

weddings

BEST WESTERN PREMIER
NICOLLET INN

catering by



FARM TO TABLE
MORGAN'S

14201 Nicollet Ave, Burnsville, MN 55337 | 952.646.3605
weddings@nicolletinn.com | nicolletinn.com | morgansfarmtotable.com

OUR VENUE

THE PREMIER DIFFERENCE

Thank you for the opportunity to profile the finest the Best Western Premier Nicollet Inn has to offer. Enjoy our convenient location just north of County Road 42 in Burnsville between inter-states 35W and 35E. With a 3125 square foot ballroom and 1000 square foot bar & reception area, we are confident in making your event an exceptional experience. The Nicollet Inn also boasts award winning food and beverages from our own Morgan's Farm to Table restaurant.

SERVICE

Our extensive experience guides the Nicollet Inn's philosophy on service and attention to detail. From the moment our event planners and coordinators begin to plan your special day, you will see authentic hospitality and sincere appreciation that you have chosen us to help make your dreams come true. Experienced and attentive service captains, bartenders and maître d's will flawlessly contribute to your night's success. **Our mission is to provide you with the most attentive service experience you've ever encountered.** We can't wait to get started!

AMENITIES

Anchored by a 131 room full service hotel with pool, fitness center, multiple boardrooms and an award winning restaurant, it won't take long for you to recognize you are in the right place. In addition to helping create your most memorable day ever, the Nicollet Inn is also well positioned for other functions such as group room blocks for your guests, rehearsal dinners, gift openings and wedding showers.

GUEST ROOMS

We would be happy to reserve a block of rooms for you and your guests. Room blocks generally start between 10 and 20 rooms and can be increased when needed and available. We will typically reserve your room block until 1 month prior to your wedding date. You will receive additional details about blocking rooms upon booking your event.

OUR RESTAURANT

Morgan's Farm to Table restaurant's concept is based from simpler times. Local, artisan farmers and producers contribute to the core of the restaurant's menu. While seasonality has its challenges in Minnesota, we continually strive to do our best and be good stewards of our planet and our community. Numerous awards have decorated Morgan's Farm to Table since the concept was born in the fall of 2014. Feel free to stop-in try some of our specialties while you check them out!

OUR PLEDGE TO YOU

We are committed to helping you be able to be a guest at your own celebration. With our passionate team, we will deliver the best service experience you have ever encountered. We will not spare an opportunity to make someone feel special or to create a lasting impression. We understand that this is YOUR special day and we will work tirelessly to help you be the guest of honor and have the most memorable experience of a lifetime.

OUR POLICIES

CAPACITY Our elegant ballroom is 3,186 square feet of private reception space, perfect for your special day. We can accommodate approximately 264 guests on rounds of 8 and up to 300 people on banquet style tables.

EXCLUSIVE CATERING All food and beverage must be purchased from and prepared by our restaurant Morgan's Farm to Table with the exception of wedding desserts. Due to state health regulations extra food and beverage will not be allowed to be taken with you.

MENU SELECTIONS Your menu selections are requested 30 days prior to your event. For plated meals with multiple entree options, you will be required to provide quantities of chosen options 10 days prior to your reception. We are pleased to accommodate special dietary needs as well as a children's menu.

GUARANTEES A guaranteed number of guests must be confirmed in writing 10 days prior to your event. The guarantee may not be reduced once given, however we can usually accommodate a reasonable increase.

MENU PRICING Menu pricing and selections are subject to change at any time. We will guarantee your selections and pricing 90 days from the date of your event. All menu prices are subject to a 20% service charge and applicable taxes.

MENU TASTINGS Menu tastings are held bi-monthly. Tastings are complimentary from the wedding couple to attend after booking.

BEVERAGE SERVICE We have the potential to create the ultimate beverage and bar experience. You will work closely with your wedding coordinator to customize a beverage service that works best for you and your guests. There is a \$75 fee per bartender, one bartender per 125 guests is recommended. All local and state laws apply.

WEDDING DESSERT You are welcome to provide your own wedding dessert from a licensed bakery or purchase dessert through our restaurant. Our staff will cut and serve your dessert complimentary.

MUSIC & ENTERTAINMENT We are happy to provide you a list of our preferred entertainment vendors or you may select and provide your own. Unfortunately we do not allow the use of fog machines at our facility.

