

Located in the scenic Cannon River Valley, Welch Village Ski and Snowboard Resort provides a unique backdrop for your event.

Nestled on the northern edge of Minnesota Bluff Country, Welch Village provides a distinctive and secluded setting for any special occasion.



Welch
Village
Ski and Snowboard Area

Overlooking our wooded slopes, the main chalet offers a unique and serene setting for your special day.

Our spacious venue offers a large outdoor patio overlooking our green slopes and open lawn. The main chalet can accommodate 100-300 guests.



Weddings, Receptions & Events

Our wedding reception, which can include an onsite ceremony, allows you, your family & friends the opportunity to enjoy your entire day at Welch Village, for memories that will last a lifetime.

Wedding Reception Package - \$795

With on-site Ceremony - \$950

Includes:

Indoor seating up to 300

Dinnerware

Round and Rectangle Tables & Padded Chairs

Black-skirted wedding party & service tables

Bridal party changing area

Indoor back-up Room for Ceremony

Full Bar & Bartenders

Meetings & Conferences (Mon-Thurs)

Indoor Seating up to 300

Set-up & clean up

Dinnerware

Round and Rectangle Tables & Chairs

AV Equipment (additional)

Security Staff

A Security Officer is required and contracted by Welch Village for a fee of \$210

Jason Baker, Head Chef and Catering Manager - jason@welchvillage.com

Welch Village Chalet Rental Agreement

PRIVATE PARTIES – ONE DAY LEASE

\$795 Main Chalet Reception ONLY

Date of Event: Month _____

\$950 Main Chalet Reception and Ceremony

Day _____ Year _____

\$300 Conference/Meeting Mon-Thurs

Day of week _____

Deposit of \$300 due when contract is signed and is not refundable.

Remainder due 30 days after signing contract and non-refundable 180 days before event. Prices subject to change.

Payment for pre-arranged bar, keg or bottle beer, wine or champagne will be due no later than the day prior to event. Additional reserve keg and/or beverages will be due night of event.

Damages: The renting party will be responsible for all damages indoors or outdoors which are not normal wear and caused by the action of their guests. We ask that you please refrain from using any confetti, glitter, staples, nails or unfinished fabrics when decorating. Welch Village will provide standard cleaning.

Security: A Security Officer is required to be on duty. The fee is \$210 and is in addition to the chalet fee.

Liquor Policy: We provide cash bars and bartenders with a minimum of \$300 in sales. All beverages must be provided by Welch Village. A per bottle corking fee of \$10 is charged for any special champagne or wine carried on.

Liability: Welch Village assumes no responsibility for accidents or loss or damage to personal property. All persons who use our facilities do so at their own risk.

Personal Items: Items must be removed at the end of the evening. We are not responsible for any items left behind.

Entertainment: Bands and DJ's must finish playing by 12:00 a.m. and out of chalet by 1:00 a.m.

Parking Lot: Our parking lot is locked after events until Monday. Any cars remaining must be moved to outside of the gates.

In the event of unforeseen circumstances, Welch Village reserves the right to transfer the renting party to an alternative location with the consent of the renting party. The down payment will be refunded if this causes a conflict. Please initial each box to confirm that you have read and understood the policies.

I have read, understood and agree to abide by the terms contained in the above agreement and understand prices are subject to change.

RENTING PARTY:

Bride's Name _____ e-mail _____

Signature _____ date _____

Home phone _____ cell phone _____

Groom's Name _____ e-mail _____

Signature _____ date _____

Home phone _____ cell phone _____

Address: _____

Welch Village office use: Initials _____	Deposit payment: _____	Date: _____
Initials _____	Balance paid: _____	Date: _____

Decorations

Decorating of the chalet may be done the day prior to event providing nothing is scheduled, otherwise after 9 a.m. the day of the event. Please let us know when you plan to decorate. If using a professional decorator, please advise us of their name and contact information. Decorating should be taken down the night of the wedding. Decorating of high beams in Timber Room is not allowed.

