



Sugarland Events Menu

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Welcome

Thank you for considering Sugarland for your upcoming event!

Unforgettable weddings, unique corporate meetings, and festive celebrations—Sugarland is the perfect choice for your upcoming event.

A charming Country Estate, Sugarland has become a premier wedding destination nominated by Brides Magazine as one of the top Wedding Venues in the United States.

Weddings and Parties

Location is everything and that's certainly the case when it comes to your wedding.

Sugarland, one of Southern Wisconsin's most enchanting garden wedding sites is a restored country farmhouse, cottage and barn on twelve beautifully landscaped acres with a cascading fountain and a meandering stream, nestled in a magnificent grove of tall oak and pine trees..

As the award winning exclusive caterer at Sugarland, The Old Feed Mill offers a wide variety of services to fit your needs. We offer beautiful authentic surroundings, friendly service and locally sustainable products from our gardens and the surrounding countryside.

As you look through our Menu, please do not hesitate to contact Nancy our on site Event Coordinator with any questions. Our goal is to create an exceptional experience for you and your guests.

Customize

The Following are suggested meal and beverage options. These are guidelines only - we will be happy to work with you to customize your event to meet your specific needs.

Please contact us at your convenience to schedule an appointment to review our facility and discuss your event.

**Call me, Nancy, today at 608-795-4909 to arrange
your Wedding or group event.**

Breakfast and Brunches

Perfect option for Saturday morning preparations or a Sunday Gift opening

Includes fresh brewed coffee, herbal tea, milk and assorted juices

CONTINENTAL BREAKFAST \$8.00

Assorted chilled juices, fresh baked Danishes, muffins and bagels.

DELUXE CONTINENTAL BREAKFAST \$10.00

Assorted chilled juices, fresh seasonal fruit and fresh baked Danishes, muffins and bagels.

COUNTRY BREAKFAST BUFFET \$15.00

Assorted Chilled juices, Assorted breakfast pastries or, homemade breads, jams and jellies, fresh fruit platter, farm fresh scrambled eggs, French toast, bacon, sausage and hash browns.

Luncheon Buffet

Great ideas for Friday or Saturday preparations.

DELI BUFFET \$14.00

Price includes:

- Sliced honey roast turkey, hickory smoked ham and lean roast beef
- Sliced Wisconsin cheeses
- Assorted bread
- Romaine lettuce, sliced tomatoes
- One bowl of pickle spears and red onion slices
- Choice of two: Potato salad, pasta salad, baked beans, homemade soup or chili.
- Selection of bars and cookies (add \$2.50)

SANDWICH BUFFET \$13.50

Selection of sandwiches served with choice of 2: Pasta Salad, Potato salad, Vegetable Tray. Also included are pickle spears and chips.

Selection of bars and cookies (add \$2.50)

BARNYARD BARBEQUE BUFFET \$19.50

Pulled barbeque pork and grilled marinated chicken breast, served with buns, coleslaw, buttered corn on the cob, potato salad and baked beans. *Substitute potato salad with mac and cheese for an additional \$1*

WISCONSIN COOKOUT \$19.50

Grilled chicken breasts, beef patties, bratwurst, baked beans, country potato salad, creamy Cole slaw, lettuce, tomatoes, onions, pickles, sliced Wisconsin cheese, rolls. (selection of bars and cookies, add \$2.50)

PIG ROAST DINNER (Minimum of 100 guests) \$23.00

Slow roasted on site . Served with BBQ sauce, dinner rolls and 3 sides of your choice.

Sides: Potato Salad, Baked Beans, Pasta Salad, Vegetable Tray, Corn on the cob, Creamy Cole Slaw, garlic Mashed Potatoes, Cinnamon Apple Sauce (1.25 pp each additional side dish).

Add another entrée from Traditional dinner Buffet for \$3.00)

GOURMET PIZZA AND PASTA BUFFET \$22.00

Choice of 4 pizzas, Italian Pasta with Marinara or White Sauce, Caesar salad, freshly baked garlic bread sticks served with Marinara and Buttermilk Ranch.

