

# 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 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 a two-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 exception of bakery for cakes/cupcakes/specialty desserts. A \$150 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 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>
<b>Lakeside</b>	Banquet	300	\$350 Weekdays/Sundays	\$600 (Half Day)**
	Classroom	150	\$700 Friday/Saturday	\$1000 (Full Day)
	Theatre	350		\$4000 (Friday)
	Conference	50		\$5000 (Saturday)
<b>Evergreen</b>	Banquet	40	\$200 Half Day**	\$250 (Half Day)**
	Classroom	30	\$300 Full Day	\$500 (Full Day)
	Theatre	40		
	Conference	20		
<b>Boardroom</b>	Banquet	30	\$150 Half Day**	\$150 (Half Day)**
	Classroom	18	\$200 Full Day	\$200 (Full Day)
	Theatre	24		
	Conference	20		

**\*\* Half Day Rental is Anything Less Than 4 Hours\*\***

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

### Miscellaneous Rental Charges

Portable Bar Set Up Charge	\$100.00
Outside Bakery Fee-Per Event	\$150.00
Fire Pit with Wood (Seasonal)	\$75.00
Valet Fee-Per Attendant	\$100.00
Coat Check-Per Attendant	\$100.00

### 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

## **PLATED BREAKFAST**

**CLASSIC BREAKFAST** - Chilled Orange Juice, Scrambled Eggs, Choice of Thick Cut Bacon or Sausage Links, Hash Brown Potatoes and Assorted Pastries  
**\$17.00**

**EGGS BENEDICT** - Chilled Orange Juice, Poached Eggs on an English Muffin with Grilled Canadian Bacon, Hollandaise Sauce and Hash Brown Potatoes  
**\$17.00**

**QUICHE** - Chilled Orange Juice, Choice of Ham and Cheddar Cheese, Spinach and Bacon or Vegetarian, served with Fresh Fruit and Assorted Pastries  
**\$16.00**

## **BREAKFAST BUFFETS**

**CONTINENTAL BREAKFAST** - Assorted Breakfast Pastries and Freshly Sliced Fruit  
**\$15.00**

**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  
**\$21.00**

**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  
**\$22.00**

**HOMESTYLE BUFFET** - Scrambled Eggs, Thick Cut Bacon, Thick Sliced Ham, Buttermilk Biscuits and Sausage Gravy, Creamy Hash Browns, Sliced Fresh Fruit and Assorted Muffins  
**\$20.00**

### **BREAKFAST BUFFET ENHANCEMENTS**

Assorted Cold Cereals and Milk

**\$5.00**

Smoked Salmon Display

**\$9.00**

Carved Sugar Baked Ham (Requires Chef Fee)

**\$6.00**

Omelet Station (Requires Chef Fee)

**\$7.00**

*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 20% Service Charge and Minnesota State Sales Tax*

## ALA CARTE BREAK SERVICES

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**

Fruit Punch

**\$32.00/ Per Gallon**

Infused Fruit Water

**\$30.00/ Per Gallon**

Hot Cider or Hot Chocolate

**\$32.00/ Per Gallon**

Soft Drinks

**\$3.00/Each**

Bottled Water

**\$3.00/Each**

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

**\$30.00/ 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**

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

## PLATED LUNCH

**CHICKEN PICATTA** - Egg Battered Breast with a Lemon Caper Sauce (GF)

**\$21.00**

**CHICKEN MARSALA** - Sautéed Breast topped with Marsala Wine Sauce

**\$21.00**

**CITRUS CHICKEN BREAST** - Sweet Lemon and Orange Bread Crumb Coated Chicken with Bigarade Sauce

**\$21.00**

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

**\$25.00**

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

**\$21.00**

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

**\$23.00**

**WALLEYE PIKE** - Almond Crusted with Lemon Butter Sauce

**\$22.00**

**ROASTED PORK LOIN** - Served with a Dried Fruit Demi (GF/DF)

**\$21.00**

**PENNE CHICKEN PASTA** - Grilled Chicken, Fresh Vegetables and Garlic Cream Sauce

**\$20.00**

**BUTTERNUT SQUASH RAVIOLI** - Served with an Apple and Lingonberry Compote

**\$18.00**

*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)

