



THE FRIENDLY BUFFALO

Parties & Special Events



(763) 260-1214
friendlybuffaloevents@gmail.com
www.friendlybuffalo.com

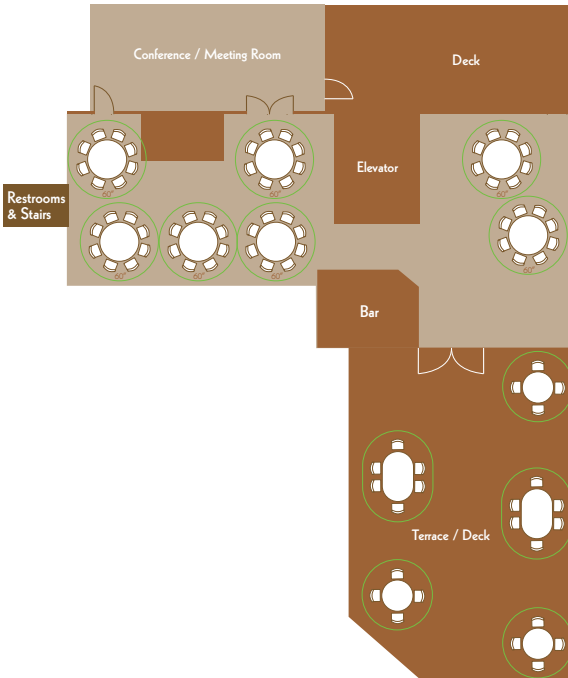
16722 198th Ave.
Big Lake, MN 55309

FRIENDLY BUFFALO *Lower Level*



ENTRANCE

FRIENDLY BUFFALO *Upper Level*



DATE:
Event:

BANQUET ROOM

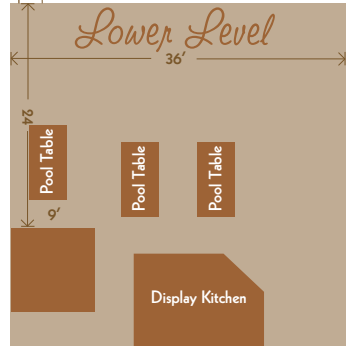
Seats:



Seats:

GAME ROOM

DATE: *Lower Level* **Event:**

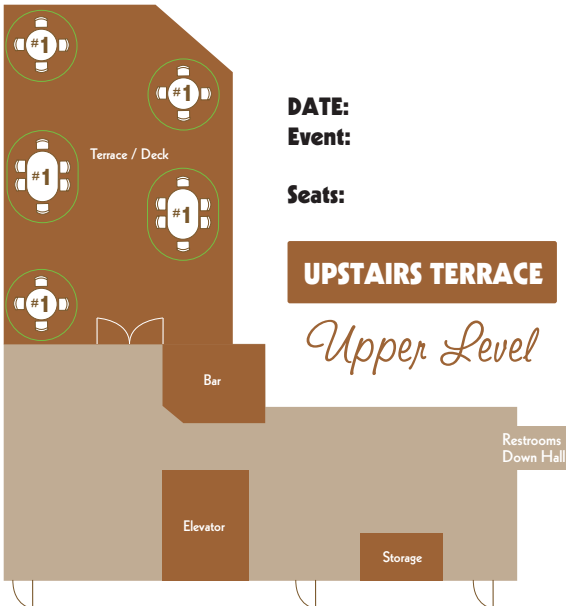


DATE:
Event:

Seats:

UPSTAIRS TERRACE

Upper Level



CONFERENCE ROOM

DATE:
Event:

Seats:

Upper Level





The Friendly Buffalo features a full restaurant, outside game area, inside game room, conference room, an upstairs terrace and a private banquet room for large events. Liquor bars are conveniently located in each section of the building. The main bar even features popular bands every weekend. The entire building is handicap accessible.

Friendly Buffalo's staff takes great pride in all the events we host. We have one goal in mind, to provide our guests with 100% satisfaction! Our professional and experienced team knows the meaning of service and quality. We always strive to make your event run as smoothly as possible so you can focus on creating memories that last a lifetime.

Book Your Private Dining or Special Event

(763) 260-1214

thefriendlybuffalo@gmail.com

www.friendlybuffalo.com

16722 198th Ave.
Big Lake, MN 55309

Room Fee. In order to reserve any event room/space, a room fee must be paid at time of booking. The room fee is non-negotiable and helps to cover expenses such as table setup, chair setup, bar setup, cleanup, take down, coordination, electricity, waste disposal, bartender and staff (does not include gratuity).

