



DELLWOOD COUNTRY CLUB

Banquets & Events



Elevated Event Elegance: Culinary Class, Exceptional Views & Unmatched Service

Dellwood Country Club • 29 East Highway 96 • Dellwood, MN • 55110 • 651-426-3218 • dellwoodcountryclub.com

Plated Breakfast

The Backswing • \$18

Scrambled eggs, potatoes O’Brien, choice of bacon or sausage links, English muffin.

The Clubhouse • \$20

Scrambled eggs, potatoes O’Brien, choice of bacon or sausage links, waffles with butter and warm syrup.

French Toast • \$19

Served with butter and warm maple syrup, side of fresh fruit, choice of bacon or sausage links.

Waffles • \$19

Served with butter and warm maple syrup, side of fresh fruit, choice of bacon or sausage links.

Breakfast Buffet

Classic Continental • \$18

Fresh sliced seasonal fruits, assorted yogurts and granola crunch, assorted breakfast pastries and breads.

The Dellwood Buffet • \$22

Fresh sliced seasonal fruits, assorted yogurts and granola crunch, bacon, sausage links, scrambled eggs, potatoes O’Brien or cheesy hash browns, breakfast pastries, and waffles or French toast sticks with warm maple syrup.

Breakfast In-Hand • \$18

Whole fruits (apples, bananas, oranges); bacon, egg and cheese on a biscuit; ham, egg and cheese on an English muffin; sausage, egg and cheese on a biscuit.

Add a chef-attended carving station or build-your-own omelet station: Inquire with Dellwood staff for details.

Note: Breakfast buffets are available for parties of 20 or more.

BREAKFAST ENHANCEMENTS

Served à la carte.

Hard Boiled Eggs • \$2

Greek Yogurt & House Granola • \$5

Greek Yogurt Parfait • \$5

Layered with house granola and assorted berries.

Dellwood Signature Granola Bars • \$3

Chia Seed Parfait • \$5

Greek yogurt, chia seed, coconut milk and seasonal fruit purée.

Steel Cut Oatmeal • \$5

Served with assorted nuts and dried fruits.

BAKERY ITEMS

Priced by the dozen.

Bagels & Cream Cheese • \$60

Caramel Rolls • \$36

Assorted Mini Pastries • \$48

Breakfast Breads • \$48

Cinnamon Sugar Mini Donuts • \$10

(Recommended serving size • 3 per person)

Brunch Buffet

DCC Signature Brunch • \$33

Fresh seasonal fruit display, Greek yogurt and granola, assorted breakfast pastries and caramel rolls, scrambled eggs, bacon, sausage links, chef’s pasta salad, and choices of:

- | | | |
|------------------------|----|-----------------------|
| • Chicken Capri | or | chicken parmesan |
| • Cheesy hash browns | or | herb-roasted potatoes |
| • Dellwood house salad | or | Caesar salad |

Served with coffee, hot herbal tea selections, orange and cranberry juices.

Add a chef-attended carving station or build-your-own omelet station: Inquire with Dellwood staff for details.

Note: Brunch buffets are available for parties of 20 or more.



Plated Lunch

SALADS

Served with warm rolls and butter.

Add protein to any salad: Chicken +\$7, Atlantic Salmon +\$10, Ahi Tuna +\$12, Coconut Shrimp +\$12

Buddha Bowl • \$18

Napa cabbage, mixed greens, watermelon radish, shaved carrot, pickled red onion, avocado, edamame, roasted peanuts, tamari-ginger vinaigrette.

Farmhouse Salad • \$18

Mixed greens, hard-boiled egg, Sassy bacon, tomato, avocado, carrot, cheese, cucumber, watermelon radish, green goddess dressing.

Grilled Caesar • \$12

Grilled romaine, parmesan, croutons, lemon, Caesar dressing.

Strawberry & Brie Salad • \$18

Spinach; fresh strawberries, raspberries, blackberries; red onion; dried cranberries; and candied pecans with white balsamic vinaigrette and warm brie crostini.

ENTRÉES

Served with Dellwood house salad, starch and vegetable accompaniments, and warm rolls and butter.

