

Banquet Dinner Selections



All dinners include Salad, Side dish, Vegetable, Fresh Rolls & Butter, Dessert & Coffee Service

Appetizers

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|-----------------------|------------------|
| Medley of Fresh Fruit | \$1.00 |
| Chilled Tomato Juice | \$.75 |
| Shrimp Cocktail | \$5.00 |
| Relish Plate | \$7.50/per table |
| Homemade Soup du jour | \$2.00 |

Salad

Tossed Dinner Salad Choice of French, Thousand Island, Ranch & Golden Italian

For an additional charge of \$1.50 per guest the following salads are available

Caesar Salad – Crisp Romaine lettuce pieces tossed with a traditional Caesar dressing, parmesan cheese & homemade croutons.

Fresh Spinach Salad tossed with sliced strawberries, blue cheese, almonds & poppy seed dressing.

Classic Spinach Salad tossed with warm sweet and sour dressing, bacon & chopped egg.

Fresh Fruit – assorted fresh fruit lightly glazed with an apricot dressing.

Vegetable – Select One

Julienne of Mixed Vegetables – medley of seasonal vegetables cooked tender crisp and lightly seasoned.

Broccoli Florets – steamed to perfection and finished with cheddar cheese sauce.

Green Beans and Caramelized Onions – tender crisp beans laced with bacon pieces and caramelized onions.

Green Beans Almandine – whole beans steamed and served with a light almond butter sauce sprinkled with toasted almonds or Bacon or Onions.

Fancy Glazed Carrots – baby carrots served in a sweet orange glaze with a hint of dill.

Brussels Sprouts Supreme – the bold flavor of Brussels sprouts perfectly combined with a zippy cheese sauce.

Peas and Mushrooms – gently prepared peas blended with fresh mushrooms.

Asparagus with Dill Butter – Fresh cooked asparagus with butter & dill (surcharge \$2.00 per person)

Potatoes, Yams and Rice

Baked Potato – fluffy baked potato with sour cream and butter.

Roasted Red Skin Potatoes – prepared with virgin olive oil, garlic and rosemary.

Au Gratin Potatoes – sliced potatoes in a rich cheese sauce.

Garlic Mashed Potatoes – the bold flavor of garlic, combined with cream and butter make these sinfully rich potatoes unforgettable.

Old Fashioned Mashed Potatoes – premium potatoes mashed with milk and butter, seasoned to perfection.

Candied Yams – tender cooked yams topped with your choice of a caramel-like glaze, cranberry and orange sauce or sweet pineapple and ginger.

White and Wild Rice Pilaf – steamed and seasoned with a special blend of herbs and onions. The perfect accompaniment to any of the chicken entrees.

Dinner Entrees

Roast Prime Rib of Beef – perennially popular 12 oz. cut of tender prime rib of beef. \$ 26.95

Filet Mignon – 8 oz. filet grilled to perfection and topped with sautéed mushrooms and a classic Béarnaise Sauce. \$26.95

Roasted Pork Loin – double cut and served with your choice of a mustard cream sauce, sweet cherry sauce or spiced apples. \$ 17.50

Stuffed Chicken Breast – Your choice ...

Traditional bread stuffing \$17.50

Florentine – filled with a savory mixture of spinach and cheese. \$ 17.50

Country – filled with a delicious apple walnut stuffing. \$ 17.50

Monterey – filled with a flavorful blend of broccoli and Monterey Jack cheese. \$ 17.50

Chicken Cordon Blue – boneless breast of chicken filled with smoked ham and Swiss cheese. \$ 17.50

Chicken Kiev – boneless breast of chicken filled with chives and a rich garlic butter \$ 17.00

Chicken Geneva – boneless breast of chicken filet lightly breaded, baked and finished with a white wine sauce with a suggestion of lemon, mushrooms and capers. \$ 17.00

Roast Duckling a l'orange – tender and crisp, finished with an orange brandy sauce. \$ 17.50

Grilled Salmon Filet -- Salmon filet gently grilled and served with a creamy tarragon sauce or dill sauce. \$ 21.50

Baked Halibut with Shrimp Sauce – gently baked and seasoned with lemon, butter and dill.

Served with a chilled shrimp sauce on the side. \$ 19.25

Combination Plates

Combine two popular entrees to create a plate sure to please the healthiest of appetites and pickiest of palates.

Steak Diane and Chicken Kiev – A tried and true crowd pleaser. A tender filet with a tasty Mushroom-Wine Sauce accompanied by a butter and herb filled chicken breast. (approximately 10 oz.) \$ 24.95

Sirloin of Roast Pork and Roast Breast of Turkey – succulent roast pork and breast of turkey team up for a delectable dining experience. Finished with complementary brown gravy and garnished with seasonal whole cranberry sauce. \$ 18.75

Filet & Salmon – Broiled petite Filet paired with a baked Salmon Filet topped with a Citron Sauce. \$32.00

Vegetarian meals and meals with dietary restrictions are available upon request. These meals need to be ordered through our Banquet Manager at least seven days prior to your event.

