

HAZELTINE NATIONAL GOLF CLUB

2021 MEETINGS & SPECIAL EVENTS MENU

HOST YOUR NEXT EVENT AT HAZELTINE

Plan a distinctive event, meeting or special occasion - Hazeltine's exquisite venues and impeccable service ensure perfectly planned occasions, and membership is not required.



Dear Member or Sponsored Guest:

On behalf of the Board of Governors and staff, we would like to thank you for considering Hazeltine National Golf Club for your upcoming special event. Hazeltine National Golf Club is committed to offering the highest quality and selection of foods, coupled with an unparalleled level of guest services. We take great pride in upholding the tradition of excellence that has come to be Hazeltine National.

The Banquet Department will be happy to orchestrate all the details for your function, whether it be a breakfast meeting, a luncheon gathering or an exclusive evening gala. From the captivating ambiance to the cuisine, you and your guests will experience uncompromising service steeped in a tradition of luxury, hospitality, and festivity.

The enclosed menu selections have been created to enhance your dining experience. Our creative and experienced staff welcomes challenges and suggestions. We are flexible with our menus and would be happy to customize your event if you do not find exactly what you need.

After reviewing the enclosed information, please call our banquet department at (952) 556-5420 to plan your event. We look forward to working with you to create an affair that you and your guests will talk about for years to come.

Sincerely,

Jan Hillius

CATERING DIRECTOR
JAN HILLIUS

Cathy Justice

FOOD AND BEVERAGE DIRECTOR
CATHY JUSTICE

Michael Patton

EXECUTIVE CHEF
MICHAEL PATTON

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Addressing COVID-19

We are taking the Coronavirus COVID-19 very seriously. Fortunately, we already diligently follow Food Safety Laws which ensure that we prepare food in a clean and safe way. As we do everyday, we are making sure that all of our standard operating procedures regarding sanitation are being strictly upheld and followed. In addition, we are carefully following the guidelines and directives from the CDC and food industry experts. We have heightened our protocol on all sanitation efforts, and will have ongoing education with our staff on the preventative measures being continuously updated by the CDC regarding food, food handling and safety.

All pricing is subject to change. Hazeltine National Golf Club reserves the right to make menu alterations should there be a significant change in pricing or product availability. Menu pricing is guaranteed 60 days prior to your event.

BREAKFAST

items priced per person

BUFFETS

served with coffee

Continental Breakfast | 12

house baked muffins, breakfast breads, seasonal fruits & berries

Sunrise Buffet | 17

house baked muffins, breakfast breads, seasonal fruit & berries, pecan smoked thick cut bacon, sage pork sausage patties, o'brien skillet potatoes, farm fresh scrambled eggs (can be prepared with cheese \$2 upcharge)

ADDITIONAL BREAKFAST MEATS

Housemade Turkey-Sage & Tomato
Sausage
Patties* | 3

Grilled Chicken Sausage Links* | 3

Grilled Ham Steak* | 3

Pan Fried Pork Roll* | 3

Grilled Pork Chop* | 6

Chicken Fried Cube Steak & Sage-Gravy | 6

GOOD MORNING ADDITIONS

House Made Granola, Honey-Lime Yogurt* | 3.5

Seasonal Farm Fruit Smoothies* | 3.5

Irish Oatmeal | 3.5

brown sugar, whole milk & sweet cream butter

Buttermilk Biscuits with Pork Sausage &
Sage Milk Gravy | 4.5

Flapjacks with Maple Syrup | 4.5

Quiches Traditional Lorraine with
Broccoli & Cheddar | 4.5

Classic Eggs Benedict | 5.5

Scottish Smoked Salmon & Asparagus
Benedict In Puff | 5.5

Chicken Fried Chicken & Waffles | 6.5
sweet cream butter, candied pecans &
maple syrup

Breakfast Burritos | 6.5
scrambled eggs, pepper jack cheese,
pico de gallo

CHEF CARVED ADDITIONS

minimum of 25 people

Prime New York Sirloin* | 18
béarnaise sauce

Grilled Skirt Steak
Carne Asada* | 14
tarragon chimichurri

Smoked Pit Ham* | 12
pineapple-maple glaze

* indicates gluten free

LUNCH

all lunches are served with coffee

HOUSE PREPARED SOUPS

\$6 per person

Tuscan Tomato-Bread

with basil & extra virgin olive oil

Steak & Onion*

with aged gouda

Minnesota Wild Rice*

Split Pea & Smoked Ham*

White Bean, Bacon & Thyme*

Double Chicken Broth, Vegetables & Noodles

Black Bean Soup with Cilantro-Onion Salsa*

New England Clam Chowder

Roasted Forest Mushroom Cream with Sherry*

Garden Heirloom Tomato Gazpacho*

with pickled onions & cucumber relish (summer)

Roasted Butternut Squash & Smoked Shrimp

with coconut & ginger*

Sweet Corn & Blue Crab Chowder*

(summer & early fall)

Lobster Bisque (mkt price)

SANDWICHES

all sandwiches served with house potato chips

Classic NYC Reuben | 15

grilled caraway rye, 1000 island dressing, house made sauerkraut, swiss cheese & slow cooked corned beef

