

WEDDING RECEPTION GUIDELINES & CONTRACT

Menus:

Thank you for selecting Medina Entertainment Center. Our Wedding Consultant will be delighted to design a special menu with you. Menu selections are requested one month prior to your wedding. All weddings must purchase a catered plated or buffet meal through Medina Entertainment Center, with food minimums listed below. 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. 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.

INITIAL _____

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 wedding. A guaranteed number of attendance and payment must be received 7 days prior to your wedding. This guaranteed number is not subject to reduction. If there is an outstanding balance due at the conclusion of the wedding, it is to be paid the following business day. Payment methods are cash, certified or cashier check, money orders or credit card: VISA, MasterCard, Discover or American Express. The Credit Card Authorization form must be filled out prior to the start of the event. Personal checks will be accepted upon approval.

Private Room Rental and Food Minimums:

The Ballroom 250-1600 maximum capacity

(Food minimums do not include tax or service charge)

- Friday \$750.00 Rental - Food Minimum of \$4,500.00
- Saturday \$1,500.00 Rental - Food Minimum of \$5,000.00
- Sunday \$500.00 Rental - No food minimum

The Party Rooms - 250 maximum capacity

(Food minimums do not include tax or service charge)

- Friday \$300.00 Rental - Food minimum of \$3,200.00
- Saturday \$850.00 Rental - Food minimum of \$3,500.00
- Sunday \$200.00 Rental - No food minimum

Images - 150 maximum capacity

(Food minimums do not include tax or service charge)

- Friday \$200.00 Rental - Food minimum of \$1,600.00
- Saturday \$650.00 Rental - Food minimum of \$2,000.00
- Sunday \$150.00 Rental - No food minimum

Food Minimums:

Catered functions are based on food minimums. If the Client fails to meet the food minimum designated for the room that has been booked, an additional food charge will be applied to the Client's final invoice. The additional food charge will be the difference between the food minimum and the total food charges exclusive of tax and service charge.

Wedding Ceremonies:

Wedding ceremonies may be held in the reception room for an additional \$250 fee. Additional fees may apply for reset of room from ceremony to reception. Client is responsible for providing ceremony coordinator, officiate, ceremony music and sound system. Rehearsals are based on room availability; additional room rental fees are applicable if held on days other than day of event.

Security Policy:

Medina Entertainment Center will not be responsible for the damage or loss of equipment or merchandise stored or displayed on it's property prior to, during or following your wedding. Medina Entertainment Center reserves the right to assess charges for damages incurred due to the misuse or abuse of equipment and/or facilities during your wedding. Medina Entertainment Center may require security arrangements for certain events. Applicable charges will be the sole responsibility of the patron. Medina Entertainment Center reserves the right to inspect and control all private events.

Cancellations:

In the event you should cancel your wedding, the following cancellation fee will apply:

0-7 days in advance:

100% of estimated food, beverage & rental values.

90 days to 1 week in advance:

75% of estimated food, beverage & rental values.

6 months to 90 days in advance:

50% of estimated food, beverage & rental values.

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 on Medina's premises, 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.

Entertainment:

You may hire your own band or D.J. We request that they are set up prior to your event and finished by 12:30am. If special needs are required, please make arrangements through our Catering Department.

Wedding Cake:

Client may bring in a wedding cake from a licensed and insured bakery. Medina Entertainment Center cannot be responsible for placement of flowers or decorations on wedding cakes. All wedding cakes will be cut by the Banquet Staff. **This service is required by our Banquet Staff and is included in the room rental charge.** If a special set up is required, please make arrangements through our Catering Department. Commercially prepared and wrapped candies or mints designed as party favors are allowed and must be approved by the Catering Department.

Decorations:

Clients are responsible for the distribution, set-up and collection of all materials provided by the Client. All decorations need to be pre-approved by the Catering Department. Please note that sand, birdseed, glitter, rice, small beads, confetti and tapered candles may not be used. All candles must be enclosed.

