



*Rivers Edge
Wedding Guide*

Saint Cloud State University and Sodexo Campus Services
look forward to making your
extraordinary day outstanding.

We here at Sodexo are devoted to achieving your
wedding desires by providing exceptionally high quality
food and service.

The menu and services described here are only a sample of
what we offer. Working with our Executive Chef and
professional staff, we will be happy to create a menu to fit
your special needs. Please feel free to call our office at
(320) 308-4295 to arrange a time to plan your event.



Planning Your Event

Please review the following guidelines and policies to ensure a memorable event.

Contact the Catering Office at (320) 308-4295 or fax us at (320) 308-4278 or email us at catering@stcloudstate.edu to set up an appointment with our staff, where the wedding preparations will be discussed with the Catering Sales Associate or our Catering Director in person. This meeting will allow for detailed discussion of all specific and details pertaining to your one of a kind wedding.

Pricing

Food and beverage prices listed in our brochure are for all events, both on or off premise. Prices are subject to change at any time. Our weddings are planned and priced with a maximum 3 hour event time. Additional labor charges will be incurred if your event exceeds this limit. All food and beverage sales are subject to Minnesota state sales tax. Sales tax cannot be waived without documentation of your tax exempt status. This should be presented while booking your event.

Reserving the Room

Room reservations taking place in the Atwood Memorial Center need to be booked through the Atwood Conference and Scheduling Office. You can reach them at (320)-308-2075 to select a room and discuss any special needs, such as lectern or audiovisual equipment; room set-up may also be discussed at this time. Any decoration and or candles must have prior approval by Atwood Conference and Scheduling Office and/or Sodexo.

Confirm Your Order

After an order is placed a Banquet Event Order will be sent to you for approval from the event coordinator at least four weeks in advance of the function. It is then client's responsibility to review the Banquet Event Order, notify your event coordinator of any changes, and return a signed agreement at least three weeks prior to the date of the function.

Guarantees-

A final count must be specified at least 10 business days prior to the event, which is your guarantee number. This guarantee is not subject to reduction. Increases in guarantee will be dependent upon increased numbers and approval of the Chef. If no guarantee is received 10 business days prior to an event, we will prepare for the estimated number and charge accordingly. On the final billing, you will be charged for the guaranteed number, or actual attendance, whichever is greater.

Special Extras

The addition of candles, mirrors, flowers, and ice or fruit carvings for an additional charge can add that extra special appearance to any wedding. Linens come with your sit down or buffet-style dinner, we offer a wide variety of table cloth colors as well as colored napkins to match your wedding colors. Ask your Event Coordinator for more details.

Additional Services

Cake Cutting \$20 per Cake
Serving Cake \$35 per 100 people
Pouring drinks for toasting \$30 per
100 people

Due to limited space we are unable to store equipment and supplies. Arrangements must be made to remove rented or personal items from the premises immediately following an event. We will not be responsible for items left after an event (including wedding cake items).

Special Needs

We are pleased to provide quality meals for your special needs guest. Please plan to provide us with a guarantee of vegetarian, vegan, kosher, or special plates needed for your guests. Special meal arrangements must be made in advance.

We cannot guarantee timely service of special plates with-out advance planning. Special plates ordered at time of service will be charged in addition to the guarantee count.

Children's Needs: Please let us know if you will have any children. We have several items that will make their experience fun as well.

Billing

Acceptable forms of payment include check, credit card or St. Cloud State University CUFS number. All forms of payment other than CUFS require a 75% pre-payment/ deposit at the time of contract is signed, with the remaining balance to be paid the day of the event. This advance deposit will be applied to the final invoice. All organizations qualifying for a state sales tax exemption must have a copy of their tax exemption form on file with Rivers Edge Catering Services prior to the event.

Payment

All external (non-University) groups are required to make a deposit one week prior with the balance due at the conclusion of the event. Sales tax will be added to each invoice.

Sodexo accepts money order, personal and or corporate checks, Visa, and MasterCard as valid payment methods.

Gratuity-

Sodexo at Saint Cloud State University does not charge for gratuity.

Cancellations

In the occasion of a cancelation, you are responsible for contacting the catering department and canceling your event and confirming in writing. There is no charge for cancellations made at least 2 weeks in advance. A cancellation with in the 2 weeks is liable for 75% of the food bill.

Miscellaneous

County health department regulations prohibit the bringing of and removal of any food from the function site. You are, however, allowed to bring your cake in for the reception but we ask that all sheet cakes be purchased through our bakery.

