



BELOIT CLUB

WEDDING MENU

BELOITCLUB.COM/WEDDINGS | 608.394.9000

AMENITIES AND RATES	3
SILVER PACKAGE	4
GOLD PACKAGE	7
PLATINUM PACKAGE	10
LATE NIGHT SNACK ADD ONS.....	13
KIDS MENU	13
DESSERTS	13
BAR PACKAGE ADD ONS	14
BAR SERVICES	15
ADD ON AMENITIES	16
ROOM SETUPS	17
CONTACT INFORMATION.....	19



INCLUDED IN YOUR WEDDING RENTAL FEE:

Access to venue from 9am-midnight on day of wedding
Table linens (white or black) | Linen napkins (white or black) | Grey round-back cushion chairs
Dinnerware, silverware, & glassware | Faux greenery hedge wall | Cake cutting service
Microphone | Easel | Use of flat screen TV in the Fireside room
Private bar and bartender | Set-up and breakdown | Complimentary tasting for 4 guests

ALL CEREMONY REHEARSALS ARE SUBJECT TO ROOM AVAILABILITY.
DATE, TIME AND LOCATION OF REHEARSALS WILL BE CONFIRMED 14 DAYS PRIOR.

CHARGES & FEES:

All food, beverage, rentals, room rentals and audio-visual equipment are subject to a 22% taxable service charge and a 5.5% State of Wisconsin and local sales tax.
Room rental fee is due with the signed contract and is non-refundable.



SILVER PACKAGE

TWO HOUR ESSENTIALS OPEN BAR

TWO STATIONED HOR D'OEUVRES

TWO COURSE PLATED DINNER

TWO HOUR ESSENTIALS OPEN BAR

Includes bottled beer, house wine and non-alcoholic beverages
Cash bar for liquor and cocktails

STATIONED HORS D'OEUVRES Choose two

Cheese and Sausage Display **GF**

Vegetable Crudit  **V GF**

Fresh Fruit Display – seasonal selection **V GF**

Petite BLT – with bacon, arugula, oven-toasted tomato and herb aioli

TWO-COURSE PLATED DINNER

Served with a mixed green salad, house dressing (balsamic vinaigrette), garlic mashed potato, green beans, and dinner rolls

SELECT UP TO THREE ENTR ES

Grilled Center Cut Beef Tenderloin 6oz GF – with a veal demi-glace	\$92
New York Strip 8oz GF – with a veal demi-glace	\$96
Port-Wine Braised Short Rib 6oz GF – with a natural reduction sauce	\$88
Grilled Pork Chop 10oz GF – with creamy garlic sauce	\$78
Chicken Marsala 6oz GF – with wild mushroom-marsala sauce	\$72
Grilled Chilean Salmon 7oz GF – with a red pepper coulis	\$83
Dual Plate GF – 4oz tenderloin with a demi glace and 6oz chicken marsala	\$98
Gemelli Pasta V – with asparagus and summer squash tossed in a sun-dried tomato alfredo sauce and topped with parmesan cheese	\$62
Butternut Squash Ravioli V – with a red pepper sauce and parmesan cheese	\$62

GF GLUTEN FREE **V** VEGETARIAN

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GOLD PACKAGE

THREE HOUR TOP SHELF OPEN BAR

THREE HOR D'OEUVRES

TWO COURSE PLATED DINNER

CHAMPAGNE TOAST

COFFEE STATION

LATE NIGHT SNACK

THREE HOUR TOP SHELF OPEN BAR

Includes bottled Coors beer, house wines, top shelf liquor and non-alcoholic beverages

