

GLACIER CANYON

CATERING MENU

WILDERNESSRESORT.COM





Welcome to Wilderness Resort

Thank you for your interest and the opportunity to host your event at Wilderness Resort. Our experienced staff is dedicated to making your event exactly what you envisioned.

The Wilderness Resort is located on 600 acres, which includes: over a dozen indoor and outdoor attractions, 4 indoor and 4 outdoor waterparks, three mega arcades, an 18-hole championship golf course, an award winning spa, various onsite dining choices and plenty of different lodging options.

Thank you again for your interest in the Wilderness Resort. Please feel free to contact us with any questions or to set up a tour with our amazing staff today.
(800) 867-9453 • wildernessresort.com • sales@wildernessresort.com

Policies and Procedures

EVENT DETAILS

Banquet menu selection, room requirements and all other arrangements must be made a minimum of two weeks prior to your function. All food and beverages are to be purchased through the Resort. Guests may not bring food or beverages into banquet areas. The Wilderness Territory reserves the right to cease functions without refund if food or beverages are brought in from the outside. No food or beverages can be removed from the function space after the event.

GUARANTEES

Banquet guarantees are required by Noon no later than 72 hours prior to each meal function. Guarantees cannot be decreased after this time. Guarantees for Monday, Tuesday and Wednesday events must be received by noon the preceding Friday. If a guarantee is not submitted, the preliminary number indicated on the booking agreement will be considered the correct and guaranteed number. Your group will be billed for the number guaranteed or the actual number of served meals, whichever is greater.

PERCENTAGE OVER GUARANTEE

The Wilderness Territory will prepare 5% above the final guarantee number. We reserve the right to choose comparable substitutes or vegetarian entrées for these extra meals. Your group will not be charged for these extra meals unless they are served.

SERVICE CHARGE

All food and beverage, audio visual equipment and other services are subject to a taxable 22% service charge and applicable taxes. Groups requesting a tax exemption must submit a State of Wisconsin tax exemption form with the tax exempt number prior to the scheduled function.

MULTIPLE ENTRÉE FEES

Multiple entrée choices for a group are available at \$1.00 per person charge per split. Guarantees for each entrée are required by due date. Color coded meal tickets are required for multiple entrée plated functions, and must have pre-approved identification method.

SPECIALIZED MENUS

We welcome the opportunity to create any special menus in addition to our printed menu. We will design a menu to enhance the theme of your party and to suit your personal tastes. We will make every effort to accommodate special dietary needs and special requests. Off premise catering will result in additional delivery fees.

BEVERAGE SERVICE

Complete beverage services are available at the Glacier Canyon Conference Center. Under Wisconsin State Law, the hotel is the only authorized licensee able to sell and serve liquor, beer and wine on the premises. No beverages of any kind may be brought into the Conference Center by patrons or guests. A \$300 sales minimum is required on all bars or the difference will be charged as a setup fee. The number of bartenders is determined by the Glacier Canyon Conference Center Staff.

Please refer to the Catering Policies and Procedures section of your Event Contract for a complete listing of current policies. Prices contained within this menu are subject to change without notice. Final prices may be guaranteed for your event 60 days in advance. Please see your Event Detailing Manager for details.



Packages

Meeting planner packages are intended to be used during a single day of events.

Packages cannot be split over multiple days.

THE MEETING PLANNER PACKAGE \$44.99

- Deluxe continental breakfast
- Plated lunch
- Cookie jar break

THE EXECUTIVE PACKAGE \$57.99

- Glacier Canyon breakfast buffet
- Lunch (2 entrée buffet maximum)
- Choice of one themed break (excludes all day beverage break)
- All day coffee service

THE SIGNATURE PACKAGE \$99.99

- Glacier Canyon breakfast buffet
- All day beverage break
- Lunch (2 entrée buffet maximum)
- Choice of one themed break
- Dinner (2 entrée buffet maximum)

BREAKFAST



Breakfast Buffets

*All breakfast buffet pricing is based on 90 minute serve time
Available for service between 7 a.m. - 10:30 a.m.*

GLACIER CANYON BREAKFAST BUFFET \$21.99

Minimum 25 guests

- Assorted chilled juice, fresh brewed coffee and hot tea
- Our signature crème brulee French toast, fluffy scrambled eggs, breakfast potatoes, bacon and country smoked sausage links
- Assortment of muffins, pastries and a seasonal fresh cut fruit display

Additional scrambled eggs toppings \$4.99 per person

Includes shredded cheese, onions, tomatoes, mushrooms, chopped bacon, diced ham, sour cream, salsa and hot sauce.

