

Banquet & Catering Guide



RALPH ENGELSTAD™
ARENA



WELCOME TO RALPH ENGELSTAD ARENA



We are delighted for the opportunity to host your event. We offer unique locations throughout our venue that are perfect for wedding receptions, business luncheons, company banquets or intimate holiday parties and graduation celebrations. We can accommodate events of 50 guests up to 650 guests.

We take great pride in our venue and especially in our service. You can count on our experienced staff to assist you with every detail of planning your event.

Our catering menu is only a guideline of the many options that are available. We can customize a themed menu for your special event and accommodate special dietary requests. Menu suggestions are always welcomed.

Planning Your Event

Reserve event space.

Sign rental agreement and pay the rental fee for the space you want to reserve. Both payment and a signed rental agreement will be required to secure your date.

- Set up a meeting with one of our event managers to confirm the layout of your space.
- Set up a meeting with the catering manager to select your menu items four weeks prior to your event.
- An estimated number of guests attending your event will be due four weeks prior to your event date. The confirmed attendance number is due 10 days prior to your event date.
- Food selections must be decided four weeks prior to your event date.
- Events conclude no later than 12:30 AM. Bar will close at 11:30 PM.
- Alcohol consumption is restricted to inside Ralph Engelstad Arena only. Per venue policy guidelines, we do not allow the consumption of alcohol in the parking lots.
- Bringing outside food and beverage items into the facility is strictly prohibited.





For your catering consult
contact Julie Frey at
701.777.0836 or
julief@theralph.com.



Procedures and Policies

Please review the following Procedures and Policies

Guarantees

It shall be the client's responsibility to notify the Ralph Engelstad Arena with your menu selections two weeks prior to your event. A guarantee of your final guest count and food order are due ten days prior to your event. This guaranteed number is not subject to reduction. If your guest count for the event exceeds the guarantee, we will do our best to provide similar meals for the additional guests at the contracted rate plus an additional charge of \$5 per guest served. We will set additional tables at your request for a fee of \$30 per table for tables over the guaranteed number.

Payment

Payment for catering charges is due five days prior to your event based on the estimated charges, unless other payment terms have been approved. Any charges occurred during the event over and above the amount of the estimated bill would be due immediately following the event.

Cancellations

Cancellations one week prior to an event are subject to payment equivalent to 30% of the contracted food and beverage revenue. Any costs incurred by the Ralph Engelstad Arena Catering on behalf of your function are your full responsibility. In case of cancellation, you will be charged for these non-refundable expenses. Cancellations made less than one week prior to the event is subject to full payment of the contracted food and beverage.

Service Charge and Sales Tax

Food and non-alcoholic beverage pricing is subject to a 15% service charge and a 7.5% sales tax. Alcoholic beverage pricing is subject to a 15% service charge and a 9.5% liquor sales tax. All service charges are the property of the Ralph Engelstad Arena, which has complete discretion as to its use and distribution.

Food Regulations

Due to the health department regulations and arena policy, food and beverage must be prepared by Ralph Engelstad Arena Catering. In addition, the Ralph Engelstad Arena prohibits guests to take home any extra food and beverage.

Alcohol Policy

The Ralph Engelstad Arena reserves the right to refuse service of alcoholic beverages to guests whenever deemed necessary. As a state licensee, we are responsible for the sale and service of alcoholic beverages in accordance with North Dakota state and Grand Forks County liquor regulations. Alcohol consumption is restricted to inside the Ralph Engelstad Arena only. No one under the age of 21 will be served or shall consume any alcohol beverages in or on the Ralph Engelstad Arena property.

Wedding Receptions

If you wish you may bring in a cake from a licensed bakery. Our catering staff can cut and serve your cake to your guests at a charge of \$1.50 per person which includes china service. You may provide your own cake cutting service and cake service ware at no additional charge.

Banquet Orders and Menu Pricing

For banquet orders, the number of meals ordered must equal the number of your guaranteed guest count. We will not accept food orders that are less quantity than the number of guaranteed guests. Plated meal service is limited to two different entrée options, plus a vegetarian or special dietary entrée if needed. It is the client's responsibility to confirm the number of each entrée selection when you confirm your guaranteed guest count, ten days prior to your event.

