



An Engagement

WITH ATMOSPHERE



REHEARSALS • CEREMONIES • RECEPTIONS • GIFT OPENINGS

GAMING | GOLF | DINING | HOTEL
MYSTICLAKECENTER.COM

OWNED & OPERATED BY THE SHAKOPEE MDEWAKANTON SIOUX COMMUNITY



MYSTIC LAKE
CENTER



CONGRATULATIONS ON YOUR ENGAGEMENT!

Our experienced wedding specialists and accomplished culinary team take great pride in delivering fresh flavors, beautiful presentations and exceptional service. From engagement dinners to rehearsals, ceremonies, receptions and gift openings, we offer a range of unique event spaces and resort amenities to host your most memorable events. Enjoy our signature wedding menu collection or let our expert chefs create a custom menu for your big day. We look forward to making your event truly special!



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Your One-Stop Wedding Destination

From an accomplished culinary team and custom-designed wedding cakes to lighting, décor and award-winning wedding specialists, Mystic Lake Center® provides a full-service resort experience. Our experienced Wedding Specialists make planning easy by arranging a number of our in-house services for your wedding day. We're also happy to provide a list of our preferred vendors.

INCLUDED WITH SERVICES

- 72" round tables seating 10 guests each
- Seating for up to 800 guests
- Floor-length white linens and white cloth napkins
- China and service ware
- Three votive candles per table
- Custom chef-prepared cuisine
- Executive pastry chef oversees our on-site bakery
- Custom-designed wedding cakes available
- Professional waitstaff
- Complimentary premier hotel room for the bride and groom (minimums apply)

PAYMENT POLICY

A payment of 25% of your overall estimated fee is required three months prior to your event date. An estimated guarantee and banquet event order with the final details must be signed 30 days prior to your event. The full balance based on your guaranteed estimated fee is due five business days prior to your event. A credit card is required to hold on file for any day of expenses; such expenses will be charged at the conclusion of your event.

GUARANTEED NUMBER OF GUESTS

The exact number of guests attending must be specified by noon five business days prior to the date of your event. If a final guarantee is not given at this date and time, Mystic Lake Center will set and charge the total number that was given at the time of the original contract. This number will be considered a guarantee and is not subject to reduction. Any increase to the guarantee will be subject to a charge of price-and-a-half for each entrée.

OUTSIDE VENDORS AND RENTALS

Your Wedding Specialist must be notified at least one month prior to your event for all outside, insured vendors providing services at your event. Load-in must be coordinated with your Wedding Specialist. While working with your photographer, photos of the casino floor and gaming areas are prohibited. Ask your Wedding Specialist for a list of our preferred vendors.

CHILDREN AND MINORS

Mystic Lake is an adult-focused entertainment resort. With this in mind, we politely ask that anyone under the age of 18 be supervised by an adult at all times. Children's meals are available for 10 years of age and younger.

Wedding Packages

Silver

PACKAGE INCLUDES:

- Selection of two butler-passed hors d'oeuvres
- Choice of salad and fresh baked artisan breads
- Entrée selection
- Styled wedding cake
- Late-night snack

HORS D'OEUVRES

Select two

Vegetable and Chicken Samosas

Braised Beef Short Rib and Manchego Cheese Empanadas

Chicken or Beef Kabobs GF (chicken)

Seasonal Bruschetta V

Caprese Bites GF, V

Wild Raspberry and Brie en Croute V

Miniature Quiche Lorraines

Smoked Salmon and Caper Canapés

SALADS

Served with artisan breads.

Select one

Mixed Field Greens GF, V

Fresh field greens, roasted beets, apples, peppered goat cheese and candied walnuts with Spanish sherry vinaigrette

Garden Salad GF, V, VG

Garden greens, carrots, green beans, cucumbers and Roma tomatoes with balsamic herb vinaigrette

ENTRÉES

All entrées accompanied by a starch and vegetable.

