



THE WISCONSIN

HOTEL AND CONFERENCE CENTER



Banquet Menu

60 Gasser Rd, Wisconsin Dells
Where Moments Become Memories, Together

Buffet Dinners

Buffet pricing is per guest. There is a minimum of 30 guests for buffet dinners.

Crystal Chandelier Buffet

1 entree & 3 sides: \$25 2 entrees & 3 sides: \$27 3 entrees & 4 sides: \$29

Includes fresh baked rolls and butter.

Choice of Entree

Rotisserie Chicken

Our house specialty half chicken

Marinated Turkey Breast

With a honey maple glaze

Traditional Lasagna

With beef, tomatoes & mozzarella

Grilled Chicken Breast

Choose herb panko crust, wild mushroom sauce or bruschetta-style

Rosemary Rubbed Pork Loin

Roasted & served with a Dijon mustard sauce

Pasta Primavera

Garden vegetables in marinara.

Add grilled chicken + \$4

Honey Baked Ham

With a pineapple chutney

Diamond Chandelier Buffet

1 entree & 3 sides: \$29 2 entrees & 3 sides: \$31 3 entrees & 4 sides: \$33

Includes fresh baked rolls and butter. You can also choose an entree from the Crystal Chandelier Buffet.

Choice of Entree

Herb Crusted Cod

Buttery cod with a herb panko crust

Smoked Beef Brisket

With our own signature BBQ sauce

Slow Roasted Tri-Tip

With a bourbon peppercorn sauce

Baked Salmon

Topped with a tomato caper relish

Choice of Accompaniments

Garlic Mashed Potatoes

Potato Salad

Roasted Baby Red Potatoes

Buttered Corn

Steamed Broccoli

Cowboy Beans

Green Beans

Garden Salad with 2 Dressings

Classic Caesar

California Medley

Chef's Seasonal Vegetable

Coleslaw

Mac & Cheese +\$1

Other Buffets

Texas BBQ Buffet

Our House Specialty Rotisserie Chicken

Slow Cooked & Smoked Pulled Pork

Signature BBQ Sauces

Garlic Mashed Potatoes

Cowboy Beans (Baked Beans with Bacon & Beef)

Garden Salad with 2 Dressings

Coleslaw

Rolls & Butter

\$32

Pizza Buffet

Assorted Pizzas

Garden Salad With Choice of Dressing

Garlic Bread

Create Your Own Pasta

Linguine & Penne Noodles

Marinara & Alfredo Sauces

Steamed Vegetables

Grilled Chicken or Meatballs +\$2

\$25

Mexican Buffet

Fiesta Corn with Red & Green Peppers

Pulled Chicken with Fajita Vegetables

Pulled Pork with Fajita Vegetables

Tortilla Chips

Taco Meat

Spanish Rice

Refried Beans

Tortilla Wraps for burritos & tacos

Corn tortillas

Cheese, Salsa, Sour Cream

Shredded Lettuce, Jalapenos

\$27

Plated Dinners

Plated Dinners include fresh baked rolls & butter. Plated pricing is per guest & based on one choice per group. Pasta is only served with salad choice. There is a minimum of 20 guests for each choice. Add \$1/guest for any additional offerings. MP = Market Price

