



# *Bella Vista Suites*

*A Fresh Approach  
To Casual and Elegant Dining*

## Basic Breaks

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Fresh Brewed Coffee - Regular or Decaffeinated - Per Gallon \$30.95  
Hot Tea - Per Gallon \$30.95  
Iced Tea with Lemon - Per Gallon \$28.95  
Freshly Squeezed Orange, Cranberry or Grapefruit Juice - Per Gallon \$25.95  
Carafes of Local Dairy Milk \$13.95  
Lemonade - Per Gallon \$28.95  
Assortment of Breakfast Bakeries - Per Dozen \$30.95  
Assortment of Boatyard Bagels and Cream Cheese – Per Dozen \$30.95  
Sugar, Chocolate Chip or Peanut Butter Cookies - Per Dozen \$26.95  
Chocolate Walnut Brownies - Per Dozen \$26.95  
Assortment of Granola Bars - Per Dozen \$26.95  
Assorted Yogurt - \$2.25 each  
Individual Bags of Chips or Pretzels - \$2.25 each  
Bottles of Lipton Ice Tea - \$2.75 each\*  
Soft Drinks - \$2.25 each\*  
Bottled Spring Water - \$2.75 each\*

*Soft Drinks, Bottled Water, Ice Tea Offered By Consumption*

For Additional Break Suggestions, Visit our Appetizer Section

### **Morning and Afternoon Break**

#### **School's Out**

Basket of Assorted Mini Candy Bars  
Twinkies and HoHos  
Individual Bags of Pretzels or Chips  
**\$9.95 Per Person**

#### **Cookies and Milk**

Ice Cold Milk  
Chocolate Chip Cookies  
Peanut Butter Cookies  
Sugar Cookies  
**\$9.95 Per Person**

#### **Easy Does It**

Fresh Sliced Seasonal Fruit and Berries  
Granola Bars  
Nuts  
Assorted Low-fat yogurt  
**\$9.95 Per Person**

#### **Poncho's Famous Tortilla Chips and Salsa**

Basket of Fresh, Homemade Tortilla Chips  
Pico de Gallo and Homemade Salsa  
Fresh Guacamole  
Accents of Green Onions and Cilantro  
**\$9.95 Per Person**

#### **Heart Healthy**

Assorted Whole Fresh Fruit  
Bran Muffins  
Granola Bars  
Banana and Zucchini Bread  
**\$9.95 Per Person**

#### **Take me out to the Ballpark**

Mini Franks in a Blanket  
Served with Classic Condiments  
Cracker Jack  
Salted in the Shell Peanuts  
Fresh Popped Popcorn  
**\$9.95 Per Person**

For Beverages  
Consider Soda, Bottled Water,  
Milk or Ice Tea on Consumption  
OR  
Juice, Coffee, Tea (hot or cold)  
By the Gallon

## Continental Breakfast

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### **The Lake Geneva**

Assorted Chilled Juices  
Presentation of Sliced Fresh Fruit and  
Seasonal Berries  
Assorted Breakfast Bakeries  
Cream Cheese, Jams & Jellies  
Fresh Ground Coffee & Assortment of English Teas  
**\$12.95 Per Person**

### **A Healthy Appetite**

Assorted Chilled Juices  
Parfait of Seasonal Fresh Fruit with  
Condiments of Granola & Honey Yogurt Dressing  
A Selection of Whole grain Bagels and  
Homemade Muffins  
Assortment of English Teas  
Fresh Ground Coffee  
**\$12.95 Per Person**

### **Toast It**

Assorted Chilled Juices  
Presentation of Sliced Fresh Fruits  
Toaster Station of English Muffins, Healthy Breads  
And Bagels  
Jams, Jellies, Butter, and Cream Cheese  
Fresh Ground Coffee and an  
Assortment of English Teas  
**\$12.95 Per Person**

### **Suggested Additions**

*Individual Boxes of Cereal With  
Ice Cold Milk  
at \$2.75 Each  
Assortment of Individual Yogurt  
\$2.25 each  
Fresh Baked Individual Quiche  
\$3.25 each*

## **Breakfast Buffets & Brunch**

### **The Seagull Breakfast Buffet**

Assorted Chilled Juice  
Scrambled Eggs with Minced Parsley and  
Accompaniments of:  
Diced Tomato, Bell Peppers, Shredded Cheese  
Crisp Bacon OR  
Country Sausage Links  
Sautéed Potatoes  
Assorted Breakfast Bakeries  
Jams and Jellies  
Fresh Brewed Coffee and Hot Tea  
(Minimum of 25 Guests)  
**\$19.95 Per Person**

### **Buttons Bay Breakfast Buffet**

Assorted Chilled Juices  
Presentation of Seasonal Fresh Fruit  
Assortment of Yogurt  
Served with Granola  
Toaster Station of:  
Assorted Breads and English Muffins  
Jams, Jellies, Butter  
Scrambled Eggs with Chives  
Crispy Local Bacon OR Sausage  
Fresh Brewed Coffee and Hot Tea  
(Minimum of 25 Guests)  
**\$19.95 Per Person**

### **Omelet Station**

Chef-made Omelets with Classic Condiments.  
You may substitute an Omelet Station for the Egg  
Entrée in the above buffets for an Additional  
**\$9.95 Per Person**

## Plated Breakfast

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### **The Three-Egg Omelet -Plated**

#### **Choose One Omelet**

Wisconsin Cheese and Ham  
Mushroom and Swiss  
Spinach and Feta

Potatoes O'Brien  
Fresh Fruit Garnish  
Assorted Breakfast Bakeries  
Jams and Jellies  
Fresh Brewed Coffee and Tea  
**\$19.95 Per Person**

### **Denver Scramble – Plated**

Scrambled Eggs with Sautéed Onions,  
Green Peppers, Ham, and  
Diced Tomatoes

Sautéed Potatoes  
Fresh Fruit Garnish  
Assorted Breakfast Bakeries  
Jams and Jellies  
Fresh Brewed Coffee and Tea  
**\$19.95 Per Person**

### **Black Point Steak and Eggs - Plated**

Glass of Fresh-Squeezed Orange Juice  
3-Egg Mushroom and Gruyere Omelet  
Grilled Filet of Beef Tenderloin  
Hollandaise Sauce  
Fresh Baked Apple with Mint  
Assorted Breakfast Bakeries  
Jams and Jellies  
Fresh Brewed Coffee and Tea  
**\$27.95 Per Person**

