

*Your Wedding*

*@The Centers*

## The Centers @ SMSU

We have the flexibility necessary to keep your wishes front and center when planning your wedding reception. With two beautiful ballrooms to choose from, The Centers can create the perfect setting for small, intimate parties and for grand affairs with over 400 guests.

Combinations of standing-height bistro tables, 8 or 10 person round tables and 6' rectangular banquet tables can be arranged to meet your needs and decorating preferences. Adjustable staging, elegant draping and special lighting will put your head table at the center of attention.



Parties are encouraged to reserve access to the space prior to their scheduled reception time to add their own special decorating touches. Dances are enhanced by reserving our parquet dance floor tiles which can be arranged to create over 575 square feet of rectangular dance space.

Audio Visual Technology is available to highlight your special day with videos of your wedding or a slide show of photos from your courtship and childhood memories. SMSU gardens and court yards offer many beautiful options for wedding photos. Adjacent meeting room and private living-room styled lounge are available for bridal party needs, quiet space for guests with babies, or secure storage.

SMSU Catering Services is a full service caterer providing professional service and the finest food available. Our years of wedding experience at The Centers grants us the unique ability to meet your needs with trained staff to assist you in every detail of your rehearsal dinner and reception plans. We will help you customize your events, making every attempt to accommodate any unique requests you may have.

## Catering Policies

The success of your function is important to us!! In order to offer you a professional and personalized event, we ask that you review the policies outlined below. Please call SMSU Catering at 507-532-2268 for all your catering needs.

**Food & Beverage:** Please keep in mind all food and non-alcoholic beverages ordered and served in The Centers @ SMSU must be provided by SMSU Catering Services. Should you desire a customized menu or have guests with special dietary needs, let us know and our chef will work with you to make accommodations that ensure you and your guests have an enjoyable experience. Health Department regulations prohibit any food or beverage from leaving the facility after your event.

**Guarantee:** A final guaranteed count must be provided to SMSU Catering Services at least five (5) business days prior to your event. We will prepare food for approximately 5% more than the guaranteed count. However, you will only be billed for the guaranteed number or the actual guest count, whichever ever is greater.

**Cancellations:** In the event your catering reservation needs to be cancelled, the following charges will apply:

- Cancellations/changes fewer than 3 business days prior to the event may result in food prep charges.
- Cancellations within 24 hours of the event will result in a charge of the full cost of the event.



**Linen Service:** SMSU Catering Services will provide standard wedding linens for all buffet and dining tables including linen napkins. Alternative or additional specialty linens to suit any decorating theme, from informal to ultra-elegant, can be rented through SMSU Catering Services.

## Hors D' Oeuvres

All hors d'oeuvres serve approximately 50 people

Italian Meatballs (BBQ or Swedish) 100 pcs	\$42.99
Cocktail Franks (Honey Sesame or BBQ Sauce) 250 pcs	\$36.99
Stuffed Mushrooms (Crab or Sausage) 50 pcs	\$64.99
Bread Bowl Spinach Dip 25 servings	\$29.99
Boneless Chicken Wings (Mild, Medium or Hot) 50 pcs	\$68.99
Coconut Chicken Strips w/Sweet Chili Sauce 50 pcs	\$53.99
Phyllo Tartlets w/Asian Beef or Curried Chicken Salad 50 pcs	\$66.50
Tomato Basil Bruschetta 50 pcs	\$35.99
Dollar Sandwiches (Ham, Turkey or Roast Beef) 50 pcs	\$49.99
Fresh Vegetable Tray w/dip	\$74.99
Fresh Fruit Tray w/dip	\$99.99
Deli Meat, Sliced Cheese and Cracker Tray	\$89.99
Cubed Cheese and Cracker Tray	\$99.99

\*Prices valid for catering reservations made before December 31, 2011.



## Entrée Selections

Includes choice of Salad, Vegetable, Starch, Dinner Rolls, Water & Coffee

Wild Rice Stuffed Chicken Breast w/creamy mushroom alfredo sauce	\$15.99
Roasted Carved Turkey w/ sage dressing	\$15.99
Sliced Baron of Beef slow roasted & served w/mushroom beef gravy	\$14.99
Herb Roasted Pork Loin slow roasted and served w/apple-thyme chutney	\$16.99
Chicken Marsala sautéed & served in Marsala wine sauce w/mushrooms	\$16.99
Chicken Cordon Bleu w/hollandaise sauce	\$15.99
Lemon Pepper Cod Fillets w/lemon butter	\$14.99
Carved Prime Rib of Beef chef carved, offered w/au jus & horseradish	\$20.99
Beef Tournedos w/Gorgonzola cheese and Peppercorn demi-glaze	\$19.99

### Salad Options

Caesar  
Garden  
Spring Mix  
Spinach  
Potato  
Coleslaw  
Pasta

### Vegetable Options

Glazed Baby Carrots  
Green Bean Almondine  
Buttered Corn  
Broccoli/Carrots in Basil Butter  
Asparagus  
Peas  
California Blend

### Starch Options

Garlic Mashed  
Wild Rice Blend  
Roasted Parmesan  
Pasta w/Sauce  
Twice Baked  
Mashed w/Gravy  
Scalloped

\*All entrées are served buffet style.

\*Add a second entrée for just \$2.50 per person.

\*More entrée selections are available upon request.

## Desserts & Beverages

**Cake Service** (includes china plate, fork, and napkin)

Cut and serve the cake buffet style (per person) \$ 1.99

Served to guests at tables (per person) \$ 2.49

### Specialty Dessert

Baked Streusel Apples with brandy caramel sauce (per person) \$ 3.99

**Beverages** (each gallon makes 25 - 6oz servings)

Specialty Punch, Citrus, Apple Cranberry, Mock Champagne \$14.99

Regular Fruit Punch, Lemonade, Ice Tea \$10.99

Regular or Decaf Coffee w/condiments \$11.29



## Snacks

Mixed Nuts (per pound, 8 servings per pound) \$ 9.99

Trail Mix (per pound, 8 servings per pound) \$ 7.99

Mini Pretzels (per pound, 8 servings per pound) \$ 4.99

Snack Mix (per pound, 8 serving per pound) \$ 6.99

Chips and Salsa (per pound, 8 serving per pound) \$ 4.99

## Alcohol Service

**The SMSU Dining Service and Catering Department cannot be the vendor, provider or pourer of any alcoholic beverages for any event.**

We do however provide the following related services:

- Bar Setup: \$75.00/bar (includes, plastic cups, pourers, lemons and limes, stir sticks, insulated beverage containers, pitchers, napkins, and ice)
- Soda Premix Canisters: \$45.00 each
- Kegerator Rental: \$35.00 each (bartenders responsible for keg hookup and refilling)
- Corking Fee: \$1.00/person (includes preset wine glasses and uncorking of bottles)
- Wine/Rock/Champagne Glass Rental: \$10.00/rack of 25 glasses.
- Punch Fountain Rental: \$35.00

Arrangements to have alcohol at your event must be made with the SMSU Scheduling and Event Services office to ensure proper licenses and permits are obtained. Minimum food order requirements exist for reservations planning to serve alcohol.

Please review the *SMSU Policy on Alcohol Use* provided by Event Services. For clarification of this policy or any other SMSU policy regarding space or equipment rental, please contact Event Services at 507-537-7110.



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*The Centers*  
*@SMSU*



Scheduling & Event Services

(507) 537 - 7110

[Scheduling@smsu.edu](mailto:Scheduling@smsu.edu)