



The Best Place for Weddings is **HERE**



MINNEAPOLIS CLUB ♦ EXTRAORDINARY WEDDING PACKAGE





The Minneapolis Club takes pride in offering you the most lavish and romantic wedding option in the Twin Cities. Our Luxury Wedding Package accommodates your every need as you plan the most important day of your life. It allows you the freedom to create a personalized event that suits your elegant taste and sophisticated style, while providing you and your guests treasured memories that will last a lifetime.

Luxury Package Includes:

One hour, open, premium bar

Choice of four white glove, butler passed hors d'oeuvres

Two course plated dinner service

House red & white wine service with dinner

House Champagne toast

Silver service coffee

Cake cutting and service

Silver cake stand

Votive candles

White floor length linen

Baby grand piano

Wireless microphone

Complimentary overnight guest room for the Newlyweds

Complimentary parking for guests

*Room rental fees are not included. See Club policies for details.





Pop, Clink, Fizz, Cheers!

Additional Offerings While You're Getting Ready

Build Your Own Mimosa Bar \$7 per person

Fresh Minneapolis Club Made Orange Juice, Pineapple Juice, Grapefruit Juice, Raspberry Juice, and Strawberry Juice. Fresh Orange Slices, Pineapple, Grapefruit Slices, Raspberries, and Strawberries

Mini Bottles of Champagne *\$5 per bottle based on consumption*

Build Your Own Bloody Mary Bar \$7 per person

Celery, Shrimp, Beef Sticks, Pickles, Olives, Cheddar Cheese, Pepper Jack Cheese, Limes, Assorted Hot Sauces, Horseradish, Worcestershire, Bloody Mary Mix, Tomato Juice

Mini Bottles of Vodka *\$5 per bottle based on consumption*

Coffee & Baileys Station \$3 per person

Freshly Brewed Minneapolis Club Regular and Decaffeinated Coffee

Mini Bottles of Baileys *\$5 per bottle based on consumption*

Snacks!

Tea Sandwiches (1 each per order) \$7

Vegetable Cream Cheese Pinwheel

Smoked Salmon and Cucumber on White Bread

Curried Chicken Salad with Grapes on Multigrain

Silver Dollar Sandwiches (1 of each per order) \$5

Ham & Cheddar

Turkey & Swiss

Vegetable Crudites \$6

Assorted Raw Vegetables, Ranch, Blue Cheese

Fresh Seasonal Fruit and Berry Platter \$7

Artisanal Cheese Display \$8.25

Dried Fruit, Nuts, Grapes, Crackers



The Welcome Reception

Begin Your Evening with a One-Hour Cocktail Reception

Open Bar

Beers

Assortment of Import & Domestic Beers

House Red & White Wine

Cordials and Liqueurs

Christian Brothers Brandy

Amaretto Di Saronno

Bailey's Irish Cream

Kahlua

Frangelico

Premium Brand Bar Liquor

Absolut Vodka

Bacardi Rum

Tanqueray Gin

Captain Morgan Rum

Crown Royal

Dewar's Scotch

Jose Cuervo Tequila

Jim Beam Bourbon

Mixers

Assorted Sodas, Juices and
Mineral Water

The Dance Reception

After dinner service, you may choose to continue hosting a premium brand open bar on either a consumption basis or a package basis for an additional hourly rate based on your guarantee.

1st additional hour: *\$17.00 per person*

2nd additional hour: *\$14.00 per person*

3rd additional hour: *\$11.00 per person*

4th additional hour: *\$7.25 per person*

Butler Passed Cold Hors D'oeuvres

(Selection of Four)

Seafood

Shrimp Chorizo Grilled Lemon, Puffed Black Rice
Smoked Salmon-Cream Cheese Crostini Salmon Roe, Dill
Tuna Tartare, Wasabi, Soy, Cilantro
Cured Salmon Lollipop Caper-Cream Cheese, Lemon, Dill
Diver Scallop Ceviche Fennel, Spicy Mayo, Lime
Oyster on the Half Shell Lemon

Poultry

Duck Liver Mousse Dried Fruit Purée, Crostini
Smoked Duck Breast, Five Spice Mayo, Wonton Crisp

Meats

Crispy Prosciutto, Honeydew
Steak Tartare, Black Garlic, Parsley
Beef Carpaccio, Olives, Pickled Red Onions

Vegetarian

Gazpacho Shooter, Tangerine Olive Oil
Tomato-Basil Bruschetta
Black Olive Tapenade, Herbs, Crostini
Roasted Beets, Goat Cheese, Balsamic
Tomato, Mozzarella Cheese, Basil Pesto Skewer





Executive Chef Håkan Lundberg has the culinary experience and vision to make your dining experience one to remember.

