



Breakfast & Lunch 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 tulle and twinkle lights wrapped around every column. 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 200 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. 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.

Specialty Desserts & 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.

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 50% portion of the estimated cost of the function is calculated and must be paid at least 90 days prior to the date of the event. 100% must be paid at least seven (7) days prior to the event. The Chanhassen Dinner Theatres does not direct bill any social functions. Deposits are non-refundable. Cancellations at any time are subject to a cancellation fee of 50% of the estimated total of the event.

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 9AM. 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 (This is 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.

Food Tastings

Food tastings are only available for large events and may be pre-arranged through your event coordinator with at least one week's notice. Tastings are limited to three entrée selections.

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.

Décor Service

You may arrange to rent chair covers, sashes, napkins, table runners, and lanterns through Chanhassen Dinner Theatres. We have also partnered with Event Lab to provide full service décor and specialty linens for your event. 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.

Breakfast

Chanhassen Continental Breakfast

Assorted pastries and croissants
Fresh Fruit and Yogurt
Chilled Orange Juice
Regular and Decaf Coffee
\$7.95

Add Bacon \$1.50
Add Potatoes \$1.50
Add Sausage \$1.50
Add Scrambled Eggs \$1.50

Premium Hot Breakfast

Assorted pastries and croissants
Fresh Fruit and Yogurt
Scrambled Eggs
Breakfast Potatoes
Sausage & Bacon
Chilled Orange Juice
Regular and Decaf Coffee
\$12.95

Break Snack Packages

Priced per person

Chanhassen Break

Fresh Fruit and Yogurt

Granola Bars

Assorted Sodas, Bottled Water, Coffee

\$5.25

Hummus Display

House Made Hummus

Pita Chips, Vegetable Crudites, Grilled Platbreads

Assorted Sodas, Bottled Water, Coffee

\$5.25

Sweet & Salty

Tortilla Chips and Salsa

Pretzels, Popcorn

Cookies and Bars

Assorted Sodas, Bottled Water, Coffee

\$5.25

Break Snack Platters

Each Serves Approximately 50 People

Fresh Vegetable Crudités with Ranch Dressing

\$125

Seasonal Fresh Fruit with Yogurt

\$145

Artisan Cheese with Crackers & Baguette

\$175

Hot Artichoke Dip with Ciabatta Bread

\$150

Tortilla Chips with Salsa

\$100

Pita Chips with Roasted Garlic Hummus

\$100

Plated Lunches

Chicken Chanhassen

Baked Chicken Breast Stuffed with
Minnesota Wild Rice Dressing
Mushroom Supreme Sauce
Roasted Vegetables
\$16.95

Shrimp Pesto Alfredo

Spiral Pasta Tossed with Sautéed Shrimp,
Roasted Red Peppers, Vine Ripe Tomatoes
with Creamy Basil Pesto Alfredo Sauce
\$14.95

Cajun Chicken Sandwich

Spicy, Cajun-Style Grilled Chicken Breast
Jalapeno Jack Cheese, Lettuce, Tomato
Ancho-Chile Ranch Dressing
\$12.95

Tilapia Amandine

Fresh Tilapia
Lightly Breaded with Parmesan and Almonds
Drizzled with Champagne Butter
Mashed Yukon Gold potatoes
Roasted Vegetables
\$16.95

Philly Cheesesteak Sandwich

Thinly Sliced Steak on a Grilled Hoagie
Smothered in Cheddar Cheese Ale Sauce
Served with Onions
\$12.95

BBQ Pork Sandwich

Pulled Pork in our House BBQ
Topped with Fresh Cole Slaw and
Chipotle Mayonnaise
\$12.95

Chanhassen Burger

A Half Pound Certified Angus Beef Char-grilled Burger with Zesty Marinara, Fried Onions,
Sautéed Bell Peppers & Melted Provolone
\$10.95

Vegetable Pasta

Fresh, Roasted Vegetables tossed with Penne Pasta and Cream Sauce
\$12.95

Deli Box Lunch

Focaccia Sandwich with choice of meat and cheese OR
Pecan-Crusted Chicken Salad with choice of dressing OR
Classic Caesar Salad OR
Ranch Chicken Wrap with Lettuce & Tomato
Kettle Chips & Fresh Fruit
Chocolate Chip Cookie
\$12.95

Lunch and Dinner Buffets

(Minimum 25 Guests)

**Assorted Bars and Cookies are included in lunch buffets only*

Italian

Caesar Salad
Garlic Bread
Penne Pasta
Spaghetti Pasta
Marinara Sauce
Alfredo Sauce
Grilled Chicken
House Made Meatballs
Roasted Vegetables
Assorted Bars and Cookies*
\$16.95

Backyard BBQ

Coleslaw or Mixed Green Salad
Fresh Fruit
Kettle Chips
Baked Beans
BBQ Pork
Grilled Chicken
Char-Grilled Burgers
Buns and Fixins
Assorted Bars and Cookies*
\$17.95

Warm Appetizers

Chicken Satay with Spicy Peanut Sauce
\$28 dozen

Jumbo Shrimp Cocktail
\$32 dozen

Pot Stickers
\$25 dozen

BBQ Meatballs
\$25 dozen

Boneless Hot Wings
Blue Cheese Dressing
\$28 dozen

Beef Tenderloin Toasts
\$35 dozen

Wasabi Crab Rangoon
\$30 dozen

Petite Beef Wellingtons
\$38 dozen

Pork and Vegetable Egg Rolls
\$27 dozen

Crab Cakes
\$35 dozen

Coconut Shrimp
\$32 dozen

Stuffed Mushroom Caps
\$28 dozen

Flatbread with Assorted Toppings
\$20 Each

Beverage Service

House Wine by the Glass
 Bottled Beer
 Rail Drink
 Premium Drink
 Martini
 Sodas & Bottled Water
 (Please inquire with our event sales manager for pricing)

One Hour UNLIMITED Host Bar
 (Rail Brands, Domestic Beer, House Wine, Sodas)
 \$12.00 Per Person

Bottled Beer

Miller Genuine Draft ◇ Miller Lite ◇ Coors Light ◇ Budweiser ◇ Bud Light ◇
 Michelob Golden Light ◇ Michelob Golden ◇ Summit Extra Pale Ale ◇ Summit Great Northern Porter ◇
 Corona ◇ Heineken ◇ Samuel Adams Boston Lager ◇ Leinenkugel Honey Weiss

Draft Beer

16 Gallon Domestic Keg \$275
 16 Gallon Imported Keg \$375

Soda

Pepsi ◇ Diet Pepsi ◇ Sierra Mist

Lemonade \$30 Gallon
 Fruit Punch \$30 Gallon
 Coffee \$35 Gallon

Gourmet Coffee Station

Regular and Decaffeinated Coffee with Shaved Chocolate,
 Whipped Cream, Cinnamon Sticks, Ground Nutmeg, Flavored Syrups
 (Serves 50)
 \$150

Hot Chocolate Bar

Premium Piping Hot Chocolate with Marshmallows,
 Whipped Cream, Chocolate Sprinkles, Peppermint Sticks
 (Serves 50)
 \$150

Audio Visual Service

Projector \$50
6x6 Tripod Screen \$20
20" TV w/ VCR & DVD Player \$20
Podium & Wired Microphone \$25
Flipchart Easel with Paper \$20

Theatre Technician Rates
(4-hour minimum)
\$100 per hour