



RAG
Rudy's Redeye Grill

Wedding

Guide & Banquet Menu

Welcome

Congratulations on your engagement and upcoming wedding! What an exciting time for you and your families to plan one of the most anticipated events of your lives. Here at the White Bear Country Inn Best Western and Rudy's Redeye Grill, it is our goal to help you create the wedding day that you have dreamed of.

We pride ourselves on planning and executing spectacular receptions on any budget while aspiring to provide you with the highest level of service. Once you have had a chance to look thing through, please contact us if you would like to see an estimate. We would love to host you and your guests!

We make it simple.....

April Timp
Event Director/ Coordinator/ Catering Manager

April@Rudysredeye.com

#651-429-5393 - ext:421



Receptions Include

~Atrium Social Area, White Bear Event Center, & Vadnais room

~Set up of banquet rooms & basic clean up

~Seating at round tables – 8 to 10 guest / table

~Ivory linen table clothes & napkins, ivory skirting for the head table, gift, and cake tables

~Black or Sage Green skirting is also available

~Dance floor (16 x 24)

~Free parking

~Special group room rates for wedding guests at the hotel

~Complimentary Menu Tasting for two

~Complimentary octagon mirror tiles and battery-operated tea light candles in clear glass votives available at each table

~On site catering from Rudy's Redeye Grill

~Discounted Children's Meals

Lodging & Amenities

*~Beautiful guest rooms including
pool side rooms*

~Pool and hot tub

~Free high-speed internet

~Free Netflix

~Fitness center

~Complimentary hot breakfast

~Spacious suites

~Discount pricing on large group blocks

~Bridal suite



Rudys Catering



From the intimate rehearsal dinner to the big reception, Rudy's Redeye Catering is a perfect choice.

Our combination of exceptional event service and stellar catering ensures an enchanting experience.

Be sure to join us on the rooftop in the summer or any time of the year in our award-winning restaurant!

Off- Site Receptions Include:

- ~Set up and tear down of tables & linen and basic clean up*
- ~Ivory linen tablecloths, napkins*
- ~China, glass water goblets, silverware*
- ~Experienced uniformed wait staff*



Menu:

We have everything from Plated Meals, Buffets, Hors D' Oeuvres and Desserts. Our executive chef can create specialty items not on the menu for your special event – Just let us know what you are interested in, and we will get you a price. Menu selections are due 2 weeks prior to your event. Final guest counts are due 10 business days prior to your event. Your counts can go up from this date if available, just not down.

~Limited Option Menus: For smaller groups of 20 people or less, limited option menu selections from the restaurant are also an option to order from day of with a server. Groups of 21 or more must preorder off the banquet menu.

Food and Beverage:

All food and beverages must be purchased through Rudy's Redeye Grill, apart from wedding cakes and/or guest party favors. Food and beverage purchases are only for consumption on the premises in the assigned event area. Food and beverages purchased will not be allowed to be removed from the premise or taken to-go. **At no time will food or beverage purchased off the premise be permitted into any banquet space by the client, or any of the client's guests, with exception to wedding cakes. If any food or beverage purchased elsewhere is brought into the banquet area, the client will be charged an additional \$200.00 fee and will be asked to leave the event.** This hotel adheres to all federal, state, and local laws regarding all food and beverage purchased and/or consumed on the premises.

GF Denotes Gluten Friendly or Gluten Friendly Option Available. The indicated items are gluten free, however, we use high gluten flour in our kitchen and there is a chance of cross contamination on all items. We cannot guarantee that items are 100% gluten free.

Banquet Menu Entrée Selections:

Plated entrée items are limited to 3 selections excluding a children's meal selection. For multiple option menus, you will be required to provide a breakdown of each entrée choice two weeks prior to your event as well as determine a system to identify the choices of your guests at the time of service.

Pricing:

We work with food and beverage minimums for our events. This is the minimum amount of money that you would need to spend before tax and service fees are applied. Should you not meet the minimum in food and drink, we will turn the remaining balance into a room rental fee.

Food & Beverage Minimums:

- ~White Bear Event Center Weddings include the Atrium and the Vadnais room.
- ~Friday Or Sunday event food and beverage minimum is: \$3500.00.
- ~Saturday event food and beverage minimum is: \$5000.00.

All prices listed are current rates and may be subject to change at any time without prior notice. Any price changes that may occur will be reflected on your billing up to 60 days prior to your event. All pricing is subject to a 24% service charge, which goes to all staff involved with the event. Applicable state sales and liquor taxes will be applied to all orders. It is at your discretion to add additional gratuity.

