



Edinburgh Catering Contract 2026

Décor

Included with the Tavern at Edinburgh is Linen Table Cloths (White, Ivory or Black) and 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.

Attendance Guarantees

You must guarantee the number of attendees for all food, beverage and meeting functions 10 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. Buffets are priced to be affordable and enough food for one time through. If there is extra food, guests may come through the line a second time.

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.

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.

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 10 days or less, you are held responsible for the full estimated cost of your event.

Payments and Deposits

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. A 3% service fee will be added to all credit card transactions.

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 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.

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 _____



Room Rental Fee Structure 2026

Lower-Level Event Center Options Stirling and Eden Rooms- Max capacity 300 Pre Function Use Included in full room rental

\$2,750 Friday or Saturday

\$1,900 Sunday

\$1,000 M-TH

Stirling Only 250 Max Capacity

\$2,500 Friday or Saturday

\$1,800 Sunday

\$800 M-TH

Eden Only 50 Max Capacity

\$500 Friday– Sun

\$200 M-TH



Room Rental Fee Structure con't.

*Upper-Level Event Center Options Highlands & Skye Full Room 260
max Capacity includes use of Terrace for Mingling*

\$2,450 Friday or Saturday

\$1,600 Sunday

\$500 M-TH

Skye or Highlands Separate

120 Max Capacity

\$1,400 Friday or Saturday

\$800 Sunday

\$250 M-TH

Sutherland & Tartan Room

60 Max Capacity

\$800 Friday or Saturday

\$400 Sunday

\$200 M-TH



Additional Features

** All rentals \$600 Refundable Damage Deposit*

Event Center Rental includes the following: up to 12-hour rental for event (additional setup time available for additional fee of \$150 per hour, 1am doors lock)

Complimentary Parking

- *Assortment of Tables and Chairs*
- *Screen & Projector (customer provides computer for connection)*
- *In-house Sound System (DJ and/or Band provide own sound equipment)*
 - *Venue Building Attendant*
- *Outdoor Wedding Venue available additional fee (Includes Chairs) \$600*
- *Victoria Suite available for additional fee (based on availability) \$200*
- *Connery Suite available for additional fee (based on availability) \$200*
 - *Dance Floor (installed prior to arrival) \$150*
- *Additional hours beyond 12hrs, \$150 each additional hour*
 - *\$600 Damage Deposit, refundable*
- *Full Payment of the rental is required at the time of application. Payments can be made online, in person or over the phone with a credit card, cash or check.*



2026

Morning Sunshine Packages

BREAKFAST

Breakfasts are accompanied with Tavern brewed coffee, decaffeinated coffee and chilled orange juice. Earl Grey assorted hot tea available upon request. Minimum 20 guests. Add \$2 per person for Gluten free

Continental on the Go \$16

Fresh local fruit and berries, house made granola and yogurt, fresh breakfast muffins and pastries

Whipped Eggs \$18

Organic fresh farm scrambled eggs, choice of local apple sausage links and applewood smoked bacon fresh grilled buttered hashbrowns, breakfast breads with soft butter and toaster

Tavern Frittata \$20

Organic farm fresh eggs frittata with spinach, sundried tomato and feta cheese, fresh pastries and muffins, fresh local fruit, applewood smoked bacon or apple sausage links

The Sweet Tooth \$20

Nutella and banana French baguette toast, assorted flatbread breakfast pizza, Farm fresh scrambled eggs fresh local fruit



2026

Breakout Menu

Priced per person, minimum 20 guests

The Early Birdie - Fresh large breakfast muffins, pastries, fresh seasonal fruit and berries and freshly squeezed orange juice \$14

Power Drive - House made granola, Greek yogurt, seasonal smoothies, power and granola bars, freshly sliced fruit and wild berries, freshly squeezed orange juice \$16

The Sweet Tooth - Double chocolate brownies, blondes, assorted petite chocolates and house made jumbo chocolate chunk cookies \$16

Fresh Bakery Break - Fresh baked doughnuts, cream filled long johns, sticky buns, chocolate dipped biscotti \$16

The Big Top - Assorted sweet and savory popcorn, jumbo Bavarian soft pretzels served with cheese fondue and spicy mustard, assorted spiced and glazed nuts, house made cotton candy \$16

Tavern Grub - Locally raised beef sliders, all beef Nathan hot dogs served with all the toppings, Chef curated flatbread pizza, Minnesota walleye croquettes, fresh fried potato chips, petite dessert bites served with lemonade \$26

BOX LUNCH / per guest

To Go Box Lunch - Ham, Turkey or Vegetarian Sandwich, Chips, Cookie, Bottle Water or Soda \$16

Bites Menu

24 guest minimum / 3 Bites per guest

Cold Bites

Hummus Bites \$3.75 per piece

English cucumber, feta cheese (GF) (VG)

