



2018

Banquet

Guidebook

Inshalla Country Club  
N11060 Clear Lake Road  
Tomahawk, WI 54487  
[www.InshallaCC.com](http://www.InshallaCC.com)  
(715) 453-3130

## **Banquet Policies**

*Inshalla Country Club* is dedicated to providing quality service to our guests. The *Inshalla* staff takes great pride in helping you make your event customized to your liking and trying to fulfill all your requests to ensure that it is the most memorable. We look forward to serving you.

If you should select *Inshalla Country Club* for your gathering, a 50% deposit of the Room Rental Fee is required to hold the date, with the balance due 90-days prior to the event. This deposit becomes non-refundable 90-days prior to the event.

As soon as decided, please inform our Banquet Manager of your caterer choice, beverage and bar selections, room choices, and any specifics related to the event, and include a copy of the guest invitation.

A final guest count is required 10-days prior to the dinner date. Final payment is due in full on the day of the event.

Wisconsin State Law requires that all alcohol consumed on the premises be purchased from *Inshalla Country Club*.

Personalized decorating is permitted and encouraged. Check with the Banquet Manager for any limitations. No confetti, please.

The club is not responsible for any lost or stolen articles.

## **Banquet Hall**

The large Banquet Hall at Inshalla can accommodate approximately 300 people for your event. Guests enter through the attached Banquet Bar room, which can serve as your personal bar and reception area.

This room is perfect for wedding receptions, anniversary parties, dinner theaters and large dinners. There is ample space for after dinner dancing and mingling, including an elevated stage for a live band or D.J.

Several styles of table arrangements, from rounds to banquet hall, makes this room ideal for larger groups.

The Banquet Hall Room Rental fee is \$750. After midnight hours are charged at a \$100/hour.

This fee includes:

- white linen table covers & napkins
- seating for 16 people at a lighted, raised & skirted head table
- skirted gift table & cake table
- microphone
- trained bartenders
- customized room set-up & clean up
- security & breakage fee.

Cake cutting and serving available upon request for \$1.50 per piece.

All beverages must be provided by Inshalla Country Club.



## **Dining Room**



This smaller dining room can seat approximately 60 guests. This room is conveniently located off of our main bar room.

This room works well for business meetings, small dinners, showers, rehearsal dinners, birthday parties, anniversaries, and class reunions.

Round or rectangular tables are available, pending the size of your guest list.

The Dining Room Rental Fee is available for \$150.

After midnight hours are charged at an additional \$50/hour.

This fee includes:

- white linen table covers & napkins
- customized room set-up
- clean up
- skirted gift table and cake table if able/needed
- trained bartenders
- security and breakage fee

\*The Dining Room is also available for a lesser fee of \$50.00 per event if you are providing your own table coverings, disposable plates, glassware and silverware. Moderate clean up and setup is still included in this fee.

Inshalla Country Club can provide food items for the Dining Room based on items from our regular menu. Please contact the Banquet Manager regarding your options.

All beverages must be provided by Inshalla Country Club.

## Outdoor Wedding Service

Looking for a less traditional place for your Wedding Ceremony? Let us help make your memories special when you have it outside on the beautiful grounds at *Inshalla*. Your Ceremony Service can take place amidst a spectacular view of ponds, water fountains, waterfall, and lush green grass! *Inshalla*'s manicured grounds also serve as a perfect backdrop for your wedding pictures. Plus, once your guests arrive for your Ceremony, they can relax and enjoy your entire Wedding and Reception without having to drive anywhere else.

The Outdoor Wedding Service Fee is available for \$350.

The Outdoor Wedding Service includes:

- rehearsal time (day before Ceremony)
- large area for bridal party to dress before the ceremony
- white lattice arbor (or bring your own!)
- 50 chairs for guests
- golf traffic management during ceremony
- manicured grounds
- arbor/chairs set up and take down
- alternate area for ceremony in the event of inclement weather.



