

Event Menu



Breakfast Selections

Breakfast Selections

All breakfasts include coffee

Plated Breakfasts

Rise & Shine \$6.99

Scrambled eggs with pancakes, fruit garnish, and your choice of bacon or sausage.

Denver Breakfast \$7.99

Chunks of tender ham, sautéed onion and green peppers folded into fluffy scrambled eggs. Served with white or wheat toast.

Buffet Breakfasts

The Continental Buffet \$4.99

Assorted pastries
Assorted muffins
Seasonal cubed fruit
Juice

The Wisconsin Buffet \$9.99

Farm fresh scrambled eggs, French toast with maple syrup, bacon, breakfast potatoes, and seasonal fresh fruit.

Cinnamon Supreme French Toast \$6.99

Slices of our cinnamon-infused rolls dipped in egg batter and grilled to a golden brown. Served with warm syrup and fresh fruit garnish.

The Continental with Fresh Fruit \$5.99

Assorted pastries
Assorted muffins
Seasonal cubed fruit
Juice
Coffee

The Heartland Buffet \$11.99

Farm fresh scrambled eggs, buttermilk pancakes with warm syrup, bacon and sausage, breakfast potatoes, seasonal fresh fruit, assorted yogurts, assorted pastries and muffins.

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Lunch Selections

All luncheons include coffee, milk or iced tea

Luncheon Sandwiches

Chicken Caesar Wrap \$8.99

Flavored tortilla wrapped around grilled chicken strips, romaine lettuce, Caesar dressing and Parmesan cheese served with seasonal fresh fruit.

Grilled Chicken and Cheese \$8.99

Marinated chicken breast served with Cheddar cheese, crisp lettuce, sliced tomatoes and mayonnaise on a fresh roll with red skin potato salad.

French Dip Sandwich \$9.99

Tender slices of beef on a toasted hoagie roll served with au jus and red skin potato salad.

Soup and Sandwich \$7.99

Tender turkey and/or ham with lettuce and tomato slices on a fresh roll and a steaming cup of soup d' jour.

Luncheon Salads

Chicken Caesar \$7.99

Grilled marinated chicken strips, served on a bed of romaine lettuce topped with croutons and Parmesan cheese served with a classic Caesar dressing. Served with fresh breadsticks.

Cobb Salad with Chicken \$8.49

Chopped greens with diced chicken, crumbled bacon, eggs, avocado, tomatoes, green onions and Cheddar and Jack cheeses. Served with Cobb dressing and fresh breadsticks.

Almond Chicken Salad Croissant \$8.99

Chunks of white meat chicken mixed with almonds, celery, salad dressing and grapes served with seasonal fresh fruit.

Ham & Cheese Sandwich \$6.99

Honey smoked ham and Swiss cheese served on a fresh roll. Accompanied by seasonal fresh fruit.

Submarine Sandwich \$9.99

Layers of turkey, ham, and salami, Provolone and Cheddar cheeses, lettuce and tomato served on a hoagie bun and a steaming cup of soup d' jour.

Chef's Salad \$8.49

Julienne smoked ham, turkey breast, and Swiss and Cheddar cheese, atop fresh assorted greens with eggs, tomato and croutons. Served with choice of dressing and fresh breadsticks.

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Lunch Selections

All plated lunches include your choice of tossed garden greens with house dressing or Caesar salad, coffee, milk and fresh baked bread with butter

Plated Luncheon

Fettuccini Alfredo \$9.49

A traditional version of Parmesan cheese, garlic, butter and cream over fettuccine noodles. Served with chicken and vegetables and garnished with seasoned tomatoes.

Pork Medallions Dijon \$10.99

Two pork medallions grilled with roasted garlic and topped with a succulent Dijon mustard sauce. Served with parsley buttered baby red potatoes and vegetable d' jour.

Vegetable Stir-Fry \$8.99

Fresh vegetables sautéed with olive oil and topped with fresh parmesan served over rice with dinner rolls and butter.

Lasagna (Vegetarian Option Available) \$8.99

Three cheeses with meat sauce and fresh herbs layered between lasagna noodles and topped with marinara sauce and Mozzarella cheese. Served with garlic toast.

