

WEDDINGS


RAMADA
PLAZA
MINNEAPOLIS



CONGRATULATIONS

*and thank you
for considering
Ramada Plaza
Minneapolis
for your special
celebration.*

*Phone 612.455.6324 to speak with one of our Wedding Specialists
Ramada Plaza Minneapolis • 1330 Industrial Blvd. NE • Minneapolis, MN 55413*

INDOOR VENUE *Minnesota Grand Ballroom*



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At over 5,000 square feet, our Minnesota Grand Ballroom can accommodate up to 400 guests. It is beautifully decorated with chandeliers, sconces, mirrors and extra-high ceilings. Directly outside the ballroom is a pre-function area that can be used as a social area.

INDOOR VENUE *Itasca Ballroom*



photo by erin johnson photography



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Our Itasca Ballroom is a beautiful room filled with pillars, a skylight, fireplace and chandeliers. It is 2,500 square feet and can easily accommodate up to 170 guests in rounds of 10, with an adjacent Greenhouse that has floor to ceiling windows that is perfect for any time of the day social hour.

OUTDOOR VENUE *The Courtyard*



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Imagine having your ceremony set in a beautifully landscaped courtyard
with a reception held in one of our indoor venues.
Our Wedding Specialists can make your wishes come true!

Our courtyard can accommodate up to 150 guests



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We are proud of our reputation for excellence in catering to the individual needs of our guests. We are most interested in ensuring that your event is all that you desire and look forward to anticipating your every need.

All Weddings Include

- Separate Spacious Adjoining Foyer for Your Social Area
- Cabaret and Cocktail Tables in the Social Area
- Linens and Skirting for Head, Gift, Cake, DJ Tables, and Food Buffet
- Hand Pinned White Satin and Lights for Head Table and Gift Table
- Chair Covers for All Chairs
- Table Linens, Napkins, China, Glassware, and Silver Place Settings
- Riser for the Head Table
- Dance Floor
- Mirrored Tiles and Centerpieces On Each Table
- Complimentary Alcove Suite for the Wedding Couple
- Discount on Sleeping Rooms for Your Guests (based on availability)
- Specially Priced Children's Meals at \$10.95

Additional items are available. Please ask our Wedding Specialists. All food and non-alcoholic beverages apply towards your food minimum and are exclusive of tax and service charge. We have a 19.5% service charge and the city of Minneapolis imposes a 7.775% tax on food and 10.275% tax on alcohol. We also offer a Friday and/or Sunday night incentive package. Your Wedding Specialist will be happy to give you all the details.

OUR WEDDING PACKAGES

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Day of Event Package

- Bridal Emergency Kit
- Hotel Suite for getting ready
- Box Lunch (in getting ready room)
- Early check-in when available

Ceremony Package

- Space in courtyard or ballroom
- Piano player (One hour max)
- Chair covers, arch, stage
- Sound System

Social Hour Package

- One hour host bar
- Signature cocktail creation
- Piano player (one hour)
- Hors D'oeuvres (choice of three)
 - Bruschetta with Fresh Tomato, Basil and Gorgonzola
 - Deviled Eggs
 - Cheese Display with Assorted Crackers and Fruit Garnish
 - Fresh Vegetable Crudite with Herb Dip
 - Vegetable & Cheddar Stuffed Mushrooms
 - Pork Egg Rolls with Sweet & Sour Sauce
 - BBQ Meatballs

OUR WEDDING PACKAGES *continued*

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Complete Catering Package

- Social hour hors d'oeuvres (choose three)
 - Bruschetta with Fresh Tomato, Basil and Gorgonzola
 - Deviled Eggs
 - Cheese Display with Assorted Crackers and Fruit Garnish
 - Fresh Vegetable Crudite with Herb Dip
 - Vegetable & Cheddar Stuffed Mushrooms
 - Pork Egg Rolls with Sweet & Sour Sauce
 - BBQ Meatballs
- Dinner (choose from selected entrees)
 - Stuffed Chicken Spinach Reggiano
 - Bacon Wrapped Turkey Breast Au Porto
 - Roasted Sirloin Onion Allumette
 - Pecan Crusted Walleye
 - Roasted Vegetable Cannelloni
- Cake (through Buttercream)
- Late night snacks (choose one)
 - Milk & Cookies
 - Soda & Pizza
 - Lemonade & Potato Chips

