Strawberry Walnut Salad Mixed Greens with Candied Walnuts, Bleu Cheese, Strawberries & Strawberry Vinaigrette

Caprese Salad Wisconsin Mozzarella Cheese, Roasted Tomatoes, Extra Virgin Olive Oil, Roasted Pine Nuts, Basil & Balsamic Reduction

Roasted Pear Salad Mixed Greens, Belgium Endive, Roasted Pears, Amablus Minnesota Cheese, Candied Walnuts, Apple Cider & Mustard Vinaigrette

Intermezzo

Raspberry or Lemon Sorbet

Entrees (Select Two Plus a Vegetarian)

Roasted Chicken Roasted Tomatoes, Mushroom & Bacon Ragu, Red Wine Reduction

Beef Tenderloin Thyme Red Wine Reduction, Herb Mushroom Ragu

New York Steak Wild Mushroom Ragu, Herb & Bacon Croutons, Thyme Red Wine Reduction

Striped Sea Bass Braised Fennel, Roasted Corn, Baby Kale, Champagne Cream Reduction

Mahi Mahi Green French Lentils, Diced Celery & Carrots Spinach, Chive White Wine Sauce

Pappardelle Pasta Roasted Garlic, Cippolini Onions, Roasted Tomatoes, Asparagus, Pine Nuts & Parmesan

Parmesan Herb Eggplant Lasagna Grilled Vegetables, Green French Lentils, Tomato Coulis

Choice of Herb Roasted Fingerling Potatoes Yukon Gold Mash, Butternut Squash Mash or Mediterranean Couscous & Chef's Selection of Seasonal Vegetables

Rolls & Butter

Coffee, Decaf, Tea & Cream and Lemonade

\$56 per person

LATE NIGHT SNACKS

Pizza

10" Pizza Crust (Choose Up to Three)

Tomato Pizza \$11

Tomato Sauce, Mozzarella Cheese, Fresh Herb and Roasted Roma Tomatoes

Garlic and Sausage Pizza \$13

Tomato Sauce, Mozzarella Cheese, Sausage, Roasted Garlic, Cipollini Onion and Fresh Herbs

Pepperoni Pizza \$13

Tomato Sauce, Mozzarella Cheese and Pepperoni

Vegetable Pizza \$12

Tomato Sauce, Roasted Red Pepper, Roasted Eggplant, Olive, Fresh Herb, Toasted Garlic, Cipollini Onion, Goat Cheese and Arugula Pesto

Supreme Pizza \$14

Tomato Sauce, Mozzarella Cheese, Pepperoni, Sausage, Ham, Shiitake Mushroom, Cipollini Onion, Roasted Red Pepper, Black and Green Olives

BBQ Pork Pizza \$14

BBQ Sauce, Mozzarella Cheese, Shredded Cheddar Cheese and Caramelized Onions

Flat Breads

Arugula Pesto \$9

Roasted Tomato, Fresh Mozzarella, Shiitake Mushrooms

Milanese \$10

Roasted Red Pepper, Artichoke, Prosciutto, Gorgonzola, Arugula Pesto

Fingerling Potato Pesto \$10

Tomato Sauce, Fresh Mozzarella, Roasted Tomato, Pine Nuts, Arugula Pesto

Late Night Snacks Continued

Sandwich Tray: Assorted Meats and Cheeses
with Silver Dollar Rolls and Condiments
\$4.00 each

Popcorn (Spicy or Caramel) or Pretzels (serves 8)	\$17.00 per pound
Kettle Chips with Housemade Caramelized Onion Dip (serves 8)	\$17.00 per pound
Wild Corn Tortilla Chips with Salsa (serves 8)	\$17.00 per pound

