

Event Menu

2018 - 2019



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AmericInn[®]
Hotel & Conference Center

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WEDDING PACKAGES

Silver Package.....\$1200

Certified Wedding Planner
White table linens, napkins, and skirting
Risers for head table
Complimentary coffee and water

Gold Package.....\$1800

Certified Wedding Planner
White table linens, napkins, and skirting
Risers for head table
21 X 21 dance floor
Complimentary coffee and water
Outside reader board signage
White chair covers

Diamond Package.....\$2500

Certified Wedding Planner
White table linens, napkins, and skirting
Risers for head table
21 X 21 dance floor
Complimentary coffee, water, and fruit punch
Outside reader board signage
White chair covers
Uplighting and ceiling draping
Complimentary Whirlpool Suite for the night of wedding

Upgrades

Ivory or black linens\$3 Per Linen
Black Chair Covers\$3 Per Cover

Additional Fees

A service charge of 20% will be applied to the final bill on food & beverage only.
Sales tax (required by the state of Minnesota) will also be added to the final bill.

BREAKFAST

THE CRUISER | \$12

Chilled Orange Juice
Scrambled Eggs
Sausage, Bacon, or Ham
House Baked Muffins & Danishes
Butter & Preserves

THE COMPLETE BREAKFAST | \$15

Chilled Orange & Apple Juice
Scrambled Eggs, Sausage, Bacon
Breakfast Potatoes, Croissant or Toast
Butter & Preserves

THE HEALTHY START | \$9

Chilled Orange & Cranberry Juice
Sliced Fruit, Assorted Yogurts
Low-Fat Muffins

A LA CARTE

Freshly Brewed House Blend Coffee | \$15 gallon

Decaffeinated Coffee | \$15 gallon

Freshly Brewed Iced Tea | \$16 gallon

Juice, Orange, Cranberry & Apple | \$6 carafe

Chilled Milk: Choice of 2% or non-fat | \$8 carafe

Bottled Water or Canned Sodas | \$2 each

Assorted Individual Yogurts | \$2 each

Assorted Danishes, Muffins, Donuts,
Mini Croissants | \$17 dozen

Assorted Bagels with Cream Cheese | \$17 dozen

Granola Bars | \$2 each

Assorted Hot Teas | \$16 gallon

Fruit Punch or Lemonade | \$15 gallon

BREAKS

MAKE IT SMOOTH | \$8

Make-Your-Own-Parfait Bar
Start with Yogurt & Add Your
Mixers: Seasonal Fruits & Berries
Chocolate Chips & Nuts

NACHO FIESTA | \$8

Tortilla Chips, Salsa
Shredded Cheese, Sour Cream
Add Guacamole | \$1 per person
Add Beef or Chicken | \$2 per person

HEALTHY APPROACH | \$8

Hummus & Pita Chips
Fresh Vegetables served with a
Greek yogurt for dipping

SERVED BY THE DOZEN

Brownies \$18
Cookies \$18
Bars \$18

AMERICINN MEETING PACKAGE | \$15 EACH

EARLY MORNING

Assorted Breakfast Pastries, Freshly Brewed House Blend
Regular & Decaffeinated Coffee & Chilled Fruit Juices

MID MORNING

Whole Fresh Fruits, Low Fat Snack Bars,
Freshly Brewed House Blend Regular & Decaffeinated Coffee,
Assorted Sodas & Bottled Water

AFTERNOON

Freshly Baked Cookies & Brownies,
Freshly Brewed House Blend Regular & Decaffeinated Coffee,
Assorted Sodas & Bottled Water

LUNCH

BUILD YOUR OWN SANDWICH | \$15

Chef's Daily Soup
Tossed Baby Greens with Assorted Dressings
Assortment of Sliced Deli Meats,
Tuna Salad or Egg Salad,
Sliced Tomatoes, Cucumbers, Lettuce,
Cheese, Pickles & Onions, Assorted Condiments,
Chef's Selection of Fresh Bread

PASTA AMORE | \$18

Traditional Caesar Salad
Parmesan Crusted Chicken with
Smoked Mozzarella & Marinara or
Three Cheese Tortellini with Alfredo Sauce
Herb Garlic Bread

LUNCH BOX | \$12

Choose your pre-selected sandwich options:

- Honey Baked Ham, Swiss, Lettuce, Tomato & Onion
- Roasted Turkey Breast, Bacon, Provolone, Lettuce, Tomato & Onion
- Cucumber, Sprouts, Hummus, Roasted Red Peppers, Provolone,
 Wrapped in a Whole Tortilla

