

McArthur's

Banquet & Reception Facility

General Information and Policies

Food and Beverage Regulations ~ Due to Health Department regulations and clubhouse policy, all food and beverage consumed on the premises must be provided by *McArthur's*. Our policy also prohibits the removal of beverages or leftover food from the premises. The only exception to this policy is wedding or themed cakes, which must be provided by a licensed bakery.

Service Charge and Taxes ~ Food & non-alcohol beverage prices are subject to 18% service charge and 7.125% sales tax. Alcohol beverage prices are subject to 18% service charge and 9.625% liquor tax. There is also a 7.125% sales tax on the service charge as required by the State of Minnesota. Tax percentages are subject to change without notice if passed by the State of Minnesota. All service charges are the property of *McArthur's* and not of the employee.

Food Minimum & Room Rental Fee ~ The food minimum is the spending amount required on food for your event. This minimum spending does not include taxes, service charges, beverages or room fees. Food Minimums and Room Rental Fees vary, and will be quoted at the time of booking. The Room Rental Fee includes use of the facility, set-up of tables & chairs, white linen napkins & table cloths, appropriate table skirting, china & glassware, and on-site catering staff. A bartender fee may apply based on your anticipated guests.

Guarantees ~ The final guest head count must be submitted to the catering office 5 business days prior to your function. This is the minimum number of guests you will be charged for. Final billing will be based on the actual number attending the function or the guaranteed number whichever is greater. If no guarantee is submitted, the last number given to the Catering Office will be considered the final guarantee.

Deposits ~ A deposit is required to confirm a banquet room reservation. The deposit amount will be quoted at the time of booking, and is non-refundable should the event cancel. The deposit will be applied towards payment of the final bill.

Billing and Payment ~ An estimated bill will be presented for pre-payment one week prior to all social events and wedding receptions. This cost estimate must be paid by cashiers check or credit card, with payment of additional costs to be made immediately following the function by personal check or credit card. Pre-payment of all other events will be arranged at the discretion of the catering office. Any overpayment will be refunded through the accounting office at the earliest possible date.

Cancellations ~ Submitted deposits are non-refundable should the event cancel. Room reservations must be cancelled greater than 120 days from the event date to avoid further penalty. Friday and Saturday cancellations that occur for the Ballroom within 120 days from the event date will be assessed a \$1000.00 cancellation fee in addition to the submitted deposit. Fees for weekday cancellations within 120 days from the event date may apply, and will be determined at the discretion of the catering office. If any function cancels within 7 days prior to an event date, the party is responsible for the room charge as well as the entire food minimum.

Menu Selections & Planning ~ Food and beverage arrangements should be submitted to the catering office no less than 3 weeks prior to your event date. You may select up to 2 served entrees; however, there will be an additional split entrée charge of \$1.00 per person for this service. The numerical breakdown of your selections is due 72 business hours prior to your event date, as well as a coding system (i.e. place cards) for the split entrée menu. The Catering Department can help create or customize our menu to meet your event or dietary needs. Due to market conditions, prices are subject to change without notice, and cannot be confirmed more than 60 days prior to your function.

Food Tasting ~ Trial dinners can be scheduled through the catering office at least one month prior to your event date. Tastings are not provided on a complimentary basis. Hors d'oeuvres, desserts and some entrée's are not available for tasting.

Wedding/Themed Cakes ~ You are welcome to provide a cake for your special event from any licensed bakery. A \$75.00 cake cutting & serving fee may apply. However, if you purchase a cake through us, from the Buttercream Collection, there will be no charge for cake cutting & serving.

Alcohol Consumption/Bartenders ~ As the host, you are responsible for the behavior of your guests. We ask your cooperation in requiring responsible alcohol consumption by your guests. Minnesota State Law prohibits the service of alcohol to anyone under the age of 21. *McArthur's* reserves the right to refuse service to any guest who appears to be intoxicated or provides alcoholic beverages to minors. Please be aware that valid photo ID is required by all attendees to purchase alcohol. *McArthur's* is licensed to serve alcohol until 12:00 am.

