

Banquet Menu



MEETINGS

At Great Wolf Lodge

Grand Mound, Washington

BREAKFAST

CONTINENTAL BREAKFASTS

1-Hour Service

THE GREAT CONTINENTAL

Seasonal Sliced Fruit
Assorted Fruit Yogurts with Granola
Bagels with Cream Cheese
Assorted Breakfast Pastries and Mini Muffins
Coffee, Tea and assorted Juices
\$14.00 per person

PAPA BEAR'S CROISSANT CONTINENTAL

Seasonal Sliced Fruit
Flaky Croissants filled with Fluffy Scrambled Eggs,
Hickory Smoked Bacon and Tillamook Cheddar Cheese
Assorted Mini Muffins
Coffee, Tea and assorted Juices
\$14.00 per person

CUB CONTINENTAL

Assorted Whole Fruit
Assorted Breakfast Pastries and Mini Muffins
Coffee, Tea and assorted Juices
\$12.00 per person

CAMPERS CONTINENTAL

Assorted Whole Fruit
Assorted Fruit Yogurts
Hot Oatmeal with Brown Sugar and Raisins
Variety of Cold Cereals
Assorted Mini Muffins
Coffee, Tea, Milk, and assorted Juices
\$14.00 per person

BREAKFAST BUFFET

Minimum of 35 people
1-Hour Service

GREAT WOLF BUFFET

Seasonal Sliced Fruit
Fluffy Scrambled Eggs
Hickory Smoked Bacon
Sausage Links
French Toast with Maple Syrup
Breakfast Potatoes
Assorted Breakfast Pastries and Mini Muffins
Coffee, Tea, Milk, and assorted Juices
\$18.00 per person

COMPLETE YOUR GREAT WOLF BUFFET

ADD THE FOLLOWING:

One Selection = \$4.00 per person Two Selections = \$6.00 per person Three Selections = \$8.00 per person

Breakfast Quiche
Corned Beef Hash
Eggs Benedict
Buttermilk Biscuits with Sausage Gravy

ADD AN ACTION STATION:

Belgian Waffles with an assortment of Toppings *\$6.00 per person*
Carved Maple Glazed Smoked Pit Ham *\$6.00 per person*
Omelet Station *\$6.00 per person*

LUNCH

LUNCH BUFFETS

Coffee, Tea and Iced Tea included
Minimum of 35 people 1-Hour Service

GREAT BUFFALO BUFFET

Served with Dinner Rolls and Butter

1 Entrée = \$22.00 per person 2 Entrees = \$24.00 per person 3 Entrees = \$26.00 per person

Entrees

Bourbon-Barbecue Glazed Pork Loin
Sliced Sirloin of Beef with Wild Mushroom Ragout
Marinated, Char-grilled Chicken
Slow Roasted Turkey Breast
Grilled Salmon with a Lemon Butter Sauce
Traditional Italian Lasagna
Vegetable Lasagna

Salads

(Choose Two)

Caesar Salad
Coleslaw
Cucumber, Tomato, Feta Salad
Fruit Salad
Seasonal Greens with Dressings
Red Bliss Potato Salad
Tri-Colored Rotini Salad

Vegetables and Sides

(Choose Three)

Char-grilled Zucchini and Yellow Squash
Honey Glazed Carrots
Sautéed Green Beans
Seasonal Vegetables
Macaroni and Cheese
Penne with Marinara
Penne with Spinach, Artichoke Hearts,
Garlic & Herbs
Potatoes Au Gratin
Quinoa and Rice Pilaf
Roasted Garlic Mashed Potatoes with Gravy
Tuscan Roasted Potatoes

Desserts

(Choose One)

Apple Crisp
Assorted Cookies
Bread Pudding with Caramel Sauce
Carrot Cake
Cheesecake
Cherry Cobbler
Double Chocolate Cake
Fudge Brownies
Peach Cobbler

A DAY AT THE DELI

\$22.00 per person

Deli Display

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

Accompaniments

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

Chef's Soup Choices

(Choose One)

Chicken Noodle
Clam Chowder
Cream of Broccoli
Cream of Mushroom
Corn Chowder
Split Pea
Tomato Basil
Vegetable Beef Barley

