

Catering Menu



WILDERNESS HOTEL | GLACIER CANYON LODGE | WILDERNESS ON THE LAKE | WILD ROCK GOLF CLUB | SUNDARA SPA

800.867.9453



WildernessResort.com



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, beverage and audio visual services are subject to a taxable 21% service charge and 6.75% sales tax. 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. Sales must generate at least \$75 per hour, per bartender and a two hour minimum.

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.

All food, beverage and audio visual services are subject to a 21% taxable service charge and 6.75% sales tax.

** Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*



Meeting Planner Packages

*Meeting planner packages are intended to be used during a single day of events.
They cannot be split over multiple days.*

The Meeting Planner Package - \$29.99

Deluxe continental breakfast
Plated lunch
Cookie jar break

The Executive Package - \$42.99

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 - \$69.99

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

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Breakfast Buffets

All breakfast buffet pricing is based on a one and a half-hour serve time.

Glacier Canyon Breakfast Buffet - \$15.99

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 fruit display

Add toppings to enhance scrambled eggs
Includes shredded cheese, onions, tomatoes, mushrooms, chopped bacon,
diced ham, hollandaise sauce, sour cream, salsa and hot sauce
\$1.99 per person

Continental Breakfast Buffet – \$8.99

Assorted chilled juices, fresh brewed coffee and hot tea
Assorted pastries, muffins and bagels with cream cheese and jellies

Deluxe Continental Breakfast Buffet - \$9.99

Minimum 15 guests

Assorted chilled juices, fresh brewed coffee and hot tea
Assorted pastries, muffins and bagels with cream cheese and jellies
Seasonal fresh fruit display

Fit and Trim Breakfast Buffet - \$9.99

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

Easy additions to any breakfast buffet *(Minimums may apply)*

Pancakes with assorted syrups - \$1.99/person
Biscuits and gravy - \$2.49/person
Country oatmeal - \$1.49/person
(Accompanied with brown sugar, raisins, diced apples and chilled milk)
Assorted dry cereal with milk - \$19.99/dozen
Assorted yogurts - \$19.99/dozen
Scrambled eggs* - \$1.99/person
Add scrambled egg topping station - \$1.99/person
Toppings include shredded cheese, onions, tomatoes, mushrooms, chopped bacon, diced ham,
hollandaise sauce, sour cream, salsa and hot sauce
Made-to-order omelet* station (max 100 guests) - \$6.99/person
Bagels with assorted cream cheese and jellies - \$22.00/dozen

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Plated Breakfast

*Plated breakfast served with fresh brewed coffee, iced tea and juices.
Split entrée choices are available for \$1 per person per split.*

Wilderness Classic - \$11.99

Scrambled eggs*, two slices of bacon and breakfast potatoes

Eggs Benedict - \$11.99

Poached eggs* served over grilled Canadian bacon on an English muffin
Topped with a classic hollandaise sauce

Biscuits and Gravy - \$11.99

Two country style biscuits with sausage gravy, scrambled egg*s and two slices of bacon

Texas Style French Toast - \$11.99

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 - \$10.99

Egg beaters*, English muffin and seasonal sliced fresh fruit

Wilderness Territory Brunch Buffet

Minimum 35 guests

Two-hour serve time

*Brunch buffet served with fresh brewed coffee, iced tea, juice and milk
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, pancakes with syrup, bacon, assorted chilled salads, baked cod, grilled chicken breast, garlic mashed potatoes with gravy, seasonal fresh vegetables, assorted breakfast pastries, sliced fresh fruit and assorted desserts.

\$26.99

Ask your event detailing manager about adding Mimosas or a Bloody Mary Bar.

