



CHULA VISTA RESORT

CATERING & BANQUET MENU



TRADEMARK COLLECTION®
BY WYNDHAM



Hello Friends and Colleagues,

Chula Vista Resort and the Kaminski family are celebrating over 70 years of providing hospitality services, food, fun and accommodations, since 1951. We want you to take this opportunity to enjoy our newly remodeled facilities and the splendor of the Upper Dells on the world famous Wisconsin River.

Most recently, restaurant owner and Chef Mike Kaminski, and Executive Chef and Food and Beverage Director Raymond Alexander are being inducted in the Escoffier Disciples Hall of Fame in Niece, France in October 2021. You can expect our creativity, quality, old world fashion cooking, presentation, freshness and food safety in all we do for your events. We are here to customize and make your event successful in every aspect of your stay with us.

Chula Vista Resort is a family business, with the corporate disciplines you require in all facets of our deliverables to make your event successful. But one of our greatest assets are the views, riverwalk, and setting on the river here at the resort. You simply can only experience a resort like we have at Chula Vista.

In 1873, John Cummings built his summer home for his family on the cliffs overlooking the Wisconsin River. And in 2023, our 150th anniversary will continue to provide the same beautiful views, untouched, for which Chula Vista was named.

We look forward and thank you for choosing Chula Vista Resort, a tradition of family and expertise for your next event.

The Kaminski Family

CHULA VISTA RESORT CATERING & BANQUET MENU

Meeting planning packages are a one hour serving time for use during one single day of your events and can not be split over multiple days. Minimum of 25 guests apply or an additional charge may apply per guest.

THE MINI MEETING PACKAGE \$16

The "Afternoon Take a Break," Break on the day of arrival, or "Express Service Continental Breakfast" for the day of departure.

Afternoon Take a Break

Break of cookies, or housemade bake shop or Fitness & Health Break – 30 minute break

Express Continental Breakfast

Assorted housemade bakery items, fruit juices, infused water and coffee in the morning

Fitness & Health Break includes granola bars, whole fresh fruit, infused water and coffee

THE MEETING PACKAGE \$20

Express Continental Breakfast

Assorted housemade bakery items, fruit juices, infused water and coffee in the morning

Afternoon Take a Break

Break of cookies, or housemade bake shop or Fitness & Health Break – 30 minute break

Beverage Break

Infused water, coffee, decaf and tea

THE MORNING AND AFTERNOON MEETING PACKAGE \$25

Express Continental Breakfast

Assorted housemade bakery items, fruit juices, infused water and coffee in the morning

Afternoon Take a Break

Break of cookies, or housemade bake shop or Fitness & Health Break – 30 minute break

Beverage Break

Canned soft drinks, bottled water, coffee, decaf and tea

THE VIP MEETING PLANNER PACKAGE \$39

Express Continental Breakfast

Assorted housemade bakery items, fruit juices, infused water and coffee in the morning

Afternoon Beverage Break

Canned soft drinks, bottled water, coffee, decaf and tea

Choose one: Plated Lunch or a Buffet of the Day (2 entrées)



BREAKFAST



BREAKFAST

Minimum of 25 guests apply or an additional charge may apply per guest. Served for 1 hour.

BREAKFAST STARTERS

Breakfast Parfait **\$5.50 per guest**
Greek yogurt, seasonal berries, raisins, almonds, granola and honey

Fresh Strawberries **\$4.50 per guest**
Served with whipped cream and breakfast cheese

Mixed Seasonal Fruit and Berries **\$5 per guest**
Served with almonds, walnuts and pistachios

CONTINENTAL BREAKFASTS

Express Continental Breakfast \$11

Housemade muffins, breakfast breads and croissants, butter, fruit jams, orange and apple juice, freshly brewed regular and decaf coffee and hot teas.

Continental Breakfast \$13

Housemade muffins, breakfast breads and croissants, freshly cut fruit and melons, hard boiled eggs, butter, fruit jams, orange and apple juice, freshly brewed regular and decaf coffee and hot teas.

ENHANCEMENT TO CONTINENTAL BREAKFAST

Omelet Station \$9

Sausage, ham, bacon, mushrooms, onions, green peppers, tomatoes, spinach, black olives, salsa, Wisconsin cheddar cheese.
Minimum 25 guests

Breakfast Burrito \$6.50

Sausage, egg, diced ham and shredded mild cheddar cheese in a flour tortilla.

Bennett Muffin Sandwich \$7

English muffin, sausage patty, sliced tomato, American cheese and spinach.

Kaminski Baconator \$8

Four strips of bacon, two slices of American cheese, tomato and scrambled egg on whole wheat toast.

PLATED BREAKFASTS

Served with Yukon grilled potatoes, a freshly baked pastry or breakfast muffin; bacon strips and sausage links, orange and apple juices, coffee, tea.

Mixed Berry Skillet Pancake \$14

A rich, creamy batter made from eggs, milk, sour cream, olive oil and fresh seasonal berries, baked in a 375 degree oven. Its like a breakfast and cake all in one. Served with maple syrup, butter and honey.

Bennett Cheesy Scramble \$14

Three country fresh eggs scrambled with three Wisconsin cheeses.

Fruit & Melon Platter \$15

Freshly sliced citrus fruits, melons, berries and centered with yogurt and granola. This is a Chula Vista culinary specialty.

Deep Dish Apple Bread French Toast Casserole \$14

Grilled and ready for hot syrup. Topped with drizzled honey and walnuts.

Breakfast Burrito \$14

Three freshly scrambled eggs with diced ham and shredded mild cheddar cheese.

CHULA VISTA BREAKFAST BUFFETS

Minimum 25 guest guarantee and are available for 60 minutes. Served with orange and apple juices, coffee and tea.

CREATE YOUR BREAKFAST BUFFET

Freshly cut fruit, muffins and breakfast breads, orange & apple juices, freshly brewed regular and decaffeinated coffee and hot teas.

ENTRÉES

One Entrée \$21 • Two Entrées \$26

Scrambled Eggs

Scrambled Eggs Benedict

Frittata Casserole

Feta cheese, roasted tomatoes, spinach, sausage

Burrito

Scrambled eggs, bell pepper, onion, ranchero sauce, sour cream,

tomato, green chile, jack cheese, corn tortillas

Mixed Berry Skillet Pancake

Deep Dish Apple Bread French Toast Casserole

MEATS

Select Two Meats

Smoked Bacon

Sausage Patties

Honey Cured Ham

Turkey Sausage Links

Corned Beef Hash

Canadian Bacon

Biscuits & Sausage Gravy

ACCOMPANIMENTS

Select One Accompaniment

Breakfast Potatoes

Hash Brown Potatoes

Quinoa Hash Browns

Griddle Sliced Potatoes, Caramelized Onion & Bacon

Roasted Red Bliss Potatoes with Bell Peppers

A LA CARTE BREAKFAST ITEMS

Scrambled Eggs

\$3 per guest

Mixed Berry Skillet Pancake

\$4 per guest

Apple Bread French Toast Casserole

\$4 per guest

Buttermilk Biscuits and Sausage Gravy

\$4 per guest

Cut Fresh Fruit

\$3.75 per guest

Cottage Cheese and Fruit

\$3.75 per guest

Smoked Bacon

\$4.50 per guest

Sausage Patties

\$4.50 per guest

Oatmeal, Raisin and Brown Sugar

\$4 per guest

Smoked Salmon Display

\$4.50 per guest

Individual Fruit-Flavored Yogurt

\$3 each

Assorted Cold Cereal with Milk

\$3 each

Granola Served with Milk

\$3.50 per guest

Hard Boiled Eggs

\$13.50 per dozen

Breakfast Parfait

\$5.50 per guest

Greek yogurt, seasonal berries, raisins, almonds, granola and honey

BREAKFAST ADDITIONS \$26 per dozen

Cinnamon Rolls

Assorted Donuts

Assorted Muffins

Croissants

Assorted Danish

Bagel and Cream Cheese

Assorted Gluten Free Breakfast Pastries

GRAND CHULA VISTA BRUNCH BUFFETS

Minimum 50 guest guarantee and are available for 1.5 hours. Served with orange and apple juices, coffee and tea.

