



MINTAHOE

CATERING & EVENTS





PASSED HORS D'OEUVRES

PRICED PER PIECE

| | | |
|-------------------------------------|---|------|
| RASPBERRY BRIE BITE | fresh raspberry & brie cheese in a phyllo cup, drizzled with raspberry jam (V) | 3.50 |
| BRUSCHETTA CROSTINI | diced tomatoes, basil, olive oil & mozzarella mousse on an herb crostini, drizzled with balsamic glaze (V) | 3.75 |
| BLEU BITE | whipped bleu cheese mousse, sliced grapes drizzled with local honey & spiced pistachio in a phyllo cup (V) | 3.75 |
| CAPRESE SKEWER | heirloom grape tomatoes, marinated mozzarella, fresh basil & olives drizzled with balsamic glaze (V, GF) | 3.75 |
| PEAR, HONEY & BRIE CROSTINI | sliced pears baked with cinnamon & Grand Marnier, drizzled with local honey & brie (V) | 3.75 |
| BACON WRAPPED GOAT CHEESE DATES | drizzled with balsamic glaze (GF) | 3.75 |
| BALSAMIC GLAZED PORTOBELLO CROSTINI | with creamy garlic aioli, parmesan & fresh chives (V) | 4.00 |
| MINI BEEF WELLINGTON | tender beef & mushroom wrapped in puff pastry, baked & served with a drizzle of our roasted red pepper horseradish mustard and micro greens | 4.00 |
| PHYLLO WRAPPED ASIAGO ASPARAGUS | roasted asparagus & asiago cheese in a flaky phyllo dough wrap with roasted tomato coulis (V) | 4.00 |
| SALMON CREAM PUFFS | light, airy cream puff filled with smoked salmon mousse & fresh dill | 4.00 |



PASSED HORS D'OEUVRES

PRICED PER PIECE

| | | |
|----------------------------------|---|------|
| CUCUMBER GUAC BITE | spinach guacamole on crisp cucumber topped with pico de gallo (DF, GF, W) | 3.50 |
| THAI PEANUT CHICKEN WONTON | crushed peanuts & coconut shavings in a crispy wonton cup topped with micro greens (DF) | 4.00 |
| FRESH SPRING ROLLS | carrots, lettuce, peppers & cilantro with peanut & hoisin sauce, wrapped in rice paper served with sweet & sour and hot mustard sauces (DF, Vv) | 4.00 |
| SOUTHWESTERN BITES | sweet corn tossed in cilantro & lime with black beans, avocado & red pepper in a phyllo cup (DF) | 4.25 |
| APPLEWOOD BACON WRAPPED SCALLOPS | with sesame seeds and your choice of teriyaki or lemongrass sauce (GF, DF) | 4.50 |
| CHILI-LIME FIESTA SPOON | seasoned pulled chicken, guacamole, mango salsa & micro greens on an edible corn spoon (DF) | 4.50 |
| CUCUMBER PLANKED SALMON | with crème fraîche & fresh dill (GF) | 4.50 |
| GRILLED SAMBAL SHRIMP CRISP | with sambal aioli, cucumber mango salsa & wasabi micro greens on a rice cracker (DF, GF) | 4.50 |
| INTERNATIONAL SATAY | choice of: lemongrass ginger chicken (DF), thai peanut chicken (DF) or asian beef teriyaki (DF) | 4.75 |
| SMOKED BEEF TENDERLOIN CANAPÉ | with boursin cheese & chives on crostini smoked in house | 4.75 |
| LOBSTER CEVICHE | citrus lime marinade with peppers, onions & micro greens, served in asian spoons (DF, GF) | 5.00 |





