



The Refuge Golf Club is one of the most picturesque and scenic golf clubs in Minnesota. Remarkable views of natural wetlands, stoic trees, and beautiful gardens, the venue will provide an ideal backdrop for your wedding, special event, or golf tournament. Our large clubhouse gives you the feeling of comfort and warmth, as it reflects the ambience of a secluded, rustic pine lodge. The setting will leave you and your guests with many lasting memories.

The Refuge Golf Club has quietly become a desired destination for Wedding Receptions and Ceremonies. With only one grand ballroom, your wedding will be given the personal attention you deserve on your special day. We look forward to assisting your efforts in providing your guests an evening to remember. Let our professional staff customize your complete Refuge experience, by tailoring your groom's dinner, rehearsal, reception or even a wedding party golf event.

The Refuge Golf Club is proud to offer the professionalism and personal attention required to make your day very special. We strive to pay attention to details and quality service, and to ensure that each member of your party feels important.

Enclosed you will find menu selections, services provided, and pricing that will assist you in your decision making. Please keep in mind that these are suggestions only. We would be happy to assist you in customizing an event to match your needs.

We thank you for your interest in The Refuge Golf Club. If you have any questions, or would like additional information, please contact one of our Wedding and Event Coordinators.

# Weddings at The Refuge

## **YOUR EVENT PLANNING**

We recommend detailing your wedding with us at least (90) ninety days in advance, no less than (60) sixty days.

## **MULTIPLE ENTRÉE SELECTIONS**

You may select up to two (2) entrées as well as (1) vegetarian option and (1) kid's meal. You will be charged based on the menu price. To ensure the most efficient service and to better accommodate you and your guests, place cards are required. Color coded, stickered, or stamped place cards work the best to denote selection chosen. We recommend that a host or hostess be present to greet and assist your guests.

## **BANQUET ROOM**

The time specified in your contract for your room rental is from 10:00 AM to 12:00 AM. The Refuge will make every effort to have your room available for any additional decorating earlier, if required. Please make arrangements through our Wedding Coordinator. The Refuge does not allow confetti, glitter, balloons, artificial flower petals (outside), feathers, holes in the walls or beams, or rice inside the banquet room or on our outside grounds. The Refuge requires that all candles be enclosed in glass (votive cup, hurricane lamp, lantern, etc.). Any candle not enclosed properly will not be lit.

## **ROOM FEE**

Your room fee includes the complete set-up and clean-up of your event. It includes all tables, chairs, linens including linen napkin selection, china, stemware and silverware. All specialty tables will be skirted in white, black or ivory to add to the elegance of the room. Dance floor and large bar with two bartenders, TV/DVD system and microphone are also included in the room fee.

## **DEPOSITS AND PAYMENTS**

A deposit of \$1,000.00 is required to secure the Timber's Room and your desired date. A second deposit of \$2,000.00 is required (6) months prior to your event. Final payment will be collected (14) days prior to your event. All deposits made are non-refundable and must be in the form of cash, check, or credit card.

## **TAX AND SERVICE CHARGES**

In addition to your food and beverage minimum there is a 7.125% state tax on food and rental items, a 9.625% sales tax on all liquor purchases, and a 20% service charge on all food and beverage purchases that is retained by The Refuge in its entirety.

## **CAKE CUTTING FEE**

Your cake/dessert must be purchased through a licensed bakery. A \$1.00 per person fee will be added to your final invoice for cutting, plating and serving your cake. At the end of your event, we will box up any remaining cake for you. Self-service “hand-held” desserts (cupcakes, cookies, bars, etc.) do not incur a fee.

## **SEATING ASSIGNMENTS**

We require assigned seating for all weddings over 200 guests and all off-season weddings (November-April).

## **MENU PRICES**

Menu prices will be honored with a signed contract for one year. However, we reserve the right to omit an entrée.

## **FINAL GUEST COUNT**

Your guaranteed guest count is required at least (21) days before your event. Your final invoice will be based on your guaranteed count. This count can increase, but never decrease from the original guarantee. We will do our best to accommodate additional guests.

## **INCLEMENT WEATHER**

In the event that all or part of your event is being held outdoors and weather is a factor, we will make every effort to quickly relocate your event to an indoor or covered area.

## **FOOD AND ALCOHOL REGULATIONS**

Due to health department regulations and The Refuge Golf Club policy, all food consumed on the premises must be prepared by The Refuge. Furthermore, left-over food cannot leave the premises.

