



**MINNESOTA VALLEY**  
*- country club -*



**Our venue offers fantastic views,  
exceptional cuisine and impeccable service  
for your event.**

**MINNESOTA VALLEY COUNTRY CLUB**

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**Minnesota Valley Country Club is open year-round for your events. The comfort and distinction of MVCC combine to offer the ultimate experience in a Private Country Club setting. Please contact our Catering Department for dates and availability.**

### **MVCC BALLROOM**

Our 4200 square foot ballroom with sweeping views of the golf course, covered bridge, and water features can accommodate up to 280 people. A traditional motif is carried into the ballroom with gray and white color scheme.

This lovely, functional space can be divided into multiple rooms as described below.

### **BIARRITZ ROOM**

The Biarritz Room is a private space that can accommodate up to 20 people and offers access to our main veranda with sweeping views of the golf course and water features.

### **REDAN ROOM**

The Redan Room is a private space that can accommodate up to 70 people.

### **RAYNOR ROOM**

The Raynor Room is a private space that can accommodate up to 120 people with access to a patio and extensive views of the golf course.

### **CLUB FACILITIES**

The East and North Terraces, Grill Bar, Family Dining Room, Golf Course and the Club Grounds are for the use and enjoyment of members only and are considered restricted areas for catered events.

### **SPECIFIC ROOM RESERVATIONS**

MVCC reserves the right to move your group to a room that is more appropriate, and as a general policy, cannot guarantee a specific room for your group.

### **VENUE AGREEMENT**

Upon reserving an event date, a venue agreement will be executed and is due within 10 days of receipt.

### **PRICES**

The prices on our catering menu and prices quoted in this contract, due to market conditions, are subject to change without notice. Once a menu is selected, a price can be confirmed 60 days prior to your event.

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# Policies

## **SERVICE CHARGE**

Food prices and non-alcoholic beverage prices are subject to 22% service charge and applicable sales tax. The sales tax is applied to the food, non-alcoholic beverages and applicable service charges. Alcoholic beverage prices are subject to 22% service charge and applicable liquor sales tax. The sales tax is applied to the alcoholic beverages and applicable service charges. All service charges are the property of Minnesota Valley Country Club, which has complete discretion as to its use and distribution. For purposes of the MN Statute, we are required to inform you the service charge is not a gratuity.

## **GUARANTEES**

Final guest guarantee, with separate meal counts if necessary, must be received no later than 12 noon 5 business days prior to the event date. Should your event increase beyond the guarantee within 5 business days, an additional charge may occur to cover any last-minute expenses that the Club incurs to meet your needs. If no guarantee is submitted, we will consider the last number received by the Catering Department as the guarantee. Clients are required to provide a place card indicator to signify the guest entrée selection.

## **DEPOSIT**

The deposit will be quoted upon booking and will be required to confirm a reservation for all events. The deposit is non-refundable. All credit card payments are subject to a 4% fee. Should this credit card be used for any payment, the payment amount will be calculated at 103%. The deposit will be applied towards the payment of the final bill.

## **PAYMENT**

Payment is due by cash, one (1) check or credit card on the day of your event unless credit terms have been approved. All credit card payments are subject to a 4% fee. Should this credit card be used for any payment, the payment amount will be calculated at 103%.

## **CANCELLATIONS**

All cancellations will be subject to the forfeiture of deposit. In addition, if cancellation occurs within ninety (90) days of the event, a cancellation charge equal to the food and beverage minimum must will be due.

## **EVENT ORDER**

All clients are required to complete and approve an event order form detailing event logistics. This ensures that all details have been approved by the client and Minnesota Valley. The event order form must be completed and signed 30 business days prior to the event date.

## **EVENT ARRANGEMENTS**

Please contact the Catering Department for an appointment no later than 45 days prior to your event to finalize the details for your event.

