



H.C. Bennett

CHULA VISTA RESORT
CATERING & BANQUET MENU



TRADEMARK COLLECTION®
BY WYNDHAM



Hello Friends and Colleagues,

Chula Vista Resort, a Trademark Collection by Wyndham hotel, offers countless years of experience in planning events just like yours, along with the knowledge and expertise needed to make your stay with us successful and memorable.

Chula Vista Resort and the Kaminski family are celebrating over 72 years of providing hospitality services, food, fun and accommodations, since 1950. We want you to take this opportunity to enjoy our newly remodeled facilities and the splendor of the Upper Dells on the world-famous Wisconsin River.

Our spectacular culinary team lead by Executive Chef and Food & Beverage Director, Raymond Alexander, and Chef/Owner, Michael Kaminski, have prepared the following menu presentations which will please you, dazzle you, and delight your palate with every bite.

In October 2021 Chef Raymond Alexander and Chef/Owner Michael Kaminski were inducted into the Diciples Escoffier International Society in Nice France with 4 other chefs from France, which also included the Prince of Monaco. The event was amazing, with 600 persons for a seven-course dinner. The event was held at the renowned Fairmont Hotel in Monaco. Michael Kaminski stated, "It was a great honor to be accepted into this society with the greatest chefs of the world. We got to meet new friends and colleagues, and it was a lot of great experiences for Ray, myself and our families."

Chula Vista Resort is a family business, with the corporate disciplines you require in all facets of our deliverables to make your event successful. But one of our greatest assets are the views, riverwalk, and setting overlooking the scenic Wisconsin River here at the resort. You simply can only experience a resort like this at Chula Vista.

In 1873, John Cummings built his summer home for his family on the cliffs overlooking the Wisconsin River. And in 2023, our 150th anniversary will continue to provide the same beautiful views, untouched, for which Chula Vista was named.

We look forward and thank you for choosing Chula Vista Resort, a tradition of family and expertise for your next event.

The Kaminski Family

CHULA VISTA RESORT CATERING & BANQUET MENU

Meeting planning packages are a one hour serving time for use during one single day of your events and cannot be split over multiple days. A minimum of 25 guests apply or an additional charge may apply per guest. Fitness & Health Break includes granola bars, whole fresh fruit, infused water and coffee.

THE MINI MEETING PACKAGE \$24

The "Afternoon Take a Break," Break on the day of arrival, or "Express Service Continental Breakfast" for the day of departure.

Afternoon Take a Break - 30 Minute Service Time

Break of cookies, or house-made bake shop or Fitness & Health Break

Express Continental Breakfast

Assorted house-made bakery items, fruit juices, infused water and coffee in the morning

THE MEETING PACKAGE \$28

Express Continental Breakfast - One Hour Service Time

Assorted house-made bakery items, fruit juices, infused water and coffee in the morning

3 Hour Beverage Break

Infused water, coffee, decaf and tea

Afternoon Take a Break - 30 Minute Service Time

Break of cookies, or house-made bake shop or Fitness & Health Break

THE MORNING AND AFTERNOON MEETING PACKAGE \$33

Express Continental Breakfast - One Hour Service Time

Assorted house-made bakery items, fruit juices, infused water and coffee in the morning

3 Hour Beverage Break

Infused water, coffee, decaf and tea

Afternoon Take a Break - 30 Minute Service Time

Break of cookies, or house-made bake shop or Fitness & Health Break

THE VIP MEETING PLANNER PACKAGE \$47

Express Continental Breakfast - One Hour Service Time

Assorted house-made bakery items, fruit juices, infused water and coffee in the morning

3 Hour Afternoon Beverage Break

Canned soft drinks, bottled water, coffee, decaf and tea

Choose one: Plated Lunch or a Buffet of the Day (2 entrées)



BREAKFAST



BREAKFAST

Minimum of 25 guests apply or an additional charge may apply per guest. Served for 1 hour.

BREAKFAST STARTERS

- Breakfast Parfait** **\$7.50 per guest**
Greek yogurt, seasonal berries, raisins, almonds, granola and honey
- Macerated Berries** **\$6 per guest**
Served with whipped Lemon Mascarpone cheese
- Mixed Seasonal Fruit and Berries** **\$7.50 per guest**
Served with almonds and honey

CONTINENTAL BREAKFASTS

- Express Continental Breakfast \$13**
House-made muffins, breakfast breads and croissants, butter, fruit jams, orange and apple juice, freshly brewed regular and decaf coffee and hot teas.
- Continental Breakfast \$15**
House-made muffins, breakfast breads and croissants, freshly cut fruit and melons, hard boiled eggs, butter, fruit jams, orange and apple juice, freshly brewed regular and decaf coffee and hot teas.

ENHANCEMENT TO CONTINENTAL BREAKFAST

- Omelet Station \$14**
Sausage, ham, bacon, mushrooms, onions, green peppers, tomatoes, spinach, black olives, salsa, Wisconsin cheddar cheese.
Minimum 25 guests
- Breakfast Burrito \$8**
Sausage, egg, diced ham and shredded mild cheddar cheese in a flour tortilla.
- Bennett Muffin Sandwich \$8**
English muffin, sausage patty, sliced tomato, American cheese and spinach.

PLATED BREAKFASTS

Served with Yukon grilled potatoes, a freshly baked pastry or breakfast muffin, bacon strips and sausage links, orange and apple juices, coffee, tea.

- Mixed Berry Skillet Pancake \$16**
Its like a breakfast and cake all in one. Served with maple syrup, butter and honey.
- Bennett Cheesy Scramble \$18**
Three country fresh eggs scramble with three Wisconsin cheeses.
- Deep Dish Apple Bread French Toast Casserole \$16**
Topped with drizzled honey and toasted almonds.
- Breakfast Burrito \$18**
Three freshly scrambled eggs with diced ham and shredded mild cheddar cheese.

CHULA VISTA BREAKFAST BUFFETS

Minimum 25 guest guarantee and are available for 60 minutes. Served with orange and apple juices, coffee and tea.

CREATE YOUR BREAKFAST BUFFET

Freshly cut fruit, muffins and breakfast breads, orange and apple juices, freshly brewed regular and decaffeinated coffee and hot teas.

ENTRÉES

One Entrée \$23 • Two Entrées \$28

Scrambled Eggs

Scrambled Eggs Benedict

Frittata Casserole

Feta cheese, roasted tomatoes, spinach, sausage

Burrito

Scrambled eggs, bell pepper, onion, ranchero sauce, sour cream, tomato, green chile, jack cheese, corn tortillas

Mixed Berry Skillet Pancake

Deep Dish Apple Bread French Toast Casserole

MEATS

Select Two Meats

Smoked Bacon

Sausage Patties

Honey Cured Ham

Turkey Sausage Links

Corned Beef Hash

ACCOMPANIMENTS

Select One Accompaniment

Breakfast Potatoes

Hash Brown Potatoes

Griddle Sliced Potatoes, Caramelized Onion & Bacon

Roasted Red Bliss Potatoes with Bell Peppers

A LA CARTE BREAKFAST ITEMS

Scrambled Eggs	\$4 per guest
Scrambled Eggs Benedict	\$5 per guest
Frittata Casserole	\$4 per guest
Burrito	\$5 per guest
Mixed Berry Skillet Pancake	\$5 per guest
Deep Dish Apple Bread French Toast Casserole	\$5 per guest
Buttermilk Biscuits and Sausage Gravy	\$5 per guest
Cut Fresh Fruit	\$4.75 per guest
Cottage Cheese and Fruit	\$4.75 per guest
Smoked Bacon	\$4.50 per guest
Sausage Patties	\$5.50 per guest
Turkey Sausage	\$4 per guest
Ham	\$4 per guest
Corned Beef Hash	\$6 per guest
Canadian Bacon	\$4 per guest
Oatmeal, Raisin and Brown Sugar	\$4 per guest
Smoked Salmon Display	\$6.50 per guest
Individual Fruit-Flavored Yogurt	\$4 each
Assorted Cold Cereal with Milk	\$4 each
Granola Served with Milk	\$4.50 per guest
Hard Boiled Eggs	\$15 per dozen

