

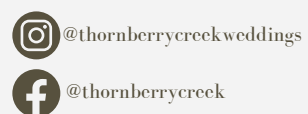
## THORNBERRY CREEK AT ONEIDA WEDDING GUIDE



---

[www.golfthornberry.com](http://www.golfthornberry.com)

---







## W E L C O M E

---

Hey there! Congrats on your engagement!

We're so happy to be part of your day.

You are likely overwhelmed with all of the wedding information out there, but don't worry - you're not alone. We are seasoned professionals who are here to help you document one of the biggest days of your life so you have beautiful memories for years and years to come.

The information in this planning guide is meant to help you through all of your venue-related questions so you can relax and get excited for your big day.







## RENTAL INVESTMENT

---

All wedding rentals include 12 Hour Venue Access (12:00 p.m. to Midnight)

01.

### HAWKS CREST BALLROOM

seats up to 300

**\$10,000**

food & beverage minimum

**\$3,000 room charge**  
(non-refundable)

02.

### TAPROOM

seats up to 120

**\$7,500**

food & beverage minimum

**\$2,000 room charge**  
(non-refundable)

03.

### CEREMONY

seats up to 300

**\$2,000**

includes 100 standard chairs  
and your choice of grey or  
green turf


---

## THE FOLLOWING AMENITIES ARE INCLUDED IN ALL OF OUR WEDDING COLLECTIONS

- EXCLUSIVE USE OF OUR ENTIRE PROPERTY, INDOORS AND OUTDOORS, FOR YOUR EVENT DAY
- COMPLIMENTARY ON-SITE PARKING
- ROUND RECEPTION TABLES, BANQUET TABLES AND HIGH-TOP TABLES
- IVORY LINENS
- SILVERWARE AND GLASSWARE

### ADDITIONAL WAYS WE ENSURE YOUR WEDDING PLANNING IS EASY, SEAMLESS AND FUN:

- PRIVATE MENU TASTING (UP TO 4 PLATES) FOR UP TO SIX PEOPLE
  - CHAMPAGNE OR WINE POUR FOR HEAD TABLE WITH DINNER
  - COMPLIMENTARY GOLF PACKAGE FOR FOUR
  - SPECIAL PRICING ON REHEARSAL DINNER AND WEDDING/BRIDAL SHOWER ROOM RENTALS
-



“WHETHER YOU  
ENVISION YOUR DREAM  
WEDDING AS A LARGE  
CELEBRATION, OR A  
SMALL GATHERING OF  
LOVED ONES, WE ARE  
PASSIONATE ABOUT  
DELIVERING THE  
EXPERIENCE THAT YOU  
DESERVE.”

- VENUE EVENT COORDINATORS

## YOU HAVE QUESTIONS

---

**Q: What time can I have access on the day of the event?**

A: The room will be available at 12:00 p.m. the day of your event.

**Q: Who should I contact if I can't enter the building?**

A: Your venue coordinator will provide you with an on-site contact the week of your event.

**Q: Is the venue ADA accessible?**

A: Yes.

**Q: Is there handicap accessible parking available?**

A: Yes. We offer six public handicap parking spots, however, they are not reserved specifically for your event.

**Q: Do you provide parking attendants?**

A: We do not offer parking attendants. We do offer a drive up for guests to be dropped off at the main entrance.

**Q: Do you allow access to the golf course for photos?**

A: We offer a vast array of spots along the perimeter of the venue. For special accommodations on the course, tee times must be scheduled two weeks prior to the event and include the wedding couple and photographer only.

**Q. Are we allowed to use/rent golf carts?**

A: We do not allow golf cart use other than for the couple and photographer to access the locations on the course mentioned above.

**Q: What time must the venue be cleared out after the event?**

A: Entertainment ends at eleven o'clock and guests must be cleared out of the venue by midnight.

**Q: What AV is included in the venue?**

A: House sound for music and speeches, eight-foot screen, two wireless microphones, and projector.



---

**Q: How quickly can I expect a response to my requests/phone calls/emails?**

A: Responses will be answered within 48 business hours. If your venue coordinator is out of the office, an alternate point of contact will be available in the case of an emergency.

**Q: Can I have packages sent directly to the venue?**

A: Yes. Please send any packages for your event to the care of your venue coordinator and notify them beforehand so your package does not get misplaced.

**Q: What is the recycling policy at the venue?**

A: We do recycle at the venue.

**Q: When are final dietary restrictions required?**

A: Three weeks (21 days) prior to your event date.

**Q: What is the procedure for those with special dietary needs? Will they have a special meal plated ready for them? Will they be provided for within the normal menu.**

A: All special dietary needs will need to be communicated three weeks prior to the event date. We make every effort to accommodate all special dietary requests.

**Q: Are candles allowed?**

A: Candles are allowed but open flames are prohibited. All candles must be placed in a vase or votive.

**Q: How many people are sat at each table?**

A: Each 60" round table accommodates eight guests.

**Q: What is the cleanup process?**

A: TCO staff will handle all standard clean up and trash removal throughout and following the event. The take down and removal of any personally provided items are the responsibility of the client.

---

**Q: When will you share the final Banquet Event Order (BEO) with the me?**

A: Your venue coordinator will provide a final draft fourteen days prior to your event. This document will be signed by you and a TCO representative.

