



HAZELTINE NATIONAL GOLF CLUB

MEETING & SPECIAL EVENTS MENU



Host Your Next Event at Hazeltine

Plan a distinctive event, meeting or special occasion — Hazeltine's exquisite venues and impeccable service ensure perfectly planned occasions, no matter what the size and membership is not required.

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Breakfast

All breakfasts are served with coffee

BUFFET

Continental Breakfast | \$11

Assortment of bakery fresh goods, seasonal fruit platter

Executive Breakfast | \$13

Greek yogurt parfaits, assortment of bakery fresh goods, seasonal fruit platter

Caddie Breakfast | \$15

Breakfast burritos, house made drop donuts, rosemary-garlic potatoes, bacon, whole fruits

First Tee Breakfast | \$17

Three cheese scrambled eggs, bacon, sausage, home fries, seasonal fruit, assortment of bakery fresh goods

PLATED

Eggs Benedict | \$9

Poached eggs, Canadian bacon, hollandaise, toasted English muffin, home fries

Quiche | \$10 | Minimum 6 orders

Choice of: bacon-Swiss or asparagus-parmesan, side of rosemary-garlic potatoes, seasonal fruit

Bacon and Eggs | \$11

Cream cheese and chive scrambled eggs, smokehouse bacon, rosemary-garlic potatoes

Steak and Eggs | \$17

Scrambled eggs, petite filet, home fries, hollandaise

CHEF CARVED ADD-ONS

MINIMUM 25 PEOPLE

Salt Crusted Prime Rib | \$14

Au jus, horseradish cream

Smoked Beef Brisket | \$11

House bbq, pickles

Pan Roasted Beef Tenderloin | \$16

Béarnaise, au jus

BUFFET ADD-ONS

Breakfast Sandwich | \$6

Bacon, American cheese, fried egg

Old Fashioned Oatmeal | \$5

Fresh berries, brown sugar, dried fruit

Smoothies | \$4

Seasonal fruit

Assorted Breakfast Bars | \$4

Assorted Pastries | \$4

 Indicates items are gluten free

Lunch

All lunches are served with coffee

HOUSE PREPARED SOUPS

\$5 per person

- Tomato Basil
- Butternut Squash
- MN Wild Rice
- Beer Cheese
- Chicken Noodle
- Corn Chowder
- French Onion

All soups available GF

SANDWICHES

All sandwiches served with house chips

Add a side salad or a cup of soup to any sandwich for \$5

Half Sandwich and Soup | \$13

Choice of: avocado-turkey club, chicken salad
or grilled chicken focaccia

Root Beer Braised Pork Sandwich | \$14

Jicama slaw, spicy pickles, ciabatta bun

Grilled Chicken Focaccia | \$14

Preserved tomato aioli, arugula, fresh mozzarella,
red onion

Avocado Turkey Club | \$14

Black garlic mayo, sprouts, MN tomatoes,
smokehouse bacon, croissant bun

Chicken Salad Croissant | \$14

Red grapes, toasted walnuts

ENTRÉE SALADS

All salads are served with warm rolls and butter

Hazeltine Grilled Chicken Caesar | \$15

Baby romaine, focaccia croutons, shaved parmesan

 **HNGC Cobb**

Baby romaine, prairie breeze cheddar, hard boiled egg,
crispy pancetta, avocado-tomato relish, champagne
vinaigrette, bistro steak \$17 / grilled chicken \$15

 **Baby Kale and Quinoa Salad | \$15**

Roasted cauliflower, candied walnuts, raisins,
white balsamic vinaigrette, grilled chicken

 **Grilled Salmon Nicoise | \$17**

Baby green beans, tri-colored fingerlings, soft cooked egg,
caper-olive tapenade, artisan romaine, heirloom tomatoes,
whole grain mustard vinaigrette

 Indicates items are gluten free

Lunch Entrées

*All lunches are served with coffee
Includes warm rolls and butter
Add a side salad or a cup of soup to any entree for \$5*

 **Chicken Marsala** | \$17

Cremini mushrooms, mascarpone whipped potatoes, baby green beans

 **Roasted Chicken Breast** | \$18

Wild mushroom ragout, truffled potato puree, broccolini

Chicken Piccata | \$17

Creamy farro risotto, asparagus, blistered tomatoes,
lemon-caper beurre blanc

 **Peppercorn Crusted Pork Tenderloin** | \$19

Pineapple gastrique, jasmine rice, charred beans, sweet peppers

 **Rice Bowl**

Brown rice, quinoa, stir fried seasonal vegetables, pickled bean sprouts,
secret sauce, soft cooked egg, cashews
chicken \$17 / steak \$19 / salmon \$18

