

To Our Customers...

Thank you for considering Devil's Head Resort.

The menus are designed as guidelines to assist in the planning of your event. Our Sales and Catering Staff would be happy to assist you in the planning of your event or customize menus to meet your needs.

EVENT DETAILS

To ensure that every detail of your event is handled in a professional manner, Devil's Head Resort requires your menu selections to be finalized 30 days prior to your event. You will receive a Banquet Event Order on which you may make final arrangements. Returning the Banquet Event Order to us with a confirming signature is required for all events.

Devil's Head Resort does not allow outside food and beverage to be brought into any function space. Unused banquet food or beverage may not be taken from the resort.

GUARANTEES

In order for your event to be a success, the final guarantee, or exact number of people expected to attend will need to be given to the Devil's Head Sales and Catering office by 11:00am, five (5) business days prior to your event.

Your event will be billed according to either the number of meals served, or the number of the guarantee, whichever is greater. In the event that the guarantee number is not submitted, we will consider the number of guests on the Banquet Event Order as the guarantee.

SERVICE CHARGE AND TAX

All food and beverages are subject to an 18% service charge and a 5.5% sales tax. Service fees for bartenders, private bars, carving stations and other additional service staff are applicable. Functions which are tax exempt must submit a copy of their exemption prior to the event.

MULTIPLE ENTRÉE FEES

One entrée selection per meal function is standard. If more than one entrée is desired an additional fee of \$1.00 will be charged for each entrée. Multiple entrées require color coded place cards. Vegetarian, gluten-free, special dietary requests or children meals are available and are not subject to an additional fee.

BEVERAGES

Complete beverage service is available at Devil's Head Resort. Under Wisconsin State Law, Devil's Head Resort is the only authorized licensee able to sell and serve alcoholic beverages on premise. No beverage of any kind may be brought into the function space.

Breakfast Buffets

**Breakfast Buffets are displayed for one hour.
(minimum of 20 guests)**

CONTINENTAL BREAKFAST BUFFET

Assorted Pastries, Muffins and Bagels with Cream Cheese and Jellies
Chilled Orange Juice, Fresh Brewed Coffee, and Herbal Tea

8

DELUXE CONTINENTAL BREAKFAST BUFFET

Assorted Pastries, Muffins and Bagels with Cream Cheese and Jellies
Individual Dry Cereals with Milk
Hearty Granola and Individual Assorted Yogurts
Chilled Assorted Juices, Fresh Brewed Coffee, and Herbal Tea
Fresh Seasonal Fruit

9

HEALTHY START BREAKFAST BUFFET

Assorted Muffins and Breakfast Bars
Hearty Granola and Individual Assorted Yogurts
Chilled Assorted Juices, Fresh Brewed Coffee, and Herbal Tea
Fresh Seasonal Fruit

10

SUNRISE BREAKFAST BUFFET

Farm Fresh Scrambled Eggs
Breakfast Potatoes
Applewood Smoked Bacon and Country Sausage Links
Assorted Pastries, Muffins and Bagels with Cream Cheese and Jellies
Chilled Assorted Juices, Fresh Brewed Coffee, and Herbal Tea
Fresh Seasonal Fruit

12

groupsales@devilsheadresort.com

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Devil's Head Champagne Brunch

(minimum of 50 guests)

Brunch buffet served with Chilled Assorted Juices, Fresh Brewed Coffee, and Herbal Tea
Glasses of Iced Champagne each garnished with a Strawberry
Made-to-order Omelet Station, Farm Fresh Scrambled Eggs
Applewood Smoked Bacon, Country Link Sausage, Breakfast Potatoes
Assorted Pastries, Muffins and Bagels with Cream Cheese and Jellies
Fresh Seasonal Fruit, Wisconsin Cheese and Crackers
Tossed Salad with three Dressings
Rotini Pasta Salad
Chef Carved Station (1 meat), 3-Entrees
Assorted Dessert Display

28

CARVED STATION AND ENTRÉE SELECTIONS

Please choose from the following:

CHEF CARVED ENTRÉE (CHOOSE 1)

Chef Carved Prime Rib
Chef Carved Honey Glazed Ham
Chef Carved Roasted Sirloin of Beef
Chef Carved Slow Roasted Pork Loin

ENTRÉE OPTIONS (CHOOSE 3)

Herb Roasted Chicken
Chicken Marsala
Baked Cod
Beef Tenderloin Tips
Traditional or Vegetable Lasagna
Texas Style French Toast
Eggs Benedict
Belgian Waffles
Homemade Biscuits and Sausage Gravy

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Plated Breakfasts

All breakfast plated entrees include choice of chilled assorted juices, fresh brewed coffee or herbal tea.
(One entrée selection per meal function is standard. If more than one entrée is desired an additional fee of \$1.00 will be charged for each entrée.)