Grand Brunch Buffet \$24

Freshly scrambled eggs, grilled Yukon potatoes, crisp apple-wood smoked bacon, sausage gravy and biscuits, Deep Dish Apple Bread French Toast Casserole, and freshly baked muffins. Served with yogurt, granola and cold cereals.

Make it Better

Add fresh from the Chula Vista Pastry Kitchen: Danish, bagels, croissants, fresh melons and citrus fruits, served with cream cheese, jams, jellies and creamy butter. \$3 per guest

Add sirloin tips with rice pilaf, vegetable of the day, classic eggs Benedict, freshly baked assorted pastries, fresh melons and citrus fruits. \$7 per guest

Add our famous Omelet Station: Enhance your event with a chef attended omelet station including: farm fresh eggs, egg beaters or egg whites, ham, chopped bacon, onions, mushrooms, bell peppers, spinach, feta and cheddar cheeses and salsa. \$8 per guest – Max 150 guests

Enhancements

Add 1 for \$4 per guest or 2 for \$7 per guest:

Smoked Salmon Display

Sliced Roast Beef

Chicken Marsala Cutlet

Baked Cod Polonaise

Purchase the entire Grand Buffet \$39 per guest

MEETING ROOM ENHANCEMENTS

Doubled Table Linens	\$1.50 per guest per set
Fresh Flowers, Potted Plants and Greens	\$25 and up
Chair Covers	\$3 per chair
Rattan Gold Padded Chairs	\$5 per chair

Available for Indoor and Outdoor use

A sepia-toned photograph of a riverboat on a river. The riverboat is a two-story vessel with a white upper deck and a dark lower deck. It has a small white cupola on top. The boat is positioned in the lower half of the frame, moving towards the right. The river is calm, reflecting the boat and the surrounding trees. On the left bank, there is a large, gnarled tree branch that arches over the river. The background shows a dense forest of evergreen trees along the riverbank. The word "BREAKS" is superimposed in the center of the image in a bold, black, sans-serif font.

BREAKS

BREAKS

BEVERAGES

Coffee Regular or Decaf	30-Minute Break
Coffee Regular or Decaf – Flavored Creamers	\$35 per gallon
<i>Hazelnut, French Vanilla, Irish Cream</i>	\$40 per gallon
Fruit Juices	
<i>Orange, Apple, or Cranberry</i>	\$25 per gallon
Hot Chocolate	\$30 per gallon
Infused Water	\$25 per gallon
<i>Choose one: lemon, lime or cucumber</i>	
Ice Tea, Lemonade or Fruit Punch	\$25 per gallon
Assorted Soda	\$2.75 per 12 oz. can
Bottled Water	\$3 each
Bottled Tea	\$4 each
Gatorade	\$4 per bottle
Vitamin Water	\$4 per bottle

CONVENIENCE BREAKS

Freshened for 3 hours \$6
Freshly Brewed Regular and Decaf Coffee, Hot Tea, Soda and Infused Water

Freshened for 6 hours \$12
Freshly Brewed Regular and Decaf Coffee, Hot Tea, Soda and Infused Water

CHULA VISTA BREAKS

Designed for 30 minutes and require a 25 guest minimum. \$12 per guest

Natural Energy Break

Low fat yogurt with granola and nuts, granola bars, , fresh melon and citrus fruits, fresh broccoli, cauliflower, celery, carrots, Swiss and cheddar cheese. Served with infused water.

South of the Border

Freshly cut and multi-colored tortilla chips served with chili con carne, seasoned ground beef, pico de gallo, salsa, sour cream, shredded lettuce, onions, shredded cheddar and jack cheeses.

Bakery Break

Let us show you the pastry chef's creations. Assorted house baked fruit breads, sweet rolls, pastries, Danish, fried rolls, and more. Served with coffee, decaf and hot tea.

Trail Mix Break

Mix & match your own: Cashews, Peanuts, Almonds, Pretzels, Granola Clusters, Raisins, M&Ms. Served with infused water, coffee, decaf and hot tea.

Intermission Break

Salted and buttery popcorn, M&M's (plain and peanut), Skittles, Reese's Pieces, party mix, homemade kettle chips and French onion dip. Served with assorted canned soda.

Lots of Chocolate

Double fudge brownies, chocolate chunk cookies, and Famous Dells Fudge. Served with assorted canned soda, hot chocolate, and chocolate and white milk.

SNACKS FROM THE CHULA VISTA PASTRY KITCHEN

Sweets are housemade. Ask your catering representative for details.

SWEETS

Assorted Bakers Basket 12-Piece – \$30 per dozen

Pastry Chef's assortment of Muffins, Nut & Fruit Breads, Pastries and Bagels of the Day

A la Carte Sweets – \$26 per dozen

Bagels

Cake Donuts

Chocolate Brownies

Sea Salt, Sugar Topping or Frosting – Indoors and Out

Rice Krispie® Bars

Sweet Rolls

Whole Fresh Fruit

Zesty Lemon Bars

Fruit Muffins

Glazed Donut or Long Johns

A la Carte Goodies – \$24 per dozen

Coffee Cake

Cookies (approximately 4 inches)

Chocolate Chip, Oatmeal, Sugar or Peanut Butter

Energy Bars

Granola Bars

Candy Bars

Jelly Beans – \$20 per pound

Assorted Flavored Yogurt – \$36 per dozen or \$3 each

FRUITS & MELONS

Melon & Fruit Tray – Small (seasonal)

\$36 (serves 10-15 guests)

Melon & Fruit Tray – Large (seasonal)

\$120 (serves 40-50 guests)

SALTY APPS – One pound serves approximately 10 to 12 guests

Mixed Nuts

\$25 per pound

Party Mix

\$20 per pound

Popcorn

\$20 per pound

Choose 3: Butter, Ranch, Jalapeño, BBQ, Cheddar and Sour Cream & Chive shaker toppings

Pretzels

\$15 per pound

Soft Jumbo Pretzels with Cheese Sauce

\$6 each

A sepia-toned photograph of a desert canyon. The image shows the layered, eroded walls of the canyon, with a wooden bridge visible in the distance. The word "LUNCH" is overlaid in the center in a bold, black, sans-serif font.

LUNCH

H. H. Bennett

LUNCHES

Lunch is served from 11 AM to 2 PM with artisan rolls, coffee and tea.

COLD SALAD ENTRÉES

Chula Vista Chicken Caesar Salad \$18

Fresh romaine lettuce and our classic Caesar dressing with Parmesan cheese, garlic croutons, chilled hard boiled egg, red onions, and sliced, chilled chicken breast.

BLT Chicken Salad \$17

Crisp apple-wood smoked bacon, diced red tomato, onion, and iceberg wedge. Served with sliced cutlet of chicken and a lemon mustard mayo dressing with garlic croutons. A Chula Vista favorite.

Asian Chicken Sesame Salad \$17

A mix of fresh cabbage and lettuce greens, onions, tomatoes, Mandarin oranges, water chestnuts, bell peppers, roasted cashews, crunchy seasoned breaded chicken cutlet with an Asian vinaigrette.

Kaminski's Honey Aioli Salmon Salad \$19

The most amazing cold salmon salad on earth. Freshly poached and chilled salmon, served atop fresh baby greens, blistered tomatoes, minced onion, watercress and feta cheese, with a citrus olive oil & vinegar dressing.

HOT ENTRÉES

Paired with starch and vegetable of the day by our culinary team for flavor and presentation. A \$1 charge applies for pairing substitutions. Entrées are accompanied by either a salad or soup course, rolls and butter.

Asiago Cod Provencal \$19

Baked to perfection, light and flaky Cod, topped with fresh Roma tomato and melted Asiago & Parmesan cheeses, and served aside mashed potatoes.

Parmesan Chicken Breast \$20

Sautéed chicken breast, lightly dusted with Italian herbs, grilled, and topped with Parmesan and marinara. Served over fettuccine.

1/4 Bone-In Bourbon Lemon Chicken \$18

Grilled with lemon juice and brushed with our signature Bourbon glaze. Served with braised pineapple and rice pilaf.

