

643 Illinois Ave. Green Lake, WI 54941 800.444.2812 www.heidelhouse.com



Holidays Are Meant For Celebrations



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







\$2.000 - Choose 2 Options

\$3,000 - Choose 3 Options

\$4,000 - Choose 4 Options





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

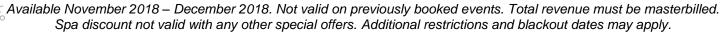
Gingerbread House Team-Building Contest











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