

Germania

Banquets • Weddings • Meetings • Catering

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Thank you for choosing Germania Hall.

Our newly remodeled facility is the perfect location for your event. Our staff is dedicated to providing you great food and hometown service at an affordable price.

We specialize in family style and buffets but can cater to any style that meets your needs.

Our trained professionals will assist you in all aspects of planning your important occasion. It all adds up to a successful event.

On behalf of the entire Germania staff, thank you for the opportunity to serve you!



BREAKFAST MENU

CONTINENTAL BREAKFAST

Continental

Fresh assorted muffins, Danish and donuts, chilled orange juice, Victor Allen coffee, and hot tea.
\$5.95

Executive Continental

Sliced fresh fruit tray, assorted bagels with cream cheese, muffins, variety of donuts and Danish, assorted juices, Victor Allen coffee, hot tea and milk.
\$7.50

PLATED BREAKFAST

Early Riser

Fresh scrambled eggs with your choice of ham, sausage or bacon, seasoned breakfast potatoes, toast with jelly, chilled juice, Victor Allen coffee, tea or milk.
\$7.95

Breakfast Croissant

Croissant filled with fluffy scrambled eggs, creamy Cheddar cheese sauce and grilled ham. Served with Victor Allen coffee, tea or milk.
\$7.50

BREAKFAST BUFFETS

Minimum of 25 people. Buffets may be available to smaller groups for an additional price.

Sunrise Buffet

Fluffy scrambled eggs, seasoned breakfast potatoes, crisp bacon and sausage links, variety of fresh breakfast bakery, assorted juices, a selection of cold cereals and milk, Victor Allen coffee, hot tea and milk. *(Can be served family style without cereal)*
\$8.95

Brunch

Sliced fresh fruit, fluffy scrambled eggs, seasoned breakfast potatoes, crisp bacon, sausage links, broasted chicken, French toast, variety of bakery, assorted juices, a selection of cold cereals and milk, Victor Allen coffee, hot tea and milk.
\$12.95

The customary 18% service charge and 5% sales tax will be added to food and beverage prices.

BREAK SUGGESTIONS

BEVERAGES

Victor Allen Blended Coffee

(Regular & Decaf)
\$17.50 per gallon

Fresh Brewed Hot Tea

\$1.50 each

Assorted Sodas

\$1.50 each

Bottled Fruit Juices

Orange, Apple or Grapefruit
\$1.75 each

Lemonade or Iced Tea

\$1.75 each

Bottled Spring Water

\$1.75 each

BAKERY

Fresh Baked Jumbo Cookies

\$15.95 per dozen

Assorted Danishes & Donuts

\$17.00 per dozen

Assorted Muffins

\$18.00 per dozen

Bagels with Cream Cheese

\$18.00 per dozen

Fudge Brownies

\$16.00 per dozen

SNACKS

Germania's Famous Pretzels

\$9.00 per large basket

Frozen Candy Bars

\$1.50 each

Salsa & Chips

\$17.00 (serves 20)

Dairy Queen® Dilly Bars®

\$1.75 each

Mixed Nuts

\$13.00 per pound

The customary 18% service charge and 5% sales tax will be added to food and beverage prices.

LUNCHEON MENU

PLATED LUNCH ENTREES

(only one selection per group)

Lemon Herb Chicken

Grilled chicken breast, basted in a savory lemon herb marinade. Served with rice pilaf and vegetable of the day.

\$8.95

One Quarter Broasted Chicken

Broasted chicken served with mashed potatoes, dressing, gravy and vegetable of the day.

\$8.45

Baked Haddock

Delicate fillets lightly seasoned, then baked. Served with baby red potatoes and vegetable of the day.

\$8.95

Tenderloin Tips

Tenderloin tips served with rice pilaf and vegetable of the day.

\$8.95

All plated lunch entrees include house or Caesar salad, fresh baked rolls, Victor Allen coffee, iced tea or milk.

SALAD, SANDWICH & WRAP

Turkey Club Wrap

Turkey, crisp bacon, lettuce, tomatoes and mayonnaise, served with pasta salad and potato chips.

\$7.50

Chicken Salad

Homemade chicken salad on a croissant served with fresh fruit and potato chips.

\$7.50

Traditional Chicken Caesar Salad

Crisp romaine lettuce tossed with creamy Caesar dressing, tender chicken and fresh grated Parmesan topped with seasoned croutons. Served with homebaked bread sticks.

