



Banquet Menu



BREAKFAST

CONTINENTAL BREAKFASTS

1-Hour Service

(Add assorted sodas for an additional \$2.00 each, based on consumption)

CROISSANT CONTINENTAL

Seasonal Sliced Fresh Fruit Platter
Flaky Croissant Stuffed with Fluffy Eggs
Hickory Smoked Bacon and Cheddar Cheese
An Array of Breakfast Pastries and Muffins
Regular and Decaffeinated Coffee,
Tea and Assorted Juices

KODIAK CONTINENTAL

Seasonal Sliced Fresh Fruit Platter
Assorted Fruit Yogurts and Dry Cereal
Freshly Baked Cinnamon Rolls
An Array of Breakfast Pastries and Muffins
Bagels with Cream Cheese
Assorted Jellies and Butter
Regular and Decaffeinated Coffee,
Tea and Assorted Juices

CUB CONTINENTAL

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

PLATED BREAKFASTS

All of our Plated Breakfasts are served with Regular and Decaffeinated Coffee, Tea, Milk,
and a choice of Orange Juice, Apple Juice or Grape Juice
(Substitute Fruit for Breakfast Potatoes \$1.00)

GREAT WOLF CLASSIC

Fluffy Scrambled Eggs
Choice of Hickory Smoked
Bacon or Sausage Links
Breakfast Potatoes

CROISSANT AND EGG SANDWICH

Flaky Croissant Filled with Scrambled Eggs,
Hickory Smoked Bacon and Cheddar Cheese
Breakfast Potatoes

TEXAS STYLE FRENCH TOAST

Texas Toast dipped in our Lodge
Blend of Cinnamon Vanilla Egg
Batter and Grilled Golden Brown
Served with Maple Syrup
Choice of Bacon or Sausage

LOGGER'S SCRAMBLE

Scrambled Eggs with Ham, Onion,
Green Peppers and Tomatoes topped
with Cheddar Cheese
Choice of Bacon or Sausage
Breakfast Potatoes

STEAK AND EGGS

A Midwest Classic
Chicken Fried Steak topped with
Lodge-Made Sausage Gravy
Two Eggs (Any Style)
Breakfast Potatoes

THE LUMBERJACK

Two Freshly Baked Buttermilk Biscuits
topped with Lodge-Made Sausage
Gravy and Three Scrambled Eggs

BREAKFAST

BREAKFAST BUFFETS

Minimum of 20 people; 1-Hour Service

(Add assorted sodas for an additional \$2.00 each, based on consumption)

GREAT WOLF BUFFET

Seasonal Sliced Fresh Fruit Display
Fluffy Scrambled Eggs
Hickory Smoked Bacon
Sausage Links
Breakfast Potatoes
Assorted Breakfast Pastries and Muffins
Assorted Chilled Juices
Regular and Decaffeinated Coffee, Tea and Milk

BIG TIMBER BUFFET

Seasonal Sliced Fresh Fruit Display
Assorted Fruit Yogurts
Selection of Cold Cereals
Fluffy Scrambled Eggs
Hickory Smoked Bacon
Sausage Links
Breakfast Potatoes
Assorted Breakfast Pastries and Muffins
Flaky Croissants
Assorted Chilled Juices
Regular and Decaffeinated Coffee, Tea and Milk

COMPLETE YOUR BIG TIMBER BUFFET

WITH THE FOLLOWING:

One Selection, Two Selections or Three Selections

Belgian Waffles with Maple Syrup and Fruit Topping
Buttermilk Pancake with Maple Syrup and Fruit Topping
Fresh Baked Biscuits with Lodge-Made Sausage Gravy
Cheese Blintz with Cinnamon Apples
Oatmeal with Brown Sugar and Raisins
Omelet Station (Add \$2.95 per person)
Starbucks® Coffee Station (Add \$1.95 per person)

LUNCH

PLATED SANDWICHES

Lunches Include Regular and Decaffeinated Coffee, Tea and Lemonade
(Add assorted sodas for an additional \$2.00 each, based on consumption)

CROISSANT SANDWICH

Your Choice of Smoked Turkey Breast, Honey Cured Ham, or Chicken Salad on a Flaky Croissant topped with Green Leaf Lettuce, Sliced Tomato, Onion and Swiss Cheese served with Kettle Chips and a Kosher Dill Pickle Spear

