



Banquet Menu

At Great Wolf Lodge

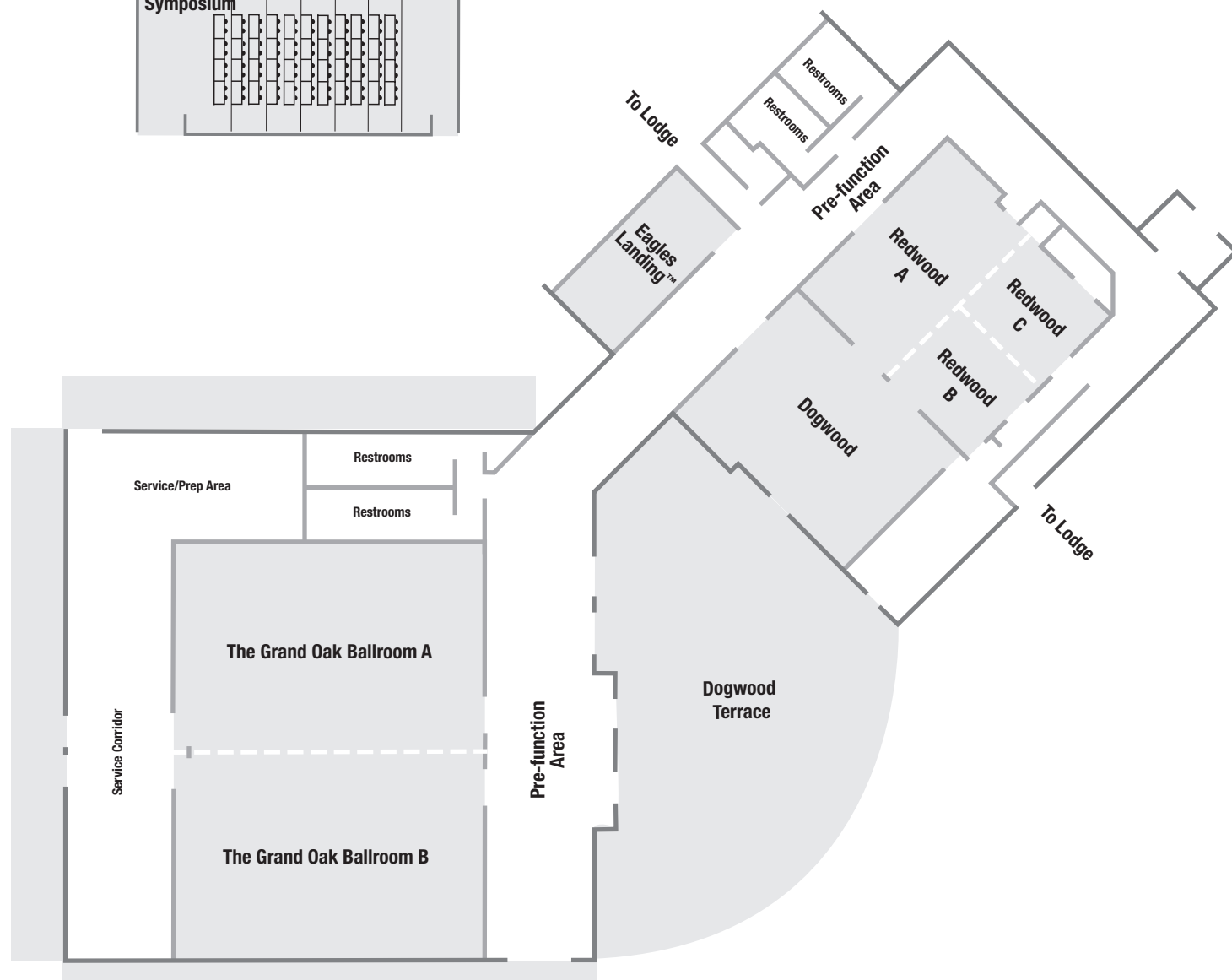
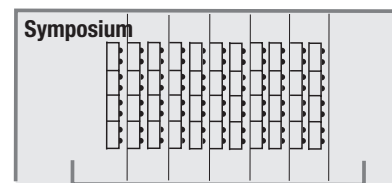
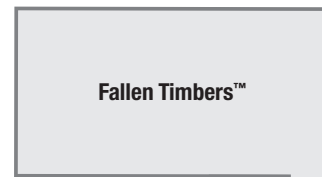
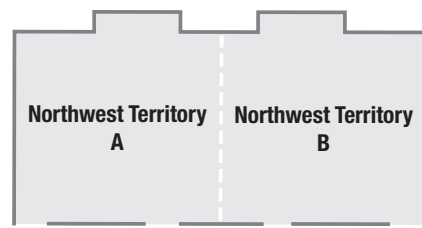
greatwolfmeetings.com



