
Hotel
NORTHLAND

GREEN BAY

AUTOGRAPH COLLECTION®
HOTELS

Catering Menu
2021

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Price per Guest; Minimum 20 Guests
 \$5 Additional Charge for Less Than 20 Guests
 Based On 60 Minutes of Continuous Service.
 Price Does Not Include Wisconsin Sales Tax* (5.5%)
 & Service Charge* (23%).
 *Tax, Service Charge, & Additional Fees Subject to Change.



All Continental Breakfasts Include: Freshly Brewed Regular & Decaffeinated Coffee, Selection of Hot Teas & Juices

Continental Breakfast

Continental Breakfast | 12

Seasonal Sliced Fruit • Freshly Baked Breakfast Pastries • Fruit Preserves & Butter • Yogurt

The Executive Continental Breakfast | 15

Seasonal Sliced Fruit & Berries • Freshly Baked Breakfast Pastries
 Steel Cut Oatmeal • Fruit Preserves & Butter

The Northland | 17

Seasonal Sliced Fruit & Berries • Freshly Baked Breakfast Pastries
 Chocolate, Almond, & Plain Croissants & Scones • Fruit Preserves & Butter
Choice of one:
 Hot Ham, Egg & Cheese Croissants • Breakfast Burritos with Pork Green Chile

Continental Breakfast Items

Per Person

Ham, Egg, & Cheese Croissants.	4	Steel-Cut Oatmeal	6
Sausage, Cheese, & Scrambled Egg Sandwich	5	Assorted Breakfast Cereals	5
Egg & Cheese English Muffin Sandwich	4	House Smoked Salmon with Cream Cheese	13
Sliced Fruit & Berries	8	Yogurt Parfait	8
Fruit Smoothie	8		

Per Dozen

Assorted Bagels & Cream Cheese.	28	Classic Donuts.	28
Danish Pastry & Croissant Selections	40	Assorted Fruit & Nut Breads	40

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All Breakfast Buffets Include: Freshly Brewed Regular & Decaffeinated Coffee, Selection of Hot Teas & Juices

Breakfast Buffet

The Healthy Start | 17

Sliced Seasonal Fresh Fruit & Berries
Low-Fat Yogurt & Granola
Hot Breakfast Oats
Egg Whites Scrambled with Assorted Chopped Vegetables
High Fiber Apple Bran Muffins
Sweet Butter, Honey & Fruit Preserves

The Crescent | 21

Sliced Seasonal Fresh Fruit & Berries with Assorted Fruit Yogurts
Assorted Cold Cereals & Granola with Regular & Low-Fat Milk
Scrambled Eggs, Breakfast Potatoes
Choice of Two Meats:
Grilled Sausage Patty • Apple Smoked Chicken Sausage • Applewood Smoked Bacon • Grilled Ham
Cinnamon Brioche French Toast
Freshly Baked Croissants, Muffins & Danishes
Sweet Butter, Honey, Marmalade & Fruit Preserves

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Meeting Breaks

The Coffee Café | 10

Freshly Brewed Coffee, Decaffeinated Coffee & a Selection of Teas, Assortment of Non-Alcoholic Syrups to Include French Vanilla, Almond & Raspberry, Biscotti & French Macaroons, Assorted Scones

Childhood Favorites | 10

Assorted Rice Krispy Treats, M&M's, Snickers, Reese's Peanut Butter Cups, Kit Kat Bars, Individual Bags of Flavored Potato & Corn Chips, Freshly Popped Popcorn

The Health Nut | 14

Fresh Fruit Smoothies, Sliced Turkey Breast With Cranberry Compote, Grain Mustard & Whole Wheat Bread, Assorted Energy & Granola Bars, Whole Grain Bran-Apple Muffins & Whole Fresh Fruit

Take Me Out to the Ballgame | 12

Sausage & Bratwurst with All the Trimmings, Popcorn, Cracker Jack & Soft Pretzels

The After School Snack | 8

Chocolate Milk, Whole Milk & Low-Fat Milk, Assortment of Fresh Cookies to Include: Chocolate Chip, Oatmeal

