

Thank you for considering the
Earle Brown Heritage Center for your upcoming event.



CORPORATE MEETING

Menu



(763) 569-6300 | 6155 Earle Brown Drive | Minneapolis, MN 55430 | EarleBrown.com

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Our Catering Sales Staff will skillfully guide you through the many choices and options available to make your event memorable.

While reviewing the following menu, please keep in mind that our Chef would be pleased to customize these menus or to accommodate any special menu requests.

The Earle Brown Heritage Center has a breathtaking Courtyard with both a large and a small fountain. The Courtyard is the perfect location for your corporate team building event or employee appreciation event.



Our industry is facing rapid demand for services that have a meaningful sense of environmental and social responsibility. Study after study consistently reinforce that the American consumer is engaging “sustainability” values into their daily lifestyle. The origin of food, how and where it is produced can be top of mind for our guests and our clients. Compass Group is committed to offering foods that are earth, body and community friendly.

Our Commitment

We believe that the health of our ecosystem is directly connected to the health of our communities and people who live in them. Acting responsibly is part of our company DNA and we are committed to offering policies and solutions that are both immediately visible and sustainable over the long term. In support of that position, we are committed to the following:

Buying local products to support family farms

Serving seafood that comes from sustainable sources

Promoting Certified Humane cage-free eggs

Purchasing poultry produced without the routine use of human antibiotics

Providing milk that is free of artificial growth hormones

Implementing waste reduction practices to minimize environmental impact

Offering packaging made from renewable resources

Featuring social and ecological certified coffee

Partnering with Second Harvest to donate large volumes of left over product



HERITAGE PLAN DAY PACKAGE (\$32.95 PER GUEST)

Continental Breakfast

Assorted Breakfast Pastries, Mini Muffins, Croissants with Honey Butter & Jam

Fresh Fruit Palette with Seasonal Berries

Assortment of Chilled Juices, Freshly Brewed Regular & Decaf Coffee, Herbal Tea Selection

Mid-Morning Service

Assorted Individual Yogurt with Fresh Granola

Freshly Brewed Regular & Decaf Coffee, Herbal Tea Selection

Soft Drinks

PLATED OR BUFFET LUNCH

Select a plated or buffet lunch from pages 5 or 6

Mid-Afternoon Service

Homemade Cookies, Brownies & Bars

Whole Fruit

Freshly Brewed Regular & Decaf Coffee, Herbal Tea Selection

Soft Drinks

Heritage Plan is
\$42.42 per person
INCLUSIVE per day

*Prices do not include 20% Service
Charge & 7.275% Sales Tax*

HERITAGE PLAN DAY PACKAGE (\$32.95 PER GUEST)

Plated Luncheon Selections

Artisan Sandwiches

Smoked Turkey

Apple Smoked Bacon, Bibb Lettuce, Bushel Boy Tomatoes, Cranberry Aioli with Fresh Fruit

Grilled Chicken Salad

Celery, Red Onions, Tarragon, Bushel Boy Tomatoes, Boston Lettuce, Croissant

Shaved Pastrami

Butter Lettuce, Bushel Boy Tomatoes, Stone Ground Mustard, Caramelized Purple Onions with Fresh Fruit

Hot Plated Entrées

Meals include Green Salad with Choice of Dressing

Panko Crusted Chicken

Organic Spinach, Polenta, Local Carrot, Shallot Mornay Sauce

Turkey Tenderloin

Cornbread Stuffing, Mashed Potatoes, Seasonal Vegetables

Black Angus Meatloaf

Buttermilk Mashed Potatoes, Seasonal Vegetables, Basil Onion Strings, Red Pepper Demi-Glaze

Spinach, Roasted Garlic Stuffed Sole

Yam, Corn, Dried Cranberry Hash, Orange Balsamic Drizzle

Vegetable Strudel

Wild Rice Pilaf, Butternut Squash Puree

Seared Chicken

Penne Pasta, Red Chard, Cream Port Reduction

Grilled Jerk Chicken

Poblano Yellow Rice, Seasonal Vegetables and Mango Glaze

Chicken in Red Wine Sauce

Root Vegetables, Pureed Potatoes

All Meals Served with Freshly Brewed Regular and Decaf Coffee & Chef's Dessert Selection

