

EVENTS AT MENDAKOTA COUNTRY CLUB

GENERAL 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 22% Service Charge and Minnesota State Sales Tax. Minnesota State Liquor tax is 10.625%. 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 menu 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.

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 bakery for cakes/cupcakes/specialty desserts. A \$200 bakery fee will be charged for any outside bakery brought in.

Guarantees: A final guest count is required five business days prior to an event. If no final guest count is submitted, Club 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 the 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.

ROOM ACCOMMODATIONS AND RENTAL RATES

* Food Minimums Do Not Include Beverages, Tax, Service Charge or Miscellaneous Fees

	<u>Style of Set-up</u>	<u>Capacity</u>	<u>Room Rental</u>	<u>Food Minimum</u>
Lakeside	Banquet	300	\$500 Weekdays/Sundays	\$1,500
	Classroom	150	\$700 Friday/Saturday	\$4,000 (Friday)
	Theatre	350		\$5,000 (Saturday)
	Conference	50		
Evergreen	Banquet	40	\$300	\$300
	Classroom	30		
	Theatre	40		
	Conference	20		
Boardroom	Banquet	30	\$200	\$200
	Classroom	18		
	Theatre	24		
	Conference	20		

Mendakota Grill- Based on Availability, Ask your Sales Manager for Details

Miscellaneous Rental Charges

Portable Bar Set Up Charge	\$150.00
Bartender Fee (less than 30 ppl)	\$100.00
Outside Bakery Fee-Per Event	\$200.00
Fire Pit with Wood (Seasonal)	\$75.00
Coat Check-Per Attendant	\$100.00

Audio Visual Equipment Rental Charges

42" TV Monitor	\$50.00
Wireless Microphone	\$75.00
Portable Projection Screen	\$30.00
Drop-Down Screen	\$50.00
Portable Sound System	\$100.00
LCD Projector	\$125.00

PLATED BREAKFAST

CLASSIC BREAKFAST - Chilled Orange Juice, Scrambled Eggs, Choice of Thick Cut Bacon or Sausage Links, Hash Brown Potatoes and Assorted Pastries
\$18.00

EGGS BENEDICT - Chilled Orange Juice, Poached Eggs on an English Muffin with Grilled Canadian Bacon, Hollandaise Sauce, and Hash Brown Potatoes
\$18.00

QUICHE - Chilled Orange Juice, Choice of Ham and Cheddar Cheese, Spinach and Bacon or Vegetarian, served with Fresh Fruit and Assorted Pastries
\$17.00

BREAKFAST BUFFETS

CONTINENTAL BREAKFAST - Assorted Breakfast Pastries and Freshly Sliced Fruit
\$16.00

MENDAKOTA CONTINENTAL BREAKFAST - Assorted Breakfast Pastries, Freshly Sliced Fruit, Greek and Vanilla Yogurt, Granola and Berries
\$17.00

CLASSIC BREAKFAST BUFFET - Scrambled Eggs, Thick Cut Bacon, Sausage Links, Hash Brown Potatoes, Freshly Sliced Fruit, and Assorted Breakfast Pastries
\$23.00

MENDAKOTA BUFFET - French Toast with Maple Syrup, Denver Style Scrambled Eggs, Thick Cut Bacon and Sausage Links, Hash Brown Potatoes, Freshly Sliced Fruit and Assorted Breakfast Pastries
\$24.00

HOMESTYLE BUFFET - Scrambled Eggs, Thick Cut Bacon, Thick Sliced Ham, Buttermilk Biscuits and Sausage Gravy, Creamy Hash Browns, Sliced Fresh Fruit and Assorted Muffins
\$24.00

BREAKFAST BUFFET ENHANCEMENTS (Price Per Person)

Assorted Cold Cereals and Milk

\$5.00

Smoked Salmon Display

\$10.00

Carved Sugar Baked Ham (Requires Chef Fee)

\$8.00

Omelet Station (Requires Chef Fee)

\$9.00

All Breakfast Includes Fruit Juices, Coffee, Decaffeinated Coffee and Assorted Teas

Breakfast Buffets Require a Minimum of 25 Guests

Buffets Over Twenty-five Guests but Under Fifty are Subject to a Surcharge of \$2.00 Per Person

