



Minnesota Valley

COUNTRY CLUB



MVCC is a premier venue for events. Our venue offers fantastic views, exceptional cuisine and impeccable service for your event.

MINNESOTA VALLEY COUNTRY CLUB

EVENTS

Minnesota Valley Country Club is open year-round for 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, water features and can accommodate up to 300 people. A traditional motif is carried into the ballroom with gray and white color scheme.

This lovely, functional event space can be divided in to multiple rooms as described below:

BIARRITZ ROOM

The Biarritz Room is a private event 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 event space that can accommodate up to 80 people.

RAYNOR ROOM

The Raynor Room is a private event space that can accommodate up to 140 people with access to a patio and extensive views of the golf course.

THE CHAMBERS DINING ROOM

The Chambers Dining Room is a private event space that can accommodate 70 people and access to a patio.

CLUB FACILITIES

The East and North Terraces, the Grill Bar, the Family Dining Room, the Golf Course and the Club Grounds are for the use and enjoyment of MVCC 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 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.

Guidelines

SERVICE CHARGE

Food prices and non-alcoholic beverage prices are subject to 22% service charge and 7.525% 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 13.025% 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 Statue we are required to inform you the service charge is not a gratuity.

GUARANTEES

Please contact the Catering Department 5 business days prior to your function with the guaranteed number of guests. This number is not subject to reduction but may be increased. 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.

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 3% 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 3% 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 also be paid.

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 21 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).**

Guidelines

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, 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. Damage 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, we 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 11:45pm and the function will end at 12:00 midnight (unless specified to be earlier. All guests are expected to leave the premises by 12:30am, as the club will be locked by 1:00am.

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.

DECORATIONS

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. We do not provide ceremony acoustics such as music or microphones. Your ceremony acoustics will need to be performed by a professional musician or DJ. Most DJs you work with will be accustomed to this setup.

TABLE LINENS

White or black table linens and white, charcoal gray or black linen napkins will be provided for all events. Through our professional relationships with several premier local linens and décor vendors we can assist to coordinate vendors.

SKIRTING

The Club will provide white skirting for all events.

Guidelines

SPECIAL OCCASION CAKES

You are welcome to provide your own special occasion cake (anniversary/birthday) provided it is purchased through a licensed baker. There is a \$1.00 per person for cutting and serving the cake. 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, 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.

VALET PARKING

Valet parking can be arranged through the Catering Department. Please call for an estimated valet charge. MVCC is not responsible for damaged or stolen vehicles.

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 provides one coat check attendant at \$75.00

SMOKING POLICY

There is **absolutely NO cigarette, cigar or pipe smoking allowed in the Club**. Cigarette or cigar smoking 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

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.

EVENT TECHNOLOGY

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

Screen	\$40.00
LCD Projector	\$60.00
Floor Standing Easel	Complimentary
Color Monitor with HDMI Connection	\$25.00
Lavalier Microphone	\$75.00
Polycom Speaker Phone	\$75.00
Wireless High Speed Internet Access	complimentary
Staging	Price Quote

CENTERPIECES

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

Votive Candles	\$1.00 each
12" square Mirrors	\$1.00 each

Room Rental Rates

Monday-Thursday Rental

Biarritz Room	\$ 125.00
Redan Room	\$ 200.00
Raynor Room	\$ 300.00
Ballroom (<i>see below</i>)	\$ 500.00
Chambers Dining Room	\$ 300.00

May – October

Weekend Ballroom Rental	Room Rental
Friday	\$ 500.00
Saturday	
Sunday	\$ \$500.00

November—April

Weekend Ballroom Rental	Room Rental
Friday	\$ 300.00
Saturday	\$ 500.00
Sunday	\$ 300.00

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.

