Wedding MENU

BRIDGEWOOD RESORT HOTEL & CONFERENCE CENTER

1000 CAMERON WAY
NEENAH, WI 54956
920-720-8000
bridgewoodweddings.com

Hors d' oeuvres

COLD

ASSORTED COCKTAIL SANDWICHES |	125
CHEF'S CHOICE CANAPES |	95
SPINACH DIP & BACON FILO CUPS |	100
HAM ROLL-UPS |	105
MEDITERRANEAN PINWHEEL WRAPS |	85
SOUTHWEST PINWHEEL WRAPS |	85
TRIO DEVILED EGGS |	100
TOMATO CAPRESE SKEWERS | BALSAMIC GLAZE	100
MINI FRUIT KABOBS |	140
COLD SMOKED LOX SALMON BITES |	95
KETTLE CHIPS & ONION DIP | SERVES 25	75
MINI PRETZELS & BEER MUSTARD | SERVES 25	50

HOT

VEGETARIAN SPRING ROLLS | SWEET CHILI DIPPING SAUCE	90
BBQ COCKTAIL FRANKS |	75 FOR 100
CRIMINI MUSHROOM CAPS | SAUSAGE OR VEGETARIAN	120
FLAKY SPINACH TRIANGLES |	100
SPINACH AND ARTICHOKE DIP |	105
BUFFALO CHICKEN DIP |	105
CURRIED CHICKEN SATAY | THAI PEANUT SAUCE	110
TERIYAKI BEEF SATAY |	110
CRAB RANGOONS |	125
ITALIAN SAUSAGE BITES |	90
HOT SLIDERS | CHOICE OF BBQ PULLED PORK, SHREDDED CHICKEN WITH GRAVY OR SHREDDED BEEF.	125

ALL ITEMS 50 PIECES UNLESS OTHERWISE NOTED
OPTIONAL BUTLER $20 EACH PER HOUR
ADDITIONAL 22% SERVICE CHARGE & 5%SALES TAX APPLES

Hors d' oeuvre Signatures & Displays

SIGNATURES

SMOKED SALMON DISPLAY | 160

BACON-WRAPPED BRAT COINS | 110

BACON-WRAPPED WATER CHESTNUTS | 105

ANTIPASTO SKEWERS | 115

BACON-WRAPPED GOAT CHEESE PEPPADEWS | 125

CHICKEN WINGS | 110
RANCH | BLEU CHEESE

BRUSCHETTA STATION | 100
TOMATO RELISH | PARMESAN CHEESE | CROSTINI

MEATBALLS 99
SWEDISH | BBQ | TERIYAKI

DISPLAYS

FRESH FRUIT DISPLAY | 160 SERVES 50
SEASONAL FRUITS

FRESH VEGETABLE CRUDITE | 120
WITH DILL DIP

TACO TRAY | 99 SERVES 50

ANTIPASTO | 160 SERVES 50
MARINATED VEGETABLES | ITALIAN MEATS | CHEESE

IMPORTED AND DOMESTIC CHEESE & SAUSAGE DISPLAY | 199 SERVES 50
WITH ASSORTED CRACKERS

CHAMPAGNE SHRIMP COCKTAIL
16-20 PER LB | MARKET PRICE
21-25 PER LB | MARKET PRICE

ADDITIONAL 22% SERVICE CHARGE AND 5% SALES TAX APPLIES

ALL ITEMS 50 PIECES UNLESS OTHERWISE NOTED
OPTIONAL BUTLER $20 EACH PER HOUR
ADDITIONAL 22% SERVICE CHARGE & 5%SALES TAX APPLES

