



BANQUET MENU

GRAND GENEVA RESORT



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CONTINENTAL BREAKFAST

All Continental Breakfast Buffets will include fresh chilled juices, regular and decaf coffee and a selection of hot teas. Breakfast service is available for up to 60 minutes. All Continental Breakfast Buffets are for a minimum of 10 guests. A \$150 surcharge will apply for groups between 5-9 guests.

SEASONAL CONTINENTAL

Assorted Fresh Cut Fruit and Berries
Assorted Individual Chobani Yogurts, Honey and Granola
Fresh Baked Breakfast Bakeries

FRESH & LOCAL

Assorted Fresh Cut Fruit and Berries
Assorted Bagels, Whipped Cream Cheese, Herb Cream Cheese, Seasonal Cream Cheese
Assorted Individual Cereals, Assorted Dairy and Non-Dairy Milks
Assorted Individual Chobani Yogurts, Honey and Granola
Fresh Baked Breakfast Bakeries

EUROPEAN CONTINENTAL

Assorted Fresh Cut Fruit and Berries
Assorted Individual Chobani Yogurts, Honey and Granola
Wisconsin Meat and Cheese Display
Assorted House-made Jams and Butter
Assorted Hard Rolls and Mini Croissants



** All prices are per person unless indicated. All above prices are subject to a taxable 25% service charge and 5.5% sales tax.*

BREAKFAST BUFFETS



All Breakfast Buffets will include fresh chilled juices, regular and decaf coffee and a selection of hot teas. Breakfast service is available for up to 60 minutes. All Breakfast Buffets are for a minimum of 10 guests. A \$150 surcharge will apply for groups between 5-9 guests.

ALL AMERICAN

Assorted Fresh Cut Fruit and Berries
Assorted Individual Chobani Yogurts, Honey and Granola
Fresh Baked Breakfast Bakeries
Farm Fresh Scrambled Eggs
Wisconsin Cheddar, Roasted Tomato Salsa, Ketchup, Tabasco
Applewood-Smoked Bacon
Peppered Country Sausage Links
Roasted Yukon Potatoes, Fresh Herbs

THE FARMHOUSE BREAKFAST

Assorted Fresh Cut Fruit and Berries
Assorted Bagels, Whipped Cream Cheese, Herb Cream Cheese, Seasonal Cream Cheese
Assorted Individual Cereals, Assorted Dairy and Non-Dairy Milks
Assorted Individual Chobani Yogurts, Honey Granola
Fresh Baked Breakfast Bakeries
Farm Fresh Scrambled Eggs
Wisconsin Cheddar, Roasted Tomato Salsa, Ketchup, Tabasco
Applewood-Smoked Bacon
Peppered Country Sausage Links
Roasted Yukon Potatoes, Fresh Herbs
Buttermilk Pancakes
Maple Syrup and Berry Compote

ACTIVE

Citrus Salad - Grapefruit, Orange, Super Foods, Mint
Assorted Individual Chobani Yogurts, Honey and Granola
Fresh Baked Blueberry and Bran Muffins
Stone Ground Oatmeal, Fresh Berries, Sliced Almonds, Roasted Apples, Coconut Sugar and Local Honey
Assorted Dairy and Non-Dairy Milks
Garden Egg White Mini Frittata
Baby Spinach, Roasted Red Peppers, Tomatoes and Feta Cheese
Vegetarian Brussels Sprouts and Sweet Potato Hash
Chicken Sausage



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GRAND GENEVA BRUNCH



*Brunch will include fresh chilled juices, regular and decaf coffee and a selection of hot teas.
Brunch Service is available for up to 90 minutes. Brunch is a minimum of 25 guests.*

GRAND GENEVA BRUNCH

BREAKFAST ITEMS

Smoked Salmon Display - Capers, Red Onions, Tomatoes, Hard-Boiled Eggs, Assorted Bagels, Whipped Cream Cheese, Herb Cream Cheese

Assorted Individual Cereals, Assorted Dairy and Non-Dairy Milks

Assorted Individual Chobani Yogurts, Honey Granola

Fresh Baked Breakfast Bakeries

Farm Fresh Scrambled Eggs

Wisconsin Cheddar, Roasted Tomato Salsa, Ketchup, Tabasco

Applewood-Smoked Bacon

Peppered Country Sausage Links

Roasted Yukon Potatoes, Fresh Herbs

Buttermilk Pancakes or Brioche Toast (Choice of One)

Maple Syrup, Whipped Butter

STATION (CHOICE OF ONE)

Southern Breakfast Station - Fried Chicken Breast, Hot Honey, Pimento Cheese, Biscuits, Honey Butter and Country Sausage Gravy

Toast Station - Wheat and Sourdough Bread, Avocado, Ricotta, Nutella, Apples, Bacon, Pickled Onions, Strawberries

Baked Ham Carving Station - Yellow Mustard, Whole Grain Mustard, Honey Mustard, Freshly Baked Rolls and Butter



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A LA CARTE BREAKFAST ENHANCEMENTS



Breakfast Enhancements are additions to your Breakfast Buffets and may not be purchased separately. Enhancements will extend the duration of your breakfast to 60 minutes. All menus listed below must be guaranteed for the full guest count.