Please note: If purchasing kegs for your event and there is any remaining product in the keg at the time your event closes, there will NOT be any credit given for the unused portion. The unused portion becomes property of Rudy's Redeye Grill and is handled in accordance with the governing liquor laws.

Payment:

~Deposit is due with a signed contract (\$500.00) upon booking. We require payment in full, 2 weeks prior to your event date.



Extras:

Please keep in mind, the following additions will not be included towards the food and beverage minimum.

Cake Handling/ Cutting & Serving- \$125.00

You are welcome to supply cake from any licensed vendor you wish. We will receive, handle, cut and serve your cake for you, there will be a \$125 flat fee added to your bill.

Ceiling Treatment - \$550.00

If you choose to purchase ceiling treatments, it will be added directly to your bill. Ceiling treatment is organza draping with lights hanging from the ceiling. The cake table can be draped with lights and organza for an additional \$45 and head table for an additional \$5 per foot. No additional deposits will be due. Creative License is our exclusive draper. If you choose to use ceiling treatment, you must go through our professional draping company. **Creative License will work with you directly for any chair cover, sashes, table runners and room décor needs.

Bridal Suite:

~With onsite reception: \$50.00.

~Without hosted wedding: \$100.00.

~Room is available for a 4-hour timeframe and are booked through the hotel front desk.

Hotel Accommodations:

~The White Bear Country Inn Best Western Hotel is connected to Rudy's Redeye Grill & Event Center.

~Featuring a pool, whirlpool, workout room, continental breakfast, and room service from Rudy's Grill.

~Please check with the hotel front desk staff for any specials on room blocks.

Build Your Own Buffet

Minimum of 25 guests

~Buffets Include Fresh Coffee, Soft Rolls & Butter~

\$22.00 / person—Lunch one entrée

\$25.00 / person—Lunch two entrée

\$29.00 / person—Dinner two entrée

\$32.00 / person - Dinner three entrée

Entrée options

GF

Chicken Marsala
Baked or Broasted Chicken
Champagne Chicken
Savory Supreme Chicken
Balsamic Bruschetta Chicken
Baked Cod with Lemon Dill Sauce
Roasted Sirloin w/ Gravy
Country Baked Ham

Wild Rice Stuffed Chicken
Cider Roasted Pork Loin with Pan Gravy
Blackened Pork Loin with Bearnaise Sauce
Oven Roasted Turkey with Gravy
Lasagna (vegetarian option available)
Spaghetti with Meat Sauce
Tortellini with Rosa Sauce
Fettuccini Alfredo with Chicken

Choose One Salad, Vegetable and Starch Option

(on next page)

Sides

Plated Entrée & Build Your Own Buffet Selections

Salads:

House Salad with Ranch Dressing
Caesar Salad with Homemade Caesar Dressing

Premium Salad Selection:

Spinach Salad with Raspberry Vinaigrette Sliced Almonds, Red Onion, Feta and Strawberries
or
Chopped Romaine, Bacon Bits, Cauliflower, Shredded Parmesan and Creamy Dressing
\$1.50 per person upcharge

Starch:

Wild Rice Medley
Roasted Baby Red Potatoes with Parsley
Garlic Mashed Red Potatoes

GF

Au Gratin Potatoes

Vegetables:

Steamed Green Beans
Green Bean Almondine
Steamed Mixed Veggies
Broccoli

Premium Vegetable Selection:

Roasted Mixed Root Vegetables
Brussel Sprouts
Teriyaki Green Beans
Roasted Tri Color Carrots
\$1.50 per person upcharge

Custom Buffets

All Buffets are served with Freshly Brewed Coffee and Soft Rolls.

