



# PREMIER

**BEST WESTERN.**

**Waterfront Hotel  
and Convention Center**

## *Weddings*

**WEDDING BASICS**

**GIFT OPENING BREAKFAST**

**HOR D'OEUVRES | CARVING & ACTION STATIONS**

**DINNER**

**BAR BEVERAGES**



# Congratulations

## spectacular WEDDINGS

### CONGRATULATIONS ON YOUR ENGAGEMENT

Your wedding day is one of the most important and exciting days of your life. Expecting the best of everything is not unreasonable; allow us to make it an exceptional experience! At Best Western Premier Waterfront Hotel and Convention Center, we are excited to offer you a unique and beautiful venue to host your wedding. Our waterfront location, situated on the banks of the Fox River, is the perfect place for an unforgettable ceremony and reception.

We look forward to welcoming you and your guests to our facility. The combination of professional staff, top notch service, and our attention to detail, is what makes Best Western Premier Waterfront Hotel and Convention Center the ideal place for an exceptional experience. The convention center provides you with enough space for a reception of 2 to 800 people in a modern atmosphere. The hotel's Athearn Ballroom, with its breathtaking crystal chandeliers, is the perfect setting for your intimate reception of up to 250 guests.

We are seasoned professionals in the hospitality business, all with the same dedication to service, quality, and guest satisfaction. There are as many options for wedding receptions as there are couples getting married. Your Best Western Premier Waterfront Hotel and Convention Center Event Manager will assist you in creating a reception as unique as the two of you.

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 Waterfront Hotel and Convention Center  
1 North Main Street - Oshkosh, WI 54901  
mgorges@bwoshkosh.com  
(920) 230-6290

# Rehearsal Dinner



## Rehearsal Dinner

A rehearsal dinner is the perfect way to start your wedding festivities! As in every aspect of your wedding, the rehearsal dinner should be a reflection of the wedding couple. At Best Western Premier Waterfront Hotel and Convention Center, we have a number of different venues to host your rehearsal dinner. From rooms with floor to ceiling windows to outdoor spaces by the river, we have the perfect place for you to spend the evening before the big day. When you book a wedding reception at Best Western Premier Waterfront Hotel and Convention Center, you will receive a complimentary banquet space, based on availability, for your rehearsal dinner as well as a house wine or champagne toast for the guests in attendance.

Rehearsal dinner menus can be chosen from the traditional wedding menu, or create your own menu! Please inquire with your Event Manager for room availability and custom menu pricing.



# Ceremony & Reception



## Ceremony

Best Western Premier Waterfront Hotel and Convention Center has a beautiful space for an outdoor ceremony. The Riverside Park, our spacious lawn on the Fox River, is anchored by a beautiful tree and can accommodate 250 guests with included white garden chairs. Please inquire with your Event Manager for availability and cost.

## Reception

The Event Managers at Best Western Premier Waterfront Hotel and Convention Center are here to assist you with every detail of your reception. The following services and amenities are included at no additional charge:

- A complimentary champagne toast for the head table
- A professionally trained staff to help plan and serve your event

- Round tables for 8 or 10 guests, depending on location
- Skirted head table on risers
- White or ivory table linens and a selection of colored linen napkins
- Glass cylinder vases, in a variety of sizes, and votive holders to be used for your centerpieces
- Skirted tables for gifts and your cake
- Standing podium or table for your guest book
- Standard size, portable dance floor and a stage for a band or a table for a D.J.
- Standard microphone for grace and toasts
- Discounted slideshow package
- Complimentary guest room for the wedding couple on the night of the wedding
- A block of hotel rooms for your guests at a special wedding rate
- Complimentary rooms for a rehearsal dinner and a gift opening, upon request and based on availability

# Additional Wedding Information



## Event Pricing

When booking your ceremony or reception at Best Western Premier Waterfront Hotel and Convention Center, here are a few helpful guidelines:

- A room set-up fee will be charged based on the size of your room and day of the week.
- A food sales minimum is required to reserve the banquet rooms. The minimum is the required amount to be spent on food and does not include beverages, service charge or tax.
- A deposit in the amount of \$1,500.00 is required to reserve the banquet room and is due at the signing of your contract. This deposit is nonrefundable and is applied toward the final invoice, not the estimated payment which is due three business days prior to your event.
- A \$30.00 bar set-up fee is assessed for each private bar requested, plus 5% sales tax.  
\* We recommend 1 bar set-up per 100 people minimum.
- A \$0.25 per piece cake cutting fee (or a \$50.00 minimum) will apply.

# Alternate Day Incentives

## Alternative Day Incentives

Any day of the week is a wonderful day to celebrate with family and friends. Friday and Sunday evenings, even a Saturday afternoon (finishing no later than 2:00 p.m.), can make for a unique change of pace for your wedding. Best Western Premier Waterfront Hotel and Convention Center includes a variety of incentives to make these alternative days an attractive option for your event. Alternative day incentive packages are based on weddings of 100 guests or more, and include the following incentives:

- Reduced food sales minimums and room rentals
- Complimentary guest room for the wedding couple on the night of the wedding
- Two additional complimentary guest rooms on the night of the wedding for the wedding couple to use at their discretion
- Complimentary champagne toast for the head table and up to four reserved tables
- Waived private bar set up fee
- Waived cake cutting fee



# Catering Policies

## Catering Policies

### FOOD & BEVERAGES POLICIES

The sale and service of alcoholic beverages are regulated by the Wisconsin State Liquor Commission. As a licensee, the Hotel and Convention Center is responsible for the administration of these regulations. It is our policy therefore, that liquor cannot be brought into function rooms from outside sources. (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 or Convention Center from outside sources according to Wisconsin Administrative code (DH & SS, Section 196.07). The only exception is special occasion cakes. For liability reasons, leftover food cannot be taken out of the function rooms or off the premises.

### MENU PRICES

Menu selections, room set-up and other meeting event details must be submitted to your event manager a minimum of three weeks prior to the date of your event. The menu prices are our current rates and may be subject to change. Definite pricing will be confirmed 60 days prior to your event date.

If you require special menus, our Event Manager will work with you to create a special menu.

### GUARANTEE AND PAYMENT

One week prior to your event, a guaranteed number of guests is required. Guarantees cannot be decreased after this point. Billing will reflect this guaranteed number plus any additional guests attending, including tax and service charges. If no guarantee is received, the Hotel and Convention Center 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 guaranteed count) will be calculated and payment for that amount will be received unless credit arrangements have been made.

