

WEDDINGS AT MENDAKOTA COUNTRY CLUB

RENTAL RATES AND FOOD MINIMUMS

Wedding Rental Packages Feature:

Indoor and Outdoor Event Space
Personalized Professional Service
Individual Tasting for up to Six People
White or Ivory Table Linens and Napkins Included
Mirror Tile and Three Votive Candles per Table
Complete Room Set Up and Tear Down
Evergreen Room Projector and Screen for Social Hour

Function Spaces Included in Rental Price from 3pm-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 200
**** Guaranteed 11am access to rooms for an additional \$500 Rental**

Peak Season: April-October

Friday-\$2,000 Rental/\$4,000 Food Minimum
Saturday-\$2,500 Rental/\$5,000 Food Minimum
Ceremony Fee-\$1,000-Includes Rehearsal Walk Through and All-Day Use of Bridal Suite
***Food minimums do not include beverages, tax, service charge or miscellaneous fees**

Off Peak Season: November-March

Friday-\$1,500 Rental/\$4,000 Food Minimum
Saturday-\$2,000 Rental/\$5,000 Food Minimum
Ceremony Fee-\$1,000-Includes Rehearsal Walk Through and All-Day Use of Bridal Suite
***Food minimums do not include beverages, tax, service charge or miscellaneous fees**

Rehearsal Dinner Available Based upon Availability Thursday and Friday Evenings.

Includes Ceremony Walkthrough, Décor Storage and Dinner Service.

\$500 Rental with a \$1,000 Food Minimum.

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

Miscellaneous Rental Charges

Portable Bar Set Up Charge	\$100.00
Outside Bakery Fee-Per Event	\$150.00
Fire Pit with Wood (Seasonal)	\$45.00
Valet Fee-Per Attendant	\$100.00
Coat Check-Per Attendant	\$100.00
White Floor Length Linen	\$10.00 each

Audio Visual Equipment Rental Charges

DVD Player	\$35.00
42" TV Monitor	\$50.00
Wireless Microphone	\$75.00
Portable Projection Screen	\$30.00
Drop Down Screen	\$50.00
Portable Sound System	\$90.00
LCD Projector	\$125.00

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. Eighty percent of the estimate is payable ten days prior to your event. Payment may be personal check, cashier's check or credit card. 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%. 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.

WEDDING BREAKFAST BUFFETS

CLASSIC CONTINENTAL BUFFET- Assorted Breakfast Pastries, Freshly Sliced Fruit, Assorted Fruit Juices, Coffee, Decaffeinated Coffee and Assorted Teas
\$15.00

CLASSIC HOT BUFFET- Scrambled Eggs, Thick Cut Applewood Bacon, Assorted Breakfast Pastries, Freshly Sliced Fruit, Assorted Fruit Juices, Coffee, Decaffeinated Coffee and Assorted Teas
\$20.00

BEVERAGES

Freshly Brewed Coffee and Decaffeinated Coffee

\$40.00/gallon

\$12.00/carafe

Hot Water with Assorted Teas

\$40.00/gallon

\$12.00/carafe

Chilled Assorted Fruit Juices

\$12.00/carafe

Iced Tea and Lemonade

\$30.00/gallon

Fruit Punch

\$30.00/gallon

Infused Fruit Water

\$25.00/Per Gallon

Hot Cider or Hot Chocolate

\$30.00/gallon

Soft Drinks

\$3.00/each

Bottled Water

\$3.00/each

ALA CARTE SNACKS

Assorted Breakfast Pastries

\$36.00/Per Dozen

Freshly Baked Muffins

\$36.00/Per Dozen

Bagels with Cream Cheese and Jams

\$48.00/Per Dozen

Whole Fresh Fruit

\$36.00/Per Dozen

Cookies, Bars and Brownies

\$26.00/Per Dozen

Candy Bars

\$36.00/Per Dozen

Mixed Nuts

\$30.00/Per Pound

Pretzels

\$14.00/Per Pound

Mendakota Snack Mix

\$22.00/Per Pound

WEDDING LUNCHEONS

COBB SALAD - Mixed Greens Covered with Grilled Chicken, Cheddar Cheese, Tomatoes, Hard Boiled Egg, Bacon and Bleu Cheese

