



# Event Menus

OMNI VIKING LAKES HOTEL  
EVENTS MENU



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*v* Vegetarian

*vg* Vegan

*gf* Gluten-Friendly

*df* Dairy-Free

*n* Contains Nuts

Prices are subject to 25% service charge and 8.125% food tax or 10.625% beverage tax.



# CONTINENTAL & BREAKFAST BUFFETS

All breakfast buffets include freshly brewed Stance regular and decaffeinated coffee, assorted Numi hot tea and freshly squeezed orange juice. Prices are based on 90 minutes of continuous service. Requires a minimum of 25 people.

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## 10,000 LAKES CONTINENTAL

Assortment of squeezed and chilled fruit juices *gf vg*

Sliced seasonal fruits and berries

Vikings bakery basket, butter, honey, preserves

Steel-cut oatmeal, golden raisins, brown sugar, low-fat milk *df gf v*

40 per person

## NORTHERN CONTINENTAL

Assortment of squeezed and chilled fruit juices

Whole fruit | Apples, bananas, oranges

Vikings bakery basket, butter, honey, preserves

Toaster station | Assortment of artisan breads, butter, preserves

Assorted breakfast cereals, milk, almond milk

42 per person

## STILLWATER BREAKFAST

Assortment of squeezed and chilled fruit juices

Sliced seasonal fruit and berries

Greek yogurt with honey, seasonal berries, whole grain granola *gf v*

Vikings bakery basket, butter, honey, preserves

Scrambled eggs *df*

Applewood-smoked bacon *df gf*

Red potatoes, bell peppers, sweet onions *df gf v*

52 per person

## GREAT LAKES BRUNCH

Caesar salad

Individual fruit salad *df v*

Vikings bakery basket, butter, honey, preserves

Greek yogurt with honey, seasonal berries, whole-grain granola *v*

Scrambled eggs, mascarpone cheese, chives *gf*

Meat | Applewood-smoked bacon, pork breakfast sausage, maple-glazed Canadian bacon *df gf*

Roasted fingerling potatoes with fine herbs *df gf v*

Brioche French toast, berry compote, maple syrup *v*

American cheese board

## CEDAR PLANK-SMOKED SALMON

Crème fraîche, Dijonnaise, capers, pickled red onions, ciabatta crostini

## DESSERT

Lemon cheesecake

Banana caramel pudding

Chocolate Bundt cakes

69 per person



# CONTINENTAL & BUFFET ENHANCEMENTS

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## HOT ENHANCEMENTS

- Belgian waffles, berry compote, maple syrup
- Brioche French toast, berry compote, maple syrup
- Breakfast burrito with egg, chorizo, potato hash
- Buttermilk pancakes, butter, maple syrup
- Egg frittata | Applewood-smoked bacon, onions, cheddar *gf*
- Egg white frittata | Goat cheese, sun-dried tomatoes, roasted sweet peppers *gf v*
- Egg white scramble, olive oil, scallions *gf v*
- Scrambled eggs with Wisconsin cheddar *gf v*
- Casserole potatoes
- Huevos rancheros | Fried egg, black beans, guajillo chili sauce *gf v*
- Roasted fingerling potatoes with fine herbs *df gf v*
- Red potatoes, bell peppers, sweet onions *df gf v*
- Scrambled eggs, Black Forest ham, cheddar *gf*
- Steel-cut oatmeal, golden raisins, brown sugar, low-fat milk *df gf*
- Sweet potato hash, spinach, roasted tomatoes, bell pepper *df gf v*
- Farm-fresh egg, ham, and cheese croissant
- Ham, egg and cheese bagel with garlic chive mayo
- Sausage, egg and cheese with roasted tomato aioli on English muffin
- Fried egg, applewood-smoked bacon, and white cheddar with roasted jalapeño aioli on croissant *df gf*
- Meats | Applewood-smoked bacon, maple-brined Canadian bacon, chicken, pork, turkey or Beyond Meat sausage *df gf*

## COLD ENHANCEMENTS

- American cheese board, honeycomb, dried fruits *gf*
  - Assorted breakfast cereals, low-fat milk, almond milk
  - Artisanal charcuterie, pickled vegetables, whole-grain mustard *df gf*
  - Greek yogurt with honey, fresh berries, whole-grain granola
  - Assortment of breakfast muffins
  - New York-style bagels, whipped cream cheese, scallion cream cheese, butter, preserves *v*
  - Norwegian salmon platter with whipped cream cheese, mini bagels
  - Hard-boiled eggs *df gf*
  - Quinoa muesli, rolled oats, apples, golden raisins, cinnamon *df gf v*
- 8 for one | 14 for two | 16 for three



# BREAKFAST STATIONS & DISPLAYS

Breakfast stations are meant to supplement suggested buffets and are portioned accordingly. Combined with a breakfast buffet, they include freshly brewed Stance regular coffee, Stance decaffeinated coffee, assorted Numi hot tea and freshly squeezed juice. Prices are based on 90 minutes of continuous service. Requires a minimum of 25 people. Prices are subject to 25% service charge and 8.125% food tax or 10.625% beverage tax. All menus and prices are subject to change.

## STATIONS

### OMELET STATION

Farm-fresh brown eggs, egg whites, egg substitutes *df gf v*

Applewood-smoked bacon, chicken sausage, ham, tomatoes, spinach, mushrooms, peppers, onions, fine herbs, Wisconsin cheddar, feta cheese *df gf v*

20 per person

Add Crabmeat | 12 per person

### CARVING STATION CHOOSE ONE

Slow-roasted New York strip, hollandaise sauce *df gf*

Maple-glazed bone-in ham *df gf*

Mustard-crusted salmon *df gf*

16 per person | carving fee required

## DISPLAYS

### NEW YORK-STYLE BAGEL DISPLAY

Smoked Norwegian salmon, plum tomatoes, shaved red onions, whipped cream cheese, scallion cream cheese, sliced cucumbers, capers

12 per person

### BELGIAN WAFFLES DISPLAY

Berry compote, chopped pecans, Nutella, Chantilly cream, whipped butter, maple syrup

12 per person

### EGGS BENEDICT DISPLAY CHOOSE ONE

Traditional Benedict | Poached eggs, Black Forest ham, tomato jam, hollandaise sauce

Smoked Norwegian salmon Benedict | Poached eggs, smoked salmon, fresh avocado, Maltaise sauce

Walleye Benedict | Roasted tomato, arugula, poached egg, hollandaise sauce

15 per person





# BREAKFAST PLATED

Served with freshly brewed Stance regular and decaffeinated coffee, assorted Numi hot teas and choice of squeezed and chilled fruit juices. Prices are subject to 25% service charge and 8.125% food tax or 10.625% beverage tax. All menus and prices are subject to change.

