

HERITAGE

Plan

DAY PACKAGE



# PLANNING A DAY MEETING?



*Whether you're planning an all-day or half-day meeting, our team can help you.*

Our chef takes pride in creating unique menus that offer you variety while taking into consideration all your dietary needs. Our selection of Heritage Plan Day Packages with per-person pricing simplify your menu planning process: Just select your favorites from the many options available for Breakfast, Breaks, and Lunch. Our experienced Sales Team can answer any questions you have about your menu and will assist you with all of your audio visual, room setup, and timeline details. We're committed to creating an extraordinary environment complete with great food, beverages and exceptional service.

## SUSTAINABILITY INITIATIVES

Our industry is facing rapid demand for services that have a meaningful sense of environmental and social responsibility. Studies consistently reinforce that American consumers are integrating "sustainable" values into their daily lifestyles. The origin of food, how and where it is produced, can be top of mind for our guests and our clients. Earle Brown Heritage Center 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 local and sustainable coffee



# FIT | MEETING WELL™

Committed to the health and well-being of our customers and clients, Earle Brown Heritage Center is introducing Meeting Well,™ a program created, managed and trademarked by the American Cancer Society® (ACS) to encourage a healthier workplace. Offering suggestions and tips to plan healthy meetings and events, our new FIT menu incorporates several changes to include more nutritious meals and snacks to give our guests additional wellness options that promote productivity, energy and are designed to increase overall health.

In addition to healthier food options, FIT includes recommended portion sizes to help reduce calorie consumption, fatigue and general food waste. We have created and tested over 3,980 menu items that have been approved and follow our strict guidelines. Let your Catering Manager know if you would like to explore more FIT options.

	FULL MEAL OR COMBO PLATE	ENTRÉE ONLY	SIDE DISH	12 FL. OZ. SOUP
Calories	600 or less	400 or less	250 or less	300 or less
Total Fat (g)	25 or less	20 or less	5 or less	3 or less
Saturated Fat and Natural Trans Fat (g) Combined *	5 or less	5 or less	2 or less	3 or less
Sodium (mg)	600 or less	600 or less	250 or less	750 or less

\* Criteria for artificial trans fat is 0g.

**FIT** This icon designates a FIT menu item.

# HERITAGE PLAN DAY PACKAGE

## Option 1

\$42.00 Per Guest | \$56.00 Per Guest Inclusive Per Day

### Heritage Continental Breakfast

Breakfast includes freshly Brewed Caribou Coffee (Regular and Decaf), and assorted juices.

FRESH BAKED MUFFINS Croissants, assorted danishes

FRESH CUT FRUIT & BERRIES  

### Mid-Morning Service

Select from options on page 4

### Lunch Service

Select a Buffet Lunch (pages 5–7), Plated Lunch (pages 8–10), or Boxed Lunch (pages 11–12)

### Afternoon Service

Select from options on page 13

## Option 2

\$47.00 Per Guest | \$62.67 Per Guest Inclusive Per Day

### Farmhouse Continental Breakfast

Breakfast includes freshly Brewed Caribou Coffee (Regular and Decaf), and assorted juices.

FRESH BAKED MUFFINS Croissants, assorted danishes, scones

FRESH CUT FRUIT & BERRIES  

ASSORTED GREEK & LOWFAT YOGURTS

SCRAMBLED EGGS With cream cheese and chives

BREAKFAST POTATOES

### Mid-Morning Service

Select from options on page 4

### Lunch Service

Select a Buffet Lunch (pages 5–7), Plated Lunch (pages 8–10), or Boxed Lunch (pages 11–12)

### Afternoon Service

Select from options on page 13

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 Made without dairy ingredients

 Made with nuts

 Produced in facility that processes nuts

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# MID-MORNING SERVICE

Mid-Morning Breaks include Freshly-brewed Caribou Coffee (Regular and Decaf), Herbal Tea selection, and Iced Tea.

