



Congratulations on your engagement!

Thank you for considering Heartwood Resort & Conference Center for your wedding. Our exclusive, pristine setting in the Wisconsin Northwoods will add that special touch your wedding day deserves.

We look forward to working with you, and will make certain that your wedding runs smoothly -- so you can relax and enjoy your special day.

Do not hesitate to contact us with any questions.



For wedding inquiries, contact:

Dana Popple Morlock
Director of Sales & Marketing

Heartwood Resort & Conference Center
N10884 Hoinville Road Trego, WI 54888

Direct 715-466-6312 toll-free 800.577.4848

Voted "Top 10 Wisconsin Wedding Resort" by Resorts & Lodges

www.HeartwoodConferenceCenter.com

Details within are subject to change.



2020 Wedding Pricing Information – Eagle Lodge

Deposit/Facility Fee -- your choice of either upper level or lower level:

\$1,900 Friday (both levels \$4,900) \$2,900 Saturday (both levels \$7,900) \$1,450 Sunday (both levels \$2,900)

Included in the facility fee:

- **Ceremony:**
 - Set-up and tear-down for ceremony and reception
 - Indoor includes: white foldable chairs, piano, microphone and sound, unity table
 - Outdoor includes: white foldable chairs, electrical hookup, unity table
- **Bar & Bartender(s)**
 - Cash bar, host bar or combination, last call is at 11:45pm
- **Dining/Reception/Dance:**
 - White table cloths (not floor length), black cloth napkins, seating up to 292, dance floor, tables, chairs, tables for gifts/cake/etc.

Time line for upper level reception room:

4pm Ceremony
4:30pm Social Hour
5:30pm Dinner
7 – 12p Dance

Time line for lower level reception room:

5:30pm Ceremony
6pm Social Hour
7pm Dinner
8 – 12p Dance

Choose your own timeline when renting both levels

Heartwood may block lodge hotel rooms for your guests the night of the wedding, except during blackout dates. The block of rooms will be released 45 days prior to event. Rooms will be blocked in small quantity, once filled; more may be added until we run out of availability. Number of rooms blocked will be at the discretion of Heartwood staff.

Check-in time is 3p for lodge guest rooms (4p for cottages/duplex cabins/houses).

Please note: early check-in is not an option, if you need space to get ready please reserve the night before

Houses, cottages, and duplexes may be reserved as part of the wedding contract, minimum night stays apply.

*No outside food or beverage is allowed at any point, especially beer/wine/etc. The only exception is professional **wedding cakes** from a licensed provider (this exclusion is for cakes only). No food/beverage favors please.*

Security personnel will be in place for the hours of the reception, and charge of \$250 will be added to your final bill.

Other Wedding Options (available by pre-arrangement):

Birch arbor at top of stairs and/or arbor at ceremony site \$100 each
Rugged Wooden Cross \$50
Colored napkins: starting at .50 each
Chair covers with sash: starting at \$4.25
Additional microphones \$10.00 each
Yamaha Clavinova Digital Piano \$75.00 (for indoor use only)
LCD Projector & Screen for Slide show - \$150.00
Delivery of Gift/Welcome Bags- \$3.00/bag (pre-arranged with final count and bags received by 11am)
Butler Passed Hors d'oeuvres - \$25.00 per staff member, per hour
Excessive Set-up fee and/or Clean-up fee: Price determined by the job
Custom needs: price determined by job

Payment Notes:

Food & Beverages are subject to a 21% service charge. Your complete bill, including the service charge, is subject to 5.5% sales tax. Final payment is due upon arrival.

The deposit is required to guarantee your reservation and is non-refundable.

Food & Beverage minimum is \$24 per guest.

To ensure the details match your dreams, Heartwood requests one point of contact.

**Sundays of holiday weekends and New Year's Eve are priced as Saturdays.*



2020 Wedding Menu Options served elegant buffet style

One Entrée Meal Option \$24 per guest

One salad choice ~ One entrée choice ~ One side dish choice ~ House vegetable

Two Entrées Meal Option \$30 per guest

One salad choice ~ Two entrée choices ~ One side dish choice ~ House vegetable

Salads

Mixed baby greens with fresh strawberries, smokehouse almonds, feta cheese and raspberry vinaigrette
Crispy chopped romaine with carrot strips, cucumber slices, grape tomatoes and garlic croutons
Caesar salad, freshly chopped romaine lettuce tossed with dressing, shaved parmesan and croutons
Baby spinach topped with thinly sliced red onions, mushrooms and chopped hardboiled egg
Hearty greens tossed with Applewood bacon, sliced sweet peppers and smoked Wisconsin cheddar

Entrée Choices

Bourbon glazed chicken breast, marinated in herbs, grilled and topped with a sweet bourbon glaze
Lemon garlic chicken breast, oven roasted and accompanied by a wild mushroom demi glaze
Chicken scampi, lightly pounded, marinated in garlic and basil, pan seared and topped with a garlic herb butter sauce
Cocoa coffee crusted flank steak, pan seared to seal in the flavor roasted and carved topped with a chimichurri sauce
Spice roasted pork loin sliced and topped with sautéed apples, onions and apple cider glaze
Grilled salmon fillet accompanied by a fresh sweet corn and black bean relish
Herb roasted turkey breast, rubbed with herbs and slow roasted, hand carved with natural turkey gravy
Baked maple glazed black forest ham, sliced and topped with a brown sugar glaze

Alternate Entrees

(Price determined by current market value)

Slow roasted prime rib
Potato crusted walleye
Customized entrée

Side Dishes

Creamy potato au gratin
Maple whipped sweet potatoes
Wisconsin wild rice blend
Roasted Yukon potatoes with garlic and herbs
Smashed red potatoes
Buttery mashed potatoes
Pasta with your choice of butter, marinara or alfredo sauces
Classic pasta (buttered, marinara, alfredo or pesto)

All menus can be customized and priced to meet your needs.

Kids age 5-12 are half price on the buffet, no charge for kids 4 and under.

Add an additional side or specific vegetable for \$2.00 per person



Hors d'oeuvres

Minimum 50 servings please

Hand-passed or stationary hors d'oeuvres

- Pan seared scallops with bacon jam \$3.50
- Tomato bisque shooters with grilled cheese croutons \$2
- Crispy zucchini sticks with herb aioli \$2
- Mini chicken parmesan skewers with mozzarella and marinara \$3
- Thai caramel chicken skewers with soy ginger glaze \$3
- Peppered beef crostini with candied red onions and herb cheese \$4
- Baked brie cheese puffs with cranberry relish \$3
- Cucumber cups filled with shrimp salad or smoked salmon mousse \$3
- Steak skewers with local beer cheese dip \$4

Stationary hors d'oeuvres

Slider bar: pick 3 - \$6

- Mushroom and arugula with avocado and chili mayonnaise
- Buffalo chicken with blue cheese and celery
- Smoked pulled pork with a house made Coke a cola bbq
- Shredded beef brisket with crispy onions and horseradish cream
- Crab cake with wilted spinach and sun-dried tomatoes

Bruschetta bar: \$5

- Fresh tomato basil relish
 - Olive tapenade
 - Herb cheese with roasted peppers
- Accompanied by crispy pitas, crostini and shaved parmesan cheese

Soft pretzel bar: \$4

- Warm pretzel bites and sticks
- Local beer cheese dip
- Cinnamon glaze
- Assorted mustards
- Chocolate ganache

Dip station: \$5/pick 2 for \$7

- Buffalo chicken dip
 - Loaded baked potato dip
 - Jalapeno popper dip
 - Spinach and artichoke dip
- Accompanied by baked pita chips, rustic bread, fresh chips and tortilla chips

Mediterranean bar: \$5

- Marinated green and black olives
 - Roasted pepper relish
 - Caramelized onion dip
 - Marinated mozzarella
 - Citrus hummus
 - Roasted eggplant caponata
- Accompanied by assorted breads, crostinis and pitas

CLASSIC PLATTERS

platters for 25 people



Sliced deli meat, cheese & crackers
\$95.00 per platter

Fresh fruit
\$70.00 per platter

Cheese & crackers
\$60.00 per platter

Vegetable crudité's with ranch dip
\$35.00 per platter

*We can offer customized hors d'oeuvres to accommodate any event;
in chef stations, butler passed, display style or any combination.
Price determined per request.*

Snacks

Pizza \$3.00 per person

Popcorn \$1.50 per person

Tortilla chips with salsa and cheese dip \$2.50 per person

S'mores basket \$2.00 per person

Desserts

Choose one from below \$4.95

Seasonal fruit crisps with oatmeal brown sugar crumbles

Seasonal fruit cobblers

Caramel apple cheesecake

Red velvet cake roll with cream cheese frosting

Banana cake with peanut butter mousse and chocolate ganache

Flourless chocolate cake with raspberries and whipped cream

Strawberry brownie parfaits



Rehearsal Dinners

Pricing is subject to sales tax and 21% service charge

Pine Lodge Restaurant

private dining room for up to 35 guests or pre-reserved tables in the restaurant

*Limited menu from the Pine Lodge Restaurant menu in place at time of wedding.
You may choose to host alcoholic drinks or just soft drinks.*

Eagle Lodge

(Space based on number of guests and/or space available)

Choose one meal from choices below (minimum 20 guests please)

Menu rates below are only available for rehearsal dinner, when wedding dinner is contracted.

\$19.00 PER PERSON

WISCONSIN COOKOUT

Black angus beef burgers
Johnsonville bratwurst or pulled pork sandwiches
Onions, sauerkraut, catsup and mustard
Pork and beans
Cole slaw
Potato Salad
Kettle potato chips
Apple crisp with cinnamon whipped cream
Coffee, tea & water

REGIONAL SOUTHWESTERN CUISINE

Tortilla soup
Romaine with tomatoes, avocado, cherry tomatoes, cheddar cheese, corn bread croutons and buttermilk cilantro lime dressing
Build your own taco bar with crispy fish, chicken or beef
Refried beans
Steamed rice
Soft ad hard shell tortillas
Dulce de leche cake
Coffee, tea & water

TASTE OF ITALY

Fresh Caesar salad
Tri colored cheese tortellini with marinara sauce
Rigatoni with a rich alfredo sauce
Italian sausage sautéed with peppers and onions or meatballs
Warm garlic bread
Tiramisu
Coffee, tea & water

Please note: Heartwood does not allow rehearsal dinners hosted in any of our lodging units.



Catered Lunch Options

To be delivered to lodging unit – prior arrangements must be made minimum of 2 weeks in advance

| | |
|---|---------------------|
| Assorted Sandwiches with Kettle Chips & Cookies | \$8.00 per person |
| Deli meat, cheese & cracker platter | \$3.50 per person |
| Cheese & Cracker platter | \$2.50 per person |
| Fresh fruit platter | \$2.75 per person |
| Vegetables Crudités w/ranch dip | \$1.50 per person |
| Chicken Wings (Buffalo, BBQ, or Honey Soy) | \$1.50 each |
| Meatballs (BBQ, Marinara or Sweet Chili) | \$1.50 each (3 pcs) |
| Nacho Chips with salsa & hot cheese sauce | \$2.50 per person |
| Frozen Pizza (assorted varieties) | \$3.00 per person |

Breakfast Options

Prior arrangements must be made minimum of 2 weeks in advance, minimum 25 people

| | |
|---|--------------------|
| BAKERY BASKET | \$5.50 per person |
| Selection of freshly baked muffins, scones, assorted tea breads, Breakfast pastries and bagels Accompanied by assorted spreads Coffee & tea | |
| CONTINENTAL BREAKFAST | \$6.50 per person |
| Selection of freshly baked muffins, scones, assorted tea breads, Breakfast pastries and bagels Accompanied by assorted spreads Assorted individual breakfast cereals Coffee, Tea, & Juices | |
| HEALTHY START BREAKFAST | \$7.50 per person |
| Yogurt & granola Organic steel cut oatmeal Sliced fresh fruit Skim milk, coffee & tea | |
| NORTHWOODS BREAKFAST | \$10.75 per person |
| Scrambled eggs French toast or pancakes Sausage or bacon Home fried potatoes Array of fresh baked goods Toaster station Assorted individual breakfast cereals Coffee, tea & juices | |

*Menu prices are subject to change.



Suggestions for an amazing destination resort wedding

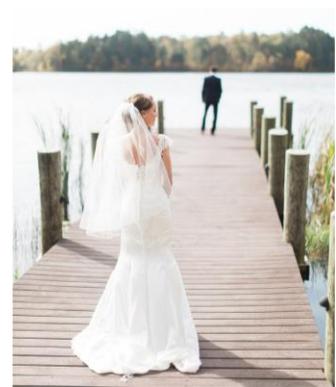
There are many reasons why a destination wedding at Heartwood Resort & Conference Center is unlike any other venue choice – the biggest being the collective years of experience of the Heartwood team. We understand you plan one of these events, and we plan them regularly, so we can share our knowledge of what works best so you can enjoy every minute of our wedding day.

Make sure you reserve the lodging you would like for yourselves, this is a detail you do not want to forget, as the resort fills quickly. We can help you take care of that right away.

Focus on your dream wedding details, without worry about your guests' lodging choices. Just send out a "Save the Date" and share the need to reserve early for best choices – then do not give it another thought. Please do not take it personally if guests choose to drive back home – as life is full of demands on time and they came to share in your big day. There are six hotels within 30 minutes of Heartwood, so even procrastinators are able to find a room.

Plan your décor look and then stop. There are amazing resources such as Pinterest, The Knot, and others for ideas and supplies – making creativity so much easier to achieve. It can also consume you! Our suggestion is to find the theme you would like to go with and have fun as you capture your favorite ideas, and then do not look any more. We see so many black circled eyes with yet one last décor item that puts the room off balance or is just too much. Less really is more (on the room and your pocketbook).

Plan to have a Reveal/First Look. The photos taken of the two of you will be your favorites, gracing your wall for the rest of your life! Take your photos while you are fresh and free from the stress of having to hurry. Watching photos being taken is not fun for guests, and at a destination wedding, your guests are already here (not on the road trying to read the invitation map to find the reception site). Guests have a drink in their hand and you will want to join them. We know that tradition determined couples should not see each other before the ceremony – but that tradition is from the era of arranged marriages where you did not want anyone to run away when they saw their intended. (Be happy we are not in that time in history!)



Be thoughtful about head tables and assigned seating. When your wedding party contains couples, a head table is a fun choice. When the wedding party has significant others in attendance, you may want to consider doing a "sweetheart table" with just the two of you and let the wedding party sit as couples. Assigned seating is a great choice; please ensure your method is easy to communicate.

Ask questions. We are happy to assist you as you think through your special day and no question is silly! We provide an information packet to fill out as you plan that will not only help you think through the details but also helps us to provide the highest level of service for you (and it answers some questions as you go through it). Please know we help many, and the current week's events take top priority – keep a list of questions and we can schedule time to keep them answered for you.

Use your social hour in place of a receiving line. When you have a destination event, you do not "lose" guests right after the ceremony, making the old tradition of a receiving line unnecessary (and often awkward for your guests). If you line up near the bar and greet your guests as they wait for their first drink, you can take advantage of the time and give each guest a chance to congratulate you personally.



Heartwood Alcohol Prices 2020*

*Subject to change and some may need 4 weeks advanced order. Custom options may be available, please inquire with your Conference Services Manager.

Beer Pricing

| | 1/2 Barrel 132 servings | | 1/2 Barrel 132 servings |
|---------------------------------------|----------------------------|--|----------------------------|
| <u>BUDWEISER AND BUD LIGHT</u> | | <u>BENT PADDLE BREWERY</u> | |
| BUDWEISER AND BUD LIGHT | \$ 241.00 | 14 DEGREE AMBER ALE | \$ 322.00 |
| | | BENT HOP IPA | \$ 322.00 |
| <u>COORS</u> | | BLACK ALE | \$ 322.00 |
| BLUEMOON BELGIAN | \$ 322.00 | | |
| COORS LIGHT | \$ 241.00 | <u>CAPITAL BREWING CO.</u> | |
| | | WISCONSIN AMBER | \$ 322.00 |
| <u>MICHELOB</u> | | SUPPER CLUB | \$ 322.00 |
| MICHELOB AMBER BOCK | \$ 241.00 | SEASONALS | \$ 322.00 |
| MICHELOB ULTRA | \$ 241.00 | | |
| MICHELOB GOLDEN LIGHT | \$ 241.00 | <u>NEW GLARUS BREWING COMPANY</u> | |
| BUSCH LIGHT | \$ 203.00 | SPOTTED COW | \$ 322.00 |
| | | MOON MAN | \$ 322.00 |
| <u>MILLER</u> | | TWO WOMEN | \$ 322.00 |
| LITE | \$ 241.00 | SEASONALS | \$ 322.00 |
| GENUINE DRAFT | \$ 241.00 | | |
| HIGH LIFE | \$ 241.00 | <u>LEINENKUGEL'S</u> | |
| RED'S APPLE ALE | \$ 324.00 | ORIGINAL | \$ 219.00 |
| | | LIGHT | \$ 219.00 |
| <u>PABST BREWING COMPANY</u> | | RED PALE ALE | \$ 322.00 |
| PABST | \$ 220.00 | HONEYWEISS | \$ 322.00 |
| | | CREAMY DARK | \$ 322.00 |
| <u>BELLS BREWING CO.</u> | | | |
| BELLS TWO HEARTED ALE | \$ 345.00 | OKTOBERFEST SEASONAL | \$ 322.00 |
| | | SUMMER SHANDY SEASONAL | \$ 322.00 |
| <u>ALE ASYLUM BREWING CO.</u> | | | |
| AMBERGEDDON | \$ 331.00 | <u>LAKEFRONT BREWERY</u> | |
| HOPALICIOUS | \$ 331.00 | IPA | \$ 322.00 |
| MADTOWN NUTBROWN | \$ 331.00 | | |

Wine Pricing

House Wines and Champagnes: \$19.00 per bottle (5 servings) \$203.50 per case (12 bottles)

Canyon Road wines: Merlot, Cabernet Sauvignon, White Zinfandel, Chardonnay, Sauvignon Blanc, Pinot Grigio, Pinot Noir, Moscato

William Wycliff Brut California Champagne, Andre Spumante Sparkling Wine

Bar Pricing

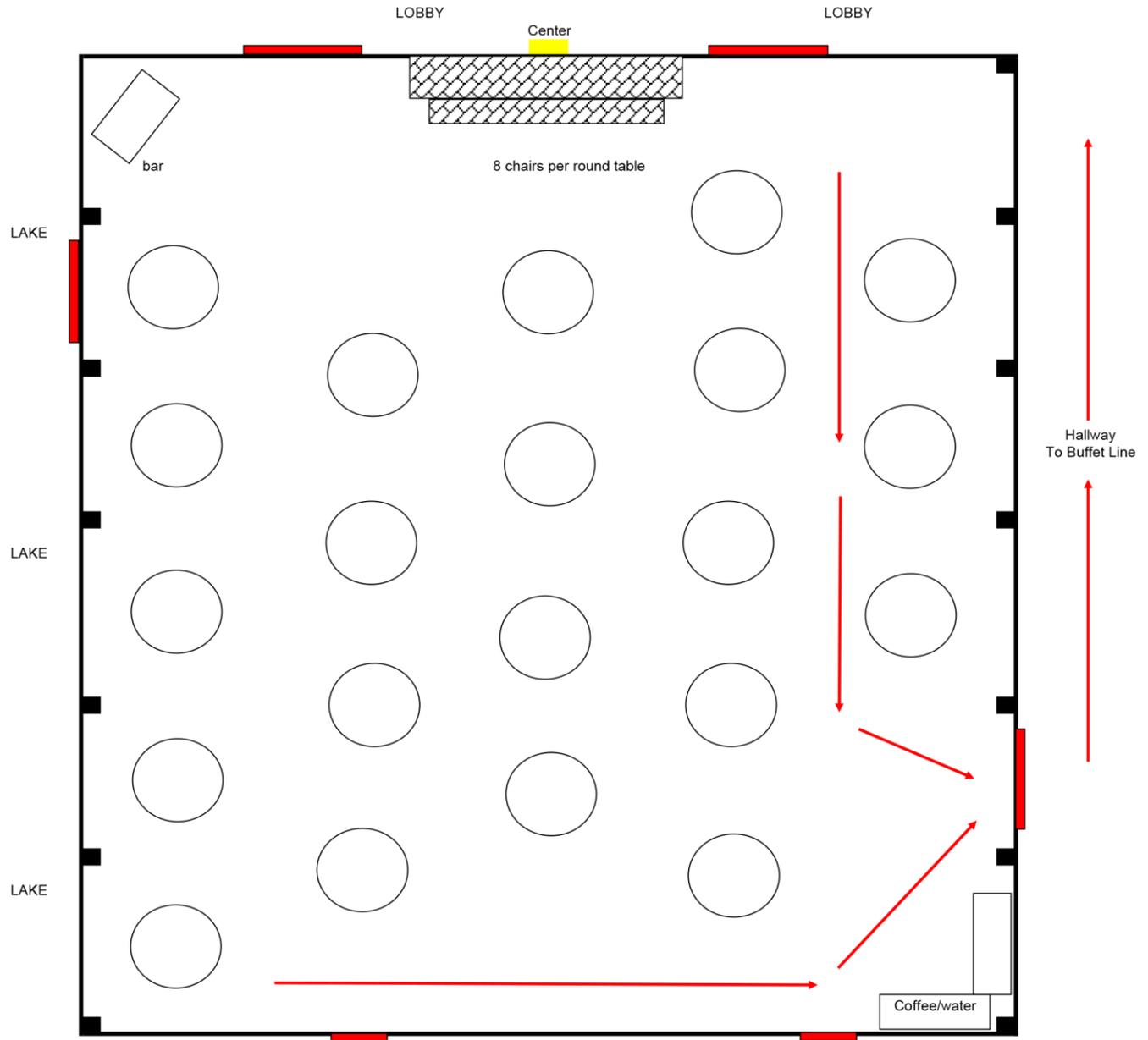
Bottled Beer \$4 to \$5 per bottle

House Wine \$7 per glass

Mixed Drinks \$4 to \$8 per drink (some premium may be higher)

Ask us about Signature Cocktails.

Max Round Tables



| | Tables | seats | total |
|---------------|--------------|-------|------------|
| Rounds | 21 | x 8 | = 168 |
| 8 ft Banquets | x 8 | = 0 | |
| 6ft Banquets | x 6 | = 0 | |
| 4 top | x 4 | = 0 | |
| | TOTAL | | 168 |

Measurements:

Cocktail Rounds

- Large – 30" diameter, highest it goes is 42", lowest it goes is 30" – 120" linen for floor length*
- Small – 24" diameter, highest it goes is 42", lowest it goes is 30" – 120" linen for floor length*

Round Dinner Tables

- 59" diameter (seats 8 people), 29" off the ground – 120" linen for floor length*

Banquet Dinner Tables

- 6 Person Table – 6' long, 30" wide, 29" off the ground – 90 x 132" linen for floor length*
- 8 Person Table – 8' long, 30" wide, 29" off the ground – 90 x 156" linen for floor length*

Banquet Chairs – 35" high from floor to the top, 15" wide for the back, 17" wide for the seat

Fireplace Mantles – 14' long and 11" wide. (There is a one inch lip on the edge that raises up)

Wooden Cross – 4' x 9' w/ 1' hidden in the base at ceremony location

Arbors – Upper Arbor 9' wide x 7'6" tall, Ceremony Site Arbor 6' wide x 7' tall

*Heartwood linen is 72" x 72" for rounds and 114" x 52" for banquet tables