### MISCELLANEOUS POLICIES

The Hotel and Convention Center is not responsible for damage to, theft, or loss of any items left in the Hotel or Convention Center prior to, during, or following any function. The contracting party is responsible and shall reimburse the Hotel or Convention Center for any damage, loss or liability incurred by the Hotel or Convention Center by any of the guests or any persons or organizations contracted by the customer to provide any services or goods before, during, and after the event.

Meeting room locations are not guaranteed when the total number of attendees decreases or changes, or changes in the program occur.

Audio Visual presentations can be an important part of a successful event, your Event Manager will contact you regarding your needs and will assist in coordinating them to complement your event.

# Breakfast Menu

## Continental Breakfasts

### CONTINENTAL

Fresh assorted muffins, danishes, orange juice, coffee and hot tea. \$8.99

### EXECUTIVE CONTINENTAL

Fresh fruit, bagels with cream cheese, muffins, orange juice, coffee and hot tea. \$9.99

### FITNESS CONTINENTAL

Bagels with cream cheese, hard boiled eggs, assorted yogurts, fresh fruit, granola bars, orange and cranberry juices, coffee and hot tea. \$11.99

## Plated Breakfasts

*All plated breakfasts include chilled orange juice, coffee, hot tea and milk. A fresh fruit cup may be added to any plated breakfast for \$1.99 per person.*

*Egg Beaters® are available upon request.*

### EARLY RISER

Fresh scrambled eggs with your choice of ham, sausage or bacon, seasoned breakfast potatoes, with a basket of assorted fresh pastries. \$10.99

### EGGS BENEDICT

Open-faced English muffins topped with poached eggs and Canadian bacon, smothered with hollandaise sauce, served with seasoned breakfast potatoes. \$12.45

### FRESHLY BAKED QUICHE

Your choice of either a freshly baked quiche with sausage, bacon and cheese, or a vegetarian quiche with spinach, mushrooms and roasted tomatoes. Both served with fresh fruit garnish. \$14.99

### SKILLET SCRAMBLE

Scrambled eggs with roasted peppers, onions, bacon, sausage and cheese, served with roasted breakfast potatoes. \$12.99

*Buffets may be available to groups under the minimum of 25 people for an additional price of \$75.00.*

## Breakfast Buffets

### SUNRISE BUFFET

Scrambled eggs, breakfast potatoes, bacon and sausage, a variety of fresh breakfast pastries, chilled juices, coffee, hot tea and milk. \$13.99

### WATERFRONT BUFFET

Fresh fruit, scrambled eggs, Belgian waffles with warm maple syrup, fruit topping and whipped cream. Also includes breakfast potatoes, smoked bacon and sausage, a variety of fresh breakfast pastries, chilled juices, coffee, hot tea and milk. \$17.49

### SUPREME BREAKFAST BUFFET

Fresh fruit, scrambled eggs, eggs Benedict, Belgian waffles with warm maple syrup, fruit topping and whipped cream. Also includes seasoned breakfast potatoes, smoked bacon and sausage, a variety of fresh breakfast pastries, assorted yogurts, chilled juices, coffee, hot tea and milk. \$19.99

### EXECUTIVE BREAKFAST BUFFET

Fresh fruit, scrambled eggs, eggs Monterey, made-to-order omelet station, Belgian waffles with warm maple syrup, fruit topping and whipped cream. Also includes breakfast potatoes, smoked bacon and sausage, assorted yogurts, a variety of fresh breakfast pastries, chilled juices, coffee, hot tea and milk. \$21.99

### BREAKFAST ACTION STATION

*(Must accompany a purchased breakfast buffet)*

Omelet Station \$3.49 per person

Crepe Station \$4.49 per person

French Toast \$3.99 per person

Pancake Station \$2.49 per person

*Chef charge per Chef required.*

*We require one Chef per 50 guests. \$50.00*



# À la Carte Breakfast

## Bakery

*All of our bakery items are locally sourced to ensure the highest possible quality and freshness.*

APPLE TURNOVERS \$28.99 per dozen

ASSORTED DANISH \$25.99 per dozen

ASSORTED DONUTS \$23.99 per dozen

ASSORTED MUFFINS \$24.99 per dozen

DONUT HOLES \$9.99 per dozen

BAGELS WITH ASSORTED CREAM CHEESES  
\$28.99 per dozen

## Beverages

COFFEE \$27.99 per gallon

ASSORTED HOT TEAS \$1.95 each

BELGIAN HOT CHOCOLATE \$39.99 per gallon

LEMONADE, ICED TEA OR PUNCH  
\$15.99 per 64 oz.

2% MILK \$12.99 per 64 oz.

ASSORTED JUICES \$8.99 per 64 oz.

ASSORTED 10 OZ BOTTLED JUICES \$2.95 each

ASSORTED SODA \$2.00 each

BOTTLED WATER \$2.50 each

## Other

WHOLE FRESH FRUIT \$2.29 per piece GF/V

ASSORTED YOGURTS \$1.99 each

GREEK YOGURT \$3.99 each

GRANOLA BARS \$1.99 each

HARD BOILED EGGS \$12.99 per dozen GF

HOT OATMEAL \$2.99 each  
with raisins, brown sugar, cinnamon sugar, and  
chocolate chips

FRESH MELONS & BERRIES  
\$2.99 per 1/2 cup GF/V

# Luncheon Menu

*All lunch entrées include fresh garden salad with choice of dressing, dinner rolls with butter, coffee, iced tea and milk.*

## Plated Luncheon Entrées

### SAVORY ROASTED BREAST OF CHICKEN

Dry rubbed with our secret spice blend, then slow roasted to retain freshness and flavor. Topped with our caramelized balsamic onion jam and classic sauce supreme. Served with herb mashed potatoes and green top baby carrots \$13.99 GF

### HERB AND GARLIC ROASTED TILAPIA

Roasted tilapia basted with garlic and fresh herbs, served with fresh vegetables and roasted potatoes and a light citrus sauce. \$15.99 GF

### CHICKEN PICATTA

Marinated chicken breast topped with sautéed mushrooms, a fresh lemon and sherry sauce, served with herb smashed potatoes and haricot verts. \$13.99 GF