Plated Entrees

BEEF & PORK

HERB MARINATED SLICED PORK LOIN 24.99
WITH CRANBERRY AND ROSEMARY GLAZE

CLASSIC DIJON PORK LOIN 24.99
BACON-WRAPPED LOIN, DIJON ROSEMARY SAUCE - GF

WHISKEY SMOKED BRISKET 28.99
WHISKEY BBQ SAUCE, FRENCH FRIED ONIONS

TENDERLOIN MEDALLIONS 34.99
ROASTED SHALLOT & ROSEMARY GLAZE- GF

FILET OF SIRLOIN 28.99
COGNAC DEMI GLACE - GF

GRILLED NEW YORK STRIP 35.99
GRILLED & MARINATED NEW YORK STRIP, RED WINE DEMIGLACE - GF

GRILLED CHIMICHURRI FLANK STEAK 28.99
GRILLED & SLICED MARINATED FLANK STEAK, CHIMICHURRI SAUCE, ROASTED TOMATOES - GF

STEAKS ARE TYPICALLY SERVED MEDIUM TO MEDIUM-RARE, AS CONSUMING RAW OR UNDERCOOKED ANIMAL PRODUCTS CAN RAISE THE RISK OF FOODBORNE ILLNESS

CHICKEN

CHICKEN BREAST BRIDGEWOOD 25.99
SMOKED GOUDA & WILD RICE, SUPREME SAUCE - GF

DOOR COUNTY CHICKEN 25.99
BONELESS CHICKEN BREAST, BRANDY, CHERRY & ORANGE GLAZE - GF

GRILLED CHICKEN CAPRESE 25.99
BONELESS CHICKEN BREAST, ROASTED CHERRY TOMATOES, MOZZARELLA, BASIL, BALSAMIC GLAZE - GF

CHICKEN PICCATA 25.99
BONELSS CHICKEN BREAST, PESTO, CAPERS, LEMON

3 PC ROASTED CHICKEN 25.99
COUNTRY STUFFING, GARLIC MASHED POTATOES, GRAVY

**TWO MAIN ENTREES, A VEGETARIAN SELECTION AND CHILDREN'S SELECTION AT MENU PRICE.
ADDITIONAL ENTREES $2 ADD-ON PER PLATE**

**PLATED DINNERS INCLUDE MIXED GREEN SALAD,
ROLLS & BUTTER, CHEF CHOICE POTATO OR RICE, SEASONAL VEGETABLE
ADDITIONAL 22% SERVICE CHARGE & 5%SALES TAX APPLES**

Plated Entrees

SEAFOOD

BUTTER BAKED HADDOCK 24.99
BUTTER, HERBS - GF

JUMBO SHRIMP CARBONARA 29.99
DOUBLE SMOKED BACON, LEMON, TOMATOES, PARMESAN, CARBONARA CREAM SERVED OVER PASTA

BOURBON OR PARMESAN GLAZED SALMON 27.99
SALMON FILLET, CHOICE OF BOURBON OR PARMESAN GARLIC, SCALLIONS - GF

KIDS MEALS

CHICKEN TENDERS & TOTS 11.99

GRILLED CHEESE & TOTS 11.99

GRILLED CHICKEN WITH MAC-N-CHEESE OR MASHED POTATOES 11.99

ALL CHILDREN'S MEALS COME WITH CHEF'S CHOICE VEGETABLE

VEGETARIAN

STIR FRY 22.99
MIXED VEGETABLES, SESAME SEEDS, STIR FRY SAUCE, GINGER RICE - VEGAN

VEGAN STUFFED PEPPER PRIMAVERA 22.99
ROASTED VEGETABLES, TORTELLINI, PESTO ALFREDO SAUCE, SWEET BELL PEPPER, WILD RICE, SUNDRIED TOMATO

MEDITERRANEAN STUFFED PEPPER 22.99
SWEET BELL PEPPER, QUINOA, FETA, TOMATOES, HERBS GF

ARTICHOKE PICCATA 22.99
PASTA, ARTICHOKE HEARTS, CAPERS, PARMESAN, ROASTES CHERRY TOMATOES, ONION, LEMON

STUFFED PORTABELLA MUSHROOM 23.99
PORTABELLA MUSHROOMS, ROASTED RED PEPPER, QUINOA, FETA, SHALLOT CREAM, SEASONAL VEGETABLE GF