Salads and Such

(Choose Two)

Caesar Salad
Creamy Coleslaw
Cucumber, Tomato and Feta Salad
Grilled Vegetable and Pasta Salad
Seasonal Greens with Dressings
Red Bliss Potato Salad
Seasonal Sliced Fruit

Desserts

(Choose One)

Apple Crisp
Assorted Cookies
Bread Pudding with Caramel Sauce
Carrot Cake
Cheesecake
Cherry Cobbler
Double Chocolate Cake
Fudge Brownies
Peach Cobbler

LUNCH

THEMED LUNCH BUFFETS

Coffee, Tea and Iced Tea included
Minimum of 35 people 1-Hour Service

A DAY IN THE PARK

Fresh Vegetables with Herb Dip
Seasonal Sliced Fruit
Corn Dogs
Hamburgers
Hot Dogs
Corn on the Cob
Chips and Pretzels
Potato Salad
Lettuce, Tomatoes, Onion, Pickles, Mayonnaise,
Mustard, Ketchup, and Sliced Cheeses
Assorted Cookies and Ice Cream Sandwiches
\$18.00 per person

MAMA MIA

Caesar Salad with Shredded Parmesan and
Homemade Croutons
Roma Tomatoes, Fresh Mozzarella and
Red Onions topped with Balsamic Vinaigrette
Penne Pasta served with House Red and Alfredo Sauces
Italian Sausage with Peppers and Onions
Chicken Parmesan
Garlic Bread Sticks
Classic Tiramisu
\$22.00 per person
(Add a Pasta Action Station, *\$4.95 per person*)

NORTHWOODS FIESTA

Mexican Taco Salad
Fajita Chicken with Peppers and Onions
Seasoned Beef Taco Meat
Spanish Rice
Black Beans
Hard and Soft Taco Shells
Tortilla Chips with Salsa
Green Onions, Diced Tomatoes, Shredded Cheese,
Black Olives, Sour Cream, and Shredded Lettuce
Churros
\$20.00 per person

GREAT WOLF OF CHINA

Asian Soft Noodle Salad
Vegetable Egg Rolls with Soy, Duck and Mustard Sauce
Sautéed String Beans with Sesame
Pepper Steak with Onions
Sweet and Sour Chicken
Fried Rice
Fortune Cookies
\$22.00 per person

CAMPFIRE BARBECUE

Creamy Coleslaw
Seasonal Greens with Dressings
Red Bliss Potato Salad
Marinated Char-grilled Chicken
Pulled Barbecue Pork
Baked Beans
Baked Potato Bar with Cheddar Cheese, Sour Cream,
Chives and Chopped Bacon
Corn on the Cob
Fresh Baked Corn Bread with Cinnamon Honey Butter
Apple Crisp
\$22.00 per person

LUNCH

PLATED LUNCHEONS

Coffee, Tea and Iced Tea included
Minimum of 35 people

SALADS

All Salads are served with Dinner Rolls and Butter

MANDARIN CHICKEN SALAD

A blend of Napa and Bok Choy Cabbage dressed in a Sesame Vinaigrette, topped with Mandarin Oranges, Water Chestnuts, Green Onions and Grilled Chicken

\$14.00 per person

CAESAR SALAD WITH SMOKED SALMON OR GRILLED CHICKEN

Fresh Cut Romaine Hearts tossed with Caesar Dressing topped with Romano Cheese and your choice of Smoked Salmon or Grilled Chicken

\$16.00 per person (Chicken)

\$18.00 per person (Salmon)

FRESH BERRY CHICKEN SALAD

Great Wolf Signature, featuring Tender Bibb Lettuce topped with Grilled Chicken Breast, Fresh Seasonal Berries, Cumin-Candied Walnuts, Red Sweet Onions, Herb Chevre Cheese with Lodge Made Blackberry Vinaigrette

\$14.00 per person

MEDITERRANEAN SALAD

Spring Mix tossed in a Cabernet Vinaigrette, topped with Marinated Prawns, Roasted Red Peppers, Kalamata Olives, Pine Nuts, and Feta Cheese