Prices do not include 20% Service Charge & 7.275% Sales Tax

HERITAGE PLAN DAY PACKAGE (\$32.95 PER GUEST)

Buffet Luncheon Selections

Artisan Sandwiches

Roasted Turkey, Chicken Caesar, Tuna, and Balsamic Grilled Vegetables with Boston Lettuce, Local Tomatoes and Wisconsin Cheeses

Garden Salad with House Made Vinaigrettes

Pasta Salad

Kettle Chips

Seasonal Bread Pudding with Crème Anglaise

Minnesota Lunch

Spring Mix Salad With Bushel Boy Tomatoes, Shaved Red Onion and Balsamic

Root Vegetable Salad

Grilled Chicken with Apple Glaze

Wild Rice with Dried Cherries

Broiled Trout, Candied Pecans, Lemon Buerre Blanc

Green Beans, Local Forest Mushrooms, Crispy Onions with Béchamel Sauce

Apple Strudel and Cranberry Shortcake with Lemon Cream Cheese Icing

Italian

Caesar Salad

Tomato, Fresh Mozzarella Salad

Grilled Chicken and Prosciutto with Gnocchi and Pesto

Braised Beef with Rosemary and Soft Polenta

Steamed Vegetables with Roasted Garlic Oil

Bread Sticks

Pastry Chef's Dessert

Asian

Napa Cabbage with Sesame Dressing

Lo Mein Noodle Salad

Gingered Beef and Broccoli

Chicken Green Curry with Yellow Rice

Roasted Carrots with Five Spice and Mint

Pastry Chef's Dessert

Opah

Watermelon Feta Salad

Arugula Salad with Marinated Tomatoes, Cucumbers, Pink Onions with Oregano Vinaigrette

Spinach Pie with Tzatziki

Braised Lamb with Tomatoes, Rosemary

Grilled Chicken with Lemon, Thyme, Rosemary, Artichokes and Olives

Caramelized Eggplant

Baklava and Walnut Spice Cake

*All Meals Served with
Freshly Brewed Regular
& Decaf Coffee and Roll*

Prices do not include 20% Service Charge & 7.275% Sales Tax

BREAKFAST SELECTIONS

Prices do not include 20% Service Charge & 7.275% Sales Tax

Continental Buffet

Day Starter

Assorted Breakfast Pastries
 Mini Muffins
 Croissants with Honey Butter and Jam
 Fresh Fruit Palette with Seasonal Berries
 Assortment of Chilled Juices
 Freshly Brewed Regular & Decaf Coffee
 Hot Herbal Tea Selection
 \$9.95 per guest

Add a Warm Touch

Egg Strata with Vegetables
 Mini Quiche Florentine
 French Toast with Maple Syrup and
 Powdered Sugar
 \$3.25 per guest/per item

Breakfast Service

Lodge Breakfast

French Toast with Maple Syrup and
 Powdered Sugar
 Oatmeal with Fresh Berries, Brown Sugar,
 Half and Half
 Fresh Yogurt and Granola
 Orange Juice
 Freshly Brewed Regular & Decaf Coffee
 Herbal Tea Selection
 \$11.25 per guest plated
 \$13.25 per guest buffet

Sunrise Breakfast

Spinach, Mushroom, Sun-Dried Tomato Egg Bake
 Chantilly Potatoes
 Sausage Links or Apple Smoked Bacon
 Assortment of Low Fat Tea Breads, Muffins,
 and Breakfast Pastries
 Orange Juice
 Freshly Brewed Regular & Decaf Coffee
 Herbal Tea Selection
 \$11.75 per guest plated
 \$13.50 per guest buffet

Pastries

Sweet Basket

Fresh Cinnamon Rolls
 Caramel Rolls
 Assorted Danish
 Honey Butter
 \$22.95 dozen

Bakery Basket

House Made Coffee Cake
 Tea Breads & Mini Muffins
 Honey Butter, Marmalade
 \$21.95 dozen

