

WEDDINGS & MENUS

MINNESOTA DISCOVERY CENTER



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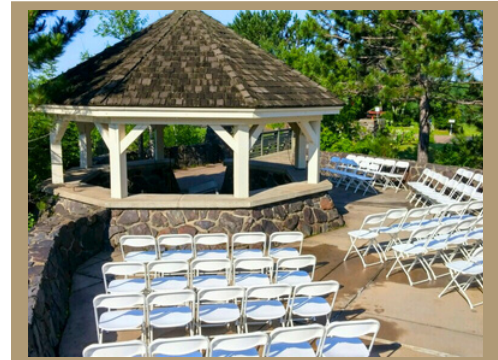


Ceremony

Spring, summer, or fall, our campus provides a spectacular backdrop for your ceremony. Choose to say "I do" at The Willow or The Gazebo. Our staff will help setup and takedown the chairs, and you'll have the opportunity to add personal decorations during our open hours the day before.

THE WILLOW | \$550

At The Willow, your guests will relax in an open field surrounded by willow trees. The location is adjacent to a pond, which is dotted with colorful flowers. Max seating is 300 guests. Electricity is available.



THE GAZEBO | \$500

At The Gazebo, the happy couple will enjoy plenty of shade under the roof of our rustic gazebo, which is surrounded by naturalistic rocks and flowing water. Max seating surrounding the gazebo itself is 100 guests; extra guests can be seated just beyond the rock wall. Electricity is available.

RAINY DAY OPTION

Minnesota weather is unpredictable. Although we cannot control the weather, we can provide a safe and dry indoor alternative for your ceremony. Let us know up to 3 hours in advance if you decide to move your ceremony inside. If our staff has to flip the event space, an additional \$125 will be charged. This can only be done with up to 150 guests. We cannot not move chairs after a decision has been made. In the event of lightning, outdoor ceremonies must be moved indoors.

Reception

We have multiple spaces for your reception: The Pavillion, Taconite Square, and the Dining Room. Peruse the specifics of each space below to see which works best for your needs!

PAVILION | \$4,500

- Round tables for up to 240 people (30 tables with 8 chairs)
- Rectangular tables for up to 296 people (37 tables with 8 chairs)
- Cocktail tables and extra tables are available by request
- No air conditioning or heat
- Restrooms are located in the dressing rooms and in the mini golf area



TACONITE SQUARE | \$1,700

- Round tables for up to 176 people (22 tables with 8 chairs)
- Rectangular tables for up to 184 people (23 tables with 8 chairs)
- Cocktail tables and extra tables are available by request
- Air conditioning and heat are available
- Restrooms are located adjacent to Tac Square

DINING ROOM | \$1,000

- Intimate seating for up to 82 people
- Air conditioning and heat are available
- Cocktail tables and extra tables are available by request
- Restrooms are located adjacent to Dining Room



INCLUSIONS (all spaces)

- Setup/takedown of tables/chairs by our staff
- On-call motorized people-mover service
- Linens and skirts on the head, gift, cake, water station, and buffet tables
- Decorating time to add your personal touches during open hours the day before

ADDITIONAL OPTIONS (all spaces)

- Linens: \$6/per linen
- Extra hours: \$250/hour
- Arch: Wood, \$100 | Black metal, \$75
- Floral arrangement: \$100 (\$75 w/arch rental)
- Extra labor: We will pack your decor for \$250
- Need something else? Just ask!