If you would like more information or to take a tour of our facility and grounds, please call *Inshalla* at (715) 453-3130.



# **Decoration Rentals**

Inshalla Country Club has a limited supply of items available for rent for your event. The list is always growing, so we may have other additions not currently listed. Ask the Banquet Manager for more details.

## **Items**

12" Wooden Discs.....\$5.00 each

12" Square Mirrors.....\$2.00 each

### Mason Jars

1 6oz.....\$0.50 each

32oz.....\$0.50 each

Tea Light Glass Candle Holders.....\$0.25 each

Rounded Glass Bubble Vase.....\$1.50 each

Glass beads—varying colors.....\$5.00 full access

*(current bead selections are clear, white, blue shades, etc)*

## **Bar Options**

*Inshalla* is able to provide two full service bars for your event: the main bar and the banquet bar. For large banquets, both bars may be used. A bartender fee will be added for parties of fifty or less requesting private bar service. *Inshalla* offers a variety of bar service options:

**Cash Bar:** Guests purchase their drinks individually.

**Open Bar:** Guests order their drink of choice and billing is sent to the individual or organization which is hosting the function. Open bar can be handled in several different ways. Please ask the banquet manager for options.

**Open Beer:** The individual or organization may purchase 1/2 barrel(s) starting at \$250 for domestic beers and \$300 for craft beers, which includes beer of choice and bartenders.

**Open Soda & Coffee:** The individual or organization purchases free soda all night long for their guests. \$1.50/person (tip included).

**Wine & Champagne Service:** Our house wine & champagne can be purchased by the bottle for \$15.00/bottle.

***There will be a 15% gratuity added to the final bill.***

\*Please Note: Wisconsin beverage laws require all alcoholic beverages served must be purchased under our liquor license - privately purchased beverages may not be served or consumed anywhere on the property.

## **Dinner Style Options**

All events require a final guest count 10-days prior to the event.

Three different dinner style options are available as shown below.

**Buffet Service** is where guests serve themselves once the dinner is ready for all.

**Family Style Service** is where guests are served family sized portions enough for each table or groups by serving staff when dinner is ready.

**Plate Style Service** is where guest hosts or their guests have preselected food choices plated and directly served to your guests based on the option or guest selection. When Plate Style Service is chosen an identification system must be provided to our Banquet Manager to accurately serve your guests selected choices.



## **Catering Options**

We have a list of preferred caterers from our local area to provide you a wide variety of food choices and prices. All of the caterers can meet with our guest hosts to develop a desired menu of your liking for your event or we can work with them on your behalf.

Tastings are always a nice option as well, ask your caterer if that is available and if there is any cost.

The Preferred Caterer list:

- Charlie's of Hazelhurst, WI
- Julie Kays Kitchen of Hazelhurst, WI
- Outboards Bar & Grill—Catering Services of Tomahawk, WI

Please Note:

The attached caterer menus are abbreviated and Inshalla Country Club can and will forward a more detailed menu including choices, pricing, etc. upon request.

The menus are not limited to these selections and are subject to change in price and availability at any time. Menu items can be adjusted and customized, so if you would like something not listed in one of the menu options attached please consult with your chosen caterer.

# **Charlie's of Hazelhurst**

**PO Box 36**

**Hazelhurst, WI 54531**

Ph. 715-356-4518

Email. [Karen.anne.darby@icloud.com](mailto:Karen.anne.darby@icloud.com)

**\*abbreviated menu\***

## **Two Meat Sit Down OR Three Meat Buffet**

Choice of: Baked Chicken, Beef Tips, Roast Pork or Ham

Choice of one: Mashed Potato, Au Gratin Potato, Rice Pilaf or Baked Potato.

Choice of one: California Blend, Green Beans, Carrots

Dinners include Caesar Salad or Italian Tossed salad and rolls.

Choice of salad dressing Add .50 per person.

