

Banquet MENU

BRIDGEWOOD
RESORT HOTEL
&
CONFERENCE CENTER



1000 CAMERON WAY
NEENAH, WI 54956
920-720-8000

bwneenah.com

Breakfast

CONTINENTAL BREAKFAST

MUFFINS, HOUSE-MADE PASTRIES, JUICE,
COFFEE, HOT TEA | 12.99 PP

SUNRISE BUFFET

EGGS, BACON, SAUSAGE, POTATO, PASTRY,
MUFFIN, JUICE, COFFEE, HOT TEA | 18.99 PP

BUFFET ENHANCEMENTS

BAGELS & CREAM CHEESE	2.50
FRUIT & BERRIES	4.00
ASSORTED YOGURT	3.00
SCRAMBLED EGGS	2.50
DENVER OR WISCONSIN STYLE SCRAMBLED EGGS	5.00
BACON	4.00
SAUSAGE	4.00
ROSEMARY OR O'BRIEN STYLE POTATOES	3.00
OATMEAL WITH BROWN SUGAR & MILK	3.50
WAFFLES BERRY TOPPINGS, BUTTER, SYRUP, WHIP CREAM	5.00

ALA CARTE

HOUSE-MADE MUFFINS	21.99 DZ
HOUSE-MADE DONUTS	21.99 DZ
HOUSE-MADE DANISH	22.99 DZ
BAGELS ASSORTED	26.99 DZ
FRESH CUT FRUIT	49.99 SERVES 25
WHOLE FRESH FRUIT	2.99 EACH
HEALTH & ENERGY BARS	3.99 EACH
GRANOLA BARS	3.99 EACH
HARD-BOILED EGGS	1.99 EACH
BREAKFAST BURRITOS EGG, TORTILLA WRAP, CHEESE, PEPPERS, ONIONS	7.99 EACH
CROISSANT SANDWICH EGG, HAM, CHEESE	7.99 EACH
JUICE	2.99 EACH / 35 GALLON
CRANBERRY, ORANGE, APPLE	
BOTTLED WATER	2.99 EACH
ASSORTED HOT TEAS	2.59 EACH
COFFEE	28.99 PER GALLON
TRADITIONAL BREWED	
COFFEE+	2.99 PP ADDITIONAL
PREMIER SERVICE	

VEGAN ADD-ONS

OVERNIGHT OATS, VEGAN CHORIZO CON PAPAS, TOFU EGG SCRAMBLE, VEGAN BACON	3.99 PP
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ADDITIONAL 22% SERVICE CHARGE & 5% SALES TAX APPLIES

Lunch Buffets

SOUP & SALAD BUFFET 18.99 PP

CHEF CHOICE OF SOUP, MIXED GREEN SALAD, GRAPE TOMATOES, CARROTS, FRESH CUCUMBERS, GRILLED CHICKEN, SEASONAL TOPPINGS, RANCH, FRENCH, SPECIALTY DRESSING OF THE DAY, PASTA SALAD, POTATO SALAD, FRESH FRUIT TRAY, ROLLS, HOUSE-BAKED COOKIES, BROWNIES, BARS

SOUP & SANDWICH BUFFET 21.99 PP

CHEF CHOICE OF SOUP, COLD SLICED ROAST TURKEY, HAM AND ROAST BEEF, ASSORTED BREADS, PASTA SALAD, POTATO SALAD, ASSORTED WISCONSIN CHEESES, SLICED TOMATOES, ONIONS, PICKLES, KETTLE CHIPS, HOUSE-BAKED COOKIES, BARS

TEX-MEX FIESTA 20.99 PP

SEASONED GROUND BEEF, MARINATED CHICKEN, VEGAN BEANS, FAJITA-STYLE VEGETABLES, LETTUCE, CHEESE, TOMATOES, SOUR CREAM, GUACAMOLE, HOT SAUCES, SPANISH RICE, SOFT SHELL TORTILLAS, TORTILLA CHIPS, CHILI CON QUESO, CHURRO MEXICAN WEDDING CAKE

