



Welcome to 18 West Weddings and Special Events

We thank you for considering 18 West for your special event. We are delighted to present you with the enclosed material for your review. Our banquet hall accommodates up to 350 people for a sit down dinner and may be divided for smaller venues. We feature beautifully set round seating using full china service, with a candle lamp and tables covered with matching linen tablecloth and napkin. Color coordinated skirting adorns the cake, gift and head table. When booking the entire banquet ballroom, staging with stairs elevate the head table or a half moon arrangement on floor level showcase newlyweds.

Our personal service and attention to detail ensure an elegant, memorable experience for you and your guests. Our catering professionals will help you select the perfect menu for your event. Sampling of our banquet entrees is available. Please call in advance to schedule your sampling. If you would like to arrange a tour of our facilities, call our catering department and we can set up a convenient time to meet with you.

18 West's location is ideal with easy access off state highway 18 and hotel availability within minutes of our front door. 18 West was established in 1978, with a desire to operate a full scale, multi-faceted restaurant and banquet center. We focus on creativity, service and genuine warm hospitality. We hope to have the opportunity to meet with you in person to discuss hosting your next event.

Decorating Options

18 West Offers a Wedding Decorating Package That Includes: Lighting, Bows, Ivy, Tulle, and Decorative Accents on the Head Table, Cake Table, Gift Table 275.00 / Decorating the Head Table Only 175.00

Lighted Champagne Fountain

Set Up and Rental 85.00

Champagne Selection Starts at 20.00 a Bottle

Coffee and Tea

Gourmet Coffee Bar

(Serves Approximately 65)

Freshly Brewed Coffee, Chocolate Shavings, Cinnamon Sticks, Flavorings and Whipped Cream 155.00

After Dinner Coffee Station

(Serves Approximately 65)

Freshly Brewed Coffee, Cream and Sugar 75.00

Add Assorted Black and Herbal Tea 15.00

Desserts

Scoop of Ice Cream or Sherbet W/ Wafer 2.95

One Scoop Sundae 3.95 / Grasshopper Parfait 5.95

Frosted Cake, Chocolate or White 3

Chocolate Torte 6 / Key Lime Pie 6

Cheesecake with Cherry or Blueberry Topping 5

Granny Smith Caramel Apple Pie a la mode 7

Full Sheet Cake Serving 60-65 130

Other Dessert Options May be Priced at Your Request

Specialty Miniature Desserts 7 Per Person (Choose 3)

Cream Puffs /Eclairs / Fruit Tarts/ Petit Fours / Flourless Chocolate Cake

Your Wedding Cake

Our Professional Staff Cuts & Serves your Cake Without Additional Charges

Pre or Post Dinner Enhancements

(Serving Approximately 50 People)

Pretzels 38.00 / Chips & Dip 42.00 / Snack Mix 42.00 / Mixed Nuts 52.00
Roasted Cashews 65.00 / Artisan Cheese Display 200.00

18 West's Signature Cheese Spread with Cracker Assortment 42.00
Shrimp Dip with Cracker Assortment 45.00

Assorted Olives 65.00 / Smoked Salmon Display 135.00 / Bruschetta 62.00
Spicy Taco Dip & Chips 45.00 / Guacamole & Tortillas 85.00

Mini Mozzarella Sticks & Marinara Sauce 75.00
Cheese & Sausage Tray 85.00 / Local Cheeses Only 60.00

Seasonal Fresh Fruit Kabobs with Sweet Dip 105.00 / Beef Sliders (50 pcs) 100
Seasonal Fresh Fruit 95.00 / Raw Vegetables & Dip 75.00

Mini Crab Cakes with Lemon Aioli (50 pcs) 125.00
Taco Bar: Soft Shells, Lettuce, Tomatoes, Cheese, Ground Beef or Chicken 225.00

Nachos, Hot Cheese, Jalapenos 137.00
Hot Fruit Crepes: Cherry or Blueberry (50 pcs) 100

White Glove Service

Choose 3 Appetizers for Tray Passed Hors d'Oeuvres
During your Cocktail Hour Before Dinner
(Excluding Shrimp Cocktail Presentation)
9 Per Person

