



BULLSEYE

— GOLF CLUB —



*2800 Ridgewood Trail
Wisconsin Rapids, WI 54494
2020-2021*



Welcome to BULLSEYE GOLF CLUB

If you're looking to throw a fabulous wedding in the Wisconsin Rapids area, our club is the premier wedding venue!

Our beautiful 18-hole course, with towering trees and stunning natural areas, provides an idyllic backdrop for your wedding and reception!

Bullseye Golf Club has a long tradition of excellence. We are a private friendly club with exceptional members that want to share their club with you. Enjoy the luxury of privacy as our welcoming staff makes you feel at home.

We can accommodate groups up to 220 people and will help you implement your vision for a wedding uniquely yours!

For more information

Please Call Our Event Team!

715.423.2230

Wedding Ceremony Package

\$500



An all-inclusive wedding venue means less stress for you, and less hassle for your guests. We offer two locations for on-site ceremonies. Our wedding lawn at #10 is naturally beautiful and can accommodate up to 220 guests. Our Henry Baldwin patio stretches alongside the banquet hall, overlooking the magnificent Wisconsin River, and can accommodate up to 120 guests. Both locations offer the perfect backdrop for your special day.

This package includes:

- *200 white wedding chairs*
- *Staff to set up and monitor the event*
- *Personal coordinating services*
- *Semi Private Bridal Suite*

White wedding arbor rental fee: \$100.

Additional chairs available upon request.

Wedding Reception Package

\$700



Everything you need to host and entertain your guests is available in one beautiful location.

At Bullseye, every detail is taken into careful consideration to ensure your day is as enjoyable and memorable as possible. Our experienced staff work hard to make the moving parts that happen day-of, come together smoothly and without a hitch.

This package includes:

- *Banquet hall setup (tables, chairs, banquet equipment)*
- *White table linens and choice of colored napkins*
- *Tableware, flatware, glassware*
- *Waitstaff and bar service staff*
- *Personal coordinating services of our expert In-House Events Director*
- *Cleanup of the reception*

Optional services are listed in the back of this packet and are available upon request.

Bar Plans

Whether you are looking to provide a Hosted Bar, Cash Bar, or a combination thereof, Bullseye Golf Club makes it easy!

Our plans are priced to include glassware and appropriate staff for our bar.

HOSTED BAR PACKAGES

Open Bar

Includes All Non Premium Brand Spirits, House Wines by the Glass, Tap Beer & Fountain Soda

Hosted Wine, Beer, & Soda

Includes House Wines by the Glass, Domestic Tap Beer & Fountain Soda

*** Domestic Tap Beer is Miller Lite if you would like to choose your domestic tap beer for the evening it will be an extra cost of \$75.00.*

*** It is BECC policy that no shots will be served within our Hosted Bar Plans*

SPECIALTY COCKTAIL

Make your offerings extra special by serving a Specialty Cocktail infused with your personality. Speak to our Events Director to create yours today!

A-LA CARTE

Choose to order A-la Carte beverage items. All requests must be verified 4 weeks prior to the event. See the following page for the costs.

LIQUOR LAW AND POLICIES

All persons consuming alcoholic beverages in any area of Bullseye Golf Club must be 21 years of age or older.

Bullseye Golf Club reserves the right to refuse or terminate liquor service at a function to anyone who is suspected to be underage or who has reached their limit. The Wisconsin State Liquor Commission regulates the sales and service of alcoholic beverages. Bullseye Golf Club, as a licensee, is responsible for the administration of these regulations. It is our policy; therefore, that liquor cannot be brought into the club from an outside source.

Hosted Plans

For peace of mind, we recommend a Hosted Bar Package. One set fee per person encompasses all the drinks your guests consume during that designated time.

OPEN BAR PACKAGE

Four Hours

*Includes House Wines by the Glass,
Rail Spirits, Tap Beer & Fountain Soda*

*Add Premium Brand Spirits for an
additional fee*

HOSTED WINE, BEER & SODA PACKAGE

Four Hours

*Includes House Wines by the Glass,
Domestic Tap Beer & Fountain Soda*

ALL-INCLUSIVE DINNER AND BEVERAGE PACKAGE

*Two-Meat Buffet, Hosted Wines by the Glass,
Domestic Tap Beer & Soda*

Please reach out to our Events Team for more information on this package.

A LA CARTE BEVERAGE ITEMS

Wine

*Chardonnay, White Zinfandel,
Moscato, Merlot, and Cabernet*

Champagne

Fountain Soda

Domestic Kegs

*1/2 Barrel
1/4 Barrel*

Craft Kegs

*1/2 Barrel
1/4 Barrel*

Hors D'oeuvres

Create a customized hors d'oeuvre table for your guests to enjoy before, or in place of, dinner service. Our staff will take your selections and create a visually appealing display (with signage) that will draw your guests in.

