



The Grand Hotel Minneapolis



# Elopement Package



“Love doesn’t make the world go round,  
it’s what makes the ride worthwhile.”

-Elizabeth Browning



**THE GRAND HOTEL**  
MINNEAPOLIS

**The Grand Hotel Minneapolis**

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# When two just want to become one...

## WHAT'S INCLUDED

- Ceremony location and Officiate to perform the nuptials
- Cocktail Hour: selection of 3 butler passed hors d'oeuvres and one hour of hosted bar
- Dinner Service: two course plated dinner, includes house salad, artisan breads and coffee service
- Wine Service and Champagne toast with Dinner
- Your Choice of Dessert or Petit Wedding cake
- Additional Accompaniments: Floral Center Pieces, floor length linens, mirror and votive candles, background music, complimentary wedding suite and specialty room rates for guests
- Beautifully appointed suite for the bride and groom night of the wedding, with Champagne and strawberries
- Courtesy block of sleeping rooms for out of town guests at a discounted rate
- Package guidelines: Elopement package is available to small groups with less than 50 guests. All bookings need to be booked and actualized within the same calendar year.

# Hors d'oeuvres

(Select Three)

## HOT

Sweet Pea Samosa with Mango Chutney

Grilled Shrimp Skewers with Apricot Mustard Sauce

Spanakopita with Roasted Tomato Sauce

Chicken Quesadilla Cilantro Lime Sour Cream

Curry Chicken Satay with Toasted Peanut Sauce

## COLD

Grilled Eggplant Herb Goat Cheese

Grilled Asparagus and Prosciutto, Stone Ground Mustard

Caramelized Onion Crostini with Gorgonzola Cheese

Deviled Eggs, Chives and Truffle Oil

Caprese Skewers, tomato, basil and mozzarella

Menu pricing subject to change. All food and beverage charges shall be subject to a 15% gratuity and a 8% administrative fee.  
Please advise catering of any food allergies prior to event.

# Dinner Entrees

## FIRST COURSE

(Your Choice of One)

Classic Caesar -Romaine Hearts, Garlic Chili Croutons, Sun Dried Tomatoes, Shaved Parmesan Cheese

Mesclune Salad -Served with cherry tomatoes, cucumber and a savory herb vinaigrette

Roma Tomato Basil Bisque

## ENTREES

(Your Choice of Two)

Chicken en Croûte -Chicken Breast, Mushroom Duxelle Baked in Puff Pastry, Champagne Cream Sauce  
Yukon Gold Mashed Potato, Asparagus

Chicken Marsala -Pan-Seared Chicken Breast, Marsala Velouté Sauce  
Wild Mushroom Risotto, Baby Carrots

Chicken Piccata -Savory Herb Roasted Chicken Breast, Lemon Caper Beurre Blanc  
Baby Red Potatoes, Asparagus

Atlantic Salmon -Broiled Atlantic Salmon, Roasted Tomato Sauce  
Wild Rice Pilaf, Root Vegetable Ragoût

Creek Stone New York Strip Steak -Creek Stone New York Strip , Roasted Mushrooms, Armagnac Sauce  
Yukon Gold Mashed Potato, Baby Carrots

Dried Fruit Pork Roulade -Herbed Spaetzle, Braised Swiss Chard, Dijon Mustard Cream Sauce

Mediterranean Pasta -Penne Pasta, Baby Spinach, Roasted Tomato, Artichoke Hearts, Kalamata Olives, Feta Cheese, Basil

Children's Meal

Chicken Tenders, French Fries, Fresh Fruit

**\$160 Per Person**

# Dessert

## YOUR CHOICE OF DESSERT OR PETITE WEDDING CAKE

### PETIT WEDDING CAKE

Your choice of flavor and fishes

### DESSERT

Apple Torte with Five Spice Caramel Sauce and Vanilla Ice Cream

Chocolate Mousse Roulade with Mixed Berry Coulis and Vanilla Bean Whipped Cream

New York Cheese Cake

Ginger Crème Brulee with Almond Cookies

Fresh Fruit Tart with Citrus Pastry Cream (Seasonal)

