



Celebration on Wells *— Catering —*

Voted #1 Wedding Pick by the Knot
Featured in Town and Country Weddings

Banquet and Event Space Available

Just minutes from downtown
Lake Geneva and the beautiful lake

422 S. Wells Street
Lake Geneva, WI 53147

Phone: 262-248-2555

email: celebrationcatering@wi.twcbc.com

www.celebrationcatering.net

check us out on facebook

Celebration on Wells Venues

422 S. Wells Street Venue
Riviera Ballroom
The Cove of Lake Geneva Lake Shore Room
The Cove of Lake Geneva Promenade Ballroom
The Cove of Lake Geneva Seagull Room
The Cove of Lake Geneva Sand Piper Room
Bella Vista Suites The Lake Front Room
Bella Vista Suites The Bellini
Harbor Shores on Lake Geneva Pelican Bay Meeting Room
Harbor Shores on Lake Geneva "Moorings"
Harbor Shores on Lake Geneva Lighthouse Room
Harbor Shores on Lake Geneva "Board Room"
Gage Marine Cruise Line
Horticultural Hall
Chucks Lakeshore Inn * Lakeview Room
Delavan Lake Yacht Club
Mill Creek Hotel
Delavan Lake Resort
South Shore Club
Lake Como Clubhouse
Lake Geneva Lanes
Nautical Inn of Lake Geneva
Veterans Terrace at Echo Park
George Williams College *
Studio Winery
Concorde Centre located in Woodstock IL
Copperstone Inn located in Rockton IL
**Beverages only*

Celebration on Wells Preferred Vendors

Lake Geneva Cruise Line
Matt Mason Photography
LilyPots Florist
Treasure Hut Florist
Officiant Marcia Boyer
Vanishing Art Ice Sculptures
Dunn Lumber Just Ask Rental

Welcome To Celebration On Wells Catering

**Lake's Area Premier Caterer for more than twenty years
Voted "Best of Weddings" by the Knot.com
International Gala Award Winner
Winner of the "Best of Lake Geneva" Award
Featured in Town and Country Weddings**

Celebration on Wells is nestled in a picturesque setting just a few blocks from downtown Lake Geneva. Our kitchen is conveniently located just blocks from the Riviera Docks and the Downtown Business District. Our location allows us to provide the highest quality food and service to the Southern Lakes area.

Our experienced culinary staff has developed menu suggestions that will create culinary excitement at your special event. We guarantee the freshest and finest local ingredients. Menus are merely guidelines – we will gladly work with you to design a menu that's perfect for you.

Friendly, professional staff – from our experienced planners to our trained Carvers and Wait-staff – will be there to attend to your every need.

Our catering business is family-owned and operated doing business in the area for the past 20 years. We have catered for many national and local celebrities over the years.

Our Banquet and Party Facility Banquet and Event Space Available

The newly renovated and uniquely designed interior is spacious and comfortable. Our Banquet Facility boasts a charming fireplace, huge bar area, dance floor, vaulted ceilings and a large parking area. The space will accommodate receptions of up to 200.

Discounted Room Rental Rates are available November, January, February and March.

The Banquet and Event Facility is conveniently located just blocks from several Hotels, the Lake, and Downtown Lake Geneva.

Looking for a lakefront location see our Venue Page.

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Lake Geneva, WI 53147
Phone: (262) 248-2555
Website: celebrationcatering.net
Email: celebrationcatering@wi.twcbc.com
Be sure to check out our latest photos on Facebook.***

Bring in our competitors quote for a complimentary analysis

It will be our pleasure to help you plan your event.

Basic Breaks

- Fresh Brewed Coffee - Regular or Decaffeinated - Per Gallon \$27.95
- Hot Tea - Per Gallon \$27.95
- Iced Tea with Lemon - Per Gallon \$25.95
- Freshly Squeezed Orange, Cranberry or Grapefruit Juice - Per Gallon \$23.95
- Carafes of Local Dairy Milk \$12.95
- Lemonade - Per Gallon \$25.95
- Assortment of Breakfast Bakeries - Per Dozen \$27.95
- Assortment of Boatyard Bagels and Cream Cheese – Per Dozen \$27.95
- Sugar, Chocolate Chip or Peanut Butter Cookies - Per Dozen \$24.95
- Chocolate Walnut Brownies - Per Dozen \$24.95
- Assortment of Granola Bars - Per Dozen \$24.95
- Assorted Yogurt - \$2.00 each
- Individual Bags of Chips or Pretzels - \$2.00 each
- Bottles of Lipton Ice Tea - \$2.50 each*
- Soft Drinks - \$1.95 each*
- Bottled Spring Water - \$2.50 each*

Soft Drinks, Bottled Water, Ice Tea Offered By Consumption

For Additional Break Suggestions, Visit our Appetizer Section

Morning and Afternoon Break

School's Out

- Basket of Assorted Mini Candy Bars
- Twinkies and HoHos
- Individual Bags of Pretzels or Chips
- \$7.95 Per Person**

Cookies and Milk

- Ice Cold Milk
- Chocolate Chip Cookies
- Peanut Butter Cookies
- Sugar Cookies
- \$7.95 Per Person**

Easy Does It

- Fresh Sliced Seasonal Fruit and Berries
- Granola Bars
- Nuts
- Assorted Low-fat yogurt
- \$7.95 Per Person**

Poncho's Famous Tortilla Chips and Salsa

- Basket of Fresh, Homemade Tortilla Chips
- Pico de Gallo and Homemade Salsa
- Fresh Guacamole
- Accents of Green Onions and Cilantro
- \$7.95 Per Person**

Heart Healthy

- Assorted Whole Fresh Fruit
- Bran Muffins
- Granola Bars
- Banana and Zucchini Bread
- \$7.95 Per Person**

Take me out to the Ballpark

- Mini Franks in a Blanket
- Served with Classic Condiments
- Cracker Jack
- Salted in the Shell Peanuts
- Fresh Popped Popcorn
- \$7.95 Per Person**

For Beverages
Consider Soda, Bottled Water,
Milk or Ice Tea on Consumption
OR
Juice, Coffee, Tea (hot or cold)
By the Gallon

Continental Breakfast

The Lake Geneva

Assorted Chilled Juices
Presentation of Sliced Fresh Fruit and
Seasonal Berries
Assorted Breakfast Bakeries
Cream Cheese, Jams & Jellies
Fresh Ground Coffee & Assortment of English Teas
\$10.95 Per Person

A Healthy Appetite

Assorted Chilled Juices
Parfait of Seasonal Fresh Fruit with
Condiments of Granola & Honey Yogurt Dressing
A Selection of Whole grain Bagels and
Homemade Muffins
Assortment of English Teas
Fresh Ground Coffee
\$10.95 Per Person

Toast It

Assorted Chilled Juices
Presentation of Sliced Fresh Fruits
Toaster Station of English Muffins, Healthy Breads
And Bagels
Jams, Jellies, Butter, and Cream Cheese
Fresh Ground Coffee and an
Assortment of English Teas
\$10.95 Per Person

Suggested Additions

*Individual Boxes of Cereal With
Ice Cold Milk
at \$2.50 Each
Assortment of Individual Yogurt
\$2.00 each
Fresh Baked Individual Quiche
\$2.95 each*

