The Grand Ballroom at Tundra Lodge Resort accommodates up to 350 people.

Ballroom measures 96’ x 55’ = 5,280 to total square feet with 14’ Ceilings
The Conference Center Ballroom at Tundra Lodge Resort accommodates up to 200 people.

Ballroom measures 96’ x 44’ = 4,224 total square feet with 12’ ceilings.
## HORS D’ OEUVRES

All menu prices are subject to change. A 20% service charge and 5.5% sales tax will be applied to all food & beverages. Tax and service charge can be changed without notice.

### HOT SELECTIONS

<table>
<thead>
<tr>
<th>Hot Selections</th>
<th>Cold Selections</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bacon Wrapped Water Chestnuts</td>
<td>Spanakopita</td>
</tr>
<tr>
<td>With Teriyaki Glaze</td>
<td>Spinach &amp; Cheese in a flaky Phyllo Dough</td>
</tr>
<tr>
<td>Applewood Bacon Wrapped Shrimp</td>
<td>Crab Cakes</td>
</tr>
<tr>
<td>Coconut Shrimp</td>
<td>With Cajun Remoulade</td>
</tr>
<tr>
<td>With Hawaiian Chutney</td>
<td>Crab Rangoons</td>
</tr>
<tr>
<td>Marinated Meatballs</td>
<td>Southwest Egg Rolls</td>
</tr>
<tr>
<td>BBQ, Swedish or Hawaiian</td>
<td>With a Lime Cilantro Sour Cream</td>
</tr>
<tr>
<td>Chicken Wings</td>
<td>Buffalo Chicken Skewer</td>
</tr>
<tr>
<td>BBQ, Sweet Chili or Buffalo</td>
<td>Fried Ravioli</td>
</tr>
<tr>
<td>Stuffed Mushroom Caps</td>
<td></td>
</tr>
<tr>
<td>Seafood or Sausage</td>
<td></td>
</tr>
</tbody>
</table>

### COLD SELECTIONS

<table>
<thead>
<tr>
<th>Cold Selections</th>
<th>Hot Selections</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bruschetta</td>
<td>Ham Roll-Ups</td>
</tr>
<tr>
<td>Toasted Crostini topped with Tomato Salad &amp; Parmesan Cheese</td>
<td></td>
</tr>
<tr>
<td>Jumbo Shrimp</td>
<td></td>
</tr>
<tr>
<td>With Cocktail Sauce</td>
<td></td>
</tr>
<tr>
<td>Mozzarella Caprese Skewers</td>
<td>Deviled Eggs</td>
</tr>
<tr>
<td>Sliced tomato with Fresh Sliced Mozzarella, Balsamic drizzle, Basil &amp; Garlic</td>
<td></td>
</tr>
<tr>
<td>Tortilla Pinwheels</td>
<td>Proscuitto Wrapped Asparagus</td>
</tr>
<tr>
<td>Southwest, Veggie or Pizza</td>
<td>Seasonal Fruit Kabobs</td>
</tr>
<tr>
<td></td>
<td>Individual Veggie/Dip Cups</td>
</tr>
</tbody>
</table>
DISPLAYS
Displays serve 25 people

Garden Fresh Vegetable Crudites
With Dill Dip

Fresh Sliced Seasonal Fruit
With Fruit Dip

WI Assorted Cheese & Sausage
With Crackers

Smoked Salmon Display
With Onion, Dilled Cream Cheese and Capers

Tuscan Antipasto Display
Italian Meats and Cheese with a medley of Marinated Vegetables

Seafood Display
Includes Cocktail Shrimp, Stone Crab, Oysters and Sushi Rolls

Tundra Welcome Hors D’Oeuvre Display
Assorted WI Cheese & Sausage Display
Seasonal Fruit Display or Kabobs
Choice of 4 Items: Chicken Wings (BBQ, Sweet Chili or Buffalo), Marinated Meatballs (BBQ, Swedish, Hawaiian), Bacon Wrapped Water Chestnuts, Spanakopita, Southwest Egg Rolls, Bruschetta, Tortilla Pinwheels (Southwest, Veggie or Pizza), Deviled Eggs or Ham Roll-ups

CARVING STATIONS
*All stations require Culinary Professional @ $75 per hour.
Hotel recommends one Culinary Professional per every seventy-five guests.
Served with Potato Rolls, Mayo, Mustard, Butter and Horseradish Sauce.

Turkey Breast         Prime Rib          Maple Glazed Ham

All buffets require a minimum of 25 guests or a surcharge will apply.
Buffet quantities are based upon predetermined numbers and estimated for two hour service.

