

380 WHISPERING SPRINGS DRIVE FOND DU LAC, WI 54937 P 920.921.8053 WHISPERINGSPRINGSGOLF.COM

# BANQUET MENU

THE FOLLOWING MENU SELECTIONS ARE AN OUTLINE TO BEGIN PLANNING.

Our experienced Event Managers will be happy to help customize any menu or satisfy any service requests you may have.

We hope that your experience at the new Whispering Springs will be enjoyable and memorable.

THANK YOU! — STAFF AT WHISPERING SPRINGS

WHISPERING SPRINGS GOLF CLUB

## CATERING POLICIES

- 1. <u>Guarantee</u>: A minimum guarantee of attendance must be received one week (two weeks for weddings) prior to the event. This is the minimum number for which you will be charged, not subject to reduction. The guarantee listed on the Banquet Event Order will apply if there is no guarantee received.
- 2. <u>Rental</u>: Our rental is meant to be all inclusive of the basics so that our clients find it easy to budget and plan. The rental will include tables, chairs, china, basic linens, bartender/s if applicable, wireless internet, handheld microphone, podium, set up, tear down, cleaning, dance floor (if applicable), and any celebratory cake cutting service needed.
- 3. <u>Minimums</u>: In addition to the rental, there is a food and beverage revenue minimum (before tax and gratuity) to be met. All food and bar purchases during your event will count towards this minimum. If the minimum is not met, you will be charged the difference.
- **4.** <u>Décor</u>: Tape, nails, pushpins or damaging fasteners may not be used to hang signs or other materials on the walls. Glitter, confetti or silly string is PROHIBITED. No open flame candles are allowed unless enclosed in glass. No real candles allowed on the floor.
- 5. <u>No Carry-Ins</u>: Food and Beverage from the outside are not allowed. All food and beverage consumed on Whispering Springs premises (includes parking lot and golf course) MUST be purchased through our establishment, except for wedding (or celebration) cakes.
- **6. <u>Leftover Food</u>**: Due to health regulations, Whispering Springs does not allow any leftover food or beverage to leave the premises with the exception of wedding (or celebration) cakes. This is due to health hazard possibility and our liability of food borne illnesses. Whispering Springs partners with Broken Bread in Fond du Lac and donates leftover food to this charitable organization.
- 7. <u>Service Charge and Tax</u>: All food and hosted beverage is subject to an automatic 20% taxable service charge and 5.5% state sales tax. Groups requesting tax exemption must submit tax exemption information prior to scheduled functions.
- **8.** <u>Pricing</u>: Food & Beverage pricing for the current year is always examined and published every January. Please keep in mind, however, that due to market conditions, pricing is subject to change at any time. Your event manager will notify you if this happens.
- 9. <u>Audio Visual Equipment</u>: In addition to the complimentary handheld microphone, wireless internet and podium, there is other AV equipment available for rent. Please arrange in advance with your Event Manager.
- 10. Items Left: Whispering Springs is not responsible for items left in our banquet facility.
- **11.** <u>Liability</u>: Customer assumes responsibility for any damages caused by them or any of their guests, invitees or other persons attending, in any part of Whispering Springs (including golf course, grounds, equipment, and facilities).
- 12. <u>Accessibility</u>: As required by the Americans with Disabilities Act, our banquet facility is accessible by person with disabilities.



WHISPERING SPRINGS GOLF CLUB

## BREAKS

### BEVERAGE BREAK

Freshly Brewed Regular and Decaffeinated Coffee
Tea Packets with Hot Water
Assorted Soft Drinks (Pepsi Products)
Bottled Water
\$6.50 per person

### A LA CARTE BEVERAGES

Assorted Soft Drinks (Pepsi Products) & Bottled Waters \$4.00 each
Power Drinks \$4.25 each
Freshly Brewed Regular and Decaffeinated Coffee \$40.00 per gallon
Orange Juice \$40.00 per gallon
Hot Chocolate \$40.00 per gallon
Non-Alcoholic Punch \$40.00 per gallon

