2012 WEDDING PACKAGES

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 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.

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)
One Hour Host House Wine & Beer Bar (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 Number Frames & Votive Candles

Starting at $53.99 per person*

*Price Does Not Include 21% Administrative Fee and Applicable Tax
COCKTAIL HOUR
Four Butler Passed Hors d’ Oeuvres (Begins Upon Guest Arrival)
One Hour Host Classic Bar (Begins Upon Guest Arrival)

DINNER
Wine Service with Dinner and Champagne Toast
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 Number Frames & Votive Candles

Starting at $66.99 per person*

*Price Does Not Include 21% Administrative Fee and Applicable Tax
ORCHID PACKAGE

BAR SERVICE
Two Hour Host Classic Bar (Begins Upon Guest Arrival)

DISPLAY STATION
**Artisan Cheese Display** including brie, chevre, havarti, gouda and cheddar with sliced baguette and crackers
**Mediterranean Tray** with toasted pita points, olives, hummus, baba ghanoush and red pepper sauce
**Grilled Vegetables Platter** with assorted grilled squash, mushroom and peppers with house made cucumber-ranch dipping sauce

HORS d’OEUVRES
Choose Two For Butler Passing
Choose Two For Display Station
Additional Hors d’Oeuvres Options Available for an Additional $1.99 per guest

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

LATE NIGHT SNACK STATION
Coffee Service
Late Night Snack

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

*Price Does Not Include 21% Administrative Fee And Applicable Tax

Starting at $70.49 per person*
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
Salami & Pepperoni Puffs salami, pepperoni and mozzarella rolled in puff pastry
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
Jalapeño Cream Cheese Stuffed Shrimp
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 whole water chestnuts wrapped with bacon
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 topped with 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 a warm sesame-pineapple salsa
- **Southwest Spiced Pork Tenderloin** with a garlic-lime compound butter
- **Grilled Pork Loin Medallions** with a 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 blue cheese-pecan crust
- **Carved Beef Tenderloin** with a balsamic vinegar, brown sugar and molasses tomato jam

**SEAFOOD**
- **Baked Walleye** with a carrot-ginger coulis
- **Breaded Tilapia** with remoulade sauce
- **Macadamia Crusted Mahi Mahi** with melon-papaya relish
- **Seared Cajun Style Catfish** with spicy tomato sauce and topped with crayfish butter
- **Freshwater Coho Salmon** with a rustic roasted fennel, vermouth and shallot sauce
**ENTREES**

**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

**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, couscous, garbanzo beans and roasted tomatoes, drizzled with a mushroom jus

**KIDS CUISINE** Served with house made starch and fresh fruit  
(half package price)  
**Chicken Strips**  
**Macaroni & Cheese Wedges**  
**Cheeseburger**  
**Jumbo Grilled Cheese Sandwich**
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
$99.99 per 50 servings
Mediterranean Tray with toasted pita points, marinated olives, hummus, baba ghanoush and roasted red pepper sauce
$99.99 per 50 servings
Grilled Vegetables Platter with assorted grilled squash, mushroom and peppers with house made cucumber-ranch dipping sauce
$89.99 per 50 servings

LATE NIGHT SNACKS
Petite Sandwiches 4” portions
$49.99 per 20 servings
Bruschetta Bar
$4.99 per guest
Chicken Tenders with Waffle Fries
$7.99 per guest
Pulled BBQ Pork Sliders
$9.99 per guest
Nachos Bar
$4.99 per guest
Pizzas cheese or pepperoni
$13.99 per pizza
Coffee Station
$1.99 per guest

LINEN UPGRADE
Premium Satin Linens
$7.00 per guest
Chair Covers
$5.00 per guest
BAR PACKAGES

HOST WINE & BEER BAR

Premium Wine & Beer Bar $6 per additional hour per guest
Classic Wine & Beer Bar $5 per additional hour per guest
House Wine & Beer Bar $4 per additional hour per guest

HOST FULL BAR

Premium Bar $6 per additional hour per guest
Classic Bar $6 per additional hour per guest

CASH BAR

Premium Cocktails $7
Classic Cocktails $6
Premium Wine $7
Classic Wine $6
House Wine $5
Beer $5
Soda $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 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 Whisky

**DOMESTIC BEER**
Michelob Golden Light and Michelob Golden Draft

**IMPORTED SPECIALTY BEER**
Heineken, Amstel Light and Summit Pale Ale

**CHAMPAGNE**
Cook’s Grand Reserve
BAR SELECTIONS

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
INFORMATION & POLICIES

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 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:
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 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.
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

cater-sales@auxs.umn.edu

www.arboretum.umn.edu/weddings.aspx