



Banquet Guidebook

Inshalla Country Club
N11060 Clear Lake Road
Tomahawk, WI 54487
www.inshallacc.com
(715) 453-3130

Inshalla Country Club is dedicated to providing quality service to our guests. Our staff takes great pride in helping you make your event customized to your liking and trying to fulfill all your requests to ensure that it is the most memorable. We look forward to serving you. If you would like more information or to take a tour of our facility and grounds, please call *Inshalla* at (715) 453-3130.

Banquet Policies & Rules

1. If you should select *Inshalla Country Club* for your gathering, a 50% deposit of the service selected (ex. Room Rental Fee, Ceremony Fee, etc.) is required to hold the date, with the balance due 90-days prior to the event. This deposit becomes non-refundable 90-days prior to the event. Final payment is due in full on the day of the event.
2. As soon as decided, but within 30 day of event, please inform our Banquet Manager of your preferred caterer choice, beverage and bar selections, room choices, and any specifics related to the event, and include a copy of the guest invitation. Should you choose to forgo the preferred caterer list and use another caterer, this will need to be approved prior to event booking/contract signing. We must talk with the potential caterer and go over any kitchen fees they may be assessed, it could affect the pricing of your event.
3. A final guest count is required 15-days prior to the event date, to ensure adequate seating arrangements, linens, dishes, staffing and so on are available.
4. **ALL BEVERAGES (alcoholic & non-alcoholic) MUST BE PROVIDED BY *Inshalla Country Club*—NO EXCEPTIONS.** Wisconsin State Law requires that all alcohol consumed on the premises be purchased from *Inshalla Country Club*. **No carry-ins of any kind allowed - they will be confiscated, but may be returned at the end of your event.** This would include before, during and after any events on *Inshalla Country Club* property (ie. Locker rooms, parking lot, golf course, etc.), not limited to your event specifically, but events surrounding your event. If you are preparing for your event at our location, you will not be able to consume any carried-in beverages (alcoholic & non-alcoholic).

~ **POLICIES & RULES CONTINUED ON NEXT PAGE** ~

Banquet Policies & Rules—Continued

5. **No carry-in food items, unless approved in advance with the Banquet Manager.**

Wedding cake or cupcakes, or desserts, etc. of that nature are the only exceptions. **No carry-ins of any kind allowed - they will be confiscated, but may be returned at the end of your event.** This would include before, during and after any events on *Inshalla Country Club* property (ie. Locker rooms, parking lot, golf course, etc.), not limited to your event specifically, but events surrounding your event. If you are preparing for your event at our location, you will not be able to consume any carried-in snacks. ***Inshalla Country Club has a menu of Snack options you can choose from for cocktail hour appetizers or late night snacks during your event.***

6. Personalized decorating is permitted and encouraged. Check with the Banquet Manager for any limitations.

Below are the current limitations:

- No confetti
- Real candles are allowed, however, the candle holder must be taller than the candle and flame. Floating candles are allowed.

Banquet Hall

The large Banquet Hall at Inshalla can accommodate approximately 300 people for your event. Guests enter through the attached Banquet Bar room, which can serve as your personal bar and reception area.

This room is perfect for wedding receptions, anniversary parties, dinner theaters and large dinners, but not limited to. There is ample space for after dinner dancing and mingling, including an elevated stage for a live band or DJ.

Several styles of table arrangements, from rounds to banquet hall (long rectangle), makes this room ideal for larger groups.

The Banquet Hall Room Rental fee is \$750.00. After midnight hours are charged at a \$100.00/hour. See the Banquet Manager for rental fees for Non-Profit groups.

This fee includes:

- linen table covers & napkins of your choice from selection available
- standard seating for 16 people at a lighted, raised & skirted head table
- skirted gift table & cake table
- microphone & PA system
- trained bartenders & dishwasher
- customized room set-up & clean up
- security & breakage fee.



Cake cutting and serving available upon request for \$1.50 per piece.

Disposable dessert plates, forks and cocktail napkins provided and disposed of for \$0.25 each.

All beverages must be provided by Inshalla Country Club. No carry-ins of any kind allowed - they will be confiscated, but may be returned at the end of your event.

Dining Room



This small dining room can seat approximately 60 guests. This room is conveniently located off of our main bar room.

This room works well for small dinners, business meetings, showers, rehearsal dinners, birthday parties, anniversaries, class reunions, etc., but not limited to.

