

Menu
Banquet



THE
OSTHOFF
RESORT®

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Elkhart Lake, WI • 800.876.3399

Breakfast

Continental Breakfast Buffets

Buffets include freshly brewed regular and decaffeinated coffee, assorted teas and milk.
Any buffet may be selected on weekends. Alternate buffets may be selected for an additional \$100.

MONDAY

The Village Continental

Chilled Orange, Apple, and Cranberry Fruit Juices

Lemon Poppyseed Muffins

Pumpkin Spice Bread

Whipped Butter, Jellies and Jams

Assorted Bagels with Cream Cheese and Preserves

Sliced Seasonal Fresh Fruit

\$18 per person, plus tax and gratuity

WEDNESDAY

Marketplace Continental

Chilled Orange, Apple, and Cranberry Fruit Juices

Blueberry Citrus Muffins

Zucchini Bread

Whipped Butter, Jellies and Jams

Assorted Bagels with Cream Cheese and Preserves

Sliced Seasonal Fresh Fruit

\$18 per person, plus tax and gratuity

TUESDAY

The Elkhart Lake Classic

Chilled Orange, Apple, and Cranberry Fruit Juices

Lemon Cheese Danish

Cinnamon Apple Coffee Cake

Assorted Bagels with Cream Cheese and Preserves

Sliced Seasonal Fresh Fruit

\$18 per person, plus tax and gratuity

THURSDAY

The Osthoff Premiere

Chilled Orange, Apple, and Cranberry Fruit Juices

Dark Chocolate Chunk Espresso Muffins

Cherry Almond Coffee Cake

Assorted Bagels with Cream Cheese and Preserves

Sliced Seasonal Fresh Fruit

\$18 per person, plus tax and gratuity

FRIDAY

The Rise and Shine

Chilled Orange, Apple, and Cranberry Fruit Juices

Zucchini Bread

Raspberry Muffins

Assorted Bagels with Cream Cheese and Preserves

Sliced Seasonal Fresh Fruit

\$18 per person, plus tax and gratuity

Additional Continental Selections

(May be added to any breakfast.)

Johnsonville Vermont Maple Syrup Breakfast Sausage
\$3 per person, plus tax and gratuity

Hickory-Smoked Bacon
\$3 per person, plus tax and gratuity

House-Smoked and Slow-Roasted Bone-In Ham
with Caramelized Apple and Currant Compote
\$3.50 per person, plus tax and gratuity

Osthoff Skillet Potatoes with Sautéed Bell Peppers and Onions
\$2.75 per person, plus tax and gratuity

Hash Browns with Melted Leeks
\$2.75 per person, plus tax and gratuity

Buttermilk Pancakes with Warm Maple Syrup
\$2.75 per person, plus tax and gratuity

Blueberry Pancakes with Warm Maple Syrup
\$3 per person, plus tax and gratuity

French Toast Dusted with Sugar,
Served with Warm Maple Syrup
\$2.75 per person, plus tax and gratuity

Scrambled Eggs with Wisconsin Cheddar
\$3 per person, plus tax and gratuity

Eggs Benedict
with Citrus Chive Hollandaise
\$5 per person, plus tax and gratuity

Oatmeal
with Raisins, Brown Sugar, Cream
\$4 per person, plus tax and gratuity

Cold Breakfast Items

Whole Fresh Fruit Basket
\$20 per dozen, plus tax and gratuity

Seasonal Sliced Fresh Fruit
\$3 per person, plus tax and gratuity

Individual Cereals
\$24 per dozen, plus tax and gratuity

Individual Yogurts
\$36 per dozen, plus tax and gratuity

Individual Greek Yogurts
\$42 per dozen, plus tax and gratuity

Yogurt Parfaits
Vanilla Yogurt, Homemade Almond Granola and Fresh Berries
\$54 per dozen, plus tax and gratuity

Homemade Cinnamon Rolls
\$36 per dozen, plus tax and gratuity

Jumbo Muffins
Blueberry, Raspberry or Banana Chocolate Chip
\$48 per dozen, plus tax and gratuity

Bagels with Cream Cheese and Jam
\$30 per dozen, plus tax and gratuity

Fruit Danish
\$24 per dozen, plus tax and gratuity

Hard-Boiled Eggs
\$18 per dozen, plus tax and gratuity

Breakfast Buffets

(Minimum of 20 people; a \$100 fee will be added for groups of fewer than 20 people.)

The Daybreak

Chilled Orange, Apple, and Cranberry Fruit Juices

Sliced Seasonal Fresh Fruit

Bananas Foster Bread with Walnuts

Blueberry Citrus Muffins

Scrambled Eggs with Wisconsin Cheddar

Hash Browned Potatoes with Sautéed Leeks

Hickory-Smoked Bacon and

Johnsonville Vermont Maple Syrup Breakfast Sausage

Freshly Brewed Regular and Decaffeinated Coffee

Assorted Teas and Milk

\$27 per person, plus tax and gratuity

The Morning Glory Breakfast Buffet

Chilled Orange, Apple, and Cranberry Fruit Juices

Sliced Seasonal Fresh Fruit

Citrus Iced Breakfast Bread

Peach Spice Muffins

Blueberry Pancakes with Warm Maple Syrup

Scrambled Eggs with Wisconsin Cheddar

Rosemary-Roasted Potatoes with Caramelized Onions

House-Smoked and Cured Bone-in Ham,

Served with Warm Apple and Currant Compote

Freshly Brewed Regular and Decaffeinated Coffee

Assorted Teas and Milk

\$27 per person, plus tax and gratuity

The Early Rise Breakfast Buffet

Chilled Orange, Apple, and Cranberry Fruit Juices

Sliced Seasonal Fresh Fruit

Limoncello Poppyseed Muffins

Apple Walnut Bread

French Toast Flavored with Vanilla Bean and Cinnamon, with Warm Maple Syrup

Scrambled Eggs with Roasted Peppers, Tomatoes and Havarti Cheese

Hickory-Smoked Bacon and Johnsonville Vermont Maple Syrup Breakfast Sausage

Freshly Brewed Regular and Decaffeinated Coffee, Assorted Teas and Milk

\$27 per person, plus tax and gratuity

Hot Breakfast Sandwiches

French Croissant

Scrambled Eggs, Hardwood-Smoked Ham, Havarti Cheese

\$6 per person, plus tax and gratuity

Osthoff Egg Sandwich

Scrambled Eggs, Applewood-Smoked Bacon and

Wisconsin Cheddar on Toasted English Muffin

\$6 per person, plus tax and gratuity

Breakfast Burrito

Scrambled Eggs with Scallions, Chorizo and

Pepper Jack Cheese, Served with Fire-Roasted Tomato Salsa
and Sour Cream

\$6 per person, plus tax and gratuity

Brunch Buffets

(Minimum of 20 people; a \$100 fee will be added for groups of fewer than 20 people.)

