



Catering & Events



ABOUT US

Opened in January 2020, The Park Event Center aims to be the premiere event complex in the St. Cloud area.

From intricate details to the grand execution, the sales & catering team will make sure your next event is exceptional. The Park is equipped with all the services & amenities desired to host events from small staff affairs to world-class banquets.

This highly developed complex, in its entirety, consists of The Park Event Center, the Residence Inn by Marriott hotel, the Hilton Garden Inn hotel and Mavericks Steak & Cocktails restaurant. Guests can enjoy the enclosed walkways connecting all the facilities together which ensures that commuting from your hotel room to the event space or the restaurant is as convenient and comfortable as possible!



Meetings & Events

The Park Event Center has one grand ballroom totaling over 15,000+ sq ft of event space. The room is capable of changing into 7 different breakout spaces; varying in sizes. The pre-function space totals just shy of 4,300 sq ft. This grand, open area offers incredible natural lighting and is ideal for group registrations, vendor displays, banquet buffet set-ups or lavish cocktail hours.

ROOM RENTAL

Your room rental will include the following items: Set-up and tear down of the tables, chairs, linens, china, flatware, glassware and water station.

TABLE LINENS & NAPKINS

The Park Event Center will provide complimentary crisp white-colored table linens, napkins and skirting. Additional colors are available upon request for an additional cost. Requests must be received prior to finalizing your banquet event order to be guaranteed.

AUDIO VISUAL EQUIPMENT

Wireless Internet

Easels

Podium

Power Strip(s)

Note Pad & Pen \$1.50

Flipchart w/ Markers \$30

Whiteboard w/ Markers \$30

Conference Phone \$50

Cordless Microphone \$30

Camera \$20

Screen w/ AV Cart \$30

LCD Projector \$150

Dance Floor \$100



Policies

The renter will be required to sign an Event Agreement and a Banquet Event Order (which contains your final menu). The Event Agreement will be signed at the time of booking to secure your event space and the Banquet Event Order will be signed when your menu is finalized.

FOOD AND BEVERAGE POLICY

All food and beverages to be served on The Park Event Center property must be supplied and prepared by Mavericks Steak & Cocktails. Due to state health code, no remaining food or beverage shall be removed from the premises.

All food and beverage prices listed in our catering menu will be charged with applicable taxes and an 18% service charge.

Bartenders are required for all cash and host bars. If bar sales are less than \$250 per bartender, a fee of \$100 per bartender will be applied to the final bill.

No alcohol will be purchased or consumed by anyone under the age of 21 or anyone who appears to be intoxicated. Violators will be asked to leave the premises and may result in the termination of alcohol sales at the event and Waite Park authorities to be called.

