

A photograph of a wedding reception. In the foreground, a bride and groom are seated at a table, kissing. The bride is wearing a white dress, and the groom is in a dark suit. The table is set with gold-colored glassware, a vase of flowers, and lit candles. In the background, other guests are seated at tables, and the room is decorated with hanging white floral arrangements and string lights. A white text box is overlaid on the right side of the image.

ALERUS CENTER

# WEDDING GUIDE

Photo Credit: Gabriel & Carissa Photography



Photo Credit: Gabriel & Carissa Photography



Photo Credit: Gabriel & Carissa Photography



Photo Credit: Schrage 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: Schrage 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 \$750



## 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 Ballroom 1-3 | 5,000 sq. feet  
**\$2,000**

## Up to 300 Guests

Ballroom 4 or 5 | 10,000 sq. feet  
**\$2,400**

## 300-450 Guests

Ballrooms 1-4 | 15,000 sq. feet  
**\$2,800**

## 450-600 Guests

Ballrooms 4-5 | 20,000 sq. feet  
**\$3,200**

## 600+ Guests

Ballrooms 1-5 | 25,000 sq. feet  
**\$3,600**

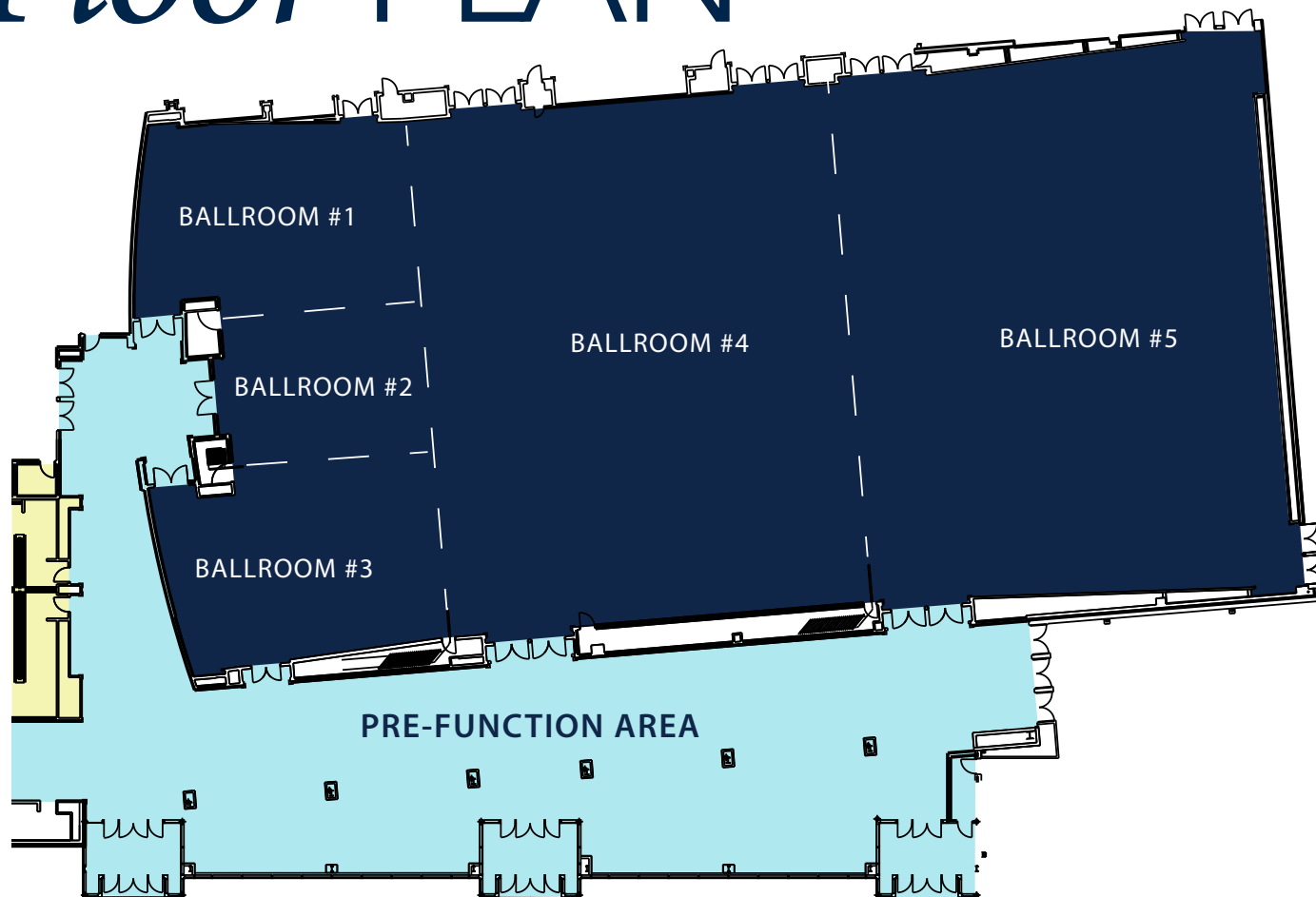


Photo Credit: Gabriel & Carissa Photography

## 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 four guests
- 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

