

Wedding Menu



Your place on the lake™

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WEDDING MENU

Breakfast

Continental

Seasonal Fruit Display **GF**

Assorted Bagels with Cream Cheese and Jelly

Chef's choice of Breakfast Pastries

Chilled Orange, Apple, and Cranberry Juice

Freshly Brewed Coffee and Hot Tea

\$26 per person, plus tax and gratuity

The Daybreak

Minimum of 35 people. A fee of \$100 applies to groups of less than 35.

Chilled Orange, Apple, and Cranberry Juices

Seasonal Fresh Fruit **GF**

Chef's Choice of Pastries

Scrambled Eggs with Wisconsin Cheddar **GF**
Hash Browns **GF**

Smoked Bacon and Breakfast Sausage **GF**

Freshly Brewed Coffee and Hot Tea

\$38 per person, plus tax and gratuity

Buffet Enhancements

Buttermilk Pancakes with Maple Syrup (2 per person)

\$8 per person, plus tax and gratuity

French Toast with Maple Syrup (2 per person)

\$8 per person, plus tax and gratuity

Osthoff Egg Sandwich

Scrambled Eggs, Applewood-Smoked Bacon and
Wisconsin Cheddar on Toasted English Muffin

\$10 per person, plus tax and gratuity

Prices are subject to change. Items are based on availability.



WEDDING MENU

Hot Hors d'oeuvres

100 pieces per order (minimum of 50 pieces per order)

**Wild Mushroom and
Fontina Crostini**

\$375 plus tax and gratuity

Buffalo Chicken Meatballs

Peppercorn Ranch

\$350 plus tax and gratuity

Risotto Fritters

Gorgonzola, Toasted Almond Panko,

Parmesan Dipping Sauce

\$375 plus tax and gratuity

Risotto and Porcini Mushroom Croquettes

Roasted Pepper Coulis

\$375 plus tax and gratuity

Pear and Brie Phyllo Rolls

\$375 plus tax and gratuity

Beef Wellingtons

Béarnaise Sauce

\$400 plus tax and gratuity

**Creamy Sausage
Stuffed Mushrooms**

\$350 plus tax and gratuity

Phyllo Wrapped Asparagus

Asiago and Blue Cheese

\$375 plus tax and gratuity

Lump Crab Cakes

Remoulade

\$425 plus tax and gratuity

Buffalo Chicken Rangoons

Blue Cheese Dressing

\$375 plus tax and gratuity

Korean BBQ Spring Roll

Thai Red Curry Sauce

\$400 plus tax and gratuity

Rumaki GF

Water Chestnuts wrapped in Bacon

\$400 plus tax and gratuity

GF – Denotes items made without gluten.

Our kitchens are not Gluten Free, there is the possibility of cross-contamination.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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WEDDING MENU

Cold Hors d'oeuvres

100 pieces per order (minimum of 50 pieces per order)

Jumbo Shrimp

Sriacha Cocktail Sauce

\$425 plus tax and gratuity

Wisconsin Cheese and Sausage Skewers

\$325 plus tax and gratuity

Caprese Skewers GF

Tomato, Fresh Mozzarella with Balsamic Glaze

\$325 plus tax and gratuity

Brie Crostini

Brie Cheese, Fig Jam

\$345 plus tax and gratuity

Smoked Salmon Canapes

Smoked Salmon, Boursin Cheese, Cucumber

\$350 plus tax and gratuity

Strawberry Bruschetta

Balsamic Glaze

\$325 plus tax and gratuity

Bacon Asparagus

Goat Cheese Bites GF

Puff Pastry Cup

\$325 plus tax and gratuity

Grilled Shrimp BLT Skewers

Garlic Aioli

\$400 plus tax and gratuity

Fresh Fruit Kabobs

with Yogurt Dip

\$325 plus tax and gratuity

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WEDDING MENU

Reception Displays

Wisconsin Cheese and Sausage Display

A Variety of Wisconsin's Finest Cheeses
and Summer Sausage, Grapes & Strawberries
with French Bread and Crackers

