



Banquet Dinner Menus

ChanhassenDT.com

Founded in 1968, more than ten million guests have reveled in the “Chanhassen Experience” and it remains the largest professional dinner theatre in the nation. Throughout CDT history there have been 74 on-stage weddings in our productions and we have served thousands of weddings and events over the years. Whether you choose a formal sit-down dinner, a lavish buffet, or a casual hors d’ oeuvres presentation, we will assist you in selecting the perfect menu for your guests. We have professional chefs, experienced event planners and expert service staff that will execute your unique event flawlessly.

Our event and meeting facilities can accommodate up to 300 people for a seated dinner. The main dinner theatre does seat 610 but is only available during the day and Monday evenings.

For your convenience we have audio/visual equipment available for your use: Wireless internet (Complimentary), LCD projector, screens, easels, podiums and microphones.

Banquet Rooms: The banquet rooms can seat up to 300 people. This includes a separate social space for appetizers and cocktails and connected rooms for dinner and dancing. The space includes tulle and twinkle lights wrapped around every column and beautiful ceiling draping. The separate social space is also a great option for Rehearsal Dinners to seat up to 75 people. The rooms have a built in sound system to play dinner music.

The Club Room: The Club is a former dinner theatre that can accommodate up to 200 people for a seated dinner. It offers a unique space to hold a ceremony and reception or a corporate meeting. With the tiered seating and two-level layout, it makes for a fun social space for any event! The room has a built in sound system to play dinner music.

Main Dinner Theatre: The main dinner theatre is a great space for corporate meetings, seminars and conferences. It seats up to 610 people at tables facing the main stage. The main stage can easily accommodate three screens and a speaker. It is available for day events everyday except Wednesdays, Saturdays and Sundays. It is also available all day and in the evening on Mondays.

Menus and Prices

Our banquet menus are periodically updated and the prices listed on our banquet menus are current. However, due to market fluctuations, these prices are subject to change. Menu prices will be guaranteed 30 days prior to your event.

Final Menu Selections, Event Details and Guest Counts

Final menu selections should be submitted a minimum of two weeks prior to the event to ensure availability of the desired menu items. Final count guarantees must be received at least 10 days prior to your event. Any reduction to the guest count after that day cannot be accepted. All counts must be given directly to your event coordinator.

Entrée Selection

There is a limit of three entrée selections (two entrée selections and one vegetarian entrée option). You are required to provide a breakdown of entrée choices ten (10) days prior to your scheduled event, as well as a code system to identify each guest’s entrée selection. If you have assigned seating, a breakdown of entrees by each table is also required. Vegetarian, children’s and special dietary needs entrees are available upon request prior to your event.

Food and Beverage Regulations

All food and beverage must be provided by Chanhassen Dinner Theatres, with the exception of specialty cakes and desserts (Subject to a \$1.50 dessert fee per person). Due to health department and insurance regulations, no food or beverage items may be removed from the premises.

Beverage Service

A \$100 labor fee is applied for each bartender. We require one bartender per 100 guests. All guests should be prepared to show proper identification. We reserve the right to refuse service of any alcoholic beverage to any guest that is underage, unable to produce proper identification, and/or appears to be intoxicated. All alcohol services conclude at midnight, with last call at 11:45PM. All beverages are to be purchased at the facility. Non-compliance with this policy will result in appropriate action by staff.

Sales Tax and Service Charge

All food prices are subject to 6.88% state sales tax and 21% service charge. All liquor prices are subject to 9.34% state sales tax and 21% service charge. The service charge added to food and beverage prices is property of Chanhassen Dinner Theatres, which has complete discretion to its use and distribution.

Wedding Cakes and Cake Cutting

You are welcomed to provide your own cake, but must choose a bakery who is a licensed commercial baker. Wedding Cakes and/or specialty desserts are subject to a dessert fee of \$1.50 per person (this includes individual cakes as centerpieces at each table, cupcakes and desserts). This charge will be waived if you use our preferred vendor.

