



2023 WEDDING PACKAGES

ALL PACKAGES INCLUDE THE FOLLOWING:

Polished Black Dance Floor

Cake Cutting

LED Votives, China, Glassware and Modern Flatware

Napkins and White Floor Length Linen or Gray Spandex for Oval Tables

Riser for the Head Table and/or Band

Discounted room block for guests

ADDITIONAL CONCESSIONS WITH \$8,500 MINIMUM FOOD AND BEVERAGE SPEND:

Two Night Stay in our Luxurious Suite for the Wedding Couple

Wedding Tasting for 4 Guests

Complimentary Uplighting – up to 5 lights available

Microphone for Speeches at 40% off

**See hotel for more details. Some exclusions may apply.*

Hyatt Regency by Mall of America®

3200 E 81st Street • Bloomington, MN 55425 • 952.922.1234 • HyattRegencyBloomington.com

PLATED COURSES



CHOICE OF ONE SOUP OR SALAD

Soup

roasted butternut squash & cider soup, brown butter,
and papitas, pumpkin seed oil
foraged mushroom, wild rice soup, herb vegetable broth

Salad

field greens, radish, heirloom tomatoes, pickled shallot,
citrus vinaigrette
Baby kale & arugula, Stickney hill chevre, roasted beets,
dates
Gem lettuce, radish, soft herbs, Avocado green goddess

CHOOSE UP TO TWO MAIN COURSES PLUS VEGETARIAN

Vegetarian

heirloom baked polenta roast butternut squash, foraged
mushrooms, preserved tomatoes, kale-parsley pesto
roasted fennel and leek farrotto, parmesan, asparagus,
grilled eggplant, truffle-chive oil
porcini crusted portobello mushroom "steak", carrots, sweet
peas, baby bok choy, sweet onion, red quinoa, ginger-miso
glaze
Vegetable pad thai, rice noodles, cabbage, carrots, snow
peas, spicy lemongrass pad thai sauce, peanuts, cilantro

Main Courses

pan roasted bell & evans breast of chicken, shallot rosemary jus
grilled peri peri chicken breast, citrus chicken jus
roasted Norwegian salmon, brown butter, citrus-dill crème fraiche
osso bucco of pork fennel-tomato stew, orange and lavender
cracker crusted walleye, soft herbs, citrus hollandaise
grilled bavette steak, aged balsamic, sweet onion, sun-dried tomato pesto
sauce
petite filet of beef tenderloin, truffled foraged mushroom bordelaise
braised lamb shoulder with za'atar, chili-miso tahini sauce
cacio e pepe spaghetti, pecorino romano, black pepper, Calabrian chili
butter

SELECT ONE STARCH/GRAIN AND ONE VEGETABLE

Starch/grain

herbed heritage wild rice pilaf
swiss chard and sweet corn farrotto
heirloom polenta with redhead creamery clothbound cheddar
confit of fingerling potatoes and leeks

Vegetable

preserved tomato, thyme and grilled asparagus
foraged mushrooms, shallots and rosemary
rooftop honey roasted baby carrots and thyme
grilled sweet peppers, eggplant and herbed roasted cauliflower

Prairie Package \$56 per person

one passed hors d'oeuvre
sparkling wine toast or signature wine pour

Minnehaha Package \$70 per person

two passed hors d'oeuvres
one hour host bar with signature tier brands
sparkling wine toast or signature wine pour

Northstar Package \$84 per person

three passed hors d'oeuvres
one hour host bar with signature tier brands
sparkling wine toast or signature wine pour
late night snack

SPECIALTY STATION RECEPTIONS

GREAT FOR OUTDOOR RECEPTIONS

CHOOSE ONE FROM THIS COLUMN:

Mezze & Crudities

hummus, marinated olives, tzatziki, cucumbers, carrots, avocado cream, roasted vegetables, warm naan & crostini

Charcuterie

Kramarczuk's Ukrainian sausage, bison sausage, red table meats "the royal" ham, big chet's salami, Stickney hill chevre, roth Havarti, quick pickles, grain mustard, cracker bread & crostini