\$16.00 per person

SANDWICHES

All Sandwiches are served with Kettle Chips and a Dill Pickle Spear

GRILLED VEGETABLE SANDWICH

Marinated and Grilled Portabella Mushroom, Zucchini, Yellow Squash, Roasted Red Pepper, and Fresh Mozzarella Layered on Baked Focaccia Bread

\$13.00 per person

GRILLED CHICKEN & AVOCADO SANDWICH

Grilled Chicken Breast topped with Sliced Roasted Red Pepper, Pepper Jack Cheese, Chipotle Aioli and Guacamole

\$16.00 per person

CROISSANT SANDWICH

(Choose One)

Smoked Turkey Breast, Honey Cured Ham, Chicken or Tuna Salad on a Flaky Croissant Topped with Green Leaf Lettuce, Tomato, Onion and Tillamook Swiss Cheese

\$15.00 per person

PRIME RIB SANDWICH

7oz Prime Rib on a Grilled Hoagie Roll topped with Lettuce, Tomato, Onion and a side of Horseradish

\$17.00 per person

LUNCH

PLATED LUNCHEONS

Coffee, Tea and Iced Tea included
Minimum of 35 people

HOT ENTRÉE SELECTIONS

All Hot Entrée Selections include a Mixed Green Salad with House Dressing, Dinner Rolls and Butter

OVEN ROASTED TURKEY BREAST

Served with Mashed Potatoes, Savory Turkey Gravy and Seasonal Vegetables

\$15.00 per person

LONDON BROIL

Marinated, grilled and sliced served with Sautéed Mushrooms, Demi Glace, Garlic Mashed Potatoes, and Seasonal Vegetables

\$17.00 per person

HAZELNUT CHICKEN

Hazelnut Crusted Chicken Breast with Frangelico Butter served with Rice Pilaf and Seasonal Vegetables

\$18.00 per person

POMMERY MUSTARD GLAZED PORK LOIN

Slow-roasted, sliced and served with Garlic Mashed Potatoes and Seasonal Vegetables

\$18.00 per person

CHEDDAR CHIVE CHICKEN

Served in a Chive Cream Sauce with Rice Pilaf and Seasonal Vegetables

\$18.00 per person

SHRIMP SCAMPI PROVENCALE

Jumbo Gulf Shrimp seasoned with Basil, sautéed in Olive Oil with Garlic, White Wine and Chopped Roma Tomatoes served over Rice Pilaf with Seasonal Vegetables

\$22.00 per person

LUNCHEON ADDITIONS

CHEF'S SOUP CHOICES

\$5.00 per person

(Choose One)

Chicken Noodle
Clam Chowder
Cream of Broccoli
Cream of Mushroom
Corn Chowder
Split Pea
Tomato Basil
Vegetable Beef Barley

DESSERT CHOICES

\$4.00 per person

(Choose One)

Bread Pudding with Caramel Sauce
Carrot Cake
Double Chocolate Cake
Peach Cobbler

LUNCH

BOX LUNCHES

Box Lunches include a choice of Soda or Bottled Water
Minimum of 35 people

CLUB CROISSANT SANDWICH

Featuring Shaved Turkey Breast, Swiss Cheese,
Hickory Smoked Bacon, Lettuce, and Tomato
Served with Kettle Chips, Cookie and Whole Fruit
\$14.00 per person

DELI SANDWICH

(Choose One)
Ham and Swiss, Turkey and Cheddar,
Roast Beef and Provolone or Corned Beef and Swiss with
Lettuce and Tomato on Wheat Bread
Served with Kettle Chips, Cookie and Whole Fruit
\$13.00 per person

ROASTED CHICKEN WRAP

Oven-roasted Chicken Breast, Grilled Red Pepper,
Spinach and Tomato wrapped in a
Flour Tortilla with Herb Cream Cheese
Served with Kettle Chips, Cookie and Whole Fruit
\$14.00 per person

THE EVERGREEN

Assortment of Roasted Vegetables with
Herb Cream Cheese in a Flour Tortilla
Served with Kettle Chips, Cookie and Whole Fruit
\$13.00 per person

CHEF SALAD

Seasonal Greens with Turkey, Ham,
Swiss and Cheddar Cheeses, topped with
Egg and Tomatoes served with Ranch Dressing
\$12.00 per person

