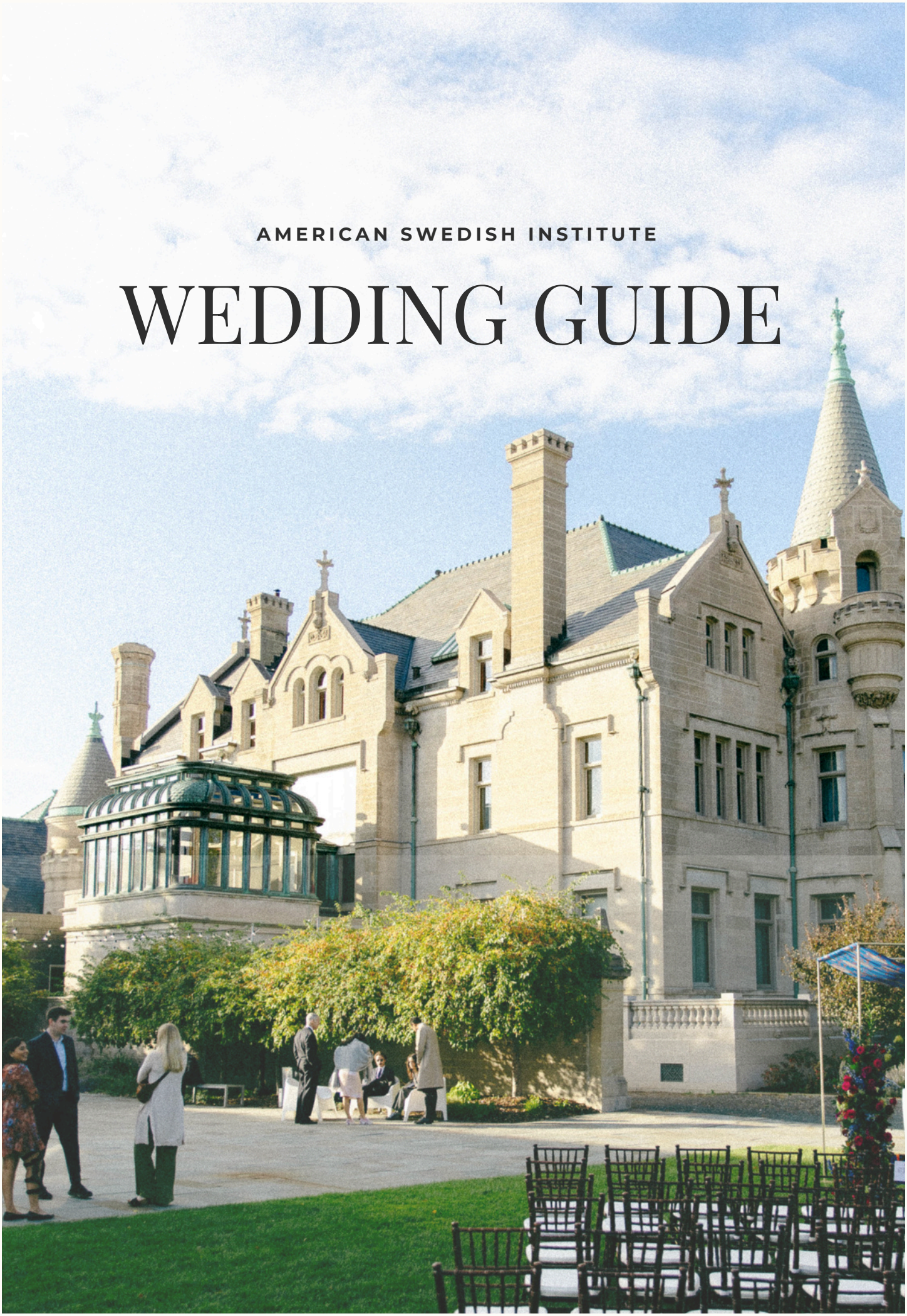
AMERICAN SWEDISH INSTITUTE

WEDDING GUIDE



WELCOME

A Celebration Set in History

Your Wedding at the American Swedish Institute

Set within the historic Turnblad Mansion and its inspired gardens, weddings at the American Swedish Institute unfold in an atmosphere shaped by architecture, culture, and tradition.