## **FOOD REGULATIONS**

Due to Health Department regulations and Club Policy: Food and beverages that are consumed on the premises must be prepared by the Club. In addition, **Health Department regulations prohibit us from allowing guests to take home extra food and beverage (with the exception of professionally-baked special occasion cakes).**

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# Policies

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## ENTRÉE SELECTION

Our Executive Chef has designed the menu to include local sourced, seasonal offerings. The Catering Department and the Executive Chef will custom design a menu for your specific occasion. **You may serve up to two (2) entrées at no additional charge. If more than 2 entrées are served, an additional split entrée charge of \$1.00 per person will be applied, with a maximum of three (3) entrées.** There is no additional plate charge for vegetarian and/or children's meals unless they exceed 10% of the guarantee. You will be required to provide the breakdown of choices 5 business days prior to the function, as well as a color-code system for the split menu. MVCC prefers the denotation of choices on the front of your place card, either with a letter (i.e. "S" for Salmon, "C" for Chicken, etc.) or written out.

## LIABILITY

Minnesota Valley Country Club will not assume any responsibility for the damage or loss of any merchandise or articles left at the Club prior to, during or following, a patron's event. The patron shall be liable for all damages to Minnesota Valley Country Club facilities and grounds and shall be charged for all such damages. Deposits will be held until a proper inspection has been assessed, usually one week post function.

## BARTENDERS

We recommend one bartender per 100 guests. For any events less than 40, MVCC will provide cocktail service.

## BAR SERVICE & ALCOHOL CONSUMPTION

The Club reserves the right to refuse service of alcoholic beverages to members and guests whenever deemed necessary. No outside alcoholic beverages may be consumed on Club property. The Bar closes at 11:30pm and the function will end at 12:00 midnight (unless specified to be earlier). All guests are expected to leave the premises by 12:30 am, as the club will be locked by 12:30 am.

Minnesota Valley Country Club maintains a conservative policy concerning the service of alcoholic beverages to persons who appear to have had too much to drink. As host, you are accountable for the behavior of your guests, so you should be aware of the Dram Shop Law. This law puts the liability directly on the server of alcoholic beverages, if an intoxicated individual causes damage, injury, or death as a result of too much to drink. The host of the event is also liable. The Club will ID anyone under the age of 40.

## EVENT DECOR

MVCC allows you to decorate the Ballroom, however tape, nails and tacks cannot be used to affix decorations to the walls, ceiling or carpeting.

## EVENT TECHNOLOGY

If you bring your own AV or IT equipment such as slideshows, playlists, etc. it is your responsibility (or designated person) to setup and oversee the equipment throughout the evening.

## TABLE LINENS

White, ivory or black table linens.

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# Policies

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## SPECIAL OCCASION DESSERTS

You are welcome to provide your own special occasion cake/desserts provided it is purchased through a licensed baker. There is a \$1.50 per person for cutting/dessert serving fee, which is subject to service charge and tax. The charge cannot be waived. It takes the place of a dessert item you may have ordered from MVCC and covers all service ware and labor cost involved.

## VENDORS

Your event manager can assist with recommendations of preferred and reliable vendors, including florist, décor, linens, photographer, DJ and hotel accommodations. The event manager must be notified of all outside vendors providing services for your event.

## DANCE FLOOR

Minnesota Valley provides a non-movable dance floor at no charge for the event.

## MUSIC AND ENTERTAINMENT

The Catering Department will be pleased to recommend music and entertainment, or you can make your own arrangements. It is very important for the entertainer to contact the Catering Department prior to your event for important set-up information, etc. All Bands or DJ's must set up before the arrival of your guests. A meal is not provided by MVCC for the entertainers. If your entertainer expects a meal, it needs to be pre-arranged with the Catering Department at the client's cost.

Events engaging entertainment should use discretion with respect to loud music being objectionable to other Club members. Management reserves the right to request entertainers to reduce their volume should the noise level be objectionable. All entertainment must be completed by 12:00 midnight.

