



EARLE·BROWN
HERITAGE
CENTER

WEDDING MENU



TABLE OF CONTENTS

TABLE OF CONTENTS	1
SUSTAINABILITY	2
WEDDING DAY BREAKFAST	3
WEDDING DAY SNACKS	4
HORS D'OEUVRES	5
HORS D'OEUVRES PLATTERS	7
PLATED DINNER SERVICE	8
DINNER BUFFETS	14
LATE NIGHT SNACK	18
BAR & BEVERAGE SERVICE	19
BEER BEVERAGE SELECTIONS	21
WINE LIST	22
DÉCOR & CENTERPIECES	24
GUIDELINES, POLICES & INFO	26

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

Ceremony

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

Centerpiece & Décor Ideas

The centerpiece and décor packages at Earle Brown Heritage Center offer simple ways to add extravagance to your special day. With everything from linens and napkins to café lighting, we can help you plan your dream wedding down to the last detail.

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. How and where food is produced can be top of mind for our guests and clients. Earle Brown Heritage Center is committed to offering foods that are earth, body and community friendly.

Our Commitment

- 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



 Made without gluten ingredients
 Made without animal products

 Made without dairy ingredients
 Made without nuts

WEDDING DAY BREAKFAST



Breakfast Pastry & Bread

CROISSANTS, MUFFINS, DANISHES

\$31.00/Dozen

BAGELS, CREAM CHEESE

\$31.00/Dozen

BREAKFAST BREADS

\$31.00/Dozen

Fruits & Yogurts

FRESH CUT FRUIT AND BERRIES 🌾 🥛

\$5.00 Per guest

YOGURT (ALSO AVAILABLE INDIVIDUALLY PACKAGED) 🌾

\$3.00 Per guest



Mimosa Service

MIMOSAS WITH ORANGE & CRANBERRY JUICE

\$27.00/Bottle, Serves approximately 8 guests

🌾 Made without gluten ingredients

🥛 Made without dairy ingredients

🚫 Made without animal products

🥜 Made without nuts

Prices do not include 24% service charge and 7.525% sales tax.





WEDDING DAY SNACKS



Prices do not include 24% service charge and 7.525% sales tax.

HORS D'OEUVRES

Priced Per Piece, Minimum of 25 Pieces Per Order

Garden (cool)

BRUSCHETTA Tomato, basil, caper, crostini, shaved asiago, balsamic
\$3.00

CAPRESE SKEWER Cherry tomato, basil, fresh mozzarella, balsamic glaze
\$3.25

FRIED PITA CHIP Red pepper hummus, zucchini relish, fried basil
\$3.25

VEGETABLE SPRING ROLLS Peanut sauce
\$3.00

GOAT CHEESE CROSTINI Fennel pollen, pepperonata
\$3.25

Sea (cool)

SMOKED SALMON CROSTINI Chive cream cheese
\$4.75

SEARED TUNA Cucumber cup, wasabi aioli
\$5.00

SHRIMP CEVICHE Tortilla chip, pico de gallo
\$5.25

CLASSIC SHRIMP COCKTAIL SHOOTER Cocktail sauce, lemon
\$5.25

CRAB SALAD PROFITEROLE Old bay aioli, lemon, fresh herb, micro greens
\$5.00

Land (cool)

CHICKEN CAESAR CROSTINI Romaine, asiago
\$4.00

MINI BIT Smoked bacon, tarragon mayo, rye crisp
\$4.25

HERB CRUSTED BEEF TENDERLOIN Crostini, horseradish creme, chive
\$4.50

ANTIPASTO SKEWER Genoa salami, provolone cheese, artichoke, ham, tomato
\$4.50

NY STRIP FLATBREAD Mushroom pate, aged balsamic vinegar
\$4.75

Garden (warm)

TOMATO BASIL SHOOTER Mini grilled cheese sandwich
\$3.25

CRANBERRY TARTLET Brie, port wine syrup
\$3.00

TRADITIONAL SPANAKOPITA Spinach, feta
\$3.00

SMOKED MOZZARELLA ARANCINI Tomato reduction
\$3.25

MINI TWICE BAKED POTATO Cheddar, chive, sour cream
\$3.00

Sea (warm)

MINI CRAB CAKE Smoked paprika aioli, chive
\$5.25

GRILLED HERB CRUSTED SHRIMP SKEWER Black truffle aioli
\$5.25

FRIED GREEN TOMATO Blackened shrimp, remoulade
\$5.50

MINI LOBSTER ROLL TARRAGON Mayonnaise, micro greens
\$5.75

MINI GRILLED SALMON SLIDERS Brioche bun, napa cabbage slaw
\$5.25

Land (warm)

CHORIZO STUFFED DATE Espelette aioli
\$4.50

MINI BACON QUICHE Fontina cheese, chive
\$4.25



FLANK STEAK SKEWER Cumin, chili, cilantro lime aioli
\$4.50

HERB CRUSTED PORK LOIN Crostini, apricot mostarda
\$4.50

CHICKEN SATAY Thai peanut sauce
\$4.50

CLASSIC BEEF SLIDER American cheese, caramelized onion
\$4.75

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HORS D'OEUVRES RECEPTION MENU