Due to market conditions, menu pricing is subject to change without notice. We will guarantee pricing for all contracted events 6 months prior to the event.

Table Linens

Complimentary table linens are included for dining tables only. Complimentary linens include a covered head table, one tablecloth per dining table, and a linen napkin per guest. Additional charges apply for all other table linens.

If you are renting linens from another vendor, REA needs to receive them 48 hours prior to your event.

Table linen: white, black, or ivory - \$8

Black spandex for 6 foot tables
or high top table - \$8

Guest Service counter covered with linen - \$15

Table skirt: white, black or ivory - \$35



Event Spaces

The Traditions Area

Perfect for wedding receptions or banquets up to 350 guests.

Located in the main lobby of the arena, the traditions area is our most popular reception site for 50 to 350 guests. With large windows, granite floors, chandeliers, and a brick finish, the elegance of the area creates a first-class experience for your event. This area also includes a 12' X 7' projection screen that can be rented to display a special message or graphic to share with your guests.

Banquet capacity:	350
Facility rent*:	\$2,750
Food & beverage minimum:	\$5,000 (including cash bar purchases)

Main Arena Bowl

Perfect for wedding receptions or banquets up to 650 guests.

The main arena is located in the heart of Ralph Engelstad Arena. This area can be utilized during the hockey season with the use of an insulated ice covering. The size of the bowl makes it an ideal setting for large banquets and events. If you choose, you may enhance your event by adding a customized message to the video board and the fascia ring which circles the arena.

Banquet seating:	650
	*minimum guest count is 400
Facility rent*:	\$4,500 (with ice out) \$7,000 (with ice in - insulated ice cover provided)
Food & beverage minimum:	\$10,000 (including cash bar purchases)

Wedding Ceremony in the main arena bowl in addition to a reception rental \$1,000.

Wedding Ceremony in the main arena bowl, without a reception rental \$2,000 for two hours.

Our house suite is available to be rented as a bridal room for a cost of \$500.



Additional Spaces

House Suite/ Atrium

Located on suite level, the house suite and atrium have the best views in the building. This location is perfect for small gatherings such as a business meeting or cocktail reception.

Banquet seating capacity:	40
Facility rent*:	\$750
Food and beverage minimum:	\$1,000

The Green Room

Located on ice level, this location is perfect for a business luncheon or a small social.

Banquet seating capacity:	50
Facility rent*:	\$750
Food and beverage minimum:	\$1,000

Club Lounge

The club lounges are located on the north and south sides of the arena overlooking the lower bowl. They are a great space for a company party or small reception setting.

Banquet seating capacity:	50
Cocktail reception/w high top tables capacity:	150
Facility rent*:	\$1,500
Food and beverage minimum:	\$2,000

*Facility rent includes full day room rental from 9 am to 1:00 am, use of in-house equipment, including: wireless microphone, tables, chairs, table linens, all service ware and glassware, staging for head table and backdrop pipe and drape. We will provide all staff for your event including an event coordinator, servers, bartenders, and security. Menu tasting for up to four guests for wedding receptions and banquets.



CATERING MENU

Ralph Engelstad Arena is delighted to offer a wide variety of menu items for your event. We can customize a themed menu for your special event. Menu suggestions are always welcomed.

Hors d'Oeuvres

When ordering hors d'oeuvres please order the amount equal to or greater than the number of guests you will have in attendance. We will not serve hors d'oeuvres for any amount less than the number of guests in attendance.

The Crostini Station

Create your perfect custom platter. Pick any 3 flavors to mix and match.

Burgundy Tenderloin

Seared beef tenderloin topped with a smoky red pepper aioli.

Steak & Bleu Cheese

Tender sliced steak over crumbled bleu cheese, topped with sweet caramelized onions.

Smoked Salmon & Dill

Fluffy whipped lemon cream cheese topped with cold-smoked salmon, savory capers, and fresh dill.

Classic Caprese (Vegetarian)

Creamy fresh mozzarella, ripe tomato, and fresh basil, finished with a balsamic reduction drizzle.

Strawberry & Whipped Ricotta (Vegetarian)

Creamy whipped ricotta layered with sweet fresh strawberries, ribboned basil, and a touch of honey.

Avocado & Grilled Shrimp

Zesty avocado mash topped with a perfectly charred grilled shrimp and lime zest.

