



Banquet Dinner Menus

ChanhassenDT.com

Founded in 1968, more than ten million guests have reveled in the “Chanhassen Experience” and it remains the largest professional dinner theatre in the nation. Throughout CDT history there have been 74 on-stage weddings in our productions and we have served thousands of weddings and events over the years. Whether you choose a formal sit-down dinner, a lavish buffet, or a casual hors d’ oeuvres presentation, we will assist you in selecting the perfect menu for your guests. We have professional chefs, experienced event planners and expert service staff that will execute your unique event flawlessly.

Our event and meeting facilities can accommodate up to 300 people for a seated dinner. The main dinner theatre does seat 610 but is only available during the day and Monday evenings.

Banquet Rooms & Ballroom: The banquet rooms can seat up to 300 people. This includes a pre-function space for appetizers and cocktails and connected rooms for dinner and dancing. The space includes full up-lighting throughout the room. The pre-function space is also a great option for Rehearsal Dinners to seat up to 75 people.

The Club Theatre: The Club Theatre is a former dinner theatre that can accommodate up to 220 people for a seated dinner. It offers a unique space to hold a ceremony and reception or a corporate meeting. With the tiered seating and two-level layout, it makes for a fun social space for any event!

Main Dinner Theatre: The main dinner theatre is a great space for corporate meetings, seminars and conferences. It seats up to 610 people at tables facing the main stage. The main stage can easily accommodate three screens and a speaker. It is available for day events everyday except Wednesdays, Saturdays and Sundays. It is also available all day and in the evening on Mondays.

Menus and Prices

Our banquet menus are periodically updated and the prices listed on our banquet menus are current. However, due to market fluctuations, these prices are subject to change. Menu prices will be guaranteed 30 days prior to your event.

Final Menu Selections, Event Details and Guest Counts

Final menu selections should be submitted a minimum of two weeks prior to the event to ensure availability of the desired menu items. Final count guarantees must be received at least 10 days prior to your event. Any reduction to the guest count after that day cannot be accepted. All counts must be given directly to your event producer.

Entrée Selection

There is a limit of three entrée selections (two entrée selections and one vegetarian entrée option). You are required to provide a breakdown of entrée choices ten (10) days prior to your scheduled event, as well as a code system to identify each guest’s entrée selection. If you have assigned seating, a breakdown of entrees by each table is also required. Vegetarian, children’s and special dietary needs entrees are available upon request prior to your event.

Food and Beverage Regulations

All food and beverage must be provided by Chanhassen Dinner Theatres, with the exception of specialty cakes and desserts from a licensed bakery, with prearrangement. Due to health department and insurance regulations, no food or beverage items may be removed from the premises.

Beverage Service

A \$100 labor fee is applied for each bartender (included in all-inclusive package). All guests should be prepared to show proper identification. We reserve the right to refuse service of any alcoholic beverage to any guest that is underage, unable to produce proper identification, and/or appears to be intoxicated. All alcohol services conclude at midnight, with last call at 11:45PM. All beverages are to be purchased at the facility. Non-compliance with this policy will result in appropriate action by staff.

Sales Tax and Service Charge

All food prices are subject to 6.88% state sales tax and 21% service charge. All liquor prices are subject to 9.38% state sales tax and 21% service charge. The service charge added to food and beverage prices is property of Chanhassen Dinner Theatres, which has complete discretion to its use and distribution.

Wedding Cakes, Specialty Desserts and Dessert Fees

You are welcomed to provide your own cake, but must choose a bakery that is a licensed commercial baker. Wedding Cakes and/or specialty desserts are subject to a dessert fee of \$1.50 per person (this includes individual cakes as centerpieces at each table, cupcakes and desserts). This charge will be waived if you use our preferred vendor, Buttercream Bakery.

Agreement and Payment Information

Events will not proceed and will not be confirmed without a returned signed Catering Agreement, deposit and fulfilled payment information requirements. A signed credit card authorization form must be on file and will be used to process all payments unless otherwise arranged.

