



# Banquet Menu



# BREAKFAST

## CONTINENTAL BREAKFASTS

Minimum of 10 people-1-Hour Service  
(Add assorted Sodas for additional \$2.25 each, based on consumption)

### THE GREAT CONTINENTAL

Fresh Orange, Tomato, & Pineapple Juice  
Sliced Seasonal Fruit & Berries with  
Honey Yogurt Dip  
Bear Paw Sweets & Eats Breakfast Pastries  
Honey Granola with Dried Cranberries  
Coffee & Tea Service  
**\$12.00 per person**

### PAPA BEAR'S CROISSANT CONTINENTAL

Grapefruit, Apple, & Orange Juice,  
Sliced Seasonal Fruit & Berries with Honey  
Yogurt Dip, Bear Paw Café Scones, Cranberry  
Orange Muffins & Croissants, Smoked Salmon  
with Traditional Accompaniments,  
Elements Spa Fruit & Yogurt Smoothies  
Coffee & Tea Service  
**\$15.00 per person**

### CUB CONTINENTAL

Fresh Orange, Apple, & Pineapple Juice  
Assorted Whole Seasonal Fruit  
Bear Paw Café Breakfast Pastries  
Coffee & Tea Service  
**\$10.00 per person**

## BREAKFAST BUFFETS

Minimum of 10 people-1-Hour Service (Add assorted Sodas for an additional \$2.25 each, based on consumption)

### GREAT WOLF BUFFET

Chilled Juice Bar, Sliced Melons & Fresh Berries  
with Honey Yogurt Dip, Country Scrambled Eggs  
with Chives, Crisp Bacon & Sausage, Home  
Fried Potatoes, Country Biscuits & Gravy  
Bear Paw Café Breakfast Pastries, Assorted Cereals  
Butter & Preserves, Coffee & Tea Service  
**\$14.00 per person**

### BIG TIMBER BUFFET

Chilled Juice Bar, Sliced Melons & Fresh Berries  
with Honey Yogurt Dip, Country Scrambled Eggs with  
Chives, Apple Wood Smoked Bacon,  
Country Sausage patties, Biscuits and Gravy,  
Skillet Potatoes, Lumberjack Pancakes with Syrup,  
Bear Paw Café Pastries, Butter & Preserves,  
Coffee & Tea Service  
**\$16.00 per person**

### SOUTH OF THE BORDER BREAKFAST BUFFET

Chilled Juice, Sliced Fresh Pineapple and Papaya with Lime,  
Scrambled Eggs, Mexican Scramble with Chorizo, Cilantro and Green  
Onion, Flour Tortillas, Pico de Gallo, Sour Cream & Salsa,  
Refried Beans with Cheese, Bacon and Sausage, Roasted Potatoes with  
Peppers and Onions Topped with Cilantro,  
Fresh Baked Pastries and Butter & Preserves Coffee & Tea Service  
**\$16.00 per person**

### MORE FOOD FOR THE CUBS

1 Selection = \$4.00 per person

2 Selections = \$6.00 per person

3 Selections = \$8.00 per person

Belgian Waffles with Maple Syrup & Fruit Compote  
Raisin Walnut French toast Dipped in Frangelico Batter with Maple Syrup & Flavored Mascarpone  
Eggs Benedict  
Smoked Salmon Display with Bagels and Traditional Accompaniments  
Country Biscuits and Gravy  
Maple Glazed Smoked Pit Ham (Add \$100 per Attendant)  
Chef Prepared Omelet Station (Add \$100 per Attendant)

# LUNCH

## THEMED LUNCHEON BUFFETS

Minimum of 25 people - 1-Hour Service.

Includes Freshly Brewed Regular and Decaffeinated Coffee, and Selection of Regular and Specialty Teas.  
(Add assorted Sodas for an additional \$2.25 each, based on consumption)

### TASTE OF TUSCANY

Roasted Eggplant & Romano Soup  
Italian Plum Tomatoes with Fresh Mozzarella  
and Sweet Basil  
Caesar Salad with Herbed Croutons and Parmesan  
Cheese with Caesar dressing  
Catch of the Day Marinated in Basil and Olive Oil served over  
Roasted Fennel and Artichokes in a Saffron Tomato Broth  
Chicken Grilled with Rosemary & Roasted  
Garlic in Red Wine Sauce  
Penne Pasta tossed with Asparagus Tips,  
Prosciutto di Parma and Asiago Cream Sauce  
Wild Mushroom Ravioli with Crisp Pancetta,  
Varietal Tomatoes and a Light Olive Oil Pesto  
Tiramisu  
Cannoli filled with Mascarpone  
Berries with Marsala Sabayon  
Herb Focaccia Bread  
**\$24.00 per person**

### BACKYARD BBQ

Platter of Baby Red Leaf Bunches & Frisée with  
Herbed Goat Cheese and Crisp Apple Walnut Vinaigrette  
Grilled Asparagus Salad and Pecorino Cheese  
German Style Fingerling Potato Salad  
Smoked Brisket of Beef with BBQ  
Grilled BBQ Chicken  
Roasted Yukon Gold Potatoes and Caramelized Onions  
BBQ Baked Beans  
Wedges of Watermelon  
Pecan Pie with Cinnamon Cream  
Peach Cobbler  
**\$24.00 per person**

### TEXAS MEXICO BORDER

Corn Tortilla Chips with Salsa Fresca and Queso  
Southwestern Salad with Fresh Tomatoes, Black Beans,  
Diced Peppers, Onions & Ancho Vinaigrette  
Tortilla Soup  
Grilled Beef & Chicken Fajita bar  
Enchilada Casserole with Cilantro Cream Sauce  
Borracho Beans  
Spanish Rice  
Sliced Fresh Fruit  
Arroz con Leche (Mexican Rice Pudding)  
Churros sprinkled with Cinnamon Sugar  
**\$22.00 per person**