100 pieces \$275

Snacks

Traditional Snack Mix

Serves 25 \$35

Potato Chips & Dip

Choice of French Onion, Dill Pickle or Sriracha Dip. Serves 25 \$50

Tortilla Chips & Salsa

Tri-colored tortilla chips with traditional salsa. Serves 25 \$45

Crowd-Pleasing Bites

Glazed Chicken Satay Skewers

Tender grilled chicken skewers brushed with your choice of BBQ, Asian, or Sweet Flamin' sauce. Cleanly presented for mess-free catering. 100 pieces \$140

Gourmet Mac & Cheese Tartlets

Flaky pastry shells loaded with rich, creamy white cheddar macaroni and cheese, baked until golden and topped with crispy bacon crumbles. 75 pieces..... \$135

Baked Spinach & Artichoke Tartlets

Crisp, flaky phyllo pastry cups filled with a hot, creamy blend of cheeses, spinach, and artichoke hearts. 75 pieces..... \$135

Cocktail Meatballs

Juicy, bite-sized meatballs tossed in your choice of Bordelaise, Asian, or BBQ sauce. 100 pieces \$125

Gourmet Chocolate Dipped

Fresh, ripe strawberries hand-dipped in rich milk and dark chocolate. 100 pieces \$140

Shrimp Cocktail

Chilled jumbo shrimp served with a classic, zesty cocktail sauce and fresh lemon wedges. 100 pieces \$275

Individual Shooter Upgrade:
Upgrade to an elegant, single-serving plastic shooter cup presentation for an additional \$25 per 100 pieces

Signature Party Dips & Displays

Warm Soft Pretzel Bites & Craft Beer Cheese

Soft, salted Bavarian pretzel bites served warm alongside a rich, velvety dip made with sharp cheddar and local craft amber ale. Serves 100 \$125

Creamy Buffalo Chicken Dip

Tender carnita chicken baked with a rich, bubbling blend of cheeses and buffalo sauce. Serves 50 \$130

Spinach Con Queso

Hot and creamy white pepperjack cheese dip folded with tender garden spinach. Serves 50 \$99

Vegetable & Relish Display

Crisp, colorful assortment of fresh seasonal vegetables and relishes served with house-made ranch dip. Serves 50 \$125

Fresh Fruit Display

Beautiful arrangement of sliced seasonal fresh fruits served with a sweet fruit dip. Serves 50 \$150

Meat and Cheese Tray

Assorted deli meats with slices and cubes of Swiss, cheddar and pepper jack cheese served with crackers. Serves 50 \$195



The Custom Creation Buffet

All buffet selections are beautifully presented and include your choice of one salad, one starch, one hot vegetable, dinner rolls with butter, and a coffee and water station.

PACKAGES

Classic Collection...\$25
(Choose One Protein)

Premier Collection...\$32
(Choose Two Proteins)

Grand Collection...\$39
(Choose Three Proteins)

PROTEINS

Homemade Bordelaise Meatballs

Simmered in a rich, red wine sauce.

Oven-Roasted Turkey Breast

Tender slices served with a tart cranberry relish.

Sliced Roast Beef

Slow-cooked and served with a rich rosemary au jus.

Chicken Cordon Bleu

Breaded chicken breast stuffed with ham and Swiss cheese.

Tuscan Garlic Chicken

Grilled chicken breasts bathed in a creamy garlic sauce with sun-dried tomatoes and fresh spinach.

Caprese Grilled Chicken

Juicy grilled chicken breasts topped with melted fresh mozzarella, thick tomato slices, and balsamic glaze.

Chicken Piccata

Lightly floured chicken cutlets simmered in a bright, zesty lemon-butter sauce with briny capers.

Bacon Wrapped Pork Tenderloin

Roasted savory pork loin wrapped in crisp bacon.

Steak Tips

Tender beef sirloin tips sautéed with mushrooms, onions, and bell peppers.

Butternut Squash Ravioli
(Vegetarian)

Tossed in a delicate brown butter and fresh sage sauce, finished with shaved parmesan.

Gourmet Stuffed Portobello Caps (Vegetarian/Gluten-Free)

Baked portobello mushrooms stuffed with quinoa, roasted Mediterranean vegetables, and goat cheese.