PLATED LIGHT LUNCH

Blackened Chicken Salad

Boston Lettuce, Bushel Boy Tomatoes,
Spinach Tortilla, Fresh Fruit

\$13.75 per guest

Tuna Salad

Butter Lettuce, Local Tomatoes, Croissant,
Fresh Fruit

\$13.50 per guest

Salmon Nicoise

Eggs, Olives, Asparagus, Potatoes, Tomatoes,
Onions, Meyer Lemon Vinaigrette

\$16.25 per guest

Strawberry Chicken Salad

Basil, Mixed Greens, Shaved Onions,
Candied Walnuts, Strawberry Vinaigrette,
Fresh Fruit

\$15.25 per guest

Greek Chicken Salad

Artichokes, Marinated Tomatoes, Olives,
Feta, Grilled Pita Bread, Oregano Vinaigrette,
Fresh Fruit

\$13.50 per guest



*All Light Luncheons Served
with Rolls & Dessert*

*Freshly Brewed Regular &
Decaf Coffee, Iced Tea, Milk*

*Prices do not include 20% Service
Charge & 7.275% Sales Tax*

PLATED LUNCH SERVICE

Panko Crusted Chicken with Organic Spinach

Grilled Polenta, Local Carrots, Shallot Mornay Sauce

\$14.95 per guest

Black Angus Meatloaf

Buttermilk Mashed Potatoes, Seasonal Vegetables, Basil Onion Strings, Red Pepper Demi-glaze

\$15.95 per guest

Vegetable Strudel

Wild Rice Pilaf, Butternut Squash Puree

\$14.95 per guest

Grilled Jerk Chicken

Poblano Yellow Rice, Seasonal Vegetables, Mango Glaze

\$14.95 per guest

Roasted Garlic Stuffed Sole

Spinach, Yam, Corn, Dried Cranberry Hash, Orange Balsamic Drizzle

\$16.95 per guest

Seared Chicken

Penne Pasta, Red Chard, Béchamel Port Reduction

\$15.95 per guest

Chili Rubbed Pork Loin

Sweet Potato Mashed, Seasonal Vegetables, Blackberry Glaze

\$16.95 per guest

Grilled Sockeye Salmon

Baby Potatoes, Local Vegetables, Whole Grain Mustard Cream

\$17.95 per guest

All Luncheons Served with House Salad, Roll, Pastry Chef's Dessert of the Day, Freshly Brewed Regular & Decaf Coffee, Iced Tea, Milk

Prices do not include 20% Service Charge & 7.275% Sales Tax

BUFFET LUNCH SELECTIONS

Artisan Sandwiches

Roasted Turkey, Beef, Chicken Caesar, Tuna, and Balsamic Grilled Vegetables with Boston Lettuce, Local Tomatoes and Wisconsin Cheeses

Garden Salad with House Made Vinaigrettes

Pasta Salad

Kettle Chips

Seasonal Bread Pudding with Crème Anglaise

\$16.95 per guest

Minnesota Lunch

Spring Mix Salad With Bushel Boy Tomatoes, Shaved Red Onion and Balsamic

Root Vegetable Salad

Grilled Chicken with Apple Glaze

Wild Rice with Dried Cherries

Broiled Trout, Candied Pecans, Lemon Buerre Blanc

Green Beans, Local Forest Mushrooms, Crispy Onions with Béchamel Sauce

Apple Strudel and Cranberry Shortcake with Lemon Cream Cheese Icing

\$17.95 per guest

Backyard BBQ

Coleslaw

Fingerling Potato Salad

Fresh Fruit Salad

BBQ Chicken

Grilled Top Sirloin Medallions with Caramelized Mushrooms and Onions

Baked Beans

Scratch Cheddar Biscuits

Apple Cobbler

\$17.95 per guest

Opah

Watermelon Feta Salad

Arugula Salad with Marinated Tomatoes, Cucumbers, Pink Onions with Oregano Vinaigrette

Spinach Pie with Tzatziki

Braised Lamb with Tomatoes, Rosemary

Grilled Chicken with Lemon, Thyme, Rosemary, Artichokes and Olives

Caramelized Eggplant

Baklava and Walnut Spice Cake

\$17.95 per guest

Italian

Caesar Salad

Tomato, Fresh Mozzarella Salad

Grilled Chicken and Prosciutto with Gnocchi and Pesto

Braised Beef with Rosemary and Soft Polenta

Steamed Vegetables with Roasted Garlic Oil

Bread Sticks

Pastry Chef's Dessert

\$16.95 per guest

Prices do not include 20% Service Charge & 7.275% Sales Tax

All Buffets Served with Freshly Brewed Regular & Decaf Coffee, Iced Tea, Milk

BOXED LUNCH

Sandwich Selection

(Please select one or two)

