MAGICAL OUTDOOR WEDDINGS

MID-AMERICA FESTIVALS

Creating timeless weddings for over 50 years!

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magicaloutdoorweddings.com

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Mid-America Festivals, producers of the Minnesota Renaissance Festival, has been creating timeless weddings for over 50 years. Whether you choose to have a traditional, modern or Renaissance-style wedding, we are happy to help make your vision come alive. Our goal is to create a momentous celebration that will create memories to last a lifetime.

The following pages provide an overview of our facilities and services. Please call with any questions you may have. We look forward to meeting with you to discuss the details of your wedding.

Congratulations and thank you for considering Mid-America Festivals for your special day!
PACKAGES & PRICING

NON-FESTIVAL DAY WEDDINGS

Weddings are held May 18 - October 4 when the Renaissance Festival is closed allowing you the luxury of an intimate celebration on our beautiful grounds. You may choose to have your ceremony at any of our venues and your wedding reception may be held in Bad Manor. A tent can be rented at an additional cost to accommodate larger parties.

The rental fee for the use of any property for the ceremony and/or reception on a Non-Festival day is $1,150 Sunday - Thursday and $1,300 Friday - Saturday. This rental fee is due upon booking. The length of the rental time is 10:00am - 12:00am. All wedding receptions must end promptly at 12:00am.

RENTAL FEES:
$1,150 Sunday - Thursday Rental Fee
$1,300 Friday & Saturday Rental Fee

REHEARSALS ETC.

Rehearsals may be scheduled with your Coordinator and are subject to a $50/hour fee.

OTHER WEDDING EVENTS

In addition, we can accommodate any other aspect of your wedding celebration such as: Bridal Showers, Bachelor & Bachelorette Parties, Grooms Dinner, and Engagements. Please contact your Coordinator for more information and special pricing for these events.
RENAISSANCE FESTIVAL WEDDINGS
Weddings taking place from August 17 through September 29 are held during the Renaissance Festival. Ceremony and reception areas are provided especially for weddings. Ceremonies are held at the Chapel Garden, Kings Arbor or Secret Garden. Receptions are held in a large enclosed tent conveniently located behind the Chapel Garden.

WEDDING CEREMONY & RECEPTION PACKAGES
For weddings during the Festival the rental fee includes the following:

• Thirty-minute ceremony at one of our enchanting venues
• 1.5 hours in the Wedding Tent for the Reception
• 15 complimentary tickets
• Toast by King and Queen
• Commemorative Certificate
• Participation in the daily parade
• A pair (2) of Renaissance Goblets for the couple
• 6 parking passes

RENTAL FEE:
$800 Secret Garden | 1-12 guests
$900 Chapel Garden | 1-50 guests
$1,000 King’s Arbor | 1-250+ guests

*Additional time may be booked in the Wedding Tent at $200/per hour

VOW RENEWAL OR CEREMONY ONLY PACKAGES
For vow renewals or wedding ceremonies only, rental includes:

• Thirty-minute ceremony at one of our enchanting venues
• 6 complimentary tickets
• Toast by King and Queen
• Commemorative Certificate
• Participation in the daily parade
• A pair (2) of Renaissance Goblets for the couple
• 3 parking passes

RENTAL FEE:
$500 Secret Garden | 1-12 guests
$600 Chapel Garden | 1-50 guests
$700 King’s Arbor | 1-250+ guests
WEDDING VENUES

We have many great locations on our grounds to fit any size ceremony or vow renewal. From intimate gatherings to large weddings, we’ll have a venue perfect for you!

SECRET GARDEN
Our Secret Garden is ideal for a small, intimate wedding. Choose to have your ceremony next to our waterfall or in the heart of the forest, each befitting a secluded, and romantic affair.

Availability | August 17 - September 29  
Capacity | 1 - 12 Guests

KING’S ARBOR
Have you ever dreamed of having a truly royal wedding? This beautiful stone stage offers a regal backdrop for your ceremony. With its mature trees and twisting ivy, King’s Arbor remains our most popular ceremony venue.

