

Thank you for considering the  
Earle Brown Heritage Center for your special day.



SOCIAL *Menu*



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

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Thank you for exploring your options at the Earle Brown Heritage Center. Important events deserve a preferred venue, which has a history of hosting exceptional events. There is no greater feeling than when everything comes together and your guests go on a journey that was planned by you.

Our menu will set you on the path of discovery into a wonderful world of taste and presentation. You will find many options that will help you design a perfect menu that your guests will remember for years. If you would like to take the menu a step further, we can help you with any special request or creations for that unforgettable evening.

Our team of staff can assist with many details when it comes to décor, green rooms, silent auction space, and speaker receptions. We have many different room styles that create unique settings and a courtyard that is perfect to enjoy Minnesota summers.

Earle Brown Heritage Center wants you to shine and leave a lasting impression. Our extraordinary service, experienced staff, and award winning facility are here for you.

Sincerely,

*Bruce J. Ballanger*

Bruce Ballanger  
General Manager

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



# À LA CARTE BREAK SERVICES

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



## Beverages

Freshly Ground Regular & Decaf Coffee

*\$31.95/gallon*

Caribou Coffee

*\$36.95/gallon*

Chilled Lemonade or Iced Tea

*\$24.95/gallon*

Assorted Herbal Hot Tea Display

Served with Lemon & Honey

*\$31.95/gallon*

Cranberry, Orange, Grapefruit Juices

*\$26.95/gallon*

Hot Apple Cider

*\$20.50/gallon*

Homemade Hot Chocolate

*\$20.50/gallon*

Assortment of Regular & Diet Soft Drinks

*\$2.25 each*

Assorted Bottled Fruit 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/pound*

Tortilla Chips with Salsa

*\$19.00/pound*

Deluxe Mixed Nuts

*\$22.95/pound*

Snack Mix or Pretzels

*\$17.00/pound*

Yogurt Granola Parfait

*\$2.50 each*



# 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

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

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## 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 Sauce  
\$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

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## 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*

# DESSERT GRAZING STATIONS

Assorted Mini Pastries  
\$40.00/dozen

Crème Brulee Spoons  
\$45.00/dozen

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

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

Warm Cinnamon Apple Crisp  
\$3.00 per guest

Tiramisu Trifle  
\$3.25 per guest

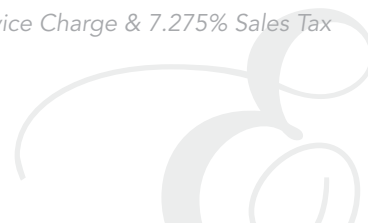
Chocolate Ganache Cake  
\$3.75 per guest

Fresh Fruit Tart  
\$3.75 per guest

Rice Pudding  
\$2.75 per guest



*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*

# DINNER SERVICE

## Soups

Potato, Leek, Chive

Minnesota Chicken Wild Rice

Tomato, Basil Bisque

## Salads

Radicchio with Arugula, Pears, Prosciutto,  
Amablu Cheese, Melon Vinaigrette

Napa Cabbage, Baby Red Oak, Strawberries, Kiwi,  
Smoked Almonds, Feta, Raspberry Drizzle

Butter Lettuce, Shaved Cucumbers, Toasted Pine  
Nuts, Basil, Honey Vinaigrette

Red Romaine, Frisee, Tomatoes, Parmesan, Basil  
Croutons, Roasted Garlic and Lemon Dressing

Arugula, Chevre, Caramelized Apples, Walnuts,  
Passion Fruit Vinaigrette

## Desserts

Key Lime Tart with Glazed Berries

Apple Spice Cake with Cream Cheese Icing

Passion Fruit Cheesecake

Strawberry Shortcake with Chipotle Chocolate Sauce

Chocolate Mascarpone Torte

Cappuccino Crème Brulee

*Meal Service Includes:*

*Freshly Baked Rolls*

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

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

# DINNER SERVICE

## Beef

Marinated and Grilled Top Sirloin, Prosciutto Infused Potatoes, Local Baby Vegetables, Fig Veal Reduction  
\$30.95 per guest

Grilled Apple Smoke Filet, Rosemary-Buttermilk Mashed Potatoes Asparagus, Carrot, Pinot Demi-Glace  
\$34.95 per guest

Charred New York Strip, Wild Mushroom Ragu, Blue Cheese Gratin, Caramelized Carrots, Parsley Pesto  
\$38.95 per guest



## Chicken

Searred Chicken, Wild Mushroom Ravioli, Red Chard, Béchamel, Port Reduction  
\$27.95 per guest

Citrus Grilled Chicken, Grilled Polenta, Organic Spinach, Grilled Carrot  
\$25.95 per guest

Panko Crusted Chicken, Yam and Sweet Corn Hash, Maple Pan Jus  
\$23.95 per guest

Grilled Chicken, Citrus Haricot Vert, Tricolor Fingerling Potatoes, Cherry Tomatoes, Lemon, Rosemary Butter Sauce  
\$24.95 per guest