### A LA CARTE SNACKS

Cookies \$30.00 per dozen
Brownies \$50.00 per dozen
Assorted Danish or Pastries \$36.00 per dozen
Jumbo Muffins \$42.00 per dozen
Mini Bagles & Cream Cheese \$40.00 per dozen
Kettle Chips and French Onion Dip \$18.00 per pound
Tortilla Chips with Salsa \$21.00 per pound
Mixed Nuts \$42.00 per pound
Snack Mix (Gardettos, Chex Mix) \$16.00 per pound
Candy Bars \$3.00 each
Granola or Power Bars \$4.00 each
Individual Yogurts \$4.00 each
Hard Boiled Eggs \$21 per dozen

### WHISPERING SPRINGS GOLF CLUB

### BREAKFAST

### SHOT GUN CONTINENTAL

Choice of 2 Chilled Juices
Seasonal Fresh Fruit
Assorted Pastries
Freshly Brewed Regular and Decaffeinated Coffee
Tea Packets with Hot Water
\$18.00 per person

### TOP OF THE MORNING

Choice of 2 Chilled Juices
Seasonal Fresh Fruit
Variety of Bagels & Cream Cheese
Yogurt
Assorted Pastries
Freshly Brewed Regular and Decaffeinated Coffee
Tea Packets with Hot Water
\$24.00 per person

### THE MASTERS HOT BUFFET

(Minimum 30 people required.

If group is less than 30 people, a \$100 service charge will apply.)

Choice of 2 Chilled Juices
Seasonal Fresh Fruit
Scrambled Eggs
Bacon
Sausage Links
Homemade Breakfast Potatoes
Bagels and Cream Cheese
Freshly Brewed Regular and Decaffeinated Coffee
Tea Packets with Hot Water
\$30.00 per person

WHISPERING SPRINGS GOLF CLUB

## PLATED LUNCHEONS

### SALADS

Served with Fresh Roll, Freshly Brewed Regular and Decaffeinated Coffee, and Hot Tea

Add soup to your lunch for \$3.00 per person

#### **Pecan Crusted Chicken Salad GF**

Chicken Breast Pecan Crusted, Mixed Greens Shredded Mozzarella, Red Grapes, Cucumbers Radishes, Grape Tomatoes, Red Onions Strawberries, Raspberry Vinaigrette \$18.00 per person

Caesar Salad (GF, no croutons)
Romaine Lettuce, Garlic Croutons
Shredded Parmesan Cheese
Red Onions and Tomato
\$15.00 per person
Add Shrimp \$5.00 per person
Add Chicken \$4.00 per person

#### Club House Salad GF

Mixed Greens, Granny Smith Apples,
Havarti Cheese, Red Onions
Cinnamon Honey Roasted Pecans
Strawberry Vinaigrette
\$15.00 per person
Add Chicken \$4.00 per person

#### Chef Salad GF

Mixed Greens, Ham, Turkey, Cheddar and Swiss Cheese, Tomatoes, Cucumbers, Red Onions, Hard Boiled Egg Choice of Dressings \$18.00 per person

### COLD SANDWICHES

Half Sandwich Served with Chef's Choice Pasta Salad, Freshly Brewed Regular and Decaffeinated Coffee, and Hot Tea Gluten free bread available upon advance request.

Add soup to your lunch for \$3.00 per person

#### Classic Club

Turkey, Ham, Bacon, Lettuce, Tomato, Onion Swiss, Cheddar, Roasted Garlic Mayo \$15.00 per person

#### **Ham and Cheese Croissant**

Smoked Ham, Cheddar Cheese Lettuce, Tomato, Bistro Sauce \$15.00 per person

### Veggie Wrap

Grilled Vegetable Patty Sliced Red Onions, Fresh Mozzarella, Tomato Lettuce, White Balsamic Vin, Spinach Tortilla \$15.00 per person

#### Chicken Fajita Wrap

Chili Marinated Grilled Chicken Breast Black Bean Corn Relish, Pepperjack Cheese Chipotle Aioli, Tortilla \$15.00 per person

#### **Roast Beef**

Thinly sliced Roasted Beef, Red Onions Lettuce, Tomato, Cheddar Cheese Bistro Sauce, Ciabatta Bread \$18.00 per person

### WHISPERING SPRINGS GOLF CLUB

## **BUFFET LUNCHEONS**

Minimum 30 people required.