Kids' Room Package

- Separate space for children during reception
- Games available for play
- Requires family babysitter

OUR WEDDING PACKAGES *Specialty Breaks*

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Specialty Breaks ***Great for late night snacks!***

- Milk & Cookies
- Pizza & Pop
- Sliders & Pop
- Coffee Bar
- Movie
 - Popcorn
 - Candy
 - Pop
- Asian
 - Fortune Cookies
 - Pot stickers
 - Spring Rolls
 - Hot Tea
- Baseball
 - Peanuts
 - Boxes of Cracker Jack
 - Nachos
 - Pop
- Carnival
 - Hot Dogs
 - Popcorn
 - Cotton Candy
 - Lemonade

MENU ITEMS *Hors D'oeuvres*

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Hot Selections

Priced per 50 pieces

Home-Style Chicken Fingers, Honey Mustard Sauce	\$100
Mediterranean Spanakopita	\$95
Beef Teriyaki Brochettes	\$125
Petite Quiche Lorraine	\$85
BBQ Meatballs	\$90
Buffalo Wings, Bleu Cheese Dip and Celery Sticks	\$90
Mini Sausage Deep Dish Pizza	\$90
Vegetable Spring Rolls, Sweet and Sour Sauce	\$100
Pork Potstickers, Teriyaki Sauce	\$100
Coconut Breaded Shrimp, Apricot Dipping Sauce	\$100
Scallops Wrapped in Bacon, Maple Glaze	\$130
Pork Egg Rolls, Sweet and Sour Sauce	\$90
Vegetable and Cheddar Stuffed Mushrooms	\$90

Cold Selections

Priced per 50 pieces

Gulf Shrimp on Ice, Cocktail Sauce and Lemon	\$165
Deviled Eggs	\$90
Bruschetta with Fresh Tomato and Mozzarella Brochettes	\$90
Marinated Grape Tomato and Mozzarella Brochettes	\$100
Roast Beef Crostini with Red Onion Relish	\$100

Warm Gratins

Serves 40 people

Includes Sliced Baguettes and Crackers

Four Cheese and Artichoke	\$150
Wild Mushroom and Herb	\$150
Crab Florentine	\$150

MENU ITEMS *Specialty Displays*

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Smoked Salmon Tray

A Full Side of Hardwood Smoked Salmon,
Red Onions, Capers, Chopped Eggs, Lemons,
Cream Cheese and Dill, Cocktail Rye

Serves 35 – 40 people

\$250

Mediterranean Antipasto Platter

Sliced Genoa Salami, Pepperoni and Prosciutto Ham,
Marinated Mozzarella Cheese and Tomatoes,
Marinated Artichokes and Mushrooms, Pepperoncini and Olives,
Roasted Sweet Bell Peppers, Herb Focaccia Bread

Serves 35 – 40 people

\$175

Domestic and Imported Cheese Display

Assorted Crackers and Fruit Garnish

Small: Serves 40-50 people \$175

Medium: Serves 70-80 people \$280

Large: Serves 100-120 people \$375

Fresh Vegetable Crudite with Herb Dip

Small: Serves 40-50 people \$130

Medium: Serves 70-80 people \$185

Large: Serves 100-120 people \$260

Sliced Seasonal Fruit with Honey Yogurt Dip

Small: Serves 40-50 people \$150

Medium: Serves 70-80 people \$240

Large: Serves 100-120 people \$360

MENU ITEMS *Accompaniments*

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Soups

Minnesota Wild Rice

Wild Rice Simmered with Celery, Carrots and Onions, Diced Chicken Breast and Cream
\$3.50

Vegetarian Vegetable

Loads of Vegetables in a Tomato Broth
\$2.95

Homemade Chicken Dumpling

Fresh Vegetables, Chunks of Chicken and Dumplings in a Rich Chicken Broth
\$3.50

Salads

Classic Caesar

Crisp Romaine tossed with Caesar Dressing,
Garlic Croutons and Shredded Parmesan Cheese
\$2.95

