



**2016 - 2017**

**The White Bear Country Inn**

**&**

**Rudy's Redeye Grill**

**Wedding Reception Guide**

4940 Highway 61 North  
White Bear Lake, MN 55110  
Phone: (651) 429-5393  
Fax: (651) 429-6342

[www.rudysredeye.com](http://www.rudysredeye.com) or [www.whitebearcountryinn.com](http://www.whitebearcountryinn.com)

# White Bear Country Inn & Rudy's Redeye Grill

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## Cold Hors D' Oeuvres

### **Jumbo Shrimp**

Jumbo Shrimp with Cocktail Sauce  
50 Pieces  
**\$130.00**

### **Peel & Eat Shrimp**

Peel & Eat Shrimp  
with Cocktail Sauce  
50 Guests  
**\$120.00**

### **Caprese Skewers**

Fresh Mozzarella, Grape Tomatoes, and  
Fresh Basil Leaves topped Extra Virgin  
Olive Oil, Fresh Pepper, and Sea Salt  
50 Pieces  
**\$115.00**

### **Relish & Vegetable Tray**

Assorted Relish and Vegetables Served  
with Dill Dip  
50 Guests  
**\$140.00**

### **Imported & Domestic Cheese Tray**

Assorted Sliced Cheeses, Bleu Cheese,  
Baked Brie, and a Nut Rolled Cheese  
Spread served with Assorted Crackers  
and Baguette  
50 Guests  
**\$175.00**

### **Anti Pasto Tray**

Italian Style Meats, Cheese, Olives,  
Cherry Tomatoes, Roasted Red Peppers,  
Artichoke Hearts, and Pepperoncini  
50 Guests  
**\$175.00**

### **Crab Claws**

Cold Crab Claws with Cocktail Sauce  
50 Pieces  
**\$130.00**

### **Smoked Salmon Tray**

Smoked Salmon with Capers,  
Egg Crumbles, Olives, Red Onion and  
Crackers  
75 Guests  
**\$185.00**

### **Pickle Wraps**

Sliced Pickles wrapped in  
Cream Cheese and Ham  
50 Pieces  
**\$105.00**

### **Fresh Fruit Tray**

Assorted Fresh Seasonal Fruit  
50 Guests  
**\$150.00**

### **Open Faced Finger Sandwiches**

Sliced French Baguette topped with  
Chicken Salad or Shrimp Salad  
50 Pieces  
**\$135.00**

### **Deli & Cheese Meat Tray**

Assorted Sliced Deli Meats, Sliced  
Cheese, Dollar Buns & Condiments  
50 Guests  
**\$150.00**

### **6 Foot Party Sub**

Choice of Club, Italian, or Turkey  
40-50 Guests  
**\$130.00**

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## Hot Hors D' Oeuvres

### Meatballs

BBQ, Swedish, or Italian Meatballs  
50 Pieces  
**\$95.00**

### Buffalo Wings

Hot & Spicy Wings served with Bleu  
Cheese Dressing  
50 Pieces  
**\$95.00**

### Bruschetta

Garlic Toast topped with Caesar  
Dressing, Fresh Tomatoes, Onions,  
melted Parmesan Cheese and a touch of  
Balsamic Reduction  
50 Pieces  
**\$105.00**

### Spanakopita

Flakey Phyllo Dough Stuffed with  
Spinach, Onions, Cheese, and Herbs  
50 Pieces  
**\$115.00**

### Walleye Fingers

Breaded Walleye served  
with Tartar Sauce  
50 Pieces  
**\$175.00**

### Bacon Wrapped Scallops

Savory Sea Scallops Wrapped in Bacon  
50 Pieces  
**\$160.00**

### Eggrolls

Served with Sweet & Sour Sauce  
50 Pieces  
**\$95.00**

### Teriyaki Wings

Wings tossed in a Sweet Teriyaki Sauce  
Served with Ranch Dressing  
50 Pieces  
**\$95.00**

### Spinach Artichoke Dip

Fresh Spinach and Artichokes in Cream  
Sauce served with Tortilla Chips and  
Toasted Baguette  
75 Guests  
**\$120.00**

### Kabobs

Chicken or Beef Kabobs  
Topped with Teriyaki Sauce  
50 Pieces  
**\$135.00**

### Bull Bites

Tenderloin Tips Blackened in a Cajun  
Spice and served with Creamy  
Horseradish Sauce and Bearnaise  
30 Guests  
**\$145.00**

### Crab Cakes

Sautéed Jumbo Lump Crab Cakes  
50 Pieces  
**\$160.00**

### Mushroom Caps

Crab Meat stuffed Mushrooms  
Topped with Parmesan Cheese  
50 Pieces  
**\$110.00**

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## Dinner Entrees

Minimum of 10 orders per entrée selection ~ Dinner menu is available after 2pm.

