



DOUBLETREE
by Hilton™

ROSEVILLE MINNEAPOLIS

WEDDING & SPECIAL EVENTS
MENU

CONGRATULATIONS

Congratulations on your engagement! From the moment you step through our doors to long after you say, “I do,” this day will be all about you. Centrally located within the Twin Cities, the DoubleTree by Hilton Roseville Minneapolis is much more than just a hotel. Our professional, caring, experienced staff will be with you every step of the way - from the beginning of the ceremony to the end of the reception. We will work tirelessly to create your dream wedding. Our vast array of amazing vendors are ready to help you with every aspect of your wedding — we’ll create your big day just as you imagined.

AN ELEGANT CEREMONY...

Have your ceremony in our beautiful courtyard, complete with brick aisle, café lighting, and stunning pergola as the centerpiece. You can leave the space as it is or customize it with your own flowers and décor. Our ceremony package comes with chairs, set-up and clean-up, and reserved rehearsal time.

...AND A RECEPTION TO REMEMBER

You’ve said ‘I do’...now let’s party! Allow our experienced staff to take care of everything. Take the stress off with one of our unique all-in-one packages or go à la carte and create a package that fits within your specific budget. If you're interested in a Friday, Sunday, or an off-season date, we offer excellent pricing and extra incentives. We do it all; from cocktail hours and butler passed hors d’oeuvres to late night snacks and dancing. Our elegant ballroom can seat up to 350 guests and will look great with your decorations. Our weddings receive the best food from our on-site AXELS Restaurant and is sure to please. We look forward to helping you turn your big day into a beautiful memory.

EACH WEDDING RECEIVES COMPLIMENTARY:

- Banquet room rental
- Cake cutting and service
- Bar setup & bartenders
- Parking
- Whirlpool suite
- Menu tasting for 4
- Head table on risers
- Dance floor
- White or black linens
- Votive centerpieces
- Setup and cleanup
- Security

SPECIAL DATES AND RATES

Special Dates

Fridays & Sundays: year round

Off-Season Saturdays: November 1st – April 30th

Special Rates

Book a Friday, Sunday, or Off-Season wedding and you will receive a reduced food & beverage minimum, complimentary late-night pizza, and complimentary soda package.

SILVER PACKAGE

- Wedding Cake
- Ceiling Draping
- DJ Service
- Head Table Backdrop

<u>Entrée Selection</u>	<u>Price Per Person</u>
Garlic & Herb Chicken	\$47
Mushroom Chicken	\$47
Pork Marsala	\$47
Char-Grilled Sirloin	\$54
Walleye	\$57
Beef Short Ribs	\$57
Prime Rib	\$67
Vegetarian Penne Alfredo	\$43
2 Entrée Buffet	\$52
3 Entrée Buffet	\$56
Children's Chicken Fingers	\$35
Children's Buffet	\$37

No Substitutions.
Please add \$2 per person for multiple selections (limit of 3)
100 Person Minimum on all packages

PRICES DO NOT INCLUDE A TAXABLE SERVICE FEE AND APPLICABLE TAX

GOLD PACKAGE

- Wedding Cake
- Ceiling Draping
- DJ Service
- Head Table Backdrop
- Chair Covers with Sash

<u>Entrée Selection</u>	<u>Price Per Person</u>
Garlic & Herb Chicken	\$51
Mushroom Chicken	\$51
Pork Marsala	\$51
Hickory Char-Grilled Sirloin	\$58
Walleye	\$61
Beef Short Ribs	\$61
Prime Rib	\$71
Vegetarian Penne Alfredo	\$47
2 Entrée Buffet	\$56
3 Entrée Buffet	\$59
Children's Chicken Fingers	\$39
Children's Buffet	\$41

No Substitutions.
 Please add \$2 per person for multiple selections (limit of 3)
 100 Person Minimum on all packages

PRICES DO NOT INCLUDE A TAXABLE SERVICE FEE AND APPLICABLE TAX

PLATINUM PACKAGE

- Wedding Cake
- Ceiling Draping
- DJ Service
- Head Table Backdrop
- Chair Covers with Sash
- Dressing Room