Breakfast Potatoes	\$3 per guest
Hash Brown Potatoes	\$3 per guest
Griddle Sliced Potatoes, Caramelized Onion & Bacon	\$3 per guest
Roasted Red Bliss Potatoes with Bell Peppers	\$4 per guest
Breakfast Parfait	\$7.50 per guest
<i>Greek yogurt, seasonal berries, raisins, almonds, granola and honey</i>	

BREAKFAST ADDITIONS \$36 per dozen

Cinnamon Rolls
Assorted Donuts
Assorted Muffins
Croissants
Assorted Danish
Bagel and Cream Cheese
Coffee Cake
Assorted Gluten Free Breakfast Pastries

GRAND CHULA VISTA BRUNCH BUFFETS

Minimum 50 guest guarantee and are available for 1.5 hours. Served with orange and apple juices, coffee and tea.

Grand Brunch Buffet \$32

Freshly scrambled eggs, grilled Yukon potatoes, crisp apple-wood smoked bacon, sausage gravy and biscuits, deep dish apple bread french toast casserole, and freshly baked muffins. Served with yogurt, granola and cold cereals.

Make it Better

Add fresh from the Chula Vista Pastry Kitchen: Danish, bagels, croissants, fresh melons and citrus fruits, served with cream cheese, jams, jellies and creamy butter. \$5 per guest

Add sirloin tips with rice pilaf, vegetable of the day, classic eggs benedict, freshly baked assorted pastries, fresh melons and citrus fruits. \$10 per guest

Add our famous Omelet Station: Enhance your event with a chef attended omelet station including: farm fresh eggs, egg beaters or egg whites, ham, chopped bacon, onions, mushrooms, bell peppers, spinach, feta and cheddar cheeses, and salsa. \$12 per guest – Max 150 guests

Enhancements

Add 1 for \$6 per guest or 2 for \$12 per guest:

Sliced Roast Beef

Chicken Marsala

Baked Cod Asiago

Purchase the entire Grand Buffet \$49 per guest

MEETING ROOM ENHANCEMENTS

Doubled Table Linens	\$2.50 per guest per set
Fresh Flowers, Potted Plants and Greens	\$25 and up
Chair Covers	\$4 per chair
Rattan Gold Padded Chairs	\$6 per chair

Available for Indoor and Outdoor use

BREAKS



BREAKS

BEVERAGES

Coffee Regular or Decaf	30-Minute Break
Coffee Regular or Decaf – Flavored Creamers <i>Hazelnut, French Vanilla, Irish Cream</i>	\$45 per gallon
Fruit Juices <i>Orange, Apple, or Cranberry</i>	\$50 per gallon
Hot Chocolate	\$35 per gallon
Infused Water <i>Choose one: lemon, lime or cucumber</i>	\$25 per gallon
Ice Tea, Lemonade or Fruit Punch	\$35 per gallon
Assorted Soda	\$3 per 12 oz. can
Bottled Water	\$3.50 each
Bottled Tea	\$5 per bottle
Gatorade	\$5 per bottle
Vitamin Water	\$5 per bottle
Energy Drink	\$5 per bottle

CONVENIENCE BREAKS

Freshened for 3 hours	\$8
<i>Freshly Brewed Regular and Decaf Coffee, Hot Tea, Soda and Infused Water</i>	
Freshened for 6 hours	\$15
<i>Freshly Brewed Regular and Decaf Coffee, Hot Tea, Soda and Infused Water</i>	

CHULA VISTA BREAKS

Designed for 30 minutes and require a 25 guest minimum. \$15 per guest

Natural Energy Break

Low fat yogurt, granola bars, , sliced fresh melon and citrus fruits, fresh broccoli, cauliflower, celery, carrots, sliced Swiss and cheddar cheese. Served with infused water.

South of the Border

Warm golden tortilla chips served with chili con carne, seasoned ground beef, pico de gallo, salsa, sour cream, shredded lettuce, onions, shredded cheddar and jack cheeses.

Trail Mix Break

Mix & match your own: Cashews, Peanuts, Almonds, Pretzels, House-made Granola Clusters, Raisins, M&Ms. Served with infused water, coffee, decaf and hot tea.

Intermission Break

Salted and buttery popcorn, M&M's (plain and peanut), Skittles, Reese's Pieces, party mix, homemade kettle chips and French onion dip. Served with assorted canned soda.

Lots of Chocolate

Fudge brownies, chocolate chunk cookies, and chocolate cake donuts. Served with assorted canned soda, hot chocolate, and chocolate and white milk.

SNACKS FROM THE CHULA VISTA PASTRY KITCHEN

Sweets are house-made. Ask your catering representative for details.

SWEETS

Assorted Bakers Basket 12-Piece – \$36 per dozen

Pastry Chef's assortment of Muffins, Nut & Fruit Breads, Pastries and Bagels of the Day

A la Carte Sweets – \$36 per dozen

Cookies (approximately 4 inches)

Chocolate Chip, Oatmeal, Sugar or Peanut Butter

Chocolate Brownies

Sea Salt, Sugar Topping or Frosting – Indoors and Out

Fruit Muffins

A la Carte Sweets – \$36 per dozen

Bagels

Cake Donuts

Rice Krispie® Bars

Sweet Rolls

Whole Fresh Fruit

Zesty Lemon Bars

Glazed Donut or Long Johns

A la Carte Goodies – \$36 per dozen

Coffee Cake

Energy Bars

Granola Bars

Candy Bars

Assorted Flavored Yogurt – \$42 per dozen or \$3.50 each

FRUITS & MELONS

Seasonal Melon & Fruit Tray – Small

\$45 (serves 10-15 guests)

Seasonal Melon & Fruit Tray – Large

\$150 (serves 40-50 guests)

SALTY APPS – One pound serves approximately 10 to 12 guests

Assorted Mixed Nuts

\$30 per pound

Party Mix

\$20 per pound

Popcorn

\$20 per pound

Choose 3: Butter, Ranch, Jalapeño, BBQ, Cheddar and Sour Cream & Chive shaker toppings

Mini Pretzels

\$20 per pound

Soft Jumbo Pretzels with Cheese Sauce

\$6 each

Jumbo 1 lb. Pretzel with Cheese Sauce

\$16 each

A photograph of a narrow, winding canyon with layered rock walls and a wooden fence in the distance. The canyon walls are composed of light-colored, horizontally layered rock, possibly sandstone or limestone, showing signs of erosion. The lighting is dramatic, with strong shadows and highlights that emphasize the textures of the rock. In the background, a rustic wooden fence made of vertical posts and horizontal rails runs across the canyon floor. The overall atmosphere is one of a rugged, natural landscape.

LUNCH

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LUNCHESES

Lunch is served from 11 AM to 2 PM with artisan rolls, coffee and tea.

LUNCHEON COLD SALAD ENTRÉES

Chula Vista Chicken Caesar Salad \$18

Romaine lettuce our classic Caesar dressing, Parmesan cheese, garlic croutons, chilled hard-boiled egg, and sliced chicken.

BLT Chicken Salad \$20

An Iceberg wedge served with, crisp apple-wood smoked bacon, diced red tomato, red onion, garlic croutons, sliced chicken and a lemon mustard mayo dressing. A Chula Vista favorite.