## BUILD YOUR OWN

### STARTERS | CHOOSE ONE

Seasonal fruits

Greek yogurt with honey, fresh berries, whole-grain granola *gf v*

### FREE-RANGE EGGS CHOOSE ONE

Scrambled farm-fresh eggs *df gf*

Scrambled eggs | Wisconsin cheddar, Black Forest ham

Walleye Benedict | Roasted tomato, arugula, poached egg, hollandaise sauce

Vikings Benedict | Shaved ham, poached egg, hollandaise sauce *gf*

Egg frittata | Applewood-smoked bacon, onions, cheddar *gf*

Egg white frittata | Goat cheese, sun-dried tomatoes, roasted sweet peppers *gf v*

Individual quiche | Gruyère cheese, mushrooms, leeks *gf v*

### MEATS | CHOOSE ONE

Applewood-smoked bacon *df gf*

Pork breakfast sausage *df gf*

Grilled honey-glazed ham *df gf*

Turkey bacon *df gf*

Chicken breakfast sausage *df gf*

Beyond Meat breakfast sausage *df gf v*

### ACCOMPANIMENTS CHOOSE ONE

Sweet potato hash with roasted tomato, spinach, peppers *df gf v*

Roasted fingerling potatoes with fine herbs *df gf v*

Lyonnaise potatoes *df gf v*

Red potatoes, peppers, onions *df gf v*

Cheddar stone-ground grits *gf v*

Ancient grains with extra virgin olive oil *df gf v*

42 per person

# À LA CARTE BREAKS

Prices are subject to 25% service charge and 8.125% food tax or 10.625% beverage tax.  
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## INDIVIDUAL SNACKS

### 4 EACH

Whole fruit | Bananas, oranges, apples

Granola bars

Candy bars

Popcorn, pretzels, chips

### 5 EACH

Energy and protein bars

Trail mix

Individual yogurts

### 6 EACH

Individual ice cream novelties

Vegetable shooters, hummus

### 8 PER PERSON

Cut fresh fruit or sliced fruit platter

Tortilla chips, salsa, guacamole

Mixed nuts

## BAKERY

Chocolate chip banana bread *v*

Muffins | Blueberry, white chocolate, cranberry *v*

Cookies | Chocolate chip, peanut butter,  
gluten-friendly snickerdoodle *gf*

Brownies, blondies or lemon bars *v*

Fruit & cheese danish, croissants *v*

27 per half dozen | 54 per dozen





## PACKAGED BREAKS

All breaks include freshly brewed Stance regular and decaffeinated coffee and assorted Numi hot tea. Prices are based on 30 minutes of service. Morning break service requires a minimum of 25 people. Prices are subject to 25% service charge and 8.125% state sales tax. All menus and prices are subject to change.

### THE CAKE SHOP

Cake pops | Devil's food, vanilla, red velvet cupcakes with double chocolate, orange-vanilla butter cream, cream cheese icing

18 per person

### CHIP AND DIP BAR

Barbecue kettle chips, caramelized onion dip *gf*

Sea salt pita chips, roasted garlic hummus *df gf v*

Sea salt corn tortilla chips with queso, tomato salsa, guacamole *gf v*

15 per person

### UPPER MIDWEST TRAIL MIX

Salty pretzels, yogurt-covered raisins, roasted peanuts, sunflower seeds, chocolate chunks, gummy bears, wasabi peas, banana chips, mini bran muffins, celery & peanut butter shooters with M&M's *gf v*

28 per person

### POPCORN TRIO

Sharp cheddar, spicy ranch, mesquite BBQ flavored popcorns

15 per person

### THE GRILLED CHEESE EXPERIENCE

Oven-roasted tomato-basil bisque *gf v*

### SANDWICHES | CHOOSE THREE

Smoked salmon | Aged white cheddar, tomato jam, sourdough

Turkey | Brie, pear preserves, cranberry-walnut bread

Triple-cheese | American, cheddar, provolone, sourdough

Pastrami | Caramelized onions, provolone, yellow mustard, rye bread

Portobello mushroom | Plum tomatoes, smoked Gouda, arugula *gf v*

Caprese | Mozzarella, tomatoes, onions, balsamic, pine nut pesto *gf v*

35 per person

### FARMERS MARKET DISPLAY

Garden-fresh vegetable crudité *df gf v*

Black bean, spicy tomato, feta hummus *gf v*

Pimento cheese spread and sea salt pita crisps *gf v*

French baguettes *df v*

26 per person





# PACKAGED BREAKS

Prices are subject to 25% service charge and 8.125% food tax or 10.625% beverage tax.  
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## SKOL FROZEN SMOOTHIES

### CHOOSE TWO

- Banana
- Mango
- Strawberry
- Super fruit medley
- Whole fresh local fruit
- Wild berry

### CHOOSE TWO

- Gratifying green
- Granola
- Organic detox
- Mixed nuts
- Paleo granola
- Protein bars

32 per person | attendant required at 150

## PALEO/KETO CHOOSE TWO

- Coconut yogurt parfaits *gf v*
- Avocado & egg salad cups *gf*
- Turkey sandwich wraps *df gf*
- Buffalo cauliflower bites *gf v*

### CHOOSE TWO

- Spicy edamame dip *v*
- Cheddar taco crisps
- Pickle spears *df gf v*

### CHOOSE TWO

- Black & white keto fat bombs *gf*
  - Chocolate & coconut bars
- 36 per person





# WORKING LUNCH | PLANNING MADE EASY

Served with freshly brewed Stance regular and decaffeinated coffee and assorted Numi hot teas. Sandwiches are available gluten-free upon request. Express lunch is available buffet or boxed to go and includes a bottle of water and chips. Prices are subject to 25% service charge and 8.125% food tax or 10.625% beverage tax. All menus and prices are subject to change.