OMELET STATION ADD-ON

Made-To-Order Omelets and Eggs

Toppings - Cheddar Cheese, Mozzarella Cheese, Bacon, Ham, Spinach, Bell Peppers, Mushrooms and Jalapeños

Minimum 25 guests. Attendant required per 50 guests. Must be purchased with a full breakfast buffet.

OFF THE GRIDDLE

(Choice of one)

Buttermilk Pancakes - Maple Syrup and Berry Compote

Vanilla Bean Brioche French Toast - Maple Syrup and Berry Compote

BREAKFAST SANDWICHES

Please select up to two sandwiches. Sandwiches must be guaranteed for the full guest count.

Farm Fresh Egg Croissant - Applewood-Smoked Bacon, Wisconsin Cheddar, House-Baked Croissant

Vegetarian Breakfast Burrito - Seasoned Potatoes, Wisconsin Cheddar Cheese, Farm Fresh Scrambled Eggs

Spicy Breakfast Burrito - Spicy Chorizo, Farm Fresh Scrambled Eggs, Pepper Jack Cheese

English Muffin Sandwich - Local Sausage, Farm Fresh Eggs, Pepper Jack Cheese

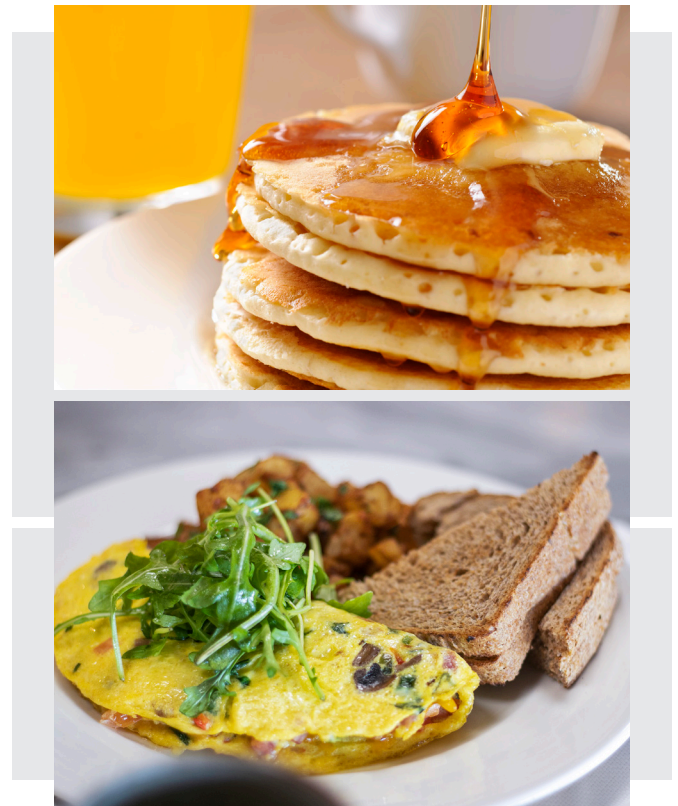
LIGHT ENHANCEMENTS

Stone Ground Oatmeal - Fresh Berries, Almonds, Coconut Sugar and Local Honey. Assorted Dairy and Non-Dairy Milks

Garden Frittata - Baby Spinach, Roasted Red Peppers, Tomatoes, Egg White and Feta Cheese

Assorted Individual Cereals - Assorted Dairy and Non-Dairy Milks

Hard Boiled Eggs



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COFFEE BREAK ENHANCEMENTS



Stations are open for 30 minutes.

BEVERAGES

Coffee - House Blend Regular and Decaffeinated Coffee and Hot Tea
Regular Cold Brew Coffee
Individual Chilled Juices - Orange, Tomato, Grapefruit and Cranberry
Soda - Pepsi Regular, Diet and Decaffeinated Soft Drinks
Bottled Still Water
San Pellegrino Water
Bottled Iced Teas, Lemonade and Starbucks Frappuccino
Nitro Cold Brew
Rockstar
Celsius

PASTRIES

Fruit Muffins
Butter Croissants
Seasonal Fruit Danish
Assorted Breakfast Breads and Gluten-Free Breads
Assortment Bagels with Plain and Seasonal Cream Cheese

SWEETS AND TREATS

Cookies - Chocolate Chunk, Peanut Butter, Oatmeal, Sugar or M&M
Chocolate Brownies
Chocolate Dipped Rice Krispy Treats

SPECIALTY ITEMS

Yogurt Parfaits - Layered Yogurt with Organic Fruit Compote and Homemade Granola
Individual Chobani Greek Yogurts
Assorted Kind Granola Bars
Individual Bags of Trail Mix and Gourmet Mixed Nuts
Whole Market Fruits - Oranges, Cuties and Bananas
Individual Bags of Kettle Chips, Pretzels and Popcorn
Individual Vegetable Crudite Cups and Hummus (Minimum 25 people)
Sliced and Cubed Fresh Seasonal Fruit (Minimum 25 people)
Individual Charcuterie and Cheese Offering (Minimum 25 people)

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COMPLETE MEETING PACKAGE



All Complete Meeting Packages are for a minimum of 10 guests.