All menu prices are subject to change. A 20% service charge and 5.5% sales tax will be applied to all food & beverages. Tax and service charge can be changed without notice.
## PLATED DINNER

All Entrees are served with the following: A Mixed Greens Salad and choice of Two Dressings, Assorted Rolls and Butter, Choice of Starch, Seasonal Vegetables and our Signature Coffee Blends, Milk and Iced Tea.

### BEEF ENTREES

**NY Strip**
Grilled 12oz. NY Strip Steak, with a Truffled Wild Mushroom Demi Glace

**Grilled Rib Eye**
Char Grilled 12oz. Garlic and Herb seasoned Rib Eye topped with Cognac braised Pearl Onions and Wild Mushrooms

**Choice of:**
- **Roasted Tenderloin or Filet Mignon**
  A juicy 8oz. sliced Tenderloin or Filet Mignon grilled to perfection with a delicate Red Wine Demi Glace

  **Steak Enhancements:**
  - Roasted Garlic, Horseradish, Cajun or Peppercorn Crust
  - Crab Oscar

### SEAFOOD ENTREES

**Crab Stuffed Haddock**
Light and flaky Haddock stuffed with Lump Crab Meat drizzled with a Citrus Beurre Blanc

**Grilled Salmon Fillet**
Fresh Salmon Fillet grilled to perfection topped with a Vodka Dill Sauce

### PORK ENTREES

**Caribbean Pork Chop**
Jamaican Jerk Pork Chop grilled and topped with a Mango Chutney

**Maple Pork Loin**
Maple Pork Loin topped with a Pear and Cranberry Compote

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POULTRY ENTREES

**Chicken Marsala**
Sautéed Chicken Breast drizzled with a Mushroom Marsala Wine Sauce

**Queen Anne Chicken**
Asparagus and Boursin Cheese stuffed Chicken Breast topped with a Smoked Gouda Cream Sauce

**Chicken Oscar**
Chicken Breast stuffed with Asparagus & Boursin Cheese topped with a Lump Crab Cream Sauce

**Pecan Crusted Chicken**
Chicken Breast crusted with Pecans and topped with a Door County Cherry Sauce.

**Chicken Florentine**
Sautéed Chicken Breast topped with Spinach and Parmesan Cream Sauce

**Kid’s Meal**
Chicken Tenders and French Fries

VEGETARIAN ENTREES

**Portobello Stack**
Roasted Portobello Mushrooms, Zucchini, Squash & Spinach with a Balsamic Reduction over Rice

**Pasta Primavera**
Sautéed Seasonal Vegetables tossed with Penne Pasta and Parmesan Cream Sauce

**Mushroom & Cheese Filled Ravioli**
Tossed with Marinara Sauce & Mozzarella Cheese

STARCH OPTIONS

Italian Roasted Red Potatoes
Rosemary Fingerling Potatoes
Yukon Garlic Mashed Potatoes
Sour Cream & Chive Cheddar Potatoes

Roasted Potato Medley
Wild Rice Pilaf
Butter & Parmesan Fettuccini

All menu prices are subject to change. A 20% service charge and 5.5% sales tax will be applied to all food & beverages. Tax and service charge can be changed without notice.
The following dinner buffets are for a minimum of 25 people. A labor charge will apply for groups of under 25 people. All dinner buffets include our Signature Coffee Blends, Milk and Iced Tea.

**Home Town Classic**
- Chicken Noodle Soup,
- Mixed Greens Salad with choice of 2 Dressings,
- Cucumber Dill Salad,
- Roast Turkey & Pan Gravy,
- Maple Glazed Hickory Ham,
- Green Bean Almondine,
- Yukon Garlic Mashed Potatoes,
- Assorted Dinner Rolls & Butter,
- Homemade Apple Cobbler

**Steak House**
- Beer Cheese Soup,
- Iceberg Wedge Salad with Bacon,
- Tomatoes, & Bleu Cheese with Peppercorn Ranch & Italian Dressings,
- Rosemary Sliced Sirloin,
- Lemon Thyme Chicken,
- Salt Roasted Baked Potato Bar with Assorted Toppings,
- Balsamic Green Beans & Red Onion Saute,
- New York Cheesecake with Assorted Berry Toppings

**Coast to Coast**
- New England Clam Chowder or San Francisco Cioppino,
- Spinach Arugula Salad,
- Prime Rib Carving Station,
- Szechwan Chicken topped with an Avocado Mango Salsa,
- Pan Seared Lemon Dill Salmon,
- Roasted Red Potatoes, Vegetable Medley,
- Assorted Dinner Rolls & Butter,
- Carrot Cake and Chocolate Truffle Cake