### HOWL CUZ YOUR HUNGRY

Soup Du Jour  
Caesar Salad with Garlic Croutons,  
Parmesan Cheese and Caesar Dressing  
Roasted Roma Tomato, Sun Dried Tomatoes  
and Farfalle Salad  
Platter of Chilled Asparagus with Roma  
Tomato Herbed Relish  
Assorted Breads and Lavosh with Sweet Butter  
Catch of the Day prepared Chef's Choice  
Strip Loin Mignonettes with a Wild Mushroom Medley  
Herbed Pan Seared Chicken Breast with  
Roasted Shallot Demi Glaze  
Baked Potato Casserole  
Glazed Carrots & Broccoli Amandine  
Chocolate Covered Strawberries,  
Fruit Tarts and English Trifle  
Buttermilk Panna Cotta  
**\$27.00 per person**

### SUMMER PICNIC

Mustard Potato Salad  
Coleslaw  
Macaroni Salad  
Grilled Burgers, Jumbo Hot Dogs and Breast of Chicken  
Ground Beef Chili  
Sliced Tomatoes, Pickles, Onions, Cheddar and Swiss  
Bags of Kettle Chips  
Cheese Cakes and Chocolate Brownies  
Peach Cobbler  
**\$18.00 per person**

# LUNCH

## LUNCH BUFFETS

Minimum of 15 people - 1-Hour Service. Coffee, Herbal Tea and Iced Tea included.  
(Add assorted Sodas for an additional \$2.25 each, based on consumption)

### GREAT BUFFALO BUFFET

#### Salads (Choose Two)

Mixed Garden Greens with assorted Dressings & Toppings  
Varietal Tomato Salad with Balsamic, Sea Salt and Olive Oil  
Fingerling Potato Salad with Kalamata Olives,  
Tomatoes, Capers & Dijon Vinaigrette  
Crisp Napa Cabbage Slaw with Fuji Apple & Spiced Pecans  
Caesar Salad with Crisp Romaine Hearts  
& Lodge-Made Caesar Dressing  
Mediterranean Cucumber Salad with Tomatoes, Kalamata Olives, Roasted  
Peppers, Red Onions, Feta Cheese & Lemon Oregano Vinaigrette

#### Entrées (Choose Two)

BBQ Grilled Chicken  
Bacon Wrapped Turkey Breast  
Achiote Rubbed Flank Steak  
Catch of the Day with Cilantro Veloute  
Vegetable Lasagna  
Braised Beef with Mushrooms and Red Wine  
Roasted Pork Loin served with Mushroom and  
Cracked Mustard Cream Sauce

#### Vegetables and Sides (Choose Three)

Glazed Carrots  
Creamed Corn  
Grilled Zucchini & Squash  
Farmers Market Vegetable Basket  
Green Chili Mashed Potatoes  
Rosemary Roasted Potatoes  
Cauliflower Au Gratin  
Lyonnaisse Potatoes  
Mashed Sweet Potatoes  
Mushroom Rice Pilaf  
Pasta with Pesto, Spinach, Shiitake Mushrooms & Tomatoes

#### Desserts (Choose Two)

Cheesecake  
Carrot Cake  
Apple Pie  
Cherry Cobbler  
Peach Cobbler  
Fudge Brownies  
Nestlé® Toll House® Cookies  
Bread Pudding with Bourbon Sauce

**\$23.00 per person**

# LUNCH

## LUNCH BUFFETS

Minimum of 15 people - 1-Hour Service. Coffee, Herbal Tea and Iced Tea included.  
(Add assorted Sodas for an additional \$2.25 each, based on consumption)

### A DAY AT THE DELI

#### Deli Display

(Includes all of the following)

Honey Glazed Ham, Roasted Turkey, Genoa Salami and Roast Beef

#### Accompaniments

Cheddar, Swiss, Provolone and Pepper Jack Cheeses, Lettuce, Tomato, Red Onion, Pickle Spears,  
Mayonnaise, Mustard, Dijon Mustard and Horseradish Cream

#### Chef's Soup Choices

(Choose One)

Corn and Green Chili Chowder  
Cream of Mushroom En Croute  
Wild Mushroom & Potato Soup  
Cream of Broccoli  
Smoked Tomato Bisque

#### Salads and Such

(Choose Two)

Mixed Seasonal Greens with Dressings  
Red Bliss Potato Salad  
Marinated Vegetable and Pasta Salad  
Caesar Salad  
Broccoli, Bacon and Almond Salad  
Creamy Coleslaw  
Fruit Display

#### Delicious Desserts

(Choose One)

Bread Pudding  
Brownies  
Nestlé® Toll House® Cookies  
Apple Crisp  
Peach Cobbler  
Chocolate Cake

**\$18.00 per person**

### GREAT WOLF PIZZA HUT® BUFFET

Tossed Salad with Assorted Toppings and Dressings, Assorted Pizza Hut Pizzas,  
Breadsticks, Spaghetti & Meaty Marinara, Nestlé® Toll House® Cookies, Brownies and Cheesecakes  
Pizza choices include favorites such as Cheese, Pepperoni, Sausage plus Gourmet Choices like Pizza Alfredo  
with Grilled Chicken, Spinach and Artichoke, Pizza Margarita with Tomatoes, Mozzarella and Basil,  
Prosciutto Pizza with Roasted Onions and Peppers with Mozzarella and Asiago, Wild Mushroom  
and Zucchini Pizza with Mozzarella, Drizzled with Truffle Oil

