



BELOIT CLUB

MEETINGS & EVENTS

BELOITCLUB.COM/MEETINGS | 608.364.9000 | SALES@GERONIMOHOSPITALITYGROUP.COM



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BREAKFAST AND BRUNCH SERVICE



BREAKFAST BUFFET (AVAILABLE 8AM TO 11AM)

Served with coffee, tea, and fruit juices (orange, apple, cranberry)

EXECUTIVE BREAKFAST \$18 per person | 10 person minimum

House-Baked Pastries
Fruit Preserves and Butter
Assorted Individual Fruit Yogurt
Sliced Fresh Fruit Tray

BELOIT CLUB BREAKFAST \$26 per person | 15 person minimum

Scrambled Eggs with Cheddar
Choice of Applewood Smoked Bacon or Sausage Links
Assorted Individual Fruit Yogurt
House-Baked Pastries
Sliced Fresh Fruit Tray

BRUNCH (AVAILABLE 8AM TO 12PM)

\$47 per person | 25 person minimum | 1 hour of service | additional \$6/person per additional half hour

Chef Manned Active Omelet Station
Choice of Pancakes or French Toast
Choice of Applewood Smoked Bacon or Sausage Links
Chicken Marsala
Pasta Salad
Hashbrowns
Mixed Greens Salad with Two Dressings
Sliced Fresh Fruit Tray
House-Baked Pastries

ADD ONS

Mimosa Bar \$18 per person, unlimited for 2 hours
sparkling wine and orange, pineapple and cranberry juices
Bagels, Cream Cheese, and Jam \$33 per dozen, 2 dozen minimum
Assorted Donuts \$45 per dozen, 2 dozen minimum
Mini Assorted Pastries \$22 per dozen, 2 dozen minimum

LUNCH SERVICE



AVAILABLE 11AM TO 3PM

EXECUTIVE DELI STATION \$23 per person | 15 person minimum

All deli stations are served with a house salad, whole wheat and white bread, complimenting condiments, chocolate chip cookies, and coffee & iced tea.

PROTEINS choice of 2

Smoked Turkey Breast
Sliced Ham
Shaved Roast Beef

WISCONSIN CHEESES choice of 2

Mild Cheddar
Baby Swiss
Provolone

SOUP choice of 1

Smoky Tomato Bisque **V** **GF**
Chicken and Wild Rice
Creamy Potato with Bacon & Chives **GF**

PLATED LUNCH 10 person minimum - choice of 2

All sandwiches served with housemade chips and a pickle.

Blackened Chicken Sandwich – chicken breast, served with lettuce, tomato, avocado, and ranch on brioche	\$26
Chicken Salad Croissant – chicken salad with grapes, celery, candied pecans, dried cranberries on croissant	\$17
Club Sandwich – lettuce, tomato, bacon, ham, turkey, and mayo on lightly toasted white bread	\$23
Grilled Vegetable Wrap – hummus spread, summer vegetables, arugula, feta on white flour tortilla	\$19
Chicken Caesar Salad – 6oz grilled chicken, chopped romaine, brioche croutons, shredded parmesan and tossed with Caesar dressing	\$20
Cobb Salad – spring mix, 6oz grilled chicken, roasted corn, tomatoes, fried chickpeas, hard-boiled egg, avocado, feta cheese and tossed in Ranch dressing ...	\$22

GF GLUTEN FREE

V VEGETARIAN

*Consuming raw or undercooked meat, shellfish or eggs may increase your risk of food-borne illness

All food, beverage, rentals, room rentals and audio-visual equipment are subject to a 23% taxable service charge and a 5.5% State of Wisconsin & local sales tax

LUNCH SERVICE



AVAILABLE 11AM TO 3PM

GOURMET WRAP STATION \$23 per person | 15 person minimum

All gourmet wrap stations served with mixed greens salad, assorted dressing, house-made chips, chocolate chip cookies, and coffee and iced tea.