Butler Passed Hot Hors D'oeuvres

Seafood

Lobster Saffron Risotto
Creamy Lobster Bisque Shooter, Paprika
Green Coconut Curry Mussel Shooter
Mini Crab Cake, Remoulade
Lobster Mac N Cheese
Mini Fish Taco, Guacamole, Pico de Gallo

Poultry

Thai Chicken Skewer, Spicy Peanut Sauce
Turkey Barbecue Slider, Coleslaw
Herb Grilled Chicken Skewer, Roasted Red Pepper Aioli
Petite Fried Chicken Finger, Barbecue Sauce
Asian Chicken Meatball, Sweet and Sour Glaze
Mini Braised Chicken Taco, Guacamole, Pico de Gallo

Meats

Grilled Marinated Beef Skewer, Chimichurri
Pulled Barbecue Pork Slider, Apple Slaw
Lamb Meatball, Mint Tzatziki
Swedish Meatball, Lingonberries
Glazed Pork Belly Skewer, Pickled Cucumber
Mini Beef Taco Guacamole, Pico de Gallo
Bacon Wrapped Mini Bell Pepper Popper, Cream Cheese
Lamb Skewer, Minty Chimichurri

Vegetarian

Asparagus Tip, Béarnaise Sauce
Artichoke-Boursin Cheese Fritter
Miso Soup, Tofu, Scallions
Fried Saffron Rice Ball, Herb Aioli
Organic Mushroom Risotto, Truffle Oil
Vegetarian Slider, Poppy Seed Bun, Mustard



Dinner

Wine Service

House red & white wine will be offered to your guests throughout dinner service.

A house champagne toast will be poured at a time of your choosing (typically for speeches once entrees have been served).

Alternative wine and champagne selections are available at an additional charge.
Please inquire within the catering office.

Starter Salads & Soups

(1 selection)

Classic Caesar Salad, Romaine Lettuce, Parmesan, Garlic Croutons, Caesar Dressing

Mixed Baby Head Lettuce, Cherry Tomato, Herb Croutons, Champagne Vinaigrette

Strawberry-Baby Arugula Salad, Goat Cheese, Pine Nuts, Citrus Vinaigrette

Spinach-Baby Kale Salad, Carrot, Cucumber, Tomato, Citrus Vinaigrette

Hearty Greens Salad, Granny Smith Apples, Spiced Pecans, Blue Cheese, Apple Cider Vinaigrette

Romaine-Radicchio Salad, Bacon Bits, Tomato, Pickled Red Onions, Red Wine Dressing

Crudit  Salad, Cucumber, Mixed Greens, Carrot, Tomato, Bell Peppers, Ranch Dressing

Baby Arugula Duck Confit Salad, Poached Apple, Spiced Pecans, Whole Grain Mustard Dressing

Lightly Creamed Turkey Wild Rice Soup

Shell Fish Bisque, Chive Sour Cream

Tomato Basil Soup, Garlic Croutons

Roasted Butternut Squash Soup, Fried Sage, Maple Creme Fraiche



Wild Acres Rosemary Chicken Breast

Entrées

(maximum of 4 selections)

All dinners are served with assorted fresh breads and butter.

Meats

Wild Acres Rosemary Chicken, Herb Whipped Potatoes, Celery Slaw, Blue Cheese Croquette, Chicken Wing Reduction **\$79**

Wild Acres Chicken Walnut Milanese, Creamy Corn Polenta Cake, Kale, Cipollini Onions, Lemon-Caper Butter **\$79**

Wild Acres Chicken Dark Meat Ballotine, Sweet Potato Purée, Lentil Pilaf, Green Beans, Herbed Roasted Chicken Au Jus **\$79**

Lightly Smoked Pork Loin, Creamy Corn Polenta Cake, Bacon Braised Greens, Glazed Carrots, Maple Mustard Sauce **\$80**

Seared Wild Acres Duck Breast, Duck Confit Cabbage Wrap, Celery Root Purée, Sweet Potato Gnocchi, Cassis Demi **\$83**

