



Breakfast Buffets

Minimum 20 guests

Served with Caribou™ House Blend Coffee, Assorted Tea

Bogie Buffet

Orange Juice, Fresh Fruit, Assorted Bakeries, Scrambled Eggs with Cheese, Country Diced Potatoes, Bacon, Sausage Links 23

Eagle Buffet

Orange Juice, Fresh Fruit, Assorted Bakeries, Scrambled Eggs with Cheese, Eggs Benedict **OR** Biscuits & Gravy, Hash Browns, Bacon, Sausage Links 26

The Starter

Orange Juice, Fresh Fruit, Vanilla Yogurt with toppings, Crustless Vegetable Quiche, Sausage Links 22

The Early Birdie Continental

Orange Juice, Fresh Fruit, Assorted Bakeries, Hard Boiled Eggs, Vanilla Yogurt with Toppings 20

Plated Breakfast

Served with Caribou™ House Blend Coffee, Assorted Tea

The Frenchie Orange Juice, French Toast, Maple Syrup, Butter, Sausage Links, Fruit Kabob 20

The Scramble Orange Juice, Fruit Kabob, Scrambled Eggs, Country Diced Potatoes, Bacon 21

Arnie's Benny Orange Juice, Eggs Benedict, Country Diced Potatoes 22

Grab & Go Breakfast

Build Your Own Bag Breakfast Bacon, Egg and Cheese Croissant Breakfast Sandwich, Granola Bar, Fruit Cup 20

Breakfast Box Hard Boiled Egg, Cheddar Cheese Cubes, Grapes, Apple Slices, Mini Muffin 16

Caribou™ House Blend Coffee 40 per gallon

Bottled Soft Drinks 3.5 each

Bottled Spring Water 3 each



Beverages

Caribou™ House Blend Coffee 40 per gallon

Hot Chocolate 35 per gallon

Hot Apple Cider 35 per gallon

Chilled Juices 25 per pitcher

Ice Cold Lemonade 25 per pitcher

Iced Tea 25 per pitcher

Punch 35 per gallon

Bottled Soft Drinks 4 each

Bottled Spring Water 3.5 each

Baked Goods & Extras

Assorted Bakeries 32 per dozen

Grande Muffins 32 per dozen

Jersey Girl Bagels
with Cream Cheese 48 per dozen

Assorted Bars 28 per dozen

Fresh Baked Cookies 28 per dozen

Yogurt with Toppings 6 per person

Snacks

Loaded Nachos & Cheese with Salsa & Sour Cream 180 (serves 50 guests)

Mini-Sub Sandwiches 9

Sweet & Salty Fresh Baked Cookies, Creole Snack Mix, Popcorn 6

Snack Attack Candy Bars, Bags of Chips, Granola Bars, Whole Fruit 8

Homemade Potato Chips & French Onion Dip 4

Fiesta Break Tortilla Chips, Salsa, Guacamole 7

Snack Bar Popcorn, Pretzels, Chex Mix 6

7th Inning Stretch Soft Pretzel Bites, Cheese Sauce, Buttered Popcorn 5



Lunch Entrees

Served with Caribou™ House Blend Coffee, Assorted Tea

Add MN Wild Rice Cream of Chicken Soup 6

Add House, Tossed, Green Goddess, Strawberry & Spinach, or Caesar Salad 6

Chicken Salad Sandwich *Half Homemade Chicken Salad, Cranberry Wild Rice Bread, Orchard Salad, Chips* 18

Monte Cristo & Chicken Wild Rice Soup *Turkey, Ham, Swiss, French Toast, Raspberry Jam, Homemade Chicken Wild Rice Soup* 22

Hot Turkey Dip *Roasted Turkey, Warm Hoagie, Baby Kale, Arugula, Turkey au jus, Vegetables* 21

Katsu Chicken Sandwich *Japanese Fried Chicken, Coleslaw, Cucumber Salad, Tangy Rice Noodle Salad* 22

Chicken Caesar Salad *Romaine, Grilled Chicken Breast, Parmesan, Croutons, Caesar Dressing, Breadstick* 20

Meatloaf *Charlie's Café Exceptionale Sauce, Onion Tanglers, Yukon Bliss Mashed Potatoes, Vegetables* 24

