

# WEDDINGS AT MENDAKOTA COUNTRY CLUB

## RENTAL RATES AND FOOD MINIMUMS

### Wedding Rental Packages Feature:

Indoor and Outdoor Event Space  
Personalized Professional Service  
White or Ivory Table Linens and Napkins Included  
Mirror Tile and Three Votive Candles per Table  
Complete Room Set Up and Tear Down

### Function Spaces Included in Rental Price from 2pm-12am:

Lakeside Ballroom- Seating up to 300  
Evergreen Room- Seating up to 50  
Board Room-Seating up to 30  
Outdoor Terrace and Lawn-Seating up to 250  
\*\* Guaranteed 11am access to rooms for an additional \$500 Rental

### Peak Season: April-October

Friday-\$2,500 Rental/\$5,000 Food Minimum  
Saturday-\$3,000 Rental/\$6,000 Food Minimum  
Ceremony Fee-\$1,000-Includes All-Day Use of Bridal Suite and Mens Card Room  
\*Food minimums do not include beverages, tax, service charge or miscellaneous fees

### Off Peak Season: November-March

Friday-\$2,000 Rental/\$5,000 Food Minimum  
Saturday-\$2,500 Rental/\$6,000 Food Minimum  
Ceremony Fee-\$1,000-Includes All-Day Use of Bridal Suite and Mens Card Room  
\*Food minimums do not include beverages, tax, service charge or miscellaneous fees

### All Weddings Require a \$1,500 Bar Minimum

Rehearsal Dinners Based upon Availability Thursday and Friday Evenings.

Prices Vary, Please Inquire with Your Sales Manager.

\*Food minimums do not include beverages, tax, service charge or miscellaneous fees

### Miscellaneous Rental Charges

Bar Set Up Charge (per bar)	\$100.00
Outside Bakery Fee-Per Event	\$150.00
Fire Pit with Wood (Seasonal)	\$75.00
Portable Heaters	\$100.00
Valet Fee-Per Attendant	\$100.00
Coat Check-Per Attendant	\$100.00
Simulators (May-October)	\$300.00
-3 hours max-	

**Ask to See our Preferred Vendor List for all Your Wedding Needs**

## GENERAL WEDDING INFORMATION

**Reservation Deposit and Billing:** Functions of more than one hundred guests will require a non-refundable deposit of \$2,500. Events of less than one hundred guests will require a non-refundable deposit equivalent to the room rental charge. All events require a credit card to be put on file. Payments may be made using personal check, cashier's check or credit card before or on the day of event. All outstanding invoices from events after five days will be billed to the card on file. Note that credit card payments will be charged a 3% handling fee.

**Service Charge and Sales Tax:** All services are subject to 20% Service Charge and Minnesota State Sales Tax. Minnesota State Liquor tax is 9.7125%. All Service Charges are the property of Mendakota Country Club.

**Menu Selection:** We require all menus be selected at least thirty days prior to your function. All prices are subject for review three months prior to your event. Due to health standards, the Club specifically prohibits the removal of any food and/or beverage from the Club premises.

**Food Tasting:** Food tastings are not provided on a complimentary basis. They may be arranged through the Catering Department with one week notice and are limited to Tuesday through Thursday evenings, depending on club activity.

**Food and Beverage Regulations:** Due to Health Department regulations and club policy, food and beverage consumed on the premises must be provided by Mendakota Country Club with the exception of a licensed bakery for wedding cake/cupcake/dessert. A \$150 flat fee will be charged for any outside bakery brought in.

**Guarantees:** A final guest count is required three business days prior to an event. If a final guest count is not submitted, Mendakota will consider the last number given as the final count. Reduction requests after the final guarantee cannot be accepted.

**Music and Entertainment:** All entertainment must be set up prior to your guests arrival, finish at 12:00 Midnight and refrain from consuming alcoholic beverages on the Club premises.

**Alcohol Consumption Policy:** As the host, you are partially accountable for the behavior of your guests. Please assist our staff in enforcing responsible drinking behavior. Any expenses incurred while enforcing this policy will be responsibility of the host.

1. No outside liquor is allowed on Mendakota Country Club property, this includes Club parking lot. Any alcohol that has not been purchased from Mendakota will be confiscated and disposed of.
2. No liquor will knowingly be sold to or is to be consumed on Club premises by individuals who appear to be intoxicated.
3. No liquor will knowingly be sold to or consumed on Club premises by any person under legal drinking age. Picture identification is required of any persons who appear under legal drinking age.

