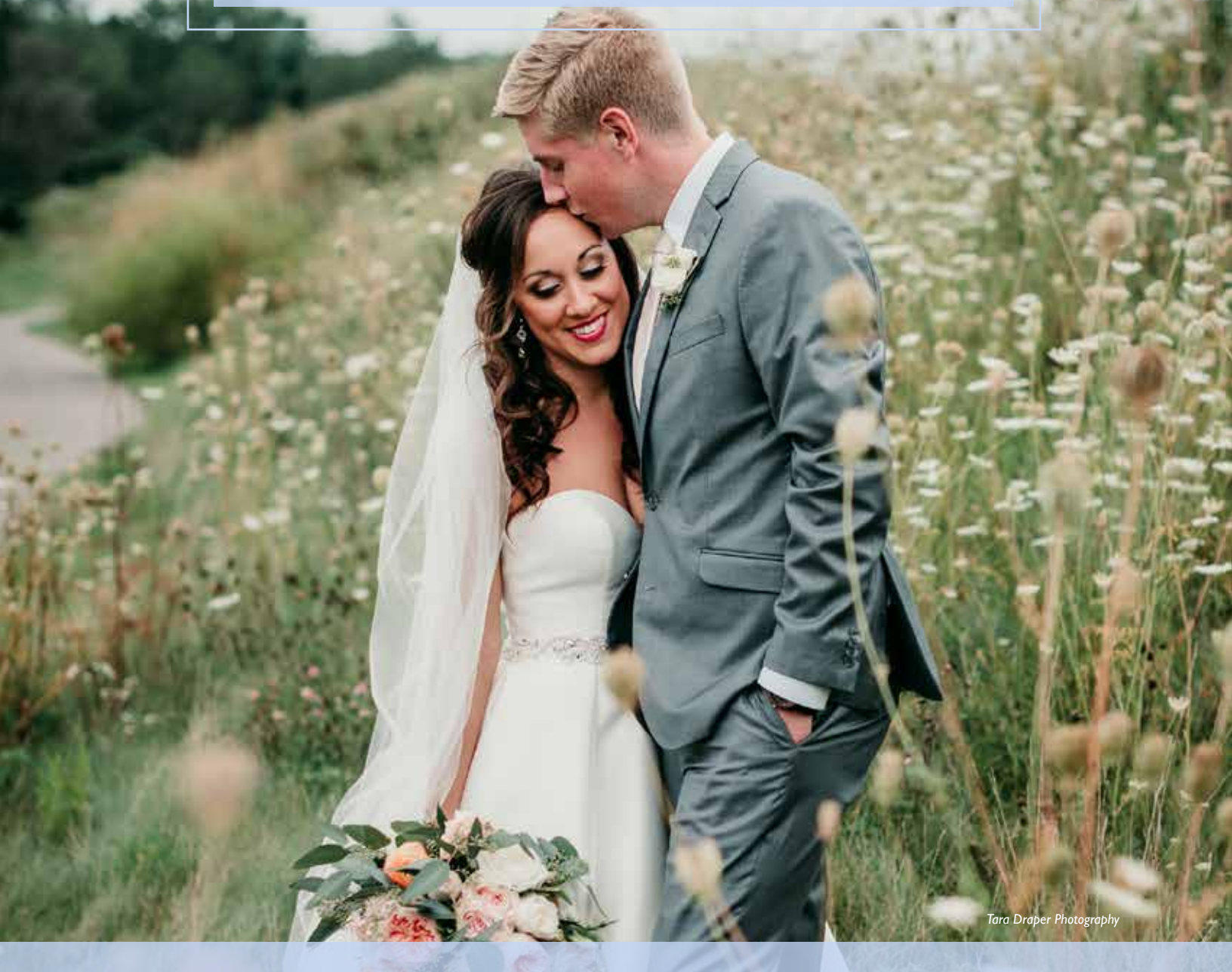


CHULA VISTA RESORT

Weddings

MENU GUIDE



Tara Draper Photography

608-254-1625 • chulavistaresort.com • weddings@chulavistaresort.com

CONGRATULATIONS ON YOUR ENGAGEMENT

Chula Vista Resort, a Trademark Collection by Wyndham, offers countless years of experience in planning weddings just like yours, along with the knowledge and expertise needed to make your wedding memorable.

Our breathtaking views of the Wisconsin River and scenic landscapes are showcased in many of our wedding settings. Our staff are happy to provide you with the kind of service that will make your special day extraordinary.

Our spectacular culinary team lead by Executive Chef and Food and Beverage Director Raymond Alexander has prepared the following menu presentations which will please you, dazzle you, and delight your palate with every bite. Due to the changes in the world food supply, prices can only be guaranteed for 7 days. The resort will do everything possible to keep your prices in the a comfortable range as previously discussed and presented.

Tables and parties of 10 or less are allowed. Facility planning will adhere to social distancing rules as set and changed pursuant government recommendations. Table top items must be limited to minimal touch points at this time. As these rules change, your catering representative will assist you in what is allowed.

At this time, the resort recommends that each event require more time for your meal service. Please discuss these and all details with your representative.

Wedding cakes, pastry displays, dessert displays, and all forms of wedding displays must be protected by a barrier separation of acrylic, glass, plexiglass, etc. and be approved by the hotel prior to the presentations be allowed in the facility. Only licensed vendors will be allowed to vend, serve, sell and dispense in the hotel. If appropriate barriers of separation are not available from your vendor, the hotel has approved equipment for rent.

