

Congratulations!

Your wedding day is one of the most important and exciting days of your life.

Expecting the best of everything is not unreasonable. At Wetlands Catering, we are excited too, because we can offer you complete and thoughtfully developed menus and wedding packages. We also look forward to customizing your meals and experience for your special day. In addition to partnering with Cranberry Country Lodge, a unique and beautiful venue to host your wedding, we can cater to almost any location.

We have seasoned professionals in the hospitality business all with the same goal – dedication to service, quality, and guest satisfaction. The Event Managers in our catering department will assist you with every aspect of planning your wedding and give you the personal attention you desire and the stress-free day you deserve.

We look forward to the opportunity to provide you with a gorgeous reception, exceptional food, and an unforgettable experience.

Contact Us!

www.wetlandscatering.com

608-374-2801 ext.403

608-372-4011 (fax)

events@wetlandscatering.com

Rehearsal Dinners

Your rehearsal dinner is the perfect way to start the wedding festivities. It is a time to introduce guests, socialize and enjoy a relaxing dinner. It is often the last “quiet time” with close friends and family before the hectic schedule of the wedding day.

There are as many options for rehearsal dinners as there are couples getting married. Your Wetlands Catering Event Manager will assist you in creating a dinner as unique as the two of you! When you book a rehearsal dinner in addition to your wedding reception, you will receive a complimentary hors d'oeuvre or a champagne toast and a complimentary room for your dinner.

Your Wedding Reception

Planning a wedding reception can be overwhelming at times, whether it is questions about menus, decorations, budget, or wine choices –the experienced Event Managers at Wetlands Catering are there to assist you with every detail. The following services and amenities are included at no additional charge:

- A professionally trained staff, including a Certified Meeting Professional
- Round tables for 8 or 10
- Skirted head table with staging
- White linen tablecloths and linen napkins in a variety of color selections
- Skirted gift table
- Skirted cake table
- Standing podium or table for your guest book
- Table for D.J.
- Standing microphone for grace and toast
- Dancefloor
- Wedding enclosure cards upon request
- Complimentary champagne pour for the head table

Gift Opening

Put the proverbial icing on the cake by completing you weekend with your gift opening. Room rental is complimentary with food and beverage purchase.

WEDDING POLICIES

Food Minimums

A food sales minimum is required to reserve any event space. This amount constitutes the minimum amount spent on food only during the event and excludes bar charges, service charges and tax. If the food minimum is not met, the difference between actual revenues and the minimum will be due. The food minimum for a Saturday wedding is \$2500.

Deposits

A deposit of full room rental fee is required to confirm booking on events. This deposit is non-refundable. The entire amount due shall be received within three business days of the function. All sums not paid in full when due will bear interest at the highest rate of interest allowed by law until paid in full. Wetland Catering and its affiliates will also be entitled to recover all costs associated with the collection of any sums due, including court costs and attorney fees.

Guarantee and Payment

One week prior to your reception, your final guarantee is required and an estimated bill of all food and beverage charges incurred for your event will be calculated and payment for that amount must be received three business days prior to your event.

Service Charge and Tax

An 18% service charge and 5.5% sales tax will be added to the final catering, beverages, services, décor, and equipment where applicable. The service charge is taxable by law in the state of Wisconsin.

Menu Prices

Menu prices are our current rates and are subject to change due to market conditions. Definite pricing will be confirmed 90 days prior to your wedding date. If you require special menus, our Event Manager will work with you in creating a special menu. Children's pricing is available.

Cake Cutting

The staff of Wetlands Catering will cut and serve your wedding cake, clean cake pieces, and box left over cake. A \$50 fee will apply.

Food and Beverage Policies

The sale and service of alcoholic beverages are regulated by the Wisconsin State Liquor Commission. As a licensee, Wetlands Catering is responsible for the administration of these regulations. It is our policy; therefore, that liquor cannot be brought into function rooms 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, except for a wedding cake prepared by a licensed and commercial baker, may be allowed in any function room of the hotel from outside sources according to Wisconsin Administrative code (DH & SS, Section 196.07). For liability reasons, leftover food cannot be taken out of the function rooms or off the premises.

Catering Policies

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

Sleeping Rooms

We are happy to provide a customized guest room block for your wedding reception per your request. This is not automatic. Guests are responsible for making their own sleeping room reservation 30 days or more prior to their arrival date. Any rooms from the block not reserved at that time will be released and turned into available hotel inventory.