Here, celebration feels both intimate and grand — where historic spaces, thoughtful hospitality, and seasonal culinary experiences come together seamlessly. From garden ceremonies to candlelit receptions in Larson Hall, each wedding is designed to reflect the character of the couple while honoring the timeless setting that surrounds it.

Guided by Nordic principles of simplicity, craftsmanship, and gathering well, our team partners closely with you to create an experience that feels effortless, personal, and enduring.

> *“This is more than a place to celebrate. It is a place where memories take root.”*

PLANNING OVERVIEW

What's Included

For indoor events, tables from our inventory, china, flatware, glassware, and standard table numbers are provided as part of catering service through Slate & Stone Catering.

Outdoor spaces include existing patio furnishings along with a limited number of cocktail tables and benches. Tables and chairs for outdoor ceremonies or dining may be arranged through approved rental partners.

> *Each celebration unfolds uniquely within the historic estate..*

DINING & SERVICE

An Estate Designed for Celebration

Dining at the American Swedish Institute is designed to support the natural flow of each celebration. Our culinary team offers flexible service styles and curated menus allowing couples to create a dining experience aligned with their vision and guest experience.

PLATED DINNER
Coursed service offering an elegant, paced dining experience.

BUFFET DINNER
A relaxed format allowing guests variety and flexibility.

STATIONS RECEPTION
Chef-attended presentations encouraging interaction and exploration.

PASSED HORS D'OEUVRES & RECEPTION BITES
Seasonal selections served during social hour to support mingling and guest flow.





DINING & SERVICE

The Historic Turnblad Mansion

Access to the Turnblad Mansion is limited to scheduled ceremony and social hour periods. Outside of these times, guests will be guided to reception spaces including the lobby or courtyard.

To preserve the historic interiors, food and beverage service varies by level:

Lower Level
Full food and beverage service permitted.

Main Floor
Passed hors d'oeuvres and bar service only. Bar selections are limited to clear beverages. Red wine, dark sodas, and dark liquors are not permitted.

Upper Levels
Food and beverage service is not permitted.

Live flowers, bubbles, glitter, confetti, outside furniture and open-flame candles are not allowed within the Mansion. Please consult your Sales Consultant prior to confirming any décor selections.

These guidelines help preserve the historic character of the Turnblad Mansion in accordance with its designation on the National Register of Historic Places. We sincerely appreciate your cooperation in helping us protect and steward this remarkable historic landmark while creating a memorable experience for you and your guests.

RECEPTION SELECTIONS

Menu & Planning Timeline

Final menu selections are confirmed 30 days prior to your event. Events booked within 30 days will finalize menus at the time of booking.

Your final guest count is due by 10:00 AM, ten (10) business days prior to the event. After this deadline, guest counts and food quantities may not be reduced. If a final count is not received, the contracted guest count will be applied.

Select your passed Hors D'oeuvres

Select three seasonal selections to be served during social hour
Offered by the dozen (3 dozen minimum)

Service for three passed hors d'oeuvres selections is included during reception hour. Additional passed selections may be added for an enhanced service fee of $100 per selection.

Signature Bites

Swedish Meatball lingonberry preserve · pickled cucumber	$54
Bacon Wrapped Date fermented hot sauce (GF)	$54
Caramelized Brie brioche · apricot mustarda · chive (V)	$48
Seared Rare Beef shallot aioli · tomato jam · crostini	$60
Sweet Potato Biscuit maple glazed duck confit · pecan butter	$60
Tarragon Chicken crostini · aioli · pickled tart cherry	$54

