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

Cover photo by La Vie Photography
Wedding Packages

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.

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.

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.
AZALEA PACKAGE

$52.99 per Guest*

Reception Hour Including
  Hors d’Oeuvres - 1 Hour
  Host Beer and Wine Bar – 1 Hour
  Additional Hours of Bar Service - $4 per hour per person

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

Single Table Wine Pour

Artisan Bread, Choice of Salad, Entrée & Sides
  Fair Trade Coffee, Iced Tea and Water

Cake Cutting and Service

Menu also available as a buffet. Please consult your catering sales coordinator for details.
*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. Sales tax is additional and other upgrades and services are subject to an additional Administrative Fee.
# AZALEA DINNER MENU

<table>
<thead>
<tr>
<th>Hors d’Oeuvres</th>
<th>Tomato Basil Bruschetta</th>
<th>Fresh Tomatoes Basil and Cheese with Crostini</th>
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</thead>
<tbody>
<tr>
<td></td>
<td>Local Cheese Tray with</td>
<td>Cheddar, Smoked Gouda, Dill Havarti and Brie served with Gourmet Crackers</td>
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<td></td>
<td>Crackers</td>
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<td></td>
<td>Stuffed Trio of</td>
<td>Mushroom Caps stuffed with Spinach and Feta, Herbed Sausage, and Bruschetta</td>
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<tr>
<td></td>
<td>Mushrooms</td>
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<tr>
<td></td>
<td>Spanakopita</td>
<td>Spinach and Feta stuffed Phyllo</td>
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</tbody>
</table>

| Choice of Salad                        | House Salad with Two     | Mixed Greens, Cucumber, Tomato, Croutons with Ranch and Herbed Vinaigrette |
|                                        | Dressings                |                                             |
|                                        | Maroon & Gold Salad      | Mixed Greens with Spinach, Mandarin Oranges, Strawberries, Candied Walnuts and Raspberry Vinaigrette |
|                                        | Arboretum Salad          | Mixed Spinach and Romaine Greens with Mint, Parsley, Chives and Spiced Candied Walnuts topped with Honey Herb Vinaigrette |

| Served Entrée Selections (Select Two)  | 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 |
|                                        | New York Strip Steak      | Onion Straws and Compound Butter with Au Jus |
|                                        | Northern Walleye          | Wild Rice stuffed fresh Filet of Walleye with Grand Marnier Butter Sauce |
|                                        | Grilled Vegetable Panache | Grilled Vegetables served with Balsamic Reduction |

| Choice of Starch (Select One)          | Garlic Mashed Potatoes   |
|                                        | Herb Roasted Tri-Color Potato |
|                                        | Creamy Vegetable Risotto  |
|                                        | Wild Rice Pilaf           |

| Each Entrée Includes                  | Seasonal Vegetables       |
|                                        |                           |

| Kids’ Option                          | Chicken Tenders and Seasoned Wedge Fries (half package price) |
|                                        |                                                               |
CALLA LILY PACKAGE

$58.99 per Guest*

Reception Hour Including
Hors d’Oeuvres – 1 Hour
Classic Bar – 1 Hour
Additional Hours of Bar Service - $5 per hour per person

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

Two Wine Pours with Dinner Service
Artisan Bread, Choice of Salad, Entrée & Sides
Fair Trade Coffee, Iced Tea and Water

Cake Cutting and Service

Menu also available as a buffet. Please consult your catering sales coordinator for details.
*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. Sales tax is additional and other upgrades and services are subject to an additional Administrative Fee.
CALLA LILY DINNER MENU

Hors d’Oeuvres
- Smoked Salmon Cucumber Canapés
- Cucumber with Dill Cream Cheese
- Apple Crostini
- Boursin Cheese and Apple Slice served on Crostini
- Mushroom Vol-Au-Vent
- Baked Puff Pastry 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
- Maroon & Gold Salad
  - Mixed Greens with Spinach, Mandarin Oranges, Strawberries, Candied Walnuts and Raspberry Vinaigrette
- Arboretum Salad
  - Spinach and Romaine Greens with Mint, Parsley, Chives and Spiced Candied Walnuts; topped with Honey Herb Vinaigrette
- Caprese Greens
  - Spring Mix, Fresh Mozzarella, sliced Tomatoes, Basil with Pesto Vinaigrette and Parmesan Crisps

