

# W i n e L i s t

## Red Wines

**Bel Arbor Merlot** \$19.00 per Bottle  
Loaded with fruit flavors, full-bodied richness and a smooth finish. Excellent for selections with savory sauces.

**"BV" Signet Cabernet Sauvignon** \$33.00 per Bottle  
From the foremost red wine makers in California. Full bodied with upfront black cherry and currant teamed with a soft, mellow finish of cedar and chocolate. A perfect fit with our fine steak selections.

**Hess Cabernet Sauvignon** \$38.00 per Bottle  
Cherry and currant berries are accented throughout. This medium bodied wine is very flexible and compliments beef, pork and hearty pasta dishes as well.

**Sutter Home Cabernet Sauvignon** \$19.00 per Bottle  
Medium to full-bodied, with ripe cherry aromas and flavors. Great with steaks, roast and hearty pasta.

**Jargon Pinot Noir** \$27.00 per Bottle  
Medium bodied with flavors of black cherry and light hints of strawberry, cola and tobacco. Compliments hearty pasta, pork or beef entrees.

## Non Alcoholic and Sparkling Wines

**Sutter Home Fre Spumante** \$17.00 per Bottle  
**Sutter Home Fre Chardonnay** \$17.00 per Bottle  
**Sutter Home Fre White Zinfandel** \$17.00 per Bottle

## White Wines

**Hess Select Chardonnay Monterey** \$29.00 per Bottle  
This popular white has fruity nectar and pear aromas with a zesty citrus finish. A great match with salads, chicken, light pastas and vegetarian entrees.

**Luccio Pinot Grigio** \$28.00 per Bottle  
Light & fruity wine with hints of citrus. Great with fish and chicken. Clearly, Medina's best seller!

**Kendall-Jackson V.R. Chardonnay** \$37.00 per Bottle  
Broad aromas of peaches, apples, pineapple and citrus layered with vanilla, butter and toasty oak.

**Sutter Home Chardonnay** \$19.00 per Bottle  
Crisp and fruity with lemon and apple flavors and a touch of oak. A perfect match with chicken or pork.

## Blush Wines

**Sutter Home White Zinfandel** \$19.00 per Bottle  
A semi-sweet wine with strawberry flavors

## Sparkling Wines

**Cook's Brut** \$19.00 per Bottle  
Slightly dry and full of sparkle.

**Cook's Spumante** \$19.00 per Bottle  
A bubbly and delightful treat

**Freixenet Spumante** \$24.00 per Bottle  
Slightly dry and full of sparkle.

**J. Roget Spumante** \$18.00 per Bottle  
A sweet, sparkling wine. with a touch of almond.

## Beverage Service

Call Brand	\$5.25	Fruit Punch	\$23.00 per Gallon
Premium Brand	\$5.75	Freshly Brewed Coffee,	\$22.00 per Gallon
Call Cocktail	\$7.00	Regular or Decaffeinated	
Premium Cocktail	\$7.75	Soda	\$2.50 per Glass
Specialty Cocktail	\$8.25	Spring Water	\$2.50 per Bottle
Domestic Beer	\$4.50	Fruit Juices	\$2.75 per Glass
Premium Beer	\$5.00		
Imported Beer	\$5.75		
House Wine	\$6.00	Domestic Kegs - 16 Gallon	\$295.00

✦ If you would like to provide your own wine or champagne, there is a \$15 corkage fee per 750 ml bottle.

✦ If you would like wine or champagne served table side, there is a \$.50 per person, glassware charge.

The number of bartenders will be determined based on each event. Includes disposable drinkware except for wine glasses.

Plymouth  
Creek Center



Prices Subject To Change Without Notification  
Customary Minnesota Sales Tax and 19% Service Charge will be added.

rev. 3-10

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# Hors D'oeuvres

Hors D'oeuvres selections are priced in quantities of 50 pieces/slices.

