



2023

MEETINGS & CONFERENCES



PAR 4
RESORT

BISTRO · BANQUETS · HOTEL · GOLF

**201 FOXFIRE DRIVE
WAUPACA WI 54981
(715) 942 - 0500
SALES@PAR4RESORT.COM**

www.par4resort.com

Welcome

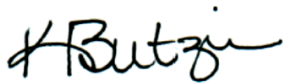
Meetings & Conferences Done Right

Thank you for considering Par 4 Resort for your next meeting & conference needs. We are committed to your vision, and we work hard to ensure that your meeting or conference goes exactly as planned.

Our amenities can accommodate small intimate groups and large groups with the same attention to detail and experience for everyone.

We offer many set up configurations as well as audio/video equipment to help set the stage for your meeting. Complimentary secured Wi-Fi is also available so that you can stay connected.

On behalf of the owners and staff, welcome to Par 4 Resort! It is our pleasure to assist you every step of the way



Sales/Marketing/Event Director
Par 4 Resort



Event Space

Rates for single space rental only. Additional fees will apply to rent entire facility and/or on holidays. See Event Planner for pricing.

All event spaces are non-smoking, including vapes. Tape, tacks, and nails are not allowed to be used to secure items to any surface. Confetti, silly string, party poppers, loose sand, loose glitter, or the like are prohibited in any facility. Non-adherence to this policy may result in an additional damage/cleaning fee of \$300.

SPACE	GUEST MAXIMUM
Salon A Salon B Salon C	80 per salon
Salon AB Salon BC	180 per salon
Grand Ballroom	300+
Fairway	72
White House Tent	225
Legend's Room	30

Policies

Deposits & Payments

All Deposits for space rentals are due at the signing of the Sales Agreement. All deposits will be applied to your event total. All deposits are non-refundable and are for the booked date and space on the Agreement. Full payment is due 10 business days prior to the event upon submission of guaranteed count.

Service Charge & Sales Tax

An 18% service charge and 5.5% state sales tax will be applied to food and beverage costs. All items are subject to the 5.5% state sales tax, unless the host company is tax exempt. Tax Exempt form must be turned into Par 4 Resort prior to removal of any taxes. Service charges are taxed under the *Wisconsin Administrative Code*, Wis. Admin. Code § Tax 11.87(2)(g)2.

Cancellations

In the event of a cancellation, all deposits are non-refundable. Notice of cancellation five (5) business days or less before the event will require that all charges (including labor & service fees, rentals, and applicable taxes) for the final guarantee or contracted number of guests will be charged. Additional charges may be owed for cancellations of any sleeping rooms with Comfort Suites at Par 4 Resort.

Pricing

Par 4 Resort makes every effort to maintain pricing; however, there may be increases in prices due to unforeseen changes in market conditions at the time of your event. We require written confirmation that you agree to any pricing changes prior to your event and alternatively, we may, in such event, make reasonable substitutions in menus that will also require written confirmation stating you agree to any substitutions.

Seating Arrangements

Guest seating is at the discretion of the host and subject to availability of the venue. Guests may be seated utilizing 60" round tables, 8-ft banquet tables, or 6-ft banquet tables in either conference, classroom, open u-shaped or banquet-style layouts. Your event coordinator will work with you to find the floor layout that will best fit your needs.

Policies Continued

Guest Rooms & Hospitality Suites

Discounted sleeping room rates are available to your guests at the Comfort Suites at Par 4 Resort. Rates will vary by season and day/date. Please check with the hotel for availability and pricing if you are interested in reserving guest rooms for your attendees. *All sleeping room arrangements are attended to by the client and their guests. Cancellations may incur fees through Comfort Suites at Par 4 Resort.*

Entertainment

Musicians, DJs, and any other live entertainment are booked exclusively by the client and are the client's sole responsibility. All entertainment is subject to prior approval by the event coordinator at least 10 business days prior to the event.

All entertainment must conclude by 12am in the tent facility and by 1am in all other facilities. Bands and other live entertainment are required to set up any equipment prior to the start time of the event..

Live music is NOT allowed in the tent facility (other than DJs). It is the client's sole responsibility to make sure all entertainers are aware of this policy.

Lost & Found

Par 4 Resort cannot be held responsible for damage or loss of any articles or merchandise left, or items left unattended for any amount of time, at the facility prior to or following your event.

