



CHULA VISTA RESORT

# CATERING & BANQUET MENU



## SNACKS FROM THE CHULA VISTA PASTRY KITCHEN

### SWEET

Assorted Bakers Basket 12-Piece	\$30 per dozen
<i>Pastry Chef's assortment of Muffins, Nut &amp; Fruit Breads, Pastries and Bagels of the Day – Chef's Choice of 2</i>	
Bagels	\$26 per dozen
Cake Donuts	\$24 per dozen
Candy Bars	\$20 per dozen
Chocolate Brownies	\$24 per dozen
<i>Sea Salt, Sugar Topping or Frosting – Indoors and Out</i>	
Coffee Cake	\$21 per dozen
Cookies (approximately 4 inches)	\$21 per dozen
<i>Chocolate Chip, Oatmeal, Sugar or Peanut Butter</i>	
Energy Bars	\$24 per dozen
Fruit Muffins	\$28 per dozen
Glazed Donut or Long Johns	\$28 per dozen
Granola Bars	\$16 per dozen
Jelly Beans	\$20 per pound
Rice Krispie® Bars	\$24 per dozen
Sweet Rolls	\$25 per dozen
Whole Fresh Fruit	\$24 per dozen
Zesty Lemon Bars	\$24 per dozen

### FRUITS & MELONS

Assorted Flavored Yogurt	\$36 per dozen or \$3 each
Melon & Fruit Tray – Small (seasonal)	\$30 (serves 10-15 guests)
Melon & Fruit Tray – Large (seasonal)	\$120 (serves 40-50 guests)

### SALTY APPS – Serves approximately 10 to 12 guests

Mixed Nuts	\$15 per pound
Party Mix	\$10 per pound
Popcorn	\$10 per pound
<i>Choose 3: Butter, Ranch, Jalapeño, BBQ, Cheddar and Sour Cream &amp; Chive shaker toppings</i>	
Pretzels	\$10 per pound
Soft Jumbo Pretzels with Cheese Sauce	\$4.50 each

### DIPS & DIPPERS – Serves approximately 10 to 12 guests

Tortilla Chips	\$8 (Chips Only)
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*The following dips include tortilla chips:*

Queso Dip	\$25 per quart (Hot)
Queso Chili Dip	\$30 per quart (Hot)
Salsa	\$15 per quart (Cold)
Blue Cheese Dip	\$30 per quart (Cold)
Spinach & Ranch	\$20 per quart (Cold)
Assorted Diced Cheese and Cracker Tray	\$35 per tray
Fresh Relishes (seasonal)	\$20 per tray

## BEVERAGES

Coffee Regular or Decaf	\$35 per gallon
Coffee Regular or Decaf – Flavored Creamers (Hazelnut, French Vanilla, Irish Cream)	\$40 per gallon
Fruit Juices (Orange, Apple, or Cranberry)	\$25 per gallon
Hot Chocolate	\$30 per gallon
Infused Water (Choose 1: Lemon, Lime or Cucumber)	\$25 per gallon
Ice Tea, Lemonade or Fruit Punch	\$25 per gallon

Assorted Soda	\$2.75 per 12 oz can
Bottled Water	\$3 each
Bottled Tea	\$4 each
Gatorade	\$4 per bottle
Red Bull	\$4 per 8 oz can
Red Bull Sugar Free	\$4 per 8 oz can
Vitamin Water	\$4 per bottle

## KEEP IT FULL BREAKS

Refreshed for 3 hours for the following items: \$6 per guest  
 Coffee, Decaf, Tea, Soda and Infused Water (Choose 1: Lemon, Lime or Cucumber)

Refreshed for 6 hours for the following items: \$11 per guest  
 Coffee, Decaf, Tea, Soda and Infused Water (Choose 1: Lemon, Lime or Cucumber)

## BEGIN WITH THE BASICS

A linen draped Watering Station will be located in the rear of each meeting room and is included with your visit.

## MEETING ROOM ENHANCEMENTS

Water Glasses (set in place for each guest with water pitchers)	\$1 per guest per set
Infused Water Pitcher	\$1 per guest per set
Doubled Table Linens	\$1 per guest per set
Fresh Flowers, Potted Plants and Greens	\$25 and up
Chair Covers	\$2 per chair
Rattan Gold Padded Chairs	\$3 per chair

*Available for Indoor and Outdoor use*



**Under the Overhanging Rock** A panoramic view of the (Lower) Dells of the Wisconsin River. Notice the canoe beached on the left-hand side. Bennett often placed people or known objects within his photographs for context and scale. A panoramic, large format reproduction is located in the bar area of Kaminski's Chop House.

Special Low Carb, Reduced Fat, Vegetarian, Vegan and Gluten Free meals available. Please ask your catering representative.  
 Prices subject to change. A 21% service charge is added to each item.

## BREAKS

*Designed for 30 minutes and require a 25 guest minimum.*

### **Natural Energy Break \$14**

Low fat yogurt with granola and nuts, granola bars, chilled hard boiled eggs, fresh melon and citrus fruits, fresh broccoli, cauliflower, celery, carrots, Swiss and cheddar cheese, bottled water and fruit juices.  
(Add bottled juices for \$1 per bottle)

### **South of the Border Break \$10**

Freshly cut and multi-colored tortilla chips served with chili con carne, seasoned ground beef, pico de gallo, salsa, sour cream, shredded lettuce, onions, shredded cheddar and jack cheeses.

### **Bakery Break \$10**

Let us show you the pastry chef's creations. Assorted house baked fruit breads, sweet rolls, pastries, Danish, fried rolls, and more. Served with coffee and hot tea.

### **Sports Team Break \$10**

Just like the ball park. Salted popcorn, nacho cheese and tortilla chips, hot dogs, corn dogs, and roasted peanuts. Served with assorted canned soda.

### **Intermission Break \$10**

Salted and buttery popcorn, M&M's (plain and peanut), Skittles, Reese's Pieces, party mix, homemade kettle chips and French onion dip. Served with assorted canned soda.

### **Lots of Chocolate Break \$10**

Double fudge brownies, chocolate chunk cookies, and Famous Dells Fudge. Served with assorted canned soda, hot chocolate, and chocolate and white milk.

### **I Scream for Ice Cream Break \$11**

Assorted ice cream and novelty bars with a build-your-own sundae toppings bar. Includes caramel, chocolate, bananas, M&M's, walnuts, Reese's Pieces, chocolate bites, cherries, and whipped cream. Served with assorted canned soda.



**"Apollo No. 1" Steamboat in the Narrows** The steamboat Apollo No. 1 navigates the treacherous "Devil's Elbow" section of the Narrows on the upper dells of the Wisconsin River. Two girls (likely Bennett's daughters Miriam and Ruth) watch from the rocks. Devil's Elbow is located just south of Chula Vista Resort.

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## GRAND CHULA VISTA BREAKFAST BUFFETS & BRUNCHES

*Our buffets have a minimum 50 guest guarantee. Buffets are available for 1.5 hours and served with orange and apple juices, coffee, tea, or milk.*

### **Grand Buffet \$15**

Freshly scrambled eggs, grilled Yukon potatoes, crisp apple-wood smoked bacon, sausage gravy and biscuits, thick French toast with hot syrup, and freshly baked muffins. Served with yogurt, granola and cold cereals.

#### **More Value**

Add fresh from the Chula Vista Pastry Kitchen. Danish, bagels, croissants, fresh melons and citrus fruits, served with cream cheese, jams, jellies and creamy butter. \$3

Add sirloin tips with rice pilaf, vegetable of the day, classic eggs Benedict and freshly baked assorted pastries, fresh melons and citrus fruits. \$4

Add our famous Omelet Station. Enhance your event with a chef attended omelet station including: farm fresh eggs, egg beaters or egg whites, ham, chopped bacon, onions, mushrooms, bell peppers, spinach, feta and cheddar cheeses and salsa. \$6

Add Sliced Roast Beef, Chicken Marsala cutlet, and/or baked Cod Polonaise.

\$4 per guest – 1 item

\$7 per guest – 2 items

\$9 per guest – 3 items

**Purchase the entire Grand Buffet – \$34**

## CHULA VISTA MINI BREAKFAST BUFFET

*Our Mini Breakfasts have a minimum 25 guest guarantee and are available for 60 minutes. Served with orange and apple juices, coffee, tea, or milk.*

### **Mini Breakfast Buffet \$13**

Assorted fresh Danish, muffins, croissants, chilled hard boiled eggs, fresh sliced melons and citrus fruits. Served with cream cheese, jams, jellies, and creamy butter.

Add scrambled eggs, grilled potatoes and bacon – \$4

*Any of the "More Value" items from above may also be added.*

## HISTORIC BEGINNINGS – PLATED BREAKFASTS

*Served with Yukon grilled potatoes, basket of freshly baked pastries and breakfast muffins; your choice of bacon strips, sausage links, or sliced Virginia ham; orange and apple juices, coffee, tea, or milk.*

### **Eggs Benedict \$16**

Poached eggs over Canadian bacon and shaved turkey set atop an English Muffin, topped with house made Hollandaise and lemon.

### **Cheese Scramble \$15**

Three country fresh eggs scrambled with three Wisconsin cheeses.

### **Fruit & Melon Platter \$17**

Freshly sliced citrus fruits, melons, berries and centered with yogurt and granola. This is a Chula Vista culinary specialty.

### **Big French Toast Breakfast \$13**

Grilled and ready for hot syrup. Topped with powdered sugar.

### **Breakfast Burrito \$13**

Three freshly scrambled eggs with diced ham and a mild shredded cheddar cheese.



**Fleet of Rowboats** Also referred to as "Canoe Parade" in modern times, this image reflects the height of Victorian leisure time. Notice the top hats and parasols as this "fleet" takes a tour along the Wisconsin River.

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## WORKING FOR A LIVING – LUNCHESES

Lunch is served from 11 AM to 2 PM with artisan rolls, coffee, tea, or milk and dessert.

### SALAD LUNCH ENTRÉES

#### **Chula Vista Chicken Caesar Salad \$17**

Fresh romaine lettuce and our classic Caesar dressing with Parmesan cheese, garlic croutons, chilled hard boiled egg, red onions, and sliced, chilled chicken breast.

#### **BLT Chicken Salad \$17**

Crisp apple-wood smoked bacon, diced red tomato, onion, and iceberg wedge. Served with sliced breaded cutlet of chicken and a lemon mustard mayo dressing with garlic croutons. A Chula Vista favorite.