\$18.00

MENDAKOTA STRAWBERRY MACADAMIA SALAD - Choice of Grilled Chicken or Walleye served on Mixed Greens with Pineapple, Split Seedless Grapes, Strawberries and Macadamia Nuts and served with Raspberry Poppy Seed Dressing

\$18.00

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

\$18.00

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

\$18.00

ROASTED BEET SALAD - Mixed Greens with Grilled Chicken, Roasted Red and Yellow Beets, Pears, Candied Walnuts with Maple Vinaigrette

\$19.00

SOUP AND SANDWICH - 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

\$19.00

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

\$18.00

BOX LUNCH - Choose from Shaved Roast Turkey and Swiss, Ham and White Cheddar or Roast Beef and Provolone Sandwich with Lettuce and Tomato on Hoagie Roll with Potato Chips, Apple, Candy Bar and Soft Drink

\$18.00

HORS D'OEUVRES

COLD SELECTIONS-PER DOZEN

Jumbo Gulf Shrimp Cocktail

\$40.00

Assorted Sushi Selection

\$50.00

Smoked Salmon Canapés or Peppered Tenderloin Canapés

\$38.00

Fresh Mozzarella Crostini

\$28.00

Mini Fruit and Cheese Kabobs

\$29.00

Prosciutto Wrapped Asparagus

\$28.00

Cucumber Shrimp Rondelles

\$30.00

Herb Cream Cheese Stuffed Cherry Tomatoes

\$27.00

HORS D'OEUVRES Continued.....

PLATTERS-PER PERSON

Antipasto Display: Assortment of Salami, Cheeses, Balsamic Roasted Pears Wrapped in Prosciutto and Fresh Marinated Tomatoes

\$9.00

Domestic and Imported Cheeses with Assorted Crackers

\$6.00

Fresh Vegetable Crudit  with Ranch Dip

\$4.00

Grilled Vegetable Platter with Lemon Aioli

\$5.00

Fresh Seasonal Fruit with Honey Yogurt Dip

\$5.00

Mini Deli Sandwiches: Ham & Cheese, Blackened Chicken with Boursin and Roast Beef with Jalape o Jack

\$7.00

Seafood Display: Shrimp Cocktail, Crab Claws and Oysters

\$18.00

Crab and Spinach Dip with Crackers and Crostini

\$8.00

HOT SELECTIONS-PER DOZEN

Assorted Sliders: Cheeseburger, Chicken or Philly Cheese

\$40.00

Bacon Wrapped Scallops

\$36.00

Italian Sausage, Red Onion and Assorted Pepper Skewers

\$28.00

Crab Stuffed Mushrooms

\$30.00

Mini Beef Wellington with B arnaise Sauce

\$46.00

Mini Chicken Wellington with Orange Hollandaise

\$46.00

Mini Brie and Raspberry En Cro te

\$34.00

Buffalo Chicken Wings or Deep Fried Chicken Drumsticks

\$30.00

Chicken Satay with Peanut Sauce

\$28.00

Barbecue or Swedish Meatballs

\$26.00

Beef Tenderloin Brochettes

\$42.00

Bacon Wrapped Water Chestnuts

\$27.00

Vegetable Spring Rolls with Plum and Mustard Sauces

\$29.00

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

WEDDING DINNERS PLATED

TOP SIRLOIN - Eight Ounce Sirloin served with Maître d'hôtel Sauce
\$34.00

FILET MIGNON - Filet with Bacon Merlot Glaze
6 Ounce-\$40.00
8 Ounce-\$44.00

RIB EYE - Twelve Ounce with Bordelaise Sauce
\$39.00

HERB AND BACON WRAPPED PORK LOIN - Served with a Citrus Glaze
\$32.00

ROASTED PORK LOIN - Served with a Dried Fruit Demi
\$31.00

CHICKEN CHARDONNAY - Sautéed Chicken Breast served with a Sauce of Mushrooms, Sundried Tomato, Artichokes and Prosciutto Ham
\$30.00