The venue does request that you assign a representative to gather any items at the end of your event. Any items left after the conclusion of the event will be disposed of at the discretion of the venue.

Rental Equipment

Par 4 Resort can provide rental equipment to enhance your event experience.

ITEM
Projection Screen
LCD Projector
Wireless Remote
Flipchart stand & paper
Staging
Portable Sound System
Wireless Lapel or Lavalier Microphone
WeFrame (see Event Coordinator for details)
Small Notepad (lined)

Breakfast Menus

Plated

- Denver Breakfast

Scrambled eggs with diced ham, sautéed onion & green peppers, white or wheat toast, and breakfast potatoes

- Rise & Shine Breakfast

Scrambled eggs, pancakes, choice of bacon or sausage links & fresh fruit garnish

Buffets

- Heartland Buffet

Scrambled eggs, pancakes, bacon, sausage links, breakfast potatoes, seasonal fresh fruit, assorted yogurt, assorted pastries & muffins.

- Wisconsin Buffet

Scrambled eggs, French toast, bacon, breakfast potatoes & seasonal fresh fruit.



Lunch Menus

Plated Sandwiches & Salads

- **Chef Salad**

Mixed greens, Smoked ham, turkey breast, Swiss and Cheddar cheeses, hard-boiled eggs, tomato, croutons, and choice of salad dressing on the side

- **Chicken Caesar Salad**

Romaine lettuce, grilled chicken breast strips, croutons, Parmesan cheese & Classic Caesar salad dressing

- **Chicken Caesar Wrap**

Flour tortilla, Romaine lettuce, grilled chicken breast strips, and Classic Caesar dressing and a side of fresh seasonal fruit

- **French Dip**

Grilled hoagie, sliced prime rib, side of Au Jus, and Red Potato Salad

- **Chicken Sandwich**

Grilled chicken, Cheddar cheese, lettuce, tomato, and mayonnaise on a bun and Red Potato Salad

- **Soup & Sandwich Combo**

1/2 Turkey or Ham, lettuce, tomato & bun, cup of soup du jour

- **Boxed Lunch To-Go**

Ham or turkey, Hoagie roll, lettuce, tomato, condiment packets, bag of chips, whole fresh fruit, and a fresh baked cookie

Plated

The following include choice of Tossed Garden Salad or Caesar Salad and Dinner Rolls with butter.

- **Chicken Fettuccini Alfredo**

Served with side of vegetables

- **Pork Medallions Dijon**

Two roasted garlic pork medallions, Dijon mustard sauce, parsley buttered red potatoes & vegetables

- **Chicken Supreme**

Chicken breast, mushroom cream sauce, parsley buttered red potatoes & vegetables

- **Vegetable Stir-Fry**

Fresh vegetables sautéed in olive oil & garlic, Parmesan cheese & rice

Lunch Menus

Buffet

- **Taste of the South**

Slow-roasted BBQ Ribs, baked chicken, potato salad, baked beans, sweet corn, coleslaw & fresh seasonal fruit

- **Party on the Patio**

Hamburgers, chicken breasts, brats OR Hot dogs, cheese, lettuce, tomatoes, onions, buns, condiments, potato salad, baked beans, seasonal fresh fruit

- **Pizza & Wings**

Assorted one-topping 16" Pizzas, Caesar Salad, Garlic Bread, Chicken Wings, Ranch, Bleu Cheese and choice of two(2) sauces: Buffalo, Mango Habanero, BBQ, Garlic Parmesan

- **Deli Luncheon**

Sliced salami, ham, turkey, assorted cheese slices, buns, lettuce, tomato, onion, condiments, seasonal fresh fruit & soup du jour

- **Little Italy Buffet | Add Assorted One-Topping Pizzas +\$3/person**

Pasta, Italian Meatballs, Marinara Sauce, Cheese Tortellini with Alfredo Sauce, Caesar Salad, Garlic Bread

- **Mexican**

Hard & Soft-shell Tortillas, Shredded Chicken, Seasoned Ground Beef, Refried Beans, Seasoned Rice (choice of Spanish or Cilantro Lime), Lettuce, Tomato, Black Olives, Onions, Shredded Cheese, Sour Cream, Jalapenos & Salsa

