CONFERENCE AND SOCIAL EVENT GUIDELINES

Reservations 800.453.7827 | Sales Office 866.345.4998

777 Casino Road | PO Box 418 | Mahnomen, MN 56557-7902 | starcasino.com
WELCOME TO SHOOTING STAR CASINO, HOTEL & EVENT CENTER

At Shooting Star Casino, Hotel & Event Center, our mission is to provide quality service in a comfortable atmosphere. Our sales team will help you design your event to make it a success. When catering your professional or social event, you will see our courteous and professional staff is committed to providing the very best service.

The following guidelines will offer information in order to better assist with planning your event. We welcome the opportunity to assist you with planning each phase of your special event.
DIRECTIONS

From Fargo:
East on Highway 10 - 42 miles to Detroit Lakes
Turn left on Highway 59 North - 35 miles to Mahnomen

From Grand Forks:
East on Highway 2 - 56 miles to Erskine
Turn right on US 59 S - 24 miles to Mahnomen

From Twin Cities:
West on I-94 to exit 50 - Fergus Falls
North on Highway 59 - 82 miles to Mahnomen
# GENERAL INFORMATION

## HOTEL
- 386 Guest Rooms and Suites
- Swimming Pool, Hot Tub
- Open Swim 7AM-10PM
- Adult Swim 10PM-Midnight

## CASINO
- Over 1,000 Slots
- Poker
- BlackJack
- Bingo

## RESTAURANT HOURS

<table>
<thead>
<tr>
<th>Restaurant</th>
<th>Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td>Whispering Winds</td>
<td>Daily 7AM–11PM</td>
</tr>
<tr>
<td>Mino Wiisini Cafe</td>
<td>Open 7 days a week, all hours (closed 5AM–9:30AM)</td>
</tr>
<tr>
<td>Mustang Lounge Bands</td>
<td>Thursday - Saturday</td>
</tr>
<tr>
<td>2 ONE 8</td>
<td>Wednesday - Sunday, Doors open at 5PM</td>
</tr>
<tr>
<td>Tim Hortons Cafe &amp; Bake Shop</td>
<td>Open 7 days a week, 5AM-9PM</td>
</tr>
<tr>
<td>Traditions Buffet</td>
<td>Breakfast: Daily 7AM–10AM</td>
</tr>
<tr>
<td></td>
<td>Lunch: Monday – Sunday 11AM–3PM</td>
</tr>
<tr>
<td></td>
<td>Dinner: Monday – Thursday 4PM–9PM</td>
</tr>
<tr>
<td></td>
<td>Friday – Saturday 4PM–10PM</td>
</tr>
<tr>
<td></td>
<td>Sundays 11AM–9PM</td>
</tr>
</tbody>
</table>

## SERENIITEE SPA
- Monday – Saturday | 9AM–7PM | Large groups by appointment

## SHOOTING STAR GIFT SHOP
- Sunday – Thursday | 7AM–Midnight
- Friday – Saturday | 7AM–1:30AM

## RV PARK
- 47 deluxe sites complete with water, sewer, and electrical hookups
- Shower and Laundry facilities
- 24/7 Security
- Fully paved parking

## BANQUET AND EVENT FACILITIES
- Mahnomen Ballroom seats up to 450 people and separates into eight rooms *(Ogema, White Earth, Rice Lake, Callaway, Waubun, Natahwaush, Ray Lake, Pine Point)*
- Event Center seats up to 1,700 people and separates into six rooms *(Bejou, Beaulieu, Richwood, Detroit Lakes, Elbow Lake, Ebro Pine Bend)*

## MANITOK MALL
- Star Mart Convenience Store
- Star Fitness Center
- Morrison Eye Care
- White Earth Reservation Federal Credit Union
Final menu selection must be made at least two weeks prior to your event. All events booked less than 10 days prior to the event must have menu selection at the time of booking. Meal prices are guaranteed for ninety (90) days prior to event. The catering prices listed on our catering menus are current, but due to market conditions, are subject to a change.

Please allow enough time between wedding, travel stops and hotel check-in (if applicable) to arrive at the reception in order to ensure food quality. The chef can only guarantee top quality of the food served within 30 minutes of the contracted serving time. If you would like additional ideas for your event, we welcome the opportunity to work with you to customize the menu.

We offer children’s menus for ages 11 and younger. Visit with your sales associate if you desire children’s meals for your special event.

We require a seven (7) day guarantee of the number of people that will be in attendance for all food and beverage functions. The client is responsible for providing the guaranteed number to the sales office. If a guarantee is not received seven (7) days in advance, we will use the estimated number stated in the original contract or the number served, whichever is greater. We will be prepared to serve 5% over your guaranteed number. In the event that attendance exceeds this number, we will accommodate all guests; however, we are unable to guarantee the same menu choice for the additional guests. Billing is based on the guaranteed or the actual number of attendees served, whichever is greater.
FOOD AND BEVERAGE REGULATIONS

Due to health department regulations, all food consumed in the banquet rooms must be prepared by Shooting Star Casino's banquet department. All food or beverage not consumed during the event must remain on the property. With the exception of decorated cakes, food will not be allowed to be brought in or allowed to leave the Event Center (not to be taken to the hotel rooms).