SALADS

Classic Caesar Salad

Crisp romaine, shaved parmesan, herbed croutons, creamy dressing.

House Green Salad

Mixed field greens, ripe tomatoes, and cucumbers.

North Dakota Grain Salad

Local wild rice, dried cranberries, toasted pecans, light vinaigrette.

Spinach Berry Salad

Baby spinach, fresh strawberries, crumbled feta, poppyseed dressing.

Caprese Salad

Thick-sliced tomatoes layered with fresh mozzarella, fresh basil, and balsamic drizzle.

Italian Pasta Salad

Cheese tortellini tossed with fresh garden vegetables and zesty Italian herb dressing.

STARCHES

Garlic Mashed Potatoes

Whipped smooth with fresh garlic and real butter.

Herb Roasted Red Potatoes

Tossed in olive oil, sea salt, and fresh rosemary.

Au Gratin Potatoes

Layered sliced potatoes baked in a rich, bubbly cheese sauce.

Bacon & Cheddar Smashed Potatoes

Rustic red potatoes smashed with sharp cheddar, crisp bacon pieces, and fresh chives.

Crispy Roasted Fingerling Potatoes

Halved fingerlings tossed in olive oil, roasted until golden brown.

Red River Valley Baked Potato

fluffy baked red river valley potato.

Wild Rice Pilaf

Fluffy long-grain rice blended with wild rice and savory aromatics.

HARVEST VEGETABLES

Green Bean Amandine

Sautéed whole green beans topped with crisp, toasted sliced almonds.

Honey Glazed Carrots

Oven-roasted baby carrots tossed in a sweet brown sugar glaze.

Sweet Corn

A vibrant colorful mix.

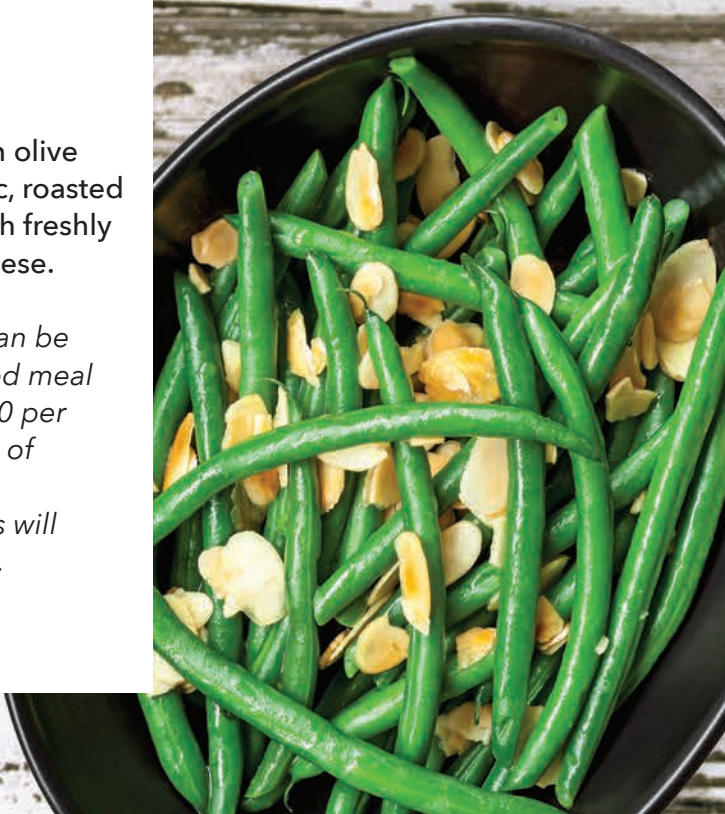
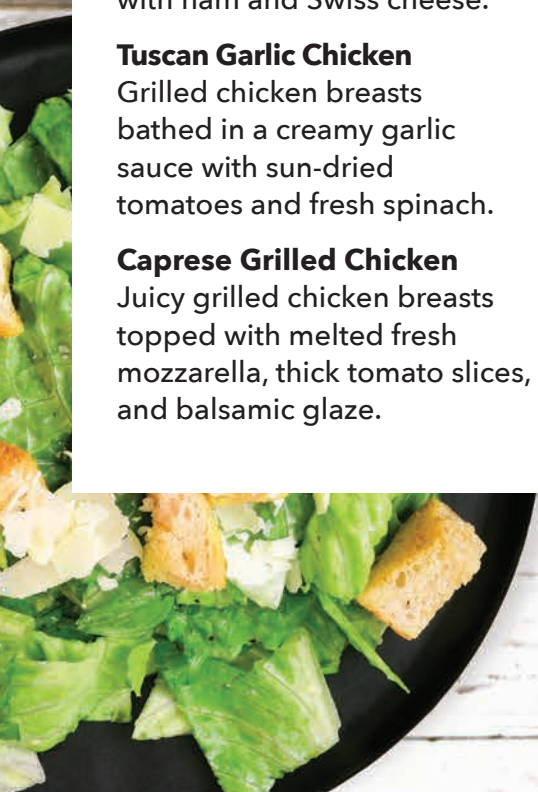
Broccolini

