



**Forest Lake VFW Post 4210**  
**Minnesota**



~ 556 SW 12th Street ~ PO Box 307 ~ Forest Lake, MN 55025 ~

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*Autumn/Winter*

*2017*

*Banquet*

*Menu*

Prices effective August 1, 2016

# About our Facilities



The Forest Lake VFW Post 4210 has many options for your event. Our Small Banquet room is 2,112 square feet and can host up to 140 guests. Our Large Banquet Room is 3,520 square feet and can host up to 235 guests. The third option is Both Banquet Rooms, for a total of 5,632 square feet, than can host up to 375 guests.



We have WiFi, a screen, microphones, and a sound system available to help make your event a success. We host many corporate events, classes, workshops, and community events.



We also provide space for beautiful weddings, showers, reunions, parties, banquets, benefits, and ceremonies. We have been a longtime partner of our local Ducks Unlimited Chapter for their Annual Banquets. We also host many events for Scouting and our Forest Lake Sporting Teams.

The Forest Lake VFW Post 4210 also offers a large backyard. Many bridal parties take advantage of this space for wedding photos. We offer ample parking space for all of your needs.

See more photos at [www.facebook.com/ForestLakeVFW4210/](http://www.facebook.com/ForestLakeVFW4210/).

## Banquet Room Pricing

	Small Hall	Large Hall	Both Halls
<b>Weddings/Private Parties</b>			
VFW Post 4210 Members:	\$200.00	\$300.00	\$400.00
Non Members:	\$300.00	\$400.00	\$500.00
Required Deposit:	\$100.00	\$200.00	\$300.00
<b>Corporate Events</b>	\$50.00	\$100.00	\$150.00
(With Food/Beverage Purchase)			
Required Deposit:	\$50.00	\$50.00	\$75.00

Please see Event Coordinator, Joy, for arrangements and pricing for Community Events, Benefits, School/Sporting Events, and Funeral Luncheons.

Deposits are non-refundable.

Deposits are applied toward final balance.

# *Banquet Menus*

## *Appetizers*

**All appetizers may also be served as a Late Night Appetizer  
for Weddings & Private Parties.**

### **Fresh Fruit Tray**

A variety of fresh cut fruit, served with a sweet creamy dip.

### **Veggie Tray**

An assortment of fresh cut raw vegetables, served with dipping sauce.

### **Cheese & Cracker Tray**

A variety of cheeses and crackers.

### **Taco Tray**

Seasoned, smooth sour cream and cream cheese dip, topped with lettuce, tomato, onion, black olives, and shredded cheddar cheese, served with tortilla chips.

### **Vegetable Pinwheels**

Seasoned cream cheese, fresh diced vegetables, and shredded cheddar cheese, wrapped in a flour tortilla shell.

### **Ham & Cheese Pinwheels**

Cream cheese, ham, cheddar cheese, and green olives, wrapped in a flour tortilla shell.

### **Ham & Turkey Minis**

A combination of ham, turkey, American, and Swiss cheeses, served as a mini sandwich.

### **All above options**

**\$3 per person, per appetizer**

### **Meatballs**

Homemade seasoned meatballs, served with BBQ sauce.

### **Chicken Wings**

Naked bone-in wings, served with assorted dipping sauces.

### **Meat, Cheese & Cracker Tray**

Assorted meats, cheeses, and crackers.

### **Quesadilla Tray**

Beef or chicken quesadillas, served with lettuce, tomato, onion, black olives, jalapenos, sour cream, and salsa.

(Only available for 100 people or less)

### **All above options**

**\$4 per person, per appetizer**

## *Salads*

### **Italian Lettuce Salad**

Mozzarella, grape tomatoes, and black olives, tossed in Italian dressing.

### **Garden Salad**

Lettuce, grape tomatoes, sliced cucumbers, and croutons, served with assorted dressings.

### **Classic Caesar Salad**

Lettuce blend, parmesan, and croutons, tossed in a creamy Caesar dressing.

### **Caprese Salad**

Fresh mozzarella, grape tomatoes, and fresh basil leaves, tossed in balsamic vinaigrette.

### **All above options**

**\$1.50 per person, per salad**

## *Luncheons*

### **Taco Buffet**

Shredded seasoned chicken, seasoned ground beef, shredded cheddar, lettuce, tomato, onions, jalapenos, black olives, sour cream and salsa.

Served with tortilla chips and soft flour tortillas, Spanish rice, and cinnamon chips.

**\$8.95 per person**

### **Cold Sandwich Buffet**

A combination of ham, turkey, American, and Swiss cheeses, served as mini sandwiches, also served with lettuce, tomato, onion, mustard & mayo, coleslaw and potato chips.

**\$8.95 per person**

### **Chicken Salad Sandwich Buffet**

Homemade chicken salad served on croissants, fresh fruit and potato chips.

**\$8.95 per person**

## *Dinner Buffets*

### **Traditional Dinner Buffet**

Meat Options:      Old Fashioned Glazed Ham  
                              Roast Beef w/ Au Jus or Mushroom Gravy  
                              Sliced Turkey Breast w/ Dressing  
                              Roast Pork w/ Apple Dressing  
                              Lemon Pepper Chicken Breast

Potato Options:     Mashed w/ Gravy  
                              Cheesy Au Gratins  
                              Garlic Mashed  
                              Parsley Baby Reds  
                              Rice Pilaf

(continued on next page)

Vegetable Options: Sweet Buttered Corn  
Glazed Tarragon Carrots  
Almond Green Beans  
California Medley  
Deluxe Baked Beans

**Option 1: \$14.95 per person**

Choice of one meat, one potato, and one vegetable.