RECEPTION SELECTIONS

Passed Hors D'oeuves

SEAFOOD

Mini Salmon Cake — $54
creamy mustard · dill

Gravlax — $54
dill creme fraiche · rye crisp · preserved lemon gel

Mini Shrimp Skagen — $54
brioche · salmon roe · dill

Savory Macaroon — $60
salmon mousse

Shrimp Cocktail Bite — $60
cucumber · cocktail sauce

Sesame Crusted Tuna — $60
yuzu aioli

VEGETARIAN

Creamy Mushroom Phyllo — $48
shallots · thyme · truffle oil

Mini Paj — $48
seasonal flavor

Wild Mushroom Canape — $54
polenta · fig jam · port wine glaze
(GF, DF, VV)

Pickled Beet Lolipop — $48
chevre · herbs · pumpkin seed dust
(GF, VV)

Caramelized Onion & Smoked Bleu Cheese — $48
puff pastry

Porcini Arancini — $60
shallot & truffle aioli

Reception Displays

Displays may accompany passed hors d'oeuvres to provide continuous reception dining

Priced per guest unless otherwise noted (minimum order 12)

ARTISAN CHEESE & CHARCUTERIE

Signature Cheese Board — $24
domestic & imported cheeses · assorted crackers · crisp fruits · nuts

Nordic Charcuterie Board — $26
cured & smoked meats · olives · pickeld vegetables · nuts · crackers

RECEPTION SELECTIONS

SEAFOOD DISPLAYS

Chilled Shrimp Cocktail - *by the dozen* — $45
white wine poached shrimp · horseradish sauce · lemon (GF)

Gravlax — $28
cured salmon · house dill pickles · red onion · hard boiled egg · lemon
dill yogurt · crisp bread · crackers

Smoked Salmon Dip — $23
cold smoked salmon · cream cheese · cucumber · crackers

SKEWERS & SMALL BITES DISPLAYS

Crudité — $18
season raw vegetables · toasted fennel · white bean dip · baguette

Seasonal Vegetable Display — $16
assorted grilled & crudite vegetables · herb buttermilk dip

Seasonal Fruit Display — $16
fresh cut fruit · seasonal berries (GF, VV)

Skewer Display — $28
pesto shrimp · Swedish meatball · Korean bbq beef · curry chicken ·dips

Chips & Dips — $18
caramelized onion dip · artichoke dip · kettle chips · tortilla chips

RECEPTION SELECTIONS

Seated Dinner

Seated dinner service offers an elegant and relaxed dining experience, with courses thoughtfully timed to complement the flow of the evening. Couples select curated menu offerings designed to provide both exceptional hospitality and a seamless guest experience.

Guest Entree Selection

Couples may offer guests a dual entrée selection. All dinner courses are selected à la carte, allowing menus to be tailored to each celebration. Final entrée counts are submitted in advance to ensure seamless service throughout dinner. A third entrée option may be provided for guests with dietary restrictions.



FIRST COURSE

Select your first course

One selection recommended for all guests. All salads can be made vegan.

SALADS

Butter Lettuce — $9
clothbound cheddar · Marcona almonds · apple cider vinegar · lemon oil (GF, V)

Baby Kale & Arugula — $9
cherry tomatoes · parmesean · brown butter couton · Caesar dressing

Local Greens — $9
shaved onion · Greek olives · tomatoes · cucumbers · feta · balsamic red wine vinaigrette (GF, VV)

Baby Wedge — $10
bacon Lardon · slow roasted tomatoes · smoked bleu · buttermilk herb dressing (GF)

Frisee — $11
pickled beets · chevre · pickled fennel · seed crumble · white balsamic vinagrette (GF, V)

Jicama & Napa — $12
arugula · cucumber · avocado · Yuzu vinaigrette (GF, DF)

SELECT YOUR ENTREES

Couples may select two entrée options for guest selection. Final entrée counts are confirmed prior to the event to ensure seamless dinner service.A third entrée may be selected to accommodate dietary needs. Coffee, tea, water and bread service are included.