#### **Asian Chicken Sesame Salad \$17**

A mix of fresh cabbage and lettuce greens, onions, tomatoes, Mandarin oranges, water chestnuts, bell peppers, roasted cashews, crunchy seasoned breaded chicken cutlet with an Asian vinaigrette.

#### **Chula Cobb Salad \$17**

Grilled apple-wood smoked bacon, chilled hard boiled eggs, iceberg lettuce, sliced chicken breast, diced tomatoes, crumbles of bleu cheese, green onions, and avocado (seasonal) served with a Thousand Island dressing.

#### **Kaminski's Honey Aioli Salmon Salad \$19**

The most amazing cold salmon salad on earth. Freshly poached and chilled salmon, served atop fresh baby greens, blistered tomatoes, minced onion, watercress and feta cheese, with a citrus olive oil & vinegar dressing.

### HOT ENTRÉES

*Paired with starch and vegetable of the day by our culinary team for flavor and presentation. A \$1 charge applies for pairing substitutions. Entrées are accompanied by either a salad or soup course.*

#### **Asiago Cod Provençal \$17**

Baked to perfection, light and flaky Cod, topped with fresh Roma tomato and melted Asiago & Parmesan cheeses, and served aside mashed potatoes.

#### **Grilled Salmon à l'orange BBQ \$20**

Red salmon fillets pan seared, then roasted in our 800 degree ovens. Sprinkled with lemon, orange, and lightly glazed with our famous infused Citrus Orange BBQ sauce. Served with rice pilaf.

#### **Parmesan Chicken \$19**

Sautéed chicken breast, lightly dusted with Italian herbs, grilled, and topped with Parmesan and marinara. Served over fettuccine.

#### **Bourbon Lemon Chicken \$18**

Grilled with lemon juice and brushed with our signature Bourbon glaze. Served with braised pineapple and rice pilaf.

#### **Beef Medallions Cabernet \$19**

Hand sliced medallions of tenderloin and sirloin steak, braised with red onions, shiitake mushrooms and rich red Cabernet wine reduction. Served aside a bed of buttered fettuccine.

## HOT ENTRÉES

*Continued*

### **Short Ribs \$20**

Braised beef short ribs, rubbed with Dijon mustard and sherry, served with signature mashed potatoes.

### **Sliced Roast Beef \$19**

Slow-roasted to a tender perfection. Set aside caramelized onions and baby red potatoes. Served with a red wine demi-glace.

### **Sicilian Meat & Sausage Lasagna \$17**

Layers of fresh lasagna noodles, roasted bell peppers, ricotta and cottage cheeses, onions, ground beef, Italian sausage, Parmesan and Mozzarella cheeses. Nestled in our signature marinara sauce.

### **Sweet Chili Pork Loin \$18**

Sliced roast pork topped with a sweet BBQ orange chili glaze. Served with cranberry nut rice pilaf.

### **Roast Pork Loin \$17**

Tender roast pork loin cutlets set atop homemade mashed potatoes, with chives, celery and sage, layered with a smooth mushroom volute sauce.

### **Grilled Portobello Mushroom Chula Vista \$17**

Two sautéed Portobellos, roasted shredded Pollack, wilted spinach, cheddar and Gorgonzola cheeses. Served atop rich demi-glace and topped with savage onions.

### **Philly Steak and Cheese Pesto \$18**

Famous hand cut strips of sirloin steak grilled to a tender well done with green chilies, onions, pesto and salsa, then rolled into a double burrito shell with mozzarella and jack cheese and grilled dry and hot.

## CIVIL WAR SANDWICHES & BOX LUNCHES

*Box Lunches include potato salad or potato chips, a pickle and dessert.*

### **Cheesy Deli Stacker Box \$18**

Shaved ham with slivered red onions, stacked in our famous cheesy roll with lettuce & tomato.

### **Henry's Hoagies Box \$18**

Roast beef, Genoa salami, roast turkey, smoked ham, and cheddar cheese on a hoagie roll with lettuce and tomato.

### **Sliced Roast Sirloin Box \$18**

Sliced beef, stacked with sliced red onion, and cheddar cheese. Served on a pretzel roll with lettuce and tomato.

### **Chicken Salad Croissant Box \$18**

Fresh chicken salad served on a bed of leaf lettuce, set in a flaky croissant and topped with tomato and bacon.

### **Cold Tuna Salad Pocket Box \$19**

Freshly made white tuna salad, with onions, our own house mayo, and just a bit of dill pickle, and put in a pita pocket for easy eating. Served with diced tomato and cucumber.

### **Old World Turkey Box \$17**

Hand carved slide turkey breast on Old Wisconsin cheesy bread, shredded lettuce, and diced tomato. Served with potato salad or creamy cole slaw on the side, and a pickle.

Special Low Carb, Reduced Fat, Vegetarian, Vegan and Gluten Free meals available. Please ask your catering representative.  
Prices subject to change. A 21% service charge is added to each item.



# RUNNING ON THE RIVER LUNCHEON SANDWICH BARGES

Served in the spirit of the turn of the century. Minimum 25 guests.

## Hot Sandwich Barge \$19

Sliced roast beef served with hot au jus and roasted pulled pork BBQ. Accompanied by sliced Cheddar, Swiss, and Pepper Jack cheeses, and fresh artisan rolls and buns. Includes mustard, mayonnaise, horseradish, onion, freshly cut relish bar and pickles, with our signature Chula Vista spinach and artichoke vegetable dips. Also coleslaw, potato salad, and homemade kettle chips. Served buffet style.

## Soup and Salad Barge \$13

Served chilled, it is what we are famous for in Wisconsin. Fresh and bountiful green salad bar with two varieties of crisp garden greens and all the toppings, including shredded cheese, chilled hard boiled egg, fresh diced vegetables and Chula Vista's barge soup of the day. Served buffet style with artisan rolls and butter.

## Soup and Sandwich Barge \$16

Piled high sliced turkey and shaved ham, chicken and tuna prepared salads, assorted sliced cheeses, leaf lettuce, tomatoes, horseradish, onions, mustards and mayonnaise, pickles, and artisan rolls. Includes Chula Vista's barge soup of the day. Served buffet style.

## Soups of the Day:

Sunday: Minestrone

Monday: Beef Vegetable

Tuesday: Creamy Chicken & Rice

Wednesday: French Onion

Thursday : Ham & Potato

Friday : Tomato Basil Bisque

Saturday: Chicken & Dumpling

## Premium Soups \$2

Cream of Mushroom

Wisconsin Beer Cheese

Chicken, Rice and Vegetable Mulligatawny

Tailgate Chili

Prime Rib & Vegetable

Cheesy Broccoli

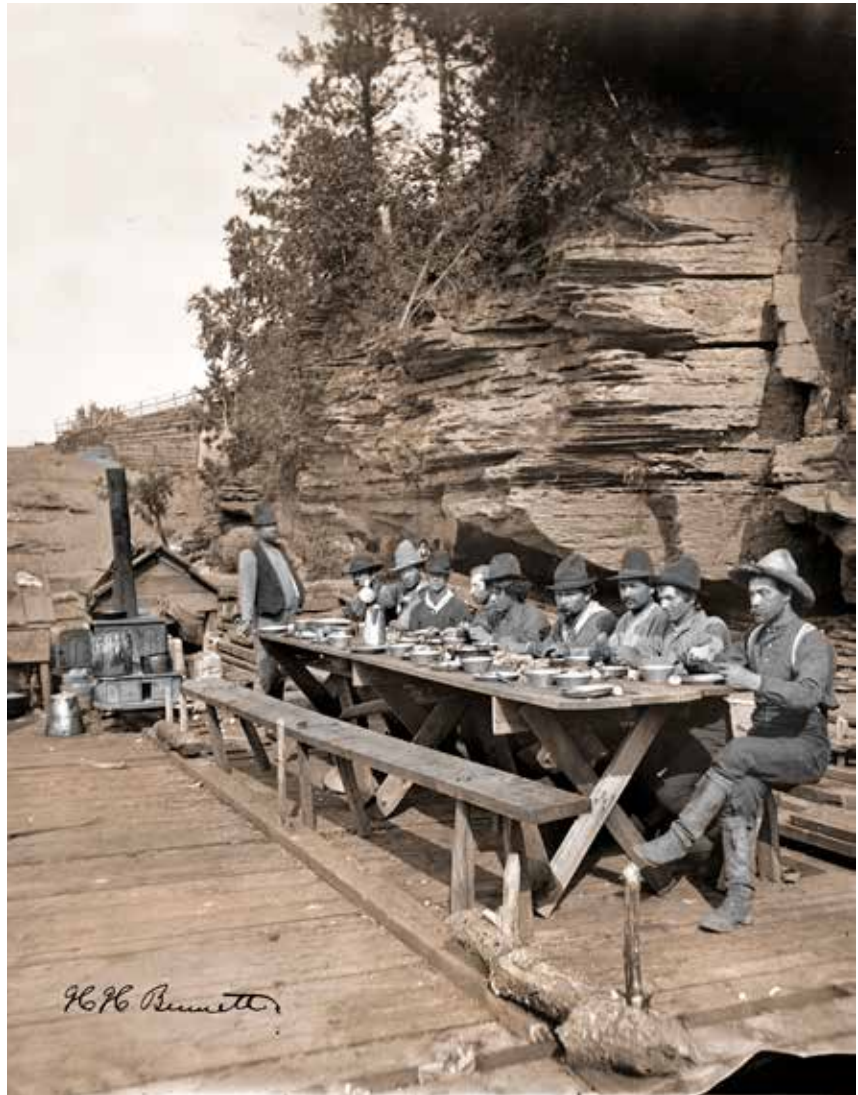
Tortilla Navy Bean

Baked French Onion Gratin \$4.50

Lobster Bisque \$5.50

## Eating on Board

One of many photos of Bennett's "Raftsmen's" or "Raftsmen" Series this photo shows meal time on the raft. Notice the stove in the background. Raftsmen spent most of their lives on their rafts as they traveled along rivers hauling lumber; including many meals.



Special Low Carb, Reduced Fat, Vegetarian, Vegan and Gluten Free meals available. Please ask your catering representative. Prices subject to change. A 21% service charge is added to each item.

# OLD KILBOURN LUNCHEON BUFFETS

Minimum 50 guests. Served from 11 AM–2 PM.

Luncheon buffets include a green salad at your table or on the buffet, with artisan rolls and butter, choice of two starches, one vegetable, and coffee, tea or milk. Additional items can be added by asking your sales representative.