Asian Chicken Sesame Salad \$18

A mix of cabbage and lettuce greens, onions, tomatoes, mandarin oranges, water chestnuts, bell peppers, toasted almonds, a crunchy seasoned chicken breast with an Asian vinaigrette.

Kaminski's Honey Salmon Salad \$22

Honey brushed poached salmon, served atop fresh Spring greens, blistered tomatoes, Julliene onion, and feta cheese, with a citrus vinaigrette.

LUNCHEON SANDWICHES

Sandwiches are served with Chula Chips, dusted in ranch seasoning, pasta or potato salad, coffee and tea.

Herb Hoagie Chicken Pesto \$21

Thinly sliced chicken breast served with pesto mayo, lettuce, sliced tomato, smoked bacon and sliced smoked gouda on a Hoagie bun.

Roast Beef Escoffier \$22

Thinly sliced roast beef, served on a French baguette and topped with horseradish mayo, provolone cheese and arugula.

Turkey Aioli \$21

Slow roasted turkey breast, thinly sliced and topped with a Wisconsin cranberry aioli, lettuce and sliced Swiss cheese on a cheese bread pocket loaf.

Italian Ham \$20

Thinly sliced smoked ham piled high on focaccia with Mozzarella cheese, shredded romaine, sliced tomato and served with red pepper cream mayo.



The Bird's Nest "At the Dells" A large group assembled on the porch of one of the many quaint resort 'cottages' which dotted the river to serve the visiting public at the turn of the 20th Century. Bennett would often take a group photograph, then have prints available at his studio when they returned to Kilbourn City. The Bird's Nest is immediately adjacent at the south end of Chula Vista Resort and still stands intact today.

LUNCHEON HOT ENTRÉES

Paired with starch and vegetable of the day by our culinary team for flavor and presentation. A \$1 charge applies for pairing substitutions. Entrées are accompanied by either a salad or soup course, rolls and butter.

Asiago Cod Provencal \$24

Baked to perfection, light and flaky Cod, topped with fresh Roma tomato and melted Asiago & Parmesan cheeses, and served aside mashed potatoes.

Chicken Vesuvio \$22

Oregano garlic-rubbed chicken breast, vesuvio sauce, Served aside Chula Stuffing

Parmesan Chicken Breast \$23

Chicken breast, lightly dusted with Italian herbs and breadcrumbs, and topped with marinara and finished with parmesan cheese. Served over fettuccine.

Beef Tips Cabernet \$26

Tenderloin and sirloin steak, braised with red onions, mushrooms and rich cabernet wine reduction. Served aside garlic mashed potatoes.

Sliced Roast Beef \$24

Slow-roasted to a tender perfection. Set aside caramelized onions and baby red potatoes. Served with a red wine demi-glace.

Sweet Chili Pork Loin \$23

Sliced roast pork topped with a sweet orange ginger chili glaze, and spring onions. Served with cranberry and toasted almond rice pilaf.

Sicilian Veggie Lasagna \$20

Layers of fresh lasagna noodles, vegetable, ricotta, mozzarella, parmesan cheese. Topped with in our signature marinara sauce, and Italian herbs and a light breadcrumb topping. (Minimum of 8 guests)

Three Cheese Ravioli \$19

Creamed spinach, bell peppers, mushrooms, and Italian herbs.

VEGITERIAN

Baked Spaghetti \$19

Spaghetti, ricotta, mozzarella, parmesan, house-made marinara.

Vegetable Strudel \$19

Seasonal vegetables sautéed with herbs & sprinkled with feta cheese, puff pastry, chardonnay beurre blanc

DESSERTS \$6

Apple Crisp

Topped with chantilly cream

Cherry Cobbler

Topped with whipped cream

Chocolate Cake

Topped with whipped cream, sliced strawberry

Brownies

Topped with whipped cream, chocolate sauce

BOX LUNCHES

Sit-Down or Grab and Go \$24 per guest

Box Lunches include *pasta salad, potato chips, a apple and cookie.*

Cheesy Deli Stacker Box

Shaved ham stacked in our famous cheesy roll with Swiss cheese, lettuce & tomato.

Henry's Hoagies Box

Roast beef, Genoa salami, roast turkey, smoked ham, and cheddar cheese on a hoagie roll with lettuce and tomato.

Sliced Roast Sirloin Box

Sliced beef and provolone cheese. Served on a ciabatta roll with lettuce and tomato.

Chicken Salad Croissant Box

Fresh chicken salad served on a bed of leaf lettuce, set in a flaky croissant and topped with tomato and bacon.

Old World Turkey Box

Hand carved slide turkey breast on Old Wisconsin cheesy bread, shredded lettuce, and diced tomato.

LUNCHEON SOUP, SANDWICH & SALAD BUFFETS

Served from 11 AM–2 PM for one hour. Minimum 25 guests.

Lunch Hot Sandwich Buffet \$25

Sliced roast beef served with hot au jus and roasted pulled pork BBQ. Accompanied by sliced Cheddar, Swiss, and Pepper Jack cheeses, and fresh artisan rolls and buns. Includes mustard, mayonnaise, horseradish, onion, freshly cut relish bar and pickles, with our signature Chula Vista spinach and artichoke vegetable dips. Coleslaw, potato salad, and homemade kettle chips.

Lunch Soup and Salad Buffet \$19

Fresh and bountiful salad bar with two varieties of crisp garden greens and all the toppings, including shredded cheese, chilled hardboiled egg, fresh diced vegetables and Chula Vista's barge soup of the day. Served with artisan rolls and butter.

Lunch Soup and Sandwich Buffet \$25

Sliced turkey and shaved ham, chicken, and tuna prepared salads, assorted sliced cheeses, leaf lettuce, tomatoes, horseradish, onions, mustards and mayonnaise, pickles, and artisan rolls. Includes Chula Vista's barge soup of the day.

Soups of the Day:

Sunday: Minestrone

Monday: Corn Chowder

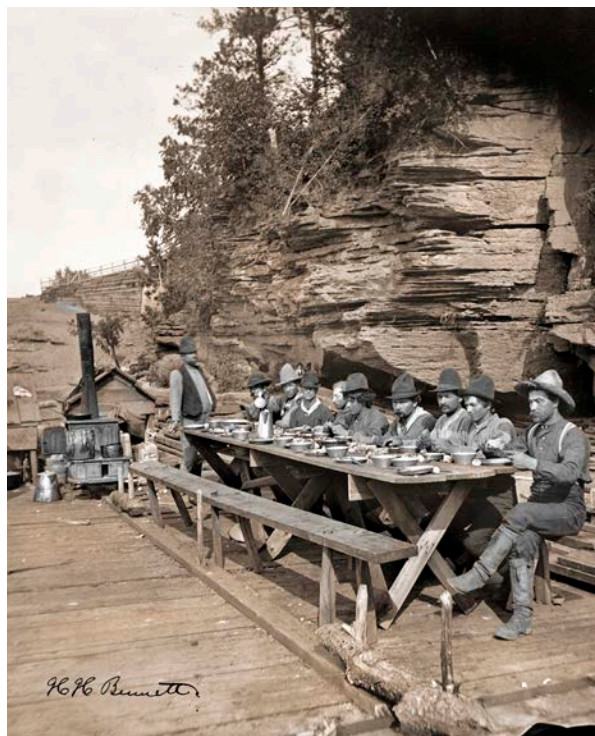
Tuesday: Creamy Chicken & Rice

Wednesday: Tomato Basil

Thursday: Ham & Potato

Friday: Clam Chowder

Saturday: Chicken & Dumpling



Eating on Board

One of many photos of Bennett's "Raftsmen's" or "Raftsmen" Series this photo shows meal time on the raft. Notice the stove in the background. Raftsmen spent most of their lives on their rafts as they traveled along rivers hauling lumber, including many meals.