Discover More

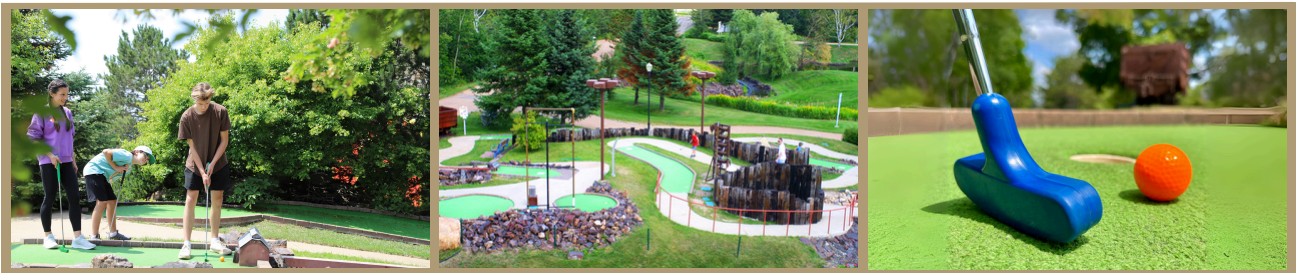
PRIVATE TROLLEY CHARTER | \$300

For just the wedding party, or your friends, family, and guests, a trolley charter offers a unique experience for everyone involved! As a conductor takes you out to the Glen Location, you'll learn about our region's unique mining history, and you'll have the opportunity to take one-of-a-kind photos over a retired mining pit. The trolley seats up to 45 people, and the tour takes around an hour. Charters are weather permitting; if the weather isn't suitable, we will reimburse the fee.



MINI GOLF | COMPLIMENTARY FOR ALL WEDDING GUESTS

Our 19-hole mini golf course is a perfect way to entertain both kids and adults! The course is mining-themed, and it will be available all day! Your guests can pick up a ball and club and play at their leisure before or after the ceremony.



CANOE OR KAYAKS | COMPLIMENTARY FOR THE HAPPY COUPLE

Access your choice of one canoe or two kayaks and go on a romantic paddle in the reclaimed Old Glen Mine Pit Lake! If this offering interests you, please book your vessel(s) at least three weeks prior to your special day. (Note: We are not responsible for any iron ore getting on clothes/shoes.)



Catering Menu



Breakfast

Served buffet style | Available until 12:00pm | 15-person minimum | Prices are per person

HOT BREAKFAST | \$12.95

Scrambled eggs, your choice of protein (bacon or sausage), and your choice of starch (breakfast potatoes or cheesy hash browns).

Add-ons

Biscuits and gravy | \$4.00

Bagels and cream cheese | \$3.00

French toast with syrup | \$2.00

Sliced fruit | \$2.00

Donuts | \$1.50

Whole fruit | \$1.00

Substitute ham instead of bacon or sausage | \$1.00

BREAKFAST SANDWICHES | \$8.95

Fried eggs, American cheese, and your choice of protein (bacon or sausage) on either croissants or English muffins.

Add-ons

Breakfast potatoes | \$3.00

Sliced fruit | \$2.00

Whole fruit | \$1.00

BREAKFAST BURRITOS | \$7.95

A flour tortilla filled with scrambled eggs, potatoes, cheese, and salsa.

Add-ons

Sausage or ham | \$1.00

CREAM CHEESE FRENCH TOAST BAKE | \$12.95

A hearty breakfast casserole with cream cheese and maple syrup.

CONTINENTAL BREAKFAST | \$8.95

Your choice of baked treats (muffins or scones), fresh fruit, and juice.

YOGURT BAR | \$8.95

A build-your-own breakfast parfait bar with yogurt, granola, berries, and assorted toppings.

DANISHES | \$3.25

Assorted flavors of scrumptious danishes.

Lunch

*Served buffet style | Available until 11:00pm to 4:00pm
15-person minimum | Prices are per person | Additional protein is \$3.00/person*

PASTA | \$16.95

Penne pasta with your choice of sauce (alfredo or marinara) and protein (chicken, meatballs, Italian sausage, or meat sauce). Served with fresh parmesan, bread sticks, and your choice of Caesar salad or rustic salad.

MAC & CHEESE | \$15.95

Penne pasta with a blended cheese sauce. Choose up to four toppings from the following options: bacon bits, buffalo chicken, bruschetta, fresh tomatoes, green onions, sun-dried tomatoes, steamed broccoli, sautéed mushrooms, caramelized onions, roasted corn, roasted asparagus, roasted garlic, roasted mixed vegetables, toasted breadcrumbs, nut-free basil pesto, fresh parmesan, shredded cheddar, or Pico de Gallo.