Oriental Chicken Salad *Asian Greens, Oriental Vinaigrette, Grilled Chicken Breast, Crispy Noodles, Toasted Almonds, Sliced Scallions, Mandarin Oranges* 20

Hot Honey Salmon Bowl *Broiled Salmon, Hot Honey Glaze, Vegetables, Rice* 25

Walleye Almondine *Sautéed Walleye, Toasted Almonds, Lemon Beurre Blanc, Bacon & Mushroom Wild Rice Pilaf, Vegetables, Rolls & Butter* 30

Sweet Sriracha Chicken *Grilled Chicken Skewers Marinated with Sweet Sriracha Sauce, Fried Rice* 22

Chicken Chardonnay *Grilled Chicken Breast, Whole Wheat Linguine, Broccoli, Leeks, Mushrooms, Dijon Chardonnay Cream Sauce, Rolls & Butter* 22

Open-Faced Hot Turkey Sandwich *Mashed Potatoes, Gravy, Turkey, Vegetable du jour* 21

Open-Faced Beef Sandwich *Mashed Potatoes, Gravy, Roast Beef, Vegetable du jour* 23



Lunch Buffet

Minimum 30 Guests

Served with Caribou™ House Blend Coffee, Assorted Tea

Sandwich Bar

Kobe Beef, Baby Greens & Swiss on Croissant, Turkey, Bacon & Avocado Croissant, Hummus & Grilled Balsamic Vegetable Wrap, 2 Chef Selection Salads, Chips, Relish Platter, Cookies 29

Salad Bar & Soup du Jour

Field Greens, 3 Dressings, Toppings, Grilled Chicken, Fresh Fruit, 2 Chef Selection Salads, Soup du Jour, Breadsticks, Cookies 29

Double Eagle Deli

Roast Beef, Ham, Smoked Turkey, Swiss, Provolone, Cheddar, Tomatoes, Lettuce, Onions, Pickles, Condiments, Assorted Breads, Chips, Veggies & Dip, 2 Chef Selection Salads, Cookies 31 Add Soup 6

Afternoon BBQ

Fresh Fruit, Vegetable Display & Dip, Chef's Selection Salad, Grilled Chicken Breasts, Grilled Hamburgers, Cheeses, Condiments, Buns, Chips, Cookies 31

The All American

Roasted Turkey, Meatloaf, Yukon Bliss Mashed Potatoes, Gravy, Traditional Stuffing, Chef's Selection Vegetable, Yeast Buns, Cookies 36

Chicken & Walleye

Oriental Salad, Chicken Cordon Bleu, Broiled Walleye with Lemon White Wine Butter Sauce, White Basmati Rice, Vegetable du Jour, Breadsticks, Cookies 38

Taco Bar

Hard Shell Tacos, Flour Tortillas, Chicken Tinga & Beef Taco Meat, Re-Fried Black Beans, Cilantro Lime Rice, Sour Cream, Pepperjack Blend, Guacamole, Shredded Lettuce, Tomatoes, Roasted Corn, Onions, Olives, Jalapenos, Pico de Gallo, Lime Wedges, Taco Sauce, Salsa Verde, Cilantro, Tortilla Chips & Salsa, Cookies 31

Bag Lunch

Bag Lunch *Build Your Own or Pre-Bagged Options Available*

Sandwiches (choose 2), Chef's Selection Salad, Chips, Apple, Cookie 23

Sandwich Options: *Ham & Swiss on a Croissant, Smoked Turkey & Cheddar on Croissant, Roast Beef & Provolone on a Croissant, Chicken Salad Croissant, Buffalo Chicken Wrap, California Chicken Club Wrap, Hummus & Grilled Balsamic Vegetable Wrap*



Stations

Pasta Station

Penne with Italian Sausage, Black Olives, Mushrooms, Marinara & Tortellini with Chicken, Red Onions, Peppers, Artichokes & Alfredo Sauce, Garlic Bread, Breadsticks 19

Southwestern Fajita Station

Grilled Chicken & Beef, Sautéed Onions, Bell Peppers, Shredded Cheese, Tomatoes, Sour Cream, Guacamole, Salsa, Tortilla Chips, Flour Tortillas 18

Mashed Potato Bar

Mashed Potatoes, Parmesan, Cheddar, Green Onions, Broccoli, Chives, Onion Straws, Bacon, Sour Cream, Butter 14