Appetizers May Not Be Substituted to Attain Dinner Minimums
18% Service Charge and Current Wisconsin Sales Tax Apply To All Pricing

Hors d' Oeuvres By The Dozen

(Minimum of 4 Dozen Each)

Deviled Eggs / Swedish Meatballs / Water Chestnuts & Bacon /
Dry Rubbed or Sauced Wings / Seasoned Potato Skins / Jalapeno Poppers
12.00 Dozen

Finger Quiches / Stuffed Mushrooms/ Tortellini & Meatball
13.00 Dozen

Thai Pork or Chicken Skewers / Mini Pretzel Bun Sandwiches / Vegetable Eggrolls W/
Sweet n Sour
14.00 Dozen

Feta & Spinach Puff Pastry/ Margarita Flatbreads/
Rosemary Scented Tenderloin Skewers/ Flat Iron Crostini/
Prosciutto Wrapped Melon or Asparagus/ Bacon Wrapped Scallops
28.00 Dozen

Smoked Trout Rotkohl on Rye/ Seared Ahi Bruschetta/ Shrimp Cocktail
Glazed Salmon Bruschetta/ Tortillas & Seafood Ceviche
28.00 dozen

Oysters in the Half Shell or Mussels in Garlic and White Wine (market)

Pre-Fixe Hors d' Oeuvres Reception

(Select Appetizers For Two Hour Reception / Choose Seven / 50 Person Minimum)

BBQ Riblets / Chicken Drumsticks / Swedish Meatballs / Cheese & Sausage Tray
Eggrolls / Pizza Squares / Vegetable & Dip / Mini Sandwiches Water Chestnuts &

Bacon / Deviled Eggs / Spicy Wings / Potato Skins / Jalapeno Poppers /
Guacamole & Tortilla Chips / Fresh Fruit / Beef or Pork Kabobs / Spicy Taco Dip
18 West's Signature Cheese Spread & Crackers
16 Per Person

Fish and Seafood

Atlantic Salmon

Marinated & on Top of Spinach with Chive or Citrus Buerve Blanc 24

Lake Superior Whitefish Meuniere

Baked and Served with Capers and Lemon Buerre Blanc 22

Garlic Shrimp

Over Linguini with Galic White Wine Sauce 24

Lake Superior Whitefish / Sole / Orange Roughy

Parmesan Crusted with Lemon Buerre Blanc 23

Pork and Veal

Veal Marsala

Tender Cutlets, Mushrooms and Marsala Wine 25

Smoked Pork Chop

Over Sage Dressing with Apple Cider Sauce 20

Country Baked Ham

With Cider Glaze 19

Pork Tenderloin

Sliced Pork Medallions with Natural Sauce 24

Beef Entrees

Filet Mignon

With Bordelaise 29

New York Strip Steak

12 Ounce Prime Cut 33

Sirloin Steak

Eight Ounce Impressive Cut 25

Carved Roast Beef

Slow Roasted with Aujus 22

Tenderloin Medallions

Sliced Tenderloin with a Burgundy Bordelaise 29

Poultry Selections

Chicken Cordon Bleu

Boneless Breast with Ham & Swiss Layers 22

Chicken Wellington

Breast of Chicken Wrapped in Puff Pastry with Duxelle of Mushroom & Onion 26

Stuffed Breast of Chicken

Sage Stuffing 20

Chicken Parmesan

Parmesan Herb Seasoned Breast of Chicken with Marinara 21

Chicken Oscar

Breast of Chicken Topped with Asparagus & Crabmeat Finished with Hollandaise 24

Chicken Marsala

Seasoned Breast of Chicken with Fresh Sliced Mushrooms and Marsala Wine 23

Duck Ala Orange

Roasted Duck Breast with Orange Sauce 26

Combination Plates

Grilled Filet & Stuffed Shrimp

Six Ounce Filet presented with Two Stuffed Shrimp 31

Grilled Filet Mignon & Fresh Fish Selection

Six Ounce Filet Presented with Fresh Fish Selection & Specialty Sauce
Salmon / Sole / Lake Superior Whitefish 34