If group is less than 30 people, a \$100 service charge will apply.

These buffet menus are designed for lunch size portions, as well as for groups of 100 people or less.

If you'd like to use these menus for a dinner, and your group is more than 100 people, additional charges will apply.

### **DELI SANDWICH BUFFET**

Assortment of Specialty Breads (to include GF bread)
Choice of 3 Deli Meats
Sliced Honey Ham, Breast of Turkey, Lean Roast Beef, Salami
Pastrami or Corned Beef
Lettuce, Peppers, Tomatoes, Onions, Pickles
Variety of Sliced Cheeses
Mayo, Bistro Sauce, Grey Poupon
Chef's Choice Pasta Salad
Kettle Potato Chips
Cookies
Freshly Brewed Regular and Decaffeinated Coffee
Pepsi products
\$23.00 per person

#### SOUP AND SALAD BAR

Selection of Two Homemade Soups
Fresh Mixed Greens with Variety of Dressings
Seasonal Vegetables and Salad Accompaniments
Assortment of Specialty Breads & Butter (to include GF bread)
Cookies
Freshly Brewed Regular and Decaffeinated Coffee
Pepsi products
\$18.00 per person

### WISCONSIN BURGER AND BRAT FRY

Half-Pound Fresh Angus Beef Patties
Johnsonville Bratwurst
Burger and Brat Accompaniments
Chef's Choice Pasta Salad
Baked Beans or Potato Salad
Cookies
Freshly Brewed Regular & Decaffeinated Coffee
Pepsi products

\$23.00 per person

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### ITALIAN BAR

Classic Caesar Salad with Croutons and Parmesan
Cheese
Garlic Bread
Chicken Alfredo
Lasagna (Your Choice Spinach or Meat)
Cookies
Freshly Brewed Regular and Decaffeinated Coffee
Pepsi Products

\$24.00 per person

### PICNIC TABLE

Pulled BBQ Pork with Turano Buns
Asian Inspired Thai Slaw
Pickle Spears
Kettle Potato Chips
Veggies and Dip
Cookies
Freshly Brewed Regular and Decaffeinated Coffee
Pepsi Products
\$22.00 per person

### MEXICAN FIESTA

Fresh Salad Greens with Ancho Chile Sour Cream Taco Dressing
Warm Soft Shell Tortillas and Tortilla Chips
served with Tequila Lime Chicken and
Mexican Style Ground Beef
Spanish Rice, Black Beans, Pico de Gallo,
Black Olives, Sour Cream, Guacamole,
Shredded Cheese and Salsa
Cookies
Freshly Brewed Regular and Decaffeinated Coffee
Pepsi Products

\$22.00 per person

### WHISPERING SPRINGS GOLF CLUB

## RECEPTIONS

### CHEESE TRAY WITH CRACKERS

Small (Serves approximatley 30-50 people) \$120.00 Large (Serves approximatley 50-75 people) \$180.00 Add Sausage - Small \$50.00 Large \$80.00

### DISPLAY OF PREMIUM CHEESES

Complimented with Strawberries, Grapes, & French Bread (Serves approximatley 50 people) \$300.00

#### CHARCUTERIE BOARD

Curated Italian Meats, Variety of Specialty Cheeses, Fruits, Nuts, Olives, Crackers, & Crostini
Pricing Available Upon Request