Minnesota state law prohibits liquor to be brought on the premises for any event. The only exception to this is champagne for a wedding reception. State law prohibits Shooting Star Casino, Hotel & Event Center from serving alcohol to minors even though the space rented is for a private party. We reserve the right to monitor all meetings and social events.

TASTE TESTINGS

If a taste testing is requested, there will be a maximum of six persons allowed to participate. The party may choose up to three entrées, and each entrée can accompany three different sides. A deposit is required only if the participating party has not yet put forth a deposit for their prospective event. If a deposit has been put forth, the tasting is complimentary.

ROOMS AND LAYOUT

Room setup requirements must be made at least two weeks prior to your event. Function space will be guaranteed at the time of contracting. The Shooting Star Casino, Hotel & Event Center reserves the right to change function rooms as deemed necessary. The sales associate will work with you to obtain detailed expectations for the room setup, as well as a room layout, if applicable.

SETUP CHARGES

There is a $15 charge for all vendor tables requesting tablecloths and electric, and a $30 charge for all vendor tables requesting a tablecloth, skirting and electric.
WEDDING RECEPTION/SOCIAL EVENT GUIDELINES

SEATING
The head table may accommodate up to 16 people. Reserved seating will be positioned immediately in front of the head table for parents and close family, with seating for eight or 10 per table.

LINENS
Typically, rooms are set with white or champagne-color linens and skirting. We are able to order a variety of napkin colors; your sales associate will show you the colors available. Additional charges for linens and special order napkins may apply.

DECORATING
You are responsible for your decorating. Mylar glitter, confetti and tinsel are not permitted (flower petals are allowed). Please do not attach anything to the walls using stick or push pins; our banquet staff is available to assist. Our banquet and conference rooms are available for decorating the day of the event only unless other arrangements have been made with your sales associate.

Centerpieces are available, ask your sales associate for more information. We provide tea lights at $.25 per light. You are welcome to bring in tea lights for your events and we will provide the centerpieces.

For any items such as flowers, cake knife, guest book or gifts, please have designated people responsible for their removal at the end of the event. If you wish to bring such items in before your wedding day, we will put them in the proper area. Please make arrangements to remove all items you wish to take with you after the event.
GIFTS

For the convenience of your guests, we suggest that you have gift runners to accept your gifts as they arrive. Upon your request, there will be a gift table placed in your reception room. We recommend all gifts be removed prior to the start of the dance. You are responsible for the removal of all gifts prior to the conclusion of your event. At no time is the Shooting Star Casino liable for these items.

SOCIAL HOUR

To ensure ease of flow for your guests, we suggest that you designate two host couples to guide arriving guests to the areas of the guest book, gift table, social hour and dinner. The host couples will also be the contacts for our banquet staff in the event there are any questions. We suggest a social hour of no more than one and a half hours.

DANCE

It is your responsibility to hire the wedding band or DJ of your choice. Please plan for your dance to conclude by 12:30 am; the lights will be turned on at 12:45 am. The bartender(s) (if applicable) will not announce “last call” and the bartender will stop serving drinks at 12:45 am, when the lights are turned on. Dance floor sizes vary. The sales associate will assist you in determining the size room appropriate for the number of guests. The charge for the dance floor rental and setup is $150.00. Dance floor provided at no cost with qualifying food and beverage purchase. Shooting Star Casino Security will be available throughout the event.
ADDITIONAL SERVICES AVAILABLE

CARVER

If you wish to hire a carver for your meal, the charge for doing so is $50.00.

CAKES

Please discuss with your sales associate the possibility of our banquet department making your wedding cake. We would be happy to arrange the details and discuss pricing for a cake for your event. Wedding or other decorated cakes may be brought into the Shooting Star Casino as well. Please have your cake designer contact us at least 48 hours prior to arrival so that arrangements can be made for delivery and storage. If you wish to have us cut and serve your cake, the charge for our staff to do so is $50.00. This fee will be waived if our banquet department makes your cake.

ICE SCULPTURES

Ice sculptures can be purchased for $125.00. The banquet chef can provide further information on sculptures available. This will be arranged through our sales staff.

PUNCH FOUNTAIN

Our silver punch fountain is available for a charge of $50.00.

CORKAGE FEE

We charge a $10.00 corkage fee per bottle of champagne brought in for wedding receptions. Please inform your sales associate if you wish to bring in your own champagne. Only champagne or special wines will be allowed to be brought in, as approved by the banquet manager, with a minimum of ten bottles.
AV / LIGHTING / SOUND

Please inform the sales associate of specific AV requirements. These requests will need to be confirmed at the time of booking to guarantee equipment availability and staffing, if applicable. Fees for these services apply and the client will be informed of those fees by the sales associate when booking the event. The Shooting Star Casino, Hotel & Event Center will not handle, transport, store or be responsible for audio/visual equipment not belonging to us.

COAT RACKS

Coat racks are available at no charge. Please inform your sales associate if you would like coat rack(s).

