



ROYAL CLIFF EVENT CENTER

Banquets & Meetings

*Brianna's
catering*

(952) 938-0778

www.royalcliffineagan.com

2280 Cliff Road Eagan MN 55122

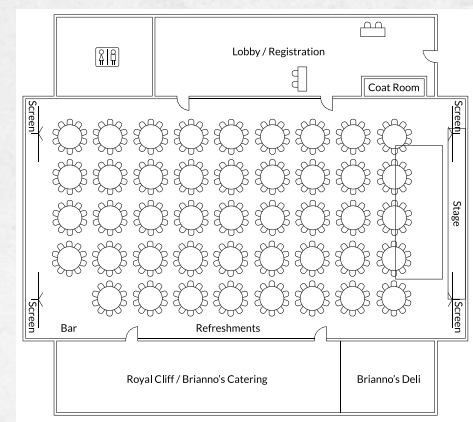
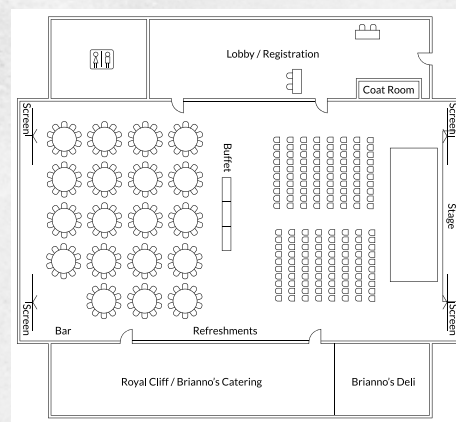
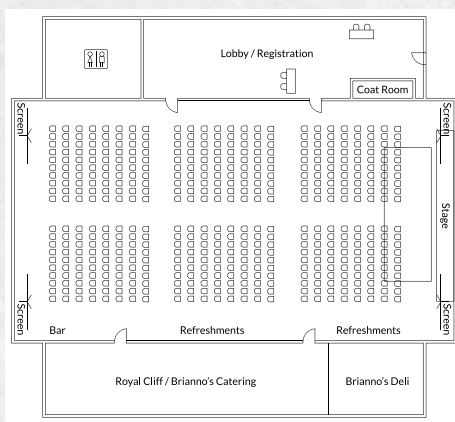
Royal Cliff Event Center: Space & Facilities

The Space

6,500 sq ft space

	Four Hours	Extra Hours	Dinner Cap.	Theater Cap.
Room Rental	\$500	\$125/hr	350 people	500 people

\$800 food minimum: ok to bring non-perishable snacks. Minimum rental time of 4 hours. Pricing may vary for Saturdays May through October. Rentals & F&B subject to service fee. F&B priced per person. Free on-site parking. Sales tax is waived if exempt ID is provided. \$200 damage & overtime deposit is required. All decorations must be freestanding. No tape, pins or staples on any surface.



Free Inclusions

Speaker's Podium with Microphone Stand
 Sound System & Wireless Microphones
 1080p Projectors & Screens
 Free Wifi, 110MB Download
 Stage 40' Wide x 8' Deep, 1' High

72" Round Guest Tables & Chiavari Chairs
 Guest Table Linens & Cloth Napkins
 China, Glassware & Silverware
 Two 8ft Skirted Tables
 Dessert Service Free for In-House Bakery

Options

Additional Skirted Tables - \$25 each
 Centerpieces \$10-20 per Table

Dessert Service \$2 per Person for Outside Bakery



Hors D'Oeuvres

Pricing & Sizing

Social Hour Refreshments
Any 3 options \$6 per guest
Any 4 options \$8 per guest

Appetizers as a Meal
Any 4 options \$18 per guest
Any 5 options \$24 per guest

Hot Appetizers

Italian Sausage Slices/Chunks GF✓

House made mild pork sausage, bite sized, seasoned to perfection

Italian Meatballs 🍷

Our house made meatballs made with the highest quality ground beef and Brianno's special savory seasonings; served with Brianno's marinara sauce

Stuffed Mushroom Caps GF✓ 🍷

Mushrooms stuffed with house made sausage topped with red sauce, mozzarella and romano cheese

Chicken Satay Skewers GF✓

Marinated chicken served with a tangy sweet & sour sauce

Fresh Appetizers

Cheese and Cracker Tray 🍷

Assorted crackers and cheeses

Chef's Choice of Fresh Seasonal Veggies Tray and Dip 🍷

Bruschetta 🍷

Crostini topped with tomato mix, tomato basil vinaigrette and fresh mozzarella

Caprese Lollipops GF✓ 🍷

Fresh mozzarella, grape tomatoes, fresh basil with balsamic reduction

Fresh Veggie Pizza 🍷

Light croissant topped with Brianno's seasoned cream cheese, finely grated fresh veggies (carrots, broccoli, cauliflower, red peppers, green peppers, red onion) and cheddar cheese

