

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 and hot tea

BUFFET

Continental Breakfast | \$11 per person
Assortment of bakery fresh goods, seasonal fruit platter

Executive Breakfast | \$13 per person
Greek yogurt parfaits, assortment of bakery fresh goods, seasonal fruit platter

Caddie Breakfast | \$15 per person
Breakfast burritos, house made drop donuts, rosemary-garlic potatoes, bacon, whole fruits

First Tee Breakfast | \$17 per person
Three cheese scrambled eggs, bacon, sausage, home fries, seasonal fruit, assortment of bakery fresh goods

PLATED

Eggs Benedict | \$9 per person
Poached eggs, Canadian bacon, hollandaise, toasted English muffin, home fries

Quiche | \$10 per person
Choice of: bacon-Swiss or asparagus-parmesan, side of rosemary-garlic potatoes, seasonal fruit

Bacon and Eggs | \$11 per person
Cream cheese and chive scrambled eggs, smokehouse bacon, rosemary-garlic potatoes

Steak and Eggs | \$17 per person
Scrambled eggs, petite filet, home fries, hollandaise

CHEF CARVED ADD-ONS

Salt Crusted Prime Rib | \$13.50 per person
Au jus, horseradish cream

Smoked Beef Brisket | \$10.50 per person
House bbq, pickles

Pan Roasted Beef Tenderloin | \$15.50 per person
Béarnaise, au jus

ADD-ONS

Breakfast Sandwich | \$6 per person
Bacon, American cheese, fried egg

Old Fashioned Oatmeal | \$5 per person
Fresh berries, brown sugar, dried fruit

Smoothies | \$4 per person
Seasonal fruit

Assorted Breakfast Bars | \$4 per person

Assorted Pastries | \$4 per person

Lunch

All lunches are served with coffee and tea

HOUSE PREPARED SOUPS

\$4.50 per person

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

SANDWICHES

All sandwiches served with house chips

Add a side salad or a cup of soup to any sandwich for \$4.50

Half Sandwich and Soup | \$13 per person

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

Root Beer Braised Pork Sandwich | \$14 per person

Jicama slaw, spicy pickles, ciabatta bun

Grilled Chicken Focaccia | \$14 per person

Preserved tomato aioli, arugula, fresh mozzarella,
red onion

Avocado Turkey Club | \$14 per person

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

Chicken Salad Croissant | \$14 per person

Red grapes, toasted walnuts

ENTRÉE SALADS

All salads are served with warm rolls and butter

Hazeltine Grilled Chicken Caesar | \$15 per person

Baby romaine, focaccia croutons, shaved parmesan

HNGC Cobb

Baby romaine, prairie breeze cheddar, crispy pancetta,
avocado-tomato relish,

bistro filet \$17 / grilled chicken \$15

Baby Kale and Quinoa Salad | \$15 per person

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

Grilled Salmon Nicoise | \$17 per person

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

Lunch Entrées

Add a side salad or a cup of soup to any sandwich for \$4.50

Chicken Marsala | \$17 per person

Cremini mushrooms, mascarpone whipped potatoes, baby green beans

Stuffed Chicken Breast | \$18 per person

Wild mushroom ragout, truffled potato puree, broccolini, boursin cream

Chicken Piccata | \$17 per person

Parmesan-barley risotto, asparagus, blistered tomatoes,
lemon-caper beurre blanc

Peppercorn Crusted Pork Tenderloin | \$19 per person

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 \$16 / steak \$18 / salmon \$18

Ritz Cracker Crusted Walleye | \$18 per person

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

Grilled Petite Bistro Steak | \$19 per person

Guinness onion jus, hand cut fries, broccolini

Pan Roasted Petite Beef Tenderloin | \$22 per person

Potato soufflé, asparagus, red wine-thyme demi

Four Cheese Stuffed Tortellini | \$17 per person

Charred eggplant-tomato ragout

Best Vegan Dish | \$17 per person

Lentils, roasted root vegetables, coconut curry, brown rice

Lunch Buffets

Minimum 25 people for all buffets

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

Eagles 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

Crispy Flat Bread Pizzas | \$3

Sausage and peppers

Margherita

Grilled chicken with roasted garlic cream

Chicken Wings | \$4

Buffalo, house bbq, bleu cheese, ranch

Mini Wimpy Burgers | \$6

Tater tots

Taco Bar | \$7

Corn tortillas, ground beef, shredded cheese, jalapeños,
pico de gallo, sour cream, lettuce, guacamole