GOURMET WRAPS INCLUDE

Chicken Salad – chicken salad with grapes, celery, candied pecans, and dried cranberries

Grilled Vegetable – hummus spread, summer vegetables, arugula, and feta

Turkey BLT – smoked turkey, lettuce and tomato with tarragon aioli

ADD ONS \$5 per person | choice of 1 soup

Smokey Tomato Bisque

Chicken and Wild Rice

Creamy Potato with Bacon and Chives

SOUP & SALAD STATION \$25 per person | 15 person minimum

Spring mix, assorted dressing, warm rolls and butter, chocolate chip cookies, and coffee and iced tea.

TOPPINGS

Grilled Chicken

Sweet Bell Peppers

Shredded Cheddar

Hard-boiled Eggs

Bacon Bits

Grape Tomatoes

Cucumber

Shredded Carrots

Croutons

DRESSINGS choice of 2

Balsamic Vinaigrette

Buttermilk Ranch

Golden Italian

French

SOUP choice of 1

Smoky Tomato Bisque **V** **GF**

Chicken and Wild Rice

Creamy Potato with Bacon & Chives **GF**

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SNACKS AND DESSERT SERVICE

SNACKS serves 10 people
\$13 per person | 10 person minimum | served in individual bags
Chips
Candy Bars

BEVERAGE STATION

billed upon consumption

Assorted Coca Cola Can Products \$4

Bottled Water \$4

San Pellegrino Sparkling Water \$6

Regular and Decaf Coffee \$54 per gallon

Lemonade \$28 per gallon (3 gallon minimum)

Iced Tea \$28 per gallon (3 gallon minimum)

STATIONED MINI DESSERT

Requires a minimum order of two dozen per dessert

Brownies \$32 per dozen

Chocolate Chip Cookies \$31 per dozen

Assorted Mini Cheesecakes \$38 per dozen

House-made Fruit Tart \$35 per dozen

Cannolis – crispy shell filled with sweetened ricotta and chocolate chips \$32 per dozen

Eclair – tiny, oblong pastry filled with custard and iced with a fudge topping \$29 per dozen

Assorted Dessert Bars \$35 per dozen

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HORS D'OEUVRES



HORS D'OEUVRES 2 dozen minimum of each item | \$3 per person butler fee

COLD HORS D'OEUVRES

Petite BLT – Applewood bacon, arugula, oven-toasted tomato and herb aioli	\$36 per dozen
Charred Beef Carpaccio – crostini, lemon oil and horseradish aioli	\$41 per dozen
Classic Bruschetta V – Roma tomato, olive oil, balsamic vinegar, basil, topped with parmesan cheese	\$26 per dozen
Ceviche – marinated shrimp with mango, lime juice, jalapeño and cilantro	\$34 per dozen
Caprese Skewers V – grape tomatoes, mozzarella pearls, basil and aged balsamic	\$23 per dozen
Ham Slider – Dijon mayonnaise on a brioche bun with lettuce and tomato	\$38 per dozen
Turkey Slider – tarragon mayonnaise on a brioche bun with lettuce and tomato	\$38 per dozen
Jumbo Shrimp Cocktail GF	\$60 per dozen

HOT HORS D'OEUVRES

Petite Crab Cake – topped with mango chutney	\$42 per dozen
Bacon-wrapped Chestnuts – served with sweet chili glaze	\$38 per dozen
Spanakopita V – spinach, zesty cream cheese, herbs and spices, wrapped in phyllo dough	\$38 per dozen
Sweet Baby Rays BBQ Meatballs GF	\$29 per dozen
Vegetable Spring Rolls V – served with sweet chili sauce	\$30 per dozen
Coconut Shrimp – served with cilantro remoulade	\$44 per dozen
Grilled Beef Kabobs GF – served with horseradish	\$47 per dozen
Artichoke Beignet – herb cream cheese, rolled in breadcrumbs	\$39 per dozen
Mini Beef Wellington – garlic, mushrooms and herbs baked in phyllo dough	\$46 per dozen
Mini Burger Sliders – american cheese, lettuce and tomato	\$38 per dozen
Crab Rangoon – cilantro remoulade	\$44 per dozen
Chicken Phyllo Cup – shredded chicken, cream cheese, fresh herbs and baked with parmesan cheese	\$36 per dozen

TRAYS 15 guest minimum. Priced per person.