Choice of Pizza: Margherita, Mac and Cheese, Philly Cheese Steak, Goat cheese, spinach and walnuts, BBQ Chicken, Chicken and Bacon, Buffalo Chicken with Blue Cheese, Mushroom, Pepperoni and Sausage, Vegetarian.

Traditional Dinner Buffet

Two Entrees.....26 Three Entrees.....29.50

Entrée Choïces

Fork Tender Pot Roast	Baked Mac and Cheese
Bourbon Smoked Pork Loin	Cider Roast Chicken
Lemon Chicken Picatta	Honey glazed Pit Ham with Pineapple Sauce
Lemon Rosemary Chicken	Cuban BBQ Pork Shoulder
Chicken Marsala	Vegetarian Lasagna
Baked Cod	Mushroom Strudel
Pulled Pork and Mac and Cheese	

Included with the Traditional Buffet:

*Vegetable Tray, a Salad accompaniment, a Starch accompaniment, and a
Vegetable accompaniment
Fresh Baked Bread and butter
Coffee, Tea and Lemonade Station*

Chef's Choice Buffet

Two Entrees.....\$30.00 Three Entrees.....\$33.00

Entrée Choïces

*Roast Strip Loin	Seared Fresh Atlantic Salmon with Lemon Caper Beurre Blanc
Wisconsin Stuffed Chicken Breast	Pecan crusted Amaretto Salmon
Quinoa and Walnut Stuffed Acorn Squash	Barbeque Ribs
Bacon Wrapped Smoked Gouda Stuffed Chicken Breast	Lasagna with Meat Sauce
	Cashew Crusted Pork Loin With Apple Bechamel

Included with the Chef's Choice Buffet:

*Vegetable Tray, a Salad accompaniment, a Starch accompaniment,
and a Vegetable accompaniment
Fresh Baked Bread and butter*

Chef's Specialty Dinner Buffet

Two Entrees.....\$36.00 Three Entrees.....\$39.00

Entrée Choices

Pair Any of Chef's Choice options with the following:

***Prime Rib of Beef**

***Whole Roasted Beef Tenderloin**

Pork Tenderloin Roulade w/Bread Stuffing and Cranberry demi Glace

**Chef carved option \$50/hr per attendant*

Included with the Chef's Specialty Buffet:

Vegetable Tray,

Two Salad accompaniments, a Starch accompaniment,

and a Vegetable accompaniment

Fresh Baked Bread and butter

Coffee, Tea and Lemonade Station

The Old Feed Mill Family-Style Dinner

Includes a salad, garlic mashed potatoes, oven roasted red potatoes, or boiled baby reds, Vegetable choice, coffee, tea and lemonade station and fresh baked bread.

Lemon Rosemary Chicken or BBQ Chicken can be substituted for the Chicken option.

Mushroom Strudel can be substituted for either entrée for an additional 2.00

The Old Feed Mill Fork Tender Pot Roast And Cider Roast Chicken Served Family Style

\$25

Add \$1.75 per person for 101-150 guests

Add \$2.25 per person for 151-200 guests

Add \$2.75 per person for over 200 guests

Plated Dinners

Please limit your selections to two meat entrees, one vegetarian selection and one children's meal.

(There is an additional fee of \$2.50 per person to add additional entrees)

When choosing more than one entrée, please select the same salad, potato, and vegetable for all entrees.

When choosing more than one entrée you must have a place card for each guest including their meal choice.

Meal choices can be shown by using different colored paper, different colors of ink, ribbons, stickers, stamps, etc.

Hint: When designing your name cards do not use similar colors or gems as they are hard to see in dim lighting and will slow down table service.

*Dinners include Fresh Garden Salad, Your Choice of Vegetable, Your Choice of Starch,
The Mill's homemade bread, Coffee, Tea and Lemonade station.*

Vegetarian entrees and children's meals do not receive a potato or vegetable selection.

Beef Selections

Fork Tender Pot Roast 26.00

Prime Rib of Beef 34.00

Slow-roasted prime rib served with a beef demi glace

Steaks

Filet Mignon

6 oz.....37.00

8 oz.....39.00

New York Strip

10 oz....35.00

Sirloin

8 oz....30.00

Sauces

Mushroom Demi Glace, Béarnaise, Au Jus, Gorgonzola cheese sauce

Poultry Selections

Cider Roast Chicken 26.00

Half a chicken, brined in apple cider, crusted with spices and oven roasted until tender.

