

Glacier Canyon Conference Center

Catering and Banquet Menu 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.

Meeting Planner 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 Buffets

All breakfast buffet pricing is based on 90 minute serve time

Glacier Canyon Breakfast Buffet - \$21.99

Minimum 25 guests

Assorted chilled juices, 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

Add toppings to enhance scrambled eggs
Includes shredded cheese, onions, tomatoes, mushrooms, chopped bacon,
diced ham, sour cream, salsa and hot sauce
\$4.99 per person

Breakfast Sandwich Buffet - \$17.99

Minimum 15 guests

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

Deluxe Continental Breakfast Buffet - \$14.99

Minimum 15 guests

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

Plated Breakfast

*Plated breakfast served with fresh brewed coffee, cranberry and orange juices
Split entrée choices are available for \$1 per person per split
Maximum of 200 guests*

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

Wilderness Territory 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.*

Chef carved prime rib of beef, 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.

\$38.99

Themed Breaks

All Breaks have a 30 minute serve time and require a minimum of 15 guests

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

Cookie Jar Break – \$12.99

Coffee, decaffeinated coffee, specialty hot teas, assorted soda

Assorted fresh baked cookies

Assorted chocolate brownies

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 jalapenos

A La Carte Break Items

Beverages

Assorted soda – \$3.00/each

Bottled water – \$3.50/each

Coffee - \$40.00/gal

Gourmet Coffee Bar - \$45/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/liter

Iced tea - \$8.00/liter

Milk - \$24.00/gallon

Hot chocolate - \$32.00/gallon

Hot apple cider - \$32.00/gallon

Lemonade - \$27.00/gallon

Food

Assorted fresh baked cookies – \$25.00/dozen

Assorted pastries - \$26.00/dozen

Assorted yogurts - \$36.00/dozen

Assorted donuts - \$30.00/dozen

Brownies – \$25.00/dozen

Fresh whole fruit - \$27.00/dozen

Muffins (variety of flavors) – \$26.00/dozen

Bagels and cream cheese – \$26.00/dozen

Variety of candy bars – \$30.00/dozen

Variety of granola bars - \$24.00/dozen

Assorted mixed nuts - \$32.00/pound

Chips and dip - \$22.00/pound

Pretzels - \$15.00/pound

Tortilla chips and salsa - \$22.00/pound

Party mix - \$20.00/pound

Ice cream novelties - \$4.00/each

Salad, Sandwich and Soup Lunch Buffet

Minimum 25 guests

60 minute serve time

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

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

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

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

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

Hot Lunch Buffets

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

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, jasmine rice

Bruschetta Chicken - \$20.99

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

Chicken Parmesan - \$20.99

Seasoned breast of chicken 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 tenderloin 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)

Salad Entrees

*All salad entrees 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 and crumbled blue cheese
Light chili shallot dressing

Chicken Caesar Salad - \$16.99

Romaine lettuce
Sliced grilled chicken breast, parmesan cheese and croutons
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

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 - \$134.99/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

Hot Appetizers

Hot, BBQ or Teriyaki Wings - \$109.99/50 pieces

Bacon Wrapped Water Chestnuts - \$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, Fish, Hot Dogs or Brats

Artichoke Spinach Dip - \$114.99/serves 50

served with toast points

Food Station Menu

Minimum of 35 guests

Food stations are based on a 90 minute serve time

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

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

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
Fresh grated parmesan cheese and cracked pepper
Broccoli, onions, mushrooms and peppers

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)

Nacho Bar - \$15.99

Freshly made tri-colored tortilla chips
Refried beans, sour cream, guacamole, salsa, onions, tomatoes,
jalapenos, 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

Themed Buffets

Minimum of 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 cheese cakes.

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 and fried plantains with caramel butter sauce

Down Home Country - \$44.99

Tossed greens with assorted toppings and dressings, coleslaw
Roasted chicken and BBQ ribs
Corn on the cob (seasonal), mashed potatoes and gravy
Assorted rolls and cornbread
Apple and cherry tarts

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

Dinner Buffets

Minimum of 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*

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 Tenderloin

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

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Dinner Buffets (continued)

Seafood Fettuccini

Shrimp, scallops and crabmeat 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

2 Entrée - \$36.99

3 Entrée - \$42.99

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

Plated Dinner

*All plated dinners are served with fresh brewed coffee and iced tea
Entrées are served with green salad, seasonal vegetables, chef choice starch and dinner rolls
Split entrée choices are available for \$1 per person per split*

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

Oven Roasted Chicken - \$26.99

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

Plated Dinner (continued)

Stuffed Pork Chop - \$29.99

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

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

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

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/glass

Bottled Water - \$3.50

Soft Drink - \$3.00

Hosted Bar by The Hour

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

Import/Microbrew – Inquire for pricing

House Wine - \$30/bottle

White - Chardonnay, Moscato, Pinot Grigio

Red - Cabernet, Merlot, Pinot Noir

Local Wine - \$33/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/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/bottle

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

Zonin Asti Spumante - \$33.00/bottle

Martini & Rossi Asti Spumante - \$37.00/bottle

Blanc De Bleu Cuvee Mousseux - \$37.00/bottle

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
Children's meals are served with milk or iced tea
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

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

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 – No charge

Laptop computer - \$175.00

A/V technician - \$95.00/hour

Lighting and Decor

Uplighting Package (8 cans w/customizable colors) - \$150/package

Stage lighting (2 – 15 degree ellipsoids) - \$100/package

Whiskey barrel (2 available) - \$50 each

Bistro string lighting – see catering manager

Ceiling drape w/string lights and chandelier - \$400

Fire Pit - \$100 per hour (includes wood and attendant)

Patio Heater - \$35 per unit per hour

Price is per day and per item

Permission required for use of Outside A/V equipment