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Themed Breaks

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

All Day Beverage Break – \$9.99

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

Seventh Inning Stretch Break – \$8.99

Assorted soda, bottled water

Peanuts, popcorn, cracker jacks

Mini hot dogs with buns and condiments

Energizer Break – \$7.99

Coffee, decaffeinated coffee, assorted energy and fitness drinks

Granola bars, whole fresh fruit

Health Break – \$8.99

Coffee, decaffeinated coffee, specialty hot teas

100 calorie snack packs, whole fresh fruit, fresh vegetables with dill dip

Movie Time Break – \$7.99

Assorted soda, bottled water

Popcorn, soft pretzel with cheese and mustard, assorted mini-candy

Smoothie Break – \$8.99

Assorted fruit smoothies with whipped cream

Granola bars

Cookie Jar Break – \$7.99

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

Assorted fresh baked cookies

Assorted chocolate brownies

South of the Border Break – \$7.99

Minimum of 25 guests

Assorted soda, bottled water

Tortilla chips

Salsa, nacho cheese, sour cream, black olives and jalapenos

Soda Shoppe Break – \$8.99

Assorted soda, bottled water

Assorted ice cream novelties and bars

Build your own Coke or root beer float

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A La Carte Break Items

Beverages

Assorted soda – \$2.00/each

Bottled water – \$2.00/each

Coffee - \$25.00/gal

Hot tea - \$2.00/each

Assorted juice carafe - \$6.00/carafe (26 oz)

Iced tea carafe - \$5.00/carafe (26 oz)

Milk carafe - \$5.00/carafe (26 oz)

Hot chocolate - \$2.00/each

Hot cider - \$2.00/each

Fruit punch - \$19.00/gallon

Lemonade - \$19.00/gallon

Food

Assorted fresh baked cookies – \$19.00/dozen

Assorted pastries - \$22.00/dozen

Assorted yogurts - \$19.99/dozen

Assorted donuts - \$22.00/dozen

Brownies – \$22.00/dozen

Fresh whole fruit - \$20.00/dozen

Muffins (variety of flavors) – \$22.00/dozen

Bagels and cream cheese – \$22.00/dozen

Variety of candy bars – \$22.00/dozen

Variety of granola bars - \$20.00/dozen

Assorted mixed nuts - \$15.00/pound

Chips and dip - \$12.00/pound

Pretzels - \$7.00/pound

Tortilla chips and salsa - \$14.00/pound

Party mix - \$8.00/pound

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Salad, Sandwich and Soup Lunch Buffet

Minimum 25 guests.

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

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

Sandwich Buffet

Shaved ham, turkey and roast beef

Assorted Wisconsin cheeses, sliced onion, tomato, lettuce, mayonnaise and mustard

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 & Sandwich Buffet - \$16.99

Sandwich & Soup Buffet - \$15.99

Salad & Soup Buffet - \$14.99

Salad, Sandwich and Soup Buffet - \$18.99

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Hot Lunch Buffets

Minimum 25 guests.

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

Oven Roasted Chicken

Slow-roasted, seasoned chicken with a light gravy

BBQ Ribs

Seasoned pork ribs slow baked with our house recipe BBQ sauce

Baked Cod Parmesan

Flakey filet of cod, 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

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

Tuscan Lemon Chicken

A grilled, marinated chicken breast seasoned with an essence of garlic, lemon and rosemary and a lemon cream sauce

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

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
Add Chicken or Pork

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
- Braised beef served in a demi glace

2 Entrées - \$18.99 3 Entrées - \$22.99

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Plated Lunches

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

Fresh Seasonal Fish

(Price guaranteed one month from date of event)

Baked Cod Parmesan - \$13.99

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

Beef Stroganoff - \$13.99

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

Chicken Parmesan - \$14.99

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

Pasta Primavera - \$12.99

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

Grilled Chicken - \$13.99

Seasoned, grilled chicken breast topped with a light garden sauce

Sicilian Chicken - \$14.99

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

Chef's Premier Beef Wellington - \$14.99

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

Bacon Wrapped Pork Tenderloin - \$14.99

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

Vegetable Stir Fry - \$12.99

Blend of Oriental cut vegetables sautéed with a garlic teriyaki sauce and served over rice
Add Chicken or Pork for \$1.99

Gourmet Stuffed Pasta

Choice of one of the following stuffed pastas:

- Squash served in a brown butter sauce - \$13.99
- Mushroom served in a white cream sauce - \$13.99
- Braised beef served in a demi glace - \$14.99

Deli Sandwich - \$13.99

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 Entrees

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

Chef Salad - \$11.99

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

Glacier Canyon Salad - \$11.99

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

Caesar Salad - \$9.99

Romaine lettuce topped with parmesan cheese
Caesar dressing
Add Chicken - \$1.99

Taco Salad - \$12.99

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 - \$13.99
Roast Beef and Cheddar - \$13.99
Turkey and Provolone - \$13.99
Veggie - \$13.99

Includes fresh whole fruit, chips, dill pickle, cookie and condiments
Wraps or croissants are available for additional charge of \$1.00
Bottled water and soda available on consumption