CLASSIC BREAKFAST

Farm Fresh Scrambled Eggs, choice of Applewood Smoked Bacon or Country Sausage Links, Breakfast Potatoes

10

BELGIAN WAFFLE

Crisp Waffle, Iron Baked to perfection accompanied with Warm Maple Syrup and Butter
Choice of Applewood Smoked Bacon or Country Sausage Links

10

BISCUITS AND GRAVY

Flakey Homemade Buttermilk Biscuits with Sausage Gravy
Farm Fresh Scrambled Eggs and Applewood Smoked Bacon

10

TEXAS STYLE FRENCH TOAST

Two thick slices of Texas Toast dusted with Powdered Sugar
Choice of Applewood Smoked Bacon or Country Sausage Links

10



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Specialty Breaks

All breaks have a 30 minute serve time and require a minimum of 20 guests.

BUILD YOUR OWN SUNDAE BUFFET

Vanilla Bean and Chocolate Ice Cream, Caramel, Chocolate Syrup, Cherries, Marshmallows, chopped Assorted Nuts, chopped Pineapple and Whip Cream

6

HALF TIME BREAK

Assorted Soda and Bottled Water
Popcorn, Chex Mix, Pretzels
Assorted Fresh Baked Cookies

6

COOKIE BREAK

Assorted Sodas and Bottled Water
Assorted Fresh Baked Cookies
Milk (2% and Skim)

5

SIESTA BREAK

Assorted Sodas and Bottled Water
Tortilla Chips
Salsa, Nacho Cheese, Sour Cream
Black Olives and Jalapenos

7

HEALTH BREAK

Fitness Drinks, Herbal Tea, Bottled Water
Individual Assorted Yogurts
Granola Bars, Whole Fresh Fruit

8

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Luncheon Buffets

Minimum of 25 guests

Lunch buffets served with fresh brewed coffee, iced tea, lemonade or milk.

Available for dinner after 4pm for an additional cost of \$5 per person.

LIGHT AND LIVELY DELI BUFFET

Selection of Sliced Honey Turkey, Hickory Smoked Ham and Lean Roast Beef

Sliced Wisconsin Cheeses and Assorted Breads

Tossed Salad with Three Assorted Dressings

Potato Salad

Sliced Tomatoes, Onions and Lettuce

Fresh Rolls and Condiments

Assorted Cookies

12

TASTE OF ITALY

Fresh Homemade Pizza

Penne Pasta

Marinara and Alfredo Sauce

Tossed Salad with Three Assorted Dressings

Garlic Bread Sticks

Assorted Dessert Bars

12

WISCONSIN TAILGATE

Seasoned Grilled Chicken Breasts, Angus Burgers, Bratwurst

Baked Beans

Creamy Coleslaw, Country Potato Salad

Lettuce, Tomatoes, Onions, Pickles

Sandwich Rolls and Condiments

Assorted Desserts

14

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Minimum of 25 guests

Lunch buffets served with fresh brewed coffee, iced tea, lemonade or milk.

Available for dinner after 4pm for an additional cost of \$5 per person.

MEXICAN FIESTA FAJITA BAR

Chicken, Beef, Vegetable Fajitas

Cheese Quesadillas

Soft Flour and Crisp Corn Tortillas

Refried Beans and Spanish Rice

Shredded Cheese and Lettuce

Diced Tomatoes and Onions

Fresh Salsa, Guacamole, Sour Cream

Churros

15

SOUTHWESTERN BARBEQUE

Hickory Smoked Barbeque Ribs

Roasted Chicken

Corn on the Cob (Seasonal)

Whipped Potatoes and Gravy

Creamy Coleslaw

Cornbread

Assorted Desserts

18



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Salad Entrées

Lunch salads served with fresh rolls, fresh brewed coffee, iced tea, lemonade or milk.
(One entrée selection per meal function is standard. If more than one entrée is desired
an additional fee of \$1.00 will be charged for each entrée.)