## Seafood

Pecan Crusted Walleye, Dried Cherry and Wild Rice Pilaf, Sweet Corn Butter Sauce  
\$32.95 per guest

Grilled Sockeye Salmon, Purple Duchess Potato, Asparagus, Whole Grain Mustard Cream  
\$30.95 per guest

Spinach, Roasted Garlic Stuffed Sole, Yam, Corn, Dried Cranberry Hash, Orange Balsamic Drizzle  
\$28.95 per guest

Panko and Fresh Herb Crusted Halibut, Polenta Cake, Carrot Baton, Citrus Saffron Sauce  
\$33.95 per guest

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

# DINNER SERVICE

## Pork

Apple, Bacon and Arugula Stuffed Pork Chop,  
Potato Puree, Asparagus, Thyme Jus  
*\$27.95 per guest*

Cherry Wood Smoked Pork Loin, Yams, Baby  
Zucchini, Demi-Glace  
*\$26.95 per guest*

## Mixed Grill

Grilled Beef Tenderloin, Parsnip Puree,  
Bordelaise Sauce with Seared Halibut, Root  
Vegetables, Beurre Blanc  
*\$36.95 per guest*

Roasted Shallot Top Sirloin, Spinach and Fire  
Roasted Tomato Salad with Tarragon Infused  
Shrimp Skewers, Saffron Jasmine Rice  
*\$35.95 per guest*

Broiled Salmon, Brussel Sprouts, Lardon  
Vinaigrette with Grilled Chicken, Arborio Rice  
and Meyer Lemon Sauce  
*\$32.95 per guest*

## Vegetarian

Roasted Vegetable Strudel, Wild Rice Pilaf,  
Butternut Squash Puree  
*\$22.95 per guest*

Spinach and Feta Phyllo Pie with Mediterranean  
Marinara  
*\$21.95 per guest*

Wild Mushroom Ravioli With Shallots, Baby  
Beets, Asparagus Tips, Morel Butter Sauce  
*\$24.95 per guest*

Butternut Squash Ravioli with Truffled Sage  
Bisque, Wilted Lacinato Kale, Balsamic  
*\$23.95 per guest*

## Children's Menu

Baked Mac & Cheese  
*\$12.95 per guest*

Grilled Cheese with Tater Tots  
*\$11.95 per guest*

Chicken Tenders with Potato Gems, BBQ  
Sauce, Ketchup  
*\$12.95 per guest*

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

# CUSTOMIZED BUFFET DINNER SERVICE

## Choice of Two Beginnings

Mesclun Green Salad With Balsamic and Raspberry Vinaigrette  
 Local Tomato, Mozzarella, Basil Platter with Balsamic Syrup  
 Fresh Fruit  
 Roasted Root Vegetable Salad  
 Minnesota Chicken Wild Rice Soup  
 Greek Salad with Red Romaine, Tomatoes, Cucumbers, Feta

## Choice of Two Accompaniments

Local Wild Rice Pilaf  
 Roasted Tri Color Fingerlings  
 Red Pepper Risotto  
 Buttermilk Mashed Potatoes  
 Creamy Polenta  
 Penne with Pesto and Pine Nuts  
 Swiss Cheese Gratin  
 Saffron Jasmine Rice

## Entrée Selection

Buttermilk Rosemary Grilled Chicken with Pan Jus  
 Prosciutto Wrapped Chicken with Mozzarella & Basil  
 Braised Beef Brisket with a Guinness Brown Sauce  
 Turkey Tenderloins with Rosemary Jus  
 Forest Mushroom Stuffed Flank Steak with Cabernet Demi-Glace  
 Cherry Wood Smoked Pork Loin with Grain Mustard Glace  
 Grilled Salmon with Citrus Butter Sauce  
 Top Sirloin Medallions with Spinach and Fire Roasted Tomato Salad  
 Roasted Garlic and Spinach Stuffed Sole with Orange Balsamic Drizzle

## Choice of Two Desserts

Rice Pudding  
 Triple Chocolate Torte  
 Apple Cobbler  
 Tiramisu Trifle  
 Fresh Fruit Tart  
 Caramel Pecan Torte  
 Decorated Sheet Cake

*One Entrée \$26.95  
 Two Entrées \$28.95  
 Three Entrées \$31.95*

*Served with Fresh Seasonal  
 Vegetable & Freshly Baked Rolls*

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

*Minimum of 40 guests  
 Two-Hour Buffet Service  
 Prices do not include 20% Service Charge & 7.275% Sales Tax*

# LATE NIGHT SNACK

*Priced per 50 guests  
Prices do not include  
20% Service Charge &  
7.275% Sales Tax*



