
WEDDING MENU



Twin Cities



CEREMONY & RECEPTION PACKAGES

Outdoor Lawn Package:

Rehearsal (one-hour)
White padded folding chairs
Unity table
Standard set up and take down

\$6.00 per person

**upon availability of the club*

Minnesota Room Chapel:

Rehearsal (one-hour)
Wireless sound system with microphone
Oak leather bound rounded chairs
Unity & program table
Standard set up and room flip for reception

\$800

**Upon availability of the club*



ACCOMMODATION PACKAGE

Choose a room accommodation that would best suit your wedding/event needs:

**BASIC
ACCOMMODATIONS**

\$500

Outdoor and indoor areas for photos
Room set up and take down
Early weekday reception dropoff available for favors, etc.
Tables and chairs for 200 guests
Head table or harvest table
Water goblets, flatware, plates, China
Banquet equipment and platters (based on need)
Cocktail tables
Guest book, gift table & placecard table
Votive candles - *(three per table)*
Attendants & bartenders
Bar service
DJ table
Coat check (seasonal)
Table linens and linen napkins
Cake table
Ice water at each setting
Starbucks coffee table service
Wireless high-speed Internet
Wireless microphone

**STANDARD
ACCOMMODATIONS**

\$750

Includes basic package + 16'x20' dance floor

RENTALS

EQUIPMENT RENTALS

LCD projector (blu-ray included)	\$100
40" flat screen (blu-ray included)	\$75
Screen - 6'x6'	\$25
MP3/iPod Hook Up	\$50
42" flat screen TV	\$75
Blu-Ray DVD player	\$50
Flip chart with paper and markers	\$25
TV/DVD combo	\$25
Conference phone	\$25
Power strip/extension cords	\$10
12'x18' dance floor	\$300
6' tables	\$10
Cocktail tables	\$7
Linen - black, white, or sandalwood	\$10/linen
Napkins - assortment of colors	\$0.50/napkin
Skirting - black or khaki	\$20
Easel stands	\$10
AV carts	\$10
Podium	\$50

*You are welcome to bring your own equipment.
(Please note that equipment used from the club will need to be set up and run from someone in your party on the day of your event).*

**Included with Food & Beverage purchase*

LOCKER ROOM USAGE AND ACCESSIBILITY

\$400
(Optional)

Beautiful and spacious locker rooms located on lower level available to both parties for use before the wedding ceremony. *See locker room policies for more information.*
Seasonal availability, see your TPC Twin Cities event coordinator.

PRE-EVENT OPTIONS

PRE-EVENT FOOD TRAYS

Deli meat sandwich tray with cheese and sandwich condiments and bottled water (serves 20 people) \$125

Mimosas, Starbucks coffee station, bagels with flavored cream cheese (serves 12 people) \$99

Mimosas, bottled water, vegetable crudité with dipping sauce, fresh fruits with creme, crackers and snack cut domestic cheeses (serves 12 people) \$150

Hye rollers tray of assorted pinwheel rollups, kettle chips with chip dip, gourmet cookies and bars, bottled water (serves 20 people) \$150

Soft drinks, beer, wine and mini cocktail bars are available upon request.



MENU PACKAGING

In addition to our catering packet and customized menu options, the following are packages pre-arranged for plated receptions.

TPC Twin Cities is able to accommodate dietary requests upon prior arrangements.

Choice of one salad and up to three entrée choices, plus one vegetarian and one kids meal

Complimentary Soup or Salad Options:

Garden salad with house vinaigrette

Garden salad and three preset dressings

Romaine salad served with Caesar dressing

Upgraded Salad Options (\$2.00/guest):

TPC Twin Cities House salad with mixed greens, sliced Brie cheese, bacon and peppercorn vinaigrette

Summer salad of greens, strawberries, mandarin oranges, red onion and raspberry vinaigrette

Caprese salad with greens, fresh tomato, mozzarella and basil vinaigrette

Clubhouse salad of iceberg and romaine with tomatoes, cucumbers, bacon, shredded cheddar and seasoned croutons served with three preset dressings

Mixed field greens with fresh raspberries, goat cheese, candied walnuts, and honey-lemon vinaigrette (in season only)

Greek salad with crumbled feta cheese, mixed olives, cucumber, diced tomato and pita crisps with herb vinaigrette

Bread and butter included in all packages

All entrées will be served with chef's choice of vegetable and potato du jour

MENU PACKAGING

**PREMIER
WEDDING
PACKAGE**
\$30++

Sautéed breast of chicken served with garlic cream sauce
Sliced beef served with demi-glace and crispy onions
Pecan-cruste fresh fish selection with maple cream sauce or lemon beurre blanc

