



MEETINGS & CONFERENCES



PAR 5
RESORT

CONTACT US

(920) 755 - 4000

www.par5resort.com

250 W Church Street

Mishicot, WI 54228



WELCOME

Thank you for considering Par 5 Resort for your next meeting & conference needs. We are committed to your vision, and we work hard to ensure that your meeting or conference goes exactly as planned.

Our amenities can accommodate small intimate groups and large groups with the same attention to detail and experience for everyone.

We offer many set up configurations as well as audio/video equipment to help set the stage for your meeting. Complimentary secured Wi-Fi is also available so that you can stay connected.

On behalf of the owners and staff, welcome to Par 5 Resort! It is our pleasure to assist you every step of the way



PAR 5
RESORT



EVENT SPACE

Multi-room usage discounts apply. Additional fees will apply to rent entire facility and/or on holidays. See Event Planner for pricing.

All event spaces are non-smoking, including vapes. Tape, tacks, and nails are not allowed to be used to secure items to any surface. Confetti, silly string, party poppers, loose sand, loose glitter, or the like are prohibited in any facility. Non-adherence to this policy may result in an additional damage/cleaning fee of \$300.

Space Name	Guest Maximum Layout	Rental Rates
Grand Masters Ballroom & Keystone Lobby	500 Banquet	\$4000 Saturday \$3500 Sunday - Friday
The Grand Ballroom	280 Banquet	\$3000 Saturday \$2500 Sunday - Friday
Crystal Room	200 Classroom	\$2000 Saturday \$1500 Sunday - Friday
Riviera Room Foxfire Room	15 Conference	\$175
Pinehurst Oakmont	44 U-Shaped	\$250 \$450 Combined
Colonial Augusta St. Andrews Medina	24 U-shaped	\$150 \$550 Combined
Southern Pines Northern Pines	40 U-shaped	\$250 \$450 Combined



POLICIES

Deposits & Payments

All deposits for space rentals are due at the signing of the Catering Sales Event Contract. All deposits are applied to your event total. All deposits & down payments are non-refundable and are for the booked date and venue on the Contract. 50% of estimated charges are due 90 days prior to your event. Full payment is due 20 business days prior to the event.

Service Charges & Sales Tax

An 18% service charge and 5% state sales tax will be applied to all food and beverages. 5% sales tax will be applied to all other rentals. Service charges are taxed under the *Wisconsin Administrative Code, Wis. Admin Code § Tax 11.87(2)(g)2*.

Cancellations

In the event of a cancellation, all deposits are non-refundable. Notice of cancellation ninety (90) calendar days or less before the event will require that all charges (including labor, service fees, rentals, and applicable taxes) for the final guarantee or contracted number of guest will be charged.

Pricing

Par 5 Resort makes every effort to maintain pricing; however, there may be increases in prices due to unforeseen changes in market conditions at the time of your event. We require written confirmation that you agree to any pricing changes prior to your event and alternatively, we may, in such event, make reasonable substitutions in menus that will also require written confirmation that you agree.

Entertainment

Musicians and DJs are booked exclusively by the client and are the client's sole responsibility. All entertainment is subject to prior approval by the venue at least 5 business days prior to the event. All entertainment must conclude at 11:59pm.

Lost & Found

Par 5 Resort cannot be held responsible for damage or loss of any articles or merchandise left, or items left unattended for any amount of time, at the venue prior to or following your event.

The venue does request that you assign a representative to gather valuables at the end of the event (i.e.: cake knife, cards, gifts, etc.). Centerpieces and general décor may be picked up the next morning; however, any items left after that time will be disposed of at the discretion of the venue and disposal charges will apply.

POLICIES

Carry-Ins

Wisconsin law does not allow persons to bring their own alcoholic beverages onto a licensed/permitted premises. If carry-ins are brought into any party of the property (excluding your personal hotel room), these carry-ins will be confiscated and disposed of.

