



COUNTRY

INN & SUITES

BY RADISSON

HOTEL & CONFERENCE CENTER



WEDDING MENU

FOOD & BEVERAGE PROVIDED BY

Legends
Bar & Grill

REVISED FEBRUARY 2026



COUNTRY

INN & SUITES

BY RADISSON

HOTEL & CONFERENCE CENTER

ALL MEETING ROOM, FOOD & BEVERAGE, AND RELATED SERVICES ARE SUBJECT TO APPLICABLE TAXES (CURRENTLY 8.38% FOR FOOD, 10.88% FOR BEVERAGE, AND 7.88% FOR RESOURCES) AND SERVICE CHARGE (CURRENTLY 22.0%) IN EFFECT ON THE DATE(S) OF THE EVENT.

PRICES SUBJECT TO CHANGE WITH ANNUAL PRICE REVIEWS

ALL ITEMS PRICED PER PERSON UNLESS NOTED OTHERWISE.

**MENU ITEMS MAY INCLUDE THE LISTED ALLERGENS:
MILK, EGGS, FISH, CRUSTACEAN SHELLFISH, TREE NUTS,
PEANUTS, WHEAT, SOYBEANS, AND SESAME.**

BANQUET & EVENT MENU

SPECIALTY BREAKS & A LA CARTE



SPECIALTY BREAKS & REFRESHMENTS

PRICED PER PERSON

PARFAIT STATION \$12

- Individual Parfait Cups
- Vanilla Yogurt
- Raspberries & Blueberries
- Granola
- Freshly Brewed Coffee
- Assorted Tea

SWEET & SALTY \$12

- Gourmet Chocolate Trail Mix
- Popcorn with Flavor Toppers
- Gummy Bears
- Assorted Soda & Bottled Water

CLASSIC COFFEE \$14

BREAK

- Assorted Pastries
- Sliced Fresh Fruit
- Juice
- Freshly Brewed Coffee

LET'S SALSA \$14

- Tortilla Chips & Salsa
- Queso Dip
- Chewy Pretzel Sticks
- Fresh Lemonade

COOKIE CUTTER \$12

- Assorted Baked Cookies
- White Milk & Chocolate Milk
- Freshly Brewed Coffee
- Assorted Tea

A LA CARTE

ITEMS PRICED PER DOZEN

- ASSORTED COOKIES, BARS, & BROWNIES \$36
- COLD MOZZARELLA CHEESE STICKS \$15
- CARAMEL ROLLS \$40
- ASSORTED MINI PASTRIES \$36
- ASSORTED MUFFINS \$36
- ASSORTED GRANOLA & PROTEIN BARS \$27

PRICED BELOW FOR 25 GUESTS

- GARDETTO'S SNACK MIX \$75
- MINI PRETZELS \$50
- GUMMY BEARS \$75
- HOUSE FREID POTATO CHIPS W/ FRENCH ONION DIP \$65

BANQUET & EVENT MENU



APPETIZERS

APPETIZERS

MINIMUM 25 GUESTS
PRICED PER PERSON

BEEF TENDERLOIN CANAPE OR CROSTINI Served with Dijon Crème, Must Choose Canape or Crostini	\$5	CHICKEN WINGS Choice of BBQ, Buffalo, Sweet Thai, or Dry Rub	\$6
BRUSCHETTA CANAPE OR CROSTINI Must Choose Canape or Crostini	\$3	MEATBALLS Choice of BBQ Sauce or Savory Swedish Cream Sauce	\$5
BLT CANAPE OR CROSTINI Must Choose Canape or Crostini,	\$4	FRUIT DISPLAY Assorted Seasonal Fruit	\$4
SPINACH & ARTICHOKE DIP House Made, Served with Crostini and Crackers	\$5	CRUIDITE TRAY Carrot, Celery, Cucumber, Sweet Pepper, and Ranch	\$4
TACO DIP Layered Dip Made from Beef, Refried Beans, Cheese, Sour Cream, Tomato, Cucumber, Spanish Beans, Green Onions, and Black Olives, Served with House Fried Tortilla Chips	\$4		
BBQ LITTLE SMOKIES Tossed in House BBQ Sauce	\$3		
JUMBO SHRIMP Jumbo Chilled Argentinian Red Shrimp with Horseradish Cocktail	\$12		

LOOKING FOR SOMETHING ELSE? OUR CULINARY TEAM IS HAPPY TO ACCOMMODATE CUSTOM SELECTIONS UPON REQUEST. PLEASE SPEAK WITH SALES TO EXPLORE AVAILABLE OPTIONS AND PRICINGS.

