

Wedding MENU

BRIDGEWOOD
RESORT HOTEL
&
CONFERENCE CENTER

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

bridgewoodweddings.com



BRIDGEWOOD RESORT HOTEL & CONFERENCE CENTER

Hors d'oeuvres

50 PIECES PER ORDER UNLESS OTHERWISE NOTED

HOT

VEGETARIAN SPRING ROLLS SWEET CHILI DIPPING SAUCE	90
BBQ COCKTAIL FRANKS (75 PIECES)	100
CRIMINI MUSHROOM CAPS SAUSAGE OR VEGETARIAN	120
FLAKY SPINACH TRIANGLES	100
SPINACH & ARTICHOKE DIP	105
BUFFALO CHICKEN DIP	105
CHICKEN SATAY THAI PEANUT SAUCE	110
TERIYAKI BEEF SATAY	110
CRAB RANGOONS SWEET CHILI SAUCE	125
ITALIAN SAUSAGE BITES MARINARA SAUCE	115
HOT SLIDERS CHOICE OF ONE: BBQ, PULLED PORK, SHREDDED CHICKEN WITH GRAVY, SHREDDED BEEF	125

COLD

ASSORTED COCKTAIL SANDWICHES MAYO, MUSTARD	125
CHEF'S CHOICE CANAPES	95
SPINACH & BACON PYLLO CUPS	100
HAM ROLL-UPS	105
MEDITERRANEAN PINWHEEL WRAPS	85
SOUTHWEST PINWHEEL WRAPS	85
DEVEILED EGGS	100
TOMATO CAPRESE SKEWERS BALSAMIC GLAZE	100
MINI FRUIT KABOBS	140
COLD SMOKED LOX SALMON BITES	110
KETTLE CHIPS & DIP	75
MINI PRETZELS & BEER MUSTARD (SERVES 25)	30

ALL PRICES ARE SUBJECT TO 22% SERVICE CHARGE AND 5% SALES TAX. PRICES AND MENUS ARE SUBJECT TO CHANGE WITHOUT NOTICE. PLEASE SEE THE LAST PAGE FOR A COMPLETE LIST OF BANQUET POLICIES.

Hors d'oeuvre Signatures & Displays

SIGNATURES

DISPLAYS

50 PIECES PER ORDER UNLESS OTHERWISE NOTED

MEATBALLS SWEDISH, BBQ OR TERIYAKI	99	ANTIPASTO MARINATED VEGETABLES, ITALIAN MEATS, CHEESE	160
BRUSCHETTA TOMATO, PARMESAN CHEESE, CROSTINI, HERB TOPPING	100	CHEESE & SAUSAGE DOMESTIC & IMPORTED, ASSORTED CRACKERS	199
BACON-WRAPPED GOAT CHEESE PEPPADEWS	125	FRESH FRUIT DISPLAY SEASONAL FRESH FRUIT	160
BACON-WRAPPED WATER CHESTNUTS	105	FRESH VEGETABLE CRUDITE DILL DIP	120
BACON-WRAPPED BRAT COINS BREW PUB MUSTARD	110	TACO TRAY	99
CHAMPAGNE SHRIMP COCKTAIL (EACH)	2.50	SMOKED SALMON DISPLAY	160
ANTIPASTO SKEWERS	115		
CHICKEN WINGS MAXIMUM TWO CHOICES: BBQ, HOT, MILD, TERIYAKI RANCH OR BLEU CHEESE DIPPING SAUCES	110		

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Plated Entrees

PLATED ENTREES INCLUDE:

CHEF'S CHOICE POTATO OR RICE, SEASONAL VEGETABLE, MIXED GREEN SALAD, ROLLS & BUTTER

MAXIMUM OF TWO MAIN ENTREES

A VEGETARIAN & A CHILDRENS SELECTION MAY BE ADDED AT MENU PRICE | AN ADDITIONAL \$2 PER PLATE APPLIES TO ALL SELECTIONS

BEEF & PORK

HERB MARINATED SLICED PORK LOIN 25.99
CRANBERRY AND ROSEMARY GLAZE

CLASSIC DIJON PORK LOIN 25.99
DIJON ROSEMARY SAUCE - GF

WHISKEY SMOKED BRISKET 35.99
WHISKEY BBQ SAUCE, FRENCH FRIED ONIONS

TENDERLOIN MEDALLIONS 35.99
ROASTED SHALLOT & ROSEMARY GLAZE- GF

FILET OF SIRLOIN 31.99
COGNAC DEMI-GLACE - GF

GRILLED NEW YORK STRIP 36.99
GRILLED & MARINATED NEW YORK STRIP, RED WINE DEMI-GLACE - GF

CHICKEN

CHICKEN BREAST BRIDGEWOOD 26.99
SMOKED GOUDA, WILD RICE, SUPREME SAUCE - GF

DOOR COUNTY CHICKEN 26.99
BONELESS CHICKEN BREAST, BRANDY, CHERRY & ORANGE GLAZE

GRILLED CHICKEN CAPRESE 26.99
BONELESS CHICKEN BREAST, ROASTED TOMATOES, MOZZARELLA, BASIL, BALSAMIC GLAZE, ITALIAN SUPREME SAUCE - GF

CHICKEN PICCATA 26.99
BONELESS CHICKEN BREAST, PESTO, CAPERS, LEMON

3 PC ROASTED CHICKEN 26.99
COUNTRY STUFFING, GARLIC MASHED POTATOES, GRAVY

STEAKS ARE TYPICALLY SERVED MEDIUM TO MEDIUM-RARE.

CONSUMING RAW OR UNDERCOOKED ANIMAL PRODUCTS CAN RAISE THE RISK OF FOODBORNE ILLNESS.

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Plated Entrees

PLATED ENTREES INCLUDE:
CHEF'S CHOICE POTATO OR RICE, SEASONAL VEGETABLE, MIXED GREEN SALAD, ROLLS & BUTTER

SEAFOOD

- BUTTER BAKED HADDOCK** - GF 25.99
- JUMBO SHRIMP CARBONARA** 29.99
SMOKED BACON, LEMON, TOMATOES, PARMESAN,
CARBONARA CREAM SAUCE SERVED OVER PASTA
- CHILI CRUSTED SALMON** 28.99
SALMON FILLET, SWEET CHILI SEASONING - GF

KIDS MEALS

ALL CHILDREN'S MEALS INCLUDE CHEF'S CHOICE VEGETABLE

- CHICKEN TENDERS & TATER TOTS** 12.99
- GRILLED CHICKEN** 12.99
MASHED POTATOES

VEGETARIAN

- STIR FRY** 22.99
MIXED VEGETABLES, SESAME SEEDS,
STIR FRY SAUCE, GINGER RICE
- STUFFED PEPPER PRIMAVERA** 22.99
ROASTED VEGETABLES, TORTELLINI,
PESTO ALFREDO SAUCE, SWEET BELL PEPPER,
WILD RICE, SUNDRIED TOMATO
- ARTICHOKE PICCATA** 22.99
PASTA, ARTICHOKE HEARTS, CAPERS, PARMESAN,
ROASTED TOMATOES, ONION, LEMON
- STUFFED PORTABELLA MUSHROOM** 23.99
PORTABELLA MUSHROOM, ROASTED RED PEPPER,
QUINOA, FETA, SHALLOT CREAM - GF
- MEDITERRANEAN STUFFED PEPPER** 22.99
SWEET BELL PEPPER, QUINOA, FETA, TOMATOES - GF

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Buffets

90-MINUTE SERVICE | MINIMUM OF 25 GUESTS UNLESS OTHERWISE NOTED | LESS THAN 25 GUESTS INCUR A \$100 CHARGE
PLATED SALADS ARE AVAILABLE UPON REQUEST (EXCLUDES TAILGATER AND WI FISH FRY) | ADD 2.00 PER PERSON

CLASSIC

THE BRIDGEWOOD BUFFET 27.99

ROASTED CHICKEN PLUS CHOICE OF ONE ADDITIONAL ENTREE: SLICED SIRLOIN OF BEEF, DARK ALE GLAZED HAM, BEEF TENDERLOIN TIPS, HERB ROASTED PORK LOIN OR BUTTER BAKED HADDOCK. VEGETARIAN PASTA SALAD, 7-LAYER SALAD, CHEF'S CHOICE POTATO, SEASONAL VEGETABLE, ROLLS & BUTTER