**Mediterranean**
- Caesar Salad,
- Tomato & Mozzarella Salad,
- Citrus Fennel Glazed Salmon,
- Chicken Provençal,
- Parmesan Cavatappi Pasta,
- Vegetable Medley,
- Italian Breadsticks,
- and Homemade Cannolis

**Caribbean**
- Spinach Salad,
- Jicama Slaw,
- Jamaican Rice & Beans,
- Jerk Chicken,
- Brown Sugar Pork Loin with a Mango Chutney,
- Caribbean Succotash,
- Lemon Berry Torte

All menu prices are subject to change. A 20% service charge and 5.5% sales tax will be applied to all food & beverages. Tax and service charge can be changed without notice.
FAMILY STYLE OPTIONS

Family Style is priced per person.

FAMILY STYLE

**Classic Option**
Herb Roasted Chicken & One Additional Meat
Choice of: Tenderloin Tips, Maple Glazed Ham or Meatballs in a Mushroom Gravy
Includes: Yukon Garlic Mashed Potatoes, Gravy,
Tundra Seasonal Vegetables, Coleslaw, Dinner Rolls and Butter
Coffee and Milk
Assorted Dessert Bars or Cake Cutting Service

**Deluxe Option**
Choice of Any Two Entrees:
Herb Roasted Chicken, Tenderloin Tips, Maple Glazed Ham,
Meatballs in a Mushroom Gravy, BBQ Ribs, Peppercorn Pork Loin,
Baked Haddock or Sliced Turkey with a Pan Gravy
Includes: Mixed Greens Salad with Choice of Two Dressings,
Yukon Garlic Mashed Potatoes, Gravy,
Tundra Seasonal Vegetables, Dinner Rolls and Butter
Coffee and Milk
Assorted Dessert Bars or Cake Cutting Service

Add Additional Starch
Choice of: Roasted Red Potatoes, Wild Rice Pilaf,
Rosemary Fingerling Potatoes, or Roasted Potato Medley

All menu prices are subject to change. A 20% service charge and 5.5% sales tax will be applied to all food & beverages. Tax and service charge can be changed without notice.
Build Your Own Pizza
14” Family - One Topping

Toppings Include:
Extra Cheese, Pork Sausage, Italian Sausage, Pepperoni, Mushroom, Ham, Bacon, Onion, Peppers, Black Olives, Tomatoes, Grilled Chicken, Artichoke Hearts, Green Onions and Pineapple

DISPLAYS
(serves 25 people)

Garden Vegetable Crudites
With Dill Dip

Fresh Sliced Seasonal Fruit

WI Assorted Cheeses & Sausage
Served with Crackers

A LA CARTE ITEMS

Assorted Frosted Brownies
Jumbo Cookies
Assorted Dessert Bars
Chips, Pretzels or Snack Mix
Tortilla Chips & Salsa
Homemade French Onion Dip & Chips
Assorted Cheese Spreads & Crackers
Spinach & Artichoke Dip with Pita Chips
Hummus & Pita Bread
Hot Chili Cheese Dip with Chips
Taco Dip with Tortilla Chips

Nacho Bar
Chips, Nacho Cheese, Salsa, Sour Cream, Jalapeños, Green Onions

Silver Dollar Sandwiches
Ham & Turkey on an Assortment of Petite Rolls with Condiments

All menu prices are subject to change. A 20% service charge and 5.5% sales tax will be applied to all food & beverages. Tax and service charge can be changed without notice.
BANQUET BAR OPTIONS

LIQUOR

Vodka
- Fleischman’s
- Fleischman’s
- Pepe Lopez
- Mr. Boston

Rum
- Fleischman’s
- Mr. Boston

Gin
- Fleischman’s
- Mr. Boston

Tequila
- Pepe Lopez
- Mr. Boston

Brandy/Bourbon
- Mr. Boston

Whiskey
- Dewar’s

Scotch
- Mr. Boston

Bourbon

Deluxe

Smirnoff
- Bacardi/Malibu/Captain Morgan
- New Amsterdam
- Juarez
- Korbel/Jim Beam
- Kesslers/Seagrams 7
- Johnny Walker Red
- Jim Beam

Premium

Absolut
- Bacardi/Malibu/Captain Morgan
- Tanqueray
- Jose Cuervo
- Courvoissier
- Jack Daniels
- Chivas Regal
- Maker’s Mark

