

Weddings at
BEST WESTERN PREMIER
Bridgewood Resort Hotel



**Bridgewood Resort Hotel
& Conference Center**

1000 Cameron Way
Neenah, WI 54956
920.720.8000 Toll Free 800.514.5206
www.bridgewoodresorthotel.com

Congratulations!

Your wedding day is one of the most important and exciting days of your life. Expecting the best of everything is not unreasonable. At BEST WESTERN PREMIER Bridgewood Resort Hotel we are excited too, because we are able to offer you a unique and beautiful venue to host your wedding. The attractively decorated Marquette Ballroom with 18 foot ceilings and large French doors opening to a 2200 square foot terrace with stunning views of the golf course and woodlands is the perfect location for your big day. For a more intimate wedding, we offer the Wisconsin Room. The Wisconsin Room features many of the same amenities and conveniences as the Marquette Ballroom, including ceiling to floor windows, proximity to parking, and easy access to guest rooms. For a reception up to 100 guests, the Wisconsin Room provides both value and elegance. The functionality of a full service hotel with the casual feel of a resort is the ideal setting for a memorable event.

We have seasoned professionals in the hospitality business all with the same goal – dedication to service, quality and guest satisfaction. The Event Managers in our catering department will assist you with every aspect of planning your wedding and give you the personal attention you desire and the stress free day you deserve.

We look forward to the opportunity to provide you with a gorgeous reception, exceptional food and an unforgettable experience.

Contact us at:

BEST WESTERN PREMIER Bridgewood Resort Hotel

1000 Cameron Way

Neenah, WI 54956

920-720-8000

salesassistant@bridgewoodresorthotel.com

Visit our website at

www.bridgewoodresorthotel.com

Rehearsal Dinners

Your rehearsal dinner is the perfect way to start the wedding festivities. It is a time to introduce guests, socialize and enjoy a relaxing dinner. It is often the last “quiet time” with close friends and family before the hectic schedule of the wedding day.

Here are some recommendations and guidelines to consider when planning your rehearsal dinner, but please keep in mind these are merely suggestions and as in every aspect of your wedding the rehearsal dinner should reflect the personalities and uniqueness of the bridal couple.

- Traditionally, the rehearsal dinner is the responsibility of the groom’s family and the groom’s father makes a formal toast to the couple before dinner starts.
- Since this may be the first time many of your guests will meet, place cards are helpful.
- The bridal couple and their immediate families generally sit together at the front or focal table.
- If you are giving your attendants thank you gifts the rehearsal dinner provides a great opportunity to distribute them.
- If you are having a civil service, a rehearsal may not be necessary, but a dinner celebrating close friends and family is always in order!
- Guests should include the immediate family of the bride and groom, your clergy person and his or her spouse or guest, and your complete wedding party and their spouses or guests. If special guests from out of town have arrived already you may want to include them as well.

There are as many options for rehearsal dinners as there are couples getting married. Your BEST WESTERN PREMIER Bridgewood Resort Hotel Event Manager will assist you in creating a dinner as unique as the two of you! When you book a rehearsal dinner with a wedding reception you will receive complimentary hors d’ oeuvre or a champagne toast and a complimentary room for your dinner.

Special Wedding Packages

Having your wedding on a Saturday afternoon, for a luncheon, finishing no later than 2:00 p.m., or Sunday, can save you time and money and offer your guests a welcome change of pace. The BEST WESTERN PREMIER Bridgewood Resort Hotel will include a variety of incentives to make these alternative days an attractive option. Packages are based on weddings of 100 or more.

Incentives

- Food minimum and room rental for the Marquette Ballroom will be waived.
- Complimentary overnight room in a Whirlpool Suite for the bride and groom the night of the wedding. Includes a bottle of chilled champagne.
- Complimentary guest room for both the parents of the bride and groom for the night of the wedding only.
- Complimentary Champagne toast for the head table.
- Complimentary bartending services
- A gift certificate for an overnight stay to celebrate your first anniversary will be provided.