SUSHI BOX

Served with Wasabi, Soy Sauce,
Pickled Ginger and a side of Seaweed Salad

(Choose One)

California Roll (8)

Eel Roll (8)

Shrimp Roll (8)

Spicy Tuna Roll (8)

Vegetable Roll (8)

\$16.00 per person

(Choose combination (8) of two rolls for \$18.00 per person)

DINNER

DINNER BUFFET

Coffee, Tea and Iced Tea included
Minimum of 35 people

THE GREAT LODGE BUFFET

Includes Dinner Rolls and Butter

1 – Entrée - \$32.00

2 – Entrées - \$34.00

3 – Entrées - \$37.00

Baby Back Pork Ribs with
Bourbon Barbecue Sauce

Braised Beef Burgundy with
Wild Mushrooms

Char-grilled Pacific Salmon with
Lemon Caper Butter

Herb-roasted (bone-in) Chicken

London Broil with a
Wild Mushroom Demi-Glace

Molasses Glazed Smoked Pit Ham

Char Grilled Alaskan Halibut

Roasted Pork Loin with an
Apple Jack Brandy Sauce

Slow-roasted Turkey Breast with
Dressing and Pan Gravy

Tillamook Cheddar Chive Chicken
with a Chive Cream Sauce

Vegetable Lasagna with an
Asiago Cream Sauce

Chef Carved Beef Tenderloin with
Horseradish Cream Sauce
(add \$12.00 per person)

Chef Carved Leg of Lamb with
Minted Lamb Demi-Glace
(add \$6.00 per person)

Chef Carved Prime Rib with
Natural Jus
(add \$8.00 per person)

SALADS AND SUCH

(Choose Two)

Caesar Salad

Cheese and Cracker Display
Creamy Coleslaw

Cucumber, Tomato and Feta Salad

Fresh Vegetables with Herb Dip

Mandarin Vegetable Salad

Marinated Vegetable
and Pasta Salad

Mixed Greens with Dressings

NW Tossed Salad with Apples, Gorgonzola,
and Candied Nuts dressed in a
Berry Vinaigrette

Red Bliss Potato Salad

Roma Tomatoes and Fresh Mozzarella

Seasonal Sliced Fruit

VEGETABLES AND SIDES

(Choose Three)

Green Beans and Sautéed Mushrooms

Orange Glazed Baby Carrots

Roasted Root Vegetables

Sautéed Zucchini and

Summer Squash with Roasted Peppers

Vegetable Medley

Au Gratin Potatoes

Baked Penne Pasta with Mozzarella

Baked Potato with Cheddar Cheese,
Sour Cream, Chives and Chopped Bacon

Bread Stuffing and Gravy

Candied Sweet Potatoes

Macaroni and Cheese

Oven-roasted Red Potatoes

Quinoa and Rice Pilaf

Roasted Garlic Mashed Potatoes
and Gravy

DESSERTS

(Choose Two)

Apple Crisp

Assorted Cookies

Bread Pudding with Caramel Sauce

Carrot Cake

Cheesecake

Cherry Cobbler

Double Chocolate Cake

Fudge Brownies

Strawberry Shortcake

Build your own Sundae Bar
(add \$8.00 per person)

DINNER

THEMED DINNER BUFFET

Coffee, Tea and Iced Tea included
Minimum of 35 people 1 Hour Service

GREAT WOLF OF CHINA

Asian Spring Roll Salad
Seasonal Fruit and Vegetable Display
Vegetable Egg Rolls with Soy, Duck and Mustard Sauce
Mongolian Beef with Onions
Shrimp in Black Bean Sauce
General Tso's Chicken
Sautéed String Beans with Sesame
Sweet and Sour Chicken
Chinese Spiced Salt Spare Ribs with Baby Bok Choy
Fried Rice
Fortune Cookies
\$37.00 per person

THE TRADITIONAL MIDWESTERN BUFFET

Seasonal Greens with Dressings
Potato Salad and Coleslaw
Cheese and Vegetable Display
Char-grilled Alaskan Halibut or Pacific Salmon
Garlic and Olive Oil Chicken
Thin Sliced Sirloin in a Wild Mushroom Sauce
Four Cheese Macaroni
Sautéed Green Beans with Mushrooms
Au Gratin Potatoes
Rolls and Butter
Cheesecake with Fruit Topping and Assorted Cookies
\$39.00 per person