OFF-SITE DELIVERY CHARGES

Minimum charge of $50.00 for off-site events. Service fees, mileage fee, tax and gratuity will be charged.
BAR SERVICES

We offer three types of banquet bars for groups of twenty-five (25) or more. A minimum of $500.00 per bar is required; if the minimum is not achieved, a $50.00 fee will be charged for bar setup. All groups requesting bar service are to be notified of laws regarding service to minors, tax and gratuity and Shooting Star’s policies relating to bar service.

HOST BARS

Your guests drink free and all charges are placed on your billing, including an 18% gratuity and 9% liquor tax and $50.00 setup fee, if applicable.

CASH BARS

Your guests pay for their drinks and tip individually. The client incurs no expense, except the $50.00 setup fee, if applicable.

TICKET BARS

You purchase a quantity of Event Center drink tickets from the sales office and distribute them to your guests as you wish. These drink tickets will be provided by the sales office, as we do not allow external tickets to be used. Your purchase will include an automatic 18% gratuity and 9% liquor tax. We issue no refunds on unused tickets. No tickets can be purchased after 4:00 pm, due to the sales/coupon office closing.
HOST BAR / CASH BAR

While the host bar is in effect, guests drink free and all charges are placed on the billing, including an 18% gratuity and 9% liquor tax. While the cash bar is in effect, your guests pay for their drinks individually and tip individually, upon their discretion. You incur no expense for the cash bar except the $50.00 setup fee, if applicable.

TICKET BAR / CASH BAR

While the ticket bar is in effect, guests drink free by turning their tickets in to the bartender and all charges are placed on the billing, including an 18% gratuity and 9% liquor tax. While the cash bar is in effect, your guests pay for their drinks individually and tip individually, upon their discretion. You incur no expense for the cash bar except the $50.00 setup fee, if applicable.

SODA / KIDS’ BAR

If you choose to set up a bar for younger guests, the bar setup fee is $50.00. If the bar exceeds $150.00, the setup fee will be waived. The bars include soda, a variety of juices and water (Shirley Temples are a popular choice with kids).

KEGS

Domestics start at $225 each; Imports start at $250 each. All kegs are subject to 18% gratuity and 9% liquor tax.
TAX AND SERVICE CHARGES

Food and beverage selections are subject to a 6.875% Minnesota sales tax and 18% service charge. Alcoholic beverages, including host bars, are subject to a 9% liquor tax and 18% service charge.

DEPOSITS AND PAYMENTS

The Shooting Star Casino, Hotel & Event Center requires a signed contract at the time of the booking to secure space. A 10% nonrefundable deposit is required at time of booking. For social functions, a nonrefundable damage/cancellation deposit will be required within 14 days of receiving written confirmation of a social function. The deposit will be 50% of the amount of space reserved. 50% of the total charges are due two (2) weeks prior to the scheduled event, with the remaining balance due three (3) days prior to the scheduled event.

The sales associate will ask for a credit card number to be held for items added during the event. Any additional expenses incurred will be charged to the credit card after the event, unless other arrangements have been made with the banquet manager or sales associate.

CANCELLATIONS

Groups canceling within thirty (30) days of the function will be charged the full cost of the room, plus food and beverage costs, as determined by the banquet manager.
INCLEMENT WEATHER

We require cancellation notice by 4:00 pm the prior day for morning and lunch events or by 9:00 am the same day for dinner or evening events. By canceling, you agree to rebook the same event (meal function with similar number of attendees) within sixty (60) days. If you are unable to rebook, a percentage of total revenue for food, beverage and conference rooms will be charged.

LOST ITEMS

We will do all we can to assist you in finding lost items; however, Shooting Star Casino, Hotel & Event Center does not assume liability for damage to or loss of equipment or personal belongings brought into the facility.

MINNESOTA CLEAN INDOOR AIR ACT

In accordance with the Minnesota Clean Indoor Air Act, lit tobacco products are allowed only in the designated sections of the restaurants and lounges, as well as in guest rooms not designated as smoke-free. Hallways and restrooms are considered public areas, thus smoke-free. Smoking in the meeting rooms is at the discretion of the meeting planner. If smoking is allowed during meetings or planned meals in banquet areas, the Sales Manager or Banquet Manager must be notified to ensure placement of ash receptacles in the appropriate places. We ask that the meeting planner and/or on-site person convey the policy to attendees.
# MEETINGS AND EVENT SPACE

## MEETING / EVENT SEATING

<table>
<thead>
<tr>
<th></th>
<th>Theater</th>
<th>Classroom</th>
<th>Rounds</th>
<th>Conference</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Mahnomen Ballroom</strong></td>
<td>450 people</td>
<td>250 people</td>
<td>225 people</td>
<td>300 people</td>
</tr>
<tr>
<td>(100' x 54' x10' 11&quot; – 5,400 sq ft)</td>
<td></td>
<td></td>
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<td></td>
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<tr>
<td><strong>Ogema, White Earth, Rice Lake, Callaway, Waubun, Naytawaush, Roy Lake, Pine Point</strong></td>
<td>50 people</td>
<td>30 people</td>
<td>40 people</td>
<td>60 people</td>
</tr>
<tr>
<td>(Each Room 27’x25’– 675 sq ft)</td>
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</tbody>
</table>

