



CATERING MENU COLLECTION



MYSTIC LAKE
CENTER





CATERING MENU COLLECTION

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COFFEE AND REFRESHMENTS

À LA CARTE REFRESHMENTS

<i>Apple, Tomato, Cranberry, Pineapple and V8 Juices</i>	\$4	<i>Assorted Soft Drinks and Iced Teas</i>	\$4
Individual Juices		Regular, Diet and Decaf	
<i>Freshly Brewed Colombian Coffee</i>	\$62/gallon	<i>Waters</i>	\$5
Regular and Decaf		Acqua Panna, Fiji, Sanpellegrino Sparkling, Blood Orange, Grapefruit, Clementine, Pomegranate	
<i>Starbucks Chilled Frappuccinos</i>	\$5	<i>Mystic Lake Bottled Water</i>	\$4
Mocha and Coffee			
<i>Energy Drinks</i>	\$5	<i>Assorted Milks</i>	\$4
<i>Naked Power Juices</i>	\$5	2%, Skim and Chocolate	
<i>Individual Teas</i>	\$3	<i>Gatorade</i>	\$4
		Cool Blue, Orange, Tropical Fruit Punch, Grape	

SNACKS

<i>Cookies</i>	\$38/dozen
Individually packaged	
Chocolate Chip, Peanut Butter and Oatmeal Raisin	
<i>Candy Bars</i>	\$4
Snickers, Milky Way, Kit Kat, M&M's and Hershey's	
<i>Popcorn</i>	\$8
Individual bag	
Kettle Corn, White Cheddar, BBQ and Chocolate Caramel	
<i>Chips & Dip</i>	\$4/person
Choice of two dips	





BREAKFAST

Overnight Oats **\$6**

Sealed Mason Jars

Choose Two

Blueberry Lemon, Strawberry Chocolate, Banana Peanut Butter, Pecan Honey Brown Sugar and Raisins

Yogurt Parfaits **\$8**

Sealed Mason Jars

Strawberry and Blueberry Yogurts, Berries and Whipped Cream with Mint

Fresh Seasonal Fruit **\$5**

Individual Jars

Berries, Melon Balls, Grapes, Pineapple and Kiwi

Pre-wrapped Breakfast Sandwiches **\$7**

Bacon Cheese and Egg on a Croissant and Sausage, Cheese and Egg on an English Muffin

Pre-wrapped Breakfast Burritos **\$8**

Flour Tortilla, Scrambled Eggs, Ham, Chorizo Sausage, Peppers, Onions, Chihuahua Cheese, Fired Roasted Salsa and Sour Cream

GF – Gluten-Free V – Vegetarian VG – Vegan

OWNED & OPERATED BY THE SHAKOPEE MDEWAKANTON SIOUX COMMUNITY

PLATED BREAKFAST

SUNSHINE

\$22

Fresh Strawberries and Vanilla Cream
Western Baked Frittata with Canadian Bacon,
Roasted Tomatoes, Sweet Peppers, Spinach, Potatoes,
Croutons, Aged Wisconsin White Cheddar and
Lemon Hollandaise
Griddled Chicken Apple Sausage
Breakfast Potatoes or Hash Browns
French Butter Croissants and Mini Flakey Fruit Filled
Turnovers
Sweet Butter, Marmalade and Fruit Preserves
Fresh Orange Juice
Freshly Brewed Colombian Coffee
Regular and Decaf
Selected Teas

NEW DAY

\$18

Farm Fresh Scrambled Eggs
Fresh Herbs and Tomatoes
Link Sausage
Crisp Smoked Bacon
Hash Browns or Breakfast Potatoes
Assortment of Sweet Rolls, Muffins
and French Butter Croissants
Sweet Butter, Marmalade and Assorted Jams
Fresh Orange Juice
Freshly Brewed Colombian Coffee
Regular and Decaf
Selected Teas

PROTEIN UPGRADES

Maple Pepper Bacon \$3
Chicken Apple Sausage \$3
6 oz NY Strip Steak \$4

FIRST RAYS

\$20

Fresh Fruit Cup
Sealed Mason Jar
Country Style Scrambled Eggs with Fresh Herbs
and Wisconsin Cheddar
Hash Browns
Griddled Chicken Apple Sausage
Crisp Smoked Bacon
Buttermilk Biscuits, Blueberry Muffins
and English Muffins
Sweet Butter, Marmalade and Assorted Jams
Fresh Orange Juice
Freshly Brewed Colombian Coffee
Regular and Decaf
Selected Teas