Ritz Cracker Crusted Walleye | \$18

Tri-colored fingerlings, lemon-caper remoulade, seasonal vegetables

Grilled Petite Bistro Steak | \$19

Guinness onion jus, hand cut fries, broccolini

 **Pan Roasted Petite Beef Tenderloin** | \$24

Potato soufflé, asparagus, red wine-thyme demi

Four Cheese Stuffed Tortellini | \$17

Charred eggplant-tomato ragout

 **Best Vegan Dish** | \$17

Lentils, roasted root vegetables, coconut curry, brown rice

 *Indicates items are gluten free*

Lunch Buffets

*Minimum 25 people for all buffets
All lunches are served with coffee*

Deli Buffet | \$20 per person

Choice of soup with crackers
House chips
All natural sliced deli meats: ham, roast turkey, pastrami
Albacore tuna salad
Sliced Cheese: tillamook cheddar, provolone, Swiss
Assorted bakery fresh breads
Bibb lettuce, red onion, MN tomatoes, pickles, mayo, mustard, sport peppers, sprouts
Baby spinach and strawberry salad, pistachios, point Reyes bleu cheese

Eagle's Nest Buffet | \$22 per person

Choice of soup with crackers
House chips
Seasonal fruit platter
Grilled chicken focaccia, preserved tomato aioli, arugula, fresh mozzarella, red onion
Teriyaki grilled steak wrap, cashews, carrots, radish sprouts, cilantro
Baby kale and quinoa salad, roasted cauliflower, candied walnuts, raisins, white balsamic vinaigrette

Grill Out Buffet | \$20 per person

Grilled chicken breast, angus burgers, Nathan's famous hot dogs
Feta, watermelon, arugula salad
Assorted toppings and condiments
Grandma's baked beans
Tangy mustard potato salad
House bbq chips
Bakery fresh buns

Down South Buffet | \$23 per person

HNGC bbq ribs
Cowboy roasted chicken
Jojo fried potatoes
Three cheese mac
Watermelon-mint and blueberry salad
Cabbage-kale slaw
Cornbread muffins

Shore Lunch | \$20 per person

Ritz cracker crusted walleye
Roasted potato-corn hash
Baby iceberg wedge salad
MN wild rice soup with crackers and warm rolls
Green beans with smokehouse bacon

Snacks

Prices are per person unless otherwise noted

Wood Fired Pizzas | \$7 + \$200 Chef fee
Hand tossed with customized toppings
Includes two Chefs for 90 minutes

Crispy Flat Bread Pizzas | \$4
Sausage and peppers
Margherita
Grilled chicken with roasted garlic cream

☞ **Chicken Wings** | \$5
Buffalo, house bbq, bleu cheese, ranch

Mini Wimpy Burgers | \$7
Tater tots

Mini-Taco Bar | \$7
Corn tortillas, ground beef, shredded cheese, jalapeños,
pico de gallo, sour cream, lettuce, guacamole

Buttermilk Fried Chicken Fingers | \$7
Hand cut fries, bread and butter pickles, assorted sauces

Cookie Jar | \$7
Cookies, salted caramel brownies, mini milks

☞ **Theater Break** | \$8
Popcorn, M&M candies, gummi bears,
nachos with cheese sauce, jalapeños

Energy Break | \$7
Granola bars, energy bars, sea salt almonds

Health Break | \$10
Greek yogurt, house made granola, whole seasonal fresh fruit,
fruit smoothies, sea salt almonds

Munchies

Snack Mix | \$1.5

☞ **Flavored Popcorn** | \$2

☞ **House Chips & French Onion Dip** | \$2.5

☞ **Tortilla Chips & Guacamole** | \$4

Warm Chocolate Chip Cookies | \$2.5/each

☞ *Indicates items are gluten free*

Displayed Hors D'oeuvres

Prices are per person unless otherwise noted

Antipasto | \$8.5

Spicy capicola, Genoa salami, black pepper crusted saucisson, artisanal cheese, marinated vegetables, crackers, toasted baguettes

Artisanal Cheese | \$6

Seasonal fruit jam, crackers, toasted baguettes

Crostini Bar | \$4.5

Avocado relish, tomato bruschetta, three olive tapenade

Warm Spinach-Artichoke Dip | \$60

(serves appx. 25 people)