Chicken Supreme \$10.49

Oven baked chicken breast topped with mushroom cream sauce, served with parsley buttered baby red potatoes and vegetable d' jour.

Orange Roughy \$9.99

Baked orange roughy with an orange marmalade sauce served over a wild rice pilaf and vegetable d' jour.

Luncheon Buffets

Buffets are served with 25 or more guests. Prices are per guest.

Deli Luncheon Buffet \$9.99

Sliced salami, ham and turkey breast
American, Swiss and Cheddar cheeses
Assorted rolls and fresh breads
Pasta or fruit salad
Soup d' jour
Assorted Condiments

Little Italy Buffet \$9.99

Pasta with meatballs
Pasta with marinara sauce
Cheese tortellini
Antipasto Salad
Caesar Salad
Garlic Toast
Add Chef's choice pizza for an additional \$1.49

Party on the Patio Buffet \$10.99

Grilled hamburgers or chicken breasts
Cheeses, onions, lettuce and tomatoes
Baked beans
Grandma's potato salad
Seasonal fresh fruit
Buns and assorted condiments

The Country Buffet \$9.99

Oven roasted chicken
Mashed potatoes and gravy
Stuffing
Vegetable d' jour
Tossed garden greens with assorted dressings
Fresh baked bread with butter

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Dinner Selections

All plated dinners include your choice of tossed garden greens with house dressing or Caesar salad, coffee, milk and fresh baked bread with butter.

Plated Dinners

Walleye \$17.99

A walleye pike filet baked to perfection, accompanied by parsley buttered baby red potatoes and steamed fresh vegetables.

New York Strip Steak \$24.99

Strip steak prepared medium and topped with sautéed mushrooms and onions. Served with a baked potato, sour cream and chives and vegetable d' jour.

Stuffed Chicken Breast \$14.99

Breast of chicken stuffed with dressing. Served with garlic mashed potatoes, gravy and steamed fresh vegetables.

Roasted Pork Loin \$16.99

Pork loin served atop Andouille sausage cornbread stuffing, parsley buttered baby red potatoes and vegetable d' jour.

Roast Sirloin of Beef \$15.99

Sliced beef topped with a red wine mushroom sauce, garlic mashed potatoes and vegetable d' jour.

Stuffed Chicken Breast and Baked Ham \$15.99

Breast of chicken stuffed with bread dressing and baked ham accompanied by a baked potato and vegetable d' jour.

Broiled Atlantic Salmon \$18.99

Salmon filet brushed with herb butter and baked until tender. Served with a twice baked potato and steamed fresh vegetable.

Bacon Wrapped Filet Mignon \$26.99

Filet mignon prepared medium and topped with sautéed mushrooms. Served with a baked potato, sour cream and chives and steamed fresh vegetables.

Traditionally Roasted Turkey \$14.99

Served with sage stuffing, mashed potatoes and gravy, and steamed fresh vegetables.

Hawaiian Ham \$14.99

Honey glazed ham topped with pineapple and citrus sauce. Served with a cheesy twice baked potato and vegetable d' jour.

Butternut Squash Ravioli \$15.99

Butternut squash ravioli with asparagus spears, sun-dried tomatoes, basil leaves, Asiago and Parmesan cheeses in our garlic cream sauce.

Steak & Shrimp \$24.99

8 oz. Filet of Tenderloin and skewer of sautéed shrimp. Served with garlic mashed potatoes and vegetable d' jour.

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Dinner Selections

All dinners include coffee and milk

Dinner Buffets

Buffets are served with 25 or more guests.

Traditional Dinner Buffet \$12.99

Choice of two (2) entrees
Choice of one (1) salad
Chef's choice (1) starch
Steamed fresh vegetable d' jour
Dinner rolls and butter

Entrée Selections:

Baked Chicken, Chicken Cordon Bleu, Chicken Kiev,
Stuffed Chicken Breast, Sirloin Beef Tips, Roast
Turkey Breast, Baked Ham, Baked Haddock With
White Wine, Prime Rib (additional \$5.00 per person)

Salad Selections:

Seven Layer Salad or Tossed Salad with House
Dressing

Starch Selections:

Mashed Potatoes & Gravy, Garlic Mashed Potatoes,
Baked Potatoes, Parsley Buttered Red Potatoes,
Rice Pilaf and Dressing

Carving Stations

*Chef carved, add \$1 per person
Honey Roasted Country Ham, Roasted Pork Loin, or
Slow Roasted Herb Encrusted Round Of Beef
Served with appropriate breads, buns and
condiments. All can be served hot or cold.

