



COUNTRY

INN & SUITES

BY RADISSON

WEDDING MENU

COUNTRY INN & SUITES
1900 PREMIER DR
MANKATO, MN 56001

507-388-8555

SPECIALTY TABLES

MINIMUM OF 25. PRICED PER SERVING.

MOONDOG MADNESS.....\$5

HOUSE-MADE KETTLE CHIPS WITH BLUE CHEESE,
ROASTED SEASONED PEANUTS, SOFT PRETZELS WITH
NACHO CHEESE

SWEET AND SALTY TABLE.....\$5

ASSORTED COOKIES & BROWNIES, HOUSE-ROASTED SEASONED
PEANUTS, HOUSE-MADE KETTLE CHIPS WITH BLUE CHEESE

FLIGHT OF FRIES.....\$10

FRY BAR TO INCLUDE ORIGINAL, BBQ, BUFFALO, SEA SALT AND MALT
VINEGAR, AND SWEET POTATO WITH TOASTED MARSHMALLOW WITH
AN ASSORTMENT OF DIPPING SAUCES: GARLIC AIOLI, RANCH, MAPLE
BOURBON AND HOUSE-MADE KATCHUP

ICE CREAM BAR.....\$12

A VARIETY OF TOPPINGS WITH 4 DIFFERENT ICE CREAM
FLAVORS SO GUESTS CAN DIY OWN CREATION. ADD FRUIT
TOPPING FOR \$2PP

Prices do not include city and state taxes or service charges.

*Prices are subject to change due to market fluctuations. Menu items may include the listed
allergens: milk, eggs, fish, Crustacean shellfish, tree nuts, peanuts, wheat, soybeans, and sesame.*

APPETIZERS & LATE-NIGHT SNACKS

**SERVED BUFFET STYLE IN A CHAFING DISH OR ON
A PLATTER. EACH ORDER IS 25 SERVINGS.**



CHARCUTERIE.....	\$200
ASSORTMENT OF CHEESES WITH VARIOUS MEATS; ACCOMPANIED BY CRACKERS, GRAPES, AND OLIVES	
FRESH FRUIT DISPLAY.....	\$100
FRESH SEASONAL FRUIT DISPLAYED BEAUTIFULLY	
VEGETABLE CRUDITE.....	\$95
CARROT, CELERY, CUCUMBER, SWEET PEPPERS, AND RANCH	
CHIPS AND SALSA.....	\$75
HOUSE-MADE TORTILLA CHIPS WITH SALSA	
PINWHEELS.....	\$200
CHOICE OF HAM OR TURKEY WITH LETTUCE, TOMATO, AND MAYO	
COCKTAIL SANDWICHES.....	\$200
MINI BRIOCHE BUNS WITH A CHOICE OF TURKEY, HAM, ROAST BEEF TOPPED WITH A HERB BUTTER SPREAD	

Fruits and vegetables may change depending on availability.

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CHICKEN SKEWERS.....\$250

YOUR CHOICE OF SAUCE; CILANTRO LIME (GF), SWEET THAI CHILI, BBQ
OR BUFFALO (GF) ON A BAMBOO SKEWER

PESTO TORTELLINI SKEWERS.....\$200

FIVE CHEESE TORTELLINI WITH CHERRY TOMATO DRIZZLED WITH
PESTO ON A BAMBOO SKEWER

SWEET GINGER EGG ROLLS.....\$200

HOUSE-MADE EGGROLLS FILLED WITH CABBAGE, CARROTS, CELERY,
AND VERMICELLI SERVED WITH A HOUSE-MADE GINGER SAUCE

BONELESS WINGS.....\$200

CHOICE OF BUFFALO, SWEET THAI CHILI, BBQ, GARLIC PARMESAN
SERVED WITH RANCH OR BLUE CHEESE DRESSING

MEATBALLS.....\$200

YOUR CHOICE OF SWEDISH, ITALIAN, OR BBQ

SLIDERS.....\$200

CHOICE OF BBQ PORK, BUFFALO CHICKEN, PIZZA, BLT, OR MEATBALL

WALKING TACOS.....\$200

SEASONED BEEF, LETTUCE, TOMATO, CHEESE, SALSA, JALAPENOS,
ONION, AND SOUR CREAM; WITH A BAG OF DORITOS



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Whiskey Kissed Sirloin with Signature Green Beans and Roasted Red Potatoes

