



BRIDAL SUITE TREATS



WELCOME TO YOUR WEDDING DAY!

FUEL THE FABULOUS BIG DAY BREAKFAST

SEASONAL FRUIT

BUTTERMILK BISCUITS WITH FRUIT PRESERVES

WISCONSIN CHEESE AND CRACKERS

SMOKED BACON AND BREAKFAST SAUSAGE

ADD ASSORTED SANDWICHES FOR LUNCH

BEVERAGE OPTIONS

COFFEE URN WITH CREAM AND SUGAR

CHAMPAGNE BOTTLE

ORANGE JUICE CARAFE

CRANBERRY JUICE CARAFE

PINEAPPLE JUICE CARAFE

ICED TEA CARAFE

LEMONADE CARAFE

FOUNTAIN SODA PITCHER



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BEVERAGES

BEER

DOMESTIC BOTTLES

¼ BARREL, ½ BARREL

DOMESTIC CHOICES: MILLER LITE, HIGH LIFE, COORS LIGHT, PBR

SPECIALTY BOTTLES

¼ BARREL, ½ BARREL

*SPECIALTY CHOICES: SPOTTED COW, RIVERWEST STEIN,
EAGLE PARK SET LIST*

WINE

HOUSE WINE OR WYCLIFF BRUT:

GLASS, BOTTLE

LIQUOR

HOUSE LIQUOR

CALL LIQUOR

PREMIUM LIQUOR

CHAMPAGNE TOAST

ONE GLASS / PERSON

ALL INCLUSIVE BEVERAGE OPTIONS

6 CONSECUTIVE HOURS

BEER & SODA

CHOICE OF TWO DOMESTIC BEERS

MAKE ONE A SPECIALTY BEER

BEER, WINE & SODA

CHOICE OF TWO DOMESTIC BEERS

MAKE ONE A SPECIALTY BEER

BEER, WINE, SODA & CALL LIQUOR

DOES NOT INCLUDE SHOTS OR RED BULL

BEER, WINE, SODA & PREMIUM LIQUOR

DOES NOT INCLUDE SHOTS OR RED BULL

ONE HOUR OF OPEN BAR



ALL INCLUSIVE BEER, WINE, LIQUOR AND SODA FOR ONE HOUR. DOES NOT INCLUDE SHOTS OR RED BULL.

ONE HOUR OF BEER, WINE & SODA

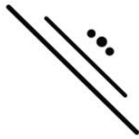

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HORS D'OEUVRES



CHOICE OF THREE (ONE FROM EACH TIER)

CHOICE OF FIVE (TWO FROM TIER 3, THREE FROM TIER 1 OR 2)

TIER 1

BRUSCHETTA DI POMODORI * RELISH TRAY WITH DILL DIP * DEVILED EGGS
HAM ROLL UPS * FRENCH ONION DIP WITH KETTLE CHIPS
TORTILLA CHIPS & SALSA * TACO DIP WITH TORTILLA CHIPS
BACON HORSERADISH DIP WITH KETTLE CHIPS

TIER 2

ITALIAN MEATBALLS * SWEDISH MEATBALLS * BBQ MEATBALLS
ITALIAN STUFFED MUSHROOMS * MINIATURE REUBEN CROSTINIS
FRUIT PLATTER

TIER 3

BACON WRAPPED WATER CHESTNUTS * BRAT SLIDERS
CHEESE & DELI MEAT CHARCUTERIE PLATTER
MINIATURE BBQ KIELBASA * TOOTSIE DIP WITH WONTON CHIPS
SPINACH ARTICHOKE DIP WITH TORTILLA CHIPS