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Cold Appetizers

Jumbo Shrimp Cocktail Display* - \$124.99/50 pieces

Chilled Snow Crab Claw Display* - \$124.99/50 pieces

Assorted Cold Canapés* - \$179.99/50 pieces

Small Cheese & Fruit Platter with Crackers - \$69.99/serves 25 people

Large Cheese & Fruit Platter with Crackers - \$134.99/serves 50 people

Small Cheese & Sausage Platter with Crackers - \$49.99/serves 25 people

Large Cheese & Sausage Platter with Crackers - \$89.99/serves 50 people

Small Crudités platter with Dill Dip - \$49.99/serves 25 people

Large Crudités platter with Dill Dip - \$89.99/serves 50 people

Deviled Eggs* - \$49.99/50 pieces

Silver Dollar Sandwiches - \$84.99/50 pieces

Small Sliced Fresh Fruit Platter - \$49.99/serves 25 people

Large Sliced Fresh Fruit Platter - \$89.99/serves 50 people

Whole Smoked Salmon Display* - \$194.99

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Hot Appetizers

Hot, BBQ or Teriyaki Wings - \$59.99/50 pieces

Assorted Mini-Quiche - \$84.99/50 pieces
Quiche Lorraine, Spinach, Bacon, Cheese

Bacon Wrapped Water Chestnuts - \$94.99/50 pieces

Bacon Wrapped Scallops - \$139.99/50 pieces

BBQ or Swedish Meatballs - \$39.99/50 pieces

Beef Hibachi with Teriyaki - \$119.99/50 pieces

Cheese Quesadilla - \$44.99/50 pieces

Chicken Quesadilla - \$54.99/50 pieces

Chicken Tenders - \$99.99/50 pieces

Cocktail Franks - \$39.99/50 pieces

Chicken or Pork Pot Sticker - \$64.99/50 pieces

Sausage or Seafood Stuffed Mushroom Caps - \$114.99/50 pieces

Spanikopita Spinach & Cheese Phyllo - \$84.99/50 pieces

Raspberry & Brie en Phyllo - \$119.99/50 pieces

Chicken or Pork Egg Rolls - \$94.99/50 pieces

Vegetarian Spring Rolls \$94.99/50 pieces

Crab Rangoon - \$99.99/50 pieces

Mini Gourmet Sliders* - \$84.99/50 pieces

Chicken, Beef, Fish, Hot Dogs or Brats
Cheese, tomato, lettuce, pickles, ketchup, mustard, BBQ and tartar sauce

Artichoke Spinach Dip - \$74.99/serves 50
served with toast points

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Food Station Menu

Minimum of 35 guests.

Food stations are based on a one and a half-hour 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 - \$10.99

Yukon gold mashed potatoes with assorted toppings
Toppings include bacon bits, sour cream, cheddar cheese,
green onions, broccoli, butter, gravy and salsa

Pasta Bar - \$9.99

Select your favorites and our chef will create for you at the station!

Bowtie pasta along with choice of two stuffed ravioli:

Butternut squash

Braised beef

Wild mushroom

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 one and a half-hour

Cherrywood smoked ham - \$194.99 (serves 40-50 guests)

Choice-cut angus tenderloin - \$194.99 (serves 10-15)

Roasted whole-breast turkey - \$124.99 (serves 30-35)

Apple cinnamon seasoned pork loin - \$94.99 (serves 30-35)

Slow roasted prime rib - \$294.99 (serves 45-50)

Nacho Bar - \$8.99

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 \$1.99

Add pulled chicken \$2.99

Add shrimp \$4.99

Dessert Station - \$3.99

A display of assorted mini-cheesecakes, bars and confectionaries

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Themed Buffets

Minimum of 35 guests.

All buffets are served with fresh brewed coffee, iced tea and milk.

Themed buffets include appropriate decorations on all buffet and dining tables.

Themed buffets available for lunch and dinner.

Italian Tuscany - \$29.99

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.

New York Deli - \$29.99

Gourmet pasta salad, marinated tomato and cheese salad
Thinly-sliced gourmet turkey, hot pastrami, hot beef
Specialty cheeses and variety of breads and fresh rolls
Canollis and assorted mini cheesecakes

Hawaiian Luau - \$35.99

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 - \$31.99

Tossed greens with assorted toppings and dressings, Mexican taco dip with tortilla chips
Spanish rice pilaf with peppers and onions, seasoned refried beans
Beef fajitas, tacos and chicken enchiladas
Churros and fried plantains with caramel butter sauce

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Themed Buffets Continued

Minimum of 35 guests.

