

# THE *Crown* ROOM

AN UNFORGETTABLE EXPERIENCE



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## ABOUT US / WEDDINGS

The Crown Room Banquet Center offers an unforgettable experience.

We are a full service banquet center that can accommodate any event including, but not limited to: Wedding Receptions, Rehearsal Dinners, Class Reunions, Athletic Banquets, Holiday Parties, Fundraisers, Galas, and Corporate Events.

The Crown Room staff strives to exceed expectations. The talents of our Executive Chef and his culinary team, combined with our banquet staff, ensures that no detail will go unnoticed. Once you have chosen the Crown Room as your event site, you will also be provided with a personal Event Planning Coordinator to help make sure all of your needs are met.

The Crown Room is a stunning location for your wedding reception. Our Rogers Minnesota venue truly is breathtaking!

Our Banquet Staff is dedicated to ensuring your milestone commemoration is the dream you've longed for. From your initial inquiry to your last dance, our Wedding Event Coordinator will be sure your experience delights. The beautiful design and decor of the Crown Room, combined with the culinary talents and expertise of our Executive Chef, allow us to ensure that your "day of days" will be memorable.



## REVIEWS

The team at the Crown Room has made our wedding experience amazing! We had to cancel our event at the Crown Room because of COVID so didn't end up having our big day there. During that entire planning process and COVID unknowns, Gina was knowledgeable, worked to give us what we wanted or needed, calming, kept us updated on what was going on, and super helpful in ideas of planning and possible changes as they occurred. I would highly recommend working with the team at the Crown Room to plan any event, they will make it amazing.

We had our ceremony and reception at the Crown Room. Gina and Jen were professional and knowledgeable to work with and made planning our wedding from out-of-state, easy, stress free, and fun! The venue was the perfect setting for a warm and cozy atmosphere and they partner with the best of the best vendors. It was the perfect size for our 130 guests and our guests described the atmosphere as beautiful, gorgeous, and enchanted. We rented up-lighting and Edison bulbs from a preferred vendor and the Crown Room provided an amazing fireplace focal with fairy lighted birch trees. I also appreciated that this venue allowed us to release Sky Lanterns and Sparklers, features that many venues would not allow.



## REVIEWS CONTINUED

If you are considering having your wedding at the Crown Room then absolutely do it! I am a very particular person and have high expectations. Gina and Jen blew me away with every aspect of the planning process and I never waited a full day to hear back from them with any questions, changes or concerns. They insured trust and kept their promise. We had numerous guests go out of their way to tell us how beautiful our wedding was and how special and welcomed they felt having the Crown Room staff there to open the doors and welcome them into the venue. I am absolutely amazed by the customer service by the servers, bartenders, event supervisor, and of course Jen & Gina! Thank you for making our wedding a day to remember for us and all our guests.

We loved the Crown Room and the staff. It was truly the most seamless and stress free day of our lives. You really can't go wrong when you book at the Crown Room!





## EVENTS

We can customize our menu options to fit within the individual needs of your fundraiser or gala. Whether you have a group of 10 or 350, the Crown Room is the ideal location to host your Fundraiser or Gala with capabilities to accommodate silent auctions, live auctions, and award presentations.

### **BANQUET / GALA**

- Seating for up to 350
- Complimentary wi-fi
- Customized Dinner Options
- Full Service Bar
- Silent Auction Capabilities
- Valet and Coat Check
- Audio and Video Equipment
- Staging and Entertainment Accommodations
- Centerpiece Starters
- Complimentary Table Linens, Silverware, Glassware & China

### **ATHLETIC / REUNION**

- Groups of 50 to 350
- Complimentary School Colored Linens & Centerpiece Starters
- Affordable Buffet & Plated Dinner Options
- Audio and Video Equipment
- Podium and Wireless Microphone for Awards Presentations
- Complimentary Table Linens, Silverware, Glassware & China



## BREAKFAST

*Includes Freshly Brewed Coffee, Hot Tea,  
Ice Water & Chilled Fruit Juice*

### CONTINENTAL BREAKFAST OPTIONS

*Limited to 3 hours*

#### The Early Bird - \$8

Fresh Fruit & Mixed Berries,  
Mini Croissants, Danishes & Muffins

#### Diamond Lake - \$9

Fresh Fruit & Mixed Berries  
Cinnamon Coffee Cake  
Breakfast Breads, Jams & Jellies

#### The Crown Room - \$11

Fresh Fruit & Mixed Berries  
Assorted Yogurt & Granola  
Mini Croissants, Strudels,  
Danishes & Muffins,  
Breakfast Breads, Jams & Jellies

#### The Rogers - \$12

Fresh Fruit & Mixed Berries,  
Brown Sugar Oatmeal, Yogurt Parfaits, Mini  
Croissants, Strudels, Danishes & Muffins,  
Breakfast Breads, Jams & Jellies

### PLATED BREAKFAST

*Includes Fresh Fruit*

#### Cinnamon Raisin French Toast - \$14

Whipped Butter & Maple Syrup  
Choice of Ham, Sausage or Bacon (Choose One)

#### Scrambled Eggs - \$15

3 Eggs Scrambled with Cream Cheese & Chives  
Hash Browns, Choice of Ham, Sausage or Bacon (Choose One)  
Buttermilk Pancakes, Blueberry Compote, Mini Chocolate Chips (Additional \$1.50)

### BREAKFAST BUFFET OPTIONS

*Includes Fresh Seasonal Fruit, Mixed Berries,  
Mini Croissants, Danishes & Muffins*

#### Early Riser - \$19

Scrambled Eggs with Cream Cheese & Chives,  
Hash Browns, Applewood Smoked Bacon  
& Sausage Links, Steel Cut Oats &  
Brown Sugar & Raisins

#### Sunrise - \$20

Seasonal Egg Bake, Hash Browns  
Cinnamon Raisin French Toast  
Butter & Maple Syrup  
Steel Cut Oats & Brown Sugar & Raisins