Hors D' Oeuvres



Platters & Displays

Sizes—medium (50-75)/ Large (75-100)

	Medium/	Large
-Crudités and Dip	\$41 /	\$77
-Cheese and Crackers	\$57 /	\$77
-Imported/ Specialty Cheese And Gourmet Crackers	\$72 /	\$98
-Add meat to any cheese and cracker platter for an additional \$10 per platter		
-Fresh seasonal fruit and Cheese	\$72 /	\$98
-Fresh seasonal fruit	\$67/	\$88

*Butler Service Receptions for
Before Dinner Events:*

-Diamond Butler Service Reception Package: \$\$\$ per person
Select two from the Gold Level and two from the Silver level.
Up to one hour of butler service

-Amethyst Butler Service Reception Package: \$\$ per person
Select one from the Gold Level and two from the Silver level.
Up to one hour of butler service

Gold Level

Smoked salmon tartar on toasted crostini
Stuffed Mushrooms
Duck Confit spring rolls
Mini chicken wellingtons
Coconut Shrimp

Silver Level

Fruit kabobs
Tomato, mozzarella and basil crostini
Mini Quiche
Belgium endive and herbed goat cheese

Punch Service

- Selection of one Punch
- Up to one hour of table service
- Self-Service buffet presentation

- Citrus Punch
- Fruit Punch
- Mimosa Punch (non-alcoholic)
- Strawberry Punch
- Wedding Punch
- Cranberry Lemon/Lime Punch (add \$1.00 per person)
- Cranberry Punch (add \$1.00 more per person)



Entrees



Starters

(Please choose one Starter)

Tossed Garden Salad- A fresh mix of lettuce with tomatoes, cucumbers, red onion and croutons with a choice of Ranch, Italian, Ranch, and Honey Mustard

Classic Caesar Salad- Whole romaine tossed with home made Caesar dressing foccoccia croutons, shaved parmesan, and Anchovies

Spinach Salad- Baby spinach with bacon, balsamic onions, smoked Gouda cheese and candied walnuts

Wild Field Greens Salad- Wild field greens, sliced pear, candied walnuts, and Gorgonzola cheese tossed with raspberry vinaigrette

Roasted Beet and Fennel Salad- Roasted beet and fennel salad with haricots verts and avocado with a Roquefort dressing

Shaved Fennel Salad- Shaved fennel with red onions, and radishes tossed in a Lemon poppy seed dressing and served in a butter lettuce cup

Entrées

Chicken-

Harvest Apple Chicken- Apple and fennel stuffed chicken breast with roasted carrots and shallot demi

Chicken Portabella Mushroom and Boursin Cheese Roulade with Tarragon Cream- Chicken breast topped with a portabella mushroom then topped with melted Boursin cheese roulade and tarragon cream wild rice pilaf

Chicken Piccata- Boneless breast of chicken lightly sautéed and served in a light lemon sauce with capers

Seared Chicken Breast- Seared boneless chicken breast topped with a rustic brown mustard and honey sauce

Pork-

Frenched Bone in Pork Chop- Bone in Pork chop topped with a leek confit sauce and paired with a celery root and Yukon puree

Port Wine Glazed Pork Loin- Pork loin stuffed with mango and brie cheese then topped with a port wine glaze

Beef-

Chimayo Ribeye- Chimayo rubbed Ribeye steak topped with a chipotle aioli sauce paired with saffron potatoes and broccoli rabe

Grilled hanger Steak- Grilled hanger steak topped with white beach mushrooms and roasted shallot ragout serve with saffron potatoes

Steak Au Poivre- Delicious beef tenderloin served with a classic brandy sauce with green peppercorns

Filet of Beef with Cabernet Reduction- Filet of Beef topped with Gorgonzola cheese and caramelized shallots

Beef Wellington- Tenderloin of beef wrapped in puff pastry with duxelle and cooked until golden brown

Seafood-

Seared Halibut- Seared Halibut served with a preserved lemon butter sauce, parsnip puree, and grilled asparagus

Seared Salmon Filet- Seared Salmon filet topped with a sweet pea coulis succotash served on heirloom tomatoes and mascarpone polenta

Seared Sea Scallops- Seared Sea Scallops served with a creamy mango sauce accompanied by wasabi mashed potatoes

Sautéed Tiger Prawns- Sautéed Tiger Prawns served with a ginger coconut Cream sauce atop lime scented basmati rice

Entrées

Vegetarian

Caponata Wellington– Layers of Eggplant, Squash, Tomato, Onion, Pepper, Capers, Currants and Olives wrapped in Pastry

Polenta and Mushroom Napoleon– Layers of Polenta and Portabella Mushroom served with a Vegetable Ragout.

