



BULLSEYE
— GOLF CLUB —



*2800 Ridgewood Trail
Wisconsin Rapids, WI 54494
2023-2024*

Sage Blythe Photography



Welcome to BULLSEYE GOLF CLUB

If you're looking to throw a fabulous wedding in the Wisconsin Rapids area, our club is the premier wedding venue!

Our beautiful facility, with towering trees and the stunning Wisconsin River, provides an idyllic backdrop for your wedding and reception!

Bullseye Golf Club has a rich history of excellence. Feel the luxury of privacy as our staff makes you feel at home. We can accommodate groups of up to 220 people and will work with you to create a wedding that is uniquely yours!

Call Our Event Team For
More Information

715.423.2230

Wedding Ceremony Package

The Wisconsin River is the backdrop of our wedding lawn, decorated by a quality constructed 8x10 wedding arbor. It's convenient location, natural beauty, and close proximity to the event hall and bar make it the perfect location! 220 guests may be accommodated.

This package includes:

- 220 white wedding chairs
- Staff to set up and monitor the event
- Personal coordinating services
- Semi Private Bridal Suite

The wedding arbor can also be customized with your own personal touch.

**Certain limitations apply.*



Wedding Reception Package

At Bullseye, every detail is carefully considered to ensure that your day is enjoyable and memorable. Experienced staff work hard to guarantee the moving parts that take place on the day of the event are coordinated smoothly and without a hitch.

- Event hall setup (tables, chairs, banquet equipment)
- Use of the River Front Patio (furnished from April-November)
- White table linens and choice of colored napkins
- Tableware, flatware, glassware
- Waitstaff and bar service staff
- Personal coordinating services of our expert In-House Events Director
- Use of golf carts for photos (limited to wedding party only)
- Cleanup of the reception

Additional services listed in the back of this packet are available upon request.





Bar Options

Whether you are looking for a Hosted Bar, a Cash Bar, or a combination thereof, Bullseye Golf Club has you covered! All packages include glassware and the appropriate staff for our bar.

Hosted Plans

If you want peace of mind, we recommend the Hosted Bar Package. The set fee covers all beverages consumed by your guests during that designated time period.

OPEN BAR PACKAGE
Includes House Wines by the Glass,
Rail Spirits, Domestic Tap Beer* &
Fountain Soda

**HOSTED WINE, BEER &
SODA PACKAGE**
Includes House Wines by the Glass,
Domestic Tap Beer* & Fountain Soda

Add Call and Premium Brand Spirits for an additional cost

**Domestic Tap Beer is Miller Lite if you would like to choose your domestic tap beer for the evening it will be an extra cost*

*** It is BGC policy that no shots will be served within our Hosted Bar Plans*





A-La Carte Bar

A-la-carte beverages are available for purchase. Requests must be verified four (4) weeks prior to the event.

A LA CARTE BEVERAGE ITEMS

Domestic Kegs

1/2 Barrel

1/4 Barrel

Craft Kegs

1/2 Barrel

1/4 Barrel

House Wine - \$/Bottle

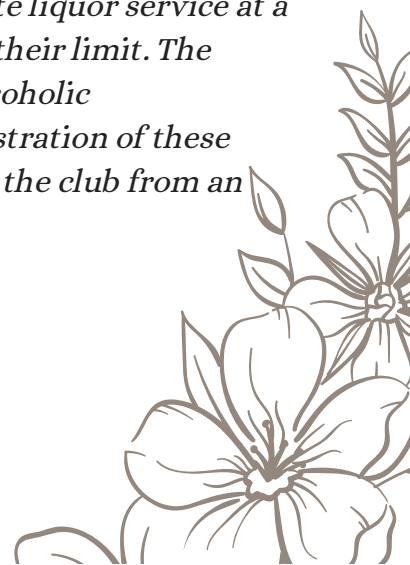
Chardonnay, White Zinfandel, Moscato,
Pinot Grigio, Merlot, Cabernet, and
Pinot Noir

