

*Your day
your way*



Memories Start Here.



Cincinnati/Mason, OH

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your way*

Memories Start Here.

Congratulations on your engagement and thank you for considering Great Wolf Lodge for your special day!

Whether you want your day to be comfortable and casual or sophisticated and elegant, we have the perfect accommodations for you. It is our tradition to create lasting and unforgettable memories – let your memories begin at Great Wolf Lodge!

Our wedding package includes the following amenities:

An Experienced Event Planner to Assist with Your Planning Process

Ivory or White Linen Table Cloths

Linen Napkins – *Colors Vary*

House Centerpieces Including Mirrors

Complimentary Use of Our Ballroom Space for Your Reception

Dance Floor – *Size Will Vary Based Upon Guest Count*

Screen & Projector Package

Wired Microphone with Stand – *Perfect for Announcements*

Professional Service Staff to Cut & Serve Your Wedding Cake

Complimentary Champagne Toast for the Bridal Party

Complimentary Whirlpool Suite for the Bride & Groom

Discounted Guest Room Rates for Your Attendees

A Great Wolf Wedding

\$59.95 per person

Four Hour Limited Open Bar

Including Domestic & Imported Bottled Beer, House Wines, Assorted Soft Drinks and Bottled Water

Bar Enhancements:

Call Brand Liquors - \$3.00 additional per person

Bacardi | Absolut | Beefeater | Seagrams 7 | Jim Beam | Dewars | Jose Cuervo
Christian Brothers | Amaretto | Kahlúa | Bailey's | Peach Tree

Premium Brand Liquors - \$5.00 additional per person

Bacardi | Captain Morgan | Grey Goose | Tanqueray | Canadian Club | Jack Daniels
Johnnie Walker Red | Cuervo 1800 | Korbel | Amaretto | Kahlúa | Bailey's | Peach Tree

Special Premium Liquors - \$7.00 additional per person

Bacardi | Captain Morgan | Ketel One | Bombay Sapphire | Crown Royal | Maker's Mark,
Glennfiddich | Patron | Hennessy | Disaronno | Kahlúa | Bailey's | Peach Tree

Displayed Hors D'Oeuvres

Please choose one - additional selections \$4.00 per person

Hummus Display with Chilled Grilled Vegetable Crudités and Pita Wedges

Selection of Imported and Domestic Cheeses with Olive Oil Crostini

Wedged Fruits with Berries of the Season

Herbed Cream Cheese Salami Cornets

Roma Tomato Cups with Herbed Goat Cheese Mousse

Baked Brie en Croute with Raspberry Gastrique, Brown Sugar and Crostini

Tapenade Display with Olive Tapenade, Tomato Tapenade, Herbed Oils,
Candied Balsamic Reduction and Fresh Mozzarella with Basil and Onion

Hors D'Oeuvres Enhancements:

Shrimp Cocktail Display - \$1.95 additional per person (display based on 2 pieces per person)

Chef Attended Pasta Station - \$6.00 additional per person

Butler Passed Hors D'Oeuvres

Please choose two - based on 4 total pieces per person

Smoked Salmon on Pumpkinseed Crostini with Chive Crème Fraiche and Red Onion Marmalade

Port Wine Poached Figs, Crostini, Goat Cheese and Candied Balsamic Reduction

Marinated Asparagus Wrapped in Prosciutto

Applewood Bacon Wrapped Water Chestnuts

Candied Bacon, Apple and Bleu Cheese Crostini

Butler Passed Hors D'Oeuvres Enhancements:

Lobster Cobblers - \$3.95 per piece

Caramelized Onion Flatbread - \$3.95 per piece

Pecan Chicken Tenderloins - \$3.95 per piece

Chicken Satays with Choice of Sauces - \$3.95 per piece

Beef Sirloin Satays with Choice of Sauces - \$3.95 per piece

Four Cheese Roasted Garlic Puff - \$2.25 per piece

Premium Assorted Quiche - \$3.25 per piece

Crab Rangoon - \$2.50 per piece

Roasted Tomato Bruschetta - \$3.95 per piece

Petite Lump Crab Cakes with Bayou Aioli - \$3.95 per piece

Salads

Please choose one

Wild Field Greens, Bleu Cheese Crumbles, Candied Pecans,
Diced Wine Poached Pears and Raspberry Vinaigrette

Classic Caesar Salad with Parmesan Crisps and Garlic Croutons

Tossed Greens, Ranch Dressing, Diced Tomatoes, Diced Cucumber,
Shredded Cheddar Cheese and Croutons

Chopped Hearts of Romaine, Hearts of Palm, Crumbled Feta Cheese,
House Vinaigrette, Roasted Roma Tomato Confit



