

EVENT POLICIES

**Thank you for choosing Historic Medora for your special event!
Please read our policies and guidelines carefully.**

DEPOSITS: A non-refundable deposit is due at the time of booking date and contract to be signed within two weeks. The deposit is half the price of the event space being rented out.

GUARANTEES: A guaranteed count is required 3 business days prior to the group's arrival. It is the responsibility of the client to advise the final guarantee to the TRMF Group Sales Office. In the event no guarantee is received by TRMF, the original contracted number or the actual number of guests served will be charged, whichever is greater. Once set, the guaranteed number can increase in number but cannot decrease.

CANCELLATION POLICIES: When cancellation occurs prior to the event, the following policies and charges are applicable:

- Cancellation of a rental space within three days before the event will result in a full rental charge of the space. Deposits placed on the rental space are not refundable at any time.
- Three or less days prior to event – 100% of food and beverage expenses and 50% of tickets
- Two or less days prior to event - \$50 per cancelled sleeping room
- Special Orders – 100% of food and beverage expenses

METHODS OF PAYMENT: Acceptable methods of payment include cash, check, credit card and direct billings if prior credit authorization approval has been established. CASH, CHECK OR CREDIT CARD: All charges, based upon the written guarantee, must be paid in full immediately following the function. DIRECT BILLING: Applicants must complete an application at least 10 business days prior to the function. Payment due within 30 business days of receipt. Applications are available from the TRMF Group Sales Office.

FOOD AND BEVERAGE: Food & beverages order must be made at least 30 days in advance. A minimum of \$250 per catering event is required. If minimum is not achieved, or order is later than 30 days in advance, automatic \$50 catering service fee will be charged. Any special order & requests are a minimum of \$2.00 upcharge. A minimum of \$500 is required on a banquet bar per every 3 hours of service. If minimum is not achieved a \$25 bartender service fee will be charged per hour served. Outside food and beverages are not permitted at any of our locations. Any unauthorized outside food & beverage will be subject to a charge of up to \$500. State law prevents groups from removing catered food or beverage from the premises due to license restrictions.

ROOM SET UP: Your venue rental is inclusive of audio visual system, microphones, and one complimentary room set up. We offer Theatre, Classroom, U- Shape, Hollow Square,

Conference, Banquet & Banquet Rounds set ups. Room Set Up must be confirmed three days prior to event along with your guaranteed count for meals & tickets. Last minute room set up change, or flipping set up within one calendar day will result to set up fee of \$75. Please ask your Group Sales representative which set up might be best suitable for your group needs dependent on venue and number of people.

TAXES AND GRATUITIES: All catered events are subject to a 7.5% state and local sales tax, a 9.5% liquor tax, and an 18% gratuity charge.

DECORATING AND ENTERTAINMENT: Please keep in mind the following restrictions when you are planning your event:

In accordance with City and State Fire Codes, open flame candles are not allowed. They must be enclosed in glass. Flame must be 3 inches below the enclosure.

ABSOLUTELY NO confetti, glitter, potpourri or "sprinkles" are allowed.

ABSOLUTELY NO nails or push pins allowed for hanging decorations or signs.

TRMF does not provide extension cords for your decorating needs. Any cords in a walking path must be taped or secured.

•We understand and appreciate how important traditions are to special events, however, charges for any breakage or damage to hotel property will be billed to host party.

Entertainment may be brought in for your event; however, TRMF requires a copy of the entertainment insurance policy prior to the event. If the volume from the entertainment disturbs other patrons, we reserve the right to reduce the volume.

SECURITY POLICY: Additional uniformed security may be required at the group's expense. Please consult the Group Sales Office regarding requirements and appropriate charges. Any dance with bar service will require security. TRMF reserves the right to monitor all private parties. The group assumes responsibility for all damages caused by any person attending the function. TRMF shall not assume responsibility for the damage or loss of any merchandise or articles left in the banquet or meeting spaces prior to, during or following an event.

