



BANQUET MENU

A MEETING PLACE FOR ALL OCCASIONS

Three Bears Resort offers a beautiful Northwoods themed atmosphere for your next function or wedding. Our sales and catering department will be happy to assist you with arrangements to make your event successful. Our luxurious ballroom, a variety of catering options, spacious hotel rooms, suites, and log villas, plus our exciting indoor and outdoor waterparks, all provide for the perfect setting for your event.

PROPERTY INFORMATION

We have over 16,000 sq ft to accommodate your next meeting or conference.

GUEST ROOMS

We have 93 beautiful Northwoods-themed guest rooms and over 30 private cabin-style villas that sleep 10-40 people - Perfect for large groups and family reunions! Resort amenities include high-speed wireless Internet access, flat screen 50" TVs with cable, microwaves, refrigerators, coffee makers, hair dryers and admission to the waterpark.

1878 RESTAURANT

Great food, great experience, featuring a full variety of American Cuisine.

CRANBREW PUB

Family-friendly, full-service bar with ten flat-screen HDTVs.

ADDITIONAL PROPERTY FEATURES

60,000 sq ft indoor waterpark with three-story waterslides, outdoor waterpark, Bear Trax Mini Golf, Black Bear Arcade, Bear Club, AJ's Pizzeria, Clyde's Café, Laser Maze, Honey Pot Exchange Gift Shop, fitness room and much more.

BREAKFAST BREAKS

Freshly brewed coffee (<i>regular and decaf</i>)	\$34/gallon
Hot water with assorted herbal tea bags.....	\$30/gallon
Iced tea with fresh lemons.....	\$35/gallon
Lemonade.....	\$34/gallon
Bottled water	\$2/each
Bottled soda (<i>Pepsi products</i>)	\$3/each
Chilled bottled juices (<i>cranberry, orange, apple</i>)	\$3/each
2% Milk	\$20/pitcher
Fruit punch	\$34/gallon

BREAKFAST PASTRIES & ALA CARTE BREAK ITEMS

Assorted danishes	\$30/dozen
Donuts.....	\$30/dozen
Assorted fresh muffins	\$30/dozen
Bagels and cream cheese.....	\$34/dozen
Cinnamon rolls	\$24/dozen
Yogurt bar	\$7/person
Brownies	\$35/dozen
Assorted cookies	\$30/dozen
Seasonal fresh fruit	\$45/tray

BREAKFAST BUFFETS

25 person minimum - Additional charge of \$5/person if under 25 guests

Hearty Wisconsin Breakfast Buffet

Seasonal fresh fruit tray, cranberry French toast bake, syrup, fluffy scrambled eggs, bacon or sausage, breakfast potatoes, yogurt bar, assorted pastries, freshly brewed coffee, and juice - \$25/person

Deluxe Breakfast Buffet

Fluffy scrambled eggs, cranberry French toast bake, syrup, bacon or sausage, seasonal fresh fruit tray, freshly brewed coffee, and juice - \$18/person

Corporate Continental

Assorted danishes or muffins, seasonal fresh fruit tray, freshly brewed coffee, and juice - \$12/person

LUNCHEON MENU

Iced tea or lemonade Included with each meal • 25 person minimum • Salads: \$15/person • Sandwiches: \$18/person

Cranberry Salad

Crisp chopped greens topped with sweetened dried cranberries, bacon bits, tomatoes and crumbled bleu cheese, served with house dressing, fresh rolls and butter.

Chicken Salad

Homemade chicken salad with fresh seasonal fruit and served with fresh rolls and butter.

Chicken Caesar Salad

Grilled marinated chicken served over crisp romaine, Parmesan cheese, croutons and classic Caesar dressing. Served with fresh rolls and butter.

Bourbon BBQ Pulled Pork Sandwich

A succulent blend of smoked pulled pork, bourbon BBQ sauce served on a cranberry ciabatta roll.

Deli Sandwich

Shaved ham or turkey and Swiss cheese with lettuce, tomato, onions and mayo on a fresh roll and served with chips and pickles.

Italian Beef

Slow-roasted and marinated in giardiniera, topped with provolone cheese on a hoagie bun, served with chips and pickles.

LUNCHEON BUFFET

*Iced tea or lemonade included with each meal • 25 person minimum • Classic Buffet: \$18/person • Deluxe Buffet: \$25/person
Deluxe Buffet includes Dessert (Brownies or Cookies), Coffee Station, and Bottles of Soda. Add an additional entrée - \$5/person*

Three Bears Picnic Basket

Choose one entrée: Cranberry BBQ chicken breast, hamburger or bratwurst with buns. Choose two side selections: Potato salad, Italian pasta salad, coleslaw, baked beans, or potato chips.

Italian Pasta Buffet

Choose one entrée: Chicken Alfredo, traditional meat lasagna, or vegetarian lasagna. Served with tossed garden salad with house dressing, and garlic bread.

Mama Bear Deli Buffet

Shaved ham and turkey with assorted breads and Wisconsin cheeses. Includes potato chips, condiments, lettuce, tomato, onion, pickles, and choice of potato salad or cole slaw.

