

BAYVIEW
Event Center
on lake minnetonka

The Venue with a View

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on lake minnetonka

SOCIAL EVENTS • CORPORATE MEETINGS • BOAT CHARTERS

Thank you for your interest in BayView Event Center & Charter Cruises!
We have made significant enhancements to our facilities and service, making BayView the “Premier” meeting and event location on Lake Minnetonka!

- ❖ Spectacular, Panoramic Lake Views
- ❖ Dramatic Meeting and Event Space
- ❖ Exquisite Food and On-Site Executive Chef
- ❖ Convenient Location & Free, Ample Parking
- ❖ High Speed Internet, DSL & ISDN, Video Conferencing
- ❖ Themed Events
- ❖ 6 Charter Yachts

The Minnetonka Room

Our upper level space, offers expansive lake views with floor to ceiling windows, 20' natural stone fireplace and a vaulted ceiling with a skylight. This room can accommodate 350 guests theatre style, 300 guests for a plated meal, and 450 for a stand-up reception.

The Lower Lake Room

A more intimate room with the same beautiful lake views. This room can accommodate 130 guests for a plated meal, or 300 for a stand-up reception. The Lower Lake Room also divides into three smaller rooms for breakout sessions or for groups of 30 or less.

The Tented Patio

Surrounded by lush gardens, our Tented Patio is a beautiful outdoor venue... rain or shine! This space can accommodate 140 guests for a plated meal and up to 350 for a stand-up reception also using the lawn. The Lower Lake Room combined with the Tented Patio is ideal for events wishing to have the flow from indoors to out.

BayView Park

Our waterfront, BayView Park, is the perfect place to celebrate! Enjoy 5000 square feet of flexible outdoor space, which includes our 20' x 30' tent and outdoor games. A great option for team building, family reunions, class reunions, ceremonies, relaxed rehearsal dinners or receptions.

World Class cuisine continues to be BayView's area of expertise. Our Executive Chef, Jose Gonzales, oversees the food service for our Fleet of Charter Yachts, Meeting & Event Center and Off-Premise Catering. Our professional Event Coordinators and Staff are here to help you! We will listen to your ideas, offer some of our own, and coordinate every detail to ensure a successful event. We are committed to providing every guest with a unique experience in a breathtaking setting through personalized event planning, unforgettable cuisine and exceptional service!

Discover for yourself why BayView Event Center & Charter Cruises outshines the other venues!

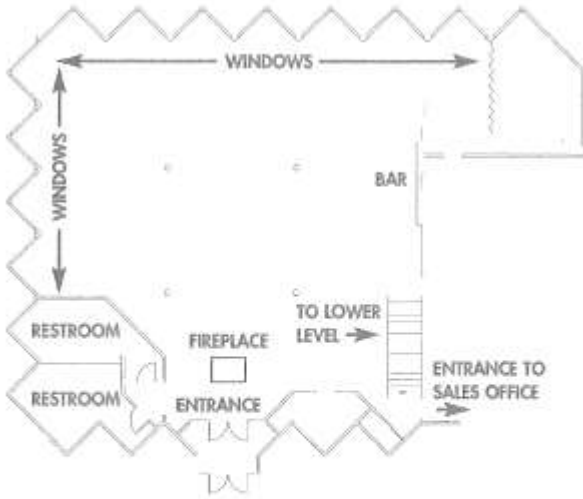
Please call our Sales Department to schedule a site tour at 952-470-VIEW(8439).

We are available to meet with you at your convenience

Monday through Friday from 9am-5pm, Saturdays and early evenings by appointment.

You can also visit our website at www.bayviewevent.com.

FLOOR PLANS



LAKE MINNETONKA ROOM

SQUARE FT. 4000 DIMENSIONS 64' X 62'

CAPACITY

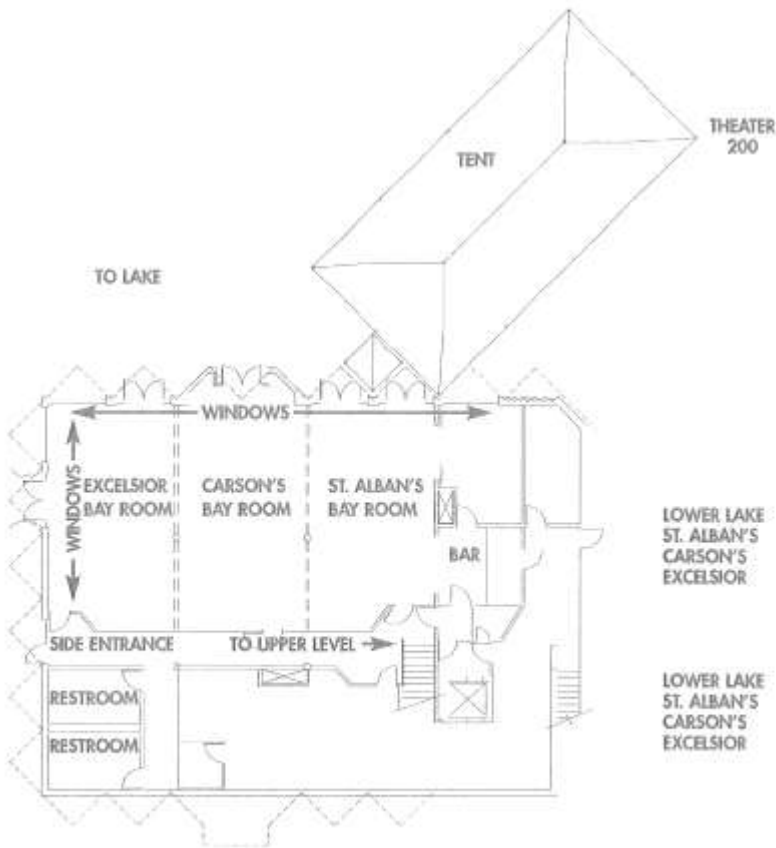
THEATER	CLASSROOM	BANQUET	RECEPTION
350	190	300	450

OUTDOOR TENT/PATIO

SQUARE FT. 1800 DIMENSIONS 30' X 60'

CAPACITY

THEATER	CLASSROOM	BANQUET	RECEPTION
200	110	130	200



LOWER LAKE ROOM (WITH BREAKOUT ROOMS)

	SQUARE FT.	DIMENSIONS
LOWER LAKE	2700	75' X 36'
ST. ALBAN'S	1200	35' X 34'
CARSON'S	800	20' X 39'
EXCELSIOR	700	20' X 34'

CAPACITY

	THEATER	CLASSROOM	BANQUET	RECEPTION
LOWER LAKE	155	75	140	220
ST. ALBAN'S	65	32	36	60
CARSON'S	45	36	54	80
EXCELSIOR	45	32	48	80

MEETING PACKAGES

Includes Room Fee, Minimum of 15 Packages Required

1/2 DAY MEETING PACKAGE

Continental Breakfast Buffet

Sliced Seasonal Fruit, Assorted Breakfast Breads,
Chilled Fruit Juices,
Coffee and Hot Tea Station

Morning Break

Assorted Soft Drinks and Water,
Refreshed Coffee and Hot Tea

Plated Lunch

Select any Entrée from our Plated Lunch
Menu
Meal includes Coffee and Iced Tea

FULL-DAY MEETING PACKAGE

Continental Breakfast Buffet

Sliced Seasonal Fruit, Assorted Breakfast Breads,
Chilled Fruit Juices,
Coffee and Hot Tea Station

