

Weddings at the Crowne Plaza Northstar Hotel

*Join us at the Crowne Plaza Northstar Hotel
for your wedding day and choose from a wonderful selection of
packages, each designed to meet you and your family's individual needs.*

Each of our packages includes:

- ❖ Complimentary Guest Room for the Bride and Groom on their wedding night.*
- ❖ Complimentary Fresh Floating Flower with votive candles and mirrors.*
- ❖ Complimentary Cake Cutting.*
- ❖ Skirted Head table, Cake and Gift Book Tables.*
- ❖ Complimentary chair covers for one venue.*
- ❖ Discounted Guest Room Rates for family and friends.*
- ❖ Complimentary food tasting.*

General Information

FOOD & BEVERAGE MINIMUMS: Food & Beverage Minimums are required for all functions. If food and beverage purchases equal or exceed the set minimum, no room rental will be charged. If less is purchased, the difference between the minimum and the actual purchase will be a room rental fee. Your food & beverage minimum does not include service charge and tax.

*All food and beverages served in the Crowne Plaza Northstar hotel must be purchased from, prepared, and served by the staff of the Hotel. No food or beverage will be permitted to be brought into or removed from the Hotel by any patron or patron's guest. (Exception made for Wedding or Groom's Cakes)

ADVANCE DEPOSIT: Advance non-refundable deposits are due along with your signed agreement.

CANCELLATION POLICY: Based on individual agreements, if the event is cancelled after the set cancellation date, client will be responsible for payment of the negotiated food and beverage minimums.

GUARANTEES: Final guest attendance must be received no later than 5 days prior to the function day. You will be charged for the number of meals guaranteed or actual served (whichever is higher). If the catering office is not notified within that time frame, the number of guests originally indicated on the catering contract will become your guarantee number.

PRICES/INCREASED COSTS: Menu pricing is subject to change with the market. The Crowne Plaza will not guarantee menu prices prior to 6 months from the day of the function.

PAYMENT: Guests are required to pay in full 5 days prior to the event. A credit card is also required to charge any last minute expenses the night of the event.

GRATUITY & TAXES:

- ❖ Food & Beverages are subject to a 20% service charge.
- ❖ Food and non-alcoholic beverages are subject to a 10.40% state and local tax.
- ❖ Alcohol is subject to a 12.90% state and local tax.
- ❖ Audio Visual equipment is subject to a 7.40% tax and 20% service charge.

*** Please note: In accordance with state law, all service charges are subject to a 7.40% tax. Taxes and service charges are subject to change.

LIABILITY AND DAMAGE TO PROPERTY: The Hotel reserves the right to inspect and control all private functions. The client shall indemnify, defend and hold the Hotel harmless from and against all claims, damages, liability and expense to persons or property that may occur as a result of the clients use of the Hotel's facilities, provided that such claims, actions, damages, liability and expense arise out of or result from the actions, in-actions, omissions of negligence of the client or its agents, representatives or guests. The client will be held responsible for any damages or loss to the building, equipment, decorations or fixtures belonging to the Hotel lost or damaged during the affair due to the activities of its guests. Any damages or loss incurred will be billed to the clients at replacement costs.

HOLD HARMLESS CLAUSE/PERFORMANCE: If for any reason beyond its control, including, but not limited to strikes, labor disputes, accidents, government requisitions, commodities or supplies, acts of war or acts of God, Crowne Plaza Northstar Hotel may terminate the Agreement without further liability of any nature. In no event shall the Crowne Plaza Northstar Hotel be liable for consequential damages or theft of any nature for any reason.

MENUS: Select one of our wedding packages or our creative culinary staff will be happy to assist you in planning a special menu for your wedding. We are eager to satisfy an array of tastes in order to make each and every wedding unforgettable for you and your guests.

BARTENDERS: We recommend one bartender per 75 guests. Bar sales must be \$400.00 per bartender or a bartender fee of \$75.00 per bar will apply.

COAT CHECK: Coat Check is provided by the Hotel for a charge of \$75.00 per attendant.