Payments/Cancellations

A minimum of your total minimum spend must be paid at least 90 days prior to the date of the event. 100% must be paid no later than one week in advance of the event. You may be expected to pay additional charges incurred on the day of the event if hosting a bar. The Chanhassen Dinner Theatres does not direct bill any social functions. Cancellations must be made, in writing, 90 days prior to the event. If made less than ninety (90) days before the event, all payments received will be forfeited. Cancellations made more than ninety (90) days before the event will be subject to fifty percent (50%) of the total package price cancellation charge. Deposits are non-refundable.

Damage Repair

Please do not affix any item to the walls without prior approval. Chanhassen Dinner Theatres reserves the right to charge appropriate clean-up or damage repair fees if the condition of the facility deems this necessary following an event.

Liability

Chanhassen Dinner Theatres will not assume any responsibility for damage or loss of any merchandise or articles left on the premises before, during and after any event. To assure the security of your gifts and cards, please assign a trusted person to act on your behalf as your gift coordinator to accept and monitor all gifts and cards. Please do not assume that our security will be able to keep an eye on the gifts all evening.

Security

Security is required for all large events held at Chanhassen Dinner Theatres. The event coordinator is responsible for booking the security and the host is responsible for the security fee of \$200.00 plus tax.

Music and Entertainment

Our event producer is pleased to recommend music and entertainment for your event, or you may make your own arrangements. It is important that your entertainment contact your event coordinator to arrange for set-up times, locations, and power needs.

Time Frame

For large events, you will have the use of the event space all day on the day of your event beginning at 10AM. The ceremony and reception may start whenever you choose for the most part, however, we do ask that dinner/dessert service is completed in the banquet rooms by 8PM and the dance begins by 8PM in the ballroom (because of the close proximity to the Main Dinner Theatre). The bar must close and music must end by midnight with the guests vacating the premises by 12:30AM.

Wedding Ceremonies

Wedding ceremonies may be held at Chanhassen Dinner Theatres for an additional \$1,000.00 ceremony fee. Chanhassen Dinner Theatres also has an outdoor wedding site available for \$1,500 ceremony fee. The ceremony fee includes set-up, take-down, chairs, arbor or arch, sound and mics, & golf cart (when applicable).

Food Tastings

Food tastings are only available for large events and may be pre-arranged through your event coordinator and are limited to 2 guests per event.

Coat Check

We provide complimentary coat check (seasonal) for all evening events.

Smoke Free Environment

Chanhassen Dinner Theatres is a smoke free facility. Smoking is allowed on the outside patio only in designated areas.

Décor Service

You may arrange to rent chair covers, lit branch centerpieces, and hanging chandeliers through Chanhassen Dinner Theatres. Please request a décor service packet if you are interested. An appointment can also be arranged for further consultation on décor options.

Centerpiece and Decorations

Open flames, confetti, glitter, rice, birdseed and balloon releases are not allowed. Nails, tacks, pins, staples, or other sharp devices are not allowed to affix decorations. Non-marring tape or 3M hooks are permitted.

Vendor Partners

We have partnered with some of the area's finest service companies to help make your event as memorable as possible. Speak with our event producer for a list of our recommended vendors.

Room Fees

The room rental fee depends on the room and the timeframe for rental. Please speak to the event sales manager for details on costs.

Food and Beverage Minimums

A non-refundable deposit is required for all events at the time of booking. Food and beverage minimums are assigned for each room and event based on the day of the week booked and number of guests. Please consult your event coordinator for details.

