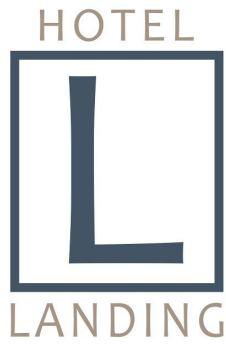


THE HOTEL LANDING EMERALD WEDDING PACKAGE



“ You don't have to travel far for a destination wedding ”





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GENERAL INFORMATION TERMS AND CONDITIONS

GUARANTEES FOR MEAL FUNCTIONS

It is imperative that the catering office be notified of the exact number of guests attending no later than 10:00 A.M. three business days prior to the event date. The guaranteed amount will be charged, even if fewer guests are served. The hotel will prepare a 3% overage above the guaranteed amount. Increased counts after the guaranteed number is received may result in menu substitutions. If the catering office receives no guarantee, the original expected attendance figure given to the hotel when booking the event will be the guarantee.

SERVICE CHARGE AND SALES TAX

All food and beverage related charges are subject to applicable Minnesota state and local taxes, currently 7.525% on food related items and 10.025% on beverage related items (or the prevailing tax rate in effect at the time of the event). A Taxable Service Charge of 16.25% will be added to all food and beverage banquet and conference charges and will be given in its entirety to the banquet service personnel. This service charge is not a gratuity. In addition, there is a Taxable 7.75% Administrative Fee. This fee is to be retained by the hotel and does not represent a tip, gratuity or service charge for wait staff employees, service employees, or service bartenders. Please note that state and local taxes are subject to change and that the prevailing rates will be imposed when the event occurs.

MENU

Menu selection is required three weeks prior to the event date. All events that are booked less than three weeks before the event date will require menu selections and set-up arrangements at the time of booking. The hotel reserves the right to charge an additional fee of \$150.00 for changing the menu selection after the Chefs have begun ordering & food preparation per specifications on the Banquet Event Order (BEO).

ROOMING LISTS

If you are providing the hotel with a rooming list for overnight guests, please provide the guest name, arrival date, departure date, room type and billing method, by the contracted cut-off date in Excel format. If the rooming list is not provided by the cut-off date, any guest rooms held for events will be released to the general inventory for re-sell opportunities.

DECOR

The Hotel Landing requests that you consult with your Event Manager in regard to displays, decorations and outside vendor equipment rentals. Items may not be attached to any stationary walls, windows, ceiling or doors.

PARKING

Parking in The Hotel Landing attached parking ramp is available complimentary for day event guests. Overnight parking is offered at a charge.

PACKAGE DELIVERIES

We require a delivery fee of \$5.00 per box to the assigned event area or meeting room. Any materials shipped to the Hotel may not arrive more than 2 days prior to the event and must be removed from the Hotel within 2 days following the event. All materials must bear the name of the organization and addressed to the on-site contact's name with the date and name of the event.

VENDOR LOAD-IN & LOAD-OUT

Vendors are required to load-in and load-out from the Hotel parking ramp or the Lake Street Event Center street level entrance. Prior authorization from the Event Manager is required to reserve parking on Lake Street and requires specific load-in and load-out times.

ENTERTAINMENT

Your entertainment must abide by Hotel rules regarding volume of sound and playing times. For common courtesy and comfort of all participants and the local community, functions with entertainment must end at 12:00 midnight. Doors and balconies must be closed after 10:00 PM. If your function is held indoors, and your entertainment requires any special set up or electrical requirements, it is important that the Hotel is advised no later than 72 hours prior to the event. If any needs require additional arrangements, you will be billed accordingly.

OUTSIDE FOOD AND BEVERAGE

No outside food or beverage may be brought into the banquet and catering rooms except for wedding cakes.

ADDITIONAL SERVICES/VENDORS

The Hotel does reserve the right to refuse access to certain vendors whose performance standards are not in keeping with those of The Hotel Landing. To avoid any complications in this regard, please check with the Catering Manager in charge of the function prior to contracting with your outside service providers.