Airline Cut Cider Roast Chicken 26.00

Semi-Boneless Chicken Breast brined in apple cider, crusted with spices and oven roasted.

Chicken Dijon 26.00

Dijon butter, and parmesan crusted chicken breast. Oven roasted, and topped with a delightful Dijon mustard sauce.

Chicken Marsala 26.00

Sautéed Chicken breast smothered in Marsala Sauce of portabella mushrooms and marsala wine.

Lemon Chicken Picatta 26.00

Chicken breast, lightly breaded, seasoned and sautéed. Served with a lemon caper beurre blanc sauce,.

Wisconsin Stuffed Chicken Breast 28.00

Stuffed with all the goodness Wisconsin offers: apples, wild rice, cranberries and smoked gouda cheese. Covered in a Cheese sauce.

Bacon Wrapped Stuffed Chicken Breast 28.00

Bacon wrapped chicken breast stuffed with gouda cheese, peppers and cream cheese.

Pork Selections

Cuban BBQ Pork Shoulder 26.00

Smoked in house and served with an House Made BBQ sauce.

Bourbon Smoked Loin with Onion Marmalade 26.00

Bourban smoked Pork Loin topped with an onion marmalade.

Barbeque Back Ribs with BBQ Sauce 28/half

Tennessee rubbed pork ribs, slow smoked to perfection, with a house made BBQ sauce.

Cashew Crusted Pork Loin with Apple Béchamel 29.00

Pork loin chops egg dipped and crusted with cashews, then sautéed and served with an apple béchamel sauce, garlic mashed potatoes and seasonal vegetables.

Seafood Selections

Stuffed Shrimp 35.00

Five large shrimp stuffed with Crabmeat, onions, peppers, garlic, herbs and Parmesan cheese atop lemon beurre blanc sauce. Served with Rice pilaf.

Salmon with Lemon Caper Beurre Blanc 28.00

Salmon Filet topped with a lemon bueere blanc sauce.

Pecan Crusted Salmon 28.00

8 oz Atlantic Salmon crusted with pecans and served with Butternut Amaretto sauce.

Crab Stuffed Whitefish 29.00

With a lemon butter sauce.

Stuffed Filet of Sole 29.00

Sole filet stuffed with crab meat, onions, peppers, garlic, herbs and parmesan cheese. Served with a lemon butter sauce.

Specialty Combo Selections

Grilled Sirloin and Stuffed Shrimp. 38.00

Three large gulf shrimp stuffed with crabmeat, onions, peppers, garlic, herbs and parmesan cheese atop sauce buerre blanc accompanied by Strip Loin medallions

Prime Rib served with Au Jus and Seared Scallops 39.00

Grilled Filet of Sirloin with Fresh Atlantic Salmon 36.00

Marsala Chicken and Beef Filet 39.00

Sautéed boneless breast of chicken in Marsala wine sauce accompanied by grilled tenderloin of beef with roasted garlic sauce.

Stuffed Shrimp and Filet 42.00

Three large gulf shrimp stuffed with crabmeat, onions, peppers, garlic, herbs and parmesan cheese atop sauce beurre blanc accompanied by a petite grilled Beef tenderloin filet.

Vegetarian Selections

Mushroom Strudel 26.00

Portabella and button mushrooms, onions, goat cheese, roasted red pepper and Arborio rice wrapped in phyllo dough and served with porcini mushroom béchamel and seasonal vegetables.

Quinoa and Walnut Stuffed Acorn Squash (Vegan Option) 26.00

Acorn Squash stuffed with quinoa and walnuts with an apple cider reduction sauce

Egg Plant Parmesan 25.00

Lightly seasoned and sautéed eggplant cutlets layered with Mozzarella cheese and Marinara sauce. Topped with Wisconsin parmesan cheese.

Pastas

Chicken Alfredo 25.00

Roasted garlic parmesan cream sauce over penne pasta.