CHEF SALAD

Julianne strips of Honey Turkey, Hickory Smoked Ham
Swiss and Cheddar Cheese
Cucumber, Tomatoes, Onions, Hard-Boiled Egg
Served with Mixed Greens, Garlic Croutons and Assorted Dressings

11

GRILLED CHICKEN CAESAR SALAD

Crisp Romaine Lettuce
Topped with Grilled Chicken, Parmesan Cheese and Tomatoes

10

GARDEN SALAD

Mixed Greens, Cucumbers, Tomatoes, Onions,
Garlic Croutons and Assorted Dressings

7

SEASONAL FRESH FRUIT SALAD

Refreshing blend of Fresh Seasonal Fruit with Honey Yogurt
Topped with Walnuts

10

ENHANCEMENTS:

Soups

Chicken Wild Rice
Seafood Chowder
Creamy Potato
Tomato Basil

Chicken Noodle
Beef Vegetable
Broccoli Cheese
Chilled Gazpacho

Add 3

Desserts

Berry Shortcake with Whip Cream
Sherbet with Rolled Wafer
Chocolate Mousse

Berry Cobbler
Brownie Delight
Scoop of Vanilla Ice Cream

Add 4

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Plated Lunches

Lunch sandwiches served with potato chips or pasta salad, fresh fruit, fresh brewed coffee, iced tea, lemonade or milk.
(One entrée selection per meal function is standard. If more than one entrée is desired an additional fee of \$1.00 will be charged for each entrée.)

CROISSANT SANDWICH

Freshly Baked Croissant
stacked with Honey Turkey, Hickory Smoked Ham
Provolone Cheese, Lettuce and Tomato

10

GRILLED CHICKEN BREAST SUPREME

Grilled Marinated Chicken Breast, Provolone Cheese, Applewood Smoked Bacon
Barbeque Mayonnaise Sauce on a Kaiser Roll

10

RUEBEN SANDWICH

Lean slices of Corn Beef topped with Sauerkraut and Swiss Cheese
Placed on a Toasted Marble Rye
Served with Thousand Island Dressing

10

PHILLY STEAK & CHEESE

Thinly sliced Prime Rib topped with Melted Swiss Cheese, Sautéed Onions and Peppers
on a Sourdough Hoagie and Served with Au Jus

10

BOX LUNCH TO GO

Includes: Potato Chips, Whole Fresh Fruit, Cookie, Condiments, Soda or Bottled Water

Turkey and Provolone

11

Ham and Swiss

11

Roast Beef and Cheddar Cheese

11

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Hot Lunch Entrées

All plated dinners are served with fresh brewed coffee, lemonade, iced tea or milk.

Entrées are served with green salad and fresh rolls.

(One entrée selection per meal function is standard. If more than one entrée is desired an additional fee of \$1.00 will be charged for each entrée.)

DIJON CHICKEN

Lightly breaded Chicken Breast served with Honey Dijon Sauce
Wild Rice Pilaf and Fresh Seasonal Vegetable

14

HERB ROASTED CHICKEN

Lightly seasoned Grilled Chicken Breast in a Herb Wine Sauce
served with Garlic Mashed Potatoes and Fresh Seasonal Vegetable

14

PENNE ALFREDO

Penne Pasta smothered in a rich creamy Alfredo Sauce
and topped with Parmesan Cheese

13

SLOW-ROASTED TURKEY

Served with Garlic Mashed Potatoes and Fresh Seasonal Vegetable

12

FILET MIGNON

Petite Char-Grilled seasoned Beef Tenderloin with Beef Demi-Glace
Parsley Baby Red Potatoes and Fresh Seasonal Vegetable

14

ATLANTIC SALMON

Grilled Atlantic Salmon with a light Lemon Dill Sauce
and served with Rice Pilaf and Fresh Seasonal Vegetable

14

VEGETABLE STIR FRY

Blend of Oriental cut Vegetables sautéed with a Garlic Teriyaki Sauce and served over Rice