Your Wedding Reception

Planning a wedding reception can be overwhelming at times, whether it is questions about menus, decorations, budget or wine choices –the experienced Event Managers at BEST WESTERN PREMIER Bridgewood Resort Hotel are there to assist you with every detail. The following services and amenities are included at no additional charge:

- A professionally trained staff
- Round tables for 8 or 10
- Skirted head table on risers
- White or ivory linen tablecloths and linen napkins in a variety of color selections
- Centerpieces with candle
- Skirted gift table
- Skirted cake table
- Standing podium or table for your guest book
- Stage for band or table for D.J.
- Standing microphone for grace and toast
- Dance floor
- Wedding enclosure cards upon request
- Complimentary sleeping room for bride and groom on your wedding night
- Room for gift opening, the day after wedding upon request and based on availability.
- A gift certificate for an overnight stay on your anniversary, compliments of the BEST WESTERN PREMIER Bridgewood Resort Hotel.

The Marquette Ballroom Terrace

The Marquette Terrace or the Greens overlooking the golf course can be reserved for ceremonies for the nominal fee of \$500. In the event of inclement weather, a portion of the ballroom will be set for your ceremony and used later for your reception. Please inquire with the catering department on availability.

The Bridgewood Tent

The Bridgewood Tent can be reserved for ceremonies on the greens for a fee of \$500. Enjoy the subtle elegance and charm of an outdoor ceremony under a crisp, white canvas.

For guests staying at the hotel for your wedding the BEST WESTERN PREMIER Bridgewood Resort Hotel offers:

- Special discounted sleeping room rates (including a complimentary hot breakfast buffet) when you reserve a block of rooms.
- Access to the indoor pool, aquatic fun center, whirlpool and fitness center.

WEDDING POLICIES

Food Minimums

A food sales minimum is required to reserve the Marquette Ballroom and Wisconsin Room. This amount constitutes the minimum amount spent on food only during the event and excludes bar charges, service charges and tax. If the food minimum is not met, the difference between actual revenues and the minimum will be due. The food minimum for the entire Marquette Ballroom on a Saturday evening is \$5000. Friday night the food minimum for the Marquette Ballroom is \$3500. A room set-up fee of \$250 on Friday and \$350 on Saturday will apply. The food minimum for the Wisconsin Room on a Saturday evening is \$1,500. Friday night food minimum for the Wisconsin Room is \$1,100. A room set-up fee of \$100 on Friday and \$150 on a Saturday will apply.

Deposits

A \$1500 deposit is required to reserve the Marquette Ballroom or \$800 to reserve the Wisconsin Room. The total deposit is due with your signed contract within 2 weeks of receipt. All deposits will be applied directly toward the final food and beverage bill. This deposit is non-refundable.

Guarantee and Payment

One week prior to your reception, your final guarantee is required and an estimated bill of all food and beverage charges incurred for your event will be calculated and payment for that amount must be received.

Service Charge and Tax

An 18% service charge and 5% sales tax will be added to the final food and beverage items. The service charge is taxable by law in the state of Wisconsin.

Menu Prices

Menu selection, room set up and other wedding detail must be submitted to your Event Manager six weeks prior to your wedding. The menu prices are our current rates and may be subject to change. Definite pricing will be confirmed 60 days prior to your wedding date. If you require special menus, our Event Manager will work with you in creating a special menu. Children's pricing is available.

Cake Cutting

The staff of the BEST WESTERN PREMIER Bridgewood Resort Hotel will cut and serve your wedding cake, clean cake pieces, and box left over cake. A \$50 fee will apply.

Extra Services

Please check with your Event Manager for pricing on:

- Butler Service
- Coat Check

Private Bar Charges

A \$50 charge is assessed for a private bar setup. This charge includes the appropriate number of bartenders to service your group. If a private bar is requested to open beyond the customary hour and one half before meal service, a charge of \$50 per bartender per half hour for any additional time will be added.

Food and Beverage Policies

The sale and service of alcoholic beverages are regulated by the Wisconsin State Liquor Commission. As a licensee, the BEST WESTERN PREMIER Bridgewood Resort Hotel is responsible for the administration of these regulations. It is our policy; therefore, that liquor cannot be brought into function rooms from outside resources. (Wis. State 125.32 (6))

Alcoholic beverages will be dispensed by a licensed bartender at all functions. Everyone consuming alcoholic beverages must be of legal drinking age.

No food may be allowed in any function room of the hotel from outside sources according to Wisconsin Administrative code (DH & SS, Section 196.07). The only exception is the wedding cake.

For liability reasons, leftover food cannot be taken out of the function rooms or off the premises.

Catering Policies

An event manager will contact you well in advance of your program to discuss food, beverage and meeting room arrangements as well as assist you with any additional items you may need.