### SILVER DOLLAR SLIDERS (Choose up to 3)

Ham and Cheese with Lettuce & Tomato, Roasted Garlic Mayo Roast Beef, Lettuce and Provolone Cheese, Chipotle Mayo Chicken Salad on Croissant BLT with Mayo Turkey, Granny Smith Apple, and Strawberry Cream Cheese (50 Sandwiches) \$200.00

### VEGGIES AND DIP

Selection of Seasonal Vegetables and Ranch Dip (Serves 50 people) \$225.00

### FRUIT DISPLAY

Seasonal Sliced Fresh Fruit (Serves 50 people) \$225.00

### TRAY PASSED COLD HORS D'OEUVRES

Smoked Salmon on Cracked Pepper Crisp Bread with Boursin Cheese
Shrimp and Red Pepper Hummus on Flat Bread, Greek Salsa
Shrimp and Lox Cucumber Canape GF
Ahi Tuna Nori Roll with Wasabi Vinigrette GF
Chicken Salad Lettuce Cups GF
Prosciutto Wrapped Asparagus or Melon GF
Antipasta Caprese Skewer GF

\$4.00 per piece (Minimum of 25 pieces per item selected)

### TRAY PASSED HOT HORS D'OEUVRES

Fresh Tomato Bruschetta
Asparagus and Brie in Croissant Wrap
Shrimp and Crab, Boursin Cheese in Phyllo
Pecan Crusted Chicken Brochette, Hazelnut Sauce GF
Seared Duck Breast with Lingonberries on Potato Pancake
Poached Pear and Gorgonzola Cheese Crostini
Pineapple Chicken Brochette, Caribbean Glaze

Shaved Pork Gruyere Crostini Chicken Eggroll, Peanut Ginger Sauce Thai Pork Wonton, Asian Slaw Creole Crab Cakes, Cajun Remoulade Open Faced Mini Reuben Southwest Chicken Empanada

\$4.00 per piece (Minimum of 25 pieces per item selected)

Chili Seasoned Jumbo Shrimp Wrapped in Bacon GF **\$5.00 per piece**Beef Tenderloin Skewer **\$6.00 per piece** 

WHISPERING SPRINGS GOLF CLUB

## RECEPTIONS

### CHILLED SEAFOOD SELECTIONS

Jumbo Cocktail Shrimp served with Cocktail Sauce, Lemon Wedges (12 pieces) Market Seasonal Oysters served with Cocktail Sauce, Lemon Wedges (12 pieces) Market

### SMOKED SALMON DISPLAY

Smoked Whole Atlantic Salmon with Traditional Condiments Diced Tomato, Lemon Wedges, Dill Cream Cheese, Crackers (Serves Approximatley 30-50 people) Market for One Whole Salmon

## BACON WRAPPED WATER CHESTNUTS GF

(50 pieces) \$125.00

### HAMBURGER SLIDERS

with Cheddar Cheese & Condiments (50 pieces) \$200.00

#### MEATBALLS

Swedish or BBQ (100 pieces) \$200.00

### COCKTAIL WIENERS GF

BBQ or Plain (100 pieces) **\$110.00** 

#### CHICKEN TENDERS

Sweet & Sour, BBQ, & Ranch (50 pieces) **\$200.00** 

### MOZZARELLA STICKS

with Marinara Sauce (100 pieces) \$175.00

### CRAB DIP & CRACKERS

(Serves about 50 people) \$225.00

### SPINACH DIP

with Toasted Ciabatta Bread (Serves about 50 people) \$175.00

### LARGE TACO DIP TRAY GF

with Tortilla Chips (Serves about 50 people) \$130.00

### TORTILLA CHIPS & SALSA GF \$21.00 per pound

KETTLE CHIPS & FRENCH ONION DIP GF \$18.00 per pound

> GARDETTO'S OR CHEX MIX \$16.00 per pound

> > MIXED NUTS GF \$42.00 per pound

# 12 INCH BOB'S FROZEN PIZZAS (Variety) \$22 each

### WHISPERING SPRINGS GOLF CLUB

## RECEPTION STATIONS

These stations are limited to 1.5 hours with a minimum of 30 people. \*If a station requires a carver or kitchen attendant, a Chef's fee of \$125 per station will apply\*. You must choose at least 3 food stations or one can be an add on to a meal.

