



WINGSPREAD

Retreat & Executive Conference Center

MEAL SELECTIONS, BAR PACKAGES,
AND TURNDOWN SERVICES





Wingspread Retreat & Executive Conference Center's renowned executive chef David Diedrich has overseen the kitchen for over 30 years. His passion and experience speak through his team of esteemed culinary masters and carefully curated recipes encompassing the essence of luxury and elevated dining.

Our chef's choice menus are thoughtfully curated to elevate your dining experience, offering a variety of seasonal dishes that highlight the freshest ingredients and bold flavors. Each menu is designed to provide a unique culinary journey, giving your guests the opportunity to savor a range of carefully selected options. Enjoy a one-hour breakfast service featuring a specially curated menu by our chef's.

Buffet service is limited to one hour to ensure optimal freshness and enjoyment for all guests. Lunch and dinner buffets come with soup, two salads, two proteins, a starch, vegetables, and dessert. Our team is dedicated to providing an inclusive and enjoyable dining experience for all guests. From planning to plating, our goal is to deliver a stress-free, satisfying experience where every guest feels considered and cared for.



Breakfast Enhancements:

Breakfast enhancements may also be added to AM Breaks

FRESH ORANGE GINGER JUICE: \$2.50/PP

- Chef prepared daily

SEASONAL VEGETABLE QUICHE: \$3.75/PP

- With carr valley aged cheddar cheese

VEGETABLE OMELET [GF]: \$3.75/PP

- Seasonal grilled vegetables and white cheddar

INDIVIDUAL YOGURT PARFAITS: \$3.75/PP

- Fresh granola and berries

SEASONAL VEGETABLE FRITTATA [GF]: \$3.75/PP

- With garden herbs and kale

ASSORTED MINI MUFFINS AND SCONES: \$4.50/PP

COCONUT MILK DIPPED FRENCH TOAST: \$4.50/PP

- Served with Wisconsin maple syrup

FRESH BUTTER CROISSANTS: \$4.75/PP



[GF] Gluten Free [V] Vegan [GFV] Gluten Free & Vegan. Pricing does not include applicable sales tax. Prices are subject to change without notice.

*Consuming raw or undercooked meat, poultry, seafood, or eggs may increase your risk of foodborne illness.



Breakfast Enhancements Continued:

ASSORTED COFFEE CAKES: \$5.00/PP

BAGELS, LOX, AND CREAM CHEESE: \$5.00/PP

- Nova Scotia lox, cream cheese and capers

GLUTEN FREE COFFEE CAKE [GF]: \$6.25/PP

ASSORTED VEGAN MUFFINS [V]: \$6.25/PP

BREAKFAST BURRITO: \$7.50/PP

- Scrambled egg, chorizo and aged cheddar cheese

BREAKFAST SANDWICH: \$7.50/PP

- Scrambled egg, applewood smoked thick cut bacon, and aged cheddar cheese on an english muffin

GLUTEN FREE BREAKFAST BURRITO [GF]: \$7.50/PP

- Scrambled egg, applewood smoked thick cut bacon, and aged cheddar cheese on gluten free wrap

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PM Enhancements:

PM Break Enhancements may also be added to evening hospitality.

WINGSPREAD POPCORN [GFV]: \$3.75/PP

DARK CHOCOLATE FLOURLESS BAR [GF]: \$5.00/PP

PRETZELS: \$6.25/PP

PERRIER SPARKLING WATER: \$6.25/EA

SLICED FRESH SEASONAL FRUIT [GFV]: \$7.50/PP

ROASTED GARLIC HUMMUS: \$8.75/PP

- Served with flatbread

PICO DE GALLO [GFV]: \$8.75/PP

- Served with fresh tortilla chips

CINNAMON TOASTED MIXED NUTS [GFV]: \$10.00/PP

FRESH CRUDITE AND FRESH HERB DIP [GF]: \$12.50/PP

ASSORTED FRESH BAKED COOKIES: \$24.75/DZ

CHOCOLATE DIPPED STRAWBERRIES [GF]: \$30.75/DZ

CHOCOLATE OAT BAR [GF]: \$30.50/DZ

PISTACHIO OAT SQUARE [GFV]: \$37.00/DZ



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Lunch and Dinner Buffet Enhancements:

CHOICE OF ADDITIONAL SOUP FOR LUNCH BUFFET: \$5.00/PP

- Carrot, fennel, leek bisque [GF]
- Wisconsin sweet corn chowder
- Garden vegetable soup with kale chiffonade [GFV]
- Zucchini rosemary soup [GFV]
- Steak and lentil soup [GF]
- Wisconsin white cheddar and broccoli soup
- Wild shiitake mushroom soup [GFV]

VEGAN DESSERTS: \$6.50/PP

- Chocolate tart with tahini and caramel [GFV]
- Fire roasted polenta cake with cherry compote [GFV]
- Seasonal cobbler [GFV]

CHOICE OF ADDITIONAL VEGETARIAN/VEGAN OPTIONS: \$10.00/PP

- Roasted vegetable chickpea fritter with sweet red pepper sauce [V]
- Saffron risotto [Vegetarian]
- Portobello stack with seasonal roasted vegetables and roasted red pepper sauce [V]
- Mushroom ravioli with fire roasted romesco and fresh basil [Vegetarian]
- Za'atar seasoned cauliflower steak with herbed tahini [V]

CHOICE OF ADDITIONAL PROTEIN FOR LUNCH BUFFET: \$12.50/PP

- Seared atlantic salmon with light pinot grigio cream sauce [GF]
- Grilled pork tenderloin with an aged balsamic honey ginger sauce [GF]
- Classic chicken piccata with lemon white wine sauce

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HORS D'OEUVRES AND DISPLAYS:

