Minnesota Landscape Arboretum
Wedding Catering Guide
Minnesota Landscape Arboretum
3675 Arboretum Drive
Chaska, MN 55318

Catering Sales
(612) 626-3951
8:00 a.m. to 5:00 p.m.
Monday through Friday

Email
cater-sales@auxs.umn.edu

Website
www.arboretum.umn.edu/weddings.aspx
Celebrate your special day among the vibrant flowers, colorful autumn leaves or serene snowscapes at one of the state’s premier wedding venues. Offering the ambience of a European country estate with over 1,000 acres of magnificent formal gardens and picturesque landscapes. There are 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.

The Minnesota Landscape 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. We also offer a full catering guide and a la carte menu.
$50.00 per Guest

Reception Hour Including
Hors d’oeuvres - 1 Hour
Host Beer & Wine Bar – 2 Hours

Table Set-Up Including
Guest Table Linens
Votive Candles
Cake Table, Guest Book Table, Place Card Table, DJ Table and Gift Table
(includes linens & skirting)

Champagne Toast
Table Wine Pour

Bread, Salad, Entrée & Sides
Coffee, Iced Tea and Water

Cake Cutting and Service
AZALEA DINNER MENU

Hors d’oeuvres Options
(Select Four)
Spinach Dip with French Bread Boule herbed sour cream and spinach with sliced French bread
Tomato Basil Bruschetta fresh tomatoes basil and cheese with crostini
Tortilla Roll-Ups herbed tortilla with roasted vegetable, Mediterranean or Southwestern filling
Local Cheese Tray with Crackers
Artichoke Tartlets mini phyllo cups filled with herbed artichokes, cheese and cream
Stuffed Trio of Mushrooms mushroom caps stuffed with spinach & feta, herbed sausage, and bruschetta fillings
Spanakopita spinach and feta stuffed phyllo triangle

Choice of Salad
House Salad with Two Dressings mixed greens, cucumber, tomato, croutons with ranch and herbed vinaigrette
Classic Caesar Salad chopped romaine, shaved Parmesan, garlic croutons, Caesar dressing and Parmesan crisp
Arboretum Salad mixed spinach and romaine greens with mint, parsley, chives and spiced candied walnuts; topped with honey herb vinaigrette

Served Entrée Selections
(Select Three)
Grilled Rosemary Chicken Breast herb roasted chicken breast and truffled pesto with olive relish
Pork Tenderloin with caramelized apples and onions with maple syrup beurre blanc sauce
Classic Pot Roast with hearty beef gravy
Cracker Crusted Walleye Fillet with house-made remoulade sauce
Grilled Vegetable Panache grilled vegetables served with saffron basmati rice and a balsamic reduction

Each Entrée Includes Seasonal Vegetables and Potato
CALLA LILY PACKAGE

$55.00 per Guest

Reception Hour Including
Hors d’oeuvres – 1 Hour
Classic Bar – 2 Hours

Table Set-Up Including
Guest Table Linens
Votive Candles
Cake Table, Guest Book Table, Place Card Table, DJ Table and Gift Table
(includes linens & skirting)

Champagne Toast
Table Wine Pour

Bread, Salad, Entrée & Sides
Coffee, Iced Tea and Water

Cake Cutting and Service
Hors d’oeuvres
Options
(Select Four)
- Shrimp Cucumber Canapés cucumber with dill cream cheese and petite shrimp
- Apple Crostini topped with Boursin cheese, apple and apricot chutney
- Smoked Chicken Profiterole smoked chicken salad filled pastry shell with cilantro
- Local Cheese Tray with Crackers
- Rumaki-Water Chestnut bacon wrapped water chestnut roasted with soy sauce
- Mushroom Vol-Au-Vent baked puff pastry pillows filled with mushroom puree
- Coconut Shrimp with Mango coconut crusted shrimp with a mango dipping sauce

Choice of Salad
- House Salad with Two Dressings mixed greens, cucumber, tomato, croutons with ranch and herbed vinaigrette
- Classic Caesar Salad chopped romaine, shaved Parmesan, garlic croutons, Caesar dressing and Parmesan crisp
- Arboretum Salad mixed spinach and romaine greens with mint, parsley, chives and spiced candied walnuts; topped with honey herb vinaigrette

Served Entrée Selections
(Select Three)
- Prosciutto Stuffed Chicken Breast stuffed with Fontina & prosciutto
- Stuffed Pork Loin with walnuts, figs, cranberries and an allspice citrus glaze
- New York Sirloin Steak 12 ounce New York strip steak with choice of classic au jus, wild mushroom jus or Madera-gorgonzola sauce
- Pesto-Crusted Atlantic Salmon with Minnesota grown corn relish
- Eggplant Parmesan sliced eggplant with a crispy Parmesan coating served with marinara sauce

Each Entrée Includes
Seasonal Vegetables and Potato
$65.00 per Guest

Reception Hour Including
Hors d’oeuvres – 1 Hour
Premium Bar – 2 Hours

Table Set-Up Including
Guest Table Linens
Votive Candles
Cake Table, Guest Book Table, Place Card Table, DJ Table and Gift Table
(includes linens & skirting)