CHEF'S SIGNATURE ENTREES

Seared Salmon — $48
Norweigan salmon · MN wild rice pilaf · dill beurre blanc · (GF)

Five Spice Short Rib — $50
Japanese sweet potato · baby carrots · hoisin sauce· crispy onion (DF)

Herb Roast Chicken — $40
mushroom risotto · English peas · fine herbs · pan jus (GF)

King Oyster Mushrooms — $36
braised leeks · pomegranate · molasses · butternut squash (GF, VV)

ADDITIONAL ENTREES

Grilled Frenched Chicken Breast — $40
sunchoke puree · caramelized cauliflower· brussels sprouts · apple & Medjool date gastrique (GF)

Bacon Jam Seared Salmon — $50
asparagus · giant white bean puree

Corriander Peppercorn Crusted Pork Tenderloin — $45
roasted broccolini · crispy potatoes · tart cherry compote (GF, DF)

Flat Iron Steak — $54
Chimmichuri red potatoes · broccolini · peppercorn cognac sauce (GF)

ENTREE SELECTIONS

CHEF'S SIGNATURE ENTREES

Black Angus Tenderloin — $58
potato puree · asparagus· crispy mushrooms · bearnaise sauce (GF)

Grilled Salmon — $48
white bean puree · heailoom tomato · charred zucchini · fennel pollen (GF, DF)

Herb Crusted Walleye — $48
seasonal vegetables · potato au gratin · caper sauce

Cavatelli — $36
preserved tomato · spinach · burrata · lemon oil (V)

Cauliflower Steak — $34
white bean puree · roasted red pepper coulis · black lentil caviar (GF)

Vegetable Wellington — $30
romesco sauce· frisee · fine herbs (V)

Mushroom & Wild Rice Croquette — $35
creamed leeks · herb crumb (V)

FUTURE BRIDES & GROOMS

Served with fruit salad, mashed potatoes and baby carrots or broccoli (10 & under)

Chicken Fingers — $18
GF on request

Mac & Cheese — $18
house made cheese sauce GF on request.

Swedish Meatballs — $18
mashed potatoes · lingonberry preserves · house pickles

BUFFET DINING

Buffet service offers a relaxed and flexible dining experience, allowing guests to enjoy a variety of selections while maintaining an efficient flow of service throughout dinner.
Buffet menus are selected as complete offerings for all guests.

All buffets include: coffee, tea, water and bread service. *Minimum order of 25*

Buffet and displayed menu service is available for up to 1.5 hours.

NORDIC INSPIRED BUFFET $55

SALAD - select *one*

Butter Lettuce ·
clothbound cheddar · Marcona almonds · apple cider vinegar · lemon oil (GF, V)
Baby Kale & Arugula
cherry tomatoes · parmesean · brown butter couton · Caesar dressing
Local Greens
shaved onion · Greek olives · tomatoes · cucumbers · feta · balsamic red wine vinaigrette (GF, VV)

ENTREES - *select two*

Herb Roast Chicken pan jus (GF, DF)
Seared Norwegian Salmon, dill beurre blanc (GF)
Five Spiced Braised Short Rib (GF)
Vegetable Wellington, Romesco Sauce (V)

STARCH - *select one*

Herb Fingerling Potatoes (GF, DF)
MN Wild Rice Pilaf (GF)
Roasted Root Vegetables (GF)

VEGETABLE - *select one*

Seasonal Roasted Vegetables
Glazed French Carrots
Charred Broccolini

ADDITIONAL SELECTIONS	
Additional Entrée Selection	*$9 per guest*
Additional Salad Selection	*$5 per guest*
Additional Starch Selection	*$4 per guest*
Additional Vegetable Selection	*$4 per guest*

BUFFET DINNER

WEDDING CLASSIC BUFFET $72

PREMIUM SALADS - select *two*

Butter Lettuce ·
clothbound cheddar · Marcona almonds · apple cider vinegar · lemon oil (GF, V)
Frisee
pickeld beets · chevre ·pickeld fennel · white balsamic vinagrette (GF, V)
Jicama & Napa
arugula · cucumber · avocado · Yuzu vinaigrette (GF, DFV)

ENTREES - *select three*

Frenched Chicken, apple date gastrique (GF, DF)
Five Spiced Braised Short Rib (GF)
Crusted Walleye, caper sauce
Cauliflower Steak, roasted red pepper coulis
Flat Iron Steak, peppercorn cognac sauce

