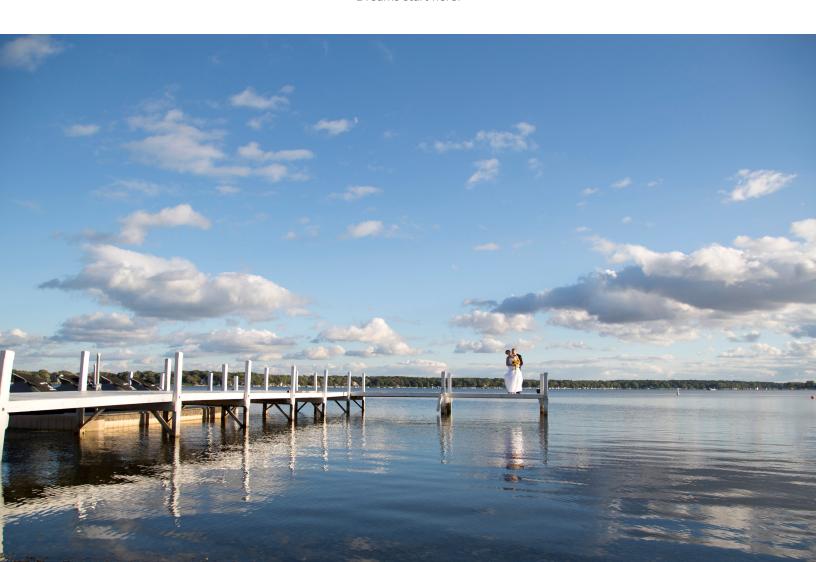


THE BEGINNING OF

happily ever after

Lake Lawn Resort has been creating lifetime memories for over one hundred-forty years. You will find the ideal setting here on our expansive lakefront with rolling lawns, charming courtyards and sweeping views of Delavan Lake. From the moment you begin planning to the moment you leave our historic grounds to start your journey together, our dedicated team of wedding specialists will handle every detail of your special day. With rooms and plans to fit all of your expectations, Lake Lawn Resort will leave your guests with an unforgettable experience that will be reminisced for years to come.

Dreams start here.





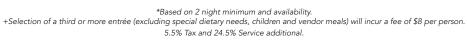


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| | DREAM | PLATINUM | GOLD |
|---|-------------------|-----------------|------------|
| Hors d'oeuvres/Butler Passed | 4 | 3 | 2 |
| Bar | 5 Hr/Premium | 4 Hr/Call | 4 Hr/Call |
| Wine | Throughout Dinner | Dinner/1PP | Dinner/1PP |
| Dinner | 3 Course | 2 Course | 2 Course |
| Champagne Toast | ✓ | ✓ | ✓ |
| Cake Cutting & Coffee | ✓ | ✓ | ✓ |
| Complimentary King Suite | ✓ | ✓ | ✓ |
| Discounted Guest Rooms | ✓ | ✓ | ✓ |
| Wedding Tasting | ✓ | ✓ | ✓ |
| Indoor Dance Floor | ✓ | ✓ | ✓ |
| Ceremony Back Up Space | ✓ | ✓ | ✓ |
| Full Length Linen | ✓ | ✓ | ✓ |
| On-Site Wedding Specialist | ✓ | ✓ | ✓ |
| Spa Savings, up to 4 guests | 10% | 10% | 10% |
| Golf Savings, up to 4 guests | 20% | 15% | 10% |
| Late Night Snack | ✓ | ✓ | |
| Anniversary Room* | ✓ | | |
| White Padded Chairs for Ceremony | ✓ | ✓ | ✓ |
| Complimentary Ceremony Rehearsal Space | ✓ | ✓ | ✓ |













Continuous Butler Passed Hors d'oeuvres for Cocktail Hour, Choice of Four Five Hour Bar Package with Premium Brands

Continuous Wine Service Following Second Course - Pick Two House Varieties Choice of Two Entrees, Three Course Plated Dinner (Appetizer or Soup, Salad, and Entrée)

Entrées Include Starch, Vegetable, Fresh Baked Rolls and Wisconsin Butter Choice of One Late Night Snack