Prices are Subject to 22% Service Charge and Minnesota State Sales Tax

ALA CARTE BREAK SERVICES

Freshly Brewed Coffee and Decaffeinated Coffee

\$45.00/Per Gallon

\$15.00/ Per Carafe

Hot Water with Assorted Teas

\$45.00/ Per Gallon

\$15.00/ Per Carafe

Chilled Assorted Fruit Juices

\$13.00/ Per Carafe

Iced Tea and Lemonade

\$35.00/ Per Gallon

Fruit Punch

\$35.00/ Per Gallon

Infused Fruit Water

\$30.00/ Per Gallon

Hot Cider or Hot Chocolate

\$35.00/ Per Gallon

Soft Drinks

\$3.00/Each

Bottled Water

\$3.00/Each

Assorted Breakfast Pastries

\$38.00/ Per Dozen

Freshly Baked Muffins

\$40.00/ Per Dozen

Bagels with Cream Cheese and Jams

\$50.00/Per Dozen

Whole Fresh Fruit

\$38.00/ Per Dozen

Cookies, Bars and Brownies

\$32.00/ Per Dozen

Candy Bars

\$38.00/Per Dozen

Mixed Nuts

\$35.00/Per Pound

Pretzels

\$20.00/Per Pound

Mendakota Snack Mix

\$25.00/Per Pound

PLATED LUNCH

CHICKEN PICATTA - Egg Battered Breast with a Lemon Caper Sauce
\$25.00

CHICKEN MARSALA - Sautéed Breast topped with Marsala Wine Sauce
\$25.00

CITRUS CHICKEN BREAST - Sweet Lemon and Orange Bread Crumb Coated Chicken with Bigarade Sauce
\$25.00

TOP SIRLOIN - Grilled Eight Ounce with Maître D'hôtel Sauce (GF/DF)
\$30.00

LONDON BROIL - Roasted Sirloin of Beef with Forest Mushroom Demi-Glace (GF/DF)
\$25.00

PONZU SALMON - Ponzu Marinated Grilled Salmon, topped with Stir Fry Vegetables and Teriyaki Glaze (GF/DF)
\$26.00

WALLEYE PIKE - Almond Crusted with Lemon Butter Sauce
\$26.00

ROASTED PORK LOIN - Served with a Dried Fruit Demi (GF/DF)
\$25.00

PENNE CHICKEN PASTA - Grilled Chicken, Fresh Vegetables and Garlic Cream Sauce
\$23.00

BUTTERNUT SQUASH RAVIOLI - Served with an Apple and Lingonberry Compote
\$23.00

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

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)

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

Prices are Subject to 22% Service Charge and Minnesota State Sales Tax

LUNCH SALADS AND SANDWICHES-

COBB SALAD - Mixed Greens Covered with Grilled Chicken, Cheddar Cheese, Tomatoes, Hard Boiled Egg, Bacon and Bleu Cheese (**GF**)
\$22.00

MENDAKOTA STRAWBERRY MACADAMIA SALAD - Grilled Chicken Served on Mixed Greens with Pineapple, Split Seedless Grapes, Strawberries and Macadamia Nuts and served with Raspberry Poppy Seed Dressing (**GF/DF**)
\$22.00

CAESAR SALAD - Hearts of Romaine, Grilled Chicken, Croutons, Parmesan Cheese and Creamy Caesar Dressing
\$22.00

SALAD TRILOGY - Sampling of Chicken, Egg and Tuna Salad served with Fresh Fruit and Miniature Croissants
\$22.00

ROASTED BEET SALAD - Mixed Greens with Grilled Chicken, Roasted Red and Yellow Beets, Pears, Candied Walnuts with Maple Vinaigrette (**GF/DF**)
\$23.00

SOUP AND SANDWICH - Cream of Minnesota Wild Rice Soup or Tomato Basil Soup with choice of one of the following: Smoked Turkey, Ham and Cheese or Roast Beef Sandwich on Croissant and served with Potato Salad
\$23.00

MENDAKOTA CLUBHOUSE CROISSANT - Shaved Roast Turkey, Bacon, Lettuce and Tomatoes on a Mendakota Clubhouse Croissant served with Fresh Fruit and Potato Salad
\$22.00