Sauteed 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 20% 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  
**\$19.00**

**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  
**\$19.00**

**CAESAR SALAD** - Hearts of Romaine, Grilled Chicken, Croutons, Parmesan Cheese and Creamy Caesar Dressing  
**\$19.00**

**SALAD TRILOGY** - Sampling of Chicken, Egg and Tuna Salad served with Fresh Fruit and Miniature Croissants  
**\$19.00**

**ROASTED BEET SALAD** - Mixed Greens with Grilled Chicken, Roasted Red and Yellow Beets, Pears, Candied Walnuts with Maple Vinaigrette  
**\$20.00**

**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  
**\$20.00**

**MENDAKOTA CLUBHOUSE CROISSANT** - Shaved Roast Turkey, Bacon, Lettuce and Tomatoes on a Mendakota Clubhouse Croissant served with Fresh Fruit and Potato Salad  
**\$19.00**

**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  
**\$19.00**

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

*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 20% Service Charge and Minnesota State Sales Tax*

## 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  
**\$24.00** ~ 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  
**\$26.00** (+ \$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  
**\$22.00**

**A TASTE OF ITALY** - Tossed Caesar Salad and Antipasto Platter, Chicken Parmesan with Penne Marinara, Meat Lasagna, Garlic Bread Sticks and Butter  
**\$22.00** ~ Add Spumoni Ice Cream + **\$3.00** Per Person

**SOUTH OF THE BORDER** - Hard and Soft Shell Tacos and Taco Salad Shells, Spicy Beef and Chicken, Shredded Lettuce and Cheese, Diced Onion, Tomato, Olives and Sour Cream, Spanish Rice, Refried Beans, and Tortilla Chips with Salsa  
**\$22.00**

### 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: **\$26.00** Three Entrées: **\$28.00** 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 20% Service Charge and Minnesota State Sales Tax*

## **HORS D'OEUVRES**

### **CARVING STATIONS - Serves 50**

New York Strip Loin

**\$250.00**

Sugar Glazed Ham

**\$150.00**

Roast Turkey

**\$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 Crudit  Cups with Ranch Dressing **(GF)**

**\$28.00**

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

**\$30.00**

Smoked 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)**

**\$34.00**

### **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*

## **PLATED DINNER**

**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*

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## 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**

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

## **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.

### **MENSAKOTA 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 (AFTER 9:00 P.M.)**

A Dozen 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**

*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*

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

## DESSERT SELECTIONS

Fresh Berry Trifle

**\$7.00**

Chocolate Mousse in Chocolate Cup with Raspberry Coulis

**\$8.00**

Triple Threat Chocolate Cake

**\$9.00**

Carrot Cake

**\$7.00**

Flourless Chocolate Cake

**\$7.00**

New York Style Cheesecake with Fresh Berries

**\$8.00**

Caramel Apple Cheesecake

**\$8.00**

Blueberry, Cherry, Pecan, Pumpkin or Apple Pie

**\$5.00**

Ala Mode

**\$6.00**

Vanilla Ice Cream Sundae with Chocolate, Caramel or Strawberry Sauce

**\$5.00**

Ice Cream or Sherbet

**\$4.00**

Sweet Table - Assorted Mini Desserts

**\$12.00/Per Person**

Platters of Bars, Brownies or Cookies

**\$30.00/Per Dozen**

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

## BAR SERVICE AND BEVERAGES

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 ++**

**House Liquor - \$7.00**

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

**Call Liquor - \$8.00**

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 - \$9.00**

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

**Ultra-Premium Liquor - \$10.00**

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 - \$10.00**

Amaretto Disaronno  
Baileys Irish Cream  
Courvoisier  
Drambuie  
Frangelico  
Grand Marnier

**Virgin Drinks - \$4.50**

Virgin Daiquiri  
Virgin Mary

**Domestic Beer - \$5.00**

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

**Import/Micro - \$6.00**

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