



- You've got great *taste*  
let us do the *rest* -

## BANQUET MENU

BANQUETS | CEREMONIES | RECEPTIONS



**WAVERLY BEACH**  
BAR & GRILLE | BANQUETS





# WAVERLY BEACH

BAR & GRILLE | BANQUETS

---

Since 1996 Waverly Beach has been known for its fun atmosphere and it's spectacular view! Located on 500 feet of Lake Winnebago shoreline, it's the perfect destination for your next event!

Our expert team's focus is exceeding your expectations. Whether you spend the day or evening your enjoyment is our first priority.

Our extraordinary banquet facility is the perfect location for your next corporate meeting, holiday party, bridal shower or wedding reception. The 8,000 square foot ballroom features 18 foot ceilings and comfortably seats up to 550. The 60 foot bar serves all of your guests in one beautiful space and offers direct access to the outdoor patio.

As you browse through our menus, you'll see a variety of packages available or we can work together to customize your special menu.

Contact us at 920.733.9721 or [events@waverlybeach.com](mailto:events@waverlybeach.com) to schedule a personal consultation to discuss any ideas or questions. We look forward to hearing from you!

Sincerely,  
The Waverly Beach Banquet Team





# - Breakfast Buffets -

We proudly partner with Manderfield's Home Bakery

## CONTINENTAL

Fresh assorted muffins, Danish or donuts, chilled orange juice and coffee.



## CLASSIC

Sliced fresh fruit, scrambled eggs, breakfast potatoes, choice of ham, sausage or bacon, with chilled orange juice, coffee.

## HEART OF THE VALLEY

Sliced fresh fruit, scrambled eggs, breakfast potatoes, choice of ham, sausage or bacon with cinnamon-sugar French toast, chilled orange juice, coffee.

# - Plated Breakfasts -

## EARLY BIRD

Fresh scrambled eggs, breakfast potatoes, choice of ham, sausage or bacon and assorted breakfast pastries.



## THE WAVERLY

Cinnamon sugar French toast or homemade pancakes, served with your choice of ham, sausage or bacon.

\*Add breakfast potatoes

## BREAKFAST SAMMIE

Your choice of English muffin or bagel with scrambled eggs, and grilled ham or bacon, topped with Wisconsin cheddar cheese served with a side of breakfast potatoes and fresh fruit.



# Luncheon Buffets -

All selections served with coffee or milk

## WAVERLY EXPRESS

Your choice of two meats: roast beef, ham or turkey with fresh-baked Sheboygan hard rolls and Manderfield's 9-grain bread, Wisconsin sliced Swiss and cheddar cheese, pickle spears, sliced onions, tomatoes, lettuce, coleslaw, potato chips and chef's choice of dessert. (Served hot or cold)

- Add chili \$2.99/person

## PIZZA BUFFET

Assorted fresh baked pizzas, choice of Caesar or garden salad, fresh-baked garlic bread and chef's choice of dessert.

- Add boneless or traditional wings for \$3.95/person

## MIDWEST FISH FRY

Choice of breaded perch or haddock, French Fries, coleslaw, rye bread and tartar sauce.

## LITTLE ITALY

Choice of pasta served with marinara sauce and alfredo with your choice of meatballs or grilled chicken, fresh vegetables, toasted garlic bread and homemade cookies.

## SOUTH OF THE BORDER

Seasoned ground beef, shredded spicy chicken, flour and corn soft shell tortillas, taco fixings, Spanish rice, refried beans, tortilla chips and salsa.

## TASTE OF WISCONSIN

Fresh grilled Sheboygan bratwurst, angus beef hamburgers, fresh-baked Sheboygan hard rolls, condiments, coleslaw, baked beans, pub chips and dip and chef's choice of dessert.