DECORATIONS: You are allowed to decorate the room for your event. Additional charges may be incurred based on time, room and availability. Tacks and nails are not allowed when applying any decorations to the walls or ceilings. Open flames are not permitted. All candles or other open flames must be enclosed in glass.

DANCE FLOOR: Upon request, a dance floor can be provided for a fee of \$50.00.

CONTRACTED VENDORS: Any vendors that are contracted for your event must provide the Hotel with proof of insurance and are subject to the approval of the Hotel.

Rehearsal Dinner

-Plated-

*Please select one menu for your entire group.

Dinner Entrees

Prosciutto Wrapped Halibut

Rubbed with fresh Pesto and grilled
Topped with a Balsamic glaze and Feta Cheese
Served with Herb Couscous and Asparagus
38.95

Chicken Chesapeake

Boneless Chicken Breast stuffed with Crab Meat
and topped with a Lobster Cream Sauce,
Served with Parmesan Rice and Asparagus
28.95

Classic Walleye Fillet

Lightly Breaded and Pan-seared in Lemon Butter,
Served with Remoulade and Herb Couscous
Vegetable Medley
31.95

Cajun Salmon

Seared Atlantic Salmon Filet seasoned with Cajun Spices
Topped with our own Honey Mustard Sauce
Served with Parmesan Rice
and Vegetable Medley
31.95

Sesame Seared Ahi Tuna

Topped with Wasabi Vinaigrette and served with
Herb Couscous and Vegetable Medley
32.95

Medallions of Pork Tenderloin

Served with a Port Wine Reduction
Whipped Sweet Potatoes
and Asparagus
29.95

Grilled Jerked Chicken

with Cranberry-Citrus Chutney
and Tropical Fruit Relish
Whipped Sweet Potatoes and Asparagus
26.95

Petite Filet Mignon

Maitre d' Butter
Bleu Cheese Mashed Potatoes
Fresh Green Beans Amandine
35.95

Blackened Bleu Steak Medallions

Seared Sirloin Medallions with a
Light Gorgonzola Cream Sauce
Served with Roasted Garlic Mashed Potatoes
and Vegetable Medley
29.95

New York Steak (12 oz.)

Served with Peppercorn Sauce,
Roasted Garlic Mashed Potatoes and Vegetable Medley
36.95

**All Steaks are cooked medium unless otherwise specified.

All entrées include your choice of soup du jour or house salad and dessert, fresh rolls and butter.

Choice of beverage includes coffee, decaf, tea and cream.

Soft drinks are available at 2.50 each.

Split entrée selections are charged at the price of the higher entrée.

All prices are subject to service charge and tax.

Rehearsal Dinner

-Plated-

*Please select one menu for your entire group.

Dinner Duettes

Petite Filet Mignon and Grilled Salmon	37.95
Served with White Wine Garlic Sauce, Duchess Sweet Potatoes and Asparagus	
Petite Filet Mignon and Grilled Breast of Chicken	37.95
Topped with Maitre d' Butter and Forestière Sauce, Duchess Potatoes and Vegetable Medley	
Chicken and Stuffed Shrimp	35.95
Grilled Chicken Breast and Crabmeat stuffed Prawns with Lobster Sauce, Served with Vegetable Medley and Herb Roasted Potatoes	
Tournedos and Scallops	39.95
Medallions of Beef with Pan-seared Scallops served with Béarnaise Sauce, Roasted Garlic Mashed Potatoes and Vegetable Medley	

Dessert Options

Chocolate Mascarpone Torte
Tiramisu
Fresh Berry Tart (Seasonal)
Lemon Raspberry Torte
Vanilla Bean Cheese Cake
Chili Chocolate Torte

Dinner Buffet Menus Available Upon Request

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Choice of beverage includes coffee, decaf, tea and cream.

Soft drinks are available at 2.50 each.

Split entrée selections are charged at the price of the higher entrée.

All prices are subject to service charge and tax.