\$7.95

The customary 18% service charge and 5% sales tax will be added to food and beverage prices.

LUNCHEON BUFFETS

Minimum 25 people

Deli Buffet

Tureen of hearty soup, coleslaw, potato salad, assorted Wisconsin cheeses, sliced tomatoes, onions and pickles, cold turkey, ham and roast beef with fresh baked rolls and breads, potato chips and assorted cookies and brownies.

\$8.95

The Wisconsin Grill

Your choice of two: Wisconsin bratwurst with sauerkraut, hamburgers or honey barbeque chicken breasts. Served with homemade coleslaw and potato salad, home baked beans, potato chips, appropriate condiments and assorted cookies and brownies.

\$9.95

Soup and Salad

Chef's choice of hearty homemade soup, pasta salad, chicken salad, potato salad, salad bar with appropriate toppings and dressings, fresh fruit tray, rolls and a variety of cookies and brownies.

\$8.75

South of the Border

Build-your-own tacos and fajitas with seasoned ground beef, marinated chicken and appropriate toppings and condiments, accompanied by soft and hard shelled tacos, Spanish rice, refried beans, fiesta dip with tortilla chips and assorted cookies and brownies.

\$9.95

Hot Sandwich Buffet

Hot beef and turkey cooked to perfection and served on fresh potato rolls, served with baked beans, potato salad, chips, pickles and assorted cookies and brownies.

\$9.25

Italian Buffet

Fresh vegetables, Caesar salad, traditional or seafood lasagna, spaghetti with meatballs, toasted garlic bread and tarimasu.

\$10.95

All plated luncheon buffets include Victor Allen coffee, iced tea or milk.

The customary 18% service charge and 5% sales tax will be added to food and beverage prices.

HORS D'OEUVRE SELECTION

All items are priced per 50 pieces unless otherwise noted.

COLD

Fresh Vegetable Tray with Creamy Dill Dip (serves 25)	\$30.00		
Cheese, Sausage and Cracker Tray (serves 20-25)	\$35.00	(serves 40-50)	\$65.00
Chilled Jumbo Shrimp with Cocktail Sauce	\$2.00 each		
Tortilla Chips and Salsa (serves 20-30)	\$25.00		
Mixed Nuts	\$12.00 per lb.		
Potato Chips and Dip (serves 20-30)	\$10.00		
Fresh Fruit Tray (serves 20-25)	\$40.00	(serves 40-50)	\$70.00
Mini Turkey and Ham Sandwiches	\$50.00		
Deviled Eggs	\$45.00		
Pesto Cream Cheese Spread with Crackers (serves 20-25)	\$25.00		
Taco Dip with Tostito® Chips (serves 25-30)	\$50.00		
Black Bean and Corn Salsa with Tostito® Chips (serves 20-25)	\$25.00		
Smoked Salmon Display with Crackers and Cocktail Rye (serves 50-75)	\$90.00		

HOT

Cocktail Franks in BBQ Sauce	\$50.00
Swedish Meatballs	\$50.00
Mini Reubens	\$55.00
Bacon Wrapped Water Chestnuts	\$55.00
Chicken Quesadillas	\$40.00
Chicken Strips with Honey Mustard Dressing	\$60.00
Buffalo or Barbeque Chicken Wings	\$50.00
Mozzarella Cheese Sticks with Marinara Sauce	\$40.00
Potato Skins Smothered with Melted Cheese and Bacon, Served with Seasoned Sour Cream	\$50.00
Hot Olive and Cheese Dip with Crackers (serves 20-25)	\$25.00
Hot Artichoke Dip with Toast Points or Crackers (serves 20-25)	\$40.00
Garlic Cream Cheese and Mushroom Roll-ups	\$50.00
Dough Wrapped Cocktail Weiners with Caramel Pecan Sauce	\$50.00

The customary 18% service charge and 5% sales tax will be added to food and beverage prices.

DINNER MENU

PLATED DINNERS

(Only one selection per group)

Chicken Cordon Bleu

Breast of chicken lightly breaded and filled with ham and Swiss cheese.

\$12.95

Broasted Chicken

Four piece chicken dinner served with mashed potatoes, oven baked dressing and gravy.

