



At Great Wolf Lodge

Banquet Menu



BREAKFAST

CONTINENTAL BREAKFASTS

SPEEDWAY CONTINENTAL

Fresh Orange, Grapefruit, Cranberry Juices
Assorted Whole Seasonal Fruit
Bear Paw Sweets & Eats Breakfast Pastries
\$14 per person

THE GREAT CONTINENTAL

Fresh Orange, Grapefruit, Cranberry Juices
Sliced Seasonal Fruit & Berries with Honey Yogurt Dip
Bear Paw Sweets & Eats Breakfast Pastries
Honey Granola with Dried Cranberries
Coffee and Tea Service
\$15 per person

PAPA BEAR'S CONTINENTAL

Fresh Orange, Grapefruit, Cranberry Juices
Sliced Seasonal Fruit & Berries with Honey Yogurt Dip
Bear Paw Sweets & Eats Breakfast Pastries
Elements Spa Yogurt Smoothies
Coffee and Tea Service
\$17 per person

BREAKFAST BUFFETS

GREAT WOLF BUFFET

Chilled Juice Bar
Bear Paw Sweets & Eats Breakfast Pastries
Sliced Seasonal Melon and Fresh Berries
with Honey Yogurt Dip
Country Scrambled Eggs with Snipped Chives
Crisp Smoked Bacon & Sausage
Home Fried Potatoes
Country Biscuits with Gravy
Assorted Cereals
Coffee & Tea Service
\$18 per person

BIG TIMBER BUFFET

Chilled Juice Bar
Bear Paw Sweets & Eats Breakfast Pastries
Sliced Seasonal Melon and Fresh Berries
with Honey Yogurt Dip
Country Scrambled Eggs with Snipped Chives
Crisp Smoked Bacon & Sausage
Home Fried Potatoes
Country Biscuits with Gravy
Lumberjack Pancakes with Warm Maple Syrup
Coffee & Tea Service
\$19 per person

BREAKFAST ADDITIONS

Steel Cut Irish Oatmeal with Dried
Fruits, Nuts & Brown Sugar
\$4 per person

Creamy Grits with Butter,
Cheddar Cheese & Brown Sugar
\$4 per person

Assorted Cold Cereals
with Fresh Sliced Bananas
\$4 per person

Country Biscuits with Gravy
\$4 per person

Fresh Fruit Smoothie Shooters
\$5 per person

Buttery Croissant with Scrambled Egg
and Country Ham
\$5 per person

Country Biscuit & Sausage Sandwich
\$5 per person

Eggs Benedict
\$5 per person

Walnut Raisin French Toast
with Warm Maple Syrup
\$5 per person

Fluffy Buttermilk Pancakes
with Warm Maple Syrup
\$5 per person

Malted Belgium Waffles with Warm
Maple Syrup and Fruit Compote
\$6 per person

Lodge Made Corned Beef Hash
\$5 per person

Smoked Salmon with Traditional
Accompaniments
\$6 per person

Chef Prepared Omelet Station
\$5 per person
(Attendant Fee of \$100 per 50 guests)

Chef Carved Maple Glazed Ham
\$5 per person
(Attendant Fee of \$100 per 50 guests)

LUNCH

LUNCH BUFFETS

GREAT BUFFALO BUILDERS

*Buffet is Served with Chef's Choice of Two Salads,
Three Sides & Two Desserts
Guest to Select Two Entrees
Includes Coffee & Tea*

Salads

Mixed Garden Greens with Assorted Dressings
Varietal Tomato Salad with Olive Oil
and Balsamic Vinegar
Classic Caesar Salad
Mediterranean with Cucumbers, Tomatoes, Olives,
Roasted Peppers, Red Onion and Feta Cheese
with Lemon Oregano Vinaigrette

Entrees

BBQ Baked Chicken
Bacon Wrapped Turkey Breast
Marinated & Grilled Flank Steak
Roasted Salmon with Tomato Ragout
Vegetable Lasagna
Braised Short Ribs with Wild Mushrooms
& Red Wine
Roasted Pork Loin with Mustard Cream Sauce
Pasta with Pesto, Spinach, Shiitake Mushrooms
& Tomatoes