Crackers, baguettes

Add lobster for an additional \$40

Crispy Fried Brussels Sprouts | \$3

Sweet chili vinaigrette

Lamb Lollipops | \$44/dozen

Apricot chutney

Grilled Argentinian Shrimp | \$36/dozen

Chimichurri aioli

Chef Carved Slider Station

Minimum 25 people

Salt Crusted Prime Rib | \$14

Au jus, horseradish cream

Smoked Beef Brisket | \$11

House bbq, pickles

Pan Roasted Beef Tenderloin | \$16

Béarnaise, au jus

Passed Hors D'oeuvres

Choose two for \$8/person or three for \$11.5/person

Also available as Displayed Hors D'oeuvres

Lobster BLT

Preserved tomato, garlic mayo, arugula, smokehouse bacon

Filet Mignon Skewer

Béarnaise sauce

Smoked Chicken Canape

Crème fraîche, cilantro, chipotle-black bean puree, corn tortilla

Cauliflower Fritters

Curry mayo

Three Mushroom Bruschetta

Truffle oil, mascarpone

Brie "Cheese Curds"

Raspberry gastrique

Navajo Fry Bread

Pumpkin seed sour cream, avocado salsa

One Bite Ahi Nicoise

Kalamata olive, cherry tomato, sauce gribiche

Bison Meatballs

Spicy Ketchup

Corkscrew Shrimp

Spicy bang bang sauce

Burrata Crostini

Pickled strawberries, basil

 Indicates items are gluten free

Pre-Dinner Selections

SOUPS

☞ **Corn Chowder** | \$7
King crab, cilantro

☞ **Minnesota Wild Rice** | \$5
Wild mushrooms

Chunky Tomato Basil | \$5
Grilled cheese croutons

☞ **Italian Sausage and Lentils** | \$5
House-made sausage, seasonal vegetables

SALADS

*Included with dinner entrée
All salads are served with warm rolls and butter*

Red Wine Poached Pear
Field greens, walnut vinaigrette, brioche crostini,
bleu cheese mousse

☞ **Pickled Strawberry**
Baby spinach, candied pecans,
local goat cheese, champagne vinaigrette

☞ **Baby Kale**
Oranges, Napa cabbage,
candied pecans, beet vinaigrette

House Salad
Field greens, cherry tomatoes, cucumber,
red onion, croutons, candied balsamic

Hazeltine Caesar
Baby romaine, focaccia croutons, shaved parmesan

☞ **Baby Iceberg Wedge**
Cherry tomatoes, smokehouse bacon,
gorgonzola, bleu cheese dressing

CHILDREN'S ENTREES

*For guests age 10 and under
All children's entrees served with fresh fruit cup*

Chicken Tenders | \$15
French fries

Mini Corn Dogs | \$15
Petite mac-n-cheese


Hamburger or Cheeseburger | \$15
French fries

☞ *Indicates items are gluten free*


Dinner Entrées

All dinner entrees are served with choice of salad, warm rolls and butter, and coffee

POULTRY

 **Herb Roasted Chicken Breast** | \$30
Rosemary roasted grapes, Yukon gold whipped potatoes, baby green beans, chicken demi

 **Pan Roasted Chicken Breast** | \$30
Crispy prosciutto, parsnip puree, charred brussels sprouts


 **Minnesota Maple Chicken** | \$30
Boursin wild rice, green beans, baby carrots, almond-cherry relish, sweet and sour maple sauce

 **Apple-Brie Stuffed Chicken** | \$31
Sage-onion whipped Yukon potatoes, asparagus, white wine beurre blanc, prosciutto


Pan Roast Duck Breast | \$32
Farro pilaf, brussels sprouts, tart cherry gastrique

BEEF


 **Pan Roasted Bistro Steak** | \$32
Three mushroom ragout, rosemary whipped potatoes, asparagus, red wine demi

 **Salt Crusted Prime Rib** | \$35
Horseradish whipped potatoes, seasonal vegetables, au jus

Slow Braised Beef Short Ribs | \$35
Roasted garlic whipped potatoes, seasonal vegetable, red wine braising jus

 **Slow Roasted Beef Tenderloin** | \$35
Onion jam, roasted red potatoes, peppercorn demi, baby green beans

Prime Grade NY Strip Steak | \$42
Fried béarnaise, whipped potatoes, asparagus

 **Grilled Filet Mignon** | \$43
Potato soufflé, asparagus, red wine-thyme demi


PORK

Beer Braised Local Pork Shoulder | \$30
Tri-colored fingerlings, smokehouse bacon, green beans, braising jus