BRIDGEWOOD GRILL 21.99 PP

CHOICE OF TWO GRILLED MEATS WITH GOURMET BUNS: WISCONSIN BRATWURST WITH SAUERKRAUT, ALL NATURAL HAMBURGERS, MARINATED CHICKEN BREAST OR BBQ PULLED PORK. KETTLE CHIPS, LETTUCE, TOMATO, PICKLE, ONION BREWPUB MUSTARD, KETCHUP, COLESLAW, POTATO SALAD, BACON-BAKED BEANS, HOUSE BAKED COOKIES, BROWNIES & BARS ADD SLICED CHEESE | 2 PP

WRAP BUFFET 19.99 PP

ASSORTED WRAPS OF SLICED ROAST TURKEY, DELI HAM, MEDIUM-RARE ROAST BEEF, GRILLED VEGETABLE, FRESH FRUIT BOWL, PASTA SALAD, KETTLE CHIPS, ASSORTED HOUSE-BAKED COOKIES, BROWNIES, BARS

HOT SANDWICH BUFFET 20.99 PP

CHOICE OF TWO: HOT BEEF, ROAST TURKEY, SMOKED SHREDDED PORK WITH OR WITHOUT BBQ SAUCE. FRESH ROLLS, POTATO SALAD, COLESLAW, PICKLES, PASTA SALAD, HOUSE-BAKED COOKIES, BROWNIES, BARS

HOMESTYLE BUFFET 22.99 PP

OVEN-ROASTED CHICKEN PLUS CHOICE OF: TENDERLOIN TIPS, LEMON BAKED HADDOCK OR HONEY ROASTED HAM, COLESLAW, PASTA SALAD, CHEF'S CHOICE VEGETABLE, MASHED POTATOES, GRAVY, ROLLS, HOUSE-BAKED COOKIES, BROWNIES, BARS

TASTE OF ITALY 24.99 PP

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

PIZZA BUFFET 19.99 PP

HOUSE-MADE PIZZAS, ASSORTED TOPPINGS, GARLIC BREADSTICKS, CAESAR SALAD, ANTIPASTO TRAY, HOUSE BAKED COOKIES AND BARS

ADD AN ADDITIONAL PROTEIN, VEGAN PROTEIN, FRESH CUT FRUIT OR SALAD OPTION TO ANY BUFFET | 3.99 PP

**MINIMUM OF 25 PEOPLE
UPCHARGE OF \$75 FOR GROUPS UNDER 25
ADDITIONAL 22% SERVICE CHARGE & 5% SALES TAX APPLIES**

Express Lunch

LUNCHES

BOXES LUNCHES | 15.99 EACH
CHOICE OF: HAM, ROAST TURKEY, ROAST BEEF, WRAP
GRILLED VEGETABLES, VEGAN SEITAN BLT
TORTILLA WRAP OR WHOLE GRAIN BREAD WITH CHEESE,
LETTUCE, TOMATO, PASTA SALAD, POTATO CHIPS, PICKLE,
MAYONNAISE, MUSTARD AND COOKIE

DELUXE WRAPS

BUFFALO CHICKEN | 17.49
GRILLED CHICKEN BREAST, ROMAINE LETTUCE,
TOMATOES, BUFFALO SAUCE, SHREDDED CHEESE, RANCH
DRESSING

TURKEY AVOCADO BLT | 17.49
SLICED TURKEY, AVOCADO, BACON, LETTUCE, TOMATO,
MAYO

CURRIED CHICKPEA SALAD WRAP | 17.49
VEGAN - LETTUCE WRAP, CHICKPEAS. SHREDDED
CABBAGE, CILANTRO

**ALL WRAPS COME WITH PASTA SALAD,
POTATO CHIPS, PICKLE, AND DESSERT**

SALADS

CHICKEN CAESAR SALAD | 17.49 EACH
GRILLED CHICKEN BREAST, ROMAINE LETTUCE,
TOMATOES, CUCUMBERS, PARMESAN, CUCUMBERS,
TOMATOES, CAESAR DRESSING.