Sides

Glazed Carrots • Creamed Corn
Grilled Zucchini and Squash
Farmers Market Vegetable Basket
Green Chili Mashed Potatoes
Roasted Yukon Potatoes
Mashed Sweet Potatoes • Mushroom Rice Pilaf
Carolina Cole Slaw • Potato Salad

Dessert

Cheesecake • Carrot Cake
Apple Pie • Cherry Pie • Pecan Pie
Cherry Cobbler • Georgia Peach Cobbler
Fudge Brownies • Assorted Fresh Baked Cookies

\$33 per person

DAY AT THE DELI

*Buffet is Served with Chef's Choice of Soup,
Three Sides & Two Desserts
Includes Coffee & Tea*

Deli Display

Honey Glazed Ham, Roasted Turkey, Genoa Salami,
Roast Beef
Cheddar, Swiss, Provolone & Pepperjack Cheeses
Leaf Lettuce, Red Onion, Lodge Made Pickles
Mayonnaise, Mustard, Dijon Mustard,
Horseradish Cream

Soup

New England Clam Chowder
Wild Mushroom Bisque
Cream of Broccoli
Roasted Tomato Basil
Lobster Bisque – \$2 per person additional
Baked Potato Soup with Sour Cream, Bacon, Cheddar
Cheese & Chives – \$2 per person additional

Sides

Mixed Garden Greens with Assorted Dressings
Varietal Tomato Salad with Olive Oil
and Balsamic Vinegar
Classic Caesar Salad
Cole Slaw
Potato Salad

Dessert

Cheesecake • Carrot Cake
Apple Pie • Cherry Pie • Pecan Pie
Cherry Cobbler • Georgia Peach Cobbler
Fudge Brownies • Assorted Fresh Baked Cookies

\$28 per person

LUNCH

THEMED LUNCH BUFFETS

BACKYARD BBQ

Includes Coffee & Tea

Baby Red Leaf Bunches & Frisee
with Herbed Goat Cheese,
Crisp Apple Walnut Vinaigrette
Grilled Asparagus
Traditional Potato Salad & Cole Slaw
Grilled Salmon with Honey BBQ
Barbecue Pork
Grilled BBQ Chicken
Roasted Yukon Gold Potatoes
and Caramelized Onions
BBQ Baked Beans
Wedges of Watermelon
Pecan Pie with Cinnamon Cream
\$33 per person

TASTE OF TUSCANY

Includes Coffee & Tea

Assorted Focaccia & Ficelles
Lodge Made Minestrone Soup
Fresh Antipasto with Imported Cheeses and Cured Meats
Insalata Caprese
Plum Tomatoes, Fresh Mozzarella and Sweet Basil
Caesar Salad
Herbed Croutons, Parmesan and Classic Dressing
Pesce
Marinated Swordfish, Basil, Olive Oil, Roasted Fennel
& Artichokes, Tomato Saffron Broth
Pollo
Rosemary Grilled Breast of Chicken, Roasted Garlic,
Red Wine Au Jus
Pasta
Penne Pasta, Asparagus, Prosciutto di Parma,
Asiago Cream Sauce
Dessert
Tiramisu
Mascarpone Filled Cannoli
\$33 per person

TRIP TO MEXICO

Includes Coffee & Tea, Fresh Rolls and Butter

Corn Tortillas with Salsa Fresco
Southwestern Salad
Fresh Tomato, Black Beans, Peppers, Onions & Vinaigrette
Tortilla Soup
Grilled Steak & Chicken Fajita Bar
Enchilada Casserole
Sides
Borracho Beans
Spanish Rice
Desserts
Mexican Flan
Churros Sprinkled with Cinnamon Sugar
\$33 per person

HOWLIN' CUZ YOU'RE HUNGRY

Includes Coffee & Tea, Fresh Rolls and Butter

Salads
Caesar with Herbed Croutons, Parmesan & Classic Dressing
Chilled Roasted Roma Tomato & Pasta Salad
Chilled Asparagus with Tomato Relish
Entrees
Baked Mahi Mahi
Saffron Broth with Tomato & Black Olive Ragout
Strip Loin Beef Mignonettes
Wild Mushroom Medley
Pan Seared Marinated Chicken Breast
Roasted Shallot Demi Glace
Sides
Baked Potato Casserole
Glazed Carrots
Broccoli Almondine
Dessert
Chocolate Covered Strawberries
Fruit Tarts and English Trifle
Panna Cotta
\$36 per person