DUET ENTREES AVAILABLE. SELECT TWO OF YOUR FAVORITE ENTREES FOR ONE PLATE
PRICING TO BE PROVIDED BY YOUR SALES REPRESENTATIVE

TWO MAIN ENTREES, A VEGETARIAN SELECTION AND CHILDREN'S SELECTION AT MENU PRICE.
ADDITIONAL ENTREES $2 ADD-ON PER PLATE

PLATED DINNERS INCLUDE MIXED GREEN SALAD,
ROLLS & BUTTER, CHEF CHOICE POTATO OR RICE, SEASONAL VEGETABLE
ADDITIONAL ENTREES $2 ADD-ON PER PLATE
ADDITIONAL 22% SERVICE CHARGE & 5%SALES TAX APPLES

Buffets

CLASSIC

THE BRIDGEWOOD BUFFET 26.99 PP
ROASTED CHICKEN PLUS CHOICE OF ONE: SLICED SIRLOIN OF BEEF, DARK ALE GLAZED HAM, CABERNET TENDERLOIN TIPS, HERB ROASTED PORK LOIN OR BUTTER BAKED HADDOCK. VEGETARIAN PASTA SALAD, 7 LAYER SALAD, POTATO, SEASONAL HOT VEGETABLE, ROLLS

THE CAMERON BUFFET 29.99 PP
CHOICE OF TWO: SLICED SIRLOIN OF BEEF, TENDERLOIN TIPS BORDELAISE, HERB ROASTED CHICKEN, HERB RUBBED PORK LOIN, CHICKEN BREAST BRIDGEWOOD, ORANGE GLAZED SALMON OR BAKED HADDOCK. TOSSED SALAD, DRESSING, WHOLE SMOKED SALMON, PASTA SALAD, SEASONAL VEGETABLE, POTATO, RICE, ROLLS

LAND, SEA & AIR BUFFET 33.99 PP
SLICED TENDERLOIN, DOOR COUNTY CHICKEN, STUFFED ORANGE ROUGHY, TOSSED SALAD, DRESSINGS, POTATO SALAD, PASTA SALAD, WHOLE SMOKED SALMON DISPLAY, POTATO, RICE, SEASONAL VEGETABLE, ROLLS
50 PERSON MIN.

THEMED

THE ITALIAN BUFFET 25.99 PP
CHICKEN CAPRESE, MEAT LASAGNA, CHEESE TORTELLINI WITH ALFREDO, CAESAR SALAD, TOMATO CUCUMBER AND FETA INSALATA, CHEF'S CHOICE VEGETABLE, GARLIC BREAD

TAILGATER BUFFET 25.99 PP
BURGERS, BRATS, BRIOCHE BUNS, POTATO CHIPS, BEER BAKED BEANS, POTATO SALAD, COLESLAW, DEVILED EGGS, LOCAL CHEESE CURDS, SAUERKRAUT, CONDIMENTS

WESTERN BUFFET 27.99 PP
BBQ BABY BACK RIBS, SMOKED BRISKET, HERB ROASTED CHICKEN, COWBOY CAVIAR, COLESLAW, BAKED BEANS, CHEESY HASH BROWNS, CORN BREAD

WISCONSIN FISH FRY BUFFET 26.99 PP
FRIED PERCH, BAKED HADDOCK, COLESLAW, ROSEMARY POTATOES, VEGETABLES, BUTTERED RYE BREAD, DRAWN BUTTER, LEMON WEDGES, TARTAR SAUCE

ADD ON CARVING STATION! CHOICE OF: GARLIC HERB TURKEY, ALE GLAZED HAM, MAPLE PORKLOIN, SMOKED BEEF BRISKET | 7.00 PP
ADDITIONAL PROTEIN OR SALAD OPTION TO ANY BUFFET | 3.99 PP