Watermelon Salad \$3.75 per piece

Kalamata olives, feta cheese, mint, balsamic syrup
(GF) (VG)

Bruschetta Bite \$3.75 per piece

Tomato sauce, basil (VG)

Fig and Goat Cheese \$3.75 per piece (VG)

Shrimp Cocktail Shooters \$4.75 per person

Petite Beef Tare \$4.75 per person

Large Fresh Oysters \$4.00 per person

Mignonette, caviar

Salmon Mousse \$4.00 per person

Crispy tartlet

Caprese Brochette \$3.75 per person (GF) (VG)

Hot Bites

Beef Wellington \$4.75 per person

Yogurt, pesto

Chicken Satay \$3.75 per person

Sweet chili sauce

Vegetable Spring Roll \$3.75 per person

Bang Bang sauce (VG)

Chesapeake Crab Cakes \$3.75 per person

Chipotle aioli

Stuffed Jumbo Mushrooms \$4.25 per person

Wild rice, cream cheese, bearnaise (VG)

Lamb Lollipops \$7.75 per person

Taziki, chimichurri

Beef Satay \$4.25 per person

Peanut Sauce

Buffalo Spring Roll \$4.25 per person

Ranch dressing

Vegetable Brochette \$4.25 per person



Lunch Buffets
Minimum 20 guests

The Picnic \$26

Smokehouse ham, smoked turkey, tuna salad, assorted hand cut cheddar and Swiss cheese, baby greens, ripe vine tomato, red onion, dill pickles, pickled jalapenos, mayonnaise, spicy Dijon mustard, pub sauce, house salad with balsamic dressing, hand cut fresh fried potato chips

Burgers and Brats \$28

Hand patty fresh grilled burgers, Wisconsin brats, house made fresh steakhouse potato salad, freshly made creamy coleslaw, hand cut fresh potato chips, baby greens, ripe vine tomato, red onions, dill pickle chips, American yellow and white cheese, mayonnaise, mustard and ketchup (add chicken breast \$6 per person)

South of the Border \$26

Beef and chicken carnita meat, black bean mole rojo, rice, shredded lettuce, tomato, onions, jalapeno, black olives, mixed cheese, Pico di Gallo, guacamole, sour cream, house cut fried tortilla chips, soft shell and corn tortillas

Pit Boss BBQ \$34

Ras el hanout rubbed smoked pork butts, sour cherry chipotle caramelized smoked spareribs, house made molasses baked beans, southern braised collard greens, southern style creamy coleslaw, fresh jalapeno corn bread

The Mediterranean \$36

Grilled anti-pasta platter, house classic charred Caesar salad, haricot verts and lemon, traditional baby red garlic mashed potato, handmade saltimbocca, freshly made meat lasagna



Tavern at Edinburgh Comfort Buffet Options

All Meals include Lemonade and Ice water

Potluck Buffet \$29

Baked ziti with house made marinara and Italian sausage, lemon zested chicken breast, scalloped potatoes, mixed vegetable, house salad and warm dinner rolls.

Comfort Food Buffet \$25

Swedish meatballs, creamy mashed potatoes, green beans, house salad and warm dinner rolls.

Countryside Buffet \$27

Hand breaded fried chicken, creamy mashed potatoes, macaroni and cheese, golden corn, coleslaw and warm buttermilk biscuits.

Hotdish Heaven Buffet \$25

Tuna noodle hotdish, green bean casserole, beef stroganoff, potato salad and warm rolls.



Plated Lunch

2026

Banh Mi Sandwich Pickled vegetables, roasted pork, cilantro, pate, jalapeno, cucumber salad \$18

Steak Sandwich Onion, mushroom, marble rye, cheese fondue, house potato salad \$24

Roasted Cranberry Turkey Sandwich Asian slaw, pickled daikon, baby greens, aioli, heirloom tomato, pasta salad \$18

Chicken and Apple Salad Croissant Smoked pecans, baby greens, aioli, tomato basil soup \$16

Tavern Burger House BBQ, jalapeno bacon, baby greens, heirloom tomato, aged cheddar, steak fries \$18

Cajun Walleye Sandwich Creole, napa cabbage, remoulade, dirty rice \$20

Southern Fried Chicken Sandwich Buttermilk, sweet slaw, ghost pepper cheese, sweet potato tator tots \$16

Hummus and Vegetable Sandwich House pickled vegetables, baby greens, heirloom tomato, warm couscous \$16

Steak and Blue Salad Sirloin, amablu bleu cheese, balsamic vinaigrette \$24

Caesar Salad Chicken, Lardon, crouton, anchovy, egg \$20

Wild Berry Spinach Salad Chicken, Berries, bacon, almonds, egg \$20



Plated Dinners

2026

Plated dinners include a choice of house salad with cucumber, red onion, grape tomato, croutons, house Balsamic Vinaigrette or Caesar salad, dinner roll, butter.