Note: Extra toppings are \$2.00 each.

TACO BAR | \$17.95

Choice of protein: spicy ground beef, buffalo chicken, or shredded chicken. Choice of shell: soft tortillas or hard tortillas. Served with Spanish rice, refried beans, and assorted toppings.

6oz BURGERS | \$17.95

Your choice of ground beef burgers (cooked medium well) or grilled chicken breasts. Served with an assortment of toppings and chips.

Note: Substitute a bison or wild rice burger for \$1.00 each.

SANDWICH, SALAD, & SOUP | \$17.95

Build your own sandwich on a croissant with a variety of meats, cheeses, and veggies. Served with chips, your choice of Caesar or rustic salad, and your choice of wild rice or tomato basil soup.

VEGGIE SANDWICH | \$15.95

Roma tomatoes, pickled onions, roasted red peppers, kalamata olives, spinach, and Boursin cheese or hummus on a croissant. Served with chips, pasta salad, and either a cookie or brownie.

INDIVIDUAL LUNCH BOXES | \$15.95

Your choice of protein (roast beef, turkey, or ham) and cheese (cheddar, pepperjack, provolone, Swiss, or American) on a croissant, topped with lettuce, tomato, and red onions. Served with chips, pasta salad, chips, and either a cookie or brownie.

Note: Individual lunch boxes are available all day.

Dinner Entrées

*Served buffet style or plated | Available after 4:00 PM
20-person minimum | Prices are per person | Additional entrées start at \$4.00/person*

PASTA ENTRÉES

MANICOTTI | \$22.00

Baked pasta stuffed with ricotta herb cheese and topped with tomato sauce and mozzarella.

LASAGNA | \$23.00

Your choice of pork, beef, or vegetables folded into a classic baked lasagna.

PENNE | \$19.00

Penne pasta topped with our house-made marinara sauce. Add meatballs or meat sauce for \$4.00.

CHICKEN ALFREDO | \$22.00

Penne pasta topped with creamy roasted garlic alfredo and grilled chicken, served with fresh parmesan and breadsticks.

CHICKEN ENTRÉES

CHICKEN MARSALA | \$23.00

Breaded chicken smothered in a bacon mushroom marsala cream sauce.

CHAMPAGNE CHICKEN | \$23.00

Breaded chicken topped with a light champagne sauce.

BRUSCHETTA CHICKEN | \$23.00

Grilled chicken with pesto sauce and fresh mozzarella, topped with bruschetta.

CHICKEN PARMESAN | \$23.00

Breaded chicken (Italian-style) with marinara sauce, mozzarella cheese, and fresh parmesan.

FISH ENTRÉES

SALMON | \$25.00

Atlantic salmon flavored either Cajun-style or with a maple glaze—your choice.

STUFFED WALLEYE | \$25.00

Minnesotan walleye filled with wild rice and topped with herb butter.

Dinner Entrées

*Served buffet style or plated | Available after 4:00 PM
20-person minimum | Prices are per person | Additional entrées start at \$4.00/person*

PORK ENTRÉES

PORK TENDERLOIN | \$23.00

Roasted pork tenderloin served with a honey garlic sauce.

HONEY GLAZED HAM | \$23.00

A whole ham oven-roasted with honey glaze and sliced.

STUFFED PORK CHOPS | \$24.00

Pork chops filled with our house stuffing.

BEEF ENTRÉES

SHORT RIB | \$28.00

A 10oz short rib braised with red wine and served with portobello mushroom ragout.

BRISKET | \$23.00

Tender brisket slowly roasted in your choice of au jus or barbeque sauce.

TENDERLOIN | \$25.00

Beef tenderloin roasted to medium-rare doneness and served au jus.

SIRLOIN STEAK | \$28.00

An 8oz sirloin steak cooked to medium doneness.