#### Farmers - \$21

Scrambled Eggs with Cream Cheese & Chives,  
Vegetables, Hash Browns  
Applewood Smoked Bacon & Sausage Links  
Buttermilk Biscuits & Sausage Gravy  
Steel Cut Oats & Brown Sugar & Raisins





## LUNCHEON PLATED ENTRÉES

### STARTERS

*Pick One*

#### House Salad

Mixed Greens with Orange Segments, Cranberries, Cheese Curds & an Apple Cider Vinaigrette

#### Wedge Salad

Iceberg Lettuce with Tomatoes, Bacon, Bleu Cheese, Chives & Buttermilk Ranch

#### Caesar Salad

Romaine Lettuce with Shaved Parmesan, Croutons, Cucumbers & Grape Tomatoes tossed in a Creamy Caesar Dressing

#### Mixed Berry Salad

Romaine & Iceberg Lettuce with Strawberries, Blueberries, Fresh Mozzarella Cheese, Candied Pecans & Wild Raspberry Vinaigrette Dressing

#### Candied Walnuts & Pear Salad

Sliced Pears with Candied Walnuts on Mixed Greens with Dried Cranberries, Gorgonzola & a Balsamic Vinaigrette

#### Caprese Salad

Spinach & Crispy Lettuce Mixed with Grape Tomatoes, Croutons, Fresh Mozzarella & a Basil Tomato Vinaigrette Dressing

### ENTRÉES

#### Glazed Meatloaf - \$15

8 oz. House Glazed Meat Loaf Served with Asparagus & Mashed Potatoes

#### Chicken Parmesan - \$8

Hand Breaded Parmesan Chicken Breast Topped with Fresh Mozzarella & Basil on Penne Noodles with Marinara Sauce

#### Broiled Walleye - \$22

8 oz. Panko Breaded Walleye Served with Rice Pilaf, Seasonal Vegetables, Lemon & Tartar Sauce

#### Vegetarian Lasagna Roll - \$18

Spinach, Ricotta Cheese, Mushrooms & Tomatoes in Pasta Sheets Topped with a Creamy Tomato Vodka Sauce

#### Chicken Caprese - \$18

Grilled Chicken Breast, Fresh Basil, Fresh Mozzarella, & Tomatoes in a Balsamic Glaze served with a Tomato Vodka Sauce on a bed of Linguine

#### Beef Short Rib - \$23

6 oz. Short Rib with Veal Jus Served with Seasonal Vegetables & Truffle Mashed Potatoes



## LUNCHEON LIGHT ENTRÉES

*Pick three MAX.*

### ENTRÉE SALADS

*With Bread & Butter*

#### Chicken Caesar - \$15

Romaine Lettuce with Cucumbers, Grape Tomatoes, Parmesan Cheese & Croutons

#### Southwest Chicken Salad - \$14

Mixed Greens, Avocado, Black Beans, Roasted Corn, Peppers, Red Onion & Guacamole, Chipotle Ranch Dressing

#### Chef's Salad - \$14

Lettuce with Ham, Turkey, Swiss & Cheddar Cheese, Egg, Cucumber, Tomato & Balsamic Vinaigrette

### COLD SANDWICHES

*Choice of Chips or Potato Salad,  
Garnished with Slaw & a Dill Pickle*

#### Chicken Caesar Wrap - \$14

Lettuce, Croutons, Parmesan, Tomato, Chicken & Caesar Dressing

#### Buffalo Crispy Chicken Wrap - \$14

Lettuce, Bleu Cheese, Celery, Tomato & Bleu Cheese Dressing

#### Turkey BLT Wrap - \$14

Lettuce, Bacon, Tomato, Turkey, Cheddar Cheese & a Tarragon Honey Mustard

#### Vegetarian Wrap - \$14

Lettuce, Cranberries, Walnuts, Brie Cheese, Green Apples & an Apple Cider Dressing

### HOT SANDWICHES

*Choice of Chips or Potato Salad,  
Garnished with Slaw & a Dill Pickle*

#### California Burger - \$15

8 oz. Beef Patty with Lettuce, Tomato, Onion & Ketchup

#### Vegetarian Burger - \$14

8 oz. Wild Rice Patty with Fresh Mozzarella, Tomato, Lettuce, & Pesto Mayo

#### Turkey Burger - \$13

Turkey Burger Topped with Apple Brie Cheese & Mayo

#### Jack Daniel's BBQ Pulled Pork - \$15

8 oz. Pulled Pork with Coleslaw, Fried Onion, & Jack Daniel's BBQ Sauce

#### Rogers Burger - \$15

8 oz. Beef Patty with Pulled Pork, American Cheese, Fried Onions, & A-1 Mayo

#### Bacon Black & Blue Burger - \$16

8 oz. Beef Patty with Bacon & Bleu Cheese

#### Walleye Sandwich - \$19

8 oz. Panko Breaded Walleye with Shaved Lettuce, Tomato, American Cheese, Tartar Sauce & Lemon Wedge



## LUNCHEON BUFFET

### Brats & Quarter Pound Hot Dogs - \$13

Quarter Pound Bratwurst & Quarter Pound Hot Dog, Kosher Pickles, Sauerkraut, Relish, Onions, Ketchup & Mustard, Kettle Chips with Spinach Dip, Potato Salad, & Fresh Fruit

### Charcuterie Platter & Soup - \$14

Assorted Meat Deli Sandwiches including: Turkey, Ham, Salami & Beef with Cheese, Lettuce, Tomato, Red Onion on Fresh Sandwich Bread with Mayo, Mustard and Pickles, House Made Soup (*see list below*), Kettle Chips with Spinach Dip

### Hot Sandwich - \$20

Pulled Pork, Pulled Chicken & Pulled Beef, Served with Jack Daniel's BBQ Sauce & Rolls, Kettle Chips with Spinach Dip, Coleslaw, Fresh Fruit, & Crispy Onions

### The Backyard Grill - \$20

Grilled or Crispy Chicken Breast (*Choose One*), Third-Pound Burgers with Onions & Mushrooms, Cheddar, Swiss & Pepper Jack Cheese, Pickles, Mustard, Ketchup, Lettuce, Tomato, & Red Onion, with Spinach Dip, Potato Salad, Fresh Fruit, & Kettle Chips