**Oak Grove City ordinance prohibits liquor from being brought onto the premises.**

It is the hosts responsibility that all individuals adhere to these regulations. All food, beverages and alcohol not purchased through The Refuge will be confiscated.

## **PERSONAL ROOM SET-UP**

For an additional charge, our staff will set the room to your desired specifications. Every detail will be our priority. Inquire for pricing.

*If you have any additional questions, please do not hesitate to contact us.*

# Plated Dinners

*All Entrées come with your choice of Starter Salad, Starch, Vegetable and Bread Basket with Butter.*

Starch Options: Garlic Mashed, Roasted Baby Reds, or Loaded Baked Potato

Vegetable: Green Beans, Seasonal Medley, Glazed Carrots

Starter Salads: Spring Mix with Parmesan Peppercorn, Caesar Salad, or Seasonal Salad

***You pick (2) entree choices***

## **Filet Mignon Wrapped in Bacon\*** \$36.99

A tender 6oz filet, wrapped in bacon and char-broiled to perfection.

## **Certified U.S.D.A. NY Strip\*** \$34.99

A juicy, 10oz NY Strip steak, char-broiled to perfection.

## **Certified U.S.D.A. 12oz Rib-Eye\*** \$32.99

A 12oz steak, char-broiled to perfection.

## **Angus Prime Rib of Beef** \$32.99

A 12oz cut, slow roasted and served with au jus.

## **Top Sirloin Steak\*** \$28.99

A petite, 8oz cut, seared over open flame.

## **Almond Encrusted Walleye Filet** \$29.99

10oz Canadian walleye filet, tossed in an almond breading and served with lemon tartar sauce.

## **Fresh Salmon Filet** \$29.99

A thick, 8oz salmon filet topped with a creamy Chardonnay Dill reduction.

## **Apple Mango Pork Chop** \$28.99

10oz bone-in pork chop seasoned with ancho-chili rub and topped with an apple mango salsa

## **Stuffed Chicken Breast** \$26.99

A boneless chicken breast, stuffed with traditional dressing and topped with a traditional gravy

## **Oven Roasted Chicken Breast** \$26.99

A lightly seasoned, 10oz bone-in chicken, oven-roasted to perfection.

## **Almond Chicken** \$25.99

A boneless chicken breast, tossed in an almond breading and served with sweet honey dijon mustard.

## **Chicken Parmesan** \$25.99

A boneless chicken breast with parmesan breading, smothered in marinara sauce and mozzarella cheese.

(\*All steaks are prepared Medium to Medium Well)

# Combination Dinners

*All Entrées come with your choice of Starter Salad, Starch, Vegetable and Bread Basket with Butter.*

Starch Options: Garlic Mashed, Roasted Baby Reds, or Loaded Baked Potato

Vegetable: Green Beans, Seasonal Medley, Glazed Carrots

Starter Salads: Spring Mix with Parmesan Peppercorn, Caesar Salad, or Seasonal Salad

## Top Sirloin Steak and Almond Chicken

\$34.99

## Steak and Shrimp

\$38.99

A petite, 6oz top sirloin steak with seasoned grilled shrimp.

# Vegetarian Dinners

*All Entrées come with Starter Salad, Bread Basket with Butter.*

*You choose one option (this will be in addition to your two protein options)*

## Pasta Primavera

\$25.99

Bow tie pasta with fresh mixed vegetables in your choice of an alfredo or a red sauce

## Fettuccini Alfredo

\$25.99

Fettuccini in a creamy alfredo sauce topped with parmesan cheese

## Spinach Tortellini

\$25.99

Cheese tortellini with fresh spinach in an alfredo sauce topped with parmesan cheese

## Teriyaki Vegetable Stir-fry

\$25.99

Stir-fried vegetables in a teriyaki sauce and served over rice

*\*also our Vegan option*

# Kid's Meal

## Chicken Tenders

\$12.99

Served with french fries and applesauce

(Tax and Service Fee Not Included)

# Buffet Dinners

*All Buffets include your choice of Salad, Starch, Vegetable and Dinner Rolls with Butter*

**Maximum Guest Count- 225**

Potato: Garlic Mashed, Roasted Baby Reds, or Loaded Baked Potato

Vegetable: Green Beans, Vegetable Medley, Glazed Carrots

Starter Salads: Spring Mix with Parmesan Peppercorn, Caesar Salad, or Seasonal Salad