Pulled Hardwood Smoked Pork BBQ | 14

sliced white onions, dill pickles & butter bun

Chicken Salad | 15

waldorf style on toasted croissant

“Big Easy” Muffuletta Sandwich | 15

house baked rosemary-sea salt focaccia, thinly sliced Italian meats & cheese, layered with house made giardiniera

The Walking Man | 16

toasted multi grain bread piled high with rare roast beef, smoked ham & tom turkey, cheddar cheese, lettuce, vine ripe tomatoes, red onion & bacon, roasted shallot aioli & uncle pete’s mustard

ENTRÉE SALADS

all salads served with warm rolls and butter

Hazeltine Chicken Caesar | 15

baby romaine, grilled chicken, focaccia croutons, shaved parmesan

HNGC Field Cobb* | 15

grilled chicken, baby romaine, prairie breeze cheddar, hardboiled egg, crispy pancetta, avocado-tomato relish, champagne vinaigrette

Par 3* | 18

living bibb lettuce hearts topped with roasted chicken salad, Albacore tuna salad & local farm fresh egg salad, avocado & marinated heirloom tomatoes

Roasted Chicken & Fingerling Potato* | 16

roasted chicken, fingerling potato & rosemary hearts of romaine caesar

Asian Chopped Salad* | 15

organic greens, cabbage, green onion, navel oranges, tofu, shaved daikon, watermelon radish & toasted peanuts tossed in a cilantro-ginger vinaigrette

SALAD ENHANCEMENTS *

Steak 3 | Salmon 2 | Shrimp 3

* Indicates Gluten Free

LUNCH BUFFETS

all buffets include coffee

DELI BUFFET

per person | 22

house chips*	sliced meats (ham, roast turkey, roast beef)*
caesar salad	
house made coleslaw*	sliced cheeses (tillamook cheddar, provolone, swiss)*
bakery fresh breads	
albacore tuna salad*	assorted toppings and condiments*

Added Salad Bar* | 6

spinach	white balsamic vinaigrette
mixed greens	
romaine	french dressing
cucumber	bleu cheese dressing
tomato	warm rolls
shredded carrots	

Added Salad Bar Enhancements* | 12

added salad bar plus

hardboiled egg	bleu cheese crumbles
garbanzo beans	
broccoli	bacon
tillamook cheddar	strawberries
	blueberries

CHUCK BOX

per person | 32

texas red chili with the fix'ns* (cheddar cheese, sour cream, diced red onion)	hardwood smoked yard bird (leg & thigh)*
jalapeno skillet cornbread & honey butter	three cheese baked macaroni
campfire potato fries*	blue lake green beans with sweet cream butter*
bbq baby back pork ribs bourbon mopping sauce*	sweet corn succotash*

Chuck Box Additions

Slow Smoked Beef Brisket | 16

smoked pepper crust & mopping sauce

Bacon Wrapped Black Tiger Prawns* | 16

lemon-chili rub

Grilled Chef's Selection Butcher & Boar Sausages | 8

Pulled Pork BBQ Sliders | 8

pickled red onions, butter buns

BEV HUT

per person | 27

Yukon Gold Potato Salad*	Iva's Cole Slaw*
Kettle Chips & Queso*	Deviled Eggs*
Albacore Tuna Salad avocado & basil marinated tomatoes*	Chocolate & Vanilla Milkshakes*
"Burger Dogs"	All Beef Wood Grilled Hot Dogs traditional condiments
Meatloaf Sliders bourbon bbq sauce aioli	Grilled Chicken Breast "Club" Burger

*indicates gluten free

SNACKS

prices per person (unless noted)

BREAKS

Cookie Jar | 7

cookies, brownies, mini milks

Theater Break* | 8

popcorn, m&m candies, gummi bears,
nachos with cheese sauce, jalapeños

Energy Break | 7

granola bars, energy bars, sea salt almonds

Health Break | 10

seasonal fresh fruit, hummus, veggies & pita bread

MUNCHIES

Snack Mix | 1.5

Flavored Popcorn* | 2

House Chips & French Onion Dip* | 2.5

Tortilla Chips, Queso, Guacamole* | 6

Warm Chocolate Chip Cookies | 2.5

Double Eagle Cookie | 2.75

ANYTIME

Wood Fired Pizzas | 7 + \$200 Chef fee

hand tossed with customized toppings
Two chefs for 90 minutes

Chicken Wings | 5

buffalo, house bbq, bleu cheese, ranch

Cheeseburger Sliders | 7

Southern Fried Chicken Fingers | 7

hand cut fries, bread and butter pickles,
assorted sauces

Crispy Flat Bread Pizzas | 4

(Select three)

