

A full-page photograph of a wedding couple. The bride is wearing a white lace wedding dress and a light blue denim jacket, smiling as the groom kisses her on the cheek. The groom is in a dark blue suit with a light purple tie and a boutonniere. They are standing on a concrete path in front of a dark, modern building with large rectangular panels. The background includes some landscaping with gravel and tall grasses.

ALERUS CENTER

WEDDING
GUIDE

Photo Credit: Courtney Danielle Photography



Photo Credit: Abby Anderson



Photo Credit: Deis Studios



Photo Credit: Courtney Danielle Photography

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Your DAY

Congratulations!

Your wedding day is one of the most important days of your life and Alerus Center offers the perfect ambiance for your special day. Thank you for considering Alerus Center for your upcoming wedding. We look forward to providing a memorable event for you and your guests.

Alerus Center is the premiere facility for rehearsal dinners, ceremonies, and receptions. With our experienced staff, world-class catering services and customizable spaces, your special day is guaranteed to be a success.

As you begin your planning journey, we wish to extend our expertise to guide you along the way. Our sales and events teams will work with you from booking, to menu creation, venue layout and even the smallest final touches to ensure your day is exactly what you have always dreamed of.



Photo Credit: Courtney Danielle Photography



Rehearsal Dinner



Let us give you an evening to remember! A rehearsal dinner is the perfect opportunity to thank your guests for their involvement and assistance during the planning process.

Leave the cooking and cleaning to us as you celebrate your romance with a fun-themed menu or gourmet experience in a smaller, more intimate banquet space – set specifically for your guests.

Add to wedding package at no additional cost with a \$1000 food and beverage minimum.



Ceremony



Say "I Do" in front of your family and friends without the hassle of traveling from venue to venue. Let us set the stage for this amazing milestone in our customizable ballroom that can accommodate over 600 guests.

Add to wedding package for an additional \$1000.



Gift Opening Brunch



Gather your closest family and friends the morning after your celebration as you open wedding gifts and reminisce the wedding celebrations!

This is a great "send-off" for special guests and the newlyweds.

Add to a wedding package for an additional \$200 with a \$500 food and beverage minimum.