### ROOT BEER MARINATED BACON

#### WRAPPED PORK LOIN

Locally produced pork loin with Nueske's® peppered bacon. Pan seared and deglazed with rye whiskey jus, and served with rosemary redskin smashed potatoes and haricot verts. \$14.99 GF

### PREMIER WATERFRONT

#### BEEF TENDERLOIN TIPS

Pan seared beef tenderloin tips, simmered in sultry beef glaze with fresh button mushrooms and onions. Served in a roasted potato boat with mashed potatoes and flame roasted corn. \$16.99

### SMOKED BEEF BRISKET

Tender brisket slow smoked and served with herb mashed potatoes, truffled Brussels sprouts and Demi-glaze. \$18.99

## Accompaniments

SOUP DU JOUR \$2.99 per person

FRESH FRUIT CUP \$2.99 per person GF/V

*All luncheon buffets include coffee, iced tea and milk.*

## Luncheon Buffets

### PORTSIDE BUFFET

Tureen of homemade soup with your choice of potato salad, pasta salad, or fresh garden salad with two dressings. Includes sliced turkey, roast beef, ham, fresh breads, Wisconsin cheeses, sliced tomatoes, onions, pickles and lettuce. Served with potato chips, condiments and assorted cookies. \$17.49

### SOUP AND SALAD BUFFET

Tureen of homemade soup served with pasta salad, cottage cheese and fresh salad bar with bacon, tomatoes, mushrooms, spun carrots, hard boiled eggs, blended cheese, julienned ham, turkey and your choice of two dressings. Served with assorted cookies. \$16.49

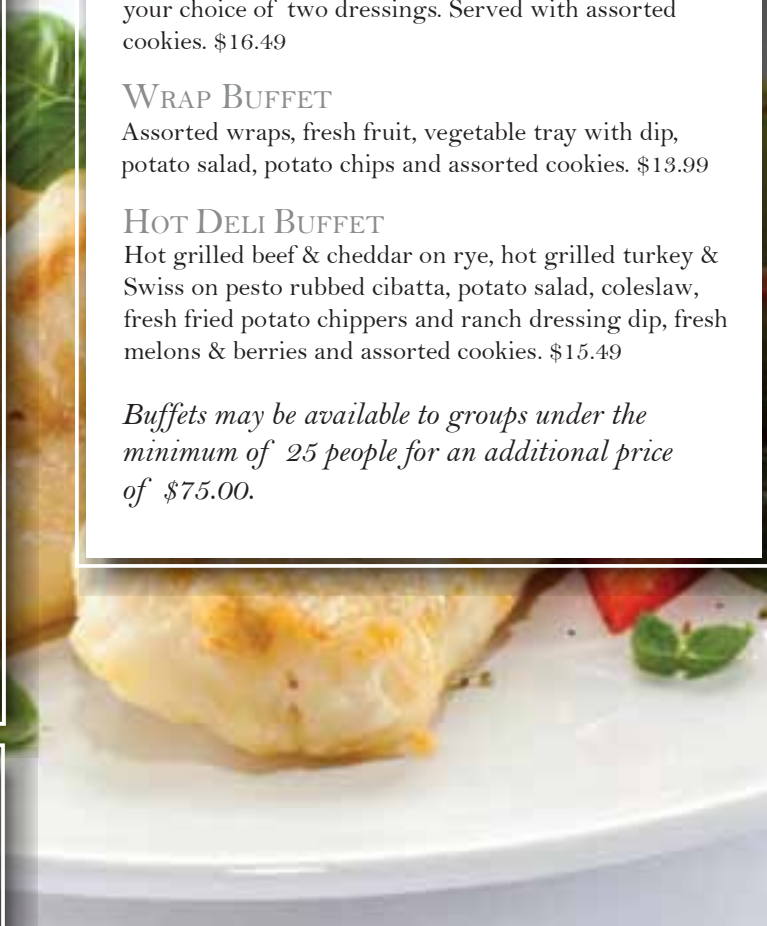
### WRAP BUFFET

Assorted wraps, fresh fruit, vegetable tray with dip, potato salad, potato chips and assorted cookies. \$13.99

### HOT DELI BUFFET

Hot grilled beef & cheddar on rye, hot grilled turkey & Swiss on pesto rubbed cibatta, potato salad, coleslaw, fresh fried potato chippers and ranch dressing dip, fresh melons & berries and assorted cookies. \$15.49

*Buffets may be available to groups under the minimum of 25 people for an additional price of \$75.00.*



## Themed Stations

### BALL PARK BREAK

Warm giant pretzels with your choice of either spicy mustard or cheese sauce, roasted peanuts and popcorn. \$6.49

### ON WISCONSIN STATIONS

Fresh locally sourced cheese curds, Wisconsin cheese and sausage platter, mini Johnsonville® brats with plentiful condiments and a fresh vegetable display with dip. \$9.99

### MEXICAN FIESTA STATIONS

Nachos con queso, taco dip with tortilla chips, pico de gallo, sour cream and guacamole. \$5.99

*Add 100% seasoned ground beef or grilled chicken for \$2.00 per person*

### SUNDAE BAR

Self served ice cream bar with your choice of either chocolate or vanilla ice cream, assorted gourmet toppings including chopped nuts, chocolate chips, cherries, sprinkles and whipped cream, followed by chocolate, strawberry and caramel sauce. \$3.99  
(Minimum 50 guests)

### HEALTH CLUB STATIONS

Fresh vegetables and dip, fresh whole fruit, granola bars, Wisconsin string cheese and pretzels. \$7.99

### BUILD YOUR OWN YOGURT PARFAITS

Build your own parfaits with vanilla low fat yogurt & Honey Kist® granola and your choice of three fruits: fresh sliced strawberries, Michigan blueberries, chunked mango, minced Fuji apples, raisins, dried Wisconsin cranberries, chopped fresh cantaloupe, chopped fresh honeydew or minced Hawaiian pineapple. \$5.99

### GOURMET MACARONI AND CHEESE BAR

Served in a cast iron skillet with sides of cubed ham, broccoli, scallion, shredded cheese, Cajun chicken and bacon. \$109.00 per skillet (1 skillet serves about 20)

### HOT WOKS

Choice of General Tso's pork, teriyaki chicken or sriracha shrimp. Includes sticky rice, chopsticks and fortune cookies. \$110.00 per wok (1 wok serves about 20)

### BELGIAN HOT CHOCOLATE BAR

Belgian hot chocolate served with marshmallows. \$39.99 per gallon

### CARAMEL APPLE STATION

Sliced apples with warm caramel and assorted toppings. Toppings may include candy sprinkles, nuts, shredded coconut, mini M&Ms and crushed Oreos. \$200.00 (Serves about 50)

### POPCORN STATION

Choose up to five variations of homemade sweet and salty popcorn. Flavors include: chocolate, caramel, plain, salted, candied or butter.