Morning Break

Assorted Soft Drinks and Water,
Refreshed Coffee and Hot Tea

Plated Lunch

Select any Entrée from our Plated Lunch Menu,
Meal includes Coffee and Iced Tea

Afternoon Break

Freshly Baked Cookies, Snack Mix,
Assorted Soft Drinks and Water,
Refreshed Coffee and Iced Tea

DELUXE MEETING PACKAGE

Includes In-House Audio Visual Equipment

Continental Breakfast Buffet

Sliced Seasonal Fruit, Assorted Breakfast Breads,
Chilled Fruit Juices,
Coffee and Hot Tea Station

Morning Break

Assorted Soft Drinks and Water,
Refreshed Coffee and Hot Tea

Plated Lunch

Select any Entrée from our Plated Lunch Menu
Meal includes Coffee and Iced Tea

Afternoon Break

Freshly Baked Cookies and Bars, Snack Mix,
Assorted Soft Drinks and Water,
Refreshed Coffee and Iced Tea

In-House Audio Visual Equipment Includes:

27" Flat Screen TV with DVD
6' Projection Screen
8' Projection Screen
Easels
Overhead Projector
Flipcharts
Podium
Whiteboards
Wireless Microphone
Wireless Internet Access

BREAKFAST

Breakfast Menus are served Buffet Style

All Breakfast Menus include Milk, Assorted Juices, Coffee and Hot Tea Station

The Continental

Sliced Seasonal Fruit,
Assorted Breakfast Breads

Healthy Start

Sliced Seasonal Fruit, Breakfast Bagels,
Cream Cheese, Preserves,
Assorted Yogurts and Granola

Made to Order Belgian Breakfast

Belgian Waffles with Whipped Butter and
Warm Syrup, Breakfast Sausages,
Scrambled Eggs with Cheese,
Sliced Seasonal Fruit

The Midwestern

Scrambled Eggs with Cheddar Cheese,
Breakfast Potatoes, Bacon and Sausage,
Sliced Seasonal Fruit,
Assorted Breakfast Breads

Country Style Breakfast

French Toast or Belgian Waffles with
Whipped Butter and Warm Syrup,
Scrambled Eggs with Cheddar
Cheese, Breakfast Potatoes, Bacon and
Sausage, Sliced Seasonal Fruit,
Assorted Breakfast Breads

Classic American Brunch

Seasonal Fruit Display with Yogurt Dip,
House Salad with Ranch Dressing,
Wild Rice Egg Bake, Scrambled Eggs with
Cheese, Breakfast Potatoes,
Thick Sliced Ham and
Caramel Pecan Rolls with Butter

Add Omelet Station

WITH Breakfast Selection
Prepared to Order
Ham, Bacon, Tomatoes, Green Peppers,
Onions, Mushrooms, Salsa,
Cheddar and Swiss Cheese

Ala Carte

Assorted Danish & Muffins

Bagels, Cream Cheese and Preserves

Low Fat Yogurt

Coffee

1 Gallon Regular
1 Gallon Decaf
(approximately 20 cups per gallon)

PLATED LUNCHES

All Plated Lunches include Coffee and Hot or Iced Tea Station
Add a House Salad to any Entrée

Walnut Pear Salad

Fresh Mesculin Mixed Greens with Grilled Pears, Candied Walnuts, Gorgonzola Cheese and Peppercorn Dressing; Fresh Rolls & Butter

Wrap Sandwich

Choice of Beef with Avocado, Grilled Chicken Caesar or Turkey Club Wrap Served with Pasta Salad & Potato Chips

Grilled Chicken Caesar Salad

Herb Grilled Chicken Breast on a Bed of Romaine Lettuce with Croutons and Fresh Parmesan Cheese
Fresh Rolls & Butter

Chicken Waldorf Salad & Fruit

Creamy Chicken Salad with Celery and Apples, Garnished with Roasted Cashews
Served with Fresh Fruit
Fresh Rolls & Butter

Raspberry Chicken Salad

Grilled Chicken on Spring Mix of Greens with Strawberries, Toasted Almonds, Red Onions and Home-made Raspberry Vinaigrette Dressing
Fresh Rolls & Butter

Focaccia Club

Smoked Turkey Breast, Peppered Bacon, Pepper Jack Cheese, Lettuce, Tomato and Cilantro Aioli, Piled High on Herbed Focaccia
Served with Pasta Salad & Potato Chips

Stuffed Shells (Vegetarian)

A Blend of Four Cheeses and Fresh Herbs
Stuffed in Pasta Shells
with a Rich Tomato Sauce
Fresh Rolls & Butter

Quinoa and Curried Vegetables (Vegetarian)

Sautéed Baby Spinach layered with Quinoa and Green Curried Vegetables, topped with Ginger infused Smashed Yukon Potatoes

BayView's Stir Fry

Sautéed Carrots, Broccoli, Red Onions, Pea Pods and Peppers served with Teriyaki Chicken on a Bed of Fried Rice

Hot Roast Beef Sandwich

Savory Roast Beef and Creamy Mashed Potatoes Served atop Texas Toast Smothered with Beef Gravy and Spicy Fried Onions; Steamed Vegetable Medley

Champagne Chicken

Sautéed Boneless Chicken Breast with Sparkling Champagne Cream Reduction, Herb Roasted New Potatoes, Steamed Vegetable Medley; Fresh Rolls & Butter

Chicken Coulis

Slow Roasted, Herbed Chicken Breast served sliced with a Rich Tomato Coulis, Herb Roasted New Potatoes, Sugar Snap Peas with Mandolin Carrots;
Fresh Rolls & Butter

South Seas Salmon

Lightly Seasoned Fresh Grilled Salmon Fillet served with Tropical Salsa, Parsley Buttered Baby Red Potatoes, Green Beans Almandine;
Fresh Rolls & Butter

LUNCH BUFFETS

All Lunch Buffets include Coffee and Iced Tea Station
Minimum of 25 Guests

Focaccia Sandwich Buffet

Assortment of Ham, Roast Beef
and Turkey Sandwiches
prepared on Focaccia Bread with Lettuce,
Tomatoes, Onions & Cilantro Aioli
served with Potato Salad and
Kettle Cooked Potato Chips

Deli Buffet

Build your own Sandwiches with Roast Beef,
Smoked Turkey, Ham, Provolone, Swiss and
Cheddar Cheeses, Lettuce, Tomatoes, Pickles,
Condiments and Fresh Rolls; served with
House Salad, Potato Salad and
Kettle Cooked Potato Chips

Add Soup to your Buffet

Your Choice of:
MN Chicken Wild Rice
Clam Chowder
Heirloom Tomato Basil
Chilled Honeydew and Mint

BayView's Chicken Buffet

House Salad with Ranch Dressing,
MN Chicken Wild Rice Soup,
Sautéed Boneless Chicken Breast with
Sparkling Champagne Cream Reduction,
Sautéed Market Vegetables,
Roasted Baby Red Potatoes
Fresh Rolls & Butter

Fajita Buffet

Fiesta Salad with Garden Greens,
Tomatoes, Black Beans, Corn, Red Onions,
Peppers, and Tortilla Chips served with
Cilantro Dressing, Grilled Flank Steak and
Chicken Breast, Sautéed Peppers & Onions,
Warm Flour Tortillas, Lettuce, Tomatoes,
Jalapenos, Shredded Cheese, Salsa,
Guacamole and Sour Cream served with
Spanish Rice, Tri-Color Chips and Salsa

BayView Barbecue Buffet

Choose two of the following:

Grilled Hamburgers;
Grilled Chicken Breasts;
Pulled Pork;
Barbeque Beef

Served with House Salad,
Fresh Seasonal Fruit Tray, Gourmet Potato
Salad, Kettle Cooked Potato Chips,
Fresh Rolls & Condiments

Taste of Tuscany Buffet

Choose two of the following:

Pasta Carbonera;
Italian Pasta Salad;
Traditional or Vegetarian Lasagna

Served with Caesar Salad, Breadsticks,
Antipasto Platter, and
Fresh Seasonal Fruit Display

COLD HORS D'OEUVRE

priced per piece, must be ordered in increments of 25 pieces

Cornet of Genoa Salami

Herbed Cream Cheese wrapped in
Imported Genoa Salami

Stuffed Cherry Tomato

Ripe Cherry Tomato filled
with Herbed Cream Cheese
and topped with Toasted Pine Nuts

Brie Croustade

Imported Brie Cheese and
Seasonal Fruit on Crostini

Asparagus Spear

Balsamic Marinated Asparagus
wrapped in your choice of Italian Prosciutto
or Thinly Sliced Beef Tenderloin

Pizza Crostinis

A Variety of Toasted Rounds topped with:
Marinara, Mozzarella and Pepperoni;
Marinara, Mozzarella and Sausage;
Marinara, Mozzarella and Portabella Mushrooms

Grilled Shrimp Canapé

Pesto Cream Cheese and
Grilled Shrimp on Crostini

Autumn Spoons

Spoons of Butternut Squash and Granny
Smith Apples with a Brown Butter Balsamic

Caprese Skewers

Skewers of Grape Tomatoes with Balsamic
Marinated Fresh Mozzarella and Basil

Chipotle Chicken Canapé

Garlic Toast Round topped with
Chipotle Roasted Chicken
and Chili Cilantro Cream Cheese

Tenderloin Canapé

Sliced Beef Tenderloin
piled on a Toasted Baguette
with Caramelized Onions & Aioli

Sous-Vide Chicken on Pommes Soufflés

Butter and Rosemary Poached Chicken atop
homemade Fried Potato Puffs with a
Roasted Pepper Crème Fraiche

Fruit & Cheese Kabob

Seasonal Fruit with Cheese
on a Skewer

Wonton Cones

Wonton Cones filled with your
choice of the following:

*Grilled Honey Chicken with Avocado Salad
and Fresh Cranberries;*

*Thai Salad Cones filled with Bib Lettuce,
Tamarind Sauce and Enoki Mushrooms;*

*Sweet Grape Tomatoes, Kalamata Olives, Basil,
Feta Cheese and Balsamic Vinegar*

Gingered Tenderloin Cups

Herb Crusted Pork Tenderloin Medallions
Drizzled with a Ginger Butter Glaze served
in Bibb Lettuce Cups

Jumbo Shrimp Shooter...Four Ways

Pesto Dusted Shrimp with a Zesty Cocktail Sauce;
Coconut Shrimp with a Tropical Cocktail Sauce;
Asian Shrimp with a Curried Cocktail Sauce;
Chilled Shrimp with a Traditional Cocktail Sauce;
all served in a Shooter Glass

Seafood Martini Sampler

Assortment of Smoked Salmon, Seared Ahi
Tuna and Shrimp pieces tossed in an Asian
Vinaigrette served over Romaine Lettuce,
Avocado Slices and Radicchio sprinkled with
freshly chopped Parsley

HOT HORS D'OEUVRE

priced per piece, must be ordered in increments of 25 pieces

Fried Wonton

Filled with Cream Cheese and Crab
served with Orange-Tamari Sauce

Brie Puff

Pastry Shell filled with Brie
and Sun Dried Tomatoes

Baked Phyllo

Filled with Spinach and Parmesan Cheese

Italian Stuffed Mushroom

Button Mushroom filled
with seasoned Italian Sausage

Crab Stuffed Mushroom

Button Mushroom with Crab
and Sun-Dried Tomato

Turkey Apple Turnover

Turkey, Apple and Cheddar Cheese
wrapped in Phyllo

Mini Egg Roll

Traditional Pork Egg Roll
with Sweet & Sour Sauce

Gourmet Flatbread Squares

Assorted Flat Bread Pizza Squares including:

Mediterranean;

Tomato Basil Margherita;

Rosemary, Ricotta and Prosciutto

Mini Gourmet Burgers

Assortment of California Burgers, Portabella
with Gorgonzola Cheese, Buffalo Mozzarella
with Caramelized Onions

Trout Latkes

Potato Cakes topped with Rainbow Trout,
Hearts of Palm and Roasted Red Pepper
Pesto

Mini Potpies

Home-made Chicken Potpies served in
Mini Phyllo Cups

Dancing Korean Beef

Korean Ginger BBQ Beef Cubes
served Sizzling

Walleye Cakes

Walleye with a Tart, Door County
Cherry Marmalade

Bacon Wrapped Scallop

Fresh Bay Scallop
wrapped in Apple Smoked Bacon

HORS D'OEUVRE PRESENTATIONS

each presentation serves approximately 25 guests, unless otherwise noted

Seven Layer Dip

Seven distinct layers from
South of the Border
served with Fiesta Tortilla Chips

Vegetable Crudités

Seasonal Crisp Vegetables
served with Ranch Dip

Grilled Vegetables

Seasoned Grilled Vegetables,
chilled and served with Cilantro Garlic Aioli

Trio of Vegetable Crisps

Fried Chips of Yukon Potatoes, Sweet
Potatoes and Parsnips served with
a Five Spice Buttermilk Dip

Breads & Spreads

Roasted Red Pepper Hummus,
Kalamata Olive Tapenade,
and Feisty Fiesta Spread served
with Pita Chips and Artesian Breads

Fruit Platter

Bountiful display of Seasonal Fruit
with Yogurt Dip

Focaccia Finger Sandwiches

An assortment of Turkey, Ham and
Beef Sandwiches with Lettuce, Tomato,
Onion and Cilantro Aioli
served on Herbed Focaccia Bread

Artesian Bread Station

Assortment of Artesian Breads with
Infused Dipping Oils:
Basil Garlic;
Thai Chile;
Sage, Rosemary and Thyme
Add *Gourmet Cheeses, Olives and*
Sun-dried Tomatoes

Imported & Domestic Cheese Board

Eclectic array of Flavorful Cheeses including
Gouda, Oregon Tillamook Cheddar, Asiago,
Sun-dried Tomato Spread and Greek Feta
served with Assorted Crackers
Add Carrando Pepperoni and
Fennel Pimento Salami

Antipasto Platter

Prosciutto Ham, Genoa Salami,
Fresh Mozzarella,
Asiago and Provolone Cheese,
Marinated Artichokes, Kalamata Olives,
and Roasted Red Peppers
Served with Artesian Breads and Crackers

Chilled Tenderloin

A Beautiful Presentation of Chilled Beef
Tenderloin displayed with Grilled Vegetables
and Cilantro Garlic Aioli served with
Assorted Breads and Crackers

New World Spring Rolls

Authentic Vegetable, Chicken,
and Shrimp Spring Rolls
served with Thai Tomato Sauce
and Japanese Basil Ponzu Sauce
(75 pieces)

Raw Bar

An impressive display of Jumbo Shrimp,
Crab Claws, Clams and Lobster on Ice served
with Cocktail Sauce, Hoisin Sauce, Plum
Sauce, Tabasco and Lemon (50 pieces)