Family Style Service Available For \$14.99

Harvest Buffet \$17.99

Pork loin with Andouille sausage corn bread stuffing
Chicken supreme
Linguini primavera with shrimp
Steamed fresh vegetable d' jour
Garlic Mashed Potatoes
Tossed garden greens and assorted dressings
Fresh seasonal fruit
Creamy broccoli cauliflower salad
Dinner rolls with butter

Grand Buffet \$19.99

Carved roast sirloin of beef
Chicken breast with honey pecan sauce
Baked Cod in a white wine sauce
Cheese tortellini
Parsley buttered baby red potatoes
Steamed fresh vegetable d' jour
Caesar Salad
Dinner rolls and butter

Top of the Town \$29.99

Chef carved prime rib
Antipasto salad
Cornish game hen
Fresh Boston bib, spinach and radicchio
Pork loin medallions Dijon
Salad with assorted dressings
Baked salmon
Fresh seasonal fruit
Parsley buttered baby red potatoes
Steamed fresh vegetable d' jour
Fresh mushroom herb rice
Dinner rolls and butter

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Appetizer Selections

Cold Hors d'oeuvres

Jumbo shrimp cocktail	Per dozen	\$18.00
Cheese spreads and crackers	Serves 25	\$49.99
Fresh vegetable tray with ranch dip	Serves 25	\$39.99
Assorted fresh seasonal fruit tray with dip	Serves 40	\$59.99
Deviled eggs	Serves 40	\$59.99
Ham roll-ups	Serves 40	\$69.99
Assorted deluxe canapés	50 Pieces	\$99.99
Smoked salmon and crackers	6 pound average	\$95.00
Domestic cheese and sausage tray with crackers	Serves 40	\$59.99
Spinach dip with cocktail rye	Serves 40	\$49.99

Hot Hors d'oeuvres

Swedish meatballs	Serves 40	\$69.99
BBQ meatballs	Serves 40	\$69.99
Chicken wings	Serves 40	\$89.99
Oriental egg rolls	50 pieces	\$49.99
Chicken Potstickers	50 pieces	\$49.99
Stuffed mushroom caps	50 pieces	\$69.99
Spinach artichoke dip with pita bread	Serves 40	\$49.99
Chicken and pineapple brochettes	50 pieces	\$79.99
Beef Hibachi	50 pieces	\$99.99
BBQ cocktail sausage	Serves 40	\$59.99
Mini quiche	50 pieces	\$69.99
Bacon wrapped scallops	50 pieces	\$99.99
Bacon wrapped water chestnuts	50 pieces	\$69.99

Hors d'oeuvre Buffet

First Thing's First \$9.99 per person

Deep fried chicken wings, Swedish meatballs, fresh vegetables with dip, domestic cheese tray and crackers, and fresh seasonal fruit tray.

Wisconsin Starter \$11.99 per person

Deep fried chicken wings, barbeque cocktail sausages, Swedish meatballs, deviled eggs, fresh vegetable tray with dip, domestic cheese tray and crackers, and fresh seasonal fruit tray.

Crème de la Crème \$15.99 per person

Chicken & pineapple brochettes, Swedish meatballs, cocktail shrimp, spinach artichoke dip, deviled eggs, fresh vegetable tray with dip, domestic cheese tray and crackers, and fresh seasonal fruit tray.

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Carving Stations & Desserts

Carving Stations

Served with appropriate breads, buns and condiments. All can be served hot or cold.