## Hot Hors D'oeuvres

<b>Bourbon BBQ Meatballs</b>	\$65.00
<b>Swedish Style Meatballs</b>	\$65.00
<b>Drummies</b> - (one selection per order)	\$76.00
Buffalo served with Celery Sticks and Bleu Cheese Dip	
Teriyaki served with Pineapple and Red Pepper Chunks	
<b>Lump Crab stuffed Baby Bellas</b>	\$92.00
served with a Port Wine Cream Sauce	
<b>Petite Quiche in Puff Pastry</b>	\$54.00
(one selection per order)	
Spinach and Wild Rice	
Bacon and Parmesan	
<b>Maple Pecan Crusted Brie</b>	\$76.00
served warm with Gourmet Crackers & Fresh Berries	
<b>Artichoke Gratin</b>	\$58.00
Baked Artichokes, Garlic, Spinach	
and a Blend of Cheeses with Toasted Crostini	
<b>Jerk Chicken Sticks</b>	\$87.00
Island seasoned with Creole Mayo and Mango Salsa	
<b>Chicken Satay</b>	\$87.00
served with a spicy Peanut Sauce.	
<b>Teriyaki Ginger Beef Sticks</b>	\$99.00
<b>Cajun Pork Lollipop</b>	\$76.00
with a Sherry Cream Sauce	
<b>12" Pizza</b>	
Cheese	\$16.00
1 Topping	\$17.00
Extravaganza	\$19.00

## Sweet & Salty Additions

Assorted Jumbo Cookies	\$23.00/Dozen
Assorted Brownies or Bars	\$23.00/Dozen
Assorted Mini-Desserts	\$30.00/Dozen
Chef's selection of delectable, hand crafted miniature desserts.	
Pretzels	\$10.00/Pound
Party Mix	\$12.00/Pound
Mixed Nuts	\$14.00/Pound

Please call for pricing to have Butler Style  
Hors D'oeuvres Service.

## Cold Hors D'oeuvres

<b>Fresh Seasonal Fruit Display</b>	\$69.00
<b>Artisan and Domestic Cheese</b>	\$63.00
with Crackers and Grapes	
<b>Crudites of Fresh Vegetables &amp; Garden Dip</b>	\$49.00
<b>Sliced Deli Meat Platter</b>	\$72.00
Sliced Ham, Smoked Turkey, Corned Beef and Roast Beef	
<b>Fresh Bakery Rolls</b>	\$47.00
French, Wheat and Ciabatta	
<b>Fresh Baked Breadsticks</b>	\$49.00
with our own Marinara Sauce	
<b>Crostinis</b> - (one selection per order)	
Bay Shrimp	\$92.00
with Chili Spiked Horseradish Cream Cheese	
Sesame Seared Sirloin with Wasabi & Red Pepper	\$92.00
Smoked Turkey with Sun-dried Tomato, Herb Cream Cheese, Bacon and Cheddar Cheese	\$76.00
<b>Spinach &amp; Artichoke Dip</b>	\$43.00
with a Butter Roasted Crostini	
<b>7 Layer Mexican Fiesta Dip</b>	\$58.00
with Crisp Corn Tortillas & Salsa	
<b>Bruschetta</b> - Buttered Crostini Rounds	\$54.00
served with marinated Fresh Tomatoes & Red Onions in Olive Oil, with a Balsamic Vinegar & Fresh Mozzarella Cheese	
<b>Chipotle Spiked Diavolo Eggs</b>	\$47.00
<b>Seasoned Kettle Chips &amp; French Onion Dip</b>	\$30.00
<b>Corn Tortilla Chips</b>	\$43.00
with Fresh Tomato Salsa and Guacamole	
<b>Jumbo Shrimp Cocktail</b>	\$148.00
on ice with Lemon & Horseradish Cocktail Sauce	
<b>Petite Shrimp Cocktail</b>	\$76.00
with Lemon & Cocktail Sauce	
<b>Pinwheels</b> - (one selection per order)	\$47.00
Sliced and rolled Tortillas filled with Turkey Club, Ham & Swiss, Roast Beef & Cheddar or Roasted Vegetables	
<b>Sesame Seared Ahi Tuna</b>	\$110.00
Seared rare, chilled & served with Wasabi and Soy Dipping Sauce	
<b>Tenderloin wrapped Asparagus and Boursin Cheese</b>	\$110.00
with a Red Pepper Dip	
<b>Seafood Display</b>	\$207.00
includes Smoked Scallops, Jumbo Shrimp, Ahi Tuna and Peppercorn Crusted Salmon with Assorted Accompaniments	

