

WEDDINGS



LOVE YOUR DAY!

Nicollet Inn
14201 Nicollet Ave S, Burnsville, MN 55337 P: 952-435-2100 D: 952-214-4026 catering@nicolletinn.com www.nicolletinn.com

Welcome To The Premier Life.®
Each Best Western® branded hotel is independently owned and operated.

The Premier Difference



WE CAN'T WAIT TO GET STARTED.

We are committed to helping you be able to be a guest at your own celebration. Our passionate team, strives to deliver the best service experience you have ever encountered. We love finding opportunities to make a guest feel special and create beautiful memories. We understand that this is your special day and our job is to make sure it is the best day ever. This is our pledge to you!

Our Venue

Our 3125 sq. ft ballroom & 1000 sq. ft bar & reception area, are both welcoming and refined. You and your guests will enjoy our Award Winning food and beverages from our own Morgan's Farm to Table restaurant. We are anchored by a 131 room full service hotel with pool, fitness center, flexible event space, full service restaurant, and bar. We are also well positioned for other functions such as group room blocks for your guests, rehearsal dinners, gift openings, and wedding showers.

Our Service

Our mission is to provide you with the most attentive service experience you've ever encountered. Our extensive experience guides our philosophy on service, and attention to detail. From the moment our coordinators begin to plan your perfect day, you will see authentic hospitality and sincere appreciation that you have chosen us to help make your dreams come true. Experienced and attentive service captains, bartenders and maître d's will flawlessly contribute to your night's success.

Our Restaurant

Morgan's Farm to Table's concept is based on simpler times. Local artisan farmers and producers contribute to the core of our restaurant's menu. While seasonality has its challenges in Minnesota, we continually strive to do our best and be good stewards of our planet and our community. Numerous awards have decorated Morgan's Farm to Table since the concept was born in the fall of 2014. Stop in and try some of seasonal specialties, we can't wait to serve you!

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Good to know.

VENUE INFO & POLICIES

Ballroom Capacity

Our elegant ballroom, 3,186 sq. ft of private reception space, is perfect for your special day. We accommodate up to 220 guests on round tables of 8 and 300 guests on banquet style tables.

Venue Rental

Our ballroom rental includes reception setup & cleanup, dance floor, risers, linens, china, silverware, stemware, and tables & chairs. We charge \$600 for rental of our ballroom on a Friday or a Sunday evening, and \$1000 for a Saturday evening. We host wedding ceremonies in our ballroom for an additional \$400.

Food & Beverage Minimums

There is a Food & Beverage minimum for all wedding receptions which must be met prior to tax, service charge, room rental, and bar service fees. If the minimum is not met, the difference will be added to your final invoice. The Food & Beverage minimum for a Friday & Sunday evening is \$3,500, and is \$4,500 for a Saturday evening reception.

Deposits & Payments

A non refundable deposit of \$1000 is required with the return of the signed contract in order to reserve your event date. Final payment is due no later than the 10 days prior to your reception. A completed credit card authorization form is also required for any remaining balance on or after your event.

Music & Entertainment

We are happy to provide you a list of our preferred entertainment vendors or you may select and provide your own. We do not allow the use of fog machines at our facility.

Security

Security is required for events with 100 or more guests where alcohol is being served. Security will be arranged by your wedding coordinator and the event host is responsible for the security charge of \$250 which will be added to your final bill.



Food & Beverage Services

You will work closely with your wedding coordinator to customize a food & beverage service that works best for you and your guests. We exclusively use our restaurant, Morgan's Farm to Table, for wedding catering and services. You are welcome to provide your own wedding dessert from a licensed bakery or purchase dessert through our restaurant. Our staff will cut and serve your dessert complimentary.

We provide a custom, full, private bar service for your reception. One bartender for up to 125 guests is generally recommended. There is a \$95 service charge for each bartender. For alcohol service, all local and state laws apply.

Selections & Tastings

We request that you provide your menu selections to us by 30 days prior to your reception date. We do our best to accommodate dietary needs when possible as well as a children's menu. Menu tastings are held quarterly. Tastings are complimentary for the wedding couple to attend after booking.

Guest Gaurentees

A guaranteed number of guests is required in writing, 10 days prior to your event. The guarantee may not be reduced once given, however we can usually accommodate a reasonable increase. Due to state health code regulations, food & beverage served in a banquet setting may not be taken with you.

