

2026

BANQUET MENU



DESTINATION
GENEVA NATIONAL

LAKE GENEVA, WISCONSIN

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gluten free



dairy free



contains nuts



vegetarian



vegan

BREAKFAST

Based on 60-minutes of service; priced per person.

CONTINENTAL BREAKFAST

Maximum of 60 minutes of service. Add 30 minutes for an additional \$5 per person.

CLUBHOUSE CONTINENTAL

Assorted Pastries ☺

Seasonal Fruit Display *with berries* 🍷 🥄

Hard Boiled Eggs 🍷 🥄

Oatmeal Bar ☺

*dried fruit | toasted coconut | chocolate chips |
fresh berries | candied nuts*

Individual Yogurt 🍷

Freshly Brewed Coffee
regular | decaffeinated

Assorted Hot Teas

2% Milk

please inquire about dairy free options

Fresh Juices

orange | apple | cranberry

EXECUTIVE CONTINENTAL

Assorted Pastries ☺

Seasonal Fruit Display *with berries* 🍷 🥄

Hard Boiled Eggs 🍷 🥄

Yogurt Parfait

vanilla yogurt | granola | fresh berries

Fresh Bagels

sea salt cream cheese | butter | preserves

Avocado Toast Bar

*assorted breads | avocado mash | toasted quinoa
heirloom tomatoes*

Freshly Brewed Coffee
regular | decaffeinated

Assorted Hot Teas

2% Milk

please inquire about dairy free options

Fresh Juices

orange | apple | cranberry

BOXED BREAKFAST TO-GO

Breakfast Sandwich *choice of:*

*brioche bun / fried egg / american cheese / bacon - or -
brioche bun / scrambled egg / provolone cheese / sausage patty*

Whole Fresh Fruit 🍷 🥄

Muffin

Orange Juice

HOT BREAKFAST BUFFETS

Based on 60 minutes of service; priced per person.

RISE, SHINE & DINE

Assorted Pastries ☺

Seasonal Fruit Display *with berries* 🍷 🍷

Scrambled Eggs 🍷 🍷
cheddar cheese | chives

Bacon 🍷 🍷 - or - Pork Sausage 🍷

Hash Browns 🍷 🍷

BUILD, BITE & BRUNCH

Build your breakfast buffet.

Included in your buffet:

Assorted Pastries ☺

Seasonal Fruit Display *with berries* 🍷 🍷

Freshly Brewed Coffee
regular | decaffeinated

Assorted Hot Teas

Fresh Juices
orange | apple | cranberry

Freshly Brewed Coffee
regular | decaffeinated

Assorted Hot Teas

Fresh Juices
orange | apple | cranberry

Select three of the following hot breakfast items:

Scrambled Eggs 🍷
cheddar cheese | chives

Spinach & Sundried Tomato Egg Stratta
aged white cheddar

Fresh Start Scramble 🍷
*scrambled egg whites | turkey sausage | fontina
cheese | sundried tomatoes*

Bacon 🍷 🍷

Pork Sausage 🍷



Hash Browns 🍷 🍷

Breakfast Potatoes 🍷 🍷
caramelized onions & peppers | scallions

Buttermilk Biscuits & Gravy
pork sausage gravy | cheddar & sage biscuits

Vanilla Bean French Toast
maple syrup | whipped cream | fresh berries

Buttermilk Pancakes
maple syrup | whipped cream | fresh berries

ADD-ONS

Priced per person. Optional add-ons for continental or buffet packages only, not available à la carte.

Crustless Individual Quiche

jack cheese | asparagus | mushrooms | rosemary | thyme

Eggs Benedict

English muffin | poached egg | Boar's Head ham | hollandaise | chive

Avocado Toast Bar

assorted breads | avocado mash | heirloom tomatoes | red onion | toasted quinoa

Salmon & Lox

smoked salmon | assorted bagels | cream cheese | red onion | cucumbers | tomato | capers

Chef-Attended Omelet Station*

eggs | egg whites | Boar's Head ham | bacon | cheddar | feta | fontina | colby jack | peppers | onion | mushrooms | sundried tomatoes | spinach
*Additional \$200 chef fee.

