

Bellwood Country Club



Catering Menu & Event Policies

Room Rental Fees

All functions require a signed contract & non-refundable deposit (if applicable) to be secured.

All costs associated with banquet facilities are subject to change. Contact Catering Department for most up to date options & pricing.

ROOM RENTALS

Fireside Room (best for groups 10-45 seated) required for weddings hosting onsite ceremonies:

Sunday-Thursdays	\$200
Friday-Saturdays	\$550

Ballroom (seats up to 275):

Sunday	\$750
Food & Beverage minimum	\$4,000
Friday	\$1,500
Food and Beverage minimum	\$5,500
Saturday	\$2,100
Food and Beverage minimum	\$8,500

Bridal Suite \$200

Complimentary with on-site ceremony

Contact Catering for weekday rates, minimums, off season pricing & holiday weekend rates.

Room rentals include linens, round tables, Chiavari chairs, standard tableware, serving staff and bartenders, security (if applicable) patios, and set up/tear down of any items supplied through Dellwood Country Club.

SERVICE CHARGE & SALES TAX

The Service Charge is the property of Dellwood Country Club, not the Employee. All food and beverage prices & miscellaneous rental items are subject to 20% Service Charge and mandatory State Sales Tax. **Service Charges and State Sales Tax are NOT reflected in the prices listed on the banquet menu.**

CEREMONY FEE (Indoor & Outdoor) \$500 Includes use of the Bridal Suite;

Indoor ceremonies will occur in the ballroom with tables fully set to the side. After the ceremony staff will move all tables and chairs based on your reception set up (Please allow a minimum 30 minutes in planning timeline for the transition time) while your guests gather in the fireside room and common areas.

Outdoor Ceremony:

Set up on our courtyard grass below our first tee.

White Padded Garden Chairs up to 200	\$2.50/chair
Any chairs over 200	\$4.50/chair
(includes set up and tear down)	

Rehearsals: Due to the volume of events at Dellwood Country Club, Rehearsals are unavailable in advance of the wedding date.



Additional Add Ons

DÉCOR LIMITATIONS

Confetti, glitter, rice, birdseed, sparklers, petaled lined aisles or balloon release are not allowed.

Nails, tacks, pins, staples, tape, command hooks or other devises are not allowed to affix any decorations on any walls.

Any candles must be enclosed (no open flames/not free standing). Flamed candles not adhering to these guidelines will not be lit.

IN HOUSE DÉCOR RENTAL ITEMS

◆ Clear Glass Fish Bowls or Cylinders (cylinders come in 6" 7.5" & 9")	\$2 per
◆ 3" Round Floating Candles (10 hour)	\$2.50 per
◆ Votives (10 hour)	\$1.50 per
◆ 14" Round Mirrors	\$3 per
◆ 13" Gold or Silver Charger Plates	\$1.00 per
◆ 3 Staggered Heights of Cylinder vases with Floating Candles & Mirror	\$15 table
◆ Five Staggered Silver Candle Sticks with flameless candles (great for fireplace mantle)	\$40 set
◆ Assorted Gold Candle Sticks with flameless candles	\$50 set
◆ Iron Easels	\$10 per
◆ 3' Black Columns (great for ceremony floral displays)	\$10 per

AUDIO VISUAL RENTAL ITEMS

◆ Wireless microphone with speaker -Auxiliary capability available upon request.	\$150
◆ Projection to TVs in Ballroom	\$75
◆ Projector and Projection Screen	\$75
◆ Projection screen only	\$25

ATTENDANT & MISCELLANEOUS FEES

◆ Coat Check Attendant	\$200
◆ Parking Attendant *Required for events over 225	\$100
◆ Fire Bowl Rental (ballroom only)	\$75
◆ Outdoor Propane Heaters	\$75/per heater

TABLE LINENS

Dellwood Country Club provides complimentary white, ivory, or black table cloths. We also have a variety of solid napkin colors. Check with Catering Manager for available options.

CEILING DRAPING/LIGHTING

Ceiling draping or café lights are **not included** in the ballroom. Due to the high ceilings, a lift is needed to put up any ceiling drape or lights. Dellwood Country Club **requires** ceiling drape to be done by the company, Creative License, to ensure proper use of the lift and to have a guaranteed professional draping job.

