



VIP Deck

M E N U


INFORMATION

Welcome to The Roy, home of the Minnesota RollerGirls. MHC Culinary Group is proud to be the exclusive caterer to the Legendary Roy Wilkins Auditorium. Our mission is to be recognized regionally as a leader in premium food and beverage services, achieved by being innovative, quality-oriented, consistent, and uniquely superior. We value your business and strive to exceed your expectations.

For your convenience, catering representatives are available to consult with you on your catering needs during normal business hours Monday through Friday.

MHC Culinary Group Catering Office: 651-726-1950
MHC Culinary Group Administration Office: 651-726-1950
Website: www.rivercentre.org/plan/mhcculinarygroup.asp


ADVANCE FOOD AND BEVERAGE ORDERING



To help us meet our commitment to deliver the absolute best food and beverage service possible, we ask that all advance food and beverage orders be placed by 12:00 pm, two (2) days prior to the event. Please use the advance order forms included with this menu packet to place your food and beverage orders. All soda, water and beer will be charged on consumption. For example: If you purchase a 6-Pack of Coke, and you only consume 4 cans, you will be charged 4 cans. You may order via phone, fax or e-mail. A confirmation of your order will be faxed to you within 24 hours.

You may send your order to:
Fax: 651-726-1952
E-Mail: info@rivercentrecatering.org

VIP DECK DELIVERY OF ADVANCE ORDERS

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- Snacks and beverages will be delivered and available 1 hour prior to the start of the event.
 - Cold and Hot food will be delivered at the start of the event.

If you wish to request a specific delivery schedule, please notify your catering representative when placing your order.

EVENT DAY FOOD AND BEVERAGE



Concession stands are available during the event to accommodate you and your guests if you do not choose to pre order food and beverage.



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PAYMENTS

Full payment of your catering order is required prior to each event. For your convenience, a credit card number or cash deposit can be placed on file in our catering office and used to settle your bill. An authorized signature will be required on the guest check or on the order form to authorize charges for each event. Please allow ample time for your attendant to make proper credits or charges to your bill. All additional event day orders must be settled prior to your departure by using Visa, MasterCard, Discover, American Express or Diners Club. A detailed copy of the final bill from your catered event will be faxed to you the next business day.

CANCELLATIONS

No charges will be assessed for food and beverage orders cancelled a minimum of 24 hours prior to the event. In the event that less than 24 hours notice is given, a 100% cancellation fee will be assessed.

SERVICE CHARGE AND TAXES

All prices are inclusive of gratuity and sales tax. Additional gratuities are at the client's discretion and may be added to the guest check based on the quality of service received.

EXCLUSIVITY

Due to exclusivity rights, outside food and beverage is not permitted in the facility.

ALCOHOLIC BEVERAGES

MHC Culinary Group is dedicated to providing a safe and enjoyable experience for all of our guests. With that in mind we require the VIP Deck holder to monitor and control alcohol consumption on the VIP Deck. If you feel that some of your guests have consumed too much or may be under age, please contact your attendant for assistance. Please be reminded of the potential liabilities that can arise from the over consumption of alcohol.

Minnesota State Law states:

- Persons under the age of twenty-one are not permitted to purchase or consume alcoholic beverages.
- Persons who appear to be intoxicated are not permitted to purchase or consume alcoholic beverages.

MHC Culinary Group reserves the right to refuse service to anyone at anytime.

HEALTH AND INSURANCE REGULATIONS

Food safety and licensing regulations prevent the removal of prepared food from the premises once it has been served.

HEADWATERS CAFE

Headwaters Café is a quick service, casual upscale café located in the Kellogg Lobby of the RiverCentre Convention Center offering à la carte menu selections such as coffee, espresso, fresh bakery, smoothies, breakfast sandwiches, soups, salads, hot and cold sandwiches, feature entrées, soda, beer, wine, ice cream and snacks.

Headwaters Café is open to the public Monday through Friday 7:30 am - 2:30 pm and later on event nights. For pre-orders or more information, please call 651-726-1950 Monday - Friday, between the hours of 9 am - 5 pm.



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ALL VIP DECK MENU PACKAGES ARE PRICED PER PERSON INCLUSIVE OF SALES TAX AND SERVICE CHARGE WITH A MINIMUM OF 10 GUESTS AND INCLUDE SODA, WATER AND POPCORN.