Menu Pricing

Menu pricing and selections are subject to change at any time. We will guarantee your selections and pricing 60 days from the date of your event. Please add \$2 for the price of each multiple split entree. All menu prices are subject to a 20% service charge and applicable taxes.

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Plated Entrees

INCLUDES SALAD, STARCH, VEGETABLE, BREAD, & COFFEE



LAND

Morgan's Herb Grilled Steaks

Char grilled, fresh herbs, sweet cream butter, cabernet peppercorn demi-glace, GF, Sirloin 6 oz. \$32.95, New York Strip 10 oz. \$36.95, Filet Mignon 6 oz. \$39.95

Premier Braised Boneless Short Ribs

Served sliced, smoked tomato demi-glace, fresh herbs, GF \$28.95

Pork Loin with Irish Whiskey Glaze

Herb roasted pork loin, Irish whiskey glaze \$24.95

Stuffed Pork Florentine

Local roasted loin of pork, prosciutto, organic spinach, smoked Gouda, GF \$26.95

Chardonnay Chicken

Herb encrusted chicken breast, Chardonnay herb cream sauce, \$23.95

Chicken Saltimbocca

Sautéed chicken breast, prosciutto, Fontana, brandy white wine sage butter sauce, GF \$25.95

Grilled Chicken Breast

Served with choice of sauce, lemon garlic herb, Marsala wine, wild mushroom supreme, or Monterey cream, GF \$23.95

Minnesota Chicken

Boneless chicken breast stuffed with Minnesota wild rice, Swiss cheese, sherry cream, GF \$25.95

SEA

Asiago Crusted Walleye

Canadian walleye fillet, asiago cheese crust, lemon ginger aioli, \$26.95

Grilled Salmon

Fresh salmon, snow pea puree, calico grape relish, GF, \$27.95

Broiled Stuffed Jumbo Shrimp

Ricotta & basil stuffed shrimp, roasted red bell pepper beurre blanc, lemon, GF, \$27.95

DUETS

Chicken & Sirloin

Herb Grilled Chicken Breast 5 oz. Sirloin Steak, GF, \$33.95

Chicken & Filet

Herb Grilled Chicken Breast 5 oz. Filet Mignon, GF, \$38.95

Shrimp & Sirloin

Broiled Stuffed Jumbo Shrimp 5 oz. Sirloin Steak, GF, \$34.95

Shrimp & Filet

Broiled Stuffed Jumbo Shrimp 5 oz. Filet Mignon, GF, \$41.95

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VEGETARIAN

Grilled Vegetable Risotto Rustica

Carnaroli rice, rustic grilled vegetables, vegetable stock, cream, butter, fresh herbs, \$23.95

Butternut Squash Ravioli

Butter sage sauce, parmesan, sun dried tomato, green peas, \$24.95

Cheese Tortellini

Choice of alfredo or marinara sauce, parmesan cheese, \$22.95

Tomato Garden Penne

Roasted garlic, tomato, basil, extra virgin olive oil, local butter, fresh mozzarella, \$22.95

Grilled Vegetable Penne

Grilled vegetables, penne pasta, Choice of alfredo, marinara, or pesto cream sauce \$23.95

STARCH SELECTIONS

Garlic & Herb Roasted Baby Reds
Buttermilk Mashed
Garlic Herb
Roasted Sweet Potatoes
Potato Gratin
Wild Rice Quinoa Blend + \$1 per guest
Twice Baked Potato + \$1 per guest

VEGETABLE SELECTIONS

Fresh Green Beans
Maple Glazed Carrots
Morgan's Fresh Vegetable Blend
Fresh Asparagus + \$2 per guest
Brussels Sprouts + \$2 per guest

SALAD SELECTIONS

Garden Fresh Salad
Caesar Salad
Harvest Salad

Please add \$2 for the price of each multiple split entree. Please limit split entree selections to 3.

We are happy to accommodate food allergies and intolerances within our ability.

GF* denotes items that can be prepared without wheat or gluten ingredients in an environment that handles and prepares items that contain wheat and gluten. Care is taken to minimize the risk of cross-contamination, but individual sensitivity to gluten should be taken into consideration.