FRESH START

\$22

Just Eggs Substitute
Chives
Olive Oil Potatoes and Onions
Chicken Sausage
Overnight Oats
Almond Milk and Maple Syrup
Orange, Grapefruit or Tomato Juice
Fresh Brewed Coffee
Selected Teas

DAYBREAK ▼

\$21

Greek Yogurt
Fresh Strawberries and Crushed Almonds
Egg White Omelet with Roasted Mushrooms, Spinach,
Grilled Onions, Broccoli and Oven Dried Tomatoes
Golden Raisin Honey Bran Muffins
Orange or Grapefruit Juice
Freshly Brewed Colombian Coffee
Regular and Decaf
Selected Teas

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MYSTIC LAKE
CENTER

BREAKFAST BUFFETS

Minimum 25 guests

ON THE MOVE

\$18

Freshly Baked Wild Blueberry Muffins and Assorted Hand-Twisted, Fruit-Filled Danish Pastries

Individual Chilled Fruit Yogurts

Fresh Fruit Kabobs

Pre-wrapped Buttery Croissant with Scrambled Egg, Crisp Smoked Bacon and American Cheese

Assorted Bottled Fruit Juices

Freshly Brewed Colombian Coffee
Regular and Decaf

CLASSIC

\$18

Assortment of Sweet Rolls and Muffins

Scrambled Eggs

Hickory Smoked Bacon, Link Sausage or Patty Sausage

Hash Browns

Assorted Bottled Fruit Juices

Freshly Brewed Colombian Coffee
Regular and Decaf

Select Teas

STANDARD

\$20

Bakery Fresh Assortment of Sweet Rolls, Muffins and French Butter Croissants

Sweet Butter, Marmalade and Assorted Jams

Individual Chilled Fruit Yogurts

Scrambled Eggs, Wisconsin Cheddar Cheese and Chives

Cinnamon Swirl French Toast
Pure Maple Syrup

Hickory Smoked Bacon, Link Sausage or Patty Sausage

Hash Browns

Assorted Bottled Fruit Juices

Freshly Brewed Colombian Coffee
Regular and Decaf

Select Teas

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PLATED LUNCH

All lunch entrées are served with a choice of one salad and dessert.

SALADS

HOUSE SALAD

Field Green Blend, Radish, Carrot, Cucumber and Tomato

CAESAR SALAD

Romaine, Parmesan Cheese, Croutons and House Dressing

ENTRÉES

LEMON ROSEMARY

CHICKEN BREAST

\$30

7 oz Seared Chicken Breast, Lemon Rosemary Sauce, Cheesy Polenta and Haricots Verts

FILET OF BEEF TENDERLOIN

\$45

5 oz Filet of Beef Tenderloin, Red Wine Demi-Glace, Garlic Mashed Potatoes and Haricots Verts

PAN SEARED SALMON

\$34

6 oz Pan Seared Salmon, Lemon-Parsley Butter, Cheesy Polenta and Haricots Verts

DESSERTS

KEY LIME CHEESECAKE

with Raspberry

CHOCOLATE DECADENCE

with Raspberry

STRAWBERRY CHANTILLY

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**MYSTIC LAKE
CENTER**

LUNCH TO-GO

All box lunches include appropriate condiments and disposable ware.

Bento Box **\$27**

Thai Shrimp Spring Roll, Shrimp Sesame Noodle Salad, Salmon and Shrimp Nigiri, Seaweed Salad with Cucumber

Plated Deli **\$22**

Soup or Salad, Potato Salad or Coleslaw

Burrito Bowl **\$25**

Shredded Chicken or Beef, Cilantro Lime Rice, New Mexican Black Beans, Fajita Peppers and Onions, Fire Roasted Salsa, Sour Cream, Pico de Gallo and Guacamole

BOX LUNCHES **\$17**

#1 Oven Roasted Turkey Wrap

Lemon-Chive Aioli

Tomato, Lettuce, Marinated Onion

Sun Chips

Chocolate Chip or Peanut Butter Cookie

Whole Fruit

#2 Marinated Grilled Breast of Chicken

Swiss Cheese, Lettuce, Tomato, Marinated Onion, Herb Focaccia Roll, Pesto Aioli

Sun Chips

Chocolate Chip or Peanut Butter Cookie

Whole Fresh Fruit

#3 Vegetable Wrap

Balsamic Roasted Tomato, Portobello Mushroom, Zucchini, Marinated Onion, Lettuce with Hummus