### **Quiche and Fruit - Plated**

#### **Choose One Quiche**

Ham and Gruyere Quiche  
Or  
Spinach and Feta Quiche

Mound of Fresh Fruit and Berries  
On Baby Romaine Leaves  
Assorted Breakfast Bakeries  
Jams and Jellies  
Fresh Brewed Coffee and Tea  
**\$18.95 Per Person**

### **Suggested Additions**

#### **Chilled Juice**

\$1.75 Per Person

#### **Bowl of Fresh Fruit and Berries**

\$2.25 Per Person

#### **Assortment of Individual Yogurt**

\$2.25 each

#### **Bowl of Oatmeal**

\$2.25 each

## Plated Lunch

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### **Plated Caesar Salad with Grilled Meat**

Romaine Lettuce, Homemade Croutons, Tossed with  
Parmesan, Cracked Peppercorns, Sweet Red Onion

#### **Choose One**

Grilled Sirloin Strips  
Grilled Chicken Strips

European Style Hard Rolls  
Homemade Apple Squares  
Fresh Brewed Coffee

**\$18.95 Per Person**

### **Plated Trio of Salads**

Albacore Tuna Salad\*  
Grape Walnut Chicken Salad\*  
Pasta Primavera with Grilled Vegetables  
\*All Salads served in Bibb Lettuce Cups  
Freshly Baked Croissants  
Strawberries and slice of Fresh Melon Garnish  
Homemade Apple Cobbler  
Fresh Brewed Coffee  
**\$18.95 Per Person**

### **Plated Sliced Roast Loin Of Pork**

Sliced Tomato and Cucumber Salad with  
Bleu Cheese Dressing  
Tender sliced Roast Loin of Pork  
Oven Roasted New Potatoes  
Fresh Seasonal Vegetables  
Fresh Baked Breads  
Apple Cobbler  
Fresh Brewed Coffee  
**\$21.95 Per Person**

### **Plated Sub Sandwich**

Sandwich of Crusty Baguette and Roast Beef, Ham  
and Roast Turkey Breast  
Cheddar and Swiss Cheeses  
Sliced Tomatoes, Lettuce, Pickles and  
Assorted Condiments  
Sliced Fresh Fruit  
Potato Salad  
Creamy Coleslaw or Homemade Potato Salad  
Home Baked Cookies  
Fresh Brewed Coffee  
**\$18.95 Per Person**

### **Plated Mediterranean Style Breast of Chicken**

Sliced Beefsteak Tomatoes with Basil Vinaigrette  
Grilled Breast of Chicken with Julienne of Bell Peppers,  
Onions, Fresh Tomatoes, and White Wine  
Pasta Du Jour  
Seasonal Fresh Vegetable  
Fresh Baked breads and Butter  
Homemade Apple Cobbler  
Fresh Brewed Coffee  
**\$22.95 Per Person**

### **Plated Southwestern Grilled Chicken Breast**

Baby Field Greens with Sliced Tomatoes and Roasted  
Jicama with Cumin and Cilantro Dressing  
A tender Breast of Chicken, seasoned and  
Grilled to perfection  
Served with Red and Green Pepper Relish

Achiote Rice  
Seasonal Fresh Vegetables  
"Texas Style" Jalapeño Cornbread  
Eli's Cheesecake  
Fresh Brewed Coffee  
**\$22.95 Per Person**

### **Plated Grilled Breast Of Chicken Teriyaki**

Leaves of Spinach and Fresh Orange Slices with  
Honey Dijon Dressing  
Grilled Breast of Chicken Teriyaki  
  
Steamed Rice  
Stir-Fry Vegetables  
Assorted Breads and Butter  
Fortune Cookies drizzled with White and Dark Chocolate  
Fresh Brewed Coffee  
**\$22.95 Per Person**

### **Plated Orange Roughy Jardinière**

Cherry Tomatoes and Hearts of Romaine Lettuce with  
Spicy Vinaigrette  
Julienne of Carrots, Celery and Onion  
Orange Roughy Jardinière  
  
Parsley Boiled Potatoes  
Fresh Baked Breads and Butter  
Carrot Cake  
Fresh Brewed Coffee  
**\$25.95 Per Person**

### **Plated Petite Filet Mignon**

Hearts of Romaine Lettuce, Cherry Tomatoes, Bacon  
Bits, Mushrooms, and Shredded Cheddar Cheese with  
Scallion Dressing  
6 oz. Petite Filet Mignon au jus  
  
Oven Roasted Rosemary Potatoes  
Seasonal Fresh Vegetables  
Fresh Baked Breads and Butter  
Chocolate Confusion Cake  
Fresh Brewed Coffee  
**\$29.95 Per Person**

**Add a Bowl of Soup Du Jour To A Plated Lunch  
\$3.25 Per Person**

## Lunch Buffets

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### **The Deli Lunch Buffet**

Homemade Potato Salad  
Creamy Coleslaw  
Platter of Sliced Roast Beef, Ham and Roast Turkey Breast  
Selection of Fine Domestic Cheeses  
Platter of Lettuce, Tomato, Onion and Pickles  
Assorted Bakery Fresh Breads  
Assorted Condiments

Soup Du Jour  
Sliced Fresh Fruit and Seasonal Berries  
Variety of Home-style Cookies  
Fresh Brewed Coffee  
**\$19.95 Per Person**

### **South Of The Border Fajitas Buffet**

Poncho's Homemade Tortilla Chips with a variety of Salsas  
Guacamole  
Mexican Rice  
Refried Beans  
Vegetable Medley

Marinated & Grilled Chicken or Beef Fajitas  
Soft Tortillas  
Sour Cream  
Shredded Lettuce  
Cheese  
Yucatan Pineapple Slices Drizzled with White and Dark Chocolate  
Fresh Brewed Coffee  
**\$21.95 Per Person**

### **The Market Buffet**

Bratwurst Steamed in Onion and Beer then Grilled  
Sauerkraut  
Fresh Buns  
Warm German-Style Potato Salad  
Pasta Primavera Salad  
  
Deli Meat Platter of Sliced Roast Beef, Ham and Roast Turkey Breast  
Selection of Fine Domestic Cheeses  
Lettuce, Tomato, Onion and Pickles  
Assortment of Fresh Deli Breads  
Assorted Condiments  
  
Sliced Fresh Fruit and Seasonal Berries  
Variety of Home-style Cookies and Brownies  
Fresh Brewed Coffee  
**\$24.95 Per Person**

## Lunch Buffet, Cont'd. and Boxed Lunches

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### ***Lunch Buffets, Continued***