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Dinner Buffets



ITALIAN BUFFET

Garlic bread sticks, Caesar salad, green beans, penne & fettuccine pasta, marinara & Alfredo sauce choice of lasagna or chicken parmesan, freshly brewed coffee
\$23.95

SIGNATURE BUFFET

Freshly baked dinner rolls, salad selection (one) vegetable selection (one), starch selection (one) Entrée selection (one), freshly brewed coffee
\$24.95

GRAND BUFFET

Freshly baked dinner rolls, salad selection (one) vegetable selection (one), starch selection (two) entrée selections (two), freshly brewed coffee
\$26.95

PRIME RIB BUFFET

Freshly baked dinner rolls, salad selection (one) vegetable selection (one), starch selection (one) pasta selection (one), chef carved prime rib, au jus freshly brewed coffee
\$34.95 (chef fee \$75 per 150 guests)



MAJESTIC BUFFET

Freshly baked dinner rolls, salad selection (one) vegetable selection (one), starch selection (two) entrée selection (two), chef carved entrée* freshly brewed coffee
\$32.95 (chef fee \$65 per 150 guests)
*Chef carved entrées, ham, turkey, herb encrusted beef roast, Irish whiskey pork loin, chef carved prime rib add \$2 per guest

(Salad, vegetable, starch, and entree selections are listed on the next page.)

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PREMIER | BEST WESTERN.

Buffet Selections

SALADS

Garden Fresh Salad

Mixed greens, red onion, tomato, cucumber, balsamic vinaigrette & ranch dressing

Caesar Salad

Romaine, parmesan, croutons, Caesar dressing

Harvest Salad

Field greens, apple, red onion, rosemary asiago, candied pecans, apple cider vinaigrette

VEGETABLES

Fresh Green Beans

Cape Cod Blend

Maple Glazed Carrots

Fresh Vegetable Blend

Fresh Asparagus +\$2 per guest

Brussels Sprouts +\$2 per guest

STARCHES

Garlic & Herb Roasted Baby Reds

Buttermilk Mashed

Garlic Herb Roasted Sweet Potatoes

Potato Gratin

Parmesan Cavatappi Pasta

Wild Rice Quinoa Blend +\$1 per guest

Twice Baked Potato +\$1 per guest

ENTREES

Chardonnay Chicken

Herb encrusted chicken breast, Chardonnay herb cream sauce

Herb Grilled Chicken

Choice of sauce, lemon garlic herb, marsala wine, wild mushroom supreme, Monterey cream, GF

Roasted Chicken Breast

Topped with fresh thyme demi glace, GF

Chicken Florentine

Roasted stuffed chicken breast, spinach, roasted tomato, mozzarella, marinara sauce +\$2 per guest, GF

Pork Loin with Irish Whiskey Glaze

Herb roasted pork loin, Irish whiskey glaze, GF

Premier Braised Boneless Short Ribs

Sliced, smoked tomato demi-glace, fresh herbs +\$2 per guest, GF

Roasted Turkey Dinner

Sage dressing, turkey gravy

PASTAS & VEGETARIAN

Grilled Vegetable Penne

Grilled vegetables, penne pasta, choice of sauce - alfredo, marinara or pesto cream

Tomato Garden Penne

Roasted garlic, tomato, basil, extra virgin olive oil, local butter, fresh mozzarella

Butternut Squash Ravioli

Butter sage sauce, parmesan, sun dried tomato, green peas

Build your own Macaroni & Cheese

Home-style-up to three ingredients: Chicken, Italian sausage, ham, bacon, smoked pulled pork, onion, broccoli, mushroom, tomato, jalapeño, bell pepper, zucchini

Cheese Tortellini

Alfredo or marinara sauce, shredded parmesan cheese

Pasta Alfredo

Penne or fettuccine - cream, garlic, onion & parmesan cheese



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Hors d'Oeuvres

HOT SELECTIONS

Bacon Wrapped Scallops

GF, \$29.95 per dozen

Coconut Shrimp

Orange dipping sauce, \$29.95 per dozen

Mini Crab Cakes

Pale ale remoulade, GF, \$29.95 per dozen

Shaved Roast Beef Sliders

Horseradish, GF, \$29.95 per dozen

Grilled Beef Sliders

Pickle, ketchup, mustard, \$29.95 per dozen,
Add bacon, cheese, fried egg + \$.50 each

