AUSTIN COUNTRY CLUB

1202 28th St NE
Austin, MN 55912

Austin Country Club can accommodate up to 300 people
and events are designed exclusively for you!

The Austin Country Club is the premier area facility to hold any special function. Our friendly and experienced staff will coordinate every detail to ensure that your event is a success. Inspired menu designs, table displays, spectacular ice carvings, complete bar services, valet parking and coat check services are a few of the features tailored to your specific needs by our professional team. You will be amazed by our delicious, creatively presented dishes by our remarkable culinary team. It is our pleasure to create a custom planned event for any of your needs.

At the Austin Country Club, impressive service and attention to detail is the rule and not the exception. Our goal is to ensure that your special occasion is an event with memories to last a lifetime!

Be sure to contact the Austin Country Club with any questions or to check date availability at 507-437-7631 or visit us at austincountryclub.net.

Reserving Dates & Initial Deposit

To reserve space for any special event, we require a **non-refundable** $500.00 deposit. The deposit is due within 10 business days of booking your reception unless there is another demand for the date, it is then required within 72 hours of request. The $500.00 will be deposited within two business days of Austin Country Club receiving, and will go toward any final billing for the event. All special functions, including but not limited to: Weddings, Class Reunions, Rehearsal Dinners, Baby/Bridal Showers require the $500.00 deposit.

Non-Member Special Events

Although Austin Country Club is a private facility it is our pleasure to offer non-members the opportunity to hold receptions in our lovely dining room. Full pre-payment of the event is expected two weeks prior to the reception date with all non-member weddings & events. Please note that costs listed in this packet are the same for both Member & Non-Member functions.

A $3000 food and beverage minimum is required for use of the full Dining Room on Friday's, Saturday's & Sunday's. All food and beverage is required to be provided by the club, unless given specific permission.

Payments for deposit or event pre-payments, or final billing may be made by check or cash. If paid by credit card a 5% handling fee will be applied.

Special Party Contract

The club provides the party contract when food and beverage details have been determined and finalized. Please check the details carefully. First-time functions will also receive a comprehensive Rental Agreement outlining all applicable Rules and Regulations of the Austin Country Club, as well as a Credit Card Authorization Form. To save on paper waste, these will be delivered electronically via email. If you would like hard copies please let us know and we will send them via USPS. Sign and return one copy of both the Contract and the Rental Agreement to the club as confirmation of all arrangements and prices. We will provide a copy of both for your records upon request.

Estimate & Guarantee Numbers

In order for the staff to effectively plan and execute your event, a preliminary guarantee is required no later than 2 ½ weeks in advance in order to determine your final estimate for two week pre-payment. However, final attendance guarantee must be made 72 hours in advance. This is the minimum number of guests you will be charged for. Actual number served over the guaranteed number will be billed. If no guarantee is submitted, we will consider the last number given to be the guarantee. The Club will do its best to make accommodations for any additional guests over your guarantee number given the appropriate amount of lead time.

Austin Country Club prohibits planners and guests to take any food and beverage provided by the Club from the premises. Food and/or beverages of any type cannot be brought on to the premises without prior permission and would be subject to applicable service fee established by the club.

Planning Estimates

Austin Country Club is happy to provide all inquiring and planning parties with estimates of costs during the planning process. These are provided with the understanding that until the final party contract is issued and signed by both the planner and the representative of the Club, any financials given are just **estimates**, and are subject to change during the planning process.

Gratuity

A 20% gratuity applies to all food and beverage charges and is subject to Minnesota sales tax. The gratuity is a tip that is distributed directly to all service staff working your function. This does not include gratuity on any cash bar sales.

Set-Up Charge

A 10% set-up fee applies to all food and beverage charges for all special events. This serves as the room-rental fee, as well as covers the cost for all set-up of tables, linens, flatware, staffing, etc.

Sales Tax

A 7.875% Minnesota sales tax applies to all food charges and gratuity. Alcoholic beverages prices include the sales tax.

Additional Fees

Austin Country Club reserves the right to charge additional fees for any extra services provided.

