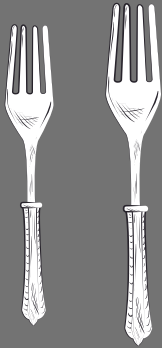
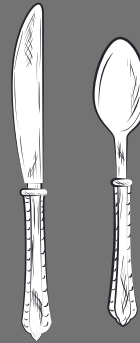


**BRIDGEWOOD RESORT
HOTEL AND
CONFERENCE CENTER**

1000 CAMERON WAY
NEENAH, WI 54956
920-720-8000



SHOWERS AND GIFT OPENINGS



PACKAGES

BREAKFAST PASTRY | 149

3 dozen pastries and donuts, 2 gallons of coffee, fruit juice

COCKTAIL SANDWICH | 229 SERVES 25

Cocktail Sandwiches, vegetable tray, kettle chips, dip, condiments, 2 gallons punch or lemonade

BRUNCH

SUNRISE BUFFET | 15.99 PP

Egg, bacon, sausage, potato, pastry, muffin, juice, coffee, tea, milk

CREATE-A-PLATE | ASK FOR PRICE

Create your own unique brunch plate. Ask associate for details.

*Minimum 25 people. \$50 upcharge if under 25.
All buffets served with coffee.

ALA CARTE

CROISSANT SANDWICH | 4.99

FRUIT YOGURT | 3.49

HEALTH & ENERGY BARS | 3.99

FRESH-CUT FRUIT | 45.99 SERVES 25

ASSORTED BAGELS | 25.99 DZ

BREAKFAST BURRITOS | 4.99

LUNCH

SOUP & SALAD BUFFET | 16.99 PP

Choice of soup, mixed green salad, grape tomatoes, tri-color carrots, fresh cucumbers, grilled chicken, seasonal toppings, Ranch, French, specialty dressing of the day, pasta salad, potato salad, fresh fruit tray, warm dinner rolls, assorted house-baked cookies, brownies, bars

HOT SANDWICH BUFFET | 17.99 PP

Choice of two: hot beef, roast turkey, smoked shredded BBQ pork, Sheboygan rolls, potato salad, coleslaw, pickles, pasta salad, fresh fruit bowl. cookies, brownies, bars

SOUP & SANDWICH BUFFET | 18.99 PP

Soup du jour, sliced roast turkey, smoked ham, roast beef, assorted breads, pasta salad, potato salad, assorted Wisconsin cheeses, sliced tomatoes, onions, pickles, kettle chips, baked cookies, brownies, bars

CREATE-A-PLATE | ASK FOR PRICE

create your own salad or sandwich plate.

MIMOSAS | 30.00 PER PITCHER

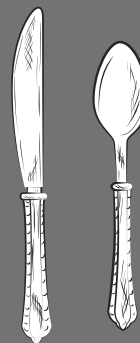
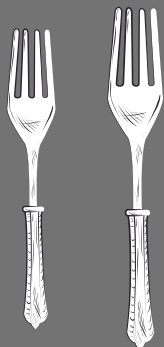
BLOODY MARYS | 45.00 PER PITCHER

COFFEE | 26.99 PER GALLON

INFUSED WATER | 16.99

2 gallons, assorted flavors

SPARKLING WATER | 2.79



CHOOSE FROM OUR CUSTOMIZABLE BEVERAGE PACKAGES OR A LA CARTE. BEVERAGE PACKAGES START AT TIME OF SOCIAL AND CONTINUE UNTIL MIDNIGHT. MINIMUM 100 PEOPLE REQUIRED FOR PACKAGES.