Honey roasted country ham	Serves 50-60	\$135.00
Roasted pork loin	Serves 20-25	\$ 78.00
Slow roasted herb encrusted round of beef	Serves 50-60	\$150.00

Desserts

Specialty Cheesecakes	\$3.99
Apple Crisp	\$2.99
Tiramisu	\$3.99
Caramel Apple Pie with maple sour cream sauce	\$3.99
Strawberry Shortcake	\$2.99
Carrot Cake	\$2.99
German Chocolate Cake	\$3.99
Lemon poppyseed Cake	\$2.99
Cookies and Cream Pie	\$3.99
Ice Cream	\$2.59

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Snacks & Breaks

Snacks

Assorted pastries and muffins	\$13.99 per dozen
Assorted cookies	\$9.99 per dozen
Assorted bars	\$9.99 per dozen
Bagels with cream cheese	\$11.99 per dozen
Dry roasted peanuts	\$8.99 per pound (5-10 people)
Mixed nuts	\$11.99 per pound (5-10 people)
Party mix	\$7.99 per pound (5-10 people)
Trail Mix	\$5.99 per pound (5-10 people)
Pretzels	\$5.99 per pound (5-10 people)
Popcorn	\$4.99 per pound (8-10 people)
Assorted yogurts	\$1.50 per person
Granola Bars	\$.75 per person
Candy Bars	\$1.00 per person
Whole Fruit	\$.50 per person

Breaks

Lite & Healthy \$3.99 per person

Assorted yogurt, granola bars and seasonal assorted fresh fruit tray

Fruit & Cheese Display \$4.49 per person

Seasonal fresh fruit and assorted domestic cheese tray with gourmet breads, crackers and dips

Old-Time Ice Cream Parlor \$3.49 per person

Build your own sundaeVanilla ice cream, chocolate, strawberry and caramel sauces, nuts, candy crunch, whipped cream and maraschino cherries

Fresh From the Oven \$2.49 per person

Assorted bars, cookies and ice cold pitchers of milk

Variety Tray of Silver Dollar Sandwiches \$15.99 per dozen

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Liquors & Beverages

Liquors & Beverages

House Wine

White Zinfandel, Chardonnay, Merlot, Lambrusco
\$15.99 per bottle

Draft beer

Half barrel domestic \$175.00
Half barrel premium Market Price

Spirits

Rail \$2.75 - \$3.25
Call \$3.25 - \$4.00
Premium \$4.00 - \$6.00

Soft Drinks

Fountain soft drinks \$1.00 per glass
Unlimited soft drinks \$1.00 per person based on guaranteed number
Bottled soda \$1.75 per bottle
Bottled water \$1.50 per bottle

Punch

Fruit punch \$10.00 per gallon
Rum Punch \$25.00 per gallon
Champagne Punch \$25.00 per gallon
Fountain \$50.00 per event

Champagne

\$14.99 per bottle

Juice

\$5.00 per carafe

Coffee

\$25.00 serves 50 cups

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Room Rental Fees

With a planned dinner

Waupaca Conference Center

Maximum capacity 450 people

Friday & Saturday	\$500.00 per day
Sunday - Thursday	\$250.00 per day

Rental Equipment

VCR or DVD Player	\$25.00
CD Player	\$25.00
Projector Screen	\$25.00
LCD Projector	\$100.00
Microphone	No Charge

Colored Tablecloths (per table)	\$10.00
Colored Napkins (per table)	\$2.00
Bridal Archway	\$50.00
Beverage Fountain	\$50.00
Portable Bar	\$250.00

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Gift Registry

For Weddings, Showers and Anniversaries

Register your event with the Waupaca Ale House and Convention Center and The Comfort Suites. Your friends, family and guests may purchase gift certificates to be used as you wish.

Gift Certificates can be purchased in any dollar amount and can be used towards the following goods and services:

Food and beverage charges for your event
Hotel (Room rates)
Rehearsal dinner
Shower
Gift Opening
Bowling
Future meals or events

***Please use code "GR" when purchasing**

Gift Certificates

Gift certificates may be purchased by the event hosts (bride and groom, etc.) for attendants, family members and friends to use towards meals, room rates or future events.