Lost Items

Wetlands Catering and its affiliates are not responsible for any items not removed at the end of your wedding reception. This includes items such as toasting glasses, guest books, wedding cake pillars or vases that need to be returned to the florist or bakery.

Miscellaneous Policies

Wetlands Catering and its affiliates are not responsible for damage to, theft, or loss of any items left in the Hotel prior to, during, or following any function.

The contracting guest 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 customers to provide any service or goods before, during, and after the function.

Planning an Hors d'oeuvres Reception

Many factors come into play when you make your plans including the length of your party, the type of food you'll be serving, the composition of men, women, and children in your group, as well as the richness of the food you plan to serve. The time of your party is also very important.

- **Light:** recommended for a short cocktail hour before a dinner. Three to four pieces per person with two types of hors d'oeuvres.
 - **Medium:** recommended when the hors d'oeuvres are not intended to replace a dinner. Four to eight pieces with three to five types of hors d'oeuvres.
 - **Heavy:** recommended when the hors d'oeuvres are intended as a dinner. Ten to fifteen pieces per person with four to eight types of hors d'oeuvres.
- Note: The longer your party and the larger your guest list, the greater the number of selections you should offer.

Wetlands Catering Menu

Hors D' Oeuvres

Fruit Platter with Yogurt Dipping Sauce

Melon, pineapple, grapes, and seasonal fruit accompanied by sweet yogurt.

Serves 20-25: \$65 Serves 40-50: \$125

Crudité Platter with Herb Dipping Sauce

Celery, carrot sticks, broccoli and cauliflower garnished with cherry tomatoes and Dill dipping sauce.

Serves 20-25: \$50 Serves 40-50: \$95

Assorted Wisconsin Cheese & Sausage Platter

Chef's choice Wisconsin cheese accompanied by an assortment of sausage, crackers and garnished with grapes.

Serves 20-25: \$50 Serves 40-50: \$95

Spinach & Artichoke Dip

Topped with fresh bruschetta and Parmesan cheese served with assorted breads.

Serves 20-25: \$50

Fresh Bruschetta on Baguette

Choice of tomato basil, red pepper or gorgonzola and honey.

50 Pieces: \$75

Deviled Eggs

Zesty yolk in a hard-boiled coop.

50 Pieces: \$75

Chilled Shrimp Shooters

Jumbo shrimp served with a tangy sauce.

50 Pieces: \$95

Smoked Salmon Platter

Hardwood smoked salmon served with cream cheese, capers, and pita chips.

50 Pieces: \$110

Teriyaki Chicken Skewers

Sweet soy marinated chicken.

50 Pieces: \$90

Teriyaki Beef Skewers

Sweet soy marinated sirloin.

50 Pieces: \$90

Sesame Chicken Skewers

Sweet and spicy marinated chicken.

50 Pieces: \$90

Beef Crostini with Roasted Red Pepper Mayo

Shaved sirloin with caramelized onions and a rich fire roasted pepper mayo.

50 Pieces: \$75

Looking for something special? Our Executive Chef would be happy to customize a menu to suit your taste or budget!

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Wetlands Catering Menu

Hors D' Oeuvres

Bacon Wrapped Water Chestnut

Applewood smoked bacon wrapped around water chestnuts.
50 Pieces: \$95

Swedish Meatballs

Classic recipe of savory meatballs with nutmeg and cardamom.
50 Pieces: \$60

BBQ Rum Meatballs

Sweet and spicy.
50 Pieces: \$60

Chicken Wings

Baked wings with the option of Buffalo seasoning or sweet Barbecue. Served with Ranch or Bleu Cheese.
50 Pieces: \$85

Bacon & Cheddar Stuffed Yukon Potatoes

Accompanied by sour cream and chive.
50 Pieces: \$50

Chicken Quesadilla

Accompanied by sour cream and salsa.
50 Pieces: \$60

LATE NIGHT SNACK STATION

Kettle Chips & French Onion Dip

Salty and conventional.
Serves 50: \$35

Build Your Own Nacho Bar

Choose beef or chicken, homemade tortilla chips, lettuce, tomatoes, jalapeños, seasoned sour cream, salsa and our con queso cheese sauce.
\$6.95/person

Gardetto's

Irresistible big, bold taste.
Serves 50: \$55

Homemade Tortilla Chips & Salsa

Crispy corn chips and fresh salsa.
Serves 50: \$35

Mini Turkey & Ham Sandwiches

Deli meat on dollar rolls accompanied by mustard and mayonnaise.
Serves 50: \$60

Party Mix

Serves 50: \$40

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Plated Dinners

Served with a house salad, potato, vegetable, warm dinner rolls, coffee, and water.