*Rental Fee – One Room 0-4 hrs - $75; All Day - $150 | Complete Ballroom 0-4 hrs - $600; All Day $1,200*

<table>
<thead>
<tr>
<th></th>
<th>Theater</th>
<th>Classroom</th>
<th>Rounds</th>
<th>Conference</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Event Center</strong></td>
<td>1,700 people</td>
<td>600 people</td>
<td>500 people</td>
<td>900 people</td>
</tr>
<tr>
<td>(150’ x 100’ x19’ 4” – 15,000 sq ft)</td>
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<td></td>
<td></td>
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<tr>
<td><strong>Bejou, Beaulieu, Richwood, Detroit Lakes, Elbow Lake, Ebro Pine Bend</strong></td>
<td>250 people</td>
<td>90 people</td>
<td>70 people</td>
<td>60 people</td>
</tr>
<tr>
<td>(Each Room 50’x50’ – 2,500 sq ft)</td>
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</table>

*Rental Fee – One Room 0-4 hrs - $150; All Day - $300 | Complete Ballroom 0-4 hrs - $900; All Day $1,800*
## EXTERNAL EVENT CHARGES

### AUDIO/VISUAL AVAILABLE

<table>
<thead>
<tr>
<th>Item</th>
<th>Fee</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cassette Player</td>
<td>$10.00</td>
</tr>
<tr>
<td>DVD Player</td>
<td>$15.00</td>
</tr>
<tr>
<td>Extension Cords</td>
<td>$5.00</td>
</tr>
<tr>
<td>Flip Chart Paper</td>
<td>$5.00</td>
</tr>
<tr>
<td>Lapel Microphone</td>
<td>$15.00</td>
</tr>
<tr>
<td>Overhead Projector</td>
<td>$10.00</td>
</tr>
<tr>
<td>Piano</td>
<td>$75.00</td>
</tr>
<tr>
<td>Portable CD Player</td>
<td>$10.00</td>
</tr>
<tr>
<td>Power Strip</td>
<td>$5.00</td>
</tr>
<tr>
<td>Presentation Flip Easel</td>
<td>$10.00</td>
</tr>
<tr>
<td>Projector Screen - 8’x8’</td>
<td>$5.00</td>
</tr>
<tr>
<td>Projector Screen - 12’x12’</td>
<td>$150.00</td>
</tr>
<tr>
<td>Proxima/Projector</td>
<td>$50.00</td>
</tr>
<tr>
<td>Slide Projector</td>
<td>$10.00</td>
</tr>
<tr>
<td>Speaker Telephone</td>
<td>$15.00</td>
</tr>
<tr>
<td>Television</td>
<td>$20.00</td>
</tr>
<tr>
<td>VCR</td>
<td>$15.00</td>
</tr>
<tr>
<td>White Board</td>
<td>$5.00</td>
</tr>
<tr>
<td>Wireless Microphone</td>
<td>$15.00</td>
</tr>
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</table>

### OTHER CHARGES

<table>
<thead>
<tr>
<th>Item</th>
<th>Fee</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tea Light Candles</td>
<td>$0.25 each</td>
</tr>
<tr>
<td>Dance Floor</td>
<td>$150.00</td>
</tr>
<tr>
<td>Punch Fountain</td>
<td>$50.00</td>
</tr>
<tr>
<td>Ice Sculpture</td>
<td>$125.00</td>
</tr>
<tr>
<td>Altar</td>
<td>$150.00</td>
</tr>
<tr>
<td>Ceiling Treatment</td>
<td>$500.00</td>
</tr>
<tr>
<td>Concert Hall Side Drape and Lanterns</td>
<td>$500.00</td>
</tr>
<tr>
<td>Concert Hall Side Draping</td>
<td>$300.00</td>
</tr>
<tr>
<td>Concert Hall Head Table Backdrop</td>
<td>$150.00</td>
</tr>
<tr>
<td>Ballroom Side Draping</td>
<td>$200.00</td>
</tr>
<tr>
<td>Ballroom Head Table Backdrop</td>
<td>$100.00</td>
</tr>
<tr>
<td>Host/Cash Bar Setup Fee</td>
<td>$50.00</td>
</tr>
<tr>
<td>Soda/Kids’ Bar Setup Fee</td>
<td>$50.00</td>
</tr>
<tr>
<td>Corkage Fee (charged to social groups bringing wine of their choice)</td>
<td>$10.00 per bottle</td>
</tr>
<tr>
<td>Cake Cutter/Server</td>
<td>$50.00</td>
</tr>
<tr>
<td>Candy Table Setup Fee</td>
<td>$50.00</td>
</tr>
<tr>
<td>Off Site Delivery Charge</td>
<td>$50.00</td>
</tr>
<tr>
<td>Mileage</td>
<td>$0.55 per mile</td>
</tr>
<tr>
<td>Disposable Place Settings</td>
<td>$1.00 per person</td>
</tr>
<tr>
<td>Vendor Table-Tablecloth and Skirting</td>
<td>$30.00</td>
</tr>
<tr>
<td>Vendor Table-Tablecloth Only</td>
<td>$15.00</td>
</tr>
<tr>
<td>Black and White Printed Copies</td>
<td>$0.10 single-sided</td>
</tr>
<tr>
<td>Color Printed Copies</td>
<td>$0.25 single-sided</td>
</tr>
</tbody>
</table>
**BREAKFAST**