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# Platters & Salads

Platter and Salad selections are priced in quantities for 20-30 people.

## Platters

<b>Fresh Seasonal Fruit Display</b>	\$69.00
<b>Sliced Cheese Platter</b> A variety of Swiss, Pepperjack, Cheddar and Cojack garnished with Grapes	\$42.00
<b>Crudites of Fresh Vegetables</b> & Garden Dip	\$49.00
<b>Two Meat Platter</b> with Sliced Ham & Smoked Turkey served with Dijon Mayonnaise	\$72.00
<b>Assorted Gourmet Crackers and Flat Bread</b>	\$31.00
<b>Fresh Bakery Rolls</b> French, Wheat and Ciabatta	\$47.00
<b>Grilled Vegetable Platter</b> with Yukon Gold Potatoes, Zucchini, Red Peppers, Asparagus, Red Onions and Baby Bella Mushrooms served with a Chipotle Aoli	\$43.00
<b>Salmon Chop Sticks</b> Sesame crusted seared Pacific Salmon on a stick served with Wasabi Aoli and a Soy Dipping Sauce	\$92.00

## Picnic Salads

<b>Baby Red Potato Salad</b>	\$54.00
<b>Marinated Vegetable Rotini Pasta Salad</b>	\$54.00
<b>Cranberry Turkey Tortellini Salad</b>	\$69.00
<b>Traditional Caesar Salad</b> with an Anchovy Dressing	\$36.00
<b>Medina Signature Chop Salad</b> with Our Sweet Buttermilk Dressing	\$36.00
<b>Carolina Coleslaw</b>	\$36.00
<b>Summertime Broccoli and Cauliflower Salad</b>	\$36.00

## Finger Sandwiches

<b>Mini Croissant Platter - 1 dozen</b> Choice of Ham or Chicken Salad	\$40.00
<b>Focaccia Squares - 1 dozen</b> Cocktail Sandwiches with Turkey and Provolone, Roast Beef and Swiss or Italian Club Combo	\$36.00
<b>Mini Sandwich Platter - 1 dozen</b> Dollar Buns with Ham & Swiss, Beef & Provolone or Turkey & Cheddar	\$36.00

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# Evening Buffets

## Entrees

Select 1 Entree - \$23.99  
Select 2 Entrees - \$26.99  
Select 3 Entrees - \$29.99

50 Guest Minimum

## Entree Selections

Parmesan Crusted Chicken Bruschetta with a Pesto Cream and Fresh Salsa Cruda with a Balsamic Drizzle  
Chicken Mornay in a Creamy Mornay Sauce with Asparagus and Red Pepper Garnish  
Rosemary Roasted Chicken, Herb rubbed with a Cabernet Rosemary Demi  
Dijon Roasted Prime Rib of Pork with Fuji Apples and Natural Jus  
\*Carved, Applewood Smoked Ham with a Brown Mustard Sauce  
Walleye Roulade, Herb Crusted and rolled with Spinach and Parmesan, broiled and topped with a Bearnaise Sauce  
Salt & Pepper roasted Pacific Salmon with a Lemon Dill Cream Sauce  
London Broil, charbroiled Chipotle rubbed Sirloin sliced and set atop Wild Rice Pilaf with a Wild Mushroom Demi  
Cabernet Beef Tips slow roasted with a Baby Bella Cabernet Demi  
\*Carved, Top Round of Beef with Creamy Horseradish  
\*Carved, Prime Rib of Beef with Natural Jus and Creamy Horseradish - ADD \$5.99 per person  
\*Carved, Natural Roasted Breast of Turkey with Cranberry Sage Dressing and Homemade Pan Gravy

\*Signifies Entree has a "Chef Carved" Option, with a Carving Board charge of \$100 per Item.

