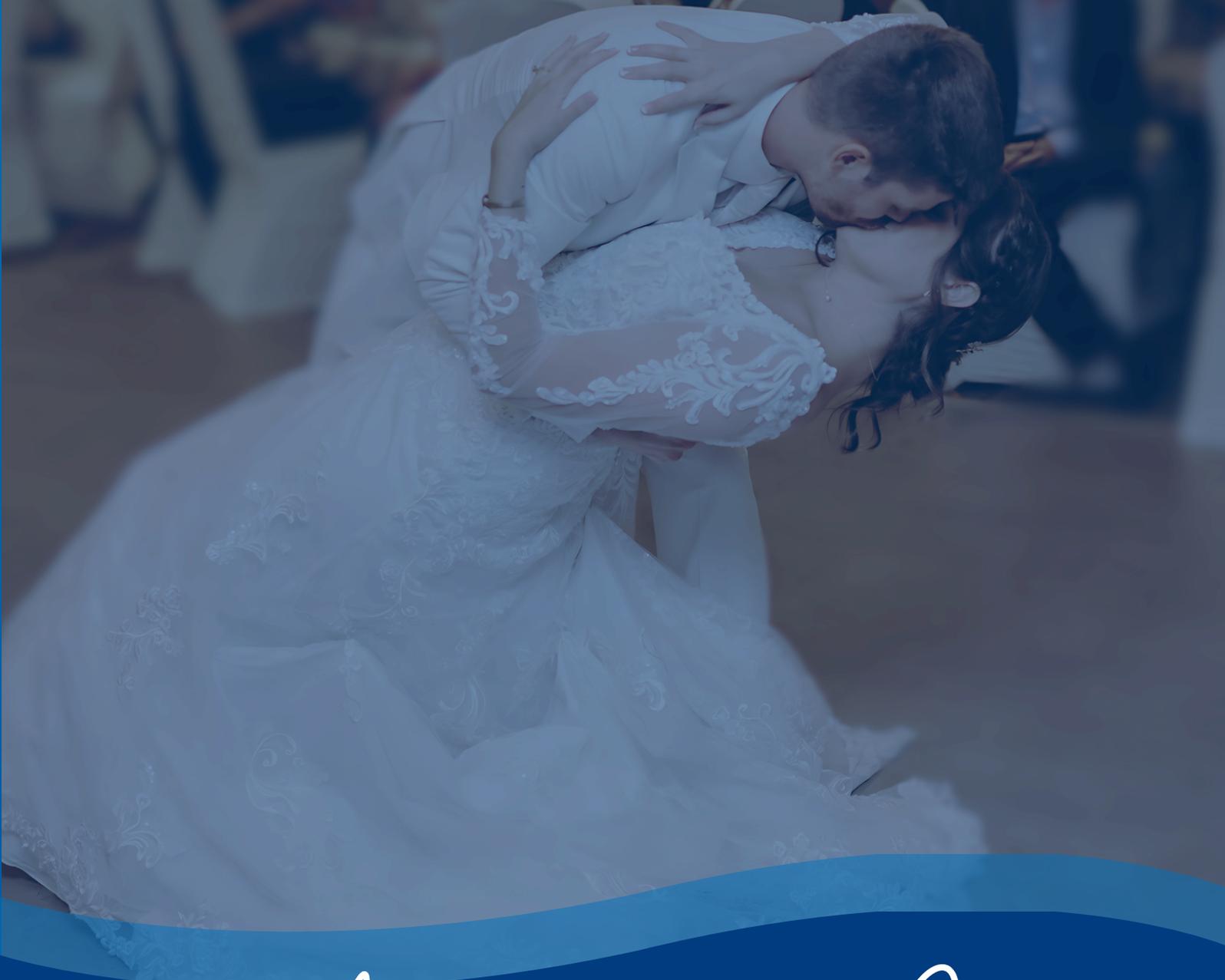




Best Western[®]

**Fairmont Hotel
& Event Center**



Wedding Guide

507-238-4700

BestWesternFairmontEventCenter.com

welcome

Congratulations on your engagement! We're thrilled for you as you begin planning this incredible new chapter in your life. Your wedding day is one of life's most memorable milestones, and at the Best Western Fairmont Event Center, we're honored to help bring your vision to life.

Whether you're dreaming of an intimate celebration or a grand event, we specialize in creating unforgettable weddings for every style and budget. Our experienced team is dedicated to delivering personalized service with attention to every last detail—so you can focus on what matters most: celebrating your love with the people who mean the most to you.

