

# **BREAKFAST**

## **CONTINENTAL BREAKFASTS**

1 - Hour Service

### **CUB CONTINENTAL**

Assorted Whole Fruit  
Array of Breakfast Pastries and Muffins  
Coffee, Tea and Assorted Juices

### **MAMA BEAR'S CONTINENTAL**

Fresh Baked Cinnamon Buns  
Seasonal Sliced Fresh Fruits  
Coffee, Tea and Assorted Juices

### **PAPA BEAR CONTINENTAL**

Flaky Croissants  
Fluffy Scrambled Eggs  
Hickory Smoked Bacon  
Sharp Aged Cheddar Cheese  
Coffee, Tea and Assorted Juices

### **THE GREAT CONTINENTAL**

Seasonal Sliced Fruit Display  
Assorted Fruit Yogurt Parfaits with Forest Floor Granola  
Bagel Bar with Assorted Cream Cheeses  
Assorted Breakfast Pastries and Muffins  
Coffee, Tea and Assorted Juices

### **GRIZZLY CONTINENTAL**

Seasonal Sliced Fresh Fruits  
Flaky Croissants filled with Fluffy Scrambled Eggs  
Hickory Smoked Bacon and Cheddar Cheese  
Assorted Lodge Made Muffins  
Coffee, Tea and Assorted Juices

## **PLATED BREAKFAST**

All selections include baskets of Assorted Pastries, Muffins, Croissants, Jams and Butter, Orange Juice, Coffee, and Tea

### **GREAT WOLF CLASSIC**

Fluffy Scrambled Eggs  
Hickory Smoked Bacon  
Sausage Links  
Oven-roasted Breakfast Potatoes

### **STEAK AND EGGS**

Char-Grilled Steak,  
Fluffy Scrambled Eggs  
Oven-roasted Breakfast Potatoes

### **FRUITY FRENCH TOAST**

Fruit Stuffed French Toast  
with Powdered Sugar Dusting  
Bacon and Sausage Links  
Oven-roasted Breakfast Potatoes

### **EGGS BENEDICT**

Toasted English Muffin topped with  
Poached Eggs, Canadian Bacon and  
Hollandaise Sauce  
Oven-roasted Breakfast Potatoes  
Fresh Sliced Fruit Garnish

### **SMOKED SALMON EGGS BENEDICT**

Poached Eggs  
Smoked Salmon and  
Hollandaise Sauce on a  
Toasted English Muffin  
Oven Roasted Breakfast Potatoes  
Fresh Sliced Fruit Garnish

### **FRESH SEASONAL FRUIT PLATE**

For a refreshing lighter breakfast  
served with Fruit Yogurt

# **BREAKFAST**

## **BREAKFASTS BUFFETS**

1 - Hour Service  
Minimum of 30 people

Breakfast Buffets include Assorted Fruit Juices, Coffee, Tea and Decaf

### **BIG TIMBER BUFFET**

Sliced Seasonal Fruits  
Assorted Fruit Yogurts with Granola  
Assorted Dry Cereals and Milk  
Fluffy Scrambled Eggs  
Hickory Smoked Bacon  
Sausage Links  
Oven-roasted Breakfast Potatoes  
Selection of Breakfast Pastries  
Muffins and Croissants

### **GRAND BREAKFAST BUFFET**

Sliced Seasonal Fruits  
Assorted Fruit Yogurts with Granola  
Assorted Dry Cereals and Milk  
Oatmeal Bar with Raisins, Apples, Cinnamon and Brown Sugar  
Chef Prepared Omelet Station  
Fluffy Scrambled Eggs  
Lodge Frittata, Asparagus, Red Pepper, Onion and Swiss Cheese  
Hickory Smoked Bacon  
Sausage Links  
Belgian Waffles with Maple Syrup and Fruit Topping  
Oven-roasted Breakfast Potatoes  
Selection of Breakfast Pastries  
Muffins and Croissants

Prices Subject to Applicable Taxes and 15% Service Charge

# LUNCH - 11:00 a.m. to 2:00 p.m.

## PLATED LUNCHEONS

### SANDWICHES

All Sandwiches are served with Kettle Chips, a Dill Pickle Spear and Soft Drinks.

#### CROISSANT SANDWICH

Your choice of Smoked Turkey Breast, Honey Cured Ham, Chicken, or Tuna Salad on a Flaky Croissant topped with Green Leaf Lettuce, Sliced Tomato, Onion and Swiss Cheese

#### GRILLED VEGETABLE SANDWICH

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

#### CHICKEN CORDON MOOSE

Marinated Grilled Chicken Breast topped with Honey Dijon Sauce, Shaved Ham and Swiss Cheese served on an Artisan Roll

#### 6 OZ. RIB-EYE SANDWICH

6 oz. Rib-eye on Grilled Hoagie with Lettuce, Tomato, and Onion served with Onion Rings and a side of Horseradish Cream

### LUNCHEON SELECTIONS

All selections include Mixed Greens and Soft Drinks.

