

RIVER OAKS GOLF COURSE & EVENT CENTER

WEDDING GUIDE

2022



**Infinitely you.
Unforgettable. Inspired by you.**



Let us bring your special day to life here at River Oaks!

Our team will go above and beyond to make your vision, your tastes, your dreams come true for unforgettable happily ever after that exceed your expectations

Whether a traditional wedding or a one-of-a-kind celebration, River Oaks will exceed every expectation from the breathtaking views and meticulously designed landscaping that provide the ultimate dramatic scenery for your ceremony, a creative menu, to an exceptional team and curate list of preferred vendors, we offer everything to make your big day an affair to remember.

Sincerely,

The River Oaks Golf Course Events Team

ejahnke@cottagegrovemn.gov

(651) 438-2121



11099 South Highway 61 Cottage Grove, Minnesota 55016



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YOUR REHEARSAL

Start your wedding weekend off with a pop. Toast your “I Do's” in the perfect setting at River Oaks.

Whether a sit-down dinner or a cocktail reception, our team will create a fairytale beginning to your happily ever after.

We offer complimentary room rental for your rehearsal when you book your reception with us.

YOUR CEREMONY

Whether a more traditional walk down the aisle or a one-of-a-kind ceremony created by you, choose our venue with the spectacular view for the perfect backdrop to your I Do's. If the weather is bad on your special day, we have a backup indoor option to make sure your ceremony goes on.

We offer five picturesque designated photo spots outside on the course to ensure your pictures capture the memories forever.

YOUR RECEPTION

Eat, Drink and Celebrate to the fullest with us at River Oaks.

No matter your preferences, we will take care of the details for you, so you can take care of memories.



WEDDING PACKAGES

River Oaks Classic “Hole in One” Wedding Reception Package – \$2250

- Venue rental (4,500 sq ft), additional sunroom, and upper patio with the view of the impeccable golf course landscaping accommodating up to 225 people
- Access to the ballroom at 10am the day of wedding until midnight
- Social Hour, Host and/ or Cash Bar and bartender fees included
- Complimentary room rental for your rehearsal dinner
- Complimentary menu tasting for the wedding couple (\$20 per additional guests)
- Table linens in white, ivory, or black and linen napkins available in a variety of colors
- Head table setup in a variety of options including long rectangle, harvest table, or sweetheart table
- Complete Set Up of Tables, chairs, China, plate ware and glassware
- Choice of Centerpieces (You can use all, part, or none of these based on your decorations)
 - Clear glass cylinder vase with pillar candle (candles w remote/ changing colors based on wedding colors)
 - 12” round mirror and 2 votives per table
- Table number cards in silver stanchion
- Custom-sized 20 by 20 foot hardwood dance floor All Setup, Changeover & Cleanup Services
- Audio Visual
- Customized sign displayed at the entrance of the golf course to greet your guests
- LED lights around the ceiling of the room which can be customized to your wedding colors



WEDDING PACKAGES

Winter Dazzle Wedding Reception Package—\$2800 (December–February)