Option One

VEGETABLE CRUDITÉS Dill dip 

LOCAL CHEESE BOARD Crackers and baguettes

BAKED ARTICHOKE GRATIN Local artisan breads

CHICKEN WINGS Texas dry rub  

BAKED BRIE EN CROUTE Sweet compote, crackers and flatbreads

\$26.00 Per guest

Option Two

SWEDISH MEATBALL SLIDERS Traditional gravy, lingonberry jam, slider buns

LOCAL CHEESE BOARD Crackers and baguettes

FRESH FRUIT DISPLAY Seasonal berries  

BAKED ARTICHOKE GRATIN Local artisan breads

FLANK STEAK SKEWERS  

HOUSE-MADE BARS

\$30.00 Per guest



Option Three

VEGETABLE CRUDITÉS Dill dip 

LOCAL CHEESE BOARD Crackers and baguettes

FRESH FRUIT DISPLAY Seasonal berries  

BAKED ARTICHOKE GRATIN Local artisan breads

CHICKEN WINGS Texas dry rub  

BAKED BRIE EN CROUTE Sweet compote, crackers and flatbreads

SMOKED SIRLOIN Rolls

ASSORTED CUPCAKES AND TRUFFLES

\$35.00 Per guest

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HORS D'OEUVRES PLATTERS

Each Platter serves approximately 50 people.

Hot

BAKED BRIE EN CROUTE Sweet compote crostini

\$250

ARTICHOKE GRATIN Artichokes, boursin cheese, fresh herb, crostini

\$200

CHICKEN WING DISPLAY Buffalo, BBQ, teriyaki sauces, blue cheese, ranch, celery

\$275

WALLEYE FINGERS Minnesota Walleye, lightly beer battered and served with fresh lemon and tarter sauce

\$300

MAC AND CHEESE Smoked gouda, bacon, grilled chicken, seasoned ground beef, tomatoes, green onions, sauteed vegetable

\$200

HERB CRUSTED ROAST TURKEY BREAST

Cranberry chutney, herb aioli, Dijon mustard, assorted rolls

\$250

ROAST BEEF TENDERLOIN Horseradish creme fraiche, tarragon mayonnaise, rolls

\$350

BONE IN HAM Grilled pineapple compote, bourbon maple syrup, assorted rolls

\$300

SMOKED PORK LOIN Thyme grilled peaches, chive aioli, stone ground mustard, rolls

\$300

CITRUS POACHED SALMON Dill dijon sauce, lemon caper aioli, lavosh, crostini

\$275

SMOKED SIRLOIN Herbes de Provence violet mustard, chive aioli, potato rolls

\$325

Cold

FRUIT AND BERRY PLATTER Yogurt dipping sauce

\$250

VEGETABLE CRUDITÉ Smoked paprika buttermilk dressing

\$250

GRILLED VEGETABLE PLATTER Creamy balsamic dressing

\$250

INTERNATIONAL CHEESE PLATTER Served with assorted mustards, apricot mostarda, baguettes, crackers

\$275

CHARCUTERIE PLATTER Assorted Italian meats and sausages, mustards, crunchy baguette, roasted peppers, cilives, cornichons

\$325

HUMMUS TRIO Traditional, red pepper and preserved lemon, toasted pita and flatbreads

\$250

Chef Performance Stations

Chef carved additions to a buffet. Chef attendant fee of \$100 each for two hours.

HERB CRUSTED ROAST TURKEY BREAST Cranberry chutney, herb aioli, Dijon mustard, assorted rolls

\$250

ROAST BEEF TENDERLOIN Horseradish creme fraiche, tarragon mayonnaise, rolls

\$350

BONE IN HAM Grilled pineapple compote, bourbon maple syrup, assorted rolls

\$300

SMOKED PORK LOIN Thyme grilled peaches, chive aioli, stone ground mustard, rolls


\$300

CITRUS POACHED SALMON Dill dijon sauce, lemon caper aioli, lavosh, crostini

\$275

SMOKED SIRLOIN Herbes de Provence violet mustard, chive aioli, potato rolls

\$325

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PLATED DINNER SERVICE

Plated Dinner Service Includes; Salad, Freshly Baked Rolls with Herb Butter, Entrée with Chefs choice Seasonal Vegetable, Dessert, Freshly Brewed Caribou Coffee (Regular and Decaf) and Tea.