Grilled Certified Angus Beef NY Strip, Crispy Potato, Roasted Green Onions, Organic Mushrooms, Blue Cheese, Chimichurri Mayo **\$84**

Grilled Certified Angus Beef Tenderloin, Root Vegetable Gratin, Smoked Onions, Asparagus, Spinach, Truffle Potato Hay, Red Wine Demi **\$85**

Rosemary Grilled Iowa Lamb Chops, Goat Cheese Polenta, House Made Lamb "Bacon", Broccolini, Olives, Roasted Garlic-Tomato Ragu **\$86**

Seafood

Puffed Wild Rice Crusted Walleye, Sweet Potato Purée, Authentic Minnesota Wild Rice Pilaf, Lemon Beurre Blanc **\$80**

Pan Seared Diver Scallops, Saffron Risotto, Asparagus, Fresh Vegetable Slaw, Shellfish Broth **\$81**

Crispy Skin on Seared Salmon, Quinoa, Pea Purée, Pea Shoots, Lemon-Yogurt, Shrimp Scampi Sauce **\$81**

Pan Seared Cobia, Sticky Rice, Watermelon Kimchi, Ginger Carrots, Snow Peas, Tobiko Yuzu Vinaigrette **\$82**

Pan Roasted John Dory, Salsify Puree, Black Lentils, Little Neck Clams, White Wine Pan Sauce **\$82**

Entrées Continued

Vegetarian

Lemon Ricotta Herb Ravioli, Roasted Romesco Sauce,
Artichoke, Asparagus, Aged Manchego \$74

Potato Wrapped Roasted Portobello Mushroom, Stuffed with Sundried Tomato Mousse,
Spinach Risotto, Tomato Water, Herb Olive Oil \$77

Duo Plates

Chef's Choice Duo, Choose Two Proteins: Salmon, Crab Cake, Shrimp, Chicken Breast,
Pork Tenderloin, CAB Tenderloin, Chef's Choice of Vegetable, Starch, & Sauce \$86

Beef and Scallop Duo, Grilled CAB Beef Tenderloin, Truffle Mashed Potato,
Organic Mushrooms, Truffle Potato Hay and Pan Seared Scallops,
Saffron Risotto, Asparagus, Fresh Vegetable Slaw, Choron Sauce \$95

Beef and Lobster Tail Duo, Grilled CAB Beef Tenderloin, Butter Poached Lobster Tail, Black Truffle
Potatoes, Grilled Asparagus, Saffron Risotto, Black Garlic Purée, Choron Sauce \$95

Beef and Tuna Duo, Grilled CAB Beef Tenderloin, Flash Seared Sushi Graded Tuna,
Truffle Mashed Potatoes, Coconut Jasmine Rice, Asparagus, Bok Choy, Potato Hay,
Puffed Black Rice, Chile Tobiko Vinaigrette, Béarnaise Sauce \$95

Children's Menu

\$20.00

First Course

Choose one of the following

Fresh Seasonal Fruit Cup

Mixed Baby Greens with Tomatoes and
Carrots and Ranch Dressing

Entrées

Choose one of the following

Chicken Tenders and French Fries

Mini Hamburger and French Fries

Macaroni and Cheese

Spaghetti & Meatballs



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Dessert Bar

Chef's Choice Assorted Mini Desserts \$3

Mini Key Lime Tarts \$3

Mini Flourless Chocolate Squares \$3

Mini Cheesecakes \$3

Assorted Cake Pops \$4.5

French Macaroons \$4

Assorted Chocolate Truffles \$3

Chocolate Covered Strawberries \$3

Mini Passionfruit Pot de Crème \$3

Mini Crème Brûlée \$3



Late Night Snacks

Slider Bar, Cheesy Beef Sliders,
Pulled Barbecue Pork Sliders with Coleslaw \$6.5

Taco Bar, Soft Shells, Ground Beef, Diced Tomato,
Shredded Lettuce, Diced Red Onions, Sour Cream, Shredded Cheddar,
Guacamole, Pico de Gallo \$6.5

Garlic Rosemary Breadsticks, Pretzel Rods,
Marinara, Cheese Sauce \$2.75

Spicy Chicken Wings, Celery,
Blue Cheese \$4

Silver Dollar Sandwiches, (1 of each per order)
Ham & Cheddar, Turkey & Swiss \$5

Tater Tot Bar, Ketchup,
Mayo, Béarnaise \$3.5



Additional Arrangements

Overnight Accommodations

When guests need convenience and all of the comforts of home, look no further. The Club's 10 overnight accommodations are quiet, well-appointed rooms, including singles, doubles and semi-suites, which are available to you and your guests.