GUARANTEE POLICY

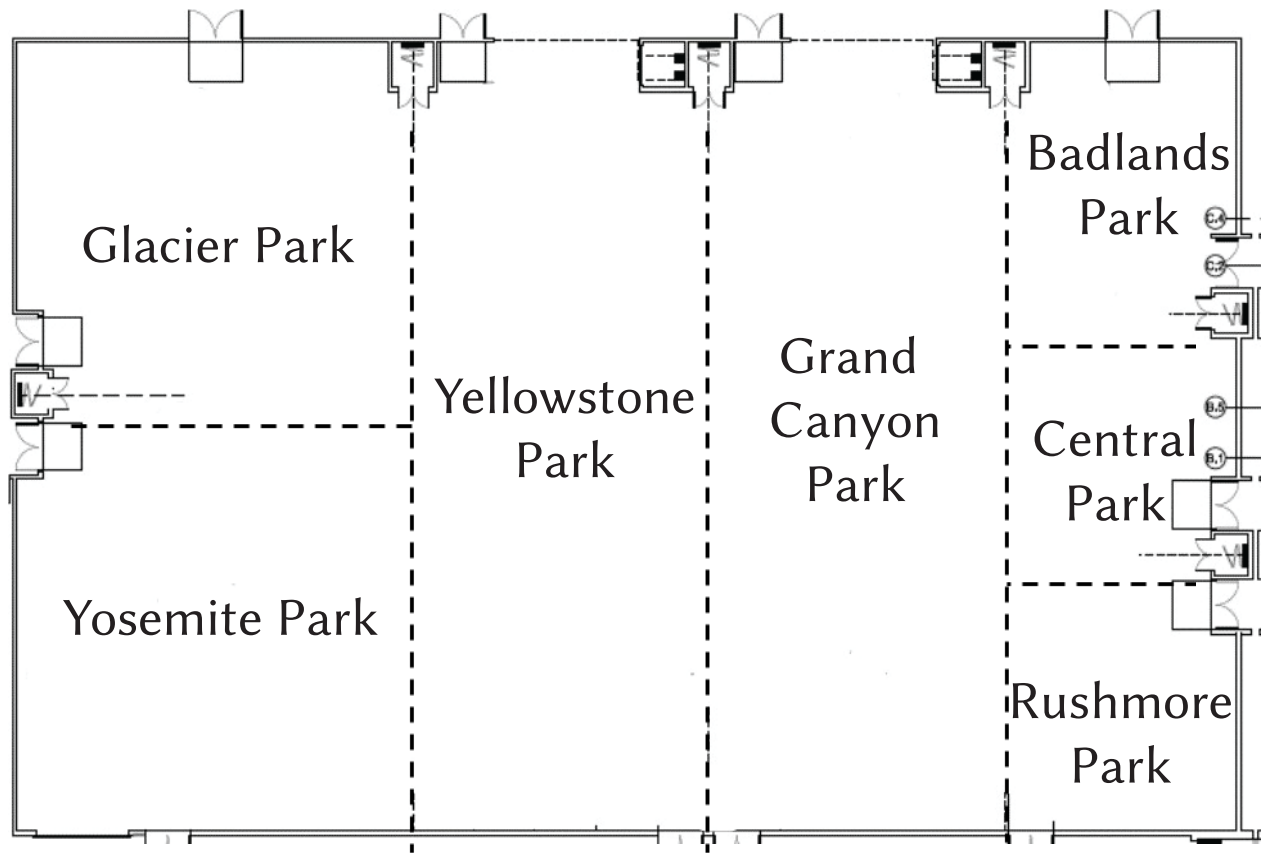
The Park Event Center requires a signed Banquet Event Order to be submitted one month prior to the event; otherwise, items selected cannot be guaranteed. Final guaranteed food and beverage count will be due four (4) business days prior to the scheduled event/function. The Park Event Center will charge the group the amount due in accordance with the guaranteed attendance. In addition, The Park Event Center will not be held responsible if the actual number of attendees exceeds the amount of food & beverage confirmed on the signed Banquet Event Order.

DECORATING GUIDELINES

The Park Event Center does not permit renters to use staples, nails or tape to hang decorations on the walls. The Park also prohibits the use of open flames, confetti, rice, bird seed, loose glitter, smoke and/or fog machines inside the building.

Additional policies and guidelines will be provided in your Event Agreement.

Ballroom Layout & Capacities



Room	Sq Ft	Classroom	Rounds	Crescent Rounds	U-Shape	8x10 Booths	Theater
Ballroom	15,171	632	1,000	625	NA	95	1,650
Glacier Park	2,475	125	200	125	70	15	275
Yosemite Park	2,369	125	192	125	68	15	250
Glacier/Yosemite	4,844	200	400	250	NA	30	500
Yellowstone Park	3,675	175	304	190	NA	22	400
Grand Canyon Park	3,675	175	304	190	NA	22	400
Yellowstone/Grand Canyon Park	7,350	350	608	380	NA	45	800
Glacier/Yosemite/ Yellowstone/Grand Canyon	12,194	600	900	562	NA	75	1,300
Badlands Park	1,037	40	64	40	30	6	100
Central Park	967	40	64	40	28	6	100
Badlands/Central	1,999	80	136	80	56	12	200
Rushmore Park	978	40	64	40	28	6	100
Central/Rushmore	1,940	80	136	80	56	12	200
Central/Badlands/ Rushmore Park	2,982	124	200	120	85	19	300

All dimensions and capacities are approximate.

