



Wedding

Menu



ORPHEUM
THEATER CENTER

Hors D'oeuvres Display

*Appetizer packages are unlimited service for one hour and a half.
Additional charges after one hour and a half will apply.*

SIZZLING

Chislic
Teriyaki Beef Satay
Midwestern Bison Meatballs
Shrimp and Andouille Sausage Bites
Chicken Satay with Peanut Sauce
Pan Seared Walleye Cakes with Citrus Aioli
Prosciutto Wrapped Chicken
BBQ Bacon Wrapped Shrimp
Wonton Cup filled with Crab Stuffing
Osso Bucco Chicken Wing
Served with Sweet Chili, Blue Cheese, BBQ, and Bourbon Dipping Sauces
Spinach and Artichoke Dip with Fresh Naan & Tortilla Chips
Chips & Queso
Assorted Stuffed Mushrooms
Bacon Wrapped Asparagus
Sweet & Salty Pork Bites
Chorizo Stuffed Yukons
Bacon Wrapped Smoked Chicken Finger
Pulled Pork Sliders
Marinara Meatball Wellingtons
Assorted Petit Paninis
Mini Deep Dish Pizzas

CHILLED

World Tour Cheese Display
Domestic Cheese Tray
Vegetable & Relish Crudités with Assorted Dips
Fresh Fruit Kabob
Antipasti Skewers
Jumbo Shrimp with a Variety of Cocktail Sauces
Chef 's Handcrafted Canapés
Hand-Dipped Chocolate Strawberries
Assorted Dessert Shooter
BLT Stuffed Deviled Eggs

“Call It Your Meal” Appetizer Package

Pick any 3 Sizzling items (from above) along with Sliced Fresh Seasonal Fruit, Domestic Cheese Tray, Vegetable Crudités with Assorted Dips, Carved Pork Loin Station, and Assorted Mini Cheesecake Display

Plated Dinners

All Plated Dinners Include:

Complementing Starch and Fresh Vegetable. Accompanied by your preference of Salad and Dessert, Bakery Fresh Rolls and Butter, Coffee and Decaf.

SALADS

Classic House Salad with Tomatoes, Cucumbers, and Croutons
Classic Caesar
Spinach Salad with Red Onions, Mushrooms, Walnuts and Dried Cranberries

Salad Upgrade

Quinoa, Kale and Arugula, or Deconstructed

DINNER ENTRÉES

24 Hour Prime Rib

Black Angus Slow Roasted overnight with a Smoked Sea-Salt Rub, served with Cabernet Au Jus

New York Strip

10 oz. Grilled Angus Strip finished with Roasted Shallot Sauce

Walleye Florentine

Broiled Walleye dressed with Spinach, finished with Mornay Sauce

Coffee Rub Sirloin

Grilled Top Sirloin rubbed with Coffee and Herbs, finished with Bleu Cheese and Served with Bourbon Jus

South Dakota Chop

Porterhouse Pork Chop with Veloute Sauce and Caramelized Onions

Sweet & Spicy Salmon

Grilled Salmon Glazed with Sweet Chili Sauce and Sesame Seeds

Stuffed Chicken

Chicken Breast Stuffed with Spinach and Artichokes, finished with a Chardonnay Cream Sauce

Inside Out Cordon Blue

Breaded Chicken Breast topped with Fried Prosciutto and a Gruyere Cheese Sauce

Pork Medallions

Grilled Pork Tenderloin finished with a Tangy Plum Sauce

Grilled Chicken

Lightly Seasoned Grilled Breast with Choice of Sauce:
Smoked Gouda Cream Sauce, Chardonnay Cream, Mango Salsa, Mushroom Marsala, Bourbon, Scaloppini, or Gazpacho

Quinoa Stuffed Zucchini Boat

Dinner Buffets

Minimum of 40 Guests for Dinner Buffets. Fewer than 40 may have an effect on per Guest price. Buffets & Breaks are for up to one hour and a half of continual service.