## PLATED TWO COURSE

Choose up to two entrées, one dessert

### SALAD ENTRÉES

Seared salmon salad | Baby spinach, pancetta, candied pecans, apples, sherry vinaigrette *df gf*

Blackened shrimp cobb salad | Soft-boiled egg, applewood-smoked bacon, cucumbers, mixed greens, tomatoes, avocado & buttermilk ranch dressing *gf*

### SANDWICH ENTRÉES WITH CHIPS

Smoked pastrami sandwich | Braised cabbage, stone-ground mustard, provolone cheese, rye toast *gf*

Oven-roasted turkey | Brie, cranberry preserves, ciabatta roll *gf*

Roast beef | Swiss cheese, red onion jam, horseradish aioli *gf*

Vegetable hummus wrap | Grilled squash, peppers, feta, hummus, whole wheat tortilla *gf v*

### DESSERTS | CHOOSE ONE

Red velvet cake with cream cheese frosting

Chocolate pot de crème *gf*

Cream puffs, eclairs, cannoli

Fresh fruit tart *df*

45 per person

## EXPRESS LUNCH

### SALADS | CHOOSE ONE

Orzo pasta | Mediterranean vegetables, basil pesto *df v*

Dill red potato salad | Scallions, applewood-smoked bacon, Dijonnaise *df gf*

Cabbage slaw | Carrots, red onions, apple vinaigrette *df gf v*

Ancient grains | Almonds, bell peppers, lemon & thyme dressing *df v*

Agave-scented fruit salad | Mint, assorted melons *df gf v*

### SANDWICHES | CHOOSE ONE

Smoked turkey | Bibb lettuce, tomato, provolone, avocado mayonnaise *gf*

Roast beef | Swiss cheese, red onion jam, horseradish aioli *gf*

Honey ham | Wisconsin cheddar, maple mustard *gf*

Albacore tuna salad | Plum tomatoes, lemon & caper aioli *gf*

Grilled chicken breast | Arugula, basil pesto, heirloom tomato, fresh mozzarella, ciabatta roll *gf*

Vegetable hummus wrap | Grilled squash, peppers, feta, hummus, whole wheat tortilla *gf v*

### WHOLE FRUITS | CHOOSE ONE

Apple, banana, grapes

### DESSERTS | CHOOSE ONE

Double-chocolate brownie

Chocolate chip cookie *v*

Granola bar

43 per person



# LUNCH PLATED

Served with freshly brewed Stance regular and decaffeinated coffee, assorted Numi hot teas, and freshly baked breads and butter. Prices are subject to 25% service charge and 8.125% food tax or 10.625% beverage tax. All menus and prices are subject to change.

## BUILD YOUR OWN STARTERS | CHOOSE ONE

Roasted fennel & tomato basil soup with  
crème fraîche *gf v*

Chicken and wild rice soup with scallions

Creamy avocado gazpacho, lemon oil, radish  
microgreens *df gf v*

Petite greens | Arugula, kale, frisée, shaved jicama,  
fresh blueberries, sunflower seed, lemon & thyme  
vinaigrette *df gf v*

Artisanal greens | Shaved fennel, carrots, tomatoes,  
cucumbers, radishes, red wine vinaigrette *df gf v*

Caesar | Romaine hearts, shaved parmesan cheese,  
herb croutons, lemon & garlic Caesar dressing

Farm wedge salad | Egg, olives, tomato,  
applewood-smoked bacon, blue cheese dressing *gf*

Boston bibb | Orange segments, shaved pecorino,  
candied walnuts, buttermilk ranch dressing

Spinach salad | Mushrooms, red onion, toffee pecans,  
balsamic vinaigrette *df gf v*

## ENTRÉES | CHOOSE ONE

Icelandic cod | Miso glaze, cauliflower rice, seasonal  
peppers *df gf*

Searched salmon | Creamy herbed Gouda polenta,  
broccoli, citrus butter sauce *df gf*

Arctic char | Boursin whipped potatoes,  
eggplant caponata *gf*

Grilled duroc French bone-in pork chop | Pancetta  
braised Swiss chard, confit fingerling potato,  
rosemary jus *df gf*

Frenched bone-in chicken breast | Fines herbes  
sauce, toasted barley risotto, asparagus, shiitake  
mushrooms *df*

Grilled top sirloin | Red wine sauce, garlic whipped  
potatoes, fresh green beans *gf*

Beef short ribs | Sharp cheddar grits, sweet corn,  
Tuscan kale, braising jus *gf*

Lentil penne pasta | Yellow tomato pomodoro,  
basil *df gf v*

Vegetable pavé | Gruyère cheese, piquillo  
pepper coulis *gf v*

Roasted cauliflower steak | Gremolata, quinoa,  
toasted almonds, curry sauce *df gf v*

## DESSERTS | CHOOSE ONE

Crème brûlée *gf v*

Chocolate panna cotta with raspberry compote *gf v*

Banana caramel pudding *v*

Old fashioned chocolate cake *v*

Orchard apple tart *v*

58 per person



# DAY OF THE WEEK BUFFETS

Lunch buffets offered by day of the week, selections are for designated day only. Served with freshly brewed Stance regular and decaffeinated coffee and assorted hot Numi teas. Prices are subject to 25% service charge and 8.125% food tax or 10.625% beverage tax. All menus and prices are subject to change.

## MIDWEST BBQ BUFFET MONDAY

### SOUP AND SALADS

Vegetable chili *df gf v*

Cornbread muffins *v*

Coleslaw *gf v*

Artisan greens | Cucumber, radish, carrot, herb croutons, ranch dressing *df gf v*

### ENTRÉES

Herb-roasted whole chicken | Smoked tomato relish *df gf*

Sliced beef brisket | Caramelized onions *df gf*

Barbecue baby back ribs *df gf*

Macaroni and cheese with brioche crumble *v*

### DESSERTS

Turtle fudge cake *v*

Individual berry trifle *v*

54 per person

## CINCO DE MAYO BUFFET TUESDAY

### SOUP AND SALADS

Corn tortilla soup *df v*

Poblano corn esquites *gf*

Romaine salad | Queso fresco, olives, avocado ranch *gf v*

### ENTRÉES

Chicken tinga | Salsa rojo *df gf*

Carne asada | Agave rajas *df gf*

### ACCOMPANIMENTS

Spanish rice *df gf*

Blue corn chips with queso fresco, cilantro, lime, crema, salsa verde, flour & corn tortillas, pico de gallo *gf v*

### DESSERTS

Cinnamon sugar churros *v*

Tres leches cake with strawberry *v*

54 per person



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## GREAT LAKES WEDNESDAY

### STARTERS

Wedge salad | Chopped egg, tomato, applewood-smoked bacon, diced cucumber, chive, Wisconsin blue cheese *gf*

Three-bean salad | Fava bean, red bean, green bean, tomatoes, red wine vinaigrette *df gf v*

Watermelon salad | Feta and balsamic reduction *gf v*

### ENTRÉES

Fried chicken | Sage gravy

Mustard-crust walleys | Sweet corn succotash *df gf*

Bistro steak | Peppercorn jus *df gf*

### ACCOMPANIMENTS

Whipped potatoes *gf v*

Green bean casserole *df gf v*

Freshly baked breads and butter *v*

### DESSERTS

Lemon meringue tart *v*

Crème brûlée *gf v*

54 per person

## TASTE OF TUSCANY THURSDAY

### STARTERS

Tuscan kale and white bean soup *gf v*

Vine-ripened tomatoes, fresh mozzarella, balsamic drizzle, basil *gf v*

Spinach & radicchio salad | Ricotta salata, red onions, Kalamata olive, herb vinaigrette *gf v*