Our previous buffets and breaks are now available with a Café Style flair. Separated by acrylic and staff served for your enjoyment. Ask you catering representative about this new service style.

Plated meals offer the same great-tasting food and service options.

Both plated meal options and our new Café Style buffets have removed all touch points from the table. At this time, our menu recommendations are consistent with the National & State Restaurant Associations, NECA the National Catering Association recommendations, the State of Wisconsin and our local county health officials for COVID-19 safety recommendations.

CUSTOMIZE YOUR WEDDING

We are honored to work with you on your special event. There are hundreds of items that can be planned into your custom wedding plans. All the menu, hors d'oeuvres, beverage plans and late night snacks can be put together in any combination, and if there is something special you desire, we can work almost anything into your plan. We also specialize in ceremony sites and floral arrangements for your special day. Included into this planning guide are the choices that our experienced planners will review with you for consideration when you plan your event with us.

STEPS TO CONSIDER:

STEP 1 – BEFORE DINNER ENHANCEMENTS

- Food Station
- Appetizer Platters
- Butler Passed Hors d'oeuvres
- Champagne Toast
- Hours of Hosted Bar
- Drink Tickets
- Hosted Beer and Wine



STEP 2 – DINNER

- Plated Meals
- Buffet Café Style
- Duo Entrées
- Kids Meals
- Dietary Restrictions
- Wine Service
- Cake Cutting



STEP 3 – BAR ENHANCEMENTS

- Champagne Toast
- Hours of Hosted Bar
- Drink Tickets
- Signature Drinks

STEP 4 – ROOM ENHANCEMENTS

- Café Lights
- Draping
- Chair Covers
- Gold Chivari Chairs
- Satin Napkins – *Variety of Colors to Choose From*



STEP 5 – AFTER DINNER ENHANCEMENTS

- Late Night Snacks

*Consuming raw or undercooked beef, pork, eggs, fish and seafood can increase the risk of food borne illness.
Special Low Carb, Reduced Fat, Vegetarian, Vegan and Gluten Free meals available. Please ask your catering representative.
All prices subject to change and only guaranteed for 7 days. A 24% service charge is added to each item.*

HOT HORS D'OEUVRES

Hors d'oeuvre presentations will be presented "Café Style" with acrylic separations between the guests and the food presentations, or Butler Passed items will have a protective cover. Catering staff will assist all guests with their selections. When an event should require a longer service period, an hourly charge for the attendant will be applied at a rate of \$35 per hour in addition to the consumable charges.

Café Style or Butler Pass - Prices are based on 48 pieces.

Asian Skewers – Beef	\$140
Asian Skewers – Chicken	\$100
Beef & Pepper Kabobs	\$140
Brie & Raspberry in Phyllo*	\$180
Crab Cakes with Lemon Dijon* ♥	\$200
Crab Stuffed Mushroom Caps*	\$148
Meatballs (BBQ or Swedish)*	\$80
Naked Buffalo Wings with Blue Cheese Dressing	\$100
Pork Potsticker with Teriyaki ♥	\$80
Pork Spring Rolls with Sweet & Sour Sauce*	\$100
Vegetable Egg Rolls with Plum Sauce*	\$100
Wonton Chip with Tuna*	\$140

CHILLED HORS D'OEUVRES

Café Style or Butler Pass - Prices are based on 48 pieces.

Blackened Ahi Tuna*	\$180
Brie Prosciutto Honey Crostini*	\$120
Caprese Skewer	\$120
Cherry Tomato BLT* ♥	\$100
Fresh South of the Border Spring Rolls* ♥	\$100
Hummus Cups Filled with Vegetables*	\$80
Mini Fruit Kabobs*	\$100
Pesto Tortellini Skewers	\$100
Spicy Blackened Shrimp over Cucumber*	\$140
Stuffed Smoked Salmon	\$140
Watermelon Feta Bites*	\$100

**Available for butler passed items.*

*Consuming raw or undercooked beef, pork, eggs, fish and seafood can increase the risk of food borne illness.
Special Low Carb, Reduced Fat, Vegetarian, Vegan and Gluten Free meals available. Please ask your catering representative.
All prices subject to change and only guaranteed for 7 days. A 24% service charge is added to each item.*

♥ = Favorite Item

PLATTERS

Platters will be presented "Café Style" with acrylic separations between the guests and the food presentations. Catering staff will assist all guests with their selections.

Café Style Only – Serves 25-30 guests

Bruschetta Platter (All Served on Bruschetta Bread)	
Asian – Seared Tuna, Sesame Seeds, Light Wasabi Sauce	\$125
Buffalo – Grilled Chicken with Spicy Buffalo & Blue Cheese	\$100
Classic – Tomato Basil ♥	\$90
California Rolls	\$125
Caprese Platter	\$80
Cheese Spread and Cracker Tray	\$50
Cubed Cheeses, Salami, Ham and Crackers ♥	\$110
Fresh Fruit Tray	\$75
Mediterranean Platter: Meat, Cheese, Olives, Grilled Vegetables	\$150
Vegetable Tray with Buttermilk Ranch Dip	\$60
Wisconsin Cheese Curds with Buttermilk Ranch Dip ♥	\$90

SNACKS

Café Style Only – Serves between 25-30 guests.