Osthoff Grand Brunch

Chilled Orange, Apple, and Cranberry Fruit Juices

Sliced Seasonal Fresh Fruit with Yogurt Dip

Pumpkin Spice Bread

Lemon Cheese Danish

Blueberry Pancakes with Warm Maple Syrup

Eggs Florentine, Toasted English Muffin Topped with Garlic Sautéed Baby Spinach,

Poached Egg and Rich Mornay Sauce

Hickory-Smoked Bacon and Johnsonville Vermont Maple Syrup Breakfast Sausage

Herb-Roasted Potatoes with Caramelized Onions and Sweet Bell Peppers

Rosemary Roasted Chicken with Natural Pan Jus, Finished with Aged Dark Balsamic Vinegar

Seared Atlantic Salmon with Grapefruit Basil Butter and Grilled Asparagus

Freshly Brewed Regular and Decaffeinated Coffee, Assorted Teas and Milk

\$35 per person, plus tax and gratuity

Palm Garden Brunch

Chilled Orange, Apple, and Cranberry Fruit Juices

Sliced Seasonal Fresh Fruit with Yogurt Dip

Cherry Almond Coffee Cake

Dark Chocolate Chunk Espresso Muffins

House-Smoked Atlantic Salmon with Traditional Condiments

Spring Green Salad with Slow-Roasted Beets,

Wisconsin Chèvre Cheese and Pistachio Vinaigrette

Scrambled Eggs with Wisconsin Cheddar

French Toast Flavored with Vanilla Bean and Cinnamon, with Warm Maple Syrup

Hash Browns with Melted Leeks

House-Smoked Ham with Warm Caramelized Apple and Currant Compote

Three-Cheese Ravioli with Roasted Tomato Sauce, Finished with Touch of Cream and Topped with Parmesan Cheese

Freshly Brewed Regular and Decaffeinated Coffee, Assorted Teas and Milk

\$35 per person, plus tax and gratuity

Omelet Station with Attending Chef

Made-to-Order Omelets Freshly Prepared by a Chef

Selection of Ham, Bell Pepper, Mushroom, Onion, Tomato and Wisconsin Cheddar

Chef Fee of \$50 per hour, plus tax

\$6 per person, plus tax and gratuity

Themed Breaks

Granola Parfait Break

Individual Vanilla Yogurts
Almonds, Cashews, Granola
Selection of Fresh Fruits and Berries
\$11 per person, plus tax and gratuity

At-the-Theatre Break

Buttered, Caramel and Cheese Popcorn
Twizzlers Licorice
Assorted Mini Candy Bars
Soft Pretzel with Honey Mustard
\$9 per person, plus tax and gratuity

Mediterranean Break

Hummus and Pita Chips,
Fresh Vegetables, Feta Cheese, Olives,
Roasted Almonds, Empanadas, Roasted Pepper Dip
\$12 per person, plus tax and gratuity

Aspira Spa Break

Gulf Shrimp and Cucumber Spring Roll
Fruit Kabobs with Greek Yogurt Dip
Ginger Carrot Juice "Shooter"
\$10 per person, plus tax and gratuity

Mexican Fiesta Break

Chili con Queso with Chorizo and Cilantro
Freshly Fried Corn Tortilla Chips
Pico de Gallo
Guacamole
\$11 per person, plus tax and gratuity

Antipasto Break

Caprese Skewers with Crème de Balsamic
Crostoni with Ricotta and Extra-Virgin Olive Oil-Stewed Roasted Red Peppers
Traditional Italian selection of meats and cheese,
including salami, capicola, Gorgonzola and fontina
Gourmet variety of imported olives
\$12 per person, plus tax and gratuity

Snacks

Traditional Chex Mix
\$16 per pound, plus tax and gratuity

Pretzels with Honey Mustard
\$16 per pound, plus tax and gratuity

Soft Pretzels with Dipping Sauce
\$19 per dozen, plus tax and gratuity

Assorted Popcorn
Caramel, Cheese and Buttered
\$18 per pound, plus tax and gratuity

Dry-Roasted Peanuts
\$18 per pound, plus tax and gratuity

Gardetto's Snack Mix
\$17 per pound, plus tax and gratuity

Tri-Color Tortilla Chips with Salsa
\$17 per pound, plus tax and gratuity
add Guacamole, \$3 per pound

Fancy Mixed Nuts
\$22 per pound, plus tax and gratuity

Fruit and Nut Trail Mix
\$21 per pound, plus tax and gratuity

Osthoff Homemade Cookies
\$24 per dozen, plus tax and gratuity

Nutri-Grain Fruit Bars
\$22 per dozen, plus tax and gratuity

Granola Bars
\$17 per dozen, plus tax and gratuity

Homemade Bars
Brownies, Lemon Bars or Blondies
\$26 per dozen, plus tax and gratuity

Mini Candy Bars
\$14 per pound, plus tax and gratuity

Individual Bags of Kettle Chips, Pretzels
or Cracker Jack
\$18 per dozen, plus tax and gratuity

Beverages

Assorted Soft Drinks
\$2.50 per can, plus tax and gratuity

Bottled Water
\$2.50 per bottle, plus tax and gratuity

Individual Bottled Juice or Iced Tea
\$3.50 per bottle, plus tax and gratuity

Assorted Fruit Juices
\$18 per pitcher, plus tax and gratuity

Milk, Lemonade and Iced Tea
\$18 pitcher, plus tax and gratuity

Regular and Decaffeinated Coffee
Hot Tea Included with Coffee Service
\$34 per gallon, plus tax and gratuity

Fruit Punch
\$25 per gallon, plus tax and gratuity

Bloody Mary Bar

(1-hour limit)

Premium Vodkas, Homemade Bloody Mary Mix,
Traditional Garnishes
\$16 per person, plus tax and gratuity

Mimosa Bar

(1-hour limit)

California Sparkling Wine and Orange Juice
\$12 per person, plus tax and gratuity

Hot Chocolate

with Whipped Cream and Marshmallows
\$28 per gallon, plus tax and gratuity

Flavored Coffee Bar

(Serves 20)

Whipped Cream,
Flavored Creamers and Syrup,
Cinnamon, Chocolate
\$40, plus tax and gratuity
(coffee is additional)

Buffets

Buffet of the Day

Buffets include coffee, hot tea and milk. Any buffet may be selected on weekends.

Alternate buffets may be selected for an additional \$100.

(Minimum of 20 people; a \$100 fee will be added for groups of fewer than 20 people.)