Plated Salads | Choice of One

MIXED GREENS Tomato, cucumber, carrot, balsamic vinaigrette  

CLASSIC CAESAR SALAD Romaine, focaccia crouton, grana Padano cheese

GEM LETTUCE Green apple, manchego cheese, chive, marcona almond, champagne vinaigrette 

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

RED ROMAINE Shaved fennel, roasted peppers, oregano vinaigrette  

Soup

CHICKEN WILD RICE

BUTTERNUT SQUASH BISQUE Pumpkin seed oil

MINESTRONE Basil pesto

TOMATO BISQUE



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Vegetarian Entrees

ROASTED VEGETABLE STRUDEL Butternut squash cream, wild rice pilaf

\$29.00 Per guest

BRAISED PORTOBELLO Green curry broth, napa cabbage, jasmine rice



\$30.00 Per guest

BUTTERNUT SQUASH RAVIOLI Truffle, sage cream, wilted Lacinato kale, balsamic syrup

\$29.00 Per guest

SPINACH FETTUCINE Roasted tomato and shallot cream, shaved fennel, braised Swiss chard

\$29.00 Per guest

ROASTED VEGETABLE TIMBALE Arugula pesto, Portobello mushroom, fresh mozzarella, spaghetti squash

\$29.00 Per guest



Chicken Entrees

ROAST CHICKEN BREAST Shallot and currant demi-glace, fingerling potato, Maldon sea salt



\$31.00 Per guest

PAN SEARED CHICKEN Roasted red potato, mushroom and sherry cream sauce



\$31.00 Per guest

ROASTED CHICKEN Buttermilk mashed potato, traditional pan gravy



\$30.00 Per guest

SAUTÉED CHICKEN BREAST wild rice pilaf, roasted shallot cream sauce



\$32.00 Per guest

HERB CRUSTED CHICKEN Sun-dried tomato risotto, cabernet demi glace, chanterelle mushroom

\$32.00 Per guest



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Pork Entrees

HERB CRUSTED PORK LOIN Roasted red potato, Dijon cream, chive 🌾

\$32.00 Per guest

GRILLED BONE-IN PORK CHOP Roasted fingerling potato, honey mustard glaze, warm Brussel sprout salad 🌾 🥛

\$34.00 Per guest

PAN SEARED PORK TENDERLOIN Vidalia onion risotto, and tarragon glace de viand 🌾

\$34.00 Per guest

ROAST PORK LOIN Green peppercorn reduction, and celeriac mashed potato 🌾

\$32.00 Per guest

Beef Entrees

BALSAMIC BRAISED SHORT RIBS Yukon gold mashed potato, shallot demi-glace 🌾

\$38.00 Per guest

PAN SEARED 8OZ SIRLOIN BLACK MISSION FIG REDUCTION Roasted fingerling, stone ground mustard 🌾

\$38.00 Per guest

BRAISED BEEF BRISKET Tomato jam, smoked gouda mashed

\$38.00 Per guest

GRILLED 10OZ RIBEYE Chimichurri sauce, cauliflower puree, roasted red potato 🌾 🥛

\$39.00 Per guest

PORCINI CRUSTED 6OZ FILET Dauphinoise potato, Saint Pete's blue cheese demi-glace 🌾

\$40.00 Per guest



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Fish Entrees

PAN SEARED SALMON picholine olives, preserved lemon, tomato oil, Israeli couscous 🌾

\$36.00 per guest

PANKO CRUSTED WALLEYE Sweet corn cream sauce, wild rice pilaf

\$37.00 per guest

SAUTÉED HALIBUT White bean ragout, tomato confit, basil oil 🌾 🥚

\$41.00 per guest

SAUTÉED SALMON Meyer lemon and chive cream, fennel and brown rice pilaf 🌾

\$36.00 per guest

PAN SEARED SEABASS Olive confit, creamed leeks, roasted fingerling potato 🌾

\$42.00 per guest



Children's Menu

For Children 10 years and Under.

GRILLED CHEESE Potato gems, fresh fruit

\$14.95 per guest

CHICKEN TENDERS Potato gems, fresh fruit

\$15.95 per guest

BAKED MACARONI AND CHEESE Potato gems, fresh fruit

\$14.95 per guest

GRILLED CHICKEN TENDERS Potato gems, fresh fruit 🌾

\$13.95 per guest



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Desserts | Choice of One

TROPICAL LYCHEE AND STRAWBERRY
PARFAIT

NEW YORK CHEESECAKE *Fresh berries*

RED VELVET BOURBON CHEESECAKE

RASPBERRY MACAROON *Vanilla mousse*

CHOCOLATE SILK PIE TORTE

PEAR RICOTTA MOUSSE CAKE

SEMOLINA ORANGE CAKE *Ginger sauce*

PINA COLADA CAKE

CHOCOLATE MOUSSE DOME *Raspberry sauce*

CHOCOLATE CRUNCH TORTE

GREEN TEA RICE COCONUT CAKE *Passion fruit sauce*

ASSORTED MINIATURE DESSERTS AVAILABLE

Additional charges apply

Peach streusel cheesecake

Flourless chocolate torte

Matcha green tea vanilla buttercream torte

Lemon panna cotta with blueberries compote



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CAKE INFORMATION

Cake Toppers

6" CAKE TOPPER

Standard Flavors: Chocolate Cake, Yellow Cake, White Sponge Cake

\$40.00, gluten Free add \$10.00

6" SPECIALTY CAKE TOPPER

Specialty Flavors: Red Velvet Cake, Carrot Cake, Coconut Cake, Lemon Cake, Marble Cake