Grilled Filet Mignon & Chicken Oscar

Six Ounce Filet with a Chicken Breast Topped with Asparagus and Hollandaise 34

Grilled Filet & Four Skewered Scampi Shrimp

Six Ounce Filet Presented with Four Garlic Scampi Shrimp 29

Vegetarian

Pasta Primavera / Steamed Vegetable Platter / Roasted Veggies & Cous Cous 19

Vegan or Gluten Free Preparations Available Upon Request

18 West Buffet Options

Buffet #1

Choose Two Main Entrees

Italian Style Cod, Herb Seasoned Chicken, Country Style Ribs, Turkey with Homestyle Dressing, Swedish Meatballs, Vegetable Lasagna, or Cheese Stuffed Ravioli
22.50 (Add an Entrée 2.00)

Buffet #2

Choose Two Main Entrees

Chicken Swiss Mornay, Sliced Top Round of Beef, Cider Baked Ham, Country Style Short Ribs, Cod Almondine, Pork Loin with Dressing
23.50 (Add an Entrée 2.00)

Buffets #1 and #2 Include the Following

Choice of Vegetable, Choice of Potato or Pasta or Rice, Deluxe Salad Bowl with Two Dressings, Assorted Cheese Tray, Relish Tray, Pasta Salad, Fresh Roll Assortment, Coffee or Milk

Buffet #3

Choose Two Main Entrees

Chicken Marsala, Chicken Piccata, Italian Chicken, Country Style Ribs, Sliced Pork Tenderloin, Marinated Pork Chops, Carved Steamship Round
(Add 75.00 Carver Charge. Minimum 100)
Tenderloin Tips with Bordalaise 25
(Add an Entrée 3.00)

Buffet #4

Choose Two Main Entrees

Chicken Cordon Bleu, Sliced Herb Crusted Pork Tenderloin, Carved Prime Rib of Beef, Carved Tenderloin of Beef, Teriyaki Salmon, Veal Scalloppine, Skirt Steak Diane, Shrimp & Scallop Alfredo 28

(Carver Included) (Add an Entrée 4.00)

Buffets #3 and #4 Include the Following:

Choice of Vegetable and Potato or Pasta or Rice, Smoked Salmon Display, Fresh Seasonal Fruit, Relish Presentation, Assorted Wi Cheeses, Tableside Salads, Dinner Roll Assortment, Freshly Brewed Coffee or Milk

All Dinners Include

Choice of Vegetable

Green Beans with Julienne Carrots / Green Beans with Slivered Almonds /
Glazed Baby Carrots / Peas and Pearl Onions /
Oriental Blend (Sugar Snap Peas, Red Peppers, & Water Chestnuts) /
Classic California Blend (Broccoli, Carrots & Cauliflower)

Choice of Potato, Pasta or Rice

Buttered & Quartered Baby Reds / Garlic Mashed Potatoes / Cous Cous
Traditional Rice Pilaf / Penne, Linguini, Bowtie, or Shell Pasta
Twice Baked Potatoes 1.65 extra
Our House Premium Blend Coffee or Milk
House Salad of Field Greens, Tomato, Cucumber & Red Onion

Specialty Salad Upgrades

Baby Iceberg Wedge with Diced Red & Yellow Tomato 1.50
Baby Spinach Greens with Candied Walnuts and Balsamic Drizzle 1.75
Caesar with Hearts of Romaine & Shaved Fresh Parmesan Caesar Dressing 2.00
Baby Arugula, Strawberries, Candied Walnuts, Shaved Asiago & Balsamic Drizzle 2.50

We Accommodate Special Dietary Requests.

There is a nominal Charge for Choosing More than One Entrée.

Due to Fluctuating Market Conditions we guarantee pricing 60 days prior to your event.

Menus are dated according to our last menu evaluation. Consumption of raw or undercooked food may pose a health risk to highly susceptible people.

