



*White Bear Country Inn
& Rudy's Redeye Grill
Conference and Banquet Guide*

4940 Highway 61 North
White Bear Lake, MN 55110

Phone: (651) 429-5393

Fax: (651) 429-6342

www.rudysredeye.com or www.whitebearcountryinn.com

Additional Information

CATERING MENU

This hotel receives its license to sell alcoholic beverages from the State of Minnesota and The City of White Bear Lake. The only legal way the hotel may serve liquor in any banquet function is by the glass, prepared by a hotel bartender. This hotel adheres to all Federal, State and Local liquor Laws.

Cash Bar

Each guest will be charged for his or her own beverages. The host of the function will guarantee the total bar receipts will be \$300.00 per bartender or a bartender labor fee of \$50.00 per bartender will be charged.

Host Bar

All beverages will be charged on one tab and presented to the person sponsoring the bar. A 20% gratuity and 9.25% liquor tax will be added to the total bill. The host of the function will guarantee that the total bar receipts will be \$300.00 per bartender or a \$100.00 bartender labor fee will be charged.

Deposit and Payment

A deposit of \$500 is required for all events at the time of confirmation and a credit card number, unless specified by the Catering Director. All deposits are non-refundable and will be applied to your final bill. For weddings, an additional \$500 is due 90 days prior to the function. Payment is due in full two days before the event date for all weddings and social events. All other functions, payment is due on the event date unless if you have approved credit for direct billing. The number of guests scheduled to attend must be confirmed by noon two working days prior to the event. All weekend events must be confirmed by Wednesday prior to the event. This number will be considered a guarantee and is not subject to reduction. The hotel reserves the right on any cancellation less than 90 days prior to the function date (180 days for Friday and Saturday events), to assess a cancellation fee equal to the food minimum for your event. For meeting space only, the fee will be equal to the room rental each day. Booking the ballroom will require a food and beverage minimum of \$5,000 for all Saturday events, \$3,500 for all Friday events, excluding sales tax and gratuity.

Food and Beverage

It is asked that the specific details of the function, other than the guaranteed count, be arranged 45 days prior to the function. Your food choices are due to the catering office two weeks prior to your function. All food and beverage purchases are only for consumption on the premises in the assigned function area.

Other Important Information

- The contents of our banquet menus are merely suggestions. Our Catering Department will be happy to design a menu especially for you.
- The prices listed are our current rates and may be subject to change. All prices are subject to change 90 days prior to function.
- State 7.125% sales tax and a 20% gratuity are in addition to the prices agreed upon.
- The banquet staff will cut and serve your cake for a flat charge of \$125.
- All functions will end no later than 12 midnight.
- All banquet rooms are non-smoking.
- No confetti may be used anywhere in our hotel, or the use of crepe paper on the linen table cloths. A \$200 cleaning fee will be charged to your account if the above items are present. Access to banquet or meeting rooms for decorating is with a minimum of two hours based upon availability before your scheduled event.
- Rooms will be arranged to your specifications. The hotel reserves the right to change the room or areas assignment if necessary.
- If there is a change in the number of guests, the hotel reserves the right to reassign the banquet room or areas.
- The hotel accepts no responsibility for damage or loss of equipment, merchandise, or articles left in any banquet and meeting room or any part of the hotel prior to or following your function. Client accepts liability in case of damage to banquet rooms or hotel property. The hotel reserves the right to inspect and control all private parties, meetings, and receptions being held on premises.
- Absolutely no outside beverages may be brought into the catering area by the patron or the patron's guests. If this happens, the patron will be charged a \$200 fee.

Hot Hors d'oeuvres

Meatballs

BBQ or Swedish – 50 pieces

Egg Rolls

Served with sweet and sour sauce – 50 pieces

Buffalo Wings

Served with bleu cheese dressing -50 pieces

Teriyaki Wing

Wings are served in a teriyaki sauce – 50 pieces

Spanikopita

Flaky phyllo dough stuffed with spinach, onions, cheeses and herbs – 50 pieces

Mushroom Caps

Crab meat filled – 50 pieces

Brueschetta

Garlic toast topped with Caesar dressing, fresh tomatoes, onions, melted parmesan cheese and a touch of balsamic reduction – 50 pieces

Bacon Wrapped Scallops

Savory sea scallops wrapped in bacon – 50 pieces

Crab Cakes

Sautéed jumbo lump crab cakes – 50 pieces

Walleye Fingers

Served with tartar sauce – 50 pieces

Kabobs

Beef or chicken kabobs in teriyaki sauce – 50 pieces

Bull Bites

Tenderloin tips dusted in Cajun spice and blackened, served with creamy horseradish sauce – 30 guests