13

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A La Carte Break Items & Add-Ons

BEVERAGES

Freshly Brewed Regular or Decaffeinated Coffee	20/gallon
Herbal Tea Selection	1.50/tea bag
Hot Apple Cider	20/gallon
Hot Chocolate	25/gallon
Assorted Fruit Juice Carafe	6/per carafe (24oz)
Milk Carafe	5/per carafe (24oz)
Fruit Punch	18/per gallon
Lemonade	18/gallon
Iced Tea with Lemon	18/gallon
Assorted Sodas	2/can
Bottled Water	2/bottle

BAKERY ITEMS

Assorted Bagels with Cream Cheese and Jellies	20/dozen
Assorted Scones	20/dozen
Assorted Pastries	20/dozen
Assorted Muffins	18/dozen
Assorted Doughnuts	18/dozen
Cinnamon Rolls	18/dozen
Assorted Fresh Baked Cookies	17/dozen
Chocolate Brownies	18/dozen
Assorted Dessert Bars	20/dozen

SNACKS

Individual Dry Cereals with Milk	3/each
Individual Assorted Yogurts	2/each
Assorted Granola Bars	1.50/each
Assorted Mixed Nuts	15/pound
Pretzels	7/pound
Tortilla Chips and Salsa	14/pound
Potato Chips with Dip	12/pound
Party Mix	8/pound
Fresh Whole Fruit	2/each
Assorted Candy Bars	20/dozen
16" Cheese Pizza	19/pizza -additional toppings/ \$2.00 each

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Cold Hors d'oeuvres

WISCONSIN CHEESE AND SAUSAGE

Cheddar, Swiss, Pepper Jack Cheeses and Sausage Served with Assorted Crackers

Small (25 guests) **45**

Large (50 guests) **85**

VEGETABLE CRUDITÉS

Assorted Garden Fresh Vegetables served with our Ranch Style Dressing

Small (25 guests) **40**

Large (50 guests) **80**

FRESH FRUIT DISPLAY

Assorted Seasonal Fresh Fruits

Small (25 guests) **70**

Large (50 guests) **135**

SEAFOOD DISPLAYS

Jumbo Golf Shrimp Cocktail **120/50 pieces**

Smoked Salmon Display **170/each**

Traditional Deviled Eggs **45/50 pieces**

Miniature Cream Puffs **95/50 pieces**

Chicken Salad, Tuna Salad, Ham Salad

Silver Dollar Sandwiches **85/50 pieces**

Assorted Ham, Beef and Turkey

Enhance your Hors d'oeuvre Reception

BUTLER SERVICE **\$2/per guest**

** Consult our Sales and Catering Staff for butler passed hors d'oeuvres options*

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Hot Hors d'oeuvres

CARVING STATIONS:

Slow Roasted Angus Prime Rib 290/each
(Serves approximately 40-50 guests)
Served with Horseradish Cream, Mayonnaise, Dollar Rolls

Roasted Pork Loin 150/each
(Serves approximately 40-50 guests)
Served with Honey Dijon Mustard, Mayonnaise, Dollar Rolls

Oven Roasted Breast of Turkey 150/each
(Serves approximately 30-40 guests)
Served with Cranberry Sauce, Mayonnaise, Dollar Rolls

Honey Glazed Ham 150/each
(Serves approximately 30-40 guests)
Served with Honey Dijon Mustard, Mayonnaise, Dollar Rolls

Barbeque or Thai Chicken Wings 55/50 pieces

Roasted Meatballs 45/50 pieces

Please choose from the following preparations
Barbeque • Teriyaki • Sweet & Sour • Swedish

Assorted Mini-Quiche 85/50 pieces

Quiche Lorraine • Spinach
Broccoli Cheddar • Mushroom Swiss

Crab Stuffed Mushrooms 95/50 pieces

Sausage Stuffed Mushrooms 95/50 pieces

Crispy Coconut Shrimp 100/50 pieces

Thai Chicken Satay Skewers 90/50 pieces
w/Spicy Coconut Peanut Sauce

Bourbon Street Beef Skewers 95/50 pieces

Bacon Wrapped Water Chestnuts 95/50 pieces

Smoked Chicken Quesadilla 85/50 pieces

Vegetable Spring Rolls 70/50 pieces

Artichoke Spinach Dip w/Crispy Pita Chips 70/serves 50

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Plated Dinner

All plated dinners are served with fresh brewed coffee, lemonade, iced tea or milk. Entrées are served with green salad, fresh vegetable, starch and fresh dinner rolls. (One entrée selection per meal function is standard. If more than one entrée is desired an additional fee of \$1.00 will be charged for each entrée.)