Appetizers by Dozen

Chicken Satay with Spicy Peanut Sauce
\$30 dozen

Spanakopita
\$30 dozen

Jumbo Shrimp Cocktail Shooters
\$40 dozen

Bacon Wrapped Scallops
\$40

Chilled Beef Tenderloin Toasts
\$35 dozen

Jalepeno Bacon Wrapped Chicken
\$35

Petite Beef Wellingtons
\$40 dozen

Loaded Waffle Fries
\$25

Coconut Shrimp
\$35 dozen

Artichoke Dip in Phyllo Cups
\$28

Tomato Soup with Grilled Cheese
\$35 dozen

Mini Caprese Salad
\$29 dozen

Reception Platters

Each Serves Approximately 50 People

Fresh Vegetable Crudités with Ranch Dressing
\$145

Seasonal Fresh Fruit with Yogurt
\$165

Artisan Cheese with Crackers & Baguette
\$200

Hot Artichoke Dip with Ciabatta Bread
\$150

Tortilla Chips with Salsa
\$100

Pita Chips with Roasted Garlic Hummus
\$100

Pot Stickers
\$135

BBQ Meatballs
\$150

Boneless Hot Wings with Blue Cheese Dressing
\$150

Pork and Vegetable Egg Rolls
\$135

Plated Dinner Service

All dinners include: Plated Salad, Freshly Baked Bread, & Coffee & Tea

Salad

Mix Green Salad*

Balsamic Vinaigrette Dressing
(Included)

Caesar Salad*

(Included)

Wedge Salad

Crumbled Blue Cheese & Bacon Bits & Cherry Tomatoes
Blue Cheese Dressing
(\$2.00 additional)

Dinner Entrees

Champagne Chicken*

Roasted chicken breast topped with a light champagne sauce and accompanied by mashed potatoes and oven-roasted vegetables
\$25.95

Braised Short Ribs

Tender braised beef accompanied by mashed potatoes, and topped with rosemary jus and fried onion straws
\$30.95

Florentine Ravioli*

Jumbo ravioli filled with grilled onions, spinach, garlic, spices, and four cheeses covered with homemade savory marinara and topped with Parmesan and parsley (V)
\$25.95

Baked Salmon

Fresh Salmon fillet with rice pilaf and asparagus
\$34.95

Baked Tilapia*

Fresh Tilapia lightly drizzled with pineapple orange glaze and accompanied by wild rice and oven-roasted vegetables
\$25.95

Chicken Chanhassen*

Roasted chicken breast stuffed with Minnesota wild rice dressing, topped with our signature Hollandaise sauce
\$25.95 (Add \$2 for mashed potatoes)

Lasagne Bolognese*

Italian sausage, stewed tomatoes, and bits of roasted red peppers layered between tender noodles, mozzarella, Parmesan and ricotta cheeses
\$25.95

Pesto Rotini*

Minnestrone-style pasta tossed with nut-free pesto and a blend of vegetables including asparagus, green beans, carrots and potatoes topped with fresh Parmesan cheese and a sprinkling of parsley (V)
\$25.95

Grilled Top Sirloin Steak

Certified Angus Beef steak served with mashed Yukon Gold potatoes and oven-roasted vegetables (GF)
\$36.95

*Denotes entrees that are included in package pricing.

Children's Menu

Chicken Tenders & French Fries
Served with a Fresh Fruit Cup
\$15.95

Late Night Enhancements

Breakfast at 10PM

Silver dollar Pancakes with mini sausages
(Serves 50)
\$200

Snack Attack

A casual display of your favorite salty snacks:
Ciabatta Bread with Hot Artichoke Dip
Tortilla Chips and Salsa
Popcorn & Pretzels
(Serves 50)
\$250

Pizzas with Assorted Toppings

\$18 Each

Salty Bar Snacks

\$2.50 Per Person

Wedding & Special Occasion Cakes



In keeping with our high standards for service and food quality, Chanhassen Dinner Theatres is proud to serve Buttercream Collection wedding cakes.

The Buttercream Collection has been impressing guests for years using nothing but the finest and freshest ingredients to create their one-of-a-kind delicious taste.

Understanding the importance of your event, we have selected Buttercream Collection not only for their beautiful cakes, but also for their quality and taste. The wedding cakes are baked fresh daily and never frozen. They do not use lard or shortenings, but only pure butter. There are no preservatives or additives used, only fresh fruit for the fillings. The cakes are finished with creamy, light frostings.

