



WCC
WILLMAR CONFERENCE CENTER
CATERING

PROVIDING

- ✓ Full-Service Catering
- ✓ Delivery and Setup Service
- ✓ Traditional Delivery
- ✓ Complete Beverage Service

About Us

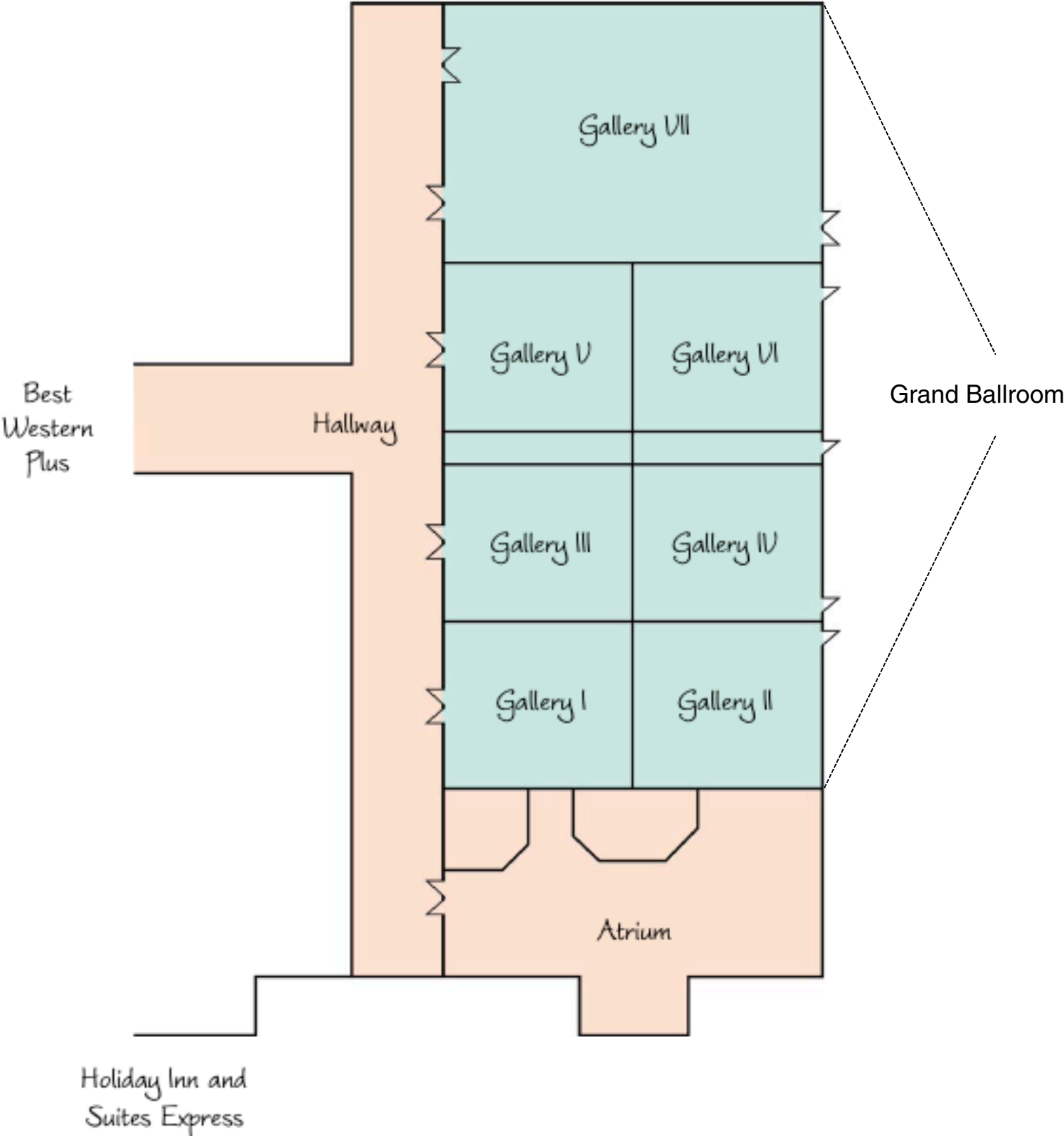
At the Willmar Conference Center, we bring people together with flexible event spaces, attentive service, and catering designed to impress. From corporate meetings and conferences to weddings and social celebrations, our experienced team works closely with you to create an event that feels seamless and memorable. Our on-site culinary offerings are crafted with quality, flavor, and presentation in mind—perfectly complementing every occasion. Whether you're hosting an intimate gathering or a large-scale event, you'll feel welcomed, supported, and confident every step of the way.