Italian Buffet

Meat Lasagna, Fettuccini Pasta, Penne Noodles,
Red Meat Sauce, Alfredo Sauce, Green Beans,
Warm Garlic Toast, Caesar Salad,
House Pasta Salad, Diced Fruit Bowl

\$28.00

Minimum of 25 guests

Autumn Harvest Buffet

Chicken Marsala with Button Mushrooms,
Roasted Loin of Pork with Cranberry Glaze
House Salad with Ranch Dressing, Fresh Fruit
Tray, Fresh Vegetable Tray with Dill Dip, Green
Beans, Wild Rice Medley

\$30.00

Minimum of 50 guests

Rudy's Grand Buffet

House Salad with Ranch Dressing, Fresh Fruit
Tray, Fresh Vegetable Tray with Dill Dip, Green
Beans, Garlic Mashed Potatoes, Beef Gravy,
Baked Chicken, Baked Ham, Roasted Sirloin of
Beef

\$36.00

Minimum 50 guests

Chicken Supreme Buffet

Chicken Breast in Supreme Sauce, Garlic Mashed
Potatoes, Green Beans, Fresh Fruit Tray, Caesar
Salad, Fresh Vegetable Tray with Dill Dip

\$28.00

Minimum of 25 guests

Pork Medallion Buffet

Bacon Wrapped Pork Medallions
with Béarnaise Sauce,
Carved Roasted Loin of Beef
House Salad with Ranch Dressings,
Fresh Fruit Tray, Fresh Vegetable Tray with
Dill Dip, Green Beans, Wild Rice Medley

\$30.00

Minimum of 50 guests

Chicken Cordon Bleu Buffet

Chicken Stuffed with Ham and Swiss Cheese.
Baked in Swiss Cheese Cream Sauce,
Wild Rice Medley, Green Beans,
House Salad with Ranch Dressings, Fresh Fruit
Tray, Fresh Vegetable Tray with Dill Dip

\$28.00

Minimum of 25 guests

Picnic Buffet

Potato Salad, Fresh Fruit Tray, Western Baked
Beans, Dill Pickles, Hamburgers,
Bratwurst in Sauerkraut, and Kettle Chips
~Assorted Buns, Lettuce, Tomatoes, Onions,
Cheese, Ketchup, Mustard, Mayonnaise

\$29.00 Dinner

Minimum of 25 guests

Children – Buffet

All Buffet Options

**For Children 10 years and under only

\$13.00

Plated Dinner Entrees

Minimum of 10 orders per entrée selection with a max of 3 selections.

Dinner menu is available after 2pm.

All Dinner Entrees are served with Freshly Brewed Coffee and Soft Rolls.

~Choose One Salad, Veggie and Starch Option~

Pasta

Tortellini Carbonara

Cheese Filled Tortellini, Sun Dried Tomatoes, Peas, and Garlic Cream Sauce. Topped with Parsley and Bacon

(No starch/veggie option)

\$25.00

Shrimp Scampi

Jumbo Shrimp Sauteed in White Wine with Garlic, Red Pepper Flakes, Olive Oil, Lemons, and Butter. Served over Linguine and topped with Parsley.

(No starch/veggie option)

\$27.00

Butternut Squash Ravioli

Butternut Squash Stuffed Ravioli with a Brown Butter Sage Sauce
(Vegetarian)

(No starch/veggie option)

\$23.00

Grilled Chicken Fettuccini Alfredo

Parmesan Alfredo Sauce over Fettuccini Pasta topped with Sliced Grilled Chicken

(No starch/veggie option)

\$24.00

Chicken

Harvest Chicken

Chicken Breast stuffed with Minnesota Wild Rice, Sausage, and Dried Cherries, topped with a Chive Cream Sauce

\$26.00

Parmesan Chicken

Chicken Breast coated in Italian Seasoned Breadcrumbs, topped with Marinara Sauce and Parmesan Cheese, served over a bed of Fettuccini Pasta

(No Starch Option)

\$25.00

Baked Chicken GF

2 Pieces of our Juicy Breaded Chicken

\$25.00

Lemon Herb Chicken GF

Boneless Chicken Breast dusted in flour then sautéed, topped with our Homemade Lemon Herb Cream Sauce

\$25.00

Chicken Marsala GF

Breaded Boneless Chicken Breast loaded with a Marsala Wine Sauce and Sauteed Button Mushrooms

\$25.00

Chicken Cordon Bleu

Boneless Chicken Breast stuffed with sliced Ham and Swiss Cheese, coated in Panko Breadcrumbs, and topped with Swiss Cream Cheese Sauce

\$25.00

Beef

Redeye Marinated Sirloin

8 oz Sirloin lightly Marinated in a Soy – Hoisin Sauce, and cooked to a Medium Rare / Medium Temperature
\$27.00

Filet Mignon (GF)

8 oz Filet Mignon topped with Sautéed Mushrooms and cooked to a Medium Temperature
\$43.00

Prime Rib of Beef (GF)

12 oz Slow Roasted Prime Rib of Beef cooked to a Medium Temperature, served with Au Jus and Horseradish
\$38.00