### \*CHEF CARVED BEEF TENDERLOIN STATION

Variety of Crusty Breads, Au Jus, Bistro Sauce, Horseradish Cream \$24.00 per person

PRIME RIB \$22.00 per person

ROAST BEEF \$15.00 per person HAM OR TURKEY \$12.00 per person

### FILLING STATION

Yukon Gold Garlic Mashed Potato Bar Shredded Wisconsin Cheddar Cheese, Chives, Bacon Bits, Sour Cream and Butter \$10.00 per person

### PASTA BAR

Penne, Tortellini, Marinara Sauce, Alfredo, Fresh Parmesan Cheese, Shredded Mozzarella Cheese, Tomatoes, Marinated Artichokes, Kalmata Olives, Fresh Baked Italian Garlic Bread \$18.00 per person (add grilled chicken or sautéed shrimp \$4.00 per person)

### TACO OR NACHO STATION

Seasoned Ground Beef and Tequila Lime Chicken, Tortilla Chips, Flour Tortillas, Nacho and Shredded Cheese, Tomatoes, Lettuce, Salsa, Sour Cream, Guacamole, Jalepenos, Black Olives
\$20.00 per person

### MAC N CHEESE PLEASE

House Made Creamy Mac N Cheese, Diced Ham, Bacon Bits, and Southwest Chicken, Onions, Peppers, Mushrooms, Tomatoes, Hot Sauce, Sriracha Ranch

\$18.00 per person

### CHILI CORNER WITH ALL THE FIXIN'S

Homemade White Chicken Chili and Red Beef Chili, Sour Cream, Shredded Wisconsin Cheddar Cheese, Onions, Tortilla Strips

\$15.00 per person

### MIMOSA TIME

(1 hour limit)
Verdi Sparkling Wine and
Orange Juice
\$10.00 per person

### BLOODY MARY HOUR

(1 hour limit)
Titos Vodka, Bloody Mary Mix,
Medley of Garnishes
\$14.00 per person

### BEVERAGE SERVICE

Freshly Brewed Regular and Decaffeinated Coffee, Tea Packets with Hot Water \$40.00 per gallon

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### THE SALAD SPOT

Fresh Mixed Greens with Your Choice of Three Dressings, Seasonal Vegetables and Salad Accompaniments, Cottage Cheese, Choice of House Made Pasta Salad, Rolls and Whipped Butter \$12.00 per person

### BRUSCHETTA BAR

Toasted Crostini Bread, Marinated Artichokes,
Roasted Tomatoes with Balsamic Vinaigrette,
Red Pepper Hummus,
Feta, Shredded Parmesan and Mozzarella Cheeses
Olives, Basil, Caramelized Onions
\$18.00 per person (add chicken or shrimp \$4.00 per person)















WHISPERING SPRINGS GOLF CLUB

## PLATED DINNERS

Entrée Price Includes Fresh Rolls, Soup OR Salad and Two Sides. Served with Freshly Brewed Regular and Decaffeinated Coffee, and Hot Tea. The price includes a choice of two entrees plus a Vegetarian and Kids option. An additional charge of \$2.00 per person will apply for more entrees.

Entree counts, allergies, and dietary restrictions are due to the Event Manager two weeks in advance of the event.

