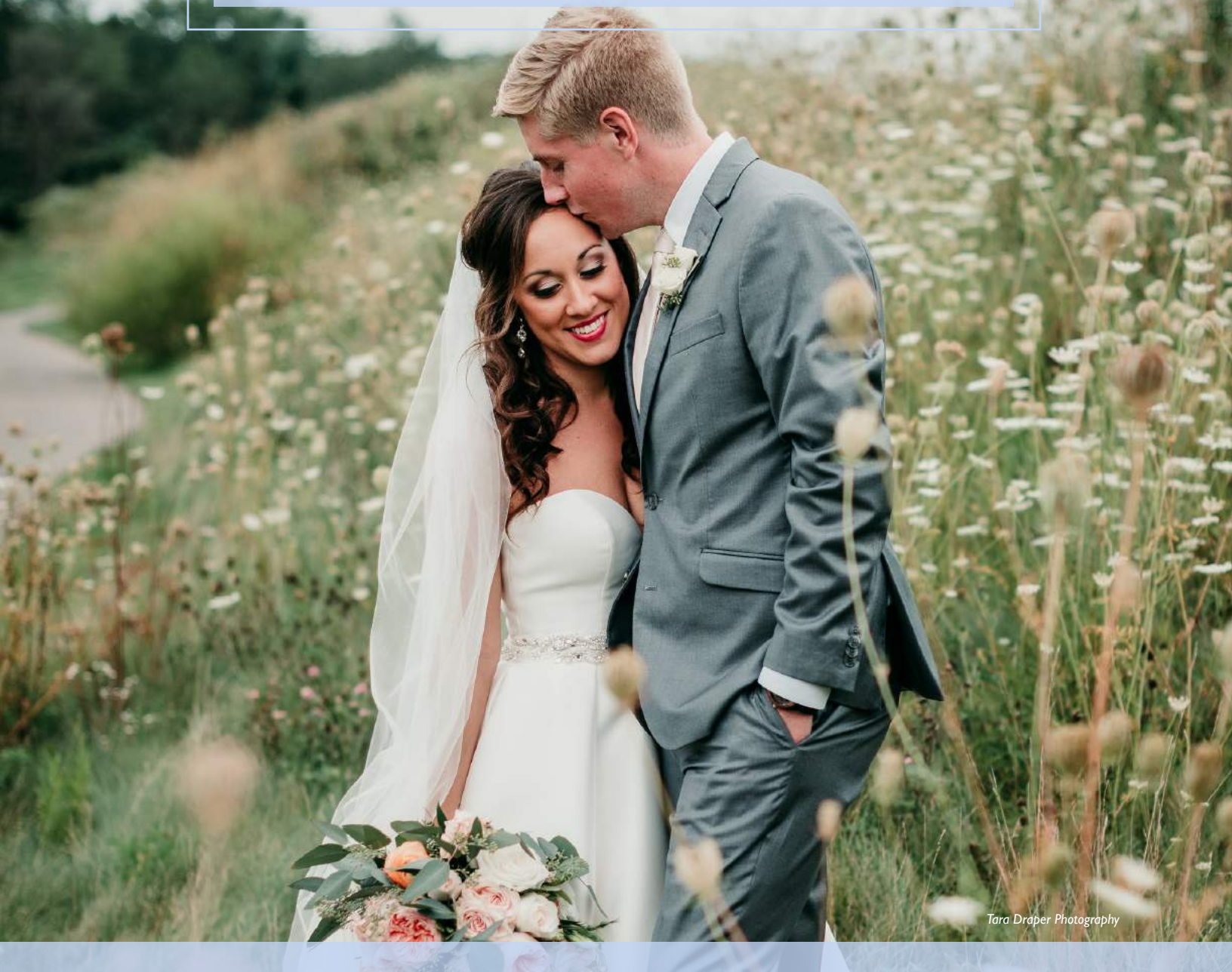


CHULA VISTA RESORT

Weddings

MENU GUIDE



Tara Draper Photography

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 and eager 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 & Beverage Director, Raymond Alexander, and Chef/Owner, Michael Kaminski, have prepared the following menu presentations which will please you, dazzle you, and delight your palate with every bite.