## COAT CHECK NOVEMBER THROUGH MARCH

Minnesota Valley will provide one coat check attendant at \$100.00

## SMOKING POLICY

There is ***absolutely NO cigarette, cigar, pipe smoking or vaping allowed in the Club.*** Cigarette, cigar smoking or vaping is permitted only in designated areas outside the building.

## GOLF COURSE

The driving range, golf course, and paths around the golf course are strictly off limits for all guests. As we are a private club MVCC does not offer golf to catered events.

## CLEAN-UP

The bar will close at 11:45 pm and all musicians will conclude by 12:00 midnight. All guests and vendor must vacate the Clubhouse by 12:30 am. Minnesota Valley Country Club reserves the right to add an appropriate cleaning charge after the event if the condition of the room makes it necessary. The current rate is \$50.00 per hour. Due to safety regulations, there will be no rice, confetti, birdseed or glitter permitted on the premises; either in the Clubhouse or on the grounds. Flower petals are allowed. Failure to adhere to this policy will result in a minimum additional cleanup charge of \$250.00.

## CENTERPIECES

We will be happy to assist you with tabletop arrangements. The following items are available for rental:

Votive Candles	\$1.50 each
12" Square Mirrors	\$1.50 each

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# Policies

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## EVENT TECHNOLOGY

The Club will provide one cordless microphone at no charge. Additional event technology is available as follows:

Screen	\$40.
LCD Projector	\$60.
Floor Standing Easel	Complimentary
Color Monitor with HDMI Connection	\$25.
Wireless High-Speed Internet Access	Complimentary

## Food & Beverage Minimums

Food and beverage minimum will apply to all events and will be quoted by the catering office at the time of booking. Food and beverage minimum does not include service charge and tax.

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## Room Rental Rates

Biarritz Room	\$ 125.
Redan Room	\$ 200.
Raynor Room	\$ 300.
Ballroom ( <i>see below</i> )	\$ 500.

## May – October

Weekend Ballroom Rental	Room Rental	Food and Beverage Minimum
Friday	\$ 500.	\$4,000.
Saturday	\$ 1000.	\$5,500.
Sunday	\$ 500.	\$3,000.

## November – April

Weekend Ballroom Rental	Room Rental	Food and Beverage Minimum
Friday	\$ 300.	\$3,000.
Saturday	\$ 500.	\$4,000.
Sunday	\$ 300.	\$2,000.
Ceremony Package	\$ 800. Includes Garden Pergola, White Ceremony Chairs, Ceremony Set-up & Tear Down, Rehearsal Time (based on availability)	

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# Reception Tables

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<b>Cheese Platter</b>	serves 50 guests	<b>\$185</b>
Imported and domestic cheeses, fresh fruit, cherry jam, baguette		
<b>Warm Artichoke-Spinach Dip</b>	serves 50 guests	<b>\$195</b>
Toasted baguette   v		
<b>Seasonal Fruit Display</b>	serves 50 guests	<b>\$175</b>
Melons, pineapple, fresh berries   gf   df   vv		
<b>Crudités Platter</b>	serves 50 guests	<b>\$155</b>
Seasonal vegetables, garlic-dill dip   gf   df   v		
<b>Grilled Vegetable Platter</b>	serves 50 guests	<b>\$185</b>
Seasonal vegetables, white balsamic vinegar, truffle oil, lemon yogurt sauce   gf   v		
<b>Grazing Table</b>	serves 50 guests	<b>\$340</b>
Assorted domestic & imported cheeses, charcuterie, Olives, crackers, breads, assorted pickles, table garnish		
<b>Mediterranean Nosh</b>	serves 50 guests	<b>\$220</b>
Roasted garlic hummus, avocado hummus, spinach & feta spread, olives, marinated vegetables, toasted pita, lavosh   v		
<b>Charcuterie Platter</b>	serves 50 guests	<b>\$295</b>
Local & imported salami & sausages, mustard, marinated vegetables, baguette, assorted crackers		
<b>Tenderloin Platter</b>	serves 50 guests	<b>\$625</b>
Sliced tenderloin (2 oz. / person – served cold), roasted mushrooms, horseradish sauce, rolls		



# Passed Hors d'oeuvres

Butler passed hors d'oeuvres priced per 50-pieces with 50-piece minimum order.

