



Banquet Menu

S6330 Bluff Road, Merrimac, WI 53561
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www.devilsheadresort.com

General Information

To our Customers

Thank you for considering Devil's Head Resort for your special group function. Our professional staff looks forward to planning and executing your event. These menus are designed as guidelines to assist in your planning and we are happy to customize a menu to satisfy any needs you may have.

Guarantee

In arranging for private functions, guarantees are required for all private food and beverage functions. We require a confirmation of guaranteed attendance at least seven (7) business days in advance for all functions. Once the guaranteed number is received, you may add to the number until 72 hours prior to the function; however, the count may not be lowered.

Your bill will be based on the guaranteed number. Should the actual number of guest served be greater than the guarantee, then charges will be based on the actual number. In the event we do not receive a guarantee, we will consider the estimated number of guests on the catering contract as the guarantee.

Substitutions

We reserve the right to make reasonable substitutions based on availability of product, non-performance of purveyors or to accommodate substantial increases in guest counts.

Multiple Entrée Selection

One entrée selection per meal function is standard. If more than one entrée is desired an additional fee will be charged for each entrée.

Service Charge and Tax

All food and beverage prices are subject to a 17% taxable service charge and state sales tax. Functions which are tax exempt must submit a copy of their exemption prior to the event. Service charges are the property of Devil's Head Resort and Devil's Head Resort reserves the right to use service charges as it sees fit. It may distribute some of the charges to service workers.

Beverages

Devil's Head Resort is the sole alcoholic beverage licensee on the resort's premises. All alcoholic beverages to be served for the function must be dispensed only by the resort's servers and bartenders. Proper identification is required to verify a person's age. We reserve the right to refuse alcoholic beverage service if the person is either underage or the proper identification cannot be produced. It is the policy of Devil's Head Resort, in accordance with Wisconsin state law, to strictly prohibit any food or beverage to be brought into any banquet facility by guests.

General Information

Room and Setup Fee

Function rooms are assigned according to the estimated number of guests. The resort reserves the right to assign the function rooms. A room setup fee will be charged where applicable. Any room set-up changes received less than 24 hours prior to the function will be subject to reset fees.

Engineering and Audio/Visual

Special engineering requirements must be specified to our Group Sales Department at least (3) weeks prior to the function date. Please check with your sales contact for additional charges.

The resort offers a selection of audio-visual equipment and services. Orders may be placed through the Group Sales Department.

Shipping and Receiving

Should you be shipping boxes for your function, they must be addressed to the sales contact handling your function and marked with the name and date of your function.

Decorations

Arrangements of floral centerpieces and special theme decorations may be made through the Group Sales Department. All decorations must meet the approval of fire code regulations and the Group Sales Department. The use of confetti, streamers, glitter, sand and open flames is prohibited.

Lost and Found

The hotel cannot be held responsible for damage or loss of articles or merchandise left in the hotel prior to or following your function.

Billing

To confirm space reserved an advanced deposit of \$200.00 per meeting room, \$50.00 per sleeping room, and/or \$50.00 per package is required. Deposits should be returned with the signed reservation contract. Advanced deposits, when required, are non refundable but may be reapplied within the current season. Credit may only be established for functions over \$1000.00. Approved billing through our Group Sales Department are payable within 30 days. In the event billing arrangements are not made, full payment is due three (3) working days prior to the event.

Buffet and Plated Dinners

Minimum of 30 Guests

All dinner entrees include choice of salad, 2 sides, rolls and butter, and gourmet coffee, lemonade, iced tea or milk

| | |
|---|---------|
| Sautéed Chicken Breast Marsala | \$20.95 |
| Herb-Roasted Chicken | \$19.95 |
| Mustard-Roasted Pork Loin with Bourbon-Peppercorn Sauce | \$20.95 |
| Beef Tenderloin Tips Bourguignon | \$22.95 |
| Oven-Roasted Turkey Breast with Sage Gravy | \$19.95 |
| Chardonnay-Poached Atlantic Salmon Fillet with Lemon-Dill Sauce | \$19.95 |
| Swedish Meatballs (with Amish Noodles) | \$16.95 |
| Chef-Carved Prime Rib of Beef au Jus with Horseradish Sauce | \$28.95 |
| Chef-Carved Roasted Pork Loin | \$21.95 |
| Chef-Carved Honey Ham | \$21.95 |
| Chef-Carved Oven-Roasted Turkey Breast | \$20.95 |

To serve 2 entrée choices, add \$1.00 per guest

These menus are designed as guidelines to assist in your planning and we are happy to customize a menu to satisfy any needs you may have.