Availability | May 18 - October 4  
Capacity | 1 - 250 Guests

CHAPEL GARDEN
If a garden wedding with a touch of whimsy is your style, consider the Chapel Garden in the center of the grounds. Hold your ceremony in front of the vined archway with a tented background.

Availability | August 17 - September 29  
Capacity | 1 - 50 Guests

FRONT GATE
The Front Gate of our grounds offers a picturesque backdrop fit for a king! With the most flexibility in its arrangement, this ceremony location can accommodate large weddings & alternative seating styles.

Availability | May 18 - July 31  
Capacity | 1 - 300 Guests

CROWN STAGE
Our Crown Stage is perfect for couples looking for a grand wedding! Offering a backdrop and ample seating, all of your guests will have a great view as you exchange vows.

Availability | May 18 - July 31  
Capacity | 1 - 300 Guests
RECEPTION VENUES

BAD MANOR
Bad Manor is available for your reception only if held it on a Non-Festival day.

Availability | May 18 - October 4  Capacity | 1 - 150 Guests
*If you wish to celebrate outside, tents may be rented at an additional fee.

WEDDING TENT
Our wedding tent is available for our couples choosing to wed during the Renaissance Festival. The venue is a private space to celebrate with family and friends!

Availability | August 17 - September 29  Capacity | 1 - 200 Guests
POLICIES & PROCEDURES

WEDDING COORDINATOR
Mid-America Festivals will supply you with a coordinator for pre-wedding questions and day of event coordinating. Said planner will answer all questions related to the venue and catering in a timely manner. The day of your wedding the coordinator will be present to assist with event execution including directing vendors, showing you to venue locations (such as ceremony, reception spaces and dressing room) and supervising staff during your reception. Please note that it is not the responsibility of Mid-America Festivals to assist with set up or take down of decorations or your specialty dessert. Please contact your coordinator for further questions about their responsibilities.

AVAILABILITY
Weddings and celebrations can be held May 18 - October 4. The Festival grounds are open to the public August 17 - September 29 on weekends for the Minnesota Renaissance Festival. Weddings and celebrations can be held 9:00am-7:00pm on days the Minnesota Renaissance Festival is open to the public.

PAYMENT TERMS
Venue rental payment is due at the time of booking. A catering deposit of 50% of the total estimated catering cost is due 60 days prior to the wedding. The final guest count, menu and remaining balance (including any entertainment or rental costs, taxes and gratuities) are due 14 days prior to the event. For weddings booked less than 14 days before the scheduled date, payment in full is due upon booking. Weddings held on Non-Festival days are limited to a rental period of 10:00am - 12:00am. All weddings must end by 12:00am.

CANCELLATION POLICY
The rental payment becomes non-refundable in the event of a cancellation less than 90 days prior to the wedding date. Catering costs become non-refundable in the event of a cancellation less than 14 days prior to the event. If Mid-America Festivals is unable to provide the venue on the requested date due to an Act of God and/or Governmental request, the parties will agree on an alternative date and all rental fees and deposits will be applied to the new date.
SECURITY
All weddings and receptions will need security personnel in attendance for the ceremony and reception. The number of security will be determined by the size of the group and type of event taking place. The security fee is $300. Weddings and receptions taking place from 9am - 7pm during the Minnesota Renaissance Festival day do not need security.

SIGNAGE
Mid-America Festivals will supply directional signage inside the Festival grounds to the guest parking lot. Wedding signage is not provided outside the Festival property. Ask your coordinator for details.

ALCOHOLIC BEVERAGES
All alcoholic beverages must be prepared and supplied by Mid-America Festivals to those with a valid ID. The wedding couple, family, guests, or vendors may not bring in alcohol at any time. Violators will be asked to leave the Festival grounds.