## COLD SELECTION

### **Deviled Eggs | gf |**

Traditional \$125

Curry & Bacon \$165

Crab & Chive \$175

Salmon Caviar with Dill \$175

### **Caprese Skewers \$170**

Local cherry tomatoes, basil, mozzarella, aged balsamic, EVOO, French flake salt | gf | v |

### **Fig & Chevre Crostini \$170**

Whipped Chevre, poached fig | v |

### **Roasted Beet Bite \$160**

Whipped chevre, balsamic reduction, candied pistachio | gf | v |

### **Watermelon Skewer \$160**

Mint gremolata, whipped feta, tomato | gf | v |

### **Smoked Salmon Crostini \$185**

Tobiko, dill crème fraiche, chives, toasted sourdough bread

### **Shrimp Cocktail Shooter \$165**

Cocktail sauce | gf | df |

### **Lobster and Mango Salsa \$195**

Poached lobster, mango salsa, citrus herbed toast point | df |

### **Lobster BLT \$215**

Cherry tomato, crispy prosciutto, lemon aioli, crostini | df |

### **Thai Crab Salad \$195**

Cucumber cup, mint, basil | gf | df |

### **Tuna Crisp \$215**

House made flatbread, chili mayo, sweet soy, avocado, sesame seeds, scallions | df |

### **Potato Chip \$195**

Crème fraiche, caviar | gf |

### **Beef Truffle Bruschetta \$185**

Beef tenderloin, truffle aioli, shallot-parsley salad, EVOO, toast | df |

### **Pork Belly "BLT" Bruschetta \$180**

Smoked mayonnaise, chiffonade lettuce, local tomato marmalade | df |

### **Profiterole \$170**

Tarragon chicken salad | df |

## HOT SELECTION

### **Mini Crab Cakes \$195**

Remoulade

### **Stuffed Mushrooms \$195**

Molinari sausage, cheeses, spinach

### **Coconut-Crusted Shrimp \$195**

Pineapple sweet & sour sauce | df |

### **Grilled Shrimp Skewer \$195**

Chive-bacon aioli | gf | df |

### **Bacon Wrapped Scallop \$225**

Thai chili sauce, scallions | gf | df |

### **Spanakopita \$165**

Spinach, onion, feta cheese, filo dough | v |

### **Fried Brie \$165**

Dried cherry chutney | gf | df | v |

### **Mushroom Tartlet \$175**

Taleggio, mushroom mélange | v |

### **Polenta Cake \$175**

Wild mushrooms, whipped chevre | gf | v |

### **Arancini \$185**

Fresh mozzarella, fresh tomato-basil sauce | v |

### **Tartlet Lorraine \$175**

Bacon, caramelized onion, gruyere

### **Egg Rolls \$140**

Crisp pork or vegetarian egg rolls, sweet & sour sauce | df |

### **Chicken Satay \$180**

Grilled chicken, peanut sauce, plum chili sauce | df |

### **House-made Meatballs \$165**

Choose BBQ sauce, Thai-style or Swedish meatball

### **Kalbi Beef Skewers \$190**

Chinese mustard, Thai BBQ sauce | df |

### **Sliders**

**Fried Chicken**, hot honey, pickles \$4.25

**Beef Short Rib**, Thai chili glaze, pickled cabbage \$4.50

**Burger**, wagyu, truffle aioli \$4.50



# Dry Snacks

Priced per pound

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Dry Roasted Salted Peanuts	gf   df   vv	\$9
Mini Pretzels	df   vv	\$7
Mixed Fancy Nuts	gf   df   vv	\$26
Caramel Corn with Peanuts	gf   v	\$18
Corn Chips with Salsa	gf   df   vv	\$18
Kettle Chips	gf   df   vv	\$9

