

*Tavern at Wild Marsh Event Food Pictures*



*Tavern at Wild Marsh Reception Table Set-ups*



# Tavern at Wild Marsh Ceremony location





## **Directions**

### **Wild Marsh Golf Course & Tavern at Wild Marsh**

1710 Montrose Blvd South  
Buffalo, MN. 55313  
Phone: 763.682.4476 ext 4 Email [tavern@wildmarsh.com](mailto:tavern@wildmarsh.com)

#### **From Twin Cities:**

I494 and Hwy. 55 go west on highway 55 until county road 147. Take left onto 147 and continue until Hwy. 25. Take right at stop sign (west hwy 25) continue until three-way stop. Take left on Montrose Boulevard. Wild Marsh is approximately 1.5 miles on left.

#### **From St. Cloud I94 east:**

Take I 94 east until the Highway 25 exit for Monticello/Buffalo. Head towards Buffalo on Hwy. 25. Stay on highway 25 until Montrose Boulevard. Take right on Montrose Boulevard. Wild Marsh is approximately 1.5 on left.

#### **From I94 West Maple Grove:**

Take I 94 West until Hwy 25 exit (Monticello/Buffalo). Take Hwy 25 to Buffalo. Stay on Hwy 25 until Montrose Boulevard. Take a right on Montrose; Wild Marsh is 1.5 miles up on left.

### **Christie Cab**

905 Ridge Dr SE  
Saint Michael, MN 55376  
(763) 392-0792

### **PRO - CAB**

903 Ridge Dr SE  
Saint Michael, MN 55376  
(763) 464-5544

### **Hotels Near Wild Marsh:**

#### **Country Inn & Suites**

1002 HWY 55  
Buffalo Minnesota  
P: 763-682-5660

#### **Super 8 Motel**

303 10 Ave S  
763-682-5930



### *Room Rental Information and Contract 2015*

#### **Reception Room Setup and Fees**

Tavern at Wild Marsh will provide the room set up, clean up, dance floor, linen table cloths black or white, napkins black or white, skirted cake table, gift table, skirted head table, Decorations (various vases, mirrored tiles, candles and votive holders and other various decor, sound system & assistance with your wedding or event planning.

**Reception Room Rental Rates:**\$500.00 Saturdays

\$200 Sunday & Friday

\$200.00 during the off season Fri & Sat

In-Season is April – Oct

**\$150 room turn fee if ceremony needs to be set up inside and we need to change your previously set event room**

**Ceremony site is \$300**, includes up to 125 chairs outside/100 chairs inside. **Check with us for special rates on groups less than 50 people and non profit organizations. Dinner purchase is required on Friday and Saturday rentals.**

#### **Decorations/ personal belongings**

The Client is responsible for the set-up and removal of their own decorations or cake at the end of the event. The client is solely responsible for any and all outside rentals brought into this facility. Rice, birdseed, confetti, glitter or silly string are not permitted on the premises. The fire code states that all candles must be enclosed in glass, i.e. votive cups, hurricane lamps etc. Any candles not enclosed in glass will not be lit. We have sheer fabric that may be rented and hung up at an additional charge of \$100 + service fee of 18%. Client is responsible for the replacement of any tavern decorations that go missing and or broken.

#### **Entertainment**

Our clients make all arrangements for their own entertainment. Entertainment must end no later than 12:30am. All guests and non Wild Marsh employees must vacate the premises' including the parking lot by 1:00am.

#### **Food & Beverage- Menus**

Menu selections and payment must be made no later than 1 week prior to the event date. If you select more than one dinner option, the client will be responsible for identifying each guest food selection with color coded place cards. These place cards should be placed in alphabetical order at a table near the entrance door. We suggest an attendant be present at this table to insure your guests receive the proper place cards. This is to aid in more efficient service to the guests.

