### GATHER TOGETHER



### **VENUE**

Our banquet and meeting rooms feature panoramic views, rustic atmosphere and a fireplace. In the warm weather months you also have the option of being outdoors in our beautiful pavilion capable of seating up to 275 people. During the cooler months you can utilize the radiant heat! We offer incredible facilities plus a great setting with on-site accommodations that guarantee your wedding will be highly anticipated, and long remembered.

The Minnesota Horse and Hunt Club's peaceful and inspirational atmosphere and "up North" ambiance and outstanding food convey your appreciation to your guests. Encompassing 600 acres of pristine prairies and wilderness, we're just 15 miles west of I-35W and 25 minutes south of the MSP International Airport.

#### **WEDDINGS**

This is the real deal. The day you've dreamed about since you were quite young. You are about to marry your soul mate, your one-and-only true love, and you want your special day to be extraordinary.

From daybreak 'til dusk descends, you and your guests will be mesmerized by the peaceful tranquility and spectacular scenery that sets the stage for your fairy tale dream-come-true wedding at the Minnesota Horse and Hunt Club.

Depending on the season, your ceremony can be held outdoors in our open-air wedding pavilion, or indoors in the banquet area. You can arrive on the scene by horse and carriage, by horse-drawn sleigh, or more traditionally, on the arm of your father.

Our on-site dining and overnight accommodations make it possible to turn your wedding into a weekend-long celebration with friends and family. Why not kick off your festivities with a groom's dinner followed by recreation? A round of sporting clays? Trap? Skeet? Your guests will have a great time--guaranteed.





# APPETIZER SELECTIONS

CHICKEN SKEWERS	\$20.95	SMOKED GAME BIRD PLATER	\$32.95/lb
with Teriyaki glaze (per dozen)		with raspberry sauce (4lb minimum)	
SCALLOP & BACON WRAPS	\$28.95	WILD RICE SOUP OR CHILI	\$4.50
with butter (per dozen)		(per cup)	
GAME STUFFED MUSHROOMS	\$26.95	PASTA SALAD, POTATO SALAD OR COLESLAW	\$3.25/рр
with raspberry sauce (per dozen)		<u> </u>	
PHEASANT STUFFED MUSHROOMS	\$24.0E	PIZZA 12"	\$18.95
topped with Swiss cheese sauce (per dozen)	\$24.90	MINI BURGER SLIDERS OR BBQ PORK SLIDERS(minimum 48; per dozen)	\$36.95
ITALIAN SAUSAGE STUFFED MUSHROOMS	\$17.95	(minimum 10, per dezen)	
with marinara sauce (per dozen)		SMOKED SIDE OF SALMON DISPLAY	\$179.95
		with lemons, onions, eggs and capers	
MEATBALLS	\$18.95	OHIOVEN WINDS	\ \\
Swedish or BBQ (per dozen)		CHICKEN WINGS Buffalo, BBQ, or Teriyaki (per dozen)	\$20.95
SALAMI HORNS STUFFED		динаю, въд, от тепуакт (региоден)	
with cream cheese (per dozen)	317.55	VEGETABLE PLATTER	\$79.95
		with dip, serves 25	V. 0.00
SPRING EGG ROLLS	\$17.95		
with sweet chili sauce (per dozen)		LARGE BAKED BRIE ENCROUTE	\$229.95
DEWLED FOOD	014.05	with assorted crackers and fruit	
(per dozen)	\$14.95	FRESH FRUIT TRAY	\$139.95
(per dozen)		Assorted fruits (Large tray serves 50, Small tray serves 25)	\$79.95
MINI CREAM PUFFS	\$23.95	riccortou mario (cargo tra) correc co, emain traj correc co,	<b>Q10.00</b>
filled with chicken salad (per dozen)		CHIPS, PRETZELS & DIP	\$149.95
		price is per 50 guests	
SHRIMP & COCKTAIL SAUCE	\$3.50/pp		
(per piece) <b>e</b> F		BAR MIX	\$149.95
CAPRESE SKEWERS	\$22.05	price is per 50 guests	
cherry tomatoes, mozzarella balls and basil drizzled with vinaigrette dressing (per dozen)			
CHEESE TRAY	\$21.95/II		
serves 8; 4lb minimum)		MIN	NESOTA