Spinach Artichoke Dip

Fresh spinach and artichokes in cream sauce served with tortilla chips – 60 guests

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Cold Hors d'oeuvres

Jumbo Shrimp

Jumbo shrimp served with cocktail sauce – 50 pieces

Crab Claws

Cold crab claws served with cocktail sauce – 50 pieces

Peel and Eat Shrimp

Peel and eat shrimp served with cocktail sauce – 50 guests

Smoked Salmon Tray

Served with capers, eggs, olives and crackers – 50 guests

Pickle Wraps

Sliced pickles wrapped in cream cheese and ham – 50 pieces

Caprese Skewers

Fresh mozzarella, grape tomatoes, and fresh basil leaves topped with extra virgin olive oil and pepper – 50 pieces

Relish and Vegetable Tray

Assorted relish and vegetables served with dill dip – 50 guests

Fresh Fruit Tray

Assorted seasonal fresh fruit – 50 guests

Imported and Domestic Cheese Tray

Assorted sliced cheeses, baked brie, bleu cheese and a nut rolled cheese spread served with gourmet crackers – 50 guests

Anti Pasto Tray

Assorted Italian style meats, cheeses, olives, cherry tomatoes, and pepperoncini -50 Guests

Deli Meat Tray

Assorted sliced deli meats and dollar buns, served with mayonnaise and mustard – 50 guests

Open Faced Finger Sandwiches

Sliced French bread topped with your choice of snow crab salad, chicken salad, or shrimp salad – 50 pieces

6 Foot Party Sub

Choice of club or Italian toppings – 30 guests

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Dinner Entrees

(Minimum 10 orders per option)

All dinner entrees are served with freshly brewed coffee, hot herbal tea, warm dinner rolls, fresh steamed vegetables, choice of one dinner salad selection: house salad with ranch dressing, spinach salad with warm bacon dressing, or Caesar salad with homemade Caesar dressing; and choice of one starch selection: wild rice medley, parsley baby red potatoes, garlic mashed potatoes, or loaded baked potato

Chicken Fettuccini Alfredo

Parmesan cheese sauce over fettuccini pasta topped with sliced grilled chicken. (No starch option)

Chicken Parmesan

7 oz boneless chicken breast coated in seasoned bread crumbs, topped with marinara sauce, provolone and parmesan cheese, resting on a bed of fettuccini pasta. (No starch option)

Lemon Herb Chicken

7 oz boneless chicken breast dusted in flour then sautéed, topped with a lemon herb cream sauce.

Chicken Supreme

7 oz boneless chicken breast dusted in flour then sautéed, topped with a supreme cream sauce.

Mozzarella Stuffed Chicken

8 oz chicken breast stuffed with fresh mozzarella cheese and basil, topped with marinara, provolone, and shredded mozzarella cheese, resting on a bed of fettuccini pasta (No starch option)

Kids – Chicken Strips

Chicken strips and French fries

****For children 10 years and under only*

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Dinner Entrees Continued

(Minimum 10 orders per option)

All dinner entrees are served with freshly brewed coffee, hot herbal tea, warm dinner rolls, fresh steamed vegetables, choice of one dinner salad selection: house salad with ranch dressing, spinach salad with warm bacon dressing, or Caesar salad with homemade Caesar dressing; and choice of one starch selection: wild rice medley, parsley baby red potatoes, garlic mashed potatoes, or loaded baked potato

Burgandy Beef Tips over Pasta

*Bite-sized beef tenderloin tips and mushrooms
in a rich burgundy wine sauce over bowtie pasta
served with vegetable du jour*

Filet Mignon

*8 oz filet mignon that is topped with sautéed mushrooms
and cooked to a medium rare / medium temperature*

Prime Rib of Beef

*10 oz slow roasted prime rib of beef served with au jus
and cooked to a medium rare / medium temperature*

Bacon Wrapped Pork Medallions

*Center cut pork medallions wrapped in hickory smoked
bacon and drizzled with tarragon Béarnaise sauce*

Roasted Turkey

*Roasted turkey breast sliced and served with mashed
potatoes, sage dressing and gravy*

Sun Dried Tomato Tortellini

*Alfredo pesto sauce with sun dried tomatoes, fresh
garlic, and parsley served over cheese filled tortellini*

Butternut Squash Ravioli

*Ravioli stuffed with butternut squash and tossed in a
parmesan cream sauce, topped with Roma tomatoes*