Served Dinner Entrees

Choose up to 2 entrée selections

Seared Chicken Supreme with Wild Mushroom Risotto, Seasonal Beans and Sauce Chasseur with Fine Herbs

Oven Roasted Salmon with Potato and Cauliflower Puree, Asparagus and Cranberry Vermouth Cream Sauce

Braised Beef Short Rib a la Milanese with Bacon Braised Greens and Maple Mashed Sweet Potatoes

Roasted Tilapia with Rice Pilaf Amandine, Beans of the Season and Smoked Tomato Cream Sauce

Char grilled Bistro Tenderloin with Mashed Potatoes, Broccolini, Caramelized Onion Espagnole

Seared Chicken Amandine with Beans of the Season, Whipped Redskin Potatoes, and Herbed Veloute

Petite Filet and Crab Cake with Cajun Aioli, Asparagus and Roasted Redskin Potatoes

Roasted Eggplant Parmesan with House Red Sauce, Penne Alfredo and Broccolini

Cavatappi Pasta with Mushrooms, Pancetta, Grilled Chicken, Peas and a Roasted Red Pepper and Pesto Cream Reduction with Parmesan

Dinner Enhancements:

Espresso Crusted Tournedos with Yukon Mashed Potatoes, Broccolini and Cocoa Demi Glace - \$7.95 additional per person

6oz Filet of Beef with Blueberry and Port Wine Demi Glace, Truffled Risotto, Grilled Broccoli Rabe - \$9.95 additional per person

Upgrade your meal to a dinner buffet:

Timberwolf Buffet - \$3.95 additional per person

Caribou Buffet - \$7.95 additional per person

Grand Wolf Buffet - \$13.95 additional per person

Enhancements:

Chair covers in various colors & styles - starting at \$3.25 each

Table Runners in various colors & styles - starting at \$2.00 each

Chocolate Fountain with assorted dipping items - \$295 rental, plus \$5.95 per person (50 person minimum)

Customized lighting packages for your ballroom space - starting at \$250.00

Not looking for a full wedding package?

We have wonderful lunch and dinner options for you too. We've even included breakfast offerings for you to consider for your out of town guests for the morning after your reception!

Breakfast

Breakfast Buffets

Minimum of 25 People; 1-Hour Service - \$150 charge for groups below minimum requirement

Great Wolf Buffet

\$14.95 per person

Daily Selection of Fresh Breakfast Breads and Pastries, Bagels with Cream Cheese and Jellies, Sliced Fruits and Berries of the Season, Lightly Scrambled Eggs, Crisp Bacon, Sausage Links, Lodge Potatoes, Assorted Fruit Juices, Freshly Brewed Coffee and Assorted Bigelow Herbal Teas

Big Timber Buffet

\$18.95 per person

Daily Selection of Fresh Breakfast Breads and Pastries, Bagels with Cream Cheese and Jellies, Sliced Fruits and Berries of the Season, Individual Cereals with Milk, Lightly Scrambled Eggs with Chives, Cheddar Cheese and Salsa (on the side), Crisp Bacon, Sausage, Grilled Ham Steaks, French Toast Sticks with Warm Syrup and Fruit Compote, Lodge Potatoes, Assorted Fruit Juices, Freshly Brewed Coffee and Assorted Bigelow Herbal Teas

Brunch Menu

Minimum of 25 People; 1-Hour Service - \$150.00 charge for groups below minimum requirement

Brunch

\$22.95 per person

Selection of Fresh Baked Pastries and Breads, Scrambled Eggs with Cheddar Cheese and Chives, Sausage Links, Herbed Potato Wedges with Roasted Tomatoes and Onions, Sliced Ham Steaks with Fresh Pineapple Compote, Cheese Blintzes with Raspberry Sauce, Grilled Breast of Chicken with Artichokes, Capers and a Lemon Butter Sauce, Steamed Buttered Broccoli, Chocolate Mousse Cake, Assorted Fruit Juices, Iced Tea, Freshly Brewed Coffee and Assorted Bigelow Herbal Teas

Lunch

Lunch Buffets

Minimum of 25 People; 1-Hour Service - \$150 charge for groups below minimum requirement

Grand Buffalo Buffet

1 Entrée Choice – \$20.95 per person • 2 Entrée Choices – \$22.95 per person • 3 Entrée Choices – \$24.95 per person

Red Bliss Potato Salad, Field Greens with Assorted Dressings, Pasta Primavera Salad, Seasonal Vegetables, Redskin Mashed Potatoes, Assorted Rolls, Warm Fruit Cobbler
Freshly Brewed Coffee, Iced Tea and Assorted Bigelow Herbal Teas

Choose from the entrée selections below:

Grilled Breast of Chicken with Choice of Sauce:

Chardonnay Butter, Brandy and Porcini Cream Reduction, Tarragon Beurre Blanc or Barbecue Sauce

Herb Roasted Quartered Chicken

Sliced Baron of Beef Au Jus

Seared Steak Tips with Roasted Mushrooms and Caramelized Onion Demi Glacé

Roasted Pork Loin with Apricot, Cranberry and Pecans in Rum Sweet Glaze

Slow Roasted Breast of Turkey with Giblet Gravy

Baked Tilapia with Chardonnay Beurre Blanc

Beer Battered Whitefish with Tartar Sauce and Lemon

Traditional Italian Lasagna or Vegetable Lasagna

Deli Style Buffet

\$19.95 per person

Assorted Cold Cuts and Cheeses including Roast Beef, Corned Beef, Turkey Breast, Pit Ham, Genoa Salami, Swiss, Cheddar, Provolone and Pepperjack Cheese, Sliced Tomatoes, Dill Pickles, Onions, Leaf Lettuce, Appropriate Condiments, Organic White, Wheat, Marble Rye Breads and Kaiser Rolls, Dilled Potato Salad and Pasta Salad, Potato Chips, Choice of One Soup Selection, Chocolate Cake and Lattice Apple Pie with Cinnamon Whipped Cream, Freshly Brewed Coffee, Iced Tea and Assorted Bigelow Herbal Teas

Choose One Soup Selection:

Cream of Asparagus, Broccoli or Mushroom | Southern Chicken Noodle | Beef Barley | Broccoli Cheddar

Lobo Mexicano

\$20.95 per person

Mixed Field Greens with Roasted Corn, Black Beans and Chili Vinaigrette, Build Your Own Beef and Chicken Soft Tacos with Cilantro White Rice and Refried Beans with Queso Blanco, Accompanied by Shredded Lettuce, Cheddar Cheese, Scallions, Diced Tomatoes, Sour Cream, House Blended Cilantro Salsa and Flour Tortillas, Sopapillas with Honey, Freshly Brewed Coffee, Iced Tea and Assorted Bigelow Herbal Teas

Lunch

Lunch Buffets

Minimum of 25 People; 1-Hour Service - \$150 charge for groups below minimum requirement

Pranzo del Lupo

\$21.95 per person

Traditional Caesar Salad with Herbed Croutons, Seasonal Antipasto Display with Fresh Mozzarella and Marinated Roma Tomatoes, Herb Grilled Breast of Chicken with Red Pepper Coulis and Roasted Yellow Peppers, Portobello Ravioli with Roasted Garlic Alfredo Sauce, Garlic Breadsticks with Marinara Sauce, Cannolis and Tiramisu, Freshly Brewed Coffee, Iced Tea and Assorted Bigelow Herbal Teas

Add Vegetable or Meat Lasagna \$4.95 per person

Summer Memories

\$21.95 per person

Mixed Field Greens with Assorted Dressings, Red Bliss Potato Salad, Pasta Primavera Salad, All Beef Jumbo Hot Dogs, Angus Burgers, Pit Cooked Pulled Pork, Fresh Seasonal Vegetables, Assorted Breads, Sliced Cheeses, Sliced Tomatoes, Dill Pickles, Onions, Leaf Lettuce, Appropriate Condiments, Cookies and Fresh Baked Brownies, Freshly Brewed Coffee, Iced Tea and Assorted Bigelow Herbal Teas

California Dreaming

\$23.95 per person

Boston Bibb Lettuce with Fresh Strawberries, Shaved Red Onion, Almonds and Balsamic Vinaigrette, Orzo, Artichoke and Sundried Tomato Salad, Vermouth Poached Atlantic Salmon with a Minted Cucumber Relish, Grilled Breast of Chicken with Sesame Wilted Spinach, Roasted Vegetable Couscous, Fresh Seasonal Vegetables, Assorted Rolls, Fresh Sliced Fruits and Berries of the Season with Fresh Cream, Freshly Brewed Coffee, Iced Tea and Assorted Bigelow Herbal Tea

Light Fare Luncheon

\$18.95 per person

Chef's Soup du Jour, Mixed Field Greens with Assorted Dressings, Sliced Fruit Wedges and Berries of the Season, All Butter Croissants and Warm Pita Bread, Dilled Tuna Salad, Pecan Chicken Salad, Chips and Pretzels, Cheese, Garden Display, Choice of Watergate Salad or Banana Pudding, Freshly Brewed Coffee, Iced Tea and Assorted Bigelow Herbal Teas

Lunch

Plated Luncheons

All plated luncheons include your selection of entrée, salad, dessert, rolls with butter, freshly brewed coffee, iced tea and assorted Bigelow Herbal Teas.