🍷 Contains Dairy 🍷? Dairy Optional DF✓ Dairy Free 🍷 Contains Butter 🍳 Contains Eggs

🌿 Vegetarian GF✓ Made without gluten containing ingredients in a facility that uses flour GF? Gluten free optional



Buffet

Breakfast Buffet

OJ, Coffee, Danish, Fruit and Home Made Muffins	\$10
Eggs, Italian Sausage, Hash Browns, Muffins or Bagels	\$15

Lunch Buffet

Hearty Lunch	\$18.50
Any two entrees	
Beef Lasagna 🍷	Veggie Lasagna 🍷
Penne Pasta with Sausage	Penne Pasta with Meatballs 🍷
Chicken Breast in White Sauce 🍷	Chicken with Veloute Sauce
Any one salad	
Penne Vegetable Salad 🍷?	Classic Caesar Salad 🍷 🥗
Antipasto Salad 🍷?	
Any one starch	
Baby Red Potatoes 🍷	Garlic Mashed Potatoes 🍷? 🥔
Cheesy Mashed Potatoes 🍷 🥔	Wild Rice Pilaf
Mac n Cheese 🍷	
Any one vegetable	
Teriyaki Green Beans	Southwestern Sweet Corn
Sweet Baby Carrots	
Brianno's Italian Bread & Butter	
Lite Lunch	\$12
Soup of the day, assorted sub tray and salad	
Boxed Lunch	\$12
Half hoagie sandwich, 2 salads, dill pickle, fruit and a brownie	

Pizza Buffet

For parties under 175: includes unlimited soda

Pizza Buffet	\$18
Combination of cheese, pepperoni and sausage pizzas	
Any one salad	
American Tossed Salad	Classic Caesar Salad 🍷 🥗
Brianno's Field Green Salad	
Brianno's Italian Bread & Butter	

Dinner Menu

Choosing a Menu

Prices quoted are based on 1 or 2 entrees and the same choice of vegetable, starch, and salad for all guests. If some guests have special dietary needs we recommend you choose one of your main entrees to satisfy these needs at no extra cost. If you select an additional entree for this purpose, the cost is \$35.99 for each special meal. We can accommodate up to three entrees.

Brianno's Classic Menu

Includes salad, starch, vegetable, and Brianno's specialty Italian bread or rolls

Choose 1 entree for \$22.99 per guest

Choose 2 entrees for \$26.99 per guest

Roasted Chicken Breast

Roasted to perfection and topped with Brianno's house made creamy white wine sauce

Chicken with Veloute Sauce

Roasted chicken breast with a gluten free, dairy free, savory sauce

Beef Tip Stroganoff

A delicious creamy beef with mushroom and onion brown sauce over penne pasta




Pan Roasted, Sliced Beef Tenderloin (Add \$4 per person)

Served with a red wine mushroom demi-glace

Roasted Pork Loin

Seasoned slow roasted, sliced and served with savory homemade gravy

Penne Pasta with House Made Marinara paired with your choice of the following:

Italian sausage slices  , Italian beef meatballs  , or seasonal garden vegetables 

Cavatappi Pasta and Creamy White Wine Sauce paired with your choice of the following:

Grilled chicken and/or broccoli florets and red peppers

Homemade Meat Lasagna

Layered with traditional homemade meat sauce, Brianno's four cheese blend, fresh whole milk mozzarella, creamy ricotta, aged romano and parmesan, in hand seasoned lean leaf and homemade Italian sausage. Brianno's lasagna is an all time favorite that delights and brings together all generations.

Try it at



an Open House



at Brianno's Deli



at a paid private tasting

Specials

Chef Specialties

Includes salad, starch, vegetable, and Brianno's specialty Italian bread with basil vinaigrette; plated
Choose two entrées for \$39.99 per guest
Combine with 1 entrée from the Brianno's Classic Menu for \$35.99 per guest


Roasted Beef Tenderloin

Seasoned and grilled to medium, served with a savory mushroom demi-glaze

Carved Prime Rib

Seasoned, slow roasted, hand sliced and served with a thickened au jus, creamy horseradish on the side



Pan Seared Boneless Pork Chop


Seasoned, pan fried and served with pan gravy or apple brandy cream sauce 



Soups

Chicken Noodle Soup

Beef Noodle Soup

Chicken Vegetable Soup  

Beef Vegetable Soup 




Chicken Rice Soup  


Cream of Wild Rice with Ham

Tomato Basil Soup

Cream of Wild Rice with Chicken

Cream of Broccoli

Vegetable Soup   

Beef Barley Soup 

Any Time A-la-Carte Menu

Coffee & Ice Water (all day)	\$1	Fruit Tray	\$3
Juice & Soda (all day)	\$3	Cookies	\$1
Sweet Rolls & Muffins	\$3		









