



BANQUET MENU



CAMELOT
GOLF CLUB 

W192 STATE ROAD 67 • LOMIRA, WI 53048

920.269.4949

Email: events@golfcamelot.com

www.golfcamelot.com



RENTAL AMENITIES



CENTERPIECES & MISCELLANEOUS

Uplighting Package (20 LIGHTS).....	200.00
Uplighting..... EACH	15.00
Pipe & Drape 8'x10' panel (up to 6).....EACH	50.00
12" Square Mirror..... EACH	1.50
Pewter Oil Lamp..... EACH	2.00
Beveled Glass Centerpiece..... EACH	2.00
Decorative Glass Bowl..... EACH	.50

AUDIO & VISUAL

Easel	N/C
Podium.....	N/C
Wireless Microphone.....	N/C
60" Screen.....	15.00
96" Screen.....	25.00
150 Watt Portable PA Speaker System	30.00
LCD Multimedia Projector with VGA/HDMI Connection	30.00

OPERATION IS THE RESPONSIBILITY OF THE RENTER
5.5% Sales tax will be added to any rental amenities

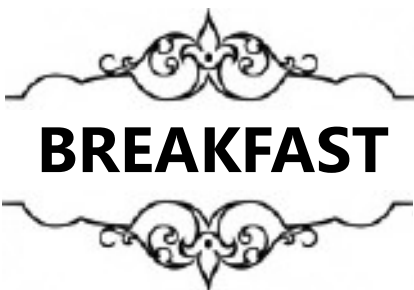
STANDARD TABLE SETTINGS

Upgrade to China.....	PER PERSON	3.00
Upgrade to Simulated China.....	PER PERSON	2.00
Table Linen.....	PER TABLE	8.00
Folded Linen Napkin.....	PER PERSON	1.50
Heating Vessel and Chaffing Fuel.....	EACH	25.00

FOOD & BEVERAGE REGULATIONS

FOOD REGULATIONS: All menu items and beverages arranged for the event are subject to an 19% service charge. Sales Tax will be added to the total amount of the event, including menu items, beverage packages and any additional amenities. Due to fluctuating market conditions, prices for food and beverage will be subject to the published price for the calendar year of the event. Due to health regulations and liability, The Golf Club at Camelot does not permit any leftover foods and/or beverages to leave the property. In accordance with license regulations, all food and beverage consumed on premise must be purchased from The Golf Club at Camelot (WI Administrative code (DH & SS sec. 196.07)). Specialty cakes are the only exception to this policy. Special dessert arrangements are the responsibility of the renter or his/her contracted baker.

BEVERAGE REGULATIONS: The sale & service of alcoholic beverages are regulated by the Wisconsin Liquor Commission. As a licensee, The Golf Club at Camelot is responsible for the administration of these regulations (Wis. Statue 125.32-6). Therefore, it is a policy that liquor cannot be brought onto the property from outside sources. Carry-ins of any beverages are subject to a minimum fee of \$100 and will be confiscated. This fee is at management discretion and may result in a higher fee based on occurrence. Host is responsible for persons under the age of 21. Guests who are drinking in excess in the opinion of the bartenders or management will not be served.



BREAKFAST

Seasonal Fruit	PER PERSON	3.75
Tater Circles	PER PERSON	2.00
Home Fries.....	PER PERSON	2.50
Biscuits & Gravy.....	PER PERSON	3.00
French Toast (served with butter & maple syrup)	PER PERSON	3.00
Silver Dollar Pancakes (served with butter & maple syrup)	PER PERSON	3.00
Scrambled Eggs	PER PERSON	3.00
add cheese.....	PER PERSON	.75
Corned Beef Hash.....	PER PERSON	3.50
Sliced Ham.....	PER PERSON	3.50
Sausage Links	PER PERSON	3.50
Bacon	PER PERSON	3.50