\$11.95

Stuffed Pork Chop

Close-trimmed rib pork chop filled with moist homemade stuffing. Served with mashed potatoes and gravy.

\$11.95

Traditional Turkey

Accompanied by oven baked dressing, mashed potatoes, gravy and cranberry sauce.

\$11.95

Baked Haddock

Delicate fillets topped with lemon butter, then baked.

\$12.95 Ala Oscar \$14.95

Sirloin of Beef

Black pepper and mustard coated, roasted to perfection. Served with a mushroom sauce.

\$12.95

Center-Cut Sirloin Steak

8 oz version of our center cut steak.

\$14.50

A large 12 oz. center-cut sirloin steak cooked to your liking.

\$16.95

Prime Rib of Beef

Slow cooked served au jus.

\$15.95

All plated dinners include tossed house salad or Caesar salad, rolls & butter. Choice of potato or rice, and seasonal vegetable selected by our chef, Victor Allen coffee, hot tea and milk.

The customary 18% service charge and 5% sales tax will be added to food and beverage prices.

FAMILY STYLE

minimum of 35 people

Our traditional family style includes our famous broasted chicken, creamy coleslaw, cranberry sauce, mashed potatoes, country gravy, oven baked dressing, hot garden vegetable, dinner rolls, coffee, hot tea or milk, and the choice of one of the following entrees: tender beef tips, honey roasted ham, baked haddock or roast pork loin.

SATURDAY \$13.95

SUNDAY - THURSDAY \$11.95

ONE ADDITIONAL ENTREE Add \$1.50

TWO ADDITIONAL ENTREES Add \$2.50

Children Family Style prices:
Ages 3-10 years old are half price plus \$1.00. Children under 3 are free.

The customary 18% service charge and 5% sales tax will be added to food and beverage prices.

8/09

DINNER BUFFETS

Minimum of 50 people; buffets may be available to groups under 50 people for an additional price.

THE TRADITIONAL BUFFET

Fresh vegetable tray, pasta salad, coleslaw, fresh fruit tray, mashed potatoes, chef's choice vegetable, rolls and butter. Broasted chicken with choice of one of the following entrees: tenderloin beef tips, honey roasted ham, baked haddock or roast pork loin.
Includes bars and cookies.

\$12.95

Additional entree: add \$1.50

THE PRIME RIB BUFFET

Tossed salad with choice of dressing, fresh vegetable tray, smoked salmon, fresh fruit tray, cheese display, pasta salad, chef's choice of vegetable, potato or rice, rolls and butter, chef carved prime rib and choice of one additional entree: honey roasted ham, roasted pork loin, broasted chicken, baked salmon, haddock amandine, or lemon herb chicken breast. Includes dessert.

\$19.95

Childrens' Buffet prices:
Ages 3-10 years old are half price plus \$1.00. Children under 3 are free.

The customary 18% service charge and 5% sales tax will be added to food and beverage prices.

PLATED DESSERTS

Hot Apple or Cherry Pie – \$2.95

New York Cheesecake – \$3.50

Traditional cheesecake garnished with fresh strawberry sauce.

German Chocolate Cake – \$3.50

Traditional layered chocolate cake filled and topped with a coconut pecan frosting.

Carrot Cake – \$3.25

Rich, moist carrot cake with walnuts and crushed pineapple topped with a thick layer of cream cheese icing.

Chocolate Raspberry Torte – \$3.95

Rich moist cake with raspberry mouse filling and fudge icing.

Ice Cream or Sherbet – \$2.75

Ice Cream – \$1.00

To accompany any dessert or wedding cake.

DESSERT BUFFETS

Assorted brownies, cookies and bars – \$3.50 per person

Assorted pies, chocolate cake, carrot cake, mini cream puffs and mini chocolate eclairs – \$4.95 per person

The customary 18% service charge and 5% sales tax will be added to food and beverage prices.

BEVERAGE SERVICE

Domestic Beers

\$2.75 /bottle

Call Brand Highball or Cocktail

\$3.75

Non-Alcoholic Domestic Beer

\$2.75 /bottle

Premium Brand Highball or Cocktail

\$4.25

Microbrew & Imported Beers

\$3.50

House Champagne

\$15.00 /bottle

Soda

\$1.50

House Wine

Chardonnay, White Zinfandel, Cabernet

Sauvignon, Pinot Grigio, Merlot

\$3.75 /glass

1/2 Barrel Domestic Beers

Available during wedding dance.

