



you don't have to travel far for a
destination
wedding



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 (3) business days prior to the event date. Otherwise 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 at time of 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 8.525% on food-related items and 11.025% 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 (3) weeks prior to the event date. All events booked less than three (3) 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 first and last name of guests, arrival date, departure date, room type and billing method, by the contracted cut-off date in an 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 regarding displays, decorations, and outside vendor equipment rentals. Items may not be attached to any stationary walls, windows, ceilings, or doors.

PARKING

Parking for day event guests at The Hotel Landing is complimentary and available via the attached parking ramp. 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 two (2) days prior to the event and must be removed from the Hotel within two (2) days following the event. All materials must bear the name of the organization and addressed to the onsite 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 via the Hotel parking ramp or the Lake Street Event Center's 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 A.M. Doors and balconies must be closed after 10:00 P.M. 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.

HOTEL
LANDING

925 LAKE STREET

WAYZATA, MN 55391

T: (952) 777-7900

E: INFO@THEHOTELLANDING.COM

Reception Package

INCLUSIONS

Elegant Dinner Selection | *catering provided by ninetwentyfive*

Complimentary Event Self-parking

China, Cutlery, and Glassware

Floor-length Linens and Napkins

The Hotel Landing Signature Glass Chargers

Table Numbers and Stands

Luxurious Cloth Chairs in Neutral Color

Soft Seating | *sofas and lounge chairs*

Custom Pantone Cove Lighting

Projector and Drop-Down Screen

Handheld Microphone

Wooden Dance Floor

Private Menu Tasting | *up to 2 guests, \$50.00 per additional guest*

Dedicated Banquet Captain

Reception Packages

SAPPHIRE

\$68.00 per person, plus tax and service charge

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 Selection | Sapphire

RUBY

\$83.00 per person, plus tax and service charge

House Baked Artisan Bread | *served with local creamery butter*

Three Hors d'oeuvres | *your choice, butler passed*

Two-Course Plated Meal | *Salad, Entrée*

925 Blend Regular and Decaf Coffee, Organic Hot Tea station

Menu Selections | Sapphire and Ruby

DIAMOND

\$91.00 per person, plus tax and service charge

House Baked Artisan Bread | *served with local creamery butter*

Three Hors d'oeuvres | *your choice, butler passed*

Two-Course Plated Meal | *Salad, Entrée*

925 Blend Regular and Decaf Coffee, Organic Hot Tea station

Menu Selections | All Packages

ENHANCEMENTS

Buttercream Cake | \$10 per person

choice of customized Buttercream Bakery wedding cake, cupcake display or mini dessert display

Hors Hors D'Oeuvres | \$5 each

Reception Package Menu

HORS D'OEUVRES

SAPPHIRE

- Tomato Bruschetta** | *basil, garlic crostini*
- Seasonal Vegetable Crudité Shooter** | *buttermilk dill*
- B.L.T.** | *heirloom tomato, applewood bacon, paprika aioli, grilled brioche*
- Heirloom Tomato Caprese Skewer** | *mozzarella, basil pesto*
- Watermelon on a Spoon** | *pickled Fresno, balsamic*

RUBY

- Bourbon BBQ Meatballs**
- Italian Salami Roulade** | *olive and sun-dried tomato spread, toasted baguette*
- Smoked Bacon Wrapped Shrimp** | *Korean barbecue sauce*
- Broccoli Cheddar Potato Mac n' Cheese Bombs**
- Savory Mango Berry Tart** | *phyllo crust, pistachio cream cheese*

DIAMOND

- Beef Tenderloin Tip Skewers** | *béarnaise*
- Bacon Wrapped Scallop** | *pineapple sambal*
- Deviled Quail Egg Canape** | *bacon bit garnish*
- Sesame Ahi Tuna** | *mango, avocado, crispy wonton*
- Lox Cucumber** | *crème fraiche, dill*
- Fried Goat Cheese** | *grilled peach relish*

SALADS

choose one

- Classic Caesar Salad** | *romaine hearts, parmesan, ciabatta croutons, Caesar dressing*
- 925 Salad** | *mixed greens, grape tomatoes, onions, radish, cucumber, carrots, champagne vinaigrette*
- Butter Lettuce Salad** | *poached pear, spiced pecan, buttermilk blue cheese, port wine vinaigrette*

Reception Package Menu

ENTRÉES

choose two, plus one vegetarian

SAPPHIRE

Lemon Chicken Breast | *olive, caper, artichoke, tomato relish*

Herb Chicken Breast | *wild mushrooms, pan jus*

Chicken Roulade | *pancetta pesto stuffed chicken with smoked tomato butter sauce*