BREAKFAST BITES

Mini Donut Holes (chocolate or vanilla)	PER DOZEN	7.00
Mini Assorted Danishes.....	PER DOZEN	13.00
Assorted Donuts.....	PER DOZEN	24.00
Cinnamon Rolls.....	PER DOZEN	24.00
Assorted Muffins.....	PER DOZEN	24.00



BEVERAGES

Regular Coffee (includes cups, stir sticks, creamer & sugar)	PER 1.5 GALLON	33.00
Decaf Coffee (includes cups, stir sticks, creamer & sugar)	PER 1.5 GALLON	33.00
Milk.....	PER CARAFE	7.00
Apple Juice	PER CARAFE	7.00
Orange Juice	PER CARAFE	7.00
Punch Bowl Mimosa (20 servings).....	PER BOWL	75.00
Sangria Bowl (20 servings).....	PER BOWL	75.00
Bloody Mary Bar.....	PER BOTTLE	100.00
(Includes Bloody Mary mix & condiments, approx 25 drinks)		
Bottled Water.....	PER BOTTLE	2.75
Bottled Soda	PER BOTTLE	3.00
Bottled Gatorade.....	PER BOTTLE	3.50

SNACKS

Chips & Salsa.....	PER POUND	17.00
Snack Mix.....	PER POUND	12.00
Potato Chips (individual bags)	EACH	1.50
Assorted Granola Bars.....	EACH	2.00
Fruit-Flavored Yogurt.....	EACH	2.75

KIDS MENU

Kraft Macaroni & Cheese with Apple Sauce	PER PLATE	8.00
Mini Corn Dogs & Fries.....	PER PLATE	8.00
Chicken Tenders & Fries.....	PER PLATE	8.00

**A customary service charge of 19% & sales tax of 5.5% will be applied to all food & beverage prices.
Due to market conditions, prices and selections are subject to change**

HORS D'OEUVRES

DISPLAYS & TRAYS

	Small Tray (SERVES 25)	Medium Tray (SERVES 50)	Large Tray (SERVES 75)
Seasonal Fresh Fruit Skewers or Tray	Market	Market	Market
Fresh Vegetables and Ranch Dip	45.00	85.00	125.00
Assorted Cubed Cheese Skewers or Tray	70.00	135.00	200.00
Sausage & Assorted Cubed Cheese Skewers or Tray	70.00	135.00	200.00

COCKTAIL HORS D'OEUVRES

	25 PIECES	50 PIECES	75 PIECES
Crostini's with a Bruschetta topping.....		50.00	75.00
Ham & Cheese Roll-ups	30.00	55.00	80.00
Ham & Cheese Roll-ups with Pickles	35.00	65.00	95.00
Boneless Wings (tossed in a choice of BBQ, Bourbon, Buffalo, Chipotle Ranch, Teriyaki, Thai Chili sauce).....	40.00	75.00	110.00
Cocktail Meatballs (in a choice of BBQ, Bourbon, Marinara, Swedish, Teriyaki or Thai Chili sauce).....	40.00	75.00	110.00
BBQ Cocktail Wieners.....	40.00	75.00	110.00
Pretzel Bites (served with Hot Nacho Cheese on the side)	40.00	75.00	110.00
Mini Franks (wrapped in a flaky Puff Pastry).....	40.00	75.00	110.00
Roasted Ham or Turkey Sliders (served with mayonnaise, horseradish sauce, onions & pickles)	65.00	125.00	185.00
add a Cheese Tray	20.00	35.00	50.00
Tortilla Chips & Salsa.....	17.00/lb		
Snack Mix.....	12.00/lb		

HOMEMADE 12" THIN CRUST PIZZA

Cheese, Sausage or Pepperoni Pizza **15.50**

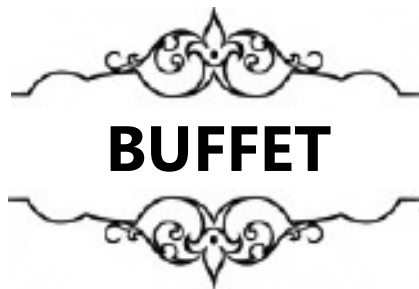
Veggie Pizza **16.00**

Mushrooms, Onions, Fresh Diced Tomatoes, Black Olives & Mixed Peppers

Supreme Pizza **17.00**

Sausage, Pepperoni, Mushrooms, Onions, Diced Tomatoes,
Black Olives & Mixed Peppers

