



Tavern[™]
at
Edinburgh

WEDDINGS

*FULL SERVICE. ALL INCLUSIVE WEDDINGS!
WE DO ALL THE WORK SO YOU CAN FOCUS
ON EACH OTHER*



BRIDAL SHOWERS. REHEARSAL DINNERS. GIFT OPENINGS

Breathtaking views. just minutes from downtown. pristine Golf Course.

Scratch made food. hands on service.

Memories are made at Edinburgh USA



P: 763. 315. 8535 / TAVERNATEDINBURGH@YAHOO.COM



Reception Room set up and usage Information - Contract 2025

Decorations/ personal belongings

The client is responsible for set up and removal of their own decorations & belongings at the end of the event. The client is solely responsible for any and all outside rentals brought into this facility. Rice, birdseed, confetti, table decorative sprinkles, glitter or silly string are not permitted on the premises. Client is responsible for the cost to replace any tavern decorations that go missing and replace or pay or damaged Tavern property.

Décor

Included in Reception set up fee is Linen Table Cloths White, Ivory or Black. Complimentary Linen Napkins You will choose the color as well as how we fold each napkin at the place settings. Ask wedding planner for available colors. Other decorations such as chair covers are an additional charge. Also includes Water Glasses, Carafes, Plates and Silverware.

Entertainment

Our clients make all arrangements for their own entertainment. Entertainment must end no later than 12:00am. All guests and non-Edinburgh employees must vacate the premises' including the parking lot by 1:00am.

Attendance Guarantees

You must guarantee the number of attendees for all food, beverage and meeting functions 7 business days prior to the event date. If the catering department does not receive a guarantee by the required day, the client will be charged accordingly based on the original number of guests. Your guaranteed count can always increase but never decrease from your original guarantee, Tavern at Edinburgh does not prepare any additional meals, however we will make every effort to accommodate additional guests.

Food and Beverages Regulations

No other outside snacks or food is allowed in our event facility. You may purchase items through our catering department. Yes, you can bring in your own dessert such as a wedding cake or cupcakes. See event planner for more details. Please assign someone to cut and serve your cake. The Tavern does provide china cake plates & forks, you supply the paper napkins. Buffets are priced to be affordable and enough food for one time through. Our event staff serves from the buffet the protein portion to ensure proper portion control. If there is extra food, guests may come through the line a second time. Please assign someone to release tables by table number from the in-room microphone or from your DJ's microphone. If you have a DJ, they usually do this for receptions.

In compliance with state health codes, food and beverages prepared by the Tavern but not consumed during the event become the property of the Tavern and may not be removed from the premises. In certain instances, a waiver may be signed to allow you to bring extra items home. We reserve the right to determine which items can be brought home based on food safety standards.

Multiple Entree Fee

When selecting multiple entrees over 2 selections, a multiple entree fee of \$2 per person will apply per person for the extra meal selection. We request that the same accompaniments be selected for all entrees.

Treat tables are a set-up fee of \$100 -We will set this up for you with your instructions, if candy is thrown around on floor, the treat table will be put away by our event staff. Please assign someone to assist you with your treat table. We do not permit nuts in bowls due to nut allergies. If candy stains or gets stuck in our carpet, you will be charged for a carpet cleaning fee if necessary.

Miscellaneous Items

The legal drinking age in Minnesota is 21 years of age. Minors will not be permitted to consume alcoholic beverages on the premise. We reserve the right to assess the level of alcohol consumption and will act accordingly to provide a safe environment for all our guests. Event Bar closes by 12:00am and guests may then go over to the main restaurant bar adjacent to your event room.

Taxes and Services

All food and beverage services are subject to any applicable sales tax and a 22% service charge. Service charge is subject to change and cannot be guaranteed until 60 days prior to the function date. All service charges collected are not the property of any one person and will be distributed at the discretion of management.

Cancellations

All cancellations must be in writing. If cancellation is given in 180 days or less you are held responsible for half of the estimated cost of your event. If cancellation is given in 60 days or less, you are held responsible for the full estimated cost of your event. All Deposits are non-refundable.

Payments and Deposits

Deposits will be required to hold the date and space for your event. The amount of this deposit will be the charge of the room set up fee and ceremony site if applicable. Final payment will be due upon receiving your guaranteed count one week prior to your event. Payments are accepted by cash, credit card or check. We must have a credit card number on-hand from the responsible party one week prior. This card will be used for incidentals added on, bar tabs, or additional fees. Even if you're paying that evening in cash for a bar tab, we still need this card on file. All Credit Card payments are subject to a 3% processing fee.

All prices are subject to change and cannot be guaranteed until 60 days prior to the event date due to possible food costs that may increase or other unforeseen expenses

Liabilities

Client(s) agrees to be responsible for any and all damages and thefts to the premises, its furniture, equipment, table accessories and property rented to customer or damage caused by client, their guests, or invitees.