Cheese and Sausage Charcuterie	\$9
Vegetable Crudité V	\$8
Sliced Fresh Fruit Tray V	\$9
Chips & Dip	\$7

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DINNER SERVICE



PLATED DINNER

Menu prices are per person/plate and require a minimum of 20 people. All dinners are served with a salad, potato, and vegetable option.

ENTRÉES choice of 3

Grilled New York Strip 12oz GF – drizzled with demi-glace sauce	\$52
Grilled Center-cut Tenderloin 6oz GF – with a demi-glace sauce	\$66
Port Wine Braised Boneless Short Rib 6oz GF – with a natural sauce reduction	\$49
Dual Plate GF – 4oz Beef Tenderloin with a demi-glace, 6oz chicken marsala with mushroom sauce.	\$72
Grilled Pork Chop 10oz GF – boneless grilled porkchop with a brandy apple sauce	\$54
Pan-Seared Chicken Marsala 6oz – with a wild mushroom-marsala sauce	\$41
Chicken Parmesan – Chicken breast breaded and topped with Marinara sauce, fresh mozzarella cheese, served with a side of fettuccine pasta.	\$32
Grilled Alaskan Salmon* 7oz– served over a saffron rice pilaf with a red pepper coulis	\$43
Butternut Squash Ravioli* V – with a red pepper coulis and parmesan cheese	\$39
Gemelli Pasta* V – with asparagus and summer squash tossed in a sun-dried tomato alfredo sauce topped with parmesan cheese	\$32
Grilled Eggplant* VG – with sautéed summer vegetables topped with marinara sauce.	\$32

*Does not come with additional sides

POTATOES & RICE choice of 1

Roasted Red Potatoes **GF**
Garlic Mashed Potatoes **GF**
Sweet Potato Puree **GF**
Saffron Rice Pilaf

VEGETABLES choice of 1

Green Beans **GF**
Broccolini **GF**
Asparagus **GF**

SALADS choice of 1

Mixed Green Salad – with balsamic vinaigrette
Caesar Salad – \$3 upgrade

CHILDREN ENTRÉE \$25 per child (age 12 and under) includes soda and lemonade

Crispy Chicken Tenders – with a side of French fries and a fruit cup
Creamy Macaroni and Cheese **V** – with a fruit cup
Grilled Chicken Breast **GF** – with garlic mashed potatoes and a fruit cup
Grilled Cheese Sandwich – with a side of French fries and a fruit cup

GF GLUTEN FREE

V VEGETARIAN

VG VEGAN

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DINNER BUFFETS

CHEF CARVED PRIME RIB BUFFET \$67 per person | 30 person minimum

Mixed Greens Salad – with balsamic and ranch dressing

Warm Dinner Rolls and Butter

Prime Rib – slow roasted, crusted with rosemary and fresh garlic

Chicken Marsala

Pasta Salad

Choice of 1: Garlic Mashed Potatoes or Roasted Red Potatoes

Choice of 1: Green Beans, Broccolini, or Asparagus

CLASSIC BUFFET \$46 per person | 20 person minimum

Mixed Greens Salad – with balsamic and ranch dressing

Dinner Rolls and Butter

Chicken Marsala – with a wild mushroom marsala sauce

Gemelli Pasta – with asparagus and summer squash, tossed in a sun-dried tomato alfredo sauce and topped with parmesan cheese

Pasta Salad

Choice of 1: Garlic Mashed Potatoes or Roasted Red Potatoes

Choice of 1: Green Beans, Broccolini, or Asparagus

FAJITA BUFFET \$46 per person | 20 person minimum

Served with flour and corn tortillas, Spanish rice, refried beans, mild and hot salsa with chips.