Three Cheese Lasagna 25.00

Vegetarian Lasagna 25.00

Traditional Lasagna with meat sauce 26.00

Baked Macaroni and Wisconsin Cheeses 25.00

Award winning swiss and extra sharp cheddar cheeses, melded with a garlic cream sauce, crusted and baked to perfection.

Pulled Pork Macaroni and Cheese 26.00

Add our house smoked pulled pork to the traditional favorite.

Plated Dinner and Buffet Accompaniments

Salad Accompaniments

*Mixed Greens Salad, Caesar Salad, Fresh Fruit Salad, Fresh Fruit Tray,
Potato Salad, Creamy Style Cole Slaw,
Italian Pasta Salad*

Starch Accompaniments

*Garlic Mashed Potatoes, Rosemary Roasted Red Potatoes, Parsley buttered red potatoes, Baked Potato,
Wild rice pilaf, Twice Baked Potatoes and AuGratin potatoes for an extra \$.75*

Vegetable Accompaniments

*Seasonal Vegetables in a garlic infused olive oil, Carrots and apples in a butter and brown sugar,
Roasted Yellow Squash with Zucchini, Green Beans Almandine, Buttered Green beans,
Roasted Root Vegetables, Steamed Broccoli*

The Old Feed Mill

Appetizer Buffet

\$26.00 per person

Included with your choices:

*Assorted Wisconsin Artisan Cheese Selections Served with Crackers,
Chilled Vegetable Tray, Fresh Seasonal Fruit
Wisconsin Cheese Spread w/ The Mills house made bread
And Dessert Display*

Choice of 4

*Water chestnuts wrapped in Bacon
Meatballs: BBQ, Sweet-Sour or Swedish
Phyllo, asiago wrapped asparagus
Grilled chicken satay
Vegetable spring roll
Strawberry and Brie on toast points
Lemon Artichoke Bruschetta
Basil- tomato bruschetta
Wisconsin Cheese Stuffed Mushrooms*

Choice of 2

*Bacon wrapped scallops
Hawaiian chicken brochette
Beef brochette
Grilled beef satay
Crab cakes
Mini meatloaf sliders
BBQ Pulled Pork*

Dessert Display

*Assorted Dessert Miniatures
Fresh baked Cookies and Bars*

*This is a sample menu, we will be happy to help you customize a menu to meet your needs.
The appetizer buffet is based on 1-1/2 hours of service (30 person minimum is required.)*

Specialty Food Stations

Served with Buns

Pork Loin \$175.00

Serves 25-30. Roasted with herb wine sauce .

Roasted Beef Tenderloin \$325.00

Serves 20-25 Served medium-rare with Bearnaise sauce, sautéed mushrooms and creamy horseradish.

Sugar Cured Baked Country Ham \$210.00

Serves 30-35 Hearty sugar cured ham served with honey Dijon Sauce

Carved and Roasted Top Sirloin \$300.00

Serves 30-35. Juicy, tender, thinly sliced with a Merlot mushroom bordelaise.

Chef Carved Prime Rib \$325.00

Serves 30-35. Delicately marbled and carved to perfection.

Roast Inside Top Round of Beef \$375.00

Serves 50-55. Served with a mushroom bordelaise.

Whole Fresh Turkey \$210.00

Serves 30-35. Golden roasted and carved to order with cranberries, stuffing and herb aioli.

Stationary Hors d'oeuvres

Fresh Fruit Display \$150.00

Sliced Seasonal Assortment

Taste of Wisconsin Cheese Display \$130.00

**Taste of Wisconsin Cheese &
Sausage Display \$145.00**

Fresh Vegetable Display \$100.00

**Local Artisan Cheese, Sausage and Fruit Display
\$6.25 per person**

Featuring award winning Wisconsin cheeses, local sausages and Fresh fruit.

Local choices include: Hooks Blue Cheese, Hooks 5 year Cheddar cheese, Mill Creek Smoked Muenster and Dempler's Baby Swiss Cheese and a variety of other locally sourced cheeses.

