



Oak Glen

*Wedding Ceremony  
& Reception*



# Wedding Ceremonies

## Prairie Ceremony

\$799

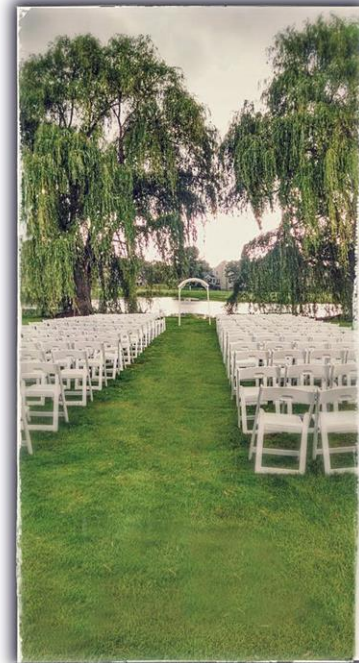
Elegant location between #1 of the Championship course and the main entrance

## Willow Ceremony

\$1599

Spectacular waterfront location between #1 and #9 of the Championship Course

**AVAILABLE STARTING 2019!**



Both ceremony locations include:

- ∞ Newly renovated bride and groom suites
  - ∞ Power hookups
  - ∞ White folding chairs
  - ∞ Standard setup and take down
- ∞ Golf cart transportation for the wedding party
  - ∞ Indoor ceremony backup

# Wedding Receptions

## Royal Oak Room

The Royal Oak room accommodates 400 guests with a permanent dance floor and vaulted ceilings

<p>Saturdays May – October</p> <p>\$999</p>	<p>Saturdays November – April</p> <p>\$599</p>	<p>Friday - Sundays All Year</p> <p>\$599</p>
<p>Food &amp; Beverage Minimum \$6,000</p>	<p>Food &amp; Beverage Minimum \$4,000</p>	<p>Food &amp; Beverage Minimum \$4,000</p>

All wedding receptions include black, white, or ivory table linens and your choice of napkin colors

## Chair Covers & Sashes

Enhance your reception with these available options  
\*priced per chair

**Chair Covers**  
\$5.95

**Chair Sashes**  
\$3.95



# Bride & Groom Suite Extras

Must have ceremony at Oak Glen to be eligible for these options



## Beverages

### Mimosa Bar

Includes two 750ml bottles of champagne with a variety of juices; grapefruit, orange, cranberry

\$49.95

### Drink Tickets

Open bar; Valid for any soda, beer, wine, or single shot cocktail

\$5 per ticket

## Snacks

All options include a platter for both suites

### Assorted Fruit

Assortment of seasonal fresh fruit served with a sweet house made fruit dip

\$79.95

### Assorted Vegetables

Assortment of raw and grilled vegetables served with a creamy curry dip

\$89.95

### Meat and Cheese Tray

Cheddar, provolone, Swiss, pepper jack, Gouda and brie cheeses with salami and pepperoni served with crackers

\$89.95

## Lunch

### Deli Sandwich Lunch Box

Choice of ham or turkey deli sandwich packaged with potato chips and cookie

\$5.95

### Southwest Chicken Wrap Lunch Box

Grilled chicken, lettuce, pepper jack cheese, tomato, onion and chipotle ranch dressing wrapped in a garlic herb tortilla served with a cookie and choice of potato or pasta salad

\$7.95

# Food Displays

Recommended for 50 people

## Assorted Fruit

Assortment of seasonal fresh fruit served with a sweet house made fruit dip

\$179.95

## Assorted Vegetables

Assortment of raw and grilled vegetables served with a creamy curry dip

\$189.95

## Baked Brie Display

Two wheels of brie cheese topped with apricot preserves and toasted almonds, wrapped in a puff pastry served with crackers and ciabatta

\$179.95

## Meat and Cheese Tray

Cheddar, provolone, Swiss, pepper jack, Gouda and brie cheeses with salami and pepperoni served with crackers

\$189.95



# Cold Hors d'oeuvres

Priced per 100 pieces

## Chicken Salad Supreme

Chicken salad stuffed in profiteroles  
\$109.95

## Bruschetta

Tomato-basil bruschetta on crostini's  
\$109.95

## Turkey Cranberry Pinwheels

Cranberry cream cheese, turkey and scallions  
\$109.95

## Red Bell Pepper Pinwheels

Roasted red bell peppers with cheddar, bacon and  
garlic cream cheese  
\$109.95

## Mediterranean Roasted Vegetable Crostini

Roasted fresh vegetables with feta cheese on a  
crostini  
\$119.95

## Smoked Salmon Pinwheels

Smoked salmon with diced red onions, capers and  
horseradish dill cream cheese  
\$129.95