**\$19.00 per person**

# LUNCH

## BOX LUNCHES

(Add assorted Sodas for additional \$2.25 each, based on consumption)

### HAM AND CHEESE SANDWICH

Ham & Gruyere Cheese Sandwich on a French Baguette, Penne Pesto Pasta Salad, Kettle Chips, Whole Fruit, Nestlé® Toll House® Cookie and a 12 oz. Bottled Water  
**\$14.00 per person**

### ROAST BEEF SANDWICH

Sliced Roast Beef, Pepper Jack Cheese, Horseradish Cream, Lettuce, Tomatoes and Pickles on a Sweet Onion Roll, Penne Pesto Pasta Salad, Artichoke & Bermuda Onion Salad, Kettle Chips, Whole Fruit, Nestlé® Toll House® Cookie and a 12 oz. Bottled Water  
**\$14.00 per person**

### GRILLED VEGETABLE WRAP

Fire Grilled Vegetables, Swiss Cheese, Baby Lettuce and Roasted Pepper Cream Cheese wrapped in a Spinach Tortilla, Penne Pesto Pasta Salad, Kettle Chips, Whole Fruit, Nestlé® Toll House® Cookie and a 12 oz. Bottled Water  
**\$14.00 per person**

### BLACKENED CHICKEN CAESAR WRAP

Blackened Chicken Breast, Caesar Salad and Parmesan Cheese wrapped in a Whole Grain Tortilla, Penne Pesto Pasta Salad, Kettle Chips, Whole Fruit, Nestlé® Toll House® Cookie and a 12 oz. Bottled Water  
**\$14.00 per person**

### MUFFALATA SANDWICH

Italian Pressed Salami, Ham, Provolone and Olive Vegetable Spread on Focaccia, Penne Pesto Pasta Salad, Kettle Chips, Whole Fruit, Nestlé® Toll House® Cookie and a 12 oz. Bottled Water  
**\$14.00 per person**

### TURKEY WRAP

Sliced Turkey, Swiss cheese, Lettuce, Tomato, Avocado and Dijon Mustard Mayo spread on a Tortilla, Penne Pesto Pasta Salad, Kettle Chips, Whole Fruit, Nestlé® Toll House® Cookie and a 12 oz. Bottled Water  
**\$14.00 per person**

## SALADS & MORE

Minimum of 10 people

All Selections include choice of Dessert, Rolls & Butter. All plated lunches include Coffee and Tea.  
(Add assorted Sodas for additional \$2.25 each, based on consumption).

### GREAT WOLF COBB SALAD

Diced Avocado, Smokey Bacon, Eggs, Grilled Chicken, Tomato and Bleu Cheese  
**\$16.00 per person**

### MEDITERRANEAN ROASTED CHICKEN BREAST SALAD

Oven Roasted Chicken, Grilled Artichokes, Roasted Bell Peppers, Shaved Fennel, Romaine Lettuce, Feta Cheese and Kalamata Olive Sun Dried Tomato Vinaigrette  
**\$16.00 per person**

### GRILLED CHICKEN CAESAR SALAD

Grilled Chicken, Crisp Romaine Hearts, Garlic Croutons, Lodge-made Caesar Dressing and Shaved Parmesan Cheese  
**\$16.00 per person**

### ROASTED SALMON SALAD

Roasted Salmon, Baby Spinach, Eggs, Smokey Bacon, Tomatoes and Portobello Mushrooms in a Lemon Vinaigrette  
**\$16.00 per person**

## DESSERTS

Cheesecake, Carrot Cake, Apple Pie, Cherry Cobbler, Peach Cobbler, Fudge Brownies, Nestlé® Toll House® Cookies or Bread Pudding with Bourbon Sauce

# LUNCH

## PLATED LUNCHEONS

Minimum of 10 people

All selections include Rolls and Butter, choice of Soup or Salad, and a Dessert.

All plated lunches include Coffee and Tea. (Add assorted Sodas for additional \$2.25 each, based on consumption).

## LUNCHEON SELECTIONS

### SALMON

Honey BBQ Glazed Salmon with Green Chili  
Mashed Potatoes and Pineapple Salsa

\$21.00 per person

### ROSEMARY CHICKEN

Rosemary and Olive Oil Marinated Chicken Supreme  
with Natural Jus and Rosemary Roasted Potatoes

\$18.00 per person

### CIDER BRINED PORK CHOP

Cider Brined Pork Chop Roasted & Served with  
Piquillo Pepper Sauce, & Mushroom Risotto

\$23.00 per person

### STICKY LEMON CHICKEN

Chicken Supreme Marinated in Honey and Lemon  
with Jasmine Rice and Baby Bok Choy

\$19.00 per person

### RED SNAPPER

Seared Basil Marinated Red Snapper over  
Mushroom Duxelle with Sauteed Spinach  
and Ginger Beurre Blanc

\$22.00 per person

### COWBOY STEAK

Grilled Flat Iron Steak served with  
Roasted Corn Mashers, Chipotle BBQ  
and Fried Tobacco Onions

\$26.00 per person

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### CHEF'S SOUP CHOICES

Corn and Green Chili Chowder  
Cream of Mushroom En Croute  
Wild Mushroom and Potato Soup  
Cream of Broccoli  
Smoked Tomato Bisque

### CHEF'S SALAD SELECTIONS

Traditional Caesar  
Mixed Greens with Tomatoes, Olives,  
Cucumber and a Red Wine Vinaigrette  
Spinach with Bacon, Bleu Cheese and  
Tomato Mandarin Vinaigrette

### DESSERTS

Apple Tart  
Mascarpone Cheesecake  
Bread Pudding  
Chocolate Mousse Cake  
Lemon Meringue Pie  
Citrus Marinated Fruit with  
Honey Mascarpone

# DINNER

## THEMED DINNER BUFFETS

Minimum of 25 people - 1-Hour Service. Pricing available for children under 13. All dinner buffets include Coffee and Tea. (Add Assorted Sodas for an additional \$2.25 each, based on consumption.)