**Choose any two entrees**            **\$24**  
**Choose any three entrees**        **\$28**

## CHOICE OF SALAD

Mixed Green Salad  
Caesar Salad  
Roasted Root Vegetables Salad

## STARCHES *please choose 2*

Parmesan Mushroom Risotto  
Mashed Potatoes  
Garlic Mashed Potatoes  
Buttery Lemon Garlic Jasmine Rice  
Oven Roasted Baby Red Potatoes  
Mashed Maple Sweet Potatoes

## POULTRY

Herb Roasted Honey Glazed Chicken  
Wild Mushroom Chicken  
California Chardonnay Chicken  
Roasted Sliced Turkey

## SEAFOOD

Baked Cod with Lemon Dill Caper Sauce  
Caribbean Encrusted Mahi-Mahi

## BEEF

Meat Loaf  
Salisbury Steak  
Bourguignon Medallions

## BUFFET ADD-ONS

Add Sliced Ham – \$4 per guest  
Add Sliced Turkey – \$4 per guest  
Add Sliced Roast Beef – \$5 per guest  
Add chef carved Pig Roast – \$10 per guest  
Add chef carved Prime Rib Au Jus – \$12 per guest  
Add chef carved Medium Rare Tenderloin – \$9 per guest

## CHOICE OF DRESSINGS *please choose 2*

Ranch                      Caesar  
French                     Balsamic Vinaigrette  
Thousand Island      Blue Cheese  
Italian                     Bacon Lemon Aioli

## VEGETABLES *please choose 1*

Ratatouille Squash & Parmesan  
Whole Fresh Green Beans Amandine  
Buttered Green Beans & Carrots  
Broccoli Crowns Parmesan  
Bacon Brussels Sprouts

## PORK

Pork Loin Mushroom Veloute  
Pork Loin Marsala

## VEGETARIAN

Ratatouille  
Creamed Spinach Tortellini



**Looking Out Boat Cave** Two men navigate a canoe along the other side of a “cave” on the Wisconsin River. H. H. Bennett had difficulties with this shot as his subject kept resulting as shadowy blurs. He took extreme measures to ensure he had enough light and definition- he whitewashed the rocks to create more illumination.

Special Low Carb, Reduced Fat, Vegetarian, Vegan and Gluten Free meals available. Please ask your catering representative.  
Prices subject to change. A 21% service charge is added to each item.

## THEME LUNCHEON BUFFETS

Minimum 50 guests. Served from 11 AM–2 PM.

### Deli Chula Vista \$22

Featuring shaved hams, turkeys, Genoa salami & roast beef, sliced cheeses including Swiss, Pepper Jack, Cheddar, and American. Accompanied by fresh artisan rolls, buns, and sandwich condiments. Signature vegetable dips with dipping vegetables. Plus horseradish, tomatoes, onions, green leaf lettuce, coleslaw, potato salad, and homemade kettle chips. Finished off with freshly baked cookies for dessert.

Add our homemade deli soup of the day for an additional \$3

### Timber River Tailgate Barge \$21

Grilled hamburgers and hot dogs or Wisconsin brats, baked beans, coleslaw, potato salad and sliced watermelon. Served with vegetable relishes and dill dip. Plus horseradish, tomatoes, onions, green leaf lettuce, homemade kettle chips, and condiments. Served with chocolate fudge brownies.

Add both hot dogs and Wisconsin brats \$2  
Add grilled plump chicken breasts for \$3  
Add grilled New York strip steak for \$13

### Kilbourn City Fajita Barge \$18

Includes our famous Kilbourn City salad of tomato cucumber vinaigrette, Greek marinated mushrooms, cole slaw, fried corn tortilla chips, salsa, soft flour tortillas, hard corn shells, seasoned chicken, onions, bell peppers, cheddar, guacamole, sour cream, salsa, tomatoes and lettuce. Served with fried beans, rice, our famous Sopapillas dessert (a fried pastry drizzled with honey and sugar), coffee, tea, and milk.

Add Fajita beef \$3  
Add Fajita beef enchiladas \$3  
Add Fajita shrimp stir fry \$6

### Uncle Louie's Pasta Barge \$18

Three cheese ravioli and penne pasta, served with marinara and alfredo sauces. Accompanied by a grilled antipasto and olive bar, fresh Italian rolls and breads, and wheels of Parmesan and Romano cheeses. Includes Caesar salad, panzenella bread and marble cake for dessert.

Add Creamy Pesto Tortellini \$3  
Add Vegetarian Lasagna \$3  
Add Spaghetti & Meatballs \$3  
Add Broccoli Fettuccine Alfredo \$3

### The Fleet Just Below The Dam In The Dells

**Raftsmen's Series No. 1403** Multiple rafts are loaded with felled trees to move along the river. Rafts like this were barge-like in size and shape. They required experts to navigate them, especially along tricky areas of the river and held large quantities of timber and men.



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## BEVERAGE

### HOSTED BAR – PER PERSON PRICES

#### 1 HOUR

Beer,Wine and Soda	\$13
Resort Brands	\$17
Premium Brands	\$22

#### 2 HOURS

Beer,Wine and Soda	\$19
Resort Brands	\$26
Premium Brands	\$33

(After 2 hours, each additional 30 minutes – \$5 per guest)

### DRINK TICKETS

Resort Brands	\$6
Premium Brands	\$8

### SIGNATURE DRINK

Prices vary by drink selection. Consult with your coordinator.

### CASH BAR PRICING

Bottled Water	\$3
Craft & Specialty Beer	\$6
Domestic Beer	\$5
House Wine	\$6
Juice	\$3.75
Non-Alcoholic Beer	\$5
Premium Brands Spirits	\$8+
Resort Brands Spirits	\$6+
Soft Drinks	\$2.75

*Prices are subject to change.*

### HALF BARREL OF BEER

Domestic	\$350
Craft & Specialty	Consult with your Coordinator

### DROP SERVICE

Standard Brands	\$45 per bottle
Premium Brands	\$65+ per bottle
Domestic Brands	\$14 per 6 pack
Craft and Specialty Beer	\$18 per 6 pack

## SPIRITS

### RESORT BRANDS

Amaretto  
 Bacardi  
 Cabo Wabo Blanco  
 Captain Morgan  
 Dry Vermouth  
 Jim Beam  
 Johnny Walker Red  
 Kessler  
 Korbel Brandy  
 Malibu  
 New Amsterdam Vodka  
 Peach Schnapps  
 Seagram's 7  
 Southern Comfort  
 Sweet Vermouth  
 Tanqueray  
 Triple Sec

### PREMIUM BRANDS

Amaretto Di Saronno  
 Bailey's  
 Chivas Regal 12yr  
 Courvoisier  
 Crown Royal  
 Grey Goose  
 Hendrick's Gin  
 Jack Daniels  
 Jameson  
 Johnny Walker Black  
 Kahlua  
 Maker's Mark  
 Patron Silver



**Behind Steamboat Rock; The Thinker** H. H. Bennett sits on the edge of his row boat with his portable dark room tent behind him (in the boat). The view shows the Wisconsin River near Gates Ravine, in reference to boat captain Leroy Gates. Steamboat Rock is located here at Chula Vista.

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## **BEVERAGE**

### **WINES**

#### **LEVEL ONE**

\$6 Per Glass • \$22 Per Bottle

J Roget Brut – *Sparkling*

Fetzer – *Chardonnay, Pinot Grigio, Moscato, Merlot, Cabernet Sauvignon, Pinot Noir*

#### **LEVEL TWO**

\$8 Per Glass • \$35 Per Bottle

Kendall Jackson – *Chardonnay, Cabernet Sauvignon, Merlot*

### **SPECIALTY STATIONS**

*These exciting stations can be added to your reception to give your guests a unique experience and are self-served.*

#### **BLOODY MARY BAR**

**\$220 – Serves 25 guests**

Bloody Mary Mix, Pickles, Olives, Lemon, Brussels Sprouts, Pepperoncini, Celery, Cherry Tomatoes, Cubed Cheese, Tito's Vodka

#### **MIMOSA BAR**

**\$170 – Serves 25 guests**

Includes three bottles of champagne, fresh orange juice, cranberry juice, fresh cut fruit tray, rock candy swizzle sticks, and served in a champagne flute.

#### **COFFEE SERVICE**

\$35 per gallon Regular or Decaf Coffee

1 .5 gallon, 3 gallon and 5 gallon urns available

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## BEVERAGE

### MAKE YOUR BAR LOCAL

#### **Driftless Glen Brandy**

5-year reserve distilled in Baraboo using bourbon barrels

#### **Wollersheim Prairie Fume**

Made in Prairie du Sac, this is a crisp, fresh semi-dry white wine – citrus and tropical

#### **Leinenkugel's Seasonal Beer**

Pot distilled with corn, rye and barley in Milwaukee

#### **New Glarus Moon Man**

No Coast Pale Ale – an American Ale made in New Glarus

#### **Potosi Tangerine IPA**

West Coast style IPA infused with 100% Tangerine juice from Potosi, Wisconsin

#### **Fawn Creek Winery Kilbourn Red**

Cranberry-flavored "Shiraz" from Wisconsin Dells



**The Bird's Nest "At the Dells"** A large group assembled on the porch of one of the many quaint resort 'cottages' which dotted the river to serve the visiting public at the turn of the 20th Century. Bennett would often take a group photograph, then have prints available at his studio when they returned to Kilbourn City. The Bird's Nest is immediately adjacent at the south end of Chula Vista Resort and still stands intact today.

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## WINE LIST

### BLUSH WINE

Wollersheim Blushing Rose \$22

### WHITE WINE

Fetzer Chardonnay \$22

Fetzer Moscato \$22

Fetzer Pinot Grigio \$22

Wollersheim Prairie Fume \$27

Wollersheim White Riesling \$27

Kendall Jackson Chardonnay \$41

Pine Ridge Chenin Blanc Viognier \$45

St. Michelle Riesling \$45

Electra Moscato \$45

### RED WINE

Fetzer Merlot \$22

Fetzer Cabernet Sauvignon \$22

Fetzer Pinto Noir \$22

Wollersheim Domaine du Sac \$34

Meiomi Pinot Noir \$45

Seghesio "Sonoma" Zinfandel \$45

Kendall Jackson Merlot \$41

Kendall Jackson Cabernet Sauvignon \$41

Black Station Malbec \$40

Luminary Red Blend \$40

Rodney Strong "Sonoma" \$45

### SPARKLING

J Roget, Brut \$19

J Roget, Spumante \$19

Korbel Brut \$25

Martini & Rossi Asti \$34

Schramsberg Brut Rose \$80



**"Cook and Cookie"** Ashley Bennett (Cookie) who volunteered his services during a series of photographs, and (Cook) Mike Lane on the Arpin fleet of lumber rafts in 1886.