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## Late Night Snacks

**House-Made Wood Fired 12" Pizza \$16 each**  
Choice of Cheese, Sausage, Pepperoni or Veggie  
*Pizzas are cut into small squares*

**Tortilla Chips - Serves fifty guests \$110**  
Warm corn tortilla chips, salsa, guacamole and hot queso | gf |

### Sliders (priced by each)

**Fried chicken**, hot honey, pickles \$5.00  
**Beef short rib**, Thai chili glaze, pickled cabbage \$5.50  
**Burger**, wagyu, truffle aioli \$5.50

### **Tots & Toppings \$12.50 / person**

Bacon bits, cheese sauce, scallions, chili,  
shredded cheddar, sour cream, ketchup, ranch | gf |

### **Tacos \$14.50 / person**

Taco meat, lettuce, sour cream, pico de gallo, salsa,  
shredded cheese, 6" flour tortillas

### **Soft Pretzel Bites \$3 / person**

beer cheese sauce

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## Dinner Entrees

*All entrées include*

*two accompaniment selections, petite pan rolls & coffee service*

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### Salad Selections– a la carte from entrée price

**Signature Salad**, organic spring greens, tomato, cucumber, red wine vinaigrette | gf | df | vv | \$3.00

**Caesar Salad**, parmigiano reggiano ciabatta croutons \$4

**Valley Greens Salad**, organic spring greens, balsamic vinaigrette, local goat cheese, pine nuts | gf | v | \$5

**Wedge Salad**, iceberg lettuce wedge, house ranch dressing, scallion, local tomato, bacon, hardboiled egg | gf | \$5.25

**Green Goddess Salad**, romaine, tomato, radish, cucumber | gf | v | \$5.25

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## Accompaniments

*All accompaniments are vegetarian & gluten free*

**Roasted Brussels Sprouts**, honey, toasted almonds, local butter

**Grilled Asparagus**, herb butter

**Roasted Heirloom Carrots**, herb butter

**Grilled Broccoli**, evoo, fresh herbs | df | vv |

**Grilled Vegetables**, evoo, fresh herbs | df | vv |

**Roasted Baby Red Potatoes**, garlic, rosemary, thyme, local butter

**Mashed Baby Red Potatoes**, sour cream, chive

**Potato Puree**, milled Idaho potatoes with local butter, cream

**Roasted Fingerling Potatoes**, parmesan cheese, chives

**Yukon Gold Smashed Potatoes**, local butter, cream

**Roasted Garlic Potato Puree**, local butter, cream

**Mixed Seasonal Vegetables**, evoo

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## From the Farm

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### **Filet Mignon \$41**

6 oz. beef tenderloin filet,  
Bordelaise sauce |gf|df|

### **Bistro Steak \$33**

6 oz. teres major, red wine  
Mushroom demi-glace |gf|df|

### **New York Strip \$42**

10 oz. center cut steak, sauce au poivre |gf|

### **Braised Beef Short Rib \$33**

10 oz. Chianti braised short rib,  
pan jus |gf|df|

## From the Sea

### **Antarctic Salmon Filet \$30**

6 oz. sustainably raised sauteed salmon,  
saffron cream sauce |gf|

### **Antarctic Salmon Filet \$30**

6 oz. sustainably raised sauteed salmon,  
basil pistou |gf|

### **Canadian Walleye Filet \$31**

7 oz. skinless filet, parmesan breadcrumbs,  
lemon caper beurre blanc

### **Sea Bass \$36**

6 oz. roasted filet,  
chive crème fraiche beurre blanc |gf|

### **Pan Seared Boneless Chicken Breast \$25**

6 oz. boneless breast,  
lemon herb beurre blanc |gf|

### **Pan Seared Boneless Chicken \$25**

6 oz. boneless breast,  
mushroom marsala sauce |gf|

### **Roasted Airline Chicken Breast \$28**

7 oz. chicken breast first wing joint attached,  
dried fruit & port wine sauce |gf|df|

