



105 S Broadway St.
Crookston, MN 56716
(218) 281-3881

www.crookstoneagles873.com
events@crookstoneaglesclub.com

Seating Capacity (525 total)

- Banquet Hall 275 (Seating is approximate and dependent on your floor plan)
- Meeting Room 75
- Bar 200

Facility Rooms

- **Banquet Hall:** Used for large crowds, dance floor or more formal settings
- **Meeting Room:** Used for smaller gatherings
- **Bar:** Seating in the bar is available for any overflow from the Banquet Hall. Large events may require seating in the Banquet Hall, Meeting Room and Bar

Type of Setup/Service

- **Sit Down Meals:** The wedding head table and/or sweetheart table will be served free of charge. An additional \$.50 cents per plate will be charged for service
- **Buffet:** Self service located in designated facility room
- **Line:** Guests receive plated meal, cafeteria style, through our kitchen
- **Dinner refers to:** Entree/Potato/Salad/Vegetable/Water. Bread and Coffee are a separate charge
- **Breakfast, Taco, Potato, Burger, Sandwich & Salad/Soup Bars:** Served buffet or line style
- **Appetizers:** Priced per type of appetizer requested and served buffet style
- **Dessert:** Can be provided for an additional cost
- **Final Guest Count** is **DUE 2 weeks before the event**. You will be required to pay for the number of meals ordered at this time. Any overage or additional cost will be added to your final invoice
*** MN sales tax is applied at 7.375% or current rate

THE CROOKSTON EAGLES MENU AND GENERAL USE POLICY

Decorations

- **No tape, tacks, glue, paint, confetti, glitter** (anything that may damage the floor, ceiling, or walls)
- **Please provide command hooks for your own use. You are required to remove them after**
- *** Additional cleaning fees will be billed for any non-approved decorations and/or damages. Damage fees will be assessed for anything that you or your guests have damaged
- You will be responsible for your own decorations and decorating unless previously discussed with the Event Coordinator

Room Fees

Due at time of contract signing. Your fee reserves your date:

- *Banquet Hall* is \$250 for non-members. \$150 for members
- *Meeting Room* is \$75 for non-members. Free for members
- Cancellation Policy: 50% of the fee will be refundable up to 90 days prior to your event date
- If you cancel less than 90 days before your event date, you will not receive any money back
- Non-profits, or other groups approved by the Aerie Secretary, may have their rental fee waived

Tables and Chairs

- White or black tablecloths will be provided. Additional colors optional for an added cost.
- Linen napkins are available in a variety of colors from our vendor at the cost of \$0.50 per napkin
- White chair covers can be rented: \$1 each for self-application or \$2 each
- Charger plates available at no charge in white, black, silver, red or gold

Desserts

You will supply any/all desserts or we can provide them with our limited options:

- Limited options: Cheesecake, cookies, churros, or macarons for an additional cost
- Any cake display stands are your responsibility.
- Cake knife and serving spatulas to be provided by you.
- Dessert plates and additional forks **will be provided by you.**

Projector

Screen and projector are available for use:

- Weddings: \$200
- Meetings: \$100

Coffee

A coffee station will be set up with a coffee bar full of sugar and creamer options

- 1.5 gallons \$15
- 3 gallons \$25
- Unlimited \$50

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Punch

Our staff will prepare the punch for you and provide a punch bowl. Please let us know if you prefer your own punch bowl.

You will need to supply:

- Punch ingredients
- Any ice rings (ice may be used if no ring is supplied)
- Punch glasses (5 oz suggested or your choice of size)

Catering

- There is a **\$600 Catering fee for the Banquet Hall** (catering service must be licensed in the state of Minnesota and provide such credentials)
- There is a **\$100 Catering fee for the Meeting Room** (small events can bring in their own food, as approved by the Event Coordinator, such as crockpots, etc.)
- You will have limited refrigerator space. Please prepare in advance
- You will **NOT** have access to any supplies within the kitchen including the stove, steam table, dishwasher, utensils, or paper products. (Your caterer will be responsible for these items)

Bar

Arrangements may be made with to have your favorite beverages on hand. UNDER NO CIRCUMSTANCES, will outside alcoholic beverages be allowed.

