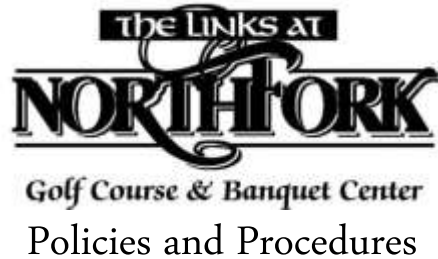


Stacy Gerster
Event and Sales Manager
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Policies and Procedures

Service

The Links at North Fork will provide the service of room set-up, bartender, Manager on duty, chairs, tables, table linen and skirting, accent lighting décor package, water goblets, and room clean-up as part of the room rental fee and agreement. Room rental includes the use of the clubhouse and patio. Guests are not allowed to gather outside of the clubhouse in the parking lot, golf practice facilities, or go onto the golf course.

Rental Capacity

The Links at Northfork can accommodate tables and chairs for approximately 295 guests. Arrangement for additional items may be arranged at the expense of the client.

Deposits

All reservations are considered tentative until both a deposit and a signed copy of this agreement have been received. The deposit will be credited towards the balance due. All portions of the client's deposit may be held pending final resolution of all charges, including those for damages to the property and/or if extensive cleaning of the room is required. The amount of the deposit will be equal to the amount of the room rental fee.

Room Rental Fee Quote: Friday - \$600 & Saturday - \$900 --- Ceremony Fee - \$200
2019 Rental Fees: Friday - \$700 & Saturday - \$1000

Confirmation and Cancellation Policy

Reservations will be held, pending receipt of the deposit and signed agreement, for a period of two weeks. A final attendance figure is due seven days prior to the event. Menu selections must be made fourteen days prior to the event. Once a deposit is received, the deposit is non-refundable. If the guarantee count is not received seven days in advance of the event, the final guarantee will be the original number of expected guests.

Payment

Final payment for the total estimated charges and/or a minimum, including food and beverage with service charge and applicable sales tax, is due seven business days prior to the event. Payment in full for any additional charges and attendees exceeding the guarantee will be due at the conclusion of the event. Acceptable methods of payment are: Cashier's Check, Traveler's Check, Money Order, Cash or Credit Card (MasterCard or Visa).

Policies and Procedures Continued...

Food and Beverage

All food and beverage items will be supplied by The Links at Northfork and their caterer, and must be consumed in the time frame of the event. No food and beverage items will be allowed to leave the premises of The Links at Northfork. Applicable sales tax and 18% service charge will be added to all food and beverage items. The final billing will be based on a guarantee or the actual number of guests that are served, whichever is greater. The legal drinking age for alcoholic beverages in the state of Minnesota is 21 years of age. Minors will not be permitted to consume alcoholic beverages on the premises. We reserve the right to assess the level of alcoholic consumption and act accordingly. Bar service and entertainment must end at 12:00 a.m.

Food and Beverage Minimum

For a Saturday event, the Food and Beverage Minimum will be \$5000.00. The minimum will apply to all events occurring between the months of April – October. The client is responsible for any additional fees necessary to reach the established food and beverage minimum.

Cake Service

For a Fee of \$45.00 We Can Slice the Cake

Distribution to your Guests with our Disposable Plates/Forks \$0.75

*Distribution Prices are Per Person

Decorating and Decorations

The Links at Northfork has décor packages available at a fee and will provide set up and breakdown. All decorations provided by the client must be pre-approved by The Links at Northfork Event Manager. In the case that the client provides their own decorations, set-up and take down will be the responsibility of the client and must be completed during the time period set by The Links at Northfork. Rice, Confetti, and Glitter are not permitted. All candles must be enclosed. No open flames are allowed. Room decorating more than two hours prior to the event must be arranged in advance. The Links at Northfork will help decorate if necessary.

Smoking Policy

The Links at Northfork is a non-smoking facility.