Final Bill

All final billing will be sent out within 3 business days through USPS. The full amount is payable within ten days of the date stated on the bill. **Payments for deposit or event pre-payments, or final billing may be made by check or cash. If paid by credit card a 5% handling fee will be applied. Failure to make final payment within 10 business days will result in Austin Country Club charging the provided Credit Card on File.**

Day-Of Timeline & Space Restrictions

When reserving the full Dining Room at Austin Country Club for an all-day event, Club staff will try to accommodate any timeline needs for access to the space. We reserve the right to limit AM access to the room to no earlier than 8:00 AM. When renting the full Dining Room, event personnel receive the use of the grand staircase, second level restrooms, second level patios, and the room itself. All first level spaces are reserved for **Club Members Only**, unless approved otherwise.

Last call & music ending time is no later than 12:00 AM (Midnight).

All event personnel, guests, décor, and non-club items should be removed from the building by no later than 1:00 AM.

***Please note that day-before access for set-up and drop-off is subject to venue availability and is NOT guaranteed.**

Bar Service

Bar service is designed specifically for your needs! Ask us for ideas & details on pricing.
Open (Host) Bar Option - the host is billed for all drinks served.
No Fee for Basic Cash Bar Service

Non-Alcoholic Beverages

Sparkling Cider…$10.00 per bottle
Fruit Punch or Lemonade…$50.00 ($20.00 per gallon refill)
1919 Root Beer…$130.00- 8 gallon, $200.00- 16 gallon
Pop…$3.00 per glass- no refills or $325.00 Unlimited All Evening with Bar Service Only
Coffee & Hot Tea Station $25.00 per urn
*Coffee & Hot Tea are included in all Station Packages, Buffets & Plated Meals

Wines

Trinity Oaks Chardonnay, Pinot Grigio, Cabernet, Pinot Noir, Merlot…$24.00 per bottle
Additional wine list available upon request, along with any special requests.
Outside Wines are allowed but are subject to a $20.00 per bottle corking fee.
Please note that all outside wines brought in must be given specific permission by the Club. If Austin Country Club can provide the requested wine through one of our distributors, it must come from the Club and cannot be brought in.

Sparkling Wines & Malts

(Serves 5-6 glasses per bottle)
Avissi Doc Prosecco…$29.00 per bottle
Freixenet Cordon Negro Brut…$30.00 per bottle

Keg Beer

$300.00 per keg of domestic beer
$400* per keg of premium/import beer
*Subject to change based on selection
One keg serves 200 glasses.
All kegs must be pre-ordered and confirmed upon signing the final contract.

Additional/Optional Services

28-Person Shuttle Bus

Austin Country Club has partnered with Cedar Valley Services to provide an optional bus package to ease some of the stress of having a venue on the outskirts of the city. The shuttle bus holds 28 passengers at a time and is available to make round trips back and forth from local area hotels to the Club.

6 Hours Base Rate…$560.00 + Tax

Additional Hours…$85.00 per hour + Tax

Additional charges will be made if the driver exceeds 100 miles within the 6 hour shift.

*The 6 Hour Base package cannot be broken up into split shifts.

*Dates are subject to CVS availability.

Valet Parking & Coat Check

Coat Check…$100.00 per attendant

Valet Parking…$150.00 per attendant

Above valet and coat check fees include gratuities for the attendants.

Miscellaneous Items & Décor

Table Numbers & Stands… No Charge

Projector & Display Screen…No Charge

In-House Microphone…No Charge

ACC Wedding & Event Cakes

$5.00 Per Person

Austin Country Club's signature multilayered cakes sliced to perfection for each guest.

Choose from:

Raspberry White Chocolate

Rich Lemon Torte

Triple Chocolate Mousse

Host provided dessert is subject to a service/cutting fee up to $300.00 which is subject to sales tax and gratuity. Additional Dessert options are featured in the contents below.

