UNFORGETTABLE EXPERIENCE

THE Crown ROOM

MENUS | EVENTS | ABOUT | STORIES

TABLE OF CONTENTS

About Us / Weddings	1
Testimonials	2-3
Events	4
Breakfast	5
Luncheon Plated Entrées	6
Luncheon Light Entrées	7
Luncheon Buffet	8
Dinner Buffet	9
Carving Stations	10
Plated Dinners	11-12
Beverage Services	13
Hors d'oeuvres	14
Anytime Snacks	15
Dessert	16
Cakes & Confections	17
Event Guidelines	18-21

ABOUT US / WEDDINGS

The Crown Room Banquet Center offers an *unforgettable* experience.

We are a full service banquet center that can accommodate any event including, but not limited to: Wedding Receptions, Rehearsal Dinners, Class Reunions, Athletic Banquets, Holiday Parties, Fundraisers, Galas, and Corporate Events.

The Crown Room staff strives to exceed expectations. The talents of our Executive Chef and his culinary team, combined with our banquet staff, ensures that no detail will go unnoticed. Once you have chosen the Crown Room as your event site, you will also be provided with a personal Event Planning Coordinator to help make sure all of your needs are met.

The Crown Room is a stunning location for your wedding reception. Our Rogers Minnesota venue truly is breathtaking!

Our Banquet Staff is dedicated to ensuring your milestone commemoration is the dream you've longed for. From your initial inquiry to your last dance, our Wedding Event Coordinator will be sure your experience delights. The beautiful design and decor of the Crown Room, combined with the culinary talents and expertise of our Executive Chef, allow us to ensure that your "day of days" will be memorable.

We can also help kick-off your Wedding Weekend by hosting your Rehearsal Dinner in the exquisite Whiskey Lounge.

ELISA'S STORY

Our experience with The Crown Room was beyond anything we could have imagined. From our first meeting with them to the day of our wedding, The Crown Room's staff was so easy to work with. Detail orientated in every aspect which made our day flawless! I couldn't have asked for a better team to work with! We didn't have to worry about a single thing the day of our reception - they took care of everything! Set up, take down, and making sure that everything was where it was supposed to be. Bartenders, serving staff, everyone was wonderful from the start to the very end. When something was spilled they were right there cleaning up the mess and the young man managed to enjoy himself getting a few dance moves in while he performed his duty. Loved it!! All of our guests raved about the food and drinks! They were beyond impressed with the service and coordination. From the butler-passed hors d'oeuvres & signature cocktails to the meal presentation, everything was fantastic! The venue is beautiful indoors on its own and requires very few decorations to make a statement. We continue to hear so many comments about our wedding day! Another perk is the proximity to hotels - within walking distance! We cannot thank the catering & venue coordinators along with their team enough for helping us through the planning process, recommendations and execution! I would highly recommend The Crown Room to all couples! It's an exceptional facility, with the staff and service to match! We are so happy we chose The Crown Room!

- Elisa (Former Crown Room Bride)

JULIA & CODY'S STORY

I highly recommend The Crown Room to anyone looking for a reception and/or rehearsal dinner venue that is beautiful, comes with a super great team to work with, and many choices to fit any budget - so, basically any bride or groom. The venue is beautiful indoors on its own and requires few decorations to make a statement. Additional perks include the proximity to hotels (within walking distance to) and the grounds are beautiful with lots of greenery for taking photos, which made it super easy after the ceremony. Working with the catering & venue coordinators - for more than a year - has been a pleasure the entire time, as they absolutely made the planning process a breeze. On top of that, they genuinely care about your day, are fun, and truly know what they are doing (able to offer great suggestions, referrals, and advice). I felt like I was the only bride they were working with, because of the time they dedicated to meeting with me, letting me see the space, and listening to all of my questions/ comments/ concerns. Their day-of execution was great - they decorated exactly as I wished (better, actually!) and have a great staff overall, from the bartenders to the servers to the door greeters. The team offers endless options for making your day how you want it, offers terrific food and beverage choices, was incredibly responsive and kind, and led the planning process with great detail. Overall, the venue and team at this place provided us one heck of a wedding day/ night, and I cannot thank or recommend them enough!

- Julia (Former Crown Room Bride)

The catering and venue coordinators were great, though I didn't do much of the planning. My wife had nothing but great things to say about them throughout the whole process! The room looked amazing the day of! The food was excellent, and the staff was amazing on the big day! I could not be more impressed with the whole experience from start to finish!

- Cody (Former Crown Room Groom)

EVENTS

We can customize our menu options to fit within the individual needs of your fundraiser or gala. Whether you have a group of 10 or 350, the Crown Room is the ideal location to host your Fundraiser or Gala with capabilities to accommodate silent auctions, live auctions, and award presentations.

