

Wedding Menu



2025

Wedding Information and Policies

Booking and Payment

1. **Deposits:** A \$750 deposit and signed contract are required to reserve & book the ballroom.
2. **Payment Schedule:** Second deposit of \$750 is due six months before the event. 50% of the estimated bill is due 30 days before the event, with the remaining balance due ten (10) days prior to the event.
3. **Payment Methods:** Accepted forms of payment include cash, checks, Visa, Mastercard, Discover, and American Express. A 3% processing fee will be added to debit or credit card payments over \$1,000.
4. **Minimums:** Minimum pre-paid food and beverage total for Saturday nights, May to November, is \$5,000, plus sales tax & gratuity, unless otherwise stated on Banquet Contract Minimum Guarantee.

Additional Charges

5. **Service Charge and Tax:** A 20% service charge and 5.0% sales tax will be added to all items.
6. **Tax Exemption:** A valid Wisconsin Tax Exempt Certificate must be submitted prior to the event date or sales tax will be charged.

Guest Count and Food Policies

7. **Guaranteed Count:** A final guest count is due ten (10) business days before the event and cannot be reduced. If a final guest count is not provided then the client will be charged the full guarantee as stated on the contract. If the final guest count is greater than the guarantee on the contract then the client will be charged for the additional meals.
8. **Food and Beverages:** All food and beverages must be provided by Broadlands Golf Club, except for wedding cake/desserts. Leftover food cannot be taken off the premises. Broadlands Golf Club is not liable for any injuries or illnesses caused by the consumption of wedding cakes or desserts prepared off premises.
9. **Alcohol Service:** No person under the legal drinking age may consume alcoholic beverages and our staff may refuse to serve alcoholic beverages to any person. Broadlands Golf Club reserves the right to sell all beverage items not being provided by the client.
10. **Pricing:** Prices listed on menus are subject to change without notice. Firm food prices can be quoted in writing within 60 days of the banquet event.

Event Management

11. **Decorations Restrictions:** No items may be attached to walls, floors, or other surfaces. Certain items (glitter, confetti, etc.) are prohibited. Use of prohibited items will result in a cleaning fee of no less than \$250.00.
12. **Setup and Cleanup:** Broadlands staff may assist with setup and will provide cleanup services. Decorations are not provided by Broadlands Golf Club.
13. **Staffing:** Events will be staffed as necessary, with any additional staffing charged at current rates.

Entertainment and Timing

14. **Music and Timing:** Band or DJ is to be supplied by the client. Music can play until midnight, with last call at 11:30 PM. The banquet room must be cleared by 12:30 AM.

Cancellation and Liability

15. **Cancellation Policy:** Room fees are non-refundable upon cancellation. A partial refund may be granted if the room is re-booked. If the room is not re-booked then no refund will be granted, all payments will be held and the cancellation fee will equal the minimum guarantee stated on the Banquet Contract Agreement, less any deposits already paid. Payments and deposits are not transferrable to another date.
16. **Liability:** The Broadlands Golf Club LLC is not liable for any lost, damaged, or stolen property.

Initial & Date _____

Additional Services

<u>Event Space Rental Fees</u>	<u>Guests</u>	<u>Banquet</u>	<u>Meeting</u>
East or West Half of Ballroom	125	\$300	\$450
Entire Ballroom	250	\$500	\$750
Pub (based on availability)	75	\$250	\$400

Ballroom rentals include white or gray linen, chinaware, silverware, glassware, banquet tables, additional tables, dinner chairs, rehearsal space with covered patio, private restrooms, parking, ballroom balcony, coffee & water service.

On-Site Ceremony **\$400**

Includes use of lawn, pergola, setup & removal of chairs and décor (provided by client)

Cake Cutting **\$125**

Wedding Cake (provided by the client) - cut and served; plates & forks provided

Bartender **\$100**

One bartender is required per 100 guests, all mixers and garnishes provided with the purchase of a Bar Package. Additional bartender may be added at your request.