Par 5 Resort does not allow for the consumption of any carry-in alcoholic beverages in the parking lots.

Should this become an issue with you or your guests, Par 5 Resort reserves the right to shut down the event without any expectation of a refund.

Seating Arrangements

Guest seating is at the discretion of the host and subject to availability of the venue. Guests may be seated utilizing round tables, 8-ft banquet tables, or 6-ft banquet tables in either conference, classroom, open u-shaped or banquet-style layouts.

Your event coordinator will work with you to find the floor layout that will best fit your needs.



RENTAL EQUIPMENT

ITEM	DESCRIPTION	PRICING
Portable Sound System		\$150/day
Microphone	Cordless Handheld	\$25/day
Projection Screen	Standard or 10'x10'	\$25/day
Flip Chart	Flip chart stand, paper & marker	\$25/day
White Board	white board & markers	\$15/day
Power Strip	5 plug	\$10/day
Extension Cord	varying lengths	\$5/day
Easel	See coordinator for styles available	\$15/day
Masking Tape		\$3/roll
Paper & Pen	Small OR Legal size with pen	\$3 small \$4 legal
Cocktail Table	bar height with tablecloth	\$15/table
Staging	2 section sets stairs included	\$30/section



SNACKS

Assorted Cookies	Per Dozen	\$21
Assorted Dessert Bars	Per Dozen	\$26
Jumbo Muffins	Per Dozen	\$36
Bagels & Cream Cheese	Per Dozen	\$26
Assorted Pastries	Per Dozen	\$26
Assorted Yogurt	Each	\$2
Snack Break Potato chips & dip tortilla chips & salsa Seasoned pretzels	Per Person	\$10
Light & Healthy Assorted Yogurt Granola Fresh Fruit	Per Person	\$12
Fruit & Cheese Fresh Seasonal Fruit Domestic Cheeses, Sausage & Crackers Assorted Cheese Dips	Per Person	\$10

THEME BUFFET

Menus

Breakfast

- **The Continental \$15/person (Minimum 15 guests)**

Fresh seasonal fruit, assorted pastries, muffins, bagels, cream cheese & yogurt

- **The National \$18/person (Minimum 20 guests)**

Fresh seasonal fruit, assorted pastries, muffins, bagels, cream cheese, scrambled eggs, bacon, sausage, & breakfast potatoes

Lunch | Dinner

- **Pizza \$21/person**

Caesar salad & assorted 16" pizzas

- **Par 5 BBQ \$24/person**

BBQ Ribs & Chicken, baked beans, potato salad, creamy coleslaw, & potato chips

- **Taste of Italy \$26/person**

Caesar salad, choice of beef/sausage lasagna OR chicken fettuccine alfredo, & bread sticks

- **Deli Luncheon \$22/person**

Sliced deli turkey & ham, assorted cheeses, buns, lettuce tomato, pickles, & onions | chef's choice soup, & potato chips

- **Wisconsin Tailgate \$25/person**

Bratwurst & Hamburgers, lettuce, tomato, onion, pickles, condiments, buns, baked beans, creamy coleslaw, & potato chips

- **Tour of Tuscany \$28/person | Add beef/sausage lasagna +\$4/person**

Caesar salad, Chicken scaloppini with lemon caper butter, shrimp & scallop penne with mushroom pesto, & vegetable lasagna

- **Country Buffet \$23/person | Add Ham +\$3/person | Add Sirloin Beef Tips +\$6/person**

Dinner rolls & butter, broasted chicken, mashed potatoes, gravy, stuffing, seasonal vegetable, coleslaw

- **Mexican Buffet \$18/person**

Hard & soft shell tacos | seasoned ground beef | seasoned shredded chicken | cheese | olives | jalapenos | salsa | sour cream | guacamole | lettuce | tomato | onion | Nacho cheese



PLATED Menus

Lunch | Dinner

All *plated options include a Garden Salad with House Dressings, Dinner Rolls with Butter, Seasonal Vegetable, and choice of one (1); Roasted Red Potatoes OR Mashed Potatoes unless otherwise noted.