Agreement and Payment Information

Events will not proceed and will not be confirmed without a returned signed Catering Agreement, deposit and fulfilled payment information requirements. A signed credit card authorization form must be on file and will be used to process all payments unless otherwise arranged.

Payments/Cancellations

A 50% portion of the estimated cost of the function is calculated and must be paid at least 90 days prior to the date of the event. 100% must be paid at least seven (7) days prior to the event. The Chanhassen Dinner Theatres does not direct bill any social functions. Deposits are non-refundable. Cancellations at any time are subject to a 50% of the estimated total of the event cancellation fee.

Damage Repair

Please do not affix any item to the walls without prior approval. Chanhassen Dinner Theatres reserves the right to charge appropriate clean-up or damage repair fees if the condition of the facility deems this necessary following an event.

Liability

Chanhassen Dinner Theatres will not assume any responsibility for damage or loss of any merchandise or articles left on the premises before, during and after any event. To assure the security of your gifts and cards, please assign a trusted person to act on your behalf as your gift coordinator to accept and monitor all gifts and cards. Please do not assume that our security will be able to keep an eye on the gifts all evening.

Security

Security is required for all large events held at Chanhassen Dinner Theatres. The event coordinator is responsible for booking the security and the host is responsible for the security fee of \$200 plus tax.

Music and Entertainment

Our event coordinator is pleased to recommend music and entertainment for your event, or you may make your own arrangements. It is important that your entertainment contact your event coordinator to arrange for set-up times, locations, and power needs.

Time Frame

For large events, you will have the use of the event space all day on the day of your event beginning at 9AM. The ceremony and reception may start whenever you choose for the most part, however, we do ask that dinner/dessert service is completed in the banquet rooms by 8PM and the dance begins by 8PM in the ballroom (This is because of the close proximity to the Main Dinner Theatre). The bar must close and music must end by midnight with the guests vacating the premises by 12:30AM.

Wedding Ceremonies

Wedding ceremonies may be held at Chanhassen Dinner Theatres for an additional \$250 ceremony fee.

Food Tastings

Food tastings are only available for large events and may be pre-arranged through your event coordinator with at least one week's notice. Tastings are limited to three entrée selections.

Coat Check

We provide complimentary coat check (seasonal) for all evening events.

Smoke Free Environment

Chanhassen Dinner Theatres is a smoke free facility. Smoking is allowed on the outside patio only.

Décor Service

Chanhassen Dinner Theatres has much of their own ceiling draping, chair covers, and tulle with lights. We have also partnered with Event Lab to provide full service décor and specialty linens for your event. Please request a décor service packet if you are interested. An appointment can also be arranged for further consultation on décor.

Centerpiece and Decorations

Open flames, confetti, rice, birdseed and balloon releases are not allowed. Nails, tacks, pins, staples, or other sharp devices are not allowed to affix decorations. Non-marring tape or 3M hooks are permitted.

Vendor Partners

We have partnered with some of the area's finest service companies to help make your event as memorable as possible. Speak with our event coordinator for a list of our recommended vendors.

Room Fees

The room rental fee is waived if the food and beverage minimum assigned to your event is met. The room rental fee includes: Wireless internet access, standard white linen tablecloths, napkins and skirting, votive candles and mirrors, and tulle covered pillars (Banquet Rooms).

Food and Beverage Minimums

A non-refundable deposit is required for all events at the time of booking. Food and beverage minimums are assigned for each room and event based on the day of the week booked and number of guests. Please consult your event coordinator for details.

Some Room Rental Rates are WAIVED if Food and Beverage Minimum is Exceeded:

Room	Capacity	Friday		Saturday	
		F & B Min	Room Rental	F & B Min	Room Rental
Banquet Rooms	300 Seated Dinner	\$3000	\$525.00	\$3500	\$625.00
The Club	200 Seated Dinner	\$2500	\$525.00	\$3000	\$625.00
Main Theatre*	610 Seated Dinner	\$5000	\$2500.00	—————	—————
Attic Dining Room	75 Seated Dinner	\$800	\$250.00	\$1000	\$200.00
Garden Dining Room	75 Seated Dinner	\$800	\$250.00	\$1000	\$200.00
Fireside Theatre*	300 Theatre Seating	—————	\$750.00	—————	\$750.00