À LA CARTE

Assorted Pastries per dozen

Assorted Bagels per dozen

sea salt cream cheese | butter | preserves

Individual Yogurt each

Fresh Whole Fruit each

apples | bananas | oranges

Breakfast Sandwich each

brioche bun | fried egg | American cheese | bacon

- or -

brioche bun | scrambled egg | provolone cheese | sausage patty

Regular & Decaf Coffee per gallon

Wandering Bear® Cold Brew per 96oz

Organic

Assorted Hot Tea each

Assorted Juice per carafe

orange | apple | cranberry

Naked® Juiceper 15.2 oz bottle

mighty mango | green machine | blue machine

Infused Water per gallon

cucumber mint | kiwi lime | blueberry lemon

Dasani® Bottled Waterper 16.9oz bottle

Smart Water® per 20oz bottle

San Benedetto per 1L bottle

MEETING BREAKS

Based on 60 minutes of service; priced per person.

SNACK TIME

potato chips | French onion dip | tortilla chips | salsa roja

SWEET STREET 🍪

fresh baked chocolate chunk cookies | seasonal sliced fruit & berries |
assorted candy bars

WISCONSIN'S FINEST 🍷 🍷

Wisconsin cheeses & cured meats | pickled vegetables | seasonal jam | candied nuts |
crackers | vegetable crudité | buttermilk ranch | sundried tomato hummus

THE WARM-UP

freshly baked cookies | regular & decaf coffee | flavored creamers |
chocolate & caramel syrups

SWEET & SALTY 🍪

cheddar, sea salt, & caramel popcorn | assorted candied nuts | trail mix | pretzel sticks |
honey whole grain mustard dipping sauce

NORTH SIDER

mini hot dogs with Chicago style accompaniments | mini beer brats | pretzel buns |
sauerkraut | whole grain honey mustard | Chicago mix popcorn

SIESTA NATIONAL

tortilla chips | guacamole | chorizo queso dip | roasted corn & black bean salsa |
mini churros | dulce de leche sauce

TEE TIME

tea sandwiches including:

- smoked salmon, cucumber, and dill cream cheese on toasted rye
- grilled chicken salad slider on Hawaiian roll
- deviled egg salad on multigrain
- corned beef & cucumber with sauerkraut and horseradish aioli on dark rye

petite scones with lemon curd | Arnold Palmer's | iced tea | lemonade

HUMMUS & TAPENADE BAR

pita bread | garlic hummus | red pepper hummus | olive tapenade

HEALTHY HUSTLE

individual crudité cups with buttermilk ranch | assorted granola bars | Naked® juice



À LA CARTE OPTIONS

SNACKS

Assorted Pastries	per dozen
Fresh Baked Cookies & Brownies	per dozen
Individual Yogurts	each
Whole Fruit	each
apples oranges bananas	
Granola Bars	each
Assorted Candy Bars	each
Miss Vickie's® Potato Chips (individual bags)	each
sea salt barbecue jalapeño sea salt & vinegar	
Peanuts (individual bags)	each
Pretzels (individual bags)	each
Party Mix (individual bags)	each
Chex® pretzels peanuts cashews Cheerios®	
Trail Mix (individual bags)	each
dried fruit granola peanuts	

BEVERAGES

Regular & Decaf Coffee	per gallon
Wandering Bear® Organic Cold Brew	per 96oz
Hot Chocolate	per gallon
Assorted Hot Tea	each
Assorted Juice	per carafe
apple orange cranberry	
Naked® Juice	per 15.2 oz bottle
mighty mango green machine blue machine	
Arnold Palmer's	per can
Iced Tea	per gallon
Lemonade	per gallon
Infused Water	per gallon
cucumber mint kiwi lime blueberry lemon	
Smart Water®	per 20oz bottle
Dasani® Bottled Water	per 16.9oz bottle
San Benedetto	per 1L bottle
Powerade®	per 20oz bottle
Assorted Soda	per 12oz can
Sprecher® Root Beer	per 16oz bottle
Red Bull®	per 8.4oz can
Monster Energy Drink®	per 16oz can

ALL DAY BEVERAGE SERVICE

Coffee, Bottled Water and Assorted Sodas	per person
Add-on: San Benedetto	per person

PLATED LUNCH

Priced per person, includes iced tea.

