

SPRING BROOK'S
WEDDING & RECEPTION
MENU



RECEPTION AMENITIES

A set-up/rental charge of \$2,400 for all outdoor tent receptions.

INCLUDES:

- Over night accommodations in one of Spring Brook's beautiful new one room Hotel Suites for the bride & groom when renting the outdoor wedding tent
- Head table with linens, skirting & risers for up to 20 people
- 21' x 21' laminate dance floor
- Set-up & clean up of the outdoor wedding tent
- Round dinner tables with white linen table cloths & white padded, fold up wedding chairs
- Cake cutting service
- All tables required for gifts, cake, D.J. & place cards – skirted
- Use of the Northwoods Retreat for your rehearsal dinner
- Full bar set-up & bartender
- Lighted Backdrop

OPTIONS AVAILABLE FOR ADDITIONAL FEES:

- Colored Linens, Overlays and/or Napkins
- Chair Covers and/or sashes
- Decoration set-up fee

OUTDOOR WEDDING CEREMONIES

For outdoor ceremonies, there will be a set up fee of \$750. This includes the ceremony site, set up of white padded wedding chairs, use of our gazebo, a room reserved room for the bridal party on the day of the ceremony.

WEDDING BAR SERVICE

Private Bar - \$150 set up fee, bartenders included at no additional charge.

1: CASH BAR SET-UP

We will provide a full bar set up on a cash basis for your guests. You may purchase half barrels of beer, bottles of wine and/or soda or additional complimentary beverages for your guests.

2: DOLLAR LIMIT

We can host a bar with complimentary drinks for your guests up to a specified dollar amount, such as \$1000.00. At that time the bar service would revert to a cash bar.

3: TIME LIMIT

We can host a bar for a limited amount of time, such as cocktail hour from 5:00-6:00 pm. After that time the bar would revert to a cash bar.

4: DRINK TICKETS

Drink tickets are provided by either yourself or Spring Brook. You determine what the purchasing power is for each ticket, such as a rail drink, glass of house wine or glass of tap beer, etc. When your guest has no more drink tickets, they will have to purchase their own drinks.

Half Barrels

Domestic Brands - \$350.00 Specialty Brands - \$425.00 & up (pricing may vary)

Champagne Toasts

\$25.00 per bottle of house champagne. One bottle usually serves about 6 guests for toasting purposes.

Wine by the bottle

House wine varieties are \$25.00 per bottle

Estimated Drink Prices

Domestic Bottled Beer.....	\$4.50 per drink
Imported Beer.....	\$5.25 per drink
House Wine.....	\$7.00 per drink
Sodas/Bottled Water.....	\$3.00 per drink
Unlimited Fountain Soda.....	\$2.00 per person
Coffee.....	\$25.00 per gallon
House Brands.....	\$6.50 per drink
Call Brands.....	\$8.00 per drink
Premium Drinks.....	\$9.00 & up per drink



WINE LIST

(other brands available upon request)

WHITE

Chardonnay

Kendall Jackson - California

Riesling

Chateau St. Michelle - Washington

Moscato

Jacobs Creek - Australia

Semi Dry

Prairie Fume - Wisconsin

Rosé

Pehrassol - Napa

RED

Pinot Noir

Meiomi - California

Cabernet

Rodney Strong - Sonoma

Malbec

Crios - Argentina

Red Blend

Menage a Trois - California

HOUSE WINES

Cabernet

Merlot

Chardonnay

Pinot Grigio

Sauvignon Blanc

HORS D'OEUVRES

(Small-25 people, Large - 50 people)

Hot

Pulled Pork Sliders_____	Small \$80 Large \$150
Ribeye Sliders_____	Small \$90 Large \$170
Meatballs (Swedish or BBQ)_____	\$95
BBQ Cocktails Franks_____	\$70
Sausage Stuffed Mushroom Caps_____	Small \$75 Large \$100
Chicken Wings (traditional)_____	Small \$45 Large \$80
Chicken Wings (boneless)_____	Small \$80 Large \$150
Spinach Dip with Pita Chips_____	\$75
Pizza (1 topping, feeds 4-6 people)_____	\$17
Shishkebobs (Chicken, Steak, & Veggies)_____	Small \$85 Large \$180
Pork or Vegetable Potstickers_____	Small \$45 Large \$80
Crostinis (Shaved Beef, Salmon, or Bruschetta)_____	\$130

