

MINNEHAHA COUNTRY CLUB

Weddings



To have and to hold from this day forward.....

WELCOME TO MINNEHAHA COUNTRY CLUB.

Thank you for considering Minnehaha Country Club for your special day.

For over 105 years, our culinary staff has taken great care to ensure that each occasion is given the special attention patrons expect when hosting an event at Minnehaha Country Club.

We encourage your direction in the arrangement of your event, and offer a wide variety of food & beverage selections. This information was created to simplify your planning process. If you are not content with the menu suggestions, several additional options are available on our website: www.minnehahacc.com.

Thank you again for allowing us the privilege to assist you in your celebration and we look forward to achieving the best possible event for you and your guests.

BAR & BEVERAGES

You have several bar and beverage options.

Host Bar

The host pays for all bar and beverage costs.

Cash Bar

The guest pays for the drinks or beverages.

Limited Bar Levels

The host can specify the level of each drink cost.

Specified Cocktail Hours

You may specify the amount of time you will host the bar, i.e. From the beginning of the reception until the dinner or until the entertainment starts.

Limited Bar Choices

You may choose to pay for beer, wine and non-alcoholic drinks, and guests will have to pay for their mixed drinks.

Wine with Dinner

MCC would pour the wines of your choice with salads and dinner at no cost to guest.

Champagne Toast

MCC would pour the champagne of your choice at a specified time or butler the champagne upon arrival.



Event Planning and Menus

Exceptional service and quality are Minnehaha Country Club standards for our members and their guests. The Culinary talent at MCC is able and willing to customize each event to meet your needs and desires. Custom menus are available upon request. Several additional menus suggestions are available minnehahacc.com. Please contact Janine 336-1085 or janine@minnehahcc.com.

Plate Service Dinner Packages

Many of our couples prefer to experience a sit-down or plate service dinner. We understand this process may seem a little overwhelming. We hope to simplify it for you.

Option A

Hors d'oeuvre Buffet:

Choice of two (2): Stroganoff or BBQ Meatballs - Two per person, Mexican Layered Tray, Grilled or Fresh Vegetable Display, Fresh Fruit Display, Dimock Cheese Display or Hot Spinach Dip with Toasted Batards.

Dinner Plate Service:

Choice of one (1) per group

Two-four ounce Chicken Breasts with choice of sauce
Eight ounce Sliced Pork Loin with choice of sauce
Eight ounce Grilled New York Strip with choice of sauce +\$3

All entrées include:

Choice of starch and vegetable, tossed or Caesar salad,
home style rolls with butter and beverage.

\$30 per person



Option B

Hors d'oeuvre Buffet:

Choice of three (3):

Asiago Sundried Tomato Crunch with Toasted Batards,
Crab and Artichoke Bake, Bacon Wrapped Water
Chestnuts-2 per person, Cheese and Antipasto Display
or Meatballs-3 per person.

Dinner Combination Plate Service:

Choice of two (2) entrées (on same plate)

One-four ounce Chicken Breast with choice of sauce
Four ounces Sliced Pork Loin with choice of sauce
Four ounce Grilled New York with choice of sauce
Three Jumbo Shrimp

All entrées include:

Choice of starch and vegetable, tossed or Caesar salad,
home style rolls with butter and beverage.

\$37 per person



in good times and bad times...

Dinner Buffet Action Stations

This concept is an excellent way to offer your guests the opportunity to create their own menu selections. You may want to consider these options for the grooms dinner.

Package # 1

Chef Attended Pasta Station

Pasta, chicken, seafood, vegetables, basil pomodoro and Parmesan cream sauces, Italian cheese and breadsticks.

Carving Station

Carved prime rib (eight-ten ounces per person) with hot au jus.

Loaded mashed potato bar with mashed potatoes, pan gravy, sour cream, chives, shredded cheese and bacon. Grilled vegetable display to include assorted in-season fresh vegetables and an assorted fresh bread display.

Assorted Dessert Display

Chef's choice of assorted pieces, cheesecake and mini desserts.

\$42 per person

Package # 2

Chef Attended Pasta Station

Pasta, chicken, seafood, vegetables, basil pomodoro and Parmesan cream sauces, Italian cheese and breadsticks.

Salad Waterfall

An actual waterfall can be staged on this display. Beautiful for the eye as well as the taste buds. A myriad selection of fresh greens cascading down to an assortment of delicious salad toppings such as tomato, cucumber, red onion, sweet bell peppers and dressings, and more garnishing the display.

Loaded Mashed Potato Bar

Creamy mashed, bacon cream sauce, pan gravy, sour cream, shredded cheese blend and more.

Carved Slow Roasted New York

Creamy horseradish sauce and peppercorn au jus, with assorted mini buns. Eight ounces per person.

\$42 per person

Substitutions are allowed and are subject to additional charges*

All Chef Attended and Carving Stations are subject to a \$75 per Chef Culinary Fee.



WINE AND CHAMPAGNE

White Wines

House Choice Chardonnay \$26
House Choice Pinot Grigio \$26
Sean Minor Four Bears Chardonnay \$28
Maso Canali Pinot Grigio \$33
J Lohr October Night Chardonnay \$37
Whitehaven Sauvignon Blanc \$35
Merryvale Chardonnay \$39
Additional selections available.

Red Wines

House Choice Cabernet \$26
House Choice Pinot Noir \$26
J Lohr 7 Oaks Cabernet \$33
J Lohr Los Osos Merlot \$33
Oyster Bay Pinot Noir \$35
Sean Minor Four Bears Cabernet \$31
Whitehaven Pinot Noir \$45

Champagne/Sparkling Wines

House Choice Sparkling \$26
Martini & Rossi Asti Spumante \$29
Domaine St. Michelle Frizzante \$28
Trevisiol Prosecco Extra Dry \$38

LATE NIGHT BUFFET

The best thing you can do before your send your guests home is to feed them. Minnehaha Country Club offers an excellent buffet option.

TACO BUFFET

Seasoned taco meat, hard and soft taco shells (one hard shell and one soft shell per person), shredded lettuce and cheese, diced tomato and onion, salsa and black olives.

\$6 per person (50 person minimum)

happily ever after!