

Sugarland Events Menu

8637 Linley Rd.
Arena, WI


SUGARLAND
sweet beginnings

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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, apartment 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**

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

DELUXE CONTINENTAL BREAKFAST **\$10**

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

COUNTRY BREAKFAST BUFFET **\$16**

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
And Casual Receptions*

DELI BUFFET **\$16**

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, Italian pasta salad, baked beans, Cucumber tomato salad, 3 bean salad, fresh fruit salad
- Selection of bars and cookies (add \$2.50)

PULLED MEATS BBQ BUFFET **1 meat \$16 2 Meats \$18 3Meats \$20**

Choice of Pulled Pork, Pulled Beef or Pulled Chicken. Served with Sandwich buns, BBQ Sauce, and 3 sides.

Side choices: Italian pasta salad, Potato salad, cucumber tomato salad, Cole slaw, 3 bean salad, fresh fruit salad, baked beans or mac and cheese. (selection of bars and cookies, add \$2.50)

BARNYARD BARBEQUE BUFFET **\$21**

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 **\$21**

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)

PASTA BUFFET **\$22**

- 3 Pastas: Penne, Fettuccini, and cheese tortellini
- 2 Pasta Sauces: Tomato Marinara and Alfredo
- Chose 2 meats: Grilled herb Chicken Breast, Italian Meatballs, Swedish Meatballs
(Shrimp available at an additional cost)
- Fresh Spinach
- Chopped Garlic, Pesto, Sun Dried Tomatoes, Bell Peppers, and Mushrooms
- Freshly Grated Parmesan cheese
- Garden Salad with Ranch and Italian Dressing
- Garlic Bread

Traditional Dinner Buffet

Two Entrees.....\$27 Three Entrees.....\$30

Entrée Choices

Fork Tender Pot Roast	Baked Mac and Cheese
Marinated Flank Steak	Cider Roast Chicken
Lemon Chicken Picatta	Chicken Cacciatori
Honey Mustard Pork Loin	Honey glazed Pit Ham with Pineapple Sauce
Chicken Marsala	Cuban BBQ Pork Shoulder
Baked Cod	Vegetarian Lasagna
Pulled Pork Mac and Cheese	Mushroom Strudel
Chicken Jambalaya	

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.....\$31 Three Entrees.....\$34

Entrée Choices

*Roast Strip Loin	Seared Fresh Atlantic Salmon with Lemon Caper Beurre Blanc
Wisconsin Stuffed Chicken Breast	Honey Dijon Salmon
Chicken Cordon Blue	Barbeque Ribs
Chicken and Shrimp Jambalaya	Lasagna with Meat Sauce
Quinoa and Walnut Stuffed Acorn Squash	Cashew Crusted Pork Loin With Apple Bechamel
	Classic French Tarragon Chicken

Included with the Chef's Choice 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 Specialty Dinner Buffet

Two Entrees.....\$37.00 Three Entrees.....\$40.00

Entrée Choices

***Prime Rib of Beef**

***Whole Roasted Beef Tenderloin**

Normandy Pork Tenderloin with a Brandy Cream sauce

**Chicken Roulade w/ spinach, sundried tomatoes, golden raisens
and apple**

Roasted Leg of Lamb

Potato Crusted Salmon with an Orange Beurre Blanc Sauce

Any of Chef's Choice options

***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.*

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

\$28 for up to 150 guests

Add \$2.25 per person for 151-200 guests

Add \$2.75 per person for over 200 guests

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

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

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 28.00

Prime Rib of Beef 35.00

Slow-roasted prime rib served with a beef demi glace

Marinated Flank Steak 30.00

Grilled Flank Steak marinated in Wisconsin honey and Lake Louie Scotch Ale.

Steaks

Filet Mignon

6 oz.....\$42

8 oz.....\$44

New York Strip

10 oz.....\$37

Sirloin

8 oz....\$31

Sauces

Bordelaise, Seasonal Mushroom Brandy Sauce, Béarnaise, Au Jus, Au poivre

Poultry Selections

Cider Roast Chicken \$27

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

French Style Tarragon Chicken \$27

Sauteed chicken breast with a white wine tarragon cream sauce.