OLD KILBOURN LUNCHEON BUFFETS

Luncheon buffets include a green salad at your table with artisan rolls and butter, choice of two starches, one vegetable, dessert and coffee, tea or milk. Additional items can be added by asking your sales representative. Served from 11AM-2PM for one hour.

Choose 2 Entrées **\$32**

Choose 3 Entrées **\$36**

CHOICE OF SALAD

Mixed Green Salad

Caesar Salad

CHOICE OF DRESSINGS *please choose 2*

Ranch

Caesar

French

Balsamic Vinaigrette

Thousand Island

Blue Cheese

Italian

Asian Dressing

STARCHES *please choose 2*

Mashed Potatoes

Garlic Mashed Potatoes

Multi Grain Rice Pilaf

Oven Roasted Baby Red Potatoes

VEGETABLES *please choose one*

Whole Fresh Green Beans Amandine

Buttered Green Beans & Carrots

Broccoli Crowns Parmesan and Red Peppers

Bacon Brussels Sprouts

ENTRÉES *please choose 2*

POULTRY

Herb Roasted Honey Glazed Bone in Chicken

Chicken Coq au Vin

California Chicken Chardonay

PASTA

Sautéed Vegetable Cavatappi with Lemon

Baked Spaghetti

PORK

Pork Loin Mushroom Veloute

Pork Loin Marsala

SEAFOOD

Baked Cod with Lemon Dill Caper Sauce

Parmesan Encrusted Haddock

VEGETARIAN

Ratatouille

Creamed Spinach Tortellini

BEEF

Sliced Roast Beef with demi-glace

Beef Tips Cabernet



Looking Out Boat Cave Two men navigate a canoe along the other side of a "cave" on the Wisconsin River. H. H. Bennett had difficulties with this shot as his subject kept resulting as shadowy blurs. He took extreme measures to ensure he had enough light and definition- he whitewashed the rocks to create more illumination.

LUNCHEON BUFFETS OF THE DAY

\$23 per guest

Minimum 50 guests. Served from 11 AM–2 PM for one hour. Choose a Buffet of the Day on an “off-day” for \$5 per guest.

MONDAY & FRIDAY – Deli Chula Vista

Featuring shaved hams, turkeys, Genoa salami & roast beef, sliced cheeses including Swiss, Pepper Jack, Cheddar, and American. Accompanied by fresh artisan rolls, buns, and sandwich condiments. Signature vegetable dips with dipping vegetables. Plus, horseradish, tomatoes, onions, green leaf lettuce, coleslaw, potato salad, and house-made kettle chips. Finished off with freshly baked cookies for dessert.

Add our house-made deli soup of the day for an additional \$3 per guest

Choose 1 for \$5 per guest or 2 for \$8 per guest:

Add BBQ Pork

Add Grilled Chicken

TUESDAY & SATURDAY – Timber River Tailgate Buffet

Grilled hamburgers, hot dogs, Wisconsin brats, baked beans, coleslaw, potato salad and sliced watermelon. Served with vegetable relishes and dill dip. Plus, horseradish, tomatoes, onions, green leaf lettuce, house-made kettle chips, and condiments. Served with chocolate fudge brownies.

Choose 1 for \$6 per guest or 2 for \$9 per guest:

BBQ Chicken

Pulled Pork

Grilled Chicken

Add Grilled New York Strip Steak \$13 per guest

WEDNESDAY – Kilbourn City Fajita Buffet

Includes our famous Kilbourn City salad of tomato cucumber vinaigrette, Greek marinated mushrooms, coleslaw, fried corn tortilla chips, salsa, soft flour tortillas, hard corn shells, Seasoned Chicken and Fajita Beef, onions, bell peppers, cheddar, guacamole, sour cream, salsa, tomatoes and lettuce. Served with refried beans, rice, our famous Sopapillas dessert (a fried pastry drizzled with honey and sugar), coffee, tea, and milk.

Choose 1 for \$5 per guest or 2 for \$8 per guest:

Add Beef Enchiladas

Fajita Shrimp Stir Fry

THURSDAY & SUNDAY – Uncle Louie’s Pasta Buffet

Three cheese ravioli & tortellini and fettuccine, served with marinara and Alfredo sauces. Accompanied by a grilled antipasto and olive bar, fresh Italian rolls and breads, lemon broccoli Parmesan and Romano cheeses. Includes Caesar salad and marble cake for dessert.

Choose 1 for \$5 per guest or 2 for \$8 per guest:

Vegetarian Lasagna

Chicken Marsala

Italian Meatballs

Grilled Chicken



The Fleet Just Below The Dam In The Dells Raftsman’s Series No. 1403 Multiple rafts are loaded with felled trees to move along the river. Rafts like this were barge-like in size and shape. They required experts to navigate them, especially along tricky areas of the river and held large quantities of timber and men.



RECEPTION



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A LA CARTE RECEPTIONS

Catering staff will assist all guests with their selections. Based on one hour.

When an event should require a longer service period, an hourly charge for the attendant will be applied at a rate of \$40 per hour in addition to the consumable charges.

HOT HORS D'OEUVRES

Buffet Style or Butler Passed. Prices are per 25 pieces.

Crab Cakes with Lemon Dijon*	\$165
Lamb Lollipop	\$150
Crab Stuffed Mushroom Caps*	\$100
Artichoke Florentine Stuffed Meshroom Caps	\$80
Oysters Rockefeller	\$125
Scallop Spoons	\$150
Beef & Pepper Kabobs	\$80
Asian Skewers – Beef	\$75
Bacon Wrapped Pineapple Chicken	\$80
Battered Chicken Wings	\$85
Naked Buffalo Wings with Bleu Cheese Dressing	\$80
Pork Spring Rolls with Sweet & Sour Sauce*	\$65
Asian Skewers – Chicken	\$75
Meatballs (BBQ or Swedish)*	\$60
Pork Pot Sticker with Teriyaki	\$60
Arancini Cheese Fried Risotto Balls	\$60
Arancini Beef Fried Risotto Balls	\$65
Salmon Rillettes	\$80
Truffled Mushroom, Brie & Thyme Crostini*	\$80
Smoked Salmon Filled Bouchées*	\$90
Saffron Whipped Potato & Scallop Spoons*	\$110
Asian Shrimp & Vegetable Spoons*	\$110

PLATTERS (COLD)

Buffet Style or Butler Passed. Serves approx. 25 guests

Fresh Wisconsin Cheese Curds	\$85
Bruschetta Platter (All Served on Bruschetta Bread)	
Classic: Tomato Basil	\$75
Buffalo: Grilled Chicken, Buffalo Sauce, Blue Cheese	\$120
Asian: Seared Tuna, Sesame Seeds, Wasabi Sauce	\$120
Sliced Cheeses, Salami, Ham and Crackers	\$100
Mediterranean Platter	\$100
<i>Meat, Cheese, Olives, Grilled Vegetables</i>	
Caprese Platter	\$60
Seasonal Sliced Fresh Fruit Tray	\$120
Seasonal Vegetable Tray with Buttermilk Ranch	\$120

COLD HORS D'OEUVRES

Buffet Style or Butler Passed. Prices are per 25 pieces.

