



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



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 & Skirting

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



LIQUOR



\$7-9

BEER & SELTZERS



\$6 - \$9

DRAFT BEER



\$400 / KEG

*ASK ABOUT SPECIALITY KEGS,
PRICES MAY VARY

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
507 - 387 - 8449
sgriffiths@mankatomn.gov

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

Najwa has been in the food industry for over 30 years with multiple restaurants under her belt. She is known for her Mediterranean Cuisine and the ability to turn something simple into something extraordinary.

When the Mayo Clinic Event Center was established in 1995, Najwa and her husband John were asked to be the exclusive caterers and they have held that position ever since. The key to her success is making sure that every meal she puts out is executed to perfection. This starts with the passion and focus she puts into every step of the food preparation and is finished with her notable service of those meals. No detail is overlooked.

If you want to get a taste of what Najwa is known for, don't miss out on her Famous Cookies! You also must try the sauce that launched her family's success, Massad's Schwarma Sauce, which can be found in a few of the entrees she serves. We hope you enjoy your experience working with her during your event at the Mayo Clinic Event Center!



EXCLUSIVE CATERER AT



MAYO CLINIC
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NAJWA'S CATERING

A TRADITION IN TASTE



PLATED DINNER

INCLUDES SALAD, CHEF'S CHOICE VEGETABLE, COFFEE STATION & WATER STATION

CHICKEN TAWOOK - 27

Marinated & Charbroiled Garlic Chicken Breast. Served On A Bed Of Jeweled Rice w/ Massad's Famous Schwarma Sauce

BAKED PORK CHOP - 27

Baked Pork Chop w/ Carmelized Onions. Served w/ Potato Puree and Chef's Choice Vegetable

HERB CRUSTED PORK - 26

Slow Roasted Pork Loin Cured w/ Fresh Herbs. Served w/ Dutchess Potatoes, Green Beans, and Baby Carrots

ATLANTIC SALMON - 29

Broiled Atlantic Salmon w/ Roasted Tomato & Verde Salsa. Served w/ Potato Puree and Chef's Choice Vegetable

KABOB DUET - 35

Grilled Chicken and Beef Kabobs Served w/ Mediterranean Couscous and Chef's Choice Vegetable



STUFFED PEPPER - 23

Vegan & Seasonal



ACORN SQUASH - 23

Vegan & Seasonal

CHICKEN CORDON BLUE - 26

Breaded Chicken Breast Stuffed w/ Ham & Mozzarella Cheese. Served w/ Garlic Mashed Potatoes and Chef's Choice Vegetable

CHICKEN KIEV - 26

Breaded Chicken Breast Filled w/ Herb Butter. Served w/ Minnesota Wild Rice and Baby Carrots

FRENCH CUT CHICKEN - 27

Pan Seared Chicken w/ White Wine and Citrus Sauce. Served w/ Garlic Mashed Potatoes and Chef's Choice Vegetable

LASAGNA A LA FORNO - 26

Oven Baked Beef Lasagna w/ Marinara Sauce or Vegetable Lasagna w/ Parmesan & Mozzarella

CHICKEN DIANE - 27

Charbroiled Chicken w/ Creamy Cognac and Mushroom Sauce. Served w/ Garlic Potato Puree and Chef's Choice Vegetable

TOP SIRLOIN - MP

Charbroiled Sirloin Topped w/ Burgandy Mushroom Sauce. Served w/ Dutchess Potatoes and Chef's Choice Vegetable

BUFFET DINNER

INCLUDES SALAD, CHEF'S CHOICE VEGETABLE, COFFEE & WATER STATION

COST PER PERSON - 25 PERSON MINIMUM

SINGLE ENTREE

29

TWO ENTREE'S

32

THREE ENTREE'S

35

CHOOSE ANY ENTREES UNDER 26 FROM ABOVE

*SEE CATERER FOR ADDITIONAL OPTIONS

CARVING STATION

Roasted Beef Prime Rib - 11.5

Maple Syrup Glazed Ham - 9.75

Gourmet Roasted Turkey - 9.75

SERVICE FOR 60 MIN - ADDITIONAL CHARGES MAY APPLY FOR ADDITIONAL TIME

AS OF JULY '24 - PRICES SUBJECT TO CHANGE



NAJWA'S CATERING

A TRADITION IN TASTE

INTERNATIONAL BUFFET

INCLUDES SALAD, CHEF'S CHOICE VEGETABLE, COFFEE & WATER STATION
25 PERSON MINIMUM

AMERICAN - 29 / 32 BOTH

Roast Turkey or Roast Beef. Served w/ Tossed Green Salad and Assorted Dressings, Mashed Potatoes and Gravy, Sage Dressing, Seasonal Vegetable, Fresh Rolls and Sweet Butter

ITALIAN - 32

Penne Pasta in Chardonnay Alfredo Sauce & Italian Beef Lasagna. Served w/ Caesar Salad, Buttered Corn and Garlic Toast

INTERNATIONAL - 40

Take a Trip Around the World with the American, Lebanese and Italian Buffets. One Station for Each

LEBANESE - 35

Chicken Tawook and Lubee Mah Lahmee (Sirloin Tips & Green Beans in Tomato Sauce). Served w/ Lebanese Salad, Jeweled Rice, Pocket Bread and Hummus, Fresh Rolls and Sweet Butter

MEXICAN - 32

BYO Taco's w/ Ground Beef & Fajita Chicken. Served with Sauteed Peppers & Onions, Spanish Rice, Refried Beans, Sour Cream, Guacamole, Salsa and Hot Sauce