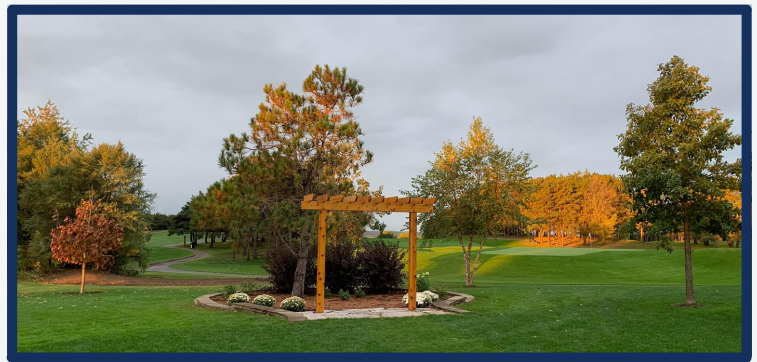
- Complete Venue Rental and grounds with draped wooden pergola for wedding photos
- Access to the ballroom at 10am the day of wedding until midnight
- Complimentary room rental for a rehearsal dinner
- Complimentary menu tasting for the wedding couple (\$20 per additional guests)
- Tables, Chairs & White Linens
- Head table setup in a variety of options including long rectangle, harvest table, or sweetheart table
- Complete Set Up of Tables, chairs, China, plate ware and glassware
- Choice of Outdoor Fire Pits and S'more Station or Hot Chocolate Bar or Soup Station
- Champagne Toast for your Head Table
- Choice of Centerpieces (You can use all, part, or none of these based on your decorations)
 - clear glass cylinder vase with pillar candle
 - 12" round mirror and 2 votives per table
- Table number cards in silver stanchion
- Custom-sized 20 by 20 foot hardwood dance floor All Setup, Changeover & Cleanup Services
- Audio Visual
- Customized sign displayed at the entrance of the golf course to greet your guests
- LED lights around the ceiling of the room which can be customized to your wedding colors



WEDDING PACKAGES

The Views Outdoor Wedding Reception Package-\$3250

- Accommodating up to 240 people
- Tables, white chairs & white linens
- Enclosed or open tents
- Social Hour with free standing Bar & Cocktail tables, bartender fee included
- A designated recreation area with bocce ball and bags
- Complimentary room rental for a rehearsal dinner
- Complimentary menu tasting for the wedding couple (\$20 per additional guests)
- Choice of Centerpieces (You can use all, part, or none of these based on your decorations)
 - clear glass cylinder vase with pillar candle
 - 12" round mirror and 2 votives per table
- All Setup, Changeover & Cleanup Services
- Customized sign displayed at the entrance of the golf course to greet your guests
- Backup option of moving inside due to bad weather



Outdoor Ceremony-\$750

- Upper patio and sunroom staged/ used for wedding processional
- Use of the outdoor wedding area with newly built wood pergola
- Ceremony set up with up to 200 white garden chairs
- Tables for unity, programs (table set up for DJ if you will be providing music or microphones at ceremony)
- Reception space is your indoor back up if weather is inclement.
- No additional charge for indoor back up space.

Indoor Ceremony-\$400

- Upper patio and sunroom staged for wedding processional
- Room set up with isle for wedding party to walk down the isle
- 1.5 hours of labor to transform the space from ceremony to reception.
- Audio Visual

PREFERRED VENDORS

We have partnered with our favorite vendors to offer you first pick of the best talent the Twin Cities has to offer at great prices.

