

WEDDING INFORMATION

CLOUD 9 EVENTS CAN ACCOMMODATE A GUEST COUNT OF UP TO 450 GUESTS TO BE SEATED AT ROUND TABLES. SURROUNDED BY WINDOWS AND LOCATED ON THE TOP FLOOR OF EDGEWOOD CORPORATE PLAZA, IT OFFERS SUPERIOR VIEWS OF GRAND FORKS AS WELL AS NATURAL LIGHT THROUGHOUT THE SPACE. THE INTERIOR DESIGN OF CLOUD 9 EVENTS IS POLISHED AND DIGNIFIED.

INCLUDED WITH ALL WEDDING RENTALS ARE:

IVORY FLOOR-LENGTH TABLECLOTHS & NAPKINS
WHITE LEATHER CHAIRS
5' ROUND TABLES FOR GUEST SEATING
HEAD TABLES
COCKTAIL TABLES
SILVER CHARGER PLATES
ON-SITE/RAMP PARKING
LARGE BUILT-IN BAR
GIFT ROOM
HI-SPEED WI-FI
ON-SITE EVENT COORDINATION

WITH ALL VENUE RENTALS, ACCESS TO THE VENUE BEGINS AT 8:00AM – MIDNIGHT. AN ON-SITE COORDINATOR WILL BE INCLUDED WITH YOUR RENTAL TO ASSIST YOU FOR THE DAY OF YOUR EVENT.

CATERING AND BARTENDING WILL BE PROVIDED EXCLUSIVELY BY SKY'S FINE DINING & CLOUD NINE LOUNGE.

CALL OR EMAIL US TODAY TO SCHEDULE A CONSULTATION & VIEWING OF OUR VENUE! 701.317.3255 OR INFO@CLOUD9EVENTSGRANDFORKS.COM

WEDDING RATES

Sunday – Thursday
8am – 12am
\$3000*

Fridays
8am – 12am
\$4000*

Saturdays
8am – 12am
\$5000*

Closing times are negotiable.

*Rates are subject to change for holiday dates.

Prices effective 2022.

For events outside of weddings, please inquire and we can provide pricing specific to your needs.



BEVERAGE SERVICES

Cloud 9 Events provides complete premium beverage service which includes bar staff, bar setup, mixers, garnishes, ice, glassware, straws and beverage napkins. Cloud 9 Events reserves the right to determine the appropriate number of bar staff required to service the event. Specialty brands are available by request and subject to availability. For a complete list of our selections of liquor, please see our menu.

HOSTED BAR (5% Discount)

(Drink prices range from \$5 to \$12 / up-charged drinks range from \$8 to \$12) Hosted bar package is calculated and based on actual consumption. A 5% discount will be applied to final bill. This total will be subject to a 20% service charge and applicable taxes.

Discount does not apply to any partially hosted bar.

CASH BAR

(Drink prices range from \$5 to \$12 / up-charged drinks range from \$8 to \$12) Beverage costs include all applicable taxes. Cloud 9 Events accepts cash, debit cards and credit cards. Gratuity is at the discretion of the guests.

All guests consuming alcohol must be of legal drinking age and present valid identification. **Guests are not permitted to bring in and consume outside alcohol. All alcohol must be purchased from Cloud 9 Events.**

Cloud 9 Events asks that all beverage service agreements be made at least one week prior to your event.

SELECTION OF BEERS

Draft Beers: Kona Big Wave Golden Ale, Coors Light, Rhombus Guys Iconic Blonde, Blue Moon, Half Brothers Morning Squeeze IPA, Fat Tire Amber & Bell's Two Hearted IPA. (Subject to change based upon availability.)