# - Boxed Lunches -

All boxed lunches include your choice of one entrée, one side, one dessert and drink,

## ENTRÉES

Chicken Club  
Cranapple Wrap  
Chicken Ranch Wrap  
Turkey Club  
Cranberry Apple Salad with Chicken  
Grilled Chicken Caesar Salad

## SIDES

Pub Chips  
Pasta Salad  
Potato Salad  
Fresh Whole Fruit

## DRINKS

Canned Soda  
Bottled Water

## DESSERT

Cookie  
Brownie





## - Hors D'Oeuvres -

### Bronze

#### **BACON WRAPPED WATER CHESTNUTS**

Served with a teriyaki glaze

#### **CHICKEN STRIPS**

Served with honey mustard, BBQ or ranch

#### **PARMESAN DUSTED FRIED GREEN BEANS**

Served with balsamic ranch

#### **MOZZARELLA STICKS**

Served with homemade ranch or marinara

#### **PRETZEL BITES**

Served with Spotted Cow beer cheese

#### **MAC & CHEESE BITES**

Served with homemade ranch

#### **MINI EGGROLLS (PORK OR VEGETABLE)**

Served with a sweet chili sauce

#### **HAM ROLLUPS**

#### **VEGETABLE CREAM CHEESE ROLLUPS**

#### **MEATBALLS**

Plain, BBQ or Marinara

#### **CHICKEN WINGS**

Choice of sauce, served with ranch, bleu cheese and celery

### Silver

#### **HOMEMADE DEVILED EGGS**

Bacon, Sriracha & Traditional

#### **SAUSAGE STUFFED MUSHROOMS**

#### **BLT KABOBS**

Served with horseradish aioli

#### **TOASTED RAVIOLI**

Served with marinara sauce

#### **CREOLE SHRIMP**

Served with Cajun aioli

#### **GRILLED CHICKEN CAESAR KABOBS**

Served with Caesar dressing & dusted with Parmesan cheese

#### **FRESH MOZZARELLA CAPRESE SKEWERS**

Served with fresh basil & balsamic glaze

#### **COCKTAIL SANDWICHES**

Ham or turkey

### Gold

#### **CRAB CAKES**

#### **ICED JUMBO SHRIMP**

Served with cocktail sauce

#### **JUMBO FRIED SHRIMP**

#### **BACON WRAPPED ASPARAGUS**

#### **CHILLED BEEF CARPACCIO**

Served with arugula & Parmesan



# Platters -

All platters serve 30 people

## SLICED WISCONSIN CHEESE & SAUSAGE

With crackers

## POTATO CHIPS WITH FRENCH ONION DIP

## SOUTH OF THE BORDER DIP

With tortilla chips

## SEASONAL FRESH FRUIT

## FRESH VEGETABLE TRAY

With ranch dressing

## PRETZEL BITES WITH BEER CHEESE DIP

## SPINACH & ARTICHOKE DIP

With tortilla chips

## SALSA & TORTILLA CHIPS

## CHEESE CURDS

With homemade ranch & marinara sauce

# Late Night Snacks -

## PIZZA

One-topping build your own

## BONELESS CHICKEN WINGS

Choice of sauce, served with ranch, bleu cheese and celery

## CHICKEN TENDERS WITH FRENCH FRIES

Served with honey mustard, BBQ or ranch

## CHEESEBURGER SLIDERS WITH FRENCH FRIES

## CHICKEN OR CHEESE QUESADILLAS

Served with salsa and sour cream







## - Plated Dinners -

All plated dinners include garden or Caesar salad,  
assorted rolls, milk and coffee

Fried or grilled shrimp can be added to any entrée

### **BLACKENED SALMON**

Blackened salmon served over a  
pineapple-red pepper relish.

### **SLICED BEEF TENDERLOIN\***

Sliced beef tenderloin with roasted red  
potatoes, wilted spinach and a red wine jus.

### **TRADITIONAL TURKEY**

Slow roasted turkey breast, mashed  
potatoes, stuffing and gravy

### **GRILLED SALMON**

Grilled salmon with sautéed spinach,  
roasted potatoes and a cucumber-dill sauce.

### **CLASSIC FILET\***

Grilled 8 oz. filet with mashed potatoes,  
roasted mushrooms, pearl onions and a  
red wine jus.

### **PESTO CHICKEN**

Pan roasted airline chicken breast over  
angel hair pasta tossed with a pesto  
broth and roasted grape tomatoes.

### **BAKED HADDOCK**

Baked haddock with herbed roasted  
potatoes and lemon-garlic broccoli.

### **SIRLOIN\***

Grilled 10 oz. sirloin with herbed steak  
fries, balsamic red onions and melted  
blue cheese.