INCLEMENT WEATHER
Weddings will be held rain or shine.
Non-Festival Weddings: Bad Manor will be used as a secondary ceremony location site in the event of bad weather. If requested, a different secondary ceremony location can be prepared prior to the wedding day for an additional fee. Ask your coordinator for details.
Festival Weddings: Ceremony may be moved to the Wedding Tent.

WEDDING VENDORS
All deliveries and set-up must be arranged through the Coordinator. This may be necessary for your baker, florist, musician, etc. We ask that deliveries not be scheduled more than three hours before your event. There is limited storage space available. On Festival days vendors will need to park in general patron lots and carry items in. Please note traffic may be heavy.
CATERING

FOOD AND BEVERAGE
Mid-America Festivals does not allow any outside catering. You may not bring in or remove any food or beverage from the premise during a ceremony or reception. Exceptions are specialty desserts and wedding cakes supplied by a bakery.

FOOD AND BEVERAGE MINIMUM
Any wedding reception or catered event held August 17 - September 29 on weekdays (Monday - Friday) will be subject to a $6,000 food and beverage minimum. Weddings happening while the Festival is open to the public 9:00am - 7:00pm are not subject to the food and beverage minimum.

GUARANTEE
A final count of guaranteed guests must be given to the Coordinator 14 days before the event. Your final guest count is considered a guarantee and is not subject to reductions. We will prepare food for 5% above your final guarantee.

SERVICE AND TAXES
A surcharge of 20% of all food and beverage items will be added to your final invoices. Food, non-alcoholic and alcoholic beverage prices are subject to Minnesota sales tax as required by law. Pricing does not include taxes or service charges.

CAKES
Mid-America Festivals is not responsible for the storage or setup of wedding cakes. Please make arrangements with your baker. In addition, should you wish to have one of our servers cut your cake, it must be determined prior to the event and there will be a $1.50 per guest fee. Cake cutting fee includes plastic plates, forks and napkins.

BUFFET SERVICES
We require a minimum of 20 people for buffet services.

MENU SELECTIONS
Menu selections must be received at least 14 days prior to the date of your event. The menu prices quoted and listed in the catering menus are subject to change without notice. Definite prices will be confirmed 60 days prior to the event date.

ADDITIONAL OPTIONS
Plastic Cake Plates | $5 per 25 plate
Cake Cutting: Includes plates, forks & napkins | $1.50 per person
Feastware | $2.00 place setting*

* Includes dinner plate, salad or soup, silverware & glass goblet
* Not available on Festival days
HORS D’ŒUVRES

HOT ITEM OPTIONS (PER 50 PIECES)

Spanakopita | $109.99
Flaky filo dough filled with spinach, feta, cream cheese, garlic and spices

Chicken Wings | $129.99
Choose from Honey BBQ, Korean BBQ, Sweet Chili, Garlic Parmesan, or Buffalo. Served with ranch or bleu cheese dressing

Breaded Chicken Tenders | $99.99
Seasoned breaded chicken tenderloins served with a choice of ranch, blue cheese, or BBQ Sauce for dipping

Stuffed Potato Skins | $79.99
Crispy potato skins filled with cheese, bacon, green onions and sour cream

Meatballs | $79.99
Choose from BBQ, Swedish, Sweet Chili, or Italian

Beef Duxelle En Croute | $149.99
Mini wellington style, tender beef cube nestled in a seasoned mushroom-onion filling enrobed in a light and flaky puff pastry dough

Chicken Satay | $89.99
Drizzled with peanut sauce or sweet chili sauce, and garnished with scallions

Blue Jumbo Lump Mini Crabcake | $149.99
Served with chipotle remoulade

COLD ITEM OPTIONS (PER 50 PIECES)

Peel & Eat Shrimp | $129.99
Large gulf shrimp served with lemon & cocktail sauce

Bruschetta with Fresh Tomatoes & Mozzarella | $79.99
Fresh tomato, basil, red onion, and garlic served with artisan bread and Balsamic Glaze