Donut Bar | 6

Warm Vanilla Sugar, Powdered & Cinnamon Doughnut Holes

Mediterranean | 10

Sun Dried Tomato Hummus, Garlic Hummus, Pita Chips, Pretzels, Market Vegetables

Not so Sticky Fingers | 14

Old World Treats With a Modern Twist: Chocolate Covered Strawberry Sticks, Dipped Marshmallow with Graham Cracker Pops, Rice Krispy Treat Sticks, Seasonal Fruit Skewer Kebabs, Chocolate & Caramel Sauces

Freshly Brewed Regular Coffee, Decaffeinated Coffee & Selection of Hot Teas

Full Day | 7
Half Day | 4

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All Plated Lunch Entrées Include:
Choice of First Course, Artisanal Bread & Sweet Butter,
Chef's Selection Dessert & Freshly Brewed Regular Coffee,
Decaffeinated Coffee & Selection of Hot Teas.

Lunch Plated

First Course Options

Please Select One

Romaine Salad

Roasted Grape Tomato, Sunflower Seeds, Parmesan
Crisp, Black Pepper Crouton, Lemon Vinaigrette

Mixed Baby Greens Salad

Gorgonzola, Lardons, Toasted Almonds,
Dried Cherries, Buttermilk Herb Dressing

Chef's Selection Soup

Entrée Options

Chicken

Grilled Chicken Breast & Shrimp 25
Roasted Tomato Relish, Baked Orzo Pilaf and Fresh Seasonal
Vegetables

Beef

Flat Iron Steak 22
Salsa Verde, Sun Dried Potato Polenta, Grilled Asparagus

Smoked Beef Brisket 19
Marinated, Sliced with Our Own Chef's Special BBQ Sauce,
Roasted New Potatoes, Black Pepper Slaw

Bratwurst, Seafood & Pork

Signature Bratwurst 22
Braised Cabbage, Spätzle, Whole Grain Mustard Sauce

Fresh Walleye 22
Dijon and Almond, Swiss Chard & Fennel

Pork Tenderloin 26
Granny Smith Apples and Door County Cherry
Chutney, Roasted Root Vegetables

Salad

Romaine Salad 15
Fresh Romaine Hearts, Grilled Chicken, Parmesan Crisp,
Roasted Grape Tomato, Pepper Crouton, Toasted Sunflower
Seeds, Lemon Vinaigrette

Harvest Greens Salad 19
Butter Lettuce, Grilled Chicken, Crisp Apple, Candied
Walnuts, Dried Cranberry, Goat Cheese, Cider Vinaigrette

Southwest Salad 17
Mixed Greens, Grilled Chicken, Roasted Corn & Blacked
Beans, Shredded Cheese, Fresh Jicama, Toasted Tortilla,
Cilantro Vinaigrette

Udon Noodle Salad 14
Grilled Chicken, Carrot, Green Onion, Red Pepper,
Napa Cabbage, Peanut Dressing, Crispy Wontons

Vegetarian

Roasted Garden Vegetable Napoleon 24
Grilled Squash, Roasted Peppers, Portobello
Mushrooms, Asparagus, Grilled Onion, Fresh
Mozzarella, Pesto, Marinara

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All Buffet Lunches Include:
Chef's Selection Dessert & Freshly Brewed
Regular Coffee, Decaffeinated Coffee &
Selection of Hot Teas.

Lunch Buffet

The Deli Buffet | 24

Chef's Selection Hot Soup of the Day
German Potato Salad, Sweet & Sour Cole Slaw
Marinated Haricots Verts Salad, Bacon Vinaigrette
California Mixed Greens, Assorted Vinaigrettes & Herbed Croutons
Olives, Deli Pickles, Sliced Onions, Tomatoes, & Assorted Condiments

Display of Carved Deli Meats & Cheeses to Include:

Peppered Roast Beef • Honey Smoked Ham • Roast Turkey • Corned Beef • Genoa Salami American
Swiss • Pepper Jack • Cheddar • Provolone

Southwest | 28

Traditional Pozole, Cilantro Cabbage Slaw, Corn Tomato Avocado Salad
Grilled Tequila Lime Chicken, Spicy Beef Rojas, Poblano & Cheese Enchilada, Soft Flour Tortillas
Black Beans & Yellow Rice, Pico de Gallo, House Tortilla Chips, Cilantro Crema

Wrap It Up | 26

Chef's Selection Hot Soup of the Day
Seasonal Garden Salad, Assorted Dressings
Grilled Vegetables & Pasta, Tomato Basil Vinaigrette

