



Bristol Oaks Banquets
Wedding Packages & Menus

Dan Plens
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The Elegant Package

Complimentary Champagne or Wine Toast with Dinner

Parquet Dance Floor

Wedding White or Ivory Table Linens & Choice of Colored Napkins

Centerpieces - Bud Vase, Votive Candles and Mirror

Complimentary Microphone & Podium

White Skirting for your Head Table, Cake Table and Gift Table

Option of White Chair Covers with Silver Ties at Reduced Price
(\$3.50 per chair)

Reduced Banquet Hall Fee
(\$800.00 vs. \$1,200.00)

Outdoor Photo Location on Golf Course
Fountain, Garden and Bridge

Reduced Price Rehearsal Dinner Menu

Bridal Suite

Complimentary Cake Cutting

Complimentary Entrée Tasting for 4

On site Wedding Coordinator Team

Reduced Green Fees for Wedding Party
(Valid for day of wedding only)

\$8.95 per guest
Plus 19% service charge and applicable sales tax (5.5%)

Elegant Package is addition to food selection



The Exquisite Package

Complimentary Champagne Toast with Dinner

Red and White Wine Served with Dinner

Three Hours Open Bar includes Domestic Tap Beer, Soda, Wine and
Call Brands Liquors and Spirits Mixed Drinks*

Wedding Cake from one of Our Wedding Cake Vendors

Parquet Dance Floor

Wedding White or Ivory Table Linens with Choice of Colored Napkins

Centerpieces - Bud Vase, Votive Candles and Mirror

White Skirting for your Head Table, Cake Table and Gift Table

Option of White Chair Covers with Silver Ties at Reduced Price
(\$3.00 per chair)

Reduced Banquet Hall Fee
(\$800.00 versus \$1,200.00)

Complimentary Microphone & Podium

Outdoor Photo Location on Golf Course
Fountain, Garden and Bridge
Bridal Suite

Complimentary Entrée Tasting for 4

Complimentary Cake Cutting

On site Wedding Coordinator

Reduced Price Rehearsal Dinner Menu

Complimentary 2 Rounds of Golf for Wedding Party
(Reduced Green Fees for additional rounds. Valid for day of wedding only)

\$26.95 per guest
\$16.50 for guest under 21 \$29.95 for Premium Brands
Plus 19% service charge and applicable sales tax (5.5%)

Exquisite Package is in addition to food selection

*Shots and Cocktails (such as Martini, Manhattan, and Bloody Mary) are not included

16801 75th Street Bristol, WI 53170



Wedding Buffet Menu

Served with a salad, one starch, and one vegetable from sides menu

Stuffed Pork Loin with Sage Dressing
and Apple Gravy

Pit Ham with a homemade pineapple,
honey and brown sugar glaze

Baked Stuffed Pork Chops

Traditional Lasagna with sausage &
peppers

Beef Burgundy

Beef Pepper Steak

Yankee Pot Roast served over mashed
Potatoes

Beef Tips over rice or egg noodles

Roasted Turkey with Sage Stuffing

Chicken Florentine En Crouete with
zesty lemon-wine sauce

Lemon Tarragon Chicken Supreme

Chicken Teriyaki

Chicken Piccata

Herb Crusted Bone-in Chicken

Traditional Chicken Marsala

Chicken Parmesan

Chicken Madeira

Cod with champagne sauce

Cod Almandine

2 Entrees \$26.95

3 Entrees \$29.95

Chef Carved inside Round of Beef as an Entrée + \$2.00 per guest

Chef Carved Prime Rib or Beef Wellington as an entrée + \$5.00 per guest

Chicken Oscar as an entrée + \$5.00 per guest

Plus 19% service charge and applicable sales tax (5.5%)



Buffet Sides Menu

Choice of one salad, one starch, and one vegetable

Salads

Caesar Style Salad

Baked Potato Salad

Garden Salad *with Balsamic*

Vinaigrette dressing

Italian Pasta Salad

Three Bean Fresh Salad

Macaroni Salad

Potato Salad

Tossed Mixed Green Salad *with*

Ranch dressing

Fresh Fruit Salad

Caprese Salad (\$1.50 Extra)

Starch

Roasted Potato Wedges *with*

Rosemary & Thyme

Garlic Roasted Potatoes

Au gratin Potatoes

Wild Rice Blend

Rice Pilaf

Mashed Potatoes with Gravy

Parsley Buttered Baby Red

Potatoes

Twice Baked Potato (\$1 Extra)

Vegetables

Fresh California Medley

Fresh Charbroiled Italian Blend

Green Beans Almandine

Steamed Vegetables

Honey Glazed Carrots

Corn O' Brian

Oven Roasted Brussel Sprouts

(\$1 Extra)

