

BREAKFAST

CONTINENTAL BREAKFASTS

1-Hour Service

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

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

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

BREAKFAST BUFFETS

1-Hour Service. Minimum of 20 Adults (Minimum will be charged for below minimum)

Pricing available for children under 10.

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
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 Sticks with Maple Syrup
Fresh Homemade Corned Beef Hash
Sausage Gravy with Buttermilk Biscuits
Eggs Benedict
Breakfast Quiche
Maple Glazed Ham
Chef Prepared Omelet Station

LUNCH

PLATED LUNCHEONS

All plated luncheons come with Coffee, Tea and Lemonade. Up to two Entrée choices may be selected.

SANDWICHES

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

Tuscan Chicken Sandwich

Char-Grilled Chicken Breast Schmearred with Roasted Red Pepper Pesto and topped with Fresh Mozzarella, Fresh Basil and Diced Roma Tomatoes,
Served on a Herb Focaccia Roll

Club Wrap Sandwich

Roasted Turkey Club with Hickory Smoked Bacon, Cheddar Cheese, Lettuce, Tomato and Sweet Red Onions, served in an Herb Wrap with Pesto Mayonnaise

Baked Italian Sandwich

Genoa Salami, Ham, Garlic Bologna, Pepperoni, Shredded Lettuce, Diced Tomatoes, Black Olives and Provolone Cheese with Italian Dressing on Ciabatta Bread

French Dip Sandwich

Shaved Prime Rib with Carmelized Onions and Melted Provolone Cheese, served with Au Jus

SALADS

Served with Fresh Rolls, Butter, Coffee, Tea and Lemonade.

The Lodge Chef Salad

A hearty offering of Turkey, Ham, Cheese, Tomatoes, Red Onions, Sliced Egg, Crumbled Bacon and Lodge-Baked Croutons,
Served with your choice of Dressing

Chicken and Greens Salad

Southern Fried Chicken Tenders piled high atop Mixed Greens with Egg, Tomatoes, Red Onion, Cheddar Cheese, Hickory Smoked Bacon, Croutons and Honey Mustard Dressing

Grilled Chicken Caesar Salad

Fresh Cut Romaine Hearts tossed with our Caesar dressing topped with Romano Cheese, Grilled Chicken, and Lodge-Baked Croutons

LUNCHEON SELECTIONS

All selections include Mixed Greens, Fresh Rolls, Butter, Coffee, Tea and Lemonade.

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

For a heartier meal, select a soup and/or a dessert (Additional)

Chef's Soup Choices

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

Desserts

Apple Crisp
Cherry Cobbler
Carrot Cake
Double Chocolate Cake
Brownies

LUNCH

THEMED LUNCHEON BUFFETS

1-Hour Service. Minimum of 25 Adults (Minimum will be charged for below minimum)

All buffets served with Coffee, Tea and Lemonade.

Pricing available for children under 10. Additional Charge for Assorted Sodas.

GREAT WOLF PIZZA BUFFET

Mixed Greens with Assorted Dressings
Variety of Pizzas (1-2 toppings)
Bread Sticks with Marinara Sauce
Lodge-Baked Cookies

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
Margarita Bar (Additional)

MAMA MIA

Caesar Salad with shredded Parmesan
and Lodge-Baked 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

ASIAN EXPRESS

Tangy Ginger Salad
Pork Stir Fry with Teriyaki Sauce
Sweet and Sour Chicken
Egg Drop Soup
Steamed and Fried Rice
Vegetable Egg Roll
Fortune Cookies
Coffee, Iced Tea, Lemonade and Green Tea

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
Apple Crisp

A DAY IN THE PARK

Fresh Vegetable Display
Hamburgers
Hot Dogs
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

GREAT WOLF LUAU

Fresh Seasonal Fruits
Hawaiian Macaroni Salad (or) Aloha Coleslaw
Kaloke and 'Uala
Chicken Long Rice Soup
Chicken Char Siu
Kalua Pig
Pineapple Upside down Cake
Coffee, Tea and Punch
Lomi Lomi Salmon
(Additional)
Chef Carved Hawaiian Prime Rib
(Additional)

LUNCH

LUNCHEON BUFFETS

1-Hour Service. Minimum of 15 Adults (Minimum will be charged for below minimum)

All buffets served with Fresh Rolls, Butter, Coffee, Tea and Lemonade.