Artichoke salad | Roasted pepper, arugula, shaved parmesan, lemon oil *gf v*

### ENTÉES

Dill-crust salmon | Arrabbiata sauce *df gf*

Chicken piccata | Lemon caper sauce, broccolini *gf*

Roasted pork loin | Chianti mushroom sauce *df gf*

Cheese tortellini | Pesto cream sauce *v*

### ACCOMPANIMENTS

Freshly baked breads and butter *v*

Roasted Tuscan potatoes | Rosemary, garlic *df gf v*

### DESSERTS

Cannoli *v*

Panna cotta *gf v*

Tiramisu *v*

54 per person



# DAY OF THE WEEK BUFFETS

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## PAN-ASIAN FRIDAY

### STARTERS

Egg drop soup | Shiitake mushrooms, onions *df v*

Pork gyoza | Ponzu *df*

Vegetable potsticker | Sweet chili sauce *df*

Rice noodle salad | Mushroom, carrot, bamboo shoot, sesame & ginger dressing *df v*

### ENTRÉES

General Tso chicken | Cashews *df gf*

Sweet & sour shrimp | Peppers and pineapple *df gf*

Beef & broccoli | Garlic sesame sauce *df gf*

Bok choy & tofu stir-fry *df gf v*

Steamed rice *df gf v*

### DESSERTS

Coconut rice pudding *gf v*

Mango mousse parfait *gf v*

54 per person

## SLIDER TAVERN ANY DAY

### STARTERS

Cabbage coleslaw with sweet grilled pineapple, jalapeño *df gf v*

BBQ spice kettle potato chips *df gf v*

Cavatappi pasta salad | Charred broccolini, apple vinaigrette *df v*

### ENTRÉES | CHOOSE THREE

Brisket | Caramelized onions, Wisconsin cheddar, mayo ketchup

Pulled chicken sliders | BBQ and coleslaw *df*

Walleye cake | Remoulade *df*

Beyond beef | Plum tomato, Gouda cheese *df v*

### DESSERTS

Strawberry shortcake *v*

Brownies *v*

54 per person



# DAY OF THE WEEK BUFFETS

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## DELI COUNTER BUFFET | ANY DAY

### SOUP

Chef's selection

### SALADS | CHOOSE TWO

Agave-scented fruit salad | Mint, assorted melons *df gf v*

Artisanal greens | Shaved fennel, carrots, tomatoes, cucumbers, radish, red wine vinaigrette *df gf v*

Caesar | Romaine hearts, shaved parmesan cheese, herb croutons, lemon & garlic Caesar dressing

Dill potato salad | Scallions, applewood-smoked bacon, Dijonnaise *df gf*

Orzo pasta | Mediterranean vegetables, basil pesto *df v*

Ancient grains | Almonds, bell peppers, lemon & thyme dressing *df v*

### DELI MEATS | CHOOSE THREE

Smoked turkey *df gf*

Honey ham *df gf*

Roast beef *df gf*

Genoa salami *df gf*

Grilled chicken breast *df gf*

Albacore tuna salad *df gf*

Balsamic & thyme portobello *df gf v*

### CONDIMENTS

Assorted breads, Wisconsin cheddar, pepper jack cheese, Swiss cheese, hydroponic lettuce, tomatoes, pickled red onions, dill pickles, banana peppers, herb aioli, grainy mustard, Dijonnaise, mayonnaise

### DESSERTS

Chocolate chip cookies *v*

Double-chocolate brownies *v*

Lemon bars *v*

54 per person



# RECEPTION | BUTLER PASSED OR DISPLAYED

Prices are subject to 25% service charge and 8.125% food tax or 10.625% beverage tax. All menus and prices are subject to change.

## CHILLED

### 6 PER PIECE

Mushroom duxelles | Boursin cheese, toast *v*

Tomato caprese lollipop | Mozzarella, basil, balsamic *gf v*

Beetsicles | Fennel pollen, goat cheese, honey dressing *gf*

Roasted carrot hummus | Vegetable crudités *df gf v*

### 8 PER PIECE

Salmon ceviche | Mango, citrus *df gf*

Beef tartare | Garlic crostini *df*

Jumbo shrimp | Bloody Mary gazpacho shooter *df gf*

Marinated ahi taco | Avocado, teriyaki *df*

Crab gougère | Citrus cream cheese, hackleback caviar

## ICED SHELLFISH

Oyster on the half shell *df gf* | 9 per piece

Jumbo cocktail shrimp *df gf* | 9 per piece

Snow crab claws | *df gf* market price

## SUSHI

Assorted nigiri, sashimi, sushi rolls

25 per dozen

## WARM

### 6 PER PIECE

Brie en croûte | Stone fruit sauce *v*

Crispy vegetable spring roll | Chili sweet soy *df v*

Mac and cheese fritters | Wisconsin cheddar *v*

Beef empanada | Chimichurri sauce *df*

### 8 PER PIECE

Applewood-smoked bacon wrapped-dates | Marcona almonds *df gf*

Croque monsieur | Mornay sauce, black truffles

Beef tenderloin | Red onion jam and brioche *df*

Coconut shrimp | Chili sauce *gf*

Chicken satay | Thai peanut sauce *gf*

Beef satay | Chimichurri sauce *gf*

## CEDAR PLANK-SMOKED SALMON

Crème fraîche, Dijonnaise, capers, pickled red onions, ciabatta crostini

22 per person



# DINNER BUFFETS

All dinner buffets include your choice of freshly brewed Stance regular and decaffeinated coffee and assorted hot Numi teas. Prices are subject to 25% service charge and 8.125% food tax or 10.625% beverage tax. All menus and prices are subject to change.