BREAKFAST

CONTINENTAL BREAKFASTS

1-Hour Service



KODIAK CONTINENTAL

Seasonal Sliced Fresh Fruit Display
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

MAMA BEAR'S SPECIAL

Fresh Baked Cinnamon Rolls
Fresh Fruit tray
Coffee and assorted juices

CUB CONTINENTAL

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

PAPA BEAR'S CROISSANT CONTINENTAL

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

THE GREAT CONTINENTAL

Seasonal Sliced Fresh Fruit Display
Assorted Fruit Yogurts with Granola
Bagels with Cream Cheese
Assorted Breakfast Pastries and Muffins
Coffee, Tea and assorted Juices

PLATED BREAKFASTS

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

GREAT WOLF CLASSIC

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

CROISSANT AND EGG SANDWICH

Flaky Croissant filled with Scrambled
Eggs, Hickory Smoked Bacon and
Cheddar Cheese served with
Oven-roasted Breakfast Potatoes

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

STEAK AND EGGS

Char-Grilled Sirloin Steak
Fluffy Scrambled Eggs and
Oven-roasted Breakfast Potatoes

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

FRESH SEASONAL FRUIT PLATE

Fresh chunks of Cantaloupe, Pineapple,
Grapes and seasonal Berries served with
Yogurt Fruit dipping sauce

EGGS BENEDICT

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

BREAKFAST

BREAKFAST BUFFETS

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

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

BIG TIMBER BUFFET

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

COMPLETE YOUR BIG TIMBER BUFFET

WITH THE FOLLOWING:

Additional charges, up to three selections

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 (additional charge for Chef to carve)
 Chef Prepared Omelet Station (additional charge per person)
 (additional attendant fee applies for interactive station)

GREAT WOLF LODGE CONFERENCE ROOMS

GREAT WOLF LODGE WILLIAMSBURG

MAXIMUM PERSON CAPACITY

Per Room and Per Setup

Room Name	Sq. Ft.	Classroom	Banquet	Theater	Reception	Hollow Square	Conference
NORTHWEST TERRITORY	2,016	138	160	222	240	52	52
NORTHWEST TERRITORY A	1,008	70	80	111	120	24	24
NORTHWEST TERRITORY B	1,008	70	80	111	120	24	24
FALLEN TIMBERS™	1,392	96	112	150	140	38	38
EAGLES LANDING™	472	N/A	N/A	N/A	N/A	N/A	16
THE GRAND OAK BALLROOM	4,524	297	350	477	453	N/A	N/A
THE GRAND OAK BALLROOM A	2,262	N/A	180	244	230	N/A	N/A
THE GRAND OAK BALLROOM B	2,262	150	180	244	230	N/A	N/A
THE GRAND OAK PREFUNCTION	1,020	N/A	N/A	N/A	N/A	N/A	N/A
REDWOOD	1,406	96	110	155	147	38	38
REDWOOD A	814	54	64	88	84	18	18
REDWOOD B	306	21	24	30	32	10	10
REDWOOD C	306	21	24	30	32	10	10
REDWOOD B&C	629	21	52	66	63	14	14
PREFUNCTION	900	N/A	N/A	N/A	N/A	N/A	N/A
DOGWOOD	1,200	80	100	80	126	32	32
DOGWOOD TERRACE	2,800	N/A	N/A	N/A	N/A	N/A	N/A

All rooms have wireless internet access. Symposium has both wired and wireless internet access.

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.

WATERPARK USAGE:

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

LUNCH — 11 a.m.-2 p.m.

PLATED LUNCHEONS

All plated lunches include freshly baked Bread, Butter, Coffee and Tea. Up to two entree choices may be selected, the highest price prevails, guaranteed number of each entree is expected 72 hours prior to event.

SANDWICHES

All Sandwiches are served with Kettle Chips and a 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 Swiss Cheese

CHICKEN CORDON MOOSE

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

GRILLED VEGETABLE SANDWICH

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

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, freshly baked Bread, Butter, Coffee and Tea.

