



THE WEDDING COLLECTION



YOUR REHEARSAL DINNER

Choose One Of The Following Packages: **Landings** or **Pilot's Lounge**

LANDINGS Choose One Of The Following Buffet And Bar Options

Buffet and One Hour Deluxe Brand Beer, Wine, and Soda

\$70 / Person

Buffet and One Hour Deluxe Brand Bar

\$76 / Person

Choose One Of The Following Two Buffets (Includes Warm Rolls with Sweet Cream Butter, Freshly Brewed Lavazza Coffee, Decaffeinated Coffee, Rishi Hot Herbal Teas:

MN Bound

Chopped Vegetable Salad, Romaine, Red Wine Vinaigrette **GF VG**

Apple and Celery, Toasted Walnuts, Grapes, Herbs, Goat Cheese **GF VG**

Almond Crusted Walleye

Roast Chicken Breast with Lemon and Dill Cream

Classic Swedish Meatballs, Crème Fraiche Gravy

Parsley Buttered Noodles

Roasted Potatoes

Green Beans Almondine

Charlie Brown Peanut Butter Pie and Turtle Cake

Italian

Caesar Salad, Romaine, Crouton, Parmesan, Garlic Dressing

Greek Salad, Romaine, Red Onion, Feta, Olive, Cucumber, Basil Vinaigrette

Chicken Parmesan

Classic Spaghetti and Meatballs

Baby Red Potatoes with Lemon, Chili, Garlic, and Oregano

Grilled Asparagus and Minted Pesto

Tiramisu and Mini Chocolate Chip or Pistachio Cannoli



JEANNINE MARIE
photography

YOUR REHEARSAL DINNER

PILOT'S LOUNGE *Choose One Of The Following Food Station And Bar Options*

Food Stations and One Hour Deluxe Brand Beer, Wine, and Soda

\$59 / Person

Food Stations and One Hour Deluxe Brand Bar

\$65 / Person

Choose Three Of The Following Five Food Stations:

Guacamole Station

Pepitas, Bacon, Tomato, Red Onion, Fresno Chilies, Sour Cream, Cucumber, Roasted Corn, Jicama, Mango

Steamed Dumplings

Vegetarian, Pork, Chicken with dipping sauces

Build Your Own Mac and Cheese

Classic Macaroni and Cheese coated with Parmesan Breadcrumbs

Toppings: Bacon, Grilled Chicken, Shrimp, Tomato, Broccoli, Jalapeno, Truffle Oil, Hot Sauce

Slider Trio

Classic Cheeseburger with Secret Sauce

Grilled Southwestern Chicken with Pepperjack and Pico de Gallo

Black Bean Burger

Served with Chipotle Mayo, Ketchup, Mustard

Build Your Own Salad

Romaine, Mixed Greens, Carrots, Cucumber, Shredded Cheddar Cheese, Tomatoes, Bell Peppers, Red Onion, Avocado, Hard Boiled Eggs, Sunflower Seeds, Garlic Croutons, Buttermilk Ranch Dressing, Basil Vinaigrette, Creamy Poppyseed Dressing



YOUR GIFT OPENING

DEPARTURES Choose One Of The Following Buffets:
(Includes Fresh Orange, Cranberry Raspberry, and Apple Juice,
Regular and Decaffeinated Lavazza Coffee, Rishi Hot Herbal Teas)

\$28 / Person

Chef's Breakfast Table

Fluffy Scrambled Eggs

Home Style Potatoes

Choose Two: All-Natural Sausage, Applewood Smoked
Bacon, Chicken Sausage, or Country Ham

Sliced Seasonal Fruits and Berries

Mini Croissants, Danish, and Assorted Muffins

South of the Border

Red Pepper and Onion Scrambled Eggs

Spicy Pork Chorizo

Chipotle and Monterey Jack Roasted New Potatoes

Sweet Corn and Black Bean Salsa

Fresh Pico de Gallo

Sour Cream

Cheddar Cheese

Warm Flour Tortillas

Selection of Mini Muffins and Pastries

Fresh Melon and Pineapple with Lime and Mint

Refueling Station Additions to Buffet:

Unlimited Mimosas and Flavored Lemonades

\$12 / Person

Zardetto Private Cuvee Prosecco Brut

Orange Juice

Pineapple Juice

Peach Juice

Lavender Lemonade

Blueberry Lemonade

Raspberry Lemonade

Infused Waters and Teas

\$8 / Person



BAR MENU

\$125 PER BARTENDER IF \$500 BAR MINIMUM (PER BAR) NOT MET
WAIVED WITH PURCHASE OF WEDDING PACKAGE

HOST BAR OFFERINGS | Price Per Drink

Assorted Soft Drinks	\$5
Domestic Beer	\$7
Import, Craft Beer, Hard Seltzer	\$9
Deluxe Brand Wine	\$10
InterContinental Brand Wine	\$13
Deluxe Brand Liquors	\$10
InterContinental Brand Liquors	\$13
<i>A La Carte Bar Additions</i>	
Cordial	\$15
Cognac	\$18
Martini	\$19
Port	\$23

CASH BAR OFFERINGS | Price Per Drink

Assorted Soft Drinks	\$5.50
Domestic Beer	\$8
Import, Craft Beer, Hard Seltzer	\$10
Deluxe Brand Wine	\$12
InterContinental Brand Wine	\$15
Deluxe Brand Liquors	\$12
InterContinental Brand Liquors	\$15
<i>A La Carte Bar Additions</i>	
Cordial	\$17
Cognac	\$20
Martini	\$21
Port	\$25

PACKAGE BAR OFFERINGS Price Per Person / Per Hour

Beer and Wine:

Domestic Beer	One Hour: \$18 / Person
Import and Craft Beer	Each Additional Hour: \$8 / Person
Hard Seltzer	
Deluxe Brand Wines	
Assorted Soft Drinks	
<i>Upgrade to InterContinental Wine</i>	
One Hour: \$20 / Person,	
Each Additional Hour: \$10 / Person	

Deluxe Bar:

Deluxe Brand Liquors	One Hour: \$24 / Person
Domestic Beer	Each Additional Hour: \$12 / Person
Import and Craft Beer	
Hard Seltzer	
Deluxe Brand Wines	
Assorted Soft Drinks	

InterContinental Bar:

InterContinental Brand Liquors	One Hour: \$28 / Person
Domestic Beer	Each Additional Hour: \$14 / Person
Import and Craft Beer	
Hard Seltzer	
InterContinental Brand Wines	
Assorted Soft Drinks	



BAR MENU

SOFT DRINKS

Coke, Diet Coke, Sprite, Ginger Ale

DOMESTIC BEER

Budweiser, Coors Light, Heineken 0.0

IMPORT AND CRAFT BEER

Stella Artois, Modelo Especial, Fulton, Surly

HARD SELTZER

Assorted Flavors of White Claw

DELUXE BRAND WINES

Tilia, Argentina – Torrontes, Chardonnay, Malbec, Merlot, Cabernet Sauvignon

Zardetto Private Cuvee Prosecco Brut

INTERCONTINENTAL WINE

Leese Fitch, Sonoma, CA – Sauvignon Blanc, Chardonnay, Merlot, Cabernet Sauvignon, Zinfandel, Pinot Noir

Francois Montand Brut Sparkling N/V

DELUXE BRAND LIQUORS

Absolut Vodka, Johnny Walker Black Scotch, Beefeater Gin, Canadian Club Whisky, Jim Beam Bourbon, Bacardi Silver Rum, Sauza Blanco Tequila

INTERCONTINENTAL BRAND LIQUORS

Grey Goose Vodka, Chivas Royal Scotch, Bombay Sapphire Gin, Crown Royal Whisky, Knob Creek Small Batch Bourbon, Captain Morgan Spiced Rum, Patron Silver Tequila

A LA CARTE ADDITIONS

Cordial: Bailey's Irish Cream, Kahlua, Grand Marnier, Romana Sambuca, Disaronno Amaretto

Cognac: Hennessy V.S., Remy Martin V.S.O.P.

Martini: Traditional or Dirty with Olives, Cosmopolitan, Lemon Drop or Chocolate with Vodka or Gin

Port: Sandeman 20 Year Tawny