FRESH CATCH

Lightly Smoked 5 oz. Salmon Filet topped with Lettuce, Tomato and Tzatziki Sauce on Focaccia Bread served with Kettle Chips and a Kosher Dill Pickle Spear

THE GREAT BEAR WRAP

Grilled Chicken Breast topped with Pepperoni, Roasted Red Peppers, Lettuce, Tomato, Provolone Cheese and Basil Mayonnaise wrapped in a Roasted Tomato Flour Tortilla served with Kettle Chips and a Kosher Dill Pickle Spear

GREAT WOLF BBQ

Our House Smoked Brisket on Traditional White Bread, BBQ Sauce, Baked Beans and Coleslaw and a Kosher Dill Pickle Spear

PLATED LUNCHEON ENTRÉES

All Selections Include Mixed Greens Salad, Rolls and Butter
Lunches Include Regular and Decaffeinated Coffee, Tea and Lemonade

GRILLED CHICKEN ALFREDO

Grilled Chicken Breast tossed with Gemelli Pasta and Portabella Mushrooms

PEPPERONI and PROVOLONE STUFFED CHICKEN BREAST

With a Charred Tomato Sauce, Roasted Red Pepper Rice Pilaf and Steamed Asparagus

BLACKENED SALMON

With a Cajun Shrimp Cream Sauce, Louisiana Style Rice and Sautéed Green Beans

CHICKEN FRIED STEAK

With Mashed Potatoes and Gravy, Green Beans with Bacon

SLOW ROASTED BEEF SIRLOIN

Served with Sauce Bordelaise and Crispy Onions, Oven Roasted Red Potatoes and Fresh Vegetables

CHEF'S SOUP CHOICES

Broccoli and Cheese
Country Cream of Chicken
Cream of Mushroom
Loaded Baked Potato

Roasted Tomato
Chicken Noodle
Vegetable Beef
KC Steak Soup

DESSERTS

Apple Crisp
Key Lime Pie
Coconut Cake

Double Chocolate Cake
Chocolate Fudge Brownies
Assorted Cookies

LUNCH

PLATED SALADS

Lunches Include Regular and Decaffeinated Coffee, Tea and Lemonade
(Add assorted sodas for an additional \$2.00 each, based on consumption)

All Salads are served with Rolls and Butter

CLASSIC CHEF SALAD

A Hearty Offering of Turkey, Ham, Swiss and Cheddar Cheeses, Tomatoes, Red Onions, Sliced Egg, Crumbled Bacon and Homemade Baked Croutons Served with your choice of Dressing

POACHED SALMON

Delicately Poached Salmon served on Fresh Romaine Hearts with Tomatoes, Red Onion, Egg, Cucumber, Pepperocinis and Lemon Asiago Dressing

GRILLED CHICKEN CAESAR SALAD

Fresh Cut Romaine Hearts tossed with our Lodge-Made Caesar Dressing topped with Romano Cheese and Grilled Chicken

LUMBER CAMP LUNCH BOX

All Lumber Camp Lunch Box Items Come with a Choice of Soft Drink or Bottled Water

CLUB CROISSANT SANDWICH

Featuring Shaved Turkey Breast, Swiss Cheese, Hickory Smoked Bacon, Lettuce and Tomato
Served with Potato Chips, Cookie, and Whole Seasonal Fruit

DELI SANDWICH (Choose One)

Ham and Swiss, Turkey and Cheddar, Roast Beef and Provolone, or Chicken Salad, Lettuce and Tomato
Served with Potato Chips, Cookie, and Whole Seasonal Fruit

VEGETARIAN WRAP

Assortment of Roasted Vegetables with Herb Cream Cheese, wrapped in a Tortilla
Served with Potato Chips, Cookie, and Whole Seasonal Fruit

GREAT BEAR WRAP

Oven-Roasted Chicken Breast, Grilled Red Pepper, Lettuce, Tomato, Provolone and Basil Mayonnaise, wrapped tight in a Flour Tortilla
Served with Potato Chips, Cookie, and Whole Seasonal Fruit

COLD SOUTHERN FRIED CHICKEN

Two Pieces Served Cold with Potato Salad, Cold Baked Beans and a Cookie

LUNCH BUFFETS

Minimum of 20 people; 1-Hour Service
All Buffet Lunches Include Regular and Decaffeinated Coffee, Tea and Lemonade
(Add assorted sodas for an additional \$2.00 each, based on consumption)

A DAY AT THE DELI - Deli Display

(Includes all of the following)

Deli Display of Sliced Genoa Salami, Honey Ham, Turkey Breast, Roast Beef, Beef and Smoked Chicken Salad

Accompaniments

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

Chef's Soup Choices (Choose One)

Broccoli and Cheese • Roasted Tomato
Country Cream of Chicken • KC Steak Soup
Cream of Mushroom • Loaded Baked Potato
Chicken Noodle • Vegetable Beef

Salads and Such (Choose Two)

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

Delicious Desserts (Choose One)

Apple Crisp
Assorted Cookies
Chocolate Cake
Bread Pudding
Chocolate Fudge Brownies

GREAT WOLF PIZZA BUFFET

Tossed Salad with Dressing
Assorted Pizzas (1-2 toppings)
Bread Sticks with Marinara Sauce
Assorted Cookies
Assorted Sodas, Tea,
Regular and Decaffeinated Coffee

POTATO BAR

Fresh Green Salad with Toppings and Dressings
Hash Brown Potato Casserole
Idaho Baked Potatoes • Chili
Butter, Sour Cream, Cheddar Cheese,
Bacon Bits and Green Onions
Broccoli with Cheese Sauce
BBQ Beef • Assorted Cookies and Brownies

GREAT BUFFALO BUFFET

Regular and Decaffeinated Coffee, Tea and Lemonade Included
(Add assorted sodas for an additional \$2.00 each, based on consumption)

One Entrée, Two Entrées or Three Entrées

Salads (Choose Two)

Mixed Seasonal Greens
Beef Steak Tomato and Cucumber Salad
KC Style Potato Salad
Creamy Coleslaw • Ambrosia Fruit Salad
Roasted Vegetable Pasta Salad

Vegetables and Sides (Choose Three)

Honey Glazed Carrots • Parsley Butter Potatoes
Green Bean Mushroom Casserole
Sautéed Zucchini, Yellow Squash, and Red Onions
Steamed Broccoli with Red Pepper
Garlic Red Mashed Potatoes
Wild Rice Pilaf • Oven Roasted Potatoes
Sautéed Green Beans with Matchstick Carrots
Macaroni and Cheese • Corn bread Stuffing

Entrées (Choose One)

Southern Fried Chicken
New England Style Baked Cod with Tartar Sauce
Classic Italian Lasagna
Grilled Chicken Breast with Citrus Cream Sauce
Sliced Sirloin Beef with Sauce Bordelaise,
Sautéed Red Onions • Vegetable Lasagna
Cornmeal Breaded Catfish Nuggets
Traditional Meatloaf with Hunter's Sauce

Desserts (Choose One)

Apple Cobbler • Key Lime Pie
Carrot Cake • Assorted Cookies
Cheesecake with Strawberry Sauce
Chocolate Fudge Brownies
Bread Pudding with Butter Bourbon Pecan Sauce

LUNCH

THEMED LUNCHEON BUFFETS

Minimum of 25 people; 1-Hour Service
All Buffet Lunches Include Regular and Decaffeinated Coffee, Tea and Lemonade
(Add assorted sodas for an additional \$2.00 each, based on consumption)

NORTHWOODS FIESTA

Southwest Style Mixed Greens
Chicken Enchiladas with Tomatillo Sauce
Seasoned Beef Taco Meat
Spanish Rice
Refried Beans
Santa Fe Potatoes
Hard and Soft Shells
Tortilla Chips with Salsa
Green Onions
Diced Tomatoes
Shredded Cheese
Black Olives
Sour Cream, Shredded Lettuce
and Cinnamon Crisps
(Ask about adding a Margarita Bar)

MAMA MIA

Caesar Salad with Shredded Parmesan
and Homemade Croutons
Fresh Bruschetta Display
topped with Balsamic Syrup
Classic Three Cheese Lasagna
Chicken and Broccoli Gemelli Alfredo
Fettucini with Eggplant and Tomato Parmesan
Garlic Bread Sticks
Classic Tiramisu
(Add Pasta Station with Chef \$2.95 per person)

CAMPFIRE BARBECUE

Mixed Greens with Assorted Toppings
and Dressings
Roasted Vegetable Pasta Salad
Creamy Cole Slaw
Pulled BBQ Pork
House Smoked Chicken
Corn Cobbettes
Baked Beans
Smothered Potato Wedges
Fresh Baked Rolls
Apple Crisp and Watermelon Slices

A DAY IN THE PARK

Fresh Vegetable Relish Display
Hamburgers
Hot Dogs
Smoked Chicken
Lettuce, Tomatoes, Onions and Pickles
Mayonnaise Mustard Ketchup
Assorted Cheeses
Potato Salad
Baked Beans
Chips
Hamburger and Hot Dog Buns
Assorted Cookies
(Ask our sales representative
about adding a Domestic Beer Station)

DINNER

THEMED DINNER BUFFETS

Based on 1-Hour Service and a Minimum of 30 People

All Dinners served with Fresh Rolls, Regular and Decaffeinated Coffee, Tea, and Lemonade

THE TRADITIONAL MIDWESTERN BUFFET

Mixed Greens with Toppings and Dressings
Potato Salad and Coleslaw
Beer Batter Cod with Lemon and Tartar Sauce
Roasted Chicken
Thin Sliced Sirloin with Hunter's Sauce
KC Style Baked Beans
Parsley Buttered Red Skin Potatoes
Cheesecake with Fruit Topping
Assorted Cookies

SMOKIN' WOLVES BBQ

Fresh Green Salad with Toppings and Dressings
Potato Salad and Coleslaw
House Smoked Brisket
House Smoked Chicken
Barbecue Pork Ribs
Baked Potato Bar with Cheddar Cheese,
Sour Cream, Bacon Bits and Scallions
Corn on the Cob or Seasonal Vegetable
Kansas City Style Baked Beans
Fresh Sliced Watermelon
Apple Cobbler

COOKOUT DE LA MESA

Fresh Green Salad with Toppings and Dressings
Tortilla Chips with Salsa and Guacamole
Corn and Black Bean Relish
Char-Grilled Marinated Steak
with a Ranchero Sauce
Braised Pork and Bean Burritos
Shredded Chicken Mole
Warm Flour Tortillas
Green Rice and Refried Beans
Sopapillas with Honey

PIZZA PARTY

Fresh Green Salad with Toppings and Dressing
A Grand Array of Traditional and Specialty Pizzas
Baked Pasta with Marinara
Warm Bread sticks
Assorted Cookies

GREAT ORIENTAL EXPRESS

Vegetable Lo Mein Salad
Crab Rangoon
Egg Rolls
Lemon Chicken with Pine Nuts
Sweet and Sour Shrimp
Capsicum with Pork and Prawns
Green Beans in Garlic Sauce
Fried Rice and White Rice
Chinese Donuts Rolled in Sugar

GREAT WOLF FIELD AND STREAM

Fresh Green Salad with Toppings and Dressings
Dill Potato Salad
Dixie Coleslaw
Broccoli Chestnut Salad
Roasted Pork loin with a
Stone Ground Mustard Demi
Char-Grilled Salmon
Honey Tarragon Carrots
Braised Green Beans with Bacon
Baked Potato Bar with all the Fixin's
Strawberry Shortcake
Chocolate Fudge Brownies

DINNER

THE GREAT LODGE BUFFET

Based on 1-Hour Service and a Minimum of 30 people

All Dinners served with Fresh Rolls, Regular and Decaffeinated Coffee, Tea, and Lemonade

ENTRÉES

Includes Rolls and Butter

One Entrée, Two Entrées or Three Entrées

Salmon Agnes
Beer Batter Dipped Cod
Burgundy Beef Tips ala Dutch
with Rice Pilaf
Herb-Roasted Chicken
House Smoked Pork Ribs
with BBQ Sauce

Southern Style Fried Chicken
Classic Lasagna
Vegetable Lasagna with an
Asiago Cream Sauce
Sliced Sirloin of Beef with Sauce
Bordelaise and Sauteed Red Onions
Roasted Pork Loin with a
Caramelized Shallot Demi Glaze

Traditional Meatloaf with
Hunter's Sauce
Chef Carved Beef Tenderloin with
Horseradish Cream Sauce
Chef Carved Prime Rib
with Natural Au Jus
Cornmeal Breaded Catfish
with Tartar Sauce and Lemons

SALADS AND SUCH

(Choose Two)

Caesar Salad
Fresh Green Salad with
Toppings and Dressings
Spring Tomato and Cucumber Salad
Kansas City Style Potato Salad
Roasted Vegetable Pasta Salad
Creamy Coleslaw
Broccoli Water Chestnut Salad
Carrot Raisin Slaw
Cheddar Penne Salad
Steamed Jumbo Shrimp Cocktail
Display (add \$1.50 per person)

POTATOES

(Choose Two)

Rosemary Mashed Potatoes
Au Gratin Potatoes
Baked Potato with Cheddar Cheese,
Sour Cream, Bacon Bits and Scallions
Oven Roasted Red Skin Potatoes
Corn Bread Stuffing
Wild Rice
Macaroni and Cheese

DESSERTS

(Choose Two)

Apple Cobbler
Carrot Cake
Strawberry Shortcake
Double Chocolate Cake
Bread Pudding with a
Bourbon Pecan Sauce
Cheesecake with Strawberry Sauce
Double Chocolate Brownies
Assorted Cookies
Build Your Own Sundae Bar

VEGETABLES

(Choose Two)

Fresh Green Beans and
Sautéed Mushrooms
Glazed Baby Carrots
Sautéed Zucchini, Red Onions
and Summer Squash
Steamed Broccoli with Red Pepper
Sautéed Green Beans with
Matchstick Carrots
Fresh Asparagus (Seasonal)
Green Bean Casserole
Steamed Carrots with Apricot Glaze

DINNER

PLATED DINNERS

All Dinners served with a Choice of Salad, Entrée, Dessert and Fresh Rolls
Regular and Decaffeinated Coffee, Tea, and Lemonade Included

ENTRÉES

(Choose One)

Seafood Enchilada Stack

Layers of Shrimp, Scallops, Roasted Poblans, Chipotle Lobster Sauce, Avocado Rice, Cheese, and Corn Tortillas

Roasted Prime Rib

Slow Roasted 12 oz. Cut of Prime Rib, with Rosemary Au Jus, Baked Idaho Potato, and Green Beans with Matchstick Carrots

Sautéed Catfish

With Butter Pecan Frangelico Sauce, with Mushroom Risotto and Wilted Spinach with Bacon

Pork Tenderloin

With a Peach Schnapps Glaze, Oil and Fresh Herb Drizzled Confetti Linguini and Fresh Asparagus

Chile Encrusted Tilapia

With a Poblano Cream Sauce, Cilantro Lime Rice and Fire Roasted Corn

Pan Seared Beef Tenderloin

Medallions with Sauce Chasseur served on Tomato Croutons, with Rosemary Mashed Potatoes and Honey Glazed Tarragon Carrots

Kansas City Strip Steak

12 oz. Char Grilled Kansas City Strip with Rosemary Demi Glaze, Oven Roasted New Potatoes and Sugar Snap Peas

Smoked Chicken

Half of a Smoked Chicken with Raspberry BBQ Sauce, Baked Potato and Cheese Corn Bake

Sautéed Chicken Marsala

Oil and Fresh Herb-Drizzled Confetti Linguini and Steamed Broccoli, with Red Pepper Strips

Surf and Turf

4 oz. Petite Filet with a Beurre Rouge and Three Crab Stuffed Shrimp, with Spicy Remoulade served with Oven Roasted New Potatoes and Grilled Vegetables

Steak and Chicken Combo

4 oz. Petite Filet with a Roasted Shallot Demi, and Grilled Chicken Breast with Citrus Cream Sauce, served with Rosemary Mashed Potatoes and Fresh Asparagus

Grilled Chicken Portabella Ragout

Garden Fresh Vegetables Simmered in Red Wine Chicken Stock, tossed with Linguini and topped with a Boneless Chicken Breast and Mozzarella Cheese

Chicken Fried Steak

With Country Style Mashed Potatoes and Gravy, served with Green Beans and Bacon

HORS D'OEUVRES

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

HOT SELECTIONS

Barbecue, Swedish or Sweet and Sour Meatballs

Golden Coconut Shrimp Scallion Teriyaki and Sweet and Sour Sauces

Egg Rolls with Hot Mustard and Sweet and Sour Sauces

Chicken Tenders with BBQ and Honey Dijon Sauce

Buffalo or BBQ Glazed Chicken Wings

Fried Alligator Bites with a Spicy Ramaloude

Bacon Wrapped Shrimp

Pork Empanadas with Tomatillo Sauce

Chicken Quesadillas

Potato Spinach Souffle

Crab Rangoon

Spinach and Artichoke Dip with Pita Points

Crab Dip with Wonton Chips

Burnt Ends with Fried Pickle Chips

COLD SELECTIONS

Dill Cream Cheese-Stuffed New Potatoes

Shaved Peppered Beef Tenderloin with Boursin Cheese Horseradish on a Garlic Crouton

Assorted Silver Dollar Sandwiches (Ham, Turkey and Roast Beef)

Bruschetta made with Roma Tomatoes, Mozzarella and Basil with Balsamic Syrup and Croutons

Mini Steak Tostadas with Red and Green Salsa

Spinach and Feta, Salmon Mousse and Loaded Mashed Potato Filled Eggs

Cocktail Shrimp

Domestic Cheese Display

Fresh Seasonal Fruit Display

Fresh Vegetable Display with Herb Dip

Cheese and Sausage Tray with Crackers

Tortilla Chips and Salsa, Pretzels or Potato Chips and French Onion Dip

SALADS

(Choose One)

Spinach Salad with Diced Egg, Black Olives and Honey Dijon

Mixed Greens with Choice of Dressing

Hummus with Grilled Vegetables

Caesar Salad

DESSERTS

(Choose One)

Apple Cobbler with Bourbon Vanilla Sauce

Cheesecake with Fresh Strawberries

Double Chocolate Brownies

Strawberry Shortcake

Banana Shortcake

Bread Pudding with Bourbon Pecan Sauce

Chocolate Silk Pie

Chocolate Mousse with Fresh Raspberries

SWEETS

Chocolate Dipped Strawberries

Chocolate Covered Creme Puffs

Mini Assorted Cheesecakes

Mini Assorted Crème Brulée

Mini Fruit Tartlettes

BREAKS

REFRESHMENT BREAKS

Based on 30 minutes of service (Starbucks® Coffee Station additional \$2.00 per person)

BAKER'S DELIGHT

Chocolate Eclairs
Mini Cheesecakes
Assorted Fudge Flavors
Mini Cake Bites
Regular and Decaffeinated Coffee
Tea and Lemonade

SWEET TOOTH

Fresh Baked Assorted Cookies
Brownies
Chocolate and White Milk
Lemonade

NATURE'S TRAIL

Whole Fresh Fruit
Assorted Fruit Yogurt
Teddy Grahams
Granola Bars
Assorted Fruit Juices
Regular and Decaffeinated Coffee
Tea

PLAY BALL

Soft Pretzels with Cheese
and Mustard Sauces
Cracker Jacks
Fresh Roasted Peanuts
Mini Corn Dogs
Lemonade and Iced Tea

(Add Domestic Beer Station
\$4.95 per person)

THE OASIS

Assorted Flavored Smoothies
Diced Seasonal Fresh Fruit Platter
Assorted Granola Bars

CHOCO-HOLIC

Double Fudge Brownies
Chocolate Mini Muffins
Assorted Candy Bars
Chocolate-Covered Pretzels
Chocolate and White Milk
Regular and Decaffeinated Coffee
Tea and Lemonade

WILEY'S ALL DAY BREAK PACKAGE

Pre-Meeting

Chilled Assorted Juices
Assorted Pastries and Muffins
Coffee and Tea

Mid-Morning

Whole Fruit
Granola Bars
Assorted Yogurt
Lemonade, Iced Tea and Coffee

Afternoon

Assorted Fresh Baked Cookies
and Brownies
Iced Tea and Coffee

GREAT WOLF LODGE MAKE-YOUR-BREAK SELECTIONS

Fresh Brewed Coffee/Decaf
Assorted Hot Tea
Iced Tea or Lemonade
Assorted Bottled Juices
Bottled Water
Assorted Sodas
Bottled Milk
Assorted Capri Suns

Assorted Fruit Yogurt
Whole Fruit
Cut Fresh Fruit
Donuts and Danish
Assorted Large Muffins
Mini Assorted Muffins
Bagels and Cream Cheese
Assorted Candy Bars

Granola Bars
Ice Cream and Frozen Bars
Assorted Fresh Baked Cookies
Tortilla Chips with Salsa,
Pretzels or Potato Chips
with French Onion Dip
Deluxe Mixed Nuts

ALCOHOLIC BEVERAGE SERVICE

PLAN 1 – Per Person

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

Call Brand Liquors

Premium Brand Liquors

Special Premium Liquors

PLAN 2 – Host Bar

(All Drinks charged to a Master Account)

Call Brands
Premium Brands
Top Shelf Brands
Domestic Beer
Imported Beer
Non-Alcoholic Beer

Cordials
House Wines: *Chardonnay, Cabernet Sauvignon,
Merlot, Shiraz or White Zinfandel*