I have read and agreed to these terms and events policies.

Customer Signature.

BREAKFAST

All breakfasts include coffee • Minimum of 25 ppl for buffet • Kids 6-12 \$2 off; 5 and under \$5

BREAKFAST BUFFET

Includes eggs topped with cheddar cheese, seasonal fruit and your choice of the following:

Select one: French toast or Belgian waffles with maple syrup

Select one: Seasoned breakfast potatoes or tri-tator hash browns

Select one OR two: Bacon, link sausage

ONE MEAT BUFFET:

\$16.95 / person

TWO MEAT BUFFET:

\$17.95 / person

HOT AND READY BREAKFAST CROISSANT SANDWICH

\$12.95 / person

A large breakfast sandwich served on a flaky croissant, with egg, cheese and your choice of bacon or sausage. Includes whole fruit, granola bar and juice. Can be ordered "to go."

PREMIUM CONTINENTAL BREAKFAST

\$11.95 / person

Scrambled eggs topped with cheddar cheese, assorted pastries, yogurt and fresh seasonal fruit.

CONTINENTAL BREAKFAST

\$8.00 / person

Assorted muffins and pastries, individual yogurt and granola.

A'LA CARTE BREAKFAST

Assorted Premium Donuts

\$22.95 / dozen

Gourmet Muffins

\$32.95 (4 oz.) / dozen

Caramel Rolls

\$36.95 (4 oz.) / dozen

Assorted Pastries

\$22.95 / dozen

Yogurt/granola

\$2.00 / each

Whole Fresh Fruit

\$1.45 / each

Coffee (Regular or Decaf)

\$23.00 / gallon

Bottled Water

\$2.50 / each

Canned Juice

(Orange, Apple or Cranberry)

\$2.30 / 5.5 oz.

Fruit Juice

(Orange, Apple or Cranberry)

\$11.45 / pitcher (48 oz.)

\$31.00 / gallon

Milk

\$11.45 / pitcher (48 oz.)

Catch the Medora Gospel Brunch most Wednesdays, Fridays, Saturdays and Sundays at 9:30am.
Ask about group discounts!

BREAKS

SADDLE UP & GIDDY UP!

\$8.95 / person

A selection of whole fruits, granola bars, mixed nuts, and assorted sodas and water.

CHOCOLATE COWPIES

\$9.95 / person

Fudge brownies, cookies, dark chocolate covered almonds, and assorted sodas and water.

GREENER PASTURES

\$8.00 / person

Veggies, hummus, string cheese, pretzels and assorted sodas and water.

“GOOD” TO GO

\$9.95 / person

Individual apple and carrot packs, ranch cup, assorted granola bars, smart popped cheddar popcorn, bottled water and assorted sparkling water.

BABBLING BROOK

\$8.00 / person

Vanilla ice cream floats in bubbly soda flavors (orange, rootbeer and strawberry).

MEDORA’S OLD FASHIONED ICE CREAM

\$8.00 / person

Three fun flavors straight from our ice cream shoppe. One flavor per 25 people. Vanilla ice cream is served with chocolate and strawberry sauce.

A’LA CARTE BREAK ITEMS

Whole Fruit

\$1.45 / each

Assorted Fresh Baked Cookies

\$14.95 / dozen

Chex Mix and Gardetto’s

Snack Mix

\$12.10 / pound

Assorted Bars

\$28.95 / dozen

Medora Brownies

\$25.95 / dozen

Mixed Nuts

\$25.95 / pound

Trail Mix

\$15.95 / pound

Bottled Water

\$2.50 / each

LaCroix Sparkling Water

\$3.00 / each

Ice Tea or Lemonade

\$19.95 / gallon

Soda (Coca-Cola products)

\$3.00 / each

PLATED LUNCHES

All lunches include lemonade.

ROAST TURKEY

\$15.95 / person

Juicy roasted turkey breast with seasoned stuffing, mashed potatoes, gravy, vegetable and roll.