OPTION ONE

SEASONAL CONTINENTAL

Assorted Fresh Cut Fruit and Berries
Assorted Individual Chobani Yogurts, Honey and Granola
Fresh Baked Breakfast Bakeries
Fresh Chilled Juices
Regular and Decaf Coffee, Selection of Hot Teas

AM BREAK

Regular and Decaf Coffee, Selection of Hot Teas
Pepsi Regular, Diet and Decaffeinated Soft Drinks
Bottled Still Water

PM BREAK (CHOICE OF ONE)

Cookie Break

Plain and Chocolate Dipped - Chocolate Chunk Cookies, Oatmeal Raisin Cookies, M&M Cookies and Peanut Butter Cookies

Pepsi Regular, Diet and Decaffeinated Soft Drinks and Bottled Still Water

Trail Mix Break

Pretzels, Peanuts, Pepitas, Banana Chips, M&M's, Goldfish, Dried Cranberries, Chocolate Chips

Pepsi Regular, Diet and Decaffeinated Soft Drinks and Bottled Still Water

OPTION TWO

SEASONAL CONTINENTAL

Assorted Fresh Cut Fruit and Berries
Assorted Individual Chobani Yogurts, Honey and Granola
Fresh Baked Breakfast Bakeries
Fresh Chilled Juices
Regular and Decaf Coffee, Selection of Hot Teas

AM BREAK

Regular and Decaf Coffee, Selection of Hot Teas
Pepsi Regular, Diet and Decaffeinated Soft Drinks
Bottled Still Water

LUNCH BUFFET

Your choice of one Lunch Buffet (see pages 10-11)
Setup in Communal Dining Style based on group size

PM BREAK (CHOICE OF ONE)

Cookie Break

Plain and Chocolate Dipped - Chocolate Chunk Cookies, Oatmeal Raisin Cookies, M&M Cookies and Peanut Butter Cookies

Pepsi Regular, Diet and Decaffeinated Soft Drinks and Bottled Still Water

Trail Mix Break

Pretzels, Peanuts, Pepitas, Banana Chips, M&M's, Goldfish, Dried Cranberries, Chocolate Chips

Pepsi Regular, Diet and Decaffeinated Soft Drinks and Bottled Still Water

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UPLIFTING BREAKS

30-minute break stations. Available for groups of 10 or more.

ALL DAY BEVERAGE SERVICE

Regular and Decaffeinated Coffee and Hot Tea
Pepsi Regular, Diet and Decaffeinated Soft Drinks
Bottled Still Water

CITRUS BREAK

Mini Blood Orange Upside Down Cakes
Mini Meyer Lemon Upside Down Cakes
Coconut Sugar Brûléed Grapefruits
Citrus Salad, Fennel Vinaigrette and Sesame Brittle
Iced Tea

CHIPS AND DIPS

Pico de Gallo, Salsa Verde, Tortilla Chips
French Onion Dip, House-made Potato Chips
Iced Tea

COOKIES

Plain and Chocolate Dipped - Chocolate Chunk
Cookies, Oatmeal Raisin Cookies, M&M Cookies
and Peanut Butter Cookies
Iced Tea

TRAIL MIX BREAK

Make Your Own Trail Mix
Pretzels, Peanuts, Pepitas, Banana Chips, M&M's
Goldfish, Dried Cranberries, Chocolate Chips
Iced Tea

BAVARIAN PRETZELS

Mini Salted Pretzel Bites
Parmesan-Herb Soft Pretzel Sticks
Pretzel Piggies in a Blanket
Yellow and Whole Grain Mustard
Wisconsin Beer Cheese
Iced Tea



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LUNCH BUFFETS



All lunch buffets are served with coffee, decaffeinated coffee and iced tea. Stations are open for one hour. Upcharge to a different day of week for \$15 per person. Bottled water, flavored water and soda available on request, \$5 each. All Lunch Buffets are for a minimum of 10 guests. A \$150 surcharge will apply for groups between 5-9 guests.

MONDAY - LAKE GENEVA DELI

Artisan Greens, Candied Walnuts, Chevre Cheese, Sweet Cranberries, Herbed White Balsamic Vinaigrette

Radiatore Pasta, Hierloom Tomatoes, Kalamata Olives, Roasted Red Pepper, Tuscan Kale

House-made Potato Chips

The Following Are Served Chilled

Roasted Beef, Smoked Salmon,
Grilled Marinated Breast of Chicken

Cheddar and Gruyere Cheeses, Fresh Tomatoes, Fennel Relish, Mixed Greens, Tomato Jam and Lemon Aioli

Sourdough, Red Beet and Curry Rolls

Chocolate Chunk Cookies and Sugar Cookies

TUESDAY - SOUTHWEST

Southwest Caesar - Romaine Lettuce, Cotija Cheese, Roasted Pumpkin Seeds, Tortilla Strips, Spicy Caesar Dressing

Mexican Street Corn Salad

Coriander and Black Pepper Scented Black Beans

Cilantro White Rice

Grilled Flank Steak, Chimichurri, Grilled Breast of Chicken, Fajita Seasoning, Green Peppers and Onions

Corn and Flour Tortillas

Sour Cream, Pico de Gallo, Shredded Cheese, Red Salsa and Green Salsa

Tres Leches

Arroz con Leches

WEDNESDAY - ITALIAN

Radicchio and Baby Kale Salad - Aged Parmesan, Grilled Asparagus, Grape Tomatoes, Cucumber, Creamy Roasted-Garlic Dressing

