



*Indimenticabile* | UNFORGETTABLE



PLUS  
Bloomington Hotel



[bestwesternbloomington.com](http://bestwesternbloomington.com) \* [redrossa.com](http://redrossa.com)



# Congratulations!



As you plan the details of this joyous event, let the BEST WESTERN PLUS Hotel Bloomington and RedRossa Italian Grille help you create an unforgettable reception.

Whether it is an intimate family gathering or a large social event, every reception displays the same impeccable service and creative menu planning.

Our catering professionals are versed in the subtleties of wedding etiquette, leaving no detail overlooked. We bring something extra to every wedding reception: *a tradition of care, concern, and service that will make your wedding a celebration to remember.*

Contact our catering department today so we can start planning your unforgettable day!

Keri Larson • Event Coordinator  
klarson@bestwesternbloomington.com

BEST WESTERN PLUS Hotel Bloomington & RedRossa Italian Grille  
1901 Killebrew Drive • Bloomington, MN 55425  
952.814.2911 • bestwesternbloomington.com • redrossa.com







# Wedding Reception Package

## ALL PACKAGES INCLUDE:

- Professional staff
- Special guest room rates
- Complimentary trial tasting for selection of dinner
- White skirting with hand pinned tulle swaging for head table, gift table and cake table
- Linen napkins in a variety of colors
- Votive candles for buffet and accent tables
- Decorative table numbers (if needed)
- Ample complimentary parking
- Complimentary bottle of champagne for toast
- Background music
- Wireless microphone
- Cake cutting and service

## ADDITIONAL SERVICES OFFERED:

- White Ceiling Draping with Lighting \$700
- Slide Show Set up with LCD Projector \$150
- Wooden Parquet Dance Floor (15 x 15) \$375
- Staging (price available upon request)
- Wedding Ceremonies \$400

In order to secure the space, we will require a \$500 non-refundable deposit. This amount is deducted from your final billing.

In order to provide you with excellent service, the BEST WESTERN PLUS Hotel Bloomington and RedCassa Italian Grille requires a 100% guarantee, due the Tuesday before the reception date. The number will be considered a guarantee and is not subject to reduction as food and beverage products have been ordered, received and prepared. At this time, full payment is due. A credit card imprint will be requested for any charges that may exceed previous payment.

The reception room will be available to you three hours prior to your scheduled reception. We ask that the Bride and Groom provide a list of contracted service agencies and their phone numbers. Please help avoid damage to wallpaper, woodwork, or paint by not taping or tacking any materials without prior written consent from the hotel. Glitter, confetti, and tissue streamers are not allowed. Use of these items will result in a \$100 clean-up fee. Due to fire restrictions, all candles must be in glass candleholder.

You may provide your own cake, mints, and nuts. However, the RedCassa Italian Grille must provide all other food and beverage items. Neither you nor your guests will be permitted to remove food and beverage from our facility due to license restrictions.

The BEST WESTERN PLUS Hotel Bloomington and RedCassa Italian Grille reserves the right to inspect and control all private parties, dinners, meetings, and any other function being held on the premises. If the volume from entertainment or public address systems disturbs any other guests or becomes a problem, our property reserves the right to ask the patron or band leader to decrease the volume, and if necessary, to perform without amplification.

The BEST WESTERN PLUS Hotel Bloomington and RedCassa Italian Grille will not assume any responsibility for damage to or loss of merchandise or articles left in any banquet rooms or any part of the hotel, restaurant and parking lot prior to, during, or following your function. Please plan to remove all gifts, decorations, and valuables that evening.

All prices are subject to review three months prior to reception, except when a signed contract has been agreed upon.



# Hors d'oeuvres

## Hors d'oeuvre Receptions

### "Simply Elegant"

- Fresh Vegetables
  - Fruit & Berries
  - Spinach Artichoke Dip & Crostini
  - Bruschetta
  - Chicken Romano Penne
  - Italian Meatballs Marinara
  - Fresh Baked Petite Buns
- \$26.95/person

### "The Great Affair"

- Fresh Fruit Kabobs
  - Cheese & Salami
  - Primavera Pasta Salad
  - Rustic Bread
- CHOOSE THREE:**
- Orange Thai Chicken Skewers
  - Peach & Prosciutto Crostini
  - Petite Italian Club Sandwiches
  - Red Pepper Tortellini
  - Bourbon Demi Meatballs
  - Marsala Steak Tips
  - Risotto & Wild Mushroom Truffle Arancini
  - Sausage & Spinach Stuffed Mushrooms
- \$33.95/person

## Hors d'oeuvre Platters

(Platters to serve 50 people)