Nacho Station

Seasoned Beef, Pickled Jalapenos, Sour Cream, Lettuce, Onions, Black Olives, Pico de Gallo, Homemade Cheese Sauce, Tortilla Chips 12

Asian Salad Station

Asian Noodles, Grilled Marinated Chicken, Fried Wontons, Toasted Almonds, Mandarin Oranges, Scallions, Snow Pea Pods, Pickled Carrots & Daikon 14

Stir Fry Station

Chicken with Stir Fry Vegetables, Teriyaki Glaze and Beef with Broccoli, Brown Rice, Fried Wontons, Fortune Cookies 18

Mac & Cheese Station

Homemade Smoked Cheddar, Swiss, and American Cheese Sauce, Fresh Jalapenos, Bacon, Ham, Asparagus, Parmesan Gratin Topping 13

Omelet Station

Omelets prepared to order by our Chef with Cheddar Jack Cheese, Ham, Bacon, Shrimp, Surimi, Tomatoes, Green Onions, Mushrooms, Diced Peppers, Diced Potatoes, Wild Rice 15 150 Chef Fee per 100 Guests

Gourmet Waffle Station

Homemade Waffles, Sweet Cream Butter, Maple Syrup, Blueberries, Strawberries, Bananas, Coconut, Whipped Cream, White Chocolate, Sprinkles, Pecans 13



Presentation Displays

Crudité Display with Dipping Sauce 8

International Cheese & Crackers 10

Fresh Seasonal Fruit Display 9

Charcuterie Board *Assorted Meats, Pickles, Olives, Cheeses, Crackers & Baguette Bread* 15

Hummus Display *Traditional Hummus, Pita Bread, Carrots, Celery, Olives, Peppers* 9

House Smoked Salmon *Red Pesto, Lemon Dill Aioli, Cajun Remoulade, Red Onion Relish, Cucumbers, Baguette*
Serves 20-25 225

Crab & Artichoke Dip *with Warm Pita Bread* 11

Traditional Crust Pizza *Cheese, Pepperoni or Sausage* 35

Salad Tini Station *Choice of House, Spinach & Blueberry, Caesar, Orchard, or Green Goddess Salads served in Martini*
Glasses 9

Carvery Boards

Includes Yeast Buns

\$150 Chef Fee

Herb Roasted Beef Tenderloin *with Béarnaise & Horseradish Sauces, Serves 15-20 (GF)* 600

NY Sirloin of Beef *with Demi Glace & Horseradish Sauce, Serves 40-45* 650

Roasted Prime Rib *with Au Jus & Horseradish Sauce, Serves 40-45 (DF)* 950

BBQ Smoked NY Sirloin *with BBQ Sauce, Serves 40-45* 650

Honey Glazed Baked Ham *with Spiced Mustard & Mayonnaise, Serves 45-50 (GF)* 400

Roasted Turkey Breast *with Whole Grain Mustard & Mayonnaise, Serves 20-25 (GF)* 350

Pork Roulade *Spinach, Ricotta & Red Pepper Stuffed, Vodka Cream Sauce, Serves 25-30 (GF)* 300



Cold Hors d'oeuvres

Price per 25 pieces

*indicates Items perfect for butler passing

Genoa Salami Cornets* (GF) 81

Tomato Basil Pinwheel*

with Parmesan Garlic Cream Cheese 92

Bruschetta*

Pesto, Tomato & Mozzarella 78

Crispy Rice Ball*

with Spicy Tuna Salad & Avocado 92

Colossal Shrimp Cocktail (GF, DF) 136

Balsamic Grilled Vegetable Crostini* 81

Hot Hors d'oeuvres

Brie Crostini *

with Balsamic Onion Jam 78

Cream Cheese Wontons* 78

Risotto Cakes

with Marinara 131

Bacon Wrapped Teriyaki Water Chestnuts* (DF) 81

Italian Sausage & Mozzarella Mushroom Caps* (GF) 87

Drunkin' Dates Wrapped in Bacon* (GF, DF) 100

Bacon Wrapped Jalapenos* (GF) 148

with Cream Cheese

Rush Creek Jalapeno Ranch Wings 83

Caramelized Onion Tarte*

with Boursin & Honey 81

California Roll* (GF)