Cold

Cowboy Caviar_____	\$60
Taco Dip with Tortilla Chips_____	Small \$40 Large \$75
Cheese and Sausage Tray with Crackers_____	\$105
Fresh Vegetable Tray with Ranch Dressing or Hummus_____	\$105
Fresh Fruit Tray_____	\$105
Pinwheel Roll Ups (ham or turkey)_____	Small \$40 Large \$70
Smoked Salmon_____	\$125
Shrimp Cocktail_____	\$125
Potato Chips with French Onion Dip_____	\$60
Party Mix_____	\$35
Deli Sub Platter (ham and/or turkey, lettuce & tomato)_____	Small \$80 Large \$150

Sweet Treats

Assortment of Fresh Baked Cookies_____	Small \$25 Large \$50
Cheesecake_____	\$45
Brownies_____	Small \$35 Large \$60
Variety Dessert Platter: Carrot cake, Brownies, Assorted Cookies, Cheesecake_____	\$100

PLATED DINNERS

Menu prices are subject to change.

ENTRÉE OF YOUR CHOICE

Prices do not include gratuity & tax.

Chicken

GRILLED CHICKEN ROSÉ

Grilled chicken breast over pasta topped with zesty rose cream sauce. \$21

*CHICKEN OSCAR

Chicken breast topped with asparagus, crab meat & bearnaise sauce. \$23

*CHICKEN CORDON BLEU

Hand rolled chicken breast stuffed with hickory smoked ham & Swiss cheese. Topped with a white wine cream sauce. \$21

*BAKED CHICKEN

Bone-in chicken seasoned & baked. \$18

*BAKED STUFFED CHICKEN BREAST

Chicken breast filled with stuffing, baked & topped with mushroom crème sauce. \$20

Pork

*ROASTED PORK LOIN

Slow roasted boneless pork finished with sweet apple compote. \$20

*BAKED STUFFED PORK LOIN

Pork loin rolled into herb stuffing mix with onions, celery & pecans. \$21

*SMOTHERED BONELESS CHOPS

Boneless chops covered with a savory gravy with onions & mushrooms. \$20

Seafood

*GRILLED SALMON

Salmon filet topped with fruit salsa or dill caper sauce. \$24

SHRIMP CARBONARA

Fettuccine pasta coated in a creamy egg & butter sauce, tossed with tender shrimp & crispy bacon. \$22

SEABASS WITH PESTO & JASMINE RICE

Grilled sea bass fillet over a pesto sauce with jasmine rice. \$28

Beef

*SLICED BEEF BRISKET

Hearty cuts of quality brisket in a beef demi glace. \$20

*BEEF MEDALLIONS

Beef medallions in mushroom cream sauce or red wine sauce. \$27

*TOP SIRLOIN

8 oz. Hand-cut & served with garlic steak butter. \$25

Vegetarian

VEGETABLE FETTUCCINE ALFREDO

Fettuccine noodles with mixed seasonal veggies tossed in a creamy garlic-parmesan sauce. \$17

VEGAN LASAGNA

Layers of gluten free lasagna noodles, snap peas, tofu, zucchini, squash & vegan mozzarella cheese. \$22

VEGETARIAN STRUDEL

A combination of roasted vegetables & fresh mozzarella rolled on a pastry sheet. \$25

Children's Selections (choose one)

Crispy Chicken Tenders: Served with French Fries. \$7

Grilled Cheese: Served with French Fries. \$7

Cheeseburger: Served with French Fries. \$7

Mac & Cheese: Served with French Fries. \$7

SIDES OF YOUR CHOICE

*Dinners are served with a choice of starch, vegetable, dinner rolls & house salad.

Choice of Starch:

Garlic mashed potatoes, seasoned-roasted red potatoes, baked potato or quinoa wild rice blend.

Choice of Vegetable:

steamed broccoli florets, green bean medley, honey butter carrots, california vegetable blend, or asparagus.

BUFFET STYLE OPTIONS

Buffets served with a house salad, 2 choices of dressing & dinner rolls.