***Please use code "GC" when purchasing**

See our Event Manager for gift registry and gift certificates
(715) 942-0500

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Gift Registry

Contract

Event Date: _____ Employee: _____
Date of Contract: _____ Type of Event: _____
Customer Name: _____
Address: _____
City, State, Zip _____
Phone: _____ E-Mail _____
Room: _____ Estimated # Guests: _____ Catered Event w/ Servers? Yes No

Food & Beverage Purchase

A signed copy of the function agreement must be returned to the Sales & Catering office within two weeks of receiving. No food or beverage will be permitted to be brought on property from an outside source by the patron or guests, with the exception of special event cakes made by a licensed bakery. The customer may not take food and beverage purchases made through the Catering Department off the premises for health and safety reasons. Also, for health and safety reasons, a buffet can only be maintained for a maximum of two hours unless an arrangement can be made in advance for food changes. An industry 18% service charge will be assessed to all food and beverage (including any host bar) agreed upon. A 18% service charge will be included for the cash portion of any bar when a request is made to remove tip containers. Any Cash or Host bar not exceeding \$250.00 in sales will be assessed the difference as a bar charge. The catering staff reserves the right to refuse beverage service to any person without legal age verification (21) or anyone who appears intoxicated. Catering services are subject to state and local sales tax as per state statutes.

Guarantee & Cancellation

Adhering to confirmed food service time is essential. Clients delaying food service time assume total liability for quality of food. Waupaca Ale House & Conference Center assumes no responsibility for quality of food if confirmed food service time varies more than 30 minutes. After 30 minutes of confirmed dinner time, Waupaca Ale House & Conference Center reserves the right to apply a \$50 charge for every additional 15 minutes delayed in dinner service. Signed contracts and or Event deposits are your assurance that a space will be reserved for your event. We require a guarantee figure on meals 7 days prior to event. The number will be considered the guarantee and is not subject to reduction. The client is responsible for 100% of the guaranteed count. We will set and prepare for 5% above the guaranteed figure to allow for some extras. All deposits and prepayments are nonrefundable and are applied in whole to charges on the reserved date. In the event a deposit is not made by the specified date the event may be cancelled and prepayments forfeited. Cancellation prior to the event date will result in loss of date.

Banquet Rooms

All meeting rooms are non-smoking. Other groups may be using the same room as you prior to or following your event. Please adhere to the times agreed upon. Banquet rooms are assigned by the number of people anticipated. If attendance drops or increases the Catering department reserves the right to change the group to a room suitable for the attendance. Waupaca Ale House & Conference Center reserves the right to approve all displays and exhibits. No tape allowed to secure items to the walls or tables. No confetti, silly string, party poppers, or the like allowed. All candles must be contained and pre-lit.

Entertainment

Musicians and DJ's are booked by the client and are their sole responsibility. Our Catering office will be happy to provide information on entertainment groups. If the volume from the entertainment or public address system disturbs other patrons we reserve the right to lessen the volume. All entertainment must conclude by 1:00 AM.



Contract

Payment

When reserving space for wedding receptions, dinner meetings and banquets, a valid credit card is required to be held for guarantee of full payment upon completion. Payment is required 7 days prior to a function unless other arrangements have been made with any balance due before departure from the function. All Banquet checks must be signed by the person in charge or a designated representative at the completion of the event. Any discrepancies in counts should be identified and resolved at that time. A finance charge of 1.5% per month will be applied to outstanding invoices after 30 days. Groups requesting tax exemptions must submit current acceptable documentation of their tax exempt status prior to scheduled function and payment must be made from a tax exempt account.

Audio Visual

Waupaca Ale House & Conference Center will be pleased to assist you with your audio/visual equipment and engineering needs. Please be sure to discuss your needs with our Sales and catering staff well in advance of your function. Waupaca Ale House & Conference Center is not responsible for "burned" CD or DVD failures.

Security

Waupaca Ale House & Conference Center does not assume responsibility for damage or loss of equipment, merchandise or articles left unattended in public areas or function rooms. The customer assumes all responsibility for any damage caused to a room by his or her patrons. It is our goal to keep our guests safe.

Additionally, the Waupaca Ale House & Conference Center and Customer agree to the following: _____

*In order to guarantee sole use of space please sign and return one copy to Waupaca Ale House & Conference Center.
Retain one copy for your records. Please refer to terms and conditions.*

Customer Signature _____ Date _____

Print Customer Name _____

Banquet Representative _____ Date _____

Print Employee Name _____

Deposit Amount _____

