



## WEDDING PACKAGES

### ALL PACKAGES INCLUDE THE FOLLOWING:

Polished Black Dance Floor

5 Complimentary Up Lighting\*

2 Night Stay in our Luxurious Suite with Panoramic Views

Cake Cutting

Wedding Tasting for 4 Guests

Microphone for Speeches

LED Votives, China, Glassware and Modern Flatware

White Floor Length Linen and Napkins

Riser for the Head Table and/or Band

\* See hotel for more details

**Hyatt Regency by Mall of America**

3200 E 81<sup>st</sup> Street • Bloomington, MN 55425 • 952.922.1234 • [HyattRegencyBloomington.com](http://HyattRegencyBloomington.com)

# PLATED COURSES



## CHOICE OF ONE SOUP OR SALAD

### Soup

asparagus soup, leek confit, lemon herb crème fraîche  
wild rice soup

### Salad

red oak and baby spinach, yogurt-poppy seed dressing,  
orange filets, sliced strawberries, shaved radish, pistachios

endive and spring greens, red wine vinaigrette, stickney hill  
goat cheese, baby green beans, teardrop tomato,  
cucumber, olives, spanish onions

bibb lettuce, apricots, maple mustard vinaigrette, sliced figs,  
roast grapes, hazelnuts

baby berg, roast tomato vinaigrette, smoked bacon, confit  
tomatoes, amablu cheese, pickled onion,  
spiced pepitas

## CHOOSE UP TO THREE MAIN COURSES PLUS VEGETARIAN

### Main Courses

chicken wellington, fricassee of leek and wild mushrooms, thyme scented  
baby vegetables

grilled atlantic salmon filet, sweet corn faro risotto, asparagus, roast  
tomato, dill-corn coulis

herb crub crusted walleye, heritage grain wild rice pilaf, asparagus,  
rainbow carrots, lemon dill vinaigrette

olivia natural beef tournedos, truffled demi-glace, spinach, potato  
dauphinoise, vegetable match sticks

rosemary pan roasted airline chicken breast, olive oil mashed potatoes,  
ratatouille, natural herb jus

### Vegetarian

heirloom baked polenta (gf) roast butternut squash, mushrooms, thyme,  
broccoli rabe, cannellini beans, confit heirloom tomato, olive relish

thyme and butternut squash faro risotto, grilled eggplant and asparagus  
quills, braised fennel escarole, roast tomatoes, shallot soubise

black bean cakes (gf) corn and quinoa pilaf, grilled asparagus, egg plant,  
charred tomato, chimichurri

## Prairie Package \$50 per person

choice of one passed hors d'oeuvre  
sparkling wine toast or signature wine pour

## Minnehaha Package \$64 per person

choice of two passed hors d'oeuvres  
one hour host bar with signature tier brands  
sparkling wine toast or signature wine pour

## Northstar Package \$75 per person

choice of three passed hors d'oeuvres  
one hour host bar with signature tier brands  
signature cocktail  
sparkling wine toast  
signature wine pour

# SPECIALTY STATION RECEPTIONS

GREAT FOR OUTDOOR RECEPTIONS

CHOOSE ONE FROM THIS COLUMN:

## Mediterranean Dips

hummus, labneh and tapenade with pita chips, crostini, cucumbers, broccoli and carrots

## Charcuterie

urbana rope sausage, buffalo sausage, loin bacon, eichten's gouda, minnesota havarti, stickney hill goat cheese, spicy quick pickles, onion-pepper relish, grain mustard, cracker bread

## Artisanal Cheese Board

selection of minnesota and wisconsin farmhouse cheese  
dried fruits, nuts, conserves, grapes, crackers and crisps

## Dip Dip Hooray

*trio of our favorite dips, great selection to please a crowd:*  
buffalo chicken dip, bleu cheese, celery boats, carrot chips, and corn chips  
warm spinach artichoke dip, and sliced baguette  
crab timbale, avocado, herb pico, and pita crisp

## Salad Tini Station\*

*chef attendant tossed great salads:*  
gathered greens, julienne apples, dried cranberries, walnuts, bleu cheese, and apple vinaigrette

orange filets, feta, cucumber, french green olives, slivered almonds, and lemon-olive oil dressing

CHOOSE TWO FROM THIS COLUMN:

## Asian Lettuce Wraps

*roll your own lettuce, fillings and garnishes:*  
hoisin beef, ginger mushroom chicken, thai vegan stir fry, bibb lettuce, ice berg cups, limes, cashews, dry peanuts, sprouts, sweet chili sauce

## Whipped Potato Bar

*everyone's favorite comfort food, top it your way:*  
brandied leek chicken, crab and spinach, broccoli and cheddar, pot roast and mushroom, amablu cheese, smokehouse bacon, chive sour cream