Baked Hummus with Pita Chips  
\$165.00

Honey Cajun Chicken Wings with Serrano Chilies,  
Orange and Balsamic  
\$230.00

Deluxe Snack Mix  
\$100.00

Fiesta Dip with Tri Color Chips  
\$150.00

Sweet Potato Fries with Chipotle Ketchup  
\$135.00

Giant Subs with Kettle Chips  
\$235.00

Pizzas, Cheese, Pepperoni, Sausage  
\$175.00

Spinach Dip Served in Bread Bowl with Artisan Breads  
\$150.00

Meat and Cheese Display with Condiments and  
Assorted Rolls  
\$230.00

# 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 (Prices per guest)

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

### Wine, Beer and Soft Drinks (Prices per guest)

	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 guest
Wine Service with Dinner	\$4.50 per guest
Champagne Toast & Wine with Dinner	\$8.00 per guest
Domestic Keg Beer	\$325.00/keg
Champagne Punch	\$36.00/gallon
Citrus Punch	\$29.95/gallon
Fresh Fruit Punch	\$27.95/gallon

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  
 Seagrams 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

*Some wines may only be available by the case, please see your catering manager.*

# DÉCOR PACKAGES

## Simple Things

Solid Color Poly Floor Length Cloth

Solid Color Napkins

\$21.00/table

## True Elegance

Solid Color Poly Floor Length Cloth

Solid Color Napkins

Chair Sash

\$36.00/table

## Grand Celebration

Solid Color Poly Floor Length Cloth

Solid Color Napkins

Chair Sash

Basic Centerpiece

\$58.00/table

## Ceiling Draping / Avant Décor

*\*All Prices include a choice of white or ivory swag and twinkle lights.*

Carriage Hall A

\$900

Carriage Hall B

\$800

Carriage Hall A & B

\$1,100

Garden City Ballroom

\$700

Captain's Room

\$700

Harvest Room

\$750

*Prices do not include 7.275% Sales Tax.*

# CENTERPIECE PRICING

Mixed Bowl  
\$14.95 & up

Calcaire  
\$19.95

Terra Cotta  
\$16.95 - \$24.95

Warm Glow  
\$12.95

Tulip Box  
\$20.95

Luminaries  
\$12.95

Suspense (Single)  
\$12.95

Suspense Trio  
\$30.95

Tulip-tini  
\$16.95

Lantern's Glow/Winter's Warmth  
\$12.95

Gerbera Daisies  
with Floating Candle  
\$18.95

Tulip & Gerbera Daisies  
in Rose Bowl  
\$14.95

Tall Goblet with Orchids  
\$18.95

Roses Squared  
\$20.95

Hydrangea-tini  
\$19.95

Floral Coffee Beans  
\$24.95

Eiffel Tower  
\$35.00 & up

Suspended Roses  
\$12.95

Tulip & Hydrangea in  
Shallow Bowl  
\$12.95

Carnation/Rose in Shallow Bowl  
\$12.95

Earthy Orchids  
\$12.95

Manzanita's Glow  
\$30.95

Wild Hurricanes  
\$18.95

Summer Squared  
\$20.95

Summer's Fruit  
\$20.95

## Additional Items

Mirror Tile  
\$2.25 each

2 Votives with Candle  
\$1.00 each

Mirror Tile with Votives  
\$3.00 each

Prices do not include 7.275% Sales Tax

# RECEPTION INFORMATION

## Beverage Service

Food and Beverage Management will determine number and placement of bars, based upon final guarantee. In the event your bar would generate less than \$500 in sales, a \$100 labor fee would apply. All guests should be prepared to show proper identification. The Earle Brown Heritage Center reserves the right to refuse service to individuals who appear to be intoxicated. All alcohol services conclude at 11:45pm. All beverages are to be purchased at the facility. Non-compliance with this policy will result in appropriate action by facility staff.

## 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) working 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 Sales Manager. Without prior credit approval, balance for your event is to be paid 72 hours prior to the event. Any additional changes the day of your event will be billed to you after the event.

## Taxes & Service Charges

Food and beverage prices do not reflect 20% Service Charge and 7.275% Sales Tax.

## Specific Responsibilities of the Customer

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

## Security

Earle Brown Heritage Center does not assume 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 as stated in the sales contract.

# RECEPTION INFORMATION

## Special Services

Your Sales Manager 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 (candles, mirror tiles, vases, ice carvings, etc.). You are also welcome to make your own arrangements. Please note that no open flames or crepe paper is allowed. Signs and banners are welcome but must be affixed with tape provided by the Earle Brown Heritage Center. Tents are available for rent. Please see your Sales Manager for details.

Coat Check or Valet Parking is available upon request, please ask your Sales Manager for details. Parking is free, ample and accessible at Earle Brown Heritage Center. Please see map for location of parking lots.

## Smoking Policy

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

## Deliveries

All deliveries should be prearranged with your Sales Manager. All materials must be labeled with your name and event date. Deliveries are not accepted or stored more than 24 hours prior to your event. All personal items and equipment are to be removed at the conclusion of your event. The Earle Brown Heritage Center is not responsible for any items left behind.

## 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.

## Audio/Visual Equipment

A full range of audio/visual equipment is available upon request. Please see your Sales Manager for details.

## Set-Up

You are responsible for the set-up of your decorations for your event. This includes table centerpieces, place cards, table favors, etc. Staff can be scheduled to assist you if needed, at a rate of \$50.00 per hour. Please see your Sales Manager.