A MEETING PLACE FOR ALL OCCASIONS

Three Bears Resort offers a beautiful Northwoods themed atmosphere for your next function or wedding. Our sales and catering department will be happy to assist you with arrangements to make your event successful. Our luxurious ballroom, a variety of catering options, spacious hotel rooms, suites and log villas, plus our exciting indoor and outdoor waterparks, all provide for the perfect setting for your event.

PROPERTY INFORMATION

We have over 16,000 square feet to accommodate your next meeting or conference.

GUEST ROOMS

We have 93 beautiful Northwoods-themed guest rooms and over 50 private cabin-style villas that sleep 10-40 people - Perfect for large groups and family reunions! Resort amenities include high-speed wireless Internet access, flat screen 42” TVs with cable, microwaves, refrigerators, coffee makers, hair dryers and admission to the waterpark.

CRANBREW EATERY

Great food, great experience, featuring a full variety of American Cuisine.

CRANBREW PUB

Family-friendly, full-service bar with ten flat-screen HDTVs.

ADDITIONAL PROPERTY FEATURES

Waterpark with three-story waterslides, indoor and outdoor activity pool and hot tubs, kid’s activity pool, fitness center, redemption arcade, Bear Club, AJ’s Pizzeria, lobby coffee sweet shop and Laser Maze.
**BREAKFAST BREAKS**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Freshly Brewed Coffee (Regular and Decaf)</td>
<td>$24.00/gallon</td>
</tr>
<tr>
<td>Assorted Herbal Tea</td>
<td>$2.00/bag</td>
</tr>
<tr>
<td>Iced Tea with Fresh Lemons</td>
<td>$24.00/gallon</td>
</tr>
<tr>
<td>Lemonade</td>
<td>$24.00/gallon</td>
</tr>
<tr>
<td>Bottled Water</td>
<td>$2.00 each</td>
</tr>
<tr>
<td>Bottled Soda (Pepsi products)</td>
<td>$2.50 each</td>
</tr>
<tr>
<td>Chilled Bottled Juices (cranberry, orange, apple)</td>
<td>$3.00 each</td>
</tr>
<tr>
<td>2% Milk</td>
<td>$17.00/pitcher</td>
</tr>
<tr>
<td>Fruit Punch</td>
<td>$24.00/gallon</td>
</tr>
<tr>
<td>Champagne Punch</td>
<td>$32.00/gallon</td>
</tr>
</tbody>
</table>

**BREAKFAST PASTRIES & ALA CARTE BREAK ITEMS**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted Danish</td>
<td>$24.00/dozen</td>
</tr>
<tr>
<td>Vanilla or Chocolate Iced Long Johns</td>
<td>$24.00/dozen</td>
</tr>
<tr>
<td>Mini Assorted Fresh Muffins</td>
<td>$17.00/dozen</td>
</tr>
<tr>
<td>Large Assorted Fresh Muffins</td>
<td>$24.00/dozen</td>
</tr>
<tr>
<td>Raised Donuts</td>
<td>$24.00/dozen</td>
</tr>
<tr>
<td>Bagels and Cream Cheese</td>
<td>$24.00/dozen</td>
</tr>
<tr>
<td>Mini Cinnamon Rolls</td>
<td>$17.00/dozen</td>
</tr>
<tr>
<td>Low Fat Yogurt</td>
<td>$30.00/dozen</td>
</tr>
<tr>
<td>Granola Bars</td>
<td>$24.00/dozen</td>
</tr>
<tr>
<td>Brownies</td>
<td>$24.00/dozen</td>
</tr>
<tr>
<td>Assorted Cookies</td>
<td>$24.00/dozen</td>
</tr>
<tr>
<td>Seasonal Fresh Fruit Tray with Yogurt (serves 25 guests)</td>
<td>$61.00/each</td>
</tr>
</tbody>
</table>

**BREAKFAST BUFFETS**

- **25 person minimum**
- Additional charge of $2.00 per person if under 25 guests