THE CAMERON BUFFET 29.99

CHOICE OF TWO: SLICED SIRLOIN OF BEEF, BEEF TIPS BORDELAISE, HERB ROASTED CHICKEN, HERB RUBBED PORK LOIN, CHICKEN BREAST BRIDGEWOOD, CHILI CRUSTED SALMON OR BAKED HADDOCK, SMOKED SALMON, PASTA SALAD, SEASONAL VEGETABLE, CHEF'S CHOICE POTATO, RICE, COMPOSED SALAD, DRESSINGS, ROLLS & BUTTER

LAND, SEA & AIR BUFFET 34.99

SLICED BEEF TENDERLOIN, DOOR COUNTY CHICKEN, STUFFED ORANGE ROUGHY, POTATO SALAD, PASTA SALAD, SMOKED SALMON, CHEF'S CHOICE POTATO, RICE, SEASONAL VEGETABLE, TOSSED SALAD, DRESSINGS, ROLLS & BUTTER

THEMED

THE ITALIAN BUFFET 25.99

CHICKEN CAPRESE, MEAT LASAGNA, CHEESE TORTELLINI WITH BROCCOLI ALFREDO, CAESAR SALAD, TOMATO CUCUMBER & FETA INSALATA, CHEF'S CHOICE VEGETABLE, GARLIC BREAD

TAILGATER BUFFET 25.99

GRILLED BURGERS, WISCONSIN BRATS, POTATO CHIPS, BEER-BAKED BEANS, POTATO SALAD, COLESLAW, DEVILED EGGS, ASSORTED WISCONSIN CHEESES, SAUERKRAUT, CONDIMENTS, BRIOCHE BUNS
ADD CHEESE 2.00 PER PERSON

WESTERN BUFFET 28.99

BBQ BABY BACK RIBS, SMOKED BRISKET, HERB ROASTED CHICKEN, COWBOY CAVIAR, COLESLAW, SOUTHWESTERN 7-LAYER SALAD, BAKED BEANS, CHEESY HASH BROWNS, CORN BREAD

WISCONSIN FISH FRY BUFFET 27.99

FRIED PERCH, BAKED HADDOCK, COLESLAW, ROSEMARY POTATOES, SEASONAL VEGETABLE, DRAWN BUTTER, LEMON WEDGES, TARTAR SAUCE, BUTTERED RYE BREAD

CARVING STATION ADD-ON

CHOICE OF: GARLIC HERB TURKEY, MANGO PINEAPPLE GLAZED HAM, PORK LOIN, SMOKED BEEF BRISKET | 7.00 PER PERSON PER ITEM
HERBED PRIME RIB | 9.00 PER PERSON

90-MINUTE SERVICE | MINIMUM OF 25 GUESTS
CARVING STATIONS REQUIRE A CHEF ATTENDANT - \$50 PER HOUR, PER ATTENDANT
ROLLS & BUTTER, APPROPRIATE CONDIMENTS ARE INCLUDED

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Family Style Dinner

ADULTS 28.99 PER PERSON | KIDS (3-10) 15.99 PER PERSON

ROLLS & BUTTER INCLUDED

ENTREE | CHOOSE TWO

BEEF

TENDERLOIN MEDALLIONS (ADD 1.99 PER PERSON)

BEEF TIPS
SMOKED BBQ BRISKET
ROAST SIRLOIN

POULTRY

ROASTED CHICKEN
CHICKEN PICCATA
CHICKEN MARSALA
ROAST TURKEY

PORK

SLICED PORK LOIN
SWEET & SOUR PORK
BBQ PORK LOIN

FISH

HADDOCK
BEER BATTERED COD
CHILI CRUSTED SALMON

VEGETARIAN

ROASTED VEGETABLE TORTELLINI PRIMAVERA
GRILLED STUFFED PORTABELLA MUSHROOM

SALAD | CHOOSE ONE

HOUSE SALAD
CEASAR SALAD

STARCH | CHOOSE TWO

GARLIC MASHED POTATOES
HERB ROASTED POTATOES
WILD RICE PILAF
CREAMY POTATO SALAD
ITALIAN PASTA SALAD
COUNTRY STUFFING
WHITE RICE