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#### **The Narrows Buffet**

Variety of Seasonal Greens with  
Salad Bar Selections  
Pasta Primavera Salad with Grilled Vegetables  
Walnut & Grape Chicken Salad  
Albacore Tuna Salad  
Beef Stroganoff  
Parsley-Buttered Noodles  
Seasonal Vegetable Medley  
Home Baked Breads  
  
Fresh Sliced Fruit Drizzled with  
White & Dark Chocolate  
Individual Apple Cobbler  
Homemade Cookies  
Fresh Brewed Coffee  
**\$28.95 Per Person**

***Add Soup Du Jour to any Buffet  
\$3.25 Per Person***

#### **Caesar Soup and Salad Buffet**

Homemade Vegetable Soup  
Romaine Lettuce with Hard Boiled Eggs  
Homemade Croutons, Fresh Shaved Parmesan  
Sweet Red Onion  
Homemade Caesar Dressing  
Choose One  
Grilled Sirloin Strips  
Grilled Chicken Strips  
  
European Style Hard Rolls  
Homemade Apple Squares  
Fresh Brewed Coffee  
  
**\$21.95**

### ***Boxed Lunches***

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#### **Deli To Go, Boxed**

Choose  
Roasted Turkey Breast and Swiss Cheese Sandwich  
or  
Honey Roasted Ham & Cheddar Cheese Sandwich  
Choose One  
White, Wheat or Rye Bread  
  
Sandwiches are garnished with Romaine Lettuce  
and Vine-ripened Tomatoes  
Individual Packets of Mayo and Mustard  
  
Individual bag of Potato Chips or Pretzels  
Fresh Fruit of the Season  
Homemade Cookie  
**\$12.95 Per Person**

#### **Wrap It Up, Boxed**

Ribbons of Grilled Chicken,  
Romaine Lettuce, Vine-ripened Tomatoes and  
Carrots  
Homemade Parmesan Ranch Dressing  
All Wrapped up in a Garden Wrap  
  
Individual Bag of Potato Chips or Pretzels  
Fresh Fruit of the Season  
Homemade Cookie  
**\$14.95 Per Person**

#### **Grilled Chicken Caesar Salad, Boxed**

Romaine Lettuce with Homemade Croutons,  
Fresh Parmesan,  
Cracked Peppercorns and Red Onion  
Grilled Chicken Strips  
Classic Caesar Dressing  
Fresh Fruit and a Homemade Cookie  
**\$14.95**

# Appetizers

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## **Fruits of the Sea**

Bloody Mary Jumbo Shrimp Cocktail with Celery and Green Olives  
Jumbo Peeled Shrimp Presented with Cocktail Dipping Sauce and Lemon Crowns  
Asian-style Crab Cakes with Sesame, Wasabi and Pickled Ginger  
Sautéed Jumbo Gulf Prawns in Garlic Herb Butter  
Pan Seared Sea Scallops Served in a Tomato Coulee  
Maryland-style Crab Cakes with Cajun Remoulaude  
Bacon Wrapped Jumbo Sea Scallops  
**\$3.50 Per Piece**

## **Farmer's Market Favorites**

Grilled Tuscan Vegetable Display with Balsamic Vinegar  
Selection of Domestic Cheeses with Assorted Crackers  
Farm stand Fresh Vegetable Crudités with Homemade Dips  
Fresh Asparagus and Chilled Beet Platter Garnished with Zest of Orange  
Fresh Seasonal Fruit and Berries Garnished with Fresh Mint  
Chefs Selection of Fine Antipasto  
Athenian Grilled Vegetables served with Hummus and Pita Bread (platter)  
Trio of Spreads – Olive Tapenade, Roasted Red Pepper Tapenade and Hummus,  
Served with Grilled Flat Breads  
Pancho's Homefried Tortilla Chips with Authentic Mexican Salsas  
Individual Flatbread Triangles piped with Hummus finished with EVOO and Fresh Mint  
**\$3.25 Per Person Per Item**

## **International Cheese and Cracker Display**

Our Chefs Selection of Premium Cheeses from all over the Globe  
Your display will include Premium Aged Cheddar, Maytag Bleu, Smoked Swiss, French Brie and  
Camembert along with other Surprises!  
**\$5.95 Per Person**

## **Our Signature Creations**

Mini Gourmet Pizzas with Roma Tomato Sauce and Fresh Mozzarella Cheese finished with Basil  
Organic Deviled Eggs  
Wisconsin Bleu Cheese and Toasted Walnuts on A Belgian Endive Leaf  
Smoked Salmon w/Cream Cheese & Capers on Cocktail Pumpnickel  
Grape Walnut Chicken Salad in a Savory Puff Pastry Shell  
Tomato and Herb Bruschetta served with homemade Crostini  
Toasted French Bread with Boursin Cheese, Sun-dried Tomatoes and Basil Leaf  
Fresh Melon and Prosciutto  
Sautéed Eggplant Medallions topped with Marinara Sauce and Fresh Mozzarella  
Applewood Smoked Sirloin of Beef on Toast Pointes with Horseradish Sauce  
Petite Shrimp with Dill Lemon Crème on Cucumber Slices  
Wisconsin Cheese Puffs or Cheese Straws  
Oriental Style Lettuce Wraps  
Spanikopita – Layers of Baby Spinach with Dill and Onion in Flaky Puff Pastry Dough  
Petite Cold Thai Chicken Wrap or Petite Southwestern Chicken Wrap  
Individual Skewered Caprese Insalata  
**\$2.75 Per Person Per Item**

## Appetizers

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### **Hot Selections**

Gulf Coast Seafood or Salmon Cakes with Remoulade Sauce  
Pear and Brie Panini  
Mushrooms stuffed with Gorgonzola Cheese  
Brie Tarts with Raspberry and/or Apricot Preserves with Toasted Almond Slivers  
Mini Wisconsin Leahy's Bratwurst Poached in Beer and Onions  
Homemade Swedish Meatballs in a Mustard Sauce  
Asparagus & Virginia Ham w/Grain Mustard in Phyllo Cup  
Teriyaki Chicken or Beef Kebabs made with *Kikkoman* Marinade  
Mini Franks in a Blanket with Gourmet Mustard  
Martini Chicken (Grilled Chicken Skewers marinated in Vermouth garnished w/Olives)  
Chicken Quesadillas with Fresh Cilantro. Homemade Salsa and Sour Cream  
New Orleans Style Blackened Steak or Chicken strips with fresh Herb Tomato Sauce  
Harvest Chicken or Pork Brochettes with Honey Mustard Glaze  
Spicy Chicken Wings with Roquefort Ranch Dip and Celery Sticks  
Rumaki (Chicken Livers wrapped in Bacon)  
Bacon wrapped Water Chestnuts  
Chicken or Pork Satay with Thai Peanut Sauce  
Baked Brie with Almonds and Garlic Croutons  
'BBQ Baby Back Ribs

