



TIMBER RIDGE BANQUET MENU



TIMBER RIDGE
LODGE

AT GRAND GENEVA

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All meals can accommodate dietary needs and healthier alternatives. Ask your event manager for options. All prices are subject to a taxable 24% service charge & 5.5% sales tax. Upgrade to Starbucks® coffee for \$3 per person.





CONTINENTAL BREAKFAST & PACKAGES

Full Day Break packages are from breakfast through 5 pm. Half Day Break packages are from breakfast through 12 pm. Ask your event manager about breaks from 12 pm to 5 pm.

The Maple Lawn Continental – \$24 per person

Full Day Package \$42 per person, Half Day Package \$36 per person

- House-baked Danish, filled croissants, fruit and berry muffins
- Assorted bagels with herb and plain cream cheese, English muffins, assorted jellies, preserves and butter
- Seasonal sliced fruits
- Orange and grapefruit juice, apple, cranberry and tomato juice
- Fresh brewed regular and decaffeinated coffee and herbal teas

The Spa & Links Continental – \$30 per person

Full Day Package \$48 per person, Half Day Package \$42 per person

- Fresh baked pastries, lemon poppy seed, chocolate chip and banana nut breads
- Gluten-free muffins and morning quick breads
- Assorted bagels with herb and plain cream cheese, English muffins, assorted jellies, preserves and butter
- Seasonal sliced fruits
- Orange and grapefruit juice, apple, cranberry and tomato juice
- Individual yogurts
- Traditional boxed cereals with assorted milk
- Homemade granola with dried fruit, honey and roasted nuts
- Fresh brewed regular and decaffeinated coffee and herbal teas

Mid-Morning Break

- Assorted sodas
- Assorted still and sparkling waters
- Fresh brewed regular and decaffeinated coffee and herbal teas

Afternoon Break

- Assorted sodas
- Assorted still and sparkling waters
- Choice of homemade cookies, brownies, individual bags of chips, popcorn, pretzels, whole fruits or granola bars
- Fresh brewed regular and decaffeinated coffee and herbal teas

Full Day Break includes the above Mid-Morning Break: assorted sodas, assorted still and sparkling waters and Fresh brewed coffee, plus an Afternoon Break: assorted sodas, assorted still and sparkling waters, home-style cookies and brownies and fresh brewed regular and decaffeinated coffee and herbal teas.

Half Day Break includes your choice of break from above plus a Mid-Morning Break. Upgrade your Afternoon Break with one of our theme break packages. All the above prices are subject to a taxable 24% service charge & 5.5% sales tax.



CONTINENTAL BREAKFAST & PACKAGES

ADDITIONS TO CREATE YOUR BREAKFAST BUFFET

Breakfast Enhancements are additions to your continental selections. They may not be purchased separately. They will extend the duration of your breakfast to 90 minutes.

With Healthful Options, \$16 per person, please select 3

- Baked frittata with farm fresh eggs, Farmstead cheese, mushrooms, chives and peppers
- Smoked turkey bacon and turkey sausage
- Griddled café potatoes with sautéed peppers and onions
- Buttermilk pancakes* with warm maple syrup
- Steel-cut oats with brown sugar and dried fruits

Action-Oriented Breakfast

- Omelets, \$9 per person
 - Farm fresh eggs, Egg Beaters®, egg whites
 - Scallions, peppers, mushrooms, tomatoes, assorted steamed vegetables, ham, Cheddar, Swiss, Bay shrimp, jalapeños, salsa
- Belgium Waffles, \$7 per person
 - Chocolate sauce, whipped cream, chopped pecans, mixed berry compote, blueberry syrup, maple syrup, caramel bananas

Power Smoothies, \$7 per person

- Skim milk, yogurt, oatmeal, ice and protein powder
Please select two for the group:
 - Peanut butter-banana
 - Almond-raspberry
 - Blueberry-mango
 - Chocolate espresso
 - Strawberry-banana

The Geneva Breakfast, \$10 per person

- Scrambled farm fresh eggs with Mascarpone and fresh butter
- Smoked bacon and country sausage
- Griddled café potatoes with sautéed peppers and onions

Attendant fees are \$150 per attendant. One station will be set per every 50 guests.

**Gluten free upon your request, additional \$2 per person.*



CONTINENTAL BREAKFAST & PACKAGES

The Campfire Breakfast Buffet, \$20 Adults - \$11 Kids Under 10

- Freshly baked jumbo muffins and assorted breakfast pastries
- Selection of breads and English muffins with assorted jellies and butter
- Variety of cold cereals and hot oatmeal with raisins and brown sugar
- Assortment of fresh seasonal fruits
- Scrambled eggs with cheddar cheese
- Applewood smoked bacon and maple sausage links
- Country style potatoes
- Regular and decaffeinated coffee, orange juice, 2% milk and assorted teas

- Pancakes, waffles or French toast (regular and gluten-free) with regular and Door County cherry syrup..... \$5 per person
- Bacon and Gruyere cheese 4” quiches \$5 per person
- Egg whites and seasonal vegetable frittata..... \$5 per person
- Bagels and lox (egg whites, red onion, diced tomatoes, capers)\$7 per person
- Assorted individual Greek yogurt..... \$4 per person
- Homemade granola with dried fruits, honey and roasted nuts . \$5 per person
- Sliced fresh seasonal fruit \$4 per person
- Steel-cut oats with brown sugar and dried fruits..... \$4 per person
- Individual dry cereals with milk..... \$3.50 each

Attendant fees are \$150 per attendant. One station will be set per every 50 guests.

**Gluten free upon your request, additional \$2 per person.*



PLATED BREAKFAST

Williams Bay, \$19 per person

- Basket of fresh pastries, fruit preserves and butter – family style
- Sliced seasonal fruit platter – family style
- Farm fresh scrambled eggs with Andouille sausage, sautéed peppers and onions and aged Wisconsin Cheddar
- Grilled potatoes with fresh herbs
- Fresh orange juice, grapefruit juice and cranberry juice
- Fresh brewed regular and decaffeinated coffee and herbal teas

Fontana Bay, \$21 per person

- Basket of homemade pastries, fruit preserves and butter
- Seasonal fruit
- Seasonal vegetables and Canadian bacon strata
- Grilled potatoes with fresh herbs
- Homestyle sausage links or patties
- Fresh orange juice, grapefruit juice and cranberry juice
- Fresh brewed regular and decaffeinated coffee and herbal teas

Door County Cherry French Toast, \$22 per person

- Brioche toast filled with Ricotta cheese, lemon zest, Door County cherries, almond essence and powdered sugar
- Warm Door County cherry syrup
- Homestyle sausage links
- Fresh orange juice, grapefruit juice and cranberry juice
- Fresh brewed regular and decaffeinated coffee and herbal teas

Conscience Alternative, \$28 per person

- Scrambled Egg Beaters®
- Smoked turkey bacon, turkey sausage
- Griddle-browned sweet potatoes
- Fresh orange juice, grapefruit juice and cranberry juice
- Fresh brewed regular and decaffeinated coffee and herbal teas

All the above prices are subject to a taxable 24% service charge & 5.5% sales tax.