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

BOURBON-BBQ GLAZED PORK LOIN

Slow-roasted, Jack Daniels BBQ Glazed Pork Loin sliced and served with Garlic Mashed Potatoes

CHICKEN PARMESAN

Sautéed Chicken Breast with our House Tomato Sauce and Mozzarella Cheese. Served with side of Fettuccini Alfredo, Fresh Vegetables and Garlic Bread

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.

OVEN-ROASTED TURKEY BREAST

Served open-faced with Mashed Potatoes Savory Turkey Gravy, and Garden Fresh Vegetable

SLOW COOKED BEEF POT ROAST

Served open-faced with Real Mashed Potatoes Rich Beef Gravy, and Fresh Vegetables.

CHEF'S SOUP CHOICES

(additional charge per person)

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

DESSERTS

(additional charge per person)

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

LUNCH — 11 a.m.-2 p.m.

PLATED LUNCHEONS

All plated lunches include freshly baked Bread, Butter, Coffee and Tea. Up to two entree choices may be selected, the highest price prevails, guaranteed number of each entree is expected 72 hours prior to event.

SALADS

All Salads are served with freshly baked Bread, Butter, Coffee and Tea

THE LODGE CHEF SALAD

A hearty offering of Turkey, Ham, Cheese, Tomatoes, Red Onions, Sliced Egg, Crumbled Bacon and fresh Lodge-baked homemade Croutons served with your choice of Dressing

GRILLED CHICKEN CAESAR SALAD

Fresh Cut Romaine Hearts tossed with our Caesar dressing topped with Romano Cheese and Grilled Chicken

MEDITERRANEAN SALAD

Spring Mix tossed in Thyme Vinaigrette topped with Marinated Shrimp Roasted Red Pepper Green Olives, Cashews and Feta Cheese

COUNTRY CHICKEN SALAD

A blend of Iceberg and Romaine Lettuce topped with Bacon, diced Tomatoes, Shredded Cheddar Cheese, Fried Chicken Tenders served with our own Honey Mustard Dressing

LUNCH BUFFETS

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

All buffets served with freshly baked Bread, Butter, Coffee and Tea

A DAY AT THE DELI

Deli Display

(Includes all of the following)

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

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

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:

An eighteen percent (18%) service charge and a nine percent (9%) 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.

HORS D'OEUVRES / BREAKS / BEVERAGES

BEVERAGE SERVICE

Host 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

Cash Bar

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

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 \$300.00 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
 Glenfiddich
 Patron
 Courvoisier
 Disaronno
 Kahlua
 Bailey's
 Peach Tree

Half Barrels

Domestic
 Imported
 Handcrafted Selections

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.

LUNCH — 11 a.m.-2 p.m.

THEMED LUNCHEON BUFFETS

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

All buffets served with freshly baked Bread, Butter, Coffee and Tea

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

MAMA MIA

Caesar Salad with shredded Parmesan
 and homemade Croutons
 Roma Tomatoes, Fresh Mozzarella and Red Onion
 topped with Balsamic Vinaigrette
 Penne Pasta served with
 House Red Sauce and Alfredo Sauce
 Italian Sausage with Peppers and Onion
 Chicken Parmesan
 Garlic Bread Sticks
 Classic Tiramisu
 (Add Pasta station with Chef additional charge per person)
 (Add a Frozen Cappuccino Bar additional charge 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

CAMPFIRE BARBECUE

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

A DAY IN THE PARK

Fresh Vegetable Display
 Hamburgers
 Hot Dogs
 Hot Dog and Hamburger Buns
 Corn Dogs
 Marinated Grilled Chicken
 Lettuce, Tomatoes, Onion
 Pickles, Mayonnaise, Mustard, Ketchup
 Assorted Cheeses
 Potato Salad
 Baked Beans
 Chips and Pretzels
 Fresh Seasonal Cut Fruit
 Assorted Cookies and Ice Cream Sandwiches

LUNCH — 11 a.m.-2 p.m.

LUNCH BUFFETS

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

GREAT BUFFALO BUFFET

Buffet served with freshly baked Bread, Butter, Coffee and Tea

Salads (Choose Two)

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

Entrées

- 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

CLUB CROISSANT SANDWICH

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

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.

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.

THE EVERGREEN

Assortment of Roasted Vegetables with Boursin Cream Cheese in a Wrap. Served with Cheddar Pasta Salad, Cookie and Whole Fruit.

