

cherished
moments.
timeless elegance.
wedding brochure

EXPERIENCES MATTER HERE

OMNI
VIKING LAKES





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remarkable
Venues for Special
Celebrations

Weddings at Omni Viking Lakes Hotel are filled with memorable moments that last a lifetime. Say your vows in one of nine show stopping ballrooms, grand halls or Nordic inspired celebratory spaces, each designed to cater to large or more intimate gatherings. A dedicated team can help coordinate your entire event from delicious menu planning to floral arrangements and guest accommodations, so you can focus on pampering sessions and relaxation before the big day.



about
Omni Viking
Lakes Hotel.

A NORDIC-INSPIRED DESTINATION

Experience the relaxed charm and elegance of Omni Viking Lakes Hotel. Here you'll discover welcoming guest rooms and suites inspired by Scandinavian culture, an indoor swimming pool and full-service Finnish style spa. Dine in restaurants helmed by a James Beard award-winning chef or gather for a Minnesota Vikings game in a hotel bar. Nestled in Eagan, a short distance from the twin cities of St. Paul and Minnesota, this contemporary gem is a haven of relaxation, comfort and escape.



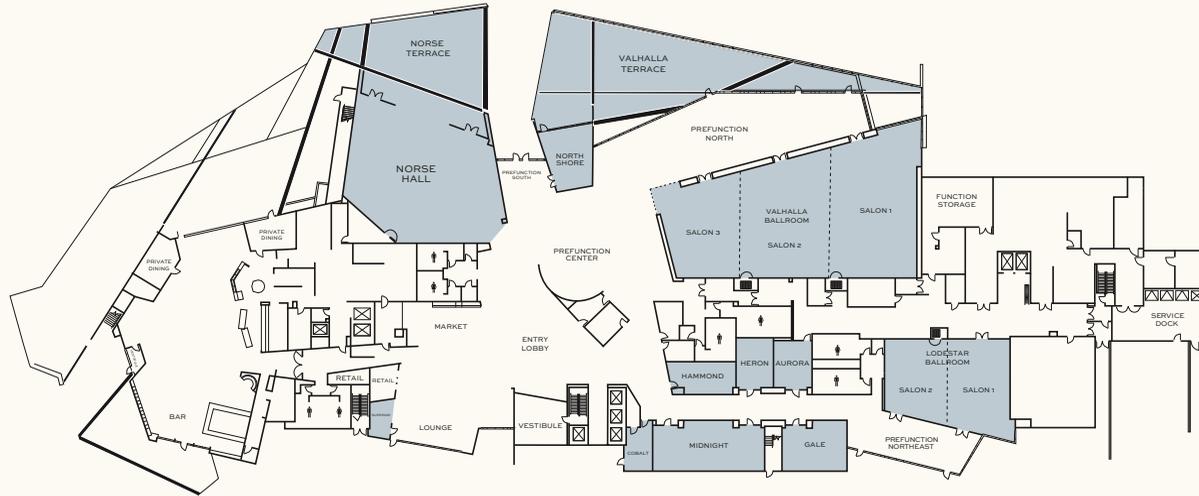


- 320 beautifully appointed guest rooms and suites, with decor inspired by Nordic and Icelandic cultures.
- Approximately 35,000 square feet of flexible meeting, event and pre-function space; nine wedding venues in total including three spacious ballrooms, halls and outdoor terraces.
- On-site audiovisual equipment services offering the latest technology and a dance floor and stage for entertainment.
- Sparkling indoor swimming pool, open year round from 6am until 10pm daily.
- Unique dining experiences at Kyndred Hearth helmed by James Beard award-winning chef Ann Kim. The restaurant offers a taste of Minneapolis serving gourmet burgers, pizza and pasta dishes.
- Enjoy all-day coffee, homemade breads and snacks at Ten Drops. Gather for craft cocktails at Keras Bar or watch sports while dining on burgers, seafood and ribs at Nordic bar/lounge Ember & Ice.
- Idlewild full-service spa - Finnish inspired with thermotherapy and a range of soothing facials and massage treatments.
- Complimentary, state-of-the-art, full-service fitness center exclusively for hotel guests open 24 hours a day.