Grazing Charcuterie Table

\$7 per person

Charcuterie, including Borsellino Salami, Prosciutto, and finocchiona, assorted cheeses, nuts, dried fruit, breads, preserves, dilly beans and more create a breathtaking display

Smoked Salmon Display \$250.00

*Whole Smoked Salmon served with cocktail Rye, Shaved Red Onions,
Seasoned Cream Cheese and Capers*

Jumbo Gulf Shrimp Cocktail Display \$195.00

Served with Cocktail Sauce and fresh lemons. Price per 50 pieces.

Layered Taco Dip & Tortilla Chips \$80.00

Lettuce, Tomato, Black Olives, Cream Cheese, Cheddar cheese, Onions

Beer Cheese Dip \$60.00 serves 75

A Wisconsin classic: Amber beer, cream cheese, cheddar and ranch combine to make a tasty favorite. Served with pretzels and crackers.

Chilled Hors d'oeuvres

Classic Bruschetta

Tomato, basil, and fresh parmesan cheese atop delicious fresh baked crostini.

\$2.60 each

Strawberry and Brie on Toast Points

\$2.60 each

Assorted Mini Sandwiches

\$3.00 each

You may choose two varieties Ham, Turkey, Chicken salad or Sliced Roast Beef

Comes with variety of different rolls

Deviled Eggs

\$1.75 each

Deli Pinwheels

\$2.10 each

Choice of Rosemary roasted turkey with cheddar and red pepper aioli, honey glaze ham with swiss and honey Dijon, assorted vegetables and herb cream cheese

Smoked Salmon Crostini

\$3.25 each

Herbed cream cheese topped with smoked salmon, radish and cucumber.

Hot Hors d'oeuvres

Cocktail Meatballs

BBQ, Sweet-Sour, or Swedish

\$2.35 each

Wisconsin Three Cheese

Stuffed Mushrooms

Swiss, cheddar, and blue cheese stuffed into white button mushrooms, and baked

\$2.75 each

Italian Sausage Stuffed Mushrooms

White button mushrooms, stuffed with delicious Italian sausage

\$3.00 each

Crab Cakes with Sweet Chili Sauce

Real crabmeat, crab cakes browned with a sweet chili sauce

\$3.60 each

Bacon Wrapped Scallopes

Scallops wrapped with bacon, and roasted to perfection

\$3.60 each

Bacon Wrapped Water Chestnuts

\$2.60

BBQ Pulled Pork Sandwiches

Smoked, and slow roasted pork, BBQ sauce, on a roll.

\$3.00 each

Vegetable Spring Roll

Avocado, red onion, green cabbage and carrots, wrapped in a wonton

\$2.35 each

Mini Baked Brie

Brie crusted with bread crumbs, and pecans, browned, and baked soft

\$2.75 each

Phyllo, asiago wrapped asparagus

Gourmet cheese, and asparagus wrapped in a buttery flaky phyllo shell

\$2.85 each

Grilled Chicken Satay

Marinated chicken, on a bamboo skewer served with a peanut sauce

\$3.50 each

Lemon Bruschetta

Spinach, artichoke, and lemon parmesan pecan crust baked on our fresh crostini.

\$2.85 each

Grilled Chicken kabobs

Grilled chicken, bell peppers and pineapple with a teriyaki glaze.

\$3.50 each

Teriyaki Beef Brochette

Marinated beef and vegetables grilled on bamboo skewers

\$3.75 each

Mini Meatloaf Slider

Our meatloaf sliced thin, served on a Hawaiian roll with honey Dijon aioli.

\$3.00 each

Package Selections

HIGH TEA LUNCHEON BUFFET \$16.00

Hot water with a selection of flavored teas, coffee and fruit punch accompanied with assorted tea sandwiches, choose two of vegetable tray, fruit salad, pasta salad or Broccoli salad, and assorted bars.

Snacks

Dry roasted Peanuts	\$12.50 pound
Mixed cocktail Nuts	\$16.25 pound
Gourmet Popcorn	\$12.50 pound
Potato Chips and dip	\$10.50 pound
Tortilla chips and salsa	\$10.50 pound
Pretzels	\$10.50 pound
Garden of Eatin'	\$12.50 pound

Late Night Snacks

Late Night Snacks will be based on 75% of guest count.