Complimentary One Night Stay on 1st Year Anniversary*

10% Spa Savings, up to 4 guests & 20% Golf Savings, up to 4 guests

140 /person

Butler Passed Hors d'oeuvres

Hot

Scottish Buffalo Mozzarella Chipotle Marinara

Chicken & Waffle
Danielson's Sugarbush Maple Syrup

Coconut Shrimp Key Lime Aioli

Smoked Vegetable Quesadillas Habanero Mango Salsa (VEG)

Golden Parmesan Chicken Bites
Port Infused Marinara Sauce

Lightly Breaded Fried Walleye Finger Titos Caper Aioli (GF)

> Meatballs Swedish or Barbecue

Applewood Bacon Wrapped Scallop, Maple Bearnaise

> Korean Steak Taco Teriyaki Sauce

French Fry Shots Jack Daniels Whiskey Ketchup (GF, VEG, V)

Cold

Bay Scallop, Crusted Sour Toast Points, Mustard Cream

Belgian Endive, Maytag Bleu Boursin Cheese, Granny Smith Apple (GF, VEG)

Seared Black pepper Ahi Tuna, Wasabi Aioli, Toast Points

Baby Mozzarella Cheese, Sweet Tomato & French Basil Skewers (GF, VEG)

Norwegian Smoked Salmon Rosette Canape, Chive Cream Cheese

California Roll, Avocado, Crabmeat, Pickled Ginger (GF)

Antipasti Skewer, Salami, Artichoke, Smoked Gouda, Calmative Olive (GF, VEG)

Shrimp Ceviche Bruschetta

Shaved New York Steak, Wrapped Asparagus, Arugula, Herb Cheese (GF)

Black Forest German Salami Cornucopia, Chipotle Boursin Cheese











Appetizer, Soup, and Salad

Appetizer

Seared Scallop

Asian Pear Salsa, Merlot Reduction (GF)

Portabella Filled Ravioli

Spaghetti Style Zucchini & Yellow Squash, Burgundy Marinara (V, VEG)

BBQ Beer Braised Duroc Pork Belly

Smoked Whiskey Beans, Sweet Potato Curls

Avery Island Style Crab Cakes Sherry Creamed Creole

Chicken Tingas, Tomato Chipotle Salsa, Fried Pita Chip, Tequila Crème Fraiche

Soup

Beer Sweet Roasted Corn Chowder, Fresh Chiffonade of Sweet Mache

> Butternut Squash Soup Toasted Pecans

Roasted Plum Tomato Basil Cream Sherry,

Grilled Cheese Gratin Soup

Cauliflower Leek Potato Soup Leeks Frits

Roasted Red Pepper Soup

Sweet Potato Frits (GF, VEG, V)

Wisconsin Beer Cheese Soup

Old Milwaukee Beer topped with White Cheddar Popped Popcorn

Salad

Hearts of Baby Romaine

Crumbled Goat Cheese, Reggiano Cheese, Garlic Croutons, Creamy Caesar Dressing, Parmesan Cup

Organic Field Green Lavosh Crisp

Wedged Plum Tomato, Herbed Boursin Cheese, Whole Green Onion, Candied Walnuts, Port Reduction Infused Olive Oil

Pinnacle Salad

Mixed Fried Greens, Enoki Mushroom, English Cucumber, Tear Drop Tomatoes, Belgian Endive, Sweet Asian Pear Vinaigrette

Lake Lawn Garden Salad

Mix of Romaine and Iceberg, Cucumbers, Cherry Tomatoes, Carrot Curls, with Selection of Two Dressings

Field Green Flowerette

Roma Tomato, Fresh Baby Mozzarella, Julienne Leeks, Tear Drop Tomatoes, Belgian Endive, Enoki Mushrooms, Port Leek Reduction













Entrée, Vegetable, and Starch

Entrée

Stuffed Breast of Airline Chicken

Fig & Sour Apple Stuffed Breast of Chicken, Honey Crisp Bourbon Apple Butter Demi

Angus Filet Mignon

Grilled 8oz. Angus Filet, Cappuccino Veal Demi

Bourbon Teriyaki Norwegian Salmon

Pan Seared Bourbon Teriyaki Marinade, 7oz. Norwegian Salmon, Bourbon Soy Honey Glaze