Served Entrée Selections
(Select Two)
- Prosciutto Stuffed Chicken Breast
  - Stuffed with Provolone & Prosciutto with Sage Cream
- Stuffed Pork Loin
  - with Walnuts, Figs, Cranberries and an Allspice Citrus Glaze
- Beef Tenderloin
  - with Mushroom Puree and Truffle Butter
- Walleye
  - with Dijon Dill Aioli topped with Parmesan Cheese
- Butternut Squash Ravioli
  - with Brown Butter Sauce and Toasted Pine Nuts

Choice of Starch
(Select One)
- “Indian Harvest” Rice Blend
- Savory Bread Pudding

Each Entrée Includes
Seasonal Vegetables

Kids’ Option
Chicken Tenders and Seasoned Wedge Fries (half package price)
$64.99 per Guest*

Reception Hour Including
Hors d’Oeuvres – 1 Hour
Premium Bar – 1 Hour
Additional Hours of Bar Service - $5 per hour per person

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

Single Wine Pour
Single Champagne Pour

Artisan Bread, Choice of Salad, Entrée & Sides
Fair Trade Coffee, Iced Tea and Water

Cake Cutting and Service

Menu also available as a buffet. Please consult your catering sales coordinator for details.
*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. Sales tax is additional and other upgrades and services are subject to an additional Administrative Fee.
| Hors d’Oeuvres                              | Beef Tenderloin Crostini Grilled Beef Tenderloin, Herb Cream Cheese on Crostini  |
|                                           | Pesto Shrimp and Tomato Crostini                   |
|                                           | Gourmet Cheese Display Displayed Domestic and Imported Cheese Wedges, Fruit Garnish  |
|                                           | and Cracker Assortment                              |
|                                           | Seared Scallop Choron Seared Sea Scallop with Tomato-Béarnaise Sauce                |
|                                           | Zucchini and Herbed Goat Cheese Mini Tartlets      |
| Choice of Salad                          | House Salad with Two Dressings Mixed Greens, Cucumber, Tomato, Croutons with Ranch and Herbed Vinaigrette |
|                                           | Maroon & Gold Salad Mixed Greens with Spinach, Mandarin Oranges, Strawberries, Candied Walnuts and Raspberry Vinaigrette |
|                                           | Arboretum Salad Spinach and Romaine Greens with Mint, Parsley, Chives and Spiced Candied Walnuts topped with honey Herb Vinaigrette |
| Served Entrée Selections (Select Two)    | Chicken Oscar Chicken Breast Stuffed with Crab Meat, Asparagus and Chipotle Béarnaise |
|                                           | Grilled Pork Tenderloin with Roasted Pineapple and Cranberry Chutney               |
|                                           | Grilled Ribeye with Smoked Tomato Compote with Herbed Demi Glace                   |
|                                           | Blackened Tilapia with Mango Chutney              |
|                                           | Grilled Vegetable Strudel with Roasted Red Pepper Sauce                              |
| Choice of Starch (Select One)             | Roasted Vegetable Creamy Polenta                  |
|                                           | Potato Croquettes                                 |
|                                           | Truffle oil and Chive Mashed Potato               |
| Each Entrée Includes                     | Seasonal Vegetables                                |
| Kids’ Option (Select One)                 | Chicken Tenders and Seasoned Wedge Fries (half package price)                      |
|                                           | Macaroni and Cheese with Seasoned Wedge Fries (half package price)                |
Table Linens
White or Ivory

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

Skirting
White, Black, Ivory

Upgrade Options
Chair Cover - $7.00 per chair

Specialty linen and napkins available upon request. Please ask your catering sales coordinator for further details.

Service Charges
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 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 four 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 along with a seating chart that shows who gets which meal at each 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% 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.