**Hearty Wisconsin Breakfast Buffet**

- Seasonal Fresh Fruit Tray, Fluffy Scrambled Eggs, Bacon or Sausage, Breakfast Potatoes, Fruit Yogurt, Assorted Pastries, Freshly Brewed Coffee and Orange Juice - $15.00 per person

**Deluxe Breakfast Buffet**

- Fluffy Scrambled Eggs, Cranberry French Toast bake, Syrup, Bacon or Sausage, Seasonal Fresh Fruit Tray, Freshly Brewed Coffee and Orange Juice - $13.00 per person

**Corporate Continental**

- Assorted Mini-Danish, Mini-Muffins, Seasonal Fresh Fruit Tray, Freshly Brewed Coffee and Orange Juice - $10.00 per person
**LUNCH MENU**

All Sandwiches are served with Chips and Pickles with Freshly Brewed Coffee or Iced Tea. 25 person minimum.
One Selection $14.00 per person. Two Selections add $3.00 per person. Three selections add $5.00 per person.
Additional charge of $2.00 per person if under 25 guests. Add a Cup of Chef’s Hearty Soup of the Day for $3.00 per person.

**Cranberry Salad**
Crisp Chopped Greens topped with Sweetened Dried Cranberries, Bacon Bits, Tomatoes and Crumbled Bleu Cheese, Served with House Dressing, Fresh Rolls and Butter

**Chicken Salad**
A generous portion of homemade Chicken Salad surrounded by Fresh Seasonal Fruit. Served with Fresh Rolls and Butter.

**Chicken Caesar Salad**
Grilled Marinated Chicken served over Crisp Romaine, Parmesan Cheese, Croutons and Classic Caesar Dressing

**Bourbon BBQ Pulled Pork Sandwich**
A succulent blend of Smoked Pulled Pork, Bourbon BBQ Sauce served on a Cranberry Ciabatta Roll

**Deli Sandwich**
Shaved Ham or Turkey and Swiss Cheese Piled High with Lettuce, Tomato, Onions and Mayonnaise served on a Fresh Roll

**Italian Beef**
Slow Roasted Marinated in Giardiniera topped with Provolone Cheese served on a Hoagie Bun

**Shrimp, Chicken or Vegetable Stir Fry**
A Blend of Fresh Seasonal Vegetables Tossed with Shrimp, Chicken or Fresh Vegetable Medley and served on a Bed of Rice Pilaf

**Chef’s Special Recipe Meatloaf**
Slow Roasted Hand Crafted Meatloaf served with Mashed Potatoes and Gravy, and Chef Choice Vegetable

**LUNCH BUFFET**
Served with Freshly Brewed Coffee or Iced Tea. 25 person minimum. Additional charge of $2.00 per person if under 25 guests.
Add a Cup of Chef’s Hearty Soup of the Day for $3.00 per person

**Three Bears Picnic Basket**
Cranberry BBQ Chicken Breast, Hamburger or Bratwurst with buns. Choose Two Side Selections. Potato Salad, Italian Pasta Salad, Coleslaw, Baked Beans, or Potato Chips. Fresh Baked Brownies or Cookies - $14.00 per person
Two Meat choices add $3.00 per person - Three Meat choices add $5.00 per person

**Italian Pasta Buffet**
Chicken Alfredo, Traditional Meat or Vegetarian Lasagna. Served with Tossed Garden Salad with House Dressing, Garlic Bread and Fresh Baked Brownies or Cookies - $14.00 per person
Two Pasta choices add $3.00 per person - Three Pasta choices add $5.00 per person
LUNCHEON BUFFET (continued)

**Mama Bear Deli Buffet**
Shaved Ham and Turkey, Accompanied with Assorted Breads & Wisconsin Cheeses, Potato Salad or Cole Slaw, Potato Chips, Condiments, Lettuce, Tomato, Onion and Pickles. Fresh Baked Cookies or Brownies - $14.00 per person

**Papa Bear Hot Sandwich Buffet**
Choice of Sliced Roast Beef, Turkey or BBQ Pork, Includes Assorted Breads, Potato Salad, Coleslaw, Baked Beans and Fresh Baked Brownies or Cookies - $15.00 per person - Two meat choices add $3.00 per person - Three meat choices add $5.00 per person