Select one

Herb and Cider Roasted Chicken Breast GF

Light calvados sauce

\$52

Grilled Paillard Chicken Breast GF

Poached with endive, tomato and caper berries

\$54

Pan-Fried Walleye Pike

Hand-breaded, pan-fried Canadian walleye with lemon dill butter sauce

\$56

Atlantic Salmon Fillet GF

Lemon fennel chutney

\$56

House-Smoked Pork Loin GF

Green apple chutney

\$56

Braised Beef Short Ribs

\$60

LATE-NIGHT SNACK

Select one

Hamburger Sliders

Served with all the fixings and french fries

Grilled Cheese Sandwiches and Tomato Soup Shooters V

Build-Your-Own Nacho Bar

Tortilla chips, seasoned ground beef, cheese, lettuce, tomatoes, onions, black olives, jalapeños, fresh pico de gallo, sour cream, guacamole and salsa

Porcini Truffle-Crusted Beef Tenderloin GF

Chianti Classico glaze

Market Price

Herbed Chicken Breast and Sliced Beef Tenderloin GF

Green peppercorn and béarnaise sauce

Market Price

Lobster Tail and Petite Filet Mignon GF

5 oz broiled lobster, drawn butter and béarnaise sauce

Market Price

Moussaka GF, V

Grilled eggplant and various other vegetables with cheese and house-made marinara sauce and julienne basil

Spaghetti Squash GF, V, VG

Served with house-made marinara sauce

Build-Your-Own Taco Bar

Hard corn and soft flour tortillas, seasoned ground beef, cheese, lettuce, tomatoes, onions, black olives, jalapeños, fresh pico de gallo, sour cream, tortilla chips, guacamole, queso and salsa

Pizza

Enjoy an assortment of one-topping pizzas fresh from our ovens

WEDDING CAKE

Custom-designed wedding cake prepared by our executive pastry chef

All menus are subject to tax and service charge.

GF – Gluten-Free V – Vegetarian VG – Vegan

Wedding Packages

Gold

PACKAGE INCLUDES:

- Butler-passed champagne at arrival
- One-hour hosted bar
- Selection of two butler-passed hors d'oeuvres
- Choice of salad and fresh baked artisan breads
- Entrée selection
- Styled wedding cake
- Late-night snack

HORS D'OEUVRES

Select two

Vegetable and Chicken Samosas

Braised Beef Short Rib and Manchego Cheese Empanadas

Chicken or Beef Kabobs GF (chicken)

Seasonal Bruschetta V

Caprese Bites GF, V

Wild Raspberry and Brie en Croute V

Miniature Quiche Lorraines

Smoked Salmon and Caper Canapés

SALADS

Served with artisan breads.

Select one

Mixed Field Greens GF, V

Fresh field greens, roasted beets, apples, peppered goat cheese and candied walnuts with Spanish sherry vinaigrette

Garden Salad GF, V, VG

Garden greens, carrots, green beans, cucumbers and Roma tomatoes with balsamic herb vinaigrette

BEVERAGES

Butler-passed champagne at arrival

One-hour hosted bar with call:

- Liquor
- Draft beer
- House wine
- Sodas

ENTRÉES

All entrées accompanied by a starch and vegetable.

Select one

Herb and Cider Roasted Chicken Breast GF

Light calvados sauce

\$66

Grilled Paillard Chicken Breast GF

Poached with endive, tomato and caper berries

\$68

Pan-Fried Walleye Pike

Hand-breaded, pan-fried Canadian walleye with lemon dill butter sauce

\$70

Atlantic Salmon Fillet GF

Lemon fennel chutney

\$70

House-Smoked Pork Loin GF

Green apple chutney

\$70

Braised Beef Short Ribs

\$74

LATE-NIGHT SNACK

Select one

Hamburger Sliders

Served with all the fixings and french fries

Grilled Cheese Sandwiches and Tomato Soup Shooters V

Build-Your-Own Nacho Bar

Tortilla chips, seasoned ground beef, cheese, lettuce, tomatoes, onions, black olives, jalapeños, fresh pico de gallo, sour cream, guacamole and salsa

Porcini Truffle-Crusted Beef Tenderloin GF

Chianti Classico glaze

Market Price

Herbed Chicken Breast and Sliced Beef Tenderloin GF

Green peppercorn and béarnaise sauce

Market Price

Lobster Tail and Petite Filet Mignon GF

5 oz broiled lobster, drawn butter and béarnaise sauce

Market Price

Moussaka GF, V

Grilled eggplant and various other vegetables with cheese and house-made marinara sauce and julienne basil

Spaghetti Squash GF, V, VG

Served with house-made marinara sauce

WEDDING CAKE

Custom-designed wedding cake prepared by our executive pastry chef

All menus are subject to tax and service charge.