BANQUET & EVENT MENU



APPETIZER PACKAGES, BAR FEES,
KEGS, & BAR DRINKS

APPETIZER PACKAGES

MINIMUM 50 GUESTS
PRICED PER PERSON

MEAT & CHEESE BOARD \$13

BOARD

Salami, Prosciutto, Pepperoni,
Cured Ham, Artisan Cheese,
Fresh Fruit, Olives, Toasted
Baguette, Crackers, and Fig
Jam

APPETIZER PACKAGE 1 \$16

- o Meat & Cheese Board
- o Dollar Bun Sandwiches
- o Meatballs, BBQ and
Buffalo Sauce on the side
- o Potato Chips with French
Onion Dip
- o Tortilla Chips with Salsa

APPETIZER PACKAGE 2 \$14

- o **Choose Either** Fruit or
Vegetable Display
- o BLT Crostini
- o Chicken Drumsticks/Wings
With BBQ, Buffalo Sauce,
Sweet Thai Chili, and Dry
Rub
- o Potato Chips with French
Onion Dip
- o Tortilla Chips with Salsa

BAR FEE & KEGS

PRICED PER UNIT
PRICED FOR STANDARD LIQUOR

CASH/HOST BAR \$150

BARTENDER FEE

DOMESTIC KEGS \$450+

Available with Host Bar ONLY

IMPORT KEGS \$550+

Available with Host Bar ONLY

BAR DRINKS

PRICED PER DRINK

STANDARD LIQUOR \$8

PREMIUM LIQUOR \$9

MVP LIQUOR \$12

DOMESTIC BEER \$7

IMPORT & CRAFT BEER \$8

SELTZER & CIDER \$7

WINE \$7

SODA/WATER \$4

**\$150 BAR SET UP FEE APPLIES
WITH A MINIMUM. ADDITIONAL
CHARGE APPLIES FOR 2 BARS. 4
HOUR MAX. \$50 ADDITIONAL
HOUR. LAST CALL 1130PM.**

BANQUET & EVENT MENU

PLATED ENTREES



PLATED ENTREES

LIMIT 3 PLATED ENTREES AND/OR SALADS PER EVENT (Bread Included)

FRESH TENDER CUT SIRLOIN

Grilled to Perfection

- 6 OZ \$38
- 8 OZ \$42
- 10 OZ \$44

BRAISED BEEF SHORT RIB \$40

Boneless, Tender Beef Ribs Cooked Slowly with Vegetables, Herbs, & Red Wine

HICKORY SMOKED PORK LOIN \$32

Smoked Over Hickory Wood

CHAMPAGNE CHICKEN \$40

Signature Herb-Crusted Chicken, finished with our renowned Champagne Sauce

CHICKEN PARMESAN \$35

House Hand-breaded Chicken Breast topped with Marinara, melted Mozzarella, on top a bed of Linguini Pasta

HERB ROASTED CHICKEN BREAST \$28

Boneless Grilled Chicken with Smoked Gouda Cream Sauce

GRILLED SALMON \$38

Grilled Salmon Topped with Caribbean Creole Sauce

SPINACH & RICOTTA ROLLUPS (V) \$30

Spinach and Ricotta rolled up inside Lasagna Noodles, Topped with House-Made Creamy Alfredo

ENTREE SIDES

SELECT ONE VEGETABLE, STARCH, & SALAD TO ACCOMPANY YOUR ENTREE

VEGETABLE OPTIONS

- o Green Beans
- o Seasonal Blend (GF)
- o Glazed Carrot (GF)
- o Asparagus (GF)
- o Roasted Vegetables (GF)
- o Sweet Corn(GF)

STARCH OPTIONS

- o Roasted Red Herb Potatoes(GF)
- o Smoked Gouda Cheese Au Gratin
- o French Style Garlic Whipped Potatoes
- o Excluded in Chicken Parmesan entree

SALAD OPTIONS

- o Garden Salad
 - Spring Mix, Grape Tomato, Cucumber, & Red Onion
- Caesar Salad
 - Chef Made Caesar Dressing

BANQUET & EVENT MENU

PLATED SALADS

SALADS (GF)

LIMIT 3 PLATED ENTREES AND/OR SALADS PER EVENT (Bread Included)

CHICKEN CEASAR \$25

Grilled Chicken, Romaine Lettuce, Chef made Caesar Dressing, Parmesan Cheese, Grape Tomato, & House Croutons

GREEK SALAD \$22

Chopped romaine lettuce, diced tomato, cucumber, roasted artichoke, Kalamata olives, feta cheese, red and green onion, red pepper, and Greek vinaigrette

COBB SALAD \$25

Egg, Bacon, Chicken, Tomato, Avocado, Black Olives, Red Onions, & Blue Cheese on Romaine Lettuce

GARDEN SALAD \$18

Spring Mix, Grape Tomato, Cucumber, & Red Onion



SOUPS

SOUP OPTIONS TO ACCOMPANY YOUR SALAD

SOUP DU JOUR \$7

◦ Chef's Choice

CHICKEN WILD RICE \$7

TOMATO BASIL(GF)(V) \$7

KIDS MENU

- SELECT ONE OPTION PER EVENT
- ALL SERVED WITH FRIES AND WHOLE FRUIT
- COST IS \$11 EACH

CHICKEN TENDERS

HAMBURGER

GRILLED CHEESE

PENNE WITH WHITE SAUCE

BANQUET & EVENT MENU

CHEF CARVED STATIONS

CHEF CARVED STATIONS

MINIMUM 50 GUESTS
\$150 CHEF SERVICE FEE PER STATION

ROASTED WHOLE TURKEY BREAST (GF) **\$34**
Served with Shallot Aioli

USDA PRIME RIB OF BEEF (GF) **\$50**
Served with Horseradish Crème and Au Jus

MUSTARD SLOW-ROASTED PORK LOIN **\$35**
Smoked & Slow Roasted,
Served with Mustard Creme Sauce

SUGAR-CURED BONE-IN HAM **\$35**
Served with Bourbon Sauce

ADDITIONAL ENTREES

ADDITIONAL \$15 PER PERSON

- HERB ROASTED CHICKEN BREAST (GF)
- BEEF LASAGNA
- CHICKEN PENNE ALFREDO
- POT ROAST
- VEGETARIAN CHEF'S CHOICE (GF)



CHEF CARVED STATION SIDES

SELECT ONE VEGETABLE, STARCH, & SALAD TO ACCOMPANY YOUR ENTREE

VEGETABLE OPTIONS

- Green Beans
- Seasonal Blend(GF)
- Glazed Carrot (GF)
- Asparagus (GF)
- Roasted Vegetables (GF)
- Sweet Corn (GF)

STARCH OPTIONS

- Roasted Red Herb Potatoes (GF)
- Smoked Gouda Cheese Au Gratin
- French Style Garlic Whipped Potatoes

SALAD OPTIONS

- Garden Salad
 - Spring Mix, Grape Tomato, Cucumber, & Red Onion
- Caesar Salad
 - Chef Made Caesar Dressing

BANQUET & EVENT MENU

BUFFET-STYLE SELECTIONS



BUFFET-STYLE SELECTIONS

MINIMUM 25 GUESTS

LIMIT ONE BUFFET PER MEALTIME

MINNESOTA CLASSIC \$29

BUFFET

- **Choice of** Hamburgers, Barbeque Chicken Breast, or Brats
- Brisket Baked Beans
- House Potato Chips and French Onion Dip
- **Choice of** Potato Salad or Coleslaw
- Served with Lettuce, Tomato, Red Onion, Swiss Cheese, & American Cheese