## Mexican Layer Dip

Chipotle cream cheese, refried beans, sour cream,  
guacamole, Pico de gallo, black olives, cheddar  
cheese served with tortilla chips  
\$139.95

## Tropical Fruit Skewers

Assorted seasonal fruit served with sweet fruit dip  
\$149.95

## Mini Dollar Sandwiches

Turkey, ham or roast beef on a sourdough bun  
\$179.95

## Crab and Cucumber Canapé

Fresh crab with celery, chives, shallots,  
mayonnaise and lemon juice on a cucumber slice  
\$179.95

## Shrimp Cocktail

Jumbo shrimp with lemons and cocktail sauce  
\$249.95

# Hot Hors d'oeuvres

Priced per 100 pieces

## Potato Croquettes

Prosciutto, garlic and parmesan

\$109.95

## Chicken Drumsticks

Your choice of barbeque, buffalo or jerk sauces

\$129.95

## Chicken Quesadillas

Served with salsa and sour cream

\$129.95

## House Made Meatballs

Swedish style or in barbeque sauce

\$139.95

## Artichoke Dip

Artichoke dip served with pita chips

\$129.95

## Teriyaki Water Chestnuts

Wrapped in bacon

\$139.95

## Mini Ruebens

Classic mini rubeens served open faced

\$129.95

## Mini Kabobs

Marinated with peppers and onions

Chicken \$139.95 | Beef \$149.95

## Thai Chicken Satays

Marinated chicken satays in a peanut sauce

\$129.95

## Classic Egg Rolls

Pork and vegetable with sweet and sour

\$149.95

## Margarita Flatbreads

Flatbread pizza, margarita style

\$129.95

## Stuffed Mushrooms

Stuffed with bacon and cream cheese

\$149.95



# Build Your Dinner Buffet

Build your elegant buffet dinner from the following options: two or three dinner entrées, one salad, one starch and one vegetable. All buffet dinners include tableside bread, water and coffee service

Choice of two entrées: \$25.95

Choice of three entrées: \$28.95

Kids Buffet \$9.95

Price based per person

## **Seared Chicken Breast\***

Chicken breast topped with your choice of chardonnay cream or tangy mustard sauce

## **Apple Rosemary Pork Loin\***

Marinated in an apple and rosemary brine, sliced and served with an apple cider sauce

## **Wild Rice and Swiss Stuffed Chicken**

Chicken breast stuffed with wild rice and Swiss cheese, topped with a sherry mushroom sauce

## **Broiled Salmon**

Salmon filet brushed with a creamy dill sauce

## **Parmesan Crusted Chicken**

Chicken breast crusted with bread crumbs and parmesan cheese, served with Dijon cream sauce or roasted tomato-basil sauce

## **Dijon and Herb Crusted Salmon**

Salmon filet brushed with Dijon mustard, topped with herb bread crumbs, served with a lemon-chive sauce

## **Sliced Roast Beef**

Slow roasted to perfection, sliced and served with our burgundy mushroom sauce

## **Herb Breaded Walleye**

Walleye filet coated in herb bread crumbs and almonds, with a lemon beurre blanc sauce

\*Can be prepared gluten-free on request

## Carving Stations

Substitute any of the buffet entrées for an elegant carving station  
\$49.95

### **Maple Glazed Ham**

Maple glazed then slow baked to perfection

### **Roast Beef Strip Loin**

Tender slow roasted beef strip loin served with au jus and horseradish cream

### **Roasted Turkey Breast**

Slow roasted turkey breast hand carved by a professional chef finished with classic gravy

### **London Broil Flank Steak**

Grilled flank steak London broil style finished with roasted garlic jus lié





## Plated Dinners

Build your elegant plated dinner service from the following options:  
up to two dinner entrées or one duet entrée, one salad, one starch and one vegetable.

All plated dinners include tableside bread, water and coffee service

### Entrées

#### Seared Chicken Breast

Chicken breast topped with your choice of chardonnay cream or tangy mustard sauce

\$22.95

#### Wild Rice and Swiss Stuffed Chicken

Chicken breast stuffed with wild rice and Swiss cheese, topped with a Sherry mushroom sauce

\$23.95

#### Parmesan Crusted Chicken

Chicken breast crusted with bread crumbs and parmesan cheese, served with Dijon cream sauce or roasted tomato-basil sauce

\$23.95

#### Apple Rosemary Pork Loin

Marinated in an apple and rosemary brine, sliced and served with an apple cider sauce