**Children 3-10 you have the option to have them eat from the buffet OR order a Children's Meal from the "Dinner Entree" menu for \$12.99. Children 2 and Under are Free to eat from the Buffet.**

## Salad Selection - Select Two

Medina Signature Chop Salad with Our Sweet Buttermilk Dressing  
Our Traditional Caesar Salad  
Mesclun Greens, Mandarin Oranges, Red Peppers, Craisens, Bleu Cheese Crumbles, Candied Walnuts with a Raspberry Champagne Vinaigrette  
Tuscan Penne Pasta Salad  
Seasonal Fresh Fruit Display  
Carolina Cole Slaw  
Baby Spinach Salad with Strawberries, Fresh Mushrooms, Red Onions, Candied Almonds and a Bianco Balsamic Vinaigrette  
Grilled Crudites with a Chipotle Aoli

## Accompaniment Selections - Select One

Parsley Buttered Baby Red Potatoes  
Parmesan & Cream Baked Scalloped Potatoes  
Roasted Garlic Mashed Potatoes  
Buttered Roasted Yukon Gold Potatoes  
Minnesota Wild Rice Pilaf  
Parmesan Baked Penne Pasta

## Vegetable Selections - Select One

Fresh Cut California Mix  
Green & Yellow Beans with Baby Carrots  
Parisienne Carrots with Tarragon Butter  
Super Sweet Golden Buttered Corn  
Bourbon Brown Sugar Baby Carrots

**Standard serving time is 1 hour.**

All Dinners Include Assorted Artisan Breads & Rolls.

Complimentary Regular and Decaffeinated Coffee is served during meal service at a coffee station.

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## Combination Entree Selections

**Chateau Tenderloin & Herb Roasted Chicken** \$27.99  
4 oz. Peppercorn crusted Medallion, served with a Maytag Bleu Cheese Demi, paired with Aeroline Chicken Breast served with a roasted Mushroom Veloute.

**Chateau Tenderloin & Walleye** \$32.99  
4 oz. Medallion, served with a Maitre d'Hotel Butter, paired with broiled Fresh Water Canadian Walleye Fillet with fresh Lemon and Basil.

### Combination and Entree Selections Include:

**Choice of One Potato:** Baked, Roasted Garlic Mashed, Parmesan & Cream Baked Scalloped, Buttered Roasted Yukon Gold, Parsley Buttered Baby Reds, or Minnesota Wild Rice Pilaf.

**Choice of One Vegetable:** Fresh Cut California Mix, Roasted Garden Medley, Green & Yellow Beans with Baby Carrots, Parisienne Carrots with Tarragon Butter, Super Sweet Golden Buttered Corn or Bourbon Brown Sugar Baby Carrots

**Choice of One Salad:** Our Traditional Caesar Salad or Medina Signature Chop Salad with Our Sweet Buttermilk Dressing.

**Assorted Artisan Breads & Rolls.**

**Complimentary Regular and Decaffeinated Coffee is served during meal service at a coffee station.**

Please limit your plated entree choices to the following:  
Less than 250 Guests - 2 Selections  
Over 250 Guests - 1 Selection  
Special meals such as vegetarian or children's meals may be additional choices.

All served meals, add \$2.00 per person service fee

## Vegetarian Entree Selections

**Idaho Potato Lasagna** \$19.99  
Thin sliced Potatoes layered with Spinach, Artichokes, Fresh Basil, Plum Tomatoes, Ricotta and Mozzarella Cheese in a Roasted Garlic Cream Sauce.