Breakfast Buffets & Brunch

The Seagull Breakfast Buffet

Assorted Chilled Juice
Scrambled Eggs with Minced Parsley and
Accompaniments of:
Diced Tomato, Bell Peppers, Shredded Cheese
Crisp Bacon OR
Country Sausage Links
Sautéed Potatoes
Assorted Breakfast Bakeries
Jams and Jellies
Fresh Brewed Coffee and Hot Tea
(Minimum of 25 Guests)
\$17.95 Per Person

Buttons Bay Breakfast Buffet

Assorted Chilled Juices
Presentation of Seasonal Fresh Fruit
Assortment of Yogurt
Served with Granola
Toaster Station of:
Assorted Breads and English Muffins
Jams, Jellies, Butter
Scrambled Eggs with Chives
Crispy Local Bacon OR Sausage
Fresh Brewed Coffee and Hot Tea
(Minimum of 25 Guests)
\$17.95 Per Person

Omelet Station

Chef-made Omelets with Classic Condiments.
You may substitute an Omelet Station for the Egg
Entrée in the above buffets for an Additional
\$6.95 Per Person

One-Hour Bloody Mary Bar

Featuring Smirnoff Vodka
Celebration Bloody Mary Mix
Hot Sauce Assortment
Vegetable Garnishes
\$6.00 Per Person
**not available at all venues*

Suggested Addition

Mimosas: Add \$2.50 Per Person
**not available at all venues*

Plated Breakfast

The Three-Egg Omelet - Plated

Choose One Omelet

Wisconsin Cheese and Ham
Mushroom and Swiss
Spinach and Feta

Potatoes O'Brien
Fresh Fruit Garnish
Assorted Breakfast Bakeries
Jams and Jellies
Fresh Brewed Coffee and Tea
\$16.95 Per Person

Denver Scramble – Plated

Scrambled Eggs with Sautéed Onions,
Green Peppers, Ham, and
Diced Tomatoes

Sautéed Potatoes
Fresh Fruit Garnish
Assorted Breakfast Bakeries
Jams and Jellies
Fresh Brewed Coffee and Tea
\$16.95 Per Person

Black Point Steak and Eggs - Plated

Glass of Fresh-Squeezed Orange Juice
3-Egg Mushroom and Gruyere Omelet
Grilled Filet of Beef Tenderloin
Hollandaise Sauce
Fresh Baked Apple with Mint
Assorted Breakfast Bakeries
Jams and Jellies
Fresh Brewed Coffee and Tea
\$24.95 Per Person

Quiche and Fruit - Plated

Choose One Quiche

Ham and Gruyere Quiche
Or
Spinach and Feta Quiche

Mound of Fresh Fruit and Berries
On Baby Romaine Leaves
Assorted Breakfast Bakeries
Jams and Jellies
Fresh Brewed Coffee and Tea
\$16.95 Per Person

Suggested Additions

Chilled Juice

\$1.50 Per Person

Bowl of Fresh Fruit and Berries

\$2.00 Per Person

Assortment of Individual Yogurt

\$2.00 each

Bowl of Oatmeal

\$2.00 each

Mimosa

\$2.50 Per Person

**not available at all venues*

One-Hour Bloody Mary Bar

Featuring Smirnoff Vodka
Celebration Bloody Mary Mix
Hot Sauce Assortment
Vegetable Garnishes
\$6.00 Per Person

**not available at all venues*

Plated Lunch

Plated Caesar Salad with Grilled Meat

Romaine Lettuce, Homemade Croutons, Tossed with
Parmesan, Cracked Peppercorns, Sweet Red Onion

Choose One

Grilled Sirloin Strips
Grilled Chicken Strips

European Style Hard Rolls
Homemade Apple Squares
Fresh Brewed Coffee

\$16.95 Per Person

Plated Trio of Salads

Albacore Tuna Salad*

Grape Walnut Chicken Salad *

Pasta Primavera with Grilled Vegetables

***All Salads served in Bibb Lettuce Cups**

Freshly Baked Croissants

Strawberries and slice of Fresh Melon Garnish

Homemade Apple Cobbler

Fresh Brewed Coffee

\$16.95 Per Person

Plated Sliced Roast Loin Of Pork

Sliced Tomato and Cucumber Salad with

Bleu Cheese Dressing

Tender sliced Roast Loin of Pork

Oven Roasted New Potatoes

Fresh Seasonal Vegetables

Fresh Baked Breads

Apple Cobbler

Fresh Brewed Coffee

\$18.95 Per Person

Plated Sub Sandwich

Sandwich of Crusty Baguette and Roast Beef, Ham
and Roast Turkey Breast

Cheddar and Swiss Cheeses

Sliced Tomatoes, Lettuce, Pickles and

Assorted Condiments

Sliced Fresh Fruit

Potato Salad

Creamy Coleslaw or Homemade Potato Salad

Home Baked Cookies

Fresh Brewed Coffee

\$16.95 Per Person

Plated Mediterranean Style Breast of Chicken

Sliced Beefsteak Tomatoes with Basil Vinaigrette

Grilled Breast of Chicken with Julienne of Bell Peppers,

Onions, Fresh Tomatoes, and White Wine

Pasta Du Jour

Seasonal Fresh Vegetable

Fresh Baked breads and Butter

Homemade Apple Cobbler

Fresh Brewed Coffee

\$19.95 Per Person

Plated Southwestern Grilled Chicken Breast

Baby Field Greens with Sliced Tomatoes and Roasted

Jicama with Cumin and Cilantro Dressing

A tender Breast of Chicken, seasoned and

Grilled to perfection

Served with Red and Green Pepper Relish

Achiote Rice

Seasonal Fresh Vegetables

"Texas Style" Jalapeño Cornbread

Eli's Cheesecake

Fresh Brewed Coffee

\$19.95 Per Person

Plated Grilled Breast Of Chicken Teriyaki

Leaves of Spinach and Fresh Orange Slices with

Honey Dijon Dressing

Grilled Breast of Chicken Teriyaki

Steamed Rice

Stir-Fry Vegetables

Assorted Breads and Butter

Fortune Cookies drizzled with White and Dark Chocolate

Fresh Brewed Coffee

\$19.95 Per Person

Plated Orange Roughy Jardinière

Cherry Tomatoes and Hearts of Romaine Lettuce with

Spicy Vinaigrette

Julienne of Carrots, Celery and Onion

Orange Roughy Jardinière

Parsley Boiled Potatoes

Fresh Baked Breads and Butter

Carrot Cake

Fresh Brewed Coffee

\$22.95 Per Person

Plated Petite Filet Mignon

Hearts of Romaine Lettuce, Cherry Tomatoes, Bacon

Bits, Mushrooms, and Shredded Cheddar Cheese with

Scallion Dressing

6 oz. Petite Filet Mignon au jus

Oven Roasted Rosemary Potatoes

Seasonal Fresh Vegetables

Fresh Baked Breads and Butter

Chocolate Confusion Cake

Fresh Brewed Coffee

\$24.95 Per Person

Add a Bowl of Soup Du Jour To A Plated Lunch

\$2.95 Per Person

Lunch Buffets

The Deli Lunch Buffet

Homemade Potato Salad
Creamy Coleslaw
Platter of Sliced Roast Beef, Ham and Roast Turkey Breast
Selection of Fine Domestic Cheeses
Platter of Lettuce, Tomato, Onion and Pickles
Assorted Bakery Fresh Breads
Assorted Condiments