Champagne - \$/Bottle

Fountain Soda - \$/Serving

LIQUOR LAW AND POLICIES

All persons consuming alcoholic beverages in any area of Bullseye Golf Club must be 21 years of age or older. Bullseye Golf Club reserves the right to refuse or terminate liquor service at a function to anyone who is suspected to be underage or who has reached their limit. The Wisconsin State Liquor Commission regulates the sales and service of alcoholic beverages. Bullseye Golf Club, as a licensee, is responsible for the administration of these regulations. It is our policy; therefore, that liquor cannot be brought into the club from an outside source and will be confiscated if found.





Hors D'oeuvres

You can create a customized hors d'oeuvre table prior to, or in place of, the dinner service. Our staff will turn your selections into a visually appealing display that draws guests in.

PRICED PER PERSON

Bullseye Charcuterie

Cured Meats, Assorted Olives, Artichoke Hearts, Pepperocini, Assorted Cheese, Dried Fruits & Nuts

Traditional Cocktail Shrimp

Served over Ice with Lemon Wedges & House-Made Cocktail Sauce

Fresh Fruit

Wisconsin Cheese and Sausage Display

A variety of Wisconsin Cheeses and sausage served with crackers

Fresh Vegetable

Chilled Fresh Vegetables served with Dill-Ranch Dipping Sauce

Slider Sandwiches

Choice of French Dip, Mini Cheeseburger, House Smoked Pulled Pork or Chicken or Chicken Salad

Mini Meatballs

Choice of Barbecue or Traditional Swedish

Spinach and Artichoke Dip

Served with Toasted Garlic Crostini

PRICED PER DOZEN

Caprese Skewer

Cherry Tomatoes skewered with Mozzarella Balls & Fresh Basil; drizzled with Balsamic Reduction

Brie & Cranberry Crostini

Toasted Garlic Crostini topped with Brie Cheese & Local Cranberry Reduction

Deluxe Philadelphia Ham Rollups

In-house sliced Ham rolled around Philadelphia Cream Cheese & Dill Pickle

Hors D'oeuvres



PRICED PER DOZEN

Grilled Shrimp Skewer

With Citrus-Lime Glaze

Bruschetta Crostini

Roma Tomatoes, Red Onion & Fresh Herbs, topped with Parmesan Cheese on Garlic Crostini

Bacon Stuffed Mushrooms Caps

Mushroom Caps stuffed with Crispy Bacon & shredded Mozzarella, made Fresh In-House

Coconut Shrimp

Hand Breaded Coconut Shrimp served with House-Made Mango Salsa

Tenderloin Crostini

Sliced thin with pickled red onion, arugula, bleu cheese and a balsamic reduction on toasted Garlic Crostini

Prosciutto Asparagus

Prosciutto wrapped with bleu cheese and balsamic reduction available April-September

Classic Deviled Eggs

Bacon Wrapped Water Chestnuts

Grilled Chicken Wings

Choice of naked, barbecue or sweet chili

Sesame Tuna

Sesame Crusted Tuna on a crispy wonton

Smoked Salmon on Rye

Rye Toast topped with thinly sliced Smoked Salmon, Capers & Dill Sour Cream

Crab Stuffed Mushroom Caps

Mushroom Caps stuffed with Crab Cake Filling, served with House Made Tartar Sauce

Thai Chicken Satay

Grilled Chicken skewered & marinated in a Peanut Curry Sauce

Dinner Buffet

All entrees include House Salad with Assorted Dressings, Dinner Rolls, Your Choice of Vegetable & Your Choice of Starch/Potato (Options listed below). Buffets will be available long enough in order to give guests adequate time to help themselves to seconds.