Dinner Accompaniments

Salads

Choice of one

Tossed garden salad with three dressings

Creamy Cole slaw

Fresh seasonal fruit salad

Classic spinach salad

Mediterranean pasta salad

Four bean salad

Tomato and cucumber salad

Classic Caesar salad

Southern potato salad

Traditional Waldorf salad

Sides

Choice of two

Home-style mashed potatoes

Cheddar potatoes au gratin

Maple-mashed sweet potatoes

Buttered sweet corn

Herb-roasted red potatoes

Tarragon glazed baby carrots

Wild rice pilaf

Green and yellow beans with carrots

Penne pasta with tomato Alfredo sauce

Nutty grain pilaf

Creamy scalloped potatoes

Sweet peas and pearl onions

Summer squashes with sweet peppers

Baked beans

Deluxe baked potato bar (add \$2.00)

Plated Salads

Minimum does not apply

Lunch salads include fresh bread and are served with coffee, lemonade, iced tea, herbal tea or milk

Chef Salad **\$8.95**
Ham, turkey, Swiss and cheddar cheese, cucumbers and tomatoes atop mixed greens. Served with your choice of dressing.

Caesar Salad **\$ 5.95**
Romaine lettuce, grape tomatoes, and croutons tossed in our house Caesar dressing.

Garden Salad **\$5.95**
Fresh seasonal greens, cucumbers, grape tomatoes, red onions, and croutons. Your choice of dressing

Oriental Chicken Salad **\$8.95**
Crisp seasonal greens tossed with Oriental vinaigrette and topped with marinated chicken, mandarin oranges, cashews, and crispy wontons.

Seasonal Fruit Salad **\$8.95**
A blend of garden greens and fresh fruit tossed in honey yogurt dressing and topped with walnuts.

Cobb Salad **\$8.95**
Fresh greens topped with diced turkey, grape tomatoes, avocados, blue cheese, bacon, and chopped eggs.

Waldorf Salad **\$6.95**
Crisp apples, golden raisins, toasted hazelnuts in a creamy rosemary dressing atop tender Romaine lettuce.

Classic Spinach Salad **\$7.95**
Tender baby spinach, fresh mushrooms, sweet onions and hard-cooked eggs with a warm applewood-smoked bacon vinaigrette.

Vegetarian Entrées

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|--|---------|
| Tricolor Tortellini with Primavera Sauce | \$15.00 |
| Steamed Seasonal Vegetables with Wild Rice Pilaf | \$15.00 |

Children's Entrées

*Children's buffet prices for guests under the age of 12 are half of the adult guest price.
Children under the age of 5 may dine at no charge.*

| | |
|-----------------------------------|--------|
| Chicken tenders with French Fries | \$8.00 |
| Mini Corn Dogs with French Fries | \$8.00 |
| Spaghetti with Meatballs | \$8.00 |

Luncheon Buffets

Minimum of 30 Guests

Served with assorted rolls, milk, lemonade, iced tea or coffee

The Sandwich Board

\$14.95

Shaved smoked ham, turkey, lean roast beef, Wisconsin Cheddar and Swiss cheeses, lettuce, ripe tomato slices and sweet onions served with assorted sandwich breads, pickles and condiments. Potato salad, Cole slaw, potato chips and assorted dessert bars round out the menu.

Soup and salad bar

\$11.95

Two freshly made soups served with deluxe salad bar including fresh greens, tomatoes, cucumbers, Wisconsin cheeses, croutons, assorted dressings, crumbled bacon and fresh seasonal fruit.

Mexican Fiesta

\$14.95

Chicken and beef fajita meat and seasoned ground beef served with soft flour and crisp corn tortillas, quesadillas, fresh salsa, sour cream, shredded cheese, guacamole, diced ripe tomatoes and onions, shredded lettuce, Spanish rice, refried beans and cinnamon churros for dessert.

Wisconsin tailgater

\$15.95

Grilled bratwurst, Angus hamburgers, seasoned chicken breasts with baked beans, potato salad and Cole slaw with lettuce, ripe tomatoes, sweet onions, sliced Wisconsin cheeses, pickles, fresh rolls and assorted dessert bars.

Pizza and pasta buffet

\$13.95

Freshly made assorted pizzas, bread sticks, Caesar salad, penne pasta with marinara and Alfredo sauces, meatballs, parmesan cheese and Italian cannolis.

Southern barbecue

\$ 19.95

Our own slow-cooked pork ribs, pulled pork sandwiches, jalapeno corn bread with honey butter, potato salad, Cole slaw, baked beans, corn on the cob and southern pecan pie.

