Weddings
Minnesota Landscape Arboretum
Celebrate your special day among the vibrant flowers, colorful autumn leaves or serene snowscapes at one of the state’s premier wedding venues. The Minnesota Landscape Arboretum offers the ambiance of a European country estate with over 1,000 acres of magnificent formal gardens and picturesque landscapes. There are over two dozen unique outdoor and indoor spaces. The Minnesota Landscape Arboretum is the perfect setting for a beautiful, memorable wedding ceremony and reception, no matter the season.

Arboretum Catering is pleased to offer three complete wedding packages to help make your day special. Whether you are looking for a simple dinner or a grand reception, we have a package for you.

This guide is meant to give you an idea of available services, but our full range of services is not limited to the selections here.

CATERING SALES
(612) 626-3951
cater-sales@auxs.umn.edu
8:00 a.m. to 5:00 p.m.
Monday through Friday
www.arboretum.umn.edu/weddings.aspx

Photos provided by Lauren B Photography and Maris Ehlers Photography
Azalea Package

COCKTAIL HOUR
Three Butler Passed Hors d’Oeuvres
Begins Upon Guest Arrival

DINNER
Single Wine Pour with Dinner
Choice of Salad
Two Entrée Selections with Accompaniments
Coffee & Iced Tea Service

WEDDING CAKE
Tiered Wedding Cake
Cutting & Service

ROOM SET-UP
Standard House Linen for Head Table, Guest Tables,
Gift Table, DJ Table, Cake Table and Place Card Table
China, Linen Napkin, Glassware and Flatware
Table Numbers & Votive Candles

21% Administrative Fee and Applicable Tax
Bride and Groom complimentary
Bar service options available
Calla Lily Package

COCKTAIL HOUR
Four Butler Passed Hors d’Oeuvres
Begins Upon Guest Arrival

DINNER
Wine Service with Dinner and Champagne Toast, Additional Glasses Upon Request
Choice of Salad
Two Entrée Selections with Accompaniments
Coffee & Iced Tea Service

WEDDING CAKE
Tiered Wedding Cake
Cutting & Service

ROOM SET-UP
Standard Specialty Linens for Head Table, Guest Tables, Gift Table, DJ Table, Cake Table and Place Card Table
China, Linen Napkin, Glassware and Flatware
Table Numbers & Votive Candles

21% Administrative Fee and Applicable Tax
Bride and Groom complimentary
Bar service options available
Orchid Package

RECEPTION
Four Butler Passed Hors d' Oeuvres
Begins Upon Guest Arrival

STATIONS
Select Three Enhancement Stations:
- Salad Station
- Pasta Fresco
- Asian Station
- Mashed Potato Station
- Carving Station

DESSERT
Choose Three Desserts
Mini Cheesecakes, Hand Rolled Truffles, Belgium Chocolate Cups, Sassy Shooters or Cake Pops

LATE NIGHT SNACK STATION
City Kid Java Coffee, Decaf and Assorted Teas
Late Night Snack - Choice of One

ROOM SET-UP
Standard Specialty Linens for Head Table, Guest Tables, Gift Table, DJ Table, Dessert Table and Buffet Tables
China, Cocktail Napkins, Glassware and Flatware
Votive Candles

21% Administrative Fee and Applicable Tax
Bride and Groom complimentary
Bar service options available
Hors d’oeuvres

COLD
Smoked Salmon Mousse Phyllo Cup with tomato relish
Open Faced Mini BLT Bruschetta
Smoked Chicken Salad and Cilantro Choux Puffs
Apple Crostini Boursin cheese and sliced apple on a crispy baguette
Margarita Crisps crostini topped with marinated roma tomatoes, fresh mozzarella and chiffonade of basil
Sun Dried Tomato and Olive Tapenade drizzled with extra virgin olive oil and served on a sliced baguette

HOT
Spicy Chicken Eggroll with Thai chili dipping sauce
Spanakopita feta cheese and spinach in phyllo dough triangles
Italian Sausage Stuffed Mushrooms mild Italian sausage baked in mushroom caps
Artichoke Tartlets mini phyllo tart shells filled with herbed artichokes and cream cheese
Bacon Wrapped Water Chestnuts
Soy Marinated Chicken Satay
Puff Pastry Wrapped Asparagus
Salad and Entrees