LUNCH

LUNCH BUFFETS

GREAT WOLF PIZZA

Includes Coffee & Tea

Tossed Salad with Assorted Dressings and Fresh Toppings

Assorted Fresh Baked Pizzas

Garlic Bread, Bread Sticks and Focaccia Bread

Spaghetti & Meatballs with Marinara

Italian Submarine Sandwich

Assorted Cookies, Brownies & Cheesecakes

\$28 per person

BOX LUNCHES

\$17.00 Per Person

Available for up to 30 Guests

Lunches Come with Choice of Side and Beverage

Includes Sandwich, Whole Seasonal Fruit and a Freshly Baked Cookie

Sandwiches

Ham & Gruyère

French Baguette, more....

Roast Beef

Pepperjack Cheese, Horseradish Cream, Lettuce, Tomato & Pickles on a Sweet Onion Roll

Roasted Turkey

Swiss Cheese, Lettuce, Tomato, Avocado & Dijon Mayonnaise Spread in a Wheat Tortilla

Italian Focaccia Panini

Ham, Salami, Provolone, Olive-Vegetable Spread

Sides

House Made Chips

Cucumber & Tomato Salad

Cole Slaw

Pasta Salad

Beverages

Pepsi, Diet Pepsi, Dr. Pepper, Sierra Mist, Mountain Dew, Aquafina Bottled Water

LUNCH

PLATED LUNCHEONS

SANDWICHES

Served with Chef's Soup of the Day, Lodge Made Chips & Pickles, Chef's Choice of Dessert, Coffee & Tea Service

\$19 per person

Smoked Turkey

Provolone, Lettuce, Tomato, Chipotle Aioli

Blackened Chicken Caesar Wrap

Crisp Greens, Parmesan Cheese, Classic Dressing

Grilled Vegetable Wrap

Swiss Cheese, Micro Greens, Roasted Pepper Cream Cheese

Muffalata

Ham, Salami, Provolone & Olive-Vegetable Spread

SALADS

Served with Fresh Rolls & Butter, Chef's Soup of the Day & Chef's Choice of Dessert. Includes Coffee & Tea Service

\$19 per person

Classic Cobb

Avocado, Bacon, Egg, Grilled Chicken, Bleu Cheese

Chicken Caesar

Crisp Romaine Hearts, Herbed Croutons

Mediterranean Chicken

Artichokes, Peppers, Fennel, Feta Cheese & Kalamata Olives

Roasted Salmon

Baby Spinach, Egg, Bacon, Portobello Mushrooms

ENTREES

Includes Choice of Soup or Salad, Rolls & Butter, Coffee & Tea Service

Soup

Wild Mushroom Bisque

Cream of Broccoli

Roasted Tomato Basil

Lobster Bisque – \$2 per person additional

Baked Potato Soup with Sour Cream, Bacon, Cheddar Cheese & Chives – \$2 per person additional

Salad

Mixed Greens with Lemon Vinaigrette

Caesar Salad with Herbed Croutons and Lodge Made Dressing

Entree

Grilled Salmon

Honey BBQ Glaze, Pineapple Salsa

\$28 per person

Cider Brined Pork Chop

Roasted Chop, Piquant Pepper Sauce,

Mushroom Risotto

\$22 per person

Lemon Chicken

Jasmine Rice, Sautéed Baby Bok Choy

\$25 per person

Pan Seared Red Snapper

Basil Marinated, Mushroom & Spinach,

Ginger Beurre Blanc

\$30 per person

Rosemary Chicken

Olive Oil Marinated, Roasted Potatoes,

Natural Au Jus

\$25 per person

Flat Iron Steak

Roasted Garlic Mashed Potatoes,

Fried Tobacco Onions

\$27 per person

Prices are Per Person unless otherwise noted. A customary 21% taxable Service Charge and Sales Tax will be added.
Prices are based on a minimum of 30 Guests and for 1 Hour of Service, Additional Labor Fee of \$150 Applies to Groups Under 30.