Each lunch also includes: Deli Chips & Chocolate Chip Cookie

LUNCH

GRILLED CHICKEN CAESAR WRAP | \$12

Grilled Chicken Caesar Wrap
Served with Kettle Chips
Add Chef's Choice of Soup | \$2

CHICKEN BACON RANCH WRAP | \$12

Grilled Chicken, Romaine Lettuce,
Monterey Jack Cheese, Hickory Smoked Bacon,
Homemade Ranch Dressing wrapped in a Flour
Tortilla Served with Kettle Chips
Add Chef's Choice of Soup | \$2

CHILLED CAESAR SALAD | \$9

Chilled Romaine, Crisp Croutons
& Shaved Parmesan
Topped with Grilled Chicken | \$3

COBB SALAD | \$11

Turkey Breast, Hickory Bacon,
Avocado, Ripe Tomato, Bleu Cheese,
Hard Boiled Egg & Bleu Cheese Dressing

HORS D'OEUVRES

PRICE IS PER 50 PIECES

MARKET PRICE: ICED JUMBO SHRIMP

With Cocktail & Remoulade Sauce

BACON WRAPPED SCALLOPS | \$95

Sauteed in Herb Butter

CAJUN STYLE SHRIMP | \$95

Shrimp Marinated in Cajun Style Sauce & Spices

CRAB CAKES | \$90

with Remoulade Sauce

DEVILED EGGS | \$60

BITE SIZE CHICKEN CORDON BLEU | \$70

Golden Crisp Rounds Stuffed with Chicken Breast,
Ham & Swiss Cheese

CHICKEN WINGS | \$80

Choice of Sauces

SMOKED CHICKEN QUESADILLA | \$70

Chicken, Monterey Jack & Cheddar Cheeses, Jalapeños,
Peppers & Tomato Salsa folded in a Flour Tortilla

MEAT & CHEESE TRAY | \$100

Served with Assorted Crackers

TORTILLA CHIPS & SALSA | \$50

ASSORTED FRUIT TRAY | \$85

BARBEQUE MEATBALLS | \$80

Covered in a Savory Barbeque Sauce

HORS D'OEUVRES

PRICE IS PER 50 PIECES

FRESH VEGETABLES PLATED WITH DIP | \$80

EGG ROLLS

Crispy Egg Noodle Wrap Filled with Fresh Vegetables Including Cabbage, Celery, Onions, Carrots & Asian Spices
\$80 | PORK \$70 | VEGETABLE

HIBACHI SKEWERS

Tender Marinated Flank Steak Rolled Around a Colorful Array of Red, Green & Yellow Bell Peppers. Monterey Jack Cheese & Green Onions, then lightly Glazed with Soy Seasonings
\$95 | BEEF \$80 | CHICKEN

ARTISAN SANDWICHES | \$90

Choose Two: Ham, Turkey or Roast Beef with Butter

HUMMUS & POCKET BREAD | \$75

BRUSCHETTA | \$80

with Warm Goat Cheese served on a Garlic Baguette

POTATO CHIPS & DIP | \$50

SNACK MIX OR PRETZELS | \$50

SPANAKOPITA | \$80

Layers of light flaky Phyllo Dough filled with Spinach, Onion, Garlic, Cream Cheese

DELUXE MIXED NUTS & BAR MIX | \$50

Ask your Event Planner about Butler Style Service

DINNER BUFFET

Dinner Buffets Include Spring Mixed Garden with Choice of Two Dressings or Caesar Salad with Warm Rolls, Fresh Seasonal Vegetables & Your Choice of One Accompaniment. Includes Water Service.

FIESTA | \$18

Chicken or Beef Fajitas
Searched Peppers & Onions, Spanish Rice,
Shredded Lettuce, Diced Tomatoes,
Mixed Cheeses, Sour Cream,
Warm Flour Tortillas,
Crisp Tortilla Chips with Chunky Salsa,
\$3 Upcharge for both Chicken and Beef

ALL AMERICAN | \$16

Burgers & Brats
Variety of Fresh Buns
Sliced Cheeses
Lettuce, Tomato, Onion, Pickles
Kettle Chips
Bistro Cole Slaw
Baked Beans
Chocolate Chip Cookie

KIDS MENU

(For Children Under 12)

KIDS MEALS ARE SERVED FRENCH FRIES & WATER | \$10

Sub Steamed Vegetables | \$1 Per Meal

White Milk Available | \$1 Per Meal

CHICKEN TENDERS

MINI CORN DOGS

MAC & CHEESE

ENTREÉS

BUFFET | \$17 • PLATED | \$20

Add \$3 for Additional Entrée

Dinner Buffets Include Spring Mixed Garden with Choice of Two Dressings or Caesar Salad with Warm Rolls, Fresh Seasonal Vegetables & Your Choice of One Accompaniment. Includes Water Service.

