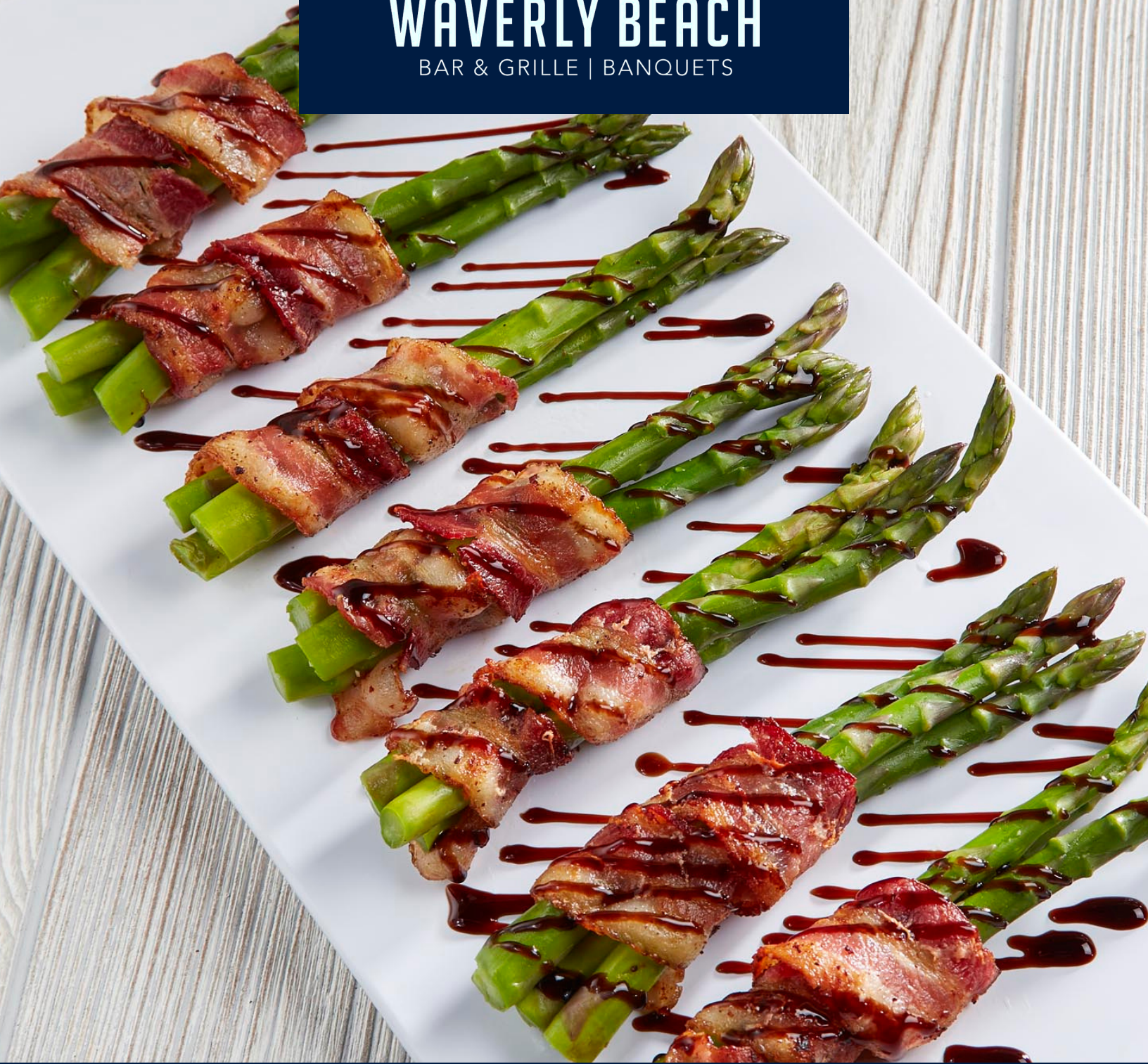




WAVERLY BEACH

BAR & GRILLE | BANQUETS



Banquet Menu

N8770 Fire Lane 1
Menasha, WI 54952
(920) 733-9721



Welcome! Let's get your event planned!

Since 1996 Waverly Beach has been known for its fun atmosphere and it's spectacular view! Located on 500 feet of Lake Winnebago shoreline, it's the perfect destination for your next event.

Our teams focus is exceeding your expectations and working together to customize our menu to fit your needs. Whether you spend the day or evening, your enjoyment is our first priority.

We offer breakfast and lunch options perfect for your next corporate meeting, to hand-made hors d'oeuvres and plated and family style dinners.

