

# Wedding Menu



*Your place on the lake™*



## WEDDING MENU

### *Breakfast*

#### Continental

Seasonal Fruit Display **GF/DF**

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Assorted Bagels with Cream Cheese and Jelly

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Chef's choice of Breakfast Pastries

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Chilled Orange, Apple, and Cranberry Juice **GF/DF**

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Freshly Brewed Coffee and Hot Tea

\$26 per person, plus tax and gratuity

#### The Daybreak

*Minimum of 35 people. A fee of \$100 applies to groups of less than 35.*

Chilled Orange, Apple, and Cranberry Juices

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Seasonal Fresh Fruit **GF/DF**

\*\*\*

Chef's Choice of Pastries

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Scrambled Eggs with Wisconsin Cheddar **GF**

Hash Browns **GF**

Smoked Bacon and Breakfast Sausage **GF/DF**

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Freshly Brewed Coffee and Hot Tea

\$38 per person, plus tax and gratuity

### *Buffet Enhancements*

**Buttermilk Pancakes with Maple Syrup (2 per person)**

\$8 per person, plus tax and gratuity

**French Toast with Maple Syrup (2 per person)**

\$8 per person, plus tax and gratuity

**Osthoff Egg Sandwich**

Scrambled Eggs, Applewood-Smoked Bacon and  
Wisconsin Cheddar on Toasted English Muffin

\$10 per person, plus tax and gratuity

*Prices are subject to change. Items are based on availability.*



## WEDDING MENU

### *Chilled Hors d'oeuvres*

### *Hot Hors d'oeuvres*

100 pieces per order (minimum of 50 pieces per order)

#### **Jumbo Gulf Shrimp Cocktail GF/DF**

*Sriracha Cocktail Sauce*

\$425 plus tax and gratuity

#### **Wisconsin Cheese and Summer Sausage Skewer GF**

\$325 plus tax and gratuity

#### **Caprese Skewer GF**

*Tomato, Fresh Mozzarella and Basil, Balsamic Reduction*

\$325 plus tax and gratuity

#### **Brie Crostini**

*Brie Cheese, Fig Jam*

\$350 plus tax and gratuity

#### **Bacon Asparagus Goat Cheese Bites GF**

*Puff Pastry Cup*

\$325 plus tax and gratuity

#### **Grilled Shrimp BLT Skewers GF**

*Garlic Aioli*

\$425 plus tax and gratuity

#### **Fresh Fruit Kabobs with Yogurt Dip GF**

\$325 plus tax and gratuity

#### **Buffalo Chicken Meatballs**

*Peppercorn Ranch*

\$350 plus tax and gratuity

#### **Risotto Fritter**

*Gorgonzola, Toasted Panko, Parmesan Dipping Sauce*

\$375 plus tax and gratuity

#### **Beef Wellington**

*Bernaise Sauce*

\$400 plus tax and gratuity

#### **Korean BBQ Spring Roll**

*Thai Red Curry Sauce*

\$400 plus tax and gratuity

#### **Rumaki GF/DF**

*Water Chestnuts wrapped in Bacon, Maple-Bourbon Glaze*

\$425 plus tax and gratuity

#### **Creamy Sausage Stuffed Mushrooms**

\$350 plus tax and gratuity

#### **Ginger Pork Potstickers DF**

*Hoisin Sauce*

\$400 plus tax and gratuity

GF – Denotes items made without gluten.

Our kitchens are not Gluten Free, there is the possibility of cross-contamination.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

*Prices are subject to change. Items are based on availability.*



## WEDDING MENU

### *Reception Displays*

#### **Wisconsin Cheese and Sausage Display**

A Variety of Wisconsin's Finest Cheeses  
and Summer Sausage, Grapes & Strawberries  
with French Bread and Crackers

**\$350 plus tax and gratuity (Serves 50 People)**

#### **Smoked Salmon Display DF**

Smoked Salmon, Red Onion, Hard Boiled Eggs,  
Lemon, Capers, and Crackers

**\$500 plus tax and gratuity (Serves 50 People)**

#### **The Osthoff Fresh Fruit Display GF/DF**

A Stunning Presentation of Fresh Melon,  
Pineapple, Grapes, and Fresh Berries

**\$350 plus tax and gratuity (Serves 50 People)**

#### **Soft Pretzel Display**

Milwaukee Pretzel Company Pretzels with toppings of  
Salt, Cinnamon, Sugar, or Everything, and Dipping  
Sauces of Root Beer Mustard, Beer Whole Grain  
Mustard, and Nacho Cheese

