



BELOIT CLUB

MEETINGS & EVENTS

BELOITCLUB.COM/MEETINGS | 608.364.9000 | SALES@GERONIMOHOSPITALITYGROUP.COM

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BREAKFAST AND BRUNCH SERVICE



BREAKFAST BUFFET (AVAILABLE 8AM TO 11AM)

Served with coffee, tea, and fruit juices (orange, apple, cranberry)

EXECUTIVE BREAKFAST \$18 per person | 10 person minimum

- House-Baked Pastries
- Fruit Preserves and Butter
- Assorted Individual Fruit Yogurt
- Sliced Fresh Fruit Tray

BELOIT CLUB BREAKFAST \$26 per person | 15 person minimum

- Scrambled Eggs with Cheddar
- Choice of Applewood Smoked Bacon or Sausage Links
- Assorted Individual Fruit Yogurt
- House-Baked Pastries
- Sliced Fresh Fruit Tray

BRUNCH (AVAILABLE 8AM TO 12PM)

\$47 per person | 25 person minimum | 1 hour of service | additional \$6/person per additional half hour

- Chef Manned Active Omelet Station
- Choice of Pancakes or French Toast
- Choice of Applewood Smoked Bacon or Sausage Links
- Chicken Marsala
- Pasta Salad
- Hashbrowns
- Mixed Greens Salad with Two Dressings
- Sliced Fresh Fruit Tray
- House-Baked Pastries

ADD ONS

- Mimosa Bar** \$18 per person, unlimited for 2 hours
sparkling wine and orange, pineapple and cranberry juices
- Bagels, Cream Cheese, and Jam** \$33 per dozen, 2 dozen minimum
- Assorted Donuts** \$45 per dozen, 2 dozen minimum
- Mini Assorted Pastries** \$22 per dozen, 2 dozen minimum

LUNCH SERVICE



AVAILABLE 11AM TO 3PM

EXECUTIVE DELI STATION \$23 per person | 15 person minimum

All deli stations are served with a house salad, whole wheat and white bread, complimenting condiments, chocolate chip cookies, and coffee & iced tea.

PROTEINS choice of 2

- Smoked Turkey Breast
- Sliced Ham
- Shaved Roast Beef

WISCONSIN CHEESES choice of 2

- Mild Cheddar
- Baby Swiss
- Provolone

SOUP choice of 1

- Smoky Tomato Bisque **V** **GF**
- Chicken and Wild Rice
- Creamy Potato with Bacon & Chives **GF**

PLATED LUNCH 10 person minimum - choice of 2

All sandwiches served with housemade chips and a pickle.

| | |
|--|------|
| Blackened Chicken Sandwich – chicken breast, served with lettuce, tomato, avocado, and ranch on brioche | \$26 |
| Chicken Salad Croissant – chicken salad with grapes, celery, candied pecans, dried cranberries on croissant | \$17 |
| Club Sandwich – lettuce, tomato, bacon, ham, turkey, and mayo on lightly toasted white bread | \$23 |
| Grilled Vegetable Wrap – hummus spread, summer vegetables, arugula, feta on white flour tortilla | \$19 |
| Chicken Caesar Salad – 6oz grilled chicken, chopped romaine, brioche croutons, shredded parmesan and tossed with Caesar dressing | \$20 |
| Cobb Salad – spring mix, 6oz grilled chicken, roasted corn, tomatoes, fried chickpeas, hard-boiled egg, avocado, feta cheese and tossed in Ranch dressing . . . | \$22 |

GF GLUTEN FREE **V** VEGETARIAN

Consuming raw or undercooked meat, shellfish or eggs may increase your risk of food-borne illness.

All food, beverage, rentals, room rentals and audio-visual equipment are subject to a 22% taxable service charge and a 5.5% State of Wisconsin & local sales tax

LUNCH SERVICE



AVAILABLE 11AM TO 3PM

GOURMET WRAP STATION \$23 per person | 15 person minimum

All gourmet wrap stations served with mixed greens salad, assorted dressing, house-made chips, chocolate chip cookies, and coffee and iced tea.