Round or banquet hall (long rectangle) tables are available, pending the size of your guest list.

The Dining Room Rental Fee is available for \$150.00*. After midnight hours are charged at an additional \$50.00/hour. See the Banquet Manager for rental fees for Non-Profit groups.

This fee includes:

- linen table covers & napkins of your choice from selection available
- customized room set-up & clean up
- skirted gift table and cake table if able/needed
- trained bartenders & dishwasher
- security & breakage fee

*The Dining Room is also available for a lesser fee starting at \$50.00 per event if you are providing your own table coverings; disposable plates, cups and silverware. Customized room setup and moderate clean up are still included in this fee.

Inshalla Country Club can provide food items for the Dining Room based on items from our regular menu during the regular golf season, as well as a couple other options. Please contact the Banquet Manager regarding your options.

All beverages must be provided by Inshalla Country Club. No carry-ins of any kind allowed - they will be confiscated, but may be returned at the end of your event.

Outdoor Wedding Service

Looking for a less traditional place for your Wedding Ceremony? Let us help make your memories special when you have it outside on the beautiful grounds at *Inshalla*.

Your Ceremony Service can take place amidst a spectacular view of ponds, water fountains, waterfall, and lush green grass! Inshalla's manicured grounds also serve as a perfect backdrop for your wedding pictures.

Plus, once your guests arrive for your Ceremony, they can relax and enjoy your entire Wedding and Reception without having to drive anywhere else.

The Outdoor Wedding Service Fee is available for \$350.00.

The Outdoor Wedding Service includes:

- rehearsal time (day before Ceremony)
- large area for bridal party to dress before the ceremony (if needed)
- Wedding arbor (or bring your own!) - may be customized by you (not pictured here)
- 50 chairs for guests
- golf traffic management during ceremony
- manicured grounds
- arbor/chairs set up & take down
- alternate area for ceremony in the event of inclement weather

* Microphone & PA system available to rent during the ceremony for \$25.00.



Decoration Rentals

Inshalla Country Club has a limited supply of items available for rent for your event. The list is always growing, so we may have other additions not currently listed. Ask the Banquet Manager for more details.

Decoration Items:

12" Wooden Discs.....\$5.00 each

6" Birch Wood Discs.....\$5.00 each

12" Square Mirrors.....\$2.00 each

Mason Jars

16oz.....\$0.50 each

32oz.....\$0.50 each

Tea Light Glass Candle Holders.....\$0.25 each

Tea Light Candles (Battery Powered) (200).....\$0.25 each

Oil candles—votive size (clear).....\$0.50 each

Rounded Glass Bubble Vase.....\$1.50 each

Glass beads—varying colors.....\$5.00 full access

(current bead selections are clear, white, blue shades, etc)

Bar Options

Inshalla is able to provide two full service bars for your event: the main bar and the banquet bar. For large banquets, both bars may be used. A bartender fee may be added for parties of fifty or less people requesting private bar service. *Inshalla* offers a variety of bar service options:

Cash Bar: Guests purchase their drinks individually.

Open Bar*: Guests order their drink of choice and billing is sent to the Guest Host of the event. Open bar can be handled in several different ways. Please ask the Banquet Manager for options.

Open Beer: The Guest Host may purchase 1/2 barrel(s) starting at \$250.00 for domestic beers and \$300.00 for craft beers, which includes beer of choice and bartender service (tip included).

Open Soda & Coffee: The Guest Host of the event purchases bottomless free soda and or coffee for their guests during their event. \$1.50/person (tip included).

Wine & Champagne Service*: Our house wine & champagne can be purchased by the bottle—starting at \$15.00/bottle— pending wine/champagne chosen and size of bottle.

****There will be a 18% gratuity added to the final bill.***

All Beverages (alcoholic & non-alcoholic) must be provided by *Inshalla Country Club*. Wisconsin State Law requires that all alcohol consumed on the premises be purchased from *Inshalla Country Club*. No carry-ins of any kind allowed - they will be confiscated, but may be returned at the end of your event.

Dinner Style Options

All events require a final guest count 15-days prior to the event.

Three different dinner style options are available as shown below.

- **Buffet Service** is where guests serve themselves once the dinner is ready for all.
- **Family Style Service** is where guests are served family sized portions enough for each table or groups by serving staff when dinner is ready.
- **Plate Style Service** is where guest hosts or their guests have preselected food choices plated and directly served to your guests based on the option or guest selection. When Plate Style Service is chosen an identification system must be provided to our Banquet Manager to accurately serve your guests selected choices.

