



At the New Glarus Hotel Restaurant, Group Tours Are Our Specialty!

Whether it is a luncheon or evening meal, we offer a special selection of Swiss Entrées along with American Favorites to please any palate.

- Swiss Entertainment
- Cheese Fondue Appetizer Demonstration
- Homemade Dessert
- Package Price \$21.50
- Tax and Gratuity are included
- One Complimentary Meal for every 20 Persons
- Motor Coach Parking

Plus...

- Discover Charming Village Shops
- Explore Heritage Museums
- Overnight accommodations at the beautiful *Chalet Landhaus Inn*, where breakfast is **free!**

For more information, contact Shelley or Melissa at 1-800-727-9477.

100 Sixth Avenue • New Glarus, Wisconsin 53574
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Email: hotel@newglarushotel.com • www.newglarushotel.com



GROUP TOUR MENU

Kaesechuechli A typical Swiss specialty, individually baked cheese pie served with fresh fruit.

- **Baked Haddock** Flaky, golden brown Haddock served with tartar sauce and a wedge of lemon.
- **Baked Ham** Tender, boneless and free of fat or gristle. Roasted slowly in pineapple juice.
- **Bratwurst** Mild, grilled sausages made in New Glarus especially for the New Glarus Hotel. Fat-free veal and pork, lightly seasoned.
- **Cordon Bleu** Pockets of veal steak, stuffed with Swiss cheese and ham, then breaded lightly and baked. An excellent meal.
- **Grilled Chicken Breast** Fresh, tender Chicken Breast, grilled to a golden brown perfection.
- **Geschnetzlets** Tiny slices of tender veal, lightly browned and served with a white wine sauce. A very popular Swiss dish
- **Pastetli** A fresh patty shell, filled with mushrooms, cream sauce and small pieces of veal. Served with buttered Peas.
- **Pork Chop** A center cut pork chop breaded, browned and baked to the right tenderness.
- **Roast Beef** Prime, succulent beef, cooked slowly to preserve the hearty flavor and rich juices.
- **Swiss Meatballs** Tasty blend of beef, veal and pork, specially seasoned and baked in a wine sauce. A favorite of many of our guests.
- **Swiss Steak** Prime round steak, oven-Baked slowly in our special sauce of tomatoes and mushrooms. Tasty and tender.
- **Wienerschnitzel** Thin slices of tender meat, cut from a round of veal. We dip the slices in egg batter, then bread them, and pan fry until golden brown. Served with lemon wedges. Many people say they never had it served better anywhere.
- **ENTRÉES INCLUDE: Cheese and Relish Trays, Salad, Meat, Roesti & Spatzli, Vegetable, Fresh Baked Rolls, and Coffee, Tea, or Milk.**
 - **Roesti:** Swiss-style potatoes.
 - **Spatzli:** Swiss-style noodles.

*** NOTICE ***

*You may choose up to **three** selections*



<h1 style="margin: 0;">MENU PLANNER</h1> <p style="margin: 0;">CONTRACT</p> <p style="margin: 0;">Arrival Date: _____</p> <p style="margin: 0;">Group Tour Name: _____</p> <p style="margin: 0;">Attn: _____</p>
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Thank you very much for your reservation for a group of _____ people at _____ am/pm. We take every measure to make your time here at the New Glarus Hotel Restaurant the very best it can be. Paying attention to detail is what makes us so successful.

MEAL CHOICES

Please narrow your choices down to 3 or less from the **Group Tour Menu**:

- | | | |
|----|-------|-----------------|
| 1. | _____ | How many? _____ |
| 2. | _____ | How many? _____ |
| 3. | _____ | How many? _____ |

***Please color code your choices for waitstaff purposes**

Please select any of our extras (all are included in the **Group Tour Meal Package**):

- | | | |
|---|-----------|----------|
| 1. Cheese Fondue Appetizer Demonstration: | _____ YES | _____ No |
| 2. Swiss Entertainment Program: | _____ YES | _____ No |
| 3. Homemade Dessert: | _____ YES | _____ No |

PRICES

Our prices include 18% service charge, 5.5% tax and are subject to change:

- | | |
|---|---------|
| <input type="checkbox"/> Entrees | \$15.00 |
| <input type="checkbox"/> Cheese Fondue Appetizer Demo | \$ 1.50 |
| <input type="checkbox"/> Swiss Entertainment (MIN. 30 people) | \$ 2.00 |
| <input type="checkbox"/> Homemade Dessert | \$ 4.00 |

***Group Tour
Meal Package
Price:***

***\$21.50 per person
inclusive***

BILLING AND GUIDELINES

- Menu selections must be made within a minimum of two weeks prior to your event.
- A final count for each menu item **must** be submitted one or two days prior to the event.
- We charge for the number of individuals served or half of the difference guaranteed.
- We will honor one complimentary meal, with each 20 persons.

PLEASE COMPLETE, sign and return this page by mail, or fax to (608) 527-5055:

(New Glarus Hotel Restaurant Signature) (DATE)

(CUSTOMER SIGNATURE) (DATE)