

BREAKFAST

BREAKFAST BUFFETS

Minimum of 20 people - 1-Hour Service
(Add assorted Sodas for additional \$1.95 each, based on consumption)

GREAT WOLF BUFFET

Seasonal Sliced Fresh Fruit Display
Fluffy Scrambled Eggs
Hickory Smoked Bacon
Sausage Links
French Toast Sticks with Maple Syrup
Oven-roasted Breakfast Potatoes
Assorted Breakfast Pastries and Muffins
Assorted Juices, Coffee, Tea and Milk
\$10.95 per person

BIG TIMBER BUFFET

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

COMPLETE YOUR BIG TIMBER BUFFET

WITH THE FOLLOWING:

One Selection = \$12.95 per person

Two Selections = \$14.95 per person

Three Selections = \$15.95 per person

Belgian Waffles with Maple Syrup and Fruit Topping
French Toast with Maple Syrup and Fruit Topping
Fresh Homemade Corned Beef Hash
Sausage Gravy with Buttermilk Biscuits
Eggs Benedict
Breakfast Quiche

Maple Glazed Smoked Pit Ham
(Add \$25.00 for Chef Carved)

Chef Prepared Omelet Station
(Add \$2.95 per person)

BANQUET MENU



Kansas City, KS

BREAKFAST

CONTINENTAL BREAKFASTS

1-Hour Service

(Add assorted Sodas for additional \$1.95 each, based on consumption.)

KODIAK CONTINENTAL

Assorted Sliced Seasonal Fruit
Assorted Fruit Yogurts with Granola
Assorted Dry Cereals
Our Lodge-made Cinnamon Rolls
Array of Breakfast Pastries and Muffins
Bagels and Cream Cheese
Assorted Jellies and Butter
Coffee, Tea and assorted Juices
\$8.95 per person

THE GREAT CONTINENTAL

Seasonal Sliced Fruit
Assorted Fruit Yogurts with Granola
Bagels with Cream Cheese
Assorted Breakfast Pastries and Muffins
Coffee, Tea and assorted Juices
\$8.50 per person

CUB CONTINENTAL

Assorted Whole Fruit
Array of Breakfast Pastries and Muffins
Coffee, Tea and assorted Juices
\$6.95 per person

PAPA BEAR'S CROISSANT CONTINENTAL

Sliced Fresh Seasonal Fruit Display
Flaky Croissants filled with Fluffy Scrambled Eggs,
Hickory Smoked Bacon and Wisconsin Cheddar Cheese
Assorted Fresh Baked Muffins
Coffee, Tea and assorted Juices
\$10.95 per person

MAMA BEARS SPECIAL

Fresh Baked Cinnamon Rolls
Fresh Fruit tray
Coffee and assorted Juices
\$7.95 per person

BREAKFAST

PLATED BREAKFASTS

All plated breakfast are served with baskets of assorted Pastries, Muffins, Croissants, Jams and Butter
Orange Juice, Coffee and Hot Tea (Add assorted Sodas for additional \$1.95 each, based on consumption.)

GREAT WOLF CLASSIC

Fluffy Scrambled Eggs
Hickory Smoked Bacon and
Sausage Links served with
Oven-roasted Breakfast Potatoes
\$8.95 per person

STEAK AND EGGS

Char-Grilled Sirloin Steak
Fluffy Scrambled Eggs and
Oven-roasted Breakfast Potatoes
\$13.95 per person

EGGS BENEDICT

Toasted English Muffin halves topped with
Poached Eggs, Canadian Bacon and Hollandaise Sauce
served with Oven-roasted Breakfast Potatoes
\$9.95 per person

CROISSANT AND EGG SANDWICH

Flaky Croissant filled with Scrambled Eggs
Hickory Smoked Bacon and Wisconsin Cheddar Cheese
served with Oven-roasted Breakfast Potatoes
\$9.95 per person

