



GOPHER HILLS GOLF COURSE

As you begin to plan your event we would like you to consider Gopher Hills Course for all your banquet needs. We are located just 30 minutes south of the Twin Cities – between Hastings and Red Wing in Cannon Falls. With a variety of banquet spaces we are sure one can be the perfect location for your next event!

We are committed to making your event a memorable experience through outstanding service and high quality food. This is the perfect time to reserve the date and start planning your event. Please feel free to contact us for available dates.

Again, thank you for your interest in Gopher Hills Golf Course and we hope to have the opportunity to work with you soon.

GREAT ROOM: Located upstairs overlooking the golf course. Seats up to 110 inside and an additional 60 outside on the patio.

Space Rental Charges:

Monday-Thursday: Varies

Friday: \$200 • Saturday: \$300 • Sunday: \$200

CANNON RIVER ROOM & VERMILLION ROOM: Have access to our entire downstairs level, with elevator access, beautiful two-tiered high ceilings, outdoor patio with seating, and easy rear entry. Seats up to 350 people

Space Rental Charges:

Monday-Thursday: Varies

Friday: \$1,200 • Saturday: \$1,500 • Sunday: \$500

Onsite Ceremony: \$350

Outside Patio Ceremony: \$500

Golf Course Ceremony: Varies

November 15th-March 15th:

Off season pricing available upon request at a discounted rate!





As you begin to plan your event we would like you to consider Red Wing Golf Course for all your banquet needs. We are surrounded by the natural beauty of the Hiawatha Valley, and located in the historic city of Red Wing nestled quietly in the sand bluffs along the Mississippi River. With spectacular views of majestic oaks, colorful flowers and green rolling hills Red Wing Golf Course offers a wide variety of options for all of your banquet needs.

We are committed to making your event a memorable experience through outstanding service and high quality food. This is the perfect time to reserve the date and start planning your event. Please feel free to contact us for available dates.

Again, thank you for your interest in Red Wing Golf Course and we hope to have the opportunity to work with you soon.

EVENT CENTER: Located in our upper level with beautiful views, private outdoor deck with seating, bar service, dance floor and audio visual. Seats up to 175 people.

Space Rental Charges:

Monday-Thursday: Varies

Friday: \$900

Saturday: \$1,200

Sunday: \$400

Outside Ceremony on the Golf Course: Varies

November 15th-March 15th:

Off season pricing available upon request at a discounted rate!



Cold Hors d'oeuvres

Fresh Fruit Display\$2.75 per guest
Seasonal berries and melons. Served with vanilla dip

Antipasto Platter\$125 per 100 guests
Salami, pepperoni, artichoke hearts, olives, asparagus spears and tomatoes

Deli Sliders Smoked Ham or Turkey Breast.....\$150 for 75 sandwiches
with American cheese on cottage rolls with mayo and mustard

Fresh Crudités Display..... \$2.50 per guest
Baby carrots, celery, broccoli and cauliflower. Served with ranch dip

Bruschetta \$2 per guest
Fresh tomato, basil and garlic. Served with crostini

Domestic Cheese Display..... \$2.75 per guest
Assorted cheeses and crackers

Shrimp Cocktail.....\$2.50 per piece
Jumbo shrimp served with cocktail sauce

Tortilla Chips and Salsa..... \$1.50 per guest

Mixed Nuts\$15 per pound

Cheex Mix\$13 per pound

Hot Hors d'oeuvres

Meatballs.....\$95 for 100 pieces
BBQ, Sweet & Sour or Swedish

Mini Vegetable Egg Rolls.....\$1.00 per piece
Served with sweet & sour sauce

Chicken Wings..... \$175 for 100 pieces
Buffalo or Teriyaki

Golden Fried Chicken Tenders.....\$150 for 100 pieces
Choice of honey mustard or BBQ sauce

Spinach & Artichoke Dip \$1.75 per guest
Served with seasoned crostini

BBQ Pulled Pork Sliders..... \$175 for 75 sliders
Slow cooked and served with cottage rolls