Champagne Chicken • \$20

Champagne cream sauce, sliced grapes and fresh herbs.

Chicken Capri • \$20 (gf)

Grilled chicken breast, marinated tomatoes, fresh mozzarella and pesto sauce.

Chicken Parmesan • \$20

Panko bread crumbs, parmesan, pesto-alfredo sauce, bruschetta relish.

Minnesota Walleye • \$23

Pecan-cruste with Remoulade and lemon.

Herb-Roasted Cauliflower Steak • \$20 (v)

with beans and roasted tomatoes.

Wild Mushroom Ravioli • \$20

with alfredo sauce and shaved parmesan.



Buffet Lunch

Dellwood Deli • \$21

Carved ham and turkey breast, sliced cheeses, silver dollar rolls, accoutrements, fresh seasonal fruit display, potato salad, coleslaw and kettle chips. Add seasonal soup selection: \$3 per person

The Cookout • \$25

Grilled burgers and brats with buns, sliced cheeses and accoutrements, fresh seasonal fruit display, veggies, coleslaw, and kettle chips.

The Smokehouse • \$28

Sliced beef brisket and shredded BBQ chicken with Hawaiian sweet rolls, home-style baked beans, southern coleslaw, roasted potato wedges and seasonal fresh fruit display.

The Tuscan • \$28

Fresh pasta (including gf) with house-made roasted garlic alfredo and tomato-marinara sauces, Italian sausage and peppers or Italian meatballs, chicken parmesan, Caesar salad, seasonal fresh fruit display, and garlic bread sticks.

Southwest Style • \$28

Seasoned ground beef, fajita chicken with peppers and onions, DCC queso, black beans, cilantro lime rice, tortilla chips and shells, accoutrements and fresh seasonal fruit display.

Classic Boxed Lunch • \$20

Assorted house-made sandwiches, bag of chips, whole fruit and cookie.

Note: Lunch buffets are available for parties of 20 or more.



Passed Appetizers

TIER I • \$48 per dozen

Prosciutto-Wrapped Melon
(gf) with Dellwood house dressing.

Stuffed Peppadew Peppers
(gf) with herbed cream cheese.

Dellwood Deviled Eggs *(gf)*
with chive and caviar.

Mini B.L.T.s
Applewood bacon, Roma tomato, lettuce, mayo, toasted bread.

BBQ or Swedish Meatballs

Coconut Chicken Tenders
with sweet chili sauce.

Pork Pot Stickers
with Asian sesame sauce and basil aioli.

Fried Egg Rolls
with sweet and sour sauce.

Caprese Skewers *(gf)*
Cherry tomato, fresh basil, mozzarella, balsamic drizzle.

Wild Mushroom & Brie Phyllo Cups

Spanikopita
Phyllo, spinach and feta cheese.

Flatbread Pizzas
Choose from prosciutto and pear, margherita or Tuscan chicken.

Crostinis
Choose from Mediterranean, artichoke parmesan, curried chicken salad, mini reuben, or a combination of selections.

TIER II • \$60 per dozen

Chicken Satay
with Thai peanut sauce.

Stuffed Mushrooms
Choose one: crab, Italian sausage or spinach.

Smoked Duck Wontons
with roasted corn, cream cheese and citrus honey vinaigrette.

Ahi Tuna Bites
with Wasabi aioli, sweet chili sauce on a crispy wonton.

Coconut Shrimp
with sweet chili sauce.

Charcuterie Skewers
Cheese tortellini, pepperoni, olives.

Buffalo Chicken Skewers
with buffalo sauce and bleu cheese.

Steak Bites *(gf)*
Spiced tenderloin tips and horseradish cream.

TIER III • \$70 per dozen

Jumbo Shrimp Cocktail *(gf)*
with spicy cocktail sauce

Walleye Skewers
with panko breading and house-made remoulade.

Lobster Grilled Cheese
made with Boursin cheese.

Surf & Turf *(gf)*
Tenderloin tips and grilled shrimp.



Displayed Appetizers

Priced per 50 guests.

Artichoke Gratin with Crostinis • \$160
A warm, creamy blend of cheeses and artichoke with panko bread topping. Add crab meat for an additional \$25 per display.