Sleeping Rooms

A discounted guest room block will be set aside at the time that you book your wedding reception. The hotel cannot guarantee additional rooms beyond the original room block. Guests are responsible for making their own sleeping room reservation 21 days or more prior to their arrival date. Any rooms from the block not reserved at that time will be released and turned into available hotel inventory.

Gifts

If you would like assistance from our security officer in removing gifts from the reception area, this must be requested by 10:00 p.m. If you require a cart please contact the Front Desk and someone will be happy to assist you.

Lost Items

The BEST WESTERN PREMIER Bridgewood Resort Hotel is not responsible for any items not removed at the end of your wedding reception. This includes items such as toasting glasses, guest books, wedding cake pillars or vases that need to be returned to the florist or bakery.

Guarantee and Payment

Seventy-two hours prior to each function, a guaranteed number of guests is required. Guarantees cannot be decreased after this point. Billing will reflect this guaranteed number plus any additional guests, including tax and service charge. If no guarantee is received, the hotel will prepare and charge for the highest number of estimated guests as indicated on the Catering Contract. At that time, an estimated bill of all food and beverage charges incurred throughout your event (based on your guarantee count) will be calculated and payment for the amount will be received unless credit arrangements have been with BEST WESTERN PREMIER Bridgewood Resort Hotel and Conference Center in advance.

Miscellaneous Policies

The Hotel is not responsible for damage to, theft, or loss of any items left in the Hotel prior to, during, or following any function.

The contracting organization is responsible and shall reimburse the Hotel for any damage, loss, or liability incurred by the Hotel by any of the customer's guests or any persons or organizations contracted by the customers to provide any service or goods before, during, and after the function.

Planning an Hors d'oeuvres Reception

Many factors come into play when you make your plans including the length of your party, the type of food you'll be serving, the composition of men, women and children in your group, as well as the richness of the food you plan to serve. The time of your party is also very important. If the reception is scheduled to end by 6:30 p.m. or 7:00 p.m. then guests will usually not assume that it is intended to take place of a dinner. However, when it starts at 6:30 p.m. and runs into the dinner hour, then most people will assume that it is in place of dinner and will eat accordingly.

Portion Size for Hors D'oeuvres

- **Light:** recommended for a short cocktail hour before a dinner. Three to four pieces per person with two types of hors d'oeuvres.
- **Medium:** recommended when the hors d'oeuvres are not intended to replace a dinner. Four to eight pieces with three to five types of hors d'oeuvres.
- **Heavy:** recommended when the hors d'oeuvres are intended as a dinner. Ten to fifteen pieces per person with four to eight types of hors d'oeuvres.

Note: The longer your party and the larger your guest list, the greater the number of selections you should offer

To take the guesswork out of planning an hors d'oeuvres reception the Bridgewood Resort Hotel has created party packages to meet every occasion.

Light Per person \$7.95	Medium Per person \$10.95	Heavy Per person \$16.95
Assorted Wisconsin Cheese and Crackers Vegetable tray with herb dip Potato chips and dip Pretzels Mixed Nuts	Sliced fresh fruit Cheese and crackers Vegetable tray and dip Fiesta dip with chips Buffalo wings Meatballs	Vegetable tray with dip Cheese display Fiery deviled eggs Smoked salmon Fruit display Pinwheel sandwiches Chicken tenders Meatballs Thin sliced filet of beef on crostini Stuffed mushroom caps

For an impressive presentation add a Carving Station. See selections on following pages.

The customary 18% service charge and 5% sales tax will be added to food and beverage prices.

International Package

Light
Per person \$7.95

International cheese and cracker display
Fruit kabobs
Swedish meatballs
Bruschetta
Taco tray with chips

Medium
Per person \$10.95

International cheese and cracker display
Crab rangoon
Mini burritos or tacos
Italian sausage bites
Swedish meatballs
Bruschetta
Genoa salami
Fruit kabobs

Heavy
Per person \$16.95

International cheese and cracker display
Spring rolls
Crab rangoon
Chicken satays
Lox and bagels
Mini reubens
Italian sausage bites
Mini burritos or tacos
Swedish meatballs
Bruschetta
Genoa salami
Brie

International Cheese Display includes: Gouda, Edem, Port Solute, Swiss, Brie, Cambere and Gorgonzola accompanied with assorted breads and crackers. Garnished with grapes and seasonal berries.