### SOUPS

*Pick One*

Wild Rice

Tomato Basil

Chicken Noodle

French Onion with Swiss Cheese & Croutons





## DINNER BUFFET

### **Fiesta - \$28**

Tortilla Chips & Salsa  
Chili con Queso  
Chicken & Sirloin Strip with  
Sautéed Onions & Peppers  
Fire Roasted Black Bean & Corn Salad  
Refried Beans & Spanish Rice  
Served with Guacamole, Sour Cream,  
Pico de Gallo, Shredded Cheddar Cheese,  
Hard Shell and Soft Shell Tortillas

### **Italian - \$30**

Caesar Salad with  
Fresh Mozzarella & Tomato  
Parmesan Herb Chicken  
Italian Rope Sausage with  
Sweet Peppers & Onions  
Fettuccini Alfredo with Broccoli  
Roasted Seasonal Vegetables  
Garlic Bread

### **Hardy - \$31**

Dinner Rolls & Butter  
International Cheese & Crackers  
Garden Salad with Ranch Dressing  
Fresh Vegetable Display &  
Homemade Onion Dip  
Chicken Cutlet with Capers  
& a Herb Butter Sauce  
Roasted Sirloin with a Brandy Sauce  
*(\*chef attended carving station)*  
Seasonal Vegetables  
Creamy Yukon Gold Potatoes

### **Midwest - \$46**

Dinner Rolls & Butter  
International Cheese & Crackers  
Fresh Vegetable Display with a  
Homemade Onion Dip  
Pear & Walnut Salad  
Chicken Chardonnay with a  
Chive & Bacon Cream Sauce  
Prime Rib with Horseradish & Au Jus  
*(\*chef attended carving station)*  
Pecan Crusted Walleye with a  
Butter Dill & Tomato Sauce  
Seasonal Vegetables  
Au Gratin Potatoes

### **Atlantic - \$50**

Dinner Rolls & Butter  
International Cheese & Crackers  
Fresh Vegetable Display with a  
Homemade Onion Dip  
Pear & Walnut Salad  
Grilled Atlantic Salmon with a  
Honey Lemon Butter Glaze  
Champagne Chicken with Bacon  
& Spinach with a Lemon Butter Sauce  
Béarnaise Tenderloin with a  
Wild Mushroom sauce  
*(\*chef attended carving station)*  
Seasonal Vegetables  
Creamy Boursin Mashed Potatoes

## CARVING STATIONS

**\$90 per 3 hour Chef-Attended Carving Station**  
**Recommend 1 chef per 50-75 guests**

### **Roasted Pork Loin - \$150**

Herb & Garlic Crusted Pork Loin served with a  
Cranberry Apple Chutney  
(1 loin serves approx. 25 guests)

### **Roasted Turkey - \$150**

Citrus Balsamic Glazed Turkey Breast  
(1 turkey breast serves approx. 25 guests)

### **Honey Glazed Ham - \$150**

Smoked Honey Glazed Pit Ham served with a  
Cherry Port Wine & a Whole Grain Mustard Cream Sauce  
(1/2 ham serves approx. 25 guests)

### **Rubbed Prime Rib - \$400**

Herb & Cracked Pepper Rubbed Prime Rib serve with  
Au Jus & Horseradish Sauce  
(1 prime rib serves approx. 40 guests)

### **Beef Tenderloin - \$425**

Seasoned Beef Tenderloin served with a  
Béarnaise & Horseradish Sour Cream & Chimichurri  
(1 tenderloin serves approx. 15-20 guests)



## PLATED DINNERS

*Includes Baskets of Fresh Assorted Rolls & Butter, Your Choice of ONE Starter, and Fresh Brewed Coffee, and Ice Water*

### **STARTERS** *Pick One*

#### **House Salad**

Mixed Greens with Orange Segments, Cranberries, Cheese Curds & an Apple Cider Vinaigrette

#### **The Wedge Salad**

Iceberg Lettuce with Tomatoes, Bacon, Bleu Cheese, Chives & Buttermilk Ranch

#### **Caesar Salad**

Romaine Lettuce with Shaved Parmesan, Croutons, Cucumbers & Grape Tomatoes tossed in a Creamy Caesar

#### **Mixed Berry Salad**

Romaine, Iceberg Lettuce, Strawberries, Blueberries, Feta Cheese, Candied Pecans and a Wild Raspberry Vinaigrette Dressing

#### **Candied Walnuts & Pear Salad**

Sliced Pears with Candied Walnuts on Field Greens with Gorgonzola & Balsamic Vinaigrette

#### **Caprese Salad**

Spinach & Crispy Lettuce Mixed with Grape Tomatoes, Croutons, Fresh Mozzarella & a Basil-Tomato Vinaigrette Dressing

### **VEGETARIAN** *Pick One*

#### **Artichoke & Spinach Lasagna Roll - \$24**

Pasta Sheets Stuffed with Artichokes, Spinach & Ricotta Cheese topped with a Garlic Cream Sauce

#### **Butternut Squash Ravioli - \$24**

Butternut Squash Ravioli with goat cheese, Blueberries, Candied Pecan & a Maple Sage Cream Sauce

#### **Black Bean Enchiladas - \$24**

Black Beans, Corn, Cheddar Cheese, Peppers, Onion, Lime, Pico & Enchilada Sauce

### **POULTRY**

#### **Airline Chicken Champagne - \$28**

10 oz. Chicken Breast, Prosciutto, Sundried Tomato, Spinach, & Creamy Champagne Sauce

#### **Turkey Steak Piccata - \$28**

8 oz. Pan-Roasted Turkey Steak, Lemon Caper, Artichokes, Tomato & a Herb Butter Sauce

#### **Chicken En Croute - \$30**

Chicken Breast, Mushroom & Bacon Duxelle, Wrapped in Puff Pastry & a Sherry Sauce

