



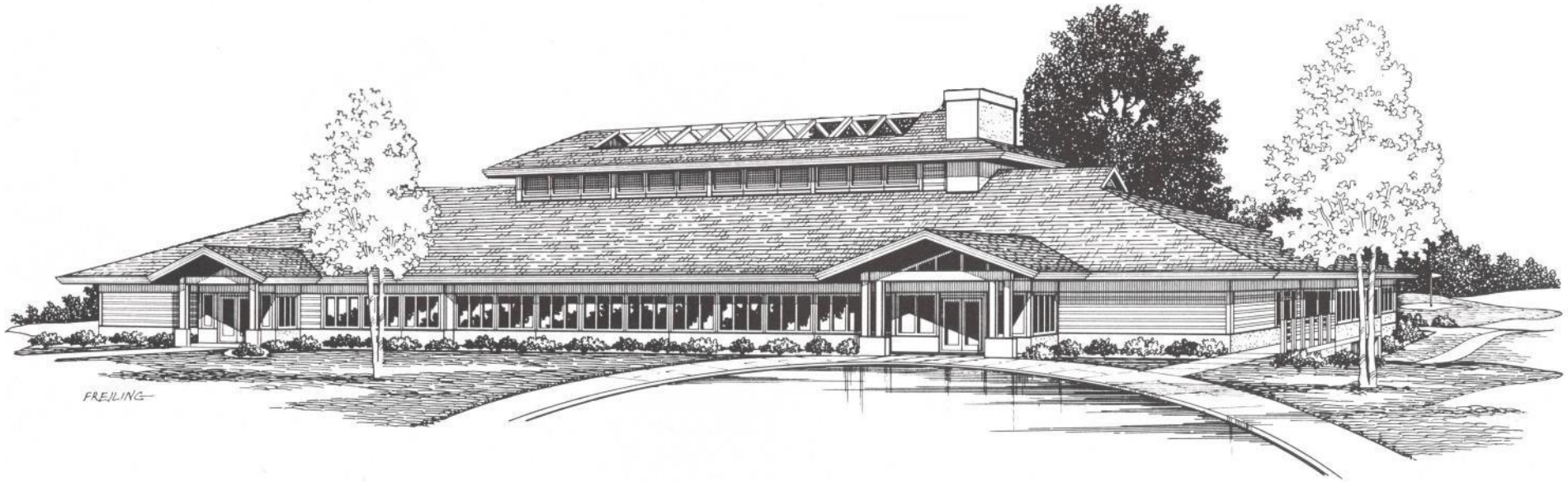
MINNESOTA'S  
*crown jewel*

**The Wilds Golf Club, designed by Tom Weiskopf and Jay Morrish, is located in Prior Lake. Just a short drive from the Twin Cities. It's the perfect place for any Golf function!**

**UNCOMPROMISING QUALITY  
At affordable prices...**

MINNESOTA'S  
*crown jewel*

PRIOR LAKE, MINNESOTA



***The Wilds Golf Course***, designed by Tom Weiskopf and Jay Morrish, is an upscale public course nestled in a breathtaking natural setting of Ponderosa pines, hardwoods, wet-lands, and wildlife habitats. The Wilds has 150 feet of elevation changes, water in play on nearly half the holes, swift bentgrass fairways and over 70 strategically placed bunkers. Multiple sets of tees as well as generously wide fairways, enable golfers of all levels to enjoy the course.

***The Wilds Clubhouse***, a stylish Frank Lloyd Wright inspired design, offers a spectacular view of the surrounding community and the eighteenth hole. The facility includes: locker rooms with showers, sports bar, high definition televisions, wireless internet, fair weather patio, banquet rooms, bride's room, golf shop and restaurant. The restaurant is open year-round and provides casual dining by day and fine dining by night with twinkling lights of the Twin Cities in the distance. It's the perfect place for family, golf, business, or holiday functions.

(952) 445-3500

WWW.GOLFTHEWILDS.COM



EVENT PACKAGES	Choose a Package		
	TEE TIMES	MODIFIED SHOTGUN	FULL COURSE SHOTGUN
<b>Weekday (Monday-Thursday)</b>	<b>\$90 per Golfer</b>	<b>CALL FOR PRICING</b>	<b>CALL FOR PRICING</b>
<b>Weekend (Friday-Sunday)</b>	<b>\$95 per Golfer</b>	<b>CALL FOR PRICING</b>	<b>CALL FOR PRICING</b>
18 Hole Green Fee including Golf Cart	Included	Included	Included
Practice Facility with Unlimited Practice Balls	Included	Included	Included
Tournament Management & Live Scoring	\$5 per Golfer	Included	Included
Golf Shop Merchandise Credit per player	N/A	\$10.00	\$10.00

**CONSECUTIVE TEE TIMES ~ (Weekdays anytime, Weekends after 1pm)**

**SHOTGUN EVENTS (60 PLAYER MINIMUM FOR MODIFIED SHOTGUNS & 80 PLAYER MINIMUM FOR FULL SHOTGUNS)**

Starting times are between 8:00am and 12:00pm

Lunch or dinner is required with all event packages

Prices do not include tax, if you are tax exempt, you must present qualifying documentation.