COFFEE BREAKS & ENHANCEMENTS

ADDITIONAL ENHANCEMENTS

Sweets

- Assorted candy bars\$2.75/each
- Assorted ice cream bars\$4/each

Beverages

- Fresh brewed regular and decaffeinated coffee..... \$64/gallon
- Sustainable organic coffee selection..... \$70/gallon
- Starbucks® regular and decaffeinated coffee \$76/gallon
- Fresh brewed iced tea.....\$45/gallon
- Assorted herbal teas \$63/24 bags
- Lemonade..... \$40/gallon
- Bottled fruit juices\$4/each
- Still and sparkling waters\$4/each
- Pepsi® products\$3/each
- Individual smoothies.....\$4/each

Breakfast

- Assorted cereals with milk.....\$6/each
- Fresh baked muffins \$32/dozen
- Bakery fresh Danish..... \$34/dozen
- Scrambled eggs and cheese biscuits \$55/dozen
- Breakfast burritos with sour cream and salsa \$52/dozen
- Croissants filled with scrambled eggs, cheese and bacon..... \$53/dozen
- Scrambled eggs and sausage biscuits..... \$58/dozen

Specialty and Alternative

- Assorted granola and/or Kashi® bars.....\$4/each
- Assorted individual fruit yogurts.....\$3/each
- Individual bags of popcorn, potato chips or pretzels \$15/pound
- Individual bags of chips or snacks\$2.25/each
- Low-carb bars (protein bars, gluten-free) \$4/each
- Assorted Fresh baked cookies..... \$34/dozen
- Fudge brownies \$34/dozen



COFFEE BREAKS & ENHANCEMENTS

SPECIALTY BREAKS

Coffee breaks listed below are based on a 30-minute duration.

Healthy Heart, \$14 per person

- Fresh seasonal fruit and berries
- Assorted individual fruit yogurts and fruit smoothies
- Bottled fruit juices
- Assorted still and sparkling waters
- Fresh brewed regular and decaffeinated coffee, herbal teas and assorted sodas

An Apple a Day, \$15 per person

- Locally grown apples
- Apple turnovers, strudels and apple cookies
- Fresh apple wedges with hot caramel sauce
- Apple cider, assorted still and sparkling waters
- Fresh brewed regular and decaffeinated coffee, herbal teas, raspberry iced tea and assorted sodas

Chocolate Station, \$16 per person

- Dark chocolate fondue with chunks of fresh pineapple, whole strawberries, sliced pound cake and seasonal berries
- Fudge brownies and chocolate chip cookies, white chocolate macadamia nut cookies
- Assorted sodas, assorted still and sparkling waters
- Fresh brewed regular and decaffeinated coffee, herbal teas and chocolate milk

School's Out, \$16 per person

- Ice cream cookie sandwiches, Nestlé Drumsticks®, Fudgsicles® and chocolate-dipped ice cream bars
- Popcorn, Cracker Jack®, peanuts, pretzels
- Assorted mini candy bars
- Locally grown apples
- Assorted sodas, assorted still and sparkling waters
- Fresh brewed regular and decaffeinated coffee and herbal teas

All the above prices are subject to a taxable 24% service charge & 5.5% sales tax.



PLATED LUNCH

All plated lunches are three courses and served with:

- Fresh baked rolls and butter
- Fresh brewed regular and decaffeinated coffee, herbal teas and iced tea

Please select:

- One choice of soup or salad
- Entrée
- Dessert

Soups

Please select one for the group:

Spring (March–May)

- Vichyssoise or mushroom with sherry

Summer (June–August)

- Chilled gazpacho or cucumber dill

Fall (September–November)

- Butternut squash or corn chowder with pancetta

Winter (December–February)

- Hearty vegetable or white bean chili

Salads

Please select one for the group:

- Watercress and bibb lettuce with shaved Gruyere, Roma tomatoes and honey-Dijon dressing
- Hearts of romaine with shaved Parmesan, garlic croutons and Caesar dressing
- Baby green salad with radicchio, kalamata olives, baby tomatoes and white balsamic
- Grand Geneva salad with a blend of six lettuces, cucumbers, tomatoes, olives and balsamic Dijon dressing
- Chopped salad with cucumber, tomato, Farmstead cheese, chopped eggs and horseradish-mustard dressing

Desserts

Please select one for the group:

- Chocolate mousse parfait with berries
- Opera torte with Grand Marnier Cream®
- Fresh fruit tart with orange Bavarian and apple-raspberry sauce
- Lemon chiffon with fruit compote



PLATED LUNCH

PLATED LUNCH ENTRÉES

Salad Entrées

- Asian Salmon and Noodle Salad, \$31 per person
– China Moon noodles with cilantro, lime, radish and ginger
- Shrimp and Scallop Salad, \$34 per person
– with asparagus tips and lemon vinaigrette
- Grilled Skirt Steak Chopped Salad, \$32 per person
– Lettuce, queso fresca, cilantro, cucumber, tomatoes and tomatillo vinaigrette
- Caesar Salad, \$18 per person

Enhancements

- Flank steak, \$7 per person
- Chicken, \$6 per person
- Tuna or Shrimp, \$7 per person

Sandwich Entrées

Please select basil tortellini salad, red potato salad or kettle chips for the group:

- Chicken Focaccia, \$28 per person
– Tomatoes, baby greens, red onions, Mozzarella and basil mayonnaise
- Smoked Turkey Honey Mustard, \$28 per person
– Croissant, smoked turkey, Brie cheese, lettuce and tomato
- Shaved Roast Beef, \$29 per person
– Ciabatta bun, lettuce, tomato, red onions, Asiago cheese and garlic horseradish sauce
- Lettuce Wraps, \$27 per person
– Crisp iceberg leaves filled with chopped vegetable salad, oven roasted tomatoes and hummus

Hot Entrées

- Top 6 oz. Sirloin Steak, \$35 per person
– Merlot sauce with mashed potatoes and vegetables
- Chicken Scaloppini, \$30 per person
– Sautéed with a lemon caper sauce and linguine
- Shrimp, \$34 per person
– Grilled with basil couscous and seven vegetable julienne
- Lemon Salmon, \$32 per person
– Broiled with confetti jasmine rice and steamed asparagus
- Vegetarian Strudel, \$22 per person
– Baked with basil couscous and seven vegetable julienne
- Vegetarian Stir Fry, \$22 per person
– Brown rice, Asian vegetables, tofu and soy sauce

All the above prices are subject to a taxable 24% service charge & 5.5% sales tax.



LUNCH BUFFETS

Minimum guarantee of 25 guests is required for all buffets. \$200 one-time charge added to groups under minimum. For groups under 25 guests, your event manager can provide customized pricing and menus.