- CHEESE & CRACKER PLATTER \_\_\_\_\_ \$250  
Imported and domestic cheeses served with a variety of crackers.
- FRESH FRUIT PLATTER \_\_\_\_\_ \$200  
Fresh fruit platter with fresh cut fruits of the season.
- FRESH VEGETABLE PLATTER \_\_\_\_\_ \$180  
Fresh array of seasonal vegetables served with dill dip.
- ANTIPASTI PLATTER \_\_\_\_\_ \$325  
Marinated vegetables, fresh mozzarella cheese, Roma tomato coins with fresh basil drizzled with balsamic glaze, pepperoncini peppers and assorted olives, Italian salami, fresh baked bread and variety of crackers.
- SMOKED SALMON DISPLAY \_\_\_\_\_ \$325  
Whole side of smoked Atlantic salmon served with crostini, crackers, diced onions, chopped eggs, capers and whipped herb cream cheese.
- SPINACH & ARTICHOKE DIP \_\_\_\_\_ \$200  
Served with sliced bread, tortilla chips and celery sticks.

## Hot Hors d'oeuvres

(per 50 pieces)

- Italian Meatballs Marinara \_\_\_\_\_ \$175
- Orange Thai Chicken Skewers \_\_\_\_\_ \$150
- Bourbon Demi Meatballs \_\_\_\_\_ \$175
- Salmon Stuffed Mushroom Caps \_\_\_\_\_ \$225
- Sausage & Spinach Stuffed Mushroom Caps \_\_\_\_\_ \$190
- Chicken Wings (Italian or Buffalo) \_\_\_\_\_ \$150

## Cold Hors d'oeuvres

(per 50 pieces)

- Mini Cocktail Sandwiches \_\_\_\_\_ \$150
- Fresh Fruit Skewers \_\_\_\_\_ \$190
- Chilled Shrimp Cocktail \_\_\_\_\_ \$225
- Chicken Phyllo Cups \_\_\_\_\_ \$130
- Thai Chicken Bites \_\_\_\_\_ \$130
- Peach & Prosciutto Crostini \_\_\_\_\_ \$150
- Bruschetta \_\_\_\_\_ \$150
- Antipasto Kabobs \_\_\_\_\_ \$200
- Chocolate Covered Strawberries \_\_\_\_\_ \$150



# Desserts, Snacks & Wine



## Desserts

### **TUXEDO MOUSSE MARTINI**

White & Chocolate Mousse Layered with Forest Berries, Garnished with Fresh Berries.  
\$6/person

### **CUPCAKE TOWER**

Chocolate / Vanilla / Marble Cupcakes  
\$4.75/person

### **CANDY BAR**

*(Jars & Scoops Included)*

#### **Choose FIVE:**

Chocolate M&M's / Peanut M&M's  
Chocolate Covered Mints / Gummy Bears  
Jelly Beans / Swedish Fish  
Life Savers / Peppermints  
Tootsie Rolls / Gumballs  
\$7.95/person

### **DESSERT DISPLAY**

A Display of Sweets with Mini Cookies, Gourmet Bars, Cheesecake, Tiramisu & Chocolate Fudge Cake.  
\$8.95/person

## Late Night Snacks

### **GIANT FRESH BAKED PIZZAS**

Pepperoni / Sausage / Four Cheese  
\$3/person

### **COCKTAIL SANDWICHES & CHEX MIX**

Assorted Deli Meat & Cheese Sandwiches with Traditional Chex Mix.  
\$5/person

## Wine

Ask About Our Extensive Wine List Offerings To Enhance Any Part of Your Reception.





# Plated Dinner Entrées

*(Priced per person)*

All entrées served with vegetable, chef's choice potato or rice,  
rustic bread and butter, coffee or tea.

## SALADS

*(choose one)*

Wedge Salad with Creamy House Dressing

Italian Chop Salad with Red Wine Vinaigrette

Spinach Cranberry Salad with Spiced Pecans & Cranberry Vinaigrette

### ROAST BEEF

Tender slow-roasted round of beef  
with savory brown gravy.

\$24.95

### TOP SIRLOIN

8oz, grilled and served with  
burgundy mushroom au jus.

\$25.95

### KENTUCKY SIRLOIN

8oz, aged top sirloin, grilled and served with  
Kentucky bourbon cream sauce.

\$26.95

### CHAMPAGNE CHICKEN

Grilled chicken breast with crimini mushroom  
champagne béchamel sauce.

\$22.95

### CHICKEN MARSALA

Sautéed chicken breast with crimini mushrooms  
and marsala wine sauce.

\$22.95

### CHICKEN FLORENTINE

Sautéed chicken breast topped with creamed spinach,  
sun dried tomatoes and provolone cheese.