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## A LA CARTE RECEPTIONS

### HOT HORS D'OEUVRES

Prices are per dozen

Crab Stuffed Mushroom Caps*	\$37
Meatballs (BBQ or Swedish)*	\$20
Naked Buffalo Wings with Bleu Cheese Dressing	\$25
Vegetable Egg Rolls with Plum Sauce*	\$25
Pork Spring Rolls with Sweet & Sour Sauce*	\$25
Brie & Raspberry in Phyllo*	\$45
Pork Pot sticker with Teriyaki	\$20
Crab Cakes with Lemon Dijon*	\$50
Beef & Pepper Kabobs	\$35
Wonton Chip with Tuna*	\$35
Asian Skewers – Beef	\$35
Asian Skewers – Chicken	\$25
Bacon Wrapped Pineapple Chicken	\$30
Buffalo Wings with Bleu Cheese	\$30
Miniature Quiche	\$25
Lamb Lollypop	\$40
Scallop Spoons	\$36
Oysters Rockefeller	\$39
Mini Sandwiches	\$30

### COLD HORS D'OEUVRES

Prices are per dozen

Shrimp Cocktail	\$35
Peel & Eat Shrimp	\$15
Blackened Ahi Tuna	\$45
Gourmet Deviled Eggs	\$25
<i>Includes Traditional, Avocado, &amp; Tobiko Deviled Eggs</i>	
Cherry Tomato BLT	\$25
Roasted Balsamic Cranberry and Havarti Crostini	\$30
Caprese Skewer	\$30
Mini Fruit Kabobs	\$25
Shrimp Spoons	\$38
Sushi Spring Rolls	\$48
California Rolls	\$38
Oysters	\$38

### PLATTERS (COLD)

Serves 25-30 guests

Fresh Fruit Tray	\$75
Vegetable Tray with Buttermilk Ranch Dip	\$60
Cubed Cheeses, Salami, Ham and Crackers	\$110
Cheese Spread and Cracker Tray	\$50
Mediterranean Platter	\$150
<i>Meat, Cheese, Olives, Grilled Vegetables</i>	
Caprese Platter	\$80
California Rolls	\$125
Fresh Wisconsin Cheese Curds	\$90
Bruschetta Platter (All Served on Bruschetta Bread)	
Classic: Tomato Basil	\$90
Buffalo: Grilled Chicken, Buffalo Sauce, Blue Cheese	\$100
Asian: Seared Tuna, Sesame Seeds, Wasabi Sauce	\$125

### SNACKS

Serves 25-30 guests

Homemade Kettle Chips & Onion Dip	\$60
Tri-colored Tortilla Chips & Salsa	\$60
Pretzel Bites & Cheese Spread	\$60
Nuts & Bolts Party Mix, Popcorn & Salted Peanuts	\$35
Mini Assorted Cold Sandwiches on Brioche Bun	\$85

*Perfect for Cocktail Hour or getting ready on the day of –  
Room delivery is available.*

Special Low Carb, Reduced Fat, Vegetarian, Vegan and Gluten Free meals available. Please ask your catering representative.  
Prices subject to change. A 21% service charge is added to each item.



## THE AMERICAN LANDSCAPE ACTION STATIONS

*Served with an assortment of tiny artisan rolls. These stations are intended to enhance additional menu items.*

### **Pork Loin \$135**

Serves 20-25. Roasted with herb wine sauce.

### **Sugar Cured Baked Country Ham \$165**

Serves 30-35. Hearty sugar-cured ham served with honey Dijon sauce.

### **Carved Roasted Top Sirloin \$175**

Serves 30-35. Juicy, tender, thinly sliced with a Merlot mushroom bordelaise.

### **Whole Fresh Tom Turkey \$175**

Serves 30-35. Golden roasted and carved to order with cranberries, stuffing and herb aioli.

### **Classic Roasted Medium Rare Beef Tenderloin \$250**

Serves 20-25. Served medium-rare with Béarnaise sauce, sautéed mushrooms and creamy horseradish.

### **Roast Inside Top Round of Beef \$275**

Serves 50-55. Juicy and most flavorful part of the sirloin. Served with a mushroom bordelaise.

### **Chef Carved Prime Rib \$325**

Serves 30-35. The centerpiece of a truly special meal. Delicately marbled and carved to perfection.

## SPECIALTY FOOD STATIONS

*These stations are intended to enhance additional menu items.*

### **Milk Chocolate Fountain \$425**

Serves 75 people and up. Our towering fountain of dripping chocolate, seasonal fruit, rice crispy bars, gaufrettes, marshmallows, pretzel rods, graham crackers, and Oreos. Served buffet style.

### **Stir-Fry Over the Top Sauté Station \$13 per person**

Choose from fresh pineapple, water chestnuts, Mandarin oranges, fresh vegetables, tomato, egg, and chicken. Signature sauces include: Garlic, Teriyaki, Ginger, Orange, Sweet & Sour, and Sweet Chili. Add Sirloin for \$2 or Shrimp for \$4.

### **Mac & Cheese Bar \$8 per person**

Noodles: Cavatappi

Sauce (pick 2): Buttered, Cheddar, White Cheddar

Toppings (pick 5): Bacon, Fried Onions, Sliced Grilled Hot Dogs, Green Peas, Sautéed Mushrooms, Cheese, Broccoli, Scallions

### **Grilled Cheese Bar \$9 per person**

Pick from our homemade breads and a variety of cheese & extras.

Breads (pick 2): White, Whole Wheat, Rye, Marble Rye, French Bread

Cheeses (pick 3): Cheddar, Mozzarella, Fontina, Jalapeño Jack, Havarti, Swiss, American

Extras (pick 5): Bacon, Ham, Pesto, Avocado, Tomato, Pickles, Jalapeños, Spinach, Apples, Mayo, Peanut Butter, Jelly, Chipotle Aioli

### **Green Salad Bar \$6 per person**

Crisp iceberg lettuce, ribbon cut Romaine lettuce, and two dressings with slivered red onions, sliced cucumbers, diced tomatoes, sliced black olives, grated Parmesan cheese, bacon bits, chopped egg, cottage cheese, cole slaw, pasta salad, and shredded American cheese. Served buffet style.

### **Potato Bar \$8 per person**

Includes homemade garlic mashed, cheesy mashed and baby steamed red potatoes, with toppings of bacon, chives, peppers, sour cream, grilled chicken, cheddar and feta cheeses.

Special Low Carb, Reduced Fat, Vegetarian, Vegan and Gluten Free meals available. Please ask your catering representative.  
Prices subject to change. A 21% service charge is added to each item.

## ONE HOUR HORS D'OEUVRES RECEPTION

Minimum of 25 guests. Hors d'oeuvres reception service is for 1 hour.

### FOR LIGHT APPETIZER

We prepare 5 apps per guest

\$12 per guest

Choose 4 from the list below

### FOR MEDIUM APPETIZER

We prepare 8 apps per guest

\$18 per guest

Choose 5 from the list below

### FOR HEAVY APPETIZER

We prepare 12 apps per guest

\$23 per guest

Choose 6 from the list below

### HOT SELECTIONS

Meatballs – BBQ or Swedish

Hot Spinach Dip

Crab Cake Stuffed Mushroom Caps

Pot Stickers

Pork Spring Rolls with Sweet & Sour Sauce

Chicken Quesadillas

Minature Quiche

Vegetable Egg Roll

Variety of Pizzas

Chicken Wings

### COLD SELECTIONS

Homemade Kettle Chips & Onion Dip

Tri-Colored Tortilla Chips & Salsa

Pretzel Rods & Cheese Spread

Bruschetta (Tomato Basil)

Mini Fruit Kabobs

Vegetable Tray with Dip

Deviled Eggs

Cubed Cheeses, Salami and Ham with Crackers

Cherry Tomato BLT

Items from the A La Carte Hot and Cold Hors d'oeuvres section (page 15) can be added to any of the above basic packages.



**“Apollo #1 Steamboat at Larks Hotel Landing”** The steamboat APOLLO was built in 1898 and showed visitors the wonders of the Wisconsin River at the Dells for over 30 years. She sank in 1931. The Larks Hotel was located just south of Chula Vista Resort.

Special Low Carb, Reduced Fat, Vegetarian, Vegan and Gluten Free meals available. Please ask your catering representative.  
Prices subject to change. A 21% service charge is added to each item.

## HERITAGE PLATED DINNERS

Dinners are served from 5 PM with artisan rolls, coffee, tea or milk. Paired with starch and vegetable of the day by our culinary team for flavor and presentation. A \$1 charge applies for pairing substitutions. Entrées are accompanied by either a salad or soup course.

### SALAD CHOICES

Chula Vista Mixed Greens  
Iceberg Wedge Salad  
Caesar Salad  
Strawberry Feta Salad (add \$4)

### SOUPS

Sunday: Minestrone  
Monday: Beef Vegetable  
Tuesday: Creamy Chicken & Rice  
Wednesday: French Onion  
Thursday : Ham & Potato  
Friday : Tomato Basil Bisque  
Saturday: Chicken & Dumpling

## POULTRY

### California Chicken Chardonnay \$26

Chicken breast dusted lightly with a seasoned flour, English coated with dijon mustard & sherry, and sautéed to a delicate perfection and served with a Chardonnay, shiitake mushroom & scallion sauce on Yukon mashed potatoes.

### Chicken Pesto \$26

Braised pesto encrusted chicken breast atop a parsley cream sauce and lemon served aside bacon wrapped parmesan potato wedges.

### Bourbon Glazed Chicken \$27

Marinated in bourbon Asian inspired spices with a hint of ginger, apple cider and cognac, served aside baby red roasted rosemary potatoes.

### Chicken Marsala \$26

Lightly dusted and seared in olive oil, scallions & mushrooms, then pan deglazed with dry vermouth and reduced to a lightly thickened perfection, and served on spatzle noodles.

### Herb Roasted Half Chicken \$26

Fresh herb encrusted half chicken roasted to a tender finish in a light chicken velouté sauce. Served on a bed of roasted red rosemary potatoes.