DINNER

THEMED DINNER BUFFETS

ENGLISH PUB

Includes Rolls & Butter, Coffee & Tea Service

Cheddar & Ale Soup

Mixed Greens with English Bleu Cheese, Smoked Bacon,
Cherry Tomato, Sweet Cherry Peppers, Cucumber,
Red Onion, Capers & Hard Boiled Egg

Fish & Chips

Lemon Tartar Sauce, Malt Vinegar

Bangers & Mash

Char Grilled Sausage, Creamy Mashed Potatoes,
Rich Onion Gravy

Sheppard's Pie

Beef & Vegetable Stew, Whipped Potato Crust

Prime Rib

Tender Roasted Beef, Natural Au Jus, Yorkshire Pudding
Scones with Butter, Preserves, Honey & Devonshire Cream

English Trifle

Shortbread Cookies

\$35 per person

SOUTHERN BARBECUE

Includes Corn Bread, Coffee & Tea Service

Brunswick Stew

Southern Chopped Coleslaw

Traditional Potato Salad

Charred Corn & Roasted Red Pepper Salad

Carolina Style Barbecue Baked Beans

Fresh Corn on the Cob

Barbecue Pork

Slow Roasted Pork Shoulder, Carolina BBQ

Barbecue Chicken

Hickory Marinated & Char Grilled

Smoked Sausage

Apple Cobbler

Southern Pecan & Assorted Fruit Tarts

\$37 per person

DINNER

THEMED DINNER BUFFETS

ITALIAN TRATTORIA

Includes Coffee & Tea Service

Minestrone Soup

Italian Bread Display

Caesar Salad with Herbed Croutons & Lodge Made Dressing

Arugula Salad with Pancetta & Gorgonzola

Display of Marinated Olives, Artichokes & Peppers

Roasted Chicken

Fresh Lemon, Roasted Garlic

Grilled Swordfish

Caper & Olive Sauce

Italian Sausage & Peppers

Sweet Sausage, Roasted Peppers, Roasted Garlic, Parmesan

Baked Cavatappi Pasta

Roasted Eggplant & Tomato Ragout

Tiramisu

Lodge Made Mini Cannolis

\$35 per person

MEXICAN

Includes Coffee & Tea Service

Antojitos

Tortilla Soup

Tortilla Chips and Salsa

Jicama Slaw

Seafood Ceviche Cocktail

Caliente

Smoked Chicken Quesadillas with Chipotle Sour Cream

Chicken Fajitas & Corn Tortillas

Enchiladas with Beef and Red Chili Sauce

Pork Loin with Chipotle Cream

Refried Beans

Spanish Rice

Dulce

Flan

Churros

Sopapillas

\$35 per person

DINNER

DINNER SELECTIONS

All selections include Choice of Salad or Soup, Dessert, Rolls & Butter

ENTREES

Stuffed Breast of Chicken

With Prosciutto, Spinach and Fontana Cheese
Marsala Wine Sauce
\$40 per person

Glazed Rack of Lamb

With Zinfandel Lamb Au Jus
& Caramelized Onion
\$49 per person

Sake Marinated Grilled Salmon

With Scallion Fried Rice and Garlic
Sautéed Bok Choy, Shiitake Mushrooms,
Soy Honey Sauce
\$45 per person

Cilantro Marinated Chicken

With Corn Veloute and Zucchini Sauté
\$42 per person

Medallion of Roasted Beef Tenderloin

With California Merlot Reduction
and Shallot Confit
\$49 per person

Pan Fried Halibut

With a Ginger Champagne Sauce
over Spinach & Mushrooms
\$48 per person

Espresso Cured Pork Loin

With Cheesy Grits and Coco Curry Sauce
\$42 per person

Roasted Veal Chop

Madeira Sauce & Glazed Onion
\$51 per person

Pecan and Basil Crusted Seared Salmon

With Smoked Tomato Butter
and Potato Hash
\$45 per person

Achiote Glazed BBQ Salmon

Braised Greens
\$44 per person

Roasted Pork Chop

With Smoked Bacon, Apple Cider
Demi Glace, Wild Mushroom Risotto
& Candied Shallots
\$44 per person