MINIMUM OF 25 PEOPLE
UPCHARGE OF $75 FOR GROUPS UNDER 25 PEOPLE
ADDITIONAL FEE OF $50 PER HOUR PER CHEF APPLIES FOR CARVING STATIONS
ADDITIONAL 22% SERVICE CHARGE & 5%SALES TAX APPLES

Family Style Dinner

ADULTS 27.99 PP | KIDS (3-10) 15.99 PP

ENTREES
CHOOSE TWO

BEEF
TENDERLOIN MEDALLIONS (ADD 1.50)
TENDERLOIN TIPS
SMOKED BBQ BRISKET
ROAST SIRLOIN

POULTRY
ROASTED CHICKEN
CHICKEN PICCATA
CHICKEN MARSALA
ROAST TURKEY

PORK
SLICED PORK LOIN
SWEET & SOUR PORK
BBQ PORK LOIN

FISH
HADDOCK
BEER BATTERED COD
CHILI CRUSTED SALMON

VEGETARIAN
ROASTED VEGETABLE TORTELLINI PRIMAVERA
GRILLED STUFFED PORTABELLA MUSHROOM

ACCOMPANIMENTS

STARCH | CHOOSE TWO
GARLIC MASHED POTATOES
HERB ROASTED POTATOES
WILD RICE PILAF
CREAMY POTATO SALAD
ITALIAN PASTA SALAD
COUNTRY STUFFING
WHITE RICE

VEGETABLE | CHOOSE ONE
GREEN BEANS
MAPLE GLAZED CARROTS
STEAMED BROCCOLI
SWEET CORN
SEASONAL MEDLEY
COLESLAW
ROOT VEGETABLE

PREMIER UPGRADE SUBSTITIONS | 2.99 PP

SIDES: GOURMET MAC AND CHEESE, LOADED MASHED POTATO, CHEESY HASHBROWNS, WILD MUSHROOM RISOTTO, GNOCCHI IN SAGED BROWN BUTTER, BRUSSEL SPROUTS, ASPARAGUS, BROCCOLINI

HOUSE SALAD OR CAESAR SALAD AND ROLLS WITH BUTTER INCLUDED
ADD THIRD ENTREE OR ADDITIONAL SIDE 3.99 PP
ADDITIONAL 22% SERVICE CHARGE & 5%SALES TAX APPLES

Resort Style Dinner

BEST SUITED FOR WEDDINGS OF 100-250 90 MINUTES MAXIMUM

PACKAGES

SILVER | 29.99 PP
VEGETABLE CRUDITÉ DISPLAY
PRETZELS WITH BREW PUB MUSTARD
CHICKEN WINGS
CHEESE & SAUSAGE DISPLAY
SWEDISH MEATBALLS
CHIPS WITH ONION DIP

GOLD | 34.99 PP
VEGETABLE CRUDITÉ DISPLAY
TACO DIP WITH TORTILLA CHIPS
SWEDISH MEATBALLS
FRESH FRUIT DISPLAY
CHEESE & SAUSAGE DISPLAY
DEVILED EGGS
PULLED PORK SLIDERS

PLATINUM | 42.99 PP
IMPORTED CHEESE & SAUSAGE DISPLAY
ASSORTED CANAPES
SAUSAGE STUFFED MUSHROOM CAPS
DEVILED EGGS
FRESH FRUIT DISPLAY
SWEDISH MEATBALLS
VEGETABLE CRUDITÉ DISPLAY
CHICKEN OR BEEF SATAY
CHICKEN WINGS

ACTION STATIONS

CHOOSE ONE

BAKED POTATO LOADING STATION
PASTA STATION
MASHED-POTINI BAR
WALKING TACO BAR
LOADED SALAD STATION

CARVING STATIONS

CHOOSE ONE

GARLIC HERB ROASTED TURKEY
BROWN SUGAR MAPLE PORK LOIN
SMOKED BEEF BRISKET
DARK ALE GLAZED HAM
SLICED TENDERLOIN
SLOW ROASTED PRIME RIB | ASK SALES FOR PRICING