pepperoni

veggie

cheese

sausage and peppers

* Indicates Gluten Free

HORS D'OEUVRES

DISPLAYED

priced per 25 pieces

BEEF**

**Hand Chopped Beef Tenderloin
Steak Tartare | 100**
toast points (*chef attended*)

Petite Beef Wellington | 125
black truffle glaze

POULTRY

Indonesian Chicken Satay* | 75
sweet pickled red onion &
coconut - peanut sauce

VEGETARIAN

**Seasonal Garden Vegetables &
Lebanese Hummus | 75**
roasted eggplant dip with
grilled pita bread & olives

**Grilled Spiedini of Mozzarella,
Focaccia & Tomato* | 75**
on rosemary branch

FISH & SEAFOOD**

Teriyaki Atlantic Salmon Lollipops* | 90
with cucumber rice wine pickles

Champagne Poached Black Tiger Prawns* | 100
yuzu cocktail sauce & lemons

Grilled Artichoke & Blue Crab Dip | 100
with toasted french baguette

Yellowfin Tuna Poke* | 100
fried taro root chips

Bacon Wrapped Prawns* | 100
bourbon bbq sauce

**Best At Market,
Seasonal Oysters on the Half Shell | MKT**
granny smith apple-tarragon mignonette

Pan Fried Blue Crab Jumbo Lump Cakes | 125
basil aioli

Grilled Oysters Wrapped in Pancetta | MKT
on rosemary skewers with balsamic glaze
(seasonal selection)

SLIDER STATIONS**

(Minimum of 25 people)
Optional Chef attendant fee of \$150

Grilled Prime New York Sirloin | 8
blue cheese-black pepper spread

Citrus Marinated Loin of Swordfish | 6
lemon-basil vegetable relish

Cajun Pork Tenderloin | 5
giardiniera, tarragon aioli

Boneless Leg of Lamb | 6
lemon -rosemary crust,
tzatziki& grilled pitabread

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HORS D'OEUVRES

PASSED OR STATIONED

priced per 25 pieces

POULTRY

Smoked Chicken Tostada* | 75

creme fresh, cilantro, chipotle-black bean puree, corn tortilla

Chicken Samosa | 100

curried chicken, vegetables & ginger flash fried in crispy pastry with hot & sour dipping sauce

VEGETARIAN

Cauliflower Fritters | 65

curry mayo

Three Mushroom Bruschetta | 65

truffle oil

Deviled Eggs* | 65

classic preparation, smoked paprika

Arancini | 65

fresh mozzarella, preserved tomato aioli

Crispy Fried Brussels Sprouts | 100

sweet chili vinaigrette

Brie "Cheese Curds" | 75

raspberry gastrique

Vine Ripe Heirloom Tomato & Basil Bruschetta | 75

(summer & early fall)

Baked Fingerling Potatoes* | 110

chive cream & american caviar

BEEF**

Bison Meatballs | 75

spicy ketchup and avocado ranch

Mini Beef Wellington | 125

wild mushrooms

LAMB & PORK**

Ham & Brie on Grilled Baguette | 75

apricot mustard glaze

Carne Asada & Cheese Empanadas | 75

Lamb Lollipops* | 125

chermoula

FISH & SEAFOOD**

Tuna Tartar Medallion* | 110

sliced cucumber, yuzu aioli, pickled chili

Corkscrew Shrimp* | 115

spicy bang bang sauce

Crab Stuffed Mushroom | 115

blue crab and herb stuffed cremini mushroom caps

Grilled Wild Shrimp Cocktail | 115

chimichurri & cocktail sauce

Spicy Tuna Tartare* | 125

crispy fried rice

Classic Maine Lobster Roll | 125

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PRE-DINNER SELECTIONS

SALADS

Included with dinner entrée

all salads are served with warm rolls and butter

Little Gem*

iced radishes, chives, parmesan cracker & champagne vinaigrette

House Salad

field greens, cherry tomatoes, cucumber, red onion, croutons, candied balsamic

Baby Iceberg Lettuce Head*

smoked pecan bacon, maytag bleu cheese, marinated tomatoes, shaved red onion & cabernet vinaigrette

Hazeltine Caesar

baby romaine, focaccia croutons, shaved parmesan

CHILDREN'S ENTRÉES

For guests age 10 and under
All children's entrées served with
fresh fruit cup & french fries

Chicken Tenders | 15

Mini Corn Dogs | 15

Cheeseburger | 15

SOUPS

\$6 per person

Steak & Onion with Aged Gouda*

Split Pea & Smoked Ham*

Minnesota Wild Rice*

Tuscan Tomato Bread with Basil

SEASONAL SALADS

\$7 per person

all salads are served with warm rolls and butter

Haystack of Roasted Butternut Squash*

shaved brussels sprouts, tuscan kale confetti, salted pumpkin seeds & dried cranberries with apple cider vinaigrette (*fall & winter*)

Roasted Beet & Goat Cheese Poke*

green onion, tamari-sesame dressing & rice wine cucumber pickles

Heirloom Tomato Caprese Salad*

sweet basil, buffalo mozzarella, tuscan olive oil & balsamic must (*summer & fall*)

Champagne Poach Shrimp & Summer Melon*

Salad of Champagne poach shrimp, compressed summer melon, mint & organic lettuces with lemon vinaigrette (*summer & fall*)

Beef Sirloin Carpaccio & Wild Arugula

parmesan reggiano & balsamic syrup
(*50 persons & under*)

* Indicates Gluten Free

DINNER ENTRÉES

all dinner entrees are served with choice of salad, warm rolls, butter and coffee