\$24.95

#### Grilled Boneless Pork Chop

Seasoned and grilled to perfection topped with a light garlic-lime vinaigrette

\$24.95

#### Bacon Wrapped Pork Tenderloin

Pork tenderloin seasoned and seared served atop an orange mustard sauce

\$26.95

#### Sliced Roast Beef

Slow roasted to perfection, sliced and served with our burgundy mushroom sauce

\$24.95

#### Sirloin Steak

8 ounces of perfectly grilled sirloin, topped with a roasted mushroom sauce

\$26.95

#### Filet Mignon

7-ounce grilled beef tenderloin steak topped with a cabernet demi-glaze

\$32.95

#### Dijon and Herb Crusted Salmon

Salmon filet brushed with Dijon mustard, topped with herb bread crumbs, served with a lemon-chive sauce

\$26.95

#### Broiled Salmon

Salmon filet brushed with a creamy dill sauce

\$26.95

#### Walleye (Breaded or Broiled)

Walleye filet coated in herb bread crumbs, with a lemon beurre blanc sauce

\$30.95

### Kids Meal

#### Chicken Tenders

Served with French fries and applesauce

\$10.95

# Dinner Accompaniments

## Salads

### Classic Mixed Greens

Romaine, iceberg, and mesclun greens with grape tomatoes, cucumbers and house made croutons along with your choice of ranch, French, blue cheese, or balsamic vinaigrette dressing

### Caesar

Chopped romaine with parmesan cheese, grape tomatoes, and house made croutons with Caesar dressing

### Greek

Chopped romaine and iceberg lettuce with grape tomatoes, cucumbers, red onions, garlic toasted almonds and Greek-feta vinaigrette

### Salad l'Orange

Chopped romaine lettuce with mandarin oranges, red onion, Swiss cheese, honey-glazed pecans and creamy orange dressing

### Spinach Salad

Fresh Spinach with red pepper, red onion, cucumbers, glazed walnuts and honey-poppy seed dressing

## Starches

### Roasted Garlic Mashed Potatoes

Baby red potatoes mashed with roasted garlic

### Twice Baked Mashed Potatoes

Peeled russets mashed with bacon, cheese, sour cream and chives

### Herb Roasted Baby Red Potatoes

Baby red potatoes, quartered, tossed with olive oil and herbs and oven roasted

### Asiago Custard Potatoes

Shredded potatoes baked in an Asiago custard

### White Wild Rice Pilaf

White and wild rice with a medley of diced vegetables

## Vegetables

### Fresh Vegetable Medley

Carrots, zucchini, yellow squash & red peppers

### Sautéed Garlic Green Beans

Fresh green beans with diced red peppers

### Honey Glazed Baby Carrots

Candied baby carrots glazed with sweet honey

# Dessert

Our wedding cakes and cupcakes are prepared by BreadArt, as Oak Glen does not have an in-house bakery

BreadArt is a family owned, from scratch bakery in Bayport. They use only natural ingredients and do not add preservatives or additives. Cakes are also never frozen guaranteeing their freshness.



### The advantages to using BreadArt:

- ∞ -The cost of the cake will go towards your food and beverage minimum
- ∞ -The invoice would be paid to Oak Glen, making one less bill you must worry about



## Traditional Tiered Wedding Cake

\$4.95 per person

## Centerpiece Cakes

6" Centerpiece Cake

\$65.95

8" Centerpiece Cake

\$95.95

## Wedding Cupcakes

**Frosted**

\$2.50

**Filled**

\$3.00

BreadArt and their owner's, the Petersons, offer a complimentary consultation to bring your dream wedding cake, or cupcakes for that matter, to life.



# Beverages

## Bar Packages

All package prices are based per person

### Beer and Wine Bar

All tap beer and all house wine  
\$6 first two hours  
\$4 every hour after

### Premium Bar

Everything from the house bar plus all call liquors  
(a step up from rail)  
\$10 first two hours  
\$6 every hour after

### House Bar

Everything from the beer and wine bar plus all rail  
liquors (brands you've heard of)  
\$8 first two hours  
\$5 every hour after

### Open Bar

Everything that we offer, including the best of the  
best  
\$12 first two hours  
\$7 every hour after

## Wine

### House Wine

Available in most flavors, 1.5 L  
\$32 per bottle

### Sparkling

Brut  
\$18 per bottle

## Draft Beer

### Domestic

\$299

### Craft

\$399

## Non-Alcoholic

All-night soda

\$299

# Late Night Food

## House Made Pizzas

1 order equals 100 slices; available in cheese & pepperoni  
\$109.95

## Mac and Cheese Bar

Serves approx. 50 per order; Creamy macaroni and cheese, topped with your choice of 5 of the following:

Popcorn  
Chicken

Diced Ham

Bacon Bits

Cocktail  
Wieners

\$129.95

Cracker  
Crumbs

Jalapenos

Broccoli



# Oak Glen

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