

THE  
**SKYROOM**  
AT RED WING GOLF COURSE



*Timeless. Classic. Elegant*

1311 WEST 6TH STREET, RED WING, MINNESOTA 55066  
(651) 388-9524 | [WWW.SKYROOMMN.COM](http://WWW.SKYROOMMN.COM)



A full-page photograph serves as the background. It depicts a white wedding dress with intricate lace detailing on the bodice and sleeves, hanging from a wooden hanger in a window. The dress has a long, flowing tulle skirt. In the foreground, a young girl with blonde hair in a braid, wearing a white tutu and black leg warmers, is reaching up towards the hem of the wedding dress. The scene is set in front of a large window with a wooden frame, looking out onto a balcony with a white railing and some greenery.

**Congratulations!**  
**We are humbled to**  
**have the opportunity**  
**to work with you. We**  
**pride ourselves on no**  
**hidden fees and**  
**handling all of your**  
**venue, food and**  
**beverage needs.**  
**Our mission is to**  
**streamline your**  
**wedding from start to**  
**finish to ensure the**  
**entire process is**  
**flawless, leaving you**  
**with the most**  
**spectacular event!**

*Cheers!*



# RATES

All holidays and holiday weekends are an additional \$1,000. Please inquire for specific details and dates.  
New Years Eve, New Years Day, Christmas Eve, Christmas Day + 4th of July are priced at \$9000.

## SUMMER MAY-OCTOBER

SATURDAY	\$7,500
FRIDAY	\$6,500
SUNDAY	\$5,500
MON-THUR	\$3,500

## WINTER NOVEMBER-APRIL

SATURDAY	\$5,500
FRIDAY	\$4,500
SUNDAY	\$3,500
MON-THUR	\$2,500

# AMENITIES & ACCESS

- Tables and chairs
- All china & glassware
- Tablecloths and cloth napkins
- Ceremony chairs
- Two full service bars
- Outdoor and indoor ceremony space
- Private getting ready suite
- Exclusive deck with firepits & furniture
- Cocktail tables
- Coat room
- Indoor fireplace

- Gift, dessert and guest book table
  - Servers and bartenders
  - On-site and overnight parking
  - Indoor sound system & wireless microphone
  - Climate controlled
  - Hotel accommodations within 1 mile
- ACCESS
- 9 AM venue access
  - 11:30 PM dancing completed & last call
  - 12 AM guests exit
  - 12:30 AM all personal decor clean-up completed

Early access of 7am available for \$250

# CATERING

We are exclusively catered by River Valley Catering and provide a full service menu. There is a \$2,000 food minimum for all weddings.

All food and non-alcoholic beverage are subject to 24% service charge.



Rachel Lynn Photography | June 2021

# THE WALSH HOUSE

1301 W 6TH STREET, RED WING, MN 55066

virtual tour <https://ehometours.net/tours/walshhouse/>

getting ready | first look | rehearsal dinner | bachelor/bachelorette party | morning brunch | anniversary stay



Andrew Vick Photography 2021

Our beautiful on site property perched off of the 18th green is the perfect addition to your wedding weekend! The 10' ceilings and abundance of natural light from the windows make The Walsh House an ideal setting for photography whether it's for getting ready or a first look. It is fully furnished 4 bedroom, 4 bathroom Victorian home sleeps 10.

2 night minimum | \$1,000 per night + \$300 cleaning fee and taxes  
additional nights are discounted to \$500 per night





# VENUE RENTAL DETAILS

## EVENT RESERVATIONS & PAYMENTS

To reserve your date a payment of 50% of the venue rental and a signed contract is required. 6 months before your wedding 50% of your estimated remaining bill is due. 14 days before your wedding the final bill is due

## CEREMONY

A fee of \$750 applies to all wedding ceremonies in addition to the venue rental. This includes chair set up and take down. It also includes the room flip of tables & chairs for indoor weddings. Please note we do block off tee-times for outdoor ceremonies

## DECORATIONS

You are allowed to bring in your own décor. All decorations must be approved prior to the event. The Skyroom does not allow glitter, confetti, or candlesticks. Additional, no fake flower petals can be tossed during an outdoor ceremony. No items may be fixed to the walls.