Oven roasted.

Garlic Parmesan Roasted Broccoli & Cauliflower Florets

Fresh florets tossed in olive oil, sea salt, and garlic, roasted crisp and finished with freshly grated parmesan cheese.

*** All buffet entrees can be converted into a plated meal for an additional \$1.50 per plate and a maximum of 300 guests. Parties Exceeding 300 guests will be served buffet style.*



Fiesta Mexican Packages

All Fiesta packages feature fresh, house-made ingredients and include a coffee and water station.

OPTION A: FIESTA BUFFET

Perfect for traditional banquets, this option features fully composed, classic Mexican entrées of your choice, Mexican street corn succotash, authentic Spanish rice, and slow-simmered pinto beans. Crispy white corn tortilla chips and salsa.

PACKAGES

Dos Fiesta.....\$25
(Choose Two Entrées)

Tres Fiesta.....\$30
(Choose Three Entrées)

FIESTA ENTRÉES

Vegetarian Selections

- Three-Cheese Enchiladas**
Soft corn tortillas stuffed with a blend of Monterey Jack, cheddar, and queso fresco, baked in a rich, mild red chili sauce.
- Chili-Lime Roasted Sweet Potato Enchiladas**
Roasted sweet potatoes and black beans rolled in corn tortillas, smothered in a tangy green tomatillo sauce and melted cheese.

Meat Selections

- Classic Beef Enchiladas**
Seasoned ground beef and melted cheese hand-rolled in corn tortillas, topped with traditional savory enchilada sauce.
- Sizzling Sautéed Beef Fajitas**
Tender strips of marinated skirt steak flash-seared with colorful bell peppers and sweet onions, served with warm flour tortillas.
- Citrus-Marinated Chicken Fajitas**
Grilled, lime-marinated chicken breast strips tossed with sautéed bell peppers and onions, served with warm flour tortillas.
- Carnitas**
Authentic slow-braised, shredded pork loin that is crisped on the edges and seasoned with orange peel, garlic, and Mexican oregano, served with tortillas and salsa Verde.

OPTION B: INTERACTIVE STREET TACO & BOWL BAR

Build your own street tacos or rice bowls. Includes warm flour tortillas, crispy white corn tortilla chips, house-made salsas, and our comprehensive toppings bar.

PACKAGES

Taco Shell-ibration Bar.....\$20
(Choose 2 Proteins, 1 Starch, and 1 Bean Option)

Fiesta Fusion Bar.....\$24
(Choose 3 Proteins, 2 Starches, and 2 Bean Options)

MARINATED PROTEINS

- Traditional Seasoned Ground Beef**
Lean ground beef simmered in our signature mild, savory taco spice blend; a classic regional favorite.
- Flame-Grilled Carne Asada**
Tender flank steak marinated in cilantro, garlic, and lime juice.
- Pollo Asado**
Juicy chicken thighs rubbed with smoky achiote paste and grilled over an open flame.
- Shredded Barbacoa Beef**
Beef chuck roast slow-cooked in a spicy broth of chipotle peppers and cumin until fork-tender.
- Pork Carnitas**
flavorful, tender, juicy, slow cooked pork.
- Smoky Chipotle Black Beans & Corn (Vegetarian)**
A hearty mix of black beans, sweet corn, and fire-roasted tomatoes seasoned with chipotle.

