



THE ABBEY RESORT

The Lake Geneva Experience

Wedding Menus

— THE ABBEY RESORT —



Rehearsal Dinner Buffets

THE ABBEY RESORT

HARBOR BUFFET MENU

\$49/person++

Served buffet style with dinner rolls, coffee and tea.

SALADS (Select Two)

Caesar Salad

Crisp Romaine Hearts, Homemade Croutons, Parmesan, Caesar Dressing

Four Lettuce Blend Salad

Vine Ripened Tomatoes, Cucumbers, Bermuda Onions, Vinaigrette Dressing

Broccoli Salad

Broccoli, Bacon Bits, Sunflower Seeds, Red Onion, Seedless Red Grapes

ENTRÉES

Grilled Chicken Breast

Fresh Herbs

Rosemary Dijon Pork Loin

Seasonal Chef-Selected White Fish

SIDES

Rosemary Roasted Potatoes

Green Beans Almandine

Glazed Carrots

DESSERTS

Carrot Cake with Cream Cheese Frosting

Lemon Bars

*Rehearsal Dinner pricing is discounted and only applicable for weddings hosted at The Abbey Resort.

Event must have a guarantee of 25 guests to waive the \$200 buffet set-up fee.

Buffet is based on a 1-Hour Serve Time Duration

Rehearsal Dinner Buffets

THE ABBEY RESORT

PIZZA PARTY

\$38/person++

Served buffet style with coffee and tea.

STARTERS

Four Lettuce Blend Salad
Vine Ripened Tomatoes, Cucumber Wheels, Shredded Carrots, Bacon Crumbles, and Homemade Garlic Croutons
Served with Ranch and White Balsamic Vinaigrette

Garlic Breadsticks

Mozzarella Sticks with Marinara Sauce

PIZZAS

Assorted One-Topping 16" Pizzas

(Cheese, Pepperoni and Sausage)

Gluten Free Cheese Pizzas available at \$10 each

Specialty Pizzas Available at Additional Charge

SODA STATION

PIZZA BUFFET ADD ONS

Two-Hour Bonfire	\$150
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S'mores Packets	\$10/ Person
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Pizza Party Buffet has a maximum serve time duration of 1-hour and may not start before 6:30pm.

Option to extend service time by an additional hour for \$250.

Pizza Party Buffet does not require a minimum guest count and location of dinner will be selected by your Catering Sales Manager based on availability and number of guests.

Get Ready for Your Day

THE ABBEY RESORT

GET-READY SPACES

PRICE

Geneva I	\$200.00
Geneva I & 8	\$350.00
Cedar Point & Marina III	\$400.00
Marina II	\$200.00
Marina I	\$100.00



DRINK ENHANCEMENTS

PRICE

Assorted Soft Drinks	\$3.00/ea
Bottled Water	\$4.00/ea
Sparkling Water	\$5.00/ea
Bucket of Beer (6 Local Beers)	\$35.00/ea
Champagne	\$30.00/ea
Carafe of Orange Juice	\$20.00/ea
Gallon of Coffee	\$50.00/ea



CONTINENTAL BREAKFASTS

A PERFECT START

\$10/person

Orange Juice
Freshly Baked Muffin
Fresh Fruit Cup
Coffee and Hot Tea
Ice Water

AFTERNOON SNACKS

TEA TIME

\$18/person

Vegetable Crudite with Pita Chips & Hummus Dip
Seasonal Fresh Fruit Platter
Assorted Macarons
Iced Tea and Lemonade
Assorted Mini Tea Sandwiches - Turkey, Cucumber, Ham, Salad

Get Ready Spaces are not guaranteed until a signed agreement has been established. Space is accessible from 7:00am until the Dinner Reception Start Time.

No Outside Food or Beverage is Allowed At Any Time

Reception Displays

THE ABBEY RESORT

ARTISAN CHEESE & SAUSAGE DISPLAY

\$16/person

Imported & Domestic Cheese, Port Cheese Spread, Nut Mélange, Wisconsin Sausage, Lavash, Crackers, Berries



GARDEN DISPLAY

\$15/person

Sliced and Whole Raw Vegetables - Celery, Carrots, Broccoli, Mushrooms, Red Peppers and Cauliflower, Dill Dip, Ranch Dip, Hummus



BRUSCHETTA BOARD

\$12/person

Fresh Basil, Tomato, Mozzarella, Hummus, Olives, Tapenade, Sea Salt Pita Chips, Parmesan Crostini



*Two individual servings calculated per person. Each display requires a 30 person minimum purchase

