

New Berlin Hills
W E D D I N G S

V I S I T U S A T :

13175 W. Graham St.
New Berlin, WI 53151
newberlinhillsgolf.com
262-780-5200
hradewahn@newberlinhillsgolf.com





ALL WEDDING PACKAGES INCLUDE:

- Tables, chairs, silverware, glassware, and china
- White or Ivory Table Linens
- Your choice of over ten napkin colors
- Bartenders and waitstaff
- Fully stocked bar
- Complimentary cake cutting
- 15ft by 18ft dance floor
- Free parking
- Access to outdoor verandas
- Scenic golf course views

NOVEMBER - MARCH

SATURDAY

Food and Beverage Minimum: \$5,000
Rental Fee: \$1,050

FRIDAY & SUNDAY

Food and Beverage Minimum: \$4,000
Rental Fee: \$1,050

APRIL - OCTOBER

SATURDAY

Food and Beverage Minimum: \$6,000
Rental Fee: \$1,050

FRIDAY & SUNDAY

Food and Beverage Minimum: \$5,000
Rental Fee: \$1,050

Quincy

Celebrations

0 - 49 GUESTS

\$250

50 - 100 GUESTS

\$350

101 - 150 GUESTS

\$400

151+ GUESTS

\$450

Ceremonies may start at 4PM

B E E R & W I N E

Unlimited soft drinks

All Domestic beers

All Microbrew beers

All Wine Varieties

Coffee and Hot Tea Station

1ST HOUR:\$10 PER PERSON
EACH ADDITIONAL
HOUR:\$7.00 PER PERSON

S T A N D A R D

Unlimited soft drinks

All Domestic beers

All Microbrew beers

All Wine Varieties

Rail Cocktails

Coffee and Hot Tea Station

1ST HOUR:\$11 PER PERSON
EACH ADDITIONAL
HOUR:\$8.00 PER PERSON

P R E M I U M

Unlimited soft drinks

All Domestic beers

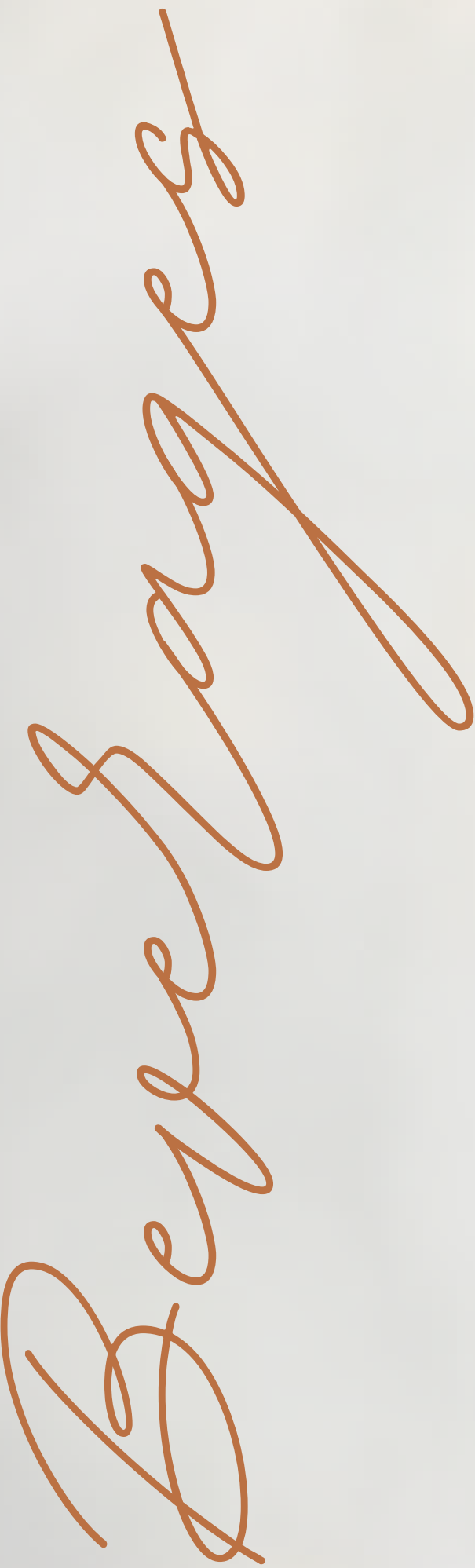
All Microbrew beers

All Wine Varieties

Premium Cocktails

Coffee and Hot Tea Station

1ST HOUR:\$15 PER PERSON
EACH ADDITIONAL
HOUR:\$10.00 PER PERSON





PACKAGES

PACKAGE 1 | \$52.00

One Hot Appetizer & One Cold Appetizer
Dinner Rolls
Spring Green Salad with Balsamic Dressing
Signature Combination Plate

PACKAGE 2 | \$62.00

Two Hot Appetizer & Two Cold Appetizer
Fruit Display or Vegetable Crudite
Dinner Rolls
Spring Green Salad with Balsamic Dressing
Signature Combination Plate

PACKAGE 3 | \$82.00