Deli Lunch Buffet

(Minimum 50 People) 13.00

Choose 3 Meats

Sliced Ham, Turkey, Italian Beef or Salami

Wisconsin Cheese Tray

Macaroni Salad

Lettuce, Tomatoes, Onions

Fresh Seasonal Fruit Tray Whole Wheat and White Bread

Croissants Add 0.75

Relish Tray Pickles, Olives, Radishes, Peppers Coffee, Tea, Milk

Hot Lunch Buffet

(Minimum 50 People)

Choose 2 Entrees 16.00

Sliced Roast Beef, Roasted Turkey, Pork Loin, Herb Seasoned Chicken, Swedish

Meatballs, Cheese Ravioli, Linguini Shrimp Scampi, Beef Lasagna

Includes: Chef's Potato, Pasta or Rice, Hot Vegetable, Salad Bowl with Two Dressings,

Fresh Rolls and Butter Coffee, Tea, or Milk

Banquet Hot Plate Selections

(Minimum 50 People)

Tenderloin Tips 16.00

Carved Top Round of Beef 14.00

Lake Superior Whitefish with Lemon Buerre Blanc 15.00

Canadian Walleye 15.00

Chicken Swiss Mornay 14.00

Sage Stuffed Chicken 14.00

Medallions of Pork 14.00

Vegetable or Beef Lasagna 13.00

Includes: Vegetable, Mashed Potatoes or Rice or Pasta, Fresh Rolls, Coffee, Tea or Milk

ADD SALAD OR DESSERT FOR 3.00

Top of The Mornin' To You

(Minimum 50 People)

Traditional Breakfast Buffet

Choose Two

Cheesy Scramble or Scrambled Plain, Baked French Toast, or Pancakes
Freshly Baked Quiche, Mexican, Florentine or Lorraine

Choose One

Traditional American Fries or Shredded Hash Browns

Choose One

Bacon, Sausage, or Ham

Fresh Bakery, Coffee, Tea, or Milk and Juice

Cranberry, Orange or Tomato Juice Are Included.

11.00

Continental Breakfast Buffet

Pastries, Donuts, and Muffins

Assorted Breads, Bagels, Croissants

With Honey Butter and Cream Cheese

Choose Two Juices: Orange, Tomato, Cranberry, Apple

Freshly Brewed Coffee

8.00

Gourmet Appetizer Boards

Wisconsin Cheese and Sausage 85.00

Lox Presentation 145.00

Smoked Salmon Display 135.00

Fresh Fruit Tray 95.00

Sweet Snacks

Cookies: Peanut Butter, Chocolate Chip, Oatmeal

Fudgey Chocolate Brownies

Beverage Station:

Sprite, Coke, Diet, Dew, Sparkling Water, Iced Tea, Root Beer

Energy Bars, Candy Bars, Snack Packs

Priced Individually

Drinks and Cocktail

Alcohol

House Brands 5.50 & up Call Brands 6.00 & up Premium 6.50 & up
Cordials / Liquors 7.00 & up
House Wines 6.00
(Cabernet, Merlot, Chardonnay, White Zinfandel)
Soft Drinks
2.50

Beer by the Half Barrel

Domestic 225.00 / Imports & Specialty Beer 275.00 & up
Approximately 200 / 12 ounce glasses per half barrel
Punches / Lighted Fountain
Five gallon minimum, priced per gallon / Lighted Fountain setup and rental 85.00
Fruit Punch 32.00 / Champagne Punch 42.00
Champagne and Asti by the Bottle 22.50 & up

Host Bar Packages 2014

Includes One Bartender. Additional bartenders at the prevailing rate. Minimums apply.
Blended drinks are not available. Wine toast and bar shots are not included in package prices.

Platinum Package

26.00 per person first hour, 5.00 per person additional hours
House, call, and premium brand liquors, wines by the glass, juices, and sparkling water
and N A beer
One half barrel of domestic beer. One half barrel of specialty beer or Import.