Per Dozen

Fried Chicken Tenders, BBQ Chipotle Sauce	\$42
Chicken Wings, Cilantro Chipotle BBQ Sauce, Amablu Cheese Sauce	\$32
Breaded Mashed Potato Balls with 4 year Aged Wisconsin Cheddar Cheese, Roasted Corn, Green Onion and Shiitake Mushroom	
Variation: Crab	\$28
Chorizo	\$24
Bacon	\$24
Chicken Quesadilla, Black Beans, Chipotle, Aged Cheddar Cheese, Cilantro-Lime Avocado, Salsa, Charred Corn and Sour Cream	\$38
Aged Wisconsin Cheddar Grilled Cheese on Brioche	\$38
Jumbo Lump Crab Cake, Lime Cilantro Apple Slaw, Lemon Caper Aioli, Crostini	\$60
Roasted Striploin Crostini, Arugula Pesto, 4 year Aged Wisconsin Cheddar Cheese	\$48
Burger Crostini, Arugula Pesto, 4 year Aged Wisconsin Cheddar Cheese	\$45
Arancini-fried Risotto Balls stuffed with Mozzarella, Herbs and Mushroom	\$48

HAPPILY EVER AFTER

Traditional Continental

Chilled Fruit Juice
Fresh Sliced Fruit Tray
Assorted Pastries, Muffins and Croissants
Coffee, Decaf and Tea and Cream
\$18

Deluxe Continental

Chilled Fruit Juice
Fresh Sliced Fruit Tray
Freshly Baked Fruit Breads and Bagels with Cream Cheese
Assorted Dry Cereals and Granola
Individual Yogurts
Coffee, Decaf and Tea and Cream
\$20

American Buffet

Chilled Fruit Juice
Sliced Seasonal Fruit and Berries Tray
Assorted Pastries, Muffins and Croissants
Scrambled Eggs with Fresh Chives
Bacon and Sausage
Baked Hash Browns
Assorted Dry Cereals with Milk
Coffee, Decaf and Tea and Cream
\$24

Additional Items

May be added to your breakfast buffet, priced per person

Asparagus, Wild Mushroom, Grape Tomatoes, Fresh Herbs Raclette Cheese Tart	\$6
Scottish Smoked Salmon (3 oz. per person) Capers, Red Onions, Tomatoes, Asparagus, Extra Virgin Olive Oil	\$7
Buttermilk Pancakes with Berry Compote & Pure Maple Syrup	\$7

Southwestern Breakfast Wrap	\$6
Chorizo, Scrambled Eggs, Yukon Gold Potatoes, Pepper Jack Cheese, Black Beans Spinach, Sour Cream & Salsa	\$6
Grilled Egg Sandwich with Ham and Cheddar Cheese on Croissant	\$6
McCann's Oatmeal with Honey, Brown Sugar Almonds and Berry Compote	\$6
Assorted Dry Cereals, Skim & 2 % Milk	\$4
Individual Fruit Yogurt	\$4
Bottled Smoothies	\$6

Breakfast Buffet Enhancements

***Omelette Station**

Ham, Mushrooms, Spinach, Onions, Bell Peppers, Cheddar Cheese, Diced Bacon,
Diced Sausage, Diced Tomatoes, Smoked Salmon \$7

Malted Waffle Station

Served with Fresh Seasonal Berries, Cranberry Apricot Preserve, Chocolate Sauce
Maple Syrup and Whipped Cream \$7

Open Faced Brioche Toast

Grilled Brioche Bread, Herb Scrambled Eggs, Wild Mushroom Ragu,
Preserved Tomatoes, Provençal Hollandaise \$7

Crab Cake Benedict

Poached Egg, Asparagus, Roasted Tomato, Light Chipotle Hollandaise \$8

Breakfast Buffet Enhancements are designed to complement your Breakfast Buffet

Note – The above items are not available a la Carte.

*Stations require attendant \$100 for 2 hours, \$25 for each additional half hour

A LA CARTE SELECTION

Beverage

Coffee, Decaffeinated or Tea	\$51 per gallon
Assorted Soda	\$3.50 each
Bottled Water	\$3.50 each
Bottled Assorted Juices	\$4.50 each
Spiced Apple Cider	\$42 per gallon
Lemonade	\$40 per gallon
Ice Tea	\$40 per gallon
Chilled Fruit Juices: Apple, Orange, Grapefruit, Tomato, Cranberry	\$19 per carafe
Red Bull	\$5 each
Gatorade	\$4.50 each
Vitamin Water	\$4.50 each
Bottled Smoothies	\$6 each
Double Shot Espresso	\$5 each
Frappuccino	\$5 each
Izzy Sparkling Fruit Juice	\$4.50 each

