

Affordable Elegance – Your Wedding Reception at the St. Cloud Country Club

For decades the St. Cloud Country Club has been one of Central Minnesota's premier wedding reception venues of choice.

Sophisticated, stylish and beyond compare, our classic Clubhouse is nestled amongst the rolling hills of our championship golf course with a spectacular view of the Mississippi River.

Our dining room accommodates up to **200** guests. Our expert staff will customize your dream wedding reception. From our first conversation to the last departing guest we assure you we will execute everything to ensure this day is one you'll cherish forever. We make your wedding dreams come true. Our professional wedding planners are ready to answer all your questions. Our culinary experts stand ready to develop the perfect menu for that special day.

Special Accommodations For Your Wedding Reception:

**The Region's Best Room Rental Value
Food & Beverage Minimum Not Required
Membership Not Required**

Our location offers easy access from anywhere in the area and ample, convenient parking is available.

Our open deck overlooking the Mississippi river is a perfect place to host your social hour or a wedding ceremony for up to 75 people.

Included For Your Wedding Reception At No Additional Charge:

Complimentary Centerpieces ● Complimentary Cake Cutting

Complimentary Dance Floor ● Customized Menu Planning

Complimentary Tasting for 4 People ● Complimentary Linens - Assorted Colors

Final attendance for all food and beverage functions must be confirmed with the Catering Office five (5) working days prior to your wedding reception. The St. Cloud Country Club will charge for the planned number of persons originally contracted, or the number actually served, whichever is larger. The St. Cloud Country Club will be prepared to serve 5% more than contracted.

Menu prices must be confirmed 90 days in advance of the scheduled wedding reception or be subject to the current menu pricing at the time of the wedding reception. All food and beverage must be purchased through the St. Cloud Country Club. All food and beverage is subject to the current state and city sales tax and Club service charge.

St. Cloud Country Club ~ 301 Montrose Road ~ St. Cloud, MN 56301 ~ (320) 253-1331 ~ www.stcloudcountryclub.com

St. Cloud Country Club ~ Wedding Reception Menus

Plated Entrees

Entrees are served with our House Caesar Salad, Warm Dinner Rolls, your choice of Starch, (see below) and Vegetable du Jour. Served with your choice of Coffee, Tea, or Milk.

Vegetable Pasta Primavera

Seasonal Garden Fresh Vegetables and Penne Pasta Paired with our Light Primavera Sauce
(Pasta is starch option for this entree)

Parmesan Crusted Chicken Breast

Oven Roasted Chicken Breast Gently Crusted with Freshly Grated Parmesan Cheese.

Minnesota Chicken

A Sautéed French Cut Chicken Breast Topped with a Velvety Sherry Cream Sauce

Garlic Citrus Marinade Chicken Breast

A French Cut Chicken Breast Marinated in Fresh Garlic, Thyme, Citrus Zest, & Honey

Chicken Cacciatore

Tender Marinated Chicken Breast Braised with Peppers, Onions, and Mushrooms in A Rich Red Wine Tomato Sauce

Chicken Marsala

Sautéed Breast of Chicken with a White Marsala Wine Sauce

Wild Rice Stuffed Chicken

A French Cut Chicken Breast Stuffed with Wild Rice, Mushrooms and Almonds
Served with a Delicate Tarragon Cream Sauce

Garlic and Rosemary Pork Loin

Center Cut Pork Loin Marinated in Fresh Garlic and Rosemary and Roasted to perfection

Broiled Walleye Almandine

Cold Water Walleye Broiled to perfection and topped with a Brown Butter and Toasted Almonds Sauce

Crab Crusted Walleye

Cold Water Walleye Fillet topped with Fresh Crabmeat, Red Peppers, Lemon, and Japanese Bread Crumbs

St. Cloud Country Club ~ Wedding Receptions Menus, con't.

Bourbon Glazed Salmon

Fresh Atlantic Salmon Finished with our Kentucky Bourbon Glaze

Filet Mignon

Beef Tenderloin Served with a Burgundy Wine Demi-Glace Sauce, and
Sautéed Mushrooms

Prime Rib of Beef Au Jus

Roasted Prime Rib, Served with Creamy Horseradish Sauce and Au Jus

Starch Selections

Baby Baked Potatoes

Garlic Mashed Potatoes

Roasted Rosemary Red Potatoes

Northwood's Wild Rice with Mushrooms and Almonds.

Buttered Angel Hair Pasta

Children's Meal

Chicken strips, French fries & fruit cup.

St. Cloud Country Club ~ Buffet Dinners

A minimum of 50 people required. Dinner Buffets include, Coffee, Tea, or Milk

Italian Buffet

Includes:

2 Pastas

2 Meats &

2 Sauces.

Garlic Bread Sticks,
& Parmesan Cheese

Includes:

3 Pastas

3 Meats &

3 Sauces.

Garlic Bread Sticks,
& Parmesan Cheese

Pasta Choices: **Penne, Spaghetti, Linguini**

Meat Choices: **Sliced Chicken Breast, Meat Balls, Italian Sausage**

Sauce Choices: **Alfredo, Marinara, Pesto**

All food and beverage is subject to the current state and city taxes and Club service charge.