PACKAGES

RAIL MIXERS PLUS | 11.99 PP

Includes rail mixers, one type of domestic draft, and soft drinks

WINE PLUS | 12.99 PP

Includes house wine, one type of domestic draft, and soft drinks

WINE & RAILS PLUS | 16.49 PP

Package includes rail brand cocktails, house wines, one type of domestic tap beer, soft drinks

GOLDEN | 23.99 PP

Package includes rail brand cocktails, call brand cocktails, house wines, one type of domestic beer, soft drinks

PACKAGE ADD-ONS

Add domestic beer | 1.59 PP

Add Leinekugel beer | 1.99 PP
(minimum 150 people)

Add craft beer | 2.49 PP
(minimum 150 people)

AGES:

11-20 YRS | 5.99 PP

3-10 YRS | 2.49 PP

A LA CARTE

HALF BARREL DOMESTIC BEER | 295

SPECIALTY BEER | ASK FOR PRICE

QUARTER BARREL DOMESTIC | 185

DOMESTIC BEER | 4.50 BOTTLE

CRAFT/IMPORT BREW | 5.50 BOTTLE

HOUSE WINE | 7.00 GL | 26.99 BOTTLE

Cabernet, Chardonnay, Merlot, Pinot Grigio, Moscato, Sauvignon Blanc, Pinot Noir

UPSCALE WINE | ASK FOR PRICE

RAIL COCKTAILS | 5.00 GL

CALL COCKTAILS | 6.00 GL

PREMIER COCKTAILS | 7.00 GL

SOFT DRINKS | 2.25 GL

BOTTLED WATER | 2.69

INFUSED WATER | 16.99

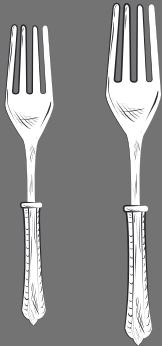
2 gallons, assorted flavors

COFFEE

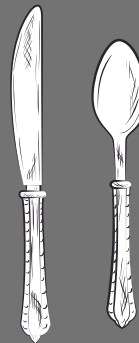
Traditional Brewed | 26.99 per gallon

Cold brewed | 28.99 per gallon

Premier Service | 1.99 PP additional



HORS D'OEUVRES



****ALL ITEMS 50 PIECES UNLESS OTHERWISE NOTED.
OPTIONAL BUTLER \$20 EACH PER HOUR.**

HOT

VEGETARIAN SPRING ROLLS | 84

Sweet chili dipping sauce

BBQ COCKTAIL FRANKS | 75 FOR 100

CRIMINI MUSHROOM CAPS | 115

Sausage or vegetarian

SEAFOOD STUFFED MUSHROOMS | 149

FLAKY SPINACH TRIANGLES | 93

SPINACH AND ARTICHOKE DIP | 103

BUFFALO CHICKEN DIP | 103

CURRIED CHICKEN SATAY | 105

TERIYAKI BEEF SATAY | 105

BRAT COINS WITH BREWPUB

MUSTARD SAUCE | 79

CRAB RANGOONS | 93

ITALIAN SAUSAGE BITES | 84

MINI CRAB CAKES | 139

HOT SLIDERS | 103

Choice of BBQ pulled pork, shredded chicken
with gravy or shredded beef.

CHICKEN WINGS | 89

Ranch or bleu cheese dipping sauces

COLD

ASSORTED COCKTAIL SANDWICHES | 125

CHEF'S CHOICE CANAPES | 93

RASPBERRY BRIE FILO CUPS | 103

HAM ROLL-UPS | 97

MEDITERRANEAN PINWHEEL WRAPS | 83

SOUTHWEST PINWHEEL WRAPS | 83

TRIO DEVEILED EGGS | 93

TOMATO CAPRESE SKEWERS | 93

ANTIPASTO SKEWERS | 115

FRUIT KABOBS | 127

COLD SMOKED LOX SALMON BITES | 95

KETTLE CHIPS & ONION DIP | 51

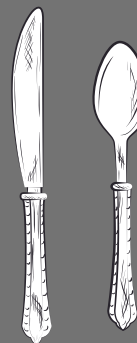
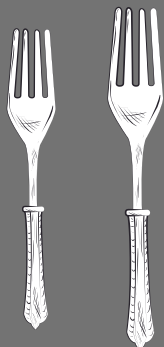
SERVES 25