The Deli Buffet, \$36 per person

- Mixed field greens with cherry tomatoes, cucumbers, sliced mushrooms, grated Wisconsin Cheddar cheese, carrots, diced eggs, and croutons served with champagne basil vinaigrette, ranch and light Italian dressing
- Fresh seasonal fruit display
- Baby red potato salad with leeks, smoked bacon and basil
- Penne pasta salad with spinach in green peppercorn dressing
- Platter of chilled sliced roast beef, country ham, smoked turkey and corned beef
- Assorted breads, focaccia, ciabatta, whole wheat wraps
- Condiments to include sliced Cheddar and Swiss cheeses, lettuce, tomato, onions, pickle and relishes, mayonnaise and mustard
- Chocolate cherry cupcakes
- Fruit tart baked in frangipane and fresh whipped cream
- Fresh brewed regular and decaffeinated coffee, herbal teas and iced tea

Deli Buffet Salad Enhancement

- Albacore tuna salad with celery and cucumbers, \$7 per person
- Roasted chicken salad in horseradish vinaigrette, \$7 per person
- Egg salad with onions and light mayonnaise, \$7 per person
- Seasonal soup, \$3 per person

The Picnic Buffet, \$38 per person

- Fresh tossed field greens with choice of dressings
- Red potato salad
- Corn and roasted vegetable salad
- Fresh fruit salad with mint
- Kettle chips
- Country coleslaw
- Premium hamburgers and cheeseburgers
– Served with kaiser rolls, Cheddar and Swiss cheese, lettuce, tomato, pickles, mayonnaise, mustard and ketchup
- All-beef hot dogs and Johnsonville® brats
- Grilled marinated chicken
- Vegetarian baked beans
- Assorted cookies and turtle brownies
- Fresh brewed regular and decaffeinated coffee, herbal teas and iced tea

Buffet Enhancements, please select 1 for an additional \$7 per person

- Italian beef with sautéed onions and peppers
- Portabella mushroom caps
- BBQ pulled pork

Grill attendant available for \$150 per attendant.



LUNCH BUFFETS

Tex Mex, \$39 per person

- Tortilla chips and salsa
- Mixed field greens with red chili vinaigrette
- Roasted corn salad with tomatoes and cilantro
- Lime and cilantro skirt steak
- Baked mahi-mahi in tomatillo sauce
- Shredded chicken mole
- Spanish rice with cilantro
- Sautéed peppers and onions
- Guacamole, sour cream, salsa, shredded cheese, scallions, tomatoes, sliced black olives and jalapeños
- Margarita mousses
- Churros and adobe chocolate cake
- Fresh brewed regular and decaffeinated coffee, herbal teas and iced tea

Asian Influence, \$43 per person

- Udon noodle salad
- Fingerling potato salad with toasted pine nuts
- Sesame napa cabbage slaw with rice wine vinaigrette
- Grilled flat iron steak with creamy hoisin peanut sauce
- Salmon in Teriyaki
- Vegetable fried rice
- Jasmine rice with lemongrass and ginger
- Lemon-raspberry pound cake, almond custard and chocolate-pecan tarts
- Fresh brewed regular and decaffeinated coffee, herbal teas and iced tea

Sliders Picnic, \$40 per person

- Romaine hearts with peppercorn ranch dressing
- Buffalo chicken pasta salad with celery and blue cheese
- Fresh fruit salad with berries
- Broccoli slaw with apple cider vinaigrette
- Beef sliders
- Chicken sliders
- Vegetable sliders
- Baked beans with pancetta
- Assorted individual chips
- Slider buns, cheese, tomatoes, lettuce, ketchup, mustard and spreads
- Brownies, cookies, raspberry mousse cups
- Fresh brewed regular and decaffeinated coffee, herbal teas and iced tea



LUNCH BUFFETS

Tuscan Buffet, \$43 per person

- Caesar salad with rosemary croutons
- Cavatappi salad with mushrooms and basil
- Artichokes, Mozzarella, cherry tomatoes marinated in balsamic vinegar and extra virgin olive oil
- Ricotta stuffed shells with basil Parmesan marinara
- Local Italian sausage with bell peppers and onions
- Parmesan-crusted veal cutlets
- Italian zucchini with oregano and olive oil
- Focaccia bread and garlic bread sticks
- Italian Ricotta and cranberry strudel
- Tiramisu, mini cannoli
- Fresh brewed regular and decaffeinated coffee, iced tea and milk

Enhancements

- Baked Lasagna (meat or vegetarian), \$5 per person
- Veal Marsala, \$7 per person
- Minestrone soup, \$3 per person

The Build-Your-Own Sandwich Bar, \$25

- Sliced ham and smoked turkey breast
- Made-from-scratch chicken salad
- Assorted breads, rolls
- Lettuce, tomato, onion, assortment of sliced cheeses, mustard and mayo
- Choice of potato salad, macaroni salad or creamy coleslaw
- Traditional Lay's® potato chips
- Regular and decaffeinated coffee, assorted hot teas, Pepsi® products and milk

TASTE OF GRAND GENEVA

Spring, \$42 per person

- Chilled cucumber and dill soup with Greek yogurt
- Bibb lettuce, apples, grape halves, marcona almonds in a savory sweet lemon dressing
- Farfalle pasta with summer vegetables, chicken, arugula and orange dressing
- Sliced ham with a tart cherry and peach glaze
- Grilled chicken breast with baby bella mushrooms, green peppercorns and fresh parsley
- Baked cod with artichokes, kalamata olives, thyme and cherry tomatoes
- Fingerling roasted potatoes
- Sautéed snap peas and asparagus with roasted garlic, lemon, sea salt and olive oil
- Lemon custard tart with fresh raspberry
- Seasonal cobbler
- Fresh brewed regular and decaffeinated coffee and herbal teas



LUNCH BUFFETS

Summer, \$43 per person

- Corn and zucchini orzo salad with parsley and feta
- Build your own salad
 - Tossed mixed greens
 - Corn, tomato slices, peas, onion, garbanzo beans, chopped walnuts, dried cranberries, bean sprouts, edamame, croutons
- Dressings: Champagne vinaigrette, pomegranate vinaigrette, Parmesan peppercorn
- Build your own sandwich
 - Croissants, rosemary focaccia, whole grain bread, romaine lettuce leaves
 - Tomato slices, raw onion, lettuce, Provolone cheese
 - Walnut chicken salad, tuna salad, egg salad, bay shrimp salad
- Cherry shortcake shooters
- Grilled pound cake with peaches
- Assorted bite-size cookies
- Fresh brewed regular and decaffeinated coffee and herbal teas

Fall, \$45 per person

- Greens with local Wisconsin goat cheese medallions, diced butternut squash, chopped figs, toasted pumpkin seeds, roasted shallot vinaigrette
- Garden tomato salad with fresh Mozzarella, extra virgin olive oil and balsamic
- Assorted dips for bread: cranberry chutney butter, kalamata olive tapenade, olive oil and balsamic with roasted garlic
- Butternut squash ravioli with brown butter sauce
- Roasted chicken with thyme and lemon
- Steak with chimichurri sauce
- Salmon with roasted corn salsa in a white sauce
- Tri-color carrots, fresh herbs and maple pecan butter
- Mashed gold potatoes with blue cheese
- Individual pumpkin mousse with a graham cracker crust and fresh whipped cream
- Caramel pecan tarts
- Individual local apple cobblers
- Fresh brewed regular and decaffeinated coffee, herbal tea and iced tea

Winter, \$47 per person

- Winter melon display
- Arugula and watercress with shitake mushrooms, beets, almond slivers, pancetta white wine vinaigrette and creamy ranch dressings on the side
- Shrimp seafood macaroni salad
- Roasted pork loin with Honey Crisp apple cranberry chutney
- Atlantic salmon with lemon pepper sauce
- Roasted chicken with thyme and lemon
- Fresh grilled vegetable display
- Spaghetti squash with honey and cinnamon
- Saffron rice
- Plum and local apple crumble
- White chocolate bread pudding with berry coulis
- Fresh brewed regular and decaffeinated coffee, herbal tea and iced tea

Buffet prices reflect 90-minute service. There is a 24% taxable service charge for all events.