Asian Tuna Sliders

Wasabi aioli, \$29.95 per dozen

Pulled Pork Sliders

BBQ or sweet-hot chili, \$29.95 per dozen

Stuffed Mushrooms

Italian sausage, spinach or crab,
\$20.95 per dozen

Chicken or Beef Satay

Thai peanut sauce, \$20.95 per dozen

Pot Stickers

Pork or vegetable, teriyaki sauce,
\$20.95 per dozen

Oriental Egg Rolls

Plum sauce, \$20.95 per dozen

Meatballs

Sweet hickory BBQ sauce, Swedish
or marinara sauce, \$20.95 per dozen

Crispy Chicken Drumsticks

\$20.95 per dozen

Buffalo Wings

Blue cheese & celery, GF, \$20.95 per dozen

Crispy Chicken Tenders

BBQ or ranch, \$20.95 per dozen

Warm Pretzels & Cheese Sauce

\$20.95 per dozen

COLD SELECTIONS

Jumbo Shrimp Cocktail Display

Fresh lemon, GF, \$36.95 per dozen

Shrimp Cocktail Display

Fresh lemon, GF, \$28.95 per dozen

Prosciutto Wrapped Grilled Asparagus

GF, \$20.95 per dozen

Wild Mushroom Crostini

\$20.95 per dozen

Tomato Basil Mozzarella Crostini

Cherry tomato, fresh mozzarella, basil,
\$20.95 per dozen

Chocolate Covered Strawberries

\$24 per dozen

Italian Bruschetta

Tomato basil garlic relish, \$19.95 per dozen

Miniature Vegetable Crudite Cups

GF, \$19.95 per dozen

Mini Croissant Sandwiches

Turkey & Swiss, ham & cheddar with
condiments, \$19.95 per dozen

Classic Deviled Eggs

GF, \$19.95 per dozen

Assorted Pinwheels

\$19.95 per dozen

Fruit Kabobs

Yogurt dip, GF, \$19.95 per dozen

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Hors d'Oeuvres

SPECIALTY DISPLAYS

(serves 50 guests)

Chilled Spinach Dip

Assorted breads \$95

Warm Artichoke Dip

Assorted breads \$110

Smoked Salmon

with accompaniments \$195

Hummus

roasted red pepper, pita & naan bread \$75

Fiesta Display

Tortilla chips, salsa, pico di gallo, guacamole, refried beans, sour cream, chili con queso \$150

Domestic Cheese Display

Assorted crackers \$160, Half Order \$95

International Meat & Cheese Display

Assorted crackers \$195, Half Order \$110

Seasonal Fresh Fruit Display

Yogurt dip \$175, Half Order \$95

Fresh Vegetable Display

Homemade dill dip \$150, Half Order \$90

Grilled Vegetable Display

Roasted tomato coulis \$165, Half Order \$85

Potato Bar

Mashed, baked, french fries or tater tots with gravy, cheese, sour cream, bacon, chives \$150

Antipasto Display

Charcuterie with artisan cheeses, candied walnuts, fresh dried fruit \$200



SNACK SERVICE

Assorted Fresh Baked Cookies

Chocolate chip, peanut butter, oatmeal raisin
\$18.95 per dozen

Assorted Brownies & Bars

\$18.95 per dozen

Mixed Nuts or Roasted Peanuts

\$16.95 per pound

Chips or Snack Mix

Potato Chips, Tortilla Chips, Pretzels, Gardetto's or Chex Mix, \$12.95 per pound

Dips

Fresh Salsa or French Onion Dip, \$6.95 per pound

Granola Bars

\$2.25 each

Bottled Water or Soft Drinks

\$2.50 each

LATE NIGHT SNACKS

Pub Pizza

14" Sausage, Pepperoni, Deluxe, Cheese, Vegetable
\$13.95 each

Bistro Pizza

14" Margherita, Pesto Balsamic, Wild Mushroom, Tomato Artichoke \$16.95 each

Grilled Cheeseburger Sliders - pickle, ketchup, mustard, \$34.95 dozen

Mini Croissant Sandwiches

Turkey & Swiss, ham & cheddar, \$18.95 dozen

Old Fashioned Hot Dog Bar

with Condiments, \$47.95 dozen

Potato Bar

Mashed, baked or french fries with gravy, cheese, sour cream, bacon, chives, \$150, serves 50