with Imitation Crab, Avocado, Rice 92

Grilled Prosciutto Wrapped

Asparagus* (GF)

with Lemon Basil Aioli 110

Antipasto Skewer* 87

Petite Ham Croissants

with Shallot Herb Dijon Butter 87

Chicken Salad Cream Puffs* 100

Mac & Cheese Croquette* 78

Cashew Chicken Tenders with Raspberry Ketchup 110

Walleye Fingers 148

Mini Pork Egg Rolls with Sweet & Sour Sauce (DF) 100

Korean BBQ Beef Skewer* (DF) 100

Homemade BBQ Cocktail Meatballs* (DF) 81

Potato Croquette* 78

Crab Cakes with Sundried Tomato Aioli 148

Kentucky Brown* 102

Coconut Shrimp*

with Orange Marmalade 148



Dinner Entrees

Served with Caribou™ House Blend Coffee, Assorted Tea

Entrees Include House or Tossed Salad and Choice of Starch and Vegetable

Raspberry Chicken *Maple Raspberry Glazed Chicken Breast, Pine Nuts, Raspberries (GF)* 38

Tomato Chutney Chicken *Curry Seasoned Chicken Breast, Tomato Chutney (GF)* 38

Pan Roasted Chicken *with Roasted Cauliflower and Bacon Cream Sauce, Fried Leeks* 38

Chicken Forstiere *Sautéed Chicken Breast, Bacon, Wild Mushrooms, Brandy Cream Sauce* 38

Ancho Chile Chicken *Seasoned Seared Chicken Breast, Roasted Corn Sauce (GF)* 38

Minnesota Chicken *Seasoned Sautéed Chicken Breast, Sherry Cream Sauce* 38

Broiled Salmon *with Dill Hollandaise Sauce (GF)* 44

Wild Rice Stuffed Walleye *Canadian Walleye, Hardwood Smoked Bacon, Mushrooms, Sautéed Onion & Wild Rice Pilaf Stuffing, Champagne Sauce* 42

Sundried Tomato Pesto Salmon *with Balsamic Glaze* 44

Almond & Thyme Walleye *Canadian Walleye, Almonds and Fresh Thyme Breeding, Lemon* 42

Sea Bass *with Lobster Americaine Sauce* 54

Blackened Halibut *with Cajun Beurre Blanc (GF)* 45

New York Strip *with Onion Straws, Chipotle Béarnaise* 52

Portobello Filet Mignon *Bacon Wrapped Filet Mignon, Grilled Portobello Cap, Demi Glace (GF)* 60

Coffee Crusted NY Strip *with Brandy Dijon Cream Sauce (GF)* 52

Roasted Tenderloin *Sliced Roasted Tenderloin of Beef, Wild Mushroom Demi Glace (GF)* 62

Pork Roulade *Spinach, Ricotta & Red Pepper Stuffed, Vodka Cream Sauce (GF)* 39

Rum Glazed Pork *Pork Tenderloin, Rum Demi Glace, Caramelized Apples & Onions (GF)* 39

Linguine Primavera *Whole Wheat Linguine, Roasted Vegetables, Feta Cheese Velouté* 32

Grilled Vegetables *with Balsamic Glaze, Brown Rice (vegan)* 32



Dinner Duets

- Filet Mignon & Crab Cake** *Grilled Filet Mignon, Maryland Crab Cake, Cheron Sauce* 60
- Chicken & Shrimp** *Sautéed Chicken Breast with Rich Marsala Brown Sauce, Shrimp Scampi (GF)* 44
- Beef Medallion & Chicken** *Grilled Beef Medallion, Cabernet Demi, Chicken Breast Forstière* 51
- Filet Mignon & Shrimp** *Grilled Filet Mignon with Wild Mushroom Sauce, Shrimp Scampi (GF)* 60
- Filet Mignon & Walleye** *Petite Filet Mignon with Wild Mushroom Sauce, Walleye Almondine (GF)* 58
- Filet Mignon & Halibut** *Petite Filet Mignon with Cabernet Demi Glace, Blackened Halibut with Cajun Beurre Blanc (GF)* 62
- Filet Mignon & Lobster** *Filet Mignon Seasoned, 6oz Canadian Cold Water Lobster Tail, Lemon, Drawn Butter (GF)* Mkt

