



Three Waters Reserve
N3941 Golf Course Road
Brodhead, WI 53520

2023-24' Bar and Culinary Options

Basic Bar Package

Starts at \$2,500

4 hour open bar

Bartender

Glassware

4 Rail Spirits (Vodka, Gin, Whiskey, and Tequila)
Mixers (cranberry juice, orange juice, tonic, soda water, soft drinks)
2 Domestic Tap Beers (Miller Lite and Bud Lite)
2 House Wines (Chardonnay and Cabernet)
Soft Drinks (Coke or Pepsi products)
Self-Service Water Station

Basic Culinary Package

Starts at \$27.00/guest*

China

Flatware

Glassware

Table set salads. 2 dressings, ranch and vinaigrette
Rolls and butter

Buffet includes: 2 protein choices, 1 vegetable and one starch from the following:

Herb crusted pork loin
Roasted pork loin with whole grain
mustard cream sauce
Hatch chili glazed pork loin
Slow cooked pulled pork

Herb roasted bone in chicken
Garlic roasted bone in chicken
Fire roasted artichoke and tomato
Boneless chicken breast
Maple glazed turkey breast

Roasted cod loin served with a lemon caper butter sauce.
Chef's choice seasonal vegetable.
Roasted red potatoes.

20% service charge will be added to all packages.
4% processing fee will be added to all credit card payments.

Additional Questions?

This menu is a sample menu, you will work directly with our Executive Chef, John Marks, to cultivate the perfect menu for your event. Additional protein



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options are available for an additional fee.
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