

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



WEDDING

Menu



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

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Thank you for considering the Earle Brown Heritage Center for your special day. Our Catering Professionals will skillfully guide you through the many choices and options available to make your event unforgettable.

While reviewing the following menu, please keep in mind that our Chef enjoys creating customized menus and can accommodate any special menu requests.

We Would Be Delighted To Assist You With The Following

The Earle Brown Heritage Center has a breathtaking Courtyard with both a large and a small fountain. They are perfect locations for your wedding ceremony.

Rehearsal Dinner & Gift Opening

We have several spaces available on site that would be perfect accommodations.

Centerpiece & Décor Ideas, Coat Check

We have created a unique collection of centerpieces perfect for your special day. We can also assist you with ceiling draping, linen upgrades and personalized favors. Your catering professional can assist you in coordinating these services.

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

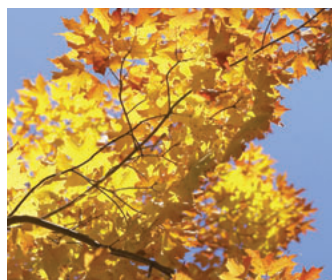
Featuring social and ecological certified coffee

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 Blend Regular & Decaf 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 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/pound

Tortilla Chips with Salsa

\$19.00/pound

Deluxe Mixed Nuts

\$22.95/pound

Snack Mix or Pretzels

\$17.00/pound

Yogurt Granola Parfaits

\$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

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 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

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

Buttercream's Wedding Cake
\$3.50 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

Choose from one of the following:

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

** Substitute Buttercream's Wedding Cake
for an additional \$3.50 per guest*

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

Seared 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

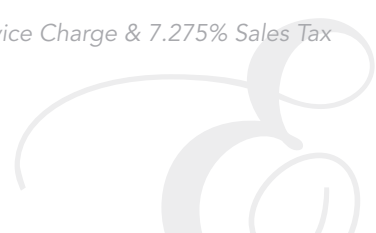
Pecan Crusted Walleye, Dried Cherry and Wild Rice Pilaf, Sweet Corn Butter Sauce
\$32.95 per guest

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

** Substitute Buttercream's Wedding Cake for an additional \$3.50 per guest*

*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*

GROOM'S DINNER MENU OPTIONS

Minnesota

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

Root Vegetable Salad

Grilled Chicken with Apple Glace, Wild Rice,
Dried Cherries

Broiled Trout, Candied Pecans, Lemon
Buerre Blanc

Vegetable Strudel with Butternut Squash Puree

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

Apple Strudel and Berry Cobbler

\$20.95

Backyard BBQ

Coleslaw

Fingerling Potato Salad

Fresh Fruit Salad

BBQ Chicken

Grilled Top Sirloin Medallions with Caramelized
Mushrooms and Onions

Baked Beans

Cheddar Biscuits

Apple Cobbler

\$19.95

Pizza Buffet

Classic Caesar Salad

Chef's Pasta Salad

Garlic Cheese Bread

Choose 3 Selections:

Sliced Pepperoni

Italian Sausage

Canadian Bacon

Chicken, Alfredo & Broccoli

Three Cheese

Spinach, Olive Oil, Garlic & Feta Cheese

Rum Raisin Bread Pudding

\$18.95

We enjoy creating customized menus
to fit your occasion. Menus are for 15-40 guests.

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

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

GOLD PACKAGE

Hors D'oeuvres Station to Include:

Grilled Vegetable Crudités with Balsamic Glaze,
Roasted Onion Dipping Sauce, Local Cheese
Board with Crackers, Baguettes, Grapes

Champagne Toast

House Sparkling Wine
Non-Alcoholic Sparkling Cider
Includes One Pour for Each Guest

Choice of Salad

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

or

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

Choice of Entrée

Citrus Grilled Chicken, Grilled Polenta, Organic
Spinach, Grilled Carrot

Cherry Wood Smoked Pork Loin, Yams, Baby
Zucchini, Demi-Glace

Spinach, Roasted Garlic Stuffed Sole, Yam, Corn,
Dried Cranberry Hash, Orange Balsamic Drizzle

Marinated and Grilled Top Sirloin, Prosciutto
Infused Potatoes, Local Baby Vegetables, Fig Veal
Reduction

*Entrée Selection to Include:
Freshly Baked Rolls and Butter,
Freshly Ground Coffee, Tea, Milk,
Buttercream's Wedding Cake*

\$39.95 per guest

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

PLATINUM PACKAGE

Hors D'oeuvres Station to Include:

Grilled Vegetable Crudités with Balsamic Glaze,
Roasted Onion Dipping Sauce

Local Cheese Board with Crackers, Baguettes,
Grapes

Passed Hors D'oeuvres

(please select three)

Apple Smoked Wild Mushroom Croustade,
Arugula Pesto

Grilled Corn and Squash Relish, Cucumber Cup,
Cajun Crème Fraiche

Blackened Pork Tenderloin, Honey Mustard,
Mango Relish, Crostini

Bruschetta With Red and Yellow Tomatoes, Basil,
Balsamic, Focaccia

Tomato Polenta, Blackened Shrimp, Farmer's
Chevre, Cilantro

Champagne Toast / Wine Offering

House Sparkling Champagne and
Non-Alcoholic Sparkling Cider

House Wines Offered During Meal Service

Includes One Pour of Each, for Each Guest

Choice of Salad

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

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

Choice of Entrée (please select one)

Panko Crusted Chicken, Yam and Sweet Corn
Hash, Maple Pan Jus

Apple, Bacon and Arugula Stuffed Pork Chop,
Potato Puree, Asparagus, Thyme Jus

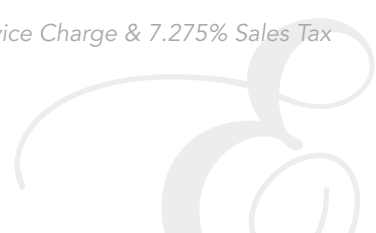
Grilled Sockeye Salmon, Purple Duchess Potato,
Asparagus, Whole Grain Mustard Cream

Grilled Apple-Smoke Filet, Rosemary-Buttermilk
Mashed Potatoes, Asparagus, and Pinot
Demi-Glace

*Entrée Selection to Include:
Freshly Baked Rolls and Butter,
Freshly Ground Coffee, Tea, Milk,
Buttercream's Wedding Cake*

\$47.95 per guest

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
 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

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 20% Service Charge & 7.275% Sales Tax

WEDDING & 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 Wedding Specialist. 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. Additional guests over your guarantee the day of the event will be billed at 1 1/2 times menu price per person.

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.

WEDDING & RECEPTION INFORMATION

Special Services

Your Wedding Specialist 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 Wedding Specialist for details.

Coat Check or Valet Parking is available upon request; please ask your Wedding Specialist 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 Wedding Specialist. 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. The facility reserves the right to adjust room assignments based on your final guarantee.

Audio/Visual Equipment

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

Wedding Gifts & Cards

We recommend you have someone from your event assigned to take care of wedding gifts and cards. Earle Brown Heritage Center is not responsible for lost or stolen items.

Food Tasting

You will receive an invite for 4 guests to attend one of our bridal tastings. The tasting will showcase a sampling of hors d'oeuvres and our dinner menu. We schedule the bridal tastings throughout the year. Please contact your Wedding Specialist for specific dates. Individual tastings are available upon request but additional charges will apply.

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 Wedding Specialist.