\*The Club will not permit the affixing of anything to the walls, floors or ceilings with nails, staples, tape or other substance unless approval is given by management. Any damage to Club property caused by an attendee, performer or set-up person shall be the responsibility of the host of the event. The Club will not assume any responsibility for the damage or loss of any merchandise or articles left on premises before, during or after your function.

## **GETTING READY ROOM MENUS:**

### **Option #1**

#### **Morning:**

Assorted Breakfast Pastries

Freshly Sliced Fruit

Orange Juice and Coffee

#### **Lunch:**

MCC Potato Chips

Assorted Silver Dollar Bun Sandwiches (Turkey and Ham)

Vegetable Crudité with Ranch Dip

Assorted Soft Drinks

**\$22.00 Per Person**

### **Option #2**

#### **Morning:**

Assorted Breakfast Pastries

Freshly Sliced Fruit

Orange Juice and Coffee

#### **Lunch:**

MCC Snack Mix

Assorted Sliders (Cheeseburger or Chicken)

Green Salad with House Dressing: Cucumbers and Tomatoes

Assorted Soft Drinks

**\$23.00 Per Person**

### **Option #3**

#### **Morning:**

Assorted Breakfast Pastries

Freshly Sliced Fruit

Orange Juice and Coffee

#### **Lunch:**

**Family Style Chicken Cobb Salad** - Mixed Greens Covered with Grilled Chicken, Cheddar Cheese, Tomatoes, Hard Boiled Egg, Bacon and Bleu Cheese-Served with Blue Cheese Dressing

**OR**

**Family Style Chicken Caesar Salad** - Hearts of Romaine, Grilled Chicken, Croutons, Parmesan Cheese and Creamy Caesar Dressing

Fruit and Cheese Display with Assorted Crackers

Cookies and Bars

Assorted Soft Drinks

**\$25.00 Per Person**

**Custom Chef Creations are Available by Request. Please Speak to your Sales Manager for More Details.**

*Above Prices are Subject to 20% Service Charge and Minnesota State Sales Tax*

## **ALA CARTE N/A BEVERAGES**

Freshly Brewed Coffee and Decaffeinated Coffee

**\$42.00/Per Gallon**

**\$15.00/ Per Carafe**

Hot Water with Assorted Teas

**\$42.00/ Per Gallon**

**\$15.00/ Per Carafe**

Chilled Assorted Fruit Juices

**\$13.00/ Per Carafe**

Iced Tea and Lemonade

**\$32.00/ Per Gallon**

Infused Fruit Water

**\$30.00/ Per Gallon**

Soft Drinks

**\$3.00/Each**

Bottled Water

**\$3.00/Each**

## **SUITE BAR SERVICE**

**Build Your Own Mimosa Bar-** House Champagne,  
Orange Juice, Cranberry Juice and Fresh Berries

**\$11.00/Per Person**

**Build Your Own Bloody Mary Bar-** House Vodka,  
Tomato Juice and Spicy Bloody Mary Mix,  
Lime, Olive, Sausage, Cheese, & Celery

Assorted Hot Sauces and Spices

**\$12.00/Per Person**

Domestic Beers

**\$6.00**

Imported Beers

**\$7.00**

House Wine

**\$28.00/Per Bottle ++**

House Champagne

**\$28.00/Per Bottle ++**

## **ALA CARTE SNACKS**

Assorted Breakfast Pastries

**\$37.00/ Per Dozen**

Freshly Baked Muffins

**\$37.00/ Per Dozen**

Bagels with Cream Cheese and Jams

**\$50.00/Per Dozen**

Whole Fresh Fruit

**\$38.00/ Per Dozen**

Cookies, Bars and Brownies

**\$28.00/ Per Dozen**

Candy Bars

**\$38.00/Per Dozen**

Mixed Nuts

**\$32.00/Per Pound**

Pretzels

**\$15.00/Per Pound**

Mendakota Snack Mix

**\$23.00/Per Pound**

## **PM RECEPTION HORS D'OEUVRES**

**CARVING STATIONS** – Served with Rolls and Butter

**Serves 50**

New York Strip Loin **(GF/DF)**

**\$250.00**

Sugar Glazed Ham **(GF/DF)**

**\$150.00**

Roast Turkey **(GF/DF)**

**\$125.00**

Brie En Croute (Serves 25)