**\$400 plus tax and gratuity (Serves 50 People)**

#### **Display of Premium Domestic and Imported Cheeses with Fruit**

A Grand Selection of Cheeses, Complemented  
by Fresh Strawberries, Grapes,  
French Bread and Crackers

**\$475 plus tax and gratuity (Serves 50 People)**

#### **Charcuterie Board Display**

Selection of Cured & Aged Meats,  
Gourmet Variety of Premium Olives  
Cherry Peppers, Pepperoncini, Pepperonis  
Balsamic-Marinated Mushrooms, Grape Tomatoes  
Breadsticks, Italian Ciabatta and Focaccia

**\$500 plus tax and gratuity (Serves 50 People)**

#### **Vegetable Crudités with Hummus GF/DF**

Variety of Crisp, Seasonal Vegetables

**\$275 plus tax and gratuity (Serves 50 People)**

*Warning: Consuming raw or undercooked meats, poultry, seafood, shellfish or egg  
may increase your risk of foodborne illness.*

*Prices are subject to change. Items are based on availability.*



## WEDDING MENU

### *Dinner Buffets*

#### Elkhart Lake "Road Race" Buffet

Vegetable Pasta Salad **DF**

Roasted Tomato, Baby Spinach, Zucchini, Yellow Squash,  
Red Onion and White Balsamic Dressing

Yukon Potato Salad **GF**

Onion, Celery, Bacon, Hard Boiled Egg, Parsley, Whole  
Grain Mustard Dressing

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Chef-Carved Herb and Garlic-Crusted Prime Rib

Traditional Au Jus **GF/DF**

Wisconsin Fried Walleye

Lemon Wedges and Tartar Sauce

Herb Grilled Chicken Breast

Roasted Garlic Cream Sauce **GF**

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Loaded Mashed Potatoes **GF**

Cheddar, Bacon, Scallion, and Sour Cream

Wild Rice Pilaf **GF**

Oven Roasted Cauliflower, Broccoli and Carrots **GF**

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Dinner Rolls, Coffee, and Hot Tea

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**\$75 per person, plus tax and gratuity**

**\$150 + Tax Carving Fee**

#### Northern Italian Buffet

Cavatappi Pasta Salad **DF**

Grilled Zucchini, Grilled Yellow Squash, Grilled Red  
Onion, Roasted Bell Pepper, Fresh Basil and White  
Balsamic Dressing

Lemony Chickpea Salad **GF/DF**

Garbanzo Beans, Red Onion, Shaved Fennel, Fresh  
Parsley, Lemon Zest in a Lemon Vinaigrette

Antipasto Platter

Soppressata, Calabrese Salami, Tuscano Salami,  
Prosciutto, Asiago, Fontina and Gorgonzola with  
Fresh Strawberries, Crunchy Bread and Crackers

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Brodetto **GF**

Tomato-Based Seafood Stew with Fish, Shrimp,  
Squid, Garlic Rosemary, Onion, and Bay Leaf served  
with Creamy Polenta

Rosemary-Grilled Tri Tip of Sirloin **GF/DF**

Slow Roasted Medium Rare Sliced and Covered in  
Rosemary and Balsamic Reduction

Rigatoni Bolognese

Traditional Tomato Ragu of Beef Pork and Veal, a  
Touch of Cream tossed with Rigatoni Pasta, Italian  
Parsley and Parmesan Cheese

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Roasted Zucchini, Yellow Squash,  
Bell Pepper and Red Onion **GF/DF**

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Dinner Rolls and Butter, Coffee, Hot Tea

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**\$80 per person, plus tax and gratuity**

*Prices are subject to change. Items are based on availability.*



## WEDDING MENU

### *Dinner Buffets*

#### **“Jazz on the Vine” Buffet**

Spinach & Strawberry Salad **GF**  
Toasted Almonds, Wisconsin Goat Cheese, Balsamic Poppy Seed Dressing

Waldorf Salad **GF**  
Baby Greens, Honeycrisp Apples, Celery, Creamy Cider Dressing

Exotic Grain and Shrimp Salad **GF/DF**  
Cucumber Dill Dressing

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Grilled New York Strip Steak with Pinot Noir Shallots and Red Wine Demi **GF/DF**

Oven Roasted Greek Chicken Bake **GF**  
Tomato, Green Beans, Olives, Feta Cheese, Parsley, Rosemary, Thyme

Classic Sole Meunier  
Pan Fried Sole, Lemon, Capers, Butter, Italian Parsley

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Oven-Roasted Yukon Gold Potatoes with Red Onions and Herbs **GF/DF**

Medley of Asparagus, Carrots and Peppers **GF/DF**

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Dinner Rolls and Butter, Coffee, Hot Tea

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**\$80 per person, plus tax and gratuity**

*Prices are subject to change. Items are based on availability.*



## WEDDING MENU

### *Plated Dinners*

All entrées are served with Soup or Salad, Dinner Rolls  
Coffee, Hot Tea, and Milk.