VEGETABLE | CHOOSE ONE

GREEN BEANS
MAPLE GLAZED CARROTS
STEAMED BROCCOLI
SWEET CORN
SEASONAL MEDLEY
COLESLAW
ROOT VEGETABLE

PREMIER SIDE SUBSTITUTIONS

\$1.99 PER PERSON PER ITEM

GOURMET MAC & CHEESE
LOADED MASHED POTATOES
WILD MUSHROOM RISOTTO
BRUSSEL SPROUTS
ASPARAGUS
BROCCOLINI

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Resort Style Dinner

BEST SUITED FOR WEDDINGS OF 100-250 GUESTS

PACKAGES

90-MINUTE SERVICE

SILVER | 29.99 PER PERSON

VEGETABLE CRUDITÉ DISPLAY
PRETZELS WITH BREW PUB MUSTARD
CHICKEN WINGS
CHEESE & SAUSAGE DISPLAY
SWEDISH MEATBALLS
CHIPS WITH ONION DIP

GOLD | 34.99 PER PERSON

VEGETABLE CRUDITÉ DISPLAY
TACO DIP WITH TORTILLA CHIPS
SWEDISH MEATBALLS
FRESH FRUIT DISPLAY
CHEESE & SAUSAGE DISPLAY
DEVILED EGGS
PULLED PORK SLIDERS

PLATINUM | 42.99 PER PERSON

IMPORTED CHEESE & SAUSAGE DISPLAY
ASSORTED CANAPES
SAUSAGE STUFFED MUSHROOM CAPS
DEVILED EGGS
FRESH FRUIT DISPLAY
SWEDISH MEATBALLS
VEGETABLE CRUDITÉ DISPLAY
CHICKEN OR BEEF SATAY
CHICKEN WINGS

ACTION STATIONS | CHOOSE ONE

LOADED BAKED POTATO STATION
PASTA STATION
MASHED-POTINI BAR
WALKING TACO BAR
LOADED SALAD STATION
MIXED GREENS WITH ASSORTED TOPPINGS | 3.99 PER PERSON

CARVING STATIONS | CHOOSE ONE

ROASTED SIRLOIN
GARLIC HERB ROASTED TURKEY
HERB CRUSTED PORK LOIN
SMOKED BEEF BRISKET
DARK ALE GLAZED HAM
SLICED TENDERLOIN
SLOW ROASTED PRIME RIB | 9.00 PER PERSON

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Bridgewood Wedding Desserts

CAKES

HALF SHEET (SERVES 40) | 80
FULL SHEET (SERVES 80) | 130

DISPLAY

STANDARD | 3.99 PP

BARS
BROWNIES
COOKIES
MINI CREAM PUFFS

PREMIER | 6.99 PP

MINI ÉCLAIRS
MINI CHEESECAKES
PETIT FOURS
CHOCOLATE TRUFFLES (GLUTEN FREE)

COFFEE

COFFEE | 28.99 PER GALLON

PREMIER COFFEE SERVICE | ADD 2.99 PP
CHOCOLATE SHAVINGS, SUGAR CUBES, BARRISTA STICKS,
CINNAMON STICKS

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Late Night

SNACKS

ALL ITEMS SERVE 25 UNLESS OTHERWISE NOTED

HOT SLIDERS	125
CHOICE OF ONE: BBQ PULLED PORK, SHREDDED CHICKEN WITH GRAVY, SHREDDED BEEF	
CHICKEN WINGS (SERVES 50)	110
MAXIMUM TWO CHOICES: BBQ, HOT, MILD, OR TERIYAKI RANCH OR BLEU CHEESE DIPPING SAUCE	
POPCORN (SERVES 25)	30
QUESO, SALSA & CHIPS	75
MINI PRETZELS & BEER MUSTARD	50
BRIDGEWOOD SNACK MIX (2#)	30
KETTLE CHIPS & ONION DIP	75