BANQUET / GALA

- Seating for up to 350
- Complimentary Wi-Fi
- Customized Dinner Options
- Full Service Bar
- Silent Auction Capabilities
- Valet and Coat Check
- Audio and Video Equipment
- Staging and Entertainment Accommodations
- Centerpiece Starters
- Complimentary Table Linens, Silverware, Glassware & China

ATHLETIC / REUNION

- Groups of 10 to 350
- Complimentary School Colored Linens & Centerpiece Starters
- Affordable Buffet & Plated Dinner Options
- Audio and Video Equipment
- Podium and Wireless Microphone for Awards Presentations
- Complimentary Table Linens, Silverware, Glassware & China

BREAKFAST

Includes Freshly Brewed Coffee, Hot Tea, Ice Water & Chilled Fruit Juice

CONTINENTAL BREAKFAST OPTIONS
Limited to 3 hours

The Early Bird
Fresh Seasonal Fruit, Mini Croissants, Danishes & Muffins

Diamond Lake
Fresh Fruit & Cinnamon Coffee Cake

The Crown Room
Fresh Fruit, Assorted Yogurt & Granola, Mini Croissants, Strudels, Danishes & Muffins

The Rogers
Fresh Fruit, Brown Sugar Oatmeal, Mini Croissants, Strudels, Danishes & Muffins

BREAKFAST BUFFET OPTIONS
Limited to 2 hours - Includes Fresh Seasonal Fruit, Mini Croissants, Danishes & Muffins

Early Riser
Scrambled Eggs with Cream Cheese & Chives, Hash Browns, Applewood Smoked Bacon & Sausage Links

Sunrise
Ham, Sausage & Cheese Egg Bake, Hash Browns, Cinnamon Raisin French Toast, Butter & Maple Syrup

Farmers
Scrambled Eggs with Cheddar Cheese & Chives, Vegetables, Hash Browns, Applewood Smoked Bacon, Sausage Links, Buttermilk Biscuits & Sausage Gravy

PLATED BREAKFAST
Includes Fresh Fruit

Cinnamon Raisin French Toast
Whipped Butter & Maple Syrup
Served with Choice of Ham, Bacon or Sausage *(Choose One)*

Scrambled Eggs
3 Eggs Scrambled with Cheddar Cheese & Chives
Served with Hash Browns and Choice of Ham, Bacon or Sausage *(Choose One)*

LUNCHEON PLATED ENTRÉES

STARTERS
Pick One

House Salad
Mixed Greens with Orange Segments, Cranberries, Cheese Curds & an Apple Cider Vinaigrette

Wedge Salad
Iceberg Lettuce with Tomatoes, Bacon, Bleu Cheese, Chives & Buttermilk Ranch

Caesar Salad
Romaine Lettuce with Shaved Parmesan, Croutons, Cucumbers & Grape Tomatoes tossed in a Creamy Caesar Dressing

Mixed Berry Salad
Romaine & Iceberg Lettuce with Strawberries, Blueberries, Feta Cheese, Candied Pecans and a Wild Raspberry Vinaigrette Dressing

Candied Walnuts & Pear Salad
Sliced Pears with Candied Walnuts on Field Greens with Gorgonzola & a Balsamic Vinaigrette

Caprese Salad
Spinach & Crispy Lettuce Mixed with Grape Tomatoes, Croutons, Fresh Mozzarella & a Basil Tomato Vinaigrette Dressing

ENTRÉES

Glazed Meatloaf
8 oz. House Glazed Meat Loaf, served with Seasonal Vegetables & Mashed Potatoes

Chicken Parmesan
Hand Breaded Parmesan Chicken Breast Topped with Fresh Mozzarella & Basil on Penne Noodles with Marinara Sauce

Broiled Walleye
Butter & White Wine Broiled Walleye Served with Rice Pilaf, Seasonal Vegetables, Lemon & Tartar Sauce

Vegetarian Lasagna
Artichoke, Spinach, Ricotta Cheese in Pasta Sheets Topped with a Garlic Cream Sauce

Turkey Cutlets Piccata
Pan-Seared Turkey Topped with Lemon, Capers, Artichokes, with a Herb Butter Sauce Served with Asparagus & Linguine

Beef Short Rib
6 oz. Braised Short Rib with Bacon, Onion Mushroom Veal Jus Served with Seasonal Vegetables & Garlic Mashed Potatoes

LUNCHEON LIGHT ENTRÉES

Pick three MAX.

ENTRÉE SALADS
With Bread & Butter

Chicken Caesar
Romaine Lettuce with Cucumbers, Grape Tomatoes, Parmesan Cheese & Croutons

Cobb Salad
Iceberg Lettuce with Chicken, Bacon, Tomato, Bleu Cheese, Egg & Ranch Dressing

Chef's Salad
Lettuce with Ham, Turkey, Swiss & Cheddar Cheese, Egg, Cucumber, Tomato & a Balsamic Vinaigrette

COLD SANDWICHES
Choice of Chips or Potato Salad, Garnished with Slaw & a Dill Pickle

Chicken Caesar Wrap
Lettuce, Croutons, Parmesan, Tomato, Chicken & Caesar Dressing

Buffalo Crispy Chicken Wrap
Lettuce, Bleu Cheese, Celery, Tomato & Bleu Cheese Dressing

Turkey BLT Wrap
Lettuce, Bacon, Tomato, Turkey, Cheddar Cheese & a Tarragon Honey Mustard