Fresh Fruit Salad

An Array of Sliced Seasonal Melons, Fresh Berries
\$3.50

Greek Salad

Spinach and Romaine Lettuce tossed with Herb Vinaigrette,
Red Onion, Cucumber, Kalamata Olives, Roma Tomatoes and Feta Cheese
\$2.95

Spinach Strawberry Salad

Fresh Sliced Strawberries, Red Onion, Toasted Walnuts,
Crumbled Goat Cheese and Raspberry Vinaigrette
\$3.50

MENU ITEMS *Dinner Entrées*

*All Entrées Include a Garden Salad, Warm Rolls and Butter
Your Choice of Two Sides*

Fresh Brewed Coffee, Hot Tea, Iced Tea or Milk

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Beef Selections

Parmesan Crusted Top Sirloin

Broiled 8 oz Sirloin Steak
Baked with Parmesan Crust and Demi Glace
\$23.00

London Broiled Flank Steak

Marinated Flank Steak
Topped with Bordelaise Mushroom Sauce
\$21.00

Steak and Mushrooms

Center Cut 8 oz Sirloin Steak
Topped with Sliced Mushrooms
Sautéed in Garlic and Red Wine
\$24.00

Seafood Selections

Almond Crusted Walleye

Walleye Filet Baked with Almonds, Planko and Herbs
Topped with Creamy Chardonnay Sauce
\$22.00

Grilled Salmon Minnesota Maple

Salmon Filet Char Grilled
With Maple Glaze, Green Onions and Walnuts
\$20.00

Tilapia Niçoise

Flash Cooked Tilapia Filet
Topped with Olives, Artichokes,
Tomato, Onion and Garlic
\$19.00

MENU ITEMS *Dinner Entrées continued*

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Poultry Selections

Chicken Breast Festive

Boneless Chicken Breast Topped with
Sliced Tomatoes, Dill Havarti, Avocado
and Hollandaise Sauce

\$18.00

Stuffed Chicken Spinach Reggiano

Chicken Breast Stuffed with Spinach, Onions,
Garlic, Reggiano Cheese with Tomato Couli

\$19.00

Turkey Au Porto

Filet of Turkey Wrapped in Bacon
Served over Apricot Dressing
Port Wine Sauce and Cranberries

\$18.00

Vegetarian Selections

Vegetable Wellington

Roasted Vegetables Wrapped in Puff Pastry
with Marinara Sauce

\$22.00

Portabella Milanese

Mushroom Cap Stuffed with Layers of Spinach,
Cheese, Tomato and Squash
Served on Garlic Cream Sauce

\$19.00

Vegetable Ravioli*

Grilled Vegetable Ravioli
Covered with Marinara Sauce,
Topped with a Three Cheese Blend

\$22.00

*This entrée is served with two vegetable selections, not a vegetable and a starch selection

MENU ITEMS *Dinner Entrées continued*

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Side Selections

***Please Choose One Vegetable and One Starch to Accompany Your Entrée
(for split menus all sides will be the same)***

Vegetable Selections

Vegetable Medley

Green Beans

Honey Glazed Carrots

Julienne Vegetables

Stir-Fry Vegetables

Starch Selections

Mashed Red Skin Potatoes

Garlic Mashed Potatoes

Au Gratin Potatoes

Oven Roasted Potatoes

Wild Rice Pilaf

Angel Hair Pasta

Please Note: Vegetable Ravioli is served with two vegetable selections, not a vegetable and a starch selection

MENU ITEMS *Carved Specialties*

Chef carving fee of \$50.00 per carver based on one hour. Each additional hour is \$25.00 per carver. Number of carvers needed is based on guarantee.

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Roasted Prime Rib of Beef

Horseradish Sauce, Au Jus
Silver Dollar Rolls
Serves 40 – 50 people
\$350.00

Roasted Boneless Turkey Breast

Cranberry Chutney, Mayonnaise
Silver Dollar Rolls
Serves 40 – 50 people
\$195.00

Honey Glazed Ham

Dijon Mustard, Honey Mustard
Silver Dollar Rolls
Serves 50 – 60 people
\$250.00

Herb Roasted Loin of Pork

Apple Chutney, Mayonnaise, Grain Mustard
Silver Dollar Rolls
Serves 30 – 40 people
\$195.00

Roast Round of Beef

Au Jus, Horseradish, Mustard and Mayonnaise
Silver Dollar Rolls
Serves 75 – 85 people
\$275.00

MENU ITEMS *Themed Stations*

Add selection and variety to your event. Our Wedding Specialists will create a custom menu just for you. Presented are a few of the many options available.

