

2025 Banquet Menu





Lake



Outside Terrace Area (connects with the Lake)



Crystal Ballroom



Wood Violet



Sturgeon Boardroom



Hotel Lobby

LOCATION

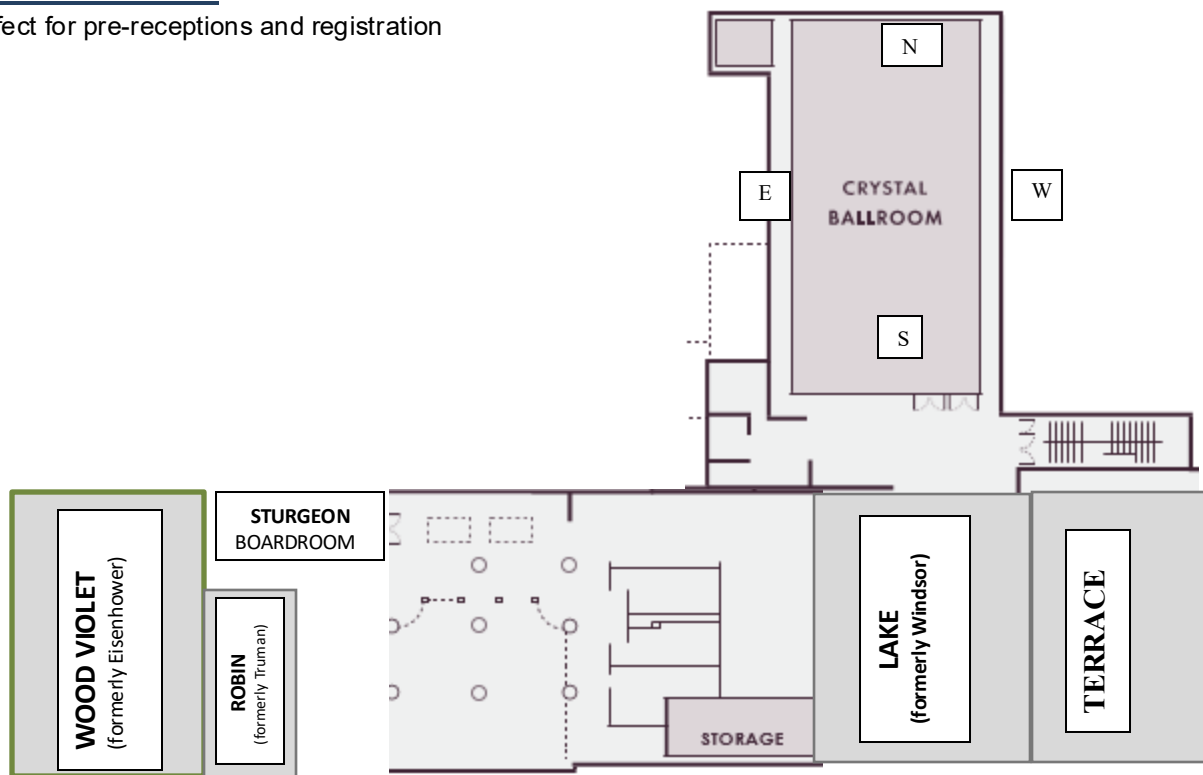
All event spaces are located inside the hotel – second level, accessible via elevator found in the Hotel lobby.

EVENT SPACE

Featuring 1 Ballroom, 3 Meeting rooms and 1 Boardroom. Total sq. ft. 6,637.