HORS D'OEUVRES Choose three options

BUTLER PASSED

Classic Tomato Basil and Parmesan Bruschetta **V**

Summer Caprese Skewers – with balsamic drizzle **GF**

Fresh Fruit Skewers **V**

BBQ Meatballs

Coconut Shrimp – with a passionfruit sauce

Vegetable Spring Rolls – with a sweet chili sauce **V**

Crab Rangoon

Petite BLT – with bacon, arugula, oven-toasted tomato and herb aioli

STATIONED

Cheese and Sausage Display **GF**

Vegetable Crudité **V GF**

Fresh Fruit Display – seasonal selection **V GF**

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TWO-COURSE PLATED DINNER

Served with choice of salad, potato, vegetable, and dinner rolls

SELECT UP TO THREE ENTRÉES

Grilled Center Cut Beef Tenderloin 6oz GF – with a veal demi glace	\$125
New York Strip 8oz GF – with a veal demi glace	\$120
Port-Wine Braised Short Rib 6oz GF – with a natural reduction sauce	\$117
Grilled Pork Chop 10oz GF – with creamy garlic sauce	\$115
Chicken Marsala 6oz GF – with a wild mushroom-marsala sauce	\$105
Grilled Chilean Salmon 7oz GF – with a red pepper coulis	\$114
Dual Plate GF – 4oz tenderloin with a demi glace and 6oz chicken marsala	\$135
Gemelli Pasta V – with asparagus and summer squash tossed in a sun-dried tomato alfredo sauce and topped with parmesan cheese	\$90
Butternut Squash Ravioli V – with a red pepper sauce and parmesan cheese	\$90
Chicken Parmesan – Chicken breast breaded and topped with Marinera sauce, fresh mozzarella cheese, with a side of fettuccine pasta.	\$105

POTATOES & RICE Choose one

- Roasted Red Potatoes
- Garlic Mashed Potatoes
- Sweet Potato Puree
- Saffron Rice Pilaf

VEGETABLES Choose one

- Green Beans
- Broccolini
- Asparagus

SALADS Choose one

- Mixed Greens with balsamic vinaigrette
- Caesar Salad *\$3 upgrade

LATE NIGHT SNACK

16” Pizzas –cheese, sausage, or pepperoni

*\$50 upgrade for specialty pizza

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PLATINUM PACKAGE

FOUR HOUR TOP SHELF OPEN BAR

THREE HOR D'OEUVRES

TWO COURSE PLATED DINNER

BOTTLED WINE SERVICE WITH DINNER

CHAMPAGNE TOAST

COFFEE STATION

LATE NIGHT SNACK

FOUR HOUR TOP SHELF OPEN BAR

Includes bottled beer, house wines, top shelf liquor and non-alcoholic beverages

HORS D'OEUVRES Choose three options

BUTLER PASSED

Classic Tomato Basil and Parmesan Bruschetta **V**

Summer Caprese Skewers – with balsamic drizzle **GF**

BBQ Meatballs

Coconut Shrimp – with a passionfruit sauce

Vegetable Spring Rolls – with a sweet chili sauce **V**

Steak Crostini – with a horseradish aioli

Smoked Salmon Crostini – with herbed cream cheese and microgreens

Petite Crab Cake Spoons – with a mango chutney

Baked Beef Skewers – with Korean BBQ sauce **GF**

Shrimp, Mango and Lime Ceviche **GF**

Bacon-wrapped Chestnuts – with a sweet chili glaze

Petite BLT – with bacon, arugula, oven-toasted tomato and herb aioli

STATIONED

Cheese and Sausage Display **GF**

Vegetable Crudité **V** **GF**

Fresh Fruit Display – seasonal selection **V** **GF**

GF GLUTEN FREE

V VEGETARIAN

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TWO-COURSE 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.

SELECT UP TO THREE ENTRÉES

Grilled Center Cut Beef Tenderloin 6oz GF – with a veal demi glace	\$149
New York Strip 8oz GF – with a veal demi glace	\$145
Port-Wine Braised Short Rib 6oz GF – with a natural reduction sauce	\$139
Grilled Pork Chop 10oz GF – with creamy garlic sauce	\$134
Chicken Marsala 6oz GF – with a wild mushroom-marsala sauce	\$122
Grilled Chilean Salmon 7oz GF – with a red pepper coulis	\$136
Dual Plate GF – 4oz tenderloin with a demi glace and 6oz chicken marsala	\$159
Gemelli Pasta V – with asparagus and summer squash tossed in a sun-dried tomato alfredo sauce and topped with parmesan cheese	\$118
Butternut Squash Ravioli V – with a red pepper sauce and parmesan cheese	\$118
Chicken Parmesan – Chicken breast breaded and topped with Marinera sauce, fresh mozzarella cheese, with a side of fettuccine pasta.	\$118