Twilight Hors d'oeuvres Reception

Buffet (2 hours)

Fresh Fruit Punch

Caesar Salad

The Traditional Caesar Salad with Homemade Croutons and Parmesan Cheese

Carving Station**

Whole Roasted Turkey and Honey Roasted Ham

Served with Mayonnaise, Honey Mustard, and Assorted Silver Dollar Rolls

Pasta Station

Fettuccini and Penne Pasta with
Marinara and Alfredo Sauces

Also includes the following:

Italian Sausage, Red Onions, Mushrooms,
Tomatoes, Green & Red Peppers, Artichoke
Hearts, Sun-dried Tomatoes, Black Olives
& Parmesan Cheese

or

Fajita Station

Spicy Chicken tossed with
Green & Red Peppers and choice of
Red Onions, Jalapeno, Guacamole,
Refried Beans, and Salsa
Flour Tortillas

Hors d'oeuvres Buffet

Bruschetta

International Cheese Display

Fresh Vegetables and Dip

Teriyaki Beef & Pepper Kabobs

Roasted Pear & Gorgonzola Canapé

Petite Crab Cake with Key Lime Aioli

42.95

**Carving station requires a Chef to serve.

100.00/chef.

Wine and Bar Packages available.

All prices are per person unless otherwise noted and subject to applicable taxes and service charges.

Hors d'oeuvres Buffet Enhancements

Additional accompaniments to add or substitute for your buffet

*Carved Round of Beef***

Served with Silver Dollar Rolls, Mayonnaise, Mustard and a Creamy Horseradish Sauce
350.00/Round
(serves approx. 50 guests)

*Carved Tenderloin of Beef***

Served with Silver Dollar Rolls, Mayonnaise, Mustard and a Creamy Horseradish Sauce
300.00/Tenderloin
(serves approx. 20 guests)

**Carving stations require a Chef to serve.
100.00/chef.

Additional Hors d'oeuvres

ITEM	PER DOZEN
<i>Cold Hors d'oeuvres</i>	
Shrimp Cocktail.....	49.00
Smoked Salmon Canapé.....	33.00
Shrimp Canapé with Lemon Herbed Boursin Cheese.....	32.00
Peppered Beef Tenderloin Canapé.....	30.00
California Sushi Rolls.....	36.00
Black Olive Tapenade on Artichoke Bottoms and topped with a Goat Cheese Rosette.....	34.00
Fresh Thai Spring Rolls with Sweet & Sour Sauce.....	36.00
Gazpacho Shooter.....	24.00
<i>Hot Hors d'oeuvres</i>	
Beef Yakatori Marinated Beef Skewers with a Teriyaki Glaze.....	48.00
Chicken Satay served with Peanut Sauce.....	42.00
Italian Sausage Stuffed Mushrooms.....	30.00
Crab Stuffed Mushrooms.....	42.00
Four Cheese & Walnut Stuffed Mushrooms (Bleu, Mozzarella, Parmesan, and Cream Cheese).....	35.00
Barbeque or Swedish Meatballs.....	20.00
Black Bean and Monterey Jack Quesadillas with Sour Cream and Salsa.....	36.00
Jalapeño Peppers Stuffed with Cream Cheese.....	24.00
Pork Pot Stickers with Sweet Soy Sauce.....	36.00
Fried Chicken Tenderloins with a Smoky Chipotle BBQ Sauce.....	36.00
Bacon Wrapped Shrimp.....	39.00
Asparagus Cigars with Red Pepper Aioli.....	38.00
Oysters Rockefeller.....	48.00
Chicken Wings with choice of sauce: Buffalo, Teriyaki, or Jerk spices.....	24.00

An Enchanted Evening- Dinner I

Reception (1 hour)

Fresh Fruit Punch

Fresh Garden Vegetable Display

Dinner

Salad

Fresh Mixed Greens with Choice of Dressing

Entrees (select up to two)

Spiced Pork Loin *with Cranberry-Citrus Chutney*

Grilled Chicken Dijonnaise *with a Dijon Cream Sauce*

Stuffed Breast of Chicken *with Wild Rice and Mushrooms*

Roast Sliced Sirloin *with a Wild Mushroom Demi-Glace (add 3.00/person)*

Seared Salmon *with a Dill Cream Sauce*

Butternut Squash Ravioli *with Cranberry Butter Cream Sauce*

Mediterranean Penne *with Sun-dried Tomatoes, Kalamata & Green Olives, Feta Cheese & White Wine Sauce*

Choice of Potato or Rice and Chef's selection of Seasonal Vegetables

Rolls & Butter

Coffee, Decaf, and Tea and Cream

32.95

**Children 12 and under are half price.

Wine and Bar Packages available.

