



HEWING HOTEL

**WEDDINGS
SOCIAL GATHERINGS
MEMORABLE EXPERIENCES**



PACKAGE INCLUSIONS

PRE-WEDDING TASTING

*Tasting for up to 2 guests
Each additional guest 50 | Tasting is scheduled upon contractual commitment*

CEREMONY | RECEPTION

Round or Long Tables & Chairs

China | Glassware | Flatware

White or Black Linens and Napkins

Dance Floor | 400

Bar Set-up & Private Bartender | 125+

Dedicated Event Captain | Event Staff

Cake Cutting Service 3 /slice

Special Rates for Group Blocks (10+ guest rooms) – Availability Permitted

SPECIALTIES

REFERRALS AND RECOMMENDATIONS

Discuss with your Hewing Sales Representative the many referral and customized options to enhance your event including: Floral | Pastry | Photography | Transportation | Décor | Entertainment | Wedding Planners

All prices are subject to a 24% taxable service charge and applicable sales tax.
Menu selections are due two weeks prior to event date and final guarantees 72-hours or 3-business days in advance.
Dietary Restrictions Guideline: V – Vegetarian | VG – Vegan | GF – Gluten Free



APPETIZERS

PASSED

All items sold per person, per hour

CHOICE OF 3 ²⁵	CHOICE OF 5 ³⁵	CHOICE OF 7 ⁴⁵ Additional Appetizers ^{+5 each}
Vegetarian	Fish and Shellfish	Meat
<ul style="list-style-type: none"> Asparagus and Gouda Fritters Herb Aioli (V) Locally Sourced Grilled Cheese Wildflower Honey (V) Wild Mushroom Croquettes Black Truffle Aioli Parmesan Cheese (V) Heirloom Tomato Skewers Fresh Mozzarella Cheese Basil (V/GF) Hummus Tartlets Za'atar Feta Cheese (V) Sweet Corn Beignets Red Pepper Romesco (V) Truffle Parmesan French Fries Malt Vinegar Aioli (V/GF) 	<ul style="list-style-type: none"> Chilled Gulf Shrimp Horseradish Cocktail Sauce (GF) Maryland Crab Cakes Basil Aioli Tomato Relish Smoked Salmon on Gouda Pancake Dill Crème Fraiche Baja Style Shrimp Ceviche Avocado Lime Cilantro Grilled Shrimp Skewers Sweet Chili Cilantro (GF) Oysters on the Half Shell Rhubarb Mignonette Lemon (GF) ⁺⁵ 	<ul style="list-style-type: none"> Tullibee Meatballs Swedish Gravy Lingonberry Preserves Fried Chicken Hot Mayo Sweet Pickles Beef Tartare Crostini Dijon Aioli Parmesan Cheese Duck Rillettes Tart Market Berry Preserves Prime Beef Skewers House Steak Sauce (GF) Tullibee Sliders Burger Sauce Aged Cheddar Cheese Red Onion

KOLTBOARDS

Small 6-12 Guests | Large 13-20 Guests
Served with Crackers | Rye Bread | Accoutrements

Cheese Koltboard 80 | 160
Selection of Local Cheeses

Meat Koltboard 80 | 160
Local and House Made Charcuterie Selection

Vegetable Koltboard 60 | 120
Raw | Pickled | Fermented Local Vegetables (VG/GF)

Fruit Koltboard 60 | 120
Assorted Seasonal Fresh Local Fruit (VG/GF)

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DINNER

CHEF'S PLATED MENU

Served with Rustica Bread and Whipped Butter

THREE COURSES 65

FOUR COURSES 75 *(includes additional starter)*

Starter (Choice of 1)	Main Entrée (Choice of 2 or 3 add +10)	Dessert (Choice of 1)
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- Roasted Tomato, Zucchini, and Bell Pepper Soup | Citrus Crème Fraiche | Torn Bread Croutons (V)
- Crisp Lettuces | Soft Herb Dressing | Rye | Horseradish (V)
- Mediterranean Chopped Salad | Artichoke | Olives | Garbanzo Beans | Greek Yogurt Dressing (V/GF)
- Heirloom Tomato Salad | Fresh Mozzarella Cheese | Basil | Shaved Red Onion (V/GF)
- Maryland Crab Cakes | Basil Aioli | Cherry Tomato Relish +5

