Welcome
“Eating is not merely a material pleasure. Eating well gives a spectacular joy to life and contributes immensely to goodwill and happy companionship.”

— Elsa Schiaparelli

Reintroduce yourself to the fine art of dining – the pleasure of leisurely sharing a great meal. Savor the tastes, textures and aromas of the food and beverage, admire the presentation and be surrounded by pleasant conversation and laughter.

Reunite by coming together in an age old tradition built on a foundation of community and comfort. To break bread together and share a meal is to share a moment in time with comrades and to nourish the body and soul.

Reconnect with the land and the origins of food. Our commitment to preparing the best meal extends beyond production and presentation to include the entire food purchasing process. By partnering with local farmers, growers, ranchers and producers and by expanding our supply chain to include diverse vendors we have access to the best available ingredients and a network of suppliers that share our dedication to sourcing sustainable menus.

The best events are successful when conversations are open, participants are engaged and the experience exceeds expectations. The best meals are prepared from the freshest, seasonal ingredients. Simple, honest food should excite the senses, tempt the palate and enhance the atmosphere. By combining great meals with great events we hope to provide you and your guests with an experience they’ll always remember.

The enclosed menus provide a preview of our culinary capabilities. The entire team at the University of Minnesota Landscape Arboretum welcomes you. We are thrilled to open our kitchens and extend our service and look forward to enhancing your event experience. Please do not hesitate to contact your sales coordinator directly for more information.
standards & guidelines
event planning

SERVICED EVENTS-ADMINISTRATIVE FEE
A standard 21% fee will be applied to all food and beverage orders to cover administrative expenses for serviced events. This administrative charge is not intended to be a tip, gratuity, or service charge for the benefit of employees. No portion of this amount is distributed to employees.

MINIMUM ORDER AND LABOR FEES FOR SERVICED EVENTS
A minimum food and beverage order of $300 is required for serviced events plus applicable labor fees of $25 per hour, per server with a minimum of four hours of service per server.

SPECIAL EVENT SERVICE
Serviced event requests must be received ten business days prior to date of event with a guaranteed number of attendees due five business days prior to event date. The final bill will be based on guaranteed number of guests and will include any additional services received at the time of event.

PAYMENT ARRANGEMENTS
Acceptable forms of payment include credit card or University of Minnesota EFS number. All forms of payment other than EFS require a 50% deposit when the contract is signed, with the remaining balance paid before or on the event date. Please note, all pricing and availability are subject to change. Arboretum Catering does not invoice for services post event.

CANCELLATIONS
Serviced event cancellation charges will be based on the following: less than one (1) business day notice 100%; less than two (2) days’ notice 75%; less than three (3) days’ notice 50%; less than four (4) days’ cancellation fee may apply.

CO-CATERING
For the safety of our guests, Arboretum Catering does not participate in co-catered events. This includes the service of items provided by outside caterers and or the clients themselves. As a licensed caterer, health authorities on campus require that all unused perishable food and beverages be returned to the caterer’s facility at the conclusion of the event.

Arboretum Catering is proud to be a part of the University of Minnesota. For every event you contract with us, a portion of that sale is returned to the University of Minnesota.
breakfast
continental
15 guest minimum required. Packages sold per person.
Under minimum charge of an additional $1.79 per person

**Mini Mornings Continental $9.79**
Includes Miniature Muffins, Danish, Scones and Bagels served with Butter, Fruit Preserves, Plain and Strawberry Cream Cheese, Fresh Seasonal Sliced Fruit, Assorted Juices and Coffee/Decaf/Hot Tea

**Early Riser $8.99**
Assorted Donuts, Danish and Bear Claws with Fresh Seasonal Sliced Fruit, Assorted Juices and Coffee/Decaf/Hot Tea

**Healthy Start $8.29**
Whole Grain Bagels with Peanut Butter, Individual Cereal Cups, Milk, Ripe Bananas, Granola, Assorted Individual Yogurt Cups with Fresh Seasonal Sliced Fruit, Assorted Juices and Coffee/Decaf/Hot Tea