All events have a 5.5% state sales tax.



BOX LUNCHES

Box Lunches are made with one sandwich per lunch. You can order a variety of box lunches for your group to enjoy at the following prices:

- Choice of two sandwich selections \$21 (one sandwich per box)
- Choice of three sandwich selections \$26 (one sandwich per box)
- Choice of four sandwich selections \$31 (one sandwich per box)

Sandwich Selections Include:

- Smoked ham stuffed pretzel roll with Dijon mustard, lettuce and tomato
- Pesto chicken baguette with Brie cheese, baby greens and tomatoes
- Whole wheat vegetable wrap with cucumber, black olives, tomatoes, sprouts and garlic hummus
- Chicken Caesar wrap with crisp romaine, cherry tomatoes, rosemary croutons and Caesar dressing
- Smoked turkey croissant with French garlic cheese, baby lettuce and tomatoes
- Hoagie sandwich with ham, turkey and salami, Cheddar cheese, lettuce and tomato
- Rare roast beef and Cheddar cheese on a ciabatta roll with lettuce, beefsteak tomato and horseradish sauce
- Turkey club wrap with tomato, lettuce, Swiss cheese, bacon and ranch dressing

Box Lunches Include:

- **Chips:** kettle chips
- **Cookies:** White chocolate macadamia cookie
- **Fruit:** piece of whole fruit
- **Treat:** mini chocolate treat

*All the above prices are subject to a taxable 24% Service Charge & 5.5% Sales Tax.
 All box lunches come with napkins, condiment packages, salt and pepper, and assorted
 Pepsi® products or Brisk® Iced Tea*



HORS D'OEUVRES & SNACKS

Cold (priced per piece)

- Deviled eggs with asparagus and prosciutto \$3
- Spicy tuna on wonton cracker with sliced jicama, cucumber, pappaya salad \$6
- Shaved prime rib mini toast with horseradish butter \$4
- Watermelon and feta cheese with balsamic drizzle \$5
- Smoked salmon with caper mousseline on pumpkinnickel..... \$5
- Brie cheese with fig compote on crispy baguette \$3
- Eggplant bruschetta with extra virgin olive oil and capers \$3
- Peakatoe crab ceviche in tortilla cups \$4
- Lobster Louie puff pastry Feuillet \$5
- Spinach and artichoke toast \$4

Chilled Seafood (priced per piece)

- Chilled jumbo shrimp with lemon and cocktail sauce \$4
- Oysters or clams on the half shell..... \$5
- Alaskan king crab..... \$6
- Spicy tuna tartar with wonton crisp, lime and avocado \$6
- Sushi rolls (California, tuna, salmon, vegetarian) \$7

Must order in increments of 25.

Hot (priced per piece)

- Italian sausage and jalapeño stuffed mushrooms..... \$4
- Dates wrapped in bacon..... \$4
- Wild mushroom phyllo purse \$4
- Chicken cordon bleu bites with creamy buttermilk aioli \$4
- Tandoori chicken skewer with sweet chili sauce \$3.75
- Brie cheese quiche..... \$4
- Beef Wellington..... \$4
- Crispy potato-wrapped shrimp \$5
- Artichoke and boursin cheese beignet \$3.25
- Breaded ravioli with marinara \$4
- Jumbo chicken wings..... \$19.95 per pound
– Tossed in hot, mild or BBQ sauce, with celery and blue cheese for dipping

Enhancements (priced per piece)

- Vegetarian
 - Vegetable spring rolls, \$3
 - Vegetarian shao mai, \$4
 - Vegetarian pot stickers, \$4
- Pot Stickers
 - Chicken pot stickers, \$4
 - Duck pot stickers, \$4
 - Pork pot stickers, \$4
 - Jalapeño and cream cheese won tons, \$4



HORS D'OEUVRES & SNACKS

Tiny Plates *(priced per piece)*

- Heirloom tomato soup with aged Cheddar grilled cheese..... \$5.50
- Braised short ribs with polenta..... \$6
- Spicy chicken meatballs with tomato chutney..... \$5
- Crunchy chicken tacos with cilantro..... \$5
- Vegetable dim sum with ponzu sauce \$4.50
- Mini mac 'n' cheese with black truffle salt..... \$5
- Miniature lobster rolls \$7

Must order in increments of 25 pieces.



SAUTÉ & STATIONS

All sauté stations are sold per person and must be purchased for the entire group in attendance. Pricing is based on multiple stations displayed for a 90-minute duration. Minimum guarantee of 25 guests for all buffets. \$200 one-time charge added to groups under minimum. Beverages are additional.

Chicken Marsala, \$14 per person

- Chicken cutlets sautéed in a mushroom and Marsala wine sauce with linguine

Sautéed Tenderloin Steak Churrascaria Style, \$29 per person

- Sautéed planks of beef tenderloin with cilantro-garlic chimichurri sauce and tiny roasted potatoes

Make Your Own Fajitas, \$21 per person

- Flash sautéed marinated chicken and beef with onions, peppers, guacamole, sour cream, grated cheeses, shredded lettuce, tomatoes, olives, jalapeños and scallions. Served with warm flour tortillas, salsa and black bean Spanish rice.

Sautéed ChopHouse Crab Cakes, \$24 per person

- Jumbo lump and backfin crab cakes with caper remoulade, lemon and flatbread crackers

Irresistible Mac 'n' Cheese, \$16 per person

- Creamy Cheddar and American cheese with tiny elbow noodles and crunchy herb bread crumbs, with fresh Mozzarella, garlic, sun-dried tomatoes, basil and garlic butter salsa picante, pepper jack, Cheddar, salsa, chicken breast and cilantro with corn tortilla crumble

You-Pick-Two-Pasta, \$14 per person

Choose two pastas, sauces, vegetables, cheese

- Penne, cavatappi, farfalle, cheese tortellini
- Marinara, pesto, alfredo, bolognese
- Broccoli, tri-colored peppers, mushrooms, tomatoes, peas, sun-dried tomatoes, zucchini, yellow squash, onion
- Pecorino Romano, Mozzarella, Grated Parmesan
- Add: Beef, \$7 per person; Chicken, \$6 per person; Shrimp, \$7 per person

All the Potatoes, \$15 per person

- Buttermilk mashed potatoes, garlic, red skin mashed sweet potatoes with marshmallows. Toppings include bacon, scallions, Cheddar, Parmesan, salsa, guacamole, sour cream and home-style pan gravy.