Beef Medallions Cabernet \$21

Hand sliced medallions of tenderloin and sirloin steak, braised with red onions, cremini mushrooms and rich red Cabernet wine reduction. Served aside a bed of buttered fettuccine.

Sliced Roast Beef \$21

Slow-roasted to a tender perfection. Set aside caramelized onions and baby red potatoes. Served with a red wine demi-glaze.

Sweet Chili Pork Loin \$18

Sliced roast pork topped with a sweet BBQ orange chili glaze. Served with cranberry nut rice pilaf.

Sicilian Veggie Lasagna \$18

Layers of fresh lasagna noodles, roasted bell peppers, ricotta and cottage cheeses, onions, Parmesan and Mozzarella cheeses. Nestled in our signature marinara sauce.

Three Cheese Ravioli \$18

Creamed spinach, bell peppers and mushrooms.

DESSERTS \$4

Apple Crisp Cherry Cobbler Chocolate Cake Brownies

SANDWICHES & BOX LUNCHES

Sit-Down or Grab and Go

Box Lunches include pasta salad, potato chips, a candy bar and cookie. **\$19 per guest**

Cheesy Deli Stacker Box

Shaved ham with slivered red onions, stacked in our famous cheesy roll with lettuce & tomato.

Henry's Hoagies Box

Roast beef, Genoa salami, roast turkey, smoked ham, and cheddar cheese on a hoagie roll with lettuce and tomato.

Sliced Roast Sirloin Box

Sliced beef, stacked with sliced red onion, and cheddar cheese. Served on a pretzel roll with lettuce and tomato.

Chicken Salad Croissant Box

Fresh chicken salad served on a bed of leaf lettuce, set in a flaky croissant and topped with tomato and bacon.

Old World Turkey Box

Hand carved slide turkey breast on Old Wisconsin cheesy bread, shredded lettuce, and diced tomato.

LUNCHEON SOUP, SANDWICH & SALAD BUFFETS

Served from 11 AM–2 PM for one hour. Minimum 25 guests.

Hot Sandwich Buffet \$25

Sliced roast beef served with hot au jus and roasted pulled pork BBQ. Accompanied by sliced Cheddar, Swiss, and Pepper Jack cheeses, and fresh artisan rolls and buns. Includes mustard, mayonnaise, horseradish, onion, freshly cut relish bar and pickles, with our signature Chula Vista spinach and artichoke vegetable dips. Also coleslaw, potato salad, and homemade kettle chips. Served buffet style.

Soup and Salad Buffet \$18

Served chilled, it is what we are famous for in Wisconsin. Fresh and bountiful green salad bar with two varieties of crisp garden greens and all the toppings, including shredded cheese, chilled hard boiled egg, fresh diced vegetables and Chula Vista's barge soup of the day. Served buffet style with artisan rolls and butter.

Soup and Sandwich Buffet \$21

Piled high sliced turkey and shaved ham, chicken and tuna prepared salads, assorted sliced cheeses, leaf lettuce, tomatoes, horseradish, onions, mustards and mayonnaise, pickles, and artisan rolls. Includes Chula Vista's barge soup of the day. Served buffet style.

Soups of the Day:

Sunday: Minestrone

Monday: Beef Vegetable

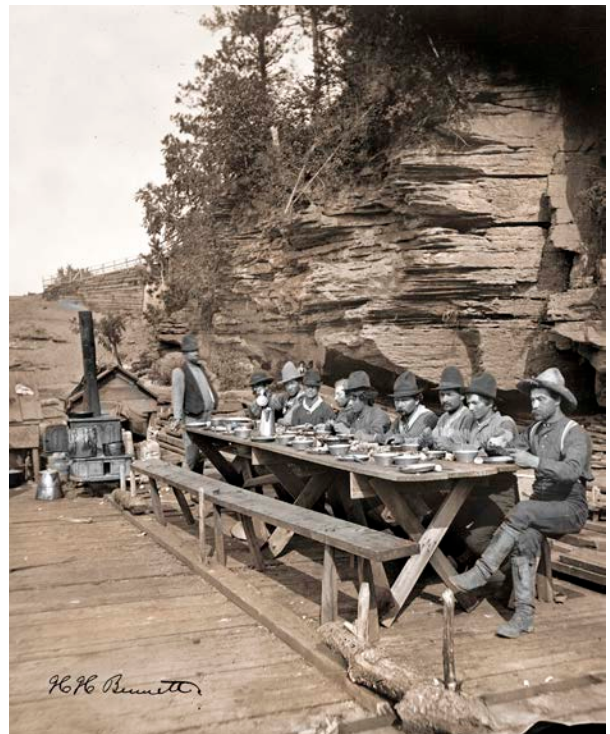
Tuesday: Creamy Chicken & Rice

Wednesday: French Onion

Thursday: Ham & Potato

Friday: Tomato Basil Bisque

Saturday: Chicken & Dumpling



Eating on Board

One of many photos of Bennett's "Raftsmen's" or "Raftsmen" Series this photo shows meal time on the raft. Notice the stove in the background. Raftsmen spent most of their lives on their rafts as they traveled along rivers hauling lumber, including many meals.

OLD KILBOURN LUNCHEON BUFFETS

Luncheon buffets include a green salad at your table with artisan rolls and butter, choice of two starches, one vegetable, and coffee, tea or milk. Additional items can be added by asking your sales representative. Served from 11AM-2PM for one hour.

Choose 2 Entrées **\$26**

Choose 3 Entrées **\$30**

CHOICE OF SALAD

Mixed Green Salad

Caesar Salad

CHOICE OF DRESSINGS *please choose 2*

Ranch

Caesar

French

Balsamic Vinaigrette

Thousand Island

Blue Cheese

Italian

Bacon Lemon Aioli

STARCHES *please choose 2*

Parmesan Mushroom Risotto

Mashed Potatoes

Garlic Mashed Potatoes

Buttery Lemon Garlic Jasmine Rice

Oven Roasted Baby Red Potatoes

VEGETABLES *please choose one*

Ratatouille Squash & Parmesan

Whole Fresh Green Beans Amandine

Buttered Green Beans & Carrots

Broccoli Crowns Parmesan

Bacon Brussels Sprouts

ENTRÉES *please choose 2*

POULTRY

Herb Roasted Honey Glazed Bone In Chicken

Wild Mushroom Chicken

California Chardonnay Chicken

Roasted Sliced Turkey

PASTA

Sautéed Vegetable Cavatappi with Lemon

PORK

Pork Loin Mushroom Veloute

Pork Loin Marsala

SEAFOOD

Baked Cod with Lemon Dill Caper Sauce

Parmesan Encrusted Haddock

VEGETARIAN

Ratatouille

Creamed Spinach Tortellini

BEEF

Sliced Roast Beef

Salisbury Steak

Tenderloin Medallions Cabernet

BUFFET ENHANCERS

Add Sliced Ham – \$5 per guest

Add Sliced Turkey – \$5 per guest

Add Sliced Roast Beef – \$10 per guest

Add Chef Carved Prime Rib Au Jus – Market Price

Add Chef Carved Medium Rare Tenderloin – Market Price



Looking Out Boat Cave Two men navigate a canoe along the other side of a "cave" on the Wisconsin River. H. H. Bennett had difficulties with this shot as his subject kept resulting as shadowy blurs. He took extreme measures to ensure he had enough light and definition- he whitewashed the rocks to create more illumination.

LUNCHEON BUFFETS OF THE DAY

\$21 per guest

Minimum 50 guests. Served from 11 AM–2 PM for one hour. Choose a Buffet of the Day on an “off-day” for \$5 per guest.

MONDAY & FRIDAY – Deli Chula Vista

Featuring shaved hams, turkeys, Genoa salami & roast beef, sliced cheeses including Swiss, Pepper Jack, Cheddar, and American. Accompanied by fresh artisan rolls, buns, and sandwich condiments. Signature vegetable dips with dipping vegetables. Plus horseradish, tomatoes, onions, green leaf lettuce, coleslaw, potato salad, and homemade kettle chips. Finished off with freshly baked cookies for dessert.