Pastries

Bagels with Cheese and Preserves	\$35 per dozen
Assorted Muffins, Croissants, Danish	\$35 per dozen
Coffee Cakes – Crème Brule, Cinnamon, Powdered Crumb	\$35 per dozen
Biscotti	\$36 per dozen
Breakfast Fruit Breads	\$32 per dozen

Coffee Station

Freshly Brewed Regular and Decaffeinated Coffees
Served with Cream, Sugar, Chocolate Spoons, Rock Candy Stirrers,
Peppermint Sticks, Biscotti
\$62.00/Gallon

ENHANCEMENTS

Centerpieces

Eiffel Tower Vases	\$5.00 each
Three-Tiered Cylinder Vases with Floating Candles	\$10.00 each

Audio Visual

Standing Microphone with Portable Speakers	\$225.00
6' Tripod Screen with Power	\$40.00
DVD Cart Package	\$200.00
Includes: DVD Player and Monitor	
LCD Projector Package	\$350.00
Includes: XGA LCD Projector, Wireless Mouse, Power Point Clicker, Screen, Stand and Technical Support	

*Please contact your Graybow Audio Visual Representative with any questions.

Piano

Baby Grand (permanent location in lobby)	\$100.00
* Charge is to cover the cost of tuning	

All prices are subject to applicable taxes and service charges.

BEVERAGE SERVICE

Bar Service	Host Bar	Cash Bar
Call Brands	\$6.25	\$6.75
Premium Brands	\$7.50	\$8.00
Super Premium Brands	\$9.00	\$10.00
Domestic Beer	\$5.50	\$6.00
Imported/Specialty Beer	\$6.00	\$6.50
House Wine	\$6.50	\$7.00
Non-alcoholic Beer	\$5.00	\$5.50
Cordials	\$8.00	\$8.50
Soda	\$3.25	\$3.50
Bottled Water, Fiji 500 ML	\$4.00	\$4.50

Beer kegs available upon request

Bar Packages

	Call Brands	Premium Brands	Super Premium Brands
First Hour	\$14.00 per person	\$16.00 per person	\$17.00 per person
Each Additional Hour	\$8.00 per person	\$9.00 per person	\$12.00 per person

(Bar Packaging does not include specialty drinks or cordials.)

In the event that \$500.00 per bartender is not met
a fee of \$100.00 per bartender will apply.

Wine

House Wine- Chardonnay, White Merlot and Merlot (per bottle)	\$30.00
House Champagne (per bottle)	\$29.00
Non-Alcoholic Wine or Champagne (per bottle)	\$24.00

Additional wine selections available upon request.

All prices are per person unless otherwise noted and subject to applicable taxes
and service charges.

BEVERAGE SELECTIONS

Call Brands

Smirnoff Vodka
Jim Beam
Cutty Sark Scotch
Gilbey's Square Gin
Captain Morgan Rum
Sauza Giro
Windsor
Christian Brothers
Trinity Oaks Wine
Dry Vermouth Noilly Pratt
Sweet Vermouth Noilly Pratt

Premium Brands

Absolut Vodka
Jack Daniels
Johnny Walker Red
Tanqueray Gin
Captain Morgan Rum
Cuervo Gold Tequila
Seagram V.O.
Korbel Brandy
Trinity Oaks Wine
Dry Vermouth
Noilly Pratt
Sweet Vermouth
Noilly Pratt

Super Premium Brands

Grey Goose Vodka
Maker's Mark
Johnny Walker Black
Bombay Sapphire
Bacardi 8
Cuervo 1800
Crown Royal
Courvoisier VS
Sterling VC
Dry Vermouth
Noilly Pratt
Sweet Vermouth
Noilly Pratt

Beers

Domestics

Budweiser
Bud Light
Miller Lite
O'Douls

Imported and Specialty

Amstel Light
Heineken
Summit EPA
Fulton IPA
Oberon Bell's

Alcohol-Free

Tropical Fruit Punch	\$45.00/gallon
Sparkling Catawba Juice	\$20.00/bottle
Sparkling Apple Cider	\$20.00/bottle
Hot Apple Cider	\$40.00/gallon

GENERAL INFORMATION

FOOD & BEVERAGE MINIMUMS: Food & Beverage Minimums are required for all functions. If food and beverage purchases equal or exceed the set minimum, no room rental will be charged. If less is purchased, the difference between the minimum and the actual purchase will be a room rental fee. Your food & beverage minimum does not include service charge and tax.