MONDAY - Burger Bar

Garden Salad

Vine Tomatoes, Cucumbers, Carrot Threads,
Red Onion, Black Olives

Ranch, White Balsamic, French Dressing

Vegetarian Pasta Salad

Cucumbers, Black Olives, Pepperoncini Peppers,
Bell Peppers, Feta Cheese

Parmesan Truffle Chips

Grilled Kobe Beef Burgers, Marinated Chicken Breasts

Leaf Lettuce, Vine Tomatoes, Red Onion

Tomato Bacon Jam, Guacamole, BBQ Sauce,
Dijon, Ketchup, Mayonnaise, Horseradish Aioli

Cheddar, Swiss, Blue Jack Cheese

Bourbon and Bacon Baked Beans

Assorted Fresh Buns

Homemade Cookies and Bars

\$29 per person, plus tax and gratuity

TUESDAY - Southwestern

Sweet Corn Tortilla Soup

Crisp Tortilla Strips

Romaine and Iceberg Salad

Black Bean and Corn Salsa, Cherrywood Bacon,
Queso Fresco, Cilantro Avocado Dressing

Pineapple Quinoa Salad

Cucumber, Jicama, Cilantro, Chili Lime Vinaigrette

Adobo Roasted Chicken Quesadillas

Pepper Jack Cheese

Chili Roasted Pork Enchiladas

Roasted Peppers and Onions, Cheddar Jack Cheese

Spanish Rice, Green Chili Refried Beans

Salsa Fresca, Salsa Verde, Chipotle Salsa,
Sour Cream, Guacamole

Margarita Lime Bars and Cinnamon Sugar Blondies

\$29 per person, plus tax and gratuity

WEDNESDAY - Soup and Sandwich

Vegetable Minestrone

Soup du Jour

Wisconsin Chopped Salad

Romaine, Spring Mix, Green Leaf, Cucumber, Red Onion,
Black Olives, Chopped Cheddar, Green Beans,
Cranberry Vinaigrette

Creamy American Potato Salad

Scallions, Celery

Parmesan Truffle Chips

Hickory Smoked Turkey, Slow Roasted Beef

Chicken Walnut Salad

Leaf Lettuce, Vine Tomatoes, Red Onion,
Swiss and Cheddar Cheese,
Dijon Mustard, Pesto Mayonnaise, Horseradish Aioli

Assorted Fresh Breads

Homemade Cookies and Fruit Pie Bars

\$29 per person, plus tax and gratuity

THURSDAY - Italian

Tuscan Parmesan Salad
Romaine, Baby Kale, Gorgonzola, Garlic Croutons,
Pickled Red Onion, Parmesan Dressing

Caprese Salad
Vine Tomatoes, Fresh Mozzarella, Basil,
White Balsamic Vinaigrette

Roasted Sweet Pepper Bruschetta

Sausage and Peppers
Italian Sausage, Roasted Peppers, Fresh Basil,
Marinara, Parmesan Cheese, Penne Pasta

Chicken Vesuvio
Garlic Chicken, Yukon Potatoes, White Wine, Green Peas

Roasted Broccolini
Lemon, Parmesan

Sliced Focaccia
Extra Virgin Olive Oil, Parmesan Cheese

Tiramisu and Lemon Pound Cake

\$29 per person, plus tax and gratuity

FRIDAY - Farmer's Table

Roasted Tomato and Lentil Chili
Sour Cream, Cheddar Jack, Scallions

Garden Tomato and Cucumber Salad
Fresh Dill Vinaigrette

Vegetarian Bowtie Pasta Salad

Deconstructed Niçoise Salad
Grilled Ahi Tuna, Green Beans, Hard-Boiled Egg, Marinated Olives, Baby Yukon,
Petite Greens, Romaine, Baby Spinach

Hickory Smoked Turkey, Applewood Smoked Ham
Vine Tomatoes, Cucumbers, Red Onions, Herb Croutons,
Shredded Jack Cheese, Blue Cheese Crumbles

Ranch, Balsamic, Honey Dijon

Sliced French Bread

Vanilla Bean Cheesecake Bars and Warm Fruit Crisp

\$29 per person, plus tax and gratuity

Boxed Lunches

Boxed lunches are served with Gala apple, kettle chips and a homemade jumbo chocolate chip cookie. Beverage not included.

Limit of three selections.

Turkey Club Sandwich

Mesquite-Smoked Turkey Breast, Crispy Bacon,
Avocado, Tomato, Tender Greens and Garlic Aioli,

Served on a Kaiser Roll

\$19 per person, plus tax and gratuity

Roasted Chicken Salad Sandwich

Grapes, Toasted Almonds, Whole-Grain Mustard and Slow-Roasted Chicken

Served on Nine-Grain Oat Bread with Tender Greens and Tomato

\$19 per person, plus tax and gratuity

Black Angus Prime Rib Sandwich

Peppercorn-Crusted, Slow-Roasted Prime Rib, Caramelized
Onion, Tender Greens and Horseradish Aioli on an Onion Roll

\$19 per person, plus tax and gratuity

Ham and Cheddar Sandwich

Hardwood-Smoked Ham and Aged White Cheddar,
Tender Lettuce, Tomato and Aioli on Sourdough Bread

\$18 per person, plus tax and gratuity

Baby Spinach Roasted Mushroom Sandwich

Mélange of Roasted Mushrooms, Baby Spinach and
Boursin Cheese on Nine-Grain Oat Bread

\$18 per person, plus tax and gratuity

Mediterranean Vegetable Sandwich

Roasted Garlic Hummus, Cucumbers, Tomatoes,
Roasted Peppers, Marinated Baby Spinach and
Feta Cheese on Nine-Grain Oat Bread

\$18 per person, plus tax and gratuity

Gluten-free bread is available.

Plated Lunches

All boxed sandwiches can be served plated with kettle chips, grapes, coffee, tea or milk and choice of dessert (on page 24) for an additional \$3 per person, plus tax and gratuity.

Limit of three selections.

Salads

All salads are served with homemade dinner rolls, coffee, tea, milk and choice of dessert (on page 24).
Limit of three selections.