Contact Creative License at 651-402-0342 or terry@creative-license.net for your drapery/lighting needs.

Contracting will be done separately from Dellwood Country Club for any products contracted with Creative License.



Additional Policies

PAYMENT SCHEDULE

Half of the food and beverage minimum is due 180 days prior to your event date and the remaining half is due 90 days prior to event date. Final payment is due in full for all events **one week prior** to the event. All food and beverage orders will be on hold if payment is not received on time, unless prior arrangements have been made with the Catering Department. Any balance incurred after final payment is made or during the event, will be billed the Monday, following the event date, with a 30 day due date.

Cash or check accepted, **credit payments have 2-3% processing fee.**
Credit cards are accepted at the bar during the event or there is an ATM onsite.

MUSIC & ENTERTAINMENT

All entertainment must be set up before your guests arrive and finished no later than 12:00 AM. All personal belongings & outside vendor items must be removed no later than 12:30 AM.

LOST OR DAMAGED ITEMS

Dellwood Country Club will not assume responsibility for the damage or loss of any merchandise or articles left on the premises before, during or after any event. All personal belongings must be removed within one hour of the conclusion of your event, not exceeding 12:30AM.

DAMAGE DEPOSIT

Dellwood Country Club requires a refundable \$250.00 damage deposit. Any damage to club property caused by an attendee, performer, or set up person shall be the responsibility of the host of the party. The cost of any repairs, cleaning, or replacement of items shall be billed to the host of the party in excess of the \$250.00 damage deposit.

CANCELLATION

See contract for cancellation fees. **All event deposits are non-refundable.** The Catering Office must receive all cancellations in writing. Cancellations are confirmed once Dellwood Country Club has received written cancellation and appropriate cancellation fee.

ID REQUIRED

Dellwood Country Club is required under Minnesota State law to request proper identification of any person who appears to be 35 years old or younger for the purchase of alcohol or tobacco products. We reserve the right to refuse service of alcoholic beverages to any guest that is underage, unable to produce proper identification, and/or appears to be intoxicated in the best judgment of our staff.
Dellwood Country Club will not pour liquor shots of any kind, in any varying way.



Food Policies & Information

FOOD TASTINGS

Due to the volume of events at Dellwood, **we are not able to conduct individual tastings.**

Our mass tasting events are usually held on a Thursday evening in the Spring & Fall beginning at 5:30pm. The event is \$25/bride & groom provided you have paid a deposit and are booked for an upcoming event. You are welcome to invite other guests to the tasting or attend more than once, at a cost of \$45 per guest/second time.

Please contact Catering to make a reservation to attend the Tasting event that best fits into your wedding schedule.

FOOD AND BEVERAGE REGULATIONS

All food and beverage consumed on the property by any patron or guests must be provided by Dellwood Country Club, with the exception of desserts. No alcohol or coolers may be brought into the club, nor can items be consumed in the parking lot.

Any food or beverage brought onto the property, without prior approval, will result in a fee, charged to the host party, and or will be disposed of by Dellwood Management. If food or beverage continues to be brought onto the property, the individual at fault may be asked to leave the premises.

Due to health department and insurance regulations, no food or beverage items may be removed from the premises. Take home boxes will not be distributed to any guests for any events.

MENU SELECTION

Our menus will provide helpful suggestions in meal and party planning, but you are not limited to these selections alone. Our Catering Office is ready to consult with you on any special gourmet, or themed menu to give your function a personal touch. **Your final menu selections must be submitted to the Catering Office no later than three weeks prior to your scheduled event.**

ENTRÉE SELECTIONS

Entrée selections are limited to 3 choices for any event. If providing multiple options, you are required to provide a breakdown of entrée choices 14 days prior to the function, as well as a color code or similar system to identify each guest's entrée selection on the event date. Vegetarian, Children meals, and any entrees with special dietary needs are available upon request and must be included with your final meal selections.