Soup Du Jour
Sliced Fresh Fruit and Seasonal Berries
Variety of Home-style Cookies
Fresh Brewed Coffee
\$18.95 Per Person

South Of The Border Fajitas Buffet

Poncho's Homemade Tortilla Chips with a variety of Salsas
Guacamole
Mexican Rice
Refried Beans
Vegetable Medley

Marinated & Grilled Chicken or Beef Fajitas
Soft Tortillas
Sour Cream
Shredded Lettuce
Cheese
Yucatan Pineapple Slices Drizzled with White and Dark Chocolate
Fresh Brewed Coffee
\$19.95 Per Person

The Market Buffet

Bratwurst Steamed in Onion and Beer then Grilled
Sauerkraut
Fresh Buns
Warm German-Style Potato Salad
Pasta Primavera Salad

Deli Meat Platter of Sliced Roast Beef, Ham and Roast Turkey Breast
Selection of Fine Domestic Cheeses
Lettuce, Tomato, Onion and Pickles
Assortment of Fresh Deli Breads
Assorted Condiments

Sliced Fresh Fruit and Seasonal Berries
Variety of Home-style Cookies and Brownies
Fresh Brewed Coffee
\$21.95 Per Person

Lunch Buffet, Cont'd. and Boxed Lunches

Lunch Buffets, Continued

The Narrows Buffet

Variety of Seasonal Greens with
Salad Bar Selections
Pasta Primavera Salad with Grilled Vegetables
Walnut & Grape Chicken Salad
Albacore Tuna Salad
Beef Stroganoff
Parsley-Buttered Noodles
Seasonal Vegetable Medley
Home Baked Breads

Fresh Sliced Fruit Drizzled with
White & Dark Chocolate
Individual Apple Cobbler
Homemade Cookies
Fresh Brewed Coffee
\$24.95 Per Person

***Add Soup Du Jour to any Buffet
\$2.95 Per Person***

Caesar Soup and Salad Buffet

Homemade Vegetable Soup
Romaine Lettuce with Hard Boiled Eggs
Homemade Croutons, Fresh Shaved Parmesan
Sweet Red Onion
Homemade Caesar Dressing

Choose One
Grilled Sirloin Strips
Grilled Chicken Strips

European Style Hard Rolls
Homemade Apple Squares
Fresh Brewed Coffee

\$18.95

Boxed Lunches

Deli To Go, Boxed

Choose
Roasted Turkey Breast and Swiss Cheese Sandwich
or
Honey Roasted Ham & Cheddar Cheese Sandwich
Choose One
White, Wheat or Rye Bread

Sandwiches are garnished with Romaine Lettuce
and Vine-ripened Tomatoes
Individual Packets of Mayo and Mustard

Individual bag of Potato Chips or Pretzels
Fresh Fruit of the Season
Homemade Cookie
\$12.95 Per Person

Wrap It Up, Boxed

Ribbons of Grilled Chicken,
Romaine Lettuce, Vine-ripened Tomatoes and
Carrots
Homemade Parmesan Ranch Dressing
All Wrapped up in a Garden Wrap

Individual Bag of Potato Chips or Pretzels
Fresh Fruit of the Season
Homemade Cookie
\$12.95 Per Person

Grilled Chicken Caesar Salad, Boxed

Romaine Lettuce with Homemade Croutons,
Fresh Parmesan,
Cracked Peppercorns and Red Onion
Grilled Chicken Strips
Classic Caesar Dressing
Fresh Fruit and a Homemade Cookie
\$12.95

Celebration Wedding Packages

Celebration has prepared several package options to assist you in the planning of your special event. Contact us to arrange a complimentary consultation with one of our event planners. We look forward to hearing from you .

Please note our packages include Celebration table linen and napkins, Celebration china, silverware, glassware and all service related items.. Our service personnel will set-up, clean up and breakdown the event as well as provide exceptional service throughout the evening.

Belle of the Lake

Beverage Service

5 hours of Open Bar featuring our House Selections of liquor, draft beer and wine. Fresh fruit garnishes and juices, classic mixers, Pepsi products, glassware, cocktail napkins and all your other bar needs.

Champagne Toast

Our Sommelier will select a Dry California Champagne or an appropriate Dinner Wine Selection to be served to your guests in a beautiful champagne flute that evening.

Appetizers

Seasonal Fresh Fruit Display to include Napa Valley Grapes and Fresh Berries

Classic Presentation of Artisan Cheeses featuring the Finest Local Cheeses with Gourmet Crackers

Dinner Buffet

Fresh Seasonal Mixed Greens garnished with a variety of Grape and Cherry Tomatoes, English Cucumber and Fresh Grated Carrots

Served with our famous homemade Celery Seed and Parmesan Ranch Dressings

Certified Angus Roast Sirloin , expertly carved by one of our Culinary Team

Accompanied by Au Jus and Creamed Horseradish Sauce

Your Choice of one of our Poultry Entrée Selections

Wisconsin New Potatoes roasted with Whole Garlic Cloves and Sprigs of Fresh Rosemary

Your choice of Basmati Rice or Pasta Du Jour tossed with Olive Oil and Fresh Herbs

A Medley of Fresh Local Steamed Vegetables

A Variety of Home Baked Dinner Rolls and Wisconsin Creamery Butter

Fresh Ground Columbian Coffee Service

Special Event Cake

Our Pastry Chef will create a customized special occasion cake. Simply provide us with a drawing or photograph, your choice of cake flavor, filling and icing. Our staff will display, cut and serve your creation for your guests.

Bartender Fee, Chef Carver Fee, 20% Service Charge and 5.5% WI State Tax will be added to your Final Invoice.

\$44.95 per person

Lady of the Lake

Beverage Service

5 hours of open bar featuring our Call Selections of liquor, draft beer and wine. Fresh fruit garnishes and juices, classic mixers, Pepsi products, glassware, cocktail napkins and all your other bar needs..

Champagne Toast

Our Sommelier will select a flute of Dry California Champagne or an appropriate Dinner Wine Selection to be served to your guests that evening.

Appetizers

Your choice of three appetizers chosen from our Chef's Hot or Cold Appetizers passed butler style

Plated Salad

A Custom Gourmet Salad chosen especially for your event served on a chilled glass plate.

Plated Entree

Your guest's choice of the following: Hand Cut Angus Filet Mignon or one of our Chef's Poultry Creation.

Starch Choices are as follows:

*French Turned New Potatoes roasted with Whole Garlic Cloves and Sprigs of Fresh Rosemary,
Idaho Twice-baked Potato topped with Aged Parmigiano Reggiano and Local Chives
Saffron Rice*

Pasta Du Jour tossed in Extra Virgin Olive Oil and Fresh Italian Flat Parsley

Your choice of Fresh Seasonal Vegetable

Assorted Multi Grain Petit Pan and Butter Rosettes

Fresh Ground Columbian Coffee Service

Special Event Cake

Our Pastry Chef will create a customized special occasion cake. Simply provide us with a drawing or photograph, your choice of cake flavor, filling and icing. Our staff will display, cut and serve your creation for your guests..

