

WEDDINGS





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A Perfect Wedding Starts with A Perfect Setting

Dear Bride & Groom,

Congratulations on your upcoming wedding!

Make memories that will last a lifetime at Sleep Inn & Suites Conference Center. Whether you are picturing an elaborate celebration or a quiet affair, the professional and experienced staff at our conference center will meticulously tend to every detail so you can relax and enjoy your dream wedding. We understand how important this day is for you and your guests, which is why we treat every celebration as one-of-a-kind experience.

Our distinguished catering and elegant Grand Valley Ballroom can accommodate up to 400 people. Let us help you plan a wedding to suit your unique personality, no matter your taste, style or budget. Count on our talented 29 Pines catering staff to create tempting menu selections that surpass your expectations and delight each of your guests. Your menu can also be altered to meet ethnic, dietary concerns or children's needs.

Our state of the art facility has many accommodations to serve you and your guests. The Sleep Inn & Suites has 72 sleeping rooms, indoor pool, hot tub, exercise facility, free high speed internet and continental breakfast. The adjoining facilities include 29 Pines Restaurant and Sports Lounge, Trend Setters hair salon, gift and convenience store, coffee and deli shop, tanning, laundry facilities and arcade. The inside corridors have everything you need under one roof.

Our Wedding Packages include set up, clean up, linens and much more. A block of rooms at Sleep Inn & Suites will be held at a discounted rate for your guests who wish to reserve a room during your reception. For the Bride and Groom, we offer a two room suite with a whirlpool for your wedding night, at no charge.

However you have imagined your wedding, you can depend on the Sleep Inn & Suites Conference Center for a picture perfect event. From a casual buffet to a formal seated dinner, our staff can design a wedding that fits your needs. Thank you for taking an interest in our conference center. Please contact us for a tour of the facility and with any questions or concerns that you may have.

Best wishes on planning your special day!

Sincerely,

Lilly Daemu

Event Coordinator

715-874-2900 ext. 102

Wedding Guidelines

Room & Set up Charges

Function rooms are assigned according to the number of persons anticipated. We reserve the right to change function rooms should attendance significantly change, and will notify you. An additional set up fee will be charged if extraordinary set up is required.

Entertainment & Playing Time

If your wedding requires musical entertainment, we have a state of the art sound system incorporated into all of our banquet rooms. We request that all music performers/DJ's be 100% alcohol free while working. Music must end at midnight unless approved by both the wedding party and the banquet manager.

Decorations

The conference center does not permit the affixing of anything to the walls, floors, or ceilings with nails, staples, tape or any other material unless the banquet coordinator give prior approval. We also do not allow any confetti to be used without prior approval and an additional clean up charge may apply. Our staff is available to assist you with decorating and setting the place cards or other items at the tables sets. There may be additional fees for these special requests.

Liability & Damage

The 29 Pines and Sleep Inn & Suites Conference Center reserve the right to inspect and control all private functions. Liability for damage to the premises and its contents will be charged accordingly. The wedding party is responsible for taking care of all gifts and card boxes. Sleep Inn & Suites Conference Center and 29 Pines cannot be held responsible for any lost, stolen, or misplaced gifts, cards, equipment and/or property that was left in the facility.

Deposits, Payment, Gratuity and Taxes

The 29 Pines and Sleep Inn & Suites Conference Center requires a 50% deposit on your package price when finalizing the booking of your wedding. Remaining balance of the deposit is due within 90 days of booking.*

Full payment must be made before the event takes place. A valid credit card is required to be on file for additional charges before the event takes place. Reserved barrels, host bars, host tickets, and damages will be calculated the Monday following the event and must be paid no later than then Tuesday following the event. A 20% gratuity charge as well as a 5.5% sales tax will be applied to all food and beverage (non-alcoholic and alcoholic) items. These charges are applied to all functions.

^{*}Deposit is defined as full package price.



Wedding Services

General

Food & Beverage

All food and beverage must be purchased through 29 Pines and the Sleep Inn & Suites Conference Center. The removal of any food or beverage from the premise is prohibited by law. There is a \$1500 catering minimum for gatherings of 100 guests or more which can include Hors d'oeurves, entrees, snacks, or desserts. There is a \$1,000 catering minimum for gatherings of 99 guests or less. Please see your catering representative regarding any special dietary needs. All prices may be changed without prior notification. Absolutely no carry-ins of food or beverage allowed without approval from the banquet manager.