<u>Entrée Selection</u>	<u>Price Per Person</u>
Garlic & Herb Chicken	\$60
Mushroom Chicken	\$60
Pork Marsala	\$60
Hickory Char-Grilled Sirloin	\$67
Walleye	\$70
Beef Short Ribs	\$70
Prime Rib	\$80
Vegetarian Penne Alfredo	\$56
2 Entrée Buffet	\$65
3 Entrée Buffet	\$69
Children's Chicken Fingers	\$48
Children's Buffet	\$50

No Substitutions.
 Please add \$2 per person for multiple selections (limit of 3)
 100 Person Minimum on all packages

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PLATED DINNER MENU

Includes freshly brewed Starbucks coffee & water, served with house salad & specialty rolls,
and choice of starch & vegetable

Please add \$2 per person for multiple selections (limit of 3)

BEEF

GRILLED 8 OZ SIRLOIN | 35
8oz Char-Grilled Choice Hereford with Demi Glaze

BEEF SHORT RIBS | 38
Slow Roasted in a Tomato Gravy

PRIME RIB | 48
10oz Slow-Roasted, Horseradish & Au Jus

POULTRY

GARLIC & HERB CHICKEN | 28
Herb-Roasted Chicken Breast in a Creamy Garlic Sauce

MUSHROOM CHICKEN | 28
Chicken Breast with Mushroom Ragu

AXELS SPICY CHICKEN PENNE | 28
Blackened Chicken, Roasted Red Peppers & Sundried Tomatoes in a Basil Pesto Cream Sauce

FISH

MINNESOTA WALLEYE | 38
Broiled & Topped with Tomato Leek Salad

GRILLED ATLANTIC SALMON | 34
Grilled & Glazed in an Orange Misu Sauce

PORK

PORK MARSALA | 2
Slow-Roasted Pork Loin in a Marsala Mushroom Sauce

VEGAN/VEGETARIAN

ROASTED VEGETABLE PENNE ALFREDO | 24
Roasted Onions, Peppers & Asparagus in Alfredo Sauce & Parmesan cheese

VEGAN MARSALA | 24
Roasted Onions, Peppers & Asparagus in a Mushroom Marsala Sauce & Wild Rice Blend

KIDS MEAL

CHICKEN TENDERS | 14
With French Fries & Fruit

BUILD YOUR OWN DINNER BUFFET

Includes freshly brewed Starbucks coffee, water & specialty rolls

Buffets require 15 or more attendees

SALAD SELECTION – CHOOSE 2 OF THE FOLLOWING

House Salad with Pomegranate Vinaigrette
Classic Caesar Salad
Spinach Salad
Pasta Salad
Seasonal Fruit Display

VEGETABLE SELECTION – CHOOSE 1 OF THE FOLLOWING

AXELS Green Beans
Broccoli
Roasted Vegetables
California Medley
Roasted Asparagus

STARCH SELECTION – CHOOSE 1 OF THE FOLLOWING

Wild Rice Blend
Au Gratin Potatoes
Herb Roasted Potatoes
Garlic Mashed Potatoes

ENTREE SELECTION – CHOOSE 2 OR 3 OF THE FOLLOWING

Roasted Vegetable Penne Alfredo
AXELS Spicy Chicken Penne
Pork Marsala
Garlic & Herb Chicken
Mushroom Chicken
Sliced Sirloin
Grilled Atlantic Salmon
Minnesota Walleye Almandine + 3
Beef Short Ribs + 5
Prime Rib + 10