Pita Chips

Granola Bar

Whole Fresh Fruit

#4 Chopped Salad Wrap

Rotisserie Chicken, Baby Greens, Tomato, Cucumber, Chickpeas, Carrots, Aged Cheddar, Sun-Dried Tomato Aioli

Sun Chips

Chocolate Chip or Peanut Butter Cookie

Whole Fresh Fruit

#5 Tender Roasted Beef

Horseradish Aioli, Cheddar, Tomato, Poppy Seed Baguette

Sun Chips

Chocolate Chip or Peanut Butter Cookie

Whole Fresh Fruit

#6 Smokehouse Ham

Smoked Gouda Cheese, Marinated Onion, Tomato, Cucumber, Lettuce, Horseradish Aioli and Pumpnickel Roll

Sun Chips

Chocolate Chip or Peanut Butter Cookie

Fresh Fruit

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LUNCH BUFFETS

Minimum 35 guests

MIDWESTERN FAVORITES \$33

SALADS

Crisp Baby Greens with Tomatoes, Cucumbers, Baby Green Beans and Choice of Red Wine Vinaigrette and Ranch Dressings

Potato Salad

ENTRÉES & SIDES

Lemon Basil Chicken Breast
Herb Brown Chicken Jus

Bourbon Maple and Black Pepper Beef Tips,
Parsley and Onions, New Potatoes

Haricot Verts and Carrot Twirls with Garlic

Fresh Baked Assorted Rolls and Sweet Butter

DESSERTS

Haralson Apple Pie

Meyer Lemon Bars

BEVERAGES

Freshly Brewed Colombian Coffee
Regular and Decaf

Select Teas

LAKESIDE PICNIC \$31

SALADS

Baby Field Greens
Choice of Ranch or French Dressings

Coleslaw

ENTRÉES & SIDES

BBQ Slow Smoked Beef Brisket

Southern Fried Chicken

Pulled Pork
Cheddar and Swiss Cheese, Bun

Fresh Buttered Corn

Jo-Jo Fries

Sweet Buttered Roasted Red Pepper and Cheddar
Cheese Cornbread

DESSERTS

Chocolate Pecan Pie

Key Lime Pie

BEVERAGES

Freshly Brewed Colombian Coffee
Regular and Decaf

Select Teas

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LUNCH BUFFETS

Minimum 35 guests

DELI FAVORITES \$30

SOUP & SALAD

Chicken Noodle Soup

Baby Iceberg Lettuce, Sliced Beefsteak Tomatoes, Sweet Onions, Chunky Bleu Cheese and Buttermilk Ranch

ENTRÉES & SIDES

Classic Deli Chicken and Tuna Salads

Pre-made on Croissants

Griddled Reuben

Thick Cut Marble Rye, Thousand Island Dressing

Grilled Hot Dogs

Sauerkraut, Buns and Condiments

Potato Chips

DESSERTS

New York Cheesecake

Banana Cream Pie

BEVERAGES

Freshly Brewed Colombian Coffee

Regular and Decaf

Select Teas

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RECEPTION SPECIALTIES

MASON JARS \$6/each

Large and small jars

House Salad, Caesar Salad or Napa Cabbage Salad

Crudités with Ranch

ASIAN TO-GO BOXES \$6/each

House Salad, Caesar Salad or Napa Cabbage Salad

Crudités with Ranch

CHARCUTERIE PLATES \$8

Individual

Pickled Vegetables, Mustards and Bread

CHEESE PLATES \$7

Individual

Grapes, Candied Walnuts and Bread

SPINACH DIP \$5

Pita Chips

BABA GHANOUSH \$5

Pita Chips

MAC AND CHEESE \$16/each

Pre-made

Add Pulled Pork, Chicken or Shrimp

HORS D'OEUVRES

Price per 100 pieces

All hors d'oeuvres are served individually.