**\$2.75 Per Person Per Item**

### **Our Signature Mini Sliders**

Choose from the following

Hand Patted Mini Slider Burgers served with LTO and a Slice of Pickle  
Mini Italian Beef Sandwiches Au Jus  
Mini Reuben Panini on Cocktail Rye  
Mini Pulled Pork with Peach Infused BBQ Sauce Sliders

**\$3.25 each or a trio for \$9.25**

*Our professional Wait Staff will be happy to pass appetizers to your guests during the Reception, for no additional charge.*

*Our Culinary Team will assist you in creating a custom made seasonal appetizer package for your special event.*

## **Chef's Carving Station**

*All items below serve 50 people.*

Carving Stations include:

Our home baked Multi-Grain Rolls and Assorted Condiments.  
Items will be displayed at a Carving Station and carved by one of our Culinary Team.  
Chef/Carver fee **\$110.00**

Roast Inside Round of Beef au jus **\$350.00**  
Molasses Glazed Pit Ham **\$250.00**  
Roasted Breast of Turkey **\$250.00**  
Mustard & Pepper Rubbed Whole Beef Tenderloins  
With Sauce Bordelaise **\$695.00**

## Plated Dinner

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### **Salad Course**

*(This Salad is included with Entrées Below)*

Mesclun of Spring Greens with Julienne carrots, Vine-ripened Tomatoes & Cucumber Slices

### **Choice of our Homemade Dressings**

Parmesan Ranch - Celery Seed

You may up-grade the salad to one of the following selections for an additional **\$4.50**

### **Salad Up-grade Selections**

Autumn Field Greens with Spicy Pecans & Pomegranate Seeds

Bosch Pear & Celery Salad with Baby Field Greens & Dijon Vinaigrette

Baby Bibb Lettuce with Parisian Dressing garnished with fresh Chives

Local Tomatoes with Fresh Mozzarella and Basil, Balsamic Vinaigrette (*Insalata Caprese*)

Spinach Salad with Boiled Egg, Croutons, Bermuda Onion with Warm Bacon Dressing

Local Salad Greens w/Granny Smith Apple, Gorgonzola Crumbs, Sweet Pecan Dressing

Baby Spinach Leaves with Strawberries and Raspberry Celery Seed Dressing

Hand Tossed Caesar Salad with Homemade Garlic Croutons, Fresh Parmesan and

Cracked Fresh Pepper

### **Entree Course**

Your choice of the following Plated Dinner Entrees

### **Fresh Catch of the Day**

Allow our Chefs to help you select the Fresh Fish in Season

### **Market Price**

### **Broiled Campbell Island Salmon with Lemon Herb Butter**

Basmati Rice - Seasonal Fresh Vegetables

**\$29.95 Per Person**

### **Roast Prime Rib of Beef with Au Jus**

Twice Baked Idaho Potato - Seasonal Fresh Vegetables

**Queen \$34.50 Per Person - King \$37.95 Per Person**

### **Grilled New York Strip with Cabernet Mushroom Sauce**

Twice Baked Idaho Potato - Seasonal Fresh Vegetables

**\$37.95 Per Person**

### **Carved Roast Tenderloin of Beef with Sauce Bordelaise**

New Potatoes roasted in Whole Garlic Cloves and Sprigs of Fresh Rosemary

Seasonal Fresh Vegetables

**\$37.95 Per Person**

### **Grilled Filet Mignon with Chateaubriand Sauce**

New Potatoes roasted in Whole Garlic Cloves and Sprigs of Fresh Rosemary

– Seasonal Fresh Vegetables

**\$37.95 Per Person**

### **Individual Beef or Salmon Wellington (choose one) with Sauce Perigourdine**

Roasted Garlic Mashed Potatoes - Seasonal Fresh Vegetables

**\$45.95 Per Person**

### **Rock Cornish Game Hen**

Roasted w/Garlic, Lemon and Oregano

Pan Roasted Potatoes - Seasonal Fresh Vegetables

**\$31.95 Per Person**

## Plated Dinner

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### **Poultry Selections**

The following Entrée comes with:

Your Choice of one:

Pasta Du Jour tossed with Olive Oil and Fresh Herbs

Saffron Rice

New Potatoes Roasted in Whole Garlic Cloves and Sprigs of Fresh Rosemary

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Fresh Seasonal Vegetable

### **Poultry Entrée Choices**

Chicken OR Turkey Breast Marsala with Marsala Wine and Mushroom Sauce

Chicken Breast Chianti simmered in Chianti Wine Sauce

Chicken Breast Picatta with Lemon Caper Butter

Chicken Breast Florentine with Spinach Mornay Sauce

Chicken Breast Provencal with Mediterranean Garlic and Tomato Sauce

Athenian Chicken Breast, Roasted with Lemon, Thyme, Garlic and Oregano

Turkey Breast Schnitzel in Lemon Caper Butter Sauce

Breast of Chicken with Green Peppercorn Sauce

Breast of Chicken Cordon Bleu

Breast of Chicken Parmesan

**\$25.95 Per Person**

**All Plated Dinners are served with Fresh-Baked Rolls and Wisconsin Creamery**

**Butter**

**Fresh Brewed Coffee**

### **Vegetarian Entrée Choices**

Vegetarian Stuffed Peppers

Spinach and Cheese Ravioli

Vegetarian Lasagna

Pasta with Roma Tomato Sauce topped with Eggplant Medallion and Fresh Mozzarella

All Pasta Dishes can be served with your choice of Pesto, Alfredo or Marinara Sauce

Whole Wheat Pastas are available

**\$25.95**

### **Inquire about our Indian Cuisine**

Most plated dinners require a minimum of 25 guests; please check with Bella Vista if your plated dinner is less than 25.