GF – Gluten-Free V – Vegetarian VG – Vegan

Wedding Packages

Platinum

PACKAGE INCLUDES:

- Champagne toast
- Butler-passed champagne at arrival
- One-hour hosted bar
- Selection of three butler-passed hors d'oeuvres
- Choice of salad and fresh baked artisan breads
- Entrée selection
- Styled wedding cake
- Late-night snack

HORS D'OEUVRES

Select three

Vegetable and Chicken Samosas

Spanakopita **V**

Chicken or Beef Kabobs **GF (chicken)**

Maryland-Style Crab Cakes with Lemon Aioli

Seasonal Bruschetta **V**

Caprese Bites **GF, V**

Wild Raspberry and Brie en Croûte **V**

Miniature Quiche Lorraines

Smoked Salmon and Caper Canapés

Seared Ahi Tuna with Cucumber and Wasabi Aioli **GF**

SALADS

Served with artisan breads.

Select one

Mixed Field Greens **GF, V**

Fresh field greens, roasted beets, apples, peppered goat cheese and candied walnuts with Spanish sherry vinaigrette

Garden Salad **GF, V, VG**

Garden greens, carrots, green beans, cucumbers and Roma tomatoes with balsamic herb vinaigrette

Mediterranean Caesar Salad

Prosciutto, Kalamata olives, roasted tomatoes, Parmesan dressing and croutons

BEVERAGES

Butler-passed champagne at arrival

One-hour hosted bar with call:

- Liquor
- Draft beer
- House wine
- Sodas

Champagne toast or wine pass with dinner

ENTRÉES

All entrées accompanied by a starch and vegetable.

Select one

Herb and Cider Roasted Chicken Breast **GF**

Light calvados sauce

\$78

Grilled Paillard Chicken Breast **GF**

Poached with endive, tomato and caper berries

\$80

Pan-Fried Walleye Pike

Hand-breaded, pan-fried Canadian walleye with lemon dill butter sauce

\$82

Atlantic Salmon Fillet **GF**

Lemon fennel chutney

\$82

House-Smoked Pork Loin **GF**

Green apple chutney

\$82

Braised Beef Short Ribs

\$86

LATE-NIGHT SNACK

Select one

Hamburger Sliders

Served with all the fixings and french fries

Grilled Cheese Sandwiches and Tomato Soup Shooters **V**

Build-Your-Own Nacho Bar

Tortilla chips, seasoned ground beef, cheese, lettuce, tomatoes, onions, black olives, jalapeños, fresh pico de gallo, sour cream, guacamole and salsa

WEDDING CAKE

Custom-designed wedding cake prepared by our executive pastry chef

All menus are subject to tax and service charge.

Porcini Truffle-Crusted Beef Tenderloin **GF**

Chianti Classico glaze

Market Price

Herbed Chicken Breast and Sliced Beef Tenderloin **GF**

Green peppercorn and béarnaise sauce

Market Price

Lobster Tail and Petite Filet Mignon **GF**

5 oz broiled lobster, drawn butter and béarnaise sauce

Market Price

Moussaka **GF, V**

Grilled eggplant and various other vegetables with cheese and house-made marinara sauce and julienne basil

Spaghetti Squash **GF, V, VG**

Served with house-made marinara sauce

Build-Your-Own Taco Bar

Hard corn and soft flour tortillas, seasoned ground beef, cheese, lettuce, tomatoes, onions, black olives, jalapeños, fresh pico de gallo, sour cream, tortilla chips, guacamole, queso and salsa

Pizza

Enjoy an assortment of one-topping pizzas fresh from our ovens

GF – Gluten-Free **V** – Vegetarian **VG** – Vegan

Bar Packages

CHOOSE YOUR BAR

CASH BAR

Spirits

Call \$8

Premium \$10

Beer

Domestic Bottle \$6

Specialty Bottle \$8

Domestic Keg \$450

Specialty Keg \$550

Seasonal Craft Beer - Ask your sales executive for varieties and pricing.

