



Dear Event Planner,

Thank you for considering Mississippi Dunes Golf Links for your special event. We would like to take this opportunity and introduce you to our banquet venue and what we can offer you and your guests. It would be our pleasure to be of service to you for your special occasion.

Our first class venue offers unique event accommodations. Graced with spectacular panoramic views of the Mississippi River and our surrounding golf course, our venue boasts a vaulted ceiling, a sun-illuminated cupola and a covered deck, perfect for viewing the sunset. On top of that, we have created a magnificent ceremony site nestled in the woods along the Mississippi River. This is a perfect setting for an outdoor ceremony.

Our experienced staff understands the importance of your event and will ensure your event is a success from start to finish, concentrating on every detail. We can accommodate groups of up to 300 guests for any style occasion.

Please take the time to look over our menus and information, if you have any questions or need any additional information, please don't hesitate to contact us directly. Our goal is to develop a professional relationship with you, so that you will feel comfortable in turning to Mississippi Dunes.

Sincerely,

Dennis Neitz
General Manager
651-768-8588
dneitz@mississippidunes.com

Mississippi Dunes Golf Links
"A Premier Public Golf Course in the Twin Cities"
10351 Grey Cloud Trail/ Cottage Grove/ Minnesota/ 55016
www.mississippidunes.com

Mississippi Dunes Golf Links

Banquet Information

Mississippi Dunes is open year round for your special event. We invite you to a personalized tour of our beautiful banquet venue, which offers a wide variety of options for any event. The club features an exceptional venue, which has accommodations for up to 300 guests. Mississippi Dunes overlooks the surrounding Mississippi River with the ambiance of a private retreat.

Our goal is to provide an extraordinary experience through first class service at a reasonable price. Please feel free to contact us so we can develop a professional relationship with you, so you feel comfortable in turning to Mississippi Dunes for your golf and banquet desires.

Riverside Room

The Riverside room is a brilliant room featuring our beautiful deck overlooking the Mississippi River and is the prominent room for many of our events. The maximum capacity for this room is 300 guests.

St. Andrews Room

The St. Andrews room is a popular choice for many smaller events. It offers a quiet and comfortable atmosphere overlooking the Mississippi River. The maximum capacity for this room is 80 guests.

Room Rental

Fridays in our Riverside Room \$735.00

Saturdays in our Riverside Room \$935.00

All other times and room locations \$295.00

Ceremony Fees

Indoor or outdoor ceremony \$495.00

Includes: Setup, Cleanup, Chairs, Arch, and Electricity

Check out our Mississippi Dunes Minister Rick Mattson

Food and Beverage Minimum

	Sun-Thurs	Friday	Saturday
Riverside Room	\$1995.00	\$3495.00	\$4495.00
St. Andrews Room (Half)	\$995.00	\$995.00	\$995.00

Food and Beverage Minimums

Food and beverage minimums do not include applicable taxes and service charges. In the case your event does not meet your food and beverage minimum, an additional food and beverage charge will be added to your final bill. This charge will be the difference between the food and beverage minimum and your total food and beverage charges exclusive of tax and gratuity.

Mississippi Dunes Golf Links

Club Policies

Thank you for your interest in Mississippi Dunes for your special event. Please take a moment to become familiar with our catering policies and procedures. We would welcome the opportunity to personally sit-down with you to answer any questions or concerns regarding our policies.

Confirming Deposit

A deposit in the amount of the room rental is required of all bookings. This deposit confirms the reservation and guarantees the booking, and is not refundable. A written receipt will be issued when the deposit is received. Verbal confirmations are not guaranteed.

Payment

The estimated bill must be paid 8 days prior to the date of your event. We accept payment by check, cash and the following credit cards: Visa, MasterCard, American Express and Discover.

Guest Count

A final guaranteed guest count is required no later than 3:00 p.m. 8 days prior to the date of your event. This count must be given to the Food and Beverage Director and is considered a guarantee not subject to reductions. If a guarantee is not received prior to the event, the original expected number will serve as the guarantee. Your final billing will be based on this guarantee, the actual number of guests served, or your food and beverage minimum, whichever is greater.

Cancellation Policy

Cancellations must be made in writing. Deposits are non-refundable in the event of a cancellation. Cancellations made within thirty days of an event require payment of one half of the estimated food and beverage minimum. No refunds will be issued for cancellations made within 8 days of your event.