Add our homemade deli soup of the day for an additional \$3 per guest

Choose 1 for \$4 per guest or 2 for \$7 per guest:

Add BBQ Pork

Add Grilled Chicken

TUESDAY & SATURDAY – Timber River Tailgate Buffet

Grilled hamburgers, hot dogs, Wisconsin brats, baked beans, coleslaw, potato salad and sliced watermelon. Served with vegetable relishes and dill dip. Plus horseradish, tomatoes, onions, green leaf lettuce, homemade kettle chips, and condiments. Served with chocolate fudge brownies.

Choose 1 for \$4 per guest or 2 for \$7 per guest:

Burgers

BBQ Chicken

Pulled Pork

Baked Cod

Grilled Chicken

Add Grilled New York Strip Steak \$13 per guest

WEDNESDAY – Kilbourn City Fajita Buffet

Includes our famous Kilbourn City salad of tomato cucumber vinaigrette, Greek marinated mushrooms, coleslaw, fried corn tortilla chips, salsa, soft flour tortillas, hard corn shells, Seasoned Chicken and Fajita Beef, onions, bell peppers, cheddar, guacamole, sour cream, salsa, tomatoes and lettuce. Served with refried beans, rice, our famous Sopapillas dessert (a fried pastry drizzled with honey and sugar), coffee, tea, and milk.

Choose 1 for \$4 per guest or 2 for \$7 per guest:

Add Beef Enchiladas

Fajita Shrimp Stir Fry

THURSDAY & SUNDAY – Uncle Louie’s Pasta Buffet

Three cheese ravioli & tortellini and broccoli fettuccine, served with marinara and Alfredo sauces. Accompanied by a grilled antipasto and olive bar, fresh Italian rolls and breads, and wheels of Parmesan and Romano cheeses. Includes Caesar salad, panzenella bread and marble cake for dessert.

Choose 1 for \$4 per guest or 2 for \$7 per guest:

Vegetarian Lasagna

Spaghetti & Meatballs

Chicken Fettuccine Alfredo

Chicken Marsala

Shrimp Scampi

Two-Topping Pizza



The Fleet Just Below The Dam In The Dells Raftsmen’s Series No. 1403 Multiple rafts are loaded with felled trees to move along the river. Rafts like this were barge-like in size and shape. They required experts to navigate them, especially along tricky areas of the river and held large quantities of timber and men.



RECEPTION



H. H. Bennett

ONE HOUR HORS D'OEUVRES RECEPTION

Minimum of 25 guests. Service is for one hour.

FOR LIGHT APPETIZER

We prepare 5 apps per guest

\$18 per guest

Choose 4 from the list below

FOR MEDIUM APPETIZER

We prepare 8 apps per guest

\$27 per guest

Choose 5 from the list below

FOR HEAVY APPETIZER

We prepare 12 apps per guest

\$36 per guest

Choose 6 from the list below

HOT SELECTIONS

Meatballs – BBQ or Swedish

Hot Spinach Dip

Crab Cake Stuffed Mushroom Caps

Pot Stickers

Pork Spring Rolls with Sweet & Sour Sauce

Chicken Quesadillas

Miniature Quiche

Vegetable Egg Roll

Variety of Pizzas

Chicken Wings

COLD SELECTIONS

Homemade Kettle Chips & Onion Dip

Tri-Colored Tortilla Chips & Salsa

Pretzel Rods & Cheese Spread

Bruschetta (Tomato Basil)

Mini Fruit Kabobs

Vegetable Tray with Dip

Deviled Eggs

Cubed Cheeses, Salami and Ham with Crackers

Cherry Tomato BLT

*Items from the A La Carte Hot and Cold Hors d'oeuvres section (page 13) can be added to any of the above basic packages.
(as an example, when you choose the Medium Appetizer menu, the resort prepares 8 appetizers per guest on your guaranteed count)
(8 appetizers x 50 guest guarantee = 400 appetizers prepared)*



“Apollo #1 Steamboat at Larks Hotel Landing” The steamboat APOLLO was built in 1898 and showed visitors the wonders of the Wisconsin River at the Dells for over 30 years. She sank in 1931. The Larks Hotel was located just south of Chula Vista Resort.

A LA CARTE RECEPTIONS

Catering staff will assist all guests with their selections. Based on one hour.

When an event should require a longer service period, an hourly charge for the attendant will be applied at a rate of \$35 per hour in addition to the consumable charges.

HOT HORS D'OEUVRES

Buffet Style or Butler Passed. Prices are per dozen.

Crab Cakes with Lemon Dijon*	\$50
Brie & Raspberry in Phyllo*	\$45
Lamb Lollipop	\$40
Crab Stuffed Mushroom Caps*	\$37
Oysters Rockefeller	\$39
Scallop Spoons	\$36
Beef & Pepper Kabobs	\$35
Wonton Chip with Tuna*	\$35
Asian Skewers – Beef	\$35
Bacon Wrapped Pineapple Chicken	\$30
Buffalo Wings with Bleu Cheese	\$30
Miniature Quiche	\$25
Naked Buffalo Wings with Bleu Cheese Dressing	\$25
Vegetable Egg Rolls with Plum Sauce*	\$25
Pork Spring Rolls with Sweet & Sour Sauce*	\$25
Asian Skewers – Chicken	\$25
Meatballs (BBQ or Swedish)*	\$20
Pork Pot Sticker with Teriyaki	\$20

SNACKS

Serves 25-30 guests

Mini Assorted Cold Sandwiches on Brioche Bun	\$85
Homemade Kettle Chips & Onion Dip	\$60
Tri-colored Tortilla Chips & Salsa	\$60
Pretzel Bites & Cheese Spread	\$60
Nuts & Bolts Party Mix, Popcorn & Salted Peanuts	\$35

COLD HORS D'OEUVRES

Buffet Style or Butler Passed. Prices are per dozen.

Sushi Spring Rolls	\$48
Blackened Ahi Tuna	\$45
Shrimp Spoons	\$38
California Rolls	\$38
Oysters	\$38
Shrimp Cocktail	\$35
Roasted Balsamic Cranberry and Havarti Crostini	\$30
Caprese Skewer	\$30
Mini Sandwiches	\$30
Gourmet Deviled Eggs	\$25
<i>Includes Traditional, Avocado, & Tobiko Deviled Eggs</i>	
Cherry Tomato BLT	\$25
Mini Fruit Kabobs	\$25
Peel & Eat Shrimp	\$15

PLATTERS (COLD)

Buffet Style or Butler Passed. Serves 25-30 guests.

Cheese Spread and Cracker Tray	\$50
Caprese Platter	\$80
Fresh Wisconsin Cheese Curds	\$90
Bruschetta Platter (All Served on Bruschetta Bread)	
Classic: Tomato Basil	\$90
Buffalo: Grilled Chicken, Buffalo Sauce, Blue Cheese	\$100
Asian: Seared Tuna, Sesame Seeds, Wasabi Sauce	\$125
Cubed Cheeses, Salami, Ham and Crackers	\$110
California Rolls	\$125
Mediterranean Platter	\$150
<i>Meat, Cheese, Olives, Grilled Vegetables</i>	
Fresh Fruit Tray	\$75
Vegetable Tray with Buttermilk Ranch Dip	\$60

THE AMERICAN LANDSCAPE ACTION STATIONS

Served with an assortment of tiny artisan rolls. These stations are intended to enhance additional menu items. Served for one hour. Attendant required. Catering staff will assist all guests with their selections.

Pork Loin \$175

Serves 20-25. Roasted with herb wine sauce.

Sugar Cured Baked Country Ham \$225

Serves 30-35. Hearty sugar-cured ham served with honey Dijon sauce.

Carved Roasted Top Sirloin \$300

Serves 30-35. Juicy, tender, thinly sliced with a Merlot mushroom bordelaise.

Whole Fresh Tom Turkey \$175

Serves 30-35. Golden roasted and carved to order with cranberries, stuffing and herb aioli.

Classic Roasted Medium Rare Beef Tenderloin - Market Price

Serves 20-25. Served medium-rare with Bearnaise sauce, sautéed mushrooms and creamy horseradish.

