



RRG
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

~Experienced, uniformed wait staff

~Tables, chairs, serving ware

~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

~On site event management, planning and assistance

~Discounted Children's Meals

Preferred Vendor List

Chair Covers/Sashes/Décor Rental

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

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



Lodging & Amenities

~Beautiful guest 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 Redeye Grill & Rooftop

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! Both spots are great to continue the party after the reception ends.

RRCG
Rudy's Redeye Grill

RUDY'S
ROOFTOP



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.

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 friendly, 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 Vадnais room.
- ~Friday Or Sunday event food and beverage minimums are: \$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:

~Cost if you have an onsite wedding or reception: \$50.00.

~Cost without onsite wedding or reception: \$100.00.

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



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 Chicken
Champagne Chicken
Savory Supreme Chicken
Balsamic Bruschetta Chicken
Baked Cod with Lemon Dill Sauce
Roasted Sirloin w/ Gravy
Country Baked Ham
Rice Medley Stuffed Chicken

Cider Glazed Pork Loin
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
Broasted Chicken

Choose One Salad, Vegetable and Starch Option

(on next page)



Sides

Plated Entrée & Build Your Own Buffet Selections

~Choose one Salad One Starch and One Vegetable~

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:

Rice Medley

Roasted Baby Red Potatoes with Parsley

Garlic Mashed Red Potatoes

Tri Colored Fingerling Roasted Potatoes

GF

Scalloped Potatoes

Baked Diced Sweet Potatoes

Vegetables:

Steamed or Teriyaki Green Beans

Green Bean Almondine

Steamed Mixed Veggies

Broccoli

Premium Vegetable Selection:

Roasted Mixed Root Vegetables

Brussel Sprouts

Grilled Asparagus

Roasted Tri Color Carrots

\$1.50 per person upcharge

Rudy's 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,
Pasta Salad, Diced Fruit Bowl

\$30.00

Minimum of 25 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

\$29.00

Minimum of 25 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

\$29.00

Minimum of 25 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

\$38.00

Minimum 50 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

\$29.00

Minimum of 50 guests

Chicken Cordon Bleu



Children 's Buffet - \$13.00

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



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)

\$26.00

Grilled or Cajun Fettuccini Alfredo

Parmesan Alfredo Sauce over Fettuccini Pasta topped with Sliced Grilled Chicken
(No starch/veggie option)

\$25.00

Butternut Squash Ravioli

Butternut Squash Stuffed Ravioli with a Brown Butter Sage Sauce
(Vegetarian)
(No starch/veggie option)

\$24.00

Butternut Squash Ravioli

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)

\$26.00

Lemon Herb Chicken

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

\$26.00

Chicken Marsala

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

\$26.00

Chicken Cordon Bleu

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

\$26.00

Beef

Boneless Beef Short Ribs

10 oz. Slow Roasted

\$40.00

Prime Rib of Beef

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

Roasted Sirloin of Beef

Served with Gravy.

Cooked to a Medium Rare / Medium Temperature

\$27.00

Pork

Cranberry Glazed Pork Loin

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

\$23.00

Rudys 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

Cider Glazed Pork Loin

Boneless Pork Loin slow-roasted and topped with Apple Cider Glaze and bits of Apple

\$23.00



Roasted Sirloin of Beef

Children Plated Options - \$12.00

Choose: Chicken Strips (GF), Mini Corn Dogs or a Cheeseburger
Includes Fresh Diced Fruit and French Fries

**For Children 10 years and under only



Vegan/Vegetarian

Vegan Pasta Penne

Penne Pasta with Broccoli, Onion, Red Pepper, Zucchini and Mushroom in a *Red Sauce*
(No starch/veggie option)

\$24.00

Butternut Squash Ravioli

Butternut Squash Stuffed Ravioli with a Brown Butter Sage Sauce
(Vegetarian)
(No starch/veggie option)

\$24.00



Rudy's Pan-Fried Walleye

Seafood

Bruschetta Topped Salmon ^{GF}

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

\$28.00

Rudy's Pan-Fried Walleye

Walleye Pan Fried and topped with Toasted
Almonds and Fish Butter

\$28.00



Boards

Charcuterie Board

Charcuterie Board

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

Serves 50

\$275.00

Hummus & Anti-Pasto Board

Garlic Hummus, Sliced Cucumbers, Baby Carrots, Beef Sticks, Salami Slices, Italian Cheeses, Black and Green Olives, Pickled Cherry Tomatoes, Gershwin Pickles, Roasted Artichokes, Cocktail Onions, Pepperoncini's, Pita Bread, Assorted Crackers & Toasted Baguettes

50 Guests

\$275.00

Hummus & Anti-Pasto



Dessert Board



Dessert Board

Sliced Apples, Grapes, Pineapple, Mini Cheesecakes, Brownies, Churros, Cookies, Chocolates, Cream Filled Wafers, and Fruit Dip

Serves 50

\$300.00



Stations

Mac- n- Cheese Station

Homemade Mac and Cheese, Bacon Bits,
Steamed Broccoli, Green Onions,
and Breadcrumbs
25-person min order
\$8.00 per person

