

Weddings

our personal touch
professional, experienced staff
attention to detail



BEST WESTERN PREMIER

NICOLLET INN

Best Western Premier Nicollet Inn

14201 Nicollet Avenue S. Burnsville, MN 55337 | www.nicolletinn.com | 952.435.2100

General Information

Capacity

Our elegant Claiborne Ballroom is 3,186 square feet of private reception space, perfect for your special day. We can accommodate approximately 225 people on rounds of 8 and up to 300 people on banquet style tables.

Food and Beverage Policy

The Food and Beverage minimum is \$3,500 for a Friday reception, \$4,500 for a Saturday reception. All menu prices are subject to a 19% service charge and taxes.

Room Rental

If you choose to have your wedding reception on a Friday, it is \$400 to rent the Ballroom or on a Saturday it is \$800.

Deposit

A non-refundable deposit of \$800.00 is required with return of the signed contract.

Group Room Rates

Group rates are available contact your sales department for more information.

Barb Spencer
Director of Catering
952-646-3609
barb@nicolletinn.com

Dinner Entree Selections

Sirloin with Bordelaise

8oz. Sirloin with a Cabernet Demi Glaze
\$21.95

Steak au Poivre

Peppercorn Encrusted New Your Steak
with a Cognac Cream Reduction
\$24.95

Beef Wellington

6oz Filet topped with Duxelles Puff Pastry
\$27.95

Roasted Pork Loin

Roasted Pork Loin with Chipotle Apricot Sauce
\$19.95

Walleye

Cracker Crumbed Filet of Walleye
Baked topped with Almonds
\$18.95

Salmon

Grilled Salmon topped with Mustard Dill Sauce
\$20.95

Halibut

Cornmeal Encrusted Filet
\$24.95

Grilled Chicken Breast

Choice of Lemon Herb or
Creamy Mushroom Sauce
\$19.95

Chardonnay Chicken

Herb Encrusted Chicken Breast Featuring
Columbia Crest Chardonnay Cream Sauce
\$19.95

Stuffed Chicken

Chicken Breast Stuffed with a Wild Rice Blend
\$20.95

Vegetarian

*Penne Pasta Primavera with Alfredo Sauce
*Grilled Vegetable Penne Pasta
with Marinara Sauce
\$18.95

Eggplant

Served with Avacado and Couscous
\$17.95

Dinner Salad Selections

Garden Fresh Salad, Caesar Salad or Spinach Salad

Starch Selections

Yukon Gold Mashed, Twice Baked Potato, Roasted Baby Reds, Buttermilk Mashed or Wild Rice Barley Blend

Vegetable Selections

Balsamic Garlic Glazed Green Beans or Seasonal Vegetables

All entrees include - Your choice of Salad, Starch, and Seasonal Vegetable, Rolls & Butter and Coffee
Multiple plated options, please add \$1.50 per entree. All prices subject to applicable tax, service charge and gratuity.
All menu prices subject to change.

Dinner Buffet Selections

Signature Buffet

Garden Salad
Choice of 1 Entree Selection
Choice of 1 Pasta Entree
Roasted New Potatoes with Rosemary
Steamed Seasonal Vegetables
\$20.95

Grand Buffet

Caesar or Garden Salad
Choice of 2 Entrees
Buttermilk Mashed Potatoes
Wild Rice Melody
Steamed Seasonal Vegetables
\$22.95

Majestic Buffet

Garden Salad
Fresh Seasonal Fruit
Choice of 3 Entrees
Include 1 Chef Carved item
(Ham, Turkey or Roast Beef)
Au Gratin Potatoes
Roasted New Potatoes with Rosemary
Steamed Seasonal Vegetables
Chef Fee \$50
\$25.95

Prime Rib Buffet

Garden Salad
Yukon Gold Mashed Potatoes
Fettuccine with Alfredo Sauce
Slow Cooked Chef Carved Prime Rib
Balsmic Garlic Glazed Green Beans
Chef Fee \$50
\$25.95

All Buffets served with dinner rolls, butter and coffee.

Buffet Entree Selection

Grilled Chicken Breast with Choice of:
Lemon Basil, Monterey or Mushroom Cream Sauce
Chardonnay Chicken
Roasted Pork Tenderloin with Chipotle Apricot Sauce
London Broil served with a Mushroom Demi Glaze
Baked Cod with a Lemon Caper Sauce

Pasta Selections

Penne Pasta Primavera with Alfredo Sauce
Grilled Vegetable Penne Pasta with Marinara Sauce
Spinach and Cheese Tortellini with Marinara or Alfredo
Butternut Squash Ravioli
Fettucini Alfredo