MINI PRETZELS & BEER MUSTARD | 27

SERVES 25

CANDIED BACON | 39 PER POUND

***ADDITIONAL 20% SERVICE CHARGE AND 5% SALES TAX APPLIES**



HORS D' OEUVRE SIGNATURES & DISPLAYS

****ALL ITEMS 50 PIECES UNLESS OTHERWISE NOTED. OPTIONAL
BUTLER FOR PER PIECE ITEMS \$20 EACH PER HOUR.**

SIGNATURES

MEATBALLS | 95

Swedish, BBQ or teriyaki

BRUSCHETTA STATION | 91

Tomato relish, parmesan cheese, crostini

BACON-WRAPPED GOAT CHEESE

PEPPADEWS | 121

BACON-WRAPPED SCALLOPS |

MARKET PRICE

BACON-WRAPPED JUMBO SHRIMP

| 231

BACON-WRAPPED WATER CHESTNUTS

| 103

BACON-WRAPPED BRAT COINS | 109

SMOKED SALMON DISPLAY | 154

TACO TRAY | 75 SERVES 25

DISPLAYS

ANTIPASTO | 154 SERVES 50

Marinated vegetables, Italian meats, cheese

IMPORTED AND DOMESTIC

CHEESE DISPLAY | 199 SERVES 50

With assorted crackers

WISCONSIN CHEESE DISPLAY | 179

SERVES 50

With assorted crackers

FRESH FRUIT DISPLAY | 149 SERVES 50

Seasonal fruit

FRESH VEGETABLE CRUDITE | 109

SERVES 50

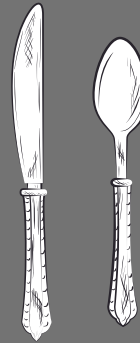
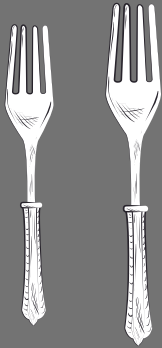
With dill dip

CHAMPAGNE SHRIMP COCKTAIL

16-20 PER LB - 2.75 PER PIECE

21-25 PER LB - 2.00 PER PIECE

***ADDITIONAL 20% SERVICE CHARGE AND 5% SALES TAX APPLIES**



PLATED ENTREES

**PLATED DINNERS INCLUDE MIXED GREEN SALAD, ROLLS & BUTTER,
CHEF CHOICE POTATO OR RICE, SEASONAL VEGETABLE.**

BEEF & PORK

HERB MARINATED BONELESS PORK CHOP* | 22.99

Herb marinated pork chop, cranberry demi - GF

CLASSIC DIJON PORK LOIN | 22.99

Bacon-wrapped loin, Dijon rosemary sauce - GF

WHISKEY SMOKED BRISKET | 26.99

Whiskey BBQ sauce, french fried onions

TENDERLOIN MEDALLIONS | 31.99

Tenderloin medallions, roasted shallot &
rosemary demi glace - GF

FILET OF SIRLOIN | 25.99

Cognac demi glace - GF

SMOKED BLEU CHEESE BRULEED TENDERLOIN | 31.99

Marinated tenderloin, smoked bleu cheese,
bruleed orange sugar - GF

GRILLED NEW YORK STRIP | 32.99

Grilled & marinated New York Strip, red wine
demiglace - GF

GRILLED CHIMICHURRI FLANK STEAK | 25.99

Grilled & sliced marinated flank steak,
chimichurri sauce, roasted tomatoes - GF

CHICKEN

BRIDGEWOOD GARDENS CHICKEN | 22.99

Airline chicken breast, herbs, champagne & olive oil
marinade, demi-glace - GF

CHICKEN BREAST BRIDGEWOOD | 23.99

Smoked Gouda & wild rice, supreme sauce - GF

DOOR COUNTY CHICKEN OLD FASHIONED | 22.99

Airline chicken breast, brandy & orange
marinade, cherry bitter demi poulet - GF

GRILLED CHICKEN CAPRESE | 23.99

Boneless chicken breast, roasted cherry
tomatoes, mozzarella, basil, balsamic glaze - GF

