

SPECIAL EVENT MENU



920.755.2376

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foxhillsresort.com

WELCOME

Fox Hills Resort is a 500 acre, year-round resort and conference center located in an ideal setting for seasonal recreation, relaxation, and family fun. Centrally located just 25 miles southeast of Green Bay and 90 minutes north of Milwaukee, come enjoy any one of the four seasons of Wisconsin.

GOLF GROUPS & OUTINGS

FOX HILLS RESORT FEATURES 45 HOLES OF CHALLENGING GOLF

THE NATIONAL - 18 HOLES

Our feature course, championship links-style course. With vast sand areas, sculpted mounds, double greens, and 16 acres of water hazards.

FOX CREEK - 27 HOLES

Traditional Midwest golf with villa-lined fairways, mature weeping willows, and just enough water hazards to challenge the novice golfer. An ideal course for your annual golf outing or tournament fundraiser.

MEETINGS & GROUP EVENTS

15,000 SQ FEET OF SPACE
ACCOMMODATES 20-800

Fox Hills Resort is the ideal setting for any meeting. We have experienced professionals who are dedicated to the success of your event. Each room has individual temperature, light and sound controls.

WEDDINGS

ALL-INCLUSIVE, STRESS FREE WEDDING VENUE

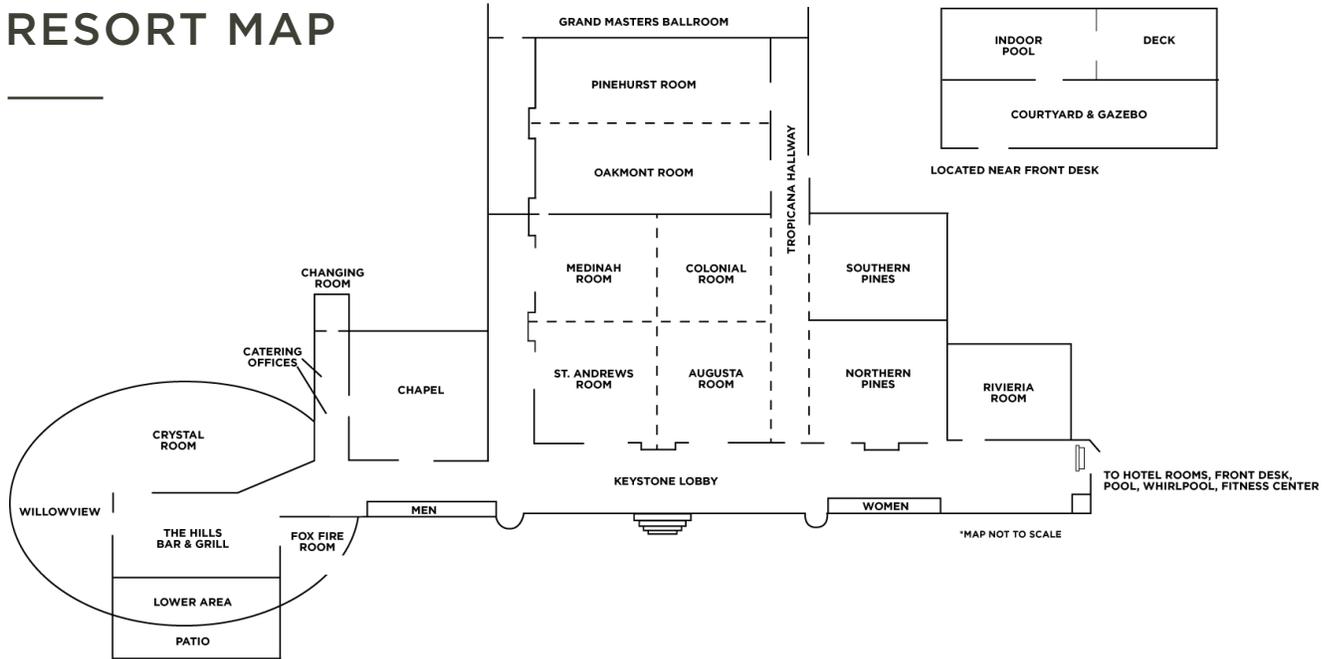
From guest rooms, rehearsal dinner, ceremony, reception, and gift opening, our professional wedding planner will be with you every step of the way. Fox Hills has everything you need to make your wedding celebration complete.