\$22.95

### CLASSIC WALLEYE

Fresh water walleye, lightly dusted,  
and grilled with citrus butter sauce.

\$27.95

### SALMON FLORENTINE

Searred fresh salmon fillet with  
spinach chardonnay cream sauce.

\$28.95

### LASAGNA

Layered pasta stuffed with beef, Italian sausage,  
ricotta cheese and crushed tomato marinara,  
topped with Alfredo sauce and  
aged Italian cheeses.

\$22.95

### RED PEPPER TORTELLINI

Grilled chicken, roasted red peppers, mushrooms  
and herbs, tossed with red pepper pesto cream  
sauce and tortellini pasta.

\$22.95

### ROASTED VEGETABLE PASTA

A selection of roasted seasonal vegetables  
with farfalle pasta and light pesto cream sauce.

\$22.95

## KIDS MEALS

*(Available for children 10 & under - Does not include salad)*

### CHICKEN STRIPS

Served with French fries and fruit. \$9.95

### CHEESEBURGER

Served with French fries and fruit. \$9.95



# Wedding Buffet Packages

## **"THE DIAMOND CELEBRATION!"**

Pear & Gorgonzola Spinach Salad with Sweet Vidalia Dressing  
Charred & Chilled Fresh Asparagus with Tomato Garnish  
Seasonal Fresh Fruit Display  
Prince Edward Vegetable Blend  
Loaded Mashed Potatoes with Bacon, Cheddar & Green Onions  
Grilled Salmon Mediterranean with White Wine Cream, Kalamata Olives, Tomato & Herbs  
Savory Chicken Breast with Applewood Bacon, Crimini Mushrooms, Grapes & Chicken Au Jus  
Steak Tips with Whiskey Onion Demi Glace  
Rustic Bread & Butter  
Coffee or Iced Tea  
\$42.95/person

## **"AN OCCASION TO REMEMBER"**

Chicken Wild Rice Soup  
Cranberry Pecan Spinach Salad  
Honey Crisp Apple Waldorf Salad  
Orange Zest Brown Sugar Glazed Carrots  
Garlic Mashed Potatoes  
**Choose TWO Entrees:**  
Champagne Chicken Breast with Crimini Mushrooms  
Pot Roast with Savory Brown Gravy  
Grilled Walleye with Citrus Beurre Blanc  
Lasagna  
Rustic Bread & Butter  
Coffee or Iced Tea  
\$36.95/person

## **"THE ITALIAN AFFAIR"**

Italian Chop Salad with Red Wine Vinaigrette  
Tomato & Fresh Mozzarella with Basil Oil  
Rigatoni Pasta Salad with Artichokes, Olives & Tomatoes  
Chicken Breast Marsala with Asiago Mashed Potatoes  
Spicy Chicken & Shrimp Romano Penne  
Rustic Bread & Garlic Chive Butter  
Coffee or Iced Tea  
\$24.95/person



# Cocktails, Wine & Beer

## Host Bar

*(priced per drink)*

Call Brands _____	\$5.00
Premium Brands _____	\$5.50
Cordials _____	\$6.50
Domestic Beer _____	\$4.00
Import / Micro _____	\$5.00
Nonalcoholic Beer _____	\$4.00
House Wines _____	\$4.75
Signature Wines _____	\$6.00
Bottled Water _____	\$3.00
Soft Drinks (Coke Products) _____	\$2.50

## Cash Bar Per Drink

*(priced per drink)*

Call Brands _____	\$5.50
Premium Brands _____	\$6.00
Cordials _____	\$7.00
Domestic Beer _____	\$4.50
Import / Micro _____	\$5.50
Nonalcoholic Beer _____	\$4.50
House Wines _____	\$5.25
Signature Wines _____	\$6.50
Bottled Water _____	\$3.25
Soft Drinks (Coke Products) _____	\$2.75

## Bar Service

### CALL BRANDS

Svedka • Bacardi • Captain Morgan • Beefeater  
Canadian Club • Jim Beam • Dewars • E&J

### PREMIUM BRANDS

Absolut • 1800 Repasado • Tanqueray • Crown Royal  
Jack Daniels • Makers Mark • Johnny Walker Red

### CORDIALS

Amaretto di Saronno • Baileys • Kahlua • Grand Mariner

### KEGS OF BEER

*(16 gallon Keg Beer - \$350/keg and must be ordered in advance with your Event Coordinator)*

Choose from:

Michelob Golden Light • Coors Light • Miller Genuine Draft • Miller Lite  
*(Import Draft Beer may be priced upon request)*

### WINE

Bottled Wine is Available upon Request. Ask to See Our Extensive Wine List.