Let Your Happily
ever after Begin

Omni Viking Lakes Hotel Wedding Space.



	DIMENSIONS	SQUARE FOOTAGE	THEATER	2 PER 6' CLASS-ROOM	3 PER 6' CLASS-ROOM	72" ROUNDS OF 12	72" ROUNDS OF 10	RECEPTION	HOLLOW SQUARE 3 PER 6'	3 PER 6' CONFERENCE	3 PER 6' U-SHAPE
PREFUNCTION NORTH	-	4,050	-	-	-	-	-	-	-	-	-
VALHALLA BALLROOM	44/78' X 118/136'	7,511	624	284	420	492	410	800	-	-	-
SALON 1	42' X 64/78'	3,118	220	72	108	168	160	325	66	48	60
SALON 2	43' X 53/64'	2,604	188	56	141	144	130	275	54	42	48
SALON 3	30/42' X 44/53'	1,789	110	44	72	72	90	125	42	30	39
PREFUNCTION NORTHEAST	-	1,251	-	-	-	-	-	-	-	-	-
PREFUNCTION SOUTH	-	493	-	-	-	-	-	-	-	-	-
LODESTAR BALLROOM	36/50' X 65'	2,643	154	72	108	120	130	275	54	42	51
SALON 1	33' X 41/50'	1,563	90	36	57	72	60	150	36	30	33
SALON 2	27' X 35/41'	1,081	50	25	35	24	40	100	30	24	24
COBALT	12/13' X 17'	232	-	-	-	-	-	12	-	6	-
SUPERIOR	8/11' X 16/19'	181	-	-	-	-	-	-	-	6	-
NORTH SHORE	15/25' X 31/36'	619	22	10	14	12	20	45	12	18	12
MIDNIGHT	21' X 52'	1,214	41	24	32	48	40	90	24	32	30
GALE	21/24' X 30'	708	30	15	20	24	30	70	18	22	15
HERON	18' X 24'	447	16	6	9	12	10	35	12	16	9
AURORA	18' X 22'	430	16	6	9	12	10	35	12	12	9
HAMMOND	12' X 33'	486	20	6	9	-	20	35	-	16	-
NORSE HALL	-	4,403	320	144	220	276	240	500	78	66	57
NORSE TERRACE	-	5,767	-	-	-	-	-	-	-	-	-
VALHALLA TERRACE	-	3,457	-	-	-	-	-	-	-	-	-
HOSPITALITY SUITES #1-6											
VALOR (#1, FLOORS 3/4)	-	1,610	-	-	-	-	-	-	-	-	-
CHAMPION (#2, FLOORS 5/6)	-	1,610	-	-	-	-	-	-	-	-	-
HONOR (#3, FLOORS 7/8)	-	1,610	-	-	-	-	-	-	-	-	-
VICTOR (#4, FLOORS 9/10)	-	1,610	-	-	-	-	-	-	-	-	-
GOLD (#5, FLOORS 11/12)	-	1,610	-	-	-	-	-	-	-	-	-
SKOL (#6, FLOOR 14)	-	1,610	-	-	-	-	-	-	-	-	-

Meeting Room Capacities Were Determined Using 72" Rounds Of 10 (Rounds Capacity), Three Chairs Per 6'X30" Table (U-Shape Capacity) And Three Chairs Per 6'X18" Table (Classroom Capacity) Allowing For Minimal Audiovisual Equipment.

Reception butler Passed or displayed.

Prices are subject to 25% service charge and 8.125% food tax or 10.625% beverage tax.
All menus and prices are subject to change.