All buffets are served with fresh brewed coffee, iced tea and milk.

Themed buffets include appropriate decorations on all buffet and dining tables.

Themed buffets available for lunch and dinner.

Mardi Gras Party - \$35.99

Tossed greens with assorted toppings and dressings, Louisiana style potato salad
Red beans and rice, green beans
Jambalaya, blackened Cajun chicken and crab cakes with Creole sauce
Assorted rolls and butter
King cake, pecan pie and beignets

Down Home Country - \$29.99

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 - \$18.99 (choice of two meats)

Choice of brats, hot dogs, chicken breasts and burgers*

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

Add \$1.00 per additional meat

Wisconsin Steakout - \$33.99

12 oz New York Strip steak*

Baked potato with sour cream, seasonal vegetables, fresh garden salad, rolls and butter
Gourmet turtle torte

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Dinner Buffets

Minimum of 25 guests.

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

Oven Roasted Chicken

Slow-roasted lightly seasoned chicken

Baked Cod Parmesan

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

BBQ Ribs

Seasoned pork ribs slow baked with our house recipe BBQ sauce

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

Grilled Salmon

Fresh grilled salmon* filet topped with an herb-butter and dill sauce and garnished with a lemon

Seafood Fettuccini

Shrimp, scallops and crabmeat combined with peppers and mushrooms in a creamy Alfredo sauce

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 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
- Braised beef served in a demi glaze

2 Entrées - \$25.99 3 Entrées - \$29.99

Substitute one of your entrée's for a Chef Carved Station for an additional \$5.00 per person

Ham, Turkey, Pork Loin or Prime Rib*

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Plated Dinners

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

Fresh Seasonal Fish

(Price guaranteed one month from date of event)

Choice-Cut Tenderloin Oscar - \$36.99

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

Choice-Cut Filet and Crab Cake Combination - \$36.99

6 oz. choice-cut tenderloin* with a beef demi glace alongside two blue lump crab cakes* with a white-wine cream sauce

Grilled Salmon - \$23.99

Fresh grilled salmon* filet topped with an herb-butter and dill sauce and garnished with a lemon

Baked Cod Parmesan - \$19.99

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

Choice-cut Filet 8oz – \$34.99

Char-grilled seasoned beef tenderloin* with a beef demi glace

Jumbo Fried Shrimp - \$22.99

Lightly breaded butterfly shrimp* served with a classic cocktail sauce

New York Strip - \$28.99

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

Prime Rib - \$27.99

Slow-roasted prime rib* served with a beef demi glace

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Plated Dinners (continued)

Oven Roasted Chicken - \$19.99

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

Grilled Chicken - \$19.99

Seasoned, grilled chicken breast topped with a light garden sauce

Stuffed Pork Chop - \$21.99

Thick tender pork chop stuffed with a bread-sage dressing served with a pork reduction sauce

Roast Pork Tenderloin - \$20.99

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

Seafood* Fettuccini - \$24.99

Shrimp, scallops and crabmeat combined with peppers, mushrooms and a creamy Alfredo sauce

Choice-cut Tenderloin and Shrimp - \$36.99

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

Wilderness Signature Baked Stuffed Chicken Breast - \$22.99

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

Gourmet Stuffed Pasta

Choice of one of the following stuffed pastas:

Squash served in a brown butter sauce - \$17.99

Mushroom served in a white cream sauce - \$17.99

Braised beef in a demi glace - \$19.99

All food, beverage and audio visual services are subject to a 21% taxable service charge and 6.75% sales tax.

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Dessert

Gourmet Carrot Cake - \$3.99

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

Chocolate Turtle Cheesecake - \$5.99

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

Peanut Butter Pie - \$4.99

Milk chocolate and peanut butter mousse filled with chocolate chips, surrounded by a chocolate cookie crust, topped with chocolate, caramel and peanut butter drizzle and Reese's Peanut Butter Cups

Wilderness Territory Tiramisu - \$5.99

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

Key Lime Pie - \$3.99

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

Ultimate Chocolate Dream Cake - \$3.99

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

New York Supreme Cheesecake - \$4.99

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

Lemon Mist Cake - \$4.99

Rich lemon and real whipped cream between four layers of yellow genoise cake, finished with lemon French butter cream

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Beverages

A combination of partially sponsored host bars and cash bars are available. Sales must generate at least \$75.00 per hour per bartender with a two hour minimum.