Professional Staff

Our catering staff is waiting to make this occasion extra special, not only for you, but for your guests. From the moment you arrive, you will feel the presence of our excellent performance standards and the personal touch that will make this the wedding of your dreams.

Banquet Room Rentals

The banquet room rates are broken into two packages that will fit your budget and style from "Simple & Elegant" to "Happily Ever After". (See page 7)

Hotel Room Blocks

We will offer you a block of over-night rooms at a discounted rate for your guests to reserve so that after the event your guests may simply walk to one of our Sleep Inn & Suites rooms for a comfortable and safe night stay.

Cake Cutting & Service

Many brides have family and friends that will cut their traditional tier wedding cake, we welcome them, but if needed, our staff will cut and serve your wedding cake. They will also clean up all cake parts and pack them up for you so they may be returned to the baker for any deposit refund. All desserts must be purchased through 29 Pines, with the exception of traditional tiered wedding cakes.

Wedding Ceremony

We have the ability to set up and house not only your reception but your wedding ceremony as well. If you are looking for that "all under one roof" kind of day, you can have your wedding ceremony at the Sleep Inn & Suites Conference Center. A \$300 set up fee will be added to your package.

Details

Table Liners

The dining tables will be elegantly outfitted with crisp linen tablecloths and our signature folded napkins. Table linen color of choice (white, black or cream). Linen napkins, see event coordinator for color choices.

Centerpieces

Mirror centerpieces and a variety of glassware are available to use throughout the room for your wedding. If you would like any additional decorations such as flowers, we ask that you provide them for us. Bubbles and confetti are not permitted.

Dance Floor

A square dance floor is provided with sizes up to 24' X 24'.

Parking

Ample parking is available in both the front and back of the premises at no charge. We recommend that large functions use the back parking area to accommodate everyone.

Friday and Sunday

All wedding packages are half price the original amount on Friday and Sunday, excluding holidays and holiday weekends.

Off Season Months

November, December, January, February and March Saturdays ONLY

Simple & Elegant Package: \$1,100 Happily Ever After Package: \$1,200

Room Specifications

Room specification	m specifications Number of People						
Room Name	Dimensions	Sq. Ft.	Height	Theater	Classroom	Banquet	U-Shape
Grand Valley 1	35′ x 40′	1400	13′4	125	65	80	45
Grand Valley 2	35' x 40'	1400	13′4	125	65	80	45
Grand Valley 3	35' x 40'	1400	13′4	125	65	80	45
Grand Valley Ballroom	105′ x 40′	4200	13'4	350	210	400	n/a
Board Room	15' x 32'	480	8′	Comes with board room table & 12 office chairs			
29 Pines Room	23' x 22'	506	8′	50	15	32	30
Breakfast Nook	24' x 24'	576	8′	n/a	n/a	32	30









Descriptions

Room Code	Description of Room	# in hotel
HNK	Handicap King Room: King bed, desk, large bathroom, handicap accessories in bathroom	3
SNQTT	Family Suite: One Queen bed, two Twin beds, desk, two TVs	2
NQQ	Standard Room: Two Queen beds, desk	48
SNK	King Suite: One King bed, living room area with pullout sofa-sleeper, desk, table	14
NK1	King Hot Tub: One King bed, two-person hot tub, desk	2
SNK1	King Hot Tub Suite: One King bed, living room with pullout sofa-sleeper, desk, two-person hot tub	2
SHNQ1	Handicap Queen Hot Tub Suite : One Queen bed, living room with pullout sofa-sleeper, desk, two-person hot tub	1

1 free to Bride & Groom for the wedding night!

Wedding Packages

All wedding packages include entire Grand Valley Ballroom and a complimentary whirlpool suite for the bride & groom the night of the wedding.

