



# BRIDGEWOOD RESORT HOTEL AND CONFERENCE CENTER

1000 CAMERON WAY NEENAH, WI 54956 920-720-8000



# PACKAGES

#### **BREAKFAST PASTRY | 149**

3 dozen pastries and donuts, 2 gallons of coffee, fruit juice

### COCKTAIL SANDWICH | 229 SERVES 25

Cocktail Sandwiches, vegetable tray, kettle chips, dip, condiments, 2 gallons punch or lemonade

# BRUNCH

# SUNRISE BUFFET | 16.99 PP

Egg, bacon, sausage, potato, pastry, muffin, juice, coffee, tea, milk

# CREATE-A-PLATE | ASK FOR PRICE

Create your own unique brunch plate. Ask associate for details.

\*Minimum 25 people. \$50 upcharge if under 25. All buffets served with coffee.

# LUNCH

# SOUP & SALAD BUFFET | 17.99 PP

Choice of soup, mixed green salad, grape tomatoes, tri-color carrots, fresh cucumbers, grilled chicken, seasonal toppings, Ranch, French, specialty dressing of the day, pasta salad, potato salad, fresh fruit tray, warm dinner rolls, assorted house-baked cookies, brownies, bars

#### HOT SANDWICH BUFFET | 19.99 PP

Choice of two: hot beef, roast turkey, smoked shredded BBQ pork, Sheboygan rolls, potato salad, coleslaw, pickles, pasta salad, fresh fruit bowl. cookies, brownies, bars

# SOUP & SANDWICH BUFFET | 20.99 PP

Soup du jour, sliced roast turkey, smoked ham, roast beef, assorted breads, pasta salad, potato salad, assorted Wisconsin cheeses, sliced tomatoes, onions, pickles, kettle chips, baked cookies, brownies. bars

CREATE-A-PLATE | ASK FOR PRICE create your own salad or sandwich plate.

# ALA CARTE

CROISSANT SANDWICH | 4.99

FRUIT YOGURT | 3.49

HEALTH & ENERGY BARS | 3.99

FRESH-CUT FRUIT | 44.99 SERVES 25

ASSORTED BAGELS | 25.99 DZ

BREAKFAST BURRITOS | 4.99

MIMOSAS | 30.00 PER PITCHER
BLOODY MARYS | 45.00 PER PITCHER
COFFEE | 27.99 PER GALLON
INFUSED WATER | 17.99
2 gallons, assorted flavors
SPARKLING WATER | 2.89



CHOOSE FROM OUR CUSTOMIZABLE BEVERAGE PACKAGES OR ALA CARTE.
BEVERAGE PACKAGES START AT TIME OF SOCIAL AND CONTINUE UNTIL
MIDNIGHT. MINIUMUM 100 PEOPLE REQUIRED FOR PACKAGES.

# PACKAGES

## RAIL MIXERS PLUS | 12.49 PP

Includes rail mixers, one type of domestic draft, and soft drinks

### WINE PLUS | 13.49 PP

Includes house wine, one type of domestic draft, and soft drinks

#### WINE & RAILS PLUS | 16.49 PP

Package includes rail brand cocktails, house wines, one type of domestic tap beer, soft drinks

#### GOLDEN | 23.99 PP

Package includes rail brand cocktails, call brand cocktails, house wines, one type of domestic beer, soft drinks

#### **PACKAGE ADD-ONS**

Add domestic beer | 1.59 PP Add Leinekugel beer | 1.99 PP (minimum 150 people) Add craft beer | 2.49 PP (minimum 150 people)

