

NEW ULM COUNTRY CLUB



Wedding Guide



Hotz d'Berries

Cold

(Serves 20)

Taco Dip.	\$45
Bruschetta Bowl.	\$40
Fruit Bowl or Assorted Berries.	\$50
Meat/Cheese/Crackers.	\$50
Veggie Tray.	\$40
Tortilla Chips with Pico de Gallo, Guacamole or Salsa.	\$40
Potato Chips with French Onion.	\$40
Shrimp Cocktail.	\$65
Shrimp Ceviche with Chips.	\$60
Pinwheels.	\$50
<i>Ham & Cheese, Pickle Rollups, Buffalo Chicken, Chicken/Bacon/Ranch, Italian</i>	
Mini Hawaiian Buns	\$20/dozen
<i>Chicken Salad, Ham, Turkey, or Egg Salad</i>	

Hot

(Serves 20)

Hot Dip with Chips.	\$55
<i>Buffalo Chicken, Reuben, Pizza, SW Chicken, Crab, Sausage Rotel, Queso, Spinach Artichoke</i>	
Chicken Wings (bone-in or boneless).	\$70
<i>BBQ, buffalo, parmesan garlic, teriyaki, bourbon dry rub, spicy honey garlic</i>	
BBQ Smokies.	\$60
Meatballs (BBQ, Swedish, or sweet chili).	\$55
Chislic.	\$70
Slider Varieties	\$65
<i>Ham & Cheese, Philly Steak, Italian, Reuben, Chicken Little, Cheese Burger</i>	
Reuben Balls.	\$50
Stuffed Mushrooms.	\$65
Roasted Garlic Mushrooms	\$55
Egg Rolls.	\$70
<i>Reuben, Buffalo Chicken, Pizza, Philly Steak, Southwest Chicken</i>	
Cream Cheese Rangoons.	\$60
Bacon Wrapped Jalapeño with Cream Cheese.	\$60
Bacon Wrapped Smokies.	\$70
Pretzel Bites with Cheese Sauce.	\$55
Calamari or Walleye Bites.	\$90
Fried Pickles.	\$55
Deep Fried Jalapeño Poppers.	\$55

Themed Buffets

Taco Buffet

Ground Beef **or** Chicken with Rice, Beans and Toppings **\$17/pp**

Ground Beef **and** Chicken with Rice, Beans and Toppings **\$18/pp**

Chipotle Bowl

Choose two specialty meat options - Carnitas, Barbacoa, Adobo Chicken with Rice, Beans, Fajita Peppers, and Toppings **\$20/pp**

Bean Options: Refried, Seasoned Black, or Pinto

Rice options: Spanish or Cilantro Lime

Add: Chips and Queso or Guacamole (\$2/pp) or Churros (\$2/pp) to above buffets

German Buffet

\$30/pp - Includes brats, New Ulm Ribs, German Potato Salad, Sauerkraut, Spaetzle & Gravy, and Salad Bar

Italian Buffet

Choose one of three options below, all served with Caesar salad and Breadsticks

\$18/pp - Includes one pasta, one sauce and one meat

\$20/pp - Includes two pastas, two sauces and one meat

\$22/pp - Includes two pastas, two sauces and two meat

Pastas: Fettuccini, Penne, Spaghetti, Macaroni, Bow Tie, Tortellini, Gnocchi

Sauces: Alfredo, Marinara, Meat Sauce, Tomato Vodka, Pesto, Cheese Sauce

Meats: Chicken, Meatballs, Italian Sausage, Steak

Build your own Sandwich

Croissant or sandwich bun served with your choice of two sides. Served with toppings & condiments

Cold - \$14/one meat, \$16/two meats

Hot - \$16/one meat, \$18/two meats

Cold options: Chicken salad, egg salad, ham, roast beef, or turkey.

Hot options: Crack Chicken, Hot Beef, Pulled Pork, Turkey Supreme, Maidrites, Sloppy Joes

Side options: Baked Beans, Cowboy Beans, Coleslaw, Fruit, Lettuce Salad, Pasta Salad, Potato Chips, Potato Salad

Themed Buffets Cont.

Picnic

Brats **or** Hamburgers \$16/pp

Brats **&** Hamburgers \$18/pp

Served with Fresh Bakery Buns, Toppings, and Condiments.

Served with your choice of two sides

Side options: Baked Beans, Cowboy Beans, Coleslaw, Fruit, Lettuce Salad, Pasta Salad, Potato Chips, Potato Salad.

