

Banquet and 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.

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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 one week prior to your event date.
- Food selections must be decided four weeks prior to your event date.
- Events conclude no later than 1:00 AM. Bar will close at 12:30 AM.
- 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 Seven 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 \$15 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 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 entree if needed. It is the client's responsibility to confirm the number of each entrée selection when you confirm your guaranteed guest count, seven 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 skirted 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 - \$6
Black spandex for 6 foot tables - \$6
Guest Service counter covered with linen - \$10
Table skirt: white, black or ivory - \$25
High top table with black spandex linen - \$6



Bar Services

We provide a variety of bar services to compliment your event. Options include cash, hosted bar, or butler service. Drink tickets are available for purchase upon request. All alcohol must be purchased through Ralph Engelstad Arena.

- Domestic keg \$325/160- 12 oz. glasses
- Premium keg \$350/160- 12 oz, glasses
- Wine (house) \$16/bottle
- Champagne (house) \$16/bottle
- Sparkling cider \$13/bottle

Drink Tickets \$4.75 minimum purchase 100 tickets

A corkage fee will be applied on any wine or champagne supplied from a licensed winery or wholesaler. This fee includes storage, glassware and service. A \$10 per bottle corkage fee will be applied to each 750 ml or smaller bottle. A \$18 per bottle corkage fee will be applied to 1.75 liter bottles.

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*:	\$1,500
Food & beverage minimum:	\$4,000 (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
Facility rent*:	\$2,750 (with ice out) \$4,000 (with ice in - insulated ice cover provided)
Food & beverage minimum:	\$5,000 (including cash bar purchases)

Wedding Ceremony in the main arena bowl in addition to a reception rental \$700

Wedding Ceremony in the main arena bowl, without a reception rental \$1,000 for two hours.

Our house suite is available to be rented as a bridal room for a cost of \$250



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*:	\$500
Food and beverage minimum:	\$1,000

Betty Engelstad Sioux Center

This space is perfect for a large banquet or event. The basketball arena can be transformed to create an intimate setting through the use of drop curtains and draping.

Banquet seating capacity:	650
Facility rent*:	\$2,500
Food and beverage minimum:	\$5,000

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*:	\$500
Food and beverage minimum:	\$1,000

Betty Engelstad Sioux Center Club Lounge

Located in the upper level of the venue.

Banquet seating capacity:	50
Facility rent*:	\$500
Food and beverage minimum:	\$2,000



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*:	\$1,000
Food and beverage minimum:	\$2,000

Betty Engelstad Sioux Center Lobby

Located in the entrance of the Betty Engelstad Sioux Center, this location is complete with granite floors and will create an intimate setting for your event.

Banquet seating capacity:	65
Facility rent*:	\$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.



Honey Almond
Apricot
Cheese Spread

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.

Burgundy Tenderloin Crostini

Burgundy tenderloin with red pepper aioli.
100 pieces.....\$145

Shrimp Cocktail

100 pieces.....\$225

Stuffed Mushroom Caps

Button mushrooms stuffed with a blend of cheeses.
75 pieces\$75

Bacon and Bleu Cheese Stuffed Mushroom Caps

75 pieces\$90

Boneless Chicken Wings

BBQ, Asian or Flamin' sauce
100 pieces.....\$140

Meat & Cheese Platter

Turkey, ham, and salami with sliced Swiss, cheddar, and pepperjack cheese. Served with assorted crackers.
Serves 50.....\$145

Spinach Con Queso and Tri-Colored Tortilla Chips

Hot and creamy Spinach dip made with pepperjack cheese, and spinach.
Serves 50\$99

Creamy Buffalo Chicken Dip

Carnita chicken baked with a blend of cheese. Served with tortilla chips.
Serves 50\$99

Seven Layer Dip

Refried beans, sour cream, shredded cheese, lettuce, tomato, onion, and diced jalapeño's, served with tri-colored tortilla chips.
Serves 50\$99

Shrimp and Guacamole Tortilla Bites

Bite sized corn tortilla cup filled with creamy guacamole and flavorful shrimp.
100 pieces.....\$180

Caprese Crostini

Fresh mozzarella, tomato, and basil crostini, drizzled with olive oil and balsamic.
100 pieces.....\$160