## Choose One

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### Option 1

WHOLE FRUIT  

MINI BAGELS

CREAM CHEESE Plain, smoked salmon, Moroccan spice



### Option 2

ENGLISH MUFFINS Plain and whole wheat

ASSORTED BUTTERS, MARMALADES & JAMS

MINI BACON EGG TARTLETS

## Upgrade Your Mid-Morning Service *(additional fees apply)*

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### Trail Mix Break

NUT & SEED TRAIL MIX

TROPICAL TRAIL MIX Dried tropical fruits

YOGURT DIPPED PRETZELS

CHOCOLATE DIPPED PRETZELS

*\$3.00 Per Guest*

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# BUFFET LUNCH

Heritage Plan includes Continental Breakfast, Mid-Morning Break, choice of Buffet, Plated, or Boxed Lunch, and choice of an Afternoon Break. Buffets include Freshly-brewed Caribou Coffee (Regular and Decaf), Herbal Tea selection, and Iced Tea.

## Mediterranean Fit **FIT**

MEDITERRANEAN FLAT BREADS 

TABBOULEH SALAD Parsley, lemon 

MIXED GREEN SALAD Spring onion, radish, orange vinaigrette  

ROAST CHICKEN Fresh rosemary, cracked olives, balsamic  

ROASTED COD Braised tomato, roasted garlic  

CRISPY FINGERLING POTATO Harissa oil  

BROCCOLINI Lemon infused olive oil  

LOW-FAT RICOTTA CHEESECAKE Fresh berries

## Pacific Northwest Fit **FIT**

MIXED GREEN SALAD Apples, grapes, sunflower seed, apple vinaigrette  

GRILLED ROMAINE SALAD Pickled red onion, buttermilk dressing  

GRILLED SALMON Tarragon marinade  

TURKEY SCALOPPINI Balsamic reduction, fresh rosemary

ROASTED RED POTATO Dijon, fresh herb  

ROASTED BABY CARROTS Thyme glaze  

GRILLED CINNAMON PEACH NAPOLEON Crispy phyllo, dark rum, peaches, spices  

## Minnesota Buffet

CHOPPED VEGETABLE SALAD Romaine, red wine vinaigrette   **FIT**

MACARONI SALAD Sweet onions, celery, scallion mayonnaise  **FIT**

ASSORTED DINNER ROLLS 

ROASTED TURKEY BREAST Pan gravy   **FIT**

MINNESOTA WILD RICE MEATLOAF Ames farm honey, bushel boy tomato 

YUKON GOLD BUTTERMILK MASHED POTATO 

PEAS & CARROTS   **FIT**

CHOCOLATE SALTED CARAMEL TORTE 

ANGEL FOOD CAKE Mixed berries **FIT**



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## Southern BBQ

**BABY GREENS** Green tomato, cucumber, red onion, pimento ranch  **FIT**

**CREAMY COLESLAW**  

**ASSORTED DINNER ROLLS** 

**BRAISED BEEF BRISKET** Tomato jam  

**FRIED CATFISH FILLETS** Spicy remoulade 

**CLASSIC MACARONI & CHEESE**

**SWEET CORN & LIMA BEAN SUCCOTASH**  
Peppers   **FIT**

**BANANA COCONUT CREAM PIE** Banana custard, toasted coconut

**HUMMINGBIRD CAKE, YOGURT FROSTING**  
Walnut spice cake, pineapple  **FIT**



## Monterrey

**CAESAR SALAD** Ancho Caesar dressing, romaine, crouton 

**ROASTED CORN & BLACK BEAN SALAD** Tomatillo, peppers  **FIT**

**CARNE ASADA** Grilled flank steak, citrus, chilis  

**CHICKEN TINGA** Chipotle braised chicken, onion, garlic  

**SPANISH RICE**  

**REFRIED BEANS**   **FIT**

**PICO DE GALLO SOUR CREAM, TORTILLA CHIPS, GUACAMOLE, CORN & FLOUR TORTILLAS** **FIT**

**TRES LECHE CAKE** Classic sponge cake, three milks, caramel

**CLASSIC FLAN** Baked caramel custard



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## Italian Buffet

**PANZANELLA SALAD** Ciabatta, basil, roasted sweet pepper, tomato, cucumber, champagne vinaigrette 🌱

**CAESAR SALAD** Romaine, focaccia crouton, dressing, Grana Padano 🌱

**CHICKEN MARSALA** Cremini mushroom, Marsala wine demi-glaze 🌱 🍷 FIT

**ROAST PORK LOIN ALLA "PORCHETTA"**  
Fennel seed, garlic, herbs, juniper berry, natural pan jus 🌱 🍷

**BLISTERED CHERRY TOMATO RIGATONI**  
Fresh basil, asiago cheese

**ROASTED YUKON GOLD POTATO** Oregano oil 🌱 🍷 FIT

**GARLIC ROASTED CAULIFLOWER** Capers, toasted breadcrumbs 🍷 FIT

**PEAR RICOTTA MOUSSE CAKE** Roasted pears, honey, ricotta cheese

**CHOCOLATE & BERRY TIRAMISU** Lady fingers, dark chocolate, fresh berries 🍷



## New York Deli Buffet

**CHOPPED SALAD** Romaine, provolone, roasted peppers, red onion, olive, red wine vinaigrette 🌱

**SALAMI** Capicola, smoked ham, provolone, roasted peppers, hoagie roll

**ROAST TURKEY** Provolone, Russian dressing, romaine, onion roll

**PASTRAMI** Swiss, stone ground mustard, rye bread

**GRILLED VEGETABLE** Basil cream cheese, potato roll

**RED BLISS POTATO SALAD** Cornichon, dill, Dijon, mayonnaise 🌱 🍷

**DELI STYLE COLE SLAW** Cabbage, red wine vinegar, toasted caraway seed 🌱 🍷

**SEASONAL CHEESECAKE** Whipped cream

**CHOCOLATE CRUNCH TORTE** Layered chocolate cake, rice crunch 🍷



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# PLATED LUNCH

Plated Lunch includes choice of Salad or Soup, Freshly Baked Dinner Rolls and Herb Butter, Entrée, Chef's choice of seasonal vegetables, and Dessert.

All plates come with Freshly-brewed Caribou Coffee (Regular and Decaf), Herbal Tea selection, and Iced Tea.

