

≡ **MANITOU** ≡  
EVENT CENTER

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# OUR VENUE

## Ballroom

Our elegant Grand Manitou Ballroom, swathed in west-facing windows, features a spacious dance floor with mahogany flooring. The versatile space compliments any décor or impresses alone. Perfect for private events of up to 200 guests, the Ballroom is ideal for weddings, ceremonies, reunions, banquets and more.



## Lantern Room

Our charming Lantern Room accommodates up to 40 guests, providing a more intimate setting for events like baby showers, rehearsal dinners, corporate meetings, and birthday parties.



# General Events

Rehearsal Dinners, Bridal Showers, Engagement, Parties, Anniversaries, + more!

Room	Capacity	Room Rent
Ballroom	200 ppl	\$500
Lantern Room	40 ppl	\$250

Day Rental

8:00AM-4:00PM

Evening Rental

5:00PM-12:00AM

Food & Beverage Minimums apply  
\*contact event sales for rates\*



# Service Charge

There is a 28% service charge on food and beverage  
20% of service fee is distributed to service staff

## These rates include:

private entrance to your event  
linens & napkins from our house selection  
set up and break down of the event space  
tables  
chairs  
china  
silverware  
plates  
stemware  
mahogany dance floor  
background music  
tv sign or video display  
floor planning for seating arrangement  
service staff  
onsite event management  
event planning assistance and meetings



# Important Information

## DÉCOR POLICY

No wall hangings

No open flame (must be 1 inch below votive or vase)

No confetti or glitter

Manitou cannot dispose of cardboard or large boxes

## FOOD & BEVERAGE SERVICE

Can accommodate special requests including kids meals, allergies, and dietary needs with out charging a split plate fee

Kids meals are available to those 10 and under

Gluten Free & vegan meals are available

No food or snacks can be brought in from outside

Any coolers brought into building are subject to inspection

Bar closes if unauthorized alcohol is discovered

## OTHER

Manitou cannot provide a secure place for belongings

No items can be stored overnight unless arrangements are made with an event coordinator prior to event

A banquet captain will be onsite to manage the event

If there is an outstanding balance following the event, we will contact you the following business day to take care of payment



# Audiovisual Menu

Projector, Screen, A/V Cart  
(All day or one-time use) \$200 or \$75

Flip Chart, Easel, Markers \$50

Wireless Handheld Microphone Complimentary

Wireless Lavalier Microphone Complimentary

Dry Erase Double Sided White Board 4' x 6' Complimentary

Smart T.V. Complimentary



# Bar Menu

\$75 Bar Set-Up Fee

## Bottled Beer

Domestic \$6 Tall  
Cans \$7

## Kegs

Domestic \$550  
Craft & Import Kegs

Available Upon Request (Prices Vary)

## Wines

Red: cabernet  
White: chardonnay & pinot grigio

By the Bottle \$25  
By the Glass \$7

## Champagne

By the Bottle \$25  
By the Glass \$7

## Spirits

Well Spirits \$7  
Call Spirits \$8  
Premium \$9 or \$10





# Hosted Bar Options

## By Type

Example: Beer & Wine only

## By Quantity

Example: 1 Keg & 10 Bottles of Wine

## By Time

Example: Cocktail Hour

## By Guest

Example: Drink Tickets or Wedding Party only





WEDDING VENUE + EVENT CENTER

# Breakfast Menu

Served with Freshly Brewed Coffee, Water, & Orange Juice

## The Morning Get Together

Seasonal Fruit  
Assorted Pastries  
\$14.00/guest

## By The Lake Brunch

Scrambled Eggs w/ Cheddar Cheese  
Sausage Links, Bacon  
American Fries  
\$18.00/guest

## White Bear Classic

Seasonal Fresh Fruit  
Scrambled Eggs w/ Cheddar Cheese & Chives  
Sausage Links, Bacon  
American Fries  
Assorted Pastries  
\$23.00/guest

## Manitou Deluxe Brunch

Seasonal Fresh Fruit  
Assorted Pastries  
Mixed Greens with Red Onions, Cucumber, Tomato,  
& Balsamic Vinaigrette  
Scrambled Eggs w/ Cheddar Cheese & Chives  
Sausage Links, Bacon  
Roasted Potato Hash  
\$25.00/guest

# Lunch Buffet

Lunch Buffets are served with Freshly Brewed Coffee & Water

## Taco Bar

Spiced Shredded Chicken & Seasoned Ground Beef  
Flour Tortillas, Lettuce, Tomato, Sour Cream, Onions, Cheese,  
House-made Tortilla Chips & Salsa

\$25/guest

add guacamole \$25 per bowl (serves 20 ppl)

## Pasta Bar

Grilled Chicken Alfredo Cavatappi Pasta  
Meatball Marinara Cavatappi Pasta

Caesar Salad

Garlic Texas Toast

\$28/guest

## Cold Cut Sandwiches

Turkey, Ham, Cheddar Cheese, Swiss Cheese, Lettuce, Tomato,  
Onion, Mayonnaise, Mustard

Bakery Buns

Kettle Chips & Italian Meat Pasta Salad

\$28/guest

## BBQ Buffet

Shredded BBQ Pork & Shredded BBQ Chicken

Bakery Buns

Italian Meat Pasta Salad

House Salad

\$28/guest

# Plated Lunch

Lunch is served with Freshly Brewed Coffee & Water

Maximum of 12 people

## Sandwiches & Burgers

All Sandwiches are served w/ French Fries Sub House  
Salad \$5 per guest

Parmesan Crusted BLT \$15

Turkey Club \$17

Pesto Chicken Sandwich \$17

Highway 61 Burger \$14  
(served medium)