Vegetable Crudité • \$180
with house-made ranch dressing.

Fresh Fruits with Assorted Cheeses & Crackers • \$225

Bruschetta Sampler • \$180
with tomato-basil, spicy feta and olive tapenade.

Seasonal Fresh Fruits • \$180
Sliced and displayed.

Assorted Cheeses & Cracker Display • \$180

Curried Chicken Salad • \$200
with pita, lavash and crostini.

Farmer's Market Vegetables • \$250
Grilled, raw and pickled veggies with roasted red pepper hummus.

Charcuterie • \$250
Select cured meats, pickled vegetables, nuts, dried fruits and assorted crackers.

Shrimp Cocktail • \$250
with spicy cocktail sauce and lemons.

Heirloom Tomato Caprese • \$200
with ripe tomatoes, fresh basil, fresh mozzarella and balsamic drizzle.



Plated Dinner Entrées

All entrées served with warm dinner rolls and butter; along with salad, side and vegetable selections.

BEEF

Top Sirloin • \$42
8 oz. tender-grilled.

New York Striploin • \$52
12 oz. tender-grilled.

Beef Tenderloin • \$48
Grilled whole tenderloin, sliced.

Filet Mignon • \$48
Petite 6 oz. tender beef filet.

Steak Topping Choices

Herbed Butter Mushrooms,
Boursin Cream Sauce,
Bourbon & Peppercorn
Demi-Glace, Wild Mushroom
Demi-Glace, Demi-Glace

CHICKEN

Dellwood Stuffed Chicken • \$32

Breaded chicken breast, smoked
bacon, spinach, basil, Havarti,
bruschetta alfredo sauce.

Champagne Chicken • \$29
Champagne cream sauce, sliced
grapes and fresh herbs.

Chicken Parmesan • \$29
Panko bread crumbs, parmesan,
bruschetta relish, pesto alfredo
sauce.

Chicken Marsala • \$29
Marsala mushroom sauce.

Chicken Capri (gf) • \$29
Grilled chicken breast, marinated
tomatoes, fresh mozzarella and
pesto sauce.

PORK

Roasted Pork Loin • \$29
Apricot mustard demi-glaze.

Berkshire Pork Chop • \$38
Maple bourbon glaze.

SEAFOOD

Minnesota Walleye • \$38
Pecan-crusted, remoulade and
lemon.

Atlantic Salmon • \$38
Lemon-dill cream or herb butter.

VEGETABLE

Herb-Roasted Cauliflower Steak • \$26 (v)
with beans and roasted tomatoes.

Wild Mushroom Ravioli • \$26
with alfredo sauce and shaved
parmesan.

DUETS

Minnesota Surf & Turf • \$50
4 oz. sliced beef tenderloin and
pecan-crusted Walleye.

Traditional Surf & Turf • \$50
4 oz. sliced beef tenderloin and
grilled shrimp scampi.

Steak & Chicken • \$49
4 oz. sliced beef tenderloin and
choice of one chicken selection:
Capri, Champagne, Marsala or
Parmesan.

KIDS MEALS • \$12

For Children 12 & Younger.
Choice of one kids offering
per event.

Chicken Fingers
with French fries and fruit.

Grilled Cheese
with French fries and fruit.

**Mini Cheese or Pepperoni
Pizza** with fruit.

Plated Dinner Entrée Accompaniments

SALAD SELECTIONS Choose one to accompany all entrées.

Dellwood House
Mixed greens, red cabbage, sliced cucumbers, tomato, shredded carrots, house vinaigrette.

Caesar
Crisp romaine, garlic croutons, shaved parmesan and house Caesar dressing.

Strawberry & Brie
Mixed greens, sliced strawberries, Brie cheese, candied slivered almonds, raspberry poppy seed dressing.
(+\$3 per person)

Wedge
Crisp wedged iceberg, tomato, pickled red onion, bacon, buttermilk blue cheese dressing. (+\$3 per person)

SIDE SELECTIONS Choose one to accompany all entrées.