Choice of Three Wrap Entrées:

Roast Turkey & Cranberry Club • Grilled Chicken Bacon Ranch • Tuna Salad, Bean Sprouts & Cucumber
Rare Roast Beef, Boursin Cheese, Sun-Dried Tomato, Red Onion • Marinated Shrimp Caesar Salad
Grilled Garden Vegetable • Asian Chicken Salad

The Picnic | 28

Sweet & Sour Cole Slaw, German Potato Salad,
Mixed Greens Salad & Assorted Dressings
Assorted Sliced Cheeses, Tomato, Red Onion, Rolls & Toppings
BBQ Brisket, Buttermilk Fried Chicken
Brats and Beer Braised Onions
Barbecue Honey Baked Beans

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Boxed Lunch



The American | 17



Sliced Turkey, Swiss Cheese, Iceberg Lettuce & Tomato on a Baked Croissant
Chef's Choice of Whole Fresh Fruit
Individual Bag of Chips
Large Chocolate Chip Cookie



The Italian | 16



Sliced Italian Meats and Cheeses, Crisp Lettuce, Tomatoes & Italian Dressing
on a Hoagie Roll
Chef's Choice of Whole Fresh Fruit
Individual Bag of Chips
Large Chocolate Chip Cookie



The Deli Counter | 18



Choice of Sandwich

Black Forest Ham with Wisconsin Swiss Cheese on a Freshly Baked Croissant
Sliced Roasted Turkey with Bacon on 7 Grain Bread
Rare Roast Beef with Sun-Dried Tomatoes, Sliced Red Onion & Boursin Cheese on White Bread
Grilled Veggie Wrap, Roast Pepper Hummus, Feta Cheese
Chef's Choice of Whole Fresh Fruit
Individual bag of Chips
Large Chocolate Chip Cookie

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 Choice of First Course, Artisanal Bread & Sweet Butter,
 Chef's Selection Dessert & Freshly Brewed Regular Coffee,
 Decaffeinated Coffee & Selection of Hot Teas.

Dinner Plated

Optional Plated Appetizer

Seared Jumbo Scallops | 16
 Traditional Chilled Shrimp Cocktail | 14
 Jumbo Lump Crab Cakes | 17
 Pepper Seared Carpaccio of Beef | 17
 Sweet Potato Ravioli | 13

First Course Options

Please Select One

Thai Peanut Salad
 Romaine Salad
 Harvest Greens Salad
 Chef's Choice Soup

Entrée Options

Chicken

Mediterranean Chicken 34
 Tomato, Olive, Lemon, White Wine

Beef

Filet Mignon 47
 Topped with Gorgonzola

Roast Tenderloin of Beef 44
 With Roasted Shallots

Braised Beef Short Rib 37
 Horseradish Emulsion

Seafood

Pan Roasted Black Bass 38
 Carrot Parsnip Puree

Horseradish Potato Crusted
 Salmon 38
 Beet Ketchup

Teriyaki Salmon 38
 Wasabi Mash, Chili Garlic Green Beans

Pork

Maple Brined Pork Double
 Chop 34
 Cranberry Apple Chutney

Pork Tenderloin 32
 Granny Smith Apples and Door County
 Cherry Chutney, Roasted Root Vegetables

Vegetarian

Roasted Garden Vegetable
 Napoleon 26
 Grilled Squash, Roasted Peppers,
 Portobello Mushrooms, Asparagus, Grilled
 Onion, Fresh Mozzarella, Pesto, Marinara

Fall/Winter Wild Mushroom
 Risotto 26
 Chestnuts, Sage, Shaved Truffles

Spring/Summer Sweet Pea
 Risotto 26
 Baby Spinach, Lemon Arugula Pesto,
 Toasted Pine Nut

Fourth Course

Please Select One

Tiramisu

Pistachio Lady Finger Sponge, Bitter Sweet Ganache

Apricot Crème Brûlée Tart

Pistachio Crème, Vanilla Bean Crunch

Bittersweet Chocolate Walnut Cake

Maple Walnuts, Chocolate Foam, Cocoa Nibs

Mocha Mousse Bombs

Chocolate Pound Cake, Cocoa Nibs, Espresso Anglaise

Strawberry Cheesecake Profiteroles

Strawberry Crunch, Coulis, Strawberry Cheesecake Gelato

Passion Fruit Curd Trifle

Toasted Coconut Cake, Cashew Crunch

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All Dinner Buffets Include:
Artisanal Bread & Sweet Butter,
Freshly Brewed Regular Coffee, Decaffeinated Coffee, & Selection
of Hot Tea