CHILLED

6 PER PIECE

Mushroom duxelles | Boursin cheese, toast v

Tomato caprese lollipop | Mozzarella, basil, balsamic *gf,v*

Beetsicles | Fennel pollen, goat cheese, honey dressing *gf*

Roasted carrot hummus | Vegetable crudité *df,gf,v*

8 PER PIECE

Salmon ceviche | Mango, citrus *df,gf*

Beef tartare | Garlic crostini *df*

Jumbo shrimp | Bloody Mary gazpacho shooter *df,gf*

Marinated ahi taco | Avocado, teriyaki *gf*

Crab gougèr | Citrus cream cheese, hackleback caviar

ICED SHELLFISH

Jumbo cocktail shrimp *df,gf* | 9 per piece

Oyster on the half shell *df,gf* | 9 per piece

Snow crab claws *df,gf* | market price

SUSHI

Assorted nigiri, sashimi, sushi rolls

25 per dozen

WARM

6 PER PIECE

Brie en croûte | Stone fruit sauce v

Crispy vegetable spring roll | Chili sweet soy *df,v*

Mac and cheese fritters | Wisconsin cheddar v

Beef empanada | Chimichurri sauce *df*

8 PER PIECE

Applewood-smoked bacon wrapped-dates | Marcona almonds *df,gf*

Croque monsieur | Mornay sauce, black truffles

Beef tenderloin | Red onion jam and brioche *df*

Coconut shrimp | Chili sauce *gf*

Chicken satay | Thai peanut sauce *gf*

Beef satay | Chimichurri sauce *gf*

CEDAR PLANK-SMOKED SALMON

Crème fraîche, Dijonnaise, capers, pickled red onions, ciabatta crostini

22 per person





Reception continued.

Prices are subject to 25% service charge and 8.125% food tax or 10.625% beverage tax.
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CUSTOM RECEPTION

Select one option from each grouping

GROUPING ONE

- Midwest cheese board
- Midwest charcuterie board
- Italian-style antipasto
- Crudités

GROUPING TWO

- Flatbread pizza
- Smashed mac and cheese
- Slider bar

GROUPING THREE

- Street taco counter
- BBQ wings
- Pan-Asian

GROUPING FOUR

- Dessert station
 - Sweet treat station
 - Ice cream station
- 77 per person

MIDWEST CHEESE BOARD

Assortment of American cheeses, quince, mustards, honeycomb, dried fruits, crackers, baguettes

275 per tray | serves up to 25

MIDWEST CHARCUTERIE BOARD

Assortment of cured meats and sausages, maple mustard, olive tapenade, pickles, crostini, crackers

325 per tray | serves up to 25

ITALIAN-STYLE ANTIPASTI

Grilled artichokes, olives, marinated zucchini, fresh mozzarella, Parmigiano-Reggiano, prosciutto, salami, mortadella, mustards, cannelloni bean purée, ciabatta, lavash

300 per tray | serves up to 25

CRUDITÉS

Displayed vegetable crudités, olive feta, hummus

175 per tray | serves up to 25

Stations.

Prices based on 1.5 hours of service. 250 per attendant for up to 3 hours and 75 for each additional hour. Carving station require an attendant for every 50 people per station. 150 per attendant for up to 3 hours and 75 for each additional hour.

Prices are subject to 25% service charge and 8.125% food tax or 10.625% beverage tax.
All menus and prices are subject to change.

FLATBREAD

Roasted mushroom | Spinach, mozzarella, balsamic drizzle v

Hot 'n honey | Spicy salami, soppressata, parmesan, honey

Italian caprese | Fresh basil, tomato, mozzarella v

18 per person

SMASHED POTATOES AND MAC AND CHEESE

Barbecue burnt ends, applewood-smoked bacon, scallions, wilted spinach, roasted mushrooms, crispy onions, sour cream, Nordic butter, parmesan snow cheese, Wisconsin cheddar

22 per person

ASIAN

Mongolian beef fried rice, carrots, edamame, sesame seed, Mongolian sauce, served in Chinese to-go box *df*

20 per person

BARBECUE

Barbecue baby back ribs, spiced dry-rub chicken wings, honey Bourbon barbecue sauce, buffalo, ranch, blue cheese, sweet honey cornbread muffins *df,gf*

