# =MANITOU 

## WEDDING VENUE + EVENT CENTER

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## OUR VENUE

## Ballroom

Our elegant 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 ceremonies \& receptions of up to 200 guests.

## Lantern Room

Our charming Lantern Room accommodates up to 40 guests, providing extra space for your guests during your reception.
Our Lantern Room can also be utilized as a Bridal Suite to get ready for your special day!

## Wedding Pricing



Reception:
Ballroom, Lantern Room, Security, Chair Covers, Draping or Cafe Lights, \& Bar included
\$2,500

Ceremony:
Ceremony Set-up, Bridal Suite, Grand March Draping

## Food \& Beverage

Minimum:

## 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

## Preferred Vendors

Lakeside Floral651.770.0248 LAKESIDEFLORALMN.COM
Buttercream Bakery
682 TRANSFER ROAD
ST PAUL, MN 55114
612.642 .9400
CAKES-\$3.90 PER PERSON
CUPCAKES-\$3.75
Complete Weddings \& Events
*Contact Manitou sales representative to book with Complete"
DJ SERVICE - \$895 (Ceremony Music \$950)Uplighting - \$500Photo Booth - $\$ 600$
Hotels
Holiday Inn 651.484.2400
1100 Co Rd E East, Vadnais Heights, MN 55110
FairfieldInn \& Suites 651-797-3008
1125 County Road E, Vadnais Heights, MN 55110

# Enhancements Menu 

Rentals
Simple Round Mirror ..... \$3.00
Designer Mirror ..... $\$ 5.00$
Three Votives \& Candles ..... \$1.50
Cylinder Vases ..... \$2.00

## Complimentary Decor

Table Numbers<br>Floor Easels<br>Cake Cutting Set<br>Dessert Trays Dessert<br>Stand<br>Cake Stand<br>Chalkboard Signs<br>Table Stanchions

## Important Information

## DÉCOR POLICY

No wall hangings<br>No open flame (must be 1 inch below votive or vase)<br>No confetti or glitter<br>Manitou cannot dispose of cardboard or large boxes

## FOOD \& BEVERAGE SERVICE

Can accomodate 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
Cluten 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

## 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<br>Red: cabernet<br>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<br>Example: Beer \& Wine only

## By Quantity

## Example: 1 Keg \& 10 Bottles of Wine

By Time<br>Example: Cocktail Hour

## By Guest

Example: Drink Tickets or Wedding Party only

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## Breakfast Menu

Served with Freshly Brewed Coffee, Water, \& Orange Juice

$$
\begin{gathered}
\text { The Morning Get Together } \\
\text { Seasonal Fruit } \\
\text { Assorted Pastries } \\
\$ 14.00 / \text { guest } \\
\text { By The Lake Brunch } \\
\text { Scrambled Eggs w/ Cheddar Cheese } \\
\text { Sausage Links, Bacon } \\
\text { American Fries } \\
\text { \$18.00/guest } \\
\text { White Bear Classic } \\
\text { Seasonal Fresh Fruit } \\
\text { Scrambled Eggs w/ Cheddar Cheese \& Chives } \\
\text { Sausage Links, Bacon } \\
\text { American Fries } \\
\$ 23.00 / \text { guest } \\
\text { Manitou Deluxe Brunch } \\
\text { Seasonal Fresh Fruit } \\
\text { Assorted Pastries } \\
\text { \& Balsamic Vinaigrette } \\
\text { Mixed Greens with Red Onions, Cucumber, Tomato, } \\
\text { Scrambled Eggs w/ Cheddar Cheese \& Chives } \\
\text { Sausage Links, Bacon } \\
\text { Roasted Potato Hash } \\
\text { S25uest }
\end{gathered}
$$

## MANITOU <br> WEDDING VENUE + EVENT CENTER

## Canapés <br> (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

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## 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 |
| $\$ 35$ |

Choose a Salad \& 2 sides

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## WEDDING VENUE + EVENT CENTER

## Buffet Dinner

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

## 2 Entrée Buffet <br> 3 Entrée Buffet <br> \$33 per person <br> \$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

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## 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<br>Braising Jus<br>Add $\$ 3$ per person<br>Airline Chicken Breast<br>White Wine Cream Sauce<br>Roasted Salmon<br>Lemon-Dill Remoulade<br>Pork Loin<br>Marsala Demi Glaze<br>Top Sirloin Steak<br>Chimichurri<br>Walleye<br>Lemon-Dill Remoulade<br>Add $\$ 3$ per person

Choose a Salad \& 2 sides

# Salads 

Classic Caesar Salad<br>Romaine, Croutons, Parmesan, Caesar Dressing

House Salad<br>Spring Mix Greens, Tomatoes, Cucumbers, Red Onion, Ciliegine Mozzarella, Balsamic Vinaigrette

Chopped Salad<br>Romaine, Grilled Artichokes, Roasted Tomatoes, Red Onion, Feta Cheese,<br>Citrus Vinaigrette

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## Sides

(Choose one starch \& one vegetable)

$$
\begin{gathered}
\text { Rosemary Baby Red Potatoes } \\
\text { Garlic Mash Potatoes } \\
\text { Soft Polenta } \\
\text { Romesco Rice } \\
\text { Wild Rice Pilaf } \\
\hline \text { Asparagus } \\
\text { Broccolini } \\
\text { Brussels Sprouts } \\
\text { Baby Carrots } \\
\text { Green Beans }
\end{gathered}
$$

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# 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

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## 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