Wedding PACKAGES

50-150 Guests

Junior Ballrooms 1-3 | 5,000 sq. feet
\$2,500

Up to 300 Guests

Ballroom 4 or 5 | 10,000 sq. feet
\$3,000

300-450 Guests

Ballrooms 1-4 | 15,000 sq. feet
\$3,500

450-600 Guests

Ballrooms 4-5 | 20,000 sq. feet
\$4,000

600+ Guests

Ballrooms 1-5 | 25,000 sq. feet
\$4,500

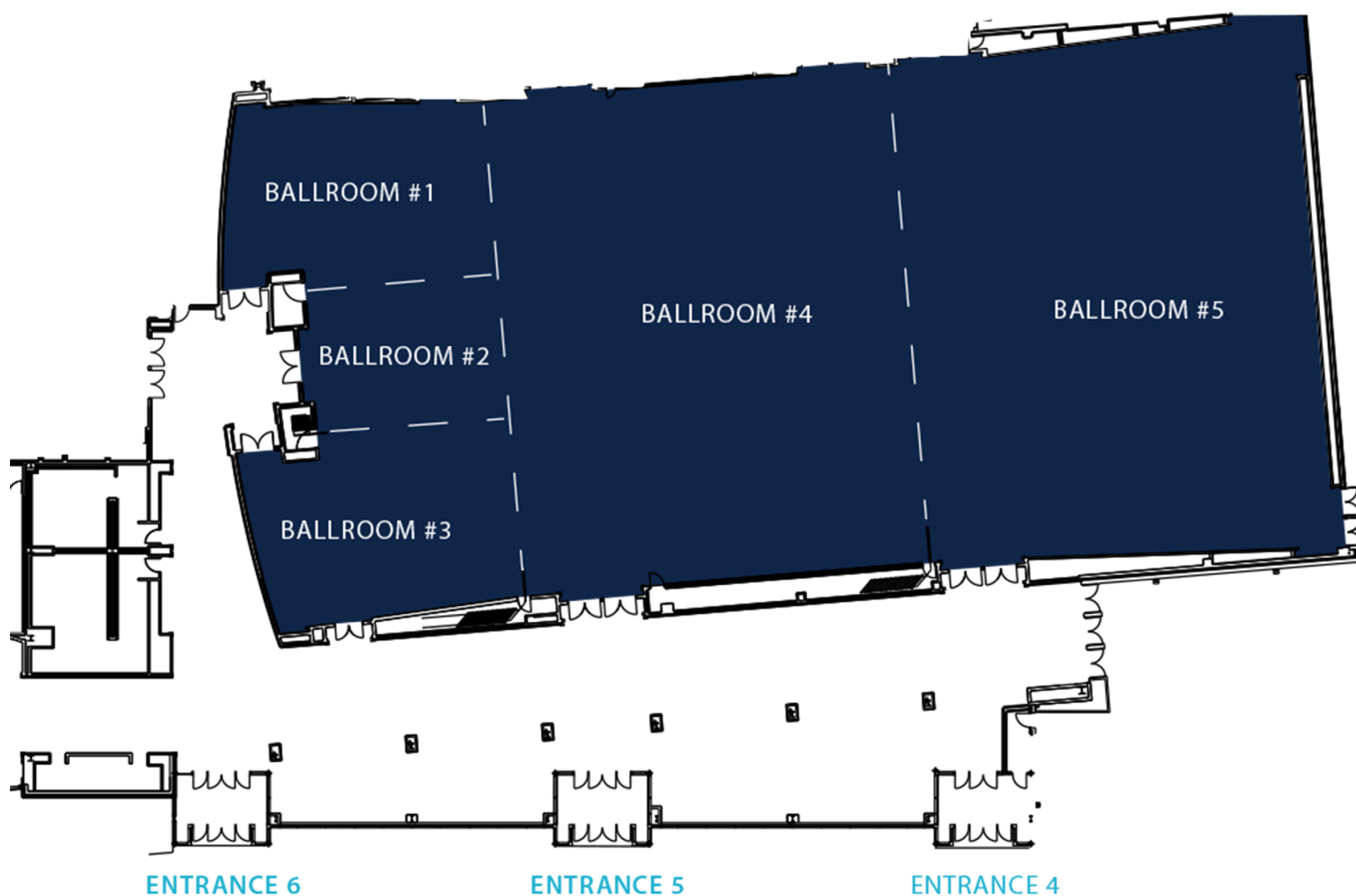
Friday Weddings
20% off Wedding Package

Photo Credit: Courtney Danielle Photography

All wedding packages include the following:

- Full-day room rental 10:00am – 1:00am (11:30pm bar close, 12:00am event over)
- Dedicated Event Manager to assist in planning and is on-site the day of the wedding
- Special invitation menu tasting for up to 6 guests (11:00-2:00pm, Tuesday-Friday on Chefs availability)
- Complete set up, tear down, and cleaning of the ballroom
- Custom-designed room layout
- Cloth table linens, cloth napkins, and skirting (extensive color selection available)
- Tables and banquet chairs, guest book table, gift table, high top tables, cake table, and other specialty tables
- China, silverware, and glassware
- Bar setup fee
- Elevated staging for head table
- Pipe and drape behind the head table
- Wireless microphone for wedding speeches
- Dance floor large enough for all guests to dance the night away
- Event staff and insurance
- The couples picture featured on Alerus Center's marquee
- Plent of parking spaces for all guests
- Public wifi

Floor PLAN



Ballrooms

- Ballroom 1-3 • 50-150 Guests • 5,000 sq. ft.
- Ballroom 4 or 5 • Up to 300 Guests • 10,000 sq. ft.
- Ballroom 1-4 • 300 – 450 Guests • 15,000 sq. ft.
- Ballroom 4-5 • 450 – 600 Guests • 20,000 sq. ft.
- Ballroom 1-5 • 600+ Guests • 25,000 sq. ft.