#### SOUP

*Additional \$5 if added with salad*

**Creamy Chicken Wild Rice GF**

**Corn and Sausage Chowder GF**

**Beef Barley GF/DF**

#### SALAD

*Choice of one salad*

*Additional \$5 if added with soup*

**Fresh Garden Salad GF/DF**

*Spring Greens, Grape Tomato, Cucumber, Carrot Threads  
with Balsamic Dressing*

**Caesar Salad**

*Heart of Romaine, Creamy Caesar Dressing, Croutons, Parmesan*

**Kale Bacon Salad GF**

*Baby Kale, Bacon Bits, Hard Boiled Egg, Feta Cheese, Grape Tomatoes, Honey Horseradish Vinaigrette*

#### CHILDREN'S DINNER

**Buttered Noodles \$18**

*Fruit Cup*

**Breaded Chicken Tenders and French Fries \$18**

*Fruit Cup*

*Prices are subject to change. Items are based on availability.*



## WEDDING MENU

### *Plated Dinners*

*Limited to three selections.*

All entrées are served with Soup or Salad, Dinner Rolls  
Coffee, Hot Tea, and Milk.

#### ENTRÉES

6 oz. Roasted Top Sirloin Steak \$50 GF/DF  
*Red Wine Demi Glaze*

6 oz. Seared Pepper Crusted  
Beef Tenderloin \$75 GF  
*Deglazed with cognac, finished with cream*

12 oz. New York Strip Steak \$60 GF/DF  
*Herb Roasted Wild Mushroom*

10 oz. Braised Short Rib \$55 GF/DF  
*Bacon Demi Glaze*

Herb Roasted Chicken Breast \$50 GF/DF  
*Balsamic Orange Chicken Jus*

Parmesan Chicken Breast \$46  
*Lemon Caper Sauce*

Pistachio Crusted Salmon \$48 GF  
*Blood Orange and Fennel Butter Sauce*

Cilantro Lime Shrimp Skewers \$48 GF  
*Coconut Beurre Blanc*

#### CHOICE OF VEGETABLE

*Select One for All Entrées*

Herb Roasted Green Beans GF/DF

Oven Roasted Brussel Sprouts GF/DF

Rosemary Honey Glazed Carrots GF/DF

Oven Roasted Asparagus GF

Butter Roasted Broccoli GF

#### VEGETARIAN ENTRÉES

Orecchiette Pasta \$40 DF  
*Butternut Squash, Broccoli Rabe, Bell Peppers, Roasted Garlic  
Wine Sauce*

Potato Gnocchi \$40  
*Shitake Mushroom, Peas, Garlic Cream Saucer*

Mushroom Ricotta Ravioli \$40  
*Truffle Creamed Spinach, Marsala Mushroom Cream Sauce*

Ratatouille Risotto \$40 GF  
*Creamy Risotto, Zucchini, Yellow Squash, Eggplant,  
Red Onion, Tomato*

#### COMBO PLATES

4 oz. Beef Tenderloin and Gulf Shrimp \$82 GF  
*Sauce Foyot*

4 oz. Beef Sirloin and Herb Breaded Chicken \$70  
*Whole Grain Mustard Cream Sauce*

#### CHOICE OF STARCH

*Select One for All Entrées*

Oven Toasted Yukon Potatoes GF/DF

Buttery Whipped Yukon Potatoes GF

Cheesy Gratin Potatoes GF

Wild Rice Pilaf GF

Mushroom Risotto GF

*Prices are subject to change. Items are based on availability.*



## WEDDING MENU

### *Desserts*

\$8 per person

**Flourless Chocolate Cake GF**

**Carrot Cake with Cream Cheese Frosting and Walnuts**

**Lemon Mascarpone Cream Cake**

**New York Cheesecake with Fresh Berry Garnish**

### *Late Night Celebration Additions*

Minimum of 50 pieces.