Combination Dinner Service can also be accommodated.

Inshalla Country Club provides trained servers for all events at our venue—caterers only bring staff to help prepare the meal, maintain the buffet, make salads, etc. Because Inshalla Country Club provides all the serving staff for our events at our venue, we charge a per person fee based on your head count pending your dinner style options to help cover the cost of our serving staff.

The fees are as follows:

- **Buffet Service** is \$2.00 per person
- **Family Style Service** is \$3.00 per person
- **Plate Style Service** is \$4.00 per person

Combination Dinner Service fee may be given pending the type of services that Inshalla is accommodating.

Catering Options

We have a list of preferred caterers from our local area to provide you a wide variety of food choices and prices. All of the caterers prefer to meet with our guest hosts to develop a desired menu of your liking for your event or we can work with them on your behalf.

Tastings are always a nice option as well, ask your cater if that is available and if there is any cost.

Inshalla Country Club has a menu of appetizers for cocktail hour and late night snacks available for you to pre-order for your event with 15-days prior notice.

The Preferred Caterer list:

- Julie Kays Kitchen of Hazelhurst, WI
- Outboards Bar & Grill—Catering Services of Tomahawk, WI
- Café on Main—Catering Services of Tomahawk, WI

Please Note:

The attached caterer menus are abbreviated and are not limited to these selections listed. The menus and any pricing are subject to change at any time. Menu items can be adjusted and customized, so if you would like something not listed in one of the menu options attached please consult with your chosen caterer.



All the food made at Julie Kay's Kitchen is homemade from scratch and she has many more items than what is listed in this abbreviated menu. Please ask for more detailed menu's if you see something you like below.

You may also consult with her personally for a personal tasting, additional menu choices and to plan your desired meal.

Bountiful Brunch Buffet – Assorted Fresh Pastries & Muffins, Fresh Fruit Salad Bowl, Scrambled Eggs, Hash Brown Potatoes, Bacon & Sausage, Chicken Breast Casserole, Carved Ham, Whipped Potatoes, Sautéed Mixed Vegetables, Lincoln & Lee Bread Pudding

Breakfast – Assorted Danish or Cake Donuts, Fresh Fruit/Whole Fruit (season pending), Scrambled Eggs and Hash Browns

Children Menu – Mac 'n Cheese, Hot Dogs/Smokey Links, Pizza Slices, Mini Slider Sandwiches, Sloppy Joes, Spaghetti & Meatballs, Tuscan Turkey Strip Wraps, Chicken Strips, Mini Corn Dogs, Soup/Chili, Fish Sticks, Hot Beef or Turkey Sandwiches, Chicken Drumsticks. Vegetables or Potato if applicable.

Deluxe Soup and Sandwich Buffet – Choice of variety of soups (Chicken Noodle or Dumpling, Chicken Wild Rice, New England Clam Chowder, Cream of Potato Chowder, Beef Vegetable, Cream of Broccoli with Cheese or Chili. Meat Choice: Smoked Turkey, Honey Ham or Slow-Roasted Beef. Choice of Butter Croissant or Kaiser Roll. Two choices of a variety of Cheeses. Choice of mixed salads, coleslaw, beans or garden salad.

Dessert Menu – Wedding Cakes (up to 3layer), Large & Small Cupcakes, Cheesecakes (pies and bite size), Gourmet Cookies, Assorted Bars (2x2 or bite size), Ice Cream Bar

Dinner Buffet – Choice of one meat (large selection). Choice of one side such as potatoes, rice or noodles (large selection). Choice of two veggie or fruit sides (large selection). Dinner Rolls optional.

Hors D'Oeuvres – A wide variety of hot and cold hors d'oeuvres are available such as, but not limited to: Bacon Wrapped Dates w/Feta Cheese, Feta or Blue Cheese Stuffed Mushrooms, Assorted Bone-In Chicken Wings with Sauce, Asparagus Phyllo with Asiago Cheese, Fruit Kabob, Gourmet Cheese Plates, Shrimp Cocktail Platter, Hawaiian Bread with Spinach Dip Platter. The options continue...ask for more detailed menu.

Northwoods BBQ Buffet – Choice of 2 meats, bakery buns for appropriate selections, Potato Salad, Bacon Laced Baked Beans. Plus, choice of 2: Creamy Coleslaw, Fluffy Fruit Salad, Seasonal Fresh Fruit, Relish/Veggie Tray, Potato Chips & Dip



'Abbreviated menu – continued.'