Choose One Salad Selection:

Field Greens Salad with Cucumber, Grape Tomatoes and Shaved Carrots and Assorted Dressings

Hearts of Romaine with Croutons, Parmesan Cheese and Caesar Dressing on the Side

Choose One Dessert Selection:

Chocolate Mousse Cake | Cheesecake

Plated Luncheon Entrée Selections

Chili Grilled Breast of Chicken

\$17.95 per person

Chili Grilled Breast of Chicken with Polenta and Roasted Corn Relish

Herb Crusted Tilapia

\$17.95 per person

Herb Crusted Tilapia with Fresh Green Beans Almondine and Orzo Rice Pilaf

Mustard Roasted Loin of Pork

\$17.95 per person

Mustard Roasted Loin of Pork, Mashed Sweet Potatoes, Maple Braised Onions, Broccoli

Fire Charred Flank Steak

\$18.95 per person

Fire Charred Flank Steak, Horseradish Mashed Potatoes, Roasted Mushrooms, Shallot Jus

Cavatappi Pasta

\$17.95 per person

Cavatappi Pasta with Roasted Red Pepper and Pesto Cream Reduction, Peas and Mushrooms



Receptions

Receptions

Minimum of 25 People; 1-Hour Service

Seasonal Vegetable Crudite

\$2.95 per person

Vegetable of the Season with Herbed Cream Dip

Imported & Domestic Cheese Display

\$4.95 per person

Selection of Imported and Fresh Wisconsin Cheeses, Crostini and Crackers

Domestic Cheese Display

\$3.95 per person

Fresh Wisconsin Cheese and Crackers

Seasonal Wedged Fruit Display

\$3.25 per person

Seasonal Selection of Fruits Served with Dip

Brie En Croute

Serves 20-25 people - \$100.00

Served with Toasted Almonds, Honey, Raspberry, Gastrique and Crusty Artisan Crustini.

Bruschetta

\$9.95 per person

Fresh Assortment of Olives, Tapenade, Crostini, Roasted Tomatoes with Garlic Confit, Fresh Mozzarella Slices, Chiffonade Basil, Prosciutto, Assorted Balsamic Roasted Vegetables

Antipasto Display

\$9.95 per person

Selection of Fine Prosciutto, Genoa Salami, Marinated Artichoke Hearts, Fresh Mozzarella Cheese with Tomatoes and Garlic Confit, Blanched Asparagus, Imported Bleu Cheese Selection, Herbed Olive Oil and Artisan Breads

Mashed Potato Bar

\$7.95 per person

Rosemary Parmesan, Roasted Garlic and Horseradish Mashed Potatoes, Real Bacon Bits, Chives, Sour Cream and Cheddar Cheese

Roasted Beef Tenderloin

\$13.95 per person - Attendant Fee Required \$40.00

Oven Roasted Tenderloin, Assortment of Appropriate Sauces, Port Caramelized Onions, Silver Dollar Rolls

Roasted Pork Loin

\$8.95 per person - Attendant Fee Required \$40.00

Sweet Roasted Loin of Pork with Apricot, Cranberry and Pecan Sweet Sauce

Roasted Whole Turkey Breast

\$9.95 per person - Attendant Fee Required \$40.00

Slow Roasted Breast of Turkey, Cranberry Compote, Tarragon Mayonnaise, Pesto Aioli, Silver Dollar Rolls

Hors d'oeuvres

Hors D'Oeuvres

Priced per piece; 25 Piece minimum, per selection

Feta Sundried Tomato Crisps - \$2.95 each

Wild Mushroom Tartlets - \$3.95 each

Vegetable Spring Roll with Plum Sauce - \$3.50 each

Fig and Goat Cheese Tartlets - \$3.95 each

Jumbo Lump Meat Maryland Crab Cake with Bayou Aioli - \$3.95 each

Mini Beef Wellington - \$4.50 each

Truffle Risotto in Phyllo - \$4.25 each

Baked Brie with Fruit and Pecans - \$4.25 each

Chicken Tenders (includes dipping sauces) - \$2.15 each

Meatballs (Swedish or Barbecue) - \$1.95 each

Boursin Stuffed Mushrooms in Potato Flakes - \$3.95 each

Coconut Shrimp with Sweet Chili Sauce - \$3.95 each

Applewood Smoked Bacon Wrapped Water Chestnuts - \$2.95 each

Chorizo Stuffed Mushrooms with Asiago Cheese - \$2.95 each

Shaved Beef Tenderloin on Garlic Crouton with Bleu Cheese and Horseradish - \$3.50 each

Smoked Chicken Quesadillas with House Blended Cilantro Salsa and Sour Cream - \$3.15 each

Bruschetta - \$2.95 each

Salami Cornets - \$2.95 each

Shrimp Cocktail Display - \$2.95 each piece

Smoked Salmon with Traditional Garnish - \$3.95 each

Wolf Munch Mix - \$24.95 per pound

Tortilla Chips and Salsa - \$17.95 per pound

Potato Chips and Herb Dip - \$17.95 per pound

Pretzels with Honey Mustard Dip - \$16.95 per pound

Deluxe Mixed Nuts - \$22.95 per pound

Dinner

Dinner Buffets

Minimum of 35 People; 1-Hour Service - \$250 charge for groups below minimum requirements.

