



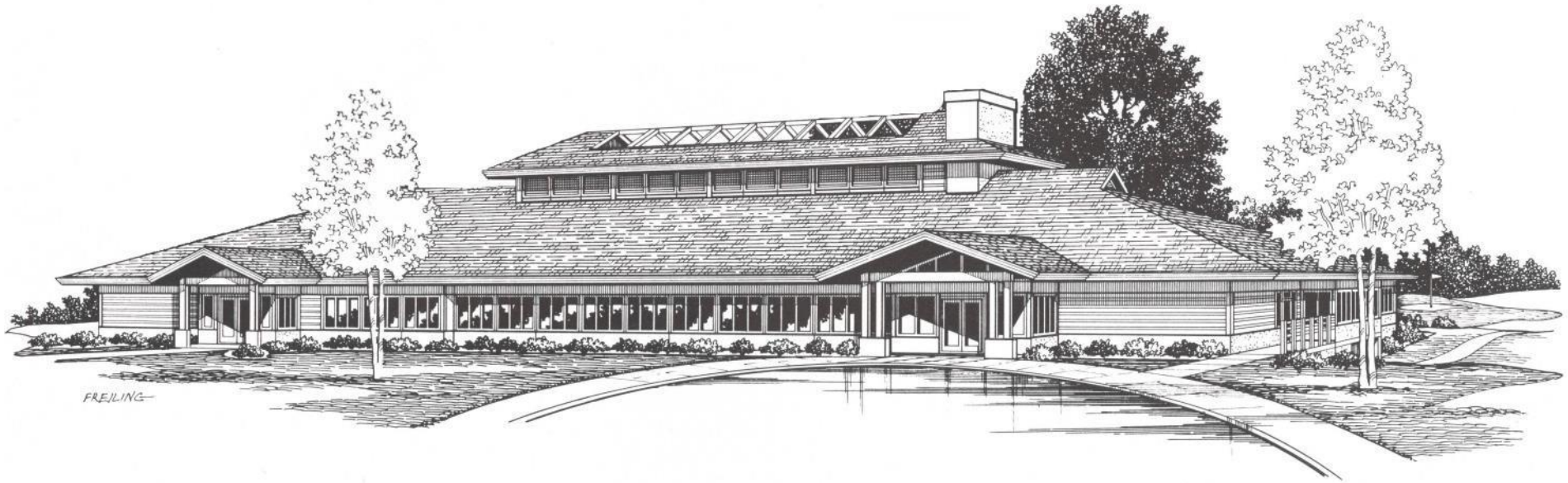
MINNESOTA'S
crown jewel

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.GOLF**THEWILDS**.COM



EVENT PACKAGES	Choose a Package		
	TEE TIMES	MODIFIED SHOTGUN	FULL COURSE SHOTGUN
Weekday (Monday-Thursday)	\$90 per Golfer	CALL FOR PRICING	CALL FOR PRICING
Weekend (Friday-Sunday)	\$95 per Golfer	CALL FOR PRICING	CALL FOR PRICING
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.			
<i>To schedule your next event or for a custom proposal, please call (952) 445-3500 ext. 333 or email theraly@golfthewilds.com</i>			



MINNESOTA'S
crown jewel

PRIOR LAKE, MINNESOTA



Golf Menu Choices

THE HOLE IN ONE BOX LUNCH	FIESTA BUFFET	PICNIC BUFFET
\$15 per person	\$18 per person	\$20 per person
Sliced Turkey, Ham, or Roast Beef	Includes: Spanish rice Refried beans Seasoned ground beef tacos Chicken Fajitas	Grilled Hamburgers & Bratwursts
Includes: Served on Fresh Hoagie Bun Lettuce, Tomato and Onion		Served with: Lettuce & Tomato Cheese Sauerkraut and Condiments
Served with: Chips Whole Fresh Fruit Fresh Baked Gourmet Cookie	Served with: Tortilla Chips & Salsa Corn & flour tortillas Taco Fixings: Shredded cheese, lettuce, jalapenos, sour cream	Barbecued Baked Beans Seasoned Potato Chips Homemade Pasta Salad
		Chicken Breast add \$2 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

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

(952) 445-3500

WWW.GOLFTHEWILDS.COM



Golf Menu Choices (continued)

THE WILDS BUFFET	ITALIAN BUFFET	APPETIZER BUFFET
\$28 per person	\$26 per person	\$25 per person
<i>Select one of the following Entrees</i> <i>Select 2 Entrees add \$2 per person</i>	Chicken Parmesan	Imported and Domestic Cheese & Cracker Tray
Entrees: Chicken with an Herb Cream Sauce Chicken Amaretto Sliced Sirloin Bordelaise Sliced Sirloin with Mushroom Burgundy Sauce	Select one of The Wilds specialty Pasta's: Tortellini Straw & Hay or Mostaccioli	Vegetable Crudit� Tray with Dip
	Select one Traditional Pasta: Cheese Ravioli with Marinara Sauce Tri-Colored Rotini in Pesto Sauce Fettuccini Alfredo	Fresh Fruit Tray
Served with: Chef's Potato, Vegetable, Garden Salad, Pasta Salad, Fresh Baked Dinner Rolls and Butter	Served with: Caesar Salad and Italian Breads	Cocktail Meatballs
		Chicken Poppers with Sweet Chili Sauce
		Mashed Potato Bar
		Carved Ham & Dinner Rolls
Coconut Crusted Cod ~ add \$3 per person Grilled Bistro Steak ~ add \$4 per person	Seafood Pasta ~ add \$3 per person	Shrimp Cocktail ~ add \$4 per person
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

CHICKEN ENTREES Select one:	BEEF ENTREES Select one:	PASTA & SEAFOOD
\$25 per person	\$26 per person	\$22-28.00 per person
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)
Accompanied by Chef's Potato, Vegetable	Accompanied by 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

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



*Golf Menu Choices
(Breakfast)*

Grab & Go	Continental Breakfast	Hot Breakfast
\$15 per person	\$18 per person	\$23 per person
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
Accompanied by Fresh Fruit	Accompanied by Apple Juice, Orange Juice, Cranberry Juice, and Coffee	Accompanied by Apple Juice, Orange Juice, Cranberry Juice, and Coffee
<p>Add Dessert to any package: Build your own Ice Cream Buffet ~ add \$7 per person Cookies, Bars & brownies ~ add \$4 per person</p>		

For questions or other menu options, please contact Sales & Catering:(952)
445-3500 ext. 228 or Dolsen@GolfTheWilds.com