

# SPECIAL EVENT MENU



PAR 5  
RESORT

BISTRO · BANQUETS · HOTEL · GOLF

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[par5resort.com](http://par5resort.com)

## WELCOME

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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

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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

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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

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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.

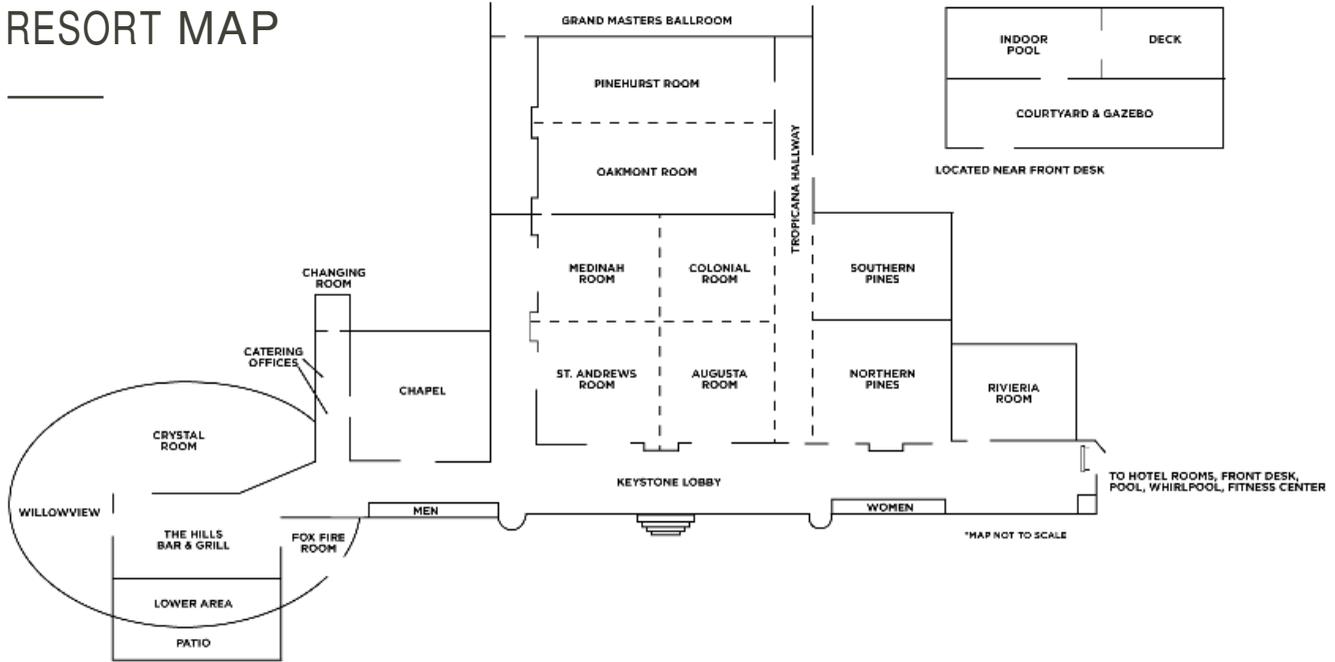
OUTDOOR CEREMONY SITES  
INDOOR WEDDING CHAPEL  
ELEGANT BANQUET ROOMS  
ACCOMMODATES UP TO 500

## DINING & ENTERTAINMENT

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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

\*\*Seating up to 400 on oval tables. Seating over 400 requires a custom plan. See your Fox Hills Resort Event Planner for more information.

## BREAKFAST BUFFETS

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

### **Traditional Continental Breakfast Buffet**

Fresh seasonal fruit display, assorted freshly baked muffins and Danish

### **Fox Hills Continental Breakfast Buffet**

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

### **Augusta Breakfast Buffet**

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**

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**

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**

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

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Assorted yogurts

Biscuits and country gravy

Assorted dry cereals and milk

Organic granola with dried fruit and apples

French toast with maple syrup

## BEVERAGES, BREAKS AND PASTRIES

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### BEVERAGES

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

### ASSORTED PASTRIES

Donuts  
Danish  
Bagels with cream cheese  
Muffins  
Brownies  
Fresh baked cookies

### BREAKS

**Fitness break** assorted yogurts, sliced fresh fruit and granola bars

**Snack break** snack mix, chips and dip, chips and salsa

**Sweet tooth break** chocolate brownies, dessert bars and cookies

**Movie time break** buttered popcorn and warm pretzel bites with mustard  
**Ice cream sundae bar** chocolate and vanilla ice cream hot fudge, strawberry toppings, served with whipped cream, cherries and cookie sprinkles

**Afternoon break** assorted Wisconsin cheese, sausage, crackers and fresh fruit

## LUNCH BUFFETS

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All lunch buffets include lemonade, milk or coffee.