THE BLOCKER PACKAGE

KETTLE CHIPS AND DIP SAMPLER

Kettle style potato chips served with two of our favorite homemade dips, French onion and spinach

HOT DOG BAR

Quarter pound premium all beef hot dogs served with tenderloin chili, ketchup, yellow mustard, chopped onions, relish and freshly baked rolls

\$ 21 PER PERSON

THE JAMMER PACKAGE

KETTLE CHIPS AND DIP SAMPLER

Kettle style potato chips served with two of our favorite homemade dips, French onion and spinach

COMBO BAR

Your choice of two selections from the following list:

beer brats with sauerkraut, kielbasa with sautéed peppers and onions, or quarter pound premium all beef hot dogs served with ketchup, yellow mustard, chopped onions, relish and freshly baked rolls

\$ 23 PER PERSON

ATOMIC BOMBSHELLS PACKAGE

KETTLE CHIPS AND DIP SAMPLER

Kettle style potato chips served with two of our favorite homemade dips, French onion and spinach

PULLED BBQ PORK SLIDERS

Slow roasted pork shoulder hand pulled and mixed with our own BBQ sauce served with coleslaw mayonnaise and mini pretzel rolls

\$ 25 PER PERSON

DAGGER DOLLS PACKAGE

KETTLE CHIPS AND DIP SAMPLER

Kettle style potato chips served with two of our favorite homemade dips, French onion and spinach

MINI BURGERS

Mini hamburgers served with sautéed mushrooms and onions, leaf lettuce, sliced vine ripened tomatoes, sliced red onion, sliced cheddar and Swiss cheese, fresh kosher pickles, mayonnaise, ketchup, whole grain mustard and mini sesame rolls

\$ 27 PER PERSON



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GARDA BELTS PACKAGE

NINE LAYER DIP DISPLAY

A dip of black beans, sour cream, guacamole, shredded cheddar cheese, sliced jalapeños, scallions, sliced black olives, shredded lettuce and diced tomatoes served with hand fried tri-color corn tortilla chips

FIESTA COMBO

Cream cheese stuffed jalapeño poppers, beef taquitos with pepper jack cheese and mini chicken tacos served with guacamole, sour cream, green salsa, homemade fresh tomato salsa, pico de gallo, sliced jalapeños and shredded lettuce

\$ 29 PER PERSON

ROCKITS PACKAGE

TORTILLA CHIPS WITH FRESH TOMATO SALSA AND GUACAMOLE

Hand fried tri-color corn tortilla chips served with our homemade fresh tomato salsa and guacamole

CHICKEN STRIPS

Crispy fried chicken strips served with bourbon, blue cheese buffalo, smoked garlic and herb ranch dipping sauces

\$ 31 PER PERSON

ALL STARS PACKAGE

GARDEN FRESH VEGETABLES WITH MEAT AND CHEESE DISPLAY

A display of garden fresh vegetables with our homemade spinach dip accompanied by a display of sliced pastrami, pepperoni, salami, cheddar and jalapeño jack cheeses, garnished with olives and pickles served with gourmet crackers

JUMBO SHRIMP DISPLAY

Peeled and chilled jumbo shrimp served with Tabasco sauce, tangy cocktail sauce and lemon wedges

\$ 33 PER PERSON

ADD DESSERTS TO YOUR VIP DECK PACKAGE

COOKIE PLATTER

A combination of freshly baked original chocolate chunk, lemon zest, butterscotch oatmeal and English toffee crunch cookies sprinkled with M&M's

\$ 4 PER PERSON

GOURMET RICE CRISPY PLATTER

An assortment of freshly made original recipe, peanut butter with milk chocolate chunks and original half dipped in dark chocolate with white chocolate drizzle

\$ 4 PER PERSON



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SOFT DRINKS

Sold in 6-Packs

Coke (12 oz. Can)	\$22
Diet Coke (12 oz. Can)	\$22
Sprite (12 oz. Can)	\$22
Lemonade (12 oz. Can)	\$22
Dasani Water (12 oz. Bottle)	\$22

COFFEE

Freshly Brewed Coffee (serves 8-10 cups)	\$22
Freshly Brewed Decaffeinated Coffee (serves 8-10 cups)	\$22

BEER

Sold in 6-Packs

BOTTLED BEER

Grain Belt (12 oz. Bottle)	\$39
Michelob Golden Draft Light (12 oz. Bottle)	\$39
Lift Bridge (12 oz. Bottle)	\$44
Summit Pale Ale (12 oz. Bottle)	\$44
Surly Furious (16 oz. Can)	\$47
Surly Hell (16 oz. Can)	\$47
Surly Cynic (16 oz. Can)	\$47
Redd's Apple Cider (16 oz. Can)	\$44

NON-ALCOHOLIC BEER

O'Douls (12 oz. Bottle)	\$39
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KEG BEER

Approximately 45 servings

Grain Belt	\$325
Miller Lite	\$325
Michelob Golden Draft Light	\$325
Leinenkugel's Honey Weiss	\$325
Summit Pale Ale	\$325
Shock Top	\$375
Fat Tire	\$375
Lift Bridge	\$375