### **Stuffed Chicken Breast \$31**

6 oz. boneless breast, stuffed with  
Prosciutto San Danielle, chives,  
basil pesto cream sauce |gf|

## Duets

### **Grilled Tenderloin & Garlic Butter Shrimp \$45**

5 oz. filet, 3 shrimp, bordelaise sauce |gf|

### **Grilled Tenderloin & Sauteed Salmon \$45**

5 oz. filet, 4 oz. salmon filet, romesco sauce |gf|df|

### **Braised Short Rib & Sauteed Shrimp \$38**

5 oz. braised short rib, 4 oz. shrimp,  
mushroom marsala sauce |gf|

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## Vegetarian & Pasta Entrees

### **Parmesan Risotto Cakes \$24**

Mushrooms, charred asparagus,  
fresh tomato-basil sauce |v|

### **Confit Fennel \$24**

Potato leek salad, saffron sauce,  
basil pistou |gf|vv|

### **Grilled Cauliflower \$24**

Truffle cauliflower puree, cannellini beans,  
piperade, pine nuts |gf|vv|

### **Truffled Polenta Cake \$25**

Wild oyster mushrooms, tomato coulis,  
herb salad |gf|v|

### **Ricotta Ravioli \$24**

Tomato cream sauce, basil pistou |v|

### **Spinach Lasagna \$26**

Ricotta, fresh tomato-basil sauce

### **Mushroom Ravioli \$25**

Chevre, fresh tomato, sherry cream sauce,  
arugula |v|

### **Gnocchi \$25**

Lemon brown butter, wild mushrooms,  
spinach, fresh herbs |v|

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## Dessert

**Triple Chocolate Mousse Cake \$9**

white chocolate, milk chocolate & dark chocolate mousses, chocolate sponge

**Chocolate-Dipped Strawberries \$seasonal price**

bittersweet chocolate, white chocolate garnish

**New York Cheese Cake \$9.50**

raspberry sauce, seasonal berries

**Tiramisu \$8.50**

lady fingers, espresso, mascarpone, liquor, chocolate crunch

**Chocolate Mousse \$5.00**

**Vanilla Bean Crème Brulee \$6.00**

raw sugar, fresh berry

**Miniature Desserts \$36 per dozen**

Mini Crème Brulee

Mini Cheesecake Parfaits

Chocolate Dipped Strawberries

Assorted Mousse Cups

Mini Fruit Tartlets

Chambord White Chocolate Truffles

Flourless Chocolate Torte

French Eclairs

Assorted Macarons

**Triple Layer Chocolate Cake \$8.50**

vanilla whipped cream

**Flourless Chocolate Cake \$7.50**

raspberry coulis

**Chocolate Turtle Cake \$8.50**

pecan, caramel

**Opera Cake \$8.50**

sponge cake, ganache, buttercream, fresh berries

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## Dinner Tables

Petite pan rolls & coffee service included.

Priced per person

- Tier One Buffet:** Choose one item from Category A and two items from Category B and Category C \$42
- Tier Two Buffet:** Choose two items from each Category \$45
- Tier Three Buffet:** Choose two items from Category A and Category B and three items from Category C \$48

### Category A

#### Salads

**House Salad,** spring greens, tomato, cucumber, red wine vinaigrette

**Caesar Salad,** parmigiano reggiano, ciabatta croutons

**Valley Greens Salad,** organic spring greens, balsamic vinaigrette, local goat cheese, pine nuts

**Caprese Salad,** sliced tomatoes, fresh mozzarella, basil, evoo, balsamic reduction

**Green Goddess Salad,** romaine, cucumber, radish

### Category B

#### Starches & Vegetables

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**Roasted Baby Red Potatoes,** garlic, rosemary, thyme