SECURITY Security is required for events with 100 or more guests where alcohol is being served. Security will be arranged by your wedding coordinator and the event host is responsible for the security charge of \$250 which will be added to your final bill.

DEPOSIT AND PAYMENTS A non refundable deposit of \$800 is required with the return of the signed contract in order to reserve your event date. Final payment is due no later than the 10 days prior to your wedding. A credit card authorization is also required for any balance on or after your event.

BALLROOM RENTAL Our ballroom rental includes setup, cleanup, dance floor, risers, linens, china, silverware, stemware, tables and chairs. We charge \$600 for the rental of the Ballroom on a Friday or a Sunday Night and \$1000 for a Saturday. We would be happy to host your wedding ceremony for an additional \$400 charge.

FOOD & BEVERAGE MINIMUMS There is a Food and Beverage minimum for all wedding receptions which must be met prior to tax or service charge. If the minimum is not met, the difference will be added as additional room rental to your final invoice. Food and Beverage minimums - Friday & Sunday - \$3,500 Saturday - \$4,500.

PLATED DINNER ENTRÉES

All entrées include choice of salad, starch, vegetable, freshly baked dinner rolls & coffee

MORGAN'S HERB GRILLED STEAKS

Char grilled, fresh herbs, sweet cream butter, cabernet peppercorn demi-glace (GF)

Sirloin 8 oz. \$ 24.95

New York Strip 10 oz. \$34.95

Filet Mignon 8 oz. \$39.95

PREMIER BRAISED BONELESS SHORT RIBS

Served sliced, smoked tomato demi-glace, fresh herb (GF)

\$24.95

PORK LOIN WITH IRISH WHISKEY GLAZE

Herb roasted pork loin, Irish whiskey glaze (GF)

\$21.95

STUFFED PORK FIORENTINA

Local roasted loin of pork, prosciutto, organic spinach, smoked gouda (GF)

\$22.95

PARMESAN CRUSTED PAN FRIED WALLEYE

Canadian walleye fillet, parmesan cheese, pale ale remoulade, arugula

\$23.95

GRILLED SUSTAINABLE SALMON

Sustainably sourced salmon, snow pea puree, calico grape relish (GF)

\$23.95

BROILED STUFFED JUMBO SHRIMP

Ricotta & basil stuffed shrimp, roasted red bell pepper beurre blanc, lemon (GF)

\$26.95

CHARDONNAY CHICKEN

Herb encrusted chicken breast, Chardonnay herb cream sauce

\$21.95

CHICKEN SALTIMBOCCA

Sautéed chicken breast, prosciutto, fontina, brandy white wine sage butter sauce (GF)

\$22.95

HERB GRILLED CHICKEN BREAST

Served with choice of sauce -

lemon garlic herb, marsala wine,

wild mushroom supreme or Monterey cream (GF)

\$21.95

ROASTED CHICKEN BREAST

Topped with fresh thyme demi-glace (GF)

\$21.95

CHICKEN FLORENTINE

Roasted stuffed chicken breast, spinach, roasted tomato, mozzarella, marinara sauce (GF)

\$24.95

• DUET CHOICES •

Herb Grilled Chicken Breast

& 6 oz. Sirloin Steak \$24.95 (GF)

Herb Grilled Chicken Breast

& 5 oz. Filet Mignon \$31.95 (GF)

Broiled Stuffed Jumbo Shrimp

& 6 oz. Sirloin Steak \$28.95 (GF)

Broiled Stuffed Jumbo Shrimp

& 5 oz. Filet Mignon \$33.95 (GF)

We are happy to accommodate food allergies and intolerances within our ability.

(GF) denotes items that can be prepared without wheat or gluten ingredients in an environment that handles and prepares items that contain wheat and gluten. Care is taken to minimize the risk of cross-contamination, but individual sensitivity to gluten should be taken into consideration.

