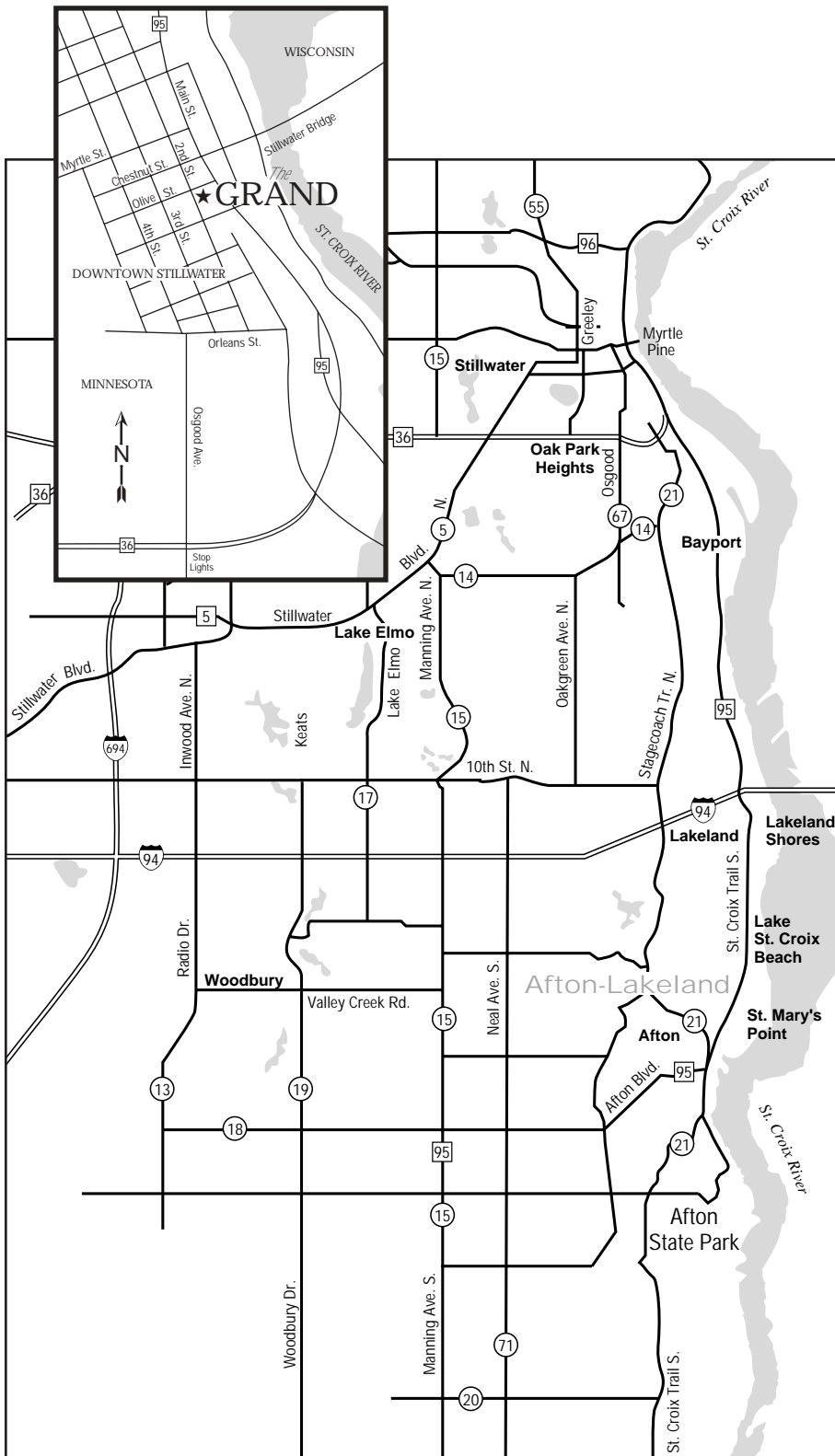


# The GRAND



## General Information

The Grand Banquet Center is located in downtown Stillwater at Olive and Second Streets, just one and 1/2 blocks from the scenic St. Croix River and Paddleboats.