# Floor PLAN



## Ballrooms

- Ballroom 1-3 • 50-150 Guests • 5,000 sq. ft.
- Ballroom 4 or 5 • Up to 300 Guests • 10,009 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.

### Ballroom Combinations:

Ballrooms 1-4 • 320-600 Guests • 15,000 sq. ft.

Ballrooms 4 and 5 • 320-600 Guests • 20,000 sq. ft.

Ballrooms 1-5 • 600-1,200 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 of 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 \$5 "late plate fee" that will be added to the final invoice. Alerus Center will prepare 5% overset for any unanticipated guests, these plates are subject to \$5 "late plate fee" if they become used.

## **Management Charge**

All catered events are subject to a 20% 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.

## **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.

## **Additional Information**

All Spectra Venue Management listed menu prices are subject to change. Spectra Venue Management will not guarantee price quotes for more than six months prior to the event date.

In compliance with the North Dakota State Law, all alcoholic beverages must be supplied and served by Spectra Venue Management. 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.

No outside food or beverage (with the exception of a wedding cake from a licensed bakery, and candy display) will be permitted to be brought into Alerus Center facilities. 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.



# Menu

## Hors D' Oeuvres

*Priced per 100 pieces/order unless otherwise noted.*

### Cold Hors D' Oeuvres

Shrimp Cocktail.....	\$325/order
Cheese Board .....	\$325/order
Fresh and Roasted Vegetable Crudité's .....	\$285/order
Fresh Fruit Display .....	\$285/order
Tomato Herb Bruschetta .....	\$185/order
Artichoke and Olive Bruschetta.....	\$185/order
Strawberry & Goat Cheese Bruschetta .....	\$195/order
Spinach Dip .....	\$285/order
Served Fresh Bread & Assorted Crackers	
Trio Hummus Display .....	\$185/order
Chocolate Covered Strawberries .....	\$205/order

### Hot Hors D' Oeuvres

Baked Brie .....	\$225/order
Bacon Pineapple Fingers .....	\$155/order
Vegetable or Pork Egg Rolls .....	\$240/order
Meatballs (Swedish, BBQ or Honey Sesame)..	\$145/order
Stuffed Mushroom Caps .....	\$185/order
Chicken Wings .....	\$225/order
Tossed in Choice of Sauce	
Boneless Chicken Wings.....	\$195/order
Tossed in Choice of Sauce	
Hot Ham & Cheese Sliders .....	\$225/order
Fried Ravioli.....	\$175/order
Served with Dips of Marinara and Pesto	
Asian Glazed Pork Belly .....	\$195/order

Nutrition information available upon request.





## Buffet Dinners

### Salads (Choose 2)

- 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 Fresh Salad  
Lemon Stilton Cheese with Candied Almonds with Poppy Seed Vinaigrette
- Tossed BLT Salad
- Cole Slaw
- Steakhouse Potato Salad
- Chilled Tortellini and Tomato Salad
- Summer Fresh Pasta Salad

### Sides (Choose 2)

- Red River Mashed Potatoes:
  - Classic Mashed
  - Garlic Mashed
  - Cheddar Mashed
  - 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 - \$21.95 • 2 - \$23.95 • 3 - \$25.95)

- 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 Blue
- 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