Tenderloin Tips

Tenderloin Tips Braised in a Rich Homemade Gravy and served over Garlic Mashed Potatoes (No Starch Option)
\$25.00

Beef Brisket

8 oz of slow Roasted Beef with a Dry Rub. BBQ Sauce on the side
\$25.00

Pork

Cranberry Glazed Pork Loin

8 oz. Dry Rubbed Pork Loin, drizzled with our Orange n 'Honey Cranberry Sauce and topped with Rosemary
\$22.00

Drunk n Dirty Pork Chops

Aged in a Whisky Marinade, our 10 oz. bone in Pork Chop is Charcoal grilled and topped with our homemade Bearnaise Sauce and chopped Applewood Smoked Bacon
\$24.00

Rudy's Baby Back Pork Ribs

1/3 Rack of Dry Rubbed Pork Ribs slow cooked in the oven and finished off on our charcoal grill. Lightly basted in our Sweet Hickory BBQ Sauce
\$24.00

Slow Roasted Honey Ham

Smoked Applewood Honey Crusted Ham, topped with Pineapple and Cherries
\$22.00

Children' Plated Entrée Options

Chicken Strips (GF) , Mini Corn Dogs or Cheeseburger
Includes Fresh Diced Fruit and French Fries
**For Children 10 years and under only.

Choose one for all plates:

\$12.00

Vegan/Vegetarian

Vegan Pasta Penne

Penne Pasta with Broccoli, Onion, Red Pepper, Zucchini and Mushroom in a *Garlic White Wine Sauce*

(No starch/veggie option)

\$24.00

Chicken Parmesan

Vegan plant based breaded chicken patty smothered in homemade tomato sauce. Topped with a non-dairy cheese and served over vegan and gluten free pasta

\$24.00

Butternut Squash Ravioli

Butternut Squash Stuffed Ravioli with a Brown Butter Sage Sauce

(Vegetarian)

(No starch/veggie option)

\$23.00

Seafood

Bruschetta Topped Salmon GF

Grilled Wild-Caught Salmon Filet topped with Bruschetta Mix, and Shredded Parmesan Cheese. Topped with a Balsamic Reduction

\$27.00

Rudy's Pan-Fried Walleye

Walleye Pan Fried and topped with Toasted Almonds and Fish Butter

\$28.00



Rudy's Pan-Fried Walleye

Trays/ Boards & Stations

Vegetable Tray GF

Assorted Vegetables
Served with Dill Dip

50 Guests
\$140.00

Domestic Cheese Tray

Assorted Cubed and Sliced Cheeses, Assorted
Crackers and Baguette

50 Guests
\$160.00

Deli Meat & Cheese Tray

Assorted Sliced Deli Meats, Sliced Cheese, Dollar
Buns & Condiments

50 Guests
\$150.00

Fresh Fruit Tray GF

Assorted Fresh Seasonal Fruit

50 Guests
\$150.00

Anti-Pasto Board

Beef Sticks, Salami Slices, Italian Cheeses, Black
and Green Olives, Roasted Garlic, Pickled Cherry
Tomatoes, Gershwin Pickles, Salami Slices,
Roasted Red Peppers, Artichokes, Cocktail
Onions, and Pepperoncini's

50 Guests
\$255.00

Cheese & Fruit Board

Imported & Domestic Cheeses, Salami Slices,
Baked Brie, Fig Spread, Mixed Nuts,
Grapes, Strawberries, and Dried Apricots,
Assorted Crackers & Flat Breads

Serves 50
\$250.00

Cheese & Fruit Board



Mac- n- Cheese Station

Homemade Mac and Cheese, Bacon Bits,
Steamed Broccoli, Green Onions, and
Breadcrumbs

25-person min order

\$6.00 per person

Mashed Potato Station

Garlic Mashed Potatoes,
Bacon Bits, Steamed Broccoli, Green Onions,
Shredded Cheese,
Sour Cream and Gravy

Serves 100

\$450.00

Sub Station

Assorted Sliced 4" Party Sub Sandwiches,
Kettle Chips

Serves 50

\$350.00

Hummus & Veggie Station

Garlic Hummus, Roasted Red Pepper Hummus,
Black Bean Hummus, Sliced Cucumbers, Baby
Carrots, Tri Colored Pepper Fingers, Celery, Pea
Pods, Assorted Crackers, Pita Bread, Garlic Toasted
Baguettes

