

# WEDDING PACKAGE

MAYO CLINIC
HEALTH SYSTEM
EVENT CENTER





## Banquet Hall & Ellerbe Room

$4250

Reception - Social Hour - Ceremony
Capacity **150+**

## Beverages & Catering

No Minimums

Catering by NAJWA'S CATERING

eventcenterinfo@mankatomn.gov | mayocliniceventcenter.com | 1 Civic Center Plaza | Mankato, MN

## INCLUDED IN ROOM RENTAL

- Ceiling Drape
- Stage Backdrop
- Dance Floor
- Stage
- Chair Covers (Up to 275)
- Tables & Chairs
- Linens & Skiritng
- Tableware
- Event Coordinator
- Bartenders
- Security
- Set up + Clean up



# Customize Your Vision

### Sparkle



### Swoop



### Criss Cross





# BAR SERVICES

## WINE & CHAMPAGNE

**$7 / GLASS OR**
**$28 / BOTTLE**

## Non-Alcoholic

**$2** **$4**

**$5**

## LIQUOR

**$7-9**

## BEER & SELTZERS

**$6 - $9**

## DRAFT BEER

**$400 / KEG**

*ASK ABOUT SPECIALITY KEGS, PRICES MAY VERY

Our bar services are fully customizable, and we will work closely with you to create a beverage package that fits both your vision and your budget.

1 Bartender per 100 Guests

No Bar Minimum

All hosted bar services are subject to a 19% service charge and 10.875% tax, to be applied at time of billing



Sophia Griffiths
Food and Beverage Coordinator
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# WEDDING
## PLANNING GUIDE

## GUEST LIST

- [ ] Finalize guest count
- [ ] Communicate guest numbers to venue by deadline.

## VENDORS

- [ ] Book photographer, DJ/band, florist, videographer, officiant, planner/coordinator
- [ ] Share vendor contact info with venue
- [ ] Ensure vendors have all necessary insurance and licensing
- [ ] Coordinate vendor arrival/set-up times with venue

## LAYOUT & DECOR

- [ ] Provide floor plan preferences (seating chart, head table, gift table, etc.)
- [ ] Drop off personal decor (signs, guest book, centerpieces, etc.)

## CEREMONY SPECIFICS

- [ ] Provide ceremony outline and special requests (readings, traditions, music)
- [ ] Confirm who will cue music, procession, and officiant
- [ ] Microphone Needs
- [ ] Schedule rehearsal with Venue (If available)

## CATERING

- [ ] Share food service timeline and details with venue

## ALCOHOL

- [ ] Confirm alcohol preferences & Hosted Items

## TIMELINE

- [ ] Create master timeline for wedding day
  Confirm key times (getting ready, first look, ceremony, cocktail hour, dinner, dances, etc.)
- [ ] Share with all vendors and venue
- [ ] Confirm venue access times (set-up, tear-down)

## SEATING & CHARTING

- [ ] Assign seating (or choose open seating)
  Provide final seating chart to venue
- [ ] Drop off printed materials (escort cards, table numbers)

## POST WEDDING

- [ ] Pay any remaining balances
- [ ] Plan for tear-down and pickup of decor, personal items,
- [ ] Designate who will collect gifts/cards

All Open invoices and final details due 10 days prior to event







EST. 1995

# NAJWA'S CATERING

MANKATO, MN

## EXECUTIVE CHEF, NAJWA MASSAD

With 30 years of experience in the food industry and multiple restaurants under her belt, Najwa brings a fresh and flavorful taste to the table. She is known for her Mediterranean Cuisine and ability to turn a simple dish into an extraordinary entrée.

When the Mayo Clinic Event Center was established in 1995, Najwa and her husband John became the exclusive caterers, and they have held that position since. Her success is driven by detailed preparation and notable service. From kitchen to table, each meal is carefully crafted to perfection.

If you want a taste of what Najwa is known for, try her Famous Cookies or the signature sauce that launched her family's success – Massad's Schwarma Sauce – featured in several of her entrées. Najwa's Catering is delighted to cater your event at the Mayo Clinic Event Center.

