



Comfort Suites

JOHNSON CREEK

WEDDING MENU



(920) 699-2800 | 725 PARADISE LANE | JOHNSON CREEK | WISCONSIN | 53038

WWW.CSJOHNSONCREEK.COM

Hors d'Oeuvres

DISPLAYS

Displays sold according to the number of expected guests

ASSORTED CHEESE AND SAUSAGE PLATTER **8 pp**

ASSORTED CHEESE DISPLAY **6 pp**

VEGETABLE TRAY **3 pp**

FRESH FRUIT PLATTER **5 pp**

SPINACH YOGURT DIP **4 pp**

PINWHEEL SANDWICH TRAY **3 pp**

SWEET & SAVORY CHICKEN WINGS **6 pp**

SMOKED SALMON, SEAFOOD DISPLAY **6 pp**

CHEESE FILLED MARINARA **4 pp**

CARAMELIZED ZUCCHINI FLATBREAD **4 pp**

CHEFS SPECIALTY PIZZAS **5 pp**

CHICKEN TENDERS **5 pp**

HOT Selections

Priced per 50 piece tray

HONEY DIJON CHICKEN SATAYS **150**

BEEF SATAY Soy Glaze **175**

SWEDISH OR BBQ MEATBALLS **100**

BACON WRAPPED CHESTNUTS **100**

PORK DUMPLING POTSTICKERS **120**

MINIATURE PIZZAS **120**

ASPARAGUS IN PHYLLO **130**

PARMESAN ARTICHOKE BEIGNETS **200**

WISCONSIN CHEESE AND SAUSAGE TART **150**

BEEF TENDERLOIN CROSTINI, HORSERADISH AIOLI **275**

BACON, MUSHROOM AND SPINACH PIEROGIS **175**

SAVORY CHEESE FILLED CROQUEMBOUCHE **125**

CRAB STUFFED MUSHROOMS **175**

MINIATURE BAKED POTATO Brie & Wild Mushrooms **125**

SPANAKOPITA Spinach and Feta in Phyllo **110**

MINIATURE BEEF WELLINGTON **250**

PETITE QUICHE **145**

CRAB CAKES, REMOULADE SAUCE **225**

COCONUT SHRIMP **175**

RECEPTION SERVING SUGGESTIONS

3-5 Pieces per person before dinner

RECEPTION DINNER SUGGESTIONS

10-12 Pieces per person - Light

14-18 Pieces per person - medium

19-22 Pieces per person - full

COLD Selections

Priced per 50 piece tray

FRESH FRUIT SKEWERS **200**

BRUSCHETTA **150**

CUCUMBER ROLL **125**

CAPRESE SKEWERS **200**

PINWHEEL **110**

ROASTED GARLIC HUMMUS BAGETTES **110**

BEEF TENDERLOIN, BOURSIN ROULADE CROSTINI **275**

SHRIMP SKEWER Cilantro Lime Glaze **175**

CHERRY TOMATO, BOURSIN CHEESE **110**

AHI TUNA, WASABI AIOLI **250**

Prices are noted as per person, per quantity or per item and will be subject to prevailing service charge and sales tax.