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Dinner Entrees Continued

(Minimum 10 orders per option)

All dinner entrees are served with freshly brewed coffee, hot herbal tea, warm dinner rolls, fresh steamed vegetables, choice of one dinner salad selection: house salad with ranch dressing, spinach salad with warm bacon dressing, or Caesar salad with homemade Caesar dressing; and choice of one starch selection: wild rice medley, parsley baby red potatoes, garlic mashed potatoes, or loaded baked potato

Pan Fried Walleye

One breaded filet of walleye pan fried, resting on a bed of wild rice medley and topped with almonds

Bruschetta Topped Salmon

8 oz grilled salmon filet topped with bruschetta mix, shredded parmesan cheese, and balsamic reduction

BBQ Salmon

8 oz grilled salmon filet topped with a homemade maple BBQ sauce

Bacon Wrapped Scallops

5 large bay scallops wrapped in hickory smoked bacon and grilled

New York Strip

10 oz bone in New York strip topped with sautéed mushrooms and cooked to a medium rare / medium temperature

Redeye Marinated Sirloin

8 oz sirloin lightly marinated in a soy – hoisen sauce, and cooked to a medium rare / medium temperature

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Dinner Buffets

(Minimum of 25 people)

All dinner buffets are served with freshly brewed coffee and hot herbal tea

Rudy's Picnic

Potato salad, coleslaw, sliced watermelon, western baked beans, hamburgers, bratwurst in Sauer kraut, grilled chicken breasts, buns, lettuce, tomatoes, onions, and cheese, ketchup, mayonnaise and mustard, dill pickles, and kettle chips.

Italian

Caesar salad, warm garlic bread, pasta salad, meat lasagna, fettuccini pasta, spaghetti noodles, red meat sauce, alfredo sauce, and Italian green beans.

Mexican

Salsa and chips, refried beans, beef taco meat, grilled taco chicken, hard and soft shells, Spanish rice, corn bread, onions, cheddar cheese, black olives, tomatoes, lettuce, sour cream, guacamole.

Chuckwagon

Tossed salad, French and ranch dressing, potato salad, sliced watermelon, corn on the cob, western baked beans, and corn bread, country baked chicken, BBQ pork ribs, and kettle chips.

Rudy's Grand

Tossed salad, French and ranch dressing, pasta salad, assorted relish and vegetable tray, fresh fruit tray, fresh steamed vegetable du jour, garlic mashed potatoes, beef gravy, dinner rolls, country baked chicken, roast sirloin of beef, and country baked ham.

*Children 10 years old and under are
\$12.00 for any dinner buffet

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Beverages

House Brands

Call Brands: Absolut, Bacardi, Tanquery, Jack Daniels, Captain Morgan, Jim Beam, Johnny Walker

Premium Brands: Patron, Belvedere, Grey Goose, Bombay

Cordials: Godiva, Chambord, Grand Marnier, Bailey's

House Wine Glass

House Wine Bottles

House Wine Carafes

Wycliff Brut Bottle

Gionelli Asti Spumante Bottle

Chandon Brut Bottle

Domestic Beer Bottle

Domestic Beer Premium Bottle

Imported Beers Bottle

*Domestic Keg -16 gallon averages 102 -16 oz glasses
Mich Golden, Mich Golden Lite, Miller, Miller Lite, Bud,
Bud Lite*

*Premium Keg -16 gallon averages 102-16oz glasses
Honeyweiss, Sam Adams, Summit, Newcastle, Blue Moon*

Soft Drinks -12 oz glass

Soft Drinks – Bottomless per 100 people

Fruit Punch, Iced Tea and Lemonade

Coffee and Decaffeinated Coffee

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Beverages Continued

Wedding Package

For an added \$9.00 per person on top of your menu price for both adults and children you can get our Wedding Liquor Package. This package includes one hour of bottomless well brand drinks, house wine, tap beer, and soft drinks before dinner; then followed by house red & white wine on the tables during dinner. After the package the bar will be switched to cash, combination, or host bar.

Cash Bar

Each guest will be charged for his or her own beverages. The host of the function will guarantee that the total bar receipts will be a minimum of \$300.00 per bartender or a labor fee of \$50.00 will be charged. Excluding Friday or Saturday wedding receptions.

Host Bar

All beverages will be added on one tab and charged to the person hosting the function. A 20% gratuity and 9.625% tax will be added to the total tab. The host of the function will guarantee that the total bar receipts will be a minimum of \$300.00 per bartender or a labor fee of \$50.00 will be charged. Excluding Friday or Saturday wedding receptions.

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