## LUNCHEON SELECTIONS

Luncheon for 15+ people & is served until 3PM

*	GRILLED BURGER	\$14.95
	all beef burgers w/ lettuce, tomato, onion, pickles, mayo, BBQ,	
	assorted cheese slices & french fries or chips	
*	GRILLED CHICKEN BREAST	\$14.95
	w/ assorted cheeses, lettuce, tomato, onion, pickles & french fries or chips	
	DELI BUFFET	\$14.95
	sliced ham, turkey, roast beef, assorted cheeses, lettuce, tomato, onion, pickles and chips	
	BAKED CHICKEN BREAST	\$16.95
	with white wine sauce, parsley buttered red potatoes, fresh	
	seasonal vegetables and dinner rolls <b>GF</b> (if no roll is ordered)	
*	PULLED PORK SANDWICH	\$14.95
	choice of french fries or potato chips	
	GRILLED BRATWURST OR 2 HOT DOGS	\$14.95
	served with french fries or chips & condiments	
	SOUP AND SANDWICH	\$14.95
	assorted pre-made deli sandwiches and potato chips	
	CHICKEN CAESAR SALAD	\$14 95
	GF (if no croutons are ordered)	
*	GRILLED BURGER & CHICKEN BREAST BUFFET	\$16.95
	served with lettuce, tomato, onion, BBQ sauce, cheese slices, potato chips or french fries	
	SINGLE SKEWER SHRIMP SCAMPI	\$17.95
	served over a salad <b>GF</b>	
		\$17.95
	served with lemon butter sauce on a bed of rice with a small salad	GF

### **BREAKFAST MENU**

for 15+ people, served 8:30-10AM

SCRAMBLED EGGS (CHEESY)

SAUSAGE OR BACON

HASH BROWNS

FRESH FRUIT

SWEET ROLLS OR DANISH

JUICE

\$16.95/PP



# ENTRÉE SELECTIONS

Entrées include choice of parsley buttered baby red potatoes; fresh steamed seasonal vegetables; predressed mixed green salad\* w/ balsamic vinaigrette; fresh baked bread and butter

STUFFED CHICKEN	\$25.95	OLD FASHIONED PIG ROAST	. \$25.95
stuffed with cheese & prosciutto on a bed of sweet chili sauce		roasted on site; served with cole slaw, corn bread, corn on the cobb &	
DO LOTED THOUSE	004.05	BBQ sauce or salad, vegetable, baby red potatoes.	
ROASTED TURKEY	\$24.95	MINIMUM ORDER OF 100. BUFFET ONLY.	
roasted to perfection & served with mashed potatoes & our famous stuffing and turkey gravy <b>GF</b>		Kids 7 & under \$10.95/ea.	
		OLD FASHIONED PULLED PORK BBQ	\$24.95
CORNISH GAME HEN	\$27.95	served with coleslaw, baked beans or potatoes and buns <b>GF</b>	
served with chicken cream sauce			
		ROAST PRIME OF BEEF 14oz	\$28.95
ROASTED PHEASANT BREAST	\$29.95	slow cooked, minimum order of 15 <b>GF</b>	
served with chicken cream sauce <b>GF</b>			
		TENDERLOIN FILLET 80z	\$39.95
BAKED SALMON	\$27.95	grilled or blackened and served with our Béarnaise or compound butter	GF
served with lemon buerre blanc <b>GF</b>			
		NEW YORK STRIP STEAK 10oz	\$33.95
BAKED WALLEYED PIKE	\$28.95	served with compound butter <b>GF</b>	
served with hollandaise (may sub another pike depending on			
availability) <b>GF</b>		PETITE TENDERLOIN W/4 SHRIMP OR 4oz WALLEYE FILLET	\$36.95
		jumbo shrimp served broiled or sautéed in garlic - walleye is baked <b>GF</b>	
SHRIMP SCAMPI	. \$30.95		
eight jumbo shrimp, skewered and served on a bed of rice (no		VEGETARIAN MUSHROOM RAVIOLI	\$24.95
potato w/ this selection) <b>GF</b>		mushroom stuffed ravioli served with a mushroom cream sauce	
SLOW ROASTED PORK LOIN	\$25.95	CHILDREN'S MEAL (AGES 7 & UNDER)	\$10.95
topped with a rosemary caramel Dijon sauce GF		chicken fingers, fresh fruit cup and french fries (no salad)	
BARBECUE RIBS	\$26.95		
eight bone rack served with sweet & tangy BBQ sauce <b>GF</b>			