Capacity



| Room Name | Dimensions L x W x H | Room Size Sq. Ft. | Banquet | Reception | Theater | Classroom | Boardroom |
|---------------------|-------------------------|----------------------|---------|-----------|---------|-----------|-----------|
| Grand Ballroom | 144' x 70' x 12'10" | 10,080 | 1,000 | 1,000 | 1,300 | 500 | - |
| Gallery 1 | 30' x 35' x 12'10" | 1,050 | 50 | 50 | 60 | 50 | - |
| Gallery 2 | 30' x 35' x 12'10" | 1,050 | 50 | 50 | 60 | 50 | - |
| Gallery 3 | 30' x 35' x 12'10" | 1,050 | 50 | 50 | 60 | 50 | - |
| Gallery 4 | 30' x 35' x 12'10" | 1,050 | 50 | 50 | 60 | 50 | - |
| Gallery 5 | 30' x 35' x 12'10" | 1,050 | 50 | 50 | 60 | 50 | - |
| Gallery 6 | 30' x 35' x 12'10" | 1,050 | 50 | 50 | 60 | 50 | - |
| Gallery 7 | 48' x 69' x 12'10" | 3,312 | 200 | 300 | 300 | 200 | - |
| Executive Boardroom | 20' x 15' x 10' | 300 | - | - | - | - | 12 |
| Pre-Function | | 1,770 | | | | | |

Event Spaces



Beverages



FRESH BREWED COFFEE

\$30 per gallon | \$17 per pot

MILK

\$17 per carafe

ORANGE JUICE

\$36 per gallon | \$20 per carafe

LEMONADE

\$32 per gallon

ICED TEA

\$28 per gallon

APPLE CIDER

\$30 per gallon

HOT CHOCOLATE

\$48 per gallon

FRUIT PUNCH

Red Fruit or Citrus

\$32 per gallon

CANNED SODA

Pepsi Products

\$3.50 each

BOTTLED WATER

\$3.50 each

A La Carte

FRESH CARAMEL AND CINNAMON ROLLS

\$30 per dozen

ASSORTED DONUTS

\$28 per dozen

ASSORTED MUFFINS

\$30 per dozen

ASSORTED YOGURT

Strawberry, vanilla, blueberry, or cherry

\$3 each

BROWNIES

\$30 per dozen

FRESH BAKED COOKIES

Chocolate Chip, White Macadamia Nut, or Oatmeal Raisin

\$28 per dozen

WHOLE FRESH FRUIT

Bananas, Apples, or Oranges

\$30 per dozen

FRESH SEASONAL FRUIT TRAY

Served with cream cheese fruit dip.

\$80 serves 25

YOGURT PARFAITS

Assorted Fruit, Yogurt, and Granola

\$6 each

GRANOLA BARS

Assorted

\$3 each

Breakfast

Each breakfast option is served with fresh brewed coffee and hot tea.

**Upgrade breakfast potatoes to parmesan hashbrowns. Add \$1 per person*

THE ORIGINAL

Fresh baked pastries, assorted muffins, fresh seasonal fruit, and assorted yogurt.

\$12 per person

THE CLASSIC

Scrambled eggs, breakfast potatoes*, fresh fruit, fresh baked pastries, and assorted muffins. Choice of sausage or bacon.