All Dinner Entrees are served with Freshly Brewed Coffee, Steamed Vegetable Du Jour

Warm Dinner Rolls, and One Salad Selection of: House Salad with Ranch Dressing, Spinach Salad with Warm Bacon Dressing, or Caesar Salad with Homemade Caesar Dressing; and One Starch Selection of: Wild Rice Medley, Parsley

Baby Reds Potatoes, Garlic Mashed Potatoes, or Loaded Baked Potato

### Grilled Chicken Fettuccini Alfredo

Parmesan Alfredo Cheese Sauce over  
Fettuccini Pasta topped with  
Sliced Grilled Chicken  
(No Starch Option)

**\$23.00**

***Substitute Shrimp \$25.00***

### Harvest Chicken

Chicken Breast stuffed with Minnesota  
Wild Rice, Sausage, and Dried Cherries,  
topped with a Chive Cream Sauce  
(No Starch Option)

**\$25.00**

### Chicken Parmesan

Grilled Chicken Breast coated in Italian  
Seasoned Bread Crumbs, topped with  
Marinara Sauce and Parmesan Cheese,  
served over a bed of Fettuccini Pasta  
(No Starch Option)

**\$24.00**

### Lemon Herb Chicken

Boneless Chicken Breast dusted in flour  
then sautéed, topped with our  
Homemade Lemon Herb Cream Sauce

**\$24.00**

### Savory Supreme Chicken

Boneless Chicken Breast dusted in flour  
then sautéed, topped with

**\$24.00**

### Rudy's Pan Fried Walleye

Encrusted Walleye Pan Fried and  
topped with Toasted Almonds and Fish  
Butter

**\$28.00**

### Mozzarella Stuffed Chicken

Chicken Breast stuffed with fresh  
Mozzarella Cheese and Basil, topped  
with Marinara, Provolone Cheese,  
and shredded Mozzarella Cheese,  
resting on a bed of Fettuccini Pasta  
(No Starch Option)

**\$24.00**

### Bruschetta Topped Salmon

Grilled Wild-Caught Salmon Filet  
topped with Bruschetta Mix, and  
Shredded Parmesan Cheese

**\$26.00**

### Barbeque Salmon

Grilled Wild-Caught Salmon Filet  
topped with a homemade Maple  
Barbeque Sauce

**\$26.00**

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## Dinner Entrees Continued

Minimum of 10 orders per entrée selection ~ Dinner menu is available after 2pm.

All Dinner Entrees are served with Freshly Brewed Coffee, Steamed Vegetable Du Jour

Warm Dinner Rolls, and One Salad Selection of: House Salad with Ranch Dressing, Spinach Salad with Warm Bacon Dressing, or Caesar Salad with Homemade Caesar Dressing; and One Starch Selection of: Wild Rice Medley, Parsley Baby Reds Potatoes, Garlic Mashed Potatoes, or Loaded Baked Potato

### **Bacon Wrapped Scallop**

Large Bay Scallops wrapped in Hickory Smoked Bacon then Charcoal Grilled

**\$29.00**

### **Redeye Marinated Sirloin**

8 oz Sirloin lightly Marinated in a Soy – Hoisin Sauce, and cooked to a Medium Rare / Medium Temperature

**\$27.00**

### **New York Strip**

12 oz Bone in New York Strip topped with Sautéed Mushrooms and cooked to a Medium Rare / Medium Temperature

**\$30.00**

### **Filet Mignon**

8 oz Filet Mignon topped with Sautéed Mushrooms and cooked to a Medium Rare / Medium Temperature