Platinum Buffet

Includes three Entrée Selections
Two Starches
Two Salad Selections
Chef's choice Vegetable
Fresh Rolls

Gold Buffet

Includes two Entrée Selections
One Starch
One Salad Selection
Chef's Choice Vegetable
Fresh Rolls

Entrée Selections

Chicken with Garlic-Citrus Marinade

A French Cut Chicken Breast Marinated in a Savory Garlic and Citrus Juice Marinade

Minnesota Chicken

A Sautéed French Cut Chicken Breast Topped with a Velvety Sherry
Cream Sauce

Chicken Fettuccine Alfredo

Grilled Marinated Chicken Breast
and Fettuccine Pasta Served with a Creamy Alfredo Sauce

Garlic and Rosemary Pork Loin

Center Cut Pork Loin Marinated in Fresh Garlic and Rosemary and
Roasted to perfection

Beef Pot Roast

Tender Braised Roast Beef with
Carrots and Onions

Shrimp & Scallop Pasta

Succulent Gulf Shrimp and Bay Scallops Served with Linguini and Lobster Cream Sauce

Grilled Bourbon Glazed Salmon

Fresh Atlantic Salmon finished with our Kentucky Bourbon Sauce

Roasted Fresh Tilapia

Simply Seasoned Tilapia Fillet finished with a Lemon Dill
Butter Sauce.

Herb Crusted Prime Rib

Slow Roasted to Tender Perfection Served with Natural Juices and
Horseradish Cream Sauce

Vegetable Pasta Primavera

Seasonal Garden Fresh Vegetables and Penne Pasta Paired with our
Light Primavera Sauce

All food and beverage is subject to the current state and city taxes and Club service charge.

Starch Selections

Baby Baked Potatoes Garlic Mashed Potatoes
Roasted Rosemary Red Potatoes
Northwood's Wild Rice with Mushrooms and Almonds.
Buttered Angel Hair Pasta

Salad Selections

Chefs Choice Vegetable Caesar Salad
Fresh Fruit Bowl Pasta Salad
Tossed Garden Salad with Chef Choice Dressings

Carving Stations

Sirloin of Beef

Served with Burgundy Demi Glace and Horseradish Sauce. Serves 40-45 people.

Herb Roasted Prime Rib

Served Au Jus with Horseradish Sauce. Serves 30-35 people.

Honey Baked Ham or Oven Roasted Turkey

Served with Dijon Mustard and Mayonnaise. Serves 25-30 people.

St. Cloud Country Club ~ Hors D' Oeuvres

Cold Hors D' Oeuvres

Assorted Canapés Snow Crab Claws Cheese & Tortellini Kabobs
Chocolate Dipped Strawberries Horseradish Beef Pinwheels Deviled Eggs
Stuffed Cherry Tomatoes

Hot Hors D' Oeuvres

Bacon Wrapped Scallops Teriyaki Beef Kabobs Caribbean Chicken Skewers
Coconut Shrimp Spinach Artichoke Dip Tenderloin Rumaki
Cranberry Crab Cups Bacon Wrapped Water Chestnuts Chicken Drumettes
Crab Parmesan Canapés Mini Deep Dish Pizzas Mini Eggs Rolls
Mini Reubens Cocktail BBQ Meatballs

Display Platters

Serves Approx. 50 ppl

Shrimp Cocktail Antipasto Platter Domestic Cheese & Crackers
Smoked Salmon Fresh Season Fruit Vegetables & Dip

All food and beverage is subject to the current state and city taxes and Club service charge.

St. Cloud Country Club ~ Beverages

House - Rail Brands

Brands of Liquors: Gordon's Gin, Smirnoff Vodka, Windsor Canadian Whiskey, E&J Brandy, Jim Beam Bourbon, Dewars Scotch.

Call Brands

Jack Daniels, Canadian Club, Seagrams 7, Seagrams VO, Tanqueray Gin, Beefeater Gin, Absolut Vodka, and flavored Absolut Vodka, Skyy Vodka, Stoli Vodka, and flavored Stoli, Captain Morgan, Malibu Rum, Bacardi Select, Bacardi 151, Flavored Bacardi, Southern Comfort, Johnny Walker Red, J&B, Cutty Sark, Jose Cuervo.

Premium Brands

Grey Goose Vodka, Flavored Grey Goose, Kettle One, Shakers, Sterling Tanqueray, Crown Royal, Jameson Whiskey, Korbel Brandy, Bombay Gin, Bombay Sapphire Gin, Tanqueray Ten Gin, Chivas Regal Scotch, Johnny Walker Black Scotch, Glenlivet Scotch

Bottled Beer

Domestic Brands
Specialty Brands

Keg Beer

Domestic Brands
Imported Brands
(1 Keg = 185 16 ounce glasses)

Champagne

750 ml bottle – 8 glasses

Bottled Wine – House Selection

Brownstone Winery-California
Chardonnay, Pinot Grigio, Merlot, Cabernet Sauvignon
750 ml bottle - 6 glasses

Non-Alcoholic Punch

Complimentary Punch Fountain Included

Coca Cola Brand Soft Drinks

By the 16 ounce glass or quoted price for the entire evening based on guest count.

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