- Roast Beef & Cheddar with Grilled Tomatoes
- Roasted Vegetables with Tomato Herb Dressing Roll Up
- Grilled Chicken Caesar Sandwich
- Greek Chicken Wrap
- Smoked Ham & Swiss
- Smoked Turkey & Provolone

Salad Sides

(Please select one for all box lunches)

- Homemade Coleslaw
- Fresh Fruit Salad
- Hand Tossed Pasta Salad
- Homemade Potato Salad

Accompaniments

(Please select one for all box lunches)

- Potato Chips
- Pretzels
- Assorted Whole Fruit

Desserts

(Please select one for all box lunches)

- Homemade Brownie
- Chocolate Chip Cookie
- Chewy Rice Crispy Bar

Boxed Salads

Classic Caesar Salad

Hearts of Romaine with Roma Tomatoes, Shaved Parmesan, Garlic Croutons & Sliced Grilled Breast of Chicken

Grilled Strawberry Chicken Salad

Grilled Julienne Chicken, Sliced Strawberries, Sliced Fresh Shredded Basil, Toasted Walnuts on a Bed of Mixed Greens with Toasted Walnut Balsamic Vinaigrette.

Boxed Lunch Served with:

*Chef's Bread Selection,
Individual Condiments*

*Assorted Regular & Diet Soft
Drinks, Chilled Bottled Water*

\$13.95 per luncheon

*Prices do not include 20% Service
Charge & 7.275% Sales Tax*

À LA CARTE BREAK SERVICES

Prices do not include 20%
Service Charge & 7.275%
Sales Tax



Beverages

Freshly Ground Regular & Decaf Coffee

\$31.95 per gallon

Caribou Blend Regular & Decaf Coffee

\$36.95 per gallon

Chilled Lemonade or Iced Tea

\$24.95 per gallon

Assorted Herbal Hot Tea Display

Served with Lemon & Honey

\$31.95 per gallon

Cranberry, Orange, Grapefruit Juices

\$26.95 per gallon

Hot Apple Cider

\$20.50 per gallon

Homemade Hot Chocolate

\$20.50 per gallon

Assortment of Regular & Diet Soft Drinks

\$2.25 each

Assorted Chilled Bottled Juices

\$2.75 each

Chilled Bottled Water

\$2.50 each

Snacks

Assorted Homemade Bars, Cookies & Brownies

\$21.95 dozen

Kettle Chips with Dip

\$18.00 per pound

Tortilla Chips with Salsa

\$19.00 per pound

Deluxe Mixed Nuts

\$22.95 per pound

Snack Mix or Pretzels

\$17.00 per pound

Yogurt Granola Parfaits

\$2.50 each

Assorted Whole Fresh Fruit

\$1.95 each



AFTERNOON REFRESHMENT SERVICES

Heritage Break

House-Made Cookies, Bars & Brownies
Freshly Brewed Regular & Decaf Coffee
Herbal Tea Selection
Soft Drinks
\$7.75 per guest

Hummus Display

Traditional, Basil, Red Pepper Hummus
Pita Chips, Grilled Flatbreads
Freshly Brewed Regular & Decaf Coffee
Herbal Tea Selection
Soft Drinks
\$7.50 per guest

South of the Border

Fresh Tortilla Chips
Pico de Gallo, Salsa Verde, Guacamole
Freshly Brewed Regular & Decaf Coffee
Herbal Tea Selection
Soft Drinks
\$7.25 per guest

Italian Break

Bruschetta, Olive Tapenade
Warm Artichoke Dip, Crostinis
Freshly Brewed Regular & Decaf Coffee
Herbal Tea Selection
Soft Drinks
\$8.25 per guest

