

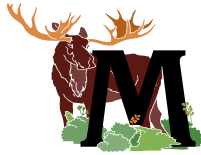


The Loose Moose Saloon
&
Conference Center

119 South Front Street
Mankato MN, 56001

507-345-1446

theloosemoosesaloon@theloosemoosesaloon.com



Moose and His Staff Welcome You!

Reserve the Conference Center for Your Private Event

Be a Guest at Your Own Party

Wedding Receptions, Grooms Dinners, Business Conferences, Private Meetings,
Fundraisers, Family Celebrations, Holiday Parties, & More

Events at the Loose Moose Saloon & Conference Center

Entire Facility Seats up to 300 Guests

Private Room with Seating for up to 112 Guests

Main Floor Space Available for Semi-Private Events

Variable Room Rates for Different Events

Linen Table Cloths & Napkins

Two Separate Dance Floors

Audio/Video System, Wireless Microphone, CD/DVD, Overhead Projector, HD TV's

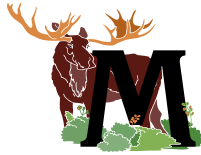
Full Dining & Beverage Service

Children's Menus Available

Custom Proposals Available Upon Request

All Prices Subject to Change

All Event Plans are Subject 8.375% Sales Tax on Food, 10.875% Sales Tax on Liquor, and 15% Service Charge



Formal Plate Service Entrées

(Events with Multiple Entrees Limited to 3 Selections, Pre-Orders are required)

Entrée Selections

- Hand cut 12oz prime rib 23.99
- 7oz Top Sirloin Steak topped with sautéed Mushrooms 19.88
- 7oz Steak with 3-deep fried Shrimp 22.98
- Grilled Pork Tenderloin with stuffing 21.97
- Broiled Walleye 22.98
- Breast of Chicken Kiev over a bed of rice 19.97
- Grilled Chicken Alfredo Pasta 22.98
- Homemade Baked Lasagna or Vegetable Lasagna 19.97
- 6-bone Smoked Ribs 21.97
- Traditional Baked Turkey 17.97
- Baked Ham 17.97
- ¼ Baked Chicken 17.97
- Smoked Brisket 21.97 (8oz. sliced)
- Smoked Meat Plate – 4 Ribs, 4oz. pulled pork and 4oz. brisket – 27.95

All Entrées Include

Choice of Potato (1)

- Baked
- Homemade Mashed potatoes (& gravy)
- Cheesy Potatoes
- Baby Reds
- Macaroni and Cheese
- Twice Baked (\$1 per plate upcharge)

Choice of Vegetable (1)

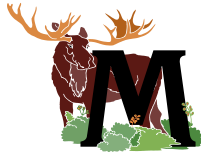
- California Blend
- Fresh cut Green Beans
- Corn
- Baked Beans (regular or smoked)

Salad – Either family-style or plated

- Garden with ranch dressing on the table
- Traditional Caesar Salad

Choice of Bread (1)

- Dinner Rolls
- Hot Bread Sticks
- Baguettes



Buffet Dinner

One Meat Buffet 17.97
Two Meat Buffet 19.97
Three Meat Buffet 21.97
Prime rib buffet 32.97

Meat Selections (1, 2 or 3)

Hand Carved Roast Beef
Baked Chicken
Roasted or Grilled Turkey
Baked Ham
Smoked Pulled Pork
Smoked Brisket

Choice of Potato (2)

Traditional Mashed
Cheesy Potatoes
Baby Red
Mac & cheese

Choice of Vegetable (1)

Fresh cut Green Beans
Corn
California Blend
Baked Beans (regular or smoked)

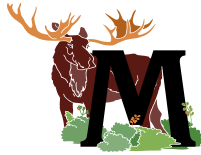
Choice of Family-style Salad (1)

Garden salad with ranch dressing on the tables
Traditional Caesar salad
Or

Mini Salad Bar with Cheese, Cucumbers, Tomatoes, Croutons, Onions, and French & Ranch Dressing

Choice of Bread (1)

Baguettes
Dinner Rolls
Hot Bread Sticks



Italian Dinner Buffet

Adults 19.95
Children 9.97

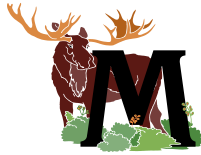
Dinner Buffet

Penne pasta noodles
Homemade Parmesan Alfredo Sauce
Marinara Sauce

Italian Meatballs
Italian Chicken
Baked Lasagna (with Italian sausage) or Vegetarian Lasagna

Family style salad bowl – Choose 1
Garden Salad with ranch dressing on the tables
Traditional Caesar Salad

Hot Garlic Bread Sticks



Hot Sandwich Buffet

Adults 17.75
10 & under 9.97

Our Famous Hot Roast Beef

Choice of Additional Meat (1)

Oven Roasted Turkey
Grilled Turkey
Pulled Smoked Pork
Baked Ham

Sandwiches Served on 3" Whole Wheat and/or White Buns

Choice of Salad (1)

Garden Salad bowl
Fresh Fruit (Seasonal)
Homemade Potato Salad
Broccoli Salad
Chicken Salad
Italian Pasta Salad
Cole Slaw

Baked Beans

Macaroni and Cheese

Potato chips

Pickles & Onions
Ketchup & Mustard
BBQ Sauce for the Turkey or Pork

Suggestion – add onion rings from the ala carte appetizer menu



Fajita Buffet

17.97 adults
9.97 for children

Served as Appetizers on Arrival:
Taco Dip with Chips & Salsa
Fresh Vegetable Platter & Dip

Main Entrée Buffet:
Fajita chicken
With Sautéed Peppers & Onions
Beef Taco Meat
Soft Taco Shells
Shredded Lettuce, Cheese, Black Olives, Jalapeños
Sour Cream & Taco Sauce
Homemade Spanish Rice
Refried Beans
Cheese Sauce

Lemon Water on Your Table

Homemade Guacamole & Chips available at \$60/half gallon (approx. 30 people)

**Custom Proposals Available Upon Request
Prices Subject to Change**

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Desserts

Snickerdoodle or Chocolate Chip cookies 9.25 per-dozen

Homemade Brownies 9.25 per-dozen

Homemade Carrot Cake w/ Cream Cheese Frosting - 35- per-dozen

Mint chocolate chip ice cream with chocolate chip cookie 3.99

Custom variety dessert buffet with coffee 5.95 per person (minimum 20 people).