HORS D'OEUVRES PLATTERS

50 SERVINGS PER PLATTER

| | | |
|---------------------------------|--|--------|
| SEASONAL FRESH FRUIT | varieties of fresh, ripe seasonal fruits including melons, grapes, berries & citrus (GF, DF, Vv) | 270.00 |
| MEDITERRANEAN DELIGHT | garlic hummus (GF), roasted red pepper hummus (GF), olive tapenade served with carrot & celery sticks, olive medley, cherry tomatoes, baked pita & pretzel chips (DF, Vv) | 270.00 |
| FARMER'S MARKET TABLE | raw, grilled & pickled seasonal vegetables (Vv) served with cucumber wasabi & ranch dill dips | 295.00 |
| DOMESTIC CHEESE BOARD | a variety of cheeses that may include: cheddar, swiss, pepper jack, gouda, dill havarti & boursin served with crackers, flatbreads, grapes & strawberries (V) | 295.00 |
| COLD SMOKED HONEY GLAZED SALMON | with sliced lemons, capers, diced red onion, dill cream cheese & cornichons with mini bagels | 345.00 |
| GOURMET CHEESE BOARD | chef's selection of the finest imported & domestic cheeses available, with fig spread & local honey served with flatbreads, gourmet crackers, dried fruits & nuts (V) | 355.00 |
| CLASSIC GULF SHRIMP COCKTAIL | jumbo shrimp delicately poached in our court bouillon with arugula, lemon, parsley & creole cocktail sauce (GF, DF) | 395.00 |
| PEPPER CRUSTED BEEF TENDERLOIN | grilled then chilled tenderloin with horseradish cream, caramelized onion jam & fresh bakery rolls | 445.00 |
| CHEF'S CHARCUTERIE BOARD | thinly sliced capicola, salami, prosciutto, soppressata, olives, cipollini onions, peppadew peppers served with flatbreads, crackers, breadsticks, dried fruits and nuts | 450.00 |

PLATED DINNER SERVICE

PLATED DINNER SERVICE INCLUDES ARTISAN BREADS WITH SWEET CREAM BUTTER AND FRESH BREWED COFFEE SERVICE

STARTERS

SELECT ONE

| | |
|---------------------------|--|
| HOUSE SALAD | crisp romaine, sliced cucumbers, matchstick carrots, tomatoes, croutons & balsamic vinaigrette (DF, V) |
| CLASSIC CAESAR SALAD | crisp romaine, parmesan, and croutons with a zesty caesar dressing |
| SUNBURST SALAD | organic greens, mandarin oranges, and strawberries with poppyseed dressing (GF) |
| CHERRY & MOZZARELLA SALAD | organic greens, dried cherries and mozzarella with cherry basil vinaigrette (GF) |
| FUJI APPLE SALAD | spring greens, diced fuji apples, roasted brussels sprouts shavings, manchego cheese with waldorf dressing |
| RUSTIC PEAR SALAD | organic greens, diced pears, candied walnuts, and crumbled bleu cheese with champagne pear vinaigrette (GF, V) |
| BUTTERNUT SQUASH SALAD | artisan greens with diced butternut squash, fried onion, crumbled feta, toasted pecans & dried cherries with a maple vinaigrette (DF, V) |

ACCOMPANIMENTS

SELECT ONE FROM
EACH CATEGORY

VEGETABLES

lemon & brown sugar green topped carrots (Vv, GF, DF)
oven roasted asparagus (Vv, GF, DF)
apple cider & bacon roasted brussels sprouts
chef's oven roasted vegetables (Vv, GF, DF)
fresh garlic green beans (Vv, GF, DF)
green beans with carrot spheres (Vv, GF, DF)

STARCHES

parmesan yukon gold spears (GF)
baby red herb roasted potatoes (GF)
potato gratin with gruyère cheese & herbs
skin-on, roasted garlic white cheddar mashed potatoes
minnesota wild rice pilaf
ancient grains