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SIT-DOWN DINNER SERVICES



INCLUDES FRESHLY BAKED ROLLS AND BUTTER, HOUSE SALAD AND COFFEE STATION

CHICKEN SALTIMBOCCA

PAN SEARED CHICKEN BREAST, PROSCIUTTO,
CREAMY POLENTA, ASPARAGUS,
FONTINA CREAM

COD OSCAR

CRAB-CRUSTED ATLANTIC COD,
ROASTED RED POTATOES, ASPARAGUS,
HOLLANDAISE

PAN SEARED FILET

6OZ. 8OZ.
WHIPPED POTATOES, ASPARAGUS

PAN SEARED RIBEYE

10OZ. 12OZ.
WHIPPED POTATOES, ASPARAGUS

BRAISED BEEF

WHITE CHEDDAR GRITS, GLAZED CARROTS,
RED WINE REDUCTION

EGGPLANT PARMESAN

LAYERS OF FRIED EGGPLANT, MARINARA,
FRESH MOZZARELLA, BASIL

HERB ROASTED CHICKEN

ROASTED RED POTATOES, ASPARAGUS,
NATURAL JUS

PASTA PRIMAVERA

LINGUINE PASTA, TOMATOES, ZUCCHINI,
SQUASH, ASPARAGUS, GARLIC, WHITE WINE,
CREAM, BASIL



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BUFFET OPTIONS

THE CHARMING BUFFET

TENDERLOIN TIPS WITH ROASTED MUSHROOM CREAM SAUCE

OR

PAN SEARED CHICKEN

GARLIC WHIPPED POTATOES OR ROASTED RED POTATOES

SAUTEED GREEN BEANS * MIXED GREEN SALAD

FRESHLY BAKED ROLLS AND BUTTER

THE ENCHANTED BUFFET

SLICED ROAST BEEF AU JUS

PAN SEARED CHICKEN

GARLIC WHIPPED POTATOES OR ROASTED RED POTATOES

SAUTEED GREEN BEANS * MIXED GREEN SALAD

FRESHLY BAKED ROLLS AND BUTTER

THE ELEGANT BUFFET

SLICED TENDERLOIN OF BEEF WITH HORSERADISH AND AU JUS

SAUTEED SALMON WITH SPINACH, ROASTED TOMATO AND BASIL BUTTER

GARLIC WHIPPED POTATOES OR ROASTED RED POTATOES

ROASTED ASPARAGUS * MIXED GREEN SALAD

FRESHLY BAKED ROLLS AND BUTTER

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BRUNCH BUFFET SERVICE



REGULAR & DECAFFEINATED COFFEE, CREAM, BUTTER & JAM
ARE INCLUDED IN THE PRICE OF THE BRUNCH BUFFET OPTIONS.

THE LOVELY

SCRAMBLED EGGS * SMOKED BACON * SAUSAGE LINKS
GRIDDLED FRENCH TOAST WITH MAPLE SYRUP
CHEESY HASHBROWN CASSEROLE
BUTTERMILK BISCUITS
FRESH FRUIT

THE DELIGHTFUL

SMOKED HAM AND ASIAGO STRATA OR GRILLED VEGETABLE STRATA
SMOKED BACON * SAUSAGE LINKS * SMOKED SALMON DISPLAY
SCRAMBLED EGGS * GRIDDLED FRENCH TOAST WITH MAPLE SYRUP
CHEESY HASHBROWN CASSEROLE
BUTTERMILK BISCUITS
FRESH FRUIT



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DESSERT OPTIONS

MINIMUM OF TWO DOZEN PER FLAVOR

COOKIES & BARS

COOKIES – PEANUT BUTTER * CHOCOLATE CHIP * SUGAR * OATMEAL RUM RAISIN * MOLASSES

BROWNIES/BLONDIES – FUDGE WITH POWDERED SUGAR * BROWN BUTTER BLONDIES * BROWN BUTTERSCOTCH BLONDIES

COOKIES & BROWNIES PREMIUM

COOKIES – LINZER * MONSTER * COOKIES & CREAM * PEPPERMINT DARK * PUMPKIN CREAM CHEESE * ELVIS COOKIE

BROWNIES/BLONDIES – TURTLE * DERBY * COSMIC * MINT * BLACK FOREST * SMORES * CHAI BLONDIES * WHITE CHOCOLATE PECAN BLONDIES * TOFFEE BLONDIE

TARTLETS

DUTCH APPLE * PUMPKIN PIE * PECAN PIE * DERBY PIE * LEMON MERINGUE * KEY LIME * FRESH FRUIT

SALTED CARAMEL * DOOR COUNTY CHERRY * BLUEBERRY STREUSEL *

EUROPEANS

CHOCOLATE ÉCLAIR * COFFEE ÉCLAIR * CREAM PUFF * S'MORES PUFF

CHOCOLATE CHIP CANNOLI * CHERRY PISTACHIO CANNOLI * COMBO CANNOLI

DESSERT PARFAIT (3OZ, LAYERED)

DESSERT PARFAIT (6OZ, LAYERED)

DESSERT PARFAIT (9OZ , LAYERED)

DOOR COUNTY CHERRY * BLUEBERRY CHEESECAKE * STRAWBERRY CHEESECAKE * TURTLE * CARROT CAKE

LEMON POPPYSEED * SNICKERS * SMORES * TAKE 5 * MOUNDS * CHOCOLATE INDULGENCE

CHOCOLATE COVERED STRAWBERRY * STRAWBERRY SHORTCAKE * BANANA CREAM PIE * FRENCH SILK PIE * KEY LIME PIE

** DETAILED DESCRIPTIONS AVAILABLE OF ALL DESSERTS

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