

Wedding Guide



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Make Memories

Last a Lifetime...

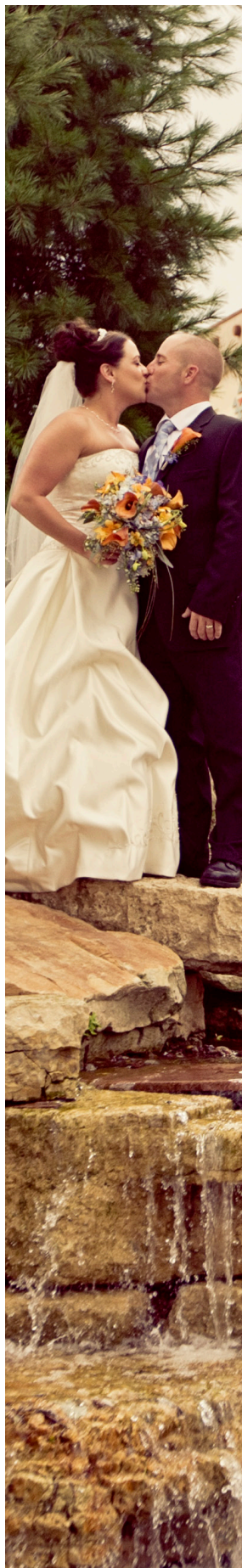
Chula Vista Resort

Our world class resort is located on the Upper Dells of the Wisconsin River. We have stunning views and beautiful settings for Rehearsal Dinners, Outdoor Ceremonies, and Indoor and Outdoor Receptions, all of which can be tailored to host the extraordinary wedding event of your dreams.

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Chula Vista Resort Menu Guidelines



Chula Vista Resort is honored to offer the following options which were created by our culinary staff of professionals. If you have any special requests, we would be happy to work with you.

Menu Preparation

To ensure that every detail is handled in a professional manner, the hotel requires your menu selections to be finalized 30 days prior to your event. You will receive a confirmation of your order on which you can make your final arrangements. Return the confirmation to us with your confirming signature. The hotel will make every effort to accommodate special dietary preferences. Remaining food may not be taken from the premises.

Beverage Services

Complete beverage services are available at the hotel. Under Wisconsin State Law, the hotel is the only authorized licensee able to sell and dispense liquor, beer and wine on the premises.

Guarantees

In order for your event to be a success, the final guarantee, or exact number of people expected will need to be given to the Catering Manager by 11:00 a.m, five (5) business days prior to your function. If less than the guaranteed number of guests attend the function, the final guaranteed number is still charged. For every function, Chula Vista will set and prepare food 3% above your guaranteed number for functions of 200 or less and 2% over all guarantees of 201 or more. If no guarantees are given, the number on the contract will be used as the guarantee. Final pricing on menu items will be guaranteed 30 days prior to the event.

Service Charge and Sales Tax

The hotel will add the customary 19% taxable service charge and 6.5% state and local taxes on all hotel services, food and beverages. Please refer to the Catering Policies and Procedures included with your contract for a complete listing of current policies.

Choose a Variety of Concepts

For your Ceremony and Reception

Kaminski Bros. Chop House

Is the ultimate in Quality and Quantity. Corn-Fed Dry Aged Certified Angus Steak, the freshest of ingredients and the highest level of service. We would like to thank Manny's Steak House of Minneapolis for bringing this great concept to Wisconsin Dells.

The Club House at Coldwater Canyon & Outdoor Wedding Facilities

The Club House dining room seats up to 80 persons with full bar service available. "Top of the Green" Reception Area is our new outdoor covered reception facility for seating up to 350 people.

Cold Water Canyon Wedding Pavillion

Set amidst a tributary glen on the banks of the Wisconsin Dells River. This destination wedding location is private and can be accessed with boats from the scenic Wisconsin River. This unique river location can be used for ceremonies or full reception event up to 150 people. Transportation from Chula Vista is available by shuttle or river access.

Chula Cruise Lines

The party size does not matter at Chula Cruise Line. Take your crew to breathtaking views and great culinary treats on one of our 6 ships. Parties from 6 to 300, Welcome Aboard. No catering limitations.

Steamboats on the River

Located just off the Riverwalk, Steamboats is a lively restaurant and bar overlooking the cliffs on the Wisconsin River. Great seafood, char-grilled and entrees of perfection compliment the serene natural views.

Ballroom Banquet

Choose from one of our 3 beautiful Ballroom reception areas for your grand event. Seating capacities up to 800 attendees.

Chula Vista Wedding Packages

Choose a package or have your Chula Vista Catering Representative help build one of your own.