*All food and beverages served in the Crowne Plaza Northstar hotel must be purchased from, prepared, and served by the staff of the Hotel. No food or beverage will be permitted to be brought into or removed from the Hotel by any patron or patron's guest. (Exception made for Wedding or Groom's Cakes)

ADVANCE DEPOSIT: Advance non-refundable deposits are due along with your signed agreement.

CANCELLATION POLICY: Based on individual agreements, if the event is cancelled after the set cancellation date, client will be responsible for payment of the negotiated food and beverage minimums and room rental.

GUARANTEES: Final guest attendance must be received no later than 3 business days prior to the function day. You will be charged for the number of meals guaranteed or actual number of guests served (whichever is higher). If the catering office is not notified within that time frame, the number of guests originally indicated on the catering contract will become your guarantee number.

PRICES/INCREASED COSTS: Menu pricing is subject to change with the market. The Crowne Plaza will not guarantee menu prices prior to six months from the day of the function.

PAYMENT: Guests are required to pay in full 14 days prior to the event with the option of a credit card, cashier's check or cash. A credit card is also required to charge any last minute expenses the night of the event.

GRATUITY & TAXES:

- ❖ Food & Beverages are subject to a 22% service charge.
- ❖ Food and non-alcoholic beverages are subject to a 10.78% state and local tax.
- ❖ Alcohol is subject to a 13.28% state and local tax.
- ❖ Audio Visual equipment is subject to a 7.78% tax and 22% service charge.

*** Please note: In accordance with state law, all service charges are subject to a 7.78% tax. Taxes and service charges are subject to change.

GENERAL INFORMATION CONTINUED

LIABILITY AND DAMAGE TO PROPERTY: The Hotel reserves the right to inspect and control all private functions. The client shall indemnify, defend and hold the Hotel harmless from and against all claims, damages, liability and expense to persons or property that may occur as a result of the clients use of the Hotel's facilities, provided that such claims, actions, damages, liability and expense arise out of or result from the actions, in-actions, omissions of negligence of the client or its agents, representatives or guests. The client will be held responsible for any damages or loss to the building, equipment, decorations or fixtures belonging to the Hotel lost or damaged during the affair due to the activities of its guests. Any damages or loss incurred will be billed to the clients at replacement costs.

HOLD HARMLESS CLAUSE/PERFORMANCE: If for any reason beyond its control, including but not limited to strikes, labor disputes, accidents, government requisitions, commodities or supplies, acts of war or acts of God, Crowne Plaza Northstar Hotel may terminate the Agreement without further liability of any nature. In no event shall the Crowne Plaza Northstar Hotel be liable for consequential damages or theft of any nature for any reason.

MENUS: Select one of our wedding packages or our creative culinary staff will be happy to assist you in planning a special menu for your event. We are eager to satisfy an array of tastes in order to make each and every wedding unforgettable for you and your guests.

PRICES/INCREASED COSTS: Menu pricing is subject to change with the market. The Crowne Plaza will not guarantee menu prices prior to 6 months from the day of the function.

BARTENDERS: We recommend one bartender per 75 guests. Bar sales must be \$500.00 per bartender or a bartender fee of \$100.00 per bar will apply.

DECORATIONS: You are allowed to decorate the room for your event. Additional charges may be incurred based on time, room and availability. Tacks and nails are not allowed when applying any decorations to the walls, ceilings or outdoor pergolas. Open flames are not permitted. All candles or other open flames must be enclosed in glass.

DANCE FLOOR: Upon request, a dance floor can be provided for a fee of \$100.00.

CONTRACTED VENDORS: Any vendors that are contracted for your event must provide the Hotel with proof of insurance, and are subject to the approval of the Hotel.