Pricing available for children under 10. Additional Charge for Assorted Sodas.

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

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

Chef's Soup Choices

(Choose One)

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

Delicious Desserts

(Choose One)

Cherry Cobbler
Brownies
Assorted Cookies
Apple Crisp
Peach Cobbler
Chocolate Cake

GREAT BUFFALO BUFFET

Entrées

(Choose up to Three)

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

Salads

(Choose Two)

Mixed Seasonal Greens
Red Bliss Potato Salad
Coleslaw
Tri-Colored Rotini Salad
Fruit Salad

Delicious Desserts

(Choose One)

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

LUNCH

BOX LUNCHES

Boxed Lunches include Bottled Water (or) Soda
Cub Boxed Lunch includes Milk

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 an Herb Tortilla with an Herb Cream Cheese.
Served with Potato Chips, Cookie and Whole Fruit

THE EVERGREEN

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

DELI SANDWICH

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

CUB BOXED LUNCH

Smuckers Uncrustable
Carrot Sticks
Applesauce Cup
Teddy Grahams

DINNER

PLATED DINNERS

All plated dinners include Fresh Rolls, Butter, Coffee, Tea and Lemonade.
Up to two entrée choices may be selected. Maximum of 65 Guests.

ENTRÉES

(Choose One)

- | | | |
|---|--|---|
| 12 oz. Slow-roasted Prime Rib
with Rosemary Au Jus | 8 oz. Halibut with an Herb Crust
and a Citrus Beurre Blanc | 4 oz. Filet and Grilled Shrimp
with a Sundried Tomato Butter |
| 12 oz. Char-grilled New York Strip
with Julienne Roasted Peppers | Pan-fried Walleye
with a Leek Cream Sauce | Southern Fried Buttermilk
Boneless Chicken Breast |
| 8 oz. Black Pepper Encrusted Filet
of Beef with Roasted Shallots | 4 oz. Filet and Lobster
with Drawn Butter | 8 oz. Pan-seared Alaskan Salmon
with a Soy and Ginger Glaze |
| Grilled Frenched Chicken Breast
with a Tarragon Butter Sauce | Jumbo Grilled Shrimp with
Lemon Butter Sauce | Whole Fresh Maine Lobster
with Drawn Butter |
| | 4 oz. Filet and Roasted Chicken Breast
with Wild Mushroom Cream Sauce | |
-

STARTERS

(additional charge per person)

- Chef's Soup du Jour
- Fresh Mozzarella Cheese and
Vine Red Ripened Tomatoes
with Balsamic Vinaigrette
- Traditional Shrimp Cocktail

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
- Caesar Salad

POTATOES AND SUCH

(Choose One)

- Baked Sweet Potato with
Cinnamon Butter
- Baked Potato with Sour Cream
- 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
- Cheesecake with Fresh Strawberries
and Cream
- Double Chocolate Brownie
- Strawberry Shortcake
- Bread Pudding with Vanilla Bean Sauce

DINNER

THEMED DINNER BUFFETS

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

Pricing available for children under 10.