Hors D'oeuvres

Each Order is Priced Per Piece
Minimum of 25 Pieces Per Order

Cold Selections

Egg Salad Deviled Egg - $1.00
Honey Bacon, Chive, Pickle, Franks Red Hot

Smoked Salmon Tostada - $2.00
Pickled Peppers, Avocado Puree, Red Onion

Marinated Tomato Skewer - $1.50
Pesto Oil, Smoked Sea Salt

Tomato and Mozzarella Bruschetta - $1.00
Balsamic Reduction, Micro Basil

Goat Cheese and Sundried Phyllo Cups - $1.50
Romesco, Pine Nuts

Cocktail Shrimp - $2.00
Sriracha Cocktail Sauce, Lemon

Mushroom and Cheese Tart - $2.00
Arugula and Basil Pesto

Prosciutto and Watermelon Skewer - $1.50
Basil, Aged Balsamic

Seared Ahi Tuna Bites - $2.00
Olive Tapenade Vinaigrette, Cured Egg, Avocado, Multi-seed Cracker

Ahi Tuna Ceviche - $2.00
Mango Relish, Wonton, Sesame

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Hors D'oeuvres Continued

Each Order is Priced Per Piece
Minimum of 25 Pieces Per Order

Hot Selections

Basil and Parmesan Arancini - $2.00
Balsamic Reduction

Swedish Meatballs - $1.50
Seasonal Jam, Brown Gravy, Parsley

BBQ Meatballs - $1.50

Focaccia Flatbread - $1.50
BBQ Chicken, Smoked Gouda, Red Onion, Tomato

Coconut Shrimp - $2.00
Sweet Chili Dipping Sauce

Frank in a Blanket - $1.50
Bourbon Maple Syrup

Andouille Sausage Mac and Cheese Bites - $2.00

Crab and Zucchini Fritter - $2.00
Classic Tartar Sauce, Lemon

Lobster Arancini - $2.00
Confit Garlic and Saffron Aioli, Micro Chive

Grilled Beef Skewers - $2.00
Bloody Mary Dipping Sauce

Brown Sugar Candied Hormel Slab Bacon - $1.50

Pretzel Skewered Apple Sausage - $1.50
Smoked Maple Glaze

Vegetable Spring Roll Or **Cashew Chicken Spring Roll – $1.50**
Sweet Chili Sauce, Yum Yum Sauce

Chicken Satay - $1.50
Thai Peanut Sauce, Sesame Seeds, Scallion

BBQ and Jalapeno Bacon Wrapped Shrimp - $2.00

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Table Displays

Cheddar and Ranch House Snack Mix and Maple Candied Planters Peanuts
$3.00 Per Person

Fresh Vegetable Crudité
Toast Points, Assorted Crackers, Pickled Vegetables
With Basil Pesto and Herbed Cream Cheese
$7.00 per person

Fresh Seasonal Fruits
With Greek Yogurt, Locally Sourced Honey and House-Made Jams
$6.00 per person

Locally Sourced Cheeses
AmaBlu Blue Cheese, Stickney Hill Goat Cheese, Blaser's Sharp Cheddar Cheese
With Assorted House-Made Jams, Candied & Roasted Mixed Nuts, Mustards,
Dried Fruits, Toast Points and Assorted Crackers
$7.00 per person

Locally Sourced Meats and Cheeses
Assorted Columbus Meats
AmaBlu Blue Cheese, Stickney Hill Goat Cheese, Blaser's Sharp Cheddar Cheese
With Assorted House-Made Jams, Candied and Roasted Mixed Nuts, Mustards,
Dried Fruits, Toast Points and Assorted Crackers
$8.00 per person

Spinach & Artichoke Dip or **Three Cheese Onion Dip**
Served with Grilled Pita Bread and Crispy Tortilla Chips
$3.00 per person

Chocolate Fountain
(Groups of 100 people or Larger)
Premium Belgium Milk Chocolate, Strawberries, Bananas, Pineapple, Pretzels,
Marshmallows, Pirouette Wafers & Cookies
$8.00 per person

Late Night Table Displays

Assorted 16 inch Pizzas
Three Topping Maximum, Additional Toppings - $1.00 each
$19.00 per pizza

Milk, Cookies & Coffee
Chocolate Chip Cookies & Milk and Urns of Coffee
$4.00 per person

Sloppy Joe Bar
Sweet Rolls, Potato Chips & Assorted Cheese Slices
$4.00 per person

Mini Burger Bar
Seared Mini Burgers with Assorted Sliced Cheeses, Bacon, Onions, Lettuce,
Tomatoes, Potato Chips & Condiments
$5.00 per person

AUSTIN COUNTRY CLUB

Themed Dinners

(Buffet Style Available for Parties of 40-200 Guests Only)