POTATOES & RICE Choose one

- Roasted Red Potatoes
- Garlic Mashed Potatoes
- Sweet Potato Puree
- Saffron Rice Pilaf

VEGETABLES Choose one

- Green Beans
- Broccolini
- Asparagus

SALADS Choose one

- Mixed Greens with balsamic vinaigrette
- Caesar Salad *\$3 upgrade

LATE NIGHT SNACK

16” Pizzas –cheese, sausage, or pepperoni

*\$50 upgrade for veggie & supreme

Cheeseburger Sliders and French Fry Cups

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LATE NIGHT SNACK ADD ONS Available for all package levels

- 16" Pizzas – Cheese, sausage, pepperoni\$22 each
- Chips & Salsa – Chips with house-made salsa & guacamole\$6 per person

KIDS MENU \$24 per child | Choose two Age 12 and under | Includes unlimited soda and lemonade

- Chicken Tenders & Fries – includes a fruit cup
- Macaroni & Cheese – includes a fruit cup
- Grilled Chicken Breast – with garlic mashed potatoes, seasonal vegetables, and a fruit cup

STATIONED MINI DESSERTS Served by the dozen (2 dozen minimum per selection)

- Brownies\$31 per dozen
- Classic Cream Puffs\$30 per dozen
- Fruit Tarts\$34 per dozen
- Cannoli – crispy shell filled with sweetened ricotta and chocolate chips\$30 per dozen
- Eclairs – tiny, oblong pastry filled with custard and iced in a fudge topping\$27 per dozen
- Assorted Cheesecake\$36 per dozen
- Assorted Macarons\$30 per dozen

GLUTEN FREE VEGETARIAN

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BEER, WINE, SODA PACKAGE

1 hour – \$15 per person 2 hours – \$19 per person 3 hours – \$23 per person 4 hours – \$28 per person

Beer: Miller Lite, Bud Light, Spotted Cow, Corona | **Wine:** Cabernet, Pinot Noir, Chardonnay, Moscato, Sauvignon Blanc, Pinot Grigio

Non-Alcoholic Beverages: Coke products

TOP SHELF PACKAGE

1 hour – \$20 per person 2 hours – \$27 per person 3 hours – \$33 per person 4 hours – \$40 per person

Beer: Miller Lite, Corona, Spotted Cow | **Wine:** Cabernet, Pinot Noir, Chardonnay, Moscato, Sauvignon Blanc, Pinot Grigio

Vodka: Wheatley, Tito's | **Rum:** Captain Morgan, Bacardi | **Gin:** Seagram's Gin, Tanqueray | **Scotch:** Grant's, Johnnie Walker Black Label

Bourbon: Bulleit | **Whiskey:** Seagram's 7, Jack Daniels | **Brandy:** Christian Brothers, Korbel | **Tequila:** Jose Cuervo Silver, Patrón Silver

ADDITIONAL OPTIONS

Champagne Toast \$3 per person

One Wine Pour with Dinner \$9 per person

White Claw and High Noon: \$7 per drink

*Signature drinks available, price varies

BAR SERVICE (PER CONSUMPTION)



DOMESTIC BEER BOTTLES \$5

Miller Lite, Bud Light, Coors

PREMIUM BEER BOTTLES \$6

Blue Moon White, Corona Light Lager, Goose Island India Pale Ale, Heineken Pale Lager, New Glarus Spotted Cow, Corona Premier, Pacifico, Michelob Ultra, Substitutions available upon request

DOMESTIC HALF BARREL \$575 (subject to availability)

Miller Lite, Bud Light, Coors Light

SPECIALTY HALF BARREL \$600 (subject to availability)