PRIME RIB | \$33.00

Tender prime rib carved to order by the chef and served au jus.

FILET MIGNON | \$35.00

An 8oz filet mignon cut cooked to medium doneness and topped with roasted garlic herb butter.

KIDS' MEALS

FOOD FOR LITTLE ONES | \$9.00

Your choice of (a) mac & cheese with tater tots, (b) chicken strips with tater tots, (c) chicken strips with mac & cheese, or (d) pasta with red sauce.

Dinner Salads

Served buffet style or plated | One salad included with all entrées

All entrées come with your choice of salad. Choose one of our standard salads or upgrade to a premium salad for an additional \$2.00 per person.

STANDARD SALADS

RUSTIC SALAD

Romaine lettuce and mixed greens tossed with cherry tomatoes, cucumbers, carrots, croutons, and shaved parmesan. Served with Italian vinaigrette.

CAESAR SALAD

Crisp romaine lettuce, shaved parmesan, and croutons tossed with a classic Caesar dressing.

PREMIUM SALADS

BABY SPINACH SALAD

Baby spinach, feta cheese, fresh berries, candied pecans, and croutons drizzled with raspberry vinaigrette.

SUMMER BERRY BLEND SALAD

Mixed greens, assorted berries, gorgonzola cheese, and golden raisins drizzled with lemon Dijon vinaigrette.

POACHED PEAR AND APPLE SALAD

Spring greens, poached pears, chopped apples, shaved almonds, and bleu cheese topped with poppyseed dressing.

Dinner Sides

*Served buffet style or plated | One vegetable and one starch included with all entrées
Additional sides are available for \$2.00 per person, per side*

VEGETABLES

ROASTED VEGETABLES

Zucchini, squash, onions, and bell peppers drizzled with olive oil and roasted in the oven.

GREEN BEAN ALMONDINE

Green beans sauteed with almonds, butter, and a touch of lemon.

STEAMED BROCCOLI

Steamed broccoli tossed with roasted garlic.

MAPLE GLAZED CARROTS

Multicolored carrots glazed with maple syrup and baked in the oven.

ASPARAGUS

Asparagus roasted with a garlic herb butter. Add hollandaise sauce for \$2.00 per person.

STARCHES

WILD RICE PILAF

A classic wild rice pilaf.

MAC & CHEESE

Our fan-favorite white cheddar mac & cheese.

AU GRATIN POTATOES

Thinly sliced potatoes baked in a rich cheese sauce.

ROASTED BABY RED POTATOES

Small baby red potatoes roasted with olive oil.

GARLIC MASHED POTATOES

Russet potatoes boiled and mashed into creamy goodness.

TWICE BAKED POTATO (+\$3.00)

A baked potato stuffed with bacon, smoked gouda cheese, and roasted garlic mash.

Hors d'Oeuvres (Hot)

Served buffet style | Switch to waiter-passed style for \$75.00 | List prices serve appx. 25 people

MEATBALLS | \$70.00

Swedish, barbeque, or sweet and sour meatballs.

STUFFED MUSHROOMS | \$90.00

Mushrooms stuffed with wild rice and served with a dill cream sauce.

MINI EGG ROLLS OR POT STICKERS | \$50.00

Small pork-filled bites of flavor.

CHICKEN SATAY SKEWERS | \$80.00

Marinated chicken skewered and served with peanut sauce.

SPINACH ARTICHOKE DIP | \$75.00

A classic, creamy spinach artichoke dip served with pita chips for scooping.

PHYLLO CUPS | \$90.00

Phyllo dough filled with your choice of brie and figs or cashew chicken.

CHICKEN WINGS | \$110.00

Chicken tossed in your choice of barbeque, buffalo, chili, sweet teriyaki, or hot teriyaki sauce.

MUSHROOM TARTLET | \$70.00

Savory mushrooms, caramelized onions, and parmesan cheese baked in a phyllo dough cup.

SPANAKOPITA | \$75.00

Spinach and feta cheese wrapped in phyllo dough and drizzled with a dill sauce.