Received & understand terms and conditions of Contract:

Bride's Name _____

Bride's Signature _____

Groom's Name _____

Groom's Signature _____

Address _____

City, State & Zip _____

Phone Number _____

Email _____

Wedding Date _____

Room Location _____ Room Rental _____

Food Minimum _____

Non Refundable Deposit Required _____

Medina Entertainment Center
500 Hwy 55 • Medina, MN 55340
763-478-6661 • 763-478-2410 (fax)
www.medinaentertainment.com

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 MEC'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 MEC 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 MEC 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 a 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.

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: _____

WINE, CHAMPAGNE & BAR SELECTIONS

Red Wines

Bel Arbor Merlot \$17.95 per Bottle

Loaded with fruit flavors, full-bodied richness and a smooth finish. Excellent for selections with savory sauces.

"BV" Signet \$24.50 per Bottle

Cabernet Sauvignon

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 \$32.00 per Bottle

Cherry and currant berries are accented throughout. This medium bodied wine is very flexible and compliments beef, pork, and hearty pasta dishes.

Sutter Home \$17.95 per Bottle

Cabernet Sauvignon

Medium to full-bodied, with ripe cherry aromas and flavors. Great with steaks, roast and hearty pasta.

Jargon Pinot Noir \$22.00 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 \$16.00 per Bottle

Sutter Home Fre Chardonnay \$16.00 per Bottle

Sutter Home Fre White Zinfandel \$16.00 per Bottle

White Wines

Hess Select \$24.00 per Bottle

Chardonnay Monterey

This popular Robert's white has fruity nectar and pear aromas with a zesty citrus finish. A great match with salads, chicken, light pastas & vegetarian entrees.

Luccio Pinot Grigio \$22.95 per Bottle

Light & fruity wine with hints of citrus. Great with fish and chicken. Clearly, Medina's best seller!

Kendall-Jackson V.R. \$29.00 per Bottle

Chardonnay

Broad aromas of peaches, apples, pineapple and citrus layered with vanilla, butter and toasty oak.

Sutter Home Chardonnay \$17.95 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 \$17.00 per Bottle

A semi-sweet wine with strawberry flavors.

Sparkling Wines

Cook's Brut \$15.00 per Bottle

Slightly dry and full of sparkle.

Cook's Spumante \$15.00 per Bottle

A bubbly and delightful treat.

Freixenet Spumante \$19.00 per Bottle

Slightly dry and full of sparkle.

J. Roget Spumante \$14.00 per Bottle

A sweet, sparkling wine. with a touch of almond.

Beverage Service

House Brand	\$4.00	Fruit Punch	\$20.00 per Gallon
Call Brand	\$4.50	Freshly Brewed Coffee,	\$18.00 per Gallon
Premium Brand	\$4.75	Regular or Decaffeinated	
Bar Cocktail	\$5.25	Soda	\$2.25 per Glass
Call Cocktail	\$5.75	Spring Water	\$2.00 per Bottle
Premium Cocktail	\$6.00	Fruit Juices	\$2.35 per Glass
Specialty Cocktail	\$6.75	Hosted sodas	\$2.00 per person
Domestic Beer	\$4.00	all evening with full service bar	
Premium Beer	\$4.25	Domestic Kegs - 16 Gallon	\$295.00
Imported Beer	\$4.75		
House Wine	\$5.50		

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

MEDINA ENTERTAINMENT CENTER • 500 Highway 55 • Medina, MN 55340 • 763-478-6661 • 763-478-2410 fax
www.medinaentertainment.com

The MEDINA INN • 400 Highway 55 • Medina, MN 55340 • 763-478-9770 • 1-800- 643-9211

rev. 12/10

DINNER ENTREES

Combination Entree Selections

Chateau Tenderloin & Garlic Shrimp \$28.99
4 oz. Medallion, served with a Wild Mushroom Demi, paired with Jumbo Shrimp, broiled in a Scampi Butter.

