

Weddings

at MEDINA GOLF & COUNTRY CLUB



A Member of the ClubCorp Family

Mix & Mingle

Platters

Priced per person unless noted

Domestic & Imported Cheese and Dried Fruit Display | 7

Served with Assorted Crackers

Charcuterie Board | 9

Domestic & Imported Cheeses with Italian Meats, Grilled Crostini and Assorted Crackers

Assorted Raw Vegetable Crudité with Ranch Dip or Hummus | 5

Baked Artichoke Dip | 5

Served with Pita Chips

Tortilla Chips with Salsa | 5

Add Guacamole | 3

Warm House Made Chips | 4

Lightly Salted or Cheddar White Truffle

Grilled & Roasted Vegetables | 6

Fresh Fruit Display | 6

Lox with Accoutrements and Crackers | 7

Shrimp Cocktail | 42 per dozen

Served with Lemons and Cocktail Sauce

Cold Hors D'oeuvres

Priced per dozen, 2 dz minimum order

Heirloom Tomato Bruschetta | 21

Tomato, Basil, Red Onion, Garlic, Extra Virgin Olive Oil, Balsamic Glaze

Blackened Shrimp Crostini | 29

Cajun Spiced Shrimp and Garlic & Herb Boursin Cheese

Watermelon & Feta Cheese Planks | 23

Topped with Crushed Candied Walnuts

Coffee Crusted Tenderloin Crostini | 36

Shaved Tenderloin, Horseradish Mousse with Roasted Red Pepper

Mini Chicken Tostada | 27

Black Beans, Lettuce, Pico de Gallo, Chipotle Crema

400 Evergreen Road | Medina, MN 55340

763.478.4808 | www.medinagolfcc.com

*All food and beverage purchases are subject to an automatic 22% Service Charge, a portion of which may be distributed by the Club to certain food and beverage service employees. The Service Charge is not a tip or Gratuity.

Warm Hors D'oeuvres

Priced per dozen, 2 dz minimum order

Mini Vegetable Spring Rolls | 25

Sweet Chili Dipping Sauce

Pork & Vegetable Pot Stickers | 25

Korean Style Sesame Ginger Dipping Sauce

Chicken & Pearled Sugar Waffles | 29

Maple-Mustard Drizzle

Pastry Wrapped Asparagus | 27

Pork Belly Wrapped Apple | 29

Coconut Shrimp | 27

Sweet Chili Dipping Sauce

Mini Chicken Kabobs | 25

Teriyaki Glaze

Phyllo Wrapped Brie | 25

Mini Beef Wellington | 36

Tender Steak and Mushrooms wrapped in Crisp Pastry Dough

Bacon Wrapped Shrimp | 34

Evergreen | 52

Hors D'oeuvres Station (select 3 items)

Vegetable Spring Rolls
Seared Tuna Wontons
Crispy Asparagus wrapped in Phyllo
Teriyaki Meatballs
Coconut Shrimp

Mac & Cheese Station

Pulled Pork, Bacon, Sour Cream, Green Onions,
Crushed Pretzels & Pico de Gallo

Slider Station (select 2 items)

Barbecued House Smoked Pulled Turkey Breast
Roasted Beef Tenderloin
Seafood Salad
Grilled Vegetable Sliders

Gourmet Eats (select 3 items)

Shrimp & Grits
Shrimp Scampi
Cajun Grilled Chicken Thigh Skewers
Petite Chicken Medallions
Fillet & Shrimp Kabobs
Steak Diane
Cracker Crumb Walleye Fingers
Maple Glazed Salmon Skewers

Salad Station (select 2 items)

Mini Assorted Salads
Caprese Platter
Grilled Assorted Vegetable Platter

Dessert Station

Build your own Cheesecake Bar with Assorted Toppings
Assorted Mini Gourmet Cookies & Bars
Chocolate Dipped Strawberry Display

Wild Meadows | 60

Antipasti Station

Domestic & Imported Cheese & Charcuterie Platter
Mini Assorted Salads
Caprese Platter
Grilled Assorted Vegetable Platter

Asian Station

Assorted Sushi Rolls
Vegetable Spring Rolls
Shrimp & Pork Pot Stickers

Pasta Station

Bowtie Pasta Primavera
Chicken & Cheese Tortellini

Seafood Station (select 2 items)

Shrimp Cocktail
Crab Claws
Raw Oysters on the Half Shell

Carving Station (select 1 item)