Buttermilk Fried Chicken Fingers | \$6

Hand cut fries, bread and butter pickles, assorted sauces

Cookie Jar | \$6

Cookies, salted caramel brownies, mini milks

Theater Break | \$7

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 | \$1.50

Flavored Popcorn | \$2

House Chips & French Onion Dip | \$2.50

Tortilla Chips & Guacamole | \$4

Warm Chocolate Chip Cookies | \$1.50/each

Displayed Hors D'oeuvres

Prices are per person unless otherwise noted

Antipasto | \$8.00

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

Artisanal Cheese | \$5.50

Seasonal fruit jam, crackers, toasted baguettes

Crostini Bar | \$4.50

Avocado relish, tomato bruschetta, three olive tapenade

Warm Spinach-Artichoke Dip | \$60

(serves appx. 25 people)

Crackers, baguettes

Add lobster for an additional \$40

Chimichurri Grilled Shrimp | \$36/dozen

Lemon aioli

House Smoked Salmon | \$200

(serves appx. 50 people)

Capers, pumpernickel toast, dill cream cheese

Chef Carving Station

Salt Crusted Prime Rib | \$13.50

Au jus, horseradish cream

Smoked Beef Brisket | \$10.50

House bbq, pickles

Pan Roasted Beef Tenderloin | \$15.50

Béarnaise, au jus

Passed Hors D'oeuvres

Choose two for \$8.00/person or three for \$11.50/person

Roasted Beet Crostini

Whipped goat cheese, orange

Crispy Jerk Shrimp

Pineapple coulis

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

Sundried Tomato-Chicken Meatball

Spicy marinara

Cauliflower Fritters

Black garlic 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

Pre-Dinner Selections

SOUPS

Corn Chowder | \$7 per person
King crab, cilantro

Minnesota Wild Rice | \$5 per person
Wild mushrooms

Chunky Tomato Basil | \$5 per person
Grilled cheese croutons

Italian Sausage and Lentils | \$5 per person
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

Dinner Entrées

All dinner entrees are served with coffee and tea

POULTRY

Herb Roasted Chicken Breast | \$29 per person
Rosemary roasted grapes, Yukon gold whipped potatoes, baby green beans, chicken demi

Pan Roasted Chicken Breast | \$29 per person
Crispy prosciutto, parsnip puree, charred brussels sprouts

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

Apple-Brie Stuffed Chicken | \$30 per person
Sage-onion whipped Yukon potatoes, asparagus, white wine beurre blanc, prosciutto

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

BEEF

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

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

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

Prime Grade NY Strip Steak | \$34 per person
Fried béarnaise, whipped potatoes, asparagus

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

PORK

Beer Braised Local Pork Shoulder | \$29 per person
Tri-colored fingerlings, smokehouse bacon, green beans, braising jus

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

LAMB

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

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

VEGETARIAN

Four Cheese Stuffed Tortellini | \$28 per person
Charred eggplant-tomato ragout

Best Vegan Dish | \$28 per person
Lentils, roasted root vegetables, coconut curry, brown rice

Creamy Barley Risotto | \$28 per person
Parmesan, asparagus tips, blistered tomatoes

SEAFOOD

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

Ritz Cracker Crusted Walleye | \$32 per person
Toasted barley pilaf, baby green beans, almonds, remoulade

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

Pan Roasted Scallops | \$30 per person
Tomato-ginger chutney, whipped potatoes, asparagus

DUO PLATES

Beef Tenderloin and King Crab Cake | \$43 per person
Hollandaise sauce, skin-on red whipped potatoes, broccolini

Beef Tenderloin and Grilled Shrimp | \$40 per person
Tomato-ginger chutney, whipped potatoes, asparagus

Beef Tenderloin and Norwegian Salmon | \$42 per person
Horseradish whipped potatoes, baby green beans, beurre blanc, steak butter

Dinner Buffets

Minimum 25 people for all buffets
Includes warm rolls and butter

BUFFET #1 | \$32 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 | \$37 per person