Antipasto Salad - Red Onions, Artichoke Hearts, Pepperoncinis, Bell Peppers, Kalamata Olives, Cherry Tomatoes, Olive Oil and Red Wine Vinegar

Focaccia

Grilled Chicken Piccata
Lemon and Capers

Meatball Casseruola - Roasted Red Peppers, Marinara, Mozzarella and Fresh Basil

Wild Mushroom and Cheese Ravioli - Roasted-Garlic Spinach Cream Sauce, Freshly Grated Parmesan, Roasted Mushrooms

Roasted Broccoli

Italian Lemon Cookies and Pistachio Cannolis



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LUNCH BUFFETS



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THURSDAY - WISCONSIN GRILL

Lake Geneva Potato Salad - Red Potatoes, Bacon, Onion, Apple Cider Vinegar
Broccoli Salad - Bacon, Raisins and Mayonnaise
Traditional Relish Tray - Sliced Tomatoes, Shaved Lettuce, Onions, Pickles, Whole-Grain Mustard, Mayonnaise, Ketchup
Lake Geneva Country Meats Beer Braised Bratwurst - Grilled Onions, Traditional Sauerkraut
Butter Burgers - Butter, Onions, American Cheese
Vegan Burnt Ends
Wisconsin Macaroni and Cheese
Mini Cream Puffs and Apple Cheddar Pies

FRIDAY - CHI-TOWN

Chopped Salad - Iceberg Lettuce, Cabbage, Tomato, Onion, Pasta, Blue Cheese Vinaigrette
Greek Salad - Tomato, Cucumber, Red Onion, Kalamata Olives, Feta Cheese, Vinaigrette
Chicago Dog - Beef Hot Dogs, Tomato, Onion, Sport Pepper, Relish, Pickle Spear, Celery Salt
Italian Beef Sandwich - French Roll, Sweet Peppers, Giardiniera, Au Jus
Mushroom Vesvivo - Garlic, Potatoes, Peas
House-made Potato Chips
Caramel Walnut Brownies
Mini Cheesecakes, Caramel Corn Garnish

EVERY DAY - GRAND CATALAN

Artisan Greens with Carrots, Tomatoes, Cucumber, Cauliflower, Broccoli, Egg, Chickpeas,
Olives, Parmesan Cheese, Green Goddess Dressing and White Balsamic Honey Vinaigrette
Grilled Flat Iron Steak with Chimichurri
Cast Iron Seared Salmon with Maple and Whole Grain Mustard Glaze
Artichoke and Marble Potatoes with Lemon Vinaigrette and Parmesan
Green Beans with a Warm Bacon Vinaigrette
Fresh Seasonal Fruit
Blondie Bars with Coconut Sugar and White Chocolate

EVERY DAY - SANDWICH SHOP

Romaine and Kale Salad - Cherry Tomatoes, Shaved Cucumber, Red Onion, Herb-Champagne Vinaigrette
Fingerling Potato Salad, Mustard Vinaigrette
Smoked Ham and Baby Swiss Sandwich - Dijon Aioli, Bibb Lettuce, Shaved Red Onion, Pretzel Roll
Roasted Vegetable and Fresh Mozzarella Sandwich - Mixed Greens, Arugula Pesto, Ciabatta Bread
Turkey Avocado - Focaccia, Turkey Breast, Whipped Avocado, Tomato, Lettuce
House-made Potato Chips
Chocolate Dipped Rice Krispy Treats
Cream Cheese Brownies

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PLATED LUNCHEs

*Served with fresh baked rolls and butter, coffee, decaffeinated coffee and iced tea. Please select one of each for the group.
Bottled water, flavored water and soda available on request, \$5 each*

SALADS SELECT ONE

Caesar Salad

Romaine Hearts, Sun-Kissed Tomatoes, Parmesan Cheese, Garlic Croutons and Traditional Caesar Dressing

Baby Spinach

Frisse Greens, Sweet-Cured Cherries, Orange Segments, Candied Pecans, Feta and Lemon Basil Vinaigrette

ENTREES SELECT ONE

Pan-Seared Chicken Francois

Herb and Parmesan Coated Chicken with Honey-Lemon Cream, Butter Whipped Mashed Potatoes, Broccolini, Garlic Vinaigrette

Cast Iron Salmon

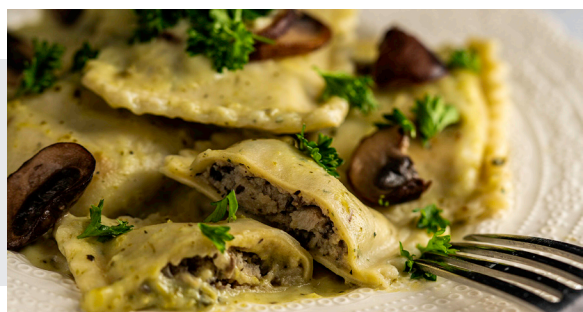
Lemon Seared Atlantic Salmon with Balsamic-Roasted Grape Relish, Herb and Parmesan Risotto, Honey Roasted Heirloom Carrots

Marinated Sirloin

Seared Black Angus Sirloin with a Zesty Cilantro Chimichurri, Roasted Marble Potatoes, Green Beans, Sweet Tinkerbell Peppers

Wild Mushroom Ravioli

Pesto Veloute, Cream, Crisp Lacinato Kale, Roasted Broccolini



DESSERTS SELECT ONE

Classic Chocolate Crunch Mousse Cake

Raspberry Grand Marnier Coulis, Fresh Raspberry, Milk Chocolate Whipped Ganache

Carrot Sponge Cake

Black Pepper Ginger Anglaise, Caramelized White Chocolate Ganache

Crème Brulee Cheesecake

Turkish Coffee Crème Anglaise, Orange Crema and Candied Orange

Opera Cake

Gluten Free and Vegan, Mixed Berry Gelee, Vegan Chocolate Sauce



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GRAB AND GO LUNCH



Lunches include choice of two handhelds and one vegetarian option. Stations are open for one hour. Vegetarian meals are prepared based on dietary needs. For a more tailored experience, you may provide counts for each of the three selections.