### TRIP TO ROME

Minestrone Soup  
Focaccia and Ciabatta Bread with  
Olive Oil and Balsamico  
Caesar Salad  
Mandarin and Spinach Salad with Gorgonzola  
and Smoked Bacon  
Marinated Olives  
Marinated Artichokes and Peppers  
Roasted Chicken with Roasted Garlic and Lemon  
Swordfish with Caper Olive Sauce  
Italian Sausage and Roasted Peppers  
Baked Cavatelli Pasta with Roasted Tomato Ragu  
Grilled Vegetables  
Panna Cotta  
Tiramisu  
Zabaglione with Fresh Berries  
**\$36.00 per person**

### ORGANIC DINNER

Organic Beets with Citrus Salad  
Baby Lettuces, Sea Salt and Rosemary Roasted  
Almonds in a Lemon Vinaigrette  
Organic Potato Salad with Arugula, Tomatoes,  
Haricot Verts and a Garlic Mustard Vinaigrette  
Roasted Asparagus with Olive Oil Poached Tomatoes  
Shaved Grana Padano and Truffle Vinaigrette  
White Beans, Fennel and Root Vegetables in Broth  
Rack of Lamb with an Herb Crust and  
an Organic Wine Reduction  
Roasted Sea Bass with Chervil  
Spinach, Chanterelle Mushrooms,  
Tomato Confit and Asparagus  
Slow Roasted Free Range Chicken with a  
Moroccan Rub, Preserved Lemons & Artichokes  
Barley and Wild Mushroom Risotto  
Organic Vegetable Medley of the Seasons  
Organic Pear and Almond Tart  
Tellicherry Pepper Marinated Berries  
with Sweet Basil Syrup  
Organic Mascarpone Cheese with Lemon and Strawberries  
**\$45.00 per person**

### PACIFIC RIM

Mandarin Chicken Salad  
Daikon and Carrot Salad with Soy Lemon Dressing  
Lemon Grass Fruit Salad  
Sweet and Sour Orange Chicken  
5 Spice Glazed Pork Loin  
Asian BBQ Flank Steak  
Steamed Rice  
Stir Fried Vegetables  
Coconut Cake  
Fortune Cookies  
**\$32.00 per person**

### TEXAS HOEDOWN

Coleslaw  
Potato Salad  
Grilled Corn & Roasted Pepper Salad  
Barbecue Baked Beans  
Corn on the Cob  
Barbecue Brisket with Barbecue Sauce  
Grilled Barbecue Chicken  
Braised Short Ribs  
Apple Cobbler  
Assorted Tarts  
Chocolate Cheesecake  
**\$32.00 per person**

### RIO GRANDE

Corn Tortilla Chips with Salsa Fresca  
Southwestern Salad with Fresh Tomatoes, Black Beans,  
Diced Peppers and Ancho Dressing  
Seafood Ceviche  
Grilled Beef and Chicken Fajitas  
Pork Carnitas  
Enchilada Casserole with Cilantro Cream  
Chicken Quesadillas with Chipotle Sour Cream  
Borracho Beans  
Spanish Rice  
Arroz con Leche (Mexican Rice Pudding)  
Churros Sprinkled with Cinnamon Sugar  
**\$32.00 per person**

# DINNER

## DINNER SELECTIONS

All dinners include Rolls and Butter, choice of Soup or Salad, and a Dessert.

All dinners include Coffee and Tea. (Add Assorted Sodas for an additional \$2.25 each, based on consumption.)

### ENTRÉES

(Choose One)

Stuffed Breast of Chicken with Prosciutto, Spinach and Fontina Cheese Marsala Wine Sauce  
\$26.00 per person

Pecan and Basil Crusted Seared Salmon with Smoked Tomato Butter and Yukon Potato Hash  
\$28.00 per person

Grilled Tenderloin Medallions with Horseradish & Dijon Crust Morel Mushroom Demi and Mascarpone Pomes Puree  
\$45.00 per person

Sake Marinated Grilled Salmon with Scallion Fried Rice and Garlic Sautéed Bok Choy, Shiitake Mushrooms and a Soy Honey Sauce  
\$28.00 per person

Roasted Pork Chop with Smoked Bacon Apple Cider Demi Glace, Wild Mushroom Risotto and Candied Shallots  
\$29.00 per person

Achiote Glazed BBQ Salmon with its own sauce and Braised Greens  
\$28.00 per person

Medallion of Roasted Beef Tenderloin with California Merlot Reduction and Shallot Confit  
\$39.00 per person

Red Pepper Glazed Rack of Lamb with Zinfandel Lamb Jus and Caramelized Onion Infused White Beans  
\$45.00 per person

Cilantro Marinated Chicken with Corn Veloute and Zucchini Sauté  
\$26.00 per person

Espresso Cured Pork Loin Cheesy Grits and Coco Curry Sauce  
\$27.00 per person

Roasted Veal Chop Madeira with Butternut Squash Risotto and Glazed Onions  
\$45.00 per person

Pan Fried Halibut with a Ginger Champagne Sauce over Spinach and Mushroom Duxelle  
\$31.00 per person

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### CHEF'S SOUP CHOICES

(Choose One)

Corn and Green Chili Chowder  
Cream of Mushroom En Croute  
Wild Mushroom and Potato Soup  
Cream of Broccoli  
Smoked Tomato Bisque