From time to time clients ask if multiple entrees can be served. Yes, they can with some guidelines and an additional charge of \$1.00 per plate. A minimum of 30% of each entrée must be ordered, and place cards indicating each guest's choice need to be placed at each setting. Keep in mind that serving multiple entrees could slow service slightly.

All selections are subject to an 21% service charge and 5.5% sales tax.

DELUXE BUFFET SELECTIONS

Entrees

(Choice of Two or Three)

Stuffed Breast of Chicken with traditional bread stuffing or Cheese & Broccoli
Mediterranean Stuffed Chicken Breast – Feta Cheese and Roma Tomatoes (+.75)
Stuffed Chicken Breast with Wild Rice and Mushrooms (+.75)
Herb Roasted Chicken
Roast Pork with Brandied Apple Sauce
Chicken Kiev
Roast Turkey
Broiled Cod Fillet
Mostoccioli with Marinara or Meatballs *or* Italian Sausage
Polish Sausage with Sauerkraut
Roast Round of Beef
Baked Ham

Choice of Two Accompaniments

Garlic Mashed or Mashed Potatoes
Bread Dressing
Scalloped Potatoes
Au Gratin Potatoes

Parsley Buttered Potatoes
Rice Pilaf
Corn and Pimento with Fresh Herb Butter
Glazed Carrots
Sweet Peas with Mushrooms
Green Beans Almandine or with caramelized onions.

Choice of Two Salads

Tossed Salad with Two dressings ...
French, Ranch, 1000 Island,
or Golden Italian dressings
Pasta Salad-Colorful display of pasta, fresh veggies
And cheese in a vinegar and oil dressing
BLT Pasta Salad
Fresh Fruit Salad (*In Season*)
Three-Bean Salad
Peas and Cheddar Salad
Cole Slaw
Cherry Delight-Light and Fluffy with sweet cherries
And Walnuts

OR

Substitute one salad selection for an additional accompaniment

Select One

Ice Cream or Sherbet
Trio of sorbet scoops with a splash of champagne (3 different flavors)
Baked pear half with dried fruit and toasted almonds, garnished with chantilly cream
Chocolate cupcake filled with chocolate ganache, topped with caramel sauce and walnut pieces (no frosting)
Cookies or Brownie Platter
Chocolate Mousse or Sundae (.60 surcharge per guest)
Wedding Cake (Cut and served at No Charge if provided in place of one of the above desserts.)

Rolls & Butter, Coffee, Tea or Milk included.

Two Entrée Buffet \$20.20 per person
Three Entrée Buffet \$21.20 per person

Please add 19% Service Charge and 5.5% WI State Sales Tax.

NIPPERSINK BREAKFAST SELECTIONS

For the morning after your special event

The Continental

(Minimum of 40 Guests)

A selection of bakery fresh sweet rolls and breakfast breads

Chilled fruit juices

Coffee, tea and milk

\$5.75 per guest

Deluxe Continental

(Minimum of 40 Guests)

An assortment of mini muffins, sweet rolls and assorted breakfast breads

Fresh carved fruit

Chilled fruit juices

Coffee, tea and milk

\$7.75 per guest

Breakfast Buffet

(Minimum of 100 Guests)

Seasonal fresh fruit tray or salad

Scrambled eggs with cheddar cheese

Crispy bacon and sausage links

Hash brown potatoes

English muffins and assorted breakfast breads

Chilled fruit juices

Coffee, tea and milk

\$14.75 guest

Grand Breakfast Buffet

(Minimum of 100 Guests)

Seasonal fresh fruit tray or fruit kabobs

Scrambled eggs with cheddar cheese

Crispy bacon and sausage links

Hash brown potatoes

Thickly cut French toast with flavored syrups or buttermilk pancakes

Assorted cereal with milk

Assorted breakfast breads

Chilled fruit juices

Coffee, tea and milk

\$19.25per guest

Please add 19 % Service Charge & 5.5% WI State Sales Tax

PACKAGE BAR SELECTIONS

Nippersink Golf Club and Resort is proud to offer the finest beverages available. All drinks are superbly prepared to order by our carefully trained and courteous bartenders.