SELECT ONE ENTREE

MAPLE GLAZED COUNTRY HAM

Garnished with Pineapple Rings

ROSEMARY CHICKEN

Lightly breaded Chicken with Rosemary

WHOLE ROASTED TURKEY BREAST

Flavored with Fresh Sage

CHICKEN SALTIMBOCCA

Lightly breaded Chicken stuffed with Fresh Sage & Prosciutto drizzled with a Roasted Garlic Sauce
\$2.00 additional charge Per Person

LEMON HERB CHICKEN BREAST

Lightly breaded Chicken with Fresh Rosemary, Oregano & Thyme

SLOW ROASTED PORK LOIN

With Homestyle Gravy

SELECT TWO ACCOMPANIMENTS

VEGETABLE

Buttered Green Beans
Buttered Sweet Corn
Glazed Baby Carrots
California Blend Vegetables

STARCH

Buttermilk Mashed Potatoes
Roasted Red Potatoes
Garlic Mashed Potatoes

OPTIONAL UPGRADES

\$3 Loaded Twice Baked Potatoes
\$3 Baby Wedge Salad
\$2 Green Bean Almondine
\$2 Twice Baked Potatoes

Ask your Event Planner about Special Dietary Options

DESSERT

BLONDIE BAR | \$3

Buttery Cookie base with Dark Chocolate Chunks & Walnut Pieces Drizzled with White Chocolate

LEMON LOVER'S BAR | \$3

All-butter Shortbread Crust, Filled with a Tart Lemon Filling Topped with a Dusting of Powdered Sugar

ROYAL BITE SIZE CHEESECAKES | \$2

Comes in an assortment of the following:

Chocolate Cappuccino • Silk Tuxedo • New York Vanilla
Chocolate Chip • Lemon • Raspberry • Amaretto Almond

LATE NIGHT SNACKS

The perfect finish to your wedding reception.
Mix & match so you can have something for everyone!
PRICE IS PER 50 PIECES

MEATBALLS | \$80

Covered in a Savory Barbeque Sauce

MEAT & CHEESE TRAY | \$100

Covered in a Savory Barbeque Sauce

BAKERS DOZEN | \$18

Variety of Fresh Baked Cookies
Chocolate Chunk, White Chocolate
Macadamia Nut, Chocolate Chip,
Oatmeal-Raisin & Peanut Butter

CHIPS & DIP | \$50

Tortilla Chips & Salsa
Potato Chips & French Onion Dip

ARTISAN SANDWICHES | \$90

Ham, Turkey, Roast Beef & Butter

BAR OPTIONS

HOST BAR

Host pays for all drinks consumed by Guests

LIMITED HOST BAR

Host sets a dollar Limit for the hosted Bar.
Once the Limit has been met, Guests are responsible for all other beverages

CASH BAR

Each Guest pays for their own beverages
\$300 Cash Bar Minimum Required

SELECTIVE HOST BAR

Host pays for all drinks consumed by Guests from particular categories. Example: Host pays for all beer, wine & soda. Guests are responsible for all other beverages

DRINK TICKETS | \$5

Mixed Drink, Domestic Bottled Beer, House Wine.
DOES NOT INCLUDE SHOTS OR PREMIUM & PLATINUM BRANDS

BEVERAGES

BEER BY THE BARREL

Each Keg Serves Approximately 160 Guests (16oz Portion)

Domestic Keg	\$350
Specialty Keg.....	\$400

DOMESTIC BOTTLED BEER | \$5

Budweiser, Bud Light, Miller Lite, Coors Light,
Michelob Golden Draft Light

CRAFTS & IMPORTS | \$6

Corona Extra, Corona Light, Heineken, Stella Artois,
Guinness, Mankato Brewery, Sam Adams & Angry Orchard

NON-ALCOHOLIC BEVERAGES

Unlimited Soda	\$350
Bottled Water (16.9 oz.).....	\$2 Bottle
Fruit Punch or Lemonade	\$15 Gallon
Freshly Brewed Coffee	\$15 Gallon
Martinelli Sparkling Cider.....	\$11 Bottle