**Q: Am I limited to certain times that I can have my ceremony?**

A: No. You are free to pick any time to start your on-site ceremony. Your venue coordinator can work with you to determine the best time given the rest of your itinerary for the day.

**Q: Is the dance floor movable?**

A: The Ballroom's dance floor is permanent and cannot be relocated.

**Q: Do you offer a coat check service?**

A: We do not offer a coat check. However we can provide complimentary coat racks.

**Q: Who do we contact in case of a spillage?**

A: In the case of a spill that requires cleanup, please notify the bartender(s).

**Q: How often will bathrooms be checked, replenished and cleaned?**

A: Restrooms are cleaned prior to the event and monitored throughout the evening.

**Q: How many venue staff will be working my event?**

A: We will provide ample staffing based upon your final guest count.

**Q: Who is the main point of contact for the day of the event? Who do I contact in case of questions/requests relating to set up, catering, AV, ect.?**

A: Your venue coordinator will provide you with an on-site contact the week of your event.

**Q: How do I contact my venue coordinator?**

A: By phone or email.

**Q: How many people will fit at the head table?**

A: Up to 18 guests can be seated on the complimentary risers. Please work with your venue coordinator to discuss alternative lay-out options.

---

**Q: Can vehicles be left overnight?**

A: Yes, we have a large parking lot and expect that all guests make responsible decisions. We do ask that vehicles are picked up promptly the following day.

**Q: Are we able to take home or donate our leftover food?**

A: County health code prohibits us from allowing any leftover, prepared meals off the premises.

**Q: What are the minimum numbers for booking? What is the spend commitment?**

A: Please refer to our booking packet for all pricing information.

**Q: When are final numbers required?**

A: Three weeks (21 days) prior to your event date.

**Q: Do we supply a first aid kit? Where is it located?**

A: First aid kits are located throughout the building. A kit for your event will be kept behind the bar.

**Q: Will the food be clearly labeled?**

A: Yes. All food will be labeled, indicating what it is and whether or not it meets any special dietary needs.

**Q: Will venue staff be able to answer any specific questions the guests may have about the ingredients or how a menu item was prepared?**

A: Your venue coordinator will be able to provide this information prior to your event.

**Q: If I have a buffet, how many serving stations will there be?**

A: The number of serving stations will be dependent on the final guest count and room layout.

**Q: How should I notify the kitchen if my event is running ahead or behind schedule?**

A: Any changes to the timeline must be communicated to the on-site contact. Please note that changes to your timeline can impact serving time and food quality and are not recommended.

**Q: Do you offer any decaffeinated coffee or teas?**

A: Please refer to our booking packet for all beverage options.



---

**Q: What size of tables do you offer?**

A: We offer both 60" round (standard) and eight-foot (96") rectangular tables.

**Q: Do you provide table linens?**

A: Lap-height ivory table linens are included in your package. We are able to special order alternative linens for an additional fee, or you may work with an outside vendor to meet your needs.

**Q: I am having an outdoor ceremony. What is the contingency plan in the case of inclement weather?**

A: Ceremonies booked in the Beer Garden include use of the TCO Taproom. This allows you the ability to move your ceremony indoors if inclement weather is forecasted. You are required to notify the venue by 8:00 a.m. the day of your event if you wish to move your ceremony indoors. Any late notice will incur an additional set-up fee.

**Q: Do you allow dogs?**

A: Dogs and pets are allowed on-site to take part in ceremonies or photos. They must be leashed at all times and are prohibited from anywhere food is prepared or served. You are responsible for cleaning up after your pet. Please inform your venue coordinator beforehand if you plan on including your pet in your special day.

**Q: What form of payment do you accept?**

A: Check is the preferred form of payment. We do accept all major credit cards, which are subject to a convenience fee.

**Q: What time will I have access to the venue to decorate?**

A: You and/or your vendors will be given access to the room at 12:00 p.m. the day of your event.

**Q: Do you include a wedding day coordinator?**

A: Your venue coordinator will work with you to establish your timeline, menu, and layout and is responsible for communicating it to the TCO staff. This person is not a formal "wedding planner." The terms can be confusing and we just want to make sure that expectations of this person are understood. If you have additional questions, please ask.

**Q: What additional charges can I expect?**

A: All food and beverage charges are subject to a 22% service charge. The local sales tax is 5.5% and is applied to all goods and services renders



## W H A T   T O   E X P E C T

---

### EVENT FACILITIES & RESERVATIONS

Our coordination team will work closely with you throughout your planning process to ensure that your vision is carried out from start to finish. The Hawks Crest Ballroom & TCO Taproom can be configured in multiple layouts; from an intimate space for 50 to an extravagant ballroom for up to 300 guests. Our adjoining Cupola Room features majestic views of the surrounding area and serves as an ideal space for an indoor ceremony while our outdoor Beer Garden offers the perfect outdoor backdrop for your special day.

We require a minimum of twenty-one (21) days' notice on all reservations. Events are considered secure upon receipt of a signed contract & required deposit.

### MENU PLANNING & CATERING

Along with personalized service, Thornberry Creek at Oneida prides itself in serving high-quality food & beverages. We will work with you to create an unforgettable menu.

No outside food or beverage (with the exception of wedding cakes) may be brought onto the premises without permission from our event coordination team. Due to health department & insurance regulations, remaining food & beverage items from a catered functions may not be taken off of the property for consumption. This includes entrees for guaranteed guests unable to attend. Thornberry Creek at Oneida menus & pricing are subject to change. Special requests may incur additional charges.