House-made Mashed Potatoes

Scalloped Potatoes

Roasted Garlic Mashed Potatoes

Au Gratin Potatoes

**Roasted Yukon Gold Potatoes
with Olive Oil & Herbs**

Minnesota Wild Rice Pilaf

VEGETABLE SELECTIONS Choose one to accompany all entrées.

Vegetable Medley

Garden Fresh Green Beans with Julienne Sweet Red Peppers

Green Beans Almandine



Dinner Buffets

THEMED BUFFETS

The Smokehouse • \$33

Sliced beef brisket and shredded BBQ chicken with Hawaiian sweet rolls, home-style baked beans, southern coleslaw, roasted potato wedges and seasonal fresh fruit display.

The Cookout • \$30

Grilled burgers, bratwursts and southern chicken breast with fresh buns and accoutrements, fresh seasonal fruits, dill potato salad and kettle chips.

The Tuscan • \$33

Fresh pasta (including gf) with house-made roasted garlic alfredo and tomato-marinara sauces, Italian sausage and peppers or Italian meatballs, chicken parmesan, Caesar salad, seasonal fresh fruit display, and garlic bread sticks.

The Southwest • \$33

Seasoned ground beef, fajita chicken with peppers and onions, DCC queso, black beans, cilantro lime rice, tortilla chips and shells, accoutrements, seasonal fresh fruit.

Buffets available for parties of 20+.



TWO & THREE ENTRÉE BUFFETS

Two Entree Buffet • \$40 per person

Three Entree Buffet • \$43 per person

Served with warm rolls and butter, and choice of house or caesar salad.

Buffet Entrée Selections

- Marinated Flank Steak
- Braised Beef Shortribs
- Roasted Pork Loin
- Champagne Chicken
- Chicken Marsala
- Chicken Capri (gf)
- Pecan-Crusted Walleye
- Atlantic Salmon
- Herb-Roasted Cauliflower Steak
- Wild Mushroom Ravioli

Buffet Side Selections

Choose one.

- House-Made Mashed Potatoes
- Roasted Yukon Gold Potatoes with Olive Oil & Herbs
- Scalloped potatoes
- Au Gratin Potatoes
- Minnesota Wild Rice Pilaf

Buffet Vegetable Selections

Choose one.

- Vegetable Medley
- Garden Fresh Green Beans with Julienne Sweet Red Peppers

CARVING STATIONS

Chef-attended. \$150 fee. Minimum of 50 guests.

Roasted New York Striploin • \$15 per person

Prime Rib • \$18 per person

Roasted Turkey Breast • \$12 per person

Whole Pit-Smoked Ham • \$9 per person



Snacks, Lil Bites & Late-Night Nibbles

Priced per 25 guests

Build-Your-Own Trail Mix • \$100

Almonds, peanuts, M&M's, raisins, craisins, white chocolate chips and pretzel sticks.

Sweet & Salty Mix • \$150

Chicago-style popcorn, plain buttered popcorn, salted hard pretzels, kettle chips with Bermuda onion dip, plain M&M's and gummy bears.

The Diplomat's Nosh • \$125

Grilled and raw veggies, roasted red pepper hummus, ranch dip and warm naan bread.

Tailgate Traditions • \$175

Boneless chicken wings (plain & buffalo), celery and carrot sticks with bleu cheese and ranch dips, and potato chips with Top the Tater dip.

Pizza Party • \$150 • 6 pizzas

Choose from cheese, pepperoni, sausage, supreme and/or chef's special.

Fiesta Cantina • \$150

Fresh corn tortilla chips with roasted tomato salsa, guacamole, Dellwood queso, and pickled jalapeños. Fresh watermelon, mango and pineapple tossed with Tajin. Cinnamon Churros with dipping sauces. (Add-on assorted Jaritos Mexican Sodas for \$4 per soda.)

State Fair Fare • \$325

Choose five of the following: Mini corn dogs, tater tots, French fries, cheese curds, Mexican street corn, soft pretzels with DCC cheese sauce, mini donuts, chocolate chip cookies and appropriate condiments.



Sweets & Treats

Beverages

DCC INDIVIDUAL DESSERTS

Displayed or plated. \$6 per person.

Cheesecake with Berries

Key Lime Crème

Red Velvet Mousse

DCC CAKES

Sliced and displayed or plated. \$10 per person.