CHOOSE UP TO THREE

Honey Smoked Turkey Wrap

Aged Gouda, Applwood-Smoked Bacon, Artisan Greens and Tomato, Flour Tortilla

Prime Roast Beef

Slow-Roast Beef with Honey Ale Onion, Tomatoes, Garlic Herb Cheese on Baguette

Grand Italian

Salami, Capicola, Prosciutto, Provolone, Artisan Greens, Tomato, Onion, Sundried Tomato Aioli on Sourdough

Chicken Caprese Wrap

Herb-Roasted Chilled Chicken, Provolone, Balsamic Vinegar Reduction, Roasted Red Peppers, Pesto on a Spinach Tortilla

Vegetable Sandwich

Roasted Portabella, Piquillo Peppers, Onion, Tomato, Bell Peppers, Citrus Hummus, Artisan Greens, Balsamic Reduction on Baguette

NOTE

All Grab and Go Lunches are pre-bagged and are served with an Apple, Potato Chips, Chocolate Chunk Cookie, Soda and Bottled Water



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HORS D'OEUVRES



Prices are à la carte per piece. Minimum of 25 pieces per item.

CHILLED

Spicy Tuna Stack, Avocado, Sriracha, Crispy Rice
Smoked Salmon with Fresh Dill, Boursin Cream on Dark Rye
Antipasto Skewer with Olives, Heirloom Tomato, Fresh Mozzarella
Roast Beef with Honey Ale Onion Jam, Horseradish Cream on Pumpernickel
French Brie Cheese with Fig Jam, Toasted Pecans on Focaccia Crisp
Heirloom Tomato and Burrata Bruschetta with Sweet Basil
Jumbo Poached Shrimp Cocktail with Spiked Brandy Cocktail Sauce
Curry Chicken Salad

HOT

Mini French Brie Cheese with Raspberry Jam En Croute
Meyer Lemon Crab Cake with Whole Grain Remoulade
Parmesan and Artichoke Beignets with Red Bell Pepper Cream
Seared Beef Tataki with Sweet Soy Glaze
Chimichurri Marinated Beef Empanadas
Lemongrass Chicken Pot Stickers with Soy Ponzu
Vegetable Spring Rolls with Sweet Chili
Bacon Wrapped Date with Old Fashioned Reduction
Chicken Quesadilla Cone

** All prices are a la carte per piece. All above prices are subject to a taxable 25% service charge and 5.5% sales tax.*



RECEPTION

Stations are open for one hour. All prices are per person unless indicated.

WISCONSIN FARMSTEAD CHEESE & CHARCUTERIE

Selection of Local Wisconsin Cheese and Genoa Salami, Prosciutto and Capicola with Local Honey, Seasonal Jam, Dried Fruit, Chef Crafted Selection of Lavosh and Crackers

HOUSE HUMMUS AND VEGETABLES

Lemon Hummus, Roasted Red Pepper Hummus with Fresh Vegetables, Pickled Vegetables, Grilled Naan Bread and Lavosh

CHILLED SEAFOOD

Poached Jumbo Shrimp, Oysters, Marinated Mussels and Seasonal Seafood Crudo with Pickled Cucumber, Brandy Spiked Cocktail Sauce, Whole Grain Remoulade, Tabasco, Lemons and Artisanal Crackers



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SIGNATURE RECEPTION



Stations are open for one hour. All prices are per person unless indicated. Attendant required for all stations.

THE TASTE OF GRAND GENEVA

*Attendant Required

GRAND CAFE

Avocado Chop Salad

House Lettuce Blend, Avocado, Smoked Applewood Bacon, Blue Cheese, Egg, Tomato Relish, Crisp Onion, Green Goddess Vinaigrette

Burrata Caprese

Heirloom Tomatoes, Kale, Aged Balsamic, Petite Basil

BRISSAGO

Pastas Cooked to Order

Truffle Sacchetti

Black Truffles, Parmesan Cream, Extra Virgin Olive Oil

Tagliatelli

Tomato and Saffron Sauce, Sorrel Pesto

Choice of One Protein

Grilled Chicken or Grilled Shrimp

CHOPHOUSE

Carved To Order Roasted New York
Choice of Sauces - Brandy Peppercorn,
Bordelaise, Béarnaise

Roasted Marble Potatoes

Maître d' Butter and Chives

Cream Corn

Roasted Corn, Mornay, Aged Parmesan

Asparagus

Lemon, Parmesan and Herb Butter

DESSERTS

Individual Tiramisu

Ladyfingers, Espresso Cognac Custard,
Coffee Cream, Chocolate Curls

Chophouse Carrot Cake

Carrot & Zucchini Cake, Vanilla Bean,
Cream Cheese Frosting



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Station attendant \$150 each.*



CRAFT YOUR OWN RECEPTION

Not sold individually. Stations are open for 1 1/2 hours. All prices are per person unless indicated. Minimum 50 people.