FONDUE

FUDGE	349
STRAWBERRIES, PINEAPPLE, MARSHMALLOWS, PRETZELS, GRAHAM CRACKERS, RICE CRISPY TREATS, POUND CAKE	
CLASSIC CHEESE	349
GRUYERE WHITE WINE FONDUE, BREAD, VEGETABLES, BREAD, TORTILLA CHIPS & PRETZELS	

PIZZA

CHEESE	18.99
PEPPERONI OR SAUSAGE	20.99
GRILLED VEGGIE	19.99
MARGHERITA	21.99
SAUSAGE & PEPPERONI	21.99
SMOKEHOUSE BBQ	22.99
CHICKEN, DOUBLE SMOKED BACON, HICKORY SMOKED BARBECUE, PROVOLONE, MOZZARELLA BLEND, ONIONS, BELL PEPPERS	
WISCO SPECIAL	23.99
WISCONSIN BRATS, LOCAL AGED CHEDDAR, SAUERKRAUT	
THE MEAT LOVERS	23.99
LOCAL PROVOLONE, MOZZARELLA BLEND, ITALIAN SAUSAGE, BACON, PEPPERONI, HAM	

ADD MEAT | 2 PER TOPPING
ADD VEGETABLE | 1 PER TOPPING
ALL PIZZAS ARE 12" | SUBSTITUTE 10" GLUTEN FREE CRUST
UPON REQUEST

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Beverages

PACKAGES

BEVERAGE PACKAGES START AT TIME OF SOCIAL AND CONTINUE UNTIL MIDNIGHT
MINIMUM 100 PEOPLE REQUIRED FOR PACKAGES | ALL PRICES ARE PER PERSON

RAIL MIXERS PLUS 13.99

INCLUDES RAIL MIXERS, ONE TYPE OF DOMESTIC DRAFT,
AND SOFT DRINKS

WINE PLUS 14.99

INCLUDES HOUSE WINE, ONE TYPE OF DOMESTIC DRAFT,
AND SOFT DRINKS

WINE & RAILS PLUS 17.99

PACKAGE INCLUDES RAIL BRAND COCKTAILS, HOUSE
WINES, ONE TYPE OF DOMESTIC TAP BEER, SOFT DRINKS

GOLDEN 24.99

PACKAGE INCLUDES RAIL BRAND COCKTAILS, CALL
BRAND COCKTAILS, HOUSE WINES, ONE TYPE OF
DOMESTIC BEER, SOFT DRINKS

PACKAGE ADD-ONS

DOMESTIC BEER 1.69

MINIMUM 100 PEOPLE

CRAFT BEER 2.59

MINIMUM 100 PEOPLE

PACKAGE PRICING | UNDER 21

11-20 YRS 6.49

3-10 YRS 2.99

ALA CARTE

HALF-BARREL DOMESTIC BEER 350

QUARTER-BARREL DOMESTIC 220

DOMESTIC BOTTLED BEER 4.75

CRAFT/IMPORT BOTTLED BEER 5.75

HOUSE CHAMPAGNE 27.99

HOUSE WINE (7.50 GL PER BOTTLE) 27.99

CABERNET, CHARDONNAY, MERLOT, PINOT GRIGIO,
MOSCATO, SAUVIGNON BLANC, PINOT NOIR

RAIL COCKTAILS (PER GLASS) 5.25

CALL COCKTAILS (PER GLASS) 6.25

PREMIER COCKTAILS (PER GLASS) 7.25

SOFT DRINKS (PER GLASS) 2.50

BOTTLED WATER 2.99

INFUSED WATER (2 GALLONS) 17.99

ASSORTED FLAVORS

COFFEE 28.99

PREMIER SERVICE (PER PERSON) 2.99

CHOCOLATE SHAVINGS, SUGAR CUBES, BARRISTA STICKS,
CINNAMON STICKS

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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 of 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 & FINAL DETAILS

Menu selection, room set up and other wedding details must be submitted to your Event Manager no less than six weeks prior to the date of your wedding. The menu prices reflected in this document are current rates and may be subject to change. Pricing will be confirmed 60 days prior to your wedding date. Your Event Manager will be happy to accommodate custom menu requests (contingent on availability) and honor special dietary requests.