POULTRY

Thai Glazed Chicken Breast* | 31

flavors of lemongrass & basil, served with steamed jasmine rice & ginger - orange carrots

Pan Roasted Chicken Breast* | 31

forest mushrooms with marsala & natural jus, herb roasted fingerling potatoes, roasted rainbow carrots with dill

Classic Bistro Roasted Half Young Hen* | 31

sauce fines herbs, yukon gold mashed potatoes, french green beans

Grilled Duck Breast & Leg Confit* | 32

braised red cabbage & buttered herb turnips

BEEF**

Cabernet Braised Angus Beef Short Rib* | 36

green onion sour cream smash potatoes, french green beans

Grilled Prime Pepper Crusted New York Sirloin* | 42

foie gras forest mushrooms, charred Brussels sprouts & duck fat potato

Grilled Hardwood Smoked Angus Beef Tenderloin Filet* | 47

parmesan potato puree, roasted portobello mushroom & blistered broccolini

House Crafted HNGC Meatloaf | 32

bacon lardons, pearl onions & sherry, yukon gold-green onion smashed potatoes, romanesco

Slow Roasted Herb Crusted Prime Rib & Au Jus* | 43

baked yukon potato with "the works", french green beans

Herb Roasted Angus Beef Tenderloin* | 52

hudson valley foie gras "Rossini", anna potato, steamed asparagus (*asparagus not available year-round*)

LAMB & PORK**

Colorado Rack Of Lamb | 47

garden herbs & dijon crust, ratatouille a la Provençal & garlic fingerling potatoes

Double Cut Grilled Australian Lamb Chops* | 42

minted chili-mango salsa, anna potato & broccolini

Grilled Tequila-Citrus Infused Pork Loin Chop* | 32

charro beans, charred brussels sprouts

Pork Tenderloin Schnitzel | 31

brown butter torchio pasta, cornichons & dill

FISH & SEAFOOD**

Pepita Crusted Atlantic Salmon | 33

crushed avocado, queso fresco & roasted tomato-tortilla sauce

Pan Roasted Alaskan Halibut* | mkt

roasted poblano-white cheddar cheese grits, green tomato chow-chow (*summer/fall only*)

Pan Fried Blue Crab Jumbo Lump Crab Cakes | 38

grain mustard emulsion, shell bean succotash

Pan Fried Local Waters Walleye | 33

minnesota wild rice pilaf, french green beans & lemon butter

Grilled Swordfish Steak "Greek" Style | 38

lemon-oregano orzo pilaf with house cured tomatoes & roasted eggplant

VEGETARIAN

Harvest Roasted Root Vegetable & Mushroom Pot Pie | 31 (*fall/winter*)

Summer Vegetable Cannelloni | 31

with roasted garlic & tomato-basil (*spring/summer*)

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DINNER BUFFETS

minimum of 25 people for all buffets
all buffets include coffee

THE FIESTA

\$38 per person

Flash Fried Corn Chips, Queso Dip & Salsa Bar*

(salsa selections, choose three)

fire roasted tomato	salsa roja picante
tomatillo salsa verde	charred corn salsa
pico de gallo	cilantro-onion lime salsa

Southwest Caesar Salad

roasted jalapenos, cilantro & black beans

Spanish Rice*

Refried Beans* OR Charro Beans*

Pork Carnitas & Corn Tortillas*

pickled red onions, sliced radish, salsa roja picante & crema

Rolled Chicken & Cheese Enchiladas*

corn tortillas & choice of sauce
(traditional red or green enchilada sauce)

FIESTA ENHANCEMENTS

Fajitas | 8

grilled carne asada & chicken carbon, warm flour tortillas, grilled onions & peppers

"Baja Style" Dorado Fish Tacos* | 6

crispy corn shells, cabbage slaw, onion-cilantro salsa & chipotle crema

Chicken Tortilla Soup* | 4

fried corn strips, diced avocado, cheddar cheese garnish

Chicken & Cheese Quesadillas | 4

chilies, onions & crema

Albondigas Soup | 4

Chicken Carbon or Grilled Gulf Shrimp | 6

added to southwest caesar salad

Table Side Guacamole & Chips* | 5

Chef attendant

ITALIAN

\$45 per person

Caesar Salad

baby romaine, focaccia croutons, shaved parmesan

Garlic Bread

Chicken Piccata - lemon caper beurre blanc

OR

Chicken Marsala* - cremini mushrooms

Parmesan Crusted Pork Cutlet

savory tomato sauce

Rosemary Garlic Potatoes*

Sauteed Broccoli*

Tiramisu

FARMERS**

\$48 per person

Farmers Salad*

frisée, field greens, bacon, egg, garlic-parmesan vinaigrette

Herb Roasted Chicken Breast*

sauce fines herbes

Pan Roasted Flat Iron Steak*

wild mushroom ragout

Roasted Garlic Whipped Potatoes*

Green Beans*

Apple Crisp

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DINNER BUFFETS

Minimum of 25 people for all buffets
All buffets include coffee

CHAMPIONS**

\$58 per person

House Salad

field greens, cherry tomatoes, cucumber, red onion, croutons, candied balsamic

Caesar Salad

baby romaine, focaccia croutons, shaved parmesan

Cedar Plank Salmon*

beurre blanc

Chicken Schnitzel

fried capers, lemon, cornichons

Chef's Choice Seasonal Vegetarian Entrée

Yukon Mashed Potatoes*

Roasted Brussels Sprouts*

Flourless Chocolate Torte*

EAGLES NEST**

\$64 per person

Asian Chopped Salad*

organic greens, cabbage, green onion, naval oranges, shaved daikon, watermelon radish & toasted peanuts in a cilantro-ginger vinaigrette