#### CHAR GRILLED TIM-BURGER

¼ pound Grilled Beef Burger topped with Lettuce, Tomato and Red Onion, served on a Toasted Kaiser, with French Fries and Dill Pickle

#### CHICKEN PARMESAN

Sautéed Chicken Breast with House Tomato Sauce and Mozzarella Cheese  
Fettuccini Alfredo  
Seasonal Vegetable  
Garlic Bread

#### COWBOY FLAT IRON STEAK

Grilled Flat Iron Steak served with Roasted Corn Mashers, Chipotle BBQ and Fried Onions  
Seasonal Vegetable  
Bread and Butter

#### NORTH RIVER SALMON PICATTA

Seared Filet of Salmon with Lemon Caper Butter  
Wild Rice and Seasonal Vegetable  
Bread and Butter

#### GRILLED MARINATED CHICKEN BREAST

Rosemary and Olive Oil Marinated Chicken Breast  
Natural Jus, Kalamata Olives and Artichokes  
Orzo Pasta and Seasonal Vegetable  
Bread and Butter

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#### CHEF'S SOUP CHOICES

(additional charge per person)

Cream of Broccoli	Cream of Mushroom
Vegetable Beef Barley	Tomato Basil
Corn Chowder	Chicken Noodle
Chicken Gumbo	Chef's Soup du Jour

#### DESSERTS

(additional charge per person)

Banana Bread Pudding	Brownies and Cookies
Assorted Cookies	Seasonal Crisp Cobblers
Chocolate Cake	Cheesecake

Prices Subject to Applicable Taxes and 15% Service Charge

# LUNCH - 11:00 a.m. to 2:00 p.m.

## PLATED LUNCHEONS

### SALADS

Include freshly baked Bread, Butter and Soft Drinks.

#### THE LODGE COBB SALAD

Crisp Romaine, Diced Chicken Breast, Bacon,  
Tomato, Hard Boiled Egg, Avocado, Scallions  
Blue and Cheddar Cheeses  
House Vinaigrette Dressing

#### GRILLED CHICKEN GREEK SALAD

Grilled Chicken Breast  
Romaine Leaves, Cucumber Slices  
Kalamata Olives, Green Pepper, Tomato,  
Feta Cheese, Light Lemon Vinaigrette

#### MARINATED ANTIPASTO SALAD

Roasted Peppers, Artichokes, Grilled Zucchini,  
Portobello Mushrooms, Baby Boconcini, Arugula,  
Roasted Tomato Vinaigrette

#### GRILLED CHICKEN CAESAR SALAD

Grilled Chicken Breast  
Fresh Cut Romaine Hearts, Caesar Dressing  
Shaved Romano and Parmesan Cheeses  
Bacon Bits

### LUNCH BUFFETS

1– Hour Service. Minimum of 30 people. Includes Soft Drinks.

### A DAY AT THE DELI

#### Deli Display

(Includes all of the following)

(This menu available with Chef Made Sandwiches for larger groups where time is a concern)

Fresh Deli Breads and Rolls

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

#### Accompaniments

Cheddar, Swiss, Provolone, Lettuce, Tomato, Red Onion, Pickles, Mayonnaise, Mustard,  
Dijon Mustard

#### Chef's Soup Choices

(Choose One)

Cream of Broccoli  
Cream of Mushroom  
Vegetable Beef Barley  
Tomato Basil  
Corn Chowder  
Chicken Noodle  
Chicken Gumbo  
Chef's Soup du Jour

#### Salads

(Choose Two)

Mixed Garden Greens with Dressings  
Vinaigrette Fingerling Potato Salad  
Crisp Napa Cabbage Slaw  
Caesar Salad  
Cucumber and Tomato Salad

#### Delicious Desserts

(Choose One)

Banana Bread Pudding  
Brownies and Cookies  
Seasonal Crisp Cobblers  
Chocolate Cake  
Cheesecake

Prices Subject to Applicable Taxes and 15% Service Charge

## **LUNCH - 11:00 a.m. to 2:00 p.m.**

### **THEMED LUNCHEON BUFFETS**

1– Hour Service. Minimum of 30 people  
All selections include Mixed Greens and Soft Drinks.