Caprese Skewer | $99.99
Fresh mozzarella Bocconcini and grape tomatoes skewered and served with basil and balsamic dressing

Crab & Cucumber Canapés | $129.99
Savory jumbo lump crab salad on a refreshing cucumber slice

Pepper Crusted Beef Tenderloin | $149.99
Slow roasted beef tenderloin slices, bibb lettuce, herbed crostini, and horseradish crema

Lemon & Herb Goat Cheese Crostini | $89.99
Kalamata olive tapenade, parsley, and caramelized onion

Greek Skewer | $89.99
Tomato, olives, cucumbers, and feta skewer drizzled with Greek Vinaigrette

January 2024. Prices subject to change.
MENU SELECTIONS

PLATTERS & TRAYS

Serving size: 25 People

Relish Tray | $45.95
Queen olives, black olives, pepperoncini, sweet pickles, dill pickle spears, cherry tomato, red pickled onion

Fresh Fruit Platter | $55.95
Sliced melon, golden pineapple, berries, and grapes

Fruit Tree | $65.99
Cantaloupe, honeydew, pineapple, strawberry skewered on a pineapple tree

Charcuterie with International and Domestic Cheese Board | $85.99

Garden Vegetable Crudité | $49.95
Carrots, celery, peppers, broccoli, cauliflower, cherry tomato, house made ranch

Artisan Cheese Platter | $65.95
Served with a selection of gourmet cheeses

Assorted Crackers & Breads | $55.95

Delicatessen Sandwich Topping Tray | $49.95
Crisp leaf lettuce, sliced tomato, ham, turkey, cheddar and Swiss cheese, dollar buns

SPECIALTY ITEMS

Priced per platter: Serves 25 People

Assorted Artisan Fresh Bakery Rolls | $24.95
Served with softened butter

Season Kettle Chips & House Made French Onion Dip | $29.95

Spinach Artichoke Dip with French Bread | $75.99
Fresh spinach with cream cheese and vegetables

Duo of Hummus Platter | $75.99
Classic and roasted red pepper hummus served with garlic naan bread and assorted fresh vegetables

A LA CARTE SELECTIONS

Priced per dozen. Three dozen minimum.

Turkey Drumsticks | $169.95
Roasted Corn on the Cob | $28.95
Soup in a Bread Bowl | $97.99
(Chicken Wild Rice, Beer Cheese, or Chili)

CHILDREN’S ENTRÉES

For young adults 12 years and under. Priced per person.

Chicken Tenders with Chips | $9.95
Cheeseburger with Chips | $9.95
Hot Dog with Chips | $9.95

January 2024. Prices subject to change.
MENU SELECTIONS CONT.

BUFFET OPTIONS
(All buffets include soda and water. Buffet selections have 55% of each entrée prepared)

**Royal Affair Buffet | $29.95**
- Champagne Chicken Breast
- Pan Seared Pork Chops
- Herbed Roasted Baby Red Potatoes
- Classic Caesar Salad
- Seasonal Fresh Fruit
- Fresh Artisan Bakery Rolls

**Pig Roast Buffet | $24.95**
- Applewood Smoked Pulled Pork
- Country Potato Salad
- Brown Sugar and Honey Baked Beans
- Fresh Creamy House-Made Cole Slaw
- Seasonal Fresh Fruit
- Bakery Fresh Slider Buns

**Renaissance Fair Buffet | $29.95**
- Stuffed Chicken Breast
- Pepper and Garlic Crusted Roast Beef
- Potatoes Au Gratin
- Fresh Tossed Garden Salad
- Seasonal Fresh Fruit
- Fresh Artisan Bakery Rolls

**Harvest Buffet | $29.95**
- Hickory Smoked St. Louis Style BBQ Pork Ribs
- Maple Dijon Grilled and Glazed Chicken Breast
- Roasted Brussel Sprouts with Bacon
- Herbed Roasted Baby Red Potatoes
- Fresh Tossed Garden Salad
- Seasonal Fresh Fruit
- Fresh Artisan Bakery Rolls

**Mac ‘N’ Cheese Station**
Penne Noodles In Our Homemade Cheese Sauce. Served with Applewood Smoked Bacon Bits, Broccoli, Green Onions, Cheddar, Jalapeños, and Parmesan Breadcrumbs.