MEZZANINE

Perfect for pre-receptions and registration



EVENT SPACE

ROOM	ROOM RENTAL	SQ. FT.	DIMENSIONS	MAXIMUM CAPACITY	THEATRE	CLASSROOM	CRESCENT ROUNDS	U-SHAPE	HOLLOW SQUARE	ROUNDS of 8	ROUNDS of 10
CRYSTAL BALLROOM	\$800	3,120	39' x 80'	350	225	144	110	75	90	200	250
LAKE	\$500	936	26' x 36'	70	60	45	35	33	42	56	70
TERRACE/OUTSIDE SPACE (connects with Lake)	N/A	972	27' x 36"	80	-	--	--	--	--	56	70
WOOD VIOLET	\$300	918	18' x 51'	120	54	42	35	36	42	56	70
ROBIN	\$150	361	19' x 19'	49	18	12	10	15	20	16	20
STURGEON BOARDROOM	\$200	330	11' x 30'	Boardroom – seats 14							

*A twenty-two percent (22%) service charge and applicable state sales tax of (5.5%) will be added all Event Space, Food/ Beverage and A/V selections. Menu prices are confirmed thirty (30) days prior to your event

BREAKFAST MENUS

Buffets

Minimum of 25 people - a fee will be added to all meal events fewer than 25 people.

Hot Beverage Station – Self-serve

Locally Roasted Valentine Regular and Decaffeinated Coffee and assorted Tea packets

Lighthouse Continental

Breakfast Pastries and Muffins

Toast Station

Assorted Jams & Butter

Assorted Yogurts

Sliced Seasonal Fruit

Miracle Mile Breakfast

Buttermilk pancakes and Maple Syrup

Scrambled Eggs with Wisconsin Cheddar

Crispy Hash Browns

Cobb Smoked Bacon (2 Slices / person)

Breakfast Sausage

Sliced Seasonal Fruit

Fond du Lac Favorite

Breakfast Pastries and Muffins

Wisconsin Cheddar Scrambled Eggs

Cheesy Hash Brown Casserole

Cobb Smoked Bacon (2 Slices/ person)

Breakfast Sausage

Sliced Seasonal Fruit





BREAKFAST ADD-ONS

Yogurt Parfaits

Assorted Yogurts

Toast & Bagel Station
Bacon and Cheddar Cheese

Sliced Seasonal Fruit

Omelet Station

Includes:

**Eggs, Bacon, Sausage, Ham, Peppers, Onions,
Cheese, Tomatoes, Spinach & Mushrooms**

LUNCH MENUS

Lunch Buffet

Minimum of 25 people - a fee will be added to all meal events fewer than 25 people.

Hot Beverage Station – Self-serve
Locally Roasted Valentine Regular and Decaffeinated Coffee and assorted Tea packets

Walter's Deli

Salad

Mixed Green Salad

Mixed Greens, Cucumbers, Grape tomatoes, Red onion, Shredded carrots, Ranch and our House Made Lemon Herb Vinaigrette

Potato Salad

Sandwich

Cold Cuts

Turkey, Ham, Roast Beef, Salami & Pastrami

Sliced Cheese

Swiss, Cheddar & Provolone

Assorted Breads

Accompaniments

Red Onion, Romaine, sliced Tomatoes, Pickles, Mayo, Ketchup and Mustard

Schroeder's Southwestern

Tortilla chips and assorted salsas

Corn, Black Bean, and Avocado Salad

Fajitas: Spicy Chicken & Marinated Flank Steak with Sauteed Onions and Peppers

Southwestern Rice

Accompaniments: Flour tortillas, Lettuce, Cilantro, diced Onion, diced Tomatoes, Cotija cheese and Sour cream

The Third Ward Italian Buffet

Caesar Salad

Caprese Salad

Bruschetta on crostini

Marinated Grilled Chicken

Meatballs

Grilled Italian vegetables: Zucchini, Onion & peppers

Alfredo Sauce

Marinara Sauce

Fettuccini Noodles



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LUNCH MENUS

Boxed Lunch

Whole Fruit , Kettle Chips, House Made Cookie

Ham and Swiss Sandwich

Ham, Swiss cheese and shaved Red onion served on a baguette

Wisconsin Chicken Salad

Grilled Chicken, Onion, Celery, Grapes, Mayo and Mustard served on a Bun

Roast Beef and Provolone

Roast Beef, Provolone cheese and Romaine served on 9 Grain bread

Oven Roasted Turkey Sandwich

Turkey, Cheddar cheese, Red onion, Tomato and Romaine served on 9 grain bread



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LUNCH MENUS

Plated Lunch

Choose up to 2 different Entrée selections
A per person fee will apply for each additional selection

