

BALSAM LAKE
EST. 2020
LODGE
BALSAM LAKE, WI

264 County Rd I Balsam Lake, WI 54810

715-485-3210

www.balsamlakelodge.com

PRIVATE PARTY RENTAL

Option 1: Lake Room

Seats up to 90 people

Option 2: Barrel Room

Seats up to 60 people

Options 1 & 2 can be combined for larger parties.

Option 3: Outdoor Tent

Seats up to 90 people

What's Included:

1 Hour for Set up

3-Hour Party

1 Hour for Tear Down

Tables & seating for up to 90 people

All required staffing

**Starting cost for private rooms
start as low as \$100!**



*prices are subject to change. 20% service charge is added to all events.

B R E A K F A S T

T H E C O N T I N E N T A L \$14.95

Assorted Danishes, donuts, & muffins, fresh fruit, orange juice, and coffee.

T H E T R A D I T I O N A L \$16.95

Scrambled eggs, smoked bacon, sausage, cheesy potatoes, orange juice, and coffee.

T H E H U N G R Y M A N \$19.95

Scrambled eggs, smoked bacon, sausage, cheesy potatoes, bourbon French toast, fresh fruit, assorted Danishes, orange juice, coffee.

M O R N I N G B R E A K \$9.95

Assorted muffins & pastries, granola bars, bottled water, and coffee.



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LUNCH

20 person minimum. Stationed 60 minutes.

SOUP & SANDWICH BOARD \$15.95

Homemade Soup du jour and a generous portion of deli-sliced ham & roast turkey, served with bread, lettuce, tomato, onion, cheeses, and a choice of potato salad, kettle chips, or coleslaw.

PICNIC LUNCHEON \$17.95

Grilled hamburgers & brats, with assorted buns, lettuce, tomato, and cheese. Served with baked beans and kettle chips.

HOT SANDWICH LUNCHEON \$17.95

Grilled hamburgers, grilled chicken sandwiches, hot beef (choice of 2) cooked to perfection, served with buns, lettuce, tomato, onion, and cheeses. Choice of potato salad, kettle chips, or coleslaw.

SOUP & SALAD BAR \$13.95

Homemade soup du jour and a build-your-own salad bar with toppings and breadsticks.

BOXED LUNCH \$13.95

Choice of ham, turkey, or roast beef. Served with chips, cookies, and bottled water.



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H O R S D ' O E U V R E S

Serves 24 guests

C O L D

Kettle Chips and Sour Cream & Onion Dip \$45

Fresh Vegetable Tray with Smoky Ranch Dipping Sauce \$90

Shrimp Cocktail \$145

Tortilla Chips & Salsa Roja \$50

Tortilla Chips & Guacamole \$70

Fresh Seasonal Fruit Platter \$105

Bruschetta \$50

Caprese Skewers \$50

H O T

Belgian-Style Salted Pretzels with Cheese Sauce \$120

Chicken Strips with BBQ & Ranch Sauce \$120

Rib Snacks with BBQ Sauce \$205

Walleye Wild Rice Cakes \$110

BBQ Meatballs \$120

Crispy Chicken Wings with Blue Cheese & Ranch Dressing \$110

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D I N N E R B U F F E T S

Served with Family Style Salad & Bread
20 person minimum. Stationed 90 Minutes.

T I E R O N E \$24.99 (C H O O S E 2)

Roasted Chicken
Roasted Turkey
Fettuccini Alfredo

T I E R T W O \$29.99 (C H O O S E 2)

Beef Tender Tips in a Wine Sauce
Champagne Chicken
Bourbon Glazed Ham
Vegetarian Lasagna

T I E R T H R E E \$39.99 (C H O O S E 2)

Sliced Prime Rib
Chicken Marsala
Spanish Baked Salmon
Baked Ziti (v)

V E G E T A B L E (C H O O S E 1)

Golden Corn
Buttered Green Beans
Asparagus
Roasted Carrots

S T A R C H (C H O O S E 1)

Mashed Potatoes
Stuffing
Roasted Red Potatoes
Rice Blend
Macaroni & Cheese (+\$2.00)



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T H E M E D B U F F E T S

20 person minimum. Stationed 90 Minutes.