MEXICAN STARCHES

- Authentic Spanish Rice**
Long-grain rice simmered in a savory tomato-vegetable broth with traditional spices.
- Cilantro Lime Rice**
Fluffy, aromatic long-grain rice tossed with fresh squeezed lime juice and chopped cilantro.
- Cauliflower Rice**
Cilantro lime or Spanish style.

SLOW-SIMMERED BEANS

- Traditional Refried Beans (Vegetarian)**
Creamy pinto beans whipped smooth with olive oil and spices.
- Pinto Beans (Vegan)**
Whole pinto beans simmered with onions, garlic, and fresh epazote herbs.
- Charro Beans**
with sautéed bacon, chorizo and onions.

TOPPINGS BAR

- Diced White Onions
- Chopped Cilantro
- Fresh Lime Wedges
- Shredded Lettuce
- Sour Cream
- Shredded Monterey Jack Cheese
- House Pico de Gallo
- Zesty Salsa Verde
- Roasted Tomato Salsa

PREMIUM STATION UPGRADES

- Fresh Hand-Smashed Guacamole**
Our signature guacamole is made fresh with ripe avocados, fresh lime juice, diced tomatoes, onion, and cilantro.
Per person.....\$2.50
- Warm Cheese Queso Dip**
A velvety, rich cheese sauce served hot alongside your tortilla chips.
Per person.....\$2.00

Italian Packages

Bring the warmth and hospitality of a classic Italian kitchen to your event. The Italian Pasta Buffet and the Interactive Pasta Bar feature premium ingredients and include a coffee and water station.

OPTION A: ITALIAN PASTA BUFFET

Perfect for traditional banquets, this option features expertly crafted, fully composed Italian entrées. Includes your choice of one artisan salad, seasonal roasted vegetable medley, fresh-baked garlic toast, and herbed breadsticks.

PACKAGES

- Classic Pasta Tour.....\$24**
(Choose One Pasta Entrée)
- Premier Pasta Tour.....\$29**
(Choose Two Pasta Entrées)

PASTA ENTRÉES

Vegetarian Selections

- Butternut Squash Ravioli**
Tender ravioli stuffed with sweet butternut squash, tossed in a delicate brown butter and fresh sage sauce, finished with shaved parmesan.
- Florentine Lasagna**
Layers of wide ribbon pasta, rich ricotta cheese, fresh chopped spinach, and melted mozzarella, baked in a rustic marinara sauce.
- Spinach & Sun-Dried Tomato Tortellini**
Cheese-filled tortellini tossed with fresh baby spinach and tangy sun-dried tomatoes in a velvety garlic-tomato cream sauce.

Meat Selections

- Rigatoni Bolognese**
Tubular rigatoni pasta tossed in a deeply simmered, traditional hearty Italian meat sauce made with ground beef, pork, and aromatic vegetables.
- Classic Meat Lasagna**
A comforting crowd favorite layered with seasoned ground beef, Italian sausage, rich marinara, ricotta, and a bubbling mozzarella crust.
- Chicken Parmigiana**
Crispy, herb-breaded chicken cutlets smothered in house marinara and melted provolone cheese, served over a bed of tender spaghetti.
- Chicken Alfredo**
Sliced grilled chicken breast and fettuccine pasta tossed in a rich, creamy sauce made from real heavy cream, butter, and parmesan.
- Bourbon Street Pasta**
Louisiana Cream sauce, grilled chicken, andouille sausage and sauteed shrimp.
- Meat Lovers Spaghetti**
Marinara sauce, Italian meatballs, pepperoni and sauteed mushrooms.

OPTION B: INTERACTIVE PASTA BAR

A fun, modern station concept where guests mix and match to build their own perfect plate. Includes your choice of one artisan salad, a seasonal roasted vegetable medley, fresh-baked garlic toast, and herbed breadsticks.

PACKAGES

- Bella Vista.....\$25**
(Choose 1 Pasta, 2 Sauces, and 2 Proteins)
- Grand Roma.....\$32**
(Choose 2 Pastas, 3 Sauces, and 3 Proteins)

THE PASTA BASES

- Penne Regate**
Ridged tubes designed to capture rich, hearty sauces.
- Fettuccine Ribbons**
Thick, flat noodles perfect for carrying velvety cream sauces.
- Cavatappi**
Spiral macaroni shapes that offer a fun, modern bite.