26 per person

SLIDER BAR | CHOICE OF THREE

Brisket | Wisconsin cheddar, caramelized onions, mayo ketchup

Pulled chicken sliders | BBQ and coleslaw

Walleye cake | Remoulade

Beyond beef | Plum tomato and Gouda cheese

18 per person

STREET TACO COUNTER

Chipotle chicken and barbacoa beef, sour cream, pico de gallo, guacamole, shredded cabbage, flour and corn tortillas

16 per person

CARVING

SLOW-ROASTED PRIME RIB

Horseradish crème fraîche

28 per person

BEEF STEAMSHIP

Beef jus

28 per person

PORK STEAMSHIP

Natural jus

25 per person





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CARVING CONTINUED

HERB CRUSTED RACK OF LAMB

Sweet pepper chimichurri *df,gf*

28 per person

BRINED FREE-RANGE TURKEY BREAST

Cranberry and orange relish *df,gf*

22 per person

BARBECUE SPICED BEEF BRISKET

Barbecue sauce *df,gf*

24 per person

THYME-SCENTED BEEF TENDERLOIN

Pinot noir jus *df,gf*

30 per person

DESSERT STATIONS

SWEET TREATS DISPLAY

Mini cake pops *v*

Salted caramel cheesecake *v*

Fresh macarons *v*

18 per person | 3 pieces per person

DESSERT STATION

Mini carrot cake *v*

Opera chocolate cake *v*

Chocolate tulips with strawberry, mango, cocoa mousse *gf,v*

Cupcakes *v*

22 per person

ICE CREAM STATION

Raspberry sorbet *df,gf,v*

Chocolate and vanilla ice cream *gf,v*

Chopped walnuts and pecans, M&M's, sprinkles, cherries, crushed Oreo cookies, chocolate chips, caramel, hot fudge and whipped cream

18 per person

LATE-NIGHT BITES

Stone-baked pizza | Choice of Italian meats, formaggio, pepperoni, mushrooms | 25 per person

Tater tot poutine | 18 per person

Buttermilk-battered chicken tenders | Barbecue, ranch, sriracha mayonnaise | 14 per person

Wagyu beef sliders | Cheddar and mayo ketchup | 18 per person

Mongolian beef | Steamed white rice, served in Chinese to-go boxes *df,gf* | 18 per person

Quesadilla | Cheese or chicken | 18 per person

Brew haus pretzel | Maple mustard, pub cheese | 14 per person

Grilled cheese | Wisconsin cheddar, sourdough, creamy tomato-basil soup | 10 per person

Non-alcoholic beverages.

Prices are subject to 25% service charge and 8.125% food tax or 10.625% beverage tax.
All menus and prices are subject to change

REFRESHMENTS

Stance regular or decaf coffee | 92 per gallon

Classic black iced tea | 85 per gallon

Lemonade | 75 per gallon

Enhanced flavored spa water | 56 per gallon

Pure Life water | 5 each

Acqua Panna natural spring water | 7 each

S.Pellegrino sparkling mineral water | 6 each

S.Pellegrino Essenza flavored sparkling mineral water | 6 each

Coconut water | 6 each

Assorted soft drinks | 5 each

Naked fruit juice & smoothies | 7 each

Assorted Numi hot teas | 3 each

Fresh juice | Orange, apple, grapefruit, cranberry, pineapple, tomato | 4 each

Red Bull | Energy Drink or Sugarfree | 6 each

Gatorade and Powerade sports drinks | G2 Grape, Fruit Punch, Zero Glacier, Zero Lemon-Lime | 5 each

Enroot cold brew tea | 8 each

Assorted Kohana canned coffee drinks | 8 each

BEVERAGE PACKAGES À LA CARTE

FULL DAY

Stance regular & decaffeinated coffee, assorted Numi hot teas, iced tea, soft drinks, bottled still water, sparkling water

36 per person | up to 8 hours of service

HALF DAY

Stance regular & decaffeinated coffee, assorted Numi hot teas, iced tea, soft drinks, bottled still water, sparkling water

18 per person | up to 4 hours of service





Premium bars.