King & Queen Wedding Package \$ 75 per person

One hour hosted Bar with Call Brands
Domestic cheese, sausage & fresh fruit display
Butler passed hors d'oeuvres
A Champagne Toast to start your event
4 course dinner including duo entrée, salad, sorbet and soup, with freshly baked artisan rolls and butter roses
Wine Service with dinner
Additional 1 1/2 hours of host bar with Call & Premium Brands after dinner has concluded.
Beautiful Ice Carving
Chula vista cake cutting service
Chair Covers with ties and lined tables
Complimentary suite for the bride and groom the night of the wedding ceremony

Emporer & Emporess Wedding Package \$ 55 per person

One hour hosted bar with Call Brands
Domestic cheese, sausage & fresh fruit display
Butler passed hors d'oeuvres
A wine Toast to start your event
3 course dinner including entrée, salad, and freshly baked artisan rolls and butter roses
Wine Service with dinner
Beautiful Ice Carving
Chula vista cake cutting service
Chair Covers with ties and lined tables
Complimentary suite for the bride and groom the night of the wedding ceremony

Elegant Wedding Package \$ 45 per person

One hour hosted bar with House Brands
Domestic cheese, sausage & fresh fruit display
A Champagne Toast to start your event
3 course dinner including entrée, soup, salad, and freshly baked artisan rolls and butter roses
Chula vista cake cutting service
Chair Covers with ties and lined tables
Complimentary suite for the bride and groom the night of the wedding ceremony

All rates plus taxable service charge and applicable sales tax.



Chula Vista Wedding Package Menu

Hors d'oeuvres

Please select 4 choices. These hors d'oeuvres are for the butler passed options.

Hot Hors d'oeuvres

Crab Cakes with Lemon Dijon
Spring rolls with sweet sour
Pork Pot Stickers with Teriyaki
Sante Fe wrapped Quesadilla
Puff Pastry stuffed with cocktail franks

Cold Hors d'oeuvres

Wrapped asparagus with Prosciutto
Seared Ahi
Deviled Eggs
Monte Cristo ham bottoms
Smoked Salmon stuffed w something

Salads

Fresh Garden salad with a mix of iceberg, romaine & green leaf lettuces, and choice of homemade dressings.
Kaminski Wedge Salad with bleu cheese, red french & fresh vegetable garni. Add \$1.99
Caesar Salad, or Wilted Spinach Salad with hot vinaigrette. Add \$2.99
Mixes of Spring Greens, dried cranberries, roasted nuts, and bruleed blue cheese with a spiced vinaigrette and seasonal berries. Add \$3.99

Soups

Cream of Wild Mushroom
Wisconsin Beer Cheese
Tomato Bisque
Beef & Vegetable Barley
Cheesy Broccoli

(please see you catering representative for the chefs soup selection for the day)

Single Plated Entrees

Chicken Chardonnay

Tender chicken breast sauteed with wild mushrooms and onions topped with a Chardonnay wine sauce.

Chicken Florentine

Chicken breast stuffed with spinach, sun-dried tomatoes, boursin cheese with a white wine veloute.

Chicken Cordon Bleu

Chicken breast stuffed with Canadian bacon & swiss cheese and mornay sauce.

Oven Roasted London Broil

Slow roasted New York Strip and sliced for tenderness with a rich Merlot mushroom sauce.

Roast Pork Loin

Roasted with rock salt and olive oil, sliced atop a bed of artisan stuffing with shitake mushroom and leek cream sauce.

Squash & Pepper Tortellini El Pesto

Fresh peppers, mushrooms, onions, squashes, zucchini and cheese tortellini sauteed in a garlic butter sauce.

Duo Plated Entrees

Filet Mignon and Chicken Chardonnay

The Rolls Royce of tenderloin filet and a grilled chicken breast with chardonnay cream sauce.

Poulet Champagninon and London Broil Combination

Honey glazed chicken breast with thinly sliced medallions of flank steak with sherry bordelaise.

Roast Pork Loin & Wild Salmon Combination

Roasted pork loin with rock salt and olive oil paired with Fresh Wild Salmon served with a bing cherry and merlot marmalade, served over a bread dumpling and vegetable garni.

All rates plus taxable service charge and applicable sales tax.