ChopHouse Chopped Salad, \$12 per person

- Crisp lettuce, baby greens, bacon, eggs, blue cheese, tomato and cucumber with champagne Parmesan dressing

Each station requires an attendant at a fee of \$150.

All prices are subject to a taxable 24% service charge & 5.5% sales tax.



PRESENTATION & CARVERY

COLD PRESENTATIONS

Smoked Salmon and Seafood, \$18 per person

- Salmon, scallops, local white fish, red onions, capers, chopped eggs and Pumpernickel bread

Artisan Cheese Board, \$10 per person

- Local Wisconsin cheeses with fresh berries, crackers and baguette

Antipasto Display, \$18 per person

- Grilled vegetables, marinated tomatoes, artichokes, roasted peppers, Bocchini Mozzarella and tomatoes, imported olives, salami, prosciutto, flatbreads and multi-grain crackers

Fresh Fruit and Berry Display, \$8 per person

- Cubed seasonal melons, pineapple, grapes and berries

Vegetable Crudités \$7 per person

- Baby carrots, jicama, English cucumber, French green beans, asparagus, seasonal tomatoes, radishes, olives, buttermilk aioli and garlic hummus

*To enhance your buffet presentation, custom designed ice sculptures are available.
Please ask your event manager for details. Minimum guarantee of 25 guests is required.*



PRESENTATION & CARVERY

CARVERY

All items listed below are prepared to be carved in the room:

Roasted Sirloin of Beef, \$18 per person

- Mustards, mayonnaise, horseradish and cocktail rolls (*approx. 9 lbs.*)

Wood-Roasted Strip Loin of Beef, \$20 per person

- Mustards, mayonnaise, horseradish and cocktail rolls (*approx. 14 lbs.*)

Tenderloin of Beef, \$24 per person

- Tenderloin of beef, thyme and Dijon herb crust, cocktail rolls, Dijon mustards, mayonnaise, horseradish (*approx. 10 lbs.*)

Baked Ham with Brown Sugar Glaze, \$14 per person

- Dijon mustard, horseradish and cocktail rolls (*approx. 18 lbs.*)

Roasted Turkey Breast Basted in Olive Oil, \$14 per person

- Artisan rolls, honey-Dijon mustard, mayonnaise, cranberry chutney (*approx. 10 lbs.*)

Wrapped Salmon in Puff Pastry, \$20 per person

- Caper relish, red onions, chopped eggs, artisan rolls (*approx. 3 lbs.*)

Steamship of Beef, \$495 (*approx. 80 lbs.*)

Whole Roasted Pig, *Market Price*

Each station requires an attendant at a fee of \$150.

All the above prices are subject to a taxable 24% service charge & 5.5% sales tax



PLATED DINNER

All plated dinners are four courses and based on a 90 minute service. Please select your appetizer, soup or salad, entrée and dessert. Chef will select the freshest seasonal vegetables and accompaniments for your entrée to enhance your experience. All meals can accommodate dietary needs and healthier alternatives. Ask your event manager for options. For groups under 50, it will be chef's choice of soup.

Soups

Please select one for the group:

Spring (March–May)

- Vichyssoise or mushroom with sherry
- Summer (June–August)
- Chilled gazpacho or cucumber dill

Fall (September–November)

- Butternut squash or corn chowder with pancetta

Winter (December–February)

- Short rib or roasted chicken and wild rice

Salads

Please select one for the group:

• Baby Spinach and Frisee Salad

– Pancetta and fresh orange segment with chardonnay herb dressing

• Caesar Salad

– Baby romaine, Parmigiano-Reggiano cheese and focaccia toast with Caesar dressing

• Grand Geneva Salad

– Baby and fresh cut greens with cucumbers, baby tomatoes and candied walnuts with honey-mustard tarragon dressing

• Mixed Green Salad

– Radicchio cup with exotic baby greens, orchids, edamame and dried cranberries with white balsamic herb vinaigrette

• Romaine Hearts

– Maytag blue cheese, sliced strawberries and spicy pecans with raspberry vinaigrette

• Farmers Market Salad

– Baby greens with haricot vert, roasted beets, goat cheese and toasted pine nuts with honey-basil vinaigrette

Cold Appetizers

Please select one for the group:

- Grilled wild mushrooms, balsamic vinaigrette and spicy micro greens
- Marinated goat cheese crostini with roasted baby peppers, tomato tapenade and artichokes
- ChopHouse shrimp, cocktail style with preserved lemons and horseradish cocktail sauce

Hot Appetizers

Please select one for the group:

- Warm onion, chevre and pancetta tart with sautéed spinach sauce
- Chicken and goat cheese strudel baked in puff pastry with corn relish and marsala wine sauce



PLATED DINNER

DINNER ENTRÉES

- **Medallions of Beef**, \$76 per person
 - Sautéed twin medallions of beef, mushroom duxelle, port wine and shallot demi-glace
- **Filet Mignon**, \$76 per person
 - Grilled filet of beef, peppercorn demi
- **Three Peppercorn Crusted Top Sirloin Steak**, \$58 per person
 - Choose peppercorn or blue cheese crust
 - Grilled mushrooms, sweet potato purée, red wine sauce
- **New York Strip Steak**, \$79 per person
 - Button mushrooms herb crusted red wine demi
- **Herb Crusted Salmon**, \$59 per person
 - Sautéed salmon filet with tomato relish in chardonnay essence
- **Sea Bass Mediterranean**, \$63 per person
 - Pan-roasted sea bass filet, lobster sauce
- **Scallopini of Chicken**, \$48 per person
 - Chicken cutlets layered with sautéed spinach in lemon caper sauce
- **Chicken Pomodoro**, \$46 per person
 - Breast of chicken stuffed with basil, sun-dried tomato julienne, tomato pesto purée
- **Airline Chicken with Truffle Essence**, \$51 per person
 - Sautéed chicken brushed in black truffle oil with lemon butter sauce
- **Pork Tenderloin Medallions**, \$51 per person
 - Sautéed with Parmesan and rosemary crumb crust, sauce Dijonaise

VEGETARIAN ALTERNATIVES

- **Tempeh Stir-Fry**, \$42 per person
 - Soy bean tempeh sautéed with Asian vegetables in ginger chili sauce with edamame
- **Vegetable Couscous**, \$36 per person
 - Israeli couscous, seasonal vegetables, artichokes, sun-dried tomatoes and pesto broth
- **Wild Mushroom Ravioli**, \$38 per person
 - Served with steamed baby vegetables in pesto and mushroom broth
- **Vegetarian Napoleon**, \$39 per person
 - With curry red lentils.

Multiple entrées (maximum of three) are available for a \$5 per person surcharge.