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 Dinner Rolls
Cheesecake with Fruit Topping
Coffee, Tea and Lemonade

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 Dinner Rolls
Apple Pie with Vanilla Ice Cream and
Whipped Cream
Coffee, Tea and Lemonade

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 Dinner Rolls and Corn Muffins
Strawberry Shortcake
Coffee, Tea and Lemonade

GREAT WOLF FIELD AND STREAM

Tossed Salad with all the Fixin's
Dilled Red Bliss Potato Salad
Coleslaw
Char-Grilled New York Strip Steaks
Fried Lake Erie Perch
Maple Glazed Duck Breast
Garden Fresh Green Beans with Mushrooms
Baked Potato Bar with all the Fixin's
Freshly Baked Dinner Rolls
Strawberry Shortcake
Chocolate Fudge Brownies
Coffee, Tea and Lemonade

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 Lodge-Baked Cookies
Coffee, Tea and Lemonade

DINNER

DINNER BUFFETS

1-Hour Service. Minimum of 30 people (Minimum will be charged for below minimum)
Pricing available for children under 10.

THE GREAT LODGE BUFFET

Buffet served with Fresh Dinner Rolls, Butter, Coffee, Tea and Lemonade.
Additional charge for assorted sodas.

ENTRÉES

(Choose up to Three)

Pan-seared Atlantic Salmon
with Lemon Caper Butter

Batter Dipped Cod

Herb-roasted Chicken

Buttermilk Fried Chicken

Pan-seared Walleye

Vegetable Lasagna

Slow-roasted Turkey Breast
with Dressing

Oven-roasted Top Round
of Beef Au Jus

Molasses Glazed Ham

Roasted Pork Loin
with an Apple Jack Brandy Sauce

*Chef Carved Beef Tenderloin with
Horseradish Cream Sauce (Additional)*

*Chef Carved Prime Rib
with Natural Jus (Additional)*

SALADS AND SUCH

(Choose Two)

Mixed Greens with all the Fixin's

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

POTATOES AND VEGETABLES

(Choose Three)

Mashed Potatoes and Gravy

Baked Potato with all the Fixin's

Oven-roasted Red Skin Potatoes

Candied Sweet Potatoes

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

Double Chocolate Cake

Strawberry Shortcake

Cheesecake

Brownies

Assorted Cookies

*Build-your-own Sundae Bar
(Additional)*

HORS D'OEUVRES / BREAKS / BEVERAGES

HORS D'OEUVRES

HOT SELECTIONS

Priced per 100 pieces

- Barbecue or Swedish Meatballs
- Vegetable Egg Rolls with Dipping Sauce
- Pot Stickers with Ginger Soy Dipping Sauce
- Chicken Tenders with BBQ and Honey Dijon Sauce
- Soufflé Red Bliss Potatoes
- Buffalo or BBQ Glazed Chicken Wings accompanied by Blue Cheese Dressing
- Sausage Stuffed Mushroom Caps
- Bacon Wrapped Water Chestnuts
- Chicken Satay with Chili Peanut Sauce
- Chicken Quesadillas with Sour Cream and Salsa
- Petite Crab Cakes
- Shaved Peppered Beef Tenderloin with Bleu Cheese and Horseradish on a Garlic Crouton
- Cubbies – Lodge Signature Sliders
- Lamb Lollipops with Garlic Demi-glaze

COLD SELECTIONS

- Assorted Mini Sandwiches (Ham, Turkey and Roast Beef)
- Assorted Canapés
- Beef Steak Tomatoes and Fresh Mozzarella with Balsamic Syrup
- Traditional Shrimp Cocktail
- Baby Shrimp and Dill Cream Cheese on a Toast Point
- Assorted Cheese, Crackers and Fruit Display
- Vegetable Display with Herb Dip
- Fresh Fruit Display
- Tortilla Chips with Salsa, Pretzels with Honey Mustard Dip or Potato Chips with Onion Dip
- Cheese and Sausage Tray with Crackers

SWEETS

- Chocolate Dipped Strawberries
- Petit Fours
- Assorted Mini Cheesecakes and Tartlets

REFRESHMENT BREAKS

1-Hour Service

THE CUB

- Coffee, Tea, Herbal Tea, and Iced Tea
- Assorted Sodas & Bottled Water

COFFEE AND DONUTS

It's just that – Coffee and Donuts!

