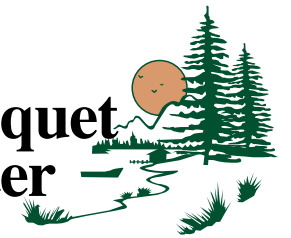


MENU SELECTIONS



**Mountain Bay Banquet
Conference Center**



BREAKFAST SELECTIONS

Breakfast Selections

All Breakfasts include Coffee

Plated Breakfasts

Rise & Shine \$6.99

Scrambled eggs with pancakes, fruit garnish, and your choice of bacon or sausage.

Denver Breakfast \$7.99

Chunks of tender ham, sautéed onion and green peppers folded into fluffy scrambled eggs. Served with white or wheat toast.

Cinnamon Supreme French Toast \$6.99

Slices of our cinnamon-infused rolls dipped in egg batter and grilled to a golden brown. Served with warm syrup and fresh fruit garnish.

Breakfast Buffets

The Continental \$5.99

Assorted pastries
Assorted muffins
Juice
Coffee

The Continental with Fresh Fruit \$6.99

Assorted pastries
Assorted muffins
Seasonal cubed fruit
Juice
Coffee

Buffets require a 25 person minimum

The Wisconsin Buffet \$9.99

Farm fresh scrambled eggs, French toast with maple syrup, bacon, breakfast potatoes, and seasonal fresh fruit.

The Heartland Buffet \$11.99

Farm fresh scrambled eggs, buttermilk pancakes with warm syrup, bacon and sausage, breakfast potatoes, seasonal fresh fruit, assorted yogurts, assorted pastries and muffins.

Our Sales, Catering and Culinary Staff will be pleased to create a menu to suit your Special needs. Prices do not include 17% service charge or State and Local Sales Tax. Menus and prices subject to change.

**Mountain Bay Banquet
Conference Center**



LUNCHEON SELECTIONS

Luncheon Selections

All Luncheons include Coffee or Iced Tea

Luncheon Sandwiches

Chicken Caesar Wrap \$8.99

Flavored tortilla wrapped around grilled chicken strips, romaine lettuce, Caesar dressing and Parmesan cheese served with seasonal fresh fruit.

Grilled Chicken and Cheese \$8.99

Marinated chicken breast served with Cheddar cheese, crisp lettuce, sliced tomatoes and mayonnaise on a fresh roll with red skin potato salad.

French Dip Sandwich \$9.99

Tender slices of beef on a toasted hoagie roll served with au jus and red skin potato salad.

Soup and Sandwich \$7.99

Tender turkey and/or ham with lettuce and tomato slices on a fresh roll and a steaming cup of soup d' jour.

Luncheon Salads

Chicken Caesar \$7.99

Grilled marinated chicken strips, served on a bed of romaine lettuce topped with croutons and Parmesan cheese served with a classic Caesar dressing. Served with fresh breadsticks.

Cobb Salad with Chicken \$8.49

Chopped greens with diced chicken, crumbled bacon, eggs, avocado, tomatoes, green onions and cheddar and jack cheeses. Served with Cobb dressing and fresh breadsticks.

Almond Chicken Salad Croissant \$8.99

Chunks of white meat chicken mixed with almonds, celery, salad dressing and grapes served with seasonal fresh fruit.

Ham & Cheese Sandwich \$6.99

Honey smoked ham and Swiss cheese served on a fresh roll. Accompanied by seasonal fresh fruit.

Submarine Sandwich \$9.99

Layers of turkey, ham, and salami, Provolone and Cheddar cheeses, lettuce and tomato served on a hoagie bun and a steaming cup of soup d' jour.

Chef's Salad \$8.49

Julienne smoked ham, turkey breast, and Swiss and Cheddar cheese, atop fresh assorted greens with eggs, tomato and croutons. Served with choice of dressing and fresh breadsticks.

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**Mountain Bay Banquet
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LUNCHEON SELECTIONS

Luncheon Selections

All plated lunches include your choice of tossed garden greens with house dressing or Caesar salad and fresh baked bread with butter

Plated Luncheons

Fettuccini Alfredo \$10.49

A traditional version of Parmesan cheese, garlic, butter and cream over fettuccine noodles. Served with chicken and vegetables and garnished with seasoned tomatoes.

Pork Medallions Dijon \$10.99

Two pork medallions grilled with roasted garlic and topped with a succulent Dijon mustard sauce. Served with parsley buttered baby red potatoes and vegetable d' jour.

Vegetable Stir-Fry \$9.99

Fresh vegetables sautéed with olive oil and topped with fresh parmesan served over rice with dinner rolls and butter.