TEXAS STYLE FRENCH TOAST

Texas Toast dipped in our own blend of Cinnamon
and Vanilla Egg Batter, Grilled Golden Brown
with choice of Bacon, Sausage or Ham served with
Oven-roasted Breakfast Potatoes and Maple Syrup
\$8.95 per person

PORTABELLA BENEDICT

Char-Grilled Portabella Mushroom
topped with a Fresh Saute of Juliene
Vegetables, Poached Eggs and finished with
a Roasted Red Pepper Hollandaise served
with Oven-roasted Breakfast Potatoes
\$10.95 per person

FRESH SEASONAL FRUIT PLATE

Served with Fruit Yogurt
\$9.95 per person

LUNCH

LUNCH BUFFETS

Minimum of 15 people - 1-Hour Service

GREAT BUFFALO BUFFET

Coffee, Tea and Lemonade included (Add assorted Sodas for additional \$1.95 each, based on consumption)

1 Entrée = \$14.95 per person 2 Entrées = \$16.95 per person 3 Entrées = \$18.95 per person

Salads

(Choose Two)

Mixed Seasonal Greens
Beef Steak Tomato and Cucumber Salad
Red Bliss Potato Salad
Coleslaw
Tri-Colored Rotini Salad
Fruit Salad

Entrees

Southern Fried Chicken
Slow-roasted Breast of Turkey
Sliced Sirloin of Beef with Wild Mushroom Ragout
Baked Cod with a Lemon Butter Sauce
Traditional Italian Lasagna
Vegetable Lasagna
Bourbon- BBQ Glazed Pork Loin

Vegetables and Sides

(Choose Three)

Honey Glazed Carrots
Green Beans Casserole
Sautéed Zucchini and Yellow Squash
Steamed Broccoli
Chef's Seasonal Fresh Vegetable
Garlic Red Mashed Potatoes

Wild Rice Pilaf
Parsley Butter Potatoes
Oven-roasted Potatoes
Macaroni and Cheese
Penne with Marinara

Desserts

(Choose One)

Cheesecake
Carrot Cake
Apple Pie
Cherry Cobbler
Peach Cobbler
Fudge Brownies
Assorted Cookies
Bread Pudding with a Cinnamon Vanilla Sauce

BOX LUNCHES

LUMBER CAMP LUNCH BOX

CLUB CROISSANT SANDWICH

Featuring Shaved Turkey Breast, Swiss Cheese, Hickory Smoked Bacon, Lettuce and Tomato. Served with Potato Chips, Cookie and Whole Fruit. Soft Drink or Bottled Water
\$10.95 per person

ROASTED CHICKEN WRAP

Oven-roasted Chicken Breast, Grilled Red Pepper, Lettuce and Tomato, wrapped up in a Flour Tortilla with an Herb Cream Cheese. Served with Potato Chips, Cookie and Whole Fruit. Soft Drink or Bottled Water
\$10.95 per person

DELI SANDWICH

(Choose One) Ham and Swiss, Turkey and Cheddar, Roast Beef and Provolone or Chicken Salad with your choice of Bread, served with Lettuce and Tomato, Potato Chips, Cookie and Whole Fruit. Soft Drink or Bottled Water
\$10.95 per person

THE EVERGREEN

Assortment of Roasted Vegetables with Herb Cream Cheese in a Wrap or on Bakery Fresh Bread. Served with Cheddar Pasta Salad, Cookie and Whole Fruit. Soft Drink or Bottled Water
\$10.95 per person

LUNCH

PLATED LUNCHEONS

All plated lunches include Coffee, Tea and Lemonade (Add assorted Sodas for additional \$1.95 each, based on consumption)

Sandwiches

All Sandwiches are served with Kettle Chips and Dill Pickle Spear

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 Wisconsin Swiss Cheese
\$10.95 per person

GRILLED VEGETABLE SANDWICH

Marinated and Grilled Portabella Mushroom Zucchini, Yellow Squash, Roasted Red Pepper and Fresh Mozzarella layered on Baked Focaccia Bread
\$10.95 per person

CHICKEN CORDON MOOSE

Marinated Grilled Chicken Breast topped with Honey Dijon Sauce, Shaved Ham and Swiss Cheese served on a Toasted Pretzel Roll
\$11.95 per person

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
\$12.95 per person

Luncheon Selections

All selections include mixed Greens Salad, Rolls and Butter

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 Fresh Vegetable
\$16.95 per person

GRILLED MARINATED CHICKEN BREAST

Served on a bed of Penne Pasta tossed in an Oven-roasted Tomato Alfredo Sauce with Shiitake Mushrooms and Steamed Broccoli.
\$13.95 per person

BOURBON-BBQ GLAZED PORK LOIN

Slow-roasted, Jack Daniels BBQ Glazed Pork Loin sliced and served with Garlic Mashed Potatoes
\$13.95 per person

OVEN-ROASTED TURKEY BREAST

Served open-faced with Mashed Potatoes Savory Turkey Gravy, and Garden Fresh Vegetable
\$12.95 per person

CHICKEN PARMESAN

Sautéed Chicken Breast with our House Tomato Sauce and Mozzarella Cheese. Served with side of Fetticini Alfredo, Fresh Vegetables and Garlic Bread
\$13.95 per person

SLOW COOKED BEEF POT ROAST

Served open-faced with Real Mashed Potatoes Rich Beef Gravy, and Fresh Vegetables
\$14.95 per person

Chef's Soup Choices

(\$2.50 per person)

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

Dessert

(\$3.00 per person)

Apple Crisp Carrot Cake
Cherry Cobbler Double Chocolate Cake
Coconut Cake Brownies

LUNCH

PLATED LUNCHEONS

All plated lunches include Coffee, Tea and Lemonade (Add assorted Sodas for additional \$1.95 each, based on consumption)

SALADS

All Salads are served with Rolls and Butter

THE LODGE CHEF SALAD

A hearty offering of Turkey, Ham fresh Wisconsin Cheeses, Tomatoes Red Onions, Sliced Egg, Crumbled Bacon and fresh Lodge-baked Croutons Served with your choice of Dressing
\$10.95 per person

GRILLED CHICKEN CAESAR SALAD

Fresh Cut Romaine Hearts tossed with our Caesar dressing topped with Romano Cheese and Grilled Chicken
\$11.95 per person

MEDITERRANEAN SALAD

Spring mix tossed in Thyme Vinaigrette topped with Marinated Shrimp Roasted Red Pepper Green olives, Cashews and Feta Cheese
\$12.95 per person

COUNTRY CHICKEN SALAD

A Blend of Iceberg and Romaine Lettuce Topped with Bacon, Diced Tomatoes Shredded Cheddar Cheese and Fried Chicken Tenders served with our own Honey Mustard Dressing
\$10.95 per person

LUNCH BUFFETS

Minimum of 15 people - 1-Hour Service

All buffet lunches include Coffee, Tea and Lemonade (Add assorted Sodas for additional \$1.95 each, based on consumption)

A DAY AT THE DELI – \$13.95 per person

Deli Display

(Includes all of the following)

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

Accompaniments

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

Chef's Soup Choices (Choose one)

Cream of Broccoli
Cream of Mushroom
Vegetable Beef Barley
Tomato Basil
Corn Chowder
Chicken Noodle
Split Pea
Chef's Soup of the Day

Salads and Such (Choose Two)

Mixed Seasonal Greens with Dressings
Red Bliss Potato Salad
Cheddar Macaroni Salad
Marinated Vegetable and Pasta Salad
Caesar Salad
Creamy Coleslaw
Fruit Display

Delicious Desserts (Choose one)

Bread Pudding
Cherry Cobbler
Brownies
Assorted Cookies
Apple Crisp
Peach Cobbler
Chocolate Cake

GREAT WOLF PIZZA BUFFET

Tossed Salad with Dressing
Assorted Pizzas (1-2 toppings)
Bread Sticks with Marinara Sauce
Assorted Cookies
\$12.95 per person

LUNCH

THEMED LUNCHEONS BUFFETS

(Banquet room will be themed to your buffet choice) Minimum of 25 people - 1-Hour Service
(Add assorted sodas for additional \$1.95 each, based on consumption)

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

Cinnamon Crisps
Coffee, Tea and Lemonade
\$13.95 per person

(Add a Margarita Bar \$2.95 per person)

MAMA MIA

Caesar Salad with shredded Parmesan and Lodge-baked 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 Onion
Chicken Parmesan
Garlic Bread Sticks

Classic Tiramisu
Coffee, Tea and Lemonade
\$15.95 per person

(Add Pasta station with Chef \$3.95 per person)

(Add a Frozen Cappuccino Bar \$2.00 per person)

ORIENTAL EXPRESS

Pork Stir Fry with Teriyaki Ginger Sauce
Sweet and Sour Chicken
Egg Drop Soup
Steamed and Fried Rice
Asian Beef Salad
Vegetable Egg Roll
Banana Rice Pudding
Fortune Cookies
Coffee, Iced Tea, Lemonade and Green Tea
\$14.95 per person

CAMPFIRE BARBECUE

Mixed Greens with all the Fixin's
Red Bliss Potato Salad
Creamy Coleslaw
Pulled BBQ Pork
Marinated Grilled Chicken Breasts
Corn Cobettes
Baked Beans
Baked Potato Bar with Cheddar cheese Sour Cream, Chives, and Chopped Bacon
Fresh Baked Rolls

Apple Crisp A la mode
Coffee, Tea, and Lemonade
\$16.95 per person

A DAY IN THE PARK

Fresh Vegetable Display
Hamburgers
Hot Dogs
Corn Dogs
Marinated Grilled Chicken
Lettuce, Tomatoes, Onion
Pickles, Mayo, Mustard, Ketchup
Assorted Cheeses
Potato Salad
Baked Beans
Chips and Pretzels
Fresh Seasonal Cut Fruit
Assorted Cookies and Ice Cream Sandwiches
Coffee, Tea and Lemonade
\$14.95 per person
(Ask about adding a Domestic Beer station)

DINNER

PLATED DINNERS

All dinners are served with Fresh Rolls, Coffee, Tea and Lemonade

Entrees

(Choose One)

Jumbo Grilled Shrimp with Lemon Butter Sauce \$26.95 per person	10 oz Grilled French Pork Chops with Rosemary Infused Creole Mustard Sauce \$23.95 per person	4 oz Filet and Roasted Chicken Breast with Wild Mushroom Cream Sauce \$28.95 per person
12 oz. Slow-roasted Prime Rib with Rosemary Au Jus \$27.95 per person	Wild Mushroom Stuffed Quail with Balsamic Syrup \$26.95 per person	4 oz Filet and Jumbo Grilled Shrimp with a Crusted Tomato Butter (Market Price)
12 oz Char Grilled New York Strip with Julienne Roasted Peppers \$29.95 per person	8 oz Halibut with an Herb Crust and a Citrus Beurre Blanc \$19.95 per person	Southern Fried Buttermilk Boneless Chicken Breast \$19.95
8 oz Black Pepper Encrusted Filet of Beef with Roasted Shallots \$30.95 per person	Pan-fried Walleye with a Leek Cream Sauce \$24.95 per person	8 oz Pan-seared Alaskan Salmon with a Soy and Ginger Glaze \$24.95
4 oz Petite Filet Mignon and Pan-seared Crab Cakes with Spicy Remoulade \$32.95 per person	4 oz Filet and Lobster with Drawn Butter (Market Price)	Whole Fresh Maine Lobster with Drawn Butter (Market Price)
Grilled Frenched Chicken Breast with a Tarragon Butter Sauce \$22.95 per person		Slow-roasted Turkey Breast with Cranberry Stuffing \$20.95

