

Wedding Menu



Your place on the lake™

Elkhart Lake, WI • 800.876.3399 • 920.876.3366 • osthoff.com



WEDDING MENU

Breakfast

Continental

Sliced Seasonal Fruit Display

Assorted Bagels with Cream Cheese and Jellies

Choice of Two Baked Goods:

Assorted Muffins

Danish

Assorted Coffee Cake

Sweet Breads

Freshly Baked Donuts

Chilled Orange, Apple, and Cranberry Juice

Freshly Brewed Regular and Decaffeinated Coffee, Assorted Hot Teas, Milk

The Daybreak

Minimum of 20 people. A fee of \$100 applies to groups of less than 20.

Chilled Orange, Apple, and Cranberry Fruit Juices

Sliced Seasonal Fresh Fruit

Chef's Choice of Pastries

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



WEDDING MENU

Brunch

Palm Garden Brunch

Minimum of 20 people. A fee of \$100 applies to groups of less than 20.

Chilled Orange, Apple, and Cranberry Fruit Juices

Sliced Seasonal Fresh Fruit with Yogurt Dip

Coffee Cake

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

Buttermilk Pancakes with Warm Maple Syrup

French Toast Dusting with Sugar,

Served with Warm Maple Syrup

Osthoff Egg Sandwich

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



WEDDING MENU

Hot Hors d'oeuvres

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

**Port Wine Onion and
Duck Confit Tartlet**

Italian Stuffed Mushrooms GF
*Roasted Tomatoes, Gorgonzola,
Garlic and Fresh Herbs*

Chorizo Pork Tostado GF
Queso Fresco

Crabmeat Rangoon
Sweet Chili Sauce

Buffalo Chicken Meatballs
Peppercorn Ranch

Moroccan Lamb Meatballs
Spicy Tomato Sauce

Risotto Fritter
*Gorgonzola, Toasted Almond Panko,
Parmesan Dipping Sauce*

Ginger Pork Potstickers
Hoisin Sauce

Lump Crab Cake
Roasted Tomato and Picante Pepper Aioli

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.



WEDDING MENU

Cold Hors d'oeuvres

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

Jumbo Gulf Shrimp Cocktail GF
Sriracha Cocktail Sauce

**Wisconsin Cheese and
Summer Sausage Skewer**

Wild Mushroom Crostini
Herb Chevre Mousse

Curried Chicken Canapé GF
Cucumber, Apricot-Mango Jam

Potato Caviar Bites GF
Dill Crème Fraiche

Guacamole Deviled Eggs GF
Cholula crema

Caprese Skewer GF
*Tomato, Fresh Mozzarella and Basil,
Balsamic Reduction*

Sesame Crusted Rare Ahi Tuna GF
Wasabi Citrus Aioli

Bloody Mary Scallop Shooters
Vodka Spiked Tomato Cured Scallops

Brie Crostini
Melted Brie, Garlic Crostini, Fig Jam



WEDDING MENU

Reception Displays

Wisconsin Cheese and Sausage Display

A Variety of Wisconsin's Finest Cheeses
and Summer Sausage
presented with French Bread and Crackers

The Osthoff Fresh Fruit Display

A Stunning Presentation of Fresh Melon,
Pineapple, Grapes, Strawberries
and Other Seasonal Fruits

Display of Premium Domestic and Imported Cheeses with Fruit

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

Vegetable Crudités with Herb Dip or Hummus

Variety of Crisp, Seasonal Vegetables with Choice of Dip
(Serves 50 People)

Smoked Salmon Display

Smoked Whole Atlantic Salmon with Traditional
Condiments of Diced Tomato, Red Onion,
Hard-Cooked Egg, Lemon Wedges and Capers,
Served with a Basket of Crackers
(Serves 50 People)

Oysters On Ice

Freshly-Shucked Farm-Raised Oysters
served on Crushed Ice, Cocktail Sauce,
Mignonette Sauce, Tabasco Sauce, Fresh Lemons
Market price, plus tax and gratuity

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



WEDDING MENU

Dinner Buffets

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

Dinner Rolls and Butter, Coffee, Hot Tea or Milk

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

Dinner Rolls and Butter, Coffee, Hot Tea or Milk



WEDDING MENU

Dinner Buffets

"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

Dinner Rolls and Butter, Coffee, Hot Tea or Milk



WEDDING MENU

Plated Dinners

All entrées are served with a choice of soup or salad, dinner rolls, butter, coffee, hot tea, milk and chef's choice of vegetable.

SALAD

Choice of one salad

Fresh Garden Salad GF

*Garden Greens, Vine Tomatoes, Cucumber, Carrot Threads
Select one dressing: White Balsamic, Peppercorn Ranch or French*

Caesar Salad

Romaine Lettuce, Creamy Parmesan Dressing, Garlic Croutons, Parmesan Cheese

Wedge Salad GF

*Iceberg Lettuce, Cherrywood Bacon, Vine Tomatoes,
Sliced Red Onion, Wisconsin Blue Cheese Dressing*

SOUP

Golden Potato and Leek GF

Tomato Basil Bisque GF

Butternut Squash Bisque

Tuscan White Bean and Kale GF

CHILDREN'S DINNER

Breaded Chicken Tenders and French Fries

Fruit Cup



WEDDING MENU

Plated Dinners

Limited to three selections.

All entrées are served with a choice of soup or salad, dinner rolls, butter, coffee, hot tea, milk and chef's choice of vegetable.