Let us help you craft a day that's as unique and beautiful as your love story.





Lodging

Convenient On-Site Lodging for You and Your Guests!

Make your celebration seamless with comfortable, on-site accommodations at our Best Western Fairmont. Your guests will enjoy spacious rooms, thoughtful amenities, and the convenience of staying just steps away from your event. Group blocks and special rates are available to ensure everyone feels right at home while celebrating your big day.



Lodging

Amenities to Make Your Stay Comfortable and Enjoyable

- **Green Mill Restaurant & Bar** – Savor award-winning pizza and a full menu of crowd-pleasing favorites, all just steps from your room.
- **Daily Breakfast at Green Mill** – Start your morning with a delicious breakfast served right inside the hotel—a cozy and convenient way to begin your day.
- **Inviting Guest Rooms** – Relax in beautifully appointed rooms, including poolside options with patio doors that open directly to the pool area.
- **Heated Indoor Pool** – Take a refreshing dip or enjoy some family fun in our spacious swimming pool.
- **Relaxing Hot Tub** – Unwind and soak away the day in our comforting hot tub.
- **Complimentary High-Speed Internet** – Stay connected with free Wi-Fi throughout your room and all public areas.
- **Business Center Access** – Take care of any last-minute needs with access to internet and printing services.
- **24-Hour Fitness Center** – Keep your routine on track in our well-equipped fitness center, available whenever you are.
- **Adjoining Rooms Available** – Stay close to friends and family with convenient adjoining room options.
- **Spacious Suites** – Upgrade your stay with one of our roomy suites—perfect for spreading out and relaxing in style.

hors d'oeuvres

phyllo bites

TUNA BRUSCHETTA

serves 25/36 pieces

BAKED BRIE

serves 25/36 pieces

crostinis

MEDITERRANEAN CROSTINI

serves 25/36 pieces

OLIVETTA & GOAT CHEESE CROSTINI

serves 25/36 pieces

ROAST BEEF CROSTINI

serves 25/36 pieces

SPINACH PARMESAN CROSTINI

serves 25/36 pieces

STRAWBERRY GOAT CHEESE CROSTINI

serves 25/36 pieces

TOMATO BASIL CROSTINI

serves 25/36 pieces



vegan

CAPONATA CROSTINI

serves 25/36 pieces

IMPOSSIBLE MEATBALLS

serves 25/36 pieces

VEGGIE SKEWERS

Grilled squash blend, carrots, red peppers, and onions drizzled with green goddess sauce.

serves 25/36 pieces

SPINACH ARTICHOKE

serves 25/36 pieces



skewers

CHICKEN MEATBALL SKEWER

Topped with havarti and basil pesto.

serves 25/36 skewers

BACON-WRAPPED DATES*

serves 25/36 skewers

CAPRESE SKEWERS*

Fresh mozzarella, grape tomato, and basil topped with balsamic glaze. *Upgrade your caprese with prosciutto & pesto for an additional charge.*

serves 25/36 pieces

CHICKEN SATAY

Drizzled with peanut sauce.

serves 25/36 pieces

COCONUT CHICKEN SKEWERS

Drizzled with pomeray vinaigrette.

serves 25/36 pieces

FRUIT, CHEESE & HONEY*

Strawberries, grapes, cheddar, and mozzarella skewered and drizzled with honey.

serves 25/36 pieces

SWEET POTATO & ANDOUILLE*

Roasted sweet potato bites, andouille sausage, and feta cheese. Topped with maple glaze.

serves 25/36 pieces

stuffed mushroom

CRAB STUFFED MUSHROOM CAPS

serves 25/36 pieces

hors d'oeuvres



FOCACCIA BOARD

Your choice of tomato basil or roasted onion and garlic focaccia. Served with choice of two sauces: Balsamic reduction, chili flake oil, extra virgin olive oil or whipped ricotta.

[serves 25](#)

MEATBALLS

Choice of Swedish or plum BBQ.

[serves 25/36 meatballs](#)

HAMBURGER SLIDERS

Seasoned beef patties served with pickle chips, haystack onions, and chipotle mayo on a bun.

[serves 25/36 sliders](#)

CHICKEN WINGS

Your choice of Buffalo, Diablo, Jim Beam, or Peking Zing. Served with ranch and bleu cheese. Available in traditional bone-in or boneless wings.

[serves 25/36 wings](#)

MINI VEGETABLE EGG ROLLS

Served with sweet and sour dipping sauce.

[serves 25/36 pieces](#)

MINI WALLEYE CAKES

Served with garlic aioli.