**SILVER
WEDDING
PACKAGE**
\$35++

Salmon with tropical salsa - grilled salmon with tropical salsa
of pineapple, peppers, onions
Wild mushroom chicken breast-seared chicken breast
with wild mushroom demi-glace
Sliced petite filet with demi-glace - grilled petite shoulder filet
sliced and topped with demi-glace and crispy onion strings

**GOLD
WEDDING
PACKAGE**
\$38++

Italian-stuffed breast of chicken with prosciutto,
herbs and italian cheeses served with sauce romesco
Sliced and roasted strip loin of beef with butter drizzle
Pan-seared salmon served with lemon wedge and citrus beurre blanc
Boneless braised beef short ribs served with beef demi-glace

**SUPREME
WEDDING
PACKAGE**
\$40++

12oz pork chop with chimichurri sauce- grilled pork chop with chimichurri sauce
(fresh sauce consisted of blended herbs like parsley, cilantro, and oregano)
Bruschetta chicken-grilled chicken topped with tomato bruschetta
mix with fresh basil, onions, and garlic
8oz sirloin with maitre'd butter-grilled sirloin topped with maitre 'd
butter consisting of butter, shallots, parsley, and lemon

**ULTIMATE
WEDDING
PACKAGE**
\$45++

6oz filet with verjus sauce-grilled filet topped with verjus demi-glace and
roasted shallots
Sea bass with saffron sauce-pan-seared sea bass topped with a saffron cream
sauce
Lamb chops with roasted garlic and thyme jus- grilled lamb chops served with a
lamb jus infused with roasted garlic and thyme

MENU PACKAGING

PLATINUM WEDDING PACKAGE

\$50++

Pan-seared breast of duck with lingonberry truffle demi
Pheasant wellington
Grilled 8oz filet of beef
8-10oz cold water lobster tail
Surf and turf- 6oz filet of beef and bacon-wrapped shrimp

VEGETARIAN

Wild rice pilaf with grilled vegetables, portobello mushrooms
Mediterranean couscous with artichokes, grilled vegetables,
tomato vinaigrette and goat cheese

Southwest black beans with corn succotash served
with seasoned rice pilaf and avocado mousse

Confit vegetables with sautéed shaved
brussels sprouts and hazelnuts

Farro salad with dried blueberries,
crispy leeks and wild mushrooms

\$38++

Minnesota forest floor with Minnesota wild rice,
sautéed wild mushrooms, dried blueberries, confit ramps
and sautéed fiddlehead ferns

\$45++

(Seasonal item: May & June)

KIDS MEALS

\$14++

Chicken tenders and fresh strawberries with
choice of French fries or sautéed vegetables

Mini corn dogs and fresh strawberries with choice
of French fries or sautéed vegetables

Mac 'n cheese with fresh strawberries

BEVERAGE SELECTIONS

*Prices are subject to 21% service charge and applicable sales tax.
All service charges are the property of TPC Twin Cities, which has complete discretion as to its use and distribution.*

BEVERAGE STATIONS

Starbucks coffee - house blend	\$39.95 1.5 gal.
Tazo hot tea - assorted selections	\$16.95 0.5 gal.
Hot chocolate with whipped cream	\$16.95 0.5 gal.
Iced tea / lemonade	\$16.95 0.5 gal.
Warm apple cider	\$16.95 0.5 gal.
Traditional fruit punch - includes ice ring	\$19.95 per gal.
<i>(other flavors available)</i> With Champagne:	\$30.95 per gal.
Bottled Coca-Cola products	\$3.00 each
Minute Maid juices	\$3.00 each
Pellegrino mineral water	\$3.50 each
Aqua Panna water	\$3.50 each

PER DRINK CONSUMPTION

House cocktail	\$8 - \$11
Premium cocktail	\$9 - \$12
Domestic beer	\$6
Import/micro brew	\$8
Wine by the glass	\$9
Soft drinks & juices	\$3
Unlimited soft drinks - flat rate	\$250

Drink tickets available

DRAFT BEER

16 gal. Michelob Golden Draft Lt	\$325
16 gal. Domestic Kegs	\$350*
16 gal. Imported / Micro Brew	\$400*

*prices begin

BOTTLE SERVICE

Sparkling cider	\$14.95 bottle*
House wine / Champagne	\$36.00 bottle*
Josh wine with personalized labels	\$40.00 bottle*
Wine / Champagne corkage	\$20.00 (750ml. only)

*prices begin

TPC TWIN CITIES HOUSE POURS

Bacardi, Beefeaters, Captain Morgan, Christian Brothers, Dewar's, Grey Goose, Jack Daniel's, Jameson, Jim Beam, Windsor

TPC TWIN CITIES PREMIUM POURS

Baileys, Bombay Sapphire, Crown Royal, Disaronno, Glenlivet, Johnnie Walker Black Label, Maker's Mark