### SPECIAL REQUESTS

If any of your guests have special dietary needs, please communicate specific details along with your final guest count to allow our staff ample time to accommodate.



## EVENT HOURS & ROOM RENTAL

In order for Thornberry Creek at Oneida to provide the best service, our clients, guests, & vendors are allowed access to the venue during their contracted rental time only. All set-up & tear-down must be completed within the contracted rental times. Arriving prior to or staying beyond the contracted rental times will result in additional charges. For special circumstances, rentals can be scheduled with your venue coordinator for pick-up on the following business day.

Thornberry Creek at Oneida requires a room rental fee on all events coinciding with a venue space. This fee includes the use of tables, chairs, standard china, glass, silverware, linens, & service staff.

## GUARANTEES

To properly prepare for your special event, Thornberry Creek at Oneida requires a final guest count no later than twenty-one (21) days prior to the event. The catering and event office is available for phone calls between 9:00 a.m. and 5:00 p.m., Monday through Saturday. Emailing your final guest count to your venue coordinator is also acceptable. If no guarantee is received, the estimated number shown on the event contract will be considered the minimum guarantee. Final charges will be rendered on the greater of the guarantee, or the actual number in attendance at the event.

## DEPOSITS & PAYMENT

A nonrefundable deposit of 50% of the room rental is due along with your signed contract in order to secure your reservation. Your date will be guaranteed only upon receipt of the aforementioned contract and deposit. All deposits and payments are due according to the schedule in your contract. After your event, any remaining balance is due within one business day. If payment is not arranged, the balance will be charged to the credit card on file and subject to a convenience fee.

### DEPOSIT & PAYMENT SCHEDULE

Official Booking date fifty percent (50%) of the room rental fee due

First Payment due six (6) months before the event date

Second Payment due three (3) months before the event date

Final Payment due one calendar business day after the event date

### TAX & SERVICE CHARGE

A 22% service charge will be applied to all goods and services provided.

The local sales tax rate is 5.50% and will be applied to all rentals, food, alcoholic, non-alcoholic beverages and service charges.

Please provide any tax exempt certification at the time of deposit.

### CANCELLATION

Cancellation notices for any reason, are required in writing. You will be responsible for paying for any items that cannot be refunded from outside vendors at the time of cancellation. If the event is cancelled or otherwise terminated, the client shall remain subject to a fee for the cancellation in accordance with the following schedule:

#### Notification of Cancellation:

0 to 14 days prior to event, client responsible for  
100% of estimated total charges

15 to 30 days prior to event, client responsible for  
75% of estimated total charges

31 to 60 days prior to event, client responsible for  
50% of estimated total charges

61 to 180 days prior to event, client responsible for  
25% of estimated total charges

181 to 365 day prior to event, client responsible for  
10% of estimated total charges

**\*\*All cancellations will be charged to the credit card on file unless other arrangements are made\*\***

## ALCOHOL SERVICE

Guests are not allowed to serve alcohol to any guest under the age of twenty-one (21) & agree to cooperate fully with this policy. A parent of a guest under the age of twenty-one (21) is prohibited from giving their child alcohol. There are no exceptions to this policy. If any employee or staff member witnesses a person or persons under the age of twenty-one consuming alcohol, we reserve the right to confiscate the alcohol and notify local authorities at their discretion.

All alcohol must be purchased & served by Thornberry Creek at Oneida staff.

If any employee or staff member witnesses a person or persons drinking alcohol that was brought onto the property, it will result in the end of bar service, confiscation of the alcohol, & security will be notified. If further problems arise from the situation, it is the sole discretion of Thornberry Creek at Oneida management to contact local authorities. Thornberry Creek at Oneida reserves the right to refuse alcohol service to any person, for any reason. All alcohol beverage service will conclude at 11:30 PM.

Thornberry Creek at Oneida has several options for beverage service:

**Hosted by Consumption:** Client selects their choice of beer, wine, and spirits to be available to their guests. Client provides a minimum guaranteed dollar amount and is charged the greater of the minimum guarantee or actual consumption.

**Hosted Bar Packages:** Client selects their choice of beer, wine, and spirits and hosts all consumption for a predetermined amount of time, charged on a per person basis. Please see our attached menus for additional details

**Cash Bar:** Guests pay for their own beverages by consumption. Please see our attached menus for additional details.



## VENDORS & DÉCOR

Our venue coordinators can provide you with a list of preferred vendors who come highly recommended upon request. We will coordinate additional services & a variety of specialty items for your convenience. Vendors that Thornberry Creek at Oneida secures and coordinates on your behalf will be billed at an additional 22%. If your event involves contracted services such as rented service ware, we will be happy to receive & handle this equipment. However, we will not be held liable for any breakage, loss, damage or shortage of these items. Only licensed & insured vendors will be permitted onto the property.

The use of nails, tacks, staples, hooks or tape to attach decorative or other items to any structure at Thornberry Creek at Oneida is strictly prohibited. Confetti or faux jewels of any kind are also prohibited. No items may be hung or attached to the chandeliers or sconces in any room. It is the responsibility of the client to notify their vendors of these restrictions.