Breakfasts include Coffee, Hot Tea, Chilled Juice and Water

*All buffets require a minimum of 25 people and an additional $2 charge per person.*

**The Hearty Breakfast** - $8.99
Homemade Sausage Gravy over fresh-made Biscuits, Hash Browns and Fresh Fruit

**The Continental** - $8.99
An assortment of Fresh Muffins, Pastries, Caramel Rolls, Coffee Cake and Fresh Fruit

**Ham & Cheese Quiche** - $9.49
Accompanied by Country Fried Potatoes and an assortment of Muffins or Pastries

**Shooting Star Breakfast** - $9.49
Fluffy Scrambled Eggs, Sausage Links(3), Ham(4oz) or Bacon(3), Cheesy or Classic Hash Browns, Muffin or Toast and Jelly

**Steak & Eggs** - $11.99
6oz Top Sirloin, Scrambled Eggs, Home Fried Potatoes and a Muffin

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**BREAKS**

All breaks require a minimum of 25 people

- **Texas Caviar with Tortilla Chips** - $1.99 per person
- **Tortilla Chips with Salsa** - $2.49 per person
- **Ripple Chips and Dip** - $2.49 per person
- **Trail Mix** - $2.49 per person
- **Tortilla Chips with Nacho Cheese** - $2.99 per person
- **Meat and Cheese with Assorted Crackers** - $2.99 per person
- **Fruit Tray with Dip** - $3.99 per person
- **Shrimp Cocktail with Cocktail Sauce** - $3.99 per person
**FRESH BAKERY SELECTIONS**

Yogurt Cups - $2 each  
Whole Fresh Fruit - $3 each  
Oatmeal with Brown Sugar and Raisins - $2.25/person  
Assortment of Cookies - $14/dozen  
Assortment of Raised Donuts - $18/dozen  
Banana Bread Slices - $18/dozen  
Assortment of Coffee Cake - $18/dozen  
Apple Turnover - $24/dozen  

Peach Strudel - $24/dozen  
Assorted Filled Donuts - $24/dozen  
Cinnamon Rolls - $30/dozen  
Caramel Rolls - $30/dozen  
Assorted Muffin - $30/dozen  
Assorted Bagels with Cream Cheese - $30/dozen  
Assorted Pastries - $32/dozen  
Assortment of Homemade Bars - $36/dozen

**SIDES**

Hash Browns - $1.50/person  
Country Fried Potatoes - $1.75/person  
Sausage Link (3) - $2.50/person  
Ham - $2.50/person  
Bacon (3) - $2.50/person

**BEVERAGES**

Bottled Water - $2.00/bottle  
Juice - $5.50/pitcher  
(Orange, Apple, Cranberry)  
Fountain Soda - $5.50/pitcher  
Lemonade - $5.50/pitcher  
Fruit Punch - $5.50/pitcher  
Milk/Chocolate Milk - $7.50/pitcher  

Hot Tea - $1.00/bag  
Soda - $1.50/can  
Iced Tea - $5.50/pitcher  
Punch - $15.00/gallon  
Coffee - $19.00/gallon

*We serve Coca-Cola products.*
LUNCH SELECTIONS

*Served until 4:00 p.m.
Coffee and Water Service included with meals

*All buffets require a minimum of 25 people and an additional $2 charge per person.

SANDWICHES

Deli Sandwich - $8.49
Your choice of Tuna, Egg Salad, Chicken Salad, Deli Turkey, Ham or Roast Beef
served on a Ciabatta Roll, Croissant or Kaiser Roll with Lettuce, Tomato and Pickle

Sandwich Wrap - $8.49
Your choice of BLT, Clubhouse or Grilled Chicken

Shooting Star Burger - $8.99
One-third Pound Burger served on a Fresh Bun with Lettuce, Tomato, Onion and Pickle
Add Cheese - $.50  |  Add Bacon - $.50

Chicken Breast Sandwich - $9.99
Grilled Chicken Breast served on a Fresh Bun with Lettuce, Tomato and Onion

Philly Steak Sandwich - $8.99
Fresh Pulled Roast Beef on a Toasted Hoagie Bun, topped with Swiss Cheese and
Sautéed Mushrooms, Onions and Green Peppers

Bleu Cheese Burger - $8.99
Crumbled Bleu Cheese, Mushrooms, Bacon and Caramelized Onions covering a grilled Burger with a homemade bun

Southwest Burger - $9.49
Avocado, Cilantro, Lime Marinated Peppers and Onions, Pico de Gallo, Pepper Jack Cheese, Avocado Créme Fraîche on an Onion bun

Cali Chicken - $9.49
Avocado, Pea Sprouts, Red Onion, Tomatoes, Sun-dried Tomato Mayo on our homemade bun

Cobb Burger - $9.99
Bacon, Bleu Cheese, Avocado, Tomato Salsa, Red Pepper Aiolo on a sesame brioche bun