SPINACH & ARTICHOKE DIP: \$11.25/PP

- Served with french bread crostinis

RED PEPPER HUMMUS [V]: \$12.50/PP

- Served with garlic infused freshly baked flatbread

APPLE NACHOS [GF]: \$13.75/PP

- Granny smith apple wedges with house made salted caramel, crushed pecans, and dried Wisconsin cranberries

SMOKED ATLANTIC SALMON DISPLAY: \$13.75/PP

- House smoked applewood salmon served with assorted crackers [Serves 15 People]

SEASONAL GRILLED VEGETABLES [GF]: \$13.75/PP

FRESH CRUDITÉ & DIP [GF]: \$16.00/PP

- Seasonal vegetables with a fresh herb dip

ROASTED PORK TENDERLOIN [GF]: \$18.50/PP

- Wild mushroom and fresh rosemary sauce
[minimum 30 Guests]

BUFFALO STYLE HOT WINGS: \$18.50/DZ

- Tossed in chef crafted hot sauce, celery sticks, blue cheese, and ranch dressing

CHEF'S SELECTION : \$20.00/PP

- Handcrafted selection of three hors d'oeuvres curated by our culinary experts to be offered for an hour.

MEDITERRANEAN CUCUMBER CUPS [GF]: \$22.25/DZ

- Cucumber cups filled with ripe tomatoes, kalamata olives, and feta cheese





HORS D'OEUVRES AND DISPLAYS CONTINUED:

INTERNATIONAL AND WISCONSIN CHEESES: \$22.25/PP

- Variety of four different cheeses with crispy flatbreads and assorted crackers

ARTESIAN BRUSCHETTA: \$22.25/DZ

- Crostini topped with mixture of red ripe tomatoes, Green onions, Sweet green basil, and Wisconsin parmesan cheese

CHARCUTERIE PLATTER: \$24.75/PP

- Sliced Wisconsin cured meats and cheeses accompanied with assorted crackers and flatbread

SEARED WHOLE BEEF TENDERLOIN [GF]: \$28.50PP

- Sliced-thin and served with Red wine pan jus
[Minimum 30 Guests]

CHICKEN SALAD STUFFED PROFITEROLE: \$28.50/DZ

- Grilled local chicken salad piped in a savory profiterole

SMOKED SALMON CROSTINI: \$34.50/DZ

- Crostini layered with Cream cheese and House smoked salmon with a dill garnish

GRILLED CHICKEN, PINEAPPLE, RED PEPPER KABOB [GF]: \$34.50/DZ

- With cilantro lime pesto dipping sauce

POT STICKERS: \$40.75/DZ

- With sweet soy honey dipping sauce

SPANAKOPITA: \$40.75/DZ

IRISH PUB CHIPS: \$123.00/PER ORDER

- Guinness cheddar sauce garlic sour cream, Bacon, Tomato and Green onion [Serves 20 Guests]

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EXECUTIVE BAR:

HOSTED EXECUTIVE BRAND PACKAGE: \$24.75/PP

- (Based on 1 Hour) Each additional hour: Add \$12.50 per person
- Charged on consumption pricing below

COCKTAILS: \$12.50/PER DRINK

- Beefeater's Gin
- Tito's Vodka
- Captain Morgan Rum
- Jack Daniels Whiskey
- Korbel Brandy
- Jim Beam White Bourbon
- Johnnie Walker Red Label Scotch
- Jose Cuervo Tequila

BEER: \$8.75/PER BOTTLE

- Miller Lite
- Sam Adams
- Spotted Cow
- Lake Front IPA
- Blue Moon
- Leinenkugel's Seasonal Selection
- White Claw
- Non-Alcoholic Beer

HOUSE WINES: \$12.50/PER GLASS

HOUSE WINE SERVICE WITH DINNER \$18.50/PP





PRESTIGE BAR:

PRESTIGE BAR PACKAGE: \$28.50/PP

Hosted prestige brand package

(Based on 1 Hour) Each additional hour: Add \$15.00 per person

Charged on consumption pricing below

COCKTAILS: \$15.00/PER DRINK

- Bombay Sapphire
- Kettle One Vodka
- Bacardi Rum
- Jameson Whiskey
- Korbel Brandy
- Makers Mark
- Johnnie Walker Black Label Scotch
- Patron Silver Tequila

BEER: \$8.75/PER BOTTLE

- Miller Lite
- Sam Adams
- Spotted Cow
- Lake Front IPA
- Blue Moon
- Leinenkugel's Seasonal Selection
- White Claw
- Non-Alcoholic Beer

SOMMELIER SELECTED WINE: \$15.00/PER GLASS

SOMMELIER WINE SERVICE WITH DINNER \$30.75/PP

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Turndown Services:

Elevate your guest's experience with a special turndown gift.

HONEY TURNDOWN : \$6.25/PP

- One ounce jar of honey from the beehives at wingspread and a honey dipper

HONEY SNACK TURNDOWN: \$12.50/PP

- One ounce jar of honey from the beehives at wingspread, honey dipper, and two crostinis with chevre cheese

CHARCUTERIE PLATTER TURNDOWN: \$18.50/PP

- Selection of two wisconsin cheeses, cured meats, and assorted crackers

GRANOLA & HONEY TURNDOWN: \$49.25/PP

- A jar of Housemade granola, One ounce jar of honey from the beehives at Wingspread, Honey dipper, and the housemade granola recipe all packaged in a specialty wooden box

SET OF ROCKS GLASSES: \$30.75/PP

- Set of Two Wingspread Retreat & Executive Conference Center Logo Etched Rocks Glasses

WINE TURNDOWN: \$30.75/PER ROOM

- Bottle of wine chosen from our selection leave as gift or request a wine glass to enjoy as a nightcap

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