Seared Seabass

Herb Infused Olive Oil, Seared 7oz. Seabass, Porcini Mushroom Garlic Fumet

Chicken Peri Peri

Crispy Roasted African Spiced Breast of Chicken, Honey Crisp Cider Syrup

Yucatan Purse

Moroccan Peal Pasta, Grilled Vegetables, Wild Mushrooms, Wrapped in Pastry, Chipotle Roasted Corn Ragout

Vegetable Lasagna

Roasted Vegetable Lasagna Wrap, Tomato Ragout

Vegetable

Asparagus Baby Carrot Bundle
Bacon Wrapped Green Beans and Peppers
Grilled Broccolini
Grilled Herbed Baby Bok Choy
Maple Rutabaga Mash

Starch

Cauliflower Leek Mash
Smoked Paprika Grits
Garlic Yukon Gold Mash
Roasted Red Bliss
Au Gratin
Roasted Sweet Corn Creamy Polenta







Platinum Package

Choice of Three Butler Passed Hors d'oeuvres (per person)
Four Hour Bar Package with Call Brands
Wine Service Following Second Course - One Glass per Person - Pick Two House Varieties
Choice of Two Entrees, Two Course Plated Dinner
(Soup or Salad, and Entrée)
Entrées Include Starch, Vegetable, Fresh Baked Rolls and Wisconsin Butter
Choice of One Late Night Snack
10% Spa Savings, up to 4 guests & 15% Golf Savings, up to 4 guests

120 /person

Butler Passed Hors d'oeuvres, Soup, and Salad

Hot

Chicken & Waffle

Danielson's Sugarbush Maple Syrup

Lightly Breaded Fried Walleye Finger
Titos Caper Aioli (GF)

Applewood Bacon Wrapped Scallop, Maple Bearnaise

Korean Steak Taco Teriyaki Sauce

Cold

Baby Mozzarella Cheese, Sweet Tomato & French Basil Skewers (GF, VEG)

Antipasti Skewer, Salami, Artichoke, Smoked Gouda, Calmative Olive (GF, VEG)

Shrimp Ceviche Bruschetta

Soup

Beer Sweet Roasted Corn Chowder

Fresh Chiffonade of Sweet Mache

Roasted Red Pepper Soup

Sweet Potato Frits (GF, VEG, V)

Salad

Hearts of Baby Romaine

Crumbled Goat Cheese, Reggiano Cheese, Garlic Croutons, Creamy Caesar Dressing, Parmesan Cup

Pinnacle Salad

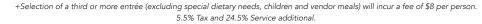
Mixed Fried Greens, Enoki Mushroom, English Cucumber, Tear Drop Tomatoes, Belgian Endive, Sweet Asian Pear Vinaigrette

Lake Lawn Garden Salad

Mix of Romaine and Iceberg, Cucumbers, Cherry Tomatoes, Carrot Curls, with Selection of Two Dressings













Entrée, Vegetable, and Starch

Entrée

Cracker Jack Airline Chicken

Cracker Jack Crusted 6oz. Breast of Chicken, Lemon Curd Maple Drizzle

Boston Cut New York

Seared 12oz. Boston Cut New York Angus Strip Steak, Port Demi

Bourbon Teriyaki Norwegian Salmon

Pan Seared Bourbon Teriyaki Marinade, 7oz. Norwegian Salmon, Bourbon Soy Honey Glaze

Crusted Halibut

Pan Seared Crusted 7oz Halibut, Mojito Chimichurri

Sumac Masa Chicken Roulade

Sweet Corn Bread, Chanterelle Mushroom, Mache, Bristol Sherry, Crème Fraiche Drizzle

Vegetable Lasagna

Roasted Vegetable Lasagna Wrap, Tomato Ragout

Combination Plate

Choice of Two from above

Vegetable

Asparagus Baby Carrot Bundle
Bacon Wrapped Green Beans and Peppers
Grilled Broccolini
Grilled Herbed Baby Bok Choy
Maple Rutabaga Mash

Starch

Cauliflower Leek Mash
Smoked Paprika Grits
Garlic Yukon Gold Mash
Roasted Red Bliss
Au Gratin
Roasted Sweet Corn Creamy Polenta