For an impressive presentation add a Carving Station. See selections on following pages.

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CARVING STATIONS

Steamship Round of Beef

Dijon mustard and herb crusted Angus beef served with fresh silver dollar rolls, mustard, mayonnaise, and creamed horseradish.

Serves 175 people \$495

Roasted Tenderloin

Pepper crusted and roasted tenderloin served with fresh silver dollar rolls, mustard, mayonnaise and creamed horseradish.

Serves 20 people \$275

Mustard Glazed Turkey Breast

Dijon crusted boneless turkey, oven roasted served with fresh silver dollar rolls and condiments.

Serves 40 people \$125

Honey Glazed Ham

Served with assorted mustards and fresh silver dollar rolls.

Serves 40 people \$95

Baron of Beef

Rosemary, garlic and Dijon mustard, roasted, served with fresh silver dollar rolls and condiments.

Serves 50 people \$195

HORS D'OEUVRE SELECTION

(All items priced per 50 piece unless otherwise noted)

COLD

Fiery Deviled Eggs	\$75
Artichoke hearts with Boursin cheese	\$80
Seasonal Fruit kabobs with orange Yogurt dip	\$95
Candied bacon (per pound)	\$17
Prosciutto wrapped asparagus spears with garlic balsamic oil	\$85
Bruschetta - grilled French bread topped with Tuscan tomato relish and parmesan cheese	\$75
Taco tray with nacho chips	\$60
South of the border pinwheel sandwiches	\$75
Assorted Cocktail sandwiches	\$90
Mozzarella Roll ups	\$85
Ham Roll ups with cream cheese & pickles	\$85

HORS D'OEUVRE SELECTION

(All items priced per 50 piece unless otherwise noted)

HOT

Cocktail Franks in Barbeque Sauce	\$70
Mini hot dogs with buns	\$80
Twelve inch pizza - Cheese	\$13
Sausage	\$15
Pepperoni	\$15
Supreme with pepperoni, sausage, peppers, mushrooms & olives	\$17
Buffalo chicken drumettes with bleu cheese dipping sauce	\$75
Gorgonzola and walnut filo cups	\$80
Oven roasted Swedish meatballs	\$80
Mushroom Caps –stuffed with your choice of sausage, vegetarian or crab, Swiss cheese and pesto filling.	\$85
Chicken livers wrapped in bacon	\$85
Water chestnuts wrapped in bacon	\$85
Portabella mushroom and Brie in filo cups	\$75
Miniature quiche Lorraine with onions, bacon and Gruyere cheese	\$75
Pineapple wrapped in bacon	\$75
Chicken tenders with barbeque sauce	\$75
Lobster and wild mushroom strudel	\$95
Oriental egg rolls	\$75
Flaky phyllo triangles with spinach and feta cheese	\$85
Chicken quesadillas	\$85
Mini reubens	\$85
Tomato-basil feta toasts	\$85
Lime scallops wrapped in bacon	\$95
Miniature salmon cakes with lemon herb mayonnaise	\$80
Grilled chicken satay with Thai peanut sauce	\$90
Hot Spinach and artichoke dip served in a bread bowl with crackers	\$90
Beef satay with a teriyaki dipping sauce	\$90
BW Elvis chicken wings with peanut butter & jelly & hot Thai	\$70

Butler style service is available for \$20 an hour per server.

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HORS D'OEUVRE TRAYS

Vegetable Tray

Selection of fresh vegetables elegantly displayed and served with fresh dips
Serves 20 -25 \$45 Serves 40 – 50 \$85

Fresh Fruit

Your favorite Sliced Seasonal Fruits and the Chef's selection of Dips
Serves 20 -25 \$65 Serves 40 - 50 \$125

Wisconsin Cheese

Wisconsin Cheese Display includes cheddar, Brick, monterey jack, muenster, and baby Swiss, garnished with fresh fruit and crackers
Serves 20 -25 \$50 Serves 40 - 50 \$95

Wisconsin Cheese & Sausage

Wisconsin Cheese Display includes cheddar, Brick, monterey jack, muenster, baby Swiss, and sausage, garnished with fresh fruit and crackers
Serves 20 -25 \$60 Serves 40 - 50 \$115

