

PROVIDING

- ✓ Full-Service Catering
- ✓ Delivery and Setup Service
- ✓ Traditional Delivery
- ✓ Complete Beverage Service



Best Western[®]

**Fairmont Hotel
& Event Center**

CATERING



☎ 507-238-4701

🌐 BestWesternFairmontEventCenter.com

📍 1201 Torgerson Dr, Fairmont, MN

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.



Distance From:

Mankato, MN	53mi
Albert Lea, MN	59mi
Worthington, MN	60mi
Rochester, MN	119mi
Sioux Falls, SD	121mi
Minneapolis, MN	133mi
Sioux City, IA	156mi
Des Moines, IA	211mi
Omaha, NE	252mi



*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.

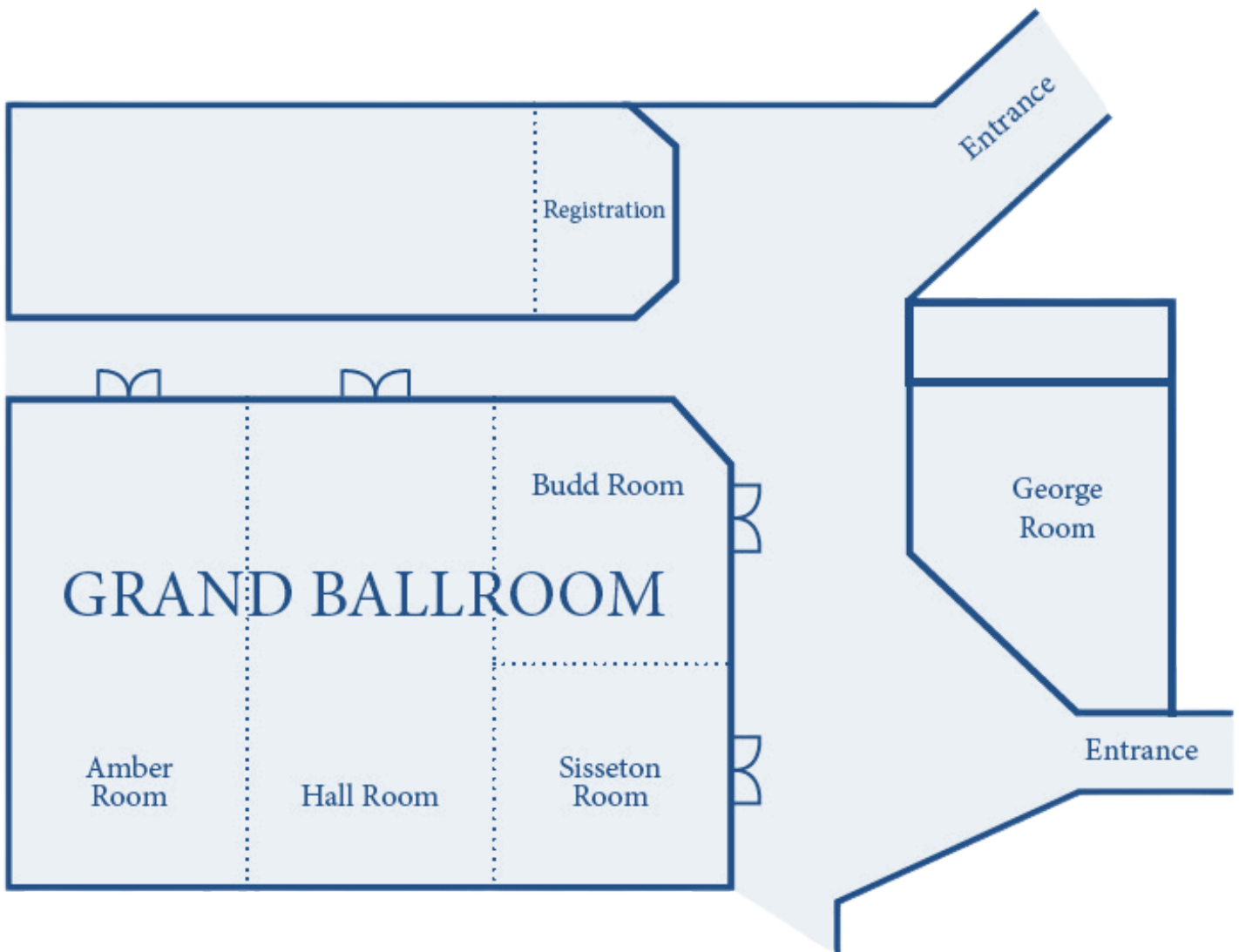
ALL FOOD AND BEVERAGE PRICES ARE SUBJECT TO STATE SALES TAX AND APPLICABLE SERVICE CHARGES. PURSUANT TO MINNESOTA STATUTE § 177.23, SUBD. 9, THIS CHARGE IS NOT A GRATUITY FOR EMPLOYEE SERVICE AND IS NOT THE PROPERTY OF ANY SPECIFIC EMPLOYEE AND AN ADDITIONAL 18% GRATUITY.