WHEN ORDERING PLATED MEALS: HOST OF THE EVENT IS TO GIVE AN ACCURATE COUNT OF EACH PERSON'S ORDER. BABY RED POTATOES AND/OR WILD RICE PILAF IS ORDERED FOR THE ENTIRE GROUP AS A WHOLE. INDIVIDUAL PLACE CARDS ARE REQUIRED FOR PLATED MEALS WITH MORE THAN ONE SELECTION AS WELL AS A MASTER TABLE BY TABLE FOOD SPREAD SHEET, AND ARE TO BE SUPPLIED BY THE GUEST.

WHEN ORDERING BUFFET MEALS: FOR TWO OR MORE SELECTIONS MADE: PRICING IS DONE BY TAKING THE MOST EXPENSIVE ENTRÉE SELECTION AND ADDING \$10 FOR EACH ADDITIONAL ENTRÉE SELECTION. FOR PLATED OR BUFFET MEALS, THE FINAL COUNT IS DUE 14 DAYS PRIOR TO THE EVENT. PLEASE LIMIT ENTRÉES ORDERED TO 2 OPTIONS IF THE GROUP IS OVER 25 GUESTS; OTHERWISE 3 OPTIONS ARE PERMITTED.



# BEVERAGE SELECTIONS

Beverages are not included with meals

HOUSE BRANDS	\$5 - \$7
PREMIUM BRANDS	\$8
TOP SHELF	\$8/up
LIQUEURS & CORDIALS	\$7/up
HOUSE WINE (FOREST VILLE)	\$23/bottle
CHAMPAGNE (WILLIAM WYCLIFF)	\$23/bottle
CHARDONNAY (FOREST VILLE)	\$23/bottle
CABERNET OR MERLOT (FOREST VILLE)	\$23/bottle
WHITE ZINFANDEL	\$23/bottle
WINE LIST	PRICE VARIES
DOMESTIC BEER	\$4
IMPORTED BEER	\$5
16 GALLON KEG	
DOMESTIC BEER	\$350
PREMIUM BEER	\$400
IMPORTED BEER	\$450
CRAFT BEER	ON REQUEST
SOFT DRINKS	\$2.50
BOTTLED WATER	\$2.50
LEMONADE OR PUNCH	\$23/gal
HOT CIDER	\$26/gal
COFFEE	\$26/gal
HOT CHOCOLATE	\$26/gal



## DESSERT SELECTIONS

#### SPECIALTY DESSERTS \$7.25/PP - LIMIT 2 OPTIONS

CARAMEL APPLE PIE • KEY LIME PIE • PLAIN CHEESECAKE • STRAWBERRY CHEESECAKE
NEW YORK VANILLA CHEESECAKE • TURTLE CHEESECAKE • CARROT CAKE • CHOCOLATE DECADENCE

#### **HOME MADE APPLE CRISP** \$5.95/PP

#### **ADDITIONAL OPTIONS**

ICE CREAM BARS	\$2.50/EA
COOKIES	\$2.50/EA
BROWNIES OR BARS	\$2.75/EA
FRESH FRUIT (APPLES, BANANAS & ORANGES)	\$2.25/EA GF
S'MORS (FOR EVENTS WITH BONFIRES - BASKET OF 10)	\$29.95/EA

Gluten free desserts are available upon request

#### **WEDDING CAKES**

BUTTERCREAM COLLECTIONS CAKE......\$5.50/PP

THERE IS A \$1.50 PER PERSON CHARGE FOR BRINGING IN OUTSIDE LICENSED BAKERY CAKES OR DESSERTS (INCLUDING CUPCAKES AND SHEET CAKES)

CAKE CUTTING IS DONE BY THE HOST IF IT COMES FROM ANY BAKERY OTHER THAN BUTTERCREAM COLLECTIONS.