BRIDGEWOOD SALAD | 17.49 EACH
GRILLED CHICKEN BREAST, SPRING MIX, SHREDDED
CARROTS CUCUMBER, CHERRY TOMATO, WATERMELON
RADISH. CHOICE OF DRESSING

**ALL BOXED SALADS COME WITH
BREADSTICK AND DESSERT**

POWER BOWLS

TERIYAKI BEEF BOWL | 17.49
GRILLED BEEF , BROWN RICE, BROCCOLI, PEPPERS, CRISPY
WONTONS, TERIYAKI SAUCE, COOKIE

TEX-MEX BOWL | 17.49
GRILLED CHICKEN BREAST, BROWN RICE, AVOCADO,
AGED CHEDDAR, BLACK BEANS, CORN, PICO DE GALLO,
CHIPOTLE RANCH, COOKIE

**ALL OF THE EXPRESS LUNCH ITEMS CAN BE PLATED INSTEAD OF BOXED UPON REQUEST
MEALS COME WITH CONDIMENTS & UTENSILS INCLUDED**

**TWO MAIN MEALS, A VEGETARIN SELECTION AT MENU PRICE
ADDITIONAL BOXED MEALS \$2 ADD-ON PER MEAL
ADDITIONAL 22% SERVICE CHARGE & 5% SALES TAX APPLIES**

Plated Lunches & Pizza

PLATED LUNCHES

THE CLASSIC 16.99 PP

BRIOCHE BUN, BURGER PATTY, OR GRILLED CHICKEN BREAST, AMERICAN CHEESE, LETTUCE, TOMATO, ONION, CHIPS. *LTO SERVED ON THE SIDE

HONEY SRIRACHA CHICKEN 16.99 PP

BRIOCHE BUN, GRILLED CHICKEN BREAST, JALAPENO AIOLI, HONEY SRIRACHA GLAZE, LETTUCE, TOMATO, RED ONION, CHIPS. *LTO SERVED ON THE SIDE

CUBAN 17.99 PP

HOAGIE, HAM, PULLED PORK, SWISS, MUSTARD, PICKLES, CHIPS

WHITEHOUSE 16.99 PP

WHOLEGRAIN BREAD TOPPED WITH TURKEY, BACON, SLICED TOMATOS, MORNAY SAUCE, CHIPS

PIZZAS

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 SAUCE, PROVOLONE, MOZZARELLA BLEND, ONIONS, BELL PEPPERS

WISCO SPECIAL | 23.99

WISCONSIN BRATS, LOCAL AGED CHEDDAR AND SWEET PEPPADEW PEPPERS

THE MEAT LOVER | 23.99

LOCAL PROVOLONE, MOZZARELLA BLEND, ITALIAN SAUSAGE, PEPPERONI, HAM

ADD MEAT | 2 PER TOPPING

ADD VEGETABLE 1 PER TOPPING

**CAN SUBSTITUTE FOR 10"
GLUTEN FREE CRUST UPON REQUEST
ALL PIZZAS ARE 12"**

**TWO MAIN ENTREE, A VEGETARIAN SELECTION AT MEAL PRICE
ADDITIONAL ENTREES \$2 ADD-ON PER MEAL
ADDITIONAL 22% SERVICE CHARGE & 5% SALES TAX APPLIES**

Ala Carte Breaks

ALA CARTE BREAKS

BRIDGEWOOD COOKIES	20.99 DZ
BROWNIES & BARS	24.99 DZ
BRIDGEWOOD SNACK MIX	19.99 PER 2 LBS
KETTLE CHIPS & DIP	75 SERVES 25
MEDITERRANEAN HUMMUS & PITA CHIPS	50 SERVES 25
QUESO ,SALSA & CHIPS	75 SERVES 25
MINI PRETZELS	50 SERVES 25
POPCORN	30 SERVES 25
TRAIL MIX	25 PER 2 LBS
MIXED NUTS	32.99 PER LB
JUMBO SOFT PRETZELS	5.50 EACH
HEALTH & ENERGY BARS	3.99 EACH

