



Banquet Menu

715-341-4000
skyclubsupperclub@gmail.com
Prices Subject To Change
3% service charge on credit cards





HORS D'OEUVRES

All the following items are sold in the quantities listed.
Prices do not include 22% gratuity and 5.5% sales tax.

BYO Sliders Pulled Pork, Hot Beef, Turkey or Ham	\$175 / 50 pieces
Meatballs BBQ, Marinara, or Swedish	\$85 / 50 pieces
Chicken Wings Buffalo, BBQ or Nashville Hot	\$175 / 10 pounds
Andouille Cheddar Stuffed Mushrooms	\$110 / 50 pieces
Crab Cake Stuffed Mushrooms	\$200 / 50 pieces
Crab Cake Stuffed Shrimp	\$240 / 50 pieces
Gyoza in Sweet Chili Sauce	\$90 / 50 pieces
Vegetable Spring Rolls	\$90 / 50 pieces
Egg Rolls	\$150 / 50 pieces
Beef Brisket with bun	\$250 / 50 pieces
Cheese and Sausage Tray	\$125 / tray
On Wisconsin Cheese Tray	\$300 / tray
Vegetable Crudite	\$110 / tray
Sliced Fruit and Berry Tray	\$120 / tray
Fresh Cut Fruit	\$90 / tray
Chips and Dip French Onion	\$50 / tray
Chips and Salsa	\$50 / tray
Hummus with pita chips	\$50 / tray
Sun Dried Tomato Cream Cheese with pita chips	\$50 / tray
Shrimp Cocktail	Market price
Mini Corndogs	\$80 / 50 pieces
Cordon Bleu Bites with cream sauce	\$85 / 50 pieces
Pete'e Housemade Crab Rangoons with sweet chili sauce	\$60 / 30 pieces
Housemade Chicken Salad Cucumber Bites	\$85 / 50 pieces
Chicken Salad Sandwich's on mini croissants	\$85 / 50 pieces



HORS D'OEUVRE PACKAGES

All you care to eat hors d'oeuvres for your group.
Prices do not include 22% gratuity and 5.5% sales tax.
Price is per hour of service.

THE RED PACKAGE

Fresh cut fruit, vegetable crudité, meatballs,
vegetable spring rolls, cordon bleu bites
\$20 per person per hour

THE WHITE PACKAGE

Cheese and sausage tray, vegetable crudité, meatballs,
chicken wings, gyoza in sweet chili sauce
\$26 per person per hour

THE BLUE PACKAGE

Cheese and sausage tray, sliced fruit tray, vegetable crudité,
cordon bleu bites, chicken wings, spring rolls & pot stickers,
gyoza in sweet chili sauce
\$35 per person per hour

THE EXECUTIVE

Fruit and berry tray, cordon blue bites, meatballs, spring rolls,
Wisconsin cheese tray, sun dried tomato cream cheese,
cocktail shrimp (3 per guest), assorted tea sandwiches
\$36 per person per hour



BUFFET & FAMILY STYLE

FAMILY STYLES & BUFFET

All buffets include: Tossed salad builder, assorted rolls, milk, coffee, and tea.

Prices do not include 22% gratuity and 5.5% sales tax.

There is a 35 guest minimum for all buffets.

Oven Baked Chicken & Prime Rib

Buffet Style \$40

With garlic red smashed potatoes, vegetable, stuffing, gravy

Oven Baked Chicken & Roast NY Strip

Buffet Style \$38

With garlic red smashed potatoes, vegetable, stuffing, gravy

Oven Baked Chicken and Baked Ham

Family Style \$28

With garlic red smashed potatoes, vegetable, stuffing, gravy

Buffet \$23

Oven Baked Chicken and Fried Fish

Family Style \$32

With garlic red smashed potatoes, vegetable, stuffing, gravy

Buffet \$27

Oven Baked Chicken and Swedish Meatballs

Family Style \$32

With garlic red smashed potatoes, vegetable, stuffing, gravy

Buffet \$27

Oven Baked Chicken and Roast Beef

Family Style \$40

With garlic red smashed potatoes, vegetable, stuffing, gravy

Buffet \$35



SPECIALTY BUFFETS

All buffets include: Tossed salad builder, assorted rolls, milk, coffee, and tea

2202 LUNCH BUFFET

Please choose 2 of the following:

Mustard Crusted Pork with Cream Sauce | Baked Chicken

Hunters Chicken Breast | Chicken Supreme | Fried Fish

With smashed potatoes, steamed baby carrots, kernel corn, white rice pilaf,

\$29 per person

PASTA PRIMO

Italian sausage bowtie marinara , bacon mac and cheese au gratin,

penne pesto caprese, mustard crusted pork with cream sauce,

lemon herb chicken, Tuscan vegetable blend

\$37 per person



SPECIALTY BUFFETS (CONTINUED)

All buffets include: salad bar, assorted rolls, milk, coffee, and tea.

Prices do not include 22% gratuity and 5.5% sales tax.