Mustard Crusted Pork Tenderloin | *Madeira wine cream sauce, parsley butter*

Ricotta Gnocchi | *butternut squash, Swiss chard, brown butter, sage*

Butternut Squash Ravioli | *candied pecans, balsamic glaze, brown butter, sage*

Vegan Cauliflower Steak | *honey harissa glaze, tahini Greek yogurt, pine nuts, shallot relish*

RUBY

Pan Seared Salmon | *pomegranate orange beurre blanc*

Braised Beef Short Ribs | *demi-glaze*

Stuffed Flank Steak | *stuffed with prosciutto, asparagus, & gorgonzola, port wine demi-glaze*

Pan Seared Walleye | *lemon caper beurre blanc*

Bacon-wrapped Pork Medallions | *orange maple glaze*

DIAMOND

Grilled Beef Tenderloin | *wild Mushrooms, demi-glaze*

Seabass | *charred tomato relish, chive*

Pistachio Crusted Halibut | *dill lemon butter*

Pan Seared Scallops | *balsamic tomato basil relish*

CHILDREN'S MEALS

Chicken Fingers & Fries

Cheeseburger & Fries

Grilled Cheese Sandwich & Fries

Ages 12 and under, served with a fruit cup

\$20 per person

Enhancements

BAR

\$150 bartender fee, one bartender per 50 guests

TIER ONE

beer, wine & soda

First Hour | \$21 per person

Each Additional Hour | \$11 per person

TIER TWO

full bar

First Hour | \$30 per person

Each Additional Hour | \$15 per person

ADD-ON'S

Champagne Toast | \$5 per person

Signature Batch Cocktail | \$\$\$\$ per batch

TIER ONE

full bar

First Hour | \$26 per person

Each Additional Hour | \$13 per person

TIER THREE

full bar

First Hour | \$36 per person

Each Additional Hour | \$18 per person

SODA BAR

First Hour | \$15 per person

Each Additional Hour | \$10 per person

BEER

Corona
Lagunitas Hopy Refresher
Coor's Light

New Belgium Fat Tire
Deschutes Fresh Squeezed IPA
Stella Cidre
Craft Beers | *available upon request*

High Noon Seltzer
Heineken
Heineken 0.0

TIER ONE

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
Jauma Serra Christalino Cava

TIER TWO

Liquor

Tito's Vodka
Tanqueray Gin
Appleton Rum
Espolòn Tequila
Hennessey VS Cognac
Jack Daniel's Whiskey
Glenfiddich Scotch

Wine

Franciscan Chardonnay
La Jolie Fleur Rosé
Chateau Souverain Pinot Noir
Franciscan Cabernet
Alberto Nani Prosecco

TIER THREE

Liquor

Grey Goose Vodka
Bombay Sapphire Gin
Bacardi Rum
Patron Tequila
Remy VSOP Brandy
Maker's Mark Whiskey
Glenlivet Scotch

Wine

Elouan Chardonnay
Saint Clair Sauvignon Blanc
Argyle Pinot Noir
Joel Gott Cabernet
Piper Sonoma Brut

Enhancements

L A T E N I G H T S N A C K S

Pizza | \$25 each

cheese, pepperoni, margherita; each serves 12

Tortilla Chips & Salsa | \$22 per pound

roasted tomato salsa

Assorted Warm Pretzels | \$14 per dozen

whole grain mustard aioli, gouda cheese sauce

Nacho Bar | \$17 per person

tortilla chips, seasoned ground beef, black olives, green onions, pico de gallo, roasted tomato salsa, guacamole, queso dip

Wing Station | \$36 per dozen

Select One: bourbon barbecue, buffalo, sweet soy ginger; served with buttermilk ranch, blue cheese, celery & carrot sticks

Tator Tot Bar | \$15 per person

bacon, jalapeño, green onion, pico de gallo, cheese, truffle aioli, chili cheese sauce, spicy ketchup, seasoned sour cream

Build Your Own Slider Bar | \$60 per dozen

classic mini burger, American cheese, brioche buns, lettuce, tomato, pickles, chipotle aioli, roasted garlic aioli, spicy ketchup

Enhancements

ALL-INCLUSIVE HOTEL PACKAGE

Two Nights in the Bridal Suite
with use as a Bridal Getting Ready Room

Two Nights in the Groom's Suite
with use as a Groom's Room

Celebration Amenity

Turndown Service for Bridal Suite

Discounted Wedding Room Block

Wayzata Ballroom Rental

\$5,000 plus service charge & tax