### **Pizza Buffet**

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

### **Wisconsin Tailgate Buffet**

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**

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**

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

### **Fox Hills Barbecue**

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

### **National Buffet**

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 oven roasted herb chicken*

## BOX LUNCH

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### **At the Turn**

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

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All sandwiches and salads include lemonade, milk or coffee.

### **Chicken or Tuna Salad Croissant**

Served with potato chips and a pickle spear

### **Smoked Turkey BLT Wrap**

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

### **Grilled Chicken Caesar Salad**

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

### **Chef Salad**

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*

## PLATED LUNCH ENTREES

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

### **Chicken Cordon Bleu**

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

### **Stuffed Pork Chop**

Stuffed with sage dressing

### **Lasagna**

Vegetarian or meat sauce option

### **Herb Grilled Chicken Piccata**

Grilled chicken breast with piccata sauce

### **Tenderloin Tips**

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

### **Broiled Local Whitefish**

Served with white wine and butter sauce

*Add a plated salad*

## HORS D'OEUVRES

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### HOT

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

### COLD

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

## RECEPTION DISPLAYS

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### Seasonal Fruit and Berries

Fresh cut seasonal fruit and berries

### Taco Dip with Fresh Tortillas

House made taco dip with tri colored chips

### Wisconsin Cheese and Crackers

Cheddar, Swiss, Pepper Jack,  
Port Wine and Cheddar spread

### Wisconsin Cheese, Sausage and Crackers

Cheddar, Swiss, Pepper Jack with summer  
sausage, Port Wine and Cheddar spread

### Garden Vegetable Crudités with Dip

Assorted fresh vegetables with dill dip

### Smoked Salmon

Local smoked salmon with hard cooked  
eggs, capers, red onion and crackers

## PIZZA & SNACKS

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Assorted 16" Pizza Salsa and  
tortilla chips Queso dip and  
tortilla chips Gardetto's  
Snack Mix  
Silver dollar sandwiches  
Onion dip and chips  
Spinach dip with garlic crostini  
Dry roasted and salted peanuts  
Assorted mixed nuts  
Pretzels

## PLATED DINNERS

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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**

Mushroom Jus

**Grilled Tenderloin**

8 oz choice tenderloin with Burgundy wine jus

**Herb Roasted White Fish**

Lemon and dill butter sauce

**Grilled Tenderloin and Shrimp**

6 oz choice tenderloin with 3 jumbo Gulf shrimp, Burgundy wine demi cream

**Grilled Atlantic Salmon**

Lemon Dill Butter Sauce

**Cheese Tortellini**

Asparagus tips and grape tomatoes tossed in a cream sauce or add Grilled Chicken

**Grilled New York Strip Steak**

12 oz choice New York Strip Steak with a Port Wine Jus

**Chicken Marsala**

Pan roasted chicken breast with a mushroom Marsala sauce

## FAMILY STYLE DINNERS

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FOR 50-275 GUESTS

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

**Oven Roasted Herb Chicken**

**Oven Roasted Herb Chicken  
and Pineapple Baked Ham**

**Oven Roasted Herb Chicken  
and Slow Braised Tenderloin Beef Tips**

**Oven Roasted Herb Chicken and Pork Loin**

*Substitute broasted chicken for oven roasted herb chicken*

## BUFFET DINNERS

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### **Midwest Buffet**

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*

### **East Shore Buffet**

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**

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**

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**

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

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Ultimate chocolate cake

Red velvet cake

New York Style cheesecake with fresh berries

Carrot cake

Apple dumplings with cinnamon sauce

Salted caramel apple pie

Key lime pie

Assorted fresh baked cookies and dessert bars

## SPECIAL EVENT BAR

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Soft Drinks  
Rail Selections  
Call 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

### HOUSE WINES

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

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

## EQUIPMENT RENTALS

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### AUDIO VISUAL EQUIPMENT

LCD Projector w/screen + cart  
27" Monitor with DVD/VCR  
DVD/VCR  
Wireless Lavalier microphone  
Cordless hand held microphone  
8'x8' front projector screen  
10'x10' front projection screen  
Portable sound system  
AV cart

### MISCELLANEOUS

Flip chart with pad and marker  
White board with markers

Small pad and pen\*  
Legal pad and pen\*  
8' exhibit tables  
Extension cord  
Standing easel  
Masking tape  
Power strip  
Telephone hook-up\*  
(cost of call will be additional)  
Data lines\*  
Wireless internet

\*These items require advance notice to order or prepare



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