

SPECIAL EVENT MENU



PAR 5
RESORT

920.755.2376
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par5resort.com

WELCOME

Par 5 Resort is a 360 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

PAR 5 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

Par 5 Resort is the ideal setting for any meeting. We have experienced professionals who are dedicated to the success of your event.

WEDDINGS

ALL-INCLUSIVE, STRESS FREE
WEDDING VENUE

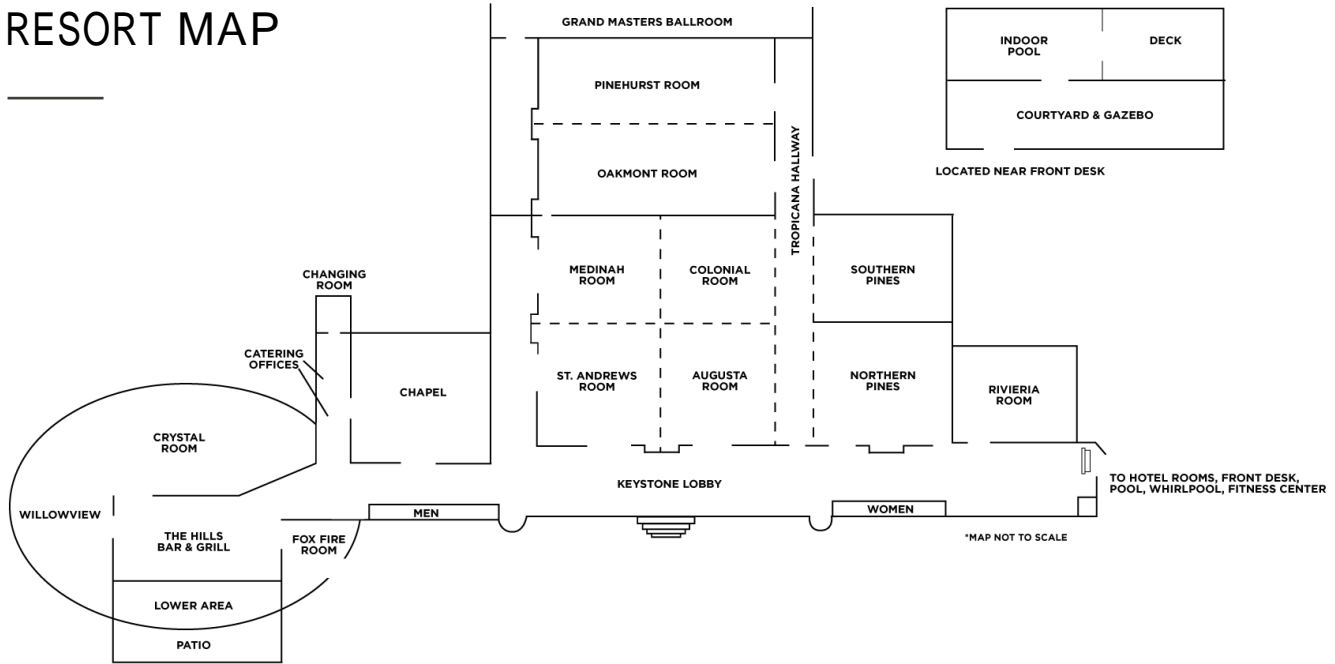
From guest rooms, rehearsal dinner, ceremony, reception, and gift opening, our professional wedding planner will be with you every step of the way. Par 5 Resort has everything you need to make your wedding celebration complete.

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

DINING & ENTERTAINMENT

Great dining is part of a memorable getaway and Par 5 Resort offers just that. Enjoy a nice meal in a casual setting, watch the big game on one of the many flat screen TV's or catch a quick bite or a beverage at the Fox Creek Pro Shop. 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
Restaurant	40'x66'	2,640	9'	-	-	-	-	-

**Seating up to 400 on oval tables. Seating over 400 requires a custom plan. See your Par 5 Resort event planner for more information.

BREAKFAST BUFFETS

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

Continental Breakfast Buffet

Fresh seasonal fruit, assorted pastries, muffins and bagels with cream cheese, yogurt

National Breakfast Buffet

Scrambled eggs, smoked bacon, breakfast sausage, breakfast potatoes, assorted breakfast pastries, muffins and bagels with cream cheese, fresh seasonal fruit

Fox Creek Brunch

Scrambled eggs, smoked bacon, breakfast sausage, breakfast potatoes, French toast with maple syrup, broasted chicken or roasted pork loin, mashed potatoes and gravy, stuffing, hot vegetable, assorted pastries, muffins and bagels with cream cheese, fresh seasonal fruit

Add Chef Carved Ham or Made-to-order Omelet Station to any breakfast buffet – ask your planner for pricing