\$350 plus tax and gratuity (Serves 50 People)

The Osthoff Fresh Fruit Display

A Stunning Presentation of Fresh Melon,
Pineapple, Grapes, and Fresh Berries

\$350 plus tax and gratuity (Serves 50 People)

Display of Premium Domestic and Imported Cheeses with Fruit

A Grand Selection of Cheeses, Complemented
by Fresh Strawberries, Grapes,
French Bread and Crackers

\$450 plus tax and gratuity (Serves 50 People)

Vegetable Crudités with Hummus

Variety of Crisp, Seasonal Vegetables

\$275 plus tax and gratuity (Serves 50 People)

Smoked Salmon Display

Smoked Salmon, Red Onion, Hard Boiled Eggs,
Lemon, Capers, and Crackers

\$400 plus tax and gratuity (Serves 50 People)

Soft Pretzel Display

Milwaukee Pretzel Company Pretzels with toppings of
Salt, Cinnamon, Sugar, or Everything, and Dipping
Sauces of Root Beer Mustard, Beer Whole Grain
Mustard, and Nacho Cheese

\$400 plus tax and gratuity (Serves 50 People)

Tuscan Antipasta Display

Traditional Italian Selection of Meats,
Including Prosciutto and Capicola,
Gourmet Variety of Imported Olives,
Cherry Peppers, Pepperoncini, Pepperonis,
Sicilian Eggplant, Caponata and
Balsamic-Marinated Mushrooms,
Breadsticks, Italian Ciabatta and Focaccia

\$425 plus tax and gratuity (Serves 50 People)

*Warning: Consuming raw or undercooked meats, poultry, seafood, shellfish or egg
may increase your risk of foodborne illness.*

Prices are subject to change. Items are based on availability.



WEDDING MENU

Dinner Buffets

Elkhart Lake "Road Race" Buffet

Vegetable Pasta Salad
Roasted Tomato, Baby Spinach, Zucchini, Yellow Squash,
Red Onion and White Balsamic Dressing
Yukon Potato Salad
Onion, Celery, Bacon, Hard Boiled Egg, Parsley, Whole
Grain Mustard Dressing

Chef-Carved Herb and Garlic-Crusted Prime Rib
Traditional Au Jus

Wisconsin Fried Walleye
Lemon Wedges and Tartar Sauce

Herb Grilled Chicken Breast
Roasted Garlic Cream Sauce

Loaded Mashed Potatoes
Cheddar, Bacon, Scallion, and Sour Cream

Wild Rice Pilaf

Oven Roasted Cauliflower, Broccoli and Carrots

Dinner Rolls, Coffee, and Hot Tea

\$60 per person, plus tax and gratuity

\$150 + Tax Carving Fee

Northern Italian Buffet

Cavatappi Pasta Salad
Grilled Zucchini, Grilled Yellow Squash, Grilled Red
Onion, Roasted Bell Pepper, Fresh Basil and White
Balsamic Dressing

Lemony Chickpea Salad
Garbanzo Beans, Red Onion, Shaved Fennel, Fresh
Parsley, Lemon Zest in a Lemon Vinaigrette

Antipasto Platter
Soppressata, Calabrese Salami, Tuscano Salami,
Prosciutto, Asiago, Fontina and Gorgonzola with
Fresh Strawberries, Crunchy Bread and Crackers

Brodetto
Tomato-Based Seafood Stew with Fish, Shrimp,
Squid, Garlic Rosemary, Onion, and Bay Leaf served
with Creamy Polenta

Rosemary-Grilled Tri Tip of Sirloin
Slow Roasted Medium Rare Sliced and Covered in
Rosemary and Balsamic Reduction

Rigatoni Bolognese
Traditional Tomato Ragu of Beef Pork and Veal, a
Touch of Cream tossed with Rigatoni Pasta, Italian
Parsley and Parmesan Cheese

Roasted Zucchini, Yellow Squash,
Bell Pepper and Red Onion

Dinner Rolls and Butter, Coffee, Hot Tea

\$68 per person, plus tax and gratuity

Prices are subject to change. Items are based on availability.