ADD-ONS

STARCH | 2.99 PP
VEGETABLE | 2.99 PP
MIXED GREENS WITH ASSORTED TOPPINGS | 3.99 PP

ADDITIONAL FEE OF $50 PER HOUR PER CHEF APPLIES FOR CARVING STATIONS
ADDITIONAL 22% SERVICE CHARGE & 5%SALES TAX APPLES

Bridgewood Wedding Desserts

CAKES

HALF SHEET (SERVES 40) | 80
FULL SHEET (SERVES 80) | 130

DISPLAY

STANDARD | 3.99 PP

BARS
COOKIES
CARROT CAKE
MINI CREAM PUFFS

PREMIER | 6.99 PP

MINI ÉCLAIRS
MINI CHEESECAKES
PETIT FOURS
CHOCOLATE TRUFFLES(GLUTEN FREE)

COFFEE

COFFEE | 28.99 PER GALLON

PREMIER COFFEE SERVICE | +2.99 PP

CHOCOLATE SHAVINGS, SUGAR CUBES, BARRISTA STCKS, CINNAMON STICKS AND MORE. ADD THIS SERVICE TO YOUR COFFEE ORDER.
(COFFEE 28.99 PER GALLON)

ADDITIONAL 22% SERVICE CHARGE & 5%SALES TAX APPLES

Late Night

SNACKS

HOT SLIDERS 125
CHOICE OF BBQ PULLED PORK, SHREDDED CHICKEN WITH GRAVY OR SHREDDED BEEF.

CHICKEN WINGS 110
BUFFALO, BBQ, TERIYAKI, PB&J | SERVES 50

QUESO ,SALSA & CHIPS 75
SERVES 25

POPCORN 30
SERVES 25

MINI PRETZELS 50
SERVES 25

BRIDGEWOOD SNACK MIX 20 PER 2LBS

KETTLE CHIPS & ONION DIP 75
SERVES 25

THEMED STATIONS ASK FOR PRICE
BALL PARK STATION, DAIRYLAND STATION
OR ACTION STATION

FONDUE

SMORES CHOCOLATE FONDUE 349
STRAWBERRIES, PINEAPPLE, MARSHMALLOWS, PRETZELS, GRAHAM CRACKERS

CLASSIC CHEESE FONDUE 349
GRUYERE WHITE WINE FONDUE, BREAD, TORTILLA CHIPS, PRETZELS, VEGETABLES

PIZZA

CHEESE 18.99

PEPPERONI OR SAUSAGE 19.99

GRILLED VEGGIE 20.99

MARGHERITA 21.99

SAUSAGE & PEPPERONI 21.99

SMOKEHOUSE BBQ 22.99
CHICKEN, DOUBLE SMOKED BACON, HICKORY SMOKED BARBECUE, PROVOLONE, MOZZARELLA BLEND, ONIONS, BELL PEPPERS

WISCO SPECIAL 23.99
WISCONSIN BRATS, LOCAL AGED CHEDDAR AND SWEET PEPPADEW PEPPERS

THE MEAT LOVERS 23.99
LOCAL PROVOLONE, MOZZARELLA BLEND, ITALIAN SAUSAGE, PEPPERONI, HAM

ADD MEAT | 2 PER TOPPING
ADD VEGETABLE | 1 PER TOPPING
ALL PIZZAS ARE 12" HOUSE-MADE
CAN SUBSTITUTE FOR 10" GLUTEN FREE CRUST UPON REQUEST