**New Yorker $13.99**
Fresh Bagels and Cream Cheese, Smoked Salmon, Sliced Tomato, Slivered Red Onion and Capers with Fresh Seasonal Sliced Fruit, Assorted Juices and Coffee/Decaf/Hot Tea

**Protein Power Up Breakfast $10.99**
Greek Yogurt, Granola, Mixed Nuts, Assorted Meat & Cheese tray served with Whole Grain Rolls, Fresh Seasonal Sliced Fruit, Assorted Juices, Coffee/Decaf/Hot Tea

*All local taxes and fees apply. Pricing subject to change.*
Meeting Break

à la carte

Minnesota Landscape Arboretum Catering
612-626-3951
meeting break

à la carte

Assorted Granola Bars  $1.49 each

Assorted Fresh Baked Muffins, Danish, Donuts and Scones
$17.99 per dozen

Assorted Bagels with Butter, Cream Cheese and Preserves
$17.99 per dozen

Fresh Sliced Seasonal Fruit Tray  $3.29 per person

Fresh Baked Large Chewy Cookies  $10.29 per dozen

Mini Brownies and Blondies  $11.29 per dozen

Assorted Canned Soda  $1.49 each

Assorted Bottled Juices  $1.99 each

Lemonade and Orange Juice  $15.99 per gallon

Fresh Brewed Iced Tea  $15.99 per gallon

Fresh Brewed Regular and Decaffeinated Coffee
$19.99 per gallon

*12-16 servings per gallon

*All local taxes and fees apply. Pricing subject to change.

Contact us today!
612.626.3951
www.umnarboretum.catertrax.com
15 guest minimum required. Packages sold per person.
Under minimum charge of $1.79 per person

**Energy Bar $3.49**
Nutri Grain® Bars, Whole Fresh Fruit, Individual Yogurts
with House Made Granola, Assorted Granola Bars, Assorted
Vitamin Water™

**South of the Border $6.29**
Tortilla Chips with Tomatillo Salsa, Pico Di Gallo, and Guacamole
and Bean Dip, Assorted Soft Drinks and Water

**Why Can't Everyday Be Sundae? $9.29**
Chocolate, Vanilla, and Strawberry Ice Cream with Whipped
Cream, Chocolate, and Caramel Sauces and Assorted Toppings,
Fresh Brewed Coffee, Decaf and Hot Tea

**Chocolate Overload $7.49**
Chocolate Chip Cookies, Fudge Brownies, Chocolate Covered
Pretzels and Strawberries, M&Ms®, Assorted Miniature Chocolate
Bars, Chocolate Milk, Water, Fresh Brewed Coffee, Decaf and
Hot Tea

**Nature Hike $6.49**
Yogurt Parfaits with Granola and Fresh Berries, Granola Bars,
Trail Mix, Herbed Iced Tea, Fresh Squeezed Lemonade
and Water

**Sweet and Sour $10.49**
Lemon Pound Cake, Lemon Curd, Lemon Cheesecake,
Lemonheads®, Fresh Squeezed Lemonade and Water

**Color Me Orange $11.49**
Cantaloupe with Mint, Basil, and Honey, Oranges, Carrots with
French Onion Dip, Pepperidge Farm® Goldfish®, Fresh Squeezed
Orange Juice, Orange-Infused Iced Tea and Water

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Contact us today!
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breakfast packages
breakfast packages

hot breakfast

15 guest minimum required. All Hot Breakfast packages include ice water, freshly brewed coffee.

**Silver Dollar Breakfast $8.49**
Silver Dollar Pancakes (three per person) served with Butter, Syrup, Breakfast Potatoes, Bacon and Breakfast Sausage

**Essentials Breakfast $9.99**
Scrambled Eggs, Breakfast Potatoes, Crisp Bacon, Breakfast Sausage and Danish

**Latin Breakfast $14.99**
Strawberry Honey Melon Salad, Spicy Black Bean and Potato Cakes, Sliced Chorizo and Fresh Pico, Cheddar Grits with Green Chiles and Red Pepper, Latin Scrambled Eggs with Diced Peppers and Fiesta Corn Bread.

breakfast additions

A perfect accompaniment to your breakfast buffet.