The Timberwolf

\$32.95 per person

Mixed Greens with Assorted Dressings, Potato Salad, Vegetable Slaw, Beer Battered Cod with Tartar Sauce, Sliced Baron of Beef Au Jus, Grilled Chicken Marsala, Fresh Beans of the Season with Mushrooms, Herb Roasted Wedge Potatoes, Dinner Rolls, Assorted Cakes and Pies, Freshly Brewed Coffee, Iced Tea and Assorted Bigelow Herbal Teas

Lupo Italiano

\$34.95 per person

Freshly Tossed Caesar Salad, Marinated Tomato and Fresh Mozzarella Display, Antipasto Display, Balsamic Marinated Strawberries with Basil and Shaved Onion, Grilled Breast of Chicken with Pesto, Roasted Eggplant and Tomatoes, Flounder Milanaise with Pine Nuts and Basil Oil, Garlic and Pancetta Risotto, Garlic Bread, Cannolis, Tiramisu, Freshly Brewed Coffee, Iced Tea and Assorted Bigelow Herbal Teas

The Caribou

\$36.95 per person

Mixed Greens with Assorted Dressings, Bleu Cheese Potato Salad, Tomato and Cucumber Salad, Chargrilled Sirloin Steaks, Barbeque Pulled Pork, Roasted Chicken with Thyme and Lemon, Seasonal Vegetable Medley, Alfredo Au Gratin Potatoes, Dinner Rolls, Assorted Cakes and Pies, Freshly Brewed Coffee, Iced Tea and Assorted Bigelow Herbal Teas

The Grand Wolf

\$42.95 per person - Attendant Fee Required \$80.00 per hour

California Field Greens with Dried Cranberries, Candied Pecans and Bleu Cheese Crumbles with Raspberry Vinaigrette, Sliced Fruits and Berries of the Season, Roasted Vegetable Salad, Fingerling Potato Salad, Oven Roasted Salmon with Saffron Braised Fennel, Grilled Breast of Chicken with Wild Mushroom Ragout, Carved Prime Rib of Beef Au Jus with Horseradish Crème Fraiche, Seasonal Vegetable Medley, Herb Roasted Potatoes with Tomato and Garlic Confit, Dinner Rolls, Assorted Cheesecakes, Freshly Brewed Coffee, Iced Tea and Assorted Bigelow Herbal Teas

Back to the Basics

\$17.95 per person

Mixed Greens with Assorted Dressings, Baked Penne Pasta with Italian Sausage and Marinara Sauce, Breadsticks, Cookies, Freshly Brewed Coffee, Iced Tea and Assorted Bigelow Herbal Teas



Dinner

Plated Dinners

All plated dinners include your selection of salad, starch, vegetable, dessert, warm buttered dinner rolls, freshly brewed coffee, iced tea and assorted Bigelow Herbal Teas. Cavatappi Pasta entrée does not include an additional starch or vegetable.

Choose One Salad Selection:

Salad Dressing will be served on the side

Wild Field Greens, Hearts of Palm, Feta Cheese and Roasted Roma Tomatoes with Herb Vinaigrette Dressing

Baby Spinach, Chopped Egg, Crisp Bacon and Parmesan Reggiano with Hot Bacon Vinaigrette Dressing

Hearts of Romaine, Herbed Croutons, Red Onions, Asiago Cheese and Caesar Dressing

California Field Mix, Dried Cranberries, Honey Cured Walnuts, Blue Cheese Crumbles,

Grape Tomatoes with Raspberry Vinaigrette Dressing

Choose One Vegetable Selection:

Asparagus | Broccolini | Chef's Seasonal Vegetables | Broccoli | Fresh Beans of the Season

Choose One Starch Selection:

Horseradish Mashed Potatoes | Roasted Red Potatoes | Wild Rice Pilaf

Roasted Red Pepper Risotto | Traditional Italian Polenta

Choose One Dessert Selection:

Chocolate Mousse Cake | Strawberry Shortcake | Caramel Apple Cheesecake

Key Lime Pie | Peanut Butter Pie - add \$1.95 per person

Plated Dinner Entrée Selections

Fire Charred New York Strip (10 oz.) Served with Port Caramelized Onions and Jus Braised Mushrooms - \$35.95 per person

Braised Shortrib of Beef Served with Natural Juices - \$37.95 per person

Filet of Beef (8 oz.) Au Poivre Served with Shallot Confit - \$ Market Price per person

Duet of Petite Filet of Beef (4 oz.) & Seared Crabcake Served with Cajun Remoulade - \$42.95 per person

Duet of Petite Filet of Beef (4 oz.) & Roasted Chicken Served with Wild Mushroom Cream - \$41.95 per person

Seared Wingtip Chicken Breast Served with Roasted Tomato & Garlic Confit - \$29.95 per person

Oven Roasted Atlantic Salmon Served with Basil Spiked Tomato Relish - \$33.95 per person

Pistachio & Cilantro Encrusted Tilapia Filet Served with Ginger Cream Reduction Sauce - \$27.95 per person

Seared Wingtip Chicken Served with Asiago and Fresh Sage Stuffing - \$29.95 per person

Cavatappi Pasta Served with Peas, Mushrooms, Roasted Red Pepper & Pesto Cream Reduction - \$24.95 per person

Eggplant Parmesan - \$25.95 per person

Beverage Services

Bar Packages

All bar packages are priced per person, per hour..

Non-Alcoholic Beverage Packages

1 Hour - \$5.00 | 2 Hours \$6.00 | 3 Hours \$7.00 | 4 Hours - \$8.00

Unlimited Soft Drinks | Bottled Water

Limited Open Bar

1 Hour - \$11.95 | 2 Hours \$14.95 | 3 Hours \$17.95 | 4 Hours - \$19.95

Domestic & Imported Bottled Beers | House Wines | Assorted Soft Drinks | Bottled Water

Call Open Bar

1 Hour - \$13.95 | 2 Hours \$16.95 | 3 Hours \$19.95 | 4 Hours - \$22.95

Call Brand Liquors | Domestic & Imported Bottled Beers | House Wines | Assorted Soft Drinks | Bottled Water

Premium Open Bar

1 Hour - \$16.95 | 2 Hours \$19.95 | 3 Hours \$22.95 | 4 Hours - \$25.95

Premium Brand Liquors | Domestic & Imported Bottled Beers | House Wines | Assorted Soft Drinks | Bottled Water

Special Premium Open Bar

1 Hour - \$19.95 | 2 Hours \$22.95 | 3 Hours \$25.95 | 4 Hours - \$28.95

Special Premium Brand Liquors | Domestic & Imported Bottled Beers | House Wines | Assorted Soft Drinks | Bottled Water

Host Bar

Call Brand Mixed Drinks - \$4.50 per drink
Premium Brand Mixed Drinks - \$5.25 per drink
Special Premium Brand Mixed Drinks - \$6.25 per drink
Domestic Bottled Beer - \$3.75 each
Imported Bottled Beer - \$4.25 each
Non-Alcoholic Bottled Beer - \$3.50 each
Domestic Beer on tap - Half Barrel - \$295.00 each
Imported Beer on tap - Half Barrel - \$350.00 each
Handcrafted Selections - Half Barrel - \$375.00 each
House Wine:
Chardonnay | Merlot | White Zinfandel - \$5.00 each
Cordials - \$5.50 each
Assorted Soft Drinks - \$2.25 each
Bottled Water - \$2.25 each

Cash Bar

Call Brand Mixed Drinks - \$4.75 per drink
Premium Brand Mixed Drinks - \$5.50 per drink
Special Premium Brand Mixed Drinks - \$6.50 per drink
Domestic Bottled Beer - \$4.00 each
Imported Bottled Beer - \$4.50 each
Non-Alcoholic Bottled Beer - \$4.00 each
House Wine:
Chardonnay | Merlot | White Zinfandel - \$5.25 per glass
Cordials - \$5.75 each
Assorted Soft Drinks - \$2.25 each
Bottled Water - \$2.25 each

Call Brand Liquors

Bacardi | Absolut | Beefeater | Seagram's 7 | Jim Beam | Dewars | Jose Cuervo
Christian Brothers | Amaretto | Kahlúa | Bailey's | Peach Tree

Premium Brand Liquors

Bacardi | Captain Morgan | Grey Goose | Tangueray | Canadian Club | Jack Daniels | Johnnie Walker Red
Cuervo 1800 | Korbel | Ameretto | Kahlúa | Bailey's | Peach Tree