THE TIMBER WOLF

Seasonal Greens with Dressings
Potato Salad and Coleslaw
Cheese and Vegetable Display
Char-grilled New York Strip Steaks
Barbecue Chicken
Corn on the Cob
Baked Potato Bar with Cheddar Cheese, Sour Cream,
Chives and Chopped Bacon
Corn Muffins with Cinnamon Honey Butter
Strawberry Shortcake
\$42.00 per person

THE NORTHWOODS

Seasonal Greens with Dressings
Potato Salad and Coleslaw
Seasonal Sliced Fruit
Cheese and Vegetable Display
Char-Grilled London Broil
Grilled Pacific Salmon with a Candied Lemon Butter
Barbecue Pork Ribs
Baked Potato Bar with Cheddar Cheese, Sour Cream,
Chives and Chopped Bacon
Seasonal Vegetables
Molasses Baked Beans
Rolls with Butter
Apple Pie with
Cinnamon Whipped Cream
\$36.00 per person

GREAT WOLF FIELD AND STREAM

Seasonal Greens with Dressings
Dilled Potato Salad
Coleslaw and Corn Relish
Cheese and Vegetable Display
Char-grilled New York Strip Steaks
Pan Fried Steelhead
Maple Glazed Duck Breast
Butter Stewed Mushrooms
Braised Green Beans with Bacon
Baked Potato Bar with Cheddar Cheese, Sour Cream,
Chives and Chopped Bacon
Rolls and Butter
Strawberry Shortcake
Fudge Brownies
\$46.00 per person

DINNER

PLATED DINNERS

Coffee, Tea, Iced Tea and Dinner Rolls included
 Minimum of 35 people 2 – Plate Service available for groups of 100 or more
 When more than one plate service is provided, the highest priced plate prevails.

ENTRÉES

<p>Grilled Frenched Chicken Breast with Tarragon Butter Sauce <i>\$24.00 per person</i></p> <p>Hazelnut Crusted Chicken Breast with Frangelico Butter <i>\$23.00 per person</i></p> <p>Tillamook Cheddar Chive Chicken with Chive Cream Sauce <i>\$24.00 per person</i></p> <p>Slow Roasted Turkey Breast with Stuffing and Pan Gravy <i>\$22.00 per person</i></p> <p>Cheese filled Tortellini with Roasted Vegetable Pesto <i>\$20.00 per person</i></p> <p>Grilled Portabella Mushroom wrapped in a Puff Pastry <i>\$22.00 per person</i></p> <p>Stuffed Eggplant Parmesan <i>\$24.00 per person</i></p> <p>Herb Crusted Halibut with Citrus Beurre Blanc Sauce <i>\$36.00 per person</i></p>	<p>Honey Glazed Sturgeon, Marinated and Pan Seared <i>\$28.00 per person</i></p> <p>Jumbo Grilled Prawns with Sundried Tomato Pesto <i>\$28.00 per person</i></p> <p>Char Grilled Pacific Salmon with Brown Sugar & Bourbon Glaze <i>\$28.00 per person</i></p> <p>Whole Fresh Dungeness Crab with Drawn Butter <i>(Seasonal – Market Price)</i></p> <p>8 oz Char Grilled New York Strip with Herb Butter and Fried Onions <i>\$36.00 per person</i></p> <p>8 oz Filet Mignon with Roasted Shallot Demi Glace <i>\$54.00 per person</i></p> <p>Marinated London Broil with Wild Mushroom Red Wine Sauce <i>\$28.00 per person</i></p> <p>10 oz Frenched Pork Chops with Caramelized Apples <i>\$28.00 per person</i></p>	<p>7 oz Lamb Chops with Minted Lamb Demi-Glace <i>\$36.00 per person</i></p> <p style="text-align: center;">Combination Plates:</p> <p>Grilled Chicken Breast with Wild Mushrooms and Crab Cakes with Spicy Remoulade <i>\$38.00 per person</i></p> <p>4 oz Petite Filet Mignon and Chicken Breast with Wild Mushroom Cream Sauce <i>\$38.00 per person</i></p> <p>4 oz Petite Filet and Prawns with Sundried Tomato Pesto <i>\$38.00 per person</i></p> <p>4 oz Petite Filet Mignon and Salmon with Brown Sugar and Bourbon Glaze <i>\$38.00 per person</i></p> <p>4 oz Petite Filet Mignon and Crab Cakes with Spicy Remoulade <i>\$45.00 per person</i></p>
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SALADS