**\$34.00**

### **Prime Rib of Beef**

14 oz Slow Roasted Prime Rib of Beef cooked to a Medium Temperature, served with

Au Jus and Horseradish

**\$28.00**

### **Savory Roasted Turkey**

Thick Sliced Roasted Turkey Breast and Sage Dressing topped with Turkey Gravy

**\$24.00**

### **Bacon Wrapped Pork Medallions**

Center cut Pork Medallions wrapped in Hickory Smoked Bacon and drizzled with Tarragon Béarnaise Sauce

**\$28.00**

### **Sun Dried Tomato Pesto Tortellini**

Alfredo Pesto Sauce with Sun Dried Tomatoes, Fresh Garlic, and Cheese Filled Tortellini (Vegetarian)

**\$23.00**

**Add Shrimp \$26.00**

### **Butternut Squash Ravioli**

Butternut Squash Stuffed Ravioli tossed in a Hazelnut Pesto Cream Sauce, and Topped with Amaretto Cookie Crumbs (Vegetarian)

**\$23.00**

### **Children – Chicken Strips**

Chicken Strips and French Fries

\*\*For Children 10 years and under only

**\$10.00**

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## Dinner Combos

Minimum of 10 orders per entrée selection ~ Dinner menu is available after 2pm.

All Dinner Entrees are served with Freshly Brewed Coffee, Steamed Vegetable Du Jour

Warm Dinner Rolls, and One Salad Selection of: House Salad with Ranch Dressing, Spinach Salad with Warm Bacon Dressing, or Caesar Salad with Homemade Caesar Dressing; and One Starch Selection of: Wild Rice Medley, Parsley Baby Reds Potatoes, Garlic Mashed Potatoes, or Loaded Baked Potato

### Beef Medallion & Seared Scallops

One 4 oz Beef Medallion topped with Sautéed Mushrooms and cooked to a Medium Rare / Medium Temperature  
Served with  
3 Large Scallops seared in Butter  
And fresh Garlic  
**\$36.00**

### Cajun Combo

One 4 oz Blackened Beef Medallion topped with Béarnaise Sauce cooked to a Medium Rare / Medium Temperature  
Served with  
3 Jumbo Shrimp sautéed with Butter, Cajun Seasoning, and flambéed in White Wine  
**\$35.00**

### Bruschetta Salmon & Medallion

One 4oz Beef Medallion cooked to a Medium Rare / Medium Temperature  
Served with  
A 4oz Grilled Wild Salmon Filet topped with Bruschetta Mix, Shredded Parmesan Cheese, and Balsamic Reduction  
**\$36.00**

### Savory Supreme Chicken & Medallion

One 4 oz Beef Medallion topped with Sautéed Mushrooms and cooked to a Medium Rare / Medium Temperature  
Served with  
Boneless Chicken Breast dusted in flour then sautéed, topped with our Homemade White Cream Sauce  
**\$34.00**

### Mushroom Bleu & Broiled Shrimp

One 4oz Beef Medallion topped with a blend of Shitake, Cremini, Oyster, and Portabella Mushrooms in a Gorgonzola Cream Sauce  
Served with  
3 Jumbo Shrimp sautéed with Butter, Cajun Seasoning, and flambéed In White Wine  
**\$36.00**

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## Dinner Buffets

Minimum of 40 guests ~ Dinner menu is available after 2pm.  
All Dinner Buffets are served with Freshly Brewed Coffee.

### Rudy's Picnic Buffet

Potato Salad, Coleslaw,  
Fresh Fruit Tray  
Western Baked Beans, Dill Pickles,  
Hamburgers, Grilled Chicken Breast,  
Bratwurst in Sauerkraut,  
Assorted Buns,  
Lettuce, Tomatoes, Onions, Cheese,  
Ketchup, Mustard, Mayonnaise  
Kettle Potato Chips  
**\$25.00**

### Asian Buffet

Warm Dinner Rolls, Oriental Salad,  
Teriyaki Chicken and Vegetable Stir Fry  
Spicy Beef Broccoli with  
Carrots and Water Chestnuts  
Eggrolls with Sweet & Sour Sauce  
Steamed White Rice  
**\$25.00**