OUTDOOR CEREMONY SITES
INDOOR WEDDING CHAPEL
ELEGANT BANQUET ROOMS
ACCOMMODATES UP TO 500

DINING & ENTERTAINMENT

Great dining is part of a memorable getaway and Fox Hills Resort offers just that. Enjoy a nice meal in the casual setting of The Hills Bar & Grill or watch the big game on one of the many flat screen TV's. Catch a quick bite or a beverage at the Fox Creek Pro Shop or breakfast in our Willowview Restaurant. Restaurant menus change with the season. Please visit our website or call us for current menus.

RESORT MAP



MEETING ROOM CAPACITY

MEETING ROOM	SIZE	SQ. FEET	CEILING	THEATRE	CLASSROOM	U-SHAPE	CONFERENCE	BANQUET
The Grand Ballroom	96'x50' / 50'x48'	9,030	12'	550	300	-	-	500
Grand Masters Ballroom	50'x96'	4,800	12'	300	150	44	52	280
Pinehurst	50'x24'	1,200	12'	70	40	20	52	50
Oakmont	50'x24'	1,200	12'	70	40	20	52	50
Medinah	25'x24'	600	12'	40	35	20	32	40
Colonial	25'x24'	600	12'	40	35	20	32	40
St. Andrews	25'x24'	600	12'	40	35	20	32	40
Augusta	25'x24'	600	12'	40	35	20	32	40
Southern Pines	25'x40'	1,000	12'	60	45	28	48	60
Northern Pines	25'x40'	1,000	12'	60	45	28	48	60
Keystone Lobby	100'x16'	1,600	12'	-	-	-	-	-
Tropicana Hallway	13'x30'	390	9'	-	-	-	-	-
Crystal Room	109'x35'	3,815	13.5'	250	80	-	-	175
Fox Fire Room	25'x21'	525	9'	50	20	15	15	40
Hills Bar & Grill	40'x66'	2,640	9'	-	-	-	-	40
Bar Patio	65'x20'	1,300	-	-	-	-	-	24
Chapel	43'x26'	1,118	8'	150	-	-	-	-
Riviera Room	24'x24'	576	9'	50	20	15	15	40

More non traditional meeting space available. Ask for details.

HORS D'OEUVRES

PRICED PER 3 DOZEN

HOT

Grilled shrimp with red curry sauce	\$80
Meatballs with stone ground mustard sauce	\$50
Mini crab cakes with lemon aioli	\$80
Italian sausage stuffed mushrooms	\$60
Chicken wings, Buffalo or BBQ	\$55
Chicken or beef satay with Thai peanut sauce	\$60
Asparagus and cheese pockets	\$65
Assorted mini quiche	\$55
Bacon wrapped scallops	\$75
Egg rolls with spicy mustard	\$60
Raspberry and brie phyllo bundles	\$60
Spinach and cream cheese phyllo triangles	\$60

COLD

Caprese olive skewers	\$60
Tenderloin crostini with horseradish aioli	\$65
Crab salad and cucumber cups	\$70
Traditional shrimp cocktail	\$75
Fresh mozzarella and tomato bruschetta	\$50
Smoked salmon mousse crostini	\$60
Prosciutto wrapped asparagus	\$60
Deviled eggs	\$50
Smoked ham pin wheels	\$55
Fruit kabobs	\$60
Wisconsin cheese and sausage skewer	\$60

RECEPTION DISPLAYS

PRICED PER 75 GUESTS

Seasonal Fruit and Berries	\$100
Fresh cut seasonal fruit and berries	
Taco Dip with Fresh Tortillas	\$100
House made taco dip with tri colored chips	
Wisconsin Cheese and Crackers	\$125
Cheddar, Swiss, Pepper Jack, Port Wine and Cheddarspread	
Wisconsin Cheese, Sausage and Crackers	\$150
Cheddar, Swiss, Pepper Jack with summer sausage, Port Wine and Cheddar spread	
Garden Vegetable Crudités with Dip	\$100
Assorted fresh vegetables with dill dip	
Smoked Salmon	\$175
Local smoked salmon with hard cooked eggs, capers, red onion and crackers	