## Plated Salads

**SIMPLE GREEN SALAD** Balsamic vinaigrette, cherry tomato, cucumber, shaved carrot   **FIT**

**CLASSIC CAESAR SALAD** Romaine, focaccia croutons, Grana Padano **FIT**

**VEGETARIAN WEDGE SALAD** Tomato, cucumber, local blue cheese crumbles, green goddess dressing 

**WATERMELON SALAD** Mache lettuce, feta cheese, watermelon, white balsamic vinaigrette  **FIT**

## Soup

**CHICKEN WILD RICE** 

**BUTTERNUT SQUASH BISQUE** Pumpkin seed oil  **FIT**

**MINISTRONE** Basil pesto **FIT**

**TOMATO BISQUE** 

**BEEF & BARLEY** Wild mushrooms  **FIT**



## Plated Desserts

**CARROT ZUCCHINI CAKE** Yogurt frosting **FIT**

**ESPRESSO FLOURLESS CHOCOLATE TORTE**  
Classic dark chocolate, espresso syrup 

**TRIO OF PROFITEROLES** Cream puffs, seasonal flavors

**CLASSIC FRUIT TART** Lemon curd, berries

**VANILLA BEAN CHEESECAKE** Mixed berry topping

**BLACK & WHITE CAKE** Chocolate sponge cake, vanilla buttercream 

**BANANA NUT CARAMEL TORTE** Banana nut cake, walnuts, caramel filling 

**KEY LIME PIE** Classic lime custard, meringue

**MAPLE BREAD PUDDING** Brioche, local maple syrup

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## Vegetarian Entrées

**BUTTERNUT SQUASH RAVIOLI** Sage brown butter, asiago cheese, wilted kale, balsamic syrup

**VEGAN BRAISED PORTOBELLO** Napa cabbage, ginger, soy, jasmine rice, green curry broth 🌱 🥥 **FIT**

**WILD MUSHROOM LASAGNA** Four cheese blend, marinara sauce 🌱 🥥

**GRILLED VEGETABLE NAPOLEON** Eggplant, zucchini, tomato, fresh mozzarella, basil oil, spaghetti squash 🌱 🥥 **FIT**

**ROASTED VEGETABLE RISOTTO** Sun dried tomato risotto, roasted cauliflower, zucchini, wilted spinach



## Chicken Entrées

**HERB GRILLED CHICKEN BREAST** Parmesan cream sauce, roasted red potato 🌱

**ROASTED CHICKEN** Grilled summer vegetable, Yukon gold potato, asiago-basil butter 🌱

**HERB CRUSTED CHICKEN** Tallegio and chive risotto, porcini scented jus lie 🌱

**PAN SEARED CHICKEN** Fresh herb cream sauce, wild rice pilaf, roasted root vegetable 🌱

**ROASTED CHICKEN BREAST** Port wine-currant compote, sea salt creamer potato 🌱 🥥



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## Beef Entrées

**GRILLED SIRLOIN** 6oz-merlot demi-glace, smashed baby Yukon gold potato, wilted kale, black garlic 🌿 🥚

**WILD RICE MEATLOAF** Ames farm honey, bushel boy tomato ketchup, mashed potato

**BRAISED BEEF BRISKET** Fennel and tomato marmalade, buttermilk whipped potato 🌿

**BLACKENED GRILLED FLANK STEAK** Gorgonzola demi-glace, dirty rice 🌿

**BALSAMIC BRAISED SHORT RIBS** Thyme pan jus reduction, roasted Yukon gold potato 🌿 🥚

## Pork Entrées

**HERB CRUSTED ROAST PORK LOIN** Dijon cream sauce, roasted red bliss potato 🌿

**GRILLED PORK CHOP** Honey and golden