



*Wedding Ceremony
& Reception*





Wedding Ceremony

Lawn Ceremony

\$499

Elegant location between the clubhouse and the 18th green



Ceremony location includes:

- ∞ Ceremony arch
- ∞ Power hookups
- ∞ White folding chairs
- ∞ Standard setup and take down



Wedding Reception

The Great Room

The Great Room accommodates 200 guests
with a permanent dance floor and centralized full bar

Saturdays May – October	Saturdays November – April	Friday - Sundays All Year
\$799	\$499	\$399
Food & Beverage Minimum \$2,500	Food & Beverage Minimum \$1,500	Food & Beverage Minimum \$1,000

All wedding receptions include black, white, or ivory table linens
and your choice of napkin colors

Chair Covers & Sashes

Enhance your reception with these available options
*priced per chair

Chair Covers

\$5.95

Chair Sashes

\$3.95



Food Displays

Recommended for 50 people

Assorted Fruit

Assortment of seasonal fresh fruit served with a sweet house made fruit dip

\$179.95

Assorted Vegetables

Assortment of raw and grilled vegetables served with a creamy curry dip

\$189.95

Baked Brie Display

Two wheels of brie cheese topped with apricot preserves and toasted almonds, wrapped in a puff pastry served with crackers and ciabatta

\$179.95

Meat and Cheese Tray

Cheddar, provolone, Swiss, pepper jack, Gouda and brie cheeses with salami and pepperoni served with crackers

\$189.95





Cold Hors d'oeuvres

Priced per 100 pieces

Chicken Salad Supreme

Chicken salad stuffed in profiteroles
\$109.95

Bruschetta

Tomato-basil bruschetta on crostini's
\$109.95

Turkey Cranberry Pinwheels

Cranberry cream cheese, turkey and scallions
\$109.95

Red Bell Pepper Pinwheels

Roasted red bell peppers with cheddar, bacon and
garlic cream cheese
\$109.95

Mediterranean Roasted Vegetable Crostini

Roasted fresh vegetables with feta cheese on a
crostini
\$119.95

Smoked Salmon Pinwheels

Smoked salmon with diced red onions, capers and
horseradish dill cream cheese
\$129.95

Mexican Layer Dip

Chipotle cream cheese, refried beans, sour cream,
guacamole, Pico de gallo, black olives, cheddar
cheese served with tortilla chips
\$139.95

Tropical Fruit Skewers

Assorted seasonal fruit served with sweet fruit dip
\$149.95

Mini Dollar Sandwiches

Turkey, ham or roast beef on a sourdough bun
\$179.95

Crab and Cucumber Canapé

Fresh crab with celery, chives, shallots,
mayonnaise and lemon juice on a cucumber slice
\$179.95

Shrimp Cocktail

Jumbo shrimp with lemons and cocktail sauce
\$249.95

***All hors d'oeuvres can be served for late night food as well**



Hot Hors d'oeuvres

Priced per 100 pieces

Potato Croquettes

Prosciutto, garlic and parmesan
\$109.95

Chicken Drumsticks

Your choice of barbeque, buffalo or jerk sauces
\$129.95

Chicken Quesadillas

Served with salsa and sour cream
\$129.95

House Made Meatballs

Swedish style or in barbeque sauce
\$139.95

Artichoke Dip

Artichoke dip served with pita chips
\$129.95

Teriyaki Water Chestnuts

Wrapped in bacon
\$139.95

Mini Ruebens

Classic mini rubeens served open faced
\$129.95

Mini Kabobs

Marinated with peppers and onions
Chicken \$139.95 | Beef \$149.95

Thai Chicken Satays

Marinated chicken satays in a peanut sauce
\$129.95

Classic Egg Rolls

Pork and vegetable with sweet and sour
\$149.95

Margarita Flatbreads

Flatbread pizza, margarita style
\$129.95

Stuffed Mushrooms

Stuffed with bacon and cream cheese
\$149.95

***All hors d'oeuvres can be served for late night food as well**



Build Your Dinner Buffet

Build your elegant buffet dinner from the following options: two or three dinner entrées, one salad, one starch and one vegetable. All buffet dinners include tableside bread, water and coffee service