Blackened Ahi Tuna	\$95
Shrimp Spoons	\$100
Tenderloin Crostini - Blue Cheese & Red Onion Jam*	\$85
Oysters on the Half Shell - Lemon Mignonette Sauce	\$100
Shrimp Cocktail - Horseradish Cocktail Sauce	\$100
Caprese Skewer - Mozzarella, Bluss Tomatoes, Basil	\$70
Mini Tea Sandwiches <i>Includes Cucumber & Dill, Egg Salas</i>	\$75
Gourmet Deviled Eggs <i>Includes Traditional, Avocado, & Tobiko Deviled Eggs</i>	\$75
Cherry Tomato BLT	\$75
Ahi Tuna on Toast Point, Nori, Black Sesame Seed, Miso Gel*	Market Price
Dill Cream Cheese Filled Vol-au-Vant, Smoked Salmon, Chives*	\$90
Avocado & Blackened Shrimp Tartine*	\$95
Whipped Blue Cheese & Confit Onion, Bruschetta, Pignolias & Chives*	\$90
Coppa Ham, Pickled Asparagus & Tomato Sliced Pangiallo*	\$100
House Sundried Tomato, Bacon & Whipped Cheese Crostini*	\$80
Olive Teapanade, Lemon Ricotta, Olive Oil & Chives on Toast Points*	\$80
Brie, Prosciutto & Honey Tranches de Baguette*	\$90
Spicy Shrimp over Cucumber, Dill Cream, Tobiko*	\$100
Watermelon Feta Bites	\$80

SNACKS

Serves approx. 25 guests

Mini Assorted Cold Sandwiches on Brioche Bun	\$85
House-made Kettle Chips & Onion Dip	\$50
Tortilla Chips & Salsa	\$50
Pretzel Bites & Cheese Spread	\$50
Nuts & Bolts Party Mix, Popcorn & Salted Peanuts	\$50

THE AMERICAN LANDSCAPE ACTION STATIONS

Served with an assortment of tiny artisan rolls. These stations are intended to enhance additional menu items. Served for one hour. Attendant required. Catering staff will assist all guests with their selections.

Roasted Sorghum Pork Loin \$155

Serves 20-25. Roasted with herb red wine demi sauce.

Brown Sugar Glazed Baked Country Ham \$225

Serves 30-35. Hearty brown sugar-glazed ham served with honey Dijon sauce.

Herb Crusted Top Sirloin \$295

Serves 30-35. Thinly sliced with a Merlot mushroom bordelaise.

Sage Rubbed Turkey Breast \$200

Serves 30-35. Golden roasted and carved to order with cranberrie relish, Chula apple stuffing, and herb aioli.

Beef Tenderloin \$375

Serves 20-25. Served medium-rare with Bearnaise sauce, sautéed mushrooms, and creamy horseradish.

Truffle Salt Rubbed Prime Rib \$600

Serves 30-35. Delicately marbled, truffle salt rubbed then slow roasted and carved to perfection.

Ramen Noodle Station \$16 per guest

Fresh Chinese Noodles

Toppings: Shredded Carrots, Green Onions, Leeks, Bean Sprouts, Corn, Radish, Basil, Cilantro

Broth: Vegetable or Meat Broth

Choose 2: Thai Marinated Shrimp, Teriyaki Beef, Lemongrass-Soy Chicken Korean BBQ

Risotto Action Station \$15 per guest

Homemade Risotto with Toppings Mixed To Order

Parmesan Cheese, Bleu Cheese, Balsamic Roasted Mushroom, Sun-Dried Tomatoes, Apple Smoked, Bacon,

Roasted Onions, Walnuts, Fresh Herbs, Roasted Peppers

Grilled Cheese Bar \$12 per guest

Breads: White and Whole Wheat Bread

Cheeses: Wisconsin Cheddar, Jalapeño Jack, Swiss and American Cheeses

Toppings: Bacon, Sliced Ham, Jalapeños, Red Onion and Mushroom

Taco & Nacho Grande Bar \$15 per guest

House-made Taco Meat, Soft and Hard Shell Tortillas (flour & corn), Finely Shredded Cheddar Cheese, Diced Green Onions, Sour Cream, Homemade Salsa, Diced Bacon, Chorizo

Add beef, chicken or pulled pork (choose 2 items for \$5)

Baked Potato Bar \$15 per guest

Baked Potatoes, Whipped Butter, Balsamic Mushrooms, Roasted Onions, Bell Peppers, Sour Cream, Crumbled Cotija Cheese, Cheddar Cheese, Cheddar Cheese Sauce, Bacon Bits

Choose 2: Citrus Pulled Pork Barbacoa, Chicken Ranchero, Ground BBQ Beef

Southern Biscuit Station \$15 per guest

Display of Homemade Biscuits with Accompaniments Buttermilk Biscuits and Cheddar Biscuits Honey-Thyme Biscuits, Maple Syrup, Wildflower Honey Sweet Butter, Jalapeño Butter, Black Pepper Gravy, Sliced American Cheese

Choose 2: Slice Ham, Sausage Patty, Bacon Slices



DINNER

HERITAGE PLATED DINNERS

Dinners are served from 5:00 PM with artisan rolls, coffee, tea or milk. Paired with starch and vegetable of the day by our culinary team for flavor and presentation. A \$1 charge applies for pairing substitutions. Entrées are accompanied by either a salad or soup course. Dessert is included.

SALAD CHOICES

Chula Vista Field of Greens Salad

Tomato, cucumber and carrot with herb vinaigrette.

Caesar Salad

Crisp romaine, lettuce, herbed croutons, parmesan cheese, chopped egg with Caesar dressing.

Iceberg Wedge Salad +\$4 per guest

Pancetta Bacon, crumbled blue cheese, diced red onion and blistered tomatoes with French dressing.

Chula Spinach Salad +\$4 per guest

Spinach, bacon, walnuts, red onion, mushrooms with bacon vinaigrette.

SOUPS

Sunday: Minestrone

Monday: Corn Chowder

Tuesday: Creamy Chicken & Rice

Wednesday: Tomato Basil

Thursday: Ham & Potato

Friday: Clam Chowder

Saturday: Chicken & Dumpling

POULTRY

California Chicken Chardonnay \$32

Chicken breast dusted lightly with seasoned flour and sautéed to a delicate perfection. Served with a Chardonnay mushroom & scallion sauce and buttery mashed potatoes.

Bourbon Chicken \$32

Chicken breast marinated in inspired Asian spices then finished with a ginger, apple cider bourbon whiskey glaze. Served with roasted rosemary potatoes.

Chicken Marsala \$33

Lightly dusted and seared chicken breast with a Italian Marsala wine and mushroom, scallion pan reduction on herbed mashed potatoes.

PORK

Herb Encrusted Pork Loin Viennese \$30

Seasoned herb crusted boneless pork loin, coated in a light rosemary and apple velouté sauce on garlic mashed potatoes.

Roasted Pork Loin Marsala \$32

Sliced Center cut pork loin served with a Italian Marsala wine and mushroom, scallion pan reduction atop fettucini noodles.

BEEF

Roasted Prime Rib Au Jus *Market Price*

Both 9 and 12 oz. portions are available. Slow-roasted, and served with a bone marrow au jus and baked potatoe.

Filet Mignon *Market Price*

Both 5 and 8 oz. portions are available. Seasoned and seared, served with a pan reduction brown demi-glace and roasted garlic potatoes.

Braised Boneless Short Ribs \$39

Braised and Slow Roasted, served with garlic mashed potatoes and topped with a red wine glace de viand and onion jam.

Sliced Roast Beef \$36

Sliced and served with mushroom reduction au jus and wild rice pilaf.

Top Sirloin \$45

10 oz center cut served with garlic mashed potatoes and a scallion demi-glace.

Beef Tips Cabernet \$37

Braised in red wine with red onions, mushrooms atop buttered linguini noodles.

New York Strip \$60

12 oz King of Steaks. Served with Bearnaise sauce and butter parsley potatoes.

SEAFOOD

Asiago Cod Provencal \$32

Lightly dusted and baked topped with a tomato pepper herb relish and asiago cheese Served with wild rice pilaf and lemon.