Homemade Kettle Chips & Onion Dip	\$60
Mini Assorted Cold Meat Sandwiches on Brioche Bun – 25 count	\$85
<i>Perfect for Cocktail Hour or getting ready on the day of – Room delivery is available!</i>	
Nuts & Bolts Party Mix / Popcorn / Salted Peanuts – 6lb.	\$35
Pretzel Bites & Cheese Spread ♥	\$60
Tri-colored Tortilla Chips & Salsa	\$60

*Consuming raw or undercooked beef, pork, eggs, fish and seafood can increase the risk of food borne illness.
Special Low Carb, Reduced Fat, Vegetarian, Vegan and Gluten Free meals available. Please ask your catering representative.
All prices subject to change and only guaranteed for 7 days. A 24% service charge is added to each item.*

SPECIALTY FOOD STATIONS

Café Style Only – Served with Buns

*Food Stations will be presented “Café Style” with acrylic separations between the guests and the food presentations.
Culinary and Catering staff will assist all guests with their selections.*

Pork Loin \$135

Serves 20-25. Roasted with herb wine sauce.

Classic Roasted Medium Rare Beef Tenderloin \$250 ♥

Serves 20-25. Served medium-rare with Bearnaise sauce, sautéed mushrooms and creamy horseradish.

Sugar Cured Baked Country Ham \$165

Serves 30-35. Hearty sugar cured ham served with honey Dijon sauce.

Carved and Roasted Top Sirloin \$175

Serves 30-35. Juicy, tender, thinly sliced with a Merlot mushroom bordelaise.

Whole Fresh Tom Turkey \$175

Serves 30-35. Golden roasted and carved to order with cranberries, stuffing and herb aioli.

Chef Carved Prime Rib \$325

Serves 30-35. The centerpiece of a truly special meal. Delicately marbled and carved to perfection.

Roast Inside Top Round of Beef \$275

Serves 50-55. Juicy and most flavorful of the sirloin. Served with a mushroom bordelaise.

*Consuming raw or undercooked beef, pork, eggs, fish and seafood can increase the risk of food borne illness.
Special Low Carb, Reduced Fat, Vegetarian, Vegan and Gluten Free meals available. Please ask your catering representative.
All prices subject to change and only guaranteed for 7 days. A 24% service charge is added to each item.*

WINE LIST

Wine service at your table will be dispensed by our catering and service staff.

BLUSH WINE

Wollersheim, Blushing Rose \$22

WHITE WINE

Fetzer Chardonnay \$22

Fetzer Moscato \$22

Fetzer Pinot Grigio \$22

Wollersheim Prairie Fume \$27

Wollersheim White Riesling \$27

Kendall Jackson Chardonnay \$41

Pine Ridge Chenin Blanc Viognier \$45

St. Michelle Riesling \$45

Electra Moscato \$45

RED WINE

Fetzer Merlot \$22

Fetzer Cabernet Sauvignon \$22

Fetzer Pinot Noir \$22

Wollersheim Domaine du Sac \$34

Meiomi Pinot Noir \$45

Seghesio "Sonoma" Zinfandel \$45

Kendall Jackson Merlot \$41

Kendall Jackson Cabernet Sauvignon \$41

Black Station Malbec \$40

Luminary Red Blend \$40

Rodney Strong "Sonoma" \$45

SPARKLING

J Roget Brut \$19

J Roget Spumante \$19

Korbel Brut \$25

Martini & Rossi Asti \$34

Schramsberg Brut Rose \$80

*All prices, brands and products are subject to change.
All rates plus 24% taxable service charge and applicable taxes. All prices subject to change & only guaranteed for 7 days.
Wisconsin Statutes do not allow guest products to be served.*

BEVERAGE

Host Bars and Beverage presentations will be presented with acrylic separations between the guests and the service staff. Guests can get their own beverages from these cash bars and presentations. Catering staff can assist all guests with their selections at the table and payment directly to the server. Hosted Bars can be invoiced to a masterbill and served by both bar and service staff in all styles of service.

HOSTED BAR – PER PERSON PRICES

1 HOUR

Beer, Wine and Soda	\$13
Resort Brands	\$17
Premium Brands	\$22

2 HOURS

Beer, Wine and Soda	\$19
Resort Brands	\$26
Premium Brands	\$33

(After 2 hours, each additional 30 minutes – \$5 per guest)

DRINK TICKETS

Resort Brands	\$6
Premium Brands	\$8

SIGNATURE DRINK

Prices vary by drink selection. Consult with your coordinator.

CASH BAR PRICING

Domestic Beer	\$5
Craft & Specialty Beer	\$6
House Wine	\$6
Resort Brands Spirits	\$6+
Premium Brands Spirits	\$8+
Soft Drinks	\$2.75
Non-Alcoholic Beer	\$5
Bottled Water	\$3
Juice	\$3

Prices are subject to change.