Pre-Ceremony Snack Package

An assortment of Mini Deli Sandwiches to
include Turkey and Ham, Crisp Vegetables
with Ranch Dip, Seasonal Fruit, Kettle
Cooked Potato Chips, Fresh Baked Cookies
Add Bottled Waters, each
Add Soft Drinks, each

HORS D'OEUVRE PRESENTATIONS ~ WARM ITEMS

each presentation serves approximately 25 guests, unless otherwise noted

Spinach and Artichoke Gratin

A rich and creamy blend of Cheeses, Spinach and Artichoke Hearts, served warm with Assorted Crackers
Add Crab

Nachos "Your Way" Station

Build your own Nachos with Tri-colored Tortilla Chips and a variety of Hot Cheeses including:
Smoked Gouda, Cheddar and Seafood;
Cajun with Peppers;
Brie and Gruyere with Wild Mushrooms,
Embellish with additional toppings such as:
Salsa Verde, Seasoned Ground Beef,
Tomatoes, Black Olives,
Jalapenos and Sour Cream

Brie & Fresh Fruit

Delicate Brie Wheel baked golden brown, served with Grapes, Strawberries and Apples, Rye and Pumpernickel Breads

Meatballs

A party favorite!
Select from Marinara,
Stroganoff, or Barbeque Style Meatballs
(75 pieces)

Satay Medley (choose 3)

Mojito Lime Shrimp; Tuscan Salmon;
Teriyaki Chicken; Grilled Beef Tenderloin;
Szechuan Pork Tenderloin
Served with Chef Paired Sauces

Asian Potstickers

Steamed Pork Potstickers served with Ponzu Sauce (75 pieces)

Chicken Wing Painting Station

Guests paint their favorite Sauces on their Wings! Sauces include:

Sweet Raspberry Barbeque

Sesame

Teriyaki

Honey Barbeque

Spicy Buffalo

Served with Blue Cheese, Ranch Dressing and Celery Sticks (75 pieces)

Gourmet Sausage Brochettes

A hearty selection of Grilled Apple, Indocile and Wild Rice Sausages, served on a bed of Wild Rice Pilaf
(75 pieces)

Spicy Sesame Chicken Strips

Boneless Chicken Strips with Louisiana Hot Sauce, served with Bleu Cheese and Celery Sticks (75 pieces)

Seafood Satay Sampler

Bite sized skewers of Tuscan Salmon, Ahi Tuna, and Shrimp, served over Rice Pilaf with Thai Tomato Salsa
(75 pieces)

BayView "Petites"

Warm Mini Sandwiches
Choose one or go with all three...
Sausage with Grilled Apple and Gruyere,
Pulled Pork with Barbeque Sauce,
Roasted Turkey with Chipolte Aioli and Cheddar

SMALL PLATES

These items are hors d'oeuvre portions, served on a 7 inch plate. Minimum 50 guests.

Mashed Potato Martini Bar

A full bar stocked with Garlic Mashed Potatoes, Cheddar Cheese, Bacon Bits, Scallions, Broccoli, Sour Cream, Butter, Salsa and Sautéed Mushrooms
Served up in a Martini glass!

Pasta Bar

Assorted Pastas sautéed to order with your choice of sauce and toppings: Alfredo, Marinara, and Basil Pesto Sauce, Grilled Chicken, Shrimp, Italian Sausage, Fresh Vegetables, Herbs, and Parmesan Cheese
Appetizer Portion
Dinner Portion
Subject to Chef Charge

Stir Fry Station

Sautéed to order with Teriyaki or Spicy Szechwan Sauce, Chicken, Beef, Bok Choy, Water Chestnuts, Bamboo Shoots, Red Peppers, Carrots, Pea Pods, Broccoli, Pineapple and Peanuts, served over Fried or White Rice
Appetizer Portion
Dinner Portion
Subject to Chef Charge

Fajita Bar

Marinated Grilled Chicken and Flank Steak with Sautéed Peppers & Onions
Flour Tortillas, Shredded Cheese, Sour Cream, Guacamole, and Jalapenos
with Fiesta Tortilla Chips and Salsa
Appetizer Portion
Dinner Portion

Spanish Paella Station

Basmati Rice with Green Peas, Artichoke Hearts, Mushrooms, Tomatoes, Garlic and Saffron; made to order with your choice of Chicken and Chorizo Sausage OR Shellfish (Mussels, Crab, Shrimp and Lobster)
Appetizer Portion
Dinner Portion
Subject to Chef Charge

Chipotle Crepe Station

Made to order crepes with your choice of: Grilled Lemon Pepper Chicken with a Grand Marnier fresh Berry Glaze OR Peppered Steak with a Savory Blackberry Marmalade
Appetizer Portion
Dinner Portion
Subject to Chef Charge

Polynesian Fish Taco Bar

Build your own Fish Taco with Mahi Mahi and Grouper, Warm Tortillas and all the fixings including Diced Tomatoes, Diced Scallions, Shredded Lettuce and Arugula, Tropical Salsa, Picadillo Sour Cream, Tartar Sauce, Avocado Relish & much more
Appetizer Portion
Dinner Portion

CARVING BOARDS

These items are hors d'oeuvre portions, approximately 4 oz. of meat per guest.

Chef carved items subject to Chef Charge

Minimum 50 guests.

Honey Baked Ham

Served with Assorted Rolls and Whole Grain Mustard

Roasted Top Round of Beef

Served with Assorted Rolls, Horseradish Cream and Whole Grain Mustard

Oven Roasted Turkey Breast

Served with Assorted Rolls, Cranberry Aioli and Whole Grain Mustard

Roasted Tenderloin of Beef

Served with Assorted Rolls, Béarnaise and Horseradish Cream

PLATED DINNERS

All Plated Dinners include a House Salad with Cherry Tomatoes, Cucumbers, Croutons and Ranch Dressing, Fresh Rolls with Butter, Chef paired Starch and Vegetable, Coffee and Hot Tea Station

Gourmet Starters

Tossed Caesar Salad with Fresh Shaved Parmesan Cheese and Homemade Croutons
Mixed Greens tossed with Raspberry Vinaigrette, Strawberries, Toasted Almonds, Red Onion
Baby Spinach tossed with Tangy Vinaigrette, Mandarin Oranges, Red Onion, Toasted Almonds
Mixed Greens with Honey Glazed Pears, Candied Walnuts, Gorgonzola and Peppercorn Dressing
Heirloom Tomato Basil Soup Garnished with Parmesan Lace
Minnesota Wild Rice Soup with Chicken

Entrées

Champagne Chicken

Sautéed Boneless Chicken Breast with Sparkling Champagne Cream Reduction
(Wine Recommendation: Full Bodied White or Medium Bodied Red)

Chicken Christina

Boneless Breast of Chicken topped with Sliced Ham, Swiss Cheese and a Cognac Caper Sauce
(Wine Recommendation: Full Bodied White or Medium Bodied Red)

Chicken Florentine

Baby Spinach and Feta wrapped in a Boneless Chicken Breast, finished with a Roasted Red Pepper Cream Sauce
(Wine Recommendation: Full Bodied White or Medium Bodied Red)

Harvest Chicken

Minnesota Wild Rice Stuffing wrapped in a Boneless Chicken Breast, topped with a Sherry Cream Sauce
(Wine Recommendation: Full Bodied White or Medium Bodied Red)

Pork Tenderloin Medallions

Tender Roasted Pork Tenderloin with a Savory Herb Crust and Apricot Glaze
(Wine Recommendation: Light Bodied White or Medium Bodied Red)