**South of the Border Buffet**
Seasoned Ground Beef and Chicken, Hard and Soft Taco shells, Jalapeños, Black Olives, Tomatoes, Lettuce, Onions, Sour Cream, Shredded Cheese, Tortilla Chips and Salsa, Fresh Baked Brownies or Cookies - $14.00 per person

DINNER BUFFETS
All buffets include Fresh Garden Salad and House Dressing, Starch Selection, Chefs Vegetable Selection, Warm Dinner Rolls, Beverage Station with Freshly Brewed Coffee or Iced Tea. 50 person minimum - does not include children. One Selection $20.00 per person. Two Selections add $4.00 per person. Three selections add $6.00 per person. Children 3 to 10 years old $15.00 for any buffet. Children 2 and under eat free. Additional charge of $2.00 per person if under 50 guests.

**Entrée Choices**
- London Broil - Sliced Beef with Mushroom Demi Sauce
- Pork Tenderloin - Served in an Apple Cranberry Glaze
- Grilled Chicken Breast - Boneless Chicken Breast with a Citrus Pepper Sauce
- Baked Cod - Served with a White Wine Lemon Sauce
- Turkey Breast - Slow-Roasted with Herb Dressing and Gravy
- Chicken Fettuccine Alfredo - Chicken Breast with Creamy Alfredo Sauce and Fettuccine Noodles
- Pasta Marinara - House Made Marinara Sauce over Penne Pasta

**Starch Selections**
Choice of Mashed Potatoes and Gravy, Au Gratin Potatoes, Parsley Buttered Potatoes or Rice Pilaf

**Additional Buffet Selections**
- Cranberry Wild Rice Pilaf - $2.00 per person
- Caesar Salad - $3.00 per person
- Chef-Carved Prime Rib Station - $10.00 per person
- Baked Atlantic Salmon topped with Fresh Avocado Salsa - $10.00 per person

**Children’s Buffet**
15 child minimum ages 3-10 years old. Choice of Chicken Tenders, Hot Dogs, Corn Dogs or Mac & Cheese. Includes French Fries, Apple Sauce, Cookies and Lemonade. One Selection: $14.00 - Two Selections: $15.00
DINNER ENTRÉES
25 person minimum. All Selections include Fresh Garden Salad with House Dressing, Chef’s Vegetable Selection, Warm Dinner Rolls and Freshly Brewed Coffee or Iced Tea. Two Entrées add $3.00 per person. Three Entrées add $5.00 per person.

Center Cut Sirloin
Grilled to perfection, topped with Herb Butter accompanied with Garlic Mashed Potatoes - $25.00 per person

Roast Sirloin of Beef
Tender Sliced Roast Beef with a Mushroom Demi Sauce served with Garlic Mashed Potatoes - $25.00 per person

Cranberry Stuffed Chicken Breast
Served over Rice Pilaf - $23.00 per person

Grilled Chicken Breast
Marinated with a Citrus Pepper Sauce served with Rice Pilaf - $23.00 per person

Pork Tenderloin
Served with an Apple Cranberry Glaze with Mashed Potatoes - $23.00 per person

Turkey Breast
Slow Roasted with Herb Dressing and Savory Gravy accompanied with Mashed Potatoes - $22.00 per person

Pasta Marinara
House Made Marinara Sauce served with Penne Pasta - $19.00 per person

Baked Atlantic Salmon
Topped with Fresh Avocado Salsa served with Rice Pilaf - $29.00 per person

Vegetable Stir-Fry
Garden Fresh Vegetable Medley served on a Bed of Rice Pilaf - $19.00 per person

Garlic Shrimp Pasta
Sautéd Jumbo Shrimp in Roasted Garlic Sauce with a hint of Lemon, Fresh Red Peppers and Parmesan Cheese served with Penne Pasta - $24.00 per person