## Dinner Buffets

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*All our quotes include table linens, napkins, china, flatware and all necessary white skirting and service personnel to set up, service and take down your event.*

### **The Lakeshore Cook-Out Buffet**

#### **Choose Two Salads**

Creamy Coleslaw, Homemade Potato Salad  
Pasta Salad Primavera with Grilled Vegetables  
Celebration Salad Bar with 2 Salad Dressings  
Farm Fresh Tomato Salad  
Poached Green Beans with Red Onions and Dijon Vinaigrette

#### **Choose Two Meats**

Wisconsin Select Brats, Italian Sausage  
Deluxe 1/3 pound Hamburgers, Jumbo Beef Franks  
BBQ Chicken, Pulled Pork

#### **Choose One**

Tortilla Chips with Salsa  
Potato Chips

Sliced Cheese, Tomato Slices, Lettuce and Onion  
Homemade Assorted Cookies  
Farm-fresh Watermelon  
Assorted Fresh Baked Buns

**\$19.95 Per Person**

*Note: You may add a third meat choice to the above menu*

**\$4.50 Per Person**

### **The Bella Vista Wedding Buffet**

***International Cheese Display with Gourmet Crackers  
Seasonal Fresh Fruit Display***

***Fresh Seasonal Mixed Greens garnished with a Variety of Grape and Cherry  
Tomatoes***

***English Cucumber and Fresh Grated Carrots***

***Served with our Famous Homemade Celery Seed and Parmesan Ranch Dressing  
Wisconsin New Potatoes Roasted with Whole Garlic Cloves and Sprigs of Fresh  
Rosemary***

***Your choice of Basmati Rice or Pasta Du Jour tossed with Olive Oil and Fresh  
Herbs***

***A Medley of Fresh Local Steamed Vegetables***

***Certified Angus Roast Sirloin expertly carved by one of our Culinary Team  
Accompanied by Creamed Horseradish Sauce and Au Jus  
Your choice of one of our Poultry Selection Entrees***

***A Variety of Home Baked Dinner Rolls and Wisconsin Creamery Butter  
Fresh Ground Columbian Coffee Service***

**\$26.95 Per Person**

## Dinner Buffets

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### **Wisconsin's Best Buffet**

Selection of Wisconsin's finest Cheeses and Curds  
Fresh Fruits of the Season  
Farm Stand Vegetable Display with Bleu Cheese Dip

### **Choose Two**

Smashed Wisconsin Redskin Potatoes  
Lac Du Flambeau Rice Pilaf  
Tomatoes Gratinée  
Baked Granny Smith Apple finished with Brown Sugar and Cinnamon

### **Choose Two**

Milwaukee's finest Grilled Bratwurst Poached in Beer and Onions served on a Bed of Sauerkraut  
Whole-grain German Mustards  
Turkey Schnitzel or Country Baked Chicken  
Roast Pork Loin with Honey and Fresh Thyme

Fresh Corn on the Cob  
Homemade Apple or Cherry Cobbler with Whipped Cream  
German Style Rye Breads and Dinner Rolls  
Wisconsin Creamery Butter  
Fresh Brewed Coffee  
**\$26.95 Per Person**

### **The Classic 50's Menu**

Mini Slider Burgers served with an LTO and a slice of Pickle  
Individual Campbell's Tomato Soup Cup with a Triangle of Mini Grilled Cheese  
Deviled Eggs  
Wedges of Iceberg Lettuce garnished with Cherry Tomatoes served with French or Ranch Dressing  
Baked Macaroni and Cheese  
Mashed Potato Bar featuring Cheddar Cheese, Bacon, Sour Cream and Chives  
California Medley of Broccoli, Cauliflower and Carrots

Chef Carved Roast Baron of Beef Au Jus  
Chef Carved Virginia Ham with Pineapple Rings  
Accompanied by French's Yellow Mustard and Creamy Horseradish Sauce  
A Variety of 50's Style Dinner Rolls and Butter  
A display of Twinkies and HoHo's  
Homemade Lemon Meringue Pie  
Fresh Brewed Coffee  
**\$26.95 Per Person**

## Dinner Buffets

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### **The Dixieland Cook-Out Buffet**

Farm-stand Vegetable Display with Buttermilk Dip

#### **Choose Three Sides**

Chicory, Jicama and Pecan Salad  
Salad Greens, Granny Smith Apples, Gorgonzola Crumbs & Sweet Pecan Dressing  
Cajun-style Pasta Salad Primavera  
Red-skinned Potato Salad & fresh Dill  
Vine Ripened Tomato Salad with Roast Pepper Dressing  
Creamy Style Cole Slaw  
Delta Caviar (Triple Bean Salad with Hominy)  
Southern Style Grits

#### **Choose Three Meats**

Chicken Fried Steak  
Chicken Ala King  
Grilled Pork Chops with Peach Tomato BBQ sauce  
Country Baked Chicken  
Chef Carved Barbequed Beef Brisquet  
Carolina Style Pulled Pork Barbecue with Homemade Buns  
Cajun Catfish w/Jalapeno Tartar Sauce  
Chef Carved Smithfield Ham

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Roast Garlic Mashed Potatoes  
Fresh Corn on the Cob  
Southern Pecan Pie with Fresh Whipped Cream  
Farm Fresh Watermelon  
Homemade Rustic Cornbread and Butter  
Fresh Brewed Coffee  
**\$30.95 Per Person**

### **Fiesta Mexicana Buffet**

Chilled Gazpacho  
Grilled Corn and Jicama Salad with Cilantro and Lime Dressing  
Poncho's Homemade Tortilla Chips with a variety of Salsas  
Guacamole and Pico de Gallo  
Mexican Rice  
Refried Frijoles  
Sauteed Yellow Squash, Zucchini and Local Onions finished with Cumin and Cilantro  
Warm Corn and Flour Tortillas  
Diced tomatoes, shredded lettuce, sour cream and Queso Fresco

#### **Choose Two**

Beef Tamales wrapped in Fresh Corn Husks  
Chicken Quesadillas  
Tacos De Pescado (Fish)  
Tequila Citrus Marinated Chicken or Beef Fajitas  
\*\*\*\*\*  
Yucatan Pineapple Upside Down Cake or Flan with Caramel Sauce  
Fresh Brewed Coffee  
**\$30.95 Per Person**

## Dinner Buffets

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### **Margaritaville Buffet**

Poncho's Homemade Tortilla Chips  
Variety of Salsas to include Pineapple and Salsa Verde  
Conch and Seafood Ceveche  
Crab Cakes with Cajun Remoulade  
Key West Bruschetta garnished with Fresh Mint  
Exotic Fruit Display

Southern-style Fried Green Tomatoes  
Mashed Yukon Gold Potatoes  
Coconut Beans and Rice  
Jamaican Jerk Chicken