## Chef Composed Pasta Creations\*

tortellini, chicken, broccoli, peppers, onion, spinach, parmesan cream

rigatoni, italian sausage, crimini mushrooms, fennel, onions, marinara

gluten free penne, basil oil, extra virgin olive oil, zucchini, artichokes, roma tomatoes, arugula accompanied by garlic bread, parmesan and crushed red pepper flakes

## Run for the Border

grilled ancho and barbacoa beef, tortilla chips and soft flour tortillas, chile con queso, oaxacan cheese, sour cream, two salsas, jalapeños, black beans, guacamole, black olives, pico de gallo, shredded lettuce

CHOOSE TWO FROM THIS COLUMN:

## Atlantic Salmon in Puff Pastry Net\*

spinach and leek crust, tarragon remoulade, caper onion and tomato relish, lemon-dill aioli, grilled orange and black pepper asparagus

## Herb Roast Wild Acres Turkey Breast\*

sage and thyme mayonnaise, orange cranberry relish, cauliflower and artichoke gratin, straw onion crust, petite yeast rolls

## Roasted Sirloin of Hereford Beef\*

spiced and charred, tarragon mustard sauce, garlic aioli, colcannon potatoes, seeded rolls

## Roasted Tenderloin of Olivia Natural Beef\*

pepper crusted, grain mustard, fresh grated horseradish sour cream, boursin green bean and yukon warm potato salad, petite potato rolls

## Eichten's Farms Buffalo Rib Eye\*

hickory smoked, au jus, northwoods spiced craft steak sauce, horseradish cream, endives, green beans roast shallot and radish salad, maple mustard dressing, popovers, whipped honey butter

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## Prairie Package \$74 per person

choice of one passed hors d'oeuvre  
sparkling wine toast or signature wine pour

## Minnehaha Package \$88 per person

choice of two passed hors d'oeuvres  
one hour host bar with signature tier brands  
sparkling wine toast or signature wine pour

## Northstar Package \$99 per person

choice of three passed hors d'oeuvres  
one hour host bar with signature tier brands  
signature cocktail  
sparkling wine toast  
signature wine pour

\*Items require chef attendant. Attendant fees not covered in package price.  
All prices subject to 23% service charge and current state sales tax.

# PASSED HORS D'OEUVRES



## Hot Selections

walleye cake, lemon tarragon remoulade  
fingerling potato skin, lump crab meat, mornay gratin, scallion  
roast chicken, spinach and prosciutto lollipop, fontina cream  
scandinavian meatball, horseradish mashed potatoes,  
lingonberry preserves  
baked brie, apricot jam, almonds  
broccoli tots, chili buttermilk dip  
chicken sate, spicy peanut sauce

## Cold Selections

smoked salmon, dill crème fraiche, cucumber  
tuna tartar, avocado mousse cone, cucumber and sesame  
sweet and spicy shrimp, zucchini, sweet chili glaze  
deviled quail eggs with french herbs  
white bean hummus cone, egg plant caviar, micro cilantro  
rosemary lamb, mint pesto, crostini, balsamic reduction  
baby crudité, individual glass, dill-buttermilk

# LATE NIGHT STATIONS

## Slider Bar

mini burgers and sandwiches with chips  
hereford beef, mustard aioli, bacon onion jam,  
and pickles  
pulled pork, mustard barbecue sauce,  
homestead slaw, and pretzel bun  
house-made chips with buttermilk chive  
ranch dip

**\$12 per guest**

## Pizza Station

pepperoni with red sauce  
margherita  
italian sausage  
cheese

**\$12 per guest**

## Nacho Station

corn tortilla chips  
spicy ground beef  
queso dip, sour cream, tomato salsa,  
pineapple and habanero salsa  
jalapenos  
black beans  
oaxaca cheese  
black olives  
pico de gallo  
shredded cheddar cheese

**\$12 per guest**

## Sweet and Salty Station

popcorn flavors: lightly salted, cheddar,  
and caramel  
seasonings: cinnamon and chipotle, ranch,  
siracha, and butter seasoning  
salted peanuts, m&m's, reece's pieces,  
and pistachios  
caramel coated birch bark pretzel rods  
apple slices with salted pretzel rods and  
fondue dip

**\$12 per guest**

# A LA CARTE HORS D'OEUVRES

## Choose 2 for \$8 per person or 3 for \$12

beef slider, cheddar, tomato, pickle  
barbecue pork slider, beer mustard, spicy pickles  
walleye cake slider, nordic remoulade, coleslaw  
chicken quesadilla, onions, peppers, roast tomato salsa  
chicken empanada, ranchero sauce  
chicken, rosemary and potato flatbread  
grilled sausage and mushroom flatbread  
vegetable spring rolls, citrus plum sauce  
steamed pork pot stickers, sesame shoyu