LODGING

Whether you're a Marriott Bonvoy™ member or a Hilton Honors™ Member, we've got you covered. The Park is extremely proud to have such prestigious brands as a part of our complex which provide our overnight guests with not just a high quality, contemporary product, but also exceptional service.

 **Hilton**
Garden Inn™

Residence INN®
BY MARRIOTT



Hotel Information

The following services and amenities are provided at each of the hotel properties: complimentary wi-fi, pool, whirlpool, fitness center, business center, laundry room and a market pantry to purchase snacks and beverages.

RESIDENCE INN

[Marriott.com/stcwp](https://www.marriott.com/stcwp) | 320.640.0200

450 Division Street | Waite Park, MN 56387

Opened November 2018, this hotel is the first all-suite extended stay Marriott brand in the St. Cloud area. This property offers a variety of studio, one-bedroom and two-bedroom suite layouts. Each room type includes a fully equipped kitchen, living room with a sofa sleeper, Keurig® Brewing System, free grocery delivery, LED TVs with streaming capabilities and HBO GO on the house. Complimentary breakfast is provided daily as well as an evening social with appetizers and drinks on Mondays, Tuesdays and Wednesdays.

HILTON GARDEN INN

[HGlstcloud.hgi.com](https://www.hglstcloud.hgi.com) | 320.640.7990

550 Division Street | Waite Park, MN 56387

Opened September 2019, the Hilton Garden Inn offers standard king and two queen bedrooms. Room amenities provided in all guest rooms include but are not limited to microwave, mini-refrigerator and Keurig® Brewing System as well as large work station and HDTV with premium cable services. A delicious, cooked-to-order breakfast is provided at an additional cost by Mavericks Steak & Cocktails.

ROOM BLOCKS & RATES

Room blocks & discounted rates will be offered per availability at each of the on-site hotels. Any remaining rooms in the room block will be released 30 days prior to arrival.

CATERING

With a state-of-the-art culinary facility, our full-service catering services will be sure to wow you and your guests. We are proud to be able to provide exceptional in-house catering and bar services for each event, with the ability to personalize menus for those hosts looking to go above and beyond the customary cuisine experience.





Breakfast Buffets

EARLY RISERS DELUXE \$18

*Scrambled Eggs w/ Cheese
Bacon or Country Sausage Links
French Toast w/ Maple Syrup or Biscuits & Gravy
Breakfast Potatoes
Sliced Seasonal Fresh Fruit
Caramel Rolls or Cinnamon Rolls*

BREAKFAST SANDWICH BAR \$17*

*Choose Two: English Muffins, Biscuits, Pancakes, or
Waffles
Eggs, Sausage, Bacon, Cheese
Caramelized Onions
Breakfast Potatoes
Salsa and Maple Syrup*

HOMEMADE BISCUITS BAR \$16*

*Freshly Baked, Homemade Biscuits
Local Honey & Jams
Pimento Cheese Spread
Gravy
Eggs
Breakfast Potatoes*

THE CLASSIC BREAKFAST \$16

*Scrambled Eggs with Cheese
Bacon or Country Sausage Links
Sliced Seasonal Fresh Fruit
Breakfast Potatoes
Assorted Muffins*

LATE START BREAKFAST \$11

*Assorted Pastries or Assorted Muffins
Caramel Rolls or Cinnamon Rolls
Sliced Seasonal Fresh Fruit
Hard Boiled Eggs*

ON THE LIGHTER SIDE \$11

*Sliced Seasonal Fresh Fruit
Yogurt
Granola
Hard Boiled Eggs*

All breakfast buffets are served with fruit juice and coffee. Minimum 25 guests.
Items marked with * may be served raw or undercooked, or contains (or may contain) raw or undercooked ingredients.
Consuming raw or under cooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.