Vegetarian Wrap
Lettuce, Cranberries, Walnuts, Brie Cheese, Green Apples & an Apple Cider Dressing

HOT SANDWICHES
Choice of Chips or Potato Salad, Garnished with Slaw & a Dill Pickle

California Burger
8 oz. Beef Patty with Lettuce, Tomato, Onion & Ketchup

Vegetarian Burger
8 oz. Wild Rice Patty with Fresh Mozzarella, Tomato, Lettuce, Pesto Mayo

Turketarian "Stack" Burger
Two 8 oz. Turkey Patties stacked & topped with Havarti, Pico De Gallo, Lime Mayo

Jack Daniel's BBQ Pulled Pork
8 oz. Pulled Pork with Coleslaw, Fried Onion, Jack Daniel's BBQ Sauce

Rogers Burger
8 oz. Beef Patty with Pulled Pork, American Cheese, Bacon Bits, A-1 Mayo

Bacon Black & Bleu Burger
8 oz. Beef Patty with Cajun Seasoning, Bacon, Bleu Cheese & Balsamic Glaze

Walleye Sandwich
6 oz. Broiled Walleye with Shaved Lettuce, Tomato, Lemon Wedge, Tartar Sauce

LUNCHEON BUFFET

Hot Dogs
Quarter-Pound All-Beef Hot Dog, Kosher Pickles, Relish, Onions, Ketchup & Mustard, Kettle Chips with Spinach Dip, Potato Salad, Fresh Fruit

Brats
Quarter Pound Bratwurst, Kosher Pickles, Sauerkraut, Relish, Onions, Ketchup & Mustard, Kettle Chips with Spinach Dip, Potato Salad, Fresh Fruit

Deli Sandwich & Soup
Assorted Deli Meat Sandwiches including: Turkey, Ham, & Beef with Cheese, Lettuce, Tomato and Red Onion on Fresh Sandwich Bread with Mayo, Mustard and Pickles, House Made Soup (see list below), Kettle Chips with Spinach Dip

Hot Sandwich
Pulled Pork & Pulled Beef served with Jack Daniel's BBQ Sauce & Rolls, Kettle Chips with Spinach Dip, Coleslaw, Fresh Fruit, Crispy Onions

The Backyard Grill
Grilled Teriyaki Pineapple Chicken Breast, Third-Pound Burgers with Onions & Mushrooms, Cheddar, Swiss & Pepper Jack Cheese, Pickles, Mustard & Ketchup, Kettle Chips with Spinach Dip, Potato Salad, Fresh Fruit, Lettuce, Tomato & Red Onion

SOUPS
Pick One

Wild Rice

Tomato Basil

Chicken Noodle

Butternut Squash & Sour Cream

French Onion, Swiss Cheese & Croutons

DINNER BUFFET

Fiesta
Tortilla Chips & Salsa
Chili con Queso
Chicken & Sirloin Strip with
Sautéed Onions and Peppers
Fire Roasted Black Bean & Corn Salad
Refried Beans & Spanish Rice
Served with Guacamole, Sour Cream,
Pico de Gallo, Shredded Cheddar Cheese,
Hard Shell and Soft Shell Tortillas

Italian
Caesar Salad with
Fresh Mozzarella & Tomato
Parmesan Herb Chicken
Italian Rope Sausage with
Sweet Peppers & Onions
Jumbo Alfredo Cheese Ravioli
Fusilli, Pesto & Butternut Squash
Roasted Seasonal Vegetables
Garlic Bread

Hardy
Dinner Rolls & Butter
International Cheese & Crackers
Garden Salad with Ranch Dressing
Fresh Vegetable Display &
Homemade Onion Dip
Chicken Cutlet Capers &
a Herb Butter Sauce
Roasted Sirloin with a Brandy Sauce
(*chef attended carving station)
Seasonal Vegetables
Creamy Yukon Gold Potatoes

Midwest
Dinner Rolls & Butter
International Cheese & Crackers
Fresh Vegetable Display with
a Homemade Onion Dip
Pear & Walnut Salad
Chicken Chardonnay with a
Chive & Bacon Cream Sauce
Prime Rib with Horseradish & Au Jus
(*chef attended carving station)
Pecan Crusted Walleye with a
Butter Dill & Tomato Sauce
Seasonal Vegetables
Au Gratin Potatoes

Atlantic
Dinner Rolls & Butter
International Cheese & Crackers
Fresh Vegetable Display with a
Homemade Onion Dip
Pear & Walnut Salad
Broiled Atlantic Salmon with a
Honey Lemon Butter Glaze
Champagne Chicken with Prosciutto,
Artichokes, Spinach & a
Champagne Cream Sauce
Béarnaise Tenderloin with a
Wild Mushroom sauce
(*chef attended carving station)
Seasonal Vegetables
Creamy Boursin Mashed Potatoes

CARVING STATIONS

3 hour Chef-Attended Carving Station
Recommended 1 chef per 50-75 guests

Roasted Pork Loin
California Rubbed Pork Loin served with a
Fuji Apple & Whisky Sauce
1 loin serves approx. 25 guests