### Pork Medallion Buffet

Warm Dinner Rolls, Tossed Salad,  
French and Ranch Dressing,  
House Pasta Salad, Fresh Fruit Tray,  
Fresh Vegetable Tray with Dill Dip,  
Green Beans, Wild Rice Medley,  
Bacon Wrapped Pork Medallions  
With Tarragon Béarnaise Sauce,  
Chef Carved Roasted Loin of Beef  
**\$28.00**

### Chicken Supreme Buffet

Warm Dinner Rolls, Caesar Salad,  
Fresh Fruit Tray, Fresh Vegetable Tray,  
Green Beans, Garlic Mashed Potatoes,  
Chicken Breast in Supreme Sauce  
**\$25.00**

### Chicken Cordon Bleu Buffet

Warm Dinner Rolls, Tossed Salad  
French and Ranch Dressing,  
Fresh Fruit Tray, Fresh Vegetable Tray  
with Dill Dip,  
House Pasta Salad, Green Beans,  
Wild Rice Medley,  
Chicken Stuffed with Ham and Swiss  
Baked in Swiss Cheese Cream Sauce  
**\$25.00**

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## Dinner Buffets

Minimum of 40 guests ~ Dinner menu is available after 2pm.  
All Dinner Buffets are served with Freshly Brewed Coffee.

### Italian Buffet

Warm Garlic Toast, Caesar Salad,  
House Pasta Salad, Fresh Fruit Tray,  
Italian Green Beans,  
Fettuccini Pasta, Spaghetti Noodles;  
Red Meat Sauce, Alfredo Sauce  
Meat Lasagna

**\$25.00**

### Autumn Harvest Buffet

Warm Dinner Rolls, Tossed Salad,  
French and Ranch Dressing,  
Pasta Salad, Fresh Fruit Tray, Fresh  
Vegetable Tray, Green Beans,  
Wild Rice Medley  
Chicken Marsala with Button  
Mushrooms, Chef Carved Roasted Loin  
of Pork with Cranberry Glaze

**\$27.00**

### Rudy's Grand Buffet

Warm Dinner Rolls, Tossed Salad,  
French and Ranch Dressing,  
House Pasta Salad, Fresh Fruit Tray,  
Fresh Vegetable Tray with Dill Dip,  
Green Beans, Garlic Mashed Potatoes,  
Beef Gravy, Country Baked Chicken,  
Baked Ham, and Chef Carved  
Roasted Sirloin of Beef

**\$27.00**

### Children – Buffet

All Buffet Options

\*\*For Children 10 years and under only

**\$12.00**

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## Dessert Items

Minimum of 10 guests per Option

**Chocolate, Strawberry,  
or Vanilla Mousse**  
*\$4.00*

**Raspberry White Chocolate Cake**  
*\$5.00*

**Vanilla Bean Ice Cream  
With Topping**  
*\$4.50*

**New York Cheese Cake  
with Fruit Topping**  
*\$5.00*

**Rainbow Sherbet**  
*\$4.00*

**Turtle Cheese Cake**  
*\$5.00*

**Carrot Cake**  
*\$5.00*

**Apple Crisp with  
Cinnamon Ice Cream**  
*\$4.50*

**Heavenly Seven  
Chocolate Cake**  
*\$5.00*

**Strawberry Short Cake with  
Vanilla Bean Ice Cream**  
*\$4.50*

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## Beverages

House Brand Beverages	\$4.50
Call Brand Beverages	\$6.00
Absolut, Bacardi, Tanqueray, Jack Daniels Captain Morgan, Jim Beam, Dewars	
Premium Brand Beverages	\$7.00
Patron, Belvedere, Grey Goose, Bombay	
Cordial Beverages	\$6.75
Chambord, Grand Marnier, Bailey's	
House Wine by the Glass	\$6.00
Chardonnay, White Zinfandel, Cabernet, Merlot	
House Wine by the Bottle	\$35.00
Chardonnay, White Zinfandel, Cabernet, Merlot	
Wycliffe Brut Champagne Bottle	\$22.00
Gionelli Asti Bottle	\$22.00
La Marca Prosecco Bottle	\$35.00
Chandon Brut Bottle	\$45.00
Domestic Bottle Beer	\$4.50
Domestic Premium Bottle Beer	\$5.00
Imported Bottle Beer	\$6.00
Domestic Keg	\$325.00
16 gallon averages 124 -16 oz glasses Mich Golden, Mich Golden Lite, Miller Lite, Miller, Bud Lite, Bud	
Premium or Import Keg	starting at \$350.00
16 gallon averages 124 -16 oz glasses Honey Weiss, Sam Adams, Summit, New Castle, Blue Moon, Heineken	
Soft Drinks by the glass	\$2.75
Soft Drinks Bottomless per 100 guests	\$85.00
Fruit Punch by the gallon	\$25.00
Ice Tea by the gallon	\$25.00
Lemonade by the gallon	\$25.00
Regular Coffee and Decaffeinated Coffee	\$25.00