Southwest Salad – spring mix, roasted corn, cilantro, black beans, onion, topped with queso fresco and tortilla strips

Steak & Chicken – cooked with peppers and onions

ADD ONS \$5 per person | 20 person minimum

Guacamole & Chips

PASTA BUFFET \$42 per person | 20 person minimum | chef manned

Pasta – cavatappi, penne, bowtie

Sauce – marinara and alfredo

Proteins – diced grilled chicken, italian meatballs, italian sausage

Vegetables – sautéed bell peppers, caramelized onions, baby spinach, cherry tomatoes, green peas, mushrooms

Toppings – grated parmesan cheese

Spring Mix Salad with choice of ranch, french, or italian dressing

Salad Toppings – sliced cucumbers, cherry tomatoes, shredded carrots

ADD ON DESSERTS per person | choice of 1

New York Style Cheesecake \$12

Flourless Chocolate Cake \$12

Short Cake – lemon or strawberry \$10

BARBEQUE \$37 per person | 25 person minimum

Ketchup, mustard, mayo, BBQ sauce, sliced onion, sliced tomato, lettuce, sliced cheddar, sliced Swiss & sliced American

Grass Fed Beef Burger

Grilled Chicken Breast

Brioche Buns

Potato Salad

House-Made Chips

Fruit Salad

Add Ribs \$11 per person

ALL AMERICAN \$27 per person | 25 person minimum

Ketchup, mustard, mayo, diced onions, diced tomatoes, sport peppers, sliced onion, sliced tomato, lettuce, sliced cheddar, sliced Swiss & sliced American

Grass Fed Beef Burgers and Hot Dogs

Brioche and Poppy Seed Buns

House-Made Chips

Fruit Salad

Add Ribs \$11 per person

BOXED LUNCH \$23 per person | choice of 2 | 10 person minimum

Served with Lays chips, chocolate chip cookie and fresh fruit.

GOURMET WRAPS

Chicken Salad – chicken salad with grapes, celery, candied pecans and dried cranberries

Grilled Vegetable Wrap – hummus, feta cheese and baby arugula

Turkey BLT – smoked turkey, bacon, lettuce and tomato with tarragon aioli

Club Wrap – ham, bacon, lettuce, tomato and mayo

BEER, WINE, SODA PACKAGE

One Hour – \$15 per person | **Two Hours** – \$21 per person | **Three Hours** – \$27 per person

Beer: Miller Lite, Bud Light, Coors Light, Corona

Wine: Cabernet, Pinot Noir, Chardonnay, Moscato, Sauvignon Blanc, Pinot Grigio

Non-Alcoholic Beverages: Coke products

PREMIUM PACKAGE

One Hour – \$21 per person | **Two Hours** – \$27 per person | **Three Hours** – \$32 per person | **Four Hours** – \$37 per person

Beer: Miller Lite, Bud Light, Coors Light, Corona

Wine: Cabernet, Pinot Noir, Chardonnay, Moscato, Sauvignon Blanc, Pinot Grigio

Vodka: Wheatley | **Rum:** Bacardi | **Gin:** Seagram's Gin | **Scotch:** Grant's | **Whiskey:** Seagram's 7 | **Brandy:** Korbel | **Tequila:** Jose Cuervo Silver

Non-Alcoholic Beverages: Coke products

TOP SHELF PACKAGE

One Hour – \$28 per person | **Two Hours** – \$35 per person | **Three Hours** – \$45 per person | **Four Hours** – \$49 per person

Beer: Miller Lite, Bud Light, Coors Light, Corona, Spotted Cow

Wine: Cabernet, Pinot Noir, Chardonnay, Moscato, Sauvignon Blanc, Pinot Grigio

Vodka: Tito's | **Rum:** Captain Morgan, Bacard | **Gin:** Tanqueray | **Scotch:** Johnnie Walker Black Label | **Bourbon:** Bulleit