Chef Carved Prime Rib - Market Price

Serves 30-35. The centerpiece of a truly special meal. Delicately marbled and carved to perfection.

Stir-Fry Over the Top Sauté Station \$15 per guest

Choose from: Fresh pineapple, water chestnuts, Mandarin oranges, fresh vegetables, tomato, egg

Signature Sauces: Garlic, Teriyaki, Ginger, Orange, Sweet & Sour, Sweet Chili

Choose 2: Sirloin, Shrimp or Chicken

Mac & Cheese Bar \$17 per guest

Noodles: Cavatappi

Sauce: Buttered, Cheddar

Toppings: Bacon, Fried Onions, Sliced Grilled Hot Dogs, Green Peas, Sautéed Mushrooms, Cheese, Broccoli, Scallions

Add BBQ Pulled Pork \$5 • Add Garlic Shrimp \$6

Grilled Cheese Bar \$11 per guest

Breads: White and Whole Wheat Bread

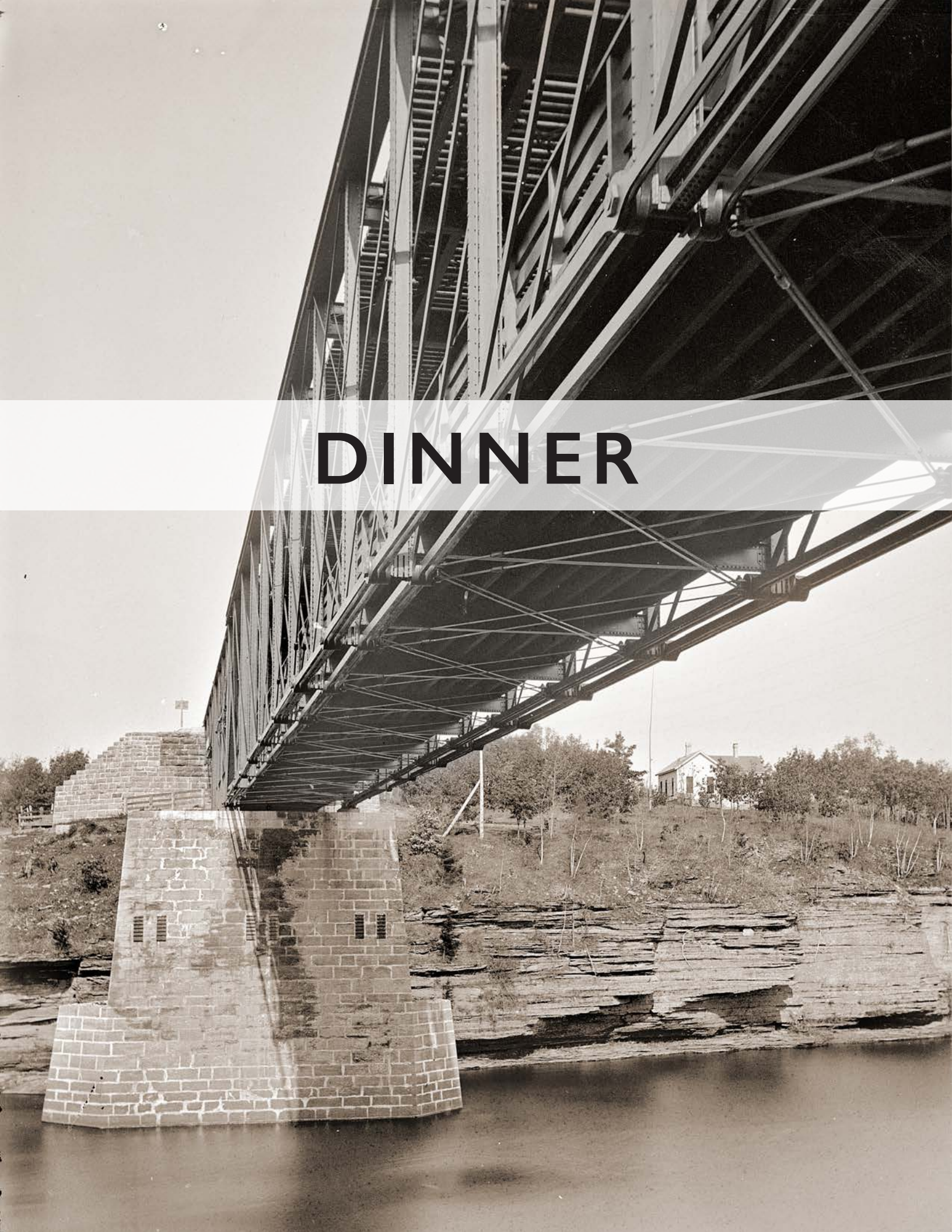
Cheeses: Wisconsin Cheddar, Jalapeño Jack, Swiss and American Cheeses

Toppings: Bacon, Sliced Ham, Jalapeños, Red Onion and Mushroom

Taco & Nacho Grande Bar \$13 per guest

Housemade Taco Meat, Soft and Hard Shell Tortillas (flour & corn), Finely Shredded Cheddar Cheese, Diced Green Onions, Sour Cream, Homemade Salsa, Diced Bacon, Chorizo,

Add beef, chicken or pulled pork (choose 2 items for \$5)



DINNER

HERITAGE PLATED DINNERS

Dinners are served from 5:00 PM with artisan rolls, coffee, tea or milk. Paired with starch and vegetable of the day by our culinary team for flavor and presentation. A \$1 charge applies for pairing substitutions. Entrées are accompanied by either a salad or soup course.

SALAD CHOICES

Chula Vista Field of Greens Salad

Tomato, cucumber and carrot with herb vinaigrette.

Iceberg Wedge Pancetta Salad

Crumbled bleu cheese, red onion and tomato with French dressing.

Caesar Salad

Herbed croutons, Parmesan, chopped egg and red onion with Caesar dressing.

Elephant Ear Spinach Salad

Spinach, bacon, walnuts, red onion, mushrooms with bacon vinaigrette.

SOUPS

Sunday: Minestrone

Monday: Beef Vegetable

Tuesday: Creamy Chicken & Rice

Wednesday: French Onion

Thursday: Ham & Potato

Friday: Tomato Basil Bisque

Saturday: Chicken & Dumpling

POULTRY

California Chicken Chardonnay \$28

Chicken breast dusted lightly with a seasoned flour, English coated with Dijon mustard & sherry, and sautéed to a delicate perfection and served with a Chardonnay, shiitake mushroom & scallion sauce on Yukon mashed potatoes.

Bourbon Glazed Chicken \$28

Marinated in bourbon Asian inspired spices with a hint of ginger, apple cider and cognac, served aside baby red roasted rosemary potatoes.

Chicken Marsala \$29

Lightly dusted and seared in olive oil, scallions & mushrooms, then pan deglazed with sweet Marsala Italian wine and reduced to a lightly thickened perfection. Served on fettuccine.

Herb Roasted Half Chicken \$27

Fresh herb encrusted half chicken roasted to a tender finish in a light chicken velouté sauce. Served on a bed of roasted red rosemary potatoes.

PORK

Herb Encrusted Pork Chop \$34

Seasoned herb crusted boneless pork chop atop rosemary veloute sauce along side of cheesy mashed potatoes.

Roasted Pork Loin Marsala \$28

Lightly dusted and seared in olive oil, scallions & mushrooms, then pan deglazed with Italian Marsala dessert wine and reduced to a creamy perfection. Served with spinach and artichoke creamy pasta.

BEEF

Roasted Prime Rib Au Jus *Market Price*

Rock fired in a 500 degree oven to seal in the juices, then slow-roasted for tenderness. Served with a bone marrow au jus and broccoli and cheddar baked potato.

Filet Mignon *Market Price*

Hand-carved and fully trimmed, then seared and broiled to perfection. Served with a pan reduction brown demi-glace and red roasted rosemary potatoes.

Red Wine Braised Boneless Short Ribs \$36

Hand-cut and roasted for tenderness. Served with a rich beef stock gravy and topped with our special glace de viande and beer cheese mashed potatoes.