Smoking Policy ~ *McArthur's* is a non-smoking establishment. Smoking is permitted outside.

Linen ~ *McArthur's* will supply skirting, white tablecloths and white linen napkins for your special event. The Catering Department would be happy to assist in the rental of other colors or specialty linens at an additional charge.

Centerpieces/Decorations ~ For your convenience we offer for rent white votive candles with holder at \$1.00 each and beveled mirror tiles at \$2.00 each. Ceiling draping is also available for an additional charge. Check first with the catering office regarding open flames and other candlelight décor that you wish to provide. Please note: Confetti and Glitter are not permitted.

Event Set-up & Tear-down ~ You are responsible for assembling and placing centerpieces and decorations not provided by *McArthur's*. Vendor deliveries and centerpiece/décor set-up times must be arranged through the catering office. You are also responsible for the removal of any room decorations provided for your event. *McArthur's* does not take responsibility for any items left behind after an event's conclusion. No items shall be fixed to the walls or ceiling without prior approval.

Clean Up ~ *McArthur's Banquet and Reception Facility* reserves the right to charge an appropriate cleaning fee if the condition of the room(s) or grounds deems this necessary. Any damage to the facility or property caused by an attendee, performer or hired set-up personnel shall be the responsibility of the host of the party, and will be billed accordingly.

Cold Hors D'oeuvres

Selections

Fresh Fruit Display

Berries & Melons served with Vanilla Dip
\$2.50 per person

Bruschetta

*Garlic, Tomato, Basil served on
Toasted Baquettes*
\$1.75 per person

Chips & Salsa

Tortilla Chips & Salsa
\$1.25 per person

Spinach Dip

Stuffed in Hawaiian Bread
\$150.00 per 100 people

Curried Chicken Salad

Served w/ Petite Herb Biscuit
\$1.25 per piece

Chex Mix

\$10.00 per pound

Fresh Crudités Display

Baby Carrots, Celery, Broccoli & Cauliflower
Served w/ Dip
\$2.25 per person

Whole Poached Salmon

*Garnished w/ Onions, Eggs, Cucumbers,
Tomatoes & Crackers*
\$185.00 per 100 people

Antipasto Platter

*Salami, Pepperoncini, Artichoke
Hearts, Olives, Asparagus
Spears & Cherry Tomatoes*
\$125.00 per 100 people

Domestic Cheese Display

Assorted Cheese & Crackers
\$2.25 per person

Mixed Nuts

A Variety of Mixed Nuts
\$12.00 per pound

Devilled Eggs

Served w/ Smoked Paprika
\$1.00 per piece

Smoked Salmon Mousse

Served w/ Assorted Breads
\$1.75 per person

Shrimp Cocktail

*Jumbo Shrimp served w/
Cocktail Sauce*
\$2.25 per piece

*Prices do not include 7.125% sales taxes and 18% service charge.
Prices are subject to change without notice.*