THEMED BREAKS

EVERYONE'S FAVORITE BRIDGEWOOD COOKIES, BARS	3.99 PP
HEALTHY TREATS FRESH VEGETABLES AND DIP, ASSORTED WHOLE FRESH FRUIT, TRAIL MIX, ASSORTED HEALTH, ENERGY BARS	7.99 PP
WISCO BREAK WISCONSIN STRING CHEESE, LOCAL CHEESE CURDS, BEEF STICKS, CHEESE SPREAD, CRACKERS	7.99 PP
BALL PARK BREAK PRETZEL NUGGETS, HOUSE MUSTARD, NACHO CHEESE, ROASTED PEANUTS, POPCORN	7.99 PP
NACHO BREAK CHIPS, CHEESE, SALSA, GREEN ONION, JALAPENOS, GUACAMOLE	7.99 PP

**BREAKS ARE OUT FOR A
MAXIMUM OF 60 MINUTES**

BEVERAGES

LEMONADE	25.99 GAL	INFUSED WATER	17.99 2 GAL
ASSORTED SODA	2.59 CAN	COFFEE TRADITIONAL BREWED	28.99 PER GAL
BOTTLED WATER	2.99 EACH	COFFEE+ PREMIER SERVICE	2.99 PP ADDITIONAL

ADDITIONAL 22% SERVICE CHARGE & 5% SALES TAX APPLIES

Hors d'oeuvres

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 & ARTICHOKE DIP	105
BUFFALO CHICKEN DIP	105
CURRIED CHICKEN SATAY WITH TAI PEANUT SAUCE	110
TERIYAKI BEEF SATAY	110
CRAB RANGOONS	125
ITALIAN SAUSAGE BITES	85
HOT SLIDERS CHOICE OF BBQ, PULLED PORK, SHREDDED CHICKEN WITH GRAVY, OR SHREDDED BEEF	125

COLD

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

ALL ITEMS 50 PIECES UNLESS OTHERWISE NOTED
ADDITIONAL 22% SERVICE CHARGE & 5% SALES TAX APPLIES

Hors d'oeuvres Signatures & Displays

SIGNATURES

MEATBALLS SWEDISH, BBQ OR TERIYAKI	99
BRUSCHETTA STATION TOMATO RELISH, PARMEASAN CHEESE, CROSTINI	100
BACON-WRAPPED GOAT CHEESE PEPPADEWS	125
BACON-WRAPPED WATER CHESTNUTS	105
BACON-WRAPPED BRAT COINS	110
SMOKED SALMON DISPLAY	160
ANTIPASTO SKEWERS	115
CHICKEN WINGS BBQ/HOT/MILD - RANCH OR BLEU CHEESE DIPPING SAUCES	110

DISPLAY

ANTIPASTO MARINATED VEGETABLES, ITALIAN MEATS, CHEESE	160 SERVES 50
IMPORTED & DOMESTIC CHEESE & SAUSAGE DISPLAY WITH ASSORTED CRACKERS	199 SERVES 50
FRESH FRUIT DISPLAY SEASONAL FRUIT	160 SERVES 50
FRESH VEGETABLE CRUDITE WITH DILL DIP	120 SERVES 50
TACO TRAY	99 SERVE 50

CHAMPAGNE SHRIMP COCKTAIL

LG 16 - 20 PER LB	MARKET PRICE
MED 21 - 25 PER LB	MARKET PRICE

ALL ITEMS 50 PIECES UNLESS OTHERWISE NOTED
ADDITIONAL 22% SERVICE CHARGE & 5% SALES TAX APPLIES

Dinner 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

CARVING STATION ADD-ON

CHOICE OF

GARLIC HERB TURKEY, ALE GLAZEDS HAM, MAPLE PORKLOIN, SMOKED BEEF BRISKET, & SLOW ROASTED PRIME RIB | 7.00 PP

*PRIME RIB PRICE BASED ON MARKET VALUE

CHEF CARVING FEE OF \$50.00 PER HOUR

APPLIES TO ALL CARVING STATIONS

ADDITIONAL PROTEIN OR SALAD OPTION TO ANY BUFFET | 3.99 PP

**MINIMUM OF 25 PEOPLE
UPCHARGE OF \$100 FOR GROUPS UNDER 25
ADDITIONAL 22% SERVICE CHARGE & 5% SALES TAX APPLIES**

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 SUBSTITUTIONS | 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 APPLIES