A LA CARTE

Assorted yogurts

Biscuits and gravy

Assorted dry cereals and milk

French toast with maple syrup

BEVERAGES, BREAKS AND PASTRIES

BEVERAGES

Regular and decaf coffee
Iced tea
Bottled water
Lemonade
Assorted canned soda
Fruit punch
Milk
Bottled juice
Orange, cranberry, or
grapefruit juice

PASTRIES, MUFFINS, BAGELS & DESSERTS

Assorted pastries
Bagels with cream cheese
Jumbo muffins
Assorted dessert bars
Fresh baked cookies

BREAKS

Yogurt bar yogurt with fresh fruit and granola
Snack break potato chips with dip, tortilla chips with salsa, seasoned pretzels
Concession break nacho chips and warm pretzels with cheese sauce
Ice cream sundae bar chocolate and vanilla ice cream, fudge and strawberry toppings, whipped cream, cherries, sprinkles

LUNCH BUFFETS

All lunch buffets include lemonade or coffee or milk, water.

Pizza Buffet

Caesar salad and assorted fresh baked 16" pizzas

Wisconsin Tailgate Buffet

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

Soup, Salad and Build Your Own Sandwich Buffet

Tureen of soup, sliced deli turkey and ham, assorted cheeses, assorted breads, lettuce, tomato, pickles and onions, house salad, potato chips

Also available – Soup and Salad only OR Build Your Own Sandwich with chips

Taste of Italy Buffet

Caesar salad, beef lasagna or chicken fettuccine Alfredo, bread sticks

Add second entrée

Par 5 Barbecue Buffet

Barbecued ribs and chicken, baked beans, potato salad, creamy coleslaw, potato chips

BOX LUNCH

At the Turn

Traditional box lunch with deli ham or turkey and cheese, on a Kaiser roll

Served with a bag of potato chips, condiment packets, deli pickle, cookie and bottle of water.

Ask your planner for custom options

PLATED LUNCH SANDWICHES

Choice of sandwich with house salad, potato chips and condiments. Includes lemonade or coffee, water.

Chicken Salad Croissant

Turkey and Cheddar Hoagie

BLT

Ham and Swiss Hoagie

Veggie Wrap

Add a cup of soup of the day

PLATED LUNCH SALADS AND PIZZA

All salads served with dressing choice unless indicated. Includes lemonade or coffee, water.

Grilled Chicken Caesar Salad

Romaine lettuce, grilled chicken, Parmesan cheese, croutons, Caesar dressing

Chef Salad

Bacon, deli ham and turkey, cheddar and Swiss cheese, tomato, hard cooked egg, black olives on mixed greens

Personal Pizza

Cheese, sausage or pepperoni with house salad

Add a cup of soup of the day

See your planner for details on group size and number of choices per group

RECEPTION DISPLAYS

Wisconsin Cheese Board

Cheddar, Swiss, PepperJack, cheddar cheese spread with crackers

Wisconsin Cheese & Sausage Board

Cheddar, Swiss, PepperJack, cheddar cheese spread, summer sausage with crackers

Charcuterie Board

Summer sausage, smoked sausage sticks, smoked ham, liver pate with crackers

Smoked Local Salmon Side

with hard cooked eggs, capers, red onion with crackers

Taco Dip with Tortilla Chips

Vegetable Crudités with Dill Dip

Seasonal Fruit and Berries

HORS D'OEUVRES AND SNACKS

COLD BY THE DOZEN

Caprese skewers with tomato,
fresh mozzarella, balsamic glaze
Tenderloin crostini with horseradish aioli
Traditional shrimp cocktail
Fresh mozzarella and tomato bruschetta
Smoked salmon mousse crostini
Deviled eggs
Smoked ham pin wheels
Tea Sandwiches – cucumber with dill,
and ham with garlic cream cheese and
pickle on cocktail rye
Silver dollar sandwiches

PIZZA

Assorted 16" pizza

HOT AND COLD BY THE POUND

Queso dip and tortilla chips
Snack Mix
Onion dip and chips
Salsa and tortilla chips
Spinach dip with garlic crostini
Dry roasted peanuts
Pretzels
Beer cheese dip
Hot spinach and artichoke dip with bread
Cocktail franks in BBQ sauce

HOT BY THE DOZEN

Grilled shrimp with cocktail sauce
Meatballs with gravy or BBQ sauce
Italian sausage stuffed mushrooms
Chicken wings, buffalo or BBQ
Assorted mini quiche
Bacon wrapped scallops
Egg rolls with dipping sauce
Spinach and cream cheese phyllo triangles
Bacon wrapped water chestnuts

PLATED DINNERS

All entrées include house salad, seasonal vegetable, roasted red potatoes, fresh baked rolls and butter, coffee or milk, water.