BUILD YOUR OWN SANDWICH - $13.49
Your selection of Ham, Turkey, Roast Beef or Summer Sausage, with Assorted Cheeses
served on Wild Rice Bread, Croissant or Assorted Buns with Lettuce, Tomato, Onion, Pickle and Olives

*Buffet Only
Your choice of soup or salad to be served Chef’s choice
Add Soup and Salad for an additional $1.50
**SALADS**

Grilled Chicken Salad - $8.99
Grilled Chicken on a bed of Crisp Lettuce, with Cheese, Black Olives and Onions

Chef’s Salad - $9.49
Turkey and Ham arranged on a bed of Crisp Lettuce, topped with Boiled Eggs, Onions, Green Peppers, Black Olives, Cheese and Croutons

Star Spinach Salad - $9.49
A tasty combination of Fresh Greens, Candied Walnuts and Roasted Pears topped with Grated Parmesan Cheese and lightly tossed together with a Raspberry Vinaigrette dressing

Cobb Salad - $9.99
Mixed Salad Greens topped with Grilled Chicken Breast, Bacon, Tomato, Egg, Avocado, Cheddar Cheese and Crumbled Bleu Cheese

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**LUNCH ENTREES**

Penne Primavera Alfredo - $9.99
Sauteéd Fresh Primavera Vegetable on Penne with Alfredo Sauce
Add Chicken - $2.50

Fish and Chips - $10.49
Deep Fried Beer Battered Cod, Steak Fries and a side of coleslaw

Burgundy Beef Tips - $10.99
Beef Tips in a Creamy Burgundy Wine Sauce with Fresh Mushrooms over Egg Noodles or Mashed Potatoes

Wild Rice or Swedish Meatballs - $10.99
Our own Delicious Meatballs, served with Mashed Potatoes and topped with Sour Cream Gravy

Hot Beef or Turkey - $10.99
Sliced Beef or Turkey topped with Gravy and served with Mashed Potatoes atop our Fresh-made Bread

Teriyaki Chicken Kabob - $11.49
Skewer Chicken Breast with Vegetables, drizzled with Teriyaki Glaze over Fried Rice

Pan Fried Panko Crusted Chicken Breast - $11.49
Pan Fried Boneless Chicken Breast served with Mushroom Cream Sauce, Wild Rice and Vegetables.

*Served until 4pm - If served after 4pm add $3.00
Entrees include a Dinner Salad, Rolls and Chef’s choice of Vegetable | Coffee and Water Service included with meals

*All buffets require a minimum of 25 people and an additional $2 charge per person.
*All buffets require a minimum of 25 people.

**The Mexican Buffet - $12.99**
Build your own! Includes Beef and Chicken Taco Meat, Santa Fe Vegetable Blend and a combination of Shells and Chips with Toppings of Shredded Lettuce, Diced Tomatoes, Black Olives, Diced Onions, Salsa and Sour Cream

**Perfectly Pasta - $12.99**
Choose from Beef Lasagna, Spaghetti and Meatballs or Chicken Alfredo served with Fettuccine; choice of Caesar or Garden Salad, Breadsticks included

**The Traditional - $14.49**
Choose from Roast Turkey, Baked Ham, Oven Roasted Pork, Roast Beef or Broasted Chicken, accompanied by your choice of Potato and Vegetable and includes Salad and Rolls
(Two meats - $15.49; three meats - $16.49)

**The Native American Buffet - $16.99**
Breaded Fish Fillets, Roast Buffalo, our Signature Homemade Fry Bread, accompanied by our locally grown and hand-harvested Wild Rice Pilaf and Corn

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**VEGETABLE CHOICES**
- Carrots
- Brandied Carrots
- California Blend
- Green Beans
- Green Beans Almandine
- Santa Fe Blend
- Peas
- Peas & Carrots
- Peas & Pearl Onions
- Key West Blend
- Corn
- Sugar Snap Peas

**POTATO CHOICES**
- Sweet Potatoes
- Wild Rice Pilaf
- Au Gratin
- Baked Potato
- Homemade Stuffing
- Mashed Potatoes & Gravy
- Herb Roasted Baby Bakers
- Garlic Mashed
- Garden Blend Orzo
- Twice-baked - Add $1 per person
# HORS D’OEUVRES

## Cold Hors D’Oeuvres (per 100 pieces)

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Vegetable Cream Cheese Pizza</td>
<td>$60</td>
</tr>
<tr>
<td>Fresh Vegetable and Dip Tray</td>
<td>$65</td>
</tr>
<tr>
<td>Deviled Eggs</td>
<td>$65</td>
</tr>
<tr>
<td>Meat and Cheese Tray with Crackers</td>
<td>$80</td>
</tr>
<tr>
<td>Cheddar Cheese Ball with Crackers</td>
<td>$85</td>
</tr>
<tr>
<td>Filled Cream Puffs (Chicken or Ham Salad)</td>
<td>$85</td>
</tr>
<tr>
<td>Pinwheel Wraps</td>
<td>$85</td>
</tr>
<tr>
<td>Fresh Fruit (seasonal) and Dip Tray</td>
<td>$100</td>
</tr>
<tr>
<td>Bruschetta</td>
<td>$100</td>
</tr>
<tr>
<td>Shrimp Cocktail</td>
<td>$200</td>
</tr>
</tbody>
</table>