#### **Chicken Nantucket - \$32**

Chicken Breast Airline Stuffed with Lobster Meat & a Brandy Cream Sauce





## PLATED DINNERS (CONT)

### FISH & SHELLFISH

**Pecan Crusted Walleye - \$32**  
8 oz. Pecan Hand Coated Walleye Served with a Dill Tomato Butter Sauce

**Garlic and Herb Salmon - \$32**  
8 oz. Garlic and Herb Salmon Fillet

**Shrimp Scampi - \$34**  
8 oz. Sautéed Shrimp in a Garlic & Chablis Herb Butter Sauce

**Lobster Tail - Market Price**  
8-10 oz. Steamed Maine Lobster served with Drawn Butter & Lemon

### PORK

**Pork Chop - \$34**  
14 oz. Grilled Pork Chop Served with a Cherry & Port Wine Sauce

**Pork Tenderloin - \$32**  
8 oz. Bacon Wrapped Pork Tenderloin with a Fuji Apple & Whiskey Sauce

### VEGETABLES

*Steamed or Roasted - Pick One*  
Asparagus & Carrots  
Broccolini & Roasted Red Pepper  
Buttered Haricot Vert & Almond  
Honey Glazed Green Top Baby Carrot  
Roasted Seasonal Vegetables

### BEEF

*Add on: Bacon, Bleu Cheese, Mushrooms, Herb Butter, Sautéed Shallots, Fried Onions (\$2.00 each)*

**Boneless Short Rib - \$36**  
10 oz. Braised Boneless Short Rib with a Bourbon Sauce

**Filet Mignon - \$48**  
8 oz. Grilled Filet Mignon with a Béarnaise Sauce

**Petite Tender - \$32**  
8 oz. Pan Roasted Petite Tender Steak & Veal Demi Glaze

**New York Steak - \$40**  
12 oz. Grilled New York Strip Steak with Red Wine Sauce

### DINNER DUET

*Available upon Request*

**STARCHES - Pick One**  
Creamy Mashed Potatoes  
Garlic Mashed Potatoes  
Dill Fingerling Potatoes  
Roasted Baby Reds  
Golden Jewel Rice Blend  
Wild Rice Pilaf  
Loaded Mashed Potatoes  
(Bacon, Cheddar, Chives) +\$2.00 upcharge

### KID'S MEAL - \$13

*Served with Fresh Fruit*

Macaroni & Cheese  
Mini Pepperoni Pizza  
Hot Dog & Fries

Chicken Tenders & Fries  
Mini Corn Dog & Fries  
Hamburger or Cheeseburger & Fries



## BEVERAGE SERVICES

### HOST - CASH

Premium Rail Liquor  
\$4.75 - \$5.50

Top Shelf Liquor  
\$5.50 - \$7.25

Top Shelf Cocktails  
\$7.00+

Domestic Bottle Beer  
\$4.25 - \$5.25

Premium Bottle Beer  
\$5.75 - \$8.00

House Wine  
\$5.00 - \$6.75

### DRAFT BEER *(when available)*

16-Gallon Domestic Keg  
\$315

16-Gallon Premium Keg  
(Ask for price quote)

### HOST - CASH

Fountain Pop  
\$1.00 - \$2.00

Can/Bottled Pop  
\$2.25 - \$2.50

Bottled Water  
\$2.00 - \$2.25

Fresh Brewed Coffee  
\$23.00 per gallon

Lemonade or Iced Tea  
\$18.00 per gallon

Hosted Punch  
\$18.00 per gallon

Hot Chocolate or Hot Cider  
\$19.00 per gallon

Sparkling Fruit Juice  
\$16.00 per bottle

Unlimited Soda Package  
\$1.00 - \$2.00

All cash bars include state liquor tax. Host pricing is subject to MN State Liquor Tax and 22% service charge and 7.775% service charge tax. A bartender fee of \$75.00 will be charged for each bar with sales under \$350.00. All hosted food and beverage prices are subject to sales tax, service charge, and service charge tax.



## HORS D'OEUVRES

*Sold Per Piece & Passed Butler Style*

### COLD

Blue Cheese & Honey Wrapped  
Prosciutto Pear Wedge - \$3

Peppered Beef Tenderloin &  
Horsey Sauce on a Crostini - \$4

Seasonal Fruit Kabob & Yogurt Sauce - \$3

Ahi Tuna Wasabi & Sweet Plum  
on a Wonton - \$4

Classic Jumbo Shrimp Cocktail - \$4

Caprese Skewer - \$2

Wedge Salad Skewer - \$3

Petite Antipasto Skewer - \$3

Chicken Salad Phyllo Cups - \$3

Bacon Deviled Eggs - \$3

### HOT

Cheese Curd & Tangy Bloom Sauce - \$2

Sweet & Tangy Bourbon Glazed Beef Meatball - \$2

Walleye Finger & Tartar Sauce - \$2

Southwestern Chicken Spring Roll  
& Chipotle Aioli - \$3

Chicken Pot Sticker & Teriyaki Sauce - \$3

Mini Grilled Cheese & Tomato Shooter - \$4

Bacon Wrap Shrimp & Sweet Chili Sauce - \$4

Whiskey Glazed Beef Bite - \$4

Cream Cheese Stuffed Jalapeno Popper  
& Raspberry Sauce - \$3

Fried Ravioli & Sweet Marinara Sauce - \$3

Crispy Prosciutto Flat Bread - \$3

Coconut Shrimp & Sweet Thai Sauce - \$4

Spinach & Artichoke Dip on a Crostini - \$3

Buffalo Shrimp - \$4



## ANYTIME SNACKS

*Sold Per Piece/Person unless Noted*

### SALTY

Kettle Chips & Onion Dip - \$2

Pretzel Twist - \$2

Snack Mix - \$2

Tortilla Chips & Salsa - \$3

Mini Soft Pretzels - \$4  
with Cheese & Beer Mustard Sauce

Boneless Wings - \$4

- Buffalo
- Honey Barbecue
- Garlic Parmesan
- Teriyaki

Macaroni & Cheese Bar - \$7

Pizza - \$24 per pizza

- Pepperoni
- Sausage
- Cheese
- Combo

### SWEET

Fresh Baked Cookies - \$20  
per dozen

Brownies & Bars - \$24  
per dozen

Truffle - \$3

- Chocolate
- Pecan
- Walnut
- Pistachio
- Baileys

Mini Chocolate Croissants - \$2

Mini Macaroons - \$2

Puppy Chow - \$2

Mini Cheesecakes - \$4



## DESSERT

*\$5.95 per person*

### **Bailey's Irish Cream Cheesecake**

Bailey's Irish Cream Liqueur blended into Creamy Cheesecake with an Oreo Cookie Crust