Fiesta Display

Tortilla chips, salsa, pico di gallo, guacamole, refried beans, sour cream, chili con queso, \$150, serves 50

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Bar Services

HOST BAR

Well Brands \$5.75
Call Brands \$6.75
Premium Brands \$7.75
Top Shelf Premium \$8.75
Specialty Drinks \$8.75
Cordials & Liquors \$9.25
Domestic Bottled Beer \$5.75
Imported Bottled Beer \$6.75
House Wines \$7.75
Soft Drinks \$2.75

CASH BAR

Well Brands \$6.00
Call Brands \$7.00
Premium Brands \$8.00
Top Shelf Premium \$9.00
Specialty Drinks \$9.00
Cordials & Liquors \$9.50
Domestic Bottled Beer \$6.00
Imported Bottled Beer \$7.00
House Wines \$8.00
Soft Drinks \$3.00

Non alcohol beverages are available, additional selections available upon request. Occasionally selected wines may vary dues to supply. Prices subject to change, and are subject to tax and service charge.

RED WINES

House Cabernet \$24
House Merlot \$24
Hess Select Cabernet \$48
Chelsea Merlot \$34
Seaglass Pinot Noir \$32
Baquet Malbec \$32

WHITE WINES

House Chardonnay \$24
House White Zinfandel \$24
Hess Select Chardonnay \$38
Starling Castle Riesling \$28
Smoking Loon Pinot Grigio \$34
Seven Daughters Moscato \$32
The Crossings Sauvignon Blanc \$42

BUBBLY

House Brut Champagne \$24
Asti Spumante \$28
Korbel Brut Champagne \$28
N/A Champagne \$20

DOMESTIC KEGS

Budweiser, Bud Light, Michelob Golden Light, MGD, Miller Lite, Coors Light, Grain Belt Premium
\$350 per keg, 16 gallon

PREMIUM KEGS

Leinenkugel Honeyweiss, Heineken, Summit Varieties, Becks, New Castle, Sam Adams
See your event coordinator for pricing & availability.

SPECIALTY BARS

Mimosa Bar with variety of juices
Charged per consumption
\$24 per bottle of champagne
\$16 per carafe of juice

Hot Chocolate Bar, marshmallows, graham crackers, chocolate mint chips, whipped cream, cinnamon
\$4 per guest

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Breakfasts & Gift Openings

CONTINENTAL BREAKFAST

Chilled fruit juices
Sliced fresh fruit
Breakfast pastries
Freshly brewed coffee
\$9.95 per guest

THE BEST BREAKFAST BUFFET

Chilled fruit juices
Sliced fresh fruit
Cheesy scrambled eggs
Crispy smoked bacon
Freshly baked biscuits
Sausage gravy
Potatoes o'Brian
Breakfast pastries
Freshly brewed coffee
\$14.95 per guest

THE NICOLLET INN GRIDDLE BUFFET

Chilled fruit juices
Sliced fresh fruit
French toast
Warm maple syrup
Egg, ham & cheese croissant sandwiches
Hash brown potatoes
Freshly brewed coffee
\$14.95 per guest

A 'LA CARTE SELECTIONS

Breakfast Breads

Choice of assorted donuts, danish, caramel rolls, cinnamon rolls, or muffins
\$23.95 per dozen

Ham, Cheese, & Egg Croissants

\$25.95 per dozen

Yogurt Parfaits

\$25.95 per dozen

BEVERAGES

By the Gallon

Choice of freshly brewed coffee, herbal tea, iced tea, citrus fruit punch, lemonade, hot chocolate, or hot apple cider, \$25.95 per gallon

Chilled Fruit Juices

Orange, cranberry, or apple juice
\$15.95 per carafe

Bottled Water or Soft Drinks

\$3.00 each

SNACK SELECTIONS

Cookies or Brownies

\$18.95 per dozen

Mixed Nuts

\$14.95 per pound

Chips & Snack Mixes

Homemade potato chips, pretzels with dip, tortilla chips with salsa, \$12.95 per pound

Granola Bars

\$2.25 each

Assorted Fruit Yogurts

\$2.95 each

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