ENTREE CHOICES

TWO-ENTREES

THREE ENTREES

- Honey-Roasted Fresh Ham with Maple & Brown Sugar Glaze
- Thinly sliced Roast Beef with Natural Au Jus Gravy
- Maple-Brined Pork Loin with Mushroom Gravy or Local Cranberry Reduction
- Roasted Turkey Breast with Natural Gravy & Fresh Pearl Onions
- Chicken Piccata with White Wine, Capers & Fresh Lemon
- Roasted Half Chicken
- Buttermilk Fried Chicken (mix of white and dark meat)
- Cod Loin with White Wine, Fresh Lemon & Butter
- Grilled Atlantic Salmon with Maple Bourbon Glaze
- Breaded Stuffed Chicken with Mushroom & Stuffing served w/Cranberry Wild Rice Blend

STARCH CHOICES

- Buttermilk Mashed Potatoes
- Roasted Baby Reds
- Cranberry Wild Rice Blend
- Cheesy Scalloped Potatoes
- Baked Potato
- Twice or Load Baked Potato

VEGETABLE CHOICES

- Broccoli & Cheddar Cheese
- Steamed Fresh Broccoli, Carrots & Cauliflower Medley
- Crispy Brussel sprouts with a honey glaze
- Honey Glazed Baby Carrots
- Green Beans with Toasted Almonds & Red Onion
- Seasonal Blend (varies based on availability)



Plated Selections

There is nothing quite as elegant as a plated meal. Bullseye offers attentive service as well as superb food prepared with the freshest ingredients with an eye for culinary excellence.

PRICED PER PERSON

All entrees include House Salad with Assorted Dressings, Dinner Rolls,
Your Choice of Vegetable & Starch/Potato (*Options found on Dinner Buffet page*)

Slow-Roasted 12 oz. Prime Rib with natural Au Jus

Grilled 6 ounce USDA Choice Tenderloin

Grilled 12 ounce USDA Choice New York Strip

Grilled 10 ounce USDA Choice Sirloin

Angus Stroganoff with Wild Mushrooms over Egg Noodles

6 ounce Tenderloin & Shrimp

Pretzel-Encrusted Walleye

Shrimp Scampi over Linguine

Maple Bourbon Glazed Salmon

Seared Halibut with Lemon Beurre Blanc Sauce

Baked Cod Loin

Roasted Half Chicken with Fresh Lemon & Herbs

Chicken Cordon Bleu

Sauteed Chicken Piccata with Fresh Lemon & Capers

Stuffed Chicken with Mushrooms & Cranberry Wild Rice

12 oz. Pork Chop with Local Cranberry Reduction

Pork Loin Medallions with Mushroom Gravy

House-Smoked Baby Back Ribs





Vegetarian Selections

All entrees include House Salad with Assorted Dressings & Dinner Rolls

PRICED PER PERSON

Penne with Grilled Veggies

Grilled Mushrooms, Onion, Bell Pepper & Chef's Choice Seasonal Vegetables, tossed in marinara with tender Penne Pasta

Wild Mushroom Risotto

With Onion and Mushroom Blend

Three Cheese Ravioli

Ricotta, Mozzarella & Parmesan inside Raviolis, served with marinara

Children's Meals

Chicken Tenders with French fries or fruit

1/4# Cheeseburger with French fries or fruit

White Cheddar Macaroni & Cheese with French fries or fruit

Snacks

Stimulate your taste buds with something crunchy and salty. We will replenish the bar throughout the night with items from the following list.

PRICED PER PERSON

Trail Mix

Popcorn

Pretzels

Homemade Chips and Dip



Late Night Bites

Satisfy those late night cravings, and help absorb the spirits!

12" Portesi Pizza

Cheese - Sausage - Pepperoni -Combo deluxe

Tacos

choice of beef or chicken with flour tortillas, lettuce, cheese and sour cream

Sliders

choice of barbeque chicken or pork

Additional Services

You can personalize your event in several ways. Let our Event Team know how we can assist you further to ensure your event runs smoothly.

- Black or Ivory Table Linens
- High Top/Cocktail Table Rental
- Cake Cutting Service
- Bottomless Coffee Station
- Restroom Care Baskets





Contact Our Event Staff Today

(715) 432-2230

office@bullseyegolfclub.com