Simple & Elegant

\$1,400

- Complete set up & tear down
- Linen tablecloth (white, black or cream)
- Skirting with lights for all special tables (white or black)
- Linen napkins (six color choices)
- Dance floor
- Microphone & audio system
- Professional wedding coordinator & staff

- Portable bar set up
- Mirrors for centerpieces
- Elegant vases of various sizes & styles
- Riser for head table or sweetheart table (upon availability)
- Guest menus at every place setting
- Elegant ceiling draping
 *\$100 up charge for draping lights

Happily Ever After

\$1,600

Same as Simple & Elegant package with additional:

- Elegant draping for all specialty tables
- LCD projector and screen
- Complimentary cake cutting
- Elegant ceiling draping with lights
- Complimentary banquet room for rehearsal dinner, bridal shower or gift opening
- Breakfast in bed for bride & groom
- ADD uplighting for \$200: LED uplighting around entire room is capable of an array of adjustable colors.







APPETIZERS

Cold Displays

(All displays priced per 50 people)

Love Birds Chef Carved Fruit Center Piece	Summer \$95 / Winter \$125
Garden Fresh Vegetable Center Piece with Smoked Paprika Dip	\$90
European Display Grapes, flavored cheese curds, almonds & aged meats	\$100
Caprese Skewers Mozzarella pearls, tomato & fresh basil with balsamic reduction drizzle	\$50
Jumbo Shrimp with Siracha Cocktail Sauce	\$100
Seasoned Pretzels with Sweet Smoked Paprika Dip	\$35
Corn Chips and Fresh Salsa & Guacamole	\$35
Flavored Wisconsin Cheese Curd & Meat Display	\$90
Artisan Cheese & Cracker Board Accented with grapes, jams, jellies & almonds	\$90
Silver Dollar Sliders Turkey & cheddar with house mayo, beef & swiss with brat mustard, or ham & pepper jack with Dijon mustard	\$90
Spinach Artichoke Dip with House-made Pita Bread & Pretzels	\$70
Cold Action Stations	
(All action stations priced per 50 people	e)
House-Made Hummus Served with Pita Chips, Celery & Carrot Sticks Flavors include: traditional, red pepper and garlic jalapeño	\$60
Crostini's Flavors include: bruschetta, 3 olive, roasted red pepper and buffalo ch	\$80 icken
Slow Roasted Buffalo Shredded Chicken Sliders	\$75
Sandwich Bar Deli sliced roast beef, pit ham, honey smoked turkey, lettuce, tomato, onio American cheese with mayo and Dijon mustard on white or wheat bread	\$50 n and
Avocado Bar	\$130

Hot Action Stations

\$100

French Fries & Chips \$60

Various sauces include: ketchup, ranch, wasabi mayo, sriracha ketchup, chipotle ranch, horseradish sauce, brat mustard, onion mayo, cola BBQ & traditional ketchup

Sliced avocados with bacon bits, almond slices, sunflower seeds, chopped eggs,

Traditional: carrots, broccoli, celery, cauliflower, romaine lettuce & chicken Outlandish: toast, Dorito chips, hot dogs, buffalo wings, grapes & cheese

sriracha, tabasco, smoked salt and pepper



Casual

one main: \$17 | two main: \$20

Casual dinners include choice of 2 sides and a garden salad: ice berg & romaine lettuce, spinach blend, house ranch, tarragon french, shredded three cheese blend, cherry tomatoes, cucumber slices & sweet yeast rolls.

Beer Brined Baked Ouartered Chicken

Brown Sugar Glazed Pit Ham with Grilled Pineapple

Italian Herb Seasoned Chicken Breast with Cracked Pepper Butter Drizzle

Jamaican Spiced Chicken Breast with Pineapple Chutney

House Seasoned Chicken Breast with Herb Butter Drizzle

Sage Roasted Pork Loin with Brandy Cream Sauce

Lemon Pepper Baked Cod Loin with Dill Cream Sauce

Chicken Breast with Teriyaki Sauce

Slow Roasted Turkey Breast with Turkey Gravy

Slow Roasted Sliced Beef Pinwheels with Chimicurri Sauce

Sauted Kilbasa and Peppers

Chicken Fried Steak with Pepper Gravy

Classic

one main: \$19 | two main: \$21

Classic dinners include choice of 2 sides and a spring salad: spring lettuce & romaine mix, ranch and blueberry pomegranate vinaigrette, cherry tomatoes, cucumber slices, shredded carrots, crumbled feta cheese & sweet yeast rolls.