Yellow Fin Tuna

Grilled Yellow Fin Tuna Fillet topped with a Mango Coulis
(Wine Recommendation: Light Bodied White or Full Bodied White)

South Seas Salmon

Lightly Seasoned, fresh Grilled Salmon Fillet served with Tropical Salsa
(Wine Recommendation: Light Bodied White or Medium Bodied Red)

Pistachio Crusted Walleye

Authentic Canadian Walleye with Homemade Pistachio Crust and Lemongrass Butter Glaze
(Wine Recommendation: Light Bodied White or Medium Bodied Red)

Jumbo Shrimp Scampi

Jumbo Shrimp baked with Lime and topped with Gourmet Scampi Sauce served over a Bed of Linguine
(Wine Recommendation: Full Bodied White or Medium Bodied Red)

PLATED DINNERS (Cont'd)

Entrées (Cont'd)

Rosemary Roasted Prime Rib

Seared and Slow Roasted Prime Rib served with Au jus and Horseradish
(Wine Recommendation: Full Bodied Red)

Grilled New York Strip

(Wine Recommendation: Full Bodied Red)

Filet Mignon

The most tender of all cuts of Beef, wrapped in Apple Smoked Bacon
(Wine Recommendation: Full Bodied Red)

Vegetarian Entrées

Pasta al Fresco

Linguine tossed with Sun-dried Tomatoes, Scallions, Kalamata Olives, Artichoke Hearts, Garden Peas and Fresh Basil topped with a Light Wine Garlic Sauce and Shaved Asiago Cheese
(Wine Recommendation: Light Bodied White)

Quinoa and Curried Vegetables

Sautéed Baby Spinach layered with Quinoa and Green Curried Vegetables, topped with Ginger infused Smashed Yukon Potatoes
(Wine Recommendation: Light Bodied White)

Eggplant Parmesan

Italian Breaded Eggplant topped with Homemade Marinara Sauce and Mozzarella Cheese, served Lasagna Style
(Wine Recommendation: Light Bodied White or Medium Bodied Red)

Stuffed Squash

A Sweet Chayote Squash stuffed with Chopped Mushrooms, Onions, Peppers and Garlic, topped with Parmesan Cheese
(Wine Recommendation: Light Bodied White or Medium Bodied Red)

Stuffed Shells

A blend of four cheeses and fresh herbs stuffed in Pasta Shells with a Rich Tomato Sauce served with Vegetable du Jour
(Wine Recommendation: Medium Bodied White or Medium Bodied Red)

Vegetable Lasagna (minimum 10)

Yellow Squash, Zucchini and Mushrooms with Mozzarella and Ricotta Cheeses between Layers of Pasta, topped with a Vegetable Corn Sauce
(Wine Recommendation: Light Bodied White or Medium Bodied Red)

PLATED DINNERS (Cont'd)

Split Entrées

Approximately 4 oz. portions of each entrée

Chicken Florentine & Pistachio Walleye

Spinach and Feta stuffed Chicken Breast with Roasted Red Pepper Cream Sauce & Pistachio Crusted Walleye Fillet with Lemongrass Butter Glaze
(Wine Recommendation: Light Bodied White or Medium Bodied Red)

Filet Mignon & Champagne Chicken

4 oz Petite Filet Mignon & Sautéed Chicken Breast with Sparkling Champagne Cream Reduction
(Wine Recommendation: Full Bodied White or Full Bodied Red)

Filet Mignon & South Seas Salmon

4 oz Petite Filet Mignon & Fresh Grilled Salmon Fillet served with Tropical Salsa
(Wine Recommendation: Medium Bodied Red)

Surf & Turf

4 oz Petite Filet Mignon & Jumbo Shrimp with Gourmet Scampi Sauce
(Wine Recommendation: Full Bodied White or Full Bodied Red)

*Ask your Coordinator about creating a custom Split Entrée with any of the above plated dinner entrées

*Kids Meals are available for ages 10 and under

Select one of the following to accompany your Entrée:

Braised Garden Medley

Zucchini, Yellow Squash and Carrots braised in Olive Oil

Sautéed California Mix

Cauliflower, Broccoli, Carrots and Peas sautéed in Butter

Green Bean Bundles

Green Beans cooked al dente with Red Pepper Wands, bundled with a ring of Squash

Honey Glazed Golden Carrots

Mandolin Carrot Coins candied and flashed with Brandy served with Fresh Parsley

Sugar Snap Peas with Mandolin Carrots

Sautéed Sugar Snap Peas and Carrots with an Oriental Glaze

Asparagus Bundles

Sautéed Asparagus Spears with Red Pepper Wands

Select one of the following to accompany your Entrée:

Roasted New Potatoes

Seasoned New Potatoes, roasted with Rosemary and Thyme

Wild Rice

Minnesota Wild Rice Blend

Garlic Mashed Potatoes

Skin on Potatoes, smashed with Sour Cream, Garlic and Butter

Sweet Potatoes

Mashed Sweet Potatoes with Butter, Honey and a touch of Nutmeg

Classic AuGratins

Scalloped Potatoes with Cream, Butter, Parmesan and Mozzarella Cheeses

Pommes Anna

Layers of thinly sliced Potatoes, baked so they are crispy on the outside and soft and buttery on the inside

Fingerling Potatoes

Seasonal Fingerlings, Seasoned and Roasted

BUFFET DINNERS

Minimum of 50 guests

All Buffets include Fresh Rolls with Butter, Coffee and Hot Tea Station

Choose 1 Entrée

Choose 2 Entrées

Choose 3 Entrées

Entrées

*Honey Baked Ham with Whole Grain Mustard

*Oven Roasted Turkey Breast with Cranberry Sauce

*Carved Top Round of Beef with Horseradish Cream

*Carved Roasted Prime Rib of Beef Au jus with Horseradish Cream (additional charge per guest)

*Carved Tenderloin of Beef with Au jus (additional charge per guest)

Herb Crusted Pork Tenderloin Medallions with Apricot Glaze

Sautéed Chicken Breast with Sparkling Champagne Cream Reduction

Grilled Fillet of Salmon with Tropical Salsa

Pistachio Crusted Walleye with Lemongrass Butter Glaze

Farfalle Pasta with Grilled Chicken and Vegetables with Basil Pesto Cream and Toasted Pine Nuts

Vegetarian Lasagna with Yellow Squash, Zucchini and Mushrooms topped with a Corn Sauce

*Chef carved items subject to a Chef Charge

Salads – choice of 2

Greek Pasta Salad

Seasonal Fruit Display

Vegetable Crudités with Ranch Dip

Caesar Salad with Fresh Shaved Parmesan Cheese and Croutons

House Salad with Cherry Tomatoes, Cucumbers, Croutons and Assorted Dressings

Mixed Greens with Raspberry Vinaigrette, Strawberries and Toasted Almonds

Baby Spinach with Tangy Vinaigrette, Mandarin Oranges and Toasted Almonds

Accompaniments – choice of 2

Garlic Mashed Potatoes

Parsley Buttered Baby Red Potatoes

Herb Roasted New Potatoes

Minnesota Wild Rice Blend

Saffron Rice Pilaf

Classic AuGratins

Pommes Anna

Green Beans Almandine

Steamed Vegetable Medley

Sautéed Market Vegetables

Honey Glazed Golden Carrots

Sugar Snap Peas and Mandolin Carrots

Asparagus Spears with Red Pepper Wands

(additional charge per guest)

Additional Buffet Selections can be added and charged accordingly.

Ask your Coordinator about theme buffets!