- Room Capacity - 380 people
- Deposit due at time of booking to ensure confirmation.
- Food, guest and room rental minimums apply to your event.
- Menu decision due 2 weeks prior to your event.
- Final count & full payment due 1 week (7 days) prior.
- Food and bar prices apply to 2011 only, 2012 prices not guaranteed.
- Childrens Meals are available for 8 years and under.
- Your wedding cake, table favors, and decorations\* are welcome. \*Please see representative for limitations.
- Prices subject to change without notice.
- Sorry, no outside caterers allowed.
- Smoking is not allowed.
- No food or alcohol taken out of building.

## Miscellaneous Charges

- Room, linen with choice of white or burgundy napkins, skirted tables for gift, cake and head tables, and basic wedding cake cutting/service are included in room charge.
- Decorating time - \$75.00 per hour (*day of event*)
- Ceremony time available from \$150.00 per hour
- Additional room hours available from \$75.00 per hour including setup day before event. (availability limited).
- Additional charges may apply for room set up requests.
- A service charge and state sales tax will be added to menu items.
- Audio/Video equipment available.

THE GRAND

P.O. Box 406 • Stillwater, MN 55082 • Ph. 651/430-1235

[www.grandbanquethall.com](http://www.grandbanquethall.com)

# Bar Price List

Wine	\$4.50 a glass
Specialty Beer	\$4.50
Bottle Beer	\$3.75
Keg Beer (domestic)	\$275.00
Non Alcoholic Beer	\$3.75
Pop/Lemonade	\$1.25
Rail Drinks	\$3.75
Call Drinks – Windsor, Bacardi, etc.	\$4.25
Premium Drinks – Drambui, B&B, Bailey's, Glenlevit, etc.	\$5.25
Manhattan/Martini/Bloody Mary, etc..	\$4.75-6.25
Specialty Drinks	\$5.75

Prices subject to change without notice  
All bar items are sold by the glass

*You have several options available for Bar Service –*

## • Host Drink Tickets

Valid for anything or limited to certain items.  
You choose the quantity of tickets per person.

## • Host

Valid for everything or certain items at the bar and  
everything else is cash bar.

## • Host a dollar amount

You will be informed by the bartender when the  
dollar amount you have chosen has been reached.  
You can decide at this time if you wish to extend the  
bar or stop. You can limit the bar to certain items if  
you want.

## • Cash Bar

• **Champagne Toast** – available at \$200.00  
per case (serves approx. 125 people), available at  
this price for toasts only. (Inquire about glass  
rental)

• **Wine** – 2 bottles per table, starting at \$20.00  
per bottle for our house wine. \$240.00 per case.

A service charge is applied to all host bars.

# Offsite Arrangements

Our services and menu are also available for alternate locations.

- Offsite and Deli menus available. See representative for information.
- No delivery charge in the Stillwater and surrounding communities.
- Please inquire about bar prices.
- Linen available from \$1.00 per person to include table cloth and napkin.  
White or maroon napkins available.  
Custom napkin color \$50.00 charge. With table cloth \$160.00
- Full place setting with our china and flatware from \$3.00 per person.
- 10% non-refundable deposit to ensure confirmation.
- Our preferred locations are:
  - St. Mary's Catholic Church
  - St. Michael's Catholic Church
  - Stillwater Historic Courthouse
  - Stillwater Public Library

## Miscellaneous Fees for Offsite Catering

### Rental Fees

- Full China/Linen Rental – \$5.00 per person. This includes linen, linen napkin,  
full place setting of flatware, china and glassware. Does not include dessert  
plate or wine glass.
- Plate and rolled silverware – \$2.00 (knife, fork, spoon rolled in a linen napkin)
- Linen Table Cloth – \$1.50 each
- Skirting – \$10.00 each
- Linen Napkin – \$.75 each
- Dinner Plate – \$.55 each
- Salad/Cake Plate – \$.50 each
- Coffee Cup – \$.75
- Champagne/Wine Glass – \$.50 each
- Water Glass – \$.50 each
- Silverware (knife, fork, spoon) – \$1.00
- Chafers – \$10.00 each
- Waitstaff – \$20.00 per hour
- Bartender – \$20.00 per hour
- Bar set-up – \$100.00
- Cooks – \$30.00

### Delivery and Service Charge

If food is delivered and/or set up, a \$20.00 per hour labor charge will apply,  
minimum 2 hours

