

# Minneapolis Club Luxury Wedding Package



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## Because you deserve it

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[mplsclub.org](http://mplsclub.org)     

“Soulmates... two halves of the same soul,  
joining together in life’s journey.”

-Anonymous





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.

The Luxury Package includes complete wedding reception coordination, including assistance with your floral, linen, photography and entertainment needs. Our wedding professionals will also be on hand for your special day to ensure the only thing you have to do is relax and enjoy this all important milestone in your life.

# Luxury Package Includes

One hour, open, premium bar

Choice of four white glove,  
butler passed hors d'oeuvres

Two course plated dinner service

House wine service with dinner

Champagne toast

Silver service coffee

Cake cutting and service

Silver cake stand

Votive Candles

White or Ivory floor length linens

Baby grand piano

Wireless microphone

Complimentary overnight guest room  
for the bride and groom

Complimentary parking for guests

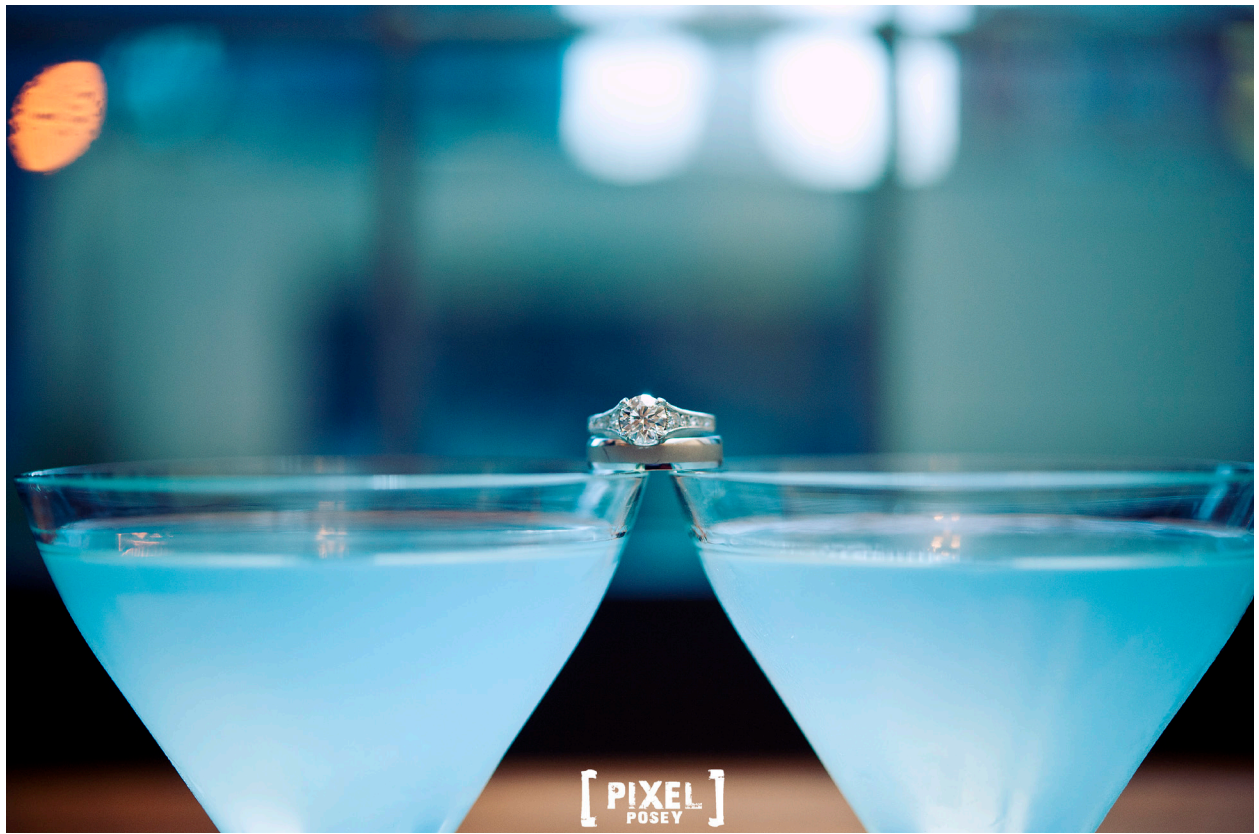
\*Room rental fees are not included. See Club policies for details.