IF PREFERRED, MINNESOTA HORSE & HUNT CLUB STAFF WILL CUT THE CAKE (INCLUDING PLATING) FOR \$150, PROVIDING THAT IT CAME FROM BUTTERCREAM COLLECTIONS



## RENTAL RATES



#### **ROOM RENTALS**

**GRAND BALLROOM A&B (SEATS 280)** \$2500 **GRAND BALLROOM A (SEATS 100) weekend** \$1250 GRAND BALLROOM A (SEATS 100) weekday \$250 **GRAND BALLROOM B (SEATS 150) weekend** \$1250 GRAND BALLROOM B (SEATS 150) weekday \$250 PAVILION 40' X 80': (SEATS 280) \$2500 **PAVILION\*** \$500 TENT RENTAL SCALL **OUTDOOR BAR SETUP** \$250 **WEDDING CEREMONY SETUP** \$595 **WEDDING FOOD SALES MINIMUM** \$6500+FEES \$25/PER HR RADIANT HEAT FOR PAVILION EXTRA BARTENDER FEE \$150

\*as weather backup when renting Grand Lodge

#### **MISC. RENTALS**

WEDDING SECURITY	\$195 (PER 100 GUESTS)
BONFIRE	\$150
FOGGING FOR INSECTS	\$125
DRAPING & LIGHTING	DAVID@RICHFIELDFLOWERS.COM / 612.866.8416
JUDGE FOR CEREMONIES	RICHARD SPICER: 651.686.7077(HOME) / 651.238.9470(CELL)
WEDDING CARRIAGE	TRISH DENN: TRISHDENN@GMAIL.COM / 952.300.1967



### LODGING



### **RUSTIC FEEL - CLOSE TO THE ACTION!**

When the day is done, you or some of your guests may need a place to rest their weary head. We offer a limited selection of options for you.

Alaskan and Upland are two identical suites on the ground floor, each with two bedrooms, one bath, kitchen / dining room and a living room with wood-burning fireplace. Outdoor amenities include deck, fire pits and gas grills. Well trained dogs are allowed.

The Hunters Lodge features an open great room with a large fieldstone fireplace, kitchen, "breakfast bar" and a massive dining table. Two bedrooms on the main floor are augmented by dormitory-style accommodations upstairs that can sleep eight. The front porch is a great place to watch the day slip into night while whipping up some tasty eats on the provided grills. Well trained dogs are allowed here as well.

**HUNTERS LODGE** 

**SLEEPS 16 | \$279.95/members | \$399.95/non-members** 

**UPLAND SUITE** 

**SLEEPS 4 | \$129.95/members | \$179.95/non-members** 

**ALASKAN SUITE** 

**SLEEPS 4 | \$129.95/members | \$179.95/non-members** 





## SPORTING CLAYS



#### IT'S LIKE GOLF WITH SHOTGUNS!

Another experience that you won't find at your typical event venue: Sporting Clays! This is something that anyone in your party and/or guests can participate. One round of 50 targets is shot over six stations, each presenting a variety of trajectories. Participants can keep score or not. This is all for FUN! The courses us ProMatic target launchers equipped with self-service controls to allow you to proceed at your preferred pace. Instructors for your group are available. Please call the Hunt Desk a few days in advance to schedule.

Contact Judy for pricing on Sporting Clays. If you don't have your own gun, rentals are available at the Hunt Desk. We rent Beretta and Benelli autoloading shotguns in your choice of 12 gauge or 20 gauge. Shells are available for purchase.