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 APPLIES**

Plated Entrees

BEEF & PORK

HERB MARINATED SLICED PORK LOIN 24.99
WITH CRANBERRY AND ROSEMARY GLAZE

CLASSIC DIJON PORK LOIN 24.99
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 GLAZE - 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 APPLIES

Plated Entrees

SEAFOOD

BUTTER BAKED HADDOCK	
BUTTER, HERBS - GF	24.99
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	ARTICHOKE PICCATA	22.99
MIXED VEGETABLES, SESAME SEEDS, STIR FRY SAUCE, GINGER RICE - VEGAN		PASTA, ARTICHOKE HEARTS, CAPERS, PARMESAN, ROASTES CHERRY TOMATOES, ONION, LEMON	
VEGAN STUFFED PEPPER PRIMAVERA	22.99	STUFFED PORTABELLA MUSHROOM	23.99
ROASTED VEGETABLES, TORTELLINI, PESTO ALFREDO SAUCE, SWEET BELL PEPPER, WILD RICE, SUNDRIED TOMATO		PORTABELLA MUSHROOMS, ROASTED RED PEPPER, QUINOA, FETA, SHALLOT CREAM, SEASONAL VEGETABLE GF	
		MEDITERRANEAN STUFFED PEPPER	22.99
		SWEET BELL PEPPER, QUINOA, FETA, TOMATOES, HERBS GF	

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

**PLATED DINNERS INCLUDE MIXED GREEN SALAD,
ROLLS & BUTTER, CHEF CHOICE POTATO OR RICE, SEASONAL VEGETABLE
TWO MAIN ENTREES, A VEGETARIAN SELECTION AND CHILDREN'S SELECTION AT MENU PRICE.
ADDITIONAL ENTREES \$2 ADD-ON PER PLATE**

Action & Carving Stations

ACTION

BAKED POTATO LOADING STATION | 8.49 PP

BAKED POTATOES, BBQ PORK, SOUR CREAM, SHREDDED CHEESE, BACON, GREEN ONIONS, JALAPENOS, CRISPY ONION STRAWS

INT'L PASTA BAR | 7.49 PP

ASSORTED PASTAS & NOODLES, SEASONAL VEGETABLES, MARINARA, ALFREDO SAUCE, TERIYAKI SAUCE, PARMESAN, FRESH GARLIC. CRACKED PEPPER, SESAME SEEDS, GARLIC BREAD