\$1.49 per bag

additional .50 for chocolate and caramel topping

Add popcorn popper for \$20.00

### S'MORES STATION

Mounds of warm toasted marshmallows, dark and milk chocolate pieces and graham crackers ready to assemble. \$100.00 (Serves about 50 people)

One time set-up fee of \$50.00

### INFUSED WATER STATION

Your choice of infused water, citrus or berry flavored, served in decorative container with seasonal fruit garnish \$10.99 per gallon



## À la Carte Break Suggestions



### FRESH BAKED COOKIES

\$18.99 per dozen

### FRESH BAKED JUMBO COOKIES

\$22.99 per dozen

### BROWNIES AND BARS

\$22.99 per dozen

### TRAIL MIX

Serves about 10 people \$18.99 per 1 lb.

### CANDY BARS – fun sized

\$0.99 each

### CANDY BARS – full sized

\$2.49 each

### CHIPS AND DIP

Serves about 10 people \$17.99 for 1 lb.

### PRETZELS WITH MUSTARD SAUCE

Serves about 20 people \$11.99 per 1 lb.

### SOFT WARM, GIANT PRETZELS

Served with cheese sauce \$4.49 each

### SNACK MIX

Serves about 10 \$17.99 per 1 lb.

### NACHO CHIPS WITH CHEESE

Serves about 10 people \$17.99 per 1 lb.

### NACHO CHIPS WITH FRESH PICO DE GALLO

Serves about 10 people \$17.99 per 1 lb. GF/V

### MIXED NUTS

Serves about 10 people \$42.99 per 1 lb. GF/V

### BUTTER FLAVORED POPCORN

\$1.49 per bag GF/V

## À la Carte Break Beverages

COFFEE \$27.99 per gallon

ASSORTED HOT TEA \$1.95 each

BELGIAN HOT CHOCOLATE \$39.99 per gallon

LEMONADE, ICED TEA OR PUNCH \$15.99 per pitcher

ASSORTED SODA \$2.00 each

BOTTLED WATER \$2.50 each

# Hors d'oeuvre Selections

*All quantities are 50 pieces per order  
unless otherwise specified.*

## Cold

*Butler style service is available for \$20.00 per  
hour per server.*

DEVEILED EGGS with smoked paprika and parsley.  
\$69.00 GF

DEVEILED EGGS with salmon locks, fresh crab and  
baby shrimp. \$89.00 GF

CREAM HERB GOAT CHEESE STUFFED  
BELGIAN ENDIVE PETALS \$149.00 GF

FRESH FRUIT SATAYS \$139.00 GF/V

FRESH BRUSCHETTA en croute with locally sourced  
fresh mozzarella. \$79.00 V

MOZZARELLA ROLLUPS with prosciutto  
and fresh basil. \$169.00

SOUTH OF THE BORDER PINWHEEL SANDWICHES \$79.00

ASSORTED GOURMET COCKTAIL SANDWICHES \$139.00

DYNAMITE SHRIMP and roasted pepper en filo. \$99.00

ANTIPASTO SKEWERS fresh tomatoes, mozzarella  
cheese, gourmet olives and salami. \$125.00

CHEESE AND SAUSAGE SATAYS. \$99.00

BAHN MI SANDWICH with chipotle and local pea shoots.  
\$89.00

## Hot

DEEP FRIED PICKLE CHIPS with Bloody Mary sauce.  
\$59.99

MINI BRATWURST with plentiful accompaniments.  
\$149.00

BONELESS BBQ OR BUFFALO WINGS served with  
dipping sauce and celery sticks. \$119.00

TRADITIONAL BUFFALO WINGS AND DRUMMIES  
served with dipping sauce and celery sticks (choice of  
plain, BBQ sauce, hot or mild buffalo sauce or teriyaki  
glaze). \$149.00

OVEN ROASTED SWEDISH OR BBQ MEATBALLS  
\$89.00

FRIED CHEESE CURDS regular or Jalapeño  
\$99.00 per 5 lb.

## Hot continued

MACARONI AND CHEESE BITES with secret sauce. \$69.99

STUFFED MUSHROOM CAPS

Cranberry & sage \$129.00

Vegetarian \$109.00

Sausage \$109.00

Crab \$169.00

BACON WRAPPED DATES \$99.00

SEASONED CHICKEN TENDERS with BBQ sauce. \$99.00

BACON WRAPPED STUFFED JALAPEÑOS \$95.00

ORIENTAL EGG ROLLS pork or vegetarian  
served with sweet and sour sauce. \$99.00

BACON WRAPPED WATER CHESTNUTS \$129.00 GF

MINI REUBENS \$89.00

BACON WRAPPED SCALLOPS \$199.00

CHICKEN QUESADILLAS with pico de gallo. \$89.00

LOUISIANA STYLE CRAB CAKES with green goddess sauce.  
\$149.00

BEEF EN CROUTE with apricot compote and  
bleu cheese. \$125.00

DRUNKEN STEAK & BRIE WOOD FIRED FLATBREAD  
\$139.00

DRUNKEN STEAK & BRIE CROSTINI \$139.00

WARM BRIE WITH RASPBERRY AND APRICOT \$119.00

MESQUITE SMOKED CHICKEN QUESADILLA ROLL \$113.00

POTATO AND BACON CROQUETTE \$89.00

FRESH HOMESTYLE TRUFFLED HERB POTATO CHIPPERS  
\$129.00 GF/V

FRESH HOMESTYLE SWEET POTATO CHIPS \$89.00 GF/V

GENERAL TSO'S PORK BITES \$129.00

SPICY MAPLE BACON WRAPPED CHICKEN \$139.00

16 INCH WOOD FIRED CRUST PIZZAS  
Cheese \$21.00

\$2.00 per meat topping

\$1.50 per other topping

Meat Toppings: Pepperoni, Italian Sausage, Ham,  
Anchovy, BBQ Chicken, Thai Chili Pork

Toppings: Bell Peppers, Mushrooms, Pineapple, Shaved  
Onion, Sliced Black Olives, Sliced Green Olives,  
Kalamata Olives, Jalapeños, Feta Cheese, Bleu Cheese

Gluten free pizza crust available for an additional \$3.00

# Hors d'oeuvre Displays

## VEGETABLE CRUDITÉ WITH DIP DISPLAY

A selection of fresh vegetables elegantly displayed with fresh homemade dip.