CHICKEN PICCATA | 23.99

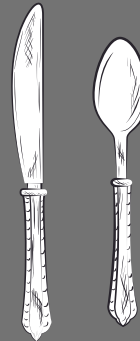
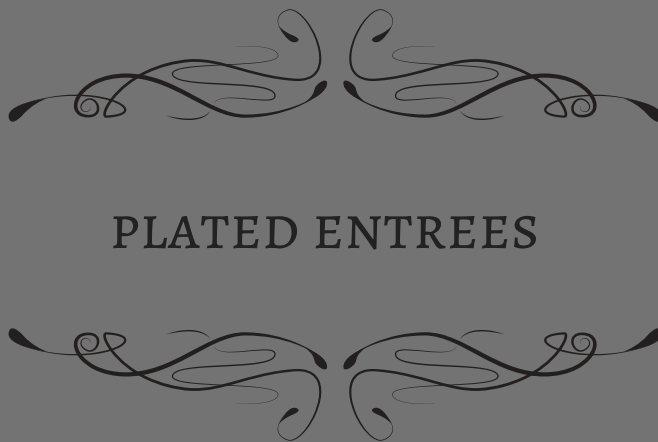
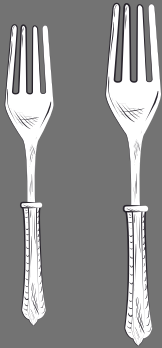
Boneless chicken breast, pesto, capers, lemon

ROAST CHICKEN | 23.99

Half chicken, country stuffing, garlic mashed
potatoes, gravy

****Steaks are generally served medium to medium-rare.
Consuming raw or undercooked animal foods
may increase your risk of foodborne illness.**

**** Two main entrees, a vegetarian selection and
children's selection at menu price.
Additional entrees \$2 add-on per plate**



ALL PLATED DINNERS INCLUDE MIXED GREEN SALAD, ROLLS & BUTTER, CHEF CHOICE OF POTATO OR RICE, SEASONAL VEGETABLE.

SEAFOOD

BUTTER BAKED HADDOCK | 21.99

Butter, bread crumbs, herbs

JUMBO SHRIMP CARBONARA | 26.99

Double smoked bacon, lemon, tomatoes, parmesan, carbonara cream served over pasta

ORANGE GLAZED SALMON | 25.99

Salmon fillet, orange marmalade, scallions - GF

HOISIN GLAZED SALMON | 25.99

Salmon fillet, hoisin glaze, sesame seeds, scallions - GF

CHILDREN

GOLDEN BREADED CHICKEN TENDERS & TOTS | 11.99

GRILLED CHEESE & TOTS | 11.99

GRILLED CHICKEN WITH MAC-N-CHEESE OR MASHED POTATOES | 11.99

ALL CHILDREN'S MEALS COME WITH CHEF'S CHOICE VEGETABLE

VEGETARIAN

STIR FRY | 20.99

Mixed vegetables, sesame seeds, stir fry sauce, ginger rice - Vegan

RAINBOW TORTELLINI STUFFED PEPPER PRIMAVERA | 21.99

Roasted vegetables, tortellini, pesto Alfredo sauce, sweet bell pepper

ARTICHOKE PICCATA | 20.99

Pasta, artichoke hearts, capers, parmesan, roasted cherry tomatoes, onion, lemon

GRILLED PORTABELLA MUSHROOM | 22.99

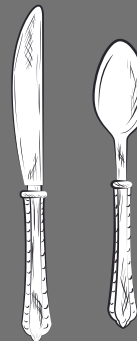
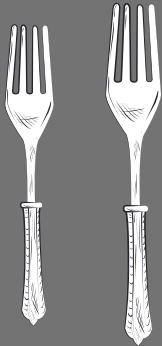
Portabella mushrooms, roasted red pepper, quinoa, feta, shallot cream, seasonal vegetable - GF

MEDITERRANEAN STUFFED PEPPER | 19.99

Sweet bell pepper, quinoa, feta, tomatoes, herbs - GF

**DUET ENTREES AVAILABLE.
SELECT TWO OF YOUR FAVORITE
ENTREES FOR ONE PLATE.
PRICING TO BE PROVIDED BY
YOUR SALES REPRESENTATIVE.**

**** Two main entrees, a vegetarian selection and children's selection at menu price.
Additional entrees \$2 add-on per plate**