**To rtellini Primavera** \$19.99  
Cheese filled Pasta Purses tossed with Fresh Vegetables in a Sun Dried Tomato Cream Sauce.

## Children's Selections

**Chicken Fingers, Macaroni and Cheese**  
or **Mini Corn Dogs S erved with Mixed Fruit.** \$12.99

## Entree Selections

**Chicken Mornay** \$22.99  
Oven roasted Aeroline Chicken Breast, served with Creamy Mornay Sauce and garnished with Asparagus and Red Peppers.

**Tejas Roasted Aeroline Chicken** \$21.99  
Aeroline Chicken Breast with Fire Roasted Chile Tomato Sauce with a Salsa Verde and a Toasted Pine Nut garnish.

**Stuffed Chicken Oscar** \$25.99  
Aeroline Chicken Breast stuffed with Lump Crab, Artichoke and Asparagus topped with a Fresh Bearnaise Sauce.

**Chicken ala Robert's** \$21.99  
Aeroline Chicken Breast stuffed with Wild Rice, Boursin Cheese, Prosciutto Ham, Roasted Pears and a Port Dijon Cream Sauce.

**Herb Roasted Chicken Breast** \$20.99  
A Herb Roasted Aeroline Chicken Breast with a Sherry and Wild Mushroom Cream Sauce.

**Peppercorn Crusted NY Striploin** \$32.99  
A 10 oz. USDA NY Striploin charbroiled to Medium. Served with Roasted Crimini Mushrooms and a Jack Daniels Demi.

**Black and Blue Tenderloin** \$36.99  
An 8 oz. USDA Skillet Seared Choice Tenderloin served Medium, with a Maytag Bleu Cheese Crust and a Red Wine Shallot Reduction.

**Ballroom Steak and Mushrooms** \$27.99  
An 8 oz. Angus Sirloin hand seasoned and charbroiled, cooked to Medium. Served with Butter Broiled Button Mushrooms.

**Broiled Canadian Walleye** \$27.99  
Fresh Water Canadian Walleye Fillet with an Herb Bread Crumb Crust and a Sweet Gherkin Remoulade.

**Pistachio Crusted Salmon** \$23.99  
Coriander and Mustard seasoned, pan seared Fresh Pacific Salmon Fillet, served with an Apple Jack Cream Sauce.

**Potato Crusted Alaskan Halibut** \$23.99  
Shredded Idaho Potato wrapped, Butter Basted then oven roasted. Served with a Lemon Chive Butter Sauce.

**Moroccan Spiced Pork Chops** \$21.99  
Moroccan spiced Prime Rib of Pork served with a Fresh Mint Pesto and Natural Jus.

**Turkey Tenderloin** \$21.99  
Roasted Turkey Tenderloin with Caramelized Pears, Hazelnuts and Natural Jus.

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# D e s s e r t s

**Key Lime Pie** \$6.99  
 A refreshingly light pie made with "Nellie and Joe's" Lime Juice. Baked in a Graham Cracker Butter Crust and topped with a mound of Real Whipped Cream.

**Lemon Raspberry Torte** \$6.99  
 Lemon Genoise brushed with homemade Lemon Curd with alternating layers of Raspberry Marmalade and light Lemon Buttercream.

**Turtle Cheesecake** \$6.99  
 New York style Cheesecake resting on a layer of Fudge, covered in Caramel Sauce and garnished with Chopped Pecans. All on a Graham Cracker Butter Crust.

**New York Supreme Cheesecake** \$6.99  
 The Grandest of Cheesecakes! This New York style Cheesecake on top of a Graham Cracker Butter Crust creating a mouth-watering dessert.

**Bailey's Irish Cream Torte** \$6.99  
 For Bailey's lovers; three layers of moist Chocolate Cake filled and iced with White Chocolate Bailey's Mousse. Decorated with Chocolate Feathers.