Serves 40-50 \$95.00 GF

## PREMIER VEGETABLE CRUDITÉ

Premium fresh specialty and heirloom vegetables in season.

Serves 40-50 \$149.00 GF

## FRESH FRUIT DISPLAY

Fresh seasonal melons, berries and citrus.

Serves 40-50 \$135.00 GF

## WISCONSIN CHEESE AND CRACKERS DISPLAY

Includes a variety of locally sourced cheeses and crackers.

Serves 40-50 \$105.00

## WISCONSIN CHEESE AND SAUSAGE DISPLAY

A variety of locally sourced cheeses, summer sausage and crackers.

Serves 40-50 \$125.00

## ANTIPASTO DISPLAY

Marinated grilled vegetables, Italian meats, marinated olives and fresh Wisconsin mozzarella.

Serves 40-50 \$125.00

## SMOKED SALMON DISPLAY

Whole smoked salmon served with toasted crostinis, sesame flatbreads and traditional garnishes.

Serves 50-60 \$189.00

## TACO DIP DISPLAY

Homemade taco dip accompanied by fresh tortilla chips.

Serves 40-50 \$79.00

## ARTICHOKE DIP DISPLAY

Homemade spinach and artichoke dip served with your choice of either fresh tortilla chips or toasted crostinis.

Serves 40-50 \$99.00

## ILLUMINATED ICED SHRIMP COCKTAIL DISPLAY

Large cocktail shrimp over illuminated ice, served with lemon wedges and spicy cocktail sauce.

50 pieces \$199.00 GF

## HUMMUS TRIO DISPLAY

A trio of spicy roasted garlic, sundried tomato, and olive hummus with gourmet breads, crackers and fresh vegetables.

Serves 40-50 \$89.00 GF/V

## HARD BOILED EGG SHOOTERS

Hard boiled eggs served in a shot glass with Buffalo sauce.

\$12.99 per dozen GF

## BALSAMIC EGGS DIABLO

Pickled eggs served with sweet hot mustard in a shot glass.

\$89.00 per dozen GF

## SHRIMP SHOOTERS

Peeled shrimp served in a shot glass with cocktail sauce and a lemon.

50 pieces \$159.00 GF

## CHARCUTERIE DISPLAY

4-Year Sharp Cheddar, gorgonzola, Drunken Goat Cheese, Crescenza-Stracchino, cashews, dried figs, Castelvetro olives, hard pepperoni, hard salami, served with house made sesame crackers and cheese straws.

Serves 40-50 \$299.00

## HOT WOKS

Choice of General Tso's pork, teriyaki chicken or sriracha shrimp. Includes sticky rice, chopsticks and fortune cookies.

\$110.00 per wok (1 wok serves about 20)

## GOURMET MACARONI AND CHEESE BAR

Served in a cast iron skillet with sides of cubed ham, broccoli, scallion, shredded cheese, Cajun chicken and bacon.

\$109.00 per skillet (1 skillet serves about 20)

## MASHED POTATO BAR

Mashed potatoes served with sides of chicken gravy, shredded cheddar and jack cheese, sweet corn, sour cream, scallions and bacon bits.

\$4.99 per person

## BABA GANOUSH

Roasted eggplant dip served with pita chips and cucumber.

Serves 40-50 \$115.00 GF/V



# Carving & Action Stations

## Carving Stations

### PIT HAM

Chef carved pit ham served with artisan breads, hoisin BBQ, dijon aioli and sweet and sour sauce.  
Serves approximately 80 people \$290.00

### ROASTED TENDERLOIN AU POIVRE

Peppercorn rubbed and slow roasted beef tenderloin served with artisan breads, horseradish crème, sweet dijon aioli and red onion marmalade.  
Serves approximately 20 people \$295.00

### BONE IN TURKEY BREAST

Slow roasted and brined bone in turkey breast served with fresh rolls, cranberry aioli and herb and sage crème.  
Serves approximately 35 people \$189.00

### BARON OF BEEF

Rosemary, garlic and dijon coated, slow roasted baron of beef, served with fresh artisan rolls, horseradish crème, hoisin BBQ and dijon aioli.  
Serves approximately 40 people \$245.00

### WHOLE ROASTED GARLIC PORK LOIN

Hand rubbed with roasted garlic, and our special spice blend. Slow roasted tender and juicy.  
Serves approximately 30 people \$129.00 each

\$50.00 Chef charge per Chef required. We require 1 Chef per 50 guests.

## Action Stations

### PASTA BAR

Includes two types of preparations - penne pasta tossed with marinara sauce, peppers, onions and Italian sausage, and fusilli pasta tossed with Alfredo sauce, chicken, mushrooms, asparagus and roasted tomatoes. Served with garlic bread. \$7.99 per person

### FAJITA BAR

Includes marinated grilled beef or chicken with peppers and onions. Served with Mexican rice, sour cream, pico de gallo and blended cheese. \$7.99 per person

### GRILLED CHICKEN CAESAR SALAD

Flash grilled artisan romaine lettuce with olive oil, lemon Caesar dressing and house made garlic crostini. Topped off with a petite boneless breast of chicken. \$4.99 per person

### SHAKEN NOT STIRRED TENDERLOIN

### MARTINI SALAD

Baby greens tossed with pan seared tenderloin, bleu cheese, bacon, toasted almonds, Bermuda onion and champagne vinaigrette. \$6.99 per person

*The above options are designed to complement your hors d'oeuvre reception and are not intended to be ordered à la carte. Food will be set out for a maximum 2 hours.  
Action stations may be available to groups under the minimum of 50 people for an additional price of \$75.00*

# Dinner Buffet

*All dinner buffets include coffee, iced tea and milk.  
Buffets may be available to groups under the minimum of 25 people for an additional price of \$75.00.*

