BOOK YOUR NEXT HOLIDAY PARTY now

Package options available including breakfast, lunch or dinner buffet and hors d’oeuvres reception. All packages include room rental, admission, parking, food & beverage and service. Bar service also available.

Please call 952-443-1411 to book your space now.
WINTER BREAKFAST PACKAGE

$31.99* per guest
(sales tax not included)
*20 guest minimum

featuring

SAGE HONEY FRUIT SALAD
PITA WRAPS with Curried Yogurt, Almonds and Fresh Fruit
MEDITERRANEAN FRITTATA with Prosciutto, Fresh Vegetables and Mozzarella
TRADITIONAL MATZO MEAL PANCAKES
SAVORY TURKEY SAUSAGE
ITALIAN BREAKFAST MUFFINS with Eggs, Mild Sausage and Mozzarella

plus

Chilled Orange Juice, Freshly Brewed City Kid Java Coffees and Mighty Leaf Tea
Choice of Winter Beverage: Vanilla Cider, Pumpkin Cider, Hot Cocoa, Ginger Cider and Spiced Cider with Lemon

enhance your buffet with

TOMATO LEEK QUICHE (exchange for Frittata) $2.79 per guest
CUMIN, CHEDDAR, VEGETABLE STRATA (exchange for Frittata) $1.49 per guest
FRENCH TOAST TOAST STICKS ADD ONS $3.99 per guest
Choose two: Almond Biscotti, Cinnamon Vanilla, Ginger Snap, and Oreo Cookie

Minnesota Landscape ARBORETUM CATERING
HOLIDAY CELEBRATION

PACKAGES

begin at our display station
Artisan Cheese with Crackers, Roasted Vegetables with Dip and Pita Points with Assorted Hummus

feast at the hot and cold stations

**CHOOSE 2 HOT:**
- Mini Beef Wellington
- Mushroom Vol-Au-Vent
- Chicken Satay with Thai Peanut Sauce
- Spanakopita
- Walleye Cakes

**CHOOSE 2 COLD:**
- Apple Crostini
- Beef Pesto Crostini
- Choux Puff with Smoked Chicken Salad
- Pesto Shrimp and Tomato Burschetta
- Truffle-Lentil Spoon

**ADDITIONAL HORS D’OEUVRES OPTIONS AVAILABLE FOR AN ADDITIONAL $1.99 PER GUEST.**

finish with our dessert station
Pumpkin Cheesecake, Cinnamon Vanilla Bread Pudding, Petite Brownies

ENHANCE YOUR EVENT
with a chef performance station
pasta, salad or carved meat

$15.00 per guest

*20 guest minimum

$37.99*

per guest

(sales tax not included)
AFTERNOON TEA
followed by...

Tea with lemon and cream is served throughout the gathering

$38.99* per guest
(sales tax not included)
*20 guest minimum

A PRIV A TE AFTERNOON TEA FOR YOUR GROUP

start with...
a freshly baked scone served with lemon curd and assorted jams

followed by...
a presentation of sweets and savories in addition to tea breads

capped off with...
a delightful trifle, consisting of layers of fruit, sponge cake and custard, topped with whipped cream
feast at our AMERICAN HARVEST BUFFET

$37.99* per guest
(sales tax not included)
*20 guest minimum

featuring

FRESH ROLLS with butter
SPICED PUMPKIN SOUP
FALL VEGETABLE SALAD with Red Wine Vinaigrette
SLOW-COOKED HONEY AND BROWN SUGAR HAM
HERB-ROASTED TURKEY with Fresh Rosemary and Thyme
SEASONED GREEN BEANS with Almonds
SWEET POTATO AND BACON HASH
CRANBERRY ORANGE RELISH
WARM APPLE DUMPLINGS
DINNER BEVERAGES

ENHANCE YOUR EVENT
Basil Fingerling Potatoes with Sliced Prosciutto, Red Pepper Cream Sauce and Roasted Garlic Aioli (instead of Sweet Potato Hash) $2.49 per guest

ADDITIONAL MEAL OPTIONS AVAILABLE. ASK YOUR CATERING COORDINATOR FOR MORE INFORMATION.

Minnesota Landscape Arboretum CATERING
BAR PACKAGES

**host wine and beer bar**

**PREMIUM BEER & WINE BAR** $12 per guest for first hour  
$5 per guest per additional hour  

**CLASSIC WINE & BEER BAR** $11 per guest for first hour  
$5 per guest per additional hour  

**HOUSE WINE & BEER BAR** $10 per guest for first hour  
$4 per guest per additional hour  

**host full bar**

**PREMIUM BAR** $15 per guest for first hour  
$6 per guest per additional hour  

**CLASSIC BAR** $12.50 per guest for first hour  
$5 per guest per additional hour  

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**cash bar**

| Premium Cocktails | $7  
| Classic Cocktails | $6  
| Premium Wines | $7  
| Classic Wines | $6  
| House Wines | $5  
| Beers | $5  
| Sodas | $2  
| Sparkling Water | $2  

Prices include sales tax.

$100 per cash bar set-up fee. Fee waived with $250 sales minimum.

$20 per hour per bartender (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, Macallan 12 Yr Scotch, Johnny Walker Red Label Scotch, Prairie Vodka, Jack Daniel’s Whiskey, Jameson Whiskey

Classic Bar List
- Christian Brothers Brandy, Polish Black Berry Brandy, Jim Beam Bourbon, Tanqueray Gin, Phillips Rum, Captain Morgan Rum, Phillips Peach Schnapps, Crawford Scotch, Triple Sec, Jose Cuervo Tequila, UV Vodkas, Southern Comfort Whiskey, Windsor Canadian Whisky

Domestic Beers
- Michelob Golden Light, Michelob Golden Draft and Summit Pale Ale

Imported Beers
- Heineken, Amstel Light

Premium Wines
- 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 Wines
- 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 Wines
- Trinity Oaks: Chardonnay, Pinot Grigio, Merlot and Cabernet Sauvignon (Trinity Oaks plants a tree for each bottle purchased.)

Champagne
- Cook’s Grand Reserve, Korbel Brut

Assorted Soft Drinks
- Coke, Diet Coke and Sprite

Sparkling Mineral Waters
- Mendota Springs Lemon, Lime and Natural