



BELOIT CLUB

# MEETINGS & EVENTS

[BeloitClub.com/Meetings](http://BeloitClub.com/Meetings) | 608.364.9000 | [SALES@GERONIMOHOSTELITYGROUP.COM](mailto:SALES@GERONIMOHOSTELITYGROUP.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

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

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**  

**Chicken and Wild Rice**

**Creamy Potato with Bacon & Chives** 

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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 <b>V</b> – 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 <b>V</b> – 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 <b>GF</b> .....	\$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 <b>V</b> – spinach, zesty cream cheese, herbs and spices, wrapped in phyllo dough.....	\$38 per dozen
Sweet Baby Rays BBQ Meatballs <b>GF</b> .....	\$29 per dozen
Vegetable Spring Rolls <b>V</b> – served with sweet chili sauce .....	\$30 per dozen
Coconut Shrimp – served with cilantro remoulade .....	\$44 per dozen
Grilled Beef Kabobs <b>GF</b> – 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 <b>V</b> .....	\$8
Sliced Fresh Fruit Tray <b>V</b> .....	\$9
Chips & Dip .....	\$7

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## 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 <b>GF</b> – drizzled with demi-glace sauce	\$52
Grilled Center-cut Tenderloin   6oz <b>GF</b> – with a demi-glace sauce	\$66
Port Wine Braised Boneless Short Rib   6oz <b>GF</b> – with a natural sauce reduction	\$49
Dual Plate <b>GF</b> – 4oz Beef Tenderloin with a demi-glace, 6oz chicken marsala with mushroom sauce	\$72
Grilled Pork Chop   10oz <b>GF</b> – 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* <b>V</b> – with a red pepper coulis and parmesan cheese	\$39
Gemelli Pasta* <b>V</b> – with asparagus and summer squash tossed in a sun-dried tomato alfredo sauce topped with parmesan cheese	\$32
Grilled Eggplant* <b>VG</b> – with sautéed summer vegetables topped with marinara sauce	\$32

\*Does not come with additional sides

### POTATOES & RICE choice of 1

Roasted Red Potatoes <b>GF</b>
Garlic Mashed Potatoes <b>GF</b>
Sweet Potato Puree <b>GF</b>
Saffron Rice Pilaf

### VEGETABLES choice of 1

Green Beans <b>GF</b>
Broccolini <b>GF</b>
Asparagus <b>GF</b>

### 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 <b>V</b> – with a fruit cup
Grilled Chicken Breast <b>GF</b> – 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

## OUTDOOR EVENTS



### **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.

### **GOUPMET 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

## BAR PACKAGES

### 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

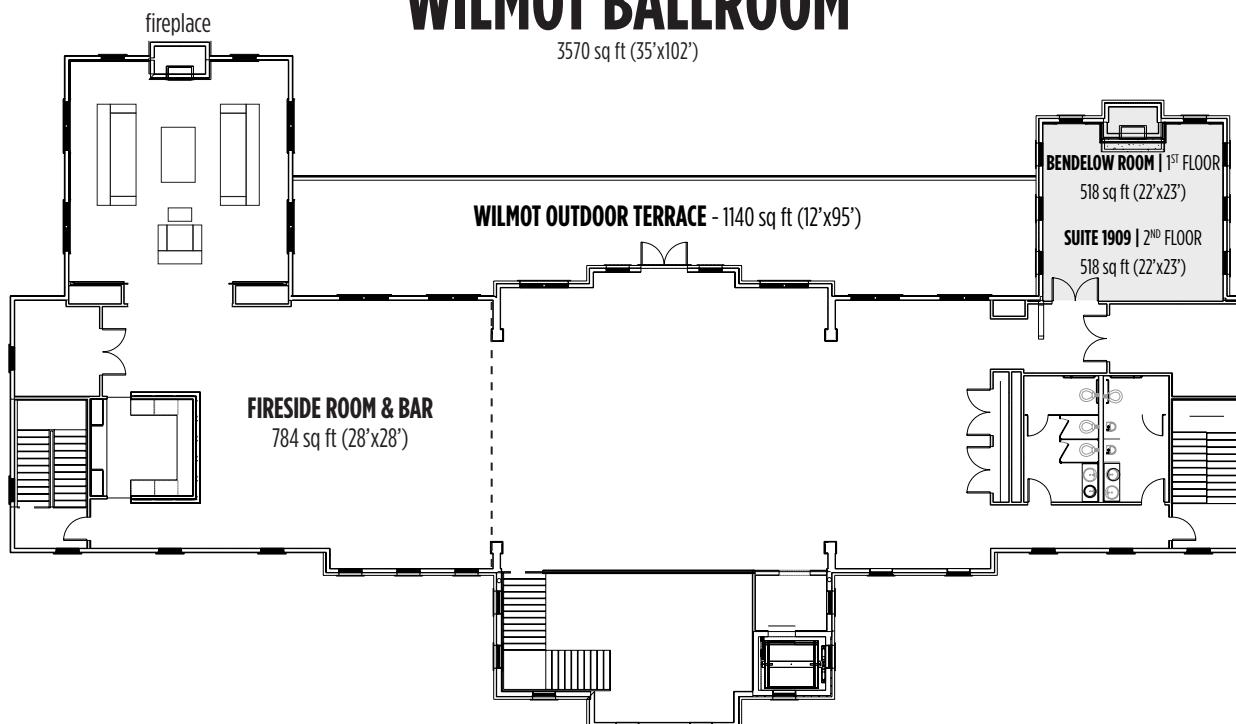
Chardonnay, Pinot Grigio, Cabernet, Pinot Noir, Moscato, Sauvignon Blanc

### SPARKLING WINE \$36/bottle

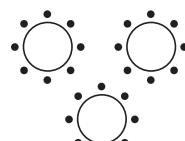
Additional charges apply for specialty drinks (on the rocks, martinis, etc.)

# WILMOT BALLROOM

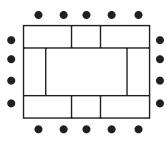
3570 sq ft (35'x102')



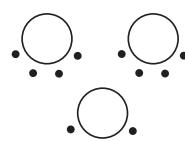
## ROOM SET-UP STYLES



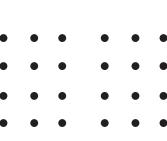
Banquet Rounds



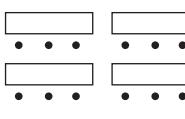
Hollow Square



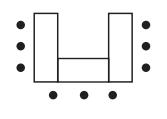
Cabaret



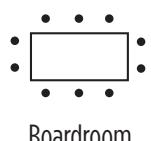
Theatre



Classroom



U-Shaped



Boardroom

## BENDELOW ROOM (1<sup>ST</sup> FLOOR) 518 sq ft (22'x23')

Boardroom .....	20
U-Shape .....	12

## FIRESIDE ROOM & BAR (2<sup>ND</sup> FLOOR) 1000 sq ft

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

## WILMOT BALLROOM (2<sup>ND</sup> FLOOR) 3570 sq ft (35'x102')

Banquet .....	220
Theatre .....	250
Cabaret .....	100

## SUITE 1909 (2<sup>ND</sup> FLOOR) 518 sq ft (22'x23')

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



## SERVICE, EQUIPMENT, AND ROOM RENTAL

### 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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