Wine by the Glass

\$9 – \$15

Wine on Tap

20L Keg

\$450 – \$550

Canned Beverages

Seltzer, Cider, IPA and Ale's

\$8

HOSTED BAR

Full Bar

Includes draft beer, call spirits, assorted wines and sodas.

\$18 per person/first hour

\$15 per person/additional hour

Beer and Wine

Includes draft beer, assorted wines and sodas.

\$14 per person/first hour

\$12 per person/additional hour

Create Your Own

Design a custom beverage for your special occasion.

Starting at \$8



All menus are subject to tax and service charge.

BAR PACKAGES

25 person minimum for 2 hours

Frosé

\$9 per person

Frozen Rosé with a touch of Peach Purée and Prosecco

Sangria

\$9 per person

Traditional Red and White, Peach Rosé and Apple Pear

Bellini Crush

\$8 per person

Peach Purée, Fresh Lemon Juice and Prosecco served over crushed ice

Mimosa Bar

\$10 per person

Choose up to five: Orange, Cranberry, Pineapple, Mango, Grapefruit, Pomegranate, Peach and Raspberry
Served with assorted fruits and candies

Margarita Bar

\$12 per person

Traditional, Strawberry and Mango
Jalapeño on the rocks

Bloody Mary Bar

\$13 per person

Zing Zang, Kickass, Miss Mary's Mix
Served with an assortment of toppings

CHOOSE YOUR BRANDS

Call

Stoli Vodka

Titos Vodka

New Amsterdam Gin

Tanqueray Gin

Captain Morgan Rum

Bacardi Rum

Christian Brothers Brandy

Jose Cuervo Tequila

Jack Daniel's Whiskey

Jameson Whiskey

Johnny Walker Red Label Scotch

Premium

Ketel One Vodka

Grey Goose Vodka

Hendrick's Gin

Bombay Sapphire

Captain Morgan Private Stock Rum

Crown Royal Whisky

E&J XO Brandy

Patron Silver Tequila

Macallan 12 yr Scotch

Knob Creek Bourbon

Specialty Packages

Rehearsal Dinners

Priced per person

STATIONS, BARS AND ENTRÉES

Italian Pasta Station • \$20

Select two

Tri-Color Cheese Tortellini

Prosciutto, mushrooms and peas tossed in Alfredo sauce

Farfalle Pasta

Italian sausage, tri-color peppers and red onions tossed in marinara sauce

Penne Pasta

Rock shrimp, tri-color peppers and red onions tossed in basil pesto

Four Cheese Bread and Condiments

Chef requested • \$125

Mac and Cheese Bar • \$19

Gourmet macaroni prepared to order in three varieties:

White Cheddar V

Mascarpone cheese and black truffle crunch

Rock Shrimp

White Cheddar, sweet peas and basil

Fresh Asparagus V

White Cheddar, wild mushrooms and roasted tomatoes

Chef requested • \$125

Bourbon and Black Pepper Beef Tips GF

Lemon truffle aioli and grain mustard

\$28

Chef requested • \$125

Caesar Salad Bar

Reggiano cheese, olive oil rye croutons and olive oil dressing \$9

Add grilled chicken or shrimp \$7

Chef requested • \$125

Tuscan Kale Caesar Salad Bar

Reggiano cheese, olive oil rye croutons and olive oil dressing \$11

Add grilled chicken or shrimp \$7

Chef requested • \$125

Parisian and Hearth Baked Bread Bar V

Serves 50

Sourdough, Parmesan spinach, bâtarde bread, cracked wheat rolls, sea salt seeded lavosh and olive-topped focaccia served with creamery butter and extra virgin olive oil \$80

Full menu available upon request.

GF – Gluten-Free V – Vegetarian VG – Vegan

All menus are subject to tax and service charge.