## Cold Hors D’Oeuvres (per 50 pieces)

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Veggie Shooter</td>
<td>$50</td>
</tr>
<tr>
<td>Lettuce Wraps</td>
<td>$50</td>
</tr>
<tr>
<td>Shrimp Shooters</td>
<td>$60</td>
</tr>
<tr>
<td>Fruit and Cheese Kabobs</td>
<td>$150</td>
</tr>
</tbody>
</table>

## Hot Hors D’Oeuvres (per 100 pieces)

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cocktail Smokies</td>
<td>$55</td>
</tr>
<tr>
<td>Ham and Cheese Balls</td>
<td>$55</td>
</tr>
<tr>
<td>BBQ Meatballs</td>
<td>$65</td>
</tr>
<tr>
<td>Stuffed Mushroom Caps</td>
<td>$95</td>
</tr>
<tr>
<td>Mini Egg Rolls with Sweet &amp; Sour Sauce</td>
<td>$95</td>
</tr>
<tr>
<td>Mozzarella Sticks with Marinara Sauce</td>
<td>$100</td>
</tr>
<tr>
<td>Wonton Shrimp</td>
<td>$105</td>
</tr>
<tr>
<td>Buffalo Chicken Wings</td>
<td>$110</td>
</tr>
<tr>
<td>Spinach and Artichoke Dip</td>
<td>$120</td>
</tr>
<tr>
<td>Chicken Drummies</td>
<td>$125</td>
</tr>
<tr>
<td>Walleye Strips</td>
<td>$150</td>
</tr>
<tr>
<td>Bacon-wrapped Tenderloins</td>
<td>$175</td>
</tr>
</tbody>
</table>

## Hot Hors D’Oeuvres (per 50 pieces)

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Grilled Cheese Shooters</td>
<td>$50</td>
</tr>
<tr>
<td>Pulled Pork Sliders</td>
<td>$50</td>
</tr>
<tr>
<td>Cheeseburger/Burger Sliders</td>
<td>$70</td>
</tr>
<tr>
<td>Mini Pancake Stackers</td>
<td>$110</td>
</tr>
</tbody>
</table>
ACTION STATIONS

Mashtini Bar (Option 1) - $7/person
Mashed Potato, Sour Cream, Salsa, Butter, Shredded Cheese, Diced Tomatoes, Chopped Bacon, Jalapenos, Gravy, Sliced Red Onions, Cheese Sauce, & Sauerkraut

Mashtini Bar (Option 2) - $6/person
Mashed Potato, Chili, Cheese Sauce, Sour Cream, Butter, Shredded Cheese Tomatoes, Chopped Bacon, & Sauerkraut

Mashtini Bar (Option 3) - $4/person
Mashed Potato, Sour Cream, Butter, Shredded Cheese, Tomatoes, Sauerkraut, Onions, Gravy

*Cubed Ham, Popcorn Chicken, Mushrooms, Lobster Cream Sauce, Basil Pesto and Tortilla Strips can be substituted for some items.

Mac & Cheese Bar - $6/person
Choice of three:
Traditional, Tex Mex, Chicken and Broccoli, Bacon and Cheddar, Reuben Mac, or Cajun Mac

Nacho Bar - $8.49/person
Nacho cheese sauce, salsa, sour cream, onions, diced tomato, jalapenos, black olives, chili, taco meat, shredded lettuce, & nacho chips

*Add a full bowl of chili for an additional $2.25

Salad-tini Station - $7/person

Bloody Mary Bar - $6/person or $10 Unlimited Drink Service
Premium Vodka, Pepper Sticks, Celery, Carrots, Radishes, Olives, Sliced Jalapenos, Pickles, Sliced Lemons, Parsley & a Variety of Hot Sauces

Chocolate Fountain

Deluxe Supreme – Strawberries, Pineapples, Marshmallows, Apple Wedges, Rice Crispy Bars, Graham Crackers, Donut Holes and Homemade Chips.

Deluxe - Strawberries, Marshmallows, Apple Wedges, Rice Crispy Bars, Graham Crackers, Donut Holes and Homemade Chips.

Standard - Marshmallows, Apple Wedges, Rice Crispy Bars, Graham Crackers, Donut Holes and Homemade Chips.

***Package does not include chocolate
Chocolate is $14 per pound. Suggested 1lb per 10 people.

Set up fee - $350
Pork Tenderloin - $15.99
7 oz Pork Tenderloin with your choice of Apple-Orange Sauce or a Creamy Smoked White Sauce

Chicken Lynn - $15.99
Grilled 7 oz Boneless Skin on Chicken Breast, topped with our signature Sherry Mushroom Sauce, Roasted Red Pepper Sauce or White Wine Sauce on a bed of Garden Blend Orzo

Chicken Cordon Bleu - $16.99
Breaded 6 oz Chicken Breast stuffed with Ham and Swiss Cheese and served with creamy Alfredo Sauce

Minnesota Stuffed Chicken - $16.99
Breast of Chicken stuffed with Wild Rice Dressing and topped with Wild Mushroom Sauce