Chicken Marsala \$27

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

Lemon Chicken Picatta \$27

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

Wisconsin Stuffed Chicken Breast \$28

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

Chicken Cordon Blue \$28

Chicken breast stuffed with smoked ham and Demplers Swiss Cheese and sauced with a Dijon Sherry sauce.

Chicken Caccitori \$27

Sauteed boneless chicken sauced with tomato sauce with olives, mushrooms, bell peppers and capers.

Chicken Jambalaya \$27

With shrimp \$32

Boneless chicken with andouille and Italian sausage, tomato, bell peppers, onion and celery and rice.

Chicken Roulade \$29

Roasted chicken breast stuffed with dried cherries, golden raisens, apples, mushrooms with an apple brandy glaze.

Pork Selections

Cuban BBQ Pork Shoulder \$27

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

Honey Mustard Pork Loin \$27

Roasted Pork Loin with a honey mustard glaze.

Barbeque Back Ribs with BBQ Sauce \$31/half

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

Cashew Crusted Pork Loin with Apple Béchamel \$30

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

Pork Roulade \$30

Oven Roasted Pork loin stuffed with an apple stuffing, topped with a Granny Smith apple brandy cream sauce.

Asian Style Marinated Pork Tenderloin \$29

Pork Tenderloin marinated in soy sauce, dry sherry, and honey.

Seafood Selections

Crab Stuffed Shrimp \$35

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 \$29

Salmon Filet topped with a lemon beurre blanc sauce.

Honey Dijon Salmon \$29

8 oz Atlantic Salmon coated with a honey mustard glaze

Crab Stuffed Whitefish \$30

With a lemon butter sauce.

Potato Crusted Salmon \$30

North Atlantic Salmon filet crusted with a crispy hash brown potato and served with an orange beurre blanc sauce.

Specialty Combo Selections

Grilled Sirloin and Stuffed Shrimp. \$38

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

Prime Rib served with Au Jus and Stuffed Shrimp \$44

Grilled Filet of Sirloin with Fresh Atlantic Salmon \$37

Marsala Chicken and Beef Filet \$48

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

Stuffed Shrimp and Filet \$52

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

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

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

Egg Plant Parmesan \$26

Lightly seasoned and sauteed eggplant cutlets layered with Mozzarella cheese and Marinara sauce.

Pastas

Three Cheese Lasagna \$25 With Marinara Sauce

Vegetarian Lasagna \$25 With an Alfredo Sauce

Traditional Lasagna with meat sauce \$26 With Marinara Sauce

Baked Macaroni and Wisconsin Cheeses \$25
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
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 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.)***

Stationary Hors d'oeuvres

Fresh Fruit Display \$155
Sliced Seasonal Assortment

Taste of Wisconsin Cheese Display \$135

**Taste of Wisconsin Cheese &
Sausage Display \$150**

Fresh Vegetable Display \$100

Marinated Grilled Vegetable Display \$155

**Local Artisan Cheese, Sausage and Fruit Display
\$7 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 Dimpler's Baby Swiss Cheese and a variety of other
locally sourced cheeses.*

**Grazing Charcuterie Table
\$9 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.*

Shrimp Chips and Dip \$50

Served with a Peanut Sauce and Sweet and Sour Cucumber salad

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 chose 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.

Salmon Mousse \$2.75

Norwegian Salmon white wine mousse, served on a cucumber slice with fresh dill.

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 deli-
cious Italian sausage*
\$3 each

Crab Cakes with Sweet Chili Sauce

*Crab cakes browned with a sweet chili sauce
or a red bell pepper beurre blanc*
\$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 car-
rots, wrapped in a wonton*
\$2.35 each

Raspberry Brie Bites

*Puff Pastry cup filled with Brie cheese paired
with The Old Feed Mill Red Raspberry
spread.*
\$2.75 each

Mini Pecan Crusted 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 or Pork Satay

*Marinated chicken or pork, 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

Grilled Beef Kabobs

*Marinated beef, bell peppers and pineapple
with a teriyaki glaze.*
\$4.00 each

Mini Meatloaf Slider

*Our meatloaf sliced thin, served on a Hawai-
ian roll with honey Dijon aioli.*
\$3.00 each