## The Golf Wagon Table

Choice of Parmesan Chicken, Vodka Citrus Chicken, OR Almond Chicken

*\$25.99*

## The Traditional Table

Roasted Turkey, Stuffing, Gravy, and Cranberries

*\$26.99*

## The Timber Ridge Table

Zesty Carved Pork Loin and Almond Encrusted Walleye

*\$30.99*

## The Refuge Open Range Table

House-smoked, Glazed Ham with Choice of Almond Chicken, Vodka Citrus Chicken, OR Chicken Parmesan

*\$29.99*

## The Prime Rib Table

Carved & Slow Roasted Certified Prime Rib of Beef with a Vodka Citrus Chicken

*\$34.99*

## The Grand Refuge Table

Vodka Citrus Chicken, Carved Prime Rib of Beef and Almond Crusted Walleye with a lemon and tartar sauce

*\$39.99*

## Carving Stations

Can be added to any buffet for a **minimum of 25 people**

Slow Cooked Beef Roast	<i>\$7.99</i>	<i>per person</i>
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Boneless Turkey Breast w/Gravy	<i>\$5.99</i>	<i>per person</i>
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Honey Roasted Ham	<i>\$5.99</i>	<i>per person</i>
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Slow Roasted Angus Prime Rib	<i>\$8.99</i>	<i>per person</i>
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**(Tax and Service Fee Not Included)**

# Hors d'Oeuvres

## **Displays**

*Per 100 People*

Fresh Vegetable Crudités w/ Dill Dip	\$184.99
Assorted Cheese & Cracker Display	\$184.99
Buffalo or BBQ Chicken Wings	\$184.99
Seasonal Fresh Fruit Display w/ Fruit Dip	\$194.99
Shrimp Cocktail	\$279.99

## **Butler Passed**

*Per 100 Pieces*

Ham and Pickle Wraps	\$159.99
Spinach & Artichoke Dip on French Bread	\$159.99
Italian Bruschetta on French Bread	\$159.99
BBQ or Swedish Meatballs	\$159.99
Chicken Teriyaki Skewers	\$159.99
Jalapeno Poppers	\$159.99
Pork & Vegetable Egg Rolls	\$179.99
Sausage Stuffed Mushroom Caps	\$179.99
Coconut Crusted Shrimp	\$179.99
Bacon Wrapped Scallops	\$229.99

**(Tax and Service Fee Not Included)**

## A 'La Carte Selections

Tortilla Chips & Salsa	<i>\$24.99 per 25 people</i>
Potato Chips with Dip	<i>\$19.99 per 25 people</i>
Pretzels	<i>\$19.99 per 25 people</i>
Party Mix	<i>\$24.99 per 25 people</i>

(Tax and Service Fee Not Included)

## Late Night Snacks

Nachos Bar (Beef or Chicken) w/ Fixings	<i>\$129.99 per 50 people</i>
Soft Pretzels w/ Cheese	<i>\$129.99 per 50 pretzels</i>
16" Assorted Round Pizzas	<i>\$24.99 per pizza</i>
Buffalo or BBQ Chicken Wings	<i>\$184.99 per 100 wings</i>
Party Mix	<i>\$24.99 per 25 people</i>

(Tax and Service Fee Not Included)



# Desserts

S'mores Station -milk chocolate, graham crackers, marshmallows	\$2.50	<i>per person</i>
Upgraded S'mores Station -milk, dark, and white chocolate, peanut butter cups, graham crackers, marshmallows	\$3.99	<i>per person</i>
Chocolate Truffle Mousse -rich chocolate mousse topped with whipped cream	\$3.99	<i>per person</i>
Ice Cream Sundae Bar -vanilla, chocolate, and strawberry ice cream with an assortment of toppings	\$3.99	<i>per person</i>
Dessert Buffet Assortment -truffle mousse, dessert bars, cookies, brownies	\$4.99	<i>per person</i>
Assorted Pies - 8 Slices	\$19.99	<i>per pie</i>
Assorted Cheesecakes- 16 slices -with assorted toppings of your choice- turtle, tuxedo, strawberry, blueberry, raspberry, etc.	\$39.99	<i>per cheesecake</i> (\$2.50/slice)
Assorted Donuts	\$19.99	<i>per dozen</i>
Assorted Mini Muffins	\$19.99	<i>per dozen</i>
Assorted Pastries	\$24.99	<i>per dozen</i>
Assorted Dessert Bars	\$19.99	<i>per dozen</i>
Assorted Cookies	\$19.99	<i>per dozen</i>
Assorted Brownies	\$19.99	<i>per dozen</i>

**(Tax and Service Fee Not Included)**

# Light Breakfast/Lunch & Snacks

(For those in the Bridal Party that are here all day)