Dinner Buffet

Dinner buffets are based on an hour and half duration

Starters - *pick two*

GREEN SALAD Tomatoes, Cucumbers, Carrots, Croutons

CAESAR SALAD Shaved Reggiano Parmesan Cheese, Croutons

CAPRESE SALAD Mozzarella, Roma Tomatoes, Basil, Balsamic Vinaigrette

SEASONAL FRUIT AND BERRIES

PASTA SALAD Orzo, Parmesan Cheese and Roasted Eggplant

NEW POTATO SALAD Mustard and Bacon Vinaigrette

CLASSIC POTATO SALAD

ASIAN VEGETABLE SLAW

Side Selections - *pick two*

GARLIC MASHED POTATOES

STEAMED BABY RED POTATOES

SMASHED RED POTATOES

CREAMY PARMESAN PASTA WITH FRESH BASIL

ROASTED VEGETABLE MEDLEY, OLIVE OIL, THYME

GREEN BEANS

ROASTED BRUSSEL SPROUTS

GRILLED ASPARAGUS

Main Entrée - *pick two or pick three*

CHICKEN MARSALA

PANKO HERB CRUSTED CHICKEN BREAST

GRILLED SALMON AND HERBS

CHEESE AND ONION ENCHILADAS

ITALIAN SAUSAGE LASAGNA

ROAST PORK LOIN, CRANBERRY GLAZE

TENDERLOIN TIPS

Two Entrées

33 per person

Three Entrées

38 per person

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Plated Entrées

Dinner entrees include house salad, rolls and butter with coffee or tea service.

CHICKEN

CHICKEN MARSALA 27

Steamed Broccoli and Creamy Parmesan Pasta with Fresh Basil

BRAISED CHICKEN THIGHS 28

Mushroom & Wine Sauce, Lemon Butter Glazed Carrots and Arroz con Pollo

PANKO HERB CRUSTED CHICKEN 25

Green Bean Almandine and Oven Roasted Potatoes

CHICKEN SALTIMBOCCA 29

Chicken, Bread Crumbs, Provolone Cheese, Prosciutto Ham, Lemon, Herb Cream

VEGETARIAN

MUSHROOM WELLINGTON 25

Roasted Brussel Sprouts and Garlic Red Mashed Potatoes

CHEESE AND ONION ENCHILADAS 24

Grilled Leeks and Cuban Black Beans and Rice

VEGETABLE STIR FRY 23

Garlic Ginger Pepper Sauce, served over a bed of Jasmine Rice

PORK

STUFFED PORK CHOP 30

Cranberry Glaze, Seared Collard Greens and Butternut Squash with Onions and Pecans

PORK TENDERLOIN MEDALLIONS 32

Brown Sugar Brine, Apple Cider Reduction, Brandied Apples

BEEF

FILET MIGNON 39

Baby Portabella Mushrooms, Bordelaise Sauce, Fresh Green Beans and Roasted Sweet Potatoes with Herbed Butter

8OZ RIBEYE 35

Garlic Thyme Butter, Loaded Cauliflower and Scalloped Potatoes

TENDERLOIN TIPS 33

Vegetable Medley in Parsley Butter Glaze, Served with Garlic Mashed Potatoes

SEAFOOD

SEARED AHI TUNA 35

Soy Ginger Lime Sauce, Grilled Asparagus and Roasted Lemon Potatoes

GRILLED SALMON AND HERBS 32

Asparagus with a drizzle of Hollandaise Sauce and Fingerling Potatoes

DESSERTS

MOUSSE PARFAITS 3

NEW YORK STYLE CHEESECAKE 5

FLOURLESS CHOCOLATE TORTE 6

Prices are noted as per person, per quantity or per item and will be subject to prevailing service charge and sales tax.

Beverages

Minimum Sale of \$500. must be achieved in order to waive the \$125 per hour bartender fee.

Bottled Beer

DOMESTIC 4

Bud Light, Budweiser, Busch Light, Coors Light, Miller Genuine Draft, Miller Lite, Miller High-Life, Michelob Ultra

IMPORTED & CRAFT BEERS 5

Corona, New Glarus Spotted Cow and New Glarus Selected Seasonal Choices

Draft Beer

DOMESTIC 300

Bud Light, Budweiser, Busch Light, Coors Light, Miller Genuine Draft, Miller Lite, Miller High-Life, Michelob Ultra

IMPORT OR MICROBREW 400

Corona, New Glarus Spotted Cow and New Glarus Selected Seasonal Choices

one half barrel serves approximately 175 guests, 16 ounce cups

Wine & Champagne

RED WINE

Cabernet Sauvignon, Merlot, Pinot Noir

WHITE WINE

Chardonnay, Sauvignon Blanc, Riesling, Sweet Riesling, White Zinfandel, Pinot Grigio, Moscato or Pink Moscato