PLATED DINNER

ENLIGHTENED PAIRS

- **Filet Mignon and Shrimp**, \$82 per person
 - Grilled filet of beef and basil-garlic prawns with rosemary whipped potatoes, red wine sauce and basil butter
- **Airline Chicken and Butter Poached Lobster**, \$75 per person
 - Sautéed breast of chicken and poached Maine lobster, beurre blanc sauce and chive oil
- **Sirloin Steak and Chicken**, \$68 per person
 - Chimichurri sirloin steak and bacon wrapped chicken

Ask about side salad stations at additional pricing.

DESSERTS

Please select one for the group:

- Chocolate decadence cake with raspberries and fresh cream
- Four-layer chocolate cake with fresh cream
- Cranberry bread pudding with shaved white chocolate and whiskey sauce
- Chocolate hazelnut truffle baked in puff pastry with mocha cream and raspberries
- Lemon chiffon cake
- Tiramisu torte dusted in cocoa powder with vanilla bean sauce
- Vanilla bean cheesecake with four berry sauce
- Trio mini cheesecake, flourless chocolate and fresh fruit tart

All prices are subject to a taxable 24% service charge & 5.5% sales tax.



DINNER BUFFETS

The Dinner Slider Bar, \$23 Adults - \$12 Kids Under 10

- Tossed salad with cherry tomatoes, cucumbers and julienne carrots
- Ranch dressing and fat-free raspberry vinaigrette
- Pulled pork, pulled chicken, mini hamburgers and mini hot dogs
- Assortment of mini buns and rolls
- Traditional Lay's® potato chips
- Lettuce, tomato, onion, and a variety of tantalizing BBQ sauces
- Assortment of freshly baked cookies and brownies
- Regular and decaffeinated coffee, assorted hot teas, Pepsi® products and milk

Smokey's Signature Bodacious BBQ Buffet \$45 Adults - \$23 Kids under 10

- Tossed salad with cherry tomatoes, cucumbers and julienne carrots
- Ranch dressing and fat-free raspberry vinaigrette
- Slow-smoked baby back ribs
- Mesquite roasted chicken
- Smoked beef brisket
- Sweet Baby Ray's Original BBQ Sauce and Kansas City's Own Gates Original BBQ sauce
- Choice of creamy coleslaw, potato salad or macaroni salad
- Baked beans
- Red skin mashed potatoes with gravy
- Buttery brown sugar glazed, made-from-scratch cornbread
- Assortment of freshly baked cookies and brownies

Minimum guarantee of 25 guests is required for all buffets. \$200 one-time charge added to groups under minimum. For groups under 25 guests, your event manager can provide customized pricing and menus.



DINNER BUFFETS

Southwest Buffet, \$76 per person

- Baskets of blue corn and tortilla chips, pico de gallo
- Fiesta Texas Caesar salad, crisp romaine with chili corn relish, diced tomatoes, jalapeños, chilies and corn tortilla crisps
- Macaroni salad with chickpeas and cilantro pesto
- Baked potato salad with buttermilk-mustard dressing
- Southwest black bean salad
- Green bean and olive salad
- Fajitas station
- Sautéed beef and chicken with red and green peppers, shredded cheese, warm flour tortillas, jalapeños, lime, tomatoes, sour cream, guacamole, olives and scallions
- Grilled mahi-mahi with green chili and tomato salsa
- Mesquite-scented beef brisket with natural juices
- Southwest four beans and zucchini with Texas BBQ spice
- Spanish-style rice with coriander
- Whole ear corn grilled with sweet butter
- Jalapeño corn bread, herbed flat breads and honey butter
- Caramel-pecan cheesecake, fruit and chocolate empanadas
- Coco-loco cake, fresh fruit salad with citrus segments
- Fresh brewed regular and decaffeinated coffee and herbal teas

Little Italy, \$76 per person

- Caesar salad with Parmesan and crispy croutons
- Antipasto display including:
 - Imported prosciutto salami, artichokes, grilled zucchini and eggplant, marinated mushrooms and roasted peppers, tomato and Mozzarella with olive oil and basil
- Broccoli and Roma tomatoes salad with red wine vinaigrette
- Potato and red onion salad with oregano, olives and champagne vinegar
- Grilled sirloin of beef florentine with spinach and lemon
- Chicken Spidini with herb bread crumbs, olive oil, lemon and sherry
- Swordfish alla griglia with lemon, capers and artichokes
- Cheese-filled tortellini with pesto and Pecorino Romano cheese
- Tubini pasta with Bolognese sauce and red wine
- Stewed zucchini and bell peppers in garlic oil
- Fresh garlic and tomato focaccia, Italian country bread, olive oil
- Opera torte, mini cannoli and biscotti
- Torta Ricotta (Italian cheesecake with dried fruit and nuts)
- Tiramisu torta
- Fresh brewed regular and decaffeinated coffee and herbal teas



DINNER BUFFETS

The Winery Casual Elegance & Sophistication, \$99 per person

- ChopHouse salad tossed to order with crumbled blue cheese, bacon, tomatoes and olives in herb dressing
- Gemelli pasta salad with pancetta and asparagus tips
- Broccoli and baby vegetable salad in champagne vinaigrette
- Petite filets wrapped in bacon with duck liver butter and cabernet sauvignon sauce
- Roasted sea bass puttanesca
- Mini chicken wellington pastry with wild mushrooms port wine butter
- Basil-prosciutto potato cake
- French beans, baby carrots and cauliflower with saffron butter
- Basmati rice with lentils and caramelized leeks
- Miniature pecan squares, miniature lemon bites, cappuccino cheesecake bites
- Flourless chocolate cake with fresh cream and raspberries
- Assorted fresh rolls and butter
- Fresh brewed regular and decaffeinated coffee and herbal teas

Good Old Chicago Blues, \$73 per person

- Cole slaw
- Potato salad
- Macaroni salad
- Iceberg lettuce wedges with herb dressing
- Four bean salad
- Watermelon wedges
- Smoked beef brisket mopped in sauce
- Whole roasted mesquite chicken
- Slow-cooked pork ribs with dry rub and wet sauce
- Buttered corn on the cob
- Grilled spicy sausages
- Baked beans
- Roasted wedge potatoes with chili spices
- Corn bread
- Mississippi mud pie
- Whiskey bread pudding with vanilla sauce
- Chocolate mousse pie with whipped cream
- Fresh brewed regular and decaffeinated coffee and herbal teas

Grill attendant is available at \$150 per attendant for rib action station.