### Dessert is included, see page 10 for options

## 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

..... Market Price

#### Steak Madagascar

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

..... Market Price

#### Petite Filet Mignon

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

..... Market Price

#### Rivers Edge Ribeye

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

..... Market Price

#### 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

..... \$34.95

#### Beef Carbonnade

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

..... \$23.95

#### Sirloin Tips

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

..... \$21.95

#### Swedish Meatballs

Swedish meatballs in a sour cream and caper sauce

..... \$19.95

### Chicken

#### Chicken Piccata

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

..... \$24.95

#### Chicken Marsala

Sautéed chicken breast smothered in a marsala wine mushroom sauce

..... \$25.95

#### Chicken Normandy

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

..... \$26.95

#### Chicken Cordon Bleu

Deconstructed chicken cordon bleu with sauce champignon

..... \$26.95

#### Baked Chicken

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

..... \$26.95

### Pork

#### Stuffed Center Cut Pork Chop

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

..... \$28.95

#### Double Cut Bone-In Pork Chop

Grilled bone-in pork chop served with an apple chutney

..... \$28.95

#### Roasted Dijon Loin

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

..... \$23.95



## 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

.....\$22.95

*All Prices are Subject to Change*

## Turkey

### All American Turkey Roast

Sliced turkey breast topped with a rich pan gravy

.....\$24.95

## Seafood

### Steak and Shrimp

A tender cut 6 oz. sirloin paired with broiled shrimp

..... Market Price

### Stuffed Shrimp Scampi

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

.....\$32.95

### Walleye Amandine

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

.....\$29.95

## Children's Options

*\*Select 1 entrée for children 12-years-old and younger.*

### Chicken Strips & French Fries

.....\$9.95

### Grilled Cheese Sandwich & French Fries

.....\$9.95

## Salads

- 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 Fresh 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

- Cream Cheese Carrot Cake
- Layered Lemon Cake
- Strawberry Shortcake with White Chocolate Mousse (GF)
- Chocolate Cake with White Chocolate Mousse (GF)
- New York Style Cheesecake with Choice of Topping
- Dulce De Leche Cheesecake
- Tiramisu
- Raspberry Chocolate Mousse



## Reception Snacks

### Popcorn

Plain .....	\$8.50/pound
Seasoned.....	\$10.50/pound

**Trail Mix** .....\$14.50/pound

**Sizzlin' Snack Mix** .....\$11.50/pound

**Classic Snack Mix** .....\$11.50/pound

**Fancy Mixed Nuts** .....\$16.50/pound

## Late Night Snacks

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

**Ripple Potato Chips with Dip** .....\$12.25/pound

**Nacho Chips with Salsa** .....\$12.25/pound

### Deeks Pizza

Single Topping .....	\$16.00/each
Two+ Toppings .....	\$19.00/each
100 Breadsticks .....	\$165.00

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

**Chicken Tenders** ..... \$195/order of 100  
Served with Ranch, Honey Mustard, and BBQ

**Build Your Own Nacho Bar**..... \$295/order of 100



# Beverages

## Cash Bar

16 oz Soda.....	\$3.00
9 oz Premium Cocktail.....	\$5.00
9 oz Double Premium Cocktail .....	\$6.00
Top Shelf Cocktails .....	\$6.25
Domestic Bottled Beer.....	\$5.00
Craft Bottled Beer .....	\$6.25
Wine .....	\$6.25/per glass

## By the Bottle

Columbia Crest House Wine .....	\$18.95/per bottle
Riesling, Chardonnay, Cabernet, Merlot	
Asti House Champagne.....	\$18.95/per bottle

*Ask about our wine list with case & bottle pricing*

## On Tap

16 Gallon Domestic Beer Keg .....	\$350
16 Gallon Craft Beer Keg.....	Starting at \$395

## For Your Guests

Soda Drink Tickets.....	\$3.00
Drink Tickets .....	starting at \$4.75
\$2 You Call It .....	\$3.75
Treat guests to a drink of their choice for \$2 of cost to them.	

Photo Credit: Gabriel & Carissa Photography



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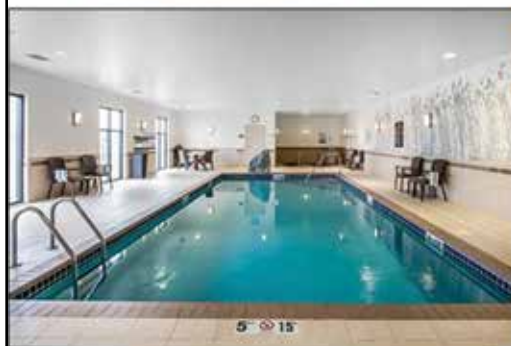
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# Wedding ESTIMATE



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**PACKAGE PRICE** (See pg 4) : \$

**ESTIMATED GUEST COUNT:**  x Meal Selection \$  x 1.2725 = \$

**APPETIZERS** (See pg 7) or **RECEPTION SNACKS** (See pg 11): \$  x 1.2725 = \$

**BAR ADD-ONS** (Kegs, Wine, Drink Tickets, Etc.) (See pge 12): \$  x 1.2950 = \$

**LATE NIGHT SNACKS** (See pg 11): \$  x 1.2725 = \$

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





Photo Credit: Dana Widman Photography



Photo Credit: Schrage Photography



Styled by Sadie's Couture Floral & Event Styling



Photo Credit: Gabriel & Carissa Photography



Photo Credit: Gabriel & Carissa Photography



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