



**HOTEL IVY
MINNEAPOLIS**

Wedding Menus & Packages





Weddings at Hotel Ivy

A COLLECTION OF CAPTIVATING EXPERIENCES BEGINS HERE.

Iconic and beautifully refined, Hotel Ivy is the perfect backdrop for your intimate celebration in Downtown Minneapolis. Our greatest desire is to tailor the arrangements to your personal preferences and make your dream wedding a reality. By creating emotional touch points through design, cuisine and service, allow your personal event manager to be your gold thread.

Each wedding package includes:

- Luxury Overnight Accommodations for the Bridal Couple
- Special Guestroom Rates for Family and Friends
- Preferred Event Valet Parking Rates
- Dinner Selections Provided by Jester
- Private Menu Tasting for up to four guests
- A Selection of Tables, Chairs and Soft Seating
- White or Black Linens
- Hand Polished Stemware and Cutlery
- Dance Floor



Wedding Packages

All wedding packages include a champagne toast and waived cake handling and chef attendant fees.

MERRIMENT

2 Passed Canapés

2 Course Dinner

1 Hour Open Bar

89 per person

INDULGENT

3 Passed Canapés

2 Course Dinner

3 Hour Open Bar

129 per person

OPULENT

2 Passed Canapés

2 Display Stations

2 Chef Action Stations

1 Dessert Station

3 Hour Open Bar

169 per person

ELOPEMENT*

3 Passed Canapes

1 Chef Action Station

1 Dessert Station

2 Hour Open Bar

*Minimum of 25 people

105 per person



Plated Dinner

Served with Freshly Baked Rolls & Sweet Cream Butter

HORS D'OEUVRE COURSE

SALADS

Carte de Musica
Baby Lettuce, Seasonal Vegetables,
Pecorino, Lemon Vinaigrette

Charred Romaine Caesar
Greens, Croutons, Parmesan, Dressing

Roasted Beets
Arugula, Feta, Toasted Pistachios, Lemon Vinaigrette

SOUPS

Asparagus Soup
Crème Fraiche, Preserved Lemon, Trout Roe

Porcini Broth
Cranberry Beans, Prosciutto de Parma

Curried Potato Soup
Roasted Garlic, Yams, Baby Red Potatoes

ENTRÉE COURSE

Beef Short Ribs
Roasted Mushrooms, Blue Cheese Gratin
Potatoes, Grilled Asparagus

Seared Chicken Breast
Puree De Pomme De Terre, Brocolini, Chicken Jus

Crispy Trout
Haricot Vert, Rice Pilaf, Dill Charmoula

House Made Cassarece
Beurre Monte Sauce, Seasonal Vegetables,
Lemon and Chili Flakes

Prosciutto Wrapped Pork Tenderloin
Crispy Fingerlings, Sautéed Kale,
Garlic, Dijon Cream Sauce

Smoked Confit Chicken Rear Quarters
Braised Collard Greens, Rice, Peas, Cornbread
Add Bacon to Greens 3

Poached Egg on Grilled Bread
Avocado, Haricot Vert, Burrata

Grilled Shrimp
Creamy Polenta, Roasted Shiitakes,
Spinach, Mushroom Broth



Butler Passed Canapés

COLD CANAPÉ

Wild Mushroom Duxelle on Polenta

Mozzarella, Tomato and Basil Caprese Skewer

Gourgeres with Herbed Chèvre

Cucumber, Melon, Mint, Citrus Skewer

Chicken Liver Mousse with Pickled Grapes on Crostini

Endive with Asparagus, Lemon and Hazelnut

Potato Blini with Smoked Salmon and Trout Roe

Confit Chicken Salad Crostini with
Tarragon and Grapes

HOT CANAPÉ

Piquillo Pepper Stuffed, Herbed
Chèvre and Spicy Butter

Arancini with Taleggio and Chives

Garlic Panisse with Tomato Jam

Wild Rice Arancini with Mushrooms and Cream

Farinata with Tomato, Kalamata
Olives and Olive Oil

Tomato Basil Soup with Grilled Cheese Shooter

Shrimp Toast with Sesame Seeds and Scallions

Chicken Skewer with Harissa and Almonds

Display Tables

CHARCUTERIE BOARD

Red Table Meat Co.® Salami, Cured Meats, Pickled Vegetables, Assorted Mustard, Bread & Crackers

CHEESE & FRUIT BOARD

Imported and Domestic Cheeses, Fruit Compote, Fresh Fruit, Honey Comb with Breads & Crackers

CRUDITÉS

Red Pepper, Radish, Carrot, Celery, Broccolini, Cauliflower, Fennel, Hummus, Herbed Yogurt Sauce & Baba Ganoush

GRILLED & MARINATED VEGETABLES

Zucchini, Summer Squash, Eggplant, Asparagus, Peppers, Artichoke Hearts, Lemon Aioli, Chermoula & Gremolata.



Action Stations

PRIME RIB

Horseradish Crème Fraiche and Demi-Glace, Warm Rolls and Butter

MONELLO PASTA (Choice of Two)

Torchio with Braised Rabbit, Swiss Chard and Herbed Crème Fraiche

Rigatoni with Amatriciana Sauce

Gemelli Nero with Shrimp, Tomato and Garlic

Cacio E Pepe with Parmesan and Cracked pepper



Dessert Station

Choice of Five

French Macaroons

Pate de Fruit

Assorted Cheesecake

Lemon Tarts

Coconut Macaroons

Chocolate Shortbread

Caramel Trifle

Assorted Truffles

Mini Eclairs

Strawberry Choux Au Cracquin

Triple Chocolate Trifle

Lemon and Strawberry Shortcake Trifle

Buttermilk Cake with Crème
Fraiche and Berries

Frangipane with Seasonal Compote

Apple Crisp Tartlets with Salted Caramel

Bar Packages

HOST BAR

PREMIUM BAR PACKAGE

All pricing is based on per person per hour.
12 per person for each additional hour.