Wedding Amenities

Ballroom setup charge of \$950 or tent setup charge of \$1,750 will be applied to all receptions and includes the following amenities:

- ❖ Skirted Head Table Area (up to 14 people) with back drop
- ❖ 21' X 21' Parquet Dance Floor (special arrangements for tent weddings)
- ❖ Reception Area Set-up and Cleanup
- ❖ Dining Tables, White Linens and Napkins
- ❖ Suite for Bride and Groom
- ❖ Cake Cutting and Service
- ❖ Microphone and PA System
- ❖ Lighted Podium Stand for your guest book
- ❖ All tables required for gifts, cake, place cards and DJ Service
- ❖ 4 - 6 ficus trees
- ❖ Free Parking
- ❖ Glass barware
- ❖ Bar Setup and Bartender
- ❖ Piped-in Dinner Music if requested
- ❖ Gift Opening Room For the Following Day (*based on availability*)

Ask Your Group Sales Representative About Optional Amenities:

- ❖ Colored Linens
- ❖ Chair Covers
- ❖ Wine Fountain
- ❖ Chocolate Fountain
- ❖ Valet Parking
- ❖ White Cloth Tent Liner



Cocktail Reception

Option #1 Host Bar Per Person

1st Hour	Each Additional Hour
\$13.99	\$6.99 Level A House Brands
\$14.99	\$7.99 Level B Call Brands
\$15.99	\$8.99 Level C Premium Brands

Host Bar per person hourly plan includes unlimited consumption of cocktails, bottled beer, wine and soda. Additional hours are available in half hour increments.

Option #2 Host Bar by the Drink or Drink Tickets

\$5.00 per ticket - Level A House Brands
\$6.00 per ticket - Level B Call Brands
\$7.00 per ticket - Level C Premium Brands

Option #3 Cash Bar - *prices are ranges only and are subject to change*

\$4.00 - \$5.50 Range Level A House Brands
\$4.50 - \$6.75 Range Level B Call Brands
\$5.25 - \$8.50 Range Level C Premium Brands
\$4.00 - \$5.50 Range Bottled Beer
\$5.00 - \$9.00 Range Glass of House Wine

4 Hour Hosted Bar Packages

- Hosted Bar - \$14.99 per person. *Includes domestic & imported beers, house wines and soda.*
- Rail Brand Bar - \$24.99 per person. *Includes rail brand liquors, domestic & imported beer and soda.*
- Call Brand Bar - \$27.99 per person. *Includes call brand liquors, domestic & imported beer and soda.*
- Premium Brand Bar - \$33.99 per person. *Includes all premium and call brand liquors, domestic & imported beer, house wine and soda.*

Level A House Brands

Includes full liquor rail of house brands, soda, bottled beer, tap beer and house wines included.

Level B Call Brands

Includes full liquor rail of house brands and Korbel, Amaretto, Malibu, Capt. Morgan, Bacardi, Tanageray, Southern Comfort, Kesslers, Smirnoff and Windsor. Soda, premium bottled beer, tap beer and premium wines included.

Level C Premium Brands

Includes full liquor rail of house brands, call brands and Absolut, Chivas Regal, Kaluha, Dewars, B & B, Drambuie, Jose Cuervo, Beefeater, Stoli and Jack Daniels. Soda, premium bottled beer, tap beer and premium wines included.

Half Barrels

\$275.00 Domestic - \$350.00 Premium (Ex: Michelob Ultra, Leinekugel's, Heineken)
Special Microbrews available - call for pricing.

*A minimum of \$350.00 in sales is required to set up a private bar.
Combinations of *partially sponsored host bars & cash bars available.*
All rates plus taxable service charge and applicable sales tax.*

Toasting the Occasion

Ask to see our amazing wine list with over 100 bottles to choose from. Here are some of our most popular and favorite wines.

Blush Wine

Salmon Creek White Zinfandel	\$18.99
Wollersheim, Blushing Rose	\$21.99
Robert Mondavi Woodbridge White Zinfandel	\$19.99

White Wine

Salmon Creek, Chardonnay	\$18.99
Wollersheim, Prairie Fume	\$24.99
Wollersheim, White Reisling	\$24.99
Beaulieu Vineyards Chardonnay	\$34.99
Kendall Jackson Chardonnay	\$34.99

Red Wine

Salmon Creek, Merlot	\$18.99
Salmon, Cabernet Sauvignon	\$18.99
Wollersheim, Domaine du Sac	\$27.99
Kendall Jackson Merlot	\$40.99
Kendall Jackson Cabernet Sauvignon	\$40.99
Kendall Jackson Pinot Noir	\$40.99
Geyser Peak Cabernet Sauvignon (Sonoma)	\$40.99
Louis Martini Cabernet Sauvignon (Napa)	\$21.99
Sterling Cabernet Sauvignon (Napa)	\$36.99
Beringer Cabernet Sauvignon (Napa)	\$55.99
Duckhorn Merlot	\$89.99
Pine Ridge "Crimson Creek" Merlot	\$49.99

Sparkling

Henry Marchant - Brut	\$18.99
Henry Marchant - Asti	\$18.99
Brut, Korbel	\$24.99
Schramsberg Brut Rose	\$59.99
Dom Perignon	\$195.99

All rates plus taxable service charge and applicable sales tax.