BACON WRAPPED... | PRICE VARIES

Pineapple (\$80.00), dates (\$140.00), or shrimp (\$175.00) wrapped in crispy bacon.

WALLEYE FINGERS | \$90.00

Hand-breaded walleye served with our house tartar sauce.

BUFFALO CAULIFLOWER | \$80.00

Bite-sized pieces of cauliflower tossed with buffalo sauce.

PRETZELS WITH CHEESE | \$60.00

Soft baked pretzels served with hot cheese for dipping.

Hors d'Oeuvres (Cold)

Served buffet style | Switch to waiter-passed style for \$75.00 | List prices serve appx. 25 people

WONTON CRISPS | \$75.00

Crispy wontons with Boursin cheese, strawberry or apricot preserves, and a mint garnish.

CUCUMBER CUPS | \$60.00

Cups fashioned out of cucumbers filled with hummus and roasted red peppers.

CAPRESE SKEWERS | \$100.00

Mozzarella chunks, cherry tomatoes, and fresh basil drizzled with balsamic reduction.

BRUSCHETTA | \$80.00

Grilled garlic crostini topped with bruschetta and drizzled in a balsamic glaze.

CAPRESE CROSTINI | \$80.00

Grilled crostini topped with mozzarella, roma tomatoes, fresh basil, and a balsamic glaze.

FRESH FRUIT SKEWERS | \$110.00

In-season fruits and berries, neatly skewered.

CHARCUTERIE BOARD | \$170.00

Assorted meats, cheeses, berries, dried fruits, nuts, and crackers.

CHEESE & CRACKERS | \$130.00

Assorted cheeses and crackers.

VEGGIE TRAY | \$110.00

Assorted bite-sized veggies with your choice of dip or hummus.

PINWHEELS | \$75.00

Your choice of (a) mediterranean-style, (b) grilled chicken with pesto cream cheese, (c) turkey with cranberry cream cheese, or (d) roast beef with horseradish cream cheese pinwheels.

SMOKED SALMON CROSTINI | \$90.00

Crostini topped with smoked salmon and Boursin cheese, garnished with lemon and fresh dill.

Desserts

Served buffet style | Switch to waiter-passed style for \$75.00 | Prices are per person

STRAWBERRY SHORTCAKE | \$9.00

A classic fluffy strawberry shortcake.

SLICED CAKE | \$7.00

Your choice of (a) chocolate cake with dark chocolate ganache, (b) vanilla cake with berries and mascarpone frosting, or (c) carrot cake with cream cheese frosting.

DOLCE FLUTES | \$9.00

Your choice of chocolate mousse, vanilla mousse, or berries topped with whipped cream.

APPLE CRISP | \$9.00

A classic apple crisp baked in a cast iron skillet.

CRÈME BRÛLÉE | \$11.00

Crème brûlée done in classic vanilla style or with a chocolate twist.

TIRAMISU | \$9.00

Espresso-soaked lady fingers with mascarpone crème.

SLICED CHEESECAKE | \$8.00

Your choice of New York-style, turtle-style, or strawberry-topped cheesecake.

FLOURLESS CHOCOLATE TORTE | \$8.00

A gluten-free chocolate torte with raspberry coulis.

COOKIES | \$14.00

A dozen cookies. Ask about seasonal flavor options when ordering.

BROWNIES AND BARS | \$20.00

A dozen brownies, or a dozen dessert bars. Ask about seasonal flavor options when ordering.

CUPCAKES | \$18.00

A dozen cupcakes. Ask about seasonal flavor options when ordering.

Late Night Bites

Served buffet style | Switch to waiter-passed style for \$75.00

PIZZA BAR | PRICE VARIES

Choose 1 topping (\$15.95), 2 toppings (\$16.95), or up to 5 toppings (\$18.95). Made with your choice of sauce: tomato, pesto, alfredo, or barbeque.

Topping choices:

Pepperoni, sausage, ground beef, chicken, ham, salami, green peppers, tomatoes, onions, black olives, pineapple, or artichoke.