DINNER BUFFETS

TASTE OF GRAND GENEVA

Spring, \$72 per person

- Mixed green tossed salad with cherry and yellow tomatoes, haricot vert, citrus vinaigrette and creamy herb dressings on the side
- Cucumber, red onion, tomato salad with feta and red wine vinaigrette
- White bean salad with sun dried tomatoes, red onion, Italian olives, basil vinaigrette
- Parmesan crusted boneless chicken breast, roasted garlic and herb velouté
- Garlic and herb marinated New York strip steak
- Cedar plank grilled salmon with yogurt dill sauce
- Grilled vegetable display
- Fingerlings with baby new potatoes and fresh herbs
- Grilled asparagus and roasted red peppers with shaved Parmesan
- Chocolate cups with Gran Marnier, chocolate orange mousse and vanilla cream
- Orange citrus cake with lemon whipped cream frosting
- Fresh brewed regular and decaffeinated coffee and herbal teas

Summer, \$72 per person

- Seasonal fruit salad with coconut milk
- Cajun shrimp skewers with chipotle remoulade
- Asparagus with olive oil and roasted garlic
- Sweet honey corn bread with maple butter
- Marinated grilled tenderloin of beef kabobs with cherry tomatoes, mushrooms, red onion and assorted peppers
- Grilled Caribbean spiced chicken breast, black bean BBQ
- Blackened tilapia with mango salsa
- BBQ spiced corn on the cob
- Black beans and rice with tomatoes and sweet Vidalia onions
- Grilled pound cake with fresh strawberries and whipped cream
- Pineapple upside-down cake and rum anglaise
- Fresh watermelon
- Fresh brewed regular and decaffeinated coffee and herbal teas

The Dinner Pizza Buffet, \$20 Adults - \$10 Kids Under 10

- Tossed salad with cherry tomatoes, cucumbers and julienne carrots
- Ranch dressing and fat-free raspberry vinaigrette
- Traditional hand-tossed crust with tomato sauce and mozzarella
- Toppings include: Italian sausage, pepperoni, onions, green peppers, olives, jalapeños, tomatoes, mushrooms, Canadian bacon, pineapple and garlic
- Assortment of baked cookies and brownies
- Regular and decaffeinated coffee, assorted hot teas, Pepsi® products and milk



DINNER BUFFETS

Fall, \$74 per person

- Mixed baby greens with candied walnuts, pears, goat cheese and honey champagne vinaigrette
- Spinach salad with warm bacon dressing topped with hard-boiled egg, bacon and mushrooms
- Roasted corn fritters with sweet chili sauce
- Wild rice pilaf with dried cranberries and pine nuts
- Spinach, walnut and pear stuffed chicken breast with natural jus
- Grilled mahi-mahi with yellow pepper and cilantro pesto
- Roast pork loin with roasted onion and spiced apple glaze
- Roasted sweet potato wedges with cinnamon pecans and butter
- Caramelized onion and brussels sprouts with brown butter
- Caramel apple tarts
- Peach cobbler with homemade vanilla ice cream
- Cranberry, pecan bread pudding with cinnamon crème anglaise
- Fresh brewed regular and decaffeinated coffee and herbal teas

Winter, \$74 per person

- Beef, wild mushrooms and barley
- Mixed greens, dried cranberries, toasted walnuts, pomegranate vinaigrette
- Fusilli pasta with Portabella mushrooms, water chestnuts, sliced peppers and tomato vinaigrette
- Sautéed chicken breast with roasted mushroom Marsala wine and thyme velouté
- Salmon with lobster Chardonnay sauce
- Grilled beef medallions with three peppercorn and Barolo wine sauce
- Ginger, honey-glazed cauliflower and carrots
- Green bean casserole (haricot vert in a creamy sauce topped with panko-coated onion strings)
- Blue cheese and caramelized onion mashed potatoes
- Mandarin-chocolate mousse shooter
- Individual cranberry-orange and eggnog cream cheese cobbler
- Fresh brewed regular and decaffeinated coffee and herbal teas

Attendant fee: \$150 per action station.

All prices are subject to a taxable 24% service charge & 5.5% sales tax.



DINNER RECEPTION

Minimum guarantee of 25 guests is required for all buffets. \$200 one-time charge added to groups under minimum. Chef fees may apply to some stations. For groups under 25 guests, your event manager can provide customized pricing.

Walking Taco Street Food Festival, \$68 per person

- **Baja Taco**
 - Tilapia fish taco with lime, cabbage and fresh corn
- **Mac ‘n’ Cheese Three Ways**
 - Just mac ‘n’ cheese, bacon mac ‘n’ cheese, BBQ pork mac ‘n’ cheese
- **Southern Symposium**
 - Fried chicken and waffles with syrup drizzle
- **Asian Fusion**
 - Shrimp stir-fry fajita rice bowl with cilantro, lime and bean sprouts. Just rice with cilantro, lime and bean sprouts
- **Just Good Eats**
 - French fries with griddle-fried organic eggs and tomatillo salsa. Burger sliders with toppings
- **Buttermilk and Cupcakes**
 - Ice cold milk, red velvet bites with cream cheese frosting, French toast cupcake with maple syrup drizzle, apple cinnamon cupcake with caramel cream
- **Hot Jo and Pump Station**
 - Fresh brewed regular and decaffeinated coffee and herbal teas

Leinie Lodge® Beer and Food Extravaganza, \$75 per person

Sample five of Leinenkugel’s® best craft beers paired with fun and flavorful food samplings served State Fair style. Each food pairs exceptionally well with the specialty craft beer. Choose your favorite.

- **Leinie’s® seasonal best—it just depends on the season!**
 - Summer Shandy®, Oktoberfest, Fireside Nut Brown® or 1888 Bock®
- **Fall and Winter**
 - Short ribs braised in dark beer with horseradish root vegetable purée
- **Spring and Summer**
 - Grilled steak and chicken brochettes with Brazilian garlic and herb sauce
- **Honey Weiss**
 - Toasted crab cakes with lime and cilantro, spicy poached shrimp with soybean salad
- **Red Lager**
 - Big Butt “Sweet Cheeks” chili, smoked “Fire House” pork ribs
- **Sunset Wheat**
 - Hot beef sliders, spicy chicken meatballs on a stick
- **Creamy Dark**
 - Baked rum raisin-chocolate upside-down cakes, Brian’s Famous Creamy Dark Beer and cranberry bread pudding, Oreo® Cookies and caramel brownies

Ask about side salad stations at additional pricing.



DESSERTS & TREATS

Finger Pastries, \$495 (225 pieces)

- Chocolate-covered éclairs and State Fair cream puffs, chocolate-dipped strawberries, chocolate-pecan tarts, lemon-raspberry bites, berry tarts, chocolate cordial cups, Florentines, mousse cups, tiny cheesecakes and shortbread tea cookies

Chocolate Fountain, \$875 (serves 50)

- Dark chocolate fondue with fresh fruits, including seasonal melon, pineapple and strawberries. Lemon pound cake, Rice Krispies® Treats, pretzels, Nilla® Wafers, marshmallows, tiny apples, dried apricots and fresh whipped cream

Sundae Creation Station, \$450 (serves 50), \$150 *attendant fee*

- Vanilla and chocolate ice cream with chocolate, butterscotch and strawberry sauces. Chopped nuts, Maraschino cherries, Snickers®, Reese's® Pieces®, chocolate chips, sprinkles and whipped cream

Sweet Treats and Milk, \$400 (serves 50)

- Twinkies®, in-house cupcakes, Oreo® Cookies, Nestle® Toll House® Chocolate Chip Cookies, brownies, pudding with whipped cream, MoonPies®, Ho Hos®. Chocolate milk and white milk