Plated Breakfast

EGGS BENEDICT \$15*

English muffin topped with ham or spam finished with hollandaise sauce

Upgrade to Salmon +\$2/person

Served with breakfast potatoes

BREAKFAST QUICHE SLICE \$14

Pastry crust filled with eggs, bacon & gruyere cheese

Served with fresh fruit

SHIRRED EGGS \$13*

Two eggs baked & topped with chives and parmesan cheese

Served with breakfast potatoes & fresh fruit

All plated breakfasts are served with fruit juice and coffee

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À La Carte

BAKERY

Per dozen

- Assorted Muffins* \$23
- Cinnamon or Caramel Rolls* \$23
- Assorted Scones* \$24
- Assorted Dessert Bars* \$21
- Assorted Cookies* \$18
- Brownies* \$21

Assorted Granola Bars \$2.50/ea

SNACKS

Serves approximately 25 people

- Seasonal Fresh Cut Fruit* \$75
- Fresh Cut Vegetables & Dip* \$75
- Nacho Bar* \$135
- Mavericks Housemade Party Mix* \$50
- Pretzels* \$25
- Housemade Chips & Salsa* \$40
- Trail Mix* \$50
- Potato Chips & Dip* \$35

BEVERAGES

Per gallon

- Fresh Brewed Coffee* \$32
- Iced Tea* \$25
- Lemonade* \$25
- Fruit Punch* \$25

Per carafe

- Milk* \$9
- Fruit Juice* \$9

Based on Consumption

- Bottled Water* \$2
- Assorted Soda* \$2
- Assorted Tea Bags* \$2
- Hot Chocolate* \$2



Lunch Buffets

SANDWICH BOARD \$13

*Sliced Ham and Turkey
Assorted Sliced Cheeses
Lettuce, Tomatoes, Onions, Pickle Slices
Assorted Breads
Condiments*

LIL' MORE SOUTHERN GRILL \$18

*Choice of Two Entrees: Beef Tacos (Hard or Soft Shell)
Beef Enchiladas or Chicken Fajitas
Spanish Rice or Refried Beans
Tortilla Chips and Salsa
Cheese, Sour Cream and Taco Sauce*

MIDWEST GRILL \$16*

*Grilled Hamburgers and Brats
Assorted Sliced Cheeses
Lettuce, Tomatoes, Onions, Pickle Slices
Assorted Buns
Baked Beans
Condiments*

TASTE OF ITALY \$16

*Choice of Two Entrees: Beef Lasagna, Baked Mac &
Cheese, Penne Bolognese, Honey Chicken Pasta,
Farfalle Alfredo, Pasta Primavera
Side Garden Salad and Breadsticks*

Add Chicken +\$2/person | Shrimp +\$5/person

SOUTHERN GRILL \$16

*Smoked BBQ Pulled Pork or Chicken
Maverick's Signature Sauce
Assorted Sliced Cheeses
Lettuce, Tomatoes, Red Onions, Pickle Slices
Baked Beans*

SIDE SALADS

*Garden, Italian, Greek Pasta Salad, or Potato Salad
Upgrade Options +\$1/person: Broccoli Salad, Caesar or
Mixed Green Salad*

*Dressings: Ranch, French, Balsamic Vinaigrette, Thou-
sand Island*

Add Chef's Choice Soup +\$2/person

All lunch buffets served with one side salad & coffee station (except where noted). Minimum 25 guests

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Upgraded Lunch Buffets

LUNCH STEAK* \$16

6oz medium sirloin

CHICKEN PARMESAN \$15

Hand-breaded chicken breast topped with marinara or alfredo sauce and shredded parmesan