**Traditional Breakfast Sandwiches $4.99**
Choose from Ham, Egg, and Cheese on a Croissant; Sausage, Egg, and Cheese on a Biscuit; Egg and Cheese on an English Muffin; or Bacon, Egg, and Cheese on a Bagel

**Sensible Sandwiches $4.49**
Choose from: Garden Vegetables and Egg on Wheat English Muffin; Southwestern Garden Vegetables, Ham and Egg on a Wheat English Muffin; Turkey Sausage, Swiss Cheese and Egg on Wheat English Muffin

**Cereal Bar $6.99**
Choose your Cereal, type of Milk, and Fruit Topping for the perfect bowl. A great way to start the day!

**Yogurt Parfait Bar $6.99**
Plain Yogurt, Granola, three Seasonal Fruits, and two Toppings served with Banana Bread Croutons to build your ideal Parfait

**Just French Toast $3.99**
Cinnamon French toast served with warm Syrup and Butter

**Oatmeal with Raisins and Brown Sugar $4.99**
Whole Grain Oatmeal Served with Raisins and Brown Sugar on the Side

*Serviced breakfast packages are available upon request

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lunch
boxed
Premium Box Lunches

Teriyaki Chicken Wrap served with Chilled Peanut-Lime Noodles, Fresh Pineapple and a Raspberry Almond Bar $12.79

Smoked Turkey Fajita Ciabatta served with Chili-Lime Cucumbers, Corn and Black Bean Salad and a Cinnamon Cookie $12.99

Roast Beef served with Tabbouleh Salad, Mediterranean Cucumber and Tomato Salad and Lemon Rice Pudding $13.49

Seasoned Chicken and Fresh Garden Vegetables over Mixed Greens in a Balsamic Vinaigrette with a Bakery Roll and Gourmet Cookie $13.99

Marinated Tofu and Fresh Garden Vegetables over Mixed Greens in a Balsamic Vinaigrette with a Bakery Roll and Lemon Dessert bar $12.99

Ciabatta Muffaletta served with Orzo Pasta, Grilled Vegetables, and a Chocolate Dipped Biscotti $12.49

Traditional Box Lunches $8.99

All traditional box lunches include sandwich, chips, whole fruit, your choice of pasta salad or cole slaw and cookie.

Smoked Turkey Sandwich with Lettuce, Tomato and Swiss Cheese on Wheatberry™ Bread

Ham Sandwich with Lettuce, Tomato and Swiss Cheese on Rye Bread

Roast Beef Sandwich with Lettuce, Tomato and Cheddar Cheese on Wheat Bread

Marinated Vegetable Wrap with Fresh Mozzarella and Arugula

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*All local taxes and fees apply. Pricing subject to change.
lunch buffet
cold buffet

35 guest minimum required. Packages sold per person.
Under minimum charge of $1.79 per person

**Udecide Sandwich Buffet  $21.49**
Includes House Made Kettle Chips, Assorted Gourmet Cookies, Soda and/or Bottled Water

**Choose 3 sandwich options**

New Market Tuna on a Multigrain Roll
California Turkey with Fresh Veggies and Ranch Dressing on Wheatberry™ Bread
Deli Sliced Turkey and Swiss on Hearty Wheat Bread
Southwestern Turkey with Fajita Vegetables on Ciabatta Bread
Salami with Fresh Mozzarella, Grilled Spanish Onions, and Roasted Garlic Aioli on Ciabatta Bread
Roast Beef with Mediterranean Vegetables and Balsamic Dressing on Ciabatta Bread
Blackened Chicken with Cucumber Raita Salad on Ciabatta Bread
Ham with Black Bean Spread, Roasted Corn Salad and Barbecue Chipotle Dressing on Ciabatta
Garden Vegetables with Boursin, Aged Provolone and Roasted Garlic Aioli on Ciabatta
Sliced Portobello Mushroom with Arugula and Sun-dried Tomato Olive Pesto Spread on a French Baguette