## PORK

### Herb Encrusted Pork Chop \$26

Seasoned herb crusted boneless pork chop atop rosemary veloute sauce along side of cheesy mashed potatoes.

### Roasted Pork Loin Marsala \$26

Lightly dusted and seared in olive oil, scallions & mushrooms, then pan deglazed with Italian Marsala dessert wine and reduced to a creamy perfection. Served with spinach and artichoke baked potatoes.

### Sliced Pork Loin \$26

Rock fired in a 500 degree oven to seal in the juices, then slow-roasted for tenderness with a bone marrow au jus, served with Melting Sweet Potato Wheels.

Special Low Carb, Reduced Fat, Vegetarian, Vegan and Gluten Free meals available. Please ask your catering representative.  
Prices subject to change. A 21% service charge is added to each item.

## HERITAGE PLATED DINNERS

*Continued*

### BEEF

#### **Roasted Prime Rib Au Jus 9oz \$34 • 12oz \$42**

Rock fired in a 500 degree oven to seal in the juices, then slow-roasted for tenderness. Served with a bone marrow au jus and broccolli and cheddar baked potato.

#### **Filet Mignon 6 oz. \$35 • 9 oz. \$42**

Hand-carved and fully trimmed, then seared and broiled to perfection. Served with a pan reduction brown demi-glace and red roasted rosemary potatoes.

#### **Boneless Braised Short Ribs \$31**

Hand-cut and roasted for tenderness. Served with a rich beef stock gravy and topped with our special glace de viande and beer cheese mashed potatoes.

#### **Smoked Beef Brisket \$32**

Freshly sliced smoked and poached beef brisket. Served with Parmesan potato wedges.

#### **Sliced Roast Beef Mushroom Jus Lie \$31**

The most flavorful of ribeye and sirloin. Sliced and served with a rice flour mushroom reduction au jus and a bloomin' bacon loaded baked potato.

#### **Top Sirloin \$32**

Hand-cut center and semi-center 10 oz. steak. Known as the most flavorful steak. Served with a reduced scallion demi-glace and garlic mashed potatoes.

#### **Beef Medallions Mondovi \$30**

Hand sliced medallions, braised with red onions, shiitake mushrooms and Pinot Noir. Served on a bed of buttered fettuccine.

### SEAFOOD

#### **Asiago Cod Provencal \$27**

Broiled to perfection, light & flaky and topped with fresh Roma tomato and melted Asiago cheese. Served with wild rice pilaf and lemon.

#### **Grilled Salmon à l'orange BBQ \$30**

Salmon fillets freshly marked from the grill, sprinkled with lemon and orange and lightly glazed with our famous infused citrus orange BBQ sauce and served with hash brown fried mashed potatoes.

#### **Mahi-Mahi \$35**

Freshly portioned Mahi-Mahi from the warm gulf waters and seared before baking with a mango citrus salsa and served with a bloomin' baked potato.

## HERITAGE PLATED DINNERS

*Continued*

### SEAFOOD

#### **Panko Encrusted Walleye \$30**

Walleye fillets dipped in seasoned flour, egg batter and panko, served with a cranberry tartar sauce and wild rice pilaf.

#### **East Coast Portobello Crab Cake \$34** (*max of 25 persons*)

Freshly made Maryland style crab cake, with our famous Old Bay spices, shrimp & crab meat. Served atop a delightful olive oil sautéed portobello mushroom and lemon aioli, and served with a spinach and artichoke stuffed baked potato.

#### **Shrimp Sofia \$30**

Lightly and delicately sautéed shrimp with freshly made garlic butter & fresh herbs. Served with lemon and a light bread crumb topping and beer cheese mashed potatoes.

### VEGETARIAN

#### **Three Cheese Ravioli \$26**

Our signature three cheese ravioli, tossed in homemade Marinara sauce and placed on a bed of Parmesan dusted spinach.

#### **Creamy Pesto Tortellini \$26**

A colorful delight of spinach, tomato & egg tortellini tossed in our famous heavy cream pesto mushroom cheese sauce.

#### **Fresh Vegetable en Papillote \$28**

Grilled portobello mushroom, roasted red pepper, green pepper, zucchini, squash and asparagus, topped with fresh herbs and butter. Baked in traditional *en papillote* style parchment paper.

#### **Steamed Veggie Bundle \$26**

Fresh broccoli, cauliflower, carrots & asparagus. Served with lemon.

### DUO ENTRÉES

#### **Filet and Stuffed Portobello \$49**

Broiled filet mignon and sautéed portobello stuffed with chicken gorgonzola, sautéed in olive oil, wild mushrooms and onions, then deglazed with a soft Merlot reduction. Served with baby red roasted rosemary potatoes.

#### **Mixed Grille a la Neuske \$57**

Our signature Neuske's wrapped sea scallops and Neuske wrapped filet mignon. Broil marked and oven braised, and accompanied by cheesy mashed potatoes.

#### **Filet and Crab Cake \$55**

Broiled filet mignon and Kaminski Chop House Award-Winning Crab Cakes, seared with our house butter and crumb topping and served with roasted red potatoes, a reduction red wine demi-glace, and lemon aioli.

Special Low Carb, Reduced Fat, Vegetarian, Vegan and Gluten Free meals available. Please ask your catering representative.  
Prices subject to change. A 21% service charge is added to each item.

## HERITAGE PLATED DINNERS

### KIDS ENTRÉES

Choose one of the following for \$12

*Each Kids Entrée is served with a fruit cup, home-style macaroni & cheese, and milk or apple juice.*

*Kids entrée pricing applies when adding to an adult menu. Kids entrees are for ages 12 and under.*

**Mini Burgers**

**Hot Dogs in Puff Pastry**

**Grilled Chicken**

**Fruit Plate**

**Vegetable Plate**

**Macaroni and Cheese only**

**Personal Pan Pizza**

**Chicken Tenders**



**“Bennett Girls on Rocks”** Two children - most likely Bennett’s daughters - look downstream from the shore at Lower Jaws. This was one of H.H. Bennett’s favorite sites to photograph. He often visited to capture images of his subjects interacting with the natural environment.



**“Four boys in a Boat”** Ashley Bennett and three friends in a home-made sailboat. This image was originally captioned: “Going to Join the Navy”

Special Low Carb, Reduced Fat, Vegetarian, Vegan and Gluten Free meals available. Please ask your catering representative. Prices subject to change. A 21% service charge is added to each item.

## DINNER BUFFETS

Minimum 50 guests. Served for 1.5 hours. Dinner buffets include a green salad at your table, two starches and one vegetable, fresh artisan rolls, coffee, tea or milk. Additional items can be added by asking your sales representative.

**Choose any two entrees \$32**

**Choose any three entrees \$36**

### CHOICE OF SALAD

*(served at your table)*

Chula House Salad

Caesar Salad

Strawberry Feta Salad *(add \$4)*

Merlot infused Pear Salad *(add \$5)*

### CHOICE OF DRESSINGS *please choose 2*

Ranch

Caesar

French

Balsamic Vinaigrette

Thousand Island

Blue Cheese

Italian

Bacon Lemon Aioli

### STARCHES *please choose 2*

Buttery Lemon Garlic Jasmine Rice

Cheesy Ranch Hash Browns

Mashed Potatoes

Parmesan Wedge Potatoes

Garlic Mashed Potatoes

Oven Roasted Baby Red Rosemary Potatoes

Spinach & Artichoke Mashed Potatoes

Blooming Loaded Mashed Potatoes

Buttered Spatzle

### VEGETABLES *please choose 1*

Fresh Broccoli Crowns Parmesan

Whole Fresh Green Beans Amandine

Buttered Green Beans and Carrots

Bacon Brussels Sprouts

Roasted Root Vegetables

Ratatouille Squash & Parmesan

Sauteed Zucchini and Yellow Squash

### POULTRY

Viennese Chicken

Wild Mushroom Chicken Marsala

Roasted Sliced Turkey

Tequila Lime Roast Chicken

Honey Glazed Chicken

### VEGETARIAN

Vegetarian Lasagna

Ratatouille

Creamy Pesto Tortellini

Creamy Spinach and Cheese Ravioli

### BEEF

Bourguignon Medallions

Sliced Sirloin

Meat Loaf

Salisbury Steak

Braised Short Ribs

Swedish Meatballs

### PORK

Pork Loin Viennese

Virginia Cut Ham

### SEAFOOD

Atlantic Cod Asiago Provencal

Beer Batter Cod

Grilled Alaskan Salmon Susitna

Halibut Olympia

### BUFFET ADD-ONS

Add turkey marsala or turkey piccata or turkey scallopini \$6

Add chef carved ham \$4

Add chef carved turkey \$4

Add chef carved roast sirloin \$5

Add chef carved pig roast \$12

Add chef carved prime rib au jus \$12

Add chef carved medium rare tenderloin \$9

Special Low Carb, Reduced Fat, Vegetarian, Vegan and Gluten Free meals available. Please ask your catering representative. Prices subject to change. A 21% service charge is added to each item.

## THEME DINNER BUFFETS

Service is for 1.5 hours after 5 PM. Minimum 50 guests.

### Wisconsin Tailgate \$30

Grilled hamburgers and hot dogs or Wisconsin brats, baked beans, coleslaw, potato salad and watermelon. Served with vegetable relishes and dill dip. Horseradish, tomatoes, onions, green leaf lettuce, homemade kettle chips, and condiments. Served with chocolate fudge brownies, coffee, tea and milk.

Add Tailgate both hot dogs and Wisconsin brats \$2

Add Tailgate grilled plump chicken breasts \$3

Add Tailgate grilled New York strip steak for \$13

### Kilbourn City Fajita Buffet \$28

Includes our famous Kilbourn City salad of tomato cucumber vinaigrette, and greek marinated mushrooms, and cole slaw, fried corn tortilla chips and salsa, soft flour tortillas & hard corn shells, seasoned chicken with onions, bell peppers, cheddar cheese, guacamole, sour cream, salsa, tomatoes and lettuce. Served with fried beans, rice and our famous Sopapillas dessert (a fried pastry drizzled with honey and sugar), coffee, tea and milk.

Add Fajita beef \$3

Add Fajita beef enchiladas \$3

Add Fajita shrimp stir fry \$4

### Pasta Buffet \$27

Three cheese Raviolis, Cavatappi pasta served with marinara and Alfredo sauce, Pasta Carbonara, Grilled Chicken & Broccoli Alfredo, served with marinara and Alfredo sauce. Accompanied by a grilled antipasto and olive bar, fresh Italian rolls and breads, wheels of Parmesan and Romano cheeses. Includes Caesar salad, vegetable of the day, panzenella bread, and our hand tossed 3 topping double top pizza's. Served with marble cake, tiramisu cup and classic cannoli for dessert and coffee, tea or milk.