CHILDREN

AGES TEN AND UNDER
SERVED WITH BABY CARROTS,
RANCH DIP, FRUIT CUP & MILK

CRISPY CHICKEN TENDERS (DF)
with tater tots
ketchup & BBQ sauces

HOMEMADE MAC & CHEESE (V)
with a breadstick

KIDS PIZZA
cheese (V)
or
pepperoni

SPAGHETTI & MEATBALLS
with a breadstick

17.00



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PLATED DINNER SERVICE

PLATED DINNER SERVICE INCLUDES ARTISAN BREADS WITH SWEET CREAM BUTTER AND FRESH BREWED COFFEE SERVICE

ENTRÉES

| | | |
|-------------------------------------|---|-------|
| HERB ROASTED WINGTIP CHICKEN BREAST | with garlic herb or cherry madiera sauce (DF) | 30.95 |
| CHICKEN VERONIQUE | sautéed in rice flour with chandon sparkling wine sauce & topped with red grapes (GF) | 30.95 |
| CHICKEN ROULADE | chicken breast stuffed with wild rice, smoked gouda & topped with sherry mushroom sauce | 32.95 |
| MINNESOTA CHICKEN | fresh breast of chicken stuffed with our savory wild rice sage dressing & topped with supreme sauce | 32.95 |
| CIDER-BRAISED PORK LOIN | tender, thick slices of pork loin with fuji apple demi-glace (DF) | 32.95 |
| BEEF SHORT RIBS | oven-braised beef short rib with sangria reduction (DF) | 32.95 |
| KOREAN BBQ SALMON | char-grilled then glazed & roasted to perfection (DF) | 34.50 |
| CRUSTED WALLEYE | pecan or hazelnut, served with lemon & tartar (venue only) (GF) | 34.50 |
| BEEF TENDERLOIN | grilled and lightly roasted to perfection with choice of: port wine reduction (DF) or our bordelaise sauce (DF) | 34.95 |
| GRILLED SEA BASS | with wasabi ginger sauce & baked lemon slice (venue only) (DF) | 36.95 |
| CITY OF THE LAKES SIGNATURE DUET | bias cut beef tenderloin in a port wine reduction (DF) with our herb roasted wingtip chicken breast in a garlic herb sauce | 38.50 |



VEGETARIAN PLUS

PLATED DINNER SERVICE INCLUDES ARTISAN BREADS AND FRESH BREWED COFFEE SERVICE

VEGETARIAN PLUS

| | | |
|---|---|-------|
| BASIL PASTA RUSTICA | farfalle pasta tossed in Alfredo pesto with sun-dried tomatoes, garlic & parmesan cheese (V) | 27.50 |
| EGGPLANT STACKER | zucchini, yellow squash, eggplant & cheese, layered with pomodoro sauce (GF, DF, V) | 29.50 |
| BALSAMIC GLAZED PORTOBELLO MUSHROOM | served over aztec rice with roasted seasonal vegetables (GF, DF, Vv) | 29.50 |
| CAJUN VEGAN JAMBALAYA | long grain rice with roasted peppers, tomatoes, vegetables, and vegan sausage (GF, DF, Vv) | 29.50 |
| MOROCCAN VEGETABLE TAGINE | carrots, potatoes, tomatoes, apricots, raisins & chickpeas combined to make this all star stew served with basmati rice (V, GF) | 29.50 |
| FIRE GRILLED VEGETABLE & RAINBOW QUINOA | stuffed pepper with portobello marinara & a side of seasonal vegetables (chef's choice) (Vv, DF, GF) | 29.50 |
| SPINACH RAVIOLI | with portobello & kale marinara sauce (Vv, DF) | 29.50 |
| BUTTERNUT SQUASH TORTELLACIA | with dried cranberries, spinach & toasted walnuts in a brown butter sauce (V) | 30.50 |
| CHARRED ITALIAN CAULIFLOWER STEAK | oven roasted with fresh herbs, roasted red pepper sauce, sautéed mushrooms & fresh vegetables (Vv, DF, GF) | 30.50 |





FAMILY-STYLE & BUFFETS

FAMILY-STYLE & BUFFETS INCLUDE ARTISAN BREADS WITH SWEET CREAM BUTTER AND FRESH BREWED COFFEE SERVICE

FAMILY-STYLE PRICED PER PLATTER, SERVINGS OF 10

BUFFET PRICED PER PERSON

TUSCAN

FAMILY-STYLE 305.00

BUFFET STYLE 29.50

CLASSIC

FAMILY-STYLE 325.00

BUFFET STYLE 31.50

HEARTLAND

FAMILY-STYLE 365.00

BUFFET STYLE 35.50

SIGNATURE

FAMILY-STYLE 385.00

BUFFET STYLE 37.50

classic caesar salad
chicken piccata (GF)
mostaccioli marinara (V)
chef's roasted vegetables (GF, DF)
italian white bean cassoulet (GF, DF, V)

house salad
tender beef bordelaise
boneless breast of chicken with roasted garlic herb sauce (GF)
chef's roasted vegetables (GF, DF)
white cheddar & roasted garlic mashed potatoes

sunburst salad
beef short ribs braised with sangria reduction (DF)
herb-roasted wingtip chicken breast with garlic herb (GF) or cherry madiera (DF) sauce
parmesan yukon gold spears (GF)
lemon & brown sugar green topped carrots (GF, DF)

pear & bleu salad (GF)
bias cut beef tenderloin grilled and lightly roasted to perfection
with choice of port wine reduction (DF) or our bordelaise sauce (DF)
asiago & spinach chicken roulade with port mustard cream sauce
baby red herb roasted potatoes (GF)
oven roasted asparagus (GF, DF)



STATIONS

CHEF FEE IS \$300 FOR TWO HOURS. ADDITIONAL HOURS ARE \$150 EACH. PRICED PER PERSON.