Setup and decor can be started an hour before the event or sooner if available.

Rental time is 4 hours unless an extended amount of time is agreed upon.

Room rental time is as early as 8am - 12am. All items must be removed by 1am. Setup can be done the night before if there is not an event that day.

Final guest count must be received 14 days prior to your event. Food prices can be locked in 6 months prior to the event.

Billing is based on your guaranteed (final) guest count or the actual number of attendees, whichever is greater. If final guest count is not received 14 days prior to the event, billing will be based on your original estimate. We cannot guarantee that there will be enough food if extra guests show up unexpected. Any extra guests that attend will be added to your final invoice.

Any excess trash left behind after an event is subject to an additional fee.

Food and Beverage Minimums. All events are subject to a **food and beverage minimum**. You / your guests are required to spend the minimum amount on food and beverages. All food and drinks purchased for the event counts towards said minimum. The room fee does not count towards the minimum. The minimum does not include tax or gratuity.

NOTE: No extra food may be removed (taken home) after a Friendly Buffalo event. No beverages may be brought onto the premises. Candles cannot have open flames. Confetti and glitter is not allowed. Only specific 3M command hook products can be used on walls for decor.

Options for any Occasion!

Banquet Room

Our private event space features warm-wood toned hardwood floors and the ceiling is draped and decorated with lights to set the mood. With the simple natural tones of the floor and our black chairs, the space goes well with any design or décor you would like to have. It comes with a personal bar, fully stocked with liquor and taps to host draft beer.

Room Fee: \$100

Seats over 300 guests.



Upstairs Terrace

Room Fee: \$75

Seats up to 110 guests inside.



Game Room

Room Fee: \$50

Seats up to 75 guests inside.



Conference Room (Upstairs)

Room Fee: \$25

Seats up to 30 guests.



All Events Are Subject to a Food and Beverage Minimum.

Contact Us for For Information.

Banquet Room Packages

Contact Us for Food & Beverage Minimums.

Meetings and Parties

- \$100 Room Fee (table & chair setup, bar setup, cleanup, take down, coordination, & servers)
- Chair Cover - Starting at \$5.00 per chair — Add Sash Extra \$.50
*Set-up & Tear Down, \$1 per Chair
- Table Linens - \$5.00 (White, Ivory, Black) *Other Colors Available
- Linen Napkins - Starting at \$1 each
- Ceiling Lighting & Drapery (Xmas Lights) \$25
- Color Changing Ceiling Lighting \$35
- Staging 4'x4' Section - \$25 each
- Podium or Easel \$10 each
- Projector & Screen \$75 (Includes Sound)
- Microphone \$25
- Music Playing In The Background \$25-\$100
- Cut, and Plate a Dessert \$50
- Cut, Plate and Serve a Dessert \$100
- Centerpiece Setup \$5 / Table
- Reset Room From Ceremony to Reception - Based On Number of Guests



Add a DJ or Photo Booth (prices in back of booklet)

All food items are subject to a 20% gratuity and 6.875% sales tax.

**Additional Centerpieces and Rental Items Available Upon Request. *Would you like a late night snack for your guests? Check out our Appetizers.*



Upstairs Terrace Event Packages



Contact Us for Food & Beverage Minimums.

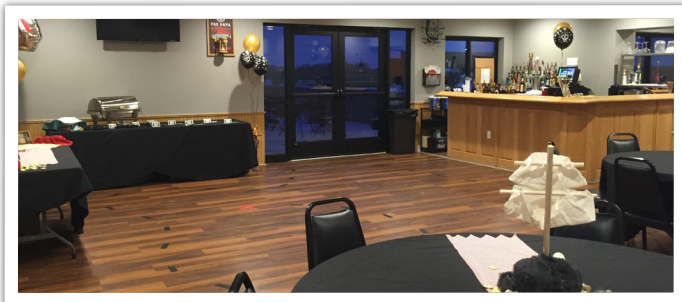
Meetings and Parties

- \$75 Room Fee (table setup, chair & bar setup, cleanup, take down, coordination, & bartender)
- Chair Cover - Starting at \$5.00 per chair — Add Sash Extra \$.50
*Set-up & Tear Down, \$1 per Chair
- Table Linens - \$5.00 (White, Ivory, Black) *Other Colors Available
- Linen Napkins - Starting at \$1 each
- Color Changing Ceiling Lighting \$35
- Podium or Easel \$10 each
- Projector & Screen \$75 (Does NOT include sound)
- Microphone \$25
- Music Playing In The Background \$25-\$100
- Cut, and Plate a Dessert \$50
- Cut, Plate and Serve a Dessert \$100
- Centerpiece Setup \$5 / Table
- Reset Room From Ceremony to Reception - Based On Number of Guests