PLATED DINNER

MINIMUM ORDER OF 25. MAX 3 CHOICES. ALL DINNER ENTREES ARE SERVED WITH GARDEN SALAD, FRESH DINNER ROLL WITH BUTTER; ACCOMPANIED BY YOUR CHOICE OF ONE SIDE AND ONE VEGETABLE

TURN ANY PLATED DINNER OPTION AS BUFFET STYLE FOR \$4 LESS PER SERVING

FILET MIGNON (GF)..... MP

7 OZ FILET FINISHED WITH OUR SIGNATURE STEAK BUTTER

WHISKEY KISSED SIRLOIN..... \$40

10 OZ CENTER-CUT SIRLOIN GRILLED WITH SIGNATURE WHISKEY MARINATE

GARLIC ROSEMARY SIRLOIN(GF)..... \$40

10 OZ CENTER-CUT SIRLOIN GRILLED WITH FRESH GARLIC AND ROSEMARY

PAN-FRIED WALLEYE.....\$35

WALLEYE WITH OUR SIGNATURE BREADING TOPPED WITH HOUSE-MADE WALLEYE BUTTER. **GF BREADED WALLEYE AVAILABLE EXTRA \$2PP**

SPINACH & RICOTTA ROLLUPS(V).....\$30

SPINACH AND RICOTTA ROLLED UP INSIDE LASAGNA NOODLES TOPPED WITH HOUSE-MADE CREAMY ALFREDO SAUCE

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Garlic Rosemary Pork Loin with Signature Green Beans and Buttermilk-Bacon Smashed Potatoes

PLATED DINNER

MINIMUM ORDER OF 25. MAX 3 CHOICES ALL DINNER ENTREES SERVED WITH GARDEN SALAD, FRESH DINNER ROLL WITH BUTTER; ACCOMPANIED BY YOUR CHOICE OF ONE SIDE AND ONE VEGETABLE

TURN ANY PLATED DINNER OPTION AS BUFFET STYLE FOR \$4 LESS PER SERVING

GARLIC ROSEMARY PORK LOIN.....\$30
HERB-CRUSTED PORK LOIN TOPPED WITH APPLE CIDER AU JUS

HONEY ROASTED PORK LOIN(GF).....\$30
HONEY MUSTARD PORK LOIN SLOW-ROASTED AND CARAMELIZED

HAND-CUT GRILLED PORK CHOP(GF).....\$30
5 OZ HAND-CUT PORK CHOP GRILLED TO PERFECTION WITH BOLD FLAVORS

QUINOA STUFFED PEPPERS(GF)(V).....\$30
QUINOA, BLACK BEANS, ONIONS, TOMATOES, CARROTS, SPINACH, SEASONAL SQUASH, AND WILD RICE SEASONED WITH LEMON PEPPER INSIDE A ROASTED BELL PEPPER

HERB ROASTED CHICKEN(GF).....\$30
SLOW ROASTED AND SEASONED WITH OREGANO, THYME, AND GARLIC

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Quinoa Stuffed Peppers with Zucchini Medley and Signature Green Beans

PLATED DINNER

MINIMUM ORDER OF 25. MAX 3 CHOICES. ALL DINNER ENTREES ARE SERVED WITH GARDEN SALAD, FRESH DINNER ROLL WITH BUTTER; ACCOMPANIED BY YOUR CHOICE OF ONE SIDE AND ONE VEGETABLE

TURN ANY PLATED DINNER OPTION AS BUFFET STYLE FOR \$4 LESS PER SERVING

CHAMPAGNE CHICKEN.....\$35

HERB-CRUSTED CHICKEN ACCOMPANIED BY OUR SIGNATURE CHAMPAGNE SAUCE. **GF BREADED CHICKEN ONLY AVAILABLE EXTRA \$2PP**

CHICKEN PARMIGIANA.....\$30

HERB-CRUSTED CHICKEN ACCOMPANIED BY PASTA AND A CHUNKY MARINARA SAUCE. **GF BREADED CHICKEN ONLY AVAILABLE EXTRA \$2PP**

VEGAN CAULIFLOWER STEAK.....\$25

SEASONED AND GRILLED; SERVED WITH ROASTED POTATOES

SIDE OPTIONS

CHOOSE ONE FROM EACH

VEGETABLES

- SIGNATURE GREEN BEANS
- SIGNATURE CORN (GF)
- LEMON PEPPER BROCCOLI (GF)
- ZUCCHINI MEDLEY (GF)
- GLAZED BABY CARROTS (GF)