**Raspberry Devils Food Torte** \$6.99  
 Layers of our Devils Food Cake filled with Raspberry Mousse. Frosted in Chocolate Ganache.

**Strawberry Chantilly** \$6.99  
 Fresh Strawberries blended into Whipped Cream between layers of Classic White cake. Garnished with Fresh Strawberries.

**Gourmet Carrot Cake** \$6.99  
 Three delicious layers of moist Cake loaded with Shredded Carrots, Pecan Pieces and Crushed Pineapple, filled and iced with a Real Cream Cheese Frosting and garnished with Pecans.

**Turtle Torte** \$6.99  
 Layers of Chocolate Cake, Dark Chocolate Ganache, Toasted Pecans and homemade Caramel Sauce.

**Caramel Apple Pie** \$6.99  
 Handfuls of sliced Granny Smith apples in a homemade pie filling, laced with Cinnamon and Brown Sugar, baked into a Butter Crust complemented with a generous helping of rich Caramel Sauce.

**Assorted Mini-Desserts** \$30.00/dozen  
 Chef's selection of delectable, hand crafted miniature desserts.

**Buffet of Assorted Desserts** \$7.99  
 A medley of sweets on a lavish buffet.

**Small Sundae** \$3.99  
**Chocolate, Strawberry or Creme de Menthe.**

**Rainbow Sherbet** \$2.99

**Dessert Coffee Station** \$27.00/gallon  
 Premium Columbian Blend Regular or Decaffeinated Coffee with Sweet accompaniments. "A special late night touch"

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# Wedding Guidelines & Contract

## Menus:

Thank you for selecting Medina Entertainment Center. Our Catering Department or Wedding Consultant will be delighted to design a special menu with you. Menu selections are requested one month prior to your event. Food and Beverage prices are subject to change, without notification. Final pricing will be confirmed 60 days prior to your function. **Due to licensing restrictions, all food and beverage must be provided by Medina Entertainment Center. The removal of any food or beverage from the premises is prohibited.**

To insure the highest quality food for your event, the food must be served at the designated serving time. All of the above buffets are delivered, set up, and removed from your site. Standard serving time is 1 hour. Additional serving time cost is \$35.00 per hour, per attendant on site. All served meals, add \$2.00 per person service fee. A \$100.00 late fee will be charged for every 20 minutes past the predetermined serving time. The serving time must be confirmed 2 weeks prior to the event.

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## Tax and Service Charge:

All menu prices are subject to applicable Minnesota state sales tax and a 19% service charge. The service charge is not the property of any one employee, and will be dispersed at the discretion of Management.

## Deposits, Guarantee and Payment:

A non refundable deposit of \$700.00 is required for all weddings to confirm reservation. Specific details should be arranged 1 month prior to your event. A guaranteed number of attendance, and payment must be received 7 days prior to your event. This guaranteed number is not subject to reduction. If there is an outstanding balance due at the conclusion of the event, it is to be paid the following business day. Payment methods are cash, certified or cashier check, money orders or credit card: VISA, MasterCard, American Express or Discover. The Credit Card Authorization form must be filled out prior to the start of the event. Personal checks will be accepted upon approval.

## Cancellations:

If you should cancel your event, the following cancellation fee will apply:  
0-7 days in advance: 100% of estimated food and beverage.  
90 days to 1 week in advance: 75% of estimated food and beverage.  
6 months to 90 days in advance: 50% of estimated food and beverage.

## Wedding & Event Cakes:

Medina will cut and serve your Wedding or Event Cake buffet style for \$1.50 per person. This includes the china, flatware and white cocktail napkins. If you would like to cut and serve your cake, you will be solely responsible to supply all the serving ware, china, flatware and napkins. Wedding cakes from a licensed bakery only may be brought in.