Chateau Tenderloin & Herb Roasted Chicken \$24.99
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 \$28.99
4 oz. Medallion, served with a Maitre d'Hotel Butter, paired with broiled Fresh Water Canadian Walleye Fillet with fresh Lemon and Basil.

Parmesan Crusted Walleye and Bay Shrimp \$24.99
Parmesan crusted and seared Fresh Water Canadian Walleye Fillet, topped with tender Bay Shrimp in a Bourbon Butter Sauce.

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 & Decaffeinated Coffee is served during meal service.

Please limit your plated entree choices to the following:
Less than 250 guests - 2 Selections, excluding Combos
Over 250 guests - 1 Selection

Special meals such as vegetarian or child meals, may be additional choices.

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

Vegetarian Entree Selections

Idaho Potato Lasagna \$17.99
Thin sliced Potatoes layered with Spinach, Artichokes, Fresh Basil, Plum Tomatoes, Ricotta and Mozzarella Cheese in a Roasted Garlic Cream Sauce.

Tortellini Primavera \$17.99
Cheese filled Pasta Purses tossed with Fresh Vegetables in a Sun Dried Tomato Cream Sauce.

Children's Meals - Age 10 and Under \$10.95
Grilled Cheese or Cheeseburger
Served with French Fries and Mixed Fruit.

Entree Selections

Chicken Mornay \$19.99
Oven roasted Aeroline Chicken Breast, served with Creamy Mornay Sauce and garnished with Asparagus and Red Peppers.

Tejas Roasted Aeroline Chicken \$18.99
Aeroline Chicken Breast with Fire Roasted Chile Tomato Sauce with a Salsa Verde and a Toasted Pine Nut garnish.

Stuffed Chicken Oscar \$22.99
Aeroline Chicken Breast stuffed with Lump Crab, Artichoke and Asparagus topped with a Fresh Bearnaise Sauce.

Chicken ala Robert's \$18.99
Aeroline Chicken Breast stuffed with Wild Rice, Boursin Cheese, Prosciutto Ham, Roasted Pears and a Port Dijon Cream Sauce.

Herb Roasted Chicken Breast \$17.99
A Herb Roasted Aeroline Chicken Breast with a Sherry and Wild Mushroom Cream Sauce.

Peppercorn Crusted NY Striploin \$28.99
A 10 oz. USDA NY Striploin charbroiled to Medium. Served with Roasted Crimini Mushrooms and a Jack Daniels Demi.

Black and Blue Tenderloin \$32.99
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 \$24.99
An 8 oz. Angus Sirloin hand seasoned and charbroiled, cooked to Medium. Served with Butter Broiled Button Mushrooms.

Jumbo Shrimp Scampi \$21.99
Traditionally prepared with White Wine, fresh Lemon and Garlic with a Parmesan Crust.

Broiled Canadian Walleye \$24.99
Fresh Water Canadian Walleye Fillet with an Herb Bread Crumb Crust and a Sweet Gherkin Remoulade.

Pistachio Crusted Salmon \$20.99
Coriander and Mustard seasoned, pan seared Fresh Pacific Salmon Fillet, served with an Apple Jack Cream Sauce.

Potato Crusted Alaskan Halibut \$20.99
Shredded Idaho Potato wrapped, Butter Basted then oven roasted. Served with a Lemon Chive Butter Sauce.

Moroccan Spiced Pork Chops \$18.99
Moroccan spiced Prime Rib of Pork served with a Fresh Mint Pesto and Natural Jus.

Turkey Tenderloin \$18.99
Roasted Turkey Tenderloin with Caramelized Pears, Hazelnuts and Natural Jus.

All Dinners Include Assorted Artisan Breads & Rolls.
Complimentary Regular and Decaffeinated Coffee is served at Medina Entertainment Center during meal service.