Taste of Dakota Buffet

Broiled Walleye with Chardonnay Butter
Grilled Flank Steak Glazed with Bourbon
Pheasant Chowder
Rustic Wheat Berry Salad
Harvest Vegetable Salad
Tossed Garden Greens with Assorted Dressings
Roasted Yukon Gold's and Sweet Potatoes
Midwest Medley of Wild Rice
Roasted Vegetable Medley
Bakery Fresh Rolls and Butter
Chef's Selection of Assorted Desserts
Freshly Brewed Coffee and Decaf

The Lasting Impression

Choice of 2 or 3 Entrées:

Flank Steak with Wild Mushroom Sauce
Margarita Grilled Salmon
Shellfish Tortellini
Pork Tenderloin with Dijon Marsala Sauce
Grilled Chicken Breast with Concombre Salsa
Grilled Chicken with Vodka Shrimp Sauce
Tasso Chicken

Includes:

Caprese Salad
Classic Caesar Salad
Chef's Selection of Seasonal Vegetables
Garlic Mashed Potatoes
Bakery Fresh Rolls and Butter
Chef's Selection of Assorted Desserts
Freshly Brewed Coffee and Decaf

Dinner Buffets

Minimum of 40 Guests for Dinner Buffets. Fewer than 40 may have an effect on per Guest price. Buffets & Breaks are for up to one hour and a half of continual service.

Prairie Buffet

Beef Pot Roast with Au Jus
Boneless Country Style Ribs
Honey Lime Mesquite Chicken
Garden Salad
Twice Baked Potato Salad
Kohlrabi and Brussel Sprout Slaw
Sweet Potato Mashed Potatoes
Chef's Selection of Seasonal Vegetables
Cornbread Muffins and Honey Butter
Caramel Apple Pie
Freshly Brewed Coffee and Decaf

The Falls Buffet

Choice of 2 Entrées:

Roasted Top Sirloin
Bacon Wrapped Cod
Glazed Pork Loin
Chicken Scaloppini
Gazpacho Chicken
Tuscan Chicken Tortellini
Bourbon Chicken
Chardonnay Chicken
Mushroom Marsala Chicken

Includes:

Garden Salad
Orzo Vinaigrette Salad
Chef's Selection of Seasonal Vegetables
Roasted Reds
Bakery Fresh Rolls and Butter
Chef's Selection of Assorted Desserts
Freshly Brewed Coffee and Decaf

Kid's Meals

**Minimum of 20 guests for kids buffet*

Plated

Chicken Strips, Waffle Fries and Fresh Sliced Fruit

Buffet*

(Placed on a lowered table and designed for those under 12 years old)
Mini Corn Dogs, Chicken Strips, Waffle Fries, Mac & Cheese, and
Fresh Sliced Fruit.

Specialty Stations

*Minimum of four Specialty\Carving stations or one can be paired with any Dinner Buffet.
Minimum of 40 Guests for Enhancement Stations. Fewer than 40 may have an effect on per
Guest price. Prices reflect chef's service for one hour, additional charge after first hour.*

Chilled Seafood

Snow Crab Claws and Black Tiger Shrimp with variety of Cocktail Sauces

Satay

Teriyaki Beef Satay, and Chicken Satay with Peanut Sauce with Fried Rice

Fajita

Marinated Grilled Steak & Chicken, Flour Tortillas, Pepper Jack Cheese,
Sautéed Peppers & Onions, Diced Tomatoes, Jalapenos, Pico de Gallo, Sour Cream,
and Guacamole

Traditional

Fresh Sliced Fruit Display, Vegetable Crudit  with Assorted Dips,
Assorted Domestic Cheese and Cracker Display

Chicken and Waffle

Belgium Waffles with Crispy Fried Chicken and Jack Daniel's Maple Syrup

Classic Caesar Salad

Grilled Juliened Chicken, Freshly Chopped Romaine Lettuce with Kalamata Olives,
Tomatoes, Garlic Herb Croutons, and Parmesan Cheese

Pasta Extravaganza

A Variety of Pastas, Alfredo Sauce, Basil Marinara, Pesto Cream Sauce,
Grilled Chicken, Italian Sausage, Vegetables and Bakery Fresh Italian Breads

BBQ

Pulled Pork with Tangy BBQ, Smoked Brisket with Bourbon BBQ, and
Oil & Vinegar Coleslaw