Dinner Buffet

The BBQ | 32

Local Ale & Cheddar Soup, German Potato Salad, Grilled Vegetable & Farro Salad
Beer Braised Wisconsin Bratwurst, BBQ Chicken, Smoked Biscuit
Corn Bread, Cowboy Beans, Confetti Rice
Individual Apple Pie, Chocolate Chip Cookies, Chocolate Whoopie Pie

The Bayside | 37

Chef's Selection Hot Soup of the Day
Classic Caesar Salad with Polenta, Croutons & House-Made Caesar Dressing
Roasted Vegetable Salad with Goat Cheese
Flank Steak with Caramelized Onion & Grumbled Gorgonzola
Pan Seared Atlantic Salmon with Herb Beurre Blanc
Grilled Asparagus with Citrus & Garlic Olive Oil, Rice Pilaf, Herb Roasted Potato
Individual Carrot Cake, Flourless Chocolate Cake, Assorted Cookies

Pacific Rim | 34

Soba Noodle Peanut Salad, Thai Chicken Soup, Shrimp & Vegetable Summer Rolls
Orange Chicken, Beef & Broccoli, Stir Fry Vegetables with Soy Glaze
Pork Belly Lo Mein, Jasmine Rice, Grilled Bok Choy
Almond Tuile, Honey Lavender Strawberries, Passion Fruit Mousse

The Sicilian | 32

Caprese Salad with Fresh Mozzarella & Pesto
Romaine Salad with Lemon Vinaigrette, Pasta Faggioli Soup
Grilled Chicken Stuffed with Provolone & Prosciutto Topped with Tomato Confit
Roasted Cod with Tomato Olive & Capers, Classic Ratatouille
Lemon & Herb Risotto, Spinach Linguine with Roasted Mushroom & Vodka Sauce
Eggplant Ricotta Napoleon
Classic Tiramisu, Chocolate Chip Cannoli, Mascarpone Cookies

Prices reflect quantities of 20 pieces.
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Hors D'oeuvres

Cold Selections

Smoked Salmon Napoleon 100
Lemon Caper Cream Cheese
Dilled Shrimp Salad 80
Crepes
Smoked Salmon Lollipops 80
Capers & Cream Cheese
Roast Beef & Brie 80
on Brioche Toast, Tomato and Horseradish
Beef Carpaccio 100
Balsamic Onion Jam Crostini
Roasted Vegetable Maytag Cheese Crostini .60
Balsamic Onion Jam Crostini

Tomato & Mozzarella 80
Basil and Extra Virgin Olive Oil, Rosemary Bruschetta
Goat Cheese Lollipops 80
Hazelnuts & Pistachios
Cilantro Citrus Lump Crab 80
on Cucumber Slice
Silver Dollar Sandwiches 60
Smoked Ham & Honey Mustard
Jumbo Chilled Shrimp 80
Thai Crab Salad 100
on Crispy Wonton
Black Sesame Tuna Wasabi Cracker 100

Hot Selections

Boursin & Spinach Stuffed Mushroom Caps ..60
Ginger Beef Saté 80
Soy Chili Glaze
Pork Pot Stickers 60
Ginger-Soy Dipping Sauce
Vegetable Spring Rolls 80
Sweet Chili Sauce
Coconut Shrimp 80
Mini Sliders 80
Choice of: Hamburger, Cheeseburger, Buffalo
Chicken, or Pulled Pork

Bratwurst Wrapped in Butter Dough 60
with Whole Grain Mustard
Southwest Chicken Spring Roll 80
Mini Reuben 80
Mini Beef Empanadas 100
Lemon, Caper Aioli
Mini Beef Empanadas 80
Chimmi Churri Sauce
Bacon Wrapped Scallops 80
Ham & Jalapeño Stuffed Mushrooms 60
BBQ Meatballs 60

Flatbread Pizzas 14 each

Choice of:

Pepperoni • Sausage • Cheese • Veggie • BBQ Chicken

Serving Numbers Below are Estimates Based
on Average Consumption
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Stations & Displays