(Choose One)
Caesar Salad

- Lodge Salad with Toasted Walnuts,
Tomato, Crumbled Blue Cheese and
Dried Cherries
- Seasonal Greens with Dressings
- Spinach Salad with Tomato, Red Onion
and Warm Bacon Vinaigrette

POTATOES AND SIDES

(Choose One)

- Baked Potato with Sour Cream
- Baked Sweet Potato
- Oven Baked Penne with Mozzarella
- Oven Roasted Red Potatoes
- Quinoa and Rice Pilaf
- Roasted Garlic Mashed Potato
- Wild Mushroom Risotto

VEGETABLES

(Choose One)

- Buttered Baby Carrots
- Fresh Asparagus
- Fresh Green Beans with
Sautéed Mushrooms
- Roasted Root Vegetables
- Sautéed Zucchini & Yellow Squash with
Roasted Peppers

DESSERTS

(Choose One)

- Bread Pudding with Caramel Sauce
- Carrot Cake
- Cheesecake with Fresh Berries
- Cherry Cobbler
- Double Chocolate Cake
- Strawberry Shortcake

(A la mode: add \$1.00 per person)
Additional Selections available in Sweets Section

HORS D'OEUVRES

1-Hour Service

Ask about Butler Style Service available at \$25 per hour, per attendant

HOT SELECTIONS

Price per 100 pieces

Assortment of Mini Quiche <i>\$190.00</i>	Chicken Satay with Chili Peanut Sauce <i>\$225.00</i>	Sausage, Roasted Pepper and Artichoke Skewers <i>\$195.00</i>
Bacon Wrapped Scallops <i>\$225.00</i>	Crab Filled Mushroom Caps <i>\$250.00</i>	Sausage Stuffed Mushroom Caps <i>\$195.00</i>
Buffalo, Kalbi or BBQ Glazed Chicken Wings accompanied by Blue Cheese Dressing <i>\$170.00</i>	Creole or Swedish Meatballs <i>\$150.00</i>	Soufflé Red Bliss Potatoes <i>\$180.00</i>
Cheddar Sausage and Brat Bites with assorted Mustards <i>\$150.00</i>	Golden Coconut Shrimp with an Orange Horseradish Dipping Sauce <i>\$250.00</i>	Spring Rolls with Dipping Sauce <i>\$145.00</i>
Chicken Quesadillas with Sour Cream and Salsa <i>\$225.00</i>	Oyster Rockefeller with Cocktail Sauce and Spicy Remoulade <i>\$365.00</i>	Steamed Clams <i>\$265.00</i>
	Petite Crab Cakes <i>\$250.00</i>	Steamed Pot Stickers with Ponzu Sauce <i>\$175.00</i>

COLD SELECTIONS

Price per 100 pieces

Assorted Canapés <i>\$240.00</i>	Cucumber Rondelles filled with Crab Salad <i>\$195.00</i>	Shaved Peppered Beef Tenderloin with Blue Cheese and Horseradish on a Garlic Crouton <i>\$245.00</i>
Assorted Mini Sandwiches (Ham, Turkey and Roast Beef) <i>\$250.00</i>	Deviled Eggs <i>\$125.00</i>	Shrimp Cocktail <i>\$325.00</i>
Baby Shrimp with Dill Cream Cheese on a Toast Point <i>\$250.00</i>	Dungeness Crab Legs with Lemon and Drawn Butter <i>\$375.00</i>	Smoked Salmon and Pesto Cream Cheese on Bagel Chips <i>\$195.00</i>
Belgian Endive with Gorgonzola and Candied Nuts <i>\$195.00</i>	Prosciutto, Granny Smith Apple and Boursin Cheese on Toast Points <i>\$195.00</i>	Snow Crab Legs with Lemon and Drawn Butter <i>\$325.00</i>
California Rolls <i>\$325.00</i>		