Slider Burger

Grilled Beef Patties on a Fresh Bun, Sliced Cheeses, Saut ed Onions & Mushrooms,
Assorted Condiments, and Twice Baked Potato Salad

Mashed Potato

Garlic Mashed and Sweet Potato Mashed Potatoes, Shredded Cheddar, Sour Cream,
Green Onions, Bacon Bits, Broccoli Cheese Sauce, Roasted Shallot Sauce,
and Whipped Butter

Mac & Cheese

Buffalo Chicken with Cheddar Cheese, Shrimp with Mornay Cheese,
Saut ed Asparagus with Gouda Cheese

Specialty Stations

Chowder

Pheasant Chowder, Clam Chowder, Corn Chowder,
Oyster Crackers, and Sliced French Breads

Dippers

Seasoned Beef Queso, Buffalo Chicken Dip, Jalapeño Popper Dip,
Fresh Naan Bread and Tri-Color Tortilla Chips

Gourmet Dessert Popcorn

Your Choice of Rocky Road, Reese's Peanut Butter Cup, Oreo Cookie,
White Chocolate Raspberry or Snickers

Cheesecake Display

New York Cheesecake with Assorted Fruit Toppings, Nuts, Caramel, Chocolate, and
Whipped Cream

Carving Stations

*All Carving Stations are Chef attended and served with an assortment of Petite Rolls
Prices reflect chef's service for one hour, additional charge after first hour.*

Peppercorn Beef Tenderloin with a Mustard Dill and a Béarnaise Sauce

Buffalo Round with Chimichurri Aioli

Seared Ahi Tuna with Cucumber Wasabi

Smoked Sea Salt Prime Rib with Horseradish Chipotle Aioli

Tender Breast of Turkey with Cranberry and Red Onion Aioli

Smoked Pork Loin with Ginger Plum Sauce

Cider Glazed Ham with Dijon Mustard Sauce

Late Night Snacks

(Ordered between 9pm - 12am)

Gourmet Pretzel

Salted, Cheese Stuffed Jalapeno, Sweet Cream Stuffed Pretzels and Pretzel Bites.
Comes with Beer Cheese Sauce
Honey Mustard dipping Sauce
Cream Cheese Icing and Chocolate Fondue

Fry Frenzy

Crispy Battered Fries, Waffle Fries, and Sweet Potato Fries.
With an array of dipping sauces including Chipotle Aioli, Horseradish Aioli,
Sweet Chili Sauce, Ketchup, Ranch, Chili, Dijon Mustard, Sour Cream and Chives

Quattro Quesadillas

Grilled Chicken, Grilled Steak, Smoked Pulled Pork and Roasted Vegetable
Shredded Pepper Jack Cheese
Salsa, Sour Cream and Guacamole

The Pub Crawl

Tri-Colored Fried Tortilla Chips
Hot and Fresh Chili Con Queso and Corona Salsa
Pub Mix
Specialty Flavored Popcorn

S' Mores and More

-Chocolate Covered Marshmallows rolled in Graham Cracker Crumbs
-Marshmallow Cream Cracker dipped in Chocolate
-The "Original" way

Beverage Options

Spectra will supply one Bartender for every 150 guests guaranteed. \$500.00 Minimum Spending is required for each bar. If sales are not met up to a \$75.00 Bartender fee, per bar, will apply for all cash bar functions. Cash Bar prices include all applicable sales taxes. Hosted Bar prices do not include supplemental fee and applicable sales taxes.

TOP SHELF LIQUOR SELECTIONS

Varieties including selections comparable to Jack Daniel's Whiskey, Crown Royal Whiskey, Jameson Whiskey, Kettle One Vodka, Bombay Sapphire Gin, Captain Morgan's Rum, Jose Cuervo Tequila, Johnny Walker Black Scotch

PREMIUM LIQUOR SELECTIONS

Varieties including selections comparable to Jim Beam, Bourbon, Seagram's 7 Blended Whiskey, Smirnoff Vodka, Tanqueray Gin, Bacardi Rum, Sauza Gold Tequila