Champagne Toast **\$3 ea.**

One glass of house champagne served to all legal aged adults

Charcuterie Boards served Tabletop **\$75 ea.**

Assorted premium meat, artisan cheese, fruits, nuts, & spreads displayed on each table

Equipment Rental

Wooden Church for Greeting Cards **\$25**

Mirrors and Hurricane Candle Vases for Tables **\$4 ea.**

Colored Napkins (multiples of 100) **\$40**

Vendor Partners

When you choose to host your event at the Broadlands, you benefit from the expertise of our dedicated in-house specialists who are committed to making your event a success. We also provide curated recommendations for local preferred vendors, ensuring a seamless planning experience tailored to your needs.

Broadlands Featured Entrée

Your choice of a Specially Prepared Chicken Breast paired with a Petite Sirloin Filet

\$32

Plated Dinner Selections

Plated dinner selections include plated salad, one starch, one vegetable, & dinner rolls.

Specially Prepared Chicken Breast Entrées **\$32**

Florentine - Stuffed with Spinach and Fontina Cheese topped with White Wine Cream Sauce

Cordon Bleu - Stuffed with Ham and Swiss Cheese topped with White Wine Cream Sauce

Marsala - Lightly breaded topped with Marsala Mushroom Cream Sauce

Piccata - Lightly breaded topped with White Wine, Lemon Butter and Caper Sauce

Parmesan - Panko Parmesan Crusted topped with Marinara, Basil, Oregano and Mozzarella

Beef Entrées

Beef Tenderloin, Petite \$60 New York Strip Steak \$40

Rib Eye \$50 Sirloin Filet \$35

Beef Sauce Choices

Au Poivre Sauce

Parmesan & Chive Butter

Wild Mushroom Ragout

Pork Entrées

Dry Aged Pork Chop \$45 Pork Porterhouse \$35

Bacon Wrapped Pork Tenderloin \$35 Roasted Sliced Pork Loin \$30

Pork Sauce Choices

Farmhouse Sauce

Wild Mushroom
Ragout

Cranberry Apple
Chutney

Apricot Dijon
Sauce

Seafood Entrées

Seared Ahi Tuna \$50 Jumbo Stuffed Shrimp \$35

Atlantic Salmon \$40 Baked Haddock \$30

Seafood Sauce Choices

Garlic & Dill Cream Sauce

Citrus White Wine Cream
Sauce

Charred Pineapple and
Mango Salsa

Dinner Buffet Selections

Buffets require a minimum of 50 guests

Classic Dinner Buffet \$32

Includes two entrées, one starch, one vegetable, plated garden salad, & dinner rolls

Deluxe Dinner Buffet \$37

Includes two entrées, one starch, one vegetable, plated garden salad, pasta salad, fresh fruit display, & gourmet dinner rolls

Premium Dinner Buffet \$42

Includes two entrées, one starch, one vegetable, plated garden salad, pasta salad, fresh fruit display, Artisan cheese & sausage display, & gourmet dinner rolls

Entrée Selections

Herb Roasted Chicken
Sliced Sirloin with Gravy
Baked Haddock

Beef Tips with Gravy
Farmhouse Pork Loin
Pasta Primavera

Chicken Marsala
Turkey with Stuffing
Italian Sausage Lasagna

Atlantic Salmon \$3 upgrade

Starch Selections

Red Skin Mashed
Potatoes Gratin
Baked Potato

White Cheddar Mashed
Whipped Sweet Potatoes
Roasted Redskin Potatoes

Wild Rice Pilaf
Buttered Tr-Color Rotini
One-Bite Potatoes

Twice Baked Potato \$1 upgrade

Vegetable Selections

Bacon & Onion Green
Beans
Braised Brussel Sprouts

Flame Charred Corn
Green Beans Almandine

Roasted Seasonal
Vegetables
Honey Dill Carrots

Asparagus with Dill Butter \$1 upgrade

Special Requests

Our Executive Chef would be pleased to assist with any special menu requests, themed menus, dietary restrictions, or arrangements you may need. Please feel free to share your preferences and we'll create a memorable dining experience for your event!

Carving Stations

Priced per person in addition to price of buffet dinner, for groups of 50 or more

Chef carved & served with silver dollar rolls and house made condiments.

