

Hiawatha's

2010

Buffet Dinners

Buffet includes One, Two or Three Entrée Choices with one salad choice, two potato/rice choice and one vegetable choice.

Buffet Service is for a minimum of 30 people

Chef-carved Option is an additional \$0.50 per person- amount depends on entrée choice

<u>One Entrée Buffet</u>	<u>Two Entrée Buffet</u>	<u>Three Entrée Buffet</u>
\$16.95 per person	\$18.95 per person	\$20.95 per person

If you wish a third accompaniment, add \$1.00 per person

Total bill is subject to 18% service charge and MN state sales tax.

Entrée Options for Buffet or Plated Meals

Choose two Entrees

Carved Roast Beef

Herb Roasted Chicken

Natural au jus

Baked fish

Chicken Breast

With Lemon Dill Sauce

with Cranberry Cream

or Mushroom Sauce

Beef Stroganoff

Chicken Kiev

Egg Noodles

over bed of Wild Rice

Roasted Turkey

Carved Sliced Ham

Glazed or plain

Hawaiian Chicken

Lasagna

Meat or vegetable

Vegetable (1)

Green Beans Almandine
Honey Glazed Baby Carrots
Squash
Broccoli, Cauliflower & Carrots
Garden Blend Vegetables
Broccoli Spears
Beans and Carrots
Whole Kernel Sweet Corn

Potatoes/Rice (2)

Seasoned Rice Pilaf
Golden Cheese Potatoes
Sweet Potato Mash
Party Potatoes
Mashed Potatoes w/ Gravy
Garlic Mashed Potatoes
Parsley New Potatoes
Wild Rice Pilaf

Salad (1)

Mixed Green Salad
Potato Salad
Italian Pasta Salad
Marinated Vegetables
Hiawatha House Salad
Coleslaw

Hiawatha's

Served Dinners

Table service with plated entrée is limited to 100 people maximum.
Total bill is subject to 18% service charge and MN state sales tax.

All dinner entrees include a house salad and dinner rolls with butter

Roasted Pork Loin - with cranberry glaze served with choice of potato and a chef selected vegetable	\$17.95
Ham - Sliced Ham served with Baby Red Potatoes and a chef selected vegetable	\$17.95
Parmesan Crusted Walleye - served with Wild rice Pilaf and chef selected vegetable	\$22.00
Beef Roast - tender cut, prepared and seasoned to perfection - served with garlic mashed potatoes, gravy and vegetables.....	\$17.95
Prime Rib - Slow roasted USDA choice of prime rib served with baked or garlic mashed potato, chef selected vegetables, Au Jus, and creamy horseradish sauce (Minimum 25 people).....	\$23.00
Chicken Kiev - Served with Wild Rice Pilaf and chef selected vegetables	\$17.95
Chicken Cordon Bleu - Chicken breast stuffed with Canadian bacon and Swiss cheese and served with baby red potatoes and chef selected vegetables.....	\$17.95
Chicken Oscar - Baked chicken breast on a bed of rice topped with crab meat, asparagus spears and hollandaise sauce served with baby red potatoes and vegetables.....	\$18.95
Fettuccini - Fettuccini noodles tossed in a creamy Alfredo sauce served with your choice	
Vegetables.....	\$18.95
Chicken.....	\$19.95
Shrimp.....	\$20.95

We can customize the menu to fulfill your wedding dreams.

(Priced accordingly)

Hiawatha's Appetizer Menu

Hot

Sweetish Meatballs.....	5.80/doz
BBQ Meatballs	5.80/doz
Stuffed Mushroom Caps.....	15.50/doz
BBQ Chicken Wings.....	8.75/doz
Honey Stung Chicken Wings	8.75/doz
Chicken Drumettes.....	7.00/doz
Chicken Strips / Nuggets.....	6.75/doz
Bacon wrapped Scallops	market price
English Muffin Wedges w/ artichoke dip	9.50/doz
Cocktail Smokies.....	4.50/doz
Onion Rings.....	8.50/doz
Sweet Potato Fries w/ Hawaiian Dip.....	7.00/basket
Quesadillas wedges.....	8.00/doz

Cold

Mini Fruit Kabobs	10.20 /doz
Open Face Cucumber Tea Sandwiches	9.90/doz
Deviled Eggs	9.90/doz
Tortilla Pinwheels.....	9.90
Cheese ball w/ Crackers	Lg. (30 served) \$35.00 – Sum (15 served) \$25.00
Dill Pickle Wrap (w/ cream cheese and Dried Beef).....	11.00/doz
Hawaiian Bread w/ Spinach Dip	25.00/20 served
Bruschetta.....	18.00/doz
Chocolate dipped Strawberries.....	11.00/ doz
Shrimp Cocktail.....	18.00/doz
Tortilla Chips 'n' Salsa.....	\$.75/person
Granny Apples and Caramel Dip	\$.85/person
Bagel Chips 'n' Dip	\$.75/person
Mini Buns w/ Assorted Meats.....	10.50/doz
Triscuits w/ Cream Cheese & Pepper Jelly.....	7.00/doz
Ham, Cheese & Olive Picks	6.75/doz
Assorted Nuts (3#)	21.75
Mints	3.75/doz

Trays

<i>Selection</i>	<i>Serves 50</i>	<i>Serves 75</i>
<i>Fruit Tray (seasonal fruit) dip additional \$15 & \$24</i>	<i>70.00</i>	<i>130.00</i>
<i>Veggie Tray / dip additional</i>	<i>60.00</i>	<i>110.00</i>
<i>Mini-bun w/ Meat Tray</i>	<i>65.00</i>	<i>120.00</i>
<i>Cheese 'n' Cracker Tray</i>	<i>45.00</i>	<i>80.00</i>
<i>Cheese 'n' Salami Tray</i>	<i>55.00</i>	<i>100.00</i>
<i>Baby Shrimp spread (w/ cream cheese, cocktail sauce and crackers)</i>	<i>50.00</i>	<i>100.00</i>
<i>Layered Mexican Dip (w/ tortilla chips)</i>	<i>50.00</i>	<i>100.00</i>
<i>Cold Pizza (Crescent roll, cream cheese and veggies)</i>	<i>55.00</i>	<i>100.00</i>

**Catering orders and prepayment must be received one week prior to the scheduled function. You will be billed on the basis of a guaranteed number. Tax, gratuity and delivery, where applicable, is not included in the above pricing. All pricing is based on groups of 100 or more guests. Please add .25 per person for 35 – 100 guests and .75 for groups under 35 guests.

*HIAWATHA BEACH RESORT
(218)547-1510
BANQUET POLICIES AND CONTRACT*

- *DEPOSIT: A Banquet or Private Dining reservation will be held for seven (7) days on a first come, first serve basis – at which time, a nonrefundable security deposit (equal to the banquet/grounds rental) and a signed Banquet Contract are required to confirm your reservation. All deposits will be applied to the client's final bill.
CANCELLATION POLICY: Banquet deposits are non-refundable regardless of the date of cancellation. Accommodation deposits (lodge units and cottages) will be returned in full if cancellation is made in writing and received 120 days or more before the Date of the event. Deposits from cancellations made less than 120 days prior to the event will be returned on an individual basis subject to the rebooking of cottages or lodge rooms of the particular class.*
- *PAYMENT: A payment (50% of the price for food/beverage/amenities) is required at a date of agreement or 6 weeks before the date of the event. Payment is due one week prior to the event (for the estimate of your guaranteed amount) with the balance being paid upon consumption. Acceptable forms of payment are cash, personal/business check, or charge card (VISA, Master Card and Discover) If paying by credit card, the 3% fee that we pay to the credit company will be passed on to you . A \$20.00 fee will be assessed on any returned checks.*
- *ROOM RENTAL: The Main Dining Room may be reserved with the requirement of \$900.00, not including the sales tax. The overflow room is available for reservations for an additional \$300.00. The main dining area can accommodate up to 282 people the overflow room can accommodate up to 70 people. All event/party reservations are booked in 4 hour time slots. Events that run later than the scheduled completion time will be charged accordingly. Late fees for extended hours are \$100.00 per hour. A grace period of fifteen (15) minutes will be allowed.*
- *BEACH OR GROUND RENTAL: The beach or ground rental fee is \$400.00 – if your reception is in the lodge - \$900.00 if your reception and wedding are both outside. You will be responsible for any necessary props (example: folding chairs, tent, tables, lectern). All event/party reservations are booked in 4 hour time slots. Events that run later than the scheduled completion time will be charged accordingly. Late fees for extended hours are \$100.00 per hour. A grace period of fifteen (15) minutes will be allowed.*

- *DANCE FLOOR* rental is \$350.00 which includes set up and tear down. Dancing is allowed in the Dining/Banquet room only when the portable dance floor is used.
- It is our policy that all food & beverage items, with the exception of cakes for special occasions, are supplied and prepared by us. A dessert cutting and plating fee of \$.50 per person is required on any desserts not provided by Hiawatha Beach.
- *BUFFETS* will be offered to groups with a minimum of 30 people. All food and beverages offered with buffets are to be consumed in the Restaurant. Buffet lines will be open for 1 hour and 30 minutes. Absolutely no take-outs are permitted.
- *SERVED MEALS* are limited to one entrée menu selection for the entire group.
- The prices are guaranteed for 90 days. Once you select your date and a deposit has been received, the prices will not change as long as the date is within the guarantee.
- The Restaurant must receive the guaranteed guest count ten (10) business days prior to the event and menu selections must be made no later than three weeks prior to the date of the scheduled event. If the Client fails to submit a guaranteed count, the Restaurant has the right to prepare and financially charge for the event based on the estimated amount provided in the contract. Menu selections not made will be at the discretion of the Chef.
- The Restaurant will not guarantee menu items for guest(s) added on beyond the notification period and reserves the right to make appropriate menu changes in order to make proper accommodations. All substitutions to the menus are subject to price changes.
- All prices on the menu, equipment rental, and additional services provided are subject to a service charge of 18% and MN sales tax.
- If the Client is including a children's meal, the client must notify the Banquet Coordinator of how many children (10 years and under) will be attending at the same time the guaranteed count is given ten (10) business days prior to the scheduled event). Failure of notification will result in all guests being charged the full price per person.

- *The Banquet Coordinator must be notified if the Client intends to use entertainment in any form (i.e. Musicians, bands, discos, Karaoke, etc.) at least ten (10) days prior to their scheduled event. Failure of notification may result in the denial of access in part or the complete entertainment system.*
- *All forms of entertainment must conclude no later than 10:00 p.m. during high season (starting the 2nd Saturday of June through August) and no later than midnight on off season. Hiawatha Beach reserves the right to monitor sound levels of all entertainment systems.*
- *Absolutely no outside food or beverage (for event consumption) may be brought onto the premises. The Restaurant reserves the right to confiscate any outside food or beverage item. All confiscated items will be discarded.*
- *The Restaurant will not be held responsible for any personal or property damage(s) to the Client or their guest during the time the premises are under contract or use by the Client.*
- *LIABILITY: The Restaurant will not be held liable for failure to carry out arrangements due to act of God or Nature or other conditions which are not under contract or use by the Client.*
- *SECURITY: Any losses or damages to the Restaurant or its property by the Client or their guests are the direct responsibility of the Client. As such, the Client will be charged accordingly.*
- *Any disturbance, altercation or offensive behavior by the Client or their guest is the responsibility of the Client. Failure to monitor or control the situation may result in the termination of the event.*
- *Failure to comply with any of the Restaurant's policies may result in the termination of the event without notice. The Client is agreed to all the financial obligations as set forth in the contract, and in case of the termination of the event will not be afforded any refund.*
- *The charge per bartender is \$50. This fee is waived upon each bartender reaching \$500 in sales. As a licensee of the Department of Liquor Control, we strictly adhere to all laws and regulations. We reserve the right to ask for ID as well as turn down anyone that appears to be intoxicated.*

Hiawatha's

BANQUET CONTRACT 2010
RESTAURANT & BAR

Name/Organization _____

Phone Number: _____ Alternate Phone Number _____

Address: _____

Person responsible for payment: _____

Phone Number: _____ Alternate Phone Number _____

Address (if different _____

Event Date: _____ Occasion: _____

Event Time: _____ This room is available from _____ to _____

Initial Guest Estimate: _____ Total _____ Adults _____ Kids 10 & Under _____

10 day Guest Guarantee: _____ Total _____ Adults _____ Kids 10 & Under _____

Confirmed with _____ on _____ by _____
Guest name Date Manager

Package Price: _____ (prices subject to change without notice)

Room Assignment: _____ main dining room _____ overflow room _____ deck
\$900(4-hrs) \$300(4-hours)

Room Assignment notes: _____

Ground rental: _____ Beach _____ Lawn _____ Harbor house or other grounds
 Wedding and reception on beach or grounds.....\$900.00
 Wedding on beach or grounds w/ reception in Lodge.....\$400.00

Table Set-up: _____

Gift Table _____yes _____no responsible party initials _____