**Mashed Baby Red Potatoes,** sour cream, chives

**Potato Puree,** butter, cream

**Roasted Fingerling Potatoes,** evoo, fresh herbs | df |

**Yukon Gold Smashed Potatoes**

**Roasted Garlic Potato Puree**

**Roasted Brussels Sprouts,** honey, toasted almonds, butter

**Grilled Asparagus,** herb butter

**Roasted Heirloom Carrots,** parsley butter

**Grilled Vegetables,** evoo, fresh herbs | df |

**Green Beans,** diced tomato, fresh basil

**Roasted Cauliflower,** parmesan, herbs

**Roasted Broccoli,** chili flake, lemon, garlic | df |

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## Category C

### Entrees

#### **Bistro Steak**

6 oz. teres major, red wine mushroom demi-glace

**Braised Beef Short Rib** 4 oz. Chianti braised short rib, pan jus

**Pork Loin** Apple-brandy sauce

**Pan Seared Boneless Chicken Breast (6oz)**, lemon herb beurre blanc

**Marsala Chicken Breast (6oz)**, pan seared, mushroom marsala sauce

**Roasted Airline Chicken Breast (\$1.50 up charge / pp)**

7 oz. chicken breast (first wing joint attached), dried fruit-port wine sauce

**Stuffed Chicken Breast (\$1.50 up charge / pp)**

Prosciutto San Danielle & chive stuffed, basil pesto cream sauce

#### **Seared Salmon Filet**

Sustainably raised salmon, basil pistou

#### **Seared Salmon Filet**

Sustainably raised salmon, saffron cream sauce

#### **Canadian Walleye Filet**

Parmesan breadcrumbs, lemon caper beurre blanc

**Roasted Sea Bass (\$4.00 up charge / pp)**

Chive crème fraiche beurre blanc

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## **Tableside Carvery**

**\$150 Chef Attendant Fee (2 hours)**

Portion size: 4 ounces per person

**Roasted Turkey \$175** (serves 25-30 guests)  
cranberry sauce, sage gravy | **df** |

**Berkshire Ham \$175** (serves 25-30 guests)  
pineapple-spiced rum sauce | **gf** | **df** |

**House Specialty Top Sirloin \$225** (serves 25-30 guests)  
au jus, creamy horseradish sauce | **gf** |

**Applewood Smoked Pork Loin \$165** (serves 25-30 guests)  
apple brandy- rosemary cream sauce | **gf** |

**Beef Tenderloin \$510** (serves 18-20 guests)  
horseradish sauce | **gf** |

**New Zealand Rack of Lamb \$300** (serves 18-20 guests)  
mint chimi churri

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## **Action Station**

**\$150 Chef Attendant Fee (2 hours)**

**\$13.95 per person**

### **Choose One Pasta**

Gnocchi or Penne Pasta

### **Choose Two Sauces**

**Tomato Cream Sauce**, sausage, roasted peppers, peas

**Fresh Tomato-Basil Sauce** | v |

**Chicken with Parmesan Cream Sauce**

**Sherry Cream Sauce**, mushrooms & tomatoes | v |

**Meatballs**, tomato-basil sauce

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## **Children's Entrees \$12.95**

All children's entrees served with Fresh Fruit

**Chicken Tenders**

**Hamburger Sliders**

**Macaroni & Cheese**

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## BAR ARRANGEMENTS

### HOST BAR

Call Brands	\$7.00
Premium Brands	\$8.00
Martini/ Manhattan	\$8.25
Domestic Beer	\$6.25
Premium Beer	\$7.25
Non-Alcoholic Beer	\$5.00
Wine By The Glass	\$7.50
Soft Drinks	\$3.00
White Claw	\$7.00

### CASH BAR

Call Brands	\$8.50
Premium Brands	\$9.50
Martini/ Manhattan	\$10.00
Domestic Beer	\$7.50
Premium Beer	\$8.50
Non-Alcoholic Beer	\$6.00
Wine By The Glass	\$9.00
Soft Drinks	\$3.50
White Claw	\$8.00