ADDITIONAL 22% SERVICE CHARGE & 5%SALES TAX APPLES

Beverages

PACKAGES

RAIL MIXERS PLUS 13.99 PP
INCLUDES RAIL MIXERS, ONE TYPE OF DOMESTIC DRAFT, AND SOFT DRINKS

WINE PLUS 14.99 PP
INCLUDES HOUSE WINE, ONE TYPE OF DOMESTIC DRAFT, AND SOFT DRINKS

WINE & RAILS PLUS 17.99 PP
PACKAGE INCLUDES RAIL BRAND COCKTAILS, HOUSE WINES, ONE TYPE OF DOMESTIC TAP BEER, SOFT DRINKS

GOLDEN 24.99 PP
PACKAGE INCLUDES RAIL BRAND COCKTAILS, CALL BRAND COCKTAILS, HOUSE WINES, ONE TYPE OF DOMESTIC BEER, SOFT DRINKS

PACKAGES

ADD-ONS

DOMESTIC BEER 1.69 PP
MINIMUM 100 PEOPLE

CRAFT BEER 2.59 PP
MINIMUM 100 PEOPLE

AGES
11-20 YRS | 6.49 PP
3-10 YRS | 2.99 PP

ALA CARTE

HALF BARREL DOMESTIC BEER	350
SPECIALTY BEER	ASK FOR PRICE
QUARTER BARREL DOMESTIC	220
DOMESTIC BEER	4.75 PER BOTTLE
CRAFT/IMPORT BREW	5.75 PER BOTTLE
HOUSE CHAMPAGNE	27.99 PER BOTTLE
HOUSE WINE	7.50 GL | 27.99 PER BOTTLE

CABERNET, CHARDONNAY, MERLOT, PINOT GRIGIO, MOSCATO, SAUVIGNON BLANC, PINOT NOIR

UPSCALE WINE	ASK FOR PRICE
RAIL COCKTAILS	5.25 GL
CALL COCKTAILS	6.25 GL
PREMIER COCKTAILS	7.25 GL
SOFT DRINKS	2.50 GL
BOTTLED WATER	2.99
INFUSED WATER	17.99

2 GALLONS, ASSORTED FLAVORS

COFFEE
TRADITIONAL BREWED | 28.99 PER GALLON
PREMIER SERVICE | 2.99 PP ADDITIONAL

BEVERAGE PACKAGES START AT TIME OF SOCIAL AND CONTINUE UNTIL MIDNIGHT
MINIUMUM 100 PEOPLE REQUIRED FOR PACKAGES
ADDITIONAL 22% SERVICE CHARGE & 5%SALES TAX APPLES

Banquet POLICIES

FOOD MINIMUM

A food sales minimum is required to reserve the Marquette Ballroom or Wisconsin Room. This amount constitutes the minimum amount spent on food during the event and excludes bar charges, service charges and tax. If the food minimum is not met, the difference between actual food revenues and the minimum will be due.

FOOD AND BEVERAGE LAWS

The sale and service or alcoholic beverages are regulated by the Wisconsin State Liquor Commission. As a licensee, the Best Western PREMIER Hotel & Convention Center is responsible for the administration of these regulations. It is our policy; therefore, that liquor cannot be brought into function room from outside resources (Wis. State 125.32 (6)).

Alcoholic beverages will be dispensed by a licensed bartender at all functions. Everyone consuming alcoholic beverages must be of legal drinking age.

No food may be allowed in any function room of the hotel from outside sources according to Wisconsin Administrative code (DH & SS, Section 196.07). The only exception is the wedding dessert that is purchased from a licensed vendor. Set up of wedding dessert is to be provided by vendor. For liability reasons, leftover food cannot be taken out of the function rooms or off the premises.

SERVICE CHARGE AND TAX

A 22% service charge and 5% sales tax will be added to the final food and beverage items. The service charge is taxable by law in the state of Wisconsin.

MENU PRICE

Menu selection, room set up and other wedding details must be submitted to your Event Manager six weeks prior to your wedding. The menu prices are our current rates and may be subject to change. Definite pricing will be confirmed 60 days prior to your wedding date. If you require special menus, our Event Manager will work with you in creating a special menu.

edition: 11/15/24