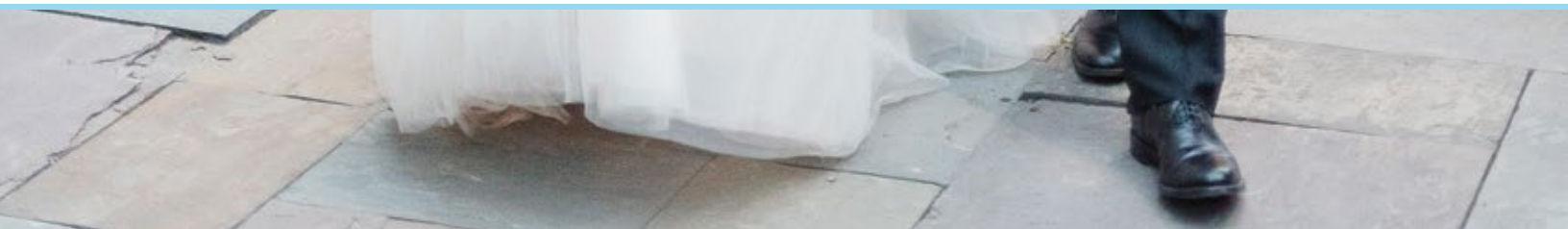




MINNEAPOLIS CLUB ♦ EXTRAORDINARY WEDDING PACKAGE





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:

Cocktail hour, premium brand package bar, one hour

Cocktail hour, four 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!

## *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

# 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

# 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



*Wild Acres Rosemary Chicken Breast*

# 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

# 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**

## Vegetarian

Roasted Butternut Squash Herb Ravioli, Baby Artichokes, Asparagus,  
Romesco Sauce, Aged Manchego Cheese **\$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

*All served with raw vegetables &  
ranch dipping sauce*

# Consumption Bar Options

*(charges are based on consumption)*

## **Premium Brand Selection**

Vodka – Absolut & Tito's

Gin – Beefeaters

Rum – Bacardi & Captain Morgan

Whiskey – Jim Beam & Jameson Irish

Brandy – Christian Brothers

Blended Scotch – Dewar's White Label

Tequila – Cuervo Gold

*Average drink is \$8.50++*

## **Deluxe Brand Selection**

*(the Deluxe bar will also include the Premium brand selections on the bar)*

Vodka – Kettle One & Stoli

Gin – Bombay Sapphire & Tanqueray

Rum – Myer's Dark Rum

Whiskey – Crown Royal, Jack Daniels, Maker's Mark

Blended Scotch – Johnnie Walker Red Label

Tequila – Casa Noble

Cordials – Bailey's & Kahlua

*Average drink is \$9.00++*

## **Beer & Wine**

Keg Pricing is determined by your selection – *ranges from \$425++ - \$600++*

Bottled Beer **\$6 - \$7**

Coors Light, Amstel Light, Heineken, Summit, EPA, Stella Artois, Fulton Sweet Child of Vine, Kaliber N/A

House Wine **\$30** per bottle (additional offerings available)

Mixers are an additional cost on consumption bars

# Package Bar Options

*The Package bar pricing is a per person / per hour charge and includes house wines, an assortment of bottled domestic and import beers and non-alcoholic beverages.*

## **Premium Brand Selection**

Vodka – Absolut & Tito's

Gin – Beefeaters

Rum – Bacardi & Captain Morgan

Whiskey – Jim Beam & Jameson Irish

Brandy – Christian Brothers

Blended Scotch – Dewar's White Label

Tequila – Cuervo Gold

*Package Pricing: 1st Additional Hour: \$17 / 2nd Hour: \$14 / 3rd Hour: \$11 / 4th Hour: \$7.25*

## **Deluxe Brand Selection**

*(the Deluxe bar will also include the Premium brand selections on the bar)*

Vodka – Kettle One & Stolli

Gin – Bombay Sapphire & Tanqueray

Rum – Myer's Dark Rum

Whiskey – Crown Royal, Jack Daniels, Maker's Mark

Blended Scotch – Johnnie Walker Red

Tequila – Casa Noble

Cordials – Bailey's & Kahlua

*Package Pricing: 1st Additional Hour: \$19 / 2nd Hour: \$15 / 3rd Hour: \$13 / 4th Hour: \$9*

## **Bottled Beers:**

Coors Light, Amstel Light, Heineken, Summit EPA, Stella Artois, Fulton Sweet Child of Vine, Kaliber N/A

# Cash Bar

## **Premium Brand Selection**

*\$100 Cash Bar Bartending Fee - 1 Bartender per every 100 guests is required*

*\*Service charge and applicable sales tax is applied in addition to prices noted on the above bar options*

*\*As per Federal Law, the Minneapolis Club does not serve alcohol to minors*

# 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 four 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*  
(612) 334-0218 • [weddings@mplsclub.org](mailto:weddings@mplsclub.org)