Starters

(Add \$2.95 per person)

Baked French Onion Soup
Chef's Soup du Jour
Shrimp Bisque
Creamy Wild Mushroom Soup
Fresh Mozzarella Cheese and Vine
Ripened Tomatoes with Balsamic
Vinaigrette
Traditional Shrimp Cocktail
(Add \$3.95 per person)

Salads

(Choose One)

Spinach Salad with Tomato, Red
Onion, and Warm Bacon Vinaigrette
Mixed Greens with choice of Dressing
Lodge Salad with Toasted Walnuts,
Tomato, Crumbled Blue Cheese
and Dried Cherries
Iceberg Wedge with Choice of Dressing
Caesar Salad

Potatoes and Such

(Choose One)

Baked Sweet Potato with
Cinnamon Butter
Baked Potato with Sour Cream
Garlic Red Skin Mashed Potatoes
Wild Rice Pilaf
Parsley Butter Potatoes
Oven-roasted Potatoes
Sour Cream and Chive Mashed Potatoes
Chef's Choice Pasta with Sauce
Wild Mushroom Risotto

Vegetables

(Choose One)

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

Desserts

(Choose One)

Cherry, Peach or Apple Cobbler
with Bourbon Vanilla Sauce
Bananas Foster al a mode
Cherries Jubilee al a mode
Cheesecake with Fresh Strawberries
and Cream
Double Chocolate Brownie al a mode
Strawberry Shortcake
Bread Pudding with Vanilla
Bean Sauce
Raspberry Sherbet with Grand
Marnier Drunken Berries

DINNER

DINNER

THEMED DINNER BUFFETS

(Banquet room will be themed to your buffet choice) Minimum of 30 people - 1-Hour Service
pricing available for children under 10

THE TRADITIONAL MIDWESTERN BUFFET

Mixed Greens with all the Fixin's
Potato Salad, Coleslaw
Cheese and Vegetable Display
Choice of Beer Batter Dipped Atlantic Cod or Fried Perch
with Lemon and Tartar sauce
Butter Basted Chicken
Thin Sliced Sirloin in a Wild 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
Coffee, Tea and Lemonade
\$24.95 per person

THE TIMBER WOLF COOKOUT

Mixed Greens with all the Fixin's
Potato Salad, Coleslaw
Cheese and Vegetable Display
Char-Grilled New York Strip Steaks
Barbecue Chicken
Corn on the Cob or Seasonal Vegetable
Baked Potato Bar with all the Fixin's
Fresh Baked Dinner Rolls and Corn Muffins
Strawberry Shortcake
Coffee, Tea and Lemonade
\$28.95 per person

NORTHWOODS COOKOUT

Mixed Greens with all the Fixin's
Coleslaw, Potato Salad
Fresh Seasonal Cut Fruit
Cheese and Vegetable Display
Char-Grilled New York Strip Steaks
Grilled Atlantic Salmon with a Candied Lemon butter
Barbecue Pork Ribs
Baked Potato Bar with all the Fixin's
Corn on the Cob or Seasonal Vegetable
Molasses Baked Beans
Fresh Baked Dinner Rolls
Apple Pie with Vanilla Ice Cream
and Cinnamon Whipped Cream
Coffee, Tea and Lemonade
\$32.95 per person

PIZZA PARTY

A Grand Array of Traditional and Specialty Pizzas
Penne Pasta with Marinara
Mixed Greens with all the Fixin's
Garlic Bread
Fresh Seasonal Sliced Fruit
Assorted Cookies
Assorted Sodas, Ice Tea, Coffee and Milk
\$14.95 per person

GREAT ORIENTAL EXPRESS

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
Banana Rice Pudding
Fortune Cookies
Coffee, Green Tea and Lemonade
\$26.95 per person