*Theatre Technician Rates Apply

Warm Hors d' oeuvres

Chicken Satay with Spicy Peanut Sauce
\$28 dozen

Jumbo Shrimp Cocktail
\$32 dozen

Pot Stickers
Served with Soy Sauce
\$25 dozen

BBQ Meatballs
\$25 dozen

Boneless Hot Wings
with Blue Cheese Dressing and Celery
\$28 dozen

Wasabi Crab Rangoon
\$30 dozen

Petite Beef Wellingtons
\$38 dozen

Pork and Vegetable Egg Rolls
\$27 dozen

Crab Cakes
\$35 dozen

Coconut Shrimp
\$32 dozen

Flatbread with Assorted Toppings
\$20 Each

Reception Platters

Each Serves Approximately 50 People

Fresh Vegetable Crudités with Ranch Dressing
\$125

Seasonal Fresh Fruit with Yogurt
\$145

Whole Baked Brie en Croute
\$150

Artisan Cheese with Crackers & Baguette
\$175

Hot Artichoke Dip with Ciabatta Bread
\$150

Tortilla Chips with Salsa
\$100

Pita Chips with Hummus
\$100

Plated Dinner Service

*All dinners include: Mixed Green Salad, Freshly Baked Dinner Rolls,
Coffee & Tea*

Salad

Mix Green Salad
Balsamic Vinaigrette Dressing
(Included)

Blue Cheese and Cranberry Salad
Mixed Greens, Candied Walnuts, Crumbled Blue Cheese
Balsamic Vinaigrette
(\$2.00 additional)

Dinner Entrees

Champagne Chicken*
Grilled Chicken Breast
Light Champagne Sauce
Garlic Mashed Potatoes
Seasonal Vegetable
\$25.95

Chicken Chanhassen*
Baked Chicken Breast Stuffed with
Minnesota Wild Rice Dressing
Mushroom Supreme Sauce
Seasonal Vegetable
\$25.95

Pot Roast
Tender Braised Beef
Garlic Mashed potatoes
Rosemary Jus and Fried Onion Straws
\$26.95

Char-Grilled Pork Chop
Roasted Yukon Gold Potatoes
Seasonal Vegetable
\$28.95

Almond Crusted Walleye
Served with Wild Rice Pilaf
Seasonal Vegetable
\$28.95

Grilled Salmon
Topped with Raspberry Sauce
Seasonal Vegetable
\$26.95

Penne Bolognese*
Italian sausage and roasted red peppers
smothered in a rich tomato cream sauce.
Topped with shredded parmesan.
\$25.95

Grilled Top Sirloin Steak
Certified Angus Beef Aged Choice Top Sirloin Steak
Garlic Mashed Potatoes
Seasonal Vegetable
\$32.95

USDA Choice Prime Rib
Slow Roasted, Served with Au Jus
Garlic Mashed Potatoes
Seasonal Vegetable
\$34.95

Surf and Turf
Certified Angus Beef Aged Choice Top Sirloin Steak
Jumbo Prawns Glazed with Whiskey River Sauce
Garlic Mashed Potatoes
Seasonal Vegetable
\$38.95

Vegetable Lasagna*
Generous cuts of fresh spinach, zucchini, red bell
pepper and onion are stacked between layers of tender
noodles and smothered beneath a blend of ricotta,
mozzarella and Parmesan cheeses
\$24.95

*Denotes entrees that are included in wedding all-inclusive package pricing.