All events offering more than 1 plated option will incur a split plate charge of \$2 per person.

- **Deli Sandwich \$14/person | Add chef's choice soup +\$3/person**

Choose one (1):

- Chicken Salad Croissant
- Turkey & Cheddar Hoagie
- BLT

- Ham & Swiss Hoagie

- Veggie Wrap

All served with potato chips, condiments, pickle & water

- **Grilled Chicken Caesar Salad \$16/person Add Chef's choice soup +\$3/person**

Romaine lettuce, grilled chicken, Parmesan cheese, croutons & Caesar dressing

- **Chef Salad \$16/person | Add Chef's choice soup +\$3/person**

Mixed greens, bacon, deli ham & turkey, Cheddar & Swiss cheese, tomato, hard cooked egg, black olives, & choice of dressing on the side

- ***Chicken Marsala \$24/person**

Seasoned baked chicken breast topped with Mushroom Marsala Sauce

- ***Herb Roasted Haddock \$24/person**

Haddock filet topped with a Lemon Dill Butter Sauce

- **Cheese Tortellini \$22/Person | Add Grilled Chicken +\$4/person**

Cheese tortellini, Asparagus tips, and grape tomatoes in a Garlic Cream Sauce

- **Pasta Primavera \$22/person | Add Grilled Chicken +\$4/person**

Pasta and seasonal vegetables in a Garlic Cream Sauce



BUFFET & FAMILY-STYLE

Menus

All meals served with Dinner Rolls & Butter. **Add a plated House Salad +\$4/person**

1 Entrée Manned Buffet \$23/person | 2 Entrée Manned Buffet \$26/person

1 Entrée Family-Style \$28/person | 2 Entrée Family-Style \$30/person

Family-Style Dinner service available for events <300 guests.

Entrée Options

- Broasted Chicken
- Sirloin Beef Tips & Gravy
- Baked Ham
- Roasted Pork Loin
- Baked Haddock with White Wine Lemon Butter
- Chef-Carved Prime Rib (+\$Market Price/person)
- Grilled Atlantic Salmon with Lemon Dill Butter Sauce (+\$Market Price/person)

Side Options (Choose 2)

- Mashed Potatoes
- Roasted Red Potatoes
- Stuffing
- Coleslaw
- Seasonal Vegetables

HORS D'OEUVRES

Menus

Cold Hors D'Oeuvres

All selections serve an estimated 50 guests.

Wisconsin Cheese Board	Cheddar, Swiss, Pepper Jack, Cheddar Cheese Spread & Crackers	\$150
Wisconsin Cheese & Sausage Board	Cheddar, Swiss, Pepper Jack, Cheddar Cheese Spread, Summer Sausage & Crackers	\$175
Charcuterie Board	Summer Sausage, Smoked Sausage Sticks, Smoked Ham, Liver Pâté & Crackers	\$200
Smoked Local Salmon Board	Smoked Salmon, Hard Boiled Eggs, Capers, Red Onion & Crackers	\$250
Vegetable Crudités & Dill Dips	Assorted Raw Vegetables & Dill Dip	\$50
Taco Dip & Tortilla Chips	House-made Taco Dip & Tortilla Chips	\$55
Seasonal Fruit & Berries	Fresh seasonal fruit cuts & berries	\$75
Caprese Skewers	Fresh Mozzarella, Tomato & Balsamic Glaze	\$50
Traditional Shrimp Cocktail	Large Shrimp & House-made Cocktail Sauce	\$125
Fresh Mozzarella & Tomato Bruschetta	Toasted French Bread topped with Tomato Mozzarella Bruschetta	\$60
Deviled Eggs	Traditional deviled egg halves	\$55
Smoked Ham Pinwheels	Smoked Ham, Cream Cheese & Flour Tortilla rolls	\$50
Tea Sandwiches	Cucumber Dill, Ham & Garlic Cream Cheese and Pickle on Cocktail Rye	\$55

HORS D'OEUVRES

Menus Continued

Hot Hors D'Oeuvres

All selections serve an estimated 50 guests.