Gold Package

21.00 per person first hour, 4.50 per person additional hours
House brand liquors, house brand wines, soda by the glass or sparkling water & juice
One half barrel domestic beer

Silver Package

16.00 per person first hour, 3.00 per person additional hours
Banquet house wines and soda by the glass
One domestic draft beer / Miller / Coors / Budweiser

Information & Policies

- All bar pricing is subject to 18% service charge and current Wisconsin sales tax.
- Current bartender charges are 15.00 per hour per bartender for shifts of 8 hours or less. All one bartender per 75-100 persons. Prices subject to change.
- 18 West reserves the right to determine proper staffing for your event with your input.
- Wisconsin law prohibits the sale of alcoholic beverages to anyone under the age of twenty one.
- We absolutely prohibit anyone from bringing any beverages alcoholic or otherwise onto our premises indoors or outdoors.
- Noncompliance will automatically subject the booking party to forfeiture of your security deposit and damages determined by 18 West.

1. A 1000.00 deposit and a signed contract is required to reserve the banquet facility.

2. 30 days prior to your event, a payment of 50% of your anticipated bill required. 3 days prior to your

event, payment in full is required in the form of a cashier's check. We do not accept credit cards for

payment in the banquet area.

3. Deposits are not transferable to alternate dates.

4. Refunds are granted if the room is re-booked at the required minimum. If the room is re-booked with an

equal or larger group a refund is granted after the scheduled date minus 350.00 re-booking fee.

5. All prices for food and beverages are subject to the current Wisconsin sales tax and a 18% service charge.

6. Be advised that 18 West strictly prohibits any beverages or food to be brought into our facility with the

exception of a wedding cake from a licensed bakery / or signed disclaimer.

7. Final payment for incidental charges are due prior to departure on the day of your event in the form of a

personal check or cash, we do not accept credit cards in the banquet area.

8. A 300.00 room maintenance charge is assessed when booking the entire hall. A 200.00 charge is

assessed when booking the West or East hall individually. The booking party is responsible for any

damage or theft incurred to our facility or equipment during the entire time of your event.

9. Any exceptions to our policies must be negotiated at the time of booking and written into your contract.
10. 18 West staff must be permitted a 20-minute clearing period immediately following your dinner.
11. Bartenders charges are 15.00 per hour, per bartender. 1 bartender per 75-100 persons. A minimum of 4 hours of service per bartender. Open bars exceeding 1500.00 are given one bartender at no charge. Open bar does not include half barrels of beer, open soda or a toast before dinner. 18 West reserves the right to determine adequate staffing for bar service. 18 West will properly staff your event if you would like additional staffing or special staffing this can be arranged at the prevailing rate.
12. If you hold tax-exempt status a copy of your tax exempt certificate must be provided one week in advance of your event. A final count is required 10 days prior to your event, this count may not decrease. If your count increases the day of your function you will be charged for the additional dinners the day of your event. We cannot be responsible for food exceeding 5% of your final count.
13. Due to health concerns and other factors we cannot allow you to take any remaining food with you. Our catering department will determine your final total at the 10 day in advance point.
14. Menu pricing is subject to change without notice. Firm prices will be quoted in writing 60 days in advance of your event. Appointments for menu planning and scheduling food tasting are your responsibility and should be done approximately 60 days in advance of your event. It is at this meeting that all details of your event are discussed and recorded for the attending staff.
15. If you have special decorating requests we will endeavor to accommodate you on the day of your event. Decorating and special set-up times must be pre-determined and not conflict with the operation of business. Entrance to the banquet area for decorating purposes outside of regular business hours will not be permitted. Any expenses incurred for damage or excessive clean up will be deducted from your security deposit or if charges exceed the security deposit the amount will be assessed to the booking

party.

16. Room minimums for the East and West apply. Cancellations are subject to the terms of your contract.

17. Tables and special equipment may be rented from 18 West at the prevailing rates for DJ's and bands without their own tables.

18. 18 West offers decorating packages for weddings at an additional cost. Wedding ceremonies performed in the banquet area will be subject to the prevailing rate which allows 2 hours for the ceremony, a white runner and white wedding arch.

19. Any changes to our contracts must be written in at the time of booking.

18 West Dining & Banquets / 18West / TL Enterprises, Inc. 06/14