#### **GREAT WOLF PIZZA**

Tossed Salad with Dressing  
Assorted Great Wolf Pizzas (1-2 toppings)  
Garlic Bread and Bread Sticks  
Penne Pasta with Marinara Sauce  
Fettuccine Alfredo  
Assorted Cookies and Brownies

#### **NORTHWOOD'S FIESTA**

Chicken Tortilla soup  
Fajita Chicken with Peppers and Onions  
Fajita Beef with Peppers and Onions  
Spanish rice  
Beans  
Soft Taco Shells  
Tortilla Chips with Salsa  
Baked Apple Empanadas

#### **MAMA MIA**

Caesar Salad with shredded Parmesan and  
homemade Croutons  
Roma Tomatoes, Fresh Mozzarella and Red  
Onion topped with Balsamic Vinaigrette  
Penne Pasta with house Red Sauce  
and Alfredo Sauce  
Italian Sausage with Peppers and Onions  
Chicken Parmesan  
Garlic Bread Sticks  
Classic Tiramisu

#### **A DAY IN THE PARK**

Hamburgers  
Hot Dogs  
Marinated Grilled Chicken  
Lettuce, Tomatoes, Onion, Pickles, Mayo,  
Mustard, and Ketchup  
Cheddar, Provolone and Swiss Cheeses  
Potato Salad  
Baked Beans  
Chips and Dip  
Watermelon Wedges  
Assorted Cookies and Brownies

#### **CAMPFIRE BARBECUE**

Red Bliss Potato Salad  
Creamy Cole Slaw  
Sliced Honey and Chili Flank Steak  
Grilled BBQ Chicken  
Grilled Seasonal Vegetables  
Corn  
Baked Beans  
Baked Potato Bar  
Fresh Baked Apple Pie  
Bread and Butter

#### **ORIENTAL EXPRESS**

Teriyaki Beef and Broccoli  
Sweet and Sour Chicken  
Asian Stir Fried Vegetables  
Spring Rolls  
Pork Fried Rice  
Steamed Rice  
Shanghai Noodle Salad  
Minted Fruit Salad with Ginger  
Fortune Cookies

## **LUNCH - 11:00 a.m. to 2:00 p.m.**

### **LUNCH BUFFETS**

1– Hour Service. Minimum of 30 people (Minimum will be charged for below minimum)

#### **GREAT BUFFALO BUFFET**

Menu includes freshly baked Bread, Butter and Soft Drinks

##### **Salads (Choose Two)**

Mixed Garden Greens with Dressings  
Vinaigrette Fingerling Potato Salad  
Crisp Napa Cabbage Slaw  
Caesar Salad  
Cucumber and Tomato Salad  
Old World Greek

##### **Entrees**

Southern Fried Chicken  
Prosciutto Wrapped Chicken Breast  
Sliced Flank Steak Marinated in Honey and Chilies  
Baked Lasagna (Meat or Vegetarian)  
Barbecue Pork Loin with Straw Onions  
Pan Seared Salmon with Cilantro Lime Butter

##### **Vegetables and Sides (Choose Two)**

Honey Glazed Carrots  
Broccoli Casserole  
Grilled Zucchini and Squash  
Farmers Market Vegetable Basket  
Garlic Mashed Potatoes  
Wild Rice Pilaf  
Parsley Butter Potatoes  
Oven Roasted Rosemary Potatoes  
Old Fashioned Macaroni and Cheese  
Penne with Marinara

##### **Desserts (Choose One)**

Seasonal Crisps and Cobblers  
Triple Chocolate Cake  
Fudge Brownies  
Assorted Cookies  
Banana Bread Pudding with Bourbon Sauce

### **BOX LUNCHEs**

#### **Roasted Chicken Wrap**

Fire Roasted Chicken Breast, Grilled Peppers, Lettuce, and Tomato wrapped up in a Flour Tortilla with Herbed Cream Cheese served with Kettle Chips, Freshly Baked Cookie, and Seasonal Whole Fruit

#### **The Evergreen**

Fire Grilled Vegetables, Swiss Cheese, Baby Lettuce, and Roasted Pepper Cream Cheese  
Wrapped in a Spinach Tortilla served with Kettle Chips, Freshly Baked Cookie,  
and Seasonal Whole Fruit

#### **Deli Sandwich (Choose One)**

Ham and Swiss, Turkey and Cheddar, Roast Beef and Provolone Cheese or Chicken Salad on your choice of Bread, served with Lettuce and Tomato, Potato Chips, Lodge-made Cookie and Seasonal Whole Fruit.

# DINNER

## PLATED DINNERS

All plated dinners include freshly baked Bread, Butter, Coffee, Tea and Soft Drinks.  
Up to two entrée choices may be selected, the highest price prevails.

### ENTREES

(Choose One)

12 oz. Slowly Roasted Prime Rib Lightly Seasoned served with Rosemary Au Jus	Grilled Marinated Chicken with Roasted Hot House Tomatoes, Garlic, Bocconcini Cheese and Fresh Basil
Aged Marinated 12 oz. NY Steak Grilled and topped with a Morel Mushroom Demi Glaze	8oz Pan Seared Atlantic Salmon with a Ginger-Soy Glaze and sautéed Shiitake Mushrooms
8oz Fresh Trout Pan Roasted and served with a Citrus Beurre Blanc	6 oz Grilled Beef Filet with Herbed Butter and Jumbo Shrimp served with Sauce Béarnaise
6 oz. Steak "Au Poivre" crusted with Cracked Black Pepper served with a Brandy Demi Glaze and Roasted Shallots	6 oz Grilled Beef Filet and Seared Skin On Chicken with Wild Mushroom Sauté and Light Demi Glaze
Spinach Fettuccine Pasta, Cherry Tomatoes, Baby Spinach, and Forest Mushrooms tossed in an Herb Broth with Basil Pesto	Dijon Rubbed and Herb Crusted Rack of Lamb served with Rosemary Jus Lie
	English Peas, Summer Squash, and Fresh Corn Tossed with Creamy Risotto and finished with Grated Parmigianino Reggiano