BREAKFAST SANDWICH BUFFET \$17.99

Minimum 15 guests

- Assorted chilled juice, fresh brewed coffee and hot tea
- Croissant, egg, cheese and choice of one of the following meats
 - Sausage patty, ham, bacon
- Tri-tater hash brown patties
- Fresh whole fruit

CONTINENTAL BREAKFAST BUFFET \$11.99

- Assorted chilled juice, fresh brewed coffee and hot tea
- Assorted pastries, muffins and hard boiled eggs

DELUXE CONTINENTAL BREAKFAST BUFFET \$14.99

Minimum 15 guests

- Assorted chilled juice, fresh brewed coffee and hot tea
- Assorted pastries, muffins and hard boiled eggs
- Seasonal fresh fruit display

FIT AND TRIM BREAKFAST BUFFET \$12.99

- Assorted chilled juice, fresh brewed coffee and hot tea
- Fresh whole fruit, yogurt, granola, muffins and granola bars

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Every effort will be made to honor special dietary needs; however, please note that all food is prepared in a commercial kitchen that handles peanuts, tree nuts, fish, shellfish, eggs, dairy, soy and wheat regularly, and non-exposure to these potential allergens cannot be guaranteed.

Plated Breakfast

Maximum of 200 guests

Plated breakfast served with fresh brewed coffee, cranberry and orange juice

Split entrée choices are available for \$1 per person per split

WILDERNESS CLASSIC \$15.99

Scrambled eggs, two slices of bacon, breakfast potatoes and a croissant

TEXAS STYLE FRENCH TOAST \$14.99

Two thick slices of Texas style French toast lightly dusted with powdered sugar,

Served with smoked sausage links, seasonal sliced fresh fruit and syrup

LIGHT AND HEALTHY \$14.99

Egg beaters, English muffin and seasonal sliced fresh fruit

PANCAKE BREAKFAST \$14.99

Golden buttermilk pancakes, scrambled eggs, sausage, butter and syrup

Brunch Buffet

Minimum 50 guests | Two-hour serve time

Brunch buffet served with fresh brewed coffee and iced tea. Available for service between 8 a.m. and 2 p.m.

\$38.99

Chef carved beef prime rib, scrambled egg bar with assorted toppings, our signature crème brulee French toast, bacon, assorted chilled salads, baked cod, grilled chicken breast, garlic mashed potatoes with gravy, seasonal fresh vegetables, assorted breads, sliced fresh fruit and assorted desserts.

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BREAKS



Themed Breaks

Minimum 15 guests | All Breaks have a 30 minute serve time

ALL DAY BEVERAGE BREAK \$13.99

7 hour time limit

Coffee, decaffeinated coffee, specialty hot teas, assorted soda and bottled water

ENERGIZER BREAK \$12.99

Coffee, decaffeinated coffee, assorted energy and fitness drinks, granola bars, whole fresh fruit

YOGURT STOP \$13.99

Coffee, decaffeinated coffee and specialty hot teas, regular and Greek yogurt, granola, assorted berries, coconut, honey, chocolate chips

HIT THE TRAILS \$14.99

Assorted soda, build your own trail mix: mixed nuts, dried cranberries, raisins, M&M's, pretzels, chocolate chips

TAKE ME OUT TO THE BALLPARK \$14.99

Assorted soda, bottled water, peanuts, popcorn, assorted mini Hershey bars, soft pretzel with cheese and mustard

HEALTH BREAK \$14.99

Coffee, decaffeinated coffee, specialty hot teas, low calorie snack packs, granola bars, whole fresh fruit, fresh vegetables with dill dip

SMOOTHIE BREAK \$13.99

Assorted fruit smoothies with whipped cream, granola bars

SOUTH OF THE BORDER BREAK \$12.99

Minimum of 25 guests. Assorted soda, tortilla chips, salsa, nacho cheese, sour cream, black olives and jalapeños

COOKIE JAR BREAK \$12.99

Coffee, decaffeinated coffee, specialty hot teas, assorted soda. Assorted fresh baked cookies / Assorted chocolate brownies