Add a DJ or Photo Booth (prices in back of booklet)

All food items are subject to a 20% gratuity and 6.875% sales tax.

**Would you like a late night snack for your guests? Check out our Appetizers.*



Game Room Events



Contact Us for Food & Beverage Minimums.

Meetings and Parties

- \$50 Room Fee (table setup, chair setup, cleanup, take down, coordination, & server)
- Chair Cover - Starting at \$5.00 per chair — Add Sash Extra \$.50
*Set-up & Tear Down, \$1 per Chair
- Table Linens - \$5.00 (White, Ivory, Black) *Other Colors Available
- Linen Napkins - Starting at \$1 each
- Podium or Easel \$10 each
- Cut, and Plate a Dessert \$50
- Cut, Plate and Serve a Dessert \$100
- Centerpiece Setup \$5 / Table

All food items are subject to a 20% gratuity and 6.875% sales tax.

**Would you like a late night snack for your guests? Check out our Appetizers.*



Conference Room



Contact Us for Food & Beverage Minimums.

Meetings and Small Parties

- \$25 Room Fee (table setup, chair setup, cleanup, take down, coordination, & server)
- Table Linens - \$5.00 (White, Ivory, Black) *Other Colors Available
- Linen Napkins - Starting at \$1 each
- Podium \$10
- Projector & Screen \$75 (Does NOT include sound)
- Cut, and Plate a Dessert \$50
- Cut, Plate and Serve a Dessert \$100
- Centerpiece Setup \$5 / Table

Breakfast Special: coffee bar, orange juice, assortment of bagels and donuts.....\$5.99/ person (Served with: jelly, peanut butter, cream cheese).



Beverage & Bar Selections

**All Alcoholic Beverages Include Taxes*

Wine - 750ml

White	Moscato, Pinot Grigio, Chardonnay	\$19.95/Bottle
Pink	White Zinfandel	\$19.95/Bottle
Red	Merlot, Cabernet Sauvignon	\$19.95/Bottle
Sparkling	House Champagne	\$16.95 bottle
	Gionelli, Asti Spumanti, Italy	\$23.95 bottle

**Specific brands available upon request*

Draft Beer (About 120, 16oz. cups per 16 gallon keg)

1st Tier	Miller Light, Bud Light, Budweiser, MGD Light, Coors Light, etc....	\$300/ Keg
2nd Tier.....	Leinenkugels Honey Weiss, Nordeast, etc.....	\$325/ Keg
3rd Tier.....	New Castle, Summit Extra Pale Ale, etc	\$375/ Keg

You may reserve a keg, but if it is not tapped, you will be charged a \$30 fee.

**Other brands available upon request*

Non - Alcoholic

Soda (free refills).....	\$3.00 each
(Pepsi, Diet Pepsi, Cherry Pepsi, Mountain Dew, Diet Mountain Dew, Sierra Mist, Diet Sierra Mist, Dr. Pepper, Root Beer, Orange, Iced Tea, Raspberry Tea, and Lemonade)	

Punch:

Under 150 Guests.....	\$50
Over 150 Guests	\$80

Coffee & Punch Station: (Includes Regular, Decaf, Sugar, Cream, and 4 Gal. of Punch)

Under 150 Guests.....	\$125
Over 150 Guests	\$165

Coffee Station: (Includes Regular, Decaf, Sugar, and Cream)

Under 150 Guests.....	\$80
Over 150 Guests	\$105

Buffet Options

Cheese Tortellini \$17.99 per person

Tricolored cheese stuffed tortellini in a sun dried tomato pesto cream sauce
With chicken \$18.95

Slow Roasted Ham \$17.99 per person

Tender juicy ham with a brown sugar glaze

Rosemary Grilled Chicken \$17.99 per person

Boneless marinated chicken breast with rosemary garlic cream sauce

Traditional Pot Roast \$17.99 per person

Slow roasted beef pot roast served with beef gravy

Roasted Turkey \$17.99 per person

Oven roasted turkey and gravy

Pesto Chicken Pasta \$17.99 per person

Chicken, penne noodles, pesto alfredo sauce and sun dried tomatoes topped with parmesan cheese

Chicken Marsala \$18.99 per person

Boneless chicken breast sautéed and served with a sweet marsala mushroom cream sauce

Roasted Pork Loin \$18.99 per person

Seasoned pork loin topped with a dijón garlic cream sauce.