Dinner Enhancements

Traditional Caesar Salad

Served with Homemade Croutons and Parmesan Cheese

4.00/person

Spinach Salad

Served with Red Onions, Mozzarella, Caramelized Pecans and tossed

with a Spicy Peanut Vinaigrette

4.00/person

Strawberry Walnut Salad

Mixed Greens with Candied Walnuts, Bleu Cheese, Strawberries and a Strawberry Vinaigrette

4.00/person

An Elegant Display of International Cheeses

Garnished with Fresh Fruit and served with Crackers & Lavosh

5.00/person

An Enchanted Evening- Dinner II

Reception (1 hour)

Fresh Fruit Punch

Butler Passed Canapés

Black Olive Tapenade on Artichoke Bottoms

Bruschetta

Dinner

Salads (select one)

Strawberry Walnut Salad, Mixed Greens with Candied Walnuts, Bleu Cheese, Strawberries and a

Strawberry Vinaigrette

Star Breeze Salad, Boston Bibb Lettuce with slices of Brie, Sun-dried Cranberries & Toasted Almonds,

Drizzled with a light Orange Vinaigrette

Capresse Salad, Fresh Mozzarella, Red & Yellow Tomatoes and

Basil with Extra Virgin Olive Oil and Balsamic Glaze

Entrees (select up to two)

Spiced Pork Loin with Cranberry-Citrus Chutney

Chicken Wellington with Madeira Wine Sauce

New York Steak with a Three-Peppercorn Sauce (add 3.00/person)

Fillet of Salmon with a Dill Cream Sauce

Butternut Squash Ravioli with Cranberry Butter Cream Sauce

Gnocchi Pomadero with Vodka Cream Sauce and Fresh Basil, Topped with Parmesan Cheese

Choice of Potato or Rice and Chef's selection of Seasonal Vegetables

Rolls & Butter

Coffee, Decaf, and Tea and Cream

38.95

**Children 12 and under are half price.

Wine and Bar Packages available.

Dinner Enhancements

Minnesota Wild Rice Soup

3.00/person

An Elegant Display of International Cheeses

Garnished with Fresh Fruit and served with Crackers & Lavosh

5.00/person

An Enchanted Evening Dinner Buffet

Reception (1 hour)

Fresh Fruit Punch

Buffet

Starters

Traditional Caesar Salad with Homemade Croutons & Parmesan Cheese

An Elegant Display of Fresh Fruit & Berries

Marinated Tortellini with Basil, Garlic and Pine Nuts

International & Domestic Cheese Display with Crackers & Lavosh

Entrees (select two)

Roasted Turkey *Sauce Jus Lie*

Roasted Sirloin *with au jus and Creamy Horseradish Sauce (add 2.00/person)*

Grilled Breast of Chicken *with a Cilantro-Chipotle Cream Sauce*

Roasted Marinated Pork Loin *with Wild Mushrooms and Sherry Cream Sauce*

Seared Salmon *with Lobster Cream Sauce*

Choice of Potato or Rice and Chef's selection of Seasonal Vegetables

Rolls & Butter

Coffee, Decaf, and Tea and Cream

48.95

**Children 12 and under are half price.

Wine and Bar Packages available.

Buffet Enhancements

Minnesota Wild Rice Soup

3.00/person

Fresh Vegetable Display

Served with Ranch Dressing

4.00/person

Smoked Salmon Display

Decorated and served with Capers, Onions, Tomatoes, Eggs and Toast Points

150.00/display

(serves approx. 25)

Additional hors d'oeuvres selections listed under Hors d'oeuvres Buffet Enhancements.

