

NEW ULM TURNER HALL

A photograph of an outdoor wedding venue. In the background, there are rows of green folding chairs on a grassy lawn. Large, mature trees with green foliage surround the area. A wooden sign on the right reads "welcome TO OUR WEDDING" in a mix of script and sans-serif fonts. In the foreground, a wooden sign on a stand reads "PLEASE SIGN OUR guestbook". The entire scene is overlaid with a semi-transparent orange border containing text.

*For the Celebration
of a Lifetime*

#turnerhallweddings

102 SOUTH STATE STREET
EVENTS@NEWULMTURNERHALL.COM
(507)354-2022



Rental Information

Rental from 10am-1am

Wedding Coordinator

Setup of interior tables, chairs, and linens

Drapery in Banquet Hall

Champagne for Head Table

Bartender Service

Rental Requirements and Add Ons

Table Linens \$5/table

Linen Napkins \$0.45/each

Glitter and Confetti Fee \$500

White Chair Covers \$3.50/piece

Auxiliary Bar \$150 + \$20/hour

Tiered Cake Cutting \$1/slice

Turner Park Rental \$100

Hosting Fee for Snack Bar \$100

*Security \$150 (required for events with 150+
guests)*

**ALL FOOD AND BEVERAGES ARE SUBJECT TO A 19.5% SERVICE CHARGE AND
APPLICABLE STATE & LOCAL SALES TAX.**

Entree Selections

Served with choice of potato, vegetable, and salad.

Vegetarian and Gluten Free options available upon request

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|--|-------------|
| <i>Chicken Kiev</i> | \$23 |
| <i>Frenched Chicken Breast with choice of Herb Butter or Creamy Mushroom Marsala Sauce</i> | \$25 |
| <i>Slow Roasted Sliced Roast Beef (add mushroom gravy at additional \$1.50 per plate)</i> | \$25 |
| <i>Turner Hall's Famous Stuffed Pork Chop</i> | \$27 |
| <i>Three Cheese Tortellini in a mushroom cream sauce</i> | \$25 |



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|--|---------------------|
| <i>8oz Filet with Maitre 'de Butter</i> | Market Price |
| <i>Prime Rib with Au jus and Horseradish Cream</i> | Market Price |

All meats will be cooked at medium

Complete Your Meal

Salad Options

House Mixed Greens with Carrot, Red Onion, and Croutons
Tossed Caesar Salad (additional \$1.00 per person)

Dressing Options

House-made Honey Balsamic, House-made Ranch, French, Bleu Cheese, 1000 Island
(Additional charges apply for more than one dressing choice)

Vegetable Options

Green Beans
Honey Glazed Carrots
Sweet Corn with Red Bell Pepper Butter
Asparagus (market price)

Starch Options

Herbed Baby Reds
Baked Potato
Garlic Mashed Potatoes
Buttermilk Mashed Potatoes
Wild Rice Blend





Appetizers + Late Night Snacks

Cold Options ● Based on 25 Servings

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|--------------------------------------|--------------|
| Turner Pretzels..... | \$30 |
| Tortilla Chips & Salsa..... | \$30 |
| Chips & French Onion Dip..... | \$30 |
| Assorted Deli Wrap Pinwheels..... | \$49 |
| Caprese Skewers..... | \$59 |
| Vegetable Tray & Dip..... | \$54 |
| Fruit Tray & Dip..... | \$64 |
| Deli-Cut Meat, Cheese & Cracker..... | \$84 |
| Cheese & Cracker Tray..... | \$64 |
| Shrimp Cocktail..... | Market Price |

Hot Options ● Based on 25 Servings

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|---|-----------|
| Bavarian Soft Pretzels..... | \$65 |
| Served with Beer Mustard or Beer Beer Cheese | |
| Reuben Balls..... | \$70 |
| Served with 1000 Island Dressing | |
| Spinach & Artichoke Dip..... | \$59 |
| Served with Tortilla Chips | |
| Wings: Boneless or Bone in..... | \$84 |
| BBQ, Buffalo, Zesty Garlic, Turner | |
| Served with Bleu Cheese or Ranch | |
| Mini Brat Bar..... | \$84 |
| Served with Sauerkraut, Beer Mustard, Firebrick Onions, Beer Cheese | |
| Nacho Bar..... | \$55 |
| Served with Nacho Cheese, Salsa, Sour Cream, Black Olives | |
| Pizza..... | \$15/each |
| Cheese, Pepperoni, Sausage | |
| Turner, Chicken Bacon Alfredo \$17/each | |



Hosted Beverage Selections

DOMESTIC KEG BEER

Starting at \$360

PREMIUM KEG BEER

Starting at \$450

1919 ROOT BEER

1/4 Barrel \$159

1/2 Barrel \$249

UNLIMITED FOUNTAIN SODA

Up to 150 Guests \$225

150-300 Guests \$275

More than 300 Guests \$325

Coffee station after meal \$50.00

HOUSE WINE BY THE BOTTLE

Starting at \$19/bottle

White Zinfandel, Riesling, Chardonnay, Pinot Grigio, Moscato, Pinot Noir, Cabernet Sauvignon, Merlot

CHAMPAGNE BY THE BOTTLE

Starting at \$24/bottle

HOSTED ALCOHOL PACKAGE

Ask your Event Coordinator about your options for hosted alcohol service, priced on consumption