Dinner Salads

- House Salad** *Spring Mix, Mandarin Oranges, Toasted Sliced Almonds, Red Onions, Orange Vinaigrette (GF, DF)*
- Tossed Salad** *Spring Mix, Tomatoes, Cucumbers, Red Onion, Croutons, Choice of Dressing**
- Traditional Caesar** *Romaine Hearts, Croutons, Parmesan, Black Olives, Homemade Caesar Dressing* 4
- Orchard Salad** *Romaine, Feta, Dried Cranberries, Apples, Apple Dressing (GF)* 4
- Green Goddess** *Hearts of Romaine, Red Onions, Cucumbers, Red Grapes, Green Goddess Dressing* 4
- Blackberry Salad** *Baby Spinach, Red Onions, Blackberries, Feta, Almonds, Blackberry Vinaigrette (GF)* 4

Salad Dressings*

- Ranch, Bleu Cheese, Thousand Island (all GF)*
- French, Italian, Balsamic, Orange Vinaigrette (all GF, DF)*

Vegetable Selections

- Lemon Zest Asparagus**
Asparagus *with Red Peppers*
- Green Beans** *with Red Peppers*
- Julienne Vegetable Medley**
- Julienne Carrots** *with Fennel & Red Onion*
- Sugar Snap Peas** *with Red Peppers*
- Broccoli** *with Sundried Tomatoes*
- Roasted Root Vegetable Medley**

Starch Selections

- Herb Roasted Yukon Gold Potatoes**
- Brown Rice Pilaf**
- Caramelized Onion Mashed Potatoes**
- Wild Rice Mashed Potatoes**
- Garlic Herbed Mashed Potatoes**
- Buttermilk Dill Baby Red Mashed**
- MN Wild Rice Pilaf**
- Yukon Gold Arugula Mashed**
with Parmesan & Garlic



Dinner Buffets

Served with Caribou™ House Blend Coffee, Assorted Tea

Par 3 Buffet

Orchard Salad, Roasted Herb Chicken with Lemon Beurre Blanc Sauce, Carved NY Sirloin of Beef with Demi Glace, Asparagus Risotto, Penne Pasta with Roasted Tomato Basil Alfredo, Seasonal Vegetables, Garlic Bread, Bread Sticks 45
150 Carvery Fee

Par 4 Buffet

Caesar Salad, Carved NY Sirloin of Beef with Espagnole Sauce, Chicken Cordon Bleu, Garlic Herbed Mashed Potatoes, Wild Rice Pilaf, Seasonal Vegetables, Dinner Rolls & Butter 49 150 Carvery Fee

Par 5 Buffet

Green Goddess Salad, Carved Prime Rib of Beef with Au Jus & Creamy Horseradish Sauce, Almond & Thyme Walleye, Roasted Herbed Potatoes, Wild Rice Pilaf, Seasonal Vegetables, Dinner Rolls & Butter 55 150 Carvery Fee

Dessert

Layer Cakes serves 14 125

Cake Flavors: Chocolate Mousse, Connecticut Carrot, Cookies & Cream, Lemon Sunshine, Raspberry Chocolate

Cheesecake serves 16 125

Cheesecake Flavors: Bailey's, Chocolate Truffle, Key Lime, New York, Raspberry White Chocolate, Turtle

Flourless Chocolate Torte serves 14 125

Gluten Free

Miniature Desserts choose 3 items, can be served as a plated dessert or on a dessert buffet 16

Mini Tarts: Glazed Fruit Tarts, Lemon Mascarpone, Painted Truffle, Raspberry White Chocolate

Dessert Shooters: Chocolate Lovers, Connecticut Carrot, Cookies & Cream, Lemon Sunshine, Raspberry Chocolate

Mini Cheesecakes: Bailey's, Chocolate Truffle, Key Lime, New York, Raspberry White Chocolate, Turtle

Truffles: Almond, Crème de Menth, Dark Chocolate, Orange Marmalade, Raspberry

Ice Cream Bar minimum order 80 guests* 8 per person, 150 staff fee

Sebastian Joe's Vanilla & Chocolate Ice Cream (additional flavors may be available upon request, Chocolate Sauce, Caramel Sauce, Brownie Pieces, Oreo Cookie Pieces, M&M's, Sprinkles, Whipped Cream, Cherries)

