



*Your  
Wedding  
Day*

**Germania**

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Banquets • Weddings • Meetings • Catering

320 Chute Street • Menasha, WI 54952

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[www.germaniahall.com](http://www.germaniahall.com)

## *Thank you for choosing Germania for your wedding reception!*

*Our recently remodeled and attractively landscaped facility is the perfect location for your reception. 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 makes your day special.*

*Our professional wedding planner, LouAnn Steffens, will assist you with every aspect of planning your wedding and give you the personal attention you desire and the stress free day you deserve.*

*We look forward to the opportunity to provide you with a beautiful reception, exceptional food and an unforgettable experience.*

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## *Your Wedding Reception*

Planning a wedding reception can be overwhelming at times. Whether it is a question about menus, decorations, budget or wine choices our wedding planner is there to assist you with every detail. The following services and amenities are included at no additional charge:

- A professionally trained staff
- Round or rectangle tables for 8 or 10
- Skirted head table
- White or ivory linen tablecloths and linen napkins in a variety of color selections.
- Skirted gift table
- Skirted cake table
- Standing microphone for grace and toast
- Dance floor
- Complimentary sleeping room for bride and groom on your wedding night at the Best Western Bridgewood Resort Hotel (*Based on availability.*)

## *Rehearsal Dinners*

Your rehearsal dinner is the ideal way to start the wedding festivities. It is a time to introduce guests, socialize and enjoy a relaxing dinner. It is often the last “quiet time” with close friends and family before the hectic schedule of the wedding day.

Here are some recommendations to consider when planning your rehearsal dinner, but please keep in mind these are merely suggestions and as in every aspect of your wedding the rehearsal dinner should reflect the *personalities and uniqueness* of the bridal couple.

- If you are giving your attendants thank you gifts, the rehearsal dinner provides a great opportunity to distribute them.
- If you are having a civil service, a rehearsal may not be necessary, but a dinner celebrating close friends and family is always in order!
- Guests should include the immediate family of the bride and groom, your clergy person and his or her spouse or guest, and your complete wedding party and their spouses or guests. If special guests from out of town have arrived already you may want to include them as well.

There are as many options for rehearsal dinners as there are couples getting married. We will assist you in creating a dinner as unique as the two of you!

# *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.

\$19.95

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

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

# *Traditional 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 \$12.95**

**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.

# *Dinner Buffets*

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

## **THE TRADITIONAL BUFFET**

Creamy coleslaw, fresh fruit tray, mashed potatoes, country gravy, oven baked dressing, hot garden vegetable, cranberry sauce, dinner rolls and butter. Broasted chicken with choice of one of the following entrees: tender beef tips, honey roasted ham, baked haddock or roast pork loin, served with coffee, hot tea and milk.

\$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, served with coffee, hot tea and milk.

\$20.95

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.

# *Beverage Service*

## **Domestic Beers**

\$2.75 /bottle

## **Call Brand Highball or Cocktail**

\$3.75

## **Non-Alcoholic Domestic Beer**

\$3.00 /bottle

## **Premium Brand Highball or Cocktail**

\$4.25

## **Microbrew & Imported Beers**

\$3.50

## **House Champagne**

\$18.00 /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, Reisling,

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 result in a charge of \$20.00 per bartender per hour.

## *Menu Prices*

Menu selections, room set up and other wedding details must be submitted to Germania six weeks prior to your wedding. The menu prices are at current rates and may be subject to change. Definite pricing will be confirmed 60 days prior to your wedding date. If you require special menus, our wedding planner will work with you in creating a unique menu. Children's pricing is available.

## *Cake Cutting*

The staff of Germania will cut and serve your wedding cake, clean cake pieces, and box left over cake. A \$50 fee will apply.

## *Private Bar Charges*

A \$50.00 charge is assessed for each private portable bar requested. This charge includes the appropriate number of bartenders to service your group.

## *Food and Beverage Policies*

The sale and service of alcoholic beverages are regulated by the Wisconsin State Liquor Commission. As a licensee, Germania is responsible for the administration of these regulations. It is our policy; therefore, that liquor cannot be brought into function rooms from outside sources. (Wis. State 125.32 (6))

Alcoholic beverages will be dispensed by a licensed bartender at all functions. Everyone consuming alcoholic beverages must be of legal drinking age.

No food may be allowed in any function room of the facility from outside sources according to Wisconsin Administrative code (DH & SS, Section 196.07). The only exception is the wedding cake.

For liability reasons, leftover food cannot be taken out of the function rooms or off the premises.

# *Wedding Policies*

## **DEPOSITS**

A \$750.00 deposit is required to reserve your date. The total deposit is due with your signed contract within two weeks of receipt. All deposits will be applied directly toward the final food and beverage bill. This deposit is non-refundable.

## **GUARANTEE AND PAYMENT**

One week prior to your reception, your final guarantee of attendees is required and an estimated bill of all food and beverage charges incurred for your event will be calculated and payment for that amount must be received.

## **SERVICE CHARGE AND TAX**

An 18% service charge and 5% sales tax will be added to the final food and beverage items. The service charge is taxable by law in the state of Wisconsin.

## **LOST ITEMS**

Germania is not responsible for any items not removed at the end of your wedding reception. This includes items such as toasting glasses, guest books, wedding cake pillars or vases that need to be returned to the florist or bakery.