Hors D'Oeuvres

THE ABBEY RESORT

CHILLED HORS D'OEUVRES

Smoked Bacon Deviled Eggs	\$48/dz
Classic Deviled Eggs, Smoked Bacon Bits	
Peppered Watermelon - V, GF	\$30/dz
Cranberry Chèvre & Dill Confit	
Blackened Ahi Tuna - GF	\$40/dz
English Cucumber, Avocado Crème & Wasabi	
Vegetarian Muffuletta - V	\$35/dz
Parmesan Shell, Roasted Red Pepper, Oregano and Balsamic Reduction	
Garlic Prawns on Toasted Flatbread	\$33/dz
Chèvre Cheese & Fresh Chive	
Thai Spring Rolls - VG	\$35/dz
Sweet Chili Sauce	
Mozzarella & Tomato Caprese Skewers - V, GF	\$35/dz
Mozzarella, Baby Tomatoes, Spinach Leaves	
Beet & Goat Cheese Tart - V	\$32/dz
Bite Size Tarts, Goat Cheese, Red Beets	
California Sushi Roll - VG	\$35/dz
Crisp Veggies, Sesame Reduction	
Chicken Caesar Canapé	\$32/dz
Romaine Lettuce, Shaved Parmesan Cheese	
Boursin Cheese Crostini - V	\$30/dz
Honey Pecan, Black Pepper	

WARM HORS D'OEUVRES

Gulf Shrimp Rumaki - VG	\$45/dz
Pineapple, Hickory Bacon, Orange Glaze	
Meatballs Al Pomodoro	\$35/dz
Baked in a Tomato Sauce	
Grilled Flatbread	\$40/dz
Ricotta, Prosciutto, Aged Balsamic, Arugula	
Wisconsin Cheese Curds - V	\$29/dz
Beer Battered Wisconsin White Cheddar	
Mushroom Vol Au Vents - V	\$38/dz
Organic Mushrooms in a Puff Pastry	
Vegetable Potstickers - VG	\$ 38/dz
Chinese Dumplings, Shredded Cabbage, Carrots, Onions, Water Chestnuts	
Tomato Bisque Shooter - V	\$35/dz
Panini Grilled Cheese	
Seared Beef Teriyaki Skewers	\$35/dz
Tender Beef, Teriyaki Sauce	
Rosemary Chicken Satay - GF	\$35/dz
Chile and Meyer Lemon Glaze	

V - Vegetarian

GF - Gluten Free

VG - Vegan

*Please note that there is a flat fee of \$250 for Butler Passed Hors D'Oeuvres.

Plated Dinner Options

STARTERS AND SALADS

3-Course Plated Dinner Menu includes a selection of a Starter, a Salad, and two entrées (or one combination entree).

Entrées are served with a chef selected starch and vegetable

Entree pricing include a 4-hour Silver Brand Package Bar and a Champagne Toast

STARTERS

Fresh Grilled Eggplant Parmesan - V Included ☐

Basil Infused Olive Oil, Tomato Marinara
and Parmesan

Roasted Tomato Bisque Soup - V Included ☐

Garlic Croutons

Jumbo Shrimp Cocktail - GF \$7/person ☐

Cocktail Sauce and Fresh Lemon

Sautéed Crab Cake \$10/person ☐

Roasted Corn Salsa, Smoked Pepper
Remoulade

SALADS

Rustic Caprese - V, GF Included ☐

Burrata Cheese, Heirloom Tomatoes, Sweet
Basil, Balsamic Reduction

Champagne Green Salad - VG, GF Included ☐

Boston Bibb Lettuce, Cucumbers, Cherry
Tomatoes, Radish

Abbey Salad - V, GF \$5/person ☐

Mixed Greens, Crumbled Chevre, Poached
Pear, Candied Pecans

Field Greens Salad - V \$3/person ☐

Heirloom Tomatoes, Cucumbers, Feta Cheese,
Croutons

V - Vegetarian

GF - Gluten Free

VG - Vegan



Plated Dinner Options

ENTREE OPTIONS

ENTRÉES (Select 2)