GRILLED CHICKEN BREAST \$15

Choice of marsala, mushroom jus, sundried tomato cream sauce or Maverick's signature sauce

ROAST BEEF \$15

Slow-cooked tender roast beef with choice of classic brown or burgundy mushroom gravy

All upgraded lunch buffets served with a garden salad, choice of vegetable & starch and a coffee station
Dressings: Ranch, French, Balsamic Vinaigrette, Thousand Island

VEGETABLE

*Roasted Yellow Squash & Zucchini, Glazed Carrots,
Steamed Broccoli, Green Beans, Chef's Choice
Vegetable Blend
Upgrade to Asparagus +\$1/person*

STARCH

*Garlic Mashed Potatoes, Garlic Cheddar Mashed
Potatoes, Mashed Potatoes w/ Gravy, Rosemary
Roasted Red Potatoes, Roasted Fingerling Potatoes,
Au Gratin Potatoes, Baked Potato or Rice Pilaf*

Minimum 25 guests

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Plated Lunch

CHICKEN & WAFFLES \$15

Homemade waffles and deep-fried chicken tenders with maple syrup

BENTO BOX \$15*

Chef choice of sushi and sashimi, small salad, rice, and fresh seasonal vegetable

DECONSTRUCTED CHICKEN POT PIE \$14

Huge puff pastry smothered with buttery creamy chicken, fresh vegetables, and herbs

SOUP & SALAD OR SANDWICH \$14

*White or Wheat Bread, Ciabatta Bun or Tortilla Wrap
Turkey, Ham or Roast Beef
Swiss, American Cheese, Shredded Cheddar Jack or
Herbed Cream Cheese
Lettuce, Tomato, Mayo and Mustard
See Lunch Sides for salad options
Soup du Jour*

FISH TACOS \$15*

*Fresh grilled fish with lettuce, pico de gallo, lime, mexican rice, and beans
Upgrade to Shrimp +\$2/person*

WORKING BOX LUNCH \$14

Deli meat sandwich or wrap served with a lunch side, chips and a cookie

CUCUMBER AVOCADO WRAP \$13

Tortilla wrap filled with bacon, cucumber, avocado, tomato, romaine lettuce and seasoned mayo

LUNCH SIDES

*Fresh Cut Seasonal Fruit
French Fries
Potato Chips
Potato Salad
Italian or Greek Pasta Salad*

All plated lunches are served with one lunch side & coffee station (except where noted)
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Hot Hors d'Oeuvres

CHISLIC \$135*

Seasoned and served with ranch & BBQ sauce

BACON WRAPPED ASPARAGUS \$135

grilled to perfection

WALLEYE FINGERS \$135

Served with dill tarter sauce

BUFFALO OR BONELESS WINGS \$125

Hot, mild, BBQ or Mavericks signature sauce

MOO SHU EGG ROLLS \$120

A Mavericks delicacy - blend of chicken, cream cheese, and sweet chili puree served with a sweet plum dipping sauce

SPINACH DIP \$120

Served with a choice of bread, crackers, or crostini

STUFFED MUSHROOMS \$100

Choice of beef, crab or spinach and cheese

TOASTED RAVIOLI \$90

Served with marinara or ranch dressing

MEATBALLS \$85

Swedish or BBQ, served with chips or ciabatta bread

POUTINE \$80

French fries layered with cheese curds and brown gravy

Serves approximately 25 people

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Cold Hors d'Oeuvres

SUSHI STATION \$MARKET PRICE*

Plan this station with our chef and pick a variety of sushi and sashimi hand rolled in front of your guests

OLIVES & TAPENADES \$135

A variety of whole olives and tapenades served with assorted breads and fresh vegetables