### **Vanilla Bean Cheesecake**

Silky Cheesecake with specks of Pure Tahitian Vanilla Beans

### **Toffee Cheesecake**

Creamy Cheesecake with real Heath Pieces Topped with White Chocolate Mousse & sprinkled with Toffee in a Graham Cracker Crust

### **Strawberry Swirl Cheesecake**

Fresh Strawberry Purée blended into a Creamy Cheesecake

### **Chocolate Drizzled Pecan Carrot Cake**

Cinnamon Cream Cheese Mousse between Three layers of Carrot Cake, topped with Pecans & Drizzled with Chocolate

### **Double Chocolate Torte**

Creamy Fudge Fills & covers Three Layers of Devil's Food Cake

### **Truffle Torte**

With Raspberry Purée & Three types of Chocolate in a Dense Fudge Torte

### **Devil's Food Raspberry Torte**

Three Layers of Devil's Food Cake, Covered with Chocolate Ganache & filled with Raspberry Mousse

### **Lemon Torte**

Classic White Cake with fresh Lemon Curd and Lemon Cream

### **Fresh Fruit Tart**

Sweetened Cream Cheese Filling topped with Assorted Fruit on a Homemade Short Dough Crust (*seasonal*)

### **French Silk Pie**

Creamy Chocolate Filling with Dollops of Whipped Cream and Chocolate Shavings

### **Chocolate Mousse**

Rich Velvety Chocolate Mousse accompany a Chocolate-Dipped Ladyfinger, topped with a dollop of Whipped Cream and a Raspberry

### **Tiramisu**

Layers of Coffee-Soaked Ladyfingers with a Mascarpone filling between Each Layer, topped with Whipped Cream and dusted in Cocoa Powder

### **Pecan Tasse**

A Sweet Buttery Tart Shell with the classic Fall Pecan Filling

### **Mini Apple Pie**

The All-American Apple Pie in Miniature



## CAKES & CONFECTIONS

*Every cake and dessert is made fresh in house with the highest quality ingredients.*

*Some of our Favorite Custom Cakes Created Just for You:  
See Next Page*

### CREATE YOUR OWN CAKE

*choosing a Cake Flavor, Cake Filling  
& Frosting/Icing from below:*

#### CAKE FLAVORS

- Chocolate
- White
- Marble
- Lemon
- Red Velvet
- Almond
- Carrot Cake

*\*More Flavors Upon Request*

#### CAKE FILLINGS

*Mousse Fillings*

- Strawberry Puree
- Raspberry Puree
- Lemon
- Chocolate Mousse
- Chocolate Cookie Dough
- Cookies & Cream
- Strawberry Cheesecake
- Vanilla Whipped Topping
- Crown Room Signature Whipped Cream Cheese

*\*More Flavors Upon Request*

### CAKE SHAPES

- Tiered or Non-Tiered
- Round or Square

### CAKE PRICING

Centerpiece Table Cakes/Desserts  
Beginning at \$40 each

### CUPCAKES

- Unfilled -\$2.50 each
  - Filled -\$3.00 each
- Each Cupcake is finished with  
it's own signature topping.*

### FILLED SHEET CAKE

### TIERED CAKES

- Real
- Faux
- Combination of both

*\*\*Ask for a quote based on your*



A close-up photograph of a cake decorated with several large, vibrant pink roses and smaller white flowers. The roses are in various stages of bloom, with some showing deep pink and others lighter shades. The background is softly blurred, focusing attention on the cake's decorations.

## CUSTOM CAKES + CUPCAKES

### **BLACK & WHITE CAKE**

One of the Crown Room Couples Go To Favorites! A Cookies and Cream Filling that is nestled between a layer of White Cake and a layer of Chocolate Cake. It's iced with our Crown Room Vanilla Whipped Topping.

### **BETTER THAN YOUR HONEYMOON CAKE**

Chocolate Cake soaked with Sweetened Milk and Delicious Caramel, Iced with our Crown Room Vanilla Whipped Cream, Criss Crossed layers of Chocolate Sauce and Caramel, Sprinkled with Fresh Toffee Pieces.

### **THE MONROE CAKE**

The Most Popular Crown Room Cake! A Delicate Almond Cake Iced with our Signature Crown Room Whipped Cream Cheese Icing. The Inspiration of it All is the Ruby Red Raspberry Puree in the Center.

### **COOKIE DOUGH LOVERS CAKE**

This Cake is for ALL those Cookie Dough Lovers Out There! A White Cake filled with Chocolate Chip Cookie Dough and Iced with Vanilla Buttercream Frosting Topped with a Mini Chocolate Chip Cookie.

### **MOCHA CAKE**

Need to Wake up After your Delicious Meal? This Mocha Inspired Cake is for You! A Chocolate Cake filled with Coffee Mousse filling Iced with Coffee Buttercream and Topped with a Chocolate Covered Espresso Bean.

### **CHOCOLATE CHOCOLATE CAKE**

Who Says You Can Have too Much Chocolate? A Chocolate Cake filled with a Chocolate Mousse filling and Iced with Chocolate Buttercream Topped with a Whopper.

### **LEMON POPPYSEED CAKE**

When Life give you Lemons, Put them in a Cake! A Lemon Poppyseed Cake filled with Lemon Cream and Iced with Whipped Cream Cheese Frosting and topped with a Lemon Candy.

### **STRAWBERRY CHEESECAKE CAKE**

Can't Decide what Dessert to Choose? Give them Both Cake + Cheesecake! A White Cake Filled with Strawberry Cheesecake filling and Iced with Whipped Cream Cheese Frosting topped with Strawberry Pearls.