You may use signs, banners, balloons, lights, pins and removable strips. We ask that you do not use nails or harsh tapes (such as duct). You may use tulle, however, not on the Timber Room beams. Candles in heat-proof holders may be used and burnt until after dinner, and must be table height. Candle tapers must be enclosed. Burnt linens will incur a charge. Glitter and raw-edge fabric are not allowed.

Tables

Fabric table clothes and napkins will be charged and set up by the Catering Staff at .25 per person. We will provide black cloth skirting for the bridal table, buffet serving table, cake/punch table and guest book/gift table. Dinnerware, flatware and goblets are provided!

Bridal Table	3 six foot tables available (up to 20 guests)
Cake/Punch Table	2 six foot tables/ one with tier
Gift/Guest Book Table, etc.	2 six foot table

Ceremony

Ceremony chairs and accessories are not included and local rental information is available upon request with Ripley Rental of Red Wing recommended. Please schedule rehearsal with our Coordinator.

AV Equipment

A wireless microphone, projector and screen can be provided for a cost of \$50. Please provide your own laptop.

Wedding Cake & Candy

Wedding cake/dessert must be from a commercial baker/bakery. There is a charge for cake cutting and serving by our staff. Carry-on candy is only allowed as a guest favor at the table setting.

Food safety and licensing laws dictate that, with the exception of wedding cake/dessert from a commercial baker or guest favor, no carry-on food will be permitted at Welch Village. Health safety policy dictates that leftover food cannot be taken home.

Contract/Deposit/Cancellation

A deposit of \$300 and signed contract is due at time of booking. The additional venue chalet fee is due 30 days after signed Agreement. Chalet and/or ceremony fee(s) are non-refundable 180 days (6 months) before the event.

A 6.875% Sales Tax and 18% Service Fee are added to all food and beverage, and some rental item costs. All Prices subject to change.

Hors d'oeuvre's

Per 100 Guests

Fruit and Nuts \$300

Variety of fresh fruits with assorted candied and roasted nuts.

Meatballs \$175

BBQ, Swedish or Thai Chili.

Crudités \$250

Fresh seasonal vegetables served with roasted garlic ranch dip.

Spinach and Artichoke \$200

Spinach and artichoke hearts, parmesan and cream cheese, roasted garlic and herbs served with crostini.

Fresh Fruit Platter \$250

Assortment of locally grown, seasonally available fresh fruits.

Smoked Salmon \$300

Smoked salmon, cream cheese, lemon and herbs in phyllo cups.

Stuffed Mushroom \$300

Mushroom caps stuffed with your choice of spinach and artichoke, Italian sausage or crab.

Antipasto Skewers \$300

Prosciutto, fresh mozzarella, cherry tomatoes and basil topped with blood orange balsamic reduction.

Meat and Cheese \$325

Specialty meats and local cheeses served with crackers and baguette bread.

Black & Blue \$350

Cajun seasoned, seared blackened beef tips served with a blue cheese and white wine cream sauce.

Crab Cakes \$400

Jumbo lump crab cakes made from scratch, topped with tropical salsa.

Midnight Snacks

Deli Sliders \$75 per 50 sandwiches

14" Pizza \$12 and up

Chips and Salsa \$40 per 50 guests

Chex Mix \$10 per pound

Vegetables

Market Fresh Seasonal Vegetables- Based on availability

Butter and Herb Sweet Corn

Traditional Chef's Blend- Carrot, green beans, red onion and green pepper

Garlic and Herb Asparagus

Green Beans Almandine

Starch

Baby Red Mashed Potatoes

Herb Roasted Red Potatoes

Rice Pilaf

Quinoa Blend

Entrée's

Pork Loin- Slow roasted, whole boneless pork loins topped with apple mint glaze.

\$15.95 per guest

Beef Roast- Whole cuts of beef oven roasted to medium rare, served with seasonal mushroom demi-glace.

\$16.95 per guest

Chicken Breast- Garlic and herb seasoned chicken breast topped with saffron buerre blanc.

\$14.95 per guest

Salmon- Fresh, hand cut filets topped with citrus chilé cilantro glaze and pineapple salsa.