Hand Breaded Chicken Parmesan Served Over Vodka Marinara

Homemade Meat & Cheese Lasagna

Buttermilk Chicken with Lemon Dijon Sauce

Beef Tips in a Merlot Reduction

Grilled Bone-in Pork Chops with Lime Chili Sauce

Thick Sliced Beef Sirloin with Portobello Mushroom Gravv

Parmesan Crusted Boneless Pork Chops

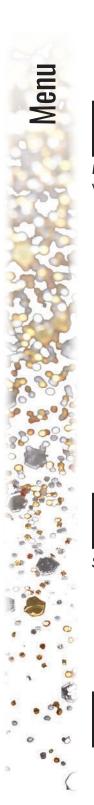
Sesame Ginger Glazed Haddock Loin

Whiskey Marinated Pork Tenderloin

Deep Fried Bone-in 8 Piece Chicken

Grilled Chicken Breast with Cola BBQ

All selections subject to 5.5% sales tax & 20% gratuity. Prices & menu items subject to change without prior notice.





Elegant

Elegant dinners include choice of 2 sides and a dressed salad: spinach and spring mix, sun dried tomato vinaigrette, cherry tomatoes, cucumber slices, shredded carrots, crumbled feta cheese & sweet yeast rolls.

Le Cordon Bleu Hand Stuffed & Breaded 8 oz. Chicken Breast
Slow Roasted Prime Rib with Horseradish Cream & Au Jus Sauce
8 oz. Breaded Walleye with House-made Tartar
Cashew Crusted 8 oz. Chicken Breast
Apple Sage Stuffed Pork Loin
20 oz. Porterhouse with Pinot Noir Butter
Salmon with Lemon Dill Cream Sauce
Shrimp Scampi with Noodles
Butter Poached Lobster Tails
32 oz. Tomahawk Ribeye

Specialty

Specialty dinners come with corresponding salad from other main course option.

Vegetable Stir Fry in Sweet Chili Sauce Served Over Moscato Rice Gluten Free Breaded & Fried Chicken Breast Cheese Ravioli with Mushroom Cream Sauce

Children's Menu

one main: \$8

(Ages 12 and under)

Chicken Tenders Served with BBQ Ranch Sauce
Fresh Mac & Cheese with Garlic Toast
Mini Corn Dogs with French Fries
Cheese Burger with French Fries
Buttered Noodles with Garlic Toast

All selections subject to 5.5% sales tax & 20% gratuity. Prices & menu items subject to change without prior notice.

SIDES

Choose 2

Baby Red Garlic Smashed Potatoes Ranch Style Corn

Jumbo Baked Potatoes Buttered Corn on the Cob

Italian Roasted Red Potatoes Fresh Cream Corn
Yukon Gold Whipped Potatoes Green Bean Almondine

Wisconsin Wild Rice Peas & Pearl Onions in Browned Butter Sauce

Sweet Moscato Rice Steamed Broccoli with Aged Cheddar Cheese Sauce

Rice Pilaf Bourbon Peach Baked Beans
Rice & Red Beans Honey Glazed Baby Carrots

Bacon Macaroni & Cheese California Medley in Sweet Cream Sauce

DESSERTS

Action Stations

(All action stations priced per 50 people)

Chocolate Fountain \$100

Served with strawberries, grapes, pretzel twists, marshmallows & rice crispy treats

S'mores \$80

Build your own creation with marshmallows, graham crackers & chocolate bars

Gourmet Cupcakes

\$25/dozen

Choose up to 3

Triple Chocolate

Chocolate cake topped with chocolate frosting & drizzled with chocolate

Mint Chocolate

Chocolate cake topped with mint buttercream, garnished with crushed Andes mints

S'mores

Chocolate cake topped with toasted marshmallow fluff & crushed graham crackers

Espresso

Chocolate cake topped with espresso buttercream & chocolate covered espresso beans