## **Attendance Guarantees**

You must guarantee the number of attendees for all food, beverage and meeting functions 7 business days prior to the event date. If the catering department does not receive a guarantee by the required day, the client will be charged accordingly based on the original number of guests. Your guaranteed count can always increase but never decrease from your original guarantee, Tavern at Wild Marsh does not prepare any additional meals, however we will make every effort to accommodate additional guests.

## **Food and Beverages Regulations**

You may bring in your own dessert such as a wedding cake or cup cakes. See event planner for more details. Please assign someone to cut and serve your cake

**Cake Cutting-**The staff at Tavern at Wild Marsh will cut and serve your cake on china plates for \$.50 + gratuity per person at your request 1 week in advance.

## **Miscellaneous Wedding Items**

Toasting glasses, favors, cake knives, personalized napkins, etc. may be dropped off during business hours preceding your reception. Please have all items marked with your name and date of wedding. It's our pleasure to help you place these items on your wedding day.

## **Event Bar Policy**

The legal drinking age in Minnesota is 21 years of age. Minors will not be permitted to consume alcoholic beverages on the premise. We reserve the right to assess the level of alcohol consumption and will act accordingly to provide a safe environment for all our guests. Event Bars close by 11pm and guests may then go over to the main restaurant bar

## **Taxes and Services**

All food and beverage services are subject to any applicable sales tax and an 18% service charge. Service charge is subject to change and cannot be guaranteed until 90 days prior to the function date. All service charges collected are not the property of any one person and will be distributed at the discretion of management.

## **Cancellations**

All cancellations must be in writing. If cancellation is given in 180 days or less you are held responsible for half of the estimated cost of your event. If cancellation is given in 90 days or less, you are held responsible for the full estimated cost of your event. All Deposits are non-refundable.

## **Payments and Deposits**

Deposits will be required to hold the date and space for your event. The amount of this deposit will be the charge of the room rental and ceremony site if applicable. Final payment will be due upon receiving your guaranteed count two weeks prior to your event. Payments are accepted by cash, credit card or check.

**General- All prices are subject to change and cannot be guaranteed until 90 days prior to the event date.**

**Liabilities**

Client(s) agrees to be responsible for any and all damages and thefts to the premises, its furniture, equipment, table accessories and property rented to customer caused by client, their guests, or invitees.

Client(s) agree to pay any amount due to Tavern at Wild Marsh. In the event the amount due is not paid and Wild Marsh engages an attorney for collection, client(s) agrees to pay Tavern at Wild Marsh its attorney fees, expenses and court costs accrued in pursuing payment from client(s).



Event contract detail record

Thank you for choosing Tavern at Wild Marsh for your special event. We look forward to working with you to achieve the finest hospitality available for your guests.

Event Name \_\_\_\_\_ Event Date \_\_\_\_\_

Contact Name \_\_\_\_\_ Phone # \_\_\_\_\_

Cell # \_\_\_\_\_

Address \_\_\_\_\_ E-mail \_\_\_\_\_

City/ST/Zip \_\_\_\_\_ Room set up fee \_\_\_\_\_ Ceremony Fee \_\_\_\_\_

Contract Date \_\_\_\_\_ Deposit amount \_\_\_\_\_

Estimated attendance \_\_\_\_\_ Event food Time: \_\_\_\_\_

I have read, understand, and agree with all of the policies outlined in the Tavern at Wild Marsh Event Contract. I also understand the guarantee, cancellation and payment procedures.