$14.00 per person

**Street Taco Bar**
Chipotle Chicken, Beef, or Fajita Seasoned Shrimp. Flour Tortillas served with Mozzarella, Cheddar, Pico, Chipotle Ranch, Guacamole, Shredded Lettuce, and Salsa.

$14.00 per person

**Mashed Potato Station**
Whipped Baby Red Mashed Potatoes served with many toppings including Crisp Smoked Bacon, Scallions, Sour Cream, Cheddar Cheese, and Broccoli.

$11.00 per person

**Pasta Bar**
House Made Alfredo, Marinara, Pesto, Chopped Garlic, Peas, Parmesan Cheese, Red Pepper Flakes, Fresh Chopped Tomato, Olives, Mushrooms.

$14.00 per person

January 2024. Prices subject to change.
ENTRÉE SELECTIONS

All entrée selections are served with the wedding couple’s choice of soup or salad, one accompaniment, fresh seasonal vegetables, and dinner rolls with butter. Beverages include soda or water. Pasta entrées do not include accompaniment selections. Price is indicated per plate. Wedding couples are limited to a maximum of 3 entrée selections.

**Bruschetta Chicken | $27.95**
Juicy marinated and grilled chicken breast topped off with a flavorful mix of tomatoes, onions, basil, and fresh mozzarella served with aged balsamic glaze

**Bourbon Bacon Jam Chicken | $29.95**
Maple roasted chicken breast served with Bourbon bacon jam and scallions

**Stuffed Chicken Breast | $27.95**
Chicken breast stuffed with sage dressing and topped with wild mushroom demi-glace

**Herb Seasoned Pork Roulade | $26.95**
Sliced pork slowly roasted and richly rolled with fresh herbs, dried apricots, craisens, garlic and served with ale mustard cream sauce

**Center Cut Pan Seared Stuffed Pork Chop | $27.95**
Sage stuffing served with wild mushroom demi-glace

**Spiced Pork Tenderloin with Cherry-Thyme Pan Sauce | $28.95**

**Herb and Garlic Crusted Prime Rib | $39.95**
Slow roasted and hand carved prime rib with rosemary au jus

**Peppercorn Roasted Beef Tenderloin | $42.95**
Gorgonzola steak butter

**Braised Beef Short Rib | $39.95**
Red wine sauce

**Pan-Seared Atlantic Salmon | $29.95**
Leek and wild mushroom fondue
ENTRÉE SELECTIONS CONT.

Polenta and Roasted Vegetable Napoleon | $24.95
Roasted red pepper coulis

Vegetable Lasagna | $22.95
Fresh vegetables layered in sheets of pasta with cream sauce

Spaghetti Squash | $23.95
Vegetable spaghetti served in a marinara sauce

Eggplant Parmesan | $23.95
Italian breaded eggplant topped with marinara and mozzarella

SALADS
- Fresh Tossed Garden Salad
- Classic Caesar Salad
  with shaved Parmesan and garlic croutons
- Strawberry Spinach Salad
  with fresh cut strawberries, Craisens, candied pecans, sliced red onion and raspberry vinaigrette

SOUP
- Minnesota Chicken Wild Rice
- Ultimate Cheddar Beer Cheese
- Southwest Chili
- Roasted Creamy Tomato Basil

ACCOMPANIMENTS
- Rosemary Roasted Baby Red Potatoes
- Sea Salt Baked Potato with Butter & Sour Cream
- Garlic Whipped Potatoes
- Au Gratin Potatoes with Asiago & Scallions
- Garden Blend Rice
- Minnesota Wild Rice Pilaf
- Green Bean Almondine
- Fresh Cut Lemon Pepper Green Beans
- Candied Carrots
- Sheet Pan Roasted Seasonal Vegetables

January 2024. Prices subject to change.
LATE NIGHT SELECTIONS

(All late night selections are served after 8:00pm.)