## Bartender Fee and Bar Requirements:

Functions with a catered bar in the room is charged a bartender fee of \$100.00. If revenue of \$500.00 is reached, the \$100.00 bartender fee is waived. Medina Entertainment Center, as a Licensee, is responsible for the administration of the sale and service of alcoholic beverages in accordance with Minnesota laws. If alcoholic beverages are to be served, Medina will require that beverages be dispensed only by Medina's servers and bartenders. The Medina alcoholic beverages license requires Medina to (1) request valid identification (photo ID) of any person of questionable age, and refuse alcoholic beverage service if the person is either underage or if valid identification cannot be produced, and (2) refuse alcoholic beverage service to any person who in Medina's judgment appears to be impaired. The Alcohol Consumption Policy, and this Contract must be signed prior to the start of any event where alcoholic beverages will be served.

**Bar service ends at 11:30 PM, no exceptions.**

## Received & understand terms and conditions of Contract:

Bride's Name \_\_\_\_\_

Bride's Signature \_\_\_\_\_

Address \_\_\_\_\_

City, State & Zip \_\_\_\_\_

Phone Number \_\_\_\_\_

Email \_\_\_\_\_

Groom's Name \_\_\_\_\_

Groom's Signature \_\_\_\_\_

Phone Number \_\_\_\_\_

Wedding Date \_\_\_\_\_

Non Refundable Deposit Required \_\_\_\_\_

Location - Plymouth Creek Center

Medina Entertainment Center \_\_\_\_\_  
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# Alcohol Consumption Policy & Contract

## Alcohol Consumption Policy

The Medina Entertainment Center (MEC) wants your party to be a success. We will do our best to make it so. However, abuse of alcohol can ruin a party quickly. As the host, you are accountable for the behavior of your guests. Please help our Staff enforce responsible drinking behavior. The following is our policy which has proven to be both discreet and effective.

1. No liquor will be sold to, or consumed on Plymouth Creek Center's premises by any person under the legal age. Valid, state issued identification cards may be requested of any person(s) who appear to be under age at any time during your event. If any minors are caught drinking, both parents and the minor(s) involved will be asked to leave Plymouth Creek Center's property. All guests must have valid I.D. if they plan to consume or purchase alcoholic beverages, including the wedding party.
2. No liquor will knowingly be sold or consumed on Plymouth Creek Center's premises by any person who, in the opinion of appropriate Staff, is or appears to be possibly impaired. This is State Law.
3. In an effort to control consumption, the Staff may proceed as follows when a problem is developing.
  - a. Contact the host of the event to approach guest(s).
  - b. Ask for cooperation from others in the party.
  - c. Cease serving individual(s).
  - d. Ask problem individual(s) to leave.
  - e. Call the police.
  - f. Halt the party.
  - g. Close the bar.
4. The Host voluntarily assumes the duty to control the premises, aid in elimination of under age consumption of alcoholic beverages, and alcohol sales including persons appearing to be impaired. The Host assumes the responsibility to supply safe transportation for any guest(s) at their function who may require assistance.

Jill Schmidt  
Catering Director

**Host Name:** \_\_\_\_\_ **Date of Event:** \_\_\_\_\_

**Host Acknowledgement:** \_\_\_\_\_ **Date:** \_\_\_\_\_  
signature

### Statement of Age

I, by witness of my signature affixed, do hereby declare that I am 21 years of age or older and that the driver's license or age credentials presented by me before signing this statement are true and factual. I also agree that I will not purchase any alcoholic beverages for minors, I also agree to the house policy of carding everyone for the purchase of alcoholic beverages.

