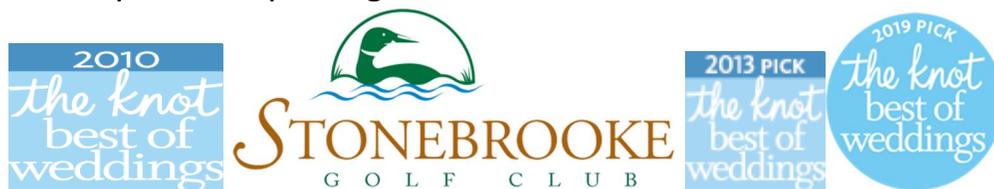


Thank you for requesting information about Stonebrooke Golf Club



The Ideal Setting for Your Wedding or Reception

For weddings and receptions, large or intimate, you and your guests will always remember the natural beauty and sweeping majesty of Stonebrooke. A welcoming drive-up grand foyer leads to a vaulted entryway, perfect for your wedding party entry. The elegantly-appointed dining area overlooks a panoramic waterfall and great expanses of the meticulously-manicured championship golf course. Stonebrooke Golf Club has an uncommon landscapes and backdrops provide romantic settings to create your picture-perfect memories.

Stonebrooke is The Perfect Place for

- Bridal showers
- Rehearsal dinners
- Weddings
- Receptions
- Custom Event
- Graduation Party

Let us Assist You in Your Planning

We know you have a-million-and-one things to do to prepare for your wedding, so you will appreciate working with our professional team who will make planning your wedding or event as stress-free and easy as possible.

Call today 952-496-3171 ext. 31 to make an appointment. We will work with you on everything from menu selections to sound systems. We can accommodate everything from the most simple and intimate wedding party to a celebration with dancing and festivities that last into the evening. Bring us your ideas, and don't worry - we will make sure you don't forget anything.

Enclosed in This Packet

To get you started and answer common questions, please see the information enclosed in this packet, including a list of what we offer, menus with pricing, a wine list, our banquet policies and general information sheets, the alcohol policy. For your convenience, this information is also available online at www.stonebrooke.com.

We Offer

Please review this list of services and accommodations that Stonebrooke Golf Club can provide.

If you have other needs or requests, please let us know.

- Professional planner
- Seating for up to 260
- Three elegantly-appointed banquet rooms
- Expansive outdoor terrace with views
- Impeccable linens, china and glassware
- Custom menu
- Cake cutting and service
- Full beverage service
- Bar facilities
- Professional wait staff
- Microphone
- Space for ceremony
- Dance floor
- Podium
- Spectacular photo backdrops
- Contemporary architecture
- Drive-up grand foyer leading to a vaulted entry
- Extended hours, until 1a.m.

Bridal Banquet Policies and General Info

Thank you for choosing Stonebrooke Golf Club for your special occasion our policies are designed to provide the information necessary to create a wonderful experience for you and your guests. Our professional team is available to guide you through all the options and decisions you will need to make and will answer any questions you have - please do not hesitate to ask.

Menu Selections

Stonebrooke Golf Club offers an extensive selection of menus, or, if you desire, our executive chef will create a custom menu perfect for your event. Menu prices will be guaranteed 30 days prior to your event based on market fluctuations. Multiple entrees require coded place cards. There will be an additional charge of \$1 per person for more than two entrée choices and for multiple accompaniment choices. Menu selections are due to the catering office at least two weeks prior to your scheduled event. Our team will help you choose a menu just right for your event.

Food Tastings

Food tastings may be arranged through the catering department with at least one week's advance notice. Food tastings are not complimentary.

Bartender Charge

A professional bartender is provided at no charge if bar sales total \$400 or more. A nominal fee of \$50 per hour will be charged if bar sales is less than \$400.

Corkage Fee

Complimentary corkage is provided for wine purchased through Stonebrooke Golf Club. If you choose to bring your own wine you may bring 750 mL bottles of wine or champagne for which there will be a \$18 per bottle corkage fee. Please, no other size bottles are permitted.

Wedding Cakes

You are welcome to provide your own cake, however you must choose a licensed commercial baker. Stonebrooke Golf Club will cut and serve your wedding cake at \$1 per person charge. Please contact catering department about specialty cakes.

Food Regulations

Due to the Health Department regulations and club policy, aside from a wedding or specialty cake, wine or champagne, all food and beverages must be provided by Stonebrooke Golf Club and consumed on the premises.

