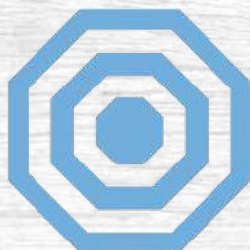




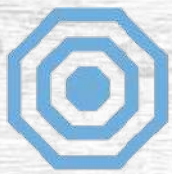
- You've got great *taste*
let us do the *rest* -

BANQUET MENU

BANQUETS | CEREMONIES | RECEPTIONS



WAVERLY BEACH
BAR & GRILLE | BANQUETS



WAVERLY BEACH

BAR & GRILLE | BANQUETS

Since 1996 Waverly Beach has been known for its fun atmosphere and it's spectacular view! Located on 500 feet of Lake Winnebago shoreline, it's the perfect destination for your next event!

Our teams focus is exceeding your expectations. Whether you spend the day or evening your enjoyment is our first priority.

Our extraordinary banquet facility is the perfect location for your next corporate meeting, holiday party, bridal shower or wedding reception. The 8,000 square foot ballroom features 18 foot ceilings and comfortably seats up to 550. The 60 foot bar serves all of your guests in one beautiful space and offers direct access to the outdoor patio.

As you browse through our menus, you'll see a variety of packages available or we can work together to customize your special menu.

Contact us at 920.733.9721 or events@waverlybeach.com to schedule a personal consultation to discuss any ideas or questions. We look forward to hearing from you!

Sincerely,

The Waverly Beach Banquet Team



- Breakfast Buffets -

We proudly partner with Manderfield's Home Bakery

CONTINENTAL

Fresh assorted muffins, Danish or donuts, chilled orange juice and coffee.



CLASSIC

Sliced fresh fruit, scrambled eggs, breakfast potatoes, choice of ham, sausage or bacon, with chilled orange juice, coffee.

HEART OF THE VALLEY

Sliced fresh fruit, scrambled eggs, breakfast potatoes, choice of ham, sausage or bacon with cinnamon-sugar French toast, chilled orange juice, coffee.

- Plated Breakfasts -

EARLY BIRD

Fresh scrambled eggs, breakfast potatoes, choice of ham, sausage or bacon and assorted breakfast pastries.



THE WAVERLY

Cinnamon sugar French toast or homemade pancakes, served with your choice of ham, sausage or bacon.

Add breakfast potatoes

BREAKFAST SAMMIE

Your choice of English muffin or bagel with scrambled eggs, and grilled ham or bacon, topped with Wisconsin cheddar cheese served with a side of breakfast potatoes and fresh fruit.

Luncheon Buffets -

WAVERLY EXPRESS

Ham and turkey (served hot or cold) with fresh-baked Sheboygan hard rolls and Manderfield's 9-grain bread, Wisconsin sliced Swiss and cheddar cheese, pickle spears, sliced onions, tomatoes, lettuce, coleslaw, potato chips and chef's choice of dessert.

- Add Roast Beef
- Add chili

PIZZA BUFFET

Assorted fresh baked pizzas, choice of Caesar or garden salad and chef's choice of dessert.

- Add boneless or traditional wings

MIDWEST FISH FRY

Choice of breaded perch or haddock, French Fries, coleslaw, rye bread and tartar sauce.

LITTLE ITALY

Choice of pasta served with marinara sauce and alfredo with your choice of meatballs or grilled chicken, fresh vegetables and homemade cookies.

SOUTH OF THE BORDER

Seasoned ground beef, shredded spicy chicken, flour and corn soft shell tortillas, taco fixings, Spanish rice, refried beans, tortilla chips and salsa.

TASTE OF WISCONSIN

Fresh grilled Sheboygan bratwurst, angus beef hamburgers, fresh-baked Sheboygan hard rolls, condiments, coleslaw, baked beans, pub chips and dip and chef's choice of dessert.