Security

The Links at Northfork, at its discretion, may require security for certain events, particularly those with minors in attendance. The cost of such service will be the client's responsibility. The Links neither accepts nor assumes any liability for theft or any other type of loss of personal property occurring prior to, during, or after the event.

Décor Price List

Accent Lighting Package..... Included in Room Rental Includes:
Accent Lighting on Head Table and Cake Table, Along with White Tulle
Accented by Miniature White lights Over Ceiling.

Mirror Tiles and Votives Package..... \$ 125.00 + Includes:
Mirror Tile and Two Votive Candles Per Table...You Provide the Centerpiece

Seasonal Table Décor Package..... \$ 400.00 +
Includes: Mirror Tile, Two Votive Candles and Seasonal Centerpiece Per Table, Along
with Accent Decorations on Head Table, Buffet Table and Cake Table.

*Ask to See Sample of Each Season

Specialty Linens..... Ask For Quote

Specialty Napkins..... Ask For Quote

Chair Covers.....\$1.00

With Black Sash.....\$2.50

*If You Have a Decorating Idea That You Do Not See Listed, Let Us Know! We Would Be
Happy to Come Up with a Decoration Package for You!

*Prices Listed Do Not Include Sales Tax

Hors d' Oeuvres

(Prices Quoted Serve 25 People)

Bacon Wrapped Sea Scallops	\$110
Stuffed Mushrooms with Crab & Cheese	\$ 65
Stuffed Mushrooms with Sausage & Cheese	\$ 38
Baked Brie with Caramelized Apples & Onions	\$ 38
Cheese Cubes, Cheese Spread & Crackers	\$ 48
Crab Cakes with Remoulade Sauce or Walleye Cakes with Remoulade Sauce	\$ 92
Canapés	\$ 88
Meat & Cheese with Salami, Capicola, Prosciutto & Mortadella	\$ 83
Deviled Eggs – Cajun, Smoked Salmon, Bacon & Cheddar	\$ 35
Teriyaki Chicken Skewers	\$ 91
Bacon Wrapped Jalapeños Stuffed with Sausage	\$ 35
Mini Rueben	\$ 45
Shrimp Ceviche	\$155
Prosciutto Wrapped Asparagus with cucumber Yogurt	\$ 45
Sliced Beef Tenderloin with Marinated Mushrooms on Hard Rolls	\$140
Lobster Tacos with Salsa	\$ 83
Smoked Salmon Dip with Crackers	\$ 26
Spinach Dip with Hawaiian Bread	\$ 32
Fresh Fruit Tray with Yogurt Dip	\$ 38
Pepper Jack Spinach Dip with Baguette Bread	\$ 38
Roasted Red Pepper & Artichoke Dip with Baguette Bread	\$ 41
BBQ Meatballs	\$ 35
Swedish Meatballs	\$ 55
Little Smokies with BBQ Sauce	\$ 45
Bacon Wrapped Smokies with Creamy Brown Sugar Sauce	\$ 85
Chicken Wings with Sauces on the Side	\$ 66
Vegetable Tray with Dill Dip	\$ 38
Mexican Dip with Chips & Salsa	\$ 45
Bruschetta with Baguette Bread	\$ 35
Jumbo Shrimp with Cocktail Sauce	\$130
Head on Smoked Salmon (serves 75 guests)	\$200
Chili-Lime Chicken Skewers with Cilantro Serrano Cream Sauce	\$ 91
Egg Rolls with Choice of Sauces on the Side	\$ 57
Southwestern Egg Rolls with Cool Avocado Sauce	\$ 97
Black Bean & Corn Quesadilla with Cool Avocado Sauce	\$ 38
Cream Cheese Wontons	\$140
Caprese Salad	\$ 48

Late Night Snacks

Late Night Party Platter

Includes: Assorted Sandwich Rolls, Ham, Turkey and Roast Beef Meat Trays, Assorted Cheese Slices, Assorted Crackers, Mixed Nuts, Sides of Mayonnaise and Mustard and Chips and Dip.

