

Tavern[™] at Wild Marsh



Wedding Receptions





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

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

Tavern at Wild Marsh Ceremony location





Room Rental Information and Contract

Room Setup and Fees

Tavern at Wild Marsh will provide the room set up, clean up, dance floor, linen table cloths, napkins, skirted cake table, gift table, skirted head table, Decorations, sound system, event bar with a \$200 minimum purchase, personalized signage & assistance with your wedding or event planning.

Room Rental Rates: **\$500.00 Saturdays**
 \$200 Sunday & Friday
 \$150.00 during the off season Fri & Sat
 In-Season is April – Sept

Ceremony site is \$300, includes up to 125 chairs. 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 wedding planner for more details. Please assign someone to cut and serve your wedding 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. Last call will always be 15 minutes before entertainment ends, but never later than 12:30am.

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 # _____

Company Name _____ Cell # _____

Address _____ E-mail _____

City/ST/Zip _____ Room Rental _____

Contract Date _____ Deposit amount _____

Estimated attendance _____

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 _____

2014 Tavern at Wild Marsh Event Beverage Service

Tavern at Wild Marsh in -room Bar- We will provide all mixes & bar supplies. A bartender charge of \$75 per bartender.

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-\$7.00 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: \$4.00-\$7.00 per drink

Cash Bar Drinks are purchased by your guests

Price Range: \$4-\$7.00 per drink

Beer

Domestic bottle Beer \$3.50 **Import Bottle Beer** \$4.00

Domestic Beer 16-Gallon Keg \$275.00+ gratuity = \$324.50 / 8 Gallon Domestic Keg \$145+gratuity=\$171.10

Import Beer 16-Gallon Keg \$300.00+ gratuity = \$354 Our 16-Gallon Keg averages 128 16 oz glasses.

Wine Please ask for our list of wines, sparkling wines and champagne.

Sparkling N/A cider \$10+ gratuity=\$11.80

House Wine or Champagne: \$18 per bottle+ gratuity = \$21.24 Corkage Fee: \$10.00 + gratuity = \$11.80 Butler Service add \$2.75 per person + Gratuity= \$3.24 per person to butler serve

Non-Alcoholic- Pepsi Products per glass/Free Re-fills \$2.00+ gratuity=\$ 2.36 per person

Caribou Coffee Regular or Decaf per Gallon \$18.95++=\$23.90 per gallon 20- 6 oz cups per Gallon
(our banquet cups are 6 oz)

Lemonade, Punch or Iced Tea per gallon

\$11.95++=\$15.07 Bottled Water upon Request Per Bottle \$2.00 ++=\$2.52

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.

2014-Tavern at Wild Marsh Banquet Cold Hors d' oeuvres

- Chips & Dip -Your Choice of either Tortilla Chips & Salsa or Kettle Chips & Seasoned Sour Cream \$35++/25 people
- Iced Jumbo Shrimp with House Cocktail sauce
\$4++ per piece (minimum 25 pieces)
- Deviled Eggs
\$80++ per 100 pieces
- Pickled Herring
\$18++ per lb
- Assorted Cheeses and Crackers
\$16++ per lb (10 ppl per lb)
- Sliced Meats, Cheeses & Crackers
\$20++ per lb (10 ppl per lb)
- Smoked Salmon Display
\$25++ per lb (10ppl per lb)
- Crostini A La Caprese (Pesto, Fresh Mozzarella, Tomato & Basil with a balsamic reduction drizzle)
\$150++ per 100 pieces
- Assorted Sliced Fruit display with dip \$75++ per 25 people
- Vegetable Crudités` with House Made Ranch Dip \$75++ per 25people
- Tortilla Pinwheels (Cream Cheese, Beef and Pickle or rolled with turkey or ham, lettuce and shredded cheese) \$45++ per 25 ppl
- Garlic & Herb Pastry Straws \$125++ per 100 pieces
- Antipasti Platter(gourmet Olives, cheese, salami and peppers)
\$95++ per 25 people
- Focaccia Loaf with whipped butter serves 50 people \$40++
- Bruschetta \$125++ per 100 pieces

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 or by calling 763-682-4476 ext 1

2014 Tavern at Wild Marsh Banquet Hot Hors d' oeuvres

- Chicken Wings-BBQ, Buffalo or Tavern Sauce \$100++ for 100 pieces
- Chicken Satays \$100++ per 60 pieces (teriyaki or peanut sauce)
- Brie Encroute with Fruit and Cumberland Sauce \$85++ per 25 people
- Fried Cheese Ravioli \$75++ per 75 pieces
- Meatballs-BBQ or Sweet & Sour \$90++ per \$100 pieces
- Bacon Wrapped Water Chestnuts \$80++ per 100 pieces
- Spinach & Artichoke Dip with Home Made Tortilla Chips \$75++ serves 40 people
- Mini Quiche \$30++ per dozen
- Spring Rolls \$80++ per 100 pieces
- Wild Rice Stuffed Mushrooms (freshly prepared) \$20++ per dozen
- Pastry Wrapped Sausage \$90++ per 100 pieces
- Cocktail Franks \$75++ per 100 pieces
- Crab Cakes \$5++ per pieces (minimum 25 pieces)
- Bacon Wrapped Shrimp with Stone Ground Mustard \$5++ per piece
(minimum order 40 pieces)
- Shrimp Scampi \$4++ per piece (minimum order 25 pieces)
- Walleye Fingers \$15++ per lb (1 lb serves 6 people)
- BBQ Rib Fingers \$85++ per 25 ppl
- Steak Bites \$80++ per 20 ppl (40 pieces)
- Mini Beef Wellingtons \$30++ per 12
- Marinated beef and shrimp Skewers \$90++ per 25