Imported and Domestic Cheese

A Variety of imported and domestic cheeses with assorted breads and crackers and Summer sausage, garnished with grapes and seasonal berries
Serves 20 -25 \$65 Serves 40 - 50 \$125

Antipasto Tray

Marinated grilled vegetables, Italian meats, marinated olives, fresh mozzarella, basil chiffonade with toasted crostini and bread sticks
Serves 20 -25 \$60 Serves 40 - 50 \$115

Smoked Salmon

Decorated whole salmon served with mini bagels, pumpernickel and traditional garnishes
Serves 80 \$115

Wheel of Baked Brie in Puff Pastry

Garnished with toasted almonds served with sliced apples, grapes and French baguette rounds
Serves 50 -60 \$185

Fresh Raspberry Asparagus Platter

Marinated in homemade raspberry vinaigrette and garnished with feta cheese
Serves 25 \$75 (Seasonal)

Triple Pineapple Display

An array of seasonal fresh fruit
Serves 200 \$295

Iced Shrimp

Large shrimp served on ice with cocktail sauce and fresh lemon wedges.
Market price

The customary 18% service charge and 5% sales tax will be added to food and beverage prices

DINNER MENU

Appetizers

Fresh Fruit Cup \$3.95

Lobster bisque \$3.95

Soup du jour \$2.50

Fresh vegetable tray with dip \$2.95

Shrimp Cocktail \$8.95

Salad Choices

Dinners include choice of

Mock Caesar Salad

OR

Bridgewood Mixed Green Salad

with parmesan peppercorn dressing

Premium Salads

Add \$1.25 per person

Spinach salad with walnuts, mandarin oranges and raspberry vinaigrette dressing

BEEF, PORK, VEAL*

Selections

New York Strip - \$24.95

12 o.z. New York strip prepared to perfection

Sliced Sirloin of Beef - \$16.95

Black pepper and mustard coated, roasted to perfection and sliced. Served with a mushroom sauce.

Swiss Steak - \$14.95

Beef steak braised and topped with julienne vegetables.

Filet of Sirloin – \$19.95

Filet of sirloin grilled to perfection and topped with a mushroom cap.

Roasted Tenderloin of Beef – \$23.95

Sliced and served with your choice of port wine mushroom demi-glace or Dijon Green peppercorn cream sauce.

Beef Tournedos - \$24.95

Two tenderloin medallions rubbed with fresh herbs and spices and expertly grilled, served with roasted shallots.

Grilled Pork Tenderloin - \$17.95

Pork tenderloin grilled and served with a mustard and roasted garlic sauce.

Stuffed Pork Chop - \$15.95

Rib pork chop filled with moist cornbread stuffing with sausage and raisins. Served with natural pork au us.

All plated dinners include choice of salad, rolls & butter, choice of potato or rice, seasonal vegetable selected by our Executive Chef, Victor Allen's coffee, iced tea, and milk.

***Dinner selections with a choice of more than two entrées will add \$2 per person for each additional entrée.**

The customary 18% service charge and 5% sales tax will be added to food and beverage prices

POULTRY*

Selections

Chicken Madeira - \$16.95

Boneless breast of chicken sautéed with almonds and mushrooms, served over angel hair pasta with Madeira cream sauce and Asiago cheese.

Chicken Bel Paese - \$17.95

Boneless breast of chicken stuffed with semi soft tomato basil cheese then rolled in basil pesto and panko crumbs.

Mediterranean Garlic Chicken - \$15.95

Semi-boneless chicken marinade of fresh rosemary, garlic and lemon juice and char-grilled. (low-carb)

Roast Chicken - \$14.95

One-half chicken roasted to perfection and served with homemade stuffing, pan roasted sauce and mashed potatoes.

Door County Chicken - \$15.95

Sautéed breast of chicken topped with a supreme sauce and Door County cherries.

Chicken Wellington - \$17.95

Boneless breast of chicken filled with mushrooms and shallot dufelle, wrapped in puff pastry and finished with a white wine cream sauce.

Traditional Turkey - \$14.95

Accompanied by country dressing, gravy, and cranberry sauce.

Raspberry Chicken - \$15.95

Grilled and marinated semi-boned chicken breast topped with raspberry sauce and fresh raspberries.

Chicken Breast Bridgewood - \$15.95

Gouda cheese and wild rice stuff this masterpiece, glazed with a supreme sauce.

Chicken Cordon Bleu - \$16.95

Breast of chicken lightly breaded and filled with ham and Swiss cheese.