Thai Chicken Breast*

orange ginger carrots, jasmine rice

Grilled Prime New York Steak*

red wine reduction

Parmesan Risotto*

asparagus, mushrooms

Roasted Red Potatoes*

Seasonal Vegetable*

Profiteroles

GRAND BUFFET**

\$72 per person

Farmers Salad*

frisée field greens, bacon, egg, garlic-parmesan vinaigrette

Pickled Strawberry Spinach Salad*

spinach, local goat cheese, pickled strawberries, champagne vinaigrette

Choice of Beef

Chef Carved Prime Rib*

Slow Roasted Beef Tenderloin*

Choice of Fish:

Grilled Mahi Mahi*

Pepita Crusted Atlantic Salmon

Pan Fried Local Waters Walleye - lemon butter

Herb Crusted Pork Tenderloin

roasted apple gastrique

Choice of Starch*:

sweet potato mash, twice baked potatoes, yukon gold mashed potatoes, roasted herb fingerling potatoes, minnesota wild rice pilaf

Choice of 2 Vegetables*: petite rainbow carrots, french green beans, broccolini, brussels sprouts, seasonal vegetable

Choice of 2 Desserts:

Salted Caramel Cheesecake

Triple Mousse Torte

Lemon Tart

Flourless Chocolate Torte*

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DESSERTS

Priced per person (unless noted)

STATIONED

Minimum of 25 people

Sundae Bar | 8

choice of vanilla or chocolate ice cream
chocolate sauce, caramel, strawberries,
whipped cream, m&m's, gummy bears, sprinkles,
peanuts, oreos, maraschino cherries

Cheesecake Bar | 10

vanilla or chocolate cheesecake
strawberry sauce, brandy cherries, caramel,
chocolate sauce, chopped nuts, whipped cream

Build Your Own: Shortcake Bar | 8

whipped cream, mixed berries, chocolate, strawberry sauce

PLATED

Dark Chocolate Brownie Sundae | 7

vanilla bean ice cream, hot fudge,
house caramel, whipped cream

Dark Chocolate Lava Cake | 7

brown butter crème anglaise, strawberry coulis,
vanilla bean ice cream

Salted Caramel Cheesecake | 7

chocolate crumble, whipped cream

Lemon Tart | 7

lemon custard, fresh berries, whipped cream

Triple Mousse Torte | 7

chocolate crumble, whipped cream

Mocha Cheesecake | 8

coffee and chocolate flavored cheesecake

Almond Cheesecake | 8

cheesecake with toasted slivered almonds

GLUTEN FREE

Sorbet Sampler* | 5

three petite scoops, berries, wafer cookie

Flourless Chocolate Torte* | 7

grand marnier whipped cream, raspberries

Classic Crème Brûlée* | 8

caramelized sugar, whipped cream

DISPLAYED

Warm Cookies | 2.5 each

chocolate chip, monster, oatmeal raisin,
rocky road, sugar

Assorted Bars and Brownies | 3 each

Mini Desserts | 45 dozen

chef's assortment

Seasonal Fruit Cobbler | 8 per person

vanilla bean ice cream

Double Eagle Cookie | 2.75 each

* Indicates Gluten Free

BEVERAGES

NON-ALCOHOLIC

Fountain Soda | 2.5

(when available)

Pepsi, Diet Pepsi, Sierra Mist, Mug Root Beer,
Mountain Dew, Gingerale

Bottled Soda - 20 oz | 3.5

Coke Classic, Diet Coke, Caffeine Free Diet Coke,
Coke Zero, Sprite, Minute Maid Lemonade, Barq's
Root Beer, Diet Mountain Dew, Aquafina

Gatorade | 4

Lemon Lime, Fruit Punch, Fierce Grape, G2 Fruit
Punch, G2 Fierce Grape

Red Bull | 5

Regular or Sugar-free

Coffee

Pot (serves 5) | 12

Orange Juice | Cranberry Juice

Individual | 3

Hot Tea

Individual | 4

Iced Tea

Individual | 3

Lemonade

Individual | 3

San Pellegrino | 4

Sparkling

FOR THE GROUP

Hot Tea

Push Pot (serves 8-10) | 24

Hot Apple Cider

Push Pot (serves 8-10) | 24

Hot Cocoa

Push Pot (serves 8-10) | 24

Coffee

Pot (serves 5) | 12

Large (serves 24) | 48

Orange Juice | Cranberry Juice

Pitcher (serves 6-8) | 15

Acrylic Dispenser (serves 14-16) | 30

Sparkling Apple Cider | 18

(per bottle)