MASHED POTINI BAR | 8.49 PP

GARLIC MASHED POTATOES, SOUR CREAM, BACON BITS, FRIED ONIONS, GREEN ONIONS, GRAVY, CHEDDAR CHEESE SAUCE

WALKING TACO BAR | 8.49 PP

TACO MEAT, CORN CHIPS, LETTUCE, TOMATO, ONION, CHEDDAR CHEESE, SOUR CREAM AND HOT SAUCES

CARVING

GARLIC HERB TURKEY | 490 SERVES 50
BUTTERY-HERBED BREAST OF TURKEY, ROLLS

ALE MUSTARD 425 SERVES 50

GLAZED HAM |
ROASTED PIT HAM, HOUSE MUSTARD GLAZE, ROLLS

BROWN SUGAR 425 SERVES 50

MAPLE PORK LOIN |
BROWN SUGAR MAPLE GLAZE, ROLLS

SLOW ROASTED MARKET PRICE SERVES 50

PRIME RIB |
ROSEMARY AU JUS, HORSERADISH CREAM, ROLLS

BEEF MARKET PRICE SERVES 50

TENDERLOIN |
ROSEMARY GARLIC RUBBED, HORSERADISH CREAM ,
ROLLS

CHEF IS REQUIRED FOR CARVING STATION

FONDUE

CLASSIC 349 SERVES 100

CHEESE FONDUE |
GRUYERE WHITE WINE FONDUE, BREAD, TORTILLA CHIPS,
PRETZELS, VEGETABLES

FUDGE FONDUE | 349 SERVES 100

STRAWBERRIES, PINEAPPLE, MARSHMALLOWS, PRETZELS,
GRAHAM CRACKERS, RICE CRISPY TREATS, POUND CAKE

MINIMUM OF 25 PEOPLE
ADDITIONAL CHEF FEE APPLIES ~ \$50 PER HOUR PER CHEF
ADDITIONAL 22% SERVICE CHARGE & 5% SALES TAX APPLIES

Bridgewood Desserts

PLATED

ASSORTED PIES	3.99
BRIDGEWOOD ASSORTED TRIFLES	3.99
STRAWBERRY SHORTCAKE	4.99
MINI CHEESECAKES	3.99
FLOURLESS DECADENT CHOCOLATE CAKE *GF	5.99
CREME BRULEE *GF	4.99
CHOCOLATE COVERED STRAWBERRY *GF	2.99
CARROT CAKE	4.99
TIRAMISU	4.99
NEW YORK CHEESECAKE	5.99
CHOICE OF STRAWBERRY, MIXED BERRY, CARAMEL OR CHOCOLATE SAUCE	

SHEETCAKES

HALF SHEETCAKE	80 SERVES 40
FULL SHEETCAKE	130 SERVES 80

\$10 UPCHARGE TO ADD BASIC PIPING

BUFFETS

STANDARD | 3.99 PP

BROWNIES
COOKIES
CARROT CAKE
MINI CREAM PUFFS

PREMIER | 6.99 PP

MINI ECLAIRS
MINI CHEESECAKES
PETIT FOURS
CHOCOLATE TRUFFLES *GF

MINIMUM 25 GUEST FOR BUFFET

PREMIER

PREMIER COFFEE SERVICE	2.99 PP
CHOCOLATE SHAVINGS, SUGAR CUBES, BARRISTA STICKS, CINNAMON STICKS AND MORE	
ADD THIS SERVICE TO YOUR COFFEE ORDER	
COFFEE \$28.99 PER GALLON	

**\$75 CAKE CUTTING FEE APPLIES IF NEEDED
ADDITIONAL 22% SERVICE CHARGE & 5% SALES TAX APPLIES**

Bar Beverages

BAR BEVERAGES

HALF BARREL DOMESTIC BEER	350	RAIL COCKTAILS	5.25 GL
QUARTER BARREL DOMESTIC	220	CALL COCKTAILS	6.25 GL
DOMESTIC BEER	4.75 PER BOTTLE	PREMIER COCKTAILS	7.25 GL
CRAFT/IMPORT BREW	5.75 PER BOTTLE	HOUSE WINE	7.50 GL 27.99 BOTTLE CABERNET, CHARDONNAY, MERLOT, PINOT GRIGIO, MOSCATO, SAUVIGNON BLANC, PINOT NOIR
HALF BARREL CRAFT BREW	PRICE VARIES	UPSCALE WINE	ASK FOR PRICE
BLODDY MARY	50 PER PITCHER	BRIDGEWOOD HOUSE	27.99 BOTTLE
MIMOSAS	35 PER PITCHER	CHAMPAGNE	

NON-ALCOHOLIC

JUICE	2.99 GAL	INFUSED WATER	17.99 2 GAL
ASSORTED SODA	2.59 CAN	COFFEE	28.99 PER GAL
BOTTLED WATER	2.99 EACH	TRAITIONAL BREWED	
		COFFEE+	2.99 PP ADDITIONAL
		PREMIER SERVICE	

