testimonials

"My daughter's wedding reception was outstanding. Everything went very well and the food and service was excellent! I highly recommend it!"

Steve Prigge

"Ryan and I would like to thank you for the services which you and the rest of the staff provided at our wedding reception. Everything was gorgeous, especially the ice-sculpture! We had a fabulous time, as did everyone we have talked to since. I will highly recommend your facility. Thank you for everything!"

Jessica Vatland

"Just wanted to thank you for all of your hard work creating a wonderful wedding reception! We have heard so many good comments - people said the food was delicious and they were impressed with the ambience. You and your team did a terrific job and we will always be grateful."

Margo and Peter Oetliker

ROCHESTER INTERNATIONAL EVENT CENTER

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ROCHESTER INTERNATIONAL EVENT CENTER

Wedding Packages

Thank you for considering the Rochester International Event Center for your upcoming wedding reception. The professional staff at S.E. Minnesota's newest wedding reception destination will help create a memorable event for you and your guests.

The following

services & amenities

are **complimentary** in your wedding package.

- Champagne toast for wedding party (non-alcoholic is available)
- Centerpieces including round mirrors with candles
- Linens, table covers, and full service china (colored napkins are available)
- Complimentary suite for bride and groom at Sleep Inn and Suites. (upon availability)
- Discounts available for wedding party at Double Tree Hotel, Sleep Inn and Suites & Hilton Garden Inn.
- Skirting for tables as needed, including table risers, staging, dance floor and microphone
- No bartender fee for cash bar service, which displays the largest selection of wine and liquor available at a wedding reception
- Cutting and serving of your wedding cake
- Reduced food minimum for non-peak days or times
- Reduced children's menu and pricing

Both ballrooms can accommodate up to 400 people seated at round tables of eight. The rooms themselves are 6,400 sq. ft. and are virtually identical. There is a room rental fee needed to reserve a room. *Event Center offers chair covering services available upon request.*

The Event Center also requires a food minimum on peak Saturday receptions; however, we do offer special discounts on Fridays and Sundays for those interested in booking the Event Center for a wedding reception. Please feel free to ask an Event Center representative about these special non-peak rates.

Michael Cleary Photography

Chef Nicholas Lensing has been catering to weddings for over 10 years and has successfully served over 600 receptions. He is a graduate of the prestigious Culinary Institute of America in Hyde Park, New York and specializes in creating a comforting, enjoyable and tasteful meal tailored to your desire. Chef Lensing would be happy to setup a taste test to create your menu.

Hors D'oeuvre, Pre-dinner

Cheese & Vegetable Display
Assorted Breads with Dips

Additional Items:

- Bruschetta
- Stuffed Mushrooms
- Chicken Drummies
- Chips & Salsa
- Fresh Fruit
- Deviled Eggs
- BBQ Meatballs
- Egg Rolls
- Shrimp Cocktail
- Bacon Wrapped Water Chestnuts
- Salmon Cakes
- Seared Tuna Canapé
- Lox on Rye Bread

recommended

menu options

Combination Entrées

London Broil paired with
Housemade Chicken Kiev

Sliced Beef Tenderloin accompanied
with Chicken Cordon Bleu

Sliced Roasted Turkey
matched with Honey Baked Ham

Broiled Walleye matched with
Garlic Dijon Flank Steak

Grilled London Broil accompanied
with Fresh Dill Salmon

Burgandy Peppercorn Steak joined with
Housemade Boursin Chicken

Single Entrée Items

Chicken Cordon Bleu ~ chicken breast hand rolled in breading, stuffed with ham & Swiss cheese.

London Broil ~ tender & juicy teriyaki marinated flank steak.

Boursin Chicken ~ chicken breast hand rolled in breading, stuffed with a garlic-herb cream cheese.

Garlic Dijon Flank Steak ~ seasoned and grilled flank steak topped with a creamy whole grain mustard demi.

Cranberry-Apricot Pork Tenderloin ~ whole pork tenderloin grilled and sliced, then topped with a housemade cranberry sauce.

Fresh Alaskan Salmon ~ grilled salmon fillet topped with a dill sauce.

All entrées include choice of salad, potato and vegetable and accompanied by fresh house baked dinner rolls.
Menus can be buffet style or served for no additional cost.

Appetizer Meal Options

Option 1

Meat-filled Croissants
BBQ Meatballs
Chicken Fingers & Dips
Assorted Cheeses & Crackers
Vegetable & Dips
Stuffed Mushrooms
Seared Tuna Canapé

Option 2

Assorted Breads & Artichoke Dip
Shrimp Cocktail
Bacon Wrapped Water Chestnuts
Bruschetta
Smoked Salmon with Crackers
Egg Rolls with Plum Sauce
Assorted Cheese & Crackers
Vegetable & Dips

All pricing based on per guest. Other menu options available.
All prices subject to service charge and tax.

Late Night Snack Package

Assorted Finger Sandwiches
Cheese & Crackers
Assorted Chips
Breads & Dips
Assorted Snack Mix