\$17 per person

SUNRISE FRENCH TOAST

French toast, hot syrup, scrambled eggs, breakfast potatoes*, and fresh fruit.

\$17 per person

OLD-STYLE BISCUITS + GRAVY

Sausage gravy, fresh biscuits, scrambled eggs, breakfast potatoes*, and fresh fruit.

\$17 per person

THE MINI BURRITO

Flour tortilla filled with scrambled eggs and ham. Served with breakfast potatoes*.

\$9 per person

BREAKFAST TACOS

Scrambled eggs with choice of bacon, sausage, or vegetable served with seasonal fresh fruit, breakfast potatoes*, flour tortillas, salsa, sour cream, cheddar cheese, and hot sauce.

\$12 per person



Breaks

ONE

Assorted yogurt with fresh seasonal fruit and granola crumbles. Served with fresh brewed coffee.

\$10 per person

THREE

Mini soft pretzels, cheddar cheese dip, and spicy brown mustard. Served with lemonade.

\$8 per person

FIVE

Hummus, guacamole, and house made salsa with pita bread and tortilla chips. Served with lemonade.

\$9 per person

TWO

Assorted fresh baked cookies, brownies, and popcorn. Served with fresh brewed coffee.

\$9 per person

FOUR

Fried potato chips with buffalo ranch dip. Served with lemonade.

\$8 per person

POPCORN BAR

Select from buttered, cheddar, kettle, and white cheddar.

\$15 per pound

Caramel.

\$20 per pound

The Lunches



THE EXECUTIVE

Choice of a turkey or ham deli sandwich. Served with kettle chips, fresh baked cookie, and bottled water. Choose either plated or boxed.

\$17 per person

THE PLATED SANDWICH

Almond chicken salad on a croissant. Served with kettle chips and a pickle.

\$17 per person

THE PLATED SPECIALTY SANDWICH

Choice of the Millhouse Club Ciabatta or the Italian Ciabatta. Served with a house salad, kettle chips, and a pickle.

\$18 per person

CHICKEN STRAWBERRY SPINACH FETA SALAD

Spinach and spring mix with chicken, strawberries, pecans, feta, red and green onions, and poppy seed dressing.

\$16 per person

BBQ PULLED PORK SANDWICH

Classic slow roasted pork in barbecue sauce served on a bakery fresh bun. Served with potato chips, coleslaw, and a pickle.

\$18 per person

SMOKEHOUSE MONTEREY CHICKEN

Grilled chicken, Monterey jack cheese, bacon, and barbecue sauce on a croissant. Served with potato chips, coleslaw, and a pickle.

\$18 per person

Signature Stations

Must have a minimum of 20 guests.

Lunch \$18 per person | Dinner \$22 per person

DELI STATION

Fresh-baked breads, assorted deli meats and cheese, lettuce, tomato, pickles, mayo, and mustard. Serve with potato salad and kettle chips.

ITALIAN STATION

A variety of single-topping pizzas and a choice of one pasta. Served with Caesar salad and fresh-baked bread.

Pasta Selection (Choose One): Lasagna, Spaghetti with Meat Sauce, or Fettuccine Alfredo with Chicken

TEX-MEX STATION

Pulled chicken, ground beef, tortilla shells, sauteed onions and peppers, shredded cheese, rice, salsa, guacamole, sour cream, Pico de Gallo, and shredded lettuce. Served with tortilla chips.

GRILL STATION

Bakery buns, beef burgers, chicken breasts, baked beans, potato salad, potato chips, assorted sliced cheese, lettuce, tomato, onion, ketchup, mustard, mayo, and pickles.

PASTA STATION

Linguine, short pasta, chicken, Italian sausage, classic alfredo, marinara, pesto, broccoli, mushrooms, and bruschetta. Served with Caesar salad and fresh bakery bread.