Cupcakes Galore, \$495 (100 pieces), please select 4

- Lemon-raspberry with Nielsen-Massey® Vanilla buttercream frosting
- Chocolate cake with peanut butter filling and banana cream frosting
- Chocolate-strawberry cream and ganache frosting
- Inside-out cream cheese filled cupcake
- Toffee crunch chocolate, toffee, caramel cream frosting
- Piña colada vanilla cake with pineapple filling and coconut frosting



BEVERAGES

HOSTED CASH

Standard Brand \$8.....\$9.00
Canadian Club®, Clan MacGregor®, Cruzan®, Gilbey's®, Korbel®, Old Grand-dad®, Pinnacle®, Sauza Blue®

Premium Brands \$10.....\$11.00
Bacardi®, Blue Agave Sauza®, Bombay®, Captain Morgan®, Cutty Sark®, Jim Beam®, Korbel®, Seagrams 7®, Skyy®

Super Premium Brands \$14.....\$15.00
Bacardi®, Bombay® Sapphire, Captain Morgan®, Gentleman Jack®, Glenfiddich® 12 year, Grey Goose®, Hendricks®, Hennessy® VS, Ketel One® Citron, Patron® Silver, Titos®, Woodford Reserve®

Domestic Beers \$4.50
Bud Light®, Budweiser®, Coors Light®, Leinenkugel's®, Miller Lite®, O'Doul's®
Non-Alcoholic

Premium Beers \$5.....\$5.50
Amstel Light®, Corona®, Heineken®, Spotted Cow®

Wine* \$7.....\$8
Cabernet Sauvignon, Chardonnay, Merlot, Pinot Grigio, White Zinfandel

Premium Wines \$9.....\$10
Hogue Riesling, Joel Gott® Sauvignon Blanc, La Crema® Pinot Noir Monterey Coast, Napa Cellars® Chardonnay, Rodney Strong® Cabernet Sauvignon, Tangley Oaks® Merlot

Specialty Wines
Specialty wines will be selected from our wine list and will be charged per bottle price

Soda \$3.....\$3.50

Mineral Waters \$4.....\$4.50

**All wines from Sycamore Lane®*



BEVERAGES

HOSTED COCKTAIL PACKAGES BY THE HOUR

Duration.....	STANDARD..... PACKAGE	PREMIUM PACKAGE	SUPER PREMIUM PACKAGE
One hour	\$20/person	\$25/person	\$30/person
Two hours	\$28/person	\$33/person	\$38/person
Three hours	\$36/person	\$41/person	\$45/person
Four hours	\$44/person	\$49/person	\$55/person

HOSTED BEER, WINE AND SODA PACKAGES

Duration.....	STANDARD PACKAGE.....	PREMIUM PACKAGE
One hour	\$16/person	\$18/person
Two hours	\$21/person	\$23/person
Three hours.....	\$26/person	\$28/person
Additional hours	\$5/per each	\$5/per each additional hour

BY THE BARREL

- \$375 Domestic keg
- \$450 Premium keg

BARTENDER FEE

- Included for up to 4 hours
- \$25/hour over 4 hours
- A minimum of \$300 bar revenue is required or a full bar setup, difference will be charged as miscellaneous fee

There is a 24% taxable service charge for all events. All events have a 5.5% state sales tax. All beverages must be dispensed by resort staff only. Liquor service is for guests of 21 years of age or older. All alcoholic beverages consumed on property must be purchased on property. Prices are subject to change without notice.

DISCLAIMER

MINIMUMS

Minimum guarantee of 25 guests is required for all buffets. \$200 one-time charge added to groups under minimum. For groups under 25 guests, your event manager can provide customized pricing and menus.

FOOD AND BEVERAGE

Current prices are indicated on the enclosed menus. All food and beverage prices are guaranteed 90 days from the date of the function. All food and beverage must be supplied by the resort. Your event manager will be happy to suggest and design menus at your request that will meet your group's specific needs, which may not be addressed in our menu selections.

SERVICE CHARGES AND TAXES

In addition to the charges stated in this guide, the resort will add the customary 24% service charge for all indoor events, a 24% service charge for all outdoor events and 5.5% state and local taxes on all resort services, food and beverages. Service charges are subject to change.

GUARANTEES

In order for your event to be a success, the guaranteed, or exact number of people expected will need to be given to the event manager three (3) business days prior to your function. If fewer than the guaranteed number of guests attend the function, the final guaranteed number is still billed. For every function, the resort will set and prepare food for 5% above your guaranteed number. If no guarantees are given, the number on the contract will be used as the guarantee.

MENU PREPARATION

To ensure every detail is handled in a professional manner, the resort requires your menu selections and specific requests to be finalized 21 days prior to your event. You will receive a banquet event order on which you can make additions or changes and return it to us with your confirming signature.

BEVERAGE SERVICES

A full array of beverage services are available at the resort. The resort is the only authorized licensee able to sell and serve liquor, beer and wine on the premises. No beverage of any kind may be brought into the resort by patrons or guests. In compliance with the Wisconsin Liquor Laws, no alcoholic beverages may be served or sold to any person under the age of 21 or after 2:00 am.

AUDIO VISUAL

The Event Technology Department at Grand Geneva Resort & Spa provides the latest in presentation equipment and services, maintained by American Audio Visual Center, the Extreme Customer Service Company.

Our dedicated on-site team will work with you to ensure that your events are properly planned and executed, with a common goal of complete satisfaction and flawless execution. We have a variety of packages to offer, including décor lighting, sound systems and video playback equipment. For additional information, contact American Audio Visual Center at (262) 249-4727, visit us online at aavc.com/gg/ or email ggav@grandgeneva.com.

EVENT PROVISIONS

In addition to providing our fine silver, glassware and china, each banquet room is complemented with banquet cloth chairs, tables with white linen and votive candles. You can enhance your event with white wood chairs or Chivari chairs, floor length linens, table overlays and centerpieces for an additional fee. Your Event Manager will be happy to suggest additional enhancements for your event.

VENDOR SERVICES

A pre-determined time for setup or delivery of décor must be established 7 days in advance of your function. We ask that the vendors you contract with are made aware that they need to contact the event manager to review these details. The resort will not permit the affixing of items to walls, floors or ceilings with nails, staples, tape or any other substance, unless approval is given by the Events Department.

CANCELLATION

Event manager will follow the pre-established cancellation fees of the signed contract.

REVENUE MINIMUMS

A food and beverage minimum amount is determined for each event and varies depending on the number of guests, location and date. The food and beverage minimum does not include taxes, service fees, facility fees, décor or other related items.

OFF-PREMISE CATERING

Our Banquet Department can create sophistication and elegance at several locations throughout the resort. Our experienced team will be pleased to help you arrange your special event.

HOTEL POLICY

The resort is not responsible for lost, stolen or misplaced items. Please assign a personal attendant to gather the items you want to keep. To ensure the safety of all of our guests and to comply with local health regulations, Grand Geneva does not permit food or beverage to be brought into or removed from our property.