All vendors are required to remove all items loaded-in immediately following the event. All access to and from the venue will be from the appropriate loading areas, please confirm these loading areas with your Event Representative. Thornberry Creek at Oneida is not responsible for any set-up or break-down of any outside décor brought onto the property.

Open flamed candles are allowed if enclosed in a glass or nonflammable container & with management approval. Due to the nature of the surroundings of our property, the following items are prohibited: bottle rockets, firecrackers, sparklers, or fireworks of any kind.

Thornberry Creek at Oneida is not responsible for any damage to outside décor brought onto the property for an event & will not be responsible for storage of any outside/additional décor brought in prior to event. Any outside décor brought in prior to the event must be completely assembled, properly stored, and set-up by the client or licensed vendor. Any outside décor brought in must be cleaned up upon conclusion of the event. Any outside décor left post event will be subject to storage/clean-up charges. All outside décor brought in by a client or vendor, requiring the use of a ladder, must be installed by a hired, insured 3rd party.

## BANDS / ENTERTAINMENT

The client assumes all responsibility for their hired vendors, including the following:

1. Communicating with TCO staff if vendors will be consuming food and/or beverages. Without approval, TCO will not provide food or beverage service to vendors.
2. It is the host's responsibility to restrict vendors from bringing any guests to their event. Any vendor guest(s) should be included in the final guest list.
3. Entertainment groups and personnel are restricted to publicly accessible areas of the venue and are prohibited from entering any areas only accessible to TCO Staff.
4. All vendors and their guest(s) are expected to be dressed in attire appropriate for your event.
5. The delivery, set up and removal of equipment must be coordinated with the TCO staff. Equipment may not be loaded through the front entrance of the venue without permission from management.
5. No musical or other entertainment act may be contracted to perform later than 11:00PM and must vacate the venue by 12:30 AM.

## DAMAGE AND LIABILITY

Thornberry Creek at Oneida assumes zero liability for the damage or loss of any article or merchandise before, during, or following any event. Any damage to the premises attributable to your event &/or actions by your guests will be the responsibility of the client. All needed repairs will be handled through approved vendors & charged accordingly. Thornberry Creek at Oneida reserves the right to inspect & control all functions. Cost of repair or replacement for damage to equipment or the premises will be charged to the client associated with the event.

## DRESS CODE & BEHAVIOR

Guests & visitors shall be suitably attired at all times while on premises, the client is responsible for informing guests of dress requirements. Common sense & courteous behavior are expected of all guests at Thornberry Creek at Oneida.

### PERSONAL INJURY

The client is responsible for any bodily injury to event participants & agrees to hold harmless the owners, operators, staff, employees, and all vendors of Thornberry Creek at Oneida from any damage or claims of any nature whatsoever that may occur or arise. Client assumes full responsibility for the conduct of all persons in attendance.

### PERSONAL BELONGINGS

It is the client and their guests' responsibility to remove all personal belongings at the conclusion of the event. Thornberry Creek at Oneida will not be held liable for any damage or loss of items on property.

### INCLEMENT WEATHER

For outdoor events, if inclement arises, the point of contact for the event has until 8 AM the day of the event to decide if the event should stay outdoor or be moved indoor or under the Beer Garden overhang.

### FORCE MAJEURE

If for any reason, beyond Thornberry Creek at Oneida's reasonable control including, but not limited to strikes, labor disputes, regulations, orders of government authorities, civil disorder, disasters, acts of war, acts of God, fires, flood or other emergency conditions, delay in necessary or essential repairs of the property, & Thornberry Creek at Oneida is unable to perform its obligations under signed Contract, such non-performance is excused & either the either party may terminate the contract immediately upon written notice.

### ARBITRATION

All claims or disputes arising under or relating to this agreement are to be settled by binding arbitration in the State of Wisconsin or another location mutually agreeable to Thornberry Creek at Oneida & the client. An award of arbitration may be confirmed in a court of competent jurisdiction. These terms & conditions shall be governed and construed in accordance with the law of the State of Wisconsin court of competent jurisdiction. These terms & conditions shall be governed and construed in accordance with the law of the State of Wisconsin.





THORNBERRY CREEK AT ONEIDA  
2023 CATERING MENU



## B R E A K F A S T   S E L E C T I O N S

---

Breakfast selections can be customized with the breakfast enhancements.

There is a 20 guest minimum for each buffet regardless of guest count.

*\*Can be served at Legend Lodge on Legends courses. Located between holes 6/7 and 15/16.*

### **Early Birdie**

A selection of orange, grape, apple and cranberry juices. Includes fresh regular and decaffeinated coffee.

Served with a fresh assortment of pastries and muffins.

**\$15 per person**

### **Healthy Morning Bar**

A selection of orange, grape, apple and cranberry juices. Includes fresh regular and decaffeinated coffee. A selection of fruit yogurts, Greek yogurt, house made granola, seasonal fresh fruit, fresh fruit skewers, granola bars - including Kashi and Kind bars.

**\$25 per person**

### **Taco Scramble**

Potato, egg and cotija cheese tacos or bacon, egg and cotija cheese tacos in 6-inch warm flour tortillas.

Served with sour cream and salsa.

**\$48 per dozen**

### **The Eagles Nest**

A selection of orange, grape, apple and cranberry juices. Includes fresh regular and decaffeinated coffee.