LUNCHEON BUFFET (continued)

*Iced tea or lemonade Included with each meal · 25 person minimum · Classic Buffet: \$18/person · Deluxe Buffet: \$25/person
Deluxe Buffet includes Dessert (Brownies or Cookies), Coffee Station, and Bottles of Soda.*

Papa Bear Hot Sandwich Buffet

Choose One Entrée: Sliced roast beef, turkey or BBQ pork. Includes assorted breads, potato salad, coleslaw, baked beans. *Add an additional entrée - \$5/person*

South of the Border Buffet

Seasoned ground beef and chicken, hard and soft taco shells, jalapeños, black olives, tomatoes, lettuce, onions, sour cream, shredded cheese, tortilla chips, and salsa.

DINNER BUFFETS

50 person minimum (not including children) · Includes fresh garden salad with house dressing, chef's vegetable selection, warm dinner rolls, and iced tea or lemonade · Additional entrée or starch selection is \$5/person

Classic Buffet: \$25/person

Includes one entrée and one starch selection

Deluxe Buffet: \$35/person

Includes two entrees and one starch selection.

Entrée Choices

London Broil - Sliced beef with mushroom demi sauce

Pork Tenderloin - Served in an apple cranberry glaze

Grilled Chicken Breast - Boneless chicken breast with a citrus pepper sauce

Baked Cod - Served with a white wine lemon sauce

Turkey Breast - Slow-roasted with herb dressing and gravy

Chicken Fettuccine Alfredo - Chicken breast with Alfredo sauce and fettuccine noodles

Pasta Marinara - House-made marinara sauce over penne pasta

Starch Selections

Mashed potatoes and gravy, au gratin potatoes, parsley buttered potatoes, or rice pilaf

Additional Buffet Selections

Cranberry wild rice pilaf - \$3/person

Caesar salad - \$5/person

Children's Buffet

15-child minimum. Two and under are free. Choice of chicken tenders, hot dogs, corn dogs, or mac & cheese. Includes French fries, apple sauce, and cookies.

One selection: \$16 · Two selections: \$18

DINNER ENTRÉES

*Iced tea or lemonade Included · 50 person minimum
Includes fresh garden salad and house dressing, chef's vegetable selection, and warm dinner rolls*

Center Cut Sirloin

Grilled to perfection, topped with herb butter with garlic mashed potatoes - \$45/person

Roast Sirloin of Beef

Sliced roast beef with a mushroom demi sauce with garlic mashed potatoes - \$39/person

Cranberry Stuffed Chicken Breast

Served over rice pilaf - \$35/person

Grilled Chicken Breast

Marinated with a citrus pepper sauce served with rice pilaf - \$29/person

Pork Tenderloin

Served with an apple cranberry glaze with mashed potatoes - \$35/person

Turkey Breast

Slow-roasted with herb dressing and savory gravy with mashed potatoes - \$29/person

Pasta Marinara

House-made marinara sauce served with penne pasta - \$29/person

Vegetable Stir-Fry

Garden fresh vegetable medley served on a bed of rice pilaf - \$25/person

DESSERT SELECTIONS

Cheesecake

Cranberry Celebration, Brandy Alexander, Caramel Apple, or Chocolate Raspberry - \$9/person

Specialty Cupcakes

Starting at \$6/person

Mini-Dessert Display

An array of freshly created brownies, cupcakes, parfaits, and cookies - \$12/person

Additional specialty desserts are available upon request!

HOSTED ALCOHOLIC BEVERAGE SERVICE

Call Bar

\$12/person first hour · \$6/person each additional hour

Smirnoff Vodka
Bacardi Light Rum
Christian Brothers Brandy
Dewars Scotch
Beefeater London Dry Gin
Seagram's 7 Crown Whiskey
Jim Beam Bourbon
Jose Cuervo Tequila

Premium Bar

\$15/person first hour · \$7.50/person each additional hour

Tito's Vodka
Bacardi Light Rum
Korbel Brandy
Glenlivet Single Malt Scotch
Tanqueray London Dry Gin
Jack Daniel's Tennessee Whiskey
Bulleit Bourbon
Jose Cuervo 1800 Silver Tequila

Policies

A \$150 bartending fee is charged for every 100 guests in attendance.

ALCOHOLIC BEVERAGE SERVICE

Beer

Half-Barrels (domestic)	\$295
Half-Barrels (premium)	\$395
Domestic Beer	\$5
Premium Beer	\$6

Mixed Drinks

Mixed Drinks (well brands)	\$5
Mixed Drinks (premium brands)	\$6-\$10

Wine

House Wine by the bottle	\$21
House Wine by the glass	\$7
House Pinot Grigio or House Moscato by the bottle	\$28
House Champagne by the bottle	\$21

Additional brands of beer, wine or champagne can be quoted if available through our distributors. There will be a three-case minimum for special brands other than house brands. Customers will be charged for special brands ordered. Customers will not be allowed to take any unopened bottles if not opened during event.

For half-barrels of domestic or premium beer, customers will be charged for all quantities ordered.