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### STARTERS

(additional charge per person)

Baked French Onion  
Creamy Wild Mushroom Soup  
Chicken Gumbo  
Chef's Soup du Jour  
Fresh Mozzarella Cheese and  
Vine Ripened Tomatoes with  
Balsamic Vinaigrette

### POTATOES AND SUCH

(Choose One)

Baked Sweet Potato with  
Cinnamon Butter  
Baked Potato with Sour Cream  
Mashed Garlic Red Skin Potatoes  
Wild Rice Pilaf  
Oven-roasted Potatoes  
Sour Cream and Chive Mashed  
Wild Mushroom Risotto

### SALADS

(Choose One)

Mixed Garden Greens with Dressings  
Vinaigrette Fingerling Potato Salad  
Crisp Napa Cabbage Slaw  
Caesar Salad  
Cucumber and Tomato Salad  
Old World Greek Salad

### VEGETABLES

(Choose One)

Vegetable Medley  
Honey Glazed Carrots  
Fresh Green Beans with  
Sautéed Mushrooms  
Steamed Broccoli  
Fresh Asparagus (in season)  
Sautéed Zucchini and Yellow Squash

### DESSERTS

(additional charge per person)

Seasonal Crisps and Cobblers  
Triple Chocolate Cake  
Fudge Brownies  
Assorted Cookies  
Banana Bread Pudding with  
Bourbon Sauce

# DINNER

## THEMED DINNER BUFFETS

1– Hour Service. Minimum of 30 people

All selections include Coffee, Tea and Soft Drinks

### TRADITIONAL BARBECUE

Wedges of Watermelon  
Creamy Cole Slaw  
Southern Potato Salad  
Grilled Corn and  
Roasted Pepper Salad,  
Barbecue Baked Beans  
Corn on the Cob  
Grilled Barbecue Chicken  
Smoked Pork Ribs  
Seasonal Cobbler  
Pecan Tarts and Assorted Fruit Tarts

### MEXICAN BUFFET

Chicken Tortilla Soup  
Tortilla Chips and Lodge Made Salsa  
Jicama Slaw  
Chili Lime Shrimp Cocktail  
Smoked Chicken Quesadillas with  
Chipotle Sour Cream,  
Chicken Enchiladas  
Beef and Chicken Fajita Bar with all the Toppings  
Beans, Spanish Rice  
Baked Berry Empanadas  
Churros with Cinnamon Sugar

### GREAT WOLF FIELD AND STREAM

Tossed Salad with all the Fixin's  
Dilled Potato Salad, Cole Slaw and Corn Relish  
Char Grilled New York Strip Steaks  
Pan Seared Atlantic Salmon with  
Citrus Beurre Blanc  
Butter Stewed Mushrooms  
Braised Green Beans with Bacon  
Baked Potato Bar with all the Fixin's  
Rolls and Butter  
Strawberry Shortcake  
Chocolate Fudge Brownies

### A TASTE OF ITALY

Focaccia and Ciabatta Bread with  
Olive oil and Balsamic, Caesar Salad,  
Mandarin and Spinach Salad with  
Gorgonzola and Smoked Bacon,  
Antipasto Display,  
Roasted Chicken with Roasted Garlic and Lemon,  
Salmon Basilico with Basil Chiffonade,  
Italian Sausage and Roasted Peppers,  
Baked Penne Pasta with Tomato Cream and  
Four Cheeses, Grilled Vegetables,  
Assorted Biscotti, Tiramisu

### THE TRADITIONAL MIDWESTERN BUFFET

Mixed Greens with all the Toppings  
Creamy Cole Slaw  
Grilled Salmon with Citrus Butter Sauce  
Slow Roasted Chicken with Fresh Herbs  
Sliced Roast Beef in Red Wine Mushroom Sauce  
Molasses Baked Beans  
Garden Fresh Green Beans with Mushrooms  
Parsley Buttered Red Skin Potatoes  
Fresh Baked Dinner Rolls  
Cheese Cake with Fruit Topping  
Assorted Cookies

### ASIAN TOUR

Pork Stir Fry in a Teriyaki Ginger Sauce  
Spicy Chicken with Thai Basil  
Naked Shrimp  
Sweet and Sour Chicken  
Grilled Beef Salad  
Hot and Sour Soup or Egg Drop Soup  
Steamed Rice and Fried Rice  
Egg Rolls  
Dessert Tastings  
Fortune Cookies

