



The Loose Moose Saloon
&
Conference Center

119 South Front Street
Mankato MN, 56001

507-345-1446

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Moose and His Staff Welcome You!

Reserve the Conference Center for Your Private Event

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

Be a Guest at Your Own Party!

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 Entrées are Limited to 3 Selections; Pre-Orders are required)

Entrée Selections

- Hand Cut 12oz Prime Rib – market pricing
- Top Sirloin Steak topped with Sautéed Mushrooms –
Your choice to pick either 6oz or 8 oz sirloin steak market price
- 6oz Steak with 3 Deep-Fried Shrimp – 24.97
- Grilled Pork Tenderloin with Stuffing – 21.97
- Broiled Walleye – 22.98
- Breast of Chicken Kiev over a Bed of Rice – 21.97
- Grilled Chicken Alfredo Pasta – 22.98
- Homemade Baked Lasagna or Vegetable Lasagna – 19.97
- 6 Bone-In Smoked Ribs – 21.97
- Traditional Baked Turkey – 17.97
- Baked Ham – 17.97
- ¼ Baked Chicken – 17.97
- Smoked Meat Plate: 4 Ribs, 4oz. Pulled Pork and 4oz. Brisket – 27.95

All Entrées Include

Choice of Starch (1)

- Baked Potato
- Homemade Mashed Potatoes & Gravy
- Cheesy Potatoes
- Baby Red Potatoes
- Macaroni and Cheese
- Twice Baked Potato (\$1 per plate upcharge)

Choice of Vegetable (1)

- California Blend
- Fresh-Cut Green Beans
- Corn
- Baked Beans (Regular or Smoked)

Salad (1) Served Family-Style or Plated

- Garden with Ranch Dressing on Table
- Traditional Caesar Salad

Choice of Bread (1)

- Dinner Rolls
- Hot Breadsticks
- Baguettes



Buffet Dinner

One Meat Buffet – 18.97
Two Meat Buffet – 21.97
Three Meat Buffet – 23.97
Prime Rib Buffet – 34.97

Meat Selections (1, 2, or 3)

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

Choice of Starch (2)

Traditional Mashed Potatoes
Cheesy Potatoes
Baby Red Potatoes
Macaroni & Cheese

Choice of Vegetable (1)

Fresh-Cut Green Beans
Corn
California Medley
Baked Beans (Regular or Smoked)

Choice of Family-Style Salad (1)

Garden Salad with Ranch Dressing on Tables
Traditional Caesar salad
Mini Salad Bar with Cheese, Cucumbers, Tomatoes, Croutons, Onions, French & Ranch Dressing

Choice of Bread (1)

Baguettes
Dinner Rolls
Hot Breadsticks



Italian Dinner Buffet

Adults – 19.95
Children 10 & Under – 9.97

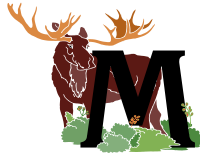
Includes

Penne Pasta Noodles
Homemade Parmesan Alfredo Sauce
Marinara Sauce

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

Choice of Family-Style Salad (1)
Garden Salad with ranch dressing on the tables
Traditional Caesar Salad

Hot Garlic Breadsticks



Hot Sandwich Buffet

Adults – 17.75
Children 10 & Under – 9.97

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

Choice of Salad (1)

Garden Salad Bowl
Fresh Fruit (Seasonal)
Homemade Potato Salad
Broccoli Salad
Chicken Salad
Italian Pasta Salad
Coleslaw

Included Sides

Baked Beans
Macaroni and Cheese
Potato Chips

Add Onion Rings – 23.90 per 2 lbs
2 lbs for 10 guests



Fajita Buffet

Adults – 17.97

Children 10 & Under – 9.97

Served as Appetizers on Arrival

Taco Dip with Chips & Salsa

Fresh Vegetable Platter & Dip

Main Entrée Buffet

Fajita chicken

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 Tables

Add Homemade Guacamole & Chips – 60.00 per ½ gallon
Serves 30 guests

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 – 35.00 per dozen

Mint Chocolate Chip Ice Cream with Chocolate Chip Cookie – 3.99 per person

Custom Variety Dessert Buffet with Coffee – 5.95 per person, 20 person minimum