BAR PRICING

<i>Hosted Bar Pricing</i>	<i>Cash Bar Pricing</i>
Top Shelf Brands	Top Shelf Brands
Premium Brands	Premium Brands
House Wine	House Wine
Premium/Import	Premium/Import
Domestic/Malt	Domestic/Malt
Bottle Water	Bottle Water
Drinks	Soft Drinks

DOMESTIC AND IMPORT KEGS

16 Gallon Domestic Keg (approximately 128 - 16oz. servings)

Bud, Bud Light, Miller Lite, and Coors Light

Imported/Specialty Kegs

WINE SELECTIONS

Kendall-Jackson Merlot, Chardonnay, and Pinot Noir

Redwood Creek Merlot, Cabernet, Chardonnay, Pinot Grigio,

Copper Ridge Merlot, Cabernet, Chardonnay, White Zinfandel

SPARKLING WINE SELECTIONS

Ballatore

Grand Asti-Spumante

Frequently Asked Questions

Is there a Bar Set-Up Fee or Bartender Fee?

The Orpheum Theatre has a \$250 bar charge for a full liquor bar and \$150 for a beer and wine bar. This fee covers the liquor license, the bartender and the bar set up. It is run as a cash bar. You can choose to have a partial of full host bar as well. Talk to your Event Manager for more details.

Is there a charge for Linens or Linen Napkins?

The Orpheum Theatre is happy to offer a choice of standard linen options complimentary. The table linen options are white, black or ivory and the napkin selection has a wide variety of color options to choose from.

What food items am I able to bring into The Orpheum Theatre?

You are welcome to bring in a wedding cake, as well as nuts and mints for the cake table. If you would like to setup a "candy bar" as a wedding favor for your guests, that is also acceptable. All other food and beverage items must be arranged through Spectra (in-house catering).

Do we have to obtain a Liquor License?

No, this is not necessary. The Orpheum Theatre and Spectra Food Services & Hospitality has an on-site full liquor license.

What is included in the room rental for a Wedding Reception at The Orpheum Theatre?

We are happy to include the following equipment for your wedding reception: Head table on risers with skirting, Power Box for DJ or Band, Table Linens (White, Black or Ivory), Colored Napkins (choice from in-house selection), Standard Centerpiece options, granite, votive candles, set up and tear down of tables and chairs.

Are the items on the Wedding Menu the only options we have to choose from?

If you do not find what you are looking for in our standard menus, our talented and professional in-house catering team would be happy to create a customized menu for you.

How early can we get into the Orpheum Theatre Center to set up? How late can we stay in the room?

You will have access to the building at 8am the day of the wedding. If you want to be able to set-up prior to the actual wedding day, let your Event Manager know and if available they can contract the day before for an additional rental rate. We will always work hard to ensure everything is in place in time for the reception and are happy to assist with setting up on the day of the event. The bar service will end at 11:30pm, your event can go until midnight.

Can we store things and pick them up on the Monday after the reception?

The Orpheum Theatre aims to be as accommodating as possible for others regarding decorations storage. Typically we can offer a space to store the items at no charge, and they can be arranged for pick up the Monday after the reception.

What is your alcohol policy?

To be served alcohol at the Orpheum Theatre Center your guests must be 21 years of age or older. Staff of The Orpheum Theatre will card any guests that are intending to drink at your Wedding Reception. Spectra Food Service is the exclusive caterer for The Orpheum Theatre and will provide all of your alcoholic beverage needs for your Wedding Reception. For any special alcohol requests, please contact your Event Manager.

What is your payment policy?

To secure The Orpheum Theatre for your wedding reception you will be required to pay a non-refundable, late deposit equal to one day's rent. If you need to make alternate payment arrangements, please speak to your Event Manager prior to signing the contract. The remaining estimated charges of your invoice will be due 5 business days prior to your wedding. Acceptable forms of payment include: cash, check, Visa, MasterCard, Discover, and American Express. If you decide to include any consumption items for your wedding Reception a valid credit card will need to be one with the Orpheum Theatre Center.

All catered events are subject to a 20% Management Charge. This Management Charge is the sole property of the food/beverage service company or the venue owner, as applicable, 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. There will also be a sales tax of 7.5% added to your final bill.