POULTRY

Chicken Marsala

Sautéed Breast of Chicken with Wild Mushrooms, Shallots and Marsala Wine Sauce

20

Herb Roasted Chicken

Slow Roasted Chicken lightly seasoned with Sage, Rosemary and Thyme

18

Chicken Cordon Bleu

Traditional Chicken Breast with Hickory Smoked Ham, Gruyere Cheese and Veloute Sauce

20

Roasted Turkey

Oven Roasted Turkey sliced with Sage Dressing and Cranberry Sauce

19

PORK

Cowboy Pork Chop

Center-Cut Pork Chop broiled to perfection

19

Mustard Roasted Loin of Pork

Served with Bourbon Peppercorn Sauce

19

Roasted Honey-Glazed Ham

Old Fashion Boneless Smoked Pit Ham

19

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SEAFOOD

Atlantic Grilled Salmon

Fresh Grilled Atlantic Salmon served with a Lemon Dill Sauce

22

Baked Cod

Flakey Fillet of Atlantic Cod served with Lemon Butter

18

Seafood Penne Alfredo

Penne Pasta, Fresh Shrimp, Lump Crab, Asparagus Spears, Sun-Dried Tomatoes tossed with Alfredo Sauce

24



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BEEF

Prime Rib of Beef

Slow-Roasted Angus Prime Rib served with Beef Au Jus and Horseradish

28

New York Strip

Char-Grilled New York Strip Loin with Beef Demi-Glace

28

Beef Tenderloin Fillet

Char-Grilled seasoned Beef Tenderloin with Beef Demi-Glace

32

Beef Tenderloin Tips Bourguignon

Tenderloin Tips gently braised with Caramelized Onions and Sautéed

22

VEGETARIAN

Roasted Vegetable Tortellini

Roasted Seasonal Vegetables tossed with our Tri-Colored Tortellini and White Garlic Cream Sauce

18

Wild Mushroom Risotto

Served with freshly shaved Parmesan

18

Steamed Seasonal Vegetables

Served with Wild Rice Pilaf

18

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Dinner Buffet

Minimum of 35 guests

Dinner buffets served with rolls and butter, fresh brewed coffee, iced tea, lemonade or milk.

2 Entrée 25

3 Entrée 29

ENTRÉE SELECTIONS

Sautéed Chicken Breast with Marsala Sauce
Herb Roasted Chicken
Oven Roasted Sliced Turkey
Baked Cod
Seafood Penne Alfredo
Hickory Smoked Barbeque Ribs
Beef Tenderloin Tips Bourguignon
Traditional or Vegetarian Lasagna

CHEF CARVED ENTRÉE SELECTION

Chef Carved Prime Rib
Chef Carved Honey Glazed Ham
Chef Carved Roasted Sirloin of Beef
Chef Carved Slow Roasted Pork Loin

CHOICE OF TWO SALADS

Tossed Salad with three Assorted Dressings
Fresh Fruit Salad
Rotini Pasta Salad
Creamy Coleslaw
Country Potato Salad
Tomato and Cucumber Vinaigrette

CHOICE OF THREE

Whipped Potatoes W/Gravy	Buttered Penne Pasta
Garlic Mashed Potatoes	Buttered Corn
Parsley Baby Red Potatoes	California Medley –Broccoli, Cauliflower and Carrots
Au Gratin Potatoes	Fresh Seasonal Vegetable Blend
Baked Potato	Maple Glazed Carrots
Rice Pilaf	Peas & Pearl Onions