Add Creamy Pesto Tortellini \$4

Add Vegetarian Lasagna \$4

Add Spaghetti and Meatballs \$3

Add Broccoli Fettuccine Alfredo \$3

Add Garlic Shrimp Linguine with sun dried tomatoes \$4

Add Italian Pepper Steak with onions and bell pepper \$7

### Polynesian Luau \$36

Grilled breast of chicken teriyaki and Sweet Sour Beef Polynesian sautéed with fresh vegetables and pineapple, and served with Luau Rice, mushrooms onions and pea pods. Accompanied by giant sweet potatoes, corn-on-the-cob (seasonal when available) and soy sauce stir-fried fresh vegetables. Plus all the fresh sliced citrus and melons of the islands. Served with baby greens and fresh berry salad, tropical parfait, pineapple mousse with mango compote topped with coconut chantilly, coffee, tea and milk.

Add Pulled Pork Polynesian homemade rolls \$5

Add Grilled Mahi-Mahi with Citrus lemon beurre blanc sauce \$7

Add Fresh Spring Roll and California Roll Sushi \$5

Add Fresh Ahi (yellow fin tuna sashimi grade) \$8

Add Pit Roasted Wild Boar \$12



## THEME DINNER BUFFETS

*Continued*

### **Block Party Steak Fry**

*Minimum of 50 guests*

Our 40-year tradition of outdoor poolside steak fries. Enjoy our culinary staff preparing steaks to order. We offer special steak toppings of sautéed mushrooms, roasted bell peppers, onions, au jus, and maître d'hôtel butter. Seasonal corn-on-the-cob in giant pots of melted butter, and a baked potato bar with all the fixings. Also includes a green salad with choice of dressing, Greek mushrooms, Italian pasta salad, marinated cucumber and tomato vinaigrette, fresh seasonal fruits, citrus and watermelon. Served with fresh bread bar and butter, and our fresh berry shortcake for dessert. Served with iced tea, lemonade, coffee, and milk.

*New York Strip \$40 • Filet Mignon \$39 • Top Sirloin \$36 • Flat Iron Steak \$31*

### **Picnic Pig Roast (Seasonal) \$38**

*Minimum of 100 guests*

Whole char roasted boar, chef-carved right before your eyes. Served with honey Dijon and BBQ sauce, with an artisan bread bar. Includes all the picnic fixings: baked beans, fresh corn-on-the-cob, cheesy ranch hash browns, homemade kettle chips, Italian pasta salad, coleslaw, fruit salad, fresh fruits and a fresh baked assorted cookie, Rice Krispy® and Coco Krispie® bar display for dessert. Served with iced tea, lemonade, coffee, and milk.

*Add grilled chicken quarters for \$5*

### **Pizza Parties \$15 per person**

*Buffet service for 1 hour*

A variety of hand tossed, 14-inch, two topping pizzas, just the way you like them. Includes a mixed garden salad with choice of two dressings, garlic bread, brownies and lemon bars for dessert. Served with coffee, tea and milk.



**“Running the Kilbourn Dam, On board the Raft”** This remarkable photograph candidly captures the violent movement of a raft with a lone man steering it through white water in the Wisconsin Dells. This image is number 1432 in a series of stereograph photos H.H. Bennett titled: The Camera's Story of Raftsman's Life on the Wisconsin.

Special Low Carb, Reduced Fat, Vegetarian, Vegan and Gluten Free meals available. Please ask your catering representative.  
Prices subject to change. A 21% service charge is added to each item.

## DESSERT

*All prices are based on a per person charge*

### DESSERT SPECIALTIES \$5.50

Chocolate Mousse

Pistachio Nut Torte

French Silk Chocolate Pie

New York Cheesecake (with choice of blueberry, strawberry, cherry, or chocolate topping)

### FRUIT & PASTRY SPECIALTIES \$5.50

Apple Crisp

Apple Strudel

Cherry Cobbler

Pecan Bourbon Pie

### FRESHLY BAKED CAKES \$7

Black Forest Cake

Double Chocolate Cake

### BUILD YOUR OWN ICE CREAM SUNDAE BUFFET \$10

*Minimum of 75 people*

### SIGNATURE DESSERTS \$9

#### Carrot Cake

Loaded with shredded carrots, pecan, and pineapple. Covered with a cream cheese frosting and walnuts.

#### Caramel Apple Crush

Sliced granny smiths reduced with cane sugar and filled with cinnamon and brown sugar; mixed with caramel and on a butter crust.

#### Key Lime Pie

Florida Key Limes infused into a tangy, refreshing tart. Topped with whipped cream.

#### Lemon Mist Cake

Real lemon and folded whipped cream between four layers of sponge cake. Topped with French butter cream and hazelnuts and candied lemons.

### DESSERT DISPLAYS

*Dessert display service is for the menu selected service times.*

**Just a Touch \$7** – Choose any 2 of the desserts in your price range

**A Bit More Please \$8** – Choose any 3 of the desserts in your price range

**Pour It On \$9** – Choose any 4 desserts from anywhere on this menu page

Special Low Carb, Reduced Fat, Vegetarian, Vegan and Gluten Free meals available. Please ask your catering representative.  
Prices subject to change. A 21% service charge is added to each item.

# HOTEL, CATERING PAYMENT AND RESOURCE POLICIES

## GUARANTEES

Client Initials \_\_\_\_\_

In order for your event to be a success, the final guarantee, or exact number of people expected will need to be given to the Catering Manager by 11:00 am, FIVE (5) business days prior to your function. If less than the guaranteed number of guests attend the function, the final guaranteed number is still charged. If no guarantees are received by the deadline above, the higher number of the agreed or expected number as it appears on the contract or BEO (banquet event order) will be charged for each event

## SERVICE CHARGE & TAXES

Client Initials \_\_\_\_\_

All food, beverage, audio visual equipment and other services will add the customary taxable 21% service charge and 6.5% state and local taxes.

## ATTENDANCE CALCULATION FOR EVENTS HELD

Client Initials \_\_\_\_\_

Function space has been reserved for your Event based upon information furnished in this Booking Agreement. In the event attendance for any scheduled function falls below 85% of the number outlined in this agreement, a FEE will be charged for shortfalls.

Your total expected food, beverage, audio visual, meeting space and all other expected revenue is \_\_\_\_\_ excluding service and taxes.

In the event that your group requires more meeting space than your contracted for, a rental FEE for additional function space may be charged.

## FINAL PLANS AND AGENDA

Client Initial \_\_\_\_\_

Final Banquet Event Orders ("BEO") with all details, including room set-ups, audio visual, equipment rentals, and final menu planning are required to be submitted four (4) weeks prior to the Event start date to your catering representative. Please review to Hotel & Catering Policies, Procedures, Features and Service for all contract details and contract requirements. provided that the resort can delivery the requested additions. Not guarantees are promised for requested additions, however the resort will do its best to accommodate requests. The client agrees that there can be NO CANCELLATIONS if the required additions can not be accommodated by the resort.

## FINANCIAL INFORMATION

### GROUP BILLING PROCEDURE

To act as your commitment to secure Chula Vista for your event, a deposit of «B\_Dep» is required to hold all meeting spaces, event schedules hold the group room rates for you. Please use the following date of «DECSNMINTHN» «DECSNDAY», «DECSNYEAR» as the deposit due date for your planning.

Guest Rooms payments are by, «B\_IBILL» & Master Accounts and group billing payments are by, «B\_MBILL».

### PAYMENTS

Payment and advanced deposits should be made to Chula Vista Resort, P.O. Box 30 Wisconsin Dells, WI 53965. All payment of deposits and balances due paid by credit card will incur a 3% processing fee.

### DIRECT BILLS

Direct billing privileges can be granted by Chula Vista. Direct bill applications should be received 90 days prior to your event arrival date. Clients in good standing may not require new applications for each event with Chula Vista. Chula Vista reserves the right to require new and updated financial information from a customer with previous direct bill privileges.

Typically, direct bill privileges will not be granted to clients with less than \$10000.00 of billable charges. For groups that are not granted direct bill approval a 30 day advanced payment for payment by credit card will be required.

A deposit of 10% of the estimated charges will be due for all Direct Bill accounts at the time of the contract execution. All balances due from groups who do not have direct bill status are due prior to arrival. See you account representative for payment schedules.

Any outstanding balances (exclusive of disputed charges) will be due and payable upon receipt of an invoice. Clients will have 7 days after the receipt of any invoice to dispute any charges (the dispute period). Chula Vista will work with the client in resolving any disputed charges immediately upon notification. If payment of any invoice is not received within 15 days of the date on which it was due, the resort will charge a 1.5% per month finance fee.

As a guarantee, Chula Vista requires Direct Bill clients to have a credit card on file as a back up form of payment. Outstanding balances of the master account not received within 45 days will be charged to this card plus any incurred finance charges.

**TAX EXEMPT STATUS**

Chula Vista strictly adheres to the State of Wisconsin tax exempt laws and guidelines.

For group requesting tax exempt billing, a tax exempt certificate must be on file in advance of your event to ensure tax exempt status. This form must indicate the name of the organization, tax status and state of Wisconsin issued tax exempt number. Only charges on the master bill that are paid by the organization through a group check, cash, or credit card are allowed to be tax exempt.

Individuals to qualify as tax exempt, the individual must have a tax exempt letter specifically identifying them qualifying them for tax exempt status. This document must include the organization name, tax exempt number and identify the person by name. The specific dates the individual is staying must also be listed. Copies of cards simply listing an organization name and tax exempt number are not a valid form of confirming tax exempt status.

There are three (3) valid types of payment for individuals to use to be tax exempt. A check or purchase order from the organization, an organization credit card, or by billing to a group master account that is established as tax exempt. Personal credit cards can not be accepted as form of payment for a tax exempt stay unless accompanied with a letter stating that the individual is on official business for the specific stay. Tax exempt status will only apply to a bill that is paid by one of these methods.

If upon an audit a tax exempt certificate is found invalid, Chula Vista reserves the right to collect tax from the individual or group that stayed at the resort.