HORS D'OEUVRES

TRAYS

Small serves 20 people - Medium serves 50 people - Large serves 100 people

Artichoke Dip with Pita Chips Small <i>\$50.00</i> Medium <i>\$100.00</i> Large <i>\$195.00</i>	Fresh Fruit Display with Dip Small <i>\$60.00</i> Medium <i>\$115.00</i> Large <i>\$225.00</i>	Smoked Salmon with Traditional Garnish Small <i>\$65.00</i> Medium <i>\$125.00</i> Large <i>\$245.00</i>
Baked Brie En Croute with Apples, Grapes and Candied Nuts Small <i>\$50.00</i> Medium <i>\$100.00</i> Large <i>\$195.00</i>	Fresh Vegetable Display with Herb Dip Small <i>\$45.00</i> Medium <i>\$90.00</i> Large <i>\$175.00</i>	Tillamook Cheese and Cracker Display Small <i>\$60.00</i> Medium <i>\$115.00</i> Large <i>\$225.00</i>
Cheese and Sausage Tray with Crackers Small <i>\$75.00</i> Medium <i>\$150.00</i> Large <i>\$275.00</i>	Roma Tomatoes and Fresh Mozzarella with Balsamic Syrup Small <i>\$45.00</i> Medium <i>\$90.00</i> Large <i>\$180.00</i>	Tortilla Chips and Salsa, Pretzels and Honey Mustard Dip, Potato Chips and Onion Dip and Deluxe Mixed Nuts Small <i>\$25.00</i> Medium <i>\$50.00</i> Large <i>\$95.00</i>

SWEETS

INDIVIDUAL TREATS:

Assorted Petit Fours <i>\$3.50 each</i>	Dipped Strawberries <i>\$2.50 each</i>	Paw or Tuxedo Berries <i>\$4.50 each</i>	Mini Cheesecakes <i>\$2.50 each</i>	Mini Tarts <i>\$2.50 each</i>
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SPECIALTY DESSERTS:

(Choose One)

Crème Brule with Fresh Berries <i>Tarts:</i> Key Lime Lemon Curd Chocolate Pecan Pastry Cream with Fresh Fruit	<i>Flavored Cheesecakes:</i> Chocolate Espresso Lemon Marionberry Raspberry White Chocolate	<i>Flourless Chocolate Cakes:</i> Cabernet Mocha Orange Raspberry	<i>Upgrade your dessert selection:</i> <i>\$5.00 per person</i> <i>Host a dessert reception:</i> <i>\$7.50 per person</i> 2 – Selection Service available for groups of 50 or more
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DESSERT STATIONS:

BUILD YOUR OWN SUNDAE BAR

Includes Chocolate, Strawberry and Vanilla Ice Cream
Variety of Toppings, Whipped Cream, Chocolate and
Strawberry Sauce
\$8.00 per person

PREMIUM CHOCOLATE FOUNTAIN

Minimum of 100 people – Add \$50.00 per additional 100 people

(Choose Four Dipping Items)

Fresh Strawberries
Fresh Sliced Pineapple
Gummy Worms
Marshmallows
Oreos
Pretzel Rods
Rice Crispy Treats
Sliced Bananas

\$3.00 per person

Add: \$0.50 per additional dipping item

\$375.00 set up fee

BREAKS

REFRESHMENT BREAKS

1-Hour Service

THE CUB

Fresh Brewed Coffee, Tea, assorted Sodas,
Bottled Water, and Iced Tea

\$6.00 per person

COFFEE AND DOUGHNUTS

It's just that – Coffee and Doughnuts!