WEDDING MENU

Dinner Buffets

"Jazz on the Vine" Buffet

Spinach & Strawberry Salad
Toasted Almonds, Wisconsin Goat Cheese, Balsamic Poppy Seed Dressing
Waldorf Salad
Baby Greens, Honeycrisp Apples, Celery, Creamy Cider Dressing
Exotic Grain and Shrimp Salad
Cucumber Dill Dressing

Grilled New York Strip Steak with Pinot Noir Shallots and Red Wine Demi

Oven Roasted Greek Chicken Bake
Tomato, Green Beans, Olives, Feta Cheese, Parsley, Rosemary, Thyme
Classic Sole Meunier
Pan Fried Sole, Lemon, Caper, Butter, Italian Parsley

Oven-Roasted Yukon Gold Potatoes with Red Onions and Herbs
Medley of Asparagus, Carrots and Peppers

Dinner Rolls and Butter, Coffee, Hot Tea

\$75 per person, plus tax and gratuity



WEDDING MENU

Plated Dinners

All entrées are served with Soup or Salad, Dinner Rolls
Coffee, Hot Tea, and Milk.

SOUP

Additional \$5 if added with salad

Creamy Chicken Wild Rice GF

Corn and Sausage Chowder

Beef Barley GF

SALAD

Choice of one salad

Additional \$5 if added with soup

Fresh Garden Salad GF

*Spring Greens, Grape Tomato, Cucumber, Carrot Threads
with Balsamic Dressing*

Caesar Salad

Heart of Romaine, Creamy Caesar Dressing, Croutons, Parmesan

Kale Bacon Salad

Baby Kale, Bacon Bits, Hard Boiled Egg, Feta Cheese, Grape Tomatoes, Honey Horseradish Vinaigrette

CHILDREN'S DINNER

Buttered Noodles \$15

Fruit Cup

Breaded Chicken Tenders and French Fries \$15

Fruit Cup

Prices are subject to change. Items are based on availability.



WEDDING MENU

Plated Dinners

Limited to three selections.

All entrées are served with Soup or Salad, Dinner Rolls
Coffee, Hot Tea, and Milk.

ENTRÉES

6 oz. Roasted Top Sirloin \$48 GF
Red Wine Demi Glaze

6 oz. Seared Pepper Crusted
Beef Tenderloin \$60 GF
Deglazed with cognac, finished with cream

12 oz. New York Strip Steak \$56 GF
Herb Roasted Wild Mushroom

8 oz. Braised Short Rib \$48 GF
Bacon Demi Glaze

Herb Roasted Chicken Breast \$48 GF
Balsamic Orange Chicken Jus

Pretzel-Crusted Chicken Breast \$40
Whole Grain Mustard Cream Sauce

Pistachio Crusted Salmon \$46 GF
Blood Orange and Fennel Butter Sauce

Cilantro Lime Shrimp Skewers \$48 GF
Coconut Beurre Blanc

CHOICE OF VEGETABLE

Select One for All Entrées

Herb Roasted Green Beans

Oven Roasted Brussel Sprouts

Rosemary Honey Glazed Carrots

Oven Roasted Asparagus

Butter Roasted Broccolini

VEGETARIAN ENTRÉES

Orecchiette Pasta \$36
*Butternut Squash, Broccoli Rabe, Bell Peppers, Roasted Garlic
Wine Sauce*

Potato Gnocchi \$36
Shitake Mushroom, Peas, Garlic Cream Sauce

Mushroom Ravioli \$36
Truffle Creamed Spinach, Marsala Mushroom Cream Sauce

Ratatouille Risotto \$36
*Creamy Risotto, Zucchini, Yellow Squash, Eggplant,
Red Onion, Tomato*

COMBO PLATES

4 oz. Beef Tenderloin and Gulf Shrimp \$82 GF
Sauce Foyot

4 oz. Beef Sirloin and Herb Breaded Chicken \$60 GF
Whole Grain Mustard Cream Sauce

CHOICE OF STARCH

Select One for All Entrées

Oven Toasted Yukon Potatoes

Buttery Whipped Yukon Potatoes

Cheesy Gratin Potatoes

Wild Rice Pilaf

Mushroom Risotto

Prices are subject to change. Items are based on availability.