**\$100.00**

\*Chef carved items subject to a \$100.00 carving attendant fee

### **COLD SELECTIONS-Per Dozen**

Fresh Mozzarella Crostini with Tomato

**\$30.00**

Fresh Vegetable Crudité Cups with Ranch Dressing **(GF)**

**\$28.00**

Watermelon, Feta, Basil Skewers with Balsamic Reduction **(GF/DF)**

**\$30.00**

Smoke Salmon, Red Onion, Capers, Hard Boiled Eggs, Crostini **(GF)**

**\$38.00**

Tuna Poke on Crispy Wonton

**\$40.00**

Smoked Salmon Deviled Eggs **(GF/DF)**

**\$30.00**

Spicy Tuna and/or Salmon Sushi Rolls (12 pcs per order) **(GF/DF)**

**\$42.00**

Tuna Salad, Chicken Salad, Egg Salad Sliders (4 of each slider per order) **(DF)**

### **HOT SELECTIONS-Per Dozen**

Bacon Cheeseburger Sliders

**\$45.00**

Grilled Chicken with caramelized Onions and Boursin Cheese Sliders

**\$45.00**

Bacon Wrapped Scallops **(GF/DF)**

**\$45.00**

BBQ or Buffalo Chicken wings **(GF)**

**\$34.00**

Beef Tenderloin Brochettes **(GF/DF)**

**\$44.00**

BBQ, Swedish, or Italian style Meatballs

**\$28.00**

Mini-Dakota Crab Cakes with Remoulade

**\$32.00**

Buffalo Chicken Crostini

**\$28.00**

Tempura Shrimp with Sweet Chili Tartar Sauce

**\$38.00**

Sausage Stuffed Cremini Mushrooms

**\$34.00**

**PLATTERS-Serves 25**

Shrimp Cocktail Platter with Lemons and Cocktail Sauce (GF/DF)

**\$125.00**

Antipasto Display (GF/DF)

**\$225.00**

Fruit and Cheese Display with Assorted Crackers

**\$175.00**

Fresh Seasonal Fruit with Honey Yogurt Dip (GF/DF)

**\$150.00**

Grilled Vegetable Platter with Lemon Aioli (GF/DF)

**\$175.00**

Fresh Vegetable Crudit  with Ranch Dip (GF)

**\$125.00**

Crab and Spinach Dip with Crackers and Crostini

**\$150.00**

Whole Smoked Salmon Fillet Display (GF/DF)

**\$225.00**

Chilled Beef Tenderloin and Chicken Display (GF/DF)

**\$175.00**

3-way Shrimp Display (poached, sesame, pesto) (GF/DF)

**\$250.00**

**Custom Chef Creations are Available Upon Request  
Please Speak to Your Event Manager for Options and Details**

*Above Prices are Subject to 20% Service Charge and Minnesota State Sales Tax*

## **WEDDING DINNERS PLATED**

**GRILLED NEW YORK STRIPLOIN** -Served with Maître D'hôtel Sauce (GF)  
**\$38.00**

**FILET MIGNON** - Filet with Bacon Merlot Glaze (GF)  
**6 Ounce-\$46.00**  
**8 Ounce-\$55.00**

**RIB EYE** – Porcini Crusted Ribeye with Wild Rice Mushroom Demi (GF)  
**\$44.00**

**HERB AND BACON WRAPPED PORK LOIN** - Served with a Citrus Glaze (GF/DF)  
**\$33.00**

**CHICKEN CHARDONNAY** - Sautéed Chicken Breast served with a Sauce of Mushrooms, Sundried Tomato, Artichokes and Prosciutto Ham (GF)  
**\$32.00**

**CHICKEN PICATTA** - Egg Battered Chicken Breast with a Lemon Caper Sauce (GF)  
**\$31.00**

**GRILLED ATLANTIC SALMON** - Served with a Bourbon Gastrique (GF/DF)  
**\$32.00**

**WALLEYE PIKE** - Almond Crusted with Lemon Butter Sauce  
**\$33.00**

**CRAB FLORENTINE STUFFED WALLEYE** – Served with a Rosa Cream Sauce  
**\$34.00**

**HALIBUT** – Pan Seared and Served with Tomato Caper Sauce (GF)  
**\$41.00**

**Custom Duet Plates are Available Upon Request**  
**Please Speak to Your Event Manager for Options and Details**

*Above prices Include Garden Green Salad with House Dressing, Choice of one Starch  
and one Vegetable, Rolls and Butter, Coffee or Tea*

*Multiple Entrées will be Assessed a Surcharge as Follows:  
\$1.00 Per Person for Two Entrées and \$2.00 Per Person for Three Entrées*

*Above Prices are Subject to 20% Service Charge and Minnesota State Sales Tax*

## UPGRADED SALAD SELECTIONS

Spinach Greens with Mixed Berries, Candied Walnuts and Pistachio Goat Cheese  
with a Raspberry Vinaigrette  
**\$3.00**

