

# 2010 Wedding Banquet Menu

## PROPERTY PROFILE

ADDRESS  
PO BOX 1053  
MINOCQUA, WI 54548

PHONE 715-358-4000  
TOLL FREE 1-877-992-8377  
FAX 715-358-4010  
WEBSITE: [www.thewatersofminocqua.com](http://www.thewatersofminocqua.com)

## CREDIT CARDS

AMERICAN EXPRESS, MASTERCARD, VISA, DISCOVER

## GUEST ROOMS

TOTAL ROOMS: 106 NON – SMOKING

55 – 2 – QUEENS STANDARD

19 – 2 – QUEENS DELUXE

12 – 2 – QUEENS WITH FIREPLACES

4 – WHIRLPOOLSUITES

2 – KING STANDARD

6 – 2 ROOM SUITES

8 – LOFTED SUITES

HANDICAP ROOMS AVAILABLE

## LOUNGE ON SITE

### WATERPARK ON SITE

TWO – 3 STORY WATER SLIDES

INDOOR – OUTDOOR ACTIVITY POOL

INDOOR – OUTDOOR HOT TUB

KIDDIE POOL

FITNESS CENTER

SNACKBAR AND ARCADE

## CONFERENCE ROOMS/ BUSINESS CENTER

TOTAL MEETING ROOMS: 8

OUTDOOR FACILITY 40' X 80' TENT – FULLY ENCLOSED, LIGHTED AND HEATED

OUTDOOR ATRIUM SEATING FOR 40

18' X 18' DANCE FLOOR

## AMENITIES WITH EACH HOTEL ROOM

BEAUTIFUL NORTHWOODS DÉCOR

COMPLIMENTARY SELF SERVE DELUXE CONTINENTAL BREAKFAST

ADMISSION TO THE WATERPARK

HIGH-SPEED AND WIRELESS INTERNET ACCESS

CABLE TELEVISION – MICROWAVE

REFRIGERATOR – COFFEE MAKER – HAIR DRYER

PATIO OR DECK – PETS ACCEPTED WITH FEES

## DINNER BUFFET

1 Entrées \$19.99 per Person

2 Entrées \$22.99 per Person

3 Entrées \$25.99 per Person

Kids 2 and Under Free

Kids 3-10yrs old \$12.95 each 1, 2, or 3 Entrée Buffets

Minimum of 40 Guests

## ENTRÉES

Burgundy Beef-Slow Roasted Eye of Round in a Mushroom Sauce

Slow Roasted Beef Medallions of Tenderloin in Mushroom Gravy

Old Fashioned Honey Pit Ham

Roast Pork Loin

Sliced Roast Turkey Breast in Gravy

Butter Herb Baked Chicken

BBQ Baked Chicken

Butter Herb Baked Chicken Breast (boneless)

Meat Lasagna

Vegetarian Lasagna

Lemon Pepper Haddock

(Please ask our Sales Department if you have a special request)

## Vegetables

### **Choice of One:**

Sweet Buttered or Candied Baby Carrots

Sweet Buttered Corn

Green Bean Almandine

California Blend (broccoli, carrots & cauliflower)

## Starch

### **Choice of One:**

Parsley Buttered Baby Reds

Mashed Potatoes & Gravy

Buttered Noodles

Stuffing

Wild Rice or Rice Pilaf

## Salads

### **Choice of One:**

(All Salads are Served Plated)

Citrus Spring Mix Salad w/ Raspberry Vinaigrette Dressing

Apple & Gorgonzola Spring Mix Salad w/ Candied Walnuts served w/ Balsamic Vinaigrette

Tossed Iceberg Lettuce Salad with 2 Dressings (served individually plated)

All Dinner Buffets Include, Euro Baked Dinner Rolls & Butter Balls

Tea, Milk, or Freshly Brewed Coffee

**All Dining Prices Do Not Include 18% Gratuity and 5.5% Sales Tax**

## PLATED DINNERS

- Char-broiled Filet Mignon 8oz Tenderloin \$29.99 per person
- Char-broiled Filet Mignon 6oz Tenderloin with Shrimp \$32.99 per person
- Slow Roasted Prime Rib with Au Jus, 12-14 oz. served Medium Rare \$27.99 per person
- Stuffed Pork Chops with Apple Stuffing \$24.99 per person
- Whole Roasted Cornish Hen \$25.99 per person
- Asparagus & Basil Stuffed Chicken Breast with Champagne Sauce \$24.99 per person
- Chicken Cordon Blue \$25.99
- Oven-Roasted Boneless Duck Breast \$25.99 per person
- Baked Salmon Steak with Dill Sauce \$27.99 per person
- Baked Walleye Almandine \$26.99 per person
- Southwest Salmon Steak \$25.99 per person
- Beef Burgundy over egg noodles \$25.99 per person