*must be ordered 30 days before your event

Assorted Bars 25 per dozen

Fresh Baked Cookies 28 per dozen

Caribou™ House Blend Coffee 40 per gallon



Bar Service *prices include tax*

Silver Liquor	9
<i>Gray Duck, Bacardi, Captain Morgan, Malibu, Tanqueray, Christian Brothers, Seagram's 7, Windsor, Jim Beam</i>	
Gold Liquor	9.5
<i>Absolut, Kettle One, Bacardi Limon, Myers Dark, Beefeater, E&J, Canadian Club, Jack Daniels, Makers Mark, JW Red, Dewars, Cuervo, Corazon</i>	
Platinum Liquor	10 & up
<i>Titos, Grey Goose, Hendricks, Bombay Sapphire, Crown Royal, Jameson, Bulleit Bourbon, High West, J&B, Patron Silver</i>	
Premium Liquor	12 & up
<i>High West Rye, Bulleit Rye, Woodford Reserve, Buffalo Trace, Basil Hayden Bourbon</i>	
Premium Scotch	14 & up
<i>Inquire for options, must be pre-arranged to be stocked at your event bar</i>	
House Wine <i>(per glass)</i>	8
Domestic Beer	6.75
Imported & Craft Beer	7.75 & up
Seltzers	7.75 & up
Non-Alcoholic Beer	6.75
Soft Drinks	3.25

Non-Alcoholic Beverages

Caribou™ House Blend	40 per gallon
Punch	35 per gallon
Ice Cold Lemonade	25 per pitcher
Iced Tea	25 per pitcher
Hot Chocolate	35 per gallon
Hot Apple Cider	35 per gallon
Powerade™	4
Bottled Soft Drinks	4
Bottled Water	3.5

Draft Beer

16 Gallon Domestic Keg	400*
16 Gallon Craft Keg	500*

*All craft beer orders must be placed and guaranteed **3 weeks** prior to your event date. Orders are subject to availability through our distributors.*

**subject to market price*

Bartender Fee \$150 fee will be charged per bartender if sales do not meet or exceed \$350 at a cash or hosted bar.



Wine List

Pinot Grigio, Sycamore Lane	30
Pinot Grigio, Pinot Project	42
Pinot Grigio, Chloe	34
Sauvignon Blanc, Taonga New Zealand	38
Sauvignon Blanc, Joel Gott	38
Sauvignon Blanc, Threadcount by Quilt	38
Riesling, Erben Sptlese	34
Rose, 2 Birds 1 Stone	34
Prosecco, Ballerin	30
Chardonnay, Sycamore Lane	30
Chardonnay, Hess Select	38
Chardonnay, D Bousquet Unoaked	30
Pinot Noir, Castle Rock	30
Pinot Noir, Pinot Project	38
Red Blend, Conundrum	38
Zinfandel, Klinker Brick Old Vine	47
Zinfandel, Joel Gott	42
Malbec, D Bosquet	30
Merlot, Boomtown	47
Cabernet Sauvignon, Castle Rock	30
Cabernet Sauvignon, Pendulum	47
Cabernet Sauvignon, Katherine Goldschmidt	47
Cabernet Sauvignon, Freakshow	47
Cabernet Sauvignon, Turnbull	70



Audio Visual

Wireless Handheld Microphone	50
Lavalier Microphone	50
LCD Projector	175
Projection Screen	75
HDMI Splitter	100
Flipchart with Markers	40
Easel	20
55" Flat Screen TV	100
WiFi	<i>Complimentary</i>
Podium	<i>Complimentary</i>
House Music	<i>Complimentary</i>

Extras

Dessert Handling Fee <i>applies to all outside desserts</i>	200
Votive Candles	2
Dance Floor	250
Wedding Ceremony	<i>Inquire for quote</i>



Catered Affairs

Guidelines & Policies

Food & Beverage Minimums

A Food & Beverage Minimum will apply to all functions held at Rush Creek Golf Club, which will be quoted by your Catering Coordinator. This minimum does not include sales tax, service charges or rental items. If you fail to meet the designated minimum for the space you have booked, the variance between the food & beverage minimum and your total food & beverage charges will be applied as a taxable room rental fee. Menu prices are subject to change without notice.