Hotel Beverage Station – Self-serve
Locally Roasted Valentine Regular and Decaffeinated Coffee and assorted Tea packets



Salad Options –

Add Ons: Chicken +\$, Salmon +\$, Shrimp +\$

Caesar Salad

Hearts of Romaine, Croutons and Parmesan Homemade Caesar Dressing

House Salad

Mixed Greens, Cucumber, Grape tomato, Carrot, Red Onion and choice of homemade dressing (Lemon Herb Vinaigrette, Parmesan Peppercorn or Ranch)

Wisconsin Salad

Mixed Greens with Apples, dried Cherries, Pecans, Goat Cheese Crumbles served with homemade Lemon-Herb Vinaigrette

Entrée Options–

Chicken Piccata

Lemon Caper Sauce, Grilled Chicken, over Fettuccine served with Roasted Broccolini

Penne Bolognese

Beef and pork stewed in Red wine and Tomatoes, Served with Penne

Apple Cider Roasted Pork Loin

Served with Braised Red Cabbage and Spaetzle

Pot Roast over Mashed Potatoes

Served with Brussel sprouts

Grilled Garlic Lemon Salmon

Served with Asparagus and Rice Pilaf

Plated Luncheon Desserts

Cheesecake

Traditional Vanilla or Chocolate Peanut Butter

Cakes

Chocolate, Lemon or Carrot

BREAK PACKAGES

Build your own Parfait

Yogurt, Berries, Nuts, Seeds and Granola

Retlaw

Breakfast Pastries & Muffins and Fruit Salad

Lombardi

Pretzel bites, Homemade beer cheese, Assorted candies and Farris Popcorn

Salsa and Chips

Smokey Chipotle Salsa, Poblano Queso, Pico de Gallo, Tomatillo Green Salsa with Corn Tortilla Chips



ALA CARTE BEVERAGES

Bottled Water

Assorted Cans of Soft Drinks

Premium Assorted Bottles of Fruit Juices

**Premium Bottled Tea-
Lemonade -pitcher or dispenser**

Milk

Brewed Iced Tea

Coffee, Regular and Decaffeinated

Assorted Hot Tea Packet

ALA CARTE SNACKS

Fresh Baked Cookies – Chef’s Choice

Gardettos

Trail Mix

Assorted Full Size Candy Bars

Farris Popcorn (Plain, Cheddar or Carmel Corn)

Mixed Nuts

**Assorted Individual Bags of
Potato Chips**

Granola Bars

Jumbo Assorted Muffins

Banana Nut Bread

Assorted Danish and Pastry

Individual Greek Yogurt (GF)

RECEPTION MENUS

Cold Hors D' Oeuvres – 50 Pieces

Display or Passed
Fee for Butler Passed, per selection

Bruschetta

Served over Crostini

Antipasto Skewers

Salami, Grande Bocconcini, Tomatoes, Sweet Peppers

Grilled Jumbo Asparagus

With horseradish Mustard wrapped in Prosciutto

Hot Hors D' Oeuvres - 50 Pieces

Display and some can be passed*
Fee for Butler Passed, per selection

*Spanakopita

Spinach, Feta Cheese, Filo Dough

*Spinach & Chevre Stuffed Mushroom Caps

Stuffed with Baby Spinach, La Clare Farms Chevre and Herbs

*Mediterranean Chicken Skewer

Served with Tzatziki sauce

*Crab Stuffed Mushrooms

Served with Caper Tartar Sauce

Meatballs

Select from Swedish or BBQ

Baked Shrimp

Served with a Garlic Butter, Sweet andTany Bacon Dipping Sauce

Brat Sliders

Small Sheboygan Hard Roll, Caramelized Onions, Honey Beer Mustard and Ketchup

Chicken Drumettes

Tossed with Hot, Medium, Mild, or BBQ (Select one). Served with House made Ranch and Celery Sticks

Burger Sliders

Widmer's Aged Wisconsin Cheddar. Condiments: Pepper Ketchup, Mustard & Mayonnaise