### **Cheeseburgers In Paradise**

Topped with Slices of Wisconsin Swiss or Cheddar  
Romaine Lettuce Leaves, Sliced Vine Ripened Tomato and Red Onion  
Homemade Guacamole  
Local Smoked Bacon  
Sautéed Mushrooms  
Jalapeno Pickles  
Selection of Condiments to include Ketchup, Mustard and Mayonnaise  
Assorted Deluxe Hamburger Buns

Key Lime Pie with Fresh Whipped Cream  
Sponge Cake with Fresh Fruit Compote  
Fresh Brewed Coffee  
**\$30.95 Per Person**

### **The Calypso Buffet**

Caribbean-style Coleslaw with Curry and Raisins  
Spicy Lime Cucumber Salad  
Sliced Vine Ripened Tomatoes with Roast Cumin Vinaigrette  
Bahama Man Conch and Seafood Salad on a bed of Romaine Lettuce Hearts

Christophene au Gratin  
(Baked Squash with Onion and Cheese filling)  
Fried Plantain Chips  
Pigeon Peas and Rice

Kebabs-Skewered Tenderloin of Beef with Pineapple, Mushroom,  
Pepper and Onions, Brushed with a Teriyaki Glaze

Jamaican Jerk Chicken or Fish  
(Marinated in a Traditional Jamaican Tamarind Marinade)  
Served with Mango Salsa

Hawaiian Bread and Citrus Butter  
Planters Rum Cake (Layer Cake with Mocha Cream Filling)  
Fresh Brewed Coffee  
**\$34.95 Per Person**

## Dinner Buffets

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### **Oktoberfest Buffet**

Hausfrau (Herring in Wine Sauce)  
Koenigsberger Klops (Meatballs in a Caper Sauce)  
Red Cabbage Cole Slaw

#### **Choose One**

Sauerkraut or Braised Purple Cabbage

#### **Choose One**

German-style Pan-fried Potatoes or Spaetzel

#### **Choose Two**

Rahm Schnitzel  
Breast of Turkey Schnitzel (Breaded Breast of Turkey sautéed in Lemon Caper Butter)  
Sauerbraten (Braised marinated Beef Round)  
Honey Roasted Pork Loin garnished with Roasted Granny Smith Apples

Apple or Cherry Strudel  
German Style Rye Breads and Dinner Rolls  
Wisconsin Creamery Butter  
Fresh Brewed Coffee  
**\$30.95 Per Person**

### **It's Greek To Me Buffet**

Eggplant Mousaka (Eggplant Casserole topped with a fresh Béchamel Sauce)  
Assortment of Grilled Vegetables served with Hummus and Fresh Mint Garnish  
Spanikopita (Layers of Baby Spinach with Dill and Onion in a Flaky Puff Pastry Dough)  
Greek Salad (Ribbons of Romaine Lettuce, topped with Feta Cheese, Calamati Olives, garnished with Cucumber Slices and Red Onions, served with a Greek Vinaigrette)

#### **Choose One**

Pantzarosalata (Beet Salad) or Anginares Salata (Artichoke Salad)

#### **Choose Two**

Patatosalata (Mediterranean Potato Salad)  
Roasted New Potatoes tossed with Olive Oil  
Rice Pilaf  
Fasolia (Fresh Green Beans, Baby Lima Beans and Roasted Pear Tomatoes)  
Chef Carved Leg of Lamb with whole Garlic Cloves & Medley of Mediterranean Spices  
Mint Jelly  
Dijon Mustard

#### **Choose One**

Athenian Breast of Chicken (Chicken breast roasted with lemon, Thyme, Garlic, Oregano)  
Lemon Cod (Icelandic Cod baked in fresh Lemon Juice and WI Creamery Butter)

Assortment of Flatbread and Pita Bread  
Honey and Yogurt Dipping Sauce  
Vessel of Extra Virgin Olive Oil  
Homemade Baklava  
Fresh Brewed Coffee  
**\$37.95 Per Person**

## Dinner Buffets

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### **All-American Steak Out Buffet**

Relish Tray with Fresh and Pickled Vegetables with Ranch Dip  
Wisconsin Sharp Cheddar Cheese Spread w/Rye Crisp and Bread Sticks  
Iceberg Lettuce Salad served with Our Two Homemade Signature Dressings

Steamed Fresh Broccoli  
Idaho Baked Potato Bar to include:  
Sour Cream, Wisconsin Creamery Butter  
Bacon Bits, Grated Cheddar Cheese and Chopped Chives

### **Choose One**

New York Strip Steak au jus or BBQ Baby Back Ribs

### **Choose One**

Grilled BBQ Chicken or Country Baked Chicken  
Texas Toast  
Watermelon  
Strawberry Shortcake topped with Whipped Cream  
Fresh Brewed Coffee  
**\$43.95 Per Person**

### **Fiesta Italiana Buffet**

Chef's Selection of Seasons Freshest Antipasto  
Mesclun Greens with Hearts of Palm, Fennel and Mediterranean Olives tossed with Balsamic Vinaigrette  
Salad of Fresh Fruit with Julienne of Mint

### **Choose Two**

Tuscan White Bean Salad with Feta and Fresh Oregano  
Fresh Green Bean Salad finished with Roasted Red Peppers  
Insalata Caprese or Tortellini Salad  
Orange and Onion Salad

### **Choose One**

Vesuvio Potatoes or Grilled Polenta  
Pasta Du Jour with Extra Virgin Olive Oil, Garlic and Shaved Parmegiano  
Roma Tomato Sauce finished with Fresh Basil  
Grilled Tuscan-style Vegetables  
Chicken Vesuvio or Chicken Parmesan

### **Choose One**

Authentic Greco Italian Rope Sausage with a Hint of Fennel  
Grilled Portobello Mushrooms  
Scallop and Shrimp Kebobs "Portofino Style"  
Fresh Baked Italian Breads to include Foccacia and Breadsticks  
Vessel of Extra Virgin Olive Oil  
Garlic Garbanzo Dip

Greco Tiramisu  
Fresh Brewed Coffee  
**\$37.95 Per Person**

## Dinner Buffets

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### **The Stone Manor** (Minimum of 25 people)

Belgium Endive and Mixed Greens Salad  
Topped w/Bleu Cheese and  
A Light Walnut Vinaigrette