STUFFED CHICKEN BREAST - Wild Rice and Apple Stuffed Chicken, with Madeira Truffle Sauce
\$32.00

CHICKEN PICATTA - Egg Battered Chicken Breast with a Lemon Caper Sauce
\$30.00

GRILLED ATLANTIC SALMON - Served with Fresh Pineapple Salsa
\$31.00

WALLEYE PIKE - Almond Crusted with Lemon Butter Sauce
\$32.00

CHICKEN AND SHRIMP - Sautéed Chicken Breast with Chardonnay Sauce and Three Jumbo Shrimp with Lemon Beurre Blanc
\$38.00

CHICKEN AND SALMON - Grilled Chicken Breast and Salmon Fillet with Lemon Beurre Blanc
\$35.00

SURF AND TURF - Five Ounce Filet with choice of Macadamia Nut Walleye, Grilled Salmon or Grilled Shrimp
\$44.00

*Above Prices Include Garden Green Salad with House Dressing, Choice of one Starch
and one Vegetable, Rolls, 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

Vegetable Options: (Choose One)

Grilled or Steamed Asparagus
Glazed or Green Top Carrots
Fresh Medley
Green Bean Bundles + **\$2.00**
Asparagus Bundles + **\$2.00**
Spinach Stuffed Tomato + **\$2.00**

Starch Options: (Choose One)

Oven Brownd Potato
Yukon Gold Mashed Potato
Twice Baked Potato + **\$2.00**
Garlic Mashed Potato
Potato Soufflé + **\$2.00**
Au Gratin Potato
Medley of Wild Rice
Rice Pilaf

VEGETARIAN OPTIONS

VEGETARIAN WELLINGTON - Served with Marinara and a Ragout of Wild Mushrooms and Goat Cheese
\$29.00

ACORN SQUASH CASSEROLE - Served with Maple Vanilla Sauce
\$29.00

BUTTERNUT SQUASH RAVIOLI - Served with an Apple and Lingonberry Compote
\$29.00

CHILDREN'S OPTIONS

CHICKEN TENDERS - Served with Barbeque Sauce, Fruit and French Fries
\$13.00

MAC AND CHEESE - Served with Fruit and Garlic Bread
\$13.00

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

\$37.00 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: **\$40.00** Three Entrées: **\$44.00**

LATE NIGHT MUNCHIES (AFTER 9:00PM)

A Dozen Assortment of Pre-Made Silver Dollar Bun Sandwiches

\$40.00/Per Dozen

16 inch Assorted Pizzas

\$18.00/Per Pizza

Mashed Potato Bar with Assorted Toppings

\$6.00/Per Person

Assorted Sliders (Cheeseburger, Chicken or Philly Cheese)

\$40.00/Per Dozen

Mixed Nuts

\$30.00/Per Pound

Pretzels

\$14.00/Per Pound

Mendakota Snack Mix

\$22.00/Per Pound

All Dinner Buffets Includes Coffee, Decaffeinated Coffee, Hot or and 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

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

BAR SERVICE

Build Your Own Mimosa Bar- House Champagne,
Orange Juice, Cranberry Juice, Peach Juice, and Berries
\$10.00/Per Person

Build Your Own Bloody Mary Bar- House Vodka,
Tomato Juice, Clamato Juice, Spicy Bloody Mary Mix,
Olives, Sausage, Cheese, Celery, Pickled Asparagus,
Assorted Hot Sauces and Spices
\$12.00/Per Person

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, Cabernet, Merlot and White Zinfandel
\$8.00

Domestic Beers
\$5.00

Imported Beers
\$6.00

Soft Drinks and Fruit Juices
\$3.00

Bottled Water
\$3.00

Domestic Barrel Beer
\$375.00/Per 1/2 Barrel
\$225.00/Per 1/4 Barrel

Import/Specialty Beer
Varies

House Wine
\$25.00/Per Bottle

House Champagne
\$25.00/Per Bottle

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