Security

An off duty police officer will be required for all weddings. There will be a \$60/hour charge for security.

Wedding Gifts and Cards

To assure the security of your wedding gifts and cards, please assign a trusted person to act on your behalf as your gift coordinator to accept and monitor all of your wedding gifts and cards. Please do not leave your gifts unattended, and be sure to provide instructions to your gift coordinator to remove your gifts prior to leaving the area. Stonebrooke Golf Club is not responsible for any lost or stolen items.

Music and Entertainment

The catering department is pleased to recommend music and entertainment, or you may make your own arrangements. Please have your entertainment contact our catering office to arrange for setup times, location of equipment and power needs. Stonebrooke Golf Club reserves the right to control the volume of your entertainment. Entertainment needs to end by 12:30 am.

Decorations and Centerpieces

Complimentary white or ivory linen and an array of colored napkins are available. Floral arrangements, ice carvings and additional decorations may be purchased or rented through your catering director, or you may bring your own. Open tapered candles, confetti, feather boas and glitter are not permitted. There will be a cleanup fee for any of the items.

Wedding Ceremonies and Pictures

Stonebrooke Golf Club has several picturesque settings for wedding ceremonies and pictures. Your coordinator will work with you to choose the best setting and set-up for your ceremony.

Wedding ceremonies are subject to a set-up fee which will be quoted to you by the catering director at the time of booking. Please note: **Absolutely no one is allowed on the golf course, putting surfaces and waterfalls. Stonebrooke has a zero-tolerance policy for these areas and guests who violate this policy will be asked to leave the premises.**

Candy Table/Dessert Set-Up

Stonebrooke Golf Club will set up and replenish provided sweets throughout night for \$75.

Guarantee

A guarantee for the number of guests is required 72 business hours (three days) prior to your event. Your bill will be based on this guarantee. If no guarantee is submitted, we will consider the last number given to be the guarantee.

Room Rental Fee

All events are subject to a room reservation fee which will be quoted by the catering department at the time of booking. Wedding parties will have access to the clubhouse at 9:00am day of for event set up.

Deposit

A non-refundable banquet deposit and a \$500 damage deposit are required for all ballroom reservations to be confirmed. The banquet deposit amount will be quoted at the time of booking and the deposit will be credited toward your final bill if the terms of this agreement are met.

Damage to Property

Please do not affix any item to the walls without prior approval. Stonebrooke Golf Club reserves the right to charge the appropriate cleaning fee for excessive centerpiece cleanup, set up, and cleaning of bodily fluids. You are required to return the property to its original condition and/or to be reimbursed for damage to property and/or furnishings.

Service Charge and Tax

Food prices are subject to a 20% service charge and a 7.375% state sales tax. Beverage prices are subject to a 20% service charge and a 9.875% state sales tax. Service charges on food and beverages are the property of Stonebrooke Golf Club, which has complete discretion as to their use and distribution. There is also sales tax on the service charge as required by the State of Minnesota.

Payment

All events will receive an estimated bill two weeks prior to the event which must be paid 72 business hours (three days) prior to the event. Overpayment will be refunded by Stonebrooke Golf Club at the earliest possible date. Personal checks cannot be accepted.

Please sign and return a copy of the banquet policies with a copy of your confirmation agreement and deposit. Thank you for choosing Stonebrooke Golf Club for your important event.

Client signature _____ Date _____

Event date _____

Alcohol Consumption Policy

Stonebrooke Golf Club wants your party to be a success and we will do our best to make it so. However, abuse of alcohol can ruin a party quickly. As the host, you are accountable for the behavior of your guests. Please help our staff enforce responsible drinking behavior. Stonebrooke Golf Club policy, which has proven to be both discreet and effective.

No liquor will knowingly be sold to or consumed on Club premises by any person under the legal age. Identification cards will be requested of any person(s) who appear to be under-age.

No liquor will knowingly be sold or consumed on Club premises by any person who, in the opinion of appropriate staff, is, or appears to be, intoxicated. This is state law.

No liquor will be allowed to be consumed in parking lot or brought onto premises. Stonebrooke Staff or Security will confiscate.