capacity



Room Name	Dimensions L x W	Room Size Sq. Ft.	Banquet	Theater	Classroom	Boardroom
Grand Ballroom	69' x 46'	3,174	300	300	170	-
Sisseton	23' x 23'	529	32	40	24	-
Budd	23' x 23'	529	32	40	24	-
Budd & Sisseton	23' x 46'	1,058	60	80	54	-
Hall	23' x 46'	1,058	60	80	54	-
Amber	23' x 46'	1,058	60	80	54	-
Hall & Amber	46' x 46'	2,116	160	120	100	-
George			-	-	-	12

event center map



amenities

- Complimentary Wi-Fi (50 Mg fiber backed by 100 Mg cable)
- HDMI compatible AV equipment including wireless ClickShare
- Large screen televisions
- Seamless connecting for video conferencing
- Wireless microphones

breakfast/brunch

CLASSIC BREAKFAST

Scrambled eggs, breakfast potatoes, fresh fruit, and your choice of bacon or sausage.

\$13 per person

Substitute cheesy parmesan hash browns for an additional \$1 per person

CONTINENTAL BREAKFAST

Assorted pastries and muffins with fresh fruit.

\$9 per person

OATMEAL BAR

Hot oatmeal served with fresh berries, cinnamon, brown sugar, and raisins.

\$7 per person

BUILD-YOUR-OWN PARFAIT

Greek vanilla yogurt, granola, and fresh fruit.

\$7 per person



a la carte

BREAKFAST BURRITO

Your choice of bacon and egg, ham and egg, or spinach, garlic, and egg.

\$8 each

ASSORTED BAGELS

Assorted bagels served with cream cheese and butter.

\$36 per dozen

ASSORTED YOGURT

\$3 each

GRANOLA BARS

\$24 per dozen

WHOLE FRESH FRUIT

Bananas, Apples, and Oranges

\$24 per dozen

ASSORTED PASTRIES OR MUFFINS

\$30 per dozen

CARAMEL ROLLS OR CINNAMON ROLLS

\$48 per dozen

FRESH FRUIT TRAY

Sliced melon, pineapple, strawberries, and grapes.

\$75 serves 25

MINI CHICKEN & WAFFLE BITES

\$36 per dozen

lunch buffet

Enhance any lunch buffet with a hearty soup, classic potato salad, or flavorful pasta salad.
Add \$3 per person.



GRILLE BUFFET

Choice of house salad or coleslaw. Served with potato chips, buns, and condiments.

Protein options include:

- Cheeseburger
- Grilled Chicken Breast
- Breaded Chicken Breast
- Pulled Pork

One meat choice: [\\$16 per person](#)

Two meat choices: [\\$18 per person](#)

SANDWICH & SALAD BUFFET

Your choice of three of the following:

- Italian Sub
- Club
- Grand Ham or Turkey
- Caesar Salad
- House Salad
- Cobb Salad
- Pecan Craisin Salad

[\\$15 per person](#)

TACO BUFFET

Seasoned ground beef, or chicken served with flour tortillas and corn chips, lettuce, tomatoes, jalapenos, black olives, cheddar cheese, black bean salsa, sour cream, and Spanish rice.

One meat choice: [\\$14 per person](#)

Two meat choices: [\\$16 per person](#)

PIZZA & SALAD BUFFET

A variety of pizzas and house salad served with assorted dressings.

[\\$11 per person](#)

Add wings for an additional
[\\$4 per person](#)

LUNCH PASTA BUFFET

Served with house salad and fresh bread. Choose from these pastas:

- Desert Fir Shrimp
- Chicken Alfredo
- Mostaccioli
- Wild Mushroom & Chicken Campanelle
- Mac N' Cheese

One pasta choice: [\\$16 per person](#)

Two pasta choices: [\\$18 per person](#)

DELI BUFFET

Deli meats and cheeses, buns, lettuce, tomato, mustard, and mayo. Served with potato chips and pickles.

[\\$12 per person](#)

signature stations

Must have a minimum of 20 guests.

MASHED POTATO STATION*

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

\$8 per person

DIP STATION

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

\$7 per person

MAC 'N' CHEESE STATION

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

\$10 per person

WALKING TACO STATION

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

\$10 per person



snack selections

Must have a minimum of 20 guests.

BONELESS WINGS OR BONE-IN WINGS

Choice of Buffalo, Diablo, Jim Beam, or Peking Zing sauce. Served with ranch and bleu cheese.

\$50 | 24 pieces

POPCORN BAR

Select from buttered, cheddar, kettle, and white cheddar.

\$3 per person

Caramel.

\$3.50 per person

BUILD-YOUR-OWN SNACK

Choose from:

- Pretzels \$2 per person
- Chips \$2 per person
- Peanuts \$2 per person
- Chips and salsa \$3 per person
- Trail mix \$3 per person

hors d'oeuvres

crostinis

MEDITERRANEAN CROSTINI

\$80 | 36 pieces

OLIVETTA & GOAT CHEESE CROSTINI

\$65 | 36 pieces

ROAST BEEF CROSTINI

\$85 | 36 pieces

SPINACH PARMESAN CROSTINI

\$65 | 36 pieces

STRAWBERRY GOAT CHEESE CROSTINI

\$85 | 36 pieces

TOMATO BASIL CROSTINI

\$65 | 36 pieces



skewers

CHICKEN MEATBALL SKEWER

Topped with Havarti and basil pesto.

\$75 | 36 pieces

BACON-WRAPPED DATES*

\$75 | 36 pieces

CAPRESE SKEWERS*

Fresh mozzarella, grape tomato, and basil topped with balsamic glaze. *Upgrade your caprese with prosciutto & pesto for \$20 more.*

\$65 | 36 pieces

VEGGIE SKEWERS

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

\$80 | 36 pieces

FRUIT, CHEESE & HONEY*

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

\$65 | 36 pieces

stuffed mushrooms

CRAB STUFFED MUSHROOM CAPS

\$105 | 36 pieces

WILD RICE STUFFED MUSHROOMS

Bite-sized cremini mushrooms baked with a savory wild rice stuffing.

\$90 | 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.

\$75 serves 25

MEATBALLS

Choice of Swedish or plum BBQ.

\$70 | 36 pieces

COCONUT CHICKEN FINGERS

Drizzled with pomeray vinaigrette.

\$90 | 36 pieces

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.

\$100 | 50 pieces

MINI VEGETABLE EGG ROLLS

Served with sweet and sour dipping sauce.

\$80 | 36 pieces

MINI WALLEYE CAKES

Served with garlic aioli.

\$100 | 25 pieces

BAKED SPINACH & ARTICHOKE DIP

Served hot with pita chips.

\$85 serves 25

CHEESE & CRACKER TRAY

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

\$90 serves 25

HUMMUS TRAY

Roasted red pepper hummus with pita chips.

\$90 serves 25

SHRIMP COCKTAIL TRAY*

Served with tangy cocktail sauce.

\$120 serves 25

SPINACH DIP TRAY

Served with cubed homemade bread.

\$60 serves 25

FRESH FRUIT TRAY*

Sliced melon, pineapple, strawberries, and grapes.

\$75 serves 25

FRESH VEGETABLE TRAY*

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

\$70 serves 25

CROSTINI DIP TRAY

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

\$70 serves 25

CHACUTERIE TRAY

A selection of cured meat, cheese, dried fruits, olive marinated vegetables, and nuts served with crostinis.

\$120 serves 25

dinner entrées

All entrées include a fresh salad, vegetable, potato, homemade bread and butter.
Prices are per person.

beef—\$21 buffet/\$24 plated
add as 2nd choice for \$5

BOURBON SOY GLAZED TRI-TIP*

TENDER ROAST BEEF*



chicken—\$19 buffet/\$22 plated
add as 2nd choice for \$4

CREAMY TUSCAN CHICKEN

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

BRUSCHETTA PESTO CHICKEN*

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

CHICKEN MARSALA

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

seafood—\$22 buffet/\$25 plated
add as 2nd choice for \$6

SHRIMP BRUSCHETTA*

BAKED SALMON*

LEMON & DILL BAKED COD*

pork—\$17 buffet/\$20 plated
add as 2nd choice for \$3

ROASTED PORK LOIN*

Topped with your choice of a white wine and mushroom demi glaze OR BBQ sauce.

BROWN SUGAR & HONEY GLAZED SLICED HAM*



dinner pastas

All pastas include a fresh salad and homemade bread and butter.
Prices are per person.

\$18 buffet/\$21 plated
add as 2nd choice for \$4

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..



DESERT FIRE PASTA

Cavatappi pasta tossed with sauteed shrimp and mushrooms in a hurricane pepper cream sauce, topped with parmesan cheese.

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.



vegetarian, dairy & gluten free

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

\$20 plated

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.

GRILLED VEGETABLES & QUINOA WITH BROWN RICE

Grilled zucchini, carrots, asparagus, red peppers, pea pods, tossed with quinoa and brown rice, seasoned with sesame glaze.



entrée sides

vegetables

GREEN BEAN ALMONDINE*

BUTTER CORN*

GLAZED CARROTS*

premium vegetables

ROASTED VEGETABLES*

Julienne carrots, zucchini, red peppers, and asparagus
Add \$1 per person

PARMESAN CRUSTED BROCCOLI & CAULIFLOWER*

Add \$1 per person

ASPARAGUS SPEARS

Add \$1 per person

potatoes & more

WHITE CHEDDAR & GARLIC MASHED*

TRADITIONAL MASHED POTATOES

ROSEMARY BABY REDS*

ROASTED BABY REDS

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 salad

PECAN CRAISIN SPINACH SALAD*

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

Add \$1.5 per person



desserts

FLOURLESS CHOCOLATE TORTE*

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

\$75 per torte | 16 pieces

LAYERED BARS

Seven-layer, Oreo, pecan, and lemon bars.

\$35 per dozen

CHOCOLATE CHUNK COOKIES

\$25 per dozen

MINI CHEESECAKE SHOOTERS

\$90 per 3 dozen

CHOCOLATE CHUNK BROWNIES

\$42 per dozen

POPULAR ASSORTMENT

Bars, Cookies, & Brownies

\$35 per dozen

CHEESECAKE

New York Style Cheesecake with your choice of chocolate, caramel, or strawberry sauce.

\$5 each

APPLE CRISP WITH WHIPPED TOPPING

\$6 each

STRAWBERRY SHORTCAKE

\$6 each



beverages

COFFEE STATION

Regular or decaffeinated.
\$29 per gallon | \$8 per pot

ORANGE JUICE

\$12 per carafe

Milk

\$15 per carafe

ICED TEA

\$32 per gallon

ASSORTED SODAS AND BOTTLED WATER

\$2 each

LEMONADE

\$22 per gallon

HOT CHOCOLATE STATION

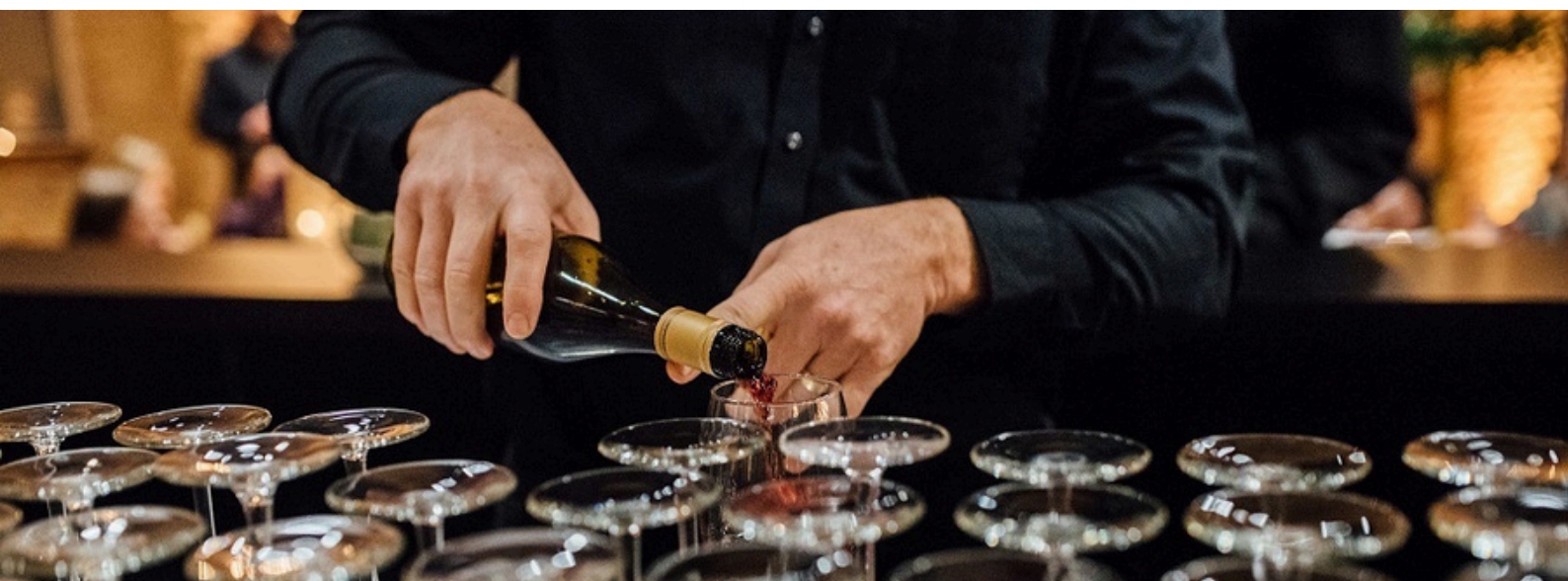
\$56 per gallon

INFUSED WATER

Your choice of:

strawberry basil or cucumber lemon \$32 per gallon

blueberry mint \$40 per gallon



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.