PRICED PER PERSON

Antipasto

House-Cured Meats, Assorted Olives, Artichoke Hearts, Pepperocini & Assorted Cheese

Breads & Spreads

Hummus, Artichoke Dip, Sun Dried Tomato Cream Cheese, with Assorted Crackers and Chips

Traditional Cocktail Shrimp

Served over Ice with Lemon Wedges & House-Made Cocktail Sauce

Smoked Salmon Filet

Served with Red Onions, Chopped Egg, Red Peppers, Capers, Cream Cheese, & Crostini

Roasted Vegetable Tray

Seasonal Grilled Vegetables with Balsamic Reduction

Fresh Fruit

Seasonal Fruit (add fruit dip.....\$.25)

Wisconsin Cheese and Sausage Display

A variety of Wisconsin Cheeses and sausage served with crackers & Fruit Garnish

Vegetable Crudite

Chilled Fresh Vegetables served with Herb-Ranch Dipping Sauce

Caprese Salad

Fresh Mozzarella, Cherry Tomatoes, & Fresh Herbs, tossed with Extra Virgin Olive Oil

Hors D'oeuvres

Create a customized hors d'oeuvre table for your guests to enjoy before, or in place of, dinner service. Our staff will take your selections and create a visually appealing display (with signage) that will draw your guests in.

PRICED PER PERSON

Grilled Chicken Wings

Served naked, or tossed in choice of Barbecue or Sweet Chili

Slider Sandwiches

Choice of French Dip, Mini Cheeseburger, BLT, Pulled Pork or Chicken Salad

Mini Meatballs

Choice of Barbecue or Traditional Swedish

Spinach and Artichoke Dip

Served with Toasted Garlic Crostini

Bullseye Nacho Station

Ground Beef or Shredded Chicken, House-Made Fire Roasted Salsa, Sour Cream, Wisconsin Cheddar & Chipotle Drizzle

Snacks

Get your taste buds going with something crunchy and salty. Make a choice from the following list and our staff will replenish at the bar throughout the night. Priced per person.

- Trail Mix
- Popcorn popped fresh in-house
- Pretzels
- Homemade Chips and Dip

Hors D'oeuvres

PRICED PER DOZEN

Assorted Mini Quiche

Baked to Golden Perfection

Grilled Shrimp Skewer

With Citrus-Lime Glaze

Bruschetta Crostini

Roma Tomatoes, Red Onion & Fresh Herbs, topped with Parmesan Cheese on Garlic Crostini

Bacon Stuffed Mushrooms Caps

Mushroom Caps stuffed with Crispy Bacon & shredded Mozzarella, made Fresh In-House

Crab Cakes

Made Fresh In-House, served with House-Made Tartar Sauce

Coconut Shrimp

Hand Breaded Coconut Shrimp served with House-Made Mango Salsa

Barbecue Chicken Quesadilla

Grilled Chicken, Barbecue Sauce & Wisconsin Cheddar in a toasted Tortilla

Tenderloin Crostini

Sliced thin & served chilled with Horseradish Sour Cream on toasted Garlic Crostini

Crispy Asparagus

Beer-Battered Asparagus, Fried to Golden Perfection; available April-September

Classic Deviled Eggs

Bacon Wrapped Water Chestnuts

Hors D'oeuvres

PRICED PER DOZEN

Caprese Kabobs

Cherry Tomatoes skewered with Mozzarella Balls & Fresh Basil; drizzled with Balsamic Reduction

Fruit Skewers

Fresh Seasonal Fruit skewered & served with fruit dip

Brie & Cranberry Crostini

Toasted Garlic Crostini topped with Brie Cheese & Local Cranberry Reduction

Deluxe Philadelphia Ham Rollups

In-house sliced Ham rolled around Philadelphia Cream Cheese & Dill Pickle

Smoked Salmon on Rye

Rye Toast topped with thinly sliced Smoked Salmon, Caper & Dill Sour Cream

Crab Stuffed Mushroom Caps

Mushroom Caps stuffed with Crab Cake Filling, served with House Made Tartar Sauce

Thai Chicken Satay

Grilled Chicken skewered & marinated in a Peanut Curry Sauce

Late Night Bites

Satisfy those late night cravings, and help absorb the spirits!

- 12" Portesi Pizza
- Homemade Chips & Fire-Roasted Salsa
- Street Tacos

Plated Selections

Nothing is quite as elegant as a Plated Meal. At Bullseye you'll not only receive attentive service, but also superb food prepared with the freshest ingredients with an eye for culinary excellence.