Roasted Turkey
House Seasoned Turkey Breast served with an
Orange Cranberry Relish & Gravy
1 turkey breast serves approx. 25 guests

Honey Glazed Ham
Smoked Honey Glazed Pit Ham served with a
Cherry Port Wine & a Whole Grain Mustard
1/2 ham serves approx. 25 guests

Rubbed Prime Rib
Herb & Cracked Pepper Rubbed Prime Rib serve with
Au Jus & Horseradish Sauce
1 prime rib serves approx. 40 guests

Beef Tenderloin
Seasoned Beef Tenderloin served with a
Béarnaise & Horseradish Sauce
1 tenderloin serves approx. 15-20 guests

PLATED DINNERS

Includes Baskets of Fresh Assorted Rolls & Butter, Your Choice of ONE Starter, and Fresh Brewed Coffee, Hot Herbal Teas, and Ice Water

STARTERS *Pick One*

House Salad
Mixed Greens with Orange Segments, Cranberries, Cheese Curds & an Apple Cider Vinaigrette

The Wedge Salad
Iceberg Lettuce with Tomatoes, Bacon, Bleu Cheese, Chives & Buttermilk Ranch

Caesar Salad
Romaine Lettuce with Shaved Parmesan, Croutons, Cucumbers & Grape Tomatoes tossed in a Creamy Caesar Dressing

Mixed Berry Salad
Romaine & Iceberg Lettuce with Strawberries, Blueberries, Feta Cheese, Candied Pecans and a Wild Raspberry Vinaigrette Dressing

Candied Walnuts & Pear Salad
Sliced Pears with Candied Walnuts on Field Greens with Gorgonzola & a Balsamic Vinaigrette

Caprese Salad
Spinach & Crispy Lettuce Mixed with Grape Tomatoes, Croutons, Fresh Mozzarella & a Basil Tomato Vinaigrette Dressing

VEGETARIAN *Pick One*

Artichoke & Spinach Lasagna Roll
Pasta Sheets Stuffed with Artichokes, Spinach & Ricotta Cheese topped with a Garlic Cream Sauce

Butternut Squash Ravioli
Butternut Squash Ravioli with Blueberries, Candied Pecan & a Maple Sage Cream Sauce

Black Bean Enchiladas
Black Beans, Corn, Cheddar Cheese, Peppers, Onion, Lime, Pico & Enchilada Sauce

POULTRY

Airline Chicken Champagne
10 oz. Chicken breast, Prosciutto, Sundried Tomato, Spinach & Creamy Champagne Sauce

Turkey Steak Piccata
8 oz. Pan-Roasted Turkey Steak, Lemon Caper, Artichokes, Tomato & a Herb Butter Sauce

Chicken En Croute
Chicken Breast, Mushroom & Bacon Duxelle, Wrapped in Puff Pastry & Sherry Sauce

Chicken Nantucket
Airline Chicken Breast Stuffed with Lobster Meat & Brandy Cream Sauce

PLATED DINNERS (CONT)

FISH & SHELLFISH

Pecan Crusted Walleye
8 oz. Pecan Hand Coated Walleye served with a Dill Tomato Butter Sauce

Cedar Plank Salmon
8 oz. Apple-Wood Smoked Bacon & Cheese Encrusted Salmon Fillet on a Cedar Plank

Shrimp Scampi
8 oz. Sautéed Shrimp in a Garlic & Chablis Herb Butter Sauce

Lobster Tail
8-10 oz. Steamed Maine Lobster with Drawn Butter & Lemon

PORK

Pork Chop
14 oz. Grilled Pork Chop Served with a Cherry & Port Wine Sauce

Pork Tenderloin
8oz. Bacon Wrapped Pork Tenderloin with a Fuji Apple & Whisky Sauce

VEGETABLES

Steamed or Roasted - Pick One
Asparagus & Carrots
Broccolini & Roasted Red Peppers
Buttered Haricot Vert & Almond
Honey Glazed Green Top Baby Carrots
Seasonal Vegetables

BEEF

Add ons: Bacon, Bleu Cheese, Mushrooms, Herb Butter, Sautéed Shallots, Fried Onions

Boneless Short Rib
10 oz. Braised Boneless Short Rib with a Bourbon Sauce

Filet Mignon
8 oz. Grilled Filet Mignon with a Béarnaise Sauce

Petite Tender
8 oz. Pan Roasted Petite Tender Steak & Veal Demi Glaze

New York Steak
12 oz. Grilled New York Strip Steak with Red Wine Sauce

DINNER DUET

Available upon Request

STARCHES

Pick One
Creamy Mashed Potatoes
Golden Jewel Rice Blend
Garlic Mashed Potatoes
Dill Fingerling Potatoes
Roasted Baby Red Potatoes
Wild Rice Pilaf
Loaded Mashed Potatoes (Bacon, Cheddar, Chives)

KID'S MEAL

Served with a Side of Fruit

Macaroni & Cheese
Mini Pepperoni Pizza
Hot Dog & Fries
Chicken Tenders & Fries
Mini Corn Dog & Fries
Hamburger or Cheeseburger & Fries