Gold Package

Choice of Two Butler Passed Hors d'oeuvres (per person)
Four Hour Bar Package with Call Brands
Wine Service Following First Course, One Glass Per Person - Pick Two House Varieties
Choice of Two Entrees, Two Course Plated Dinner
(Soup or Salad, and Entrée)
Entrées Include Starch, Vegetable, Fresh Baked Rolls and Wisconsin Butter
10% Spa Savings, up to 4 guests & 10% Golf Savings, up to 4 guests

110 /person

Butler Passed Hors d'oeuvres, Soup, and Salad

Hot

Smoked Vegetable Quesadillas

Habanero Mango Salsa (VEG)

Meatballs

Swedish or Barbecue

French Fry Shots

Jack Daniels Whiskey Ketchup (GF, VEG, V)

Cold

Baby Mozzarella Cheese, Sweet Tomato & French Basil Skewers (GF. VEG)

Black Forest German Salami Cornucopia, Chipotle Boursin Cheese

Soup

Roasted Plum Tomato Basil Cream Sherry, Grilled Cheese Gratin Soup

Wisconsin Beer Cheese Soup

Old Milwaukee Beer topped with White Cheddar Popped Popcorn

Salad

Organic Field Green Lavosh Crisp

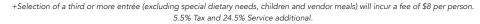
Wedged Plum Tomato, Herbed Boursin Cheese, Whole Green Onion, Candied Walnuts, Port Reduction Infused Olive Oil

Lake Lawn Garden Salad

Mix of Romaine and Iceberg, Cucumbers, Cherry Tomatoes, Carrot Curls, with Selection of Two Dressings













Entrée, Vegetable, and Starch

Entreés

Chicken Anglaise

Bell & Evans Breast of 6oz. Egg Battered Chicken Breast, Chipotle Marinara

Stuffed Breast of Airline Chicken

Fig & Sour Apple Stuffed Breast of Chicken, Honey Crisp Bourbon Apple Butter Demi

Angus Hanger Steak Hunter Style

Seared 10oz. Angus Hanger Steak, Mushroom, Tarragon, Tomato Ragout

Bourbon Teriyaki Norwegian Salmon

Pan Seared Bourbon Teriyaki Marinade, 7oz. Norwegian Salmon, Bourbon Soy Honey Glaze

Crusted Halibut

Pan Seared Crusted 7oz Halibut, Mojito Chimichurri

Double Cut Duroc Pork Chop

Seared 12oz. Duroc Pork Chop, Honey Crisp Apple Butter Demi

Yucatan Purse

Moroccan Peal Pasta, Grilled Vegetables, Wild Mushrooms, Wrapped in Pastry, Chipotle Roasted Corn Ragout

Combination Plate

Choice of Two from above.

Vegetable

Asparagus Baby Carrot Bundle
Bacon Wrapped Green Beans and Peppers
Grilled Broccolini
Grilled Herbed Baby Bok Choy
Maple Rutabaga Mash

Starch

Cauliflower Leek Mash
Smoked Paprika Grits
Garlic Yukon Gold Mash
Roasted Red Bliss
Au Gratin
Roasted Sweet Corn Creamy Polenta













DIAMOND

EMERALD

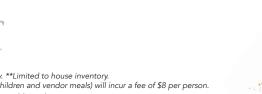
| Hors d'oeuvres/Butler Passed | 4 | 2 | |
|------------------------------|-------------------|------------|--|
| Bar | 5 Hr/Premium | 4 Hr/Call | |
| Wine | Throughout Dinner | Dinner/1PP | |
| Champagne Toast | ✓ | ✓ | |
| Cake Cutting & Coffee | ✓ | ✓ | |
| Complimentary King Suite | ✓ | ✓ | |
| Discounted Guest Rooms | ✓ | ✓ | |
| Wedding Tasting | ✓ | ✓ | |
| Indoor Dance Floor | ✓ | ✓ | |
| Ceremony Back Up Space | ✓ | ✓ | |
| Full Length Linen | ✓ | ✓ | |
| On-Site Wedding Specialist | ✓ | ✓ | |
| Spa Savings, up to 4 guests | 10% | 10% | |
| Golf Savings, up to 4 guests | 20% | 15% | |
| Late Night Snack | ✓ | ✓ | |



