

# Holidays Are Meant For Celebrations



## Heidel House *Resort & Spa*

643 Illinois Ave.  
Green Lake, WI 54941  
800.444.2812  
[www.heidelhouse.com](http://www.heidelhouse.com)



Host Your Event at the Heidel House Where You Can  
**Play & "Take the Elevator Home" For a Discounted Stay**



Add a \$10 Sunroom Voucher to Regain Your Holiday Cheer  
**With an Unlimited Breakfast Buffet, Mimosas & Bloody Mary's To Cure**



**A Specially Priced Seasonal Menu**  
For Your Dinner Reception



**A 20% Spa Discount & Complimentary Spa Access**  
With Any 50 Minute Spa Service

# There's More...

Meet the "Master Bill Minimums" & Choose Up To 4 of the Following Bonuses

## Required Master Bill Spend

**\$1,000 – Choose 1 Option**

**\$3,000 – Choose 3 Options**

**\$2,000 – Choose 2 Options**

**\$4,000 – Choose 4 Options**

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One Hour Cocktail & Mocktail Reception

Hosted Wine OR Champagne Service during Dinner

Choice of Select Colored Linen Napkins & Tablecloths for Reception

Festive Coffee & Hot Chocolate Station

Photo Op with Holiday Themed Backdrop & Props

2% Of Final Master Bill Donated to Your Organization's Charity of Choice

Gingerbread House Team-Building Contest

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*Available November 2018 – December 2018. Not valid on previously booked events. Total revenue must be masterbilled. Spa discount not valid with any other special offers. Additional restrictions and blackout dates may apply.*

# Specially Priced Seasonal Menu

## JINGLE MINGLE

\$25/PERSON

### HOUR WELCOME RECEPTION

#### WISCONSIN CHEESE DISPLAY

An Assortment of Wisconsin's Finest Cheeses Garnished with Fresh Fruit and Seasonal Berries; Served with Assorted Crackers and Bread

### DINNER BUFFET

CHICKEN PICATTA  
Lemon caper beurre blanc

SLICED BEEF SIRLION  
Wild mushroom sauce

WISCONSIN BEER CHEESE SOUP

HEIDEL HOUSE SALAD  
With Toppings and Two Dressings

RICE PILAF

PESTO GREEN BEANS

FRESHLY BAKED ROLLS & BUTTER

APPLE TART

COFFEE, TEA AND MILK

## AN ITALIAN HOLIDAY

\$30/PERSON

### HOUR WELCOME RECEPTION

#### MINIATURE FOCACCIA SANDWICH DISPLAY

Includes Herb Roasted Turkey with Sun-Dried Tomato Basil Aioli, Peppered Roast Beef Sirloin with Red Onion Marmalade and Spicy Dijon Mustard and Grilled Chicken Breast with Roasted Garlic Aioli

#### BREADED RAVIOLI BITES

Golden Brown, Lightly Breaded and Served with our Sweet Tomato Basil Sauce

### DINNER BUFFET

WHITE FISH FILET  
Topped with White Wine Sauce, Shallots and Rosemary

BOWTIE PASTA  
With Italian Sausage and Zesty Marinara

PENNE PASTA  
With Charbroiled Chicken and Garlic Alfredo

CLASSIC CAESAR SALAD  
With Crisp Romaine Lettuce, Croutons, Parmesan and Caesar Dressing

SAUTÉED GREEN BEANS  
With Olive Oil, Garlic and Roma Tomatoes

WILD MUSHROOM RISOTTO

GARLIC-PARMESAN BREAD STICKS

TIRAMISU

COFFEE, TEA AND MILK

## A MIDWEST WINTER SOIRÉE

\$40/PERSON

### HOUR WELCOME RECEPTION

#### WISCONSIN CHEESE & SAUSAGE DISPLAY

An Assortment of Wisconsin's Finest Cheeses And Summer Sausage Garnished with Fresh Fruit and Seasonal Berries; Served with Assorted Crackers and Bread

#### BACON WRAPPED SCALLOPS

Tender Scallops Wrapped in Applewood Smoked Bacon and Tossed in a Maple Glaze

#### BEER BATTERED WALLEYE NUGGETS

Served with Ale Tatar Sauce

### DINNER BUFFET

PRIME RIB  
With Au Jus and Horseradish Sauce

SAUTÉED CHICKEN BREAST  
Topped with Warm Cider Apples

TWICE BAKED POTATOES  
With Bacon and Cheddar

HEIDEL HOUSE SALAD  
With Toppings and Two Dressings

HONEY GLAZED CARROTS

FRESHLY BAKED ROLLS & BUTTER

ASSORTED MINI CHEESECAKES

COFFEE, TEA AND MILK