BAKED POTATO & SALAD STATION

Top your own split baked potato and create your own salad. Mixed spring greens blend, diced ham, diced chicken, diced turkey, shredded cheese, tomatoes, onions, carrots, cucumber, sliced hard-boiled eggs, croutons, bacon bits, chives, sunflower seeds, sour cream, cheese sauce, assorted salad dressings, and bakery bread.

Lunch \$20 per person | Dinner \$24 per person

SMOKEHOUSE STATION

Chef carved smoked beef brisket, grilled chicken, cocktail buns, coleslaw, potato salad, baked beans, and potato chips. Served with BBQ sauce and horseradish sauce.

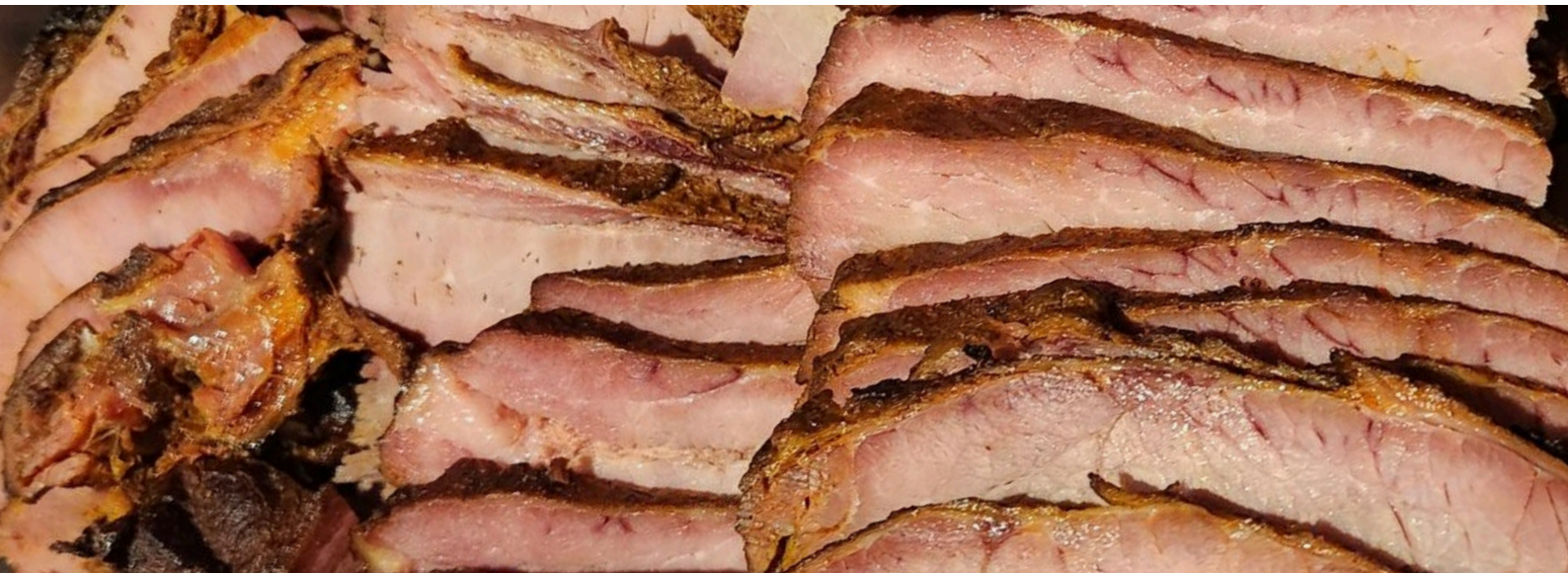
BBQ STATION

Your choice of two proteins and two sides.

Protein Selections (Choose Two): Pulled Pork, Boneless BBQ Ribs, or Grilled Chicken Pineapple Kabobs

Side Selections (Choose Two): Au Gratin Potatoes, Green Beans, Pasta Salad, Potato Salad, Rosemary Potatoes, or Coleslaw

Signature Side: Mac 'N' Cheese **Add \$2 per person**



Cold Appetizers

APPLE BRIE WALNUT PHYLLO CUP

Brie and white wine apples marinated with fresh sage and walnuts.

