



BELOIT CLUB

# WEDDING MENU

[BELOITCLUB.COM/WEDDINGS](http://BELOITCLUB.COM/WEDDINGS) | 608.394.9000



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## PRICING

### CEREMONY

**Friday & Sunday** | \$3,000

**Saturday** | \$3,000

### RECEPTION

**Friday & Sunday** | \$2,500

**Saturday** | \$3,500

### CEREMONY & COCKTAIL HOUR

**Outdoor** | Ceremony on event lawn with white folding chairs  
Cocktail hour on private patio with two satellite bars and bocce court access

**Indoor** | Ceremony in Wilmot Ballroom with banquet chairs  
Cocktail hour in Standard Tavern

\*Ceremonies must begin no later than 3pm

### 1909 - BRIDAL SUITE

Access from 7am - 12am

Private padlocked room

Featuring four hair and makeup stations, a floor length mirror, four accent chairs, and a TV

### FIRESIDE ROOM - GROOMS SUITE

Access from 9am - 12am

Private room featuring a leather sofa, two accent chairs, and a TV



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

**GF** GLUTEN FREE

**V** VEGETARIAN

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

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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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**V** VEGETARIAN

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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 <b>GF</b> – with a veal demi glace .....	\$125
New York Strip   8oz <b>GF</b> – with a veal demi glace .....	\$120
Port-Wine Braised Short Rib   6oz <b>GF</b> – with a natural reduction sauce .....	\$117
Grilled Pork Chop   10oz <b>GF</b> – with creamy garlic sauce .....	\$115
Chicken Marsala   6oz <b>GF</b> – with a wild mushroom-marsala sauce .....	\$105
Grilled Chilean Salmon   7oz <b>GF</b> – with a red pepper coulis .....	\$114
Dual Plate <b>GF</b> – 4oz tenderloin with a demi glace and 6oz chicken marsala .....	\$135
Gemelli Pasta <b>V</b> – with asparagus and summer squash tossed in a sun-dried tomato alfredo sauce and topped with parmesan cheese .....	\$90
Butternut Squash Ravioli <b>V</b> – 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 <b>GF</b> – with a veal demi glace .....	\$149
New York Strip   8oz <b>GF</b> – with a veal demi glace .....	\$145
Port-Wine Braised Short Rib   6oz <b>GF</b> – with a natural reduction sauce .....	\$139
Grilled Pork Chop   10oz <b>GF</b> – with creamy garlic sauce .....	\$134
Chicken Marsala   6oz <b>GF</b> – with a wild mushroom-marsala sauce .....	\$122
Grilled Chilean Salmon   7oz <b>GF</b> – with a red pepper coulis .....	\$136
Dual Plate <b>GF</b> – 4oz tenderloin with a demi glace and 6oz chicken marsala .....	\$159
Gemelli Pasta <b>V</b> – with asparagus and summer squash tossed in a sun-dried tomato alfredo sauce and topped with parmesan cheese .....	\$118
Butternut Squash Ravioli <b>V</b> – 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

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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 charges apply for specialty drinks



ADD-ON AMENITIES

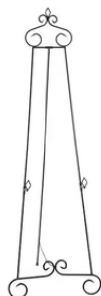
Colored Napkins .....	\$1 each (quantities of 100)
Bottled Water Station (outside ceremony) .....	\$4 per bottle
Infused Water Station .....	\$50 (5 gallons)
6ft Screen and Projector or TV Monitor on Stand .....	\$150
120” Floor Length Linen .....	\$15 each

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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