A La Carte Break Items

FOOD

- Assorted fresh baked cookies – \$25.00 per dozen
- Assorted pastries - \$26.00 per dozen
- Assorted yogurts - \$36.00 per dozen
- Assorted donuts - \$36.00 per dozen
- Brownies – \$25.00 per dozen
- Fresh whole fruit - \$27.00 per dozen
- Muffins (variety of flavors) – \$26.00 per dozen
- Bagels and cream cheese – \$26.00 per dozen
- Variety of candy bars – \$30.00 per dozen
- Variety of granola bars - \$24.00 per dozen
- Assorted mixed nuts - \$32.00 per pound
- Chips and dip - \$22.00 per pound
- Pretzels - \$15.00 per pound
- Tortilla chips and salsa - \$22.00 per pound
- Party mix - \$20.00 per pound
- Ice cream novelties - \$4.00 each

BEVERAGES

- Assorted soda – \$3.00 each
- Bottled water – \$3.50 each
- Coffee - \$40.00 per gal
- Gourmet Coffee Bar - \$45 per gal
(Includes regular and decaf coffee, assorted syrups, whip cream, cinnamon, nutmeg, pumpkin spice, raw sugar, caramel and chocolate sauce)
- Hot tea - \$3.00 each
- Assorted juice - \$8.00 per liter
- Iced tea - \$8.00 per liter
- Milk - \$24.00 per gallon
- Hot chocolate - \$32.00 per gallon
- Hot apple cider - \$32.00 per gallon
- Lemonade - \$27.00 per gallon

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LUNCH



Soup, Salad and Sandwich Lunch Buffet

Minimum 25 guests | 60 minute serve time

All lunch buffets are served with fresh brewed coffee and iced tea

SALAD & COLD SANDWICH BUFFET \$21.99

COLD SANDWICH & SOUP BUFFET \$20.99

SALAD & SOUP BUFFET \$18.99

SALAD, COLD SANDWICH AND SOUP BUFFET \$24.99

SOUP BAR

Choice of two hot soups with fresh cracked pepper, crackers and assorted garnishes

Vegetable Beef | Broccoli Cheddar | Cheesy Baked Potato | Chicken Tortilla | Chicken Noodle
Chicken with Dumplings | Chicken with Wild Rice | New England Clam Chowder
Minestrone | Tomato and Roasted Garlic | Chili

COLD SANDWICH BUFFET

- Shaved ham, turkey and roast beef
- Assorted Wisconsin cheeses, sliced onion, tomato, lettuce, mayonnaise and mustard
- Assorted fresh bread, pickles, potato chips

HOT SANDWICH BUFFET

(\$5 upcharge from the cold sandwich buffet)

- Shredded Chicken and Pulled Pork
- Assorted BBQ sauces, assorted Wisconsin cheeses, coleslaw
- Assorted fresh bread, pickles, potato chips

SALAD BUFFET

- Mixed greens
- Assorted toppings include tomatoes, cucumbers, shredded Wisconsin cheddar cheese and croutons
- Assorted dressings include ranch, French and fat-free Italian
- Herb dill rotini pasta salad
- Baby red skinned potato salad

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Hot Lunch Buffet

Minimum 25 guests | 60 minute serve time

All lunch buffets are served with green salad, seasonal vegetables, starch, dinner rolls, fresh brewed coffee and iced tea

OVEN ROASTED CHICKEN

Slow-roasted, seasoned chicken

CHICKEN BACON PASTA

Grilled Chicken, bacon, fresh spinach and roasted grape tomatoes over penne pasta garnished with a garlic cream sauce

TERIYAKI CHICKEN

Teriyaki glazed grilled chicken over top of stir fry vegetables and jasmine rice

SICILIAN CHICKEN

Lightly breaded chicken breast cooked to golden brown layered with sliced tomatoes, olives, capers, red onions drizzled with olive oil and garnished with mozzarella, parmesan and asiago cheese

WILDERNESS SIGNATURE BAKED

STUFFED CHICKEN BREAST

Seasoned chicken breast filled with sage stuffing and served with a white garlic cream sauce

ROAST PORK TENDERLOIN

Apple-cinnamon seasoned pork loin roasted to perfection and topped with a rosemary pork gravy

BBQ RIBS

Seasoned pork ribs slow baked with our house recipe BBQ sauce

BAKED COD PARMESAN

Flakey filet of cod topped with panko bread crumbs, baked in a white wine and butter sauce, garnished with sliced tomatoes and parmesan cheese