BBQ glaze, fennel-apple slaw, au gratin potato 🌿 🥚

**GRILLED BONELESS PORK CHOP** Honey crisp apple butter, wild rice pilaf 🌿 🥚

**TELLICHERRY CRUSTED PORK TENDERLOIN** Charred Vidalia onion demi-glace, herb risotto 🌿



## Fish Entrées

**SAUTÉED SALMON** Meyer lemon cream sauce, fennel, herbed farro pilaf

**PANKO CRUSTED WALLEYE** Sweet corn cream sauce, parsnip and carrot rice pilaf

**PAN SEARED TILAPIA** Chorizo vinaigrette, charred peppers, citrus risotto 🌿 🥚

**MISO GLAZED COD** Bhutanese red rice, baby bok choy 🌿 🥚 **FIT**

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# BOX LUNCH

Box Lunch includes Potato Chips, choice of one Side and one Dessert per Sandwich variety, served with choice of one assorted soda or bottled water per guest.

## Sandwiches

Choose up to 3 varieties, Minimum order of 25 per sandwich variety for large groups

**ROAST BEEF** Brioche roll, havarti, watercress, horseradish crème

**ROAST TURKEY** Ciabatta, triple crème brie, cranberry relish, mixed greens

**CURRIED CHICKEN SALAD** Croissant, dried apricot, mixed greens

**GRILLED CHICKEN BREAST** Kaiser roll, green goddess aioli, romaine

**ROASTED TURKEY WRAP** Honey crisp apple relish, provolone cheese, chive mayonnaise, spinach

**SMOKED HAM, KAISER ROLL** Cheddar, herb mustard, arugula

**ROASTED VEGETABLE WRAP** Zucchini, squash, peppers, peppadew chili pepper aioli 🥜

**CAPRESE SANDWICH-CIABATTA ROLL** Roasted tomato, basil, fresh mozzarella, baby lettuce



## Salads

**CLASSIC CHICKEN CAESAR SALAD** Grilled chicken breast, romaine lettuce, shaved parmesan, crouton, Caesar dressing

**GREEK CHICKEN SALAD** Roasted chicken breast, roasted peppers, olive, tomato, feta cheese, cucumber, oregano vinaigrette 🥜 **FIT**

**SPINACH SALAD** Sliced strawberry, red onion, toasted almonds, poppy seed dressing 🥜 🥜 🥜 **FIT**

**CHOPPED SALAD** Romaine, bacon, local blue cheese, tomato, hardboiled egg, cucumber, red onion, red wine vinaigrette 🥜



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## Sides | Choice of One

**CREAMY COLESLAW** Classic tangy slaw dressing

**MACARONI SALAD** Herb mayonnaise, celery, vidalia onion 

**PENNE PASTA SALAD** Sundried tomato vinaigrette, goat cheese, roasted peppers

**RED POTATO SALAD** Dill mayonnaise, celery, hardboiled egg  

**FARRO SALAD** Zucchini squash, chive, lemon vinaigrette  **FIT**

**FRESH FRUIT SALAD**   **FIT**



## Desserts | Choice of One

HOUSE-MADE BROWNIES

CHOCOLATE CHIP COOKIE

RICE KRISPY BAR

**KAKOOKIE-VEGAN/GLUTEN COOKIE**  
(add \$2.50 per kakookie)



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# AFTERNOON SERVICE

Afternoon Breaks include Freshly-brewed Caribou Coffee (Regular and Decaf), Herbal Tea selection, and Iced Tea.