In October 2021 Chef Raymond Alexander and Chef/Owner Michael Kaminski were inducted into the Diciples Escoffier International Society in Nice France with 4 other chefs from France, which also included the Prince of Monaco. The event was amazing, with 600 persons for a seven-course dinner. The event was held at the renowned Fairmont Hotel in Monaco. Michael Kaminski stated, "It was a great honor to be accepted into this society with the greatest chefs of the world. We got to meet new friends and colleagues, and it was a lot of great experiences for Ray, myself and our families."

Wedding cakes, cupcakes, cookies, etc. are allowed to be brought in from an outside vendor. Only licensed vendors approved by the resort will be allowed to prepare your cake and/or desserts in lieu of the wedding cake.

After booking your reception with us, you will be invited to attend one of our spectacular tasting events. You will be able to sample a variety of entrées and sides, as well as a few appetizers and the different levels of wine and champagne we offer. This event is complimentary to our wedding couples, and additional guests are welcome for a \$35 fee.

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
- 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
- Wine Packages

STEP 4 – ROOM ENHANCEMENTS

- Café Lights
- Draping
- Chair Covers
- Gold Chivari Chairs
- Gold or Silver Chargers

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

Butler passing available at \$50 per hour per server. When an event should require a longer service period, an hourly charge for the attendant will be applied at a rate of \$50 per hour in addition to the consumable charges.

Hot hors d'oeuvres prices are based on 48 pieces.

Tenderloin Crostini with Blue Cheese & Red Onion Jam*	\$145
Beef Satay with Sweet & Sour Dipping Sauce	\$140
Chicken Satay with Hoisin Sweet Sauce	\$130
Crab Cakes with Lemon Dijon	\$225
Crab Stuffed Mushroom Caps	\$165
Meatballs (BBQ or Swedish)	\$100
Naked Wings (Buffalo, Asian, or BBQ) with Blue Cheese Dressing	\$140
Arancini - Beef Fried Risotto Balls	\$130
Pot Stickers with Gyoza Sauce	\$100
Truffled Mushroom, Brie & Thyme Crostini*	\$140
Smoked Salmon Filled Bouchées*	\$150
Saffron Whipped Potato & Scallop Spoons*	\$165
Asian Shrimp & Vegetable Spoons*	\$160
Devils on Horseback - Bacon Wrapped Dates*	\$120

CHILLED HORS D'OEUVRES

*Butler passing available at \$50 per hour per server.
Chilled hors d'oeuvres prices are based on 48 pieces.*

Ahi Tuna on Toast Point, Nori, Black Sesame Seed, Miso Gel*	Market Price
Dill Cream Cheese Filled Vol-au-Vant, Smoked Salmon, Chives*	\$150
Avocado & Blackened Shrimp Tartine*	\$150
Whipped Blue Cheese & Confit Onion, Bruschetta, Pignolias & Chives*	\$130
Coppa Ham, Pickled Asparagus & Tomato Sliced Pangiallo*	\$145
House Sundried Tomato, Bacon & Whipped Cheese Crostini*	\$140
Olive Tapanade, Lemon Ricotta, Olive Oil & Chives on Toast Points*	\$130
Brie, Prosciutto & Honey Tranches de Baguette*	\$130
Caprese Skewers*	\$120
Spicy Shrimp over Cucumber, Dill Cream, Tobiko*	\$160
Watermelon Feta Bites	\$130
Classic Deviled Eggs, Cornichons & Tobiko, Chives*	\$100

**Available for butler passed items.*

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COLD PLATTERS

Serve approximately 40 guests

Bruschetta Platter (All Served on Bruschetta Bread)	Market Price
Asian – Seared Tuna, Sesame Seeds, Light Wasabi Sauce	\$145
Buffalo – Grilled Chicken with Spicy Buffalo & Blue Cheese	\$115
Classic – Tomato Basil ♥	\$100
Caprese Platter	\$100
Cheese Spread and Cracker Tray	\$145
Cubed Cheeses, Salami, Ham and Crackers ♥	\$120
Fresh Fruit Tray	\$160
Mediterranean Platter: Meat, Cheese, Olives, Grilled Vegetables	\$110
Vegetable Tray with Buttermilk Ranch Dip	\$120
Wisconsin Cheese Curds with Buttermilk Ranch Dip ♥	

SPECIALTY FOOD STATIONS

Served with an assortment of tiny artisan rolls. These stations are intended to enhance additional menu items.