PIZZA & SNACKS

Assorted 16" Pizza	\$20 per pizza
Salsa and tortilla chips	\$14 per pound
Queso dip and tortilla chips	\$15 per pound
Gardetto's Snack Mix	\$15 per pound
Silver dollar sandwiches	\$20 per dozen
Onion dip and chips	\$12 per pound
Spinach dip with garlic crostini	\$15 per pound
Dry roasted and salted peanuts	\$12 per pound
Assorted mixed nuts	\$15 per pound
Pretzels	\$10 per pound

BEVERAGES, BREAKS AND PASTRIES

BEVERAGES

Regular and decaf coffee	\$18 gallon
Iced tea	\$9 carafe
Herbal tea	\$1 each
Bottled water	\$2 each
Lemonade	\$8 carafe
Assorted soda	\$2 can
Fruit punch	\$18 gallon
Milk	\$7 carafe
Bottled juice	\$3 each
Orange, tomato, cranberry, or grapefruit juice	\$10 carafe

ASSORTED PASTRIES

Donuts	\$20 dozen
Danish	\$20 dozen
Bagels with cream cheese	\$20 dozen
Muffins	\$20 dozen
Brownies	\$18 dozen
Fresh baked cookies	\$18 dozen

BREAKS

Fitness break assorted yogurts, sliced fresh fruit and granola bars	\$7 person
Snack break snack mix, chips and dip, chips and salsa	\$6 person
Sweet tooth break chocolate brownies, dessert bars and cookies	\$7 person
Movie time break buttered popcorn and warm pretzel bites with mustard	\$7 person
Ice cream sundae bar chocolate and vanilla ice cream hot fudge, strawberry toppings, served with whipped cream, cherries and cookie sprinkles	\$6 person
Afternoon break assorted Wisconsin cheese, sausage, crackers and fresh fruit	\$7 person

BREAKFAST BUFFETS

All breakfast buffets include orange juice, milk, and fresh brewed coffee.

Traditional Continental Breakfast Buffet \$9

Fresh seasonal fruit display, assorted freshly baked muffins and Danish

Fox Hills Continental Breakfast Buffet \$10

Fresh seasonal fruit display, bagels with cream cheese, assorted freshly baked muffins and Danish

Augusta Breakfast Buffet \$11

Farm fresh scrambled eggs with cheddar cheese, smoked bacon, Johnsonville sausage, O'Brien potatoes, assortment of breakfast pastries, sliced fresh fruit display

South of the Border Breakfast Buffet \$14

Farm fresh scrambled eggs with cheddar cheese, flour tortillas, smoked bacon, Johnsonville sausage, breakfast potatoes with charred peppers and onions, homemade pico de gallo, guacamole and sour cream, sliced fresh fruit display

The Nationals Brunch \$15

Farm fresh scrambled eggs with cheddar cheese, skillet potatoes, sliced ham with pineapple glaze, assorted pastries and muffins, baked French toast with cream cheese and pecans, fresh fruit display, chicken fried steak with gravy, pasta and potato salad

Fox Creek Brunch \$14

Farm fresh scrambled eggs with cheddar cheese, hash browns, hickory smoked bacon and sausage, assorted pastries and muffins, fresh fruit display, French toast with maple syrup, roasted pork loin with cinnamon apple butter

A LA CARTE

Assorted yogurts	\$3 per person
Biscuits and country gravy	\$3 per person
Assorted dry cereals and milk	\$2 per person
Organic granola with dried fruit and apples	\$3 per person
French toast with maple syrup	\$3 per person

LUNCH BUFFETS

All lunch buffets include lemonade, milk or coffee.