Gourmet Cupcakes (continued) S25 / dozen

Choose up to 3

Cookies & Cream

Chocolate cake topped with cookies & cream frosting, garnished with an Oreo

Chocolate Covered Strawberry

Chocolate cake topped with strawberry frosting & drizzled with chocolate

Chocolate Covered Cherry

Chocolate cake topped with cherry frosting & drizzled with chocolate

Peanut Butter

Chocolate cake topped with peanut butter frosting & a Reese's peanut butter cup

Raspberry

Vanilla cake topped with raspberry frosting

Blueberry

Vanilla cake topped with blueberry frosting

Key Lime Pie

Vanilla cake topped with key lime frosting & crushed graham crackers

Lemon Drop

Vanilla cake topped with lemon frosting, garnished with a lemon candy

Apple Butter

Vanilla cake topped with apple buttercream

Pumpkin Spice

Vanilla cake topped with pumpkin spice frosting

Salted Caramel Pretzel

Vanilla cake topped with salted caramel frosting & crushed pretzels

Pistachio

Vanilla cake topped with pistachio frosting

Layered Sheet Cakes \$125 / 60 pieces

Strawberry Shortcake

Double Layer Chocolate

Lemon Cream

Tuxedo Truffie Mousse

Triple Tiger Chocolate

BEVERAGES

All cash or host bars have a minimum requirement to be met.

More than 150 guests has a requirement of \$500. Less than 150 guests has a requirement of \$300.

If the minimum is not met, the remaining balance will be charged to the credit card on file. Drink tickets and soda purchases are figured in to the requirement. Keg purchases are <u>not</u> figured in to the requirement.

We reserve the right to ask guests for identification and refuse service. Alcoholic beverages will not be served to anyone under the age of 21.

Non-Alcoholic			
Water station	Free	Milk	\$1.50/ea.
Soda cans	\$1.50/ea.	Orange juice	\$15/pitcher
Hot tea	\$1.50/ea.	lced tea	\$15/pitcher
Hot chocolate	\$1.69/ea.	lced tea	\$1.50/ea.
Hot cider	\$1.69/ea.	Punch	\$10/gallon
Root beer	\$85/1/4 barrel	Lemonade	\$10/gallon
Coffee	\$20/40 cup pot		

	Alco	holic	
	* indicates	starting price	
Rail mixer	\$4*	Spiked punch	\$35/gallon
Call mixer	\$5*	J. Roget champagne	\$15/bottle
Top shelf	\$6*	Wine by the glass	\$5*
Craft/Import beer	\$4	Wine by the bottle (hosted)	\$23
Domestic bottle beer	\$3	(Canyon Road)	
1/2 Barrel Domestic Beer Michelob Golden Draft Light	, Miller Lite, Miller G	Genuine Draft, MGD 64,	\$225
Bud Light, Budweiser, Coors	Light, Leinie's Origin	nal & Leinie's Light	
1/2 Barrel Premium Beer Leinie's Honeyweiss, Leinie's	Seasonal & Spotted	Cow	\$275

Any special requests may be ordered (no back-up barrels for specialties) and may contain an additional charge. No alcoholic beverages are to leave the Conference Center area and absolutely no carry-ins are allowed. Left over beer may be used for gift opening the next day if hosted at Sleep Inn & Suites Conference Center. \$25.00 restocking fee will be applied to ALL back-up barrels.



Bar

LATE NIGHT MENU

Pizza

(Pizza is available through our Hot Stuff Deli)

16" 1-topping

Sausage, Pepperoni or Cheese

\$12

Action Stations

Half Time Munchies

\$4/per person

Buttery popcorn, individual bags of peanuts, assorted mini candy bars, pretzels & canned soda or bottled water

Nacho Bar

\$5/per person

Ground taco meat served with cheese sauce, salsa, tomatoes, jalapenos, black olives, onions, & sour cream

Add sliced chicken for \$2/per person.

Additional Snacks

(All action stations priced per 50 people)

Popcorn	\$25	Seasoned Pretzels	\$25
Trail Mix	\$45	Kettle Fried Chips with Dip	\$30
Gardettos	\$25	Tortilla Chips with Salsa	\$35

THANK YOU

for choosing Sleep Inn & Suites Conference Center & 29 Pines. We look forward to working with you!