Bartender Fee, 20% Service Charge and 5.5% WI State Tax will be added to your Final Invoice.

\$59.95 per person

Appetizers

Fruits of the Sea

Bloody Mary Jumbo Shrimp Cocktail with Celery and Green Olives
Jumbo Peeled Shrimp Presented with Cocktail Dipping Sauce and Lemon Crowns
Asian-style Crab Cakes with Sesame, Wasabi and Pickled Ginger
Sautéed Jumbo Gulf Prawns in Garlic Herb Butter
Pan Seared Sea Scallops Served in a Tomato Coulee
Maryland-style Crab Cakes with Cajun Remoulaude
Bacon Wrapped Jumbo Sea Scallops
\$2.95 Per Piece

Farmer's Market Favorites

Grilled Tuscan Vegetable Display with Balsamic Vinegar
Selection of Domestic Cheeses with Assorted Crackers
Farm stand Fresh Vegetable Crudités with Homemade Dips
Fresh Asparagus and Chilled Beet Platter Garnished with Zest of Orange
Fresh Seasonal Fruit and Berries Garnished with Fresh Mint
Chefs Selection of Fine Antipasto
Athenian Grilled Vegetables served with Hummus and Pita Bread (platter)
Trio of Spreads – Olive Tapenade, Roasted Red Pepper Tapenade and Hummus,
Served with Grilled Flat Breads
Pancho's Homefried Tortilla Chips with Authentic Mexican Salsas
Individual Flatbread Triangles piped with Hummus finished with EVOO and Fresh Mint
\$2.95 Per Person Per Item

International Cheese and Cracker Display

Our Chefs Selection of Premium Cheeses from all over the Globe
Your display will include Premium Aged Cheddar, Maytag Bleu, Smoked Swiss, French Brie and
Camembert along with other Surprises!
\$4.95 Per Person

Our Signature Creations

Mini Gourmet Pizzas with Roma Tomato Sauce and Fresh Mozzarella Cheese finished with Basil
Organic Deviled Eggs
Wisconsin Bleu Cheese and Toasted Walnuts on A Belgian Endive Leaf
Smoked Salmon w/Cream Cheese & Capers on Cocktail Pumpnickel
Grape Walnut Chicken Salad in a Savory Puff Pastry Shell
Tomato and Herb Bruschetta served with homemade Crostini
Toasted French Bread with Boursin Cheese, Sun-dried Tomatoes and Basil Leaf
Fresh Melon and Prosciutto
Sautéed Eggplant Medallions topped with Marinara Sauce and Fresh Mozzarella
Applewood Smoked Sirloin of Beef on Toast Pointes with Horseradish Sauce
Petite Shrimp with Dill Lemon Crème on Cucumber Slices
Wisconsin Cheese Puffs or Cheese Straws
Oriental Style Lettuce Wraps
Spanikopita – Layers of Baby Spinach with Dill and Onion in Flaky Puff Pastry Dough
Petite Cold Thai Chicken Wrap or Petite Southwestern Chicken Wrap
Individual Skewered Caprese Insalata
\$2.50 Per Person Per Item

Appetizers

Hot Selections

- Gulf Coast Seafood or Salmon Cakes with Remoulade Sauce
 - Pear and Brie Panini
 - Mushrooms stuffed with Gorgonzola Cheese
 - Brie Tarts with Raspberry and/or Apricot Preserves with Toasted Almond Slivers
 - Mini Wisconsin Leahy's Bratwurst Poached in Beer and Onions
 - Homemade Swedish Meatballs in a Mustard Sauce
 - Asparagus & Virginia Ham w/Grain Mustard in Phyllo Cup
 - Teriyaki Chicken or Beef Kebabs made with *Kikkoman* Marinade
 - Mini Franks in a Blanket with Gourmet Mustard
 - Martini Chicken (Grilled Chicken Skewers marinated in Vermouth garnished w/Olives)
 - Chicken Quesadillas with Fresh Cilantro. Homemade Salsa and Sour Cream
 - New Orleans Style Blackened Steak or Chicken strips with fresh Herb Tomato Sauce
 - Harvest Chicken or Pork Brochettes with Honey Mustard Glaze
 - Spicy Chicken Wings with Roquefort Ranch Dip and Celery Sticks
 - Rumaki (Chicken Livers wrapped in Bacon)
 - Bacon wrapped Water Chestnuts
 - Chicken or Pork Satay with Thai Peanut Sauce
 - Baked Brie with Almonds and Garlic Croutons
 - 'BBQ Baby Back Ribs
- \$2.50 Per Person Per Item**

Our Signature Mini Sliders

- Choose from the following
- Hand Patted Mini Slider Burgers served with LTO and a Slice of Pickle
 - Mini Italian Beef Sandwiches Au Jus
 - Mini Reuben Panini on Cocktail Rye
 - Mini Pulled Pork with Peach Infused BBQ Sauce Sliders
- \$2.95 each or a trio for \$8.50**

Our professional Wait Staff will be happy to pass appetizers to your guests during the Reception, for no additional charge.

Our Culinary Team will assist you in creating a custom made seasonal appetizer package for your special event.

Chef's Carving Station

All items below serve 50 people.

Carving Stations include:
Our home baked Multi-Grain Rolls and Assorted Condiments.
Items will be displayed at a Carving Station and carved by one of our Culinary Team.
Chef/Carver fee **\$100.00**

- Roast Inside Round of Beef au jus **\$295.00**
- Molasses Glazed Pit Ham **\$225.00**
- Roasted Breast of Turkey **\$225.00**
- Mustard & Pepper Rubbed Whole Beef Tenderloins
With Sauce Bordelaise **\$595.00**

Plated Dinner

Salad Course

(This Salad is included with Entrées Below)

Mesclun of Spring Greens with Julienne carrots, Vine-ripened Tomatoes & Cucumber Slices

Choice of our Homemade Dressings

Parmesan Ranch - Celery Seed

You may up-grade the salad to one of the following selections for an additional **\$3.95**

Salad Up-grade Selections

Autumn Field Greens with Spicy Pecans & Pomegranate Seeds

Bosch Pear & Celery Salad with Baby Field Greens & Dijon Vinaigrette

Baby Bibb Lettuce with Parisian Dressing garnished with fresh Chives

Local Tomatoes with Fresh Mozzarella and Basil, Balsamic Vinaigrette (*Insalata Caprese*)