Italian Brunch

Breakfast and lunch buffet \$24.99 per guest

Muffins and scrambled eggs with American and Cheddar cheese and a choice of Italian sausage and/or vegetables

Any one item from the Brianno's Classic Menu and choice of starch or vegetable

Add seasonal fruit and salad for \$2 per guest


-  Contains Dairy
-  Dairy Optional
-  Dairy Free
-  Contains Butter
-  Contains Eggs
-  Vegetarian
-  Made without gluten containing ingredients in a facility that uses flour
-  Gluten free optional



Salads & Sides

Dinner Salads


American Tossed Salad GF✓

Iceberg and romaine, tomatoes, red onion, carrots, cucumber, dressed with homemade croutons: French or Creamy Italian Dressing 

Classic Caesar Salad GF✓

Hand cut romaine lettuce, homemade Caesar dressing (contains anchovies), dressed with Romano cheese and homemade croutons

Brianno's Field Green Salad GF✓

Field green spring mix, red onions, sliced mushrooms, grape tomatoes, dressed with crumbled bleu cheese, homemade croutons, and homemade tomato basil vinaigrette 

Starches

Garlic Mashed Potatoes GF✓

Cheesy Mashed Potatoes GF✓

Au Gratin Potatoes

Sliced potatoes tossed in a creamy blend of cheese sauce, topped with chives and romano cheese

Baby Red Potatoes GF✓

Seasoned baby red potatoes, served in a delicious parsley butter sauce

Wild Rice Pilaf GF✓

Mix of wild and white rice, dressed with a vegetable garnish of mushrooms, onions and red bell peppers

Penne Pasta with Marinara (Red) Sauce GF✓

Macaroni and Cheese

Cavatappi pasta tossed in a creamy blend of American and cheddar cheese

Vegetables

Flash Fried Green Beans tossed in a Teriyaki Sauce GF✓

Sweet Baby Carrots tossed with Savory Herbs GF✓

Southwestern Sweet Corn GF✓

Tender corn garnished with onions, red and green bell peppers

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Desserts

Desserts - \$5






- House Made New York Style Cheesecake  
- Original Italian Coffee Tiramisu 
- Specialty Ice Cream Bar (minimum 100 servings) 
- Custom Cakes, from \$2.50 per person
Tiered, Sheet and Cupcakes

Special Dietary Needs

- Chicken with Veloute Sauce **GF✓ DF✓**
Served with Baby Red Potatoes with olive oil **DF✓** or butter
Served with Sauteed Vegetables with olive oil **DF✓** or butter
Tossed salad with creamy Italian dressing
- Pasta Primavera **GF✓ DF✓**
Gluten free penne pasta, broccoli, cauliflower, carrots, red and green peppers, tossed with a olive oil and garlic
On the side: baked chicken On the side: marinara sauce
- Vegan Meals
Baby Red Potatoes with Olive Oil
Sauteed Vegetables with Olive Oil
Tossed salad with creamy Italian dressing

To deliver their meals, we need to know the names and table numbers where these guests will be seated. While we make every effort to keep allergens out of this dish, we run a kitchen full of flour and gluten, nuts, dairy products and various meats. We make no representation as to the suitability of this dish to any person suffering from any food allergies.

Severe Allergies: We are unable to accommodate such requirements; guests with severe allergies are welcome to bring their own meal.

-  Contains Dairy  Dairy Optional **DF✓** Dairy Free  Contains Butter  Contains Eggs
-  Vegetarian **GF✓** Made without gluten containing ingredients in a facility that uses flour **GF?** Gluten free optional



Packages

Meetings, Seminars & Conference Package - \$28

- Continental Breakfast - Juice, donuts and homemade muffins
- Coffee or Tea - All Day
- Soda & Bottled Water - All Day
- 2 Entrée Buffet or Soup & Salad of the Day and Assorted Sub Trays
- Afternoon Cookies

Deluxe Reception Package - \$48

- Butlered Toast of Champagne
- Butlered Appetizers, 4 choices
- Two Entrée Buffet or Plated Meal
- Salad, Potato and Vegetable Choice
- Coffee, Ice Tea, Lemonade, Soda, Ice Water - Unlimited
- Dessert Buffet
- Snack Pizza

Dinner Menu Enhancements

- Additional sides, sauces or salads are available for \$2 per guest
- Additional entrees \$10 per guest
- Plated salads with bread on tables \$2 per guest
- Plated dinner service (salad and dinner) \$5 per guest
- Late night pizza buffet: mix of Cheese Pizza, Sausage Pizza and Pepperoni Pizza \$1 per guest
- Off Menu Requests: \$250 setup per dish + \$49.99 per guest