



WOODFIRE
Wedding
Guide



Congratulations!

Dear Bride & Groom,

Congratulations on your engagement! We are honored that you are considering Woodfire for your special day. Our goal is to create an unforgettable day, not only for you, but for each and every one of your guests. We aim to exceed your expectations and help you have the wedding you have always dreamed of.

You will find that Woodfire offers a unique, rustic setting for your wedding from beginning to end. You could start your day with an outdoor ceremony on our patio or in a clearing in the woods. Once you have said, "I do," our beautiful, woodland-themed lodge offers breathtaking scenery and delicious food for your reception. Our banquet hall can hold up to 340 guests, and we can also seat an additional 100 people in the front room of the lodge.

This guide will help you get started with the planning process. Our menu options are designed with weddings in mind. However, these options are not the limit of what our executive chef is able to create.

We look forward to working with you and your families during this special time.

Best Wishes,

Dona Nie
General Manager & Event Coordinator
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Assistant Event Coordinator
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Bar & Beverages

All drink packages start one hour prior to dinner, total of seven hours or until midnight. All beverage packages are billed on the confirmed number of guests age 13 and older. Bar shots are not included in these packages. All beverages must be purchased and consumed on the Woodfire premises. Cash and/or open bars are also available. All items are subject to 20% service charge and 5.5% sales tax.

Packages

Beer and Soda Package

One brand of domestic draft beer and soda

Maple Package

One brand domestic draft beer, house wines and soda

Pine Package

One hour of bar rail cocktails

One brand of draft beer, house wines and soda

Birch Package

One hour of call and bar rail cocktails

One brand domestic beer, one brand craft draft beer, house wines and soda

Individual Offerings

½ Barrel of Domestic Beer

½ Barrel of Premium Beer

Bottle of House Wine (served per table)

Bottle of House Champagne (served per table)

Coffee Service

Pitcher of Soda

Hors D'oeuvres

All hors d'oeuvres start one hour prior to dinner. Hors d'oeuvres packages may be added to buffet or plated dinners. On items ordered per piece, a 25-piece minimum is appreciated. All items are subject to 20% service charge and 5.5% sales tax.

Packages

Snack Package

Domestic cheese and sausage tray with crackers, fresh vegetable tray with dip, fresh fruit tray, fiesta taco dip with tortilla chips, Gardetto's

Pick 2 Package

Domestic cheese and sausage tray with crackers, fresh vegetable tray with dip, fresh fruit tray, fiesta taco dip with tortilla chips, Gardetto's

+

Choose two: Deviled eggs, beer dip with pretzels, tomato bruschetta, BBQ meatballs, bacon-wrapped chestnuts, chicken drumettes

Pick 2 Premium Package

Domestic cheese and sausage tray with crackers, fresh vegetable tray with dip, fresh fruit tray, fiesta taco dip with tortilla chips, Gardetto's

+

Choose two: Caprese skewers, shrimp cocktail, smoked salmon, beef Wellingtons, spinach artichoke dip, Italian sausage stuffed mushrooms, breaded asparagus spears

Cold Hors D'oeuvres

Garden Fresh Vegetable Tray with Dip

Small | Medium | Large

Seasonal Fresh Fruit Tray

Small | Medium | Large

Assorted Cheese Tray with Crackers

Small | Medium | Large

Cheese & Sausage Tray with Crackers

Small | Medium | Large

Fiesta Taco Dip Tray with Chips

Small | Medium | Large

Fancy Mixed Nuts

Gardetto's Snack Mix

Smoked Salmon Lox with Cocktail Rye

Shrimp Cocktail with Sauce

Caprese Skewer

Fresh Fruit & Cheese Skewers

Deviled Eggs

Hot Hors D'oeuvres

Bacon-Wrapped Water Chestnuts

Mini Reubens on Cocktail Rye

Pork Pot Stickers

Meatballs

(BBQ, Swedish, or Sweet & Sour)

Chicken Teriyaki Kabobs

Beef Wellingtons with Mushroom Duxcell
& Mustard Cream Sauce

Sliders

Spinach & Artichoke Dip served with
Cocktail Rye

Italian Sausage Stuffed Mushrooms

Wild Mushroom & Herbed Cheese
Bruschetta

Crabmeat Stuffed Mushrooms

Pesto, Tomato & Provolone Bruschetta

Pigs in a Blanket

Silver Dollar Sandwiches
(Ham, Turkey, Beef or Chicken Salad)

Cocktail Weenies

Chicken Drumettes

Carving Station with Buns
(Beef, Ham or Turkey)
Market Price

Dinner

Our banquet packages for both buffet style and plated dinner include:
Entrée(s), choice of (1) salad, (1) vegetable, (1) potato and dinner rolls with butter.
All items are subject to 20% service charge and 5.5% sales tax.