STARCH

- ROASTED BABY RED POTATOES (GF)
- BUTTERMILK-BACON SMASHED POTATOES
- WILD RICE PILAF (GF)
- CHEESY AU GRATIN

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SEASONAL ITEMS

MARCH-JUNE

STARCH SIDE ITEM.....GREEK LEMON POTATOES(GF)

JULY-SEPTEMBER

STARCH SIDE ITEM.....POTATO SALAD

SEPTEMBER-NOVEMBER

STARCH SIDE ITEM.....CHILLI

PLATED DINNER OPTION

APPLE STUFFED CHICKEN.....\$30
STUFFED CHICKEN WITH APPLES AND HERBS

APPLE PORK CHOPS.....\$30
STUFFED PORK LOIN ROASTED WITH APPLE AND ROSEMARY

DECEMBER-FEBRUARY

STARCH SIDE ITEM.....CREAMY POTATO SALAD
STARCH SIDE ITEM.....CHILLI

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PREMIUM DINNER BUFFET-STYLE

MINIMUM ORDER OF 25

SOUTHWEST DINNER.....\$29

SEASONED CHICKEN AND BEEF WITH SOFT SHELLS, REFRIED BEANS, CILANTRO LIME RICE, QUESO, SALSA, LETTUCE, CHEESE, PICO DE GALLO, BLACK OLIVES, RED ONIONS, SOUR CREAM, HOT SAUCES, AND HOUSE-MADE TORTILLA CHIPS. SERVED WITH CAJUN POTATOES.

LAND AND SEA.....\$39

BREADED SHRIMP AND STEAK (4OZ) STRIPS WITH BUTTERMILK-BACON SMASHED POTATOES AND SIGNATURE GREEN BEANS. SERVED WITH SALAD AND DINNER ROLLS. **GF BREADED SHRIMP AVAILABLE EXTRA \$2PP**

ITALIAN SPREAD.....\$29

CHOOSE 2 MEATS BETWEEN SHRIMP, MEATBALLS, OR BREADED CHICKEN; 2 NOODLES ACCOMPANIED WITH 2 SAUCE CHOICES BETWEEN CREAMY ALFREDO, PESTO, AND CHUNKY TOMATO MARINARA SERVED WITH ZUCCHINI MEDLEY, CEASAR SALAD, AND GARLIC BREAD

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KIDS MENU

1 OPTION PER EVENT ONLY

HAMBURGER
CHEESEBURGER
CHICKEN STRIPS
MAC & CHEESE

ALL SERVED WITH SIDE OF FRENCH FRIES

\$9

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PIZZA PARTY

PERFECT FOR LATE NIGHT SNACK



HOMEMADE 16" PIZZA

- THIN OR REGULAR CRUST
- CAN BE CUT TO 12 SLICES
- STARTS AT \$18 FOR CHEESE THEN \$2 PER TOPPING

TOPPINGS INCLUDE:

PEPPERONI
SAUSAGE
MUSHROOMS
BLACK OLIVES
HAM
GREEN PEPPERS
ONIONS

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ADDITIONAL SERVICES

CHEF-CARVING STATION

CHOOSE FROM OVEN-ROASTED TURKEY, SLOW-ROASTED PRIME RIB WITH AU JUS, BROWN SUGAR DIJON GLAZED HAM, OR GARLIC AND ROSEMARY PORK LOIN. INCLUDES SALAD, DINNER ROLLS, AND TWO SIDES (BUFFET-STYLE).