Specialty Packages Continued

Brunch

Priced per person

On the Move V • \$19

- Freshly baked wild blueberry muffins and assorted hand-twisted fruit-filled Danish pastries
- Individual chilled fruit yogurts
- Fresh fruit kabobs
- Wrapped to go: buttery croissant with scrambled eggs, crisp smoked bacon and American cheese
- Orange, apple and cranberry juices
- Freshly brewed Colombian coffee
Regular and decaf
- Selected teas

Express V • \$16

- Our signature banana bread and cinnamon apple streusel coffee cake
- Toasted granola and chilled fruit yogurt parfaits
- Sliced fresh fruits and berries
- Orange, apple and cranberry juices
- Freshly brewed Colombian coffee
Regular and decaf
- Selected teas

The Signature V • \$17

- Sliced fresh fruits and berry display
- Individual chilled fruit yogurts
- Pastry chef's bakery selections of hand-twisted fruit-filled Danish pastries, mini flakey turnovers, French butter croissants, muffins and bagels
- Cream cheese, sweet butter and marmalade, assorted jams and Wozupi honey
- Orange, apple and cranberry juices
- Freshly brewed Colombian coffee
Regular and decaf
- Selected teas



Cold Brew Coffee

\$52 per gallon

Served with Caramel, French Vanilla & Hazelnut flavored syrups
2 Gallon Minimum

Gourmet Coffee Station

\$65 per gallon

Choose Two: Vanilla, Hazelnut, Salted Caramel, Caramel Fudge Brownie Flavored Coffee

Served with Chocolate Shavings, Chocolate Stir Sticks, Fresh Whipped Cream, Cinnamon & Cocoa Powder
3 Gallon Minimum



GF – Gluten-Free **V** – Vegetarian **VG** – Vegan

All menus are subject to tax and service charge.

Full menu available upon request.

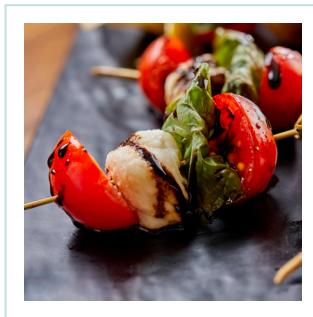
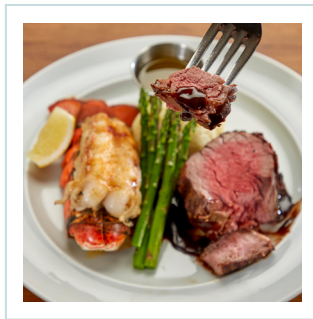
Catering Services

FOOD SERVICE

Here's some food for thought about our catering, menus and food service guidelines. Due to licensing and insurance requirements, all food and beverage to be served at Mystic Lake Center® must be supplied and prepared by Mystic Lake®. In addition, due to food safety concerns, no remaining food and beverage shall be removed from the premises. At the conclusion of the function, any such food and beverage becomes the property of Mystic Lake.

Menu selections are required a minimum of eight weeks prior to your scheduled event. Custom menus can be designed by our talented culinary team. A tasting will be scheduled with your Wedding Specialist to assist and confirm your final selections.

All split entrée selections will be priced at the higher-priced entrée, or an additional \$2.50, whichever is greater. A maximum of two entrée choices are available. It is the host's responsibility to provide each guest with a place card to note the guest's entrée selection.



BEVERAGE SERVICE

Cheers to your special day! Here are a few reminders before raising a toast. Outside alcoholic beverages are not permitted at Mystic Lake Center. Last call for bars is 12 am. Alcoholic beverages will be removed from tables at 12:30 am. Ballrooms must be vacated by 1 am.

For events requesting bar service, a \$500 per bar minimum is required for the set-up and staffing of the bar. If the \$500 minimum is not met, the difference will be applied to your bill.

A taxable service charge of 22% will be added to all hosted food and beverage charges. All charges are subject to a 7.375% sales tax. A 9.875% tax applies to all alcoholic beverage sales. Service charge and sales tax are subject to change without notice.