\$6.50 per person

COOKIES, COOKIES, COOKIES

Assorted Fresh Baked Cookies, Coffee, Tea,
Milk, assorted Sodas

\$7.50 per person

TRAIL MIX

Whole Fresh Fruit, assorted Fruit Yogurt, Garden
Vegetables with Dip, Wolf Munch Mix (Raisins, Chocolate
Pieces, Peanuts, Pretzels and Goldfish Crackers)

\$12.00 per person

CHOCOLATE LOVERS

Double Fudge Brownies
Fresh Baked Cookies
Smore's Fondue
Chocolate and White Milk
Coffee, Tea, Sodas, and Bottled Water

\$12.00 per person

THE BOTTOMLESS POT ALL DAY BREAK

Includes up to 8 hours of Coffee and Hot Tea Service

Pre-Meeting – 1 Hour Service

Assorted Pastries and Muffins
Chilled assorted Juices

Mid-Morning – 1 Hour Service

Fresh Fruit
Granola Bars
Assorted Sodas, Bottled Water and Iced Tea

Afternoon – 1 Hour Service

Assorted Fresh Baked Cookies and Brownies
Assorted Sodas, Bottled Water and Iced Tea

\$16.00 per person

GREAT WOLF LODGE MAKE-YOUR-BREAK SELECTIONS

Beverages

Assorted Bottled Juices	\$2.75 per bottle
12 oz Assorted Sodas	\$2.50 per bottle
16 oz Bottled Milk	\$2.75 per bottle
Bottled Water	\$2.50 per bottle
Carafe of Iced Tea or Lemonade	\$12.00 each
Carafe of Milk	\$12.00 each
Fresh Brewed Coffee/Decaf	\$14.00/pot or \$28.00/gallon
Hot Tea	\$1.00 per bag

Snacks

Assorted Candy Bars	\$2.00 each
Assorted Fresh Baked Cookies	\$24.00 per dozen
Assorted Fruit Yogurts	\$2.50 each
Assorted Mini Muffins	\$12.00 per dozen
Assorted Muffins	\$24.00 per dozen
Bagels and Cream Cheese	\$24.00 per dozen
Double Fudge Brownies	\$24.00 per dozen
Doughnuts	\$18.00 per dozen
Granola Bars	\$1.25 each
Ice Cream Bars	\$2.50 each
Pastries	\$24.00 per dozen
Popcorn	\$1.00 per serving
Whole Fruit	\$1.50 each
Wolf Munch Mix	\$1.50 per serving

BEVERAGES

BAR SERVICE

PLAN 1 – Per Person

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

Call Brand Liquors

\$9.99 per person first hour
\$4.99 per person each additional hour

Premium Brand Liquors

\$11.99 per person first hour
\$5.99 per person each additional hour

Special Premium Liquors

\$14.99 per person first hour
\$6.50 per person each additional hour

PLAN 2 – Host Bar

(All Drinks charged to a Master Account)

Call Brand Singles – \$5.00 per Drink
Premium Brand Singles – \$6.00 per Drink
Special Premium Brand Singles – \$7.00 per Drink
Domestic Beer – \$4.00 each
Imported Beer – \$4.50 each
Non-Alcoholic Beer – \$4.50 each
House Chardonnay, Merlot or
White Zinfandel– \$5.25 per glass
Cordial Singles – \$6.00 each
Soft Drinks – \$2.50 each
Bottled Water – \$2.50 each

PLAN 2 – Cash Bar

Call Brand Singles – \$5.25 per Drink
Premium Brand Singles – \$6.25 per Drink
Special Premium Brand Singles – \$7.25 per Drink
Domestic Beer – \$4.25 each
Imported Beer – \$4.75 each
Non-Alcoholic Beer – \$4.75 each
House Chardonnay, Merlot or
White Zinfandel– \$5.50 per glass
Cordial Singles – \$6.25 each
Soft Drinks – \$2.50 each
Bottled Water – \$2.50 each

Bartender Fees (Per Bar)

First two hours of Bar Service: \$75.00 per Bartender
Each additional Hour of Service: \$25.00 per Bartender
If Bar sales reach \$500.00 or more, Bartender fees are waived.
A 2nd Bartender will be required for parties over 100 adults.

Call Brand Liquors

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

Premium Brand Liquors

Bacardi
Captain Morgan
Absolut
Tanqueray
Canadian Club
Jack Daniels
Johnnie Walker Red
Cuervo 1800
Korbel
Amaretto
Kahlua
Irish Cream
Peach Tree

Special Premium Liquors

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

Half Barrels

Domestic
\$175.00
Imported
\$200.00
Micro Brewed
\$200.00

All Beverages are subject to 21% service charge plus Sales Tax

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.