GOURMET WRAPS INCLUDE

Chicken Salad – chicken salad with grapes, celery, candied pecans, and dried cranberries

Grilled Vegetable – hummus spread, summer vegetables, arugula, and feta

Turkey BLT – smoked turkey, lettuce and tomato with tarragon aioli

ADD ONS \$5 per person | choice of 1 soup

Smokey Tomato Bisque

Chicken and Wild Rice

Creamy Potato with Bacon and Chives

SOUP & SALAD STATION \$25 per person | 15 person minimum

Spring mix, assorted dressing, warm rolls and butter, chocolate chip cookies, and coffee and iced tea.

TOPPINGS

Grilled Chicken

Sweet Bell Peppers

Shredded Cheddar

Hard-boiled Eggs

Bacon Bits

Grape Tomatoes

Cucumber

Shredded Carrots

Croutons

DRESSINGS choice of 2

Balsamic Vinaigrette

Buttermilk Ranch

Golden Italian

French

SOUP choice of 1

Smoky Tomato Bisque **V** **GF**

Chicken and Wild Rice

Creamy Potato with Bacon & Chives **GF**

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SNACKS AND DESSERT SERVICE



SNACKS serves 10 people

\$13 per person | 10 person minimum | served in individual bags

- Chips
- Candy Bars

BEVERAGE STATION

billed upon consumption

| | |
|---------------------------------------|------------------------------------|
| Assorted Coca Cola Can Products | \$4 |
| Bottled Water | \$4 |
| San Pellegrino Sparkling Water | \$6 |
| Regular and Decaf Coffee | \$54 per gallon |
| Lemonade | \$28 per gallon (3 gallon minimum) |
| Iced Tea | \$28 per gallon (3 gallon minimum) |

STATIONED MINI DESSERT

Requires a minimum order of two dozen per dessert

| | |
|--|----------------|
| Brownies | \$32 per dozen |
| Chocolate Chip Cookies | \$31 per dozen |
| Assorted Mini Cheesecakes | \$38 per dozen |
| House-made Fruit Tart | \$35 per dozen |
| Cannolis – crispy shell filled with sweetened ricotta and chocolate chips | \$32 per dozen |
| Eclair – tiny, oblong pastry filled with custard and iced with a fudge topping | \$29 per dozen |
| Assorted Dessert Bars | \$35 per dozen |

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HORS D'OEUVRES



HORS D'OEUVRES 2 dozen minimum of each item | \$3 per person butler fee

COLD HORS D'OEUVRES

| | |
|---|----------------|
| Petite BLT – Applewood bacon, arugula, oven-toasted tomato and herb aioli | \$36 per dozen |
| Charred Beef Carpaccio – crostini, lemon oil and horseradish aioli | \$41 per dozen |
| Classic Bruschetta (V) – Roma tomato, olive oil, balsamic vinegar, basil, topped with parmesan cheese | \$26 per dozen |
| Ceviche – marinated shrimp with mango, lime juice, jalapeño and cilantro | \$34 per dozen |
| Caprese Skewers (V) – grape tomatoes, mozzarella pearls, basil and aged balsamic | \$23 per dozen |
| Ham Slider – Dijon mayonnaise on a brioche bun with lettuce and tomato | \$38 per dozen |
| Turkey Slider – tarragon mayonnaise on a brioche bun with lettuce and tomato | \$38 per dozen |
| Jumbo Shrimp Cocktail (GF) | \$54 per dozen |