COOKIES, COOKIES, COOKIES

- Assorted Lodge-Baked Cookies
- Coffee, Tea, Milk and Assorted Sodas

TRAIL MIX

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

PLAY BALL

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

CHOCO-HOLIC

- Double Fudge Brownies
- Assorted Candy Bars
- Assorted Lodge-Baked Cookies
- Coffee, Tea, Milk and Bottled Water

HORS D'OEUVRES / BREAKS / BEVERAGES

REFRESHMENT BREAKS

1-Hour Service

ALL DAY BOTTOMLESS POT

Pre-Meeting

Chilled Assorted Juices
Assorted Pastries and Muffins
Coffee, Tea, Herbal Tea, and Iced Tea

Mid-Morning

Fresh Fruit
Granola Bars
Assorted Soft Drinks
Bottled Water
Iced Tea
Coffee

Afternoon

Assorted Lodge-Baked Cookies and Brownies
Assorted Soft Drinks
Bottled Water
Iced Tea and Coffee

GREAT WOLF LODGE MAKE-YOUR-BREAK SELECTIONS

à la carte

Freshly brewed Coffee/Decaf
Assorted Bottled Juices
Bottled Water
Hot Tea
Bottled Milk
Assorted Soft Drinks
Assorted Fruit Yogurts
Whole Fruit
Donuts and Danishes
Assorted Muffins
Bagels and Cream Cheese
Assorted Candy Bars
Granola Bars
Ice Cream and Frozen Bars
Double Fudge Brownies
Assorted Lodge-Baked Cookies
Deluxe Mixed Nuts
Tortilla Chips with Salsa
Pretzels & Honey Mustard Dip
Potato Chips & Dip

BEVERAGE SERVICE

A \$75.00 fee per bartender will be charged for the first two hours of bar service. Each additional hour will be charged at \$25.00 per hour. A second bartender will be required for parties with guaranteed counts of over 100 adults. If bar sales are \$250.00 or more, all bartender fees are waived.

HOST BAR

All drinks charged to a Master Account

CASH BAR

Guests pay individually for drinks

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

Call Brand Liquors

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

Premium Brands Liquors

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

Special Premium Liquors

Bacardi • Captain Morgan • Grey Goose
Bombay Sapphire • Crown Royal • Wild Turkey
Glennfiddich • 1800 • Courvoisier • Disaronno
Kahlua • Irish Cream • 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.

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, or credit card. All balances, with the exception of any on consumption charges, are due five (5) days in advance, based on final guaranteed number unless prior credit arrangements have been approved. All on consumption charges are due at conclusion of event, unless prior credit arrangements have been approved. If credit arrangements have been approved in advance, payment will be required within thirty (30) days after the event. Accounts remaining unpaid are subject to a one and one-half (1.5%) service charge per month.

TAXES/SERVICE CHARGES:

An eighteen percent (18%) service charge and a six and one-half percent (6.5%) 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 \$250 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 plated menus is 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 more than two 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.

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, it's ownership, management and staff must be listed as additional insured under the security company's liability insurance.

CONFERENCE AND CATERING POLICIES

GREAT WOLF LODGE CONFERENCE AND CATERING POLICIES

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 event 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 a standard selection of colored table linen and skirting. Additional colors and styles can be made available; cost will depend upon linen style and color.

SET UP:

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

FLORAL ARRANGEMENTS AND ICE SCULPTURES:

We will be pleased to coordinate the services of our preferred florist to create a particular floral theme, centerpieces or more extensive room arrangements.

Ask about our Chef Carved Ice Sculptures.

Any other decorations, such as banners, streamers or props can also be arranged with your Lodge Representative.

Additional Services

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.

TRANSPORTATION:

Your Lodge Representative can arrange Town Cars, Minivans or Limousine service for your special occasion and Airport Shuttle.

AUDIO VISUAL NEEDS:

Your Lodge Representative will be pleased to assist you in coordinating basic audio visual needs and is happy to recommend a preferred vendor for more extensive requests.

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.