HORS D'OEUVRES / BREAKS / BEVERAGES

REFRESHMENT BREAKS

1-Hour Service

THE CUB

Freshly brewed Coffee, Tea and Iced Tea

PLAY BALL

Fresh Popped Popcorn
Soft Pretzels with Cheese and Mustard Sauces
Cracker Jacks
Mini Corn Dogs
Assorted Soft Drinks

COFFEE AND DONUTS

It's just that – Coffee and Donuts!

COOKIES, COOKIES, COOKIES

Assorted Fresh Baked Cookies, Coffee, Tea and Milk

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 Soft Drinks, Coffee and Tea

CHOCO-HOLIC

Double Fudge Brownies
Assorted Candy Bars
Assorted freshly baked Cookies
Assorted Soft Drinks, Coffee and Tea,

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 Soft Drinks
Bottled Water
Iced Tea
Coffee

Afternoon

Assorted freshly baked Cookies and Brownies
Assorted Soft Drinks
Bottled Water
Iced Tea and Coffee

GREAT WOLF LODGE MAKE-YOUR-BREAK SELECTIONS

Freshly brewed Coffee/Decaf.... per gallon	Assorted Muffins per dozen
Apple or Orange Juice per gallon	Assorted Mini Muffins..... per dozen
Bottled Water..... per bottle	Bagels and Cream Cheese..... per dozen
Hot Tea per bag	Assorted Candy Bars each
Bottled Milk each	Granola Bars each
Assorted Soft Drinks..... each	Ice Cream and Frozen Bars..... each
Assorted Fruit Yogurts each	Double Fudge Brownies per dozen
Whole Fruit each	Assorted fresh baked Cookies.... per dozen
Donuts and Danishes per dozen	Deluxe Mixed Nuts..... per pound

HORS D'OEUVRES / BREAKS / BEVERAGES

HORS D'OEUVRES

Butler Style Server \$25 per hour per attendant

HOT SELECTIONS

Barbecue or Swedish Meatballs
Golden Coconut Shrimp with an
Orange Horseradish Dipping Sauce

Vegetable Egg Rolls with
Dipping Sauce

Pot Stickers with Ginger Soy
Dipping Sauce

Chicken Tenders with BBQ
and Honey Dijon sauce

Buffalo or BBQ Glazed
Chicken Wings accompanied
by Blue Cheese Dressing

Crab Filled Mushroom Caps

Sausage Stuffed Mushroom Caps

Bacon Wrapped Water Chestnuts

Chicken Satay with Chili Peanut Sauce

Chicken Quesadillas
with Sour Cream and Salsa

Petite Crab Cakes

Assortment of Mini Quiche

Crab Rangoon
Cheddar Sausage and Brat Bites
with assorted Mustards

Crisp and Tender Calamari with
Cocktail Sause and Spicy Remoulade

Shaved Peppered Beef Tenderloin
with Bleu Cheese and Horseradish
on a Garlic Crouton

White Cheddar Cheese Nuggets
with Marinara Sauce

COLD SELECTIONS

Assorted Mini Sandwiches
(Ham, Turkey and Roast Beef)

Assorted Canapes

Beef Steak Tomatoes
and Fresh Mozzarella with
Balsamic Syrup

Whole side of Salmon Gravlox
with Traditional Garnish

Chilled Shrimp

Baby Shrimp and Dill Cream
Cheese on a Toast Point

Cucumber Rondelles
filled with Crab Salad

Asparagus Spears wrapped in Prosciutto

Assorted Cheese, Crackers
and Fruit Display

Fresh Vegetable Display
with Herb Dip
(20 person minimum)

Fresh Fruit Display
with Dip
(20 person minimum)

Bone in Baby Lamb Chops with
Minted Apple Chutney

Tortilla Chips with Salsa,
Pretzels and Honey Mustard Dip
or Potato Chips and Onion Dip

SWEETS

Chocolate Dipped Strawberries

Petit Fours

Assorted Mini Cheesecakes
and Tartlets

DINNER

PLATED DINNERS

All plated dinners include freshly baked Bread, Butter, Coffee and Tea. Up to two entree choices may be selected, the highest price prevails, guaranteed number of each entree is expected 72 hours prior to event.