- Boxed Lunches -

All boxed lunches include your choice of one entrée, one side, one dessert and drink

ENTRÉES

Chicken Club
Cranapple Wrap
Chicken Ranch Wrap
Turkey Club
Cranberry Apple Salad with Chicken
Grilled Chicken Caesar Salad

SIDES

Pub Chips
Pasta Salad
Potato Salad
Fresh Whole Fruit

DRINKS

Canned Soda
Bottled Water

DESSERT

Cookie
Brownie



- Hors D'Oeuvres -

Bronze

BACON WRAPPED WATER CHESTNUTS

Served with a teriyaki glaze

PARMESAN DUSTED FRIED GREEN BEANS

Served with balsamic ranch

MOZZARELLA STICKS

Served with homemade ranch or marinara

PRETZEL BITES

Served with Spotted Cow Beer Cheese

MAC & CHEESE BITES

Served with homemade ranch

MINI EGGROLLS

Served with a sweet chili sauce

HAM ROLLUPS

VEGETABLE CREAM CHEESE ROLLUPS

MEATBALLS

Plain, BBQ or Marinara

Silver

HOMEMADE DEVILED EGGS

Bacon, Sriracha & Traditional

BLT KABOBS

Served with horseradish aioli

TOASTED RAVIOLI

Served with marinara sauce

CREOLE SHRIMP

Served with Cajun aioli

FRESH MOZZARELLA CAPRESE SKEWERS

Served with fresh basil & balsamic glaze

Gold

GRILLED CHICKEN CAESAR KABOBS

Served with Caesar dressing and dusted with Parmesan cheese

CHEESE CURDS

Served with homemade ranch or marinara sauce

JUMBO FRIED SHRIMP

Served with cocktail sauce

BACON WRAPPED ASPARAGUS

Served with balsamic glaze

CHICKEN WINGS

Choice of traditional or boneless and sauce.
Served with ranch, bleu cheese and celery

CHICKEN STRIPS

Served with honey mustard, BBQ or ranch

Platinum

CRAB CAKES

Served with Cajun tartar sauce

ICED JUMBO SHRIMP

Served with cocktail sauce

SAUSAGE STUFFED MUSHROOMS

BEEF CARPACCIO

COCKTAIL SANDWICHES

Ham or turkey

Platters -

All platters serve 30 people

WISCONSIN CHEESE & SAUSAGE

With crackers

POTATO CHIPS WITH FRENCH ONION DIP

SOUTH OF THE BORDER DIP

With tortilla chips

SEASONAL FRESH FRUIT

FRESH VEGETABLE TRAY

With ranch dressing

PRETZELS WITH BEER CHEESE DIP

WARM SPINACH & ARTICHOKE DIP

With tortilla chips

SALSA & TORTILLA CHIPS



Late Night Snacks -

PIZZA

One-topping build your own

BONELESS CHICKEN WINGS

Choice of sauce, served with ranch, bleu cheese and celery

CHICKEN TENDERS WITH FRENCH FRIES

Served with honey mustard, BBQ or ranch

CHEESEBURGER SLIDERS WITH FRENCH FRIES

CHICKEN QUESADILLAS

Served with salsa and sour cream

CHEESE QUESADILLAS

Served with salsa and sour cream





- Plated Dinners -

All plated dinners include garden or Caesar salad,
assorted rolls, milk and coffee

Fried or grilled shrimp can be added to any entrée

BLACKENED SALMON

Blackened salmon served over a
pineapple-red pepper relish.

SLICED BEEF TENDERLOIN*

Sliced beef tenderloin with roasted red
potatoes, wilted spinach and a red wine jus.

TRADITIONAL TURKEY

Slow roasted turkey breast, mashed
potatoes, stuffing and gravy

GRILLED SALMON

Grilled salmon with sautéed spinach,
roasted potatoes and a cucumber-dill sauce.

CLASSIC FILET*

Grilled 8 oz. filet with mashed potatoes,
roasted mushrooms, pearl onions and a
red wine jus.

PESTO CHICKEN

Pan roasted airline chicken breast over
angel hair pasta tossed with a pesto
broth and roasted grape tomatoes.

BAKED HADDOCK

Baked haddock with herbed roasted
potatoes and lemon-garlic broccoli.

SIRLOIN*

Grilled 10 oz. sirloin with herbed steak
fries, balsamic red onions and melted
bleu cheese.

VEGETARIAN OPTION

A grilled portabella mushroom
can be substituted for any
protein entrée.