Greek Buffet

$28 Per Person

Avgolemono Soup

Chicken, Rice, Carrot, Lemon, Parsley

Greek Salad

Cucumber, Tomato, Olive, Red Onion, Oregano, Feta, Olive oil

Pastitsio

Baked Pasta, Ground Beef, Béchamel Sauce

Souvlaki Marinated Chicken Skewers

With Tzatziki Sauce

Zucchini and Feta Balls

Medley of Peppers and Onion

Galaktoboureko

Baked Custard with Phyllo

Greek Plated

$29 Per Person

Greek Salad

Cucumber, Tomato, Olive, Red Onion, Oregano, Feta, Olive oil

Entrée Choice of :

Char Grilled Lamb Chops Or **Grilled Shrimp Skewers**

Tzatziki Sauce

Marinated Vegetables

Herbed Couscous

With Pine Nuts

Basbousa

Coconut and Yogurt Cake Topped with Toasted Coconut and Pistachio

Southern Comfort Buffet

$25 Per Person

Macaroni Salad

Coleslaw

Fried Chicken

Grilled Chicken Jalapeno Sausage

Collard Greens

Cheddar Grits

Banana Pudding

with Nilla Wafer

AUSTIN COUNTRY CLUB

Themed Dinners Continued

(Buffet Style Available for Parties of 40-200 Guests Only)

Southern Comfort Plated

$24 Per Person

Cornbread Salad

Cornbread Croutons, Bacon, Pinto Beans, Cheddar Cheese,
Bell peppers, Sour Cream Dressing

Cheddar Grits

Braised Collard Greens

Entree Choice of:

3 Piece Fried Chicken with Gravy Or **5 Piece Blackened Shrimp**

Creole Tomato and Pepper jam

Banana Pudding

with Nilla Wafer

Asian Buffet

$27 Per Person

Egg Drop Soup

Chopped Salad

Romaine, Cabbage, Bean Sprouts, Carrots, Snap Peas,
Almonds, Sesame Ginger Dressing

Orange Chicken

Szechuan Beef

Chow Mein

Garlic Green Beans and Roasted Broccoli

Chinese Almond Cookies and Mango Pudding

Asian Plated

$26 Per Person

Chopped Salad

Romaine, Cabbage, Bean Sprouts, Carrots, Snap Peas,
Almonds, Sesame Ginger Dressing

Entrée Choice of:

Teriyaki Glazed Salmon Or **Soy Braised Short Ribs**

Steamed rice

Grilled Scallions

Charred Bok Choy

Chinese Almond Cookies and Mango Pudding

AUSTIN COUNTRY CLUB

Themed Dinners Continued

(Buffet Style Available for Parties of 40-200 Guests Only)

Brazilian Buffet

$30 Per Person

Hearts of Palm Salad

Tomato, Fennel, Red Onion, Avocado, Mint, Honey-Lime Vinaigrette

Grilled Picanha Steak

with Chimichurri

Smoked Linquica

Herb Butter

Brazilian Cheese Bread Pudding

Charred Tomato and Roasted Broccolini

Peanut Brittle and Brigadeiro

Brazilian Plated

$31 Per Person

Hearts of Palm Salad

Tomato, Fennel, Red Onion, Avocado, Mint, Honey-Lime Vinaigrette

Entrée Choice of:

Grilled Picanha Steak Or **Pan-Seared Salmon**

Whipped Potatoes

Collard Greens with Bacon

Chimichurri

Queijadinha and Peanut Brittle

Italian Buffet

$31 Per Person

Caesar Salad

Revol Romaine Crunch, Shaved Parmesan, Kalamata Olives, Roasted Tomatoes, Herb Croutons, Caesar dressing

Minestrone

Chicken Piccata

Lemon Baked Shrimp

Baked Ziti

Rosemary Roasted Potatoes

Charred Seasonal Vegetable Medley

Tiramisu and Mini Cannoli

Themed Dinners Continued

(Buffet Style Available for Parties of 40-200 Guests Only)

Italian Plated

$26 Per Person

Caprese Salad

Whole Milk Mozzarella, Tomatoes, Olive Oil, Balsamic Vinegar Reduction, Sea Salt, Basil

Entrée Choice of:

Herb Roasted Bone in Chicken Breast Or **Lemon Baked Shrimp**

Creamy Polenta

Charred Broccolini and Portabella Mushroom

Blistered Tomatoes

Lemon Butter Sauce

Tiramisu

Southwest Buffet

$29 Per Person

Chicken Tortilla Soup

Southwestern Chopped Salad

Black Bean, Corn, Blue Corn Strips, Salsa Fresca, Cotija, Avocado Buttermilk Dressing

Espresso and Chile Rubbed Pork Tenderloin

Red Chile Glazed Salmon

Roasted Tomato Rice

Green Chile Mashed Potatoes

Charred Vegetable Medley

Concha Bread Pudding

Cajeta, Vanilla Bean Ice Cream, Blueberries, Almonds

Southwest Plated

$27 Per Person

Southwestern Chopped Salad

Black Bean, Corn, Blue Corn Strips, Salsa Fresca, Cotija, Avocado Buttermilk Dressing

Entrée Choice of:

Espresso and Chile Rubbed Pork Tenderloin Or **Red Chile Glazed Salmon**

Roasted Tomato Rice and Corn

Charred Green Beans and Summer Squash

Concha Bread Pudding

Cajeta, Vanilla Bean Ice Cream, Blueberries, Almonds

Themed Dinners Continued

(Buffet Style Available for Parties of 40-200 Guests Only)

Street Taco Buffet

$19.00 Per Person

Chopped Salad

Honey-Lime Vinaigrette, Cilantro Buttermilk Ranch,
Monterey Jack, Black Beans, Tomato, Cucumber, Red Onion, Corn,

Entrée Choice of (Choose 2):

Ground Beef Or **Carne Asada** Or **Pollo Rojo**

Corn Tortillas and Tortilla Chips

Monterey Jack

White Onion

Shredded Lettuce

Sour Cream

Hot Sauce

Fire Roasted Salsa

Lime

Add Guacamole - $1.00 Per Person

Churros

Spiced Chocolate Sauce

Picnic Slider Buffet

$17.00 Per Person

Garden Salad

Sliced Cherry Tomatoes, Diced Cucumber, Shaved Red Onion, Grated Carrots,
Italian Dressing or Buttermilk Ranch

Traditional Coleslaw

Mustard Potato Salad

Waffle Fries

Beef Sliders (2oz)

Potato Buns

American Cheese

Cheddar Cheese

Swiss Cheese

Shredded Lettuce

Shaved Onion

Sliced Tomato

Ketchup, Mustard, Mayonnaise

Assorted Cookies

AUSTIN COUNTRY CLUB

Composed Plated & Buffet Dinners

Listed dinner options are available in either Plated or Buffet styles.
$1.50 per person will be added for all multi-choice plated events, not including children's meals or dietary needs. Selection of more than one component from each section available- inquire for pricing.

Salad Choices

(Choose One)
*Multiple dressings are available at an additional $.50 charge and will be placed in pourable dishes directly on the table.

Caesar Salad
Revol Romaine Crunch, Parmesan, Croutons, Caesar Dressing

Garden Vegetable Salad
Revol Spring Mix, Carrot, Cucumber, Tomato, Red Onion, Croutons, Parmesan, Choice of Dressing

Wild Arugula Salad
Fennel, Dried Cranberries, Candied Walnuts, Asian Pears, Blue Cheese, Cranberry Red Wine Vinaigrette

Tomato and Mozzarella Salad
Whole Milk Mozzarella, Balsamic, Olive Oil, Basil

Greek Salad
Cucumber, Roasted Tomatoes, Kalamata Olives, Feta Cheese, Lemon, Red Onion, Olive Oil, Oregano

Harvest Valley Salad
Revol Bibb Lettuce, Cranberries, Toasted Walnuts, Tart Apples, Lemon Poppyseed Dressing

Buffet Salad Options Only

Mixed Fruit
With Honey and Cider

Pesto Pasta Salad
Rotini, Charred Tomatoes, Red Onion, Parmesan Cheese, Mozarella

Mustard Potato Salad
Yellow Onion, Chopped Egg, Horseradish, Dill Pickle, Celery

AUSTIN COUNTRY CLUB

Composed Plated & Buffet Dinners Continued

Listed dinner options are available in either Plated or Buffet styles.
$1.50 per person will be added for all multi-plated events, not including children's meals or dietary needs. Selection of more than one component from each section available- inquire for pricing.