Chicken and Ham Bites

*Puff pastry cup filled with diced chicken and
ham in a fresh sage cream sauce.*
\$3.00 each

Package Selections

HIGH TEA LUNCHEON BUFFET \$18

Hot water with a selection of flavored teas, coffee and fruit punch accompanied with assorted tea sandwiches, and appetizer bites including Pinwheels, Salmon Mousse, Raspberry Brie Bites and Chicken and Ham bites. Chose 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
Gardettos	\$12.50 pound

Late Night Snacks

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

12" 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 pp
Corn chips, ground beef, cheddar cheese, onions, peppers, black olives, Refried beans, mild salsa and salsa verde.	
Mac and Cheese Bar	\$6 pp
Everyone's favorite served with an assortment of toppings.	
Choose one meat: ground taco beef, buffalo pulled chicken, BBQ pulled pork, BBQ pulled chicken, BBQ pulled beef	
Choose five additional toppings: caramelized onions, sautéed mushrooms, crumbled bacon, steamed broccoli, salsa, jalapenos, blue cheese, shredded Parmesan, breadcrumbs	
Mashed Potato Bar	\$5 pp
House made mashed potatoes with all the fixings:	
Cheddar cheese, bacon, sour cream, and green onions	

From the Bakery

Assorted Danish Pastries	\$17/dz
Assorted Cookies	\$13/ dz
Fudge Brownies	\$16/dz
Croissants and jam	\$19/dz
Pecan sticky buns	\$19/dz
Assorted Muffins	\$16/dz
Bagels and cream cheese	\$13/dz
Cinnamon Rolls	\$16/dz
Assorted Pies	\$20 each
Apple, cherry, berry, pecan, strawberry rhubarb, pumpkin, and seasonal	
Assorted Cream Pies	\$25 each
Assorted Dessert Station	\$6 per person

Beverage Service

Coffee, Decaf	\$22	per urn
Assorted Tea Bags	\$.75	per bag
1/2 Pints Milk (2%, Skim, Chocolate)	\$ 2.00	each
Assorted Soda Cans (Coke Products)	\$ 2.00	each
Assorted Mineral Water Cans	\$ 2.00	each
Assorted Bottled Juices	\$ 2	each
Ice Tea	\$16	per gallon
Orange, Apple, Grape Juice	\$22	per gallon
Lemonade	\$18	per gallon
Fruit Punch	\$18	per gallon
Sherbet Punch	\$20	per gallon
Hot Cider	\$20	per gallon

Liquor Pricing

House Brands	Bottle	\$45	Glass	\$6
Call Brands	Bottle	\$65	Glass	\$7
Smirnoff, Korbel, Bacardi, Captain Morgan, Malibu, Seagram's 7, Jose Cuervo etc.				
Premium Brands	Bottle	\$85	Glass	\$8
Jack Daniels, Tanqueray, Ketel One, Crown Royal, Kahlua, Jonny Walker Red, Absolute. Titos etc.				

Half Barrels of Beer

Premium	\$300 each
<i>(Miller Lite, Miller Genuine Draft Light, Budweiser, Bud Light)</i>	
Super Premium	\$375 each
<i>(Berghoff, Killians, Leinenkugels)</i>	
Micro and Imports	\$385-\$450 each
<i>(Capital, Becks, Heineken, Gray's, Sam Adams, Lake Louie, New Glarus)</i>	

Wine By The Bottle

House Wines:	\$24
<i>Chardonnay, Cabernet Sauvignon, White Zinfandel, Merlot, Pinot Grigio</i>	
Trinity Oaks:	\$28
<i>Chardonnay, Pinot Grigio, Cabernet Sauvignon, Merlot</i>	
Prairie Fume	\$26

Champagne and Sparkling Wines By The Bottle

Asti	\$24	Proseco	\$25
Brut	\$24	Moscato	\$25

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 \$10 pp. 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: 2024 \$4400

2025 \$4500 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

2024: \$8500

2025: \$8650

Secures the Barn, Farmhouse and Cottage for Friday and Saturday. Includes: Two night stay in house, cottage, and shouse for accommodations up to 23 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, and camping on the property.

PLACESTTING 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-\$50, 100-199- \$75, 200 and greater-\$100