Barbecued Salmon Sides
Bone-in Pork Racks
Dijon & Panko Crusted Lamb Racks
Roasted Beef Tenderloin
Herb Crusted New York Strip Loin

Dessert Station

Assorted Mini Pastries & Desserts

Cannoli, Eclairs, Chocolate Dipped Strawberries, Lemon Bars,
Gourmet Brownies, Carrot Cake Cups, Cheesecake Shooters,
Chocolate Cake Cups, Tiramisu

Dinner Starters

Salad Selections

All Salads served with Artisan Dinner Rolls & Butter

House Salad | Included with all Entrée Selections

Mixed Greens with Cherry Tomatoes, Cucumber, Shredded Carrots, Croutons and Balsamic Vinaigrette

Caesar Salad | 3

Crisp Romaine Lettuce tossed with Creamy Caesar Dressing, topped with Croutons and Parmesan Cheese

Greek Salad | 3

Mixed Greens with Tomato, Cucumber, Kalamata Olives, Pepperoncini, Red Onion and Feta Cheese with Vinaigrette Dressing

Baby Wedge Salad | 3

Baby Ice Berg Wedge with Tomato Wedges, Red Onion, Chopped Bacon, Blue Cheese Crumbles and Blue Cheese Dressing

Strawberry Poppy Seed Salad | 3

Baby Spinach with Strawberries, Candied Walnuts, Goat Cheese Crumbles and Poppy Seed Dressing

Soup Selections

Soup served with Artisan Dinner Rolls & Butter

Minestrone

Chicken Noodle

Cream of Chicken & Wild Rice

Tomato Bisque

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Dinner Entrées

Chicken

All Entrées served with House Salad and Artisan Dinner Rolls & Butter

Champagne Chicken | 29

Served with a Velvety Champagne Cream Sauce

Chicken Marsala | 29

Mushrooms and Marsala Wine Demi-glace

Chicken Breast Florentine | 29

Spinach, Boursin Cheese, Provolone and Tomato White Wine Sauce

Crab Stuffed Airline Chicken Breast | 32

Served with a Lobster Cream Sauce

Beef & Pork

All Entrées served with House Salad and Artisan Dinner Rolls & Butter

Beef Short Rib | 34

Slow-braised and served with Natural Pan Gravy

Beef Stroganoff | 31

Sautéed Tenderloin Tips and Mushrooms in a Creamy Sherry Demi-glace

Sliced New York Sirloin | 36

Sautéed Mushrooms and Red Wine Demi-glace

Petite Filet Mignon | 40

6oz Filet with Red Wine Demi-glace and Crispy Fried English

Pork Ribeye Steak | 32

Fire-roasted Fuji Apples and Brandy Demi-glace

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Dinner Entrées

Fish

All Entrées served with House Salad and Artisan Dinner Rolls & Butter

Tilapia Picatta | 28

Pan-roasted with Lemon-Caper and White Wine Sauce

Cracker Crusted Walleye Pike | 34

Served with Lemon and Tartar Sauce

Maple Glazed Salmon | 36

Mango Salsa with Orange-Ginger Butter Sauce

Cajun Grilled Grouper Filet | 34

Served with Lemon Butter Sauce

Artichoke, Boursin & Panko Crusted Salmon | 36

Served with Lemon-Basil Butter Sauce

Asian Glazed Chilean Sea Bass | 38

Served with Sesame-Ginger Sauce

Vegetarian & Vegan

All Entrées served with House Salad and Artisan Dinner Rolls & Butter

Grilled Herb Marinated Cauliflower Steak | 25

Smothered with Mushrooms, Onions & Pepper with Couscous Salad and Baby Spinach

Pasta Primavera | 27

Roasted Vegetables, Kale, Sun-dried Tomatoes, Fresh Basil & Parmesan Cheese

Tofu Stir-fry | 27

Asian Vegetables, Rice Noodles, Baby Bok Choy and Coconut Green Curry Broth

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Dinner Entrées

Duet Plates

All Entrées served with House Salad and Artisan Dinner Rolls & Butter

Chicken Marsala & Crab Stuffed Shrimp | 36

Served with Marsala Wine Sauce and Garlic Herb Sauce

Chicken Picatta & Walleye Pike | 38

Served with Lemon Butter Sauce and Tartar Sauce

Petite Filet & Maple Glazed Salmon | 44

*Sautéed Mushrooms and Red Wine Demi-glace,
Mango Salsa and Orange-Ginger Butter Sauce*