PREMIUM ENTREE ENHANCEMENTS

Black Angus Tenderloin $12 per guest
Crusted Pork Tenderloin $10 per guest
Hot Oil Langoustine, soubise sauce $12

STARCH - *select two*

Mashed Potatoes (GF)
Mushroom Risotto (GF)
Chimichurri Red Potatoes (GF)
Roasted Root Vegetables (GF)
MN Wild Rice Pilaf (DF,GF)

VEGETABLE - *select one*

Grilled Asparagus
Caramelized Cauliflower & Brussels Sprouts
Charred Broccolini
Seasonal Succotash

ADDITIONAL SELECTIONS

Additional Entrée Selection	*$9 per guest*
Additional Salad Selection	*$5 per guest*
Additional Starch Selection	*$4 per guest*
Additional Vegetable Selection	*$4 per guest*

SMALL PLATES & CHEF STATIONS

Small stations provide interactive dining experiences allowing guests to explore a variety of chef-attended or self-service culinary presentations throughout the reception. Stations may complement reception service or serve as an alternative dinner format.
Minimum order of 25 guests per station.

FROM THE GARDEN

Grilled Halloumi Salad (GF, V)
summer: peach & tomato · winter: kale & beet — $12

Heirloom Tomato Salad (GF, V) — $13
micro basil · burrata · aged balsamic · tomato vinaigrette

VEGAN & GLUTEN FREE

Caramelized Vegetable Trio (VG, GF)
butternut squash · cauliflower · carrot · tamarind vinaigrette · mint chutney · toasted pepitas — $14

King Oyster Mushrooms (VG, GF) — $18
molasses braised leeks · pomegranate · caramelized butternut squash

FROM THE FARM

Beef Tenderloin (GF)
herb mashed potatoes · mushroom demi · horseradish — $26

Coriander Peppercorn Pork Tenderloin (GF/DF)
roasted broccolini · crispy potatoes · tart cherry compote — $20

Steam Buns (DF) — $23
pork belly · char siu · pulled pork · pickled vegetables · sauces & aioli
(chicken or tofu available)

Two to three stations are equivalent to one entrée selection. One chef required per 75 guests. $175 per chef for two hours.

DESSERT

Sweet selections may be served plated or presented as interactive dessert displays to conclude the evening.

PLATED DESSERTS

$12 PER GUEST

Chocolate Truffle Torte (GF)
raspberry coulis

Goat's Milk Cheesecake (GF)
passion fruit coulis · pumpkin seed crust

Elderflower Panna Cotta (GF)
seasonal topping

Hazelnut Praline (VV)
chocolate ganache · chocolate mousse

Pineapple Coconut Tart (VV)
Toasted Meringue

Blackberry Lime Pavlova (GF)

Creme Bruleé
caramelized sugar · custard

Limone di Sorrento
sponge cake · lemon sauce · vanilla cream

Mascarpone & Strawberry
sponge cake · chocolate chips · cream

Chocolate Truffle Moussse
chocolate sponge · chocolate mousse



DESSERT & SWEET ENDINGS

MINI DESSERT BUFFET — $15 PER GUEST

Select 3 mini dessert options

Assorted Mini Cups
4 flavors · including tiramisu, lemon

Assorted Petite Cheesecakes
6 flavors · including marble and raspberry

Assorted Mini Double Macarons
9 flavors · including chocolate & banana

Assorted Vegan Chocolate Tartes (VV)
6 flavors · including peach, apple vanilla

Assorted Chocolate Truffles
6 flavors · including Key Lime Pie, Dark Belgian

Assorted Macarons
6 flavors · including funfetti, watermelon

Assorted Art Deco Petits Fours
6 flavors ·including puff choux filled with caramel

OUTSIDE DESSERTS & SPECIALTY ITEMS

Wedding cakes and desserts from a licensed and inspected bakery are welcome with prior arrangement. A $4 per guest setup and handling fee applies and includes required serviceware from our inventory.

Outside food or beverage in any space is not permitted without prior approval.