Mini Assorted Muffins	\$19.99	<i>per dozen</i>
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Assorted Pastries	\$24.99	<i>per dozen</i>
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Assorted Donuts	\$19.99	<i>per dozen</i>
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Sub Sandwich w/ Chips	\$7.99	<i>per person</i>
-5" Deli sandwiches (Turkey & Ham) w/Lettuce, Tomato, Onion & Condiments		

Sub Sandwich w/Fruit or Vegetable Display	\$9.99	<i>per person</i>
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Club Wrap w/ Chips	\$7.99	<i>per person</i>
Soft Flour Tortilla w/Turkey, Ham, Lettuce, Tomato, Onion & Mayo		

Assorted Cheese & Cracker Display	\$49.99	<i>per display</i>
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Fruit Display w/Dip	\$59.99	<i>per display</i>
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Vegetable Crudités w/ Dip	\$49.99	<i>per display</i>
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Combination Tray	\$59.99	<i>per display</i>
Mix and Match the Cheese/Cracker, Fruit or Vegetable Display (Pick 2)		

Displays serve approximately 25 people

**(Tax and Service Fee Not Included)**

## Beverages

### Soda

Unlimited hosted soda available for evening functions at \$1.50 per person

*\$2.00 per glass*

### Domestic Tap Beer

*\$4.00 per glass*

### Bottled Beer

*\$4.00 - \$6.00 per bottle*

### Rail Cocktails

*\$6.00 per drink*

### Premium Cocktails

*\$7.00 - \$10.00 per drink*

### House Wine

*\$7.00 per glass*

### Punch

*\$23.00 per gallon*

### Coffee Station

Unlimited hosted coffee available for evening functions at \$0.50 per person

*\$23.00 per gallon*

## Wine And Champagne Selections

### Darkhorse House Wines

*Chardonnay, Pinot Grigio, Sauvignon Blanc, Rosé,  
Cabernet Sauvignon, Merlot, Pinot Noir, Red Blend*

*\$25.00 per bottle*

### Barefoot House Wines

*Moscato, Riesling*

*\$25.00 per bottle*

### Specialty Wines

(inquire for specific availability/cost)

*\$28.00 per bottle & up*

### Champagne- Asti Spumante

*\$25.00 per bottle*

### Non-Alcoholic (Catawba or Sparkling Apple Cider)

*\$15.00 per bottle*

### Butler Served Champagne

(poured champagne and/or non-alcoholic toast)

*\$3.00 per person*

## Keg Beer

### Domestic Beer Keg (16 Gallon)

(Budweiser or Bud Light, Michelob Golden Light, Miller Light or MGD, Coors Light or Coors Banquet, Busch Light)

*\$375.00 per keg*

### Premium, Craft & Import Keg

Lupulin, Surly, Summit, Lift Bridge, Truly, Blue Moon, Colorado Brewing, Stella Artois, and many more!

*\$425.00 per keg & up*

**(Tax and Service Fee Not Included)**

# Specialty Beverage Stations

## **Infused Water Station~** *Choice of up to 3 flavors:* *\$1.00 per person*

Orange/Lime/Lemon, Blueberry/Orange, Raspberry/Pineapple, Kiwi/Strawberry, Strawberry/Mint, or Cucumber/Mint

## **Lemonade & Iced Tea Station~** *Choice of up to 3 flavors:* *\$2.00 per person*

Classic Lemonade, Strawberry Lemonade, Raspberry Lemonade, 1/2 Lemonade 1/2 Iced Tea, Unsweetened or Sweetened Black Tea w/Lemons, Raspberry Black Tea, or Peach Black Tea

## **Hot Apple Cider & Hot Chocolate Station** *\$2.00 per person*

Includes: Cider, Hot Chocolate, Cinnamon Candies, Whipped Cream, Sprinkles, Chocolate Shavings, Marshmallows and Peppermint Sticks

(Tax and Service Fee Not Included)

# Wedding Ceremony Package

Your Choice of the Garden Pavilion, Gazebo Patio,  
or Indoor Fireplace Setting

Thursday Rehearsal Prior To Your Wedding

Bridal Lounge

Ceremony Chairs: Set-Up & Clean-Up

6 Shepherd's Hooks

Seating Accommodations for up to 270 Guests  
(indoor fireplace seats up to 165)