FRENCH DIP SANDWICH

\$16.95 / person

Thinly sliced roasted prime rib, toasted hogie roll topped with melted cheese and horseradish aioli, and fries.

ROAST BEEF

\$16.95 / person

Slow-roasted beef, mashed potatoes, gravy, vegetable, and dinner roll. *50 or more people.

CHICKEN OR BEEF KEBABS

Chicken \$14.95 / person

Perfectly grilled pieces of beef or chicken skewered with assorted vegetables brushed with a sweet chili glaze. Served with wild rice blend and fruit garnish. (GF)

Beef \$15.95 / person

Mix \$16.95 / person

CHICKEN KIEV

\$13.95 / person

Chicken breast meat (4 oz) lightly battered, oozing with parsley garlic butter. Served with wild rice blend, vegetable and roll.

SOUP AND CROISSANT SANDWICH

\$12.95 / person

Thinly sliced turkey or ham, lettuce, tomato, and onion served on a light, buttery croissant. Potato chips and choice of soup.*

Vegetable Selection – Creamed corn, glazed baby carrots, garlic green beans

Substitute garden salad in place of vegetable \$4

Soup Selection – Chicken Noodle, Beef Vegetable, Chicken Wild Rice, Tomato Basil

*** Add a cup of soup to any entrée \$4**

Add garden salad to any entrée \$5

LUNCH BUFFETS

All lunch buffets include lemonade • 25 person minimum for buffet • Kids 6-12 \$2 off; 5 and under \$5

ON THE GO LUNCH

\$14.95 / person

Your selection of deli honey ham or turkey shaved thin and piled high with lettuce and cheese on a flaky croissant. Includes mayo, mustard, potato chips, whole fruit, cookie and bottled water.

DELI SANDWICH BUFFET

\$15.95 / person

Add soup* / \$4.00

Selection of deli honey ham and turkey with lettuce, tomatoes, onions, cheese, mayo, mustard. Includes croissants, chips, and cookies. Choice of pasta or potato salad.

PASTA BAR

\$14.90 / person

Add grilled chicken / \$3.45

Penne pasta served with our chef's own creamy alfredo sauce, marinara meat sauce, garlic toast and tossed garden salad with dressing.

POTATO BAR

\$12.95 / person

Jumbo baked potato served with chili, sour cream, cheddar cheese, bacon pieces, sautéed onions and mushrooms. Served with a tossed garden salad and dressing. (GF)

T.R. PICNIC

\$16.95 / person

Crispy fried or barbequed chicken, coleslaw, macaroni and cheese, garlic toast and fresh seasonal fruit.

TACO BAR

\$17.95 / person

Tortilla and taco shells served with seasoned ground beef, shredded chicken, lettuce, cheddar cheese, sour cream, salsa, diced onions and tomatoes along with fresh seasonal fruit and Spanish rice.

BBQ PORK SANDWICHES

\$12.95 / person

BBQ pork slow cooked until fork-tender, toasted garlic butter bun, coleslaw, chips and seasonal fruit.

BEEF POT ROAST

\$17.95 / person

Tender seasoned beef, mashed potatoes, gravy, vegetable, fresh fruit, and dinner roll.

***Soup Selection** – Chicken Wild Rice, Vegetable Beef Barley, Chicken Noodle, Tomato Bisque

PLATED DINNERS

All dinners include fresh bread with butter, coffee, chef's choice vegetable and your selection of either garden salad or caesar salad.

PRIME RIB

\$43.95

Succulent slow roasted 12 oz. choice angus beef prime rib accompanied with au jus, garlic mashed potatoes, and our own housemade creamy horseradish sauce. (GF)

BISON OSSO BUCCO

\$43.95

Braised for hours until fork-tender. Generous portion atop crushed potatoes, green beans, caramelized onions and horseradish sauce. (GF)

BEEF TENDERLOIN

\$47.95

Choice angus beef tenderloin served with gorgonzola cream sauce, seasoned vegetables and garlic mashed potatoes. (GF)

JUMBO SHRIMP

\$37.95

Deep-fried or pan seared, lemon risotto, seasonal vegetables, and citrus beurre blanc.