Whiskey Peppercorn Sirloin Medallions

A generous portion of sirloin medallions topped with whiskey peppercorn sauce.

\$25

Eight-ounce Top Sirloin

Eight-ounce choice center cut sirloin.

\$25

Twelve-ounce CAB Prime Rib

Choice prime rib smoked and slow roasted to perfection.

Market Price

Filet Mignon

Choice cut of 6oz steak grilled to medium rare perfection. Topped with a fresh herb sauce and sitting on a smooth, velvet cauliflower purée.

\$45

Pork Chops with Port Wine Sauce

Six-ounce herb crusted chop topped with caramelized onions on a potato purée with Port Wine sauce.

\$20

Roasted Chicken

One half chicken seasoned and roasted to perfection.

\$18

Ruby Chicken

One half chicken topped with a sweet and savory cranberry sauce.

\$20

Lemon Herb Chicken

Two grilled chicken breasts seasoned with lemon pepper in a butter herb sauce.

\$20

Pork Tenderloin

Topped with a Door County Bourbon Cherry Sauce.

\$22

Bourbon Salmon

Tender salmon hardwood smoked to perfection with our house-made bourbon sauce.

\$25

Cajun Salmon

Cajun seasoned salmon topped with a sweet pineapple mango salsa.

\$25

Baked Cod

Delicate white fish topped with an herb butter and breadcrumbs.

\$18

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Dinner Buffets

\$24.95

Served with a house salad, warm dinner rolls, decaf, and water.

SALADS

(Choice of one)

House Salad

Mixed green salad with Asiago cheese, julienned red onion, croutons, and our house Cranberry Vinaigrette.

Fresh Fruit Spinach Salad

Baby spinach with strawberry slices, kiwifruit and nectarines topped with candied walnuts and a strawberry vinaigrette. - \$1.00

Classic Caesar Salad

Fresh romaine with seasoned croutons, Parmesan cheese and Caesar dressing.

Pasta Salad

Seasonal vegetables roasted in balsamic vinegar, tossed with Roma tomatoes, parsley, and farfalle pasta.

BEEF

Roast Beef

Chef Carved Prime Rib –

Market Price

Individual Beef Wellingtons - \$1.75

Sirloin Medallions

Sauces *(choice of one)*: Whiskey Peppercorn, Port Wine, Mushroom Rosemary and Tomato Demi-Glace

PROTEIN

(Choice of two)

POULTRY

Roasted Chicken

Chicken Cordon Bleu with cream

sauce - \$1.50

Chicken Breast

Sauces *(choice of one)*: Italian, Lemon Herb, White Wine Reduction, Dijon, Marsala, Mushroom Rosemary or Spinach Artichoke

SEAFOOD

Baked Cod

Tilapia Florentine

Honey Glazed Shrimp Skewers - \$0.75

Salmon: Pan Seared, Baked, Cajun or en croute - \$1.00

PORK

Honey Ham

Pork Chops topped with White Cheddar and Bacon or Apple Cranberry - \$1.25

Pork Medallions

Sauces *(choice of one)*: Brown Butter, Port Wine, Mushroom Rosemary and Pineapple Mango Demi-Glace

STARCH

(Choice of one)

Rustic Yukon Mashed Potatoes, Baked Rosemary Baby Red Potatoes, Baked Potato, Rice Pilaf, Risotto - \$0.25, Fettuccine Alfredo - \$0.50, Cranberry Wild Rice - \$0.50

VEGETABLE

(Choice of one)

Glazed Carrots, Squash and Zucchini Ribbons in a Vinaigrette, Fresh Green Beans, Roasted Seasonal Vegetables, Corn with Roasted Red Peppers, Colored Cauliflower and Broccoli

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Beverage Service

Soft Drinks

\$2.00 Can

Domestic Beers

\$4.00

Premium Beers

\$6.00

Half Barrel Domestic Beers

\$270.00

Half Barrel Premium Beers

\$300.00

Call Brand Cocktail

\$5.00

Premium Brand Cocktail

\$6.00

Sparkling Juice

\$12 Bottle

House Champagne

\$18 Bottle

House Wine

Chardonnay, White Zinfandel, Riesling, Cabernet Sauvignon, Merlot and Shiraz
\$5.00 Glass

Wines by the Bottle

Cabernet Sauvignon, Merlot, Shiraz, Chardonnay, Pinot Grigio,
Moscato and White Zinfandel
\$20

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