### NA BEVERAGES

Sparkling Fruit Punch \$175 (Per 150 Guests)  
Hosted Soda Package \$250 (Per 150 Guests)

### DRINK TICKETS

*(Drink tickets are available, please ask for details)*

### BAR POLICY

A \$75.00 Bartender fee is Applicable to Cash and Host Bars with Sales Less Than \$250.  
A Bartender is Required for All Host and Cash Bars.

All Applicable State Laws Will Apply. All bar beverage and drink tickets  
are subject to a 20% taxable service charge and 12.775% sales tax.





Area Businesses  
Providing  
Wedding Services

CAKES

Buttercream Cakes  
[www.buttercream.info](http://www.buttercream.info)  
651.642.9400

Cocoa & Fig  
[www.cocoaandfig.com](http://www.cocoaandfig.com)  
952.540.4300

Queen of Cakes  
[www.queen-of-cakes.com](http://www.queen-of-cakes.com)  
952.942.7628

FLORIST

Floral Logic  
[www.florallogic.com](http://www.florallogic.com)  
612.767.6336

Summer Harsh  
Botanical Artistry  
[www.summerharshbotanicalartistry.com](http://www.summerharshbotanicalartistry.com)  
612.998.6656

PHOTOGRAPHER

Render Photography  
[www.renderphotography.com](http://www.renderphotography.com)  
952.237.3333

LINENS & CHAIR COVERS

Après  
[www.apresparty.com](http://www.apresparty.com)  
952.942.3399

Sitting Pretty Décor  
[www.sitting-pretty.net](http://www.sitting-pretty.net)  
651.253.6584



## Room Capacities & Seating

	<b>Room Size</b>	<b>Banquet Rounds</b>	<b>Square Footage</b>
Regency Ball Room	50 x 82	224	4,100
Regency West	50 x 32	96	1,600
Regency East	50 x 50	128	2,500

*All prices subject to a 20% taxable service charge and applicable state and local sales taxes. Prices are subject to change.*



## Guest Room Accommodations

*Don't forget guest room accommodations for your family and friends!*

Help your guests have an enjoyable and safe evening by reserving a group of rooms at a special rate.

Our guestrooms have a sophisticated yet casual feel – warm, rich brown tones in the carpeting, bedding, wall cover with cherry hardwood furniture & classic contemporary lighting fixtures. The bathrooms have striking stone tile flooring and showers with granite countertops. Our pillow-top, Simmons Ultra Plush mattresses are covered with 400 thread count damask sheets & down comforters. And don't forget the 42" HD Flat-screen TVs.

Our beautiful honeymoon and hospitality suites will put the finishing touch on a memorable event.

Reservations are easy for your guests with our expert front desk staff and toll free reservation line (952) 854-8200; toll free (800) 780-7234.

*Ask for a tour of the hotel.*

We are proud of what we have to offer your wedding group!  
Contact our sales department today so we can start planning your perfect day!

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## Event Check List

### **Six to twelve months before:**

- Consider the size, setting, and formality of your wedding
- Decide on a budget
- Choose a location for your ceremony
- Choose a date and time for your wedding
- Select a gown, veil and accessories.
- Compile bride's and groom's invitation list
- Select your wedding attendants
- Choose bridesmaids' dresses and attire
- Select and book the reception location
- Select and book wedding photographer
- Select and book videographer
- Select and book music and entertainment
- Select and book florist
- Discuss honeymoon plans
- Announce your engagement in the newspaper
- Select and register for wedding gifts

### **Four to six months before:**

- Order invitations, announcements and wedding programs
- Shop for wedding rings
- Choose baker and order wedding and groom's cake
- Finalize honeymoon plans and book with travel agent
- Select and book transportation for wedding day
- Shop for men's wedding attire

### **Two to three months before:**

- Confirm wedding details with your officiate
- Select a hair and cosmetics specialist
- Confirm details with all your selected wedding professionals
- Buy wedding rings and order engraving
- Choose and reserve men's wedding attire
- Organize and arrange wedding rehearsal details
- Reserve rental items necessary for ceremony or reception
- Arrange accommodations for out-of-town guests
- Mail invitations (six weeks prior to wedding)

### **One month before:**

- Select gifts for wedding participants
- Have a formal wedding portrait taken
- Buy bride's wedding gift
- Buy groom's wedding gift
- Arrange for final fitting of wedding gown

### **Three weeks before:**

- Confirm date/time of wedding rehearsal with wedding party
- Check wedding attire and accessories for wedding party
- Review reception seating plans and prepare place cards
- Confirm honeymoon reservations

### **One week before:**

- Arrange final consultations with caterer, florist, entertainment, photographer and videographer
- Give final guest count to baker and catering staff
- Host or attend bridesmaid's party





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