An Enchanted Evening Dinner Royale

Reception (1 hour)

Fresh Fruit Punch

Butler Passed Canapés (select four)

Asparagus Cigars with Red Pepper Aioli

Bacon Wrapped Shrimp

Peppered Beef Tenderloin Canapé

Smoked Salmon Canapé

Teriyaki Beef & Pepper Kabobs

Bruschetta

Black Olive Tapenade on Artichoke Bottoms

Dinner

Salads (select one)

Star Breeze Salad with slices of Brie, Sun-dried Cranberries & Toasted Almonds,
Drizzled with a light Orange Vinaigrette

Strawberry Walnut Salad, Mixed Greens with Candied Walnuts, Bleu Cheese, Strawberries
and a Strawberry Vinaigrette

Spinach Salad with Red Onions, Mozzarella, Caramelized Pecans
and topped with a Spicy Pecan Vinaigrette

Intermezzo

Raspberry or Lemon Sorbet

Entrees (select up to two)

Beef Tournedos, seared Tenderloin Medallions served with Béarnaise Sauce

New York Steak with a Three-Peppercorn Sauce

Medallions of Pork Tenderloin with Morel Mushrooms and Sherry Cream Sauce

Provençal Salmon, sautéed King Salmon Filet with a Tomato-Basil Garlic Relish

Lamb Chops, Grilled and Served with a Rosemary Cabernet Sauce

Gnocchi Pomadero with Vodka Cream Sauce and Fresh Basil, Topped with Parmesan Cheese

Choice of Wild Rice, Baby Red Potatoes or Duchess Potatoes

Chef's selection of Seasonal Vegetables

Fresh Dinner Rolls & Butter

Desserts (select one)

Chocolate Nirvana

Raspberry Rumba

Mocha Silk

55.00

(45.00 without dessert)

**Children 12 and under are half price.

Wine and Bar Packages available.

Happily Ever After

Traditional Continental

Chilled Fruit Juice
Fresh Sliced Fruit Tray
Assorted Pastries, Muffins and Croissants
Coffee, Decaf and Tea and Cream
15.95

Deluxe Continental

Chilled Fruit Juice
Fresh Sliced Fruit Tray
Freshly Baked Fruit Breads and Bagels with Cream Cheese
Assorted Dry Cereals and Granola
Individual Yogurts
Coffee, Decaf and Tea and Cream
17.95

Northstar Buffet

Chilled Fruit Juice
Sliced Seasonal Fruit and Berries Tray
Assorted Pastries, Muffins and Croissants
Scrambled Eggs with Fresh Chives
Bacon and Sausage
Baked Hash Browns
Assorted Dry Cereals with Milk
Coffee, Decaf and Tea and Cream
20.95

Additional Items...

...May be added to your breakfast buffet, priced per person

Assorted Dry Cereals	2.50
Cinnamon Swirl French Toast	4.25
Bagels with Cream Cheese	3.00
Oatmeal with Brown Sugar	2.00
Breakfast Stuffed Potato Skins	3.50
Garden Quiche	3.50
Scrambled Eggs with Chives	3.00
Eggs Benedict (maximum 50 people)	4.50
Buttermilk Pancakes	3.00
Smoked Norwegian Salmon with Bagels and Cream Cheese	6.95
*Miniature Belgian Waffle Station with Two toppings: Strawberry and Blueberry	4.50
*Omelettes made to order (minimum 20 people, maximum 40 people)	5.95
Yogurt, Granola, Strawberry Parfait	5.00

A La Carte Selection

Beverages

Freshly Brewed Starbucks Coffee, Decaf or Tea.....	45.00 per gallon
Soft Drinks and Bottled Waters.....	2.50 each
Bottled Fruit Juices.....	3.50 each
Spiced Apple Cider.....	30.00 per gallon
Fruit Punch or Lemonade.....	30.00 per gallon
Chilled Fruit Juices: Apple, Orange, Grapefruit, Tomato, Cranberry.....	15.00 per carafe
Red Bull®.....	4.75 each
Gatorade®, 20 oz.....	3.75 each
Lavender Lemonade.....	35.00 per Gallon

Bakery

Assorted Muffins.....	28.00 per dozen
Breakfast Fruit Breads.....	26.00 per dozen
Cinnamon and Caramel Rolls.....	32.00 per dozen
Bagels with Cream Cheese.....	29.00 per dozen
Freshly Baked Cookies.....	23.00 per dozen
Fudge Brownies.....	25.00 per dozen
Assorted Bars: Cappuccino, Irish Cream, Peanut Butter, Vanilla, Lemon Berry.....	28.00 per dozen