THE SCRATCH-MADE SAUCES

- Rustic House Marinara (Vegan/GF)**
Slow-simmered vine-ripened tomatoes, garlic, and fresh basil.
- Classic Creamy Alfredo (Vegetarian/GF)**
A rich blend of heavy cream, real butter, and aged parmesan cheese.
- Zesty Tomato Garlic Cream (Vegetarian/GF)**
A velvety “pink” sauce blending our marinara and alfredo. This is the house favorite!

THE GRILLED PROTEINS

- Sliced Herb Grilled Chicken Breast**
Marinated in Italian herbs and sliced into tender strips.
- Signature Italian Meatballs**
House-rolled beef and pork meatballs simmered gently in marinara.
- Crumbled Sweet Italian Sausage**
Perfectly browned and seasoned pork sausage.
- Hot or Mild Italian Sausage Link**

TOPPINGS BAR

- Shaved Parmesan Cheese
- Crushed Red Pepper Flakes
- Fresh Chopped Basi
- Sautéed Baby Spinach
- Sauteed Onion and Peppers

ARTISAN SALADS

(Select one salad to accompany either Option A or Option B)

- Classic Caesar Salad**
Crisp romaine, shaved parmesan, herbed croutons, creamy dressing.
- Caprese Salad**
Thick-sliced tomatoes layered with fresh mozzarella, fresh basil, and a sweet balsamic drizzle.
- Italian Pasta Salad**
Tri-color rotini pasta tossed with black olives, bell peppers, tomatoes, and a zesty Italian herb vinaigrette.
- House Green Salad**
Mixed field greens, ripe tomatoes, cucumbers, house vinaigrettes.
- Tuscan Roasted Vegetable Medley**
A colorful mix of zucchini, yellow squash, red bell peppers, and red onions tossed in olive oil and Italian herbs.

Finishing Touch

Mini Desserts

Gourmet Chocolate Dipped Strawberries

Fresh, ripe strawberries hand-dipped in rich milk and dark chocolate.
100 pieces\$140

Strawberry Drizzle Cream Puffs

Bite-sized, light pastry puffs stuffed with sweet cream and fresh strawberries, finished with a chocolate drizzle.
50 piece\$70

Fresh-Baked Cookie Platter

An assortment of premium white chocolate macadamia nut, classic chocolate chip, and soft oatmeal raisin cookies.
One dozen.....\$25

Fudge Brownie & Blondie Bites

A decadent mix of rich chocolate fudge brownies and buttery brown sugar blondies cut into perfect bite-sized squares.
One dozen.....\$30

Mini Dessert Shooters

Elegant, individual 2oz cups. chocolate lovers, raspberry cheesecake or banana cream pie.
50 pieces.....\$160

Cake Bites

Chocolate, strawberry and lemon. Soft, bite-sized cake treats.
50 pieces.....\$125

Decadent French Silk Pie

Fluffy, rich chocolate mousse in a flaky pastry crust, topped with real whipped cream and dark chocolate shavings.
.....\$5

Molten Hot Fudge Lava Cake

Warm, moist chocolate cake with a deeply rich fudge ganache flowing from the center.
.....\$6

New York Cheesecake with Triple Berry Sauce

Classic, dense New York-style cheesecake topped with a vibrant raspberry, blueberry, and blackberry reduction.
.....\$6

Red Velvet Mousse Layer Cake

Striking, vibrant red cocoa cake layered with an ultra-rich cream cheese mousse.
.....\$6

Lemon Mousse Layer Cake

Light, airy lemon sponge cake layered with a refreshing, tart lemon mousse.
.....\$6

**Specialty whole custom cakes available upon request.*

Late Night Snacks

Pretzel Bites with Beer Cheese Dip

100 piece\$125

Tortilla Chips and Fire Roasted Salsa

Serves 100\$180.00

Queso Blanco with Tortilla Chips

Per 50 guests.....\$130.00

Party Bun Platters

Ham and Swiss and Turkey and Cheddar
50 piece\$115

Everything Grinder Platter

30 three-inch pieces per platter.
30 pieces.....\$145

Ham, Turkey, or Salami Grinder Platter

30 three-inch pieces per platter
30 pieces.....\$100.00

Pizza

Variety of flavors
.....\$24 each

Children's Meal Choices

Children's meals are served with sides as listed.