BEVERAGE SERVICES

HOST - CASH

Premium Rail Liquor

Top Shelf Liquor

Top Shelf Cocktails

Domestic Bottle Beer

Premium Bottle Beer

House Wine

DRAFT BEER *(when available)*

16-Gallon Domestic Keg

16-Gallon Premium Keg

HOST - CASH

Fountain Pop

Bottled Pop

Bottled Water

Fresh Brewed Coffee

Lemonade or Iced Tea

Hosted Punch

Hot Chocolate or Hot Cider

Sparkling Fruit Juice

Unlimited Soda Package

All cash bars include state liquor tax. Host pricing is subject to MN State Liquor Tax and 18% service charge and 7.275% service charge tax. A bartender fee of $75.00 will be charged for each bar with sales under $350.00. All hosted food and beverage prices are subject to sales tax, service charge, and service charge tax.

HORS D'OEUVRES

Sold Per Piece & Passed Butler Style

COLD

Tomato, Fresh Mozzarella & Balsamic Crostini

Ham & Boursin Cheese Pinwheel

Salami & Cream Cheese Bite

Cheese Curd & Tangy Bloom Sauce

Sausage Stuffed Mushroom Cap & Marinara

Bleu Cheese & Honey Wrapped Prosciutto Pear Wedge

Peppered Beef Tenderloin & Horsey Sauce Crostini

Seasonal Fruit Kabob & Yogurt Sauce

Ahi Tuna Wasabi & Sweet Plum on Wonton

Classic Jumbo Shrimp Cocktail

Lobster Meat, Rye, Dill Cream Sauce

Maryland Hot or Cold Crab Dip

HOT

Mini Chicken Taco with Enchilada Aioli

Sweet & Tangy Bourbon Glazed Beef Meatball

Walleye Finger & Tartar Sauce

Bacon Wrap Water Chestnut

Pig in a Blanquette with BBQ Sauce

Southwestern Chicken Spring Roll & Chipotle Aioli

Chicken Pot Sticker with Teriyaki Sauce

Mini Grilled Cheese & Tomato Shooter

Bacon Wrap Shrimp with Sweet Chili Sauce

Whisky Glazed Beef Bite

Cream Cheese Stuffed Jalapeno Popper & Raspberry Sauce

Lobster Meat Canapé with a Rye Dill Cream Sauce

ANYTIME SNACKS

Sold Per Piece/Person unless Noted

SALTY

Kettle Chips & Onion Dip

Pretzel Twist

Snack Mix

Tortilla Chips & Salsa

Mini Soft Pretzels
with Cheese & Beer Mustard Sauce

Boneless Wings
- Buffalo
- Honey Barbecue
- Garlic Parmesan
- Teriyaki

Macaroni & Cheese Bar

Pizza
- Pepperoni
- Sausage
- Cheese
- Combo

SWEET

Fresh Baked Cookies
sold per dozen

Brownies & Bars
sold per dozen

Truffle
- Chocolate
- Pecan
- Walnut
- Pistachio
- Baileys

Mini Chocolate Croissants

Mini Macaroons

Puppy Chow

Mini Cheesecakes

DESSERT

Bailey's Irish Cream Cheesecake
Bailey's Irish Cream Liqueur blended into creamy Cheesecake with an Oreo Cookie Crust

Vanilla Bean Cheesecake
Silky Cheesecake with Specks of Pure Tahitian Vanilla Beans

Toffee Cheesecake
Creamy Cheesecake with real Heath Pieces Topped with White Chocolate Mousse & sprinkled with Toffee in a Graham Cracker Crust

Strawberry Swirl Cheesecake
Fresh Strawberry Purée blended into a creamy Cheesecake

Chocolate Drizzled Pecan Carrot Cake
Cinnamon Cream Cheese Mousse between Three layers of Carrot Cake, Topped with Pecans & Drizzled with Chocolate

Double Chocolate Torte
Creamy Fudge Fills & covers Three Layers of Devil's Food Cake

Truffle Torte
With Raspberry Purée & three types of Chocolate in a Dense Fudge Torte

Devil's Food Raspberry Torte
Three Layers of Devil's Food Cake, Covered with Chocolate Ganache & filled with Raspberry Mousse

Lemon Torte
Classic White Cake with fresh Lemon Curd and Lemon Cream

Key Lime Tart
Authentic Key Lime filling baked on a Homemade Short Dough Crust

Fresh Fruit Tart
Sweetened Cream Cheese Filling topped with Assorted Fruit on a Homemade Short Dough Crust (seasonal)

French Silk Pie
Creamy Chocolate Filling with Dollops of Whipped Cream and Chocolate Shavings

Chocolate Mousse
Rich Velvety Chocolate Mousse Accompanied by a Chocolate-Dipped Ladyfinger, topped with a Dollop of Whipped Cream and a Raspberry

Tiramisu
Layers of Coffee-Soaked Ladyfingers with a Mascarpone filling between Each Layer, Topped with Whipped Cream and Dusted in Cocoa Powder

Pecan Tasse
A Sweet Buttery Tart Shell with the Classic Fall Pecan Filling

Mini Apple Pie
The All-American Apple Pie in Miniature

CAKES & CONFECTIONS

Every cake and dessert is made fresh in house with the highest quality ingredients.