Bakeries

Dorothy Ann Bakery---651-731-3323

Buttercream---651 642 9400---weddings@buttercream.info

Amy's Cupcake Shoppe--- 952 479 7516---www.amyscupcakeshoppe.com

Muddy Paws Cheesecake ---763-545-7161 ---www.muddypawscakes.com

Nothing Bundt Cakes ---651 340 8190 ---www.nothingbundtcakes.com

Queen of Cakes ---952-942-7628 ---www.queen-of-cakes.com

Planners and Day of Coordinators

Ask for the Moon Events---651-230-8858 ---www.askmoonevents.com

Mani Mela ---612-877-0897 ---www.manimela.com

Mi Mi Design ---612-789-2507---www.mimiweddings.com

Mother of the Bride ---763-479-2171---www.mother-of-the-bride.com

Park Place Planning ---612-735-7553 ---www.parkplaceplanning.com

Rose tree Weddings & Events ---612-345-4325 ---www.rosetreeevents.com

Seasons of Dreams ---651-324-0526 ---www.seasonsofdreams.com

Makeup and Hair

Creative Beauté Agency ---612-567-3434 ---www.creativebeauteagency.com

Mani Mela, Minneapolis ---612-877-0897---www.manimela.com

Décor

Event Lab ---952-224-8558 ---www.eventlab.com

Illuminations by Cole ---952-250-7537 ---www.illuminationsbyloricole.com

Festivities, Inc. ---763-682-4846 ---www.festivitiesmn.com

Linen Effects ---612-355-2500 ---www.lineneffects.com

PREFERRED VENDORS

Flowers

Richfield Flowers ---612-866-8416 ---www.richfieldflowers.com

Sadies Couture Floral & Event Styling ---651-707-7689 ---www.sadiesfloral.com

Videography

Anthony Begley Videography ---507-351-8410 ---www.anthonymbegley.com

Photography

Bellagala ---651-227-1202 ---www.bellagala.com

Courtney June Photography ---952-393-6509 ---www.courtneyjunephotography.com

Graddy Photography ---952-649-0529 ---www.graddyphotography.com

George Street Photo & Video ---952-412-6608 ---www.georgestreetphoto.com

Heather Johnson Photography ---www.hgjphotography.com

Vick Photography ---952-929-4295 ---www.vickphotography.com

DJs/Musicians

Baroque Trio ---651-633-7794 ---www.thebaroquetrio.com

Beautiful Day Wedding DJ Specialists ---612-819-5191 ---www.beautifuldaydj.com

Dan Selby ---651-983-5259 ---www.djmatrimony.com

Harpist ---715-830-5070 ---www.omearamusic.com

Instant Request ---952-934-6110 ---www.instantrequest.com

Synergy ---952-926-9927 ---www.synergy-dwmusic.com

HOT HORS D'OEUVRES

All food and beverage are subject to 18% service charge, MN state taxes and any applicable county taxes. Chef reserves right to make substitutions.

Prices reflect service for 50 guests

(GF) Signifies Gluten Friendly

(V) Vegetarian Friendly

Mini Crab Cakes

Served with Tartar Sauce

\$200

Bacon Wrapped Scallops

\$250

Petite Meatballs

Choose from: BBQ or Asian Sesame

\$140

Boneless Chicken Wings

Tossed with your choice of:
Cajun dry rub, hot sauce or BBQ
Ranch dressing on the side

\$150

Quesadilla Wedges

Grilled flour tortilla, cheese, and pico de gallo

Choose from: Cheese: \$130 **(V)**

Chicken: \$160

Chicken Skewers **(GF)**

Marinated grilled chicken skewers
Honey mustard sauce on the side

\$160



Coconut Chicken

Served with Sweet & Sour Orange Sauce

\$185

Spinach Stuffed Mushroom **(V)**

Jumbo mushroom caps filled with our
spinach stuffing mix then baked with
cheese

\$160

Mini Beef Wellingtons

Served with mushroom duxelles

\$300

Fried Spring Eggrolls

Choose from: Pork or Vegetable **(V)**

Sweet & sour sauce

\$180

Beef & Cheddar Sliders

Mini soft buns, sliced beef & melted cheddar cheese
Creamy horseradish sauce on the side

\$190

Beef Satays

Served with spicy peanut sauce

\$175

Prices reflect service for 50 guests

Spinach & Artichoke Dip **(V)**

A creamy blend of chopped spinach, tender artichoke hearts, chopped chesnuts and parmesan cheese
Topped with mozzarella cheese then baked

Served with fried tortilla chips

\$160

COLD HORS D'OEUVRES

All food and beverage are subject to 18% service charge, MN state taxes and any applicable county taxes. Chef reserves right to make substitutions.