****MINIMUM OF 25 PEOPLE. UPCHARGE OF \$50 FOR GROUPS UNDER 25.**

CLASSIC

THE BRIDGEWOOD BUFFET | 23.99 PP

Roasted chicken plus choice of one: sliced sirloin of beef, dark ale mustard ham, cabernet tenderloin tips, herb roasted pork loin or butter baked haddock. Fresh vegetable crudité, vegetarian pasta salad, potato salad, fresh fruit tray, potato, seasonal hot vegetable, rolls

THE CAMERON BUFFET | 26.99 PP

Choice of two: sliced sirloin of beef, tenderloin tips bordelaise, herb roasted chicken, herb rubbed pork loin, chicken breast Bridgewood, bourbon brown sugar salmon or baked haddock. Tossed salad, dressing, fresh vegetable tray, whole smoked salmon, fresh fruit tray, pasta salad, seasonal vegetable, potato, rice, rolls

LAND, SEA & AIR BUFFET | 31.99 PP

Sliced tenderloin, roasted chicken, butter baked haddock. rainbow mixed greens salad, dressings, potato salad, pasta salad, salmon display, fresh fruit display, vegetable crudité, chef's choice potato, rice pilaf, seasonal vegetable | 50 person min.

THEMED

THE ITALIAN BUFFET | 23.99 PP

Chicken piccata, meat lasagna, cheese tortellini with pesto cream, mixed green salad, tomato cucumber and feta insalata, chef's choice vegetable, garlic bread

TAILGATER BUFFET | 23.99 PP

Burgers, brats, brioche buns, Wisconsin cheeses, summer sausage, potato chips, beer baked beans, potato salad, coleslaw, deviled eggs, local cheese curds.

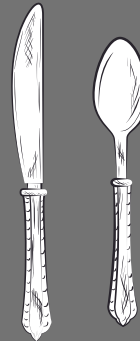
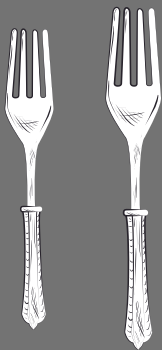
WESTERN BUFFET | 25.99 PP

BBQ baby back ribs, smoked brisket, herb roasted chicken, Tex-Mex corn, coleslaw, cowboy caviar, baked beans, corn bread, cheesy hash browns

WISCONSIN FISH FRY BUFFET | 24.99 PP

Fried perch, baked haddock, fresh vegetable tray, Wisconsin cheese & sausage tray, coleslaw, German potato salad, rosemary potatoes, vegetable medley, buttered rye bread, drawn butter, lemon wedges, tartar sauce.

**ADDITIONAL PROTEIN OR SALAD
OPTION TO ANY BUFFET | 2.99 PP**



FAMILY STYLE DINNER

HOUSE SALAD OR CAESAR SALAD AND ROLLS WITH BUTTER INCLUDED.

ADULTS 25.49 PP | KIDS(10-3) 13.49 PP

ENTREES

CHOOSE TWO

BEEF

Sirloin Medallions
Tenderloin Tips
Homestyle Meatloaf
Smoked BBQ Brisket

POULTRY

Roasted Chicken
Chicken Piccata
Chicken Marsala
Roast Turkey

PORK

Grilled Pork Chop
Garlic Herb Pork Loin
Bacon Wrapped Pork Loin

FISH

Haddock with Gremolata
Beer Battered Cod

VEGETARIAN

Roasted Vegetable Tortellini Primavera
Grilled Stuffed Portabella Mushroom

ACCOMPANIMENTS

STARCH | CHOOSE TWO

Garlic Mashed Potatoes
Herb Roasted Potatoes
Wild Rice Pilaf
Buttered Noodles
Creamy Potato Salad
Italian Pasta Salad
Country Stuffing

VEGETABLE | CHOOSE ONE

Green Beans
Glazed Carrots
Lemon Broccoli
Sweet Corn
Seasonal Medley
Coleslaw
Root Vegetable

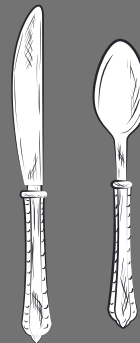
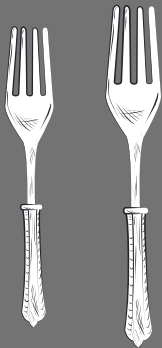
*ADD THIRD ENTREE OR ADDITIONAL
SIDE | 2.99 PP

