Wedding Packages



Packages are priced per person and based on the entrées you choose. All entrées include salad. Salad options: House, Caesar, Spinach and BLT Chop. Drink options: Coffee, Tea and Milk.

LAC VERDE

- Complimentary Lakeview room for the newlyweds with champagne and strawberries
- · Two entrée options
- · Wisconsin cheese and sausage display

GREENWAY

- Complimentary Lakeview room for the newlyweds with champagne and strawberries
- · Two entrée options
- · Wisconsin cheese and sausage display
- · One hour of hosted bar with featured house brands
- · Champagne toast during dinner service

· Champagne toast during dinner service

· Wedding cake cutting and service

- · Two butler passed hors d'oeuvres
- Wedding cake cutting and service

OAKWOOD

- Complimentary Suite for the newlyweds with champagne and strawberries
- · Two entrée options
- · Wisconsin cheese and sausage display
- · Two hours of hosted bar with featured call brands
- · Champagne toast during dinner service
- · Three butler passed hors d'oeuvres
- · Hosted wine service during dinner
- · Hosted soda throughout the duration of reception
- · Wedding cake cutting and service

ONCE IN A LIFETIME

- Complimentary Suite for the newlyweds with champagne and strawberries
- · Three entrée options
- · Wisconsin cheese and sausage display
- Six hours of hosted bar with featured premium brands (Bar closes during dinner)
- · Champagne toast during dinner service

- · Four butler passed hors d'oeuvres
- Hosted wine service during dinner
- · Wedding cake cutting and service
- Late night snacks of pizza, sliders and potato skins (Based on final dinner count)
- Complimentary choice of select linen napkin and tablecloth for reception

Entrées

Greenway Oakwood Once in

PARMESAN CHICKEN

\$40 \$58 \$74 \$13

Chicken with Creamy Parmesan Sauce, served with Garlic Mashed Potatoes and Roasted Vegetable Ragu

CREAMY TUSCAN CHICKEN \$40 \$58 \$74 \$136 Sautéed Chicken with Sun Dried Tomato & Basil Sauce, served with Fettucine Pasta and Garlic Roma Green Beans

CHICKEN MARSALA \$40 \$58 \$74 \$136 Sautéed Chicken with Mushroom Marsala Sauce served on Seasonal Risotto with Roasted Asparagus

ROASTED PORK LOIN \$40 \$58 \$74 \$136 Served with Honey Mustard Sauce, Spring Blend Rice and Roasted Vegetable Ragu

WALLEYE EN PAPILLOTE *GF* \$44 \$62 \$78 \$140 Walleye served with a White Wine Lemon Herb Butter, Sliced Potatoes, and Asparagus

GRILLED SALMON \$46 \$64 \$80 \$143 Ginger Scallion Encrusted with a Mango Pineapple Red Pepper Salsa, Spring Blend Rice, and Carrot Zucchini Squash Ring

7 OZ. FILET \$54 \$82 \$98 \$150 Served with Red Wine Pan Sauce, Caramelized Onion Mashed Potatoes and Green Beans with Bacon

12 OZ. RIBEYE \$51 \$69 \$85 \$147 Served with Wild Mushroom Bourbon Sauce, Parmesan Roasted Red Potatoes, and Yellow Squash Ring with Asparagus

PRIME RIB \$50 \$68 \$84 \$146 Served with Au Jus, Lyonnaise Potatoes and Wild Mushrooms with Garlic, Thyme and Horseradish Sour Cream

FILET & SHRIMP COMBO \$55 \$73 \$89 \$151 6 oz. Filet and Shrimp with Lobster Sauce served with Boursin Cheese Mashed Potatoes and Honey Glazed Carrots

CHEESE TORTELLINI \$36 \$54 \$70 \$132 Cheese Tortellini served with Spinach, Sun Dried Tomatoes, Mushroom, and Parmesan Cream Sauce

EGGPLANT PARMESAN \$36 \$54 \$70 \$132 Served with Tomato Basil Sauce and Chef's Choice Pasta

EN PAPILLOTE \$36 \$54 \$70 \$132 Grilled Vegetable with Boursin Cheese and Fresh Basil