## WEDDING CHECKLIST

### FIRST THINGS FIRST (6-12 MONTHS)

- ☐ Get organized with this list and a good notebook or folder
- ☐ Set wedding date
- ☐ Plan a budget
- ☐ Choose wedding party; bridesmaids, groomsmen, personal attendants, ushers, readers
- ☐ Research ceremony locations
- ☐ Find a wedding gown

### ADDITIONAL DETAILS (4-8 MONTHS)

- ☐ Attend a wedding expo
- ☐ Choose bridesmaid's dresses
- ☐ Choose tuxes for groom and groomsmen
- ☐ Take engagement pictures
- ☐ Choose florist and have first meeting
- ☐ Choose and book musicians for ceremony
- ☐ Choose and book a DJ
- ☐ Choose and order wedding bands
- ☐ Choose favors and welcome baskets
- ☐ Choose gifts for wedding party
- ☐ Choose readings for ceremony
- ☐ Finalize guest list
- ☐ Plan and book honeymoon; use a travel agent
- ☐ Send save-the-date cards if using
- ☐ Apply for marriage license
- ☐ Book hairstylist and makeup artist
- ☐ Talk to people you'd like to do special performances and readings as part of the ceremony
- ☐ Plan hotel bookings for out-of-town guests
- ☐ Find cake decorator and have first meeting
- ☐ Arrange wedding day transportation
- ☐ Register for gifts
- ☐ Reserve tables, chairs, and other rental equipment you will need (unless caterer/site is taking care of this)
- ☐ Begin working on your vows, particularly if you're writing your own
- ☐ Mail invitations and RSVP's
- ☐ As you receive gifts, be sure to update and/or add items to your registry list and send thank you's
- ☐ Confirm delivery of your gown and schedule fittings
- ☐ Meet with officiant to discuss ceremony
- ☐ Confirm florist and date
- ☐ Confirm caterer time and date
- ☐ Confirm photographer and/or videographer time and date
- ☐ Confirm musician's time and date
- ☐ Confirm church time and date
- ☐ Finalize reception details
- ☐ Confirm dress delivery and last fitting
- ☐ Make appointment for dress alterations
- ☐ Do trial run of hair and makeup; schedule wedding day beauty appointments

## WEDDING CHECKLIST CONT.

### THE FINAL DETAILS

- ☐ Finish your wedding vows
- ☐ Buy all wedding accessories; unity candle, guest book, decorations
- ☐ Send change-of-address information to post office
- ☐ Begin making arrangements to change name on license, Social Security card, etc.
- ☐ Check in with your photographer to see when your photos will be online so you can email your online album to family and friends
- ☐ Solder together engagement ring and wedding ring
- ☐ Choose wedding gifts for each other (bride-for-groom and groom-for bride)
- ☐ Start putting together the seating plan if you're having a seated reception meal
- ☐ Make arrangements for honeymoon luggage after wedding
- ☐ Prepare tip and payment envelopes for officiant and vendors
- ☐ Have engagement ring polished and cleaned
- ☐ Get rings engraved
- ☐ Pick up wedding rings
- ☐ Assign specific responsibilities to members of your wedding party for the final day
- ☐ Give the final head count to the caterer (include necessary vendors); confirm set-up
- ☐ Confirm receipt of marriage license
- ☐ Setting up guest book at ceremony
- ☐ Mailing announcements the day after the ceremony

### RESPONSIBILITIES TO ASSIGN

- ☐ Picking up flowers (if not delivered)
- ☐ Picking up cake (if not delivered)
- ☐ Handling wedding cards and gifts during and after the ceremony
- ☐ Arrange for any food needed for the ceremony participants on the wedding day
- ☐ Pick up dress or have it delivered
- ☐ Finish and print ceremony programs
- ☐ Finalize seating plan and print place cards





## EVENT GUIDELINES

### AGREEMENT & CANCELLATION POLICY

This document will serve as an Agreement between The Crown Room at the Wellstead of Rogers and the undersigned herein (the "Responsible Party(ies)"). All cancellation notices must be in writing. The Crown Room at the Wellstead of Rogers enforces the following cancellation policy: More than six (6) months prior to the function - 50% of the current food & beverage minimum will be due & payable; Less than six (6) months to three (3) months prior to the function - 70% of the current food & beverage minimum will be due & payable; Less than three (3) months to one (1) month prior to the function - 90% of the current food & beverage minimum will be due & payable; Less than one (1) month prior to the function - 100% of the current food & beverage minimum will be due and payable. Cancellation of the event within the seventy two (72) hour guarantee period (as noted further below), barring acts of God, will result in charges for staff wages for shifts that were cancelled and the cost of perishable food for your event which we cannot cancel or return to our suppliers. The Crown Room at the Wellstead of Rogers agrees to be fair and reasonable if the cause of the cancellation is an Act of God, death or other similar action beyond the reasonable control of the Responsible Party.

### FOOD & BEVERAGE MINIMUM & ROOM RENTAL FEES

A Food and Beverage Minimum and Room Rental Fee is required for all functions at The Crown Room at the Wellstead of Rogers. The above Responsible Party(ies) agrees to purchase the Food & Beverage minimum and room rental fee amount listed on your contract for this function. This minimum does not include tax, service charge, room rental fee, cash bar sales, valet parking, or additional rental items. Space is reserved for the times indicated on your Event Contract and is not on a 24-hour basis unless otherwise stated. The Crown Room at the Wellstead of Rogers reserves the right to move your event to a room that is appropriate for the final number of guarantees. *In the event that your function is cancelled for whatever reason by the Responsible Party or its representatives within **30 days before** the function date, the food and beverage minimum will be due and payable in full on the date of the cancellation. Service charges and Minnesota State sales tax will also be added to this invoice.*

### PAYMENT POLICY

To guarantee the availability of your scheduled function, a payment of 20% of the projected Food and Beverage Minimum and Room Rental Fee is required at the time the Catering Contract is signed. If the desired function date is available, The Crown Room at the Wellstead of Rogers agrees to place a "temporary hold" on this date for a period of seven to fourteen (7-14) days to allow the Responsible Party sufficient time to finalize and reconsider their booking options. However, failure to make the required 20% payment within this seven to fourteen (7-14) day period may result in this date being awarded to another interested party. The 20% payment is non-refundable. The payment can be paid in the form of check, credit card or a combination of both. The deposit will count toward your final invoice total.