Beef Tips \$18.99 per person

Beef Sirloin tips sautéed and topped with a wild mushroom sauce

**All Buffet options are served with breadsticks, and garden salad served with house vinaigrette, french and ranch dressing. Select your choice of one vegetable and one starch, (except pastas). Additional sides add \$0.75 per person*

Vegetable Sides

Maple Glazed Carrots
Green Beans with Almonds
Buttered Corn
Vegetable Medley

Starch Option

Mashed Potatoes
Seasoned Roasted Red Potatoes
Cheesy Potatoes
Wild Rice Pilaf

**Buffets are a maximum of 1.5 hours in length. Choose up to 2 entrée's per event. We do need to know how much to make of each selection. Guests are only allowed to choose 1 entrée (meat), not both. Served on china with water goblets or plastic plates and utensils. Your Choice.*

Buffet Variety

Soup & Sandwich Bar — \$13.99 / person

Build your own sandwich; ham, turkey, salami, cheese, lettuce, tomatoes, onions, pickles, mayonnaise and chips. Your choice of pasta salad or potato salad. Soup options (choose 1): chili, wild rice, or potato.

Lasagna Bar — \$11.99 / person

House made, 7 cheese lasagna served with breadstick and caesar salad. Vegetarian available.

Build your own Sandwich — \$10.99 per person

Choose up to 2 meat options; burger, grilled chicken, or pulled pork.

Includes; lettuce, tomato, onion, and American cheese. Served with chips.

Each guest would get 1 sandwich.

Taco Bar — \$10.99 per person

Hard and soft shells, chips, beef, with sides of; salsa, shredded cheese, lettuce, black olives, onions, tomatoes, jalapeños, and sour cream.

*substitute with chicken; \$11.99 per person

*substitute with fish; \$12.99 per person

*with two meats; \$13.99 per person

Potato Bar — \$10.99 per person

Baked, mashed or cheesy potatoes (choose 1). Shredded cheese, bacon, pico, butter, queso, sour cream, and chili. Served with a breadstick.

Pasta Bar — \$10.99 / person

Includes; penne noodles, parmesan cheese, choice of 2 sauces; marinara, alfredo, or meat sauce, and breadsticks. — Add a salad for an additional \$1.25 per person.

*add chicken, shrimp, OR beef meatballs; \$2 per person (2 meats \$4 per person)

*add peppers, mushrooms, broccoli, OR tomatoes; \$1 per person

Soup & Salad Bar — \$7.99 per person

Your choice; chicken noodle, tomato bisque, chicken wild rice, or chili. Includes house salad served with french or ranch dressing and breadsticks.

**Additional Sides available upon request for an additional fee. *Buffets are a maximum 1.5 hours in length. Served on plastic plates and utensils.*

Plated Dinners

Slow Roasted Ham \$15.99

Tender juicy ham with a brown sugar glaze

Rosemary Grilled Chicken \$16.99

Boneless marinated chicken breast with rosemary garlic cream sauce

Traditional Pot Roast \$16.99

Slow roasted beef pot roast served with beef gravy

Roasted Turkey \$16.99

Oven roasted turkey and gravy

Chicken Marsala \$17.99

Boneless chicken breast sautéed and served with a sweet marsala mushroom cream sauce

Roasted Pork Loin \$17.99

Seasoned pork loin topped with a dijón garlic cream sauce.

Beef Tips \$17.99

Beef Sirloin tips sautéed and topped with a wild mushroom sauce

Ribs \$18.99

House made half rack or ribs, with choice of sauce; chiptole BBQ, honey BBQ or carolina (chose 1).

Pan-Fried Walleye \$22.99

Canadian Walleye dredged in our special homemade seasoning, served with tartar sauce

12 oz. Ribeye \$26.99

Topped with bourbon button mushrooms.

