
Hotel
NORTHLAND

GREEN BAY

AUTOGRAPH COLLECTION®
HOTELS

Wedding Menu 2021

304 N Adams St
Green Bay, WI 54301
920-393-7499

Discover the Experience

When it comes to tying the knot, Marriott® Certified Wedding Planners are an important part of your special day. Our expert wedding event planner provides assistance in pre-planning your food and beverage order along with a custom diagram. The Event Manager will serve as your main contact at the hotel. Should you need a personal wedding planner/coordinator, your Event Manager can provide you with a list of preferred wedding professionals.

Details

In booking your wedding with us, you will receive the following:

◆ Dinner Tables • Chairs • White Table Linens & Napkins • Votive Candles
China • flatware • Glassware • Champagne or Sparkling Cider Toast for all guests
◆ Tables for Gifts, Cake & Guestbook • Dance Floor

Contents

Reception

Hors D'oeuvres	3
Display Stations	4
Reception Stations & Carving Displays	5
Desserts & Wedding Cakes	6
Late Night Snacks	9
Next Day Encore	10

Dinner

Dinner Plated	7
Dinner Buffet	8

Beverages

Refreshments, Cash Bar, Open Bar	11
Liquors, Beers, Wine	12

Policies

General Policies, Outside Vendors, Tastings	13
Banquet Services, Guarantee, Accommodations	14

*Hamburgers & steak cooked rare or medium rare are considered undercooked & will only be served upon customer request.

*Eggs served poached or over easy are considered undercooked & will only be served upon customer request.

*Whether dining out or preparing food at home, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Prices Reflect Quantities of 20 Pieces.
Price Does Not Include Wisconsin Sales Tax* (5.5%)
& Service Charge* (23%).

*Tax, Service Charge, & Additional Fees Subject to Change.

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
Blue Crab Claw Cakes	100
Lemon, Caper Aioli	
Mini Beef Empanadas	80
Chimmi Churri Sauce	
Bacon Wrapped Scallops	80
Ham & Jalapeño Stuffed Mushrooms	60
BBQ Meatballs	60

Serving Numbers Below are Estimates Based on
Average Consumption
Price Does Not Include Wisconsin Sales Tax* (5.5%)
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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

\$5 Additional Charge for Less Than 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 Piovre 16

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\$5 Additional Charge for Less Than 20 Guests
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Desserts

Dessert Stations

Chocolate Fondue 10

Warm Chocolate, Seasonal Fruit, Marshmallows,
Rice Krispy Treats, Pretzel Rods & Pound Cake

Ice Cream Sundae Bar..... 10

Vanilla Ice Cream with Assorted Sundae Toppings
Plus Uniformed Chef Attendant Fee of \$75

Donut Bar 8

Warm Vanilla Sugar, Powdered & Cinnamon Donut Holes

S'mores..... 12

Miniature Fire Stations for Roasting Marshmallows

Please Choose Two:

Peanut Butter

Graham Cracker, Peanut Butter Cup & Marshmallow

Salted Caramel

Graham Cracker, Milk Chocolate, Caramel Square,
Sea Salt & Marshmallow

Caramel Cakes

Graham Cracker, Milk Chocolate, Caramel Square,
Toasted Coconut & Marshmallow

The Classic

Graham Cracker, Milk Chocolate & Marshmallow

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%).
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All Plated Entrées Include:
Choice of First Course, Artisanal Bread & Sweet Butter,
Chef's Selection Vegetables & Starch, & 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

Tarragon Dijon Roasted Chicken 34
Pan Seared Parisian Almond Gnocchi, Shaved
Brussel Sprouts

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

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%)
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All Dinner Buffets Include:
Artisanal Bread & Sweet Butter,
Freshly Brewed Regular Coffee, Decaffeinated Coffee
& Selection of Hot Teas.

Dinner Buffet

The BBQ | 32

Local Ale & Cheddar Soup, German Potato Salad, Grilled Vegetable & Farro Salad
Beer Braised Wisconsin Bratwurst, BBQ Chicken, Smoked Brisket
Corn Bread, Cowboy Beans, Confetti Rice

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

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

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

Optional

Price per Person

Roasted Tenderloin of Beef 10
with Roasted Shallots
Braised Beef Short Rib..... 10
Horseradish Emulsion

Maple Brined Pork Double Chop..... 10
Cranberry Apple Chutney
Mediterranean Chicken..... 10
Tomato, Olive, Lemon, White Wine, Cashews

Roasted Tenderloin of Beef.....10
Carrot Parsnip Puree

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& Service Charge* (23%).
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Late Night Snacks

Macaroni & Cheese | 75

Price per Pan (Serves Approximately 25 People)
Rigatoni Noodles

Mini Sliders | 80

Price per 20 Pieces
Choice of: Hamburger, Cheeseburger, Buffalo, or Pulled Pork

Flatbread Pizzas | 14

Price per Flatbread
Choice of: Pepperoni, Sausage, Cheese, Veggie, or BBQ Chicken