**Choose Four**  
International Cheese Board  
Seasonal Fresh Fruit Display  
Carrot, Mint and Golden Raisin Salad  
Sliced Vine-ripened Tomato Salad  
Marinated Green Bean and  
Portobello Mushroom Salad  
Grilled Leaks with Tio Pepe Sherry  
Rice Pilaf with Herbes De Provence,  
Toasted Almonds and Dried Pears

**Choose One**  
Grilled Campbell Island Salmon served with  
Fennel and Artichoke Hearts  
Grilled Gulf Shrimp Marinated in  
Alsacen Wine and Tarragon

\*\*\*\*\*

Chef Carved Mustard and Pepper Rubbed  
Roasted Beef Tenderloin  
With Sauce Bordelaise  
Creamed Horseradish  
European Bread Display with Butter  
Pecan Pie  
Eli's Cheesecakes with Fruit Toppings  
Fresh Fruit Drizzled with White  
and Dark Chocolate  
Fresh Brewed Coffee  
**\$54.95 Per Person**

***Can't choose? We will gladly  
Custom Write a menu  
for you.***

### **An American In Paris** (Minimum of 25 people)

Gourmet French Cheeses and  
Assorted Crackers  
Display Seasonal Fresh Fruits garnished  
With Fresh Berries

**Choose Three**  
Salad Nicoise (Baby Field Greens, Tuna,  
Tomato, Cucumber, Potato and Hardboiled  
Eggs with A light Vinaigrette)  
Peeled Hard Boiled Eggs and Stem-on  
Radishes With Kosher Sea Salt Crystals  
Baby Bib Lettuce, Parisian Vinaigrette  
Garnished with Fresh Chopped Chives  
Poached Local Beets and Belgium  
Endive Salad  
Vine ripened Tomatoes with  
Chopped Fresh Parsley

**Choose One**  
Turned New Potatoes with Fresh Parsley  
Potato Gratin

**Choose One**  
Atlantic Salmon Jardenierre  
Coq au Vin  
(Breast of Chicken Simmered in Aubergne  
Wine Sauce and Mushroom and  
Chopped Shallots)  
Pan seared Sea Scallops with Tomato Coulee  
Leg of Lamb braised in its own juices  
With Spring Vegetables

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Poached Baby Carrots and String Beans  
Ratatouille  
Chef Carved Mustard and Pepper Rubbed  
Roasted Beef Tenderloin  
With Sauce Bordelaise  
Creamed Horseradish  
Baguettes and Croissants  
Fresh Fruit Tarts  
French Pastries  
Fresh Brewed Coffee  
**\$54.95 Per Person**

## Dining Al Fresco

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*Minimum of 25 guests for all Dining Al Fresco Menus*

### **The Farmer's Market**

#### **Station One**

Selection of Wisconsin Cheeses and Assorted Crackers  
Seasons Fresh Vegetable Crudit  served with Homemade Dips  
Farm Fresh Fruit Display with Seasonal Berries and Fresh Mint  
Deviled Eggs

#### **Station Two**

Pasta Salad Primavera with Grilled Marinated Vegetables  
Sliced Vine-Ripened Tomatoes, Bermuda Onions with Honey Vinaigrette  
Chicken Brochettes with Kikkoman Teriyaki Marinade  
Leahy's Mini Bratwurst Poached in Beer and Onions  
Bavarian-style Sauerkraut  
Petite Pan Rolls and Fresh Creamery Butter  
Whole Grain Mustard

**\$23.95 Per Person**

### **Tour Du Lac**

#### **Station One**

Selection of Wisconsin Cheeses and Assorted Crackers  
Saut ed Eggplant Medallions topped with Marinara Sauce and Fresh Mozzarella  
Farm Fresh Fruit Display with Seasonal Berries and Fresh Mint  
Spanikopita – Layers of Baby Spinach with Dill and Onion in Flaky Puff Pastry Dough

#### **Station Two**

Pasta Station with Vegetarian Marinara and Fresh Grated Parmesan Cheese  
Grilled Tuscan Vegetables  
Atlantic Seafood Cakes with Remoulade Sauce

#### **Station Three**

Chef-Carved Roasted Honey Glazed Ham  
Selection of Mustards  
Chef-Carved Roast Tom Turkey  
Homemade Citrus Cranberry Sauce  
Silver Dollar Rolls and Creamery Butter

**\$32.95 Per Person**

### **The Country Club**

#### **Station One**

A Selection of Fine International Cheeses and Gourmet Crackers  
Grilled Vegetables with Hummus, Fresh Mint and Flatbreads  
Farm Fresh Fruit Display with Seasonal Berries and Fresh Mint  
Petite Shrimp with Dill Cream on Cucumber Slice

#### **Station Two**

Asparagus and Ham in Phyllo Cups  
Layers of vine-ripened Tomatoes with Fresh Mozzarella with a Basil Vinaigrette  
Mini Maryland-style Crab cakes with Cajun Remoulade Sauce  
Chicken Satay with Peanut Dipping Sauce and Fresh Cilantro

#### **Station Three**

Chef-Carved Mustard and Pepper Rubbed Angus Beef Tenderloin with Sauce Bordelaise  
Creamed Horseradish Sauce  
Petite Pan Rolls and Creamery Butter

**\$39.95 Per Person**

## Wedding And Special Occasion Cakes

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An Experienced Pastry Chef will create a special occasion cake to meet your special requests. Provide us with a drawing or photograph to guide the Chef in creating your perfect cake.

### ***Choose Cake Flavor***

Yellow Soufflé   Chocolate Soufflé   Banana   Marble   Carrot   White  
Red Velvet

### ***Choose Filling Flavor***

Butter Cream   Banana   Custard   Lemon  
Strawberry   Raspberry   Chocolate   Cherry

### ***Choose Icing Flavor***

Butter Cream   French Cream   Cream Cheese

**\$4.50 Per Person**

***We will gladly cut a cake that you supply, for a cutting fee of \$100***

### ***Gourmet Coffee Station***

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Freshly Ground 100% Arabica Blend Coffees  
Shaved White Chocolate and Dark Swiss Chocolate  
Fresh Whipped Cream  
Wisconsin Dairy Cream  
A Variety of Sweeteners to include:  
Crystal Sugar Cubes  
Pure Cane Amber Sugar in the Raw  
Assorted Coffee Syrups  
A variety of Assorted Homemade Cookies