TOFU STIR FRY

\$14.95

Stir fried tofu and seasonal vegetables over rice noodles. (Vegan)

CANADIAN WALLEYE

\$34.95

Freshwater Canadian walleye pan seared. Served with roasted potatoes, chef's choice vegetable, and citrus beurre blanc. (GF)

ROASTED AIRLINE

CHICKEN BREAST

\$28.95

Chicken breast, lemon risotto, seasonal vegetables, and finished with Alabama white BBQ sauce.

CAVATELLI PASTA

\$22.95

Sweet garlic mascarpone, thyme sauce, shrimp, wild mushrooms, English peas, finished with parmesan cheese.

PORK CHOP

\$20.95

Center cut pork chop (7 oz) in Bourbon Sasparilla glaze, roasted potatoes, and chef's choice vegetable.

BISON LASAGNA

\$32.95

Local ground bison Bolognese layered with bechamel, mozzarella, and parmesan.

Add shrimp to any entrée,
(3) deep-fried or pan seared – **\$10**

COOKOUTS

All cookouts include lemonade • 25 person minimum for cookout
Chef attendant \$25 per hour to grill on site • Kids 6-12 \$2 off; 5 and under \$5

PITCHFORK STEAK FONDUE

(Group discounts available)

June 1 through September 8

“Best Steak in the West!” A 12 oz. steak that is fondued with western flair. Served buffet-style with baked potatoes, baked beans, fresh fruits and vegetables, garlic toast, coleslaw, brownies, sugared donuts, lemonade and coffee. If steak isn't your thing the Cowboy Cookout offers Buffalo Roast, Herb Roasted Chicken and BBQ Ribs (Cowboy Cookout is only available Sunday-Thursday) Served at 5:30 p.m. MDT at the Tjaden Terrace during the summer season.

Featured on the Food Network's nationally televised show, “Best Of!”

SIRLOIN

\$31.95 / person

Chargrilled sirloin (8 oz.) served with baked potato, baked beans, coleslaw, garlic toast, fresh seasonal fruit, sour cream, and butter.

BBQ COOKOUT

\$21.95 / select one

Choose from beef brisket, smoked ribs, barbeque chicken. Served with baked potato, baked beans or macaroni and cheese, coleslaw, garlic toast, fresh seasonal fruit, and sour cream.

\$25.95 / select two

BURGER COOKOUT

Beef burger served with baked beans or macaroni and cheese, coleslaw, potato chips, lettuce, tomatoes, onions, pickles, and condiments.

BEEF BURGER (1/3 LB.)
\$16.95 / person

**BEEF BURGER AND
BRATS** (1/3 LB.)
\$20.95 / person

BISON BURGER (1/3 LB.)
\$20.95 / person

**BISON BURGER AND
ELK BRATS** (1/3 LB.)
\$23.95 / person

ROASTED WHOLE PIG

\$24.95 / person

Slow roasted Mojo marinated pig, pasta salad, pineapple slaw, rolls, and fresh fruit.

DINNER BUFFETS

25 person minimum for dinner buffets • Kids 6-12 \$2 off; 5 and under \$5

BUFFET

Center Cut Pork Chop \$20.95

Tender pan fried pork chop topped with an Alabama white BBQ sauce. Recommended sides: garlic green beans, herb roasted potatoes.

Beef Pot Roast \$21.95

Fork tender, slow cooked roast with brown gravy. Recommended sides: creamed corn, garlic mashed potatoes.