Endive and Apple Salad with Grilled Breast of Chicken

Belgian Endive and Baby Spinach Salad with Creamy Cider Dressing, Tart Apples, Spiced Walnuts and Gorgonzola Cheese with Marinated and Grilled Breast of Chicken
\$20 per person, plus tax and gratuity

Roasted Angus Beef Tenderloin Wedge Salad

Medium-Rare Roasted Beef Tenderloin, Iceberg Lettuce, Creamy Blue Cheese Dressing, Smoked Bacon, Tomatoes and Homemade Herb Croutons
\$22 per person, plus tax and gratuity

Shrimp Cobb Salad

Poached Gulf Shrimp and Tender Lettuce, Dressed with Herb Vinaigrette, Topped with Avocado, Smoked Bacon, Marinated Tomatoes and Buttermilk Blue Cheese
\$21 per person, plus tax and gratuity

Mediterranean Scallop Salad

Caramelized Scallops with Couscous, Cucumbers, Tomato, Onions and Baby Spinach, Dressed with Orange-Saffron Vinaigrette
\$21 per person, plus tax and gratuity

Roasted Golden Beet Salad

Tender Butter Lettuce, Roasted Beets, Pomegranate Vinaigrette, Pistachio-Crusted Wisconsin Chèvre, Orange Supremes
\$18 per person, plus tax and gratuity

Caesar Salad

Hearts of Romaine Tossed with Traditional Dressing, Garlic Herb Croutons, Shredded Parmesan, Cherry Tomatoes

Served with:

Marinated and Grilled Breast of Chicken
\$18 per person, plus tax and gratuity

Lemon Herb-Grilled Gulf Shrimp
\$20 per person, plus tax and gratuity

Roasted Black Angus Tenderloin of Beef
\$21 per person, plus tax and gratuity

Lunch Entrées

All entrées are served with seasonal vegetable, homemade dinner rolls, coffee, tea, milk and choice of dessert (on page 24). Limit of three selections.

Garden Salad or Caesar Salad

May be added at \$3 additional per person, plus tax and gratuity

Chicken Cacciatore

Chicken Breast Braised in a Rustic-Style Tomato Sauce with Sweet Bell Peppers, Onions, Garlic and Capers,
Served with Creamy Black Pepper-Parmesan Polenta
\$28 per person, plus tax and gratuity

Pork Calvados

Apple Cider-Brined Pork Loin Chop, Roasted and Served with Braised Savoy Cabbage
with Smoked Bacon and Apples with Calvados Sauce
\$28 per person, plus tax and gratuity

Almond Crusted Walleye

Lightly Coated in Almond and Panko, Pan-Seared,
Served with Rice Pilaf and Lemon Caper Butter Sauce
\$30 per person, plus tax and gratuity

Grilled 5-oz Tenderloin Filet

Seasoned with Sea Salt and Fresh-Cracked Pepper and Grilled,
Served with Caramelized Onion-Potato Gratin and Classic Bordelaise
\$34 per person, plus tax and gratuity

Penne Alla Bolognese

Rich Meat Ragù with Caramelized Vegetables, Chianti Wine and San Marzano Tomatoes
Finished with Touch of Crème and SarVecchio Parmesan Cheese
\$28 per person, plus tax and gratuity

Grilled Portabella "Steak"

Garlic Herb-Marinated Grilled Portabella Mushroom
Served with Roasted Mushroom and Mascarpone Risotto,
Butter-Sautéed Baby Spinach and Crème de Balsamic
\$28 per person, plus tax and gratuity

Chilled Hors d'oeuvres

100 pieces per order *(Minimum of 50 pieces per order)*

Santa Fe Taco Dip GF

Crisp Tortilla Strips
\$250 plus tax and gratuity

Jumbo Gulf Shrimp Cocktail GF

Sriracha Cocktail Sauce
\$300 plus tax and gratuity

Wild Mushroom Crostini

Herb Chevre Mousse
\$250 plus tax and gratuity

Potato Caviar Bites GF

Dill Crème Fraiche
\$325 plus tax and gratuity

Caprese Skewer GF

Tomato, Fresh Mozzarella and Basil, Balsamic Reduction
\$250 plus tax and gratuity

Bloody Mary Scallop Shooters

Vodka Spiked Tomato Cured Scallops
\$325 plus tax and gratuity

Wisconsin Cheese and Summer Sausage Skewer

\$275 plus tax and gratuity

Curried Chicken Canapé GF

Cucumber, Apricot-Mango Jam
\$275 plus tax and gratuity

Guacamole Deviled Eggs GF

Cholula crema
\$250 plus tax and gratuity

Sesame Crusted Rare Ahi Tuna GF

Wasabi Citrus Aioli
\$400 plus tax and gratuity

Hot Hors d'oeuvres

100 pieces per order *(Minimum of 50 pieces per order)*

Port Wine Onion and Duck Confit Tartlet

\$325 plus tax and gratuity

Chorizo Pork Tostado GF

Queso Fresco

\$275 plus tax and gratuity

Buffalo Chicken Meatballs

Peppercorn Ranch

\$275 plus tax and gratuity

Risotto Fritter

Gorgonzola, Toasted Almond Panko, Parmesan Dipping Sauce

\$275 plus tax and gratuity

Warm Brie Crostini

Melted Brie, Garlic Crostini, Fig Jam

\$275 plus tax and gratuity

Lump Crab Cake

Roasted Tomato and Picante Pepper Aioli

\$325 plus tax and gratuity

Italian Stuffed Mushrooms GF

Roasted Tomatoes, Gorgonzola, Garlic and Fresh Herbs

\$275 plus tax and gratuity

Crabmeat Rangoon

Sweet Chili Sauce

\$325 plus tax and gratuity

Moroccan Lamb Meatballs

Spicy Tomato Sauce

\$350 plus tax and gratuity

Ginger Pork Potstickers

Hoisin Sauce

\$325 plus tax and gratuity

Carving *Stations*

Pepper-Crusted, Slow-Roasted Prime Rib of Beef

Choice Roast, Rubbed with Cracked Black Pepper and Sea Salt,
Roasted Tender, Presented with Pan Jus and Horseradish Cream
\$325, plus tax and gratuity (Serves 40 People)

Beef Strip Loin with Chimichurri

Slow-Roasted and Marinated with Fresh Garlic, Lemon,
Red Pepper Flakes, Parsley and Olive Oil,
Served with Aioli and Black Olive-Orange Tapenade
\$300, plus tax and gratuity (Serves 40 People)

Rosemary Roasted Angus Beef Tenderloin

The Finest Choice Angus Beef Tenderloin,
Marinated in Olive Oil, Sea Salt, Fresh Cracked Pepper
and Rosemary, Roasted Medium-Rare,
Presented with Horseradish Cream
\$275, plus tax and gratuity (Serves 15 People)

Butter Sage-Roasted Turkey Breast

Apple Cider-Brined Turkey Breast, Slow-Roasted
and Basted with Fresh Sage and Butter,
Served with Herb Aioli and Cranberry Orange Sauce
\$150, plus tax and gratuity (Serves 30 People)

Hardwood-Smoked Cured Ham

Moist and Flavorful Hickory-Smoked Bone-In Ham
Glazed with Brown Sugar, Ginger and Orange
to Complement the Sweetness of the Roast
\$175, plus tax and gratuity (Serves 50 People)

Salmon Wellington

Fresh Atlantic Salmon Filet Topped with Chardonnay-Braised
Leeks, Lemon and Chives, Wrapped in Puff Pastry
and Baked Until Golden-Brown,
Served with Lemon-Chive Crème
\$175, plus tax and gratuity (Serves 10 People)

\$100 carving attendant fee, plus tax, for a two hour reception.
\$50, plus tax, for each additional hour.