Served with a fresh assortment of pastries, muffins, Kringle, granola bars and fruit skewers with honey yogurt dipping sauce.

**\$22 per person**

### **Chef Attended Omelet Station**

**Selections:** garden vegetables, double smoked thick bacon, chorizo, ham, pork sausage, variety of cheeses and sauces.

**\$16 per person**

*Requires \$100 chef fee per 100 guests*

## B R E A K F A S T   A D D - O N S

---

### **Mini-Ham and Cheese Croissants**

Golden buttery croissants filled with double smoked ham and Boursin cheese.

**\$96 per dozen**

### **Assorted Fresh Baked**

#### **Jumbo Muffins**

**\$36 per dozen**

### **Assorted Mini-Quiche**

**\$32 per dozen**

### **Assorted Fruit Yogurts**

Blueberry, Raspberry and Strawberry.

**\$36 per dozen**

### **Pastries**

Apple, raspberry and cream cheese filled

**\$35 per dozen**

### **Fruit Skewers**

Fruit skewers with honey yogurt dipping sauce.

**\$36 per dozen**

### **Assorted Breakfast Breads**

Pumpkin, walnut, lemon poppy seed, cranberry and cranberry walnut. Served with cinnamon honey butter. (Choice of 2)

**\$28 per dozen**

### **French Toast Tarts**

Served with fresh maple syrup and confectioners' sugar.

**\$36 per dozen**

## LUNCH & DINNER BUFFET SELECTIONS

---

All buffets include water, lemonade, iced tea, regular and decaffeinated coffee.\*

There is a 20 guest minimum for each buffet regardless of guest count.

### **Thornberry Deli Bar**

**Bread** - white, wheat and deli style rolls.

**Deli Meats** - Genoa salami, capicola, slow roasted turkey and honey ham.

**Cheeses** - cheddar, American, swiss and pepper jack.

**Toppings** - lettuce, tomato, red onion, dill pickles, bread and butter pickles, roasted sweet peppers, pickled jalapenos, mayonnaise and whole grain mustard.

Served with potato salad, southern style coleslaw, roasted vegetable pasta salad and assorted dessert bars.

**\$24 per person**

### **South of the Border**

Fire braised shredded chicken, seasoned ground beef and cheese enchiladas.

**Includes:** shredded lettuce, diced tomatoes, onions, black olives and jalapenos.

**Served with:** flour tortillas, sour cream, salsa, tortilla chips and churros with chocolate sauce.

**\$20 per person**

### **Healthy Way**

**Soups** - vegetable and Chefs' choice.

**Greens Salad** - all organic carrots, cucumbers, cherry tomatoes, red onions and spring greens.

**Caesar Salad** - black olives, tomatoes, parmesan cheese, hearts of romaine, croutons and Caesar dressing.

**Dressings** - buttermilk ranch, strawberry vinaigrette and French.

**Wraps Selections\*** -

:: Turkey, swiss, lettuce, tomato and citrus aioli

:: BLTA - bacon, lettuce, tomato and avocado

:: Grilled marinated vegetables

:: Ham and cheese

Served with condiments, kettle chips and assorted dessert bars.

**\$25 per person**

*\*choose 3 wraps, 2 proteins & 1 vegetarian*



## LUNCH & DINNER BUFFET SELECTIONS

---

All buffets include water, lemonade, iced tea, regular and decaffeinated coffee.\*

There is a 20 guest minimum for each buffet regardless of guest count.

### **The Back 9**

**Greens Salad** - all organic carrots, cucumbers, cherry tomatoes, red onions and spring greens.

**Dressings** - buttermilk ranch, strawberry vinaigrette and French.

**Potato Salad with toppings** -

bacon, cheddar cheese, sour cream and green onions.

**Meats** - grilled Angus beef burgers, all natural Coleman Farms chicken breasts and all Angus beef hotdogs.

**Buns** - white and whole wheat hamburger buns and white hot dog buns.

**Cheeses** - a selection of cheddar, Swiss, smoked gouda and pepper jack.

**Trimmings** - mayonnaise, mustard, ketchup, relish, jalapenos, tomatoes, shredded lettuce and onions.

Served with kettle chips, French onion dip and fresh baked cookies.

**\$28 per person**

### **The Wisco Tailgater**

**Meats** - grilled Angus hamburgers, Wisconsin beer brats and jumbo all Angus beef hot dogs.

**Trimmings** - lettuce, sliced tomatoes, sliced onions, swiss, American and cheddar cheese. Served with fresh potato salad, baked beans, pasta salad and fresh baked cookies.

**\$18 per person**

### **Taste of Italy**

**Pastas:** cavatappi and linguine

**Sauces:** marinara, beef sauce and chicken alfredo

**Lasagna:** Italian sausage and beef lasagna

**Organic Salads:**

:: Spring mix greens served with French and ranch dressings

:: Caesar salad

Served with garlic bread, parmesan cheese and fresh baked cookies.

**\$20 per person**

## ON THE COURSE SELECTIONS

---

### Grab and Go Boxed Lunches

Sandwich or wrap served with chips, seasonal fruit and fresh baked cookie. Choice of multigrain bread or herb wrap with lettuce, mayonnaise and mustard.