## Starters

**Marinated Heirloom Tomato Salad**  
*with Ricotta Salata*

**Premier House Salad** GF  
*with choice of two dressings*

**Roasted Acorn Squash Bisque**

**Kale Quinoa Salad** GF/V

**Farro and Feta Salad**  
*with Spinach*

**Black Bean and Corn Salad** GF/V  
*with Sweet Potato*

**Winter Greens** GF/V  
*with Cranberry Citrus Vinaigrette*

**Waterfront Retro Wedge Salad**  
*with bacon, bleu cheese and tomato*

**Broccoli Slaw** GF/V

**Pear and Gorgonzola**  
*with walnuts and local greens*

## Sides

**Creamy Classic Mashed Potatoes** GF

**Sliced Flame Roasted Red Skin Potatoes**  
*with Red Peppers* GF/V

**Pearled Barley and Mushroom Risotto**

**White and Wild Rice** GF

**Saffron Infused Jasmine Rice** GF

**Garlic Smashed Red Potatoes** GF

**Yukon Gold Gouda Smashed Potatoes** GF

**Roasted Baby Red and Yukon Potatoes** GF

**Truffle Laced Baby Fingerling Potatoes** GF

**Flame Roasted Corn with Peppers and Onions** GF/V

**Caramel Glazed Baby Carrots** GF/V

**Lemon Roasted Brussels Sprouts** GF/V

**Retro Green Bean Casserole**

**Savory Sage Stuffing**

## Entrées

**Oven Roasted Chicken** GF

**Cider Poached Atlantic Salmon Fillet** GF

**Braised Beef Brisket**  
*with Glace du Veau*

**Breast of Chicken Saltimbocca**

**Asian Glazed Spicy Beef Coulotte**

**Lemon Baked Cod Almondine** GF

**Cranberry Bourbon**  
**Grilled Cutlets of Turkey** GF

**Santa Fe Pulled Pork** GF

**Root Beer Marinated Pork Chateau** GF

**Savory Breast of Chicken** GF  
*with Honey Onion Jam*

## Breads

**Artisanal Rolls and Wisconsin Butter**

**Garlic Breadsticks**

**Cinnamon Pull-a-parts**

**Thick-sliced Garlic Bread**

**Corn Muffins**

**\$19.99 includes**

1 starter, 2 sides and 1 entrée, 1 bread

**\$24.99 includes**

2 starters, 2 sides and 2 entrées, 1 bread

**\$29.99 includes**

3 starters, 3 sides and 3 entrées, 1 bread

## À la Carte Additions

Starter \$2.29 | Bread \$1.79

Side \$2.49 | Entrée \$4.19

# Themed Buffets

*All dinner buffets include coffee, iced tea and milk.*

*Buffets may be available to groups under the minimum of 25 people for an additional price of \$75.00.*

## SOUTH OF THE BORDER BUFFET

Build your own fajitas and tacos with seasoned ground beef, marinated chicken and refried beans accompanied by blended cheese, sour cream, pico de gallo, tomatoes, lettuce and onions. Includes hard and soft shell tortillas with Spanish rice and fresh churros for dessert. \$16.99

## HOME STYLE BUFFET

Homemade coleslaw, potato salad, fresh green beans, mashed potatoes and gravy with oven roasted chicken and your choice of one entrée: tenderloin tip bordelaise, baked cod, or honey roasted ham. Served with rolls and butter and a variety of freshly baked bars. \$18.99

## ITALIAN BUFFET

Mixed green salad with your choice of two dressings, garlic breadsticks, antipasto salad, chef's choice vegetable, Italian sausage baked mostaccioli, marinara and Alfredo sauce with chef's choice pasta. Served with mini cannolis. \$15.99

## GRILL BUFFET

Your choice of two entrées: Wisconsin bratwurst with sauerkraut, hamburgers or honey BBQ chicken breast. Includes Wisconsin cheeses, homemade coleslaw, potato salad, homemade baked beans, potato chips, fresh rolls, plentiful condiments and assorted cookies. \$15.99

## PIZZA BUFFET

An assortment of homemade wood fired crust pizzas served with your choice of side; fresh mixed green salad or a fresh vegetable tray; Italian pasta salad, warm pasta bake, garlic breadsticks and a variety of fresh baked bars. \$15.49





# Plated Dinners

## Accompaniments

### SOUP DU JOUR

\$2.99 per person

## Dinner Salad Upgrade

### PREMIUM SALAD

Frisée and arugula with candied pecans, fresh berries, Genovese pesto laced chevre cheese and sweet clover vinaigrette. \$2.49 per person GF

### CUCUMBER WRAPPED ARTISANAL GREENS

English cucumber, baby greens, heirloom tomato, red pepper and avocado topped with apple vinaigrette. \$2.99 each GF/V

### BABY ICEBERG WEDGE

A wedge of iceberg lettuce with crumbled bleu cheese, heirloom tomato, scallions and topped with bleu cheese dressing. \$2.49 each

### SPIRALED CARROTS AND SPINACH

Spiraled carrots and spinach with sous vide beets, McIntosh apples and goat cheese with champagne vinaigrette. \$3.49

*Dinner selections with more than two options will add a \$3.00 per person charge for all entrées. Not including vegetarian or a children's entrée.*

*All plated dinners include fresh garden salad with choice of dressing, dinner rolls and butter, coffee, iced tea and milk.*

## Beef Entrées

### CABERNET BRAISED SHORT RIBS

Slow cooked short ribs served with roasted root vegetables, red skinned herb mashed potatoes and natural jus. \$28.99

### GRILLED GRASS FED NATURAL BISTRO STEAK

House seasoned and grilled bistro steak served with caramelized onions and roasted peppers, paired with fingerling potatoes and wild mushroom sauce. \$21.99

### FILET OF SIRLOIN

Grilled filet of sirloin topped with wild mushroom duxelle accompanied by mashed potatoes, honey green top baby carrots and black peppercorn sauce. \$27.99

### BACON WRAPPED BEEF CHATEAU

Beef Chateau, wrapped in bacon, seasoned and grilled medium. Topped with delicate Maitre d' hotel butter and served with smoked gouda mashed potatoes and seasonal fresh vegetables. \$22.99

*All Beef products are of U.S.D.A. Select Grade or higher.*

# Plated Dinners



## Pork Entrées

### FRENCHED STUFFED PORK CHOP

A grilled and seasoned pork chop stuffed with cranberry and sage stuffing, served with mashed sweet potato and haricot verts with natural jus. \$21.99