# DINNER

## THEMED DINNER BUFFETS

1– Hour Service. Minimum of 30 people.  
All selections include Coffee, Tea and Soft Drinks

### THE GREAT LODGE BUFFET

Buffet served with freshly baked Bread and Butter

#### Entrees

Southern Fried Chicken  
Prosciutto Wrapped Chicken Breast  
Sliced Flank Steak Marinated in Honey and Chilies  
Baked Lasagna (Meat or Vegetarian)  
Barbecue Pork Loin with Straw Onions  
Pan Seared Salmon with Cilantro Lime Butter

#### SALADS AND SUCH

(Choose Two)

Mixed Garden Greens with Dressings  
Vinaigrette Fingerling Potato Salad  
Crisp Napa Cabbage Slaw  
Caesar Salad  
Cucumber and Tomato Salad

#### POTATOES AND VEGETABLES

(Choose Three)

Baked Sweet Potato with Cinnamon Butter	Chef's Vegetable Medley
Mashed Garlic Red Skin Potatoes	Wild Rice Pilaf
Baked Potato with Sour Cream	Herb Buttered Brussels Sprouts
Oven-roasted Potatoes	Root Vegetable Medley
Sour Cream and Chive Mashed Potatoes	Green Beans Almandine
Sautéed Zucchini and Yellow Squash	Steamed Broccoli
Fresh Asparagus (in season)	

#### DESSERTS

(Choose Two)

Seasonal Crisps and Cobblers  
Triple Chocolate Cake  
Fudge Brownies  
Assorted Cookies  
Banana Bread Pudding with Bourbon Sauce

Prices Subject to Applicable Taxes and 15% Service Charge

# **HORS D'OEUVRES / BREAKS / BEVERAGES**

## **HORS D'OEUVRES**

Butler Style Server \$15 per hour per attendant

### **HOT SELECTIONS**

Meatballs -Sweet and Sour, Honey Barbecue  
or Swedish Style with Mushrooms

Egg Rolls - Vegetable, Pork or Chicken.

Chicken Tenders

Buffalo Style Chicken Wings - Blue Cheese  
Dressing and Celery Spears

Coconut Shrimp - Orange Horseradish  
Dipping Sauce

Petit Crab Cakes– Remoulade Sauce

Oven Roasted Stuffed Mushroom Caps  
Italian Sausage or Parmesan, Crab and Herb  
Cream Cheese

Miniature Reuben Sandwiches

Chef Crafted Quesadillas- Chipotle Chicken  
with Cumin Lime Sour Cream

Grilled Beef Satays

Country Sausage Rolls– Red Pepper Sauce

Wild Mushroom Tartlet - Parmesan Cheese  
baked with Wild Mushroom

Grilled Chicken Satays with  
Coconut Peanut Sauce

Miniature Quiche - Broccoli and Cheddar

Spanakopita - Spinach and Feta pockets

Miniature Simosas

### **COLD SELECTIONS**

Assorted Tea Sandwiches

Assorted Canapés

Roma Tomatoes, Mozzarella, Balsamic Syrup

Smoked Salmon

Baby Shrimp, Dill Cream Cheese on  
a Toast Point

Cucumber Rondelles filled with Crab Salad

Melon, Prosciutto and Gorgonzola

Crab Salad in Herb Cup

Asparagus Spears wrapped in Prosciutto

Peking Duck Crepe - Ginger Hoisin

Smoked Salmon Pinwheels

Deviled Eggs

### **PREMIUM SELECTIONS**

Blackened Shrimp with Cilantro Salsa

Grilled Lollipop Lamb Chops with a Roasted Pear and Mint Chutney

Jumbo Shrimp with Sweet Chili Sauce

Rare Tenderloin - Crispy Shallots and Horseradish Cream

Assorted Sushi Rolls - Wasabi and Pickled Ginger

Prices Subject to Applicable Taxes and 15% Service Charge

# HORS D'OEUVRES / BREAKS / BEVERAGES

## REFRESHMENT BREAKS

1-Hour Service

### THE CUB

Fresh brewed Coffee, Tea, Assorted Sodas, Bottled Water, and Iced Tea

### COFFEE AND DONUTS

It's just that - Coffee and Donuts!