Smoked Beef Brisket \$32

Freshly sliced smoked and poached beef brisket. Served with Parmesan potato wedges.

Sliced Roast Beef Mushroom Jus Lie \$31

The most flavorful of ribeye and sirloin. Sliced and served with a rice flour mushroom reduction au jus and a bloomin' bacon loaded baked potato.

Top Sirloin \$39

Hand-cut center and semi-center 10 oz. steak. Known as the most flavorful steak. Served with a reduced scallion demi-glace and garlic mashed potatoes.

Beef Medallions Mondovi \$30

Hand sliced medallions, braised with red onions, shiitake mushrooms and Pinot Noir. Served on a bed of buttered fettuccine.

SEAFOOD

Asiago Cod Provencal \$27

Broiled to perfection, light & flaky and topped with fresh Roma tomato and melted Asiago cheese. Served with wild rice pilaf and lemon.

Grilled Salmon à l'orange BBQ \$30

Salmon fillets freshly marked from the grill, sprinkled with lemon and orange and lightly glazed with our famous infused citrus orange BBQ sauce and served with hash brown fried mashed potatoes.

Panko Encrusted Walleye \$35

Walleye fillets dipped in seasoned flour, egg batter and panko, served with a cranberry tartar sauce and wild rice pilaf.

Shrimp Chula Vista \$30

Lightly and delicately sautéed shrimp with freshly made garlic butter & fresh herbs. Served with lemon and a light bread crumb topping and beer cheese mashed potatoes.

VEGETARIAN

Three Cheese Ravioli \$28

Our signature three cheese ravioli, tossed in homemade Marinara sauce and placed on a bed of Parmesan dusted spinach.

Creamy Pesto Tortellini \$28

A colorful delight of spinach, tomato & egg tortellini tossed in our famous heavy cream pesto mushroom cheese sauce.

Steamed Veggie Bundle \$26

Fresh broccoli, cauliflower, carrots & asparagus. Served with lemon.

DUO ENTRÉES

Quarter Chicken and Honey Glazed Ham	\$32
Quarter Chicken and Sliced Roast Beef	\$36
Broiled Top Sirloin and Deep Fried Shrimp	\$49
Broiled Top Sirloin and Chicken Breast Chardonnay	\$49
Broiled Top Sirloin and 5-6 oz. Lobster Tail	Market Price
Broiled Filet Mignon and Deep Fried Shrimp	Market Price
Broiled Filet Mignon and 5-6 oz. Lobster Tail	Market Price
Broiled Filet Mignon and Chicken Breast Chardonnay	Market Price

KIDS ENTRÉES

Choose one of the following for \$12

Each Kids Entrée is served with a fruit cup, home-style macaroni & cheese, and milk or apple juice.

Kids entrée pricing applies when adding to an adult menu. Kids entrees are for ages 12 and under.

Mini Burgers	Macaroni and Cheese only
Hot Dogs in Puff Pastry	Personal Pan Pizza
Grilled Chicken	Chicken Tenders
Fruit Plate	

DESSERT

All prices are based on a per person charge. Based on one hour.

DESSERT SPECIALTIES \$5

Chocolate Mousse

French Silk Chocolate Pie

New York Cheesecake (with choice of blueberry, strawberry, cherry, or chocolate topping)

FRUIT & PASTRY SPECIALTIES \$4

Apple Crisp

Apple Strudel

Cherry Cobbler

Pecan Bourbon Pie

FRESHLY BAKED CAKES \$6

Black Forest Cake

Double Chocolate Cake

SIGNATURE DESSERTS \$9

Carrot Cake

Cheesecake

Chocolate Mega Brownie

DESSERT DISPLAYS

Served for 30 minutes

Just a Touch of Dessert \$7

Choose any 2 of the desserts

A Bit More Dessert Please \$8

Choose any 3 of the desserts

Pour It On Dessert \$9

Choose any 4 of the desserts

DINNER BUFFETS

Minimum 50 guests. Served for 1.5 hours. Dinner buffets include a green salad at your table, two starches and one vegetable, fresh artisan rolls, coffee, tea or milk. Additional items can be added by asking your sales representative.

Choose any two entrees **\$38**

Choose any three entrees **\$46**

SALAD CHOICES *(served at your table)*

Chula Vista Field of Greens

Tomato, cucumber and carrot with herb vinaigrette.

Iceberg Wedge Pancetta

Crumbled bleu cheese, red onion and tomato with French dressing.

Caesar Salad

Herbed croutons, Parmesan, chopped egg and red onion with Caesar dressing.

Elephant Ear

Spinach, bacon, walnuts, red onion, mushrooms with bacon vinaigrette.

STARCHES *please choose 2*

Three Mushroom Risotto

Cheesy Ranch Hash Browns

Mashed Potatoes

Parmesan Wedge Potatoes

Garlic Mashed Potatoes

Oven Roasted Baby Red Rosemary Potatoes

VEGETABLES *please choose 1*

Fresh Broccoli Crowns Parmesan

Whole Fresh Green Beans Amandine

Buttered Green Beans and Carrots

Bacon Brussels Sprouts

Sautéed Zucchini and Yellow Squash

POULTRY

Viennese Chicken with Apple Bread Stuffing

Chicken Marsala

Honey Glazed Chicken

VEGETARIAN

Vegetarian Lasagna

Creamy Pesto Tortellini

Creamy Spinach and Cheese Ravioli

BEEF

Beef Bourguignon Medallions

Sliced Sirloin

Salisbury Steak

Grilled Flank Steak

Swedish Meatballs

PORK

Braised Pork Loin with Natural Pan Drippings

Virginia Cut Ham Honey Dijon

Bourbon Dipped BBQ Ribs

SEAFOOD

Atlantic Cod Asiago Provencal

Beer Batter Cod

Grilled Alaskan Salmon Susitna

Halibut Olympia

BUFFET ENHANCERS

Add Chef Carved Ham \$4

Add Chef Carved Turkey \$4

Add Chef Carved Roast Sirloin \$10

Add Chef Carved Pig Roast \$12

Add Chef Carved Prime Rib Au Jus Market Price

Add Chef Carved Medium Rare Tenderloin Market Price

THEME DINNER BUFFETS

Service is for 1.5 hours after 5:00 PM. Minimum 50 guests.

Wisconsin Tailgate \$39

Grilled hamburgers, hot dogs or Wisconsin brats, baked beans, coleslaw, potato salad and watermelon. Served with vegetable relishes and dill dip. Horseradish, tomatoes, onions, green leaf lettuce, homemade kettle chips, and condiments. Served with chocolate fudge brownies, coffee, tea and milk.

Add Hot Dogs and Wisconsin Brats	\$3
Add Grilled Chicken Breasts	\$5
Add Tailgate Grilled New York Strip Steak	\$13

Pasta Buffet \$27

Three Cheese Ravioli, Cavatappi Pasta, Pasta Carbonara, Grilled Chicken & Broccoli Alfredo, and Vegetarian Lasagna served with marinara and Alfredo sauces. Accompanied by a grilled antipasto and olive bar, fresh Italian rolls and breads, wheels of Parmesan and Romano cheeses. Includes Caesar salad, vegetable of the day, panzanella bread, and our hand tossed 3 topping double top pizza's. Served with marble cake, tiramisu cup and classic cannoli for dessert and coffee, tea or milk.

Add Creamy Pesto Tortellini	\$4
Add Meat & Italian Sausage Lasagna	\$4
Add Spaghetti and Meatballs	\$4
Add Garlic Shrimp Linguine with sun dried tomatoes	\$4
Add Italian Pepper Steak with onions and bell pepper	\$7

New York Strip Block Party Steak Fry \$50

Minimum of 50 guests

Our 40-year tradition of outdoor poolside steak fries. Enjoy our culinary staff preparing steaks to order. We offer special steak toppings of sautéed mushrooms, roasted bell peppers, onions, au jus, and maître d'hôtel butter. Seasonal corn-on-the-cob in giant pots of melted butter, and a baked potato bar with all the fixings. Also includes a green salad with choice of dressing, Greek mushrooms, Italian pasta salad, marinated cucumber and tomato vinaigrette, fresh seasonal fruits, citrus and watermelon. Served with fresh bread and butter, and our fresh berry shortcake for dessert. Served with iced tea, lemonade, coffee, and milk.