HOT HORS D'OEUVRES

| | |
|---|----------------|
| Petite Crab Cake – topped with mango chutney | \$42 per dozen |
| Bacon-wrapped Chestnuts – served with sweet chili glaze | \$38 per dozen |
| Spanakopita (V) – spinach, zesty cream cheese, herbs and spices, wrapped in phyllo dough | \$38 per dozen |
| Sweet Baby Rays BBQ Meatballs | \$29 per dozen |
| Vegetable Spring Rolls (V) – served with sweet chili sauce | \$30 per dozen |
| Coconut Shrimp – served with cilantro remoulade | \$44 per dozen |
| Grilled Beef Kabobs (GF) – served with horseradish | \$47 per dozen |
| Artichoke Beignet (V) – herb cream cheese, rolled in breadcrumbs | \$39 per dozen |
| Mini Beef Wellington – garlic, mushrooms and herbs baked in phyllo dough | \$46 per dozen |
| Mini Burger Sliders – american cheese, lettuce and tomato | \$38 per dozen |
| Crab Rangoon – cilantro remoulade | \$44 per dozen |
| Chicken Phyllo Cup – shredded chicken, cream cheese, fresh herbs and baked with parmesan cheese | \$36 per dozen |

TRAYS 15 guest minimum. Priced per person.

| | |
|--|-----|
| Cheese and Sausage Charcuterie | \$9 |
| Vegetable Crudité (V) | \$8 |
| Sliced Fresh Fruit Tray (V) | \$9 |
| Chips & Dip | \$7 |

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PLATED DINNER

Menu prices are per person/plate and require a minimum of 20 people. All dinners are served with a salad, potato, and vegetable option.

ENTRÉES choice of 3

| | |
|---|------|
| Grilled New York Strip 12oz GF – drizzled with demi-glace sauce | \$52 |
| Grilled Center-cut Tenderloin 6oz GF – with a demi-glace sauce | \$66 |
| Port Wine Braised Boneless Short Rib 6oz GF – with a natural sauce reduction | \$49 |
| Dual Plate GF – 4oz Beef Tenderloin with a demi-glace, 6oz chicken marsala with mushroom sauce | \$72 |
| Grilled Pork Chop 10oz GF – boneless grilled porkchop with a brandy apple sauce | \$48 |
| Pan-Seared Chicken Marsala 6oz – with a wild mushroom-marsala sauce | \$41 |
| Chicken Parmesan – Chicken breast breaded and topped with Marinara sauce, fresh mozzarella cheese, served with a side of fettuccine pasta | \$32 |
| Grilled Alaskan Salmon* 7oz– served over a saffron rice pilaf with a red pepper coulis | \$45 |
| Butternut Squash Ravioli* V – with a red pepper coulis and parmesan cheese | \$39 |
| Gemelli Pasta* V – with asparagus and summer squash tossed in a sun-dried tomato alfredo sauce topped with parmesan cheese | \$32 |
| Grilled Eggplant* VG – with sautéed summer vegetables topped with marinara sauce | \$32 |

*Does not come with additional sides

POTATOES & RICE choice of 1

- Roasted Red Potatoes **GF**
- Garlic Mashed Potatoes **GF**
- Sweet Potato Puree **GF**
- Saffron Rice Pilaf

VEGETABLES choice of 1

- Green Beans **GF**
- Broccoli **GF**
- Asparagus **GF**

SALADS choice of 1

- Mixed Green Salad - with balsamic vinaigrette
- Caesar Salad - \$3 upgrade

CHILDREN ENTRÉE \$25 per child (age 12 and under) includes soda and lemonade

- Crispy Chicken Tenders – with a side of French fries and a fruit cup
- Creamy Macaroni and Cheese **V** – with a fruit cup
- Grilled Chicken Breast **GF** – with garlic mashed potatoes and a fruit cup
- Grilled Cheese Sandwich – with a side of French fries and a fruit cup