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

MEDINA ENTERTAINMENT CENTER • 500 Highway 55 • Medina, MN 55340 • 763-478-6661 • 763-478-2410 fax
www.medinaentertainment.com

The MEDINA INN • 400 Highway 55 • Medina, MN 55340 • 763-478-9770 • 1-800- 643-9211

rev. 12/10

B U F F E T D I N N E R S

Entrees

Select 1 Entree - \$20.99

Select 2 Entrees - \$23.99

Select 3 Entrees - \$26.99

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

Crispy Orange Chicken, Panko crusted with a Sweet and Spicy Orange Glaze

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 \$50 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 \$10.95. 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

Roasted Garden Medley

Green & Yellow Beans with Baby Carrots

Parisienne Carrots with Tarragon Butter

Super Sweet Golden Buttered Corn

Bourbon Brown Sugar Baby Carrots

All Dinners Include Assorted Artisan Breads & Rolls.

Complimentary Regular and Decaffeinated Coffee is served at Medina Entertainment Center during meal service.

Prices Subject To Change Without Notification

Customary Minnesota Sales Tax and 19% Service Charge will be added.

MEDINA ENTERTAINMENT CENTER • 500 Highway 55 • Medina, MN 55340 • 763-478-6661 • 763-478-2410 fax

www.medinaentertainment.com

The MEDINA INN • 400 Highway 55 • Medina, MN 55340 • 763-478-9770 • 1-800- 643-9211

rev. 12/10

H O R S D ' O E U V R E S

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

Hot Hors D'oeuvres

Oriental Potstickers	\$68.00
with a Sesame Dipping Sauce	
Bourbon BBQ Meatballs	\$58.00
Swedish Style Meatballs	\$58.00
Angus Beef Sliders	\$89.00
with Haystack Onions, American Cheese on Soft Buns	
Drummies - (one selection per order)	\$68.00
Buffalo served with Celery Sticks and Bleu Cheese Dip	
Teriyaki served with Pineapple and Red Pepper Chunks	
Honey Stung with a Golden Breaded Crunch	
Lump Crab stuffed Baby Bellas	\$82.00
served with a Port Wine Cream Sauce	
Potato Skins	\$52.00
with Cheddar Cheese, Bacon, Green Onion & Sour Cream	
Petite Quiche in Puff Pastry	\$48.00
(one selection per order)	
Spinach and Wild Rice	
Bacon and Parmesan	
Herb Breaded Mozzarella Sticks	\$52.00
served with Marinara Sauce	
Pork Egg Rolls	\$58.00
with Sweet and Sour Sauce	
Maple Pecan Crusted Brie	\$68.00
served warm with Gourmet Crackers & Fresh Berries	
Breaded 3 Cheese Ravioli, Deep Fried	\$62.00
served with Marinara Sauce	
Artichoke Gratin	\$52.00
Baked Artichokes, Garlic, Spinach	
and a Blend of Cheeses with Toasted Crostini	
Jerk Chicken Sticks	\$78.00
Island seasoned with Creole Mayo and Mango Salsa	
Chicken Satay	\$78.00
served with a spicy Peanut Sauce.	
Teriyaki Ginger Beef Sticks	\$89.00
Vegetable Spring Rolls	\$64.00
with a Sweet Garlic Chile Sauce	
Cajun Pork Lollipop	\$68.00
with a Sherry Cream Sauce	
12" Pizza	
Cheese	\$14.00
1 Topping	\$15.00
Extravaganza	\$16.00

