



THE WATERS OF MINOCQUA BANQUET MENU

A Meeting Place For All Occasions!

The Waters of Minocqua, in partnership with Oneida Village Inn is proud to bring you our exclusive catering package for your next event.

Property Information

We have six meeting rooms to accommodate your next meeting or conference. Our fully enclosed, lighted and heated outdoor facility tent can accommodate up to 300 guests.

Guest Rooms

We have 106 beautiful Northwoods-themed guest rooms. Amenities include high-speed wireless Internet access, flat screen 32" TVs with cable, microwaves, refrigerators, coffee makers, hair dryers, patio or deck, complimentary self-served deluxe continental breakfast and admission to the waterpark.

Dining

The Waters Pub featuring our full-service lounge and grill serving sandwiches, salads, pizza and children's menu.

Additional Property Features

Waterpark with two 3-story waterslides, indoor and outdoor activity pool and hot tubs, kiddie pool, fitness center, snack bar, arcade, gift shop and our coffee shop that Proudly Serves Starbucks Coffee®.

– Hors D'oeuvres –
Per 50 pieces or as noted

Cold Selections

Deviled Eggs	\$59.99
Ham Roll-Ups.....	\$49.99
Cocktail Sandwiches, Ham, Turkey or Roast Beef.....	\$2.15 each
Pinwheels, Fresh Mozzarella, Artichoke and Spinach.....	\$59.99
Petite Fruit Kabobs.....	\$59.99
Smoked Salmon with Crackers.....	Market Price
Assorted Mini-Quiche.....	\$69.99
Tomato Pesto Brochettes.....	\$51.99
Wrap 'n Roll.....	\$69.99

Hot Selections

Swedish Meatballs.....	\$51.99
Rumaki (Bacon Wrapped Liver & Water Chestnuts).....	\$69.99
Stuffed Mushrooms with Crab or Shrimp.....	\$69.99
Stuffed Mushrooms with Sausage & Mozzarella.....	\$59.99
Chicken Wings, choice of Broasted or Buffalo with Dip.....	\$59.99
Mini-Rueben's on Cocktail Rye Bread.....	\$99.99
Mini-Egg Rolls with Dipping Sauce.....	\$55.99
Pot Stickers with Dipping Sauce.....	\$55.99
Chicken, Pineapple and Green Pepper Brochettes.....	\$79.99
Bacon Wrapped Scallops or Shrimp.....	Market Price
Spinach Artichoke Dip and Pita Bread.....	\$49.99
Cocktail Franks in BBQ Sauce.....	\$49.99

– Hors D'oeuvre Platters & Displays –
Per 50 pieces or as noted

Shrimp Cocktail Platter.....	Market Price
Assorted Domestic Cheese & Sausage Tray.....	\$65.99
Fresh Seasonal Vegetable Tray with Dill Dip.....	\$65.99
Fresh Seasonal Fruit Platter.....	\$69.99
Taco Salad Tray with Tortilla Chips.....	\$59.99
Bread Bowl with Dip serves 20 people.....	\$29.99
Wrap Platter serves 18 people.....	\$59.99
Brie en croute (Oysters, Herring, Escargot).....	Market Price

– Appetizer Combination Selections –

Just For Starters

Potato Chips and Dip, Fresh Veggies and Dip, Cocktail Franks or Swedish Meatballs, Cheese and Sausage Tray.
\$10.50 per person

Party Time Combo's

Your choice of three of the following appetizers: Deviled Eggs, Pretzels, Fresh Veggies and Dip, Silver Dollar Sandwiches, Swedish Meatballs, Chicken Wings, Egg Rolls, Pot Stickers, BBQ Cocktail Sausage or Ham Roll-Ups.
\$12.50 per person

Ultimate Combo Platters

Chilled Shrimp Cocktail, Fresh Seasonal Veggies and Dip, Deviled Eggs, Domestic Cheese & Sausage Tray, Swedish Meatballs, Whiskey BBQ Riblettes and Chicken Hibachi's.
\$20.50 per person

Party Nibbler

Beef Sticks, Summer Sausage and Ham Roll-Ups combined with Wisconsin Cheese and Seafood Flakes.
\$12.50 per person

Snacks

Potato Chips or Pretzels (per pound).....	\$10.99
Tortilla Chips and Salsa Tray.....	\$15.99
Gardetto's Snack Mix or Peanuts (per pound).....	\$15.99
Mixed Nuts (per pound).....	\$17.99
Granola Bars (per dozen).....	\$17.99
Assorted Cookies (per dozen).....	\$13.99

– Themed Breaks –

Seventh Inning Stretch Break

Soda, Peanuts, Popcorn, Corn Dogs and Ketchup.
\$7.99 per person

Health Break

Coffee, Tea, 100 Calorie Snack Packs, Oranges, Apples, Veggies & Dip.
\$7.99 per person

Movie Time Break

Assorted Soda, Popcorn, Soft Pretzel Bites with Cheese and Mustard and Assorted Mini-Candy.
\$8.99 per person

Cookie Jar Break

Coffee, Soda, Fresh Baked Cookies and Chocolate Brownies.
\$5.99 per person

Northwoods Break

Assorted Soda, Trail mix, Pretzels and Cheese Curds.
\$7.99 per person

The Water’s Hearty Breakfast Buffet

Seasonal Fresh Fruit, Farm Fresh “Denver” Scrambled Eggs, Bacon and Sausage, Breakfast Potatoes, Assorted Yogurt, Pecan Goopy Buns and Cinnamon Rolls, Coffee and Juice.

\$12.99 per person

Continental Breakfast Buffet

Seasonal Fresh Fruit, Chilled Juice, Fresh Pastry, Yogurt and Granola.

\$8.50 per person

French Toast Bake Buffet

French Toast Bake, Chilled Juice, Egg Bake with Cheddar Cheese, Pecan Goopy Buns or Cinnamon Rolls.

\$8.99 per person

The Bed and Breakfast

A mini bite assortment of muffins, strudels, donut holes and croissants served with preserves.

\$5.99 per person

Deluxe Continental

Assorted Sweet Rolls, Assorted Muffins and Bagels, Butter, Jam, Fresh Fruit Tray, Milk and Orange Juice

\$7.99 per person

Hot Breakfast Buffet

Egg Bake (Hash Browns, Egg, Cheese, Ham or Sausage), Assorted Muffins & Bagels, Butter, Jam, Milk and Orange Juice.

\$8.99 per person

Deluxe Hot Breakfast

Egg Bake (Hash Browns, Egg, Cheese, Ham or Sausage), French Toast, Syrup, Bacon, Fresh Fruit Tray, Milk and Orange Juice.

\$10.99 per person

Easy Additions

Bacon.....	\$1.50 per person
Sausage.....	\$1.50 per person
Bagels with Cream Cheese.....	\$2.00 per person
Apples & Oranges.....	\$1.00 per person
Donuts (per dozen).....	\$13.99
Muffins (per dozen).....	\$13.99
Yogurt.....	\$1.00 per person
Oatmeal.....	\$2.00 per person
Granola Bars.....	\$1.50 per person

Build Your Own Soup and Sandwich Buffet

Choice of Soup, Shaved Ham & Turkey, Assorted Buns, Cheeses, Homemade Potato Salad, Cole Slaw, Condiments, Lettuce, Tomato, Onion, Cookies and/or Brownies and Lemonade or Iced Tea.

\$12.99 per person

Box Lunch

Kaiser Roll or Bread or Half Sub Roll (Multi-grain or French), Includes Meat- turkey, ham or roast beef; Cheeses- Colby, Colby Jack, Cheddar or Provolone; Lettuce and Tomato; and two sides (Potato Salad, Italian Pasta, Coleslaw or Bag of Chips) and (Brownie or Cookie) Apple and Bottle of Water.

\$11.99 per person

Sub Platter

Choose your combination from turkey, roast beef, veggie, ham or Italian. Subs are made with a variety of cheeses and condiments. Served with Potato Chips.

\$6.99 per person

Mini Croissants Sandwiches

Flaky buttery sandwiches can be filled with our premium meats or a delicious salad. Choices include ham, turkey, beef or our fresh made tuna, crab, egg or chicken salad. Served with Potato Chips.

\$8.99 per person

Hot Sandwich Buffet

Choice of Beef and Gravy, Ham, Turkey and Gravy or BBQ Pork. Includes Fresh Baked Hard Rolls, Butter, Potato Salad, Coleslaw, Baked Beans and Dessert (Brownies, Cookies, Fruit Fluff, Pistachio Fluff or Orange Fluff).

One Entrée \$11.99 per person - Two Entrées \$12.99 per person

Picnic Buffet

Hamburger and/or Bratwurst with buns. Choose two Sides (Potato Salad, Italian Pasta, Coleslaw, Baked Beans, Bag of Chips, Brownie or Cookies).

\$9.99 per person

Lasagna Luncheon

Meat Lasagna, Tossed Garden Salad (two dressing choices), Garlic Bread & Dessert.

\$12.99 per person

Italian Luncheon Buffet

Choose from Spaghetti with Meat Sauce, Alfredo Primavera with Fettuccine, Seafood Alfredo with Linguine, Italian Cavatini, Meat Lasagna, Vegetable Lasagna or Assorted Pizzas. Choice of Antipasto Salad, Green Bean Venetian or Italian Vegetable Blend. Buffet Includes: Garden Salad, Garlic Bread Freshly Brewed Coffee, Tea or Milk.

One Entrée \$16.99 per person - Two Entrées \$19.99 per person

– Food Stations –

Baked Potato Bar

Baked Potato, Sour Cream, Shredded Cheddar Cheese, Real Bacon Bits, Green Onion, Butter, Salsa, Ham, Broccoli Cheese, Chicken and Dessert.

\$10.99 per person

Taco Bar

Taco Shells (Hard and Soft), Seasoned Ground Beef, Shredded Lettuce, Shredded Cheddar Cheese, Diced Tomatoes, Sliced Ripe Olives, Diced Onion, Sour Cream, Salsa, Tortilla Chips & Dessert. Add Spanish Rice & Refried Beans for an additional \$1.99.

\$12.99 per person

Chili Bar

Chili, Shredded Cheddar Cheese, Diced Onion, Sour Cream, French Bread, Butter & Dessert. Add Noodles for an Additional 99¢ per person.

\$8.99 per person

Salad Bar

Tossed Mixed Greens served with Cucumbers, Tomatoes, Shredded Carrots, Shredded Cheddar Cheese, Onions, Red Pepper, Mushrooms, Ham, Turkey, Hard Boiled Eggs, Bacon Bits, Croutons, Three Dressing Choices, Rolls & Butter and Pasta Salad.

\$11.99 per person

– Sandwiches and Salads –

20 person minimum

Wraps

Choice of Ham, Turkey or Chicken and Cheese with Herbed Dressing, wrapped in a Tortilla Wrap with Potato Salad and Garnish.

\$12.99 per person

French Dip

Shaved Roast Beef on French Bread, Oven Fries and Cole Slaw.

\$12.99 per person

Tuna Salad Flatbread Sandwich

Served with Lettuce, Tomato and Cheese, Potato Salad and Garnish.

\$12.99 per person

Bourbon BBQ Pulled Pork Sandwich

Topped with Fontina Cheese on an Artisan Roll, Kettle Chips and Fresh Fruit Garnish.

\$12.99 per person

Stacked Ham and Cheese Sandwich

Shaved Ham and Swiss Cheese with Lettuce and Tomato on a Kaiser Roll, with Kettle Chips, Carrots & Celery Stick Garnish.

\$12.99 per person

Turkey Breast Sandwich

Sliced Turkey on Focaccia Bread and topped with Roma Tomatoes and Chipotle Sauce, served with Fresh Fruit and Cottage Cheese.

\$12.99 per person

Chicken Caesar Salad

Grilled Marinated Chicken Strips served on a Bed of Crisp Romaine, Shredded Parmesan Cheese, Croutons, Classic Caesar Dressing.

\$12.99 per person

Cobb Salad

Baked Ham, Chopped Bacon, Hard Boiled Eggs, Tomatoes, Onions and Crumbled Bleu Cheese all served atop Crisp Chopped Lettuce.

\$12.99 per person

Stuffed Tomato with Crab or Shrimp Salad

Served with Hard Boiled Eggs, Celery & Carrot Sticks and Fresh Fruit Garnish.

\$12.99 per person

– Buffet Service –

40 guest minimum. All buffets include choice of Salad and Dressing, choice of Starch, choice of Vegetable, Warm Dinner Rolls, Freshly Brewed Coffee, Tea or Milk. Children 3 to 10 years old are \$13.99 for any buffet. Children 2 and under eat free.

One Entrée

Broasted or Herb Chicken, Baked Ham, Tenderloin Tips, Roast Turkey and Dressing, Pork Roast, Swiss steak, Vegetable or Meat Lasagna.
\$18.99 per person

Two Entrées

Broasted or Herb Chicken, Baked Ham, Tenderloin Tips, Roast Turkey and Dressing, Pork Roast, Swiss steak, Vegetable or Meat Lasagna, Chicken Kiev, Chicken Cordon Bleu, BBQ Ribs, Parmesan Baked Cod, Bacon Wrapped Pork Tenderloin Filets, Turkey Medallions wrapped in Bacon.
\$23.99 per person

Three Entrées

Carved Prime Rib, Baked Tenderloin with Bourbon Mushroom Sauce, Broasted or Herb Chicken, Baked Ham, Tenderloin Tips, Roast Turkey and Dressing, Pork Roast, Swiss steak, Vegetable or Meat Lasagna, Chicken Kiev, Chicken Cordon Bleu, BBQ Ribs, Parmesan Baked Cod, Bacon Wrapped Pork Tenderloin Filets, Turkey Medallions wrapped in Bacon.
\$29.99 per person

Starch Selections:

Mashed Potatoes & Gravy
Au Gratin or Scalloped Potatoes
Garlic Red Mashed Potatoes
Herbed Baby Reds
Idaho Baked/ Sour Cream
Rice Pilaf

Vegetable Selections:

French Green Beans Almondine
Glazed Baby Carrots
California Mix Veg. w/ Cheese Sauce
Corn (Plain, Mexican, O'Brien, Creamed)
Green Beans Supreme (In Mushroom Sauce)
Roasted Vegetable Medley

Salad Selections:

Tossed Garden Greens with Choice of 3 dressings
Italian Vegetable Pasta Salad
Fruit & Jello Salad
Caesar Salad
Tomato/Cucumber/Onion en Vinaigrette
Broccoli & Bacon Salad

The Grand Northwoods Buffet

Choice of one Salad served to guests while seated: Caesar Salad, Autumn Salad (Tossed Greens with Diced Apples, Craisins and Cashews in Poppy Seed Dressing) or our Selection of Mixed Greens (Spinach, Romaine, Radicchio) with two dressings. Home Baked Dinner Rolls

Buffet Style Main Entrées: Chef-Carved Prime Rib of Beef au jus or Baron of Beef, Seafood Scampi or Seafood Alfredo, Roast Glazed Breast of Duck, Cheese Tortellini, Herbed Rice with Mushrooms, Parsley Buttered Potatoes, Fresh Vegetable du jour, Fresh Seasonal Fruit Platter, Freshly Brewed Coffee, Tea or Milk.
\$36.99 per person

– Plated Dinner Entrées –

All Selections include tossed Garden Salad with House Dressing, Home Baked Rolls and Butter, Freshly Brewed Coffee, Tea or Milk. One entrée is recommended for all functions. An additional charge per entrée will be incurred if more than one entrée is selected

Broasted or Seasoned Half Chicken

Served with Parsley Buttered Potatoes and Vegetable du jour.
\$18.99 per person

Lasagna or Spaghetti with Meat Sauce

Served with Italian Cut Green Beans and Garlic Bread.
\$17.99 per person

Roast Turkey or Pork Loin

Served with Stuffing, Mashed Potatoes and French Green Beans.
\$20.99 per person

Glazed Baked Ham

Served with Au Gratin Potatoes and Vegetable du jour.
\$19.99 per person

Tenderloin Tips ala Stroganoff

Served over Egg Noodles and Harvard Beets.
\$20.99 per person

Roast Sirloin of Beef with Mushroom Sauce

Accompanied by Garlic Mashed Potatoes and Vegetable Medley.
\$21.99 per person

Parmesan Baked Cod or Poor man's Lobster

Buttered and Herbed Baby Red Potatoes and Vegetable du jour.
\$21.99 per person

Cornish Game Hen with Grand Marnier Sauce

Served with Wild Rice Pilaf and Vegetable du jour.
\$21.99 per person

Chicken Kiev or Chicken Cordon Bleu

Served over Rice Pilaf and Vegetable du jour.
\$21.99 per person

Bacon Wrapped Pork Tenderloin or Turkey Mignon

Served with Twice Baked Potatoes and Vegetable du jour.
\$21.99 per person

Beef Tenderloin with Mushroom Sauce

Served with Garlic Mashed Potatoes and Spiced Apple Ring.
\$25.99 per person

Prime Rib of Beef Au Jus

Served with Baked Potato and Sour Cream and Vegetable du jour.
\$25.99 per person

Baked Atlantic Salmon with Dill Sauce

Served with Wild Rice Pilaf and Vegetable du jour.
\$25.99 per person

Chicken Oscar

Topped with Surimi Crab, Asparagus and Hollandaise Sauce.
\$26.99 per person

Surf and Turf

Bacon Wrapped Beef Tenderloin Medallions with Mushrooms and Shrimp Skewers, accompanied with Double Baked Potatoes and Fresh Fruit Garnish.
\$33.99 per person

– Children's Selections –

\$12.99 per child

Choice of One Item

Choice of Chicken Tenders, Hot Dogs or Grilled Cheese. All served with Fries or Chips, Fruit Cup, Cookie and Beverage

– Outdoor Cookouts –

All cookouts include Freshly Brewed Coffee and Ice Water

Steak or Ribs Buffet

Ribeye, New York Strip Steaks or Full Rack of BBQ Ribs served with Baked Potatoes, Vegetable du jour, Fresh Fruit Tray, Pasta Salad, Relish Tray, Rolls and Butter. 80 guest minimum. \$28.99 per person

Pig Roast or Grilled Chicken Breast Buffet

Served with Potato Salad, Apple wood Baked Beans, Italian Pasta Salad, Relish Tray, Rolls and Butter. 60 guest minimum. \$23.99 per person

Hamburgers, Hot Dogs and Bratwurst Buffet

Served with Potato Salad, Baked Beans, Relish Tray, Brat and Hamburger Buns and Fresh Brownies. 60 guest minimum. \$19.99 per person

– Desserts –

Additional specialty desserts available upon request

Cheesecakes

Our Signature Caramelized Pecan Cheesecake, New York Style with or without Turtle, Café Ole, or Oreo Toppings. \$4.59 per person

Sweet Treats

Brownies..... \$13.99 per dozen
Cookies..... \$13.99 per dozen
Sweet Spot (Bars & Cookies).....\$3.50 per person

Mini Dessert Selections

Mini Cheesecakes, Mini Eclairs, Cream Puffs, Cupcakes \$2.25
Deluxe Petit Fours, Tiramisu, Chocolate Melt-Aways \$2.49

Ice Cream

Ice Cream Cups..... \$2.50
Vanilla, Chocolate, Swirl, Mint or Sherbet

– Beverages –

All items based on consumption

Coffee (Regular and Decaf)..... \$24.99 per gallon
Starbucks Coffee (Regular and Decaf)..... \$47.99 per gallon
Hot Tea Assortment..... \$11.99 per gallon
Iced Tea with Fresh Lemons..... \$3.99 per pitcher
Lemonade..... \$3.99 per pitcher
Bottled Water..... \$1.50
Assorted Soda..... \$1.75
Hot Chocolate..... \$1.75
Assorted Juices \$1.75
Milk..... \$4.99 per pitcher

– Alcoholic Beverage Service –

Other Champagne and Wine prices will be quoted on your desired brands if available

Beer

Half Barrels (domestic).....\$245.00
Half Barrels (premium).....\$340.00
Bottle Beer.....\$3.50
Premium Bottle Beer.....\$4.50

Mixed Drinks

Mixed Drinks (well brands)..... \$4.00
Mixed Drinks (premium brands)\$5.00 - \$9.00

Wine

House Wine by the bottle.....\$15.00
House Wine by the glass\$5.00
House Champagne by the bottle\$15.00

– Beverage Policies –

The Waters of Minocqua prohibits serving any beverage on the premises that is not purchased from the hotel. To ensure the safety of our guests, beverages may not be taken out of any banquet room or outdoor tent service.

If purchasing house brand wine or beer, charges will be based on consumption. Purchases of half barrels of beer will be charged per barrel tapped.

In compliance with local and state ordinances, The Waters of Minocqua reserves the right to discontinue alcoholic beverage service to any individual or group if bartender or manager on duty deem necessary.

–Cancellation Policies –

A credit card must be on file for all meetings and events. If you cancel less than 48 hours prior to your event you credit card will be charged the amount of the room rental.

–Audio Visual Equipment –

LCD Projector.....	\$35.00
Microphone and Speakers.....	\$35.00
Easel or Flip Chart with Markers.....	\$5.00 per board
TV/DVD Player.....	\$25.00

– General Information and Policies –

The following guidelines have been established to serve you effectively, and efficiently, to make your event a huge success.

Contract and Deposit

An event contract is required and must be signed by the event organizer at least 60 days prior to the event and the deposit of the room rental fee paid to guarantee your booking. The non-refundable deposit of the room rental fee is required by all confirming individuals and will be applied to the total balance of the event. Any and all changes to a function must be in writing. All prices are subject to change up to 60 days prior to the event.

Room Rental Fee

All events have a charge for meeting space. The charge is based on the amount of room needed to accommodate the event. Room layout is required two weeks prior to the event. The Waters of Minocqua reserves the right to make necessary changes if the room is unavailable or will not be suitable for the event.

Confirmation of Function

Two weeks prior to your event, please inform the Catering Department of your menu selection, room set-up details, estimated number of attendees and any other specifics relating to the event. A firm guaranteed count will be the responsibility of the client, to be given to the Catering Department 14 days prior to the event. Your group will be billed for the number guaranteed or the actual number of served meals, whichever is greater. The guarantee cannot be reduced within seven days of the event.

Catering Service

Catering service is provided for all events. The arrangements for catering service must be made through the Sales Department. Food and beverages will not be allowed to be brought into the meeting room or tent facilities with the exception of wedding cakes or cakes for special events that are purchased from a certified merchant. Menu selection must be given to the sales department two weeks prior to the event with final guest numbers due ten days prior to the event. To ensure the safety of our guests the catering service will properly dispose of any leftover food. This is a State of Wisconsin Health Regulation to ensure the safety, service and consumption, all federal, state and local laws are enforced. No food will be allowed to leave the premises except for the above listed wedding and special event cakes.

Business Equipment

Any audio visual or other equipment needs must be reserved two weeks prior to the event.



8116 US 51 South • Minocqua, WI 54548 • watersofminocqua.com • 715-358-4000 • sales@thewatersofminocqua.com

All items are priced per person unless otherwise indicated. A 5.5% sales tax and 19% service charge will be added to all orders. Prices subject to change.