Tax Exempt: «B\_Tax\_Exem» «B\_Tax\_ID»  
Tax Exempt # is \_\_\_\_\_

Please enclose Wisconsin Certificate of exemption and Exempt Number.

**CANCELLATIONS**

Attendance Calculation for Cancelled Events. The Group acknowledges that revenue representations in this contract were used as components to settle on room rates offered to the group for the purposes of this contract. The group also acknowledges that if any events cancel as a part of a the "Event Agenda", the group agrees that it will pay for the number of expected attendance outlined in this agreement at the prevailing rates for that particular event cancelled, or that the room rates may be adjusted to allow for this lost revenue. Cancellations of any portions of this agreement allow Chula Vista to change the fee and rate structure for the remaining services and facilities required by the group.

Total Cancellation of Agreement. Cancellation of this Booking Agreement may be made with written notice received by Chula Vista. See the cancellation fees below. All cancellations must be received to the Director of Sales at Box 30, Wisconsin Dells, Wisconsin 53965. A Booking Agreements may be cancelled without penalty upon written notice within (3) three days following execution of the Booking Agreement only (the remorse period).

**CANCELLATION FEE SCHEDULE**

Client Initial \_\_\_\_\_

<u>Time Period of Cancellation</u>	<u>Amount of Charge</u>
<u>Prior to Arrival Date</u>	
23 months or more	10 % of estimated revenues
12 to 22 months	25% of estimated revenues
7 to 11 months	50% of estimated revenues
3 to 6 months	85% of estimated revenues
Within 90 days	100% of estimated revenues

The charges for food and beverage, equipment, and all non-guestroom revenues will be calculated on the prevailing average prices of the particular function canceled multiplied by the anticipated attendance indicated on the Meeting/Function Agenda or the higher number of the agreed or expected number as it appears on the contract or BEO.

If the group wishes the opportunity to be able to cancel an agreement, and Chula Vista grants the ability to allow a group to cancel an agreement, then Chula Vista also holds the right to cancel a group for the same time periods noted in the above "Cancellation Fee Schedule."

### **DISCLAIMER OF LIABILITY, HOLD HARMLESS AND INDEMNIFICATION**

The Group shall indemnify and hold Chula Vista, its agents, owners, affiliates, employees and assigns, harmless from and against any and all liabilities, penalties, demands, claims, causes of action, suits, losses, damages, costs, and expenses (including costs of defense, settlement and reasonable attorneys fees) which any or all may arise out of or in connection with the use of the hotel premises by the Group or for any accidents or other occurrences, on or about the hotel premises causing injury to any person or persons, or property and due directly or indirectly to the use of the hotel premises by the Group, its employees, agents, guests, visitors or for any breach of agreement.

### **MANAGEMENT RULES**

All guests shall abide by management rules for all facilities utilized by the Group as outlined in our Hotel & Catering Policies, Procedures, Features and Services agreement.

#### **Force Majeure**

By signing this agreement, the Chula Vista shall not be held liable for failure to carry out such arrangements including guest room availability, function room availability, and menu selection as mentioned which are caused by fire, strikes, acts of God, or other conditions beyond the reasonable control of the Chula Vista, its shareholders, directors, officers, agents, and employees.

### **GOVERNING LAW**

The Booking Agreement and this Rider shall be construed and interpreted under the laws of the State of Wisconsin.

### **AUTHORIZATION**

Those individuals executing this Booking Agreement and any attachments on behalf of the Group represent and warrant to Chula Vista that they are duly authorized to act for and on behalf of the Group.

## **FEATURES SERVICES POLICIES & PROCEDURES**

### **GENERAL INFORMATION**

The policies and procedures and general guidelines of information in this document are subject to change. Please ask your catering representative about any items which you may have questions on. Chula Vista reserves the right to change and administer these policies and procedures as they benefit Chula Vista and as certain conditions and situations may arise.

### **MEETING ROOMS**

Chula Vista has a selection of meeting rooms. All of our meeting space is state of the art with T-I and Wi Fi Access. Each space is independently heated and air-conditioned with house sound, background music and dimmable lighting. Many of our facilities have built-in screens. Each of our Ballroom facilities have in-floor power, water and sewer utility boxes for small and medium trade shows. See your catering representative for details and fees. Chula Vista reserves the right to adjust or relocate your Event space to appropriate space with appropriate notice as counts are adjusted.

### **SHIPPING, RECEIVING & STORAGE**

Our professional shipping and receiving area is dedicated to quick and accurate handling of your goods and products. See your catering representative and shipping department for applicable fees. Also, any of our front desk or business office areas can assist you.

## **SMOKING AREAS**

Chula Vista Resort facilities are non smoking. Pursuant to Wisconsin statutes smoking areas are provided at each of the building entrance areas.

## **LOST & FOUND**

Lost and found items are collected all over the resort and are available from our centralized security department. Please contact lost and found at ext. 5995 when looking for your items. Chula Vista is not responsible for lost or stolen items in any meeting, public areas, waterparks, golf, parking lots, etc.

## **WISCONSIN DELLS CENTER**

The Wisconsin Dells Center is NOT operated by Chula Vista Resort. The Wisconsin Dells Center is a Signature large event facility with over 100,000 square feet of flexible space. The Dells Center has 70 foot tall ceilings and floor boxes every 30 (thirty) square feet with low & high voltage power, Wi Fi, sewer, water, hard and wireless telephone technology and variable lighting. The Wisconsin Dells center has 1000 parking stalls.

## **VIDEO DIRECTIONS AND INFORMATION KIOSKS**

Chula Vista meeting rooms and corridors have video reader boards and individual room displays, which display event names and times of events ongoing in the hotel for your convenience.

## **EVENT PLANNING TIME LINES**

At the time your event is contracted, Chula Vista will dedicate a professional catering manager to your account. Initially your general outline of your event will be submitted to the catering representative. There are several timelines you need to consider to have a successful event.

1. Submit any requests for direct billing if your event qualifies for a direct bill status 90 days prior to your arrival to your catering representative.
2. Begin discussing of event detail with your catering representative 75 days prior to arrival
3. Submit your general outline of all your event details including all meal choices, set up needs and AV choices 60 days prior to your arrival with your catering representative
4. Advise your attendees of Guest room cuts offs 45 days prior to arrival with your catering representative and reservations.
5. Order all your signage requirements 45 days prior to arrival with your catering manager.
6. Final rooming list and individual reservations are due 30 days prior to arrival to your catering and reservation representative with your confirming signature.
7. Advanced payments are due 30 days prior to arrival for customers who do not have direct bill status as detailed per your contract to your catering manager.
8. Final payments on all billings 30 days after your day of departure.
9. Final food, beverage, set up and AV selections are due 21 days prior to your arrival to your catering representative.
10. 14 days prior to arrival any last minute changes can be made without penalty. Please note that at 14 days, staff is scheduled, food is in the procurement process, staff has been trained on the details of the events for your group. At this time changes are difficult and will incur fees.
11. 7 days prior to arrival all plans are final and guaranteed counts are due.
12. Pre-con meeting the day prior to the event start date.
13. Please sign each banquet check for each event.
14. Direct bills will be sent out within 3 days after your event conclusion
15. A rate of 1.5% per month will be charged for balance which are past due.

### Trade show time lines

1. Confirm your decorator and exhibitor move in and out 60 days prior to arrival with your catering manager.
2. Final floor plans are due 60 days prior to arrival with your catering manager.
3. Arrange and security if necessary 45 days prior to arrival with your catering manager.
4. Order all your signage requirements 45 days prior to arrival with your catering manager.
5. Manage and forward all your exhibitor requests for booth requirements 30 days prior to your arrival with your catering manager.

## **ROOM SET UP**

Make all arrangements for your room setup. Tables, skirts, chairs, linens, water service, one daily cleaning and comfort setting. All meeting room rental include one set up per day. Room turns which are required during the day will have applicable labor charges. See your catering representative for labor estimates for these conditions. One room refresh is included with your daily water service.

## **ADDITIONAL ITEMS**

Additional charges will apply for exhibits and displays which use covered and skirted tables. An additional charge of \$25 per table per day will apply and include 2 chairs and a small lined refuse can. Chula Vista must approve any outside decorator or trade show contractor. When outside trade show contractors are allowed, table, chairs and refuse must be supplied by that contractor.

## **FOOD & BEVERAGE**

### **ACTUAL COUNTS AND MEAL TICKETS**

Your group will be billed according to either the numbers of meals served, or the number of the guarantee whichever is greater, regardless of the number of ticket actually collected. At the clients request, Chula Vista will collect meal tickets for an additional charge.

### **PERCENTAGE OVER GUARANTEE**

Chula Vista will prepare the lesser of 3% or 20 meals above the final guaranteed number. We reserve the right to choose to make vegetarian or comparable substitutes for these extra meals. Your group will not be charged for these meals unless they are served.

### **LINENS & CENTERPIECES**

Chula Vista uses white linens for each plated meal and buffet in rented meeting rooms. Additional colors are available for a fee and must be ordered 2 weeks in advance of the event dates. No guarantees can be made on linen colors without advanced payment.

### **FOOD RESTRICTION**

Complete food & beverage services are available at Chula Vista Resort. Chula Vista does not permit outside food and beverage to enter any function space. Under Wisconsin State Law (DHSS Section 196.07), no food from outside sources may be allowed in any function room or public space in the hotel. The hotel is the only authorized licensee to sell and dispense liquor, beer and wine spirits on the premises. All beverages which are not sold by the facility will be subject to a corkage fee if applicable. Allowed exception must be approved in advance in writing. Banquet food may not be taken from the function space. At the conclusion of the function all food and beverage items become the property of Chula Vista Resort.

Wedding Cakes may be removed from Chula Vista. Chula Vista is not responsible for the condition of food items being removed from Chula Vista the day after an event.

### **MULTI ENTRÉE FEE AND BUFFET MINIMUMS**

Split entrée choices for plated meals are available and charged a \$2 per person fee when choosing additional items. In circumstances where gluten free, no or reduced fat, allergy free, vegan and other special dietary requirements are necessary, additional chef preparation fees of \$ 5 per guest when not chosen as the main entree may be added. Guarantees for each entrée are required. See Banquet and Catering menus for Buffet and Food Minimums stated under each category.

### **MEAL IDENTIFICATION**

Color coded meal tickets are required for multiple entrée plated functions and will be provided by Chula Vista. Groups wishing to use their own tickets must have prior approval by Chula Vista.