Mushroom Swiss Burger \$17  
(served medium)

Impossible Burger \$15

## Salads

Chicken Caesar Salad \$17

Chopped Salad \$16

# MANITOU

WEDDING VENUE + EVENT CENTER

## Canapés

(price per dozen) \*3 dozen minimum\*

Black Olive Tapenade \$37  
Roasted red peppers, Parmesan

Pork Tenderloin \$48  
Mustard aioli, arugula, bacon crumbles, crostini

Pesto Crostini \$37  
Roasted tomato, parmesan, balsamic reduction

Smoked Salmon Gravlax \$48  
Dill cream cheese, red onion, capers

Seared Beef Tenderloin \$60  
Chive sour cream, fresh horseradish

## Platters

(serves approx. 30 ppl)

Fresh Fruit Platter \$125  
Fresh Vegetable Platter w/ Ranch \$115  
Artisan Cheese Platter w/ Crackers \$175  
Artichoke Dip \$150  
Beef Skewers \$180  
Chicken Skewers \$180  
Chilled Shrimp Cocktail \$180  
Chicken Wings \$110  
Meatballs (BBQ, Marinara, or Swedish) \$80  
Classic Pasta Salad \$85  
Tomato Bruschetta \$120  
House Salad w/ Balsamic & Ranch \$75



WEDDING VENUE + EVENT CENTER

# Plated Dinner

Dinner Entrees are served with a Salad, 2 sides, Dinner Rolls, Freshly Brewed Coffee & Water

2 Entrée Choices      \$2 split entree fee

**Beer Braised Short Ribs**  
Braising Jus, Fresh Horseradish  
\$38

**Airline Chicken Breast**  
White Wine Cream Sauce  
\$30

**Roasted Salmon**  
Lemon- Dill Remoulade  
\$30

**Pork Chop**  
Marsala Demi Glaze  
\$30

**Steaks**  
Chimichurri  
6oz Filet \$38  
6oz Top sirloin \$30

**Walleye**  
Lemon-Dill Remoulade  
\$35

Choose a Salad & 2 sides

# Buffet Dinner

Dinner Entrees are served with a Salad, 2 sides, Dinner Rolls, Freshly Brewed Coffee & Water

2 Entrée Buffet	\$33 per person
3 Entrée Buffet	\$36 per person

## Beer Braised Short Ribs

Braising Jus  
Add \$3 per person

## Airline Chicken Breast

White Wine Cream Sauce

## Roasted Salmon

Lemon-Dill Remoulade

## Pork Loin

Marsala Demi Glaze

## Top Sirloin Steak

Chimichurri

## Walleye

Lemon-Dill Remoulade  
Add \$3 per person

**Choose a Salad & 2 sides**



WEDDING VENUE + EVENT CENTER

# Family Style Dinner

Dinner Entrees are served with a Salad, 2 sides, Dinner Rolls, Freshly Brewed Coffee & Water

**Choose 2 Entrées      \$33 per person**

**Beer Braised Short Ribs**

Braising Jus  
Add \$3 per person

**Airline Chicken Breast**

White Wine Cream Sauce

**Roasted Salmon**

Lemon-Dill Remoulade

**Pork Loin**

Marsala Demi Glaze

**Top Sirloin Steak**

Chimichurri

**Walleye**

Lemon-Dill Remoulade  
Add \$3 per person

**Choose a Salad & 2 sides**



# Salads

## Classic Caesar Salad

Romaine, Croutons, Parmesan, Caesar Dressing

## House Salad

Spring Mix Greens, Tomatoes, Cucumbers, Red Onion, Ciliegine

Mozzarella, Balsamic Vinaigrette

## Chopped Salad

Romaine, Grilled Artichokes, Roasted Tomatoes, Red Onion, Feta Cheese,

Citrus Vinaigrette



# Sides

(Choose one starch & one vegetable)

Rosemary Baby Red Potatoes

Garlic Mash Potatoes

Soft Polenta

Romesco Rice

Wild Rice Pilaf

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Asparagus

Broccolini

Brussels Sprouts

Baby Carrots

Green Beans

# Vegetarian Meal Options

## **Manitou Mac**

cavatappi pasta, leeks, roasted tomatoes, house cheese sauce, parmesan cheese, grilled sourdough

**\$18**

## **Mediterranean Vegetable Polenta GF**

soft herb polenta, mediterranean vegetable medley (white beans, tomatoes, zucchini, bell peppers, basil)

**\$20**

## **Asian Stir Fry GF/DF**

cilantro-lime rice, broccoli, zucchini, portabella mushrooms, red onions, spicy teriyaki sauce

**\$20**

# Desserts

\$1.00 (per person) Cake Cutting Fee or \$0.50 (per person) Dessert Fee for any desserts brought in by guests

Desserts must be from licensed vendor

## By the Dozen

Mini Tiramisu Bites	\$38
Mini Strawberry Shortcakes	\$38
Mini Double Chocolate Mousse Cakes	\$38
Assorted Bars	\$25
Chocolate Chip Cookies	\$25
Oatmeal Raisin Cookies	\$25

## By the Slice

Chocolate Cake	\$10
Cheesecake	\$10
Strawberry Cheesecake	\$10
Salted Caramel Cheesecake	\$10
Lemon Cake	\$10
Cinnamon Coffee Cake	\$10