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# NAJWA'S CATERING

A Tradition in Taste

## PLATED DINNER

Includes Salad, Coffee & Water Station

### Grilled Pork Ribeye - 36

Grilled Pork Ribeye with a Savory Teriyaki Glaze, served with Dauphinoise Potatoes, Whole Green Beans, Sautéed Peppers

### Top Sirloin - 40

Grilled Choice Cut Sirloin, topped with a Garlic & Italian Parsley Compound Butter, served with Potato Purée with Chives, Seasonal Vegetables

### Garlic Citrus Chicken - 32

Pan Seared Marinated Chicken Breast, drizzled with our own Lemon & Garlic Sauce, served with Potato Purée, Buttered Peas, Corn

### Chicken Cordon Bleu - 28

Breaded Breast of Chicken, filled with Smoked Ham and Mozzarella Cheese, served with Jeweled Long Grain & Wild Rice, Sweet Carrots, and Green Beans

### Herb Seasoned Pork Loin - 32

Slow Roasted Pork Loin with Herbs, Accompanied by Duchess Potatoes, Seasonal Vegetables

### Filet Mignon - MKT

8oz Center Cut Filet with Herb Compound Butter, served with Fingerling Potatoes, Grilled Heirloom Tomatoes, Sweet Onions

### Sicilian Style Halibut - 48

Grilled Halibut with Roasted Tomato, Celery, Olive & Red Onion Salsa, served with Potato Purée, French Green Beans

### Chicken Diane - 34

Pan Seared Marinated Chicken, topped with Chef John's Cognac & Mushroom Cream Sauce, served with Potato Purée, Green Beans, Red Bell Peppers, Yellow & Orange Carrots

### Mediterranean Style Chicken - 32

Pan Seared Marinated Chicken Breast served with our Famous Schwarma Sauce (Garlic Aioli), Red Skinned Potato Purée, Green Beans, Red Bell Peppers, Yellow & Orange Carrots

### Salmon w/ Gin-Soaked Tomatoes - 32

Broiled Sock-Eye Salmon with Gin-Soaked Sweet Cherry Tomatoes, served with Potato Puree, French Green Beans

### Grilled Beef Ribeye - 46

Grilled Beef Ribeye with Chimichurri, served with Potato Purée, Green Beans, Red Bell Peppers, Yellow & Orange Carrots

### Italian Stuffed Pepper - 26

Colored Bell Peppers, filled with Jeweled Long Grain & Wild Rice in Our Fire-Roasted Tomato Marinara, served with a Medley of Seasonal Vegetables

### Chicken Bruschetta - 32

Grilled Pesto Chicken Breast, topped with a Flavorful Mix of Stewed Tomatoes, Sweet Onions, Basil, Garlic, Olive Oil, served with Potato Puree, French Green Beans

### Acorn Squash (seasonal) - 26

Oven Roasted Winter Squash, filled with Jeweled Long Grain & Wild Rice, topped with our Fire-Roasted Tomato Marinara, served with a Medley of Seasonal Vegetables







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## INTERNATIONAL BUFFETS

### American - 34 / 36 Two Choices

Choice of Roasted Turkey Breast with Sage Dressing, Slow Baked Roast Beef, Herb Crusted Pork, served with Crisp Romaine, Mixed Greens Salad, Sweet Cherry Tomatoes, English Cucumbers, Herb Croutons, Our Homemade Ranch & Western Dressings, Potato Purée, Gravy, Seasonal Vegetables, Dinner Rolls, Butter

### Italian - 34

Traditional Spaghetti & Cavatappi Noodles, Authentic Meat Sauce, Homemade Alfredo, Spicy Arrabbiata Sauce served with Crisp Romaine, Parmesan Cheese, Herb Croutons, Chef John's Caesar Dressing, Buttered Sweet Corn, Oven Baked Garlic Texas Toast

### Indian - 36

Tikki Masala (Golden Pan-Fried Chicken with Mushrooms in a Rich Masala Wine Sauce), Aloo Gabi (Potatoes, Cauliflower with a blend of Spices, Aromatics, Tomatoes), Includes both entrees served with Cinnamon Scented Basmati Rice, Lemon Butter Green Beans, Naan Bread

### Tex-Mex - 36

Build Your Own Tacos - choose two proteins: Chicken Carnitas, Steak Fajitas, Seasoned Ground Beef, served with Spanish Rice & Black Beans, Flame Charred Tortillas, Lettuce, Shredded Cheese, Pickled Jalapeños, Sour Cream, Salsa, Hot Sauce, Tostada Chips

Add Guacamole for $3 per person

### Mediterranean - 36

Marinated Chicken with our Famous Schwarma Sauce (Garlic Aioli) & Lubee Mah Lahmee, Sirloin Tips & Green Beans in a Fresh Tomato & Garlic Sauce, served with a Mediterranean Salad tossed in Najwa's Signature Citrus & Garlic Vinaigrette, Chef John's Hummus, Jeweled Rice, Pocket Bread