Entrée Choices

Priced Per Person

6 oz. Grilled Beef Tenderloin - $31
6 oz. Grilled Beef Striploin - $27
6 oz. Grilled Beef Sirloin - $24
6 oz. Grilled Beef Flatiron - $30
8 oz. Grilled Beef Hanger Steak - $33
6 oz. Red Wine Braised Beef Short Rib - $27
Minnesota Chicken Roulade - $21
With Wild Rice and Ricotta Stuffing
Gruyere Crusted Chicken Breast - $20
Chicken Saltimbocca - $20
With Sage and Fontina
Brown Sugar and Cider Glazed Meatloaf - $18
8 oz. Hormel Pork Chop - $22
Walleye Pike Amandine - $29
7 oz. Pan Seared Scottish Salmon - $23
6 oz. Buttered Chilean Sea Bass - $45

Entrée Sauce Options

(Choose One for Each Entrée)
*Chef's Choice Sauce will be provided if so desired, or no sauce is selected.

Horseradish Cream
Béarnaise
Flavored Hollandaise
Citrus and Herb Beurre Blanc
Chicken Velouté
Beef Jus
Balsamic Steak Sauce
Chimichurri

Vegetarian Entrées

Priced Per Person

Tortellini Primavera - $17.00
Asparagus, Mushroom, Roasted Peppers, Zucchini, Plum Tomatoes, Parmesan

Parmesan and Herb Crusted Portobello Caps - $17.00
Confit Potatoes, Red Wine Braised Onions, Oven Roasted Carrots, Chimichurri

Grilled Cauliflower Steaks - $18.00
Boursin Mashed Cauliflower, Couscous, Chopped Spinach, Sun Dried Tomatoes, Artichoke Hearts, Basil Pesto

AUSTIN COUNTRY CLUB

Composed Plated & Buffet Dinners Continued

Listed dinner options are available in either Plated or Buffet styles.
$1.50 per person will be added for all multi-plated events, not including children's meals or dietary needs. Selection of more than one component from each section available- inquire for pricing.

Carving Station Entrées (Buffet Option ONLY)

Priced Per Person

Oven Roasted Beef Tri Tip - $21
Hormel Pork Ham - $15
Slow Roasted Prime Rib - $33
Rosemary and Garlic Roasted Striploin - $27
Seared Beef Tenderloin - $31
Smoked Beef Brisket - $18
Hormel Pork Loin - $21
Sage Rubbed Turkey Breast - $15

Vegetable Options

(Choose One)

Blanched Green Beans with Roasted Cherry Tomatoes and Roasted Bell Peppers
Grilled Asparagus and Roasted Mushrooms
Glazed Baby Carrots
Charred Brussels with Carrots
Yellow Corn with Green Chilies and Bell Peppers
Roasted Root Vegetables
Fried Broccoli and Cauliflower

Starch Options

(Choose One)

Red Skinned Mashed Potatoes
Butter and Herb Roasted Peewee Potatoes
Cheddar and Potato Gratin
Wild Rice Pilaf
Cannellini Bean Ragout with Roasted Mushrooms and Fire Roasted Tomatoes
Orzo and Marinated Tomato Salad
Brown Sugar Sweet Potato Mash
Herb and Parmesan Risotto

Children's Meals are available for ages 12 & under upon request, and include a Fruit Cup, House Fried Chicken Tenders, and French Fries for $10.00 per person.

Dessert Options

$5.00 Per Person

Carrot Cake
Cream Cheese Frosting, Raisins, Brown Butter, Pineapple, Walnuts

Chocolate Bread Pudding
White Chocolate, Caramel Sauce, Vanilla Bean Ice Cream

Flourless Chocolate Cake
Powdered Sugar, Chocolate Curl, Fresh Berry Compote

Banana Pudding
Nilla Wafer, Graham Cracker, Meringue

Tiramisu
Mascarpone, Cocoa, Rum

Almond Tart
Whipped Crème Fraîche, Blueberry jam

AUSTIN COUNTRY CLUB