Choice of Entree

Rotisserie Chicken

Our house specialty half chicken

\$25

Grilled Chicken Breast

Choose herb panko crust, wild mushroom sauce or bruschetta style

\$25

Marinated Turkey Breast

With a honey maple glaze

\$23

Rosemary Rubbed Pork Loin

Roasted & served with a Dijon mustard sauce

\$25

Honey Baked Ham

With a pineapple chutney

\$23

Slow Roasted Tri-Tip

With a bourbon peppercorn sauce

\$30

Smoked Beef Brisket

With our own signature BBQ sauce

MP

Slow Roasted Prime Rib

10oz cut with a garlic & pepper crust

MP

New York Strip

10oz cut with bourbon demi-glacé

MP

Beef Tenderloin

6oz cut with bourbon demi-glacé

MP

Baked Salmon

Topped with a tomato caper relish

\$29

Herb Crusted Cod

Buttery cod with a herb panko crust

\$25

Shrimp & Tenderloin Duo

3 jumbo sauteed shrimp & 4oz cut of beef tenderloin, with a bourbon demi-glacé

MP

Cheese Tortellini

In a wild mushroom cream sauce

\$23

Pasta Primavera

Garden vegetables with marinara

\$23

Add grilled chicken + \$4

Traditional Lasagna

With beef, tomatoes & mozzarella

\$23

Seafood Lasagna

With crab, shrimp & scallops

\$34

Includes One Starch

Garlic Mashed Potatoes

Baked Potatoes

Potato Salad

Roasted Baby Red Potatoes

Mac & Cheese +\$1

Includes One Vegetable

Buttered Corn

Chef's Seasonal Vegetable

Steamed Broccoli

California Medley

Cowboy Beans

Green Beans

Includes One Salad

Coleslaw

Classic Caesar

Garden Salad

Soup Add On + \$5

Roasted Tomato Bisque

Chicken Noodle

Creamy Potato

Appetizers & Late Night Snacks

Small servings for 25 guests & Large servings for 50 guests.

Hot

Spinach & Artichoke Dip

Served with tortilla chips

Small \$75 | Large \$135

Pretzel Bites

Served with nacho cheese

\$2/each

Meatballs

Swedish or BBQ

\$2/each

Fried Cheese Curds

With ranch or marinara

Small \$85 | Large \$150

Traditional Buffalo Wings

Served with ranch

\$3/each

Pork Wings

Fried pork wings tossed in Korean

Gochujang spicy sauce

\$3/each

Stuffed Mushrooms

Italian sausage, spinach or vegetable

\$3/each

Boneless Buffalo Wings

Served with ranch

\$2/each

Quesadillas

Chicken, beef or pork

\$3/each

Cold

Sausage, Cheese & Cracker Tray

Summer sausage & assorted cheeses

Small \$75 | Large \$145

Seasonal Fruit Display

Small \$95 | Large \$165

International Cheese Display

Market Price

Fresh Vegetables with Ranch

Small \$75 | Large \$135

Chips & Salsa

Small \$50 | Large \$90

Add queso & guacamole \$20/each

Pretzels

Small \$25 | Large \$45

Bruschetta

Tomatoes & parmesan with a balsamic drizzle

Small \$75 | Large \$135

Wisconsin Roll-Ups

Ham, cream cheese & pickles

Small \$75 | Large \$135

Gardetto's

Small \$35 | Large \$65

Cucumber Bites

With herbed cream cheese

Small \$55 | Large \$105

Mini Sandwiches or Pinwheels

Ham or turkey, served with cheese & lettuce on bread

\$3.50/each

Peanuts

Small \$40 | Large \$75

Mixed Nuts

Small \$55 | Large \$105

Additional Options

Fruit Palm Tree

A fun & unique option. Fruit kabobs are skewered on the "trunk" of a palm tree.

Small \$175 | Large \$250

Shrimp Cocktail

Market Price

Pizza

Ask about our signature pizzas

Buffet Lunches

Buffet pricing is per guest. There is a minimum of 30 guests for buffet lunches. Lunches are served until 4pm.

Soup & Sandwich Buffet

Sliced Turkey & Ham
Assorted Sliced Cheese
Assorted Breads
Lettuce, Tomato & Onion
Mustard, Mayo & Pickles
Soup du Jour
Potato Salad, Pasta Salad or Potato Chips
\$20

Brat & Burger Buffet

Burgers, Brats & Hot Dogs
Assorted Sliced Cheeses
Assorted Buns
Lettuce, Tomato & Onion
Mustard, Mayo & Pickles
Potato Salad
Potato Chips
\$24

BBQ Buffet

Our House Specialty Rotisserie Chicken
Slow Cooked & Smoked Pulled Pork
Signature BBQ Sauces
Potato Salad
Cowboy Beans (Baked Beans with Bacon & Beef)
Coleslaw
Rolls & Butter
\$26

Pizza Buffet

Assorted Pizzas
Garden Salad With Choice of Dressing
Garlic Bread
Create Your Own Pasta
Penne Noodles
Marinara & Alfredo Sauces
Steamed Vegetables
Grilled Chicken or Meatballs +\$2
\$22

Create Your Own Buffet Station

There is a minimum of 30 guests for action stations & pricing is per guest.