Chocolate Mousse Cake (gf)

**Ely's Caramel Cheesecake
with Almond Crust (gf)**

Lemon Shortcake

Strawberry Shortcake

Tiramisu Cake

Triple Chocolate Layer Cake

SWEET BITES

*Displayed or served family-style.
Minimum order of 24.*

Bars & Cookies • \$24/dozen

Chocolate Covered Strawberries • \$36/dozen

French Macrons • \$36/dozen

SWEET SHOP CANDY BUFFET

Price varies based on candy selections.

Customizable.

*Sweet & Sour Candies, Plain & Peanut M&M's,
Assorted Candy Bars and Gummy Bears*



PREFERRED DESSERT VENDORS

Key's Cafe & Bakery • White Bear Lake
651-426-2885 • keyscafe.com • celine@keyscafe.com

Buttercream Cakes & Desserts • St. Paul
651-642-9400 • buttercream.info
weddings@buttercream.info

**Note: Fee of \$2.50 per guest if not using
Dellwood desserts or preferred dessert vendors.**

SODAS & NON-ALCOHOLIC

Non-Alcoholic Unlimited Beverage Package

Tap sodas (Coca-Cola Products), lemonade, assorted hot teas, regular and decaf coffee. \$300

Non-Alcoholic Beverages

Coca-Cola Products (bottled) • \$3.80 each

Coca-Cola Products (tap) • \$2.30 each

Sparkling Cider • \$15.20/750 ml bottle

Lemonade • \$18.90/gallon

Coffee • \$21.20/gallon



BEER

Domestic Kegs • \$405

Michelob Golden Light

Miller Lite

Bud Light

*Coors Light**

Import & Craft Kegs • \$505

Surly Furious

Blue Moon

Lift Bridge Brewing Co.

*Stella Artois**

Summit Brewing

Big Wood Brewery

*Kona Brewing Big Wave**

*Leinenkugel's Summer Shandy (seasonal)**

*Deschute's Brewery Fresh Squeezed IPA**

*New Belgium Brewing Voodoo Ranger IPA**

**Kegs available for order on "reserve"*

Domestic Bottles • \$5.90 each

Michelob Golden Light

Miller Lite

Coors Light

Coors Edge (non-alcoholic)

Import & Craft Bottles & Cans • \$6.65 each

Corona Extra

Stella Artois

Lift Bridge Hop Dish

Big Wood Jack Savage

Kona Big Wave

WINE

Sand Point, California • \$25.20/bottle

Chardonnay

Sauvignon Blanc

Pinot Grigio

Rosé

Cabernet

Pinot Noir

Merlot



Wycliff Brut Champagne

\$23.70/bottle

SPIRITS

Well Drinks • \$6.75/each

Vodka: Crystal Palace

Gin: Fleischman's

Rum: Ron Diaz

Whiskey: Wakefield

Call Drinks • \$7.40/each

Vodka: Tito's Handmade

Gin: Tanqueray

Rum: Captain Morgan and Bacardi

Whiskey: Jack Daniels, Jim Beam and Seagram's 7

Premium Drinks • \$8.80/each

Vodka: Kettle One

Gin: Bombay

Whiskey: Jameson and Crown Royal

Super Premium Drinks • \$10.40/each

Whiskey: Maker's Mark Bourbon



Event Additions & Décor

Decorating is a great way to make the club's spaces feel thoughtfully elegant and unique for each event. If you'd like to make your own enhancements, please keep in mind that there are a few guidelines that our events team asks be followed in order to keep our spaces event-ready.

DÉCOR GUIDELINES

- Confetti, glitter, rice, birdseed, floating lantern or balloon releases are NOT PERMITTED.
- Flower Petals: Please use real flower petals outdoors only, and artificial petals indoors only.
- Sparklers: The use of sparklers indoors is prohibited. If using sparklers outdoors, please provide all items necessary to light and dispose of sparklers properly.
- Open-flame candles must be enclosed in a glass container (i.e. a votive holder or hurricane glass), and be lit only by Dellwood staff.
- Décor must not damage the clubhouse or property in any way or the event host may forfeit their damage deposit and incur additional repair expenses.