Anniversary Room*

White Padded Chairs for Ceremony

Complimentary Ceremony Rehearsal Space





Diamond Package

Choice of Four Butler Passed Hors d'oeuvres (per person)
Five Hour Bar Package with Premium Brands
Continuous Wine Service - Pick Two House Varieties
1 1/2 Hour Buffet Service
Choice of One Late Night Snack Option
Complimentary One Night Stay on 1st Year Anniversary*
10% Spa Savings, up to 4 guests & 20% Golf Savings, up to 4 guests

140 /person

Butler Passed Hors d'oeuvres

Hot

Scottish Buffalo Mozzarella Chipotle Marinara

Chicken & Waffle Danielson's Sugarbush Maple Syrup

> Coconut Shrimp Key Lime Aioli

Smoked Vegetable Quesadillas Habanero Mango Salsa (VEG)

Golden Parmesan Chicken Bites
Port Infused Marinara Sauce

Lightly Breaded Fried Walleye Finger
Titos Caper Aioli (GF)

Meatballs Swedish or Barbecue

Applewood Bacon Wrapped Scallop, Maple Bearnaise

> Korean Steak Taco Teriyaki Sauce

French Fry Shots Jack Daniels Whiskey Ketchup (GF, VEG, V)

Cold

Bay Scallop, Crusted Sour Toast Points, Mustard Cream

Belgian Endive, Maytag Bleu Boursin Cheese, Granny Smith Apple (GF, VEG)

Seared Black pepper Ahi Tuna, Wasabi Aioli, Toast Points

Baby Mozzarella Cheese, Sweet Tomato & French Basil Skewers (GF, VEG)

Norwegian Smoked Salmon Rosette Canape, Chive Cream Cheese

California Roll, Avocado, Crabmeat, Pickled Ginger (GF)

Antipasti Skewer, Salami, Artichoke, Smoked Gouda, Calmative Olive (GF, VEG)

Shrimp Ceviche Bruschetta

Shaved New York Steak, Wrapped Asparagus, Arugula, Herb Cheese (GF)

Black Forest German Salami Cornucopia, Chipotle Boursin Cheese











Buffet Package Selections

Prarie Greens

• Field Greens, Reyes Blue Cheese, Candied Pecans, Cran-Raisins, Poached Spiced Pears, Lemon Grass Vinaigrette

Street Tacos

(Chef Attendant)

- Carne De Vaca Guisada (steak)
- Carnitas (pork)
- Cima Tequila Pollo (chicken)
- Cilantro Herb Jumbo Shrimp
- Red and Green Salsa, Manchego Cheese,
- Cheddar Cheese, Diced Onion, Chopped Cilantro, Limes
- Flour, Corn Tortillas
- Borracho Frijoles
- Arroz Mexicano

Southern Wisconsin BBQ

(Chef Attendant)

- Carved Rotisserie Smoked Stock Yard Brisket Garlic Lemon Butter, Cholula Butter, Chef Billings BBQ Sauce, Bass Ala BBQ Sauce, Bourbon BBQ Sauce
- Pretzel, Brioche, French Baguette Slider Buns Jalapeno Johnny Cakes
- Grilled Husk On Cob Corn

- Titos Tequila Butter
- Smoked Himalayan Salt
- Stuffed Baked Potato Rings

Off the Grill

- Mini Angus Filet Mignon
- Sugar Bush BBQ Glazed Guinea Hen
- Grilled Asparagus
- Beer Braised Maple Baby Carrots

Mac & Cheese Station

(Chef Attendant)

- Sauce Morney, Six-Year-old Cheddar ale Sauce, Penne, Cavatappi, Elbow
- House Curd Bacon Bits, Andouille Sausage, Lobster, Chicago Italian Sausage, Chorizo, Chicken
- Broccoli, Carrots, Peas, Chipotle Peppers, Chopped Parsley, Roasted Garlic Cloves
- Shredded Gruyere, Fontina, Smoked Gouda
- Garlic Bread







Emerald Package

Choice of Two Butler Passed Hors d'oeuvres (per person)
Four Hour Bar Package with Call Brands
Wine Service, One Glass Per Person - Pick Two House Varieties
1 1/2 Hour Buffet Service
Choice of One Late Night Snack Option
10% Spa Savings, up to 4 guests & 15% Golf Savings, up to 4 guests

110 /person

Butler Passed Hors d'oeuvres, Emerald Buffet

Hot

Smoked Vegetable Quesadillas

Habanero Mango Salsa (VEG)