### Minnesota Sales Tax

Sales Tax of 7.125% is added to your final bill

The  
GRAND

Chocolate Ganache

*Silky chocolate Ganache served with a buffet assortment of dipping items. Choose from pound cake, seasonal fruits and berries, sweet and salty snacks and more.*

\$4.25 per person

*Inquire about seasonal dessert selections*



## Late Night at The Grand

Grand Pizza

*Place your order with Grand Pizza and have it delivered.*

651-351-1262

Cheese and Fruit Display

*Served with crackers. (25 people minimum)*

\$2.45

Mini Prime Sandwiches

*Shaved Prime Rib served on white and wheat rolls with roasted red pepper aioli.*

\$2.95 each

Sandwich Assortment

*Caesar Wraps, seared Beef and Cheddar Subs and Turkey Club Focaccia, served with pickle. (25 people minimum)*

\$3.95 per person

Coffee and Water Station

*(50 people minimum)*

\$1.00 per person

## Hors D'oeuvre Signatures

Marinated Shrimp Cocktail \$4.50

*Marinated with fresh herbs, garden vegetables and lime. Classic Shrimp Cocktail available.*

Crab Claws \$2.00

*Chilled, served with Horseradish Crème Fraiche.*

Red Snapper Ceviche-Tini \$5.00 ea. 

*Marinated with lime, Cilantro and Bell Pepper.*

Oysters Rockefeller \$3.50 

*Baked on the half shell with a rich blend of buttery cheeses.*

Chilled Honey Smoked Salmon \$125.00

*Atlantic salmon served with lemon, caper and condiments. 1 side serves approximately 45 people.*

Parmesan Lobster Bake \$2.95

*Tender lobster with freshly grated parmesan served warm with your choice of crostini.*

Caprese Skewer \$2.75 each

*Fresh mozzarella, basil and tomato skewered with a jumbo marinated green olive.*

Tuscan Mushroom Cap \$2.75 each

*A large roasted Button Mushroom Cap filled with roasted red pepper, greek olive, green onion and parmesan*

Seared Beef Tenderloin \$2.95

*Marinated beef tenderloin grilled and sliced thin accompanied by candied red onion, roasted red pepper, garlic aioli, and sliced baguette.*

Warm Artichoke Spinach Spread \$1.65

*A spread of artichoke, parmesan, spinach and fresh herbs served with garlic crostini.*

Pot Stickers \$2.25

*Asian steamed dumplings glazed with teriyaki and pesto sauces.*

Thai Chicken Skewers \$1.50 each

*With spicy peanut sauce.*

Shaved Prime Rib on Mini Roll \$2.95

*Served with candied onion and garlic mayonnaise.*

Gourmet Cheese Selection \$2.45

*Gouda, Provolone, Cojack, Pepper, Swiss and Colby cheeses.*

*A accompanied by a cracker assortment. (Meat and cheese selection - Add \$3.50)*

Butlered Selection \$4.95 

*Pesto chicken filo cup, bruschetta, and canape assortment.*

Signature Antipasto \$3.95

*Our finest collection of everything Antipasti. Roasted seasonal vegetables, domestic and artisan cheeses, Prosciutto, marinated and stuffed imported olives and peppers, served with our assortment of soft and toasted baguette and crisp flat bread.*

Fresh Vegetables with Dip \$2.95

*Seasonal fresh vegetables served with dip.*

Seasonal Fruits \$2.50


*A colorful seasonal selection*

The  
GRAND

Grand Hors d'oeuvres Selection \$10.95

*Warm artichoke spinach dip, Thai Peanut chicken skewers, pot stickers, gourmet cheese, antipasto selection, and fresh fruit.*

# Hors D'oeuvre Traditions

- Chocolate dipped Strawberries \$2.50 ea.  
Mixed Nuts \$.95  
BBQ Meatballs \$1.75  
Spicy Chicken Wings \$1.65  
Pigs in a Blanket \$1.50   
Sausage and Peppers \$1.75  
Stuffed Mushroom Caps \$2.25   
Filo Wrapped Brie with Raspberry \$2.25 ea.   
Rumaki \$2.95   
Bruschetta \$1.95   
Deville Eggs \$1.50   
*Per person unless specified*

## Dinner Buffets

**Grand Elite Selection**  
*Begin your meal with jumbo tiger shrimp and our special cocktail sauce, a gourmet selection of cheeses, seasonal fruits and choice of salad. Enjoy carved beef tenderloin with mushroom ragout, lemon cranberry crusted chicken with beurre blanc. Accompanied by oven roast vegetables and our special potato knish, roll and butter.*  
\$23.95