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## Beverage Details

### Cash Bar

Each guest will be charged for his or her own beverages. The host of the function will guarantee that the total bar receipts will be a minimum of \$300.00 per bartender or a labor fee of \$100.00 will be charged. Excluding Friday or Saturday Wedding Receptions

### Host Bar

All beverages will be added on one tab and charged to the person hosting the function. A 20% gratuity and 9.625% tax will be added to the total tab. The host of the function will guarantee that the total bar receipts will be a minimum of \$300.00 per bartender or a labor fee of \$100.00 will be charged. Excluding Friday or Saturday Wedding Receptions.

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## Event Policies

**Required Event Deposit:** A \$500.00 deposit is required for all events at the time of booking; we accept cash, check or many major credit cards. **All deposits are non-refundable** and will be applied to your final invoice.

**Event Payments:** A \$500.00 payment is due 120 days prior to your event and the second \$500.00 payment is due 90 days prior to your event. The final payment of your remaining balance is due in full one week prior to your event date. Any exceptions to this payment schedule must be authorized and put in writing by the Catering Director. In addition to the agreed upon contract, you will be required to complete, sign, and date the credit card authorization form to be kept on file for any incidental charges that may occur.

**Guarantee:** All details of the event, other than the guaranteed count, are to be arranged 30 days prior to the event. This includes food and beverage orders. The number of guests scheduled to attend must be confirmed two weeks prior to the event. At this time, the given count will be considered a guarantee and is not subject to reduction. If additional guests attend, these charges will be added and charged to the authorized credit card on file. The hotel reserves the right to reassign the banquet room or areas according to the party size.

**Minimum and Rental:** You will be subject to a food and beverage minimum of \$5,000.00 for all Saturday events, and \$3,500.00 for all Friday events starting after 2pm, excluding sales tax and gratuity. If the minimum is not met, the difference will be charged to the credit card on file in the form of a room rental fee. For all events, there is a \$300 bar minimum. Failure to meet the bar minimum will result in a \$100 bartender fee. Meeting room rental fees range from \$100.00 to \$1,100.00. Please refer to the rental chart for further details. All events must end by midnight. The hotel reserves the right to inspect and control all private parties, meetings, and receptions being held on premises.

**Food and Beverage:** All food and beverages must be purchased through Rudy's Redeye Grill with the exception of wedding cakes and/or guest party favors. Food and beverage purchases are only for consumption on the premises in the assigned event area. No food or beverage is allowed to be removed from the premise or taken to-go. **At no time will food or beverage purchased off the premise be permitted into any banquet space by the client, or any of the client's guests, with exception to wedding cakes. If any food or beverage purchased elsewhere is brought into the banquet area, the client will be charged an additional \$200.00 fee. Please note: If purchasing kegs for your event and there is any remaining product in the keg at the time your event closes, there will NOT be any credit given for the unused portion. At this time, the unused portion becomes property of Rudy's Redeye Grill and is handled in accordance to the governing liquor laws.** This hotel adheres to all federal, state, and local laws in regard to all food and beverage purchased and/or consumed on the premises. Any guests requesting to be served alcoholic beverages at the portable bar or in the ballroom must be able to provide a valid picture ID upon request. The hotel is not responsible for minor consumption of wine or champagne that is placed on tables during dinner. The hotel is also not responsible for any minor consumption in any hotel guest rooms. All banquet rooms are non-smoking. You may smoke at the front entrance of the hotel.

Hotel

Representative \_\_\_\_\_ Date \_\_\_\_\_

Client

Approval \_\_\_\_\_ Date \_\_\_\_\_

**White Bear Country Inn & Rudy's Redeye Grill Event Policies Continued:**

**Entrée Selections:** An additional \$1.00 fee per person will be added for each menu selection greater than two entrée items (with a limit of 3 entrees) excluding children's meals. For multiple option menus, you will be required to provide a breakdown of each entrée choice two weeks prior to your event, as well as determine a system to identify the choices of your guests at the time of service.