Client Signature \_\_\_\_\_ Date \_\_\_\_\_

Tavern at Wild Marsh Signature \_\_\_\_\_ Date \_\_\_\_\_

*2015 Tavern Cold Hors d' oeuvres*

- Prosciutto/Salami rolled Mozzarella \$1.50 per piece
- Tavern Mini Sandwiches- White bun, Ham or Turkey , Cheddar or Swiss Cheese & Red Pepper Aioli \$2.50 per sandwich
- Tortilla Chips with House Made Salsa \$1 per person (based on 4-6 oz per person) \$2 per person to add on Taco Meat, Shredded Lettuce, Sour Cream & Cheese)
- Antipasti Platter( gourmet Olives, Cheese, Salami , Peppers & Crackers \$100 per 25 people based on 2 oz per person
- Assorted Cheeses slices and Crackers \$1.50 per person (2- ½ slices & 2 crackers per person)
- Assorted Fresh Sliced Fruit & Berries display with Yogurt Dip \$160 Serves 50 people \$80 serves 25 people
- Bruschetta house made on sliced baguette \$80 per 50 pieces
- Chex Mix \$1 per person
- Crostini A La Caprese - Pesto, Fresh Mozzarella, Tomato & Basil with a Balsamic reduction drizzle \$125 per 50 pieces
- Deviled Eggs \$20 per 50 pieces
- Fresh Focaccia Bread Loaf with whipped Butter \$35 per 25 slices
- Iced Jumbo Shrimp with House Cocktail sauce \$4 per piece (minimum 25 pieces)
- Sliced & picked Ham& Turkey, Cheeses & Crackers \$2.50 per person(2-Meat,2-Cheese 2- Crackers per person)
- Smoked Salmon Display with Capers, Egg and Red Onion \$105 Serves 25 people
- Tortilla Pinwheels ( Cream Cheese, Beef and Pickle or rolled with Ham or Turkey Lettuce and cheese \$45 per 25 slices
- Vegetable Crudités` with House Made Ranch Dip \$120 serves 50 people \$60 per 25 people

\*\* Other smaller snack items available such as M&M's, Candies and other snacks, contact catering for more info\*\*

We can create additional Hors d' oeuvres items for you if there's something you do not see on our menu. Contact our Catering Professional via email at [tavern@wildmarsh.com](mailto:tavern@wildmarsh.com) or by calling 763-682-4476 ext 4



**2015 Tavern Hot Hors d'oeuvres**

- Bacon Wrapped Jumbo Shrimp with spicy Stone Ground Mustard Dip \$5 per piece (min 25 pieces)
- Baked Asparagus with Fontina & Asiago Cheese wrapped in a pastry \$51 per 25 pieces
- Mini Phyllo Pastry Brie cups with Raspberry \$36 per 12 pieces
- Tender Tenderloin Steak Bites wrapped in Puff Pastry \$204 for 50 pieces (2 pieces per 25 people 3 pieces per 16 people)
- Bacon Wrapped Water Chestnuts \$125 for 50 pieces (made in house)
- BBQ Rib Fingers \$100 per 25 ribs fingers with house made BBQ Sauce
- Chicken Satays \$150 for 50 pieces (Teriyaki or Peanut sauce)
- Chicken Wings-BBQ, Buffalo, Tavern (Teriyaki/Buffalo mix) or Jerk \$125 for 100 pieces \$10 per dipping sauce (House made Ranch or Blue Cheese)
- Cocktail Franks \$48 for 80 pieces with house made BBQ sauce (4 pieces per person=20 people)
- Crab Cakes \$5 per Crab Cake (made fresh in house with Alaskan Snow Crab Meat (min 10 cakes)
- Fried Cheese Ravioli \$128 for 126 pieces (3-4 pieces a person based on 42 people)
- Marinated Beef Skewer \$220 per 50
- Meatballs- Appetizer-BBQ, Sweet & Sour or Swedish \$60 for 70 pieces
- Mini- Beef Wellingtons \$240 per 50 pieces (minimum) 1-2 oz tenderloin filet with mushrooms wrapped in puff pastry
- Mini Quiche \$30 per 15 pieces
- Mini Spring Rolls with Sweet & Sour Dip \$80 per 100 pieces
- Pastry wrapped Brie Cheese Display with Fruit Compote served with warm mini Baguette slices \$115 Per 25 people
- Pastry Wrapped Sausage \$68 per 80 pieces (hand-rolled in Pastry) (4 pieces per person)
- Shrimp Skewer \$170 per 50
- Sirloin Steak Bites \$50 per 25 pieces served with house made Creamy Horseradish 2-3 pieces per person
- Spinach & Artichoke Dip with Home Made Tortilla Chips \$75 serves 25 people (2 oz per person)
- Walleye Fingers \$16 per pound (1 pound serves 4 people) 16 oz per lb
- Wild Rice Stuffed Mushrooms (freshly prepared) \$35 per 25 pieces