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Dessert

- Chocolate Layer Cake** 5
Moist Chocolate Cake layered with Chocolate
- Turtle Cheesecake** 6
Decadent Caramel Cheesecake with Caramel, Chocolate Ganache and Pecans
- Gourmet Carrot Cake** 4
Moist Carrot Cake filled with Walnuts, Carrots and layered with real Cream Cheese
- Florida Key Lime Pie** 5
Tart and creamy classic in a Graham Cracker Crust
- Chocolate French Silk** 5
Rick, Dark Chocolate filling topped with Whipped Cream
- German Chocolate Cake** 5
Chocolate layers with golden Coconut-Pecan filling and Milk Chocolate Icing, then smothered in Milk Chocolate Ganache and toasted Pecans
- New York Cheesecake** 5
Classic New York Cheesecake topped with Strawberries, Cherries or Chocolate
- Chocolate Lava Cake** 6
Rick Chocolate Cake filled with a warm gooey center
- Red Velvet Cake** 5
Rich Buttermilk Cake filled and iced with Cream Cheese Icing
- Assorted Cupcakes** 30/dozen
Chocolate, Vanilla, Red Velvet
- Assorted Desserts** 20/dozen
Variety of Dessert Bars and Mini Cheesecakes

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Beverage Service

A combination of partially hosted bars and cash bars are available. There is a \$300.00 minimum and a \$75.00 setup fee applies for all private bars. There is a two hour minimum on all private bars and sales must generate \$300 or the difference is applied to the final bill. Bar service will end at or before 12am midnight.

BEVERAGE PRICING

House	5 per drink
Premium	6 per drink
Super Premium	7 per drink
Domestic Beer	5 per drink
Imported Beer	6 per drink
House Wine	5 per glass

HOUSE WINE PRICING

Chardonnay	All wines 19 /bottle
Merlot	
White Zinfandel	
Pinot Grigio	
Cabernet	
Champagne	

BARREL BEER

Domestic	275/barrel
Premium	315/barrel
Imported/Micro	*Ask your Catering Manager for prices

OPEN BAR BY THE HOUR

(All open bar by the hour options include beer, wine and soda.)

	<i>First Hour</i>	<i>Each Additional Hour</i>
House	12	6
Premium	14	7
Super Premium	17	8

Cash bars and host bars prices include sales tax. Host bars are subject to 18% service charge. Cash bars are subject to a bartender fee. The number of bartenders is determined by Devils Head Resort.

Children's Banquet Menu

**All children meals are intended for the group's attendees under the age of 12.
A guarantee count for the children's selections must be supplied with the function's guarantee.
Children's meals are served with milk, lemonade or iced tea.**

PLATED OPTIONS

Chicken Strip Dinner

Golden fried Chicken Strips served with French Fries and Chef's choice Vegetable

8

Corn Dogs

Mini Corn Dogs served with French Fries and Chef's choice Vegetable

8

Mac & Cheese

Macaroni & Cheese and Chef's choice Vegetables

8

Grilled Cheese

Toasted Grilled Cheese served with French Fries and Chef's choice Vegetable

8

BUFFET OPTIONS

Minimum of 20 guests

Children's Pizza Buffet

Fresh Baked Pizzas – Cheese and Pepperoni and Tossed Salad with three Assorted Dressings

10

Children's Dinner Buffet

Chicken Strips, Mini Corn Dogs, Mac & Cheese and Tossed Salad with three Assorted Dressings

10

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Audio Visual Equipment

Price is per day per item

AUDIO

Wireless Handheld Microphone	40/day
Wireless Lapel Microphone	50/day
Floor/Tabletop Podium with Microphone	40/day
Floor/Tabletop Podium with no Microphone	20/day
Portable Sound System	100/day

VIDEO

TV/DVD Combo	75/day
DVD only	20/day
Portable Screen	30/day
(Includes AV Cart, Power Strip, Extension Cord)	
LCD Projector	200/day
Overhead Projector with Screen	40/day

MISCELLANEOUS

Dance Floor (3'X3' Sections)	5/per section
Easel	5/day
Flipchart with Markers	20/day
Laser Pointer	20/day
Power Strip	2/day
Extension Cord	2/day
Wireless Internet Access	No Charge
AV Technician	50/hour

BUSINESS SERVICES

Black & White Copies	.10/per side
Color Copies	.50/per side
Fax Transmission	2/first page, 1 each additional
Scanning	2/page

Notes

Notes



Thank you!

DEVIL'S HEAD RESORT