HALF BARREL OF BEER

Domestic	\$350
Craft & Specialty	Consult with your Coordinator

WINE

House Assortment	\$22/bottle
------------------	-------------

SPIRITS

RESORT BRANDS

New Amsterdam
Bacardi
Captain Morgan
Malibu
Tanqueray
Cabo Wabo Blanco
Johnny Walker Red
Southern Comfort
Seagram's 7
Kessler
Jim Beam
Korbel Brandy
Amaretto
Peach Schnapps
Triple Sec
Sweet Vermouth
Dry Vermouth

PREMIUM BRANDS

Grey Goose
Hendrick's
Johnny Walker Black
Patrón Silver
Chivas Regal 12yr
Jameson
Jack Daniel's
Crown Royal
Maker's Mark
Courvoisier
Baileys
Kahlua
Amaretto Disaronno

A minimum of \$350 in sales per bartender is required to set up a private bar, or a \$75 bartender fee will apply per bartender. Combinations of partially sponsored host bars & cash bars available. All rates plus taxable service charge and applicable sales tax.

*Consuming raw or undercooked beef, pork, eggs, fish and seafood can increase the risk of food borne illness.
Special Low Carb, Reduced Fat, Vegetarian, Vegan and Gluten Free meals available. Please ask your catering representative.
All prices subject to change and only guaranteed for 7 days. A 24% service charge is added to each item.*

PLATED DINNERS

Touch points have been eliminated at this time. Centerpieces are allowed in the center of the table only.

THIS EVENING'S DINNER SELECTIONS INCLUDE:

Freshly Baked Artisan Rolls
Choice of Salad
Choice of One Starch
Choice of One Vegetable
Entrée – Choice of 2 (Additional entrées are \$3 per entrée)
Beverages of Coffee, Tea or Milk

CHOICE OF SALAD:

At this time, salads may only be served (not preset), with a choice of 2 dressings.

Chula House Salad

Blend of seasonal lettuces & topped with purple cabbage, red onion ring, tomato and Wisconsin cheddar cheese.

Caesar Salad

Crisp Romaine lettuce married with egg, croutons and Parmesan cheese. Served with classic Caesar dressing.
(Dressing on the side per request)

Iceberg Wedge Panchetta

Chilled and crisp Iceberg wedge served with smoked almonds, blistered tomatoes, crumbled Bleu cheese and Panchetta crouton. (Recommended dressing of Red Vinaigrette French)

Strawberry Feta Salad \$4 additional

Fresh spinach, strawberry, feta cheese and candied pecans in citrus vinaigrette.

CHOICE OF ENTRÉES

BEEF ENTRÉES

Roasted Prime Rib Au Jus 9oz \$34 • 12oz \$42 ♥

Rock fired in a 500 degree oven to seal in the juices, then slow-roasted for tenderness.
Served with a bone marrow au jus.

Filet Mignon 6 oz. \$35 • 9 oz. \$42

Hand-carved and fully trimmed, then seared and broiled to perfection.
Served with a pan-reduced brown demi glaze.

Top Sirloin \$32

Hand-cut center and semi-center 10 oz. steak. Known as the most flavorful steak.
Served with a reduced scallion demi-glaze.

Boneless Braised Short Ribs \$31 ♥

Hand-cut and roasted for tenderness.
Served with a rich beef stock gravy and topped with our reduced and rich glaze de viande.

Smoked Beef Brisket \$32

Freshly smoked and braised beef brisket, sliced and made ready for absolute tenderness.

Sliced Roast Beef Mushroom Jus Lie \$31

The most flavorful of Baron of Sliced Beef. Sliced and served with a rice flour mushroom reduction au jus.

*Consuming raw or undercooked beef, pork, eggs, fish and seafood can increase the risk of food borne illness.
Special Low Carb, Reduced Fat, Vegetarian, Vegan and Gluten Free meals available. Please ask your catering representative.
All prices subject to change and only guaranteed for 7 days. A 24% service charge is added to each item.*

POULTRY ENTRÉES

California Chicken Chardonnay \$26 ♥

Dusted lightly with a seasoned flour, English coated with Dijon mustard & sherry, and sautéed to a delicate perfection. Served with a Chardonnay, shiitake mushroom & scallion sauce.

Chicken Pesto \$26

Braised pesto encrusted chicken breast, atop a parsley cream sauce.

Bourbon Glazed Chicken \$27

Marinated chicken breast in Asian spices & bourbon with a hint of ginger, apple cider & cognac.

Chicken Marsala \$26

Chicken breast lightly dusted and seared in olive oil, scallions & mushrooms, then pan deglazed with Italian Marsala dessert wine and reduced to a creamy perfection.

Herb Roasted Half Chicken \$26 ♥

Fresh herb encrusted half chicken roasted to a tender finish. Served with a chicken velouté sauce.

PORK ENTRÉES

Herb Encrusted Pork Chop \$26 ♥

Seasoned herb crusted boneless pork chop atop rosemary veloute.

Roasted Pork Loin Marsala \$26

Lightly dusted and seared in olive oil, scallions & mushrooms, then pan deglazed with Italian Marsala dessert wine and reduced to a creamy perfection.

Sliced Pork Loin \$26

Rock fired in a 500 degree oven to seal in the juices, then slow-roasted for tenderness. Served with a bone marrow au jus.

SEAFOOD ENTRÉES

Grilled Salmon à l'orange BBQ \$30 ♥

Salmon fillets freshly marked from the grill, sprinkled with lemon and orange and lightly glazed with our famous infused citrus orange BBQ sauce.