Some of our Favorite Custom Cakes Created Just for You:
Black & White Cake, Monroe Cake, Thin Mint Chocolate Cake, Banana Split Cake, Razz-berry Chocolate Chip Cake, Better Than Your Honeymoon Cake, Lemon Burst Cake, Strawberry Champagne Cake & Chocolate Lovers Cake.

CREATE YOUR OWN CAKE
by choosing a Cake Flavor, Cake Filling & Frosting/Icing from below:

CAKE FLAVORS
- Chocolate
- White
- Marble
- Lemon
- Orange
- Apple
- Coconut
- Red Velvet
- Almond
- Raspberry Swirl
- Carrot Cake

**More Flavors Upon Request*

CAKE FILLINGS
Mousse Fillings
- Chocolate Baileys
- Strawberry
- Raspberry
- Lemon
- Lime
- Strawberry Champagne
- Cotton Candy
- Coconut

**More Flavors Upon Request*

ADDITIONAL FILLINGS
- Whipped Chocolate Ganache
- Coconut Cream
- Butterfinger Cream
- Cookies & Cream
- Heath Crunch
- Assorted Fruit Purees
- Vanilla Custard

CAKE FROSTING/ICING/FILLINGS
Flavored Buttercream Filling
- Vanilla
- White Chocolate
- Chocolate
- Almond

**More Flavors Upon Request*

WHIPPED TOPPING
- Vanilla
- Chocolate

FONDANT
- White
- Vanilla
- Chocolate
- Mint

SPECIALTY TOPPINGS
- Chocolate Ganache
- Whipped Chocolate Ganache
- Crown Room Signature Whipped Cream Cheese

CAKE SHAPES
- Tiered or Non-Tiered
- Round or Square

CAKE PRICING
Centerpiece Table Cakes/Desserts

CUPCAKES
- Unfilled
- Filled

Each Cupcake is finished with it's own signature topping.

FILLED SHEET CAKE

TIERED DISPLAY CAKES
- Real
- Faux
- Combination of both

***Ask for a quote based on your personal design.*

EVENT GUIDELINES

AGREEMENT & CANCELLATION POLICY

This document will serve as an Agreement between The Crown Room at the Wellstead of Rogers and the undersigned as well as names of the bride & groom or event contact person. All cancellation notices must be in writing. The Crown Room at the Wellstead of Rogers enforces the following cancellation policy: More than 6 months prior to the function - 50% of the current food & beverage minimum will be due & payable; Less than 6 months to 3 months prior to the function - 70% of the current food & beverage minimum will be due & payable; Less than 3 months to 1 month prior to the function - 90% of the current food & beverage minimum will be due & payable; Less than one (1) month prior to the function - 100% of the current food & beverage minimum will be due and payable. Cancellation of the event within the seventy two (72) hour guarantee period, barring acts of God, will result in charges for staff wages for shifts that were cancelled and the cost of perishable food for your event which we cannot cancel or return to our suppliers. The Crown Room at the Wellstead of Rogers agrees to be fair and reasonable if the cause of the cancellation is an Act of God, death or other similar action beyond the reasonable control of the Responsible Party.

FOOD & BEVERAGE MINIMUM & ROOM RENTAL FEES

A food and beverage minimum and room rental fee is required for all functions at The Crown Room at the Wellstead of Rogers. The above Responsible Party(ies) agrees to purchase the Food & Beverage minimum and room rental fee amount listed on your contract for this function. This minimum does not include tax, service charge, room rental fee, cash bar sales, valet parking, or additional rental items. Space is reserved for the times indicated on your Event Contract and is not on a 24-hour basis unless otherwise stated. The Crown Room at the Wellstead of Rogers reserves the right to move your event to a room that is appropriate for the final number of guarantees. *In the event that your function is cancelled for whatever reason by the Responsible Party or its representatives* ***within 30 days*** *before the function date, the food and beverage minimum will be due and payable in full on the date of the cancellation. Service charges and Minnesota State sales tax will also be added to this invoice.*

PAYMENT POLICY

To guarantee the availability of your scheduled function, a payment of 20% of the projected food and beverage minimum is required at the time the Catering Contract is signed. If the desired function date is available, The Crown Room at the Wellstead of Rogers agrees to place a "temporary hold" on this date for a period of seven to fourteen (7-14) days to allow the Responsible Party sufficient time to finalize and reconsider their booking options. However, failure to make the required 20% payment within this seven to fourteen (7-14) day period may result in this date being awarded to another interested party. The 20% payment is non-refundable. The payment can be paid in the form of cash, check, credit card or a combination of any. The deposit will count toward your final invoice total.

An estimated bill for the food and beverage amount will be presented for pre-payment **within one week** of the scheduled function. Payment of the projected food and beverage amount is due in

cash, check or credit card at least 96 hours prior to the function. Overpayment will be refunded **within 90 days** after the scheduled function by the Wellstead of Rogers accounting department. Direct billing is available for a business event with prior approval.