CHOICE OF FOUR STATIONS

CHOICE OF FIVE STATIONS

STREET TACOS

Protein **Select Two**

Braised Salsa Verde Pulled Chicken, Carne Asada,
Pork Carnitas or Beef Barbacoa

Salsas **Select Two**

Tomatillo & Jalapeños, Pico de Gallo
or Chili de Arbol & Charred Tomatoes

Includes

Cilantro, Onions, Radish, Jalapeños, Corn or Flour
Tortillas, Sides of Mexican Street Corn (Corn, Mayo,
Cotija, Chili Powder, Cilantro)

MAC AND CHEESE STATION

Macaroni - Creamy Wisconsin Cheddar Sauce

Choice of Four Toppings

Burnt Ends, Applewood-Smoked Bacon, Broccoli,
Grilled Chicken, Sautéed Wild Mushrooms or Shrimp

CHI-TOWN **SELECT TWO**

Chicago Style Hot Dogs - Vienna Beef Dog,
Relish, Tomato, Onions, Sport Peppers,
Yellow Mustard, Poppy Seed Bun

Maxwell Street Polish - Polish Sausage,
Caramelized Onion, Yellow Mustard, Hoagie

Italian Beef - Braised Beef, Mozzarella,
Giardiniera Peppers, Hoagie

Includes

Assorted Kettle Chips

WISCONSIN **SELECT TWO**

Sheboygan Brat - Sauerkraut and Whole-Grain Mustard

Butter Burgers - Butter, Onions and American Cheese

Pierogis - Potato, Cheddar, Smoked Bacon,
Served with Honey Ale Onion Dip

Includes

Side of German Potato Salad and Cheese Curds

BRUSCHETTA BAR

Heirloom Tomato Relish, Olive Tapenade,
Roasted Vegetables, Burratta, Hummus,
Prosciutto, Sweet Basil Pesto and Assorted Breads

CHICKEN AND WAFFLES

Chef Scotty's Fried Chicken Breast, Waffles,
Hot Honey, Pimento Cheese, Honey Butter
and Bourbon Barrel Maple Syrup

SUNDAE STATION

Ice Cream Toppings: Caramel Sauce, Chocolate Sauce,
Fresh Berries, Cherries, Candied Nuts, Sprinkles,
Crushed Cookies, Toasted Coconut

GOURMET S'MORES

Variety of Chocolate to Include - Valrhona Milk Chocolate,
Valrhona Dark Chocolate, Reese's Peanut Butter Cups
Graham Crackers, Gluten Free Cookies and Oreos
Regular and Vegan Marshmallows
(Outdoor Fire Pit Required)

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CRAFTED PLATED DINNER



All plated dinners are three courses. Served with fresh baked rolls and butter, coffee, decaffeinated coffee and iced tea. Please select one of each for the group. All prices are per person unless indicated. Wine service available starting at \$45 per bottle. \$10 per person for each additional entree selection

SALADSSELECT ONE

Baby Spinach Salad - Frisee Greens, Sweet-Cured Cherries, Orange Segments, Candied Pecans, Feta and Lemon-Basil Vinaigrette

Tuscan Caesar Salad - Romaine Hearts, Shaved Parmesan, Garlic Croutons, Sun-Kissed Tomatoes and Traditional Caesar Dressing

Crisp Baby Kale - Local Goat Cheese, Toasted Almond, Sweet Cranberries, Poached Apples, Honey-Yogurt Dressing

ENTRÉESELECT ONE

Amish Semi Boneless Chicken Breast - Rosemary and Lemon Pan-Fried Marinated Chicken Breast with Chicken Demi-Glace, Potato Dauphinoise, Grilled Asparagus, Parmesan and Lemon

Atlantic Salmon - Plancha Roasted Salmon with Dijon-Tarragon, Maple-Glace, Parmesan Herb Risotto, Honey-Roasted Heirloom Carrots

Beef Short Rib - Port Braised Beef Short Rib with White Truffle and Mushroom Demi-Glace, Butter Whipped Mashed Yukon Gold Potatoes, Green Beans, Bacon Vinaigrette

Sea Bass - Pan-Seared Striped Sea Bass, Smoked Mussel Salsa Verde, Butter Whipped Mashed Yukon Gold Potatoes, Broccolini, Garlic Vinaigrette

Filet Mignon - Linz Black Angus Beef Filet with Maître Di Butter, Sauce Bordelaise, Roasted Marble Potatoes, Grilled Asparagus, Parmesan and Lemon

Petite Filet and Shrimp - Seared Black Angus Petite Filet with Brandy Peppercorn, Jumbo Shrimp Scampi, Parmesan Herb Risotto, Maple Roasted Baby Carrots

DESSERTSELECT ONE

Classic Chocolate Crunch Mousse Cake - Raspberry Grand Maarnier Coulis, Fresh Raspberry, Milk Chocolate Whipped Ganache

Carrot Sponge Cake - Black Pepper Ginger Anglaise, Caramelized White Chocolate Ganache