DESSERT SELECTIONS
Premium Cheesecakes - Cranberry Celebration, Brandy Alexander, Caramel Apple or Chocolate Raspberry - $7.00 per person
Flaming Desserts - Flaming Cranberry Jubilee, Bananas Foster or Crème Brulee - $8.00 per person
Specialty Cupcakes starting at $3.00 per person
Mini Dessert Display - An array of Freshly Created Brownies, Cupcakes, Parfaits and Cookies - $7.00 per person
Additional Specialty Desserts are available upon request
## ALCOHOLIC BEVERAGE SERVICE

### Beer

- Half Barrels (domestic) ................................................................. $295.00
- Half Barrels (premium) ................................................................. $395.00
- Domestic Beer .............................................................................. $4.75
- Premium Beer .............................................................................. $5.75

### Mixed Drinks

- Mixed Drinks (well brands) .......................................................... $4.75
- Mixed Drinks (premium brands) .................................................. $5.75 - $9.75

### Wine

- House Wine by the bottle ............................................................. $21.00
- House Wine by the glass ............................................................. $6.50
- House Pinot Grigio or House Moscato by the bottle ................ $28.00
- House Champagne by the bottle .................................................. $21.00

Additional Brands of Beer, Wine or Champagne can be quoted if available though our distributors. There will be a three case minimum for special brands other than house brands. Customers will be charged for special brands ordered. Customers will not be allowed to take any unopened bottles if not opened during event.

For Half Barrels of Domestic or Premium Beer, Customers will be charged for all quantities ordered.

### Policies

If a private bar is requested a $75.00 bartender fee is charged for every 100 guests in attendance. If a request is made for more bartenders than the guarantee requires, an additional charge of $50.00 per bartender per hour will be charged.

If a private bar is requested and beverage consumption does not equal $100.00 per hour, a $75.00 per hour per bartender will be assessed to the banquet check.
**HORS D’OEUVRES**

Selections are 50 pieces unless otherwise noted

### Cold Selections

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cocktail Sandwiches (Ham, Turkey or Roast Beef)</td>
<td>$130.00</td>
</tr>
<tr>
<td>Smoked Turkey, Cranberry Mayo on Baguette</td>
<td>$80.00</td>
</tr>
<tr>
<td>Cranberry Cream Cheese Pinwheels</td>
<td>$70.00</td>
</tr>
<tr>
<td>Prime Rib Brochettes</td>
<td>$126.00</td>
</tr>
<tr>
<td>Tomato Pesto Brochettes</td>
<td>$70.00</td>
</tr>
<tr>
<td>Prosciutto Cream Cheese Roll ups</td>
<td>$80.00</td>
</tr>
<tr>
<td>Wisconsin Cheese and Crackers Platter</td>
<td>$90.00</td>
</tr>
<tr>
<td>Wisconsin Cheese and Sausage Display</td>
<td>$120.00</td>
</tr>
<tr>
<td>Fresh Seasonal Vegetable Tray with Dill Dip</td>
<td>$96.00</td>
</tr>
<tr>
<td>Assorted Fresh Seasonal Fruit Platter with Yogurt Dipping Sauce</td>
<td>$120.00</td>
</tr>
<tr>
<td>Shrimp Cocktail with Horseradish Sauce</td>
<td>$150.00</td>
</tr>
</tbody>
</table>

### Hot Selections

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Meatballs in Cranberry BBQ Sauce</td>
<td>$86.00</td>
</tr>
<tr>
<td>Stuffed Mushrooms (Crab, Shrimp or Italian Sausage with Mozzarella Cheese)</td>
<td>$96.00</td>
</tr>
<tr>
<td>Chicken, Pineapple and Green Pepper Brochettes</td>
<td>$96.00</td>
</tr>
<tr>
<td>Spinach Artichoke Dip with warm Pita Bread</td>
<td>$75.00</td>
</tr>
<tr>
<td>Scallops or Shrimp wrapped in Bacon</td>
<td>$96.00</td>
</tr>
<tr>
<td>Smoked Kielbasa with Horseradish Cream Sauce</td>
<td>$70.00</td>
</tr>
<tr>
<td>Cocktail Franks in BBQ Sauce</td>
<td>$70.00</td>
</tr>
<tr>
<td>Mini-Egg Rolls with Sweet n Sour Sauce</td>
<td>$70.00</td>
</tr>
</tbody>
</table>