*To schedule your next event or for a custom proposal, please call (952) 445-3500 ext. 333 or email [theraly@golfthewilds.com](mailto:theraly@golfthewilds.com)*



*Golf Menu Choices*

THE HOLE IN ONE BOX LUNCH	FIESTA BUFFET	PICNIC BUFFET
<b>\$16 per person</b>	<b>\$18 per person</b>	<b>\$20 per person</b>
Sliced Turkey, Ham, or Roast Beef	<b>Includes:</b> Spanish rice Refried beans Seasoned ground beef tacos Chicken Fajitas	Grilled Hamburgers & Bratwursts
<b>Includes:</b> Served on Fresh Hoagie Bun Lettuce, Tomato and Onion		<b>Served with:</b> Lettuce & Tomato Cheese Sauerkraut and Condiments
<b>Served with:</b> Chips Whole Fresh Fruit Fresh Baked Gourmet Cookie	<b>Served with:</b> Tortilla Chips & Salsa Corn & flour tortillas <b>Taco Fixings:</b> Shredded cheese, lettuce, jalapenos, sour cream, onions	Barbecued Baked Beans Seasoned Potato Chips Homemade Pasta Salad Chicken Breast add \$5 per person

**Add Dessert to any package:**

Build your own Ice Cream Buffet \$7 per person

Cookies, Bars and Brownies \$4 per person

For questions or other menu options, please contact Sales & Catering:(952)  
445-3500 ext. 229 or [Dolsen@GolfTheWilds.com](mailto:Dolsen@GolfTheWilds.com)

*Prices are subject to 19.5% service charge and applicable sales taxes*



*Golf Menu Choices (continued)*

THE WILDS BUFFET	ITALIAN BUFFET	APPETIZER BUFFET
<b>\$28 per person</b>	<b>\$26 per person</b>	<b>\$25 per person</b>
<p><i>Select one of the following Entrees</i> <i>Select 2 Entrees add \$2 per person</i></p>	<p>Chicken Parmesan</p>	<p>Imported and Domestic Cheese &amp; Cracker Tray</p> <p>Vegetable Crudité Tray with Dip</p> <p>Fresh Fruit Tray</p> <p>Cocktail Meatballs</p> <p>Chicken Poppers with Sweet Chili Sauce</p> <p>Mashed Potato Bar</p> <p>Carved Ham &amp; Dinner Rolls</p>
<p><b>Entrees:</b></p> <p>Chicken with an Herb Cream Sauce</p> <p>Chicken Amaretto</p> <p>Sliced Sirloin Bordelaise</p> <p>Sliced Sirloin with Mushroom Burgundy Sauce</p>	<p><b>Select one of The Wilds specialty Pasta's:</b></p> <p>Tortellini Straw &amp; Hay or Mostaccioli</p> <p><b>Select one Traditional Pasta:</b></p> <p>Cheese Ravioli with Marinara Sauce</p> <p>Tri-Colored Rotini in Pesto Sauce</p> <p>Fettuccini Alfredo</p>	
<p><b>Served with:</b></p> <p>Chef's Potato, Vegetable, Garden Salad, Pasta Salad, Fresh Baked Dinner Rolls and Butter</p>	<p><b>Served with:</b></p> <p>Caesar Salad and Italian Breads</p>	
<p>Coconut Crusted Cod ~ add \$5 per person</p> <p>Grilled Bistro Steak ~ add \$6 per person</p>	<p>Seafood Pasta ~ add \$6 per person</p>	<p>Shrimp Cocktail ~ add \$6 per person</p>

**Add Dessert to any package:**  
 Build your own Ice Cream Buffet ~ add \$7 per person  
 Cookies, Bars & brownies ~ add \$4 per person



***Golf Menu Choices (Plated)***

All entrees served with Garden salad &  
Fresh Baked dinner rolls and butter

<b>CHICKEN ENTREES</b>	<b>BEEF ENTREES</b>	<b>PASTA &amp; SEAFOOD</b>
Select one:	Select one:	
<b>\$25 per person</b>	<b>\$26 per person</b>	<b>\$22-28.00 per person</b>
Chicken Amaretto ❖ Chicken with an Herb Cream Sauce	6oz Bistro Steak with Cognac peppercorn sauce ❖ Sliced Sirloin with Mushroom Burgundy Sauce	Cajun Chicken pasta (\$25) ❖ Chicken Tequila Pasta (\$25) ❖ Seafood pasta (\$28) ❖ Tortilla Crust Tilapia (\$24) ❖ 6oz Teriyaki Salmon (\$26) ❖ Coconut Shrimp (\$26)
<b>Accompanied by</b> Chef's Potato, Vegetable	<b>Accompanied by</b> Chef's Potato, Vegetable	

**Add Dessert to any package:**

Build your own Ice Cream Buffet ~ add \$7 per person

Cookies, Bars & brownies ~ add \$4 per person

**For questions or other menu options, please contact Sales & Catering:(952)**

**445-3500 ext. 228 or [Dolsen@GolfTheWilds.com](mailto:Dolsen@GolfTheWilds.com)**

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*Golf Menu Choices  
(Breakfast)*

<b>Grab &amp; Go</b>	<b>Continental Breakfast</b>	<b>Hot Breakfast</b>
<b>\$15 per person</b>	<b>\$18 per person</b>	<b>\$23 per person</b>
Breakfast Burritos filled with bacon, sausage, bell peppers, cheese, and potatoes in an herb tortilla.	Fresh Fruit  Yogurt  Danish	Scrambled Eggs  Bacon  Sausage  Breakfast Potatoes  Fruit  Danish
<b>Accompanied by</b> Fresh Fruit	<b>Accompanied by</b> Apple Juice, Orange Juice, Cranberry Juice, and Coffee	<b>Accompanied by</b> Apple Juice, Orange Juice, Cranberry Juice, and Coffee
<p style="text-align: center;"><b>Add Dessert to any package:</b>                      Build your own Ice Cream Buffet ~ add \$7 per person                      Cookies, Bars &amp; brownies ~ add \$4 per person</p>		

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