Whiskey: Jack Daniels | **Brandy:** Korbel | **Tequila:** Patrón Silver

Non-Alcoholic Beverages: Coke products

ADDITIONAL OPTIONS

Champagne Toast \$3 per person

One Wine Pour with Dinner \$9 per person

Bottled Wine Service with Dinner - \$36 per person

Seltzers - \$7 per person

*Signature drinks available upon requests based on selection

*Additional bar package prices can be requested

BAR SERVICE (PER CONSUMPTION)



DOMESTIC BEER BOTTLES starting at \$5

Miller Lite, Coors Light, Bud Light

PREMIUM BEER BOTTLES starting at \$6

Corona, New Glarus Spotted Cow, Blue Moon White, Pacifico, Michelob Ultra, Heineken

PREMIUM LIQUOR starting at \$7

Vodka: Wheatley | **Rum:** Bacardi | **Gin:** Seagram's Gin | **Scotch:** Grant's | **Whiskey:** Seagram's 7 | **Brandy:** Korbel

Tequila: Jose Cuervo Silver

TOP SHELF LIQUOR starting at \$9

Vodka: Tito's | **Rum:** Captain Morgan | **Gin:** Tanqueray | **Scotch:** Johnnie Walker Black Label | **Bourbon:** Bulleit

Whiskey: Jack Daniels | **Brandy:** Korbel | **Tequila:** Patrón Silver

HOUSE WINES \$9/glass, \$36/bottle

Chardonnay, Pinot Grigio, Cabernet, Pinot Noir, Moscato, Sauvignon Blanc

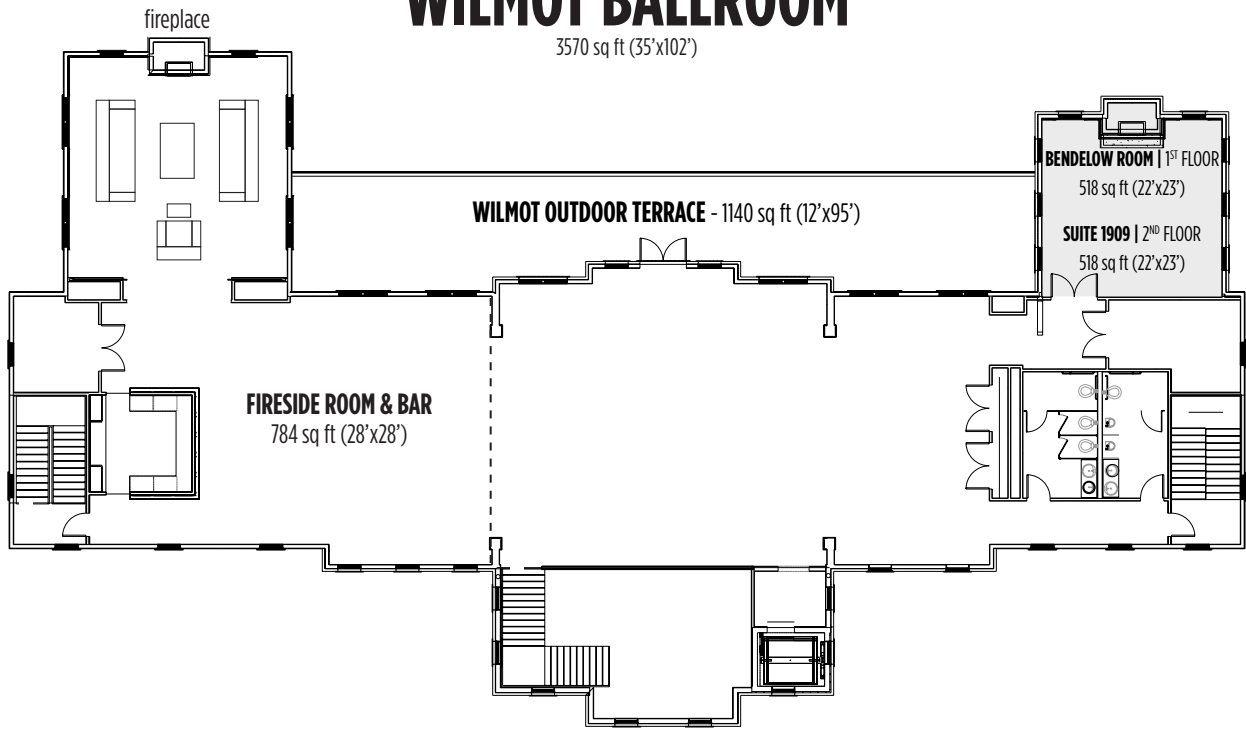
SPARKLING WINE \$36/bottle

Additional charges apply for specialty drinks (on the rocks, martinis, etc.)

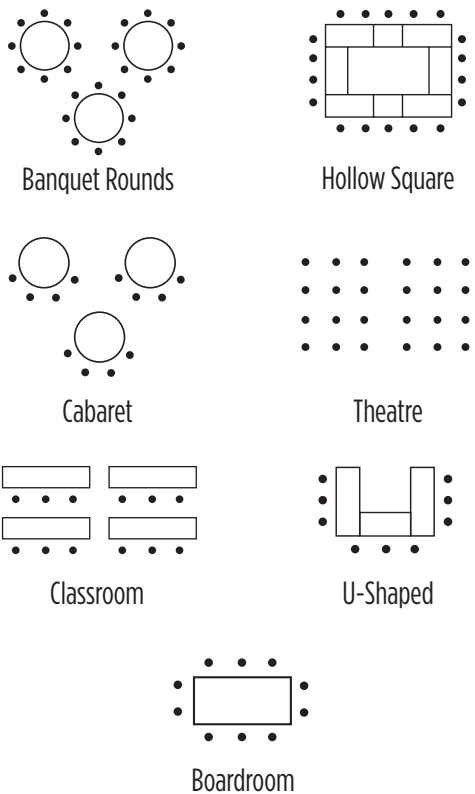
ROOM SETUPS

WILMOT BALLROOM

3570 sq ft (35'x102')



ROOM SET-UP STYLES



BENDELOW ROOM (1ST FLOOR) 518 sq ft (22'x23')