GF GLUTEN FREE **V** VEGETARIAN **VG** VEGAN

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DINNER BUFFETS

CHEF CARVED PRIME RIB BUFFET \$67 per person | 30 person minimum

Mixed Greens Salad – with balsamic and ranch dressing

Warm Dinner Rolls and Butter

Prime Rib – slow roasted, crusted with rosemary and fresh garlic

Chicken Marsala

Pasta Salad

Choice of 1: Garlic Mashed Potatoes or Roasted Red Potatoes

Choice of 1: Green Beans, Broccolini, or Asparagus

CLASSIC BUFFET \$46 per person | 20 person minimum

Mixed Greens Salad – with balsamic and ranch dressing

Dinner Rolls and Butter

Chicken Marsala – with a wild mushroom marsala sauce

Gemelli Pasta – with asparagus and summer squash, tossed in a sun-dried tomato alfredo sauce and topped with parmesan cheese

Pasta Salad

Choice of 1: Garlic Mashed Potatoes or Roasted Red Potatoes

Choice of 1: Green Beans, Broccolini, or Asparagus

FAJITA BUFFET \$46 per person | 20 person minimum

Served with flour and corn tortillas, Spanish rice, refried beans, mild and hot salsa with chips.

Southwest Salad – spring mix, roasted corn, cilantro, black beans, onion, topped with queso fresco and tortilla strips

Steak & Chicken – cooked with peppers and onions

ADD ONS \$5 per person | 20 person minimum

Guacamole & Chips

PASTA BUFFET \$42 per person | 20 person minimum | chef manned

Pasta – cavatappi, penne, bowtie

Sauce – marinara and alfredo

Proteins – diced grilled chicken, italian meatballs, italian sausage

Vegetables – sautéed bell peppers, caramelized onions, baby spinach, cherry tomatoes, green peas, mushrooms

Toppings – grated parmesan cheese

Spring Mix Salad with choice of ranch, french, or italian dressing

Salad Toppings – sliced cucumbers, cherry tomatoes, shredded carrots

ADD ON DESSERTS per person | choice of 1

New York Style Cheesecake \$12

Flourless Chocolate Cake \$12

Short Cake – lemon or strawberry \$10

BARBEQUE \$37 per person | 25 person minimum

Ketchup, mustard, mayo, BBQ sauce, sliced onion, sliced tomato, lettuce, sliced cheddar, sliced Swiss & sliced American

Grass Fed Beef Burger

Grilled Chicken Breast

Brioche Buns

Potato Salad

House-Made Chips

Fruit Salad

Add Ribs \$11 per person

ALL AMERICAN \$27 per person | 25 person minimum

Ketchup, mustard, mayo, diced onions, diced tomatoes, sport peppers, sliced onion, sliced tomato, lettuce, sliced cheddar, sliced Swiss & sliced American

Grass Fed Beef Burgers and Hot Dogs

Brioche and Poppy Seed Buns

House-Made Chips

Fruit Salad

Add Ribs \$11 per person

BOXED LUNCH \$23 per person | choice of 2 | 10 person minimum

Served with Lays chips, chocolate chip cookie and fresh fruit.

GOURMET WRAPS

Chicken Salad – chicken salad with grapes, celery, candied pecans and dried cranberries

Grilled Vegetable Wrap – hummus, feta cheese and baby arugula

Turkey BLT – smoked turkey, bacon, lettuce and tomato with tarragon aioli

Club Wrap – ham, bacon, lettuce, tomato and mayo

BEER, WINE, SODA PACKAGE

One Hour – \$15 per person | **Two Hours** – \$21 per person | **Three Hours** – \$27 per person

Beer: Miller Lite, Bud Light, Coors Light, Corona

Wine: Cabernet, Pinot Noir, Chardonnay, Moscato, Sauvignon Blanc, Pinot Grigio

Non-Alcoholic Beverages: Coke products

PREMIUM PACKAGE

One Hour – \$21 per person | **Two Hours** – \$27 per person | **Three Hours** – \$32 per person | **Four Hours** – \$37 per person