GUEST GUARENTEES

A final guest count guarantee must be provided a minimum of 14 days prior to your event. **This is the minimum amount you will be charged** and your total amount ordered will not be lowered in event of guest cancellations. If the Catering Office does not receive a guaranteed number, we will use the maximum number of people expected on your contract as your guaranteed amount.

OUTSIDE DESSERT FEE

Wedding/Tiered Cakes & Large Dessert Displays are subject to a outside dessert fee of \$2.00 per person (this includes weddings that have individual cakes as centerpieces at each dinner table). Functions providing only sheet cakes/cupcakes/other for dessert are subject to a fee of \$1.00 per person.

Any desserts provided by Dellwood Country Club or directly invoiced from Buttercream Bakery are not billed an outside dessert fee.



Platters & Carving Stations

PLATTERS (Per 50 guests)

ARTICHOKE GRATIN WITH CROSTINI	\$175
Add crab meat	\$200
FARMER'S MARKET VEGETABLE	\$195
grilled, pickled & raw vegetables with basil aioli	
CRUDITATE	\$180
with ranch dressing	
FRESH FRUIT & ASSORTED CHEESE	\$210
served with assorted crackers	
BRUSCHETTA SAMPLER	\$195
tomato basil, spicy feta and olive tapenade served with crostini	
SEASONAL FRUIT DISPLAY	\$200
CHARCUTERIE	\$215
cured sausages, pate, pickled vegetables, nuts, fruit, crostini	
ASSORTED CHEESE DISPLAY	\$185
served with assorted crackers	
SMOKED SALMON	\$225
chopped egg, onion, capers, herbed cream cheese, sliced black olives, crackers	
MEZZE PLATTER	\$195
seasoned grilled pita, hummus, feta dip, baba ghanoush	

CARVING STATIONS (25 guests minimum)

These Stations are available at the listed prices when planned as an enhancement to additional hors d'oeuvres.

All Carving Stations include Bakery Fresh Rolls & Assorted Condiments

CARVING FEE:	\$ 100/chef
MARINATED BEEF TENDERLOIN	\$ Market
Veal Demi Glace, Creamy Horseradish	
WHOLE PIT SMOKED HAM	\$ 8/person
PRIME RIB	\$ Market
ROASTED PORK LOIN	\$ 9/person
ROASTED TURKEY BREAST	\$ 7/person

DELI DISPLAY	\$8/Person
--------------	------------

Roasted turkey breast, salami, & ham. Served with mini dollar rolls, lettuce, tomato, onion, banana peppers, assorted condiments & kettle cooked chips
(Great for an afternoon lunch, while getting ready or setting up!)



*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a certain medical condition.

We do our best to accommodate all special dietary needs. We are not a wheat free kitchen, there are trace amounts in the air and on our work surfaces.

Passed Hors D'oeuvres

COLD SELECTIONS per 25

CAPRESE SKEWERS	\$44
cherry tomato, fresh basil, mozzarella, balsamic	
CHARCUTERIE SKEWERS	\$45
tortellini, pepperoni, olives, Italian dressing	
TORTILLA PINWHEELS	\$42
choice of: vegetarian ranch, roast beef horseradish cream or turkey cranberry basil aioli	
MINI B.L.T	\$42
applewood bacon, lettuce, roma tomato, garlic aioli, crouton	
PROSCIUTTO WRAPPED ASPARAGUS OR MELON	\$42
AHI TUNA BITES*	\$48
wasabi aioli, sweet chili sauce, crispy wonton	
JUMBO SHRIMP COCKTAIL	\$70
champagne cocktail sauce	
CURRIED CHICKEN SALAD ON ENDIVE	\$40
STUFFED PEPPADEW PEPPERS	\$42
herb cream cheese	
DELLWOOD DEVEILED EGGS	\$42
whipped egg yoke, chive caviar	

CROSTINIS

BRUSCHETTA	\$38
fresh tomato, basil, garlic	
GRILLED APPLE TOAST	\$42
honey chèvre, pecans	
TWO OLIVE TAPENADE	\$38
goat cheese	
ARTICHOKE PARMESAN	\$38
KALAMATA OLIVE BUTTER	\$40
mozzarella, piquillo pepper	
PRIME TENDERLOIN	\$54
horseradish sauce	