### COOKIES, COOKIES, COOKIES

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

### TRAIL MIX

Whole Fresh Fruit  
Assorted Fruit Yogurt  
Garden Vegetables with Dip  
Wolf Munch Mix  
(Raisins, M&M's, Peanuts, Pretzels and Goldfish Crackers)  
Assorted Fruit Juices, Assorted Sodas  
Coffee, Tea and Bottled Water

### PLAY BALL

Fresh Popped Popcorn  
Soft Pretzels with Cheese and Mustard Sauces  
Mixed Nuts  
Mini Corn Dogs  
Assorted Sodas  
Bottled Water

### CHOCO-HOLIC

Double Fudge Brownies  
Assorted Candy Bars  
Assorted Fresh Baked Cookies  
Smore's-Chocolate Fondue with Marshmallows and Graham Crackers  
Chocolate and White Milk  
Coffee, Tea, Assorted Sodas  
Bottled Water

### THE BOTTOMLESS POT ALL DAY BREAK

#### Pre-Meeting

Chilled Assorted Juices  
Assorted Pastries and Muffins  
Coffee and Tea

#### Mid-Morning

Fresh Fruit  
Granola Bars  
Assorted Sodas  
Bottled Water  
Iced Tea  
Coffee

#### Afternoon

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

## GREAT WOLF LODGE MAKE-YOUR-BREAK SELECTION

Fresh brewed Coffee/Decaf	per pot	Assorted Donuts	per dozen
Assorted Bottled Juices	per bottle	Assorted Pastry	per dozen
Bottled Water	per bottle	Assorted Muffins	per dozen
Carafe of Iced Tea or Lemonade	each	Bagels and Cream Cheese	per dozen
Hot Tea	per bag	Assorted Candy Bars	each
Carafe of Milk	each	Granola Bars	each
Carton Milk	each	Ice Cream Novelties	each
Assorted Sodas	per can	Double Fudge Brownies	per dozen
Assorted Fruit Yogurts	each	Assorted Lodge Made Cookies.	per dozen
Whole Fruit	each	Tortilla Chips with Salsa	per bowl
Cut Fresh Fruit	(Serves 15)	Potato Chips and Onion Dip	per bowl

Prices Subject to Applicable Taxes and 15% Service Charge

# BANQUET BAR SELECTIONS

## Host Bar

Liquor ~ Standard Brands  
Beer Domestic  
Beer Imported  
House Wine ~ by the Glass  
Margaritas or Daiquiris  
Bottled Soda  
Bottled Water  
Bottled Juice  
Perrier

## Cash Bar

Liquor ~ Standard Brands  
Beer Domestic  
Beer Imported  
House Wine ~ by the Glass  
Margaritas or Daiquiris  
Bottled Soda  
Bottled Water  
Bottled Juice  
Perrier

**Minimum bar charge of \$300 or Bartender Fee Will Apply**  
**Bartender and Cashier Fee \$15.00/hour for a Minimum of 4 Hours**

## Call Brand Liquors

Skyy Vodka  
Appleton White Rum  
Gordon's Gin  
Gibson's Whiskey  
Grant's Scotch  
Sauza Gold Tequila  
Barclay's Brandy

## Premium Brand Liquors

Smirnoff Vodka  
Bacardi Black Rum  
Beefeater Gin  
Canadian Club Whiskey  
Jack Daniel's Black Label  
Johnny Walker Red  
Jose Cuervo Gold  
Bushmill's Irish Whiskey  
Malibu Rum

## Special Premium Liquors

Grey Goose Vodka  
Appleton Gold Rum  
Bombay Sapphire Gin  
Crown Royal  
Makers Mark Bourbon  
Glenfiddich Single Malt  
Cuervo 1800  
Remy VSOP  
Grand Marnier

A complete selection of the finest wines that the Niagara Region has to offer is available from your catering coordinator.

## All Beverages are subject to service charges and 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.

# CONFERENCE AND CATERING POLICIES

## **CANCELLATION POLICY**

A minimum notice of 30 days is required for the cancellation of any event. Your deposit is non-refundable and non-transferable. If any Food and Beverage event is cancelled within 72 hours of its scheduled starting, the group is responsible to pay Great Wolf Lodge 100% of the Food and Beverage revenue guaranteed at 72 hours.

## **AUDIO VISUAL, SOUND, LIGHTING, POWER, SIGNAGE, SECURITY AND TELECOMMUNICATIONS**

Our Events Services Department offers a full range of audio visual services including rentals and consulting. Rentals and consulting can be recommended and outsourced.

## **LABOUR CHARGE**

Should the event last longer than what is detailed on the Banquet Event Orders a charge of \$15.00/hr++ for service staff will be applied to your event order unless otherwise contained in menu packages. Supervisor charges of \$22.00/hr++ will apply based on event size. All labour charges are subject to a minimum of four hours. Your catering representative will advise you of labour requirements.

## **HOST BAR/CASH BAR**

Alcohol beverages will be served in accordance with the Liquor Control Board of Ontario. If less than \$300.00 net consumption per bar, the cost of each bartender and cashier will be \$15.00 per hour (minimum 4 hours).