- Drink tickets \$4.75
- Keg of Beer (Domestics) \$500.00
 - 16 gallons = 123 glasses
 - Order at least a week ahead
- Keg of Beer (Specialty) - Prices Vary
 - 8 gallons = 61 glasses
 - Order at least 2 weeks ahead
- Wine/Champagne and other beverages will need to be ordered at least 2 weeks in advance
- Payment of alcohol must be made up front prior to the date of your event 2 weeks in advance
- Back Bar Set up upon request and *may* include additional fee

Appetizers

Pricing is either in a package or ala carte per person. Menu items subject to availability and market prices:

Traditional: \$11.50 per person – 3 choices from level one

A Cut Above: \$15.50 per person – 2 choices from level one, and 2 from level two, OR five choices from level one

Middle Ground: \$19.50 per person – 3 choices from level one, and 3 choices from level two

Next Step: \$21.50 per person – 4 choices from level one, and 3 choices from level two, OR 8 choices from level one

Celebration: \$26.50 per person – 5 choices from level one, plus 4 choices from level two, OR 10 choices from level one

Deluxe: \$35.50 per person – Any 10 appetizers

THE CROOKSTON EAGLES MENU AND GENERAL USE POLICY

Level One Appetizers (\$4 per person)

Fruit Tray
Cheese and Cracker Tray
Veggies and Dip Tray
Bruschetta
Chicken Skewers with Dipping Sauces
Spinach & Artichoke Dip
Chips, Salsa, and Guacamole
Deviled Eggs
Stuffed Mushrooms

Level Two Appetizers (\$5.50 per person)

Deluxe Meat and Cheese Platter
Antipasto Platter
Mini Beef or Quail Wellingtons
Pulled Pork Sliders
Barbecued Chicken Sliders
Jumbo Shrimp Cocktail
Coconut Shrimp
Mini Meatballs
Chicken Wings

BUFFET & LINE STYLE BAR OPTIONS

BURGER BAR – \$14 PER PERSON

A beef patty on a homemade bun served with options of American cheese, lettuce, tomato, fried and raw onion, and bacon (\$1 extra per person)

POTATO BAR – \$14 PER PERSON

Freshly baked potato served with options of butter, sour cream, salsa, shredded or queso cheese, chili, and bacon bits

PASTA BAR – \$16 PER PERSON

A choice of 2 noodles (Penne, Bowtie, Spaghetti, Fettuccine), 1 meat sauce (Chicken Alfredo, Meatball Marinara, Bolognese), 1 Plain Sauce (Alfredo or Marinara) served with salad and garlic toast or bread sticks

TACO BAR – \$16 PER PERSON

Choice of seasoned beef, chicken, or both; soft shells, hard shells, rice, beans, lettuce, tomatoes, shredded cheese or queso, onions, black olives, jalapenos, taco sauce, salsa and sour cream

SANDWICHES & SALAD OR SOUP – \$10 PER PERSON WITH 1 SALAD/\$12 PER PERSON WITH 2 SALADS/\$11 PER PERSON WITH SANDWICH AND SOUP

Party bun sandwiches with choice of pulled pork, sloppy joe, ham, or egg salad (2 sandwiches per person), salad choices of potato, coleslaw, macaroni, Italian rotini, tossed lettuce, or potato chips; one soup choice of tomato basil, wild rice, chicken noodle, or broccoli and cheese

BREAKFAST

We offer a variety of options for meetings of all sizes.

- Muffins or Cookies with Coffee, Water and Juice: \$5 per person
- Muffins, Cookies, and Fresh Fruit with Coffee, Water and Juice: \$7.50 per person
- Scrambled Eggs (plain) with Hashbrowns and Sausage or Bacon, with Coffee, Water and Juice: \$10 per person
- Scrambled Eggs (plain or loaded) with Hashbrowns, Fresh Fruit, Sausage or Bacon, with Coffee, Water and Juice: \$12 per person
- Scrambled Eggs (plain or loaded) with Hashbrowns, Fresh Fruit, Sausage or Bacon, Pancakes, with Coffee, Water and Juice: \$15 per person

THE CROOKSTON EAGLES MENU AND GENERAL USE POLICY

DINNERS

Dinners include choice of one or two entrées, one potato & one vegetable choice, tossed salad or coleslaw, & water station. For a choice of three entrées, an extra charge of \$1 per plate will be added to your invoice. **Due to inflation & product shortages ... ALL PRICES ARE estimates. Prices can be locked in 30 days in advance. Bread/rolls 50 cents per plate.