- **Hot Sandwich Buffet**

Choice of 2: Sliced Ham, French Dip, Shredded Turkey & Gravy, Sloppy Joes, Shredded Pork (BBQ on the side), Shredded Chicken & Gravy plus assorted Rolls/Breads, Condiments, Garden Salad & House Dressings and Seasonal Fresh Fruit

- **Sunday Dinner**

Baked chicken, mashed potatoes, gravy, stuffing, steamed vegetable, tossed salad, house dressings, dinner rolls & butter

Dinner Menus

Plated

All plated options are served with dinner rolls & butter and the following choices (unless otherwise noted):

- Tossed Garden Salad & House Dressings OR Caesar Salad
- Steamed Whole Green Beans, Buttered Corn, OR Vegetable Medley
- Garlic Mashed Potatoes, Wild Rice, Buttered Egg Noodles, Baked Potato, OR Parsley Buttered Red Potatoes

All plated options, when offering guests more than one choice must include the same side options. If more than one option is offered, a \$2 per person split plate fee will be applied.

- **Tenderloin & Shrimp**
58 oz. tenderloin filet prepared to medium, skewer of sautéed shrimp
- **Broiled Atlantic Salmon**
Herb-buttered salmon filet
- **Roasted Pork Loin**
Andouille-stuffed pork roasted pork loin
- **Stuffing Chicken Breast**
Stuffing topped with a boneless, skinless Chicken Breast & Gravy
- **Chicken Cordon Bleu**
Chicken Breast topped with Ham, Swiss & Garlic Cream Sauce
- **Mushroom Chicken**
Chicken Breast topped with a Garlic Mushroom Cream Sauce
- **Ribeye Steak**
Prepared to medium, topped with sautéed mushrooms & onions
- **Chicken Saltimbocca**
Chicken Breast topped with Ham, Asparagus & Garlic Cream Sauce
- **Sliced Roast Sirloin**
Sliced sirloin with a Mushroom Red Wine Sauce
- **Beef Tips & Gravy**
Sirloin Beef Tips with Mushrooms, Bell Pepper & Onion in a Beef Gravy
- **Vegetarian Ravioli**
Mushroom-filled Ravioli with a Garlic Cream Sauce, Sun-Dried Tomatoes, Basil, Asparagus & Asiago Parmesan cheese *Salad side only*

Side Options - Choose Two (2)

- Garlic Mashed Potatoes
- Parsley Buttered Red Potatoes
- Wild Rice
- Parsley Buttered Egg Noodles
- Buttered Corn
- Steamed Whole Green Beans
- Vegetable Medley
- Honey-Glazed Carrots (+\$2/person)
- Steamed Asparagus (+\$2/person)

Dinner Menus

Buffet & Family-style

2- Entrée Buffet | 3 Entrée Buffet

2- Entrée Family-style | 3- Entrée Family-style

All styles of service are served with dinner rolls & butter and the following choice:

- Tossed Garden Salad & House Dressings OR Caesar Salad

All serving styles select from the following entrée options:

- Baked Chicken
- Chicken Breast Marsala
- Chicken Saltimbocca (Chicken Breast, Ham, Asparagus, Garlic Cream Sauce)
- Chicken Cordon Bleu
- Stuffing Chicken Breast
- Sirloin Beef Tips & Gravy
- Sliced Roast Sirloin with Red Wine Mushroom Sauce
- Door County Cherry Pork Loin
- Baked Haddock with White Wine Butter
- Prime Rib (+\$10/person)

Side Options - Choose Two (2)

- Garlic Mashed Potatoes
- Parsley Buttered Red Potatoes
- Wild Rice
- Parsley Buttered Egg Noodles
- Buttered Corn
- Steamed Whole Green Beans
- Vegetable Medley
- Honey-Glazed Carrots (+\$2/person)
- Steamed Asparagus (+\$2/person)

Hors D'Oeuvres

- **First Things First Buffet \$21/person**

Chicken Wings, Swedish Meatballs, Fresh Vegetables & Dip, Domestic Cheeses, Sausage & Crackers, Fresh Seasonal Fruit

- **Wisconsin Starter Buffet \$24/person**

Chicken Wings, BBQ Cocktail Sausages, Swedish Meatballs, Deviled Eggs, Fresh Vegetables & Dip, Domestic Cheeses, Sausage & Crackers, Fresh Seasonal Fruit

- **Crème de la Crème Buffet \$28/person**

Chicken & Pineapple Satay, Swedish Meatballs, Cocktail Shrimp, Spinach Artichoke Dip & Fresh Pita Chips, Domestic Cheeses, Sausage & Crackers, Fresh Seasonal Fruit

Cold Ala Carte Options

All items are ordered by the "platter" and 1/2 orders are allowed with prior notice. Serving sizes are approximates based on minimum per person guidelines unless otherwise stated.