Tater Kegs

Assorted Flavors served with Ketchup, Mustard and Ranch

Pretzel Bites

Served with Wisconsin Cheddar dipping sauce



Grand Displays

All Displays serve 50 people

Vegetable Crudites

Crisp Seasonal Vegetables, House Made Ranch and Lemon Hummus

Seasonal Fruit and Berry Display

Melons, Pineapple, Berries, Grapes & Other Seasonal Fruit

Wisconsin Cheese and Sausage

Assortment of local Cheese and Sausage, Crackers, French Bread, Dried Fruit and Nuts

Shrimp Cocktail

Cocktail Sauce andLemon Wedges

Italian Antipasto

Italian Cured Meats and Cheeses, Olives, Peppers, Tomatoes, Marcona Almonds, Herb Bruschetta, Caponata Crackers and Rustic Breads

Premium Cheese and Sausage

Selection of the Finest Artisan Cheeses that Wisconsin has to offer. Assortment with a Chef's Selection of Sausage, Grapes, Crackers, French Bread, Dried Fruit and Nuts

Pizza – 16” – 16 pieces

Traditional One and Two Topping Selections or Three Topping Vegetarian

Handmade Crust with Grande Cheese

Select from: Sausage, Pepperoni, Mushrooms, Peppers and Onions

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DINNER MENUS

Dinner Buffets

Minimum of 25 people - a fee will be added to all meal events fewer than 25 people.

Hot Beverage Station – Self-serve

Locally Roasted Valentine Regular and Decaffeinated Coffee and assorted Tea packets

Lambeau Leap

Dinner Rolls & Butter

Wisconsin Beer Cheese Soup

Local Cheddar, Spotted Cow, Sliced Brats

Supper Club Salad

Iceberg Lettuce, Tomatoes, Shredded Carrots, Cucumbers, Black Olives, Red Onion with Choice of Lemon Herb Vinaigrette, Bleu Cheese Dressing or Thousand Island Dressing

German Potato Salad

Relish Tray

Walleye Fingers

Beer Brats on a Hard Roll

Pea Salad

Italian Beef Sandwich on Rolls

Supper Club Buffet

Dinner Rolls & Butter

Salad Bar

Mixed Greens, Cucumbers, Cherry Tomatoes, Carrots, Pickled Beets, Cottage Cheese, Ranch Dressing, Bleu Cheese and Lemon Herb Vinaigrette Dressing

Assorted Bread & Rolls with Butter

Roasted Red Potatoes

Brussel Sprouts with Bacon

Chicken Schnitzel with Gravy

Pork Tenderloin with Apple Chutney

Fried Perch with Lemons and Tartar Sauce



1923 Speakeasy

Dinner Rolls and Butter

Caesar Salad

Assorted Bread & Rolls with Butter

Garlic Mashed Potatoes

Fruit Salad – Pineapple, Mandarin Oranges, Yogurt, Mini marshmallows, Coconut and Whipped cream

Green Bean Almondine

Butter Braised Cabbage

Meatloaf

Chicken Ala King with Toast Points

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DINNER MENUS

Plated Dinner

Limit of (2) entrees (not including entrees to meet dietary restrictions).

Served with Dinner Rolls and Butter

Water at each setting

Hot Beverage Station – Self-serve

Locally Roasted Valentine Regular and Decaffeinated Coffee and assorted Tea packets

Salad Options

Signature Salad (GF, V)

Fresh Farm Greens, Cucumber, Carrot, Cherry Tomato, Red Onion, Choice of: Lemon Herb Vinaigrette, Parmesan Peppercorn or Ranch

Caesar Salad- (Upgrade for a fee)