Italian Chicken Breast - \$16.95

Semi-boneless breast marinated with olive oil, herbs and garlic, grilled over an open flame and presented with a mushroom scallion sauce

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FISH & SEAFOOD*

Selections

Shrimp Fleur de lis - \$22.95

Garlic bacon wrapped shrimp served with rice.

Baked Lemon Pepper Haddock Filets - \$17.95

Boneless fillet with lemon pepper and toasted almonds.

Grilled Salmon - \$ 18.95

Served with a refreshing homemade dill sauce. (low-carb).

Parmesan Crusted Tilapia - \$ 17.95

Delicate white fish married with the flavors of parmesan cheese and a touch of Alfredo sauce.

VEGETARIAN

Selections

Lunch \$12.95 Dinner \$14.95

Pasta Primavera

Garden vegetables tossed in a Boursin Sauce and served over fettuccine pasta.

Fettuccine Alfredo

In double cream, flavored with parmesan & romano and cracked pepper.

Steamed Vegetables

Fresh steamed vegetables with rice.

Stir Fry

Chicken stir fry with fresh stir fried vegetables and rice.

Roasted Portabella Mushroom

Roasted portabella mushroom on a bed of rice.

All plated dinners include choice of salad, rolls & butter, choice of potato or rice, seasonal vegetable selected by our Executive Chef, Victor Allen's coffee, iced tea, and milk.

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DUET*

Selections

***Tenderloin & Chicken Forestier* - \$23.95**

Grilled tenderloin medallion and a sautéed chicken breast garnish with a wild mushroom salsa.

***Filet of Sirloin and Mediterranean Garlic Chicken* - \$21.95**

Filet of sirloin grilled to perfection topped with mushroom cap and Mediterranean garlic chicken, semi-boned, in a rosemary marinade with garlic and lemon juice, then char-grilled.

***Sautéed Shrimp Scampi and Tenderloin* - \$23.95**

Baked shrimp with garlic lemon butter and grilled tenderloin medallion.

***Filet of Sirloin and Grilled Salmon* - \$ 22.95**

Petite filet of sirloin with our fillet of salmon and a dill sauce.

Children's Entrées

(10 years of age and younger)

Includes salad

***Children's Chicken Plate* - \$8.95**

Chicken strips with smiley fries.

All plated dinners include choice of salad, rolls & butter, choice of potato or rice, seasonal vegetable selected by our Executive Chef, Victor Allen's coffee, iced tea, and milk.

***Dinner selections with a choice of more than two entrées will add \$2 per person for each additional entrée.**

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DINNER BUFFETS

Minimum of 75 guests

Buffets may be available to groups under 75 people for an additional price.

The Bridgewood Buffet

Fresh vegetable tray, two pasta salads, new potato salad, vegetable salad, fresh fruit tray, mashed potatoes, chef's choice vegetables, rolls and beverage.

Roast chicken with choice of one the following entrees: sliced sirloin of beef, Swiss steak, honey roasted ham, roasted pork loin or baked salmon roma.

\$17.95

The Cameron Buffet

Tossed salad with choice of dressing, fresh vegetable tray, smoked salmon, fresh fruit tray, cheese display, pasta salads, Chef's choice of vegetables, potato, rice, rolls and beverage.

Choice of two entrees: roast sirloin of beef, tenderloin tip bordelaise, honey roasted ham, roasted pork loin, chicken madeira, Mediterranean garlic chicken, grilled salmon with low-cal dill sauce and baked haddock.

\$19.95

Add a chef carved baron of beef \$21.95

The Prime Rib Buffet

Minimum of 100 people

Tossed salad with choice of dressing, fresh fruit display, vegetable tray, international cheese board, smoked salmon, pasta salad, marinated vegetable salad, new potato salad, two seasonal vegetables, rice, potatoes, rolls and beverage.

Chef carved prime rib and choice of two additional entrees: chicken maderia, Italian chicken breast, grilled sliced pork tenderloin, baked haddock, and grilled salmon.

\$24.95

Children's Buffet Prices

Ages 3-10 years old half off the buffet price plus \$1

Children under 3 are free.