\*\* HOST BAR PRICES DO NOT INCLUDE STATE SALES TAX OR SERVICE CHARGE \*\*

\*\* CASH BAR PRICES DO INCLUDE STATE SALES TAX \*\*

**Cash Bar – each individual pays for his/her beverage individually**

**Host Bar – the event host pays for each beverage**

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## CALL BRANDS

Sauza  
New Amsterdam  
Beefeater  
Bacardi  
Canadian Club  
Jack Daniels  
Jameson  
Johnny Walker Red  
Jim Beam  
Christian Brothers

## PREMIUM BRANDS

Patron  
Tito's  
Kettle One  
Bombay Sapphire  
Captain Morgan  
Crown Royal  
Makers Mark

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## WINE OFFERINGS

*Prices listed by the Bottle*

### HOUSE WINES

Sterling Vineyards \$32 per bottle Chardonnay, Pinot Grigio, Sauvignon Blanc, Cabernet, Pinot Noir

### EXTENDED WINE OFFERINGS

#### SPARKLING & ROSE

Belstar Prosecco \$29  
Whispering Angel Rose \$40

#### RED

Boomtown Cabernet Sauvignon \$36  
Parducci Pinot Noir \$34

#### WHITE

Sonoma Cutrer Chardonnay \$38  
Zenato Pinot Grigio \$34  
Whitehaven Sauvignon Blanc \$38

#### NON-ALCOHOLIC

Sparkling Catawba Juice \$22

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## BEER OFFERINGS

### DRAFT BEER

1/2 Barrel \$350. / KEG

MICHELOB ULTRA — COORS LIGHT — MICHELOB GOLDEN LIGHT — MILLER LITE — BUDWEISER

*We would be happy to check availability of other selections upon request. Prices will vary.*

1/2 Barrel \$475. / KEG

SURLY FURIOUS — STELLA

*We would be happy to check availability of other selections upon request. Prices will vary.*

### DOMESTIC BEER

CAN

MILLER LITE  
COORS LIGHT

### PREMIUM BEER

CAN

STELLA ARTOIS  
SURLY  
HAZY IPA

### N/A BEER

CAN

HEINEKEN ZERO  
COORS EDGE

### WHITE CLAW

CAN

BLACK CHERRY  
RASPBERRY  
MANGO

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# Vendor Relationships

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## Hotel Accommodations:

### Hilton Minneapolis/Bloomington

Address: 3900 American Blvd W, Bloomington, MN 55437

Phone: (952) 893-9500

*Note: The Hilton Hotel offers a complimentary shuttle to and from Minnesota Valley for all guests staying there.*

## Bakery:

### Buttercream Bakery

Address: 18172 Minnetonka Blvd, Wayzata, MN 55391

Phone: (952) 249-0390

### Farmington Bakery

Address: 212 Oak St, Farmington, MN 55024

Phone: (651) 463-2242

### Queen of Cakes

Address: 7027 Amundson Ave, Edina, MN 55439

Phone: (952) 942-7628

### Nothing Bundt Cakes

Address: 8435 Joiner Way, Eden Prairie, MN 55344

Phone: (952) 512-2500

## Décor: (i.e. Chair Covers, Ceiling Draping, Up lighting)

### Illuminations- Leyna

Email: mnlluminations@gmail.com

Phone: (612) 270-4834

## DJ:

### InstantRequest

Phone: (952) 934-6110

## Florist:

### Custom Floral

Address: 2058 149th Ave NW, Andover, MN 55304

Phone: (763) 242-7571

### Arts and Flowers

Address: 6011 Excelsior Blvd, Minneapolis, MN 55416

Phone: (952) 920-8415

## Photographers:

### Manary Photography

Phone: (763) 458-1977

 <p>MINNESOTA VALLEY - country club -</p>	<p>Patrica Mullen Director of Catering</p> <p>6300 Auto Club Road Bloomington, MN 55438 Phone (952) 884-8552 pmullen@mvcgolf.com</p>
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