SALAD

Wedge Salad crumbled bleu cheese, sliced tomato, cucumber, crispy bacon and ranch dressing

Arboretum Salad spinach, romaine, mint, parsley, chives and spiced candied walnuts. Topped with honey-herb vinaigrette

Asian Salad spring mix with Mandarin oranges, baby corn, water chestnuts, julienne carrots and a sweet and sour dressing

Milano Salad romaine and spring mix with white beans, julienne red onion, roasted garlic cloves and sun-dried tomato

POULTRY

Seared Chicken Breast topped with feta and spinach, wrapped in puff pastry with a Madeira sauce

Prosciutto Wrapped Chicken Breast with sage and herbed pan sauce

Chicken Puttanesca seared boneless chicken breast topped with a crispy pancetta, sun-dried tomato, caper and black olives

Raspberry-Port Duck seared duck breast with a raspberry-port reduction
Entrees

**BEEF & PORK**
- Asian Marinated Pork Tenderloin topped with warm sesame-pineapple salsa
- Grilled Pork Loin Medallions with caramelized onion-apple compote and a brandy cream sauce
- Mustard and Herb Marinated Pork Tenderloin carved pork tenderloin with a Dijon mustard and fresh herb crust and natural jus
- Beef Tenderloin Medallions topped with a bleu cheese-pecan crust
- Carved Beef Tenderloin with balsamic vinegar, brown sugar and molasses tomato jam

**SEAFOOD**
- Baked Walleye with rémoulade
- Blackened Tilapia with sautéed sweet bell peppers
- Macadamia Crusted Mahi Mahi with melon-papaya relish
- Seared Cajun Style Catfish with spicy tomato sauce and topped with crayfish butter
- Salmon poached and served with dill cream sauce
Entrees

VEGETARIAN
Grilled Vegetable Lasagna fresh pasta sheets layered with grilled seasonal vegetables, mozzarella cheese and spicy tomato sauce

Vegetable Puff Pastry Vol-au-Vent roasted vegetables layered between sheets of flaky puff pastry with tomato coulis

Portobello and Mixed Grains roasted portobello mushrooms tossed with wild rice, cous cous, garbanzo beans and roasted tomatoes, drizzled with mushroom jus

DUET PLATES ADDITIONAL CHARGES APPLY
Beef Tenderloin and Walleye balsamic-tomato jam and herbed compound butter

Chicken Breast and Salmon mushroom jus and pesto cream sauce

Beef Tenderloin & Shrimp balsamic-tomato jam and herbed compound butter

KIDS CUISINE SERVED WITH CHEF’S CHOICE SIDE AND FRESH FRUIT (half package price)

Chicken Strips

Macaroni & Cheese Wedges

Cheeseburger
Package Enhancements

CEREMONY OR RECEPTION WATER STATION
Includes iced water, fruited iced water, disposable cups and linen with skirting
$1.00 per guest (plus tax)

DISPLAY PLATTERS
Artisan Cheese Display including Brie, Chevre, Havarti, Gouda and Cheddar with sliced baguette and crackers
Mediterranean Tray with toasted pita points, marinated olives, hummus, baba ghanoush and roasted red pepper sauce
Grilled Vegetables Platter with assorted grilled squash, mushroom and peppers with house made cucumber-ranch dipping sauce

LATE NIGHT SNACKS
Petite Sandwiches 4” portions
Bruschetta Bar
Chicken Tenders with Waffle Fries
Pulled BBQ Pork Sliders
Nachos Bar
Pizzas cheese or pepperoni
Coffee Station

LINEN UPGRADE
Premium Satin Linens
Chair Covers
Bar Packages

HOST WINE & BEER BAR
Premium Wine & Beer Bar
Classic Wine & Beer Bar
House Wine & Beer Bar

HOST FULL BAR
Premium Bar
Classic Bar

BAR
Premium Cocktail
Classic Cocktail
Premium Wine
Classic Wine
House Wine
Premium Beer
Domestic Beer
Soda

