



General Information and Policies

Food and Beverage Regulations ~ Due to Health Department regulations and clubhouse policy, all food and beverage consumed on the premises must be provided by *Red Wing Golf Course*. Our policy also prohibits the removal of beverages or leftover food from the premises. The only exception to this policy is wedding or themed cakes, which must be provided by a licensed bakery.

Service Charge and Taxes ~ Food & non-alcohol beverage prices are subject to 18% service charge and 6.875% sales tax. Alcohol beverage prices are subject to 18% service charge and 9.625% liquor tax. There is also a 6.875% sales tax on the service charge as required by the State of Minnesota. Tax percentages are subject to change without notice if passed by the State of Minnesota. All service charges are the property of *Red Wing Golf Course* and not of the employee.

Food Minimum & Room Rental Fee ~ The food minimum is the spending amount required on food for your event. This minimum spending does not include taxes, service charges, beverages or room fees. Food Minimums and Room Rental Fees vary, and will be quoted at the time of booking. The Room Rental Fee includes use of the facility, set-up of tables & chairs, appropriate table skirting, china & glassware, and on-site catering staff. White linen napkins and tablecloths will be made available at a 25 cent per guest rental fee. A bartender fee may apply based on your anticipated guests.

Guarantees ~ The final guest head count must be submitted to the catering office 5 business days prior to your function. This is the minimum number of guests you will be charged for. Final billing will be based on the actual number attending the function or the guaranteed number, whichever is greater. If no guarantee is submitted, the last number given to the Catering Office will be considered the final guarantee.

Deposits ~ A deposit is required to confirm a banquet room reservation. The deposit amount will be quoted at the time of booking, and is non-refundable should the event cancel. The deposit will be applied towards payment of the final bill.

Billing and Payment ~ An estimated bill will be presented for pre-payment one week prior to all social events and wedding receptions. This cost estimate must be paid by check or credit card, with payment of additional costs to be made immediately following the function by personal check or credit card. Pre-payment of all other events will be arranged at the discretion of the catering office.

Cancellations ~ Submitted deposits are non-refundable should the event cancel. Room reservations must be canceled greater than 120 days from the event date to avoid further penalty. Friday and Saturday cancellations that occur for the Ballroom within 120 days from the event date will be assessed a \$1000.00 cancellation fee in addition to the submitted deposit. Fees for weekday cancellations within 120 days from the event date may apply, and will be determined at the discretion of the catering office. If any function cancels within 7 days prior to an event date, the party is responsible for the room charge as well as the entire food minimum.

Menu Selections & Planning ~ Food and beverage arrangements should be submitted to the catering office no less than 3 weeks prior to your event date. You may select up to 2 served entrees; however, there will be an additional split entrée charge of \$1.00 per person for this service. The numerical breakdown of your selections is due 72 business hours prior to your event date, as well as a coding system (i.e. place cards) for the split entrée menu. The Catering Department can help create or customize our menu to meet your event or dietary needs. Due to market conditions, prices are subject to change without notice, and cannot be confirmed more than 60 days prior to your function.

Food Tasting ~ Trial dinners can be scheduled through the catering office at least one month prior to your event date. Tastings are not provided on a complimentary basis. Hors d'oeuvres, desserts and some entrées may not be available for tasting.

Wedding/Themed Cakes ~ You are welcome to provide a cake for your special event from any licensed bakery. We provide cake cutting services, which includes the extra plates, forks and napkins, along with the cutting and serving of the cake. Cake cutting with placement on a buffet table for self-service carries a fee of \$50. Cake cutting service with placement to each guest at their seat carries a fee of \$125.

Alcohol Consumption/Bartenders ~ As the host, you are responsible for the behavior of your guests. We ask your cooperation in requiring responsible alcohol consumption by your guests. Minnesota State Law prohibits the service of alcohol to anyone under the age of 21. *McArthur's* reserves the right to refuse service to any guest who appears to be intoxicated or provides alcoholic beverages to minors. Please be aware that valid photo ID is required by all attendees to purchase alcohol. *Red Wing Golf Course* is licensed to serve alcohol until 12:00 am. No carry-in alcohol is allowed on the premises, including in the parking lot.

Smoking Policy ~ *Red Wing Golf Course* is a non-smoking establishment. Smoking is permitted outside.

Linen ~ *Red Wing Golf Course* will supply skirting for your special event. White linen napkins and tablecloths are provided for a nominal 25 cent per guest fee. The Catering Department would be happy to assist in the rental of other colors or specialty linens at an additional charge.

Centerpieces/Decorations ~ For your convenience we offer for rent white votive candles with holder at \$1.00 each and beveled mirror tiles at \$2.00 each. Check first with the catering office regarding open flames and other candlelight décor that you wish to provide. Please note: Confetti and Glitter are not permitted.