Policies

If a private bar is requested a \$150 bartender fee is charged for every 100 guests in attendance. If a request is made for more bartenders, an additional charge of \$100/bartender will be charged. Any additional hour is a \$150 dollar fee per bartender.

HORS D'OEUVRES

Selections are 50 pieces unless otherwise noted

Cold Selections

Cocktail Sandwiches (<i>Ham, Turkey or Roast Beef</i>)	\$160
Smoked Turkey, Cranberry Mayo on Baguette	\$100
Cranberry Cream Cheese Pinwheels	\$90
Prime Rib Brochettes.....	\$150
Tomato Pesto Brochettes.....	\$90
Prosciutto Cream Cheese Roll ups	\$100
Wisconsin Cheese and Crackers Platter	\$120
Wisconsin Cheese and Sausage Display	\$145
Fresh Seasonal Vegetable Tray (<i>with Dill Dip</i>).....	\$120
Fresh Seasonal Fruit Platter (<i>with Yogurt Dipping Sauce</i>)	\$145
Shrimp Cocktail and Horseradish Sauce	\$180

Hot Selections

Meatballs in Cranberry BBQ Sauce	\$120
Stuffed Mushrooms (<i>Crab, Shrimp, or Italian Sausage</i>).....	\$120
Chicken, Pineapple and Green Pepper Brochettes	\$130
Spinach Artichoke Dip and warm Pita Bread	\$100
Smoked Kielbasa and Horseradish Cream Sauce	\$110
Cocktail Franks in BBQ Sauce.....	\$110
Mini-Egg Rolls and Sweet n' Sour Sauce.....	\$100

SALES & CATERING POLICIES

Banquet menu selection, room setup requirements and all other arrangements must be made a minimum of two weeks prior to your function date.

All food and beverages are to be purchased through Three Bears Resort. The patron, guest or invitees may not bring any food or beverages into the banquet areas. No food and beverage purchased from Three Bears Resort may be removed from banquet areas.

All alcoholic beverages must be dispensed only by resort servers and bartenders. We reserve the right to decline service of alcohol for the safety of our guests. Kegs of beer and hosted bars will be removed from the room by midnight, unless otherwise stated on the banquet event orders.

Functions which have music events must conclude at 12:00am (midnight). The expense of any special electrical needs must be paid by the individual or organization hosting the function. All events that extend over the contracted times are subject to additional labor charges.

Banquet guarantees are required no later than 12:00 pm (noon), two weeks prior to the event unless the event falls on the weekend or a holiday then the guarantee is due at noon on Friday one week prior to the event date. Guarantees cannot be decreased after this time.

If a guarantee is not submitted, the preliminary number indicated at the time of booking will be the guaranteed number charged to your group. You will be charged for the number guaranteed or the number served, whichever is greater.

Banquet and meeting room assignments are based on the anticipated number of guests. Three Bears Resort reserves the right to change room assignments up to 72 hours prior to each function.

All Saturday functions must reserve the entire Whooping Crane Ballroom(A-D) for their event, regardless of the guaranteed number of anticipated attendees. The food and beverage minimum for Saturday functions for the ballroom is \$10,000.00.

Any New Year's Eve function must have a food and beverage minimum of \$10,000.00.

Room set up is to be determined no later than two weeks prior to the event. Any changes required after that time require an additional room rental fee and be charged to the client.

All decorations must meet the approval of Three Bears Resort. Affixing any materials to the wall or ceiling is prohibited unless the resort gives prior approval. No confetti or glitter is allowed in the room. Set up fees include labor costs and rental of standard meeting room set up. Set up fees are subject to change with any additional labor or equipment. Audio Visual equipment will have additional charges. White linen tablecloths and white napkins will be provided for all events. Specialty linen tablecloths and colored napkins will be available for an additional cost.

All quoted prices are subject to change and will be guaranteed 90 days prior to your function. All catering prices are subject to 20% service charge plus 5.5% sales tax to their total amount.

Patrons requesting tax exemption must submit a copy of their tax exemption certificate prior to the scheduled function. Only payments made by the tax-exemption group are exempt from tax.

A non-refundable deposit of meeting room rental is due upon contract signing to secure your function date.

Three Bears Resort may require security for some events. The client is responsible to pay the cost of security personnel.

Should the guaranteed number of attendees confirmed by the group be less than 85% of the originally contracted number of guests, group agrees to pay the difference between 85% of the originally contracted number of guests and the group's actual attendance, multiplied by the price of your catered meal plus applicable service charges and taxes current at the time of the event.

All charges must be paid in full, three business days prior to the event. A valid major credit card is required to be on file for any incidental charges that may occur. All meeting rooms will be subject to a room rental fee. Any outdoor event requests will be subject to an additional set up fee.

CANCELLATION POLICY

180-90 days to event date: 50% estimated revenue

90-31 days to event date: 75% estimated revenue

30 days or less to event date: 100% estimated revenue

Estimated revenue includes all food, beverage, meeting room rental and audio-visual equipment. All deposits are non-refundable upon cancellation of the event.