### Snack Selections

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Potato Chips with Dip</td>
<td>$25.00 per pound</td>
</tr>
<tr>
<td>Pretzels with Yellow Mustard</td>
<td>$25.00 per pound</td>
</tr>
<tr>
<td>Gardetto’s Snack Mix</td>
<td>$30.00 per pound</td>
</tr>
<tr>
<td>Tortilla Chips and Salsa</td>
<td>$25.00 per pound</td>
</tr>
<tr>
<td>Mixed Nuts</td>
<td>$45.00 per pound</td>
</tr>
</tbody>
</table>
SALES & CATERING POLICIES

Banquet menu selection, room set up requirements and all other arrangements must be made a minimum of 30 days prior to your function date.

All food and beverages are to be purchased through Three Bears Resort. The patron, guest or invitees may not bring any food or beverages into the banquet areas. No food and beverage purchased from Three Bears Resort may be removed from banquet areas.

All alcoholic beverages must be dispensed only by resort servers and bartenders. We reserve the right to decline service of alcohol for the safety of our guests. Kegs of beer and hosted bars will be removed from the room by midnight, unless otherwise stated on the banquet event orders.

Functions which have music events must conclude at 12:00 am (midnight). The expense of any special electrical needs must be paid by the individual or organization hosting the function. All events that extend over the contracted times are subject to additional labor charges.

Banquet guarantees are required no later than 12:00 pm (noon), one week prior to the event unless the event falls on the weekend or a holiday then the guarantee is due at noon on Friday one week prior to the event date. Guarantees cannot be decreased after this time.

If a guarantee is not submitted, the preliminary number indicated at the time of booking will be the guaranteed number charged to your group. You will be charged for the number guaranteed or the number actually served, whichever is greater.

Banquet and meeting room assignments are based on the anticipated number of guests. Three Bears Resort reserves the right to change room assignments up to 72 hours prior to each function.

All Saturday functions must reserve the entire Whooping Crane Ballroom for their event, regardless of the guaranteed number of anticipated attendees. The food and beverage minimum for Saturday functions for the ballroom is $7,000.00.

Any New Year’s Eve function must have a food and beverage minimum of $10,000.00.

Room set up is to be determined no later than two weeks prior to the event. Any changes required after that time require an additional room rental fee and be charged to the client.

All decorations must meet the approval of Three Bears Resort. Affixing any materials to the wall or ceiling is prohibited unless the resort gives prior approval. No confetti or glitter is allowed in the room. Set up fees include labor costs and rental of standard meeting room set up. Set up fees are subject to change with any additional labor or equipment. Audio Visual equipment will have additional charges.

White linen tablecloths and white napkins will be provided for all events. Specialty linen tablecloths and colored napkins will be available for an additional cost.

All quoted prices are subject to change, and will be guaranteed 90 days prior to your function. All catering prices are subject to 19% service charge plus 5.5% sales tax to their total amount.

Patrons requesting tax exemption must submit a copy of their tax exemption certificate prior to the scheduled function. Only payments made by the tax-exemption group are exempt from tax.

A non-refundable deposit of meeting room rental is due upon contract signing to secure your function date.

Three Bears Resort may require security for some events. The client is responsible to pay the cost of security personnel.

Should the guaranteed number of attendees confirmed by the group be less than 85% of the originally contracted number of guests, group agrees to pay the difference between 85% of the originally contracted number of guests and the group’s actual attendance, multiplied by the price of your catered meal plus applicable service charges and taxes current at the time of the event.

All charges must be paid in full, three business days prior to event. A valid major credit card is required to be on file for any incidental charges that may occur. All meeting rooms will be subject to a room rental fee. Any outdoor event requests will be subject to an additional set up fee.

Cancellation Policy:

180-90 days prior to event date....................50% estimated revenue
90-31 days prior to event date.......................75% estimated revenue
Within 30 days to event date.........................100% estimated revenue

Estimated revenue includes all food, beverage, meeting room rental and audio visual equipment. Any and all deposits are non-refundable upon cancellation of the event.