25 person minimum

Buffets include freshly brewed coffee & water station

Service for 45 minutes - added charges may apply for additional service time

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## COLD APPETIZERS

### Jumbo Gulf Shrimp - 175
Served with Cocktail Sauce (Per 50)

### Cocktail Sandwiches - 60
Choice of Roast Beef, Turkey, Ham Croissants (Per Dz)

### Hummus - 125
Served with Pita, Seasonal Veggies (Serves 25)

### Baba Ghanoush- 100
Served with Pita, Seasonal Veggies (Serves 25)

### Summer Sausage & Cheese - 175
Thinly Sliced Local Sausage, Gouda & Swiss Cheese Served with Crackers (Serves 50)

### Farmer's Market Vegetables -90
Served with House Ranch Dressing (Serves 25)

### Layered Taco Dip - 90
Served with Tortilla Round Chips (Serves 25)

### Caprese Skewers - 60
Drizzled with White Balsamic, Basil (Per Dz)

### Kettle Chips & Dip - 75
Served with House French Onion Dip (Serves 25)

### Fresh Tomato Bruschetta - 80
Served with Grilled French Bread (Serves 25)

### Meat & Cheese Skewers - 48
Cubed Local Sausage & Cheese (Per Dz)

### Ahi Tuna Tartare - 175
Sushi Grade Tuna, Ponzu Sauce, Green Onions, Sesame Seeds, served with Pita Chips (Serves 25)

### Mexican Street Corn Dip - 90
Served with Tortilla Round Chips (Serves 25)

### Tortilla Chips & Salsa - 75
Served with Traditional Salsas (Serves 25)

## HOT APPETIZERS

### Chicken Satays - 175
Served with Massad's Famous Schwarma Sauce (Per 50)

### Chinese Egg Rolls - 200
Served with Sweet & Sour Sauce (Per 50)

### Hand-Packed Meatballs - 175
Served with Sweet & Tangy BBQ Sauce (Per 50)

### Charbroiled Garlic Shrimp - 250
Served with Asian Chili Sauce (Per 50)

### Chicken Wings - 150
Choice of Buffalo, Dry Rub, Lemon & Garlic (Per 50)

### Bacon Wrapped Scallops - 50
Served with Teriyaki Dipping Sauce (Per Dz)

### Spinach & Artichoke Dip - 100
Served with Naan Bread (Serves 25)

### Salt & Pepper Edamame - 80
Served with Asian Chili Sauce (Serves 25)

### Mini Burger Sliders - 100
Served with Pickles, Ketchup & Mustard (Per 25)

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## CAKE

| | Per Slice |
|---|---|
| Assorted Cake “Shooters” | 6 |
| Layered Chocolate Cake | 6 |
| Carrot Cake | 6 |
| Flourless Chocolate Cake | 7 |
| Red Velvet | 7 |
| Tiramisu | 7 |
| Tuxedo Cheesecake | 7 |
| White Choc. Raspberry Cheesecake | 7 |
| Seasonal Cheesecake | 7 |

## FAVORITES

| | Each |
|---|---|
| Dove Ice Cream Bars | 4 |
| Italian Ice | 3 |
| • ***Lemon, Cherry*** | |
| Chocolate Dipped Strawberries | 3 |
| French Macarons | 3 |
| Baklava | 4 |
| Najwa’s Specialty Cookies | 3 |
| • ***Praline, Triple Chocolate*** | |
| Traditional Cookies | 2.75 |
| • ***Chocolate Chip, Oatmeal Raisin*** | |
| Assorted Bars | 2.75 |

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# HEALTHY OPTIONS

IN PARTNERSHIP WITH
MAYO CLINIC HEALTH SYSTEM

## SCRATCH MADE, HEALTH CONSCIOUS

We've worked with the dietitians at Mayo Clinic Health System to highlight a few menu options that meet the dietary requests your guests might have. Please note our catering team has a health focus with all of our menu items, not only what we've listed here. Most items are made from scratch. We rarely use butter, and defer to Olive Oil when a fat is needed to sauté or sear. We use arrowroot to thicken, so all of our sauces are gluten-free. Vegetables are steamed to retain maximum nutrient value, and meats are char-broiled to eliminate the need for adding fats to flavor. Crispy items are baked instead of deep-fried.

### Chicken Tawook

Marinated & Charbroiled Garlic Chicken Breast, Served on a Bed of Jeweled Rice, with Massad's Famous Schwarma Sauce (Garlic Aioli)

### Massad Salad

Mixed Greens, Marinated Chicken Breast, Peppers, Sweet Onions, Cucumbers, and Tomatoes, served with Lemon & Garlic Dressing

### Stuffed Peppers

Red Bell Pepper Stuffed with Rice, Celery, Red Onion, Carrots, topped with Marinara Sauce

### Halibut

Grilled Halibut with Roasted Tomato, Celery, Olive & Red Onion Salsa served with Potato Puree, French Green Beans

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