Beer: Miller Lite, Bud Light, Coors Light, Corona

Wine: Cabernet, Pinot Noir, Chardonnay, Moscato, Sauvignon Blanc, Pinot Grigio

Vodka: Wheatley | **Rum:** Bacardi | **Gin:** Seagram's Gin | **Scotch:** Grant's | **Whiskey:** Seagram's 7 | **Brandy:** Korbel | **Tequila:** Jose Cuervo Silver

Non-Alcoholic Beverages: Coke products

TOP SHELF PACKAGE

One Hour – \$28 per person | **Two Hours** – \$35 per person | **Three Hours** – \$45 per person | **Four Hours** – \$49 per person

Beer: Miller Lite, Bud Light, Coors Light, Corona, Spotted Cow

Wine: Cabernet, Pinot Noir, Chardonnay, Moscato, Sauvignon Blanc, Pinot Grigio

Vodka: Tito's | **Rum:** Captain Morgan, Bacard | **Gin:** Tanqueray | **Scotch:** Johnnie Walker Black Label | **Bourbon:** Bulleit

Whiskey: Jack Daniels | **Brandy:** Korbel | **Tequila:** Patrón Silver

Non-Alcoholic Beverages: Coke products

ADDITIONAL OPTIONS

Champagne Toast \$3 per person

One Wine Pour with Dinner \$9 per person

Bottled Wine Service with Dinner - \$36 per person

Seltzers - \$7 per person

*Signature drinks available upon requests based on selection

*Additional bar package prices can be requested

BAR SERVICE (PER CONSUMPTION)



DOMESTIC BEER BOTTLES starting at \$5

Miller Lite, Coors Light, Bud Light

PREMIUM BEER BOTTLES starting at \$6

Corona, New Glarus Spotted Cow, Blue Moon White, Pacifico, Michelob Ultra, Heineken

PREMIUM LIQUOR starting at \$7

Vodka: Wheatley | **Rum:** Bacardi | **Gin:** Seagram's Gin | **Scotch:** Grant's | **Whiskey:** Seagram's 7 | **Brandy:** Korbel

Tequila: Jose Cuervo Silver

TOP SHELF LIQUOR starting at \$9

Vodka: Tito's | **Rum:** Captain Morgan | **Gin:** Tanqueray | **Scotch:** Johnnie Walker Black Label | **Bourbon:** Bulleit