## ASIAN EXPERIENCE

### STARTERS

Miso soup

Thai salad | Cabbage, Thai chili, mint, carrots, sweet lime dressing *gf v*

Korean cucumber salad | Green onions, carrots, sesame seeds, chili flakes, rice wine vinaigrette *gf v*

### ENTRÉES

Sweet and sour chicken | Pineapples, bell peppers, green onions *df gf*

Beef and broccoli *df gf*

Spicy garlic shrimp | Edamame, carrots, salt, pepper cashew *df gf*

### ACCOMPANIMENTS

Steamed jasmine rice *df gf v*

Sugar snap peas, ginger, garlic, bean sprouts, red chilies, hoisin sauce *v*

Singapore noodles with pork, chicken or shrimp *df*

### DESSERTS

Mandarin orange almond Bundt cake *v*

Coconut rice pudding with lychee *gf v*

72 per person



## EUROPEAN EXPERIENCE

### STARTERS

Romaine salad | Arugula, Parmigiano-Reggiano, garlic & herb croutons, pepperoncini, Italian herb vinaigrette *gf v*

Caprese salad | Vine-ripe tomatoes, fresh mozzarella, arugula, aged balsamic reduction, extra virgin olive oil *gf v*

Arugula greens | Roasted beets, hazelnuts, goat cheese with citrus vinaigrette *gf v*

### ENTRÉES

Traditional Bolognese tortellini

Rosemary chicken breast | Chianti wine sauce *df gf*

Roasted flat iron steak | Demi-glace sauce *gf*

Seared walleye | Tuscan white bean ragout, crispy spinach *gf*

### ACCOMPANIMENTS

Italian green beans

Oven-roasted fennel, black olives, Vidalia onion compote *df v*

### DESSERTS

Warm apple crisp skillet with vanilla bean cream anglaise *v*

Individual tiramisu *v*

72 per person



# DINNER BUFFETS

All dinner buffets include your choice of freshly brewed Stance regular and decaffeinated coffee and assorted hot Numi teas. Prices are subject to 25% service charge and 8.125% food tax or 10.625% beverage tax. All menus and prices subject to change.

## 10,000 LAKES AMERICAN BARBECUE

### STARTERS

Tomato & cucumber salad | Red onions, green apples, chives, corn, green goddess dressing *gf v*

Watermelon salad | Feta, red onions, arugula, zinfandel poppy seed dressing *gf v*

Northern red potato salad *gf v*

### ENTRÉES

Buttermilk chicken | Country gravy

Dry-rubbed meats | Pulled pork, baby back ribs, slow-roasted beef brisket *df gf*

Sauces | Carolina mustard, white honey-garlic, spicy Tennessee whiskey *gf*

### ACCOMPANIMENTS

Creamy macaroni and cheese *v*

Baked beans with applewood-smoked bacon lardons *gf*

Creamed corn gratin

Smoked jalapeño & cheddar cornbread muffins

### DESSERTS

Bourbon pecan pie with caramel sauce *v*

Walnut bread pudding with white chocolate cream anglaise *v*

75 per person

## SPRUCE STEAKHOUSE STARTERS

Jumbo shrimp with cocktail sauce and lemon *df gf*

Spinach salad | Red onions, tomatoes, mushrooms with warm applewood-smoked bacon dressing *df gf*

Wedge salad | Iceberg, applewood-smoked bacon, eggs, tomatoes, buttermilk blue cheese dressing *gf*

### ENTRÉES

Teres major steak | Caramelized onions, steak sauce *df gf*

Roasted chicken | Wild mushroom ragout *df gf*

Roasted salmon | Bourbon glaze *df gf*

### ACCOMPANIMENTS

Truffle gratin-style potatoes

Steakhouse macaroni and cheese

Jumbo asparagus *df gf v*

Cheddar biscuits

### DESSERTS

New York-style strawberry cheesecake

Chocolate layer cake, raspberry coulis

85 per person



# PLATED DINNER

All plated dinners are served with your choice of freshly brewed Stance regular and decaffeinated coffee, assorted hot Numi teas and artisan rolls with whipped butter. Prices are subject to 25% service charge and 8.125% food tax or 10.625% beverage tax. All menus and prices are subject to change.

## SELECT ONE | APPETIZER, SOUP OR SALAD

### APPETIZERS

Butter-poached sea scallops | Vanilla parsnip purée, asparagus *gf*

Duck confit cake | Citrus salad, cherry gastrique *df*

Potato gnocchi | Lobster knuckles with brandy cream sauce

Veal tortellini | Bordelaise sauce, celery leaf *df*

Wild mushroom risotto | Shaved truffles, saba reduction *gf*

Ahi tuna tartare | Avocado, puffed rice, wasabi tamari *df gf*

Smoked Norwegian salmon | Potato latke, chive crème fraîche *gf*

### SOUPS

Lobster and corn chowder with pistou *gf*

Wild mushroom soup with shiitake fricassee *gf v*

Butternut squash bisque with candied apples *gf v*

### SALADS

Baby kale | Apples, fennel, dried blueberries, manchego cheese, sherry vinaigrette *gf v*

Roasted butternut squash | Arugula, frisée, cranberries, toasted pecans, Aleppo chili & maple vinaigrette *df gf v*

Arcadian mixed greens | Goat cheese mousseline, nut brittle, poached pear, pomegranate vinaigrette *gf v*

Caesar | Romaine hearts, shaved parmesan cheese, herb croutons, lemon & garlic Caesar dressing

Bibb lettuce | Shaved roots, Big Woods blue, chives, blue cheese dressing *gf v*

Wild rocket greens | Candied walnuts, shaved pecorino, cara cara orange, champagne citrus vinaigrette *gf v*

Niçoise | French beans, farm egg, olives, red potatoes, marinated tomatoes, bibb lettuce, red wine vinaigrette *df gf v*





# PLATED DINNER

All plated dinners are served with your choice of freshly brewed Stance regular and decaffeinated coffee, assorted hot Numi teas and artisan rolls with whipped butter. Multiple entrée selections will be priced at the highest price choice. Prices are subject to 25% service charge and 8.125% food tax or 10.625% beverage tax. All menus and prices are subject to change.

## ENTRÉES

### POULTRY & PORK

Roasted Frenched bone-in chicken breast | Maitake mushroom sauce, Boursin potato mousseline, fresh asparagus *gf*

Stuffed chicken breast | Fontina cheese, fennel sausage, roasted garlic sauce, fingerling potatoes, bell peppers & onions hash, roasted baby carrots *gf*

Ancho-crust pork chop | Honeycrisp apple compote, sweet potato purée, charred broccolini *gf*

Three Courses | 68 per person

Four Courses | 78 per person

### BEEF & LAMB

Beef short ribs | Barolo sauce, creamy truffle polenta, petite vegetables *gf*

Bistro steak | Malbec sauce, fingerling potatoes Lyonnaise, asparagus *gf*

Three Courses | 85 per person

Four Courses | 95 per person

Grilled filet of beef | Pinot Noir sauce, cheddar potato gratin, slow-roasted baby carrots *gf*

Herb-crust rack of lamb | Rosemary jus, creamy truffle polenta, seasonal vegetables *gf*