PREMIER UPGRADE SUBSTITUTIONS | 2.00 PP

PROTEIN: Sirloin Filet with Red Wine Demi-glace, Chicken Caprese, Orange or Hoisin Glazed Salmon,

SIDES: Broccolini, Gourmet Mac and Cheese, Loaded Mashed Potato, Cheesy Hashbrowns,
Asparagus, Wild Mushroom Risotto, Gnocchi in Saged Brown Butter, Brussel Sprouts

*ADDITIONAL 20% SERVICE CHARGE AND 5% SALES TAX APPLIES



RESORT-STYLE DINNER

A MORE CASUAL AND FUN DINING STYLE WITH STATIONS SET UP AROUND THE ROOM. BEST SUITED FOR WEDDINGS OF 100-250. MAX TIME OF 90 MINUTES.

PACKAGES

SILVER | 25.99 PP

CHOICE OF 5:

Vegetable crudité display
Chips with house-made salsa
Pretzels with brew pub mustard
Mixed nuts
Chicken wings
Cheese & sausage display with crackers
Flatbread pizza bites
Watermelon feta cubes

GOLD | 30.99

CHOICE OF 7:

Vegetable crudité display
Taco dip with tortilla chips
Chicken satay with sesame peanut sauce
Swedish meatballs
Fresh fruit display
Cheese & sausage display
Deviled eggs
Pulled pork Sliders
Hummus with pita

PLATINUM | 37.99

CHOICE OF 9:

Imported cheese & sausage display
Assorted canapes
Assorted stuffed mushroom caps
Trio of deviled eggs
Fresh fruit display with yogurt dip
Swedish meatballs
Vegetable crudité display
Chicken or beef satay
Falafel balls with tzatziki sauce
Fried chicken & biscuit sliders

* ACTION STATIONS

(CHOOSE ONE)

Baked potato loading station
Hand-tossed wing bar
Pasta station
Mashed-potini bar
Walking taco bar
Loaded salad station

* CARVING STATIONS

(CHOOSE ONE)

Garlic herb roasted turkey
Brown sugar maple pork loin
Smoked beef brisket
Dark ale glazed ham
Sliced tenderloin
Slow roasted prime rib | Ask sales for pricing

***ADDITIONAL FEE OF \$50 PER HOUR PER CHEF APPLIES FOR CARVING STATIONS.**

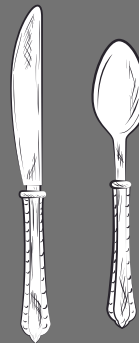
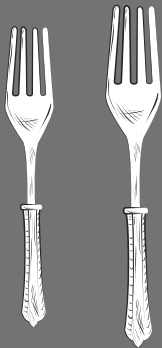
ADD-ONS

STARCH | 2.99 PP

VEGETABLE | 2.99 PP

MIXED GREENS WITH ASSORTED TOPPINGS | 2.99 PP

***ADDITIONAL 20% SERVICE CHARGE AND 5% SALES TAX APPLIES**



BRIDGEWOOD WEDDING DESSERTS

**CUSTOMIZE YOUR OWN ASSORTED DESSERT DISPLAY
AND MORE!**

DISPLAYS

CHOOSE 2 | 3.99 PP

CHOOSE 3 | 4.99 PP

CHOOSE 4 | 5.99 PP

- " Brownies, bars & cookies
- " Carrot cake
- " Chocolate covered mini cream puffs
- " Rice Krispy bars (Gluten Free)
- " Mini éclairs
- " Mini cheesecakes
- " Petit fours
- " Chocolate truffles (Gluten Free)

**RECEIVE A FREE 6" COUPLE'S CAKE WITH ANY
DESSERT DISPLAY PURCHASE**

*Minimum 50 guests for displays

DONUTS

ASSORTED BAKED DONUTS | 20.99 DZ

Choose from icing and filling flavors. Ask representative for current options.