Hot Hors d'oeuvres

Smoked Chicken Quesadillas (50pc.)	\$95.99
Meatballs (50pc.) (BBQ or Swedish)	\$60.99
Vegetable Egg Roll (50pc.)	\$75.99
Bacon-Wrapped Water Chestnuts (50pc.)	\$95.99
Cocktail Franks in Puffed Pastry (50pc.)	\$95.99
Hibachi Beef or Chicken Skewers (50pc.)	\$125.99
Mesquite Chicken Rolls (50pc.)	\$75.99
Breaded Chicken Wings (50pc.)	\$95.99
Buffalo Wings w/Bleu Cheese (50pc.)	\$95.99
Crab Stuffed Mushroom Caps (50pc.)	\$95.99
Handtossed Pizza (2 toppings and party cut)	\$16.99
Hot Spinach Dip (50pc.)	\$85.99
Toasted artisan breads with creamy hot spinach dip.	
Brie & Raspberry in Phyllo (50pc.)	\$85.99
Buttery-soft brie cheese with a sweet raspberry sauce & chopped almonds.	
Spanakopita (50pc.)	\$115.99
Delicate, phyllo triangles filled with cream cheese, spinach, feta cheese and a touch of garlic.	
Crispy Asparagus (50pc.)	\$115.99
Combined with seasoned blend of sharp asiago cheese and a hint of creamy fontina cheese and wrapped in a flaky phyllo dough wrapper.	
Sante Fe Quesadilla (50pc.)	\$115.99
A delicious combination of beef, corn, chopped green olives and jalapeno peppers diced with onion. Seasoned with a touch of chili powder all rolled in a flour tortilla.	

All rates plus taxable service charge and applicable sales tax.



Chilled Hors d'oeuvres

Homemade Kettle Chips & Onion Dip (24 inch large round bowl)	\$50.99
Tri-colored Tortilla Chips & Salsa (24 inch large round bowl)	\$59.99
Pretzel Rods & Cheese Spread (50-60 count)	\$59.99
Nuts & Bolts Party Mix / Popcorn / Salted Peanuts	\$10.99/lb
Assorted Mixed Nuts	\$20.99/lb
Cheese Spread and Cracker Tray (2 lbs.)	\$25.99
Mini Fruit Kabobs (30pc.)	\$95.99
Fresh Fruit Tray with Fruit & Yogurt Dip (24 inch round tray)	\$85.99
Vegetable Tray with Buttermilk Ranch Dip (24 inch round tray)	\$45.99
Deviled Eggs (50pc.)	\$75.99
Cubed Cheeses, Salami and Ham (24 inch round tray)	\$100.99
18 inch Party Sub (serves 12 people)	\$39.99
Peel & Eat Shrimp (100pc.)	\$100.99
Shrimp Bowl (medium size 50pc.)	\$150.99
Shrimp Bowl (large size 50pc.)	\$309.99
Mini Silver Dollar Sandwiches (50pc.)	\$125.99
Southwestern Pinwheels (50pc.)	\$85.99
Layers of Southwestern seasoned sour cream with black olives, diced peppers rolled into a fresh tomato tortilla and sliced into a colorful display.	

Hors d'oeuvres Reception

Minimum of 25 guests. Hors d'oeuvres served for 1.5 hrs.

\$13.99 per person - Choose 4 \$15.99 per person - Choose 5
 \$17.99 per person - Choose 6 from the list below

Hot Selections

Meatballs (BBQ or Swedish)
 Cocktail Franks in Puffed Pastry
 Mesquite Chicken Rolls
 Hot Spinach Dip
 Crab Stuffed Mushroom Caps
 Hand-Tossed Pizza
 Bruschetta Platter
 Pot Stickers
 Pulled Pork Sliders
 Chicken Quesadillas
 Assorted Wisconsin Hot Cheese Shots

Cold Selections

Homemade Kettle Chips & Onion Dip
 Tri-colored Tortilla Chips & Salsa
 Pretzel Rods & Cheese Spread
 Nuts & Bolts Party Mix
 Assorted Mixed Nuts
 Cheese Spread & Cracker Tray
 Fresh Fruit Tray with Fruit Dip
 Vegetable Tray with Dip
 Deviled Eggs
 Cubed Cheeses, Salami and Ham
 18 inch Party Sub

All rates plus taxable service charge and applicable sales tax.