Event SPECIFICS

Deposit

In order to secure the ballroom space, we require a 50% non-refundable deposit and signed contract for the chosen wedding package. This deposit will be applied to the final bill.

Final Payment

90% of the final payment for your event must be received 14 days prior to the event. Should an overpayment occur, Alerus Center will process a refund for the difference.

Final Menu and Guarantees

Your final menu must be submitted 30 days prior to the event to ensure availability. A guaranteed number of guests is required 14 days before the event and is not subject to reduction. **Any additional guests that are added after the 14 day mark are subject to a \$10 "late plate fee"** that will be added to the final invoice. Final room layouts are also required 14 days before the event and not subject to change. Any additional layout changes are subject to a 25% room layout change fee.

Management Charge

All catered events are subject to a 25% Management Charge. This Management Charge is the sole property of the food/beverage service company or venue owner, as applicable, and is used to cover such party's costs and expenses in connection with the catered event (other than employee tips, gratuities, and wages), and is not charged in lieu of a tip. The Management Charge is not a tip, gratuity or service charge, nor is it purported to be a tip, gratuity, or service charge, for any wait staff employee, service employee, service bartender, or other employee, and no part of the Management Charge will be distributed (as a tip, gratuity, or otherwise) to any employee who provides service to guests.

Rigging

For public safety reasons, Alerus Center management must approve and schedule all rigging functions. The Alerus Center operations department will coordinate rigging. All rigging in the Alerus Center shall be in accordance with all national, state, and local safety codes, including, but not limited to: OSHA, BOCA, and Alerus Center policy. All riggers will be billed on a 4 hour minimum. This fee is in addition to outside production vendors.

Insurance

All events are required to carry liability insurance for each event. This insurance charge is included in your wedding package.

Cancellations Policy

If you need to reschedule or cancel your wedding, the non-refundable deposit can be reapplied to another date within 12 months.

Outside Food and Beverage

No outside food or beverage (with the **exception of a wedding cake from a licensed bakery** and candy display - with advance notice) will be permitted to be brought into Alerus Center facilities. Other desserts need Alerus Center Approval. Cakes that need to be cut and served to guests will be charged a \$1/guest cake cutting fee. Food items may not be taken from Alerus Center; however excess prepared food may be donated under regulated conditions to agencies feeding the underprivileged at Spectra Venue Management's sole discretion.

In compliance with the North Dakota State Law, all alcoholic beverages must be supplied and served by Spectra Venue Management. Any outside liquor brought in by the bridal party or any guests can result in a \$1200 fine and immediate shut down of the event. If you want a specific product or drink brought in, our catering team would love to help!

In accordance with state regulations, we reserve the right to request a state issued photo ID of any person to verify their age and to refuse services to those underage or failing to produce a photo ID. Alcoholic beverages may not be removed from Alerus Center.

Additional Information

All Oak View Group listed menu prices are subject to change. Oak View Group will not guarantee price quotes for more than six months prior to the event date.



Menu

Hors d'Oeuvres

Cold Hors d'Oeuvres

Shrimp Cocktail.....	\$330	100 pieces
Cheese Board	\$330	serves 100
Fresh and Roasted Vegetable Crudités	\$205	serves 100
Fresh Fruit Display	\$285	serves 100
Tomato Herb Bruschetta	\$195	100 pieces
Artichoke and Olive Bruschetta.....	\$195	100 pieces
Strawberry & Goat Cheese Bruschetta	\$195	100 pieces
Spinach Dip	\$185	100 pieces
Served with Fresh Bread & Assorted Crackers		
Trio Hummus Display	\$185	100 pieces
Chocolate Covered Strawberries	\$225	100 pieces