#### AGES:

11-20 YRS | 5.99 PP 3-10 YRS | 2.49 PP

# ALA CARTE

HALF BARREL DOMESTIC BEER | 295
SPECIALTY BEER | ASK FOR PRICE
QUARTER BARREL DOMESTIC | 185

DOMESTIC BEER | 4.50 BOTTLE

CRAFT/IMPORT BREW | 5.50 BOTTLE

HOUSE WINE | 7.50 GL | 27.99 BOTTLE

Cabernet, Chardonnay, Merlot, Pinot Grigio,

Moscato, Sauvignon Blanc, Pinot Noir

UPSCALE WINE | ASK FOR PRICE RAIL COCKTAILS | 5.00 GL

CALL COCKTAILS | 6.00 GL

PREMIER COCKTAILS | 7.00 GL

SOFT DRINKS | 2.50 GL BOTTLED WATER | 2.89

INFUSED WATER | 16.99 2 gallons, assorted flavors

#### COFFEE

Traditional Brewed | 27.99 per gallon Cold brewed | 28.99 per gallon Premier Service | 1.99 PP additional



# \*\*ALL ITEMS 50 PIECES UNLESS OTHERWISE NOTED. OPTIONAL BUTLER \$20 EACH PER HOUR.

# HOT

**VEGETARIAN SPRING ROLLS** | 85 Sweet chili dipping sauce

BBQ COCKTAIL FRANKS | 75 FOR 100

CRIMINI MUSHROOM CAPS | 115
Sausage or vegetarian

FLAKY SPINACH TRIANGLES | 95

SPINACH AND ARTICHOKE DIP | 103

BUFFALO CHICKEN DIP | 103

CURRIED CHICKEN SATAY | 107

TERIYAKI BEEF SATAY | 107

CRAB RANGOONS | 93

**ITALIAN SAUSAGE BITES | 85** 

HOT SLIDERS | 105

Choice of BBQ pulled pork, shredded chicken with gravy or shredded beef.

# COLD

ASSORTED COCKTAIL SANDWICHES | 125

CHEF'S CHOICE CANAPES | 93

SPINACH DIP & BACON FILO CUPS | 95

HAM ROLL-UPS | 99

MEDITERRANEAN PINWHEEL WRAPS | 85

SOUTHWEST PINWHEEL WRAPS | 85

TRIO DEVILED EGGS | 95

TOMATO CAPRESE SKEWERS | 95

MINI FRUIT KABOBS | 127

COLD SMOKED LOX SALMON BITES | 95

KETTLE CHIPS & ONION DIP | 51

**SERVES 25** 

MINI PRETZELS & BEER MUSTARD | 27

**SERVES 25** 



\*\*ALL ITEMS 50 PIECES UNLESS OTHERWISE NOTED. OPTIONAL BUTLER FOR PER PIECE ITEMS \$20 EACH PER HOUR.

# SIGNATURES

# DISPLAYS

MEATBALLS | 99 Swedish, BBQ or teriyaki

BRUSCHETTA STATION | 95
Tomato relish, parmesan cheese, crostini

BACON-WRAPPED GOAT CHEESE PEPPADEWS | 124

BACON-WRAPPED JUMBO SHRIMP | 231

BACON-WRAPPED WATER CHESTNUTS | 105

BACON-WRAPPED BRAT COINS | 110

SMOKED SALMON DISPLAY | 155

CHICKEN WINGS | 105
Ranch or bleu cheese dipping sauces

ANTIPASTO | 155 SERVES 50

Marinated vegetables, Italian meats, cheese

IMPORTED AND DOMESTIC
CHEESE & SAUSAGE DISPLAY | 199
SERVES 50

With assorted crackers

FRESH FRUIT DISPLAY | 153 SERVES 50 Seasonal fruit

FRESH VEGETABLE CRUDITE | 114
SERVES 50
With dill dip

TACO TRAY | 88 SERVES 50

CHAMPAGNE SHRIMP COCKTAIL 16-20 PER LB - MARKET PRICE 21-25 PER LB - MARKET PRICE

\*ADDITIONAL 20% SERVICE CHARGE AND 5% SALES TAX APPLIES



PLATED DINNERS INCLUDE MIXED GREEN SALAD, ROLLS & BUTTER, CHEF CHOICE POTATO OR RICE, SEASONAL VEGETABLE.