Cold Hors D'oeuvres

Fresh Seasonal Fruit Display	\$62.00
Artisan and Domestic Cheese	\$56.00
with Crackers and Grapes	
Crudites of Fresh Vegetables & Garden Dip	\$44.00
Sliced Deli Meat Platter	\$64.00
Sliced Ham, Smoked Turkey, Corned Beef and Roast Beef	
Fresh Bakery Rolls	\$42.00
French, Wheat and Ciabatta	
Fresh Baked Breadsticks	\$44.00
with our own Marinara Sauce	
Crostinis - (one selection per order)	
Bay Shrimp	\$82.00
with Chili Spiked Horseradish Cream Cheese	
Sesame Seared Sirloin with Wasabi & Red Pepper	\$82.00
Smoked Turkey with Sun-dried Tomato,	
Herb Cream Cheese, Bacon and Cheddar Cheese	\$68.00
Spinach & Artichoke Dip	\$38.00
with a Butter Roasted Crostini	
7 Layer Mexican Fiesta Dip	\$52.00
with Crisp Corn Tortillas & Salsa	
Bruschetta - Buttered Crostini Rounds	\$48.00
served with marinated Fresh Tomatoes & Red Onions	
in Olive Oil, with a Balsamic Vinegar & Fresh Mozzarella Cheese	
Chipotle Spiked Diavolo Eggs	\$42.00
Seasoned Kettle Chips & French Onion Dip	\$27.00
Corn Tortilla Chips	\$38.00
with Fresh Tomato Salsa and Guacamole	
Jumbo Shrimp Cocktail	\$132.00
on ice with Lemon & Horseradish Cocktail Sauce	
Petite Shrimp Cocktail	\$68.00
with Lemon & Cocktail Sauce	
Pinwheels - (one selection per order)	\$42.00
Sliced and rolled Tortillas filled with	
Turkey Club, Ham & Swiss,	
Roast Beef & Cheddar or Roasted Vegetables	
Sesame Seared Ahi Tuna	\$98.00
Seared rare, chilled & served with Wasabi and Soy Dipping Sauce	
Tenderloin wrapped Asparagus and Boursin Cheese	\$98.00
with a Red Pepper Dip	
Seafood Display	\$185.00
includes Smoked Scallops, Jumbo Shrimp, Ahi Tuna and	
Peppercorn Crusted Salmon with Assorted Accompaniments	

Prices Subject To Change Without Notification

Customary Minnesota Sales Tax and 19% Service Charge will be added.

MEDINA ENTERTAINMENT CENTER • 500 Highway 55 • Medina, MN 55340 • 763-478-6661 • 763-478-2410 fax
www.medinaentertainment.com

The MEDINA INN • 400 Highway 55 • Medina, MN 55340 • 763-478-9770 • 1-800- 643-9211

rev. 12/10

WEDDING RECEPTIONS

Wedding Receptions

“ Medina Entertainment Center’s professional staff with over 48 years of experience will pamper you and your guests with freshly prepared plated or buffet entrees and excellent service for unforgettable memories!”

Wedding Banquet Room Rental Includes:

- ✦ Wedding Consultant on Premises during your Event
- ✦ Cutting of Your Wedding Cake ✦ Dance Floor ✦ Security Guard
- ✦ White Linen Tablecloths and Skirting with Your Choice of Napkin Color
 - ✦ Set Up and Clean Up ✦ Place Settings
 - ✦ Room Rental from 10- AM - 1 AM
- ✦ Special Meal Pricing for Children 10 and Under
 - ✦ Ample Complimentary Parking
 - ✦ Special Room Rates for Your Wedding at the Medina Inn, Right Next Door
- ✦ Complimentary Room Rental for Your Gift Opening (If Available)
- ✦ Ballroom : 2 Oil Candles per Guest Table, Twinkle Lights around the Dance Floor Full White Ceiling Draping with Twinkle Lights (May - September)
- ✦ Party Rooms: Full White Ceiling Draping with Twinkle Lights (May-October)
 - ✦ Images: Draping & Twinkle Light Across Front of Room

- ✦ We offer affordable, full service banquet facilities, complete in-house catering, an exciting variety of menus, and personalized services to create your special day.
 - ✦ Receptions for 20-600+ Guests
 - ✦ Grooms Dinners ✦ Anniversaries ✦ Bridal Showers
 - ✦ Game Room & Bowling Center for your Younger Guests

MEDINA ENTERTAINMENT CENTER • 500 Highway 55 • Medina, MN 55340 • 763-478-6661 • 763-478-2410 fax
www.medinaentertainment.com

The MEDINA INN • 400 Highway 55 • Medina, MN 55340 • 763-478-9770 • 1-800- 643-9211