Salmon à l'orange BBQ \$38

Baked and lightly glazed with infused citrus orange BBQ sauce on mashed potatoes.

Encrusted Walleye \$36

Seasoned and crumbed walleye served with cranberry tartar sauce and lemon on wild rice pilaf.

Shrimp Chula Vista \$36

Shrimp sauteed with garlic butter & fresh herbs. Served with lemon and a light bread crumb topping on linguini pasta.

VEGETARIAN

Three Cheese Ravioli \$30

Three cheese ravioli, tossed in house-made Marinara sauce and placed on a bed of Parmesan dusted spinach.

Creamy Pesto Tortellini \$30

A colorful delight of spinach, tomato & egg tortellini tossed in a basil cream pesto sauce, finished with Italian herbs.

Vegetable Strudel \$32

Seasonal vegetables sautéed with herbs & sprinkled with feta cheese, rolled in a puff pastry, chardonnay beurre blanc.

Stuffed Portobello Mushroom \$32

Sautéed Mélange of Vegetables, stuffed in a portobello mushroom with fire-roasted tomato sauce.

DUO ENTRÉES

Chicken Chardonnay and Honey Glazed Pork Loin	\$37
Chicken Florentine and Sliced Roast Beef	\$40
Broiled Filet Mignon and Shrimp Scampi	Market Price
Fillet Mignon and Crab Cake	Market Price

KIDS ENTRÉES

Choose one of the following for \$16

Each Kids Entrée is served with a fruit cup, home-style macaroni & cheese, and milk or apple juice.

Kids entrée pricing applies when adding to an adult menu. Kids entrees are for ages 12 and under.

Mini Burgers	Macaroni and Cheese only
Hot Dogs in Puff Pastry	Personal Pan Pizza
Grilled Chicken	Chicken Tenders
Fruit Plate	

DESSERT

All prices are based on a per person charge. Based on one hour.

DESSERT SPECIALTIES \$6

Chocolate Mousse
French Silk Chocolate Pie
New York Cheesecake (with choice of blueberry, strawberry, or cherry)

FRUIT & PASTRY SPECIALTIES \$6

Apple Crisp
Apple Strudel
Cherry Cobbler
Pecan Bourbon Pie

FRESHLY BAKED CAKES \$7

Black Forest Cake
Double Chocolate Cake

SIGNATURE DESSERTS \$9

Carrot Cake
Cheesecake
Chocolate Mega Brownie

DESSERT DISPLAYS

Served for 30 minutes

Just a Touch of Dessert \$12

Choose any 2 of the desserts

A Bit More Dessert Please \$14

Choose any 3 of the desserts

Pour It On Dessert \$16

Choose any 4 of the desserts

DINNER BUFFETS

Minimum 50 guests. Served for 1.5 hours. Dinner buffets include a green salad at your table, two starches and one vegetable, fresh artisan rolls, coffee, tea or milk. Additional items can be added by asking your sales representative.

Choose any two entrees \$46
Choose any three entrees \$54

SALAD CHOICES *(served at your table)*

Chula Vista Field of Greens

Tomato, cucumber and carrot with herb vinaigrette.

Iceberg Wedge Pancetta +\$4 per person

Crumbled bleu cheese, red onion and tomato with French dressing.

Caesar Salad

Herbed croutons, Parmesan, chopped egg and red onion with Caesar dressing.

Chula Spinach Salad +\$4 per guest

Spinach, bacon, walnuts, red onion, mushrooms with bacon vinaigrette.

STARCHES *please choose 2*

Three Mushroom Risotto
Cheesy Ranch Hash Browns
Mashed Potatoes
Parmesan Wedge Potatoes
Oven Roasted Baby Red Rosemary Potatoes
Multi Grain Rice Pilaf

VEGETABLES *please choose 1*

Fresh Broccoli Crowns Parmesan
Green Beans Amandine
Buttered Garlic Green Beans
Bacon Brussels Sprouts
Sautéed Zucchini and Yellow Squash
Maple Candied Carrots

POULTRY

Viennese Chicken with Apple Bread Stuffing
Chicken Marsala
Honey Glazed Chicken

VEGETARIAN

Vegetarian Lasagna
Creamy Pesto Tortellini
Creamy Spinach and Cheese Ravioli

BEEF

Beef Tips Cabernet
Sliced Sirloin
Grilled Flank Steak
Swedish Meatballs

PORK

Braised Pork Loin with Mushroom Velouté
Virginia Cut Ham Honey Dijon
Normandy Pork

SEAFOOD

Atlantic Cod Asiago Provençal
Baked Cajun Alaskan Salmon with Pineapple Salsa

THEME DINNER BUFFETS

Service is for 1.5 hours after 5:00 PM. Minimum 50 guests.

Wisconsin Tailgate \$39

Grilled hamburgers, and a choice of hot dogs or Wisconsin brats, baked beans, coleslaw, potato salad and watermelon. Served with vegetable relishes and dill dip. Horseradish, tomatoes, onions, green leaf lettuce, homemade kettle chips, and condiments. Served with chocolate fudge brownies, coffee, tea and milk.

Additional Hot Dogs and/or Wisconsin Brats \$3

Add Grilled Chicken Breasts \$5

Pasta Buffet \$38

Cavatappi Pasta, Fettuccini Noodles, Three Cheese Ravioli, Three Cheese Lasagna, House made Marinara, Alfredo Sauce, Italian Grilled Chicken and Garlic butter infused Broccoli with parmesan Cheese Accompanied by a grilled antipasto and olive bar, fresh Italian rolls, focaccia and breads, Bowls of Parmesan and Romano cheeses. Includes Caesar salad. Served with marble cake, tiramisu cup and classic cannoli for dessert and coffee, tea or milk.

Add Creamy Pesto Tortellini \$4

Add Meat & Italian Sausage Lasagna \$4

Add Spaghetti and Meatballs \$4

Add Garlic Shrimp Linguine with sun dried tomatoes \$4

Add Italian Pepper Steak with onions and bell pepper \$7

New York Strip Steak Fry \$65

Minimum of 50 guests

Accompanied by special steak toppings of sautéed mushrooms, roasted bell peppers, onions, au jus, and maître d'hôtel butter. Seasonal corn-on-the-cob with melted butter, and a baked potato bar with all the fixings. Also includes a green salad with choice of dressing, Greek mushrooms, Italian pasta salad, marinated cucumber and tomato vinaigrette, fresh seasonal fruits, citrus and watermelon. Served with fresh bread and butter, and our fresh berry cobbler for dessert. Served with iced tea, lemonade, coffee, and milk.

Picnic Pig Roast (Seasonal) \$60

Minimum of 100 guests

Whole char roasted boar, chef-carved right before your eyes. Served with honey Dijon and BBQ sauce, with an artisan bread bar. Plus, tender and juicy Chicken Quarter. Includes all the picnic fixings: baked beans, fresh corn-on-the-cob, cheesy ranch hash browns, homemade kettle chips, Italian pasta salad, coleslaw, fruit salad, fresh fruits and a fresh baked assorted cookie, Rice Krispie® and Coco Krispie® bar display for dessert. Served with iced tea, lemonade, coffee, and milk.

Pizza Parties \$34 per person

Buffet service for 1 hour

A variety of hand tossed, large pizzas, just the way you like them. Includes a mixed garden salad with choice of two dressings, garlic bread, brownies and lemon bars for dessert. Served with coffee, tea and milk.