Client(s) agrees to pay any amount due to Tavern at Edinburgh. In the event the amount due is not paid and Tavern at Edinburgh engages an attorney for collection, client(s) agrees to pay Tavern at Edinburgh its attorney fees, expenses and court costs accrued in pursuing payment from client(s).

Event contract detail record

Thank you for choosing Tavern at Edinburgh for your special event. We look forward to working with you to achieve the finest hospitality available for your guests.

Tavern at Edinburgh Reservation Contract	Wedding Date:
Bride Name:	Groom Name:
Street Address of Contact:	City, State, Zip
Responsible Party	
Bride's Cell Phone:	Groom's Cell Phone:
Bride Email:	Groom Email:
Approximate Number Guests:	Event Reserved Time
Ceremony Time	
Golf Course Grounds Location	
Ceremony set-up Fee:	
Reception Location: Main Ballroom	
Reception room use-set-up Fee:	Total = Reception and Ceremony fee
	Reservation non-refundable Deposit:
BALANCE DUE	
Additional Info:	

I have read, understand, and agree with all of the policies outlined in the Tavern at Edinburgh Event Contract. I also understand the guarantee, cancellation and payment procedures.

Client Signature _____ Date _____

Tavern at Edinburgh Signature _____ Date _____

COLD HORS D'OUVRES

Tomato Basil Bruschetta Balsamic Glaze on sliced baguette \$3.5 per piece

Pork Tenderloin Crostini over herbed Cheese spread and topped with Apple Bourbon Chutney \$3.5 per piece

Smoked Salmon Crostini Cucumber Dill Crème Fraîche, Capers & Onion relish on Crostini \$4.5 per piece

Fresh Crudites -assortment of garden-fresh Vegetables served with homemade Ranch or Bleu Cheese \$4.5 per person -

Fresh seasonal Fruit including: Cantaloupe, Berries, Honeydew, Grapes, Pineapple & Strawberries \$5.5 per person

Tortilla Chips with house Salsa \$3 per person

Tortilla Chips with house Salsa & Guacamole \$4 per person

Caprese Skewer Grape Tomato, Mozzarella, Basil, Balsamic Glaze \$4.5 per piece

Kettle chips with homemade Seasoned Sour Cream \$3 per person

Filet of Beef Crostini Bleu Cheese/Onion \$5.5 per piece

Mini BLT Skewer –Bacon, Lettuce, Charred Tomato, Aioli \$3.5 per piece

Assorted Cheeses international & local cheeses served with assorted gourmet crackers & garnished with red grapes \$5.5 per person

International Meat & Cheese -sliced Italian Ham, Pepperoni, Salami, Cheddar & Jalapeño Jack Cheeses served with assorted gourmet Crackers & garnished with assorted Pickles & Peppers \$6.5 per person

Assorted petite Sandwiches including: Turkey & Swiss with Cranberry Aioli, Ham & Cheddar with Dijon Aioli served on mini buns \$5 per piece

Iced Jumbo Shrimp, peeled, chilled & served with House-Cocktail & lemon wedges \$5 per piece

Tortilla Pinwheels rolled with Turkey or Ham, shredded Cheese, Lettuce and Cream Cheese \$3 per piece

SNACKS

Gardettos Mix \$4 per person

Chex Mix \$3 per person

Deluxe Mixed Nuts \$4 per person

Trail Mix \$3 per person

Cookies and assorted Bars \$3.50 per piece

Chocolate Covered Strawberries \$6 per piece

HOT HORS D'OUVRES

Bacon Wrapped Jumbo Shrimp with spicy Stone Ground Mustard Dip \$5.5 per piece

Beef Sirloin Skewer – Korean Beef with Scallion and Soy Glaze \$6 per piece

Short Rib Sliders boneless Beef Short Ribs served on mini slider buns. Smoked Gouda, Red Onion, Marmalade & Balsamic Glaze \$5.5 per piece

Jumbo Chicken Wing- BBQ, Buffalo, Tavern (Teriyaki/Buffalo mix) Asian Zing Raspberry Habanero Accompanied with house made Bleu Cheese dip or house Ranch \$3 per piece

Cocktail Franks with house made BBQ sauce \$75 (2 pieces per person based on 25 people)