\$225.00

Wines by the Bottle

White Zinfandel, Merlot, Cabernet,

Sauvignon, Chardonnay, Pinot Grigio

\$15.00

Regular Highball or Cocktail (Bucket Glass)

\$3.50

HOST/TAB BAR

Charged to host on a per drink basis, plus 18% service charge and 5% sales tax.

CASH BAR

Guests buy each drink.

BARTENDER POLICY

Bartenders are furnished at no charge if sales amount to an average of \$75.00 per hour for each event. If sales are less than this amount, the charge will be \$20.00 per hour per bartender. Bartenders requested over our normal staffing will require a charge of \$20.00 per bartender per hour.

AUDIO VISUAL EQUIPMENT RENTAL

PROJECTORS AND SCREENS

35mm slide projector	\$35.00
High intensity overhead projector	\$35.00
Proxima data projector	\$195.00

SCREENS

6 x 6 (No charge when renting our projector)	\$20.00
8 x 8	\$30.00
10 x 10	\$45.00

TELEVISION MONITORS AND RECORDERS

27" Monitor	\$35.00
VCR/DVD	\$25.00

MICROPHONES

(One standard wired microphone included with each room set)

Cordless microphone (hand held)	\$30.00
Lavaliere microphone (wireless)	\$35.00
Extra microphone (wired)	N/C

MEETING AIDS

CD Player	\$25.00
Whiteboard and markers	\$25.00
Easel	\$5.00
Flipchart, easel and markers	\$25.00
Laser pointer	\$20.00
Legal pad and pen	\$2.50
Small pad and pen	\$1.00

MISCELLANEOUS

Extension cords	\$3.50
Power strip with surge protector	\$5.00
A/V Cart (without our equipment)	\$5.00
Exhibit tables with linen and power	\$60.00
Polycom (speaker phone)	\$50.00
Masking tape (roll)	\$10.00
High speed internet access (wireless)	Free

Germania

Sixty Day Commitment

Due to fluctuation of prices, Germania Hall may not make a firm price commitment until 60 days prior to a function.

Guarantee Counts

In arranging for private functions, the attendance must be definitely specified 72 hours in advance. This number will be considered a guarantee, not subject to reduction, and charges will be made accordingly.

Credit Arrangements

All charges must be paid in full upon completion of scheduled events, except for events which may require prepayment.

Wedding Guarantee & Payment

Seventy-two hours prior to each function, a guaranteed number of guests is required. Guarantees cannot be decreased after this point. Billing will reflect this guaranteed number plus any additional guests attending, including tax and service charges. If no guarantee is received, Germania Hall will prepare and charge for the highest number of estimated guests as indicated on the Catering Contract. At that time, an estimated bill of all food and beverage charges incurred throughout your event (based on your guaranteed count) will be calculated and payment for that amount must be received unless credit arrangements have been made with Germania Hall in advance.

Service Charge & Sales Tax

For the service of all personnel, a 18% service charge is applicable to all food and beverage items purchased. This service charge is taxable by state law. A state sales tax of 5% will be added to your account unless a State of Wisconsin tax exempt certificate is presented to the catering office in advance.

Room Assignments

Germania Hall reserves the right to alter room assignments unless otherwise specified.

Mechanical Requirements

All necessary equipment arrangements should be made through the catering office in advance.

Food & Beverage Policies

The Wisconsin State Liquor Commission regulates the sale and service of alcoholic beverages. As a licensee, Germania Hall is responsible for the administration of these regulations. It is a policy, therefore, that liquor cannot be brought into the function rooms of the hall from outside sources. [Wis. statute 125.32(6)] Alcoholic beverages will be dispensed by a licensed bartender at all functions. Everyone consuming alcoholic beverages must be of legal age. According to Wisconsin Administrative Code (DH & SS, Section 196.07), no food may be allowed in any function room of the hall from outside sources.

Special Arrangements

It would be our pleasure to help you with arrangements for musical entertainment, flowers, special shows, audio-visual equipment, or custom made menus. Please let our catering office know if we can be of assistance.

Excess Food

Excess food will not be allowed to leave the banquet hall. Germania Hall has no control over the proper handling and storage of food after it has been taken off premise. In order to prevent the potential legal liability and poor publicity associated with the mishandling of food, Germania Hall has found it necessary to enforce this policy.