Hot Hors d'Oeuvres

Baked Brie	\$250	serves 100
Bacon Pineapple Fingers	\$195	100 pieces
Vegetable or Pork Egg Rolls	\$265	100 pieces
Meatballs (Swedish, BBQ or Bourbon).....	\$195	100 pieces
Stuffed Mushroom Caps	\$195	100 pieces
Chicken Wings	\$225	100 pieces
Boneless Chicken Wings.....	\$195	100 pieces
BBQ, buffalo, bourbon, teriyaki, or sweet chili		
Hot Ham & Cheese Sliders	\$245	100 pieces
Fried Ravioli.....	\$175	100 pieces
Served with Dips of Marinara		
Pork Bao	\$250	100 pieces
Steamed Asian dumpling containing shredded bbq pork		

Nutrition information available upon request.



Buffet Dinners

Salads (Choose 1)

- Spring Mix Salad (with choice of two dressings)
- Tossed Caesar Salad
- Fall Harvest Salad
Dried cranberries, roasted walnuts, and gorgonzola cheese. Served with cranberry pomegranate dressing
- Summer Harvest Salad
Lemon stilton cheese with dried cranberries and candied almonds with poppy seed vinaigrette
- Cole Slaw
- Steakhouse Potato Salad
- Chilled Tortellini and Tomato Salad
- Summer Fresh Pasta Salad
- BLT Salad

Sides (Choose 2)

- Red River Mashed Potatoes:
 - Classic Mashed
 - Garlic Mashed
 - Cheddar Mashed
 - Smoked Gouda Mashed
 - Roasted Red Pepper Mashed
- Herb Roasted Baby Reds Potatoes
- Scalloped Potatoes
- Wild Rice Pilaf
- Penne in Smoked Gouda Bechamel
- Green Bean Amandine
- Honey-Glazed Carrots
- Steamed Asparagus
- Sweet Buttered Corn
- Steamed Vegetable Medley

Entrées (1 - \$24.50 • 2 - \$27.50 • 3 - \$29.50)

- Grilled Chicken in Choice of Sauce
 - Picata Sauce (Lemon Caper Sauce)
 - Marsala (White Wine and Mushroom Sauce)
 - Normandy (Apple, Bacon, Bandy Sauce)
 - Curry Gravy (Smooth Savory Chicken Gravy)
- Chicken Cordon Bleu
- Beef Tips
- Sliced Roasted Beef
- Meatballs in Swedish Sauce
- Dijon Roasted Pork Loin
- Honey Glazed Ham
- Deep Fried Cod
- Roasted Turkey with Gravy
- Baked Ravioli Florentine with a 4-Cheese Blend

Served Dinners

We can customize any menu AND we can accommodate any special diet for your family and friends!

Beef

Steak Bearnaise

8 oz. marinated, special-cut sirloin steak finished with the classic tarragon, lemon sauce

.....\$31.95

Steak Madagascar

Top sirloin marinated and charbroiled then topped with a robust dijon and green peppercorn sauce

.....\$33.95

Petite Filet Mignon

Petite Filet Mignon crowned with a rich bordelaise (mushroom/brandy demi-glaze)

..... Starting at \$43.95

Rivers Edge Ribeye

Ribeye specially seasoned with our own seasoning blend and charbroiled to perfection

..... Starting at \$42.95

Fresh Carved Prime Rib

Garlic, herb crusted, and slowly roasted in our special ovens then carved just before serving. This entrée is served with Au Jus and creamy horseradish sauce on the side

..... Starting at \$44.95

Beef Carbonnade

Tender pieces of Certified Angus Beef braised with bacon, onions, and beer

.....\$24.95

Sirloin Tips

Marinated sirloin tips sautéed in butter accompanied by green peppers, red peppers, onions, and mushrooms smothered in a rich Au Jus sauce.....\$23.95

Swedish Meatballs

A mix of beef and pork make up this savory meatball served in a beefy dill sauce.....\$19.95