\$45.00, gluten Free add \$10.00

CHOICE OF FROSTING

Chocolate or Vanilla Buttercream, Flavored Buttercream

SPECIALTY FILLINGS

Filling Options: Chocolate ganache, Chocolate Mousse, Raspberry Mousse, Mixed Berry Mousse, Mango-Passion Fruit Mousse, Strawberry Mousse, Coconut Mousse, Vanilla Mousse, Lemon Curd, Salted Caramel, Tiramisu Mousse, Cappuccino Mousse

\$5.00 additional

EXTRA DECOR

Chocolate decor (cigarette or shaving black or white)

Chocolate glaze

Gold or silver leaf

\$5.00 additional

EARL BROWN SIGNATURE CAKE TOPPERS

Strawberry Lime Champagne Cake (Champagne cake with champagne syrup filled with strawberry lime mousse)

Black and White Cake (Chocolate cake with Chambord syrup filled with vanilla mousse and layered with raspberry jam)

\$60.00

Earle Brown Signature Cakes

STRAWBERRY LIME CHAMPAGNE CAKE

Champagne cake drizzled with champagne syrup and filled with strawberry lime mousse

BLACK AND WHITE CAKE

Chocolate cake drizzled with Chambord syrup, filled with vanilla mousse and layered with raspberry jam

LEMONCELLO CREAM CAKE

Lemon cake drizzled with lemongello syrup, filled with lemon cream and seasonal berries

SALTED CARAMEL CHOCOLATE ESPRESSO CAKE

Dark chocolate espresso cake drizzled with rum syrup and filled with salted caramel buttercream

\$5.00 per guest, special designs will require additional charges

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DINNER BUFFETS

Buffets include Freshly Baked Rolls with Herbed Butter, Freshly-brewed Caribou Coffee (regular and Decaf) and Tea.

The Northwoods

WILD RICE SALAD Cranberry, asparagus, pear vinaigrette 🌿 🥛

WEDGE SALAD Tomato, cucumber, blue cheese, green goddess dressing 🌿

SAUTÉED WALLEYE Herb butter 🌿

SWEDISH MEATBALLS Traditional gravy, lingonberry jam

ROASTED PORK LOIN Dijon and herb crust, apple butter reduction 🌿

PARSLEY BUTTERED NOODLES

BUTTERMILK MASHED POTATO 🌿

BROCCOLI AND CAULIFLOWER MEDLEY 🌿 🥛

FRUIT COBBLER

FLOURLESS CHOCOLATE TORTE 🌿

\$39.00 Per guest



Metropolitan

CHOP SALAD Romaine, tomato, cucumber, blue cheese, olive, red wine vinaigrette 🌿

WILD RICE SALAD Dried Cranberries, Carrots, Celery, and Champagne Vinaigrette

TRADITIONAL POT ROAST Root vegetable, gravy 🌿 🥛

GRILLED SALMON Lemon and chive cream sauce 🌿

ROASTED CHICKEN THIGHS Herb marinade, natural jus 🌿 🥛

SMOKED GOUDA MASHED POTATOES

GREEN BEANS, ROASTED MUSHROOM 🌿 🥛

FRESH FRUIT TART

HAZELNUT TORTE

\$39.00 Per guest



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DINNER BUFFETS

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New Delhi Buffet

CUCUMBER AMCHUR SALAD Fermented mango 🌿 🥚

CHICKPEA CHAAT Mint, desi yogurt, chili, cilantro 🌿

ROGAN JOSH Braised lamb/spices 🌿 🥚

MURGH SHAHI KORMA Cashew, chili, cream 🥚

MACHILLI MOLLI Fried coconut fish curry 🥚

BASMATI RICE 🌿 🥚

GOBI ALOO Cauliflower, potato 🌿 🥚

NAAN Paratha

MINT CILANTRO CHUTNEY Tamarind-date chutney, mango chutney 🌿 🥚

GALUB JAMEN Fried doughnut/ rosewater syrup

KHEER Rice pudding, dried fruits, nuts

\$48.00 Per guest

Barbary Coast - North Africa

GREEN LENTIL SOUP Wilted spinach 🌿 🥚

MECHOUIA SALAD Charred onion, pepper, tomato 🌿 🥚

CARROT SALAD Cumin, caraway, coriander, onion 🌿 🥚

ASSORTED BAGUETTE Boules

GRILLED HANGAR STEAK Eggplant relish, tomato 🌿 🥚

HARISSA RUBBED CHICKEN Red pepper/spices 🌿 🥚

COD TAGINE Kaffir lime, saffron, tomato 🌿 🥚

COUS COUS Chermoula, garbanzo beans, roasted vegetable 🥚

ROASTED POTATO Smoked paprika, tomato, garlic 🌿 🥚

MHALBIYA Apple rice pudding, pistachio, geranium water 🌿 🥚

DEBLAH Cookie, rosewater, vanilla, sesame

\$46.00 Per guest

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DINNER BUFFETS

Buffets include Freshly Baked Rolls with Herbed Butter, Freshly-brewed Caribou Coffee (regular and Decaf) and Tea.