*add chef attended carving station for 75 per hour, per chef

TWO ENTRÉE BUFFET | 33 pp

THREE ENTRÉE BUFFET | 37 pp

CHILDREN'S BUFFET (12 & UNDER) | 18 pp

HORS D'OEUVRES

50 pieces per order

HOT HORS D'OEUVRES

BBQ MEATBALLS	175
AXELS BULL BITES	250
Blackened Tenderloin Tips served with Béarnaise & Horseradish	
CHICKEN WINGS	185
Buffalo, BBQ or Teriyaki served with Bleu Cheese	
PORK POT STICKERS	150
Served with Soy Sauce	
AXELS CRAB CAKES	250
Served with Lemon Dill Aioli	
SAUSAGE STUFFED MUSHROOMS	175
AXELS COCONUT SHRIMP	250
Served with Orange Horseradish Sauce	
LOADED POTATO BITES	175
Scallions, Bacon, Cheese	
JUMBO SHRIMP COCKTAIL	250
Served with Cocktail Sauce & Lemon Wedges	

CROSTINI

CRAB & CREAM CHEESE	140
WALDORF	130
BEEF & BOURSIN	150
TOMATO WITH BACON JAM	130
SHRIMP	150

SKEWERS

CAPRESE	160
With Balsamic Glaze	
CHICKEN SATAY	175
JERK CHICKEN with PINEAPPLE	175

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HORS D'OEUVRES DISPLAYS

Serves 50 attendees

FRESH FRUIT	190
CHEESE & CRACKER	200
Domestic Cheeses & Assorted Crackers	300
CHARCUTERIE	
Cured Meats, Domestic & Imported Cheeses, House-Made Spreads, Dried Fruit & Nuts, Assorted Crackers & Crostini	175
ROOT VEGETABLES	175
TOMATO BRUSCHETTA	120
Served with Crostini	
AXELS ARTICHOKE DIP	175
Served with Crostini	

SPECIALTY & ATTENDED CARVING STATIONS

Serves 50 attendees

SLOW ROASTED PRIME RIB	475 /Each
Served with Horseradish Sauce	
GLAZED HAM	325 /Each
Served with Honey Dijon	
WHOLE ROASTED TURKEY BREAST	275 /Each
Served with Turkey Gravy	

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LATE NIGHT STATIONS

Serves 50 people

PIZZA STATION	250
Pepperoni Pizza, Cheese Pizza, Sausage Pizza	
HAPPY HOUR STATION	300
Chicken Wings, Meatballs, Pot Stickers, Loaded Potato Bites	

BEVERAGES

HOST BAR ON CONSUMPTION

House Cocktail	7
Call Cocktail	8
Premium Cocktail	9
Cordials	10
Domestic Beer	6
Premium Beer	8
House Wine	8
Call Wine	10
Premium Wine	12
Soda & Juice	3

UNLIMITED SODA PACKAGE

Coke, Diet Coke, Sprite	250
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HOUSE WINE & CHAMPAGNE

House Wine	32 /Bottle
House Champagne	32 /Bottle

KEG BEER

Domestic Keg – 395	Premium Keg – 450	Local/Craft Keg – Ask for Pricing
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ADD A FLOURISH

DECOR

Ceiling Draping	900
Head Table Backdrop	Starting at 500
Chair Covers with Sash	4 /Each
Chiavari Chairs	7 /Each
Up-Lighting	300
Silk Floral Centerpieces	Starting at 35
Alter Décor & Backdrop	Starting at 500

SERVICES

Ceremonies – Indoor & Outdoor	1200
DJ Service	
• Reception	1000 (7 hours)
• Additional Hours	100 /Hour
• Ceremony	300
Photo Booth	650 (4 hours)
Butler Passed Apps/Drinks	50/hour (per server)
Gift Openings/Rehearsal Dinners	Ask for Details
Dressing Rooms	Starting at 800

ACCOMPANIMENTS

Buttercream Cake/Cupcakes	4 /Serving
Late Night Snacks	Starting at 250
Wine Pour/Champagne Toast	32 /Bottle

PREFERRED VENDORS

EVENT SERVICES

Complete Weddings + Events
Contact – Matt Sherry
www.completemn.com

651-455-7244

Y&I Event Decor
Contact – Yasmin Hussein
www.yievents.com

612-618-1406

DESSERTS

Buttercream
Contact – Marissa Farinella
www.buttercream.info

651-642-9400

DRESSING ROOMS

Dream Day Dressing Rooms
Contact – Heidi Mathson
www.dreamdaydressingrooms.com

612-361-1361