*Above options come with a garden salad, served with house vinaigrette and a breadstick. Select your choice of one vegetable and one starch, (except pastas).

Vegetable Sides

Maple Glazed Carrots
Green Beans with Almonds
Buttered Corn
Vegetable Medley

Starch Option

Mashed Potatoes
Seasoned Roasted Red Potatoes
Cheesy Potatoes
Wild Rice Pilaf

Cheese Ravioli \$15.99

Cheese stuffed ravioli topped with your choice of marinara or alfredo sauce. Served with parmesan cheese.

Cheese Tortellini \$15.99

Tricolored cheese stuffed tortellini in a sun dried tomato pesto cream sauce. With chicken \$16.50

Pesto Chicken Pasta \$17.99

Chicken, penne noodles, pesto alfredo sauce and sun dried tomatoes topped with parmesan cheese.

Each pasta is served with garden salad and breadstick.

*Gluten free options available upon request. Choose up to 2 entree's (with one vegetable, & one starch) per event. You must provide an exact count of how many people will be getting each entrée and each guest needs a placecard or marker showing which entrée they chose. Served on china with water goblets.

Desserts

Mini Cheesecakes — \$4 per person

Cheesecake — \$5 per person (several flavors available)

Cake (Lemon, Carrot, Chocolate) — \$4 per person

Assorted Bars — \$3 per person

Cookies — \$2 per person

Chocolate Fondue Fountain with Sides — Market Price

Many others available. Please ask if you want something different.

Breakfast Buffet

Early Bird — Scrambled eggs, english muffin, bacon or sausage, and cheesy potatoes — \$7.99 per person

The Breakfast Club — Scrambled eggs, bacon, sausage, cheesy potatoes, buttermilk pancakes with fresh berries and whip cream — \$10.99 per person

Breakfast of Champions — Scrambled eggs, bacon, sausage, cheesy potatoes, stuffed french toast, biscuits and gravy, fresh fruit — \$12.99 per person

Breakfast Special: coffee bar, orange juice, assortment of bagels and donuts — \$5.99 per person (Served with: jelly, peanut butter, cream cheese.)

Hors D'oeuvres & Appetizers

NOTE: Each Platter Serves APPROXIMATELY 25 guests

Hot

- **BBQ Beef Meatballs — \$60 / platter** (3 per person)
- **Italian Stuffed Mushrooms — \$80 / platter** (3 per person)
- **Southwest Rolls (Egg Rolls) — \$60 / platter** (bite-size pieces)
(Chicken, Corn, Black Beans, Jalapeños, and Cheddar Jack Cheese)
- **Premium Bone-In Wings — \$90 / platter** (approximately 80 wings)
Served with Blue Cheese, Ranch Dressing, and Celery
(Sauce Choices, 2 max; Chipotle BBQ, Buffalo, Carolina, Jamaican Jerk, Sweet Chili, Teriyaki, Whiskey, and a Cajun Dry Rub)
- **Jalapeño Bacon Dip with Chips & Toasted Focaccia Bread — \$40 / platter**
- **Prime Rib Pinwheels — \$50 / platter** (1 per person)
(Pepper jack cheese, red onion marmalade)
- **Spinach Dip with Chips & Toasted Focaccia Bread — \$40 / platter**
- **Buffalo Chicken Dip with Chips & Toasted Focaccia Bread — \$40 / platter**
- **Pizza:**
 - \$13.99 each, 12" (Pepperoni, Sausage, Cheese, Chicken Alfredo, or Veggie)
 - \$15.99 each, 12" (Meatlovers, Supreme, BBQ Chicken, or Chicken Bacon Ranch)

Cold

- **Gardetto's Snack Mix — \$1 / person**
- **Bruschetta on Toasted Baguettes — \$60 / platter** (3 per person)
- **Chips and Salsa — \$25 / large bowl and platter**
- **Chips and Queso — \$35**
- **Pasta Salad (choice of Italian or Chicken Bacon Ranch) — \$40**
- **Veggie Tray with Ranch Dressing — \$35 / platter**
- **Fresh Fruit Tray — \$45 / platter** (Cantaloupe, Pineapple, Watermelon, Honeydew)
- **Fresh Fruit Tray — \$55 / platter** (Strawberries, Grapes, Pineapple, Raspberries)
- **Meat/Cheese/Cracker Tray — \$45 / platter**
- **Coconut Shrimp with Piña Coloda Sauce — \$75 / platter** (2 per person)
- **Shrimp Cocktail (16/20) — \$75 / platter** (2 per person)

* Maximum of 6 Appetizers Per Event

* If You Are Interested in Additional Options, Please Inquire Within.