ENTRÉES

GN Signature Chicken Salad

spinach & mixed greens | lemon grilled chicken breast | fresh berries | candied walnuts | goat cheese | lemon poppyseed vinaigrette

Chicken Caesar Salad

romaine lettuce | grilled chicken breast | tomato | cucumber | kalamata olives | parmesan | garlic croutons | creamy Caesar dressing

Roasted French Cut Chicken

marsala sauce | rice pilaf | steamed broccoli

Beef Tenderloin Medallions

red wine demi glace | mushroom risotto | grilled asparagus

GN Signature Burger

half-pound wagyu beef | bacon | sautéed spinach | fontina cheese | onion straws | roasted garlic aioli | toasted brioche bun | parmesan truffle fries

Pan Seared Salmon

basil pesto gnocchi | honey & herb petite carrots

6oz Blackened Halibut

red pepper sauce | rice pilaf | capers | tomato | roasted vegetables

Tri- Colored Tortellini

basil alfredo or marinara

Vegetarian Lasagna

three cheeses | seasonal vegetable | marinara

RESTAURANT GROUP DINING

turf. kitchen + tap menu available at Geneva National Clubhouse | Crafted Italia menu available at Lodge Geneva National

Groups of 15 or less may order à la carte day of the event

order must be submitted 2 hours prior to scheduled lunch time

Groups of 16+ must pre-order from the group dining menu

order must be submitted 7 days prior to event

STARTERS | per person (upgraded option)

Classic Caesar Salad

romaine | shaved parmesan | herb croutons | creamy Caesar dressing

Garden Salad

mixed greens | carrot | red onion | cucumber | tomato | ranch dressing | balsamic vinaigrette

Wisconsin Beer Cheese Soup

Loaded Baked Potato Soup

Butternut Squash Bisque

DESSERTS | per person (upgraded option)

Carrot Cake with cream cheese frosting

Tiramisu

Flourless Chocolate Cake with raspberry coulis

Apple Pie with whipped cream

Cherry Pie with whipped cream

TEE TIME TAKEAWAYS

Priced per person. Choose up to two box lunch options. Includes potato chips, a cookie, and bottled water.

PALMER

Boar's Head® peppered salami & pepperoni | picante provolone cheese | lettuce | tomato | onion | pepperhouse gourmandise | hoagie sub

THE FAIRWAY WRAP

black bean | avocado | jack cheese | spring mix greens | chipotle mayonnaise | flour tortilla

PLAYER

Boar's Head® rosemary & sundried tomato ham | cheddar | lettuce | tomato | onion | honey mustard | hoagie sub

THE BIRDIE

Boar's Head® roast beef & pastrami | jack cheese | lettuce | tomato | onion | horseradish cream | cubano roll

TREVINO

Boar's Head® mesquite smoked turkey | three-pepper Colby jack cheese | lettuce | tomato | onion | chipotle mayonnaise | sourdough

Additional box lunch selections are +5 per person per.
Wraps and gluten-free options are available upon request.
Delivery to on-course snack bar for \$250

LUNCHEON BUFFETS

Based on 60 minutes of service between 10am and 3pm; priced per person, minimum of 10 people. Includes regular & decaf coffee and iced tea.

MODERN DELI BUFFET

Includes: kettle chips & freshly baked cookies

SOUP - select two

Chicken Noodle

Tomato Bisque 

Wisconsin Beer Cheese

Sausage, Kale & Potato 

SALAD - select two

Classic Caesar Salad

romaine | shaved parmesan | herb croutons |
creamy Caesar dressing

Garden Salad  

mixed greens | carrot | red onion | cucumber | cherry
tomato | ranch dressing | balsamic vinaigrette

Lake Geneva Signature Salad  

mixed greens | dried cranberries | bleu cheese
crumbles | walnuts | red wine vinaigrette

Cobb Salad 

iceberg lettuce | hard boiled eggs | cherry tomato |
avocado | bacon | gorgonzola | ranch dressing

SANDWICH - select three

Chicken Pesto 

tomato focaccia | grilled chicken | pesto |
mozzarella | tomato | balsamic glaze

Cajun Turkey

sourdough | sliced turkey | provolone | sundried
tomato | spring mix | Cajun remoulade

Roast Beef

toasted baguette | roast beef | caramelized shallots |
Swiss cheese | horseradish cream

GN Grilled Cheese

sourdough | provolone | cheddar | America | tomato

Roasted Portobello

tomato focaccia | marinated portobello |
caramelized onions | arugula | garlic aioli

ALL AMERICAN

Johnsonville All-Beef Franks 

caramelized onions

Half Pound Burgers 

three pepper Colby jack | picante provolone | Vermont cheddar | lettuce | tomato |
onion | pickle