Minimum of 25 Guests

*Prices do not include 20% Service
Charge & 7.275% Sales Tax*

HOT HORS D'OEUVRES

Steamed Pork and Vegetable Dim Sum,
Guava Broth
\$150.00

Jumbo Lump Crab Cake, Tropical Fruit Salsa
\$260.00

Butternut Squash Soup Sipper, Honeycrisp
Apple and Serrano Relish, Fried Basil
\$175.00

Grilled Flatbread, Roma Tomato, Caramelized
Onions, Manchego Cheese
\$125.00

Smoked Shrimp, Peppered Bacon, Mango
Puree, Sambal
\$250.00

Tomato Basil Bisque, Mini Grilled Cheese
\$140.00

Dried Cherries, Port, Camembert Tartlet
\$200.00

Kobe Beef, Caramelized Onions, Pickle,
Horseradish Ketchup, Sourdough Satay
\$200.00

Spinach, Feta, Phyllo Cup, Cucumber Relish
\$140.00

Walleye, Pickle, Ale Battered, Chipotle Emulsion
\$200.00

Chicken Satay, Hoisin, Thai Chili Dipping Sauce
\$150.00

Miniature Quiche Florentines
\$135.00

Hot Grazing Stations

Jumbo Lump Crab Cakes, Local Melon Relish
\$345.00

Baked Artichoke Gratin, Fresh Local Breads
\$165.00

Wild Mushroom Stuffed Flank Steak, Chive,
Whipped Potatoes
\$310.00

Chicken Wings with Honey, Serranos, Orange
and Balsamic
\$250.00

Mesquite Smoked Pork Shoulder, Candied Yams
\$200.00

Baked Brie with Mushroom Duxelle, Sweet
Onions, Crackers, Flatbreads
\$220.00

Carved Country Ham, Assorted Mustards,
Pineapple Relish
\$200.00

Salt and Herb Crusted Prime Rib, Creamy
Horseradish Sauce
\$325.00

Honey Glazed Turkey Breast, Cranberry Aioli,
Sweet Onion Relish
\$235.00

Spinach, Feta, Phyllo Pie, Tzatziki Sauce
\$220.00

Savory Bread Pudding, Asparagus, Shitake
Mushrooms, Caramelized Shallots, Choice of
Bacon Hollandaise or Red Pepper Hollandaise
\$245.00

Walleye Cheeks, Ale Battered, Lemon, Tarragon
Dipping Sace
\$300.00

50 Pieces Per Order
Prices do not include 20% Service
Charge & 7.275% Sales Tax

COLD HORS D'OEUVRES

Buffalo Shrimp Shooter with Gorgonzola Aioli
\$225.00

Apple Smoked Wild Mushroom Croustade,
Arugula Pesto
\$175.00

Mini BLT's, Apple Smoked Bacon, Tomato, Micro
Greens, Pumpernickel, Tarragon Emulsion
\$150.00

Scallop Ceviche, Meyer Lemon, Thai Chili,
Cilantro, Olive Oil
\$180.00

Grilled Corn and Squash Relish, Cucumber Cup,
Cajun Crème Fraiche
\$130.00

Bruschetta with Red and Yellow Tomatoes, Basil,
Balsamic, Focaccia
\$125.00

Beef Tartare, Shallots, Capers, Egg, Meyer Lemon,
Parmesan Crouton
\$225.00

Smoked Salmon, Cucumber, Pink Onion, Capers,
Cream Cheese, Croustade
\$200.00

Gazpacho, Basil Baguette Baton
\$125.00

Tomato Polenta, Blackened Shrimp, Farmer's
Chevre, Cilantro
\$225.00

Guacamole, Mango, Pomegranate, Blue Corn Chips
\$150.00

Blackened Pork Tenderloin, Honey Mustard,
Mango Relish, Crostini
\$175.00

Assorted Hummus with Pita Chips, Fresh Herbs
\$110.00

Beet Chips with Feta Dip
\$110.00

Falafel Satay with Cucumber, Cherry Tomato,
Tzatziki
\$110.00

Cold Grazing Stations

Bruschetta Bar, Garlic Crostini, Balsamic Basil
Tomatoes, Olive Tapenade, Herbed Goat
Cheese, Parmesan
\$230.00

Fresh Fruit Display with Seasonal Berries
\$210.00

Grilled Vegetable Crudités with Balsamic Glaze,
Roasted Onion Dipping Sauce
\$210.00