## DAY OF COORDINATOR

A professional day of coordinator is highly recommended on site for all weddings. Visit our [website](#) for a list of preferred vendors we love working with!



## BEVERAGE SERVICE

The Skyroom provides a full service bar. All alcoholic beverages are subject to 24% service charge and applicable taxes.

The beverage minimum is the hosted amount for your event. You can meet the minimum by pre-purchasing wine and beer, hosting to the dollar amount, paying a per person rate, or a combination.

Domestic Keg	\$395
Premium Keg	\$495+
House Wine	\$28/bottle
Premium Wine	\$32+ /bottle
Per Person Rate	\$16+ /per person

### Minimum

Friday	\$1,000
Saturday	\$2,000
Sunday	\$750
Mon-Thur	\$500

## DAMAGE DEPOSIT

A credit card is required on file for all events, and any damage to the property will be billed to the client following the event.

## CLEANING FEE

A cleaning fee of \$300 will apply to all weddings. We ask you remove your decor and personal items, but we will do the rest.

## ADDITIONAL RENTALS

Decorating Services	\$750
Specialty Tablecloths	\$20+
Specialty Napkins	\$2+ /each
Charger plates	75¢ /each
The Walsh House	\$1000 /night
Additional Hours	\$150 /hr



# BEVERAGE PACKAGES

Hosting beverages per person is one way to meet your beverage minimum. You also have the option to host certain beverages to a set dollar amount, or pre-purchase kegs and bottles of wine.

Domestic beer and house wine | Add \$2 for craft beer | Add \$2 for seltzers  
Choice of 2 red wine & 2 white house wine selections | Signature drinks start at \$6/each  
Soda included | Shots not included

Priced per person | Based on final count due 14 days before event | Taxes & service charge additional

## COCKTAIL HOUR

(2.5 Hours) Typical service 4:30 - 7 pm with dinner at 6 pm and ceremony ending at 4:30

Beer & Wine	Beer, Wine, Two Signature Drinks	Beer, Wine, House Liquor	Beer, Wine, Premium Liquor
\$16	\$18	\$22	\$25

## HOSTED EVENT

(7 Hours) Typical service 4:30 pm to 11:30 pm

Beer & Wine	Beer, Wine, House Liquor	Beer, Wine, Premium Liquor
\$26	\$34	\$40

## Specialty Skyroom (7 hours)

Beer, wine + 2 signature drinks hosted through cocktail hour (2.5 hours). Beer and Wine only after dinner  
\$28





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## HOT APPETIZERS

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### BEEF TENDERLOIN BITES

tender marinated beef tips  
served with teriyaki or creamy  
horseradish | \$55/25 pcs

### PORK TENDERLOIN BITES

topped with sweet apple  
bacon chutney | \$45/25 pcs

### BACON WRAPPED WATER CHESTNUT

\$65/25 pcs

### CARIBBEAN CHICKEN BITES

tender seasoned bites with  
chipotle honey glaze and  
pineapple salsa | \$40/25 pcs

### VEGETARIAN EGG ROLLS

with plum sauce | \$45/25 pcs

### PORK POTSTICKERS

with a ginger scallion dipping  
sauce | \$50/25 pcs

### SWEET CORN AND SHRIMP FRITTERS

topped with garlic aioli  
\$50/25 pcs

### GRILLED CHEESE AND TOMATO SOUP SHOOTERS

tomato basil soup served with  
mini grilled cheese  
sandwich | \$65/25 pcs

## HOT DIPS

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### BUFFALO CHICKEN DIP

served with warm bread | \$125/50 servings

### CRAB DIP

served with warm bread | \$125/50 servings

### SPINACH ARTICHOKE DIP

served with warm bread | \$125/50 servings

## WINGS

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### HONEY BBQ BONE-IN CHICKEN WINGS