HOUSE CHAMPAGNE

Verdi Asti Spumante and Brut

GLASS 5

BOTTLE 20

CALL 5 Single 7 Double

PREMIUM 7 Single 9 Double

Cocktails are sold according to the number of ounces served per drink

Pricing available per number cocktails served or packaged per person per hour

Cocktails

CALL BRANDS

Absolut Vodka, Kessler's Whiskey, Ron Pontalba Rum, J. Bavet Brandy, Taaka Gin, Juarez Tequila

PREMIUM BRANDS

Tito's, Tanqueray, Bacardi, Bacardi Limon, Captain Morgan Spiced Rum, Patron Tequila, Jameson, Jim Beam, Seagram's Seven, Southern Comfort, Jack Daniel's, Korbel Brandy, Jose Cuervo Gold

CORDIALS / LIQUEURS

Bailey's Irish Crème, Grand Marnier, Amaretto

Packaged Bar Pricing

Per Person Packages include your choice of two draft beers, house wine and cocktails

Call

ONE HOUR 14
TWO HOURS 19
THREE HOURS 24
THREE HOURS 29
FOUR HOURS 34
FIVE HOURS 39

Premium

ONE HOUR 17
TWO HOURS 23
THREE HOURS 28
THREE HOURS 34
FOUR HOURS 39
FIVE HOURS 44

Prices are noted as per person, per quantity or per item and will be subject to prevailing service charge and sales tax.

Late Night Snacks

BRUSCHETTA, CHEESE 9

Trio of Bruschetta
Classic, Tomato, Mozzarella, Basil
Eggplant Bruschetta &
Mushroom
Antipasto Display, Exotic Cheese
Caprese Bread

PIZZA BREAK 9

Garlic Breadsticks
Margherita Pizza, Basil Oil, Sliced
Tomato, Mozzarella
Sausage Pizza, Italian Sausage, Cheese
Pepperoni Pizza, Pepperoni, Mozzarella
Crushed Red Chili, Grated Parmesan
Cheese, Oregano

NACHO BAR 9

Tomato, Lettuce, Cheese,
Pico De Gallo, Sour Cream

MAC AND CHEESE 9

Traditional Mac and Cheese
Tomato Soup
Grilled Ham and Cheese
Sandwiches

SWEET & SALTY 12

Assorted Popcorn
Cheese Corn, Caramel & Buttered Popcorn
More salty stuff
Pretzel Bites with Beer Cheese Dip
Cinnamon Sugar Nuts
Candied Almonds

CHIP AND DIP BREAK 9

Sauces
Classic Chips with Sea Salt
Chicken Wings

FRENCH FRY STATION 9

Steak Fries, Sweet Potato Fries
Assorted Dips and Sauces
Chili and Cheese

POTATO BAR 10

Garlic Mashed Potatoes, Maple Mashed
Sweet Potatoes
Butter, Sour Cream, Cheddar Cheese, Bleu
Cheese,
Chives, Mushrooms and Chopped Bacon

Audio Visual

Projection

LCD PROJECTOR	65
VGA SPLITTER (100')	125
VGA CABLE (25')	25
DIGITAL SWITCHER	95
50" TV, CONFIDENCE MONITOR	65
10' X 10" FASTFOLD SCREEN	55
BOARDROOM SCREEN	35
A/V CART WITH ELECTRICAL	25

Sound

WIRED HAND HELD MICROPHONE	50
WIRELESS HAND HELD MICROPHONE	75
WIRELESS LAVALIERE MICROPHONE	75
4 CHANNEL MIXER	35
6 CHANNEL MIXER	55
LAPTOP SOUND CONNECTION	95
OWN EQUIPMENT SOUND CONNECT	65
POLYCOM CONFERENCE PHONE	45

Presentation

DISPLAY EASEL	5
FLIPCHART EASEL WITH MARKERS	15
FLIPCHART WITH PAPER AND MARKERS	25
LARGE WHITEBOARD WITH MARKERS	65
EXTENSION CORD	5
POWER STRIP	5

Miscellaneous

TECHNICIAN (2 HOUR MINIMUM)	125
INDIVIDUAL HARDLINE INTERNET	125
DEDICATED WIRELESS BANDWIDTH - PASSWORD PROTECTED	250
STANDARD WIRELESS ACCESS	Complimentary

Decor

HOTEL CENTERPIECES	5
VOTIVE CANDLES	2
PIPE AND DRAPE BACKDROP	250
BALLROOM UPLIGHTS	20

Catering Policies

FUNCTION SPACE Function space is assigned according to your anticipated attendance. If attendance increases or decreases hotel reserves the right to reassign function space. Additional set-up fees equivalent to 50% of contracted room rental may apply if changes are required upon arrival that are contrary to the approved set-up arrangements of the Banquet Event Order.