Grilled Asparagus (\$1 Extra)



Wedding Plated Menu

Served with a salad, one starch, and one vegetable from sides menu

Chicken Piccata

\$24.95

Breast of chicken sautéed in lemon butter, cappers, and white wine

Chicken Marsala

\$25.95

Pan seared breast of chicken with wild mushrooms & Marsala sauce

Chicken Oscar

\$26.95

Pan seared breast of chicken topped with fresh asparagus, snow crab, and hollandaise sauce

Chicken Teriyaki

\$24.95

Pan seared breast of chicken topped with our house made teriyaki sauce

Stuffed Pork

\$25.95

Boneless Pork chops stuffed with our homemade sage stuffing, and topped with apple gravy

Roast Sirloin of Beef

\$28.95

Roasted top sirloin served with a homemade mushroom gravy

Filet Mignon

\$34.95

8oz broiled center cut filet with a Jack Daniels mushroom sauce

Prime Rib of Beef Au Jus

\$32.95

Tradition favorite served with horseradish sauce

Grilled Atlantic Salmon

\$27.95

Grilled salmon served with creamy dill sauce

Bourbon Salmon

\$28.95

Grilled salmon accented with our bourbon glaze

Chicken & Salmon Combo

\$29.95

Choice of chicken accompanied by a salmon filet for above options

Chicken & Filet Combo

\$34.95

Choice of chicken with a petit filet from above options



Plated Sides Menu

Choice of one salad, one starch, and one vegetable

Salads

Classic Caesar Style Salad

European Mix Salad

*With sundried tomato, red onions,
toasted almonds, smoked bacon and
balsamic vinaigrette*

Ranch House Salad

*Mixed greens, tomato, cucumber, red
onion, and homemade buttermilk ranch*

Spring Mix Salad

*Caramelized walnuts, dried cranberries,
mandarin oranges, cucumber and
raspberry vinaigrette*

Caprese Salad (\$1.50 Extra)

Starch

Roasted Potato Wedges
with Rosemary & Thyme
Garlic Roasted Potatoes

Wild Rice Blend

Mashed Potatoes with
Gravy

Parsley Buttered Baby Red
Potatoes

Twice Baked Potato (\$1 Extra)

Vegetables

Fresh California Medley

Fresh Charbroiled Italian Blend

Green Beans Almandine

Steamed Vegetables

Honey Glazed Carrots

Corn O' Brian

Oven Roasted Brussel Sprouts
(\$1 Extra)

Grilled Asparagus (\$1 Extra)

Family Style Menu

2 Entrée Options - \$27.95

Served with a salad, one starch, one vegetable form side options

Chicken Piccata

Breast of chicken sautéed in lemon butter, cappers, and white wine

Chicken Marsala

Pan seared breast of chicken with wild mushrooms & Marsala sauce

Chicken Teriyaki

Pan seared breast of chicken topped with our house made teriyaki sauce

Stuffed Pork

Boneless Pork chops stuffed with our homemade sage stuffing, and topped with apple gravy

Baked Chicken

Herb crusted bone-in chicken

Glazed Pit Ham

Slow roasted Ham with a homemade Pineapple & brown sugar honey glaze

Roast Sirloin of Beef

Roasted top Sirloin served with a homemade mushroom gravy

Meatloaf

Comfort food! Sliced and topped with a homemade gravy

Bourbon Salmon

Grilled Salmon accented with our bourbon glaze

Grilled Atlantic Salmon

Salmon Served with a creamy dill sauce

Cod with Champagne Sauce

Cod loins topped with our homemade Champagne cream sauce

Roasted Turkey

White and dark meat served on a bed of dressing and topped with homemade turkey gravy

Salads

Classic Caesar Style Salad

European Mix Salad

With sundried tomato, red onions, toasted almonds, smoked bacon and balsamic vinaigrette

Ranch House Salad

Mixed greens, tomato, cucumber, red onion, and homemade buttermilk ranch

Spring Mix Salad

Caramelized walnuts, dried cranberries, mandarin oranges, cucumber and raspberry vinaigrette

Caprese Salad (\$1.50 Extra)

Starch

Roasted Potato Wedges

with Rosemary & Thyme

Garlic Roasted Potatoes

Wild Rice Blend

Mashed Potatoes with

Gravy

Parsley Buttered Baby

Red Potatoes

Twice Baked Potato (\$1 Extra)

Vegetables

Fresh California Medley

Fresh Charbroiled Italian Blend

Green Beans Almandine

Honey Glazed Carrots

Corn O' Brian

Oven Roasted Brussel

Sprouts (\$1 Extra)

Grilled Asparagus (\$1 Extra)