Grilled Tenderloin Medallions

With Horseradish & Dijon Crust,
Morel Mushroom Demi
\$49 per person

Surf & Turf

Sea Salt & Lemon Basted Cold Water
Lobster Tail, Char Grilled Filet Mignon,
Roasted Asparagus & Hollandaise Sauce
\$55 per person

DINNER

DINNER SELECTIONS

All selections include Choice of Salad or Soup, Dessert, Rolls & Butter

SALADS

Baby Romaine & Goat Cheese Salad

Citrus Segments & Roasted Beets with Orange Chive Vinaigrette

Classic Caesar Salad

Hearts of Romaine with Parmesan Cheese, Herb Garlic Croutons with Caesar Dressing

Poached Pear Salad

Gorgonzola Cheese, Candied Walnuts, Mixed Greens Wrapped in Cucumber and served with Port Wine Vinaigrette

Mozzarella and Vine Tomato Salad

Prosciutto di Parma, Arugula, Shaved Pecorino Romano and Sherry Balsamic Vinaigrette

SOUPS

Wild Mushroom Bisque

Cream of Broccoli

Roasted Tomato Basil

Lobster Bisque

\$2 per person additional

Baked Potato Soup

with Sour Cream, Bacon, Cheddar Cheese & Chives

\$2 per person additional

DESSERTS

Chocolate Flourless Cake

with Roasted Pear Caramel

Mocha Cheesecake

with Shaved White Chocolate and Kahlua Sauce

Chocolate Decadence

with Caramel and Berry Confit

“Tart Au Citron” Lemon Tart

Vanilla Bean Panna Cotta with Citrus Syrup

RECEPTIONS

RECEPTION SELECTIONS

SEASONAL VEGETABLE CRUDITE

Carrots, Radish, English Cucumbers,
Cauliflower, Asparagus, Broccoli and
Roasted Fennel with Ranch and
Roasted Pepper Aioli

\$75 (serves approximately 35 guests)

IMPORTED CHEESE TRAY

Gorgonzola, Triple Cream Brie, Sage
Derby, Cambazola, Gruyere &
Manchego Cheese, Fresh Fruit and
Artisan Breads

\$125 (serves approximately 35 guests)

SEAFOOD RAW BAR

Iced Shrimp, Cocktail Crab Claws,
Oysters & Mussels on the ½ 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

\$85 (serves approximately 35 guests)

BRUSCHETTA BAR

Toasted Ciabatta with Assorted Savory
Toppings to Include: Marinated
Tomatoes, Mozzarella Cheese, Basil
Pesto, Prosciutto, Kalamata Olive
Tapenade and Shaved Parmesan

\$115 (serves approximately 35 guests)

ANTIPASTO DISPLAY

Marinated Mushrooms, Artichokes and
Asparagus, Oven Dried Tomatoes,
Fresh Mozzarella Cheese, Gorgonzola,
Prosciutto, Salami's Olive Oil and
Balsamic Vinaigrette with Artisan
Breads

\$115 (serves approximately 35 guests)

TAPAS BAR

Marinated Smoked Cheddar, Roasted
Pepper Hummus, Cauliflower
Tapenade, Marinated Olives, Sun dried
Tomato Puree & Sliced Serrano Ham
served with Rustic Artisan Bread

\$165 (serves approximately 35 guests)

SPECIALTY ACTION STATIONS

(Minimum of 25 Guests) \$125 Chef Attendant fee per station

WHOLE ROAST BEEF TENDERLOIN

Horseradish Crusted Tenderloin
of Beef with Grainy Dijon Mustard
jus and silver dollar rolls

\$425 (serves approximately 20 guests)

ROASTED STRIP LOIN OF BEEF

Ancho Chile Rubbed, with a
Horseradish Cream Sauce, Chipotle
demi glace and Silver Dollar Rolls

\$350 (serves approximately 25 guests)

SEARED SEA SCALLOPS

Sea Scallops with Sauteed Greens
and a Citrus Ponzu

\$295 (serves approximately 20 guests)