### **KIDS ENTRÉES**

The children entrées are only available when added to adult menus. An additional charge of \$6 plus tax and service will be added for fees if no adult entrees are ordered. Child pricing is acceptable when adult meals are 50% or more of the total banquet revenue.

## **BARS, FEES AND AGE OF MAJORITY**

A \$350 sales minimum is required on all bars or a \$50 set-up fee will apply. Chula Vista typically staffs one bartender per 75 to 100 persons. Alcoholic beverages will not be served to individuals under the age of 21 and clients will ensure that no underage individuals will consume alcoholic beverages. Alcoholic beverages are prohibited by the Wisconsin Liquor Commission and Wis. Stat. § 125.32 from being brought into function or hospitality rooms from outside sources.

## **OUTDOOR EVENTS**

Any event can be catered off property or on our beautiful grounds thru out the resort and golf course. Please ask your catering representative for details. All outdoor events will require a backup rain plan which are not under a tented facility. A fee will be charged of 40% to move the event to the backup rain site will be charged if the backup rain site is utilized. If the National Weather service forecasts a chance of rain (50% or above) the schedule function will take place in the designated backup rain site. This decision will be made no less than 4 hours prior to the scheduled event to allow for the proper room preparations.

## **DIETARY & RELIGIOUS RESTRICTION**

Special meals are available. Requests and counts are due with your normal guarantees for all meal functions. In the event that changes in menus must happen inside the (or shorter) than the normal planning guidelines referred in the "Event Planning Time lines" section of this document, an additional \$ 10 per person "short term fee" will be charged to the greater of the original menu price or the new menu price of the items affected.

## **MENU CHANGES WITHIN 36 HOURS OF THE EVENT**

Every effort will be made to accommodate request from guests for menu changes the day of the event. In circumstances where items can be changed within 36 hours of the event, the catering department has the right to charge the customer for the items already purchased, thawed, prepared in the production pipeline, plus the menu item being changed, plus any additional fees presented in the Dietary and Religious Restriction and Multi Entrée Fee and Buffet Minimum sections of this contract.

## **PRICING GUARANTEES**

All pricing is subject to change and is only guaranteed 30 days prior to your event.

## **SERVICE CHARGE**

All food, beverage, audio visual equipment and other services will add the customary taxable 21% service charge and 6.5% state and local taxes.

## **CLEANING OF FACILITIES**

Chula Vista includes in our pricing of our services, rent and food and beverage pricing normal cleaning of the facility after an event has concluded. Chula Vista reserves the right to charge for additional cleaning when circumstances require additional labor to complete the required cleaning. This is not limited to walls, carpeting, chairs, tables, pre-function space and bathroom utilized by the group.

## **EXTRA CHARGES**

The following charge may be applied to your final bill. All extra charge items will be listed and priced on the BEO when Chula Vista is aware of the request. Extra Charges will include:

Audio Visual, AV Labor, Utilities for trade show vendors, Tables and skirts, Hanging banners Lost Keys, Corkage fees for food and beverage, Damage to equipment or facilities scheduled to you for the event, Storage fees due to extensions, Labor for freight in and out, Labor fees for programs lasting longer than 90 minutes which keep Chula Vista staff longer for final clearing of tables., Multiple refreshing of meeting rooms, Set up and removal of client decorating and signage by Chula Vista staff. More than one room style setup or last minute room setup changes differing from the signed BEO (inc. the direction the room is facing)



## **AUDIO VISUAL RESOURCES**

### **SELECTING AUDIO VISUAL EQUIPMENT**

AV needs should be identified in advance of your event to ensure availability of equipment and the proper set up of your function space. Credit will not be given for audio visual ordered but not used. Additional charges may apply for add-on audio visual.

### **CONNECTION TO HOUSE EQUIPMENT**

Chula Vista staff may connect any equipment to the house sound system. Labor charges may be charged for audio visual technicians assistance in making such connections.

### **AUDIO VISUAL TECHNICIANS FEES**

Labor fees for audio visual technicians may be charged based upon client's request. Fees will be at \$65 per hour—minimum 1/2 hour increments.

### **BROADCASTING AND RECORDING RIGHTS**

Chula Vista reserves the rights and privileges for outgoing radio, internet and television broadcasts originating from the resort during the duration of your event. You may request the rights and privileges to broadcast. No audio or visual recording of any kind may be made of your events without the prior approval of Chula Vista Resort. Chula Vista reserves the rights to require payment for granting these rights and privileges to broadcast and or record events.

### **BROADCASTING PROPRIETARY MATERIAL**

Clients holding events at Chula Vista shall obtain all necessary licenses and shall pay all costs and fees associated from the use of copyrighted music or dramatic materials, or any other proprietary subject to any trademark, patent, or proprietary right which is used or incorporated in the event (including but not limited to ASCAP, BMI, SESAC, etc). Client shall indemnify, defend and hold Chula Vista harmless from any liability, claims, or costs, including attorney's fees, arising from the use of any such materials or any claim of infringement or violation of the right of the owner.

### **AUDIO VISUAL EQUIPMENT AND SERVICES FROM OUTSIDE VENDORS**

A complete audiovisual department is available at Chula Vista. Any special audio-visual equipment not available thru Chula Vista AV department & contracted outside the Chula Vista, will be subject to fees for the connection to Chula Vista systems. Chula Vista's audio-visual department will not be responsible for equipment brought in from an outside vendor. Any damage caused by outside vendors or their equipment to any Chula Vista systems shall be the responsibility of the Group. All audio visual rentals are plus service and tax.

### **AMPLIFIED MUSIC AND VIDEO**

For the comfort of all Chula Vista guests, ***Chula Vista reserves the right to adjust the volume level of any given event as it may effect all guests of the property.*** Advanced written permission must be received for any event which has music or entertainment in public or rented spaces.

### **SPECIAL OUTSIDE AUDIO VISUAL RENTALS**

In the event that a piece of equipment is contracted for and not used, the full rental fee will be charged to the master account. A piece of equipment becomes contracted when the equipment is listed on the BEO. Cancellations of equipment from sub contractors are allowed only in advance if the equipment has not arrived to Chula Vista or if shipment from the subcontractor has not occurred.

## **SLEEPING ROOMS**

### **KEYS TO ROOMS**

One key for meeting room storage or office will be provided at not charge. Additional keys can be provided for a fee of \$10 per key. A fee of \$100 per lost key will apply. Our convention services or security department will assist you in locking and unlocking meeting facilities. Chula Vista is not responsible for lost or stolen items in any meeting space, public area or parking lot.

## **CHECK IN AND CHECK OUT.**

Check in time is 4pm and check out time is 10:30am

## **CREDIT CARD AUTHORIZATION FORM**

Rooms being paid for with a credit card of an individual not staying in the room will require a Credit Card Authorization form prior to check in. This form gives the guest explicit authority to stay in the room by the credit card owner. This form is required regardless of the relationship of the two parties.

## **ROOM DAMAGES**

Any damages to any private property at Chula Vista or Chula Vista's property can be charged to the individual's credit card who is renting the overnight accommodation.

## **BANNERS, SIGNS AND DECORATIONS**

Exhibitors, speakers, clients and other event participants must have prior approval from the Event and Catering manager to affix any decorations, signs or banners on ceilings, floors, walls, painted surfaces, lecterns or furniture and fixtures. Only approved types of tape may be used. Not stick pins or any kind may be used. Please arrange the hanging of printed materials in advance with the Event and Catering manager. The hanging of banner will result in a labor charge to the final bill. All decorative materials must be of non flammable material to treated and maintained in a flame-retardant status. All areas will be left in similar condition as the facilities where rented.

## **TICKETS EVENTS AND SALE OF NOVELTIES AND MERCHANDISING**

Chula Vista may charge a for events of 15% of the actual gross ticket sale. This must be discussed with Chula Vista prior to publicizing any event. In addition a 15% commission on the gross sales will be remitted to Chula Vista for any merchandise being sold by vendors including those items being sold from exhibit booths as a part of a trade and consumer show. Chula Vista reserves final approval of any items offered for sale. These fees may be included in room rental charges upon approval of each circumstance.

## **WISCONSIN SELLERS PERMIT**

Any individual, partnership, corporation, or other organization making retail sales or products or taxable services in Wisconsin is required to have a seller's permit. Food and Beverage items in any form or packaging can not be sold without the written permission of Chula Vista.

## **RAFFLES**

All organization having events at Chula Vista are expected to have raffle licensing as required by Wisconsin State law. For further assistance please call the Office of Charitable Gaming at 608-270-2552.

## **NO SOLICITING**

Chula Vista does not permit clients or any agent of your event to solicit our guests or staff. Not materials can be displayed outside of the area of your event. All promotional materials must be approved by Chula Vista.

## **EXCLUSIVE SERVICE AND EQUIPMENT**

Chula Vista has the exclusive service agreement for Security, Audio Visual, Pipe and Drape, Decorating, Floral and Plumbing and Electrical.

## **EXHIBITORS**

To protect the carpet of Chula Vista Resort Ballrooms, all vehicles, heavy equipment and forklifts must be pre-approved before the event. Vehicles and large equipment can not be placed in the ballrooms without the supervision of a Chula Vista staff member. Proof of insurance to cover damages must be provided by the client or exhibit decorating company. Vehicles must have 5 gallons of gas or fuel per tank. Batteries must be disconnected and protection of plastic must be placed under the vehicle.

## **TABLES AND CHAIRS**

Chula Vista will not provide table and chairs to exhibitors without a fee.

**STORAGE, DELIVERY AND SHIPPING**

Chula Vista will charge handling fees for packages being shipped to exhibitors. Chula Vista will only accept freight deliveries for tradeshow when pre-approved. Exhibitor must have all show paperwork completed and on file with Chula Vista prior to acceptance of any freight in deliveries. Chula Vista will deliver to the number booth on the official show floor plan the day of event setup. Exhibitor tear down shall be required to leave their freight out in their rented booth space for pick up by Chula Vista staff. Material should be vividly marked with your next destination and the method of freight out pre paid.

**SAFETY**

No portion of ramps, doorways, sidewalks, hallways, exits, entries, lobbies, stairways, or driveways can be blocked. Public facilities and utilities, alarms, fire cabinets and alarms, HVAC, lighting, and fire sprinklers may not be covered or tampered with or block from performing their desired function.

**LIVE ANIMALS**

Chula Vista does not allow any live animals to be on property without written permission from our insurance underwriter or risk department. ONLY pet friendly guest rooms and service dog assistants will be allowed and ONLY in those authorized areas as permitted by law.