DESSERT & SWEET ENDINGS

DESSERTS BY THE DOZEN

House Made Cookies — $42
chocolate chunk, spicy ginger, snickerdoodle or sugar

Seasonal Selection of Chef's Choice Dessert Bars and Brownies — $36

Dark Chocolate Dipped Strawberries (GF) ** — $42

Vegan Raw Mini Dessert Bites · *select one flavor* — $42
tiramisu · verry berry · chocolate & caramel · passion fruit & raspberry · mango & lime

Assorted Petits Fours — $40
8 flavors · including strawberry, triple chocolate, mini operas

Assorted Mini Double Macarons — $36
9 flavors · including chocolate & banana, mango & coconut

Assorted Mini Petit Cheesecakes — $40
6 flavors · including blueberry, caramel, chocolate

Bonbon Assortment ** — $30
7 flavors · including coffee, lemon, salted caramel, passion fruit

Venetian Bonbon Cone Collection ** — $36
coconut, raspberry, mango

Chocolate Truffle Array ** — $42
milk chocolate, Japanese orange, key lime pie, red raspberry, spiced ginger, dark Belgian

*** Available to upgrade to boxed favors*

LATE NIGHT

When the dancing begins, late night favorites arrive — the perfect way to refuel and keep the celebration movin

FAVORITES

Chicago Style Hot Dog Bar — $22
beef hot dog - or - “Smart Dog” with sport peppers, onions, tomato, yellow mustard, pickles, poppyseed bun

Late Night China Town — $24
chicken skewers, beef satay, vegetable spring rolls with sweet & sour, ginger hoisin, togarashi aioli, honey Sriracha sauces

Milk & Cookies — $14
chocolate chip, dark chocolate, ginger molasses, lemon sugar served with chocolate, vanilla, maple, horchata, or cardamom infused milk.

Mini Pizza Display select 3 — $16
fig, onion, bleu cheese · spinach & goat cheese · vegetable · cheese · pepperoni

STREET BITES

Steam Buns- select one (2 per person) — $26
pork belly · char sui · pulled pork · braised mushrooms, assorted sauces

Artisan Grilled Cheese Sliders select one (2 per person) — $24
braised short ribs & fontina · smoked tomato, bacon & sharp cheddar · brie, caramel onion & apple butter

Bavarian Pretzels — $10
creamy mustard

LATE NIGHT BITES

COMFORT BITES

Whole Pizza (cut into 6 slices) - (GF)
margarita, pepperoni, four cheese or truffle mushroom & fontina — $22

Chips, Salsa & Spicy Guacamole (GF, V, DF) — $14

Spinach & Artichoke Dip (V)
sliced baguette, & tortilla chips — $12

Build Your Own Slider - 2 per person - Select One Flavor
buffalo chicken· bbq pork · cheeseburger · veggie burger — $20

Classic House Made Popcorn (GF,V)
assorted seasoning shakers — $8



HOSTED BAR EXPERIENCES

Our hosted bar experiences provide seamless beverage service throughout your celebration, allowing guests to enjoy the evening without interruption. Bar service is offered exclusively as hosted service.
Legal proof of age required for alcohol service

No outside alcohol permitted

Shot service is not permitted

Bar service may be adjusted or discontinued if guest safety requires

STEP ONE - SELECT YOUR EXPERIENCE

ZERO PROOF EXPERIENCES	Thoughtfully crafted alcohol-free beverage experiences designed to provide full bar hospitality.
Zero-Proof Classic	curated alcohol-free cocktails · soft beverages
Zero-Proof Signature	includes Classic with expanded zero-proof spirits and specialty beverages
Zero-Proof Reserve	includes Signature with premium crafts cocktails and elevated selections

HOSTED BAR EXPERIENCES	
Wine & Beer Experience	includes selected wine and beer
Enhanced Wine & Beer Experience	includes Wine & Beer with expanded craft beer and premium wines
Celebration Experience	includes Wine & Beer Experience with classic cocktail service
Signature Experience	includes Celebration with upgraded spirits & expanded wine selections
Grand Experience	includes Signature with premium spirits with top-shelf selections