Wisconsin Brat 

sauerkraut

Baked White Cheddar Mac

Dijon Potato Salad 

Creamy Coleslaw  

Veggie Crudité 

dill dip | hummus | ranch

Kettle Chips 

french onion dip

S'mores Mousse

FIESTA NATIONALE

Chimichurri marinated Flat Iron Steak 🌱 🍴

tri-colored peppers | onions

Chicken Tinga 🌱 🍴

Ancho Grilled Cauliflower 🌱 🍴

Cilantro Lime Rice 🌱 🍴

Black Beans 🌱 🍴

Tortilla Chips

Flour Tortillas

corn tortillas available upon request 🌱

PAN ASIAN

Marinated Flat Iron Steak & Broccoli 🍴

soy sauce | sherry | honey | sesame oil | ginger garlic

Honey Garlic Chicken Thigh 🍴

cilantro lime rice | garlic soy glaze

Cold & Spicy Rice Noodle Salad 🌱 🍴 🍷

*napa cabbage | carrots | scallions | cucumbers | sesame seeds |
miso peanut vinaigrette*

TASTE OF ITALY

Chicken Primavera

sauteed zucchini | squash | peppers | roasted garlic | white wine | fresh herbs

Cheesy Breadsticks

marinara

Caesar Salad

Minestrone Soup

Caramel & Vanilla Gelato - or - Lemon Sorbet 🌱 🍴

Salsa 🌱 🍴

salsa verde | salsa roja | pico de gallo

Guacamole 🌱 🍴

Queso Blanco 🌱

Cumin Crema 🌱

Cinnamon Sugar Churros

dulce de leche sauce

Cucumber Salad 🌱 🍴

rice wine vinaigrette

Ginger & Lime Slaw 🌱 🍴

Sesame Sugar Peas 🌱 🍴

Green Tea Mousse 🌱

Fortune Cookies

PIZZA - select up to three options

Margherita

fresh tomato | buffalo mozzarella | basil | garlic | balsamic reduction

Soppressata

thin-sliced soppressata | caramelized onion | arugula

Meat Lovers

pepperoni | sausage | bacon

Classic Cheese

Veggie

HORS D'OEUVRES

HOT

Server-passed selections, priced per 50 pieces.

Chicken Satay 265  

rosemary & sweet chili sauce

Beef Satay* 365  

house-made chimichurri

Chicken Quesadilla Horn 265

Meatball 240 

Swedish, barbecue, or Italian

Mini Beef Wellington 300

horseradish cream

Bacon Wrapped Shrimp* 365  

Grilled Citrus Shrimp Skewer 300  

mango purée | seaweed salad

Petit Maryland Crab Cake* 365

roasted garlic aioli | cilantro

Spinach Spanakopita 240

Vegetable Egg Roll 265 

sesame soy glaze | toasted sesame seeds

Stuffed Mushroom* 365

spinach | provolone

CHILLED

Server-passed selections, priced per 50 pieces.

Mango Curry Chicken Salad 265

curry cone

Asian Chicken Bite 240 

broccoli slaw | toasted sesame | teriyaki glaze | phyllo cup

Beef Tartare* 365

capers | shallots | dijon | crostini

Shaved Beef Crostini 355

horseradish cream | red pepper marmalade

Wisconsin Skewer 240

summer sausage | aged cheddar | pretzel bite

Shrimp Cocktail 265  

Citrus Marinated Ahi Tartare* 365

ahi tuna | sweet soy | green onion | crispy wonton | seaweed salad

Caprese Skewers 240  

tomato | mozzarella | basil pesto

Grilled Peach Tartlet 240

whipped goat cheese | peach chutney | basil & port wine reduction | tartlet shell

Tomato Bruschetta 240

tomato | onion | balsamic | parmesan | fresh basil | crostini

DISPLAYS

Priced per person, minimum of 20 people.