### **Vegetarian Options**

- Grilled Portabella Mushroom \$26.99 per person
- Egg Plant Parmesan \$25.99 per person
- Alfredo Primavera w/ Fettuccini \$25.99 per person

### **Pricing Based on 1 Entrée Choice**

**We Will Gladly Price Combination Plates**

**Does not apply to kids meals**

## Choice of One Starch

- Baked Potato with Sour Cream & Butter – Garlic Mashed Potatoes
- Mashed Potatoes with Gravy – Wild Rice or Rice Pilaf
- Parsley Buttered Baby Reds – Sage Dressing

## Choice of One Seasonal Vegetable

- Green Bean Almandine
- Candied or Buttered Sweet Baby Carrots – Sweet Buttered Corn
- California Blend (broccoli, carrots & cauliflower)

## Choice of One Salad

- Citrus Spring Mix Salad w/ Raspberry Vinaigrette
- Apple & Gorgonzola Spring Mix Salad w/Candied Walnuts served with Balsamic Vinaigrette
- Fresh Garden Salad with choice of 2 dressings
- Caesar Salad

**All Plated Dinners Include Euro Baked Dinner Rolls & Butter Balls,  
Tea, Milk, or Freshly Brewed Coffee**

**All Dining Prices Do Not Include 18% Gratuity and 5.5% Sales Tax \_**

# OUTDOOR COOKOUTS

Minimum 80, Maximum 600

**12-14oz Rib Eye or New York Strip Steak**

**Or**

**Full Rack of BBQ Ribs**

Baked Potato

Fresh Vegetable

Fresh Fruit Tray

Pasta Salad

Relish Tray

Rolls & Butter

\$28.95

**Pig Roast (Minimum 60 People)**

**Or**

**Grilled Chicken Breast**

Potato Salad

Applewood Baked Beans

Italian Pasta Salad

Relish Tray

Rolls & Butter

\$23.95

**Hamburgers**

**Hot Dogs**

**Bratwurst**

Potato Salad

Baked Beans

Relish Tray

Buns & Brownies

\$19.95

All Cook Outs Include

Freshly Brewed Coffee & Ice Water

**All Dining Prices Do Not Include 18% Gratuity and 5.5% Sales Tax**

## HORS D'OEUVRES

### Cold

- Deviled Eggs \$16.99 per dozen
- Assorted Silver Dollar Sandwiches \$22.99 per dozen
- Fruit Kabobs \$ 22.99 per dozen
- Cubed Cheese & Sausage Platter w/ Crackers \$2.99 per person (25 person minimum)
- Taco Dip Platter with Colored Chips \$2.49 per person serves (25 person minimum)
- Fresh Vegetable Platter with Dip \$2.69 per person (25 person minimum)
- Fresh Fruit Platter \$2.99 per person (25 person minimum)
- Fresh Fruit Watermelon Boat w/ Bride & Grooms names or Company Name stenciled on side  
\$199.99 (serves 50 people)
- Shrimp Platter with Lemon & cocktail sauce \$4.89 per person (25 person minimum)
- Smoked Salmon with Capers, Red Onions and Diced Hard Cooked Eggs \$189.99

### Hot

- Swedish Meatballs \$13.99 per dozen
- BBQ Meatballs \$13.99 per Dozen
- Breaded Mini Crabcakes \$14.99 per dozen
- Mini Tacos \$15.99 per dozen
- Vegetable Spring roll \$16.99 per dozen
- Chicken or Pork Potstickers \$18.99 per dozen
- Beef & Bean Mini Burrito \$18.99 per dozen
- Spinach & Cheese Crostini \$18.99 per dozen
- Mini Chicken Cordon Blue \$19.99 per dozen
- Spinach Stuffed Mushroom Caps \$20.99 per dozen
- Crabmeat Mushroom Caps \$21.99 per dozen
- Chicken Wings \$21.99 per dozen
- Vegetable or Pork Egg Rolls with Dipping Sauces \$21.99 per dozen
- Bacon Wrapped Water Chestnuts \$21.99 per dozen
- Vienna Frank N Blanket \$21.99 per dozen
- Mesquite Chicken Quesadilla Rolls \$22.99 per dozen
- Vegetable Kabob \$22.99 per dozen
- Hot Wings w/ Celery Sticks & Blue Cheese Dressing \$23.99 per dozen
- Quiche Lorraine Petite \$23.99 per dozen
- Crispy Asparagus w/ Asiago Cheese \$24.99 per dozen
- Raspberry Brie in Filo \$24.99 per dozen
- Assorted Mini Quiche \$24.99 per dozen
- Mini Chicago Pizza \$24.99 per dozen
- Breaded Chicken Tenders \$24.99 per dozen
- Bacon Wrapped Scallops \$24.99 per dozen
- Spinach & Goat Cheese Pizza \$26.99 per dozen