Pork Loin \$155

Serves 20-25. Roasted with herb wine sauce.

Sugar Cured Baked Country Ham \$225

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

Carved and Roasted Top Sirloin \$295

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

Classic Roasted Medium Rare Beef Tenderloin \$375

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

Chef Carved Prime Rib \$600

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

Whole Fresh Tom Turkey \$200

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

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BEVERAGE

HOSTED BAR – PER PERSON PRICES

1 HOUR

Beer, Wine and Soda	\$16
Resort Brands	\$20
Premium Brands	\$25

2 HOURS

Beer, Wine and Soda	\$22
Resort Brands	\$26
Premium Brands	\$30

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

DRINK TICKETS

Resort Brands \$7

Premium Brands starting from \$8

We are happy to assist with preparing your favorite brands

CASH BAR – Ask Catering Manager for Pricing

Domestic Beer
Craft & Specialty Beer
House Wine
Premium House Wine
Resort Brands Spirits
Premium Brands Spirits
Soft Drinks
Non-Alcoholic Beer
Bottled Water
Juice

Prices are subject to change.

HALF BARREL OF BEER

Domestic	\$395
Craft & Specialty	Consult with your coordinator – \$475

WINE

House Assortment starting from \$39/bottle

UNLIMITED SOFT DRINKS

Ask about unlimited soda options.

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

Combinations of partially sponsored host bars & cash bars available. All rates plus taxable service charge and applicable sales tax.

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PLATED DINNERS

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 \$4 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.

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)

CHOICE OF ENTRÉES

POULTRY ENTRÉES

California Chicken Chardonnay \$32 ♥

Chicken breast dusted lightly with a seasoned flour, English coated with dijon mustard & sherry, and sautéed to a delicate perfection and served with a Chardonnay, shiitake mushroom & scallion sauce set atop Yukon mashed potatoes.

Chicken Viennese \$31

Plump chicken breast set atop apple bread stuffing & topped with a rich chicken gravy.

Bourbon Glazed Chicken \$32

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

Chicken Marsala \$33

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

Herb Roasted Quarter Chicken \$32 ♥

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

Chicken Marco Polo \$30

Chicken thigh, deboned and topped with ham, Swiss cheese, mushrooms & broccoli, served with a chicken veouté sauce.

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PORK ENTRÉES

Herb Encrusted Pork Loin Viennese \$30 ♥

Seasoned sliced herb crusted pork loin set atop stuffing and a rosemary velouté sauce.

Roasted Pork Loin Marsala \$30

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

Pork Loin Mushroom Veloute \$30

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

Encrusted Cajun Salmon Beurre Blanc \$39 ♥

Salmon fillets, freshly marked from the grill, sprinkled with lemon and orange peel and lightly dusted with our famous cajun seasoning.

Cod Asiago \$32

Freshly portioned Atlantic cod baked with tomato and Asiago cheese.

Panko Encrusted Walleye \$36

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

Shrimp Scampi \$36

Sautéed in butter, Chardonnay & garlic and lightly dusted with panko. Served with lemon and cocktail sauce.

BEEF ENTRÉES

Roasted Prime Rib Au Jus 7oz • 12oz Market Price ♥

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

Filet Mignon 6oz • 9oz Market Price

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

Top Sirloin \$45

Hand-cut semi-center 8-9 oz. steak. Known as the most flavorful of all steaks. Served with a reduced scallion demi-glaze.

Boneless Braised Short Ribs \$42 ♥

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

Sliced Roast Beef Mushroom Jus Lie \$36

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

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DUO ENTRÉES

Quarter Chicken and Honey Glazed Ham	\$37
Quarter Chicken and Sliced Roast Beef (6 oz. Chicken Breast in lieu of Quarter Bone-in Chicken)	\$40 add \$3
Broiled Filet Mignon and Shrimp Scampi ♥ (8-9 oz. Prime Rib in lieu of Filet Mignon)	Market Price add \$8

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

Three Cheese Ravioli \$30

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

Creamy Pesto Tortellini \$30 ♥

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

Steamed Veggie Bundle \$32

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

CHOICE OF STARCH (please choose one)