Iced Tea

Pitcher (serves 6-8) | 15

Acrylic Dispenser (serves 14-16) | 30

Lemonade

Pitcher (serves 6-8) | 15

Acrylic Dispenser (serves 14-16) | 30

Fruit Punch | 30

Acrylic Dispenser (serves 14-16)

Fresh Citrus Infused Water | 30

Acrylic Dispenser (serves 14-16)

Fresh Cucumber Mint Infused Water | 30

Acrylic Dispenser (serves 14-16)

BAR ARRANGEMENTS

HOST BAR PRICING

Soft Drink 2.5	House Drink 7
Domestic Beer 6	Premium Pour 8
Premium Beer 7	Super Premium Pour 9

Sagelands Wine by the Glass | 8

BAR PACKAGES

priced per person

Bronze | 15

hosted beer and house wines (all varietals) during 1 hour social

Silver | 20

hosted beer, house wines (all varietals), and liquor during 1 hour social

Gold | 25

hosted beer and house wines during 1 hour social and additional 3 hours with dinner

Platinum | 30

hosted beer, house wines (all varietals), and liquor during 1 hour social and additional 3 hours with dinner

BEERS

Bottle

Budweiser, Bud Light, Coors Light, Mich Golden Light, Michelob Ultra, Miller Lite, O'Doul's Amber (N/A), Blue Moon, Corona Premium, Grain Belt Premium, Heineken, Stella Artois, Stella Cidre*, Summit EPA

Can | (Available during golf season)

Coors Light, Mich Golden Light, Michelob Ultra, Miller Lite, Grain Belt Premium, Guinness, Leinenkugel's Summer Shandy, Angry Orchard Cider*, Pseudo Sue Pale Ale, Surly Furious

WINE LIST

HOUSE

Sagelands, Washington | 29
Chardonnay, Pinot Gris, Rosé,
Merlot, Red Blend, Cabernet Sauvignon

BUBBLES & ROSE

Zordetto Prosecco, Italy | 30
Domaine Laurier Brut, Sonoma | 25
Domaine Laurier Rosé Sparkling | 29
Fleurs de Prairie Rosé, Cotes de Provence | 39

WHITES

Robert Mondavi Fume Blanc, Napa Valley | 45
Maso Canali Pinot Grigio, Trentino | 39
Rombauer Carneros Chardonnay, California | 89

REDS

Willamette Whole Cluster, Pinot Noir,
Willamette Valley | 45
Emmolo Merlot, Napa Valley | 60
Root: 1 Carmener, Colchagua Valley | 25
Buehler Vineyards Cabernet Sauvignon,
Napa Valley | 55
Frank Family Vineyards Cabernet Sauvignon,
Napa Valley | 89

SPIRITS

House

Stoli, Absolut, Beefeater, Dewars, Windsor, Christian Brothers, Jose Cuervo, Bacardí, Captain Morgan, Jim Beam

Premium

Titos, Tanqueray, Johnny Walker Red, Jack Daniel's, Jameson, Seagram's 7, Bacardi Limon, Southern Comfort, Malibu, Kahlua

Super Premium

Ketel One, Grey Goose, Bombay Sapphire, Johnny Walker Black, Glenlivet Crown Royal, Grand Marnier, Disaronno, Bailey's, Maker's Mark

POLICIES

Deposits & Payments

A contact must be signed and returned when an event is booked to confirm the date and private event space. A deposit of \$3000 is required for all member and non-member weekend events requiring the use of the Ballroom. For other events, a deposit will be quoted at the time of booking. All deposits are non-refundable, but will be applied to the balance of the bill. Non-member events are required to submit payment one week prior to the event. Members are required to pay their final balance of the bill 10 days from receipt of statement. Payment in the form of credit card will be charged a 3% convenience fee.

Cancellation Policy

Events cancelled fewer than 4 business days prior to the scheduled date will be charged the full estimated price of the function.

Room Rental

Room rental rates apply to all non-member functions and vary for each contracted space and availability.

Food & Beverage Minimums

Food and Beverage minimums vary based on the day and the time of your event. Minimums can be used for all hosted food and beverage arrangements and do not include tax or service charge. Minimums may change in the off season. Please contact the catering office for a quote.

Guarantees

Final guests counts and the breakdown of entree selections are required 5 business days (1 week) prior to your event. The final guest count is considered a guarantee and final billing will be based on this guarantee or the actual number of guests served, whichever is greater. In cases where additional entrees need to be made on the day of the event a 10% surcharge will be added to the cost of the added entrees. If no guarantee is submitted, the last number provided to the catering office will be used as the guarantee.

Menu Selection & Pricing

All menu pricing is per person, unless otherwise noted. Due to the fluctuations in markets, all prices will be guaranteed 60 days prior to your event. Custom menus are available. If you have a theme, or favorite item, mention it in the planning process and we will develop a special menu, just for your event. Vegetarian and children's menus are available upon request when planning your event. You may select up to three entrees for your event. If more than one entree is selected, a split plate fee is applied on all entrees excluding children and vegetarian meals (unless vegetarian meals exceed 5% of the guarantee guest count). Split plate fees are assessed at \$3 per plate for choice of three entrees, and \$2 per plate for choice of two entrees. A coded place card must be provided by the host to identify each guest's meal selection. To ensure the availability of your menu items, your menu selection should be submitted to the Catering office 15 business days prior to your function date.