[serves 25/36 pieces](#)

SPINACH ARTICHOKE DIP

Served hot with pita chips.

[serves 25](#)

CHEESE & CRACKER TRAY

Cheddar, pepper jack, provolone, spreadable garlic and herb cream cheese, and an assortment of crackers.

[serves 25](#)

HUMMUS TRAY

Roasted red pepper hummus with pita chips.

[serves 25](#)

SHRIMP COCKTAIL TRAY*

Served with tangy cocktail sauce.

[serves 25](#)

SPINACH DIP TRAY

Served with cubed homemade bread.

[serves 25](#)

FRESH FRUIT TRAY*

Sliced melon, pineapple, strawberries, and grapes.

[serves 25](#)

FRESH VEGETABLE TRAY*

Cold assortment of carrots, celery, cucumbers, cauliflower, red bell peppers, and tomatoes served with cucumber dill dressing.

[serves 25](#)

ARTISAN CHEESE TRAY

Brie, aged cheddar, smoked gouda, gorgonzola, and spreadable goat cheese served with water crackers and seasonal fruit.

[serves 25](#)

CROSTINI DIP TRAY

Creamy homemade spinach dip and tomato basil bruschetta surrounded by crostinis.

[serves 25](#)

hors d'oeuvres - signature stations

Must have a minimum of 25 guests and two stations.



MASHED POTATO STATION*

Whipped baby red mashed potatoes served with an array of toppings including crisp smoked bacon, scallions, sour cream, cheddar cheese, and broccoli.

MINI SLIDER STATION

Your choice of three of the following: Beef, Chicken, Veggie, or Mojo Pork.

DIP STATION

Pita and tortilla chips served with your choice of four dips. Choose from: spinach dip, salsa, guacamole, spinach artichoke dip, olivetta, chili con queso, pico, or green goddess.

MAC 'N' CHEESE STATION

Trottole noodles in our homemade cheese sauce. Served with white cheddar, bacon, broccoli, green onions, cheddar, jalapeños, and parmesan breadcrumbs.

WALKING TACO STATION

Bags of Doritos served with seasoned ground beef, cheddar cheese, diced tomatoes, and sour cream.

dinner entrées

All entrées include a fresh salad, vegetable, potato, homemade bread and butter.



chicken

ABSOLUT-LY VODKA CHICKEN

Chicken breast with roasted garlic in a rich creamy vodka sauce with sundried tomatoes.

BRUSCHETTA CHICKEN*

Grilled chicken breast, topped with roasted grape tomatoes, garlic, olive oil, fresh basil, and parmesan cheese. Drizzled with balsamic glaze.

CHICKEN PICCATA

Lightly breaded chicken breast with capers and zucchini in a light lemon cream sauce.

CHICKEN MARSALA

Breaded chicken breast lightly sautéed and tossed in a rich Marsala wine sauce with wild mushrooms.

beef

BOURBON SOY GLAZED TRI-TIP*

BRAISED BEEF*

pork

ROASTED PORK LOIN*

Topped with your choice of a white wine and mushroom demi glaze OR a warm cherry glaze.

BROWN SUGAR & HONEY GLAZED SLICED HAM*

seafood

SHRIMP BRUSCHETTA*

BAKED SALMON IN DILL SAUCE*

KABEELLO LODGE WALLEYE

LEMON & DILL BAKED COD*



dinner pastas

All pastas include a fresh salad and homemade bread and butter.



SPINACH TORTELLONI

Roasted garlic and spinach-filled tortelloni tossed with sundried tomatoes in a tomato garlic cream sauce.

BUTTERNUT SQUASH RAVIOLI

Butternut squash ravioli, asparagus spears, sundried tomatoes, basil leaves, and asiago and parmesan cheese in a garlic cream sauce.

WILD MUSHROOM & CHICKEN CAMPANELLE

Sautéed portobello mushrooms, spicy chicken, Roma tomatoes, and parmesan cheese tossed with campanelle pasta in a Marsala Alfredo sauce.

PASTA PAVAROTTI

Penne noodles tossed with zucchini, mushrooms, seasoned chicken, prosciutto, and sundried tomatoes in a garlic cream sauce.

SHRIMP SCAMPI

Trottole noodles and shrimp in garlic cream sauce topped with lemon, parmesan, and bread crumbs.

MOSTACCIOLI

Spicy Italian sausage and pasta tossed in Bolognese sauce. Topped with shredded mozzarella and parmesan.

vegan, dairy & gluten free

Plated meal options to accommodate guests with special dietary needs.
Includes a salad without cheese or croutons.