Bartenders are 200 per bartender for up to four hours, with one bartender per 75 people. Cash bars include all service charges and tax. All menus and prices are subject to change. Host bar pricing is subject to 25% service charge and 8.125% food tax or 10.625% beverage tax.

BRANDS

CRAFT

- Vodka | Tito's Handmade
- Gin | Botanist
- Rum | Sailor Jerry
- Bourbon | Maker's Mark
- Scotch | Monkey Shoulder
- Tequila | Patrón Silver
- Cognac | Hennessy VSOP

PREMIUM

- Vodka | Absolut
- Gin | Beefeater
- Rum | Bacardi
- Bourbon | Old Forester
- Scotch | Johnnie Walker Red
- Tequila | Milagro Silver
- Cognac | Hennessy VS

CALL

- Vodka | Svedka
- Gin | Seagram's
- Rum | Castillo
- Bourbon | Jim Beam
- Scotch | J&B
- Tequila | Sauza Blanco
- Cognac | Hennessy VS

BEERS

DOMESTIC

- Budweiser, Bud Light, Coors Light, Miller Lite

IMPORT

- Corona Extra, Stella Artois, Heineken, Blue Moon

CRAFT

- Bent Paddle IPA, Seltzers, Lake Monster Pilsner

HOST BAR

- Craft brands | 14 per drink
- Premium brands | 13 per drink
- Call brands | 11 per drink
- Domestic beer | 8 per drink
- Imported beer | 9 per drink
- Craft beer | 9 per drink
- House wine | 10 per drink
- Soft drinks | 5 per drink
- Cordials | 13 per drink

CASH BAR

Cashier is 200 per cashier for up to four hours with one cashier per bar. Additional hours are 100 per cashier. Cash bar pricing is exclusive.

- Craft brands | 16 per drink
- Premium brands | 15 per drink
- Call brands | 13 per drink
- Domestic beer | 9 per drink
- Imported beer | 10 per drink
- Craft beer | 10 per drink
- House wine | 12 per drink
- Soft drinks | 5 per drink
- Cordials | 15 per drink

Packages & enhancements.

Bartenders are 200 per bartender for up to four hours, with one bartender per 75 people. Cash bars include all service charges and tax. All menus and prices are subject to change. Prices are subject to 25% service charge and 8.125% food tax or 10.625% beverage tax.

PACKAGES

CRAFT

First Hour | 38 per person

Second Hour | 20 per person

Each Additional Hour | 16 per person

PREMIUM

First Hour | 33 per person

Second Hour | 16 per person

Each Additional Hour | 13 per person

CALL

First Hour | 28 per person

Second Hour | 15 per person

Each Additional Hour | 11 per person

HOUSE BEER AND WINE

Choice of six beers (import, domestic, craft) along with house red and house white wines (Tier 1)

One Hour | 23 per person

Two Hours | 35 per person

Three Hours | 45 per person

Four Hours | 55 per person

WINE ENHANCEMENT

Sold by the bottle

Orin Swift Mannequin | California | Chardonnay | 90

Moët & Chandon Imperial | France | Brut Champagne | 140

The Prisoner Wine Company | California | Cabernet Sauvignon | 75

Belle Glos Balade | California | Pinot Noir | 125

Decoy by Duckhorn | California | Merlot | 125

Chateau Climens Asphodele | Bordeaux, France | Semillion | 120

DAOU Reserve | Paso Robles | Cabernet Sauvignon | 135

Stag's Leap Wine Cellars | Napa Valley | Cabernet Sauvignon | 145

SPIRIT ENHANCEMENT

Casamigo | 19 per drink

Grey Goose | 13 per drink

Ketel One | 12 per drink

Aviation Gin | 16 per drink

Hendrick's | 15 per drink

Angel's Envy | 16 per drink

High West | 12 per drink

Johnnie Walker Black Label | 17 per drink

WhistlePig | 27 per drink

BOTTOMS UP COCKTAILS

Pre-made bottled cocktails

Classic Bloody Mary | 15 per drink

Classic Margarita | 15 per drink

Whiskey Sour | 15 per drink

Cosmopolitan | 15 per drink

Old Fashioned | 15 per drink





Cocktails.