Wisconsin Cheese & Charcuterie 28

assorted wisconsin cheese | cured meats | house pickles | rosemary lavash | fig & shallot jam | honeycomb | assorted crackers

Antipasti Display 22  

olives | peppers | pickled vegetables | grilled marinated vegetables | cured meats

Lamb Lollipop 36  

house-made chimichurri

From the Field Crudit  18 

fresh local vegetables | ranch | dill dip | hummus

Fresh Fruit Display 22  

with berries

Raw Bar MP  

shrimp | oysters | snow crab claw | scallop ceviche with mango & pineapple salsa | seaweed salad | horseradish | cocktail sauce | cucumber & apple mignonette | lemon

Wisconsin Beer Cheese Dip 15

warm Wisconsin beer cheese | soft pretzel rods | tortilla chips

PACKAGES

Based on 60 minutes of service. Priced per person; minimum of 20 people

CLASSIC

Includes **three** hot or chilled hors d'oeuvre selections.

DELUXE

Includes From the Field Crudit , and **four** hot or chilled hors d'oeuvre selections.

PREMIUM

Includes Wisconsin Cheese & Charcuterie and From the Field Crudit , and **five** hot or chilled hors d'oeuvre selections.

*Indicates a \$3 per person upcharge for upgraded appetizers, available   la carte or in packages

STATIONS

ACTION

\$200 chef attendant fee, per hour, per chef.

Prime Rib Carving

stone ground mustard | horseradish sauce | au jus | garlic mashed potatoes

Beef Tenderloin

port wine reduction | garlic mashed potatoes

Marinated Skirt Steak

cilantro chimichurri sauce | garlic mashed potatoes

SELF SERVE

Italian Pasta Station

olive oil | garlic | sundried tomato | spinach | marinara | pesto alfredo | fresh herbs | parmesan | butter | garlic breadsticks

add-ons: chicken +7 | shrimp +9 | meatballs & Italian sausage +5

Mac & Cheese Bar

macaroni with spotted cow cheese sauce | bacon | roasted tomatoes | sautéed mushrooms | fresh herbs | parmesan | bleu cheese | truffle oil | fried leeks | scallions

add-ons: chicken +7 | shrimp +9 | meatballs & Italian sausage +5

French Fry & Tater Tot Bar

french fries | tater tots | spotted cow cheese sauce | bacon | scallion | ranch | ketchup | sour cream

Pork Loin

sweet tea marinated | bourbon mustard glaze | garlic mashed potatoes

Maple Glazed Country Ham

honey mustard sauce | Hawaiian rolls | kettle chips

Oven- Roasted Turkey

spinach | wild mushrooms | cream sauce | mashed potatoes

Baked Potato Bar

baked potato | chive sour cream | bacon bits | cheddar | scallion | butter | salt | pepper

Nacho Bar

tortilla chips | ground beef | lettuce | tomato | onion | black olive | jalapeño | cheese sauce | sour cream

Taco Bar

chicken tinga | carne asada | ancho grilled cauliflower | flour tortillas | pico de gallo | salsa roja | salsa verde | cilantro | onion | limes | guacamole (corn tortillas available upon request)

Sauced & Tossed Wings

fried chicken wings | boneless chicken wings | buffalo | barbecue | ranch | bleu cheese

Shrimp & Grits

tequila blackened shrimp | aged white cheddar | roasted poblano grits

Cavatappi Cheese Wheel

caavatappi pasta | sundried tomato | spinach | bacon | truffle oil

Add-on: parmesan cheese wheel +250

Raw Bar

shrimp | oysters | snow crab claw | scallop ceviche with mango & pineapple salsa | seaweed salad | horseradish | cocktail sauce | cucumber & apple mignonette | lemon

16" Pizza each

choice of: pepperoni | sausage | cheese | bell pepper | tomato | onion | mushroom | jalapeño

Additional +2 per topping

Cheeseburger Sliders per 50 pieces

ketchup | mustard | lettuce | tomato | onion | pickle

Chicken Tenders per 50 pieces

ranch | bourbon barbecue | buffalo

DINNER BUFFETS

Based on 60 minutes of service; priced per person, minimum of 20 people. Includes regular & decaf coffee and hot tea.