HOT SELECTIONS per 25

BACON WRAPPED WATER CHESTNUTS	\$40
STUFFED MUSHROOMS	\$40
choice of crab, garlic and spinach or Italian sausage	
BACON WRAPPED SEA SCALLOPS	\$60
MINI REUBENS	\$40
open faced on cocktail rye	
BBQ OR SWEDISH MEATBALLS	\$40
CHICKEN WINGS	\$40
BBQ or buffalo (bone-in or boneless)	
CHICKEN SATAY	\$42
Thai peanut sauce	
COCONUT CHICKEN TENDERS	\$40
sweet chili sauce	
BUFFALO CHICKEN STICKS	\$40
fried with buffalo sauce, topped with bleu cheese dressing	
EGG ROLLS	\$38
sweet and sour sauce	
PORK POTSTICKERS	\$44
Asian sesame sauce, basil aioli	
COCONUT SHRIMP	\$52
sweet chili sauce	
SOUTHWEST EMPANADAS	\$44
seasoned chicken and cheese, southwest sour cream	
FLATBREAD PIZZAS	\$38
choice of prosciutto & pear, Tuscan chicken or margherita	
BRIE & RASPBERRY EN CROUTE	\$42
WILD MUSHROOM & BRIE PHYLLO CUPS	\$38
SPANIKOPITA	\$38
BULL BITE SKEWERS	\$50
spiced tenderloin tips, Fresh tomato, horseradish cream	
SURF & TURF SKEWERS	\$57
bull bites & garlic shrimp	
WALLEYE SKEWERS	\$44
panko bread crumbs, remoulade	
LOBSTER GRILLED CHEESE	\$48
boursin cheese	

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a certain medical condition.

We do our best to accommodate all special dietary needs. We are not a wheat free kitchen, there are trace amounts in the air and on our work surfaces.



Entrée Salads & Side Selections

All entrees are served with warm rolls, choice of one salad, vegetable, & starch.

Choose one of the following salads:

DELLWOOD HOUSE SALAD

Mixed Greens Tossed in our House Vinaigrette with Tomato, Sliced Cucumbers, Shredded Carrots, Red Cabbage & Croutons

CAESAR SALAD *

Crisp Romaine Leaves Tossed in our House Caesar Dressing With Garlic Croutons Topped with Parmesan

STRAWBERRY & BRIE SALAD \$1.5/guest

Mixed Greens Topped with Sliced Strawberries, Bits of Brie Cheese, Raspberry Poppy Seed Dressing and Candied Slivered Almonds

APPLE SALAD \$1.5/guest

Mixed Greens with Fresh Apples, Bleu Cheese, Candied Pecans and Apple Cider Vinaigrette

WEDGE SALAD \$1.5/guest

tomato, blue cheese crumble, pickled red onion, bacon, buttermilk blue cheese

Choose one of the following vegetables:

Garden Fresh Green Beans with Julienne Sweet Red Pepper

Garden Fresh Green Beans Almandine

Sugar Snap Peas with Shredded Carrots

Sautéed Zucchini with Yellow Squash, Bell Pepper & Red Onion

Fresh Asparagus with Red Bell Pepper \$2/person

Choose one of the following starches:

House Made Mashed Potatoes

Roasted Garlic Mashed Potatoes

Roasted Yukon Gold Potatoes with Olive Oil and Herbs

Scalloped Potatoes

Au Gratin Potatoes

Wild Rice Pilaf



*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a certain medical condition.

We do our best to accommodate all special dietary needs. We are not a wheat free kitchen, there are trace amounts in the air and on our work surfaces.