Bartenders are 200 per bartender for up to four hours, with one bartender per 75 people. Cash bars include all service charges and tax. All menus and prices are subject to change. Host bar pricing is subject to 25% service charge and 8.125% food tax or 10.625% beverage tax.

SPECIALTY STATIONS

TONIC BAR

Choice of spirit

Premium tonic choices

Garnishes of fruits, fruit peels, fresh herbs and spices

14 per drink

BLOODY MARY BAR

Absolut vodka, Beefeater gin or Hornitos añejo tequila

Tomato juice, carrot juice, beet juice

Pickles, okra, olives, onions, applewood-smoked bacon, lemons, limes, celery, cucumbers, horseradish, carrots, hot sauces, salts

14 per drink

SANGRIA SERVICE

Pitchers of sangria with assorted fruit garnishes at each table

Made from red or white wine, Bacardi rum, lemon juice and soda

14 per drink

NORDIC SODA BAR

Vanilla bean, black cherry, blood orange and hibiscus tamarind

10 per drink

Add choice of sparkling wine | *14 per drink*

CRAFT COCKTAILS

SPICY MANGO MARGARITA

Mango-Haberno Barmalade, blanco tequila and triple sec

VIKING COSMO

Raspberry hibiscus, cranberry, blue Curaçao, vodka and lime

GRAPEFRUIT WHISKEY SOUR

Grapefruit-elderflower Barmalade, whiskey and Omni sour

BLOOD ORANGE PALOMA

Blood orange-guava Barmalade, gin, grapefruit juice and Omni Sour

NORDIC CAIPIRINHA

Lime smashed with brown sugar, Alander Nordic spiced rum and soda

14 per drink

MOCKTAILS

BLOOD ORANGE MADRAS

Blood orange-guava Barmalade, cranberry juice and lime

CINNAMON APPLE SOUR

Apple-pear Barmalade, Monin cinnamon, Omni sour and Angostura bitters

10 per drink

Wine.

Bartenders are 200 per bartender for up to four hours, with one bartender per 75 people. Cash bars include tax. All menus and prices are subject to change. Host Bar pricing is subject to 25% service charge and 8.125% food tax or 10.625% beverage tax.

WINES

TIER I

Kenwood Yulupa | California | Sparkling wine
Bulletin Place | Southeast Australia | Chardonnay
Bulletin Place | Southeast Australia | Merlot
Bulletin Place | Southeast Australia | Cabernet Sauvignon
Bulletin Place | Southeast Australia | Sauvignon Blanc
Host bar | 10 per drink
Cash bar | 12 per drink
Bottle | 45

TIER II

Kenwood Yulupa | California | Sparkling wine
Wente Hayes Ranch | Livermore Valley, California | Chardonnay
Wente Hayes Ranch | Livermore Valley, California | Merlot
Wente Hayes Ranch | Livermore Valley, California | Cabernet Sauvignon
Wente Hayes Ranch | Livermore Valley, California | Rosé
Host bar | 12 per drink
Cash bar | 14 per drink
Bottle | 52

TIER III

Decoy by Duckhorn | California | Chardonnay
Decoy by Duckhorn | California | Merlot
Decoy by Duckhorn | California | Cabernet Sauvignon
Decoy by Duckhorn | California | Sauvignon Blanc
Decoy by Duckhorn | California | Pinot Noir
Decoy by Duckhorn | California | Brut Cuvee Sparkling Wine
Host bar | 14 per drink
Cash bar | 16 per drink
Bottle | 69

PREMIUM

Franciscan Oakville Estate | Napa Valley, California | Chardonnay
Franciscan Oakville Estate | Napa Valley, California | Cabernet Sauvignon
Clos du Bois | Sonoma County, California | Merlot
Host bar | 16 per drink
Cash bar | 18 per drink
Bottle | 79





Delight
in every moment.



forever
starts here.

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CONNECT WITH A WEDDING SPECIALIST

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