Deposits & Payment

To reserve your space, a non-refundable deposit is required at the time that the event is confirmed. The remaining balance of the estimated food & beverage bill is due per the terms of your contract.

Taxes & Service Charge

A 24% service charge will be added to all food and beverage items. Minnesota State tax applies to all food, beverages, rental items and service charges. Sales tax on the service charge is required by the State of Minnesota. For purposes of Minnesota Statutes, section 177.23, subdivision 9, we are required to inform you that the service charge is not a gratuity and is the property of Rush Creek Golf Club.

Guarantee

It shall be the client's responsibility to notify Rush Creek Golf Club of changes in the number of attendees with respect to any function. Changes will be accepted until 11am five (5) business days prior to the date of your event; this count must include children, vegetarian and special request meals. Your final guest count is considered a guarantee not subject to reductions. Your final billing will be based on this guarantee or the actual number of guests served, whichever is greater. In the event that the count is not submitted by the deadline, the quantity of food prepared and the dollar amount due will be based on the original number of guests expected as stated on the banquet event order.

Split Entrées

*Rush Creek Golf Club will serve up to two entrees, plus a vegetarian and children's meal, for your event. A coded placecard must be provided by the client to identify each guest's meal selection. The breakdown of entrée choices must be provided with the guaranteed guest count by **11am five business days prior to your event.***

Cancellation

In the event that you cancel your function for any reason, you are responsible for the cancellation fees as stated in the contract.

Food Regulations

Rush Creek Golf Club must provide and prepare all food and beverages. Food and beverages not consumed become the property of Rush Creek Golf Club and may not be removed from the premises. Wedding Cakes are excluded from this policy.



Entrée Tastings

An entrée tasting for your event may be arranged with your Catering Coordinator. Entrees for tastings will be charged at the full menu price and need to be ordered with your Catering Coordinator two weeks prior to the scheduled tasting date. Hors d'oeuvres, desserts and buffet items are not available at a tasting. Tastings will be scheduled based on availability of our kitchen staff and the event schedule.

Alcohol Consumption

Rush Creek Golf Club has a zero-tolerance policy concerning the service of alcoholic beverages. Minnesota state law prohibits the serving of alcohol to anyone under the age of 21. Rush Creek Golf Club is required under state law to request proper identification; there are no exceptions to this rule. Rush Creek Golf Club reserves the right to refuse service to any guest who appears to be intoxicated, or who provides alcoholic beverages to a guest under the age of 21. Alcoholic beverages may NOT be brought into Rush Creek Golf Club or anywhere on the property.

Prices

The prices and fees in our catering menus are based on the market conditions and are subject to change without notice. In the event of significant increases in labor, food costs, taxes or other costs, Rush Creek Golf Club reserves the right to increase the price of the event, as is reasonable, to meet such cost increases. Once the menu is selected, prices are guaranteed for 60 days prior to your event.

Liability & Damages

Rush Creek Golf Club shall not assume responsibility for damage to or loss of personal belongings. The host agrees to full repair or replacement costs of any damage to the club or equipment by any guest or service provider contracted by the host. Rush Creek Golf Club reserves the right to assess a cleaning fee for any excessive damage to the premises.

Decorating & Centerpieces

Please have all vendors contact your Catering Coordinator prior to your event to coordinate delivery, set-up and tear down based on the event schedule. Confetti, birdseed, rice and glitter are NOT allowed in the clubhouse or on the grounds. Flower petals are allowed. Failure to adhere to this policy will result in a minimum additional clean up fee of \$250. All items brought in for the event must be taken out of the building at the conclusion of the event. Rush Creek Golf Club is not responsible for any items left overnight, lost or stolen items.

Additional Set-Up

Rush Creek Golf Club staff will be happy to set-up placecards (client must alphabetize), party favors and simple centerpieces at no additional charge. An extra labor charge will be charged to place rental linen, elaborate centerpieces and other items not considered part of the normal event set-up. Please consult with your catering coordinator for the appropriate charges.

Picture Taking

Any outdoor photographs must be approved prior to your event. Guests are not allowed on the golf course.

Non-Smoking Facility

Rush Creek Golf Club is a non-smoking facility.