ENTRÉES

6 oz. Roasted Top Sirloin GF

Burgundy Roasted Shallot Jus, Nueske Bacon and Wisconsin Three Cheese Potato Gratin

6 oz. Seared Beef Tenderloin GF

Green Peppercorn Veal-Demi, Garlic Roasted Baby Marble Potatoes

12 oz. New York Strip Steak GF

Wisconsin Blue Cheese Demi-Cream, Whipped Yukon Gold Potato

8 oz. Barolo-Braised Beef Short Rib

Cherry Wood Bacon Reduction, Saffron Risotto

All-Natural Roasted Airline Chicken Breast GF

Forest Mushrooms and Leek Jus, Butter Smashed Gold Potatoes

Pecan-Breaded Chicken Breast

Bourbon Mustard Cream, Cherrywood Potato Hash

Pan-Seared Atlantic Salmon GF

Roasted Tomato and Fennel Coulis, Saffron Basmati Rice

Caramelized Sea Scallops GF

Olive Oil Poached Tomatoes, Lemon Beurre Blanc, Creamy Spinach Pesto Risotto

Braised Lamb Osso Bucco GF

Creamy Parmesan Polenta

VEGETARIAN ENTRÉES

Roasted Red Pepper Pasta

Roasted Red Pepper Tomato Cream, Rigatoni, Cannellini Beans, Baby Spinach

Curried Eggplant GF

Roasted Eggplant, Chickpeas, Coconut Curry Cream, Basmati Rice

Sweet Potato Gnocchi

Roasted Butternut Squash, Baby Kale, Sun Dried Cranberry, Roasted Tomato Coulis, Toasted Walnuts

Roasted Cauliflower Mac & Cheese

Roasted Cauliflower, Golden Potato, Sauteed Mushrooms, Baby Spinach, Three Cheese Mornay Sauce

COMBO PLATES

4 oz. Beef Tenderloin and Gulf Shrimp GF

Wild Mushroom and Thyme Ragout, Golden Potato Puree

4 oz. Top Sirloin and Chicken Breast GF

Marsala Mushroom Cream, Garlic Roasted Baby Marble Potatoes

Herb Roasted Chicken Breast and Sea Scallop GF

Smoked Tomato Cream, Roasted Pepper Polenta Cake



WEDDING MENU

Desserts

Limited to one selection.

Chocolate Cake with Whipped Fudge Topping

New York Style Cheesecake

Carrot Cake with Walnuts

Irish Crème Cheesecake

Made with real Irish cream, this creamy cheesecake is layered with chocolate ganache and finished with Irish cream mousse, chocolate, and a dusting of cocoa

Late Night Celebration Additions

Minimum of 50 pieces.

Suite Luncheon

Serves 12 people

*Two Dozen Ham and Turkey Sliders,
Fresh Fruit and Truffle Parmesan Chips.*

Pizza

16" Handmade Pizza

Choice of Pepperoni / Sausage / Cheese / Vegetable

Boneless Buffalo Chicken Wings

Bleu Cheese Dressing

Breakfast Sandwich Sliders

Scrambled Egg, Sausage Patty, Cheddar, English Muffin

100 pieces

Nashville Hot Chicken Sliders

Memphis Mustard

100 pieces

Mini Bratwurst Sliders

Alc Braised Sauerkraut, Brown Mustard

100 pieces

Milk and Cookies GF

Chocolate Chip Cookies and Milk Shooters

100 servings

Coffee and Donuts

Cinnamon Donut Holes with Individual Coffee

100 servings



WEDDING MENU

Host Bar

Soft Drinks
Domestic Beer
Imported Beer / Microbrews
House Wine by the Glass
Call Selections
Premium Selections
Prestige Selections
Cordials
1/2 Barrel of Domestic Beer
1/2 Barrel of Imported & Micro Beer

Subject to tax and gratuity. Select brands are subject to restocking fee

Cash Bar

Soft Drinks
Domestic Beer
Imported Beer / Microbrews
House Wine by the Glass
Call Selections
Premium Selections
Prestige Selections
Cordials
Includes tax.

Bloody Mary Bar (1-hour limit)

Premium Vodkas,
Homemade Bloody Mary Mix,
Traditional Garnishes

Mimosa Bar (1-hour limit)

California Sparkling Wine and Orange Juice

House Wine by the Bottle White, Red or Sparkling

(additional wine list available)

Call Selections

Svedka Vodka
Kessler Whiskey
Southern Comfort Whiskey
Canadian Club Whiskey
Seagram's 7 Whiskey
Mt Royal Light Whiskey
Concierge Brandy
Concierge Gin
Jägermeister
Dr. McGillicuddy's
Jim Beam Bourbon
Jim Beam Rye Bourbon
Blue Chair Spiced Rum

Don Q Crystal
Don Q Coconut
Don Q Limon
Concierge Tequila
J&B Scotch
Triple Sec
Peachtree Schnapps
DeKuyper Amaretto
Peppermint Schnapps
Sloe Gin

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
Disaronno Amaretto

Prestige Selections

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



WEDDING MENU

Wine

House Wine

Whites: Chardonnay, Pinot Grigio, Moscato, Sauvignon Blanc

Reds: Merlot, Cabernet Sauvignon, Pinot Noir

Sparkling Wine

Spumante, Brut

Non-Alcoholic Wine / Sparkling

Additional Wine List Available

Beer

Half-Barrel Prices

Domestic

Budweiser
Bud Light
Busch Light
Coors Light
Michelob Ultra
Miller Lite

Wisconsin Favorites

New Glarus Spotted Cow
Blue Moon
Schlitz
Three Sheeps Brewing

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.

Catering Policies

1. **Guarantee:** A guarantee of attendance must be received before 11AM CST, five (5) 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.