Food Tastings

The Catering office is happy to arrange a food tasting for ballroom booked events of \$5000 or more. Food tastings take place between Wednesday-Friday between 11am-4pm. Tastings are subject to the Chef's availability and must be arranged at least two weeks in advance. We prepare only starter salads and full entrees off the catering menu, charged at menu pricing. Tastings take place in the member dining room (please note that Clubhouse dress code and cell phone policies apply).

Clubhouse Entrance & Facility Access

The Hazeltine Clubhouse is strictly a members only facility. Ballroom guests are allowed in the ballroom and ballroom patio area only. Please indicate to your guests that they enter the building at the north Special Events Entrance. The main clubhouse area, bar, driving range, golf course and locker rooms are for members and accompanied guests only.

Golf Course and Golf Carts

The wedding party does not have any access to the golf course or the golf carts. The driving range, golf course, and paths around the golf course are strictly off limits for all guests. We do not allow complimentary rounds of golf.

Catering Regulations

Due to Health Department regulations and club policy, food and beverage consumed on the premises must be provided by Hazeltine National Golf Club. A handling fee for \$1.75++ / pp will be charged for all dessert items brought in by outside vendors. Health Department regulations prohibit us from allowing guests to take home extra food and beverage.

Alcohol Service

All alcoholic beverages must be purchased and distributed by Hazeltine National Golf Club and it's service staff. No liquor will be sold to or consumed on Club premises by any person under the legal drinking age. Hazeltine National Golf Club is required under state law to request proper identification. In accordance with Minnesota state laws, we reserve the right of our trained staff to assess the level of alcoholic consumption and act accordingly. Last call for alcohol is 11:45 pm and the bar will close down at Midnight. No outside liquor may be consumed on property and will be confiscated and subject to a fee.

Smoking Policy

Hazeltine National Golf Club is a non-smoking facility in compliance with the Minnesota Indoor Clean Air Act. Smoking is limited to a designated area on the ballroom patio.

Sales Tax & Service Charge

Food and beverage prices are subject to a 22% service charge (20% for members), the service is taxable and the property of Hazeltine National Golf Club. As required by the state of Minnesota, food prices are subject to a 7.375% sales tax, Liquor prices are subject to 9.875% sales tax.

Event Set-up & Tear Down

You are responsible for all set-up of room decorations, which may include table centerpieces, table favors, place cards, etc. Please contact the Catering office to arrange the time for your setup. Any decorations must be removed at the conclusion of the function unless special arrangements are made with the Catering Office.

Vendors

It is important for the vendors to contact the catering office regarding set-up time, location, etc. The Catering office will be pleased to provide names of vendors or you may make your own arrangements.

Damage to Hazeltine Property

You will be charged accordingly for any damage caused by you or anyone in your party. This includes tape, nails, tacks or pins in the walls. A fee will be charged for any extraordinary cleaning that is necessary. For example: confetti, glitter, silly string, rice, fake rose petals, etc.

ADDITIONAL SERVICES

COMPLIMENTARY AMENITIES

Table Linens: Ivory, Sandalwood, White or Black
Linen Napkins: Ivory, Sandalwood, White or Black
(additional napkin colors available for rental)
Tables and Banquet Chairs
China, Silverware, Stemware
Table Numbers and Stanchions
Wireless High-Speed Internet in all Rooms

EQUIPMENT RENTALS

Stage 50 (per plank)	Pop Up Screen 50
Dance Floor 250	LCD Projector 100
Grand Piano 200	Podium 35
Propane Patio Heaters 75	Vendor Tables 30
Cordless Microphone 50	Votive Candles 2
Polycom Speaker Phone 30	TV/DVD 100
Flipchart & Markers 45	Fire Pit 100
7.5' x 10' Screen with Dress Kit 200	
Video Conferencing varies	

OPTIONAL SERVICES

Valet | 200+

Valet parking attendant is available for \$200 per attendant for up to 5 hours, and \$30 per valet for each additional hour over 5. At least one valet per 50 guests is recommended.

Coat Check | 150+

Coat check attendant is available for \$150 per attendant for up to 5 hours, and \$30 per attendant for each additional hour over 5. At least one attendant per 150 guests is recommended. Hazeltine is not responsible for lost or stolen articles.

Outdoor Chef | 400

Typically at the Bev Hut or Turn Bar

Indoor Chef | 200

Chef Carver or Action Station

Bar Set Up | 200

Bartender | 100+

If additional bartenders are needed over the recommendation

Cake Plate Fee | 1.75 per person

Specialty Meal Server | 100

In the event of multiple (8 or more) special dietary requests, an additional server will be provided to you for a fee of \$100 and will safely handle all specialty meals

WEDDING DAY ENHANCEMENTS

On Site Ceremony Set Up (Indoor Only) | 900+

Includes chair set up (max 250 guests) in a portion of the ballroom and additional staff to transform the ballroom after the ceremony. Additional fees may apply. Vendors must be present during the flip.