Picnic Pig Roast (Seasonal) \$45

Minimum of 100 guests

Whole char roasted boar, chef-carved right before your eyes. Served with honey Dijon and BBQ sauce, with an artisan bread bar. Plus tender and juicy Chicken Quarter. Includes all the picnic fixings: baked beans, fresh corn-on-the-cob, cheesy ranch hash browns, homemade kettle chips, Italian pasta salad, coleslaw, fruit salad, fresh fruits and a fresh baked assorted cookie, Rice Krispie® and Coco Krispie® bar display for dessert. Served with iced tea, lemonade, coffee, and milk.

Pizza Parties \$25 per person

Buffet service for 1 hour

A variety of hand tossed, large pizzas, just the way you like them. Includes a mixed garden salad with choice of two dressings, garlic bread, brownies and lemon bars for dessert. Served with coffee, tea and milk.

Choose 4 Pizzas:

Cheese Pizza
Margherita Pizza
Pepperoni Pizza
Sausage Pizza
BBQ Chicken Pizza
Any 2 Topping Pizza



BEVERAGE



BEVERAGE

HOSTED BAR – PER PERSON PRICES

ONE HOUR

Beer, Wine and Soda	\$13
Resort Brands	\$17
Premium Brands	\$22

TWO HOURS

Beer, Wine and Soda	\$19
Resort Brands	\$26
Premium Brands	\$33

(After 2 hours, each additional 30 minutes – \$5 per guest)

DRINK TICKETS

Resort Brands	\$6
Premium Brands	\$8

SIGNATURE DRINK

Prices vary by drink selection. Consult with your coordinator.

CASH BAR PRICING

Bottled Water	\$3
Craft & Specialty Beer	\$7
Domestic Beer	\$6
House Wine	\$9
Juice	\$3.75
Non-Alcoholic Beer	\$6
Premium Brands Spirits	\$8+
Resort Brands Spirits	\$7+
Soft Drinks	\$3

Prices are subject to change.

HALF BARREL OF BEER

Café Style only with a bar server attendant

Domestic	\$350
Craft & Specialty	<i>Consult with your Coordinator</i>

SPIRITS

RESORT BRANDS

Amaretto
Bacardi
Cabo Wabo Blanco
Captain Morgan
Dry Vermouth
Jim Beam
Johnny Walker Red
Kessler
Korbel Brandy
Malibu
New Amsterdam Vodka
Peach Schnapps
Seagram's 7
Southern Comfort
Sweet Vermouth
Tanqueray
Triple Sec

PREMIUM BRANDS

Amaretto Di Saronno
Bailey's
Chivas Regal 12yr
Courvoisier
Crown Royal
Grey Goose
Hendrick's Gin
Jack Daniels
Jameson
Johnny Walker Black
Kahlua
Maker's Mark
Patron Silver



Behind Steamboat Rock; The Thinker H. H. Bennett sits on the edge of his row boat with his portable dark room tent behind him (in the boat). The view shows the Wisconsin River near Gates Ravine, in reference to boat captain Leroy Gates. Steamboat Rock is located here at Chula Vista.

WINES

LEVEL ONE

\$9 Per Glass • \$29 Per Bottle

J Roget Brut – *Sparkling*

Fetzer – *Chardonnay, Pinot Grigio, Moscato, Merlot, Cabernet Sauvignon, Pinot Noir*

LEVEL TWO

\$12 Per Glass • \$39 Per Bottle

Kendall Jackson – *Chardonnay, Cabernet Sauvignon, Merlot*

BLUSH WINE

Wollersheim Blushing Rose \$29

WHITE WINE

Fetzer Chardonnay \$29

Fetzer Moscato \$29

Fetzer Pinot Grigio \$29

Wollersheim Prairie Fume \$35

Wollersheim White Riesling \$35

Kendall Jackson Chardonnay \$46

Pine Ridge Chenin Blanc Viognier \$52

St. Michelle Riesling \$52

Electra Moscato \$52

RED WINE

Fetzer Merlot \$29

Fetzer Cabernet Sauvignon \$29

Fetzer Pinot Noir \$29

Wollersheim Domaine du Sac \$39

Meiomi Pinot Noir \$52

Seghesio “Sonoma” Zinfandel \$52

Kendall Jackson Merlot \$46

Kendall Jackson Cabernet Sauvignon \$46

Black Station Malbec \$45

Luminary Red Blend \$45

Rodney Strong “Sonoma” \$52

SPARKLING

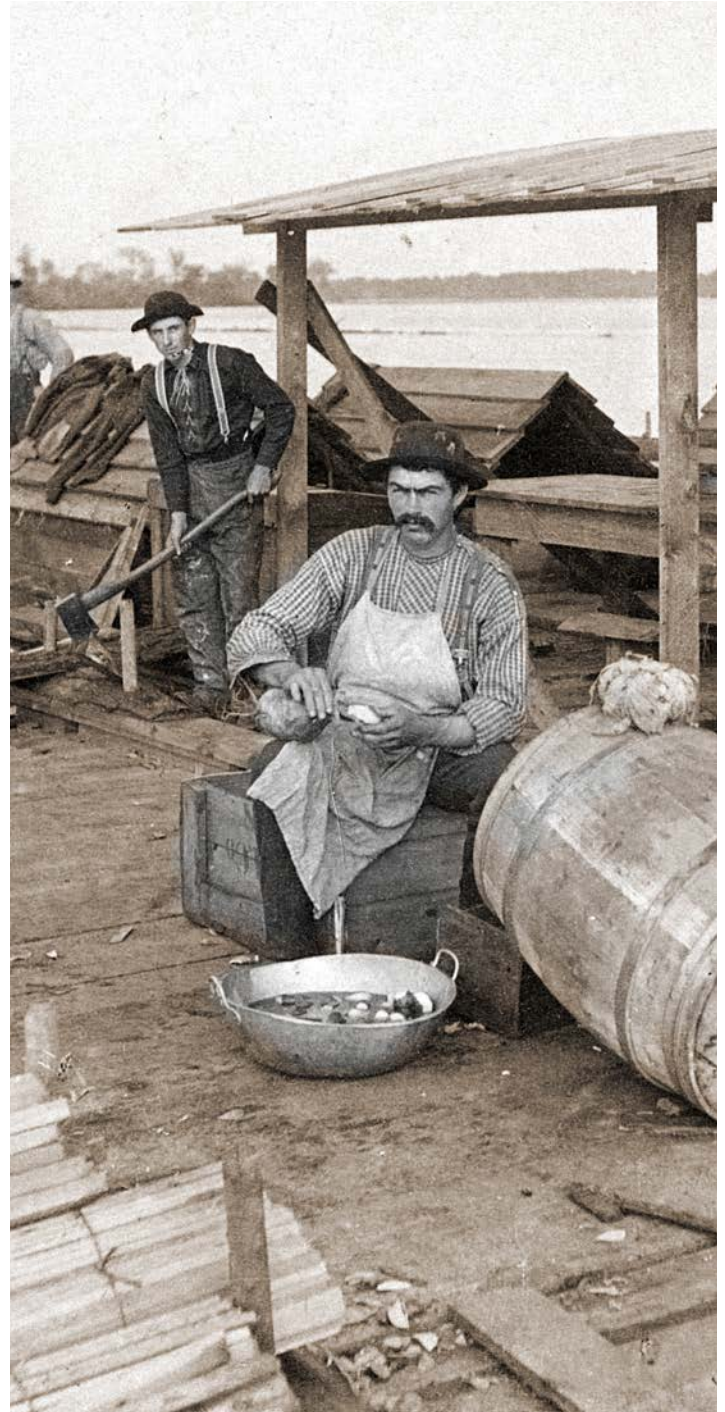
J Roget, Brut \$25

J Roget, Spumante \$25

Korbel Brut \$35

Martini & Rossi Asti \$45

Schramsberg Brut Rose \$95



“Cook and Cookie” Ashley Bennett (Cookie) who volunteered his services during a series of photographs, and (Cook) Mike Lane on the Arpin fleet of lumber rafts in 1886.