# BEEF & PORK

# HERB MARINATED BONELESS PORK CHOP\* | 23.99

Herb marinated pork chop, cranberry demi - GF

# CLASSIC DIJON PORK LOIN | 23.99

Bacon-wrapped loin, Dijon rosemary sauce - GF

# WHISKEY SMOKED BRISKET | 27.99

Whiskey BBQ sauce, french fried onions

### TENDERLOIN MEDALLIONS | 32.99

Tenderloin medallions, roasted shallot & rosemary demi glace - GF

#### FILET OF SIRLOIN | 26.99

Cognac demi glace - GF

#### GRILLED NEW YORK STRIP | 33.99

Grilled & marinated New York Strip, red wine demiglace - GF

# GRILLED CHIMICHURRI FLANK STEAK | 26.99

Grilled & sliced marinated flank steak, chimichurri sauce, roasted tomatoes - GF

# CHICKEN

# CHICKEN BREAST BRIDGEWOOD | 24.99

Smoked Gouda & wild rice, supreme sauce - GF

# DOOR COUNTY CHICKEN OLD FASHIONED | 23.99

Airline chicken breast, brandy & orange marinade, cherry bitter demi poulet - GF

### GRILLED CHICKEN CAPRESE | 24.99

Boneless chicken breast, roasted cherry tomatoes, mozzarella, basil, balsamic glaze - GF

#### CHICKEN PICCATA | 24.99

Boneless chicken breast, pesto, capers, lemon

### **ROAST CHICKEN | 24.99**

Half chicken, country stuffing, garlic mashed potatoes, gravy

\*\*Steaks are generally served medium to medium-rare. Consuming raw or undercooked animal foods may increase your risk of foodborne illness.

\*\* Two main entrees, a vegetarian selection and children's selection at menu price. Additional entrees \$2 add-on per plate



ALL PLATED DINNERS INCLUDE MIXED GREEN SALAD, ROLLS & BUTTER, CHEF CHOICE OF POTATO OR RICE, SEASONAL VEGETABLE.

# SEAFOOD

# BUTTER BAKED HADDOCK | 22.99 Butter, herbs - GF

# JUMBO SHRIMP CARBONARA | 27.99

Double smoked bacon, lemon, tomatoes, parmesan, carbonara cream served over pasta

# ORANGE OR HOISIN GLAZED SALMON | 26.99

Salmon fillet, choice of orange or hoisin glaze, scallions - GF

# CHILDREN

CHICKEN TENDERS & TOTS | 11.99

GRILLED CHEESE & TOTS | 11.99

GRILLED CHICKEN WITH MAC-N-CHEESE OR MASHED POTATOES | 11.99

ALL CHILDREN'S MEALS COME WITH CHEF'S CHOICE VEGETABLE

# VEGETARIAN

# STIR FRY | 20.99

Mixed vegetables, sesame seeds, stir fry sauce, ginger rice - Vegan

# RAINBOW TORTELLINI STUFFED PEPPER PRIMAVERA | 21.99

Roasted vegetables, tortellini, pesto Alfredo sauce, sweet bell pepper

### **ARTICHOKE PICCATA | 20.99**

Pasta, artichoke hearts, capers, parmesan, roasted cherry tomatoes, onion, lemon

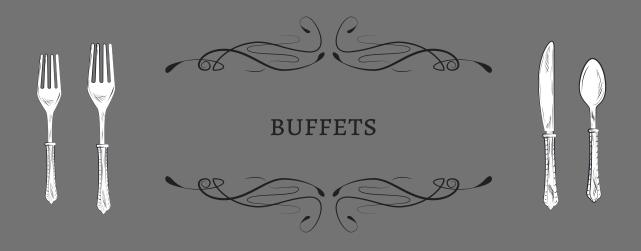
# GRILLED PORTABELLA MUSHROOM | 22.99

Portabella mushrooms, roasted red pepper, quinoa, feta, shallot cream, seasonal vegetable - GF

# MEDITERRANEAN STUFFED PEPPER | 20.99

Sweet bell pepper, quinoa, feta, tomatoes, herbs - GF

DUET ENTREES AVAILABLE.
SELECT TWO OF YOUR FAVORITE
ENTREES FOR ONE PLATE.
PRICING TO BE PROVIDED BY
YOUR SALES REPRESENTATIVE.