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Pasta Station

Penne Pasta and Cheese Tortellini
Marinara and Alfredo Sauces
Bay Shrimp and Diced Chicken Breast
Diced Tomatoes, Onions and Bell Peppers
Sliced Mushrooms and Black Olives
Shredded Parmesan Cheese

\$8.95 per person

**Attendant Required*

Fajita Station

Seasoned Chicken and Beef Strips
Julienne Bell Peppers and Onions
Shredded Cheddar Cheese and Lettuce
Sliced Black Olives and Jalapeño Peppers
Salsa, Sour Cream and Guacamole

\$9.95 per person

**Attendant Required*

Martini Mashed Potato Bar

Roasted Garlic Mashed Potatoes
Sautéed Mushrooms, Steamed Broccoli Florets
Beef Gravy
Bacon Bits, Shredded Cheddar Cheese
Scallions, Sour Cream, Whipped Butter

\$7.95 per person

**Chef Attendant Fee of \$50.00 per attendant is based on one hour.*

Each additional hour is \$25.00 per attendant.

Number of attendants required is based on guarantee.

MENU ITEMS *Buffet Selections*

All Buffets include Fresh Brewed Coffee, Hot Tea, Iced Tea or Milk

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Minnesota Buffet

Garden Salad with French and Ranch Dressings
Marinated Vegetable Pasta Salad
Seasonal Fruit Salad
Grilled Flank Steak with Wild Mushroom Merlot Sauce
Roasted Chicken Breast with Red Pepper Cream Sauce
Six Grain Pilaf, Roasted Yukon Gold Potatoes, Fresh Seasonal Vegetables
Warm Rolls and Butter
\$26.95

Metrodome Buffet

Garden Salad with French and Ranch Dressings
Seasonal Fruit Salad
Caesar Salad
Penne Pasta Vegetable Salad
Orzo and Wild Rice Pilaf
Cheddar Mashed Potatoes, Fresh Seasonal Vegetables
Warm Rolls and Butter

Choose 2 of the Following Entrées \$27.95 per person

Choose 3 of the Following Entrées \$31.95 per person

Select from the following entrées

Grilled Salmon with Herb Cream Sauce
Sliced Sirloin of Beef with Bordelaise Sauce
Herb Roasted Pork Loin with Rosemary Merlot Sauce
Grilled Chicken Breast Supreme
Roasted Vegetable Cannelloni with Tomato Basil Sauce
Marinated and Grilled Flank Steak with Wild Mushroom Sauce
Penne Pasta and Grilled Chicken with Sun-Dried Tomato Alfredo Sauce
Savory Herb Stuffed Chicken Breast with Chardonnay Thyme Sauce
Tenderloin Tips and Mushrooms with Cabernet Sauce

MENU ITEMS *Buffet Selections continued*

All Buffets include Fresh Brewed Coffee, Hot Tea, Iced Tea or Milk

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A Night in Italy

Minestrone Soup
Classic Caesar Salad
Chicken Breast Parmesan
Shrimp and Penne Pasta Alfredo
Grilled Italian Sausages with Onions and Bell Peppers
Wild Mushroom Risotto
Basil Green Beans with Roma Tomato
Warm Garlic Bread Sticks
\$24.95

Mexican Fiesta

Chicken and Beef Fajitas with Bell Peppers and Onions
Seasoned Beef Taco Meat
Diced Onions and Tomatoes
Shredded Lettuce and Cheddar Cheese
Sliced Black Olives and Jalapeños
Sour Cream and Guacamole
Chips and Salsa
Spanish Rice and Refried Beans
Mexican Corn
Flour Tortillas and Corn Shells
Cinnamon Churros
\$22.95

PLANNING GUIDELINES

Menu Selection

Your menu selection should be submitted to the Catering Department no later than 14 days prior to your scheduled event. All food items served and consumed in the Banquet area must be supplied and prepared by the Hotel, with the exception of a wedding cake, which must be supplied by a licensed baker. Due to health department regulations, leftover food cannot leave the premises.