Red Wine Poached Pear Salad

Field greens, walnut vinaigrette, bleu cheese crumbles

Rosemary-Garlic Roasted Red Potatoes

Lemon-Herb Roasted Chicken Breast

Capers, beurre blanc, blistered tomatoes

Grilled Norwegian Salmon

Orange-fennel relish, beurre blanc

Creamy Barley Risotto

Parmesan, asparagus tips, blistered tomatoes

Seasonal Vegetables

BUFFET #3 | \$34 per person

Baby Iceberg Wedges

Bleu cheese, cherry tomatoes, applewood smoked bacon

Skin on Red Whipped Potatoes

Herb Roasted Chicken Breast

Rosemary roasted grapes, chicken demi

Ritz Cracker Crusted Walleye

Lemon-caper remoulade

Seasonal Vegetables

CHEF CARVED ADD-ONS

Salt Crusted Prime Rib | \$13.50 per person

Au jus, horseradish cream

Smoked Beef Brisket | \$10.50 per person

House bbq, pickles

Grilled Beef Tenderloin | \$15.50 per person

Béarnaise, au jus

Desserts

PLATED

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

Brownie Sundae | \$6 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 Marnais whipped cream, raspberries

Salted Caramel Cheesecake | \$7 per person
Chocolate shavings

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

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

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

DISPLAYED

Warm Cookies | \$1.50/each
Chocolate chip, oatmeal raisin, rocky road, sugar

Assorted Bars and Brownies | \$2.00/each

Mini Desserts | \$56/dozen
Tarts, shooters, cheesecake bites

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

Beverages

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

Cash bar is also available. Please refer to the Bar Arrangements section for more information.

NON-ALCOHOLIC

Soda | \$2.50

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

Can | \$2.50

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 | \$3.25

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 | \$3

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

Red Bull | \$3.50

Regular or sugar-free

Water w/Fresh Citrus or Cucumber Mint

Acrylic Dispenser (serves 14-16)	\$25
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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

BAR ARRANGEMENTS

House

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

Call

Stoli, Gordon's, Dewars, Windsor, Christian Brothers,
Jose Cuervo, Barcardi, Captain Morgan, Jim Beam, Malibu

Premium

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

Super Premium

Belvedere, Ketel One, Grey Goose, Bombay Sapphire,
Johnny Walker Black, Glenlivet Crown Royal,
Grand Marnier, Disaronno, 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, Mich Golden Light, Miller Lite,
Pseudo Sue Pale Ale, Stella Artois (14.9 oz), Surly Furious

Bottle

Blue Moon, Budweiser, Bud Light, Coors Light,
Corona, Grain Belt Premium, Heineken, Heineken Light,
Mich Golden Light, Michelob Ultra, Miller Lite,
Newcastle, Odell IPA, Omission Lager (GF), Redd's Apple
Cider, Stella Artois, Summit EPA, O'Doul's Amber (NA),
Becks (NA), Buckler (NA)

Keg | Draft beer subject to change

Coors Light, Enki (rotating), Excelsior Brewing (rotating),
Guinness, Peroni, Summit EPA, Surly Furious,
Waconia Brewing (rotating)

Beverages

Prices in this section are for hosted beverages.
Bottled soda and Gatorade available during golf season.
Cash bar is also available. Please refer to the Bar Arrangements section for more information.

WINE LIST

Subject to change, ask for most recent Cellar List

Sparkling Wine & Champagne

Domaine Laurier, Sonoma | \$25
Roederer Estate, Anderson Valley | \$40
Mumm Napa Brut Rose, Napa Valley | \$45
Perrier Jouet Grand Brut, France | \$60

Intriguing White

Maso Canali, Pinot Grigio, Italy | \$39
Villa Maria, Sauvignon Blanc, New Zealand | \$34
Chateau Ste Michelle, Riesling, Columbia Valley | \$25
Frog's Leap, Sauvignon Blanc, Napa Valley | \$45

Pinot Noir

Erath, Oregon | \$45
Block Nine, California | \$35
Joel Gott, Santa Barbara | \$40

Merlot

Seven Falls, Wahluke Slope, WA | \$30

Chardonnay

Argento Reserva, Argentina | \$30
Joel Gott, Unoaked, California | \$40
Rombauer, Napa Valley | \$55

Cabernet Sauvignon

Boomtown, Columbia Valley | \$35
Franciscan, Napa Valley | \$55

Interesting Red

'Le Clos', Red Blend, France | \$30
Max Reserva, Carmenere, Chile | \$40
Broquell, Malbec, Argentina | \$35
Seghesio, Zinfandel, Sonoma | \$45

CORKAGE (750 ML)