PAN ROASTED CHICKEN

Pan roasted airline chicken breast over a
sweet potato purée, with roasted brussels
sprouts, pearl onions and bacon topped
with a whiskey glaze.

SLICED ROAST PORK LOIN

Roasted pork loin with cornbread
stuffing, baby carrots and an apple-
whiskey glaze.

*Our pork steaks are generally served medium and beef steaks medium-rare for optimal flavor and texture.
Consuming raw or undercooked animal foods many increase your risk of foodborne illness.

20% Service charge and 5.5% sales tax will be added to all pricing. All prices are subject to change.



- Family Style Dinners -

Available for groups of 20 to 500. We will customize any dinner selections you desire. All family style dinners can also be served as a buffet.

Entrées

BROASTED CHICKEN • BEEF TIPS • SLICED HAM • SLICED TURKEY • BROILED HADDOCK

One entrée	Two entrées	Three entrées
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Sides

Choice of one accompaniment with any Family Style Dinner

POTATO SALAD • FRESH FRUIT • PASTA SALAD • COLESLAW • SALAD (Caesar or Garden)



All family style dinners include mashed potatoes, gravy, stuffing, hot vegetable, coffee, milk, assorted rolls and choice of cookies or bars.

Sweets & Desserts -

We proudly partner with Manderfield's Home Bakery and can accommodate any request



ASSORTED GOURMET BARS

MINI CHEESECAKES

MINI CREAM PUFFS

Savor the flavor of this classic Wisconsin pastry

ASSORTED COOKIES

GOURMET CUPCAKES

ASSORTED DONUTS

Famous and flavorful award-winning

ASSORTED MUFFINS

ASSORTED BAGELS WITH CREAM CHEESE



Snacks & Extras -

GRANOLA BARS

ASSORTED CANDY BARS (FULL SIZE)

ASSORTED CANDY BARS (FUN SIZE)

SNACK MIX

CARAFE OF CANDY OR NUTS





- Beverages -

BEER

Bottle/Pint

Half barrel domestic beer

Half barrel craft/imported

CHAMPAGNE

House

Dom Perignon

N/A Champagne

COCKTAILS

House Brand

Call Brand

Premium Brand

WINE

House Wine

Chardonnay, White Zinfandel, Pinot Grigio,
Cabernet Sauvignon, Merlot, Riesling, Pinot Noir,
Moscato, Red Blend

NON-ALCOHOLIC

Bottle Water

Soft Drinks

Juice

Fruit Punch

Hot Tea

Carafe of soda, juice, iced tea

Traditional Brewed Coffee

Cold Brewed Coffee

Banquet Policies -

POLICIES

A member of our team will contact you well in advance of your event to discuss food, beverage and room arrangements as well as assist you with any additional items you may need.

GUARANTEE

A final number of attendees is required 5 business days prior to your event. If a guaranteed number is not received by the due date, the attendance on your Banquet Event Order will become your guarantee. Final charges will be based on your guarantee or the actual attendance, whichever is greater.

SERVICE, TAX & CREDIT CARD FEES

A standard 20% service charge, plus a 5.5% sales tax will be added to all food and beverage items. A 3% credit card convenience fee will be added to all credit card transactions.

MENU PRICES

Menu selections, room set-up and any other details should be submitted at least 30 days prior to the event date. The attached menu prices are our current rates and may be subject to change. Definite pricing will be confirmed 60 days prior to the event dates. If you prefer a special menu, we will be happy to work with you to accommodate your specific requests.

DEPOSIT & PAYMENT

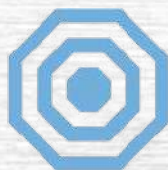
Payment may be made via cash, credit card, cashier's check or standard check. Most functions require a non-refundable deposit to reserve your date. Final payment must be made on or before the day of the event.

FOOD & BEVERAGE POLICIES

No food may be allowed in any function room from outside sources according to Wisconsin Administrative code (DH & SS, Section 196.07). The only exceptions is special occasion cakes.

Alcoholic beverages will be dispensed by a licensed bartender at all functions. Everyone consuming alcoholic beverages must be of legal drinking age. It is also our policy that liquor cannot be brought into function rooms from outside sources. (Wis. State 125.32 (6))





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