Buffet Style Dinner

One Meat Buffet

Two Meat Buffet

Three Meat Buffet

Buffet Entrées

Broasted Chicken

Herb and spice batter dipped chicken with a crispy crust

Baked Chicken

Herb and spice baked chicken

Chicken Piccata

A combination of chicken, capers, mushrooms, artichoke hearts, lemon and white wine

Chicken Parmesan

An Italian breaded chicken breast with marinara sauce, topped with mozzarella and parmesan cheese

Chicken Normandy

A breast of chicken stuffed with an apple and almond dressing, topped with a wine sauce

Roasted & Carved Turkey Breast (add gravy for \$15)

Boneless, oven roasted and chef-carved turkey breast

Tenderloin Tips with Noodles

Angus beef tips in a Marsala wine sauce with mushrooms and onions

BBQ Ribs

St. Louis style ribs with a house rub, slow roasted and basted with Sweet Baby Ray's BBQ Sauce

Baked Salmon (Lemon & Dill or BBQ)

Norwegian Atlantic salmon with either lemon butter and fresh dill or tangy BBQ sauce

Sweet & Sour Shrimp

Shrimp with peppers, onions and pineapple served with steamed rice

Baked Haddock

Icelandic haddock with white wine, butter and our special blend of seasonings

Sliced Pork Roast with Mustard Sauce

Roast pork loin with whole grain mustard cream sauce

*Plated Entrees***Chicken Oscar**

Sautéed chicken breasts topped with crab meat, asparagus spears and Hollandaise sauce

Chicken Marco-Polo

Chicken breast filled with ham, broccoli and Swiss cheese with white wine sauce

Chicken Calvados

Chicken breast stuffed with apple, dried cranberry and fontina cheese with an apple demi-glaze

Bronzed Chicken with Portobello

Buttermilk fried chicken breast, tomatoes, Portobello mushrooms, scallion and garlic with brandy demi-glaze

Petit Tenderloin with Grilled Rosemary Shrimp **Market Price**

Slow Oven Roasted Prime Rib **Market Price**

Char-Grilled Filet Mignon**Market Price**

With a Merlot and black pepper demi-glaze

Baked Salmon (BBQ or Lemon & Dill)

Norwegian Atlantic salmon baked with barbeque sauce, bacon and scallions OR lemon and fresh dill butter

Panko and Ginger Orange Roughy

With an orange mustard sauce over stir-fried vegetables

Baked Haddock Almondine

Icelandic haddock with white wine, butter and our special blend of seasonings

Eggplant Parmesan

Italian breaded eggplant with marina sauce, topped with mozzarella and parmesan cheese

Pasta Primavera

Spring vegetable mix served over pasta with Alfredo sauce

*Child-friendly Option***Children's Meals**

Includes chicken strips, French fries & a fruit cup

Must be pre-ordered and only allowed for kids 12 years and under

*Salad Options (select one)***House Salad**

With tomatoes, cucumbers, red onions, julienne carrots and three dressing choices on the table

Spinach

With Mandarin oranges, red onions, toasted almonds and honey Dijon dressing

Mixed Greens

With dried cranberries, red onions, gorgonzola cheese, spiced walnuts and raspberry vinaigrette dressing

Vegetable Options (select one)

Stir Fry Vegetables • Green Beans with Slivered Almonds • Broccoli Florets with Lemon Pepper • Zucchini, Yellow Squash & Carrots • Green Beans, Wax Beans & Carrots • Glazed Carrots • California Blend: Broccoli, Cauliflower & Carrots

Potato & Rice Options (select one)

Baked Potato • Garlic Mashed (add beef, chicken or turkey gravy for \$15) • Oven Browns • Parsley Buttered New Potatoes • Wild Rice Blend

Dessert Options (not included w/ meals, available at market price)

Assorted Bars • Ice Cream • Sherbet • Chocolate Mousse • Strawberry Shortcake • Apple Crisp • Cheesecake • Carrot Cake • Chocolate Layer Cake