Fireside Comfort Buffet

MIXED GREEN SALAD Tomato, cucumber, carrot, balsamic dressing (GF) (DA)

ROASTED BEET SALAD Wilted kale, sunflower seeds, lemon, local goat cheese (GF)

CHICKEN AND DUMPLINGS Roast chicken, dumplings, peas, jus lie

BRAISED BEEF BRISKET Red wine reduction (GF) (DA)

SAUTÉED SALMON Fresh herb, charred lemon butter (GF)

ROASTED GARLIC MASHED POTATO (GF)

GREEN BEANS, ROASTED CHERRY TOMATO (GF) (DA)

LEMON MOUSSE CAKE

NUTTY CARAMEL TORTE

\$39.00 Per guest

Napa Valley

WATERMELON SALAD French breakfast radish, pickled red onion, arugula, sunflower seed, and champagne glaze (GF) (DA)

KALE SALAD Red quinoa, delicate squash, shaved fennel, toasted chia seeds, preserved lemon vinaigrette (GF) (DA)

GRILLED ARTIC CHAR Heirloom carrot puree, sultanas, capers (GF)

ROAST AMISH CHICKEN Swiss chard, green romesco sauce with almonds (GF) (DA)

RED MISO MARINATED TOFU Sea beans, edamame (GF) (DA)

JAPONICA AND BLACK RICE Pea tendrils, scallion (GF) (DA)

ROASTED CAULIFLOWER Shishito peppers, zaa'tar spice (GF) (DA)

STRAWBERRY SHORTCAKE

COCONUT PASSION FRUIT CAKE

\$44.00 Per guest



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(DA) Made without dairy ingredients

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(DA) Made without dairy ingredients

(GF) Made without gluten ingredients
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(GF) Made without gluten ingredients
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DINNER BUFFETS

Buffets include Freshly Baked Rolls with Herbed Butter, Freshly-brewed Caribou Coffee (regular and Decaf) and Tea.



South of France

SALADE VERTE-SIMPLE GREEN SALAD Blistered cherry tomato, fresh herbs, shallot vinaigrette 🌾 🥛

VEGETARIAN NICOISE SALAD Butter lettuce, haricot vert, fingerling potato, tomato, roasted peppers, mustard vinaigrette 🌾 🥛

GRILLED CHICKEN PAILLARD Verjus, braised chicory 🌾 🥛

SALMON PROVENÇAL Tomato confit, Castelvetrano olive, lemon 🌾 🥛

HANGAR STEAK AU POIVRE Brandy, cream, Tellicherry pepper 🌾

LYONNAISE POTATO Caramelized onion 🌾 🥛

RATATOUILLE Zucchini, squash, eggplant, tomato, fresh herbs 🌾 🥛

ASSORTED PROFITEROLES

SWEET BRIOCHE Vanilla cream, mixed berries

\$44.00 Per guest

The Napoli Buffet

TRADITIONAL CAESAR SALAD Romaine, Grana Padano, focaccia crouton 🥛

CAPRESE SALAD Fresh mozzarella, bushel boy tomato, basil, extra virgin olive oil, balsamic 🌾

CHICKEN PICATTA Lemon, capers 🌾 🥛

ROCK SHRIMP SCAMPI Fusilli pasta, garlic, white wine, butter, tomato, basil

EGGPLANT PARMESAN Marinara, mozzarella

ROASTED YUKON GOLD POTATO Asiago, herbs 🌾

BROCCOLINI Grilled lemon, parsley 🌾 🥛

PANNA COTTA Fresh berries 🌾

ORANGE AND MASCARPONE CANNOLI

(ITALIAN SAUSAGE AND/OR FETTUCCHINI ALFREDO ALWAYS AVAILABLE FOR A SUBSTITUTE OR ADDITION)

\$40.00 Per guest



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LATE NIGHT SNACK



All late night snacks serve 50 people.

PIZZA

Pepperoni, sausage, cheese, vegetarian – choose 6 per order.
\$225.00

FRENCH FRY BAR 🌾 🥚

Shoestring, sweet potato, curly fries, ketchup, mustard, chipotle ranch, Alabama white-BBQ
\$150.00

SALSA BAR 🌾

Fresh tortilla chips, Pico de Gallo, guacamole, chipotle salsa, tomatillo salsa, queso dip
\$200.00

WARM SOFT PRETZELS

Yellow and Dijon mustards, warm beer cheese sauce
\$150.00

CHIPS AND DIPS 🌾

Fresh tortilla chips, pita chips, French onion dip, southwest sour cream, artichoke dip (warm), refried bean dip
\$175.00