#### Options:

Ham and cheddar

Turkey and swiss

Roast beef and swiss

Chicken salad

Vegetarian (roasted vegetable wrap)

*\*max of two selections, plus a vegetarian option*

**\$20 per person**

### Tailgater Lunch

*Served at the Legends Lodge on the Legends course. Located between holes 6/7 and 15/16.*

**Option 1** - Choice of one protein with a bag of chips.

**\$13 per person**

**Option 2** - choice of two proteins with a bag of chips

**\$17 per person**

**Proteins:** char grilled Angus burger and 1/3 lb. brat.

*\*Veggie burger available upon request.*

**Accompaniments:** assorted sliced cheeses, lettuce, tomatoes and onions on a tray.

Served with assorted bags of chips.

## SNACKS

---

### Cookies or Brownies

**\$28 per dozen**

### Gardettos Snack Mix

**\$16 per pound**

### Soft Pretzels

With cheesy dipping sauce

**\$19 per dozen**

### Seasonal Trail Mix

**\$19 per pound**

### Kashi Bars

Trail mix/honey and almond

**\$36 per dozen**

### Nutri Grain Bars

Strawberry, apple and raspberry

**\$36 per dozen**

### Kind Bars

:: Dark chocolate, mixed nut and sea salt

:: Carmel, almond and sea salt

:: Dark chocolate cherry and cashew

**\$48 per dozen**

*2023 Catering Menu :: Please note all pricing subject to change without notice. :: 22% Service charge applies to all items.  
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

## H O R S   D ' O E U V R E S

---

There is a 50-guest minimum for each selection regardless of guest count.

### **Grilled Corn on the Cob**

Served with butter, sour cream,  
cotija cheese, limes, crushed fiery  
Cheetos and Tajin.-gf

**\$200**

### **Baked Brie**

Baked in puff pastry cup served  
with fig jam.

**\$125**

### **Spinach Artichoke Dip**

Marinated artichoke hearts and  
baby spinach tossed with a garlic  
cream cheese spread and finished in  
the oven until bubbly golden brown.  
Served with crostini.

**\$130**

### **Shrimp Cocktail**

Iced Jumbo shrimp, cocktail sauce  
and garnished with fresh lemons.-gf

**\$175**

### **Bruschetta**

Ledgeview tomatoes, aged balsamic  
and fresh basil.

**\$75**

### **Crab Meat Rangoon**

Served with sweet chili sauce

**\$138**

### **Ginger Pork Potstickers**

Served with sweet and sour sauce  
and teriyaki.

**\$140**

### **Tenderloin Caprese**

Shaved angus tenderloin served on  
crostini topped with roasted tomato,  
fresh mozzarella, basil and balsamic  
reduction.

**\$250**

### **Meatballs**

Tender Italian sausage and beef  
meatballs served with your choice  
of: BBQ, Swedish or Marinara  
sauce.

**\$75**

### **Piri Piri chicken skewer**

Pepper marinated chicken skewers  
served with green onion and tangy  
chili lime sauce

**\$150**

## H O R S   D ' O E U V R E S

---

There is a 50-guest minimum for each selection regardless of guest count.

### **Santa-Fe Style Egg Rolls**

Chicken and black bean salsa  
wrapped inside a egg roll wrap.  
Served with soy sauce, spicy  
mustard and lime.

**\$150**

### **Stuffed Mushroom Caps**

Spinach and artichoke

**\$115**

Walnut, blue cheese and red onion

**\$125**

### **Bacon Wrapped Water Chestnuts**

**\$75**

Sausage and brie

**\$135**

## H O R S   D ' O E U V R E S   D I S P L A Y S

---

There is a 50-guest minimum for each selection regardless of guest count.

### **Wisco Sampler**

A selection of local cheeses,  
charcuterie and seasonal crudité.  
Served with a variety of nuts,  
jellies, mustards, pickled  
vegetables, and cocktail rye.

**\$350**

### **Queso Chorizo Dip**

Served warm with tortilla chips.

**\$200**

### **Hummus**

Roasted red pepper, olive tapenade,  
basil pesto, fresh garlic with  
assorted fresh vegetables, breads  
and crackers.

**\$200**

### **Nacho Bar**

Tortilla chips, shredded chicken,  
shredded pork, shredded cheddar  
cheese, melted jalapeno cheddar  
cheese, tomatoes, onions, diced  
peppers, black olives and jalapeno  
peppers.

**\$200**



## H O R S   D ' O E U V R E S   D I S P L A Y S

---

There is a 50-guest minimum for each selection regardless of guest count.

### **Artisan Cheese**

A selection of Wisconsin and multinational cheeses including Stilton Gloucester, Renard's 5 year cheddar and cranberry jalapeno Monterey jack. Served with jams, jellies and sliced French baguettes.

**\$240**

### **Smoked Salmon**

Smoked Salmon from Bearcats. Served with capers. Hard boiled egg cherry tomato and cocktail rye.

**\$175**

### **Chips-n-Dips**

Tortilla chips with queso, fire roasted tomato salsa and fresh guacamole. -gf

**\$160**

### **Vegetable Crudité**

Assorted grilled fresh vegetables served with blue cheese and French onion and ranch dipping sauces. -gf

**\$160**

## ENTREE SELECTIONS

---

Choice of three entrees - two proteins and one vegetarian selection.

Entrees include Chef recommended sides.

### **The Filet**

8oz Certified Angus barrel cut tenderloin, red wine blueberry reduction served lemon pepper roasted asparagus and grade A fingerling parsley butter potatoes.