PRICES START AT \$35 PER PERSON WITH A MINIMUM OF 100 AND \$49 SET UP FEE THAT INCLUDES CARVER FOR 1 HOUR

BUTLER PASS/POUR

ADD A SPECIAL TOUCH OF ELEGANCE TO YOUR EVENT THAT ALLOWS YOUR GUESTS TO BE SERVED HOR D'OUVRES AND/OR BEVERAGES DIRECTLY. \$75/HOUR

TABLE DECOR

SAVE MONEY AND TIME BY RENTING SIMPLE CENTERPIECE DECOR; MIRROR ROUNDS, CANDLE HOLDERS, AND MORE. STARTING AT \$10/TABLE. CONTACT SALES FOR MORE INFO.



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DESSERTS

\$6/SERVING



CHOCOLATE TORTE (GF)

ORDER IN INCREMENTS OF 16

VANILLA CHEESECAKE

ORDER IN INCREMENTS OF 16

TRIPLE CHOCOLATE FUDGE CAKE

ORDER IN INCREMENTS OF 25

WHITE CHOCOLATE RASPBERRY CREAM CAKE

ORDER IN INCREMENTS OF 25

TIRAMISU

ORDER IN INCREMENTS OF 16

BRING YOUR OWN WEDDING CAKE/DESSERT AT NO CHARGE AS LONG AS IT'S FROM A LICENSED BAKERY

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Food is not allowed to be taken out of the conference center.

BEVERAGE MENU



GOURMET COFFEE.....	\$18 PER GALLON
DECAFFEINATED COFFEE	\$18 PER GALLON
ICED TEA.....	\$16 PER GALLON
LEMONADE.....	\$16 PER GALLON
BOTTLED WATER.....	\$2 EACH
ASSORTED SODAS.....	\$2 EACH
HOT TEA.....	\$2 EACH
CRANBERRY, APPLE, OR TOMATO JUICE..	\$13 PER CARAFE
ORANGE JUICE.....	\$15 PER CARAFE
2%MILK.....	\$8 PER CARAFE
ENERGY DRINKS.....	\$5 EACH
FRUIT PUNCH.....	\$16 PER GALLON

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BAR

CASH BAR

HOST BAR

HOUSE BRANDS	\$7	\$6
PREMIUM BRANDS	\$8	\$7
WINE	\$8	\$7
CORDIALS/SPECIALS	\$8	\$7
DOMESTIC BEER	\$6	\$5
PREMIUM BEER	\$7	\$6
SOFT DRINKS/BOTTLED WATER	\$2	\$1
ENERGY DRINKS	\$5	\$4

SIGNATURE & SPECIALITY DRINKS

AVAILABLE UPON REQUEST. PLEASE ASK YOUR EVENT COORDINATOR.

KEG- 15.5 GALLONS

DOMESTIC	\$350
BUDWEISER, COORS , MILLER, MICHELOB, BUSCH, GRAIN BELT, HAMMS, THIRD ST MN GOLD	
PREMIUM	\$395
HONEY WEISS, SAM ADAMS, KATO LAGER, ALASKAN AMBER, SCHEELS, TRULY WILD BERRY, DOS EQUIS, BLUE MOON	
SPECIALITY OR CRAFT	SUBJECT TO AVAILABILITY
GUINNESS, CASTLE DANGER, WACONIA, ANGRY ORCHARD, DULUTH CIDER GITCH, DOWNEAST CIDER, SUMMIT EXTRA	
1919 ROOT BEER (8 GALLON)	\$165

Subject to Availability with vendors.

There will be a \$125 bar set-up fee unless a \$500 bar minimum is met. Alcohol is to be consumed on the property only for 21+. Security Guard required for over 100 which is an additional \$150 fee.

BAR



CHAMPAGNE.....\$40/BOTTLE

PREMIUM WINE.....\$34-\$40/BOTTLE

ASK SALES MANAGER FOR HOSTED BAR WINE LIST



LOCAL WINERY IN JANESVILLE, MN

- PRAIRIE WIND (WHITE)
- BRIANNA (WHITE)
- MAIDEN BLUSH (WHITE)
- MARQUETTE (RED)
- ARROWHEAD RED (RED)
- FRONTENAC ROSE (RED)

MIMOSA BAR.....\$180
PRICED FOR 12 SERVINGS

GUEST WILL BE GIVEN A FLUTE OF CHAMPAGNE & OJ
AND CAN CUSTOMIZE WITH AN ARRAY OF FRUIT
OPTIONS

CASH BAR PRICE AFTER.....\$14 EA

Prices do not include city and state taxes or service charges.