### WEDDING CAKE ENHANCEMENT

Enhance Your Cake Service with a

Chocolate Covered Strawberry or

Fresh Raspberries

**\$3 per person**

### BYOB (BE YOUR OWN BARISTA)

Coffee & Decaffeinated Coffee,

Flavored Syrups, Orange Zest,

Chocolate Shavings, Whipped Cream

**\$5 Per Person**

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# Late Night

## SNACKS

Mac & Cheese Martini  
Creamy Homemade Mac & Cheese,  
served in a Martini Glass  
**\$5 per person**

Sliders  
Ground Beef or Lamb Burgers  
on a Mini Ciabatta Roll  
**\$6 per person**

Hand-Tossed Pizza  
Flat Bread Pizza with Andouille Sausage,  
Margherita or Buffalo Chicken Toppings  
**\$5 per person**

Cuban Sandwich  
Smoked Pulled Pork, Shaved Ham, Swiss Cheese,  
Sautéed Onions, Jalapeno Aioli on Mini Ciabatta Roll  
**\$6 per person**

BYO Nacho Bar  
Tri-colored Tortilla Chips, Seasoned Chicken,  
Queso Sauce, Jalapeno Peppers, Guacamole,  
Sour Cream and Tomato Salsa  
**\$7 per person**

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# Beverage

The Beverage Service will include Unlimited Service for One hour, providing:

'Lavish Libations' Mixed Drinks, Domestic and Imported Beers, Domestic Wine Selections, Assorted Juices, Spring Waters, Mineral Waters and Assorted Soft Drinks  
*Champagne Toast with Dinner is included with your wedding package.*

*The wines served include Premium Pinot Grigio, Chardonnay, Merlot and Cabernet Sauvignon.*

## □ PACKAGE ENHANCEMENTS

- |   |                             |
|---|-----------------------------|
| • Additional Hours of 'Lavish Libations' Beverage Service | \$10.00 per person per hour |
| • Upgrade to 'Lap of Luxury' Beverage Service             | \$2 per person per hour     |
| • Additional Hours of 'Lap of Luxury' Beverage Service    | \$12.00 per person per hour |
| • Martini Bar   | \$8.00 per person per hour  |

## □ ADDITIONAL LABOR COSTS

- |  |                     |
|--|---------------------|
| • Bartender fees (only applies if the bar does not reach \$300 in sales) | \$100 per bartender |
| • Chef Attendant labor fees  | \$100 each plus tax |
| • Coat Check Services  | \$100 each plus tax |

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# Beverage

## LAP OF LUXURY

**\$7.00 Host Bar**

**\$7.50 Cash Bar**

- Stolli Vodka
- Bombay Sapphire Gin
- Johnnie Walker Black Scotch
- Bacardi Silver Rum
- Captain Morgan Rum
- Crown Royal Whisky
- Herrurada Tequila
- Makers Mark Boubon
- Christian Brothers Brandy

## LAVISH LIBATIONS

**\$6.50 Host Bar**

**\$7.00 Cash Bar**

- Absolut Vodka
- BeefeaterGin
- Dewar's Scotch
- Jim Beam Bourbon
- Captain Morgan Rum
- Bacardi Silver Rum
- Sauza Tequila
- Windsor Whiskey
- Christian Brothers Brandy

## COGNACS

**\$8.50 Host Bar**

**\$9.00 Cash Bar**

- Hennessy VSOP
- Martell VS
- Remy Martin VSOP

## GRAPES

**\$7.00 Host Bar**

**\$7.50 Cash Bar**

- Grand Selected: Chardonnay, Cabernet Sauvignon, Pinot Noir & Pinot Grigio

## IMPORTED HOPS

**\$5.25 Host Bar**

**\$5.75 Cash Bar**

- Heineken
- Stella Artois
- Summit

## DOMESTIC HOPS

**\$4.75 Host Bar**

**\$5.25 Cash Bar**

- Miller Lite
- Budweiser
- Coors Lite
- Michelob Golden
- Buckler (Non-Alcoholic)