WEDDING MENU

Desserts

\$8 per person

Flourless Chocolate Cake GF

Carrot Cake with Cream Cheese Frosting and Walnuts

Lemon Mascarpone Cream Cake

New York Cheesecake with Fresh Berry Garnish

Late Night Celebration Additions

Minimum of 50 pieces.

Grilled Cheese and Tomato Soup Chasers

Wisconsin Cheddar, Tomato Basil Soup

\$400 plus tax and gratuity, 100 pieces

Pizza

16" Handmade Pizza

Pepperoni, Italian Sausage, Cheese, Vegetable

\$30 plus tax and gratuity

Soft Pretzel Display

*Milwaukee Pretzel Co. Pretzels with toppings of Salt,
Cinnamon and Sugar, or Everything and Dipping Sauces
of Root Beer Mustard, Beer Whole Grain Mustard,
and Nacho Cheese*

\$400 plus tax and gratuity

Mini Bratwurst Sliders

Ale Braised Sauerkraut, Brown Mustard

\$425 plus tax and gratuity, 100 pieces

Milk and Cookies GF

Chocolate Chip Cookies and Milk Shooters

\$275 plus tax and gratuity, 100 servings

Coffee and Donuts

Cinnamon Donut Holes with Individual Coffee

\$325 plus tax and gratuity, 100 servings

Croque Monsieur

Toasted Ham and Cheese Sandwiches

\$128 plus tax and gratuity, 100 pieces

Prices are subject to change. Items are based on availability.



WEDDING MENU

Beverages

Soft Drinks.....	\$4
Domestic Beer	\$5
Imported Beer / Microbrews	\$6
Hard Seltzers.....	\$6
House Wine by the Glass.....	\$7
Call Selections.....	\$7
Premium Selections.....	\$8
Prestige Selections	\$9
Cordials	\$6–12
1/2 Barrel of Domestic Beer	\$350
1/2 Barrel of Imported & Micro Beer	\$400–450 based on selection
Subject to tax and gratuity.	

Bloody Mary Bar

Per Hour

Premium Vodka, Homemade Bloody Mary Mix,
Traditional Garnishes
\$20 per person, plus tax and gratuity

Mimosa Bar

Per Hour

California Sparkling Wine and Orange Juice
\$16 per person, plus tax and gratuity

House Wine by the Bottle \$32

White: Chardonnay, Moscato, Sauvignon Blanc | Red: Cabernet Sauvignon, Pinot Noir | Sparkling: Brut, Spumante
(additional wine list available)

Call Selections

Svedka Vodka	Jim Beam Rye Bourbon
Kessler Whiskey	Captain Morgan Spiced Rum
Southern Comfort Whiskey	Bacardi Limón
Canadian Club Whiskey	Malibu Rum
Seagram's 7 Whiskey	Conciere Tequila
Mt Royal Light Whiskey	J&B Scotch
Conciere Brandy	Triple Sec
Conciere Gin	Peachtree Schnapps
Jägermeister	DeKuyper Amaretto
Dr. McGillicuddy's	Peppermint Schnapps
Jim Beam Bourbon	

Premium Selections

Tito's Vodka
Korbel Brandy
Tanqueray Gin
Jack Daniel's Whiskey
Jack Daniel's Fire
Jameson Whiskey
Dewar's Scotch
Kahlúa
Baileys Irish Cream
Conciere Amaretto

Prestige Selections

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

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

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

Prices are subject to change. Items are based on availability.