Spinach Salad with Boiled Egg, Croutons, Bermuda Onion with Warm Bacon Dressing

Local Salad Greens w/Granny Smith Apple, Gorgonzola Crumbs, Sweet Pecan Dressing

Baby Spinach Leaves with Strawberries and Raspberry Celery Seed Dressing

Hand Tossed Caesar Salad with Homemade Garlic Croutons, Fresh Parmesan and

Cracked Fresh Pepper

Entree Course

Your choice of the following Plated Dinner Entrees

Fresh Catch of the Day

Allow our Chefs to help you select the Fresh Fish in Season

Market Price

Broiled Campbell Island Salmon with Lemon Herb Butter

Basmati Rice - Seasonal Fresh Vegetables

\$26.95 Per Person

Roast Prime Rib of Beef with Au Jus

Twice Baked Idaho Potato - Seasonal Fresh Vegetables

Queen \$29.95 Per Person - King \$33.95 Per Person

Grilled New York Strip with Cabernet Mushroom Sauce

Twice Baked Idaho Potato - Seasonal Fresh Vegetables

\$32.95 Per Person

Carved Roast Tenderloin of Beef with Sauce Bordelaise

New Potatoes roasted in Whole Garlic Cloves and Sprigs of Fresh Rosemary

Seasonal Fresh Vegetables

\$32.95 Per Person

Grilled Filet Mignon with Chateaubriand Sauce

New Potatoes roasted in Whole Garlic Cloves and Sprigs of Fresh Rosemary

– Seasonal Fresh Vegetables

\$32.95 Per Person

Individual Beef or Salmon Wellington (choose one) with Sauce Perigourdine

Roasted Garlic Mashed Potatoes - Seasonal Fresh Vegetables

\$39.95 Per Person

Rock Cornish Game Hen

Roasted w/Garlic, Lemon and Oregano

Pan Roasted Potatoes - Seasonal Fresh Vegetables

\$27.95 Per Person

Plated Dinner

Poultry Selections

The following Entrée comes with:

Your Choice of one:

Pasta Du Jour tossed with Olive Oil and Fresh Herbs

Saffron Rice

New Potatoes Roasted in Whole Garlic Cloves and Sprigs of Fresh Rosemary

≈

Fresh Seasonal Vegetable

Poultry Entrée Choices

Chicken OR Turkey Breast Marsala with Marsala Wine and Mushroom Sauce

Chicken Breast Chianti simmered in Chianti Wine Sauce

Chicken Breast Picatta with Lemon Caper Butter

Chicken Breast Florentine with Spinach Mornay Sauce

Chicken Breast Provencal with Mediterranean Garlic and Tomato Sauce

Athenian Chicken Breast, Roasted with Lemon, Thyme, Garlic and Oregano

Turkey Breast Schnitzel in Lemon Caper Butter Sauce

Breast of Chicken with Green Peppercorn Sauce

Breast of Chicken Cordon Bleu

Breast of Chicken Parmesan

\$22.95 Per Person

All Plated Dinners are served with Fresh-Baked Rolls and Wisconsin Creamery

Butter

Fresh Brewed Coffee

Vegetarian Entrée Choices

Vegetarian Stuffed Peppers

Spinach and Cheese Ravioli

Vegetarian Lasagna

Pasta with Roma Tomato Sauce topped with Eggplant Medallion and Fresh Mozzarella

All Pasta Dishes can be served with your choice of Pesto, Alfredo or Marinara Sauce

Whole Wheat Pastas are available

\$22.95

Inquire about our Indian Cuisine

Dinner Buffets

All our quotes include Celebration table linens, napkins, Celebration China, flatware and all necessary white skirting and service personnel to set up, service and take down your event.

The Celebration Cook-Out Buffet

Choose Two Salads

Creamy Coleslaw, Homemade Potato Salad
Pasta Salad Primavera with Grilled Vegetables
Celebration Salad Bar with 2 Salad Dressings
Farm Fresh Tomato Salad
Poached Green Beans with Red Onions and Dijon Vinaigrette

Choose Two Meats

Wisconsin Select Brats, Italian Sausage
Deluxe 1/3 pound Hamburgers, Jumbo Beef Franks
BBQ Chicken, Pulled Pork

Choose One

Tortilla Chips with Salsa
Potato Chips

Sliced Cheese, Tomato Slices, Lettuce and Onion
Homemade Assorted Cookies
Farm-fresh Watermelon
Assorted Fresh Baked Buns

\$17.95 Per Person

Note: You may add a third meat choice to the above menu

\$3.95 Per Person

The Celebration Wedding Buffet

***International Cheese Display with Gourmet Crackers
Seasonal Fresh Fruit Display***

***Fresh Seasonal Mixed Greens garnished with a Variety of Grape and Cherry
Tomatoes***

English Cucumber and Fresh Grated Carrots

***Served with our Famous Homemade Celery Seed and Parmesan Ranch Dressing
Wisconsin New Potatoes Roasted with Whole Garlic Cloves and Sprigs of Fresh
Rosemary***

***Your choice of Basmati Rice or Pasta Du Jour tossed with Olive Oil and Fresh
Herbs***

A Medley of Fresh Local Steamed Vegetables

***Certified Angus Roast Sirloin expertly carved by one of our Culinary Team
Accompanied by Creamed Horseradish Sauce and Au Jus
Your choice of one of our Poultry Selection Entrees***

***A Variety of Home Baked Dinner Rolls and Wisconsin Creamery Butter
Fresh Ground Columbian Coffee Service***

\$24.95 Per Person

Dinner Buffets

Wisconsin's Best Buffet

Selection of Wisconsin's finest Cheeses and Curds
Fresh Fruits of the Season
Farm Stand Vegetable Display with Bleu Cheese Dip

Choose Two

Smashed Wisconsin Redskin Potatoes
Lac Du Flambeau Rice Pilaf
Tomatoes Gratinee
Baked Granny Smith Apple finished with Brown Sugar and Cinnamon

Choose Two

Milwaukee's finest Grilled Bratwurst Poached in Beer and Onions served on a Bed of Sauerkraut
Whole-grain German Mustards
Turkey Schnitzel or Country Baked Chicken
Roast Pork Loin with Honey and Fresh Thyme

Fresh Corn on the Cob
Homemade Apple or Cherry Cobbler with Whipped Cream
German Style Rye Breads and Dinner Rolls
Wisconsin Creamery Butter
Fresh Brewed Coffee
\$24.95 Per Person

The Classic 50's Menu

Mini Slider Burgers served with an LTO and a slice of Pickle
Individual Campbell's Tomato Soup Cup with a Triangle of Mini Grilled Cheese
Deviled Eggs
Wedges of Iceberg Lettuce garnished with Cherry Tomatoes served with French or Ranch Dressing
Baked Macaroni and Cheese
Mashed Potato Bar featuring Cheddar Cheese, Bacon, Sour Cream and Chives
California Medley of Broccoli, Cauliflower and Carrots

Chef Carved Roast Baron of Beef Au Jus
Chef Carved Virginia Ham with Pineapple Rings
Accompanied by French's Yellow Mustard and Creamy Horseradish Sauce
A Variety of 50's Style Dinner Rolls and Butter
A display of Twinkies and HoHo's
Homemade Lemon Meringue Pie
Fresh Brewed Coffee
\$24.95 Per Person

Dinner Buffets

The Dixieland Cook-Out Buffet

Farm-stand Vegetable Display with Buttermilk Dip

Choose Three Sides

Chicory, Jicama and Pecan Salad
Salad Greens, Granny Smith Apples, Gorgonzola Crumbs & Sweet Pecan Dressing
Cajun-style Pasta Salad Primavera
Red-skinned Potato Salad & fresh Dill
Vine Ripened Tomato Salad with Roast Pepper Dressing
Creamy Style Cole Slaw
Delta Caviar (Triple Bean Salad with Hominy)
Southern Style Grits

Choose Three Meats

Chicken Fried Steak
Chicken Ala King
Grilled Pork Chops with Peach Tomato BBQ sauce
Country Baked Chicken
Chef Carved Barbequed Beef Brisquet
Carolina Style Pulled Pork Barbecue with Homemade Buns
Cajun Catfish w/Jalapeno Tartar Sauce
Chef Carved Smithfield Ham

Roast Garlic Mashed Potatoes
Fresh Corn on the Cob
Southern Pecan Pie with Fresh Whipped Cream
Farm Fresh Watermelon
Homemade Rustic Cornbread and Butter
Fresh Brewed Coffee
\$26.95 Per Person

Fiesta Mexicana Buffet

Chilled Gazpacho
Grilled Corn and Jicama Salad with Cilantro and Lime Dressing
Poncho's Homemade Tortilla Chips with a variety of Salsas
Guacamole and Pico de Gallo
Mexican Rice
Refried Frijoles
Sautéed Yellow Squash, Zucchini and Local Onions finished with Cumin and Cilantro
Warm Corn and Flour Tortillas
Diced tomatoes, shredded lettuce, sour cream and Queso Fresco

Choose Two

Beef Tamales wrapped in Fresh Corn Husks
Chicken Quesadillas
Tacos De Pescado (Fish)
Tequila Citrus Marinated Chicken or Beef Fajitas

Yucatan Pineapple Upside Down Cake or Flan with Caramel Sauce
Fresh Brewed Coffee
\$24.95 Per Person

Dinner Buffets

Margaritaville Buffet

Poncho's Homemade Tortilla Chips
Variety of Salsas to include Pineapple and Salsa Verde
Conch and Seafood Ceveche
Crab Cakes with Cajun Remoulade
Key West Bruschetta garnished with Fresh Mint
Exotic Fruit Display

Southern-style Fried Green Tomatoes
Mashed Yukon Gold Potatoes
Coconut Beans and Rice
Jamaican Jerk Chicken

Cheeseburgers In Paradise

Topped with Slices of Wisconsin Swiss or Cheddar
Romaine Lettuce Leaves, Sliced Vine Ripened Tomato and Red Onion
Homemade Guacamole
Local Smoked Bacon
Sautéed Mushrooms
Jalapeno Pickles
Selection of Condiments to include Ketchup, Mustard and Mayonnaise
Assorted Deluxe Hamburger Buns

Key Lime Pie with Fresh Whipped Cream
Sponge Cake with Fresh Fruit Compote
Fresh Brewed Coffee
\$26.95 Per Person

The Calypso Buffet

Caribbean-style Coleslaw with Curry and Raisins
Spicy Lime Cucumber Salad
Sliced Vine Ripened Tomatoes with Roast Cumin Vinaigrette
Bahama Man Conch and Seafood Salad on a bed of Romaine Lettuce Hearts

Christophene au Gratin
(Baked Squash with Onion and Cheese filling)
Fried Plantain Chips
Pigeon Peas and Rice

Kebabs-Skewered Tenderloin of Beef with Pineapple, Mushroom,
Pepper and Onions, Brushed with a Teriyaki Glaze

Jamaican Jerk Chicken or Fish
(Marinated in a Traditional Jamaican Tamarind Marinade)
Served with Mango Salsa

Hawaiian Bread and Citrus Butter
Planters Rum Cake (Layer Cake with Mocha Cream Filling)
Fresh Brewed Coffee
\$29.95 Per Person

Dinner Buffets

Oktoberfest Buffet

Hausfrau (Herring in Wine Sauce)
Koenigsberger Klops (Meatballs in a Caper Sauce)
Red Cabbage Cole Slaw

Choose One

Sauerkraut or Braised Purple Cabbage

Choose One

German-style Pan-fried Potatoes or Spaetzel

Choose Two

Rahm Schnitzel

Breast of Turkey Schnitzel (Breaded Breast of Turkey sautéed in Lemon Caper Butter)
Sauerbraten (Braised marinated Beef Round)
Honey Roasted Pork Loin garnished with Roasted Granny Smith Apples

Apple or Cherry Strudel
German Style Rye Breads and Dinner Rolls
Wisconsin Creamery Butter
Fresh Brewed Coffee
\$26.95 Per Person

It's Greek To Me Buffet

Eggplant Mousaka (Eggplant Casserole topped with a fresh Béchamel Sauce)
Assortment of Grilled Vegetables served with Hummus and Fresh Mint Garnish
Spanikopita (Layers of Baby Spinach with Dill and Onion in a Flaky Puff Pastry Dough)

Greek Salad (Ribbons of Romaine Lettuce, topped with Feta Cheese, Calamati Olives, garnished with Cucumber Slices and Red Onions, served with a Greek Vinaigrette)

Choose One

Pantzarosalata (Beet Salad) or Anginares Salata (Artichoke Salad)

Choose Two

Patatosalata (Mediterranean Potato Salad)
Roasted New Potatoes tossed with Olive Oil

Rice Pilaf

Fasolia (Fresh Green Beans, Baby Lima Beans and Roasted Pear Tomatoes)

Chef Carved Leg of Lamb with whole Garlic Cloves & Medley of Mediterranean Spices
Mint Jelly
Dijon Mustard

Choose One

Athenian Breast of Chicken (Chicken breast roasted with lemon, Thyme, Garlic, Oregano)
Lemon Cod (Icelandic Cod baked in fresh Lemon Juice and WI Creamery Butter)

Assortment of Flatbread and Pita Bread
Honey and Yogurt Dipping Sauce
Vessel of Extra Virgin Olive Oil
Homemade Baklava
Fresh Brewed Coffee
\$32.95 Per Person

Dinner Buffets

All-American Steak Out Buffet

Relish Tray with Fresh and Pickled Vegetables with Ranch Dip
Wisconsin Sharp Cheddar Cheese Spread w/Rye Crisp and Bread Sticks
Iceberg Lettuce Salad served with Our Two Homemade Signature Dressings

Steamed Fresh Broccoli
Idaho Baked Potato Bar to include:
Sour Cream, Wisconsin Creamery Butter
Bacon Bits, Grated Cheddar Cheese and Chopped Chives

Choose One

New York Strip Steak au jus or BBQ Baby Back Ribs

Choose One

Grilled BBQ Chicken or Country Baked Chicken
Texas Toast
Watermelon

Strawberry Shortcake topped with Whipped Cream
Fresh Brewed Coffee

\$39.95 Per Person

Fiesta Italiana Buffet

Chef's Selection of Seasons Freshest Antipasto
Mesclun Greens with Hearts of Palm, Fennel and Mediterranean Olives tossed with Balsamic
Vinaigrette
Salad of Fresh Fruit with Julienne of Mint

Choose Two

Tuscan White Bean Salad with Feta and Fresh Oregano
Fresh Green Bean Salad finished with Roasted Red Peppers
Insalata Caprese or Tortellini Salad
Orange and Onion Salad

Choose One

Vesuvio Potatoes or Grilled Polenta

Pasta Du Jour with Extra Virgin Olive Oil, Garlic and Shaved Parmegiano
Roma Tomato Sauce finished with Fresh Basil
Grilled Tuscan-style Vegetables
Chicken Vesuvio or Chicken Parmesan

