

New Ulm
Country Club
Event Guide



New Ulm Country Club is the perfect venue to host weddings, anniversaries, reunions, parties or meetings.

Surrounded by Flandrau State Park and perched atop the bluffs of the Cottonwood River, you will have one of the most beautiful and picturesque backdrops in New Ulm for your special day. We can accommodate small or large groups with a variety of services.

Our facility seats up to 250 people comfortably. The Fireplace room has been decorated with soft colors ready to be enhanced with your personal touch and customized food for your event.

Contact our event coordinator, Maddie Pearson, to book your upcoming event.



banquets@golfnewulm.com



507-354-8896

Breakfast

Buffets available for event with 20 people or more.

Build your Own Breakfast Buffet \$15/pp

Choose one from each category:

Eggs: Scrambled (add meat, cheese or veggies), egg bakes

Meat: Ham, bacon, sausage

Breakfast Potato: Cheesy hashbrowns, diced breakfast potatoes, hashbrown casserole

Bakery: Scones, muffins, donuts, cinnamon rolls, caramel rolls

A La Carte

Egg Bakes - \$40

Breakfast Sandwiches (croissants, English muffins, or bagels)-
\$28/dozen

French Toast Bake (plain or raspberry) - \$35

Assorted Donuts, Muffins or Scones - \$15/dozen

French Toast (plain or raspberry) or Pancake Bar - \$10/person

Biscuits and Gravy - \$10/person

Breakfast Pizza - \$12/per pizza

Oatmeal Bar - \$12/person

Fruit and yogurt parfait - \$6/person

Beverages

Coffee - \$8/per gallon

Juice - \$1/per can

Bloody Mary Bar - \$10/per glass

Bottomless Mimosas - \$65

Theme Buffet

Taco Buffet: Choose from number one (\$16/pp), two (\$17/pp) or three (\$19/pp).

#1: Ground Beef **or** Chicken with rice, beans and toppings

#2: Ground Beef **and** Chicken with rice, beans and toppings

#3: Choose two specialty meat options - carnitas, barbacoa, adobo chicken. With rice, beans, fajita peppers, and toppings.

Bean options: Refried, seasoned black or pinto

Rice options: Spanish or cilantro lime

Add: Queso (\$2/pp), guacamole (\$2/pp) or churros (\$2/pp)

German Buffet \$28/pp - Includes Landjaeger or brats, New Ulm ribs, sauerkraut, German potato salad, spaetzle & gravy, and salad bar

Italian Buffet - Choose one of three options below, all served with ceasar salad and breadsticks

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

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

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

Pastas: Fettuccini, penne, spaghetti, macaroni, bow tie

Sauces: Alfredo, marinara, meat sauce, tomato vodka

Proteins: Chicken, meatballs, Italian sausage

Build your own Sandwich - \$14 (cold) \$16 (hot)

Croissant or Slider bun, lunch meat, lettuce, tomatoes, onions, pickles, and condiments - served with fruit and salad. Add soup for \$2/person.

Hot options: Pulled pork, crack chicken, turkey supreme or hot beef

Cold options: Ham, turkey, roast beef

Salad options: Lettuce salad, pasta salad *or* potato salad.

Soup options: Chili, white chicken chili, chicken noodle, chicken wild rice, beef stew, broccoli cheddar, loaded baked potato or Rubeen

Picnic - \$16/pp - Pick 2 for \$2/more pp

Hamburgers, bratwurst or pulled pork. Served with baked beans and potato chips. Choose between coleslaw or potato salad.

Dinner Buffet or Plated Dinners

Choose from one (\$19/pp), two (\$22/pp) or three (\$25/pp) main entrees - Served with lettuce salad, choice of potato, choice of vegetable and dinner rolls.

Entrees

Chicken Kiev	Roast Beef
Baked Ham	Chicken Breast with Sauce
Pork Tenderloin	Prime Rib (Market Price)
Butterfly Shrimp	Stuffed Pork Chops (Market Price)
Bone-In Pork Chop	Steak Cut Your Way (Market Price)

Potato Choices

Rosemary baby reds (whole or diced)
Mashed with gravy
Garlic mashed
Baked
Sour cream & chive mash potatoes
Twice baked (\$1 more)
German potato salad (\$1 more)

Vegetable Choices

Glazed Carrots
Buttered Corn
Green Beans
California Medley

Kids Dinners

Served with choice of fruit or fries - \$10/per meal

Chicken Fingers

Mac & Cheese

Desserts

May be added on to any buffet or plated meals

Cookies - \$2/person

Bars - \$2/person

Cake - \$4/person

Cheesecake - \$4/person

Ask about flavors and options.

Late Night Menu/Hors d'Oeuvres

Cottonwood Grill Pizza - Cheese, Pepperoni or Sausage - \$12

Cold

(Serves 25)

Taco Dip - \$40

Bruschetta Bowl - \$35

Fruit Bowl - \$30

Meat/Cheese/Crackers - \$50

Veggie Tray - \$40

Chips and your choice of dip

(French onion, Salsa, Guacamole, Pico, Queso) - \$30

Deli Sliders - \$17/dozen

Shrimp Cocktail - Market Price

Hot

(Serves 25)

Spinach Artichoke Dip with Chips - \$45

Chicken Wings (Bone-in or Boneless)

(BBQ, buffalo, Parmesan garlic, bourbon dry rub) - \$65

BBQ Smokies - \$50

Meatballs (BBQ or Swedish) - \$45

Reuben balls - \$40

Stuffed Mushrooms - \$50

Roasted Garlic Mushrooms - \$40

Buffalo Chicken Dip - \$45

Rueben Dip - \$45

Rueben Egg Rolls - \$65

Loaded Nachos - \$55

Open to special food requests

Beverages

1/2 Barrel Domestic - \$295

1/4 Barrel Domestic - \$180

(Premium Light, Michelob Golden Light, Bud Light, Coors Light, Schell's Light, Schell's Deer Brand, Miller Lite)

1/2 Barrel Premium - \$325

1/4 Barrel Premium - \$200

(Schell's Seasonal, Blue Moon, Stella, Leinenkugel's)

Champagne - \$20/bottle

Wine - \$25/bottle

Corking Fee - \$15/bottle

Bloody Mary Bar- \$10/per glass

Bottomless Mimosas - \$65

1919 Rootbeer - \$95/half barrel

Unlimited soda - \$75

Lemonade - \$15/gallon

Fruit Punch - \$15/gallon

Coffee - \$8/gallon

Juice - \$1/can

Room Rentals & Fees

Riverview Room Charge - \$75

Fireplace Room Charge - \$150

Patio Rental - \$50

Bar Set Up Fee - \$50

Linen Charge - \$5/per tablecloth, \$1/napkin

Add 7.835% sales tax for food

Add 10.33% sales tax for liquor

Add 20% gratuity