Reception Specialties

Chef's specialty hors d'oeuvre platters serve fifty people

Domestic Cheese Platter \$130
Provolone, Swiss, cheddar and pepper jack served with assorted crackers

Artisanal Cheese Platter \$175
Cheeses from around the world served with sliced baguettes

Baked Brie en Croute \$185
Topped with toasted walnuts, dried fruit and honey

Warm Artichoke-Spinach Dip \$150
Served with toasted baguettes

Seasonal Fruit Display \$135
Assorted melons and pineapple, garnished with fresh berries

Crudités Platter \$100
Seasonal crisp vegetables served with garlic-dill dip

Whole Poached Salad \$275
Garnished with cucumber, lemon wedges, capers, crème fraiche and dill, served with crostinis

Antipasti Display \$175
Assorted cured salami, olives, pepperoncini, pickled vegetables, assorted cheeses

Grilled Vegetable Platter \$150
Seasonal vegetables marinated in white balsamic vinegar, truffle oil, served with creamy lemon yogurt sauce

Fried Chicken Wings \$115
House-Brined wings served with choice of two sauces: *Buffalo, barbecue or blue cheese*

Shrimp Cocktail \$2.50 per shrimp
Poached white shrimp served with lemon wedges and cocktail sauce

Marinated Cold Shrimp \$2.50 per shrimp



Dry Snacks

Priced per pound

Dry Roasted Salted Peanuts	\$9
Mixed fancy Nuts	\$26
Mini Pretzels	\$7
Caramel Corn with Peanuts	\$18
Corn Chips with Salsa	\$18
Kettle Chips	\$9



Late Night Snacks

House-Made Wood Fired 12" Pizza	\$16
Choice of Cheese, Sausage, Pepperoni or Veggie <i>Pizzas are cut into small squares</i>	
Tortilla Chips - Serves fifty people	\$110
Warm corn tortilla chips, salsa, guacamole and hot queso	
Large Party Submarine Sandwich	\$5 per person
Turkey, ham, Genoa salami, pepperoni, pepperoncini peppers, lettuce, tomato, onion, mayo, dijon	
Mac and Cheese Bowls- Serves 50 served with pulled pork and coleslaw	\$150



Cold Passed Hors d'oeuvres

Butler passed hors d'oeuvres priced per fifty pieces

Deviled Eggs	\$75
Smoked Salmon Crostini Tobiko, dill crème fraiche, and chives on toasted sourdough bread	\$135
Beef Carpaccio Bruschetta Beef tenderloin, truffle aioli, shallot-parsley salad, EVOO toast	\$160
Pork Belly “BLT” Bruschetta Smoked mayonnaise, chiffonade lettuce, local tomato marmalade	\$150
Yellowfin Ahi Tuna Poke Diced ahi tuna with Thai chilies marinated in sesame oil and soy sauce, served on a nori chip with scallions	\$150
Mediterranean Bruschetta Roasted bell peppers, golden raisin, basil, balsamic vinegar on a garlic butter crostini	\$135
Crab & Ricotta Cheese Salad on Cucumber Rounds Diced red and green pepper, crab, ricotta cheese	\$150
Cilantro Lime Shrimp in phyllo cups	\$125
Munster Cheese and Spinach Croissant Pinwheels	\$85
Smoked Salmon on Marble Rye Cream cheese scallion, Dijon spread, with caper, dill garnish	\$125
Caprese Skewers Local cherry tomatoes, basil, local mozzarella, aged balsamic, EVOO, French flake salt	\$140
Lobster and Mango Salsa Lobster and Mango Salsa on a citrus herbed toast point	\$185
Gazpacho Shooters Seasoned heirloom tomato gazpacho shooters	\$110
Lobster Bites Chilled lemon garlic butter lobster bites	\$270

Hot Passed Hors d'oeuvres

Butler passed hors d'oeuvres priced per fifty pieces

Mini Crab Cakes Golden brown breaded crab cakes served with remoulade dipping sauce	\$175
Szechuan Beef Satay Marinated sirloin steak with scallions, sesame seeds, teriyaki sauce	\$175
Thai-Style, BBQ or Swedish Pork Meatballs	\$125
Spanakopita Spinach, onion and feta cheese in filo dough	\$135
Egg Rolls Crisp pork or vegetarian egg rolls served with sweet and sour sauce	\$115
Chicken Satay Thin skewered chicken grilled and served with peanut sauce	\$160
Stuffed Mushroom Caps Roasted mushrooms with extra virgin olive oil and herbs stuffed with Italian sausage or bacon, blue cheese, and caramelized onions, or savory spinach and cream cheese	\$135
Individual Baked Brie With raspberry sauce	\$135
Coconut-Crusted Shrimp Served with pineapple sweet and sour sauce	\$150
Grilled Red Curry Jumbo Shrimp Lime-coconut creama , cilantro	\$180
Beef Tenderloin Sliders House-grind of local beef tenderloin and bacon, gruyere, caramelized onion, horseradish aioli on mini brioche buns	\$225
Sriracha Palmier Sriracha cream cheese with scallions wrapped in croissant dough	\$85
Sage Derby Crostini Local tomato, basil, sage derby cheese melted on garlic butter toast	\$140
Bacon Wrapped Water Chestnuts	\$125
Arbol Sopas Grilled marinated chicken, chili de arbol aioli, pineapple salsa, cotija , masa dough crust	\$200
Asparagus and Asiago Cheese Wrapped in Phyllo Dough	\$125