Meatballs

Swedish or Barbecue

French Fry Shots

Jack Daniels Whiskey Ketchup (GF, VEG, V)

Cold

Baby Mozzarella Cheese, Sweet Tomato & French Basil Skewers (GF. VEG)

Black Forest German Salami Cornucopia, Chipotle Boursin Cheese

Emerald Buffet

Beer & Sweet Corn Chowder

Sliced Tomato and Fresh Mozzarella with Fresh Basil Vinaigrette

Baby Hearts of Romaine

Garlic Croutons, Reggiano Cheese, Baby Teardrop Tomatoes, Creamy Caesar Dressing

> Beef Filet Medallion Truffle Bordelaise

Bacon Chicken Wrap

Jalapeno Jack Cheese Stuffed Breast of Bell & Evans Chicken Breast, Crushed Red Pepper Apple Jelly Glaze

Norwegian Seared Salmon Romanoff

Herb Marinated Salmon Fillet, Fennel Infused Creme Fraiche, Fried Julienne Lefsa Frits

Garlic Yukon gold Mash

Au Gratin

Herb Grilled Asparagus

Beer Braised Maple Baby Carrot







Cocklails, + Beverages,



Call Brands

Smirnoff Vodka
Beefeaters Gin
Bacardi Rum
Dewar's Scotch

Jim Beam Bourbon
Seagram's VO
Christian Brothers Brandy
Quito Tequila

Premium Brands

Tito's Vodka Tanqueray Gin Captain Morgan Rum Seagram's VO Johnny Walker Red Scotch
Jack Daniel's Whiskey
Korbel Brandy
Jose Quervo Tequila

House Wine

Cabernet Sauvignon

Merlot

Pinot Noir

Chardonnay

Sauvignon Blanc Moscato Pinot Grigio

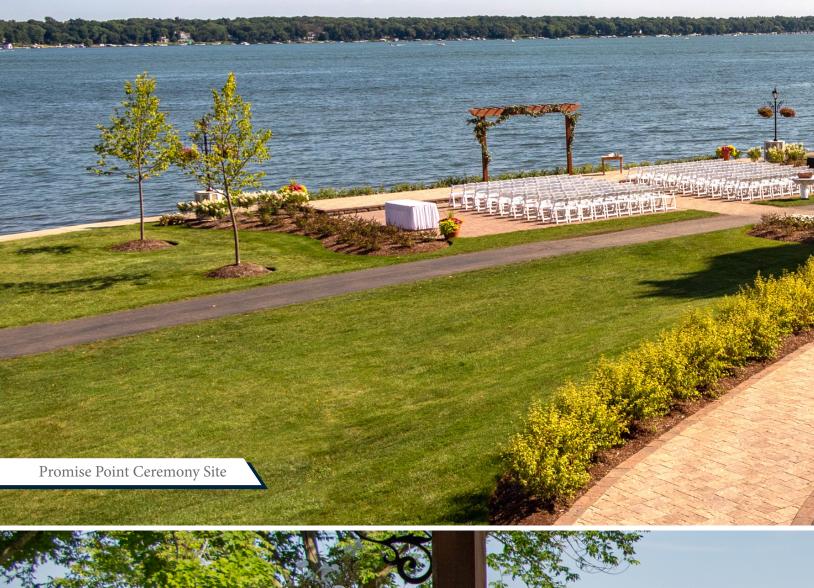
Along with the above liquor and house wine, your wedding package will include varietals from our selection of soda, house wines, Miller Lite, Miller High Life, Coors Light, Bud Light and Buckler NA.

Based on your wedding package, your selection of premium beer is also included. These selections would include Spotted Cow, Moon Man, Stella, Blue Moon, Corona or Heineken.

*Please note our beer list changes seasonally.





