Mac & Cheese Bar

Elbow Noodles in Cheese Sauce
Smoked Bacon
Broccoli & Tomatoes
Mushrooms & Green Onions
Garden Salad with Choice of Dressing
+\$19

Mashed Potato Bar

Garlic Mashed Potatoes
Smoked Bacon & Cheddar Cheese
Sour Cream & Green Onions
+\$9

Taco Bar

Taco Beef
Flour Tortillas & Hard Taco Shells
Shredded Cheese, Lettuce & Black Olives
Diced Tomatoes, Sour Cream, Salsa &
Jalapenos
+\$16

Nacho Grande Bar

Taco Beef
Tortilla Chips
Cheese Sauce & Shredded Cheese
Shredded Lettuce, Diced Tomatoes & Black Olives
Jalapenos, Sour Cream & Salsa
+\$17

Mimosa, Martini or Bloody Mary Bar

Make your event even more memorable with a customizable drink station! We'll set up all the needed Alcohol, Mixers, Juice & Garnishes for you. Ask Group Sales for availability & cost.

Plated Lunches

Plated pricing is per guest & based on one choice per group. There is a minimum of 20 guests for each choice. Add \$1/guest for any additional offerings. Lunches are served until 4pm. Can also be boxed to go. MP= Market Price

Choice of Entree Served with Chef's Choice Starch & Vegetable

Rotisserie Chicken

Our house specialty half chicken

\$23

Grilled Chicken Breast

Choose Herb Panko Crust, Wild Mushroom Sauce or Bruschetta Style

\$21

Smoked Beef Brisket

With our own Smooth & Spicy BBQ Sauce

MP

Pulled Pork

With our own signature BBQ Sauce

\$21

Herb Crusted Cod

Buttery Cod with a Herb Panko Crust

\$21

Baked Salmon

Topped with a Tomato Capers Relish

\$25

Choice of Pasta Served with a breadstick

Chicken Fettuccine Alfredo

Chicken in a creamy alfredo sauce

\$23

Traditional Lasagna

With Beef, Tomatoes & Mozzarella

\$23

Pasta Primavera

Garden Vegetables in Marinara

Grilled Chicken +\$4

\$21

Cheese Tortellini

In a Wild Mushroom Cream Sauce

\$23

Vegetable Lasagna

With Green Peppers, Mushrooms & Zucchini

\$23

Choice of Salad

Texas Chicken Salad

Pulled Chicken, Roasted Red Peppers, Sweet Corn Black Bean Salsa, Tortilla Straws, Cheddar Cheese & Salsa Ranch Dressing

\$19

Classic Chicken Caesar

Pulled Chicken with Parmesan Cheese and croutons tossed with a Classic Caesar Dressing

\$19

Soup Add On + \$5

Roasted Tomato Bisque

Chicken Noodle

Creamy Potato

Soup du Jour

Plated Breakfast

Plated pricing is per guest & based on one choice per group. There is a minimum of 30 guests for each choice. Add \$1/guest for any additional offerings. Breakfasts are served until 2pm.

Frontier Plate

Scrambled Eggs, Sausage Links,
Breakfast Potatoes & Toast
\$14

Scrambler Plate

Scrambled Eggs, Diced Ham,
Caramelized Onions & Peppers, all
over Breakfast Potatoes & topped
with Cheese Sauce
\$16

Buttermilk Biscuit Plate

Buttermilk Biscuit with Egg,
Cheddar Cheese & Smoked Bacon;
served with Breakfast Potatoes &
Seasonal Fruit
\$14

Signature Breakfast Buffet

Buffet pricing is per guest. There is a minimum of 30 guests for breakfast buffets. Breakfasts are served until 2pm. \$18/guest

Sausage Links or Smoked Bacon
Scrambled Eggs

Breakfast Potatoes
French Toast Sticks

Maple Syrup

Omelette Station Add-Ons

There is a minimum of 30 guests & pricing is per guest. Station is set up for one hour & attended by a Chef. \$6/guest

Honey Baked Ham
Smoked Bacon

Egg & Egg Whites
Cheddar & Swiss Cheese

Caramelized Onions & Peppers
Marinated Mushrooms

Breakfast Add-Ons

Cinnamon Rolls \$5/each
Assorted Muffins \$3/each
Bagels & Cream Cheese \$3/each
Assorted Pastries \$3/each

Coffee Station \$100/unlimited
Milk \$2.99/glass
Bottled Water \$3/bottle
Soda \$2.99/glass or \$400/unlimited
Canned Soda \$3/can

Juice \$14/carafe:
Choose from:
Orange, Tomato, Cranberry or Apple

Children

Children's meal pricing is per guest, ages 10 & under.

Plated

Plated pricing is based on one selection per group. Add \$1/child for two selections.

Choice of Entree

Chicken Strips
Grilled Cheese
Macaroni & Cheese
Mini Corn Dogs
\$12

Includes One Side

French Fries
Steamed Broccoli
Mashed Potatoes
Buttered Corn

Buffet

You may have the children eat off the adult's buffet. The price will be 60% of the adult cost, per child.

