



Sky Club
est. 1935 SUPPER CLUB

Banquet Menu

715-341-4000
skyclubsupperclub@gmail.com





HORS D'OEUVRES

All the following items are sold in the quantities listed.
Prices do not include 20% gratuity and 5.5% sales tax.

BYO Sliders Pulled Pork or Hot Beef	\$175 / 50 pieces
Meatballs BBQ, Marinara, or Swedish	\$85 / 50 pieces
Chicken Wings Buffalo or BBQ	\$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
Chicken Egg Rolls	\$150 / 50 pieces
Sliders Ham or Turkey	\$160 / 50 pieces
Cheese and Sausage Tray	\$125 / tray
On Wisconsin Cheese Tray	\$300 / tray
Vegetable Crudite	\$110 / tray
Antipasto Display	\$200 / tray
Assorted Canape	\$150 / 75 pieces
Sliced Fruit and Berry Tray	\$120 / tray
Fresh Cut Fruit	\$90 / tray
Chips and Dip French Onion	\$20 / pound
Chips and Salsa	\$25 / pound
Hummus with pita chips	\$40 / 2 pounds
Sun Dried Tomato Cream Cheese with pita chips	\$40 / 2 pounds
Shrimp Cocktail	Market price
Pretzels	\$14 / pound
Mini Corndogs	\$80 / 50 pieces
Cordon Bleu Bites	\$85 / 50 pieces



HORS D'OEUVRE PACKAGES

All you care to eat hors d'oeuvres for your group.
Prices do not include 20% 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
\$18 per person per hour

THE WHITE PACKAGE

Cheese and sausage tray, vegetable crudité, meatballs,
chicken wings, gyoza in sweet chili sauce
\$24 per person per hour

THE BLUE PACKAGE

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

THE EXECUTIVE

Fruit and berry tray, anti pasto tray, Wisconsin cheese tray,
hummus, sun dried tomato cream cheese,
cocktail shrimp (3 per guest), assorted tea sandwiches
\$35 per person per hour



BUFFET & FAMILY STYLE

FAMILY STYLES & BUFFET

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

Prices do not include 20% gratuity and 5.5% sales tax.

There is a 35 guest minimum for all buffets.

Oven Baked Chicken and Baked Ham

With garlic red smashed potatoes, vegetable, stuffing, gravy

Family Style \$25

Buffet \$20

Oven Baked Chicken and Fried Fish

With garlic red smashed potatoes, vegetable, stuffing, gravy

Family Style \$28

Buffet \$24

Oven Baked Chicken and Swedish Meatballs

With garlic red smashed potatoes, vegetable, stuffing, gravy

Family Style \$28

Buffet \$23

Oven Baked Chicken and Roast Beef

With garlic red smashed potatoes, vegetable, stuffing, gravy

Family Style \$37

Buffet \$32

SPECIALTY BUFFETS

All buffets include: salad bar, 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,
sliced fruit display, and creamy vegetable pasta salad

\$27 per person

PASTA PRIMO

Bowtie chicken cacciatore, bacon mac and cheese au gratin,
penne pesto caprese, mustard crusted pork with cream sauce,
lemon herb chicken, Tuscan vegetable blend

\$31 per person



SPECIALTY BUFFETS (CONTINUED)

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

Prices do not include 20% gratuity and 5.5% sales tax.

PIZZERIA ITALIANO

A buffet of cheese, sausage, veggie, and pepperoni pizzas with garlic breadsticks and penne marinara

\$23 per person, limit 75 people

PASTA BUFFET

Penne Alfredo, bowtie bolognese, rotini marinara, Tuscan vegetable blend, breadsticks, parmesan

\$22 per person

PRIME

Slow roasted prime rib with au jus, apricot BBQ rubbed salmon, chicken primavera, green beans with carrots, broccoli and cauliflower, horsey smashed yukons, and Spanish rice

\$44 per person

NY

Slow roasted New York striploin with au jus, BBQ ribs, hunters chicken breast, cheddar smashed red potatoes, dirty rice, fire roasted corn and peppers,

honey butter carrots

\$45 per person



GROUP AND REHEARSAL MENU

For large groups of 20 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 20% 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-glace
\$21

CHICKEN CHASSEUR

An half chicken braised in a brown mushroom sauce
\$35

CHICKEN AURORA

Two seared chicken breasts with sauce aurora.
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.