## **Other Options**

**Prime Rib**

**10 oz. Sirloin Steak**

**Pork Chops**

**Stuffed Pork Chop**

**Beef, Chicken and Shrimp Kabob**

**Chicken Cordon Bleu**

**Chicken Parmesan**

**1/2 Baked Chicken**

**Roast Pork**

**Beef Stroganoff**

**BBQ Baby Back Ribs**

**Tenderloin Steak**

**Add or Substitute Chicken Breast**

**Salmon**

**Shrimp Scampi**

**Lasagna**

**Beef Stroganoff**

**Hot Beef Sandwiches**

**Shredded Pork**

**Hamburger, Brat and Hot dogs**

**BBQ**

**Potato Salad**

**Cole Slaw**

**If there is something not on the list, please call. We will do anything you would like.**

**Prices are subject to change 60 days prior to event due to fluctuation of the market.**

**Food will automatically be served 30 minutes after time given to ensure food quality.**



***All the food made at Julie Kay's Kitchen is homemade from scratch and she has many more items than what is listed in this abbreviated menu. Please ask for more detailed menu's if you see something you like below.***

***You may also consult with her personally for a personal tasting, additional menu choices and to plan your desired meal.***

**Bountiful Brunch Buffet** – Assorted Fresh Pastries & Muffins, Fresh Fruit Salad Bowl, Scrambled Eggs, Hash Brown Potatoes, Bacon & Sausage, Chicken Breast Casserole, Carved Ham, Whipped Potatoes, Sautéed Mixed Vegetables, Lincoln & Lee Bread Pudding

**Breakfast** – Assorted Danish or Cake Donuts, Fresh Fruit/Whole Fruit (season pending), Scrambled Eggs and Hash Browns

**Children Menu** – Mac 'n Cheese, Hot Dogs/Smokey Links, Pizza Slices, Mini Slider Sandwiches, Sloppy Joes, Spaghetti & Meatballs, Tuscan Turkey Strip Wraps, Chicken Strips, Mini Corn Dogs, Soup/Chili, Fish Sticks, Hot Beef or Turkey Sandwiches, Chicken Drumsticks. Vegetables or Potato if applicable.

**Deluxe Soup and Sandwich Buffet** – Choice of variety of soups (Chicken Noodle or Dumpling, Chicken Wild Rice, New England Clam Chowder, Cream of Potato Chowder, Beef Vegetable, Cream of Broccoli with Cheese or Chili. Meat Choice: Smoked Turkey, Honey Ham or Slow-Roasted Beef. Choice of Butter Croissant or Kaiser Roll. Two choices of a variety of Cheeses. Choice of mixed salads, coleslaw, beans or garden salad.

**Dessert Menu** – Wedding Cakes (up to 3layer), Large & Small Cupcakes, Cheesecakes (pies and bite size), Gourmet Cookies, Assorted Bars (2x2 or bite size), Ice Cream Bar

**Dinner Buffet** – Choice of one meat (large selection). Choice of one side such as potatoes, rice or noodles (large selection). Choice of two veggie or fruit sides (large selection). Dinner Rolls optional.

**Hors D'Oeuvres** – A wide variety of hot and cold hors d'oeuvres are available such as, but not limited to: Bacon Wrapped Dates w/Feta Cheese, Feta or Blue Cheese Stuffed Mushrooms, Assorted Bone-In Chicken Wings with Sauce, Asparagus Phyllo with Asiago Cheese, Fruit Kabob, Gourmet Cheese Plates, Shrimp Cocktail Platter, Hawaiian Bread with Spinach Dip Platter. The options continue...ask for more detailed menu.