Breaks

There is a minimum of 30 guests for each break selection. Unless noted, all breaks are based on a 45 minute serving time. Soda Stations are pitchers of Pepsi products. If you would like to offer cans of soda, please add an additional \$2 per person.

All-Day Refreshments

Regular Coffee, Decaffeinated Coffee & Soda Station
\$8

Salty Break

Pretzels, Party Mix, Potato Chips & Soda Station
\$8

Sweet Break

Fresh Baked Cookies, Assorted Bars, Regular Coffee & Decaffeinated Coffee
\$12

Chocolate Attack

Fresh Baked Chocolate Chip Cookies, Assorted Candy Bars, Regular Coffee & Decaffeinated Coffee
\$10

Dessert Trays

Dessert Trays can be ordered in two sizes: Small-Servings for 25 or Large-Servings for 50

Chocolate Covered Strawberries

\$4 each

Brownies

\$2 each

Rice Krispie Bars

\$2 each

Hand Rolled Truffles

Choose Milk or Dark Chocolate

\$4 each

Fresh Baked Cookies

Choose Chocolate Chip, Peanut Butter Reese's Pieces or White Chocolate Macadamia Nut

\$3 each

Mini Parfaits

Choose Key Lime, Strawberry

Shortcake, Oreo Cookie, or Triple Berry

\$3 each

Plated Desserts

Plated pricing is per guest & based on one choice. Add \$1/guest for two selections.

Ultimate Chocolate Cake

\$9 each

Carrot Cake

\$9 each

Chocolate Mousse

\$7 each

Caramel Apple Pie

\$9 each

Add vanilla ice cream for an additional \$2

Bourbon Pecan Pie

\$9 each

Add vanilla ice cream for an additional \$2

Creamy Cheesecake

Topped with Chocolate, Caramel, Raspberry or Strawberry Sauce

\$9 each

Dessert Buffets

There is a minimum of 30 guests for dessert buffets & pricing is per guest. All buffets are set up for 1 hour.

Build Your Own Sundae Buffet

Vanilla Ice Cream,
Maraschino Cherries, Sliced
Strawberries, Whipped Cream,
Peanut Pieces, Chocolate & Caramel

Sauces

\$8/guest

Assorted Dessert Buffet

3 Specialty Desserts will be selected for your group

\$11/guest

Beverages

The Wisconsin Hotel & Conference Center does not allow the serving of alcohol to anyone under 21 years of age even in the presence of their legal guardian. Want to design your own specialty drink order in a special wine or seasonal brew? Let us know! Prices are subject to change.

Cash Bar

We are happy to set-up a cash bar. This is where each guest will be paying for their own beverages.

Semi-Hosted Bar

There are 4 different types of semi-hosted arrangements, see below. After the hosted part is done, it would revert to a cash bar, where guests are paying for their own beverages.

Dollar Limit

Host a bar tab up a specific dollar amount; such as the first \$1,000.

Drink Tickets

Host a bar tab with drink tickets. You would determine in advance what your tickets are valid for; such as the Emerald level. Let us know if you want us to provide the tickets.

Time Limit

Host a bar tab for a specific amount of time; such as cocktail hour from 5:30-6:30pm.

Quantity Limit

Host a bar tab for a specific quantity; such as 4 half barrels of beer.

Hosted Bar - Consumption

Drinks will be put on your bill as they are ordered by your guests, throughout event.

Hosted Bar - Levels

Host a bar tab based on the number of guests 21 & over. Shots & Red Bull drinks are not included.

Ruby

1st hour-\$16/Guest
Additional Hour(s) \$8

Emerald

1st hour-\$18/Guest
Additional Hour(s) \$10

Diamond

1st hour-\$20/Guest
Additional Hour(s) \$12

Drink Levels

Ruby

House Vodka
House Gin
House Rum
House Whiskey
House Tequila
Sweet & Dry Vermouth
Triple Sec

Emerald

(Includes Ruby Offerings)
Bacardi
Absolut
Seagram's 7
Beefeater
Malibu
Captain Morgan
Korbel
Jack Daniel's
Southern Comfort
Jose Cuervo
Apple Pucker

Diamond

(Includes Ruby & Emerald Offerings)
Ketel One
Grey Goose & Citron
Stoli
Tanqueray
Bombay Sapphire
Crown Royal
Johnnie Walker Black
Jim Beam
Patron Silver
Dr. McGillicuddy's
Bailey's
Disaronno
Jagermeister
Goldschlager

Satellite Bar

We are happy to set up a satellite bar with up to two brands of tap beer & six brands of wine. The satellite bar must be hosted & will be set up in an agreed-upon area of The Wisconsin Hotel & Conference Center. The set-up fee for the Satellite Bar is \$250.