served with ranch dressing | \$50/25

### SPICY BONE-IN CHICKEN WINGS

served with bleu cheese dressing | \$50/25 pcs

### TERIYAKI BONE-IN CHICKEN WINGS

teriyaki sauce, green onions, sesame seeds | \$50/25 pcs

## MUSHROOMS

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### CRAB STUFFED MUSHROOMS

\$60/25 pcs

### HERB & GOAT CHEESE STUFFED MUSHROOMS

\$55/25 pcs

### ITALIAN SAUSAGE STUFFED MUSHROOMS

with marinara sauce  
\$55/25 pcs

### SPINACH AND ARTICHOKE STUFFED MUSHROOMS

\$55/25 pcs

## MEATBALLS

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### TANGY BBQ MEATBALLS

\$35/25 pcs

### SWEDISH MEATBALLS

\$40/25 pcs

### TURKEY WILD RICE MEATBALLS

with peanut sauce  
\$40/25 pcs

### VEGETARIAN MEATBALLS

choice of buffalo bleu cheese or sweet chili  
\$60/25 pcs



# COLD APPETIZERS



## PROSCIUTTO WRAPPED ASPARAGUS

with romesco sauce  
\$60/25 pcs

## MANGO CHUTNEY WONTON CUPS

with cream cheese  
\$55/25 pcs

## DILL PICKLE ROLLS

smoked ham and whipped cream cheese  
\$45/25 pcs

## CRANBERRY PECAN CHEESE TRUFFLES

blend of goat cheese, cream cheese and dried cranberries rolled in candied pecans with a pretzel skewer | \$60/25 pcs

## TORTILLA CHIPS WITH PICO DE GALLO

\$35/25 pcs

## JUMBO SHRIMP COCKTAIL

with cocktail sauce and fresh lemon  
\$75/25 pcs

## RASPBERRY JALAPENO WONTON CUPS

with cream cheese  
\$55/25 pcs

## DEVILED EGGS

traditional, bacon and bleu cheese or garlic avocado | \$60/25 pcs

# CROSTINIS

## BRUSCHETTA ON GARLIC CROSTINI

topped with parmesan cheese & balsamic reduction  
\$45/25 pcs

## CHICKEN SALAD CROSTINI

on French bread crostini | \$55/25 pcs

## ROASTED BEETS CROSTINI

topped with herbed goat cheese | \$45/25 pcs

## GRILLED AHI TUNA CROSTINI

topped with pistachio pesto | \$65/25 pcs

## HUMMUS CROSTINI

topped with gorgonzola cheese | \$45/25 pcs

## STRAWBERRY GOAT CHEESE BRUSCHETTA

topped with fresh basil and a balsamic reduction | \$50/25 pcs

# PINWHEELS

## GOAT CHEESE PINWHEELS

\$50/25 PCS

blend of goat cheese, cream cheese, dried cherries, and chopped walnuts

## MEDITERRANEAN PINWHEELS

\$50/25 PCS

filled with garlic aioli, salami, pepperoni, roasted tomatoes, asparagus, sprouts, and parmesan cheese

## SMOKED SALMON PINWHEELS

\$55/25 PCS

with herb cream cheese

# SKEWERS

## MARINATED ANTIPASTO SKEWERS

\$55/25 PCS

kalamata olives, fresh mozzarella cheese, cherry tomatoes, and tortellini

## CAPRESE SKEWERS

\$50/25 PCS

tomatoes, fresh mozzarella cheese, and basil drizzled with balsamic reduction

## JAMAICAN JERK SHRIMP SKEWERS

\$75/25 PCS

drizzled with chipotle honey glaze

## FRUIT KABOBS

\$50/25 PCS

strawberry, melon, and pineapple

# CHEF GARDE PRESENTATIONS

## ANTIPASTO PLATTER

assorted olives with marinated peppers, artichoke hearts, pepperoncini, fresh mozzarella, and tomatoes with Italian dressing, capers, and sliced prosciutto ham served with sliced baguettes | \$90/25 servings

## ARTISAN CHEESE DISPLAY

a variety of locally produced artisan cheeses with assorted crackers | \$120/25 servings

## CHARCUTERIE DISPLAY

prosciutto, hard salami, chorizo, figs, mango chutney, almonds, and assorted olives served with sliced baguettes \$125/25 servings

## ASSORTED FRUIT PLATTER

an assortment of fresh melons, pineapple, and strawberries \$80/25 servings

## CHEESE PLATTER

a variety of cheeses with assorted crackers | \$90/25 servings

## BLACK PEPPER SMOKED SALMON DISPLAY

thinly sliced black pepper smoked salmon with accompaniments; capers, red onions, hardboiled eggs, dijon mustard, and assorted crackers | \$85/25 servings