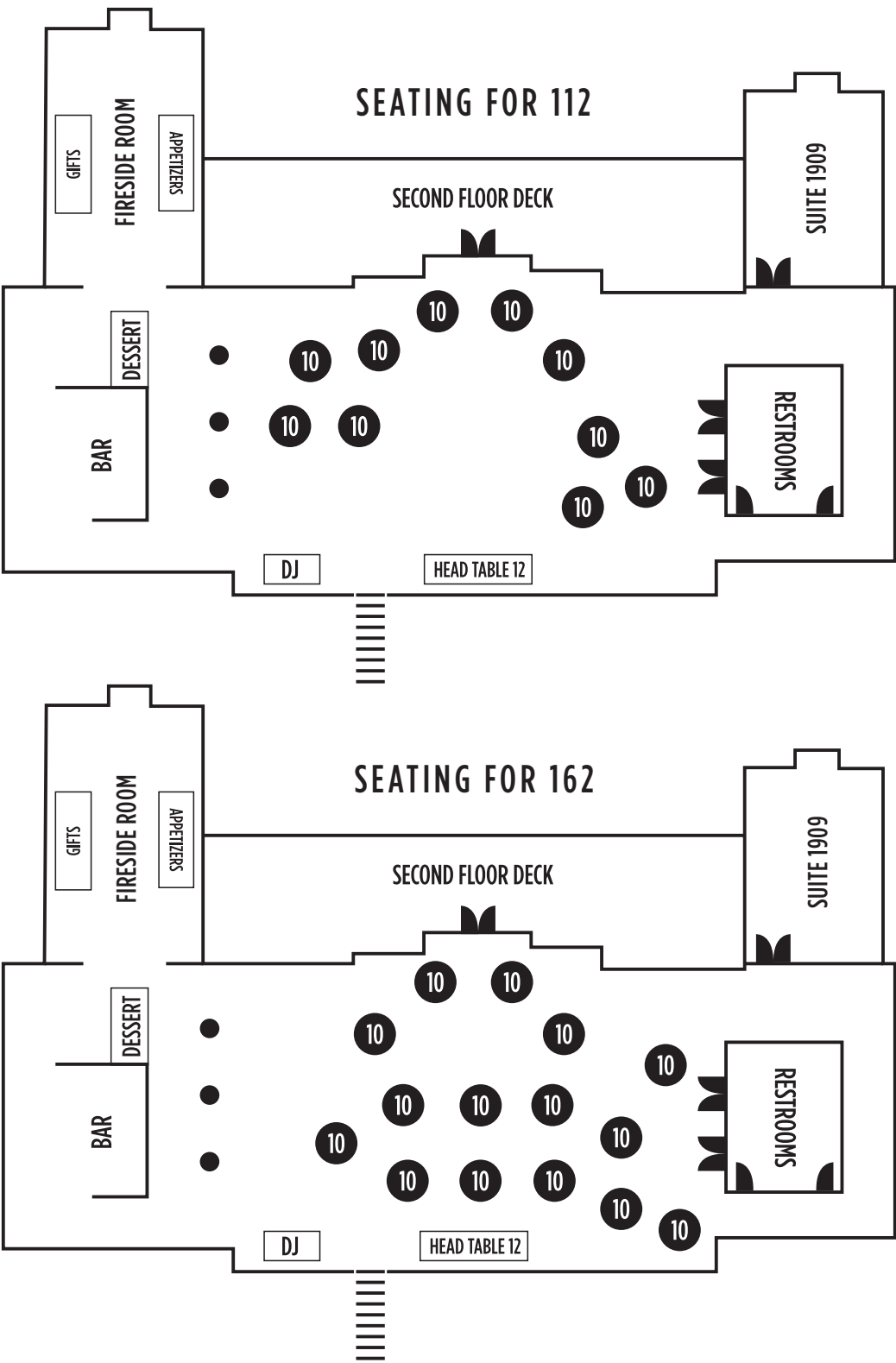
Barrels - \$60 each

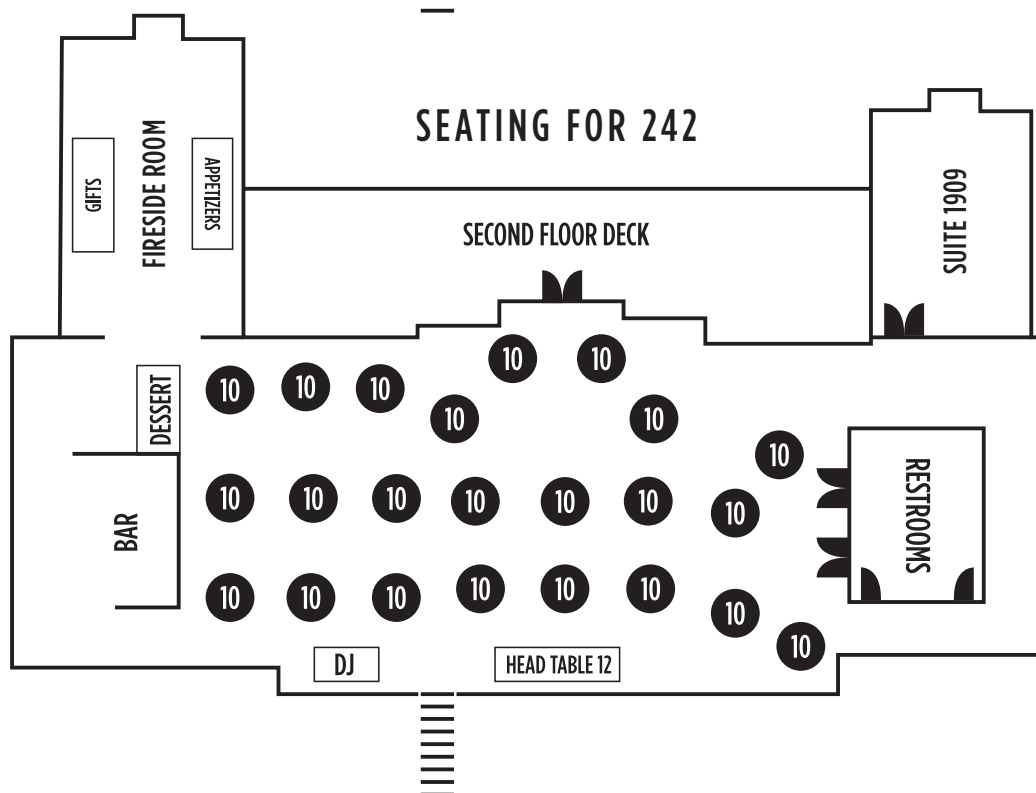
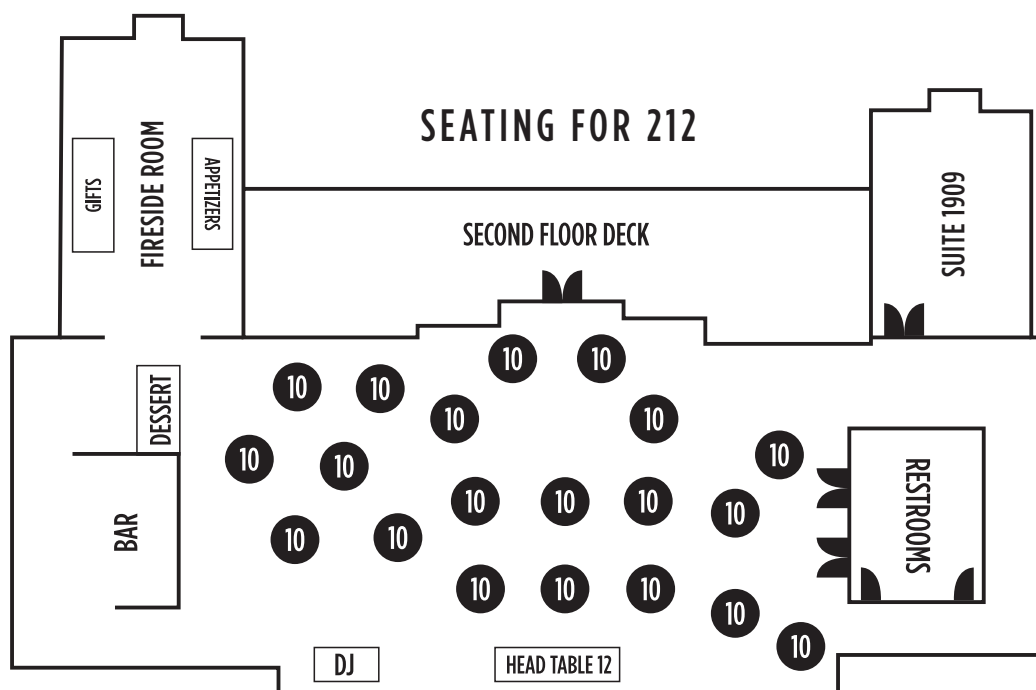


**1909 BRIDAL SUITE** Rental fee \$500 (Access 7am - Midnight)  
INCLUDED | 4 getting ready tables & chairs, Lounge furniture, 5 mirrors, TV & Sound Bar

DRINK ADD ONS

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







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