Late Night Snacks

Kettle Chips & Dip

Serves 30

Pretzel Twists & Beer Dip

Serves 25

12" or 16" Pizza

Made fresh in house

Tortilla Chips & Salsa

Serves 30

Fiesta Taco Tray & Tortilla Chips

Serves 25

Linens

**Color also available for tablecloths – ask Event Coordinator to see samples*

Napkin Colors

Forest Green* • **Black*** • **Chocolate** • **Dusty Rose** • **Gold*** • **Hooters Orange** • **Ivory*** • **Lagoon**
• **Lemon Yellow** • **Maroon** • **Medrite Gray** • **Navy Blue** • **Neon Lime Green** • **Peach** • **Pink** •
Purple • **Raspberry** • **Red*** • **Royal Blue** • **Sandalwood*** • **Seafoam Green** • **Teal** • **Violet** •
Wedgewood Blue • **White*** • **Wild Raspberry**

Additional Packages & Services

Ask Event Coordinator for details and pricing

Outdoor Cocktail Reception & Bar • **Interior Decorations** • **Table Centerpieces** •
Wedding Day Breakfast/Luncheon • **Wedding Day Groomsmen Clay Shoot** • **Rehearsal Dinner** •
Pig Roast • **Shooting Packages** • **Gift Opening Brunch/Luncheon** • **Bridal Shower** •
Preferred Vendor List

Indoor/Outdoor Ceremony

Birch or Cedar Arbor

Indoor/Outdoor Fireplaces Lit

Wagon Ride for Rustic Special Occasion Photos

Extra Bar Services (if you would like an extra bar, in addition to our main bar)

Portable Bar in Banquet Room

Additional Bar Staff for Portable Bar

Bachelor & Bachelorette Party Packages

Package A (3 Hours)

75 bird team flurry (5 stand), 50 targets/person (clay course), sight pairs (1 per group per station), ear plugs, safety glasses, ammunition aprons, 1 hour of domestic beer pitchers (after clays)

Package B (3.5 Hours)

75 bird team flurry (5 stand), 50 targets/person (clay course), sight pairs (1 per group per station), ear plugs, safety glasses, ammunition aprons, 3 boxes of shotgun shells/person, 1 hour of domestic beer pitchers (after clays), 1 hour of pizzas

Nearby Accommodations

Cobblestone Inn & Suites (7 miles)

800 West Ryan Street, Brillion, WI 54110 • (920) 756-3800

Complimentary breakfast, beer and wine bar, free wireless high-speed Internet, exercise facilities, whirlpool suites, on-site convenience store, outdoor grilling area, flat panel TV's with DVD players, upgraded bedding and each room has a microwave, refrigerator and coffee service

Hilton Garden Inn (17 miles)

720 Eisenhower Drive, Kimberly, WI 54136 • (920) 730-1900

Days Inn & Suites by Wyndham (17 miles)

1201 Maloney Road, Kaukauna, WI 54130 • (920) 766-0088

Best Western Stanton Inn (22 miles)

1101 East Chestnut Street, Chilton, WI 53014 • (920) 849-3600

Deluxe continental breakfast, free wireless high-speed Internet, indoor pool and whirlpool, and each room has coffee makers, hairdryers and irons/ironing boards

Kress Inn (20 miles)

300 Grant Street, De Pere, WI 54115 • (920) 403-5100

Complimentary continental breakfast, complimentary airport shuttle, complimentary high-speed Internet, walking distance to area restaurants, shopping, night life, entertainment and each room has a microwave, refrigerator and coffee maker

Par 5 Resort (24 miles)

250 West Church Street, Mishicot, WI 54228 • (920) 755-2376

Free wireless Internet, TVs, DVD player, indoor pool, sauna, fitness room, mini-refrigerator, microwave and coffee maker

Shuttle Service

Kobussen Buses, Ltd.

W914 County Road CE, Kaukauna, WI 54130 • (920) 766-0606 or (800) 447-0166

Lamers Limousine Service

2407 South Point Road, Green Bay, WI 54313

Motor Coaches & Trolleys: (800) 236-1240, Limousines: (800) 236-6160

18 passenger limo coach, 29 passenger trolley busses, 36-56 passenger deluxe motor coaches, executive coach, limousines, 3 mini coach buses