PRETZELS WITH CHEESE | \$60.00

Soft pretzel sticks served with hot cheese. List price serves approximately 25 people.

MINI EGG ROLLS | \$50.00

Porked-filled egg rolls. List price serves approximately 25 people.

POTSTICKERS | \$50.00

Porked-filled potstickers. List price serves approximately 25 people.

CHICKEN WINGS | \$110.00

Chicken wings tossed in your choice of barbeque, buffalo, or sweet chili sauce. Alternatively, choose a ranch dry rub (no additional cost). Comes with ranch dip and blue cheese dip. List price serves approximately 25 people.

BEVERAGES

NONALCOHOLIC BEVERAGES

WATER STATION | Complimentary

BOTTLED WATER | \$2.00 per bottle

SOFT DRINKS | \$1.50 per can

80-PERSON 1919 ROOT BEER KEG | \$80.00

180-PERSON 1919 ROOT BEER KEG | \$160.00

CLASSIC LEMONADE | \$20.00/gallon

STRAWBERRY LEMONADE | \$20.00/gallon

PUNCH | \$20.00/gallon

COFFEE | \$20.00/gallon

FRUIT INFUSED WATER | \$20.00/gallon

CUCUMBER INFUSED WATER | \$20.00/gallon



*For bar service, the minimum sales quota is \$5.00 per person up to 80 people.
For more than 80 people, a \$400.00 minimum sales quota needs to be met.
If the minimum is not met, the client will be responsible for paying the difference.*

BEERS, WINES, AND SPIRITS

CHAMPAGNE | \$25.00/bottle or \$240/case
1 bottle complimentary for the happy couple!

WINE | \$6.00/glass or \$22/bottle

White Wines

Moscato

Rose

Riesling

Pinot Grigio

Sauvignon Blanc

Chardonnay

Red Wines

Pinot Noir

Merlot

Cabernet Sauvignon

Malbec

Zinfandel

BEER | PRICE VARIES

Available by the keg.

Imported beer starts at \$375.00.

Domestic beer starts at \$350.00

For premium selections, speak with our culinary team at least 30 days in advance of your special day.

Frequently Asked Questions

IS THERE A VENUE DEPOSIT?

A deposit equal to 50% of your total venue rental fee is required to secure your date. The deposit will be applied toward your final bill. Additionally, a \$500 damage deposit is due no later than the day before the wedding. After a satisfactory post-event inspection, the damage deposit will be refunded by mail. If the inspection is unsatisfactory, the full damage deposit is forfeit.

WHEN IS THE FINAL PAYMENT DUE?

The final payment is due full three weeks before your date.

WHEN CAN WE DECORATE, AND WHAT DECORATIONS ARE ALLOWED?

You can start decorating the day prior to your event during our open hours. Real candles are allowed as long as the container is stable. Your flower-kiddo can toss real flower petals outside. If you want an arch, you are responsible for placing it at the ceremony site. We have two arches you can rent, along with a few floral pices. Ask for details!

WHAT DECORATIONS ARE NOT ALLOWED?

No glitter, and no nails, tacks, or other items that can damage walls or floors. If you opt to have your flower-kiddo toss faux petals, the labor to pick them up will be taken out of your damage deposit unless you have someone pick them all up. If you have a question about any other decoration type, just ask!

HOW LATE CAN WE USE OUR VENUE SPACE?

You can use your venue space until 11:00pm. The last call for alcohol is 10:30pm. You may purchase an additional hour to extend your event until midnight for an additional \$250. If so, the last call for alcohol will then be at 11:30pm.

CAN WE BRING IN OUR OWN FOOD AND BEVERAGES?

No. With the exception of your cake (or a different special dessert), MDC will provide all catering. However, to abide by safety laws, if you bring in an outside cake/dessert, it must come from a licensed kitchen. **No outside alcohol is allowed.**

CAN WE SCHEDULE A TASTE TESTING?