Action Station

Minimum 30 people * \$100.00 attendant charge per 1.5 hours
Priced per person in 4 ounce or 8 ounce portions

	<u>4 ounce</u>	<u>8 ounce</u>
Roasted Turkey Served with cranberry sauce and gravy	\$6.50	\$8.50
Baked Ham Served with pineapple-spiced rum sauce	\$5.50	\$7.25
House Specialty Tri-Tip Steak Served with au jus and creamy horseradish sauce	\$10.00	\$13.50
Slow-Roasted Prime Rib Served with au jus and creamy horseradish sauce		\$16.00
Stuffed Pork Loin Chorizo, spinach, mixed gourmet mushrooms, mixed herbs wrapped in bacon	\$7.00	\$10.50
Applewood Smoked Pork Loin Applewood smoked bone-in pork loin with apple brandy rosemary cream sauce	5oz./\$5.00	10oz./\$10
Mahi Mahi Roasted Mahi Mahi with tarragon mustard sauce	\$10.00	\$20.00
Beef Tenderloin Whole Beef Tenderloin with mushroom garlic thyme red wine reduction		\$19

Silver Dollar Rolls available for \$1.00 per person



Dinner Entrees

*All entrées include
one vegetable, petite pan rolls, one starch selection and coffee service.*

Salad Selections– a la carte from entrée price

House Salad, organic spring greens, balsamic vinaigrette \$2.00
Caesar Salad, parmigiana reggiano, ciabatta croutons \$4.00
Valley Greens Salad, organic spring greens, balsamic vinaigrette, local goat cheese, pine nuts \$4.00
Wedge Salad, iceberg lettuce wedge, house ranch dressing, scallion, local tomato, bacon, hard boiled egg \$5.00
MVCC Seasonal Salad, changes with the seasons, focusing on locally sourced ingredients \$6.00

Vegetable Selections

Roasted Brussels sprouts, honey, toasted almonds, local butter
Grilled Asparagus
Roasted heirloom carrots, parsley butter
Mixed seasonal vegetables with EVOO , fresh herbs
Chef's pick from the Farmers market, local sustainable , and unique

Starch Selections

Roasted baby red potatoes, garlic, rosemary, thyme
Sour cream and chive mashed baby red potatoes
French potato puree, milled Idaho potatoes with local butter, cream
Minnesota harvested wild rice pilaf, mirepoix, local butter, herbs
Toasted garlic basmati rice pilaf, scallions
Roasted fingerling potatoes, parmesan cheese ,chives

From the Farm

Filet Mignon 6 oz beef tenderloin filet, locally sourced black angus	\$37
Bistro Steak 6 oz. teres major, a very flavorful beef shoulder tenderloin, locally sourced black angus	\$30
New York Strip 10 oz center cut steak, locally sourced black angus	\$31
Braised Beef Short Rib 10oz Chianti braised short rib, best prepared with braising reduction	\$27
Pan Seared Boneless Chicken Breast (5oz)	\$23
Roasted Airline Chicken Breast 7oz chicken breast with crisp skin and first wing joint attached	\$25
Stuffed Chicken Breast Breasted chicken breast stuffed with Prosciutto San Danielle, gruyere , chives, served with basil pesto cream	\$28
Braised Pork Shoulder Chasseur 10oz pork shoulder, slowly braised with tomato, mushroom, parsley , butter	\$26