DESSERTS & FAVORS

Strawberries Dipped in Chocolate

Plated Dessert Selections

(one selection per 15 guests)

Connecticut Carrot Cake

Bailey's Irish Creme Chocolate Torte

Lemon Raspberry Torte

New York Cheesecake with

Strawberry Sauce

Raspberry White Chocolate Cheesecake

Chocolate Truffle Cheesecake

Turtle Cheesecake

**Please inquire about Additional Selections*

Celebration Parfait

Layered Vanilla and Chocolate Mousse topped with Fresh Berries

Miniature Canolis

Pastry Shell filled with Blood Orange Mascarpone and a hint of Espresso, drizzled with White Chocolate and Honey
2 pieces per serving

BayView's Signature Dessert Sampler

Mousse Filled Chocolate Boats and Tulips, Hand-Dipped Chocolate Strawberries, and Assorted Petits Fours
(approximately 3 pieces per person)

Reception Bites and Minis

Assortment of Rich, Mini Cheesecakes displayed with Bite-Size Brownies, Various Bars and Fresh Fruit Tarts
(serves approximately 50 guests, 2 pieces per person)

Chocolate Fondue Buffet

Decadent Dark Chocolate, Rich White Chocolate and Caramel served in fondue pots for dipping Marshmallows, Pound Cake Cubes, Rice Krispie Treats and Seasonal Fresh Fruit
(Minimum 25 Guests)

Strawberry Shortcake Bar

Pound Cake, Angel Food Cake, Strawberries and other Seasonal Berries, Whipped Cream and Chocolate Sauce
(Minimum 25 Guests)

Flambé Station

Bananas Foster, Cherries Jubilee or Strawberry Flambé

Chef prepared Flambé served over Vanilla Ice Cream

(Minimum 25 Guests)

Chef charge for 2 Hours

Gourmet Coffee Station

Regular & Decaffeinated Coffee, Assorted Hot Teas, Hot Cocoa, Shaved Chocolate, Whipped Cream, Honey, Sugar Cubes, Cinnamon Sticks and Flavored Syrups
(Minimum 50 Guests)

Special Occasion Cakes

Market Price

Wedding Cakes

Your choice of a beautiful cake ordered through the *Buttercream Collection* and added to your bill at BayView for charge per guest and a Delivery Fee; charge per guest, service fee for cakes brought in from outside vendor

**You will schedule your wedding cake tasting directly with Buttercream*

Gourmet Candy Table

A Lavish Display of Gourmet Confections beautifully displayed in multi-sized Candy Jars, along with Small Bags for your Guests to fill and take with them!

Add'l setup, table décor and delivery fee may apply

**You will schedule your candy tasting directly with Buttercream*

Candy Favors

2-part Boxes filled with your Choice of Gourmet Candies and wrapped with a Bow. A Special take-away Favor for your Guests.

**You will schedule your candy tasting directly with Buttercream*

SNACKS

Fresh Baked Gourmet Cookies

Assorted Bars and Brownies

Party Mints

Deluxe Mixed Nuts

Mini Pretzel Trio

Chocolate, Yogurt and Salty Pretzels

Cinnamon Chips and Fruit Salsa

A Vibrant Tropical Fruit Salsa served with
Home-made Cinnamon and Nutmeg
Dusted Tortilla Chips
(serves approximately 25 guests)

Combo Snack Display

Kettle Cooked Potato Chips
with French Onion Dip,
Fiesta Tortilla Chips with Salsa,
and Southwest Snack Mix

Salsa Sampler

Grilled Plum Tomato Salsa, Salsa Verde,
and Homemade Guacamole,
served with Fiesta Tortilla Chips

Treat Trio

Trail Mix, Jelly Beans, and M&M's
Served in a Three Tier Tower

Southwest Snack Mix

LATE NIGHT SNACKS

BayView "Petites"

Warm Mini Sandwiches

Choose one or go with all three...

Sausage with Grilled Apple and Gruyere,

Pulled Pork with Barbeque Sauce,

Roasted Turkey with Chipolte Aioli
and Cheddar

(serves approximately 25 guests)

Focaccia Finger Sandwiches

An assortment of Turkey, Ham and
Beef Sandwiches with Lettuce, Tomato,

Onion and Cilantro Aioli

served on Herbed Focaccia Bread

(serves approximately 25 guests)

Gourmet Flatbread Squares

Assorted Flat Bread Pizza Squares including:

Mediterranean;

Tomato Basil Margherita;

Rosemary, Ricotta and Prosciutto

S'mores Station

Build-your-own S'mores with Graham

Crackers, White and Milk Chocolate

Squares and Marshmallows

Firepit with Wood and Service

Available with Tented Patio or Park Rental Only

*See the Hors d'oeuvre Presentations Menus for more Late Night Snack options.

BEVERAGES

- **Host Bar:** The total cost of beverages served based on consumption, plus 9.775% state and county liquor tax and 20% service charge, applied to the Catering Contract.
- **Cash Bar:** Your guests are responsible for the purchase of their own beverages. The cash bar prices are inclusive of state taxes.
- **Combination Bar:** You provide selected beverages on a host basis and your guests may purchase other items at their expense. You may also choose to host items at the bar for a given period of time or to a set dollar amount, and then change to a cash bar basis (for example; hosted social hour prior to dinner).

Beverage Pricing, Host or Cash Bar

Call & Premium Liquor, per drink
Cognacs & Liqueurs, per drink
Domestic and Non-Alcoholic Bottled Beer, each
Imported Bottled Beer, each
Soft Drinks, Fruit Juices, each
Saratoga Bottled Water, each
Saratoga Sparkling Water, each
House Wine, per glass
16 gallon Keg Beer (serves approx 120-16oz glasses)

Deluxe Bar Service (per person price, hosted bar)

Soft Drinks/Water/Juice
Add Beer/House Wine
Add Premium Cocktails
Add Specialty/Top Shelf/Cordials

2-hour minimum required for Deluxe Bar Service.
Deluxe Bar Service does not include passed beverages or wine/champagne pours at the table. Deluxe Bar applies to beverages served from the bar only.
Tax and service charge will be applied to all host bar packages.

House Wine Selections

C.K. Mondavi Selection

Additional Beverage Selections

Sangria Punch, per gallon, 3-gallon minimum
Champagne Punch, per gallon, 3-gallon minimum
Citrus or Fruit Punch, per gallon, 3-gallon minimum
Iced Tea, 3 gallon minimum
Lemonade, 3 gallon minimum
Coffee, Regular or Decaf
BayView's Signature Hot Chocolate

* Alcoholic beverage stations require an attendant and will be staffed accordingly.

**A gallon serves approximately 20 cups.

Kid's Non-Alcoholic Beverages (must be requested in advance)

Ask your Sales Manager or Coordinator about our special selection of fun kid's drinks!

WINE LIST

White Wine

Medium Bodied White Wines: From the world acclaimed Chardonnay Grape, the flavors in these wines range from delicious red apple to tropical fruit, melon and citrus. These whites may carry creamy, buttery flavors to toasty oak notes.

Light Bodied White Wines: These wines will be lighter, more delicate and fruit forward in flavor. Ranging from slightly herbaceous, grapefruit styles to citrus, melon and strawberry.