PERFORMANCE STATIONS

MINIMUM OF 100 GUESTS

| | |
|------------------------------|--|
| BITTY BURGER BAR | (choice of two) beef, turkey or black bean veggie mini sliders served hot-off-the-griddle served with petit rolls, bacon ketchup, yellow mustard, sharp cheddar, pickle slices & kettle chips |
| 8.50 | |
| SMASHED-TINI STATION | create your own mashed potato martini with your choice of: yukon gold or white cheddar roasted garlic mashed potatoes. served with cheesy broccoli, bacon bits, chives, cheddar cheese, tenderloin beef tips & house gravy |
| 8.75 | |
| STREET TACO STATION | mini flour tortillas with pulled chicken carnitas, fiesta black beans, pico de gallo, queso fresco, elote salad, cilantro & lime wedges. served with tortilla chips, guacamole & pineapple jalapeño salsa (corn tortillas available upon request - GF) |
| 9.00 | |
| GRILLED KABOB STATION | lemongrass ginger chicken or asian beef skewer hot-off-the-griddle with green onions, topped with sesame seeds served with your choice of caribbean coconut rice or vegetable fried rice |
| 9.25 | |
| RAMEN & POT STICKER STATION | noodles cooked in rich broth & served with matchstick carrots & red peppers, scallions, sprouts, jalapeños, pea pods, cilantro, sriracha & chopped scrambled egg with chicken or pork pot stickers (choose one) |
| 11.25 | |
| GOURMET MAC & CHEESE STATION | fresh bowtie pasta, tossed in our aged cheddar cheese sauce with your choice of toppings: bacon bits, tomatoes, green onion, country ham, baby bay shrimp, bleu cheese crumbles & parmesan toasted breadcrumbs |
| 11.25 | |

CARVING STATIONS

SERVED WITH FRESH BAKERY ROLLS

| | | |
|--------------------------------|------------------------|-------|
| ROASTED HERB TURKEY BREAST | with cranberry aioli | 9.00 |
| OLD FASHIONED HONEY GLAZED HAM | with a mustard trio | 9.00 |
| OVEN ROASTED NEW YORK STRIP | with horseradish cream | 12.00 |



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CELEBRATION PACKAGE

36.95/PERSON

MINIMUM OF 100 GUESTS

PASSED HORS D'OEUVRES

SELECT THREE

HORS D'OEUVRES PLATTERS

SELECT TWO

TABLE STATIONS*

SELECT TWO

BITTY BURGER BAR

PORTOBELLO GRILLE

SMASHED-TINI STATION

POT STICKER STATION

GOURMET MAC AND CHEESE

*YOU MAY CHOOSE TO INCLUDE A CHEF FOR YOUR STATION FOR THE CHEF FEE OF \$300 FOR THE FIRST TWO HOURS, \$150 EACH HOUR THEREAFTER.

bleu bites (V)

applewood bacon wrapped scallops (GF, DF)

grilled sambal shrimp crisp (GF)

chili-lime fiesta spoons

pear, honey, brie crostinis (V, GF)

balsamic glazed portobello crostinis (V)

fresh fruit display (V)

charcuterie board

crudite display (V)

korean barbecue salmon

Jack Daniel's peach pork loin

domestic cheese board (V)

mediterranean delight

classic shrimp cocktail

roasted vegetables (V)

choice of (select two) beef, turkey or black bean veggie mini sliders served hot-off-the-griddle served with petit rolls, bacon ketchup, yellow mustard, sharp cheddar, pickle slices & kettle chips

garlic sautéed portobello with creamy garlic aioli, chives and parmesan cheese
on grilled sourdough (option to add sliced beef tenderloin for an additional charge)

create your own mashed potato martini with your choice of: yukon gold or white cheddar roasted garlic mashed potatoes served with cheesy broccoli, bacon bits, chives, cheddar cheese, tenderloin beef tips & house gravy

chicken or pork pot stickers, served with chef prepared vegetable fried rice, asian slaw, seasoned soy sauce & sriracha

fresh bowtie pasta tossed in our aged cheddar cheese sauce with your choice of bacon bits, green onion, country ham, baby bay shrimp, bleu cheese crumbles & parmesan toasted breadcrumbs