Mahi-Mahi \$35

Freshly portioned Mahi-Mahi from the warm gulf waters and seared before baking with a mango citrus salsa.

Panko Encrusted Walleye \$30

Chula Vista's favorite walleye fillets dipped in seasoned flour, egg batter and panko encrusted. Served with a cranberry tartar sauce.

East Coast Portobello Crab Cake \$34 ♥

Freshly made Maryland style crab cake, with our famous Old Bay spices, shrimp & crab meat. Served atop a delightful olive oil sautéed portobello mushroom and lemon aioli.

Shrimp Sofia \$30

Lightly and delicately sautéed shrimp with freshly made garlic butter & fresh herbs. Served with lemon and a light bread crumb topping.

*Consuming raw or undercooked beef, pork, eggs, fish and seafood can increase the risk of food borne illness.
Special Low Carb, Reduced Fat, Vegetarian, Vegan and Gluten Free meals available. Please ask your catering representative.
All prices subject to change and only guaranteed for 7 days. A 24% service charge is added to each item.*

VEGETARIAN ENTRÉES – *The following do not include additional sides*

Three Cheese Ravioli \$26

Our signature three cheese ravioli, tossed in homemade Marinara sauce and placed on a bed of Parmesan dusted spinach.

Creamy Pesto Tortellini \$26 ♥

A colorful delight of spinach, tomato & egg tortellini tossed in our famous heavy cream pesto mushroom cheese sauce.

Steamed Veggie Bundle \$26

Fresh broccoli, cauliflower, carrots & asparagus. Served with lemon.

DUO ENTRÉES

Filet Mignon Duos

The Rolls Royce of Steak – center cut and grilled to perfection (5 oz.)

Prime Rib (9 oz.) may be substituted for filet at Market Price

Filet Mignon with Chicken Chardonnay \$38

Filet Mignon with Scallops \$42

Filet Mignon with Shrimp in Lobster Sauce \$42 ♥

Filet Mignon with Broiled Lobster (Market Price)

Chicken Duos

Chicken Cutlet & Country Honey Ham with Peppercorn Sauce \$30

Honey Glazed Chicken Cutlet and Sliced Roast Beef \$32

CHOICE OF STARCH (please choose one for each entrée choice)

Parmesan Mushroom Risotto

Mashed Potatoes

Garlic Mashed Potatoes ♥

Buttery Lemon Garlic Jasmine Rice

Oven Roasted Baby Red Potatoes ♥

Oven Roasted Parsley Buttered Potatoes

Mashed Maple Sweet Potatoes

CHOICE OF VEGETABLE (please choose one for each entrée choice)

Ratatouille Squash & Parmesan

Whole Fresh Green Beans Almondine

Buttered Green Beans and Carrots

Whiskey Candied Carrots ♥

Fresh Broccoli Spears in Garlic Butter ♥

Bacon Brussels Sprouts

Roasted Asparagus

KIDS ENTRÉES (Ages 3-11)

Choose One of the Following for \$12

Served with fruit cup and home-style macaroni & cheese.

• **Chicken Strips** ♥

• **Hot Dogs in Puff Pastry**

• **Mini Burgers**

• **Grilled Chicken**

*Consuming raw or undercooked beef, pork, eggs, fish and seafood can increase the risk of food borne illness.
Special Low Carb, Reduced Fat, Vegetarian, Vegan and Gluten Free meals available. Please ask your catering representative.
All prices subject to change and only guaranteed for 7 days. A 24% service charge is added to each item.*

BUFFET RECEPTION DINNERS

Served Café Style

Buffets will be presented "Café Style" with acrylic separations between the guests and the buffet presentations. Catering staff will assist all guests with their selections.

Minimum 50 people

Dinner buffets include salad, fresh artisan rolls and coffee, hot or iced tea and milk.

Choose any two entrées, two starches and one vegetable **\$32**

Choose any three entrées, two starches and one vegetable **\$36**

CHOICE OF SALAD (plated)

Chula House Salad
Caesar Salad
Iceberg Wedge Panchetta
Strawberry Feta Salad (\$4 additional)
Pear Salad (\$5 additional)

CHOICE OF STARCH (choose 2)

Parmesan Mushroom Risotto
Mashed Potatoes
Garlic Mashed Potatoes ♥
Buttery Lemon Garlic Jasmine Rice
Oven Roasted Baby Red Potatoes ♥
Oven Roasted Parsley Buttered Potatoes
Mashed Maple Sweet Potatoes

CHOICE OF VEGETABLE (choose 1)

Ratatouille Squash & Parmesan
Whole Fresh Green Beans Almondine
Buttered Green Beans and Carrots ♥
Whiskey Candied Carrots
Fresh Broccoli Spears in Garlic Butter ♥
Bacon Brussels Sprouts
Roasted Asparagus

CHOICE OF ENTRÉES

POULTRY

Famous Honey Glazed Chicken ♥
Herb Roasted Chicken
Chicken Marsala
Bourbon Glazed Chicken ♥

PORK

Pork Loin with Mushroom Veloute
Pork Loin Marsala

VEGETARIAN

Creamy Pesto Tortellini ♥
Creamy Spinach and Three Cheese Ravioli

CARVERY

Chef Carving Service Available per buffet – \$125 additional:

Carved Top Sirloin
Sliced Country Ham
Sliced Turkey

Chef Carving Service Included in Per Guest Price:

Classic Roasted Medium Rare Beef Tenderloin \$9 per guest
Chef Carved Prime Rib \$12 per guest
Pig Roast \$10 per guest

BEEF

Braised Boneless Short Ribs
Sliced Roast Beef in Mushroom Jus Lie
Beef Bourguignon Medallions ♥

SEAFOOD

Blackened Mahi-Mahi with Mango Salsa
Baked Cod with Dill Lemon Caper Sauce
Grilled Salmon with Orange Infused BBQ Sauce

*Consuming raw or undercooked beef, pork, eggs, fish and seafood can increase the risk of food borne illness.
Special Low Carb, Reduced Fat, Vegetarian, Vegan and Gluten Free meals available. Please ask your catering representative.
All prices subject to change and only guaranteed for 7 days. A 24% service charge is added to each item.*

GOURMET PIZZA BUFFET

Served Café Style

Buffets will be presented "Café Style" with acrylic separations between the guests and the buffet presentations. Catering staff will assist all guests with their selections.

Minimum 50 guests

\$23

Gourmet Pizza buffets include

Plated Caesar Salad

Freshly cut Romaine lettuce tossed with onion, large home-baked croutons, freshly chopped hard boiled eggs and our famous Caesar dressing made of coddled eggs, Dijon mustard, Worcestershire sauce, Tabasco sauce, anchovies, garlic and olive oil.

Freshly Baked Garlic Knots

Hot out of the oven – rising French bread strings tied into knots. Baked to a golden brown and topped with garlic butter & rock salt. Served with Marinara & Buttermilk Ranch.

16" Pizza

Hand tossed thin or thick pizza crust ladled with our fresh tomato basil pizza sauce and topped with fresh mozzarella & your choice of toppings. *Gluten free and vegan crust available upon request.*

Traditional Pizza Toppings Available Upon Request

Coffee, Tea, Milk or Water

CHOICE OF PIZZA

(choose up to 4)

Margherita
Mac & Cheese
Philly Cheese Steak
Goat Cheese, Spinach & Walnuts
Prosciutto, Figs and Ricotta
BBQ Chicken
Chicken & Bacon
Buffalo Chicken with Blue Cheese
Wild Mushroom, Pepperoni & Sausage
Vegetarian Grand

Gluten free and vegan crust available upon request.

*Consuming raw or undercooked beef, pork, eggs, fish and seafood can increase the risk of food borne illness.
Special Low Carb, Reduced Fat, Vegetarian, Vegan and Gluten Free meals available. Please ask your catering representative.
All prices subject to change and only guaranteed for 7 days. A 24% service charge is added to each item.*

LATE NIGHT SNACKS

Late Night Snack presentations will be presented "Café Style" with acrylic separations between the guests and the food presentations. Catering staff will assist all guests with their selections.

Late Night Snacks will be based on negotiated guarantee or 75% of guest count, and are priced based on one hour.

Hand-Tossed Pizza (2 toppings & party cut into 18-20 squares) \$22

*Sausage, Pepperoni, Canadian Bacon and Ground Beef,
Mushrooms, Green Peppers, Pineapple, Onions, Olives and more.
Gluten Free pizzas are available.*

Build-Your-Own-Grilled Cheese Bar (Chef Attended) \$9 ♥

*Pick from our homemade breads and a variety of cheese & extras.
Breads (pick 2): White, Whole Wheat, Rye, Marble Rye, French Bread
Cheeses (pick 3): Cheddar, Mozzarella, Fontina, Jalapeño Jack, Havarti, Swiss, American
Extras (pick 5): Bacon, Ham, Pesto, Avocado, Tomato, Pickles, Jalapeños,
Spinach, Apples, Mayo, Peanut Butter, Jelly, Chipotle Aioli
Pre-choose your items for the experience with your Coordinator.
Gluten Free bread is available.*

Chocolate Fountain \$9

*Choose from Milk Chocolate or White Chocolate
Sample your favorite ingredients (pick 3):
Marshmallows, Brownies, Rice Krispie Bars, Mini Chocolate Chip Cookies, Graham Crackers
Strawberries, Pineapple, Pretzel Rods, Potato Chips*

Mac & Cheese Bar \$8

*Choose from a selection of pasta noodles.
Noodles (pick 1): Macaroni, Cavatappi, Penne
Sauce (pick 2): Buttered, Cheddar, White Cheddar
Toppings (pick 5): Bacon, Fried Onions, Sliced Hot Dogs, Green Peas, Sautéed Mushrooms, Cheese, Broccoli, Scallions*

Popcorn Party \$6 ♥

Toppings (pick 3): Butter, Ranch, Jalapeño, BBQ, Cheddar and Sour Cream & Chive shaker toppings.