Three Course | 95 per person

Four Course | 105 per person

### SEAFOOD

Roasted salmon | Blood orange butter sauce, lemon & coconut rice, broccolini *gf*

Roasted arctic char | Fig balsamic reduction, mushroom risotto, Brussels sprouts *gf*

Miso-glazed halibut | Mirin beurre blanc, potato gratin, bok choy *gf*

Striped bass | Citrus butter sauce, celery root purée, romanesco *gf*

Chilean sea bass | Chipotle hollandaise, potato gratin, asparagus *gf*

Three Courses | 78 per person

Four Courses | 88 per person

## SURF AND TURF ENHANCEMENT

Maine lobster tail *gf* | 25 per person

Jumbo prawns *gf* | 20 per person

Crab crust | 20 per person



# PLATED DINNER

All plated dinners are served with your choice of freshly brewed Stance regular and decaffeinated coffee, assorted hot Numi teas and artisan rolls with whipped butter. Prices are subject to 25% service charge and 8.125% food tax or 10.625% beverage tax. All menus and prices are subject to change.

## VEGETARIAN ENTRÉES

Roasted cauliflower steak | Pine nut, parsley gremolata, toasted red quinoa, curry sauce *df gf v*

Vegan pasta and Beyond meatballs | Plant based protein, tomato pomodoro sauce, eggless pasta, plant-based parmesan cheese *df gf*

Grilled annatto tofu | Onion chutney, cilantro, pigeon pea rice, sweet plantains, black bean sauce *gf*

Lentil penne pasta | Oven-roasted tomatoes, broccoli, yellow pepper coulis *df gf*

Paneer curry | Basmati rice, crispy chickpeas, saffron puff *gf*

Wild mushroom risotto | Green peas, mascarpone cheese, braised Swiss chard, basil, parsley oil *gf*

Three Courses | 62 per person

Four Courses | 72 per person

## DESSERTS | CHOOSE ONE

Vanilla crème brûlée and fresh berries *gf v*

Chocolate raspberry torte with fresh raspberries, raspberry sauce and liquid chocolate  
\*made flourless upon request\* *v*

Honey caramelized apple tart with caramel emulsion *v*

Sea salt caramelized cheesecake with passion fruit glaze *v*

Chocolate panna cotta with raspberry compote *gf v*

Tiramisu | Liquid chocolate, amaretto whipped cream, chocolate shards, coffee crisp *v*





# RECEPTION

Prices are subject to 25% service charge and 8.125% food tax or 10.625% beverage tax.  
All menus and pricing are subject to change.

## CUSTOM RECEPTION

Select one option from each grouping

### GROUPING ONE

- Midwest cheese board
- Midwest charcuterie board
- Italian-style antipasti
- Crudités

### GROUPING TWO

- Flatbread pizza
- Smashed mac and cheese
- Slider bar

### GROUPING THREE

- Street taco counter
- BBQ wings
- Pan-Asian

### GROUPING FOUR

- Dessert station
- Sweet treat station
- Ice cream station
- 77 per person

## MIDWEST CHEESE BOARD

Assortment of American cheeses, quince, mustards, honeycomb, dried fruits, crackers, baguettes

275 per tray | serves up to 25

## MIDWEST CHARCUTERIE BOARD

Assortment of cured meats and sausages, maple mustard, olive tapenade, pickles, crostini, crackers

325 per tray | serves up to 25

## ITALIAN-STYLE ANTIPASTI

Grilled artichokes, olives, marinated zucchini, fresh mozzarella, Parmigiano-Reggiano, prosciutto, salami, mortadella, mustards, cannelloni bean purée, ciabatta, lavash

300 per tray | serves up to 25

## CRUDITÉS

Displayed vegetable crudités, olive feta, hummus

175 per tray | serves up to 25



# STATIONS

Prices based on 1.5 hours of service. Carving station require an attendant for every 50 people per station. 150 per attendant for up to 3 hours and 75 for each additional hour. Prices are subject to 25% service charge and 8.125% food tax or 10.625% beverage tax. All menus and prices are subject to change.

## FLATBREAD

Roasted mushroom | Spinach, mozzarella, balsamic drizzle *v*

Hot 'n honey | Spicy salami, soppressata, parmesan, honey

Italian caprese | Fresh basil, tomato, mozzarella *v*  
18 per person

## SMASHED POTATOES AND MAC AND CHEESE

Barbecue burnt ends, applewood-smoked bacon, scallions, wilted spinach, roasted mushrooms, crispy onions, sour cream, Nordic butter, parmesan snow cheese, Wisconsin cheddar

22 per person

## PAN-ASIAN

Mongolian beef fried rice, carrots, edamame, sesame seed, Mongolian sauce, served in Chinese to-go box *df*

20 per person

## BBQ

BBQ baby back ribs, spiced dry-rub chicken wings, honey bourbon barbecue sauce, Buffalo, ranch, blue cheese, sweet honey cornbread muffins *df gf*

26 per person

## SLIDER BAR | CHOOSE THREE

Pulled chicken | BBQ and coleslaw

Walleye cake | Remoulade

Beyond beef | Plum tomato and Gouda cheese *v*

Brisket | Wisconsin cheddar, caramelized onions, mayo ketchup

18 per person

## STREET TACO COUNTER

Chipotle chicken and barbacoa beef, sour cream, pico de gallo, guacamole, shredded cabbage, flour and corn tortillas

16 per person

## CARVING

### SLOW-ROASTED PRIME RIB

Horseradish crème fraîche *gf*

28 per person | attendant required

### BEEF STEAMSHIP

Beef jus *df gf*

28 per person | attendant required

### PORK STEAMSHIP

Natural jus *df gf*

25 per person | attendant required



# STATIONS

Prices based on 1.5 hours of service. Carving station requires one attendant for every 50 people per station. 150 per attendant for up to 3 hours and 75 for each additional hour. Prices are subject to 25% service charge and 8.125% food tax or 10.625% beverage tax. All menus and are prices subject to change.