CK Mondavi - California

Chardonnay - medium bodied with apples, pears
Pinot Grigio - medium bodied, aromas of peaches and pears
White Zinfandel - light bodied, aromas of strawberries, spice

Summerfield - California

Chardonnay - full bodied white, fresh, floral with slight hint of toasted hazelnut and fresh citrus

Blackstone - California

Chardonnay - medium bodied, rich fruit aromas, elegant creaminess
Pinot Grigio - light bodied, crisp, lemon, pear, grassy notes
Sauvignon Blanc - light bodied, lemon, sage, grassy

Wolf Blass - Australia

Chardonnay - medium bodied, tropical fruit, peach and melon
Riesling - citrus, lemon and lime, hint of floral

Meridan - California

Chardonnay - light bodied, crisp tropical grapefruit
Pinot Grigio - light bodied, crisp citrus flavors

Estancia - California

Chardonnay - medium bodied, pear and passion fruit, light oak, fig, apple
Pinot Grigio - medium bodied, pear, peach, apple

Other Whites

Clos du Bois Chardonnay - California
Medium bodied buttery, light oak, apple, pear

Castella DiGabbiano Pinot Grigio - Italy
Light bodied, honeydew, melon

Stone Cap Riesling - Washington
Semi-sweet, crisp

Schlink Haus Riesling - Germany
Semi-sweet, crisp

Canelletto Pinot Grigio - Italy
Light bodied, fresh citrus fruit, arrays of floral

Nobilo Sauvignon Blanc - New Zealand
Light bodied, grapefruit, pear, refreshing clean and lively

Kenwood Chardonnay - Sonoma
Full bodied, ripe tropical fruit, and a buttery, creamy texture, rich and inviting

Organic Wines

White Truck Sauvignon Blanc - California
Light bodied white, crisp, racy flavors, lemon, grapefruit, orange

Red Truck Petit Syrah - California
Medium bodied red, black currant, black cherry, spices and a hint of vanilla

Deinhard Riesling - Germany
Not too sweet or dry, green apple, spicy fruit, fresh and light

Red Wine

Full Bodied Red Wines: These bold reds are hearty, luxurious and supple with nuances from oak aging. Flavors vary from black cherries, plums, and currants to herbs and cedar.

Medium Bodied Red Wines: These red wines are more fruit forward in style carrying jammy fruit flavors. Very flexible in menu pairings due to the soft tannins and berry fruit flavors all throughout.

CK Mondavi - California

Cabernet Sauvignon - medium bodied, hint of cherry and blackberries
Merlot - medium bodied, cherries, plum
Zinfandel - medium bodied, raspberries, black pepper, vanilla

Summerfield - California

Cabernet - medium bodied, aromas of cassis, lingonberry, chocolate and spice, deep, earthy fruit with mouth watering tannins
Merlot - medium bodied, soft and velvety with lush aromas of blackberries and jam

Blackstone - California

Cabernet Sauvignon - full bodied, raspberry, black cherry, plum, spices
Merlot - full bodied, dark berries, cherries, hint of chocolate.
Pinot Noir - medium bodied, cherry, jammy berry, black infused flavors, silky and soft.

Meridian - California

Cabernet Sauvignon - medium bodied, robust black cherry, vanilla spice
Merlot - medium bodied, soft, plum, berry-cherry fruit with a hint of mint
Pinot Noir - medium bodied, cherry-violet aromas

Wolf Blass - Australia

Cabernet Sauvignon - full bodied, rich deep berry and plum, touch of oak
Merlot - medium bodied, soft velvety, plum, cherry, chocolate
Shiraz - medium bodied, cherries, berries

Estancia - California

Cabernet Sauvignon - full bodied, black cherry, chocolate, and currant
Pinot Noir - full bodied, black cherries, fresh raspberries, sweet, spicy oak
Syrah - medium bodied, cherries, berries

Other Reds

Mark West Pinot Noir - California
Full bodied, enticing aromas of juicy cherry, fleshy plum, strawberry, hint of vanilla, brown sugar and spice

Greg Norman Cabernet/Merlot – Australia
Medium bodied, cherry, berry, and plum

Kenwood Cabernet Sauvignon – California
Medium bodied, cherry, berry, and plum

Kenwood Merlot - California Sonoma
Medium bodied, plum, berries, vanilla

Bodega Norton Malbec - Argentina
Light bodied, blackberry, plum, spices

Banrock Station - Australia

Merlot – medium bodied, blueberry and plum
Cabernet – full bodied, plum and cherry
Shiraz – medium bodied, fresh cherry, plum, ripe strawberry and licorice peppery spice

WINE LIST (Cont'd)

Sparkling Wines

Capri Brut - United States (House)

Beringer Sparkling White Zinfandel (pink) - California

Zonin Asti - Italy

Casa di Rocco Moscato D'Asti – Italy

Non-Alcoholic

Saratoga- Sparkling Water

Kristian Regale Sparkling Pomegranate Juice – Sweden

Kristian Regale Sparkling Pear Juice – Sweden

***Kristian Regale also available in other flavors by request*

PREFERRED VENDORS

HOTEL:

AmericInn – Chanhassen
570 Pond Promenade, Chanhassen
952-934-3888
www.americinn.com/hotels/mn/chanhassen

Holiday Inn Express – Chanhassen
7855 Century Boulevard, Chanhassen
952-401-8850
www.hiexpress.com

Oak Ridge Conference Center – Chaska
1 Oak Ridge Drive, Chaska
952-368-1419
www.dolce-minneapolis-hotel.com

FLORISTS:

Floreal
Brenda Cornelisse
952-451-7858
www.florealstudio.com
With a skillful lead from an experienced designer, your views are portrayed in each element of your wedding or event.

Festivities

Heather Farrier
763-682-4846
www.festivitiesmn.com
From a small corporate event to the wedding of your dreams, make your event unforgettable. Our stylists are brimming with unique ideas to make your floral theme one to remember.

WEDDING CAKES:

Buttercream Collection
682 Transfer Road, St. Paul
651-642-9400
18172 Minnetonka Boulevard, Minnetonka
952-249-0390
www.buttercream.info
VOTED BEST OF 2010 BY MN BRIDE MAGAZINE
Dedicated to using only the finest and freshest ingredients, Buttercream has been dazzling wedding guests with upscale designs for years. *Order your cake through Buttercream and your cake will be billed directly to BayView. The cost will apply toward your food and beverage minimum and the cake service fee will be waived.

PHOTOGRAPHY:

Dan Magnuson Studios
952-470-0663
www.danmagnuson.com
An outstanding reputation combining professional photo journalism and traditional wedding portraiture.

Happily Ever After, Ruth Harper
651-885-8198
www.happilyeverafterphoto.com
Happily Ever After offers unique and inspiring wedding photography with a flair for fashion and fun!

Olive Juice Studios
952-920-6958, 507-252-0490
www.olivejuicestudios.com
"I love you" photographs that tell a story about you and the events in your life.

VIDEOGRAPHY:

Videon Productions
952-474-8598
www.videonpros.com
The classic video-film documentary style defines Videon Productions. Our passion and vision is powerful editing and interview-driven storytelling.

MUSICAL ENTERTAINMENT:

*Ask your Sales Manager or Wedding Coordinator for entertainment referrals!

OTHER ENTERTAINMENT:

The Traveling Photo Booth®
612-605-9203
www.thetravelingphotobooth.com
Winner of the 2009 MN Bride "Top of the Tiara" Award for All-Around Best Wedding Vendor. Winner of the 2009 & 2008 Icon Award for Excellence in Use of Entertainment. This award is judged by a panel of nationally-recognized wedding experts. *BayView has an exclusive relationship with The Traveling Photo Booth®. Please see your Sales Manager or Coordinator for more details.