Prices reflect service for 50 guests

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Bruschetta (V)

*Diced tomatoes, fresh garlic, basil
and olive oil on toasted crostini,
drizzled with balsamic glaze*

\$130

Chardonnay Poached Shrimp

Vodka Cocktail Sauce

\$200

Roasted Pork Crostini

*Pork tenderloin on toasted french
bread with mascarpone cheese,
Lingonberry jam and chive batons*

\$150

Short Rib Crostini

*Horseradish cream, caramelized
onions and bleu cheese crumbles*

\$175

Chicken Salad Choux Puffs

Baked and filled with chicken salad

\$150

PLATTERS

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(V) Vegetarian Friendly

Whole Baked Brie (V)

*Whole Brie wrapped in puff pastry, topped with honey and pecans
Served with crackers*

Serves 25 people-----\$100

Serves 50 people ----- \$200

Fresh Seasonal Fruit (GF) (V)

Serves 25 people----- \$100

Serves 50 people ----- \$200

Fresh Seasonal Vegetables (V)

With creamy ranch dip

Serves 25 people-----\$75

Serves 50 people ----- \$150

Hummus and Chip Platter (V)

Traditional hummus with fried pita chips

Serves 25 people-----\$50

Serves 50 people ----- \$100

Sliced Meat and Cheese

*Sliced ham, turkey, roast beef, cheddar, and Swiss
Assorted condiments and soft rolls*

Serves 25 people----- \$130

Serves 50 people ----- \$250

Domestic Cubed Cheese & Crackers (V)

With assorted crackers

Serves 25 people-----\$100

Serves 50 people ----- \$200

Baked Potato Bar (GF) (V)

*Baked potato with shredded cheese,
bacon, sour cream and green onions*

\$7/person



SNACKS

All food and beverage are subject to 18% service charge, MN state taxes and any applicable county taxes. Chef reserves right to make substitutions.

Minimum 50 people

Enhance your hors d'oeuvres or enjoy some after buffet snacks

Served until 10:00pm



Snack Bar

*Chips
Chex Mix
Pretzels
\$4/person*

Pizza Station

*Grab your own slice
16" Pizzas – Cheese or Pepperoni
\$22/pizza*



Walking Taco Station

*Small bags of Nacho Cheese Doritos
Lettuce
Cheese
Tomato
Salsa
Sour cream
Seasoned ground beef
\$8/person*

Finger Sandwiches

\$7/person



Chips and Salsa

\$4/person



BREAKFAST SERVICE

All food and beverage are subject to 18% service charge, MN state taxes and any applicable county taxes. Chef reserves right to make substitutions.

Minimum 25 people

The Continental

*Seasonal Fresh Fruit
Assorted Breakfast Pastries
Danish and Muffins
Chilled Juice
Coffee and Hot Tea
\$10/person*

South of the Border

*Seasonal Fresh Fruit
Scrambled Eggs
Peppers
Onions
Chorizo
Shredded Mixed Cheese
Flour Tortillas
Salsa
Sour Cream
Breakfast Potatoes
Chilled Juice
Coffee and Hot Tea
\$14/person*

Bagel Breakfast

*Seasonal Fresh Fruit
Assorted Cream Cheese
Hard Boiled Egg
Chilled Juice
Coffee and Hot Tea
\$12/person*

All American

*Seasonal Fresh Fruit
Scrambled Eggs with Cheese
Glazed French Toast
Smoked Bacon
Sausage Patty
Breakfast Potatoes
Chilled Juice
Coffee and Hot Tea
\$16/person*

ALA CARTE

Assorted Danish Rolls

\$24/dozen

Assorted Large Muffins

\$30/dozen

Assorted Bagel with Cream Cheese

\$30/dozen

Premium Roasted Regular or Decaf Coffee

\$35/gallon



THEME LUNCH/DINNER SERVICE

All food and beverage are subject to 18% service charge, MN state taxes and any applicable county taxes. Chef reserves right to make substitutions.