Entrees are served with a chef selected starch and vegetable

CHICKEN ENTRÉES

Parmesan Crusted Chicken Breast - GF \$87/person

Thyme, Honey, Au Jus

Hunters Chicken - GF \$85/person

Spicy Tomato Broth, Olives, Roasted Potatoes,
Seasonal Vegetables

Chicken Riesling - GF \$85/person

French Thyme Roasted Chicken Breast,
Wild Mushrooms, Riesling Crème

BEEF / PORK ENTRÉES

New York Strip Steak - GF \$92/person

12 oz. House Cut Strip Steak with Caramelized
Burgundy Wild Mushrooms

Petite Filet of Beef - GF \$95/person

Center Cut 10 oz. Tenderloin Pan Seared in
Olive Oil, Demi Glaze

Beef Short Ribs - GF \$90/person

Braised in Demi, Pearl Onion, Au Jus

Double Cut Pork Chop - GF \$89/person

Roasted Potatoes, Glazed Carrots, and
Roasted Tomatoes

SEAFOOD ENTRÉES

Mediterranean Sea Bass - GF \$87/person

Pistachio Crusted, Citrus Dijon Beurre Blanc

Seared Salmon - GF \$89/person

Pan-Seared, Paprika, Orange Vodka Glaze

V - Vegetarian

GF - Gluten Free

VG - Vegan

VEGETARIAN ENTRÉES

Manicotti - V \$79/person

Cheese stuffed Manicotti, Rosé Sauce,
Mozzarella Cheese

Vegetable Tower - VG, GF \$79/person

Portobello Mushroom, Roasted Pepper, Red
Onion, Zucchini, Yellow Squash, Parsnip Purée,
Asparagus

Eggplant Napoleon - V, GF \$79/person

Eggplant, Ricotta, Roasted Tomato, Spinach,
Basil Oil, Parmesan Cheese, Rosé Sauce

COMBINATION ENTRÉES (Select 1)

The Abbey Classic - GF \$110/person

Roasted Chicken Breast and Seared Salmon
with Lemon Beurre Blanc

Beef Tenderloin and Sea Bass - GF \$120/person

Petite Filet Mignon paired with Pistachio
Crusted Sea Bass, Citrus Beurre Blanc

KID'S MENU (12 AND UNDER - Select 1)

Chicken Tender and Fries \$29.95/person

Breaded Chicken, French Fries, Fruit Cup, and
Soda Package

Cheeseburger and Fries \$29.95/person

1/3 Pound Cheeseburger, French Fries, Fruit
Cup, and Soda Package

Macaroni and Cheese \$29.95/person

Macaroni with Wisconsin Cheese Blend, Fruit
Cup, and Soda Package

VENDOR MEALS

Vendor Meals are priced at 60% of entree pricing
Includes a soda package
(Vendors must select from guest menu offering)

Dinner Buffet Options

THE ABBEY RESORT

THE BUTCHER BLOCK

\$100/person++

Served buffet style with rolls, coffee and tea.
Includes 4 Hours of Silver Brand Package Bar and Champagne Toast

SALADS

Mixed Greens Salad
Grape Tomatoes, Carrots, Cucumbers
Served with Ranch, Olive Oil, and Balsamic Vinaigrette Dressings

Potato and Bean Salad
Served with Herb Dressing

Fresh Fruit Salad

FROM THE GRILL*

12 oz. Ribeye Steaks

Bone-In Pork Chop with Apple BBQ Sauce

Walleye

Slow Roasted Beef Brisket

SIDES

Grilled Asparagus with Lemon Press Oil
Green Beans
Bacon & Cheddar Mac N' Cheese
Lynonnaise Potatoe

DESSERTS

Two Chef Selected Desserts

*Enhance your guest's experience with a Carving Station Attendant at \$200 per hour, per station.
Pricing includes a Serve Time Duration of 90 Minutes

Dinner Buffet Options

THE ABBEY RESORT

TOUCH OF ITALY

\$93/person++

Served buffet style with rolls, coffee and tea.
Includes 4 Hours of Silver Brand Package Bar and Champagne Toast

STARTERS AND SALADS

Baked Brie with Grapes, Sliced Baguettes and Assorted Crackers

Caesar Salad - Shaved Parmesan, Garlic Croutons, Traditional Dressing

Burrata Caprese Salad - Red and Yellow Tomatoes, Pesto, Garlic, Olive Oil, Micro Basil

Antipasto Salad - Genoa Salami, Pepperoni, Black Olives, Red Bell Peppers,
Tomatoes, Asiago Cheese, Balsamic Vinegar and Oil