Action Stations

Culinary Action Stations to Enhance your Reception & Hors d'oeuvre Parties

Roast Steamship Round of Beef (*Serves 80-100 people*) \$399.99
Slow roasted to medium rare and carved from the bone.

Roast Inside Round of Beef (*Serves 20-25 people*) \$129.99
Juicy, tender and thinly sliced.

Roasted Beef Tenderloin (*Serves 20-25 people*) \$299.99
Served medium-rare with bernaise, sauteed mushrooms and sliced bruschetta

Roasted Whole Fresh Tom Turkey (*Serves 20-25 people*) \$99.99
Golden roasted and carved to order with cranberries, stuffing and garlic aioli.

(Above items served with Freshly baked artisan rolls and breads.)

Stir-Fry Over the Top Saute Station (*per person*) \$9.99
Choose from fresh pineapple, bell peppers, mushrooms, onions, water chestnuts, mandarin oranges, fresh vegetables, tomato, egg and chicken. Signature sauces include: garlic, teriyaki, ginger, orange, sweet & sour and sweet chili.
Add Shrimp - \$4.99 Add Sirlion - \$4.99

Mashed Potato Martini Bar (*per person*) \$6.99
Mashed Potatoes Served in Martini Glasses, Sweet Creamy Butter, Chives, Bacon Bits, Sour Cream & Cheddar Cheese.

Milk Chocolate Fountain (*Serves 75 people*) \$395.99
Towering fountain of dripping chocolate, seasonal fruit, rice krispie bars, gaufrettes, marshmallows, pretzels, graham crackers and Oreo's.

Ice Carvings

Beautifully hand-crafted ice sculptures for an elegant display. Minimum of 2 weeks lead time required.

Swan	\$375.00
Basket	\$375.00
Wedding Bells	\$375.00

Ask your catering specialist for other ice carving options.

All rates plus taxable service charge and applicable sales tax.



Plated Reception Dinners

This Evenings Dinner Includes...

- Freshly baked seasonal breads and rolls
- Entrée of your choice (please choose one)
- Beverages of coffee, tea or milk

Choice of Potato: *(please choose one)*

- Baked potato, herb-buttered red potatoes, garlic mashed potatoes, Yukon mashed potatoes, fettuccine, rice pilaf. Double-stuffed potato - *Add \$2.99*
- *Entrees already includes choice of potato.*

Choice of Vegetable: *(please choose one)*

- Glazed carrots, green bean almondine, steamed green beans & carrots, sauteed squashes and mushrooms in onions & garlic, steamed broccoli and califlower.

Choice of Salad:

- Fresh Garden salad with a mix of iceberg, romaine & green leaf lettuces, and choice of homemade dressings.
- Kaminski Wedge Salad with bleu cheese, red french & fresh vegetable garni
Add \$1.99
- Caesar Salad, or Wilted Spinach Salad with hot vinaigrette.
Add \$2.99
- Mixes of Spring Greens, dried cranberries, roasted nuts, and bruleed blue cheese with a spiced vinaigrette and seasonal berries.
Add \$3.99

Entree of your Choice

Dual Entrees

Sugar Cured Baked Country Ham and Chicken Combination \$24.99

A hearty cut sugar cured ham served with horseradish sauce and a grilled chicken breast with chardonnay cream sauce.

Beef & Chicken Combination \$26.99

Honey glazed chicken breast with thinly sliced medallions of flank steak with sherry bordelaise.

Roast Pork Loin & Duck Breast Combination \$29.99

Roasted pork loin with rock salt and olive oil paired with sliced breast of roasted duckling in an orange marmalade sauce.

Filet Mignon Combination

Only the Rolls Royce of Steak-Center Cut & grilled to perfection.

Filet Mignon with Chicken Breast \$42.99

Filet Mignon with Duck Breast \$45.99

Filet Mignon with Shrimp \$48.99

Filet Mignon with Lobster *Market Price*

All rates plus taxable service charge and applicable sales tax.

Plated Reception Dinners, Continued

(Additional \$2.00 per person when choosing multiple entrees.)

Poultry Entrees

Roasted Breast of Chicken Viennese* \$20.99

Chicken breast over-stuffed with apple, onions and seasoned bread crumbs, layered with a smooth chicken and mushroom sauce.

Chicken Marsala \$20.99

Grilled breast of chicken with mushrooms, scallion and marsala wine sauce.

Chicken Chardonnay \$20.99

Tender chicken breast sauteed with wild mushrooms and onions topped with a Chardonnay wine sauce.

Chicken Florentine \$23.99

Chicken breast stuffed with spinach, sun-dried tomatoes, boursin cheese with a white wine veloute.