CHICKEN WINGS 🌾

Salt and pepper wings, assorted hot sauces, celery, blue cheese, ranch
\$275.00

BUILD YOUR OWN SLIDER STATION

Classic burger-American cheese, tomato
Grilled chicken-chipotle mayonnaise, red onion
Roasted turkey, honey aioli
Black bean burger, cilantro lime crème, pineapple slaw
Pulled BBQ pork, creamy coleslaw
\$225.00 - Choose one slider variety per order

POPCORN BAR 🌾

Buttered, cheddar, caramel
\$150.00



BAR AND BEVERAGE SERVICE

Spirits	House Brands	Premium Brands
Vodka	Smirnoff	Ketel One Ketel One Citronen Tito's
Gin	Tanqueray	Bombay Sapphire
Whiskey	Windsor Canadian Southern Comfort Fireball	Crown Royal Jack Daniels Jameson
Scotch	Dewar's	Johnny Walker Black
Bourbon	Jim Beam Bourbon	
Brandy	Christian Brothers Brandy	Korbel
Rum	Captain Morgan Malibu Bacardi Bacardi Limon	Captain Morgan's Private Stock
Tequila	Cuervo Gold Tequila	1800 Tequila
Cordials		Baileys Irish Cream Kahlua Jagermeister Chambord

	Cash Bar	House Bar
Wine per glass	\$6.25	\$5.75
Domestic Bottled Beer	\$5.75	\$5.25
House Brand Spirits	\$5.75	\$5.25
Cordials	\$7.25	\$6.75
Soft Drinks	\$2.50	\$2.00
Premium Bottle Beer	\$6.50	\$6.00
Premium Spirits	\$6.75	\$6.25

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Hosted bar prices are subject to a 24% service charge, state sales tax and liquor tax.

ALCOHOL BEVERAGE SERVICE

Hosted Bar Service (Prices per guest)

Full Bar Service	House Brands	Premium Brands
One Hour Hosted Package	\$12.50	\$15.00
Each Additional Hour	\$8.50	\$10.00

Beer, Wine & Soft Drinks Bar Service	House Brands
One Hour Hosted Package	\$10.50
Each Additional Hour	\$7.50

Champagne and Wine Service Tableside

TUNNEL OF ELMS

\$25.95/Per bottle

TOTT'S CHAMPAGNE

\$25.95/Per Bottle

CHAMPAGNE TOAST

\$5.50/Per Guest

WINE SERVICE WITH DINNER (ONE POUR)

\$5.25/Per Guest

CHAMPAGNE TOAST & WINE POUR WITH DINNER (OR 2 WINE POURS)

\$9.00/Per Guest

DOMESTIC KEG BEER

\$400 & up

Ask your Wedding Specialist for craft and premium keg options

CHAMPAGNE PUNCH

\$42.00/Per Gallon

House Wine

TUNNEL OF ELMS CHARDONNAY

\$25.00/Per bottle

TUNNEL OF ELMS CABERNET SAUVIGNON

\$25.00/Per bottle

BERINGER WHITE ZINFANDEL

\$25.00/Per bottle

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BEER BEVERAGE SELECTIONS

Domestic Bottled Beer

FULTON LONELY BLONDE

COORS LIGHT

MICHELOB GOLDEN DRAFT LIGHT

Premium Bottled Beer

STELLA ARTOIS

SUMMIT BREWING CO. Extra Pale Ale

SURLY BREWING CO. Furious IPA

Non-Alcoholic Beer

BUCKLER

Hard Drinkables

LOON JUICE CIDER

MIKE'S HARD LEMONADE

WHITE CLAW ALCOHOLIC SELTZER



Proudly Offering Local Craft Beers

EXCELSIOR BREWING CO. Big Island Blonde Ale

GRAIN BELT BREWING CO. Nordeast

LIFT BRIDGE BREWING CO. Farm Girl

SUMMIT BREWING CO. Extra Pale Ale

SURLY BREWING CO. Furious IPA

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WINE LIST

Chardonnay

STERLING VINTNERS COLLECTION
(CENTRAL COAST)

\$36.00

CHATEAU ST. JEAN CRISP (CA)

\$36.00

HESS SELECT (CA)

\$37.00

JOEL GOTT UNOAKED (CA)

\$46.00

KENDALL JACKSON SPECIAL SELECT
VINTNERS RESERVE (CA)

\$58.00

Pinot Grigio

TRINITY OAKS (CA)

\$28.00

CUPCAKE (ITALY)

\$34.00

BENVOLIO FRIULI GRAVE (CA)

\$33.00

LA CREMA (CA)

\$55.00

Moscato

LINDEMAN'S BIN 90 (AUSTRALIA)

\$30.00

MENAGE A TROIS (CA)

\$36.00

Sauvignon Blanc

MATUA (NEW ZEALAND)

\$36.00

13 CELSIUS (NEW ZEALAND)

\$35.00

CHATEAU ST. JEAN (CA)

\$38.00

MURPHY GOODE FUME (CA)

\$38.00

JOEL GOTT (CA)