**Choose 2 salad options**

Classic Garden Salad with freshly Prepared Seasonal Vegetables and Assorted Dressings
Toasted Cranberry Apple Couscous with Apricots, Granny Smith™ Apples, Almonds, Red Onions, Fresh Spinach and Scallions
Tabbouleh with Ground Bulgur, Tomatoes, Parsley, and Scallions combined in an Olive Oil Mix
Roasted Sweet Potato Salad with Green Chiles, Scallions, Celery, Red Peppers and Fresh Cilantro tossed in Spicy Caribbean Jerk Seasoning
Red-skinned Potato Salad with Egg, Celery and Spanish Onion in a Seasoned Mayonnaise Dressing
Greek Penne Salad tossed with Tomatoes, Cucumbers, Red Onions, Peppers, Fresh Baby Spinach, Feta Cheese and Black Olives
Traditional Coleslaw finely shredded with Carrots in a Mayonnaise and Celery Seed Dressing

**Fantastic Frio  $15.49**
Corn and Black Bean Salsa, Spiced Sweet Potato Salad, Salmon Veracruz with Chili-Lime Cucumber Dressing, Mexican Chopped Chicken Salad, Grilled Marinated Flatbread, and Flan

**Chilled Tuscan  $25.79**
Panzanella Salad, Spinach with Fennel Orange Salad, Grilled Flatbread, Herb Roasted Beef Tenderloin with Mushrooms, Grilled Chicken with Broccolini and Gremolata, and Tiramisu Cake

*All local taxes and fees apply. Pricing subject to change.*
plated
entrées
Dinner

farm fresh  sun ripened  just picked
off the vine  savory  artisan  farm
naturally delicious  farm fresh  sun
just picked  local  off the vine  sav
artisan  farm to table  naturally
delivered

entrées

Butcher’s Selection  $28.99
Grilled NY Strip Steak with Grilled Onions and Double Cream Brie and Merlot Reduction
Filet of Beef with Wild Mushroom Sautéé and Roasted Shallot Demi-glace
Stuffed Filet of Beef with Oven Roasted Tomatoes, Baby Spinach, Feta Cheese and Oregano Olive Oil
Double Lamb Chop with Roasted Garlic, Mint and Tomato Infused Demi-glace
Double Cut Pork Chop with Sweet Potato Hash

Seafood Entrée  $27.99
Grilled Salmon with Italian Salsa Verde
Pan-seared Halibut Filet or Seared Scallops with Shallot and White Wine Reduction and Baby Spinach with Lemon (market price)
Walleye Filet with Roasted Corn and Cilantro Coulis
Jumbo Maryland Crab Cake with Sweet Chili Sauce

Poultry Entrée  $25.99
Parmesan Breaded Chicken Breast Caprese with Fresh Mozzarella, Basil and Tomato
Pan-seared Free-range Chicken Breast with Crispy Bacon and Onion Ragout
Pan-seared Duck Breast with Red Currant Infused Demi-glace
Pan-seared Chicken wrapped in Prosciutto with Rosemary Olive Oil

Vegetarian Entrée  $22.99
Vegetable Pad Thai with Sweet Chili Sauce
Individual Roasted Mushroom Lasagna with White Cheddar Béchamel and Baby Spinach
Pumpkin Ravioli with Brown Butter, Parmesan and Crispy Sage
Grilled Vegetable Napoleon with Crumbled Goat Cheese and Balsamic Syrup
Individual Eggplant Caprese with Fresh Mozzarella, Plum Tomato, Basil and Tomato Coulis

Double Entrée Fee  $3.49 per person
Triple Entrée Fee  $4.79 per person

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those special events...
those special events...

25 guest minimum required. Minimum of 40 ppl for more than 1 entrée choice.