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

HOUSE WINES

Citra, Italy | \$24
Rose, Pinot Grigio, Chardonnay, Merlot,
Cabernet Sauvignon

Hess, California | \$30
Sauvignon Blanc, Chardonnay

Hess, California | \$34
Pinot Noir, Treo Red Blend, Cabernet Sauvignon

CASH BAR

Cash Bar prices include applicable state sales tax

Soft drink	\$3
Wine	\$6/\$7/\$8
Domestic beer	\$5.50
Premium beer	\$6
House pour mixed drink	\$6.50
Call pour	\$7
Premium pour	\$7.50
Super premium pour	\$8

HOST BAR

Soft drink	\$2.50
Wine	\$5/\$6/\$7
Domestic beer	\$4.50
Premium beer	\$5
House pour mixed drink	\$5.50
Call pour	\$6
Premium pour	\$6.50
Super premium pour	\$7
Domestic Kegs	\$325
Premium Kegs	\$425

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.

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, a \$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 CHARGES

Hazeltine National Golf Club reserves the right to charge an appropriate damage/cleaning charge if the condition of the room after the event deems it necessary. Confetti, beads, and glitter are not allowed. Hazeltine prohibits the use of fire or hazardous materials in and around the clubhouse (floating lanterns, sparklers, fireworks, fog or smoke machines, etc.)

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 \$0.75 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 fluctuations in food costs and availability, all prices are subject to change.

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. There is a \$2.00 surcharge per plate for two entrées. There is a \$3.00 surcharge per plate for three entrées. You must identify menu selections through name tags or 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

Bridal couples (and moms and dads) attend our annual Bridal Event, where they sample a huge variety of options—hors d'oeuvres, salads, entrées, sides, late night snacks, and wine. For ballroom events of 100 people or more, a food tasting may be pre-arranged through our catering office. Please call the office to schedule these events at least one week prior. Please note that due to the nature of the preparation, we are unable to offer hors d'oeuvres, full buffets and certain entrees at tastings, but we can make entrée suggestions that will give you a comprehensive taste of the menu. Menu tasting can be scheduled from Tuesday thru Friday from 11:00 am – 3:30 pm. Menu tastings will be charged the day of the tasting at the price listed in the Meetings & Special Events Menu. The fees for the menu tasting will be applied towards your food and beverage minimum on the day of your function.

FOOD & BEVERAGE REGULATIONS & TOBACCO PRODUCTS

Due to Health Department Regulations and Club policy, Hazeltine National Golf Club must provide all food and beverage consumed on the premises. Health Department Regulations prohibit us from allowing guests to take home extra food and beverage with the exception of a wedding cake. Our liquor license states 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 nonsmoking 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, mini muffins, pastries and scones, yogurt parfait, seasonal fruit. \$150.

Mimosas, deli meats and cheese, 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.

FOOD & BEVERAGE MINIMUMS

Mondays	Inquire
Ballroom (Full)	
Tuesday/Wednesday/Thursday Day	\$1000
Tuesday/Wednesday/Thursday Eve.	\$1500
Friday	\$5000
Saturday	\$7000
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
Conference	
Tuesday/Wednesday/Thursday Day	\$100
Tuesday/Wednesday/Thursday Eve.	\$100
Friday	\$100
Saturday	\$50
Sunday	\$50
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
Conference	
Tuesday/Wednesday/Thursday	\$50
Friday	\$50
Saturday	\$50
Sunday	\$50
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:

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

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 \$1.50 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 \$500. 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.

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.

CHEF CHARGES

There is a \$100 per chef charge for each live food station (e.g., made-to-order omelet station). Your Catering Professional will recommend the number of chefs needed.

VALET CHARGES

Valet parking attendant is available for \$150 per attendant for up to 5 hours, and \$25 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 \$100 per attendant for up to 5 hours, and \$25 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
Bar Set-Up per bar over 2	\$100
Bridal Suite Server & Refreshments	\$150
Cake Cutting per person	\$1.5
Ceremony Set-Up (Starting Rate)	\$500
Chair Cover Removal per chair	\$.75
Chef Station per chef	\$100
Specialty Meal Server	\$100
Valet per attendant (5 hrs)	\$150
each additional hour	\$25
Coat Check per attendant (5 hrs)	\$100
each additional hour	\$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	\$2
Holiday Centerpiece (Seasonal)	\$5

Please note that all audiovisual equipment is subject to a 6.875% Minnesota sales tax.



HAZELTINE NATIONAL GOLF CLUB

1900 HAZELTINE BLVD.
CHASKA, MN 55318

HAZELTINENATIONAL.COM
CATERING@HNGC.COM

952-556-5420 OR 952-556-5422