\*\*MINIMUM OF 25 PEOPLE. UPCHARGE OF \$50 FOR GROUPS UNDER 25.

# CLASSIC

#### THE BRIDGEWOOD BUFFET | 24.99 PP

Roasted chicken plus choice of one: sliced sirloin of beef, dark ale mustard ham, cabernet tenderloin tips, herb roasted pork loin or butter baked haddock. Vegetarian pasta salad, potato, seasonal hot vegetable, rolls

# THE CAMERON BUFFET | 27.99 PP

Choice of two: sliced sirloin of beef, tenderloin tips bordelaise, herb roasted chicken, herb rubbed pork loin, chicken breast Bridgewood, orange glazed salmon or baked haddock. Salad, dressing, whole smoked salmon, pasta salad, seasonal vegetable, potato, rice, rolls

#### LAND, SEA & AIR BUFFET | 32.99 PP

Sliced tenderloin, roasted chicken, butter baked haddock, salad, dressings, potato salad, pasta salad, whole smoked salmon display, potato, rice, seasonal vegetable, rolls | 50 person min.

# THEMED

### THE ITALIAN BUFFET | 24.99 PP

Chicken piccata, meat lasagna, cheese tortellini with pesto cream, salad, tomato cucumber and feta insalata, chef's choice vegetable, garlic bread

#### TAILGATER BUFFET | 24.99 PP

Burgers, brats, brioche buns, potato chips, beer baked beans, potato salad, coleslaw, deviled eggs, local cheese curds

### WESTERN BUFFET | 26.99 PP

BBQ baby back ribs, smoked brisket, herb roasted chicken, Tex-Mex corn, coleslaw, baked beans, cheesy hash browns, corn bread

#### WISCONSIN FISH FRY BUFFET | 25.99 PP

Fried perch, baked haddock, coleslaw, rosemary potatoes, vegetables, buttered rye bread, drawn butter, lemon wedges, tartar sauce

ADD ON CARVING STATION! CHOICE OF: GARLIC HERB TURKEY, ALE MUSTARD HAM, BROWN SUGAR MAPLE PORKLOIN, SMOKED BEEF BRISKET | 5.00 PP

ADDITIONAL PROTEIN OR SALAD OPTION TO ANY BUFFET | 2.99 PP



HOUSE SALAD OR CAESAR SALAD AND ROLLS WITH BUTTER INCLUDED.

ADULTS 26.99 PP | KIDS(10-3) 13.99 PP

# ENTREES

CHOOSE TWO

### **BEEF**

Tenderloin Medallions Tenderloin Tips Smoked BBQ Brisket

#### **POULTRY**

Roasted Chicken Chicken Piccata Chicken Marsala Roast Turkey

#### PORK

Grilled Pork Chop Garlic Herb Pork Loin Bacon Wrapped Pork Loin

#### **FISH**

Haddock Beer Battered Cod Orange or Hoison Glazed Salmon

#### **VEGETARIAN**

Roasted Vegetable Tortellini Primavera Grilled Stuffed Portabella Mushroom

# ACCOMPANIMENTS

### STARCH | CHOOSE TWO

Garlic Mashed Potatoes Herb Roasted Potatoes Wild Rice Pilaf Creamy Potato Salad Italian Pasta Salad Country Stuffing Risotto

#### VEGETABLE | CHOOSE ONE

Green Beans
Maple Glazed Carrots
Lemon Broccoli
Sweet Corn
Seasonal Medley
Coleslaw
Root Vegetable

\*ADD THIRD ENTREE OR ADDITIONAL SIDE | 2.99 PP

#### PREMIER UPGRADE SUBSTITIONS | 2.00 PP

PROTEIN: Sirloin Filet with Red Wine Demi-glace, Chicken Caprese, Orange or Hoisin Glazed Salmon,

**SIDES**: Gourmet Mac and Cheese, Loaded Mashed Potato, Cheesy Hashbrowns, Wild Mushroom Risotto, Gnocchi in Saged Brown Butter, Brussel Sprouts, Asparagus, Broccolini



A MORE CASUAL AND FUN DINING STYLE WITH STATIONS SET UP AROUND THE ROOM. BEST SUITED FOR WEDDINGS OF 100-250.