Served Entrées

All served Entrées packages include:

- Choice of a Salad
- Choice of Main Course
- Beverages

Premium Entrées

Lamb and Swiss- Grilled lamb chops served with seared herb polenta cake, sautéed Swiss chard, and a red currant cabernet sauce

Caribbean Jerk Buffalo Ribeye- Grilled Buffalo Ribeye seasoned to perfection with a Caribbean jerk rub served with a potato puree and dried cherry and grilled peach chutney

Muscovy Duck Breast- Sautéed Muscovy duck breast topped with a cherry Cognac sauce and served with a sweet potato puree and purple flower kale

Lobster- Fresh Maine lobster

Buffets



Beef

-FILET MIGNON

Beef Tenderloin filet with your choice of sauce

-ROAST TOP ROUND OF BEEF

Sliced roast top sirloin of beef carved and served with au jus

-PRIME RIB

Choice Prime Rib served at a Perfect Medium Rare with Natural Au Jus

Pork

SOUTHWESTERN GLAZED PORK LOIN

Carved and served with a zesty chipotle pepper sauce

GRILLED PORK CHOPS

Served with a Mushroom, Garlic and Herb Béchamel

Shrimp

SHRIMP SCAMPI

Shrimp sautéed with fresh herbs and garlic

BROILED SALMON WITH DILL

COMPOUND BUTTER

Salmon fillet broiled to perfection served with dill compound butter

SEARED SHRIMP

In a mango cream sauce

Chicken

CHICKEN CORDON BLEU

Boneless breast of chicken rolled with imported ham and Swiss cheese

CHICKEN SORRENTO

Boneless breast of chicken lightly breaded with prosciutto and eggplant topped with a light tomato sauce

ONION CRUSTED CHICKEN

In a caramelized onion sauce

CHICKEN BREAST Stuffed with Goat Cheese, Sundried Tomatoes and Basil

Vegetarian

VEGETABLE NAPOLEON

Vegan Napoleon with Portobello mushroom, eggplant, peppers, zucchini yellow squash and a green parsley peppercorn sauce

VEGETARIAN LASAGNA

Lasagna noodles layered with fresh ricotta, mozzarella, and parmesan cheese topped with a marinara sauce

WILD MUSHROOM SAUTEED WITH GARLIC AND HERBS

Tossed with a chardonnay cream sauce and gemelli pasta

ON THE SIDE - SELECT TWO

- Baked potato served with butter sour cream and chives
- Country mashed potatoes
- Oven roasted garlic potatoes
- Rice pilaf
- Long grain and wild rice
- Fresh broccoli spears
- Asparagus spears (seasonal)
- Fresh zucchini with garlic and basil
- Green beans with almonds
- Seasonal vegetables

Menu accompaniments for lunch and dinner. All meals include one salad, one vegetable, one starch and one dessert. Above is a list of the accompaniments to the entree. All fresh steamed vegetables blended with fresh garlic and butter, unless stated.

Beverages-

All entrées are served with
House Regular and Decaffeinated Coffee
Premium Coffees

Starbucks

Seattle's Best

- Hot Tea with
Cream, Sugar, Sugar Substitutes,
- Ice Water
- Ice Tea
- Lemonade (additional charge of .75 per person)
- Milk upon request

Gourmet Coffee Bar

-Your choice of House coffee or Premium coffee served with whipped cream, flavored syrup, chocolate flakes, cinnamon, raw sugar etc..

House coffee bar

Premium coffee bar

Dessert Selection



Desserts -

Chocolate Tort Chambord Reduction

Panna Cotta and Red Currant Parfait

Pear Poached in Riesling and Saffron with Vanilla Mascarpone

Key Lime Tart

Decorated Sheet Cakes

Sheet Cakes can be ordered in Chocolate, White, or Marble

¼ Sheet Cake	\$16.00
½ Sheet Cake	\$26.00
Full Sheet Cake	\$42.00

Customize your cake with special requests, additional charges may apply.

Snacks - All snacks are sold by the pound

Mixed Nuts	\$19.00
Trail Mix	\$9.00
Pretzels	\$6.70
Dinner Mints	\$7.25



Atwood Memorial Center
Office of Catering and Sales
320-308-4295