In an effort to control alcohol consumption, the staff may proceed as follows when a problem is developing:

- A. Ask any individual(s) to slow down or to stop drinking
- B. Ask for cooperation from others in the party
- C. Cease serving a particular group
- D. Ask problem individual(s) to leave
- E. Close the bar
- F. Halt the party
- G. Call law enforcement

Any guest who, in the opinion of Stonebrooke Golf Club Management, is, or appears to be, intoxicated at the Club may be asked to surrender his/her car keys to Club personnel or to a sober friend. Such individuals shall then be driven home by someone else, or driven home in a cab at his/her expense. We have a zero tolerance for drug use, guest will be asked to leave.

If all else fails to prevent an intoxicated person from driving, law enforcement will be called. If, unfortunately, Stonebrooke Golf Club incurs any expense enforcing our policy, those expenses will be added to your bill.

Sincerely,

Deborah Herda, Catering Director

Client signature _____ Event Date _____

Host Acknowledgement _____

Signature Date _____

DISPLAYS

DOMESTIC CHEESE

Cheddar, Swiss and Pepper Jack, crackers

20-30 servings \$80

40-50 servings \$150

EXECUTIVE CHEESE

Domestic and international Cheeses, Crostini's and Crackers

20-30 servings \$120

40-50 servings \$200

FRESH FRUIT

Honey yogurt fruit dip

20-30 servings \$70

40-50 servings \$140

BRUSCHETTA

Vine Ripe Tomato, Fresh Mozzarella, Basil, Balsamic

20-30 servings \$70

40-50 servings \$120

CRUDITE

Fresh Vegetables, Cucumber Dill Dip

20-30 servings \$50

40-50 servings \$100

GRILLED VEGETABLES

Grilled Asparagus, Green Top Carrots, Zucchini, Yellow Squash,
Portabella Mushrooms, Red Onions, with Roasted Peppers

20-30 servings \$80

40-50 servings \$150

DUO OF HUMMUS

Roasted Garlic and Red Bell Pepper, and Grilled Naan

20-30 servings \$70

40-50 servings \$120

DISPLAYS CONTINUED

SMOKED SALMON

Hot smoked salmon or cured lox

Served with egg, capers, and onion, and bagel

30-40 servings \$225

HOT SPINACH AND ARTICHOKE DIP

With crostini and pita bread

20-30 servings \$60 40-50 servings \$120

SALSA AND GUACAMOLE/QUESO AND CHIPS

20-30 servings \$50.00

40-50 servings \$80.00

PINWHEEL

Roasted Turkey and Swiss Baby Spinach with dried Cranberry Aioli

Garlic hummus, Euro Cucumber and Roasted Red Bell Pepper

Roasted Beef, Cheddar, Caramelize red Onion and Horseradish Cream

Hickory Pit Ham with Cheddar Cheese and Southwestern Spread

50 servings \$50.00

Canapés

25 each

Roasted Prosciutto Wrapped Asparagus Shaved imported prosciutto and domestic asparagus with balsamic essence	\$55
Raspberry Brie Belgium endive with brie mousse, raspberry and micro greens	\$65
Caprece Skewers Sweet grape tomato, fresh mozzarella, micro basil and balsamic reduction	\$60
Shrimp Cocktail Court bullion poached shrimp with lemon Cholula cocktail	\$100
Beef Carpaccio Shaved tenderloin with whole grain mustard on a crostini	\$75
Pear and Gorgonzola Belgium endive with gorgonzola mousse, dried pear	\$65
Chicken Tart Dried cherry chicken in aioli in a tart shell	\$65
Shrimp skewers Baby shrimp with English cucumber sweet spicy dill glaze	\$70
Bruschetta on Crostini Roma tomato, fresh mozzarella and basil infused olive oil and balsamic reduction	\$55

HORS D'OEUVRES

25 Each

Bacon Shrimp Apple smoked bacon wrapped around rock shrimp and maple spiced glaze	\$125
Spanakopita Baby spinach, feta cheese wrapped in filo	\$80
Bacon Cheddar Croquette Risotto with cheddar cheese and applewood smoked bacon	\$50
Mini Burger's Angus beef on brioche bun with ketchup	
Cheddar	\$50
Bacon cheddar	\$65
Bacon bleu mushroom	\$75
Boneless Chicken Bites Buffalo with bleu cheese dip	\$55
Chicken Drumsticks Classic honey, buffalo or BBQ with bleu cheese dressing and ranch and celery sticks	\$75
Chicken Satay Teriyaki glaze chicken skewers with Thai peanut sauce	\$40
Classic Crab Cake Lemon Cholula aioli	\$75
Meatball Swedish or BBQ	\$50
Chicken tostadas Chicken, shredded cheese, green onion, tomato	\$65
Spinach and artichoke fondue on crostini	\$70