IN-HOUSE DÉCOR RENTAL ITEMS

Includes set-up and breakdown.

Glass Cylinders • \$5

Set of 3 Cylinder Vases with Floating Candles • \$25

Round Mirrors • \$5

Votive with Candle (gold, silver or rose gold votive) • \$3

Gold Floral Charger • \$2

Gold or Silver Charger Plates • \$2

Round Floating Candles • \$3

AUDIO/VISUAL EQUIPMENT

Complete A/V Package

(Wireless Microphone, Speaker with Projector & Portable Screen) • \$150

Portable Screen & Projector • \$100

Portable Screen • \$50

MISCELLANEOUS

Coat Check Attendant • \$100

Outdoor Ceremony Fee (chairs, set up, breakdown) • \$500

Gas Fire Pit on Fireside Deck • \$75

Valet Service (Required for 100+ guests) • \$150/valet

Outdoor Propane Heaters • \$125

Security Service • If interested, inquire with Dellwood staff.

Chef-Attended Carving Stations • \$150

TABLE LINENS

Dellwood Country Club provides complimentary white or black table linens. Additionally, we can offer a variety of solid napkin colors at no additional charge. Check with Dellwood Events Staff for availability.

CEILING DRAPING & LIGHTING

Ceiling draping and/or café lights can be provided through our exclusive third-party vendor relationship with Creative License Inc. to ensure proper installation and removal. Contact Creative License at 651-402-0342 or terry@creative-license.net to for details and more information.

Frequently Asked Questions

Do I need to be a member of Dellwood Country Club to host an event?

No. A membership is not required to host an event. Interested in membership? Visit dellwoodcountryclub.com.

What is an "event minimum" and what's included in it?

The event minimum is the minimum cost required to host an event at Dellwood Country Club. Items listed on your event order (i.e. event room fees, food & beverage items, audio/visual equipment, valet service, décor items rented from DCC, and miscellaneous-fee items) are counted toward the event minimum. The event minimum does not include taxes, gratuity and service charges.

Can we bring in our own food and beverages (alcoholic and non-alcoholic)?

All food and beverage consumed on property must be provided by Dellwood Country Club with the exception of desserts, which must be provided through a licensed and insured facility. No outside food or beverage is permitted, and if found on property, it will be confiscated by Dellwood Management and may result in additional fees.

If there are leftover food or beverages, are we allowed to take them home after the event?

While we would like to offer this service, health codes prevent us from allowing food and beverage served at your event to be removed from the property or taken "to go."

How many different food offerings can we have for our event?

We recommend no more than three entrée options for an event, not including kids meals, but there are no limits to the number of appetizer or dessert offerings you can select.

How early can we set up and how late can we stay?

Décor set up can begin at 10 a.m. the event day. Earlier hours may be available and are at the discretion of the Director of Banquets & Events. The last call for alcohol is at 11:30 p.m. (at the latest), and music/entertainment must conclude by 12 a.m. All personal décor and equipment must be removed by 12:30 a.m. the night of the event.

Can we leave personal items or vehicles overnight?

All personal belongings and décor must be removed at the event's conclusion. Guests may leave their vehicles overnight in the Dellwood Country Club parking lot, but those vehicles must be removed by 9 a.m. the following morning. Dellwood Country Club does not assume responsibility for damages to personal items or vehicles.

Our Event Spaces

GRAND BALLROOM

This private event space features seating for up to 275, a private bar and patio, sweeping views of Dellwood's 18-hole championship golf course, vaulted ceilings and a floor-to-ceiling fireplace.



FIRESIDE ROOM & DECK

Perfect for smaller gatherings and meetings of up to 40 guests, this space features a stone fireplace, stunning views and private access to a rooftop deck.



TAMARACK ROOM

Ideal for intimate gatherings, the Tamarack Room accommodates up to 40 guests with stunning golf course views and the warmth of its fireplace.





DELLWOOD COUNTRY CLUB

STAR
LIGHT

Let's make it magical!

We look forward to working with you to plan your ideal event.

Katie Boyd, Events & Banquets Director

651-426-4155

katie@dellwoodcountryclub.com