Small - \$210

Large - \$330.00

Late Night Pizza

Your Choice of Pepperoni, Sausage or Cheese Pizza. Each Pizza Serves 3-4 People.

\$15.00

Other Snack Items

Spanish Nuts – 5 lbs	\$38.00
Trail Mix – 5lbs	\$60.00
Dry Roasted Peanuts – 6lbs	\$34.00
Mixed Nuts with Peanuts – 3lbs	\$30.00
Bite Size Pretzels – 7lbs	\$33.00
Deluxe Snack Mix – 10lbs (American or Spicy)	\$60.00

Children's Menu

Chicken Strips and French Fries	\$9.00
Cheeseburger and French Fries	\$9.00
Fun Sized Pizza	\$9.00

*Please Choose Only One of the Above Choices for ALL Children 10 and Under

**Menu Prices Do Not Include Customary Service Charge & Sales Tax

Chicken Entrees

CHICKEN BREAST

Tender Juicy Chicken Breast Cooked to Perfection and Topped with One of Our Signature Sauces:

Rosemary Butter Sauce - A Creamy Tantalizing Sauce with Heavy Whipping Cream, Butter, Rosemary and Seasonings.

Garlic White Wine Mushroom Sauce – A Homemade Mushrooms Sauce is Prepared with Fresh Mushrooms, White Wine, Secret Spices & Heavy Whipping Cream

Pineapple Glaze – Sweet & Tasty

Etufeé Sauce – Tastefully Prepared with Heavy Whipping Cream, Peppers, Onions & a Touch of Cajun Seasoning

Bruschetta Topping – Fresh Tomatoes, Basil & Red Wine Vinaigrette

\$19.00

SALTIMBOCCA CHICKEN

Chicken Breast Stuffed with Prosciutto Ham with Italian Herbs and Cheeses

\$21.00

ARTICHOKE PARMESAN CHICKEN

Chicken Breast Stuffed with Artichokes, Parmesan Cheese and Special Seasonings

\$20.00

CHICKEN OSCAR

Chicken Breast stuffed with Crab Meat, Topped with Hollandaise Sauce & Asparagus Spears

\$26.00

CHICKEN CORDON BLEU

Creamy Swiss Cheese with Ham Tucked in a Juicy Chicken Breast

\$20.00

Eighth-CUT BAKED CHICKEN

Seasoned to Perfection...Cooked Juicy, Not Dry!

\$19.00

Eighth-CUT FRIED CHICKEN

Seasoned to Perfection...Fried Perfectly!

\$19.00

Poultry and Fowl Entrees

TENDER, YOUNG WHOLE TURKEY

Whole, Slow-Roasted and Hand Carved Fresh Turkey \$19.00

*Menu Prices Do Not Include Customary Service Charge and Sales Tax **These Options are Served Buffet Style.
There is an Additional Fee for Plate Service.

*All Entrees are Served with a Salad Option, Choice of Potato and Vegetable, as well as Your Choice of Bread

Beef Entrees

BEEF POT ROAST (BUFFET ONLY)

A Delicious Sunday Afternoon Favorite, Just Like Mom Used to Make!

\$21.00

BEEF TENDERLOIN (8 oz.)

Slow Roasted to Lock in Juice and our Seasonings

\$29.00

PRIME RIB (14 oz.)

Slow Cooked to Perfection, an Excellent Choice for Any Event

\$27.00

TOP SIRLOIN (10 oz.)

A Delicious Top Sirloin Steak

\$22.00

NEW YORK STRIP (10 oz.)

Grilled to Perfection

\$26.00

RIBEYE (10 oz.)

Grilled to Your Exact Specifications for Complete Satisfaction

\$29.00

Additional Sides

BROILED SHRIMP (3 Per Person)

\$ 7.00

SCALLOPS (3 Per Person)

\$12.00

LOBSTER TAIL

Market Price

Top Off Your Beef Entrée With One of our Special Sauces!

