



PAR 5
RESORT

*Special
Events*

**250 W CHURCH STREET
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www.par5resort.com



Welcome

Par 5 Resort is a 360-acre, year-round resort and conference center located in an ideal setting for your perfect event. Centrally located just 35 minutes southeast of Green Bay and 90 minutes north of Milwaukee, come enjoy any of the four seasons of Wisconsin.

From guest rooms, to golfing, and event space, our event coordinator will be with you every step of the way. Par 5 Resort has everything you need to make your perfect memory.

On behalf of the owners and entire staff, it is our pleasure to assist you with your upcoming event. Welcome to Par 5 Resort!



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Event Spaces

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.

Policies Continued

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.

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.

Rentals

Table Centerpieces	Hurricane vases, mirrors, etc. (See Event Planner for details)	Starting at \$1/item
Colored Napkins	Variety of colors available	\$10/table
Colored Table Cloths	Variety of colors available	\$18/table
Golf Cart	Rental - 3 hours maximum	\$50/cart
Slideshow	Ballroom only - Must be on a flash drive	\$100
Uplighting	Whole room uplighting	\$100
Head Table Uplighting	Uplighting behind head table	\$25
Portable Sound System	Portable speaker system	\$150
Microphone	Cordless, handheld microphone	\$25
Projection Screen	Standard or 10x10 screen	\$25
Arch	2 Styles available See Event Planner for details	\$110
Chair Covers	White or Ivory (includes installation)	\$5/cover
Chair Sashes	Variety of colors/styles available (includes installation)	\$5/sash
Easel	Multiple Styles	\$15/easel
Head Table Swag Skirt & Lights	White	\$100
Drop Lights on side tables	White	\$25/table
Drop Lights on head table	White	\$50
Head Table Risers	16" risers (2 sections required per table) Stairs included	\$30/section
Backdrop	Curtain Backdrop & drop lights	\$300
Firepit	Outdoor gas firepit	\$200
Cocktail Table	High top cocktail table with White or Ivory tablecloth	\$15

Hors D'Oeuvres

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

Hot Hors D'Oeuvres

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

Themed Buffets

- **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

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

Traditional 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

Beverages

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

Beverages 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