Ice Cream Sundaes \$6

*Freshly scooped ice cream.
Flavors (pick 1): Chocolate, Vanilla, Strawberry
Toppings (pick 5): Peanuts, Sprinkles, M&Ms, Oreos, Gummy Bears, Strawberries,
Chocolate Chips, Maraschino Cherries, Marshmallows Chocolate, Caramel,
Butterscotch, Strawberry, Marshmallow
Served buffet style in bowls
Add Waffle & Sugar Cones for \$1 extra per person*

Late Night Taco Bar \$11

*Freshly Scrambled Eggs or Housemade Taco Meat, Soft and Hard Shell Tortillas (flour & corn),
Finely Shredded Cheddar Cheese, Diced Green Onions, Sour Cream, Homemade Salsa, Diced Bacon, Chorizo*

*Consuming raw or undercooked beef, pork, eggs, fish and seafood can increase the risk of food borne illness.
Special Low Carb, Reduced Fat, Vegetarian, Vegan and Gluten Free meals available. Please ask your catering representative.
All prices subject to change and only guaranteed for 7 days. A 24% service charge is added to each item.*

NEXT DAY & DAY EVENTS

Perfect for morning & afternoon receptions, gift openings or treating your invited guests.

Minimum of 50 guests.

Next day events can be presented "Café Style" with acrylic separations between the guests and the event presentations, Butler Passed, Grab and Go or Drop Service. Catering staff will assist all guests with their selections. Served with orange juice, fresh coffee, hot tea and milk.

The Ultimate Wedding Brunch Buffet \$22 – Café Style Only

Freshly scrambled eggs, grilled Yukon potatoes, apple-wood smoked bacon, sausage links, thick sliced French toast with hot syrup. Plus Sirloin tips with rice pilaf, classic eggs Benedict and freshly baked assorted pastries and muffins, smooth yogurt with granola, sliced citrus fruits, melons and cold cereal.

The Express Wedding Brunch Buffet \$18 – Café Style Only

Freshly scrambled eggs, grilled Yukon potatoes, crisp apple-wood smoked bacon, sausage gravy and biscuits, thick French toast with hot syrup, and freshly baked muffins. Served with yogurt, granola and cold cereal.

Omelet Station \$11 (\$7 when added to a buffet option) – Café Style Only

Enhance your event with a chef attended omelet station including: diced ham, chopped bacon, diced onions, sliced mushrooms, fresh bell peppers, spinach, feta and cheddar cheeses.

Bakery Break \$10 – Café Style, Butler Passed, Grab and Go & Drop Service Available

Assorted house baked fruit breads, sweet rolls, pastries, Danish, fried rolls and more. Served with coffee and hot tea. Minimum 20 guests.

12-Piece Assorted Bakers Basket \$27 *per dozen* – Available for Drop Service & Grab and Go

Fresh baked muffins, nut and fruit breads, filled pastries or fresh assorted bagels.

Fresh Mini Bagels \$12 *per dozen* – Available for Drop Service & Grab and Go

Homemade Raised Sweet Rolls \$25 *per dozen* – Available for Drop Service & Grab and Go

Sliced Melons and Seasonal Fruits – See our Platters section on page 4 – Available for Drop Service & Café Style

BRUNCH BEVERAGES

Café Style & Drop Service available for small groups only with antiseptic wipes after each use.

FRESHLY BREWED COFFEE

REGULAR OR DECAF

\$50 per urn

BLOODY MARY BAR

\$220 – Serves 25 guests

Build your own

Bloody Mary Mix, Pickles, Olives, Lemon, Brussels Sprouts, Pepperoncini, Celery, Cherry Tomatoes, Cubed Cheese, Tito's Vodka

MIMOSA BAR

\$170 – Serves 25 guests

Includes three bottles of champagne, fresh orange juice, cranberry juice, fresh cut fruit tray, rock candy swizzle sticks and served in a champagne flute.

*Consuming raw or undercooked beef, pork, eggs, fish and seafood can increase the risk of food borne illness.
Special Low Carb, Reduced Fat, Vegetarian, Vegan and Gluten Free meals available. Please ask your catering representative.
All prices subject to change and only guaranteed for 7 days. A 24% service charge is added to each item.*

REHEARSAL DINNERS

The Chula Vista culinary team is second to none. Owner Mike Kaminski leads his team of chefs to create dishes that are seasonal, local to the area, fresh, and unique. The following are just a few of our rehearsal dinner options.

KAMINSKI'S CHOP HOUSE

Treat yourself and your group to the sublime pleasures of hand-cut, dry-aged Angus beef, a variety of fresh seafoods, well-paired wines from some of California's most notable vineyards and desserts served Kaminski style, like you may have never seen before.

KILBOURN CITY GRILL

Located in the heart of the resort directly off the front hotel lobby, Kilbourn City Grill offers modern pub food and all your favorite drinks in a family-friendly setting, featuring wood-oven pizza, tasty appetizers and mouth-watering sandwiches & entrées. Add a Famous Breakfast Buffet daily.

MEETING ROOMS

For a more private experience, hold your rehearsal dinner in one of Chula Vista Resort's meeting rooms. Ask your coordinator for the variety of options available, both indoors and outdoors.



*Consuming raw or undercooked beef, pork, eggs, fish and seafood can increase the risk of food borne illness.
Special Low Carb, Reduced Fat, Vegetarian, Vegan and Gluten Free meals available. Please ask your catering representative.
All prices subject to change and only guaranteed for 7 days. A 24% service charge is added to each item.*

BACHELOR & BACHELORETTE PARTIES

BRIDE-TO-BE SPA PACKAGES

Enjoy friends and family before your wedding day at Spa del Sol, voted #2 boutique spa in Wisconsin by Milwaukee Magazine. Our outdoor hot springs and complimentary champagne & chocolate covered strawberries are a great addition to a fun-filled bachelorette party.