Cans or bottles: White Claw Black Cherry, White Claw Mango, Angry Orchard Hard Cider, Loon Juice Grow a Pear Hard Cider, Bud Light, Miller Lite, Michelob Golden Light, Guinness & St. Pauli Girl Non-Alcoholic



HORS D' OEUVRES

100 Count

PHYLLO CUP	
SPINACH & CHEESE	200
ANDOUILLE SAUSAGE	200
MUSHROOM PARMESAN	250
HERB CRAB SALAD	325
CAPRESE PICKS	150
SUN-DRIED TOMATO / BASIL CROSTINIS	100
APPLE CHUTNEY / BRIE CROSTINIS	125

BUTLER SERVICE: \$40 PER BUTLER

LARGE PLATTER

SHRIMP COCKTAIL (100 count)	300
SMOKED SALMON / BOURSIN (serves 50 guests)	300
PATE PLATTER (serves 50 guests)	150
CHARCUTERIE PLATTER (serves 100 guests) assorted selection of meats & cheeses (varies)	525
VEGETABLE CRUDITES (serves 100 guests)	150
FRUIT / YOGURT DIP PLATTER (serves 100 guests)	325

WARM APPETIZERS

SPINACH ARTICHOKE DIP	300
BAKED BRIE	550
CHICKEN DRUMMIES (100 pieces) Sauces: Jerk, Buffalo, Asian, Honey Mustard (pick 1)	140
MEATBALLS (100 pieces) Sauces: Hoisin 5-Spice, 1907 Barbecue (pick 1)	225

ENTREES

INCLUDES 1 SIDE, 1 VEGETABLE, A GARDEN SALAD & DINNER ROLLS

(Only 1 side and 1 vegetable may be selected for an individual event, regardless of the total entrees selected.)

PLATED & SERVED

PER PERSON

BEEF TENDERLOIN Sauces: Gorgonzola Cream or Bearnaise	46
PRIME RIB Sauces: Au Jus & Creamy Horseradish	46
SLOW ROASTED KANSAS CITY BBQ PORK RIBS	38
BAKED FAROE ISLANDS SALMON Preparation Choices: Escovitch or Picatta	36
BONELESS PORK LOIN in a Wine Demiglace	28
PASTA BOLOGNESE Penne pasta in a Bolognese style red meat sauce	28
HERB ROASTED CHICKEN BREAST	28
DAKOTA JERK ROASTED CHICKEN BREAST	28
ROASTED TURKEY with Gravy	28
BEEF BOURGUIGNON Beef tips, mushrooms, onions, carrots & celery in a rich burgundy demiglace	28
VEGETARIAN ENTREE Peppers, broccoli, chick peas & onions in a coconut curry sace Vegan & Gluten Free	24

SIDES

Five Cheese Potatoes
Chive Mashed Potatoes
Sweet Potato Mash
Minnesota Wild Rice
Latin Seasoned Basmati Rice
Herb Risotto
Corn Bread
Stuffing

VEGETABLES

Scalloped Corn
Broccoli & Cheddar Gratin
Baked Cauliflower
Green Beans Almondine
Asparagus (\$1 Upcharge Per Person)
Glazed Heirloom Carrots (\$1 Upcharge Per Person)
Brussels Sprouts



BUFFET & FAMILY STYLE

You may choose one side and one vegetable only for your buffet or family style service.

Garden Salad will be plated and served for Buffet Style parties.

Dinner Rolls will be brought to the tables for Buffet & Family Style events.

STANDARD ITEMS

BONELESS PORK LOIN
HERB ROASTED CHICKEN BREAST
DAKOTA JERK ROASTED CHICKEN BREAST
PASTA BOLOGNESE
ROASTED TURKEY
BEEF BOURGUIGNON
VEGETARIAN ENTREE