Event Set-up & Tear-down ~ You are responsible for assembling and placing centerpieces and decorations not provided by *Red Wing Golf Course*. Vendor deliveries and centerpiece/décor set-up times must be arranged through the catering office. You are also responsible for the removal of any room decorations provided for your event. *Red Wing Golf Course* does not take responsibility for any items left behind after an event's conclusion. No items shall be fixed to the walls or ceiling without prior approval.

Clean Up ~ *Red Wing Golf Course* reserves the right to charge an appropriate cleaning fee if the condition of the room(s) or grounds deems this necessary. Any damage to the facility or property caused by an attendee, performer or hired set-up personnel shall be the responsibility of the host of the party, and will be billed accordingly.



Banquet Pricing Schedule

Brassie Spoon

Located in our upper level with scenic views, full bar, and seating for up to 75 people

Friday:	\$300
Saturday:	\$350
Sunday:	\$250
Monday to Thursday:	Varies

Event Center

Located in our upper level with beautiful views, outdoor deck, bar service, dance floor, audio visual, full bar, and seating for up to 100

Friday:	\$300
Saturday:	\$450
Sunday:	\$250
Monday to Thursday:	Varies

Rent our entire upper level (Brassie Spoon and Event Center)

Friday:	\$550
Saturday:	\$750
Sunday:	\$400
Monday to Thursday:	Varies

Rental Fees Include All Tables and Chairs, Dinnerware, Setup and Cleaning.

Beverage Selections

Cocktails by the Glass

Rail Brands	\$4.25
Call Brands	\$5.00
Premium Brands	\$5.75
Top Shelf Brands	\$6.50

Bottled Beer

Domestic	\$3.75
Premium/Import	\$4.50

Keg Beer

Domestic	\$275.00
Premium/Import	\$375.00

Wine

House Select Glass	\$6.50
House Select Bottle	\$24.00

Champagne

House Select	\$26.00/bottle
Feuillatte Brut	Market Price
D'Asti Moscato	Market Price
Haton Rose Brut	Market Price
Champagne Punch	\$30.00/gallon
Sparkling Cider	\$18.00/bottle
Mimosa by the Glass	\$3.50

Soft Drinks

Coke, Diet, Sprite	\$2.00/glass
Fruit Punch	\$12.00/gallon
Lemonade	\$12.00/gallon
Iced Tea	\$12.00/gallon
Coffee Station	\$1.25/guest
Bottled Water	\$2.00

Prices do not include applicable 6.875% sales or 9.625% liquor tax and 18% service charge.

Prices are subject to change without notice.

Cold Hors D'oeuvres

Fresh Fruit Display

Seasonal Berries and Melons
Served with Vanilla Dip
\$2.50 per guest

Bruschetta

Fresh Tomato, Basil and Garlic served with Crostini
\$1.75 per guest

Tortilla Chips and Salsa

\$1.25 per guest

Deli Sliders

Smoked Ham or Turkey Breast w/ American Cheese
Served on Cottage Rolls with Mayo and Mustard
\$125.00 for 75 sandwiches

Curry Chicken Salad

Served with Whole Grain Flatbread
\$1.25 per piece

Chex Mix

\$10.00 per pound

Fresh Crudités Display

Baby Carrots, Celery, Broccoli and Cauliflower
Served with Ranch Dip
\$2.25 per guest

House-Smoked Salmon

Served with Shaved Red Onion, Horseradish Cream,
Capers, Lemons and Assorted Crackers
\$200.00 per 100 guests

Antipasto Platter

Salami, Pepperoni, Artichoke Hearts, Olives,
Asparagus Spears and Tomatoes
\$125.00 per 100 guests

Domestic Cheese Display

Assorted Cheese and Crackers
\$2.25 per guest

Mixed Nuts

\$12.00 per pound

Devilled Eggs

\$1.00 per piece

Smoked Salmon Mousse

Served with Assorted Breads and Crackers
\$1.75 per guest

Shrimp Cocktail

Jumbo Shrimp served with Cocktail Sauce
\$2.25 per piece

Prices do not include 6.875% sales taxes and 18% service charge.
Prices are subject to change without notice.