Choose One

Authentic Greco Italian Rope Sausage with a Hint of Fennel
Grilled Portobello Mushrooms
Scallop and Shrimp Kebobs "Portofino Style"

Fresh Baked Italian Breads to include Focaccia and Breadsticks
Vessel of Extra Virgin Olive Oil
Garlic Garbanzo Dip

Greco Tiramisu
Fresh Brewed Coffee
\$32.95 Per Person

Dinner Buffets

The Stone Manor (Minimum of 25 people)

Belgium Endive and Mixed Greens Salad
Topped w/Bleu Cheese and
A Light Walnut Vinaigrette

Choose Four

International Cheese Board
Seasonal Fresh Fruit Display
Carrot, Mint and Golden Raisin Salad
Sliced Vine-ripened Tomato Salad
Marinated Green Bean and
Portobello Mushroom Salad
Grilled Leaks with Tio Pepe Sherry
Rice Pilaf with Herbes De Provence,
Toasted Almonds and Dried Pears

Choose One

Grilled Campbell Island Salmon served with
Fennel and Artichoke Hearts
Grilled Gulf Shrimp Marinated in
Alsacen Wine and Tarragon

Chef Carved Mustard and Pepper Rubbed
Roasted Beef Tenderloin
With Sauce Bordelaise
Creamed Horseradish
European Bread Display with Butter
Pecan Pie
Eli's Cheesecakes with Fruit Toppings
Fresh Fruit Drizzled with White
and Dark Chocolate
Fresh Brewed Coffee
\$49.95 Per Person

***Can't choose? We will gladly
Custom Write a menu
for you.***

An American In Paris (Minimum of 25 people)

Gourmet French Cheeses and
Assorted Crackers
Display Seasonal Fresh Fruits garnished
With Fresh Berries

Choose Three

Salad Nicoise (Baby Field Greens, Tuna,
Tomato, Cucumber, Potato and Hardboiled
Eggs with A light Vinaigrette)
Peeled Hard Boiled Eggs and Stem-on
Radishes With Kosher Sea Salt Crystals
Baby Bib Lettuce, Parisian Vinaigrette
Garnished with Fresh Chopped Chives
Poached Local Beets and Belgium
Endive Salad
Vine ripened Tomatoes with
Chopped Fresh Parsley

Choose One

Turned New Potatoes with Fresh Parsley
Potato Gratin

Choose One

Atlantic Salmon Jardenierre
Coq au Vin
(Breast of Chicken Simmered in Aubergne
Wine Sauce and Mushroom and
Chopped Shallots)
Pan seared Sea Scallops with Tomato Coulee
Leg of Lamb braised in its own juices
With Spring Vegetables

Poached Baby Carrots and String Beans
Ratatouille
Chef Carved Mustard and Pepper Rubbed
Roasted Beef Tenderloin
With Sauce Bordelaise
Creamed Horseradish
Baguettes and Croissants
Fresh Fruit Tarts
French Pastries
Fresh Brewed Coffee
\$49.95 Per Person

Dining Al Fresco

The Farmer's Market

Station One

Selection of Wisconsin Cheeses and Assorted Crackers
Seasons Fresh Vegetable Crudité served with Homemade Dips
Farm Fresh Fruit Display with Seasonal Berries and Fresh Mint
Deviled Eggs

Station Two

Pasta Salad Primavera with Grilled Marinated Vegetables
Sliced Vine-Ripened Tomatoes, Bermuda Onions with Honey Vinaigrette
Chicken Brochettes with Kikkoman Teriyaki Marinade
Leahy's Mini Bratwurst Poached in Beer and Onions
Bavarian-style Sauerkraut
Petite Pan Rolls and Fresh Creamery Butter
Whole Grain Mustard
\$21.95 Per Person

Tour Du Lac

Station One

Selection of Wisconsin Cheeses and Assorted Crackers
Sautéed Eggplant Medallions topped with Marinara Sauce and Fresh Mozzarella
Farm Fresh Fruit Display with Seasonal Berries and Fresh Mint
Spanikopita – Layers of Baby Spinach with Dill and Onion in Flaky Puff Pastry Dough

Station Two

Pasta Station with Vegetarian Marinara and Fresh Grated Parmesan Cheese
Grilled Tuscan Vegetables
Atlantic Seafood Cakes with Remoulade Sauce

Station Three

Chef-Carved Roasted Honey Glazed Ham
Selection of Mustards
Chef-Carved Roast Tom Turkey
Homemade Citrus Cranberry Sauce
Silver Dollar Rolls and Creamery Butter
\$29.95 Per Person

The Country Club

Station One

A Selection of Fine International Cheeses and Gourmet Crackers
Grilled Vegetables with Hummus, Fresh Mint and Flatbreads
Farm Fresh Fruit Display with Seasonal Berries and Fresh Mint
Petite Shrimp with Dill Cream on Cucumber Slice

Station Two

Asparagus and Ham in Phyllo Cups
Layers of vine-ripened Tomatoes with Fresh Mozzarella with a Basil Vinaigrette
Mini Maryland-style Crab cakes with Cajun Remoulade Sauce
Chicken Satay with Peanut Dipping Sauce and Fresh Cilantro

Station Three

Chef-Carved Mustard and Pepper Rubbed Angus Beef Tenderloin with Sauce Bordelaise
Creamed Horseradish Sauce
Petite Pan Rolls and Creamery Butter
\$35.95 Per Person

Wedding And Special Occasion Cakes

An Experienced Pastry Chef will create a special occasion cake to meet your special requests. Provide us with a drawing or photograph to guide the Chef in creating your perfect cake.

Choose Cake Flavor

Yellow Soufflé Chocolate Soufflé Banana Marble Carrot White
Red Velvet

Choose Filling Flavor

Butter Cream Banana Custard Lemon
Strawberry Raspberry Chocolate Cherry

Choose Icing Flavor

Butter Cream French Cream Cream Cheese

\$3.95 Per Person

We will gladly cut a cake that you supply, for a cutting fee of \$100

Gourmet Coffee Station

Freshly Ground 100% Arabica Blend Coffees
Shaved White Chocolate and Dark Swiss Chocolate
Fresh Whipped Cream
Wisconsin Dairy Cream
A Variety of Sweeteners to include:
Crystal Sugar Cubes
Pure Cane Amber Sugar in the Raw
Assorted Coffee Syrups
A variety of Assorted Homemade Cookies
\$5.95 Per Person

Our Baker's Delight

Season's Freshest Sliced Fruit Display
Strawberries dipped in White and Dark Chocolate
Pear Clafouti
Carrot Cake with Cream Cheese Frosting
Mini-Cheesecakes topped with assorted Fresh Fruit Toppings
Homemade Chocolate Brownies
Fresh Fruit Display and Seasonal Berries drizzled with White & Dark Chocolate
Chocolate Confusion Cake
Meyer's Lemon Cake garnished with Lemon Zest
Mascarpone Tarts topped with Fresh Berries
Grilled Local Peaches topped with Fresh Mint
Greco Tiramisu
Apple or Cherry Strudel
Apple Cobbler * Seasonal Fresh Berry Trifle
Chocolate Éclairs
Cream Puffs * Greco Cannoli
Strawberry Shortcake * Planters Rum Cake
Assortment of Fresh Baked Cookies
Assortment of Gourmet Chocolate Mousse topped with Pirouette Cookie
Four Selections - \$6.95 Per Person
Five Selections - \$8.50 Per Person
Six Selections - \$9.95 Per Person