ENTRÉES

(Choose One)

12 oz. Slow-roasted Prime Rib
with Rosemary Au Jus

(This item me be selected if
100 guests or less)

12 oz Char Grilled New York Strip
with Julienned Roasted Peppers

8 oz Black Pepper Encrusted Filet
of Beef with Roasted Shallots

4 oz Petite Filet Mignon and Pan-seared
Crab Cakes with Spicy Remoulade

10 oz Grilled Frenched Pork Chops
with Rosemary Infused
Creole Mustard Sauce

Grilled Frenched Chicken Breast
with a Tarragon Butter Sauce

Wild Mushroom stuffed Quail
with Balsamic Syrup

8 oz Halibut with an Herb Crust
and a Citrus Beurre Blanc

Pan-fried Walleye
with a Leek Cream Sauce

4 oz Filet and Lobster
with Drawn Butter
(Seasonal Pricing)

Jumbo Grilled Shrimp with
Lemon Butter Sauce

4 oz Filet and Roasted Chicken Breast
with Wild Mushroom Cream Sauce

4 oz Filet and Jumbo Grilled Shrimp
with a Sundried Tomato Butter

Southern Fried Buttermilk
Boneless Chicken Breast

8 oz Pan-seared Alaskan Salmon
with a Soy and Ginger Glaze

Whole Fresh Maine Lobster
with Drawn Butter
(Seasonal Pricing)

Slow-roasted Turkey Breast
with Cranberry Stuffing

STARTERS

(additional charge per person)

Baked French Onion Soup
Chef's Soup du Jour
Shrimp Bisque

Creamy Wild Mushroom Soup

Fresh Mozzarella Cheese and
Vine Red Ripened Tomatoes
with Balsamic Vinaigrette

Traditional Shrimp Cocktail
(additional charge 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

(additional charge per person)

Cherry, Peach or Apple Cobbler
with Bourbon Vanilla Sauce

Bananas Foster al a mode
(Maximum 100 people)

Cherries Jubilee al a mode
(Maximum 100 people)

Cheesecake with
Fresh Strawberries and Cream

Double Chocolate Brownie
Strawberry Shortcake

Bread Pudding with Vanilla
Bean Sauce

Raspberry Sherbet with Grand
Marnier Drunken Berries

DINNER

THEMED DINNER BUFFETS

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

THE TRADITIONAL MIDWESTERN BUFFET

Mixed Greens with all the Fixin's
Potato Salad, Coleslaw

Choice of Beer Batter Dipped Atlantic Cod or Fried Perch
with Lemon and Tarter 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 Bread

Cheesecake with Fruit Topping, Assorted Cookies
Coffee and Tea

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 Bread and Corn Muffins

Strawberry Shortcake
Coffee and Tea

NORTHWOODS COOKOUT

Mixed Greens with all the Fixin's
Potato Salad and Coleslaw

Fresh Seasonal Cut Fruit
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
Choice of Corn on the Cob or Seasonal Vegetable
Molasses Baked Beans
Fresh Baked Bread

Apple Pie with Vanilla Ice Cream and
Cinnamon Whipped Cream
Coffee and Tea

PIZZA PARTY

Mixed Greens with all the Fixin's
A Grand Array of Traditional and Specialty Pizzas

Penne Pasta with Marinara
Garlic Bread

Fresh Seasonal Sliced Fruit
Assorted Cookies
Coffee and Tea

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 or Egg Drop Soup

Steamed and Fried Rice
Egg Rolls

Banana Rice Pudding
Fortune Cookies

Coffee, Tea and Green Tea

GREAT WOLF FIELD AND STREAM

Tossed Salad with all the Fixin's
Dilled Potato Salad

Coleslaw and Corn Relish
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
Freshly baked Bread and Butter

Strawberry Shortcake
Chocolate Fudge Brownies
Coffee and Tea

DINNER

THEMED DINNER BUFFETS

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

THE GREAT LODGE BUFFET

Buffet served with freshly baked Bread, Butter, Coffee and Tea

ENTRÉES

Includes Rolls and Butter

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
(additional charge per person)

Chef Carved Prime Rib with
Natural Jus
(additional charge per person)

(additional attendant fee applies
for carving stations)

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 Coleslaw
Steamed Jumbo Shrimp Cocktail

Display (additional charge 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 Sautéed
Mushrooms

Glazed Baby Carrots
Sautéed 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
Seasonal Pies

Double Chocolate Cake
Chocolate Bread Pudding

Cheesecake
Brownies

Assorted Cookies

Build your own Sundae Bar
(additional charge per person)