COLD

Lemon Poached Shrimp GF Horseradish Tomato Jam	\$400	Rice Paper and Tuna Poke	\$450
Seared Ahi Tuna Wakame Salad, Ponzu and Wasabi	\$425	Build Your Own Bruschetta Yellow Tomato, Red Tomato, Olive Tapenade, Boursin Cheese Spread, Salami Parmesan Crisps and Crostini	\$9/person
Smoked Salmon Canape English Cucumber, Lemon Cream Cheese, Dill and Capers	\$425	Cavier and Crème Fraîche Tartlets	\$500
Seared Beef Tenderloin Bacon Jam, Roasted Tomatoes, Arugula and Crostini	\$400	Charcuterie Board Salami, Capicola, Prosciutto, Mortadella, Guanciale, Liver Pâté, Country Pâté, Vegetable Terrine, Pickled Vegetables, Mustards and Sauces	\$600/50 people
California Sushi Roll GF Crab, Cucumber, Avocado, Wasabi and Soy	\$400	Country Pâté Toasts Pickled Red Onion	\$400
Tuscan Vegetable Spiedini GF, VG Fresh Mozzarella, Artichoke, Peppadew, Tortellini and Basil	\$350	Mixed Bean Crudités Olive-Anchovy Aioli	\$350
Mini Caprese Bites GF, V Mozzarella, Tomatoes, Basil and Balsamic Reduction	\$300	Pickled Shrimp Creamy Dill Dip	\$425
Serrano Ham Wrapped Asparagus GF	\$300		
Beetroot Deviled Eggs GF	\$300		

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HORS D'OEUVRES

Price per 100 pieces

All hors d'oeuvres are served individually.

HOT

<i>Miniature Beef Wellington</i> Béarnaise Sauce	\$550	<i>Greek Lamb Meatballs</i> Tzatziki Sauce	\$425
<i>Teriyaki Beef Kabob</i> Teriyaki Sauce	\$550	<i>Italian Sausage Meatballs</i> Parmesan and Pomodoro Sauce	\$350
<i>Bacon-Wrapped Shrimp Skewer</i> GF Garlic and Pepper Sauce	\$475	<i>Pork and Vegetable Egg Rolls</i> Chinese Mustard Sauce	\$350
<i>Short Rib Manchego Empanada</i> Jalapeño Cilantro Salsa	\$475	<i>Vegetable Spring Roll</i> V Sweet Chili Sauce	\$325
<i>Chicken Kabob</i> GF Thai Peanut Sauce	\$425	<i>Impossible Sliders</i> Lettuce, Tomatoes and Pickles	\$425
<i>Wild Raspberry and Brie en Croute</i> Balsamic Reduction	\$425	<i>Tomato Soup Shooters</i> White Cheddar Grilled Cheese	\$400
<i>Miniature Crab Cakes</i> Old Bay Red Pepper Aioli	\$500		
<i>Chimichurri Chicken Mini Burrito</i> Roasted Pepper Aioli	\$425		
<i>Crisp Truffle Mushroom Arancini</i> Fontina Cheese Arancini and Fontina Cheese and Pancetta Aracini	\$375		
<i>Mini Cheeseburgers</i> Lettuce, Tomatoes and Pickles	\$425		

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CENTER

PLATED DINNER

All dinner entrées are served with a choice of one salad and dessert.

SALADS

HOUSE SALAD

Field Green Blend, Radish, Carrot, Cucumber and Tomato

CAESAR SALAD

Romaine, Parmesan Cheese, Croutons and House Dressing

ENTRÉES

BLACK PEPPER CRUSTED BEEF TENDERLOIN & LEMON BUTTER ROASTED LOBSTER TAIL **GF**

\$64

Currant and Red Wine Demi-Glace, Rosemary Lyonnaise Potatoes, Roasted Cremini Mushrooms, Sweet Baby Carrots and Roasted Asparagus

PORCINI MUSHROOM SEARED

BEEF TENDERLOIN **GF**

\$56

Caramelized Shallot Demi-Glace, Bacon Wrapped Shrimp, Caramelized Orange Butter Sauce, Horseradish Parsnip Potato Purée, Buttered Petite Haricot Verts and Carrots

BRAISED BONELESS BEEF

SHORT RIB

\$48

Pinot Noir Sauce, Horseradish and Parsnip Potato Purée, Oven Roasted Asparagus and Baby Carrots

HERB SEARED AIRLINE

CHICKEN BREAST **GF**

\$36

Cider Bacon Sauce, Horseradish and Parsnip Potato Purée, Buttered Petite Haricot Verts and Carrots

Add Chicken \$6

LEMON ROSEMARY

CHICKEN BREAST

\$36

9 oz Seared Chicken Breast, Lemon Rosemary Sauce, Cheesy Polenta and Haricots Verts

FILET OF BEEF TENDERLOIN

\$60

8 oz Filet of Beef Tenderloin, Red Wine Demi-Glace, Garlic Mashed Potatoes and Haricots Verts