**BBQ Ribs & Chicken**  
*A delicious cut of spareribs, covered in our special rub then smoked in-house, served with roast chicken, parsley-buttered potatoes, chef's vegetable, fresh fruit, rolls and butter.*  
\$15.25  
(With salad add \$1.25)

**Grand Choice**  
*Your choice from two hot entree items below accompanied by fresh field greens salad, gourmet fruit tray, chef's vegetable, rolls and butter and your choice of potato.*

Lasagna • Grilled Chicken Breast • Pot Roast of Beef  
Herb Roast Chicken • Roast Pork Loin with Apples  
Roast Turkey Breast with Dressing • Glazed Honey Cured Ham

\$15.95  
*One of these as your second entree choice  
for an additional \$3.00*

Pike Perch  
Salmon  
Chef Carved Herb Roast New York Strip Loin

*Inquire about stationed or themed buffets.*

**Chicken Ala King**  
*Tender pieces of roast chicken served with fresh pepper and mushroom in a rich cream sauce over flaky puff pastry, vegetable, roll and butter.*  
\$8.95

## Luncheon Buffet

**Deli**  
*Sliced deli meats and cheeses, assorted breads or croissants, choice of pasta salad or coleslaw dessert bars or cookies.*  
\$10.95

**Grand Luncheon**  
*Your choice of one hot entree item below accompanied by fresh field greens salad, choice of potato, chef's vegetable, roll and butte. Includes cookie or bar with coffee.*

Lasagna • Grilled Chicken Breast • Pot Roast of Beef  
Herb Roast Chicken • Roast Pork Loin with Apples  
Roast Turkey Breast with Dressing • Glazed Honey Cured Ham  
\$8.50

*Add a second entree - \$1.50. Ask about our daily special.*

*See our website for meeting package ideas including  
additional snack/break selections.*

## Desserts

Gourmet Brownies, Bars & Cookies  
\$2.50

**Mini Desserts**  
Chocolate Dipped Strawberries, Mousse Filled Tarts,  
Bite Sized Bars & Brownies  
\$3.25

Chocolate Torte, Strawberry Layer Cake, New York Cheese Cake  
\$3.25

**Chocolate Mousse Cake**  
*Layers of dark, milk, and white chocolate.*  
\$3.50

**Pecan Bourbon Pie**  
*A decadent combination of caramelized Georgia pecans, Kentucky bourbon, and a creamy filling all in a shortbread crust.*  
\$3.50

**Tiramisu**  
*Sponge cake with layers of zabaglione and coffee cream dusted with cocoa.*  
\$2.75

*Desserts cont*

Fresh Asparagus with Lemon Bur Blanc  
*(add \$1.25)*

Duchesse Potatoes  
*Seasoned potato rosette baked until golden  
(no extra charge)*

Potato Knish  
*Garlic mashed potato layered in tender puff pastry.  
(add \$1.00)*

Vegetable Saute  
*Seasonal fresh vegetables herbed and sauteed, served tender crisp.  
(add \$1.00)*

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## Breakfast Selections

Continental  
*Fresh fruit tray and sweet rolls. Juice and Coffee.*  
\$4.75

Good Morning  
*Scrambled eggs, potatoes, sweet rolls, and muffins  
served with butter. Juice and Coffee.*  
\$5.95

Seize the Day  
*Scrambled eggs, sausage and bacon, potatoes, sweet rolls,  
and muffins served with butter. Juice and Coffee.*  
\$7.25

*Add seasonal fruit to your breakfast – Add \$1.50*

Brunch  
*Tomato basil beef tips with pasta, baked cod, eggs, bacon, sausage, creamy  
hashbrown potatoes, sweet rolls, fresh fruit and orange juice.*  
\$11.25

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## Lunch Selections

Available until 3:00 pm

Lasagna  
*Freshly baked meat or vegetable lasagna served with a vegetable and salad.*  
\$8.95

Croissant Sandwich  
*Turkey breast, roast beef or ham served on a fresh croissant  
with potato salad and fruit.*  
\$8.95

## Dinner Selections

Your dinner selection includes seasonal vegetable, starch and salad selection.