Imported & Domestic Cheese Platter

Garnished With Fresh Berries, Grapes, Stone Ground Mustard, Crisp Crackers,
Artisan Breads

Small (Serves 25) | 100 • Medium (Serves 50) | 200 • Large (Serves 100) | 300

Grilled & Chilled Garden Vegetable Platter

Roasted Seasonal Vegetables, Hummus, Baba Ganoush, Ranch & Fine Herb Dips
with Pita Crisps

Small (Serves 25) | 100 • Medium (Serves 50) | 200 • Large (Serves 100) | 300

Grilled Shrimp Platter

Chilled Shrimp Marinated with Extra Virgin Olive & Lemon Oils, Garlic, Fennel,
Basil, Oregano, Tomatoes, Olives

Small (Serves 25) | 225 • Medium (Serves 50) | 350 • Large (Serves 100) | 650

Harvest Seasonal Sliced Fruits & Berries

Lemon-Yogurt Dip

Small (Serves 25) | 125 • Medium (Serves 50) | 225 • Large (Serves 100) | 325

Antipasti Platter

Assorted Italian Cheeses, Cured Meats with Roasted Peppers, Olives, Pepperoncini, Stuffed Cherry Peppers,
Fresh Anchovies, Grilled and Marinated Vegetables

Small (Serves 25) | 135 • Medium (Serves 50) | 250 • Large (Serves 100) | 475

Cheese & Charcuterie Platter

Fresh Local Wisconsin Cheeses and Fresh Local Meats, Bacon Jam

Small (Serves 25) | 150 • Medium (Serves 50) | 250 • Large (Serves 100) | 350

Peppered Seared Ahi Tuna Platter

Ocean Garden Salad, Wasabi, Sesame Glaze, Tamarind

Small (Serves 25) | 250 • Medium (Serves 50) | 495 • Large (Serves 100) | 600

Reception & Carving Stations Priced per Guest;
Minimum 20 Guests
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Reception Stations

Uniformed Chef Attendant Fee of \$75 (1 Hour Maximum)

Braised Short Rib 18

Wild Mushroom Risotto, Caramelized Onion, Tomato
Confit, Asparagus Tips, Spinach, Gorgonzola

Mac & Cheese 14

Choose 1 Meat: Smoked Pork or Chicken, Roasted Mushroom, Dry
Rub Lardon, Broccolini, Truffle, Spinach, Sundried Tomato

Teriyaki Glazed Salmon 16

Basmati Rice, Egg, Scallion, Green Bean, Garlic, Ginger,
Sesame, Napa Cabbage

Pappardelle 13

Bolognese or Alfredo, Grilled Chicken, Blistered
Tomato, Spinach, Roasted Garlic, Sweet Pea, Bacon

Carving Stations

Uniformed Chef Attendant Fee of \$75 (1 Hour Maximum)

Herb Crusted Beef Tenderloin 22

Spicy Pineapple and Pepper Glazed Ham 12

Herb Roasted Turkey Breast 14

Prime Rib Au Pivore 16

Snack Stations

Feeds Approximately 15-20 Guests

Honey Roasted Peanuts, Almonds and Cashews 35

Display of Southwestern Blue and White Corn Tortilla Chips with Salsa and Guacamole 30

Pretzels, Potato Chips or Cheddar Goldfish Crackers 30

Display of Sesame and Onion Bread Flats Lavash Crackers with Mediterranean Olive Dips 30

Display of Kettle Potato Chips 25

Jumbo Soft Pretzels w/ Cheddar & Mustard Dips (per dozen) 40

Fresh Fruit Skewers (per dozen) 48

Desserts

Available by the Dozen

Assortment of Rice Krispy Treats 25

Fresh Baked Cookies 28

Assortment of Blondies & Fudge Brownies 25

Assorted Mini Desserts 28-32

May Include Some of the Following: Cheesecake Bites, Seasonal Tart, Mousse Cups, Tiramisu, Cupcakes

Marble Chocolate Covered Strawberries 45

Per Person

Ice Cream Parlor (Plus Uniformed Chef Attendant Fee of \$75 for One Hour) 16

Vanilla, Chocolate, & Strawberry Ice Creams Served with the Following Toppings: Chocolate, Strawberry, & Caramel Sauces, Fresh Whipped Cream, Chopped Nuts, Assorted M&M's, Maraschino Cherries, Crushed Kit Kat Bars, English Toffee, Crushed Oreo Cookies