Garlic Herb Roasted Pork Loin	\$6
Roasted Turkey Breast	\$7
Pit Smoked Ham	\$8
Smoked Beef Brisket	\$12
Slow Cooked Prime Rib	\$16
Beef Tenderloin	\$18

Additional Chef Carving Fee of \$75 is required for all Carving Stations

Vegetarian/Vegan Entrées

Cheese Tortellini with Basil Pesto & Roasted Vegetables	\$26
Pasta Primavera with Marinara or Alfredo	\$25
Roasted Portabella Wild Rice Pilaf	\$24

Vegetarian/Vegan entrées are plated dishes that do not include a starch or vegetable choice

Children's Meal **\$15**

Chicken tenders with fries accompanied by a tossed salad, a cookie, & soda

Late Night Pizzas **\$22**

Made In-House with Your Choice of Custom Toppings

Rehearsal Dinners

Our Executive Chef is available to craft the perfect rehearsal dinner to suit your style and taste, personalizing the meal to make your celebration truly special. Let us know your vision, and we'll create a memorable dining experience for you and your guests.

Hors D'oeuvres

Prices listed per 50 pieces

Cold Choices

Smoked Salmon Canapés	\$250
Prosciutto & Mozzarella Wrapped Asparagus	\$200
Prosciutto, Mozzarella & Melon Skewers	\$200
Silver Dollar Sandwiches – Ham, Turkey	\$150
Caprese Skewers	\$150
Tomato Bruschetta on Crostini	\$100
Cucumber Cups filled with Herbed Cheese	\$100
Classic Deviled Eggs	\$100

Hot Choices

Petite Beef Wellington	\$250
Steak Skewers with Bourbon BBQ Sauce	\$250
Mini Crab Cakes with Remoulade	\$200
Chicken Skewers – BBQ, Miso Mustard, Teriyaki	\$200
Spring Rolls with Sweet Chili Sauce	\$150
Spinach and Cheese Stuffed Mushrooms	\$150
Chicken Wings – BBQ, Buffalo	\$150
Bacon Wrapped Water Chestnuts with Honey Glaze	\$150
Open Faced Mini Reubens	\$150
Raspberry Brie Phyllo Bites	\$100
Meatballs – Italian, BBQ, Swedish	\$100
Coconut Shrimp with Mango Chutney Sauce	Market

Appetizer Displays

Serves Approximately 50 guests

Broadlands Signature Charcuterie Station	\$750
Seasonal Fresh Fruit Display	\$200
Vegetable Crudités with Dill Dip	\$200
Domestic Cheese and Sausage Display with Crackers	\$200
Hot Crab Dip with Crackers	\$200
Hot Spinach and Artichoke Dip with Pita Chips	\$150
Hot Black Bean and Chorizo Dip with Tortilla Chips	\$150
Red Pepper Hummus with Vegetables & Pita Chips	\$150
Fresh Guacamole, Chips & Salsa	\$100
Chilled Shrimp Cocktail	Market

Bar Packages

Bar packages require a minimum of 50 people for up to 4 consecutive hours

<u>Basic Beverage Package</u> Unlimited assorted soda, lemonade, mocktails, assorted juices, & milk <i>Each additional hour</i>	\$10 per person <i>\$3.00 per person</i>
<u>Economy Bar Package</u> One domestic draft beer, house wine & soda <i>Each additional hour</i>	\$13 per person <i>\$3.50 per person</i>
<u>Full Bar Package</u> House brand liquor, one domestic draft beer, house wine & soda <i>Each additional hour</i>	\$16 per person <i>\$4.50 per person</i>
<u>Premium Bar Package</u> Call and house brand liquors, one domestic draft beer, one premium bottled beer, wine & soda <i>Each additional hour</i>	\$20 per person <i>\$5.50 per person</i>
<u>Top Shelf Bar Package</u> Top shelf, call & house brand liquors, one draft beer, one premium bottled beer, house wine, house champagne and soda <i>Each additional hour</i>	\$25 per person <i>\$6.50 per person</i>

Bar Upgrades

Domestic Half Barrel of Beer	\$375
Premium Half Barrel of Beer	\$500
House Wine by the Glass with Dinner	\$7.75
House Wine by the bottle with Dinner	\$29.50
Premium Wine by the Glass with Dinner	\$10.75
Premium Wine by the Bottle with Dinner	\$41.50

Bar packages do not include shots, doubles, wine served with dinner, or champagne toasts.