## HORS D'OEUVRES Cont.

Chicken Hibachi Skewers \$28.99 per dozen

Beef Hibachi Skewers \$29.99 per dozen

\* Carved Prime Rib \$11.99 per person (50 person minimum)

\* Carved Roast Tenderloin \$10.99 per person (25 person minimum)

\* Carved Baked Ham \$10.99 per person (50 person minimum)

\* Carved Roast Sirloin \$9.99 per person (50 person minimum)

\* Carved Roast Eye of the Round \$8.99 per person (25 person minimum)

\* Carved Roast Loin of Pork \$7.99 per person (50 person minimum)

\* = \$75 carving station fee

## DESSERTS

Assorted Casino Cut Cheesecake \$4.49 per person

Ultimate Chocolate Cake \$4.99 per person

Carrot Cake \$4.99 per person

New York Supreme Cheesecake \$4.99 per person

Ice Cream Carmel Turtle Cake \$4.99 per person

Milky Way Mousse Cake \$4.99 per person

New York Cheesecake \$4.99 per person

Long-Stem Chocolate Dipped Strawberries \$4.99 per person

Fudge Lava Cake \$5.29 per person

Brownies \$2.79 per person

Cookies \$1.34 per person

Ice Cream \$4.49 per person

Sherbet \$4.49 per person

Sheet Cakes: White, Chocolate, Marble & White or Chocolate Butter Cream Icing

¼ Sheet Cake \$27.99 serves 15

½ Sheet Cake \$50.99 serves 35

Full Sheet Cake \$96.99 serves 75

## SNACKS

Potato Chips \$9.99 per Pound

Pretzels \$9.99 per Pound

Tortilla Chips & Salsa \$14.99 per Pound

Gardetto's Snack Mix \$14.99 per Pound

Peanuts \$14.99 per Pound

Mixed Nuts \$15.99 per Pound

Granola Bars \$3.49 Each

Breakfast Bars \$3.49 Each

Assorted Cookies \$13.99 per Dozen

## BEVERAGES

Coffee – Regular and Decaffeinated  
Half Pot (1 Gallons) \$24.50  
Full Pot (2 Gallons) \$49.50  
Hot Tea Assortment \$3.45 each  
Iced Tea with Fresh Lemons \$2.95each  
Bottled Water \$1.99 each  
Assorted Sodas \$1.75 each  
Bottled Beer \$3.50 per Bottle  
Premium Beer \$5.50 per Bottle  
Mixed Drinks \$3.50 – 9.00 per Drink  
Hot Chocolate \$2.95 each  
Milk \$2.95 each  
All Items Are Based On Consumption

## JUST FOR THE LITTLE ONES...

### Pizza Parties

\$ 15.50 per Child

Assorted Pizzas, Soda, Juice, or Milk  
Includes the Northwood's Room  
With a TV and VCR

### Plated Services Offered For Each Event

\$ 12.99 per Child

Chicken Tenders  
Hot Dog  
Grilled Cheese  
Choice of Fries or Chips  
All Served with a Fruit Cup and a Cookie  
Beverage

### Babysitting Services Available

\$30.00 per Hour  
One Staff Member per 5 Children  
2 Week Noticed Required

All of These Services Are Booked With The Sales Department

LIQUOR SERVICE

*Half Barrels (Domestic) \$275.00*

*Budweiser*

*Bud Light*

*Miller*

*Miller Lite*

*Coors*

*Coors Light*

*MGD*

*MGD Light*

*Premium Half Barrels \$325.00*

*Extra Tapper \$75.00*

*Bottled Beer \$3.50 per Bottle*

*Premium Beer \$5.50 per Bottle*

*Mixed Drinks \$3.50-9.00 per Drink*

*Corkage Fee- \$4.00 per Bottle*

*House Wines \$29.95 - 1.5 liter bottle*

*\$22.95 - 750 ml*

*(Merlot, Cabernet Sauvignon, White Zinfandel, Chardonnay, Pinot Grigio)*

*Balatori Asti Spumanti \$29.95*

Ballatore Spumante was introduced in 1984. Since that time, Ballatore has consistently been awarded top honors in some of the nation's most prestigious competitions. To date, Ballatore Spumante holds over 250 awards. The delicate freshness of Ballatore makes it a most charming sparkling wine. Inviting aromas reminiscent of ripe peaches and apricots combine to form a delightfully complex bouquet. Well-balanced and rich in varietal character, this sparkling wine refreshes with melony flavors and a crisp, clean finish. The winemaker, Spir Ballatore, styled this delightful sparkling wine in a manner similar to Spumantes from the Asti region of Italy, with a proprietary blend of specially selected California grapes.