BOX LUNCH - Choose from Shaved Roast Turkey and Swiss, Ham and White Cheddar or Roast Beef and Provolone Sandwich with Lettuce and Tomato on Croissant with Potato Chips, Apple, Cookie and Soft Drink
\$22.00

*Prices include Coffee, Hot or Iced Tea
Includes Salads Rolls and Butter*

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\$1.00 Per Person for Two Entrées and \$2.00 Per Person for Three Entrées*

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LUNCH BUFFETS

DELI BUFFET - Choose Three Sides: Garden Green Salad with Dressings, Caesar Salad, Fresh Fruit Tray, Coleslaw, Potato Salad, Pasta Salad or Fresh Vegetable Tray with Ranch Dip.

Sliced Roast Beef, Roast Turkey and Ham with American, Swiss and Cheddar Cheeses. Condiments to include Pickles, Lettuce, Sliced Onion and Tomatoes, Mayonnaise, Mustard, and Horseradish Sauce. Assorted Breads, Rolls and Croissants

\$26.00 ~ Add Soup du Jour or Cookies and Bars **\$3.00** Per Person

HOT DELI BUFFET - Choose Three Sides: Garden Green Salad with Dressings, Caesar Salad, Fresh Fruit Tray, Coleslaw, Potato Salad, Pasta Salad or Fresh Vegetable Tray with Ranch Dip. Carved Roast Beef, Roast Pork and Breast of Turkey with Assorted Rolls, Breads and Condiments, Mashed Potatoes, Gravy and Chef's Choice of Fresh Vegetable

\$28.00 (+ \$100 Chef's Fee)

MENDAKOTA COOKOUT - Fruit Salad, Potato Salad and Coleslaw, Grilled Hamburgers, Chicken Breast and Bratwursts, Buttered Corn, Baked Beans and Potato Chips, Assorted Buns, Pickles, Lettuce, Red Onion, Relish, Mayonnaise, Mustard, and Ketchup

\$26.00

A TASTE OF ITALY - Tossed Caesar Salad and Antipasto Platter, Chicken Parmesan, Penne Noodles, with Marinara & Alfredo Sauces on Side, Meat Lasagna, Garlic Bread Sticks and Butter

\$26.00 ~ Add Spumoni Ice Cream **\$3.00** Per Person *-Add GF Pasta \$3.00 Per Person*

SOUTH OF THE BORDER - Hard and Soft Shell Tacos and Taco Salad Shells, Beef and Chicken, Shredded Lettuce and Cheese, Diced Onion, Tomato, Olives and Sour Cream, Spanish Rice, Refried Beans, and Tortilla Chips with Salsa

\$26.00 ~ Add Tres Leche Cake **\$4.00** Per Person

THE MENDAKOTA BUFFET

Choose Three: Garden Green Salad with Dressings, Caesar Salad, Vegetable Tray with Dip, Pasta Salad, Potato Salad, and Cole Slaw

Entrée Selections: Chicken Marsala, Chicken Parmesan, Herb Pork Loin with Pan Gravy, Herb Crusted Walleye, Grilled Salmon and Sliced London Broil with Forest Mushroom Demi-Glace

Served with: Fresh Seasonal Vegetable, Starch or Potato and Assorted Rolls with Butter

Two Entrées: **\$30.00** Three Entrées: **\$32.00** ~ Add Cookies and Bars **\$3.00** Per Person

All Lunch Buffets Includes Coffee, Decaffeinated Coffee, Hot or Iced Tea

Lunch Buffets Require a Minimum of 25 Guests

Buffets Over Twenty-five Guests but Under Fifty are Subject to a Surcharge of \$2.00 Per Person

Prices are Subject to 22% Service Charge and Minnesota State Sales Tax

HORS D'OEUVRES

CARVING STATIONS - Serves 50

New York Strip Loin

-Market Price-

Sugar Glazed Ham

\$5.00 Per Person

Roast Turkey

\$5.00 Per Person

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

COLD SELECTIONS-Per Dozen

Fresh Mozzarella Crostini with Tomato

\$35.00

Mozzarella, Tomato, Basil, with Balsamic Reduction Caprese Skewers (GF)

\$35.00

Fresh Vegetable Crudit  cups with Ranch Dressing (GF)