Customized Dream Day Bridal Suite | 400+

Food packages available

Learning Center | 150+

Food packages available

Cafe Lighting | 450

Lighting package installed in the Pre-function Hallway for enhanced ambiance and lighting

Dance Floor | 250

A dance floor is available through Hazeltine and can be placed anywhere in the ballroom

Cake Plate Fee | 1.75 per person

Any dessert brought in is subject to a cake plate fee. Hazeltine will cut, plate and serve cake, cupcakes or other dessert from a licensed vendor for \$1.75 per person.

Wedding Deposits & Pre-Payment

All weddings (member and non-member) require a \$3000 non-refundable deposit to secure the date. For non-member weddings, an additional \$5000 pre-payment is due six months prior to the event; and the remaining estimated balance is due one week prior to the event. All deposits and pre-payments are applied to the total bill.

ROOM RATES

ROOM RENTAL

Room rental rates apply to all non-member functions. Deposits are quoted in the contract, are non-refundable and are required to book a room. Inquire with the Catering office for Monday and off-season pricing.

FOOD & BEVERAGE MINIMUMS

Minimums subject to change in the off season. Contact the Catering office for a quote

	Daytime Rental 7 am - 3 pm	Minimum	Evening Rental 3 pm - Close	Minimum
Ballroom (Full)				
Tuesday/Wednesday/Thursday	500	1000	500	2000
Friday	1000	3000	1500	6000
Saturday	1500	4000	2500	8000
Sunday	1000	2000	1000	4000
Ballroom (North or South)				
Tuesday/Wednesday/Thursday	250	500	250	1500
Friday	500	2000	750	3500
Saturday	750	2500	1250	4500
Sunday	500	1500	500	2500
Small Event / Bridal Suite				
weekday	100	150	100	150
weekend	150	150	150	150
Boardroom				
weekday	150	150	150	150
weekend	100	150	100	150
Gallery				
weekday	200	350	300	350
weekend	250	350	400	500
Learning Center (Semi-Private)				
Golf member	75/hr	100	75/hr	100
Social or non-member	150/hr	250	150/hr	250
Learning Center (Private - both Simulators)				
Golf member	150/hr	200	150/hr	250
Social or non-member	300/hr	500	300/hr	500

PREFERRED VENDORS

Decor

Illuminations
Leyna Spiller
952-250-7537
mniluminations@gmail.com

Linen Effects, Inc.
612-355-2500
sales@lineneffects.com
lineneffects.com

Floral

Christina Marie Design
Christina Anderson
952.237.9005
Christina@cmaries.com
cmaries.com

Victoria Rose Floral Inc.
Marta Christianson
952-443-4774
victoriarosefloral@yahoo.com

Hotel

Country Inn and Suites
Kendall Givens
952.937.2424
591 West 78th Street
Chanhassen, MN 55317
cx_chan@countryinns.com

Hampton By Hilton
Chandler Boehm
952.377.8010
11825 Technology Dr.
Eden Prairie, MN 55344
chandler.boehm@tpihospitality.com

Make-up

Tina Turner
tturner0511@gmail.com

Bridal Suite Decor

Dream Day
Heidi Mathson
heidi@dreamdaydressingrooms.com

DJ

Generation Now
Tim Miller
612-730-2418
tim@generationnowdjs.com
generationnowdjs.com

Instant Request
Mitch Zacharias
952-934-6110
instantrequest.com

Craig Schmidt
320-282-5200
craig@whatstthedamage.com
whatstthedamage.com

Wedding Planner/Day of Coordinator

Amy's Cherished Events
Amy Walz
763.226.0190
amywalz1107@gmail.com
amyscherishedevents.com

Ask for the Moon Events
Maddie Huntwork
info@askmoonevents.com
www.askmoonevents.com
651.230.8858

Maggie Scholl
612.412.7331
magscholl0@gmail.com

Inspire Marketing Events
Melissa Coon
(952) 215.8726
inspiremarketingmn@gmail.com
inspiremarketingmn.com

Weddings Your Way
Holly Ulland
612.597.6474
holly.weddingsyourway@gmail.com

Desserts

Queen of Cakes
952-942-7628
queen-of-cakes.com

Nothing Bundt Cakes
952-512-2500
edenprairie@nothingbundtcakes.com
nothingbundtcakes.com

Love Story Cakes
Ellen Carlson
952.994.5333
ellen@lovestorycakes.com

Wedding Officiant

Flutterby Celebrations & Ceremonies
Dawn Dacut
763-567-8595
dawn@flutterbycelebrations.com
flutterbycelebrations.com

Photography

Vick Photography
Andrew Vick
952-929-4295
andrew@livingroomstudios.com
vickphotography.com

Lahzeh Photography
Saige Fehristi
lahzehphotography@gmail.com
lahzehphotography.com

Mark Fierst Photography
Mark Fierst
612.419.1771
mark@markfierstphoto.com
markfierstphoto.com

Transportation

Renee's Royal Valet
Chad Peterson
763-551-1919
chad@reeneeslimousines.com
reeneeslimousines.com