### CHEF'S SALAD SELECTIONS

(Choose One)

Traditional Caesar  
Mixed Greens with Tomatoes, Olives, Cucumber and Red Wine Vinaigrette  
Spinach with Bacon, Bleu Cheese and Tomato Mandarin Vinaigrette

### SALAD UPGRADES

Additional \$3.00 per person

Selection of Asian Greens with Bean Sprouts, Carrots, Tomatoes and a Rice Wine Fresh Coriander Vinaigrette

Hearts of Romaine, Parmesan Tuile, Garlic Croutons and Garlic Caesar Dressing

Baby Mix Lettuce, Beets, Haricot Verts and Goat Cheese with Dijon Mustard and Basil Vinaigrette

Mixed Field Greens Wrapped in Cucumber with Poached Pear, Gorgonzola Cheese, Candied Walnuts and Port Wine Vinaigrette

### DESSERTS

(Choose One)

Chocolate Flourless Cake with Roasted Pear Caramel

Mocha Cheesecake with Shaved White Chocolate and a Kahlua Sauce

Chocolate Decadence with Roasted Banana Caramel and Berry Confit

"Tart Au Citron" Lemon Tart

Vanilla Bean Panna Cotta with Citrus Syrup

Roasted Pineapple Napoleon with Rum Pastry Cream and Roasted Pineapple Caramel

# RECEPTIONS

## RECEPTION SELECTIONS

Minimum of 25 people

### SEASONAL VEGETABLE CRUDITÉ

Carrots, Radish, English Cucumbers,  
Cauliflower, Asparagus, Broccoli  
and Roasted Fennel with Ranch  
and Roasted Pepper Aioli  
\$5.00 per person

### WISCONSIN CHEESE DISPLAY

Gorgonzola, Triple Cream Cheese,  
Cocoa Cordona, Cambazola, Gruyere and  
Manchego Cheese Displayed with  
Fresh Fruit and Artisan Breads  
\$7 per person

### SEAFOOD RAW BAR

Iced Shrimp, Cocktail Crab Claws,  
Oysters and Mussels on the half shell,  
Served with Cocktail Sauce,  
Mignonette, Ponzu, Horseradish,  
Tabasco and Lemon Wedges  
MARKET PRICE

### BAKED BRIE CHEESE WHEEL

Sun dried Tomatoes, Toasted Almonds,  
Brown Sugar and Basil Wrapped in  
Puff Pastry served with Rustic Artisan  
Bread and Port Wine Marinated Fruit  
\$9 per person

### BRUSCHETTA BAR

Toasted Ciabatta with assorted  
Savory Toppings to include Marinated  
Tomatoes, Mozzarella Cheese, Basil  
Pesto, Prosciutto, Kalamata Olive  
Tapenade and Shaved Parmesan  
\$8.00 per person

### ANTIPASTO DISPLAY

Marinated Mushrooms, Artichokes  
and Asparagus, Oven Dried Tomatoes,  
Fresh Mozzarella Cheese,  
Gorgonzola, Prosciutto, Salami,  
Olive Oil and Balsamic Vinaigrette  
with Artisan Breads  
\$10 per person

### MEDITERRANEAN TAPAS BAR

Marinated Smoked Cheddar, Roasted Pepper Hummus,  
Cauliflower Tapenade, Marinated Olives, Sun dried  
Tomato Puree and Sliced Prosciutto Ham served  
with Rustic Artisan Bread  
\$8 per person

### MASHED POTATO BAR

Rosemary- Parmesan, Green Chili  
and Roasted Garlic Mash, Bacon,  
Chives, Sour Cream and Cheddar Cheese  
\$6 per person

## SPECIALTY ACTION STATIONS

Minimum of 25 people

Each station requires a Culinary Attendant, \$125.00 per station charge.

### WHOLE ROAST BEEF TENDERLOIN

Horseradish Crusted Tenderloin  
of Beef with Dijon Mustard,  
Grainy Mustard Jus and  
Silver Dollar Rolls  
\$13 per person

### ROASTED WHOLE TURKEY BREAST

Peppered Bacon Wrapped Turkey  
Breast with Natural Gravy,  
Cranberry Orange Compote  
and Silver Dollar Rolls  
\$9 per person

### ROASTED STRIP LOIN

Ancho Chile Rubbed Strip Loin of Beef  
with Horseradish Cream Sauce, Chipotle  
Demi Glace and Silver Dollar Rolls  
\$10 per person

### GARLIC SHRIMP (Based on Four Pieces per Guest)

Jumbo Shrimp with Butter,  
Garlic, Shallots, Flat Italian Parsley, Roma  
Tomatoes, Olive Oil and  
White Wine with Lemon Wedges  
and French Baguette  
\$10 per person

### WISCONSIN COBB SALAD STATION

Garden Greens, Bacon Bits, Grilled  
Chicken Pieces, Blue Cheese, Tomatoes,  
Cucumbers, Avocado, Ranch Dressing and  
Red Wine Vinaigrette  
(Tossed to Order)  
\$7 per person

### ROASTED PORK LOIN

Coffee scented Roasted Pork Loin  
with Cocoa Curry Sauce  
and Silver Dollar Rolls  
\$9 per person

### SEARED SEA SCALLOPS (Based on Four Pieces per Guest)

Sea Scallops with Sauteed Greens  
and a Citrus Ponzu  
\$13 per person

# RECEPTIONS

## CANAPÉS AND COLD HORS D'OEUVRES

Price per 100 pieces – If butler style service, add \$25 per attendant per hour

Bruschetta with fresh Mozzarella  
and Tomato drizzled with  
Extra Virgin Olive Oil  
\$175.00