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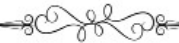
BUFFET



Includes black Styrofoam plates, plastic ware, paper dinner napkins & plastic cups and coffee
One hour of service included...Add \$100.00 for every 1/2 hour past scheduled serving time
Request special pricing for children 10 & under. Minimum 25 people required

SANDWICH BUFFET PER PERSON 11.00

Served with Buns & Sandwich Condiments
Recommend minimum of two side enhancements
& additional dessert

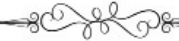


CHOOSE TWO:

Pulled Pork, Plain, in BBQ or in Gravy
Beef Hot Dogs
Hamburgers
Brats
Grilled Chicken Breasts
Hot Sliced Ham
Hot Beef in Gravy
Hot Turkey in Gravy
Sloppy Joes
Cold Deli Beef, Ham or Turkey

FIESTA BAR PER PERSON 14.50

Recommend additional dessert



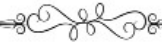
INCLUDES:

Seasoned Ground Beef
Southwestern Chicken
Shredded Lettuce
Shredded Cheese
Diced Tomatoes
Diced Onions
Black Olives
Jalapeños
Sour Cream
Salsa
Nacho Cheese
Spanish Rice
Corn Chips
Flour Tortillas and Hard Shells
Refried Beans...Add 1.00 PER PERSON

Upgrade to Pulled Pork, Beef Chicken...Add 2.00 PER PERSON

PASTA BAR PER PERSON 14.50

Served with Court Salad and Garlic Breadsticks
Recommend additional side enhancements
& additional dessert



CHOOSE TWO:

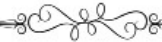
Tortellini
Penne Pasta
Spaghetti Noodles
Fettucine Noodles
Macaroni Noodles
Mushroom Ravioli

CHOOSE TWO:

Pesto Sauce
Marinara Sauce
Cheese Sauce
Mushroom Marsala Sauce
Alfredo Sauce
Broccoli Alfredo
Meat Sauce

Add Chicken..... 1.00 PER PERSON

Add Meatballs..... 1.00 PER PERSON



HOMEMADE 12" PIZZA BUFFET

Per Pizza

Sausage or Pepperoni Pizza 15.50

Veggie Pizza 16.00

Peppers, Onions, Tomatoes, Black Olives & Mushrooms

Supreme Pizza 17.00

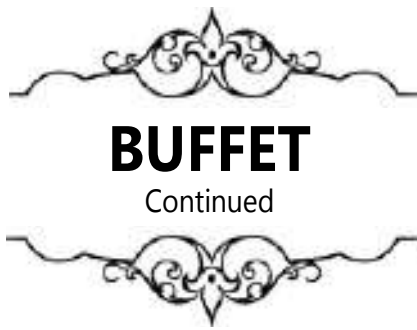
Sausage, Pepperoni, Peppers, Onions, Tomatoes,
Black Olives & Mushrooms

Build-Your-Own \$14 + 1.50 per topping

Sausage, Pepperoni, Peppers, Onions, Tomatoes,
Black Olives, Mushrooms, Jalapenos, Extra Cheese

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May 15, 2022



BUFFET

Continued

Includes black Styrofoam plates, plastic ware, paper dinner napkins, plastic cups and coffee
One hour of service included...Add \$100.00 for every 1/2 hour past scheduled serving time
Request special pricing for children 10 & under · Minimum 25 people required

ROYAL COURT BUFFET

TWO MEATS - PER PERSON **13.00**

Recommend minimum of two side enhancements,
one salad, dinner rolls & dessert



Each additional entrée...ADD **4.50** PER PERSON
MAXIMUM 200 GUESTS

CHOOSE TWO:

Breaded Baked Chicken

Chicken Marsala

Chicken Cordon Bleu

Broccoli & Cheese Stuffed Chicken Breast

Marinated Chicken Breast

BBQ, Italian, Lemon Pepper, Lemon Garlic or Teriyaki marinade

Baked Ham

Broccoli Tortellini

Fettuccini Alfredo

Mushroom Ravioli

Roasted Tenderloin Tips in Mushroom Gravy

Pulled Pork: Plain, BBQ or in Gravy

Sliced Roast Beef in Gravy

Sliced Turkey in Gravy

FRIDAY FISH FRY & CHICKEN

PER PERSON **17.50**



ALE BATTERED HADDOCK PIECES BAKED CHICKEN

Served with Tartar Sauce, Rye Bread with butter,
Lemons & Creamy Coleslaw

Recommend additional salad & dessert

CHOOSE TWO SIDES:

French Fries

American Potato Salad

German Potato Salad

Potato Pancakes with Syrup



DESSERTS

Fresh Baked M&M &

Chocolate Chip CookiesPer Person **0.75**

Assorted Bars or Brownies.....Per Person **2.00**

Cupcakes

(Red Velvet, Marble, Chocolate or Vanilla) .. Per Person **3.50**

New York Style CheesecakePer Person **3.75**

Assorted Cheesecake.....Per Person **3.75**

Half Sheet Cake.....Each **50.00**

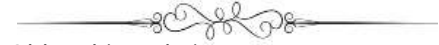
Full Sheet Cake.....Each **90.00**

Make Note: Personal cake is required to come from a licensed
food-safe bakery
Cake cutting and supplies are additional.

MEDIEVAL PIG ROAST

PER PERSON **17.99**

require a minimum of 75 guests



Old Fashioned Pig Roast- Roasted Offsite

Sheboygan Hard Rolls

Choice of:

Cheesy Hasbrowns, American Potato Salad or Baked Beans

Cole Slaw

Condiments

Fresh Baked Cookies

Pig Head on Display

Recommend additional Side or Salad

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SIDE ENHANCEMENTS



SALADS

COURT SALAD per person **2.50**

Fresh greens & vegetables topped with croutons
& a choice of dressings (choose 2):
French • Ranch • Thousand Island • Italian
Balsamic Vinaigrette • Raspberry Vinaigrette

CAESAR SALAD per person **2.50**

Romaine lettuce topped with croutons,
parmesan cheese & Caesar dressing

DOOR COUNTY CHERRY SALAD per person **4.50**

Seasonal mixed greens topped with
sliced apples, dried cherries, fresh feta cheese,
roasted almonds & raspberry vinaigrette dressing

STARCHES

PER PERSON **2.00**

American Potato Salad
German Potato Salad
Wild Rice Blend
Homemade Stuffing
Homemade Mashed Potatoes
Homemade Garlic Mashed Potatoes
Sour Cream & Chive Mashed Potatoes
Roasted Baby Red Potatoes
Homemade Cheesy Hash Browns
Egg Noodles
Baked Potato & Sour Cream

MIXED SALAD SIDES PER PERSON **2.00**

7-Layer Salad
American Potato Salad
BLT Pasta Salad
Broccoli & Cauliflower Salad
Creamy Coleslaw
Fruit Fluff
German Potato Salad
Italian Pasta Salad
Loaded Baked Potato Salad

SOUP PER PERSON (crackers included) **3.00**

Baked Potato
Beef Stew
Wisconsin Cheese
Broccoli Cheddar
Chili
Chicken Enchilada
Chicken Noodle
Creamy Chicken & Wild Rice
Tomato Basil
Garden Vegetable
Italian Wedding Style
New England Clam Chowder

VEGETABLES PER PERSON **1.75**

Baked Beans
Glazed Baby Carrots
Green Bean Almondine
Green Beans
Super Sweet Corn
Key Largo Vegetable Blend
California Vegetable Blend

DINNER ROLLS
with butter PER PERSON **.75**