Hot Lunch Entrees

Minimum does not apply

Served with assorted rolls, milk, lemonade, iced tea or coffee

Home-style Pot Roast

\$11.95

Slow-cooked beef roast with roasted root vegetables and our homemade mushroom sauce. Served with garlic-mashed potatoes.

Dill Salmon

\$12.95

Chardonnay-baked Atlantic salmon with a light lemon-dill sauce served with rice pilaf and fresh vegetables

Dijon Chicken

\$11.95

A boneless chicken breast baked with our special Dijon breading and topped with honey mustard sauce. Served with rice pilaf and fresh vegetables.

Herb-roasted Chicken

\$11.95

Semi-boneless supreme of chicken topped with a light herb sauce. Served with garlic-mashed red potatoes and fresh vegetables.

Seafood Pasta Primavera

\$13.95

Gulf shrimp, scallops and fresh seasonal vegetables tossed with fettuccine pasta in a four-cheese Alfredo sauce

Garden Lasagna

\$ 10.95

Tender pasta layered with green vegetables and four-cheese Alfredo sauce

Smothered Ribeye steak

\$13.95

Char-grilled beef ribeye steak topped with sautéed sweet onions, mushrooms and aged Swiss cheese. Served alongside garlic-mashed red potatoes and fresh vegetables.

Plated Lunch Sandwiches

Minimum does not apply

Croissant Sandwich \$7.95
Fresh croissant stacked with ham, turkey, lettuce and tomato. Served with chips and fresh fruit.

Grilled Chicken Breast \$7.95
Marinated chicken breast topped with provolone cheese, bacon, tomato, and lettuce. Served with chips, fresh fruit, and honey mustard sauce.

Rueben Sandwich \$7.95
Thin slices of corned beef, sauerkraut, and Swiss cheese placed on marble rye. Served with 1000 Island dressing and potato salad.

Clubhouse Sandwich \$7.95
Fresh Italian bread piled high with honey turkey, hickory ham, bacon, Swiss cheese, lettuce and tomato Served with chips and fresh fruit.

French Dip au jus \$7.95
Thinly sliced roast beef, sautéed onions, and provolone cheese served on a sourdough roll with waffle fries.

Nutty Chicken Salad \$7.95
Tender white meat chicken tossed in an herbed mayonnaise with pecans, walnuts, celery and red grapes served on a flaky croissant along with fresh fruit and chips.

Garden Wrap \$7.95
Red ripe tomatoes, sweet onions, ripe olives, tender baby greens and Colby-Jack cheese blend with cucumber-yogurt dressing wrapped up in a garlic-herb tortilla served with fresh seasonal fruit.

Boxed Lunches To Go \$9.95
Choose any of the above sandwiches (excluding the Reuben and French Dip) combined with chips, apple and a cookie.

Beverages, Snacks and Bakery

Beverages

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| Gourmet Coffee | \$20.00 per gallon |
| (Regular or Decaf) | \$10.00 per pot |
| Assorted Herbal teas | \$1.25 per bag |
| Iced tea with Lemon | \$16.00 per gallon |
| Hot Chocolate | \$20.00 per gallon |
| 2% Milk | \$5.00 per Carafe |
| Fruit Juices | \$8.00 per Carafe |
| (Orange, Cranberry, Apple, Grapefruit) | |
| Hot Apple Cider | \$20.00 per gallon |
| Fruit Punch | \$20.00 per Gallon |
| Assorted Sodas | \$1.75 per can |
| Bottled Water | \$2.00 per bottle |

Breakfast Bakery

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| Assorted Scones | \$18.00/Dz |
| Assorted Danish | \$17.00/Dz |
| Assorted Muffins | \$17.00/Dz |
| Cinnamon Rolls | \$17.00/Dz |
| Doughnuts | \$13.00/Dz |

Snacks

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| 16" Cheese pizza | \$18.00 |
| -additional topping | \$1.50 each |
| Silver Dollar Sandwiches | \$1.00 each |
| (Smoked ham or turkey) | |
| Popcorn | \$9.00 per pound |
| Mini Pretzel twists | \$10.00 per pound |
| Kettle style Potato Chips with Dip | \$14.00 per pound |
| Tricolor Tortilla Chips | \$14.00 per pound |
| with Tomato Salsa | |
| Snack Mix | \$12.00 per pound |
| Dry Roasted Peanuts | \$10.00 per pound |
| Mixed Nuts | \$20.00 per pound |
| Assorted Granola Bars | \$1.95 each |
| Assorted Fruit Yogurts | \$2.25 each |
| Cold Cereals with Milk | \$4.00 each |
| Wisconsin Cheeses with Crackers | \$15.00 per pound |
| -add Summer Sausage | \$2.00 per pound |
| Assorted cut seasonal Fresh fruit | \$16.00 per pound |
| Assorted Whole seasonal Fruit | \$1.95 each piece |
| Decadent Chocolate Brownies | \$18.00 per dozen |
| Assorted Dessert Bars | \$18.00 per dozen |
| Assorted Cookies | \$17.00 per dozen |
| Chocolate-dipped Strawberries | \$25.00 per dozen |