Mashed Potato Station

Garlic Mashed Potatoes,
Bacon Bits, Steamed Broccoli, Green Onions,
Shredded Cheese,
Sour Cream and Gravy
Serves 50
\$225.00

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
\$8.00 per person

Trays

Vegetable Tray

Assorted Vegetables
Served with Dill Dip
50 Guests
\$140.00

Fresh Fruit Tray

Assorted Fresh Seasonal Fruit
50 Guests
\$150.00

Sandwich Tray

Assorted Sliced 4" Party Sub Sandwiches,
Kettle Chips
Serves 50
\$350.00

Deli Meat & Cheese Tray

Assorted Sliced Deli Meats, Sliced Cheese, Dollar
Buns & Condiments
50 Guests
\$150.00



Deli Meat & Cheese Tray

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

Spinach Artichoke Dip

Fresh Spinach and Artichokes in Cream Sauce
served with Tortilla Chips and Toasted Baguette

75 Guests

Meatballs

Choose One:

BBQ, Swedish, Korean, Teriyaki or Italian
50 Pieces – 2 oz Meatballs

\$95.00

Phyllo Bites

Brie Cheese, Craisins, Walnuts and Honey

50 Pieces

\$135.00



Meatballs



Bull Bites

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

Spanakopita

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

Jumbo Shrimp

Jumbo Shrimp with Cocktail Sauce
50 Pieces
\$160.00

Mushroom Caps

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

Eggrolls

Served with Sweet & Sour Sauce
50 Pieces
\$95.00



Bacon Wrapped Scallops



Spanakopita



Eggrolls

Cold Salads

Italian Pasta Salad

Pasta, Feta Cheese, Red Peppers, Tomatoes,
Black Olives, and Pepperoncini
Tossed in Italian Dressing
Serves 50
\$125.00

Teriyaki Pasta Salad

Bow Tie Pasta, Spinach, Mandarin Oranges,
Green Onions, Dried Cherries, Grilled Chicken,
and Cashews tossed in a
Sesame Teriyaki 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



Pesto Chicken Salad

Skewers

Caprese Skewers

Fresh Mozzarella, Grape Tomatoes, and Basil
Leaves topped with Extra Virgin Olive Oil,
Pepper, and Sea Salt
50 Pieces
\$135.00

Teriyaki Shrimp Skewers

Jumbo Shrimp, Pineapple Chunks, Red
Peppers. Topped with Teriyaki Sauce and
Black Sesame Seeds
50 Pieces
\$155.00



Bacon Date Skewers

Bacon Date Skewers

Pitted Dates stuffed with Blue Cheese.
Wrapped in Applewood Smoked Bacon and
topped with Ginger Gel
50 Pieces
\$155.00

Crostini's



Peanut Satay Skewers

Peanut Chicken Satay Skewers

Marinated Chicken topped
with Green Scallions

50 Pieces
\$155.00

Fruit Skewers

Pineapple, Strawberries, Melons,
Grapes, Cubed Cheese.
Drizzled in a Sesame Honey Sauce

50 Pieces
\$135.00

Shaved Prime Rib Crostini
Roasted Garlic, Chive Cream Cheese,
Fried Kale and Prime Rib
50 Pieces
\$150.00

Olive Tapenade Crostini
Olive Tapenade, Garlic Crostini
and Shaved Parmesan
50 Pieces
\$125.00

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



Bruschetta Crostini

Desserts

Cake

Per dozen per flavor

Carrot Cake
\$6.00

Chocolate Cake
\$8.00

Flourless Chocolate Torte (GF)
\$7.00

Lemon Cake
\$6.00

Orange Phyllo Cake
\$7.00

Bars

Per dozen per flavor

Brownies, Blondie Choc Chip, Triple Berry
Crumb, Lemon, or Apple Caramel
\$36.00



Cheesecake:

Per dozen per flavor

Raspberry Donut Cheesecake

Sweet Potato Maple Cheesecake

Plain with Fruit Topping

Salted Caramel

Turtle

\$7.00

Cookies

Per dozen per flavor

Choose: White Chocolate Chunk Macadamia Nut,
Chocolate Chip, M&M, Sugar, Peanut Butter,
Oatmeal Raisin, or Snickerdoodle
\$22.00

Sweet Dessert Station

Homemade Apple Crisp &
Raspberry Bread Pudding w/ Whiskey Butter Sauce

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

\$300

Or order separately at 150.00 per pan



Sweet Potato Maple Cheesecake

**Desserts must be purchased through Rudy's. If you would like to bring a specialty wedding cake or cupcakes from a licensed facility (nothing homemade), a handling fee will be charged.

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**

Soda Station - \$2.00 (per person)

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

Choose 3 flavors - Minimum of 25 people – set up for 4 hours

Infused Water - \$8.00 per carafe

Orange-Basil & Ginger, Cucumber-Lemon & Mint, Blueberry-Lime & Rosemary, or Strawberry & Basil

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% gratuity and 9.625% liquor 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, not the ticket. Choose a limited option drink ticket which helps you control cost and is good for a one-shot call beverage, domestic bottled beer, glass of wine or a soda. Or go with an open value ticket which is good for anything. We will custom print your tickets for you. 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

Rudytini - \$6.00

per glass
(Rudytini served in plastic glass)



Keags

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