



All Prices Subject to Change



WELCOME!

BY CHOICE HOTELS

Our staff would like to welcome you to the North Star Conference Center and the Comfort Inn & Suites. Our menu will bring back memories of times past with all of our sauces and entrées prepared in our kitchen. We use only the freshest ingredients, and when possible, we support local growers. In our large kitchen we have only one small freezer; it is usually filled with desserts and frozen seafood.

We gladly offer to create and price a special menu just for your event if time permits. Our staff will sit down with you and discuss your needs. We also do offsite catering when the opportunity arises. Please inquire with our Sales Director.

We have had amazing wine and beer dinners and would like to design a special menu with your group in mind. A five or six course feast, specially tailored for your event, is likely to have your guests remembering the occasion with fondness for many years. Special dietary needs can also be accommodated with prior notification (diabetic, vegetarian, and vegan).

In our bar selection we have also taken your needs very seriously. We do not carry any rail items; only call liquors for your discriminating guests. We have picked the best of the price category in all our selections. Should your group require anything not in our inventory, we will gladly bring in those items at your expense. Our keg beer selection is very large but we do not use nitrogen pressured kegs. In our bar we reserve the right to refuse service to anyone at any time and for the group's enjoyment, our staff has been trained and certified to recognize the early signs of intoxication. For the success of an event, as well as everyone's safety, we will act quickly if circumstances warrant.

For menu items that we do not prepare in house, we have developed relationships with local distributors from Wisconsin and we strive to stay as close to home as possible. We believe this helps us offer the best and freshest ingredients.

Please ask to take a tour of our kitchen prior to your event. We will gladly arrange for menu item tastes for anything we can get in a small amount. However, it's difficult to taste a whole smoked salmon, or better yet a roasted pig!

Thank you for considering the North Star Conference Center. All selections are subject to a 19% gratuity charge and 5.5% state and county sales tax. We hope you come to agree that our aim in using the best and freshest ingredients makes for an unforgettable occasion.

Any meals for less than 20 people may incur an additional \$50 set up fee.





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BANQUET BAR MENU

Definitions and Exclusions



Cash bar—guests purchase drinks (inclusive of tax).

Sponsored (host) bar—drinks purchased by host (subject to gratuity and tax)

Call—\$4.50

Domestic and tap beers, California wines, Smirnoff Vodka, Bacardi Rum, J+B Scotch, Jim Beam Bourbon, Cuervo Tequila and Beefeater’s Gin, Korbel Brandy.

Premium—\$5.50

Micro-brew beers (Sam Adams, etc), Absolute Vodka, Captain Morgan Spiced Rum, Johnny Walker Black Label whiskey, Canadian Club whiskey, Jack Daniels, Tanqueray Gin, Cuervo 1800 Tequila.

Top Shelf—\$6.50

Belvidere Vodka, Mount Gay Rum, Glenlevit Scotch, Makers Mark Bourbon, and Jagermeister.

Glass of Wine - \$6.00

Hosted Bar

\$1.00 per drink discount

Call - \$3.50

Premium - \$4.50

Top Shelf - \$5.50

Wine - \$5.00 per glass

Bottled water—\$2.00

Juice—\$2.00

Soda—\$1.50

Non alcoholic punch—\$35.00 per gallon

Champagne punch—\$45.00 per gallon

Champagne - \$20.00 per bottle

***\$75.00 to serve punches in a fountain**

For private bar in meeting/dining room a \$50.00 set up fee will apply unless revenue exceeds \$250.00.





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Beers

Bottled

Domestic—\$4.00
Premium/Micro brew—\$5.00

Barrels

Domestic—\$250.00 (1/2 barrel) \$150.00 (1/4 barrel)
Includes Bud, Bud Light, Genuine Draft, or Miller Lite.

Premium/Import—inquire for pricing
Includes Leine's, Gray's, Esser's Best, Heinekin, New Glarus, Bass Ale, or Spotted Cow.

Wines - \$24.00 per bottle

California Red's

Cabernet Sauvignon
Merlot
Zinfandel
Pinot Noir
Shiraz

White's

Chardonnay
Sauvignon Blanc
Prairie Fume
Guvertztiminer
Pinot Grigio

Blush

White Zinfandel