## CARVING CONTINUED

### HERB-CRUSTED RACK OF LAMB

Sweet pepper chimichurri *df gf*

28 per person | attendant required

### BRINED FREE-RANGE TURKEY BREAST

Cranberry & orange relish *df gf*

22 per person | attendant required

### BARBECUE SPICED BEEF BRISKET

Barbecue sauce *df gf*

24 per person | attendant required

### THYME-SCENTED BEEF TENDERLOIN

Pinot noir jus *df gf*

30 per person | attendant required

## DESSERT STATIONS

### SWEET TREATS DISPLAY

Mini cake pops *v*

Salted caramel cheesecake *v*

Fresh macarons *v*

18 per person | 3 pieces per person

## DESSERT STATION

Mini carrot cake *v*

Opera chocolate cake *v*

Chocolate tulips with strawberry, mango, cocoa mousse *gf v*

Cupcakes *v*

22 per person

## ICE CREAM STATION

Raspberry sorbet *df gf v*

Chocolate and vanilla ice cream *gf v*

Chopped walnuts and pecans, M&M's, sprinkles, cherries, crushed Oreo cookies, chocolate chips, caramel, hot fudge and whipped cream

18 per person

## LATE-NIGHT BITES

Stone-baked pizza | Choice of Italian meats, formaggio, pepperoni, mushrooms | 25 per person

Tater tot poutine | 18 per person

Buttermilk-battered chicken tenders | Barbecue, ranch, sriracha mayonnaise | 14 per person

Wagyu beef sliders | Cheddar and mayo ketchup | 18 per person

Mongolian beef | Steamed white rice, served in Chinese to-go boxes *df gf* | 18 per person

Quesadilla | Cheese or chicken | 18 per person

Brew haus pretzel | Maple mustard, pub cheese | 14 per person

Grilled cheese | Wisconsin cheddar, sourdough, creamy tomato & basil soup | 10 per person





# NON-ALCOHOLIC BEVERAGES

Prices are subject to 25% service charge and 8.125% food tax or 10.625% beverage tax. All menus and prices are subject to change.

## REFRESHMENTS

- Stance regular or decaffeinated coffee | 92 per gallon
- Classic black iced tea | 85 per gallon
- Lemonade | 75 per gallon
- Enhanced flavored spa water | 56 per gallon
- Pure Life water | 5 each
- Acqua Panna natural spring water | 6 each
- S.Pellegrino sparkling mineral water | 6 each
- S.Pellegrino Essenza flavored sparkling mineral water | 6 each
- Coconut water | 6 each
- Assorted soft drinks | 5 each
- Naked fruit juice & smoothies | 7 each
- Assorted Numi hot teas | 3 each
- Fresh juice | Orange, apple, grapefruit, cranberry, pineapple, tomato | 4 each
- Red Bull | Energy Drink or Sugarfree | 6 each
- Gatorade and Powerade sports drinks | G2 Grape, Fruit Punch, Zero Glacier, Zero Lemon-Lime | 7 each
- Enroot cold brew tea | 8 each
- Assorted Kohana canned coffee drinks | 8 each

## BEVERAGE PACKAGES À LA CARTE

### FULL DAY

Stance regular & decaffeinated coffee, assorted Numi hot teas, iced tea, soft drinks, bottled still water, sparkling water  
36 per person | up to 8 hours of service

### HALF DAY

Stance regular & decaffeinated coffee, assorted Numi hot teas, iced tea, soft drinks, bottled still water, sparkling water  
18 per person | up to 4 hours of service



# BEVERAGES

Bartenders are 200 per bartender for up to four hours, with one bartender per 75 people. Cash bars include all service charges and tax. Host bar pricing is subject to 25% service charge and 8.125% food tax or 10.625% beverage tax. All menus and prices are subject to change.

## BRANDS

### CRAFT

Vodka | Tito's Handmade  
Gin | The Botanist  
Rum | Sailor Jerry  
Bourbon | Maker's Mark  
Scotch | Monkey Shoulder  
Tequila | Patrón Silver  
Cognac | Hennessy VSOP

### PREMIUM

Vodka | Absolut  
Gin | Beefeater  
Rum | Bacardi  
Bourbon | Old Forester  
Scotch | Johnnie Walker Red  
Tequila | Milagro Silver  
Cognac | Hennessy VS

### CALL

Vodka | Svedka  
Gin | Seagram's  
Rum | Castillo  
Bourbon | Jim Beam  
Scotch | J&B  
Tequila | Sauza Blanco  
Cognac | Hennessy VS

## BEERS

### DOMESTIC

Budweiser, Bud Light, Coors Light, Miller Lite

### IMPORTED

Corona Extra, Stella Artois, Heineken, Blue Moon

### CRAFT

Bent Paddle IPA, Seltzers, Lake Monster Pilsner

## HOST BAR

Craft brands | 14 per drink  
Premium brands | 13 per drink  
Call brands | 11 per drink  
Domestic beer | 8 per drink  
Imported beer | 9 per drink  
Craft beer | 9 per drink  
House wine | 10 per drink  
Soft drinks | 5 per drink  
Cordials | 13 per drink

## CASH BAR

Cashier is 200 per cashier for up to four hours with one cashier per bar. Additional hours are 100 per cashier. Cash bar pricing is exclusive.

Craft brands | 16 per drink  
Premium brands | 15 per drink  
Call brands | 13 per drink  
Domestic beer | 9 per drink  
Imported beer | 10 per drink  
Craft beer | 10 per drink  
House wine | 12 per drink  
Soft drinks | 5 per drink  
Cordials | 15 per drink



# BEVERAGES

Bartenders are 200 per bartender for up to four hours, with one bartender per 75 people. Cash bars include all service charges and tax. Prices are subject to 25% service charge and 8.125% food tax or 10.625% beverage tax. All menus and prices are subject to change.

## PACKAGES

### CRAFT

- First Hour | 38 per person
- Second Hour | 20 per person
- Each Additional Hour | 16 per person

### PREMIUM

- First Hour | 33 per person
- Second Hour | 16 per person
- Each Additional Hour | 13 per person

### CALL

- First Hour | 28 per person
- Second Hour | 15 per person
- Each Additional Hour | 11 per person

### HOUSE BEER AND WINE

- Choice of six beers (imported, domestic, craft) along with house red and house white wines (Tier 1)
- One Hour | 23 per person
- Two Hours | 35 per person
- Three Hours | 45 per person
- Four Hours | 55 per person

### WINE ENHANCEMENT

- Sold by the bottle
- Orin Swift Mannequin | California | Chardonnay | 90
- Moët & Chandon Impérial | France | Brut Champagne | 140
- The Prisoner Wine Company | California | Cabernet Sauvignon | 75
- Belle Glos Balade | California | Pinot Noir | 80
- Château Climens Asphodele | Bordeaux, France | Semillion | 120
- DAOU Reserve | Paso Robles | Cabernet Sauvignon | 70
- Stag's Leap Wine Cellars | Napa Valley | Cabernet Sauvignon | 145

### SPIRIT ENHANCEMENT

- Casamigo | 19 per drink
- Grey Goose | 13 per drink
- Ketel One | 12 per drink
- Aviation Gin | 16 per drink
- Hendrick's | 15 per drink
- Angel's Envy | 16 per drink
- High West | 12 per drink
- Johnnie Walker Black Label | 17 per drink
- WhistlePig | 27 per drink

### BOTTOMS UP COCKTAILS

- Pre-made bottled cocktails
- Classic Bloody Mary | 15 per drink
- Classic Margarita | 15 per drink
- Whiskey Sour | 15 per drink
- Cosmopolitan | 15 per drink
- Old Fashioned | 15 per drink



# BEVERAGES

Bartenders are 200 per bartender for up to four hours, with one bartender per 75 people. Cash bars include all service charges and tax. Host bar pricing is subject to 25% service charge and 8.125% food tax or 10.625% beverage tax. All menus and prices are subject to change.