Bibb and Romaine Lettuce with dried Cranberries, sliced Red Onion, Bleu Cheese  
Crumbles, Hazelnuts and served with a Strawberry Balsamic Vinaigrette  
**\$3.00**

Freshly Tossed Classic Caesar Salad with Croutons  
**\$2.00**

### Starch Options: (Choose One)

Yukon Mashed Potatoes (GF)  
Garlic Mashed Potatoes (GF)  
Shredded Au Gratin Potatoes (GF)  
Parmesan Roasted Sweet Potato (GF)  
Potato Souffle (GF)  
Medley of Wild Rice (GF)  
Rice Pilaf with Cranberries (GF)  
White Cheddar Scalloped Potatoes (GF)

### Vegetable Options: (Choose One)

Oven Roasted Asparagus (GF/DF)  
Charred Green Top Carrots (GF/DF)  
Medley of Fresh Seasonal Vegetables (GF/DF)  
Green Bean Almondine (GF/DF)  
Roasted Broccolini (GF/DF)  
Sautéed Brussel Sprouts with Bacon (GF/DF)

## VEGETARIAN OPTIONS

**GRILLED SEASONAL VEGETABLES** - Served over Rice Pilaf with Balsamic Glaze (GF/DF)  
**\$30.00**

**MUSHROOM RAGOUT** – Served over Creamy Parmesan Polenta  
**\$30.00**

**ACORN SQUASH CASSEROLE** - Served with Maple Vanilla Sauce  
**\$30.00**

**BUTTERNUT SQUASH RAVIOLI** - Served with Maple Cream and Toasted Pecans  
**\$30.00**

## CHILDREN'S OPTIONS

**CHICKEN TENDERS** - Served with BBQ Sauce, Fruit and French Fries  
**\$15.00**

**MAC AND CHEESE** -Served with Fruit and Garlic Bread  
**\$15.00**



## WEDDING DINNER BUFFETS

### A TASTE OF ITALY

Tossed Caesar Salad, Antipasto Platter, Chicken Parmesan, Meat Lasagna, Rotini Pasta in Vodka Sauce with Italian Sausage, Prosciutto and Roasted Peppers, Penne Pasta with Grilled Chicken and Broccoli in a Boursin Cheese Cream Sauce, Garlic Bread Sticks with Butter, Coffee or Tea

**\$38.00**

Add a Platter of Mini Cannoli and Pignoli Cookies + **\$4.00** per person.

### MENDAKOTA BUFFET

Mixed Green Salad with Assorted Dressings, Pasta Salad and Fresh Fruit Tray

Entrée Selections: Grilled Chicken Breast with Garlic Butter, Chicken Chardonnay, Herb and Bacon Wrapped Pork Loin with Pan Gravy, Almond Crusted Walleye Pike with Dijon Cream Sauce, Grilled Atlantic Salmon with Barbecue Kiwi Sauce and Sliced New York Strip Loin with Port Wine Mushroom Demi

Choice of Vegetable, Starch, Rolls and Butter, Coffee or Tea

Two Entrées: **\$42.00** Three Entrées: **\$46.00**

## LATE NIGHT MUNCHIES

Assortment of Pre-Made Silver Dollar Bun Sandwiches

**\$42.00/Per Dozen**

16 inch Assorted Pizzas

**\$20.00/ Per Pizza**

Mashed Potato Bar with Assorted Toppings

**\$7.00/Per Person**

Assorted Sliders (Cheeseburger or Chicken)

**\$45.00/Per Dozen**

Mixed Nuts

**\$32.00/Per Pound**

Pretzels

**\$15.00/Per Pound**

Mendakota Snack Mix

**\$23.00/Per Pound**

## WEDDING NIGHT BAR SERVICE

House Brand Liquors

**\$7.00**

Call Brand Liquors

**\$8.00**

Premium Brand Liquors

**\$9.00**

Ultra-Premium Brand Liquors

**\$10.00**

Cordials

**\$10.00**

House Wines - Chardonnay, Pinot Grigio, Cabernet, Merlot and White Zinfandel

**\$9.00**

Domestic Beers

**\$6.00**

Import Beers

**\$7.00**

Soft Drinks and Fruit Juices

**\$3.00**

Bottled Water

**\$3.00**

Domestic Barrel Beer

**\$400.00/Per 1/2 Barrel ++**

Import/Specialty Barrels

(1/2 barrel)

**Varies ++**

House Wine

**\$28.00/Per Bottle ++**

House Champagne

**\$28.00/Per Bottle ++**

**Custom Hosted Bars are Available. Please Speak to your Sales Manager for More Details.**