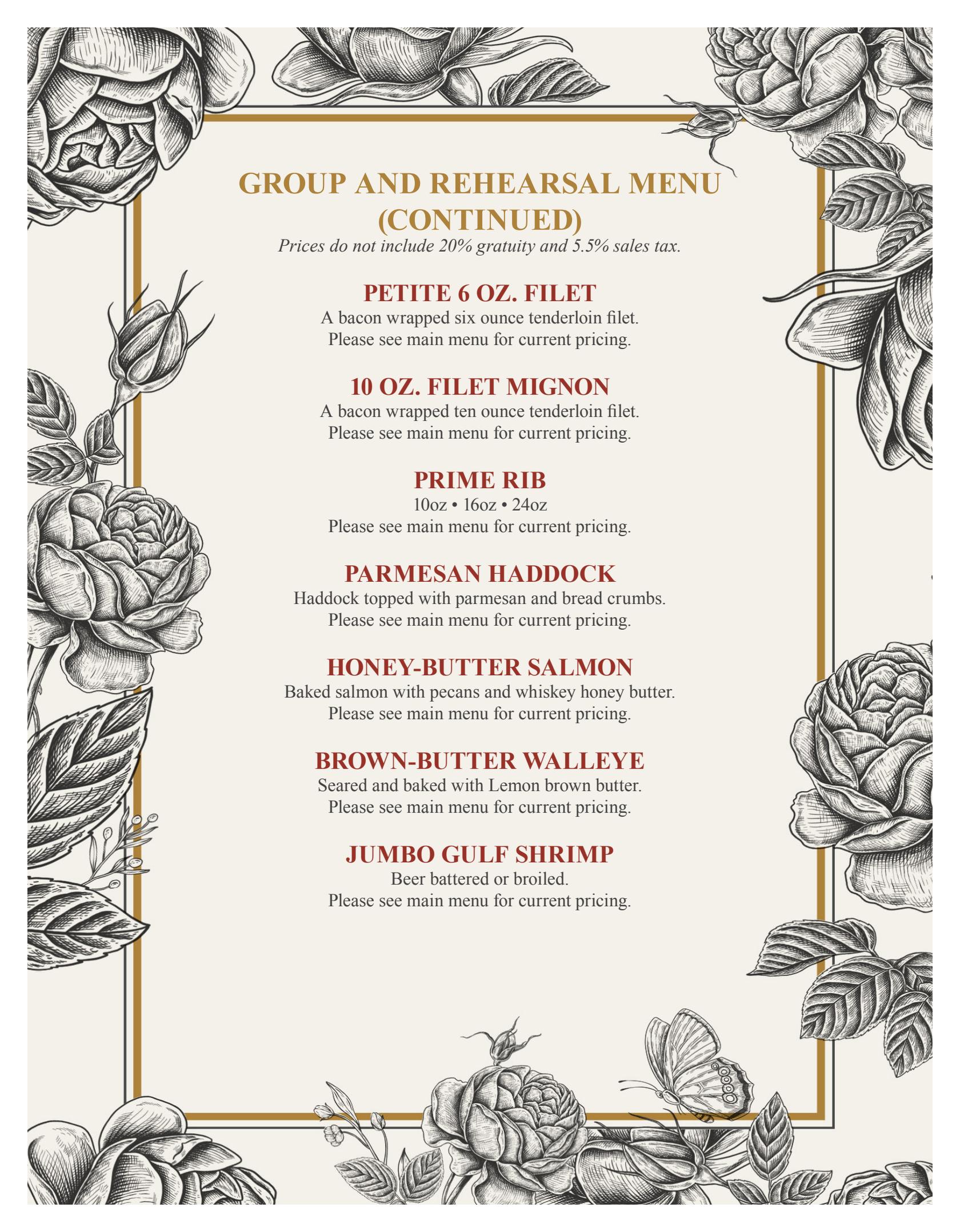
ANGUS RIBEYE

16 ounce, center-cut Angus Ribeye.
Please see main menu for current pricing.

NY STRIP

14 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 20% gratuity and 5.5% sales tax.

PETITE 6 OZ. FILET

A bacon wrapped six ounce tenderloin filet.
Please see main menu for current pricing.

10 OZ. FILET MIGNON

A bacon wrapped ten 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.