## 2015 Tavern Banquet Buffets

1710 Montrose Blvd South Buffalo, MN 55313 # 763-682-4476 ext 4

Buffets for 50 or more people will have an attendant whom will serve from the buffet the meat portion to each guest coming through the line. Our buffets are priced for one time through the buffet with one choice of each meat, veggie, starch, bread and salad. Our buffets are not meant for extra food per person. If there is extra left-over food, you or your guests may come through the line a second time  
**\*\* to -go containers are a fee of .25 per container\*\***

For Dinner Buffets- Ice water will be at each table... Included in these buffet prices are Regular coffee and Lemonade available at a self serve beverage station in your room during dinner\*\* If you would like additional coffee and lemonade to be available before or after dinner, we do sell beverages by the gallon

**Tavern's Deli Buffet \$13 per person++ add 6.875% tax and 18% service fee**

Assortment of Smoked Turkey, Applewood Smoked Bacon, Sliced Ham, Assorted Cheeses, Fixings, Kettle of Homemade Soup ( Chef Prepared from scratch), Selection of Sliced Bread, an Array of Fruits, Potato Chips, Potato Salad \*\* Without Soup ... \$11 ++

**The All American Cook-Out Buffett \$13++ add 6.875% tax and 18% service fee**

Grilled Hamburgers Cooked to Perfection, Slow Cooked Bratwurst, Coleslaw, Baked Beans, Potato Salad, Potato Chips, and all the Fixings. **Based on one burger and 1 brat per person.** Add on burgers \$2, Brats \$2 & Add Grilled Chicken Breast for an Additional \$3 per person

**Tavern Taco Buffet \$10++ add 6.875% tax and 18% service fee**

Hard & Soft Shell Tacos, Seasoned Beef or Chicken, Shredded lettuce, Diced Tomatoes, Diced Onions, Shredded Cheese, Sour Cream, Spanish Rice and Refried Beans.

\*Add on Tortilla Chips, Salsa and Nacho Cheese for \$2\*

**Italian Pasta Buffet \$10++add 6.875% tax and 18% service fee**

Penne or Fettuccine Pasta with a house made Marinara Sauce and Alfredo Sauce, Caesar Salad, and fresh garlic bread sticks \*\* **Add on Four Cheese & Meat Lasagna \$3** add on sliced chicken \$2 add on meatballs \$2

**Tavern BBQ Buffet \$10++ add 6.875% tax and 18% service fee**

Buns, Pulled Pork in our house-made BBQ sauce, Baked Beans, Coleslaw and Chips

\*based on 1-2 sandwiches per person\*

**Pizza Buffet \$10++ add 6.875% tax and 18% service fee**

Home Made Pizza's (Cheese, Pepperoni or Sausage) served buffet style with, Caesar Salad

\* Buffet is based on 4 square slices of pizza per person \*

\*Published prices are non-negotiable and subject to change without notice\*

## **2015 Tavern Banquet Buffets**

1710 Montrose Blvd South Buffalo, MN 55313 # 763-682-4476 ext 4

### **The Traditional \$15++ add 6.875% tax and 18% service fee**

Succulent Turkey & Ham, Garlic Mashed Potatoes, Home Style dressing, Green Bean Almandine, Warm Focaccia Bread, Whipped butter and a House Salad with House Balsamic Dressing.