### BACON WRAPPED PORK TENDERLOIN

Bacon wrapped pork tenderloin medallions served with mashed potatoes, fresh vegetables and a raspberry jus. \$19.99 GF

### SMOTHERED PORK CHATEAU

Boneless pork chop dredged in seasoned flour, pan seared and braised to fork tender in glace de viande, served with garlic mashed potatoes and seasonal vegetables. \$16.99

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*All plated dinners include fresh garden salad with choice of dressing, dinner rolls and butter, coffee, iced tea and milk.*

## Poultry Entrées

### CHICKEN PICATTA

Marinated semi-boneless chicken breast topped with sautéed mushrooms, a fresh lemon and white wine sauce, served with herb smashed potatoes and haricot verts. \$16.99 GF

### MEDITERRANEAN GARLIC CHICKEN

Roasted and herb crusted semi-boneless chicken breast, topped with a sundried tomato glace du poulet, served with rustic herb mashed potatoes and green top baby carrots. \$16.99 GF

### ROASTED HALF CHICKEN

One-half chicken seasoned and roasted to perfection, served with baby carrots, mashed potatoes and homemade stuffing. \$18.99

### WILD MUSHROOM CHICKEN MARSALA

Semi-boneless chicken breast topped with a caramelized onion and wild mushroom Marsala sauce, served with roasted red potatoes and haricot verts. \$16.99 GF

### OVEN ROASTED HAND CARVED TURKEY BREAST

Oven roasted chef carved turkey accompanied by an herb stuffing, cranberry chutney, fresh vegetables, mashed potatoes and pan gravy. \$16.99

### CHICKEN CORDON BLEU

Marinated chicken breast stuffed with shaved ham and Swiss cheese, served with rosemary potatoes and haricot verts. \$19.99

### Chinese Lemon Crusted Breast of Chicken

Breast of chicken rubbed with a secret blend of lemon and Chinese spices. Oven roasted and served with purple sticky rice and asparagus. \$17.99 GF

# Plated Dinners

## Seafood Entrées

### SEARED SAFFRON MAHI MAHI

Sesame seared mahi mahi served with saffron risotto, fresh asparagus, and a spicy strawberry mango salsa. \$21.99 GF

### HERB AND GARLIC ROASTED COD

Roasted cod basted with garlic and fresh herbs, served with fresh vegetables and roasted potatoes with a light citrus sauce. \$18.99 GF

### ANCHO CHILI RUBBED SALMON

Fresh grilled Atlantic salmon paired with herb mashed potatoes, fresh asparagus and compound lime butter. \$22.99 GF

### CITRUS GLAZED TILAPIA

Herb oven roasted tilapia served over rice pilaf, with haricot verts and citrus glaze. \$17.99 GF

## Vegetarian Entrées

### STUFFED SWEET PEPPER

Sweet pepper stuffed with fresh burrata cheese, fresh basil, leek frites and caramelized balsamic onion jam, served over saffron risotto with fresh chives. \$18.99

### WASATCH POT PIE

Portobella mushroom cap rubbed with chipotle infused olive oil, packed with flame roasted black beans, zucchini, corn and sweet peppers, topped with creamy gorgonzola, served with fragrant basmati rice. \$17.99

### VEGAN WHITE BEANS AND KALE

Extra virgin olive oil, roasted garlic, tomato and locally grown micro kale are pan seared and seasoned with a dash of white balsamic vinegar and sea salt. \$16.99 GF/V

### LASAGNA MARINARA

Two rollups filled with ricotta cheese and topped with tangy marinara and melted mozzarella. \$15.99

### SMOKED GOUDA MACARONI

Cavatappi cooked al dente and topped with garlic, fresh Wisconsin cream and smoked gouda cheese. \$14.99

### BUTTERNUT SQUASH AND GNOCCHI

Butternut squash and gnocchi in browned butter. \$16.99

### TOMATO BASIL PAPPARADELLE

Tomato basil papparadelle with wide Italian noodles with fresh tomato, basil and garlic. \$15.99

*Dinner selections with more than two options will add a \$3.00 per person charge for all entrées.*

*Not including vegetarian or a children's entrée.*

*All plated dinners include fresh garden salad with choice of dressing, dinner rolls and butter, coffee, iced tea and milk.*



# Plated Dinners



## Duet Entrées

### FILET OF SIRLOIN AND CHICKEN MARSALA

Seasoned and grilled filet of sirloin paired with a sautéed chicken breast, garnished with wild mushroom sauce, served with mashed potatoes and haricot verts. \$29.99

### BISTRO STEAK AND ANCHO CHILI RUBBED SALMON

Grilled and seasoned bistro steak paired with seasoned Atlantic salmon, mashed potatoes, butter asparagus and rosemary demi-glace. \$26.99

### BREAST OF CHICKEN AND PAN SEARED SHRIMP SCAMPI

Breast of chicken and pan seared shrimp combined with fresh lemon, parmesan, herbs and paired with risotto milanese and roasted truffle infused Brussels sprouts. \$25.99

### ROOT BEER PORK MEDALLION AND SAVORY CHICKEN

Bacon wrapped pork marinated in root beer and savory herbs, topped with honey onion jam. Paired with breast of chicken, dry rubbed with our secret spice blend, slow roasted and topped with caramelized balsamic onion jam and sauce supreme. Served with sliced flame roasted red potatoes and peppers. \$20.99

## Children's Entrées

*(12 years of age and younger)*

### CHILDREN'S CHICKEN TENDERS PLATE

Home-style chicken tenders served with fries, ketchup and a fresh fruit cup in place of the salad. \$8.99

*Dinner selections with more than two options will add a \$3.00 per person charge for all entrées. Not including vegetarian or a children's entrée.*

*All plated dinners include fresh garden salad with choice of dressing, dinner rolls and butter, coffee, iced tea and milk.*

# Plated Desserts

## Plated Desserts

### LATTICE BAKED PIES

Apple, cherry or blueberry by the slice. \$3.99  
\$4.99 *à la mode*

### HOMEMADE CHEESECAKE

Choose your own custom made flavors. \$6.99 GF

### CARROT CAKE

Rich and moist carrot cake topped with a sweet cream cheese frosting. \$5.99

### TIRAMISU

Layers of soaked sponge cake separated by sweetened mascarpone cheese, topped with whipped cream and cocoa dusting. \$5.99

### BLACK FOREST CAKE

Chocolate sponge cake with cherries and cream. \$3.99

### STRAWBERRY CRÈME CAKE

Vanilla sponge cake layered with strawberry crème. \$3.99

### ICE CREAM

Your choice of flavors. \$1.49

### HOUSE MADE TORTES

Your choice of red velvet, devil's food, vanilla, raspberry, orange or marble. \$3.49

## Dessert Trays & Displays

### GOURMET PETIT FOURS

Assorted petit fours. \$125.00/50 pieces.