Butler Passed

Price Per Dozen

Chipotle Pork Tenderloin Smoked pork tenderloin with chipotle roasted corn in a tortilla cup	\$36
Beef Crostini Tender beef on a crostini with a chimichurri sauce	\$39
Bleu Cheese Fig Fig with Maytag bleu cheese wrapped with apple wood bacon and honey essence	\$39
Fruit Skewer Variety of seasonal fresh fruit	\$27
Feta Skewers Feta cheese, grape tomato and Kalamata olive	\$36
Julienne Vegetable Shooters Julienne vegetables served in a shot glass with buttermilk ranch	\$32
Caprese Bite Skewer Grape tomatoes with fresh basil, mozzarella and extra virgin olive oil	\$33
Seared Ahi Tuna Fried wonton skin with pickled ginger Wasabi slaw	\$42
Shrimp Cocktail Shooters Poached shrimp with cocktail sauce and lemon	\$39

Pricing does not include appropriate taxes and service charges

Dinner Entrees

All dinner entrees are served with the choice of salad, rolls, and accompaniments
Soft drinks & coffee

Herb Roasted Chicken

Basil roasted bone-in chicken breast cook to juicy perfection with natural honey au jus lee
\$23

Spinach and Artichoke Pasta

Penne pasta tossed with roasted garlic, artichoke hearts, tomato and parmesan cream sauce
\$22

Roasted Pork Loin

Slow roasted tender pork loin finished with a bacon apple chutney
\$24

New York Strip

Manhattan style strip steak finished with a port wine demi glaze
\$35

Pork Tenderloin

Pork tenderloin medallions roasted and served with a blackberry pan demi-glaze
\$26

Minnesota Harvest Chicken

Boneless breast of chicken stuffed with a wild rice stuffing with sage volute
\$24

Parmesan Crusted Walleye

Walleye filet broiled and served with tartar sauce and lemon wedges
\$32

Flank Steak

Rosemary and garlic rubbed grilled flank steak with demi glaze
\$29

Butternut Squash Ravioli

Butternut squash ravioli paired with a light garlic cream sauce, fresh parmesan
\$25

Salmon Filet

Pesto marinated filet of salmon finished with a lemon beurre blanc
\$25

Chicken Bruschetta

Seared bone-in chicken breast with tomato mozzarella relish, basil and balsamic glaze
\$22

Gorgonzola Tenderloin of Beef

Beef tenderloin topped with applewood smoked bacon and gorgonzola finished with a crown royal demi glaze
\$32

Champagne Chicken

Panko breaded chicken breast and topped with a champagne cream sauce
\$24

Child's Plate \$12

Choice of:

Hand Breaded Chicken Tenders, Cheeseburger, or Grilled Cheese served with fresh fruit and French fries

Accompaniments

Choice of one:

Garlic whipped potatoes
Rosemary roasted potatoes
Wild rice pilaf
Swiss potato tart
Chive duchess
Lyonnaise
Roasted sweet potatoes
Stonebrooke hashbrowns

Choice of one:

Haricot vert with red bell pepper
Zucchini, Carrot, Yellow Squash
Parmesan stuffed tomatoes
Roasted asparagus
Lemon broccoli
Green topped carrots
Butternut squash with brown sugar
Chef Selection of Seasonal Vegetables

Salad

Citrus

Mixed greens with red onion, orange segments, spiced walnuts and Gorgonzola cheese paired with a citrus vinaigrette

Strawberry

Mixed greens with quartered strawberries, candied pecans and bleu cheese paired with a yogurt poppy seed dressing

Minnesota

Mixed greens with roasted apples, candied pecans and local goat cheese paired with a cider vinaigrette

Cranberry

Mixed greens with roasted almonds, sun dried cranberries, pears and Bleu Cheese with a cranberry Vinaigrette

Mediterranean

Mixed greens with artichoke hearts, Kalamata olives and roasted red pepper with a sun-dried tomato vinaigrette

Stonebrooke Salad

Mixed greens with grape tomatoes, cucumber, carrot and herbed croutons paired with Stonebrooke dressing

Classic Caesar Salad

Crisp Romaine tossed with creamy Caesar dressing, parmesan cheese and herbed croutons