**MARKET**

### **Strip Au Poivre**

10oz certified Angus New York strip steak crusted with cracked black peppercorns served with herb roasted red potatoes, broccolini and ivory sauce. -gf

**MARKET**

### **Surf-n-Turf**

6oz Angus filet mignon and three jumbo butter poached shrimp served with roasted garlic mashed potatoes, haricot verts and glace de veau.

**MARKET**

### **Pork Tenderloin**

8oz center cut white Marble Farms pan seared pork tenderloin served with wild rice, tri-colored carrots and finished with garlic honey sauce. -gf

**\$29 per person**

### **Chicken Scaloppini Marsala**

7oz all-natural Coleman Farms chicken breast topped with wild mushroom marsala sauce served with ancient grains and honey thyme baby carrots.

**\$30 per person**

### **Chicken Florentine**

7oz all-natural Coleman Farms chicken breast filled with a blend of swiss cheese and baby spinach service with rice pilaf broccoli cauliflower blend, with champagne cream sauce.

**\$29 per person**

### **Veal Saltimbocca**

5oz veal cutlet layered with prosciutto ham, fresh sage and gruyere cheese served with lemon basil roasted gold potatoes, Romanesco and brandied pecan cream sauce.

**\$33 per person**

### **Sea Bass**

8oz tender Chilean Sea Bass served on a bed of roasted asparagus with Jasmine coconut rice and citrus beurre blanc. -gf

**\$56 per person**

*2023 Catering Menu :: Please note all pricing subject to change without notice. :: 22% Service charge applies to all items.  
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

## ENTREE SELECTIONS

---

Choice of three entrees - two proteins and one vegetarian selection.

Entrees include Chef recommended sides.

### Seasonal Ravioli

Tossed with vodka tomato cream, roasted leeks, asparagus, portabella mushrooms and shaved parmesan cheese.

**\$26 per person**

### Lemon Herb Couscous

Tri-colored couscous tossed with fresh basil, mint, parsley, tomato, cucumber, golden raisin and chopped walnut. -gf

**\$21 per person**

### Pasta Primavera

Fusilli pasta tossed with fresh seasonal vegetables - including broccoli, zucchini and yellow squash tossed with basil pesto. -gf

**\$22 per person**

## CHILDREN MEAL SELECTIONS

---

Served with milk and applesauce.

*\*Children's meal selections for guest 12 years old and younger*

Macaroni and cheese with French fries.

**\$12 per person**

Mini corndogs and French fries

**\$12 per person**

Hot dog and French fries.

**\$12 per person**

Substitute macaroni and cheese for French fries

**\$1 per person**

Chicken tenders and French fries.

**\$12 per person**

## S A L A D   S E L E C T I O N S

---

Includes fresh baked rolls - ciabatta, challah, garden herb, wheatberry and brioche served with your choice of one of the following butters. Salt-free whipped butter, salted whipped butter or herb whipped butter.  
Minimum 20 guests.

### **Caesar Salad**

Crisp hearts of romaine, black olive and cherry tomato tossed with Caesar dressing and finished with parmesan cheese.

**\$8 per person**

### **Organic Spring Greens Salad**

Organic spring greens, cherry tomato, shredded carrot, mushroom and cucumber and your choice of dressing.

**\$6 per person**

### **Wedge Salad**

Crisp iceberg lettuce wedge topped with bacon tomatoes and blue cheese finished with buttermilk ranch dressing.

**\$7 per person**

### **Dressing choices (Choose 2):**

Buttermilk Ranch, French, fat free vinaigrette and strawberry vinaigrette.

## A L T E R N A T I V E   E N T R E E   S I D E S

---

Choose one vegetable side and one starch side.

### **Vegetable Sides**

- :: Honey roasted baby carrots
- :: Grilled asparagus
- :: Grilled broccolini with toasted almonds
- :: Roasted Brussel sprouts
- :: Seasonal vegetables
- :: Wild mushroom with brown butter
- :: Grilled yellow and green zucchini
- :: Roasted Cipollini onions spicy tri-colored carrots
- :: Roasted Brussel sprouts

### **Starch Sides**

- :: Garlic parmesan mashed potatoes
- :: Herb roasted fingerlings
- :: Rosemary butter roasted potatoes
- :: Homestyle mashed potatoes
- :: Baked potato
- :: Wild rice
- :: Rice pilaf - chicken, beef and vegetable (choose one)
- :: Jasmine rice
- :: Seasonal risotto
- :: Sweet potato and cauliflower puree with chives

*2023 Catering Menu :: Please note all pricing subject to change without notice. :: 22% Service charge applies to all items.  
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

## W O O D F I R E D P I Z Z A S

---

14" crust pizza

### Specialty Pizza Selections

#### Veggie

Topped with mushroom, onion, tomato, green pepper, black olive and spinach.

**\$21 per pizza**

#### Supreme

Topped with sweet bell peppers, mushrooms, black olives, Italian sausage, pepperoni and mozzarella cheese.

**\$22 per pizza**

#### Meaty

Topped with ham, pepperoni, Italian sausage, genoa salami and mozzarella cheese

**\$23 per pizza**

#### Cheezy

Topped with mozzarella and parmesan cheese

**\$17 per pizza**

### Build Your Own

#### Two-Topping Pizza

Available toppings: sausage, pepperoni, ham, black and green olives, tomato, onion, sweet peppers, jalapeno pepper, mushroom, and pineapple.