All carving stations include silver dollar rolls and condiments.

Dinner Stations

Minimum of three food stations and 50 guests.
Limited to 1½ hours. Includes coffee, hot tea and milk.

BYO WEDGE SALAD

Baby Iceberg and Romaine Lettuce

Tomatoes, Red Onion, Carrot Threads, Blue Cheese Crumbles,
Cheddar, Hard-Cooked Egg, Black Olives, Garlic Croutons

Marinated Chicken, Cherrywood Bacon, Lemon Garlic Shrimp

Dressings

Buttermilk Ranch, Blue Cheese, White Balsamic

\$12 per person, plus tax and gratuity

SIZZLIN' FAJITAS

Adobo Roasted Chicken, Tender Sirloin Strips

Roasted Peppers and Onions, Cheddar and Jack Cheese Blend,
Sour Cream, Guacamole, Fresh Lime

Corn and Flour Tortillas

Black Bean and Corn Spanish Rice

Salsa Fresca, Salsa Verde, Chipotle Salsa

\$18 per person, plus tax and gratuity

ULTIMATE MAC AND CHEESE BAR

Elbow Macaroni and Shells

Sharp Cheddar, Parmesan, Blue Cheese, Mozzarella

Tenderloin Tips, Cherrywood Bacon, Applewood Ham,

Marinated Mushrooms, Roasted Peppers, Caramelized Onions,
Peas, Broccoli Florets, Herb Breadcrumbs

\$17 per person, plus tax and gratuity

(Continued on next page)

Dinner Stations

Minimum of three food stations and 50 guests.
Limited to 1 ½ hours. Includes coffee, hot tea and milk.

AMERICAN BBQ

Carolina BBQ Pulled Pork, Kansas City BBQ Chicken

Three-Cheese Scalloped Potatoes, Creamy Vegetable Slaw

Dill Pickle Chips, Brioche Buns

\$19 per person, plus tax and gratuity

LITTLE ITALY

Cheese Tortellini in Pesto Cream Sauce

Penne Pasta and Pomodoro Sauce

Lemon Garlic Shrimp, Grilled Chicken Breast

Roasted Peppers, Grilled Squash, Eggplant and Red Onion,
Marinated Olives

Fresh Mozzarella, Parmesan Cheese

Buttery Garlic Bread

\$18 per person, plus tax and gratuity

MINI BURGER BAR

Choice Ground Steak Burgers, Marinated Chicken Breasts

Cheddar, Swiss and Blue Cheese

Tomatoes, Lettuce, Onion, Cherrywood Bacon,
Pickles, Ketchup and Assorted Mustards

Assorted Petite Buns

Parmesan Truffle Chips

\$17 per person, plus tax and gratuity

Appetizers

Pretzel-Crusted Crab Cake

Whole-Grain Mustard Emulsion with
Tart Apple and Celery Root Salad
\$7 per person, plus tax and gratuity

Caramelized Scallops

Brown Butter-Seared with Petite Citrus Salad
and Champagne Basil Sauce
\$7 per person, plus tax and gratuity

Gulf Shrimp Cocktail

Poached Jumbo Gulf Shrimp, Tomato-Horseradish Marmalade
and Fresh Lemon
\$7 per person, plus tax and gratuity

Black Angus Beef Carpaccio

Black Pepper-Seared, Petite Salad with
Pickled Onions and Black Truffle Crème Fraîche
\$6 per person, plus tax and gratuity

Soups

Lobster Bisque

Maine Lobster
\$4 per person, plus tax and gratuity

Golden Potato Soup

Melted Leeks and Truffle Oil
\$3 per person, plus tax and gratuity

Roasted Butternut Soup

Ginger Crème
\$3 per person, plus tax and gratuity

Roasted Sweet Bell Pepper and Tomato Soup

Fresh Basil Pesto
\$3 per person, plus tax and gratuity

Wild Mushroom Bisque

Toasted Brioche Croutons
\$4 person, plus tax and gratuity

French Onion

Grilled French Bread and Gruyère
\$4 person, plus tax and gratuity

Specialty Salads

Roasted Golden Beet Salad

Tender Greens Salad Dressed with Toasted Pistachio Vinaigrette,
Wisconsin Chèvre and Slow-Roasted Golden Beets
\$3 per person, plus tax and gratuity

Grilled Asparagus Salad

Marinated and Grilled Petite Asparagus, Arugula,
Black Truffle Cheese and Aged Red Wine Vinaigrette
\$3 per person, plus tax and gratuity

Endive and Apple Salad

Belgian Endive and Baby Spinach Salad,
Dressed with Creamy Cider Dressing, Tart Apples,
Spiced Walnuts and Gorgonzola Cheese
\$3 per person, plus tax and gratuity

Port Wine-Poached Pear Salad

Butter Lettuce Dressed with Herb Vinaigrette,
Buttermilk Blue Cheese and Candied Pecans
\$3 per person, plus tax and gratuity

Wedge Salad

Baby Iceberg Lettuce, Smoked Bacon, Grape Tomatoes,
Homemade Herb Croutons and Creamy Blue Cheese Dressing
\$3 per person, plus tax and gratuity

Caprese Salad

Vine-Ripened Tomatoes, Fresh Mozzarella,
Fresh Basil and Crème de Balsamic
\$4 per person, plus tax and gratuity

Plated Dinner Entrées

Limited to two dinner selections, excluding vegetarian option.

All entrées include a garden or Caesar salad, seasonal vegetable, dinner rolls and butter, coffee, tea, milk, and choice of dessert (on page 24).

BEEF SELECTIONS

Rosemary Grilled Bone-In Ribeye

14 Oz. Bone-In Black Angus Ribeye Rubbed with Extra Virgin Olive Oil, Fresh Rosemary and Garlic, Grilled and Served with Roasted Potato Wedges
\$48 per person, plus tax and gratuity

Grilled New York Strip

12 Oz. Black Angus Strip Loin Seasoned with Sea Salt and Fresh-Cracked Pepper, Grilled and Topped with Red Wine-Braised Shallots, Served with Potato Gratin with Black Truffle Cheese
\$42 per person, plus tax and gratuity

Four-Peppercorn Seared Filet Mignon

7 Oz. Black Angus Tenderloin of Beef, Peppercorn-Seared and Deglazed with Cognac, Finished with Cream, Served with Whipped Yukon Gold Potatoes with Crème Fraîche and Chives
\$45 per person, plus tax and gratuity

Blue Cheese Steak

7 Oz. Black Angus Tenderloin of Beef Seasoned with Sea Salt and Fresh-Cracked Pepper, Grilled and Topped with Shaft's Blue Cheese, Served with Braised Fingerling with Shallots and Garlic
\$45 per person, plus tax and gratuity