Yes! Once the contract is signed, you can schedule a private tasting featuring the specific items you are interested in. The price will depend on your item selection and the number of people attending, and payment is due in full on the day of the tasting. Additionally, we offer some group tasting events featuring a selection of our most popular menu options, with a set price per person. Payment for group tastings is required in full prior to the event.

Frequently Asked Questions

CAN WE TAKE LEFTOVER FOOD HOME?

If the happy couple makes the request, then yes you may.

WHO SETTING UP AND TAKING DOWN THE TABLES AND CHAIRS?

Our staff is responsible for setting up and taking down the tables and chairs. We also do general clean-up. However, you are responsible for your own decorations, and you are expected not to damage the property or leave an inordinate amount of mess.

DO YOU PROVIDE ROOMS FOR THE WEDDING PARTY TO GET READY?

Yes! We have dressing rooms in the Pavilion.

IS THERE AN ADDITIONAL CHARGE FOR CAKE CUTTING?

Yes. If you wish for us to cut your cake, please communicate this to your event specialist three weeks before your special day.

IS THERE ADDITIONAL CHARGE FOR PARKING?

No. Parking in our parking lot is complimentary. Additionally, safety is our number one priority. We absolutely do not want anyone driving if they are tipsy or drunk. Guests are free to leave their cars overnight until they are ready to pick them up the next day.

DO YOU HAVE A SHUTTLE?

We do not. We will gladly provide you with contact information for you to arrange a local private shuttle service.

WHAT HAPPENS TO LOST OR STOLEN ITEMS?

MDC is not responsible for the loss, theft, or damage of any items of any kind. If our staff finds any lost items, we will hold them for a season before donating them.

DO MY GUESTS HAVE TO PAY ADMISSIONS?

No. Your rental fee covers all your guests' admissions fees.

DOES MDC DO ANY DECORATING?

No. We will gladly give you recommendations for decorators in the area.

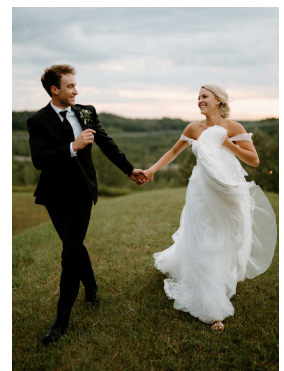
Haylie & Jake O'bey

July 16th, 2022

My husband and I were married at the Minnesota Discovery Center in July of 2022. Not only did this venue match our vision for our wedding ceremony and reception perfectly, but wildly exceeded our expectations. We had a large wedding of over 300 guests, the Willow tree location created a serene, beautiful, and relaxed ceremony. We utilized the Pavilion for our reception, this was the most perfect and elegant space that fit all our guests comfortably. The Minnesota Discovery Center has a unique sense of natural beauty, from the huge, picturesque Willow Tree to the large indoor/outdoor Pavilion space with bright natural lighting and high ceilings, to the grounds that had many hidden locations for breathtaking photographs. This space organically transformed from day to night in a truly magical way. Each space we utilized was extremely well-kept, organized, and clean. Everything from chairs and tables to food and drinks were set up and taken down for us by the exceptional staff. Our guests still rave about this day, from the beautiful venues to the large, high-quality menu of food and drinks and everything in between. Thank you to all the staff at MDC for your kindness and professionalism, and for making this day truly unforgettable!

- Haylie O'bey

Photo Credit: My Wanderlust



Molly & Chase Vail-Jackson

September 30th, 2023

If we had to do it all again, we wouldn't change a thing. After our wedding day, we truly believe the Minnesota Discovery Center is the best place to get married on the Range. Not only is the venue absolutely stunning, the staff is also amazing and went above and beyond to ensure our wedding went off without a hitch! We also had many compliments from many of our guests - beautiful venue, great food, amazing staff.. the list could go on. If you are looking to book your wedding up on the Iron Range, pick the Minnesota Discovery Center. We promise you won't be disappointed.
- Molly Vail-Jackson



Photo Credit: Stephanie Holsman Photography