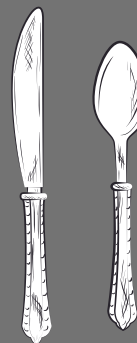
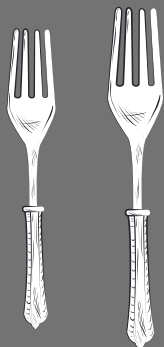
COFFEE

COFFEE | 26.99 PER GALLON

PREMIER COFFEE SERVICE | +1.99 PP

Chocolate shavings, sugar cubes, barrista sticks, cinnamon sticks and more. Add this service to your coffee order. (Coffee 26.99 per gallon)

*Additional 20% service charge and 5% sales tax applies.



DON'T GO HUNGRY...ORDER FROM THIS SELECTION OR MAKE A SPECIAL REQUEST.

SNACKS

HOT SLIDERS | 103

Choice of BBQ pulled pork, shredded chicken with gravy or shredded beef.

CHICKEN WINGS | 89 FOR 50

Buffalo, BBQ, teriyaki, PB&J

SALSA & CHIPS | 25 SERVES 25

NACHOS | 25 SERVES 25

POPCORN | 19.49 SERVES 25

MINI PRETZELS | 27 SERVES 25

BRIDGEWOOD SNACK MIX | 17.99 PER 2 LBS

KETTLE CHIPS & DIP | 51 SERVES 25

THEMED STATIONS | ASK FOR PRICE

Ball park station, Dairyland station or action station

FONDUE

SMORES CHOCOLATE FONDUE | 299

Strawberries, pineapple, marshmallows, pretzels, graham crackers

CLASSIC CHEESE FONDUE | 299

Gruyere white wine fondue, bread, tortilla chips, pretzels, vegetables

PIZZA

CHEESE | 16.99

PEPPERONI OR SAUSAGE | 18.99

GRILLED VEGGIE | 19.99

MARGHERITA | 20.99

SAUSAGE & PEPPERONI | 20.99

SMOKEHOUSE BBQ | 21.99

Chicken, double smoked bacon, hickory smoked barbecue, provolone, mozzarella blend, onions, bell peppers

WISCO SPECIAL | 22.99

Wisconsin brats, local aged cheddar and sweet peppadew peppers

THE MEAT LOVERS | 22.99

Local provolone, mozzarella blend, Italian sausage, pepperoni, ham

*Add meat | 2 per topping

*Add vegetable | 1 per topping

*All pizzas are 12" house-made

*Can substitute for 10" Gluten Free crust upon request

***Additional 20% service charge and 5% sales tax applies.**

BANQUET POLICIES

FOOD MINIMUM:

A food sales minimum is required to reserve the Marquette Ballroom or Wisconsin Room. This amount constitutes the minimum amount spent on food during the event and excludes bar charges, service charges and tax. If the food minimum is not met, the difference between actual food revenues and the minimum will be due.

FOOD AND BEVERAGE LAWS:

The sale and service of alcoholic beverages are regulated by the Wisconsin State Liquor Commission. As a licensee, the Best Western PREMIER Hotel & Convention Center is responsible for the administration of these regulations. It is our policy; therefore, that liquor cannot be brought into function room from outside resources (Wis. State 125.32 (6)).

Alcoholic beverages will be dispensed by a licensed bartender at all functions. Everyone consuming alcoholic beverages must be of legal drinking age.

No food may be allowed in any function room of the hotel from outside sources according to Wisconsin Administrative code (DH & SS, Section 196.07). The only exception is the wedding dessert that is purchased from a licensed vendor. Set up of wedding dessert is to be provided by vendor. For liability reasons, leftover food cannot be taken out of the function rooms or off the premises.

SERVICE CHARGE AND TAX:

A 20% service charge and 5% sales tax will be added to the final food and beverage items. The service charge is taxable by law in the state of Wisconsin.

MENU PRICE:

Menu selection, room set up and other wedding details must be submitted to your Event Manager six weeks prior to your wedding. The menu prices are our current rates and may be subject to change. Definite pricing will be confirmed 60 days prior to your wedding date. If you require special menus, our Event Manager will work with you in creating a special menu.