Alcohol is available: **Sunday - Saturday 11:00am - 2:00am**

## **SUGGESTED CHECK LIST**

- ◆ Menu Requirements
- ◆ Alternative Meals / Special Dietary Meals
- ◆ Wine Preset or Served
- ◆ Bar Requirements (Liquor, Beer, Wine or Punch)
- ◆ Host or Cash Bars
- ◆ After Dinner Liqueurs
- ◆ Late Night Coffee Service
- ◆ Specialty Linen
- ◆ Printed Menus and/or Programs
- ◆ Flowers / Candles / Plants / Décor
- ◆ Seating Arrangements / Table Numbers
- ◆ Staging
- ◆ Entertainment
- ◆ Crew Breaks
- ◆ VIP Service
- ◆ Security
- ◆ Room Set Up

# CONFERENCE AND CATERING POLICIES

## SERVICE

We provide personalized, creative service for all events. Our Catering Department in conjunction with our Event Services Department will be happy to make recommendations regarding seating arrangements, preparing floor plans and designing elaborate staging.

## DECOR

Our Catering Department has specific prop items, which are used to enhance the look of all private functions. Specialty linens are available upon request and may be recommended for certain buffet and dinner set-ups at an additional charge. Standard linens are included in banquet set up. Additional items and cakes may be added to complement your function. Please contact our Catering Office for further details.

## MENU SELECTION

Our menus are designed to offer flexibility while at the same time taking into consideration today's food trends. Our Catering Office would be pleased to create a custom menu to suit your individual requirements.

## FOOD AND BEVERAGE POLICY

Our function rooms are licensed premises. Only food and beverage provided by Great Wolf Lodge may be consumed in the facility. **Food and Beverage items may not be taken off the premises or removed from the banquet room.**

## PRICES

Prices are subject to change. All Food and Beverage services are subject to 15% service charge.

All government taxes are applicable as follows:

(please note that GST is also charged on the gratuity portion)

Great Wolf Lodge reserves the right to make any necessary adjustments for errors and omissions.

## GUARANTEED ATTENDANCE

Final guarantees of attendance of all food functions are required by noon three (3) business days prior to function date excluding holidays. The client will be charged for the guaranteed number or actual number of guests in attendance or dining - whichever is greater.

## DEPOSIT AND PAYMENT POLICY

Full payment is required at the time of contract signing unless otherwise arranged. A deposit schedule can be arranged with your sales representative at the time of booking. Any additional charges incurred during the function will be due upon completion of the event.

## BUFFET AND BREAKS

Service is priced by the hour, breaks by the half hour. For longer service, please inquire with your Catering Representative at the time of booking. A buffet set-up may reduce the maximum dining/seating capacity for the specific function room. Please review with your Catering Representative.

# **BANQUET MENU PRICE LIST**

*Great Wolf Lodge - Niagara Falls, Ontario*

## ***BREAKFAST***

### **CONTINENTAL**

Cub Continental	\$ 7.99
Mama Bear's Continental	\$ 8.99
Papa Bear's Continental	\$11.99
The Great Continental	\$13.99
Grizzly Continental	\$15.99

### **PLATED**

Great Wolf Classic	\$14.99
Eggs Benedict	\$16.99
Steak and Eggs	\$17.99
Smoked Salmon Benedict	\$17.99
Fruity French Toast	\$15.99
Fresh Seasonal Fruit Plate	\$12.99

### **BUFFETS**

Big Timber	\$17.99
Grand Breakfast	\$22.99

## ***LUNCHEONS***

### **PLATED - Sandwiches**

Croissant Sandwich	\$15.99
Chicken Cordon Moose	\$15.99
Grilled Vegetable Sandwich	\$14.99
6 oz. Rib-Eye Sandwich	\$18.99

### **PLATED - Luncheon Selection**

Char Grilled Tim-Burger	\$14.99
Cowboy Flat Iron Steak	\$19.99
Chicken Parmesan	\$18.99
Salmon Picatta	\$19.99
Grilled Marinated Chicken	\$18.50
Soup	\$ 2.50
Dessert	\$ 2.50

### **PLATED - Salads**

Lodge Cobb Salad	\$16.50
Marinated Antipasto Salad	\$17.50
Grilled Chicken Greek	\$17.99
Grilled Chicken Caesar	\$17.99

### **BUFFETS**

A Day at the Deli	\$17.99
Great Wolf Pizza	\$14.99
Mama Mia	\$17.50
Campfire Barbecue	\$18.99
Northwood's Fiesta	\$16.50
A Day in the Park	\$16.99
Oriental Express	\$19.99
Great Buffalo Buffet	\$18.99 (One Entrée) \$23.99 (Two Entrées) \$28.99 (Three Entrées)

### **BOX LUNCHES**

Roasted Chicken Wrap	\$12.99
The Evergreen	\$12.99
Deli Sandwich	\$12.99

## ***DINNER***

### **PLATED DINNERS**

Slowly Roasted Prime Rib	\$38.99
Aged Marinated NY Steak	\$39.99
Fresh Trout	\$34.50
Steak "Au Poivre"	\$38.99
Spinach Fettuccine Pasta	\$28.99
Grilled Marinated Chicken	\$29.99
Pan Seared Atlantic Salmon	\$34.50
Grilled Beef Filet	\$38.99
Filet and Chicken	\$42.99
Dijon Rubbed Lamb	\$44.99
Summer Vegetable Risotto	\$29.99
Starters	\$2.50
Dessert	\$2.50