Prices

The prices on the catering menu are, due to conditions, subject to change. All prices can be confirmed 45 days prior to your event. If multiple entrees are selected, all will be priced at the individual priced entrée.

Surcharges and Taxes

An 18% gratuity surcharge will be included on your estimated and final bills. The entire surcharge is the property of Mississippi Dunes Golf Links, which has complete discretion as to its distribution. As required by law, all food sales, non-alcoholic beverage sales and service charges are subject to a 7.125% sales tax and all alcoholic beverages are subject to a 9.625% sales tax.

Menu Selection

Our Professional Staff will assist you in developing a menu to fit your event. The enclosed menus provide a listing of food and beverage options. Your event's menu must be selected at least 45 days prior to your events scheduled date.

Food Tasting

We offer three tastings throughout the year. Tasting is provided for two guests on a complimentary basis. If others would like to join, there is a cost of \$16.00 per person. You will be expected to pay that evening.

Food and Beverage Policy

With the exception of commercially produced cakes, all food and beverages must be purchased and prepared by Mississippi Dunes Golf Links. Neither you nor your guests may bring in or remove food or beverages from the premises. Due to Minnesota Health Department Regulations, food and beverages not consumed become the property of Mississippi Dunes Golf Links.

Alcohol Consumption Policy

No liquor will be sold to or consumed on Mississippi Dunes Golf Links premises by any person under the legal age of 21. Identification may be requested of any persons by members of our staff. No liquor will be sold to or consumed on Mississippi Dunes Golf Links premises by any persons who, in the opinion of appropriate staff, is or appears to be intoxicated. No one is permitted to bring alcohol onto the premises and no one is permitted to leave the facility with an alcoholic beverage.

The police will be called if needed to prevent an intoxicated person from driving any vehicle. Any expense incurred by Mississippi Dunes Golf Links enforcing our Alcohol Consumption Policy will be added to your bill.

Decorations

The following decorations are available at NO COST and can help enhance your event; votive candles and holders, mirrored tiles, and vases.

Mississippi Dunes will not permit the affixing of anything to the walls, floors, ceilings or outdoor poles unless management gives prior approval. Confetti and glitter is not allowed.

Cake Service

Mississippi Dunes Golf Links charges \$1.00 per person for cake cutting and service. If you have family or friends that would like to cut and serve the cake we will supply the cake plates and utensils at no charge.

Music and Entertainment

The Food and Beverage Director would be pleased to offer you suggestions in contracting music for your event. Entertainment for all events ends by 12:00 midnight. Please advise us as to who will be providing the entertainment so that the time of arrival and set up can be determined.

No Smoking Policy

The entire clubhouse is smoke free. Ashtray receptacles are provided for use.

Audio-Visual Equipment Rental

Please contact the Food and Beverage Director regarding your special needs.

Theft and Damage

Mississippi Dunes Golf Links is not responsible for personal damage, loss or theft of property and reserves the right to charge an appropriate clean up or damage repair fee if the condition of the facilities after the event deem this to be necessary. Any damage to Mississippi Dunes Golf Links property caused by you, an attendee, and performer or set up person shall be the responsibility of the host. **No guests will be allowed on the golf course or allowed access to golf carts. This includes bridal parties and photographers.**

Hors d'oeuvres

Serves approximately 50 guests/100 pieces

Chicken Tenders

Hand breaded strips of boneless chicken breast dipped in our homemade beer batter, lightly fried and served with BBQ sauce

\$124.95

Grilled Sourdough Bruschetta

Sliced sourdough bread lightly rubbed with olive oil and garlic, grilled and topped with diced plum tomatoes and fresh basil

\$99.95

Italian Stuffed Mushrooms

Mushroom caps stuffed full with Italian sausage, Parmesan cheese and panko breadcrumbs, cooked in a white wine sauce

\$124.95

Chicken Quesadilla

Mini quesadillas stuffed full with blackened chicken and cheese, served with fire-roasted salsa

\$149.95

Chicken Wings

Lightly fried wings and drummies served with your choice of Cajun spice or BBQ sauce

\$124.95

Tortilla Pinwheels

Herb tortillas with basil cream cheese, ham and sliced dill pickles, rolled and sliced

\$99.95

Italian Meatballs

House made Italian meatballs served with your choice of sauce: teriyaki, BBQ sweet and sour or marinara