Plated Entrees

CHICKEN ENTREES

DELLWOOD STUFFED CHICKEN \$29

breaded chicken breast, stuffed with Smoked Bacon, Spinach, Basil and Havarti Cheese. Served with a Bruschetta Alfredo

CHICKEN CHAMPAGNE \$26

classic preparation with a Delicate Champagne Cream Sauce, Sliced Grapes & herbs

CHICKEN PICATTA \$25

Tangy Lemon, Caper and White Wine Sauce

CHICKEN PARMESAN \$26

Chicken Breast Coated with Panko Bread Crumbs and Parmesan Cheese, classic bruschetta relish over a pesto alfredo sauce

ALMOND CHICKEN \$27

Boneless Chicken Breast Coated in Crushed Almonds and Bread Crumbs. Sautéed and Topped with Honey Dijon Mustard Sauce

CHICKEN MARSALA \$25

Chicken Breast dredged with Seasoned Flour and Sautéed. topped with a Mushroom Marsala Sauce

MINNESOTA CHICKEN \$29

Prosciutto wrapped and Stuffed with Wild Rice, Dried Cranberries and under a Wild Mushroom Brandy Sauce

CHICKEN SALTIMBOCCA \$26

Chicken Breast Lightly Breaded and Topped with Prosciutto and sage White Wine cream Sauce

CHICKEN CAPRI \$25

Grilled Chicken Breast served with Marinated Tomatoes, Fresh Mozzarella with a Pesto Sauce

VEGETARIAN ENTREES

WILD MUSHROOM RAVIOLI

With Sautéed Peppers, Onions & Spinach & tossed in parmesan alfredo sauce

BAKED PENNE

Penne Pasta with Onions and Bell Peppers, Covered with Italian Marinara Sauce and a Five Cheese Blend

GRILLED VEGETABLE TOWER

roasted tomato, eggplant, zucchini, & asparagus over brown rice with a roasted tomato sauce

MEAT ENTREES

GRILLED SIRLOIN \$32

A Eight Ounce Steak Topped with Herbed Steak Butter and Sautéed Mushrooms. Served Medium

SLICED BEEF TENDERLOIN \$37

House Marinated Beef Tenderloin, Roasted Whole. Sliced to order with Demi-Glace

FILET MIGNON \$36

Grilled Six Ounce Filet Mignon Topped with Wild Mushroom Demi Glace

PORK LOIN \$30

Slow Roasted Pork Loin Drizzled with an Apricot Mustard Demi-Glace

PRIME RIB \$ Market

with au jus and creamy horseradish sauce

FISH ENTREES

MINNESOTA WALLEYE \$30

Pecan Crusted or Shore Lunch served with Lemon & Tableside Remoulade

SKUNA BAY SALMON \$29

shallot and herb basted, served with lemon butter sauce

DUET ENTREES

MINNESOTA SURF & TURF \$35

5 Ounce Beef Tenderloin, Paired with Pecan Crusted Walleye

SURF & TURF \$38

5 Ounce Beef Tenderloin Paired with Maryland Style Crab Cake with a Lobster Saffron Sauce

CHILDRENS MENU

Available for Children 10 and Under \$12
(limit one option)

Choice of:

Chicken Fingers with French Fries & Fruit

Grilled Cheese with French Fries & Fruit

Mini Cheese or Pepperoni Pizza with Fruit



*Vegetarian options are priced at your lowest priced entrée

Buffet Options

All buffets include a served salad & warm rolls at guests tables.

SMOKEHOUSE BUFFET

\$33

- Fruit display
- Dill mustard potato salad
- Coleslaw
- Sweet honey corn bread
- Potato wedges
- Smoke pork shoulder
- Fried chicken

ITALIAN BUFFET

\$29

- Garlic breadsticks (served tableside)
- Fruit display
- Farmers market vegetable display with basil aioli
- Fresh pasta
- House made roasted garlic alfredo & marinara sauce
- Italian sausage and peppers or meatballs
- Chicken parmesan or Chicken saltimbocca
- Crushed Red Pepper and Grated Parmesan

BBQ BUFFET

\$33

- Fruit display
- Dill Mustard potato salad
- Seasoned potato chips
- Baked beans
- Grilled chicken breast
- Hamburgers
- Bratwurst
- Variety of condiments, assorted toppings & buns

SOUTHWEST BUFFET

\$28

- Fruit display
- Seasoned ground beef
- Fajita Chicken
- Hot queso dip
- Black beans & cilantro lime rice
- Lettuce, tomato, onion, olives, jalapeno, shredded cheese
- Sour cream, guacamole, salsa
- Tortilla chips, Tortilla shells



*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a certain medical condition.