PASTA WITH RED SAUCE, ONIONS, MUSHROOMS, & PEPPERS*

PASTA WITH OLIVE OIL, GARLIC, & CHERRY TOMATOES*

ROASTED PORTOBELLO*

Stuffed with asparagus, red peppers, basil pesto, roasted red pepper hummus, and balsamic glaze.



entrée sides

vegetables

GREEN BEAN ALMONDINE*

ROASTED VEGETABLES*

Julienne carrots, zucchini, red peppers, and asparagus

BUTTER CORN*

GLAZED CARROTS*

premium vegetables

PARMESAN CRUSTED BROCCOLI & CAULIFLOWER*

additional charge

ASPARAGUS SPEARS

additional charge

potatoes & more

GARLIC SMASHED FINGERLING POTATOES

WHITE CHEDDAR & GARLIC MASHED*

CARAMELIZED ONIONS & KALE AU GRATIN

BABY RED MASHED*

ROSEMARY BABY RED*

RICE QUINOA BLEND

fresh salads

HOUSE SALAD

Fresh greens tossed with cucumbers, tomatoes, parmesan cheese, croutons, and choice of dressing.

CAESAR SALAD

Fresh romaine tossed with caesar dressing, parmesan cheese, and croutons. Garnished with grape tomatoes.

ITALIAN SALAD

Fresh greens tossed with tomato, red onion, banana peppers, feta, croutons, and Italian dressing.

premium salads

PECAN CRAISIN SPINACH SALAD*

Fresh spinach and spring mix tossed with gorgonzola crumbles, roasted pecans, raisins, red and green onions, and white balsamic vinaigrette.

additional charge

HEIRLOOM CAPRESE SALAD*

Mixed greens tossed in white balsamic vinaigrette. Topped with fresh mozzarella, heirloom tomatoes, fresh basil, and drizzled in balsamic glaze.

additional charge



desserts

FLOURLESS CHOCOLATE TORTE*

Made with a blend of four chocolates and finished with a ganache topping.

16 slices

LAYERED BARS

Seven-layer, caramel oatmeal, raspberry, and lemon bars.

1 dozen

CHOCOLATE CHUNK COOKIES

1 dozen

MINI SHOOTERS

Chocolate mousse, key lime, cherry, classic cheesecake, or gluten-friendly caramel apple cheesecake.

3 dozen

CHOCOLATE DIPPED STRAWBERRIES*

3 dozen

CHOCOLATE CHUNK BROWNIES

1 dozen

POPULAR ASSORTMENT

Bars, Cookies, & Brownies

1 dozen





mid-day & late-night snacks

WING DUO

Choose two signature sauces – Buffalo, Diablo, Jim Beam, or Peking Zing. Served with ranch and bleu cheese. Available in traditional bone-in or boneless wings.

serves 25/36 wings

POPCORN STATION

Served with a variety of shakable toppings.

serves 25

GREEN MILL PIZZA

Large one topping.

8 slices

BUILD-YOUR-OWN SNACK

Choose from:

- Popcorn
- Pretzels
- Potato chips
- Peanuts
- Chips and salsa
- Trail mix

beverages

COFFEE STATION

Regular or decaffeinated, freshly ground coffee with cups, stir sticks, sugar, sweetener, and creamers.