Bone in Pork Chop Ras el hanout, blackberry confit, dauphinoise potato, buttered asparagus \$28

Airline Chicken Breast Champagne, shitake, crème, wild rice medley, broccoli rabe \$26

Red Snapper Miso brown butter, seaweed salad, saffron jasmine rice, broccolini \$30

Braised USDA prime short rib Espresso rub, bone broth demi glaze, red smashed potato, braised baby carrots \$30

USDA Prime Beef Sirloin Peppercorn bordelaise, potato fondant, braised Swiss chard \$34

Eggplant Parmesan Tomato fumet, baby mozzarella, bread crumb, pistou \$26

USDA Prime Beef Tenderloin Fromage Herbed compound butter, shitake, mustard caviar, borsin, dauphinoise potato, braised buttered turnips \$38

Desserts

Chocolate Flourless Tort GF \$8

N.Y. Style Cheesecake \$10

Wild Berry Tiramisu \$8

Baked Apple Dumpling \$10

Tres Leches \$10

Dreaming of Chocolate Cake \$10

Champagne Mouse \$10

Zabaglione and Fresh Berries \$10

Bread Pudding with Smoked Brandy Caramel \$10

Dinner Buffets
Minimum 20 guests

All Dinner Buffets choose from the following:

Soup
(Select One)

Chicken Wild Rice Soup

Leeks, Crème Fraiche, Almonds

Tomato Bisque Soup

Herbed Butter, Crouton, Crème Fraiche

Salad
(Select One)

Bistro salad

Heirloom Tomato, English Cucumber, Onion, Crouton

Caesar salad

Romaine, Parmesan, Crouton

Starch
(Select One)

Roasted Baby Red Potatoes

Red Bliss Butter Poached Baby Red Potato

Traditional Garlic Smashed Potato

Truffle Pommes Puree

Saffron Risotto with Shiitake and Pine Nuts

Vegetable
(Select One)

Root Vegetable Ragout Braised Turnips, Parsnips, Rutabaga and Carrots

Buttered Green Beans and Shaved Almonds

Candied Brussel Sprouts with Cognac and Sugar Dust

Buttered Poached Asparagus with Lemon Zest and Smoked Almonds

Honey Butter Baby Carrots

Entrees
Choice of One \$28
Choice of Two \$32
Choice of Three \$36

Alaskan Salmon Cedar Planked BBQ, Toasted Pecans, Crisp Leeks

Airline Chicken, Velouté, Shiitake, Crème Fraiche

Rack of Lamb Loin, Pistachio, Mustard, Cherry Confit

Pork Loin, Apple Cider, Brandy, Granny Smith Apple

Braised Short Rib, Ras el Hanout, Sour Cherry demi, Pickle Mustard Caviar

Jumbo Squash Ravioli, Brown Butter, Tomato Confit

Ratatouille, Zucchini, Eggplant, Tomato, Onion, Carrot, Fresh Herbs

Baby Back Ribs, Smoked BBQ, Green Onion

Beverages

Non Alcoholic Beverages

Bottled Water 3
Coke, Diet Coke, Sprite 3
Lemonade per gallon 20
Fruit Punch per gallon 20
Tavern brewed coffee 30 per gallon
Hot Tea 30 per gallon

Cocktails

Aperol Spritz (serves 12) 120
Aperol, Prosecco, Soda

Mimosa (serves 12) 120
Champagne, Orange Juice

Bellini (serves 12) 120
Champagne Peach Puree

Bloody Mary (serves 12) 120
Titos, Tavern bloody mix, meat, cheese, olive, pickle

Screwdriver (serves 12) 90
Tito's, Orange juice

Beer and Seltzer's

Domestic bottled beer 5
Import bottled beer and seltzers 6
Premium beer 7

Domestic Keg 400
Import Keg 500
Craft Brew Keg 600

Bubbles:

Prosecco 36
La Marca, Italy
Brut 36
Wycliff, California

Whites: (listed sweet to dry)

Rose 36
Duex Moulins, France
Moscato 36
Canyon Road, California
Pinot Grigio 36
Prophecy, California
Chardonnay 36
Mirri Brook, Australia
Chardonnay 42
La Crema, California
Sauvignon Blanc 36
Prophecy, California

Reds: (listed light to full-bodied)

Pinot Noir 42
Duex Moulins, France
Merlot 42
Spring Hill, Australia
Merlot 70
Emmolo, California
Cabernet Sauvignon 36
Mirri Brook, Australia
Cabernet Sauvignon 42
Double Canyon, California
Cabernet Sauvignon 120
Caymus, California

More available upon request