Congratulations on your engagement

The Bristol Oaks Family would like to congratulate you on your engagement. The Banquet and Dining rooms at Bristol Oaks are the ideal venues to hold your special day. Included here are examples of our menus and packages. Special menus can also be arranged to meet your specifications and our Executive Chef will work his magic to plan a menu for all budgets. We have several halls that can adapt to different needs and accommodate up to 300 guest. The hilltop location offers incredible views of the beautiful grounds of Bristol Oaks Golf Course. In addition to providing the banquet room, food, and beverage alternatives, Bristol Oaks also provides a spectacular setting for an outside ceremony. From simplicity to the extraordinary, our professional staff will assist you with every detail to ensure that your event is memorable and enjoyable.

Once again, Congratulations.

The Bristol Oaks Family



Complimentary Champagne or Wine Toast with Dinner
Parquet Dance Floor

Wedding White or Ivory Table Linens & Choice of Colored Napkins

Centerpieces - Bud Vase, Votive Candles and Mirror

Complimentary Microphone & Podium

White Skirting for your Head Table, Cake Table and Gift Table

Option of White Chair Covers with Silver Ties at Reduced Price

Reduced Banquet Hall Fee

Outdoor Photo Location on Golf Course Fountain, Garden and Bridge

Reduced Price Rehearsal Dinner Menu

Bridal Suite

Complimentary Cake Cutting

Complimentary Entrée Tasting for 4

On site Wedding Coordinator Team

Reduced Green Fees for Wedding Party (Valid for day of wedding only)

Plus 19% service charge and applicable sales tax (5.5%)
Elegant Package is addition to food selection



Complimentary Champagne Toast with Dinner

Red and White Wine Served with Dinner

Three Hours Open Bar includes Domestic Tap Beer, Soda, Wine and Call Brands Liquors and Spirits Mixed Drinks*

Wedding Cake from one of Our Wedding Cake Vendors

Parquet Dance Floor

Wedding White or Ivory Table Linens with Choice of Colored Napkins

Centerpieces - Bud Vase, Votive Candles and Mirror

White Skirting for your Head Table, Cake Table and Gift Table

Option of White Chair Covers with Silver Ties at Reduced Price

Reduced Banquet Hall Fee

Complimentary Microphone & Podium

Outdoor Photo Location on Golf Course Fountain, Garden and Bridge

Bridal Suite

Complimentary Entrée Tasting for 4

Complimentary Cake Cutting

On site Wedding Coordinator

Reduced Price Rehearsal Dinner Menu

Complimentary 2 Rounds of Golf for Wedding Party (Reduced Green Fees for additional rounds. Valid for day of wedding only)

Plus 19% service charge and applicable sales tax (5.5%)

Exquisite Package is in addition to food selection
*Shots and Cocktails (such as Martini, Manhattan, and Bloody Mary) are not included



Chicken Piccata

Breast of Chicken sautéed in Lemon, Butter, Capers, and White Wine

Chicken Marsala

Pan Seared Breast of Chicken with Wild Mushrooms & Sweet Marsala Wine Sauce

Chicken Oscar

Pan Seared Breast of Chicken topped with Fresh Asparagus, Snow Crab, and Hollandaise Sauce

Chicken & Salmon

Grilled Chicken Breast accompanied by a Salmon Filet

Roast Sirloin of Beef

Roasted Top Sirloin served with Natural Juices

Prime Rib of Beef au Jus

Traditional Favorite served with Horseradish Sauce

Filet Mignon

8 oz. Broiled Center Cut Beef Tenderloin with Sautéed Mushroom Caps

Chicken & Filet

Served with a Demi Glaze Sauce

Grilled Atlantic Salmon

Grilled Salmon served with Dill Sauce

Vegetarian En Croute

Pastry Purse filled with Seasoned Vegetables topped with a ribbon of Lemon Grass Sauce

Plus 19% service charge and applicable sales tax (5.5%)

Accommodations of food allergies and preference can be made with the Chef's approval



Your buffet comes with your choice from the selection below: two salads, one starch, and one vegetable.

Dinner rolls, butter and coffee are also included with your buffet

Entrée Options

Sliced Roast Pork Loin with Herb Gravy
Sage Dressing Stuffed Pork Loin with Apple Gravy
Baked Stuffed Pork Chops with Gravy
Chicken Florentine En Croute topped with a Zesty Lemon Wine Sauce
Baked Sliced Smoked Ham with a Pineapple & Honey Glaze
Roast Turkey with Stuffing and Natural Gravy
Tenderloin Tips over White Rice or Egg Noodles
Pepper Steak over Rice Pilaf
Baked Alaskan Cod with Lemon Butter
Chef Carved Inside Round of Beef
Baked Alaskan Cod Almondine
Herb Crusted Bone-on Chicken with Natural Gravy
Pan Sautéed Lemon Tarragon Chicken Breast

Salad

Caesar Style Salad
Italian Pasta Salad
Dijon Potato Salad
Seasonal Fruit
Cole Slaw
Macaroni Salad
Tossed Mixed Green Salad with
Assorted Dressings

Potato & Starch

Garlic Roasted Potatoes
Wild Rice Blend
Rice Pilaf
AuGratin Potatoes
Garlic Pasta
Mashed Potatoes with Gravy
Parsley Buttered Baby Red Potatoes

Vegetables

Green Beans Almondine Steamed Vegetables Fresh Roasted Blend Corn O'Brien Baby Carrots with Dill Butter

Plus 19% service charge and applicable sales tax (5.5%)

Accommodations of food allergies and preference can be made with the Chef's approval

Bristol Oaks Golf and Country Club 16801 75th St (HWY50) Bristol, WI 53104 262.857.2302



House Specialties

Pesto Bruschetta
Fresh Mozzarella & Tomato
Mini Crab Cakes
Asiago & Crab Stuffed Mushrooms
BBQ or Swedish Meatballs
Coconut Chicken Skewers
Chicken Florentine Pesto Puff
Ham & Cream Cheese Roulade

Italian

Mini Assorted Quiche Toasted Cheese Ravioli Mushroom Tart Sausage Calzone

American

Mushroom Caps with Herb Chicken Bacon Wraps Chicken Pineapple Skewers Bacon Wrapped Scallops Mushroom Caps with Crab

Cold Appetizers

Coconut Shrimp Chilled Jumbo Shrimp

Mexican

Chicken Chimichangas Chicken Empanada Chicken Quesadilla Vegetable Quesadilla Steak Quesadilla

Oriental

Thai Chicken Skewers
Shrimp & Pork Egg Rolls
Veggie Egg Rolls
Teriyaki Beef Skewer
Crab Rangoon
Sushi
California Rolls

Presentations

Fresh Fruit Display
Cheese & Fruit Display
Whole Smoked Salmon
Imported Cheeses
Vegetable Display
Spinach & Artichoke Dip

50 pieces per tray.

Plus 19% service charge and applicable sales tax (5.5%)