**FULL ALCOHOLIC LISTINGS AND SPECIAL REQUESTS CAN BE ACCOMMODATED
PLEASE ASK YOUR CATERING REPRESENTATIVE FOR MORE INFORMATION
HOST OR CASH BAR AT HOST CHOOSING**

**THERES A \$80 SETUP FEE
THIS INCLUDES LICENSED BARSTAFF & FULLY STOCKED BAR
ADDITIONAL 22% SERVICE CHARGE & 5% SALES TAX APPLIES**

Audio / Visual

PROJECTORS & SCREENS

DATA PROJECTOR PACKAGE	199
SCREENS:	
6X6	30
8X8	40
10X10	55
PATCH FEE	50
LAPTOP COMPUTER	95
32" MONITOR	50

MICROPHONES

HAND HELD CORDLESS MIC	45
LAVALIERE MIC	45
PATCH FEE	50

AUDIO & LIGHTING

PORTABLE BLUETOOTH SPEAKER SYSTEM	100
UPLIGHTS	25 EACH

MEETING AIDS

ADHESIVE FLIPCHART & MARKERS	45
WHITE BOARD & MARKERS	35
EASELS	5
LEGAL PAD OF PAPER	4
SMALL PAD OF PAPER	3

MISCELLANEOUS

AV TABLE	60
POWER STRIP WITH SURGE PROTECTOR	10
EXHIBIT TABLES WITHOUT POWER	30
POLYCOM SPEAKER PHONE	60
PIPE & DRAPE 10X10	50
MASKING TAPE ROLL	10

**SPECIAL ADAPTERS MAY BE REQUIRED FOR APPLE PRODUCTS
WE HAVE HDMI AND VGA CONNECTIONS AVAILABLE ONSITE
PRIOR TO YOUR MEETING, OUR EVENT MANAGER WILL CONTACT YOU REGARDING YOUR
NEEDS AND COORDINATE THEM TO COMPLIMENT YOUR MEETING AGENDA**

**WE OFFER COMPLIMENTARY WIFI CONNECTIONS
FOR ALL IN HOUSE MEETINGS
ADDITIONAL 22% SERVICE CHARGE & 5% SALES TAX APPLIES**

Barquet POLICIES

CATERING POLICIES:

An Event Manager will contact you well in advance of your event to discuss food, beverage and meeting room arrangements as well as assist you with any additional items you may need.

ADDITIONAL GENERAL POLICIES:

The Hotel is not responsible for damage to, theft, or loss of any items left in the Hotel prior to, during, or following any function. The contracting organization is responsible and shall reimburse the Hotel for any damage, loss, or liability incurred by the Hotel by any of the customer's guests or any persons or organizations contracted by the customer to provide any service or goods before, during, and after the function. Meeting room locations are not guaranteed when the total number of attendees decreases or changes, or changes to the program occur.

FOOD AND BEVERAGE POLICIES:

The sale and service of alcoholic beverages are regulated by the Wisconsin State Liquor Commission. As a licensee, the Best Western Premier Hotel & Conference Center is responsible for the administration of these regulations. Alcoholic beverages will be dispensed by a licensed bartender at all functions. Everyone consuming alcoholic beverages must be of legal drinking age. Liquor cannot be brought into function rooms from outside sources. (Wis. State 125.32 (6)) For liability reasons, leftover food cannot be taken out of the function rooms or off 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.

GUARANTEE & PAYMENT:

A guaranteed number of guests attending is required 5 business days prior to event. Guarantees cannot be decreased after this point. Billing will reflect this guaranteed number plus any additional guests attending, including tax and service charges. If no guarantee is received, the Hotel will charge for the highest number of estimated guests as indicated on the Catering Contract. At that time, an estimated bill of all food and beverage charges incurred throughout your event (based on your guaranteed count) will be calculated and payment for that amount will be received via credit card unless credit arrangements have been made with Best Western Premier Bridgewood Resort Hotel and Conference Center in advance. Groups requesting sales tax exemption must submit a copy of their exemption certificate at least 30 days prior to scheduled function.

MENU PRICE:

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

edition: 11/15/24