Chanhassen Dinner Theatres ♦ 501 West 78th Street ♦ PO Box 100 ♦ Chanhassen, MN 55317 ♦ 952-934-1524
Events@ChanhassenDT.com ♦ ChanhassenDT.com

Children's Menu

Chicken Tenders & French Fries
Served with a Fresh Fruit Cup
\$12.95

Late Night Enhancements

Cookies and Milk

Ice Cold Milk
Freshly Baked Chocolate Chip,
White Chocolate Macadamia Nut,
and Oatmeal Raisin Cookies
(Serves 50)
\$175

Snack Attack

A casual display of your favorite salty snacks:
Chiabatta Bread with Hot Spinach Dip, Tortilla Chips and Salsa,
Popcorn, Mixed Nuts, Pretzels
(Serves 50)
\$200

Pizzas with Assorted Toppings
\$18 Each

Salty Bar Snacks
\$1.50 Per Person

Beverage Service

Cash Bar

Martinis \$8.50
 Specialty \$8.50
 House Brands \$6.25
 Premium Brands \$7.00
 Imported Beer \$5.25
 Domestic Beer \$4.50
 Wine by the Glass \$7.00
 Soft Drinks \$3.00
 Juice \$3.75
 Bottled Water \$3.00

Host Bar

Martinis \$7.50
 Specialty \$7.50
 House Brands \$5.50
 Premium Brands \$6.25
 Imported Beer \$4.75
 Domestic Beer \$4.00
 Wine by the Glass \$6.25
 Soft Drinks \$2.25
 Juice \$3.00
 Bottled Water \$2.25

One Hour UNLIMITED Host Bar
 (House Brands, Domestic Beer, House Wine, Soft Drinks)
 \$12.00 Per Person

Bottled Beer

Miller Genuine Draft ◇ Miller Lite ◇ Coors Light ◇ Budweiser ◇ Bud Light ◇
 Michelob Golden Light ◇ Michelob Golden ◇ Summit Extra Pale Ale ◇ Summit Great Northern Porter ◇
 Corona ◇ Heineken ◇ Samuel Adams Boston Lager ◇ Leinenkugel Honey Weiss

Draft Beer

16 Gallon Domestic Keg \$275
 16 Gallon Imported Keg \$375

Soda

Pepsi ◇ Diet Pepsi ◇ Sierra Mist

Lemonade \$30 Gallon
 Fruit Punch \$30 Gallon
 Coffee \$35 Gallon

Gourmet Coffee Station

Regular and Decaffeinated Coffee with Shaved Chocolate,
 Whipped Cream, Cinnamon Sticks, Ground Nutmeg, Flavored Syrups
 (Serves 50)
 \$150

Hot Chocolate Bar

Premium Piping Hot Chocolate with Marshmallows,
 Whipped Cream, Chocolate Sprinkles, Peppermint Sticks
 (Serves 50)
 \$150

All-Inclusive Packages*

Silver

Plated Entrée & House Salad for up to 150 Guests
 Two Domestic Kegs (336 Servings)
 Custom Wedding Cake
 Event Security
 DJ Entertainment
 White Table Linens, Napkins, Skirting
 Votive Candles
 Reception Venue (Seat up to 300 Guests)
 Two Tickets to Main Stage Show for Anniversary
 All Service and Bartending Staff
 Coat Check
 Professional Wedding Coordinator

\$7,250

All Tax and Gratuity is Included
 (\$45 Each Additional Guest)
 (\$250 Additional for Ceremony)

Gold

Plated Entrée & House Salad for up to 150 Guests
 Two Domestic Kegs (336 Servings)
 Custom Wedding Cake
 Event Security
 DJ Entertainment
White Chair Covers
 White Table Linens, Napkins, Skirting
 Votive Candles
 Reception Venue (Seat up to 300 Guests)
 Two Tickets to Main Stage Show for Anniversary
 All Service and Bartending Staff
 Coat Check
 Professional Wedding Coordinator

\$7,650

All Tax and Gratuity is Included
 (\$50 Each Additional Guest)
 (\$250 Additional for Ceremony)

Platinum

Butler Passed Hors d' oeuvres
One Hour Hosted Bar
 Plated Entrée & House Salad for up to 150 Guests
 Two Domestic Kegs (336 Servings)
 Custom Wedding Cake
 Event Security
 DJ Entertainment
White Chair Covers
 White Table Linens, Napkins, Skirting
 Votive Candles
 Reception Venue (Seat up to 300 Guests)
 Two Tickets to Main Stage Show for Anniversary
 All Service and Bartending Staff
 Coat Check
 Professional Wedding Coordinator

\$11,300

All Tax and Gratuity is Included
(\$75 Each Additional Guest)
(\$250 Additional for Ceremony)

*Other packages are available for smaller or larger events. Customized quotes are available if you would like to add or subtract services included in the above packages.