We do our best to accommodate all special dietary needs. We are not a wheat free kitchen, there are trace amounts in the air and on our work surfaces.

Buffet Options

All buffets include a served salad, warm rolls at guests tables as well as a fruit display and pasta salad at the buffet.

1 Entrée Selection \$ 31

|

2 Entrée Selections \$ 33

|

3 Entrée Selections \$ 37

ACCOMPANIMENTS– SELECT 2

House made mashed potatoes

Garlic whipped potatoes

Herb roasted Yukon potatoes

Scalloped potatoes

MN wild rice pilaf

Green beans with julienne red bell pepper or almandine

Sautéed zucchini with yellow squash, bell peppers & red onion

Grilled Asparagus (\$2)

Root vegetable medley (Winter seasonal)

Succotash (Summer Seasonal)

ENTREES– SELECT UP TO 3

Champagne Chicken

Chicken Saltimbocca

Chicken Capri

Marinated Flank Steak

Beef Tenderloin (+\$3)

Roasted Pork Loin

Breaded Walleye

Skuna Bay Salmon

Baked Penne

Wild Mushroom Ravioli



Late Night. Specialty Stations & Beverage Bars

ITALIAN PARTY SUB (serves 10) \$40 / Sub

Ham, Salami, Pepperoni, Lettuce, Tomato, Red Onion, Pepper jack Cheese & Italian Dressing

TURKEY CLUB PARTY SUB (serves 10) \$40 / Sub

Turkey, Ham, Cheddar, Lettuce, Tomato, Onion, Bacon. Served with Butter, Mayo & Mustard

DRY SNACKS (Pretzels, Gardettos or Chex Mix) \$22 / serves 30

MIXED NUTS \$16 / serves 15

SPECIALITY STATIONS (Per 25 guests)

PIZZA STATION \$125

Homemade assorted pizzas

BYO POUTINE \$200

Tator tots, mashed potatoes & French fries with assorted toppings: gravy, sour cream, shredded cheddar, crisp bacon bits, chives & cheese curds

MAC & CHEESE \$275

Macaroni & cheese with assorted toppings: bacon, chicken, tomatoes, bread crumbs, jalapeños, seasoned sour cream, assorted hot sauces

WALKING TACO \$300

Seasoned ground beef, lettuce, tomato, onion, sour cream, shredded cheese, bagged Fritos & Doritos

SNACK ATTACK \$225

Assorted bone in chicken wings, cheese curds & kettle chips with french onion dip

STATE FAIR \$250

Corn dogs, onion rings, cheese curds & mini donuts with assorted condiments

BEVERAGE BARS

LATE NIGHT COFFEE STATION \$40 / serves 16

Regular or Decaf Coffee with Cream and Sugar

SPECIALTY COFFEE BAR \$75/serves 25

Assorted flavored creamer, whipped cream, chocolate shavings, cinnamon

SPECIALITY HOT COCOA BAR \$75/serves 25

Marshmallows, cinnamon, whipped cream

ASSORTED HERBAL TEAS \$25 / Gallon Carafe



Desserts

BUTTERCREAM CAKES

Call 651-642-9400 or www.buttercream.info to schedule an appointment or order.
Your final cake invoice will be sent to Dellwood Country Club and added to your Dellwood Invoice

Buttercream Wedding/Tiered Cake	\$4.50/person
Buttercream Sheet Cakes	\$3.00/person
Buttercream Cupcakes	\$3.75/person

Additional items available through Buttercream– inquire with your catering manager for pricing

PERSONAL DESSERTS

\$3.50 each

KEY LIME PIE

NY CHEESECAKE TOPPED WITH FRESH BERRIES

RED VELVET CAKE

CHOCOLATE FUDGE CAKE

PEANUT BUTTER CHOCOLATE CREAM PIE

PLATED DESSERTS

PIE BY THE SLICE	\$5
------------------	-----

Options include: Apple, Banana Cream, French Silk, Pecan, Pumpkin, Key lime, Strawberry Rhubarb