Stuffed Mushrooms	Italian Sausage filled Mushroom Caps	\$125
Mini Quiche	Assorted mini quiche	\$75
Egg Rolls	Pork egg rolls served with Soy Dip	\$70
Bacon Water Chestnuts	Bacon-wrapped water Chestnuts	\$75
Queso Dip & Chips	White cheese dip & tortilla chips	\$55
Onion Dip & Chips	Onion dip & potato chips	\$50
Salsa & Chips	Fresh salsa & tortilla chips	\$50
Beer Cheese Dip & Pretzels	House-made Beer Cheese Dip & Hard Twist Pretzels	\$75
Spinach Artichoke Dip	Spinach Artichoke dip served with bread	\$75



BEVERAGE

Menus

We offer a large selection of specialty cocktails and wines. Please see your event coordinator for current selections and pricing.

Carry-in beverages are NOT allowed per Wisconsin Law. Any carry-ins will be confiscated and disposed of.

We offer the option to purchase beer by the 1/2 barrel. Once tapped, the half barrel is considered purchased with no expectation of any refunds.

Bar set-up fee of \$250 is required for all private bars. Any bar space utilized in the Keystone Lobby will require a bar set-up fee of \$175 per bar.

FROM THE BAR

- **Domestic 1/2 Barrels \$295 each**

Any domestic beer choice based on availability.

- **Craft 1/2 Barrels \$Market Price**

Subject to availability.

Specialty beverage items that are not part of our regular stock may be able to be brought in for your event upon request. Such requests are subject to availability and are required to be purchased through us by the case. Any un-opened product can be picked up the next day and applies only to specialty beverages. Any opened product remains the property of the resort.

COCKTAILS & WINE

- House Wine \$8/Glass or \$26/Bottle
- Sparkling Wine \$19/Bottle
- Champagne \$6/Glass or \$22/Bottle
- Domestic Bottled Beer \$5
- Imported/Craft Bottled Beer \$6
- Single Rail Cocktails \$6 | Double Rail Cocktails \$8
- Single Call Cocktails \$7 | Double Call Cocktails \$9
- Single High Call Cocktails \$8 | Double High Call Cocktails \$10
- Single Premium Cocktail \$19 | Double Premium Cocktails \$21

Additional charge of \$1 for any cocktail made with Red Bull or Fruit Juices



BEVERAGE

Menus Continued

NON-ALCOHOLIC OPTIONS

- **Soda \$3/Glass OR \$2.50/Person Unlimited Based on Guaranteed count**

Assorted Coke products.

- **Fruit Punch \$25/gallon**

House-made mix of juices, citrus slices & clear soda

- **Red Bull \$4.50/can**

- **Kiddie Cocktails (Shirley Temple) \$4/glass**

Grenadine, clear soda & cherries

- **Bottled Juice \$4/bottle**

Orange or Cranberry

- **Bottled Water \$2/bottle**

BEVERAGE STATIONS

- **Coffee \$60** (serves approx. 60 cups in total | refilled one time, no charge)

Regular & Decaffeinated served with creamer, sugar, sugar substitutes, cups & stir sticks

- **Hot Chocolate \$60** (serves approx. 60 in total | refilled one time, no charge)

Hot chocolate & miniature marshmallows and cups

- **Apple Cider \$65** (serves approx. 60 in total | refilled one time, no charge)

Hot mulled apple cider & cups

- **Lemonade \$55** (approx. 3 gallons | refilled one time, no charge)

Iced Lemonade & cups

- **Iced Tea \$55** (Unsweet; approx. 3 gallons | refilled one time, no charge)

Unsweet Iced Tea, lemon wedges, sugar, sugar substitutes, cups & stir sticks