Chicken Cordon Bleu \$23.99

Chicken breast stuffed with Canadian bacon & swiss cheese and mornay sauce.

Beef Entrees

Oven Roasted London Broil \$24.99

Slow roasted New York Strip and sliced for tenderness with a rich Merlot mushroom sauce.

Roasted Prime Rib Au Jus \$32.99

Slowly oven-roasted, encrusted in rock salt.

Pork Entrees

Proscuitto-wrapped Pork Tenderloin \$29.99

Proscuitto-wrapped pork tenderloin with cherry demi-glace on a bed of caramelized balsamic onions.

Roast Pork Loin* \$22.99

Roasted with rock salt and olive oil, sliced atop a bed of artisan stuffing with shitake mushroom and leek cream sauce.

Vegetarian Entree

Squash & Pepper Tortellini El Pesto* \$18.99

Fresh peppers, mushrooms, onions, squashes, zucchini and cheese tortellini sauteed in a garlic butter sauce.

Child Entrees* (Ages 3-11)

(Choose One) **Chicken Strips - Personal Pan Pizza - Mini Corn Dogs** \$9.99

Served with fruit cup and choice of spaghetti's or homestyle macaroni & cheese.

All rates plus taxable service charge and applicable sales tax.

Buffet Reception Dinners

Hot Dinner Buffet

Includes Freshly Baked Rolls, Butter and Coffee, Tea or Milk

Choice of Three

Homemade Red Potato & Celery Salad
Homemade Cucumber Salad
Marinated Vegetable & Pasta Salad
Greek Mushrooms
Caesar Salad
Fresh Marinated Squash Salad
Tomato & Cucumber Salad
Marinated Fresh Vegetable Salad
Mixed Garden Greens with Choice of Dressings

Choice of Two or Three

Famous Honey Glazed Chicken
Glazed Chardonnay Chicken
Stuffed Chicken Florentine
B.B.Q. Ribs
Grilled Salmon
Breaded Shrimp *
Baked Virginia Ham
** Inside Round of Beef
** Prime Rib Au Jus*
** Roast New York Strip*

Choice of Two

Garlic Mashed Potatoes
Yukon Mashed Potatoes and Gravy
Parsley Steamed Redskins
Apple Bread Stuffing and Gravy
Rice Pilaf

Choice of Two

Green Bean Almondine
Green Beans and Baby Carrots
Sautéed Squashes in Onions and Garlic
Broccoli and Cauliflower Florets

\$23.99 for 2 meats

\$25.99 for 3 meats

* \$3.50 additional for shrimp

* \$5.00 additional for New York Strip

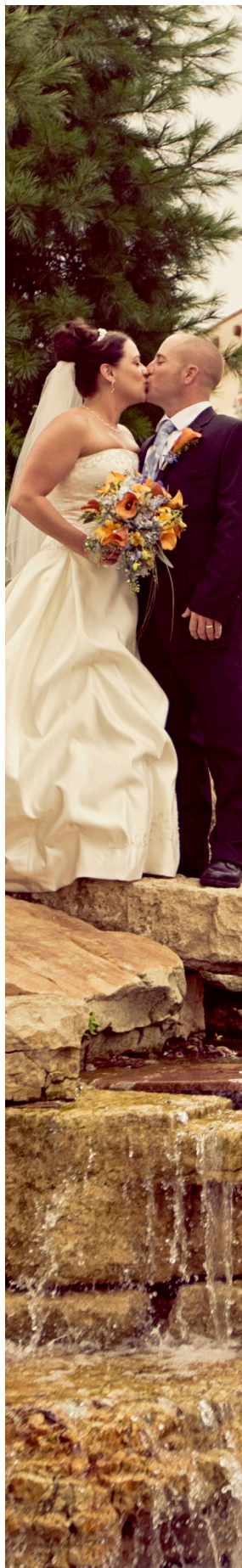
* \$7.00 additional for Prime Rib

** Chef Carved, add \$50 per item

Minimum 100 persons

Thursday, Friday and Sunday night events will receive a 10% discount.

All rates plus taxable service charge and applicable sales tax.