(Gluten free crackers upon request)

Serves 100

\$325.00

Pretzel Station

Soft & Hard Pretzels, Pretzel Knots and Sticks with
Melted Cheddar Cheese, Marinara Sauce, and
German Mustards

25-person min order

\$6.00 per person

Chip Station

Tri Colored Tortilla Chips and Kettle Chips served
with Tomato Salsa, Caramelized Onion Dip, Chili
Con Queso and Guacamole

25-person min order

\$5.00 per person

Walking Taco Station

Tortilla Chip Bags, Mexican Ground Beef, Chili, Sour
Cream, Nacho Cheese Sauce, Lettuce, Diced Onions,
Jalapenos, Diced Tomatoes

25-person min order

\$8.00 per person

Small Bites

Bull Bites

Tenderloin Tips Blackened in a Cajun Spice
Served with Creamy Horseradish Aioli and Bearnaise
30 Guests
\$165.00

Wings

Choose One:
Teriyaki, Bourbon, Hot & Spicy Buffalo, Honey BBQ,
Dry Rub or Mango Habanero
50 Pieces
\$95.00

Meatballs

Choose One:
BBQ, Swedish, Korean, Teriyaki or Italian
50 Pieces – 2 oz Meatballs
\$95.00

Spanakopita

Flakey Phyllo Dough Stuffed with Spinach, Onions,
Cheese, and Herbs
50 Pieces
\$120.00

Eggrolls

Served with Sweet & Sour Sauce
50 Pieces
\$95.00

Phyllo Bites

Brie Cheese, Craisins, Walnuts and Honey
50 Pieces
\$135.00

Walleye Fingers

Breaded Walleye
Served with Tartar Sauce
50 Pieces
\$175.00

Bacon Wrapped Scallops

Savory Sea Scallops Wrapped in Bacon
100 Pieces
\$350.00

Coconut Shrimp

House Breaded Jumbo Shrimp
Served with Horseradish Marmalade
50 Pieces
\$200.00

Jumbo Shrimp

Jumbo Shrimp with Cocktail Sauce
50 Pieces
\$160.00

Spinach Artichoke Dip

Fresh Spinach and Artichokes in Cream Sauce served
with Tortilla Chips and Toasted Baguette
75 Guests
\$160.00

Mushroom Caps

Crab Meat stuffed Mushrooms
Topped with Parmesan Cheese
50 Pieces
\$110.00



Crostini's

Smoked Salmon Crostini

Herb Cream Cheese, Salmon, Crushed
Capers and Parsley

50 Pieces

\$150.00

Shaved Prime Rib Crostini

Roasted Garlic, Chive Cream Cheese,
Fried Kale and Prime Rib

50 Pieces

\$150.00

Chicken Cashew Salad Crostini

Diced Chicken, Celery, Craisins, Grapes
and Pecans

50 Pieces

\$150.00

Bruschetta Crostini

Caesar Dressing, Tomatoes, Onions,
Basil,

Garlic, Parmesan Cheese.

Drizzled with Balsamic Reduction

50 Pieces

\$125.00

*Or- Try our bruschetta or olive
tapenade as a pinwheel appetizer.*

Olive Tapenade Crostini

Olive Tapenade, Garlic Crostini
and Shaved Parmesan

50 Pieces

\$125.00

Skewers

Caprese Skewers

Fresh Mozzarella, Grape Tomatoes, and Basil
Leaves topped with Extra Virgin Olive Oil,
Pepper, and Sea Salt

50 Pieces

\$135.00

Peanut Chicken Satay Skewers

Marinated Chicken topped
with Green Scallions

50 Pieces

\$155.00

Bacon Date Skewers

Pitted Dates stuffed with Blue Cheese. Wrapped
in Applewood Smoked Bacon and topped with

Ginger Gel

50 Pieces

\$155.00

Teriyaki Shrimp Skewers

Jumbo Shrimp, Pineapple Chunks, Red
Peppers. Topped with Teriyaki Sauce and Black

Sesame Seeds

50 Pieces

\$155.00

Fruit Skewers

Pineapple, Strawberries, Melons,
Grapes, Cubed Cheese.