Pork Prime Rib - $17.99
8 oz Pork Prime Rib Slow Roasted to perfection and topped with our Sherry Mushroom Sauce

Trio of Pasta Shells with Chicken - $16.49
3 Extra-large Cheese Stuffed Pasta Shells with our Tender Grilled Chicken Breast smothered in Roasted Red Pepper Sauce

Stuffed Roast Loin of Pork - $16.99
6oz of Boneless Pork Loin stuffed with our Homemade Fruit Stuffing and drizzled with Cranberry Demi-Glaze

Steak Medallions & MN Stuffed Chicken - $19.99
Sirloin Medallions drizzled with Veal Demi-glace Sauce paired with our renowned Minnesota Stuffed Chicken Breast topped with Wild Mushroom Sauce

Walleye - Market Price
Hand-breaded Walleye dusted with our Homemade Bread Crumble

Choice Rib Eye - $29.99
10 oz Choice Rib Eye served with Sauteed Onions and Mushrooms

Slow Roasted Prime Rib served with Au Jus and Creamy Horseradish Sauce

Steak and Shrimp - $29.99
6 oz Choice Steak served with three Large Shrimp grilled in Garlic Butter

Filet Mignon - Market Price
6oz Filet grilled to perfection topped with Creamy Burgundy Sauce

*Dinner Selection

Dinners include Garden Salad, Dinner Rolls and Chef’s choice of Potato and Vegetable
Coffee and Water Service included with meals

*All Buffets require a minimum of 25 people and an additional $2 per person.
DESSERTS

Pies

Assorted Pies - $2.75
Cherry, Blueberry, Strawberry-Rhubarb, Pumpkin, Apple and Wildberry
Pecan Pie - $3.25
Creme Pies - $3.75
(Reeses, Hershey's Chocolate or Butterfinger)

Cake - $1.25 per piece
Chocolate, White and Marble
¼ sheet (16 pieces) - $21.00
½ sheet (32 pieces) - $36.00
Full sheet (64 pieces) - $71.00
Carrot Cake with Cream Cheese Frosting - $2.50 per piece

Cheesecake

Summerberry Stack - $3.50
Big Turtle Cheesecake - $6.00
New York Cheesecake - $4.25
Topped with your choice of Strawberry, Cherry or Blueberry
White Chocolate Raspberry Cheesecake - $4.95
FOR THE KIDS (AGES 11 AND UNDER)

Dinners include your choice of Cheddar Stuffed Spuds, Shooting Star Tater Tots or Potato Chips

- Chicken Strips - $7.00
- Cheeseburger - $7.00
- Macaroni and Cheese - $7.00

All menu items are subject to Minn. state sales tax and an 18% service charge. Additional charges apply when customizing menus. Menu items and prices are subject to change.
WEDDING INFORMATION

Wedding Date:__________________________________________________________

Bride’s Name: ____________________________________ Groom’s Name: ____________________________

Address:________________________________________________________________________________

Phone: ________________________________________________________________________________

Email Address: __________________________________________________________________________

Bride’s Parents: ________________________________________________________________

Groom’s Parents: ______________________________________________________________

Host and Hostess: ________________________________________________________

CEREMONY INFORMATION

Location Address: ____________________________________________________________

Time: ____________________________________________________________________________

Transportation: Yes / No *(Please circle)*

(Complimentary transportation from church to reception, based on availability)

If yes, choose transportation type:

☐ Limousine (8 max capacity)

☐ Sprinter (11 max capacity)

☐ Bus II (22 max capacity)
RECEPTION SETUP INFORMATION

Number of guests expected: __________

Number at Head Table: __________   Number of Reserved Tables: __________

Centerpieces: __________   Linen Colors: ________________

Gift Table, Punch Table, Cake Table and Head Table will be lighted and skirted

Bar: Cash / Host (*Please circle*)   Last call is at 12:45am

Optional: Ceiling Treatment, Ice Sculptures and Backdrops also available

TIME FRAME

Doors Open (Time): __________   Social (Time): __________

Meals Served (Time): __________   Dance Begins (Time): __________

FOOD AND BEVERAGE INFORMATION

Menu: ______________________________________________________

Service Options: Plated / Buffet Style (*Please circle*)

Punch Options: Punch Bowl (no charge) / Fountain ($50 charge) (*Please circle*)

Champagne: Yes / No (*Please circle*)   Keg Beer: Yes / No (*Please circle*)

Type: __________   Quantity: __________   Type: __________   Quantity: __________
CAKE INFORMATION

Delivery (Time): ________________________________
Style and Size: ________________________________
We provide napkins, small plates and silverware.

GIFT OPENING

A complimentary banquet room can be booked for the following morning.

HOTEL INFORMATION

A block of rooms can be set up through your salesperson. The number of rooms
needed can be determined at the time of setup. The bride and groom will receive
a complimentary king suite.

OTHER INFORMATION

Nuts, mints, wedding cake and decorations can be brought into the Event Center at no charge. Groups of 150 or
more will be charged a $200 setup fee. Deposit due at the time of booking to hold space. Final numbers are due to
the salesperson seven days prior to your wedding date.