Our team is ready to make every step in your event planning process effortless and are here to help make sure your event is a success.

After all, you've got great taste, let us do the rest!

Contact us at (920) 883-0530 or info@waverlybeach.com to schedule a personal consultation to discuss how we can make your plans a reality! We look forward to hearing from you.

Sincerely,
The Team at Waverly Beach

Breakfast

Pricing is per person | Minimum of 30 people required

From easy grab-and-go pastries to full breakfast buffets, let our team start your day in a delicious and nutritious way!

Vegetarian (V) | Gluten-Free *

CONTINENTAL BREAKFAST (V)

Fresh assorted muffins, Danish or donuts, chilled orange juice and coffee. | \$11.99

HEART OF THE VALLEY

Scrambled eggs, breakfast potatoes, choice of ham, sausage or bacon. With cinnamon-sugar French toast, chilled orange juice and coffee. | \$16.99

Add fresh fruit for \$2/person

À LA CARTE BEVERAGES

Juices | Market Price

Bottled Water | \$3/bottle

Coffee | \$3/person

Soda | \$4/person, \$15/pitcher

CUSTOMIZE IT!

Don't see what you had in mind? Our Banquet Director and Culinary Staff will work with you to customize a menu to fit your event needs!

20% service charge and 5.5% sales tax will be added to all pricing.
All prices are subject to change



Lunch

From easy boxed lunch options to full buffets, we are here to help keep you fueled throughout the day.

Vegetarian (V) | Gluten-Free *



Buffets

Pricing is per person | Minimum of 30 people
Add \$2/person if served after 2 p.m.

Waverly Express | \$15.99

Ham and turkey (served hot or cold) with fresh-baked Sheboygan hard rolls and 9-grain bread, Wisconsin sliced Swiss and cheddar cheese, pickle spears, sliced onions, tomatoes, lettuce, coleslaw, potato chips and cookies.

Pizza Buffet | \$15.99

Assorted fresh baked pizzas, Caesar salad and cookies.
Add boneless or traditional wings for \$6.99/person

Midwest Fish Fry | Perch \$28.99, Cod \$22.99

Choice of breaded perch (7 oz.) or cod (9oz.), French Fries, coleslaw, rye bread, tartar sauce and cookies.

Little Italy | \$17.99

Pasta served with marinara sauce and alfredo, with meatballs and grilled chicken, garlic bread, Caesar salad and cookies.

South of the Border | \$17.99

Seasoned ground beef, shredded spicy chicken, soft flour tortillas, hard corn tortillas, taco fixings, Spanish rice, refried beans, tortilla chips and salsa and cookies.

Taste of Wisconsin | \$17.99

Fresh grilled Sheboygan bratwurst, angus beef hamburgers, fresh-baked Sheboygan hard rolls, condiments, coleslaw, baked beans, pub chips & dip and cookies.

The Smokehouse | \$19.99

Choice of smoked brisket, BBQ pork or BBQ chicken. Baked beans, mac & cheese, coleslaw, fresh-baked Sheboygan hard rolls, sweet BBQ sauce, spicy BBQ sauce and cornbread.
Add a second smoked meat for \$4.99/person

BOXED LUNCHES | \$15.99

All boxed lunches include your choice of one entrée and comes with chips, cookie and bottled water.

Upgrade dessert to gourmet assorted bars for \$1.50/person

ENTRÉES

Caesar Salad (V)
Add chicken +\$4.99

Cranberry Salad (w/chicken)
*Contains nuts

Chicken Ranch Wrap

Sicilian Chicken Sandwich

20% service charge and 5.5% sales tax will be added to all pricing.
All prices are subject to change

Hors D' Oeuvres

Our extensive list of hors d' oeuvres are the perfect party starters to compliment a full meal.

Vegetarian (V) | Gluten-Free *



All items 50 pieces
Prices apply to each item

Bronze / \$80

Bacon Wrapped Water Chestnuts
Served with a teriyaki glaze

Soft Pretzel Bites (V)
Served with warm beer cheese

Mac & Cheese Bites (V)
Served with homemade ranch

Mozzarella Sticks (V)
Served with homemade ranch or marinara

Vegetable Cream Cheese Rollups (V)

Fresh Mozzarella Caprese Skewers (V)
Served with fresh basil & balsamic glaze

Silver / \$90

Mini Pork Eggrolls
Served with a sweet chili sauce

Deviled Eggs (V)