FOOD SERVICE The Hotel must supply all food served on premises. Exceptions may include specialty items such as wedding cakes. Specialty items must be obtained by a licensed and insured outside vendor and approved by the hotel prior to event date. Plating and service fees may apply. Lunch offerings served for dinner are subject to a \$7 per person price increase. Menu pricing cannot be confirmed more than 90 days prior to event date. Final menu selections are due to the hotel no later than 14 days prior to your event. Due to WI state health code leftover items will not be provided "to go" or allowed to be removed from a banquet event.

BEVERAGE SERVICE Alcoholic beverages ordered must be dispensed by Hotel staff. The Hotel's license requires proper identification of each guest by state or government issued photo id. Service will be refused to persons who, in the Hotel's opinion, appear to be intoxicated. The Hotel does not serve "shots". WI state law prohibits dispensing or consumption of alcohol in public or private function areas that is not invoiced and inventoried by the hotel. Any outside alcohol brought into a public or private function area will be confiscated and disposed of by the hotel.

GUARANTEE OF ATTENDANCE Guarantee of attendance is required 5 business days prior to your event. Once given, the guarantee is not subject to reduction. Seating will be provided for an additional 5% above the guarantee. Increases above the guarantee will be accepted at the Hotel's discretion. If a guarantee is not provided the contracted expected attendance will become the final guarantee and charges will be made accordingly.

BILLING Billing arrangements must be made in accordance with the policies of the hotel. The hotel will not direct bill unless prior arrangements have been established. Deposits are considered non-refundable and non-transferrable.

SERVICE CHARGES AND SALES TAX A 19% service charge and 5.5% sales tax will be applied to all food, beverage and audio-visual charges. Room rental is subject to a 19% service charge. Service charges are taxable. Groups requesting tax exemption must supply a copy of their Wisconsin state tax exemption certificate prior to event date or applicable sales tax will apply to the final bill.

SHIPPING AND RECEIVING Small packages for meetings may be delivered directly to the Hotel no more than three (3) days before function, with prior approval from our Catering department. The Hotel is unable to accept any COD packages and does not receive any deliveries from the United States Postal Service. Please ensure all packages are sent via FedEx or UPS.

Please have packages addressed:

Name of event

Comfort Suites Johnson Creek

725 Paradise Ln Johnson Creek, WI 53038

Have packages marked with Hold for arrival, your event date, a contact name and phone number

LOST AND FOUND The hotel is not responsible for damage or loss of articles or merchandise left at the hotel prior to or following the event or any items left unattended during the event. Items found by the hotel following event completion will be held for 30 days. All costs associated with the return of a found item will be the claimant's responsibility.

DAMAGES Patron agrees to be responsible for any damages done to the premises during the period of time the patron, his/her guests, invitees, employers, independent contractors or other agents under the patron's control or the control of any independent contractor hired by the patron are on property.

DECORATIONS, DISPLAYS, AND SIGNAGE All décor must be approved by the hotel in advance. Vendor/client delivery and set-up times must be agreed upon prior to the event date. The hotel prohibits the use of glitter, confetti, smoke machines, aerosol foam string, open flames or sparklers. Unauthorized use of aforementioned items may result in additional fees due to damage or extensive cleaning requirements. The hotel does not permit the affixing of anything to the walls, ceilings or floors with nails, staples, carpet tape or other substances. All displays, banners and/or signage of any kind must be of a professional quality and may not be used without pre-authorization from the hotel. Please contact your hotel contact in advance to determine acceptable décor and proper display methods.