# BEVERAGE SELECTIONS

OUR BARTENDER IS INCLUDED IN PACKAGE FOR 100 PEOPLE, ADDITIONAL BARTENDER \$150

## Bar On Consumption

<b>Signature Tier Included in main package</b>	<b>Host</b>	<b>Cash</b>
Signature Tier Cocktail	\$8	\$9
Premium Tier Cocktail	\$9	\$10
Ultra-Premium Cocktail	\$10	\$11
Domestic Wine	\$6	\$7
Premium Beer	\$7	\$8
Signature Wine	\$8	\$9
Premium Wine	\$9	\$10
Ultra-Premium Wine	\$10	\$11
Soda and Juice	\$4	\$5

## Host Bar Packages

<b>Priced Per Person/Hour</b>	<b>Signature Tier</b>	<b>Premium Bar</b>	<b>Ultra-Premium</b>
First Hour	\$17	\$20	\$22
Second Hour	\$15	\$18	\$18
Each Additional Hour	\$13	\$16	\$16

## Brand Selections

### Signature Tier

New Amsterdam Vodka  
New Amsterdam Gin  
Don Q Rum  
Captain Morgan Spiced Rum  
Windsor Canadian Whisky  
Jim Beam Bourbon  
E&J Brandy  
Grant's Scotch

Canyon Road Wines –  
Chardonnay, Pinot Grigio,  
Merlot, Cabernet Sauvignon  
and White Zinfandel

### Premium Tier

Stolichnaya Vodka  
Tanqueray Gin  
Bacardi Light Rum  
The Kraken Spiced Rum  
Crown Royal Canadian Whisky  
Jack Daniel's Tennessee  
Whiskey  
Korbel Brandy  
Dewar's Scotch

Canvas Wines –  
Chardonnay, Pinot Grigio, Pinot  
Noir and Cabernet Sauvignon

### Ultra-Premium Tier

Grey Goose Vodka  
Bombay Sapphire Gin  
Havana Club White Rum  
Far North, Alander Spiced Rum  
Jameson Irish Whisky  
Maker's Mark Kentucky Straight  
Bourbon  
Courvoisier Cognac  
Johnny Walker Black Label  
Scotch

Spellbound Cabernet Sauvignon  
William Hill Chardonnay

### Beer Selection

**Domestic**  
Budweiser  
Bud Light  
Coors Light  
**Premium Beer**  
Lagunitas IPA  
Leinenkugel's Summer Shandy  
Leinenkugel's Honey Weiss  
Fat Tire Amber Ale  
Bell's Two Hearted Ale  
Crispin Cider

\*Draft beer pricing available  
upon request

# SIGNATURE COCKTAILS



\$10 PER DRINK OR INCLUDED IN NORTHSTAR PACKAGE

## STOLICHNAYA VODKA

**Blushing Bride**  
vodka and house-made strawberry lemonade

**White Wedding**  
vodka, st. germain, white cranberry juice, lime juice

**Bubbly Bramble**  
house made limoncello, muddled blackberries, prosecco  
*\*needs 10 days lead time*

## BEEFEATER GIN

**Blooming Grove**  
gin, tattersall orange crema, creme de violette, lemon juice, syrup, orange bitters

**Lavender French 75**  
gin, lemon juice, lavender syrup, sparkling wine

**The Bee's Knees**  
gin, domaine de canton ginger liqueur, lemon juice, rooftop honey syrup

## BULLEIT BOURBON AND RYE

**Bourbon Fizz**  
bourbon, amaretto, sambuca, orange juice, club soda

**Rye Squeeze**  
rye whisky, angostura bitters, muddled orange, ginger beer

**Blueberry Sour**  
old forrester bourbon, lemon juice, blueberry jam, lemongrass syrup

## CLUB HAVANA ANEJO BLANCO

**Classic Mojito**  
rum, lime juice, mint syrup, club soda and fresh mint

**Minnesota Mojito**  
rum, lemon juice, simple syrup, raspberries, fresh basil, club soda

**Blueberry Lemonade Cooler**  
rum, blueberries, mint leaves, lemonade

## JOSE CUERVO TEQUILA

**Savory Margarita**  
tequila, red bell pepper juice, honey syrup, orange juice, cilantro

**Spicy Paloma**  
tequila, lime juice, izzie grapefruit soda, ancho chili powder, jalapeño

**Santa Clara**  
tequila, lemon juice, simple syrup, orange bitters, lime lacroix

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## JUST BERRIED SANGRIA

Must order by bottle, each bottle contains 6-8 servings • \$50 per bottle

canyon road sauv blanc, st. germain, peaches, raspberries, strawberries, green grapes

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