Hot Hors D'oeuvres Selections

Meatballs

BBQ, Sweet & Sour or Swedish
100 for \$75.00

Mini Egg Rolls

Served w/ Sweet & Sour Sauce
100 for \$100.00

Chicken Wings

Buffalo, Teriyaki, Sweet & Sour
100 for \$150.00

Golden Chicken Strips

Served w/ Honey Mustard or BBQ Sauce
100 for \$150.00

Spinach & Artichoke Dip

Served with Toasted Baguette
Serves 100 for \$150.00

Shrimp & Pork Pot stickers

Served w/ Sweet & Sour Mango Sauce
100 for \$175.00

Mini Quiches

Cheese, Veggie, or Seafood
100 for \$165.00

Cream Cheese Wonton

Served w/ Sweet & Sour Sauce
100 for \$100.00

Mini Quesadillas

Seasoned Beef or Chicken
100 for \$165.00

Crab Dip

Hot & Cheesy served w/ Toasted Baguettes
\$190.00 for 100/ \$95.00 for 50

Stuffed Mushrooms

Cheese, Crab & Cheese, or
Italian Sausage 100 for \$175.00

Honey Chipotle Shrimp

Served w/ Citrus Salsa & Crispy
corn chips \$2.50 per piece

Beef Hibachi Skewers

Served w/ Horseradish Sauce
100 for \$200.00

Chicken Satays

Marinated Chicken w/ BBQ
Peanut Sauce 100 for \$200.00

Tenderloin Canapés Medallions

Grilled Tenderloin on a Toasted
Baguette 100 for \$275.00

Mini Crab Cakes

Served w/ Remoulade
100 for \$200.00

Potato Skins

Stuffed w/ Cheese & Bacon
100 for \$150.00

Mini Gourmet Pizzas

Choice of Traditional, Pesto or
Spicy Chicken 100 for \$175.00

Scallop Nachos

Served w/ Guacamole & Crispy
Corn Chips \$2.00 per person

Bacon Wrapped Scallops

Scallops Wrapped in Bacon
100 for \$200.00

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Grand Reception Buffet

*\$18.95 per person
(50-guest minimum)*

Includes:

*Tossed Salad with Assorted Dressings
Fresh Fruit Display
Penne Pasta with Marinated Vegetables
Fresh Rolls and Butter
Coffee, Tea and Milk*

Choice of Two Entrées

*Herb Roasted Chicken Breast with Champagne Butter Sauce
Grilled Salmon with Pesto Cream
Roasted Top Round of Beef with Roasted Mushroom Sauce
Rosemary Roasted Pork Loin with Dijon Robert Sauce
Lemon Baked Cod with Fresh Herbs*

Choice of One Starch

*Garlic Creamed Potatoes
Onion Roasted New Potatoes
Scalloped Potatoes
Baked Potato with Sour Cream*

Choice of One Vegetable

*Blend of Beans and Carrots
Buttered Sweet Corn
Honey Glazed Carrots
California Blend
Lemon Green Beans*

Add \$2.00 per person for "all you can eat."

*Prices do not include 7.125% sales taxes and 18% service charge.
Prices are subject to change without notice.*

Intimate Gathering Buffet

\$16.95 per Person
(50-guest minimum)

Includes:

Tossed Salad with Assorted Dressings
Creamy Cole Slaw
Mustard American Potato Salad
Fresh Rolls and Butter
Coffee, Tea and Milk

Choice of Two Entrées

Oven Baked Chicken
Roasted Top Round of Beef Au Jus
Honey Glazed Pit Ham
Sliced Smoked Turkey Breast with Dressing & Gravy
Beef Tip Stroganoff over Egg Noodles

Choice of One Starch

Garlic Creamed Potatoes
Onion Roasted New Potatoes
Scalloped Potatoes
Rice Pilaf
Penne Alfredo or Red Sauce
Baked Potato with Sour Cream

Choice of One Vegetable

Blend of Beans and Carrots
Buttered Sweet Corn
Honey Glazed Carrots
California Blend

Add \$2.00 per person for "All you can eat."

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Prices are subject to change without notice.

Country Buffet

\$14.95 per person
(24 Guest minimum)

Includes:

Tossed Salad with Assorted Dressings
Swedish Meatballs
Herb Grilled Chicken Breast with black pepper cream gravy
Roasted Garlic Mashed Potatoes
Buttered Sweet Corn
Fresh Dinner Rolls

Coffee, Tea and Milk

Backyard BBQ Buffet

\$12.95 per person
(24 Guest minimum)

Includes:

Tossed Salad with Assorted Dressings
BBQ Chicken
Smoky Pulled Pork with Fresh Sliced Buns
Roasted Garlic Mashed Potatoes
Buttered Sweet Corn

Coffee, Tea and Milk

Picnic Buffet

\$11.95 per person
(24 guest minimum)

Grilled Hamburgers
with all of the fixings
Grilled Brats with Sauerkraut
Ranch Style Baked Beans
Sweet Corn on the Cob with Smoked Chile Butter
Creamy Cole Slaw
Kettle Potato Chips
Dill Pickle Spears

Prices do not include 7.125% sales tax and 18% service charge.
Prices are subject to change without notice.