If the predetermined sales guarantee is not met, the customer will pay the difference between the sales and the guarantee.

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 21% taxable service charge.

Beverage Pricing

House Brands Package - \$6.00 per drink

Premium Brands Package - \$7.00 per drink

Super Premium Brands Package - \$8.00 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 - \$4.50

Premium Beer - \$5.50

House Wine - \$6.00/glass

Bottled Water - \$2.00

Soft Drink - \$2.00

House Wine

Chardonnay - \$25.00/bottle

Merlot - \$25.00/bottle

Moscato - \$25.00/bottle

Pinot Grigio - \$25.00/bottle

Cabernet - \$25.00/bottle

Champagne - \$25.00/bottle

Premium Wine

Assorted Wollersheim Wines, Prairie du Sac, Wisconsin - \$27.00/bottle

(Available assortment: Prairie Fume, Dry Riesling, River Gold, Sunburst Red)

William Hill Cabernet Sauvignon, Central Coast - \$29.00/bottle

Rex-Goliath Pinot Grigio, California - \$29.00/bottle

Alamos Malbec, Argentina - \$29.00/bottle

St. Jean Chardonnay, Sonoma - \$29.00/bottle

Bricco Riella Moscato d'Asti, Italy - \$29.00/bottle

Red Rock Merlot, California - \$29.00/bottle

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

Open Bar by The Hour

All Open Bar by the Hour Options Include Beer, Wine and Soda

	First Hour	Each Additional Hour
House	\$12.00	\$6.00
Premium	\$14.00	\$7.00
Super Premium	\$15.00	\$8.00

Half Barrels of Beer

Domestic - \$325.00

Import/Microbrew – (See Event Detailing Manager for Pricing)

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Children's Banquet Menu

*All children's meals are intended for the group's attendees under the age of 10.
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.*

Children's Plated Options

Chicken Strip Dinner - \$7.99

Golden fried chicken tenders, mashed potatoes and chef's choice of seasonal vegetables

Mac & Cheese Dinner - \$7.99

Macaroni & Cheese and chef's choice of seasonal vegetables

Children's Buffet Options

Minimum of 15 guests.

Children's Dinner Buffet - \$9.99

Chicken tenders, hot dogs, Macaroni & Cheese, applesauce and baby carrots

Children's Pizza Buffet - \$9.99

Pepperoni pizza, Cheese Pizza, mozzarella bread sticks and garden salad

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Audio Visual Equipment

*Price is per day and per item.
Outside A/V equipment permitted with exception of microphones.*

Audio

- Floor/table podium with no microphone - \$30.00
- Floor podium with affixed microphone - \$50.00
- Wireless handheld microphone - \$50.00
- Floor or table stand for handheld microphone - \$5.00
- Wireless lapel microphone - \$50.00
- CD player - \$30.00
- Speaker phone (Long distance extra) - \$35.00
- House sound hookup (Includes cables) - \$35.00

Video

- TV/VCR/DVD combo - \$75.00
- DVD/VCR only - \$25.00
- Overhead screen - \$35.00 (includes a/v cart, extension cord and power strip)
- Portable screen (5'x 6½') - \$35.00 (includes a/v cart, extension cord and power strip)
- Portable screen with dress kit (10'x 10') - \$75.00 (includes a/v cart, extension cord and power strip)
- LCD projector with screen - \$200.00 (Includes audio hookup)
- Overhead projector with screen - \$50.00

Miscellaneous

- Exhibit/Vendor Table - \$25.00/each
- Exhibit/Vendor Electricity - \$25.00
- Dance floor (3'x 3' section) - \$5.00
- Adjustable riser (4'x 8' section) - \$40.00
- Easel - \$10.00
- Flipchart with markers - \$20.00
- Whiteboard - \$20.00
- Laser pointer - \$20.00
- Wireless PowerPoint advancer - \$25.00
- Power strip - \$2.00
- Extension cord - \$2.00
- Flag (US and Wisconsin) - \$20.00 each
- High speed internet data line (Ethernet card required) - \$35.00 per day
- Wireless internet access - No charge
- A/V technician - \$75.00/hour

Business Services

- Black & White copies - \$0.15 per side
- Color copies - \$0.75 per side
- Fax transmission
 - Local - \$1.00 first page, \$0.50 each additional
 - Long distance - \$2.00 first page, \$1.00 each additional
- Scanning - \$2.00 per page

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