Barolo-Braised Beef Short Rib

Braised Black Angus Boneless Beef Short Rib with Smoked Bacon, Caramelized Vegetables and Aromatic, Served with Potato-Parsnip Purée, Glazed Baby Carrots and Pearl Onions
\$40 per person, plus tax and gratuity

POULTRY SELECTIONS

Balsamic-Glazed Chicken

Roasted and Lacquered with Aged Dark Balsamic and Fresh Orange, Served with Creamy Parmesan Polenta and Natural Pan Jus
\$35 per person, plus tax and gratuity

Almond Seared Free-Range Chicken

Chicken Breast Lightly Coated in Crushed Almonds and Pan-Seared, Served with Creamy Gorgonzola and Roasted Pear Risotto with Natural Pan Jus, Finished with Fresh Thyme
\$36 per person, plus tax and gratuity

Chicken Duxelle

Marinated and Seared Chicken Breast Stuffed with Wild Mushroom Duxelle, Served with Boursin-Whipped Potatoes and Red Wine Chicken Jus
\$35 per person, plus tax and gratuity

Crispy Maple Leaf Duck Breast

Apple Cider-Brined, Pan-Seared, Served with Root Vegetable "Risotto" and Tart Cherry Ginger Gastrique
\$35 per person, plus tax and gratuity

(Continued on next page)

Plated Dinner Entrées

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SEAFOOD SELECTIONS

Grilled Mahi Mahi

Citrus-Herb Marinated and Grilled,
Served with Couscous with Toasted Almond and
Golden Raisins, Classic Romesco Sauce
\$36 per person, plus tax and gratuity

Pan-Seared Salmon

Atlantic Salmon Filet Seasoned with Extra Virgin Olive Oil,
Lemon and Herb Pan-Seared,
Served with Braised Golden Potatoes,
Leeks and Cream, and Red Wine Veal Jus
\$35 per person, plus tax and gratuity

Caramelized Scallops

Jumbo Scallops Caramelized in Butter,
Served with Creamy Risotto,
Finished with Slow-Roasted Butternut Squash
and Tart Apple-Maple Gastrique
\$38 per person, plus tax and gratuity

Prosciutto-Wrapped Pacific Halibut

Marinated with Extra Virgin Olive Oil,
Fresh Lemon and Basil, Wrapped in Prosciutto,
Served with Creamy Lemon Risotto and Salsa Verde
\$42 per person, plus tax and gratuity

COMBINATION SELECTIONS

Barolo-Braised Beef Short Rib and Lobster Ravioli

Braised Black Angus Boneless Beef Short Rib with
Smoked Bacon, Caramelized Vegetables,
Topped with Handmade Maine Lobster Ravioli,
Served with Potato-Parsnip Purée,
Glazed Baby Carrots and Pearl Onions
\$46 per person, plus tax and gratuity

Grilled New York Strip and Seafood Brochette

10 Oz. Black Angus Strip Loin Seasoned with Sea Salt
and Fresh-Cracked Pepper, Grilled and Topped with
Red Wine-Braised Shallots, Served with Grilled Gulf Prawn
and Scallop Brochette, Topped with Citrus-Herb Butter,
Served with Potato Gratin with Black Truffle Cheese
\$46 per person, plus tax and gratuity

Chicken and Steak Duxelle

Marinated and Seared Chicken Breast Stuffed with
Wild Mushroom Duxelle, and Grilled 5 Oz. Angus Beef
Tenderloin Topped with Duxelle Butter,
Served with Boursin-Whipped Potatoes and Red Wine Jus
\$42 per person, plus tax and gratuity

(Continued on next page)

Plated Dinner Entrées

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All entrées include a garden or Caesar salad, seasonal vegetable, dinner rolls and butter, coffee, tea, milk, and choice of dessert (on page 24).

SPECIALTY SELECTIONS

Grilled Australian Lamb Loin

Sweet Pea Risotto and Morel Mushroom Lamb Jus
\$38 per person, plus tax and gratuity

Cervena Venison Noisette

Two Medallions, Pan-Seared, with Apple-Parsnip Puree
and Green Peppercorn Sauce
\$38 per person, plus tax and gratuity

Veal Osso Buco

Braised Strauss Veal Shank Served with Creamy Saffron Risotto
and Topped with Gremolata
\$38 per person, plus tax and gratuity

GLUTEN-FREE VEGAN ENTRÉES

Spring/Summer Selection Available May–September

Crispy Corn Masa Cakes

Crispy Corn Masa Cakes with Creamy
Avocado Wild Grain Risotto, Roasted Sweet Bell Peppers
and Garlic Sautéed Tuscan Kale
\$30 per person, plus tax and gratuity

Fall/Winter Selection Available October–April

Orange Butternut Squash "Steak"

Butternut Squash Medallions Served with
Quinoa, Braised Swiss Chard
and Roasted Apple Coulis
\$30 per person, plus tax and gratuity

VEGETARIAN SELECTIONS

Roasted Mushroom Ravioli

Ravioli with Mélange of Roasted Mushrooms
and Ricotta Cheese, Butter-Sautéed Baby Spinach
with Porcini Mushroom Butter Sauce
\$30 per person, plus tax and gratuity

Roasted Garlic Gnocchi

Potato Gnocchi with Sautéed Shiitake Mushrooms
and Peas, Lightly Simmered in Roasted Tomato Coulis,
Finished with Fresh Basil and Parmesan
\$30 per person, plus tax and gratuity

Eggplant Parmesan

Panko-Breaded Eggplant with Fresh Mozzarella,
Baked, Served with Creamy SarVecchio Risotto
and Tomato Basil Coulis
\$30 per person, plus tax and gratuity

CHILDREN'S SELECTIONS

Chicken Tenders and French Fries

Served with a Fruit Cup
\$10.95 per person, plus tax and gratuity

Buttered Noodles

Served with a Fruit Cup
\$10.95 per person, plus tax and gratuity

Buffets

All buffets include dinner rolls and butter, coffee, tea and milk.
(Minimum of 20 people. A \$100 fee will be added for groups of fewer than 20 people.)