Buffets

The Italian

Classic Caesar salad, linguini and penne pasta, Julienne breast of chicken, meatballs, marinara and Alfredo sauces, sautéed vegetables, Parmesan garlic bread sticks

\$22

The Northern Cabin

Stonebrooke salad, Minnesota boneless breast of chicken over wild rice and finished with a forest sauce, Parmesan crusted walleye filet with tartar sauce and lemon wedges, roasted rosemary potatoes, butternut squash with brown sugar, fresh green beans, bakery fresh dinner rolls and butter

\$27

The Greek

Mixed green salad with an herb vinaigrette, beef and chicken Gyro meat, shaved onion, diced tomato, Feta cheese, Tzatziki sauce and cilantro hummus, pita bread, spinach olive rice, roasted vegetables

\$25

The Backyard Picnic

Homemade potato salad, coleslaw, gourmet mini Angus burgers and mini grilled boneless breasts of chicken served with caramelized onions, button mushroom bruschetta, sweet corn kernels with roasted red peppers, sliced cheese, lettuce, tomato, onion, pickle spears, ketchup, mustard and mayonnaise, buns,

\$24

The Taste of the Orient

Asian green salad with tomato, Mandarin oranges and fried wonton strips with a sesame vinaigrette. Vegetable lo mein, jasmine steamed rice, fried rice, soy sauce, sweet and sour sauce
Select two entrées:

Cashew Chicken, Asian Vegetable, Sweet and Sour Chicken, Beef and Broccoli, Roast Pork with Vegetables

\$25

The Southwest

Roasted corn and black bean green salad with cilantro buttermilk dressing, fajita seared chicken with peppers and onions, spicy beef, Spanish rice, flour tortillas, tri-colored tortilla chips, shredded lettuce, diced tomatoes and onions, jalapenos, shredded cheese, Pico de Gallo, sour cream and salsa

\$26

Pricing does not include appropriate taxes and service charges

Late Night Snacks

Pretzel twists \$8 per pound

Tortilla chips & salsa (serves 25) \$35

Tortilla chips & cheesy con queso (serves 25) \$45

Kettle potato chips & onion dip (serves 25) \$55

Stonebrooke mix \$15 per pound

Bavarian pretzel sticks with pub cheese

German pretzels with beer cheese \$150 for 50 each

Loaded French Fry Bar

Cheddar jack cheese, green onions, bacon, ketchup, house dressing \$45 for 5Lbs (serves 20-25pp)

Fiesta Bar (minimum 30) \$7pp

Tortilla chips, seasoned beef, cheese, lettuce, tomato, jalapenos, onion, sour cream, salsa

Party Wings

Bone In \$100 per 50 Boneless \$100 per 50 each

Asian, BBQ, buffalo, ranch & bleu cheese

Pizza Party

Cheese, pepperoni, sausage, vegetable, supreme

\$20 per

Pricing does not include appropriate taxes and service charges

Banquet Wine List

House Wine- Canyon Road
Chardonnay ~ Merlot ~ Cabernet Sauvignon ~ White Zinfandel \$23.00

White Wines

Pinot Grigio, R. Mondavi "Private Selection (CA) \$29.00
Sauvignon Blanc, Mirassou (CA) \$33.00
Riesling, St. Gabriel (Germany) \$29.00
Moscato, Mirassou (California) \$29.00
Chardonnay, Greg Norman (Australia) \$37.00
Chardonnay, Robert Mondavi "Private Selection" (California) \$29.00

Red Wines

Zinfandel, Rancho Zabaco "Heritage Vines" (Sonoma) \$33.00
Pinot Noir, MacMurray Ranch (Sonoma) \$37.00
Malbec, Terrazas de Los Andes (Argentina) \$29.00
Merlot, Robert Mondavi "Private Selection" (California) \$33.00
Cabernet Sauvignon, Sebastiani (Sonoma) \$39.00
Cabernet Sauvignon, Louis M. Martini (Sonoma) \$33.00
Cabernet/Merlot, Greg Norman (Australia) \$37.00
Shiraz, McWilliams (Australia) \$29.00
Red Blend, Apothic (California) \$29.00

Bubbles

Wycliff Brut (California) \$25.00
Gionelli, Asti (Italy) \$30.00
LaMarca Prosecco (Italy) \$29.00

Pricing does not include appropriate taxes and service charges