BEEF STROGANOFF

Browned cuts of sirloin blended with mushrooms and onions slow cooked in a rich cream sauce and served over pasta

SLICED ROAST BEEF

Roasted inside round of beef thinly sliced and served with a mushroom beef demi

PASTA PRIMAVERA

Arrangement of steamed vegetables served over penne pasta garnished with alfredo sauce and finished with parmesan cheese

VEGETABLE STIR FRY

Blend of Oriental cut vegetables sautéed with a garlic teriyaki sauce and served over rice

GOURMET STUFFED VEGETARIAN PASTA

Choice of one of the following stuffed pastas:

- Squash ravioli served in a brown butter sauce
- Mushroom ravioli served in a white cream sauce
- Three-cheese ravioli served in an alfredo sauce

2 ENTRÉES \$25.99

3 ENTRÉES \$30.99

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Plated Lunch

All plated lunches are served with fresh brewed coffee and iced tea. Entrées are served with green salad, dinner rolls and unless noted in the description, chefs choice starch and vegetable.

Split entrée choices are available for \$1 per person per split

HEALTHY SOUTHWEST POWER BOWLS \$18.99

Starch and vegetable not included with this item.

Southwest seasoned quinoa, roasted corn, black beans, peppers, onions and lime wedge.

Choice of one of the following:

- Steak
- Chicken
- Vegetarian: crispy chickpeas and avocado

PINEAPPLE SALSA CHICKEN \$20.99

A grilled, marinated chicken breast, pineapple salsa, sesame seeds, green onion and jasmine rice.

BRUSCHETTA CHICKEN \$20.99

A grilled, marinated chicken breast, tomato, basil, parmesan cheese, olive oil, garlic, balsamic drizzle and roasted Italian potatoes.

CHICKEN PARMESAN \$20.99

Seasoned chicken breast on a bed of fettuccini pasta, smothered with parmesan, mozzarella and provolone cheeses, covered with marinara sauce and sprinkled with extra cheese.

BACON WRAPPED PORK TENDERLOIN \$20.99

Pork loin cutlet wrapped with apple-wood smoked bacon topped with a pork demi glace.

BAKED COD PARMESAN \$19.99

Flakey filet of cod topped with panko bread crumbs, baked in a white wine and butter sauce, garnished with sliced tomatoes and parmesan cheese.

BEEF STROGANOFF \$19.99

Browned cuts of sirloin blended with mushrooms and onions slow cooked in a rich cream sauce and served over pasta.

CHEF'S PREMIER BEEF WELLINGTON \$20.99

A tender cut of beef topped with a mushroom duxelles then wrapped in a puff pastry.

PASTA PRIMAVERA \$18.99

Arrangement of steamed vegetables served over penne pasta, garnished with alfredo sauce and finished with parmesan cheese.

GOURMET STUFFED VEGETARIAN PASTA \$18.99

Choice of one of the following stuffed pastas:

- Squash served in a brown butter sauce
- Mushroom served in a white cream sauce

DELI SANDWICH \$18.99

Choice of ham, turkey or roast beef served on a ciabatta roll with cheese. Sided with kettle chips and a pickle.

(Multiple choices will be subject to a \$1 per person split and meal indicators will be required)

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Salad Entrées

*All salad entrées are served with fresh brewed coffee, iced tea and dinner rolls.
Split entrée choices are available for \$1 per person per split.*

CHEF SALAD \$16.99

Green leaf lettuce, Julienne of ham and turkey breast, cheddar cheese, cucumber, tomato and hard-boiled egg
Served with Ranch, French and low-fat Italian dressing

GLACIER CANYON SALAD \$16.99

Romaine lettuce, bacon, tomato, onion, crumbled blue cheese and Light chili shallot dressing

CHICKEN CAESAR SALAD \$16.99

Romaine lettuce, sliced grilled chicken breast, parmesan cheese, croutons and Caesar dressing

TACO SALAD \$18.99

Green leaf lettuce, chicken or beef, diced tomatoes, black olives, onions, shredded cheese,
tortilla shell served with sour cream and salsa on the side

Boxed Lunches to Go

Our boxed lunches are not available for conference center dining.