## GRILLED VEGETABLE PLATTER

assorted grilled and chilled vegetables with olive oil and balsamic vinegar reduction \$105/25 servings

## FRESH VEGETABLE PLATTER

an array of select crisp fresh vegetables with fresh dill dip \$55/25 servings

## ARTISAN CHEESE AND MEAT DISPLAY

a variety of locally produced artisan cheeses, salami, ham and turkey rolls with assorted crackers | \$125/25 servings

## CHEESE AND MEAT PLATTER

assorted cheese cubes, salami, ham and turkey rolls, and assorted crackers | \$115/25 servings

# DINNER SALADS

all entrées include a salad

## SUMMER SALAD

spring greens, spinach, mandarin oranges, strawberries, and sliced almonds with a citrus vinaigrette

## SPRING GREEN SALAD

fresh spring greens, figs, and spiced cashews drizzled with balsamic vinaigrette dressing

## CAESAR SALAD

chopped romaine lettuce, tomato, croutons, and parmesan cheese topped in a rich Caesar dressing

## TROPICAL GREENS SALAD

fresh spring greens, jicama, and carrots topped with assorted dried tropical fruit and drizzled with mango vinaigrette dressing

## RIVER VALLEY SIGNATURE SALAD

fresh spinach and spring greens, dried cranberries, bleu cheese, and candied walnuts with an apple cider vinaigrette

## PREMIUM SALADS

additional \$1.00 per person

## ANTIPASTO SALAD

romaine and iceberg lettuce tossed with roasted tomatoes, Kalamata olives, artichoke hearts, pepperoncini feta vinaigrette dressing

## BLUEBERRY SPINACH SALAD

fresh spinach with blueberries, strawberries, feta cheese, toasted almonds with raspberry vinaigrette dressing

## DRIED CHERRY AND GOAT CHEESE SALAD

fresh spring greens, dried cherries, goat cheese, and shaved prosciutto drizzled with an apple cider dressing

## POACHED PEAR SPINACH SALAD

fresh spinach with cognac poached pears, candied pecans, and gorgonzola cheese drizzled with citrus vinaigrette

## BABY ROMAINE CROWN SALAD

baby romaine crown with gingered carrot strings and avocado ranch dressing





# entrées

menu is priced as a two entree buffet, and the higher item will be the cost of the buffet

Choice of salad, starch and vegetable is included

\$2 for a plated or family-style salad and 1 entrée

+\$1 for each additional entrée

## CHICKEN ENTREES

### CHICKEN BRUSCHETTA

topped with tomato, fresh basil, olive oil, garlic, and parmesan cheese topped with balsamic reduction | \$28

### MAPLE DIJON CHICKEN

chicken breast glazed with a maple dijon sauce | \$26

### RIVER VALLEY SIGNATURE SPINACH ARTICHOKE CRUSTED CHICKEN

tender chicken breast smothered and baked in a creamy artichoke topping | \$27

### CHAMPAGNE CHICKEN

pan seared and smothered in sweet champagne cream sauce, topped with dried cranberries | \$25

### CHICKEN MARSALA

sautéed with fresh mushrooms and garlic in rich marsala wine cream sauce | \$26

### CHICKEN CORDON BLEU

topped with thin sliced prosciutto ham and provolone cheese smothered in a rich garlic cream sauce | \$28

### PARMESAN CRUSTED CHICKEN

rolled in Italian seasoned bread crumbs topped with parmesan and mozzarella cheese and a with scratch made red sauce | \$27

### STUFFED TUSCAN CHICKEN

stuffed with sun dried tomatoes, spinach, and mozzarella cheese with a garlic cream sauce | \$30



## BEEF ENTREES

### STEAK MARSALA

sirloin steak topped with sautéed fresh mushrooms and garlic in a rich marsala wine cream sauce | \$31

### HOMEMADE MEATLOAF

with portabella gravy | \$27

### PAN ROASTED SIRLOIN

with a pink peppercorn cream sauce and charred red onions | \$31

### BACON WRAPPED FILET MIGNON

tender, center cut filet mignon wrapped in thick cut smoked bacon topped with herb butter | \$37