90 MINUTES MAXIMUM.

# PACKAGES

#### SILVER | 26.99 PP

CHOICE OF 5:

Vegetable crudité display Chips with house-made salsa

Pretzels with brew pub mustard

Mixed nuts

Chicken wings

Cheese & sausage display with

crackers

Flatbread pizza bites

Watermelon feta cubes

# GOLD | 31.99

CHOICE OF 7:

Vegetable crudité display Taco dip with tortilla chips

Chicken satay with sesame

peanut sauce

Swedish meatballs

Fresh fruit display

Cheese & sausage display

Deviled eggs

Pulled pork Sliders Hummus with pita

#### **PLATINUM | 38.99**

CHOICE OF 9:

Imported cheese & sausage display

Assorted canapes

Assorted stuffed mushroom caps

Trio of deviled eggs

Fresh fruit display with yogurt dip

Swedish meatballs

Vegetable crudité display

Chicken or beef satay

Falafel balls with tzatziki sauce Fried chicken & biscuit sliders

# \*ACTION STATIONS

(CHOOSE ONE)

Baked potato loading station Pasta station

Mashed-potini bar Walking taco bar

Loaded salad station

# \*CARVING STATIONS

(CHOOSE ONE)

Garlic herb roasted turkey

Brown sugar maple pork loin

Smoked beef brisket

Dark ale glazed ham

Sliced tenderloin

Slow roasted prime rib | Ask sales for pricing

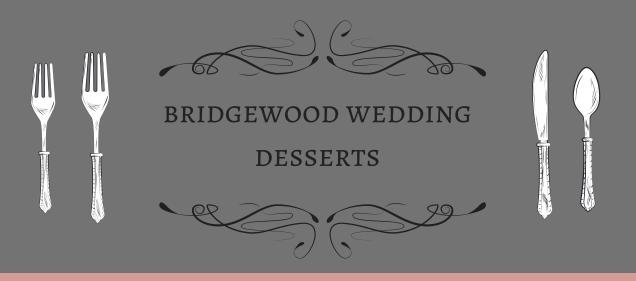
\*ADDITIONAL FEE OF \$50 PER HOUR PER CHEF APPLIES FOR CARVING STATIONS.

ADD-ONS

**STARCH | 2.99 PP** 

VEGETABLE | 2.99 PP

MIXED GREENS WITH ASSORTED TOPPINGS | 2.99 PP



# CUSTOMIZE YOUR OWN ASSORTED DESSERT DISPLAY AND MORE!

# CAKES

6" round(serves 10) | 30 9" round(serves 30) | 90 12" round(serves 70) | 180 Half sheet(serves 40) | 70 Full sheet(serves 80) | 120 \*White piping included on tiered cakes

# CUPCAKES

50 unfilled | 125 50 filled | 150 -includes sugar crystal topping

# 9"CHEESECAKES

New York Style, Oreo, Turtle, Strawberry, Raspberry | 32

# DISPLAYS

CHOOSE 2 | 3.99 PP CHOOSE 4 | 6.99 PP

- Brownies, bars
- Cookies
- " Carrot cake
- "Chocolate covered mini cream puffs
- " Rice Krispy bars (Gluten Free)
- " Mini éclairs
- " Mini cheesecakes
- " Petit fours
- "Chocolate truffles(Gluten Free)

# RECEIVE A FREE 6" COUPLE'S CAKE WITH ANY DESSERT DISPLAY PURCHASE

\*Minimum 50 guests for displays

\*\*Ask representative for current cake flavors and frosting type options.