All entrees include House Salad with Assorted Dressings, Dinner Rolls, Your Choice of Vegetable & Starch/Potato (Options found on Dinner Buffet page)

PRICED PER PERSON

Slow-Roasted 12 oz. Prime Rib with natural Au Jus-----

Grilled 6 ounce USDA Choice Tenderloin-----

Grilled 12 ounce USDA Choice New York Strip-----

Grilled 10 ounce USDA Choice Sirloin-----

Angus Stroganoff with Wild Mushrooms over Egg Noodles-----

6 ounce Tenderloin & Shrimp-----

Cashew-Encrusted Walleye with Rum-Butter Sauce-----

Shrimp Scampi over Linguine-----

Orange-Chipotle Glazed Salmon Filet-----

Cheddar Encrusted Baked Cod Loin-----

Roasted Half Chicken with Fresh Lemon & Herbs-----

Chicken Cordon Bleu-----

Sauteed Chicken Marsala-----

Sauteed Chicken Picatta with Fresh Lemon & Capers-----

Stuffed Chicken with Mushrooms & Cranberry Wild Rice-----

12 oz. Pork Chop with Local Cranberry Reduction-----

Pork Loin Medallions with Mushroom Gravy-----

House-Smoked Baby Back Ribs-----

**All red meats will be prepared to a "medium-well" standard. No requests for "rare" meats shall be granted. Specific requests for "well done" red meats may be allowed with the understanding that Bullseye takes no responsibility for the acceptability of such meals.*

**All poultry, pork, and seafood will be cooked to a "well done" standard.*

Vegetarian Selections

All entrees include House Salad with Assorted Dressings & Dinner Rolls

PRICED PER PERSON

Penne with Grilled Veggies

Grilled Mushrooms, Onion, Bell Pepper & Chef's Choice Seasonal Vegetables, tossed in Chianti-Marinara with tender Penne Pasta

Asian Inspired Salad

Napa Cabbage, Chinese Plum Dressing, Cashews, Bell Pepper, Onion, Snow Peas, Rice Noodles & Crispy Wontons with a Mandarin Orange Garnish

Risotto Stuffed Bell Pepper

With Onion, Mushrooms & Chef's Choice Seasonal Vegetables, topped with Chianti-Marinara and shredded Parmesan

Asian Inspired Stir Fry

Baby Corn, Bamboo Shoots, Bean Sprouts, Carrots, Bell Pepper, Onion & Water Chestnuts, tossed with Classic General Tso's Sauce, served over White Rice

Three Cheese Ravioli

Ricotta, Mozzarella & Parmesan inside Raviolis, served with Chianti-Marinara

Children's Meals

- *Chicken Tenders with French fries or fruit*
- *1/4# Cheeseburger with French fries or fruit*
- *White Cheddar Macaroni & Cheese with French fries or fruit*
- *Chicken Parmesan over Spaghetti with garlic bread*

Dinner Buffet

All entrees include House Salad with Assorted Dressings, Dinner Rolls,
Your Choice of Vegetable & Your Choice of Starch/Potato (Options listed below).
Buffets will be available long enough in order to give guests adequate time to help themselves to seconds.

ENTREE CHOICES

TWO-ENTREES

THREE ENTREES

- Honey-Roasted Fresh Ham with Maple & Brown Sugar Glaze
- Thinly sliced Roast Beef with Natural Au Jus Gravy
- Maple-Brined Pork Loin with Mushroom Gravy or Local Cranberry Reduction
- Roasted Turkey Breast with Natural Gravy & Fresh Pearl Onions
- Gemelli Pasta with Grilled Chicken, Asparagus & Roasted Garlic in Gorgonzola Cream Sauce
- Buttermilk Fried Chicken (mix of white and dark meat)
- Cheddar Encrusted Cod Loin with White Wine, Fresh Lemon & Butter
- Grilled Atlantic Salmon with Orange-Chipotle Glaze
- Breaded Stuffed Chicken with Mushroom & Stuffing served w/ Cranberry Wild Rice Blend

STARCH CHOICES

- Buttermilk Mashed Potatoes
- Garlic Buttered Baby Reds
- Cranberry Wild Rice Blend
- Cheesy Scalloped Potatoes
- Baked Potato
- Twice Baked Potato (+ \$1.00)

VEGETABLE CHOICES

- Cauliflower Gratin
- Steamed Fresh Broccoli, Carrots & Cauliflower Medley
- Zucchini, Squash, Red Onion & Tomato Blend
- Buttered Baby Carrots
- Green Beans Amandine with Toasted Almonds & Red Onion
- Roasted Asparagus (available April-September)
- Sugar Snap Peas, Carrots & Mushroom Blend



Additional Services

There are several ways to personalize your event. Feel free to visit with our Event Team to see how we may assist you further to ensure your event runs as smoothly as possible.

We understand the importance of meeting your guests every expectation as well as fulfilling your own dreams with minimal surprises to the bottom line.

That is why we offer the following optional services & rates.

White Wedding Arbor Rental-----

Tent Rental (based on availability)-----

Black or Ivory Table Linens-----

High Top/ Cocktail Table Rental-----

Cake Cutting Service-----

Bottomless Coffee Station-----

Valet Services (Based on availability)-----

Restroom Care Baskets-----



Bridal Shower



For an all-inclusive price of \$24 per person plus tax & gratuity and a minimum of 20 people, this package includes:

- *Emily Room for a 3-hour time frame*
- *Set up and cleanup, plus all staffing needs*
- *Table linens, cloth napkins, glassware, flatware*
- *Unlimited soda, tea, coffee*
- *Choose 4 hor d'oeuvres or 1 luncheon option*

Projection Screen and Projector are complimentary to use for enjoying memories together (dependent upon availability).