Off-site Catering & Liquor Service

No travel fee for events within 25 miles. Setup fee may apply and may include; chafers, plastic plates, plastic utensils, paper napkins, & food table linens. Contact us for a quote.

- 5' Round Table (seats 6 to 8 guests) — \$10 each (includes setup & delivery)
- 8' Banquet (rectangle) Table (seats 8 guests) — \$10 each (includes setup & delivery)
- Banquet Chair (black) — \$1 each
- Chair Cover — Starting at \$5.00 per chair
Add Sash Extra \$.50
*Set-up & Tear Down for Chair Covers — \$1 per Chair
- Table Linens — \$5.00 (White, Ivory, Black) *Other Colors Available
- Linen Napkins — Starting at \$1 each
- Water Goblet — \$.50 each
- China Dinner Plate and Flatware — \$1 per person
- Servers and bartenders are available for an additional charge.
- Liquor Service also Available

*Table setup available for extra fee. Off site events are subject to a 20% gratuity.

NOTE: We offer the same menu items as our in-house catering.



DJ Service

You are not required to use our in-house services.

All of our DJ's are fully trained, experienced and professional event DJ's. Your DJ will take care of any announcing you need done, help coordinate throughout the event and check in with you to make sure things are going smooth.

Package 1 (3 hours of dance music) - **\$345**

Package 2 (4 hours of dance music) - **\$445**

Package 3 (5 hours of dance music) - **\$545**

1 Hour of Cocktail/Social/Dinner Music - \$50

2 Hours of Cocktail/Social/Dinner Music - \$100

3 Hours of Cocktail/Social/Dinner Music - \$150

4 Hours of Cocktail/Social/Dinner Music - \$200

- FREE On-line Event Planner • Microphone • Experienced DJ • Dance Lighting
- MC - Announcing • A Huge Selection of Music • Customized Music Play Lists
- Variety of Music From All Major Genres • Event Coordination
- Continuous Music (No Breaks) • NO Setup or Take-down Fee's



Photo Booths

You are not required to use our in-house services.

Hats, wigs and props are always included with no extra cost!

OPTION #1 - OPEN AIR BOOTH - \$545

Small box on tripod stand - computer automated booth - NO curtains or backdrop

OPTION #2 - FULL AUTOMATED BOOTH - \$595

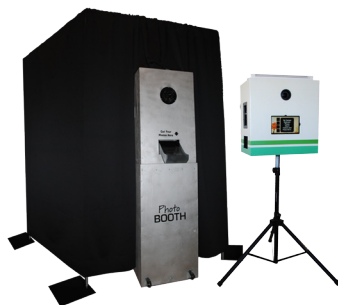
4x8' enclosed booth - computer automated booth

OPTION #3 - PHOTOGRAPHER With BACKDROP - \$595

photographer takes pictures in front of a backdrop

For the Above Packages...

- Up to 3 hours of booth time (you can split the time)
- A booth operator is present the entire time
- Online Planner to customize print color and text
- Professional quality photos and prints
- Fits groups not just couples
- Unlimited prints (**Every guest gets a print**)
- FREE disc with all of the high quality pictures
- FREE setup and take-down
- FREE scrap book
- Full color, black & white or sepia colors available
- Props, Wigs and Hats are Included for FREE (\$100 per hour for additional time)



OPTION #4 - MINI SOCIAL BOOTH - \$295

- 4 Photos of Each Group • Email or Share Strips Via Social Media • No Prints



Photography Services

You are not required to use our in-house services.

We offer creative, artistic photography.

PRO Package 1 - \$445 (1 Professional Photographer)

BUDGET Package 1 - \$245 (1 - 1st Year Photographer)

Up to 3 Hours of Shooting — *Add a second shooter for \$195*

Package 2 - \$645

BUDGET Package 1 - \$345 (1 - 1st Year Photographer)

Up to 4 Hours of Shooting — *Add a second shooter for \$295*

Package 3 - \$845

BUDGET Package 1 - \$545 (1 - 1st Year Photographer)

Up to 6 Hours of Shooting — *Add a second shooter for \$395*

Package 4 - \$1045

BUDGET Package 1 - \$845 (1 - 1st Year Photographer)

— *Add a second shooter for \$495*

*All packages include a USB drive of all photos with a copyright release.