HAM AND SWISS \$18.99

ROAST BEEF AND CHEDDAR \$18.99

TURKEY AND PROVOLONE \$18.99

VEGGIE \$18.99

Includes chips, dill pickle, cookie and condiments

Wraps or croissants are available for additional charge of \$2.00

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Appetizers



Cold Appetizers

JUMBO SHRIMP COCKTAIL DISPLAY

\$179.99/50 pieces

CHILLED SNOW CRAB CLAW DISPLAY

\$219.99/50 pieces

SMALL CHEESE & SAUSAGE PLATTER WITH CRACKERS

\$89.99/serves 25 people

LARGE CHEESE & SAUSAGE PLATTER WITH CRACKERS

\$149.99/serves 50 people

SMALL CRUDITÉS PLATTER WITH DILL DIP

\$64.99/serves 25 people

LARGE CRUDITÉS PLATTER WITH DILL DIP

\$109.99/serves 50 people

CAPRESE SKEWERS

\$99.99/50 pieces

Grape tomato, pearl mozzarella, basil, balsamic drizzle

DEVILED EGGS

\$89.99/50 pieces

PROSCIUTTO WRAPPED ASPARAGUS

\$89.99/25 pieces

ASSORTED CUCUMBER CANAPES

\$59.99/25 pieces

HUMMUS

\$74.99 per 3 lbs

Includes, carrot sticks, celery, naan bread

SILVER DOLLAR SANDWICHES

\$59.99/25 pieces

SMALL SLICED FRESH FRUIT PLATTER

\$74.99/serves 25 people

LARGE SLICED FRESH FRUIT PLATTER

\$129.99/serves 50 people

WHOLE SMOKED SALMON DISPLAY

\$224.99

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Hot Appetizers

BUFFALO, BBQ OR TERIYAKI WINGS

\$109.99/50 pieces

BACON WRAPPED WATER CHESTNUT

\$129.99/50 pieces

BACON WRAPPED SCALLOPS

\$159.99/50 pieces

BBQ OR SWEDISH MEATBALLS

\$74.99/50 pieces

CHEESE QUESADILLA

\$69.99/50 pieces

CHICKEN QUESADILLA

\$79.99/50 pieces

CHICKEN TENDERS

\$129.99/50 pieces

COCKTAIL FRANKS

\$64.99/50 pieces

CHICKEN OR PORK POT STICKER

\$84.99/50 pieces

SAUSAGE STUFFED MUSHROOM CAPS

\$139.99/50 pieces

SPANIKOPITA SPINACH & CHEESE PHYLLO

\$139.99/50 pieces

RASPBERRY & BRIE EN PHYLLO

\$169.99/50 pieces

CHICKEN OR PORK EGG ROLLS

\$119.99/50 pieces

VEGETARIAN SPRING ROLLS

\$104.99/50 pieces

MINI STREET TACOS

\$84.99/25 pieces

Beef, carnitas or chicken

CRAB RANGOON

\$139.99/50 pieces

MINI GOURMET SLIDERS

\$124.99/50 pieces

Chicken, beef, hot dogs or brats

ARTICHOKE SPINACH DIP

\$114.99 serves 50

Served with toast points

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Dinner



Food Station Menu

Minimum 35 guests | Food Stations are based on 90 minute serve time

Please consult your event detailing manager in regards to using our food stations as stand-alone meals at additional pricing

PASTA BAR \$15.99

Bowtie pasta along with choice of two stuffed ravioli:

- Butternut squash
- Wild mushroom
- Three-cheese

Alfredo sauce, marinara sauce and brown butter cinnamon sauce. Broccoli, onions, mushrooms, peppers, fresh grated parmesan cheese and cracked pepper.

CARVING STATION

Chef carved stations are served with fresh baked gourmet rolls and suitable accompaniments. *Includes carver chef. Up to 90 minutes.*

Cherrywood smoked ham \$239.99

(approximately 40 servings)

Choice-cut angus tenderloin \$424.99

(approximately 20 servings)

Roasted whole-breast turkey \$149.99

(approximately 35 servings)

Apple cinnamon seasoned pork loin \$149.99

(approximately 35 servings)

Slow roasted prime rib \$399.99

(approximately 30 servings)

MASHED POTATO BAR \$16.99

Yukon gold mashed potatoes with assorted toppings.

Toppings include bacon bits, sour cream, cheddar cheese, green onions, broccoli, butter, gravy and salsa.

NACHO BAR \$15.99

Freshly made tri-colored tortilla chips, refried beans, sour cream, guacamole, salsa, onions, tomatoes, jalapeños, pico de gallo, nacho cheese sauce and black olives.