Breakfast Buffets

Minimum of 30 Guests

The Continental

\$8.95

Assorted breakfast breads, pastries and muffins, fresh seasonal fruit, chilled orange juice, freshly brewed coffee and herbal teas.

Something Special Continental

\$9.95

Assorted breakfast breads, pastries and muffins, fresh seasonal fruit, chilled orange juice, hearty granola, assorted yogurts, freshly brewed coffee, herbal teas and milk.

Deluxe Continental

\$11.95

Freshly baked breakfast breads, pastries and muffins including assorted bagels with cream cheese, assorted cereals, hearty granola, fruit yogurts, freshly brewed coffee, assorted chilled juices, herbal teas and milk.

Sunrise Breakfast

\$13.95

Scrambled eggs, breakfast link sausage, applewood smoked bacon, breakfast potatoes, fresh seasonal fruit, assorted breakfast breads, pastries and muffins, freshly brewed coffee, herbal teas, milk and assorted chilled juices.

Custom Breakfast Buffets

\$19.95

Freshly baked breakfast breads, pastries and muffins including assorted bagels with cream cheese, assorted cereals, hearty granola, fruit yogurts, fresh seasonal fruit, freshly brewed coffee, assorted chilled juices, herbal teas and milk. Choose one item from each of the following categories:

| <u>Eggs</u> | <u>Breakfast Meats</u> | <u>Potatoes</u> | <u>Griddle</u> |
|-----------------------|------------------------|-------------------|-----------------------|
| Scrambled | Applewood Bacon | Hash Browns | Buttermilk Pancakes |
| Cheese Quiche | Link Sausage | Roasted baby reds | Cinnamon French Toast |
| Western scramble | Corned beef hash | Lyonnaise | Belgian Waffles |
| Egg & Cheese Burritos | Smoked ham | O'Brien | Cheese Blintzes |

Add a chef-attended omelet station for an additional \$3.50 per guest.

Plated Breakfasts

Minimum does not apply

All breakfast entrees include choice of orange juice, coffee, herbal tea or milk

Sunrise Breakfast

\$9.95

Scrambled eggs, applewood smoked bacon or breakfast link sausage, breakfast potatoes and a buttermilk biscuit.

Breakfast Burrito

\$9.95

Scrambled eggs, sausage and Wisconsin cheddar cheese wrapped up in a garlic-herb tortilla and topped with fresh tomato salsa. Served with breakfast potatoes and fresh fruit.

Belgian Waffle

\$8.95

Crisp-tender malted waffle topped with wild berry sauce and whipped cream. Applewood smoked bacon or breakfast link sausage on the side.

Cinnamon French Toast

\$8.95

Thick-cut sourdough bread dipped in our special egg batter and fried golden-brown. Served with sweet butter, warm maple syrup and applewood smoked bacon or breakfast link sausage.

Breakfast Croissant Sandwich

\$9.95

Fluffy scrambled eggs, cheddar cheese and shaved smoked ham served on a flaky croissant with breakfast potatoes and fresh fruit.

Loaded Quiche

\$9.95

Applewood smoked bacon, sweet onions and peppers, mushrooms, spinach and Wisconsin cheese blend baked in a tender crust with a creamy egg custard. Served with fresh seasonal fruit.

Hot Hors d'oeuvres

Priced in increments of 25 pieces

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|--|---------|
| Miniature Meatballs | \$25.00 |
| - with barbecue, teriyaki, sweet and sour, buffalo or Swedish sauce | |
| Crispy Chicken Wings | \$25.00 |
| - with Buffalo, barbecue or Thai peanut sauce, served with celery sticks and blue cheese dressing. | |
| Mediterranean Stuffed Mushroom Caps | \$25.00 |
| Crabmeat Stuffed Mushroom Caps | \$45.00 |
| Spinach and Sweet Onion Fritters | \$30.00 |
| - served with horseradish sauce | |
| Greek Spanikopita | \$25.00 |
| - served with cucumber-yogurt sauce | |
| Thai Chicken Satay Skewers | \$35.00 |
| - with spicy coconut-peanut sauce | |
| Bourbon Street Beef Skewers | \$40.00 |
| Assorted Miniature Quiches | \$35.00 |
| Crab and Artichoke Dip | \$45.00 |
| - with crispy pita chips | |
| Bacon-Wrapped Water Chestnuts | \$50.00 |
| Coconut Fried Shrimp with Mango-Chile Sauce | \$50.00 |
| Vegetable Spring Rolls | \$25.00 |
| - with Spicy Mustard and Sweet and Sour Sauce | |