DESTINATION GENEVA NATIONAL SIGNATURE BUFFET

Entrées - select two

Herb Airline Chicken 🍷

rosemary cream | rice pilaf

Turkey Breast 🍷 🍴

orange cranberry sauce | gravy

Beef Tenderloin 🍷

port wine reduction

Pork Loin

dijon & maple glaze

Slow-Roasted King Salmon 🍷

white wine lemon butter sauce | blistered balsamic
tomatoes | capers | rosemary thyme rice pilaf

Chef-Attended Prime Rib +15 🍷

herb dijon crust | horseradish cream | au jus
includes chef attendant

\$200 chef attendant fee, per hour, per chef applies

Sides

Assorted Dinner Rolls

whipped sea salt butter

House Salad 🍷 🍴

spring mix | heirloom tomatoes | cucumbers |
red onions | carrots | ranch dressing |
balsamic vinaigrette

Twice Baked Mashed Potato Bar 🍷

bacon bits | cheddar cheese | sour cream |
scallions | butter | salt | pepper

Chef's Choice Seasonal Vegetable 🍷 🍴

Desserts

Sweet Celebrations

assorted whole cakes | cheesecakes | cookies | pies

ADD-ONS

From the Field Crudit  🍷

fresh local vegetables | ranch | dill dip | hummus

Cheese & Charcuterie

assorted wisconsin cheese | cured meats |
house pickles | rosemary lavash | fig & shallot jam |
honeycomb | assorted crackers

Raw Bar 🍷 🍴

shrimp | oysters | snow crab claws | scallop ceviche
with mango & pineapple salsa | seaweed salad |
horseradish | cocktail sauce | cucumber & apple
mignonette | lemon

THE VENETIAN

Chicken Marsala 
marsala sauce | wild mushroom risotto |
crisp pork belly | mushrooms

Braised Short Rib Bordelaise
potato gnocchi | tomato sauce | sweet heat fresno
peppers | parmigiano-reggiano

Gorgonzola Penne
gorgonzola cream | candied pecans | fried sage |
balsamic reduction

Baked Ratatouille 
arrabiata sauce | squash | zucchini | eggplant |
roasted red pepper

Caesar Salad
romaine | shaved parmesan | garlic croutons |
creamy Caesar dressing

Cheesy Breadsticks
marinara

Tiramisu
lady fingers | whipped mascarpone |
frangelico espresso

THE MERRY MEX *Named in honor of legendary golfer Lee Trevino, affectionately known as “The Merry Mex.”*

Chimichurri Marinated Flat Iron Steak 
tri-colored peppers | onions

Chicken Tinga 


Blackened Shrimp 
mango pico de gallo

Ancho Grilled Cauliflower 


Cilantro Lime Rice 


Watermelon & Mint 
queso fresco | tajin

Southwest Chopped Salad
romaine | charred corn | cherry tomatoes |
black beans | cotija | tortilla crisps |
ancho lime vinaigrette

Tortilla Chips

Flour Tortillas
corn tortillas available upon request 

Salsa 
salsa verde | salra roja | pico de gallo

Guacamole 


Poblano Queso 

Cumin Crema 

Tres Leches Cake



THE SMOKEHOUSE BUFFET

24- Hour Smoked Brisket  
fried onion | barbecue | Hawaiian roll

Braised St. Louis Ribs  
caramelized barbecue

Barbeque Salmon  
andouille dirty rice

Petite Iceberg Salad Bar 
wedge petite iceberg | bleu cheese | red onions |
smoked bacon | tomatoes | ranch dressing |
balsamic vinaigrette

WISCONSIN FISH FRY

Lemon Pepper Baked Cod 
chardonnay beurre blanc

Beer Battered Fried Cod
dill pickle tartar sauce | lemon

Upgrade to Walleye or Perch +5 per person

New England Clam Chowder

Creamy Coleslaw  

Jalapeño & Cheddar Corn Bread

Baked Potatoes 
whipped butter | sour cream

Corn-On-The-Cob 
seasoned butter

Baked White Cheddar Mac & Cheese
aged white cheddar | sharp cheddar |
parmesan & herb breadcrumb

Spinach Salad  
spinach | red onion | hard boiled egg | bacon bits |
warm bacon vinaigrette | balsamic vinaigrette

Rye Bread
whipped butter

Creamy Coleslaw  

Chili Bar +8 per person
beef chili | red onion | jalapeños | scallions |
sour cream | aged cheddar | corn chips

Berry Cobbler
oat topping | mixed berries | citrus zest |
vanilla ice cream

Charred Corn 
local Pearce’s Farm Stand corn July-October

Potato Pancakes
apple butter

Apple Pie
whipped cream

PLATED DINNER

Includes one starter, rolls & butter, regular & decaf coffee and hot tea. Priced per person

STARTERS

Select one side for your guests. Add an additional starter for +6 per person

Classic Caesar Salad

romaine | shaved parmesan | herb croutons |
creamy Caesar dressing

Garden Salad

mixed greens | carrot | red onion | cucumber |
cherry tomatoes | ranch dressing | balsamic
vinaigrette

Lake Geneva Signature Salad

mixed greens | dried cranberries | walnuts |
bleu cheese crumbles | red wine vinaigrette

Caprese Salad

tomato | mozzarella | fresh basil |
balsamic vinaigrette

Cream of Mushroom Soup

Tomato Bisque

Wisconsin Beer Cheese Soup

Chicken & Wild Rice Soup

ENTRÉES

Select two proteins entrées and one vegetarian entrée.