BAR & BEVERAGE EXPERIENCE

STEP TWO - SELECT SERVICE DURATION

Experience	4 Hours	5 Hours	Additional Hour
Zero-Proof Classic	$35	$45	$7
Zero-Proof Signature	$56	$68	$12
Zero-Proof Reserve	$76	$92	$16
Wine & Beer	$56	$68	$12
Enhanced Wine & Beer	$66	$80	$14
Celebration	$56	$72	$12
Signature	$66	$84	$14
Grand	$76	$96	$16



BAR & BEVERAGE EXPERIENCE

EXPERIENCE DETAILS

INCLUDED IN YOUR EXPERIENCE

ZERO PROOF EXPERIENCES
REQUIRES ATTENDANT

Zero-Proof Classic
soft drinks · ginger beer · Topo Chico sparkling water · house-made shrubs & cream sodas

Zero-Proof Signature
includes Classic options plus spirit-free cabernet sauvignon, pinot grigio, sparkling rosé & cava · spirit-free seasonal beer selection

Zero-Proof Reserve
includes Signature options plus spirit-free prosecco · spirit-free vodka, gin, whiskey, bitters, tequila

HOSTED BAR EXPERIENCES
REQUIRES ATTENDANT

Wine & Beer Experience
chardonnay, cabernet sauvignon plus seasonal selection · seasonal beer selection · soft drinks · sparkling water

Enhanced Wine & Beer Experience
includes Wine & Beer Experience plus pinot noir, rose

Celebration Experience
cabernet sauvignon, red blend, chardonnay, seasonal white selection · seasonal beer selection · vodka, gin, whiskey, rum, scotch, tequila

Signature Experience
includes Celebration options plus pinot noir, pinot grigio, rosé · scotch, aquavit, rye whiskey, bourbon

Grand Experience
includes Signature options plus Irish whiskey

Service Inclusions
ice service · cocktail napkins · standard garnishes

A bar & beverage setup fee applies per bartender and includes bar installation for the duration of service.

WINE SERVICE WITH DINNER

PRICED PER BOTTLE

Curated selections aligned with your selected bar experience.

SPARKLING SELECTIONS	Description	Price
Celebration Sparkling	lively sparkling selections suited for receptions and toasts	$45
Signature Sparkling	elevated sparkling wines with refined balance	$60-$80
Grand Champagne	premium traditional champagne selections	$80-$250
WHITE & ROSÉ	**Description**	**Price**
Celebration White & Rosé	approachable, food-friendly varietals	$55
Signature White & Rosé	elevated varietal selections offering enhanced complexity	$60-$80
Grand White & Rosé	premium vineyard selections with depth and structure	$80-$100
RED SELECTIONS	**Description**	**Price**
Celebration Red	balanced, versatile wines suited for broad guest appeal	$55
Signature Red	elevated selections with greater depth and character	$60-$80
Grand Red	premium selections showcasing structure and refinement	$80-$250

Specific varietals and producers rotate seasonally and are selected by our culinary and beverage team.

Wine selections may be mixed across tiers based on preference.

Final Notes

EVENT REMOVAL AND STORAGE

ASI and Slate & Stone Catering maintain limited storage capacity. All personal items must be removed at the conclusion of the event unless prior arrangements have been made with your ASI Consultant.

Unclaimed items may be donated or discarded if not retrieved within 30 days.

FEES & EVENT REQUIREMENTS

9.025% on food and miscellaneous items
11.525% on liquor

Service Fee

A 25% service fee supports operational and culinary staffing costs and is not a gratuity.

Insurance

Clients are responsible for obtaining event insurance. Proof of coverage must be provided prior to the final guarantee.

Additional Possible Fees

Noise permit required for outdoor amplified sound

$175 beverage setup fee per bar (includes one bartender)

$175 fee for each additional bartender

$100 attendant fee for events under 25 guests

$175 chef attendant fee per action station

Outdoor ceremony and dining furniture rentals as required

SLATE & STONE
CATERING AT THE AMERICAN SWEDISH INSTITUTE

ASI AMERICAN SWEDISH INSTITUTE