BOTTLED JUICES

LEMONADE

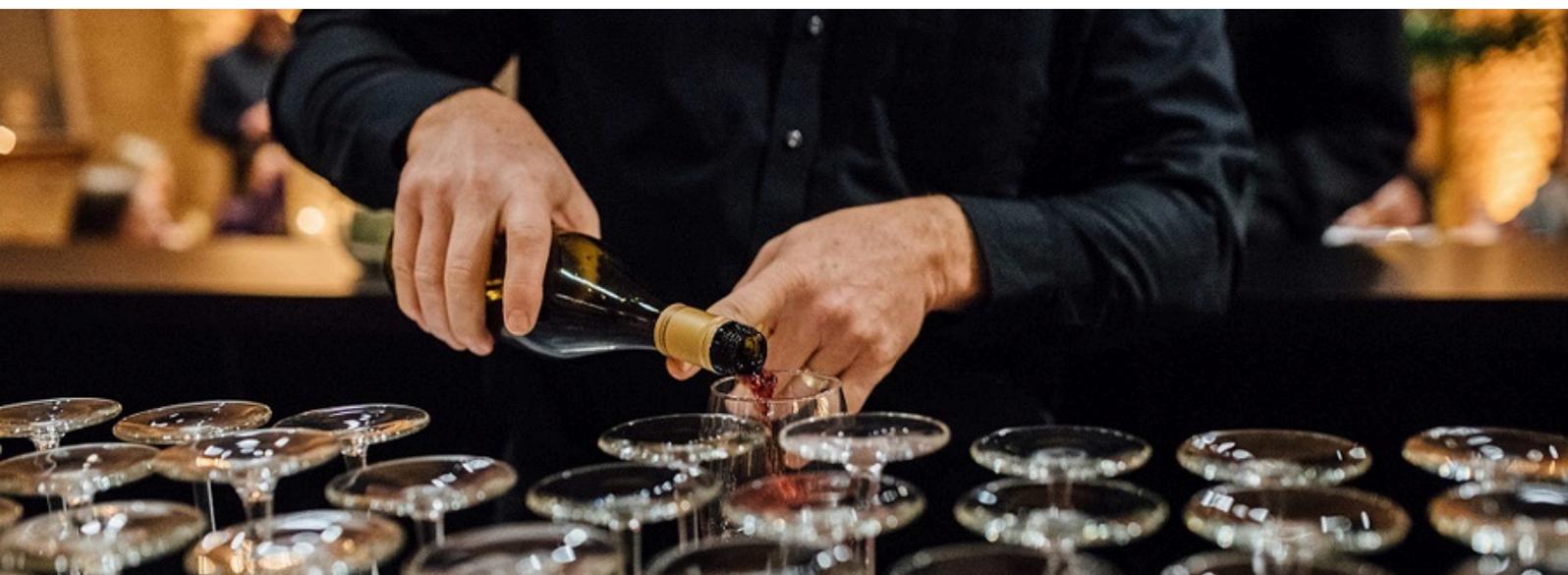
ICED TEA

ASSORTED SODAS AND BOTTLED WATER

HOT CHOCOLATE STATION

INFUSED WATER

Your choice of:
strawberry basil or cucumber lemon
blueberry mint *additional charge*



bar service

Our beverage services are designed to fit your event – from soft drinks to top-shelf liquor, in an office setting, a backyard barbecue for family and friends, or a formal wedding, we offer beverage services to suit every affair.

BEVERAGE SERVICES INCLUDE:

- Non-alcoholic beverages
- Classic, premium, and craft beers
- Wines
- Premium and top-shelf liquors
- Knowledgeable bartenders
- Complete setup and cleanup
- Glassware rental available

TYPES OF BAR SERVICE:

HOSTED BAR

All drinks are paid for by the host of the party.

CASH BAR

A selection of: soft drinks, wine, bottled beer, premium and top-shelf drinks to sell to your guests. You will only have to pay for the setup/labor fee(s) and reach the minimum dollar amount required for your group size.

A LA CARTE

The hosting party will pay for selected bar items, like kegs or bottles of beer and/or bottles of wine. All other items that you do not wish to host, but have available, will be provided for a cash bar.

BAR PACKAGES

Bar packages are made to suit your event. You pick the package you wish to host.

From Casual to Elegant, We've Got You Covered

At the Best Western Fairmont Hotel & Event Center, we believe that great food sets the tone for a memorable event. Whether you're planning a corporate gathering, a wedding celebration, or something in between, our full-service catering team is here to make every detail shine—from the first bite to the final clean-up. We're proud to offer award-winning cuisine tailored to your style, and yes—we can even bring the bar!

Our experienced team is dedicated to providing exceptional service at every step, from helpful sales staff to professional bartenders and attentive wait staff. Have something unique in mind? Just ask—we specialize in making special requests happen.



Providing:
Full-service catering
Delivery and setup service
Traditional delivery
Complete beverage service

*Denotes Gluten Friendly. Why do we call it Gluten Friendly? The indicated items are gluten free, but because we use high-gluten flour in our kitchen, there is a chance of cross-contamination on all items. We cannot guarantee that items are 100% gluten free.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness especially if you have medical conditions.

Items and pricing subject to change. Any changes require a 48-hour notice.

ALL FOOD AND BEVERAGE PRICES ARE SUBJECT TO STATE SALES TAX AND APPLICABLE SERVICE CHARGES. PURSUANT TO MINNESOTA STATUTE § 177.23, SUBD. 9, THIS CHARGE IS NOT A GRATUITY FOR EMPLOYEE SERVICE AND IS NOT THE PROPERTY OF ANY SPECIFIC EMPLOYEE AND AN ADDITIONAL 18% GRATUITY.