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PLATED DINNER ENTRÉES

All entrées include choice of salad, starch, vegetable, freshly baked dinner rolls & coffee

STARCH SELECTIONS

Garlic & Herb Roasted Baby Reds, Buttermilk Mashed, Garlic Herb Roasted Sweet Potatoes, Potato Gratin (+ \$1 per guest for Wild Rice Quinoa Blend or Twice Baked Potato)

VEGETABLE SELECTIONS

Fresh Green Beans, Cape Cod Blend, Maple Glazed Carrots, Morgan's Fresh Vegetable Blend, Almond Citrus Broccoli (+ \$2 per guest for Fresh Asparagus or Brussels Sprouts)

SALAD SELECTIONS

GARDEN FRESH SALAD

Mixed greens, red onion, tomato, cucumber, balsamic vinaigrette & ranch dressing

CAESAR SALAD

Romaine, parmesan, croutons, Caesar dressing

ITALIAN CHOPPED SALAD

Mixed greens, pepperoncini peppers, red onion, tomato, olives, mozzarella, Italian dressing

HARVEST SALAD

Field greens, apple, red onion, rosemary asiago, candied pecans, apple cider vinaigrette

VEGETARIAN SELECTIONS

GRILLED VEGETABLE RISOTTO RUSTICA

Carnaroli rice, rustic grilled vegetables, vegetable stock, cream, butter, fresh herbs (GF)
\$20.95

WILD MUSHROOM & VEGETABLE STRUDEL

Flaky puff pastry, wild mushrooms, seasonal vegetables, boursin herb cheese, wild rice, roasted red bell pepper beurre blanc
\$22.95

CAVATAPPI CAPRESE

Cavatappi, fresh tomato, basil, parmesan, fresh mozzarella, extra virgin olive oil
\$19.95

BUTTERNUT SQUASH RAVIOLI

Butter sage sauce, parmesan, sun dried tomato, green peas
\$21.95

TOMATO GARDEN PENNE

Roasted garlic, tomato, basil, extra virgin olive oil, local butter, fresh mozzarella
\$19.95

CHEESE TORTELLINI

Alfredo or marinara sauce, parmesan cheese
\$20.95

GRILLED VEGETABLE PENNE

Grilled vegetables, penne pasta, alfredo, marinara or pesto cream
\$19.95

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DINNER BUFFETS

All buffets include your choice of salad, starch & vegetable – freshly baked dinner rolls & coffee

ITALIAN BUFFET

Garlic bread sticks
Penne & fettuccine pasta
Marinara & alfredo sauce
Choice of lasagna or chicken parmesan
Choice of Vegetable
\$ 20.95

SIGNATURE BUFFET

Entrée selection (one)
Choice of starch (one)
Choice of vegetable (one)
\$22.95

GRAND BUFFET

Entrée selections (two)
Choice of starch (two)
Choice of vegetable (one)
\$24.95

PRIME RIB BUFFET

Chef carved prime rib, au jus
Choice of starch (one)
Choice of pasta (one)
Choice of vegetable (one)
\$27.95 Chef fee – \$65.00

MAJESTIC BUFFET

Entrée selection (two)
Chef carved entrée – (ham, turkey,
herb encrusted roast beef,
Irish whiskey pork loin)
Choice of starch (two)
Choice of vegetable (one)
\$28.95 – Chef fee – \$65.00
Chef carved prime rib + \$2 per person

ENTRÉES SELECTIONS

Herb Grilled Chicken Breast ^{GF}
Roasted Chicken Breast ^{GF}
Chicken Florentine (+\$2) ^{GF}
Pork Loin With Irish Whiskey Glaze ^{GF}
Premier Braised Boneless Short Ribs ^{GF}
Roasted Turkey Dinner
Grilled Vegetable Penne
Tomato Garden Penne
Butternut Squash Ravioli
Build Your own Macaroni & Cheese
Cheese Tortellini
Pasta Alfredo

*Gluten free pasta available for an additional charge

*Full descriptions of selections on the next page

STARCH SELECTIONS

Garlic & Herb Roasted Baby Reds,
Buttermilk Mashed, Garlic Herb Roasted
Sweet Potatoes, Potato Gratin,
Parmesan Cavatappi Pasta
+\$1 per guest Wild Rice Quinoa Blend or
Twiced Baked Potato

VEGETABLE SELECTIONS

Fresh Green Beans, Cape Cod Blend, Maple
Glazed Carrots or Morgan's Fresh Vegetable
Blend, Almond Citrus Broccoli
+\$2 per guest Fresh Asparagus or
Brussels Sprouts

SALAD SELECTIONS

Garden Fresh Salad
Caesar Salad
Italian Chopped Salad
Harvest Salad

*Full descriptions of selections on the next page

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BUFFET SELECTIONS

ENTRÉE DESCRIPTIONS

CHARDONNAY CHICKEN

Herb encrusted chicken breast,
Chardonnay herb cream sauce

HERB GRILLED CHICKEN BREAST

Choice of sauce –
lemon garlic herb, marsala wine,
wild mushroom supreme, Monterey cream (GF)