Pizza Buffet \$14

Caesar salad, fresh baked pizzas, bread sticks with marinara sauce

Wisconsin Tailgate Buffet \$15

Grilled Wisconsin bratwurst and hamburgers, lettuce, tomato, pickles and onions, condiments, home-baked buns, baked beans, creamy coleslaw, potato chips

The 19th Hole Deli Buffet \$13

Tureen of hearty soup, smoked turkey, ham and roast beef, lettuce, tomato, pickles and onions, assorted Wisconsin cheese and bread, pasta salad, potato chips

Little Italy \$14

Caesar salad, pasta salad, homemade lasagna, chicken fettuccine Alfredo, bread sticks with marinara sauce

Fox Hills Barbecue \$15

Country-style barbecued ribs and chicken, baked beans, potato salad, creamy coleslaw, potato chips

National Buffet \$15

Roasted chicken, tenderloin tips with pearl onions and mushroom sauce, sage stuffing, seasonal vegetables, mashed potatoes and gravy, creamy coleslaw, fresh baked rolls

Substitute broasted chicken for \$1 per person

BOX LUNCH

At the Turn \$11

Our traditional box lunch, with your choice of smoked ham or turkey with cheddar cheese, lettuce and tomato on a fresh baked Kaiser roll. Served with a bag of potato chips, cookie and a bottle of water.

PLATED SANDWICHES & SALADS

All sandwiches and salads include lemonade, milk or coffee.

Chicken or Tuna Salad Croissant \$10

Served with potato chips and a pickle spear

Smoked Turkey BLT Wrap \$11

Oven roasted turkey breast, bacon, cheddar cheese, tomato, lettuce, pesto aioli, served with potato chips and a pickle spear

Grilled Chicken Caesar Salad \$11

Fresh romaine lettuce, grilled chicken, Asiago cheese, and croutons tossed with Caesar dressing

Chef Salad \$12

Crisp bacon, smoked ham, roast turkey, cheddar and Swiss cheese, diced tomato, hard cooked egg, black olives on mixed greens

Add a cup of soup du jour to any lunch for \$2 per person

PLATED LUNCH ENTREES

All entrees served with vegetable, starch, fresh baked rolls and butter, lemonade, milk or coffee

Chicken Cordon Bleu \$13

Boneless chicken breast stuffed with ham and swiss cheese served with Mornay sauce

Stuffed Pork Chop \$13

Stuffed with sage dressing

Lasagna \$13

Vegetarian or meat sauce option

Herb Grilled Chicken Piccata \$12

Grilled chicken breast with piccata sauce

Tenderloin Tips \$11

Slow braised tenderloin tips with pearl onions and mushrooms in a rich brown sauce

Broiled Local Whitefish \$12

Served with white wine and butter sauce

Add a plated salad for \$2 per person

PLATED DINNERS

All entrees include house salad, Chef's choice of vegetable and starch, fresh baked rolls and butter, coffee or milk

Garlic and Herb Roasted Pork Loin \$18
Mushroom Jus

Grilled Tenderloin \$28
8 oz choice tenderloin with Burgundy wine jus

Herb Roasted White Fish \$18
Lemon and dill butter sauce

Grilled Tenderloin and Shrimp \$32
6 oz choice tenderloin with 3 jumbo Gulf shrimp, Burgundy wine demi cream

Grilled Atlantic Salmon \$22
Lemon Dill Butter Sauce

Cheese Tortellini \$16
Asparagus tips and grape tomatoes tossed in a cream sauce with Grilled Chicken add \$2

Grilled New York Strip Steak \$26
12 oz choice New York Strip Steak with a Port Wine Jus

Chicken Marsala \$18
Pan roasted chicken breast with a mushroom Marsala sauce

FAMILY STYLE DINNERS

FOR 50-275 GUESTS

All family style selections include mashed potatoes and herb gravy, sage stuffing, seasonal vegetables and creamy coleslaw