HOUSE: Includes Vodka, Gin, Scotch, Brandy, Rum, Bourbon, Whiskey, Tequila, Amaretto, Peach Schnapps, Tap Beer, Wine, Soda and Juices.

| | | | |
|-------------|---------------------|------------|---------------------|
| One Hour | \$ 7.00 Per Person | Two Hours | \$ 9.00 Per Person |
| Three Hours | \$ 11.00 Per Person | Four Hours | \$ 12.00 Per Person |

CALL: Includes House Package plus Smirnoff Vodka, Seagram Gin, Ushers Scotch, Bacardi Rum, Malibu Rum, Captain Morgan Rum, J. Bavet Brandy, Jim Beam, Seagram Seven, VO, CC, Southern Comfort, Irish Creme, Coffee Liquor.

Please add \$5.00 per person to the House Package Prices

PREMIUM: Includes House and Call Packages plus Absolut, Tanqueray, Jose Cuervo Tequila, J & B, Cutty Sark, Meyers Rum, Jack Daniels.

Please add \$6.00 per person to the House Package Prices

EXECUTIVE: Includes House, Call and Premium Packages plus Chivas Regal, Crown Royal, Baileys, Kahlua, B & B, Courvoissier, Drambuie and Grand Marnier.

Please add \$7.00 per person to the House Package Prices

CARAFES OF WINE: Red \$11.00 Chardonnay \$12.00 White Zinfandel \$12.00

BOTTLED CHAMPAGNE: \$15.50

An array of Wine and Champagne selections is available upon request.

Please consult with our Banquet Manager for suggestions.

CASH/HOST BAR: Cocktails to be served on a cash basis or charged to the host's account at the following prices:

| | |
|------------------|--------|
| Executive Brands | \$4.75 |
| Premium Brands | \$4.00 |
| Call Brands | \$3.50 |
| House Brands | \$3.00 |
| Tap Beer | \$2.25 |
| Soda | \$1.00 |

A Service Charge of \$75.00 will apply if bar account does not reach \$300.00.

SODA BAR: 1 Hour \$2.85 2 hours \$3.75 3 hours \$4.25 4 hours \$4.75

SODA, TAP DOMESTIC BEER, AND HOUSE WINE: 1 hour \$7.00 2 hours \$8.00
3 hours \$9.00 4 hours \$11.00

5 Hours Is The Max For Liquor

Please add 19% Service Charge & 5.5% Wisconsin State Sales Tax to all the above packages

HORS D'OEUVRE SELECTIONS



Compliment your banquet menu with a Hors d'oeuvre selection. Our staff will guide you in the recommended pieces per guest based on your particular gathering.

HOT HORS D'OEUVRES

(Prices are per 100 pieces)

| | |
|---|--------|
| <i>Stuffed Mushroom Caps</i> | 130.00 |
| Meatballs in sweet & sour or barbeque sauce | 100.00 |
| Chicken Kabobs | 130.00 |
| Beef Kabobs | 130.00 |
| Rumaki (chicken livers wrapped with bacon) | 110.00 |
| Chicken Wings | 115.00 |
| Scallops wrapped in Bacon | 175.00 |
| Mini Egg Rolls with sweet and sour sauce | 130.00 |
| Individual Quiche Lorraine | 130.00 |
| Pineapple wrapped in Bacon | 130.00 |

COLD HORS D'OEUVRES

(Prices are per 100 pieces)

| | |
|---------------------------------------|--------|
| Assorted Canapés (chicken, ham, beef) | 120.00 |
| Cucumber Rondelles | 90.00 |
| Deviled Egg Halves | 100.00 |
| Mini Sandwiches on a Party Roll | 125.00 |
| Melon wrapped with Proscioto | 160.00 |
| Assorted Finger Sandwiches | 130.00 |
| Pinwheels | 100.00 |

PARTY TRAYS

Prices are per person

| | |
|------------------------|---------|
| Cheese and Crackers | \$ 1.95 |
| with Sausage | \$ 2.95 |
| Vegetables with Dip | \$ 1.95 |
| Fresh Fruit (Seasonal) | \$ 2.25 |
| Chips with Dip | \$.90 |

Please add 19% Service Charge & 5.5% Wisconsin State Sales Tax

Nippersink Brunch

(Minimum of 100 guests)

An Elegant Display of Fresh Seasonal Fruit
Assorted Fresh Baked Mini Muffins, Bagels & Breads
Fluffy Scrambled Eggs
Home Made Sausage Links
Smoked Ham
Scalloped Potatoes
Roast Turkey with Dressing
Mostaccioli and Italian Sausage with Marinara Sauce
Assorted Cookies & Sweets
Coffee and Tea

\$22.50 per person

Choice Two:

An Elegant Display of Fresh Seasonal Fruit and
Assorted Cheeses
Assorted Fresh Baked Mini Muffins, Bagels & Breads
Fluffy Scrambled Eggs
Home Made Sausage Links
Country Fried Potatoes
Beef Burgundy -- Tender Beef Tips in a Rich Mushroom
Wine Sauce
Tuscany Chicken -- Marinated Grilled Chicken with
Assorted Fresh Vegetables
Rice Pilaf
Assorted Cookies & Sweets
Coffee and Tea

\$23.50 per person

Choice Three:

An Elegant Display of Fresh Seasonal Fruit and Assorted Cheeses
Assorted Fresh Baked Mini Muffins, Bagels & Breads
Smoked Salmon with a Creamy Dill Sauce
Fluffy Scrambled Eggs
French Toast with flavored syrup
Homemade Sausage Links
Smoked Ham
Country Fried Potatoes
Roast Sweet Potatoes
Chef Carved Roast Sirloin of Beef
Roast Pork with applesauce
Assorted Cookies & Sweets

\$27.95 per person

Please add 19% Service Charge & 5.5% Wisconsin State Sales Tax

RENTAL ITEMS

| | |
|------------------------------------|--------------|
| Decorative mirror for centerpieces | \$ 1.00 ea. |
| Small votive candle holders | \$1.00 for 4 |
| Tall glass candle holder (cut) | \$1.00 ea. |
| Med round bowl candle holder | \$1.00 ea. |
| Small Wedding Arch | \$25.00 |
| Large Wedding Arch | \$50.00 |

***Please note: Candles are not included unless noted**

Frequently Asked Questions

May the room be decorated?

The Room may be decorated but we do not allow nails or tape on the walls, or confetti anywhere. If you need to hang something from the ceiling PLEASE bring your own ladder. You may come in the day before your event between the hours of 1:00 p.m. and 3:00 p.m. permitting that there is not an event scheduled that day. Please check with your coordinator.

Is there a charge for napkins?

*White tablecloths and white napkins are provided. A wide variety of colored linen is available to coordinate with your color scheme. Overlays \$ 2.00

Is there a charge to cut the cake?

*There is no additional charge for cake cutting if we serve it for dessert. There is a \$50.00 charge to cut and wrap the cake if dessert is being served in place of the cake.

Is there a charge for the "Event Room"?

*A room charge will be implemented if the number of people does not meet the room requirement. See Function Contract for details

How much of a deposit is required?

*A deposit will be required upon signing the "Function Reservation Contract" See the "Function Reservation Contract" for the amount or ask your Coordinator.

*A second deposit is due 90 days later and one more thirty days prior to your event, 50% of the estimated bill is payable in cash or check.

When should our menu selection be made?

* A menu must be chosen 30 days prior to your event. We will set up an appointment to go over all last minute details to ensure your special event runs smoothly from start to finish.

Do children pay full price?

*Children under 12 years of age are charged 50% of the menu chosen. A maximum of 5% of your final count may be charged at the children's price. (ie. 200 people, 10 children would be allowed at ½ price) A special children's menu may also be served at a reduced price. Your Banquet Coordinator will assist you with this option.

When is the final count due?

*Final count is due 10 days prior to event. This number is a Guarantee and cannot be reduced after it is given.

When is final payment required?

*Final payment is due 24 hours before your event in the form of **cash, cashiers check** or **money order** ONLY.

Can we hold a block of rooms for our guests?

*A block of rooms will be held for your guests up to 30 days prior to your event. An extension may be granted at the discretion of Nippersink Golf Course & Resort management.

Is a complimentary guest room available for the wedding couple ?

*A complimentary guest room for one night will be available to the Bride & Groom for their exclusive use.

Can we rent the pool deck for the wedding ceremony?

*Yes, the charge is \$500.00 and includes the exclusive use of the upper pool deck and theater style seating up to 120 guests. In the case of inclement weather the ceremony will be performed in the assigned banquet room. A final decision will be made between the contracting party & Nippersink Golf Course & Resort management no later than 3 hours prior to the event if the weather is questionable. Once the decision is made no change will be made regardless of weather conditions at the time of the ceremony or event.

Can we have the wedding ceremony in the same room as the reception?

*Yes, there will be a \$150.00 set up fee. Up to 50 chairs will be set up for immediate family & friends near the ceremony site while other guest will be seated at their dinner table. Nippersink staff will be responsible for removing chairs and decorations if necessary before dinner service.

Is a champagne or wine toast available?

*House champagne is available for \$15.00 a bottle and carafes of wine are available for \$12.00 to \$16.00 a carafe. We recommend 1 bottle or 1 carafe per table of 8 guests maximum.

Do you provide breakfast the following morning?

*Many of our clients reserve our Lakeview Room for gift opening and provide a breakfast or brunch for an additional charge.

*Our pro shop serves coffee & sweet rolls during the golf season.