ROASTED CHICKEN BREAST

Topped with fresh thyme demi glaze (GF)

CHICKEN FLORENTINE

Roasted stuffed chicken breast,
spinach, roasted tomato, mozzarella,
marinara sauce +\$2 (GF)

PORK LOIN WITH IRISH WHISKEY GLAZE

Herb roasted pork loin, Irish whiskey glaze (GF)

PREMIER BRAISED BONELESS SHORT RIBS

Served sliced, smoked tomato demi-glaze,
fresh herbs +\$2 (GF)

ROASTED TURKEY DINNER

Sage dressing, turkey gravy

PASTAS & VEGETARIAN

GRILLED VEGETABLE PENNE

Grilled vegetables, penne pasta,
choice of sauce – alfredo, marinara
or pesto cream

TOMATO GARDEN PENNE

Roasted garlic, tomato, basil, extra virgin
olive oil, local butter, fresh mozzarella

BUTTERNUT SQUASH RAVIOLI

Butter sage sauce, parmesan,
sun dried tomato, green peas

BUILD YOUR OWN MACARONI & CHEESE

Home-style-up to three ingredients:
Chicken, Italian sausage, ham, bacon,
smoked pulled pork, onion, broccoli,
mushroom, tomato, jalapeño,
bell pepper, zucchini

CHEESE TORTELLINI

Alfredo or marinara sauce,
shredded parmesan cheese

PASTA ALFREDO

Penne or fettuccine – cream, garlic,
onion & parmesan cheese

*Gluten free pasta available for an additional charge

SALAD DESCRIPTIONS

GARDEN FRESH SALAD

Mixed greens, red onion, tomato, cucumber
balsamic vinaigrette & ranch dressing

CAESAR SALAD

Romaine, parmesan, croutons, Caesar dressing

ITALIAN CHOPPED SALAD

Mixed greens, pepperoncini peppers,
red onion, tomato, olives, mozzarella, Italian dressing

HARVEST SALAD

Field greens, apple, red onion, rosemary asiago, candied pecans,
apple cider vinaigrette

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HORS D'OEUVRES

COLD HORS D' OEUVRES

\$36.95 PER DOZEN

Jumbo Shrimp Cocktail Display – fresh lemon (GF)

\$28.95 PER DOZEN

Shrimp Cocktail Display – fresh lemon (GF)

\$19.95 PER DOZEN

Prosciutto Wrapped Grilled Asparagus (GF)

Wild Mushroom Crostini

Tomato Basil Mozzarella Crostini – cherry tomato, fresh mozzarella, basil

\$18.95 PER DOZEN

Italian Bruschetta – tomato basil garlic relish

Miniature Vegetable Crudite Cups (GF)

Mini Croissant Sandwiches – turkey & swiss, ham & cheddar – with condiments

Classic Deviled Eggs (GF)

Assorted Pinwheels

Fruit Kabobs – yogurt dip (GF)

Chocolate Covered Strawberries (GF)

HOT HORS D' OEUVRES

\$29.95 PER DOZEN

Bacon Wrapped Scallops (GF)

Coconut Shrimp – orange dipping sauce

Mini Crab Cakes – pale ale remoulade

Shaved Roast Beef Sliders – horseradish

Grilled Beef Sliders – pickle, ketchup, mustard

(add bacon, cheese, fried egg + \$.50 each)

Asian Tuna Sliders – wasabi aioli

Pulled Pork Sliders – bbq or sweet-hot chili

\$19.95 PER DOZEN

Stuffed Mushrooms – Italian sausage, spinach or crab

Chicken or Beef Satay – Thai peanut sauce

Pot Stickers – pork or vegetable, teriyaki sauce

Oriental Egg Rolls – plum sauce

Meatballs – sweet hickory bbq sauce, Swedish or marinara sauce

Crispy Chicken Drumsticks

Buffalo Wings – blue cheese & celery (GF)

Crispy Chicken Tenders – bbq or ranch

Warm Pretzels & Cheese Sauce

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HORS D'OEUVRES

SPECIALTY HORS D'OEUVRES DISPLAY

SERVES 50

Chilled Spinach Dip, assorted breads \$65

Warm Artichoke Dip, assorted breads \$85

Smoked Salmon with accompaniments \$195

Hummus – original, roasted garlic or roasted red pepper, baba ganoush, pita & naan \$65