Cream Cheese Wontons\$1.25 per piece
Served with sweet & sour sauce

Gourmet Flatbread.....\$1.50 per piece
BBQ chicken, spinach and tomato alfredo or pepperoni pizza

Beef Hibachi Skewers \$200 for 100 pieces
Served with horseradish cream

Potato Skins.....\$150 for 100 pieces
Stuffed with cheddar cheese and bacon

Mini Crab Cakes..... \$225 for 100 pieces
Served with remoulade

Beef Tenderloin Crostini.....\$275 for 100 pieces
Blue cheese and fig glaze

Chicken Satays \$200 for 100 pieces
Marinated chicken with spicy peanut sauce

Mini Quesadillas.....\$1.75 per piece
Seasoned beef or chicken

Stuffed Mushrooms.....\$1.75 per piece
Cheese, crabmeat or italian sausage

Crab Dip \$2.25 per guest
Served with toasted baguette

Bacon Wrapped Scallops..... \$225 for 100 pieces

Plated Dinners

All entrées served with house salad, chef's choice of seasonal vegetable, choice of starch, fresh rolls & butter and coffee station.

Filet of Beef	\$29
<i>Choice of herb butter or choron sauce</i>	
12 oz Herb Crusted Prime Rib	\$26
<i>Worcestershire glaze and fresh herbs</i>	
Double Cut Pork Chop	\$22
<i>Raspberry BBQ glaze</i>	
Garlic Herb Chicken Breast	\$20
<i>Champagne butter sauce or mushroom demi-glaze</i>	
Almond Crusted Walleye Fillet	\$25
<i>White wine broiled with toasted almonds</i>	
Wood Grilled Salmon	\$22
<i>Tangerine butter sauce</i>	
Filet of Beef and Shrimp Combo	\$35
<i>6oz. filet with scampi shrimp</i>	
Full Rack of BBQ Ribs	\$25
<i>Tender and smokey with our homemade BBQ sauce</i>	
Shrimp Scampi	\$24
<i>Sautéed with garlic parsley butter</i>	
Flat Iron Steak	\$22
<i>Topped with exotic mushroom sauce</i>	

Plated entrées are limited to two selections and must be ordered in advance.

Grand Reception Buffet

\$21.95 per person (40 guest minimum). Choice of 2 entrées (3 entrées available upon request).
Add \$2 for "All you can eat"

Includes tossed salad with assorted dressings, fresh fruit display, Mediterranean pasta salad, fresh rolls & butter, and coffee station.

CHOICE OF TWO ENTRÉES

Herb Roasted Chicken Breast
with champagne butter sauce

Grilled Salmon
with pesto cream

Roasted Top Round of Beef
with roasted mushroom sauce

Rosemary Roasted Pork Loin
with dijon robert sauce

Lemon Baked Cod
with fresh herbs

Honey Glazed Pit Ham

CHOICE OF ONE STARCH

Garlic Creamed potatoes
Onion Roasted New Potatoes
Scalloped Potatoes
Baked Potato with Sour Cream

CHOICE OF ONE VEGETABLE

Buttered Sweet Corn
Honey Glazed Carrots
California Medley

Intimate Gathering Buffet

\$19.95 per person (30 guest minimum).
Add \$2 for "all you can eat"

Includes tossed salad with assorted dressings, fresh fruit display, fresh rolls & butter, and coffee station.