New Glarus Spotted Cow, Stella

PREMIUM LIQUOR Starting at \$9

Vodka: Tito's | **Rum:** Captain Morgan, Bacardi | **Gin:** Tanqueray | **Scotch:** Johnnie Walker Black Label | **Bourbon:** Bulleit
Whiskey: Jack Daniels | **Brandy:** Korbel | **Tequila:** Patrón Silver

HOUSE WINES \$9/glass, \$40/bottle

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

*Half barrels serve approximately 200 16oz cups

*Additional changes apply for specialty drinks

ADD-ON AMENITIES

Colored Napkins	\$1 each (quantities of 100)
Bottled Water Station (outside ceremony)	\$4 per bottle
Infused Water Station	\$50 (5 gallons)
6ft Screen and Projector or TV Monitor on Stand	\$150
120" Floor Length Linen	\$15 each

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WEDDING RENTALS



Hedge Wall - Included



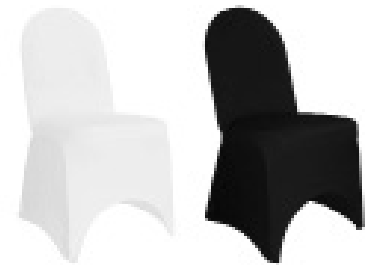
Easel - Included



Charger plates - \$1.50 each



Chiavari chairs - \$8 each



Spandex covers - \$6 each



Farm chairs - \$9 each



Ceremony arches - \$50 each



Dance floors - \$1,500



Champagne wall - \$200



Barrels - \$60 each

1909 BRIDAL SUITE

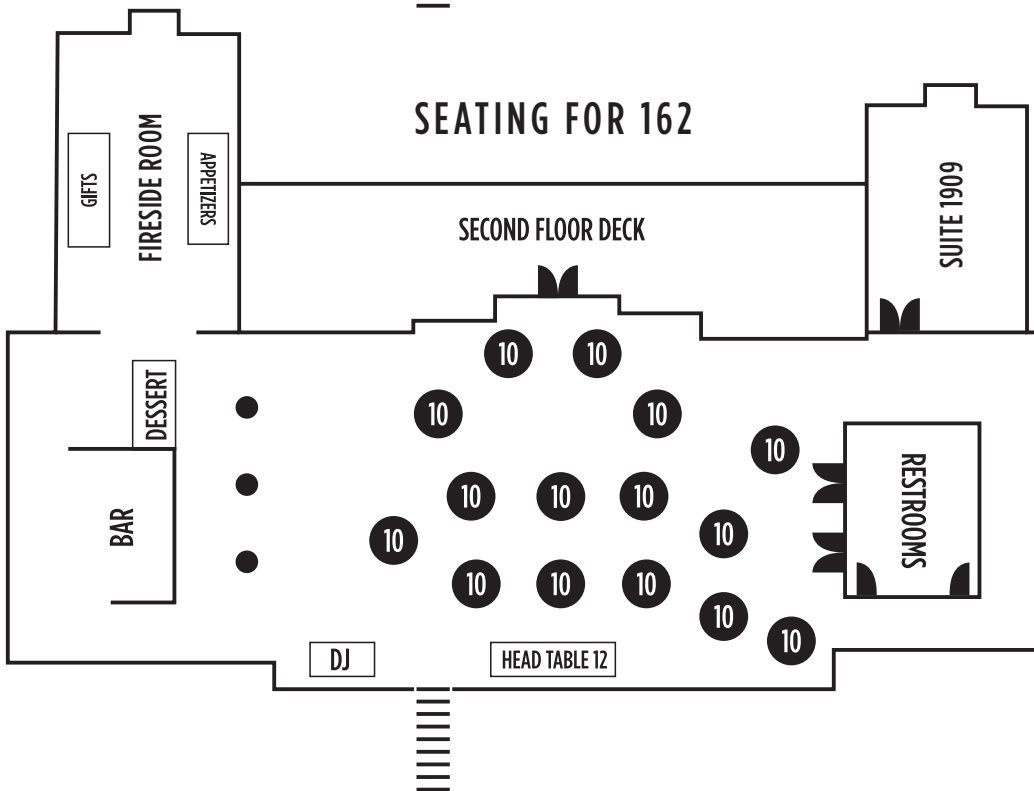
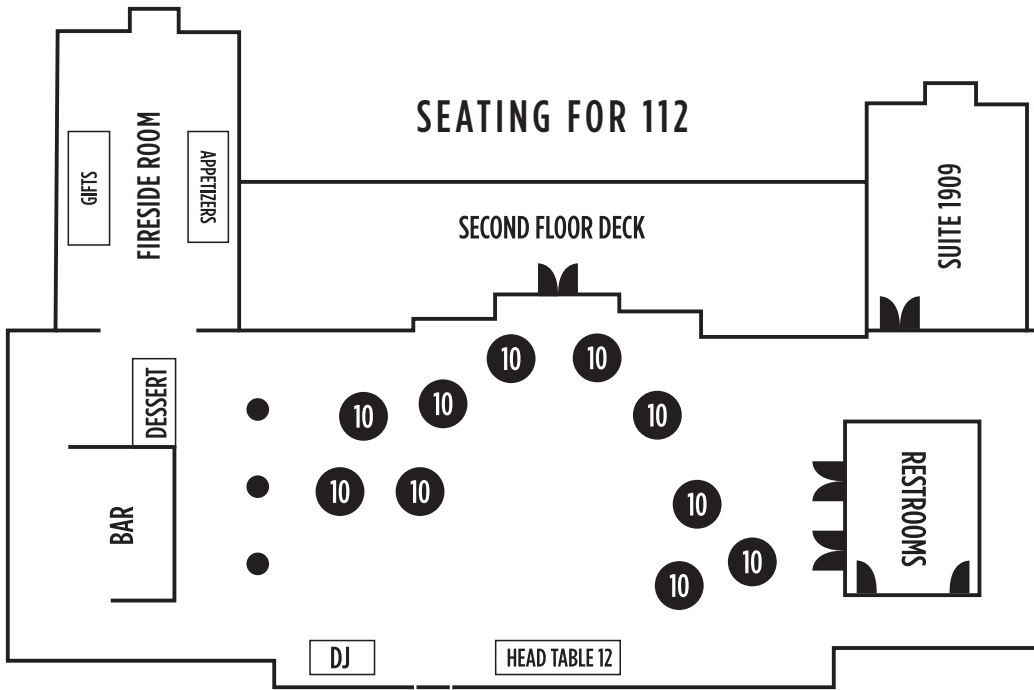