Opera Cake - Mixed Berry Gelee, Vegan Chocolate Sauce

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DINNER BUFFET

*Served with fresh baked rolls and butter, coffee, decaffeinated coffee and iced tea. Stations are 90 minutes.
All prices are per person unless indicated. Wine service available starting at \$45 per bottle.*

LAKE SIDE GRILL

Olives, Barley, Roasted Wild Mushroom, Heirloom Tomato, Pickled Onion, Herb Vinaigrette
Brussels Sprouts Slaw with Beets, Sweet Cherries, Almonds and Sherry Vinaigrette
Rolls and Butter
Grilled New York Strip Steaks with Cilantro Chimichurri
Pan-Seared Atlantic Salmon with Fennel-Tomato Relish
Sambal and Honey-Glazed Chicken with Scallions and Fresh Herbs
Green Beans with Applewood-Bacon Vinaigrette
Marble Potatoes with Garlic Herb Butter
Assorted Tarts

BBQ

Broccoli Salad with Poached Apples, Pepitas, Door County Cherries, Pickled Onion, Concord Grapes and Yogurt Honey Dressing
Southern Potato Salad
Bourbon and Brown Sugar Marinated Flat Iron Steak with Balsamic Glazed Onions and Housemade Biscuits
Grand Geneva Dry-Rubbed Pork Ribs and Wisconsin Style BBQ Sauce
Buttermilk Fried Chicken with Warm Biscuits and Pimento Cheese
Corn Cobettes
Garlic-Mashed Yukon Gold Potatoes
Build-Your-Own Strawberry Shortcake with Lemon Curd, Vanilla Bean Whipped Cream, Macerated Strawberries, Berry Coulis



** All prices are per person unless indicated. All above prices are subject to a taxable 25% service charge and 5.5% sales tax.*

CRAFT YOUR OWN DINNER BUFFET



Please select two salads, two proteins, two sides and one dessert. Buffet pricing is per person and based on the combined price of the two proteins chosen.

SALADSELECT ONE

Crisp Baby Kale - Roasted Chickpeas, Heirloom Cherry Tomatoes, Artichokes, Shaved Parmesan, Garlic Croutons and Lemon-Honey Balsamic Vinaigrette

Tuscan Caesar Salad - Romaine Hearts, Shaved Parmesan, Garlic Croutons, Sun-Kissed Tomatoes and Garlic-Lemon Dressing

Chopped Salad - Baby Iceberg Lettuce, Tomato Relish, Cucumber, Egg, Applewood-Smoked Bacon, Pickled Onion, Blue Cheese and Whole Grain Mustard-Horseradish Buttermilk Dressing

COMPOSED SALADSELECT ONE

Southern Potato Salad - Bacon, Chives and Whole Grain Dijon Aioli

Mushroom and Barley Salad - Pickled Onions, Heirloom Tomatoes and Herb Vinaigrette

Italian Pasta Salad - Salami, Roasted Peppers, Olives, Onions and Oregano Vinaigrette

PROTEINSSELECT TWO

Accompanied with fresh baked rolls and butter.

Prime Rib - Smoked Sea Salt, Black Pepper and Rosemary Crusted Prime Rib with Aromatic Au Jus

Salmon - Dijon and Umami Glazed Atlantic Salmon with Pineapple Chutney

Tenderloin - ChopHouse Spice Rubbed Beef Tenderloin with Brandy Peppercorn Sauce

Turkey - Brown Sugar and Allspice Brined Turkey Breast with Wholegrain Mustard Crema

Flank Steak - Gaucho Grilled Flank Steak with Argentinian Chimichurri

Chicken - Amish Boneless Chicken Breast, Rosemary and Pan-Fried Marinated Chicken Breast



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CRAFT YOUR OWN DINNER BUFFET



Please select two salads, two proteins, two sides and one dessert. Buffet pricing is per person and based on the combined price of the two proteins chosen.

SIDES SELECT TWO

- Rainbow Carrots with a Ginger Honey Glaze
- Broccoli with Balsamic Roasted Crimson Grapes
- Grilled Asparagus with Citrus Chili Oil
- Roasted Cauliflower with Garlic-Sesame Oil
- Creamed Corn with Parmesan Cheese
- Garlic Whipped Mashed Potatoes
- Marble Potatoes with Maître Di Butter
- Loaded Marble Potatoes with Applewood Smoked Bacon, White Cheddar Mornay and Scallions
- Roasted Root Vegetables, Lemon Thyme Butter
- Wisconsin Mac and Cheese

DESSERT SELECT ONE

- Cream Puffs and Éclairs
- Cupcakes and Cake Pops
- Assorted Tarts, Pies and Mini Pies



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BEVERAGES



All prices are per person unless indicated.