Chicken Marsala

mushroom marsala sauce | parmesan &
asparagus risotto | fried leeks

Frenched Chicken Breast

garlic shallot cream sauce | herb roasted
red skin potatoes | green beans

Braised Short Rib

beef consommé | garlic mashed potatoes |
grilled asparagus

7oz Filet Mignon

red wine demi glace | duck fat fingerling
potatoes | lemon & parmesan broccolini

New York Strip

peppercorn demi glace | herb roasted red
potatoes | grilled asparagus

Bone-In Pork Chop

peppercorn cream sauce | mashed sweet
potatoes | green beans

Grilled Norwegian Salmon

pecan crusted | lemon beurre blanc | wild
rice | grilled asparagus

Lobster Ravioli

sundried tomato cream sauce | fresh basil

Four Cheese Ravioli

marinara | parmesan

Butternut Squash Ravioli

sage cream sauce | vegetable medley

Rice Noodle Stir Fry

ginger lime sauce | seasonal vegetables

DESSERTS

Select one side for your guests.

Carrot Cake

cream cheese frosting

Strawberry Shortcake

Chocolate Pecan Caramel Cheesecake

New York Cheesecake

strawberry preserves

Flourless Chocolate Cake

salted caramel | whipped cream

Apple Pie

whipped cream

Little Bit of Everything Dessert Station

macarons | mini cheesecake | petit fours | mousse cups

HOSTED BAR

Priced per person. One bartender per 75 guests, bartender fee of \$250 per bartender included in package pricing.

CALL BAR

Includes domestic beer, and house wines.

ONE HOUR FOUR HOURS
TWO HOURS FIVE HOURS
THREE HOURS

DELUXE BAR

Includes domestic/craft/import beer, and deluxe wines.

ONE HOUR FOUR HOURS
TWO HOURS FIVE HOURS
THREE HOURS

PREMIUM BAR

Includes domestic/craft/import beer, and premium wines.

ONE HOUR FOUR HOURS
TWO HOURS FIVE HOURS
THREE HOURS

HOSTED BEER, WINE & SODA

Priced per person. One bartender per 100 guests, bartender fee of \$250 per bartender included in package price. When non-hosted liquor is added, staffing increases to one bartender per 75 guests.

DOMESTIC BEER & DELUXE WINE

Includes domestic beer and deluxe wines.

ONE HOUR FOUR HOURS
TWO HOURS FIVE HOURS
THREE HOURS

DOMESTIC/CRAFT/IMPORTED BEER & DELUXE WINE

Includes domestic beer, craft/import beer, and deluxe wines.

ONE HOUR FOUR HOURS
TWO HOURS FIVE HOURS
THREE HOURS

CALL LIQUOR

Wheatly Vodka, Jose Cuervo Tequila, Jim Beam Bourbon, Seagram’s 7 Crown Whiskey, Seagram’s Gin, Quality House Rum, Scoresby Scotch, Christian Brothers Brandy

DELUXE LIQUOR

Tito’s Vodka, Bacardi Rum, Captain Morgan Spiced Rum, Milagro Tequila, Tanqueray Gin, Jack Daniel’s Whiskey, Seagram 7 Whiskey, Old Forester Bourbon, Dewars Scotch, Korbel Brandy

PREMIUM LIQUOR *in addition to deluxe brands*

Grey Goose Vodka, Malibu Rum, Casamigos Tequila, Hendricks Gin, Maker’s Mark Bourbon, Woodford Reserve Bourbon, Whistlepig Rye, Johnnie Walker Black Scotch

DOMESTIC BEER

Coors Light, Miller Lite, Miller High Life, Heineken 0.0

CRAFT/IMPORTED BEER

New Glarus Spotted Cow, Lakefront Riverwest Stein, Third Space Happy Place Midwest Pale Ale, Stella, Corona, High Noon

HOUSE WINE

The Seeker: Chardonnay, Sauvignon Blanc, Pinot Grigio, Pinot Noir, Cabernet Sauvignon

DELUXE WINE

J.Lohr: Chardonnay, Sauvignon Blanc, Pinot Noir, Cabernet Sauvignon

PREMIUM WINE

Decoy by Duckhorn: Chardonnay, Sauvignon Blanc, Pinot Noir, Cabernet Sauvignon

HOSTED BLOODY MARY OR MIMOSAS

Priced per person.