BLT Kabobs
Served with horseradish aioli

Meatballs
Plain, BBQ or Marinara

Ham Rollups

Gold / \$100

Grilled Chicken Caesar Kabobs
Served with Caesar dressing and dusted with Parmesan cheese

Jumbo Fried Shrimp
Served with cocktail sauce

Chicken Wings
Choice of traditional or boneless and sauce. Served with ranch, bleu cheese and celery

Cocktail Sandwiches
Ham or Turkey

Platinum / \$120

Bacon Wrapped Asparagus
Served with a balsamic glaze

Chicken Tenders
Served with BBQ or ranch

Iced Jumbo Shrimp
Served with cocktail sauce

Sausage Stuffed Mushrooms

20% service charge and 5.5% sales tax will be added to all pricing.
All prices are subject to change



Platters & Snacks

Our list of platters and snacks make are perfect for that mid-day hunger or late night appetite.

Vegetarian (v) | Gluten-Free *

PLATTERS

All platters are designed to serve 30 people

Cheese Curds | \$99.99 (v)

Served with homemade ranch
(Feeds 30 people)

Wisconsin Cheese & Sausage | \$65.99

Served with crackers

Taco Dip | \$44.99 (v)

Served with tortilla chips

Seasonal Fresh Fruit | \$75.99 (v)

Fresh Vegetable Tray | \$75.99 (v)

Served with ranch dressing

SNACKS

Potato Chips & French Onion Dip | \$44.99

Hard Pretzels & Cold Beer Cheese Dip | \$44.99

Warm Spinach & Artichoke Dip | \$49.99

Served with tortilla chips

Salsa & Tortilla Chips | \$44.99

Carafe of Candy | \$14.99/pound

Snack Mix | \$14.99/pound

Pizza | \$19.99/ea

One-topping build your own



Desserts

Leave a lasting impression on your guests with one of our delicious desserts.

Assorted Gourmet Bars | \$48.00/dozen

Mini Cheesecakes | \$48.00/dozen

Cookies | \$24.00/dozen

Cake Cutting

\$2/person

Includes plates and silverware

20% service charge and 5.5% sales tax will be added to all pricing.

All prices are subject to change

Dinner Buffets

All buffets require a minimum of 30 people

Vegetarian (V) | Gluten-Free *

Entrées

ONE ENTRÉE: \$23.99

TWO ENTRÉES: \$29.99

THREE ENTRÉES: \$34.99

Broasted Chicken • Beef Tips • Sliced Ham
Sliced Turkey • Baked Cod • Pasta Primavera (V)

Sides

All buffet dinners include:

Mashed Potatoes • Gravy • Hot Stuffing
Hot Vegetable • Cookies • Dinner Rolls

You also receive choice of one
accompaniment with any dinner buffet (V)

Potato Salad • Pasta Salad
Coleslaw • Caesar Salad

Coffee and milk available upon request

Upgrade dessert to gourmet bars for \$1.50/person

**All dinner buffets are available to be
served family style upon request**

Minimum 50 people required

Add \$5 per person for family style

20% service charge and 5.5% sales tax will be
added to all pricing.

All prices are subject to change





Plated Dinners

Vegetarian (V) | Gluten-Free *

Minimum of 30 people required

Fried or grilled shrimp can be added to any entrée for \$4.99

All plated dinners include Caesar salad and assorted rolls.
Milk and coffee available upon request.

Surf

Baked Cod* | \$28.99

Baked cod with herbed roasted potatoes and lemon-garlic broccoli.

Blackened Salmon* | \$26.99

Blackened salmon served over a pineapple-red pepper relish

Grilled Salmon* | \$27.99

Grilled salmon with sautéed spinach, roasted potatoes and a cucumber-dill sauce

Vegetarian (V)

Mushroom Risotto* | \$22.99

Arborio rice sautéed, with shallots and portabella mushrooms, topped with Parmesan cheese and fresh parsley.

Pasta Primavera | \$22.99

Linguine pasta tossed in a white wine garlic sauce with sautéed mushrooms, onions, peas, medley tomatoes, and broccoli. Topped with Parmesan.

Spinach Lasagna Rolls | \$22.99

Lasagna noodles rolled and stuffed with spinach and ricotta, topped with marinara, mozzarella and fresh basil.

Turf

Classic Filet* | \$34.99 (GF upon request)

Grilled 8 oz. filet with mashed potatoes, roasted mushrooms, pearl onions and red wine jus.

Pan Roasted Chicken* | \$23.99

Pan roasted airline chicken breast over a sweet potato puree, with roasted brussels sprouts, pearl onions and bacon topped with a whiskey glaze.