\$124.95

Pork and Vegetable Spring Rolls

Spring rolls stuffed full of shredded pork and sautéed vegetables, lightly fried and served with sweet and sour sauce

\$124.95

Bacon Wrapped Scallops

Bay Scallops and Smokey Bacon

\$199.95

Assorted Mini Quiche

A delicate pastry shell with egg and cheese

\$149.95

Deviled Egg Halves

Traditional presentation

\$124.95

Hors d'oeuvres

Serves approximately 50 guests/100 pieces

Jumbo Shrimp Cocktail

Jumbo Gulf shrimp poached in court bouillon and served with brandied cocktail sauce
\$224.95

Seafood Stuffed Mushrooms

A mixture of poached shrimp, snow crab and cheese inside mushroom caps steamed with white wine
\$199.95

Chef Assorted Canapés

A tantalizing array of chef created hors d'oeuvres
\$199.95

Bacon Wrapped Bay Scallops

Tender bay scallops wrapped with smoked bacon and glazed with a light teriyaki sauce
\$224.95

Serves approximately 50 guests/100 pieces

Fresh Fruit and Cheese Display

An assortment of cubed fruit and cheeses served with an assortment of crackers
\$224.95

Assorted Meat and Cheese Mirror

Thin sliced meats and cheeses served with onion rolls and assorted condiments
\$274.95

Vegetable Crudités

Fresh cut vegetables served with ranch dipping sauce
\$199.95

Fresh Fruit Display

Cubed and skewered fresh fruit displayed with a pineapple tree, chocolate dipping sauce and fruit flavored whipped cream
\$199.95

Seafood Platter

Grilled and Poached Shrimp, Grilled Scallops, Poached Crab Claws and Smoked Salmon served with a Lobster-Basil Mayo, Chopped Egg, Minced Red Onion, Capers and an assortment of Crackers
\$349.95

Plated Dinners

All dinners are served with soft bistro rolls and butter, tossed green salad with your choice of dressing, Vegetable Medley, and Rice or Potato.

Roast Pork Loin with Cherry Demi

Slow Roasted Sliced Pork Loin Topped with a Luscious, Sun Dried Cherry Demi-glaze and Served with Buttered Baby Potatoes
\$20.95

Jack Daniels Chicken

Boneless Chicken Breast, Grilled and Topped with Savory Wild Mushrooms Jack Daniels Sauce and Served with Buttered Baby Potatoes
\$19.95

Butter-Herb Chicken

Boneless Chicken Breast, Lightly Breaded and Sautéed. Topped with Butter-Herb Cream Sauce and served with Wild Rice Pilaf
\$20.95

Pan Fried Walleye Almandine

An 8 ounce Walleye Fillet, Lightly Breaded and Fried, Topped with Sliced Almonds and a Lemon Butter Sauce and Served with Wild Rice Pilaf
\$20.95

Grilled Atlantic Salmon

A Fresh Salmon Filet, Grilled and Topped with a White Wine and Dill Cream Sauce and Served with Wild Rice Pilaf
\$21.95

Top Sirloin Steak

A 10 ounce Top Sirloin, Grilled to Medium and Topped with Sautéed mushrooms and Served with Rosemary Baby Red Potatoes
\$23.95

Slow Roasted Prime Rib

Prime rib Seasoned with a Smokey Dry Rub and Slow Roasted to Medium Rare, Served with Au jus and Horseradish Sauce and Rosemary Roasted Baby Potatoes
Birdie cut \$24.95 (9oz)
Eagle cut \$26.95 (12oz)

Combination Plated Dinners

All dinners are served with soft bistro rolls and butter, tossed green salad with your choice of dressing, Vegetable Medley, and Rice or Potato.

Top Sirloin and Chicken Combo

A 6-ounce Top Sirloin Steak and Grilled Chicken Breast Topped with our Signature Jack Daniels Mushroom Sauce and Served with Butter Baby Potatoes
\$26.95

Grilled Salmon and Chicken Combo

A 4-ounce Grilled Salmon Filet and a 4-ounce Sautéed Chicken Breast Topped with our Butter Herb Cream Sauce and Served with Wild Rice Pilaf
\$25.95

Vegetarian Options

Vegetarian Meals can be ordered for as many plates as needed. If you have 30 or more guests eating vegetarian meals, other options are available