POLICIES AND PROCEDURES

GUARANTEES

In order for your event to be a success, the final guarantee, or exact number of people expected will need to be given to the Event Coordinator by 11:00 a.m., seven business days prior to your function. If less than the guaranteed number of guests attend the function, the final guaranteed number is still charged. For every function, Chula Vista will set and prepare food 3% above your guaranteed number for functions of 200 or less and 2% over all guarantees of 201 or more. If no guarantees are given, the number on the contract will be used as the guarantee. Final pricing on menu items are subject to change and will be guaranteed 7 days prior to the event.

MEAL COUNTS

Your group will be billed according to either the number of meals actually served, or the number of the guarantee, whichever is greater. If a final guarantee is not submitted by the deadlines outlined above, the higher of the 'agreed' or 'expected' number as it appears on either the contract or the Banquet Event Order will be used for your event.

SERVICE CHARGE

All food, beverage, audio/visual equipment and other services are subject to a taxable 24% service charge and applicable taxes.

STANDARD CENTERPIECE AND LINEN

Plated and buffet dinners include a 10" round mirror and candle on each table if requested. Please consult your Catering Manager about available linen colors and additional centerpieces.

FOOD AND DIETARY RESTRICTIONS

Chula Vista Resort does not permit outside food and beverage to be brought into any function space. All food and beverage served or consumed on the premises must be purchased, prepared and served by Chula Vista Resort. Unused banquet food and beverage cannot be taken from the function space. At the conclusion of the function such food and beverage becomes the property of Chula Vista Resort. Chula Vista Resort will be happy to make arrangements for any and all of your ethnic or religious catering needs, additional charges may apply.

MULTI ENTRÉE FEE

Split entrée choices for a group's plated meal are available at \$1 per person charge per split and guarantees for each entrée are required.

MEAL IDENTIFICATION

Color coded meal tickets are required for multiple entrée plated functions and will be provided by Chula Vista Resort. Groups wishing to use their own meal ticket must have pre-approval of the identification method by Chula Vista Resort.

FOODBORNE ILLNESS DISCLAIMER

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. This disclaimer applies to this entire document.

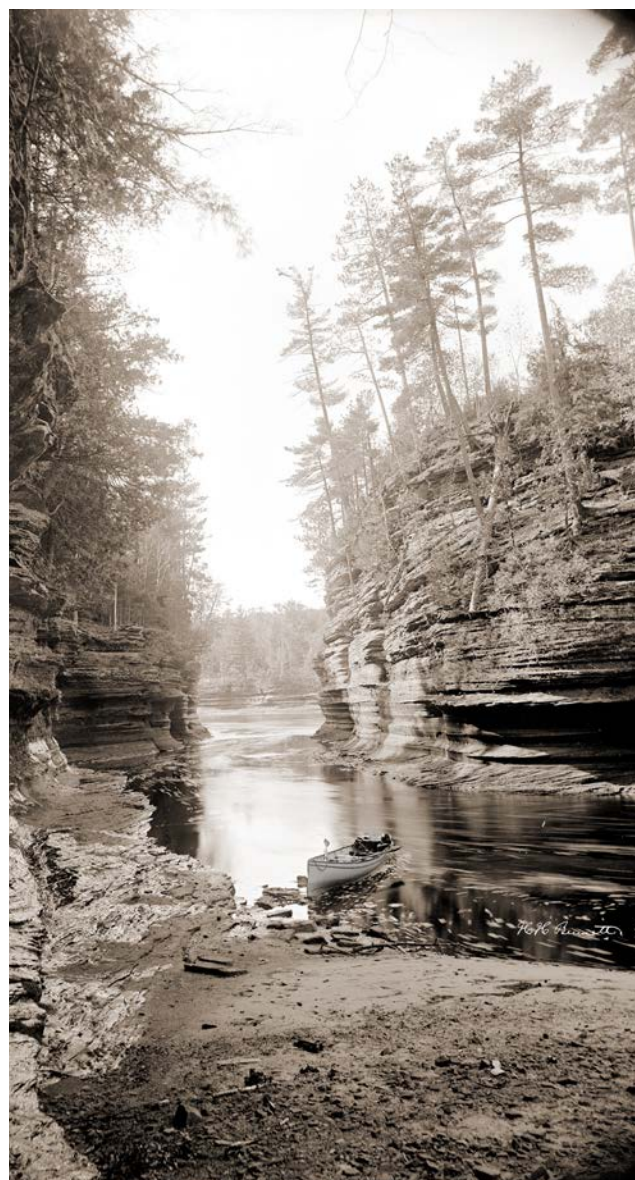
FOOD PRICING GUARANTEE

The resort will send out banquet event orders approximately 30 days prior to your event. You will have 7 day guaranteed for your event pricing and signed Banquet Event Orders to be returned to guarantee event pricing. Some conditions and restrictions apply due fluctuating commodity price changes. You will be notified if prices on food products change during this time and agree to these changes. If your budgets do not allow for increases, the resort will do its best to change menus and/or portion sizes to keep you in a similar budget per guest.

This information is subject to change. Prices contained herein are subject to change without notice. Final prices may be guaranteed for your function 7 days in advance, please see your Catering Manager for details.

AUDIO VISUAL EQUIPMENT AND RATES

4 channel Audio Mixer	\$50
6 channel Audio Mixer	\$75
8 channel Audio Mixer	\$100
Wired Hand held Microphone	\$30
Wireless Hand held Microphone	\$85
Wireless Lavalier Microphone	\$85
Bose or Electra Voice PA Systems	\$150
Access to house sound	\$25
Floor Podium (no microphone)	\$30
Table Top Podium (no microphone)	\$25
Floor or table stand for microphone	\$10
Conference Speaker Phone (L.D. Extra)	\$75
Deluxe Media Platform	\$75
<i>Includes screen, cart power podium w/ AV connection to house sound</i>	
40" LCD Flat Screen	\$200
60" LCD Flat Screen	\$350
Video Adapter (HDMI & VGA)	\$10
DVD Player	\$45
Switcher HDMI & VGA	\$35
In Room Screen	\$35
Portable Screen 5x5	\$25
Portable Screen 6x6	\$35
Portable Screen 8x8	\$45
Portable Screen 10x10	\$55
60" LCD Hook Up Board Room	\$100
XGA Video/Data Projector	\$300
Rear Projection Screen	Call for details
Staging and Riser 4x8 ea.	\$40
Dance Floor 3x3 ea.	\$40



AUDIO VISUAL EQUIPMENT AND RATES

SCREENS, SCREENING & BACK DROPS

Charge applies when not using CVR equipment

Back Drops Stage only \$450

Back Drops full Room Front \$600

Include plants, deco decorations & theming

AV Carts Extension cord w 3 outlets \$25

AV Technical Labor \$75

Post it Flip Chart pad \$15

Flip Chart Paper \$25

Tripod Easel \$15

Flip Chart with Pad of 50 Sheets \$25

Dry Eraser Board and "bulletin Board \$40

Flip chart Markers \$10

Pipe and Drape (8x8 or 8x10 section) \$55

Electricity for table top displays & exhibit booths \$55

Extension Cords \$10

Power Strip \$10

Flag (US and Wisconsin) \$25

Internet Per Line \$35

High Speed t-l line (Card required) \$100

Credit Card Line \$30

Wireless Internet Access (24 hours)

Camera Operator per hour Call for pricing

Live Feed Presenter Packages Call for pricing

6 hour packages (half day)

12 hour packages (full day)

Audio Operator per hour Call for pricing

6 hour packages (half day)

12 hour packages (full day)

Lighting Packages Basic to Extensive Call for details

LABOR RATES

Set up crews – Laborers \$50/hour

Technical Staff \$75/hour

Management Staff \$75/hour

Fork Lifts and Man Lifts with Operators \$125/hour

These rates do not include supplies for rigging, banners, etc.