Boardroom	20
U-Shape	12

FIRESIDE ROOM & BAR (2ND FLOOR) 1000 sq ft

Banquet	40
Theatre	80
Cabaret	24
Classroom	24
Boardroom	28
Hollow Square	28
U-Shape	24

WILMOT BALLROOM (2ND FLOOR) 3570 sq ft (35'x102')

Banquet	220
Theatre	250
Cabaret	100

SUITE 1909 (2ND FLOOR) 518 sq ft (22'x23')

Banquet	24
Boardroom	20
U-Shape	12
Classroom	16
Cabaret	18
Theatre	40

ROOM RENTALS

Our rental rates vary based on your space needs. We offer 3,000+ square feet of flexible banquet/meeting space with accommodations for up to 250 guests.

PAYMENTS & CANCELLATIONS

All events require payment of the room rental fee to secure the event space. Payments are non-refundable but may be rescheduled subject to availability. Final guest guarantee and menu selection is required 2 weeks prior to your event. You will be accountable for your final guarantee. All payments must be made in full or have a credit card placed on file before your event.

SERVICE CHARGE

A 23% service charge, state and local taxes will be applied to the bill. Guests requesting tax exemptions must submit current documentation at the time of booking.

SERVICES & EQUIPMENT

TV with Clickshare screen casting - \$100
Projector & Screen - \$150
Flip Chart with Markers - \$75
Microphone & podium rental - \$35
Easels - \$10 each

ADD-ON AMENITIES

Colored Napkins - \$1 each (quantities of 100)
Bottled Water Station - \$4 per bottle
120" Floor Length Linen - \$15 each



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