Cold Hors d'oeuvres

Priced in increments of 25 pieces

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|---|--------------|
| Gulf Shrimp Cocktail (with lemon and zesty sauce) | \$50.00 |
| Snow Crab Claw Cocktail (with lemon and zesty sauce) | \$50.00 |
| Combination Gulf Shrimp and Snow Crab Claw Cocktail (with lemon and zesty sauce) | \$55.00 |
| Fresh Seasonal Fruit Display | Market Price |
| Display of Raw Vegetables and Ranch Dip | \$25.00 |
| Display of Wisconsin Cheeses with assorted Crackers | \$60.00 |
| Display of Wisconsin Cheeses and Summer Sausage with assorted Crackers | \$65.00 |
| Miniature Cream Puffs (with Chicken Salad, Tuna Salad or Ham Salad) | \$30.00 |
| Heirloom Tomato and Mediterranean Olive Bruschetta | \$25.00 |
| Smoked Salmon on Rye Toast Points with Crème Fraiche and Red Onion | \$45.00 |
| Sesame-Seared Ahi Tuna on Rice Crackers with Nori Salad and Wasabi | \$50.00 |
| Belgian Endive Leaves Stuffed With Italian Bacon and Sun-dried Tomatoes | \$25.00 |

Beverage Service

We would like to offer you options in creating the perfect social hour to accommodate your functions needs.

\$300.00 minimum on all bars and a \$75.00 bar setup fee applies

Host Bar

You may choose a host bar where you purchase individual drinks or purchase liqueur you have chosen and includes appropriate garnishes, ice and mixes. The total bill is subject to a 17% service charge.

Cash Bar

Guests purchase drinks at their expense. Drink prices are based on house or premium brands. All cash bars are subject to a bartender service charge based on the total number of people in your group.

** Please ask your catering coordinator about a combination Host/Cash Bar.*

By the Drink

| | | |
|-----------------------------|-------------------------------|----------------------------|
| High Ball.....\$5.50 | Cocktail..... \$6.50 | Blender.....\$6.50 |
| Call Highball.....\$6.25 | Call Cocktail \$7.25 | Cordial.....\$8.00 |
| Premium Highball.....\$7.00 | Premium Cocktail \$8.00 | Specialty Drink.....\$8.00 |

Wine & Champagne selections

Add a note of gracious entertaining. A fine selection of domestic and imported wines is available on our wine list.

House Wines

| | |
|---|-------------------------|
| Cabernet Sauvignon, Merlot, Chardonnay, White Zinfandel | |
| Per Glass..... \$5.25 | Per Bottle..... \$20.50 |

House Champagne

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|-------------------------|
| Per Bottle..... \$18.00 |
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Specialties

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|--------------------------------------|----------|
| Domestic Half Barrel Kegs..... | \$235.00 |
| Premium Half Barrel Kegs..... | \$255.00 |
| Imported/Micro Half Barrel Kegs..... | \$310.00 |
| Fruit Punch (per gallon)..... | \$20.00 |
| Sherbet Punch (per gallon)..... | \$20.00 |

Prices subject to change without notice.

Audio Visual

Prices are per day

Projectors

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|-------------------------|---------|
| Overhead projector | \$30.00 |
| Overhead Projector Cart | \$20.00 |
| Slide Projector | \$30.00 |
| Slide Projector Cart | \$20.00 |

Video

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|--------------|----------|
| VCR | \$50.00 |
| TV/VCR Combo | \$100.00 |
| DVD Player | \$50.00 |

Audio

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|----------------------|---------|
| Handheld Microphones | \$40.00 |
| Wireless Microphones | \$50.00 |
| Speaker Phone | \$40.00 |

Accessories

| | |
|----------------------|---------|
| Podium | \$30.00 |
| Flipchart w/ markers | \$25.00 |
| Whiteboard | \$25.00 |
| Laser Pointer | \$40.00 |
| 3' x 3' Riser | \$20.00 |

Note: We have a limited supply of audio-visual equipment. If all equipment is in use, we can rent what you need. In this case, your cost would be higher than listed above.