Price Does Not Include Wisconsin Sales Tax* (5.5%)
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 Bartender Fee* of \$100 per Bartender
 One Bartender per 100 Guests
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Hotel Northland Includes a Full Bar Set-Up
 Bartenders Use a 1.5-Ounce Jigger for All Drinks
 Bartender Charges are the Responsibility
 of the Sponsoring Organization

Beverages

Refreshments

Assorted Juices..... 5 each
 Orange, Grapefruit, Cranberry, Pineapple
Assorted Soft Drinks..... 4 each
 Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale,
 Club Soda, Tonic Water
Bottled Water 4 each

Panna Mineral Water (16.9oz) 5 each
Chilled Panna & San Pellegrino Water 12 (1 L)
Chilled Chocolate & White Milk 3 each
Assortment of Premium Teas..... 54 per Gallon
Traditional & Flavored Iced Teas.... 54 per Gallon
Orange & Grapefruit Juices..... 18 per Quart

Freshly Brewed Regular & Decaffeinated Coffee..... 54 per Gallon

Additional Options

Price per Gallon

Non-Alcoholic Punch Bowl..... 19
Alcoholic Punch Bowls..... 45

Additional Specialty Bars
 Please Check with your Catering Manager

Cash Bar

Silver Brand Price per Drink

Cocktails..... 6
 Domestic Beer 5
 Non-Domestic Beer 6
 Craft Beer..... MP
 Assorted Pepsi Products..... 4
 Roget Sparkling Wine 7
 Salmon Creek Wine 6

Gold Brand Price per Drink

Cocktails..... 7
 Domestic Beer 5
 Non-Domestic Beer..... 6
 Craft Beer MP
 Assorted Pepsi Products..... 4
 Pascual Toso Sparkling Wine 8
 Trinity Oaks Wine..... 8

Platinum Brand Price per Drink

Cocktails 8
 Domestic Beer..... 5
 Non-Domestic Beer 6
 Craft Beer MP
 Assorted Pepsi Products 4
 Avissi Sparkling Wine 9
 Kendall Jackson Venters Wine 9

Open Bar

Price per Person

Silver Brand

One Hour 13
 Additional Hour(s) 9

Gold Brand

One Hour 14
 Additional Hour(s) 10

Platinum Brand

One Hour 15
 Additional Hour(s) 11

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Please Choose One Bar Brand to Stock the Bar



Silver Brand Liquor



Gordon's Vodka • Gordon's Gin • Fleischmann's Rum • Seagram's 7 Whiskey • Four Roses Bourbon
Pepe Lopez Tequila • E & J Brandy • Dry & Sweet Vermouth



Gold Brand Liquor



Smirnoff Vodka • New Amsterdam Gin • Don Q Cristal Rum • Captain Morgan Spiced Rum
Evan Williams Bourbon • Sauza Blue Tequila • Canadian Club Whiskey • Cutty Sark Scotch
Martini & Rossi Dry, Sweet Vermouth



Platinum Brand Liquor



Tito's Vodka • Beefeater Gin • Bacardi Superior Light Rum • Captain Morgan Spiced Rum or
Malibu Coconut Rum • El Jimador Blanco • Jack Daniels No.7 Bourbon • Johnnie Walker Red Label Scotch Crown Royal
Martini & Rossi Dry, Sweet Vermouth



Beer Options



Domestic Beer Bottle Choices:

Miller Light • Bud Light • Coors Light • O'Douls Amber (N/A)

Non-Domestic Beer Bottle Choices:

Corona • Spotted Cow • Heineken • Stella • Michelob Ultra • Erdingers (N/A) • White Claw

Specialty & Craft Beers Available Upon Request, Pricing Varies

Half-Barrel Keg

Domestic | 275

Non-Domestic | 375+ (Pricing Varies)

Please Choose 2-3 Beer Options



Wines by Brand



Price per Bottle

Silver Brand Wine

Salmon Creek25
Chardonnay, Cabernet Sauvignon
Pinot Noir on Request

Gold Brand Wine

Trinity Oaks30
Chardonnay, Cabernet Sauvignon
Pinot Noir on Request

Platinum Brand Wine

Kendall Jackson Vintners
Reserve.....36
Chardonnay, Cabernet Sauvignon
Pinot Noir on Request