Choose 4 Pizzas:

Cheese Pizza

Margherita Pizza

Pepperoni Pizza

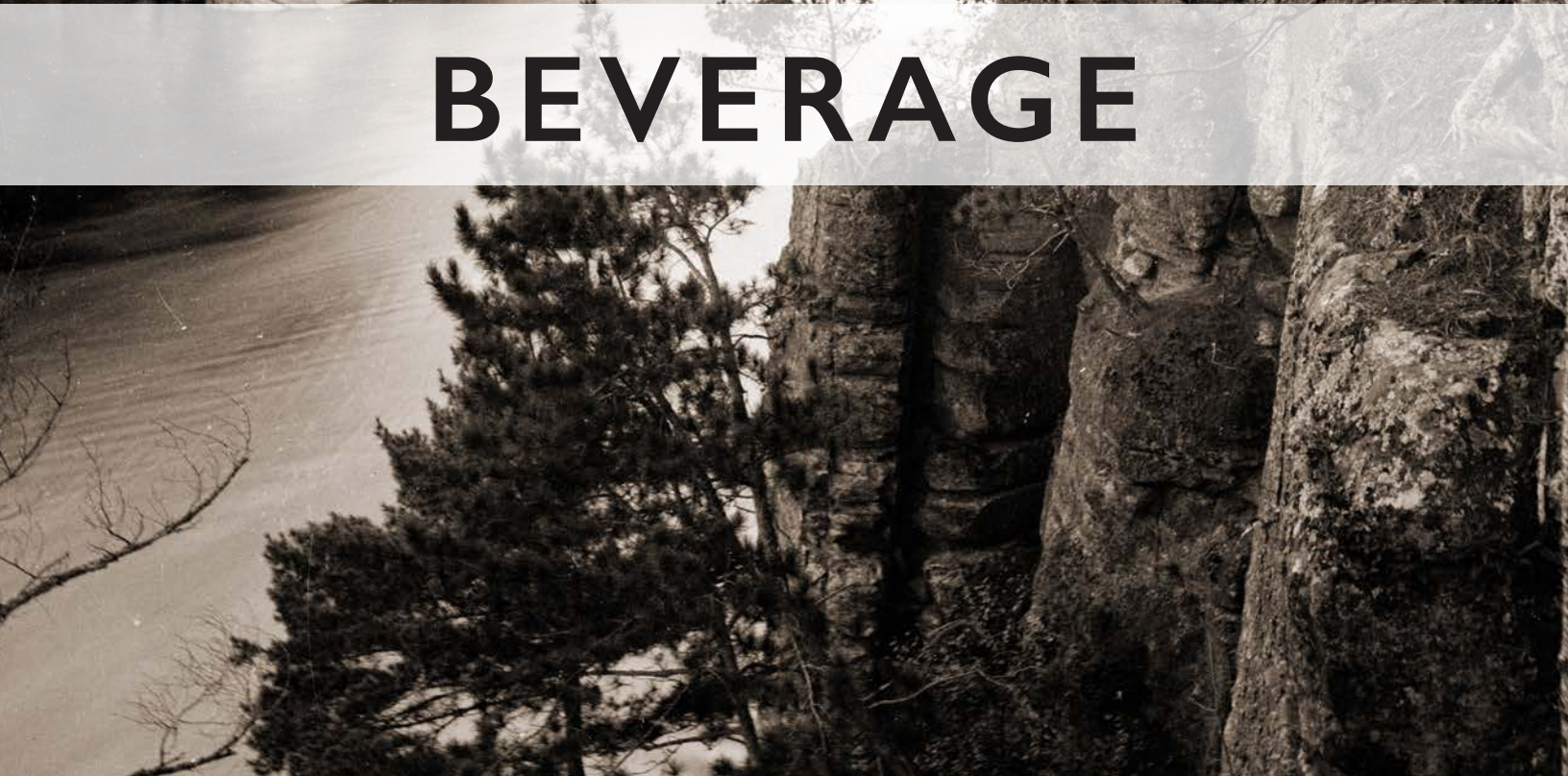
Sausage Pizza

BBQ Chicken Pizza

Any 2 Topping Pizza



BEVERAGE



BEVERAGE

HOSTED BAR – PER PERSON PRICES

ONE HOUR

Beer,Wine and Soda	\$16
Resort Brands	\$20
Premium Brands	\$25

TWO HOURS

Beer,Wine and Soda	\$22
Resort Brands	\$26
Premium Brands	\$30

(After 2 hours, each additional 30 minutes – \$8 per guest)

DRINK TICKETS

Resort Brands	\$7
Premium Brands	\$9

SIGNATURE DRINK

Prices vary by drink selection. Consult with your coordinator.

CASH BAR – Ask Catering Manager for Pricing

Bottled Water
Craft & Specialty Beer
Domestic Beer
House Wine
Juice
Non-Alcoholic Beer
Premium Brands Spirits
Resort Brands Spirits
Soft Drinks

Prices are subject to change.

HALF BARREL OF BEER

Café Style only with a bar server attendant

Domestic	\$395
Craft & Specialty	\$475 Consult with your Coordinator

SPIRITS

RESORT BRANDS

Amaretto
Bacardi
Cabo Wabo Blanco
Captain Morgan
Dry Vermouth
Jim Beam
Johnny Walker Red
Kessler
Korbel Brandy
Malibu
New Amsterdam Vodka
Peach Schnapps
Seagram's 7
Southern Comfort
Sweet Vermouth
Tanqueray
Triple Sec

PREMIUM BRANDS

Amaretto Di Saronno
Bailey's
Chivas Regal 12yr
Courvoisier
Crown Royal
Grey Goose
Hendrick's Gin
Jack Daniels
Jameson
Johnny Walker Black
Kahlua
Maker's Mark
Patron Silver



Behind Steamboat Rock; The Thinker H. H. Bennett sits on the edge of his row boat with his portable dark room tent behind him (in the boat). The view shows the Wisconsin River near Gates Ravine, in reference to boat captain Leroy Gates. Steamboat Rock is located here at Chula Vista.

WINES

LEVEL ONE

\$10 Per Glass • \$39 Per Bottle

J Roget Brut – *Sparkling*

Fetzer – *Chardonnay, Pinot Grigio, Moscato, Merlot, Cabernet Sauvignon, Pinot Noir*