Host Bar subject to 21% Administrative Fee
3 hour minimum. 1 bartender per 75 guests.
Bar Selections

PREMIUM BAR LIST
Maker’s Mark Bourbon, Korbel Brandy, Bombay Sapphire Gin, Bacardi Rum, Don Julio Reposado Tequila, Macallan 12 Year Scotch, Johnny Walker Red Label Scotch, Prairie Vodka, Jack Daniel’s Whiskey, Jameson Whiskey

CLASSIC BAR LIST
Christian Brothers Brandy, Polish Blackberry Brandy, Jim Beam Bourbon, Tanqueray Gin, Phillips Rum, Captain Morgan Rum, Crawford Scotch, Jose Cuervo Tequila, UV Vodkas, Southern Comfort Whiskey, Windsor Canadian Whiskey

DOMESTIC BEER
Michelob Golden Light and Michelob Golden Draft

IMPORTED SPECIALTY BEER
Heineken, Amstel Light and Summit Pale Ale

CHAMPAGNE
Cook’s Grand Reserve, Luccio Asti
Bar Selections
SUSTAINABLY SOURCED WINES

PREMIUM WINE
Montevina: Chardonnay, Pinot Grigio, Merlot and Cabernet Sauvignon
Starling Castle Riesling and Conquista Oak Cask Malbec
Montevina is committed to sustainable agriculture and grapes are sustainably farmed

CLASSIC WINE
Concannon: Sauvignon Blanc, Pinot Grigio, Merlot and Cabernet Sauvignon
Conquista Malbec
Concannon Wine is sourced from vineyards that are set aside in a conservation trust to protect them from urban deployment

HOUSE WINE
Trinity Oaks: Chardonnay, Pinot Grigio, Merlot and Cabernet Sauvignon
Trinity Oaks plants a tree for each bottle purchased

ASSORTED SOFT DRINK
Coke®, Diet Coke® and Sprite®

SPARKLING MINERAL WATER
Mendota Springs Lemon, Lime and Natural
SERVICE CHARGE
A 21% Administrative fee will be applied to all items contracted for your event. This Administrative fee covers the set-up and service of your event for a period of six hours.

PAYMENT AND DEPOSIT POLICY
Please note all prices are subject to change. Additional charges may apply based on the size, length and requirements specific to your event. After your catering consultation you will receive a catering contract. The contract must be signed and returned in two weeks with a 50% deposit. The 50% deposit will be fully refundable up to 31 days prior to the event date. The 50% deposit will be non-refundable if event is cancelled less than 31 days prior to the event date. The final payment is due after a final guest count is provided five business days prior to the event.

GUARANTEES
The final guest count is due by 1:00 pm five business days prior to the event. The final number will be guaranteed and will be charged accordingly.

WEDDING CAKE
Arboretum Catering will provide a tiered wedding cake with the Azalea & Calla Lily Packages and a dessert assortment with the Orchid Package for your guaranteed guest count. For further details please ask your catering sales coordinator.
FOOD TASTING
A food tasting is included for up to four guests, including the bride and groom, at a group wedding tasting with a signed catering contract. Additional guests may be included for an extra charge. For further details please ask your catering sales coordinator.

PLACE CARDS
For all served entrée meals, please provide place cards for your guests. Each card should be coded with the following symbols based on your meal selections: C (chicken), B (beef), F (fish), V (vegetarian), K (kids). The symbol needs to be on the front of the place card and clearly visible.

CANCELLATION POLICY
In the case of event cancellation, charges will be based on the following:
The 50% deposit will be fully refundable up to 31 days prior to the event date.
Less Than 1 Day Notice: 100% of remaining balance due
Less Than 2 Days Notice: 75% of remaining balance due
Less Than 3 Days Notice: 75% of remaining balance due
Less Than 4 Days Notice: 50% of remaining balance due
Less Than 5 Days Notice: 25% of remaining balance due

EVENT PLANNING
To ensure the best possible service, a wedding coordinator will assist you with the details of your wedding reception, including menus, linens and rentals. Customized menus are available. If you have any questions please contact the catering sales coordinator at 612-626-3951.