Petite Filet & Seabass | 46

Sautéed Mushrooms and Pesto Sauce

Side Selections

Please select the same sides when offering a choice of entrées (one starch and one vegetable)

Roasted Mediterranean Vegetable Medley

Green Beans

Broccoli

Roasted Asparagus

Glazed Baby Carrots

Creamy Mashed Potatoes

Blended Wild Rice Pilaf

White Vermont Cheddar Au Gratin Potatoes

Garlic & Herb Roasted Baby Yukon Gold Potato Wedges

Asiago & Fine Herb Risotto

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Dinner Buffet

Choose your package

50 Guest Minimum

House salad with Mixed Greens, Cherry Tomatoes, Cucumber, Shredded Carrots, Croutons and Balsamic Vinaigrette served with Artisan Dinner Rolls & Butter

Choice of One Entree | 38 Choice of Two Entrees | 45 Choice of Three Entrees | 52

Champagne Chicken with Velvety Champagne Cream Sauce
Classic Marsala Chicken with Mushrooms and Shallots
Roasted Bone-in Chicken with Garlic & Fresh Italian Herbs
Maple Glazed Salmon with Orange-Ginger Butter Sauce
Cracker Crumb Walleye with Tartar Sauce and Lemon
Cajun Spiced Tilapia with Tomatillo Salsa Butter Sauce
Carved New York Striploin with Cabernet Veal Demi*
Chinese Pepper Steak with Peppers, Onions, Mushrooms and Teriyaki Sauce
Carved Porkloin with Tarragon Mustard Sauce*
Artichoke Crusted Sea Bass with Lemon Caper Sauce | 7
Sautéed Shrimp with Pesto Cream Sauce | 5
Carved Beef Tenderloin | 7*
Carved Prime Rib of Beef | 7*

Choice of Starch Selection

Herb Roasted Baby Yukon Gold Potatoes
Buttermilk Mashed Potatoes
Au Gratin Potatoes
Wild Rice Pilaf
Pasta Primavera

Choice of Vegetable Selection

Asparagus
Broccoli
Glazed Green Top Carrots
Green Bean Almondine
Roasted Mediterranean Vegetable Medley

Choice of Two Desserts

Brownies
Fresh Baked Cookies
Blueberry or Apple Cobbler with Vanilla Ice Cream
Mini Assorted Cheesecakes
Mini Chocolate Cake Shooters

**Chef Fee applies*

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Plated Dessert

Warm French Apple Tart with Cinnamon Ice Cream | 8

Warm Brownie Sundae with Vanilla Ice Cream | 8

Turtle Lave Cake with Salted Caramel Ice Cream | 8

Tiramisu | 8

Flourless Chocolate Cake | 8

Carrot Cake | 8

Chef Steve's Key Lime Tart | 8

Italian Raspberry Sorbet with Berries | 8

Chocolate Cheesecake | 8

Plain Cheesecake with Fresh Strawberry Topping | 8

Passionfruit Cheesecake | 8

Stationed Dessert

Ice Cream Sundae Bar | 8

*Vanilla and Chocolate Ice Cream, Chocolate Sauce, Caramel Sauce and Strawberry Sauce, Whipped Cream, Sprinkles, Crushed Cookie Crumbles & Chocolate Chips
Mini Warm Brownies*, Churros*, Fruit Cobbler*, Mini Chocolate Chip Cookies*,
Bananas Foster*, Cherries Jubilee* (*additional items available to add | 2)*

Crêpe Station* | 10

*Fresh made Crêpes filled with your choice of the following toppings:
Banana Nutella, Chocolate Mousse or Fresh Berries with Vanilla Pastry Cream*

Mini Dessert Pastries | 10

Chef's Choice of Mini Desserts, 3 items per person

Mini Cupcake Display | 6

Please ask about flavor options

**Chef Fee Applies*

Late Night Snacks

Savory Snacks

Thin Crust Pizza | 21 each

Cheese, Pepperoni, Sausage or Deluxe

Cheeseburger Sliders | 38 per dozen

Toppings include Diced Onions, Ketchup, Mustard, Chiptle Aioli and Sliced Dill Pickles

Smoked & Barbecued Pulled Pork Sliders | 42 per dozen

Sweet Baby Ray's BBQ Sauce, Carolina Golden BBQ Sauce

Boneless Wing Station | 13 per dozen

Thai Sweet Chili Sauce, Buffalo Sauce, Honey BBQ Sauce & Korean BBQ Sauce

Chicken & Waffles | 25 per dozen

Belgium Pearled Sugar Waffles, Crispy Fried Boneless Wings and Vermon Maple Syrup