ROASTED WHOLE TURKEY BREAST

Peppered Bacon Wrapped Turkey
Breast with Natural Gravy,
Cranberry Orange Compote
and Silver Dollar Rolls

\$275 (serves approximately 20 guests)

ROASTED PORK LOIN

Coffee Scented with Cocoa Curry
Sauve, with Silver Dollar Rolls

\$315 (serves approximately 20 guests)

COBB SALAD STATION

Garden Greens, Bacon Bits,
Grilled Chicken Pieces, Blue Cheese,
Tomatoes, Cucumbers, Avocado, Ranch
Dressing and Red Wine Vinaigrette
(Tossed to order by Chef)

\$185 (serves approximately 25 guests)

GARLIC SHRIMP

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

\$295 (serves approximately 20 guests)

MASHED POTATO BAR

Rosemary – Parmesan, Green Chili
& Roasted Garlic Mash
Bacon, Chives, Sour Cream,
Cheddar Cheese

\$185 (serves approximately 25 guests)

RECEPTIONS

CANAPÉS & COLD HORS D'OEUVRES

Minimum Order – 50 Pieces per Item

All pricing is for 50 pieces. We recommend a total of 5-7 pieces per person for a cocktail reception prior to dinner and 12-14 pieces per person when the reception is serving as dinner.

Bruschetta with fresh
Mozzarella and Tomato drizzled
with Extra Virgin Olive Oil
\$175

Ahi Tuna Poke
with Wasabi Avocado
\$225

Smoked Salmon Tartare
with Crème Fraiche'
\$175

Mini Smoked Salmon
Sandwiches with Chive
Cream Cheese
\$175

Mini Shrimp Ceviche
Cocktail Shooters
\$175

HOT HORS D'OEUVRES

Minimum Order – 50 Pieces per Item

All pricing is for 50 pieces. We recommend a total of 5-7 pieces per person for a cocktail reception prior to dinner and 12-14 pieces per person when the reception is serving as dinner.

Great Wolf Signature Buffalo
Wings with Bleu Cheese
\$190

Coconut Shrimp with Apricot
Dipping Sauce
\$225

Thai Chicken Sate
with Peanut Sauce
\$200

Mini Cuban Sandwiches
\$225

Beef Skewer with Asian Style
BBQ Sauce
\$225

Crab Cakes with Remoulade
\$235

Spinach Spanakopitas
\$190

Mini Smoked Chicken
Quesadillas with Salsa
\$190

Mini Beef Wellington with
Burgundy Demi Glace
\$225

REFRESHMENT BREAKS

MORNING BREAKS

\$12.00 Per Person

RISE AND SHINE

Chilled Juices
Fresh Strawberries with Sweet Snow
Bear Paw Sweets & Eats Scones
Coffee & Tea Station
Assorted Soft Drinks and Bottled Water

MAUI MORNING

Assorted Chilled Juices
Wedges of Golden Hawaiian Pineapple
Maui Morning Carrot/Pineapple Muffins
Coffee & Tea Station
Assorted Soft Drinks and Bottled Waters

WAKE UP WITH THE ROOSTER

Assorted Chilled Juices
Bear Paw Sweets & Eats Croissants and Danish
Pound Cake and Marmalade
Smoothies
Coffee & Tea Station
Assorted Soft Drinks and Bottled Water

AFTERNOON BREAKS

\$13.00 Per Person

WATER BUCKET

Bottles of Water & Flavored Pitchers of Cucumber Mint,
Orange and Melon with Lemongrass Water

AFTER SCHOOL

Cupcakes & Twinkies
Peanut Butter & Jelly Sandwiches
Chocolate Milk and White Milk

LIFEGUARD

Basket of Whole Apples & Watermelon Wedges
Assorted Granola Bars
Bottled Water and Sports Drinks

COOKIE MONSTER

Assorted Chef Crafted, Lodge Made Cookies
and Brownies, Ice Cold Chocolate & White Milk
Coffee & Tea Service
Assorted Soft Drinks and Bottled Waters

DUNKIN' DONUTS

Assorted Donuts & Pastries, Fresh Brewed
Regular & Decaffeinated Coffee,
Flavored Syrups
Assorted Soft Drinks and Bottled Waters

BEVERAGE SERVICE

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.