**Pricing:** All prices listed are current rates and may be subject to change at any time with or without prior notice. Any price changes that may occur will be reflected on your billing up to 90 days prior to your event. State 7.125% sales tax, 9.625% liquor tax, and 20% gratuity are in addition to the listed prices.

**Loss or Damaged Items:** This hotel accepts no responsibility for damage or loss of equipment, merchandise, or articles left in any banquet area, meeting room, or any part of the hotel prior to, during, or following your event. This includes the theft, loss or damage to the clients(s) property and/or that of the guests in attendance. As the client, you are responsible for all loss and damage to the premises that may arise from the guests in attendance. Any charges will be added to your authorized credit card on file.

**Decorating:** Access to banquet or meeting rooms for decorating is guaranteed no more three hours prior to the event. Earlier entrance is based upon availability prior to your scheduled event. We ask that you **DO NOT** hang anything from the chandeliers. All ceiling draping must be done through our professional decorators. If any damage occurs to the ceiling or chandeliers by the client or their guests, the appropriate charges will be made. **No confetti** may be used anywhere in our hotel. A \$200.00 cleaning fee will be charged to your credit card on file if any of the above items are present. We also ask that you do not hang items on the walls with pins or thumb tacks. Gentle adhesive tape may be used with prior consent. However, if any damage occurs to the walls or paint, a damage fee will be charged to the authorized credit card. Any decorations to be dropped off prior to your event must be delivered no earlier than one day prior to your event with prior arrangements made.

**Security:** All Friday and Saturday night events using the Dellwood Ballroom are required to pay a \$200 fee for one mandatory security guard. Class reunions require a \$350 fee for two mandatory security guards. Other groups may be subject to requiring security at the discretion of the Catering Director.

**Cake Cutting:** The Banquet staff will cut and serve your cake for a flat fee of \$125.00. If you are purchasing your cake through us from Grandma's Bakery, the cake cutting fees will be waived.

**Cancellations:** The hotel reserves the right on any cancellation less than 90 days prior to the event date (180 days for Friday and Saturday events), to assess a cancellation fee equal to the food & beverage minimum of your event. Deposits are non-refundable. For meeting space only, the cancellation fee will be equal to the room rental fee each day.

Hotel

Representative \_\_\_\_\_ Date \_\_\_\_\_

Client

Approval \_\_\_\_\_ Date \_\_\_\_\_



## **RECEPTION SURVIVAL GUIDE – ANSWERS TO YOUR QUESTIONS**



*The staff at The White Bear Country Inn and Rudy's Redeye Grill would be delighted to have the opportunity to host your wedding reception in our spacious ballroom. Our elegant social and reception areas provide for an ideal setting to any style of reception.*

### **RECEPTIONS INCLUDE:**

*Atrium Social Area, Dellwood Ballroom, & Vadnais Room  
Set up of banquet rooms & basic clean up (no metal or paper confetti allowed in ballroom)  
Seating at round tables for 10 people at each and a head table  
Ivory linen table clothes, ivory linen napkins, & ivory skirting for the head table and cake table  
Black skirting is also available upon request  
Dance floor (16 x 24); free parking; special group room rates for wedding guests at The White Bear Country Inn  
Bartender fee is waived; complimentary gift opening room provided the following day  
Complimentary octagon mirror tiles and battery-operated tea light candles in clear glass votives available*