Sweet Snacks

Gourmet Donuts & Coffee Station | 25 per dozen

Pearl Waffle & Ice Cream Sundae Station | 9 per person

Vanilla Ice Cream, Assorted Sauces, Whipped Cream & Toppings

Crêpe Station* | 10 per person

Bananas Foster, Cherries Jubilee, Nutella, Fresh Berries, Whipped Cream and Assorted Sauces

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Open Bar Packages

Bar Packages may be purchased for your chosen length of time for ALL guests in attendance. Guests are charged per person regardless of the amount consumed. Guests under 21 years of age will be charged \$7 per person for unlimited non-alcoholic beverages. The host is responsible for a bartender fee of \$100 per bartender.

House Liquors, Beer & Wine

Includes house brand liquors, domestic & imported beers and house wines
2 Hours | 31 3 Hours | 40 4 Hours | 45

Call Liquors, Beer & Wine

Includes call brand liquors, domestic & imported beers and house wines
2 Hours | 32 3 Hours | 42 4 Hours | 46

Premium Liquors, Beer & Wine

Includes premium brand liquors, domestic & imported beers and house wines
2 Hours | 34 3 Hours | 45 4 Hours | 50

Open Consumption Bar

Charged per Beverage Consumed

All beverages consumed will be charged under the master bill. Host selects type of beverages and brand level to be offered. Each drink will be charged per individual drink. The host is responsible for a bartender fee at \$100 per bartender.

Bottled Beer 5.50-6.50	House Wine or Champagne 7	House Liquor 8-13
Call Liquor 9-14	Premium Liquor 10-16	Soft Drinks 4

Cash Bar

Guests are responsible for purchasing drinks. The host is responsible for a bartender fee of \$100 per bartender. Prices listed below INCLUDE Medina Golf & Country Club's Service Charge and Tax.

Bottled Beer 6-8	House Wine or Champagne 10	House Liquor 10-17
Call Liquor 12-18	Premium Liquor 13-19	Soft Drinks 6

A la carte

Host may select kegs or bottles of wine to be added to the master bill

16 Gallon Kegs (yields approximately 125 beers)		
Domestic Keg 325	Imported Keg 395	Craft Keg 425-550

Wine & Champagne by the bottle | 28

Champagne Toast | 7 per person

Liquor Brands

House Liquors

Svedka Vodka, Beefeater Gin, Jim Beam Bourbon, Canadian Club Whiskey, Cutty Sark Scotch, Bacardi Rum, Jose Cuervo Tequila, Amaretto diSarrono, Peach Schnapps, Bailey's Irish Cream, Kahula Coffee Liquor

Call Liquors

Tito's Vodka, Absolut Vodka, Beefeater Gin, Jim Beam Bourbon, Dewars White Label Scotch, Bacardi Rum, Captain Morgan's Spiced Rum, Malibu Rum, Jose Cuervo Tequila, Amaretto DiSarrono, Peach Schnapps, Bailey's Irish Cream, Kahula Coffee Liquor

Premium Liquors

Kettle One Vodka, Tanqueray Gin, Marker's Mark Bourbon, Jameson Irish Whiskey, Crown Royal Whiskey, Dewars White Label Scotch, Bacardi Rum, Captain Morgan's Spiced Rum, Malibu Rum, Jose Cuervo Tequila, Amaretto DiSarrono, Peach Schnapps, Bailey's Irish Cream, Kahula Coffee Liquor

Beer Selections

Domestic Bottles

Bud Light, Budweiser, Coors Light, Michelob Ultra, Miller Light and O'Doul's Non-Alcoholic

Specialty & Import Bottles

Blue Moon, Corona, Corona Light, Sam Adams and Stella Artois

Draft Beer

Miller Lite, Coors Light, Bud Light, Michelob Golden Draft Light, Seasonal/Crafts Beers are available upon request

Wine Selections

Guests are responsible for purchasing drinks. The host is responsible for a bartender fee of \$100 per bartender. Prices listed below INCLUDE Medina Golf & Country Club's Service Charge and Tax.

Bottled Beer | 6-8

Call Liquor | 12-18

House Wine or Champagne | 10

Premium Liquor | 13-19

House Liquor | 10-17

Soft Drinks | 6

Food & Beverage

Medina Golf & Country Club must provide all food & beverage at the Club. No outside food or beverages are permitted with the exception of wedding cakes and specialty desserts. Due to health regulations, perishable leftovers may not be removed from the property. Discounted menus may be offered to children up to 12 years of age.