- Add ground beef \$3.99
- Add pulled chicken \$3.99
- Add shrimp \$4.99

DESSERT STATION \$6.99

A display of assorted mini-cheesecakes, bars and confectionaries.

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Themed Buffets

Minimum 35 guests | 60 minute serve time

All buffets are served with fresh brewed coffee and iced tea. Themed buffets available for lunch and dinner.

ITALIAN TUSCANY \$42.99

- Tossed greens with assorted dressings and toppings, Caprese salad, Italian blend vegetables
- Pasta primavera, chicken parmesan with marinara and mozzarella cheese, sausage bolognese along with penne pasta and warm breadsticks
- Tiramisu and assorted mini cheesecakes

HAWAIIAN LUAU \$49.99

- Tossed greens with assorted toppings and dressings, Island delight seafood pasta salad
- Tropical fruit display
- Seasoned steamed sugar snap peas, roasted pineapple sweet potatoes
- Sesame grilled chicken, swordfish Malibu and chef carved pineapple glazed ham
- Assorted dinner rolls and Hawaiian bread
- Banana cake, pineapple upside down cake and assorted mini cheesecakes

MEXICAN FIESTA \$43.99

- Tossed greens with assorted toppings and dressings, Mexican taco dip with tortilla chips
- Spanish rice pilaf with peppers and onions, seasoned refried beans
- Steak fajitas, tacos and chicken enchiladas
- Churros

DOWN HOME COUNTRY \$44.99

- Tossed greens with assorted toppings and dressings, and coleslaw
- Roasted chicken and BBQ ribs
- Corn on the cob (*seasonal*), mashed potatoes and gravy
- Assorted rolls and cornbread
- Assorted fruit pies

WISCONSIN TAILGATE \$33.99 (CHOICE OF TWO MEATS)

Choice of:

- Brats, hot dogs, chicken breasts or burgers

Includes:

- Fresh tossed salad, potato salad, pasta salad, fruit salad, chips, pickles and condiments
- Assorted fresh baked cookies

Add \$3.00 per additional meat

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Dinner Buffets

Minimum 25 guests | 60 minute serve time

All dinner buffets are served with green salad, seasonal vegetables, starch, dinner rolls, fresh brewed coffee and iced tea.

2 ENTRÉE \$36.99

3 ENTRÉE \$42.99

OVEN ROASTED CHICKEN

Slow-roasted lightly seasoned chicken

WILDERNESS SIGNATURE BAKED STUFFED CHICKEN BREAST

Seasoned chicken breast filled with sage stuffing and served with a white garlic cream sauce

SICILIAN CHICKEN

Lightly breaded chicken breast cooked to golden brown layered with sliced tomatoes, olives, capers, red onions drizzled with olive oil and garnished with mozzarella, parmesan and asiago cheese

CHIPOTLE CHICKEN

Chipotle marinated chicken breast over a bed of Mexican rice garnished with black beans, corn, cilantro and lime

BBQ RIBS

Seasoned pork ribs slow baked with our house recipe BBQ sauce.

CHERRYWOOD SMOKED SLICED HAM

Cherrywood smoked sliced ham with a maple Dijon glaze

ROAST PORK LOIN

Apple-cinnamon seasoned pork loin roasted to perfection and topped with a rosemary pork gravy

TUSCAN SAUSAGE PASTA

Penne pasta, sliced Italian sausage, peppers, onions and basil with a light marinara sauce

SEAFOOD FETTUCCINI

Shrimp, scallops and crab meat combined with peppers and mushrooms in a creamy alfredo sauce

BAKED COD PARMESAN

Flakey filet of cod, baked in a white wine and butter sauce, garnished with sliced tomatoes and parmesan cheese

ORANGE RUBBED CITRUS SALMON

Fresh grilled orange rubbed salmon served with a citrus cream sauce

SLICED ROAST BEEF

Roasted inside round of beef thinly sliced and served with a mushroom beef demi

STEAK FAJITA BOWL

Seasoned steak, peppers, onions over a bed of Mexican rice and black beans

PASTA PRIMAVERA

Arrangement of steamed vegetables served over penne pasta, garnished with alfredo sauce finished with parmesan cheese.