Penne Pasta with Marinara

Fresh Vegetables Sautéed in Extra Virgin Olive Oil and Chopped Garlic Tossed with Penne Pasta and House Made Marinara Sauce
\$19.95

Penne Pasta Provencal

Fresh Vegetables Sautéed in Extra Virgin Olive Oil, Garlic and Italian Spices Served in a White Wine and Butter Sauce
\$19.95

Children's Dinners are available for \$8.95

Chicken Tenders and Fries

Mac and Cheese

Or Grilled Cheese

Buffets

Italiano Buffet

\$20.95

Baked Lasagna
Penne and Bow Tie Pastas
Alfredo and Marinara Sauces
Grilled Chicken Marsala
Italian Sausage with Peppers and Onions
Italian Meatballs in Marinara Sauce
Zucchini and Yellow Squash with Tomato
Caesar Salad
Garlic Bread

The Dunes Buffet

\$21.95

Choice of Two Meat Selections:

Sliced Roast Beef Au Jus - With Horseradish Sauce
Sliced Prime Rib of Beef (\$3.00 extra per person) - With Horseradish Sauce
Sliced Smoked Ham - With Pineapple Sauce
Grilled Chicken Breast - With Wild Mushroom Jack Daniel's Sauce
Slow Roasted Pork Loin - With Apple-Brandy Cream Sauce
Pan Fried Walleye - With Lemon, Browned Butter Sauce
Sautéed Chicken Breast - With Herb Buttered Cream Sauce
Baked Atlantic Salmon - With White Wine-Dill Cream Sauce

Served With:

Roasted Yukon, Roasted Baby Red Potato or Garlic Mashed Potatoes
Fresh Vegetable
Garden Salad with Assorted Dressings
Fresh Baked Dinner Rolls and Butter

Home-style Buffet

\$20.95

Choice of Two Meat Selections:

Sliced Roast Beef - With Beef Gravy
Roasted Tom Turkey - With Cranberry Sauce and Pan Gravy
Roasted Chicken - Quartered with Pan Gravy
Roast Pork Loin - With Pan Gravy
Sliced Honey Ham - With Brown Sugar Glaze
BBQ Ribs - Slow cooked and brushed with BBQ sauce

Served with:

Scalloped Potatoes or Rosemary Mashed Potatoes

Fresh Vegetable Medley
Garden Salad with Assorted Dressings
Fresh Baked Dinner Rolls and Butter

Party Platters

Serves approximately 50 guests/100 pieces

Smoked Salmon Platter

\$224.95

Cold smoked Atlantic salmon presented with diced egg, diced red onion, capers, lemon-dill cream cheese, and gourmet crackers.

Seafood Platter

\$274.95

Grilled and poached, jumbo shrimp, poached crab claws and seared scallops. Presented with cocktail sauce, lobster-basil mayonnaise, and assorted gourmet crackers.

Finger Sandwich Platter

\$224.95

Assorted meat, cheese, and vegetable gourmet sandwiches. Garnished with olives, pickles, or fruit and presented with deli mustard and mayonnaise.

Grilled Vegetable Platter

\$224.95

Assorted marinated vegetables, grilled and chilled. Presented with Cajun sour cream, ranch dipping sauce, and assorted gourmet crackers.

Desserts

Gourmet Cookies - \$19.00 per dozen

Gourmet Bars - \$19.00 per dozen

Chocolate Covered Strawberries - \$4.00

Apple Crisp with Whipped Cream - \$4.50

Chocolate Mousse - \$4.50

Chocolate Raspberry Bash - \$5.00

New York Vanilla Cheesecake with Strawberry Topping - \$5.00

Mississippi Dunes Bar Service

Beer

Keg Beer

Domestic (16 Gallon)	\$295.00
Imported/Premium	\$375.00

Bottled Beer

Varies on
selection

Wine

House Champagne (per bottle)	\$21.00
House Wine (per bottle)	\$21.00
House Wine (per glass)	\$5.00

Liquor

House Brands	\$4.00
Call Brands	\$4.50
Premium Brands	\$5.00
Cordials	\$5.50+

Non-Alcoholic Beverages

Soft Drinks and Juices	\$1.75
Inclusive Soft Drinks and juices	\$1.25 pp.
Coffee Station (For events without Dinner)	\$75.00
Fruit Punch (3 gallons)	\$55.00
Catawba Juice (per bottle)	\$21.00

Hosted bar is subject to an 18% surcharge.