\$80 | 36 pieces

BRUSCHETTA DISPLAY

Classic tomato basil recipe served with crostini's.

\$75 | 50 pieces

HAM AND TURKEY COCKTAIL SANDWICHES

Sliced deli ham and deli turkey piled on fresh cocktail buns.

\$90 | 40 pieces



Trays

DOMESTIC CHEESE AND CRACKER TRAY

Cheddar, pepper jack, provolone, and herb cream cheese with gourmet crackers.

\$90 serves 25

FRESH VEGETABLE TRAY

Served with ranch dip.

\$70 serves 25

CHACUTERIE TRAY

A selection of cured meat, cheese, dried fruits, olives, marinated vegetables, and nuts served with crostini's.

\$95 serves 25

SHRIMP COCKTAIL TRAY

Served with cocktail sauce.

\$120 serves 25

SPINACH DIP TRAY

Served with homemade bread.

\$60 serves 25

FRESH SEASONAL FRUIT TRAY

Served with cream cheese fruit dip.

\$80 serves 25

Crostini's

OLIVETTA AND GOAT CHEESE CROSTINI

Goat cheese spread topped with olivetta, red pepper, and feta.

\$65 | 36 pieces

SPINACH PARMESAN CROSTINI

Creamy, homemade spinach dip with parmesan cheese.

\$65 | 36 pieces

ROAST BEEF CROSTINI

Cream cheese and layers of roast beef with horseradish sauce and green onion.

\$80 | 36 pieces

SUNDRIED TOMATO BRUSCHETTA CROSTINI

Sundried tomato tapenade with parmesan cheese and reduced balsamic.

\$80 | 36 pieces

MEDITERRANEAN CROSTINI

Olive cucumber tapenade and red pepper hummus with feta.

\$80 | 36 pieces



Hot Appetizers



BACON-WRAPPED CHORIZO STUFFED DATES

Sweet dates filled with chorizo and wrapped in smoky bacon.

\$75 | 36 pieces

MEATBALLS

Choice of Plum BBQ or Swedish sauce.

\$70 | 36 pieces

SPANAKOPITA

Feta and spinach wrapped up in a buttery, flaky phyllo crust.

\$70 | 36 pieces

BAKED SPINACH AND ARTICHOKE DIP

Served with fresh bread and assorted crackers.

\$85 serves 25

CHICKEN SATAY SKEWERS

Chicken teriyaki sauce.

\$85 | 25 pieces

MINI WALLEYE CAKES

Served with garlic aioli.

\$90 | 25 pieces

BEEF WELLINGTON

Tenderloin tips, yellow onions and cremini mushrooms stuffed in a pastry. Served with horseradish.

\$90 | 25 pieces

BONELESS WINGS OR BONE-IN WINGS

Choice of buffalo, diablo, Jim Beam, or Peking Zing Sauce. Served with ranch and bleu cheese.

\$90 | 40 pieces

MINI VEGETABLE EGG ROLLS

Served with sweet and sour dipping sauce.

\$80 | 36 pieces

CHICKEN EMPANADAS

Spicy chicken filling with delicate pastry dough. Served with chipotle ranch dressing.

\$90 | 25 pieces

WILD RICE STUFFED MUSHROOMS

Bite-sized cremini mushrooms baked with a savory wild rice stuffing.

\$80 | 25 pieces

Entrées

All lunch entrées are served with a vegetable, a potato, and fresh bakery bread with herb butter.
A fresh salad may be added to any lunch entrée for \$4 per person.

All dinner entrées include a fresh salad, vegetable, potato, and fresh bakery bread with herb butter.

Prices are per person.