Late-Night Snacks

Late-Night Snacks

Hand-Tossed Pizza (2 toppings and party cut)	\$16.99
Silver Dollar Roll Sandwiches (Ham, Turkey or Roast Beef) - 50 sandwiches	\$125.99
Kettle Chips with Onion Dip (24 inch large round bowl)	\$50.99
Homemade Jumbo Cookies (bakers dozen)	\$20.99
Homemade Sugared Chocolate Brownies (bakers dozen)	\$20.99
Coffee - Regular, Decaf or Tea (1 1/2 gallon/24 cups)	\$34.99

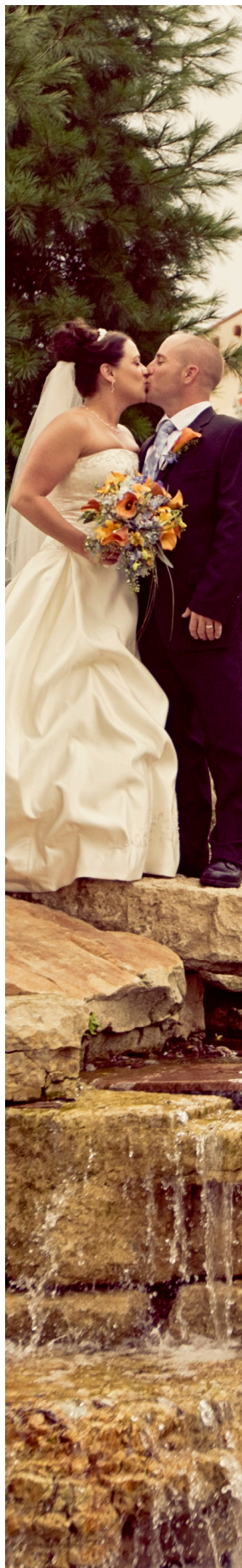
Gift Opening Refreshments

Bakers Sweet Baskets & Snacks

Muffins, Nut & Fruit Breads, Filled Pastries or Fresh Assorted Bagels 12-piece basket	\$24.99
Bakers Dozen Fresh Assorted Bagels (<i>includes jams and cream cheese</i>) 12-piece Coffee Cake Round (<i>blueberry, raisin or regular</i>)	\$20.99
Homemade Cake Donuts (<i>bakers dozen</i>)	\$20.99
Homemade Raised Sweet Rolls (<i>bakers dozen</i>)	\$22.99
Zesty Lemon Bars (<i>bakers dozen</i>)	\$20.99
Homemade Jumbo Cookies (<i>bakers dozen</i>)	\$20.99
Homemade Sugared Chocolate Brownies (<i>bakers dozen</i>)	\$20.99
Rice Krispie Bars	\$20.99
Whole Pieces of Fresh Fruit	\$20.99
Sliced Melons and Seasonal Fruits <i>(serves approx.-12 people)</i>	\$20.99
<i>(serves approx.-50 people)</i>	\$75.99
Kettle Chips with Onion Dip (<i>24 inch large round bowl</i>)	\$50.99
Tortilla Chips & Salsa (<i>24 inch large round bowl</i>)	\$50.99
Pretzels Bowl with onion dip (<i>24 inch large round bowl</i>)	\$40.99
Silver Dollar Roll Sandwiches (<i>Ham, Turkey or Roast Beef</i>) - 50 sandwiches	\$125.99
18 inch Party Sub (<i>Ham, Turkey or Roast Beef</i>) - <i>serves 6-8 people</i>	\$39.99
Soft Pretzels	\$3.99/ea
Granola Bars	\$16.99/dz
Danish	\$23.99/dz
Petite Croissants	\$21.99/dz
Nuts & Bolts Party Mix	\$10.99/lb

All rates plus taxable service charge and applicable sales tax.

Gift Opening Refreshments Continued



Beverages

Coffee - Regular, Decaf or Tea (1 1/2 gallon/24 cups)	\$34.99
Lemonade (1 gallon)	\$19.99
Fruit Juices - Orange, Tomato, Apple & Cranberry (8 oz. bottle)	\$ 3.50
Assorted Teas (1 gallon)	\$19.99
Fruit Punch (1 gallon)	\$19.99
Assorted Fruit Juices (1 gallon)	\$19.99
Assorted Sodas (12 oz. can)	\$ 2.00
Milk (1/2 pint)	\$ 2.00
Hot Chocolate	\$ 2.00
Bottled Water	\$ 2.50

Specialty Stations/Receptions

These exciting build-your-own cocktail stations can be added to your reception to give your guests a unique experience.

The Absolute Bloody Mary Station

\$165.00

Includes 1 bottle of Absolut vodka, Bloody Mary mix & all the condiments and garnishes of long spear pickles, queen stuffed olives, celery sticks, with Tabasco sauce. *(Serves approx. 20 people)*

Champagne Cocktail/Mimosa Station

\$125.00

Includes 3 bottles of Henry Marshant champagne, fresh orange juice, cranberry juice, fresh-cut fruit tray, rock candy swizzle sticks, served in a champagne flute. *(Serves approx. 20 people)*

All rates plus taxable service charge and applicable sales tax.