Whiskey: Jack Daniels | **Brandy:** Korbel | **Tequila:** Patrón Silver

HOUSE WINES \$9/glass, \$36/bottle

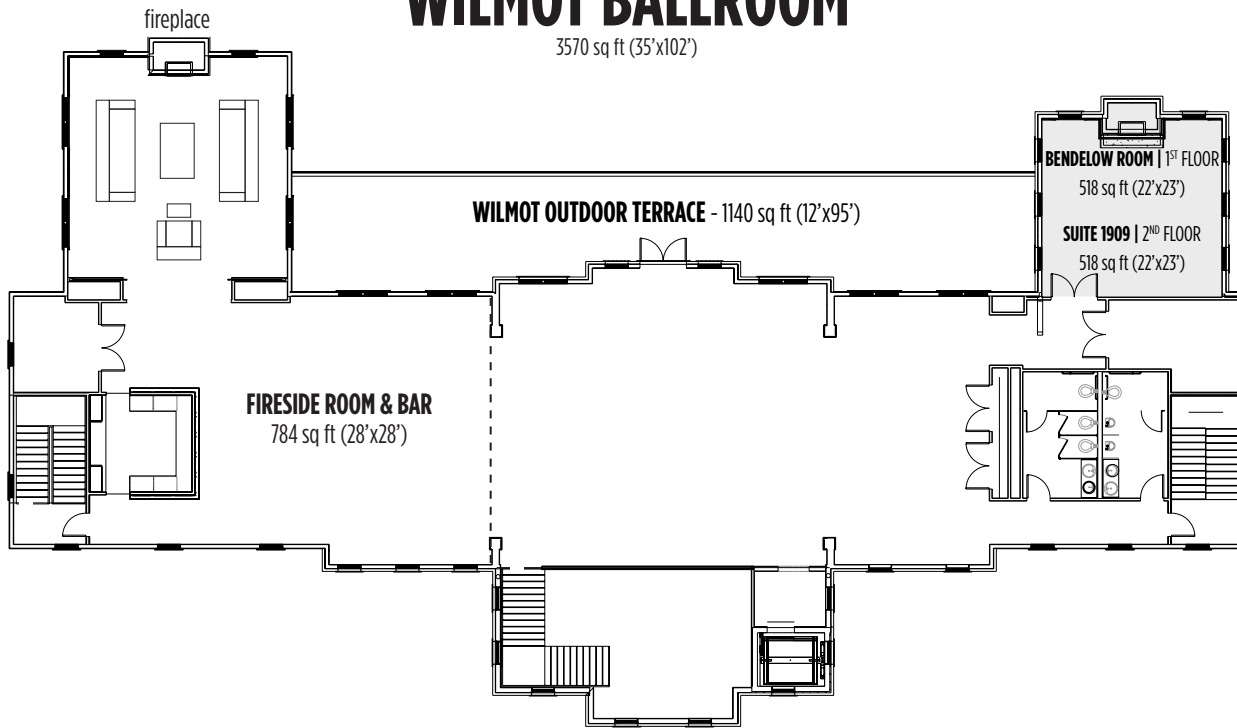
Chardonnay, Pinot Grigio, Cabernet, Pinot Noir, Moscato, Sauvignon Blanc

SPARKLING WINE \$36/bottle

Additional charges apply for specialty drinks (on the rocks, martinis, etc.)

WILMOT BALLROOM

3570 sq ft (35'x102')



ROOM SET-UP STYLES

Banquet Rounds Hollow Square

Cabaret Theatre

Classroom U-Shaped

Boardroom

BENDELOW ROOM (1ST FLOOR) 518 sq ft (22'x23')

| | |
|-----------------|----|
| Boardroom | 20 |
| U-Shape | 12 |

FIRESIDE ROOM & BAR (2ND FLOOR) 1000 sq ft

| | |
|---------------------|----|
| Banquet | 40 |
| Theatre | 80 |
| Cabaret | 24 |
| Classroom | 24 |
| Boardroom | 28 |
| Hollow Square | 28 |
| U-Shape | 24 |

WILMOT BALLROOM (2ND FLOOR) 3570 sq ft (35'x102')

| | |
|---------------|-----|
| Banquet | 220 |
| Theatre | 250 |
| Cabaret | 100 |

SUITE 1909 (2ND FLOOR) 518 sq ft (22'x23')

| | |
|-----------------|----|
| Banquet | 24 |
| Boardroom | 20 |
| U-Shape | 12 |
| Classroom | 16 |
| Cabaret | 18 |
| Theatre | 40 |

ROOM RENTALS

Our rental rates vary based on your space needs. We offer 3,000+ square feet of flexible banquet/meeting space with accommodations for up to 250 guests.

PAYMENTS & CANCELLATIONS

All events require payment of the room rental fee to secure the event space. Payments are non-refundable but may be rescheduled subject to availability. Final guest guarantee and menu selection is required 2 weeks prior to your event. You will be accountable for your final guarantee. All payments must be made in full or have a credit card placed on file before your event.

SERVICE CHARGE

A 22% service charge, state and local taxes will be applied to the bill. Guests requesting tax exemptions must submit current documentation at the time of booking.

SERVICES & EQUIPMENT

- TV with Clickshare screen casting - \$100
- Projector & Screen - \$150
- Flip Chart with Markers - \$75
- Microphone & podium rental - \$35
- Easels - \$10 each

ADD-ON AMENITIES

- Colored Napkins - \$1 each (quantities of 100)
- Bottled Water Station - \$4 per bottle
- 120" Floor Length Linen - \$15 each



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