HOT ITEM OPTIONS (PER 50 PIECES)

**Meatballs | $79.99**
Choose from BBQ, Swedish, Sweet Chili, or Italian

**Chicken Wings | $129.99**
Choose from Honey BBQ, Korean BBQ, Sweet Chili, Garlic Parmesan, or Buffalo. Served with ranch or bleu cheese dressing

**Breaded Chicken Tenders | $99.99**
Seasoned breaded chicken tenderloins served with a choice of ranch, blue cheese, or BBQ sauce for dipping

**Stuffed Potato Skins | $79.99**
Crispy potato skins filled with cheese, bacon, green onions, and sour cream

OTHER HOT ITEM OPTIONS

**Pizza (16 inch) (30 2x2 slices) | $24.95**
Choose from pepperoni, sausage, or cheese

PLATTERS & TRAYS (SERVING SIZE: 18-25)

**Fresh Fruit Platter | $55.95**
Sliced melon, golden pineapple, berries, and grapes

**Charcuterie with International and Domestic Cheese Board | $85.99**

**Garden Vegetable Crudité | $49.95**
Carrots, celery, peppers, broccoli, cauliflower, cherry tomato, house made ranch

**Assorted Crackers & Breads | $55.95**

**Popcorn Bar | $45.95**
Caramel, cheese, and regular popcorn with chocolate chips, shakeable flavorings

*Ask your Coordinator for a listing of items included on the platters and trays.

DESSERT ITEM OPTIONS (PER 50 PIECES)

**Cookies | $69.99**
Choose between chocolate chip, oatmeal raisin, or peanut butter

BEVERAGES & BAR OPTIONS

**Coffee Bar:** Includes regular coffee, decaffeinated coffee, sugar packets, sugar substitute packets, creamer, and flavored syrups (caramel, French vanilla, hazelnut).

$4.00 per person first hour; $2.00 per person per additional hour
BEVERAGES

BAR PACKAGES

Host Full Bar includes spirits, beer, wine, hard cider, and assorted beverages
Full Bar: $14.00 per person first hour; $6.00 per person each additional hour

Host Wine & Beer Bar includes beer, wine, and assorted beverages
Wine and Beer Bar: $12.00 per person first hour; $6.00 per person each additional hour

Host Assorted Beverages Bar includes assorted beverages only
Assorted Beverage Bar: $6.00 per person first hour; $3.00 per person additional hour

Cash Bar
Drinks are purchased by guests with cash/card. Set up fee is $250.

BAR

- Cocktail | $7.00
- Wine | $6.00
- Beer | $6.00
- Hard Cider | $6.00
- Assorted Beverages | $3.00

BAR SELECTIONS

Spirits
Prairie Vodka, UV Vodka, Trader Vic's Silver Rum, Four Roses Bourbon, Campo Tequila, Tanqueray Gin, Fireball Cinnamon Whiskey

Wine
Ménage a Trois: Sauvignon Blanc, Pinot Grigio, Pinot Noir
Sutter Home: Chardonnay, Cabernet Sauvignon, Merlot

Beer
Michelob Golden Light, Golden Road Mango Cart, Stella, Kona Big Wave Golden Ale, Summit Oatmeal Stout, Summit Pale Ale, Summit Oktoberfest, Summit Keller Pils, Summit Saga IPA

Subject to change based on Festival Sponsorship

Hard Cider
Stella Artois Cidre, Wood Chuck Amber

Assorted Beverages
Pepsi, Diet Pepsi, Mountain Dew, Mug Root Beer, Lemonade, Iced Tea, Sparkling Water, Bottled Water

Mead (Special Order **)
Cottage, Egypt’n, Odin, Forest Fruit, Black Currant, Strawberry, Raspberry

*Champagne and Sparkling Cider also available. Ask your Coordinator for more information on price and availability.
**Flavors subject to season availability.
ADDITIONAL INFORMATION

PRIVACY
Rental of outdoor facilities does not ensure exclusive use. The Festival grounds are open to the public on Festival weekends and to artisans and staff May 18 through October 4.