Ahi Tuna Poke with Wasabi Avocado  
\$225.00

Hoisin Glazed Duck Crepe  
\$175.00

Smoked Salmon Tartare  
with Crème Fraiche  
\$225.00

Mini Smoked Salmon Sandwiches  
with Chive Cream Cheese  
\$150.00

Mini Shrimp Ceviche Cocktail Shooters  
\$225.00

## HOT HORS D'OEUVRES

Price per 100 pieces – If butler style service, add \$25 per attendant per hour

Great Wolf Resorts Buffalo Wings  
with Bleu Cheese  
\$150.00

Coconut Shrimp with Apricot  
Dipping Sauce  
\$200.00

Thai Chicken Sate with Peanut Sauce  
\$150.00

Mini Cuban Sandwiches  
\$200.00

Mini Sopes with Black Bean, Tomato  
Salsa and Queso Fresco  
\$150.00

Mini Smoked Chicken Quesadillas  
with Habenero Salsa  
\$175.00

Crab Cakes with Wasabi Aioli  
(Display Only)  
\$275.00

Spinach Spanakopitas  
\$150.00

Beef Skewer with Asian Style  
BBQ Sauce  
\$225.00

Mini Beef Wellington and  
Burgundy Demi Glace  
\$225.00

Pepper Honey Glazed Mini Lamb Chops  
\$300.00

# REFRESHMENT BREAKS

## MORNING BREAKS

1-Hour Service – Price per 100 pieces – Butler Style Server \$25 per hour per attendant

### ENDLESS COFFEE & TEA STATION

\$10.00 per person

### RISE AND SHINE

Assorted chilled Juices  
Fresh Strawberries with Sweet Snow  
Bear Paw Café Scones  
Coffee & Tea station  
\$9 per person

### MAUI MORNING

Assorted chilled Juices  
Wedges of Golden Hawaiian Pineapple  
Maui Morning Carrot Pineapple Muffins  
Coffee & Tea station  
\$9 per person

### START THE DAY

Fresh brewed Coffee & Tea  
Assorted Sodas  
Bottled Water  
\$7 per person

### WAKE UP WITH THE ROOSTER

Assorted chilled Juices  
Bear Paw Café Croissants and Danish  
Pound Cake and Marmalade  
Elements Spa Smoothies  
\$10 per person

### COFFEE & DONUTS

It's just that - Hot Coffee and Donuts!  
\$9 per person

## À LA CARTE

Coffee Service – \$24.00 per gallon

Juice – \$26.00 per gallon

Iced Tea Service – \$22.00 per gallon

Starbucks® Coffee Service – \$32.00 per gallon

## AFTERNOON BREAKS

All breaks are 1-hour service

### WATER BUCKET

Bottled Water  
Flavored Pitchers of Water  
(Cucumber Mint, Orange and  
Melon with Lemongrass)  
\$6 per person

### LIFEGUARD

Basket of Whole Apples  
Watermelon Wedges  
Assorted Granola Bars  
Bottled Water and Sports Drinks  
\$7 per person

### 7TH INNING STRETCH

Popcorn  
Giant Pretzels with Mustard  
Bagged Peanuts  
Soft Drinks and Bottled Water  
\$8 per person

### AFTER SCHOOL

Cupcakes and Twinkies  
PB&J Sandwiches  
Chocolate Milk and Whole Milk  
\$7 per person

### COOKIE MONSTER

Nestlé® Toll House® Cookies  
Brownies  
Ice Cold Whole Milk  
Coffee & Tea station  
\$8 per person

### LODGE CHIP STATION

Crispy Tortilla Chips with fresh Texas  
Salsa, Queso and Guacamole  
\$8 per person

# BEVERAGES

## BAR PACKAGES

### PLAN 1 – Per Person

(Includes Domestic and Imported Beer, Wine, Assorted Sodas and Bottled Water)

#### Call Brand Liquors

\$10.95 per person first hour

\$5.95 per person each additional hour

#### Premium Brand Liquors

\$13.95 per person first hour

\$6.95 per person each additional hour

#### Special Premium Liquors

\$16.95 per person first hour

\$7.95 per person each additional hour

### PLAN 2 – Host Bar

(All Drinks charged to a Master Account)

Call Brands – \$4.75 per Drink

Premium Brands – \$6.00 per Drink

Special Premium Brands – \$7.50 per Drink

Domestic Beer – \$4.25 each

Imported Beer – \$5.00 each

Non-Alcoholic Beer – \$4.00 each

House Chardonnay, Merlot or

White Zinfandel – \$5.00 per glass

Cordials – \$7.00 each

Soft Drinks – \$2.25 each

Bottled Water – \$2.50 each

### PLAN 3 – Cash Bar

Call Brands – \$5.00 per Drink

Domestic Beer – \$4.50 each

Imported Beer – \$5.50 each

Non-Alcoholic Beer – \$4.00 each

House Chardonnay, Merlot  
or White Zinfandel – \$6.00 per glass

Soft Drinks – \$2.25 each

Bottled Water – \$2.50 each

A \$75.00 fee per bartender will be charged for the first two hours of bar service. Each additional hour will be charged at \$25.00 per hour. A second Bartender will be required for parties with guaranteed counts of over 100 adults. If bar sales are \$250.00 or more, all bartender fees are waived.