HONEY-BUTTER SALMON

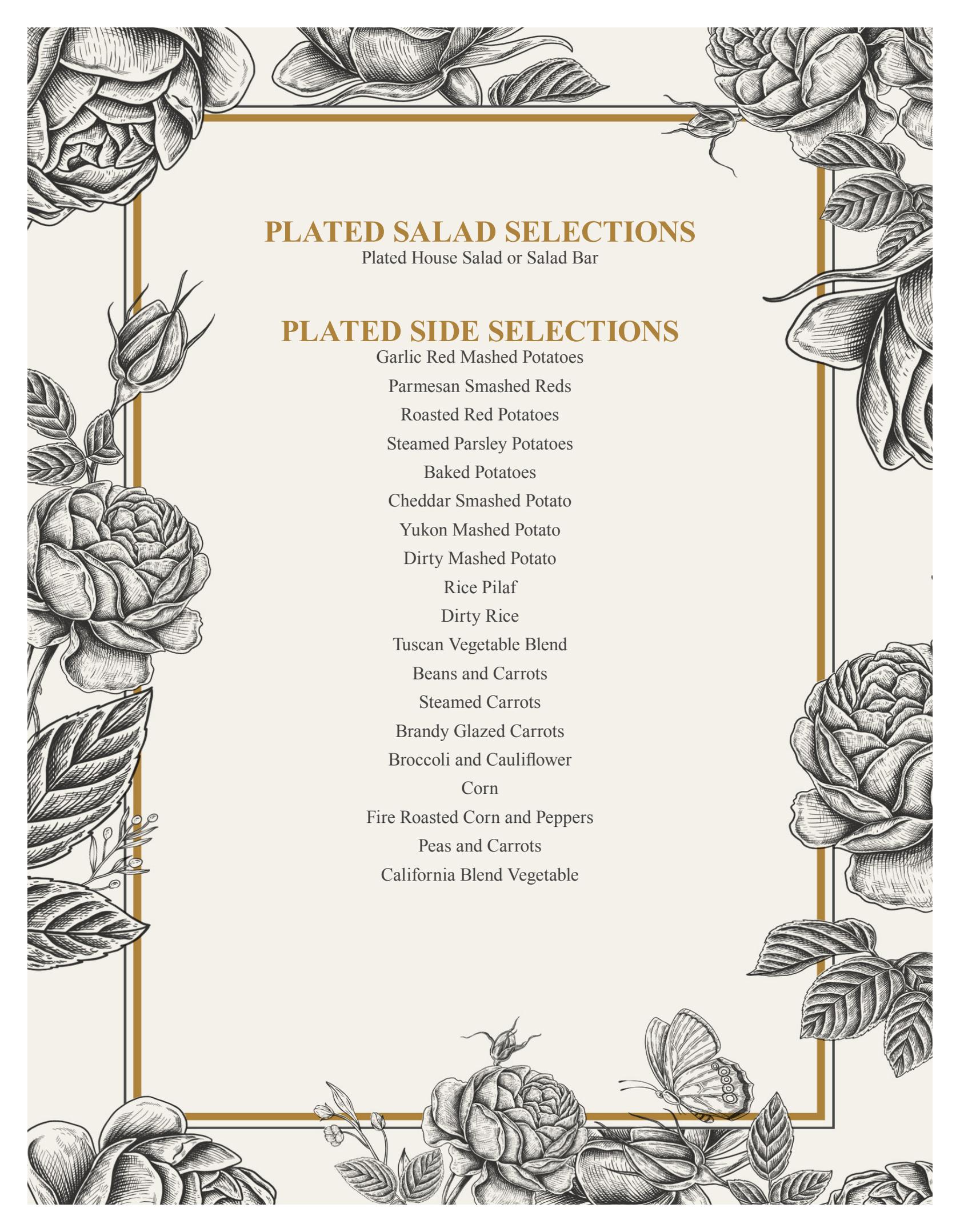
Baked salmon with pecans and whiskey honey butter.
Please see main menu for current pricing.

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.

A decorative border surrounds the text, featuring detailed black and white line drawings of roses and butterflies. The roses are in various stages of bloom, and the butterflies are delicately positioned. The entire page is framed by a thin gold border.

PLATED SALAD SELECTIONS

Plated House Salad or Salad Bar

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 20% 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 \$1,200 | North Room \$600

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 20% 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

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.

Deposit sizes are as follow:

South Ballroom \$500 per day | North Room \$300 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.