All prices are subject to change

Chicken

Chicken Piccata

Lightly seasoned and sautéed chicken breast with lemon butter and caper sauce finished with a fresh lemon twist

.....\$23.95

Chicken Marsala

Sautéed chicken breast smothered in a marsala wine mushroom sauce

.....\$23.95

Chicken Normandy

Sautéed chicken breast smothered in an apple, bacon, brandy cream sauce

.....\$23.95

Chicken Cordon Bleu

Deconstructed chicken cordon bleu with sauce champignon

.....\$23.95

Baked Chicken

Two pieces of chicken delicately seasoned and breaded and oven baked to perfection

.....\$19.95

Harissa Chicken

Pan seared harissa marinated boneless chicken breast served with a smoked gouda bechemel

.....\$23.95

Pork

Stuffed Center Cut Pork Chop

Thick pork chop stuffed with a savory sage stuffing with an apple brandy gravy

.....\$24.95

Smoked Dijon Loin

Pork loin seasoned with herbs and stone-ground dijon, smoked and finished with an apple and pork veloute sauce

.....\$21.95

Vegetarian

**No vegetable or starch may be chosen for these meals.*

Moroccan Vegetable Couscous

Fluffy couscous tossed with fresh vegetables and black beans (vegan)

.....\$22.95

Everyone's Vegetarian Lasagna

A handcrafted creation layering pasta, béchamel sauce, a special three-cheese blend, spinach, broccoli, and carrots. Minimum of 6 must be ordered

.....\$20.95

Bow-tie Pasta Primavera

Bow-tie pasta accompanied with fresh garden vegetables, sautéed in Alfredo sauce. Topped with Parmesan cheese

.....\$20.95

Cavatappi Pasta

Baked cavatappi pasta with mushrooms, spinach, artichokes, and sun-dried tomatoes in a smoked gouda cream sauce

.....\$25.95

Stuffed "Chorizo" Pepper

Chorizo spiced meatless crumble mixed with onions, tomatoes, beans stuffed into a pepper topped with baked cheese. Served on a bed of cilantro lime rice with a lemon béchamel.....\$17.95

Turkey

All American Turkey Roast

Sliced turkey breast topped with a rich pan gravy

.....\$18.95

Seafood

Steak and Shrimp

A tender cut 6 oz. sirloin paired with broiled shrimp

..... Starting at \$35.95

Stuffed Shrimp Scampi

Large gulf butterfly shrimp stuffed with crab meat and drizzled with garlic butter

.....\$35.95

Walleye Amandine

A fresh walleye fillet, lightly breaded and garnished with shaved almonds

.....\$32.95

Children's Options

**Select 1 entrée for children 12 years old and younger. Each meal comes with a Rice Krispies Treat™*

Chicken Strips & French Fries

.....\$9.95

Grilled Cheese Sandwich & French Fries

.....\$9.95

Salads

Add a second salad option for \$1.95/person

- Spring Mix Salad
with a choice of 2 dressings
- Tossed Caesar Salad
- Fall Harvest Salad
Dried Cranberries, Roasted Walnuts and Gorgonzola Cheese. Served with Cranberry Pomegranate Dressing
- Summer Harvest Salad
Lemon Stilton Cheese with Candied Almonds with Poppy Seed Vinaigrette
- Steakhouse Potato Salad
- Chilled Tortellini and Tomato Salad

Vegetables

- Green Bean Amandine
- Honey-Glazed Carrots
- Steamed Asparagus
- Sweet Buttered Corn
- Steamed Vegetable Medley

Sides

- Red River Mashed Potatoes:
 - Classic Mashed
 - Garlic Mashed
 - Cheddar Mashed
 - Gouda Mashed
 - Roasted Red Peppered Mashed
- Herb Roasted Baby Reds Potatoes
- Scalloped Potatoes
- Wild Rice Pilaf
- Penne in Smoked Gouda Bechamel