#### **Grilled Cheese and Tomato Soup Chasers**

*Wisconsin Cheddar, Tomato Basil Soup*

\$400 plus tax and gratuity, 100 pieces

#### **Milk and Cookies GF**

*Chocolate Chip Cookies and Milk Shooters*

\$275 plus tax and gratuity, 100 servings

#### **Pizza**

*16" Handmade Pizza*

*Pepperoni, Italian Sausage, Cheese, Vegetable*

\$30 plus tax and gratuity

#### **Coffee and Donuts**

*Cinnamon Donut Holes with Individual Coffee*

\$325 plus tax and gratuity, 100 servings

#### **Soft Pretzel Display**

*Milwaukee Pretzel Co. Pretzels with toppings of Salt, Cinnamon and Sugar, or Everything and Dipping Sauces of Root Beer Mustard, Beer Whole Grain Mustard, and Nacho Cheese*

\$400 plus tax and gratuity

#### **Croque Monsieur**

*Toasted Ham and Cheese Sandwiches*

\$400 plus tax and gratuity, 100 pieces

#### **Mini Bratwurst Sliders DF**

*Ale Braised Sauerkraut, Brown Mustard*

\$425 plus tax and gratuity, 100 pieces

*Prices are subject to change. Items are based on availability.*



## WEDDING MENU

### *Beverages*

Soft Drinks.....	\$4
Domestic Beer.....	\$5
Imported Beer / Microbrews.....	\$6
Hard Seltzers.....	\$6
House Wine by the Glass.....	\$7
Call Selections.....	\$7
Premium Selections.....	\$8
Prestige Selections.....	\$9
Cordials.....	\$6–12
1/2 Barrel of Domestic Beer.....	\$350
1/2 Barrel of Imported & Micro Beer.....	\$400–450 based on selection

Subject to tax and gratuity.

#### Bloody Mary Bar

*Per Hour*

Premium Vodkas, Homemade Bloody Mary Mix,  
Traditional Garnishes  
\$20 per person, plus tax and gratuity

#### Mimosa Bar

*Per Hour*

California Sparkling Wine and Orange Juice  
\$16 per person, plus tax and gratuity

#### Call Selections

Svedka Vodka	Jim Beam Rye Bourbon
Kessler Whiskey	Captain Morgan Spiced Rum
Southern Comfort Whiskey	Bacardi Limón
Canadian Club Whiskey	Malibu Rum
Seagram's 7 Whiskey	Conciere Tequila
Mt Royal Light Whiskey	J&B Scotch
Conciere Brandy	Triple Sec
Conciere Gin	Peachtree Schnapps
Jägermeister	DeKuyper Amaretto
Dr. McGillicuddy's	Peppermint Schnapps
Jim Beam Bourbon	

#### Premium Selections

Tito's Vodka
Korbel Brandy
Tanqueray Gin
Jack Daniel's Whiskey
Jack Daniel's Fire
Jameson Whiskey
Dewar's Scotch
Kahlúa
Baileys Irish Cream
Conciere Amaretto

#### Prestige Selections

Grey Goose Vodka
Ketel One Vodka
Ketel One Citroen Vodka
Crown Royal Whiskey
Johnnie Walker Black Scotch
Hendrick's
Maker's Mark Bourbon
Patrón Tequila

*\$50 bartender fee per hour, per bartender, plus tax.*

*Bartender fee waived if beverage sales exceed \$300 (not including tax and gratuity).*