BEEF

PRIME RIB	\$22 or MP
10 OZ. NEW YORK STRIP	\$19
10 OZ. RIBEYE	\$22
BEEF POT ROAST	\$17
BRISKET BURNT ENDS	\$22
BRISKET	\$21
BEEF TIPS	\$14
MEATBALLS	\$16

SEAFOOD

HAND BATTERED WALLEYE	\$17
GLAZED SALMON	\$18
6 BREADED, DEEP FRIED SHRIMP	\$15

PORK

1/2 RACK BBQ RIBS	\$17
HAM	\$16
PORK TENDERLOIN	\$15
PRIME PORK RIBEYE	\$17
STUFFED PORK CHOP	\$15

CHICKEN

CHICKEN KIEV (7 OZ)	\$15
CHICKEN CORDON BLEU (7 OZ)	\$15
LEMON PEPPER BREAST	\$15
FRIED CHICKEN	\$17
CHICKEN PARMESAN	\$17
TURKEY	\$16

POTATO CHOICES

BAKED WITH BUTTER & SOUR CREAM	GARLIC MASHED	AU GRATIN
MASHED POTATOES & GRAVY	PREMIUM TWICE BAKED (\$2 EXTRA PER PLATE – 3 WEEK NOTICE PROIR TO EVENT)	

VEGETABLE CHOICES

CORN	GLAZED CARROTS	GREEN BEANS	CALIFORNIA MEDLEY
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KID'S MENU

CHICKEN STRIPS (2) W/1 SIDE	\$7
CHICKEN STRIPS (4) W/1 SIDE	\$11
MINI CORN DOGS (5) W/1 SIDE	\$8
MACARONI & CHEESE (NO SIDE)	\$7

SIDES

FRUIT CUP
FRENCH FRIES
TATER TOTS

Menu Descriptions

BEEF

- *PRIME RIB: Slow roasted USDA prime rib, 12-ounce serving, with au Jus. Horseradish sauce is available
- *NEW YORK STRIP: a 10-ounce steak grilled to medium rare. Served with or without our house blend of seasonings
- *RIBEYE: a 10-ounce steak grilled to medium rare. Served with or without our house blend of seasonings
- BEEF POT ROAST: 8-10 ounces of flame-seared choice beef roast over real fire for great flavor and slow roasted for ultimate tenderness
- BRISKET BURNT ENDS: 8 ounces of mouth-watering beef brisket burnt ends. Served with BBQ sauce
- *BRISKET: 8-ounces of smoked, tender brisket served with homemade BBQ sauce
- +MEATBALLS: Two 3 ounce, generously sized homemade meatballs baked in gravy
- BEEF TIPS: 8 ounces of beef tips slow cooked in brown gravy

SEAFOOD

- WALLEYE: a 6-8-ounce filet hand battered with a light, seasoned panko coating and then deep fried to golden brown perfection. Served with choice of lemon or tartar sauce
- +HONEY SOY GLAZED SALMON: A flaky, sweet and salty, baked, caramelized 6-ounce portion of farm raised salmon. Served with lemon
- +SHRIMP: 6 jumbo, butterfly style shrimp. Lightly breaded and deep fried to a golden- brown perfection. Served with choice of cocktail sauce, lemon or tartar sauce

PORK

- +BBQ RIBS: 1/2 rack of fall off the bone tender pork ribs served with our homemade, slightly sweet BBQ sauce
- *HAM: 8 ounces of oven baked, hand carved ham
- *PORK TENDERLOIN: 6 ounces of oven roasted, hand carved pork tenderloin
- +PRIME PORK RIBEYE: 10 ounces of prime-cut pork, roasted in your choice of seasoning to perfection
- STUFFED PORK CHOP: A tender, boneless pork chop filled with a savory bread stuffing