PREMIUM ITEMS

BEEF TENDERLOIN
PRIME RIB
SLOW ROASTED KANSAS CITY
BBQ PORK RIBS
BAKED FAROE ISLANDS SALMON

BRONZE BUFFET OR FAMILY STYLE PACKAGE

PER PERSON

Standard Items Only

SINGLE ENTREE	28
TWO ENTREES	32
EACH ADDITIONAL ENTREE BEYOND 2	2 MORE

SILVER BUFFET OR FAMILY STYLE PACKAGE

At least 1 Standard Items plus a maximum of 1 Premium Item

TWO ENTREES	38
EACH ADDITIONAL ENTREE BEYOND 2	2 MORE

GOLD BUFFET OR FAMILY STYLE PACKAGE

2 or more Premium Items

TWO ENTREES	50
EACH ADDITIONAL STANDARD ITEM	2 MORE
EACH ADDITIONAL PREMIUM ITEM	4 MORE

PREMIUM SALAD UPGRADES

UPCHARGE PRICE PER PERSON

CAESAR SALAD	2
SPINACH SALAD	3
Boiled Eggs, Candied Pecans, Red Onions	
Dressing: Warm Bacon Vinaigrette	
STRAWBERRY BALSAMIC ARUGULA SALAD	3
Strawberries, Red Onions, Toasted Almonds, Goat Cheese	
SANDERS 1907 GREEK SALAD	3

SOUPS

	<u>PER CUP</u>	<u>PER BOWL</u>
CREAMY CHICKEN & WILD RICE	8	10
BUTTERNUT SQUASH BISQUE	8	10
SOUTHWEST DUCK CHOWDER	8	10
CHILI	8	10
POTATO & LEEK	8	10
ROASTED RED BELL PEPPER BISQUE	10	12
JAPANESE CLAM CHOWDER	10	12

DESSERTS

CLASSIC TIRAMISU	8 per person
BOURBON CARAMEL PECAN BREAD PUDDING	7 per person
CITRUS CHEESECAKE BITES	50 COUNT: 100

KIDS MENU

MAC & CHEESE	10 per order
PEPPERONI LAHVOSH (10-inch round)	16 per order
CHEESE LAHVOSH (10-inch round)	14 per order

WINE SERVICE

WINES BY THE GLASS WILL SELL AT THE BAR FOR \$9 EACH

THE BAR IS STOCKED WITH THE FOLLOWING VARIETALS IN THESE AMOUNTS:

- Cabernet Sauvignon (12 bottles)
- Merlot (6 bottles)
- Pinot Noir (6 bottles)
- Chardonnay (6 bottles)
- Pinot Grigio (6 bottles)
- Moscato (6 bottles)
- Sauvignon Blanc (6 bottles)

The brands in use vary based on cost and availability.

For full wine table service, the client may arrange for specific wine selections and pre-purchase the chosen wines by the case. These wines can be whatever the client desires so long as we can find a source that will make them available.

Butler Service Champagne by the Glass: \$40 per butler



LIQUOR MENU

BOURBON

Maker's Mark
Jim Beam

BLENDED SCOTCH

Johnny Walker Black Label

SINGLE MALT SCOTCH

The Glenlivet 12 yr

IRISH WHISKEY

Jameson

WHISKEY

Crown Royal
Crown Royal Apple
Fireball Cinnamon
Jack Daniel's
Windsor

BRANDY

E & J

GIN

Bombay Sapphire
Hendrick's

RUM

Bacardi
Bacardi Limon
Captain Morgan
Malibu Coconut

TEQUILA

Milagro Blanco
Don Julio Anejo

STRAIGHT VODKA

Grey Goose
Tito's
New Amsterdam

FLAVORED VODKA

Absolut Citron
Hangar One Lime
Stoli Raz
Stoli Vanil
UV Cherry

CORDIALS & PREMIUM SPIRITS

Disaronno Amaretto
Bailey's
Butterscotch Schnapps
Cointreau
Dr. McGillicuddy's
Mentholmint
Grape Pucker
Green Apple Pucker
Jagermeister
Kahlua
Kinky Pink
Luxardo Limoncello
Midori
Rumchata
Peach Tree Schnapps

NON – ALCOHOLIC

Soda
Coke, Diet Coke, Sprite, Sprite
Zero, Root Beer, Ginger Ale,
club soda, tonic water
Lemonade
Unsweetened Iced Tea
Assorted Juices
Red Bull & Sugar Free Red Bull