Two Hot Appetizer & Two Cold Appetizer
Choice of Two: Fruit Display, Vegetable Crudit  or Cheese & Sausage Display
Dinner Rolls
Spring Green Salad with Balsamic Dressing
Signature Combination Plate - Including Filet Mignon at no extra charge
Champagne Toast
1-Hour Open Bar (Tap Beer, Wine, Rail Mixers)

Appetizers

C O L D A P P E T I Z E R S

Tomato Basil Bruschetta

Gorgonzola, Apple, Walnut & Honey Phyllo

Hummus Sundried Tomato Crostini's

Pesto Mozzarella Crostini's

Caprese Skewers with Balsamic Glaze

Crostini with Herb Goat Cheese & Olive Tempenade

H O T A P P E T I Z E R S

Vegetable Egg Rolls

Meatballs - BBQ, Marinara, Swedish or Bourbon Glaze

Spinach and Artichoke Dip

Bacon Wrapped Smokies in BBQ Honey Bourbon Sauce

Herb Cheese Stuffed Mushrooms

Boneless Wings - BBQ, Buffalo, or Garlic Parmesan

Hawaiian Chicken Skewers

Entrees

C H I C K E N

Bruschetta Parmesan Crusted Chicken
Crusted Chicken with Basil Cream Sauce
Crusted Chicken with Roasted Red Pepper Sauce
Prosciutto-Wrapped Chicken with Creamy Alfredo

P O R K

Baked Pork Chop with Cherry Herb Sauce
Roasted Pork Tenderloin Medallions with Sweet Bourbon Glaze

B E E F

Tenderloin Medallions with Peppercorn Demi Glaze
Grilled Sirloin with Teriyaki Glaze
Filet Mignon with Garlic Herb Butter (Additional \$5.00)

S E A F O O D

Siracha Glazed Salmon
Garlic Shrimp Skewers

S I D E S

Garlic Mashed Potatoes
Roasted Rosemary Yukon Potatoes
Roasted Red Potatoes
Wild Rice
Vegetable Medley
Green Beans with Almonds
Asparagus with Lemon Butter

late night APPETIZERS

PIZZA | \$17 EACH

Variety of Meat, Vegetable, and Cheese Pizzas

NACHO BAR | \$12 PER PERSON

Beef, Salsa, Cheese, Sour Cream, Guacamole, Jalapenos, Shredded Lettuce, and Tortilla Chips

FRUIT & VEGETABLE DISPLAY | \$200

Seasonal display of fresh fruit with yougurt dipping sauce and fresh veggies served with ranch and dill dip

CHEESE & SAUSAGE DISPLAY | \$120

Assortment of Wisconsin Cheese and Sausages

Snap Shots