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# The Welcome Reception

Begin Your Evening with a One-Hour Cocktail Reception

## Open Bar

### Beers

Assortment of Import and Domestic Beers

### House Wine

### Cordials and Liqueurs

Christian Brothers Brandy

Amaretto Di Saronno

Bailey's Irish Cream

Kahlua

Frangelico

### Premium Liquor

Absolut Vodka

Bacardi Rum

Tangueray Gin

Captain Morgan Rum

Crown Royal

Dewar's Scotch

Jose Cuervo Tequila

Jim Beam Bourbon

### Mixers

Assorted Sodas, Assorted Juices  
and Mineral Water

## The Dance Reception

After dinner service, you may choose to continue hosting an open bar on either a consumption basis or for an additional hourly rate.

1st additional hour - \$13.25 per person :: 2nd additional hour - \$10.00 per person ::  
3rd additional hour - \$7.25 per person :: 4th additional hour \$6.25

# Butler Passed Hot Hors D'oeuvres

(Selection of Four)

## **Poultry**

Thai Chicken Skewers  
Spicy Peanut Sauce

Smoked Duck Breast  
Five Spice Mayo, Wonton Crisp

Turkey Barbecue Sliders  
Coleslaw

Herb Grilled Chicken Skewers  
Roasted Red Pepper Aioli

Petite Fried Chicken Fingers  
Barbecue Sauce

Asian Chicken Meatballs  
Sweet and Sour Glaze

Mini Braised Chicken Tacos  
Guacamole, Pico de Gallo

## **Seafood**

Mini Shrimp Pad Thai  
Peanut, Lime

Creamy Lobster Bisque  
Paprika

Mini Crab Cakes  
Remoulade

Mini Fish Tacos  
Guacamole, Pico de Gallo

Green Coconut Curry Mussels  
Lobster Mac N Cheese

## **Meats**

Grilled Marinated Beef Skewers  
Chimichurri

Pulled Barbecue Pork Sliders  
Apple Slaw

Lamb Meatballs  
Minty Tzatziki

Swedish Meatballs  
Lingonberries

Glazed Pork Belly Skewers  
Pickled Cucumber

Mini Beef Tacos  
Guacamole, Pico de Gallo

Bacon Wrapped Mini -  
Bell Pepper Poppers  
Cream Cheese

## **Vegetarian**

Asparagus Tips  
Bearnaise Sauce

Miso Soup  
Tofu, Scallions

Fried Saffron Rice Balls  
Herb Aioli

Wild Mushroom Risotto  
Truffle Oil

Artichoke-Boursin Cheese Fritter  
One Bit Artichoke-Spinach Dip





Executive Chef Håkan Lundberg and Executive Sous Chef Therese O'Connor have the culinary experience and vision to make your dining experience one to remember.

# Butler Passed Cold Hors D'oeuvres

## **Seafood**

Poached Shrimp  
Cocktail Sauce, Horseradish

Smoked Salmon-Cream Cheese Crostini  
Salmon Roe, Dill

Tuna Tartar  
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 "Ketchup", Crostini

## **Vegetarian**

Gazpacho Shooter  
Tangerine Olive Oil

Black Olive Tapenade  
Herbs, Crostini

Artisan Cheese  
Dried Fruit Compote, Candied Pecans

Roasted Beets  
Goat Cheese, Balsamic

Caprese Skewer  
Tomato, Mozzarella Cheese, Basil Pesto

Tomato-Basil Bruschetta

## **Meats**

Crispy Prosciutto  
Honeydew



# Dinner

The following have been selected for your consideration.  
We welcome any special requests you may have.

## **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.  
Alternative wine and champagne selections are available at an additional charge.

## **Salads**

Please select one of the following:

Caesar Salad

Parmesan, Garlic Croutons, Creamy Caesar Dressing

Field Green Salad

Cucumber, Tomato, Herb Croutons, Champagne Vinaigrette

Mixed Baby Head Lettuce Salad

Roasted Tomato, Goat Cheese, Pine Nuts, Citrus Vinaigrette

Baby Arugula Salad

Duck Confit, Poached Apple, Spiced Pecans, Whole Grain Mustard Dressing

Bitter Green Salad

Blue Cheese Crumbles, Fresh Grapes, Balsamic Vinaigrette

Lump Crab Salad

Frisee, Avocado Mousse, Citrus, Extra Virgin Olive Oil



Wild Acres Rosemary Chicken Breast



# Entrées

All dinners are served with assorted fresh breads and butter.