### TENDERLOIN BEEF TIPS

in a rich burgundy wine and mushroom demi glaze | \$30

### SIRLOIN STEAK WITH HERB BUTTER

char grilled sirloin topped with herb butter | \$30

### GRILLED NEW YORK STRIP

with a rosemary demi glaze | \$34

### PETITE BEEF TENDERLOIN MEDALLIONS

with a burgundy and portabello mushroom demi-glaze | \$31

### CHEF CARVED PRIME RIB AU JUS

slow roasted, tender medium-rare prime rib of beef, hand carved with au jus and creamy horseradish | \$36

### SMOKED BEEF BRISKET

with a mango bbq sauce | \$30

## PORK ENTREES

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### CARVED BACON WRAPPED PORK LOIN

served with apple bacon chutney | \$27

### BROWN SUGAR GLAZED PORK LOIN

with a grilled pineapple salsa | \$26

### HERB ROASTED BONELESS PORK CHOP

hand cut boneless pork chop with fire roasted apples and crumbled feta cheese | \$27

### ROSEMARY PORK LOIN MARSALA

rosemary and herb roasted pork loin served with sautéed mushroom and garlic marsala wine cream sauce | \$26

### CRANBERRY WILD RICE STUFFED PORK CHOP

with asiago cream sauce | \$28

### SEARED PORK TENDERLOIN

with red wine cherry compote | \$30

## SEAFOOD ENTREES

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### CRAB STUFFED SALMON

baked salmon topped with crab stuffing and lemon herb aioli | \$34

### BBQ BLACKENED SALMON

cast iron blackened, finished with a sweet citrus bbq sauce | \$32

### LEMON PEPPER BAKED SALMON

topped with a blend of fresh greens, herbs, and olive oil | \$30

### GRILLED SALMON

topped with key lime peppercorn butter | \$30

### TROPICAL MAHI MAHI

with a tropical mango salsa | \$33

### BAKED CANADIAN WALLEYE

lightly seasoned and topped with fresh lemon butter | \$30

### POTATO CRUSTED WALLEYE

crispy fried Canadian filet with lemon herb aioli | \$32



## PASTA ENTREES

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### ITALIAN SAUSAGE CHEESE TORTELLINI

cheese tortellini, spicy italian sausage with a garlic herb cream sauce | \$28

### FOUR-CHEESE AND MEAT LASAGNA

fresh mozzarella, cheddar jack, and parmesan cheeses layered with mild Italian sausage, ground beef, ricotta cheese, roasted tomatoes, and scratch made red sauce | \$28

### PENNE PASTA WITH RED SAUCE

rich tomato sauce with choice of spicy Italian sausage or seasoned jumbo meatballs, topped with shredded parmesan cheese | \$27

### CHICKEN PENNE ALFREDO

tender chicken breast pan fried with fresh garlic, tossed in a scratch made creamy alfredo sauce and topped with shredded parmesan cheese | \$26

### CHICKEN, SPINACH, & MUSHROOM LASAGNA WITH GARLIC ALFREDO

fresh mozzarella and parmesan cheese layered with tender chicken breast, spinach, and mushrooms with scratch made creamy alfredo sauce topped with shredded parmesan cheese | \$28



# VEGETARIAN AND VEGAN ENTREES

## RIVER VALLEY SIGNATURE LEMON PESTO PASTA

penne pasta tossed with fresh steamed vegetables in a savory lemon pesto cream sauce topped with parmesan cheese | \$24

## SPINACH ARTICHOKE BAKED PORTOBELLO

jumbo portobello mushroom stuffed with a creamy artichoke topping | \$27

## CHEESE TORTELLINI

in spinach cream sauce | \$25

## SPINACH AND MUSHROOM LASAGNA

with garlic alfredo | \$26

## EGGPLANT PARMESAN

hand breaded eggplant slices baked with rich red sauce, fresh basil, oregano, garlic, mozzarella and parmesan cheese | \$26

## LASAGNA PRIMAVERA

fresh vegetables layered with lasagna noodles and mozzarella and parmesan cheese baked with a rich red sauce, fresh basil, oregano, and garlic | \$25

## PASTA PRIMAVERA

penne pasta with assorted fresh steamed vegetables, marinara sauce, and parmesan cheese | \$24

## PENNE PASTA ALFREDO

with sundried tomatoes | \$24

## VEGAN STUFFED BELL PEPPERS

filled with chopped broccoli, carrots, roasted tomatoes, mushrooms, onions, and spinach risotto drizzled with a fresh herb infused olive oil | \$25