Sound System with Microphone

# Rental Items Available

<b>Round or Square Mirror Tiles</b>	<i>\$2.00 Per Tile</i>
<b>Votive Glass Candles</b>	<i>\$1.50 Per Candle</i>
<b>*Small Lily Bowls (For floating candles or flowers)</b>	<i>\$4.00 Per Bowl</i>
<b>*Large Lily Bowls (For floating large candles or flowers)</b>	<i>\$5.00 Per Bowl</i>
<b>Personal Room Set-up</b>	<i>\$300.00 (and up)</i>
<b>*Cylinder Vases</b> (For floating candles or flowers; assorted sizes)	<i>\$3.00 each</i>
<b>Ceiling Lights</b> (white chiffon drapery available for an additional \$500)	<i>\$500.00</i>
<b>Up-lighting (8 lights)</b>	<i>\$250.00</i>
<b>Photo Station</b>	<i>\$750.00</i>
<b>Lantern Rental (includes battery operated candle)</b>	<i>\$10.00 each</i>
<b>Patio Heaters (four available)</b>	<i>\$50.00 each</i>

(Tax and Service Fee Not Included)

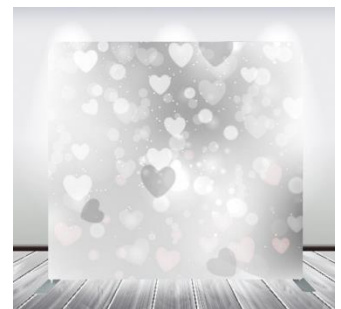
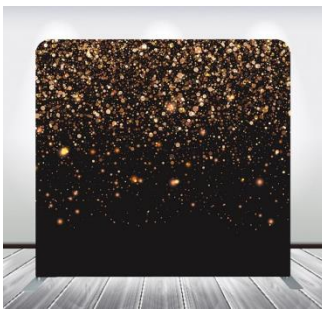
\*Candles not included- inquire for pricing

# The Refuge Golf Club's Photo Station

Imagine the possibilities of having a photo booth for that special day. Not only will guests enjoy having their pictures taken, but they will also be creating a truly special souvenir!

Includes onsite printing of each photo and a flash drive of all digital copies for you to keep!

Includes backdrop- You choose from six different options!



## \$750 for Unlimited Photos

*\$200 vendor fee for renting a photo booth other than The Refuge's*  
(Tax and Service Fee Not Included)

# **Rehearsal Dinner Packages**

All Rehearsal Dinners have a Room Rental Fee of \$250

## **Deluxe Burger Table**

1/3 lb Burger Patties w/Buns  
Assorted Sliced Cheeses, Lettuce, Fresh Tomatoes & Red Onion  
Mayo, Mustard & Ketchup  
Baked Beans  
Potato Salad  
Potato Chips  
**\$19.99 per person**

## **BBQ Pulled Pork Sandwich Table**

BBQ Pulled Pork w/Buns  
Baked Beans  
Coleslaw  
Potato Chips  
**\$19.99 per person**

## **BBQ Chicken Sandwich Table**

BBQ Chicken Breasts w/Buns  
Baked Beans  
Potato Salad  
Potato Chips  
**\$19.99 per person**

## **Timber Ridge Table**

Assorted Pizzas  
Fettuccini Alfredo  
Caesar Salad  
Garlic Toast  
**\$19.99 per person**

Add unlimited soda to any buffet for \$1/person  
Add Dessert Bars, Brownies or Cookies \$1/person

**(Tax and Service Fee Not Included)**



# **Rehearsal Dinner Packages (cont.)**

All Rehearsal Dinners have a Room Rental Fee of \$250

## **Taco Table**

Soft & Hard Taco Shells  
Spicy Beef & Chicken  
Tortilla Chips  
Shredded Cheeses, Lettuce, Guacamole, Sour Cream, Diced Tomatoes, Sliced Black Olives, Salsa  
Refried Beans  
Mexican Rice  
***\$19.99 per person***

## **Italian Table**

Baked Ziti w/Italian Sausage  
Chicken Alfredo or Spinach Tortellini  
Vegetable Medley  
Caesar Salad  
Toasted Garlic Bread  
***\$19.99 per person***

## **Meat & Potato Table**

Roast Beef Carving Station  
Baked Potato Bar  
(Butter, Sour Cream, Chives, Scallions, Bacon Bits,  
Shredded Cheddar Cheese, Steamed Broccoli, Diced Ham)  
House Salad  
Baked Rolls w/Butter  
***\$25.99 per person***

## **Grand Timber's Table**

Prime Rib Carving Station  
Almond Chicken  
Choice of Potato  
Choice of Vegetable  
Dinner Rolls w/Whipped Butter  
House Salad  
***\$32.99 per person***