Hot Hors D'oeuvres

Meatballs

BBQ, Sweet and Sour or Swedish
\$75.00 for 100 pieces

Mini Vegetable Egg Rolls

Served with Sweet and Sour Sauce
\$1.00 per piece

Chicken Wings

Buffalo or Teriyaki
\$150.00 for 100 pieces

Golden Fried Chicken Tenders

Choice of Honey Mustard or BBQ Sauce
\$150.00 for 100 pieces

Spinach and Artichoke Dip

Served with Seasoned Crostini
\$1.50 per guest

BBQ Pulled Pork Sliders

Slow Cooked and Served with Cottage Rolls
\$125.00 for 75 sandwiches

Cream Cheese Wontons

Served with Sweet and Sour Sauce
\$1.25 per piece

Mini Quesadillas

Seasoned Beef or Chicken
\$1.75 per piece

Crab Dip

Served with Toasted Baguette
\$2.25 per guest

Stuffed Mushrooms

Cheese, Crabmeat or Italian Sausage
\$1.75 per piece

Beef Tenderloin Crostini

Blue Cheese and Fig Glaze
\$275.00 per 100 pieces

Chicken Satays

Marinated Chicken with Spicy Peanut Sauce
\$200.00 for 100 pieces

Mini Crab Cakes

Served with Remoulade
\$225.00 for 100 pieces

Potato Skins

Stuffed with Cheddar Cheese and Bacon
\$150.00 for 100 pieces

Beef Hibachi Skewers

Served with Horseradish Cream
\$200.00 for 100 pieces

Gourmet Flatbread

BBQ Chicken, Spinach and Tomato Alfredo or
Pepperoni Pizza
\$1.25 per piece

Bacon Wrapped Scallops

\$225.00 for 100 pieces

Miss Mary's Bloody Mary Shrimp

Spicy and Savory Sautéed Jumbo Shrimp
\$2.50 per piece

Prices do not include 6.875% sales tax and 18% service charge.

Prices are subject to change without notice.

Plated Dinners

**All Entrées served with House Salad, Fresh Rolls & Butter,
Chef's Seasonal Vegetable, Choice of Baked Potato with Sour Cream,
Roasted Garlic Creamed Potatoes or Herb Roasted New Potatoes
Coffee Station**

Filet of Beef... \$29

Choice of Herb Butter or Choron Sauce

12 oz Herb Crusted Prime Rib... \$26

Worcestershire Glaze and Fresh Herbs

Double Cut Pork Chop... \$22

Raspberry Barbeque Glaze

Garlic Herb Chicken Breast... \$20

Champagne Butter Sauce or Mushroom Demi-Glaze

Almond Crusted Walleye Fillet... \$25

White Wine Broiled with Toasted Almonds

Wood Grilled Salmon... \$22

Tangerine Butter Sauce

Filet of Beef and Shrimp Combo... \$35

6oz. Filet with Scampi Shrimp

Turkey Feast... \$20

Roasted Turkey Breast with Mashed Potatoes, Turkey Gravy and Cornbread Stuffing

Full Rack of BBQ Ribs... \$25

Tender and Smokey with Our Homemade BBQ Sauce

Shrimp Scampi... \$24

Sautéed with Garlic Parsley Butter

Flat Iron Steak... \$22

Topped with Exotic Mushroom Sauce

Plated entrees are limited to two selections and must be ordered in advance.

Prices do not include 6.875% sales taxes and 18% service charge.

Prices are subject to change without notice.

Grand Reception Buffet

**\$18.95 per person
(50-guest minimum)**

Includes

**Tossed Salad with Assorted Dressings
Fresh Fruit Display
Mediterranean Pasta Salad
Fresh Rolls and Butter
Coffee Station**

Choice of Two Entrees

**Herb Roasted Chicken Breast with Champagne Butter Sauce
Grilled Salmon with Pesto Cream
Roasted Top Round of Beef with Roasted Mushroom Sauce
Rosemary Roasted Pork Loin with Dijon Robert Sauce
Lemon Baked Cod with Fresh Herbs**

Choice of One Starch

**Garlic Creamed Potatoes
Onion Roasted New Potatoes
Scalloped Potatoes
Baked Potato with Sour Cream**

Choice of One Vegetable

**Blend of Beans and Carrots
Buttered Sweet Corn
Honey Glazed Carrots
California Medley**

Add \$2.00 per person for “all you can eat.”

Prices do not include 6.875% sales taxes and 18% service charge.
Prices are subject to change without notice.

Intimate Gathering Buffet

\$16.95 per Person
(50-guest minimum)

Includes

Tossed Salad with Assorted Dressings
Fresh Fruit OR Mediterranean Pasta Salad
Fresh Rolls and Butter
Coffee Station

Choice of Two Entrees

Oven Baked Chicken
Roasted Top Round of Beef Au Jus
Honey Glazed Pit Ham
Sliced Smoked Turkey Breast with Dressing & Gravy
Beef Tip Stroganoff over Egg Noodles

Choice of One Starch

Garlic Creamed Potatoes
Onion Roasted New Potatoes
Scalloped Potatoes
Rice Pilaf
Baked Potato with Sour Cream

Choice of One Vegetable

Blend of Beans and Carrots
Buttered Sweet Corn
Honey Glazed Carrots
California Medley

Add \$2.00 per person for “All you can eat.”