Hearts of Romaine Tossed with Caesar Dressing, Garlic Croutons, Shaved Parmesan

Entrees

Each Entrée comes with (2) Sides

Beef Selections

Filet Mignon

Smoked Garlic and Thyme Butter

*Prepared Medium Well

Braised Short Rib

Wild Mushrooms and Red Wine Jus

Chicken and Pork Selections

Marry Me Chicken

Chicken Breast sauteed in a Creamy tomato Sauce

Chicken Saltimbocca

Prosciutto and Smoked Grande Provolone Cheese

Chicken Cordon Bleu

Ham and Swiss Cheese stuffed Chicken Breast breaded and fried

Apple Cider Roasted Pork Loin

Seafood Selection

Chili Rubbed Salmon Filet with Cilantro

Lime Butter

Vegetarian Selections

Wild Mushroom, Spinach, Chevre Wellington

Wild Mushrooms with Sherry and Pick Peppercorn cream sauce

No additional side

Vegetarian Lasagna

Select (1) side



Combo Plates

Braised Short Rib & Grilled Salmon Filet

Petite Filet and Garlic Lemon Shrimp (2 pieces)

Red Wine Bacon Demi, Asparagus and Herb Roasted Potatoes – No additional Sides

Sides

Mashed Potatoes

Roasted Baby Red Potatoes

Creamy Polenta

Rice Pilaf

Green Beans

Asparagus

Carrots/Carrot Puree

Broccolini

Grilled Pepper & Onions

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KIDS MENU

10 Years Old & Younger

Served with Milk

Entrees

Choice of (1)

Macaroni & Cheese

Chef's choice of Vegetable

Chicken Tenders

Served with French Fries Ranch and Ketchup

Chicken Quesadilla

Chef's choice of Vegetable

Carving Enhancements

Offered only as additions to any buffet menu, not as a complete meal

Slow Roasted Prime Rib

Au Jus and Creamy Horseradish

Sage Rubbed Turkey Breast

Chef's Cranberry Sauce

Glazed Ham

Old Fashioned Raisin Sauce

Action Stations

Chef Attendant Fee - 1.5 hours for each station

Offered only as additions to any buffet menu, not as a complete meal

Mac and Cheese Station

Ham, Bacon, Peperoni, Broccoli, Peas, Roasted Garlic House Made Cheese Sauce

Pasta Station

Chefs' Choice of two Pastas, Marinara Sauce, Alfredo Sauce, Italian sausage, Grilled Chicken, Olives, Grilled Peppers, Onions, Zucchini, Fresh Basil, Parsley Diced Tomatoes and Parmesan Cheese

Station – Attendant per Hour Fee

Frozen Tundra Ice Cream Station

Three Ice Cream Flavors: Vanilla, Chocolate and Strawberry with Assorted Toppings

Stations – No Chef Attendant Fee

Offered only as additions to any buffet menu, not as a complete meal

Potato Bar

Mashed Potatoes and Baked Potatoes
Broccoli, Bacon, Cheddar Cheese, Sour Cream, Green Onions, Sauteed
Mushrooms, Caramelized Onion, Butter, Jalapenos

Nacho Bar

Warm Tortilla Chips, Seasoned Ground Beef, Shredded Chicken, Black Beans, Diced Tomatoes, Green Onions, Jalapeños, Cilantro, Sour Cream, Red and Green Salsa, Queso

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DESSERTS

DISPLAYS

Fresh Baked Cookies (Chef's choice)

Assorted Bars

Brownie Turtle Chocolate Carmel,
Toffee Crunch Blondie, Lemon
Square and Raspberry Brulee
Cheesebar Sammie's

PETITE GOURMET DESSERTS

Dark Chocolate Mousse Shooters

Cake Shooters

Chocolate, Vanilla or Lemon -

Chocolate Covered Strawberries

Dark or Milk Chocolate

PLATED DESSERTS

Cheesecakes -

Traditional Vanilla or Chocolate

Peanut Butter

Cakes -

Chocolate, Lemon or Carrot





BAR & BEVERAGE INFORMATION

All types of Bars will be charged per bartender. Suggested staffing levels are (1) Bartender per every 75 guests

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BEER SELECTIONS

**Each ½ Barrel serves approximately 124 (16 ounce) glasses

Domestic

Budweiser, Budlight, Coors Light, Michelob Ultra, Miller Lite, Busch Light and Pabst Blue Ribbon

Premium

Blue Moon, Moon Man, Spotted Cow, Corona Extra and Riverwest Stein Amber (non-alcohol)