Add: Bacon, Fried Onions, or Sauerkraut for \$2/pp

That's a Wrap

One Wrap \$14/pp

Two Wraps \$16/pp

Cold Wraps: Club, Chicken Caesar, Buffalo Chicken, Italian

Served with two sides

Side Options: Baked Beans, Cowboy Beans, Coleslaw, Fruit, Lettuce Salad, Pasta Salad, Potato Chips, Potato Salad

Baked Potato Bar

One Meat \$16/pp

Two Meat \$18/pp

Chili, Nacho Cheese, Sour Cream, Salsa, Bacon Bits, Chives, Broccoli, Pepper, and Onions

Choice of Meat: Pulled Pork, Chicken, Steak, Ground Beef or Shrimp

MCC Bowls

\$18/pp

Mashed Potatoes, Brown Gravy, Corn, Breaded Chicken Bites, Coleslaw and Shredded Cheese. Served with biscuit

Build your own Power Bowl

One Meat \$16/pp

Two Meat \$18/pp

Served with our kale blend and toasted quinoa

Choice of Meat: Ancho Chicken, Cajun Shrimp, or Grilled Steak

Includes Pico de Gallo, Sautéed Veggies, Avocado, Tortilla Strips, dressings on the side



Buffet or Plated Dinners

For a plated meal, add \$2/per person.

Choose from one (\$22/pp), two (\$25/pp) or three (\$28/pp) main entrees—Served with lettuce salad, choice of potato, choice of vegetable and breadstick.

Entrees

Baked Ham

Butterfly Shrimp

Chicken Kiev

Grilled Chicken Breast

(Garlic Herb, Dijon Cream, Rosa, Marsala, Bruschetta, Cordon Bleu, Parmesan, Tuscan)

Pork Tenderloin Medallions

BBQ or New Ulm Ribs

Roast Beef

Smoked Brisket

Premium Entrees

Ask for pricing

Salmon

Filet Mignon

NY Strip

Ribeye

Prime Rib

Lobster Tail

Grilled Shrimp

Potato

Au Gratins

Baked

Mashed with Gravy

Rosemary baby reds (whole or diced)

Sour cream & chive mash potatoes

Potato Souffle

Spätzle & Gravy

German potato salad (add \$1/per person)

Twice baked (add \$1/per person)

Vegetable

Buttered corn

California Medley

Glazed or Roasted Carrots

Fresh Green Beans

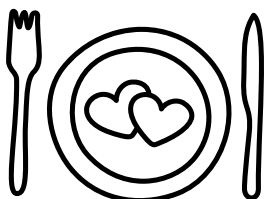
Asparagus

Roasted Veggie Medley

Sauerkraut

Salad Choice

All dinners served with garden salad or upgrade to the choices below

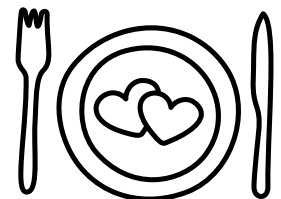


Caesar Salad \$1/pp

Ray's Salad \$2/pp

Hot Bacon \$2/pp

Salad Bar \$4/pp



Kids Meals \$12

12 and under

Served with French Fries

Breaded Chicken Bites

Mini Corn Dogs

Macaroni & Cheese

Or half off the meal selection



Late Night Snacks

Servings of 20 except for pizzas

Nacho Bar **\$55**

Chips, Queso, Guacamole, Salsa, and Sour Cream

One Topping Pizza **\$14**

Specialty Pizza **\$16**

Chicken Bacon Ranch, Meat Lovers, Buffalo Chicken, Rubeen, Taco

Large Pretzels with Nacho Cheese **\$60**

Hot Dog Bar **\$80**

Snack Mix **\$30**

Mini Donuts **\$55**

Assorted Cookies **\$45**

Dessert Eggrolls **\$80**

Raspberry, Blueberry, Apple, Cherry, Chocolate

Boozy Ice Cream Drinks **\$100**

Grasshopper, Brandy Alexander, Mudslide

Or order anything from the hors d'oeuvre menu

Kids Meals & Late Night

Beverages



Beverages & Fees

1/2 Barrel domestic.	\$350
<i>Premium Light, Michelob Golden Light, Bud Light, Coors Light, Schell's Light, Schell's Deer Brand, Miller Lite, Nordeast</i>	
1/2 Barrel premium.	\$400
<i>Schell's Seasonal, Blue Moon, Stella, Leinenkugel's or ask about type, we can order almost anything in</i>	
1919 Root beer.	\$250/half barrel
Lemonade.	\$15/gallon
Fruit punch.	\$15/gallon
Coffee.	\$10/gallon
Iced Coffee Bar.	\$20/gallon
<i>Ask about making this boozy</i>	
Wine.	\$25/bottle
Champagne.	\$25/bottle
Drink Tickets.	Starting at \$5
Corking Fee.	\$15/bottle
Unlimited Soda.	\$100 (100- guests) \$225 (101+ guests)

Room Rentals & Fees

Fireplace Room \$1000 (holds approximately 100 ppl)

Entire Space \$1500 (holds 225 ppl)

Room rental includes: set up, tables/chairs, dinnerware, clean up & use of facilities

There are no food minimums

Members of NUCC will have room rental waived

Outdoor Ceremony \$500

We provide 60 black chairs, wedding arch, and 3 wooden flower boxes

Arrangements for additional chairs must be made by customer

Bar Set Up Fee \$300

Bar set up fee includes private bartender & customizing the bar to your group

There are no bar minimums

Linen \$10/tablecloth & \$2/napkin

Choice of black or white tablecloths and many different napkin colors

Add 7.835% sales tax for food
Add 10.33% sales tax for liquor
Add 20% gratuity