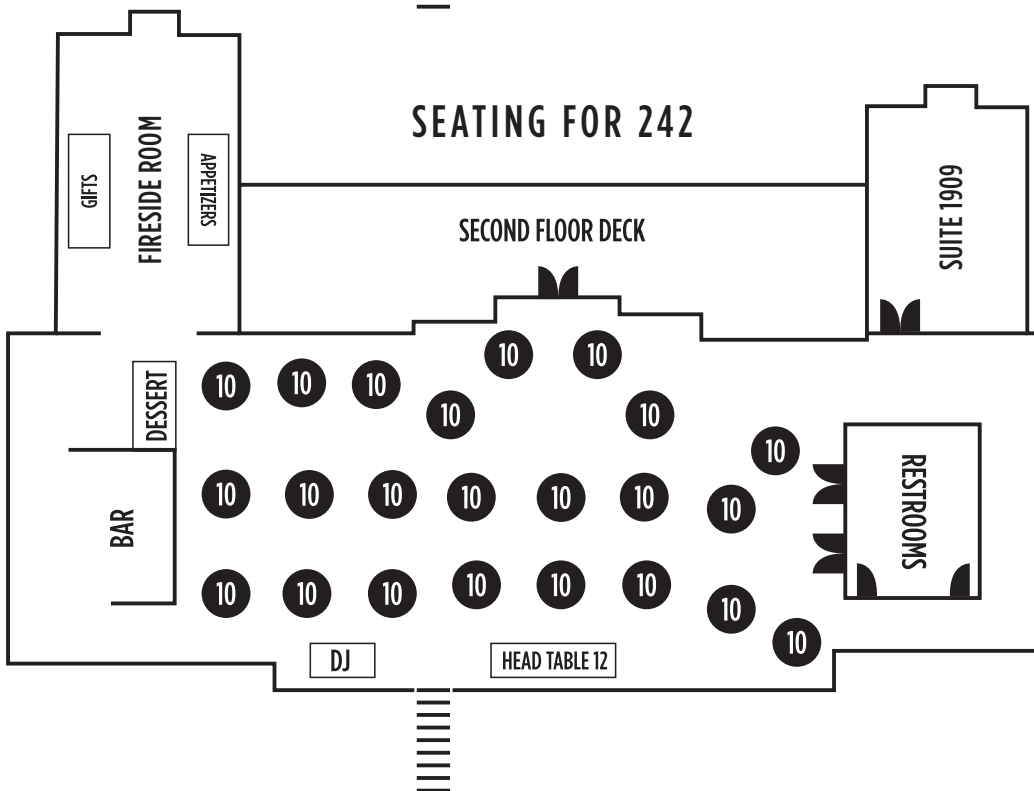
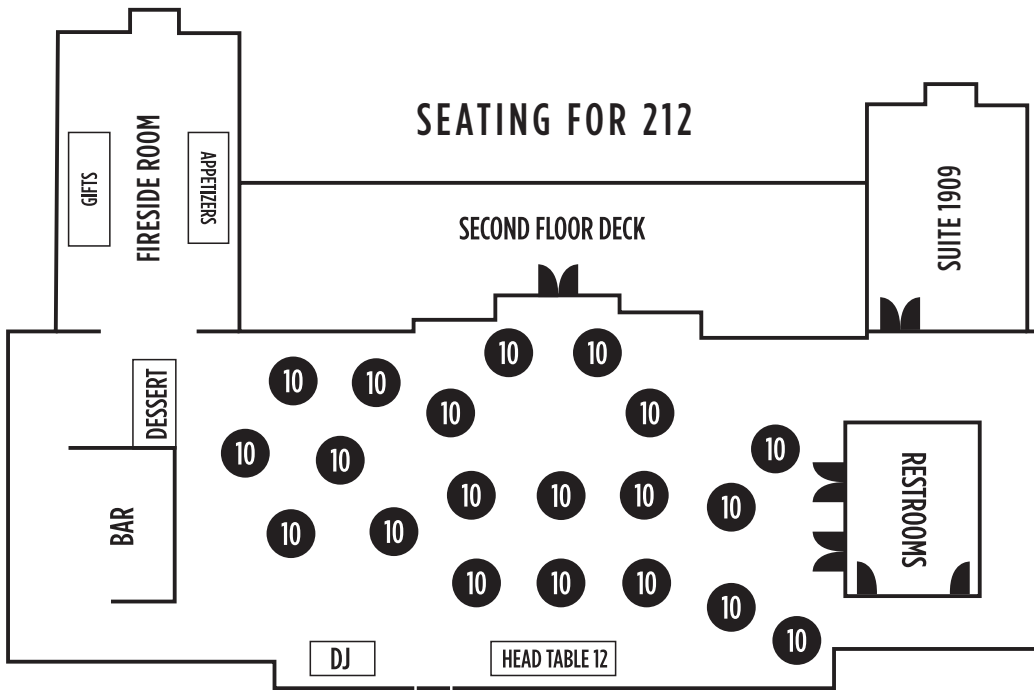
1909 BRIDAL SUITE Rental fee \$500 (Access 7am - Midnight)

INCLUDED | 4 getting ready tables & chairs, Lounge furniture, 5 mirrors, TV & Sound Bar

DRINK ADD ONS

6 Pack Domestic	\$20
6 Pack Import	\$24
6 Pack Seltzer	\$26







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