Artisanal Cheese Board

selection of minnesota and wisconsin farmhouse cheeses
dried fruits, Valencia almonds, conserves, rooftop honey, grapes, crackers & crisps

Fondue & Dips

classic swiss cheese fondue, pretzels, sliced baguette, roasted cauliflower, heirloom tomatoes, peeled potatoes, pickles

crab & artichoke dip, old bay, cracker crumbs, crostini & cracker bread

pimento cheese dip, sweet peppers, pickles, urbana house chips & crostini

CHOOSE TWO FROM THIS COLUMN:

Fried Chicken*

cheddar chive biscuits, cornbread, honey mustard, chili-lime yogurt, hot sauce served with two market salads

Chef Composed Pasta & Risotto

spaghetti carbonara, sweet peas, pancetta parmesan tyme, nutmeg, yolk,

italian sausage rigatoni, cremini mushrooms, fennel, onions, creamy tomato vermouth sauce

penne Primavera (GF), zucchini, yellow squash, artichokes, roma tomatoes, olive oil

roasted butternut squash risotto, swiss chard, parmesan, truffle oil

Street Tacos

grilled ancho and barbacoa beef, tortilla chips and soft flour tortillas, chile con queso, oaxacan cheese, sour cream, two salsas, jalapeños, black beans, guacamole, black olives, pico de gallo, shredded lettuce

CHOOSE TWO FROM THIS COLUMN:

Norwegian Salmon in Puff Pastry Net*

spinach and leek crust, tarragon remoulade, caper onion and tomato relish, lemon-dill aioli, grilled orange and black pepper asparagus

Herb Turkey Breast*

sage and thyme mayonnaise, orange cranberry relish, cauliflower and artichoke gratin, straw onion crust, petite yeast rolls

Roasted Sirloin Bavette of Beef*

spiced and charred, tarragon mustard sauce, garlic aioli, colcannon potatoes, seeded rolls

Roasted Tenderloin of Beef*

pepper crusted, grain mustard, fresh grated horseradish sour cream, boursin green bean and yukon warm potato salad, petite potato rolls

Prairie Package \$81 per person

choice of one passed hors d'oeuvre

sparkling wine toast or signature wine pour

Minnehaha Package \$96 per person

choice of two passed hors d'oeuvres

one hour host bar with signature tier brands

sparkling wine toast or signature wine pour

Northstar Package \$108 per person

three passed hors d'oeuvres

one hour host bar with signature tier brands

sparkling wine toast or signature wine pour

specialty cocktail

*items require chef attendant. \$125 for two-hour service
All prices subject to 23% taxable service charge and current state sales tax.

PASSED HORS D'OEUVRES



Ala carte hors d'oeuvres \$6 per piece

Hot Selections

crispy walleye cakes, spicy remoulade, quick pickle
fried chicken, chive biscuit, rooftop honey
urbana cranberry meatball, potato cake
baked foraged mushroom tart
bavette steak skewer, salsa verde
truffle grilled cheese

Cold Selections

house salmon lox, brown
deviled egg, pickled beet, dill
hamachi crudo, horseradish, olive oil
mini blt, smoked bacon, confit cherry tomato, butter lettuce, avocado aioli
confit fingerling potato, choice crème fraiche, tobiko
heirloom tomato, basil, smoked mozzarella, olive oil, aged balsamic
carrot tartare, carrot top pesto, sunflower seeds, pumpkinseed oil
shrimp salad, tarragon, endive

LATE NIGHT STATIONS

Slider Bar

Choose 3

Walleye cake sliders, spicy remoulade, quick pickles, butter lettuce, tomato

Mini chicken & waffles, smoked bacon, bourbon-maple

beef burger slider, aged cheddar, butter lettuce, tomato, pickles, grain mustard, aioli

Lamb burger slider, spicy harissa, tzatziki, cucumber

Mini roasted pear grilled cheese, aged cheddar, foraged mushroom, parmesan sourdough

\$15 per guest

Flabreads

Choose 3

Tomato, mozzarella, olive oil, basil

Roasted foraged mushroom, fontina, kale pesto

Grilled eggplant, smoked mozzarella, Calabrian peppers

Endive, blue cheese, apple, bacon

Boquerones, tomato, capers, olives and parsley

\$12 per guest

Mini Dessert Bar

great alternative to a wedding cake!