Prices are subject to change due to market fluctuations. There will be a \$125 bar set-up fee unless a \$500 bar minimum is met. Specialty bars require 1 order minimum before cash sale option can become available except for fountains. Availability of cash bar for this specific drink is not guaranteed once order is served.

SPECIALITY BAR

BLOODY MARY BAR.....\$156
PRICED FOR 12 SERVINGS

12 GLASSES OF BLOODY MARY MIX & VODKA WITH
AN ARRAY OF OPTIONS INCLUDING BEEF STICKS,
CHEESE CUBES, PICKLES, ASPARAGUS, OLIVES, AND
VARIOUS HOT SAUCES

CASH BAR PRICE AFTER.....\$12 EA

BEVERAGE FOUNTAIN-
ORDER IS 2 GALLONS



NON-ALCOHOLIC FRUIT PUNCH.....\$50 PER ORDER
NON-ALCOHOLIC LEMONADE.....\$50 PER ORDER
CHAMPAGNE FRUIT PUNCH.....\$85 PER ORDER
SPIKED LEMONADE.....\$75 PER ORDER

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NEXT DAY BRUNCH/GIFT OPENING

ALLOW YOUR WEDDING PARTY AND FAMILY TO SLEEP
IN AFTER THE BIG NIGHT! 12PM PRIVATE EVENT IN
BREAKFAST ROOM.

SUNRISE PACKAGE'\$160

CINNAMON ROLLS, DONUT HOLES, MIXED FRUIT, ORANGE JUICE,
COFFEE, MILK, WATER. 25 SERVINGS.

CONTINENTAL BUFFET-STYLE.....\$300

ASSORTED MUFFINS, PASTRIES, AND MINI BAGELS WITH CREAM
CHEESE, SEASONAL FRESH FRUIT, ASSORTED BREAD WITH BUTTER
AND PRESERVES; COFFEE, WATER. 25 SERVINGS.

LAYERED FRENCH TOAST'.....\$375

SOUDOUGH FRENCH TOAST LAYERED BETWEEN TWO LAYERS OF RASPBERRY
CREAM TOPPED WITH POWDERED SUGAR AND STRAWBERRIES; SERVED WITH
SCRAMBLED EGGS AND BREAKFAST POTATOES; COFFEE WATER. 25 SERVINGS.

MIMOSA BAR.....\$180

GUEST WILL BE GIVEN A FLUTE OF CHAMPAGNE & OJ AND CAN
CUSTOMIZE WITH AN ARRAY OF FRUIT OPTIONS. 12 SERVINGS.

BLOODY MARY BAR.....\$156

12 GLASSES OF BLOODY MARY MIX & AND VODKA WITH AN ARRAY OF OPTIONS
INCLUDING BEEF STICKS, CHEESE CUBES, PICKLES, ASPARAGUS, OLIVES, AND
VARIOUS HOT SAUCES.12 SERVINGS.

Wanting something else?

**Our chef's are happy to
customize your wedding menu
based on requests. Please reach
out to Sales for a quote!**



COUNTRY

INN & SUITES

BY RADISSON

WHATS YOUR F&B BUDGET?

200 GUESTS

BRONZE | \$3000

Appetizer: 3 Vege Displays, 3 Fruit Displays,
Main Course: 35 1-Topping Pizzas, 4 orders of
Boneless Wings
Late Night Snack: 4 orders of Ice Cream Bar

SILVER | \$6000

Appetizer: 3 orders of Moondog Madness
Main Course: Chicken Parmigiana Buffet-Style
Late Night Snack: 20 1-Topping Pizzas

GOLD | \$10000

Appetizer: 3 Vege Displays, 3 Fruit Displays, 3
Charcuterie Boards
Main Course: 3 different \$30 Plated Dinner
Options
Late Night Snack: 4 orders of Walking Tacos and
4 orders of Ice Cream Bar
Hosted Liquor: 1 Domestic Kegs, 2 Cases of Wine

**Prices do not include city and state taxes or service charges,
wedding package or room rental fees, security guard fees, or
additional services/products added to the package.**