### **BUFFETS**

Traditional Barbecue	\$32.99
Mexican Buffet	\$31.99
Field and Stream	\$39.99
A Taste of Italy	\$31.99
The Traditional Midwestern	\$35.99
Asian Tour	\$36.99
The Great Lodge	\$42.99 (One Entrée) \$48.99 (Two Entrées)

## ***HORS D'OEUVRES***

### **HOT SELECTION**

Meatballs	\$24.99/dozen
Egg Rolls	\$24.99/dozen
Buffalo Wings	\$24.99/dozen
Coconut Shrimp	\$24.99/dozen
Crab Cakes	\$24.99/dozen
Mushroom Caps	\$24.99/dozen
Chicken Satays	\$24.99/dozen
Grilled Beef Satays	\$24.99/dozen
Quesadillas	\$24.99/dozen
Country Sausage Roll	\$24.99/dozen
Mini Quiche	\$24.99/dozen
Mushroom Tartlet	\$24.99/dozen
Spanakopita	\$24.99/dozen
Miniature Samosas	\$24.99/dozen

### **COLD SELECTION**

Tea Sandwiches	\$24.99/dozen
Assorted Canapés	\$24.99/dozen
Tomatoes, Mozzarella, with Balsamic Syrup	\$24.99/dozen
Smoked Salmon	\$24.99/dozen
Baby Shrimp	\$24.99/dozen
Cucumber Rondelles	\$24.99/ dozen
Melon and Prosciutto	\$24.99/dozen
Crab Salad	\$24.99/dozen

Asparagus Spears	\$24.99/dozen	Double Fudge Brownies	\$19.95/dozen
Duck Crepe	\$24.99/dozen	Lodge Made Cookies	\$16.95/dozen
Salmon Pinwheels	\$24.99/dozen	Tortilla and Salsa	\$15.00/bowl
Deviled Eggs	\$24.99/dozen	Chips and Dip	\$15.00/bowl

### PREMIUM SELECTION

Blackened Shrimp	\$31.99/dozen
Lollipop Lamb Chops	\$31.99/dozen
Jumbo Shrimp	\$31.99/dozen
Rare Tenderloin	\$31.99/dozen
Assorted Sushi Rolls	\$31.99/dozen

## *BREAKS*

### REFRESHMENT BREAKS

The Cub	\$ 3.95
Coffee and Donuts	\$ 5.95
Cookies, Cookies, Cookies	\$ 6.95
Trail Mix	\$ 9.95
Play Ball	\$ 9.95
Choco-holic	\$12.99
Bottomless Pot	\$18.99

### MAKE YOUR BREAK

Coffee/Decaf	\$9.50 pot
Assorted Juices	\$3.50/bottle
Bottled Water	\$2.00/bottle
Iced Tea or Lemonade	\$7.95/carafe
Hot Tea	\$1.50/bag
Carafe Milk	\$7.95each
Carton of Milk	\$1.60each
Assorted Soda	\$1.95/can
Assorted Yogurts	\$1.95each
Whole Fruit	\$1.00each
Cut Fresh Fruit (Serves 15)	\$38.00
Assorted Donuts	\$16.95/dozen
Assorted Pastries	\$19.95/dozen
Assorted Muffins	\$19.95/dozen
Bagels	\$19.95/dozen
Assorted Candy Bars	\$1.95 each
Granola Bars	\$1.25 each
Ice Cream Novelties	\$4.25 each

## *BAR SELECTIONS*

### HOST BAR

Call Brands	\$5.50/drink
Premium Brands	\$6.50/drink
Special Premium Brands	\$7.50/drink
Domestic Beer	\$4.50each
Imported Beer	\$5.25each
House Wine	\$5.50/drink
Margaritas or Daiquiris	\$7.50/drink
Soft Drinks	\$2.50each
Bottled Water	\$2.50each
Bottled Juice	\$3.50each
Perrier	\$3.25each

### CASH BAR

Call Brands	\$6.50/drink
Premium Brands	\$7.75/drink
Special Premium Brands	\$9.00/drink
Domestic Beer	\$5.25each
Imported Beer	\$5.75each
House Wine	\$6.50/drink
Margaritas or Daiquiris	\$8.75/drink
Soft Drinks	\$3.00each
Bottled Water	\$3.00each
Bottled Juice	\$3.00each
Perrier	\$3.75each

Prices listed are only valid at Great Wolf Lodge - Niagara Falls, Ontario. All food and beverages are subject to 15% service charge. Government taxes are applicable.



NIAGARA FALLS, CANADA

3950 Victoria Ave.  
Niagara Falls, Ontario  
L2E 7M8

905-353-5615  
GREATWOLF.COM