Premium Brand Liquors

Bacardi | Captain Morgan | Kettle One | Bombay Sapphire | Crown Royal | Maker's Mark | Glennfiddich
Patrón | Hennessy | Disaronno | Kahlúa | Bailey's | Peach Tree

Spa Packages

Elements Spa & Salon Wedding Packages

Nuptial Necessity Package Manicure and makeup application - \$70.00 per person

Pre-Vow Value Package Manicure, pedicure and makeup - \$116.00 per person

True Bliss Package Manicure, massage, facial and makeup application - \$170.00 per person

Dream Day Package Manicure, pedicure, facial, massage, and makeup application - \$220.00 per person

A gift for the Bride If the bride books 3 or more people in her wedding party she receives an additional 15% off her services and a complimentary paraffin hand treatment.

In need of a great hair stylist? Just ask...we are happy to make arrangements for a stylist to come to the lodge to service you and your wedding party!

Elements Spa Bridal Party Offerings

Spa Continental Breakfast Fresh Baked Pastries including Raspberry Crowns, Maple Pecan Twists, Petite Cinnamon Rolls with Icing and Apple Coronets, Fresh Blueberry and Banana Nut Muffins. Elegant Display of Fruits with Berries of the Season, Assorted Fruit Juices, Coffee and Bigelow Herbal Teas - \$9.95 per person

A la Carte

Chocolate Dipped Strawberries - \$2.50 each

Fresh Antipasto Skewers - \$3.95 each

Petite Crab Cakes with Tarragon Aioli - \$2.95 each

Pear and Bleu Cheese Mousse Canapés - \$2.95 each

Smoked Salmon on Potato Pancake with Red Onion Marmalade - \$2.95 each

Roasted Tomato Bruschetta Crostini - \$2.95 each

Shrimp Cocktail Display - \$2.95 each

Feta and Sundried Tomato Crisps - \$2.95 each

Prosciutto Wrapped Asparagus - \$2.95 each

Spa Light Luncheon Display of Mini Turkey, Ham and Egg Salad Tea Sandwiches, Baked Breads with Fresh Sweet Cream Whipped Butter and Jams, Chocolate Dipped Strawberries and Iced Tea, Bottled Water and Coffee - \$18.95 per person

A la Carte

Roasted Herbed Chicken Wrap - \$7.95 each

Caesar Salad - \$8.95 each *Add Chicken* - \$2.95 each

Chicken Salad Croissants - \$7.95 each

Displays for Her

Elegant Display of Imported and Domestic Cheeses and Crostini (serves 10 people) - \$29.95 per display

Wedged Fruits and Berries of the Season (serves 10 people) - \$19.95 per display

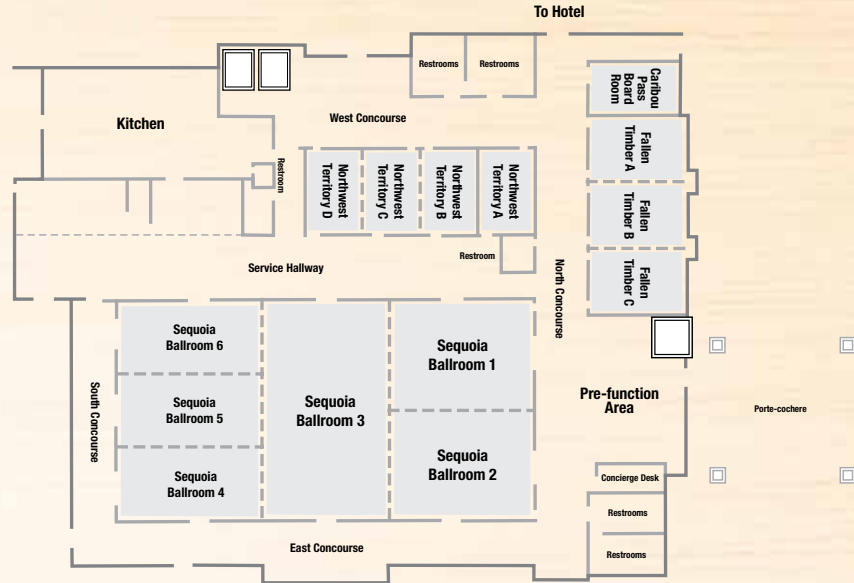
Pesto, Roasted Red Pepper and Traditional Hummus Tasting, Chilled Grilled Vegetables and Pita Bread (serves 10 people) - \$26.95 per display

Truly...your day...your way! Everything under one roof!