**Bride's Name:** \_\_\_\_\_ **Groom's Name:** \_\_\_\_\_

**Signature:** \_\_\_\_\_ **Signature:** \_\_\_\_\_

**Valid Driver's License #:** \_\_\_\_\_ **Valid Driver's License #:** \_\_\_\_\_

**Birth Date:** \_\_\_\_\_ **Birth Date:** \_\_\_\_\_

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# PREFERRED VENDORS

## Attire:

The Wedding Chapel Bridal 763-533-4228 <http://www.weddingchapelbridals.com>  
The Men's Warehouse 763-593-0650 - Minnetonka <http://www.menswearhouse.com>  
763-494-5511 - Maple Grove

## Complete Wedding Services:

Bellagalla 651-227-1207 <http://www.bellagala.com>

## Cakes:

Dobo's 763-479-4063 <http://www.kakecreationsbykathy.com>  
Kake Kreations by Kathy 763-441-5911 <http://www.kakecreationsbykathy.com>  
Buttercream Cakes 952-249-0390 <http://www.buttercream.info/>

## Chocolate Fountain:

Chocolate Cascade Heaven 952-496-0558 <http://www.chocolatecascadeheaven.com>  
Creative Confectionaire 651-437-7788 <http://www.creativeconfectionaire.com>

## D.J.'s:

Adagio Entertainment 651-490-7992 <http://www.adagioinc.com>  
Blue Chip Productions 952-440-1617 <http://www.bluechipdj.com>  
"DB" Productions 763-607-2650 <http://www.decible-db-productions.com>  
First Class Dances 763-785-2248 <http://www.firstclassdances.com>  
Instant Request DJ Ent. 952-934-6110 <http://www.instantrequest.com>  
Midwest Sound & Lights 651-644-4111 <http://www.midwestsound.com>  
Rising Star Productions 612-382-9893

## Florist:

Buffalo Floral 763-682-2010 <http://www.buffalofloral.com>  
Dubay Floral 763-370-9021 [dubayfloral@yahoo.com](mailto:dubayfloral@yahoo.com)  
Flowers on 55 763-477-5555 <http://www.flowerson55.com>  
Floral by Festivities 763-682-4846 <http://www.festivitiesmn.com>

## Ice Carvings:

Ice Carvings Etc. 763-757-4936 <http://www.icecarvingsetc.com>

## Limousine Service:

Renee's Royal Valet 763-551-1919 <http://www.reneeslimousines.com>

## Mary Kay

612-619-0864 <http://www.marykay.com/lauriedaniels>

## Outdoor Wedding Ceremony Sites:

Land of Promise 763-682-6849 <http://www.dlandofpromise.com>  
Millennium Gardens 763-509-5280 <http://www.ci.plymouth.mn.us>  
Norenberg Gardens 763-559-6700 <http://www.threeriversparkdistrict.org>  
The Woods Chapel 952-476-5830 <http://www.thewoodschapel.com>

## Photographers:

A. Fitzgerald 651-730-9268 <http://www.fitzgeraldphotography.com>  
Crystal Bright Photography 612-306-2775 <http://www.crystalbrightphotography.com>  
Kellie Allyn's Photography 763-682-7054 <http://www.kellieallynphoto.com>  
Manary Photography 763-481-1977 <http://www.manaryphoto.com>  
Photo Pixels 612-822-2580 <http://www.photopixels.com>  
Shadow Lake Portraits 320-224-8088 <http://www.shadowlakeportraits.com>

## Rental & Decorations:

Festivities 763-682-4846 <http://www.festivitiesmn.com>  
Lasting Impressions 952-496-1227 <http://www.lastingimpressionsweddings.com>  
Twin Town Events 1-888-334-8480 <http://www.twintownevents.com>

## Salon:

Mask Hair Design & Day Spa 952-545-0044 - Minnetonka

## Special Music:

Harpist 952-461-4682 - home or 612-940-9711 - cell  
Pianist for Parties 612-845-1970 <http://www.pianistforparties.com>

## Wedding Officiant:

Judge Thomas G. Armstrong 651-430-6335 <http://www.ceremoniesbystarr.com>  
Reverend Bill Albertson 651-457-2968  
Reverend D. Tairie Starr 612-823-7378

Plymouth  
Creek Center