EVENT ENHANCEMENTS

PRICED PER PLATTER UNLESS NOTED. PLATTER SERVES APPROXIMATELY 50

| | | |
|--|---|--------------------|
| KETTLE CHIPS | served with french onion dip (V) | 115.00 |
| CRISP HOUSE-MADE TORTILLA CHIPS | served with pineapple pico de gallo, guacamole & salsa (Vv) | 140.00 |
| CHEF'S TRAIL MIX | chex mix, pretzels, dried bananas, raisins, dried apricots, M&M's & roasted peanuts (V) | 145.00 |
| MEATBALLS | your choice of swedish, smokey barbeque (DF) or italian marinara (DF) | 150.00 |
| CHICKEN WINGS | dry rub, jamaican jerk, teriyaki, or buffalo served with bleu cheese or ranch dressing & celery sticks | 155.00 |
| PARMESAN ARTICHOKE DIP | served with garlic crostini & pita chips (V) | 185.00 |
| SIRLOIN SLIDERS | beef patties with mini brioche buns, cheese, pickles, ketchup, mustard, mayo & kettle chips | 7.00 / person |
| CLASSIC CHICAGO DOGS | all beef dogs with poppyseed rolls, house made chili, sport peppers, onion, neon relish, tomato, mustard & pickle spears | 7.75 / person |
| AFTERNOON GARDEN | cubed cheeses, artisan crackers, seasonal fruit, fresh vegetables, and buttermilk ranch | 9.50 / person |
| PIZZA | YOUR CHOICE OF: <div><div>margarita (V)</div><div>buffalo chicken with bleu cheese & red onion</div><div>sausage</div><div>sausage, fresh mozzarella & red onion</div><div>pepperoni</div><div>spinach, caramelized onion & fontina (V)</div><div>three cheese (V)</div><div>hawaiian canadian bacon with pineapple & banana peppers</div></div> | 20.50 per pizza |
| GLUTEN FREE CRUST AVAILABLE UPON REQUEST FOR \$1 | | |



DESSERTS

PRICED PER GUEST. PRICING BASED ON A MINIMUM OF 50 PER ITEM.

SIGNATURE DESSERTS

| | | |
|------------------------|--|--------------|
| CANDIED BACON DONUTS | glazed donut holes filled with candied bacon and chocolate ganache | 3.25 |
| CHOCOLATE DIPPED FRUIT | strawberries, pineapple & bananas dipped in white, dark or milk chocolate (GF) | 3.50 |
| TULIP CUPS | dark & white chocolate tulip cups filled with tiramisu or chocolate tres leche | 3.75 |
| GOURMET COOKIES & BARS | may include raspberry white chocolate bites, lime cornmeal, espresso dark chocolate sables, apricot medals, palmiers, honey pecan toffee bites, lemon shortbread, speculaas, or coconut macarons | 4.00 |
| FRENCH MACARONS | chocolate, champagne, pistachio, raspberry, lemon, strawberry, vanilla bean or salted caramel (GF) | 4.25 |
| BROWNIE POPS | raspberry, grasshopper, cream cheese, salted caramel, double chocolate crunch & peanut butter | 4.50 |
| MINI PIES | mississippi mud, banana cream, key lime, s'mores, strawberry rhubarb or pecan pumpkin | 4.50 |
| MINI SWEET SHOOTERS | Oreo cheesecake, banana cream pie, strawberry shortcake, key lime pie, brooklyn blackout, devil's food raspberry, pumpkin crème brûlée, chocolate peanut butter cup, butterscotch budino | 5.00 |
| TARTS & TARTLETS | peanut butter truffle, seasonal fruit, key lime, chocolate caramel pecan, banana cream fudge, raspberry cheesecake and apricot almond (tarts 5.50 tartlets 2.25) | 5.50 2.25 |
| SHORTCAKE BAR | fudge brownies, angel food cake, shortcake & pound cake, sliced strawberries, raspberries, blackberries & blueberries, bounceberry, caramel sauce, chocolate sauce, white chocolate shavings, toasted coconut & vanilla bean whipped cream | 7.75 |
| PETIT SWEETS BAR | may include assortment of dipped fruit, tartlets, french macarons, mini sweet cakes, éclairs, cannolis, mousse filled cream puffs, and petit chocolate cups | 9.25 |