\$30.00

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

\$35.00

Smoked Salmon, Red Onion, Capers, Hard Boiled Eggs, Crostini

\$45.00

Tuna Poke on Crispy Wonton

\$45.00

Smoked Salmon Deviled Eggs (GF/DF)

\$35.00

Shrimp Cocktail, Lemon, Cocktail Sauce (GF/DF)

\$40.00

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

\$40.00

Chilled Beef Crostini, Red Onions and Capers

\$46.00

HOT SELECTIONS-Per Dozen

Bacon Cheeseburger Sliders

\$50.00

Grilled Chicken, Caramelized Onions, and Boursin Cheese Sliders

\$50.00

Bacon Wrapped Scallops (GF/DF)

\$55.00

BBQ or Buffalo Chicken Wings (GF)

\$40.00

BBQ, Swedish, or Italian Style Meatballs

\$30.00

Mini-Dakota Crab Cakes, Remoulade

\$35.00

Buffalo Chicken Crostini

\$32.00

Tempura Shrimp, Sweet Chili Tartar Sauce

\$40.00

Sausage Stuffed Cremini Mushrooms

\$36.00

Pork Potstickers, Ponzu Sauce

\$36.00

Spanakopita, Spinach and Feta Cheese

\$36.00

PLATTERS-Serves 25

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

\$200.00

Antipasto Display (GF/DF)

\$230.00

Fruit and Cheese Display, Assorted Crackers

\$175.00

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

\$150.00

Grilled Vegetable Platter, Lemon Aioli (GF/DF)

\$175.00

Fresh Vegetable Crudit  with Ranch Dip (GF)

\$150.00

Spinach Artichoke Dip, Crackers and Crostini

\$150.00

Whole Smoked Salmon Fillet Display (GF/DF)

\$225.00

Chilled Beef Tenderloin (GF/DF)

Market Price

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 22% Service Charge and Minnesota State Sales Tax

PLATED DINNER

GRILLED NEW YORK STRIPLOIN -Served with Maître D'hôtel Sauce **(GF)**
\$45.00

FILET MIGNON - Filet with Bacon Merlot Glaze **(GF)**
6 Ounce-Market Price
8 Ounce-Market Price

RIB EYE – Grilled, Served with Herb Butter **(GF)**
\$47.00

HERB AND BACON WRAPPED PORK LOIN - Served with a Citrus Glaze **(GF/DF)**
\$36.00

CHICKEN CHARDONNAY - Sautéed Chicken Breast served with a Sauce of Mushrooms, Sundried Tomato, Artichokes and Prosciutto Ham
\$35.00

CHICKEN PICATTA - Egg Battered Chicken Breast with a Lemon Caper Sauce
\$35.00

GRILLED ATLANTIC SALMON - Served with a Bourbon Gastrique **(GF/DF)**
\$36.00

WALLEYE PIKE - Almond Crusted with Lemon Butter Sauce
\$36.00

CRAB FLORENTINE STUFFED WALLEYE – Served with a Rosa Cream Sauce
\$36.00

HALIBUT – Pan Seared and Served with Tomato Caper Sauce **(GF)**
\$43.00

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*

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UPGRADED SALAD SELECTIONS

Spinach Greens with Mixed Berries, Candied Walnuts and Pistachio Goat Cheese
with a Raspberry Vinaigrette

\$4.00

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

\$4.00

Freshly Tossed Classic Caesar Salad with Croutons

\$3.00

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 Saffron Rice with Balsamic Glaze (VEGAN/GF/DF)
\$32.00

EGGPLANT PARMESAN- Parmesan Breaded Eggplant, Mozzarella, Marinara over Chefs Choice Pasta
\$32.00

PASTA VEGETABLE PRIMAVERA- Penne Noodles, served with Sage Cream Sauce
\$32.00

BUTTERNUT SQUASH RAVIOLI - Served with Maple Cream and Toasted Pecans
\$32.00

CHILD OPTIONS

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

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

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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

\$42.00 Add a Platter of Mini Cannoli and Pignoli Cookies + **\$4.00** per person. *-Add GF Pasta \$3.00 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 Pesto Sauce, and Sliced New York Strip Loin with Port Wine Mushroom Demi

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

Two Entrées: **\$46.00** Three Entrées: **\$52.00**

LATE NIGHT MUNCHIES (AFTER 9:00 P.M.)