Fiesta Display – tortilla chips, salsa, pico di gallo, guacamole, refried beans, sour cream, chili con queso \$125

Domestic Cheese Display – assorted crackers \$160 Half Order \$95

International Meat & Cheese Display – assorted crackers \$195 Half Order \$110

Seasonal Fresh Fruit Display – yogurt dip \$175 Half Order \$95

Tropical Fruit Display – \$195 Half Order \$110

Fresh Vegetable Display – homemade dill dip \$130 Half Order \$75

Grilled Vegetable Display – roasted tomato coulis \$150 Half Order \$85

Potato Bar – mashed, baked, french fries or tater tots with gravy, cheese, sour cream, bacon, chives \$150

Antipasto Display – charcuterie with artisan cheeses, candied walnuts, fresh dried fruit \$200

SNACK SERVICE

Assorted Fresh Baked Cookies – chocolate chip, peanut butter, oatmeal raisin \$16.95 per dozen

Assorted Brownies & Bars \$16.95 per dozen

Mixed Nuts or Roasted Peanuts \$15.95 per pound

Housemade Potato Chips, Tortilla Chips, Pretzels, Gardetto's or Chex Mix \$10.95 per pound

Fresh Salsa or French Onion Dip \$6.95 per pound

Granola Bars \$1.95 each

Assorted Fruit Yogurt \$2.95 each

Bottled Water or Soft Drinks \$2.00 each

LATE NIGHT SNACKS

Pub Pizza – 14" Sausage, Pepperoni, Deluxe, Cheese, Vegetable \$13.95 each

Bistro Pizza – 14" Margherita, Pesto Balsamic, Wild Mushroom, Tomato Artichoke \$16.95 each

Grilled Cheeseburger Sliders – pickle, ketchup, mustard \$34.95 dozen

Mini Croissant Sandwiches – turkey & swiss, ham & cheddar \$18.95 dozen

Vienna Beef Hot dog Bar with Condiments \$47.95 dozen

Potato Bar – mashed, baked or french fries with gravy, cheese, sour cream, bacon, chives \$150

Fiesta Display – tortilla chips, salsa, pico di gallo, guacamole, refried beans, sour cream, chili con queso \$125

All listed options on this page are available gluten-free for an additional charge, please work with your event coordinator on dietary restrictions.

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BAR SERVICE

HOST BAR

Well Brands	\$4.50
Call Brands	\$5.50
Premium Brands	\$6.50
Top Shelf Premium	\$7.50
Specialty Drinks	\$7.50
Cordials & Liquors	\$7.50
Domestic Bottled Beer	\$4.50
Imported Bottled Beer	\$5.50
House Wine	\$6.50
Soft Drinks	\$2.00

WHITE WINES

House Chardonnay	\$19.00
House White Zinfandel	\$19.00
Rodney Strong Chardonnay	\$25.00
Chateau St Michelle Riesling	\$28.00
Handcraft Pinot Grigio	\$32.00
Seven Daughters Moscato	\$32.00
Seven Daughters Moscato	\$40.00

CHAMPAGNE SELECTIONS

House Champagne Brut	\$20.00
Asti Spumante	\$25.00
Korbel Champagne Brut	\$25.00
Non Alcoholic Champagne	\$12.95

DOMESTIC KEG

Budweiser, Bud Light, Michelob Golden Light, MGD, Miller Light, Coors Light, Miller High Life, Grain Belt Premium
\$325/16 Gallon

IMPORTED AND SPECIALTY KEG

Leinenkugel Honeyweiss, Heineken, Summit Selections, Becks, New Castle & Sam Adams
See Catering Director for Pricing

BEVERAGE BARS

Mimosa Bar – includes orange juice & fresh berries \$30/bottle

Hot Chocolate Bar – includes marshmallows, graham crackers, chocolate mint chips, whipped cream, cinnamon \$3.00/person

Non-Alcoholic Beverages available, we will gladly assist in additional selections.
Occasionally selected wines may vary due to supply. Prices subject to change, and are subject to applicable tax and service charges.

