

NEW ULM TURNER HALL



*For the Celebration
of a Lifetime*

#turnerhallweddings

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



Rental Information

Your room rental is reserved for the day beginning at 8am the day of your event. All guests and items must be removed by 1 am. Early access is permitted when the space is available and is pre-approved. Rental fee is due at the time of booking and is non-refundable and is not a deposit towards food, beverage, or other items or services. Your room rental includes set up of tables, chairs, stage, and additional tables for food, beverage, decor, and other items, bartender service, post event clean-up and table linens with linen napkins. Chair covers subject to separate fee. Additional rooms and spaces such as the park may be available for rent and are subject to separate rental fees. A signed agreement and rental fee are required to guarantee the space.

Rental Requirements & Add Ons

- Table Linens \$5/table (included for some events)*
- Linen Napkins \$0.45/each (included for some events)*
- Glitter and Confetti Fee \$500*
- White Chair Covers \$3.50/per chair*
- Auxiliary Bar \$150 + \$20/hour*
- Tiered Cake Cutting \$1/slice*
- Turner Park Rental \$300*
- Hosting Fee for Snack Bar \$150*
- Security \$200 (required for events of 100 or more)*

Hosting fees for other outside food is evaluated on an individual basis

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, dinner salad and dinner roll.
Many of our selections are gluten friendly and are notated by (GF).*

<i>Chicken Kiev</i>	\$25
<i>Frenched Chicken Breast with choice of Herb Butter or Creamy Mushroom Marsala Sauce (GF)</i>	\$27
<i>Slow Roasted Sliced Roast Beef (GF) (add mushroom gravy at additional \$1.50 per plate)</i>	\$27
<i>Turner Hall's Famous Stuffed Pork Chop</i>	\$29
<i>Three Cheese Tortellini in a mushroom cream sauce</i>	\$25



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

Interested in an entree not listed? Please ask. Our staff can accommodate nearly any request. Vegan, Dairy Free, and other special dietary restrictions are welcome. We are happy to discuss with you special meal requests.

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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 (GF), 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

- 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

- Bavarian Soft Pretzels.....\$65
Served with Beer Mustard & Beer Beer Cheese
- Reuben Balls.....\$75
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.....\$80
Served with Nacho Cheese, Salsa, Sour Cream, Black Olives
- Pizza.....\$15/each
Cheese, Pepperoni, Sausage
Turner, Chicken Bacon Alfredo \$17/each

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Hosted Beverage Selections

DOMESTIC KEG BEER

STARTING AT \$360

PREMIUM KEG BEER

STARTING AT \$450

HOUSE WINE BY THE BOTTLE

STARTING AT \$24

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

CHAMPAGNE BY THE BOTTLE

STARTING AT \$19

HOSTED BAR PACKAGE

Ask your Event Coordinator about additional options for hosted alcohol for your event.

N/A Options

1919 ROOT BEER

1/4 Barrel \$169

1/2 Barrel \$265

Per individual fountain soda\$1.95

Unlimited fountain for up to 300 guests (charged on total guest count\$1.75

More than 300 guests \$450

Coffee Stationsstarting at \$25

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