



DOUBLETREE

BY HILTON™

MINNEAPOLIS – UNIVERSITY AREA

# WEDDING MENU

## Included for all Weddings

Event Space accommodating 30 – 300

Complimentary Social Hour Space

Complimentary Suite for the Bride and Groom the Night of Wedding

Discounted Guest Room Rates for Overnight Guests

Complimentary Overnight Weekend Stay for first year Anniversary,  
including a special dinner for two

All China, Glass, and White or Black Linens included

Complimentary Cake Service

Complimentary Space for Private Rehearsal Dinner and  
Day After Brunch (based on availability)

Complimentary Shuttle Service Within 5 mile radius  
(based on availability)

# Lakes Package

priced per person

## 4 Butler Passed Hors D'oeuvres

Egg Rolls  
Mini Quiche  
Chicken Sate  
Mini Beef Wellington  
Ellsworth Cheese Curds  
Shrimp and Pork Rolls with Soy Sauce  
Savory Brie and Pear Filo Pastries  
Chicken Kabobs  
Tomato, Mozzarella, & Basil Mini Panini  
Beef Kabobs

## Sparkling Wine Toast

Served with Dinner

## 1 hour of Premium Hosted Bar

Skyy Vodka  
Beefeater  
Bacardi Light  
Jose Cuervo Gold  
Jim Beam  
Dewar's  
Canadian Club  
Seagram's 7  
Captain Morgan

## 4 Silver Wines

Smoking Loon Chardonnay  
Chateau St. Michelle Riesling  
Ecco Domani Pino Grigio  
Trinity Oaks Pinot Noir  
Beringer Merlot  
Penfold Rawson Retreat Shiraz/Syrah  
Redwood Creek Cabernet Sauvignon  
Beringer White Zinfandel  
Kenwood Sparkling Wine



## 3 Premium Beer

Budweiser  
Michelob Ultra  
Coors Light  
Heineken  
Samuel Adams  
Corona

# Red Pine Package

priced per person | Choice of 2 Elegant Plated Dinners

## Three Butler Passed Hors D'oeuvres

Egg Rolls

Mini Quiche

Chicken Sate

Mini Beef Wellington

Ellsworth Cheese Curds

Shrimp and Pork Rolls with Soy Sauce

Savory Brie and Pear Filo Pastries

Chicken Kabobs

Tomato, Mozzarella, & Basil Mini Panini

Beef Kabobs

## Elegant Plated Dinner

Chicken Stuffed with Boursin, Spinach, and Pancetta  
with Roasted Red Potatoes

Vegetable and Mushroom Strudel with Wild Rice Pilaf

Pork Loin with Rosemary Demi Glace with Garlic Mashed Potatoes

Grilled Atlantic Salmon with Wild Rice Pilaf

Marinated Grilled Flank Steak with Garlic Mashed Potatoes

(includes seasonal vegetable, bread, and choice of salad)

## Two hour of Premium Hosted Bar

### *Premium Brands*

Skyy Vodka

Beefeater

Bacardi Light

Jose Cuervo Gold

Jim Beam

Dewar's

Canadian Club

Seagram's 7

Captain Morgan

### *Four Silver Wines*

Smoking Loon Chardonnay

Chateau St. Michelle Riesling

Ecco Domani Pino Grigio

Trinity Oaks Pinot Noir

Beringer Merlot

Penfold Rawson Retreat Shiraz/Syrah

Redwood Creek Cabernet Sauvignon

Beringer White Zinfandel

Kenwood Sparkling Wine

### *Three Premium Beers*

Budweiser

Michelob Ultra

Coors Light

Heineken

Samuel Adams

Corona

## Sparkling Wine Toast

Served with Dinner



# Monarch Package

price per person | Choice of 2 Elegant Plated Dinners

## Three Butler Passed Hors D'oeuvres

Egg Rolls  
Mini Quiche  
Chicken Sate  
Mini Beef Wellington  
Ellsworth Cheese Curds  
Shrimp and Pork Rolls with Soy Sauce  
Savory Brie and Pear Filo Pastries  
Chicken Kabobs  
Tomato, Mozzarella, & Basil Mini Panini  
Beef Kabobs  
Cheeseburger Sliders

## Elegant Plated Dinner

Chicken Stuffed with Boursin, Spinach, and Pancetta  
with Roasted Red Potatoes  
Vegetable and Mushroom Strudel with Wild Rice Pilaf  
Pork Loin with Rosemary Demi Glace with Garlic Mashed Potatoes  
Striped Bass with Truffled Mashed Potatoes  
Grilled Filet Mignon with Garlic Mashed Potatoes  
(includes seasonal vegetable, bread, and choice of salad)

## Four hours of Premium Plus Hosted Bar

### *Premium Plus Brands*

Grey Goose  
Tanqueray Ten  
10 Cane  
Patron  
Woodford  
Chivas  
Seagram's VO  
Crown Royal  
Havana Club

### *Four Gold Wines*

Santa Margarita Pinot Grigio  
Estancia Pinot Noir  
Estancia Cabernet Sauvignon  
Mirassou Merlot  
Robert Mondavi Merlot  
Napa Cellars Cabernet Sauvignon  
Mirassou Cabernet Sauvignon  
Ravenswood Red Zinfandel

### *Three Premium Plus*

#### *Beers*

Amstel Light  
Summit  
New Castle  
Stella Artois  
Pilsner Urquell  
Surly

### *Tablesides Wine Service*

Choice of a red and white wine to be served with dinner  
Smoking Loon Chardonnay  
Joel Gott Riesling  
Murphy Goode Sauvignon Blanc  
Ravenswood Red Zinfandel  
Avalon Cabernet Sauvignon  
Estancia Pinot Noir

### *Sparkling Wine Toast*

Served with Dinner

# Dinner Accompaniments

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Choose one from each category for Elegant Plated Dinner options

## Salad

House Salad with field greens, cucumbers, and grape tomatoes with peppercorn ranch

Caesar Salad (tossed tableside)

Caprese stack with fresh mozzarella, tomato, and basil with aged balsamic syrup

Spinach Salad with dried cranberries, feta, and spiced walnuts with white balsamic vinaigrette

Simple Greens Salad with baby arugula, pickled red onions, and shaved parmesan with citrus vinaigrette

## Bread

Buttermilk Cheddar Biscuits

Assorted Artisanal Breads and Rolls

# Stations

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## Fromage Display

Pecorino, Chèvre, Smoked Gouda, Idiazabal, Sharp Cheddar, Gruyere and Humboldt Fog Cheeses, served with Artisanal Breads and Seasonal Berries

## Carving Station

Honey Ham

Ginger Soy Glazed Ham

Slow Roasted Smoked Turkey Breast

Prime Strip Loin

Roast Pork Loin

## Chocolate Fondue Station

Includes Fruit, Pretzel Rods, Marshmallows, Pound Cake and your choice of white or milk chocolate

# Late Night Snacks

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Priced per guest

## Mac & Cheese Table

Cheddar Cheese Macaroni with smoked Applewood bacon, chives, smoked sausage, jalapeños, and tomatoes

## Hot Dog Table

Hot dogs with sauerkraut, grainy mustard, ketchup, and relish

## Pretzel Table

Warm soft pretzels with cheese sauce and spicy brown mustard

## Margherita Pizza Table

Nine inch flatbread pizza with tomato, mozzarella cheese, and basil

## Slider Table

Mini ground sirloin burgers, cheddar cheese, onion, pickle, and special house sauce