Pork Chop \$27
14oz locally raised bone-in Berkshire pork chop

From the Sea

Antarctic Salmon Filet \$28
6oz sustainably raised salmon, grilled or seared

Canadian Walleye Filet \$29
7 oz. skinless filet, parmesan breadcrumbs

Mahi Mahi Filet \$30
6oz block cut filet, grilled or roasted. Available only when in season

Alaskan Halibut \$36
6oz halibut filet, seared or roasted. Available only when in season (April-November)

Pasta & Vegetarian

Shrimp and Chorizo Risotto \$25
Argentinian red shrimp, Mexican chorizo, carnaroli rice, parsnips, mascarpone, chives

Creamy Pesto Pasta \$24
Bow tie pasta with creamy pesto sauce, toasted pine nuts, cherry tomatoes, parmesan cheese

Penne Alfredo \$22
Sautéed local vegetables, garlic, shallots, pinot grigio, local cream and butter, parmesan cheese

Local Tomato Caprese Pasta \$19
Penne pasta sautéed with sliced garlic, EVOO, local cherry tomatoes, marinara, basil

Vegetable Stir Fry \$19
Broccoli, cauliflower, pea pods, water chestnuts and onion tossed in house made teriyaki sauce served with white rice

Children's Entrees

All children's entrees served with Fresh Fruit

Chicken Tenders \$9.95

Hamburger Sliders \$9.95

Macaroni and Cheese \$9.95

Dessert

Triple Chocolate Mousse Cake \$8
layers of white chocolate, milk chocolate and dark chocolate on a chocolate graham cracker crust

Trio of Desserts \$9
French éclair, vanilla bean pastry cream, raspberry coulis
flourless chocolate torte, hazelnut crème anglais
Chambord white chocolate truffle

Strawberry Shortcake \$6
vanilla pound cake, strawberry-moscato agua fresca, crème chantilly, fresh berry

Jack Daniels Chocolate Pecan Pie \$6
house made, whipped cream

Chocolate-Dipped Strawberries Seasonal Price
fresh strawberries dipped in bittersweet chocolate and finished with white chocolate garnish

New York Cheese Cake \$6
raspberry sauce and seasonal berries

Tiramisu \$6
traditional lady fingers soaked in espresso with mascarpone and a touch of liquor

Chocolate Mousse \$5

Apple Cinnamon Cobbler \$8
local pink lady apples, sugar short dough,
ocal vanilla ice cream

Vanilla Bean Crème Brulee \$6
raw sugar, fresh berry

Miniature Desserts \$35/dz
mini crème brulees
mini cheesecake parfaits
chocolate dipped strawberries
assorted mousse cups
mini fruit tartlets
Chambord white chocolate truffles
flourless chocolate torte
French eclairs



Executive Dinner Buffet

*\$40 per person * 50 Person Minimum
A selection of two salads, one starch, one vegetable,
two entrées or one entrée and one action station from the following*

Salads Choose 2

House Salad, spring greens , balsamic vinaigrette
Caesar Salad, parmigiana reggiano, ciabatta croutons
Valley Greens Salad, organic spring greens, balsamic vinaigrette, local goat cheese, pine nuts

Starch Choose 1

Roasted baby red potatoes, garlic, rosemary, thyme
Sour cream and chive mashed baby red potatoes
French potato puree, milled Idaho potatoes with local butter, cream
Minnesota harvested wild rice pilaf, mirepoix, local butter, herbs
Toasted garlic basmati rice pilaf, scallions
Roasted fingerling potatoes, parmesan cheese , chives

Vegetables Choose 1

Roasted Brussels sprouts, honey, toasted almonds, local butter
Grilled Asparagus
Roasted heirloom carrots, parsley butter
Mixed seasonal vegetables with EVOO , fresh herbs
Chef's pick from the Farmers market, local sustainable , and unique



Entrees *Choose 2*

Bistro Steak

6 oz. teres major, a very flavorful beef shoulder tenderloin, locally sourced black angus

Braised Beef Short Rib

10oz Chianti braised short rib, best prepared with braising reduction

Pan Seared Boneless Chicken Breast (5oz)

Roasted Airline Chicken Breast

7oz chicken breast with crisp skin and first wing joint attached

Stuffed Chicken Breast

Breasted chicken breast stuffed with Prosciutto San Danielle, gruyere , chives, served with basil pesto cream