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CASH BAR

Well Brands	\$5.00
Call Brands	\$6.00
Premium Brands	\$7.00
Top Shelf Premium	\$8.00
Specialty Drinks	\$8.00
Cordials & Liquors	\$8.00
Domestic Bottled Beer	\$5.00
Imported Bottled Beer	\$6.00
House Wine	\$7.00
Soft Drinks	\$2.00

RED WINES

House Cabernet	\$19.00
House Merlot	\$19.00
Gnarly Head Zinfandel	\$25.00
Drumheller Cabernet	\$30.00
Sterling Merlot	\$30.00
Seaglass Pinot Nior	\$32.00
The Show Malbec	\$36.00

WEDDING CAKES & DESSERTS

Tiered Wedding Cake \$2.95 per guest (depending on decor)

Vanilla or Chocolate Sheet Cake with vanilla or chocolate frosting \$2.95 per guest

Housemade Cupcakes with choice frosting \$2.95 per piece

Vanilla, Berry or Chocolate Mousse \$2.95 per piece

Assorted Cookies, Brownies & Bars \$16.95 per dozen


 Flourless Chocolate Torte or  Carrot Cake \$3.95 per peice

New York Cheese Cake with Strawberry, Chocolate or Caramel Sauce \$3.95 per peice

 Lemon Curd or Berry Tort \$3.95 per peice


Peach Cobbler or Warm Apple Crisp with Fresh Whipped Cream \$3.95 per peice

Tiramisu \$4.95 per peice

 Housemade Macarons \$2.00 per peice (great addition as a guest favor)

*Prices are per person unless otherwise specified

*All desserts \$1 off with plated dinner

 *Denotes Chef's specialty - house made dessert

GIFT OPENING & BREAKFASTS

CONTINENTAL BREAKFAST

Chilled fruit juices

Sliced fresh fruit

Assorted breakfast pastries

Freshly brewed coffee

\$9.95

THE BEST BREAKFAST BUFFET

Chilled fruit juices

Sliced fresh fruit

Cheesy scrambled eggs

Double smoked bacon

Freshly baked biscuits and sausage gravy

Potatoes o'brien

Assorted breakfast pastries

Freshly brewed coffee

\$13.95

THE NICOLLET INN

GRIDDLE BUFFET

Chilled fruit juices

Sliced fresh fruit

French toast served with warm maple syrup

Egg, ham and cheese croissant sandwiches

Hash brown potatoes

Freshly brewed coffee

\$14.95

MORGAN'S PREMIER

SUNDAY BRUNCH

\$18.95/Adults

\$11.95/Kids - 10 & Under

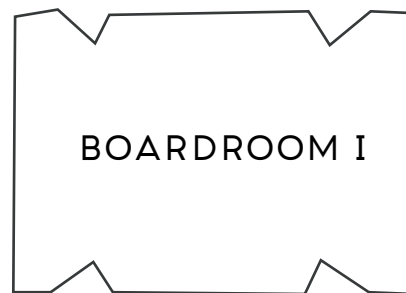
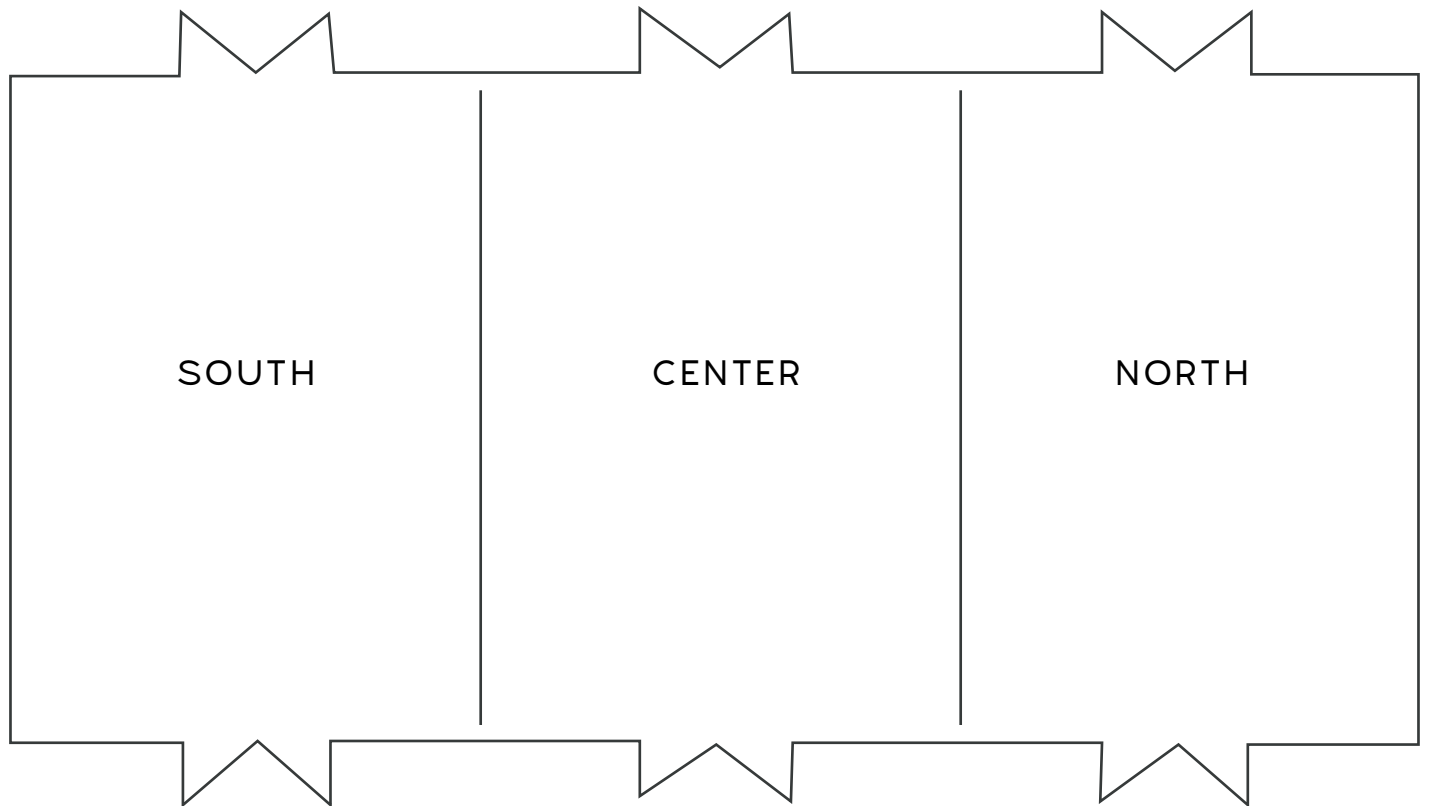
\$14.95/Seniors