Chicken and Beef Kababs \$20.95

Tender beef and chicken skewered with onion, pineapple, and mushrooms brushed with a sweet chili glaze. Recommended side: garlic green beans, wild rice blend. (GF)

Chicken Kiev (7oz) \$21.95

Battered chicken breast oozing with parsley garlic butter, wild rice blend, glazed baby carrots.

Garlic Herb Roasted Chicken \$20.95

Lightly seasoned, golden brown assorted chicken cuts. Recommended sides: garlic mashed potatoes and gravy, glazed baby carrots. (GF)

Crispy Fried Chicken \$20.95

Breaded and deep fried assorted chicken cuts. Recommended sides: garlic mashed potatoes and gravy, creamed corn.

Smothered Chicken (7 oz) \$19.95

Grilled 7oz chicken breast filet topped with a creamy mushroom sauce. (GF)

Dinner buffet includes garden or Caesar salad, fresh rolls, and coffee

CARVING STATION

Prime rib \$43.95

Succulent beef ribeye, slow roasted and cooked to medium, garlic mashed potatoes, garlic green beans with au jus and horseradish sauce. (GF)

Roast beef \$24.95

Tender choice roast beef cooked to medium, mashed potatoes, gravy, glazed carrots.

Roast turkey \$19.95

Perfectly seasoned juicy turkey breast, gravy, mashed potatoes, creamed corn.

Baked ham \$19.95

Whole muscle ham, glazed with Sasparilla, baked potato, sour cream, creamed corn.

Carving stations require a chef attendant at each station for \$27 per hour.

SIDE SELECTIONS

Starch Selections:

Baked Potato
Garlic Mashed Potatoes
Herb roasted potatoes
Wild Rice Blend

Vegetable Selections:

Garlic Green Beans
Glazed Baby Carrots
Creamed Corn

Add your choice to any dinner buffet or carving station: fried chicken, herb roasted chicken, roast beef \$6

DESSERTS & KIDS MENU

KIDS MENU

Available plated only • One selection per event

CHICKEN STRIPS

\$9.00 / plated

Chicken strips (3) deep-fried all white breast meat with French fries and ranch dip

CHEESEBURGER

\$9.00 / plated

Cheeseburger (1/4 lb.) served with French fries

MACARONI AND CHEESE

\$9.00 / plated

Macaroni and cheese served with French fries

MINI CORN DOGS

\$9.00 / plated

Mini corn dogs (6) served with French fries

DESSERTS

Mini Royal Cheesecakes

\$2.65 / each

Assorted bite-sized cheesecakes: chocolate cappuccino, silk tuxedo, vanilla, chocolate chip, lemon, raspberry, amaretto almond

House Made Cheesecakes

\$9.15

Chocolate caramel oreo, lemon blueberry, or today's seasonal flavor

Cakerie Gourmet Dessert

Selection - \$5.15

Lemon cream cake, raspberry white chocolate, chocolate triple tiger cake

Bistro Desserts

\$4.85

Tiramisu, red velvet cheesecake, peanut butter chocolate, key lime

Country Crumbles

\$7.50

Apple, peach, or blueberry with made-in-Medora vanilla ice cream

Chocolate Mousse

\$5.75

With seasonal berries (GF)

Sticky Toffee Pudding

\$9.15

with made-in-Medora vanilla ice cream

Chocoflan

\$8.00

Chocolate cake topped with caramel flan

HORS D'OEUVRES AND FOOD DISPLAYS

COLD HORS D'OEUVRES

Shrimp Cocktail

98.00 / 25 ct.

184.00 / 50 ct.

Silver Dollar Sandwiches

69.00 / 25 ct.

126.00 / 50 ct.

Deviled Eggs

29.00 / 25 ct.

46.00 / 50 ct.

Hummus with Pita Chips

40.00 / 25 persons

75.00 / 50 persons

Tomato Basil Caprese

Kabobs

57.00 / 25 ct.

109.00 / 50 ct.

Tomato Pesto Bruschetta

57.00 / 25ct

103.00 / 50ct

HOT HORS D'OEUVRES

Coconut Shrimp with Dipping Sauce

98.00 / 25 ct.