### **ADDITIONAL INFORMATION:**

- *If you are dropping off centerpieces or decorations, please set this up with the Catering Director in advance. Also, please know when we should expect your cake and/or flowers to arrive.*
- *Your room is only guaranteed to be ready for decorating 3 hours before guests arrive. Please check with the Catering Director for earlier availability.*
- *The Dellwood Ballroom is non-smoking. In respect of our neighbors, we ask that your guests smoke in front of the hotel or restaurant and not out the back exit.*
- *Events must end at 12:00am. Guests are welcome to enjoy cocktails in Rudy's Lounge until 2:00am.*
- *Please notify the Catering Director as soon as possible if you would like to use the complimentary room for your gift opening.*
- *Removal of personal items, such as centerpieces and decorations, all must be removed at 12:00am. We are not responsible for lost or stolen items before or after your event. The ballroom may be immediately turned for another event the following day and anything left may be thrown away.*
- *No alcohol from outside Rudy's Redeye Grill or the banquet bar is allowed in the catering area by you or your guests. Please keep it in hotel rooms only. Nothing from the limo or guestrooms is allowed on the carpeted area. Failure to follow this policy will result in a \$200.00 fee. We also reserve the right to shut down your event due to non-compliance.*
- *Security for your event is required. A fee of \$200 will be added directly to your bill.*
- *We do have a projector & screen available for a \$150 rental fee. It is both HDMI and VGA compatible.*
- *On-site ceremonies are available for an additional \$150.*

### **REMEMBER: We also have facilities to host the following:**

*Rehearsal Dinners  
Bridal Showers*

*Guest Accommodations  
Bachelor & Bachelorette Parties*

# *White Bear Country Inn & Rudy's Redeye Grill*

## *Pricing Guide for Reception Enhancements*

*Please keep in mind, the following additions will not be included towards the food and beverage minimum*

### ***Cake Cutting & Serving*** - \$125.00 fee

*You are welcome to supply cake from any vendor you wish. If you would like us to cut and serve your cake, there will be a \$125 flat fee added to your bill.*

### ***Ceiling Treatment*** - \$550.00 plus 7.125% tax

*If you choose to purchase ceiling treatment, it will be added directly to your bill. Ceiling treatment is organza draping with lights hanging from the ceiling. The cake table can be draped with lights and organza for an additional \$25 and head table for an additional \$3 per foot. No additional deposits will be due. Please let the Catering Director know as soon as you decide on ceiling treatment. We will contact Creative License for set up and tear down times. Creative License is our exclusive draper. If you choose to use ceiling treatment, you must go through our professional draping company.*

### ***Midwest Sound and Light Shows*** - \$595.00 and up plus 7.125% tax

*If you choose to purchase DJ service with Midwest Sound, it will be added directly to your bill. No additional deposits will be due. Contact your Catering Director immediately to book. We will arrange service with them and they will contact you directly for your consultations. For pricing, contact the Catering Director.*

### ***Chair Covers*** - \$2.50 - \$4.00 per chair plus 7.125% tax

*If you choose to rent chair covers, they will not be added to your bill. Prices include delivery, set up, and tear down. Satin & Sash can be reached at 612-296-2049 or [satinandsash@hotmail.com](mailto:satinandsash@hotmail.com). The White Bear Country Inn is not responsible for any payments or deposits to Satin & Sash. You will need to contact them directly. Centerpieces, overlays, colored sashes, and candy buffets are also available. You are not required to use Satin & Sash for any of these items and may choose to book with them with the vendor of your preference.*

*The White Bear Country Inn & Rudy's Redeye Grill  
Preferred Vendor List*

**Photographers**

Studio J.....(651)762-8452  
(Offers a Discount to White Bear Country Inn Receptions)  
Delight Photography.....(651)214-4036  
The Lemon Rose Photography.....(651)468-4684  
KD Photography .....(952)221-1098

**Chair Covers**

Satin & Sash.....(612)296-2049  
[www.satinandsash.com](http://www.satinandsash.com)

**Bakery**

Rosa's Cake Gallery.....(612)605-1848  
Grandma's Bakery.....(651)779-0707  
Keys Café & Bakery.....(651)426-2885

**DJ Services**

Midwest Sound & Light Show.....(651)644-4111  
(See Catering Department for Pricing)

**Florist**

Joan Fox of with Fleurish.....(651)492-4602  
Oneka Weddings & Events.....(651)274-2066  
Centerville Floral & Designs.....(651)653-9399

**Invitations / Programs**

Franklin Printing Inc. ~ Becca Raymond.....(763)545-7656  
Allegra Printing.....(651)222-8004

**Outdoor Ceremonies**

Panola Valley Gardens.....(651)257-6072  
Trellis .....(651)439-9039

**Judges**

Thomas G Armstrong.....(651)773-4092  
[www.tgarmstrong.com](http://www.tgarmstrong.com)