**Northwoods BBQ Buffet** – Choice of 2 meats, bakery buns for appropriate selections, Potato Salad, Bacon Laced Baked Beans. Plus, choice of 2: Creamy Coleslaw, Fluffy Fruit Salad, Seasonal Fresh Fruit, Relish/Veggie Tray, Potato Chips & Dip



**'Abbreviated menu – continued.'**

**Northwoods Fish Fry** – Hand-Battered with our special Beer Batter or Baked Lemon Dill Haddock Fish, Season Roasted Red Potatoes, Creamy Cole Slaw, Lemon Wedges, Tarter Sauce, Marble Rye Bread.

**Pig Pikkin's Roast** – Roasted Pig, German Potato Salad, Baked Beans, Sweet & Sour Cole Slaw, Sage Stuffing with Pork Gravy, Chef's Sauerkraut, Homestyle Chunky Applesauce, Marble Rye Bread.

**Potato Bar** – Large Potato or Gourmet Mashed Potatoes, Shredded Cheese, Bacon Pieces, Sour Cream, Green Onion. Variety of additional topping available. Also, add Chili as nice compliment.

**Premier Dinner Buffet** – Choice of two entrees such as but not limited to: Cranberry Stuffed Pork Loin, Chicken Kiev, Glazed Fillet of Norwegian Salmon, Green Briar Beef Stroganoff. Choice of one salad item. Choice of one Potato, Noodle or Rice item. Choice of one Vegetable or Fruit item. Dinner Roll Optional.

**Signature "Dinner Buffet"** – Grilled Zesty Tasmanian BBQ Baby Back Pork Ribs with our own Signature BBQ Sauce, Marinated & Grilled Boneless Chicken Breast served with Angelo Sauce, Baked Potato, Baked Beans or Vegetarian Baked Beans, Sauteed Fresh Vegetables, Oriental Coleslaw, French & Marble Rye Bread, Homestyle Strawberry Shortcake.

**Taco Bar** – Hard or Soft Shells, Beef or Chicken Meat choice, Shredded Cheese, Tomato, Lettuce, Onion, Sour Cream.

**Weddings - Reunions - Office Parties - Life Celebrations - Birthdays**



Outboards Bar & Grill is proud to offer catering services for your upcoming event. The list below is a snapshot of a few items we do. Billy and Blake would like to meet with you personally and plan a menu that fits your exact needs. We look forward to working with you.

## **Catering Menu**

### **Appetizers**

Swedish Meatballs - Whole Smoked Salmon - Shrimp Cocktail - Bruschetta - Deviled Eggs - Taco Dip - Wings - Stuffed Mushrooms - Spinach Artichoke Dip - BLT Dip - Buffalo Chicken Dip - Assorted Crostini's - Caprese Skewers

### **Lunch/Handhelds**

Italian Beef Sandwiches - BBQ Brisket Sandwiches - Pulled Pork Sandwiches - BLT - Baked Chicken Quarters - Soup and Salad Bar - Rubeen Sliders - Deli Sandwiches - Prime Rib Sandwiches - Philly Cheese Steak

### **Entrees**

Smoked Ribs - Parmesan Crusted Cod - Pecan Walleye - Prime Rib - Steak - Smoked Chicken Quarters - Chicken Cordon Bleu - Baked Ham- Pork Loin - Beef Tips - Baked Salmon - Rack of Lamb - Stuffed Chicken - Chicken Marsala - Lasagna - Chicken Alfredo - Bacon Mac n' Cheese

### **Sides**

Loaded Baby Red Potato Salad - Au Gratin Potatoes - Candied Carrots - Baked Red Potatoes - Corn Bread - Wild Rice - Roasted Sweet Potatoes - Baked Potatoes - Baked Beans - Cole Slaw - Roasted Asparagus - Green Beans

### **Salads**

House Salad - Caesar Salad - Greek Salad - Cucumber Salad - Pasta Salad - Broccoli Salad - Taffy Apple Salad - Chopped Salad

### **Trays**

Veggies and Dip - Fruit - Relish - Cheese and Sausage Board - Antipasto

Please contact Bill or Blake directly: Bill (715) 499-3402 Blake (608) 385-5605