# DONUTS

#### ASSORTED BAKED DONUTS | 20.99 DZ

Choose from icing and filling flavors. Ask representative for current options.

# COFFEE

#### COFFEE | 27.99 PER GALLON

### PREMIER COFFEE SERVICE | +1.99 PP

Chocolate shavings, sugar cubes, barrista stcks, cinnamon sticks and more. Add this service to your coffee order. (Coffee 26.99 per gallon)

\*Additional 20% service charge and 5% sales tax applies.



# DON'T GO HUNGRY...ORDER FROM THIS SELECTION OR MAKE A SPECIAL REQUEST.

# SNACKS

### HOT SLIDERS | 103

Choice of BBQ pulled pork, shredded chicken with gravy or shredded beef.

CHICKEN WINGS | 105 FOR 50 Buffalo, BBQ, teriyaki, PB&J

SALSA & CHIPS | 25 SERVES 25

NACHOS | 25 SERVES 25

POPCORN | 19.49 SERVES 25

MINI PRETZELS | 27 SERVES 25

BRIDGEWOOD SNACK MIX | 17.99 PER 2 LBS

KETTLE CHIPS & DIP | 51 SERVES 25

THEMED STATIONS | ASK FOR PRICE

Ball park station, Dairyland station or action station

# FONDUE

# SMORES CHOCOLATE FONDUE | 299

Strawberries, pineapple, marshmallows, pretzels, graham crackers

#### CLASSIC CHEESE FONDUE | 299

Gruyere white wine fondue, bread, tortilla chips, pretzels, vegetables

# PIZZA

CHEESE | 16.99

PEPPERONI OR SAUSAGE | 18.99

GRILLED VEGGIE | 19.99

MARGHERITA | 20.99

SAUSAGE & PEPPERONI | 20.99

SMOKEHOUSE BBQ | 21.99

Chicken, double smoked bacon, hickory smoked barbecue, provolone, mozzarella blend, onions, bell peppers

#### WISCO SPECIAL | 22.99

Wisconsin brats, local aged cheddar and sweet peppadew peppers

#### THE MEAT LOVERS | 22.99

Local provolone, mozzarella blend, Italian sausage, pepperoni, ham

- \*Add meat | 2 per topping
- \*Add vegetable | 1 per topping
- \*All pizzas are 12" house-made
- \*Can substitute for 10" Gluten Free crust upon request

# BANQUET POLICIES

#### FOOD MINIMUM:

A food sales minimum is required to reserve the Marquette Ballroom or Wisconsin Room. This amount constitutes the minimum amount spent on food during the event and excludes bar charges, service charges and tax. If the food minimum is not met, the difference between actual food revenues and the minimum will be due.

#### FOOD AND BEVERAGE LAWS:

The sale and service or alcoholic beverages are regulated by the Wisconsin State Liquor Commission. As a licensee, the Best Western PREMIER Hotel & Convention Center is responsible for the administration of these regulations. It is our policy; therefore, that liquor cannot be brought into function room from outside resources (Wis. State 125.32 (6)).

Alcoholic beverages will be dispensed by a licensed bartender at all functions. Everyone consuming alcoholic beverages must be of legal drinking age.

No food may be allowed in any function room of the hotel from outside sources according to Wisconsin Administrative code (DH & SS, Section 196.07). The only exception is the wedding dessert that is purchased from a licensed vendor. Set up of wedding dessert is to be provided by vendor. For liability reasons, leftover food cannot be taken out of the function rooms or off the premises.

#### SERVICE CHARGE AND TAX:

A 22% service charge and 5% sales tax will be added to the final food and beverage items. The service charge is taxable by law in the state of Wisconsin.

#### MENU PRICE:

Menu selection, room set up and other wedding details must be submitted to your Event Manager six weeks prior to your wedding. The menu prices are our current rates and may be subject to change. Definite pricing will be confirmed 60 days prior to your wedding date. If you require special menus, our Event Manager will work with you in creating a special menu.

edition: 5-16-23