CAKE CUTTING

There is a \$5.00 per slice cake cutting fee and a 24% service fee.

PACKAGE INCLUSIONS

Elegant dinner selection with catering provided by ninetwentyfive
Complimentary event self-parking
Variety of round & harvest size tables
Soft seating
Elegant china, cutlery & glassware
Floor length linens & napkins (white, ivory, black)
Table numbers & stands
Small votive candles
Luxurious cloth chairs in neutral color
Custom pantone cove lighting
Handheld microphone
Drop down projector and screen
Wooden dance floor
Private menu tasting for up to 2 guests, \$50 per additional guest
Dedicated banquet captain



RECEPTION PACKAGES

TIER ONE | \$57 per person

House Baked Artisan Bread | *served with local creamery butter*
Two Hors d'Oeuvres | *your choice, butler passed*
Two Course Plated Meal | *Salad, Entrée*
925 Blend Regular and Decaf Coffee, Organic Hot Tea station

TIER TWO | \$79 per person

Cocktail Hour | *one hour hosted bar; wine and beer*
House Baked Artisan Bread | *served with local creamery butter*
Two Hors d'oeuvres | *your choice, butler passed*
Two Course Plated Meal | *Salad, Entrée*
925 Blend Regular and Decaf Coffee, Organic Hot Tea station

TIER THREE | \$89 per person

Cocktail Hour | *one hour hosted bar; wine, beer and spirits*
House Baked Artisan Bread | *served with local creamery butter*
Two Hors d'oeuvres | *your choice, butler passed*
Two Course Plated Meal | *Salad, Entrée*
925 Blend Regular and Decaf Coffee, Organic Hot Tea station



MENU

EMERALD HORS D'OEUVRES | select two, one piece per person

Heirloom Tomato Caprese Skewer | *mozzarella, basil pesto*
Tomato Bruschetta | *basil, garlic crostini*
Bourbon BBQ Meatballs
Chicken Satay | *Thai peanut sauce, cashews*
Broccoli Cheddar Potato Mac n' Cheese Bombs

EMERALD SALADS | select one

Entrée selection count per table required 5 business days prior to your wedding dinner

Classic Caesar | *romaine hearts, parmesan, ciabatta croutons, Caesar dressing*
925 Salad | *mixed greens, grape tomatoes, onions, radish, cucumber, carrots, champagne vinaigrette*

EMERALD ENTRÉE | select two

Lemon Chicken Breast | *olive, caper, artichoke, tomato relish, parmesan roasted potatoes, grilled broccoli*
Herb Chicken Breast | *wild mushrooms, pan jus, whipped Yukon potatoes, roasted haricot vert*
Mustard Crusted Pork Tenderloin | *madeira wine cream sauce, parsley butter, yukon potatoes, seasonal vegetables*
Butternut Squash Ravioli | *brown butter, sage, candied pecans, balsamic glaze*
Ricotta Gnocchi | *butternut squash, Swiss chard, brown butter sage*



BAR SELECTIONS

BEER SELECTIONS *subject to change & availability; select two*

Corona	Heineken
Lagunitas Hoppy Refresher	Heineken 0.0
Coor's Light	Stella Cidre
New Belgium Fat Tire	High Noon Seltzer
Deschute's Fresh Squeezed IPA	Craft beers available upon request

TIER ONE SELECTIONS *subject to change & availability; select one red wine & one white wine*

LIQUOR

Svedka Vodka
Beefeater Gin
Cruzan Rum
El Jimador Tequila
Torres 10 Brandy
Jim Beam Whiskey
Dewar's Scotch

WINE

Clos Du Bois Pinot Grigio
Chateau Souverain Sauvignon Blanc
Clos Du Bois Pinot Noir
Prophecy Red Blend

CHILDREN MEALS

Ages 12 and under, served with a fruit cup.
\$20 per person

Chicken Fingers & Fries
Cheeseburger & Fries
Grilled Cheese Sandwich & Fries

Our chef will prepare a gluten friendly, dairy free or vegan option upon request.

VENDOR MEALS

Available upon request