Guarantees

All guarantees are due three (3) business days prior to the function (Monday to Friday, excluding holidays). If not received, the hotel will set and serve based on the agreed upon number in the contract and charge accordingly.

All increases to guarantees within three (3) business days are subject to food availability and surcharges.

Hotel will overset 3% above the guarantee.

The Hotel cannot guarantee that the same menu items will be served to guests above the overset. Food and beverage choices are based on availability and are at the Hotel's discretion.

Sales Tax and Service Charges

All Hotel Services are subject to 7.775% state and local taxes and 19.5% service charge.
All liquor prices are subject to 10.275% state and local taxes and 19.5% service charge.
The service charge is not a gratuity and is distributed at the discretion of management.
The tax and service charge are subject to change with 90 days notice.

PLANNING GUIDELINES

Function Rooms

The Hotel reserves the right to assign function rooms based on the guaranteed number of attendees and the nature of the function. All space assignments are subject to change by the Hotel's Catering Department. There will be an additional charge for changing the room set-up on the day of the function once the room has been set according to your signed Catering Event Order. For groups under 100 people: \$150.00; for groups above 100 people: \$250.00. It is agreed that the event will begin at the scheduled time, and that all attendees will vacate the function space at the closing hour indicated on the Catering Event Order. Failure to comply with these policies will result in additional charges, which will be assessed according to any additional costs incurred by the Hotel.

Split Menu Options

We are happy to offer you a split menu. All entrees will be billed at the price of the higher priced menu item.

Event Cancellation

The cancellation policy is based on the confirmation clause stated in each contract. Cancellation will result in payment of the stated minimum purchase or rental.

Security

The Hotel shall not assume responsibility for the damage or loss of any merchandise left in the Hotel prior to or following the banquet or meeting. Arrangements may be made for the security of exhibits, merchandise or articles set up for display prior to the planned event.

Electrical Charges

Special electrical needs should be arranged through our Catering Department. Charges will be based on labor involved, equipment required and energy consumed.

PLANNING GUIDELINES

Audio-Visual

If you require audio-visual equipment, our Catering Department will be happy to handle all of the arrangements, or you may ask to speak with our on-site A.V. Technicians directly.

Floral Decorations

Table centerpieces and other floral arrangements may be ordered through the Catering Department.

Deliveries

For all materials being delivered to the hotel, please instruct drivers to deliver to the front desk. Please coordinate deliveries with your Catering Manager. For large deliveries please have the delivery company notify the hotel in advance.

PLANNING GUIDELINES

Shipping and Labeling Instructions

Name of Group and On-Site Contact (person looking for package)
c/o Ramada Plaza Minneapolis
1330 Industrial Boulevard NE
Minneapolis, MN 55413
Hold for (name of group) Conference
Date of Event
Box _____ of _____ (Multiple boxes MUST be numbered)
Name of Hotel Catering/Sales Manager

The hotel will not be responsible for the safe keeping of personal or rented equipment.

Outbound Shipping Procedures

At the conclusion of the event, if a meeting planner has packages to be shipped from the hotel property to another location, the following procedures must be followed:

Packages must be labeled and ready for pickup with a pre-addressed shipping label. The meeting planner then MUST call the shipping company to schedule a pickup. Packages will be picked up at the front desk. If you would like the hotel staff to bring your pre-addressed packages from the meeting room to the front desk after you have called for a pickup, please notify the banquet staff.

Please note: there is a minimum handling fee of \$5.00 per item for all outbound packages.

Payment

To secure a date and ballroom space, a deposit of \$1000 (Itasca Ballroom) or \$1500 (Minnesota Grand Ballroom) is due with the signed contract. A second deposit is due three months prior to the event date. A valid credit card is required to be on file for all events. Deposits and final payments may be made with a valid credit card or cash. Payment by personal check must be received by the hotel a minimum of 10 days prior to the event.