\$ 2.00

Bordelaise, Béarnaise, Bleu Cheese, Peppercorn Sauce

Pork Entrees

BAKED HAM (8 oz.)

Pit-Roasted with Choice of Pineapple or Honey-Molasses Glaze

\$19.00

GRILLED CENTER-CUT PORK CHOPS

Served with Choice of Sauce: Rum, Maple Bourbon or Bruschetta

\$20.00

BABY BACK RIBS (HALF RACK)

A Delicious, Smoked Rack of Ribs Topped with Our Homemade BBQ Sauce

\$20.00

*Menu Prices Do Not Include Customary Service Charge and Sales Tax

**These Options are Served Buffet Style. There is an Additional Fee for Plate Service.

*All Entrees are Served with a Salad Option, Choice of Potato and Vegetable, as well as Your Choice of Bread.

Seafood Entrees

GRILLED SALMON (8 oz.)

Fresh Salmon Grilled & Topped with a Honey Dijon Dill Sauce

\$23.00

SHRIMP STUFFED SALMON (8 oz.)

Fresh Salmon Stuffed with Shrimp & Topped with Béarnaise Sauce

\$25.00

CRAB STUFFED SALMON (8 oz.)

Fresh Salmon Stuffed with Crab and Lobster Sauce

\$27.00

FRESH WALLEYE ALMANDINE (10 oz.) – Plated Only

Hands Down, a Minnesota Favorite

\$23.00

SHRIMP SCAMPI

Shrimp Sautéed in Butter, Garlic and Special Seasonings

\$26.00

BROILED SHRIMP

Butterflied Shrimp Broiled in Butter & Seasonings

\$26.00

Theme Buffets

MEXICAN BUFFET

Mexican Egg Rolls, Mexican Dip with Chips and Salsa, Soft Shells, Taco Meat/Ground Beef and Chicken, Fajitas/Steak and Chicken, Spanish Rice, Black Beans, Shredded Cheddar Cheese, Shredded Lettuce, Sour Cream, Onions, Black Olives, Tomatoes, Guacamole and Pico de Gallo

\$18.00

ORIENTAL BUFFET

Egg Rolls with Thai Peanut Sauce, Cream Cheese Wontons with Sweet Chili Sauce, Oriental Salad, Beef Stir Fry, Chicken Stir Fry, Vegetable Stir Fry, White Rice and Fried Rice

\$18.00

*Menu Prices Do Not Include Customary Service Charge and Sales Tax

**These Options are Served Buffet Style. There is an Additional Fee for Plate Service.

*All Entrees are Served with a Salad Option, Choice of Potato and Vegetable, as well Your Choice of Bread.

Pasta Entrees

PASTA BAR

Pick 2 Pastas, 2 Sauces & One Meat of Your Choice, Served Buffet Style
\$19.00

SAUCES Creamy Alfredo

A Creamy Blend of Heavy Whipping Cream, Garlic, Spices & Parmesan Cheese

Cajun Alfredo

The Same as our Traditional Alfredo with a Twist of Spicy Cajun seasoning

Garlic White Wine Mushroom

A Creamy Garlic Blend of Fresh Mushrooms, White Wine & Other Seasonings

Marinara

A Chunky Blend of Tomatoes, Onions, Peppers & Seasonings Make this Pasta Sauce Perfect for any Pasta Entrée

Cajun Marinara

Our Tangy Marinara Mixed with Cajun Seasonings

Five Cheese

A Flavorful Blend of 5 Different Cheeses

Etufeé Sauce

Tastefully Prepared with Heavy Whipping Cream, Peppers, Onions & a Touch of Cajun Seasonings

PASTA CHOICES

Penne, Garden Rotini or Rigatoni

PICK ONE MEAT

Chicken (4 oz.), Meatballs, or Andouille Sausage

LASAGNA BUFFET

Ground Beef & Sausage Lasagna with Marinara Sauce & Vegetable Lasagna with Alfredo Sauce and Garden Vegetables...Served with Salad, Vegetable & Bread