Soft Drinks
Bottled Water

PLAN 3 – Cash Bar

Call Brands
Premium Brands
Top Shelf Brands
Domestic Beer
Imported Beer
Non-Alcoholic Beer
Cordials

House Wines: *Chardonnay, Cabernet Sauvignon,
Merlot, Shiraz or White Zinfandel*
Soft Drinks
Bottled Water

Call Brand Liquors

Barton Rum
Smirnoff Vodka
Juárez Tequila
MacGregor Scotch
Seagrams VO
Kentucky Gentleman

Premium Brand Liquors

Bacardi
Absolut
Jose Cuervo
Dewars
Crown Royal
Jack Daniels
Tanqueray

Top Shelf Liquors

Bacardi Select
Grey Goose
Patrón
Johnnie Walker Black
Maker's Mark
Knob Creek
Bombay Sapphire

Cordials

Amaretto Disaronno
Bailey's Irish Cream
Kahlúa
Southern Comfort
Chambord
Drambuie
Frangelico
Grand Marnier
Jägermeister

Imported Beers

Heineken
Corona
Labatt's
Boulevard
Amstel Light
Samuel Adams

Domestic Beer

Budweiser
Bud Light
Miller Lite
Coors Light

All Beverages are subject to service charge 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

FOLLOWING ARE BASIC POLICIES AND GUIDELINES

CONSUMPTION OF FOOD AND BEVERAGE:

All food and beverage consumed on the premises must be purchased through GREAT WOLF LODGE. We reserve the right to inspect and regulate all private meetings, banquets, and receptions in accordance with Hotel policy and established law. Food prepared by the Hotel and remaining uneaten during a function, may not be taken out of the Hotel function space. All Federal, State and Local laws are strictly adhered to with regard to food and beverage purchase and consumption.

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

AUDIO VISUAL:

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

BILLING POLICIES:

Unless billing privilege has been established in advance, all balances due are payable upon departure of Great Wolf Lodge.

Payment of final charges must be made by credit card or cash. Checks must be presented to Hotel ten (10) days prior to event.

** Please note: cash payment cannot be tax exempt.*

TAXES/SERVICE CHARGES:

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

FINAL GUARANTEES:

A final guarantee for any catering function must be called in five (5) business 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.

ALCOHOL SERVICES:

Alcohol 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. We recommend one bartender per 100 guests. 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:

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

ROOM ASSIGNMENTS:

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

DAMAGES:

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

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

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.

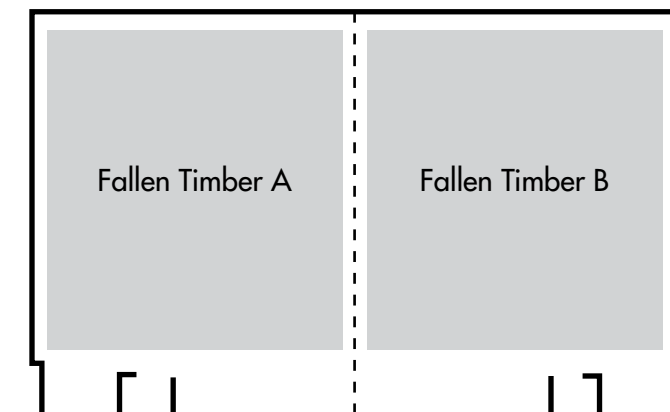
CONFERENCE AND CATERING POLICIES

GREAT WOLF LODGE CONFERENCE ROOMS

MAXIMUM PERSON CAPACITY

Per Room and Per Setup

Room Name	Sq. Ft.	Classroom	Banquet	Theater	Reception	U-Shape	10' x 10' Booth
NORTHWEST TERRITORY (A, B)	2,100	120	144	190	220	52	70' X 30'
NORTHWEST TERRITORY A	840	40	40	60	80	18	28' X 30'
NORTHWEST TERRITORY B	1,260	70	72	100	120	30	42' X 30'
FALLEN TIMBER (A, B)	1,680	78	112	130	200	48	42' X 30'
FALLEN TIMBER A	840	40	40	60	80	18	28' X 30'
FALLEN TIMBER B	840	40	40	60	80	18	28' X 30'



The background of the image consists of several overlapping, elongated, golden-brown leaves. The leaves have a textured, slightly mottled appearance and are arranged in a way that creates a sense of depth and movement. The color is a warm, earthy gold, and the lighting highlights the veins and edges of the leaves.

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