GREAT WOLF FIELD AND STREAM

Tossed Salad with all the Fixin's
Dilled Potato Salad
Coleslaw and Corn Relish
Cheese and Vegetable Display
Char Grilled New York Strip Steaks
Pan Fried Rainbow Trout
Maple Glazed Duck Breast
Butter Stewed Mushrooms
Braised Green Beans with Bacon
Baked Potato Bar with all the Fixin's
Rolls and Butter
Strawberry Shortcake
Chocolate Fudge Brownies
Coffee, Tea and Lemonade
\$32.95 per person

DINNER

THE GREAT LODGE BUFFET

Coffee, Tea and Lemonade included (Add assorted sodas for additional \$1.95 each based on consumption)

Entrees

Includes Rolls and Butter

1 Entrée - \$22.95

2 Entrees - \$24.95

3 Entrees - \$26.95

Pan-seared Atlantic Salmon
with Lemon Caper Butter

Batter Dipped Cod

Beef Stroganoff

Herb-roasted Chicken

Buttermilk Fried Chicken

Pan-Seared Walleye

Vegetable Lasagna with an
Asiago Cream Sauce

Slow-roasted Turkey Breast
with Dressing

Oven-roasted Top Round of Beef Au Jus
Molasses Glazed Pit-Smoked Ham

Roasted Pork Loin with an
Apple Jack Brandy Sauce

Chef Carved Beef Tenderloin
with Horseradish Cream Sauce
(add \$6.95 per person)

Chef Carved Prime Rib with
Natural Jus
(add \$3.95 per person)

Salads and Such (Choose Two)

Mixed Greens with all the Fixin's
Spring Tomato and Cucumber Salad
Dilled Red Bliss Potato Salad
Vegetable Display with Herb Dip
Cheese and Cracker Display
Caesar Salad
Fresh Fruit Platter
Marinated Vegetable and Pasta Salad
Creamy Cole Slaw
Steamed Jumbo Shrimp Cocktail Display
(Add \$2.00 per shrimp)

Potatoes and Vegetables (Choose Three)

Mashed Potatoes and Gravy
Au Gratin Potatoes
Baked Potato with All the Fixin's
Oven-roasted Red Skin Potatoes
Candied Sweet Potatoes
Bread Stuffing and Gravy
Rice Pilaf
Macaroni and Cheese
Fresh Green Beans and Sauteed
Mushrooms
Glazed Baby Carrots
Sauteed Zucchini and Summer Squash
Steamed Broccoli and Cauliflower
Fresh Asparagus (in season)
Green Bean Casserole
Chef's Choice Fresh Vegetable

Desserts (Choose Two)

Apple Crisp
Cherry Cobbler
Carrot Cake
Strawberry Shortcake
Double Chocolate Cake
Bread Pudding
Cheesecake
Brownies
Assorted Cookies
Build your own Sundae Bar
(Add \$2.95 per person)

HORS D'OEUVRES / BREAKS / BEVERAGES

HORS D'OEUVRES

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

Hot Selections

Barbecue or Swedish Meatballs \$125.00	Crab Filled Mushroom Caps \$175.00	Souffle Red Bliss Potatoes \$135.00
Golden Coconut Shrimp with an Orange Horseradish Dipping Sauce \$165.00	Sausage Stuffed Mushroom Caps \$125.00	Cheddar Sausage and Brat Bites with assorted Mustards \$110.00
Egg Rolls with Dipping Sauce \$135.00	Bacon Wrapped Water Chestnuts \$175.00	Crisp and Tender Calamari with Cocktail Sauce and Spicy Remoulade \$150.00
Pot Stickers with Ginger Soy Dipping Sauce \$150.00	Chicken Satay with Chili Peanut Sauce \$150.00	Shaved Peppered Beef Tenderloin with Blue Cheese and Horseradish on a Garlic Crouton \$185.00
Chicken Tenders with BBQ and Honey Dijon sauce \$135.00	Chicken Quesadillas with Sour Cream and Salsa \$250.00	White Cheddar Cheese Nuggets with Marinara Sauce \$110.00
Buffalo or BBQ Glazed Chicken Wings accompanied by Blue Cheese Dressing \$135.00	Petite Crab Cakes \$250.00	
	Assortment of Mini Quiche \$175.00	