Chicken Fingers | 4

Price per Person
Served with Honey Mustard, Ranch & House-Made BBQ Sauces

Take Me Out to the Ballgame | 12

Price per Person
Sausage & Bratwurst with all the Trimmings, Popcorn, Cracker Jack & Soft Pretzels

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

Next Day Encore

Continental Breakfast | 12

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

The Executive Continental Breakfast | 15

Seasonal Sliced Fruits & 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

Price Does Not Include Wisconsin Sales Tax* (5.5%)
& Service Charge* (23%).
Bartender Fee* of \$100 per Bartender
One Bartender per 100 Guests
*Tax, Service Charge, & Additional Fees Subject to Change.

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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
Avisi 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



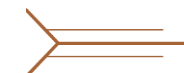
Platinum Brand Liquor



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

Policies

Food and Beverage Minimum: Hotel Northland requires a minimum food & beverage guaranteed amount that will be discussed with your Sales Manager. This amount varies and is based upon the date, time, and location of your function. If your final estimate of charges falls below the food and beverage minimum, you will be required to purchase additional food and/or beverages, or pay the difference reflected in an additional rental fee in order to reach the established minimum. The food and beverage minimum does not include taxes, service charges, ceremony fee or other additional charges.

Deposit: A non-refundable deposit is due with your signed contract and is equal to 25% of the food and beverage minimum for your event. A deposit schedule will be created for you by your sales manager and will be noted in your contract. All additional charges accrued during your event will be posted to the credit card on file the night of your event. Please see contract for further details.

Hotel Northland does not permit outside food and beverage on our premises. All charges are subject to a taxable service charge and a Wisconsin sales tax. No food or beverage shall be brought into the hotel by patrons or attendees. The sale and service of alcoholic beverages are regulated by the State of Wisconsin and City of Green Bay codes. As licensee the hotel is responsible for administration of these regulations. All guests will be required, by hotel and the state of Wisconsin, to provide proper identification and proof of age when consuming alcoholic beverages.

Outside Vendors

Hotel Northland allows outside vendors for décor and coordination. Outside vendors must be approved by Hotel prior to event. Outside vendors must provide Hotel Northland with an up to date copy of their liability insurance. If you should need suggestions on outside vendors your Sales or Event Manager would be happy to provide you with our preferred vendors in the area. All outside vendors are responsible for the delivery, setup and removal of all items rented by the client (i.e. chairs, chargers, floral, décor, centerpieces, rose petals, etc.) on the day of the event.

Fog machines, glitter and confetti are not allowed. All decorations need to be approved by your Event or Banquet Manager. We ask that nothing is affixed to the walls, light fixtures, floor, etc. without approval from the hotel.

Tastings

Hotel Northland provides a complimentary tasting for up to 4 guests. Additional guests may attend for an extra per person fee. You must have a signed agreement prior to scheduling a tasting. You must confirm your tasting date with your Event Manager 21 days in advance. Private Wedding tastings are held Tuesdays - Fridays between 2PM and 4PM, based on business in the hotel and Executive Chef's schedule. Scheduled tasting dates must be confirmed by the Event Manager. Tastings are not offered for food stations or buffet items.

Banquet Services

All packages include hotel standard linens, skirting, risers, tables, hotel banquet chairs, glassware, flatware & china and all required food service equipment. A cleaning fee of \$500 will apply to any event that leaves behind debris, décor, or other refuse including items left by any vendors. Vendors and host are responsible for picking up any event items one hour after event concludes. A \$250 per day storage fee will apply for any items left behind.

All Prices are subject to a taxable Service Charge and applicable State Sales Tax. Consuming raw or undercooked eggs or meats may increase your risk of food-borne illness.

Once your Sales Manager has received your contract and deposit, your event will be assigned to an experienced event manager at Hotel Northland within 30 days of receiving your signed contract. The Event Manager will assist you with finalizing all aspects of your wedding. The Event Manager will serve as your main contact at the hotel. Should you need a personal wedding planner/coordinator, your Event Manager can provide you with a list of preferred wedding professionals.

Guarantee

The final guaranteed guest count for each event is required three business days prior to your scheduled event. The final count is the minimum number of guests that will attend. Guest counts can only increase up to 24 hours before your event. If a final guarantee is not submitted, the original expected number on your signed contract to be the guarantee. Your event manager will also provide you with a room diagram of your ballroom. Detailed seating arrangements must also be submitted to your Event Manager three business days prior to your scheduled event.

Overnight Guest Room Accommodations

A member of our group sales team can assist you with setting up a room block of 10 guest rooms or more. A wedding group rate will be established based on the number of rooms and time of year.

Acceptance by signing below, you agree that you have read, understand and accept Hotel Northland's Wedding Policies listed above.

Signature: _____ Date: _____

Printed Name: _____ Date: _____