

MENU



HERITAGE PLAN

DAY PACKAGE



HERITAGE
CENTER

CONFERENCE & EVENT CENTER

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. Heritage Center of Brooklyn 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, the Heritage Center of Brooklyn 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

\$47.00 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

\$52.00 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

FIT Designates a FIT menu item

 Made without gluten ingredients

 Made without dairy ingredients

 Made with nuts

 Produced in facility that processes nuts

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

MID-MORNING SERVICE

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

Choose One

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)*

Trail Mix Break

NUT & SEED TRAIL MIX 

TROPICAL TRAIL MIX Dried tropical fruits 

YOGURT DIPPED PRETZELS

CHOCOLATE DIPPED PRETZELS

\$3.50 Per Guest

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BUFFET LUNCH

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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
Locally-sourced beef and pork *(can be requested to be all beef)*
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-glacé   **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

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**

MINESTRONE 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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PLATED LUNCH

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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 

Vegan Entrées

BRAISED PORTOBELLO Green curry broth, napa cabbage, jasmine rice  

MUSHROOM BOURGUIGNON Red wine braised wild mushrooms, celery, baby carrot, fresh herb  

CHANA MASALA Indian-style tomato base curry, chickpeas, served over basmati rice  

GRILLED CAULIFLOWER STEAK Chimichurri, quinoa pilaf  

(EGGLESS) PENNE PASTA Heirloom tomatoes, basil, vegan mozzarella 

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 🌱 🥚

MINNESOTA WILD RICE MEATLOAF
Locally-sourced beef and pork *(can be requested to be all beef)*
Ames farm honey, bushel boy tomato 🥚

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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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.

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-FREE 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

\$2.50 Per Guest

MN State Fair

MINI CORN DOGS Mustard

BUTTERED POPCORN,
KETTLE CORN 🌱

APPLE SLICES Caramel 🌱 **FIT**

DONUT HOLES

\$3.50 Per Guest

Farmers Market

VEGETABLE CRUDITÉ
Buttermilk ranch 🌱 **FIT**

SUMMER SAUSAGE Mustards,
and crackers 🌱

LOCAL CHEESE PLATTER 🌱

FRESH FRUIT DISPLAY 🌱 🥥

\$3.50 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 Heritage Center of Brooklyn 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 Heritage Center of Brooklyn 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, the Heritage Center has you covered.



GUIDELINES & POLICIES

Food and Beverage Policy

All food and beverage will be supplied and prepared by the Heritage Center of Brooklyn 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

Heritage Center of Brooklyn Center assumes no responsibility for the damage or loss of any merchandise or articles brought into the facility.

Also, Heritage Center of Brooklyn 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 Heritage Center of Brooklyn 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 Heritage Center of Brooklyn 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 Heritage Center of Brooklyn Center. Please see map for location of parking lots. The Heritage Center of Brooklyn 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 Heritage Center of Brooklyn 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 Heritage Center of Brooklyn 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 Heritage Center of Brooklyn 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.



HERITAGE CENTER

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(763) 569-6300

6155 EARLE BROWN DR
MINNEAPOLIS, MINNESOTA

HERITAGECENTER.MN