Cold Selections

Assorted Mini Sandwiches (Ham, Turkey and Roast beef) \$250.00	Baby Shrimp and Dill Cream Cheese on a Toast Point \$225.00	Cheese and Sausage Tray with Crackers Small = \$150.00 (Serves 60 people) Medium = \$200.00 (Serves 80 people) Large = \$225.00 (Serves 100 people)
Assorted Canapes \$250.00	Cucumber Rondelles filled with Crab Salad \$175.00	Deluxe Mixed Nuts \$45/bowl or \$15/pound
Beef Steak Tomatoes and Fresh Mozzarella with Balsamic Syrup \$150.00	Deviled Eggs \$125.00	Tortilla chips and Salsa, Pretzels and Honey Mustard Dip or Potato Chips and Onion Dip \$15/bowl or \$1.95 per person
Whole side of salmon Gravlox with Traditional Garnish \$225.00	Wisconsin Cheese, Crackers and Fruit Display \$250.00	
Shrimp Cocktail \$225.00	Fresh Vegetable Display with Herb Dip \$175.00	
	Fresh Fruit Display with Dip \$200.00	

Sweets

Chocolate Dipped Strawberries \$1.50 each	Petit Fours \$2.25 each	Assorted Mini Cheese Cakes and Tartlets \$1.95 each
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HORS D'OEUVRES / BREAKS / BEVERAGES

REFRESHMENT BREAKS

1-Hour Service

THE CUB

Fresh brewed Coffee, Tea, assorted Sodas
Bottled Water, and Iced Tea
\$3.95 per person

COFFEE AND DONUTS

It's just that - Coffee and Donuts!
\$4.95 per person

COOKIES, COOKIES, COOKIES

Assorted Fresh Baked Cookies, Coffee
Tea, Milk, assorted Sodas
\$5.95 per person

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
\$9.95 per person

PLAY BALL

Fresh Popped Popcorn
Soft Pretzels with Cheese
and Mustard Sauces
Cracker Jacks
Mixed nuts
Mini Corn Dogs
Assorted Sodas
Lemonade and Bottled Water
\$8.95 per person

(Add Domestic Beer Station
\$4.95 per person)

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
\$9.95 per person

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
\$15.95 per person

GREAT WOLF LODGE MAKE-YOUR-BREAK SELECTIONS

Fresh brewed Coffee/Decaf.....	\$9.00/pot or \$25.00/gallon	Assorted Muffins.....	\$18.95 (per dozen)
Assorted Bottled Juices.....	\$2.25 per bottle	Mini assorted Muffins.....	\$7.00 (per dozen)
Bottled Water.....	\$2.00 per bottle	Bagels and Cream Cheese.....	\$19.95 (per dozen)
Carafe of Iced Tea or Lemonade.....	\$7.95	Assorted Candy Bars.....	\$1.50 each
Hot Tea.....	\$1.00 per bag	Granola Bars.....	\$1.25 each
Carafe of Milk.....	\$7.95	Ice Cream and Frozen Bars.....	\$2.00 each
Bottled Milk.....	\$2.50 each	Double Fudge Brownies.....	\$19.95 (per dozen)
Assorted Sodas.....	\$1.95 per can	Assorted fresh baked Cookies.....	\$19.95 (per dozen)
Assorted Fruit Yogurts.....	\$2.50 each	Tortilla Chips with Salsa, Pretzels and Honey Mustard Dip or Potato Chips and Onion Dip.....	\$15.00/bowl
Whole Fruit.....	\$1.25 each	Deluxe Mixed Nuts.....	\$30.00/bowl
Cut Fresh Fruit.....	\$35.00 (Serves 20)		
Donuts and Danishes.....	\$18.95 (per dozen)		