ENTRÉES

Baked Lasagna - Marinara Sauce

Grilled Italian Sausage with Peppers

Lemon Thyme Chicken Breast

SIDES

Roasted Summer Squash with Pesto

Italian Herb Roasted Carrots

Garlic Knots & Focaccia Bread

DESSERTS

Two Chef Selected Desserts

Pricing includes a Serve Time Duration of 90 Minutes

Sweet Desserts

THE ABBEY RESORT

The Signature \$48/dz

Layered Chocolate Mousse Served in a Bindi glass. Topped with Seasonal Berries

Apple Tarts with Salted Caramel Sauce \$22/dz

Chocolate Covered Strawberries \$36/dz

Chocolate Pudding with Whipped Cream \$16/dz

Cupcake Montage \$50/dz

Decadent Layered Chocolate Obsession \$32/dz

Dark Chocolate Ganache Layered with Vanilla Bean, Chocolate Cake and Topped with Chocolate Fudge Icing

Donut Devotion \$45/dz

Glazed, Chocolate Covered, Sprinkles

Lemon Bars \$28/dz

Lemon Pound Cake with Strawberries \$32/dz

Macaroons \$19/dz

Petite Chocolate Eclairs \$18/dz

Petite Cookie Assortments \$16/dz

Strawberry Fruit Tarts \$28/dz

Turtle Brownies \$18/dz



Petite Fours available upon requests. See your catering manager for more information.
*Desserts are priced at per dozen. Minimum purchase of 3 dozen of each variety selected.

Late Night Snacks

THE ABBEY RESORT

PIZZA TIME

\$27/pizza

Assorted 16" One-Topping Pizzas

Cheese, Pepperoni, Sausage

*Additional Toppings at \$3 Each

Gluten Free Cheese Pizza at \$32 Each

Served with Garlic Knots and Marinara Sauce



TAILGATE STATION

\$18/person*

Mini Sliders and Mini Hot Dogs

Fried Cheese Curds with Dipping Sauces

Soft Pretzels Bites with Assorted Mustards

*Requires a Minimum of 35 Guests



NACHO STATION

\$16/person

Ground Beef

Tomatoes, Lettuce, Cheese, Onions, Sour Cream

Chili con Queso, Fire Roasted and Verde Salsa

Tortilla Chips



Beverage Packages

THE ABBEY RESORT

BAR PACKAGES

Silver Bar Package Per Person:

1 Hour \$23 2 Hours \$28 3 Hours \$32

Includes Soda, (4) Beer Selections, (4) Silver Gate (or comparable) Wines, and House Brand Liquor: Gin, Vodka, Rum, Scotch, Bourbon, Whiskey, and Brandy

Gold Bar Package Per Person:

1 Hour \$27 2 Hours \$32 3 Hours \$36

Includes Soda, (4) Beer Selections, (4) Silver Gate (or comparable) Wines, Tanqueray Gin, Tito's Vodka, Bacardi Rum, Captain Morgan Rum, Seagrams 7 Whiskey, Jim Beam Bourbon, Chivas Regal Scotch, Korbel Brandy

Platinum Bar Package Per Person:

1 Hour \$31 2 Hours \$36 3 Hours \$40

Includes Soda, (4) Beer Selections, (4) Chloe (or comparable) Wines, Bombay Sapphire Gin, Grey Goose Vodka, Captain Morgan, Bacardi, Makers Mark Bourbon, Jack Daniels Whiskey, Dewars White Label Scotch, Hennesey Cognac or Korbel Brandy, Dulce Vida Tequila

Beer, Wine and Soda Package Per Person:

1 Hour \$14 2 Hours \$19 3 Hours \$24

Includes Soda, (4) Beer Selections, (4) Silver Bar Package Wines

BAR PACKAGES BEER SELECTIONS

Select 4:

Budweiser	Michelob Ultra
Bud Light	Miller Lite
Coors Light	New Glarus Moonman
Corona	New Glarus Spotted Cow
Hard Seltzer Variety	Stella Artois

Wedding 4-Hour Bar Package Upgrade Options*:

- ☐ \$4/guest to upgrade to the Gold Package
- ☐ \$8/guest to upgrade to the Platinum Package

*Prices are per person and based on entire eligible guest count

BEVERAGE PRICING

PRICE/EACH

Silver Bar Liquor	\$9/ea
Gold Bar Liquor	\$11/ea
Platinum Bar Liquor	\$13/ea
Specialty Drinks	Varies
Beer	\$7/ea
Silver Bar Wine	\$8/ea
Gold Bar Wine	\$10/ea
Platinum Bar Wine	\$11/ea
Cordials	\$12/ea
Soda	\$3/ea
Bottled Water	\$4/ea
Sparkling Water	\$5/ea

MOCKTAILS

\$12/person

Mango Mule, Cucumber Gimlet, Mojito, Ginger Peach Soda, Yushi Fizz

BAR PACKAGES WINE SELECTIONS

Select (2) Red and (2) White:

Cabernet	Chardonnay
Pinot Noir	Pinot Grigio
Merlot	Sauvignon Blanc

*We guarantee one bar and bartender per 100 guests.