### Call Brand Liquors

Bacardi  
Smirnoff  
Beefeater  
Seagram's 7  
Jim Beam  
Dewars  
Jose Cuervo  
Christian Brothers  
Amaretto  
Kahlua  
Bailey's  
Peach Tree

### Premium Brand Liquors

Bacardi  
Captain Morgan  
Absolut  
Tanqueray  
Canadian Club  
Jack Daniels  
Johnnie Walker Red  
Cuervo 1800  
Korbel  
Amaretto  
Kahlua  
Bailey's  
Peach Tree

### Special Premium Liquors

Bacardi  
Captain Morgan  
Kettle One  
Bombay Sapphire  
Crown Royal  
Maker's Mark  
Glennfiddich  
Patron  
Hennessy  
Disaronno  
Kahlua  
Bailey's  
Peach Tree

### All Beverages are subject to 18% service charge.

Liquor Service Defined – "Host Bar" refers to an open bar where guests have their choice of drinks, with billing going to the group or individual hosting the function. "Cash Bar" refers to when guests purchase their drinks individually.

# CONFERENCE AND CATERING POLICIES

## GREAT WOLF LODGE CONFERENCE AND CATERING POLICIES

### CONSUMPTION OF FOOD AND BEVERAGE:

All food and beverage consumed on the premises must be purchased through GREAT WOLF LODGE. We reserve the right to inspect and regulate all private meetings, banquets and receptions in accordance with Hotel Policy and established law. Food prepared by the hotel and remaining uneaten during a function may not be taken out of the hotel function space. All Federal, State and Local laws are strictly adhered to with regard to food and beverage purchase and consumption.

### BILLING POLICIES:

Unless billing privilege has been established, a deposit based on estimated charges shall be paid to GREAT WOLF LODGE at the time of confirming space. All deposits are to be in the form of cash, certified check, bank money order, debit or credit card. All balances due are payable upon departure of GREAT WOLF LODGE unless prior credit arrangements are approved in advance. If credit arrangements have been made in advance, payment will be required within thirty (30) days after the event. Accounts remaining unpaid are subject to a one and one-half percent (1.5%) service charge per month.

### THREE (3) DAY GUARANTEES:

A final guarantee for any catering function must be confirmed three (3) business days prior to your function date. If attendance falls below the guaranteed number, the customer will be charged for the guaranteed amount. The Hotel will set and prepare for five percent (5%) over the guaranteed number.

### LIQUOR SERVICES:

Liquor Service Defined: A "Host Bar" refers to an open bar where guests have their choice of drinks, with billing going to the group or individual hosting the function. A "Cash Bar" refers to when guests purchase their drinks individually. A \$75 fee per bartender will be charged for the first two hours of bar service. Each additional hour will be charged at \$25 per hour. A second bartender will be required for parties with guaranteed counts of over 100 adults. If bar sales are \$250 or more all bartender fees are waived.

### MENU PRICES:

All prices are subject to change due to market conditions. Menu prices will be guaranteed ninety (90) days prior to your function date.

### MENU SELECTION:

Entrée selection on all banquet menus are limited to one selection. However, in the event that special religious or dietary restrictions must be adhered to, GREAT WOLF LODGE will be happy to assist your guests with proper selection. Should you choose multiple plated entrées, a per person surcharge will be added to your bill.

### ROOM ASSIGNMENTS:

Banquet or meeting facilities will be assigned by the Catering Department to accommodate your function. We reserve the right to reassign meeting rooms, especially in the case of fluctuating attendance. You may incur an additional service fee for rooms having extraordinary requirements, or for changing set ups within twenty four (24) hours of the function.

### DAMAGES:

The Hotel will not assume any responsibility for damage to, or loss of, any merchandise or articles left in the Hotel prior to or following your function. Patrons agree to be responsible for any damage or harm done to the premises, operating equipment or other guests during the period of time, which they are under your control, or an independent contractor, which may be hired by you or your organization.

### EXTENUATING CIRCUMSTANCES:

Performance of any agreement is contingent upon the ability of the Hotel management to complete the same and is subject to labor troubles, disputes, strikes, accidents, government (federal, state or municipal) emergencies, restrictions upon travel, transportation, goods, beverages or supplies and other causes whether enumerated herein or not, beyond the control of management which may prevent or interfere with our performance.

# CONFERENCE AND CATERING POLICIES

## GREAT WOLF LODGE CONFERENCE AND CATERING POLICIES

### SECURITY:

The Hotel reserves the right to require security for groups whose size, program or nature may indicate such a need. The contracting for security personnel must be a reputable licensed and insured guard or security company. The Hotel, its ownership, management and staff must be listed as additional insured under the security company's liability insurance.

### CANCELLATION POLICY:

Function cancellations ninety (90) days prior to event date will result in the loss of fifty percent (50%) of the estimated revenue of the function. Events cancelled three (3) weeks prior to the event will be charged one hundred percent (100%) of the estimated revenue.

Signature: \_\_\_\_\_

Date: \_\_\_\_\_

## Food Service

### CUSTOM MENUS:

We welcome the opportunity to create special menus in addition to our printed suggestions. We will design a menu to enhance the theme of your party and to suit your personal tastes.

### GREAT WOLF LODGE ALTERNATIVE CUISINE:

On request we offer menu selections which are nutritionally balanced, lower in calories, cholesterol, sodium, sugar and fat.

### LINEN:

The lodge offers our standard selection of colored table linen and skirting. Additional colors and styles can be made available; *cost will depend upon linen style and color.*

### FLORAL ARRANGEMENTS AND ICE SCULPTURES:

We will be pleased to coordinate the services of our house florist to create a particular floral theme, centerpieces or more extensive room arrangements.

Ask about our Chef Carved Ice Sculptures.

Other decorations, such as banners, streamers or props can also be arranged with your Lodge Representative.

## Charges and Information

### COAT CHECK:

Coat check services can be arranged through your Lodge Representative. The charge for this service is \$1 per person. Guaranteed guest numbers will be used to determine charges for hosted coat check.

### SET UP:

A \$100 set up charge is applicable for groups under ten people.