Friday Reception

Dinner Buffet Package

\$17.95 per person
(75 guest minimum)

Includes:

House Champagne Toast

(Served tableside- one pour per person)

Buffet Dinner

Tossed Garden Salad with Assorted Dressings

Italian Pasta Salad

Ambrosia Fruit Salad

Chef's Choice Fresh Seasonal Vegetable

Chef's Choice Potato

Fresh Baked Rolls and Butter

Coffee, Tea and Milk

Choice of Two

Herb Roasted Chicken Breast with Chardonnay Sauce

Oven Baked Chicken

Sliced Honey Glazed Pit Ham

Roasted Pork Loin with Dijon Robert Sauce

Sliced Smoked Turkey Breast with Gravy & Dressing

Roasted Top Round of Beef with Roasted Mushroom Sauce

Grilled Salmon with Pesto Cream

(3 Entrees Add \$2.00)

Available Friday's after 4:00 pm

Add \$2.00 per person if you would like it "All you can eat."

Prices do not applicable 7.125% sales or 9.625% liquor tax and 18% service charge.

Prices are subject to change without notice.

Continental Breakfast

\$6.95 per person

*Assorted Fresh Muffins
Mini Bagels w/Cream Cheese
Fresh Cut Fruit*

*Orange Juice
Coffee, Tea and Milk*

Breakfast Buffet

\$9.95 per person
(25 guest minimum)

Denver Scramble

*Choice of Two:
Crispy Bacon, Sausage Links, or Ham*

Hash brown Potatoes

Fresh Cut Fruit

Assorted Fresh Pastries & Doughnuts

*Orange Juice
Coffee, Tea and Milk*

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Beverage Selections

Non-Alcohol

<i>Fruit Punch/ gallon... \$20.00</i>	<i>Pop/ can or glass.. \$1.50</i>	<i>Pop/ pitcher.....\$6.00</i>
<i>Lemonade/ gallon..... \$14.00</i>	<i>Milk/ carafe.....\$6.00</i>	<i>Juice/ carafe.....\$6.00</i>
<i>Iced Tea/ gallon.....\$14.00</i>	<i>Coffee/ gallon.....\$16.00</i>	<i>Coffee/ pot.....\$5.00</i>
<i>Bottled Water/ ea.....\$2.00</i>	<i>Hot Tea/ bag.....\$1.25</i>	<i>Hot Cocoa/ cup..\$1.50</i>

Cocktails

Call Brands/ glass.....\$3.75

Premium Brands/ glass.....\$4.25

House Wine/ glass.....\$4.50

Keg & Bottled Beer

<i>Domestic Keg.....\$225.00</i>	<i>Domestic Bottle.....\$3.50</i>
<i>Import/Premium...\$300.00</i>	<i>Import/Premium Bottle.....\$4.00</i>

Wine by the Bottle

Served tableside or butler passed

House Selection... \$16.00 - \$30.00

Champagne

Served tableside or butler passed

House Selection.....\$20.00

Sparkling Apple Cider...\$13.00

Feuillatte Brut.....price available upon request

D'Asti Moscato.....price available upon request

Haton Rose Brut....price available upon request

Champagne Punch/ gallon....\$30.00

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Dessert Selections

Plated Desserts

Chocolate Mouse Cake
Key Lime Pie
Bourbon Pecan Pie
Assorted Cheesecakes
Blueberry Lemon Cobbler
Apple Pie with Cinnamon Whipped Cream

\$3.50 per slice

Assorted Cookies & Bars

Includes a selection of Chocolate Chip, Oatmeal Raisin,
Peanut Butter, Sugar, Chef's Variety,
Gourmet Fruit & Chocolate Bars
Cookies- \$12.00 per dozen
Bars- \$15.00 per dozen

Ice Cream

1 Scoop - \$2.00
2 Scoops - \$3.00
with brownie- add \$1.50

Served with Whipped Cream, Cherry and
choice of One Topping:

Caramel
Chocolate /or/
Strawberry Sauce

Chocolate Dipped Strawberries

Hand Dipped in Dark Chocolate
(available seasonally)
\$22.00 per dozen

Prices do not include 7.125% sales taxes and 18% service charge.
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