Add a plated salad for \$2.00

Oven Roasted Herb Chicken \$16

**Oven Roasted Herb Chicken
and Pineapple Baked Ham \$17**

**Oven Roasted Herb Chicken
and Slow Braised Tenderloin Beef Tips \$18**

Oven Roasted Herb Chicken and Pork Loin \$18

Substitute broasted chicken for oven roasted herb chicken add \$1.00

BUFFET DINNERS

Midwest Buffet \$16.95

Oven roasted herb chicken with mashed potatoes & herb gravy, sage stuffing, seasonal vegetables, creamy coleslaw

with choice of slow braised tenderloin beef tips with pearl onions and mushroom sauce
or pineapple baked ham

Substitute broasted chicken for oven roasted herb chicken \$1.00

East Shore Buffet \$19

Grilled Atlantic salmon with lemon dill butter sauce, oven roasted pork loin with dijon mustard mushroom sauce, herb roasted red potatoes & wild rice pilaf, seasonal vegetables, garden salad with dressings

Backyard Barbecue Buffet \$20

Sweet and tangy BBQ chicken, garlic & herb rubbed sirloin steaks with au jus, bacon & bourbon baked beans, seasonal vegetables, homemade potato salad and creamy coleslaw

Tour of Tuscany \$20

Chicken scaloppini with lemon caper butter sauce, shrimp and scallop penne pasta with sautéed mushrooms and pesto cream sauce, lasagna with beef and ricotta cheese, seasonal vegetables, tortellini pasta salad and classic caesar salad

Prime Rib Buffet \$26

Chef carved slow roasted prime rib with au jus herb roasted red potatoes and wild rice pilaf seasonal vegetables and creamy coleslaw

with choice of grilled atlantic salmon with lemon dill butter sauce
or oven roasted pork loin with dijon mustard mushroom sauce

DESSERT

ALL PRICES PER PERSON

Ultimate chocolate cake	\$5.50
Red velvet cake	\$5.00
New York Style cheesecake with fresh berries	\$3.50
Carrot cake	\$3.50
Apple dumplings with cinnamon sauce	\$4.50
Salted caramel apple pie	\$4.50
Key lime pie	\$5.00
Assorted fresh baked cookies and dessert bars	\$15 per dozen

SPECIAL EVENT BAR

Soft Drinks	\$1.25
Rail Selections	\$3.50
Call Selections	4.00 and 5.00
Premium Selections	6.00 and up
House Wines by the Glass	\$4.00
House Wines by the Bottle	\$16.00
Sparkling Wines by the Bottle	\$16.00
Domestic Bottle Beer	\$3.25
Imported or Craft Beers by the Bottle	\$4.00
Half Barrel of Domestic Beer	\$190.00
Half Barrel of Import or Craft Beer	\$250.00 and up

HOUSE WINES

Sycamore Lane Pinot Noir, Bauerhaus Riesling, Albertoni Chardonnay, White Zinfandel, Moscato, Merlot and Cabernet Sauvignon

CALL	Seagrams 7	Jim Beam
Absolut	Malibu	Jose Cuervo
Tanqueray	Captain Morgan	PREMIUM
Bombay Sapphire	Bacardi	Grey Goose
Korbel	Southern Comfort	Crown Royal
Kessler	Mount Royal Light	Jameson
Jack Daniels	Jim Beam Rye	Patron Silver

BAR SET-UP FEE \$150

EQUIPMENT RENTALS

AUDIO VISUAL EQUIPMENT

LCD Projector w/screen + cart	\$100	Small pad and pen*	\$3/pad
27" Monitor with DVD/VCR	N/C	Legal pad and pen*	\$4/pad
DVD/VCR	N/C	8' exhibit tables	\$10
Wireless Lavalier microphone	\$40	Extension cord	\$3
Cordless hand held microphone	\$25	Standing easel	\$2
8'x8' front projector screen	\$10	Masking tape	\$3/roll
10'x10' front projection screen	\$25	Power strip	\$10
Portable sound system	\$150	Telephone hook-up*	\$50
AV cart	N/C	(cost of call will be additional)	
		Data lines*	\$50
		Wireless internet	N/C

MISCELLANEOUS

Flip chart with pad and marker	\$35
White board with markers	\$15

*These items require advance notice to order or prepare



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All prices are subject to a 17% service charge and applicable sales tax. Prices are subject to change without notice

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