## CORDIALS

**\$7.00 Host Bar**

**\$7.50 Cash Bar**

- Amaretto Saronno
- Bailey's Irish Cream
- Drambuie
- Frangelico
- Kahlua

## SODA, MINERAL WATER & JUICES

**\$4.00 Host Bar**

**\$4.50 Cash Bar**

## BAR PACKAGES

Priced per person/per hour

### LAP OF LUXURY PACKAGE

**\$12.00 Each Additional Hour**

- Lap of Luxury Liquors
- Grapes
- Imported & Domestic Hops
- Soda, Mineral Water & Juices

### LAVISH LIBATIONS PACKAGE

**\$10.00 Each Additional Hour**

- Lavish Libations Liquors
- Grapes
- Imported & Domestic Hops
- Soda, Mineral Water & Juices

### GRAPES, HOPS & SODA POPS PACKAGE

**\$7.00 Each Additional Hour**

- Grapes
- Imported & Domestic Hops
- Soda, Mineral Water & Juices



# COMPLIMENT YOUR BAR

## WELLNESS

\$7.00 Hosted on Consumption

\$3.00 Package Add-On

- **COOL AS A CUCUMBER**  
Champagne, Lemon Flavored Mineral Water, Cucumber Slices and Fresh Basil  
*\*Go ahead and let it go to your head! Did you know that cucumbers contain natural sugars & B vitamins which help reduce the effects of a hangover?*
- **THE PRANA**  
Vodka, Pineapple & Grapefruit Juices, Simple Syrup, Coconut Water Lemon Juice, Orange Garnish  
*\*Prana means "Life" in Sanskrit. Take comfort in the fact that as the alcohol depletes your electrolytes, coconut water helps restore them. It's the circle of life.*
- **AGAVE NECTAR MARGARITA**  
Tequila, Agave Nectar, Fresh Lime Juice and Garnished with a lime  
*\*Agave contains Saponins which have anti-inflammatory and immune system boosting properties.*

## CLASSICS

\$7.00 Hosted on Consumption

\$3.00 Package Add-On

- **HOUSE MARTINI**  
Vodka, Dry Vermouth, Olives "Shaken, not stirred"
- **OLD FASHIONED**  
Whiskey, Simple Syrup, Bitters, Garnish with a Lemon Twist
- **NEGRONI**  
Gin, Campari and Sweet Vermouth

## KIMPTON CRAFTED

\$7.00 Hosted on Consumption

\$3.00 Package Add-On

- **BERRIES MODENA**  
House infused Berry Vodka, Lemongrass Syrup, Mint, Lime, Prosecco & Balsamic Glaze
- **FRAMBUESA**  
Tequila, Licor 43, Raspberry Syrup & Lime
- **THE SIX15 BLOODYMARY**  
House Infused Thai Chili & Bacon Vodkas, House-made Bloodymary Mix

## "SPIKE IT" STATIONS

Per Person/Per Hour

- **LEMONADE STAND**  
Fresh Lemonade, Iced Tea, Flavored Syrups, Fruit Juices, Basil Thyme  
Vodka, Gin & St. Germain  
\$14 Per Person
- **BURST MY BUBBLES**  
Grand Reserve House Champagne, Fresh Strawberries, Raspberries and Orange Slices. Assorted Fruit Juices  
Cointreau & Chambord  
\$12 Per Person
- **COFFEE CART**  
Fresh Coffee and Decaffeinated Coffee, Flavored Syrups, Orange zest, Chocolate Shavings, Whipped Cream  
Bailey's, Frangelico & Kahlua  
\$16 Per Person

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