For the perfect wedding mani or pedi, Spa del Sol is your go-to stop for nail care.

Let our spa coordinators help you customize your services for your special day. Ask about our food and beverage options that can be booked in advance. All spa package prices are subject to change.

Call **608-254-8369** or email spadelsol@chulavistaresort.com to plan your wedding day spa services or bachelorette party today!

GOLF PACKAGES

Hold your event at one of the most historic golf courses in Wisconsin. Cold Water Canyon is one of the top destinations for bachelor & bachelorette parties in the area.

Customizable golf packages are available for bachelor and bachelorette parties at Cold Water Canyon Golf Course. Add golf gifts, drink tickets, free range balls, lunch options, and more. Lunch is always included with your green fees for this outing.

For parties getting married in the area, play either a 9 or 18 hole round the morning of your special day. Our golf professionals can set you up with an early tee time so you can be ready in plenty of time for your wedding.

Call **608-254-8489** or email golf@chulavistaresort.com to plan your bachelor or bachelorette party today!



Peer Canvas Photography

All rates plus taxable service charge and applicable taxes. All prices subject to change & only guaranteed for 7 days.

SPENDING TIMELINE

We are able to hold space for your Chula Vista Wedding in advance for your wedding date with a signed contract and deposit amount of \$2,000, which will act as your commitment to Chula Vista Resort. This enables us to begin planning your event and reserving your accommodations. Deposits are required to confirm your room rates, event space and dates. Deposits are non-refundable.

- **SIX MONTHS PRIOR** Pre-payment of 50% of estimated total bill is due.
- **THREE MONTHS PRIOR** Pre-payment of 75% of the estimated total bill is due.
- **ONE MONTH PRIOR** reconfirm any sleeping room arrangements.
- **FIFTEEN DAYS PRIOR** all final payments are due.
- **SEVEN DAYS PRIOR** by 11 a.m., guaranteed meal counts are due.



All rates plus taxable service charge and applicable taxes. All prices subject to change & only guaranteed for 7 days.

CHULA VISTA RESORT MENU GUIDELINES

Chula Vista Resort is honored to offer the following options which were created by the Kaminski family and dedicated team of culinary professionals. If you have any special requests, we would be happy to work with you.

MENU PREPARATION

To ensure that every detail is handled in a professional manner, the resort requires your menu selections to be finalized 30 days prior to your event. You will receive a confirmation of your order on which you can make your final arrangements. Return the confirmation to us with your confirming signature. The resort will make every effort to accommodate special dietary preferences.

Buffet presentations will be presented "Café Style" with acrylic separations between the guests and the beverage presentations. Catering staff will assist all guests with their selections.

BEVERAGE SERVICES

Complete beverage services are available at the resort. Under Wisconsin State Law, the resort is the only authorized licensee able to sell and dispense liquor, beer and wine on the resort and golf course premises.

Host Bars and Beverage Presentations will be presented with acrylic separations between the guests and the service staff. Guests can get their own beverages from these cash bars and presentations. Catering staff can assist all guests with their selections to the table and payment directly to the server. Hosted Bars can be invoiced to a masterbill and served by both bar and service staff in all styles of service.

GUARANTEES

In order for your event to be a success, the final guarantee, or exact number of people expected will need to be given to the Wedding Coordinator by 11:00 a.m., fifteen business days prior to your function. If less than the guaranteed number of guests attend the function, the final guaranteed number is still charged. For every function, Chula Vista will set and prepare food 3% above your guaranteed number for functions of 200 or less and 2% over all guarantees of 201 or more. If no guarantees are given, the number on the contract will be used as the guarantee. Final pricing on menu items are subject to change and will be guaranteed 7 days prior to the event.

SERVICE CHARGE & SALES TAX

The resort will add a customary and current taxable service charge on food and beverage and current state and local taxes on all resort services, food and beverages. Please refer to the Catering Policies and Procedures included with your contract for a complete listing of current policies.

TASTING POLICY

The future bride and groom may taste a sampling of three entrée choices for \$40 per couple. Additional guests may join the tasting for \$20 per person. Choices will be prepared in a sample serving on a date agreeable to both parties.

DECORATIONS

You may use the decorator of your choice. Feel free to decorate with free-standing flowers, flower petals on the tables, centerpieces, and chair attachments, as long as no adhesive is used. Please do not affix decorations to the walls, windows, floor or ceilings. If you are using candles in your room decor, each candle must be placed inside a non-flammable container and the flame of the lighted candle must be below the rim of the container. We recommend non-scented candles for the enjoyment of your guests. Any special requests must be approved seven days prior to the event. The resort will work with decorators and wedding planners within all state and local ordinances and statutes.

MOVE-IN/MOVE-OUT

A three-hour move-in time will be provided prior to your start time for set-up and decoration. This is the time when your DJ, florist and baker can access the space. For example, a reception starting at 5 p.m. would have a 2 p.m. move-in time. The end time of the event will be 12 a.m., and your one-hour move-out time is midnight to 1 a.m. Decor must be removed from your function space at the end of the event. Please make plans accordingly.



TRADEMARK COLLECTION®
BY WYNDHAM

1000 Chula Vista Parkway
Wisconsin Dells, WI 53965
608-254-1625

chulavistaresort.com
weddings@chulavistaresort.com