Hosted Cash

STANDARD BRANDS

Conciere Vodka, Conciere Gin, Conciere Rum, Conciere Tequila, Conciere Bourbon Whiskey, Conciere Brandy, Conciere Cognac, Conciere Scotch

PREMIUM BRANDS

Tito's Handmade Vodka, Tanqueray Gin, Bacardi Rum, Hornitos Tequila, Maker's Mark Bourbon, Korbel Brandy, Courvoisier VS Cognac, Johnnie Walker Red Scotch, Seagram's 7 Canadian Whiskey

SUPER PREMIUM BRANDS

Grey Goose Vodka, Bombay Sapphire Gin, Captain Morgan Rum and Bacardi Rum, Casamigos Silver Tequila, Woodford Reserve Bourbon Whiskey, Wollersheim Brandy, Courvoisier VSOP Cognac, Johnnie Walker Black Scotch, Crown Royal Canadian Whiskey

SELTZERS

High Noon

DOMESTIC BEERS

Miller Lite, Coors Light, Leinenkugel's Seasonal

PREMIUM BEERS

New Glarus Spotted Cow, Milwaukee Brewing Company IPA, Seasonal Selection, Heineken 0.0 (non-alcoholic)

STANDARD WINES

Freixenet Sparkling, EOS Sauvignon Blanc, EOS Chardonnay, EOS Cabernet Sauvignon, H3 Blend

PREMIUM WINES

Caposaldo Moscato Sparkling, Scarpetta Pinot Grigio, Mer Soleil Silver Unoaked Chardonnay, Three Fingers Jack Cabernet Sauvignon, Lyric Pinot Noir

SUPER PREMIUM WINES

Bouvet Signature Brut Loire Valley, Stoneleigh Sauvignon Blanc, Sonoma-Cutrer Chardonnay, Banshee Cabernet Sauvignon, Coppola Diamond Pinot Noir

SODA

BOTTLED STILL WATER

SPARKLING WATER

Cash prices are inclusive of service charge and tax. All hosted prices are subject to a taxable 25% service charge and 5.5% sales tax. Brands, prices and availability are subject to change without notice.



HOSTED BAR PACKAGES

All prices are per person unless indicated. All beverages must be dispensed by resort staff only. All alcoholic beverages consumed on property must be purchased on property. Liquor service is for guests of 21 years of age or older.

HOSTED COCKTAIL PACKAGES

Standard

Premium

Super Premium

One Hour

Two Hours

Three Hours

Four Hours

Additional Hours

HOSTED BEER, WINE & SODA PACKAGES

Standard

Premium

Super Premium

One Hour

Two Hours

Three Hours

Additional Hours

BY THE BARREL

Domestic Keg

Premium Keg

Bartender Fee

Up to Four Hours

Additional Hours



** All prices are per person unless indicated. All above prices are subject to a taxable 25% service charge and 5.5% sales tax.*

RESORT DISCLAIMER



FOOD AND BEVERAGE

Current prices are indicated on the enclosed menus. All food and beverage prices are guaranteed 90 days from the date of the function. All food and beverage must be supplied by the resort.

SERVICE CHARGES AND TAXES

In addition to the charges stated in this guide, the resort will add the customary 25% service charge for all events and 5.5% state and local taxes on all resort services, food and beverages. Service charges are subject to change.

GUARANTEES

In order for your event to be a success, the guaranteed, or exact number of people expected will need to be given to the event manager five (5) business days prior to your function. If fewer than the guaranteed number of guests attend the function, the final guaranteed number is still billed. If no guarantees are given, the number on the contract will be used as the guarantee.

MENU PREPARATION

To ensure every detail is handled in a professional manner, the resort requires your menu selections and special requests to be finalized 21 days prior to your event. You will receive a Banquet Event Order (BEO) on which you can make additions or changes and return it to us with your confirming signature.

BEVERAGE SERVICES

A full array of beverage services are available at the resort. The resort is the only authorized licensee able to sell and serve liquor, beer and wine on the premises. No beverage of any kind may be brought into the resort by patrons or guests. In compliance with the Wisconsin Liquor Laws, no alcoholic beverages may be served or sold to any person under the age of 21 or after 2:00 am.

AUDIO VISUAL

The Event Technology Department at Grand Geneva Resort & Spa provides the latest in presentation equipment and services, maintained by Encore, the Extreme Customer Service Company. Our dedicated on-site team will work with you to ensure that your events are properly planned and executed, with a common goal of complete satisfaction and flawless execution. We have a variety of packages to offer, including décor lighting, sound systems and video playback equipment.

EVENT PROVISIONS

In addition to providing our fine silver, glassware and china, each banquet room is complemented with banquet-cloth chairs, tables with floor length linen and votive candles. You may enhance your event with white wood chairs or Chivari chairs, colored floor length linens, table overlays and centerpieces for an additional fee. Your Event Manager will be happy to suggest additional enhancements for your event.

VENDOR SERVICES

A pre-determined time for setup or delivery of décor must be established seven days in advance of your function. We ask that the vendors you contract with are made aware that they need to contact the Event Manager to review these details. The resort will not permit the affixing of items to walls, floors or ceilings with nails, staples, tape or any other substance, unless approval is given by the Events Department.

CANCELLATION

The pre-established cancellation fees outlined in the signed contract will be followed.

REVENUE MINIMUMS

A food and beverage minimum amount is determined for each event and varies depending on the number of guests, location and date. The food and beverage minimum does not include taxes, service fees, facility fees, décor or other related items

OFF-PREMISE CATERING

Our Banquet Department can create sophistication and elegance at several locations throughout the resort. Our experienced team will be pleased to help you arrange your special event.

HOTEL POLICY

The resort is not responsible for lost, stolen or misplaced items. Please assign a personal attendant to gather the items you want to keep. To ensure the safety of all of our guests and to comply with local health regulations, Grand Geneva does not permit outside food or beverage to be brought into or be removed from our property.