CHOICE OF TWO ENTRÉES

Oven Baked Chicken

Roasted Top Round of Beef
au jus

Honey Glazed Pit Ham

Sliced Smoked Turkey Breast
with dressing & gravy

Beef Tip Stroganoff
over egg noodles

CHOICE OF ONE STARCH

Garlic Creamed potatoes
Onion Roasted New Potatoes
Scalloped Potatoes
Baked potato with sour cream

CHOICE OF ONE VEGETABLE

Buttered Sweet Corn
Honey Glazed Carrots
California Medley

Prime Rib Buffet

Enjoy all the items listed below for \$24.95 per person (24 guest minimum).
Add \$2 for "All you can eat"

ENTRÉE

Prime Rib
*herb-crusted, Worcestershire-glazed
and chef-carved
with horseradish cream and hot au jus*

CHOICE OF ONE STARCH

Garlic Creamed potatoes
Onion Roasted New Potatoes
Scalloped Potatoes
Rice Pilaf
Baked potato with sour cream

SIDES INCLUDED

Tossed Salad
with assorted dressings

Dinner Rolls
Coffee Station

CHOICE OF ONE VEGETABLE

Buttered Sweet Corn
Honey Glazed Carrots
California Medley

Italian Pasta Buffet

Enjoy the items listed below for \$11.95 per person (50 guest minimum).
Add \$2 for "All you can eat"

INCLUDES

Choice of Tossed Green
or Caesar Salad
Choice of Fettuccini
or Penne Pasta
Choice of Marinara, Alfredo
or Pesto Sauce
Choice of Garlic Bread
or Dinner Rolls
Coffee Station

ADDITIONAL INGREDIENTS (price per person)

Pork and Beef Meatballs
in Marinara Sauce: \$2.50
Julienne Breast of Chicken: \$3.00
Seasonal Fresh Vegetable Sauté: \$1.75
Steamed Broccoli Florets: \$1.75
Additional Sauces: \$1.50
Additional Pasta: \$0.75

Enjoy all of the ingredients listed above
for \$21.95

Country Buffet

Enjoy all the items listed below for \$16.95 per person (30 guest minimum).
Add \$2 for "All you can eat"

Herb Grilled Chicken Breast *with black pepper cream sauce*

Swedish Meatballs

Tossed Salad *with assorted dressings*

Garlic Mashed Potatoes

Buttered Sweet Corn

Dinner Rolls

Coffee Station

River Valley Package

Enjoy all the items listed below for \$40 per person.

All room rental fees, chairs, tables, linens, set up, clean up and bartenders included

Two Domestic Kegs of your choice, 1 hour hosted house wine and hosted soda

Choice of Two Hors d'oeuvres

Choice of One of the following Buffets:

Grand Reception Buffet

Intimate Gathering Buffet

Prime Rib Buffet

Italian Pasta Buffet

Country Buffet

Late Night: Pizza

Dessert Selections

PLATED DESSERTS

\$3.50 per slice

Chocolate Mousse Cake

Key Lime Pie

Kentucky Bourbon Pecan Pie

Assorted Cheesecakes

Apple Pie *with cinnamon whipped cream*

ASSORTED BARS

\$18 per dozen

Lemon, Raspberry Streusel, Seven Layer
and Caramel Crumble

DECADENT SPECIALTIES

\$25 per dozen

Cheesecake-Stuffed Chocolate-Dipped Strawberries
(seasonal)

ASSORTED COOKIES

\$12 per dozen

Chocolate Chip, Peanut Butter,
Oatmeal Raisin and Sugar

CHEESECAKE BON-BON TRIO

\$3.50 per guest

Chocolate Raspberry, Turtle and Pina Colada

Beverage Selections

Beverage packages available upon request.

COCKTAILS BY THE GLASS

Rail: \$4

Call: \$5

Premium: \$6

BOTTLED BEER

Domestic: \$4

Premium: \$5

KEG BEER

Domestic: \$295

Premium/Import: \$395

WINE

House Select (glass): \$6

House Select (bottle): \$24

CHAMPAGNE

House Select (bottle): \$26

Feuillatte Brut, d'Asti Moscato,
Haton Brut Rosé: Market Price

Champagne Punch (gallon): \$30

Sparkling Cider (bottle): \$18

Mimosa (glass): \$5

SOFT DRINKS

Coke Products (glass): \$2.50

Fruit Punch, Lemonade & Iced Tea (gallon): \$12

Coffee Station (guest): \$1.25

Bottled Water (each): \$2