Each room is fully appointed in traditional décor and includes use of the open dining rooms, health and fitness center, business center, wireless internet, and complimentary parking.

The Minneapolis Club is happy to recommend additional hotels for your out of town guests. Please request a complete list from the Wedding Professionals in the Catering office.

Wedding Ceremony

A private room may be reserved for your wedding ceremony. Please inquire with the Catering Department for pricing information.

Guest Parking

Complimentary guest parking is included in the Luxury Wedding Package. The Minneapolis Club Parking Garage is located off of 8th Street between 2nd and 3rd Avenues on the left side of the street.

Coat Check

A complimentary Coat Attendant is included for your event and will assist with coats during the cold weather season. All gifts must be removed from the Club upon conclusion of your event.

Linens & Decorations

Votive candles and floor length white table linens with corresponding napkins are available for your selection at no additional charge. Alternative linen selections may be arranged at an additional charge.

Vendor Information

Please provide us with the contact information for your vendors including name and phone number. The Club will contact the vendors the week of the event to re-confirm set up and delivery times. Any set up or delivery times in excess of 4 hours prior to your event must be approved by the Catering Department.

Vendor Meals

Vendor meals will be provided at your request. The Club offers a Chef's choice vendor meal at a reduced price, to include non-alcoholic beverage service.

Rehearsal Dinners

The Club is also available for Rehearsal/Groom's Dinners. Whether you are hosting a dinner for a small intimate gathering or if you would like to include your out of town guests in the festivities, the Minneapolis Club has multiple rooms to accommodate any size event.

Food Tasting

A private food tasting may be arranged for you to sample the items you are considering or have selected for your wedding day. Food tastings are scheduled Monday ~ Friday and are based upon availability. There is an additional cost for the Food Tasting, please speak with a member of our Catering Department for more information.

Minneapolis Club Policies

Reservation and Cancellation Policy

To reserve a date and time for your event we require a signed contract, credit card on file and a non-refundable \$2,000 deposit.

Should you need to cancel your event the following guidelines apply:

Date of signing - 90 Days prior to function - loss of \$2000 deposit

Less than 90 Days prior to function - 50% of the Estimated Food and Beverage Minimum due

Less than 60 Days prior to function - 75% of the Estimated Food and Beverage Minimum due

Less than 30 Days prior to function - 100% of the Estimated Food and Beverage Minimum due

Menu Selections

All menus are required to be finalized and submitted a minimum of one month prior to your wedding date. Menu prices and availability are subject to change, but may be confirmed four months prior to your event date by finalizing contract details. Prices in this brochure do not include tax and gratuity. Please keep in mind when selecting a menu for a plated dinner, you may select one salad and/or starter and your choice of up to three entrees (including a vegetarian option). The exact number of each entrée must be guaranteed by noon, at least three business days prior to your event. This number will be considered the guarantee and is not subject to reduction after this time. If no written or verbal guarantee is received by the deadline, the most recent estimate on file will be considered as the guarantee.

The host is also responsible for providing individual place cards which clearly indicate the entrée each guest has pre-selected.

Food may not be brought onto or taken from the property preceding or following an event (with the exception of a wedding cake, which must be prepared by a licensed baker), due to health code standards and regulation.

Beverage Service

The Minneapolis Club acts in accordance with state law regarding alcohol and liquor service. No persons under the age of 21 are permitted to acquire, possess or consume alcoholic beverages. Identification is required to purchase or to be served alcoholic beverages. Without proper identification, service will be refused. The Minneapolis Club has the right to refuse any guest service of alcoholic beverage if they appear to be intoxicated. The Minneapolis Club wishes you and your guest to have a happy and safe experience with us and after your event. If any guests require assistance with driving home, the Club will be happy to call a cab for them. All alcoholic beverage including wines must be purchased through the Minneapolis Club.

Additional Room Rentals

Please contact a member of our Catering Department for current pricing.



Contact:

Ashley Blake & Jodie Weappa
Minneapolis Club Wedding Professionals
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