Local Cheese Board with Crackers, Baguette,
Grapes
\$250.00

Grilled Prawns, Blueberry Cocktail Sauce and
Thai Chili Broth
\$375.00

Antipasto Display with Roasted Peppers,
Artichokes, Olives, Fresh Mozzarella,
Pepperoncini, Cured Meats, Assorted Fresh
Artisan Breads
\$280.00

Hummus Display with Traditional, Basil, Roasted
Red Pepper, Pita Crisps, Artisan Breads
\$200.00

Smoked Fish Display, Trout, Salmon, Whitefish,
Served with Capers, Pink Onions, Chopped
Eggs, Lemon, Herbed Cream Cheese,
Baguettes, Crackers
\$320.00

*50 Pieces Per Order
Prices do not include 20% Service
Charge & 7.275% Sales Tax*

HORS D'OEUVRES RECEPTION MENU

Option 1

Grilled Vegetable Crudités with Balsamic Glaze
 Antipasto Display with Roasted Peppers,
 Artichokes, Olives, Fresh Mozzarella, Pepperoncini,
 Cured Meats, Assorted Fresh Artisan Breads
 Local Cheese Board with Crackers, Baguettes,
 and Grapes
 Baked Artichoke Gratin, Fresh Local Breads
 Chicken Wings with Honey, Serranos, Orange
 and Balsamic
 Spinach Feta and Phyllo Pie with Tzatziki Sauce
 Baked Brie with Mushroom Duxelle, Sweet Onions,
 Crackers, Flatbreads
 \$25.95 per guest

Option 2

Honey Glazed Turkey with Cranberry Aioli, Sweet
 Onion Relish, Assorted Rolls
 Local Cheese Board with Crackers, Baguettes,
 and Grapes
 Baked Artichoke Gratin, Fresh Local Breads
 Wild Mushroom Stuffed Flank Steak, Chive,
 Whipped Potatoes
 Fresh Fruit Display with Seasonal Berries
 Hummus Display with Traditional, Basil, Roasted
 Red Pepper, Pita Chips and Artisan Breads
 \$28.95 per guest

Option 3

Salt and Herb Crusted Prime Rib with Creamy
 Horseradish Sauce and Assorted Buns
 Antipasto Display with Roasted Peppers,
 Artichokes, Olives, Fresh Mozzarella, Pepperoncini,
 Cured Meats, Assorted Fresh Artisan Breads
 Baked Brie with Mushroom Duxelle, Sweet Onions,
 Crackers, Flatbreads
 Local Cheese Board with Crackers, Baguettes,
 and Grapes
 Fresh Fruit Display with Seasonal Berries
 Chicken Wings with Honey, Serranos, Orange
 and Balsamic
 Grilled Vegetable Crudité with Balsamic Glaze
 Mini Fresh Pastries
 \$32.95 per guest

Prices do not include 20% Service Charge & 7.275% Sales Tax

DESSERT GRAZING STATIONS

Assorted Mini Pastries
\$40.00/dz

Crème Brulee Spoons
\$45.00/dz

Assorted Petit Panna Cotta
Chocolate with Smoked Salt, Raspberry,
Rosemary with Macerated Fruit
\$48.00/dz

Pudding Shooters
Espresso Chocolate, Vanilla, Caramel
\$40.00/dz

Warm Cinnamon Apple Crisp
\$3.00/pp

Tiramisu Trifle
\$3.25/pp

Chocolate Ganache Cake
\$3.75/pp

Fresh Fruit Tart
\$3.75/pp

Rice Pudding
\$2.75/pp



Prices do not include 20% Service Charge & 7.275% Sales Tax



ALCOHOL BEVERAGE SERVICE

	Cash	Host
House Brand Liquor	\$4.75	\$4.50
Premium Brand Liquor	\$5.25	\$5.00
Cordials	\$6.50	\$6.25
House Wine per Glass	\$5.25	\$5.00
Domestic Bottled Beer	\$4.50	\$4.25
Premium Bottled Beer	\$5.00	\$4.75
Soft Drinks	\$2.00	\$1.75