Coffee Station

Freshly Brewed Regular and Decaffeinated Coffees

Served with Cream, Sugar, Chocolate Spoons, Rock Candy Stirrers, Peppermint Sticks, Biscotti

\$47.00/Gallon

Enhancements

<i>Specialty, Floor-Length Ivory Linens</i>	5.00/each
<i>Centerpieces</i>	
Eiffel Tower Vases	5.00/each
Three-Tiered Cylinder Vases with Floating Candles	5.00/each
<i>Ice Carvings</i>	
Carvings come in a variety of shapes and sizes	275.00 and up
<i>Audio Visual</i>	
Standing Microphone with Portable Speakers	225.00
Skygarden Wedding Ceremony Sound Package	450.00
Includes: 2 Wireless Lavalier Microphones (for Rev. and Groom), 1 Wired Musician's Microphone with boom stand, 2 Powered Speakers, 1 Four Channel Mixer, and Technical Support	
6' Tripod Screen with Power	40.00
DVD Cart Package	200.00
Includes: DVD Player and Monitor	
LCD Projector Package	500.00
Includes: XGA LCD Projector, Wireless Mouse, Power Point Clicker, Screen, Stand and Technical Support	
*Please contact your Graybow Audio Visual Representative with any questions.	
<i>Piano</i>	
Baby Grand (permanent location in lobby)	100.00
* charge is to cover the cost of tuning	

All prices are subject to applicable taxes and service charges.

Beverage Service

Bar Service	Host Bar	Cash Bar
Call Brands	5.50	6.00
Premium Brands	6.50	7.00
Domestic Beer	4.75	5.00
Imported/Specialty Beer	5.00	5.50
House Wine	5.50	6.00
Non-alcoholic Beer	4.25	4.50
Cordials	6.50	7.00
Soda	2.50	2.50

Specialty cocktails available upon request.

Bar Packages

Call Brands

First Hour	14.50/person
Each Additional Hour	10.00/person

Premium Brands

First Hour	17.00/person
Each Additional Hour	12.00/person

(Bar Packaging does not include specialty drinks or cordials.)

A minimum consumption of 400.00 per bar is required,
Otherwise a fee of 100.00 per bartender will apply.

Keg Beer

Domestic 16 gal. Keg	350.00
Domestic 8 gal. Keg	175.00
Imported 16 gal. Keg	400.00
Imported 8 gal. Keg	200.00

Wine

House Wine- Chardonnay, White Merlot and Merlot (per bottle)	24.00
House Champagne (per bottle)	28.00
Non-Alcoholic Wine or Champagne (per bottle)	24.00

Additional wine selections available upon request.

All prices are per person unless otherwise noted and subject to applicable taxes and service charges.

Beverage Selections

Call Brands

Smirnoff Vodka
Jack Daniels
Jim Beam
Cutty Shark
Tanqueray Gin
Bacardi Rum
Captain Morgan Rum
Jose Cuervo Tequila
Canadian Club Whiskey
Christian Brothers Brandy

Premium Brands

Absolut Vodka
Makers Mark
Johnny Walker Red
Sapphire Gin
Bacardi Rum
Captain Morgan Rum
Jose 1800 Tequila
Crown Royal Whisky

Beers

Domestics

Budweiser
Bud Light
Miller Genuine Draft
Miller Lite
Coors Light
Michelobe Golden Draft
Leinekugels

Imported & Specialty

Summit
Amstel Light
Bass Ale
Samuel Adams
Michelob Golden Draft
New Castle Ale
Pilsner Urquell

Specialty Drinks

	<i>Host</i>	<i>Cash</i>
Mimosas	5.00/each	5.50/each
Cordials	6.50/each	7.00/each
Margaritas	7.00/each	7.50/each

Alcohol-Free

Fresh Fruit Punch	30.00/gallon
Sparkling Catawba Juice	18.00/bottle
Sparkling Apple Cider	18.00/bottle
Assorted Soda & Waters	2.50/can or bottle
Hot Apple Cider	30.00/gallon