PIZZERIA ITALIANO

A buffet of cheese, sausage, veggie, and pepperoni pizzas
with garlic breadsticks and penne marinara
\$25 per person, limit 75 people

PASTA BUFFET

Penne Alfredo, bowtie bolognese, rotini marinara,
Tuscan vegetable blend, breadsticks, parmesan
\$25 per person

PRIME

Slow roasted prime rib with au jus, BBQ rubbed salmon,
Hunter chicken with mushroom cream sauce, with carrots,
broccoli and cauliflower, smashed yukons, and rice pilaf
\$48 per person

NY

Slow roasted New York striploin with au jus, BBQ ribs, hunters chicken breast,
cheddar smashed red potatoes, dirty rice, honey butter carrots
\$45 per person

SKY CLUB BACKYARD BBQ

Smoked brisket, BBQ ribs, BBQ salmon, roasted yukon, green beans
\$44 per person



GROUP AND REHEARSAL MENU

For large groups of 30 or more, reservations required

All plated entrées include: a plated salad selection, assorted rolls, milk, coffee, and tea.

Please choose one side for your party.

Prices do not include 22% gratuity and 5.5% sales tax.

There is an 80 guest maximum for plated entrees. Please choose 1-3 selections.

CHICKEN MARSALA

A seared chicken breast finished with a marsala demi-glaze
\$29

GRILLED CHICKEN BREAST

Served on a bed of wild rice and a creamy sauce.

Please see main menu for current pricing.

BONE-IN PORK CHOP

12 ounce bone-in pork chop with BBQ rub and balsamic glaze
\$30

BEEF STROGANOFF*

Steak tip stroganoff with egg noodles and garlic toast.

Please see main menu for current pricing.

WISCONSIN FISH FRY

Beer battered cod.

Please see main menu for current pricing.

ANGUS RIBEYE

16 ounce, center-cut Angus Ribeye.

Please see main menu for current pricing.

NY STRIP

16 ounce, center-cut NY strip grilled to perfection.

Please see main menu for current pricing.

* indicates no side served with item



GROUP AND REHEARSAL MENU (CONTINUED)

Prices do not include 22% gratuity and 5.5% sales tax.

PETITE 6 OZ. FILET

Six ounce tenderloin filet.

Please see main menu for current pricing.

PRIME RIB

10oz • 16oz • 24oz

Please see main menu for current pricing.

PARMESAN HADDOCK

Haddock topped with parmesan and bread crumbs.

Please see main menu for current pricing.

NORWEGIAN SALMON

Baked salmon.

Please see main menu for current pricing.

BROWN-BUTTER WALLEYE

Seared and baked with Lemon brown butter.

Please see main menu for current pricing.

JUMBO GULF SHRIMP

Beer battered or broiled.

Please see main menu for current pricing.

8 OZ. SIRLOIN STEAK

Served medium and topped with onion rings.

Please see main menu for current pricing.



PLATED SALAD SELECTIONS

Plated House Salad or Salad Builder

PLATED SIDE SELECTIONS

Garlic Red Mashed Potatoes

Parmesan Smashed Reds

Roasted Red Potatoes

Steamed Parsley Potatoes

Baked Potatoes

Cheddar Smashed Potato

Yukon Mashed Potato

Dirty Mashed Potato

Rice Pilaf

Dirty Rice

Tuscan Vegetable Blend

Beans and Carrots

Steamed Carrots

Brandy Glazed Carrots

Broccoli and Cauliflower

Corn

Fire Roasted Corn and Peppers

Peas and Carrots

California Blend Vegetable



BANQUET BEVERAGE PACKAGES AND PRICING

Prices do not include 22% gratuity and 5.5% sales tax.

OPEN BAR

1 hour of open rail bar, draught domestic beer, and soda
\$15 per person, 50 person minimum.

Upgrade to call brands
+\$8.00 per person

We offer \$1.00 off each additional hour after the first!

CASH/HOSTED BAR

Domestic Bottles	\$5
Premium Bottles	\$6
Rail Highballs	\$5.50
Rail Cocktails	\$8
Call Highballs	\$6
Call Cocktails	\$10

\$300 Beverage minimum per hour in the South Ballroom

DOMESTIC BEER BARRELS

1/4 Barrel \$250 • 1/2 Barrel \$450

COFFEE

Unlimited coffee \$4 per person per 2 hours
Coffee by the gallon \$20 per gallon
All coffee options served with cream and sugar
Decaf only available by the gallon

OTHER

Assorted Cans of Soda \$24 / per dozen
Bottled Water / \$1.50 per
Orange Juice \$18 / gallon
Cranberry Juice \$20 / gallon
Cake Cutting \$75



FOOD AND BEVERAGE (F&B) MINIMUMS

We have F&B minimum for all parties ONLY ordering food and/or beverages before 4:00pm as follows:

South Ballroom \$2,000

If, before applying tax and gratuity, your total bill is below the stated F&B minimum, the difference will be added to your bill.

TAX AND GRATUITY

5.5% sales tax and 22% gratuity will be applied to the total final cost of all parties, unless your group is tax exempt.

All prices subject to change.

ROOM CHARGES

In specific situations, we require a room charge, as follows:

Booking the South Ballroom, no food \$1000

Booking the North Room, no food \$400

Booking a room for the day before a party (setup day) \$200

Booking a room, for the day after a party (tear down) all day \$200

\$500 Non Refundable room charge added to banquet rental fee

FINAL GUEST COUNTS

Final guest counts, the minimum number of people you will be charged for, are due the Wednesday before the function.

DEPOSITS

We require a NON REFUNDABLE deposit on all parties at a time specified by the party planner.

South Ballroom \$500 per day

CLEANUP / DAMAGE

We generally do not charge for cleanup.

However, we will add a charge for excessive waste removal, glitter removal, or any outside professional services required to restore the property to its original condition, at our discretion.

This charge will be separate from the total bill.