Hosted Bar Service

Full Bar Service

	House Brands	Premium Brands
One Hour Hosted Package	\$10.50	\$12.50
Each Additional Hour	\$6.50	\$7.50

Wine, Beer and Soft Drinks

	House Brands
One Hour Hosted Package	\$8.75
Each Additional Hour	\$5.75

Champagne & Wine Service Tableside

Sycamore Lane	\$20.95/bottle
Tott's Champagne	\$20.95/bottle
Champagne Toast	\$4.50 per person
Wine Service with Dinner	\$4.50 per person
Champagne Toast & Wine with Dinner	\$8.00 per person
Domestic Keg Beer	\$325.00 per keg
Champagne Punch	\$36.00/gal
Citrus Punch	\$29.95/gal
Fresh Fruit Punch	\$27.95/gal

Hosted Bar Prices are subject to a 20% Service Charge and Applicable Minnesota State Sales & Liquor Tax

Cash Bar Prices reflect Minnesota State Sales & Liquor Tax

Fee of \$100.00 per bartender will apply for all bars less than 3 hours or sales under \$500.00

Prices are per guest



ALCOHOL BEVERAGE SELECTIONS

Tier One Liquor

Smirnoff Vodka
 Tanqueray Gin
 Christian Brothers Brandy
 Jim Beam Bourbon
 Dewars Scotch
 Cuervo Gold Tequila
 Captain Morgan Rum
 Windsor Canadian Whiskey
 Malibu Rum
 Bacardi Limon
 Southern Comfort

Tier Two Liquor

Absolut Vodka
 Absolut Citron Vodka
 Bombay Sapphire Gin
 Korbel Brandy
 Jack Daniels
 Johnny Walker Black
 Cuervo 1800 Tequila
 Captain Morgan Private Stock
 Seagram's Crown Royal

Cordials

Bailey's Irish Crème
 Kahlua
 Amaretto Di Sarrono
 Jagermeister
 Chambord

Wine

Sycamore Lane Chardonnay
 Sycamore Lane White Zinfandel
 Sycamore Lane Merlot

Domestic Bottled Beer

Miller Lite
 Miller Genuine Draft
 Michelob Golden Draft Light

Premium Bottled Beer

Heineken
 Amstel Light
 Summit Pale Ale

Non-Alcoholic Beer

O'Doul's Amber

Surly Brewing Company is located in Brooklyn Center and was founded in 2004 by Omar Ansari. Surly is the fastest growing and most highly regarded craft brewery in the country. Beer Advocate Magazine named Surly the "Best Brewery in America" in 2007. We are proud to offer this locally owned Company's quality products. Please talk to your catering sales manager about making Surly part of your experience at Earle Brown Heritage Center.

WINE LIST

Pinot Grigio

Redwood Creek (California)
\$21.00

Trinity Oaks (California)
\$22.00

Ecco Domani (Italy)
\$26.00

Chardonnay

Mirassou (California)
\$25.00

Beaulieu Coastal Vineyards (California)
\$28.00

Kendall Jackson Special Select (California)
\$36.00

Sauvignon Blanc

Tin Roof (North Coast)
\$25.00

Main Street Trinchero (California)
\$28.00

Riesling

Turning Leaf
\$26.00

Trinchero Family (California)
\$29.00

Interesting Whites

St. Gabriel *Liebfraumilch*
\$22.00

Cuvee Anne Laure Pinot Blanc
\$30.50

Merlot

Trinity Oaks (California)
\$22.00

Red Rock (California)
\$33.00

Kendall Jackson Special Select (California)
\$39.00

Pinot Noir

Trinity Oaks (California)
\$22.00

Le Grand Noir (France)
\$28.00

Cabernet Sauvignon

Lindemans Bin 45 (Australia)
\$22.00

Beaulieu Coastal Vineyards (California)
\$27.00

Louis Martini (California)
\$29.00

Zinfandel

Beaulieu Coastal Vineyards (California)
\$28.00

Ravenswood "Vintners Blend"
\$29.00

Interesting Reds

Ein Stein Sweet Red
\$23.50

Rosemount Grenache / Shiraz
\$28.00

GUIDELINES AND POLICIES

Cash Concession Guidelines

If you would like our concession stand to be open during your event, the following guidelines will apply:

- 1) \$500 in Sales Must be Guaranteed for a 3 Hour Minimum;
- 2) \$750 in Sales Must be Guaranteed for a 5 Hour Minimum;
- 3) \$1,000 in Sales Must be Guaranteed for an 8 Hour Minimum;
- 4) If the Minimum in Sales is not met, the difference will be charged as food and beverage, with applicable sales tax and service charge;
- 5) You may determine the timing for service (breakfast, lunch, etc.);
- 6) Items available for sale to be determined by our Chef;
- 7) Food and Beverage Management will determine the prices of items for sale.