Beef

PRIME RIB OF BEEF

Slow roasted. Served with rosemary au jus.
\$30 lunch | \$34 dinner

GRILLED SIRLOIN

Beef sirloin served with a bourbon glaze.
\$24 lunch | \$28 dinner

MARINATED FLANK STEAK

Marinated flank steak sliced and topped with bourbon-soy glaze.
\$19 lunch | \$23 dinner

CHIANTI BEEF TIPS

Sauteed in a chianti mushroom sauce.
\$18 lunch | \$22 dinner

TENDER BEEF ROAST

Slow roasted sliced pot roast. Served with a bordelaise sauce.
\$18 lunch | \$22 dinner

Chicken

MAPLE DIJON CHICKEN

Bone-in roasted chicken breast glazed with a savory maple Dijon sauce.
\$18 lunch | \$22 dinner

SALTIMBOCCA STUFFED CHICKEN

Stuffed chicken breast with prosciutto, fresh basil, four cheese blend, and topped with gouda herb sauce.
\$18 lunch | \$22 dinner

BRUSCHETTA PESTO CHICKEN

Grilled pesto chicken topped with roasted tomatoes, garlic, fresh basil, parmesan cheese, and drizzled with balsamic glaze.
\$18 lunch | \$22 dinner

CHICKEN MARSALA

Breaded chicken breast lightly sauteed and tossed in a marsala wine sauce with wild mushrooms.
\$18 lunch | \$22 dinner

CHICKEN KIEV

Chicken breast stuffed with butter and chives, topped with a cream cheese sauce and served over a bed of wild rice.
\$18 lunch | \$22 dinner



Seafood

BAKED SALMON IN DILL SAUCE

Served with fresh parsley and herbs.

\$20 lunch | \$24 dinner

KABEELO LODGE WALLEYE

Walleye dipped in our house made batter and pan-fried or broiled. Served with garlic aioli.

\$20 lunch | \$24 dinner

Pork

BACON WRAPPED PORK TENDERLOIN

Pork tenderloin wrapped with applewood smoked bacon.

\$18 lunch | \$22 dinner

ROAST PORK LOIN

Tender pork loin with a white wine and mushroom demi glaze.

\$18 lunch | \$22 dinner

Vegetarian

ROASTED STUFFED RED PEPPER

Filled with wild rice, zucchini, asparagus, spinach, a blend of dairy free cheeses, and a balsamic glaze.

\$17 lunch | \$21 dinner

GRILLED VEGETABLES AND QUINOA WITH BROWN RICE

Grilled zucchini, carrots, asparagus, red peppers, pea pods, tossed with quinoa and brown rice, seasoned with sesame glaze.

Sides are not included; may be added for an additional cost.

\$18 lunch | \$22 dinner



Turkey

ROAST TURKEY

Slow roasted turkey breast with pan gravy.

\$18 lunch | \$22 dinner



Pasta

PASTA PAVAROTTI

Penne noodles tossed with seasoned chicken, zucchini, mushrooms, prosciutto, and sundried tomatoes in a garlic cream sauce.

\$19 lunch | \$21 dinner

DESERT FIRE PASTA

Cavatappi pasta tossed with sautéed shrimp and mushrooms in a hurricane pepper cream sauce, topped with parmesan cheese.

\$19 lunch | \$21 dinner

BUTTERNUT SQUASH RAVIOLI

Ravioli stuffed with butternut squash and topped with asparagus spears, sundried tomatoes, basil leaves, asiago and parmesan cheese in a garlic cream sauce.

\$19 lunch | \$21 dinner



Children

PLATED KIDS MEAL

White meat chicken strips, French fries, and apple sauce. Served with BBQ sauce and ketchup.

