



COMPANY/FAMILY NAME

DATES (TBD)

Count: TBD

Event Specifics

- ◆ **Onsite Contact:** Mary Smith
- ◆ **Dietary Restrictions / Allergies:**
 - John Doe – Onion/Garlic Allergy
- ◆ **Arrival:**
 - Monday, TBD @ 3:00PM
- ◆ **Departure:**
 - Friday, TBD @ 11:00AM
- ◆ **Transportation:**
 - Personal Vehicles / Carpooling, Bus, Flights
- ◆ **Conference Room Set-up:**
 - OWL Camera and Microphone
 - AV/HDMI
 - Flipcharts
- ◆ **Special Requests / Notes:**



Date: Monday

Time	Event	Details
3:00	Arrival & Snack on Bar	<ul style="list-style-type: none"> • Cookies • Nuts / Chex Mix / M&M's
3:15-5:00	Meetings – Conference Room	
5:00	Bar Opens	<ul style="list-style-type: none"> • Bartender: Sam
5:30-6:30	Social Hour (18) – Great Hall	Menu: <ul style="list-style-type: none"> • Duck wings with sweet and spicy orange sauce • Korean stuffed cucumbers • Egg roll with sweet chili
6:30	Dinner (18) – Dining Room	Menu: <i>Plated Dinner</i> Salad <ul style="list-style-type: none"> • Chef Choice Salad & Bread Entrée <ul style="list-style-type: none"> • Pork Tenderloin w/ Wild Rice and Brussel Sprout Leaves Dessert <ul style="list-style-type: none"> • Chef Choice
9:00	Refresh Snacks at Bar	<ul style="list-style-type: none"> • Nuts / Chex Mix / M&M's
12:00	Bar Close	<ul style="list-style-type: none"> • Bartender: Sam



Date: Tuesday

Time	Event	Details
7:00 – 8:00	Breakfast (18) – Dining Room	Menu: <i>Breakfast Buffet</i> <ul style="list-style-type: none"> • Scrambled Eggs • Breakfast Potatoes • Bacon • French Toast • Oatmeal / Yogurt / Cereal / Granola / Bagels / Fruit Platter / Baked Item
8:00-10:00	Meetings – Conference Room	
10:00	Break – Pre Function Conference Room Area	Menu: <ul style="list-style-type: none"> • Chef Choice Morning Break • Granola Bar/Snack Basket
10:15-12:00	Meetings – Conference Room	
12:00 – 1:00	Lunch (18) – Dining Room	Menu: <i>Plated Lunch</i> <ul style="list-style-type: none"> • Grilled Chicken Caesar Salad Breadstick Dessert <ul style="list-style-type: none"> • Chef Choice
1:00-3:00	Meetings – Conference Room	
3:00	Break – Pre Function Conference Room Area	Menu: <ul style="list-style-type: none"> • Cookies • Nuts at Bar • Refresh Granola Bar/Snack Basket
3:15-5:00	Meetings Conference Room	
5:00	Bar Opens	<ul style="list-style-type: none"> • Bartender: Sam
6:00 – 7:00	Social Hour (18) – Great Hall	Menu: <ul style="list-style-type: none"> • Assorted flat breads • House marinated olives and vegetables
7:00	Dinner (18) – Dining Room	Menu: <i>Italian Buffet</i> <ul style="list-style-type: none"> • Caprese Salad • Chicken Marsala OR Italian Sausage with Peppers • Meatballs • Traditional Marinara Sauce • Alfredo Sauce • Penne • Angel Hair • Grilled Italian Vegetables • Garlic Knots Dessert: <ul style="list-style-type: none"> • Traditional Tiramisu
8:00	Hockey Tournament	<ul style="list-style-type: none"> • Group to lead themselves
9:00	Refresh Snacks at Bar	<ul style="list-style-type: none"> • Nuts / Chex Mix / M&M's
12:00	Bar Close	<ul style="list-style-type: none"> • Bartender: Sam