Mini apple pies

Chocolate tower cakes (gf)

Raspberry tarts

Macarons

\$7 per guest

Sweet and Salty Station

popcorn flavors: lightly salted, cheddar, and caramel

seasonings: cinnamon and chipotle, ranch, siracha, and butter seasoning

salted peanuts, m&m's, reese's pieces, and pistachios

caramel coated birch bark pretzel rods

apple slices with salted pretzel rods and fondue dip

\$14 per guest

Bar Snacks

Togorashi fried peanuts, smoked almonds

Baked house chex mix

Spicy pickles

Marinated olives

Berbere spiced crispy chickpeas

\$12 per guest



BEVERAGE SELECTIONS

Bar On Consumption

Signature Tier

	Host	Cash
Signature Tier Cocktail	\$8	\$9
Premium Tier Cocktail	\$9	\$10
Ultra-Premium Cocktail	\$10	\$11
Domestic Wine	\$6	\$7
Premium Beer	\$7	\$8
Signature Wine	\$8	\$9
Premium Wine	\$9	\$10
Ultra-Premium Wine	\$10	\$11
Soda and Juice	\$4	\$5

Host Bar Packages

Priced Per Person/Hour	Signature Tier	Premium Bar	Ultra-Premium
First Hour	\$17	\$20	\$22
Second Hour	\$15	\$18	\$18
Each Additional Hour	\$13	\$16	\$16

Brand Selections

Signature Tier

New Amsterdam Vodka
 New Amsterdam Gin
 Don Q Rum
 Captain Morgan Spiced Rum
 Windsor Canadian Whisky
 Jim Beam Bourbon
 E&J Brandy
 Grant's Scotch

Premium Tier

Absolut Vodka
 Tanqueray Gin
 Bacardi Light Rum
 The Kraken Spiced Rum
 Crown Royal Canadian Whisky
 Jack Daniel's Tennessee
 Whiskey
 Korbel Brandy
 Dewar's Scotch

Ultra-Premium Tier

Grey Goose Vodka
 Bombay Sapphire Gin
 Havana Club White Rum
 Far North, Alander Spiced Rum
 Jameson Irish Whisky
 Maker's Mark Kentucky Straight
 Bourbon
 Courvoisier Cognac
 Johnny Walker Black Label
 Scotch

Beer Selection

Domestic

Budweiser
 Bud Light
 Coors Light

Premium Beer

Fulton 300 IPA
 Fulton Pilsner
 Heineken
 Bell's Amber Ale
 Blue Moon
 Stella Cidre

Canyon Road Wines –
 Chardonnay, Pinot Grigio,
 Merlot, Cabernet Sauvignon
 and White Zinfandel

Canvas Wines –
 Chardonnay, Pinot Grigio, Pinot
 Noir and Cabernet Sauvignon

Spellbound Cabernet Sauvignon
 William Hill Chardonnay

OUR BARTENDER FOR 100 PEOPLE

All prices subject to 23% service charge and current state sales tax.