Any hosted alcohol, reserved alcohol, special bar tabs or additional entrees and charges above and beyond your final invoice prior to your event date will be billed following the conclusion of your event. The amount billed following your event will be due and payable in the form of cash, check or credit card **within 30 days** of the invoice date.

SERVICE CHARGE, GRATUITIES AND APPLICABLE TAXES

A service charge of 18% on all food, beverage, rental, and service items will be applied to your final invoice. The entire service charge is the property of The Crown Room at the Wellstead of Rogers and The Crown Room at the Wellstead of Rogers can disperse the service charge at its sole discretion. The service charge is also subject to a 7.275% sales tax, as is food, non-alcoholic beverages, and room rental fee. All alcoholic beverages are subject to a 9.775% tax. Service charges and all applicable taxes do not count towards the agreed upon food and beverage minimums.

FINAL DETAILS APPOINTMENT

You will want to schedule your Final Details Appointment for your event details a minimum of 120 days prior to your event date. These appointments are 1.5-2.0 hours in length and occur **Tuesday-Friday** during the hours of **9:00am-4:30pm**. During this appointment you will detail all of your event specifics including but not limited to; Timeline Specifics, Pre-Event Appetizers, First Course Soup or Salad, Dinner Entrée Choices, Dessert/Cake, Late Night Snacks, Alcoholic & Non-Alcoholic Beverages, Event Room Layout, Event Décor and Centerpiece Details, Entertainment, Invitations and RSVP's, Vendors and Contact Information, etc. You will want to use your Catering Contract as a checklist of items we will discuss during this appointment. Please do not print your programs, flyers, or event invitations/RSVP's prior to this appointment without contacting the Banquet Sales Manager.

If you desire a food tasting, you will be invited to one based on the day of your event. Food Tastings are $25 per person with a maximum of 6 people total. This fee will be applied towards your event Function Bill and event Food & Beverage Minimum. Food Tastings will occur 2-3 times yearly. You may taste up to 3 Salads and 3 Dinner Entrees during this food tasting. Your Food Tasting Selections are due 14 days prior to your Food Tasting.

FOOD AND BEVERAGE SELECTION

All Food and Beverage must be purchased through the facility (with the exception of your wedding cake or approved dessert). Outside Food or Beverages are not allowed in the facility or on the premises. Food and Beverage selection for a wedding reception must be submitted to the Banquet Sales Manager sixty (60) to ninety (90) days prior to your scheduled event date. All other event menu selections are due thirty (30) days prior to your scheduled event date. All events booked less than thirty (30) days prior to the event must provide menu selection at the time of booking. The menu prices quoted and listed in the banquet menus are subject to change without notice. Definite prices will be confirmed sixty (60) days prior to the event. You may choose up to two (2) separate entrees for the event; however each guest will be served the same plated appetizer, salad, starch, vegetable, and dessert. If you would like to offer more than two (2) entree choices to your guests as well as a vegetarian option and a children's meal option, a fee of $1.00 per person based on your final confirmed head count will be charged. Multiple entree choices require a color-coded place/tent card for each guest, which the host is responsible for providing. All color coded cards must be viewed, pre-approved, and signed off on by the Banquet Sales Manager.

FOOD & BEVERAGE REGULATIONS

All food & beverage served or consumed must be purchased, served and prepared by our food service staff. All food & beverage must also be consumed on the campus of the Crown Room at the Wellstead of Rogers and served by the Crown Room staff. Wedding cakes, cheesecakes and any other outside desserts can only be provided by licensed bakeries and are subject to a two dollar ($2.00) service fee per guest based on the confirmed headcount. Cupcakes or other desserts can be brought into the Crown Room if prepared by a licensed bakery. There is a one dollar ($1.00) service fee per guest based on the confirmed head count for any desserts that are brought into the Crown Room regardless of if they need to be cut or served. There is no cutting or serving fee when the

wedding cake or other desserts are purchased through our pastry department. The Crown Room at the Wellstead of Rogers prohibits removal of food and beverages from the premises. If such is taken The Crown Room at The Wellstead of Rogers no longer assumes liability for items removed. Any remaining wedding cake or desserts at the end of the event may leave the building. At the conclusion of the function all other remaining food and beverage become the property of The Crown Room at the Wellstead of Rogers.

GUARANTEES

Client must notify the Banquet Sales Manager of a Meal Count Guarantee no later than seventy-two (72) hours or three (3) business days, excluding weekends, prior to your event by 12:00 noon. This number will be considered a guarantee and is not subject to reduction. Increase to your guarantee are subject to approval and maybe subject to surcharge.

Day of Event	Day Guarantee is Due (excluding holidays)
Monday	Preceding Monday
Tuesday	Preceding Tuesday
Wednesday	Preceding Wednesday
Thursday	Preceding Thursday
Friday	Preceding Friday
Saturday & Sunday	Preceding Monday

Otherwise, we will bill based on the preliminary number or the number actually served, whichever is greater. Please see your contract for exact date and time.

* You will need to provide the total number of Guests in attendance as well as a Final Meal Breakdown in Each Category (if you have more than one entree selection) by the due date indicated in your Banquet Event Order & Contract via phone or email.