Desserts

- **Raspberry Chocolate Mousse** \$4.00 Each
- **Assorted Fruit Pies** \$4.00 Each
- **Pumpkin Pie** \$4.00 Each
- **Tiramisu** \$4.00 Each
- **New York Style Cheesecake** \$5.00 Each
(Plain, Strawberry, Blueberry, Chocolate, Or Caramel)
- **Cream Cheese Iced Carrot Cake** \$6.00 Each
- **Dulce De Leche Cheesecake** \$6.00 Each
- **Lemon Cake** \$7.00 Each



Reception Snacks

Popcorn

Plain	\$10.50/pound
Seasoned (Ranch or Cheese)	\$10.50/pound

Trail Mix\$14.50/pound

Classic Snack Mix\$11.50/pound

Late Night Snacks

Silver Dollar Sandwiches..... \$195/order of 100

Ripple Potato Chips with Dip\$16.95/pound

Nacho Chips with Salsa.....\$14.25/pound

Deeks Pizza

Single Topping	\$17.00/each
Two+ Toppings	\$20.00/each
100 Breadsticks	\$165.00

Pretzel Bites with Beer Cheese Dip.. \$195/order of 100

Chicken Tenders \$225/order of 100
Served with Ranch, Honey Mustard, and BBQ

Beverages

Coffee

One Gallon \$29.95
Serves roughly 20 people

Five Gallons \$135.00
Serves roughly 100 people

Punch

One Liter \$7.95
Serves roughly 4 people

Cash Bar

16 oz Soda \$3.00

9 oz Premium Cocktail \$7.00

9 oz Double Premium Cocktail \$8.00

Top Shelf Cocktails \$8.00

Domestic Bottled Beer \$7.00

Craft Bottled Beer \$8.00

Wine by the Glass \$7.00

By the Bottle

Columbia Crest House Wine \$19.95/per bottle
Riesling, Chardonnay, Cabernet, Merlot

Asti House Champagne \$19.95/per bottle

Ask about our wine list with case & bottle pricing

On Tap

16 Gallon Domestic Beer Keg \$350.00

16 Gallon Craft Beer Keg Starting at \$425.00

For Your Guests

Drink Tickets \$7.00

\$2 You Call It \$5.00
Treat guests to a drink of their choice for \$2 of cost to them.

Photo Credit: Gabriel & Carissa Photography



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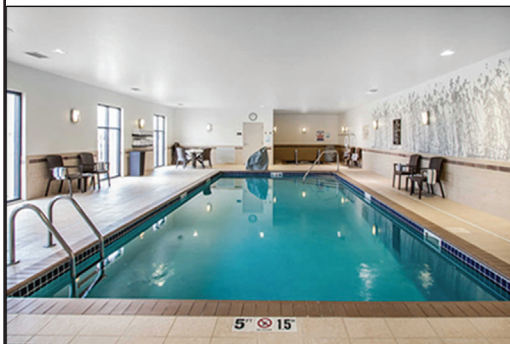
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Photo Credit: Abby Anderson



Photo Credit: Courtney Danielle Photography



Photo Credit: Abby Anderson



Photo Credit: Deis Studios

Wedding ESTIMATE



Photo Credit: Gabriel & Carissa Photography

PACKAGE PRICE (See pg 4): \$

ESTIMATED GUEST COUNT: x Meal Selection \$ x 1.325* = \$

APPETIZERS (See pg 7) or **RECEPTION SNACKS** (See pg 11): \$ x 1.325* = \$

BAR ADD-ONS (Kegs, Wine, Drink Tickets, Etc.) (See pg 12): \$ x 1.3475* = \$

LATE NIGHT SNACKS (See pg 11): \$ x 1.325* = \$

ESTIMATE OF TOTAL COST (add up all boxes) = \$

***1.325/1.3475= (Management Charge & Tax)

Notes:

This image shows a full page of blank white paper with horizontal ruling lines. The lines are evenly spaced and run across the width of the page, typical of notebook or legal stationery. There are no margins, text, or other markings present.

ALERUS CENTER

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