*Keg beer pricing available
 upon request

SIGNATURE COCKTAILS



\$10 PER DRINK

ABSOLUT VODKA

Blushing Bride
vodka and house-made strawberry lemonade

White Wedding
vodka, st. germain, white cranberry juice, lime juice

Strawberry Blossom
fresh strawberries, vodka, ste germain elderflower
liqueur, lemon juice, and syrup
**needs 10 days lead time*

BEEFEATER GIN

Basil Gimlet
gin, lime juice, and basil syrup

Lavender French 75
gin, lemon juice, lavender syrup, sparkling wine

The Bee's Knees
gin, domaine de canton ginger liqueur, lemon juice,
rooftop honey syrup

BULLEIT BOURBON AND RYE

Bourbon Fizz
bourbon, amaretto, sambuca, orange juice,
club soda

Rye Squeeze
rye whisky, angostura bitters, muddled orange,
ginger beer

Blackberry Bramble
bourbon, blackberries, sage syrup, and
angostura bitters

CLUB HAVANA ANEJO BLANCO

Classic Mojito
rum, lime juice, mint syrup, club soda and
fresh mint

Minnesota Mojito
rum, lemon juice, simple syrup, raspberries,
fresh basil, club soda

Blueberry Lemonade Cooler
rum, blueberries, mint leaves, lemonade

JOSE CUERVO TEQUILA

Mango Margarita
tequila, triple sec, mango nectar, and
lime juice

Spicy Paloma
tequila, lime juice, izzie grapefruit soda,
ancho chili powder, jalapeño

Santa Clara
tequila, lemon juice, simple syrup, orange
bitters, lime lacroix

JUST BERRIED SANGRIA

Must order by bottle, each bottle contains
6-8 servings • \$50 per bottle

canyon road sauv blanc, st. germain, peaches,
raspberries, strawberries, green grapes

*One bartender iper 100 people,
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BUFFET PACKAGES

Minnesota Taste of Place *the best our region has to offer*

wild rice soup with leek and mushrooms

wheat berry, celery, apple, dried cherry,
candied pecan salad

little gem lettuce, carrots, heirloom tomatoes,
broccoli, cauliflower, green goddess dressing

field greens, tomatoes, cucumbers, red onions,
corn, bacon, goat cheese, wild rice croutons,
balsamic vinaigrette

artisan dinner rolls

sage roast minnesota chicken, natural jus

midwestern pot roast, thyme and onion pan
gravy

goddess crusted red lake walleye,
lemon-chive sauce

grain mustard and horseradish roasted
new potatoes

greens beans with caramelized onions and
candied walnuts

**Prairie \$70 • Minnehaha \$84 • Northstar \$95
Per Person**

All American Favorites *Food favorites from the heartland*

corn and bacon chowder

Spinach, roasted mushrooms, sliced eggs,
bermuda onion, bleu cheese and honey
mustard dressing

tossed caesar salad, croutons, fresh lemon,
aged asiago cheese

cucumber, tomatoes, broccoli and summer
squash, dill cider vinaigrette

artisan dinner rolls

Choose three entrees:
louisiana fried chicken, hot sauce, pickles

rosemary grilled chicken breast, natural jus

honey cured pork loin, fireside apple essence

herb cod, parsley lemon-butter sauce

soy-maple glazed arctic char

Roasted Norwegian salmon filet, tarragon-mustard
sauce

stout braised boneless short ribs, thyme pot liquor

grilled bavette steak, au jus, creamy horseradish

herb rotisserie sirloin cap, au jus,
creamy horseradish

**Prairie \$72 • Minnehaha \$86 • Northstar \$100
Per Person**

Mediterranean Buffet *Bright and exotic sun-soaked flavors*

chicken pistou soup

grilled olive bread salad, mesclun greens,
tomatoes, pepperoncini, grilled eggplant,
green beans

red and yellow vine ripened tomatoes, baby
mozzarella, pesto, balsamic onions

tabbouleh

charmoula grilled bass

turkish grilled chicken, yogurt and cumin,
moroccan roast lamb, apricots, olives, lemon

rosemary roast potatoes, garlic, olive oil

moroccan carrots, artichokes

**Prairie \$72 • Minnehaha \$86 • Northstar \$100
Per Person**

Prairie Package

choice of one passed hors d'oeuvre

sparkling wine toast or wine pour

Minnehaha Package

choice of two passed hors d'oeuvres

one hour host bar with signature tier brands

sparkling wine toast or signature wine pour

Northstar Package

three passed hors d'oeuvres

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specialty cocktail

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