\$40.00

Riesling

CUPCAKE (GERMANY)

\$35.00

STARLING CASTLE (GERMANY)

\$35.00

SEAGLASS (CA)

\$37.00

Sparkling

CAROUSEL BLANC DE BLANCS (FRANCE)

\$33.00

LA MARCA PROSECCO (ITALY)

\$37.00

ZIBIBBO SPARKLING MOSCATO (ITALY)

\$54.00

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WINE LIST

Cabernet Sauvignon

MIRASSOU (CA)

\$35.00

STELING VINTNERS COLLECTION (CENTRAL COAST)

\$45.00

HESS SELECT (CA)

\$45.00

J. LOHR SEVEN OAKS PASO ROBLES (CA)

\$53.00

Pinot Noir

BERINGER FOUNDERS ESTATE (CA)

\$34.00

SEAGLASS (CA)

\$36.00

MURPHY GOODE (CA)

\$52.00

Merlot

TRINITY OAKS (CA)

\$28.00

STERLING VINTNERS COLLECTION (CENTRAL COAST)

\$45.00

J. LOHR LOS OSOS PASO ROBLES (CA)

\$50.00



Malbec

CONQUISTA (ARGENTINA)

\$28.00

CUPCAKE (ARGENTINA)

\$34.00

Interesting Red

ZINFANDEL, MONTEVINA (CA)

\$34.00

RED BLEND, LINE 39 EXCURSION (CA)


\$36.00

SHIRAZ, PENFOLDS KOONUNGA HILL (AUSTRALIA)

\$34.00

RED BLEND, 19 CRIMES (AUSTRALIA)

\$42.00

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DÉCOR & CENTERPIECES

The Earle Brown Heritage Center offers many decor options. Floral arrangements, lanterns, mirror tiles and votive candles are available for rent or purchase. Your Wedding Specialist can offer décor samples and suggestions.

You will be given six hours prior to the start of your reception to move in. Additional move in time may be purchased for a fee.

- You may provide your own centerpieces. Candle centerpieces are acceptable provided the candles are enclosed by glass.
- Glitter and confetti are prohibited. If used, you will be assessed a clean-up charge of \$500.
- Any of your storage items can be placed under your gift table.

To avoid facility damage, the Earle Brown Heritage Center will provide gaffer tape to adhere to any surfaces at EBHC. No other adhesives, nails or 3M sticker hooks may be used.

Available Items

ROUND MIRROR TILE

\$2.00 Each

TWO VOTIVES

\$0.50 Each

MIRROR TILE WITH VOTIVES

\$3.00 Each

CENTERPIECE ARRANGEMENTS

\$25.00–\$45.00 Per table

TWINKLE LIGHTS

Available in the Harvest Room for a charge of \$150.00

ARCH FOR CEREMONY

\$40.00

Décor Labor

You are responsible for the set-up of your decoration for your wedding. This includes table centerpieces, place cards, table favors, etc. If you are doing your own decorating, please bring in your own ladder.

- Earle Brown Heritage Center staff can be scheduled to assist you at a rate of \$50 per hour.
- Man lift and labor are available for a fee of \$50 per hour.

CENTERPIECE OPTIONS



THE GWENDELYN
\$40.00



WHITE LANTERN WITH DÉCOR
\$30.00



THE FARMHOUSE
\$23.00



THE BELGIAN
\$30.00



THE MORGAN
\$20.00



GUIDELINES, POLICIES & INFORMATION

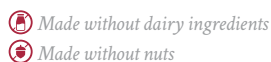
Complimentary Services & Amenities

- Facility-owned tables and chairs.
- Flatware, china, glassware.
- White, ivory, or black table linens.
- White, ivory or burgundy napkins.
- Hand pinned taffeta on a head table, cake table, DJ table, gift & place card tables.
- Dance floor.
- One-corded microphone.
- Menu tasting.
- On-site wedding specialist.
- Free parking.
- Security guard.
- One dressing room (with on-site ceremony).

Deposits & Payments

- A 20% deposit of your total contract is required with the signed contract.
- Four additional deposits of 20% each required prior to the event.
Due dates based on duration of engagement.
- All deposits are non-refundable.
- Final payment is due 72 hours prior to your event, including any amount that is falling short of the contracted minimum.

At your final appointment, a credit card number with charge authorization will be required for any additional balance following your event.





GUIDELINES, POLICIES & INFORMATION

Wedding Ceremony

Our beautifully landscaped courtyard is available for a 30 minute ceremony at no charge for those couples hosting their reception with us. The small fountain is available for wedding ceremonies with 120 guests or fewer. The large fountain can seat a maximum of 400 guests.

Saturday & Sunday ceremony times include:

- 2:00 p.m.
- 4:00 p.m.
- 6:00 p.m.

Friday evening ceremony times to be determined.

Inclement Weather Backup

A couple has the option to use their reception ballroom as the backup location or may rent an additional room.

Please note: If a back-up room is contracted, room charges will apply whether or not the rooms used. This room is taken out of inventory and secured for your use.