Lasagna (Vegetarian Option Available) \$9.99

Three cheeses with meat sauce and fresh herbs layered between lasagna noodles and topped with marinara sauce and Mozzarella cheese. Served with garlic toast.

Chicken Supreme \$10.49

Oven baked chicken breast topped with mushroom cream sauce, served with parsley buttered baby red potatoes and vegetable d' jour.

Luncheon Buffets

Buffets require a 25 person minimum

Deli Luncheon Buffet \$9.99

Sliced salami, ham and turkey breast
American, Swiss and Cheddar cheeses
Assorted rolls and fresh breads
Pasta or fruit salad
Soup d' jour
Assorted Condiments

Party on the Patio Buffet \$11.99

Grilled hamburgers or chicken breasts
Cheeses, onions, lettuce and tomatoes
Baked beans
Grandma's potato salad
Seasonal fresh fruit
Buns and assorted condiments

Little Italy Buffet \$9.99

Pasta with meatballs
Pasta with marinara sauce
Cheese ravioli
Pasta Salad
Caesar Salad
Garlic Toast
Add Chef's choice pizza for an additional \$1.69

The Country Buffet \$10.99

Oven roasted chicken
Mashed potatoes and gravy
Stuffing
Vegetable d' jour
Tossed garden greens with assorted dressings
Fresh baked bread with butter

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**Mountain Bay Banquet
Conference Center**



DINNER SELECTIONS

Dinner Selections

All plated dinners include your choice of tossed garden greens with house dressing or Caesar salad, coffee and fresh baked bread with butter

Plated Dinners

Walleye \$17.99

A walleye pike filet baked to perfection, accompanied by parsley buttered baby red potatoes and steamed fresh vegetables.

New York Strip Steak \$27.99

Strip steak prepared medium and topped with sautéed mushrooms and onions. Served with a baked potato, sour cream and chives and vegetable d' jour.

Stuffed Chicken Breast \$14.99

Breast of chicken stuffed with dressing. Served with garlic mashed potatoes, gravy and steamed fresh vegetables.

Roasted Pork Loin \$16.99

Pork loin served atop Andouille sausage cornbread stuffing, parsley buttered baby red potatoes and vegetable d' jour.

Roast Sirloin of Beef \$15.99

Sliced beef topped with a red wine mushroom sauce, garlic mashed potatoes and vegetable d' jour.

Stuffed Chicken Breast and Baked Ham \$15.99

Breast of chicken stuffed with bread dressing and baked ham accompanied by a baked potato and vegetable d' jour.

Baked Atlantic Salmon \$18.99

Salmon filet brushed with herb butter and baked until tender. Served with a twice baked potato and steamed fresh vegetables.

Bacon Wrapped Filet Mignon \$29.99

Filet mignon prepared medium and topped with sautéed mushrooms. Served with a baked potato, sour cream and chives and steamed fresh vegetables.

Traditionally Roasted Turkey \$14.99

Served with sage stuffing, mashed potatoes and gravy, and steamed fresh vegetables.

Hawaiian Ham \$14.99

Honey glazed ham topped with pineapple and citrus sauce. Served with a cheesy twice baked potato and vegetable d' jour.

Butternut Squash Ravioli \$17.99

Butternut squash ravioli with asparagus spears, sun-dried tomatoes, basil leaves, Asiago and Parmesan cheeses in our garlic cream sauce.

Steak & Shrimp \$27.99

8 oz. Filet of Tenderloin and skewer of sautéed shrimp. Served with garlic mashed potatoes and vegetable d' jour.

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Mountain Bay Banquet
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DINNER SELECTIONS

Dinner Selections

All Dinners include Coffee

Dinner Buffets

Buffets require a 25 person minimum

Traditional Dinner Buffet \$13.99

Choice of two (2) Entrees
Choice of one (1) Salad
Choice of one (1) Starch
Steamed fresh vegetable d' jour
Dinner rolls and butter

Traditional Dinner Family Style \$15.99

Choice of two (2) Entrees
Choice of one (1) Salad
Choice of one (1) Starch
Steamed fresh vegetable d' jour
Dinner rolls and butter

Entrée Selections:

Baked Chicken, Chicken Cordon Bleu, Chicken Kiev, Stuffed Chicken Breast, Sirloin Beef Tips, Roast Turkey Breast, Baked Ham, Pressure Fried Chicken (additional \$1.00 per person), Prime Rib (additional \$5.00 per person)

Salad Selections:

Seven Layer Salad or Tossed Salad with House Dressing

Starch Selections:

Mashed Potatoes & Gravy, Garlic Mashed Potatoes, Baked Potatoes, Parsley Buttered Red Potatoes, Rice Pilaf and Dressing

Harvest Buffet \$18.99

Pork loin with Andouille sausage corn bread stuffing
Chicken supreme
Linguini primavera with shrimp
Steamed fresh vegetable d' jour
Garlic Mashed Potatoes
Tossed garden greens and assorted dressings
Fresh seasonal fruit
Creamy broccoli cauliflower salad
Dinner rolls with butter

Grand Buffet \$21.99

Carved roast sirloin of beef
Chicken breast with honey pecan sauce
Baked Cod in a white wine sauce
Cheese tortellini
Parsley buttered baby red potatoes
Steamed fresh vegetable d' jour
Caesar Salad
Dinner rolls and butter

Top of the Town \$35.99

Chef carved prime rib
Cornish game hen
Pork loin medallions Dijon
Baked salmon
Parsley buttered baby red potatoes
Fresh mushroom herb rice

Antipasto salad
Fresh Boston bib, spinach and radicchio salad with assorted dressings
Fresh seasonal fruit
Steamed fresh vegetable d' jour
Dinner rolls and butter

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**Mountain Bay Banquet
Conference Center**



APPETIZER SELECTIONS

Appetizer Selections

Cold Hors d'oeuvres

	Per Person	Market Price
Jumbo shrimp cocktail	Serves 25	\$49.99
Cheese spreads and crackers	Serves 25	\$39.99
Fresh vegetable tray with ranch dip	Serves 40	\$69.99
Assorted fresh seasonal fruit tray with dip	Serves 40	\$59.99
Deviled eggs	Serves 40	\$69.99
Ham roll-ups	Serves 40	\$69.99
Assorted deluxe canapés	50 Pieces	\$99.99
Smoked salmon and crackers	One Each	Market Price
Domestic cheese and sausage tray with crackers	Serves 40	\$69.99
Spinach dip with cocktail rye	Serves 40	\$49.99
Cheese & strawberry kabobs	Serves 50	\$69.99

Hot Hors d'oeuvres

Swedish meatballs	Serves 40	\$69.99
BBQ meatballs	Serves 40	\$69.99
Chicken wings	Serves 40	\$89.99
Oriental egg rolls	50 pieces	\$49.99
Chicken Potstickers	50 pieces	\$49.99
Stuffed mushroom caps	50 pieces	\$69.99
Spinach artichoke dip with pita bread	Serves 40	\$59.99
Chicken and pineapple brochettes	50 pieces	\$79.99
Beef Hibachi	50 pieces	\$99.99
BBQ cocktail sausage	Serves 40	\$59.99
Mini quiche	50 pieces	\$69.99
Bacon wrapped scallops	50 pieces	\$99.99
Bacon wrapped water chestnuts	50 pieces	\$69.99

Hors d'oeuvre Buffet

First Thing's First \$10.99 per person

Deep fried chicken wings, Swedish meatballs, fresh vegetables with dip, domestic cheese tray and crackers, and fresh seasonal fruit tray.

Wisconsin Starter \$12.99 per person

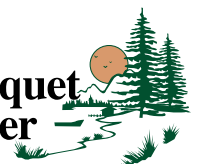
Deep fried chicken wings, barbeque cocktail sausages, Swedish meatballs, deviled eggs, fresh vegetable tray with dip, domestic cheese tray and crackers, and fresh seasonal fruit tray.

Crème de la Crème \$16.99 per person

Chicken & pineapple brochettes, Swedish meatballs, cocktail shrimp, spinach artichoke dip, deviled eggs, fresh vegetable tray with dip, domestic cheese tray and crackers, and fresh seasonal fruit tray.

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**Mountain Bay Banquet
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CARVING STATIONS & DESSERTS

Carving Stations

Served with appropriate breads, buns and condiments. All can be served hot or cold. Servings are based on appetizers portions.