Champagne Toast
Table Wine Pour

Bread, Salad, Entrée & Sides
Coffee, Iced Tea and Water

Cake Cutting and Service
Hors d’oeuvres Options
(Select Four)
- **Rosemary Shrimp Skewers** pickled shrimp and herbed tomato skewered with a rosemary
- **Beef Tenderloin Crostini** grilled beef tenderloin, rosemary cream cheese on French bread
- **Mango Shrimp Cocktail** pickled tail of shrimp with mango cocktail sauce
- **Gourmet Cheese Display** displayed domestic and imported cheese wedges, fruit garnish and cracker assortment
- **Italian Herb Chicken Skewers** Italian herb marinated chicken skewer with marinara sauce
- **Seared Scallop Choron** seared sea scallop with tomato-Béarnaise sauce
- **Grilled Portobello Mushroom Skewers** marinated, grilled portobello mushroom with ginger-sesame dipping sauce

Choice of Salad
- **House Salad with Two Dressings** mixed greens, cucumber, tomato, croutons with ranch and herbed vinaigrette
- **Classic Caesar Salad** chopped romaine, shaved Parmesan, garlic croutons, Caesar dressing and Parmesan crisp
- **Arboretum Salad** mixed spinach and romaine greens with mint, parsley, chives and spiced candied walnuts; topped with honey herb vinaigrette

Served Entrée Selections
(Select Three)
- **Whole Cornish Game Hen** with blackberry coulis sauce
- **Grilled Pork Chop** 10 ounce grilled pork chop with grilled pineapple
- **Beef Tenderloin** center cut filet of beef crowned with lump crab meat and Béarnaise sauce
- **Sea Bass** with lemon beurre blanc sauce
- **Vegetable Ravioli Trilogy** stuffed pasta with spinach, mushroom and 3 cheeses in a saffron tomato sauce

Each Entrée Includes
- Seasonal Vegetables and Potato
Late Night Snack Enhancements

Arboretum Sandwich Platter
Turkey, Ham, Roast Beef & Vegetable
Lettuce, Cheese, Tomato and Condiments
$39.99 - 20 four-inch portions

Ice Cream Sundae Bar
Vanilla and Chocolate Ice Cream
Caramel and Chocolate Sauces
Sliced Bananas and Strawberries
Candy and Nut Toppings
$3.99 per Guest

Sopaipilla Bar
Warm, Fluffy Pastry
Strawberries, Harissa Spiced Pecans,
Cinnamon Sugar, Honey Sour Cream,
Hazelnut and Coffee Infused Chocolate Sauce,
Powdered Sugar and Plantain Chips
$3.99 per Guest
Sweet & Savory
Chicago Style Popcorn, Rice Krispies® Treats
Roasted Mixed Nuts, Kettle Chips
and White & Dark Chocolate Dipped Strawberries
$8.99 per Guest

Minis
Mini Hamburgers, Cheeseburgers &
Parmesan Chicken Sandwiches
Condiment Tray
Sauces
$7.99 per Guest

Coffee Bar
Regular and Decaffeinated Fair Trade Coffee
Creamers and Sugar
Flavored Syrups
$1.59 per Guest
Children’s Meal Options

Smaller Portion of Served Meal

Chicken Tenders & French Fries

PB & J Sandwich on Whole Wheat bread with Chips

(All options include milk)
Table Linen Colors
White or Ivory

Linen Napkins Colors
White
Ivory
Black
Maroon
Red
Gold
Khaki
Dark Blue
Light Blue
Violet
Purple
Light Pink
Forest Green

Skirting Colors
White
Black
Ivory

Chair Covers
Fitted Chair Cover with Attached Sash - $8.00 per chair
Available in black, white, ivory

Linen
Table Linen for Round Guest Tables - $14.00 per table

Head Table
Standard Linen - Starting at $23 per table
Harvest Linen - Starting at $105 per table
Service Charges
An 18% 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 three hours. After the three-hour period there is a $20.00 per server, per hour charge. The number of servers is determined based on your guest count, menu selections and other service requirements.

Payment and Deposit Policy
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 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 five business days prior to your event. The final number will be the guarantee and will be billed accordingly.

Wedding Cake
Arboretum Catering allows you to bring in your own wedding cake (to include a traditional wedding cake, cupcakes or cheesecakes). The cake cutting and service is included in your package.

Food Tasting
A food tasting is included for up to three guests after a signed catering contract is received. Additional guests may attend for an additional fee. For further details please ask your catering sales coordinator.
**Place Cards**
For all served entrée meals, you will need to provide place cards for your guests. Each card should be color coded or have a symbol that will determine who receives which meal. The catering sales coordinator will need a list of what color/symbol goes with which meal that shows who gets which meal at the table. This information must be provided along with the final guest count.

**Cancellation Policy**
In the case of event cancellation, charges will be based on the following:
- Less Than 1 Day Notice: 100%
- Less Than 2 Days Notice: 75%
- Less Than 3 Days Notice: 75%
- Less Than 4 Days Notice: 50%
- Less Than 5 Days Notice: 25%

**Event Planning**
To insure the best possible service, a catering sales 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.

Please note all prices are subject to change. Additional charges may apply based on the size, length and requirements specific to your event.