Outdoor Decor

- Outdoor garden chairs are available for a fee.
- A sound system is strongly recommended. The rental fee is \$175 and includes a corded microphone.
- Tents must be rented through the Earle Brown Heritage Center.
- Archway for ceremony is available for rent.

Ceremony Rehearsal

We are happy to accommodate space for your ceremony rehearsal.

All ceremony times must be pre-scheduled. Please see your Wedding Specialist to make arrangements.



GUIDELINES, POLICIES & INFORMATION

Food & Beverage

All food and beverage must be supplied and prepared by The Earle Brown Heritage Center's catering department. A couple may supply their own wedding cake from a licensed vendor. No other outside food or beverage is permitted.

- Select a plated dinner, buffet dinner or hors d'oeuvres reception.
- Children age 10 and under may have a plated children's meal. Plated entrees are at prevailing rate.
- Beverage service (coffee, hot tea, iced tea, ice water and milk) is included with dinner.
- Add \$1.00 per guest for dinner service with 2 plated entrées. (Excludes vegetarian & children's meals).
- Add \$2.00 per guest for dinner service with 3 plated entrées. (Excludes vegetarian & children's meals).
- Dessert service is included with plated and buffet dinners.

All menu prices are subject to change. Due to fluctuation in the markets, prices will be guaranteed 30 days prior to your event. Any food and beverage not consumed is prohibited from being taken off-site.

Menu Selections

Final menu selections should be submitted a minimum of two weeks prior to the function to ensure availability of the desired menu items.

Final guarantees must be received three working days prior to your reception. Any reduction to the guest count after that day cannot be accepted. All counts must be given directly to your Wedding Specialist.

At your final appointment, alert your Wedding Specialist to how many vegetarian and/or other special dietary meals need to be made available.

Beverage Services

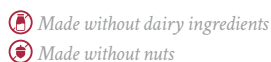
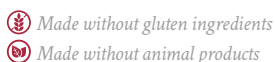
Full bar service is available with a variety of packages to suit your needs.

Last call for bar services is at 11:45 p.m.

Food & Beverage Management will determine number and placement of bars, based upon final guarantee. In the event your bar would generate less than \$600 in sales, a \$150 bartender's 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 beverages are to be purchased at the facility. Non-compliance with this policy will result in appropriate action by facility staff.





GUIDELINES, POLICIES & INFORMATION

Audio Visual Equipment

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

Security

Earle Brown Heritage Center does not assume responsibility for damage, lost or stolen merchandise or articles brought into the facility. Earle Brown will arrange security services as stated in the sales contract.

We recommend you have someone from your event assigned to take care of wedding gifts and cards.

Accommodations

We are pleased to offer the Embassy Suites Minneapolis North as a guest room option for you and your guests. This 175 all-suite property can be accessed by an all seasons enclosed walkway for your convenience.

- Embassy Suites, (763) 560-2700

A number of additional hotels are available within a few blocks of Earle Brown Heritage Center. Most offer shuttle service to/from our facility, but be sure to inquire about shuttle rates as they vary greatly. Be sure to ask for the Earle Brown Heritage Center room rate at the following properties:

- Marriot Fairfield, (763) 561-8000
- Radisson Brooklyn Center, (763) 566-8000

Smoking

To ensure the comfort of our guests, the Earle Brown Heritage Center maintains a smoke free facility. Smoking is permitted outside the building.

Room Set Up

Our Operations Manager reserves the right to determine the size of your dance floor based on the party size and set up. There will be an additional charge if you desire a larger dance floor than the size recommended.

- Risers sized 8' x 6' x 24' are available for \$40 per section.

Risers can affect the maximum number of ovals in the ballroom and the size of the dance floor.



GUIDELINES, POLICIES & INFORMATION

Special Services

Your Wedding Specialist would be pleased to offer referrals to assist you in contracting entertainment and décor for your special day.

Parking is free, ample and accessible at Earle Brown Heritage Center.

Amendments To Program

If a change from the original room set up is requested on the day of the function, a \$100 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.

Specific Responsibilities Of The Customer

Event guests will be admitted to the ballroom and expected to depart at the times stated on the sales contract. A labor charge of \$100 per hour will apply for access to the facility prior to and after times stated on the sales contract.

Insurance Requirements

Earle Brown Heritage Center requires an insurance rider for the event, naming Earle Brown as insured on the policy. Minimum coverage is \$300,000. Most homeowner's policies will cover this at no additional charge, or a nominal fee. If that is not the case, we can secure a policy on your behalf, at a cost of \$225.

Miscellaneous

Groups must vacate building by 12:30 a.m. or as stated on the contract.

Earle Brown Heritage Center is unable to provide refrigeration or plant care.

Overnight storage is not available after the conclusion of your event. Please make arrangements to remove all personal and rental items.

Earle Brown Heritage Center is not responsible for articles left on the property.

Lost and found is held at our main office. Please call (763) 569-6300 for missing items.



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CENTER

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