### **The Tavern \$17++ add 6.875% tax and 18% service fee**

Baked Chicken Breasts in a Creamy Champagne sauce, Garlic Mashed Potatoes, Seasonal Vegetables, House Salad with Balsamic Dressing, Warm Focaccia Bread and Whipped Butter\*\* add on Beef Tips \$2 per person

### **The Muirfield \$20++ add 6.875 % tax and 18% service fee**

St. Louis Style Ribs, Champagne Chicken, Minnesota Wild Rice, Seasonal Vegetables, House Salad with Balsamic Dressing, Warm Focaccia Bread & Whipped Butter

### **The St. Andrews \$22++ add 6.875% tax and 18% service fee**

Beef Veloute (shaved beef in a mushroom cream sauce), Broiled Walleye Almandine with Italian Gratins, Chef's choice vegetables, House Salad with Balsamic Dressing, Warm Focaccia Bread & Whipped Butter

### **The Augusta \$25++ add 6.875% tax and 18% service fee**

Slow Roasted Prime Rib of Beef with Port Au Jus, Walleye Almandine, New Orleans Pasta, Vegetable Medley, House Salad with Balsamic Dressing, Warm Bread and Whipped Butter \* \$40 for an attendant to slice the prime rib at a station\*

### **The Wild Marsh \$19++ add 6.875% tax and 18% service fee**

Bacon Wrapped Turkey Roulade stuffed with Chipotle Corn Bread, Grilled Pork Tenderloin with Bourbon Sauce, Garlic Mashed Potatoes, Vegetable Medley, House Salad with Balsamic Dressing, Warm Focaccia Bread & Whipped Butter.. \*\*\* A Tavern Favorite\*\*\*

### **The Turnberry \$18++ add 6.875% tax and 18% service fee**

St. Louis Style Ribs, Southern Style Fried Chicken, Fresh Sweet Corn, Garlic Mashed & Coleslaw

### **Desserts-**

**Add on assorted cookies for \$1.50 per person**

**Add on Assorted Buffet style cheesecake for \$3 per person**

**Add on a Banquet style Vanilla or Chocolate sheet cake based on a per person price of \$3 per person.**

## **2015 Tavern at Wild Marsh Plated Dinner Meals**

Plated meals come with a House Salad & fresh made Balsamic Vinaigrette, Fresh Baked Bread and Whipped Butter per person. Ice Water will be at every place setting along with water carafes.

**\*\*Add on coffee per person or soda is an extra \$3\*\***

**Pasta**      **\*Below Plated meals subtract \$2 per meal if you exclude salad & bread\***

- **Pasta Alfredo** - Fresh Garlic, Sherry, Cream and butter simmered with Asiago Cheese tossed with Fettuccine. **\$16.00++** with Chicken add \$4.00 With Shrimp add \$6.00
- **Chicken Parmesan** atop Marinara on Angel Hair Pasta and Seasonal Vegetables **\$17.00++**
- **Lobster & Butternut Squash Ravioli**- Lobster meat, Butternut Squash Filled Ravioli, Cream White Wine and diced red bell peppers **\$21.00++**

### **Poultry & Combination**

- **Champagne Chicken** with Wild Rice and Seasonal Vegetables **\$17.00++**
- **Duet of Chasseur Con Pollo**  
Pan Seared Breast of Chicken, simmered in a Sweet Cognac & served with Mushroom Sauce of Chasseur, Seasonal Vegetable and Garlic Mashed **\$18.00++**
- **4oz Sirloin & 4 oz Champagne Chicken** served with Garlic Mashed Potatoes and Chef's Choice Vegetable **\$20.00++**

### **Pork**

**Pan Roasted Pork Medallions** with an Apple Brandy Demi-Glace, Sweet Mashed Potatoes or Garlic Mashed & Green Beans **\$18.00++**