**\$20 per pizza**



## DESSERT SELECTIONS

---

20 guest minimum.

### **Pie and Bars Display**

20 guest minimum

Includes cherry, apple,  
Boston cream, chocolate and  
fresh dessert bars.

**\$6 per person**

### **Ice Cream Sunday Bar**

French vanilla and chocolate ice  
cream. Toppings include: crushed  
snickers, crushed heath bars, recess  
pieces and roasted peanuts.

Chocolate, strawberry, caramel  
sauce and raspberry sauce. All  
topped with whipped cream and  
cherries.

**\$8 per person**

### **Pie Per Slice**

Chocolate Pie

**\$6 per slice**

Boston Cream Pie

**\$6 per slice**

Cherry Pie or Apple Pie

**\$6 per slice**

New-York Style Cheesecake

**\$7 per slice**

Old-Fashioned Cheesecake

**\$9 per slice**

Carmel Apple Cheesecake

**\$9 per slice**

## BOOZY ENHANCEMENTS

---

### **Bloody Mary Bar\***

House-made bloody mix, tabasco, horseradish, Worcestershire, celery, green olives, Wisconsin cheese curds and house vodka

**\$10 per person**

### **Mimosa Bar\***

Champagne or sparkling cider with assorted juices.

**\$9 per person**

*\*\$75 attendant fee*

## BEER , WINE AND CHAMPAGNE

---

### **Draft Beer**

#### **Domestic**

**\$325 per 1/2 barrel**

*1/2 barrel approx. 120 pints*

#### **Specialty**

Available upon request

*Charged per tapped barrel*

*Minimum of \$50 ordering fee*

### **House Wine**

Cabernet Sauvignon

Merlot

Pinot Noir

Chardonnay

Moscato

Sauvignon Blanc

Reisling

**\$24 per bottle / \$6 per glass**

### **House Champagne**

**\$24 per bottle / \$6 per glass**

*Premium selection available upon request*

*Limit of four varieties unless hosted*

*Hosted charged by open bottle*

*Thornberry Creek at Oneida reserves the right to refuse alcohol service*

*2023 Catering Menu :: Please note all pricing subject to change without notice. :: 22% Service charge applies to all items.  
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

## B A R   P A C K A G E S

---

Include non-alcoholic beverages such as water, lemonade, soda, coffee and tea.

### **Premium Bar Package**

Grey Goose Vodka, Ketel One Vodka, Tanqueray Gin, Hendrick's Gin,  
Patron Silver Tequila, Blanton Whiskey, Knob Creek-9yr

*\*selections are examples and subject to change*

Premium Liquor, House Wine, Champagne, Import, Micro and Domestic Beer

One (1) hour | \$18 per person

Two (2) hours | \$22 per person

Three (3) hours | \$26 per person

*\*Shots not included*

*\*Charged per guest twenty-one (21) years of age*

### **Standard Bar Package**

Tito's Vodka, Deep Eddy Vodka, Bombay Gin, Jack Daniels Whiskey,  
Jim Beam Whiskey, Jose Gold Tequila, Bacardi Lt. Rum,  
Christian Brothers Brandy

*\*selections are examples and subject to change*

Standard Liquor, House Wine, Champagne, Import, Micro & Domestic Beer

One (1) hour | \$16 per person

Two (2) hours | \$20 per person

Three (3) hours | \$24 per person

*\*Shots not included*

*\*Charged per guest twenty-one (21) years of age*

### **Soft Hosted Package**

Selection of House Wine, Champagne, Import, Micro, and Domestic Beer

One (1) hour | \$14 per person

Two (2) hours | \$17 per person

Three (3) hours | \$20 per person

*\*Shots not included*

*\*Charged per guest twenty-one (21) years of age*

*Thornberry Creek at Oneida reserves the right to refuse alcohol service*

*2023 Catering Menu :: Please note all pricing subject to change without notice. :: 22% Service charge applies to all items.  
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

## B A T C H E D   C O C K T A I L S

---

### **Old Fashioned**

House Whiskey or Brandy  
Sweet, Sour or Press

**\$295 per gallon**

### **Mules**

**House Vodka**

*Seasonal flavors*

**\$295 per gallon**

*Thornberry Creek at Oneida reserves the right to refuse alcohol service*

## N O N - A L C O H O L I C   B E V E R A G E S

---

### **Assorted Juices**

**\$4 per bottle**

### **Red Bull 8.4oz**

**\$5 per can**

### **Selection of Soda**

Coke-Cola products

**\$3.50 each**

### **Roasted Regular**

**Coffee/Decaffeinated**

**\$35 per gallon or**

**\$2.50 per person**

### **Unlimited Soda**

**\$3 per person**

Includes half and half, 2% milk,  
sugar and sweeteners

FROM ALL OF US AT  
THORNBERRY CREEK AT  
ONEIDA, OUR GOAL IS TO  
MAKE YOUR VISION  
BECOME REALITY. WE ARE  
FORTUNATE TO HAVE A  
TEAM THAT IS TRULY  
PASSIONATE ABOUT  
HOSPITALITY AND EVENT  
PRODUCTION.  
WE LOOK FORWARD TO  
BEING A PART OF YOUR  
SPECIAL DAY!