COMPLIMENTARY AMENITIES

- The set-up and take down of all tables and chairs
- Ivory, Black, or White linen table cloths
- Glassware, silverware, and china
- Ivory, white or black linen napkins
- Buffet serving pieces
- Arrangement and placement of assembled favors and/or completed centerpieces
- Table Skirting: Black or Ivory, other colors may be available upon request.

FUNCTION ROOM DIAGRAMS

To ensure proper set up, service and execution of the events, The Crown Room at The Wellstead of Rogers provides up to two complimentary diagrams. The first diagram must be signed by the client a minimum of 14 days prior and the final diagram will be provided 4 days prior to the event.

LIABILITY

The Crown Room at The Wellstead of Rogers reserves the right to inspect and control all private functions. Liability damages to the premises will be charged accordingly. The Crown Room is not responsible for any loss of materials, equipment, or personal belongings left in unattended and/or unsecured areas.

DECOR AND RENTAL

If the space is available prior to your scheduled event, you may decorate the room for your event within a scheduled time frame through the Crown Room Management at least one week prior to your event. All outside vendors (florists, DJ's, Specialty Linen Crews, Bands etc.) may arrive three hours prior to your contracted guest arrival time. If they need to arrive sooner, they must contact the Crown Room Banquet Center. Vendor deliveries must be scheduled one week prior to your event. The vendor must contact the facility directly to schedule their delivery/set-up time. A fee of $30.00 per hour will be charged for deliveries not during the scheduled times.

All decorations must be pre-approved by the Banquet Sales Manager. Any supplies may be dropped off three (3) business days prior to the event and listed in your Banquet Event Order.

See your Banquet Event Order for specific day and time. The use of staples, tape, nails, 3M strips, tacks, or other substance to affix items to the wall or ceiling is not permitted. Confetti, glitter, feather boas, bird seed, silly string, potpourri, river rock, and open flame are not permitted on the premises. Violation to this policy will result in a $300.00 clean-up charge per offense.

All candles must be enclosed and have a mirror or some object underneath them to protect the table linens. Our Crown Room Staff will light the candles just prior to guest arrival, if needed. Please provide two long-handled lighters.

All items (gifts, decorations, centerpieces, etc) must be removed from the facility at the conclusion of the event. The Crown Room at the Wellstead of Rogers is not responsible for any items damaged during set up or tear down or after an event. Any items left behind will be kept for two weeks and then disposed of. The Crown Room at the Wellstead of Rogers reserves the right to charge an appropriate set-up and/or cleaning charge if the condition of the room requires an unusual amount of work before or after the event. The minimum charge is $50.00 per hour. The Responsible Party is responsible for any and all damages done to The Crown Room at the Wellstead of Rogers' premises by their guests at the function.

ELEVATED STAGE AND/OR PORTABLE DANCE FLOOR OPTIONS

The Crown Room at the Wellstead of Rogers can provide an elevated stage for the wedding party or similar applications, in addition to providing the portable dance floor. These are optional features and the agreed upon additional fees for these amenities will be listed in your Banquet Event Order. The rental of these items do not count toward your Food and Beverage Minimum.

VALET SERVICE

The Crown Room at the Wellstead of Rogers offers valet parking service through an outside vendor as an optional amenity for events. The cost for valet parking is based on your volume, number of guests, and length of time. Complimentary coat check will accompany all valet services the months of November-March. The use of this service does not count towards your Food and Beverage Minimum.

SECURITY GUARD

Alcoholic beverages will not be served to minors. All guests, including the entire wedding party, must have proper identification. We do check I.D's on your event day. We will not serve alcohol to anyone under the age of 21. Minor consumption will not be tolerated. All questionable guests will be required to provide proof of age prior to being served alcoholic beverages. Predicated upon the average age of the scheduling party and/or guests, The Crown Room at the Wellstead of Rogers reserves the right to demand that a security officer be on the premises to assure under-age drinking does not occur.

The cost for providing a security officer would be $50.00 per hour and payable by the responsible party of the function. The serving of alcoholic beverages will terminate by **11:15 P.M.**, or earlier if directed by the function's Responsible Party. The Crown Room reserves the right to close the bar at anytime. All guests must vacate the premises by at least **1:00 A.M**. All entertainment, DJ's, or bands may play until **12:00 A.M**.

NO SMOKING POLICY:

The "Crown Room" and all of the adjoining interior premises are **Smoke Free**, and we request and solicit your cooperation and assistance to enforce this policy. Smoking is only permitted on the east exterior patio of the "Crown Room". The Rogers Police Department will prosecute all violators of this smoke-free policy.

The above terms and conditions of this Catering Contract & Event Guidelines and Policies have been read and agreed upon by both.

NOTE: The Wellstead of Rogers will have no responsibility to perform under this Agreement when prevented by reasons of Acts of God, strikes or any reasons beyond its control.

THE Crown ROOM

20500 SOUTH DIAMOND LAKE ROAD | ROGERS, MN 55374
763.428.8181 EXT. 263 | THECROWNROOMROGERS.COM

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