One hour Hors d'oeuvres Display

Fresh Grilled Balsamic Glazed Vegetables
10 /person

Artisan Wisconsin Cheese and Sausage Display, with Dried Fruits, Nuts and Lavosh Cracker Bread

13 /person

Unlimited Hors d'oeuvres

Gold Package or Platinum Package 8 /person

Add an Appetizer Course to Your Package

8 /person

Add a Soup or Salad to Your Package

6 /person

Children's Meals

(ages 2-12)

Fresh Fruit Cup, Chicken Tenders, French Fries Served with white or chocolate milk 22 /person

Specialty Drinks

Champagne 26/bottle

Mimosa Bar 1 hour - 11/person

Pitchers of Fresh made Sangrias choice of Red or White 37 /pitcher Lake Lawn Pink Lemonade Punch Tito's Vodka and Our Own Secret Recipe 63 /gallon

Cocktail & Beverage Upgrades

Upgrade from Call Brands to Premium Brands 8 /person

> Additional Hour of Bar Service 14 /person

Premium Wine & Liquor

Ask your wedding specialist about additional selections.









Mini Pastries

Lemon Meringue Tart, Mini Chocolate Chip Cheesecake, Cream Horns, Assorted Mousse Cups, Mini Crème Brules, Assorted Truffles, Cream Puff Swans, 18" Strawberry Tree

> 16 /person (based on 4 pieces per person)

Touch of Something Sweet

Napoleon, Chocolate Eclairs, Linzar Bars, Carmel Chocolate Cups, Turtle Tarts, Almond Squared,
Assorted Truffles, Assorted Petit Fours, Sliced Fruit Tray

10 /person (Mini Pastries based on 3 pieces per person)

Gourmet Candy Bar

M&Ms, Peanut M&Ms, Hershey Kisses, Mini Chocolate Bars, Lemon Heads, Sour Gummy Bears, Salt Water Taffy, Good and Plenty, Chocolate Covered Mini Pretzels, Chocolate Covered Cashews, Boston Baked Beans

14 /person

Great Cakes & Tortes

Classic Fruit Tart, Chocolate Truffle Torte, Lemon Butter Torte, New York Style Vanilla Cheesecake and Strawberries

15 /person

Cupcakes

Chocolate Chocolate Mousse Chocolate Peanut Butter Red Velvet with Cream Cheese Frosted and White Chocolate Shavings Chocolate Raspberry
Lemon Meringue
Spiced Apple with Salted Caramel Frosting
Vanilla with Vanilla Buttercreme

4 /cupcake

Friandise

Platters of Hand-Decorated Truffles, Petit Fours and Pastries 42 /platter (12 pieces/platter)



5.5% Tax and 24.5% Service additional.







16" Pizzas

Choice of Eight Assorted Pizzas

Pepperoni and Cheese, Italian Sausage and Cheese, Four Cheese & Roasted Vegetable and Four Cheese

115

Cheeseburger Sliders

Sweet Hawaiian Bun 50 /dozen

Mini Meatball Sandwiches

Marinara, Provolone, Miniature Baguette 50 /dozen

Buttermilk Breaded Chicken Tenders

Black pepper Garlic Aioli, Chipotle Aioli, Ranch 45 /dozen

Breakfast Egg & Cheese Tacos

with Salsa

45 /dozen

Wisconsin Cheese Curds

Served with Whiskey Ketchup and Aioli Ranch

(8 /person)







Rehearsal Buffet Dinners

All buffet dinners include custom blend coffee, decaffeinated coffee, specialty teas & iced tea.

Minimum of 30 people. Buffet prices based on maximum 1.5 hour of service.

Pizza Party

Classic Caesar Salad
Assorted Thin Crust Pizzas

Mini Meatball Sandwiches Marinara Sauce, Provolone Cheese 29 /person Traditional Cannolis

Traditional Wisconsin Fish Fry

Beer Battered Cod Baked Cod French Fries Hush Puppies
Potato Pancakes
Apple Sauce
30 /person

Honey Mustard Cabbage Slaw
Dinner Rolls and Butter
Assorted Cupcakes

Honey Jalapeno Cole Slaw
Wisconsin Brats
Angus Burgers
Lettuce, Tomato, Onion

Assorted Buns & Condiments

Marinated Grilled Vegetable

Campfire Baked Beans

Roasted Corn on the Cob

30 /person

Backyard Grill

Iron Biscuits, Peach Preserves

Dutch Oven Apple Crisp,

Vanilla Ice Cream

Guadalupe Black Bean Soup,
Pico De Gallo, Sour Cream
Texas "Caviar" Salad
South Texas Taco Salad
Build Your Own Fajitas:

Southwest Fiesta Grilled Cola-Marinated Beef Skirt Steak Tequila Lime Breast of Chicken Flour & Corn Tortillas Mexican Rice 34 /person

Borracho Frijoles
Fresh Guacamole, Sour Cream, Shredded Cheddar & Pico De Gallo
Pastry Chef's Dessert Selection

Ask about the Lake Lawn Queen!