Tap Beer

Mix & match from the ten beers we have on tap. Miller Lite, Bud Light & eight more seasonal or microbrews. \$500/half-barrel (124 mugs of beer)

Champagne Toast

Our servers will pass out 1 glass of either champagne or NA juice for a toast.
\$5/guest

Table Wine/Champagne

Bottles may be set on tables, so guests can serve themselves during dinner.
\$30/House Bottle

Alcoholic

Bottled Beer \$6/bottle
Tap Beer \$7/mug
Wine \$9/glass
Ruby Level Drinks \$6.50/glass
Emerald Level Drinks \$7.50/glass
Diamond Level Drinks \$8.50/glass

Non-Alcoholic

Coffee Station \$100/unlimited
Milk \$2.99/glass
Bottled Water \$3/bottle
Soda \$2.99/glass or \$400/unlimited
Canned Soda \$3/can
Juice \$14/carafe
(Choose: Orange, Tomato, Cranberry or Apple)

Room Rental Fees Include

Facility

Event planning meeting
Tour of the facility
Menu tasting
Professional, uniformed staff
Bar
Private restrooms
Complimentary parking

Equipment

Dinner tables
Tables- buffet, head, DJ, cake, gifts
White tablecloth
White napkins
Chairs
Dance floor
WI-FI

Dinnerware

Silverware
Bread baskets
Plates- bread, salad, dinner, cake
Water- glasses/carafes
Coffee cups
Glasses- cocktail, wine, champagne

Additional Services & Equipment

Items must be rented a minimum of two weeks before your event.

Ceremony Set-Up - \$250
Cake Cutting - \$150 (Includes passed service)
Passed Appetizers - \$25/server
Satellite Bar Set-Up - \$250
AV Cart - \$75 (Includes 32" TV & Blue Ray Player)

Podium - \$25
Microphone & sound system - \$75
LCD Projector - \$75
Projection Screen (8' x 8') - \$50
White Chair Covers - \$6.25/each

Frequently Asked Questions

Where is The Wisconsin Hotel & Conference Center Located?

The Wisconsin Hotel & Conference Center is centrally located between Chicago and Minneapolis in beautiful Wisconsin Dells.

Do you have minimums?

We have a \$4,000 minimum on Saturday evenings.

What if I have a discount/promotion?

All discounts/promotions must be presented at the time of booking. They must be written into or initialed by the Group Sales Director on the original contract.

How do I book?

When you are ready to let us take care of the planning, contact Group Sales. An event contract will be e-mailed, once the contract is signed & down payment has been made, you are booked!

What happens if I cancel?

If a group cancels, your down payment will not be refunded. Cancellations 90 days or less to the event will result in the loss of 50% of the estimated revenue. The Wisconsin Hotel & Conference Center will be held for 1 hour after the designated arrival time. If contact with the group can't be established within this grace period, the event will be considered canceled.

Capacity:

The Wisconsin Hotel & Conference Center can accommodate up to 300 guests.

Is outside catering allowed?

No. The Wisconsin Hotel & Conference Center will customize a menu just for you to work around your budget and special needs.

Do you offer tastings?

Yes! When you book a group of 50 or more, you will have the opportunity to taste up to two of the entree selections. Tastings must be booked through Group Sales.

What about cake?

We do allow cake to be brought in from a licensed bakery.

Can you explain selections & counts?

Your group will be billed based on the actual number of meals served or the number of your final guest count, whichever is greater. If a final guest count is not submitted one week before the event, the highest number on the contract will be used. We will prepare 3% over your final guest count, but you will not be charged unless they are served. Coded place cards or colored meal tickets are required if multiple plated entrees will be served.

Can I take the leftover food?

No food or beverage, other than a bakery cake, may be taken from The Wisconsin Hotel & Conference Center in any type of take out container.

What about service charges & taxes?

The service charge is 19% & sales tax is 6.75%. The service charge is applied to the total bill (food, beverage, equipment, services & misc.) & is taxable. All groups requesting a tax exemption must submit a State of Wisconsin tax exemption form with tax number & must pay with the organization's check or credit card.

Other hotels we're affiliated with:



DELLS HOTELS