



River Valley Golf Trail

GOPHER HILLS GC • CLIFTON HIGHLANDS GC • RED WING GC

Red Wing Golf Course

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 & Beverage Minimum and Room Rental: The food & beverage minimum is the spending amount required on food and beverage for your event. This minimum spending does not include taxes, service charges or room fees. Food and beverage 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 1 business day prior to the event, with payment of miscellaneous costs to be made immediately following the function by the credit card on file. 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: Food tasting can be scheduled at least one month prior to your event date. Food Tasting can be up to six people with your choice of four entrees, two starches and two vegetables for \$15 per person. 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. Red Wing Golf Course 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 special events coordinator 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 our special events coordinator. 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. There is a fee of \$1.50 per person based on the event for set-up and tear-down.

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.

Red Wing Event Space Pricing

Bar19: Located in the lower level, full bar and seating for up to 75 people. Available to rent November 15th-March 15th only.

- Monday-Thursday: Varies
- Friday: \$250
- Saturday: \$300
- Sunday: \$200

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

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

Event Center: Located in our upper level with beautiful views, private outdoor deck with seating, bar service, dance floor, audio visual and seating for up to 100.

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

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

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

On Site Ceremony: \$250 (Chairs included for indoor ceremony only)

November 15th-March 15th: Off season pricing available upon request at a discounted rate!

Beverage Selections

Cocktails by the Glass

Rail Brands: \$4.00 Call and Premium Brands: Varies

Bottled Beer

Domestic \$3.75 Premium/Import \$4.50

Keg Beer

Domestic \$295.00 Premium/Import \$395.00

Wine

House Select Glass \$5.00 House Select Bottle: Varies

Champagne

House Select \$32.00/bottle

Feuillatte Brut, D'Asti Moscato, Haton Rose Brut: Market Price

Champagne Punch \$30.00/gallon

Sparkling Cider \$18.00/bottle

Mimosa by the Glass \$4.50

Soft Drinks

Coke products \$2.50/glass

Fruit Punch, Lemonade and 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

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

Deli Sliders Smoked Ham or Turkey Breast w/ American Cheese Served on Cottage Rolls with Mayo and Mustard

\$125.00 for 75 sandwiches

Fresh Crudités Display Baby Carrots, Celery, Broccoli and Cauliflower Served with Ranch Dip

\$2.25 per guest

Smoked Salmon Mousse Served with Assorted Breads and Crackers

\$1.75 per guest

Bruschetta Fresh Tomato, Basil and Garlic served with Crostini

\$1.75 per guest

Domestic Cheese Display Assorted Cheese and Crackers

\$2.25 per guest

Curry Chicken Salad Served with Whole Grain Flatbread

\$1.25 per piece

Shrimp Cocktail Jumbo Shrimp served with Cocktail Sauce

\$2.25 per piece

Tortilla Chips and Salsa

\$1.25 per guest

Mixed Nuts

\$12.00 per pound

Devilled Eggs

\$1.00 per piece

Chex Mix

\$10.00 per pound

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

Miss Mary's Bloody Mary Shrimp Spicy and Savory Sautéed Jumbo Shrimp

\$2.50 per piece

Gourmet Flatbread BBQ Chicken, Spinach and Tomato Alfredo or Pepperoni Pizza

\$1.25 per piece

Beef Hibachi Skewers Served with Horseradish Cream

\$200.00 for 100 pieces

Potato Skins Stuffed with Cheddar Cheese and Bacon

\$150.00 for 100 pieces

Mini Crab Cakes Served with Remoulade

\$225.00 for 100 pieces

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 Quesadillas Seasoned Beef or Chicken

\$1.75 per piece

Stuffed Mushrooms Cheese, Crabmeat or Italian Sausage

\$1.75 per piece

Crab Dip Served with Toasted Baguette

\$2.25 per guest

Bacon Wrapped Scallops

\$225.00 for 100 pieces

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, Tea and Milk

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

Includes

Tossed Salad with Assorted Dressings
Fresh Fruit Display
Mediterranean Pasta Salad
Fresh Rolls and Butter, Coffee, Tea and Milk

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

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)

Add \$2.00 for "all you can eat"

Includes

Tossed Salad with Assorted Dressings

Choice of Fresh Fruit or Mediterranean Pasta Salad

Fresh Rolls and Butter, Coffee, Tea and Milk

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

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

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, Tea and Milk

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

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

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, Tea and Milk

Additional Ingredients

Prices 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 ingredients listed above for \$19.95

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, Tea and Milk

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 taxes and 18% service charge. Prices are subject to change without notice.

Breakfast Buffet

\$10.95 Per Person (25 guest minimum)

Includes

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

Continental Breakfast

\$7.95 Per Person

Includes

Assorted Fresh Muffins

Mini Bagels with Cream Cheese

Fresh Cut Fruit

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.

Desserts

Plated Desserts

\$3.50 per slice

Chocolate Mousse Cake

Key Lime Pie

Kentucky Bourbon Pecan Pie

Assorted Cheesecakes

Apple Pie with Cinnamon Whipped Cream

Assorted Cookies

Cookies include Chocolate Chip, Peanut Butter, Oatmeal Raisin and Sugar

\$12.00 per dozen

Assorted Bars

Lemon, Raspberry Streusel, Seven layer and Carmel Crumble

\$18.00 per dozen

Decadent Specialties

Cheesecake-Stuffed Chocolate-Dipped Strawberries (seasonal)

\$25.00 per dozen

Cheesecake Bon-Bon Trio

Chocolate Raspberry, Turtle and Pina Colada

\$3.50 per guest

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