I T A L I A N B U F F E T \$23.99

Spaghetti & Meatballs and Fettuccini Alfredo. Served with breadsticks & salad. Add Chicken for \$3 per person.

S O U T H O F T H E B O R D E R B U F F E T \$21.99

Build your own tacos with soft & hard shells, seasoned ground beef, cheese, lettuce, tomatoes, onions, jalapeños, and sour cream. Served with tortilla chips, salsa, and rice.

O N W I S C O N S I N B U F F E T \$16.95

Assorted cheese & sausage trays, beer bratwurst with sauerkraut. Served with fresh baked rolls, condiments, and kettle chips.

B B Q B U F F E T \$23.99

Char-grilled hamburgers and pulled pork with buns, lettuce, tomato, onion, cheese, and BBQ Sauce. Served with kettle chips and a choice of potato salad or coleslaw.



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DINNER PLATED

Served with Family Style Salad & Bread

RITZ CRACKER BREADED WALLEYE \$29.95

Toasted buttery cracker crusted walleye with potato and vegetable, served with tartar sauce.

FETTUCCHINI ALFREDO \$23.95

Classic fettuccini alfredo with grilled chicken.

CHAMPAGNE CHICKEN \$29.95

Pan seared chicken breast in rich champagne cream sauce. Served with sauteed mushrooms & garlic and rice blend.

BRAISED BEEF SHORT RIB \$29.95

Boneless Beef Short Ribs over mashed potatoes with a beef gravy and red wine.

NEW YORK STRIP \$44.95

Grilled and served with potato and vegetable and bearnaise sauce.



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DESSERTS

Max 2 dessert selections per event.

Red Velvet Layer Cake \$8/person

Double-layer red velvet cake covered with a cream cheese icing and garnished with chocolate curls.

Chocolate Flourless Torte \$7/person

A blend of four chocolates finished with ganache topping - gluten-free.

Vanilla Cream Sheet Cake \$4/person

Assorted Cake \$5/person

Carrot cake, chocolate cake, apple spice cake, and lemon poppyseed cake.

Assorted Cheesecake \$5/person

New York vanilla, raspberry swirl, vanilla chocolate layer, and chocolate chip.

Chocolate Chip Cookie Tray \$24/dozen



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B E V E R A G E S

C A S H B A R

All beverages are paid for by the guest at regular banquet bar prices, at the time of purchase.

H O S T E D B A R

All beverages are charged to the host on a per drink basis. Credit Card pre-authorization is needed and final payment of the bar bill is due upon completion of the event.

A D D I T I O N A L B A R S

Additional portable bars are recommended for parties larger than 100 guests. Additional bars are \$250 each and last until the conclusion of the event.

N O N A L C O H O L I C B E V E R A G E S \$3/person

Unlimited non-alcoholic beverages (soda, lemonade, water, coffee) for the entirety of the event



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BAR PACKAGES

20 person minimum for 2 hours

MIMOSA BAR \$11 per person

Champagne with orange, cranberry, pineapple, and apple juice served with assorted fresh fruits

BLOODY MARY BAR \$15 per person

Our house made bloody mary mix served with an assortment of toppings

SANGRIA STATION \$85/1.5 gallon

Choice of red, white, or blush sangria served with assorted fresh fruits

CHAMPAGNE TOAST \$8 per person

Wine service to the table during speeches for a champagne toast.



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E V E N T A D D - O N S

S'mores Kit Party Favors	\$5 each
Cake Cutting/Serving	\$1 each
Signature Cocktail Creation	\$50
Custom Menus	\$2 each

E V E N T R E N T A L S

A / V

Speaker & Microphone	\$50
Projector & Screen	\$75

D E C O R

Table Linens (white or black)	\$10 each
Linen Napkins (white or black)	\$2 each
Table Skirts (white only)	\$10 each
Lanterns	\$10 each
3 PC Glass Cylinders w/ Candles	\$15 each
Table Mirrors	\$2 each
Welcome Bags	\$10 each
Chargers	\$2 each
Table Number Signs	\$3 each
White Aisle Runner	\$75
Bird Cage Card Holder	\$10
Wooden Photo Backdrop	\$75
Ceiling Drapery	\$300

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