## SPECIALTY STATIONS

### TONIC BAR

Choice of spirit

Premium tonic choices

Garnishes of fruits, fruit peels, fresh herbs and spices

14 per drink

### BLOODY MARY BAR

Absolut vodka, Beefeater gin or Hornitos añejo tequila

Tomato juice, carrot juice, beet juice

Pickles, okra, olives, onions, applewood-smoked bacon, lemons, limes, celery, cucumbers, horseradish, carrots, hot sauces, salts

14 per drink

### SANGRIA SERVICE

Pitchers of sangria with assorted fruit garnishes at each table

Made from red or white wine, Bacardi rum, lemon juice and soda

14 per drink

### NORDIC SODA BAR

Vanilla bean, black cherry, blood orange and hibiscus tamarind

10 per drink

Add choice of sparkling wine | 14 per drink

## CRAFT COCKTAILS

### SPICY MANGO MARGARITA

Mango-Habanero Barmalade, blanco tequila and triple sec

### VIKING COSMO

Raspberry hibiscus, cranberry, blue Curaçao, vodka and lime

### GRAPEFRUIT WHISKEY SOUR

Grapefruit-elderflower Barmalade, whiskey and Omni sour

### BLOOD ORANGE PALOMA

Blood orange-guava Barmalade, gin, grapefruit juice and Omni Sour

### NORDIC CAIPIRINHA

Lime smashed with brown sugar, Alander Nordic spiced rum and soda

14 per drink

## MOCKTAILS

### BLOOD ORANGE MADRAS

Blood orange-guava Barmalade, cranberry juice and lime

### CINNAMON APPLE SOUR

Apple-pear Barmalade, Monin cinnamon, Omni sour and Angostura bitters

10 per drink



# BEVERAGES

Bartenders are 200 per bartender for up to four hours, with one bartender per 75 people. Cash bars include tax. Host Bar pricing is subject to 25% service charge and 8.125% food tax or 10.625% beverage tax. All menus and prices are subject to change.

## WINES

### TIER I

- Kenwood Yulupa | California | Sparkling wine
- Bulletin Place | Southeast Australia | Chardonnay
- Bulletin Place | Southeast Australia | Merlot
- Bulletin Place | Southeast Australia | Cabernet Sauvignon
- Bulletin Place | Southeast Australia | Sauvignon Blanc

Host bar | 10 per drink

Cash bar | 12 per drink

Bottle | 45

### TIER II

- Kenwood Yulupa | California | Sparkling wine
- Wente Hayes Ranch | Livermore Valley, California | Chardonnay
- Wente Hayes Ranch | Livermore Valley, California | Rosé
- Wente Hayes Ranch | Livermore Valley, California | Merlot
- Wente Hayes Ranch | Livermore Valley, California | Cabernet Sauvignon

Host bar | 12 per drink

Cash bar | 14 per drink

Bottle | 52

### TIER III

- Decoy by Duckhorn | California | Brut Cuvee Sparkling Wine
- Decoy by Duckhorn | California | Chardonnay
- Decoy by Duckhorn | California | Sauvignon Blanc
- Decoy by Duckhorn | California | Merlot
- Decoy by Duckhorn | California | Cabernet Sauvignon
- Decoy by Duckhorn | California | Pinot Noir

Host bar | 14 per drink

Cash bar | 16 per drink

Bottle | 69

### PREMIUM

- Franciscan Oakville Estate | Napa Valley, California | Chardonnay
- Franciscan Oakville Estate | Napa Valley, California | Cabernet Sauvignon

Clos du Bois | Sonoma County, California | Merlot

Host bar | 16 per drink

Cash bar | 18 per drink

Bottle | 79



# DETAILS

## EVENT INFORMATION

Thank you for selecting Omni Viking Lakes Hotel for your upcoming event. We look forward to providing you with outstanding hospitality, food and service. Our culinary team offers nutritious, balanced choices designed for a positive lifestyle. Our experienced and professional catering and conference services staff is available to assist you in planning arrangements for floral decorations and centerpieces, ice carvings, photography, music, entertainment and themed parties.

As always, we will be pleased to prepare a custom menu for your specific tastes and desires. Please assist us in making your event successful by familiarizing yourself with the following information.

## FOOD AND BEVERAGE SERVICE POLICIES

All food and beverages at Omni Vikings Lakes Hotel must be provided by the hotel. The sale and service of all alcoholic beverages is regulated by the state of Minnesota, and Omni Viking Lakes Hotel is responsible for the administration of these regulations. Food and beverage menu planning should be arranged at least 21 days in advance.

Any food and beverage functions canceled within 96 hours of the event are subject to a cancellation charge of 100% of the total charges.

For groups under 25 people there will be a 150 labor fee in addition to the pricing per person with tax and service charges.

## COAT CHECK

Will be available for your guests at a rate of 250 per attendant on hosted basis and 3 per coat with a labor fee of 150 per attendant on cash basis.

## GUEST ROOM AMENITIES

An array of creative specialty gifts are available through the hotel for delivery to guest rooms. Please ask your conference services manager for a complete list.

## GUARANTEES

The exact number of guests attending a function is due 72 hours prior to the event. This number will be charged even if fewer guests attend. The hotel will prepare food for 3% over the guaranteed number. Meal functions and meeting rooms will be set for a maximum of 3% over the food and beverage guarantee. If the guarantee is increased within 72 hours of the event, the hotel reserves the right to substitute menu items.

## TIMING OF FUNCTIONS

To provide the finest service to your group, it is important that you notify the conference services or banquet departments with time changes in your agenda. The on-site group contact is responsible for abiding by the established times outlined on the banquet event orders as the hotel may have commitments of function space prior to or following the arranged program. Room setups will be complete 30 minutes prior to the event start time.

## PACKAGES

Incoming packages may arrive within 48 hours of your event and must be addressed to the person who is accepting the package with their arrival day of the event. Fees: 7 per package plus tax and delivery charges. A pallet or crate delivered to the hotel is subject to a \$150 handling charge.



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