CHARCUTERIE BOARD \$MARKET PRICE

A deluxe spread of meats, gourmet cheese, fruits and nuts

WHOLE POACHED SALMON \$145*

Cold poached salmon served with a dill sauce

HALF SHELL OYSTERS \$MARKET PRICE*

fresh salt water oysters on a half shell

CHEESE & CRACKERS PLATTER \$90

An assorted mix of cheese and crackers

GRILLED AND CHILLED VEGETABLE PLATTER \$75

Grilled squash, zucchini, asparagus and pepperoncinis

PEEL & EAT SHRIMP \$125*

Served with housemade cocktail sauce

VEGETABLE PLATTER \$75

Served with ranch dip

FRESH FRUIT PLATTER \$75

A variety of seasonal fresh cut fruit

STRAWBERRY BRUSCHETTA \$85

Sweet cream cheese spread, strawberries, and spinach

TRADITIONAL CAPRESE BRUSCHETTA \$75

Roma tomatoes, basil, fresh roasted garlic and olive oil

Serves approximately 25 people

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Dinner Buffets

ONE ENTRÉE \$22

*Choose 2 Salads
Choose 1 Vegetable
Choose 1 Starch*

TWO ENTRÉES \$25

*Choose 2 Salads
Choose 1 Vegetable
Choose 1 Starch*

THREE ENTRÉES \$28

*Choose 2 Salads
Choose 1 Vegetable
Choose 1 Starch*

Choose any plated meal as your entrée. Excludes Chicken Parmesan, Lobster, Beef Wellington, or Filet Mignon.

Upgrade to a carving station:

PRIME RIB +\$4.95/PERSON

Sauce: Horseradish Cream or Au Jus

HAM +\$2.95/PERSON

Sauce: Honey Pineapple Glaze or Stone Ground Mustard

TURKEY +\$2.95/PERSON

Sauce: Cranberry or Gravy

All dinner buffets include rolls with honey butter and a coffee station
Minimum 25 guests



Plated Dinner

SEAFOOD JAMBALAYA* \$20

Shrimp, andouille sausage, rice, onions, celery, fresh herbs, and tomatoes slow cooked to bring out all of the flavors

HONEY PENNE PASTA* \$16

Penne pasta tossed in our housemade alfredo sauce with a hint of honey
Add Chicken +\$2/person

CHICKEN PARMESAN \$23

Hand-breaded chicken breast topped with marinara or alfredo sauce and shredded parmesan

MOLASSES & BOURBON LAQUERED QUAIL \$23

Locally sourced quail glazed with a molasses and bourbon sauce

ROASTED OR CONFIT DUCK \$25

Locally sourced duck

PASTA PRIMAVERA* \$17

Farfalle butterfly pasta with grilled vegetables tossed in our housemade alfredo sauce and finished with parmesan and herbs. Add Chicken +\$2/person

GRILLED CHICKEN BREAST \$22

Choice of marsala, rosemary cream sauce, Maverick's signature sauce, mushroom jus or sundried tomato cream sauce

TURKEY \$20

Simple, classic and smothered in housemade turkey gravy

ROASTED PORK LOIN \$21

Choice of apple bacon demi glace, champagne beurre blanc or a stone ground mustard

CIDER BRINED ROASTED PORK LOIN \$21

All plated dinners are served with a choice of salad, starch and vegetable as well as dinner rolls with honey butter & coffee station

*Pasta entrées come with a choice of salad and breadsticks. Gluten-free pasta available upon request.