Wisconsin Tailgate Buffet

Tossed Mixed Greens Salad with Assorted Dressings

Homemade German Potato Salad

Creamy Coleslaw

Sweet and Tangy Barbecued Chicken

Grilled Bratwurst and Polish Sausages Drenched
in Beer, Onions and Sauerkraut

Grilled Hamburgers with Sheboygan Hard Rolls

Fresh Corn on the Cob with Parsley Butter

Rosemary-Roasted Yukon Gold Potatoes

Sliced Lettuce, Tomato and Red Onion

Assorted Wisconsin Sliced Cheeses

Madagascar Bourbon Vanilla Bean Cheesecake

Strawberry Shortcake Trifle

\$36 per person, plus tax and gratuity

Osthoff BBQ Buffet

Romaine Salad Topped with Blue Cheese, Smoked Bacon,
Grape Tomatoes, Homemade Herb Croutons, Assorted Dressings

Classic American Potato Salad

Old-Fashioned Cider Vinegar and Herb Coleslaw

Homemade Cornbread Muffins

Barbequed Pork Spareribs with Sweet-and-Tangy BBQ Sauce

Dry-Rubbed Texas-Braised Beef Brisket with Tobacco Onions

Free-Range Chicken with
Sweet-and-Smoky Ancho Chile Adobo Sauce

Baked Beans with Smoked Bacon and Molasses

Baked Potatoes with Chive Sour Cream

Fresh Corn on the Cob with Parsley Butter

Classic Pecan Tart

Devils Food Cake with Whipped Fudge Frosting

\$40 per person, plus tax and gratuity

Elkhart Lake "Road Race" Buffet

Fusilli Pasta Salad

Roasted Tomatoes, Baby Spinach and Garlic Herb Vinaigrette

Golden Potato Salad

Confit Shallots, Smoked Bacon and Whole-Grain Mustard Dressing

Mixed Greens Salad with Assorted Dressings

Chef-Carved Rosemary and Garlic-Roasted Prime Rib
with Madeira Pan Jus

Pan-Fried, Herb-Crusted Walleye with Fresh Lemon and Tartar Sauce

Marinated and Grilled Breast of Chicken with
Sweet Garlic Cream Sauce

Roasted-Garlic Mashed Potatoes

Wild Rice Pilaf

Steamed Cauliflower, Broccoli and Carrots,
Tossed in Garlic and Parsley Butter

Apple Almond Tart

Milk Chocolate Orange Mousse Cake

\$46 per person, plus tax and gratuity

\$100 carving attendant charge, plus tax

South of the Border Buffet

Mexican Chopped Salad with Queso Fresco, Chickpea, Tomato,
Cucumber, Avocado, Crispy Tortilla and Agave Lime Vinaigrette
Black Bean and Sweet Corn Salad with Roasted Sweet Bell Peppers
Gulf Shrimp and Jicama Salad with Mango, Lime and Cilantro

Al Pastor-Style Pork, Adobo-Marinaded, with Onion and Pineapple

Roasted Chicken with Roasted Poblano and Tomatillo Sauce

Grilled Mahi Mahi with Garlic-Lime Mojo

Warm Flour and Corn Tortillas

Sour Cream, Guacamole and Pico de Gallo

Fresh Corn on the Cob and Dried Mexican Chilies

Mexican Beans with Chorizo in Adobo Sauce

Key Lime Cheesecake with Fresh Strawberries

Passion Fruit-Mexican Chocolate Mousse Cake

\$40 per person, plus tax and gratuity

Buffets

Northern Italian Buffet

Cavatappi Pasta Salad with Grilled Vegetables, Basil Vinaigrette
Caprese Salad – Vine Ripened Tomato, Fresh Mozzarella and Basil

Antipasto Platter – Zucchini, Eggplant, Bell Pepper, Mushrooms,
Artichokes, Fresh Basil, Extra Virgin Olive Oil and Aged Balsamic,
Sliced Capicola and Italian Salami, Fontina Cheese and Gorgonzola

Salmon Florentine with Sautéed Baby Spinach and Lemon Caper Butter
Rosemary-Grilled Ribeye Steaks Rubbed with Extra Virgin Olive Oil,
Garlic, Rosemary Sea Salt and Pepper

Rigatoni Bolognese – Traditional Beef, Pork and Veal Ragu
with Rigatoni Pasta, Italian Parsley and SarVecchio Cheese

Italian Polenta with Roasted Mushrooms and Fontina Cheese
Italian Roasted Zucchini and Tomatoes with Slivered Garlic and Fresh Thyme

Classic Tiramisu

Chocolate Hazelnut Mousse Cake

\$44 per person, plus tax and gratuity

“Jazz on the Vine” Buffet

Baby Spinach Salad with Fresh Strawberries, Toasted Almonds,
Wisconsin Chèvre and Vanilla-Riesling Vinaigrette

Napa Cabbage Salad, Tart Apples, Toasted Walnuts and Ginger Honey Dressing
Tri-Color Couscous Salad, King Crab, Cucumber, Orange-Blossom Vinaigrette

Grilled Black Angus New York Strip with Pinot Noir-Stewed Shallot
Lemon-Brine Roasted Chicken with Salsa Verde

Shrimp and Scallop Brochettes with Saffron Chardonnay Sauce, Confit Tomato and Fennel Relish

Oven-Roasted Yukon Gold Potatoes with Red Onions and Fresh Rosemary
Fresh Asparagus, Carrots and Sweet Bell Pepper Brushed with Parsley Butter

Chambord Cheesecake with Ganache

Lemon Vodka Layer Cake with Fresh Raspberries

\$48 per person, plus tax and gratuity

*Warning: Consuming Raw or Undercooked Meats, Poultry,
Seafood, Shellfish or Egg May Increase Your Risk Of Foodborne Illness.*

Desserts

INCLUDED WITH PLATED LUNCH OR DINNER

(Limited to one selection.)

Devils Food Cake with Whipped Fudge Frosting
Red Velvet Cake with Cream Cheese Icing
Carrot Cake with Walnuts

Lemon Vodka Layer Cake with Fresh Raspberries
Boston Cream Torte

German Chocolate Cake

Dark Chocolate Cake with Peanut Butter Frosting
Chocolate Grasshopper Torte

Madagascar Bourbon Vanilla Bean Cheesecake
Triple Chocolate Chunk Cheesecake
Apple Cinnamon Swirl Cheesecake
Key Lime and Strawberry Cheesecake
Chocolate Hazelnut Praline Cheesecake

French Apple Almond Tart with Apricot Glaze
Classic Pecan Tart with Vanilla Sauce

PETITE DESSERTS

\$3.50 each, plus tax and gratuity

Minimum order: 50 pieces per selection. Six selections maximum.