### **Beef**

- **Sirloin** with Mushroom Duxelle, Italian Gratins, and Chef's Choice Vegetable **\$20.00++**
- **Rib eye**, served in Sauce Veloute, Parsley Buttered Reds and Chef's Choice Vegetable **\$22.00++**
- **Seasoned Hereford Prime Rib of Beef**- served with Au Jus, Creamy Horseradish, Italian Gratins and Chef's Choice Vegetable 14 oz cut **\$21.00++**

### **Fish & Seafood**

- Broiled Walleye in Lemon Burre Blanc, topped with Almonds, Baked Potato and Broccoli **\$21.00++** Fried Walleye **\$20.00++**
- Jumbo Shrimp Scampi served with Wild Rice and Chef's Choice Vegetable **\$21.00++**

**\*\* You may pair your own starch with the above entrees\*\***

Add on a Plated Brownie, Chocolate Cake or White Cake for \$3 per person

## **2015 Tavern Event Beverage Service**

**Master Tab Bar** A Master Tab Bar is billed to a single, pre-arranged ticket/account. Our beverage host tallies all drinks served during the allotted time and billed before departure to a credit card on file. Price Range: \$4.00-\$9.00 per drink and 18% is added to that bill for gratuity

**Ticket Bar** This option allows you to choose the number of drink tickets to be given to each guest. Tavern at Wild Marsh will supply these tickets and charge your master tab for the specific cost & gratuity of each drink. Price Range: \$3.50-\$9.00 per drink \* this works out great for beer tickets when you don't want to buy a full 16 gallon keg\*

**In Room Event Cash Bar** Drinks are purchased by your guests or you may host at this bar 1-2<sup>nd</sup> tier drinks Price Range: \$4-\$9.00 per drink. \$100 bar fee for a private bar. In room bar last call is 11:30pm. You may also get your beverages from our main bar that is conveniently located just outside our event room. There is an ATM located at the base of the stairs off the restaurant.

**Beer** Domestic bottle Beer \$3.50 Import Bottle Beer \$4.50

Domestic Beer 16-Gallon Keg \$275.00+ gratuity = \$343.41

Choose Tap Beer tickets and your guests may choose from any of our Domestic Tap selections for \$3 per 16 oz glass billed to your card on file at the end of the Evening. We total up your beer tickets + 18% and that's what will be charged to you via Credit card, cash or check.

**Our 16-Gallon Keg averages 120 - 16 oz glasses.**

**Wine** Please ask for our list of Wines, Sparkling Wines and Champagne.

Sparkling N/A Cider \$8 per bottle+ gratuity=\$9.99

**House Wine or Champagne:** \$18 per bottle+ gratuity =\$22.48 \$6 per glass **Corkage Fee:** Based on a 750 ml bottle \$10.00 + gratuity =\$11.80 , larger bottles or boxed wine would be a corking fee of \$15.

**Butler Service (Our server passes out a glass to guests or pours a glass at a table) add \$2 per person + Gratuity= \$2.36 per person to butler serve**

**Non-Alcoholic-** Pepsi Products per glass/Free Re-fills \$3.00+ gratuity=\$ 3.75 per person



Regular or Decaf per Gallon \$19++=\$23.73 per gallon = 20- 6 oz cups

Lemonade or Iced Tea per gallon \$13++=\$16.23 Bottled Water upon Request Per Bottle \$3.00 ++\$3.75

Published prices are non-negotiable and subject to change without notice. Minnesota state law prohibits the sale of alcohol to persons under 21 years of age. Guests may be asked to provide identification. Tavern at Wild Marsh reserves the right to discontinue bar service if necessary. Above prices do reflect MN sales tax of 6.875% or 18% service fee.

# Tavern™

at


Wild Marsh

## *Kid's Menu*

### **\$5 Kid's Banquet Dinner Menu-**

 Chicken Fingers & Fries

 Mini Corn Dogs & Fries

 Pasta with your choice of  
white sauce, red sauce &  
butter

All meals served with white milk