***Ask about our "New" Gelato Bar, Ben and Jerry's Bar
or Flaming Dessert Stations***

Bar Reception Services

Bar Packages

Beer, Wine and Soda Bar Package

Choice of two Draft Beers: Miller Lite, Miller 64, MGD, Miller High Life, Coors, Coors Light, Leinenkugel Original, Budweiser, Bud Light, Rolling Rock, LaBatt Blue, Busch Light
House Wines to include: Chardonnay, White Zinfandel, Merlot, Cabernet Sauvignon
Pepsi Products and Juices

\$9.95 per person

Hosted Rail Bar Package

California Crest Five Star Brandy, Bourbon, Wakefield Whiskey, Tyler & Lloyd Scotch
Karkov Vodka, English Guard Gin, Rondiaz Rum
Includes Spiced and Coconut Rum and Gionelli Amaretto

Also includes Wine, Beer and Soda as stated below.

\$12.95 per person

Hosted Call Bar Package

E & J Brandy, Jim Beam Bourbon, Smirnoff Vodka, Seagrams 7 Whiskey, Famous Grouse Scotch, Captain Morgan Spiced Rum, Rondiaz Coconut Rum, Bacardi Rum, New Amsterdam Gin

Also includes Wine, Beer and Soda as stated below.

\$16.95 per person

Choice of Two Draft Beers: Miller Lite, Miller 64, MGD, Miller High Life, Coors, Coors Light, Leinenkugel Original, Budweiser, Bud Light, Rolling Rock, LaBatt Blue, Busch Light
House Wines to include: Chardonnay, White Zinfandel, Merlot, Cabernet Sauvignon and Pinot Grigio

Hosted Premium Bar Package

Korbel Brandy, Jack Daniels Bourbon, Crown Royal Whiskey, Absolut Vodka, Dewars Scotch, Bacardi Rum, Tanqueray Gin, Captain Morgan Spiced Rum, Malibu Coconut Rum, Southern Comfort, Jose Cuervo Tequila, Amaretto di Saronna, Kahlua

Choice of Two Draft Beers: Miller Lite, Miller 64, MGD, Miller High Life, Coors, Coors Light, Leinenkugel Original, Budweiser, Bud Light, Rolling Rock, LaBatt Blue, Busch Light

Choice of Four of the following Premium Wines: Canyon Road Sauvignon Blanc, Pinot Grigio, Chardonnay, White Zinfandel, Pinot Noir, Merlot and Cabernet Sauvignon

Ask about pricing on our Premiere Wine List.

\$19.95 per person

All bar packages include fresh fruit garnishes, juices, classic mixers, Pepsi products, clear plastic cups, napkins, ice and other bar necessities. Includes all set up, breakdown and clean up for bar

BYOB Package

You furnish the Liquor, Beer and Wine

We provide fresh fruit garnishes, juices, classic mixers, Pepsi products, clear plastic cups, napkins, ice and other bar necessities. Includes all set up, breakdown and clean up for bar.

\$7.95 per person

Bartender Services are charged at \$10 per hour. Use of our Bartender Services is required when purchasing our Bar Packages. The number of Bartenders needed is determined by number of guests.

Wine and Champagne Toasts

Wine Toast

Starting at \$3.95 per person

Champagne Toast

Starting at \$3.95 per person

Corkage Fee for Wine and Champagne that you provide: \$3 per bottle
Stemware Included

Notes of Importance

- *To reserve your date, a 15% non-refundable, nontransferable, deposit is required.*
- *Final payment, final guest count, and all details are confirmed four weeks prior to event*
- *A complimentary quote will be prepared for you after a consultation.*
- *Pricing includes table linens and napkins, china, silverware, glassware and service needs. Our service personnel will set-up, clean up and break-down the event as well as provide exceptional service throughout the event*
- *Our staff will set-up, move and/or take down your rented tables and chairs for a fee of \$150. This includes the moving from ceremony to reception.*
- *We will be happy to assist you with minimal decorating for no additional charge. For more extensive, detailed decorating, a fee will be determined by need.*
- *A Delivery Charge for Drop-off Service is \$50 per occurrence.*
- *Most menus are designed for groups of 25 or more. A small group charge of \$50 is assessed to all groups of less than 25.*
- *Note that some menus are limited to a minimum number of guests.*
- *Leftover Food Policy: It is the policy of the Wisconsin Department of Health that any food from a Banquet is not taken by guests.*
- *We will cut and serve a Special Occasion Cake that you provide, for a \$100 fee. Plates, flatware, and napkins are provided.*
- *A Fee of \$100 is charged when a Chef/Carver is needed for a Carving Station.*
- *Wisconsin Sales Tax of 5.5% and Service Charge of 20% will be added to your final invoice.*
- *A 2.5% processing fee will be applied for all credit card payments.*

If you have any questions or comments we would love to hear from you.

Thank you for your interest in Celebration on Wells

Check List For Event Planning

Every successful event begins with complete, thorough and timely event planning and follow-through.

This Check List will guide you to plan your event and will provide us with the information we need to ensure your special event is a success.

General Information

Date of Event _____

Day of Event _____

Place of Event _____

Your name _____

Bride's Name _____

Groom's Name _____

Name of other(s) involved in your planning _____

Mailing Address _____

Work Phone _____

Home Phone _____

Fax _____

Cell Phone _____

E-Mail _____

Estimated Guest Count _____

Estimated Number of Children under 10 _____

Will The Event occur indoors or outdoors? _____

Place of Ceremony _____

Times

Guests Arrive _____

Ceremony _____

Bar Opening _____

Appetizers Served/Passed _____

Main Meal Service Begins _____

Event ends _____

Bar Service

Do you require Bar Service? _____

Which Bar Package _____

Number of Bartenders Needed _____

Hours of Bar _____

Directions to Event Location

Other Services Required

- Rental of tables and/or chairs
- Rental of Grill Other Rental
- Cake-Cutting Purchase Cake
- Champagne Toast Wine Toast
- Rental of Wine or Champagne Glasses
- Set-up/Breakdown of Tables and Chairs
- Remove or rearrange tables/chairs

Room or Event Set-Up

Head Table: Where will it be _____

How many people at head table _____

- Reserved Seating Assigned Seating
- Cake Table Gift Table
- Place Card Table Appetizer Tables
- Dessert Table Coffee Station

Will Event occur under a Tent? _____

Where can we stage our set-up? _____

Color choice of linen napkins:

- White Red Blue Green

Special Needs/Instructions _____

Time-Line

- A Non-refundable down payment reserves date
- Add'l. payments welcome anytime

Four Weeks Prior To Event

- Copy of all rental agreements
- Copy of Venue Contract

Two Weeks Prior To Event

- Final Event Meeting
- Final Payment Due
- Final guest count Due
- Final details confirmed

One or Two Days Prior To Event

- Deliver (labeled) specialty items to us

Wishing you a Lifetime of Celebrations!