Parmesan Mushroom Risotto
Mashed Potatoes
Garlic Mashed Potatoes ♥

Cheesy Ranch Hash Browns
Oven Roasted Baby Red Potatoes ♥
Oven Roasted Parsley Buttered Potatoes

CHOICE OF VEGETABLE (please choose one)

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 \$15

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

- Chicken Strips ♥
- Hot Dogs in Puff Pastry
- Mini Burgers
- Grilled Chicken

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BUFFET RECEPTION DINNERS

Minimum 50 people

Dinner buffets are served for 1.5 hours and include a salad at your table, one vegetable, fresh artisan rolls & butter, coffee, hot or iced tea and milk.

Choose any two entrées, two starches and one vegetable \$44

Choose any three entrées, two starches and one vegetable \$52

CHOICE OF SALAD (plated)

Chula House Salad
Caesar Salad
Iceberg Wedge Panchetta

CHOICE OF STARCH (choose 1)

Parmesan Wedge Planks
Mashed Potatoes
Cheesy Ranch Hash Browns
Garlic Mashed Potatoes ♥
Oven Roasted Baby Red Potatoes ♥

CHOICE OF VEGETABLE (choose 1)

Whole Fresh Green Beans Almondine
Buttered Green Beans and Carrots ♥
Whiskey Candied Carrots
Fresh Broccoli Crowns Parmesan ♥
Bacon Brussels Sprouts
Roasted Asparagus

CHOICE OF ENTRÉES

POULTRY

Famous Chula Vista Bone-In Honey Glazed Chicken ♥
Herb Roasted Bone-In Chicken
Chicken Breast Marsala
Bourbon Glazed Chicken Thighs ♥

PORK

Pork Loin with Mushroom Veloute
Pork Loin Marsala
Pork Viennese atop Apple Bread Stuffing & Gravy

VEGETARIAN

Creamy Pesto Tortellini ♥
Creamy Spinach and Three Cheese Ravioli

CARVERY

Chef Carving Entrées – \$125 additional per chef

Carved Top Sirloin	+\$16 per guest
Sliced Country Ham	+5 per guest
Sliced Turkey	+5 per guest
Chef Carved Prime Rib	+18 per guest
Classic Roasted Medium Rare Beef Tenderloin	+12 per guest

BEEF

Braised Boneless Short Ribs
Sliced Roast Beef in Mushroom Jus Lie
Beef Burgundy with Mushrooms ♥

SEAFOOD

Baked Cod with Dill Lemon Caper Sauce
Grilled Salmon with Orange Infused BBQ Sauce

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GOURMET PIZZA BUFFET

Minimum 50 guests

\$34

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

Philly Cheese Steak

BBQ Chicken

Buffalo Chicken with Blue Cheese

Wild Mushroom, Pepperoni & Sausage

Vegetarian Grand

Sausage & Pepperoni

Gluten free and vegan crust available upon request.

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LATE NIGHT SNACKS

These menus are only available to full-service add-on events.

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) \$26

*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) \$15 ♥

*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 \$425 – serves 75

*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 \$13

*Choose from a selection of pasta noodles.
Noodles: Cavatappi
Sauce: Cheddar, White Cheddar
Toppings: Bacon, Fried Onions, Sliced Hot Dogs, Cheese, Broccoli, Scallions*

Popcorn Party \$9 ♥

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

Ice Cream Sundaes \$11

*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 \$15

*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*

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NEXT DAY & DAY EVENTS

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

Minimum of 50 guests. Butler Passed, Grab and Go or Drop Service. Served with orange juice, fresh coffee, hot tea and milk.

The Ultimate Wedding Brunch Buffet \$36 – 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 \$25 – 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 \$14 (\$10 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.

12-Piece Assorted Bakers Basket \$40 *per dozen* – Available for Drop Service & Grab and Go

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

Fresh Bagels \$36 *per dozen* – Available for Drop Service & Grab and Go

Homemade Raised Sweet Rolls \$36 *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

FRESHLY BREWED COFFEE

REGULAR OR DECAF

\$45 per gallon

BLOODY MARY BAR

\$250 – 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

\$200 – 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.

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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.



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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 \$3,000, 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.
- **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.

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.

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.

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.