Braised Pork Shoulder Chasseur

10oz pork shoulder, slowly braised with tomato, mushroom, parsley and butter

Antarctic Salmon Filet

sustainably raised salmon, grilled or seared

Canadian Walleye Filet

Skinless filet, parmesan breadcrumbs

Mahi Mahi

Grilled or Roasted

Action Station **\$100.00 Chef Attendant Fee**

Roasted Turkey

Served with cranberry sauce and gravy

Baked Ham

Served with pineapple-spiced rum sauce

House Specialty Tri-Tip Steak

Served with au jus and creamy horseradish sauce

Slow-Roasted Prime Rib

Served with au jus and creamy horseradish sauce

Stuffed Pork Loin

Chorizo, spinach, mixed gourmet mushrooms, mixed herbs, wrapped in bacon

Applewood Smoked Pork Loin

Applewood smoked bone-in pork loin with a apple brandy rosemary cream sauce

BAR ARRANGEMENTS

HOST BAR

CALL BRANDS	\$6.00
PREMIUM BRANDS	\$7.00
MARTINI/ MANHATTAN	\$7.25
CORDIALS	\$7.50
DOMESTIC BEER	\$5.25
PREMIUM BEER	\$6.25
NON-ALCOHOLIC BEER	\$4.00
WINE BY THE GLASS	\$7.00
SOFT DRINKS	\$2.50
WHITECLAW	\$6.00

CASH BAR

CALL BRANDS	\$7.25
PREMIUM BRANDS	\$8.25
MARTINI/ MANHATTAN	\$8.50
CORDIALS	\$8.50
DOMESTIC BEER	\$6.00
PREMIUM BEER	\$7.00
NON-ALCOHOLIC BEER	\$5.50
WINE BY THE GLASS	\$8.00
SOFT DRINKS	\$3.00
WHITECLAW	\$7.00

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

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

HOUSE WINES

We proudly offer Sterling wines as our House Selection in the following varietals:

Chardonnay, Pinot Grigio, Sauvignon Blanc,
Cabernet, Pinot Noir
\$30.00 per bottle

DRAFT BEER

1/2 Barrel

\$325.00

MICHELOB ULTRA— COORS LIGHT— MICHELOB GOLDEN LIGHT
We would be happy to check availability of other selections upon request
Pricing will vary by band

1/2 Barrel

\$425.00/KEG

SURLY FURIOUS— STELLA
We would be happy to check availability of other selections upon request
Pricing will vary by band

SEASONAL BEER AVAILABLE UPON REQUEST

CALL BRANDS

HERRADURA
FINLANDIA
TANGUREY
BACARDI
CANADIAN CLUB
JACK DANIELS
JAMESON
JOHNNY WALKER RED

PREMIUM BRANDS

PATRON
TITOS
KETTLE ONE
BOMBAY SAPHIRE
CAPTAIN MORGAN
CROWN ROYAL
MAKERS MARK

DOMESTIC BEER

MILLER LITE
COORS LIGHT

PREMIUM BEER

STELLA ARTOIS
SURLEY
HAZY IPA

Cash Bar- each individual pays for his/her beverage separate

Host Bar - the event hostess pays for each beverage

EXTENDED WINE OFFERINGS

SPARKLING AND ROSE

Villa Sand Prosecco	\$28
St. Supery, Rose	\$24
Chandon, Brut Sparking	\$40

CHARDONNAY

Sonoma- Cutrer	\$38
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PINOT GRIGIO

Tiefenbrunner	\$33
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SAUVIGNON BLANC

Loveblock	\$35
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CABERNET SAUVIGNON

The "Stag"	\$36
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PINOT NOIR

Sean Minor "Signature Series"	\$41
Siduri	\$35

NON-ALCOHOLIC

Sparkling Catawba Juice	\$22
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We will accommodate requests for specialty wines to the best of our ability.

Contact the Catering Office at least 6 weeks prior to your event with special requests.

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: mniluminations@gmail.com

Phone: (612) 270-4834

DJ:

Instant Request

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



Minnesota Valley
COUNTRY CLUB

Patrica Mullen
Director of Catering

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