SERVICE FOR 60 MIN - ADDITIONAL CHARGES MAY APPLY FOR ADDITIONAL TIME

FAMILY STYLE

A GREAT WAY TO CREATE A SOCIAL ENVIRONMENT AROUND DINNER. WE PROVIDE A PLATTER OF THE MAIN COURSE, SIDE DISHES AND YOUR CHOICE OF SALAD ALLOWING GUESTS TO HELP THEMSELVES AND SHARE AMONGST THEIR TABLE. ALL MEALS ARE PRICED PER PERSON AND SERVED AS A GROUP OF 8

AMERICAN - 32

LEBANESE - 32

ITALIAN - 31

MEXICAN - 31

Final Menu & Service Agreed Upon w/ Chef

SALAD OPTIONS - INCLUDED W/ ALL DINNERS

HOUSE	Mixed Greens w/ Crisp Romaine, Tomato, Cucumber, Croutons and Ranch Dressing	INCLUDED
CAESAR	Mixed Greens, Croutons, Shaved Parmesan and Caesar Dressing	INCLUDED
BERRY	Mixed Greens, Strawberries, Walnuts and Raspberry Balsamic Vinaigrette	ADD \$3
SPINACH	Harvest Blend Greens, Kalamata Olives, Red Onion, Feta and Balsamic Vinaigrette	ADD \$3
CAPRESE	Buffalo Mozzarella, Tomatoes, Fresh Basil, Italian Parsley, Balsamic Vinegar & Olive Oil	ADD \$4

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COLD APPETIZERS

JUMBO GULF SHRIMP - 175

w/ Cocktail Sauce. Per 50

COCKTAIL SANDWICHES - 80

Roast Beef, Turkey or Ham Croissants. Per 25

MARINATED GREEK OLIVES - 30

Serves 25

HUMMUS w/ PITA & VEGGIES - 65

Serves 25

BRUSCHETTA - 36

Per dozen

TORTILLA CHIPS & SALSA - 48

Blue Corn Tortilla Chips & Three Varieties of Salsa. Serves 25

SMOKED GOUDA PLATTER - 90

w/ Fresh Bread. Serves 25

SMOKED SALMON FILLET - 140

w/ Chardonnay Caper Sauce. Per Fillet, Serves 25

MEAT & CHEESE TRAY - 95

w/ Crackers. Serves 50

FARMER'S MARKET VEGETABLES - 85

w/ Homeade Ranch. Serves 50

CHARBROILED CAULIFLOWER - 70

w/ Red Pepper, Lemon and Parsley. Serves 25

PECAN & GREEN OLIVE DIP - 80

w/ Crackers. Serves 25

POTATO CHIPS & DIPS - 45

Kettle Chips w/ Creamy French Onion, Taco & Buffalo Dips. Serves 25

CAPRESE - 85

Tomatoes, Mozzarella, Balsamic & Olive Oil. Serves 25

HOT APPETIZERS

CHICKEN SATAYS - 85

w/ Massad's Famous Swarma Sauce. Per 50

CHINESE EGG ROLLS - 80

w/ Sweet & Sour Sauce. Per 50

HAND-PACKED MEATBALLS - 175

BBQ, Sweet & Sour or Marinara. Per 50

CHARBROILED GARLIC SHRIMP - 225

w/ Asian Chili Sauce. Per 50

CARVED BEEF STATION - 9/PERSON

Carved Live w/ Miniature Buns, Horseradish & Chipotle Mayo. - min 50 people

NACHO BAR - 8/PERSON

Tortilla Chips, Taco Meat, Queso Cheese, Lettuce, Onion, Jalapenos, Salsa. - min 50 people

MINI BURGER SLIDERS - 36

Per dozen

CHICKEN WINGS - 100

Buffalo, Teriyaki or Lemon & Garlic. Per 50

BBQ PORK WINGS - 90

Per 25

BACON WRAPPED SCALLOPS - 40

w/ Teriyaki Dipping Sauce. Per dozen

SPINACH & ARTICHOKE DIP - 85

w/ Rye Bread. Serves 25

SCHARMA STATION - 8/PERSON

Half Scharmas Assembled Live w/ Pickle, Tomato, Lettuce, Scharma Sauce. - min 50 people

BUTLERED HORS D'OEUVRES

CONTACT FOR PRICING



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EST. 1995

NAJWA'S CATERING

MANKATO, MN

CAKE

Per Slice

Layered Chocolate Cake	6
Carrot	6
Flourless Chocolate 	6
Red Velvet	7
Tiramisu	7
Tuxedo Cheesecake	7

The Cheesecake Factory

FAVORITES

Dove Ice Cream Bars	4 ea
Chocolate Dipped Strawberries	26 / dz
Baklava	36 / dz
Najwa's Famous Cookies	28 / dz
Chocolate Caramel	
Macadamia, Praline,	
Chocolate Chip, Oatmeal	
Raisin, Peanut Butter, Sugar	

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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 their 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 arrow root 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. A few highlights;



MEDITERRANEAN MEZZE

Hummus, Taboulee and Majadra (Lentil Dish).
Served w/ Pocket Bread

CHICKEN TAWOOK

Marinated & Charbroiled Garlic Chicken Breast.
Served On A Bed Of Jeweled Rice w/ Massad's
Famous Schwarma Sauce

MASSAD SALAD

Mixed Greens, Marinated Chicken Breast, Peppers,
Sweet Onions, Cucumbers, Tomatoes. Served w/
Lemon & Garlic Dressing



STUFFED PEPPERS

Bell Pepper Stuffed w/ Jeweled Rice in a Roasted
Tomato and Garlic Sauce.

ATLANTIC SALMON

Broiled Atlantic Salmon w/ Roasted Tomato &
Verde Salsa. Served w/ Potato Puree and Chef's
Choice Vegetable



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