GOURMET STUFFED PASTA

Choice of one of the following stuffed pastas:

- Squash served in a brown butter sauce
- Mushroom served in a white cream sauce
- Three cheese served in an alfredo sauce

Substitute one of your entrée's for a Chef Carved Station for an additional \$7.00 per person

Ham, Turkey, Pork Loin or Prime Rib

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Plated Dinner

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CHOICE-CUT TENDERLOIN OSCAR \$49.99

6 oz. tenderloin topped with asparagus, crab meat and béarnaise sauce

CHOICE-CUT TENDERLOIN AND SHRIMP \$49.99

6 oz. char-grilled beef tenderloin with a beef demi glace served with lightly-breaded butterfly shrimp

CHOICE-CUT FILET 8OZ \$46.99

Char-grilled seasoned beef tenderloin with a beef demi glace

NEW YORK STRIP \$42.99

Char-grilled 12oz New York Strip Loin with a beef demi glace

PRIME RIB \$40.99

Slow-roasted prime rib served with a beef demi glace

ORANGE RUBBED CITRUS SALMON \$28.99

Fresh grilled orange rubbed salmon served with a citrus cream sauce

BAKED COD PARMESAN \$27.99

Flakey filet of Cod, baked in a white wine and butter sauce, garnished with sliced tomatoes and parmesan cheese

JUMBO FRIED SHRIMP \$28.99

Lightly breaded butterfly shrimp served with a classic cocktail sauce

STUFFED PORK CHOP \$29.99

Thick-cut tender pork chop stuffed with sage stuffing served with a pork reduction sauce

OVEN ROASTED CHICKEN \$26.99

Slow-roasted and lightly seasoned half of chicken topped with a light chicken gravy

WILDERNESS SIGNATURE BAKED STUFFED CHICKEN BREAST \$29.99

Seasoned chicken breast filled with sage stuffing, served with a white garlic cream sauce

BACON WRAPPED STUFFED CHICKEN BREAST \$30.99

Seasoned chicken breast filled with asparagus, cream cheese and pepper jack cheese

MEDITERRANEAN CHICKEN BREAST \$29.99

Greek seasoned chicken breast topped with Kalamata olives, roasted red bell peppers, artichoke hearts, capers and feta cheese

GOURMET STUFFED PASTA \$25.99

Choice of one of the following stuffed pastas:

- Squash served in a brown butter sauce
- Mushroom served in a white cream sauce
- Three-cheese served in an alfredo sauce

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Every effort will be made to honor special dietary needs; however, please note that all food is prepared in a commercial kitchen that handles peanuts, tree nuts, fish, shellfish, eggs, dairy, soy and wheat regularly, and non-exposure to these potential allergens cannot be guaranteed.

Dessert

GOURMET CARROT CAKE \$6.99

Moist carrot cake filled with crunchy walnuts, carrots and layered with real cream cheese icing

CHOCOLATE TURTLE CHEESECAKE \$7.99

Decadent caramel cheesecake oozing with caramel, chocolate, and pecans and topped with a rich layer of more caramel and pecans decorated with whipped bittersweet chocolate ganache and rich chocolate glaze

WILDERNESS TERRITORY TIRAMISU \$7.99

Espresso infused sponge cake layered with a cloud of mascarpone cheese & whipped cream with a dusting of imported cocoa

KEY LIME PIE \$6.99

Refreshing original Florida Key Lime Pie atop a graham cracker crust finished with a layer of whipped cream

ULTIMATE CHOCOLATE DREAM CAKE \$7.99

Moist chocolate cake layered with chocolate decadence and velvety chocolate mousse topped with a creamy fudge icing

NEW YORK SUPREME CHEESECAKE \$7.99

Classic New York style cheesecake made with the freshest cream cheese resting on a graham cracker crust

Children's Banquet Menu

All children's meals are intended for the group's attendees age 10 and under. A guarantee count for the children's selection must be supplied with the function's guarantee. All options are plated.

CHICKEN STRIP DINNER \$12.99

Golden fried chicken tenders, macaroni & cheese and carrot sticks

MINI CORN DOGS \$12.99

Mini corn dogs, macaroni & cheese and carrot sticks

MAC & CHEESE DINNER \$12.99

Macaroni & Cheese, tater tots and carrot sticks

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Beverages

A combination of partially sponsored host bars and cash bars are available. A \$300 sales minimum is required on all bars or the difference will be charged as a setup fee. The number of bartenders is determined by the Glacier Canyon Lodge Conference Center staff. Bar service will end at or before 12am midnight. Cash bars and sponsored bar prices include sales tax. Drink tickets also available. Sponsored bars are subject to 22% taxable service charge.