Bar Guidelines

The following will apply:

- 1) \$500 in sales must be guaranteed at each bar;
- 2) If sales minimum is not met, a \$100 per bartender fee will apply;
- 3) Food and Beverage Management will determine number and placement of bars, based upon final guarantee.

Food and Beverage Policy

All food and beverage will be supplied and prepared by the Earle Brown Heritage Center Catering Department. No outside food or beverage is permitted. All prices are subject to change without prior written notification. Any food not consumed is not allowed to be taken off-site.

Final menu selections should be submitted a minimum of two (2) weeks prior to the function to ensure availability of the desired menu items. Final guarantees must be received three (3) business days prior to your function. Any reduction to the guest count after that day cannot be accepted. All counts must be given directly to your Event Coordinator. Without prior credit approval, balance for your event is to be paid 72 hours prior to the event. Any additional changes or any damages that may occur during your event will be charged to the credit card number provided or will be billed to you after the event.

Amendments to Program

If a change from the original room set-up is requested on the day of the function, a \$50.00 labor charge will be added to the invoice. Function rooms are assigned based on the anticipated number of guests. The facility reserves the right to adjust room assignments based on your final guarantee. In the event of a substantial fluctuation in the number of attendees, the facility also reserves the right to charge additional set-up or room rental fees.

GUIDELINES AND POLICIES

(CONTINUED)

Specific Responsibilities of the Customer

Guests will be admitted to the banquet room and expected to depart at the times stated on the sales contract. An overhead fee of \$100.00 per hour will apply for access to the facility prior to and after the times stated on the sales contract.

Security Responsibilities

Earle Brown Heritage Center assumes no responsibility for the damage or loss of any merchandise or articles brought into the facility. Also, Earle Brown Heritage Center will arrange for, and bill to you, security services when alcohol is served and/or as stated in the sales contract.

Special Services

Your Event Coordinator would be pleased to offer referrals to assist you in contracting entertainment and décor for your special day. A variety of table decorations are available through the Earle Brown Heritage Center for an additional fee (centerpieces, candles, mirror tiles, vases, ice carvings, etc.). You are also welcome to make your own arrangements. Please discuss these arrangements with your Event Coordinator. Please note that no open flames, crepe paper or glitter are allowed. Signs and banners are welcome but must be affixed with tape provided by the Earle Brown Heritage Center.

If you would like to provide Coat Check or Valet Parking for your guests, we can offer referrals for this service. Parking is free, ample and accessible at Earle Brown Heritage Center. Please see map for location of parking lots. The Earle Brown Heritage Center will arrange for the rental of audio/visual equipment to suit your needs. Please advise us when planning your event.

Smoking Policy

To assure the comfort of our guests, the Earle Brown Heritage Center maintains a totally smoke-free interior environment.

Deliveries and Liabilities

All deliveries should be pre-arranged with your Event Coordinator. All materials must be labeled with your name, the event name and event date. Deliveries are not accepted or stored more than 48 hours prior to your event. All articles and equipment are to be removed at the time of departure. The Earle Brown Heritage Center is not responsible for lost, stolen or damaged articles.

Alcohol Consumption Policy

As the host, you are accountable for the behavior of your guests. Please help us by encouraging responsible drinking behavior. In accordance with Minnesota State Law, liquor cannot be sold or consumed by any person under the legal drinking age. Identification will be requested. The Earle Brown Heritage Center reserves the right to refuse service to individuals who appear to be intoxicated. No liquor will be served after 11:45 pm. All beverages are to be purchased at the facility. Non-compliance with this policy will result in appropriate action by facility staff.