Functions Rooms

Great Wolf Lodge - Cincinnati/Mason, OH

Maximum Person Capacity, Per Room and Per Setup



Room Name	Sq. Ft.	Size (L x W)	Classroom	Banquet	Theater	Reception	U-Shape	10' x 10' Booth
NORTHWEST TERRITORY A	554	18.1 x 29.4	20	20	40	40	9	N/A
NORTHWEST TERRITORY B	577	19.8 x 29.4	28	30	50	50	15	2
NORTHWEST TERRITORY C	587	20 x 29.4	28	30	50	50	15	2
NORTHWEST TERRITORY D	567	19.4 x 29.4	28	30	50	50	15	2
FALLEN TIMBERS A	750	22.8 x 33.1	36	40	60	60	18	3
FALLEN TIMBERS B	760	23 x 33.1	36	40	60	60	18	3
FALLEN TIMBERS C	750	22.8 x 33.1	36	40	60	60	18	3
SEQUOIA BALLROOM 1	1,637	43.8 x 37.6	60	80	100	100	26	8
SEQUOIA BALLROOM 2	1,637	43.8 x 37.6	60	80	100	100	26	8
SEQUOIA BALLROOM 3	3,300	44 x 75	124	200	300	300	N/A	16
SEQUOIA BALLROOM 4	1,091	43.8 x 25	44	60	70	70	18	5
SEQUOIA BALLROOM 5	1,091	43.8 x 25	44	60	70	70	18	5
SEQUOIA BALLROOM 6	1,091	43.8 x 25	44	60	70	70	18	5
CARIBOU PASS	554	17.1 x 30	N/A	N/A	N/A	N/A	N/A	N/A
SYMPOSIUM	2,070	92	92	N/A	N/A	N/A	N/A	N/A
COMBINED SPACE								
FALLEN TIMBERS A-C	2,260	68.6 x 33.1	96	120	180	180	N/A	10
SEQUOIA BALLROOM 1-6	9,847	131.6 x 75	432	660	1,036	1,094	N/A	40
NORTHWEST TERRITORY B-D	1,731	57.9 x 29.4	84	100	150	150	N/A	6

Catering Policies

Following our basic policies, guidelines and suggestions.

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

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.

** Hotel reserves the right to assess per-person charges if outside food or beverage is brought into function space.*

Final Guarantees:

A final guarantee for any catering function must be called in by 12:00 noon four (4) business days prior to the 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 three percent (3%) over the guaranteed number.

Alcohol Services:

Alcohol Service Defined: A "Host Bar" refers to an open bar where guests have their choice of drinks, with billing charged to the group or individual hosting the function. A "Cash Bar" refers to when guests purchase their drinks individually. A \$75.00 fee per bartender will be charged. One bartender per every 100 guests is required.

Taxes/Service Charges:

A taxable service charge and appropriate sales tax will be applied to all food, beverage, meeting room set-up fees and audio visual items ordered through the Hotel and/or served by the Hotel personnel. Groups requesting tax exemption must submit a tax-exempt certificate three (3) days prior to their scheduled function.

Billing Policies:

Unless billing privileges have been established in advance, all estimated balances due are payable no less than ten (10) days prior to event. Checks must be presented to Hotel thirty (30) days prior to event. Payment of final charges must be made by credit card or cash. Final payment is due upon conclusion of event. Please note: Cash payment cannot be tax exempt.

Menu Prices:

All prices are subject to a taxable service charge and applicable sales tax and may change due to market conditions. Menu prices will be guaranteed ninety (90) days prior to your function date.

Menu Selection:

Changes to entrée selection within five (5) days of event will be based upon availability. If not pre-arranged, special dietary restrictions will be handled as available. Due to double preparation, the special entrée will be charged in addition to the guaranteed meal.

Custom Menu:

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. Contact your Catering or Conference Services Manager for assistance. 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.

Audio Visual:

We recommend you arrive 30 minutes prior to the beginning of your meeting to test the compatibility of your operating system with our audio visual equipment. If technical assistance is required, a nominal fee of \$50 per hour will be assessed to your Banquet Charges.

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, during 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 under the control of an independent contractor which may be hired by you or your organization.

** Absolutely no use of confetti or glitter is allowed on premises. Should glitter or confetti be used, a cleaning fee will be assessed. No open flame or uncovered candles will be permitted.*

Floral Arrangements and Ice Sculptures

We will be pleased to coordinate the services of a florist to create a particular floral theme, centerpieces or more extensive room arrangements. Custom designed ice sculptures and carvings can be arranged for your event. Any other decorations, such as banners, streamers or props can also be arranged with your Lodge representative.

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 recommend Town Car, Minivan, Limousine, Bus or airport shuttle providers for your special occasion.

Entertainment:

Your Lodge representative will be pleased to recommend vendors who can provide music to suit any occasion.

Photographer:

We can assist you with finding a professional photographer. Ask your Lodge representative for suggestions.



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