Vegetable & Relish Display

Assorted vegetables and relishes served with ranch dip.
Serves 50.....\$125

Fresh Fruit Display

Assorted fresh fruit display served with fruit dip.
Serves 50.....\$125

Gourmet Chocolate Dipped Strawberries

Fresh strawberries dipped in chocolate.
100 pieces.....\$140

Cheese Display

Domestic and international cheeses served with assorted crackers and sliced baguette.
Serves 50.....\$145

Cocktail Meatballs

Bordelaise, Asian or BBQ sauce.
100 pieces.....\$100

Honey Almond Apricot Cheese Spread

Served with assorted crackers.
Serves 50\$75

Snacks

Traditional Snack Mix

Serves 25\$30

Potato Chips & Dip

Choice of French Onion, Dill Pickle or Sriracha Dip.
Serves 25\$45

Tortilla Chips & Salsa

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

Meat & Cheese
Platter



Entrée Selections

Entrees are set up buffet style with your choice of potato, vegetable, salad, dinner rolls and a coffee and water station.

*Add \$1 per person for plate served meals

Margarita Chicken

Grilled chicken breast with fantastic flavor and a hint of lime.
.....\$19

Chicken Cordon Bleu

Lightly breaded boneless chicken breast filled with Swiss cheese and ham. Topped with a creamy white wine sauce.
.....\$20

Stuffed Chicken Breast

Boneless breast of chicken stuffed with a herb seasoned stuffing and topped with a parmesan cream sauce.
.....\$19

Bacon Wrapped Center Cut Chicken Breast

Boneless chicken breast wrapped in bacon and glazed with honey Dijon mustard.
.....\$20

Tender sliced Roast Beef with Bordelaise Sauce

Fresh round of roast beef slow cooked served with sautéed mushrooms.
.....\$18

Meatballs with Bordelaise Sauce.

Special blend of seasonings mixed with ground beef.
.....\$18

Roasted Turkey

Tender roasted turkey, stuffing and gravy, served with cranberry sauce.
.....\$18

Top Sirloin

Center cut sirloin with sautéed mushrooms and onions.
.....\$21

Pork Loin with Wine and Herb Gravy

.....\$18

Vegetarian Entrees

Quinoa Stuffed Pepper

Bell pepper stuffed with quinoa, tomatoes, olives, and capers. (vegetarian, vegan, gluten free)
.....\$16

Florentine Lasagna

Spinach, carrots, and yellow squash layered between lasagna noodles and topped with alfredo sauce.
.....\$18

**Seafood entrées available by request - prices are market value.*

Pastas

Pasta entrees are served with your choice of salad, and fresh baked breadsticks.

Tortellini

Cheese filled tortellini tossed with chopped spinach and sundried tomatoes in a tomato garlic cream sauce.
.....\$17

Lasagna

Traditional meat lasagna layered with noodles, mozzarella cheese, and zesty pasta sauce.
.....\$18

Chicken Alfredo

Grilled chicken, parmesan cheese, garlic butter and cream with fettuccine noodles.
.....\$17

Two Meat Buffet Combos

Buffet combos include a breadbasket for each table, preset salad of your choice and a coffee and water station.

Reception Buffet

Chicken Cordon Bleu and Roast Beef with sautéed mushrooms, two potato choices, one vegetable choice, one salad choice..
.....\$23.00

Traditional Buffet

Roast Turkey & Meatballs with Bordelaise sauce Served with seasoned stuffing, garlic mashed potato, au gratin potato, glazed carrots, and your choice of salad.
.....\$22.00

Childrens Meal Choices

Childrens meals are served with sides as listed.

Hamburger

Served with fries and fresh fruit.
.....\$8.95

Chicken Strips

Served with fries and fresh fruit.
.....\$8.95

Chicken Strips and Macaroni and Cheese

.....\$8.95

Beverages - Non Alcohol

Coffee Station

includes creamer, sugar and sugar substitute.
Per gallon\$28

Coffee by the Pot

Carafe of coffee pre-set on each dining table
Per table\$14

Punch or Lemonade

Per gallon\$15

Infused Water Station

Per gallon\$12

12 Ounce Sodas

Coke, Diet Coke, Sprite.
One can\$1.50

20 ounce bottled water

Each\$2.50



Side Selections

Vegetable Choices

Green Beans Almandine
Whole green beans steamed and served with butter and toasted almonds.

Kernel Corn
Golden corn with melted butter.

Corn Soufflé
Sweet yellow corn soufflé.