Menus

Our Menus are designed to offer you a selection of quality items, however if you prefer to offer your guests something outside of the printed menus, our Executive Chef is more than willing to tailor a menu to your specifications. Guests with specific dietary needs will be accommodated to the best of our ability.

Please note that we are NOT a nut-free environment.

Taxes and Service Charge

A sales tax of 7.525% and 10.03% (alcohol) will be added to all banquet charges, and a 22% Service Charge will be added to all food and beverage purchases. Please note that a portion of the Service Charge may be distributed by the Club to certain food & beverage employees. The Service Charge is not a tip or a gratuity. If your group is tax exempt, a current ST3 form must be provided at the time of booking.

Guarantees

Your guaranteed number of guests is due to the Private Event department ten (10) days prior to the event. In the event the Club does not receive a guarantee, the number of guests previously indicated on your signed contract will serve as the guarantee. Actual charges will depend on the guaranteed number or actual attendance at the event, whichever is greater. If the number in attendance exceeds your guarantee given, the Club may prepare additional meals, if possible, and the host will be charged a higher rate for each additional guest; the same meal cannot always be promised should your attendance be greater than your guarantee.

Deposits & Payment Schedules

When scheduling an event, a signed contract and a 25% deposit is required to secure your date. Subsequent deposits of 50% of your estimated remaining balance are required 120 and 7 days prior to your event. All event charges should be paid in full prior to the event. All deposits are non-refundable. Deposits are payable by credit card, check or cash. Please note, a credit card is required to be kept on file for incidentals.

Liability

Medina Golf & Country Club is not responsible for damage or loss of merchandise, articles of clothing or valuables of the host or the host's guests or vendors prior to, during or subsequent to any function. Host is responsible for any damages done to the facilities during the period of time the facilities are subject to the host's use or the use of any independent vendor hired by the event host or the host's agent. A damage deposit may be required and a cleaning fee may be assessed if extensive cleaning is required in the Club or any part of the building or its grounds.

Preferred Vendors

Decor

Festivities | 763.682.4846 | festivitiesmn.com
Ultimate Events | 763.559.8368 | ue-mn.com
Linen Effects | 612.355.2500 | lineneffects.com

Bakery

Queen of Cakes | 952.942.7628 | queen-of-cakes.com
Buttercream | 952.249.0390 | buttercream.info
Gateaux | 763.577.9815 | gateaux-inc.com
Nothing Bundt Cakes | 763.350.3877 | nothingbundtcakes.com
Angel Food Bakery | 612.238.1435 | angelfoodmn.com

Florist

The Wild Orchid | 763.416.0551 | thewildorchidmn.com
Buds & Branch | 612.860.7992 | budsandbranch.com
Bloomberry Floral | 612.282.4803 | bloomberryfloral.com
Just Bloomed | 612.600.9033 | just-bloomed.com

Music

Instant Request | 952.934.6110 | instantrequest.com
Bellagala | 612.227.1202 | bellagala.com
Rock It Man | 651.214.2197 | rockitmanentertainment.com

Photographers

Eric Vest Photography | 651.528.9753 | ericvestphotography.com
Little Mac Design | 612.281.7199 | littlemacdesignweddings.com

Officiants

Flutterby Celebrations | 763.567.8595 | flutterbycelebrations.com

Wedding Planners

Lasting Impressions | 612.245.4791 | lastingimpressionsweddings.com
Ask for the Moon Events | 651.230.8858 | askmoonevents.com
The Wedding Assistant | 612.285.2955 | yourbudgetweddingplanner.com

Area Hotels

Crowne Plaza | 763.559.6600 | crownplaza.com
Residence Inn by Marriot | 763.577.1600 | marriot.com
Courtyard by Marriot | 763.425.5355 | marriot.com

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Thank you for considering Medina Golf & Country Club for your upcoming wedding. It is our pleasure to assist you throughout the planning process and we appreciate the opportunity to serve you.

Medina Golf and Country Club provides the ideal spot for both ceremonies and receptions. Our Grand Ballroom offers sweeping views of the golf course while the large outdoor patio provides a beautiful background for your commitment to each other.

From breathtaking views to fantastic cuisine, our dedicated service staff and experienced event planner are ready to help you create magic moments for your guests while creating memories that will last a lifetime.



A Member of the ClubCorp Family