### ENTREES

Top Sirloin Steak 8 oz GF \$36.00 per person

Center Cut Beef Tenderloin Filet 8 oz GF \$43.00 per person

Ribeye Steak Char Grilled 12 oz GF \$43.00 per person

Choice Prime Rib 12 oz GF \$40.00 per person

Champagne Mushroom Chicken \$32.00 per person

Grilled Chicken Cordon Bleu GF \$31.00 per person

Pecan Crusted Chicken, Hazelnut Beurre Blanc GF \$33.00 per person

Cashew Almond Chicken, Basil Beurre Blanc GF \$32.00 per person

Rosemary Garlic Roasted Bone In Chicken \$30.00 per person

Chicken Roulade, Spinach & Fresh Tomatoes GF \$32.00 per person

Bruschetta Chicken, Balsamic Glaze GF \$32.00 per person

Basil Pesto Chicken, Lemon Beurre Blanc GF \$32.00 per person
Fresh Basil Pesto Crusted Atlantic Salmon GF \$34.00 per person
Maple Glazed Salmon, Honey & Pecans GF \$34.00 per person
Almond Crusted Walleye, Lemon Caper Sauce GF \$36.00 per person
Walleye Oscar, Asparagus, Jumbo Lump Crab,
Hollandaise Sauce GF \$40.00 per person
Smoked Baby Back Pork Ribs, Bourbon BBQ Sauce GF \$33.00 per person
Herb and Garlic Crusted Pork Loin, Marsala Sauce GF \$32.00 per person
Vegetarian Pasta with choice of Sauce \$25.00 per person
Kid's Plate Chicken Strips and Fries \$15.00 per kid

### CUSTOMIZED BUFFET

Includes Rolls, Soup OR Salad, and Three Sides. Served with freshly Brewed Regular and Decaffeinated Coffee, and Hot Tea. The price includes two entrees.

(Minimum 30 people required. If group is less than 30 people, a \$100 service charge will apply.)

#### ENTREES

Chicken Cordon Bleu GF
Baked Chicken GF
Sliced Turkey Breast in Natural Juices GF
Baked Haddock with Lemon and Dill GF
Glazed Honey Ham GF
Sliced Roast Pork Loin GF

Baby Back BBQ Pork Ribs GF
Sliced Roast Beef in Natural Juices GF
Pecan Crusted Chicken
Herb Crusted Tilapia GF
Bruschetta Chicken GF
Broasted Chicken (recommended 150 or fewer)
Tenderloin Tips (additional \$4 per person)

\$32.00 per person Kids 6-12 yrs \$15.00 per kid, Kids 5 yrs and under Complimentary

UPGRADE YOUR BUFFET WITH A CHEF CARVING STATION. \$125 Chef's fee will apply.

### WHISPERING SPRINGS GOLF CLUB

## SOUPS

Tomato Basil GF, Butternut Squash GF, Portabella and Prime Rib with Wild Rice GF, Santa Fe Chicken, Carrot Ginger GF, Cream of Potato with Bacon, White Chicken Chili, Chicken Dumpling, Cream of Broccoli and Cheddar, Beef Chili GF

## SALADS

Strawberry Spinach Salad with Sliced Fresh Strawberries, Spiced Almonds, Parmesan, Champagne Vinaigrette GF
Door County Salad with Dried Cherries, Apples, Feta Cheese, Seasoned Almonds, Raspberry Vinaigrette GF
Garden Salad with Spring Mix, Cucumbers, Cherry Tomatoes, Carrots, Red Onions,
House White Balsamic House Dressing GF

Caesar Salad (GF, no croutons)

Italian Salad with Romaine Lettuce, Cherry Tomatoes, Cucumbers, Red Onions, Croutons, Mozzerella Pearls, House Italian Dressing (GF, no croutons)

## SIDES

Wild Rice Blend GF
Saffron Rice GF
Twice Baked Potatoes (not available for buffet) GF
Garlic Smashed Yukon Gold Potatoes GF
Cauliflower Parmesan Whipped Potatoes GF
Three Cheese Au Gratin Potatoes GF
Whipped Sweet Potatoes GF
Twice Baked Casserole GF

Steamed Baby Reds Buttered with Parsley GF
Pasta Salad

Asparagus Spears GF

Glazed Baby Carrots with Brown Sugar and Fresh Ginger GF
Green and Yellow Wax Beans with Toasted Almonds, Barlic Butter GF
Vegetable Blend of Zucchini, Yellow Squash, Red Peppers, Onions, Tomatoes, and Fresh Basil GF
Garlic Roasted Broccolini GF