An estimated bill for the food and beverage amount will be presented for pre-payment within one week of the scheduled function. Payment of the projected food and beverage amount is due in check or credit card at least 96-hours prior to the function. Overpayment will be refunded **within 90 days** after the scheduled function by the Wellstead of Rogers accounting department. Direct billing is available for a business event with prior approval.

Any hosted alcohol, reserved alcohol, special bar tabs or additional entrees and charges above and beyond your final invoice prior to your event date will be billed following the conclusion of your event. The amount billed following your event will be due and payable in the form of check or credit card within **30 days** of the invoice date.

### **SERVICE CHARGE, GRATUITIES AND APPLICABLE TAXES**

A service charge of 22% on all food, beverage, rental, and service items will be applied to your final invoice. The entire service charge is the property of The Crown Room at the Wellstead of Rogers and The Crown Room at the Wellstead of Rogers can disperse the service charge at its sole discretion. The service charge is also subject to a 7.275% sales tax, as is food, non-alcoholic beverages, and room rental fee. All alcoholic beverages are subject to a 9.775% tax. Service charges and all applicable taxes do not count towards the agreed upon Food and Beverage Minimum and Room Rental Fee.

### **FINAL DETAILS APPOINTMENT**

You will want to schedule your Final Details Appointment for your event details a minimum of **120 days** prior to your event date. These appointments are generally 1.5-2.0 hours in length. During this appointment you will detail all of your event specifics including but not limited to; Timeline Specifics, Pre-Event Appetizers, First Course Soup or Salad, Dinner Entrée Choices, Dessert/Cake, Late Night Snacks, Alcoholic & Non-Alcoholic Beverages, Event Room Layout, Event Décor and Centerpiece Details, Entertainment, Invitations and RSVP's, Vendors and Contact Information, etc. You will want to use your Catering Contract as a checklist of items we will discuss during this appointment. Please do not print your programs, flyers, or event invitations/RVP's prior to this appointment without contacting the Banquet Sales Manager.

If you desire a food tasting, you will be invited to one based on the day of your event. Food Tastings are \$25 per person with a maximum of six (6) people total. This fee will be applied towards your event Function Bill and event Food & Beverage Minimum. Food Tastings will occur 2-3 times yearly. You may taste up to 3 Salads and 3 Dinner Entrees during this food tasting. Your Food Tasting Selections are due fourteen (14) days prior to your Food Tasting

### **FOOD AND BEVERAGE SELECTION**

All Food and Beverage must be purchased through the facility (with the exception of your wedding cake or approved dessert). Outside Food or Beverages are not allowed in the facility or on the premises. Food and Beverage selection for a wedding reception must be submitted to the Banquet Sales Manager sixty (60) to ninety (90) days prior to your scheduled event date. All other event menu selections are due thirty (30) days prior to your scheduled event date. All events booked less than thirty (30) days prior to the event must provide menu selection at the time of booking. The menu prices quoted and listed in the banquet menus are subject to change without notice. Definite prices will be confirmed sixty (60) days prior to the event. You may choose up to two (2) separate entrees for the event as well as offer a vegetarian option and a children's meal option; however each guest will be served the same plated appetizer, salad, starch, vegetable, and dessert. If you would like to offer more than the two (2) separate entree choices to your guests, then a fee of \$1.00 per person based on your final confirmed head count will be charged for the additional entrée option. Multiple entree choices require a color-coded place/tent card for each guest, which the host is responsible for providing. All color coded cards must be viewed, pre-approved, and signed off on by the Banquet Sales Manager.

### **FOOD & BEVERAGE REGULATIONS**

All food & beverage served or consumed must be purchased, served and prepared by our food service staff. All food & beverage must also be consumed on the campus of the Crown Room at the Wellstead of Rogers and served by the Crown Room staff. Wedding cakes, cheesecakes and any other outside desserts can only be provided by licensed bakeries. Cupcakes or other

desserts can be brought into the Crown Room if prepared by a licensed bakery. The Crown Room at the Wellstead of Rogers prohibits removal of food and beverages from the premises. If such is taken The Crown Room at The Wellstead of Rogers no longer assumes liability for items removed. Any remaining wedding cake or desserts at the end of the event may leave the building. At the conclusion of the function all other remaining food and beverage become the property of The Crown Room at the Wellstead of Rogers.

**GUARANTEES**

**Client must notify the Banquet Sales Manager of a Meal Count Guarantee no later than seventy-two (72) hours or three (3) business days, excluding weekends, prior to your event by 12:00 noon.** This number will be considered a guarantee and is not subject to reduction. Increase to your guarantee are subject to approval and maybe subject to surcharge.

<u>Day of Event</u>	<u>Day Guarantee is Due (excluding holidays)</u>
Monday .....	Preceding Monday
Tuesday .....	Preceding Tuesday
Wednesday .....	Preceding Wednesday
Thursday .....	Preceding Thursday
Friday .....	Preceding Friday
Saturday & Sunday .....	Preceding Monday

Otherwise, we will bill based on the preliminary number or the number actually served, whichever is greater. Please see your contract for exact date and time.

\* You will need to provide the total number of Guests in attendance as well as a Final Meal Breakdown in Each Category (if you have more than one entree selection) by the due date indicated in your Banquet Event Order & Contract via phone or email.

**COMPLIMENTARY AMENITIES**

- The set-up and take down of all tables and chairs
- Ivory, Black, or White linen table cloths
- Glassware, silverware, and china
- Ivory, white or black linen napkins
- Buffet serving pieces
- Arrangement and placement of assembled favors and/or completed centerpieces
- Table Skirting: Black or Ivory, other colors may be available upon request.