Flatbread Pizza	\$15/ pizza
Choice of pepperoni, sausage, cheese and deluxe	
Hot Pretzels	\$27/ dozen
Soft Baked pretzels with an assortment of mustards and cheese sauce.	
Walking Tacos	\$6.00 pp
Corn chips, ground beef, cheddar cheese, onions, peppers, black olives, Refried beans.	
Mac and Cheese Bar	\$6.00 pp
Everyone's favorite served with an assortment of toppings.	
Choose one meat: ground taco beef, buffalo pulled chicken, BBQ pulled pork	
Choose five additional toppings: caramelized onions, sautéed mushrooms, crumbled bacon, steamed broccoli, salsa, jalapenos, blue cheese, shredded Parmesan, breadcrumbs	

From the Bakery

Assorted Danish Pastries	\$16.75/dz
Assorted Cookies	\$12.50/ dz
Fudge Brownies	\$15.50/dz
Croissants and jam	\$18.50/dz
Pecan sticky buns	\$18.50/dz
Assorted Muffins	\$15.50/dz
Bagels and cream cheese	\$12.50/dz
Cinnamon Rolls	\$15.50/dz
Assorted Pies	\$18 each
Apple, cherry, berry, pecan, strawberry rhubarb, pumpkin, and seasonal	
Assorted Cream Pies	\$25 each
Assorted Dessert Station	\$4.75 per person

Beverage Service

Coffee, Decaf	\$22.00 per urn
Assorted Tea Bags	\$ 0.75 per bag
1/2 Pints Milk (2%, Skim, Chocolate)	\$ 1.50 each
Assorted Soda Cans (Coke Products)	\$ 1.50 each
Assorted Mineral Water Cans	\$ 1.50 each
Assorted Bottled Juices	\$ 2.00 each
Ice Tea	\$16.00 per gallon
Orange, Apple, Grape Juice	\$22.00 per gallon
Lemonade	\$18.00 per gallon
Fruit Punch	\$18.00 per gallon
Sherbet Punch	\$20.00 per gallon
Hot Cider	\$20.00 per gallon

Liquor Pricing

House Brands	Bottle	\$35.00	Glass	\$6.00
Call Brands	Bottle	\$55.00	Glass	\$7.00
Smirnoff, Korbel, Bacardi, Captain Morgan, Malibu, Seagram's 7, Jose Cuervo				
Premium Brands	Bottle	\$75.00	Glass	\$8.00
Jack Daniels, Tanqueray, Ketel One, Crown Royal, Kahlua, Jonny Walker Red, Absolute. Titos				

Half Barrels of Beer

Premium	\$285.00 each
<i>(Miller Lite, Miller Genuine Draft Light, Budweiser, Bud Light)</i>	
Super Premium	\$350.00 each
<i>(Berghoff, Killians, Leinenkugels)</i>	
Micro and Imports	\$375-\$450 each
<i>(Capital, Becks, Heineken, Gray's, Sam Adams, Lake Louie, New Glarus)</i>	

Wine By The Bottle

House Wines:	\$24.00
<i>Chardonnay, Cabernet Sauvignon, White Zinfandel, Merlot, Pinot Grigio</i>	
Trinity Oaks:	\$26.00
<i>Chardonnay, Pinot Grigio, Cabernet Sauvignon, Merlot</i>	
Prairie Fume	\$26.00

Champagne and Sparkling Wines By The Bottle

Asti	\$24.00	Proseco	\$24.00
Brut,	\$24.00	Moscato	\$24.00

Banquet And Catering Guidelines

ROOM RESERVATIONS

A deposit of 25% total Property charge is required to secure a reservation. Unsecured reservations will be held for one week.

MENU

Menu selections must be made a minimum of two weeks prior to your event. Menu prices are subject to change. Menu prices may be guaranteed no longer than 60 days in advance of your function.

COMPLIMENTARY TASTING

The future bride and groom may taste a sampling of three entrée choices. Additional guests are \$10pp. Choices will be prepared in a sample serving on a date agreeable to both parties.