## VEGAN STUFFED PORTOBELLO MUSHROOM

jumbo portobello mushroom stuffed with a spinach risotto and roasted tomatoes | \$27



# VEGETABLES

all entrées include one vegetable side

## BROCCOLI

## HONEY GLAZED CARROTS

## HOUSE VEGETABLE MEDLEY

## GREEN BEANS ALMANDINE

## BACON FRIED CORN

## PREMIUM VEGETABLES

additional \$1.00 per person

## FLAME GRILLED VEGETABLE BLEND

yellow squash, zucchini, bell peppers, and carrots

## ROASTED BUTTERNUT SQUASH

## SAUTÉED ASPARAGUS

## BACON FRIED BRUSSEL SPROUTS

# STARCHES

all entrées include one starch side, except pasta entrées

## BUTTERMILK RANCH MASHED POTATOES

## GARLIC MASHED POTATOES

## WHIPPED SWEET POTATOES

## GARLIC HERB QUINOA

## GORGONZOLA MASHED POTATOES

## HOMESTYLE AGED CHEDDAR MAC N CHEESE

## WILD RICE BLEND

## GARLIC ROASTED BABY RED POTATOES

## THREE CHEESE BAKED HASHBROWNS

## PREMIUM STARCHES

additional \$1.00 per person

## BOURSIN SMASHED BABY RED POTATOES

## FRESH HERB ROASTED FINGERLING POTATOES

## MUSHROOM AND ASPARAGUS RISOTTO

## SMOKED GOUDA YUKON GOLD MASHED POTATOES

# desserts

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## BREAD PUDDING

with caramel sauce and  
whipped cream | \$4

## NEW YORK STYLE CHEESECAKE

1 or 2 toppings: chocolate  
sauce, caramel sauce, mixed  
berry puree, or cashews | \$5

## ICE CREAM SUNDAE BUFFET

premium vanilla ice cream  
with chocolate and caramel  
sauce, cashews, mini m&m's,  
fresh sliced strawberries, Oreo  
cookie pieces, sprinkles, and  
cherries | \$6

## CARAMEL APPLE CRISP

fire roasted Fuji apples  
topped with a caramel pecan  
streusel | \$4

## S'MORES BAR

marshmallows, chocolate  
bars, peanut butter cups,  
cookies n cream bars, and  
original and cinnamon  
graham crackers | \$5



## SHEET CAKES

\$3.75 per person

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CREAM CHEESE CARROT CAKE

STRAWBERRY SHORT CAKE

TRIPLE CHOCOLATE TIGER CAKE

LEMON-LEMON CAKE

RASPBERRY WHITE CHOCOLATE CAKE

GLUTEN FREE CHOCOLATE CAKE



## DESSERT BUFFET

mix and match up to 3 items  
\$7.50 per person

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MINI TIRAMISU CUPS

CANNOLI FILLED WITH SWEET RICOTTA

ASSORTED PETIT TORTS

ASSORTED MINI CHEESECAKES

CHOCOLATE DIPPED STRAWBERRIES

ASSORTED DESSERT BARS

LEMON-LEMON BARS

CHOCOLATE CHIP COOKIES



# late night snacks

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## HOMEMADE PIZZA - THE ABSOLUTE BEST!

assorted varieties | \$20

## JUMBO SOFT PRETZELS

served with queso | \$85 / 25 pcs

## MINI CORN DOGS

served with ketchup and mustard | \$40 / 25 pcs

## PULLED PORK SLIDERS

smothered in bbq sauce on mini buns | \$75 / 25 pcs

## HOMESTYLE AGED CHEDDAR MAC N CHEESE

\$150 / 50 servings

## SLIDER BUN SANDWICHES

choice of ham, turkey, or roast beef with American, cheddar, or or swiss cheese slices | \$75 / 25 pcs



## TORTILLA CHIPS WITH SOUTHWEST QUESO

\$45 / 25 servings

## TORTILLA CHIPS WITH PICO DE GALLO

\$45 / 25 servings

## WALKING TACO BAR

seasoned ground beef, tomatoes, lettuce, cheese, salsa, sour cream, and mini dorito bags | \$95 / 25 servings