Bruschetta Chicken  
*Focaccia crusted breast with garlic cream and Bruschetta tomato.*  
\$15.95

Grilled Breast of Chicken  
*Grilled boneless breast of chicken, marinated and served with  
creamy artichoke and roasted red pepper sauce.*  
\$14.95

Chardonnay Chicken  
*Sauteed chicken breast topped with rich Chardonnay sauce  
and candied almonds.*  
\$15.50

Pecan Crusted Chicken  
*Topped with tart and colorful cranberry salsa.*  
\$16.95

Wild Rice Stuffed Chicken Breast  
*Breast of chicken stuffed with wild rice, roasted then  
topped with fresh tarragon sauce.*  
\$17.50

Bacon Wrapped Chicken Breast  
*Stuffed with artichoke and served with creamy red pepper rouille.*  
\$17.95

*The*  
**G.R.A.N.D.**  
St. Croix Chicken Oscar  
*Focaccia crusted breast topped with wild rice, smoked salmon,  
asparagus and hollandaise. Served with our special potato knish*  
\$17.95

Herb Roast New York Strip Loin  
*Herb rubbed and perfectly roasted, served with mushroom ragout.*  
\$19.95

Bacon Wrapped Filet  
*A truly delicious cut of beef served with bernaise sauce.*  
\$22.95

Top Sirloin  
*Marinated and grilled, topped with tomato basil compound butter.*  
\$19.25

Stuffed Pork Chop  
*A large center cut chop overfilled with apple dressing.*  
\$17.95

Pike Perch  
*Lightly breaded served with lemon cream*  
\$17.95

Grilled Salmon  
*Served on a bed of spinach with fresh tomato, basil and lemon cream*  
\$17.95

Tucson Portobello  
*Filled with roasted red pepper, onion, olive and Parmesan and roasted*  
\$15.95

Roast Turkey  
*Tender breast served with our own bread dressing.*  
\$14.95

Pot Roast of Beef  
*A traditional favorite, slow roasted to bring out the deep natural flavors.*  
\$15.50



## Pasta Entrees

Penne  
*Tossed with sauteed prosciutto, fresh mushrooms, onion and garden peas in a herb and butter sauce.*  
\$15.50

Rigatoni  
*Covered by a rich sun-dried tomato cream sauce, topped with grilled chicken breast.*  
\$15.50

Farfalle  
*Spinach, calamata olives, fresh roma tomatoes in a garlic olive oil sauce, served with a grilled chicken breast.*  
\$15.50

*Substitute marinated Portobello Mushroom for Prosciutto or chicken for a vegetarian option*

*Inquire about specialized menus for themed or special needs.  
Children's meals available for guests 8 years and younger.*

*Any two entree selections are available for a charge of \$1.00 per person. A maximum of two entrees, though both entrees are served with the same side dishes. A place setting tag or coded name tags (provided by you) are recommended to expedite multiple entree selections.*

## Combination Entrees

Bacon Wrapped Filet with Coconut Shrimp  
*Served with fresh asparagus and mango hollandaise.  
Choose any of our Grand Features.*  
\$27.95

Grilled Top Sirloin with herbed Breast of Chicken  
\$20.95

BBQ Ribs and Grilled Chicken Breast  
\$15.95

*All entrees include –*

•  
In season vegetable

•  
*Your choice of –*

Baked potato with trimmings • Parsley buttered red potatoes,  
Oven roasted baby red potatoes • Herbed mashed potatoes,  
Garlic mashed potatoes • Mashed potatoes with gravy

•  
*Your choice of salad –*

*Green Salads have a base of field greens and Romano*

Caesar Salad  
*Crisp Romano tossed with shredded parmesan, phylo croutons, grape tomatoes, and our Caesar dressing.*

Green Salad  
*Grape tomato, cucumber and red onion with parmesan peppercorn dressing.*

The Grand Salad  
*Mixed greens with Mandarin orange, candied almonds and red onion, with ginger rice wine vinaigrette.  
Additional 50¢*

•  
Rolls and Butter



## Grand Features

Select one of the following to customize your menu or to make your event extra special.

Orzo Toscano  
*A blend of pasta, rice, roasted red pepper, artichoke and mushroom  
(add \$1.00)*

Parmesan Roast Fingerling Potatoes  
*(add \$1.25)*

*Grand Features cont*