European Buffet

Caesar Salad or Italian Wedding Soup
Balsmic Glazed Green Beans
Buttermilk Mashed Potatoes
Garlic Bread Sticks
Choice of 3 Entrees:
Italian Baked lasagna
Portabella Chicken Marsala
Monterey Chicken
Grilled Vegetable Penne Pasta with Marinara
Fettuccini Alfredo
Spinach and Cheese Tortellini with Marinara or Alfredo
\$20.95

Hors d'oeuvre Selections

Hot Hors d'oeuvres

Bacon Wrapped Scallops
Mini Beef Wellington
Chicken Quesadillas
Mini Crab Cakes
Bacon Wrapped Scallops
Coconut Shrimp with Orange Marmalade
Spanakopita
Crab Cakes with Roasted Tomato Coulis
Thai Chicken Satay with Peanut Sauce
Teriyaki Beef Satay
\$25.95/Dozen

Italian Stuffed Mushrooms
Meatballs with Sweet Hickory BBQ Sauce
Pork & Vegetable Pot Stickers
Oriental Egg Rolls with Sweet & Sour Dip
Buffalo Chicken Drumsticks
Crispy Chicken Drumsticks
\$21.95/Dozen

Specialty Hors d'oeuvres Display

Smoked Salmon Display \$185
Spinach Dip with Assorted Breads \$45
Warm Artichoke Dip with Assorted Breads \$75
Assorted Mini Croissants \$19
Ham, Turkey, Swiss, Cheddar, Condiments \$18/dozen
Mini Focaccia Italian Sandwiches \$19/dozen
Domestic Cheese Display with Assorted Crackers \$160
International Meat and Cheese Display with Assorted Crackers \$195
Seasonal Fresh Fruit Display with Yogurt Dip \$150
Fresh Vegetables Display with Homemade Dill Dip \$150
Shrimp Cocktail \$35/dozen
Hummus - Original, Rasted Garlic, Roasted Red Pepper \$55

Cold Hors d'oeuvres

Prosciutto Wrapped Grilled Asparagus
Cucumber Boats with Salmon
Chicken Chipotle Canapes
Wild Mushroom Crostini
Italian Bruschetta
Antipasto Skewers
Chipotle Chicen Canape
Fruit Kabob with Yogurt Dip
Chocolate Dipped Strawberries
Classic Deviled Eggs
Salami Coronets
Assorted Pinwheels
\$19.95/Dozen

Hors d'oeuvre Carving Specialties

Roasted Turkey Breast with Buns \$175/35 ppl
Glazed Country Baked Ham with Buns \$175/75 ppl
Beef Loin with Condiments and Buns \$275/75 ppl
Apple Stuffed Pork Loin with Maple Pecan Glaze \$
Herb Encrusted Inside Round \$
Steamship Round \$
Chef Carving Fee \$50

Bar Service

Host Bar

Call Brands	\$3.75
Premium Brands	\$4.25
Top Shelf Premium	\$5.25
Super Premium	\$5.75
Cordials & Liqueurs	\$6.25
Domestic Bottled Beer	\$3.75
Imported Bottled Beer	\$4.75
House Wines	\$4.75
Soft Drinks	\$1.50

Cash Bar

Call Brands	\$4.00
Premium Brands	\$4.50
Top Shelf Premium	\$5.50
Super Premium	\$6.00
Cordials & Liqueurs	\$6.50
Domestic Bottled Beer	\$4.00
Imported Bottled Beer	\$5.00
House Wines	\$5.00
Soft Drinks	\$2.00

Domestic Keg

Budweiser, Bud Light, Michelob Golden Light, MGD, Miller Light, Coors Light, Miller High Life, Grain Belt Premium
\$275/16 Gallon

Imported & Specialty Keg

Leinenkugel Honeyweiss, Heineken, Summit Selections, Shells Selections, Becks, New Castle and Sam Adams
See Catering Director of Pricing

*Only Miller Lite and Michelob Golden Light can be put on Reserve, you are only charged if you tap them

Wine Selections

House Wines - White Zinfandel, Chardonnay, Merlot & Cabernet Sauvignon
\$16.95/bottle

White Wines

Beringer Stone Cellars Chardonnay	\$17.95
Toad Hollow Chardonnay	\$27.00
Chateau St Michelle Riesling	\$35.00
Blackstone Pinot Grigio	\$27.00
Markham Sauvignon Blanc	\$27.00

Blush Wines

Beringer White Zinfandel	\$17.95
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Red Wines

Beringer Stone Cellars Cabernet	\$17.95
Beringer Stone Cellars Merlot	\$17.95
Diseno Malbec	\$27.00
Blackstone Merlot	\$27.00
Avalon Cabernet Suvignon	\$27.00
McWilliams Shiraz	\$35.00
Mark West Pinot Noir	\$27.00
Cup Cake Red Velvet	\$27.00

Non-Alcoholic Beverages Available, We will gladly assist in additional selections, Occasionally selected wines may vary due to supplies. All Prices Subject to Change.
All Prices Subject to applicable tax, service and gratuity.