Please select up to three of the following:

## Seafood

Pan Seared Diver Scallops - \$79

Saffron Risotto, Asparagus, Shrimp Emulsion

Puffed Wild Rice Crusted Walleye - \$77

Sweet Potato Puree, Authentic MN Wild Rice Pilaf, Lemon Beurre Blanc

Olive Oil Poached Halibut - \$81

Roasted Root Vegetable Flan, Creamed Spinach, Carrot "Tagliatelle", Lemon

Flash Seared Ahi Tuna - \$82

Jasmine Rice Cakes, Carrot-yuzu Puree, Wakame Seaweed, Spicy Mayonnaise

Crispy Seared Skin on Salmon - \$78

Sunchoke Puree, Wilted Red Watercress, Lemon-Caper Beurre Blanc

Hickory Grilled Atlantic Salmon - \$77

Bacon Crusted and Herb Marinated, Farm Raised Salmon with Creamy Polenta,  
Grilled Vegetable Strudel, Sautéed Swiss Chard and Tomato Ragout

## Meats

Wild Acres Rosemary Chicken Breast - \$76

Herb Whipped Potatoes, Celery Slaw, Blue cheese, Spicy Chicken Wing Reduction

Lightly Smoked Pork Loin - \$77

Corn Polenta Cake, Bacon Braised Swiss Chard, Glazed Carrots, Maple Mustard Sauce

Herb Roasted Rack of Domestic Lamb - \$83

Root Vegetable Gratin, Garlic Roasted Tomato, Lamb "Bacon", Rosemary Demi Glaze

Grilled 1881 Beef Rib Eye - \$81

Loaded Potato Cake, Cheesy Broccoli, Crispy Onion Rings, Red Wine Demi Glaze

## Entrées Continued

Grilled Beef Tenderloin, Truffled Mashed Potatoes - \$81  
Sautéed Mushrooms, Crispy Potato Hay, Chorone Sauce

Duo of Chef's Choice of Seasonal Vegetable, Starch, and Sauce - \$88

Choice of two of the following proteins:

Chicken, Beef Filet, Salmon, Crab Cake, Black Cod, Shrimp, and Pork Tenderloin

Duo of Grilled Beef Tenderloin & Butter Poached Lobster Tail - \$95

Black Truffle Potatoes, Grilled Asparagus, Saffron Risotto, Black Garlic Puree, Chorone Sauce

### **Vegetarian**

Potato Wrapped Roasted Portobello Mushrooms -\$75

Stuffed with Sundried Tomato Mousse, Spinach Risotto, Tomato Water, Herb Olive Oil

### **Children's Menu**

\$16.95

#### **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

*Children's meals include milk or juice*

Following dinner, our staff will invite you and your guests to the second floor for cake, fresh brewed coffee and the dance reception.



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## Late Night Snacks

Cheesy Beef Sliders - \$5

Pulled Barbecue Pork and Coleslaw

Spicy Chicken Wings- \$4

Celery, Blue Cheese

Popcorn - \$1.25

Melted Butter, Salt

Nachos- \$4

Warm Cheese Dip, Salsa

Pizza - \$2.50 / Per Slice

Sausage, Tomato, Grilled Onions, Mozzarella

French Fry Bar- \$2.75

Ketchup, Mayo, Bearnaise

## Dessert Bar

Assorted Mini French Pastries- \$2.75

Mini Key Lime Pies - \$2

Mini Flourless Chocolate Squares - \$3

Mixed Berries Cocktails - \$3

Mini Cheesecake - \$2.50

Assorted Mini Cup Cakes - \$3.25

Assorted Cookies - \$2

Chocolate Covered Strawberries - \$3



# Additional Arrangements

## Overnight Accommodations

When guests need convenience and all of the comforts of home, look no further. The Club's 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 or ivory 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 Director of Catering.

## Vendor Meals

Vendor meals will be provided at your request. The Club will have a Chef's choice boxed 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. Our Catering Staff will be happy to recommend wine pairings to complement your meal choice as well. 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 three 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.

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