Add unlimited soda to any buffet for \$1/person  
Add Dessert Bars, Brownies or Cookies \$1/person

**(Tax and Service Fee Not Included)**

# **Brunch Displays**

## **Continental Breakfast**

Assorted Rolls, Mini Muffins & Sweet Bread  
\$8.99 per person

## **NY Bagel Bar**

Bagels & Cream Cheese  
Fresh Fruit Tray w/Fruit Dip  
\$10.99 per person

## **Timbers Continental Buffet**

Assorted Rolls, Mini Muffins & Sweet Bread  
Fresh Fruit Tray w/Fruit Dip  
\$10.99 per person

## **Americana Buffet**

Fresh Fruit Tray w/ Fruit Dip  
Scrambled Eggs  
Bacon & Sausage Links  
Hash Browns  
Assorted Rolls, Mini Muffins & Sweet Bread  
\$18.99 per person

## **Timbers Specialty Buffet**

Fresh Fruit Tray w/Fruit Dip  
French Toast Bake & Syrup  
Scrambled Eggs  
Fried Potatoes  
Grilled Ham  
Bacon & Sausage Links  
\$20.99 per person

\*Add Coffee/Tea Station to any buffet for \$1/person

**(Tax and Service Fee Not Included)**

# 2024 Wedding Pricing

## Summer Season (May-August)

	Room Rental	Ceremony Site	Food & Beverage Minimum
Friday	\$1000	\$900	\$5000
Saturday	\$1250	\$900	\$6500
Sunday*	\$750	\$900	\$4500

## Peak-Season (September-October)

	Room Rental	Ceremony Site	Food & Beverage Minimum
Friday	\$1250	\$900	\$5000
Saturday	\$1500	\$900	\$8500
Sunday*	\$1000	\$900	\$4500

## Off-Season (November-April)

	Room Rental	Ceremony Site	Food & Beverage Minimum
Friday	\$1000	\$900	\$4500
Saturday	\$1250	\$900	\$5000
Sunday*	\$750	\$900	\$3500

Room Rental 10am-12am Midnight

\*\*Sunday Room Rental End Time 10pm

# **Preferred Vendor List**

## **Judge/Officiant**

Minnesota Wedding Officiants- Mark Scannel  
612.825.4432

Pastor Bob Headley 763.458.2425

Rev. Derek Kiewatt 952.210.7575  
www.mnreverend.com

Catholic- Father Steve Prokop  
www.weddingofficiant.us

## **Desserts**

Nothing Bundt Cakes 763.784.6772 - Blaine

The Thirsty Whale 612.259.7168 - Minneapolis

Perfectly Filled Cupcakes 612.998.7371 – Andover

Angel Food Bakery – www.angelfoodmn.com --  
St Louis Park

## **Photographers**

Agape Moments 763.432.7229  
www.agapemoments.net

Shane Long Photography 651.402.1151  
www.shanelongphotography.com

Leslie Larson Photography 612.481.1942  
www.leslielarsonphotography.com

## **Accommodations**

Best Western - Blaine 763.792.0750

Fairfield Inn & Suites - Blaine 763.285.4766  
e-mail- ashley.gronert@NHSHotels.com

**Best Western - Isanti** 763.452-0520  
e-mail- cevans@golderhospitality.com

Comfort Suites - Ramsey 763.323.4800

Best Western - Coon Rapids 763.576.0700

## **Videographers**

KAS Films LLC  
www.KASFilmsLLC.com

Jasper Meddock Productions  
www.jaspermeddockproductions.com

## **DJ/Bands**

**PM Enterprises** (Luke) 763.434.2232  
(\*complimentary ceremony music)

Energy Entertainment (Nate)  
energyentertainmentmn.com

Instant Request 952.934.6110

## **Harpist/Singer**

Chris Ward- 612.940.4711

## **Florists**

Custom Floral Design-Michele Copeland  
763.323.8518

Addie Lane Floral 763.784.6826

Forever Floral 763.757.9003

Toni's Flowers- Anoka 763.421.3123

## **Shuttle Services**

**Kottke's Bus Service** 763.755.3100

**Gray Line** - 952.985.7514  
http://grayline-mn.com Contacts: Zoe or Mallory

## **Custom Made Projects (signs, cups/mugs, shirts, hats, party favors, bridal party gifts)**

North of Kansas- Mike e-mail-  
kolden20@outlook.com (check out on Facebook!)