No outside alcohol may be brought onto the property. Alcohol service will only be provided to guests at least 21 years of age who show a valid government-issued photo ID. Mystic Lake® reserves the right to refuse service to any individual who appears to be impaired or intoxicated. Host pricing does not include tax or service charge. All food and beverage, including alcohol, must be purchased from Mystic Lake Casino Hotel®.

Wedding Cakes and Cupcakes

All wedding packages include your choice of a three-tier cake with three layers of delicious filling or cupcakes on a tiered stand.

CAKE SELECTIONS

White | Chocolate | Marble

FILLING SELECTIONS

White Chocolate Mousse | Chocolate Mousse
Chocolate Buttercream | Vanilla Buttercream

DESIGN SELECTIONS

Border | Swag | Dots | Lace

ICING SELECTIONS

Chocolate Buttercream | Vanilla Buttercream
Cream Cheese

CUPCAKE OPTIONS

- White Chocolate
- Chocolate or Vanilla Buttercream Icing
- Glitter or Pastel Decorettes

Tiered cupcake stand included

Custom Wedding Cake and Cupcake Upgrades

SPECIALTY CAKE SELECTIONS

Additional \$1 per person per flavor

Red Velvet | Yellow | Carrot Cake

SPIRITED FILLINGS

Additional \$1 per person per flavor

SPECIALTY FILLING SELECTIONS

Additional \$1 per person per flavor

- Strawberry Chantilly
- Raspberry Marmalade

ROLLED FONDANT

Additional \$2 – \$7 per person

Decorations and handcrafted artwork pricing to be determined by the pastry chef at an additional charge.

All menus are subject to tax and service charge.



DONUT LUGE

\$13 per person

Freshly Made Warm Donut Holes
Served with Caramel, Chocolate
and Strawberry Sauces, Oreo
Topping, Candy Sprinkles,
Cinnamon & Sugar, Chocolate
Chips, Powdered Sugar and
Whipped Cream

*Chef Required – \$125
50 person minimum for 2 hours*



Event Décor, Audio and Lighting

DÉCOR

Your wedding's finishing touches are what makes it unique. Here are a few of our own details to ensure your day is truly special. Live-flame candles must be fully contained within an enclosed vessel. Confetti, glitter, tape and hooks are prohibited in Mystic Lake Center®. Non-compliance will be assessed a fee and such items will be removed. No deliveries will be accepted prior to five business days before your scheduled event; please coordinate with your Wedding Specialist for any drop-offs or deliveries.

We require all décor and linen from outside vendors to be cleared by 2 am after your event. Mystic Lake Center will not store nor be held responsible for any items left in ballroom spaces. A fee will be assessed for cleanup of any remaining items.

AUDIOVISUAL & LIGHTING

Add excitement to your event space with our experienced on-site AV team, advanced AV systems, HD projectors and custom lighting capabilities. Please ask your Wedding Specialist for a menu of options, pricing and availability.



All menus are subject to tax and service charge.



LIGHTING

Atmospheric LED Uplighting
\$300 per room

Custom Lighting Packages Available

Gobo Wall Textured Lights

Intelligent Lighting Fixtures

AUDIO

Wireless Microphone
\$115 each

Dedicated DJ Power
\$50

DJ/Band Audio PA Systems Available

SET-UP

Dance Floor
\$150

Bar Stool
\$3.50 each

Stage Risers (8'x4')
\$65 each

DÉCOR

Three Cylinders with Floating Candles
\$25

Glass Cylinder
\$5

Plate Chargers
\$2

Crushed Velvet Chair Cover (Black or White)
\$3.50 each

Resort Amenities

Mystic Lake Center® provides a full-service resort experience for you and up to 800 guests. We offer live gaming, an 18-hole championship golf course, unique private dining experiences, a luxurious hotel, and pool to make for an unforgettable wedding weekend!