Honey roasted country ham	Serves 50-60	\$135.00
Roasted pork loin	Serves 20-25	\$ 78.00
Slow roasted herb encrusted round of beef	Serves 50-60	\$150.00

Desserts

Specialty Cheesecakes	\$3.99
Apple Crisp	\$3.99
Tiramisu	\$3.99
Caramel Apple Pie with maple sour cream sauce	\$3.99
Strawberry Shortcake	\$2.99
Carrot Cake	\$3.99
German Chocolate Cake	\$3.99
Lemon poppyseed Cake	\$3.99
Cookies and Cream Pie	\$3.99
Ice Cream	\$2.59

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SNACKS & BREAKS

Snacks

Assorted pastries and muffins	\$13.99 per dozen
Assorted cookies	\$9.99 per dozen
Assorted bars	\$13.99 per dozen
Bagels with cream cheese	\$11.99 per dozen
Dry roasted peanuts	\$8.99 per pound (5-10 people)
Mixed nuts	\$11.99 per pound (5-10 people)
Party mix	\$7.99 per pound (5-10 people)
Trail Mix	\$7.99 per pound (5-10 people)
Pretzels	\$5.99 per pound (5-10 people)
Popcorn	\$4.99 per pound (8-10 people)
Assorted yogurts	\$1.99 per person
Granola Bars	\$1.59 per person
Candy Bars	\$1.29 per person
Whole Fruit	\$.99 per person

Breaks

Lite & Healthy \$4.99 per person

Assorted yogurt, granola bars and seasonal assorted fresh fruit tray

Fruit & Cheese Display \$5.49 per person

Seasonal fresh fruit and assorted domestic cheese tray with gourmet breads, crackers and dips

Old-Time Ice Cream Parlor \$3.49 per person

Build your own sundae

Vanilla ice cream, chocolate, strawberry and caramel sauces, nuts, candy crunch, whipped cream and maraschino cherries

Fresh From the Oven \$3.49 per person

Assorted bars, cookies and ice cold pitchers of milk

Country Fair Midway \$5.89 per person

Cheese curds, cheesecake bites, apple slices & caramel sauce, and pretzel pieces with cheese.

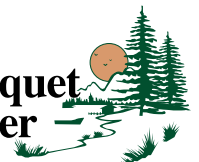
Coffee Bistro \$4.59 per person

Regular and flavored coffee you top with whipped cream, cinnamon, cocoa and flavored coffee creamers. Served with bite size cookies, biscotti, brownies and cheese cake bites.

Variety Tray of Silver Dollar Sandwiches \$15.99 per dozen

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**Mountain Bay Banquet
Conference Center**



LIQUORS & BEVERAGES

Liquors & Beverages

House Wine

White Zinfandel, Chardonnay, Merlot, Lambrusco
\$15.99 per bottle

Draft beer

Half barrel discount	\$190.00
Half barrel domestic	\$210.00
Half barrel premium	Market Price

Spirits

Rails	\$3.00-\$4.25
Calls	\$3.25-\$4.75
Premiums	\$3.75-\$5.50
Top Shelf	\$4.00+

Soft Drinks

Fountain soft drinks	\$1.00 per glass
Unlimited soft drinks	\$1.00 per person based on guaranteed number
Bottled soda	\$1.75 per bottle
Bottled water	\$1.50 per bottle

Punch

Fruit punch	\$10.00 per gallon
Rum Punch	\$25.00 per gallon
Champagne Punch	\$25.00 per gallon
Fountain	\$50.00 per event

Champagne

\$14.99 per bottle

Juice

\$5.00 per carafe

Coffee

\$25.00 serves 50 cups

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**Mountain Bay Banquet
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ROOM RENTAL FEES

Room Rental Fees

With a Planned Dinner

Mountain Bay Hall

Maximum capacity 500 people

Friday & Saturday \$800.00 per day
Sunday - Thursday \$150.00 per day

Mountain Bay Room #1

Sunday - Thursday \$75.00 per day

Mountain Bay Room #2

Sunday - Thursday \$75.00 per day

Mountain Bay Room #3

Sunday - Thursday \$75.00 per day

Weston Hall

Maximum capacity 200 people

Friday & Saturday \$550.00 per day
Sunday - Thursday \$75.00 per day

Ballroom

Maximum capacity 500 people
Available May through August only

Friday & Saturday \$800.00 per day
Sunday - Thursday \$150.00 per day

Mountain Bay Lounge

Sunday - Friday Evenings \$100.00 per evening (includes 1 bartender)

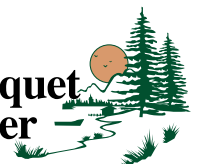
Rental Equipment

VCR or DVD Player \$25.00
CD Player \$25.00
Projector Screen \$25.00
LCD Projector \$100.00
Microphone No Charge
Karaoke (per hour) \$50.00

Colored Tablecloths (per table) \$10.00
Colored Napkins (per table) \$2.00
Bridal Archway \$50.00
Beverage Fountain \$50.00
Portable Bar \$250.00

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**Mountain Bay Banquet
Conference Center**