PAN SEARED SALMON

\$40

8 oz Pan Seared Salmon, Lemon-Parsley Butter, Cheesy Polenta and Haricots Verts

DESSERTS

KEY LIME CHEESECAKE

with Raspberry

CHOCOLATE DECADENCE

with Raspberry

STRAWBERRY CHANTILLY

GF – Gluten-Free **V** – Vegetarian **VG** – Vegan

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DINNER BUFFETS

MINNESOTAN

\$54

SOUP AND SALADS

Minnesota Corn Chowder

Marinated Cucumber Salad

Fresh Dill and Red Onion

The Wedge Salad

Baby Iceberg Lettuce, Hot House Grape Tomatoes, Green Onions, Bacon and Crumbled Bleu Cheese

French and Buttermilk Ranch Dressings

ENTRÉES & SIDES

Rosemary and Black Pepper Strip Loin of Beef

Wild Mushroom Sauce

Rosemary Roasted Chicken

Herbed Brown Chicken Jus

Creamed Corn Casserole

Broccoli, Cauliflower and Carrots

Garlic Mashed Potatoes with Bacon and Scallions

Baskets of Artisan Baked Rolls

DESSERTS

Chocolate Mousse Cake

Warm Cinnamon Spiced Apple Crisp

BEVERAGES

Freshly Brewed Colombian Coffee

Regular and Decaf

NATIVE AMERICAN

\$56

SOUP AND SALAD

Three Sister Soup

Butternut Squash, Corn, Bean and Rich Vegetable Broth

Arugula, Spinach and Romaine Salad

Blueberries, Strawberries, Pickled Red Onions, Pumpkin Seeds and Red Wine Maple Vinaigrette

ENTRÉES & SIDES

Slow Roasted Turkey Breast

Thyme Roasted Turkey Gravy

Stewed Buffalo Tips and Juniper Berry Sauce

Humita with Roasted Corn

Stewed Kale, Tomatoes, Onions and Garlic Wild Rice Pilaf

Fry Bread

DESSERTS

Wojapi Berry Pudding and Shortcake

Strawberry Chantilly

BEVERAGES

Freshly Brewed Colombian Coffee

Regular and Decaf

Select Teas

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MYSTIC LAKE
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DINNER BUFFETS

CHEF'S FAVORITES

\$58

SOUP, SALAD AND BREAD

Potato Leek Soup

Endive and Arugula Salad

Walnuts, Grapes, Red Onions, Gorgonzola Cheese and
Sherry Wine Vinaigrette

Fresh Baked Breads and Whipped Butter

ENTRÉES & SIDES

Grilled Jumbo Shrimp

Lemon Garlic Old Bay Butter and Roasted
Cherry Tomatoes

Rosemary and Black Pepper Strip Loin of Beef

Wild Mushroom Sauce, Herb Roasted Fingerling Potatoes,
Wild Rice Pilaf and Crisp Bacon, Oven Roasted Asparagus,
Lemon and Shaved Manchego

DESSERTS

Mile High New York Cheesecake

Kentucky Bourbon Pecan Pie

BEVERAGES

Freshly Brewed Colombian Coffee
Regular and Decaf

Select Teas

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**MYSTIC LAKE
CENTER**

WINE AND SPIRITS

CHOOSE YOUR BAR

CASH BAR

A bartender fee, service charge and beverage minimum may apply. Please ask your sales executive for details.

Spirits

Call \$7 – \$9

Premium \$9 – \$12

Beer

Domestic Bottle \$6

Specialty Bottle \$7

Domestic Keg \$450

Specialty Keg \$550

Seasonal Craft Beer – Ask your sales executive for varieties and pricing.

Wine by the Glass \$9 – \$15

Canned Wine \$11

Darkhorse (Sauvignon Blanc, Pinot Grigio, Rosé, Pinot Noir)

Underwood (Pinot Gris, Rosé, Pinot Noir)

Wine on Tap \$450 – \$550

20L Keg

Canned Beverages \$8

Seltzer, Cider, IPA and Ales

Canned Cocktails \$8

Fling Blood Orange and Vodka

Fling Cucumber Lime Gin and Tonic

Fling Margarita

Selections may vary.

HOSTED BAR

Full Bar

Includes draft beer, call spirits, assorted wines and sodas.

\$17 per person/first hour

\$14 per person/additional hour

Beer and Wine

Includes draft beer, assorted wines and sodas.

\$13 per person/first hour

\$11 per person/additional hour

Create Your Own

Design a custom beverage for your special occasion.