BEER

Budweiser, Bud Light, O'Doul's, Michelob ULTRA, Miller Lite, Coors Light, Stella Artois

*All other beer available upon request; specific quantities required

WINE

House wine: William Hill Cabernet, Chardonnay, Merlot, Pinot Noir, Sauvignon Blanc

*All other wine available upon request; specific quantities required

VENDORS

Wedding Planners:

Availed - Lexie Albers, 612-440-2729, availedevents@gmail.com

Jenny Culley, 612-599-2634

Mimi Design - Amy Fuerstenberg, 612-789-2507

Disc Jockeys:

Midwest Sound and Light Show: Contact TPC Twin Cities directly for preferred pricing

Instant Request: 952-934-6110

Florists:

Festivities: Caitlyn, 763-682-4846

Arts + Flowers Design Studio: 952-920-8415

Sweet Pea's Floral: 651-730-9115

Equipment Rentals:

Festivities: Caitlyn, 763-682-4846

Après Party and Tent Rental - Karla, 952-942-3399

Audio Visual:

Av for You: Josh, 952-200-6417

Wedding Patisseries:

Buttercream: Marisa, 651-642-9400

Cocoa & Fig: 952-540-4300

Café Latte: 651-224-5687

Photographers:

Andrew Vick Photography: 952-929-4295

Agape Moments: 763-432-7229

Studio 220: 612-206-0502

VENDORS *cont.*

Ice Carvings:

Ice Carvings, Etc: John, 763-757-4936, john@icecarvingsetc.com

Traveling Make-Up:

Eye Candy: Lisa, 612-710-2087, lisaingebelanger@gmail.com

Officiants:

Tom Armstrong: 651-773-4092, tgarmstrong@comcast.net

Stationary/Invitations:

Ivory Isle Designs: Josie Helmstetter, 952-380-8696, josie@ivoirysleedesigns.com

A Milestone Paper: Sarah, 651-492-6977, sarah@amilestonepaperco.com

Hotels:

Best Western: 763-792-0750 - 10580 Baltimore Street NE Blaine, MN



MIDWEST INFO

Basic Service Package

Up to 7 hours of dinner and dance music - Full sound & light system
Wireless microphone - Customize your event with our client portal

Saturdays May-October - \$895

Any other day - \$695

Premium Service Package

Up to 7 hours of dinner and dance music

Full sound & light system - Wireless microphone - Customize your event with our client portal

Pick one of the following premium services:

1. On-site ceremony (if a 7 hour reception does not follow immediately, consider upgrading to our unlimited hours service package)
2. Six uplights (each additional uplight is \$45)
3. Projector service
4. Custom monogram light
5. Karaoke

***Add on any additional premium service for just \$195 each

Saturdays May-October - \$1,095

Any other day - \$895

Unlimited Hours Service Package

Unlimited hours of dinner and dance music

Full sound & light system - Wireless microphone - Customize your event with our client portal

Pick one of the following premium services:

1. On-site ceremony
2. Twelve uplights (each additional uplight is \$45)
3. Projector service
4. Custom monogram light
5. Karaoke

***Add on any premium service for just \$100 each

Saturdays May-October - \$1,195

Any other day - \$995

GROOMSMAN GOLF PACKAGE

\$129+ tax per player (upon availability)

Includes golf, golf car and practice facility

Groom plays free with a foursome or more

Custom balls, golf shirts, hats, glassware, etc. are also available at the club.



SNACKS AND BREAKS

PM STATIONS

*(pricing only available
at 9pm or later)*

Pizza (pepperoni or cheese)	\$17
Meat and cheese tray with dollar buns and condiments (serves 50)	\$125
Late night chicken wings (100 pieces)	\$140
TPC Twin Cities snack mix (6lbs)	\$65
Three large bowls of assorted chips & dip	\$65
Homemade cookies and bars (50 pieces)	\$75
Mini cheeseburgers and tater tots (serves 50)	\$250
Wing bar with seasoned wings and three sauces (serves 50)	\$250
Grilled cheese and tomato soup sippers (serves 50)	\$150
Mini tacos with seasoned cream (100 pieces)	\$125
Popcorn machine with popcorn bags (serves 100-150)	\$275
Potato Bar: serves 50 people	\$200 or \$4 per person
Baked potatoes, chopped bacon, sour cream, scallions, cheddar cheese, petite broccoli florets, butter, caramelized onions	
Nacho Bar: serves 50 people	\$250 or \$5 per person
Tortilla chips, white cheese sauce, salsa, sour cream, olives, jalapeño, chopped cilantro, black beans, lettuce, pico de gallo, guacamole (additional \$2/person)	
Mini BBQ pulled pork sliders with tart cherry coleslaw (serves 50)	\$275

CONTACT US:

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