### **VEGETARIAN OPTION**

A grilled portabella mushroom  
can be substituted for any  
protein entrée.

### **PAN ROASTED CHICKEN**

Pan roasted airline chicken breast over a  
sweet potato purée, with roasted brussels  
sprouts, pearl onions and bacon topped  
with a whiskey glaze.

### **SLICED ROAST PORK LOIN**

Roasted pork loin with cornbread  
stuffing, baby carrots and an apple-  
whiskey glaze.

\*Our pork steaks are generally served medium and beef steaks medium-rare for optimal flavor and texture.  
Consuming raw or undercooked animal foods many increase your risk of foodborne illness.

20% Service charge and 5.5% sales tax will be added to all pricing. All prices are subject to change.





## - Family Style Dinners -

Available for groups of 20 to 500. We will customize any dinner selections you desire. All family style dinners can also be served as a buffet.

### Entrées

**BROASTED CHICKEN • BEEF TIPS • SLICED HAM • SLICED TURKEY • BROILED HADDOCK**

### Sides

Choice of one accompaniment with any Family Style Dinner

**POTATO SALAD • FRESH FRUIT • PASTA SALAD • COLESLAW • SALAD (Caesar or Garden)**



All family style dinners include mashed potatoes, gravy, stuffing, hot vegetable, coffee, milk, assorted rolls and choice of cookies or bars.



# Sweets & Desserts -

We proudly partner with Manderfield's Home Bakery and can accommodate any request



**ASSORTED GOURMET BARS**

**MINI CHEESECAKES**

**MINI CREAM PUFFS**

Savor the flavor of this classic Wisconsin pastry

**ASSORTED COOKIES**

**GOURMET CUPCAKES**

**ASSORTED DONUTS**

Famous and flavorful award-winning



# Snacks & Extras -

**GRANOLA BARS**

**ASSORTED CANDY BARS**

**SNACK MIX**

**ASSORTED MUFFINS**

**ASSORTED BAGELS WITH CREAM CHEESE**







## - Beverages -

### **BEER**

Bottle/Pint

Half barrel domestic beer

Half barrel craft/imported

### **CHAMPAGNE**

House

Dom Perignon

N/A Champagne

### **COCKTAILS**

House Brand

Call Brand

Premium Brand

### **WINE**

House Wine

Chardonnay, White Zinfandel, Pinot Grigio,  
Cabernet Sauvignon, Merlot, Riesling, Pinot Noir,  
Moscato, Red Blend

### **NON-ALCOHOLIC**

Bottle Water

Soft Drinks

Juice

Fruit Punch

Hot Tea

Carafe of soda, juice, iced tea

Traditional Brewed Coffee

Cold Brewed Coffee



# Banquet Policies -

---

## **POLICIES**

Our Food and Beverage Director will contact you well in advance of your event to discuss food, beverage and room arrangements as well as assist you with any additional items you may need.

## **GUARANTEE**

A final number of attendees is required 10 days prior to your event. If a guaranteed number is not received by the due date, the attendance on your Banquet Event Order will become your guarantee. Final charges will be based on your guarantee or the actual attendance, whichever is greater.

## **SERVICE, TAX & CREDIT CARD FEES**

A standard 20% service charge, plus a 5.5% sales tax will be added to all food and beverage items. A 3% credit card convenience fee will be added to all credit card transactions.

## **MENU PRICES**

Menu selections, room set-up and any other details should be submitted at least 30 days prior to the event date. The attached menu prices are our current rates and may be subject to change. Definite pricing will be confirmed 90 days prior to the event dates. If you prefer a special menu, we will be happy to work with you to accommodate your specific requests.

## **DEPOSIT & PAYMENT**

Payment made be made by cash, cashiers check, money order or credit card. Most functions require a non-refundable deposit. Final payment must be made the day of the event.

## **FOOD & BEVERAGE POLICIES**

No food may be allowed in any function room from outside sources according to Wisconsin Administrative code (DH & SS, Section 196.07). The only exceptions is special occasion cakes.

Alcoholic beverages will be dispensed by a licensed bartender at all functions. Everyone consuming alcoholic beverages must be of legal drinking age. It is also our policy that liquor cannot be brought into function rooms from outside sources. (Wis. State 125.32 (6))

