

2024 - 2025

You Deserve The Best On Your Special Day

Prestwick Golf Club offers everything you've ever dreamed of for your wedding– all in a comfortable and gracious setting defined by a commitment to service. The Club provides much more than a typical wedding venue, with full access to all our amenities for you and your wedding party including indoor and outdoor ceremony options and a Bridal Suite & Groomsmen Lounge on site. Our Clubhouse boasts a casual elegance and is conveniently located just 20 minutes from downtown St. Paul and Minneapolis.

Weddings at Prestwick Golf Club & Event Center

Wedding Package Inclusions

-Day of Coordination - Complimentary Tasting - Bridal Suite & Groom's Lounge

Ivory, White, or Black Tablecloths - Linen Napkins Hand Pinned Skirting

Mirror and Votive Candle Centerpieces - Dance Floor - Fireplace -Private Terrace

Complimentary Coffee, Cold / Hot Tea

Hand Crafter Dinner Menus - Professional Dinner Service

Handheld Wireless Microphone Screens and Projectors for Photo Slideshow

Outdoor Ceremony Site with Arbor



FAQs

How much is the rental?

Rental rates vary between the day of the week and month of the year. In prime season (May-October) a Friday ballroom rental is \$2250 and Saturday ballroom rental is \$2500. Off season rates (November-April) Friday ballroom rental is \$1800 and Saturday is \$2000. Rental Rates include tables, chairs, use of ballroom from 8am-12pm, set up & tear down of anything supplied by Prestwick Golf Club, general staffing & bartenders, dance floor, outdoor patio-deck area and our Bridal Suite & Groomsmen Lounge, located in our newly renovated Golf Simulator Suite.

What is your capacity?

Our ballroom maxes at 200 seated, Indoor ceremony 100-150 and Outdoor ceremony maxes at 200. Our standard guest tables are 60" oval tables, which max at 8 guests per table.

How do I secure my date?

\$1000 non-refundable deposit & signed contract are required to secure the date. Your date is not secured until all items have been received by our catering department. Reach out to our Events Manager today, to start the process. You can call at 651-294-3165 or email to prestwickevents@prestwick.com

Can we bring our own food and drink?

Due to MN Health Code & Insurance policy, we do not allow outside food beverage on property. However, we do allow outside desserts for a nominal cutting fee, if they are prepared by a licensed kitchen and baker.



Do you have a wedding planner?

We do not have an on-site wedding planner; we have an event manager who will work with you on your contract, menu selections, set up details, timeline, and basic contact information for your vendors. We also have a banquet manager who will be on-site for the duration of your event

Gold Wedding Package

55++ per person

Champagne toast for all guests before dinner \$5 pp

Host to Choose One Salad for Guests

Composed Salad

garden greens, english cucumber, grape tomato, red onion, dressing choice

Caesar Salad

hearts of romaine lettuce, caesar dressing, shaved parmigiana reggiano, crotons



Entrees Pre-Selected by Guests

(choose three options)

Braised Beef Short Rib

scalloped potatoes, grilled asparagus, short rib jus

Bacon Wrapped Pork Tenderloin

pineapple salsa, rosemary demi-glace, butter & garlic green beans, scalloped potatoes

Grilled Alaskan Salmon

alaskan salmon, ginger & soy glazed, sesame slaw, butter & garlic green beans, scalloped potatoes

Pan Roasted Mediterranean Chicken

chicken breast, scalloped potatoes, butter & garlic green beans,

oven roasted tomato-basil cream sauce

Ricotta & Parmigiana Reggiano Ravioli

house made ravioli, lemon & thyme cream sauce, parmigiana reggiano

(additional entree \$5.00 upcharge per person)



Platinum Wedding Package

65++ per person

Champagne toast for all guests before dinner \$5 pp

Host to Choose One Salad for Guests

Composed Salad

garden greens, english cucumber, grape tomato,

red onion, dressing choice

Caesar Salad

hearts of romaine lettuce, caesar dressing,

shaved parmigiana reggiano, crotons

Strawberry and Spinach Salad

aged feta cheese, candied pecans, sweet onion,

strawberry balsamic dressing



Entrees Pre-Selected by Guests

(choose three options)

Beef Tenderloin

scalloped potatoes, grilled asparagus, cognac-wild mushroom demi-glace

Pecan Crusted Walleye

scalloped potatoes, butter & garlic green beans, cherry beurre blanc

Bacon Wrapped Pork Tenderloin

pineapple salsa, rosemary demi-glace, butter & garlic green beans, scalloped potatoes

Pan Roasted Mediterranean Chicken

chicken breast, scalloped potatoes, butter & garlic green beans, oven roasted tomato-basil cream sauce

Ricotta & Parmigiana Reggiano Ravioli

house made ravioli, lemon & thyme cream sauce, parmigiana reggiano

(additional entree \$5.00 upcharge per person)



Beverage Options

Non-Alcoholic Beverages

Lemonade or Fruit Punch \$25.00 - Per Gallon Non-Alcoholic Sparkling Wine or Catawba Juice \$21.00 - each Fountain Soft Drinks or Bottled Soft Drinks \$3.00 - each Mineral Water or Juice \$2.50 - each

Cocktails

Full Bar is Available

Tap Beer

Domestic Beer:

Anheuser-Busch, Coors, Budweiser, Miller, ect. 6- by the glass / 425.00 by the Keg

Imported Beer:

Guinness, Corona, Bass, Heineken, ect. 7- by the glass / 495.00 by the Keg

Local / Domestic Craft Beer: Surly, Fulton, Lagunitas, Bells, Thor's, ect. 8- by the glass / 525.00 by the Keg



Wine

William Hill, Chardonnay (House Wine), Central Coast, California 8- glass / 30- bottle

William Hill, Sauvignon Blanc (House Wine), Central Coast, California 8- glass / 30- bottle

William Hill, Cabernet Sauvignon (House Wine), California Central Coast 8- glass / 30- bottle

MORE WINE OPTIONS AVAILABLE UPON REQUEST

For More Information and Inquires Please Contact Nikki Mackondy at 651-294-3165

Notes