Rice Pilaf
Long grain rice served with onions, celery and carrots.

Glazed Baby Carrots
Small carrots roasted with caramel and butter.

Salad Choices

Garden Salad
Romaine blend with assorted fresh vegetables.

Summer Salad
Tender spinach and romaine blend with shaved parmesan, sliced strawberries, and slivered almonds.

Romaine Salad
Romaine with dried cranberries, walnuts, gorgonzola cheese and raspberry vinaigrette.

Caprese Salad
Tomatoes with fresh mozzarella and basil.

Potato Choices

Oven Roasted Potato Medley
A medley of sweet potato, purple potato and Yukon gold potatoes.

Garlic Mashed Potatoes
Fluffy white mashed potatoes perfectly flavored with real garlic and butter.

Red-Skinned Potatoes
Baby red potatoes tossed in olive oil and herbs with sautéed onions and peppers.

Red River Valley Baked Potato
Fluffy baked potato served with butter and sour cream.

Scalloped Potatoes
Thinly sliced potatoes baked with onions, cream and butter.

Au gratin Potato
Thinly sliced potatoes baked with a blend of cheeses.

Baby Yukons
Tossed in olive oil and herbs with sautéed onions and bacon crumbles.



Mini Cream Puffs

Finishing Touch

French Silk Pie
Fluffy chocolate topped with whipped cream and chocolate shavings.
.....\$3

Hot Fudge Cake
fudge ganache flows from the center of a moist chocolate cake
.....\$4

Tiramisu Sponge Cake
espresso mascarpone mousse, and whipped cream dusted with cocoa.
.....\$4

Cheesecake with Triple Berry Sauce
New York style cheese cake.
.....\$3

Red Velvet Layer Cake
Striking red cake with rich cream cheese mousse.
.....\$4

Lemon Layer Cake
Lemon sponge cake with refreshing lemon mousse
.....\$4

**Specialty desserts available upon request*

Mini Desserts

Gourmet Chocolate Dipped Strawberries
A variety of fresh strawberries dipped in chocolate.
100 pieces\$140

Mini Cream Puffs
Mini filled cream puffs stuffed with strawberries and drizzled with chocolate.
50 piece.....\$70

Cookie Platters
Choose from macadamia nut, chocolate chip or oatmeal raisin.
One dozen\$18

Assorted Brownies
One dozen\$18



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.

.....\$10

Build Your Own Breakfast Sandwich

English muffins, bagels, or sliced croissants, scrambled eggs, sausage patties, sliced ham, or bacon, sliced cheese, and fresh fruit.

.....\$10

Country Breakfast

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

.....\$15

Deluxe Breakfast

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

.....\$16

À la carte Items

Yogurt Parfaits

Yogurt, granola, honey, berries.
One dozen\$30

Assorted Muffins

One dozen\$22

Iced Cinnamon Rolls with Butter

One dozen\$22

Fresh Baked Caramel Rolls

One dozen\$24

Assorted Donuts

One dozen\$20

Bagels with Cream Cheese and Preserves

One dozen\$24

Cookies

One dozen\$18

Whole Fruits

Apples, oranges and bananas
One dozen\$16

Fresh Fruit

Per person\$2.50

Coffee

One gallon\$28

Assorted Juice

One gallon\$20

Lunch Buffet

All lunch buffets include water, and freshly brewed coffee.

Steak and Chicken Fajitas

Build your own fajitas. Includes grilled steak and chicken, warm tortillas, sautéed peppers, onions, shredded cheese, shredded lettuce, guacamole and sour cream. Served with cilantro lime or Spanish rice, refried beans and tortilla chips and salsa.

Gluten free tortillas available upon request.

.....\$16

Beef Brisket 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.

.....\$14

Soup and Salad Bar

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

.....\$12

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

.....\$16

Soup Choices:

Chicken Wild Rice, Beer Cheese, Vegetable Beef, Chicken Dumpling, Cheddar Broccoli, Loaded Baked Potato, and 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

.....\$11

Dessert Selection:

- Assorted Brownies
- Assorted Cookies

.....\$1.50

- French Silk Pie
- New York Cheese Cake with Berry Sauce
- White Chocolate Mousse with Chocolate and Berries

.....\$3

Sides

Soup
Per person\$3

Fresh Fruit
Per person\$2.50

Pasta Salad
Per gallon\$48
(25 5 ounce servings)

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.