## Option 1

FRESH MELON SALAD

GRILLED VEGETABLE CRUDITÉ

Green goddess dressing

GREEN SMOOTHIE Kale, green apple, Greek yogurt

SWEET POTATO CHIPS Tzatziki dip

DARK CHOCOLATE BROWNIES

## Option 2

WARM PRETZELS

PIMENTO CHEESE DIP Assorted mustards

PRETZEL RODS

HOUSE MADE PICKLE PLATTER Cucumber, red onion, cauliflower, carrot

SUGAR COOKIES

## Upgrade Your Afternoon Service *(additional fees apply)*

### The Dip It

HUMMUS   **FIT**

BABA GHANOUSH (Eggplant dip) **FIT**

CHIPOTLE BLACK BEAN DIP   **FIT**

FRENCH ONION DIP  

SOUTHWEST SOUR CREAM DIP 

HOUSEMADE POTATO CHIPS

Pita chips, tortilla chips 

SNICKERDOODLE SANDWICHES

*\$2.00 Per Guest*

### MN State Fair

MINI CORN DOGS Mustard

BUTTERED POPCORN,  
KETTLE CORN 

APPLE SLICES Caramel  **FIT**

DONUT HOLES

*\$3.00 Per Guest*

### Farmers Market

VEGETABLE CRUDITÉ

Buttermilk ranch  **FIT**

SUMMER SAUSAGE Mustards,  
and crackers 

LOCAL CHEESE PLATTER 

FRESH FRUIT DISPLAY  

*\$3.00 Per Guest*

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# PLANNING A NETWORKING RECEPTION?



*A long day (or several days!) of structured meetings can be exhausting.*

So why not provide your guests the chance to unwind and continue connecting with colleagues post-conference? Consider a less formal reception with unique food and beverage options and top-tier service—or even add show-stopping entertainment! The Earle Brown Heritage Center offers magnificent reception menu options and complete bar service to suit any type of event. From light snacks to elaborate hors d'oeuvres and specialty cocktails, our culinary team can create an exceptional post-networking experience just for you.

# PLANNING A TRADE SHOW & VENDORS?

*Our Trade Show Floor is always an exciting scene: Seeing old friends, meeting new colleagues, and taking in all the latest and greatest products.*

Keep your attendees on the floor with unique food and treats to sate their hunger and keep the conversations flowing. And don't forget to keep your patrons well-hydrated with infused waters, sodas or bar service!

Are you an exhibitor? The Earle Brown Heritage Center is happy to help stock your exhibit space with bottled water, popcorn and portable treats, ensuring no one goes hungry.

If you have an appetite for the hottest trends and are ready to forge new connections with the industry's who's who, Earle Brown has you covered.



# GUIDELINES & POLICIES

## 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 unconsumed food 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 Catering Manager. 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.

## Bar Guidelines

The following will apply:

1. \$600 in sales must be guaranteed at each bar;
2. A fee of \$150 per bartender will apply for all bars less than 3 hours;
3. Food and beverage management will determine number and placement of bars, based upon final guarantee.

## Cash Concession Guidelines

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

1. \$600 in sales must be guaranteed for a 3-hour minimum;
2. \$800 in sales must be guaranteed for a 5-hour minimum;
3. \$1,200 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. Items available for sale to be determined by our chef;
6. Food and beverage management will determine the prices of items for sale.

## Amendments to Program

If a change from the original room set-up is requested on the day of the function, a 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 & POLICIES

## 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.

## 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 Catering 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 (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.

## Security Responsibilities

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 p.m. All beverages are to be purchased at the facility.



(763) 569-6300

6155 EARLE BROWN DR  
MINNEAPOLIS, MINNESOTA

EARLEBROWN.COM