**FUNCTION ROOM DIAGRAMS**

To ensure proper set up, service and execution of the events, The Crown Room at The Wellstead of Rogers provides up to two complimentary diagrams. The first diagram must be signed by the client a minimum of 14 days prior and the final diagram will be provided 4 days prior to the event.

**LIABILITY**

The Crown Room at The Wellstead of Rogers reserves the right to inspect and control all private functions. Liability damages to the premises will be charged accordingly. The Crown Room is not responsible for any loss of materials, equipment, or personal belongings left in unattended and/or unsecured areas.

**INDEMNIFICATION**

Responsible Party(ies) shall indemnify, defend and hold harmless the Crown Room at the Wellstead of Rogers, its affiliates, and each of their respective directors, officers, shareholders, employees, and agents from and against any and all claims, fines, liabilities, causes of action, losses, costs, damages, penalties, and expenses (including reasonable attorneys' fees) to the extent arising out of or resulting from any act or omission by Responsible Party(ies) and/or its guests at the function or any of their respective agents (collectively, the "Indemnifying Parties") or any breach by any Indemnifying Party of its obligations under this Catering Contract.

**DECOR AND RENTAL**

If the space is available prior to your scheduled event, you may decorate the room for your event within a scheduled time frame through the Crown Room Management at least one week prior to



your event. All outside vendors (florists, DJ's, Specialty Linen Crews, Bands etc.) may arrive three hours prior to your contracted guest arrival time. If they need to arrive sooner, they must contact the Crown Room Banquet Center. Vendor deliveries must be scheduled one week prior to your event. The vendor must contact the facility directly to schedule their delivery/set-up time. A fee of \$30.00 per hour will be charged for deliveries not during the scheduled times.

All decorations must be pre-approved by the Banquet Sales Manager. Any supplies may be dropped off three (3) business days prior to the event and listed in your Banquet Event Order. See your Banquet Event Order for specific day and time. The use of staples, tape, nails, 3M strips, tacks, or other substance to affix items to the wall or ceiling or Crown Room furniture is not permitted. Confetti, glitter, feather boas, bird seed, silly string, potpourri, river rock, and open flame are not permitted on the premises. Violation to this policy will result in a \$300.00 clean-up charge per offense.

All candles must be enclosed and have a mirror or some object underneath them to protect the table linens. Our Crown Room Staff will light the candles just prior to guest arrival, if needed. Please provide two long-handled lighters.

All items (gifts, decorations, centerpieces, etc) must be removed from the facility at the conclusion of the event. The Crown Room at the Wellstead of Rogers is not responsible for any items damaged during set up or tear down or after an event. Any items left behind will be kept for two weeks or a shorter period as determined by the Crown Room at the Wellstead of Rogers and then disposed of. The Crown Room at the Wellstead of Rogers reserves the right in its sole discretion to charge an appropriate set-up and/or cleaning charge if the condition of the room requires an unusual amount of work before or after the event. The minimum charge is \$50.00 per hour. The Responsible Party(ies) is responsible for any and all damages done to The Crown Room at the Wellstead of Rogers' premises by their guests at the function.

### **ELEVATED STAGE AND/OR PORTABLE DANCE FLOOR OPTIONS**

The Crown Room at the Wellstead of Rogers can provide an elevated stage for the wedding party or similar applications, in addition to providing the portable dance floor. These are optional features and the agreed upon additional fees for these amenities will be listed in your Banquet Event Order. The rental of these items do not count toward your Food and Beverage Minimum.

### **VALET SERVICE**

The Crown Room at the Wellstead of Rogers offers valet parking service through an outside vendor as an optional amenity for events. The cost for valet parking is based on your volume, number of guests, and length of time. Complimentary coat check will accompany all valet services for the months of November-March. The use of this service does not count towards your Food and Beverage Minimum. The Crown Room at the Wellstead of Rogers is not responsible for any acts or omissions related to services provided by the valet parking service.

### **SECURITY GUARD**

Alcoholic beverages will not be served to minors. All guests, including the entire wedding party, must have proper identification. We do check I.D's on your event day. We will not serve alcohol to anyone under the age of 21. Minor consumption will not be tolerated. All questionable guests will be required to provide proof of age prior to being served alcoholic beverages. Predicated upon the average age of the scheduling party and/or guests, The Crown Room at the Wellstead of Rogers reserves the right to demand that a security officer be on the premises to assure under-age drinking does not occur.

The cost for providing a security officer would be \$50.00 per hour and payable by the responsible party of the function. The serving of alcoholic beverages will terminate by **11:15 P.M.**, or earlier if directed by the function's Responsible Party. The Crown Room reserves the right to close the bar at anytime. All guests must vacate the premises by at least **1:00 A.M.** All entertainment, DJ's, or bands may play until **12:00 A.M.**

### **NO SMOKING POLICY:**

The "Crown Room" and all of the adjoining interior premises are Smoke Free, and we request and

solicit your cooperation and assistance to enforce this policy. Smoking is only permitted on the east exterior patio of the "Crown Room". Violation to this policy will result in a \$300.00 clean-up charge per offense. The Rogers Police Department will prosecute all violators of this smoke-free policy.

The above terms and conditions of this Catering Contract & Event Guidelines and Policies have been read and agreed upon by both.

### **FORCE MAJEURE**

The Crown Room at the Wellstead of Rogers will not be liable to Responsible Party(ies) for any delays or failure in performance of any obligation under this Agreement resulting from circumstances beyond its reasonable control, including, without limitation, acts of God, riot, war, terrorism, civil unrest, labor disputes, outbreak of illness or other public health event, natural or man-made disasters, declaration by the United States of America of a national emergency, or any law, order, or requirement of any other governmental agency or authority, and for so long as the performance of any such obligation is prevented or delayed by such cause; provided that the Crown Room at the Wellstead of Rogers notifies the Responsible Party(ies) of such disability and resumes performance as soon as possible following removal of the delay.

**NOTE:** The Wellstead of Rogers will have no responsibility to perform under this Agreement when prevented by reasons of Acts of God, strikes or any reasons beyond its control.



Crown  
Room  
Banquet  
Center



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# THE *Crown* ROOM

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