Northwoods Fish Fry – Hand-Battered with our special Beer Batter or Baked Lemon Dill Haddock Fish, Season Roasted Red Potatoes, Creamy Cole Slaw, Lemon Wedges, Tarter Sauce, Marble Rye Bread.

Pig Pikkin's Roast – Roasted Pig, German Potato Salad, Baked Beans, Sweet & Sour Cole Slaw, Sage Stuffing with Pork Gravy, Chef's Sauerkraut, Homestyle Chunky Applesauce, Marble Rye Bread.

Potato Bar – Large Potato or Gourmet Mashed Potatoes, Shredded Cheese, Bacon Pieces, Sour Cream, Green Onion. Variety of additional topping available. Also, add Chili as nice compliment.

Premier Dinner Buffet – Choice of two entrees such as but not limited to: Cranberry Stuffed Pork Loin, Chicken Kiev, Glazed Fillet of Norwegian Salmon, Green Briar Beef Stroganoff. Choice of one salad item. Choice of one Potato, Noodle or Rice item. Choice of one Vegetable or Fruit item. Dinner Roll Optional.

Signature "Dinner Buffet" – Grilled Zesty Tasmanian BBQ Baby Back Pork Ribs with our own Signature BBQ Sauce, Marinated & Grilled Boneless Chicken Breast served with Angelo Sauce, Baked Potato, Baked Beans or Vegetarian Baked Beans, Sauteed Fresh Vegetables, Oriental Coleslaw, French & Marble Rye Bread, Homestyle Strawberry Shortcake.

Taco Bar – Hard or Soft Shells, Beef or Chicken Meat choice, Shredded Cheese, Tomato, Lettuce, Onion, Sour Cream.

Weddings - Reunions - Office Parties - Life Celebrations - Birthdays



Outboards Bar & Grill is proud to offer catering services for your upcoming event. The list below is a snapshot of a few items we do. Billy and Blake would like to meet with you personally and plan a menu that fits your exact needs. We look forward to working with you.

Catering Menu

Appetizers

Swedish Meatballs - Whole Smoked Salmon - Shrimp Cocktail - Bruschetta - Deviled Eggs - Taco Dip - Wings - Stuffed Mushrooms - Spinach Artichoke Dip - BLT Dip - Buffalo Chicken Dip - Assorted Crostini's - Caprese Skewers

Lunch/Handhelds

Italian Beef Sandwiches - BBQ Brisket Sandwiches - Pulled Pork Sandwiches - BLT - Baked Chicken Quarters - Soup and Salad Bar - Rubeen Sliders - Deli Sandwiches - Prime Rib Sandwiches - Philly Cheese Steak

Entrees

Smoked Ribs - Parmesan Crusted Cod - Pecan Walleye - Prime Rib - Steak - Smoked Chicken Quarters - Chicken Cordon Bleu - Baked Ham- Pork Loin - Beef Tips - Baked Salmon - Rack of Lamb - Stuffed Chicken - Chicken Marsala - Lasagna - Chicken Alfredo - Bacon Mac n' Cheese

Sides

Loaded Baby Red Potato Salad - Au Gratin Potatoes - Candied Carrots - Baked Red Potatoes - Corn Bread - Wild Rice - Roasted Sweet Potatoes - Baked Potatoes - Baked Beans - Cole Slaw - Roasted Asparagus - Green Beans

Salads

House Salad - Caesar Salad - Greek Salad - Cucumber Salad - Pasta Salad - Broccoli Salad - Taffy Apple Salad - Chopped Salad

Trays

Veggies and Dip - Fruit - Relish - Cheese and Sausage Board - Antipasto

Please contact Bill or Blake directly: Bill (715) 499-3402 Blake (608) 385-5605



125 W. Wisconsin Ave
Tomahawk, WI 54487
715-224-3562

We would like to cater to your unique requests.

To help us build a menu to your demands we ask that you call and talk directly with Chef Ryan.

We are capable of creating any style or genre of food that will fit your specific group.

We would rather not than list a ton of options. Instead, we would like the opportunity to sit down with you and discuss what your specific tastes are.

What our price range is for each of your guests. This will give us an opportunity to reach out to our distributors and create a menu based on what your tastes are and what the market is at time.

Call 715-224-3562

Anytime between 6am-2pm

We look forward to serving you!