Minimum 25 people

\$2/person charge for unlimited fountain soda & coffee

The Stadium

Choose ONE meat:

*1/3rd pound Hamburger, Jumbo Hot Dog or Beer Brat
Potato Salad, Kettle Potato Chips
Cheddar Cheese
Tomatoes, Pickles, Lettuce, Onions
Mayo, Ketchup, Mustard
Toasted Brioche Buns*

\$14/person

Add another meat for \$3/person

Taco Bar

6" Flour Tortillas

Choose ONE meat:

*Taco Beef or Taco Chicken
Shredded Lettuce, Pico de Gallo
Shredded Cheese, Sour Cream
Jalapeños, Salsa, Spanish Rice
Tortilla Chips*

\$14/person

Add a second meat for \$3/person



Italian Feast

*Penne Noodles
Alfredo and Marinara Sauces
Garden Salad or Caesar Salad
Parmesan Cheese
Freshly Baked Breadsticks*

\$13/person

Choose one of the following meats:

*Grilled Chicken (add \$3)
Baked Italian Meatballs (add \$3)*

All American Fried Chicken

*Garden Salad or Caesar Salad
Split Top Buns with Butter
Fried Chicken
Buttered Corn
Mashed Potatoes with Gravy*

\$15/person

Add pulled pork for \$3/person

Soup Salad Sandwich

Choose ONE meat:

*Ham, Turkey, Roast Beef or Egg Salad
Lettuce, Tomatoes, Onions, Cheese
Soup*

Garden Salad

\$16/person

Backyard BBQ

*Pulled Pork
Grilled Chicken Breast
Buns
Baked Beans
Potato Salad*

\$17/person

ALA CARTE



Large Chocolate Chip Cookie

\$24 /dozen

Brownies

\$24/dozen

CUSTOM DINNER SERVICE OPTIONS

All food and beverage are subject to 18% service charge, MN state taxes and any applicable county taxes. Prices valid for 2021 and subject to change for 2022. Chef reserves right to make substitutions.

***Dinner service prices are per person-One entrée, one salad, one vegetable and one starch
\$2/person charge for unlimited fountain soda & coffee***

Minimum 25 people to customize buffet

RIVER OAKS DINNER SERVICE

Includes warm dinner rolls and butter

\$21/person

Add a 2nd Oaks entrée selection for an extra \$5/person



Salad

Select One
Mixed Green Salad
Caesar Salad
Greek Salad
Anti-Pasta Salad
Pasta Salad
Potato Salad
Coleslaw

Add an extra salad for:\$3/person

Vegetables

Select One
Green Bean Almondine
Glazed Baby Carrots
Vegetable Medley
Buttered Corn
Steamed Broccoli

Add an extra vegetable for:\$3/person

Starch

Select One
Buttered Mashed Potatoes
Cornbread Stuffing
Yellow Rice Pilaf
Herb Roasted Red Potatoes
Au Gratin Potatoes
Cheesy Hash Browns
Mac & Cheese

Add an extra starch for:\$3/person

Oaks Entrees- Select One

Baked Seasoned Cod with lemon butter
Sliced Roast Beef with beef Au jus and horseradish sauce
Baked Seasoned Chicken with parmesan cream sauce
Baked Chicken Marsala with Marsala cream sauce
Bruschetta Chicken topped with tomato, garlic, olive oil, fresh basil, and drizzled with balsamic glaze
Sliced Oven Baked Ham with maple glaze
Sliced Roasted Turkey Breast with pan gravy
Sliced Herb Roasted Pork Loin with pan gravy
Herb Roasted Pork with apple chutney
Burgundy Beef Tips with mushrooms and onions
Petite Sirloin with peppercorn demi
Bacon Wrapped Pork Loin with cinnamon chipotle cream sauce

Premium Entrees – Priced Per Selection

Baked Salmon with teriyaki sauce
Add an extra \$12/person
Carved Roasted Prime Rib with creamy horseradish
Add an extra \$13/person
Carved Roasted Beef Tenderloin with creamy horseradish
Add an extra \$14/person

PLATED ENTRÉES

All food and beverage are subject to 18% service charge, MN state taxes and any applicable county taxes. Chef reserves right to make substitutions.

All plated dinners include chef's choice of a vegetable and a starch.

Entrées

Maximum of two entrée selections- Vegetarian entrée available upon request

Rosemary Chicken

Sautéed chicken breast accented with fresh rosemary and lemon

\$26/person

Pan Seared Salmon

Tender and juicy wild salmon, lightly seasoned and pan-fried

\$28/person

The Center Cut

6 oz. tender grilled USDA Choice sirloin topped with garlic herb butter

\$32/person

Minnesota Walleye

Lightly coated with our special Cajun seasoned flour and pan-fried in butter

\$34/person

Beef Tenderloin

6 oz. tender grilled USDA Choice beef tenderloin topped with garlic herb butter

\$36/person

Surf and Turf

*6 oz. filet with garlic herb butter
Pan-seared salmon with lemon butter sauce*

\$42/person

GLUTEN FREE / VEGETARIAN PLATED ENTREES

All food and beverage are subject to 18% service charge, MN state taxes and any applicable county taxes. Chef reserves right to make substitutions.

(GF) Signifies Gluten Friendly

(V) Vegetarian Friendly

All plated dinners include: House salad with Italian dressing, ice water
\$2/person charge for unlimited fountain soda & coffee

Baked Chicken Breast (GF)

*Grilled chicken breast seasoned with lemon
Served with sautéed green beans and
mashed potatoes
\$19/person*

Grilled 6 oz. Center Cut (GF)

*6oz. USDA Choice center cut seasoned sirloin
Topped with garlic herb butter
Served with sautéed green beans and mashed
potatoes
\$26/person*

Stir Fry with Noodles (V)

*Mixed variety of vegetables sautéed with
sliced water chestnuts, teriyaki sauce
and noodles
Sprinkled with toasted sesame seeds
\$16/person*



KIDS MEALS

All food and beverage are subject to 18% service charge, MN state taxes and any applicable county taxes. Chef reserves right to make substitutions.

10 years old and younger

Choice of one kids meal option for all children

Buttered Noodles

*Fettuccine noodles tossed with butter
Served with fries
\$8/person*

Chicken Strips

*Served with ranch dressing and fries
\$10/person*

Hamburger

*All-beef 1/4 -pound grilled patty,
topped with sliced pickles
Served on a buttered bun
Served with fries
\$10/person*

DESSERTS

All food and beverage are subject to 18% service charge, MN state taxes and any applicable county taxes. Chef reserves right to make substitutions.

Two dozen minimum per item

Assorted Bars

*Freshly baked and displayed on a tray
\$32/dozen*

Assorted Cookies

*Freshly baked and displayed on a tray
\$24/dozen*

Assorted Muffins

*Freshly baked and displayed on a tray
\$30/dozen*

BEVERAGES

*All food and beverage are subject to 18% service charge, MN state taxes and any applicable county taxes. Chef reserves right to make substitutions. Prices valid for 2021 and subject to change for 2022.
River Oaks reserves right to make substitutions based on availability.*

\$250 bar minimum (Cash bar does not apply towards minimum)

Mixed Drinks

House \$6

Call \$7

Premium \$8

Top Shelf \$9+

Beer

Domestic \$5

Craft \$7

Domestic 16 gallon keg \$400

Specialty 16 gallon keg \$475

Kegs fill approximately 130 16 oz. glasses

Wine

House \$6

Premium Wine \$8

House wine \$24/bottle

Premium Wine \$40/bottle

House champagne \$26/ bottle

Client providing wine or champagne during dinner service requires a corkage fee of \$20 per bottle. (Corkage fee does not apply toward minimum).

Non-Alcoholic

Non-alcoholic champagne \$18/bottle

Soda \$2.50/glass

Unlimited soda \$2/guest

Bottled water \$2

Coffee (with creamer) \$35/gallon

Hot tea \$2/bag

Milk or juice \$2/person or \$15/carafe

Please ask for a quote on any brands or beverages that you would like to compliment your event.