 **Bone-In Local Pork Chop** | \$31
Wild mushroom ragout, baby green beans, boursin whipped potatoes


LAMB

 **Grilled Lamb Rack** | \$40
Potato soufflé, asparagus, lamb jus

 **Stuffed Leg of Lamb** | \$35
Pine nut pesto, fingerling potatoes, baby green beans, blistered tomatoes


VEGETARIAN

Four Cheese Stuffed Tortellini | \$30
Charred eggplant-tomato ragout


 **Best Vegan Dish** | \$30
Lentils, roasted root vegetables, coconut curry, brown rice

Creamy Farro Risotto | \$30
Parmesan, pesto, zucchini, yellow squash

SEAFOOD

 **Cedar Plank Roasted Salmon** | \$30
Great northern white bean relish, roasted red potatoes, broccolini, lemon beurre blanc


Ritz Cracker Crusted Walleye | \$32
Creamy farro risotto, baby green beans, almonds, remoulade

 **Pan Roasted Seabass** | \$40
Yukon gold whipped potatoes, basil chimichurri, asparagus, potato crisp


 **Butter Braised Wild Pacific Shrimp** | \$32
Lobster butter emulsion, whipped potatoes, asparagus

DUO PLATES

 **Beef Tenderloin & King Salmon** | \$42
Horseradish whipped potatoes, baby greens, beurre blanc, steak butter

 **Beef Tenderloin & Jumbo Scallop** | \$43
Hollandaise sauce, skin on red whipped potatoes, broccolini

 **Beef Tenderloin & Butter Braised Shrimp** | \$40
Lobster butter emulsion, whipped potatoes, asparagus

 **Beef Tenderloin & Grilled Chicken** | \$38
Creamy wild mushroom sauce, yukon gold whipped potatoes, baby green beans

 *Indicates items are gluten free*

Dinner Buffets

Minimum 25 people for all buffets
Includes warm rolls and butter

BUFFET #1 | \$35 per person

Hazeltine Caesar
Shaved parmesan, focaccia croutons

☞ Red Wine Braised Short Ribs
Braising jus

Pistachio Crusted Chicken
Mustard cream

☞ Yukon Gold Whipped Potatoes

☞ Seasonal Vegetables

BUFFET #2 | \$39 per person

Red Wine Poached Pear Salad
Field greens, walnut vinaigrette, bleu cheese crumbles

☞ Lemon-Herb Roasted Chicken Breast
Capers, beurre blanc, blistered tomatoes

☞ Grilled Norwegian Salmon
Orange-fennel relish, beurre blanc

Creamy Farro Risotto
Parmesan, asparagus tips, blistered tomatoes

☞ Rosemary-Garlic Roasted Red Potatoes

☞ Seasonal Vegetables

BUFFET #3 | \$36 per person

☞ Baby Iceberg Wedges
Bleu cheese, cherry tomatoes, applewood smoked bacon

☞ Herb Roasted Chicken Breast
Rosemary roasted grapes, chicken demi

Ritz Cracker Crusted Walleye
Lemon-caper remoulade

☞ Skin on Red Whipped Potatoes

☞ Seasonal Vegetables

BUFFET #4 | \$42 per person

☞ Pickled Strawberry Salad
Baby spinach, candied pecans, local goat cheese, champagne vinaigrette

☞ Red Wine Braised Short Ribs
Braising au jus

Chicken Marsala
Butter braised cremini mushrooms

☞ Argentinian Shrimp Scampi
Garlic beurre blanc

☞ Boursin Whipped Potatoes

☞ Seasonal Vegetables

CHEF CARVED ADD-ONS

☞ Salt Crusted Prime Rib | \$14 per person
Au jus, horseradish cream

☞ Smoked Beef Brisket | \$11 per person
House bbq, pickles

☞ Grilled Beef Tenderloin | \$16 per person
Béarnaise, au jus

☞ Indicates items are gluten free

Desserts

PLATED

Sorbet Sampler | \$5 per person
Three petite scoops, berries, wafer cookie

Dark Chocolate Brownie Sundae | \$7 per person
Vanilla bean ice cream, hot fudge, house caramel,
whipped cream


Dark Chocolate Lava Cake | \$7 per person
Brown butter crème anglaise, strawberry coulis,
vanilla bean ice cream

 **Flourless Chocolate Torte** | \$7 per person
Grand Marnier whipped cream, raspberries

Salted Caramel Cheesecake | \$7 per person
Chocolate crumble, whipped cream

Lemon Tart | \$7 per person
Lemon custard, fresh berries, whipped cream

Triple Mousse Torte | \$7 per person
Chocolate crumble, whipped cream

 **Classic Crème Brulee** | \$8 per person
Caramelized sugar, whipped cream

DISPLAYED

Warm Cookies | \$2.5/each
Chocolate chip, oatmeal raisin, rocky road, sugar

Assorted Bars and Brownies | \$3/each

Mini Desserts | \$45/dozen
Tarts, shooters, cheesecake bites

Seasonal Fruit Cobbler | \$7 per person
Vanilla bean ice cream

 *Indicates items are gluten free*

Beverages

Prices in this section are for hosted beverages.
Bottled soda and Gatorade available during golf season.
Cash bar is also available.