20 / 40 / 52

Stolichnaya Vodka
Bombay Gin
Jack Daniels & Jameson
Johnnie Walker Red Label Scotch
Bacardi Rum
1800 Silver Tequila
E&J Brandy
Hayes Ranch Wine Selection
Domestic, Craft & Imported Beer Selections

ENHANCED BAR PACKAGE

All pricing is based on per person per hour.
14 per person for each additional hour.

24 / 48 / 62

Ketel One Vodka
Tanqueray 10
Four Roses & Jameson
Johnnie Walker Black Label Scotch
Bacardi Rum And Captain Morgan
Don Julio
Hennessy VS Cognac
Hayes Ranch Wine Selection
Domestic, Craft & Imported Beer Selections

SIGNATURE BAR PACKAGE

All pricing is based on per person per hour.
14 per person for each additional hour.

28 / 56 / 70

Belvedere
Hendrick's Gin
Maker's Mark & Crown Royal
Red Breast Irish Whiskey
McCallan 12-year Single Malt Scotch
Bacardi & Captain Morgan Spiced Rum
Patron Silver
Hennessy VSOP Cognac
Sommelier Chosen Red Wine
Sommelier Chosen White Wine
Sommelier Chosen Sparkling Wine
Domestic, Craft & Imported Beer Selections

CASH BAR

PREMIUM CASH BAR

Soft Drink, Water And Juice 6
Voss Bottled Water 6
Voss Sparkling Water 7
House Wine 13
Cocktails 11
Specialty Cocktails 13
Domestic Beer 7
Imported Beer 8

ENHANCED CASH BAR

Soft Drink, Water And Juice 6
Voss Bottled Water 6
Voss Sparkling Water 7
House Wine 15
Cocktails 13
Specialty Cocktails 14
Domestic Beer 7
Imported Beer 8

SIGNATURE CASH BAR

Soft Drink, Water And Juice 6
Voss Bottled Water 6
Voss Sparkling Water 7
House Wine 17
Cocktails 15
Specialty Cocktails 16
Domestic Beer 7
Imported Beer 8



Event Enhancements

WELCOME AMENITIES OR EVENT FAVORS

ROSE QUARTZ 45 PER PERSON

Knesko Rose Quartz Collagen Eye Mask, Rose Quartz Candle Tin & Rose Quartz Bath Soak

CRYSTAL 70 PER PERSON

Crystal Straw & Crystal RX Book

UNZENTED 105 PER PERSON

Unzented Body Wash, Lotion & Zen Blend Oral Tonic

PETITE FOURS 3/12 OR 6/22 PER PERSON

Choice of: Chocolate Truffles, French Macrons, Coconut Macaroons, Pate de Fruits, Amaretti Cookies, Assorted Biscotti, Mendiants, Marshmallows

OLD FASHIONED COCKTAIL KIT 25 PER PERSON

Housemade Bitters, Spiced Syrup, Maraschino Cherries, Orange Wheels

Terms & Conditions

MENUS AND FINAL DETAILS

All final details (menu selection, room set-up, agenda/schedule of events, etc.) are due in writing to the Catering and Event Manager assigned to your event, four (4) weeks prior to the event date. Banquet Event Orders (BEOs) will be created for each event outlining the specific details and sent for your review/ approval. A final signed version of the BEOs is due to the hotel ten (10) business days prior to the start of your event or program. Your signature on the BEO indicates your acceptance of the estimated number of attendees and event details outlined on the BEO and the Hotel's terms and conditions. Any adjustment in the noted timeline may result in additional charges or labor fees.

FOOD AND BEVERAGE

Due to licensing requirements and quality control issues, all food and beverage to be served on hotel property, including any food and beverage in exhibit booths, must be supplied and prepared by The Hotel Ivy.

GUARANTEED ATTENDANCE

The client, person or party making arrangements on behalf of the client, must submit to the Hotel, no later than 12:00 Noon (CST), three business days (72 hours) prior to the scheduled function (weekends and holidays are not included), a guaranteed number of guests attending all planned functions. The guaranteed number of attendees shall constitute a guarantee, not subject to reduction, for which charges will be assessed accordingly. Should the client not notify the Hotel of a final guaranteed number, the Hotel shall use the agreed number from your contracted schedule of events and function space as the final guarantee. In some instances, more advanced notice of attendance may be required due to menu complexity, holidays, delivery or other constraints. The final guarantee can be increased, but not subject to reduction. If an increase of 10% or more is requested after the final guarantee is received, an additional charge of 5% of the overage amount will be applied. If requested, the Hotel will over set for events up to 3% above the guarantee, however the over set does not apply to food and beverage. Additional fees apply for food and beverage pre-set over the final guarantee.

SERVICE CHARGE AND SALES TAX

A service charge, currently 24% (plus all applicable taxes), will be added to all food and beverage pricing, space rental fees and banquet labor fees (service charge is subject to change without notice). Alcohol is currently subject to tax at 13.525% and service charge at 24%. The service charge is taxable at 13.525%. Liquor and wine sales are subject to an additional MN Liquor tax, currently 15%.