\$16.95 per guest

Pit Ham- Brown sugar, cinnamon and spice with orange ginger glaze.

\$13.95 per guest

Roasted Chicken- Herb and spice crusted bone-in chicken, slow roasted and juicy.

\$13.95 per guest

Pulled Pork- Chef's special blend seasoning, hand rubbed and slow braised.

\$12.95 per guest

All entrees served buffet style with your choice of Caesar or garden fresh salad, one vegetable choice and one starch choice. Coffee, hot tea and rolls with butter also included. Additional entrees may be added for half of the lesser priced item. Additional sides may be added for \$2.00 per guest. An additional charge of \$2 per entrée will be added for plated dinners.

Vegetarian and Vegan options available upon request. Gluten Free available for an additional charge.

Prices do not include 6.875% MN Sales Tax and 18% Gratuity added to all food and beverage purchases.

Prices subject to change without notice, certain items are seasonal in availability

Pasta Buffet- Fettucine or Penne, Tomato and Alfredo Sauce, Sautéed Vegetables. Served with Caesar or Garden Salad and Garlic Breadsticks

\$15.95 per guest

Add chicken breast or Italian sausage for an additional \$2.00 per guest

Prime Rib Buffet- Garlic and Herb crusted, slow roasted medium rare. choice of one starch, one vegetable, garden salad and dinner rolls.

\$24.95 per guest

Items may be added for an additional charge. Buffet items include hot tea and coffee at no extra charge.

Looking for Something different? Custom catering options are also available to suit any needs! Ask Jason about creating your own custom, chef-tailored menu sure to please any crowd. Certain restrictions apply, see for details.

Desserts

NY Cheesecake - \$4

Red Velvet Cake - \$4

Tiramisu - \$5

Chocolate Bundt Cake w/ Salted Caramel - \$6

Cake Cutting Service

Wedding cakes and other desserts may be brought on site for your event provided they are purchased from a licensed bakery or retail store. While some desserts may not require cutting, cakes must be cut and served to your guests. We offer two options for this.

1. Cakes will be cut, individually plated and served to your guests by our staff. The cost for this is \$100.
2. Cakes will be cut, individually plated and placed on a table for guests to serve themselves. The cost for this is \$50.

We proudly support our local businesses and highly recommend Hanisch Bakery in Red Wing, Hi-Quality Bakery in Cannon Falls and Emily's Bakery in Hastings.

Linen Rental

We offer table coverings and napkins for a fee of 25 cents per guest according to your final head count. Standard colors of black or white. Other colors are available for an additional fee and are subject to availability.

Beverage Selections

Non-Alcohol

Soda/cup	\$1
Unlimited soda available, price based on final head count	
Fruit Punch, Lemonade, Iced Tea	\$20/3 gal.
Coffee/gallon	\$15
Milk/carafe	\$5

Keg & Bottled Beer

Domestic Keg	\$250	Domestic Bottle	\$4
Premium Keg	\$350	Premium Bottle	\$5
Domestic Tap	\$4.75	Premium Tap	\$5.50

Premium beer also available in 1/6 barrels starting at \$150, Premium beer prices may vary based on your selection, Please see Jason for a full list of premium breweries.

Cocktails

Rail Brands	\$5.25	Call Brands	\$5.75
Top Call	\$6.25	Premium	\$7 and up

Wine & Champagne

Our wine list is separated into three tiers and prices vary based on your selection. Please ask Jason for a full listing of available vintners.

White Wines- Chardonnay, Sauvignon Blanc, Pinot Grigio, Riesling, Moscato.

Pink Wines- Rosé, White Zinfandel

Red Wines- Cabernet Sauvignon, Merlot, Pinot Noir, Malbec & Red Blends.

First Tier/glass	\$5	First Tier/bottle	\$20
House Wine/glass	\$8	House/bottle	\$30
Premium Selection	\$12	Premium/bottle	\$45
Champagne/bottle only \$20			

There is a \$300 beverage minimum on all events.

Prices do not include applicable 6.875% MN sales or 9.375% MN liquor tax and 18% gratuity.

ALL PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE.