



Wedding Banquet — MENU—

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The Wintergreen Resort and Convention Center recognizes the importance staying within your budget.

Please contact our sales manager

at 800-648-4765 Ext. 3 to discuss your specific needs.



It is your day. All your hard work and careful planning is over, let our professional staff take over from here. . . you simply relax and enjoy every minute.

The following amenities are provided

FREE OF CHARGE

when you meet the minimal requirements assigned by our sales manager...



Beautiful selection of complimentary centerpieces.



Beautiful complimentary suite for the bride & groom on their wedding night.



Complimentary rooms for rehearsal and / or gift opening.



Complimentary "save the date" cards and / or reservation cards for your invitations.

Complimentary bartender service.



Complimentary personal consultant on the day of your wedding.

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Complimentary cake cutting service.

10% DISCOUNT

is offered to any receptions reserved and held Sunday - Friday

Hors d'oeuvres



MINI SANDWICHES Chef Carved Sirloin of Beef or Whole Baked Wisconsin Ham\$180.0 Served with Assorted Rolls & Condiments (100 sandwiches)	20
HOT Spring Rolls with Sweet & Sour Sauce (100) \$125.0 Mini Egg Rolls with Sweet & Sour Sauce (100) \$125.0 Oriental Pot Stickers with Ginger Soy Sauce (50) \$65.0 Water Chestnuts Wrapped in Bacon (100) \$140.0 Homemade Meatballs in Cream or BBQ Sauce (100) \$135.0 Quesadilla Filled with spicy Chicken, with Salsa & Sour Cream(50) \$70.0 Petite Quiche (50) \$55.0 Crab Rangoon (100) \$160.0 Stuffed Mushroom Caps (50) \$80.0 Fried Coconut Shrimp (50) \$80.0 Buffalo Wings with Ranch Dip (100) \$140.0 Fried Wisconsin Cheese Curds (50) \$50.0	00 00 00 00 00 00 00 00
Array of Fresh Fruit Tray ~ a Seasonal Selection (serves about 50)\$90.0 Fresh Garden Vegetables with Ranch (serves about 50)\$65.0 Rye Rounds with Spinach Dip (serves about 50)\$65.0 Deviled Eggs (50)\$70.0 Anti Pasta Tray (Asst Italian Meats, Cheese & Marinated Vegetables) (serves about 50)\$135.0 Melon with Prosciutto (50)\$80.0 Bruschetta ~ Fresh Tomatoes & Parmesan (serves about 50)\$90.0 Ripe Red Tomato with Fresh Mozzarella & Basil (50)\$80.0	00 00 00 00 00
SEAFOOD Mirrored Display of Whole Smoked Salmon (100)\$160.0 Iced Jumbo Shrimp with Cocktail Sauce (50)	ce 00 00 00
CHEESES (all trays serve about 50) Brie with Fresh Grapes & Crackers\$95.0 Round of Porta Salut with Crackers\$125.0 Assorted Wisconsin Cheeses with Crackers\$75.0 Wisconsin Cheese & Sausage Tray with Crackers\$75.0 Specialty Cheese Balls with Crackers\$75.0	00 00 00
SNACKS \$9.00/ Nuts \$9.00/ Mixed Nuts \$18.00/ Snack Mix \$10.00/ Pretzels \$8.00/ Potato Chips \$9.00/ Tortilla Chips \$9.00/ Fresh Dip or Tangy Salsa \$12.00/qua	/lb /lb /lb /lb

Prices subject to 19% service charge and 6.5% sales tax.

Final guarantee required 72 hours prior to function





CUSTOM MENUS

We would be happy to plan a combination or special menu for your important day.

Prices are effective for entire group ordering the same choice. If more than one choice is desired an additional \$1.00 per item will be charged.

Prices effective for group ordering all same choice. If more than one choice is preferred, an additional \$1.00 per item is charged.

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ALL PLATED DINNERS INCLUDE

Fresh Baked Rolls & Butter and Coffee, Iced Tea or Milk



CHOICE OF SALAD

Fresh Garden Salad | Caesar Salad | Mandarin Orange Salad *Fresh Spinach Salad *additional \$1.00



CHOICE OF STARCH

Baked Potato | Parsley Baby Red Potatoes | Au Gratin Potatoes, Garlic Mash Potatoes | Rosemary Potatoes | Rice Pilaf | Buttered Pasta *Twice Baked Potato ~ Our House Specialty—*additional \$1.00 *Cup of Homemade Soup du Jour—*additional \$2.00



CHOICE OF VEGETABLE

Glazed Baby Carrots | Green Beans Almandine | Green Beans & Baby Carrots Spring Garden Blend | Sugar Snap Pea Pods | Steamed Broccoli Steamed Asparagus | Steamed Cauliflower with Cheese Sauce

*Cup of Homemade Soup du Jour—*additional \$2.00



CUTTING OF WEDDING CAKE

Cutting and service of your wedding cake is complimentary

ENTRÉES

ENTREES
Tender Roasted Half Chicken
Roast Sirloin of Beef
Stuffed Chicken Breast with Mushroom Wine Sauce
Roast Loin of Pork
Chicken Limone
Chicken Chardonnay
Glazed Whole Cornish Hen Stuffed with Wild Rice
Prosciutto-Wrapped Chicken Breast
Prime Rib of Beef Au Jus
Roast Sirloin of Beef & Chicken Chardonnay
N.Y. Strip Steak with Bernaise Sauce\$24.95
8 oz. Tenderloin with Three Bacon Wrapped Garlic Shrimp\$28.95



WEDDING BUFFETS

(25 people minimum) Includes fresh baked Rolls & Butter, Coffee, Iced Tea, or Milk and Garden Salad

2 ENTREES, 4 ACCOMPANIMENTS

\$17.95

3 ENTREES, 5 ACCOMPANIMENTS

\$19.95



Baked Chicken

BBQ Chicken

Baked Ham

Roast Pork Loin

Beef Stroganoff

Roast Sirloin of Beef

Roast turkey Breast

Carved Prime Rib—additional price/person, only one serving/person, please ask for details.

ACCOMPANIMENT CHOICES

Mashed Potatoes

Rosemary Potatoes

Potatoes Au Gratin

Rice Pilaf

Corn O'Brien

Parsley Baby Red Potatoes

Glazed Baby Carrots

Steamed Broccoli

Baby Carrots/Green Beans

Fruit Medley

Buttered Pasta

Peas with Pearl Onions

Assorted Vegetable Tray

Cornbread Dressing

Green Beans Almandine

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Treats



SWEET TREAT	
Fudge Nut Brownies (50 pieces)	\$50.00
Assorted Dessert Bars (50 pieces)	\$65.00
Assorted Cookies (50 pieces)	\$50.00
Assorted Mini Cheesecakes (50 pieces)	\$55.00
LATE NIGHT TREATS (100 PIECES)	
Fresh Strawberries hand-dipped in Chocolate (100 pieces)	\$150.00
Chocolate Mousse in Petite Shells (100 pieces)	\$125.00
Custard Shells with Fresh Fruit (100 pieces)	\$125.00
Chocolate Dipped Cream Puffs (100 pieces)	\$95.00

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Bar Service



All individual prices are subject to change.

LIQUOR POLICY

The Wintergreen is the sole alcoholic licensee on our premises and subject to all state and local laws. As violations of these laws may jeopardize our license, our policy prohibits the service of alcoholic beverages not purchased from or regulated by the hotel.

We will be happy to set up an additional portable bar for receptions over 250 people.

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PERSONALIZED CHAMPAGNE FAVORS can be ordered for your special day, please ask for a quote.

Glass Of Soda
Wine Coolers
Rail Drink with Juice
Call Drink with Juice
Premium Drink with Juice
Glass of House Wine*
Glass of Premium Wine* List
Bottle of Domestic Beer
Bottle of Premium Beer
Rail Highball\$5.00
Call Highball\$6.00
Premium Highball\$7.00
Rail Cocktail on The Rocks
Call Cocktail
Premium Cocktail\$8.00
After Dinner Drinks
Rail Shot\$3.00
Call Shot\$4.00
Premium Shot\$6.00
Quarter Barrel of Domestic Beer
Half Barrel of Domestic Beer\$210.00
Case of House Wine*—Chardonnay, Merlot, White Zinfandel (12 Bottles)
Case of House Champagne (12 Bottles)

^{*} We have many other champagne & wines to offer. Please ask our sales manager for additional information.