*For the above packages, the price is for the Photography and editing of the photo's.



Pricing Calculator

Food _____ \$ _____ x quantity / guests _____ = _____

Food _____ \$ _____ x quantity / guests _____ = _____

Food _____ \$ _____ x quantity / guests _____ = _____

Food _____ \$ _____ x quantity / guests _____ = _____

Food _____ \$ _____ x quantity / guests _____ = _____

Sub Total: _____

Food Tax (.06875) X _____

Transit Tax (.005) X _____

Gratuity (.20) X _____

FOOD TOTAL: _____

Hosted Bar _____ \$ _____ x quantity _____ = _____

Hosted Bar _____ \$ _____ x quantity _____ = _____

(Tax is included in banquet prices for kegs and wine) **Bar Sub Total:** _____

Gratuity (.20) X _____

BAR TOTAL: _____

Other Rental _____ \$ _____ x quantity _____ = _____

Other Rental _____ \$ _____ x quantity _____ = _____

Sales Tax (.06875) X _____

Transit Tax (.005) X _____

Room Fee / Package (remaining): \$ _____ = _____

OTHER TOTAL: _____

Food Total _____ + Bar Total _____ + Other Total _____ = \$ _____

GRAND TOTAL

Lodging

Americas Best Inn

Walking Distance from the Friendly Buffalo
16776 198th Ave
Big Lake, MN 553309
763.262.7666

Elk River

Country Inn and Suites

13 Minutes Away, 8 Miles
18894 Dodge St. NW
Elk River, MN 55330
763.241.6990

Holiday Inn Hotel and Waterpark

13 Minutes Away, 8.9 Miles
9200 Quaday Ave. NE
Elk River, MN 55330
763.656.4400

Becker

Crossings by Grandstay

14 Minutes Away, 9.7 Miles
14435 Bank St.
Becker, MN 55308
763.262.7700
Ask About Shuttle Service Options

Super 8 Motel

15 Minutes Away, 10.4 Miles
13804 1st St.
Becker, MN 55308
763.262.8880

Monticello

AmericInn Motel

13 Minutes, 6.2 Miles
118 7th St.
Monticello, MN 55362
763.295.4700

Best Western Chelsea Inn and Suites

15 Minutes Away, 6.8 Miles
89 Chelsea Rd.
Monticello, MN 55362
763.271.8880

Days Inn

15 Minutes Away, 6.6 Miles
200 Oakwood Dr. E.
Monticello, MN 55362
763.295.1111

Super 8 Motel

15 Minutes Away, 6.7 Miles
1114 Cedar St.
Monticello, MN 55362
76.295.5900

Preferred Vendors

Cake

Cold Spring Bakery

308 Main Street
Cold Spring, MN 56320
320.685.8681
www.coldspringbakery.com

Kake Kreations by Kathy

763.441.5911
www.kakekreationsbykathy.com

Buttercream Creations - Carrie Peterson

116 Addison Way
Big Lake, MN 55309
763.498.4321
www.buttercreamcreations.com

Minah's - Kathy Arneson

minahscakes@yahoo.com
763-263-3529

DJ

In-house Service

763-260-1214
www.friendlybuffalo.com/services

Photography & Videography

In-house Service

763-260-1214
www.friendlybuffalo.com/services

Photo Booths

In-house Service

763-260-1214
www.friendlybuffalo.com/services

Travel

Bursch Travel - Krisha Friede

763.295.5551
611 Walnut St. Suite 3
Monticello, MN 55362
www.burschtravel.com

Flowers

101 Market Floral & Gift

8980 Quantrelle Avenue NE
Otsego, MN 55330
763.441.4487
www.nathes101market.com

Big Lake Floral & Gift

651 Rose Dr
Big Lake, MN 55309
763.263.3366
www.biglakefloral.com

Limousines/ Shuttles

Pearl Limousine

320.251.1101
www.Pearl-Limo.com

Vision of Big Lake

16676 197th Ave NW
Big Lake, MN 55309
Phone: 763-263-7900
E-mail: visionbl@visionofbiglake.com

Ceremony Officiant

In-house Service

763-260-1214
www.friendlybuffalo.com/services



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Parties & Special Events



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