Prices do not include 6.875% sales taxes and 18% service charge.
Prices are subject to change without notice.

Prime Rib Buffet

**\$24.95 per person
(24 Guest minimum)**

Includes

**Herb-Crusted, Worcestershire-Glazed and Chef-Carved Prime Rib
Horseradish Cream and Hot Au Jus
Tossed Green Salad with Assorted Dressings
Dinner Rolls and Butter
Coffee Station**

Choice of One Starch

**Roasted Garlic Mashed Potatoes
Onion Roasted Baby Red Potatoes
Scalloped Potatoes
Rice Pilaf
Baked Potato with Sour Cream**

Choice of One Vegetable

**Blend of Beans and Carrots
Buttered Sweet Corn
Honey Glazed Baby Carrots
California Medley**

Add \$2.00 per person for "All you can eat."

Prices do not include 6.875% sales taxes and 18% service charge.
Prices are subject to change without notice.

Italian Pasta Buffet

\$10.95 per Person
(50-guest minimum)

Includes

Choice of Tossed Green OR Caesar Salad
Choice of Fettuccini OR Penne Pasta
Choice of Marinara, Alfredo or Pesto Sauce
Choice of Garlic Bread OR Dinner Rolls with Butter
Coffee Station

Additional Ingredients

(Prices are per Person)

Pork and Beef Meatballs in Marinara Sauce - \$2.00
Julienne Breast of Chicken - \$2.50
Seasonal Fresh Vegetable Saute - \$1.50
Steamed Broccoli Florets - \$1.50
Additional Sauces - \$1.00
Additional Pasta - \$0.50

Enjoy ALL of the Above Listed Ingredients for \$19.95!

Add \$2.00 per person for "All you can eat."

Prices do not include 6.875% sales taxes and 18% service charge.
Prices are subject to change without notice.

Country Buffet

\$14.95 per person
(24 Guest minimum)

Includes

Tossed Salad with Assorted Dressings
Swedish Meatballs
Herb Grilled Chicken Breast with Black Pepper Cream Gravy
Roasted Garlic Mashed Potatoes
Buttered Sweet Corn
Fresh Dinner Rolls
Coffee Station

Backyard BBQ Buffet

\$12.95 per person
(24 Guest minimum)

Includes

Tossed Salad with Assorted Dressings
BBQ Chicken
Smoky Pulled Pork with Fresh Sliced Buns
Roasted Garlic Mashed Potatoes
Buttered Sweet Corn
Coffee Station

Picnic Buffet

\$11.95 per person
(24 guest minimum)

Includes

Grilled Burgers with Fresh Condiments
Grilled Bratwurst with Sauerkraut
Ranch Style Baked Beans
Buttered Sweet Corn
Kettle Potato Chips
Dill Pickle Spears

Prices do not include 6.875% sales tax and 18% service charge.
Prices are subject to change without notice.

Continental Breakfast

\$7.95 per person

Assorted Fresh Muffins

Mini Bagels w/Cream Cheese

Fresh Cut Fruit

Orange Juice

Coffee, Tea and Milk

Breakfast Buffet

**\$10.95 per person
(25 guest minimum)**

Scrambled Eggs

**Choice of Two:
Crispy Bacon, Sausage Links, or Ham**

Potatoes O'Brien

Fresh Cut Fruit

Mini Bagels with Cream Cheese

Orange Juice

Coffee, Tea and Milk

Prices do not include 6.875% sales taxes and 18% service charge.
Prices are subject to change without notice.

Dessert Selections

Plated Desserts

Chocolate Mousse Cake
Key Lime Pie
Kentucky Bourbon Pecan Pie
Assorted Cheesecakes
Apple Pie with Cinnamon Whipped Cream
\$3.50 per slice

Assorted Cookies and Bars

**Cookies include Chocolate Chip, Peanut Butter,
Oatmeal Raisin and Sugar**
\$12.00 per dozen

**Bars include Lemon, Raspberry Streusel,
Seven Layer and Caramel Crumble**
\$18.00 per dozen

Ice Cream

1 Scoop - \$2.00
2 Scoops - \$3.00
Add Chocolate Brownie for \$1.50

**Served with Choice of One Topping:
Caramel, Chocolate /or/ Strawberry Sauce**

Decadent Specialties

Cheesecake-Stuffed Chocolate-Dipped Strawberries (Seasonal)
\$25.00 per dozen

Cheesecake Bon-Bon Trio
Chocolate Raspberry, Turtle and Piña Colada
\$3.50 per guest

Prices do not include 6.875% sales taxes and 18% service charge.
Prices are subject to change without notice.