



Tavern[™] at Edinburgh

WEDDINGS

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



OUTDOOR OR I NDOOR CEREMONY

Set up of wedding chairs and use of site. Power source is available to outside location.

R E C E P T I O N

Ballroom for up to 300 people, includes. skirting of head table with chiffon draping, lights, chair covers for head table, ceiling chiffon with lights, dance floor, in room bar, patio, lcd projector and screen, in house microphone, house decorations if needed.

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. 8536 / TAVERNATEDINBURGH@YAHOO.COM



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.*



Edinburgh Reception 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 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. 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.

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:		
Ceremony Location:		
Reception Location:		
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 _____



2026

Breakfast & Snacks

BREAKFAST

Breakfasts are accompanied with Tavern brewed coffee & decaffeinated coffee & chilled orange juice. Earl Grey assorted hot tea available upon request.

BUFFETS

Continental Breakfast - 18

Assorted Pastries, petite muffins, toasting bread, fruit preserves, soft butter, fruit brochettes

Tavern Continental - 20

Assorted Pastries, petite muffins, toasting bread, fruit preserves, soft butter, fruit brochettes,, local fruit smoothies, Greek yogurt, fresh wild berries, house toasted granola

The Edinburgh - 24

Hot breakfast sandwiches, crispy jumbo tator tots, fresh fruit brochettes,, local fruit smoothies, fresh wild berries

SNACKS AND MORE

Assorted popcorn and mixed nuts, pretzels, snack mix, gardetto's – 16 per person

Fresh Fruit brochettes and yogurt dip – 12 per person

Local fresh smoothie cocktail – 6 per person

Greek yogurt, house toasted granola and local fresh wild berries – 8 per person

Whole assorted fruit basket – 4 per person

Charcuterie Board - European and local aged cheeses, cured meats, currants and dried fruit, assorted jams and nuts. Served with petite crackers and toast points – 120 per board

The Olive Garden and Cheese – An array of international olives and cheeses, cornichons, dill pickles, Peruvian cherry peppers. Served with petite crackers and crispy cracker sticks – 120 per board



2026

SANDWICH PLATTERS

Serves 12 guests – 130

Choice of two sandwiches per event. Gluten free buns or bread add 2 per guest

Roasted Turkey Bacon Croissant - baby greens, tomato, red onion, gruyere, garlic aioli

Deviled Egg Salad – grilled ciabatta, green olive tapenade, siracha aioli, micro greens

Chilled Chicken Breast – baby greens, marinated tomato, chipotle aioli, red onion, cheddar cheese

Hanger Steak Sandwich – marinate tomato, onion jam, baby lettuce, borsin cheese rosemary baguette

Lox and Bagel – pickled red onion, herb cream cheese, olive relish, fried capers, soft egg

Petite Muffaletta – capicola, salami, pepperoni, steakhouse ham, baby lettuce, tomato, tapenade, gruyere, giardiniera

Salmon Terraine – melba toast, horseradish cream fraiche, cream cheese, hard egg

Croque Madame – gruyere, shaved ham, mornay sauce, soft egg

Vegetable Bahn Mi – roasted pickled red beets, spicy kimchi, shaved onion, cucumber, cilantro flowers, siracha aioli

DELI PLATTER - 120

Serves 12 guests. Gluten free buns or bread add 2 per guest

Roasted turkey, steakhouse ham, shaved pastrami, local sliced cheese, baby greens, ripe vine

tomato, shaved onion, thick pickles, aioli, Dijon, Hawaiian sweet rolls, crispy house truffle potato chips.

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 Tar 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

Lamb Meatballs \$4.25 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



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, borsini, 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 Pommies Puree

Saffron Risotto with Shitake 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, Shitake, 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 4
Coke, Diet Coke, Sprite 4
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 6
Import bottled beer and seltzers 7
Premium beer 8

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