Plated Dinner

BROILED WALLEYE \$21

Choice of plain, cajun or lemon caper beurre blanc

BROILED OR SMOKED SALMON \$22

Choice of plain, blackened, honey glaze, apple jalapeño chutney or lemon butter sauce

LOBSTER \$MARKET PRICE

Succulent lobster tail broiled to perfection and served with melted butter

Add a Lobster Tail any meal: \$Market Price/person

BEEF WELLINGTON \$25

Tender beef stuffed with mushroom duxelle wrapped in a puff pastry and served with wild mushroom sauce

SLOW ROASTED BEEF \$20

Choice of classic brown gravy or mushroom jus

GLAZED HAM \$21

Roasted with a choice of stone ground mustard or honey pineapple glaze

8OZ TOP SIRLOIN \$22*

This steak has great texture and is distinctively flavorful

7OZ FILET MIGNON \$29*

This bacon-wrapped tenderloin is known for its tenderness

12OZ/16OZ PRIME RIB WITH AU JUS \$29/\$32*

This cut is aged and slow-roasted to insure top quality

GARLIC BUTTER STEAK TOP \$1.50/PERSON

All steaks will be cooked to medium

All plated dinners are served with a choice of salad, starch and vegetable as well as dinner rolls with honey butter & coffee station

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Dinner Side Choices

SALADS

*Garden Salad, Italian Pasta Salad, Greek Pasta Salad
Upgrade +\$1/person: Mixed Green Salad, Caesar Salad*

DRESSINGS

Ranch, French, Balsamic Vinaigrette, Thousand Island

VEGETABLE

*Roasted Yellow Squash & Zucchini, Chef's Choice
Vegetable Blend, Steamed Broccoli, Glazed Carrots,
Green Beans*

Upgrade +\$1/person: Asparagus

STARCH

*Garlic Mashed, Garlic & Cheddar Mashed, Traditional
Mashed Potatoes w/ Gravy, Rosemary Roasted Red
Potatoes, Roasted Fingerling Potatoes,
Baked Potato, Au Gratin Potatoes, Rice Pilaf
Upgrade +\$1/person: Twice Baked Potato*

CHILDREN'S MEALS

Served with french fries or fresh cut fruit

CHICKEN STRIPS \$11

SPAGHETTI WITH MEATBALLS \$11

MACARONI AND CHEESE \$10





Desserts

FLAN \$5

A velvety custard finished with a caramel sauce

MACARONS \$5

Multi-colored, light cookies made with almond flour and confectioners' sugar whipped into a meringue

BREAD PUDDING \$5

Traditional bread pudding topped with a bourbon maple glaze

PEACHES & CREAM \$6

Glazed with a balsamic reduction

NEW YORK CHEESECAKE \$5.95

Cherry, blueberry or strawberry topping
Upgrade: Turtle Cheesecake +\$1/person

PIE \$4.95

Apple, cherry, peach, or pecan w/ whipped cream
À la Mode +\$1/person

BROWNIE SUNDAE \$4.95

Served with chocolate drizzle and toffee chips

ICE CREAM DISH \$3.95

Vanilla or sherbet

Buffet Style Desserts

S'MORES \$5

Build your own on a bed of graham crackers, served with chocolate ganache & toasted marshmallows

MINI DONUTS \$5

State Fair mini-donuts with a variety of toppings: chocolate, sugar & powdered sugar

BUILD YOUR OWN SUNDAE \$6.95

Chef attended

CHURROS & CHOCOLATE \$5

Spanish churros lightly dusted with sugar and served with a warm ganache



Bar Services

DOMESTIC KEGS

*Bud Light
Coors Light
Michelob Ultra
Michelob Golden Draft Light
Miller Lite
Busch Light*

IMPORT/SPECIALTY KEGS

We have a variety of import and specialty beer available upon request. Imports & specialty beer orders are required three (3) weeks prior to the event date.

Maximum number of kegs allowed is at the discretion of The Park Event Center. Please see manager for details.

CHAMPAGNE & WINE

We have a variety of champagne and wines available upon request. Special orders are required three (3) weeks prior to the event date.

HOST BAR

A tab of all drinks consumed will be kept for one final bill. Host bars can be run for the duration of the event or for any amount of time specified. Minimum of 25 guests.

DRINK TICKETS

Hosts of the event can determine a set number of tickets in advance and pass them out during the time of the event. You will be charged only for the tickets redeemed.

See manager for pricing & availability