The Buttercream Collection offers a vast variety of cake styles and flavors to choose from so that your cake is just as unique as you are as a couple.

Our event coordinator will be pleased to arrange for a consultation and tasting with the Buttercream Collection. They will then assist you in creating a beautiful, delicious finale to your special day.

ALMOND PRALINE - Buttery cakes filled with white almond mousse that has been swirled with praline pieces. This delicacy is then finished with toasted almonds.

AMARETTO MOUSSE - A very light but rich white cake filled with Italian Amaretto mousse.

APPLE CARAMEL ALMOND - Sweet vanilla sponge cake, Minnesota grown apples, ground almonds, a splash of applejack liquor and a swirl of caramel. Garnished with toasted almonds.

BAILEY'S IRISH CREME --An Irishman's dream! Dark and rich chocolate cake, moistened with Bailey's liquor and filled with our chocolate Irish creme mousse. This cake is then iced with more Bailey's mousse and topped with dark chocolate shavings.

BANANA NUT - White sponge cake, smooth and creamy banana mousse and crushed walnuts complete this sweet treat.

BAVARIAN CREAM - Delicate vanilla genoise with a light white chocolate mousse filling.

BLACK FOREST - Rich devil's food cake layered with white mousse and sweet dark cherries.

CAPPUCCINO SOUFFLE - Rich dark chocolate sponge cake spritzed with coffee liqueur and layered with our cappuccino silk filling. Great for coffee lovers!

CHOCOLATE ALMOND MARBLE - A combination of white and chocolate sponges that hug a delicious almond mousse with toasted almonds and chocolate flecks. This new chef's favorite is finished with dark chocolate curls and more toasted almonds. Coconut ice cream is the perfect accompaniment!

CHOCOLATE KAHLUA - White chocolate mousse icing surrounds the perfect combination of smooth Kahlua cream and rich chocolate cake.

CHOCOLATE LOVERS -- Old fashioned goodness! Layers of moist dark chocolate cake with chocolate fudge filling and our white chocolate mousse icing. Not fancy or fussy, just really good. Try a slice with vanilla bean ice cream.

CHOCOLATE MINT CHIFFON - Chocolate cake with very light mint chiffon that is speckled with dark chocolate shavings. This delightful creation is finished in a light white icing and dark chocolate shavings to garnish.

CHOCOLATE MOUSSE - Our favorite devil's food cake has chocolate mousse inside and out. Great for those unforgiving chocolate cravings.

CHOCOLATE PISTACHIO - Rich chocolate cake filled with scrumptious pistachio chiffon, then frosted with white chocolate mousse and garnished with crushed pistachios.

COCONUT PINEAPPLE CREAM - Light and refreshing white genoise cake layered with white mousse, fresh pineapple and toasted coconut. This tropical treat is topped with more sweet toasted coconut.

CONNECTICUT CARROT CAKE -- Homemade taste! This dense moist traditional east coast cake is loaded with carrots, walnuts and pineapple. It is finished with sweet cream cheese icing and walnuts.

COOKIES & CREAM TORTE -- Moist dark chocolate cake sandwiched with white mousse and Oreo cookie crumbs. It is finished with our light white icing and Oreos. Not just for the kids. . . .

GRAND MARNIER - White genoise cake with a classy grand marnier filling.

ENGLISH TRIFLE - Alternating layers of sliced kiwi and strawberries in our delicate vanilla cake. Request raspberries in place of strawberries for another tasty option to this classic combination.

KIWI CREAM - Vanilla sponge cake layered with fresh sliced kiwis and light white mousse. This tasty treat is then finished with more sliced kiwis as a garnish.

LEMON RASPBERRY TORTE - An enticing blend of homemade lemon curd and fresh raspberries that hugs a layer of light lemon mousse. Garnished with lemon candies and fresh raspberries.

LEMON STRAWBERRY TORTE - Moist white cake filled with lemon curd, lemon mousse and a layer of fresh strawberries. It is iced with white mousse, garnished with lemon candies and topped with a fresh strawberry. This is the perfect treat to celebrate the summer!