### SHIPMENT OF MEETING MATERIALS:

All incoming meeting materials should be received no more than one week in advance of the meeting date.

All Packages must be clearly marked with the name of your company or organization, the meeting coordinator's name and the meeting date on all shipping labels.

## Additional Services

### SPECIALTY CAKES:

We can arrange custom designed specialty cakes for Birthdays, Anniversaries, Weddings or any celebration. Your Lodge Representative can provide suggestions to help you make the perfect choice.

### TRANSPORTATION:

Your Lodge Representative can arrange Town Cars, Minivans or Limousine service or an airport shuttle for your special occasion.

### ENTERTAINMENT:

Your Lodge Representative will be pleased to recommend and arrange music to suit any occasion.

### PHOTOGRAPHER:

We can assist you with a professional photographer. Arrangements may be made through your Lodge Representative.

### GUEST ROOMS:

Should you require sleeping room accommodations, your Lodge Representative would be delighted to assist you with making the arrangements.

Special group and seasonal rates may also be available.

### WATERPARK USAGE:

Entrance and usage of the indoor and outdoor waterparks are restricted exclusively to current registered guests occupying overnight guest suites.

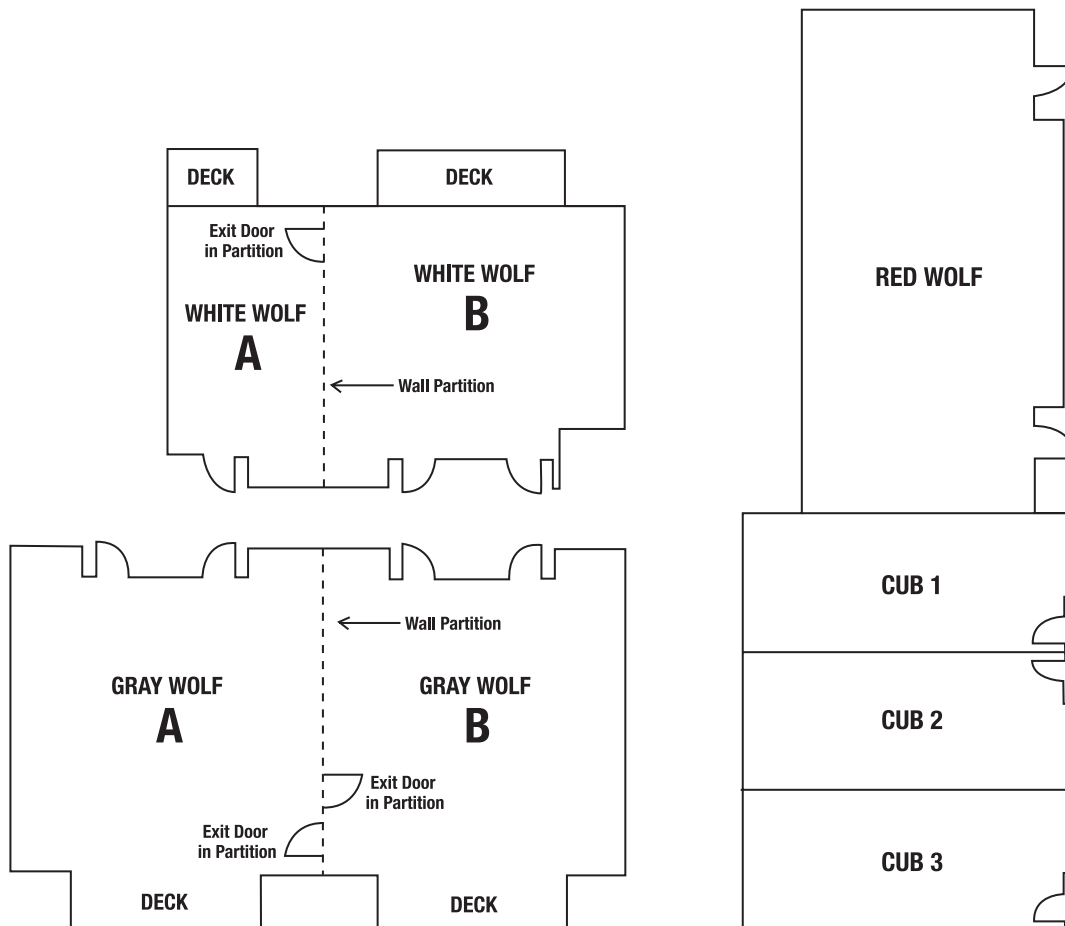
# CONFERENCE AND CATERING POLICIES

## GREAT WOLF LODGE CONFERENCE ROOMS

### MAXIMUM PERSON CAPACITY

#### Per Room and Per Setup

Room Name	Sq.Ft.	Classroom	Banquet	Theater	Conference	U-Shape	Ceiling Height
GRAY WOLF	1,620	88	88	110	44	40	8'
GRAY WOLF A OR B	810	40	40	56	24	20	8'
WHITE WOLF	960	48	64	76	32	28	8'
WHITE WOLF A	325	16	16	20	12	11	8'
WHITE WOLF B	635	32	40	40	24	20	8'
RED WOLF	1,400	64	80	100	38	34	8'
CUB 1	475	-	-	-	13	-	8'
CUB 2 AND 3	475	20	32	36	20	18	8'



The image features a background of overlapping, dried, yellowish-brown leaves. The leaves are elongated and have a slightly textured appearance, with some showing prominent veins. They are scattered across a darker, textured brown surface. The overall color palette is warm and earthy, ranging from light tan to deep brown. In the center of the image, the text "greatwolfmeetings.com" is displayed in a white, sans-serif font.

greatwolfmeetings.com