**First Course Menu Options**

- Parsnip Bisque with White Truffle Oil and Lump Crab
- Caprese Salad with Red and Yellow Tomatoes, Fresh Mozzarella and Chianti-Basil Olive Oil
- Baby Lola Rosa Salad with Balsamic Strawberries, Toasted Almonds and Crumbled Boursin with Balsamic Vinaigrette
- Fresh Orange and Vidalia™ Onion Salad over Bibb Lettuce with Cabrales Cheese and White Wine Vinaigrette
- Beef Carpaccio with a Napoleon of Crisp Pastry and Truffled Cow’s Milk Cheese with Warm Three-Peppercorn Vinaigrette

**Dessert**

- Bread Pudding with Caramel Apple Sauce
- Warm Peach Cobbler
- Spiced Carrot Cake
- Harriet’s Cheesecake
- Arboretum Apple Crisp
- Seasonal Fruit Cup with Puff Pastry

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hors d’oeuvres
Receptions

hors d’oeuvres

All passed items require attendants.

hot hors d’oeuvres

All passed items require attendants.

Pancetta and Caramelized Onion Cheese Profiteroles

Macadamia Nut Crusted Chicken Skewers - with Apricot Glaze

Moroccan Lamb Loin - with Blood Orange Syrup

Chipotle Tenderloin Skewers - with Cilantro Cream

Pan-seared Potstickers - with Hot Pepper Soy

Brie and Apricot Quesadilla

Walleye Eggrolls with Basil Soy Sauce

Add $1.29 per person

Grilled Baby Lamb Chop with Mint Demi-Glace

Lump Dungeness Crab Cake with Remoulade

Tempura Jumbo Shrimp with Ponzu Sauce

*A la Carte Pricing Available upon Request

passed hors d’oeuvres

All passed items require an attendant.

Choose 6 hors d’oeuvres for 2 hours $17.49

Choose 8 hors d’oeuvres for 2 hours $18.79

stationary hors d’oeuvres

Choose 6 hors d’oeuvres for 2 hours $18.99

Choose 8 hors d’oeuvres for 2 hours $19.99

cold hors d’oeuvres

All passed items require attendants.

Chilled Grilled Vegetable Crudités - with Goat Cheese Cream

Carpaccio of Beef Tenderloin - on a Stilton Baguette

Herbed Flatbread - with Balsamic Hummus and Roasted Vegetables

Chilled Crab Crostini - with Cajun Rémoulade

Roasted Chicken and Olive Salad - on a spoon with Feta Cheese

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35 guest minimum required. Packages sold per person. Under minimum charge of an additional $1.79 per person

**Happy Hour $14.99**
Hot Spinach and Artichoke Dip with Tortilla Chips, Mini Beef Sliders, Buffalo Chicken Tenders served with Celery and Blue Cheese Dip, and Cookies and Brownies

**Eastern Influence $10.99**
Egg Rolls, Potstickers and Sweet and Spicy Boneless Chicken Wings served with Assorted Dipping Sauces, including Sweet Chili & Cucumber Vinaigrette, and Gourmet Dessert Bars

**Tapas Sampler $25.79**
Grilled Calamari Salad; Seared Ahi Tuna with Jicama and Apple Slaw; Roast Pork Tenderloin with Chipotle Sour Cream

**Season's Best Salad Bar $22.99**
Farm Stand Greens, Seasonal Vegetables, Gourmet Meats and Cheese, Assorted Dressings and Fresh Bread

**Mashed Potato Bar $18.59**
Buttermilk Mashed Potatoes with Chili, Vegetarian Creole, Bacon, Mushrooms, Diced Scallions Sour Cream and Cheddar Cheese

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carving stations
35 guest minimum required. All action stations require a chef. Chefs charged at $50 per hour (minimum of two hours).

**Roasted Turkey Breast with Cranberry Relish and Artisan Rolls** $29.99 per person

**Prime Rib with Cabernet Reduction, Onion Straws, Boursin Aioli and Artisan Rolls** $34.99 per person

platters

**Fresh Sliced Fruit Tray** $3.29 per person

**Baked Brie with Pistachios and Raspberries or Apples and Walnuts, Gourmet Flatbreads and Crackers** $4.29 per person

**Intermezzo Antipasto Platter featuring Italian Meats and Cheeses, Roasted Peppers and Assorted Crackers and Breads** $6.79 per person

**Gourmet Cheese Board with Seasonal Fruit, Nuts, Honey and Lavosh** $6.59 per person

**Farmer’s Market Crudités with Hummus and Pesto** $4.29 per person

**Cold Seafood Platter with Little Neck Clams, Oysters on the Half Shell, Chilled Jumbo Shrimp, Crab Claws (Market Price)**

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theme buffet
All selections include, iced tea (available upon request), ice water and freshly brewed coffee, decaf and hot tea.