NON-ALCOHOLIC

Fountain Soda | \$2.5

When available

Pepsi, Diet Pepsi, Sierra Mist, Mug Rootbeer,
Mountain Dew, Gingerale

Can | \$2.5

Caffeine Free Diet Coke, Coke Zero, Sprite,
Barqs Root Beer, Diet Barqs Root Beer, Mendota Springs
Lime Sparkling Water, Pepsi, Diet Pepsi, Mountain Dew,
Diet Mountain Dew, Dr. Pepper, Diet Dr. Pepper,
Sierra Mist

Bottle - 20 oz | \$3.5

Coke Classic, Diet Coke, Caffeine Free Diet Coke, Coke
Zero, Sprite, Minute Maid Lemonade, Barqs Root Beer,
Diet Mountain Dew, Aquafina

Juice | Orange or Cranberry

Individual	\$3
Pitcher (serves 6-8)	\$15
Acrylic Dispenser (serves 14-16)	\$30

Lemonade or Iced Tea

Individual	\$3
Pitcher (serves 6-8)	\$15
Acrylic Dispenser (serves 14-16)	\$30

Gatorade | \$4

Lemon Lime, Fruit Punch, Fierce Grape,
G2 Fruit Punch, G2 Fierce Grape

Red Bull | \$5

Regular or sugar-free

Voss | \$4

Sparkling or Lemon Cucumber Sparkling

Water w/Fresh Citrus or Cucumber Mint

Acrylic Dispenser (serves 14-16)	\$30
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Hot Tea

Individual	\$4
Push Pot (serves 8-10)	\$24

Coffee

Pot (serves 6)	\$12
Large (serves 24)	\$48

Other

Fruit Punch (gallon)	\$25
Sparkling Apple Cider	\$18

SPIRIT OFFERINGS

House

Vodka, Gin, Scotch, Whiskey, Brandy, Tequila, Rum, Amaretto

Call

Stoli, Beefeater, Dewars, Windsor, Christian Brothers,
Jose Cuervo, Barcardi, Captain Morgan, Jim Beam

Premium

Absolut, Titos, Tanqueray, Johnny Walker Red,
Jack Daniel's, Jameson, Seagrams 7, Bacardi Limon,
Southern Comfort, Malibu, Kahlua

Super Premium

Ketel One, Grey Goose, Bombay Sapphire, Johnny Walker
Black, Glenlivet Crown Royal, Grand Marnier, Disaronno,
Bailey's, Maker's Mark

BEER OFFERINGS

Can | Available during golf season

Angry Orchard Cider (GF), Bud Light, Coors Light,
Grain Belt Premium, Guinness, Heineken,
Leinenkugels Summer Shandy, Mich Golden Light,
Miller Lite, Pseudo Sue Pale Ale, Surly Furious,
Angry Orchard, Stone Delicious IPA (GF)

Bottle

Blue Moon, Budweiser, Bud Light, Coors Light,
Corona Premier, Grain Belt Premium, Heineken,
Heineken Light, Mich Golden Light, Michelob Ultra,
Miller Lite, Omission Lager (GF), Stella Cidre, Summit
EPA, O'Doul's Amber (NA), Becks (NA), Buckler (NA)

Keg | Draft beer subject to change

Fulton 300, Guinness, Peroni, Summit EPA,
Surly Furious, Waconia Brewing (rotating)

WINE LIST

Cedar Brook, California | \$25
Rose, Pinot Grigio, Merlot

Washington Hills, Washington | \$29
Riesling, Chardonnay, Cabernet Sauvignon

Hess Shirtail Ranches, California | \$34
Sauvignon Blanc, Chardonnay

Hess Shirtail Ranches, California | \$39
Pinot Noir, Treo Red Blend, Cabernet Sauvignon

Stella Prosecco, Italy | \$30

Domaine Laurier, Sonoma | \$25

*Additional wine selections available upon request.

CORKAGE (750 ML)

Non-Member | \$20
Social Member | \$18
Golf Member | \$17

CASH BAR

Cash Bar prices include applicable state sales tax

Soft drink	\$3
Wine	\$8/\$10/\$11
Domestic beer	\$6
Premium beer	\$7
House pour mixed drink	\$7.5
Call pour	\$8
Premium pour	\$8.5
Super premium pour	\$9

HOST BAR

Soft drink (fountain)	\$2.5
Wine	\$7-\$10
Domestic beer	\$5
Premium beer	\$6
House pour mixed drink	\$6.5
Call pour	\$7
Premium pour	\$7.5
Super premium pour	\$8
Domestic Kegs	\$350
Premium Kegs	\$450

Policies

ROOM RENTAL & DEPOSITS

Room rental rates apply to all non-member functions and are non-refundable. Deposits are non-refundable and will be quoted at the time of booking.

FOOD & BEVERAGE MINIMUMS

Food and Beverage minimums vary based on the day and time of your event. Minimums can be used for all hosted food and beverage arrangements for your event and do not include tax or service charge. Minimums may change in the off season. Please contact the catering office for a quote.

BOOKING CONTRACT & PAYMENT

A contract must be signed and returned when an event is booked. For all non-member events, advance deposits are required and the balance of the estimated bill must be paid before or on the day of the event with cash or check. Payment in the form of a credit card will be subject to a 3% transaction fee. For member events, advance deposits are required and the balance of the bill must be paid 10 days from receipt of statement.

WEDDING DEPOSIT & PRE-PAYMENT

All weddings--member and non-member--require a \$3,000 non-refundable deposit to secure the date. For non-member weddings, an additional \$3,000 pre-payment is due six months prior to the event; and the remaining estimated balance is due one week prior to the event. All deposits and pre-payments are applied to the total bill.

CANCELLATIONS

All cancellations are subject to a cancellation fee as stated in the banquet contract. Cancellations will forfeit their deposit. All cancellations within four business days are subject to the full estimated event cost.

GUARANTEES

Four business days prior to your function, you will provide the catering office with a guaranteed number of guests that will be attending. This is the minimum number of guests for which you will be charged. The larger of the actual number served or the guarantee will be billed. If no guarantee is submitted, the last number provided to the catering office will be used as the guarantee.

SALES TAX & SERVICE CHARGE

Food and beverage prices are subject to a 20% service charge (18% for members) and applicable state sales tax. The service charge is taxable and the property of Hazeltine National Golf Club.

DAMAGE TO HAZELTINE PROPERTY

You will be charged accordingly for any damage caused by you or anyone in your party. This includes tape, nails, tacks or pins in the walls. A fee will be charged for any extraordinary cleaning that is necessary. Confetti, beads, and glitter are not allowed. Hazeltine prohibits the use of fire or hazardous materials in or around the clubhouse (floating lanterns, sparklers, fireworks, fog or smoke machines, etc.)

CLUBHOUSE

The Hazeltine Clubhouse is strictly a members only facility. Ballroom guests are allowed in the ballroom and ballroom patio area only. The room rental does not include the member areas, including member dining and bar, golf course, driving range, or locker rooms.

GOLF COURSE & GOLF CARTS

The wedding party does not have any access to the golf course or the golf carts. The driving range, golf course, and paths around the golf course are strictly off limits for all guests. We do not allow complimentary rounds of golf.

BALLROOM ENTRANCE, FACILITIES ACCESS & PHOTOGRAPHY

Please indicate to your guests that they enter the building at the north Special Event Entrance. The main clubhouse area, bar, and locker rooms are for members and accompanied guests only. Non-members are restricted to the banquet areas only. Photographs must be limited to the ballroom side of the clubhouse. Outside photographs are restricted to the ballroom patio, clubhouse entrance and immediate surroundings.

EVENT SET-UP & TEAR DOWN

You are responsible for all set-up of room decorations for weddings and other events, e.g., table centerpieces, table favors, place cards, etc. Any decorations, centerpieces, candles or mirrors need to be removed at the conclusion of the function unless special arrangements are made through the catering office. Please contact the catering office to arrange the time for your set-up. Set-up requests beyond the standard room set are available and will be billed at an appropriate price. There is an additional \$.75 per chair charge for Hazeltine to remove chair covers.

VENDORS

It is important for the vendors to contact the catering office regarding set-up time, location, etc. The catering office will be pleased to provide names of vendors for music, entertainment and flowers or you may make your own arrangements. Hazeltine reserves the right to control the volume of entertainment.

MENUS & PRICING

All menu pricing is per person, unless otherwise noted. Due to the fluctuations in markets, all prices will be guaranteed 30 days prior to your event.

Custom menus are available. If you have a theme, special need, or favorite item, mention it in the planning process and we will develop a special menu, just for your event. Vegetarian and children's menus are available upon request when planning your event.

You may select up to three entrées for your event. If you offer choices, a split menu charge will apply on all entrees excluding children and vegetarian unless vegetarian meals exceed 10% of the guaranteed number. There is a \$2 surcharge per plate for two entrées. There is a \$3 surcharge per plate for three entrées. You must identify menu selections through place cards.

Buffets are a style of service, and are designed to offer variety for larger groups. A minimum of 25 guests is required for buffets.

Groups of 12 or smaller can order from our select dining menu, with each guest choosing their meal the day of the event; or you may select a banquet meal in advance. For groups larger than 12, you will make your banquet menu selection for the group in advance.

GLUTEN FREE, VEGETARIAN & OTHER DIETARY RESTRICTIONS

Hazeltine offers a wide variety of gluten free and vegetarian options. Inquire for more information.

Hazeltine takes allergies and dietary requests very seriously – in the event of multiple (8 people or more) special dietary requests, an additional server will be provided to you for a fee of \$100 and will handle all specialty meals.

MENU TASTINGS

For ballroom events of 100 people or more, a food tasting may be done after a deposit has been made. Tasting will be done only Tuesday – Friday between 11:00 am – 3:30 pm. Tastings are subject to the Chef's availability and must be arranged two weeks in advance through the catering office. Tastings will be charged based on what is prepared and will be due the day of the tasting. Tastings are typically in the Member Dining Room. Clubhouse dress code and cell phone policy applies.

FOOD, BEVERAGE, AND TOBACCO REGULATIONS

Due to Health Department regulations and club policy, food and beverage consumed on the premises must be provided by Hazeltine National Golf Club. Health Department regulations prohibit us from allowing guests to take home extra food and beverages. In accordance with our liquor license, all alcoholic beverages must be purchased and consumed at the Club. We have the right to confiscate any personal alcohol brought onto the premises. Hazeltine National Golf Club is a non-smoking facility. The use of tobacco products is prohibited inside the clubhouse.

ALCOHOL CONSUMPTION POLICY

No liquor will be sold to or consumed on Club premises by any person under the legal drinking age. ID cards will be requested prior to serving. Hazeltine reserves the right to refuse service of alcohol to any person or persons. The bar will close at the time entertainment concludes or at last call for alcoholic beverages, whichever occurs first. Last call Monday through Saturday is 12:15 am, on Sunday it is 11:30 pm. No outside liquor is to be consumed on the premises. A corkage charge of \$20 per 750 ml bottle, plus tax will apply for pre-arranged outside wine. The Club closes at 12:45 am and guests must leave at this time. Vendors must vacate the premises by 1:00 am.

BRIDAL SUITE / SMALL EVENT ROOM –WEDDING USAGE

The Small Event Room, located just off the Ballroom has exquisite natural lighting, as well as a private en suite bathroom with over-sized full length mirror, and is the perfect location to get ready for your big day. It's not uncommon for nerves and busy schedules to leave wedding parties without proper nourishment—so we've designed packages to keep you hydrated and fed without worrying about spills, stains or logistics. Both packages include use of the room for the entire day leading up to and throughout your reception, and serve 8-10 people.

Mimosas, assortment of bakery fresh goods, yogurt parfait, seasonal fruit. \$150.

Mimosas, assorted deli sandwiches on dollar buns and mini croissants, seasonal fruit. \$150.

LEARNING CENTER–WEDDING USAGE

The Learning Center is a great spot for the groomsmen to relax and get ready before the wedding, and is for rent by the hour. The cost for this semi-private space is \$150/hour for non-members and Social Members. \$75/hour for Golf Members. Rental clubs are available upon request. For the full private space (both simulators): \$300/hour for non-members and Social Members. \$150/hour for Golf Members.

FOOD & BEVERAGE MINIMUMS

Sunday and Monday minimums subject to change in off season. Contact the catering office for a quote.

Mondays	Inquire
Ballroom (Full)	
Tuesday/Wednesday/Thursday Day	\$1000
Tuesday/Wednesday/Thursday Eve.	\$1500
Friday	\$6000
Saturday	\$8000
Sunday	\$4000
Ballroom (North or South)	
Tuesday/Wednesday/Thursday Day	\$600
Tuesday/Wednesday/Thursday Eve.	\$1000
Friday	\$3500
Saturday	\$5500
Sunday	\$2500
Small Event / Bridal Suite	
Tuesday/Wednesday/Thursday Day	\$150
Tuesday/Wednesday/Thursday Eve.	\$150
Friday	\$150
Saturday	\$150
Sunday	\$150
Boardroom	
Tuesday/Wednesday/Thursday Day	\$150
Tuesday/Wednesday/Thursday Eve.	\$150
Friday	\$150
Saturday	\$100
Sunday	\$100
Gallery	
Tuesday/Wednesday/Thursday Day	\$350
Tuesday/Wednesday/Thursday Eve.	\$500
Friday	\$500
Saturday	\$500
Sunday	\$500
Learning Center, Semi-Private	
7 am – 3 pm	\$100
3 pm – close	\$250
Learning Center Private – Both Simulators	
7 am – 3 pm	\$200
3 pm – close	\$500

ROOM RENTAL

Room rental rates apply to all non-member functions. Deposits are quoted in the contract, are non-refundable, and are required to book a room.

Mondays	Inquire
Ballroom (Full)	
Tuesday/Wednesday/Thursday	\$300
Friday	\$750
Saturday	\$1000
Sunday	\$500
Ballroom (North or South)	
Tuesday/Wednesday/Thursday	\$200
Friday	\$375
Saturday	\$500
Sunday	\$250
Small Event / Bridal Suite	
Tuesday/Wednesday/Thursday	\$100
Friday	\$150
Saturday	\$150
Sunday	\$150
Boardroom	
Tuesday/Wednesday/Thursday	\$100
Friday	\$100
Saturday	\$100
Sunday	\$100
Gallery	
Tuesday/Wednesday/Thursday	\$200
Friday	\$250
Saturday	\$250
Sunday	\$250
Learning Center Semi-Private	
Golf Member	\$75/hr
Social or Non-Member	\$150/hr
Learning Center Private – Both Simulators	
Golf Member	\$150/hr
Social or Non-Member	\$300/hr

Additional Services

TABLE LINEN

Hazeltine provides the following linens at no additional charge:

Ivory, Sandalwood or Black table linens
White, Ivory, Sandalwood or Black linen napkins

Other linen colors may be made available at an extra charge.

CAKE PLATE FEE

Hazeltine will cut, plate and serve cake, cupcakes or other dessert from a licensed vendor for \$1.75 per person.

DANCE FLOOR SET-UP FEE

A dance floor is available through Hazeltine for a \$250 set-up fee.

CEREMONY SET-UP FEE

If you choose to have your ceremony at Hazeltine, ceremony set-up/ break down fees start at \$750. All vendors (Florists, Bakeries, etc.) must be present to set their products during the conversion of the room from ceremony to reception or additional labor fees may apply.

WEDDING DAY-OF ENHANCEMENTS

Transform bridal suite and groom's room.
Customized Bridal Suite \$450 - \$800*
Groom's Room \$150 - \$400*
*includes varied food packages

BARTENDER CHARGES

For bar sales of less than \$250 per bar, there is a \$150 fee per bartender. For each bar over 2, there is a \$100 set-up fee for the bartender to stock and set up the bar.

OUTDOOR CHEF STATION

There is a \$400 fee for each Outdoor Chef Station, such as grilling at the bev hut or outside the turn bar.

VALET CHARGES

Valet parking attendant is available for \$200 per attendant for up to 5 hours, and \$30 per valet for each additional hour over 5. At least one valet per 50 guests is recommended.

COAT CHECK

Coat check attendant is available for \$150 per attendant for up to 5 hours, and \$30 per attendant for each additional hour over 5. At least one attendant per 150 guests is recommended. Hazeltine is not responsible for lost or stolen articles.

SERVICES SUMMARY

Bartender (waived if sales > \$250)	\$150
Bridal Suite Server & Refreshments	\$150
Cake Cutting per person	\$1.75
Ceremony Set-Up (Starting Rate)	\$750
Chair Cover Removal per chair	\$.75
Outdoor Chef Station	\$400
Specialty Meal Server	\$100
Valet per attendant (5 hrs)	\$200
each additional hour	\$30
Coat Check per attendant (5 hrs)	\$150
each additional hour	\$30
Vendor Tables (each)	\$25

RENTALS AT A GLANCE

Equipment

Stage (per 6' x 8' plank)	\$50
Dance Floor	\$250

Grand Piano	\$175
Fire Pit	\$100
Propane Patio Heaters	\$75
Podium	\$30

Audio Visual

Cordless Microphone – Handheld or Lapel	\$50
Screen: 7.5' x 10' w/dress kit	\$200
Screen: 70"	\$50
LCD Projector	\$100
TV/VCR/DVD	\$100

Meeting Resources

Post-it Flip Chart & Markers	\$45
White Board & Markers	\$30
Easel	\$15
Fax Machine per use	\$2
Copies per page	\$.75

Other Rentals

Tall Oil Votive Candles each	\$3
Holiday Centerpiece (Seasonal)	\$10
Mirrors	\$2

Please note that all audiovisual equipment is subject to a 7.375% Minnesota sales tax.



HAZELTINE NATIONAL GOLF CLUB

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CATERING@HNGC.COM

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