



MINNESOTA VALLEY
- country club -



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

MINNESOTA VALLEY COUNTRY CLUB

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.

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).**

Policies

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.

Policies

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

Policies

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.

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)	

Reception Tables

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

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

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



Dinner Entrees

All entrées include

two accompaniment selections, petite pan rolls & coffee service

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

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

From the Farm

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|

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|

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

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

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 |

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

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

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

Children's Entrees \$12.95

All children's entrees served with Fresh Fruit

Chicken Tenders

Hamburger Sliders

Macaroni & Cheese



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

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

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

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

Vendor Relationships

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: mnilluminations@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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