35 guest minimum required. Packages sold per person. Under minimum charge of $1.79 per person

**Traditional American** $14.99  
Baby Spinach Salad, Roasted New Potatoes, Fresh Herbed Vegetables, Grilled Lemon Rosemary Chicken and Whole Wheat Rolls with Peach Cobbler

**Latin Flair** $15.79  
Mexican Chopped Salad, Cumin Black Beans, Lime Scented Rice, Chili-Lime Marinated Chicken, Carne Asada con Papas Y Salsa Roja (beef with potatoes and red salsa), Baked Tilapia with a Chipotle-Lime Butter Sauce and Cinnamon Churros

**The Tuscan** $18.99  
Mixed Greens, Rotini Marinara, Green Beans Gremolata, Focaccia Sticks, Potato Crusted Salmon with Ratatouille, Parmesan Crusted Chicken, and Cannoli

**Country Livin' BBQ** $17.99  
Southern BBQ Baked Beans, Traditional Slaw Salad, 4 Cheese Baked Macaroni and Cheese, Cornbread Fiesta Muffins, Country Glazed Chicken, Sliced Brisket, and Assorted Cookies and Dessert Bars

**Italian Delights** $20.99  
Grilled Rosemary Chicken, Grilled Fennel Tuna, Pesto Cellentani, Italian White Bean Salad, Caesar Salad, Seasonal Vegetables, Mini Ciabattas with Basil Oil, and Tiramisu

**Classic Pizza** $15.49  
Classic Garden Salad, Traditional New York-style Cheese, Meat Lovers and Vegetable Pizza; Served with Home-style Kettle Chips, Cookies and Brownies

*All local taxes and fees apply. Pricing subject to change.
buffet
your way
Buffet Your Way  $29.99 (per person)
All selections come with assorted rolls with butter, iced tea (available upon request), ice water, freshly brewed coffee, decaf and hot tea.
If an additional entree is added you would be charged: $4.49 per person for double entrée; $6.49 per person for triple entrée; $3.49 per person for additional sides, finishes, and starters.

Starters (Choose two)
Seasonal Garden Salad with Balsamic Vinaigrette
Classic Caesar Salad
Greek Salad with Crumbled Feta
Antipasto Display with Assorted Flatbreads
Seasonal Fresh Fruit Salad

Entrées (Choose two)
Herbed Fried Chicken with Marjoram and Thyme
Stuffed Chicken Breast with Goat Cheese and Sun-dried Tomatoes
Chicken and Shrimp Creole
Chipotle Roasted Pork Loin
Grilled Salmon with Parmesan Pesto Sauce
Beef Pot Roast with Dijon Shallot Sauce
Eggplant, Couscous and Roasted Red Pepper Lasagna

Premium Entrées (additional $4.49 per person)
Beef Tenderloin Fresh Herbs and Chasseur Sauce
Halibut with Crab Oscar

Sides (Choose two)
Italian Seasoned Green Beans
Garlic Infused Goat Cheese Mashed Potatoes
Pan Roasted Vegetables with Herb Vinaigrette
Herb Roasted Mushrooms
Tomato Caper Ratatouille
Marinated Roasted Red Potatoes
Toasted Orzo with Spinach and Cranberries

Finishes (Choose one)
Dutch Apple Pie
Apple Caramel Bread Pudding
New York Style Cheesecake
Mini Brownie and Cappuccino Mousse Parfaits
Cinnamon Cherry Pear Crisp

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Bloody Mary

Mimosa
Refreshig breakfast drink served in a champagne flute. Orange Juice and Champagne.

Manhattan
Available perfect, dry or classic. Choice of Whiskey, Sweet Vermouth, and Bitters. Served on the rocks or in a cocktail glass with Cherry Garnish.