Bittersweet Chocolate Truffles

Bittersweet Raspberry Truffles

Fresh Fruit Tartlets with Vanilla Custard

Apple Almond Tartlets with Apricot Glaze

Lemon-Swiss Meringue Tartlets

Pastry Swans with Ganache and Chantilly Cream

Petite Éclairs with Grand Marnier Custard

Cream Puffs with White Chocolate

Pecan Diamonds

Chocolate Hazelnut Croquentine

Vanilla Crème Brûlée

Espresso Chocolate Pots du Crème

Belgian Dark Chocolate-Dipped Strawberries

SPECIALTY DESSERTS

*(Add \$3 per person, plus tax and gratuity.
Limited to one selection.)*

Opera Torte with Fresh Berries
Thin Layers of Almond Sponge Cake
with Chocolate Ganache and Coffee Buttercream

Osthoff Specialty Mousse Cake
Vanilla Bean Cheesecake, Espresso Mousse, Ganache

Chocolate Orange Mousse Cake
Milk Chocolate-Grand Marnier Mousse,
Devils Food Cake, Ganache

Italian Tiramisu with Kahlúa
Espresso-Mascarpone Cream, Ladyfingers,
Chocolate Shavings, Kahlúa

Chocolate Hazelnut Croquentine with Caramel Anglaise
Osthoff Signature Dessert: Chocolate Ganache, Hazelnut
and Croquentine Wafer Crust, Caramel Vanilla Sauce

ICE CREAM STATION

\$6 per person, plus tax and gratuity

Vanilla Ice Cream Served with a Variety of Toppings:

Chocolate, Strawberry and Caramel Sauce

Crushed Oreo Cookies, Maraschino Cherries, Chocolate Jimmies

Chopped Nuts, Whipped Cream

Beverages

Host Bar

Soft Drinks	\$2.50
Domestic Beer	\$3.75
Imported Beer / Microbrews	\$5.75
House Wine by the Glass	\$5.75
Call Selections	\$5.75
Premium Selections	\$6.75
Prestige Selections	\$8.25
Cordials	\$6–12
1/2 Barrel of Domestic Beer	\$275
1/2 Barrel of Imported & Micro Beer	\$325–350 based on selection

Subject to tax and gratuity.

Select brands are subject to restocking fee of \$30/barrel.

Cash Bar

Soft Drinks	\$2.50
Domestic Beer	\$4
Imported Beer / Microbrews	\$6
House Wine by the Glass	\$6
Call Selections	\$6
Premium Selections	\$7
Prestige Selections	\$8.50
Cordials	\$6.25–12.25

Includes tax.

Bloody Mary Bar

(1-hour limit)

Premium Vodkas, Homemade Bloody Mary Mix,
Traditional Garnishes

\$16 per person, plus tax and gratuity

Mimosa Bar

(1-hour limit)

California Sparkling Wine and Orange Juice
\$12 per person, plus tax and gratuity

House Wine by the Bottle

White, Red or Sparkling \$26

(additional wine list available)

Call Selections

Smirnoff Vodka
Kessler Whiskey
Southern Comfort Whiskey
Canadian Club Whiskey
Seagrams 7 Whiskey
Aristocrat Brandy
Jim Beam Bourbon
Bacardi Rum
Captain Morgan Rum
Malibu Rum
Jose Cuervo Tequila
J&B Scotch
Bombay Gin
Jim Beam Rye
Mount Royal Light

Premium Selections

Tito's Vodka
Absolut Vodka
Dewar's White Label Scotch
Jack Daniel's Whiskey
Korbel Brandy
Jose Cuervo Tequila
Bacardi Limón Rum
Seagram's VO Whiskey
Jameson Whiskey
Rehorst Gin

Prestige Selections

Grey Goose Vodka
Ketel One Vodka
Ketel One Citroen
Crown Royal Whiskey
Johnnie Walker Black Scotch
Maker's Mark Bourbon
Patrón Tequila
Tanqueray Gin

Cordials

Disaronno Amaretto
Baileys
Kahlúa
B&B
Grand Marnier
Courvoisier

\$50 bartender fee per hour, per bartender, plus tax.

Bartender fee waived if beverage sales exceed \$300 (not including tax and gratuity).

Policies Catering

1. **Guarantee:** A minimum guarantee of attendance must be received before 12:00 noon, three business days prior to the event. This is the minimum number for which you will be charged. The hotel will provide seating and food for 5% above the designated guaranteed count. The guarantee listed on the Banquet Event Order will apply if not revised three business days prior to the event. No reductions in guarantee will be accepted less than three business days prior to the event.
2. **Security:** The Osthoff Resort shall not be held liable for any damage or loss of client's property left in the hotel prior to, during, or following an event. If valuable items must be left on site, it is recommended that the client retain security services. The Osthoff Resort may require the client to obtain security based upon the nature of the function. The hotel retains the right to approve, coordinate and monitor any supplemental security services.
3. **Taxes/Pricing:** All Federal, State and Municipal taxes are applicable and will be assessed to all goods and services (including gratuity). Current sales tax is 5.5%.
4. **Food and Beverage Services:** All food and beverages must be supplied by the hotel. Catering menus are designed to provide a full range of menu and beverage suggestions. Our catering staff will be happy to prepare alternative selections. All services must be coordinated in accordance with state and local laws and hotel policy. A gratuity of 20% is applied to all food and beverage items.
5. **Function Space and Requirements:** The hotel reserves the right to adjust the room assignment based upon the actual number guaranteed. Changes in banquet room arrangements within 24 hours will be subject to additional labor charges. The guest agrees to begin the function at the scheduled time and agrees to have guests vacate the designated function space at the closing hour indicated on the Banquet Event Order.
6. **Banquet Room Liability:** The Osthoff Resort reserves the right to inspect and control all private functions. Liability for damages to the premises will be charged to the representative making the arrangements at the actual repair or replacement cost. Please note the following:
 - a) Tape, nails, pushpins or potentially damaging fasteners MAY NOT be used to hang signs or other materials on the walls in the hotel. Easels are available through our Audio Visual department for this purpose.
 - b) Posters or signs may not be placed in the hotel lobby without prior permission.
 - c) Banners may be hung with approval and coordination through the Catering Department.
7. **Payment:** Full payment is due one week prior to the function (at the time the minimum guarantee is given). The amount due for additional guests or additional food and beverage items is payable at the end of the function unless other arrangements have been made through the Catering Department. Billing is possible if credit has been established to the satisfaction of the Accounting Department, at least two weeks prior to the event. Determination of a deposit or payment in advance is decided from information received by our Accounting Department. All cancellations must be received in writing. Cancellation fees will be outlined in the Sales or Catering contract.
8. **Audio/Visual Equipment:** The hotel has an on-site audio/visual service. All special equipment and services may be arranged through our Catering Department. Guests will be responsible for all rental and labor charges incurred.
9. **Engineering Services:** Catering managers must be informed of additional lighting, electrical requirements or engineering assistance 14 days in advance of event. Depending on the extent of the arrangements and additional labor and equipment needed, additional charges may be assessed.
10. **Subcontractors:** The Catering Department is happy to refer florists, decorators, musicians or photographers. All subcontractors must abide by hotel policies as established by The Osthoff Resort.
11. As required by the Americans with Disabilities Act, our meeting facilities are accessible by persons with disabilities.

**Prices and menus are subject to change without notice. All prices are subject to prevailing service charges and all state taxes.

4/14/21

