

BUFFET EXTRAS

- Room Charge: \$100 for two hours
 - Additional time: \$150.00/hour
- Menu Selections must be decided two weeks prior to event
- Final guest count is due 72 hours prior to event
- There is a 100% guarantee on final guest count regardless of whether you pay with one check or have separate checks.
- Drinks are not included in the price
- Soft Drinks: \$3 per person
 - Coffee, Tea & Soda
- Sales Tax & Service Fees are added to final bill
- Additional Entrée: \$15-20\$/person
- Additional Side: \$5 per person
- Sales Tax is 11%
- Service Fee is 20%

- Limited menus, based on our regular dining selections, are also available for groups under 50 people
- Separate checks and ordering from our regular dining menu are available for groups under 50 people, but they must still comply with all policies
- Groups of over 50 guests are recommended to choose one of our buffet options
- If you don't see something you'd like, we can build your own menu with our Chef and prices will be at their discretion.

- Decorating the room: nothing is to be nailed, glued or excessively taped on the walls or furniture. Confetti of any kind is not allowed.
- Time to decorate: no earlier than 45 minutes from the start time of your event
- Taking down decorations: must be done in your allotted time of the room not to exceed the hours agreed upon and paid for or you will be charged accordingly
- White or Black linen tablecloths: \$25 each round or rectangle but must be ordered ahead of time to insure availability
- Please provide your own hdmi cord, adapters and extension cords
- No outside food or beverages are allowed on Wolf Bay premises unless it is a cake, mints or nuts and you must let event coordinator know ahead of time.



ORANGE BEACH
251-965-5129

FOLEY
251-987-5129

WOLFBAYLODGE.COM

sheila@wolfbaylodge.com

251-923-6211

TRADITIONAL BUFFET

35 • PER PERSON

CHOICE OF ONE ENTRÉE

FRIED GULF SHRIMP

CHICKEN ALFREDO

BEEF MEDALLIONS

with mushroom gravy

BALSAMIC CHICKEN

CHOICE OF TWO SIDES

MASHED POTATOES

GREEN BEANS

MAC & CHEESE

SMOKED GOUDA GRITS

SAUTÉED VEGETABLE MEDLEY

HUSHPUPPIES

GARLIC KNOTS

SIGNATURE BUFFET

45 • PER PERSON

CHOICE OF ONE ENTRÉE

CHICKEN MARSALA

PRIME RIB

FRIED COCONUT SHRIMP

BOURBON GLAZED SALMON

BLACKENED MAHI MAHI

SHRIMP SCAMPI PASTA

FRIED OYSTERS

CHOICE OF TWO SIDES

TRUFFLE MASHED POTATOES

BROCCOLINI

LEMON GREEK RICE

SAUTÉED VEGETABLE MEDLEY

HUSHPUPPIES

GARLIC KNOTS

COMMUNITY BUFFET

25 • PER PERSON

CHOICE OF ONE ENTRÉE

HAMBURGER STEAK

with grilled onions & mushrooms.

Served with brown gravy.

WHITEFISH

grilled or blackened.

SPAGHETTI & MEAT SAUCE

PASTA PRIMAVERA

CHICKEN TENDERS

grilled or fried.

CHOICE OF TWO SIDES

MASHED POTATOES

GREEN BEANS

SAUTÉED VEGETABLE MEDLEY

MAC & CHEESE

HUSHPUPPIES

GARLIC KNOTS

BUFFET SALADS

CHOICE OF ONE

HOUSE SALAD

with tomatoes, cucumbers, red onion & croutons. Served with ranch & balsamic dressing.

CAESAR SALAD

with fresh cracked pepper.

HOUSE-MADE FAVORITES

pasta salad, coleslaw or potato salad

DESSERTS

PRICES PER PERSON

CHOCOLATE ECLAIR • 6

BREAD PUDDING • 8

KEY LIME PARFAIT • 6

OOEY GOOEY BLONDIE • 8

ASSORTED CHEESECAKE • 9

SWEET POTATO MUFFINS • 5

COOKIES OR BROWNIES • 3

PARFAIT • 6

strawberry shortcake
or banana pudding