Contract

Event Date: _____ Employee: _____
Date of Contract: _____ Type of Event: _____
Customer Name: _____
Address: _____
City, State, Zip _____
Phone: _____ E-Mail _____
Room: _____ Estimated # Guests: _____ Catered Event w/ Servers? Yes No

Food & Beverage Purchase

A signed copy of the function agreement must be returned to the Sales & Catering office with in two weeks of receiving along with full payment of the hall rental/set-up fee to hold the date outlined on this contract. No food or beverage will be permitted to be brought on property from an outside source by the patron or guests, with the exception of special event cakes made by a licensed bakery. The customer may not take food and beverage purchases made through the Catering Department off the premises for health and safety reasons. Also, for health and safety reasons, a buffet can only be maintained for a maximum of two hours unless an arrangement can be made in advance for food changes. An industry 17% service charge will be assessed to all food and beverage (including any host bar) agreed upon. A 17% service charge will be included for the cash portion of any bar when a request is made to remove tip containers. Any Cash or Host bar not exceeding \$250.00 in sales will be assessed the difference as a bar charge. The catering staff reserves the right to refuse service to any person without legal age verification (21), even with a legal guardian present, and to anyone who appears intoxicated. Catering services are subject to state and local sales tax as per state statutes.

Guarantee & Cancellation

Adhering to confirmed food service time is essential. Clients delaying food service time assume total liability for quality of food. Dale's Weston Lanes assumes no responsibility for quality of food if confirmed food service time varies more than 30 minutes. After 30 minutes of confirmed dinner time, Weston Lanes reserves the right to apply a \$50 charge for every additional 15 minutes delayed in dinner service. Signed contracts and or Event deposits are your assurance that a space will be reserved for your event. We require a guarantee figure on meals 7 days prior to event. The number will be considered the guarantee and is not subject to reduction. The client is responsible for 100% of the guaranteed count. We will set and prepare for 5% above the guaranteed figure to allow for some extras. All deposits and prepayments are nonrefundable and are applied in whole to charges on the reserved date. In the event a deposit is not made by the specified date the event may be cancelled and prepayments forfeited. Cancellation prior to the event date will result in loss of date and loss of all deposits paid.

Banquet Rooms

All meeting rooms are non-smoking. Other groups may be using the same room as you prior to or following your event. Please adhere to the times agreed upon. Banquet rooms are assigned by the number of people anticipated. If attendance drops or increases the Catering department reserves the right to change the group to a room suitable for the attendance. Dale's Weston Lanes reserves the right to approve all displays and exhibits. No tape allowed to secure items to the walls or tables. No confetti, silly string, party poppers, or the like allowed. All candles must be contained and pre-lit. All decorations are the responsibility of the client, including set-up and tear down. Any injury suffered in the decorating process is not the responsibility of Dale's Weston Lanes.

Entertainment

Musicians and DJ's are booked by the client and are their sole responsibility. Our Catering office will be happy to provide information on entertainment groups. If the volume from the entertainment or public address system disturbs other patrons we reserve the right to lessen the volume. All entertainment must conclude by 1:00 AM.



CONTRACT

CONTRACT

Payment

When reserving space for wedding receptions, dinner meetings and banquets, a valid credit card is required to be held for guarantee of full payment upon completion. Payment is required 7 days prior to a function unless other arrangements have been made with any balance due before departure from the function. All Banquet checks must be signed by the person in charge or a designated representative at the completion of the event. Any discrepancies in counts should be identified and resolved at that time. A finance charge of 1.5% per month will be applied to outstanding invoices after 30 days. Groups requesting tax exemptions must submit current acceptable documentation of their tax exempt status prior to scheduled function and payment must be made from a tax exempt account.

Audio Visual

Dale's Weston Lanes will be pleased to assist you with your audio/visual equipment and engineering needs. Please be sure to discuss your needs with our Sales and catering staff well in advance of your function. Weston Lanes is not responsible for "burned" CD or DVD failures.

Security

Dale's Weston Lanes does not assume responsibility for damage or loss of equipment, merchandise or articles left unattended in public areas or function rooms. The customer assumes all responsibility for any damage caused to a room by his or her patrons. It is our goal to keep our guests safe.

Additionally, the Mountain Bay Banquet Conference Center and Customer agree to the following: _____

*In order to guarantee sole use of space please sign and return one copy to Dale's Weston Lanes.
Retain one copy for your records. Please refer to terms and conditions.*

Customer Signature _____ Date _____

Print Customer Name _____

Banquet Representative _____ Date _____

Print Employee Name _____

Deposit Amount _____