HORS D'OEUVRES / BREAKS / BEVERAGES

BEVERAGE SERVICE

PLAN 1 – Per Person

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

Call Brand Liquors

\$9.95 per person first hour
\$4.95 per person each additional hour

Premium Brand Liquors

\$11.95 per person first hour
\$5.75 per person each additional hour

Special Premium Liquors

\$14.95 per person first hour
\$6.50 per person each additional hour

PLAN 2 – Host Bar

(All Drinks charged to a Master Account)

Call Brands – \$3.95 per Drink

Premium Brands – \$4.25 per Drink

Special Premium Brands – \$4.95 per Drink

Domestic Beer – \$3.50 each

Imported Beer – \$4.00 each

Non-Alcoholic Beer – \$3.00 each

House Chardonnay, Merlot or White Zinfandel
– \$4.95 per glass

Cordials – \$5.75 each

Soft Drinks – \$1.95 each

Bottled Water – \$2.00 each

PLAN 2 – Cash Bar

Call Brands – \$4.25 per Drink

Premium Brands – \$4.50 per Drink

Special Premium Brands – \$5.25 per Drink

Domestic Beer – \$3.75 each

Imported Beer – \$3.75 each

Non-Alcoholic Beer – \$3.25 each

House Chardonnay, Merlot or White Zinfandel
– \$5.25 per glass

Cordials – \$6.25 each

Soft Drinks – \$2.00 each

Bottled Water – \$2.00 each

A \$75.00 fee per bartender will be charged for the first two hours of bar service. Each additional hour will be charged at \$25.00 per hour. A second bartender will be required for parties with guaranteed counts of over 100 adults. If bar sales are \$150.00 or more, all bartender fees are waived.

Call Brand Liquors

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

Premium Brand 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

Half Barrels

Domestic
\$195.00
Imported
\$250.00
Handcrafted Selections
\$250.00

All Beverages are subject to 18% 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.

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 payable upon departure of GREAT WOLF LODGE unless prior credit arrangements are approved in advance. If credit arrangements have been made in advance, payment will be required 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:

An 18% service charge and a 7.85% 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.

FIVE (5) DAY GUARANTEES:

A final guarantee for any catering function must be called in Five (5) 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 \$150 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 one selection. However, in the event that special religious or dietary restrictions must be adhered to, GREAT WOLF LODGE will be happy to assist your guests with proper selection. Should you choose multiple plated entrées, a per person surcharge will be added to your bill.

ROOM ASSIGNMENTS:

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

DAMAGES:

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

EXTENUATING CIRCUMSTANCES:

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

CONFERENCE AND CATERING POLICIES

GREAT WOLF LODGE CONFERENCE AND CATERING POLICIES

SECURITY:

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

CANCELLATION POLICY:

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

Signature: _____

Date: _____

Food Service

CUSTOM MENUS:

We welcome the opportunity to create 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 \$100 set up charge is applicable for groups under ten people

SHIPMENT OF MEETING MATERIALS:

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

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

Additional Services

SPECIALTY CAKES:

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

TRANSPORTATION:

Your Lodge Representative can arrange Town Cars, Minivans or Limousine service 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.

CONFERENCE AND CATERING POLICIES

GREAT WOLF LODGE CONFERENCE AND CATERING POLICIES

MAXIMUM PERSON CAPACITY

Per Room and Per Setup

Room Name	Dimensions	Sq. Ft.	Classroom	Banquet	Theater	Reception	Hollow Square
NORTHWEST TERRITORY (A,B)	70' x 30'	2,100	120	144	180	220	52
NORTHWEST TERRITORY (A)	28' x 30'	840	40	40	60	80	18
NORTHWEST TERRITORY (B)	42' x 30'	1,260	70	72	100	120	30
FALLEN TIMBER	56' x 30'	1,680	78	112	130	200	48