Hamburger

Served with fries and fresh fruit.
.....\$9.95

Chicken Strips

Served with fries and fresh fruit.
.....\$9.95

Chicken Strips and Macaroni and Cheese

.....\$8.95

Bar Services

Domestic Keg

160 - 12 ounce glasses
.....\$450

Premium Keg

160 - 12 ounce glasses
.....\$499

House Wine

.....\$24

House Champagne

.....\$24

Drink Tickets

Minimum purchase of 100 tickets
.....\$7.50

Beverages - Non Alcohol

Coffee Station

Includes creamer, sugar and sugar substitute.
Per gallon.....\$34

Coffee by the Pot

Carafe of coffee pre-set on each dining table.
Per table.....\$18

Punch or Lemonade

Per gallon.....\$15

12 Ounce Sodas

Coke, Diet Coke, Sprite.
One can.....\$2.25

20 Ounce Bottled Water

Each\$3.50

Breakfast

Breakfast Buffets

Breakfast buffets are served with water and freshly brewed coffee.

Continental

Fresh baked caramel rolls, assorted muffins, butter, fresh fruit and orange juice.

.....\$15

Country Breakfast

Biscuits and sausage gravy, fluffy scrambled eggs, hash browns, sliced baked ham, sausage links, and fresh fruit.

.....\$18

Deluxe Breakfast

Eggs Benedict with hollandaise sauce, blintzes served with a side of berry sauce, American fried potatoes, and fresh fruit.

.....\$18

À la carte Items

Yogurt Parfaits

Yogurt, granola, honey, berries.
One dozen.....\$45

Assorted Muffins

One dozen.....\$28

Iced Cinnamon Rolls with Butter

One dozen.....\$34

Fresh Baked Caramel Rolls

One dozen.....\$34

Assorted Donuts

One dozen.....\$32

Bagels with Cream Cheese and Preserves

One dozen.....\$34

Cookies

One dozen.....\$28

Whole Fruits

Apples, oranges and bananas.
One dozen.....\$28

Fresh Fruit

Per person.....\$4.00

Coffee

One gallon.....\$34

Assorted Juice

One gallon.....\$25

Lunch Buffet

Burger and BBQ Grilled Chicken Sliders

Build your own sliders served with sliced cheese, party buns, your choice of soup, pasta salad, potato chips with dill pickle dip and assorted brownies.

.....\$20

Soup and Salad Bar

Your choice of two soups, salad bar, dressings and bread sticks.

.....\$18

Deli Buffet

Served with your choice of soup, pasta salad, potato chips and dip, and assorted cookies.

- Sliced Ham, Turkey, and Roast Beef
- Sliced Domestic Cheeses
- Tomatoes, Lettuce, and Pickles
- Assorted Breads
- Chipotle Mayo and Dijon Mustard

.....\$24

Soup Choices:

- Chicken Wild Rice
- Beer Cheese
- Vegetable Beef
- Chicken Dumpling
- Cheddar Broccoli
- Loaded Baked Potato
- Chili

Box Lunches

Served with potato chips, cookie, and a bottle of water.

Sandwich Selection: (choose one)

- BBQ Pulled Pork
- BBQ Pulled Chicken
- Grilled Chicken Sandwich
- Beef Philly
- Hamburger
- Meatball Sub
- Roast Beef Sub
- Ham and Turkey Sub
- Ham and Turkey Wrap
- Chicken Bacon Ranch Wrap
- Veggie Hummus Wrap

.....\$16

Decorating Policies

Please observe the following policies when decorating your space:

- Glitter and confetti are not allowed.
- Non-residue tape or gaff tape are acceptable, no nails or pins are allowed.
- Candles- when lit, the tip of the flame of the candle must not come within one inch of the top of the candle holder. Candles must be approved by the event manager prior to the event day.
- Helium balloons are not allowed in any part of Ralph Engelstad Arena.
- Paper lanterns or any type of fireworks are not allowed on Ralph Engelstad Arena property.
- Ralph Engelstad Arena does not rent chair covers. You may supply your own covers at your expense. The client will be responsible for the delivery, set-up, and return of the chair covers.