Choice of two entrées: \$25.95

Choice of three entrées: \$28.95

Kids Buffet \$9.95

Price based per person

Seared Chicken Breast*

Chicken breast topped with your choice of chardonnay cream or tangy mustard sauce

Apple Rosemary Pork Loin*

Marinated in an apple and rosemary brine, sliced and served with an apple cider sauce

Wild Rice and Swiss Stuffed Chicken

Chicken breast stuffed with wild rice and Swiss cheese, topped with a sherry mushroom sauce

Broiled Salmon

Salmon filet brushed with a creamy dill sauce

Parmesan Crusted Chicken

Chicken breast crusted with bread crumbs and parmesan cheese, served with Dijon cream sauce or roasted tomato-basil sauce

Dijon and Herb Crusted Salmon

Salmon filet brushed with Dijon mustard, topped with herb bread crumbs, served with a lemon-chive sauce

Sliced Roast Beef

Slow roasted to perfection, sliced and served with our burgundy mushroom sauce

Herb Breaded Walleye

Walleye filet coated in herb bread crumbs and almonds, with a lemon beurre blanc sauce

*Can be prepared gluten-free on request





Dinner Accompaniments

Salads

Classic Mixed Greens

Romaine, iceberg, and mesclun greens with grape tomatoes, cucumbers and house made croutons along with your choice of ranch, French, blue cheese, or balsamic vinaigrette dressing

Caesar

Chopped romaine with parmesan cheese, grape tomatoes, and house made croutons with Caesar dressing

Greek

Chopped romaine and iceberg lettuce with grape tomatoes, cucumbers, red onions, garlic toasted almonds and Greek-feta vinaigrette

Salad l'Orange

Chopped romaine lettuce with mandarin oranges, red onion, Swiss cheese, honey-glazed pecans and creamy orange dressing

Spinach Salad

Fresh Spinach with red pepper, red onion, cucumbers, glazed walnuts and honey-poppy seed dressing

Starches

Roasted Garlic Mashed Potatoes

Baby red potatoes mashed with roasted garlic

Twice Baked Mashed Potatoes

Peeled russets mashed with bacon, cheese, sour cream and chives

Herb Roasted Baby Red Potatoes

Baby red potatoes, quartered, tossed with olive oil and herbs and oven roasted

Asiago Custard Potatoes

Shredded potatoes baked in an Asiago custard

White Wild Rice Pilaf

White and wild rice with a medley of diced vegetables

Vegetables

Fresh Vegetable Medley

Carrots, zucchini, yellow squash & red peppers

Sautéed Garlic Green Beans

Fresh green beans with diced red peppers

Honey Glazed Baby Carrots

Candied baby carrots glazed with sweet honey

Dessert

Our wedding cakes and cupcakes are prepared by BreadArt, as Oak Glen does not have an in-house bakery

BreadArt is a family owned, from scratch bakery in Bayport. They use only natural ingredients and do not add preservatives or additives. Cakes are also never frozen guaranteeing their freshness.



The advantages to using BreadArt:

- ∞ -The cost of the cake will go towards your food and beverage minimum
- ∞ -The invoice would be paid to Oak Glen, making one less bill you must worry about



Please contact BreadArt for pricing and additional information

BreadArt and their owner's, the Petersons, offer a complimentary consultation to bring your dream wedding cake, or cupcakes for that matter, to life.



Beverages

Bar Packages

All package prices are based per person

Beer and Wine Bar

All tap beer and all house wine
\$6 first two hours
\$4 every hour after

Premium Bar

Everything from the house bar plus all call liquors
(a step up from rail)
\$10 first two hours
\$6 every hour after

House Bar

Everything from the beer and wine bar plus all rail
liquors (brands you've heard of)
\$8 first two hours
\$5 every hour after

Open Bar

Everything that we offer, including the best of the
best
\$12 first two hours
\$7 every hour after

Wine

House Wine

Available in most flavors, 750ml
\$32 per bottle

Sparkling

Brut
\$18 per bottle

Draft Beer

Domestic

\$299

Craft

\$399

Non-Alcoholic

All-night soda

\$299



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