*Prices are subject to change. Items are based on availability.*



## WEDDING MENU

### *Wine*

#### **House Wine**

\$34 per bottle, plus tax and gratuity

Whites: Chardonnay, Pinot Grigio, Moscato, Sauvignon Blanc

Reds: Merlot, Cabernet Sauvignon, Pinot Noir

#### **Sparkling Wine**

\$34 per bottle, plus tax and gratuity

Spumante, Brut

#### **Non-Alcoholic Wine / Sparkling**

\$15 per bottle, plus tax and gratuity

Additional Wine List Available

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### *Beer*

#### *Half-Barrel Prices*

#### **Domestic**

Budweiser

Bud Light

Busch Light

Coors Light

Michelob Ultra

Miller Lite

\$350 plus tax and gratuity

#### **Wisconsin Favorites**

New Glarus Spotted Cow

Blue Moon

Schlitz

Three Sheeps Brewing

\$400 plus tax and gratuity

#### **Imports**

Harp, Ireland

Heineken, Amsterdam

Stella Artois, Belgium

Smithwick's Irish Ale, Ireland

Hacker-Pschorr Weiss, Germany

Price based on selection

*Additional selections are available upon request.*

*Select brands are subject to a restocking fee of \$30 per barrel.*

*Prices are subject to change. Items are based on availability.*

# Catering Policies

1. **Guarantee:** A guarantee of attendance must be received before 11AM CST, ten (10) business days prior to event. If no final guarantee is provided, the contracted estimated attendance will be charged. No reductions in guarantee will be accepted less than four business days prior to event. All charges will be based upon guarantee or actual number of attendees, whichever is greater.
2. **Liability:** The Osthoff Resort assumes no responsibility for items left in Conference areas. You/your group is responsible for all damage to the facilities caused by your group's attendees. All event/wedding decorations must be removed at event conclusion unless prior arrangements have been made. A per-day storage charge will apply for all items left overnight in the ballroom. Affixing anything to the walls, doors or ceilings of event rooms or the hotel lobby must have prior approval. Please refer all requests to your Conference Service Manager.
3. **Taxes and Pricing:** All Federal, State and Municipal taxes are applicable and will be assessed to all goods and services (including 20% gratuity). Current sales tax is 5.5%.
4. **Food and Beverage Services:** All food and beverages served at functions must be supplied by the hotel (exception: wedding cakes). Remaining food may not be taken off premises, in accordance with state food safety regulations. Please note that sales and service of alcoholic beverages are regulated by the State of Wisconsin, therefore, guests are not permitted to bring alcoholic beverages into meeting/event spaces, including outdoor events. Menus and prices are subject to change at any time.
5. **Function Space:** The hotel reserves the right to adjust the room assignment based upon the actual number guaranteed. Changes in banquet room arrangements within 24 hours will be subject to additional labor charges. The guest agrees to begin the function at the scheduled time and agrees to have guests vacate the designated function space at the closing hour indicated on the Banquet Event Order.
6. **Banquet Room Restrictions:** The Osthoff Resort reserves the right to inspect and control all private functions. Liability for damages to the premises will be charged to the representative making the arrangements at the actual repair or replacement cost. Please note the following:
  - a) Tape, nails, pushpins or potentially damaging fasteners MAY NOT be used to hang signs or other materials on the walls in the hotel. Easels are available through our Audio Visual department for this purpose.
  - b) Posters or signs may not be placed in the hotel lobby without prior permission.
  - c) Banners may be hung with approval and coordination through the Catering Department.
  - d) Table confetti/scatter, and/or loose sand are not permitted. You are welcome to use sand in containers.
  - e) Artificial flower petals are not permitted for scattering at outdoor events. Fresh flower petals are acceptable, as they are biodegradable. Flower petals are not allowed indoors.
  - f) Candles must be enclosed in glass containers.
7. **Deposit/Payments:** The following payments must be made in advance of the function unless credit has been established to the satisfaction of the hotel:

Deposits are required for all weddings, social functions and holiday parties.

A non-refundable deposit of \$1,000 is required with the return of the signed contract to ensure your space as definite. 50% of the food and beverage minimum is due 60 days before the reception.

The remaining 100% of the total anticipated costs must be paid two (2) weeks prior to the function by cash, certified bank check, cashier's check or credit card.

All groups approved of direct billing will agree to payment terms of 30 days with credit card on file.

A finance charge of 1.5%/month (18% annual) will be applied to the unpaid balance after 30 days, if the group was approved for direct billing status.

Refer to group contract for cancellation fees.
8. **Subcontractors:** The Catering Department is happy to refer florists, decorators, musicians or photographers. All subcontractors must abide by hotel policies as established by The Osthoff Resort.
9. **Outdoor Functions:** All outdoor food and beverage service will incur a \$3 per person surcharge. An outdoor set-up fee TBD, in addition to a tent rental, will be charged for all tent events. Group's decision to move indoors based on weather conditions must be made no less than 4 hours prior for non-tented events and 24 hours for tent events. Requests received outside these time parameters will incur additional labor charges. The hotel reserves the right to make the final decision regarding outdoor functions. Outdoor functions, including bonfires, have an end time of 11PM per the Village of Elkhart Lake's noise ordinance.
10. As required by the Americans with Disabilities Act, our meeting facilities are accessible by persons with disabilities

## NOTE:

- Fireworks, Chinese lanterns, and /or sparklers are illegal in Sheboygan County and not permitted.
- On-site floral design must be limited to items that cannot be constructed before delivery. All requests for separate space for this purpose will incur a daily room rental/cleaning fee.