**Option 2: \$16.95 per person**

Choice of two meats, two potatoes, and one vegetable.

Your choices must be the same for ALL guests.

Dinner rolls and butter served with all above meals.

**Add a salad to any of the above options  
for \$1.00 per person**

Choice of: Garden, Italian Lettuce, or Classic Caesar.

**Italian Buffets**

**Spaghetti Buffet**

Noodles, spaghetti sauce, and meatballs, served with breadsticks, and your choice of Italian Lettuce or Classic Caesar salad.

**\$11.95 per person**

**Classic Italian**

Spaghetti and fettuccini noodles, spaghetti sauce, meatballs, Alfredo sauce, and chicken breast strips, Served with breadsticks, and your choice of Italian Lettuce or Classic Caesar salad.

**\$13.95 per person**

## *Sit Down Dinners*

Available only to groups of 150 or less.

All sit down dinners are served with a baked potato, vegetable choice (Sweet Buttered Corn, Glazed Tarragon Carrots, Almond Green Beans, or California Medley), and dinner rolls with butter.

Choose up to 2 options for your guests from the following.

Lemon Chicken Breast

**\$15.95**

Sirloin Steak

**\$15.95**

Hand-Cut Boneless Pork Chop

with Apple Dressing

**\$16.95**

Broiled Cod

**\$15.95**

Prime Rib w/ Au Jus

**\$20.95**

**Add a salad to any of the above options**

**for \$1.00 per person**

Choice of: Garden, Italian Lettuce, or Classic Caesar.

## *Desserts*

Assorted Cookie Tray

**\$1.25 per person**

Assorted Bar Tray

**\$1.50 per person**

Assorted Cheesecake Tray

**\$2.00 per person**

# *Beverages*

Non-Alcoholic Beverage Service  
Coffee, Ice Water w/ Lemon, and Punch/Lemonade  
**Unlimited for \$1.50 per person**

**The following options are available with bartender service only.**

Open Pop Service  
**Unlimited for \$150**

Keg of Beer  
(Michelob Golden Light, Coors Light, Budweiser, Bud Light, MGD, Miller Lite)  
**\$240**

Bottle of Champagne  
**\$15**

Bottle of Non-Alcoholic Champagne  
**\$10**

Wine  
Franzia  
5 liter box  
**\$30**

Wine  
Sutterhome  
Singles  
**\$4**

Bottles/Cans of Beer  
Cocktails  
**\$4 and up**

**ALL above prices are subject to 20% gratuity and applicable sales tax.  
Prices subject to change without notice.**



## *Included*

Linen Tablecloths & Napkins (white, ivory, or black)  
Banquet Tables & Chairs  
Dance Floor  
Guest Book Table  
Cake/Beverage/Gift Tables  
Head Table with Skirting  
Servers  
Set-Up & Clean Up  
Complimentary Champagne to Head Table (weddings only)  
Bridal Room (with Large or Both Banquet Room/s only)

## *Services & Extras*

Bartender Service  
(Parties of 300 or more will require 2 bartenders)  
**\$50 each**

Host or Cash Bar options available  
Drink Tickets available upon request

Security Personnel  
(Required by the State of MN at all events of 100 or more)  
(Parties of 400 or more will require 2 security personnel)  
**\$100 each**

Cake Cutting & Service  
**\$75**

Round Tables  
(60", seat 8)  
**\$10 each**

Decorating  
Includes: Clear String Lighting, Tulle,  
Floral/Greenery, Archway at Entrance or Ceremony Site  
**\$150**

Mirrors & Candles  
**\$3 per table**

# Conditions

Final food count due 2 weeks prior to event

Payment for food due at that time

Payment for bar and services due at conclusion of event

All events must end at midnight

No confetti allowed

All candles must be enclosed or battery operated

You may not hang any décor on walls

You may hang décor from ceiling

No bubbles allowed

No smoke/fog machines allowed

Bands or DJs allowed

Rooms may be available for you prior to event start time – discuss with Event Coordinator

Please remove all personal belongings at conclusion of event; we are not responsible for items left

All alcohol must be purchased from VFW

No alcohol to be brought in

Please do not stand on tables or chairs

Please do not sit on tables

All food must be purchased from VFW, with the exception of candies, mints, nuts, and cake

No minors may consume/possess alcohol

You will be held responsible for any damages caused by your guests

**Thank you so much for sharing your event with us!**

*Forest Lake VFW Post 4210*

*Joy Nienow Stoen, Club Manager/Event Coordinator*

*Theresa Anderson, Kitchen Manager*

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Event Name: \_\_\_\_\_ Event Date: \_\_\_\_\_

Contact Name/s & Number/s: \_\_\_\_\_

Responsible Party Signature: \_\_\_\_\_

(By signing above, I agree to all above conditions and accept responsibility for all costs and damages.)

Address: \_\_\_\_\_

Approximate # Guests: \_\_\_\_\_ Deposit Date/Amount/Form: \_\_\_\_\_