Time Line

Chula Vista would consider it a pleasure to host your wedding reception. We have the experience to plan that perfect celebration and welcome the opportunity to make your special day an event to remember.

Schedule

We are able to hold space for your Chula Vista Wedding in advance to your wedding date with a signed contract and deposit. amount of \$2,000, which will act as your commitment to Chula Vista and enable us in planning your event and reserving your accommodations. Deposits are required to confirm your room rates, event space and dates. Deposits are non-refundable.

- ❖ 1 month prior, Pre-Payment of 75% of the estimated total bill is due.
- ❖ 1 month prior, reconfirm any sleeping room arrangements.
- ❖ 3 weeks prior, Catering will contact you to go over final details.
- ❖ 5 days prior, by 11 a.m., guaranteed meal counts are due.
- ❖ Week of the wedding and final appointment; bring your guest book, place cards, cake knife, napkins, matches, etc.
- ❖ Week of the wedding, all final payments are due.
- ❖ Prior to the conclusion of your evening, gather all items you wish to keep and remove them from the reception facility.

All rates plus taxable service charge and applicable sales tax.



Bachelor & Bachelorette Parties

Bachelor Parties

No wedding would be complete with out the guys getting together and hitting the links.

Guys Day Out

\$99 per person

Enjoy a challenging 18-Hole round of golf at the renown Cold Water Canyon Golf Course, on property at Chula Vista. Your Chula Vista golf package includes: 18-Holes of golf, a golf gift, a 10% discount at the Pro Shop, bucket of range balls, 5 drink tickets per person and lunch on the golf course.

Morning Quickie

\$69 per person

Enjoy a 7:00 am tee time for a quick 9-Holes of golf before the ceremony begins. Your Chula Vista golf package includes: 9-Holes of golf, a golf gift, a 10% discount at the Pro Shop, bucket of six Domestic beers, luncheon sandwich on the cart. **Tee times must launch before 7:00am.*

Bachelorette Parties

Get the girls together and enjoy the night in comfort and good company.

Spa Party

\$129 per person

For the Bride and her Bridesmaids only. After Spa del Sol closes for the evening, the after party really begins! From 9pm-11pm the night before the wedding, enjoy all that Spa del Sol has to offer. Hand and foot massages, unlimited cocktails, pedicures, manicures and more. Better known as the "Party Zone", this is an unbelievable spa experience. (Not so traditional.)

Plus customary 19% taxable gratuity

Audio Visuals

Video

26" Video Monitor	\$50.99
VHS Player	\$30.99
Video Monitor Cart	\$30.99
VHS Camcorder	\$75.99
Camera Tripod	\$20.99
DVD Player	\$45.99
LCD Projector	\$200.99

Screens

5 ft x 5 ft Tripod	\$20.99
10 ft x 10 ft Floor	\$50.99

All rates plus taxable service charge and applicable sales tax.

Rehearsal Dinners

Stay on property and enjoy all Chula Vista has to offer. Rehearsal dinners come in a variety of packages at Chula Vista.

Kaminski Bros. Chop House

Only the highest quality, biggest steaks and freshest seafood's you can imagine. Over 100 California wines to choose from. Fresh seafood, Giant Shrimp, Alaskan King Crag Legs and Cold Water Lobster. It's where size truly matters.

This is an À la carte restaurant.

The Club House at Coldwater Canyon

Every Friday night, the Golf Course offers Wisconsin's most popular Fish Fry. Beer Battered Cod, Lemon Pepper Cod, Broiled Haddock, Shrimp, Homemade Rolls and outdoor fire pit (*outside dinner weather permitting.*)

Always just \$12.95 per person.

Steamboat Rock's Rehearsal & Entertainment Extravaganza

Char-grilled entrées, Ribs, Fresh Seafood, Shrimp, Steak or Chicken Harpoons, Crab and Artichoke appetizers, Bruschetta, Loaded Skins and lots exotic cocktails. Try our famous Tequila Shrimp BLT. Great bar and restaurant for casual small parties.

Food packages start from \$19.95 per person and include 1 bottle of wine per 4 persons.

Market Fresh Buffet & Private Banquet Room

Where you can get a little crazy with your night. Enjoy the variety and quality of the Renown Market Fresh Buffet where skilled chefs prepare your entrees right before your eyes. Go back as many times as you like, it's All-U-Can-Eat. However, you and your party get an intimate private room not in the main dining room.

Food Packages start from \$23.95 per person and include a Champagne Cocktail with dinner.

All rates plus taxable service charge and applicable sales tax.



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