POULTRY

- CHICKEN KIEV: a juicy 7-ounce chicken breast stuffed with seasoned butter, lightly breaded and baked to perfection
- CHICKEN CORDON BLEU: 7-ounce chicken breast stuffed with Swiss cheese and ham and lightly breaded
- *+LEMON PEPPER CHICKEN: a 6-ounce boneless, skinless chicken breast, seasoned with lemon pepper and then baked
- FRIED CHICKEN: 2 pieces of crispy fried chicken (pieces to include leg, breast, thigh or wing)
- CHICKEN PARMESAN: lightly breaded and seasoned chicken breast patty served on top of spaghetti and marinara sauce and topped off with melted Italian cheeses (No potato choice included with this entrée)
- *TURKEY: whole oven roasted turkey, hand carved and served with homemade dressing and cranberry sauce

*Denotes gluten free options. The turkey would be served without dressing. The salmon and walleye could also be prepared to be gluten free if desired. **Highlighted menu items denote our house specialties.**

+ Denotes seasonings and glazes available in the following: lemon pepper, honey soy, cajun, buffalo, teriyaki, sweet chili, spicy honey garlic, or salt and pepper

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Crookston Eagles Club

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Crookston, MN 56716
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Event Use Contract

Today's Date: _____

Name of Requestor: _____

Address _____

Phone _____

Email address _____

Event Date: _____ Serving Time: _____

Approximate Guest Count: _____

Room Desired: Banquet Hall / Meeting Room/ Both (Circle one or more if needed)

Rental Fee Requirements: *Your date is not held until this payment is made.*

- Make checks payable to: **Crookston Eagles**
- Final payment is due 2 weeks prior to the event. The final meal count is also due at that time.

Cancellation Policy: 50% of your fee is refundable up to 90 days prior to your event date.

Final Guest Count: Will be **due 2 weeks** prior to your reception/event date.

***You will need to **meet with the Event Coordinator** to get your details down for your event.

***You **will** be charged for the number of guests you quoted us at the per plate fee of the meal choice. Please have check/cash ready for that amount, when you give us your final count. _____(initial)

Additional:

- 1.) **Taxes:** 7.375% or current MN rate will be charged on all food. _____(initial)
- 2.) **Absolutely no tape, no tacks, no glue, no paint, no glitter. Anything that will damage the floor, ceiling or walls is not allowed.** _____(initial)
- 3.) **I understand that an additional fee will be charged for any damages.** _____(initial)
- 4.) **ABSOLUTELY NO ALCOHOLIC BEVERAGES ARE ALLOWED TO BE BROUGHT ON TO THE BUSINESS PROPERTY OF THE CROOKSTON EAGLES CLUB #873. **THAT WOULD BE A DIRECT VIOLATION OF THE STATE OF MINNESOTA AND HEALTH DEPARTMENT REGULATIONS AND ARE SUBJECT TO PENALTIES AND FINES.** _____(initial)
- 5.) **Guests** under the age of 21 will be allowed at the event until 10 p.m. Any variance of this policy must be pre- approved by the Board of Trustees. _____(initial)
- 6.) **Impossibility** The Crookston Eagles Club #873 shall not be liable for failure to carry out the function due to fire, electrical failure, an act of God or any other condition beyond its reasonable control. _____(initial)

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- 7.) **Clean up*** Arrangements MUST be made to remove your property and that of any vendors you have contracted i.e.: Decorator, DJ, Caterer or private belongings **the night of the event.** _____(initial)
- 8.) **Meal** We will only cook for the number of people of the event given to us in advance. There will be no extras made. Due to State Health Guidelines, no extra cooked food will be given to any party. **_(initial)**
- 9.) **Meal Service** I understand for sit-down served meals of entrees, salads, rolls, coffee and water, that there is an additional charge per person and/or tables for these services. _____(initial)
- 10.) **Projector** Any use of the projector or screen will be an additional cost. _____(initial)

***Arrangements for the following day is at an added fee and must be arranged ahead of time with the Event Coordinator.**

Accepted forms of payment are cash, check or money order and made payable to:

Crookston Eagles
105 S Broadway St
Crookston, MN 56716

*Tips and gratuities have not been included in your billing and are greatly appreciated.

**All arrangements and payments to be completed with Jake Fee or Debby Helgeson at
218-281-3881 or events@crookstoneaglesclub.com**

Agreement Signatures: This agreement shall become effective as of the date it is fully executed by both parties.

Deposit Amount: _____

Form of Payment: _____

Accepted and Authorized By:

Date: _____
Authorized Signer

Date: _____
Crookston Eagles 873 Authorized Signer

Thank you for having your event at the Crookston Eagles Club!

Revised 4/2025