A Dozen Assortment of Pre-Made Silver Dollar Bun Sandwiches

\$45.00/Per Dozen

16 inch Assorted Pizzas

\$23.00/ Per Pizza

Soft Pretzel Bites, Served with Cheese Sauce and Mustard

\$22.00/Per Dozen

Build Your Own Mashed Potato or Mac & Cheese Bar with Assorted Toppings

\$10.00/Per Person ~Add Grilled Chicken \$4.00/Per Person

Assorted Sliders (Cheeseburger or Chicken)

\$50.00/Per Dozen

Mixed Nuts

\$35.00/Per Pound

Pretzels

\$20.00/Per Pound

Mendakota Snack Mix

\$25.00/Per Pound

All Dinner Buffets Includes Coffee, Decaffeinated Coffee, Hot or Iced Tea

Dinner Buffets Require a Minimum of 25 Guests

Buffets Over Twenty-five Guests but Under Fifty are Subject to a Surcharge of \$2.00 Per Person

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DESSERT SELECTIONS

Fresh Berry Trifle

\$9.00

Chocolate Mousse in Chocolate Cup with Raspberry Coulis

\$9.00

Triple Threat Chocolate Cake

\$9.00

Carrot Cake

\$9.00

Flourless Chocolate Cake

\$9.00

New York Style Cheesecake with Fresh Berries

\$9.00

Caramel Apple Cheesecake

\$9.00

Blueberry, Cherry, Pecan, Pumpkin or Apple Pie

\$6.00

Ala Mode

\$7.00

Vanilla Ice Cream Sundae with Chocolate, Caramel or Strawberry Sauce

\$6.00

Ice Cream or Sherbet

\$5.00

Sweet Table - Assorted Mini Desserts

\$12.00/Per Person

Platters of Bars, Brownies or Cookies

\$32.00/Per Dozen

BAR SERVICE AND BEVERAGES

House Brand Liquors

\$8.00

Call Brand Liquors

\$9.00

Premium Brand Liquors

\$10.00

Ultra-Premium Brand Liquors

\$11.00

Cordials

\$11.00

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

\$9.00

Domestic Beers

\$7.00

Import Beers

\$8.00

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

\$30.00/Per Bottle ++

House Champagne

\$30.00/Per Bottle ++

House Liquor - \$8.00

Bacardi Rum
 Cabin Still Bourbon
 Christian Brothers Brandy
 New Amsterdam Vodka
 Sauza Tequila
 New Amsterdam Gin
 Windsor Whiskey

Call Liquor - \$9.00

Absolut Vodka
 Titos Vodka
 Bacardi Limon Rum
 Beefeater Gin
 Bombay Gin
 Canadian Club Whiskey
 Captain Morgan Spiced
 Rum
 Dewars Scotch
 Korbel Brandy
 J&B Scotch
 Jim Beam Bourbon
 Johnny Walker Red Scotch
 Seagrams 7 & VO
 Stolichnaya Vodka
 Tanqueray Gin

Premium Liquor - \$10.00

Bombay Sapphire Gin
 Chivas Regal Scotch
 Jack Daniels Bourbon
 Jameson Irish Whiskey
 Kettle One Vodka

Ultra-Premium Liquor - \$11.00

Crown Royal Whiskey
 Glenlivet Scotch
 Makers Mark Bourbon
 Chopin Vodka
 Grey Goose Vodka
 Hendricks Gin
 Johnny Walker Black Scotch
 Long Island Iced Tea
 Patron Silver Tequila

Cordials/Cognacs - \$11.00

Amaretto Disaronno
 Baileys Irish Cream
 Courvoisier
 Drambuie
 Frangelico
 Grand Marnier

Virgin Drinks - \$5.00

Virgin Daiquiri
 Virgin Mary

Domestic Beer - \$7.00

Michelob Golden Light
 Budweiser/Bud Light
 Miller Lite
 Grain Belt
 Coors Light
 O'Doul's

Import/Micro - \$8.00

Amstel Light
 Becks N/A
 Corona
 Fat Tire
 Guinness
 Heineken
 Newcastle
 Summit Extra Pale Ale

N/A Beverages - \$3.00

Fountain Soda
 Juices
 Lemonade
 Bottled Water