Pesto Chicken | \$23.99

Pan roasted airline chicken breast over angel hair pasta, tossed with a pesto broth and roasted grape tomatoes.

Sirloin Steak | \$31.99 (GF upon request)

Grilled 10 oz. sirloin with herbed steak fries, balsamic red onions and melted bleu cheese.

Sliced Beef Tenderloin* | \$38.99

Sliced beef tenderloin with roasted red potatoes, wilted spinach and a red wine jus.

Sliced Roast Pork Loin | \$22.99

Roasted pork loin with cornbread stuffing, baby carrots and an apple-whiskey glaze.

Sliced Turkey | \$22.99

Slow roasted turkey breast, mashed potatoes, stuffing and gravy.

Our pork steaks are generally served medium and beef steaks medium-rare for optimal flavor and texture.

20% service charge and 5.5% sales tax will be added to all pricing.

All prices are subject to change

Beverages

Quench your thirst with our variety of alcoholic and non-alcoholic beverages.



Draft Beer

Domestic Light (Half Barrel) | \$400

Domestic Light (Quarter Barrel) | \$250

Import/Craft Beer | Market Price

Ask to see our seasonal draft list

Cocktails

Current Menu Prices

See spirits list for assortment

Wine

Unshackled Cabernet (2021) | \$68

Punto Final Malbec (2021) | \$46

Tribute Pinot Noir (2020) | \$47

Kim Crawford Sauvignon Blanc (2022) | \$51

Chateau St. Michelle Chardonnay (2021) | \$48

Ruffina Pinot Grigio (2020) | \$36

The Collection Prosecco | \$46

BY THE GLASS

Barefoot Varietals | \$6.50

**Cabernet • Chardonnay • Merlot
Moscato • Pinot Grigio • Pinot Noir
White Zinfandel**



**Custom beverage packages are available,
please contact us for additional details!**

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be added to all pricing.
All prices are subject to change**

Spirits

VODKA & GIN

Absolut
Bombay Gin
Deep Eddy
Grey Goose
Hendrick's Gin
Pearl
Pink Whitney
Skyy
Tanqueray Gin
Tito's

RUM

Bacardí
Captain Morgan
Malibu

BRANDY, WHISKY & BOURBON

Bulleit Bourbon
Canadian Club
Crown Royal
Drink Wisconsinly Brandy
Jack Daniel's
Jameson
Jim Beam
Kessler's
Korbel
Maker's Mark
Mount Royal Light
Pendleton
Proper 12
Seagram's 7
Southern Comfort
Woodford Reserve

SCOTCH

Dewar's
Glenlivet 12 Yr

TEQUILA

Casamigos Blanco
1800 Silver
Jose Cuervo
Patrón

SHOTS

Blackberry Brandy
Dr. Cherry
Fireball
Jagermeister
Peanut Butter Whiskey
RumChata
Rumpleminz



Banquet Policies

POLICIES

A member of our team will contact you in advance of your event to discuss the event timeline, food, beverage and room arrangements as well as assist you with any additional items you may need. Menu selections, room set-up and all other details should be submitted at least 30 days prior to the event date.

GUARANTEE

A final number of attendees is required 10 business days prior to your event. If a guaranteed number is not received by the due date, the estimated attendance on your Banquet Event Order will become your guarantee. Final charges will be based on your guarantee or the actual attendance, whichever is greater.

SERVICE, TAX & CREDIT CARD FEES

A standard 20% service charge, plus a 5.5% sales tax will be added to all food and beverage items. A 3% credit card convenience fee will be added to all credit card transactions.

MENU PRICES

The attached menu prices are our current rates and may be subject to change. Definite pricing will be confirmed 60 days prior to events. If you prefer a special menu or have dietary restrictions, please reach out with your specific requests.

DEPOSIT & PAYMENT

Payment may be made via cash, check, cashier's check or credit card. Most functions require a non-refundable deposit and a signed contract to reserve your date. Final payment must be made on or before the day of the event.

FOOD & BEVERAGE POLICIES

We require that all food and beverage is purchased from Waverly Beach with the exception of special occasion cakes according to Wisconsin Administrative code (DH & SS, Section 196.07). Waverly Beach emphasize great food quality and freshness, We are always prepared to serve your meal at the designated time. Please be sure to make proper accommodations to eat on time.

Alcoholic beverages will be dispensed by a licensed bartender at all functions. Everyone consuming alcoholic beverages must be of legal drinking age, even in the presence of a legal guardian. It is also our policy that liquor cannot be brought into function rooms from outside sources. (Wis. State 125.32 (6))