LEMON SUNSHINE -- Tart lemon curd makes this torte sparkle. Moist white cake layered with lemon curd and light lemon mousse. It is finished with white mousse and lemon candies.

MARBLE - Alternating layers of white and chocolate sponge cake, filled with a fabulous light white chocolate mousse. Garnished with a mixture of dark and white chocolate curls, this combination looks gorgeous when sliced!

PUMPKIN MOUSSE - Light vanilla sponge cake that is filled and frosted with a spiced pumpkin mousse. Tastes great any time of year!

RASPBERRY CHOCOLATE DIVA - Moist dark chocolate cake that is filled with a sweet raspberry mousse and fresh raspberries. This torte is then frosted with our light white mousse and topped with dark chocolate curls. Who knew cake could have such attitude??

RASPBERRY ROYALE -- Very pretty in pink, raspberry mousse and fresh raspberries fill the layers of our white cake and white mousse finishes this delicacy.

RED VELVET - Back by popular demand, this scrumptious treat is layered with our sweet cream cheese filling and iced with a light white icing. This beautiful cake is then dazzled with freshly sliced strawberries. **ADD \$2.00 TO ANY SIZE FOR THIS FLAVOR.**

STRAWBERRY ALA RITZ -- Simple elegance! Fresh seasonal berries and strawberry mousse layered with a classic white cake. A single sweet glazed strawberry finishes this perfect summer torte.

TEMPTING TURTLE TORTE - Our rich chocolate devil's food cake is loaded with creamy fudge, caramel and crunchy pecans. This is the best turtle in town!

Area Accommodations



Wedding Room Block Information

Room Blocks

- Discounted room blocks are available for groups seeking more than 10 guestrooms.
- The maximum number of guestrooms which can be held on a non-guaranteed basis is 20. If more guestrooms are believed to be needed, the hotel asks that the group waits until the block is filled completely. At which point more guestrooms can be added as long as the inventory is available.
- There are two room types the wedding block discount applies to:
 - **Double Queen Guestroom**- Larger than most standard hotel rooms with two large Queen Size beds.
 - **Single King Suite**- A two-room parlor suite with King size bed, separate living room and a sofa sleeper.
 - All guestrooms are equipped with flat screen HD TV's, feather filled duvets, a granite topped wet bar with a microwave and refrigerator.
- There is a 30 day cut off policy in place, meaning the guestrooms in the block will be held until 30 days before the wedding. When the cut off date passes, all guestrooms which were not picked up will automatically be released back into our inventory.
- Because of the 30 day cut off policy, no deposit or credit card information is needed to set up a room block.
- The wedding couple is invited to stay in one of our Honeymoon Suites. If 10 rooms are reserved under the block, the suite will be half off. If 20 rooms are reserved under the block, the suite will be completely free. There are two honeymoon suite choices:
 - **The Celebration Suite**- Beautiful one-room suite with a corner two-person whirlpool bath, King size bed, large work desk, granite topped wet bar with microwave and refrigerator.
 - **The Grand Fireplace Suite**- Large one-room suite with a corner fireplace, two-person whirlpool bath, King size bed, large work desk, granite topped wet bar with microwave and refrigerator.
 - Both suites range in price from \$180.00 to \$210.00. If interested, the Bride and Groom are responsible for making a reservation for their honeymoon suite. The suite is not automatically reserved when a block is set up.
- A signed contract must be returned to the hotel before guests can start making reservations.

Shuttle Service

- The shuttle service comes on a first come, first serve basis.
- The shuttle is exclusive to the group renting it and can accommodate 14 guests per shuttle run
- A signed contract must be returned with a credit card number to guarantee the shuttle service.
- Exclusive wedding shuttle service is a flat rate of \$500.00.
- The wedding couple will be asked to fill out a shuttle service itinerary form roughly 30 days before the wedding and payment is due at that time.

**To set up your room block, please contact:
Sales & Event Coordinator
952-698-1255**