BLOODY MARY BAR

Wheatley Vodka | bloody mix | celery | lemon | lime | olive | hot sauce |
Worcestershire sauce | horseradish | celery salt | black pepper

ONE HOUR	FOUR HOURS
TWO HOURS	FIVE HOURS
THREE HOURS	

MIMOSA BAR

J. Roget Brut | orange juice | cranberry juice | pineapple juice |
orange wedges | strawberries | blueberries

ONE HOUR	FOUR HOURS
TWO HOURS	FIVE HOURS
THREE HOURS	

NON- HOSTED BAR | BAR ON-CONSUMPTION

One bartender per 75 guests, bartender fee of \$250 per bartender. Priced per person.

Deluxe Cocktail

Premium Cocktail

Deluxe Wine (glass)

Premium Wine (glass)

Domestic Beer

Craft/Imported Beer

Soda/Juice

Bottled Water

ADD-ONS

Signature Cocktail per person

A signature cocktail features specialty ingredients not typically stocked at a standard banquet bar. Ask your Event Manager for inspiration.

Champagne Toast per person

J.Roget Brut

Champagne by the Bottle

Jaume Serra Cava Brut | J. Roget Brut

Wine Service to the Tables

Deluxe: per bottle | Single Pour per person | Continuous Pour per person

J.Lohr: Sauvignon Blanc & Cabernet Sauvignon

Premium: per bottle | Single Pour per person | Continuous Pour per person

Decoy by Duckhorn: Sauvignon Blanc & Cabernet Sauvignon

SPECIALTY WINE REQUESTS

If you have a specific wine in mind that is not part of our standard selections, we are happy to explore sourcing it for your event. Specialty wine requests must be submitted at least two (2) months prior to the event, with final quantities guaranteed one (1) month prior. All specialty wines are purchased by the case, with pricing based on current cost and availability. Any unopened bottles remaining at the conclusion of the event may be taken with you to enjoy later.

Brands subject to change.



EQUIPMENT

PACKAGES

- LCD Projector Package
LCD projector | screen | extension cord | power strip | AV cart
- LCD Support Package
Includes screen | extension cord | power strip | AV cart
- Monitor Package
75" flat screen monitor | HDMI cable | extension cord | power strip

INDIVIDUAL ITEMS

- Screen
- LCD Projector
- Wireless Presenter Remote with Laser Pointer
- Extension Cord
- Power Strip
- Post-It Flip Chart Pad *(does not include easel or markers)*
- Wireless Microphone
- Lavalier Microphone *(lapel mic)*

- Post-It Flip Chart Package
Stand | self-adhesive paper | colored markers
- Portable Sound Package
Two speakers | microphone | cables
- Presenter Package
8' x 12' riser with black skirting | podium | wireless microphone | gooseneck microphone holder | sound
- Polycom Speaker Phone
- Meeting Owl Pro *(a 360-degree camera, mic, and speaker)*
- 6'x4' Whiteboard with Markers
- Private, Dedicated Internet..... wireless | hard-wired
- 6'x8' risers *(per section)*
- 20'x20' dance floor
- Outdoor Setup Fee



DESTINATION GENEVA NATIONAL

LAKE GENEVA, WISCONSIN

To begin planning your event, contact the Destination Geneva National Sales & Event Office
at 262.245.7000 or groups@destinationgn.com.

Taxable 24% service charge and applicable tax not included in listed prices. Menu is subject to change; pricing is guaranteed 30 days prior to event. Menu selections are due 30 days prior to event with final guest and meal counts due 14 days prior to event.

7/2026

We are happy to offer menu items designed to accommodate various dietary needs. Please be aware that our event kitchen is a shared space, and while every effort is made, we cannot guarantee that items are completely free of allergens due to the potential for cross-contact.

DESTINATION GENEVA NATIONAL

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