WINE (may change based upon availability - wine list available upon request)

Classic: Canyon Road Merlot, Pinot Noir, Moscato & Chardonnay

Deluxe: Dark Horse Chardonnay, Coppola Pinot Grigio, Domino Merlot, Domino Cabernet, Canyon Road Moscato

Premium: Ecco Domani Pinot Grigio, Estancia Merlot, Louis Martini Cabernet, Hess Chardonnay, Beringer White Zinfandel, Five Rivers Select Pinot Noir

BEER

Domestic: Miller Lite, Coors Light, Budweiser, Bud Light, O’Doul’s

Premium: Heineken, Corona, Sam Adams, Guinness, Leinie’s Seasonal, Spotted Cow

BAR PACKAGES

Classic Cocktails
Deluxe Cocktails
Premium Cocktails
Classic Wine
Deluxe Wine
Premium Wine
Domestic Beer
Premium Beer
Soda

Beer & Soda Package
Domestic Tap Beer - up to 2 choices & Soda

Add House Wine

Add Host Bar

All night soda package

Other Options

House Champagne Toast
House Champagne
Premium Half Barrels
Domestic Half Barrels

All menu prices are subject to change. A 20% service charge and 5.5% sales tax will be applied to all food & beverages. Tax and service charge can be changed without notice.
GRAND WEDDING PACKAGE

PACKAGE INCLUDES
(Minimum of 100 people)

Choice of:
Host Bar One Hour Prior to Dinner
OR
Up to Two Domestic Tap Beer Choices, House Wine & Soda for 7 hours

Hors D’ Oeuvres for One Hour to Include:
Cheese & Sausage Display, Fresh Vegetable Crudites with Dip, Assorted Cheese Spreads with Crackers and Garlic Toast, and Bruschetta

Champagne Toast for Head Table & Two Reserved Tables

Choice of Two Select Plated Entrees
Served with Mixed Greens Salad, Choice of Seasonal Vegetables & Starch Accompaniment, Freshly Baked Dinner Rolls, Coffee, Tea and Milk
(*entrees must be priced $25 or less to qualify)

Round Tables with Linen Tablecloths, Colored Linen Napkins, China, Silverware & Glassware
Head Table with Linen Tablecloths, Skirting and Icicle Lights on Risers
Gift Table and Cake Table with Linen Tablecloths, Skirted and Icicle Lights
Cocktail Tables with Linen Tablecloths
Mirror Tile and Two Votive Candles per Round Table
Screen and Projector for Slide Show
One Microphone at Head Table with Sound System
Wooden Dance Floor
Gift Opening Banquet Room for next day
Complimentary King Whirlpool Suite for Bride and Groom

All menu prices are subject to change. A 20% service charge and 5.5% state tax will be applied to all food & beverages. Tax and service charge can be changed without notice.
Bridal/Baby Shower Buffets are priced per person

All buffets require a minimum of 25 guests or a surcharge of $75.00 will occur. Buffet quantities are based upon predetermined numbers and estimated for two hour service.

All buffets include our Signature Coffee Blends, Milk and Iced Tea

**Soup & Salad**
- Soup du Jour
- Fresh Seasonal Fruit Display
- Mixed Garden Greens
- Assorted Toppings
- Choice of Three Dressings
- Fresh Baked Breadsticks

**Italian Buffet**
- Caesar Salad
- Fresh Baked Breadsticks
- Choice of Two:
  - Pasta Primavera, Chicken Fettuccine Alfredo, Baked Ziti with Italian Sausage
  - or Mushroom & Cheese Ravioli

**Soup & Sandwich Buffet**
- Soup du Jour
- Pasta Salad or Potato Salad
- Display of Sliced Deli Meats:
  - Smoked Turkey Breast, Roast Beef, Genoa Salami and Cured Ham
- Assorted Domestic Sliced Cheeses
- Selection of Specialty Breads
- Toppings and Condiments
- Kettle Chips

**Eye Opener**
- Assorted Bakery
- Sliced Fresh Fruit Tray
- Orange, Apple Juice, Coffee & Hot Tea

**Early Bird Buffet**
- Sliced Fresh Seasonal Fruit
- Fluffy Scrambled Eggs
- Crisp Bacon or Sausage
- Golden Breakfast Potatoes
- Bakery Fresh Muffins & Danish
- Orange, Apple Juice, Coffee & Hot Tea