\$19.00

SIDE OPTIONS:

SALAD: Tossed Salad, Caesar Salad, Seven Layer Salad, Spring Salad with Fresh Strawberries, Spinach Salad or Sweet 'N Creamy Salad

VEGETABLES: Baby Glazed Carrots, Green Beans Almandine, Peas, Buttered Corn, Key Largo Blend or Sautéed Vegetables

BREAD: Bread Sticks, Dinner or Hard Rolls, Garlic Bread Loaves or Foccaccia Bread

*Menu Prices Do Not Include Customary Service Charge and Sales Tax

**These Options are Served Buffet Style. There is an Additional Fee for Plate Service.

Side Options

SALAD CHOICES

Tossed Salad with Parmesan Peppercorn Dressing
Caesar Salad with Creamy Caesar Dressing
Seven Layer Salad
Mixed Field Greens with Fresh Strawberries and Raspberry Vinaigrette Dressing
Spinach Salad with Bacon, Red Onion and Hard Boiled Eggs
Sweet 'N Creamy Bacon & Cauliflower Salad

RICE AND POTATOES

Nutty Rice
Wild Rice Blend with Bacon Garnish
Baked Potatoes with Sour Cream & Butter
Twice Baked Potatoes
Mashed Potatoes & Gravy
Garlic Mashed Potatoes
Asiago Mashed Potatoes
Scalloped Potatoes
Au Gratin Potatoes
Oven Roasted Red Potatoes
Three-Cheese Pasta with Scallions & Bacon

Add an Additional Side - \$2.00 per person

VEGETABLES

Baby Glazed Carrots
Garden Fresh Green Beans Almandine
Buttered Corn
Roasted Vegetables – Asparagus, Yellow, Red and Orange Peppers, Onions and Tomatoes
Sautéed Vegetables – Onions, Red Peppers, Yellow Squash, Zucchini, Pea Pods and Carrots
Key Largo Blend – Red Peppers, Yellow and Orange Carrots and Green Beans
Add an Additional Vegetable - \$2.00 per person

BREADS

Bread Sticks
Hard and Soft Dinner Rolls
Garlic Bread
Baguette Bread

Banquet Beverage Price List

Fountain Soda

Small (16 oz.)	\$1.50
Medium (20 oz.)	\$1.75
Large (32 oz.)	\$2.25
Inclusive (16 oz.)	\$1.25 per person attending

Coffee, Iced Tea, Lemonade, or Punch

Small	\$1.25
Large	\$1.75
1 Gallon	\$12.00 plus tax & 18% service charge; includes cream and sugar

Mixed Drinks

Call Drink	\$4.25 (ex. Captain Morgan, Bacardi, Absolut, etc.)
Super Call	\$5.25
Premium Drink	\$5.75
Mixes	\$6.50(ex. Bloody Mary, Margaritas)
Double Premium	\$8.00 (ex. Long Island Ice Tea, Patron Margarita)

Beer

Domestic Beer (Bottle)	\$3.50
Domestic Beer (Can)	\$4.00
Premium Beer	\$4.00-\$7.00
16 oz. Draft Beer	\$3.75
16 oz. Premium Draft Beer	\$4.50
16 oz. Super Premium	\$5.00
Glass of Wine	\$5.50

16 Gallon Keg

Domestic Beer	\$295.00 plus tax & 18% service charge
Premium Beer	\$300.00 (and up) plus tax & 18% service charge

Wines and Champagne

House Wine (Barefoot, Copper Ridge...California)
White Zinfandel, Chardonnay, Pinot Grigio, Moscato, Cabernet Sauvignon & Merlot
\$21.00 ++ 1.5 l Bottle

Gionelli Asti Spumante or Sparkling Catawba (Non-Alcoholic) Champagne
\$17.00 ++ 750 ml Bottle

*Menu Prices do not include Customary Tax and Service Charge.