Event space is complimentary (pending availability) with a food and beverage minimum purchase of \$500.

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EVENT FACILITIES



Function Room	Dimensions	Square Feet	Banquet	Round
Ballroom	72ft x 44ft	3,186	300	264
North	24ft x 44ft	1,056	100	88
Center	24ft x 44ft	1,056	100	88
South	24ft x 44ft	1,056	100	88
North/Center	48ft x 44ft	2,112	200	176
South/Center	48ft x 44ft	2,112	200	176
Boardroom I	24ft x 26ft	624	48	32
Executive	24ft x 26ft	624	48	32

Room capacity is an estimate – may change based on setup needs

EQUIPMENT RENTAL

We provide a complimentary microphone for the evening of your event.

Full room up-lighting \$200

6' x 6' projection screen \$20 8' x 8' projection screen \$30

LCD Projector XGA 1042 x 768 \$150

42" TV \$75

RECOMMENDED VENDORS

DJ

Adagio

651-437-3344 adagiodj.com

Midwest Sound

651-644-4111 midwestsound.com

Sound Wave Entertainment

612-849-5778

soundwaveentertainmentmn.com

ATTIRE

Bridal Accents Couture

952-846-4496 bridalaccentscouture.com

Effie's Bridal Trunk

952-892-7699 effiesbridaltrunk.com

Savvi Formalwear

952-898-1980 savviminnesota.com

PHOTOGRAPHY

J Walter Anderson Photo & Video

763-670-4330 jwalteranderson.com

Lifetree Studio Photography

612-720-2973 lifetreestudio.com

StudioTwelve52 Photography

952-818-5908 studiotwelve52.com

SPECIAL LINEN & DÉCOR

Linen Effects

612-355-2500 lineneffects.com

Sitting Pretty Décor

651-253-6584 sittingprettydecor.com

FLORIST

Dakota Floral

952-890-4807 dakotafloral.com

Studio B Floral

612-788-7575 studiobfloral.com

CAKES & DESSERT

Farmington Bakery

651-463-2242 farmingtonbakery.net

Cakes by Jan

952-484-1000 cakesbyjanmn.com

Nothing Bundt Cakes

952-512-5200 nothingbundtcakes.com

TRANSPORTATION

Nite Trane Transportation

612-239-1019 nitetranemn.com