LITTLE ITALY BUFFET \$28

- **Choice of** Chicken Parmesan or Lasagna (Beef or Vegetarian)
- Seasonal Blend Vegetable
- Caesar Salad
- Garlic Breadsticks

DELUXE DELI BUFFET \$27

- Turkey, Ham, American Cheese, & Swiss Cheese
- Rolls & Croissants
- Soup du Jour
- House Fried Potato Chips with French Onion Dip
- Served with Lettuce, Tomato, Onion, Mayo, & Mustard

FRESH MEX BUFFET \$30

- Chicken Fajita Meat
- Seasoned Ground Beef
- Flour Tortillas & Chili Lime House Made Tortilla Chips (Sub Corn Flour Tortilla's for \$2+)
- Pico de Gallo, Lettuce, Shredded Cheese, Refried Beans, Guacamole, Olives, Sour Cream, & Cilantro
- Lime Rice
- Salsa

Substitute GF bread for additional \$3 each

BANQUET & EVENT MENU

BUFFET-STYLE SELECTIONS



BUFFET-STYLE SELECTIONS

MINIMUM 25 GUESTS

LIMIT ONE BUFFET PER MEALTIME

MEDITERRANEAN \$27

BUFFET

- Chicken Gyro
- Greek Salad
- Yellow Rice
- Tzatziki, Hummus, & Pitas

MINNESOTA \$28

HOMESTYLE BUFFET

- **Choice of** Hickory Smoked Pork or Pot Roast
- House Mashed Potatoes
- French Style Green Beans
- Garden Salad
- Rolls & Butter

SOUTHERN BBQ \$28

BUFFET

- Fried Chicken
 - Sub BBQ Brisket for \$4+
- Coleslaw
- Buttered Sweetcorn
- Maple Bacon Baked Beans
- Buttermilk Biscuits

BAKED POTATO, SOUP, \$27

& SALAD BAR

- Grape Tomatoes
- Salad Bar with Cottage Cheese
- Diced Hard Boiled Eggs
- Shredded Cheese
- Bacon Bits
- Broccoli
- Sweet Peppers
- Cucumbers
- Croutons
- **Choice of** Dressing
- Baked Potato
- Homemade Chili (Beef or Chicken)
- Sour Cream
- Cheese
- Green Onions
- Rolls
- Butter

Substitute GF bread for additional \$3 each

BANQUET & EVENT MENU

DESSERT, REFRESHMENTS, & PIZZA SELECTIONS



DESSERT SELECTIONS

LIMIT TWO PER EVENT

- NEW YORK CHEESECAKE WITH BLUEBERRY COMPOTE \$6
- TRIPLE CHOCOLATE TIGER CAKE \$6
- CHOCOLATE LAYER CAKE \$6
- TRIPLE LAYER WHITE CHOCOLATE RASPBERRY CAKE \$6
- TORTE CAKE (GF) \$6

See Sales about bringing own outside Cake

PIZZAS-LATE NIGHT

PRICED PER PIZZA

- CHEESE \$18
- PEPPERONI \$20
- SAUSAGE \$20
- SUPREME \$22
Pepperoni, Sausage, Green Peppers, Mushrooms, Onions, Banana Peppers, Italian Seasoning
- VEGGIE \$21
Diced Tomato, Black Olives, Banana Peppers, Green & Bell Peppers, Mushrooms, and Spinach with Alfredo or Traditional Red Sauce

Substitute GF crust for additional \$7/pizza

REFRESHMENTS

PRICED PER GALLON

- LEMONADE \$30
- ICED TEA \$30
- HOT TEA \$3/PKT
- HOT CHOCOLATE \$3/PKT
- ASSORTED SODA \$4/EA
- BOTTLED WATER \$4/EA
- JUICE \$30

BEVERAGE FOUNTAIN

PRICED FOR 2 GALLONS

- NA FRUIT PUNCH \$60
- NA LEMONADE \$60
- CHAMPAGNE FRUIT PUNCH \$120
- SPIKED LEMONADE \$110



WEDDING & EVENT CAKE EXTRAS

- CAKE STORAGE FEE \$75
- CAKE CUTTING & PLATTING FEE \$150