- Pan Roasted Skuna Bay Salmon | Sweet Corn Ragout | Cherry Tomatoes | Arugula (GF)
- Kadejan Chicken | Zucchini Puree | Roasted Peppers | Pearl Onions (GF)
- Pan Roasted Scallops | Tomato Risotto | English Peas
- Bone in Pork Chop | Rhubarb Mustard | Tuscan Kale (GF)
- Peterson Farms Ribeye | Yukon Potato Puree | Grilled Asparagus (GF)
- Herbed Dumplings | Wild Mushrooms | Fava Beans | Green Garlic (V)

- Seasonal Fruit Tart (V)
- Vanilla Cheesecake | Stone Fruit Preserves (V)
- Chocolate Cremeux Cake | Sea Salt (V)

Family Style Sides 8 / In Addition to Three Course Menu

Roasted Potatoes
Gouda Cheese | Sumac (V/GF)

Duck Fat Fries
Malt Vinegar Aioli (V/GF)

Grilled Green Asparagus (V/GF)

Roasted Rainbow Carrots
Thyme Honey (V/GF)

Broccolini
Garlic | Chili | Lemon (V/GF)

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LATE NIGHT OFFERINGS

ALL ITEMS SERVED PER PERSON, PER HOUR

CHOICE OF 1 15

CHOICE OF 2 25

CHOICE OF 3 35

Duck Fat Fries
Malt Mayo | Ketchup

Hewing Sliders
Spicy May | Gouda | Red Onion

House Made Cookies and Milk
Variety of Cookies | Glass of Milk

Hot Dog Bar
All Beef Hotdogs | Variety of Toppings

Sweet and Salty
*House made Cookies | Popcorn
Soft Pretzels with Cheese*

Taco Bar
*Slow Braised Chicken or Pork
Salsas | Veggies | Tortillas*

The State Fair Experience 35

Chef's Variety of Snacks Inspired by the "Great Minnesota Get Together"

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BAR PACKAGES

LIQUOR

Local 27

(Each Additional Hour(s) + 16)

Norseman Vodka | Tattersall Gin | Skaalvenn Rum
New Richmond Rye Whiskey
House Red and White Wine | House Rose
House Sparkling Wine | Local Craft Beer
Soda Selections

Premium 31

(Each Additional Hour(s) + 20)

Effen Vodka | Sipsmith London Dry Gin | Plantation 3
Star Rum
El Jimador Tequila | Jim Beam Bourbon
Dewar's Scotch | Hardy V5 Cognac
House Red and White Wine | House Rose
House Sparkling Wine | Local Craft Beer
Soda Selections

Luxe 36

(Each Additional Hour(s) + 24)

Grey Goose Vodka | Sipsmith Gin | Plantation 5yr Rum
Herradura Reposado Tequila | Woodford Reserve
Bourbon | Johnnie Walker Black Scotch
Copper & King American Craft Brandy
House Red and White Wine | House Rose
House Sparkling Wine | Local Craft Beer
Soda Selections

BEER, WINE AND SODA 18

(Each Additional Hour(s) + 9)

Local Craft Beer | House Red and White Wine
House Rose | House Sparkling Wine | Soda Selections

KEG OPTIONS

Domestic Kegs \$MP

Examples: Miller | Coors | Michelob | Budweiser

Craft Kegs \$MP

Examples: Fulton | Surly | Modist | Inbound | Indeed

CONSUMPTION

Local Cocktails 11

Premium Cocktails 12

Luxe Cocktails 13

House Red and White Wine 10

House Sparkling Wine 11

Local Craft Beer 8

Soda Selections 4

VOSS Bottled Water 6

Bartender Fee 125

15 guests or more requires a bartender | 1 bartender required for each 50 guests

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