Starting at \$9

BAR PACKAGES

25 person minimum for 2 hours

Frosé \$9 per person

Frozen Rosé with a touch of Peach Purée and Prosecco

Sangria \$9 per person

Traditional Red and White, Peach Rosé and Apple Pear

Bellini Crush \$8 per person

Peach Purée, Fresh Lemon Juice and Prosecco served over crushed ice

Mimosa Bar \$10 per person

Choose up to five: Orange, Cranberry, Pineapple, Mango, Grapefruit, Pomegranate, Peach and Raspberry
Served with assorted fruits and candies

Margarita Bar \$12 per person

Traditional, Strawberry and Mango Jalapeño on the rocks

Bloody Mary Bar \$13 per person

Zing Zang, Kickass, Miss Mary's Mix

Served with an assortment of toppings

CHOOSE YOUR BRANDS

Call

Stoli Vodka

Bacardi Superior Rum

Bacardi Limon Rum

Captain Morgan Spiced Rum

Malibu Rum

New Amsterdam Gin

Jack Daniel's Whiskey

Jim Beam Bourbon

Sauza Hornitos Reposado Tequila

Christian Brothers Brandy

Johnnie Walker Red Scotch

Premium

Ketel One Vodka

Tito's Vodka

Bacardi Superior Rum

Bacardi Limon Rum

Malibu Rum

Bombay Sapphire Gin

Crown Royal Whiskey

Jameson Irish Whiskey

Knob Creek Bourbon

Patrón Tequila

E&J XO Brandy

Johnnie Walker

WINES BY THE BOTTLE

STEWARD \$30

Guenoc: Pinot Grigio, Sauvignon Blanc, Chardonnay, Pinot Noir, Merlot, Cabernet, Petite Sirah

Proverb: Chardonnay, Pinot Grigio, Sauvignon Blanc, Rosé, Cabernet, Merlot, Pinot Noir

CONNOISSEUR \$40

Trapiche: Pinot Grigio, Charonnay, Pinot Noir, Malbec, Cabernet, Red Blend

Chateau Souverain: Chardonnay, Sauvignon Blanc, Cabernet, Pinot Noir, Merlot

SPECIALIST \$50

McManis: Pinot Grigio, Viognier, Chardonnay, Rosé, Pinot Noir, Merlot, Cabernet, Petite Sirah, Zinfandel

Angeline: Sauvignon Blanc, Chardonnay, Pinot Noir, Cabernet, Rosé

RESERVE LIST

White

Storypoint Chardonnay	\$50
M. Chapoutier Belleruche Côtes du Rhône	\$50
Evolution Riesling	\$50
Evolution White Blend	\$60
Conundrum White Blend	\$65
Emmolo Sauvignon Blanc	\$80
Cakebread Chardonnay	\$80
Mer Soleil Chardonnay	\$90
Far Niente Chardonnay	\$100

Red

Storypoint Cabernet & Pinot Noir	\$50
M. Chapoutier Belleruche Côtes du Rhône	\$50
Evolution Red Blend	\$60
Conundrum Red Blend	\$65
J Vineyards Pinot Noir	\$90
Mer Soleil Pinot Noir	\$100
Cakebread Cellars Cabernet	\$110
Caymus Vineyards Cabernet	\$180

Sparkling

Wycliff	\$30
Risata Moscato d'Asti	\$45
Segura Viudas	\$45
Lamarca	\$47
Torresella	\$52
Conundrum Sparkling	\$52
J Cuvée Brut	\$70
Evolution Sparkling	\$73
Veuve Clicquot	\$95

Rosé

Still

Rosehaven	\$45
Angeline	\$50
M. Chapoutier Belleruche	\$50
Champs de Provence	\$52
Conundrum	\$52
Malene	\$60

Sparkling

Wycliff Brut Rosé	\$30
Segura Viudas	\$45
Risata Dry Sparkling Rosé	\$47
Champs de Provence	\$60
Lucien Albrecht	\$70
Rosé d'Or Sparkling Crémant	\$75

No alcohol may be brought onto the property. Alcohol service will only be provided to guests at least 21 years of age who show a valid government-issued photo ID. Mystic Lake® reserves the right to refuse service to any individual who appears to be impaired or intoxicated. Host pricing does not include tax or service charge.

A \$500 per bar minimum is required for a bartender fee to be waived. If the \$500 minimum is not met, the difference will be applied to your bill. All food and beverage, including alcohol, must be purchased from Mystic Lake Casino Hotel®.



MYSTIC LAKE
CENTER

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