Mini BBQ Pulled Pork Sliders \$4 per piece

Mini Tacos with Salsa & Sour Cream \$2.5 per piece

Coconut Chicken bites with sweet chili sauce \$4.5 per piece

Cocktail Meatballs with house made BBQ sauce \$2.5 per piece

Pork Pot Sticker with Gyoza Sauce \$3 per piece

Vegetable Eggrolls with sweet & sour sauce \$3 per piece

Wild Rice Stuffed Mushrooms Wild Rice, Cheese, Parmesan, Cream \$3.5 per piece

Spinach & Artichoke Dip with warm Pita Chips \$3.5 per person

Fried Cheese Ravioli served with House Marinara \$3.5 per piece

Chicken Satays (Teriyaki or Peanut Sauce) \$4.5 per piece

Flour Dusted Walleye Bites house cut, fresh Remoulade and served with Lemon wedges \$4.5 per piece

Tavern Cheese Bread-sliced toasted Baguette, Alfredo, Basil, melted Mozzarella \$3.5 per piece

Sirloin Steak bites served with house made creamy Horseradish \$4.5 per piece

Big Bacon- thick cut and dipped in Maple Glaze \$4 per piece

Tavern[™] at Edinburgh

Plated Dinners

2025

Plated dinners include a house salad with cucumber, red onion, grape tomato, croutons, shredded cheddar jack, house Balsamic Vinaigrette, dinner roll, butter, one starch, chef's choice steamed vegetable. Sub Caesar salad for \$2 more. Add on \$2 per person for table coffee service. * Pasta meals do not get a starch or vegetable*

Chicken Piccata Chicken Breast, Capers, Shallot, Wine, Lemon & Butter \$27

Duet of Chasseur Con Pollo Two Pan Seared Breasts of Chicken, simmered in a Sweet Cognac & served with Mushroom sauce of Chasseur \$29

Champagne Chicken Lightly Breaded Chicken Breast oven baked to perfection, then smothered with a sweet Creamy Champagne Sauce \$29

Pasta Alfredo Parmesan, Sherry, Garlic, Cream, Penne \$25 add on Chicken for \$4 / add on Shrimp for \$7

Lobster Ravioli Roasted Red Pepper, Parmesan Cream Sauce \$34

Walleye Florentine Blackened, Shallot, Lemon, Pinot Grigio, Capers, Spinach \$37

Duxelle Sirloin Shallot, Cognac, Parsley, Wild Mushroom Demi 36

Filet Mignon Center cut with Rosemary Demi Glaze \$42

Braised Short Ribs with Bordelaise \$36

NY Strip Steak Blackberry Horseradish Sauce \$42

Atlantic Salmon grilled with Lemon Butter \$34

Vegetarian-

Butternut Squash Ravioli (V) Diced Red Bell Pepper and house Newburgh Sauce \$27

Eggplant Napoleon (V) Sliced encrusted Eggplant sautéed, stacked with Mozzarella, sweet Pomodoro and topped with Garlic Roasted Portabella Mushroom Parmesan \$27

Pasta Aglio Olio (GF) (V) Rice pasta, fresh herbs, Spinach, Tomatoes, Wine, Lemon, Butter \$27

Combo Plates

4oz Filet Mignon & Walleye, or Champagne Chicken \$43

Starch Selections:

Baked Potato, Garlic
Mashed, Italian Gratin,
Roasted Baby Reds,
Parmesan Hash browns



Turkey Roulade Buffet \$32

Bacon Wrapped Turkey Roulade stuffed with Chipotle Corn Bread, Grilled Pork Tenderloin with Bourbon Sauce, Garlic Mashed Potatoes, Chef's Choice Vegetable, House Salad with Balsamic Dressing, Warm Bread & Whipped Butter

*** A Tavern Favorite***

The Tavern Buffet \$28

Baked Chicken Breasts in a Creamy Champagne sauce, Garlic Mashed Potatoes, Chef's Choice Vegetable, House Salad with Balsamic Dressing, Warm Bread and Whipped Butter

The Traditional Buffet \$28

Succulent Turkey & Ham, Garlic Mashed Potatoes, Home Style dressing, Chef's choice Vegetable, Warm Bread, Whipped butter and a House Salad with House Balsamic Dressing.

Chicken & Braised Short Rib Buffet \$30

Braised short Ribs with Bordelaise Sauce, Champagne Chicken Garlic Mashed Potatoes, Chef's Choice Vegetable, House Salad with Balsamic Vinaigrette, Warm Bread and Whipped Butter.

Italian Pasta Buffet \$20

Penne Pasta with a House made Marinara and Alfredo on the side. 2 meatballs included per person. Caesar Salad, and fresh garlic bread sticks

Add on Lasagna \$3 add on Sliced Chicken \$5

Tavern Taco Buffet \$20

Soft Tortillas, Seasoned Beef, Shredded Lettuce, Pico De Gallo, Shredded Cheese, Sour Cream, Spanish Rice and Refried Beans.

Add on Tortilla Chips & Salsa or Guacamole \$2

Chicken & Rib Buffet \$29

St. Louis Style Ribs in our house BBQ Sauce, Herb Chicken, Coleslaw and Roasted Red Potatoes

Deli Sandwich Bar \$22

Assortment of Meats, Variety of Breads, Potato Salad, Kettle Chips, Seasoned Sour Cream, Assorted Condiments of Lettuce, Tomato, Pickles, Cheese, Mayo, Mustard, Cookies. Add on a cup of House Chicken Wild Rice Soup or Chili for \$3

All American Cookout \$24

Grilled Hamburgers, Slow Cooked Brats, Baked Beans, Potato Salad, Kettle Chip, (Lettuce, Tomato, Onion, American Cheese, Mayo, Mustard, Ketchup), Based on 1 Burger and 1 Brat per person. Add on Burgers \$2, Brats \$2 & add on Grilled Chicken \$5

Tavern BBQ Buffet \$22

Pulled Pork in our house made BBQ Sauce, Buns, Baked Beans, Coleslaw, Kettle Chips & Seasoned Sour Cream.

Herb Pork Tenderloin with Dijon Cream Sauce \$27

Roasted Pork Tenderloin, Chardonnay Dijon Cream Sauce, Herb Roasted Red Potatoes, Chef Choice Vegetable, House Salad with Balsamic Vinaigrette, Warm Bread & Whipped Butter.

Grilled Chicken with Chive Cream Sauce \$27

Grilled Chicken Breast, Chive Cream Sauce, Herb Roasted Red Potatoes, Chef Choice Vegetable, House Salad with Balsamic Vinaigrette, Warm Bread & Whipped Butter.

** See additional Menu for Late Night event menu and Buffet enhancement stations**

Buffets include beverage station of Lemonade during dinner service. Coffee or additional Lemonade may be purchased.

Above prices are subject to a 22% service fee along with the local sales tax of 8.53%

2025

LATE NIGHT HUNGER PLEASERS

House-Made Thin Crust Pizzas

16 slices per pizza served 4 people

Cheese \$16 Pepperoni \$25 Italian Sausage \$25 Supreme \$28

Mini Beef Sliders

Mini Beef Patty, Cheese on a bun with condiments of Ketchup & Mustard \$10 per person

Pulled Pork Sliders

Pulled Pork, House BBQ on a Bun \$10 per person

Boneless Wings

served with House BBQ \$8 per person

BUFFET ENHANCEMENT STATIONS

Mash-Tini-Station \$350 per 50 people

Creamy Mashed Potatoes in petite glasses.

Toppings Bacon, Shredded Cheddar Cheese, Chives, Broccoli, Gravy, Sour Cream
Whipped Butter

Mac & Cheese Station \$400 per 50 people

Creamy House-Mac & Cheese in Petite Glasses.

Toppings: Bread Crumbs, Shredded Cheddar Cheese, Grated Parmesan, Bacon, Scallions
& Shredded Pork

Beverages

Domestic Beer 6
Premium Beer 7
Seltzers 6
House Wine (per glass) 10
Rail Drink 7.00
Premium Drink 8.00
Top-Shelf Drink 9.00

16 Gallon Domestic Kegs

Miller Lite 400
Michelob Golden Light 400
Coors Light 400
Budweiser 400
Bud Light 400
Grain Belt Premium 400

16 Gallon Imported Kegs:

Leinenkugel Honey Weiss 500
Leinenkugel Summer Shandy (seasonal) 500
Heineken 500
Amstel Light 500
Summit Extra Pale Ale 500
Stella Cidre 500
Angry Orchard 500
Guinness 600

16 Gallon Craft Kegs

Goose Island 312 600
Surly Brewing Company, Surly Furious 600
New Belgium Brewing Fat Tire 600
Fulton Sweet Child Of Vine IPA 600
Fulton 300 600
Many Craft Brews coming soon,
ask for your flavor and we will get the pricing

Non Alcoholic Beverages

Columbian Coffee per gallon 30
Soda (free refills) 3
Lemonade per gallon 20
Fruit Punch per gallon 20
Becks NA 5 per bottle

Bubbles:

Prosecco 30
La Marca, Italy
Brut 30
Wycliff, California

Whites: (listed sweet to dry)

Old Vine Rose 30
Marietta Cellers, California
Moscato 30
Canyon Road, California
Pinot Grigio 30
Prophecy, California
Chardonnay 30
LaTerre, California
Chardonnay 36
La Crema, California
Sauvignon Blanc 36
Prophecy, California

Reds: (listed light to full-bodied)

Pinot Noir 30
Mark West, California
Merlot 30
LaTerre, California
Merlot 69
Emmolo, California
Cabernet Sauvignon 30
LaTerre, California
Cabernet Sauvignon 39
Double Canyon by Pine Ridge
Cabernet Sauvignon 109
Caymus, California

More available upon request