\$12 per child

Entrée Sides

Vegetables

MAPLE ORANGE CARROTS

GREEN BEAN ALMONDINE

CALIFORNIA BLEND

CHEF'S CHOICE ROASTED VEGETABLES

Premium Vegetables

PARMESAN CRUSTED BROCCOLI AND CAULIFLOWER

Add \$1 per person

ASPARAGUS SPEARS

Add \$1 per person

Potatoes and More

WHITE CHEDDAR AND GARLIC MASHED POTATOES

TRADITIONAL MASHED POTATOES

ROSEMARY BABY RED POTATOES

WILD RICE MEDLEY

Premium Potatoes

CARAMELIZED ONIONS AND KALE AU GRATIN POTATOES

Add \$1 per person

Fresh Salads

HOUSE SALAD

Spring mix with romaine lettuce tossed with cucumbers, tomatoes, fresh baked croutons, and ranch dressing.

CEASAR SALAD

Fresh romaine lettuce tossed with Caesar dressing, parmesan cheese, and croutons. Garnished with grape tomatoes.

Premium Salad

ALMOND CRAISIN SPINACH SALAD

Fresh spinach and spring mix tossed with feta crumbles, almonds, raisins, red pepper, and white balsamic vinaigrette.

Add \$1 per person



Buffets

All buffets include a fresh salad, vegetable, potato, fresh bakery bread with herb butter, and a coffee station.

Prices are per person.



Single entrée buffet \$22 per person | Two entrée buffet \$25 per person

TENDER BEEF ROAST

CHIANTI BEEF TIPS

BACON WRAPPED PORK TENDERLOIN

ROASTED PORK LOIN

MAPLE DIJON CHICKEN

BRUSCHETTA PESTO CHICKEN

CHICKEN MARSALA

CHICKEN KIEV

ROASTED TURKEY

Children's Buffet Pricing (*with the purchase of an adult buffet*)

Children ages 5 to 12: \$15

Children ages 4 and under: \$5

Desserts

ULTIMATE LAYER CHOCOLATE CAKE

Two Incredible layers of intense chocolate.

\$8 per person

ITALIAN LEMON CREAM CAKE

Two layers of lemon-soaked cream cake filled with lemon mascarpone mousse.

\$8 per person

APPLE CRISP WITH WHIPPED TOPPING

Sweet, spiced apples tossed with a lightly browned, buttery crumb topping.

\$6 per person

CHEESECAKE

New York Style Cheesecake with your choice of raspberry, strawberry, caramel, or chocolate sauce.

\$8 per person

FLOURLESS CHOCOLATE TORTE

A blend of four different chocolates, topped with a ganache sauce and fresh berries.

\$8 per person

BUILD YOUR OWN SUNDAE STATION

Vanilla ice cream served with chocolate, strawberry, and caramel sauces, sprinkles, chopped nuts, and whipped cream.

\$5 per person

BROWNIE STATION

Warm brownies and triple chocolate blondies served with vanilla ice cream, chocolate and caramel sauces, chopped nuts, and whipped cream.

\$6 per person

SHORTCAKE STATION

Angel food cake and pound cake served with chocolate, strawberry, and caramel sauces, and whipped cream.

\$6 per person

CHEESECAKE BITES

Bite-sized cheesecake bliss, topped with a juicy medley of fresh berries.

\$5 per person



Bar Service

Alcohol pricing is based on current market rates; please inquire for the most up-to-date pricing.

LIQUOR

Featured Spirits

Absolut, Tito's, Grey Goose, E & J, Christian Brothers, Knob Creek, Jack Daniels, Jim Beam, Crown Royal, Windsor, Pendleton, Johnnie Walker, Dewars, Tanqueray, Beef Eater, Captain Morgan, Bacardi Limon, Jose Cuervo, and Patron

BEER

One 16-gallon keg serves approximately 160 (16-oz) glasses.

Domestic Keg Beer

Budweiser, Bud Light, Coors Light, Miller Lite, Michelob Ultra, and Michelob Golden Draft Light

Premium Keg Beer

Blue Moon Belgian White, Samuel Adams Boston Lager, Michelob Amber Bock, Leinenkugel's Honey Weiss, Summit Extra Pale Ale, and Castle Danger Cream Ale

WINE

By the Bottle.