We can create new Hors d' oeuvres items for you if there is something you do not see on our menu.

2014 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. A beverage table of Regular Caribou Coffee and Lemonade also accompanies the plated meals. Table service of these beverages is an additional \$1 per person

Pasta

Pasta Alfredo Rapini- Fresh Garlic, Sherry, Cream and butter simmered with Asiago Cheese tossed with Fettuccini and Fresh Broccoli. **\$14++** with Chicken add \$3.00 With Shrimp add \$5.00

Chicken Parmesan atop Marinara on Angel Hair Pasta and Seasonal Vegetables **\$16.00++**

Pasta Tortellini- vegetables, sherry, cream and parmesan \$15.00++ add on Chicken for \$3 and Shrimp for \$5

Poultry & Combination

- **Champagne Chicken** with Wild Rice and Seasonal Vegetables **\$16.00++**
- **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 **\$17.00++**
- **4oz Sirloin & 4 oz Champagne Chicken** served with Garlic Mashed Potatoes and Chef's Choice Vegetable **\$18.00++**

Pork

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

Beef

8 oz Sirloin with Mushroom Duxelle, Italian Gratin, and Chef's Choice Vegetable **\$18.00++**

- **Rib eye**, served in Sauce Veloute, Parsley Buttered Reds and Chef's Choice Vegetable **\$21.00++**
- **Seasoned Hereford Prime Rib of Beef-** served with Au Jus, Creamy Horseradish, Italian Gratin and Chef's Choice Vegetable 12 oz cut **\$19++** or 16 oz cut **\$25++**

Fish & Seafood

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

**** You may pair your own starch with the above entrees****
Add on a Plated Vanilla Cheesecake or Chocolate Torte for \$6 per person

2014- Tavern at Wild Marsh Banquet Buffets

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

Tavern's Deli Buffet \$12.99 per person++ with tax and 18% service fee= \$16.22

An 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 ... **\$10.99 ++= \$13.73**

The Traditional \$14.99++ with tax and 18% service fee = \$18.72

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

The Tee-Time Buffett \$12.99++ with tax and 18% service fee =\$16.22

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 for an Additional \$3per person

Italian Pasta Buffet \$12.99++with tax and 18% service fee = \$16.22

Four Cheese & Meat Lasagna, Pasta with a red sauce and white sauce, Caesar Salad, and fresh garlic bread sticks ** without Lasagna..\$9.99++= \$12.48

Pizza Buffet \$11.99++ with tax and 18% service fee= \$14.97

Home Made One Topping Pizza's served buffet style with, Caesar Salad, and fresh baked cookies

The Tavern \$16.99++ with tax and 18% service fee =\$21.22

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

The Muirfield \$19.99++ with tax and 18% service fee = \$24.96

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

The St. Andrews \$20.99++ with tax and 18% service fee = \$26.21

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 Bread & Whipped Butter

The Augusta \$22.99++ with tax and 18% service fee = \$28.71

Slow Roasted Prime Rib of Beef with Port Au Jus, Walleye Almandine, New Orleans Pasta, Chef's Choice Vegetable, House Salad with Balsamic Dressing, Warm Bread and Whipped Butter

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2014- Tavern at Wild Marsh Banquet Buffets

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

The Wild Marsh \$16.99++ with tax and 18% service fee = \$21.22

Bacon Wrapped Turkey Roulade stuffed with Chipotle Corn Bread, Grilled Pork Tenderloin with Bourbon Sauce, Garlic Mashed Potatoes, Chef's choice vegetable, House Salad with Balsamic Dressing, Warm Bread & Whipped Butter.. *** A Tavern Favorite***

The Turnberry \$18.99++ with tax and 18% service fee = \$23.71

St. Louis Style Ribs, Southern Style Fried Chicken, Fresh Sweet Corn, Garlic Mashed, Pineapple and Horseradish Aioli Coleslaw

****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** Fountain Soda is an additional \$1 per person**

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 \$5 per person.

****Buffets for larger events or tournaments will have an attendant whom will serve from the buffet the meat portion to each guest coming through the line. If there is extra left-over food, you or your guests may come through the line a second time****

Tavern™

at


Wild Marsh

Kid's Menu

\$5 Kid's Lunch & 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 or
chocolate milk, chocolate pudding
with whipped cream and a cherry