A bartender fee of \$150 per hour, per bar, will be applied if total beverage purchases are less than \$300

The Day-After Breakfast Menu

THE ABBEY RESORT



The Grab-and-Go-Home

\$19/person

Fresh Seasonal Fruit or Yogurt, Bakery Muffins, Sweet-and-Salty Pack, Hard Boiled Eggs, Butter and Preserves. Includes a choice of orange juice or coffee.

*Individual grab-and-go does not require a minimum guarantee. Breakfast Location will be determined by your Catering Sales Manager and subject to change. Pricing is per person and subject to 24% taxable service charge and 5.5% state sales tax.



Harbor Breakfast Buffet

\$32/person

Fresh Seasonal Fruit Display, Fluffy Scrambled Eggs, Hickory Smoked Bacon, Country Sausage Links, Golden Hash Browns, Bakery Fresh Muffins, Danishes, Breakfast Breads, Wisconsin Sweet Cream Butter and Select Preserves. Includes orange juice and coffee.



Dockside Buffet

\$35/person

Fresh Seasonal Fruit Display, Fluffy Scrambled Eggs, Brioche French Toast with Warm Maple Syrup, Hickory Smoked Bacon, Country Sausage Links, Golden Hash Browns, Bakery Fresh Muffins, Danishes, Breakfast Breads, Wisconsin Sweet Cream Butter and Select Preserves. Includes orange juice and coffee.



*Above buffets are based on a 90 minute duration. Guarantee of 25 guests required to waive \$200 set-up fee. Pricing is per person and subject to 24% taxable service charge and 5.5% state sales tax.

Frequently Asked Questions

THE ABBEY RESORT

ARE WE REQUIRED TO HIRE A DAY- OF WEDDING COORDINATOR?

Yes. At a minimum, a Day-Of Coordinator is required for your Wedding. You will have an Abbey Wedding Catering Sales Manager assigned, who will provide all the wedding details for the resort up until the wedding day. Your Wedding Sales Manager is responsible for everything that specifically relates to the resort. Our focus is to make sure that everything is set up according to the signed contract. As our responsibility lies with our venue and staff, we are not responsible for putting out place cards, family photographs, party favors, etc. We do not coordinate transportation and are not able to be with the wedding party all day. If your Day-Of Coordinator is not on the Preferred Vendor List, they must meet with your Wedding Catering Sales Manager between 14 and 45 days before the wedding.

WHAT IS A FOOD & BEVERAGE MINIMUM?

Your Food & Beverage (F&B) minimum is determined by your Wedding Sales Manager and is based on the anticipated number of guests, your anticipated F&B spend, as well as the date you are considering. The F&B minimum is the amount required to spend on F&B on the day of your wedding. Anything that is non-food or beverage related (rented decorations, additional lighting, upgraded table settings, delivery fees, etc) does not go towards the F&B minimum. Your F&B minimum must be reached before service charges and taxes are applied.

WHAT IF I AM CHECKING INTO MY ROOM ON THE SAME DAY OF THE WEDDING?

Check-in begins at 4:00pm. Due to demand, there is no guarantee that your room will be ready prior to 4:00pm.

HOW LONG BEFORE THE EVENT CAN WE ACCESS THE SPACE TO SET UP?

Set-up time will be discussed during the booking process and will be based on prior day's events, and venue availability.

ARE WE REQUIRED TO USE YOUR PREFERRED VENDORS?

No. Our list of preferred vendors have had a great deal of success with past clients and are incredibly familiar with our property, and have built strong relationships with The Abbey. We strongly recommend you consider these vendors as options for your wedding.

WHAT TIME MUST OUR WEDDING CONCLUDE?

All indoor weddings, including the West Shore Pavilion Tent, must conclude by 12:00 midnight. Any events that take place in the outdoor areas must conclude by 10:00pm. Outdoor functions with music must have the volume turned down to 80 decibels at 9:00pm. Tear down and removal of all personal items must be removed within one hour of the event concluding.

DO YOU OFFER EVENTS BESIDES THE CEREMONY AND RECEPTION?

Yes. There are a variety of options for Welcome Receptions, Rehearsal Dinners, Bridal Luncheons and Wedding Brunches that can be held in one of several unique settings within the Resort. Please contact your Wedding Sales Manager for availability and pricing.

*Based on the wedding package, may be an additional fee.