### WHISPERING SPRINGS GOLF CLUB

## DESSERT OFFERINGS

Carrot Cake \$8.00 per person

Blueberry White Chocolate Cheese Cake \$8.00 per person

Salted Caramel Vanilla Crumb Cake \$8.00 per person

Chocolate Bailey's Irish Cream Cheese Cake \$8.00 per person

> Red Velvet Cake \$8.00 per person

> Tiramisu Cake \$8.00 per person

Turtle, Vanilla, or Plain Cheesecake with Choice of Topping \$8.00 per person

Pecan Bourbon Pie \$8.00 per person

Variety of Bars and/or Brownies \$8.00 per person

ADD A SCOOP OF ICE CREAM TO ANY DESSERT \$2.25 per person.

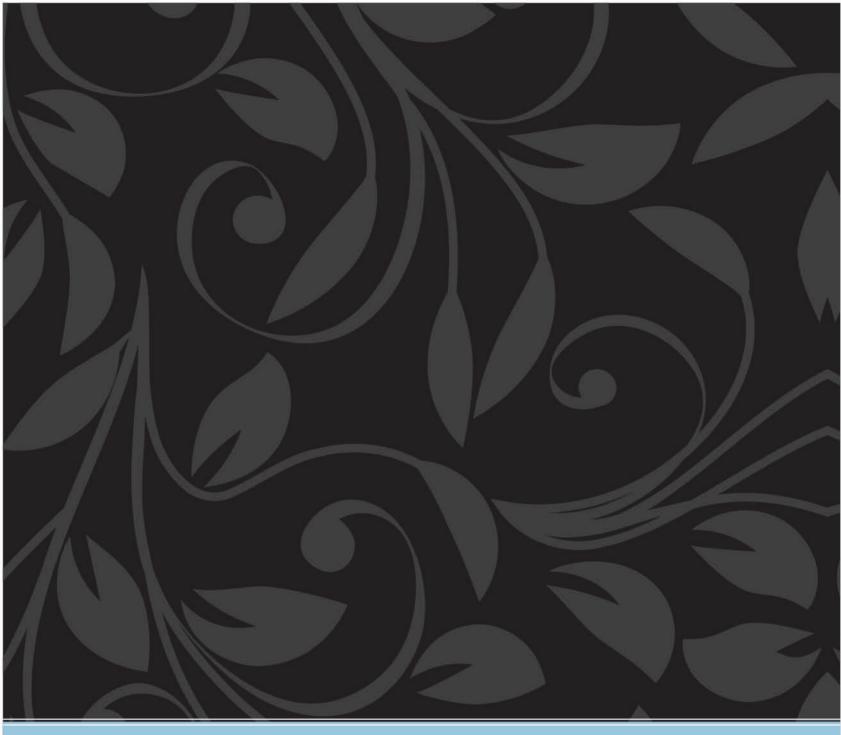
### WHISPERING SPRINGS GOLF CLUB

## BAR

Liquor - Rail & Call Brands \$5.75-\$6.75
Liquor - Premium & Midshelf Brands \$7.50-\$8.75
Woodbridge House Selected Wines \$6.25 - \$7.50
Domestic & Premium Beer \$4.00- \$5.50
MICROBREW AND IMPORTED BEER \$5.00-\$6.50
Non-Alcoholic Beer
SOFT DRINKS\$3.00
CORDIALS \$6.00-\$9.00
Half Barrel- Domestic Beer \$315
HALF BARREL- SPECIALTY BEER \$390-\$500
BOTTLE OF HOUSE WOODBRIDGE\$24.00 BY ROBERT MONDAVI WINE
BOTTLE OF HOUSE SPARKLING VERDI \$24.00

### HOSTED SODA FLAT FEE PRICING

75-125 guests \$150 125-175 guests \$200 175-250 guests \$225





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