PARKING
Parking for Non-Festival weddings & celebrations is free. Weddings held on Non-Festival days will have parking available near King’s Gate. Parking during the Minnesota Renaissance Festival on site will require a parking voucher for a fee. Ask your wedding coordinator for more details.

DRESSING ROOM
We provide two dressing rooms for the wedding party. One dressing room is handicap accessible while the other has limited access. Ask your Coordinator to show you the rooms during your tour.

RESTROOMS
We provide portable restrooms and hand washing stations for your event. Restrooms are also available to the public on Festival days.

PHOTOGRAPHY
We suggest that you commission your own photographer. We can help you locate one if you need assistance. Video cameras are acceptable for wedding/event purposes.

SUPPLIES
Mid-America Festivals provides the following items:
• Table linens and skirting for the buffet, cake, guest book, gift and head tables
• Plastic and Paper Products (plates, glasses & silverware)
• Tables, benches and cushioned stools

LIABILITY
Mid-America Festivals will not be responsible for the damage, loss or theft of any material, decorations, equipment or gifts that are used or stored before, during or following the event. You are responsible for any excessive damage and/or clean up caused by you or your guests and will be charged for repair, replacement and/or labor costs.

DECORATIONS & MUSIC
If you wish, you may bring in your own wedding decorations. However, all decorations that are put up must be taken down same day. Please check with your Coordinator. The use of confetti, glitter, rice, silk flower petals, sparklers, and fireworks is not permitted indoors or outdoors. There will be a fee of $100 for clean up if these items are used or if your items are not properly cleaned up. Birdseed or bubbles are suggested options. When in Bad Manor, open flame candles must be safely enclosed in a glass or metal container (ex. hurricane, tumbler, vase, fishbowl, etc.) Open flame candles are only allowed in outdoor ceremony locations if inside a lantern. Final approval for all use of open flame candles must be given by the wedding coordinator. Battery operated candles require no approval. Any music played for weddings held during the Minnesota Renaissance Festival day is limited to only Renaissance period music or Renaissance style instrumentals.
ENTERTAINMENT

Add excitement and merriment to your event with a cast of performers that are sure to make your day most memorable. From a harpist to a dinner show production, Mid-America Festivals can accommodate any type of entertainment style for your event.

MUSIC
Make your event come alive with sounds of ages past. Mid-America Festivals has a collection of beautiful music to add spirit to any occasion. Prices range. Ask your Coordinator for more information.

- Harpist
- Bagpipes
- Guitar
- Irish Minstrels
- Court Singers
- Folk Musicians
- Bawdy Pub Singers

SPECIALTY ACTS
Our superior cast of professionals will amaze you! Intrigue your guests with an array of entertainers who interact with your audience. Prices range. Ask your Coordinator for more information.

- Interactive Characters
- Tarot Card or Palm Readers
- Fire Jugglers
- Caricatures
- Magicians
- Belly Dancers
- Face Painters
- Storytellers
- Jugglers
- Weapons Demonstrations

GAMES
Mid-America Festivals has a multitude of games available to rent. Prices range. Ask your Coordinator for more information.

- Giant Jenga
- Face Photo Boards
- Corn Hole
- Bocce Ball
THANK YOU!

Please call with any questions you may have. We look forward to meeting with you to discuss the details of your dream wedding. Once again, congratulations and thank you for considering Mid-America Festivals for your special day.

MID-AMERICA FESTIVALS
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