LEVEL TWO

\$15 Per Glass • \$57 Per Bottle

Kendall Jackson – *Chardonnay, Cabernet Sauvignon, Merlot*

BLUSH WINE

Wollersheim, Blushing Rose \$39

WHITE WINE

Fetzer Chardonnay \$39

Fetzer Moscato \$39

Fetzer Pinot Grigio \$42

Wollersheim Prairie Fume \$43

Wollersheim White Riesling \$43

Kendall Jackson Chardonnay \$57

Pine Ridge Chenin Blanc Viognier \$62

St. Michelle Riesling \$62

Electra Moscato \$62

RED WINE

Fetzer Merlot \$42

Fetzer Cabernet Sauvignon \$42

Fetzer Pinot Noir \$41

Wollersheim Domaine du Sac \$49

Meiomi Pinot Noir \$62

Seghesio “Sonoma” Zinfandel \$62

Kendall Jackson Merlot \$57

Kendall Jackson Cabernet Sauvignon \$57

Black Station Malbec \$57

Luminary Red Blend \$57

Rodney Strong “Sonoma” \$70

SPARKLING

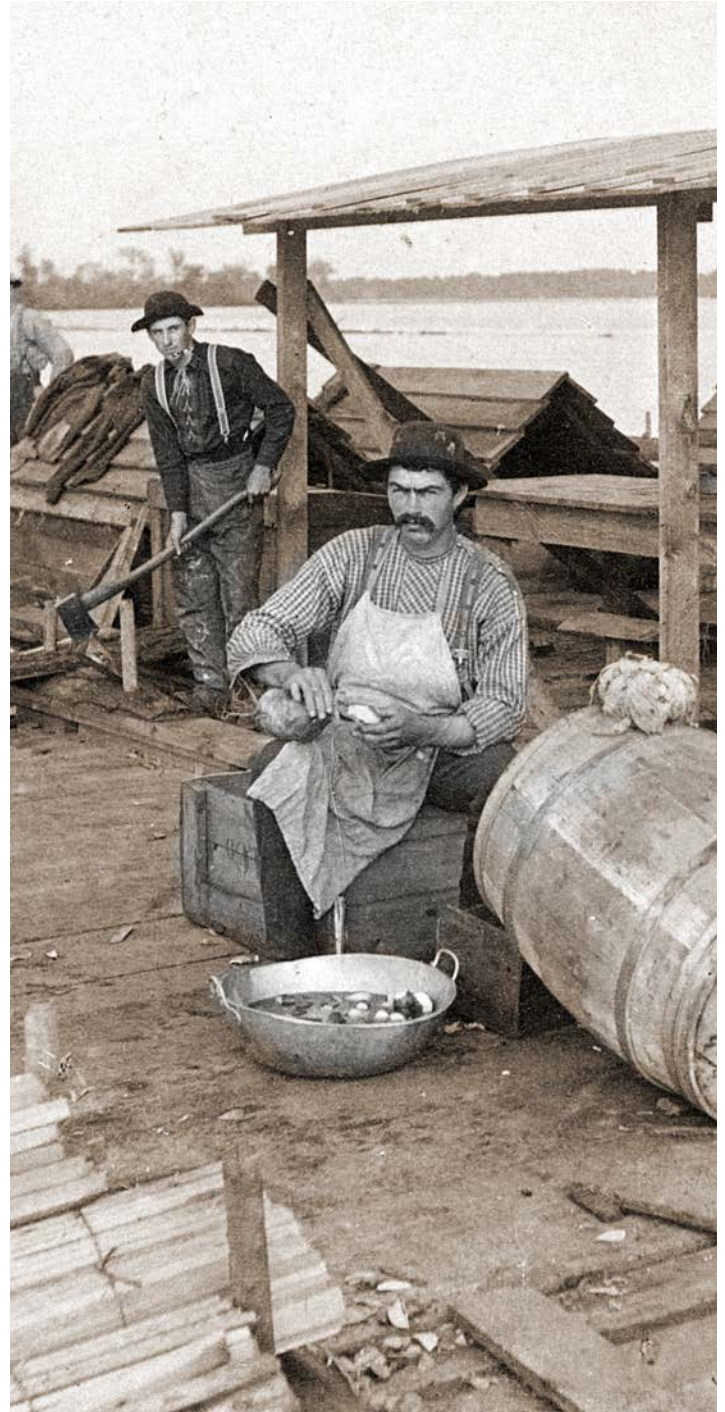
J Roget Brut \$36

J Roget Spumante \$36

Korbel Brut \$49

Martini & Rossi Asti \$59

Schramsberg Brut Rose \$119



“Cook and Cookie” Ashley Bennett (Cookie) who volunteered his services during a series of photographs, and (Cook) Mike Lane on the Arpin fleet of lumber rafts in 1886.

POLICIES AND PROCEDURES

GUARANTEES

In order for your event to be a success, the final guarantee, or exact number of people expected will need to be given to the Event Coordinator by 11:00 a.m., seven business days prior to your function. If less than the guaranteed number of guests attend the function, the final guaranteed number is still charged. For every function, Chula Vista will set and prepare food 3% above your guaranteed number for functions of 200 or less and 2% over all guarantees of 201 or more. If no guarantees are given, the number on the contract will be used as the guarantee. Final pricing on menu items are subject to change and will be guaranteed 7 days prior to the event.

MEAL COUNTS

Your group will be billed according to either the number of meals actually served, or the number of the guarantee, whichever is greater. If a final guarantee is not submitted by the deadlines outlined above, the higher of the 'agreed' or 'expected' number as it appears on either the contract or the Banquet Event Order will be used for your event.

SERVICE CHARGE

All food, beverage, audio/visual equipment and other services are subject to a taxable 24% service charge and applicable taxes.

STANDARD CENTERPIECE AND LINEN

Plated and buffet dinners include a 10" round mirror and candle on each table if requested. Please consult your Catering Manager about available linen colors and additional centerpieces.

FOOD AND DIETARY RESTRICTIONS

Chula Vista Resort does not permit outside food and beverage to be brought into any function space. All food and beverage served or consumed on the premises must be purchased, prepared and served by Chula Vista Resort. Unused banquet food and beverage cannot be taken from the function space. At the conclusion of the function such food and beverage becomes the property of Chula Vista Resort. Chula Vista Resort will be happy to make arrangements for any and all of your ethnic or religious catering needs, additional charges may apply.

MULTI ENTRÉE FEE

Split entrée choices for a group's plated meal are available at \$1 per person charge per split and guarantees for each entrée are required.

MEAL IDENTIFICATION

Color coded meal tickets are required for multiple entrée plated functions and will be provided by Chula Vista Resort. Groups wishing to use their own meal ticket must have pre-approval of the identification method by Chula Vista Resort.

FOODBORNE ILLNESS DISCLAIMER

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. This disclaimer applies to this entire document.

FOOD PRICING GUARANTEE

The resort will send out banquet event orders approximately 30 days prior to your event. You will have 7 day guaranteed for your event pricing and signed Banquet Event Orders to be returned to guarantee event pricing. Some conditions and restrictions apply due fluctuating commodity price changes. You will be notified if prices on food products change during this time and agree to these changes. If your budgets do not allow for increases, the resort will do its best to change menus and/or portion sizes to keep you in a similar budget per guest.

Due to the changes in the world food supply, prices can only be guaranteed for 30 days prior to the event date. The resort will do everything possible to keep your prices in a comfortable range as previously discussed and presented.

This information is subject to change. Prices contained herein are subject to change without notice. Final prices may be guaranteed for your function 7 days in advance, please see your Catering Manager for details.

AUDIO VISUAL EQUIPMENT AND RATES

Items on this page are plus 21% service.

Wired Hand held Microphone	\$30
Wireless Hand held Microphone	\$85
Wireless Lavalere Microphone	\$85
JBL PA Systems	\$150
Floor Podium (no microphone)	\$30
Table Top Podium (no microphone)	\$25
Floor or table stand for microphone	\$10
Flip Chart with Markers	\$25
Tripod Easel	\$15
Conference Speaker Phone (L.D. Extra)	\$75
56" LCD Flat Screen	\$150
Video Adapter (HDMI & VGA)	\$10
Switcher HDMI & VGA	\$35
In Room Screen (Laguna, Upper, Grand, Riverview)	\$35
Portable Screen 5x5	\$25
Portable Screen 8x8	\$45
Portable Screen 10x10	\$55
XGA Video/Data Projector (includes one screen)	\$300
Staging section (24 in. height) <i>Includes Backdrop</i>	\$40
Riser 4x8 section (8 in height)	\$40
Dance Floor (24x30)	\$350
AV Carts Extension cord w 3 outlets	\$25
AV Technical Labor	\$75
Pipe and Drape (8x8 or 8x10 section)	\$55
Electricity for table top displays & exhibit booths	\$55
Extension Cords	\$10
Power Strip	\$10
Flag (US and Wisconsin)	\$25
Internet Hardline Hookup Per Line	\$45
Wireless Internet Access (24 hours)	
LABOR RATES	
Set up crews – Laborers	\$50/hour
Technical Staff	\$75/hour
Management Staff	\$75/hour
Fork Lifts and Man Lifts with Operators	\$125/hour
<i>These rates do not include supplies for rigging, banners, etc.</i>	