SPECIALTY LINEN & DÉCOR RENTALS

BayView provides white or ivory house linens and a mirror tile with two tea light candles for each table.

Centerpieces:	Cylinder with Floating Candle Hurricane Lamp with Pillar Candle
Chair Covers:	Available in many colors & styles ~ Starting at
Specialty Table Linens:	Available in many colors, patterns & lengths
Ceiling Draping:	Starting at
Ice Sculptures:	Many shapes and sizes On a buffet, bar, centerpiece . . .
Atmospheric Lighting:	To accent a buffet, head table, ceiling, cake . . .

*Delivery fee may apply to linen/décor orders.

****Decorating/Deliveries/Set-up:** Set-up time for vendor deliveries and decorating will be indicated on your contract at the time of booking. If more time is required please ask your Sales Manager about pricing and availability. When planning your décor, please follow these guidelines: Candles and flames must be enclosed, confetti/glitter is not allowed, and signs and banners are welcome but must be approved. All rentals must be contracted through Bayview, such as chair covers, specialty linens, ceiling draping, a/v equipment, photo booth, etc. unless otherwise approved by your Sales Manager.

AUDIO VISUAL EQUIPMENT RENTAL

27" Flat Screen TV with DVD	Podium with Microphone
6' Projection Screen	Wireless Lavalier Microphone
8' Projection Screen	Wireless Microphone
Easel	LCD Projector
Overhead Projector	Flipchart w/markers
Podium	Post-it flipchart w/markers

Additional A/V is available upon request with 3-day notice.

BAYVIEW EVENT CENTER POLICIES & PROCEDURES 2010/2011

Payment Procedure/Contracts

- ~ To guarantee your booking, a non-refundable deposit equal to 25% of the food & beverage minimum and/or room rental fee is required, in addition to a signed contract.
- ~ For weddings, a payment equal to 50% of your estimated balance is required (3) months prior to your event date.
- ~ An estimated guest guarantee and all event details are required (14) business days prior to your event date.
- ~ Your final guest guarantee and remaining balance is required (7) business days prior to your event date.
- ~ A credit card must be left on file for settlement of any remaining balance after the event.
- ~ A 1% cash discount will be applied for any payments made via check or cash.

A facsimile (fax) with a signature shall be deemed to be an original and an acceptance of contract terms. Returned check fee is \$30.00. Declined credit card fee is \$30.00.

Room Charge - The room charge is a flat fee that includes: use of contracted space, set-up, clean-up, parking, staffing, standard tables, chairs, linens, china, glassware and centerpieces. The room charge is in addition to the contracted food & beverage minimums. BayView Event Center reserves the right to assign rooms based on the guaranteed number of guests. Final confirmation of a room can be made at the time the final guest guarantee is given.

Food and Beverage Minimum - If you fail to meet the food and beverage minimum indicated on your contract, an additional room charge will be applied to your final invoice. The additional room charge will be the difference between the food and beverage minimum and your total food and beverage charges (exclusive of tax and gratuity).

Service Charge/Taxes - There will be 20% service charge applied to all food and beverage purchases. BayView Event Center has complete discretion as to its use and distribution. There will be a 9.775% Sales Tax applied to all alcoholic beverages. There will be a 7.275% Sales Tax applied to all food, non-alcoholic beverages, equipment, labor and service charges. Tax subject to change by State or County.

Wedding Coordination Services - A Wedding Coordinator is assigned to each wedding event when the Booking Contract is signed and deposit is received. The Coordinator works with the Client directly to detail and implement the full range of facility service options to ensure that the event meets the Client's expectations. The average wedding event requires approximately 1.5 hours of coordinating services. BayView will provide two hours of said service at no charge to you, the Client. If additional coordination time is required, BayView reserves the right to bill for service at \$75.00 per hour.

Menu Selection/Food Guarantee - Menu selections and approximate guest counts must be provided (14) business days prior to the event date. In the case of short-term bookings (within 14 working days of the event) menu selections and approximate guest counts are due at the time of booking. Multiple entrée selections are limited to 2 choices and menu or place cards must be provided to indicate the guests' selection. A final guarantee for the number of guests attending is required (7) business days prior to the event date. This is the number for which you will be charged. You will be charged for any additional guests over your guaranteed number. Guarantees may not be lowered once submitted, but may be raised upon approval of the Sales Department. If no guarantee is submitted, we will consider the last number given to be the guarantee. Prices and terms are subject to change up to sixty (60) days prior to the event unless a Final Catering Contract has been executed and signed by both parties.

Catering - Due to Health and Insurance regulations, we cannot allow any leftover food or beverages to be taken off the property. All food and beverages must be purchased from BayView Event Center, with the exception of Wedding Cakes. If food or beverages from an outside source are brought on to the property, BayView reserves the right to hold those items and return following the event, or assess an appropriate charge.

Alcoholic Beverages - STATE LAW PROHIBITS ALCOHOL CONSUMPTION BY PERSONS UNDER 21. BayView Event Center is licensed to allow consumption of beverages provided by BayView Event Center. BayView Event Center reserves the right to confiscate any alcoholic beverages that are brought onto BayView property. In order to consume any alcoholic beverages, food must be made available. Any representative of BayView Event Center reserves the right to refuse service to anyone who appears to be intoxicated. Failure to act responsibly and maintain self-discipline may result in removal from premises, legal intervention or termination of event. For a full bar set up, sales must reach a minimum of \$350.00 or the difference will be charged as a staffing fee.

Wedding and Special Occasion Cakes - When you order your cake through our preferred baker, Buttercream, your cake will be billed directly through BayView, the cost will apply toward your food and beverage minimum and our staff will cut and serve your cake for no additional fee. You are welcome to use another licensed baker, however, a fee of \$1.00++ per person (a \$75++ minimum fee) will be applied to your final invoice.

Decorating/Deliveries/Rentals/Set-up - Set-up time for vendor deliveries and decorating will be indicated on your contract at the time of booking. If more time is required please ask your Sales Manager about pricing and availability. When planning your décor, please follow these guidelines: Candles and flames must be enclosed, confetti/glitter is not allowed, and signs and banners are welcome but must be approved. All rentals must be contracted through BayView Event Center, such as chair covers, specialty linens, ceiling draping, a/v equipment, photo booth, etc. unless otherwise approved by your Sales Manager.

Shipping/Storage - Early deliveries must be pre-arranged and all items must be clearly labeled with your name and event date. All items must be taken home immediately after the event and BayView will not be responsible for items stolen, lost or left behind. Do not send boxes more than two days prior to your function.

Audio/Visual Equipment - A full range of A/V equipment is available, as well as on-site technical support when requested at an additional charge.

Liability/Damages - Liability for damage to the premises will be the responsibility of the function sponsor. The BayView Event Center will not be responsible or liable for damage to or loss of any personal belongings, equipment, or materials of the function sponsor or attendees. BayView reserves the right to charge an appropriate fee for any damages and/or extensive cleaning if deemed necessary by the condition of any room or equipment used. A damage deposit may be required.

Seasonal Decor - BayView reserves the right to decorate the facility with seasonal decor. If your event requires removal of said decor, a labor charge will apply.

Cancellation - If cancellation occurs within 180 days of wedding event (120 days for all other events), you are responsible for 100% payment of the contracted food and beverage minimums, room rental fees and other rentals that have been contracted by BayView on your behalf. All advance deposits are non-refundable. Notice of cancellation must be in writing. Customer agrees to pay all cost of collections including reasonable attorney's fees.

Client Signature Required

Date

(Signed copy must be returned with Booking Contract)