CAKES + CUPCAKES

GOURMET CUPCAKES

3.50 PER CUPCAKE

s'mores

mojito

crème brûlée

boston cream pie

chocolate daze

strawberry malt

peanut butter dulce de leche

blackberry lemon (GF)

passion fruit

GOURMET CHEESECAKE

4.50 PER PIECE

white chocolate raspberry swirl cheesecake

vanilla bean cheesecake with seasonal berries

turtle cheesecake

crème brûlée cheesecake

GOURMET CAKES

5.75 PER PIECE

double chocolate raspberry torte

lemon almond polenta cake (GF, DF)

espresso with cappuccino cream torte

italian cream cake

raspberry champagne

fresh strawberries and cream

tiramisu torte

flourless chocolate truffle torte with tripleberry sauce (GF)

devil's food with caramel buttercream and toffee pieces

carrot cake with cream cheese frosting

CUSTOM CAKES + CUPCAKES

SELECT CAKE, ICING, AND FILLING

TIERED CAKES START AT 4.50 PER PIECE | CENTERPIECE CAKES START AT 34.00 PER CAKE

FULL SHEET CAKE (96 PIECES) 175.00 | HALF SHEET CAKE (48 PIECES) 108.00

STANDARD CUPCAKES 3.25 EACH | MINIATURE CUPCAKES 2.25 EACH

CAKE

carrot

white

chocolate

devil's food

strawberry chiffon

lemon poppyseed

german chocolate

spice

banana

marble

red velvet

almond

coconut

pink champagne

ICING

vanilla buttercream

chocolate buttercream

white chocolate buttercream

cream cheese frosting

chocolate ganache

white chocolate fondant

dark chocolate fondant

FILLING

chocolate mousse

raspberry mousse

lemon curd

chocolate ganache

vanilla pastry cream

raspberry marmalade

passion fruit mousse

fresh fruit

cannoli cream

mocha marscapone

strawberry mousse



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CATERING DETAILS

INCLUSIONS

Mintahoe provides the following items complimentary with full-service catering:

- professional menu planning
- ivory or white table linens
- ivory, white, or black linen napkins
- black cocktail napkins
- linens for specialty tables (gift, registration, etc)
- china, glassware, flatware
- three votives per dining table - pending site restrictions
- one votive per cocktail table - pending site restrictions

CATERING TEAM

enjoy Mintahoe's professional and accommodating catering team. Custom staffing details in your proposal.

BAR SERVICE

Mintahoe offers several bar options and packages. Please review our bar + libations menu for details.

DIETARY SYMBOLS

GF GLUTEN FRIENDLY • **DF** DAIRY FRIENDLY • **V** VEGETARIAN • **Vv** VEGAN

Mintahoe takes all necessary precautions to prepare meals for guests with food intolerances & allergies, but our kitchens are not exclusively allergen free and cross-contamination may occur. Please speak with your sales consultant about accommodating guest's individual dietary needs and requirements.

AGREEMENT

to confirm your catering reservation, a signed catering agreement and deposit are required.

Taxes, delivery, and an administration fee of 22% are added to all full-service events.

Menu and pricing subject to change.

ADDITIONAL CATERING OPTIONS

PICNICS! PLUS!

BY MINTAHOE CATERING & EVENTS

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ASK YOUR SALES CONSULTANT ABOUT OUR CUSTOMIZATIONS & OUR SEASONAL MENUS

Family Owned and Operated

For Over 25 Years

EXPERIENCE THE "WOW"



MINTAHOE.COM



SIGNATURE VENUE COLLECTION



ABULAE

SAINT PAUL . MINNESOTA
465 SEATED • 465 MINGLING



COURTYARD BY MARRIOTT

BLOOMINGTON . MINNESOTA
270 SEATED • 270 MINGLING



GARDEN ROOM

EDEN PRAIRIE . MINNESOTA
300 SEATED • 500 MINGLING



INWOOD OAKS

OAKDALE . MINNESOTA
1,000 SEATED • 1,500 MINGLING



VAN DUSEN MANSION

MINNEAPOLIS . MINNESOTA
200 SEATED • 350 MINGLING



MINNESOTA BOAT CLUB

SAINT PAUL . MINNESOTA
130 SEATED • 170 MINGLING



LEOPOLD'S MISSISSIPPI GARDENS

BROOKLYN PARK . MINNESOTA
300 SEATED • 500 MINGLING



NICOLLET ISLAND PAVILION

MINNEAPOLIS . MINNESOTA
600 SEATED • 5,000 MINGLING