WEDDING MENU

Wine

House Wine

\$34 per bottle, plus tax and gratuity

Whites: Chardonnay, Pinot Grigio, Moscato, Sauvignon Blanc

Reds: Merlot, Cabernet Sauvignon, Pinot Noir

Sparkling Wine

\$34 per bottle, plus tax and gratuity

Spumante, Brut

Non-Alcoholic Wine / Sparkling

\$15 per bottle, plus tax and gratuity

Additional Wine List Available

Beer

Half-Barrel Prices

Domestic

Budweiser

Bud Light

Busch Light

Coors Light

Michelob Ultra

Miller Lite

\$350 plus tax and gratuity

Wisconsin Favorites

New Glarus Spotted Cow

Blue Moon

Schlitz

Three Sheeps Brewing

\$400 plus tax and gratuity

Imports

Harp, Ireland

Heineken, Amsterdam

Stella Artois, Belgium

Smithwick's Irish Ale, Ireland

Hacker-Pschorr Weiss, Germany

Price based on selection

Additional selections are available upon request.

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

Prices are subject to change. Items are based on availability.

Catering Policies

1. **Guarantee:** A guarantee of attendance must be received before 11AM CST, ten (10) business days prior to event. If no final guarantee is provided, the contracted estimated attendance will be charged. No reductions in guarantee will be accepted less than four business days prior to event. All charges will be based upon guarantee or actual number of attendees, whichever is greater.
2. **Liability:** The Osthoff Resort assumes no responsibility for items left in Conference areas. You/your group is responsible for all damage to the facilities caused by your group's attendees. All event/wedding decorations must be removed at event conclusion unless prior arrangements have been made. A per-day storage charge will apply for all items left overnight in the ballroom. Affixing anything to the walls, doors or ceilings of event rooms or the hotel lobby must have prior approval. Please refer all requests to your Conference Service Manager.
3. **Taxes and Pricing:** All Federal, State and Municipal taxes are applicable and will be assessed to all goods and services (including 20% gratuity). Current sales tax is 5.5%.
4. **Food and Beverage Services:** All food and beverages served at functions must be supplied by the hotel (exception: wedding cakes). Remaining food may not be taken off premises, in accordance with state food safety regulations. Please note that sales and service of alcoholic beverages are regulated by the State of Wisconsin, therefore, guests are not permitted to bring alcoholic beverages into meeting/event spaces, including outdoor events. Menus and prices are subject to change at any time.
5. **Function Space:** 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 Restrictions:** 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.
 - d) Table confetti/scatter, and/or loose sand are not permitted. You are welcome to use sand in containers.
 - e) Artificial flower petals are not permitted for scattering at outdoor events. Fresh flower petals are acceptable, as they are biodegradable. Flower petals are not allowed indoors.
 - f) Candles must be enclosed in glass containers.
7. **Deposit/Payments:** The following payments must be made in advance of the function unless credit has been established to the satisfaction of the hotel:

Deposits are required for all weddings, social functions and holiday parties.

A non-refundable deposit of \$1,000 is required with the return of the signed contract to ensure your space as definite. 50% of the food and beverage minimum is due 60 days before the reception.

The remaining 100% of the total anticipated costs must be paid two (2) weeks prior to the function by cash, certified bank check, cashier's check or credit card.

All groups approved of direct billing will agree to payment terms of 30 days with credit card on file.

A finance charge of 1.5%/month (18% annual) will be applied to the unpaid balance after 30 days, if the group was approved for direct billing status.

Refer to group contract for cancellation fees.
8. **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.
9. **Outdoor Functions:** All outdoor food and beverage service will incur a \$3 per person surcharge. An outdoor set-up fee TBD, in addition to a tent rental, will be charged for all tent events. Group's decision to move indoors based on weather conditions must be made no less than 4 hours prior for non-tented events and 24 hours for tent events. Requests received outside these time parameters will incur additional labor charges. The hotel reserves the right to make the final decision regarding outdoor functions. Outdoor functions, including bonfires, have an end time of 11PM per the Village of Elkhart Lake's noise ordinance.
10. As required by the Americans with Disabilities Act, our meeting facilities are accessible by persons with disabilities

NOTE:

- Fireworks, Chinese lanterns, and /or sparklers are illegal in Sheboygan County and not permitted.
- On-site floral design must be limited to items that cannot be constructed before delivery. All requests for separate space for this purpose will incur a daily room rental/cleaning fee.