White and Rosé Wines

Moscato, Riesling, White Zinfandel, and Chardonnay

Red Wines

Red Blend, Merlot, and Cabernet Sauvignon

House Champagne

Non-Alcoholic Champagne



TYPES OF BAR SERVICE

HOSTED BAR

All drinks are paid for by the host of the party.

CASH BAR

A selection of: soft drinks, wine, bottled beer, premium and top-shelf drinks to sell to your guests. You will only have to pay for the setup/labor fee(s) and reach the minimum dollar amount required for your group size.

A LA CARTE

The hosting party will pay for selected bar items, like kegs or bottles of beer and/or bottles of wine. All other items that you do not wish to host, but have available, will be provided for a cash bar.

Conference Center Policies

Parking

Please inform your guests that parking is available directly in front of the Willmar Conference Center entrance.

Office Hours & Ordering

Orders and inquiries may be placed Monday through Friday, between 8:00 a.m. and 5:00 p.m.

Contracts & Deposits

A signed agreement outlining the meeting room function space and catering basics must be returned to your salesperson within five (5) business days, along with the required deposit, to secure your event date. Contracts will be updated closer to the event date to reflect final pricing and details.

To hold a date, a \$1,000 non-refundable deposit is required.

Menu Selections, Pricing & Guarantees

Final menu selections are due 10 business days before your event.

Due to fluctuating food costs, menu prices are subject to change up to 14 days before the event. If a significant price increase occurs, the client may either:

- Pay the adjusted market price, or
- Substitute menu items to maintain the agreed-upon per-person price.

Pricing, Taxes & Gratuity

All prices are subject to change and do not include tax or gratuity.

- Food items are subject to state sales tax
- Hosted alcoholic beverages are subject to state sales tax
- A 22% service charge/gratuity applies to all food and beverage

Payment

We accept all major credit cards, checks, and cash.

Final payment is due 30 business days before the event date.

Cancellations

Cancellation fees may apply. Please contact your event coordinator for details regarding your specific event.

Alcohol Policy

Minnesota State Liquor Laws are strictly enforced. Alcohol will not be served to anyone under the age of 21, and proper identification may be required. The Willmar Conference Center reserves the right to refuse service to anyone in accordance with applicable laws and policies.

Outside alcoholic beverages are not permitted unless prior approval has been granted for specific items. Unauthorized alcohol will be confiscated.

Conference Center Policies

Linens

The Willmar Conference Center provides tablecloths in white or black. Linen napkins are available in 10 color options.

Decorations & Event Enhancements

Guests are welcome to bring their own decorations. Please note:

- Glitter, confetti, and confetti balloons are not permitted
- Nails, tacks, tape, push pins, or similar items may not be used on walls
- The Conference Center is not responsible for items left after the event

Event teardown services are available for a \$300 fee.

For the safety and quality of all events, ceiling draping services are coordinated exclusively through Laurie's Design of Willmar. Laurie's Design can be reached at 320-905-6523 or lauriesdesgin@gmail.com for questions or arrangements.

Any smoke or fog machines, cold sparklers, or similar effects require prior approval at least one week before the event.

Dessert Handling

If Willmar Conference Center staff are requested to handle and serve a dessert, a \$200 dessert handling fee will apply. Plates, forks, and napkins are included with this service. All outside desserts must come from a licensed baker.

Corkage Fees

Corkage fees apply to outside beverages: \$15 per bottle for alcoholic and \$4 per bottle for non-alcoholic.

From Casual to Elegant, We've Got You Covered

At the Willmar Conference Center, we believe that great food sets the tone for a memorable event.

Whether you're planning a corporate gathering, a wedding celebration, or something in between, our full-service catering team is here to make every detail shine—from the first bite to the final clean-up. We're proud to offer award-winning cuisine tailored to your style, and yes, we can even bring the bar!

Our experienced team is dedicated to providing exceptional service at every step, from helpful sales staff to professional bartenders and attentive wait staff. Have something unique in mind? Just ask, we specialize in making special requests happen.