TAXES AND SERVICE CHARGES

Food and beverage sales are subject to 5.5% sales tax and a 20% service charge. Tax exempt groups must provide a copy of their tax exemption certificate.

PAYMENT

A \$100 deposit for the food is made to secure the date. A 25% deposit is required with the return of the agreed menu selection. (30 days). The estimated total bill is due a week before the event.

All account balances are payable the day of the event unless other arrangements have been made. *The Old Feed Mill and Sugarland Events* accepts Master Card, Visa, Discover, American Express and personal or corporate checks as forms of payment.

GUARANTEES

A final guaranteed guest count is due one week prior to the event. For Catered events a minimum guarantee of guests must be submitted three working days prior to the event. The number of guests guaranteed may not be decreased after this point. Final billing will reflect a charge for the number of individuals served or the number guaranteed, whichever is greater.

BAR SERVICES

Complete beverage services are available. Under Wisconsin state law, Sugarland Events is the only authorized licensee able to sell or dispense alcoholic beverages on the premises. There is a \$100.00 set up fee and \$20.00/ hr. Bartender fee.

Please note:

It is State of Wisconsin Health Department policy that any leftovers after a banquet are not allowed to be taken by the guests.

Menu Prices Subject to Change Without Notice

Sugarland Cost Breakdown

PROPERTY CHARGE:

Barn fee: 2022 \$4350

2023 \$4350 Saturday, \$3000 Friday or Sunday

Included in the Barn fee is Setup and clean up of event, On site wedding coordinator for the entire event including set up, three fire pits and fire wood, patio furniture and lights, three high top tables, 4 Whiskey Barrels, chandeliers with dimming ability for romantic receptions, use of projector and screen, miscellaneous antique wooden tables: antique workbench, long counter, four wood plank tables (5' x 36", 6' x 36", 2-8' x 36"), tables for gift table, head table and linens, dj table, candy table etc. and miscellaneous antique boxes etc for display, licensed kitchen facility, and commercial bathrooms. Also included are close proximity lit parking and signage.

Ceremony Fee: \$800

Electrical outlets, chairs for the ceremony and dinner, set up and take down, Wedding Arbor

House: \$450/night (sleeps 10)

Three bedroom, 2 baths, kitchen. 2 night minimum stay. 4 queen beds, 2 twin xl

Cottage : \$250/night (sleeps 8)

Two bedrooms, 1 bath, kitchen, 2 queen beds, 1 full, 2 twins

Shouse: \$150/night (sleeps 5)

1 bedroom, 1 bath, kitchen, 2 queen beds, 1 twin

Exclusive Weekend Package

2022: \$8400

2023: \$8400

Secures the Barn, Farmhouse and Cottage for Friday and Saturday. Includes: Two night stay in house, cottage, and shouse for accommodations up to 24 guests, grounds for rehearsal on Friday and ceremony on Saturday, barn available on Friday for set up and decorating, use of tables and chairs for rehearsal dinner on property.

PLACSETTING PACKAGES:

Tier I: \$2.75/pp

Includes all guest tables and table linens, standard stainless silverware, heavy duty plastic plates and paper napkins.

Tier II: \$5.50/pp

Includes all guest tables, and all linens. Place setting package includes dinner plate, salad plate, appetizer or dessert plate, linen napkin (variety of colors to chose from), stainless silverware, water glass, wine and/or champagne glass. Choice of white or vintage dinnerware.

MISCELLANEOUS RENTALS:

Mason Jars: 2 qt. Blue and clear, 1 qt. Blue and clear, 1pint blue and clear are available

Portable Bar, gold chargers, \$3/chair if ceremony is off site.

Please ask for full list of items.

ADDITIONAL SERVICES:

Spray property for insects: \$250

Propane if heat is required: \$100 all day or \$10/ per hour

Labor: 4.5 hrs is included in the catering cost (1.5 hr set up, 1.5 hr. dinner service and 1.5 hr clean up). If staff is required beyond this time the charge is \$16/hr. per person.

Cake cutting: If an outside Bakery is used and you would like us to cut the cake there is a charge for this service.

Up to 100 guests-\$40, 100-199- \$60, 200 and greater-\$80