Classic Buffet

1 entrées & 2 sides \$15

Large Buffet

2 entrées & 3 sides \$19

Grand Buffet

3 entrées & 4 sides \$23

Classic Prime Rib Buffet

1 entrée, Chef Carved Prime Rib & 4 sides \$29

ENTRÉES

BBQ Pulled Pork

Chicken Cordon Bleu

Shredded Tinga Chicken

Sliced Beef Brisket with Demi Glaze

Baked Chicken

Chicken Rosé

Roasted Pork Loin

Chicken Oscar

Baked Cod

Tenderloin Beef Tips over egg noodles

SIDES

Italian Pasta Salad

Scalloped Potatoes w/ Diced Ham

Honey Butter Carrots

Fruit Salad

Quinoa Wild Rice Blend

Baked Beans

Broccoli Salad (contains nuts)

Tri-Cheese Macaroni & Cheese

Sweet Corn

Potato Salad

Green Bean Medley

Steamed Broccoli

Garlic Roasted Mashed Potatoes

California Vegetable Blend

Seasoned Roasted Red Potatoes

SPRING BROOK CATERING POLICIES

A. All food and beverage items must be supplied by the Spring Brook Catering Department. Menu pricing is subject to change, based upon food and beverage cost fluctuations with notice, otherwise only guaranteed until valid date on each menu. Menu prices do not include service fees and tax. According to Wis. Administrative and DDHS Section 196.07, no food from outside sources may be allowed in any function room or public space in the resort.

B. A 21% service charge applies to all food and beverage ordered through the Catering Department. The Group shall pay sales tax on all sales, including service charges added to the price of a meal.

C. Meal and all setup arrangements should be completed at least 4 weeks in advance of the Event and a guarantee of the number at each Event is required. The Group must notify Spring Brook with the required guaranteed number of guests for each Event no later than 10 days prior to the start of the first Event. Failure to provide a guarantee by 10 days in advance of the start of the first Event will result in Spring Brook using the most recent estimates, correspondence or the original numbers in the Event agenda to determine the guarantee. This number will be the number charged even if the actual number of guests is less. Should the Group's count go over the guarantee, the group will be charged for the actual number or for any higher guarantee(s) that the Group submits to Spring Brook. The Group will be responsible for all costs resulting from its failure to provide Spring Brook with the guarantee as previously stated.

D. Meals will be prepared for the guaranteed number of attendees. Meals will be prepared for 5% over all guarantees under 201 and 2% over all guarantees over 201. It is not possible to guarantee extra entrées when more than one entrée is served. If the desired entrée is out near the end of service the guest may select the entrée still available or the desired entrée will be prepared for the guest and added to the master bill increasing the guarantees count by this final amount.

E. Alcoholic beverages shall not be served to individuals under the age of 21 and the Group will ensure that no underage individuals consume alcoholic beverages. Alcoholic beverages are prohibited by the Wisconsin Liquor Commission and Wis. Stat. 125.32 from being brought into a function or hospitality rooms from outside sources. Alcoholic beverages are only allowed in function or hospitality rooms.

F. No food and beverage items may be removed from the resort, except wedding cakes. Resort will not accept any responsibility for any food items not sold by its Catering Department.

G. Any costs related to removal of or excessive cleaning of the facilities utilized by the group will be charged a fee to the master bill.

H. The Group shall be responsible for the actions of its sub-contractors, musicians, theme decorators, and other agent, independent contractors and support staff, and upon request, these sub-contractors, independent contractors and agents shall provide proof of insurance. All entertainment must end by midnight. No exceptions.

I. Spring Brook reserves the right to require a security deposit at the time of the booking of the Event. The deposit shall be refunded to the Group within 14 business days of conclusion of the Event (or applied to the final invoice) provided there is no damage or excessive cleaning which may be paid from the deposit.

J. If a change from the original room set-up is required on the day of the function, which differs from the agreed upon and accepted BEO, a fee will be charged on a time and materials basis.

K. Catering policies are updated and reviewed on a periodic basis and may be changed without notice.

L. Spring Brook Resort requires a non-refundable deposit at the time of booking the function. All cancellations received

after definite bookings will result in the forfeit of any deposits paid.

M. Attendance Calculation for Events Held: Function space has been reserved for your Event based upon information furnished in the Booking Agreement. In the event attendance for any scheduled function falls below 80% of the number outlined in the agreement, a fee will be charged which is the difference between the final count and the 80%.

N. Spring Brook reserves the right to adjust or relocate your Event to appropriate space with appropriate notice.

O. Spring Brook and staff are not responsible for lost, stolen or damaged items.

P. The Group shall indemnify and hold Spring Brook Resort, its agents, owners, employees and assigns, harmless from and against any and all liabilities, penalties, demands, claims, causes of action, suits, losses, damages, costs and expenses (including costs of defense, settlement and reasonable attorney fees) which any or all may arise out of or in connection with the use of the resort premises by the Group or for any accidents or other occurrences, on or about the premises causing injury to any person or persons, or property and due directly or indirectly to the use of the resort premises by the Group, its employees, agents, guests, visitors or for any breach of agreement.