Martini
The classic cocktail. Choice of Gin or Vodka. Available dirty, perfect, dry or classic. Served on the rocks or in a cocktail glass and garnished with Olive.

Margarita
Served in a cocktail glass with a salted rim, Tequila, Triple Sec, Sour Mix, and Lime Juice. Garnished with a Lime.

The Superior Cocktail
A refreshing cocktail made with Vodka and Blue Curacao, topped with a Champagne Float.

Red Pine Punch
A mixture of Coconut Rum, Light Rum, Pineapple Juice, Orange Juice & Grenadine garnished with an Orange Twist.

Lemon Drop Martini
Vodka, fresh squeezed Lemon & a dash of Lemonade served in a sugar rimmed martini glass.

Kir Royale
Champagne with a dash of Blackberry Brandy and a Cherry on the bottom.

Minnesota White Russian
Vodka, Kahlua™ and Cream with a splash of Baileys™ over ice.

Our onsite personnel must dispense all beverages. Bartenders are staffed one (1) per 75 guests. A $150.00 per bartender fee will apply for the first four (4) hours of service. A $25.00 per hour additional charge will be applied after four (4) hours of service.

These fees do not represent a tip, gratuity or service charge for wait staff employees, service employees or service bartenders.

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**Beverage white wine list**

**house wines**

- **Chardonnay, Robert Mondavi, Woodbridge**, California
- **Pinot Grigio, Robert Mondavi, Woodbridge**, California
- **Sauvignon Blanc, Robert Mondavi, Woodbridge**, California
- **Moscato, Robert Mondavi, Woodbridge**, California

**premium wine**

Additional wine selections available upon request.

- **Riesling, Chateau Ste. Michelle**, Oregon
- **Riesling, Mirassou**, California
- **Sauvignon Blanc, Kim Crawford**, New Zealand
- **Sauvignon Blanc, Whitehaven**, New Zealand
- **Pinot Grigio, Ecco Domani**, Italy
- **Chardonnay, William Hill**, California
- **Chardonnay, Franciscan**, California
- **Prosecco, Zonin**, Italy
house wines

Merlot, Robert Mondavi, Woodbridge, California

Cabernet Sauvignon, Robert Mondavi, Woodbridge, California

Pinot Noir, Robert Mondavi, Woodbridge, California

premium wine

Additional wine selections available up request.

Pinot Noir, A to Z, Oregon

Pinot Noir, MacMurray Ranch, California

Merlot, Francis Ford Coppola, Diamond Collection, California

Merlot, Casa Lapostolle, Chile

Merlot, Columbia

Cabernet Sauvignon, Santa Rita 120 Series, California

Cabernet Sauvignon, Louis M. Martini, California

Malbec, Alamos, Argentina

Malbec, A to Z, Argentina

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alcoholic beverages
No alcoholic beverages will be served to persons under 21 years of age. State approved identification must be presented upon request. It is policy that alcoholic beverage cannot be brought onto the premises from outside.

A $100 bar set-up fee is applied to all bars. A two-hour minimum includes set-up and take-down of the bar.

hosted bar

50 guest minimum

full bar

$13.00 (per person) for one hour
$17.50 (per person) for two hours
$24.00 (per person) for four hours

beer wine soda bar

$16.50 (per person) for two hours

consumption bar

The Customer is billed at cash bar prices for each beverage served. There is a $75.00 sales minimum for this service. If sales are lower than $75.00 the client must pay the balance.

One Bartender is required for every 75 guests. Bartender labor fee are $25.00 per hour per Bartender; minimum 2 hours.

A $100 bar set-up fee is applied to all bars.

cash bar beer/liquor

Mixed Drinks $8.50
Premium Beer $6.00
Domestic Beer $4.50

Soda/Juice/Bottled Water $2.50
Champagne $7.50

premium brands

Seagram's 7
Absolut
Johnnie Walker
Beefeater
Jim Beam Bourbon
Bacardi
Jack Daniel's
VSOP
Courvoisier
DeKuyper
American Tequila
Crown Royal

wine

House Wine (Glass) $6.00
Premium Wine (Glass) $8.50

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