### HOMEMADE GOURMET CUPCAKES

Fresh baked cupcakes include the choices of vanilla or chocolate cake flavors with either vanilla or chocolate buttercream frosting and one topping. \$32.99/dozen

### CHOCOLATE FOUNTAIN

\$125.00 per gallon plus dipping items

One time set-up and clean-up fee of \$50 per use.

Fountains are available for up to 2 hrs.

Your choice of dark, milk or white chocolate and dipping items.

Marshmallows \$8.00 per pound

Pound cake \$12.00 per pound

Pretzel rods \$8.00 per pound

Strawberries \$12.00 per pound

Potato chips \$16.00 per pound

# Wedding Cakes



Our pastry shop is directed by  
ACF Certified Executive Chef Matt Winters, CEC

## CAKE ROUNDS

6" - \$39.99 serves 12  
9" - \$99.99 serves 32  
12" - \$169.99 serves 54  
Three Tiered Cake - \$299.99 serves 98

## SHEET CAKES

3/4 sheet cake - \$25.99 serves 15-20  
1/2 sheet cake - \$39.99 serves 30-40  
Full sheet cake - \$54.99 serves 80-92

## CUPCAKES

Gourmet cupcakes - \$32.99  
serves 12 - select one topping  
Jumbo gourmet cupcakes - \$36.99  
serves 12 - select one topping  
and one filling

## CAKE FLAVORS

Chocolate  
Vanilla  
Marble  
Carrot  
Red Velvet

## ICING FLAVORS

Vanilla buttercream  
Chocolate buttercream  
Vanilla whipped  
Chocolate whipped  
Peanut butter  
Cream cheese  
Amaretto  
Cappuccino

## TOPPINGS

*Additional \$0.10 per serving*  
Chocolate chips  
Chocolate shavings  
Dark chocolate ganache  
Milk chocolate ganache  
White chocolate ganache  
Reeses pieces  
Heath candy pieces  
Candy sprinkles  
Turtle  
(chocolate, caramel, pecan)  
Chocolate rocks

## FILLINGS

*Additional \$0.10 per serving*  
Strawberry  
Raspberry  
Apricot  
Pastry crema  
Chocolate mousse  
Butterscotch mousse  
Vanilla mousse

Our services include:

*Free delivery within the city of Oshkosh or to the Bridgewood Resort Hotel in Neenah, with a \$100 minimum purchase*

*Free 6" couples cakes*

*Reduced cake cutting fee*

*Free personalization of your cake when you provide our Pastry Chef with your ribbon and flowers.*



# Beverage Service

## Beer

DOMESTIC BEER \$4.00 bottle  
MICRO BEER \$5.50 bottle  
IMPORTED BEER \$5.50 bottle  
HALF BARREL DOMESTIC BEER \$275.00  
HALF BARREL IMPORTED/MICRO BEER  
Price Varies

## Cocktails

RAIL BRAND COCKTAIL \$4.50  
CALL BRAND COCKTAIL \$5.50  
PREMIUM BRAND COCKTAIL \$6.00  
PRESTIGE BRAND COCKTAIL \$8.00

## Non-Alcoholic Options

BOTTLED WATER \$2.50 each  
SOFT DRINKS \$2.00 glass  
JUICE \$2.75 glass

## House Wines by the Bottle

CHARDONNAY  
WHITE ZINFANDEL  
PINOT GRIGIO  
CABERNET SAUVIGNON  
MERLOT  
MOSCATO  
\$24.00 bottle  
HOUSE CHAMPAGNE \$24.00 bottle  
CHAMPAGNE PUNCH \$28.95 gallon

## House Wines by the Glass

CHARDONNAY  
WHITE ZINFANDEL  
PINOT GRIGIO  
CABERNET SAUVIGNON  
MERLOT  
MOSCATO  
\$6.50 glass

## Bar Set Up

*A \$30.00 bar set up fee is assessed for each private bar requested, plus 5% sales tax.*

### TAB BAR

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

### CASH BAR

Guests purchase each drink.

*Restocking: We will restock one half barrel of domestic beer if untapped. Any additional barrels will be charged a \$75.00 restocking fee.*

### BAR SET UP HOSPITALITY SUITES

Includes ice, fruit, napkins, 100 plastic glasses, stir sticks, picks and bar table. \$60.00

### ICE SERVICE

Hospitality suites only; Tub of ice and scoop.  
Serves 15-25 | \$25.00

# Beverage Packages

## Beverage Packages

### PACKAGE #1 -- BEER & SODA

Includes one type domestic tap beer and soft drinks for duration of the package.

*\$9.50 per person*

### PACKAGE #2 -- BEER, WINE & SODA

Includes one type of domestic tap beer, choice of three types of house wines, and soft drinks for the duration of the package.

*\$12.50 per person*

### PACKAGE #3 -- COCKTAIL HOUR

Includes one type of domestic tap beer, choice of three types of house wines, and soft drinks for the duration of the package.

Also includes 1 hour of rail brand cocktails for the hour prior to dinner.

*\$16.50 per person*

### PACKAGE #4 -- ALL BEVERAGES

Includes one type of domestic tap beer, choice of three types of house wine, rail brand cocktails and soft drinks for the duration of the package

*\$21.50 per person*

### CHILDREN'S PACKAGE

Young Adults Ages 13-20

*\$6.50 per person*

Ages 4-12

Includes assorted soda and juice.

*\$3.95 per person*

*(Children 3 years old and under are free)*

### HOUSE WINES (CHOICE OF THREE)

Chardonnay, Pinot Grigio, Moscato, White Zinfandel, Cabernet Sauvignon and Merlot

- Minimum of 100 adults for packages above
- Packages can begin up to 1 hour prior to dinner, and will continue for up to 7 hours (or midnight).
- Bar shots not included in packages
- Beverage packages do not apply to your food minimums