184.00 / 50 ct.

BBQ Cocktail Sausages

75.00 / 50 ct.

138.00 / 100 ct.

Pork Potstickers with Dipping Sauce

52.00 / 25 ct.

92.00 / 50 ct.

Candy Bacon

46.00 / 25 ct.

86.00 / 50 ct.

Buffalo Chicken Dip with Tortilla Chips

52.00 / 25 persons

98.00 / 50 persons

Buffalo Chicken Drumsticks with Ranch or Bleu Cheese

52.00 / 25 ct.

94.00 / 50 ct.

Swedish or Sweet and Sour Meat Balls

34.00 / 25 ct.

62.00 / 50 ct.

Bacon-Wrapped Cocktail Sausages

75.00 / 25 ct.

138.00 / 50 ct.

Crab and Pimento Cheese Stuffed Mushrooms

86.00 / 25 ct.

161.00 / 50 ct.

Pork Belly Skewer with Maple Soy Glaze

75.00 / 25 ct.

138.00 / 50 ct.

DISPLAYS

Seasonal Fruit Tray

86.00 / 25 persons

155.00 / 50 persons

Fresh Seasonal Vegetables with Dip

75.00 / 25 persons

138.00 / 50 persons

Meat, Cheese, and Cracker Display

161.00 / 25 persons

Antipasto Display

172.00 / 25 persons

BAR SERVICE

COMPLETE WINE LIST AND PRICING AVAILABLE UPON REQUEST

Wine may be purchased by the bottle or glass. Ask your catering sales manager for prices and availability. We will be happy to source other wine for your event. Please let us know three weeks in advance. Any special orders will be billed accordingly.

BANQUET BARS

Due to North Dakota Liquor Laws, TRMF does not allow any alcohol to be brought into any of TRMF's meeting rooms. A minimum sale of \$500.00 is required per 3 hours of service. If the minimum is not achieved, a \$25.00 bartender fee will be charged per hour of service.

The City of Medora requires the purchase of a special event alcoholic beverage permit for the use of certain Medora locations. Permits are \$25.00 fee per bar location. Please consult the TRMF Group Sales Office to see if this applies to your event.

(Below TRMF Reserves the right to refuse service & above All prices are subject to change)

Outside food and beverages are not permitted at any of our locations. Any unauthorized outside food & beverage will be subject to a charge of up to \$500. State law prevents groups from removing catered food or beverage from the premises due to license restrictions.

All prices are subject to change without notice.

BAR LIQUOR

\$6.00

Vodka - *Burton*
Rum - *Calypto*
Gin - *Calvert*
Tequila - *Sauza*

Bourbon - *Jim Beam*
Whiskey - *Windsor, Black Velvet*
Brandy - *Christian Brothers*
Scotch - *Grant's*

PREMIUM BAR LIQUOR

\$8.00

Vodka - *Tito's, Absolut*
Rum - *Bacardi, Captain Morgan*
Gin - *Tanqueray, Beefeater*
Tequila - *Jose Quervo*

Whiskey - *Crown Royal, Jack Daniel's*
Brandy - *E&J*
Scotch - *J.W. Red Label*

SUPER PREMIUM BAR LIQUOR **\$10.00**

Vodka - *Gray Goose*
Gin - *Bombay Sapphire*
Tequila - *Patron*

Bourbon - *Maker's Mark, Woodford Reserve*
Brandy - *Christian Brothers*
Scotch - *Glenlivet, J.W. Black Label*

BEER - DOMESTIC

\$5.00

Budweiser
Budlight
Miller Lite

Coors Light
Busch Light
White Claw

BEER - IMPORT & CRAFTS

\$6.00

Corona
Heineken
Blue Moon

Heartless Blonde Ale
Maah Daah Hey IPA
Theodore Rex

WINE

\$6.00

House Red

House White