*Entrees that are offered with the above listed package pricing:

Champagne Chicken
 Chicken Chanhassen
 Beef Bolognaise
 Vegetarian Lasagna

Special Services

Audio Visual Equipment

Projector \$50
6x6 Tripod Screen \$20
20" TV w/ VCR & DVD Player \$20
Podium & Wired Microphone \$25
Flipchart Easel with Paper \$20

Theatre Technician Rates
\$100 per hour

Wedding & Special Occasion Cakes



In keeping with our high standards for service and food quality, Chanhassen Dinner Theatres is proud to serve Buttercream Collection wedding cakes.

The Buttercream Collection has been impressing guests for years using nothing but the finest and freshest ingredients to create their one-of-a-kind delicious taste.

Understanding the importance of your event, we have selected Buttercream Collection not only for their beautiful cakes, but also for their quality and taste. The wedding cakes are baked fresh daily and never frozen. They do not use lard or shortenings, but only pure butter. There are no preservatives or additives are used, only fresh fruit for the fillings. The cakes are finished with creamy, light frostings.

The Buttercream Collection offers a vast variety of cake styles and flavors to choose from so that your cake is just as unique as you as a couple.

Our event coordinator will be pleased to arrange for a consultation and tasting with the Buttercream Collection. They will then assist you in creating a beautiful, delicious finale to your special day.

ALMOND PRALINE - Buttery cakes filled with white almond mousse that has been swirled with praline pieces. This delicacy is then finished with toasted almonds.

AMARETTO MOUSSE - A very light but rich white cake filled with Italian Amaretto mousse.

APPLE CARAMEL ALMOND - Sweet vanilla sponge cake, Minnesota grown apples, ground almonds, a splash of applejack liquor and a swirl of caramel. Garnished with toasted almonds.

BAILEY'S IRISH CREME --An Irishman's dream! Dark and rich chocolate cake, moistened with Bailey's liquor and filled with our chocolate Irish creme mousse. This cake is then iced with more Bailey's mousse and topped with dark chocolate shavings.

BANANA NUT - White sponge cake, smooth and creamy banana mousse and crushed walnuts complete this sweet treat.

BAVARIAN CREAM - Delicate vanilla genoise with a light white chocolate mousse filling.

BLACK FOREST - Rich devil's food cake layered with white mousse and sweet dark cherries.

CAPPUCCINO SOUFFLE - Rich dark chocolate sponge cake spritzed with coffee liqueur and layered with our cappuccino silk filling. Great for coffee lovers!

CHOCOLATE ALMOND MARBLE - A combination of white and chocolate sponges that hug a delicious almond mousse with toasted almonds and chocolate flecks. This new chef's favorite is finished with dark chocolate curls and more toasted almonds. Coconut ice cream is the perfect accompaniment!

CHOCOLATE KAHLUA - White chocolate mousse icing surrounds the perfect combination of smooth Kahlua cream and rich chocolate cake.

CHOCOLATE LOVERS -- Old fashioned goodness! Layers of moist dark chocolate cake with chocolate fudge filling and our white chocolate mousse icing. Not fancy or fussy, just really good. Try a slice with vanilla bean ice cream.

CHOCOLATE MINT CHIFFON - Chocolate cake with very light mint chiffon that is speckled with dark chocolate shavings. This delightful creation is finished in a light white icing and dark chocolate shavings to garnish.

CHOCOLATE MOUSSE - Our favorite devil's food cake has chocolate mousse inside and out. Great for those unforgiving chocolate cravings.

CHOCOLATE PISTACHIO - Rich chocolate cake filled with scrumptious pistachio chiffon, then frosted with white chocolate mousse and garnished with crushed pistachios.

COCONUT PINEAPPLE CREAM - Light and refreshing white genoise cake layered with white mousse, fresh pineapple and toasted coconut. This tropical treat is topped with more sweet toasted coconut.

CONNECTICUT CARROT CAKE -- Homemade taste! This dense moist traditional east coast cake is loaded with carrots, walnuts and pineapple. It is finished with sweet cream cheese icing and walnuts.

COOKIES & CREAM TORTE -- Moist dark chocolate cake sandwiched with white mousse and Oreo cookie crumbs. It is finished with our light white icing and Oreos. Not just for the kids. . . .

GRAND MARNIER - White genoise cake with a classy grand marnier filling.

ENGLISH TRIFLE - Alternating layers of sliced kiwi and strawberries in our delicate vanilla cake. Request raspberries in place of strawberries for another tasty option to this classic combination.

KIWI CREAM - Vanilla sponge cake layered with fresh sliced kiwis and light white mousse. This tasty treat is then finished with more sliced kiwis as a garnish.

LEMON RASPBERRY TORTE - An enticing blend of homemade lemon curd and fresh raspberries that hugs a layer of light lemon mousse. Garnished with lemon candies and fresh raspberries.

LEMON STRAWBERRY TORTE - Moist white cake filled with lemon curd, lemon mousse and a layer of fresh strawberries. It is iced with white mousse, garnished with lemon candies and topped with a fresh strawberry. This is the perfect treat to celebrate the summer!

LEMON SUNSHINE -- Tart lemon curd makes this torte sparkle. Moist white cake layered with lemon curd and light lemon mousse. It is finished with white mousse and lemon candies.

MARBLE - Alternating layers of white and chocolate sponge cake, filled with a fabulous light white chocolate mousse. Garnished with a mixture of dark and white chocolate curls, this combination looks gorgeous when sliced!

PUMPKIN MOUSSE - Light vanilla sponge cake that is filled and frosted with a spiced pumpkin mousse. Tastes great any time of year!

RASPBERRY CHOCOLATE DIVA - Moist dark chocolate cake that is filled with a sweet raspberry mousse and fresh raspberries. This torte is then frosted with our light white mousse and topped with dark chocolate curls. Who knew cake could have such attitude??

RASPBERRY ROYALE -- Very pretty in pink, raspberry mousse and fresh raspberries fill the layers of our white cake and white mousse finishes this delicacy.

RED VELVET - Back by popular demand, this scrumptious treat is layered with our sweet cream cheese filling and iced with a light white icing. This beautiful cake is then dazzled with freshly sliced strawberries. **ADD \$2.00 TO ANY SIZE FOR THIS FLAVOR.**

STRAWBERRY ALA RITZ -- Simple elegance! Fresh seasonal berries and strawberry mousse layered with a classic white cake. A single sweet glazed strawberry finishes this perfect summer torte.

TEMPTING TURTLE TORTE - Our rich chocolate devil's food cake is loaded with creamy fudge, caramel and crunchy pecans. This is the best turtle in town!

Area Accommodations



I love this Country.™

Country Inn and Suites, Chanhassen
952-937-2424

Let Country Inn and Suites be apart of your special event!

Amenities

All Guestrooms are equipped with 32" flat screen HDTV's, feather filled duvets, and granite-topped wet bars with a microwave and refrigerator.

Indoor Pool, Spa and Fitness Center

Complimentary Hot Breakfast Buffet Every Day

Onsite Lounge open until 1AM or later with Karaoke on Thursdays and Fridays

Private Shuttle Available for Four Hours for 15 People \$200

Two Room Types

Double Queen Guestroom: Two queen beds, a large bathroom and a dedicated work area.

Single King Suite: A two-room suite with king size bed in a bedroom and a sofa sleeper in the living area.

Wedding Blocks

Friday \$89-\$99

Saturday \$99-\$119

10 Rooms Booked- 50% Off Bridal Suite

20 Rooms Booked- Free Bridal Suite

Corporate Blocks

Weekdays \$89-\$109