*Other Champagne and Wine Prices Will Be Quoted On  
Your Desired Brands and Vintages*

*All Bar Service Comes Complimentary With Banquet Rentals*

All Complimentary Bar Service Carries An 18% Service Charge

## Conference & Wedding Options

*Rental fees vary*

*Please contact the sales department*

Large Banquet Room 24' X 54'

Medium Room 32' X 40'

Small Room 24' X 27'

Tent 40' X 80'

Restaurant & Lobby Privately Closed

Restaurant Privately Closed

All Rentals Include: Flatware, Glasses, Cups, Napkins, Linens, Set-Up,  
Tear-Down, Clean-Up, Bar Service, Internet, Phone, Screen,  
Ice Water

## Room Set-Up

Boardroom

Hollow U

Classroom

Rounds

Theatre

State

## AV Equipment

Screens - \$5.00

Overhead Projector - \$20.00

Easels - \$15.00

Flip Charts - \$15.00

PA System - \$25.00

Lavaliere Microphone - \$15.00

Podium - \$5.00

AV Carts - \$5.00

TV-DVD - \$25.00

LCD Projector - \$50.00

Riser staging-\$10.00 per each 4' X 8' section

## Wedding Ceremony

Archway, Chairs, P.A., Unity Candle Table, & Rehearsal Coordination

Wooded = \$400.00

Lakeside = \$800.00

All Conference Rentals and AV Equipment Can Be Put Together  
As a Package for Each Client's Individual Needs

## GENERAL INFORMATION AND POLICIES

Welcome to the Waters of Minocqua!

Discover the Waters of Minocqua; Northern Wisconsin with a touch of magic. The following guidelines have been established to serve you effectively, and efficiently, to help make your next important event a huge success!

### CONTRACT AND DEPOSIT

An event contract is required and must be signed by the event organizer at least 60 days prior to the event and the deposit of the room rental fee paid to guarantee your booking. The deposit of the room rental fee is required by all confirming individuals and will be applied to the total balance of the event. This deposit is non-refundable. Any and all changes must be in writing. All prices are subject to changes up to 60 days prior to the event.

### ROOM RENTAL FEE

All events have a charge for meeting space. The charge is based on the amount of room needed to accommodate your event. Room layout is required 2 weeks prior to the event. The Waters of Minocqua reserves the right to make necessary changes if the room is unavailable or inappropriate to best service your event. The event contract will list a beginning and closing time for your event. All rooms must be vacated at that closing time.

### CATERING SERVICE

Catering service is provided for all events. The arrangements for catering service must be made through the Sales Department. Food and beverages will not be allowed to be brought into the meeting room facilities with the exception of wedding cakes or cakes for special events that are purchased from a certified merchant. Menu selection must be determined 2 weeks prior to the event with final guest numbers due 10 days before the event. Food and beverages are to be consumed on the premises in your confirmed room rental space. In regards to the State of Wisconsin's Health Regulation, the catering service will properly dispose of any leftovers. No food will be allowed to leave the premises except for the above listed wedding and special event cakes. To ensure safety, service and consumption, all federal, state and local laws are enforced.

### BEVERAGE SERVICE

Beverage and/or liquor service can be provided for your event. With a cash bar, no service charge is required. With a host bar, a service charge of 18% will be incurred. Purchases of cases of wine/champagne and half barrels are based on consumption; these also incur an 18% service charge. Beverage service is arranged through the Sales Department. No liquor or beverages may be brought into the meeting room or tent from the outside. The Waters of Minocqua reserves the right to cut liquor service to any person or group if intoxication is present. Determination of intoxication will be determined by the bartender and/or manager on duty and is in compliance with local and state ordinances.

### BUSINESS EQUIPMENT

Audio Visual Equipment needs must be reserved 2 weeks prior to the event.

### SUBSTITUTIONS

In the event of non-performances of suppliers, weather conditions, and unavailability of a product, the Waters of Minocqua reserves the right to make substitutions with respect to food and beverages. Contact will be made with the event organizer when substitution occurs.

**ALL TERMS AND CONDITIONS OF THE CONTRACT APPLY**