Chicken Marsala

6 oz chicken breast with mushroom Marsala sauce

Grilled Pork Ribeye

8 ounce pork ribeye

Grilled Beef Tenderloin

8 oz house tenderloin with au jus

Add 3 jumbo Gulf shrimp

Grilled Beef Ribeye

12 oz house ribeye with au jus

Add 3 jumbo Gulf shrimp

Herb Roasted White Fish

5 oz filet with lemon dill butter sauce

Grilled Atlantic Salmon

6 oz filet with lemon dill butter sauce

Cheese Tortellini

Asparagus tips and grape tomatoes tossed in a cream sauce

Add grilled chicken breast

FAMILY STYLE CHICKEN DINNERS

FOR 50-275 GUESTS

All family style selections include mashed potatoes and gravy, stuffing, seasonal vegetable, creamy coleslaw, fresh baked rolls and butter, coffee, water.

Roasted Chicken

with Ham

with Roasted Pork Loin

with Beef Tips

with Barbequed Pork Ribs

with Whitefish (based on availability)

Substitute Broasted Chicken

Add a plated salad

BUFFET DINNERS

All buffets served with fresh baked rolls and butter, coffee or milk, water.

Midwest Buffet

Roasted chicken with mashed potatoes and gravy, stuffing, seasonal vegetable, creamy coleslaw

Add Ham

Add Beef Tips

Substitute Broasted Chicken

East Shore Buffet

Grilled Atlantic salmon with lemon dill butter sauce, roasted pork loin, roasted red potatoes, seasonal vegetable, house salad

Backyard Barbecue Buffet

BBQ chicken, grilled 4-5 oz Manhattan steaks with au jus, baked beans, potato salad, creamy coleslaw

Tour of Tuscany

Chicken scaloppini with lemon caper butter sauce, shrimp and scallop penne pasta with mushrooms and pesto cream sauce, beef or vegetable lasagna, Caesar salad

Prime Rib Buffet

Chef-carved roasted prime rib with au jus, roasted red potatoes, seasonal vegetable, creamy coleslaw

Add Roasted Pork Loin

Add grilled Atlantic Salmon with lemon dill butter sauce

DESSERT

House Desserts

New York Style cheesecake with fruit topping

Apple Strudel with caramel sauce

House made Cream Puffs

Butter Cake

Seasonal pie by the slice *ask your planner for current selection*

Specialty Desserts

Ultimate Chocolate Cake

Red Velvet Cake

Carrot Cake

Lava Cake

Seasonal cake by the slice *ask your planner for current selection*

HOSTED EVENT BAR OPTIONS

Soft Drinks

Rail Bar Selections

Call Selections

Top Shelf Selections

Premium Selections

House Wines by the Glass

House Wines by the Bottle

Sparkling Wines by the Bottle

Domestic Bottle Beer

Imported or Craft Beers by the Bottle

Half Barrel of Domestic Beer

Half Barrel of Import or Craft Beer

Ask your planner for custom bar options

HOUSE WINES

Pinot Grigio, Riesling, Chardonnay, White Zinfandel, Moscato,

Merlot, Cabernet Sauvignon, Pinot Noir

*Corkage fee for guest supplied wine or ask your planner
for group rate*

CALL SELECTIONS

Absolut

Bacardi

Beefeater

Bombay

Bushmills

Canadian Club

Captain Morgan

Dewers

Dr. McGillicuddy

Fireball

Goldschlager

High Noon

Jagermeister

Jim Beam

Jose Cuervo

Kahlua

Korbel

Malibu

Midori

Mount Royal

Myers

Red Stag

Rumchata

Rumplemintz

Sambuca

Seagrams 7

Smirnoff

Southern Comfort

Tanqueray

Titos

UV Blue

Wild Turkey

TOP SHELF SELECTIONS

Bulleit

Crown Royal

Disaronna

Jack Daniels

Jameson

Ketel One

Makers Mark

PREMIUM SELECTIONS

1792

Bookers

Courvoiser

Glenlivet

Gran Marnier

Grey Goose

Knob Creek

Patron

Woodford

EQUIPMENT RENTALS

AUDIO VISUAL EQUIPMENT

LCD Projector w/screen + cart
27" Monitor
Wireless Lavalier microphone
Cordless hand held microphone
8'x8' front projector screen
Portable sound system
AV cart

MISCELLANEOUS

Flip chart with pad and marker
White board with markers
8' exhibit tables
Extension cord
Power strip
Telephone hook-up *

(cost of call will be additional)

Data lines *

Wireless internet

Standing easel

Masking tape

Small pad and pen *

Legal pad and pen *

*These items require advance notice to order or prepare.
Ask your planner for pricing.

All prices subject to 18% service charge and applicable sales tax.

Menu items, services and pricing are subject to change.



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