Seltzer

White Claw and Carbliss varieties

Draft Beer Selection

Domestic ½ Barrels

Bud Light, Busch Light, Coors Light, Miller Lite, Miller High Life, Pabst Blue Ribbon

Premium ½ Barrels

Moon Man and Spotted Cow

Additional ½ Barrel options may be available upon request 30 days prior to your event

NON-ALCOHOL BEVERAGE SELECTIONS

Bottled Water

Soft Drinks

Pepsi, Diet Pepsi, Starry, Diet Starry, Mountain Dew, Diet Mountain Dew, Squirt, and Mug Root Beer

Fruit Juices

Orange, Cranberry, and Pineapple

Bar Mixers

Club Soda, Tonic, Ginger Ale, Ginger Beer, Lemonade, Red Bull and Red Bull Sugar Free

Bar Garnishes

Lemons, Limes, Oranges, Cherries and Olives



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WINE AND CHAMPAGNE SELECTIONS

Chardonnay

- Albertoni, CA
- Carmel Roads, CA
- Davis Bynum, Russia River Valley, CA

Pinot Grigio

- Albertoni, CA
- Seaglass, Central Coast, CA
- A to Z Winery, Oregon

Sauvignon Blanc

- Silver Gate, CA
- Proverb, CA
- Kim Crawford, New Zealand

Moscato

- Albertoni, CA

Sparkling/ Champagne

- Campo Veijo Cava Brut, CA
- Maschio Extra Dry Prosecco, Italy

Merlot

- Albertoni, CA
- Trinity Oaks, CA

Cabernet Sauvignon

- Albertoni, CA
- Carmel Roads, CA -
- Kendall Jackson VR, Sonoma, CA -

Pinot Noir

- Silver Gate, CA
- Seaglass, Central Coast, CA
- Boen, Sonoma County, CA



LIQUOR SELECTIONS

Standard Tier Liquors

Wheatley Vodka
Gordon's Gin
Castillo Rum
Sauza Silver Tequila
Kessler Whiskey
Christian Brother's Brandy
Amaretto Liqueur

Call Tier Liquors

Tito's Vodka
Tanqueray Gin
Bacardi Rum, Captain Morgan Spiced Rum,
Malibu Rum
Nosotros Blanco Tequila
Jim Beam Bourbon, Southern Comfort
Whiskey, Seagram's 7 Whiskey, Canadian
Club Whiskey
Korbel Brandy
Johnnie Walker Red Label Scotch

Premium Tier Liquors

Grey Goose Vodka
Bombay Sapphire Gin
Casamigos Blanco Tequila, Patron
Maker's Mark Bourbon, Jack Daniel's
Whiskey, Jameson Irish Whiskey, Crown
Royal Whiskey, Crown Royal Apple Whiskey
and Crown Royal Peach Whiskey

Additional Liquor options may be available upon request 30 days prior to your event



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AUDIO VISUAL RENTALS

AV ITEM	PRICE PER DAY
8.5' Screen	Prices vary
8.5' Screen, LCD Projector, AV Cart, HDMI cable, 2 Power Strips and 1 Extension Cord	
10.8' Screen (Only one available) – Can only be used in the Crystal Ballroom	
10.8' Screen, LCD Projector, AV Cart, HDMI cable, 2 Power Strips and 1 Extension Cord (only 1 available) – Can only be used in the Crystal Ballroom	
55" TV on Stand	
American Flag	
Apple Power Adaptor	
Easel	
Flipchart and Markers – Only 2 available	
Handheld Microphone – Can only be used in the Crystal Ballroom – Only 1 available	
HDMI Cable	
Lavalier Microphone – Can only be used in the Crystal Ballroom – Only 1 available	
LCD Projector – Only 2 available	
Podium	
Portable Bluetooth Speaker with Microphone	
Power Strip	
Wipe board with Markers and Eraser – Only 2 available	

Helpful Hints:

Wood Violet – 15 computers can be charged at one time

Lake – 20 computers can be charged at one time

Crystal Ballroom – 25 computers can be charged at one time

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