Date: Wednesday

Time	Event	Details
8:00-9:00	Breakfast (18) – Dining Room	Menu: <i>Breakfast Buffet</i> <ul style="list-style-type: none"> • Quiche • Skillet Potatoes • Bacon • French toast bake • Oatmeal / Yogurt / Cereal / Granola / Bagels / Fruit Platter / Baked Item
9:00-10:30	Meetings – Conference Room	
10:30-11:15	Ice Cream Making	3 Groups of 6 people
10:30	Break – Bar	Menu: <ul style="list-style-type: none"> • Chef Choice Morning Break • Granola Bar/Snack Basket
11:15-12:30	Meetings – Conference Room	
12:30 – 1:00	Lunch (18) – Dining Room	Menu: <i>Deli Buffet</i> <ul style="list-style-type: none"> • Assorted Meat / Cheese / Bread • Assorted Toppings / Condiments • Soup • Kettle Chips Dessert <ul style="list-style-type: none"> • Chef Choice
1:00-3:30	Teambuilding Activity	
3:30-3:45	Break – Pre Function Conference Room Area	Menu: <ul style="list-style-type: none"> • Cookies • Nuts at Bar • Refresh Granola Bar/Snack Basket
3:45-5:30	Meetings – Conference Room	
5:00	Bar Opens	<ul style="list-style-type: none"> • Bartender: Sam
5:30-6:30	Social Hour (18) – Great Hall	Menu: <ul style="list-style-type: none"> • Duck wontons with Thai chili • Artichoke Slather • Vegetable Platter w/ Hummus
6:30	Dinner (18) – Dining Room	Menu: <i>Plated Dinner</i> Salad <ul style="list-style-type: none"> • Chef Choice Salad & Bread Entrée <ul style="list-style-type: none"> • Beef Tenderloin Compound Butter / Roasted Red Onions / Yukon Gold Mash / Chef Choice Seasonal Vegetable Dessert <ul style="list-style-type: none"> • Chef Choice
9:00	Refresh Snacks at Bar	<ul style="list-style-type: none"> • Nuts / Chex Mix / M&M's
12:00	Bar Close	<ul style="list-style-type: none"> • Bartender: Sam



Date: Thursday

Time	Event	Details
8:00-9:00	Breakfast (18) – Dining Room	Menu: <i>Breakfast Buffet</i> <ul style="list-style-type: none"> • Poached Eggs • Hash Brown Patties • Sausage • Waffles w/ Strawberries & Whipped Cream • Lodge Porridge / Yogurt / Cereal / Granola / Bagels / Fruit Platter / Baked Item
10:00	Break – Bar	Menu: <ul style="list-style-type: none"> • Chef Choice Morning Break • Granola Bar/Snack Basket
12:00 – 1:00	Lunch (18) – Dining Room	Menu: <i>Chili & Baked Potato Bar</i> <ul style="list-style-type: none"> • Red Lodge Meat Chili • White Chicken Chili • Sour Cream / Shredded Cheese / Crackers • Baked Potato Bar • Baked Potato Condiments: sour cream / shredded cheese / green onions / white onions / bacon / broccoli / cheese sauce • Fritos Dessert <ul style="list-style-type: none"> • Chef Choice
3:00	Break – Bar	Menu: <ul style="list-style-type: none"> • Cookies • Nuts at Bar • Refresh Granola Bar/Snack Basket
5:00	Bar Opens	<ul style="list-style-type: none"> • Bartender: Sam
6:00 – 7:00	Social Hour (18) – Rathskeller	Menu: <i>Beer Tasting with Todd</i> <ul style="list-style-type: none"> • Reuben bites with 1,000 islands • Pretzel Bites w/ Honey Mustard & Beer Cheese • Wisconsin Cheese & Sausage Platter
7:00	Dinner (18) – Dining Room	Menu: <i>Best of Minnesuing Buffet</i> <ul style="list-style-type: none"> • BBQ Ribs • Grilled Chicken • BBQ Chickpeas & Polenta • Homemade Macaroni & Cheese • Baked Beans • Corn on the Cob • Cornbread • Coleslaw Dessert <ul style="list-style-type: none"> • Bread Pudding
9:00	Refresh Snacks at Bar	<ul style="list-style-type: none"> • Nuts / Chex Mix / M&M's
12:00	Bar Close	<ul style="list-style-type: none"> • Bartender: Sam



Date: Friday

Time	Event	Details
7:30-8:30	Continental Breakfast	Menu: <ul style="list-style-type: none"> • Yogurt / Cereal / Granola / Bagels / Fruit Platter / Baked Item • Juice / Milk
8:30-9:30	Breakfast (18) – Dining Room	Menu: <i>Brunch</i> <ul style="list-style-type: none"> • Eggs Benedict • Quiche • Bacon • Biscuits & Gravy • French Toast Bake • Fresh pastry • Oatmeal / Yogurt / Cereal / Granola / Bagels / Fruit Platter
11:00	Departure	

- *Arrival and Departure times are to be determined, as well as meal times and meetings times.*
- *Menus are subject to change based on location selection.*
- *Certain locations have additional set-up fees, such as the rathskeller, boathouse, or island house.*
- *Please note we have many different meal options; these are just examples of our most popular dishes. Certain meals are subject to an extra charge per plate as well.*