Drizzled in a Sesame Honey Sauce

50 Pieces

\$135.00

Cold Salads

Italian Pasta Salad

Pasta, Feta Cheese, Red Peppers, Tomatoes, Black
Olives, and Pepperoncini

Tossed in Italian Dressing

Serves 50

\$125.00

Broccoli Salad

Broccoli Florets, Shredded Carrots, Bacon, Red
Onion, Craisins, Sunflower Seeds

Mixed with a Creamy Dressing

Serves 50

\$125.00

Pesto Chicken Salad

Diced Chicken, Penne Noodles, Peas, Mozzarella
Balls, Basil, and Pine Nuts

Tossed in a Pesto Sauce.

Serves 50

\$125.00

The Desserts

Bars

Choose: Brownies, 7 Layer Bars,
Triple Berry Crumb Bars, Lemon Bars,
Apple Caramel Bars,
\$36.00 per dozen (per flavor)

Cookies

Choose: White Chocolate Chunk Macadamia Nut,
Chocolate Chip, M&M,
Sugar, Peanut Butter,
Oatmeal Raisin, Snickerdoodle
\$22.00 per dozen (per flavor)

Sweet Dessert Station

Homemade Apple Crisp
&
Raspberry Bread Pudding
with Whiskey Butter Sauce

2 Chafing Dishes
(1 pan of each – serves 50)
\$300

Cake

Banana Chocolate Cake
\$7.00

Carrot Cake
\$6.00

Chocolate Cake
\$8.00

Flourless Chocolate Torte (GF)
\$7.00

Lemon Cake
\$6.00

Mousse (GF)

Chocolate, Strawberry, or Vanilla
\$5.00

Cheesecake:

Raspberry Donut Cheesecake

Sweet Potato Maple Cheesecake

Plain with Fruit Topping

Salted Caramel

Brown Cow

Turtle

\$7.00



Sweet Potato Maple Cheesecake

Beverages

Coffee / Water Station - \$30.00 / Gallon (serves 16- 20 ppl)

Iced Tea - \$28.00 / Gallon

Lemonade - \$28.00 / Gallon

Juice (Pineapple or Orange)- \$17.00 / Carafe

Infused Water - \$22.00 / Gallon

Orange & Ginger

Cucumber Honeydew & Mint, Blueberry Lemon & Rosemary, or Strawberry & Basil

Soda /Water Station - \$2.00 (per person)

Choose 3 soda selections:

Pepsi – Diet Pepsi – Starry – Root Beer -
Mountain Dew – Dr. Pepper – Raspberry Bubbly Water

Minimum of 25 people – set up for 4 hours

Drink Tickets & Bar Options

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 \$100.00 will be charged.

Host Bar

All beverages will be added on one tab and charged to the person hosting the function.

A 24% service fee 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 \$100.00 will be charged.

Drink Tickets

Drink tickets are used as markers, and you are charged for the drinks ordered.

Choose a limited option drink ticket which helps you control cost or go with an open value ticket.

We will custom print your tickets for you.

All tickets expire at the end of the event.

Cocktails - Beer - Wine

Call Brand Beverages- \$7.00

Absolut, Bacardi, Tanqueray, Jack Daniels Captain Morgan, Jim Beam, Dewar's

Premium Brand Beverages -\$7.50- 8.50

Patron, Belvedere, Grey Goose, Bombay

Cordial Beverages - \$8.00

Chambord, Grand Marnier, Bailey's

White Claw - \$6.00

Mimosas - \$7.00

Wycliffe Brut Champagne Bottle - \$25.00

La Marca Prosecco Bottle- \$35.00

Chandan Brut Bottle - \$45.00

Domestic Bottle Beer - \$5.00

Domestic Premium Bottle Beer - \$6.00

Imported Bottle Beer - \$6.50

Rudytni - \$6.00

per glass
(Rudytni served in plastic glass)

Kegs

Domestic Keg- \$350.00

Coors Lite, Mich Golden Lite, Miller Lite, Miller, Bud Lite, Bud, Coors Lite

Premium or Import Keg - \$400.00

(and up)

Leinenkugel's, Castle Danger Cream Ale, Kona Big Wave, Deschutes IPA, Peroni

16-gallon averages 128 -16 oz glasses



Preferred Vendor List

Chair Covers/Sashes/Décor Rental

Creative License.....(651)-402-0342

Bakery

Grandma's Bakery.....(651)-779-0707

DJ Services

Party Music Inc: www.partymusic.com

Paul or Blake Yeo #952-941-3830

~Offering DJ services, Photo Booth, Uplighting and Karaoke~

or

Midwest Sound & Light Show.....(651)-644-4111

Outdoor Ceremonies

Panola Valley Gardens.....(651)-257-6072