HOST BAR / CASH BAR

Cost is per drink served

Call Brands
Premium Brands
Special Premium Brands
Domestic Beer
Imported Beer
Non-Alcoholic Beer
House Chardonnay, Merlot or White Zinfandel
Cordials
Soft Drinks
Bottled Water

OPEN BAR

Cost is per hour

Call Brand Liquors

1 hour – \$12 per person
2 hours – \$22 per person
3 hours – \$30 per person
4 hours – \$36 per person
5 hours – \$40 per person

Premium Brand Liquors

1 hour – \$15 per person
2 hours – \$26 per person
3 hours – \$35 per person
4 hours – \$42 per person
5 hours – \$47 per person

Special Premium Liquors

1 hour – \$18 per person
2 hours – \$31 per person
3 hours – \$42 per person
4 hours – \$51 per person
5 hours – \$58 per person

INDIVIDUAL REFRESHMENTS

12oz Pepsi soft drinks, Pickwick Teas or Hot Chocolate – \$3

20oz Pepsi soft drinks, Gatorade, Ethos Water, 16oz assorted bottled fruit juices - \$4

Starbuck's Frappuccino or Red Bull, Liters of S. Pellegrino or Acqua Panna - \$5

REFRESHMENTS BY THE GALLON

Cranberry, tomato, grape, prune or apple juices, lemonade or fruit punch

½ gallon – \$20 gallon – \$36

Douwe Egberts Coffees, Ice Tea (sweet or unsweet),

Milk (whole, 2%, skim & chocolate)

½ gallon – \$22 gallon – \$40

V-8, fresh squeezed orange & grapefruit juice

½ gallon – \$25 gallon – \$45

Call Brand Liquors

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

Premium Brands Liquors

Bacardi
Captain Morgan
Absolut
Tanqueray
Canadian Club
Jack Daniels
Johnnie Walker Red
Cuervo 1800
Korbel
Amaretto
Kamora
Carolans
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

Bottle Beer

Domestic \$4
Imported \$6
Handcrafted Selections \$6

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 within 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 paid three (3) days in advance, based on final guaranteed number unless prior credit arrangements are approved in advance. If credit arrangements have been made in advance, payment will be required with-in thirty (30) days after the event. Accounts remaining unpaid are subject to a one and one-half percent (1.5%) service charge per month.

TAXES/SERVICE CHARGES:

A twenty-one percent (21%) service charge and a six and three-quarter percent (6.75%) sales tax will be applied to all food and beverage items ordered through the hotel and served by the hotel personnel. Groups requesting tax exemption must submit a tax-exempt certificate three days prior to their scheduled function.

THREE (3) DAY GUARANTEES:

A final guarantee for any catering function must be called in Three (3) 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 \$300 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 of banquet menus are limited to two selections. 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 be charged one hundred percent (100%) of the estimated revenue of the function.

Signature: _____

Date: _____

Food Service

CUSTOM MENUS:

We welcome the opportunity to create any 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 of Chef Carved Ice Sculptures.

Any 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 minimum of \$100 set up charge is applicable for all groups.

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 for your special occasion and Airport Shuttle.

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:

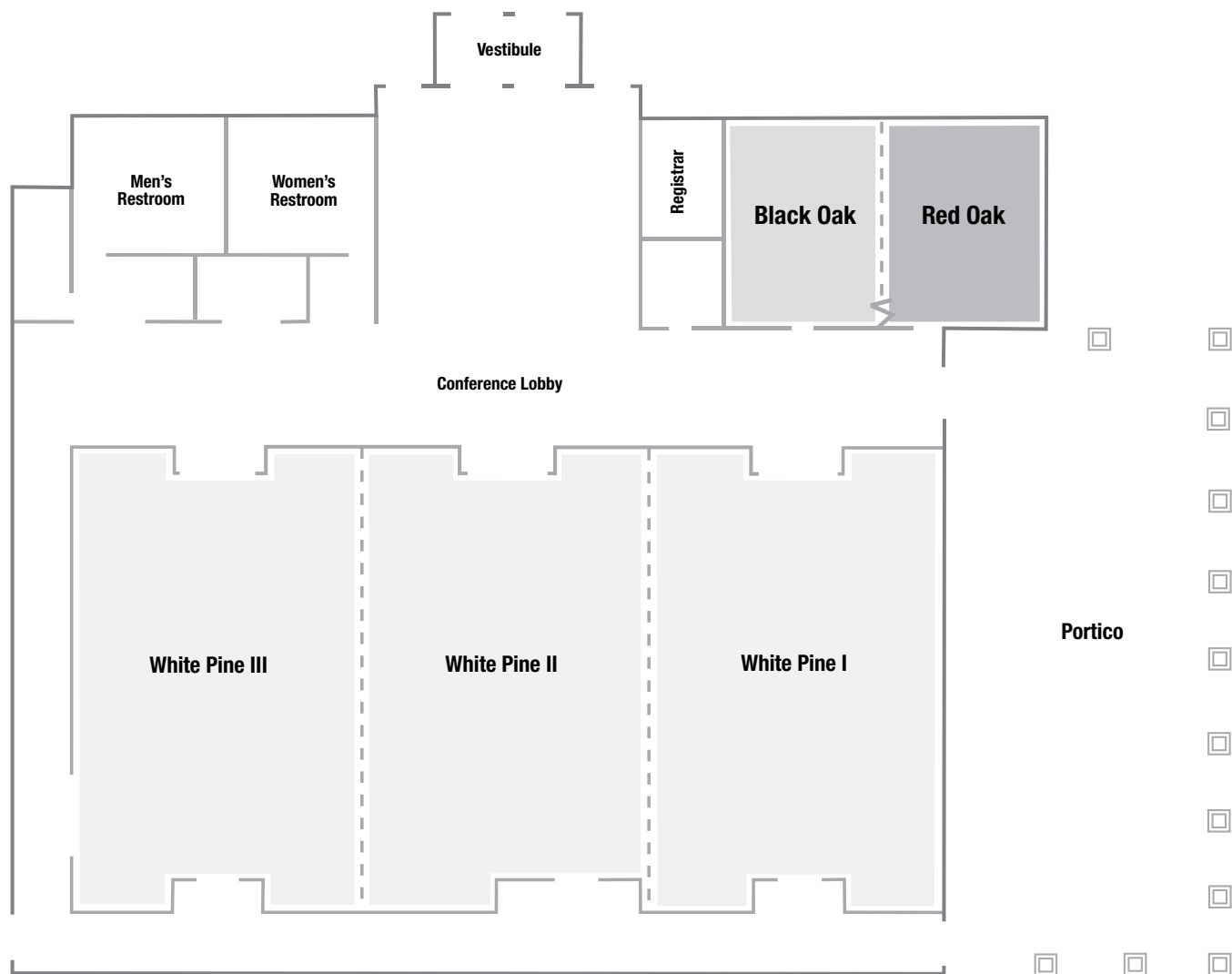
Should you require sleeping room accommodations, your Lodge Representative would be delighted to assist you with making the arrangements. Special group and seasonal rates may also be available.

WATERPARK USAGE:

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

GREAT WOLF LODGE CONFERENCE ROOMS

GREAT WOLF LODGE CONCORD



MAXIMUM PERSON CAPACITY

Per Room and Per Setup

Room	Sq. Ft.	Ceiling Ht.	Theater	Classroom	10' x 10' Booth	U-Shape	Reception	Banquet
White Pine Ballroom	6,600	16'	600	375	37	50	500	400
White Pine I	2,200	16'	200	130	12	26	167	140
White Pine II	2,200	16'	200	130	12	26	167	140
White Pine III	2,200	16'	200	130	12	26	167	140
Red Oak	627	14'	40	30	-	12	50	40
Black Oak	627	14'	40	30	-	12	50	40

The image features a background of overlapping, semi-transparent, golden-brown leaves. The leaves are arranged in a layered, diagonal pattern, creating a sense of depth and texture. The color palette is warm, ranging from light tan to deep, rich brown. The central text is a white URL, 'greatwolfmeetings.com', which stands out against the darker, more saturated areas of the leaf pattern.

greatwolfmeetings.com