BEVERAGE PRICING

House Brands Package - \$6.00 per drink

Premium Brands Package - \$8.00 per drink

Super Premium Brands Package - \$10.00 per drink

(A drink is equivalent to 1 ½ oz. of liquor for hosted bar package, Martinis, manhattans, and other specialty drinks may incur extra charge)

Domestic Beer - \$5.50

Premium Beer - \$7.00

House Wine - \$8.00 per glass

Bottled Water - \$3.50

Soft Drink - \$3.00

HOSTED BAR BY THE HOUR

Minimum of 2 hours

All hosted bar by the hour options include beer, wine and soda

	First Hour	Each Additional Hour
House	\$18.00	\$9.00
Premium	\$20.00	\$10.00
Super Premium	\$22.00	\$11.00

HALF BARRELS OF BEER

Domestic - \$400.00

Import/Microbrew – Inquire for pricing

WINE

House Wine - \$30.00 per bottle

White - Chardonnay, Moscato, Pinot Grigio

Red - Cabernet, Merlot, Pinot Noir

Local Wine - \$33.00 per bottle

Assorted Wollersheim Wines, Prairie du Sac, Wisconsin

(Available assortment: Prairie Fume, Dry Riesling, River Gold, Pinot Noir, Sunburst Red: Cedar Creek Pinot Grigio)

Premium Wine - \$36.00 per bottle

William Hill Cabernet Sauvignon, Central Coast

Handcraft Pinot Grigio, California

Alamos Malbec, Argentina

Castle Rock Chardonnay, Central Coast

Movendo Moscato, Italy

Red Rock Merlot, California

(Please contact your Event Detailing Manager for our complete wine list)

SPARKLING WINE

Wycliff Brut - \$30.00 per bottle

Bricco Riella Moscato D'Asti - \$34.00 per bottle

Zonin Asti Spumante - \$33.00 per bottle

Martini & Rossi Asti Spumante - \$37.00 per bottle

Blanc De Bleu Cuvee Mousseux - \$37.00 per bottle

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Audio Visual Equipment

**All prices subject to 22% service charge and applicable taxes / Price is per day and per item.
Permission required to utilize A/V equipment from outside source**

AUDIO

Floor/table podium with no microphone - \$50.00
Wireless handheld microphone - \$75.00
Wireless lapel microphone - \$75.00
Speaker phone (*Long distance extra*) - \$75.00
House sound hookup (*Includes cables*) - \$50.00
Bose L1 Portable Speaker System - \$150.00

VIDEO

LCD Flat Screen 75" - \$200.00
DVD player - \$50
Overhead screen - \$75.00
(*includes a/v cart, extension cord and power strip*)
Portable screen (6', 8', 10' diagonal) - \$75.00
(*includes a/v cart, extension cord and power strip*)
Screen size placement is determined by banquet services department
WUXGA projector with screen - \$350.00 (*includes audio hookup*)
85" TV Hook up (*Lake Delton Boardroom*) - \$250.00

LIGHTING AND DECOR

Uplighting Package (8 cans w/customizable colors) - \$150.00 per package
Stage lighting (2 - 15 degree ellipsoids) - \$100.00 per package
Whiskey barrel (2 available) - \$50.00 each
Bistro string lighting - *see catering manager*
Ceiling drape w/string lights and chandelier - \$400.00
Fire Pit - \$100.00 per hour (*includes wood and attendant*)
Patio Heater - \$35.00 per unit per hour

MISCELLANEOUS

Exhibit/Vendor Table includes two chairs - \$25.00 each
Exhibit/Vendor Electricity - \$75.00
Dance floor (4'x 4' section) - \$25.00
Adjustable riser (4'x 8' section) - \$50.00
Easel - \$15.00
Flipchart with markers - \$25.00
Whiteboard - \$25.00
Wireless PowerPoint advancer with laser pointer - \$30.00
AV Cart (includes extension cord, HDMI cable and power strip) \$40.00
Power strip - \$10.00
Extension cord - \$10.00
Flag (*US and Wisconsin*) - \$25.00 each
High speed internet data line (*Ethernet card required*) - \$75.00 per day
Wireless internet access - Complimentary
Laptop computer - \$175.00
A/V technician - \$95.00 per hour

Price is per day and per item. Permission required for use of Outside A/V equipment

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