Jumbo Shrimp Cocktail	12 pcs
Fresh Vegetables & Ranch Dip	Serves 25
Fresh Seasonal Fruit	Serves 40
Taco Dip & Tortilla Chips	Serves 40
Beer Dip & Tortilla Chips OR Pretzels	Serves 40
Deviled Eggs	Serves 40
Domestic Cheeses, Sausage & Crackers	Serves 40
Smoked Salmon, Crackers & Cream Cheese Spread	6 lb. average

Hors D 'Oeuvres

Hot Ala Carte Options

All items are ordered by the "platter" and 1/2 orders are allowed with prior notice. Serving sizes are approximates based on minimum per person guidelines unless otherwise stated.

Swedish OR BBQ Meatballs	Serves 40
BBQ Cocktail Sausages	Serves 40
Chicken Wings & Sauce (Choice of two (2) BBQ, Garlic Parmesan, Mango Habanero, Buffalo)	Serves 40
Oriental Egg Rolls & Soy Sauce Dip	50 pieces
Chicken Pot Stickers & Soy Sauce Dip	50 pieces
Stuffed Mushrooms (Choice of one (1) Seafood, Sausage, or Vegetable)	Serves 50
Spinach Artichoke Dip & Pita Bread	Serves 40
Chicken & Pineapple Satay	50 pieces

Snacks

Assorted Cookies	Per Dozen
Assorted Dessert Bars	Per Dozen
Cheesecake NY Turtle Crème Brule Strawberry	Per Slice
Bagels & Cream Cheese	Per Dozen
Mixed Nuts	Per Pound
Assorted Yogurt	Each
Granola Bars	Each
Whole Fresh Fruit	Each
Ham & Turkey Deli Sliders	Per Dozen
Light & Healthy Assorted Yogurt Granola Bars Fresh Seasonal Fruit	Per Person
Fruit & Cheese Fresh Seasonal Fruit Domestic Cheeses, Sausage & Crackers Assorted Cheese Dips	Per Person

Beverags

Par 4 Resort offers a large selection of beverages, including cocktails, beer & wine. Please see your event coordinator for current selections & pricing.

Non-Alcoholic Options

- Bottled Beverages \$3/Bottle | May be charged on consumption.
Pepsi Products, bottled water & bottled Gatorade (seasonal)
- Fruit Punch \$25/gallon
House-made mix of juices & clear soda
- Fruit Juices \$15/pitcher
Cranberry, Pineapple, or Orange Juice
- Coffee \$60 (serves approx. 100 cups in total | Refilled one time, no charge)
Regular & Decaffeinated | creamer | sugar | sugar substitutes | cups | stir sticks
- Fountain Soda \$3/Glass or \$3/per person unlimited based on guaranteed count
Assorted Pepsi Products including lemonade, root beer & iced tea
- Kiddie Cocktails (Shirley Temple) \$4/Glass
Grenadine, clear soda & cherries

From the Bar

- Domestic 1/2 Barrels \$300 each
Any domestic beer choice based on availability.
- Craft 1/2 Barrels \$Market Price
Subject to availability.

Specialty beverage items that are not part of our regular stock may be able to be brought in for your event upon request. Such requests are subject to availability and are required to be purchased through us by the case. Any unopened product can be picked up the next day and applies only to specialty beverages. Any opened product remains the property of the resort.

COCKTAILS & WINE

- House Wine \$6/Glass | \$21/Bottle
- Rail Old Fashion | Manhattan | Martini \$6
- Call Old Fashion | Manhattan | Martini \$7
- Single Rail Cocktail \$4 | Double Rail Cocktail \$6
- Single Call Cocktail \$5 | Double Call Cocktail \$7
- Single Premium Cocktail \$6 | Double Premium Cocktail \$8

Additional charge of \$1 for any cocktail made with Red Bull or Fruit Juices