UNIQUE EVENT SPACES

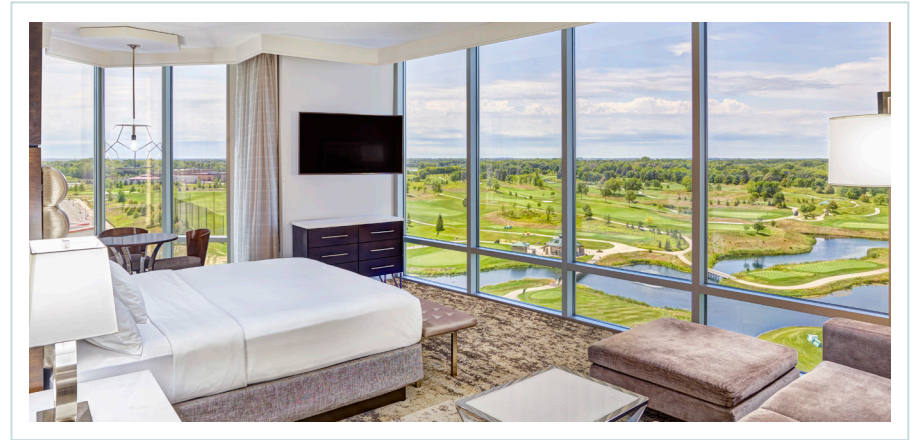
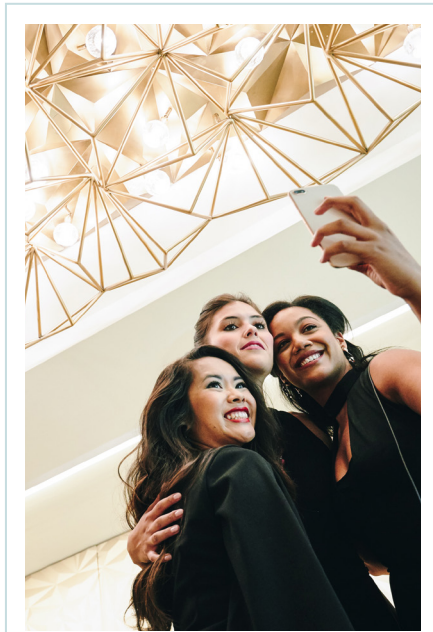
From engagement dinners to rehearsals, ceremonies, receptions and gift openings, Mystic Lake Center offers a range of unique event spaces to host your most memorable events just steps away from a full-service resort.

LUXURIOUS HOTEL

Experience luxurious, modern rooms and suites with complimentary valet parking, Wi-Fi and more. A courtesy room block for your guests may be available upon request. The minimum age to rent a room is 21 and a valid driver's license or state-issued photo ID is required upon check-in.

BACHELOR AND BACHELORETTE PARTIES

Before you say "I do," say "let's party!" at Mystic Lake®. Packages are available for a night out with the guys or girls.



RESTAURANTS AND BARS

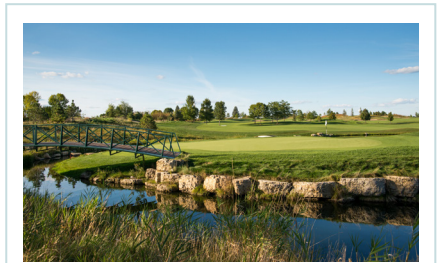
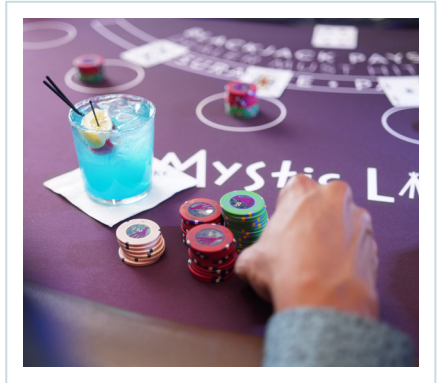
Mystic Lake's distinctive restaurants and bars offer something for every taste and budget.

LIVE GAMING

Play slots, blackjack, bingo and pulltabs in one of the Midwest's largest casinos.

THE MEADOWS AT MYSTIC LAKE

This acclaimed 18-hole championship golf course offers a scenic experience.





MYSTIC LAKE
CENTER

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OWNED & OPERATED BY THE SHAKOPEE MDEWAKANTON SIOUX COMMUNITY