**\$6.95 Per Person**

### ***Our Baker's Delight***

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Season's Freshest Sliced Fruit Display  
Strawberries dipped in White and Dark Chocolate  
Pear Clafouti  
Carrot Cake with Cream Cheese Frosting  
Mini-Cheesecakes topped with assorted Fresh Fruit Toppings  
Homemade Chocolate Brownies  
Fresh Fruit Display and Seasonal Berries drizzled with White & Dark Chocolate  
Chocolate Confusion Cake  
Meyer's Lemon Cake garnished with Lemon Zest  
Mascarpone Tarts topped with Fresh Berries  
Grilled Local Peaches topped with Fresh Mint  
Greco Tiramisu  
Apple or Cherry Strudel  
Apple Cobbler \* Seasonal Fresh Berry Trifle  
Chocolate Éclairs  
Cream Puffs \* Greco Cannoli  
Strawberry Shortcake \* Planters Rum Cake  
Assortment of Fresh Baked Cookies  
Assortment of Gourmet Chocolate Mousse topped with Pirouette Cookie  
**Four Selections - \$7.99 Per Person**  
**Five Selections - \$8.99 Per Person**  
**Six Selections - \$9.99 Per Person**

***Ask about our "New" Gelato Bar, Ben and Jerry's Bar  
or Flaming Dessert Stations***

## **Notes of Importance**

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- *To reserve your date, a 15% non-refundable, nontransferable, deposit is required.*
- *Final payment, final guest count, and all details are confirmed four weeks prior to event*
- *A complimentary quote will be prepared for you after a consultation.*
- *Pricing includes table linens and napkins, china, silverware, glassware and service needs. Our service personnel will set-up, clean up and break-down the event as well as provide exceptional service throughout the event*
- *Our staff will set-up, move and/or take down your rented tables and chairs for a fee of \$150. This includes the moving from ceremony to reception.*
- *We will be happy to assist you with minimal decorating for no additional charge. For more extensive, detailed decorating, a fee will be determined by need.*
- *A Delivery Charge for Drop-off Service is \$50 per occurrence.*
- *Most menus are designed for groups of 25 or more. A small group charge of \$50 is assessed to all groups of less than 25.*
- *Note that some menus are limited to a minimum number of guests.*
- *Leftover Food Policy: It is the policy of the Wisconsin Department of Health that any food from a Banquet is not taken by guests.*
- *We will cut and serve a Special Occasion Cake that you provide, for a \$100 fee. Plates, flatware, and napkins are provided.*
- *A Fee of \$100 is charged when a Chef/Carver is needed for a Carving Station.*
- *Wisconsin Sales Tax of 5.5% and Service Charge of 20% will be added to your final invoice.*
- *A 2.5% processing fee will be applied for all credit card payments.*

*If you have any questions or comments we would love to hear from you.*

***Thank you for your interest in Bella Vista Suites***

## Check List For Event Planning

Every successful event begins with complete, thorough and timely event planning and follow-through.

This Check List will guide you to plan your event and will provide us with the information we need to ensure your special event is a success.

### General Information

Date of Event \_\_\_\_\_

Day of Event \_\_\_\_\_

Place of Event \_\_\_\_\_

Where will food service occur? \_\_\_\_\_

Your name \_\_\_\_\_

Bride's Name \_\_\_\_\_

Groom's Name \_\_\_\_\_

Name of other(s) involved in your planning \_\_\_\_\_

Mailing Address \_\_\_\_\_

Work Phone \_\_\_\_\_

Home Phone \_\_\_\_\_

Fax \_\_\_\_\_

Cell Phone \_\_\_\_\_

E-Mail \_\_\_\_\_

Estimated Guest Count \_\_\_\_\_

Estimated Number of Children under 10 \_\_\_\_\_

Will The Event occur indoors or outdoors? \_\_\_\_\_

Place of Ceremony \_\_\_\_\_

### Times

Guests Arrive \_\_\_\_\_

Ceremony \_\_\_\_\_

Bar Opening \_\_\_\_\_

Appetizers Served/Passed \_\_\_\_\_

Main Meal Service Begins \_\_\_\_\_

DJ/Band ends at \_\_\_\_\_

Event ends \_\_\_\_\_

### Bar Service

Do you require Bar Service? \_\_\_\_\_

Number of Bartenders Needed \_\_\_\_\_

Hours of Bar \_\_\_\_\_

### **PERMIT NEEDED FOR OUTDOOR EVENT AT BELLA VISTA SUITES**

Please discuss getting a permit with General Manager of Bella Vista.

### Other Services Required

- |  |  |
|--|--|
| <input type="checkbox"/> Rental of tables and/or chairs        | <input type="checkbox"/> Other Rental                        |
| <input type="checkbox"/> Rental of Grill                       | <input type="checkbox"/> Purchase Cake                       |
| <input type="checkbox"/> Cake-Cutting                          | <input type="checkbox"/> Wine Toast                          |
| <input type="checkbox"/> Champagne Toast                       | <input type="checkbox"/> Rental of Wine or champagne Glasses |
| <input type="checkbox"/> Set-up/Breakdown of Tables and Chairs |  |
| <input type="checkbox"/> Remove or rearrange tables/chairs     |  |

### Room or Event Set-Up

Head Table: Where will it be \_\_\_\_\_

How many people at head table \_\_\_\_\_

- |   |   |
|---|---|
| <input type="checkbox"/> Reserved Seating | <input type="checkbox"/> Assigned Seating |
| <input type="checkbox"/> Cake Table       | <input type="checkbox"/> Gift Table       |
| <input type="checkbox"/> Place Card Table | <input type="checkbox"/> Appetizer Tables |
| <input type="checkbox"/> Dessert Table    | <input type="checkbox"/> Coffee Station   |

Color choice of linen napkins:

- ☐ White    ☐ Red

Special Needs/Instructions \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

### Time-Line

- ☐ A Non-refundable down payment reserves date
- ☐ Add'l. payments welcome anytime

#### Four Weeks Prior To Event

- ☐ Copy of all rental agreements

- ☐ Copy of Venue Contract

#### Two Weeks Prior To Event

- ☐ Final Event Meeting

- ☐ Final Payment Due

- ☐ Final guest count Due

- ☐ Final details confirmed

#### One or Two Days Prior To Event

- ☐ Deliver (labeled) specialty items to us

**Whether you are planning a meeting or planning  
A special event at Bella Vista Suites,**

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We pride ourselves on having a friendly and professional staff that will attend to every detail.

It will be our pleasure to make your meeting or your event a success.

To speak to a sales representative please call:

**Bella Vista Suites  
800-773-5119 or 262-248-2100  
Website: [bellavistasuites.com](http://bellavistasuites.com)**

*Revised 2012*