The customary 18% service charge and 5% sales tax will be added to food and beverage prices

THEMED BUFFETS

Minimum of 75 people

Buffet may be available to groups under 75 for an additional price

Wisconsin Fish Fry Buffet

Fresh vegetable tray, tossed salad, Chef's choice vegetable, coleslaw, choice of two potatoes: tater tots, German potato salad or potato pancakes accompanied with apple sauce and maple syrup. Chef's choice vegetable, rye bread, butter, drawn butter, lemon slices, tartar sauce, and assorted pies.

Choice of: deep fried perch, baked walleye, scallops in wine sauce, beer battered haddock

Choice of two: \$18.95 Choice of three: \$21.95

Western Buffet

Corn bread, corn on the cob, coleslaw, baked beans, potato salad or potatoes Romanoff, BBQ ribs, rib eye steak, herb roasted chicken and apple pie.

\$19.95

Hawaiian Buffet

Garlic and ginger pork roast, stir fry vegetables, chicken Hawaiian (sweet & sour), baked mahi mahi with lemon & herbs, papaya and mango fruit, ambrosia salad, shrimp & pineapple salad, Hawaiian rice pilaf, and cheesecake with chocolate macadamia nut topping.

\$18.95

Spanfarkel

Roasted whole suckling pig (pre-cooked), Swiss steak, baked beans, Chef's choice hot vegetable, German potato salad, pasta salad, traditional stuffing, sauerkraut, rolls and German chocolate cake.

\$24.95

Sub-sliced roast pork for the whole suckling of pig – \$18.95

Italian Buffet

Mixed green salad with choice of dressing, Italian pasta salad, marinated vegetable salad with a basil vinaigrette, garlic bread, Italian mixed vegetables, vegetable lasagna, three meat lasagna, penne with meat sauce, chicken piccata, cheese tortellini with pesto cream sauce and Chef's choice of dessert.

\$17.95

All themed buffets include a choice of Victor Allen's® coffee, iced tea, and milk.

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BEVERAGE SERVICE

Domestic Beers

\$3.75 bottle

Micro Beers

\$4.00 bottle

Imported Beers

\$4.50-\$5.50 bottle

Quarter Barrel Domestic Beers

\$140

Half Barrel Domestic Beers

\$240

Rail Brand Highball

\$4.25

Call Brand Cocktail

\$4.75

Prestige Brand Cocktail

\$5.75

House Champagne

\$18 bottle

Half Barrel Imported Beers

Price varies

House Wine

Chardonnay, White Zinfandel,
Cabernet Sauvignon, Merlot, and Shiraz
\$4.75 glass

Wines by the Bottle

White Zinfandel, Merlot, Shiraz,
Chardonnay, and Cabernet Sauvignon
\$18 bottle
Pinot Grigio, Reisling
\$23 bottle

Champagne Punch

\$23.95 gal.

Soft Drinks

\$1.50 glass

Tab Bar

Charged to the Host on a per drink basis, plus 18% service charge and 5% sales tax

Cash Bar

Guests buy each drink

Ice Service

Hospitality suites only. Tub of ice and scoop
\$25 (serves 15-25)

Bar Set Up Hospitality Suites Includes

We provide ice, fruit, napkins, 100 plastic glasses, stir sticks, picks and bar table
\$60

Private Bar Set Up

Bars for wedding receptions may be opened as long as one and one half hour prior to meal service. The standard \$50 bar set up fee for private bars will apply. If a private bar is requested to open beyond the customary hour and one half before meal service, a charge of \$50 per bartender per half hour for any additional time will be added.

The customary 18% service charge and 5% sales tax will be added to food and beverage.

Bridal Shower, Baby Shower or Gift Opening Packages

All packages based on 25 guests.

Early Riser Package - \$145

3 Pitchers juice
2 gallons of coffee
2 dozen Manderfield's Donuts
1 dozen Manderfield's Danish

Afternoon Light Package - \$250

Cocktail Sandwiches with condiments
Vegetable tray with herb dip
Chips n dip
2 gallons punch or lemonade

Happy Hour Package - \$295

2 gallons Champagne punch or 4 bottles house wine
Wisconsin cheese & sausage tray
Vegetable tray with herb dip
Swedish meatballs
Mixed nuts

Packages include

Conference room for 3 hours
Ivory or White table linens
Plates, cups, napkins & utensils
Skirted gift and cake table
Set-up and clean-up

Room set up fee will apply.

Menu items may be ordered at an additional cost

The customary 18% service charge and 5% sales tax will be added to food and beverage prices