The Lake Lawn Queen offers a unique twist on the traditional rehearsal dinner. Ask your wedding specialist about on water dinner & cruise packages.



5.5% Tax and 24.5% Service additional.



Lehearsal Dinner

Cocktails & Beverages

A \$375 minimum revenue is required per bar set-up or a \$75 per hour bartender fee applies.

Cocktails Based On Consumption

Lake Lawn Pink Lemonade Punch Tito's Vodka, and our own special recipe

63/gallon

Call Brands

Smirnoff Vodka, Beefeaters Gin, Bacardi Rum, Dewar's Scotch, Jim Beam Bourbon, Seagram's VO, Christian Brothers Brandy, Quito Tequila

8/drink

Premium Brands

Tito's Vodka, Tanqueray Gin, Captain Morgan Rum, Seagram's VO, Johnny Walker Red Scotch, Jack Daniel's Bourbon, Korbel Brandy, Jose Cuervo Tequila

9/drink

Prestige Brands

Kettle One Vodka, Bombay Saphire, Chivas Regal Scotch, Maker's Mark Bourbon, Crown Royal Whiskey, Martell VS Cognac, Myer's Dark Rum, Jose Cuervo Tequila

10/drink

Beer

We offer a variety of import and special craft beers that change seasonally. Please consult our current beer list. We would be happy to accommodate any special requests you may have.

Domestic Beers

6 /bottle

Half Barrel of Beer

Domestic 375 Imported / Specialty 475

Imported & Specialty Beer

7 /bottle

Soda Only Bar

We serve Pepsi products. Price per person.

One Hour 6 | Two Hour 11 | Three Hours 14















Cocktails & Beverages

(continued)

A \$375 minimum revenue is required per bar set-up or a \$75 per hour bartender fee applies.

Wine

Add wine service throughout dinner. Based on per bottle consumption.

House Wine

8/glass | 30/bottle

Premium Wine

10/glass | 38/bottle

Soda & Water

Soda

Bottled Water

2.75/each

4/each

Hosted Cocktail Packages

Includes liquor, beer, wine & soda. Priced Per Person.

One Hour Call 19 | Premium 22 | Prestige 25
Two Hours Call 29 | Premium 32 | Prestige 35
Three Hours Call 37 | Premium 40 | Prestige 43
Each Additional Hour Call 14 | Premium 17 | Prestige 20

Hosted Beer & Wine Packages

All packages include your choice of two varietals from our Selection of house wines.

Upgraded wines are available. Price per person. All beer packages include Miller Lite, Budweiser,

Coors Light, Heineken, Buckler and your choice of one beer from our beer list.

Please note our beer list changes seasonally.

One Hour Domestic Only 14 | Import & Specialty 16

Each Additional Hour Domestic Only 9 | Import & Specialty 11









All buffets include custom blend coffee, decaffeinated coffee, specialty teas & iced tea. Minimum of 30 people. Buffet prices based on maximum 1.5 hour of service.

Celebrate Continental Breakfast Buffet

Chilled Fruit & Vegetable Juices
Seasonal Fresh Fruits & Berries
Danish Pastries & Butter

Croissants
Assortment of Bagels
Wisconsin Butter and

24 /person

Cream Cheese
Selection Of Tazo Teas
Fresh Brewed Seattle's Best Coffee

Orange and Apple Juice Farm Fresh Scrambled Eggs Thick Cut Canadian Bacon

Sunrise On the Lake Buffet

Seasoned Breakfast Potatoes with
Scallions
Fresh Baked Muffins
27 /person

Fresh Sliced Seasonal Fruits
Selection Of Tazo Teas
Fresh Brewed Seattle's Best Coffee

Buffet Enhancers

Starbucks Coffee
3 /person

Country Egg & Omelet Station
15 /person

Lake Lawn Bloody Mary
9 /each

Mimosa Bar - 1 Hour 11 /person











| DATES TO REMEMBER | |
|-------------------|--|
| DATES TO REMEMBER | |
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