APPLE CRISP	\$5
-------------	-----

STRAWBERRY SHORTCAKE	\$5
----------------------	-----

CHOCOLATE MOUSSE WITH FRESH BERRIES	\$6
-------------------------------------	-----

NY STYLE CHEESECAKE	\$6
---------------------	-----

Optional Toppings: Strawberry, Chocolate Fudge, Salted Caramel

CHOCOLATE DECADENCE CAKE	\$7
--------------------------	-----

CRÈME BRULÉE	\$7
--------------	-----

FRUIT TART WITH VANILLA CUSTARD	\$7
---------------------------------	-----

ICE CREAM	\$5
-----------	-----

Choice of chocolate or vanilla– additional toppings available for \$2

ADDITIONAL SWEETS

ASSORTED BARS AND COOKIES	\$24/dozen
---------------------------	------------

S'MORES— great addition to a patio bonfire! Skewers, marshmallows, chocolate & graham crackers \$75 serves 25

CHEF SELECTED MINI DESSERTS	2 per person \$9
-----------------------------	------------------



Beverage Pricing

Cash Bar_____	Each guest pays for their beverage of choice
Host Bar_____	Host of the party pays for specific beverages, guests can still make purchases on those items not hosted
Open Bar_____	Host of the party pays for all/any beverages

NON-ALCOHOLIC

Sparkling Cider	\$17/Bottle
Frozen Fruit Punch	\$25/Gallon
Sparkling Lemonade	\$17/Gallon
Unlimited Soda & Coffee Station all evening	\$275 or \$3/pour

KEG BEER

Domestic Beer (Serves about 120 glasses)	\$375
Import Kegs and Craft	\$475 or Market Price

BOTTLED BEER

Domestic Bottles	Host-\$4.60	Cash-\$6
Import & Craft Bottles	Host-\$5.45	Cash-\$7

MIXED DRINKS

Rail Drink	Host-\$5.45	Cash-\$7
Rail Cocktail or Call Drink	Host-\$6.22	Cash-\$8
Call Cocktail or Premium Drink	Host-\$7.00	Cash-\$9
Premium Cocktail	Host-\$7.78	Cash-\$10

*Cocktail is a mixed drink with more than one type of alcohol ex: Long Island, Manhattan, Old Fashioned
Dellwood Country Club does not pour Shots*

WINE & CHAMPAGNE

Coastal Vineyards	\$28/Bottle	\$8/Glass– cash
Chardonnay, Pinot Grigio, White Zinfandel, Cabernet, Pinot Noir		

Dellwood is happy to special order wines upon your request. Check with your catering manager for information and pricing based on your selection.

Wycliff Brut (House Selection)	\$30/Bottle
Korbel Champagne	\$40/Bottle
Mimosas	\$40/Bottle

Beverage Options

SODA

Coke is Our House Brand for Sodas

KEGS– DOMESTIC

Coors Light, Michelob Golden Light, Miller Light, Bud Light

KEGS– CRAFT/IMPORT

Surly, Blue Moon, Goose Island, Lift Bridge, Stella Artois, Summit, Big Wood, Kona Big Wave, Leinenkugel's, Deschutes, New Belgium, Grain Belt

BOTTLED BEER

Coors Light, Miller Light, Michelob Golden Light, Beck's

BOTTLED BEER– CRAFT/IMPORT

Corona, Big Wood Jack Savage, Lift Bridge Hop Dish, White Claw, Summit EPA

RAIL

Crystal Palace Deluxe, English Guard, Ron Diaz, Wakefield, Tyler & Lloyd, Petri, Durango

CALL

Absolute, Tito's, Tanqueray, Bombay Dry, Captain, Bacardi, Bacardi Limon, Windsor, Seagram's VO, Seagram's 7, Canadian Club, Jack Daniel's, Jim Beam, Southern Comfort, Dewar's

PREMIUM

Ketel One, Hendrick's, Bombay Sapphire, Maker's Mark, Jameson, Crown Royal, Johnny Walker Red, Korbel, Baileys, Disaronno

****Specialty and seasonal beers must be ordered a minimum 3 weeks before your event date.**

Price may vary based on final selection.

The above list is just suggested and subject to change. Do not see your favorite? Just ask!