**For Plated Menu Items, Hors D’Oeuvres or Other Options, Please Contact The Catering Department**

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**GIFT OPENING**

**A La Carte Items**
- Coffee, Regular or Decaf
- Orange or Apple Juice
- Sliced Fruit Tray
- Fruit Yogurt
- Granola Bars
- Assorted Donuts
- Danish Pastries
- Assorted Muffins
- Bagels w/Cream Cheese
- Cinnamon Rolls w/Icing
- Baked Assorted Scones

**For Plated Menu Items, Hors D’Oeuvres or Other Options, Please Contact The Catering Department**

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All menu prices are subject to change. A 20% service charge and 5.5% sales tax will be applied to all food & beverages. Tax and service charge can be changed without notice.
BOOK YOUR SPECIAL DAY ON EITHER FRIDAY OR SUNDAY AND ENJOY THE FOLLOWING AMENITIES:

Discounted Food & Beverage Minimum
$2 off per entrée per person

1 Hour Champagne Punch Fountain prior to Dinner

Complimentary King Whirlpool Suite for Bride & Groom the night of the reception

Special Discounted Lodging Room Rates for your Guests

Round Tables with Linen Tablecloths, Colored Linen Napkins, China, Silverware & Glassware

Head Table with Linen Tablecloths, Skirting and Icicle Lights on Risers

Gift Table and Cake Table with Linen Tablecloths, Skirted and Icicle Lights

Complimentary Cake Cutting and Serving of your Wedding Cake

Cocktail Tables with Linen Tablecloths

Mirror Tile and Two Votive Candles per Round Table

Screen and Projector for Slide Show

One Microphone at Head Table with Sound System

Wooden Dance Floor

Gift Opening Banquet Room for next day

Restrictions may apply, not valid on Holidays. All menu prices are subject to change.
A 20% service charge and 5.5% sales tax will be applied to all food & beverages.
Tax and service charge can be changed without notice.
POLICIES

CONTRACT - DEPOSIT - PAYMENT
The Tundra Lodge requires a signed contract at the time of booking to secure the date and space. A deposit is due upon confirmation of your definite event date. This deposit is non-refundable should the event be cancelled and will be applied to the final bill. Payment of all charges is expected no later than 5 business days prior to your event.

FOOD MINIMUM
A Food & Beverage minimum does apply and will be given to you by the Catering Manager based on your date selected. If the food minimum is not met, the remaining balance will be assessed as a room fee. Food & Beverage minimums do not include the 20% service charge or the 5.5% sales tax.

GUARANTEED GUEST COUNT
A confirmed number of attendees must be guaranteed no less than 7 days prior to your event. This will be considered your minimum guarantee for your number of guests. Billing will be in accordance with this number unless the actual number of guests served is greater. If we do not receive a guarantee, the original number of expected guests will be the final guarantee.

SET UP
Wedding set up is included at no charge to you. Items included are: round tables, chairs, linen tablecloths/napkins/skirting, china/glassware/silverware, wired microphone at head table and skirted risers for head table (max 20 people).

ROOM ACCESS
Your banquet space is reserved beginning at 10am the day of your event. If there is an event the night before, The Tundra cannot guarantee complete room setup until 12pm. However, you will still be given access to the room at 10am.

FOOD AND BEVERAGE
No food or beverage may be brought into The Tundra (except Wedding Cakes). All food and beverages purchased through The Tundra must be consumed on the premises and may not leave the event area. The Tundra has no control over the proper handling and storage of food after it has been taken off premises and in order to prevent legal liability, The Tundra has found it necessary to enforce this policy.

SERVICE FEE - TAX
A 20% service charge will be added on to all food and beverage. This service fee is taxable by law and a 5.5% sales tax will also be added automatically to all food, beverage, rental and service charges.

DAMAGE - LOSS
Loss or damage of displays, decorations or other property brought onto the premises will be the sole responsibility of the individual, group or organization. No decorations may be attached to the walls, ceiling or to equipment without specific approval of the Catering Manager.

MENU - PRICES
To properly plan and ensure high quality, we will need your final menu selection no later than one month prior to your event. The prices listed on our catering menus are current, but due to market conditions, are subject to change. A price can be confirmed to you 60 days prior to your event. Prices do not include service charges or sales tax.

MISCELLANEOUS ITEMS
The Tundra will provide a licensed bartender for all events requesting alcohol service. No one under the age of 21 will be allowed to drink on premises. Your reception must end at 12am, with the room to be vacated, including decorations, gifts, etc., in a timely manner by 12:30am. Time extensions for your event will have to be negotiated with the General Manager and additional fees will apply.