BOTTLED WINE

Sutter Home	\$20 Bottle
Chankaska	\$30 Bottle
Kendall Jackson.....	\$35 Bottle

CHAMPAGNE

Andre.....	\$20 Bottle
Cook's	\$25 Bottle
Martini & Rossi.....	\$30 Bottle

HOUSE WINE BY THE GLASS | \$7

HOUSE WINE BY THE BOTTLE | \$30

OTHER WINES AVAILABLE UPON REQUEST

FINISHING TOUCHES

AUDIO VISUAL PACKAGE | \$100

Projector Screens, LCD Projector System, DVD Player

MICROPHONE | \$35

Handheld Microphone for Head Table Speeches

DANCE FLOOR | \$250 • \$300

15' x 15' • 21' x 21'

BAR SET-UP | \$100

CEREMONY ON SITE | \$300

SECURITY GUARD | \$150

One Guard Per One-Hundred-Fifty Guests
(Required by Mankato City Code)

FLIPCHART | \$20

EVENT UPLIGHTING

Let Your Event Planner Take Care of this Detail
(Customized Pricing)

TABLE CLOTH LINENS | \$3

CLOTH NAPKINS | \$1.50

CHAIR COVERS | \$3

COMPLIMENTARY ITEMS

Podium & Wireless Internet Access

TERMS OF AGREEMENT

CANCELLATION POLICIES

If the cancellation occurs two weeks (or less) prior to the event date, the room rental will be charged.

FOOD AND BEVERAGE

Food or beverages of any kind (except wedding cakes and candy) will not be permitted on the premises by any customer. No food or beverages may be removed from the premises once it has been prepared and served. These policies are dictated by food and safety and licensing laws. All buffets will be open and monitored for 60 minutes. Once this time has expired, buffet tables will be cleared with the exception of beverages, appetizer stations, and dessert stations. A guaranteed number of meals is required 5 business days prior to the event. You will be billed for the guarantee number given, unless the number of guests is higher than the guarantee. The caterer will prepare 5% over the guarantee specified by the group. AmericInn Hotel & Conference Center welcomes tastings of menu selections for any social function purchasing a meal. All tastings will take place at the caterer's location. Please ask the Event Coordinator for more information.

ALCOHOL

Minnesota State Liquor Laws will be strictly enforced. No alcohol will be served to anyone under the legal age of 21 and we reserve the right to card as needed. We also reserve the right to refuse alcohol served to underage or intoxicated persons. No one is allowed to bring their own alcoholic beverages into the AmericInn Hotel & Conference Center. We will confiscate alcoholic beverages as necessary.

MEETING AND BANQUET ROOMS

We reserve the right to change meeting/event rooms if necessary. A separate lunch area can be provided at an additional cost. If numbers exceed original estimate and more meeting space is required, room rental will be adjusted accordingly. If personal Audio Visual equipment is used at the event, the client must be responsible to set up and operate unless rented through the facility. The AmericInn Hotel & Conference Center will not be responsible for the operation of personal equipment. The AmericInn Hotel & Conference Center is a smoke free facility. Any damage to hotel property will result in immediate charges if evidence of smoking in restricted area occurs. The AmericInn Hotel & Conference Center bans guns on the premises.

TERMS OF AGREEMENT

DECORATIONS

Confetti, glitter, sand and rocks are not allowed in the Conference Center due to the difficulty of cleaning it up; however these items can be used in a vase. Nails, tacks, tape, push pins may not be used in decorating the walls of any room. The AmericInn Hotel & Conference Center is not responsible for items that are left after the function. If you request in advance that you would like the AmericInn Hotel & Conference Center to take down your decorations after your function, the charge for that service is \$150. The same service can be requested to set-up decoration. Please review any decor with the Event Coordinator prior to the date of your event for approval.

CONTRACT / DEPOSIT / PAYMENT

The AmericInn Hotel & Conference Center requires a signed contract two weeks after booking to secure space. For social functions, a non-refundable deposit is required and the balance of estimated expenses due 48 hours prior to the event. We request you provide a credit card number for any remaining charges or credits.

THEFT & DAMAGE

All items brought into the AmericInn Hotel & Conference Center must be taken out at the conclusion of the event. The client is responsible for any and all equipment and belongings that are brought into the AmericInn Hotel & Conference Center. The Conference Center does not assume liability for damage or loss of equipment or personal belongings. The client will be held responsible for any damages or loss to the building, equipment, decorations or fixtures belonging to the AmericInn Hotel & Conference Center lost or damaged during the event due to the activities of its guests. Any damage or loss incurred will be billed to the clients as replacement costs.

EXCESS CLEANING

AmericInn Hotel & Conference Center reserves the right to charge an additional \$50.00 per hour for any extended cleaning deemed necessary by the condition of the room.

ADDITIONAL FEES

A service charge of 20% will be applied to the final bill on food & beverage only. Sales tax (required by the state of Minnesota) will also be added to the final bill.