

Catering Guide



W•C•C

Willmar Conference Center



*On behalf of Willmar Conference Center,
we thank you for selecting us to host
your upcoming event. We are very proud
of our newly remodeled facility in 2014,
our experienced and dedicated sales and
banquet staff, and our committment to
exceeding your expectations. We aspire to
provide the highest level of personalized
service to your group's needs, leaving no
details unattended.*





Room Rental

Executive Boardroom *\$75*

Individual Gallery 1 – 6 *\$200*

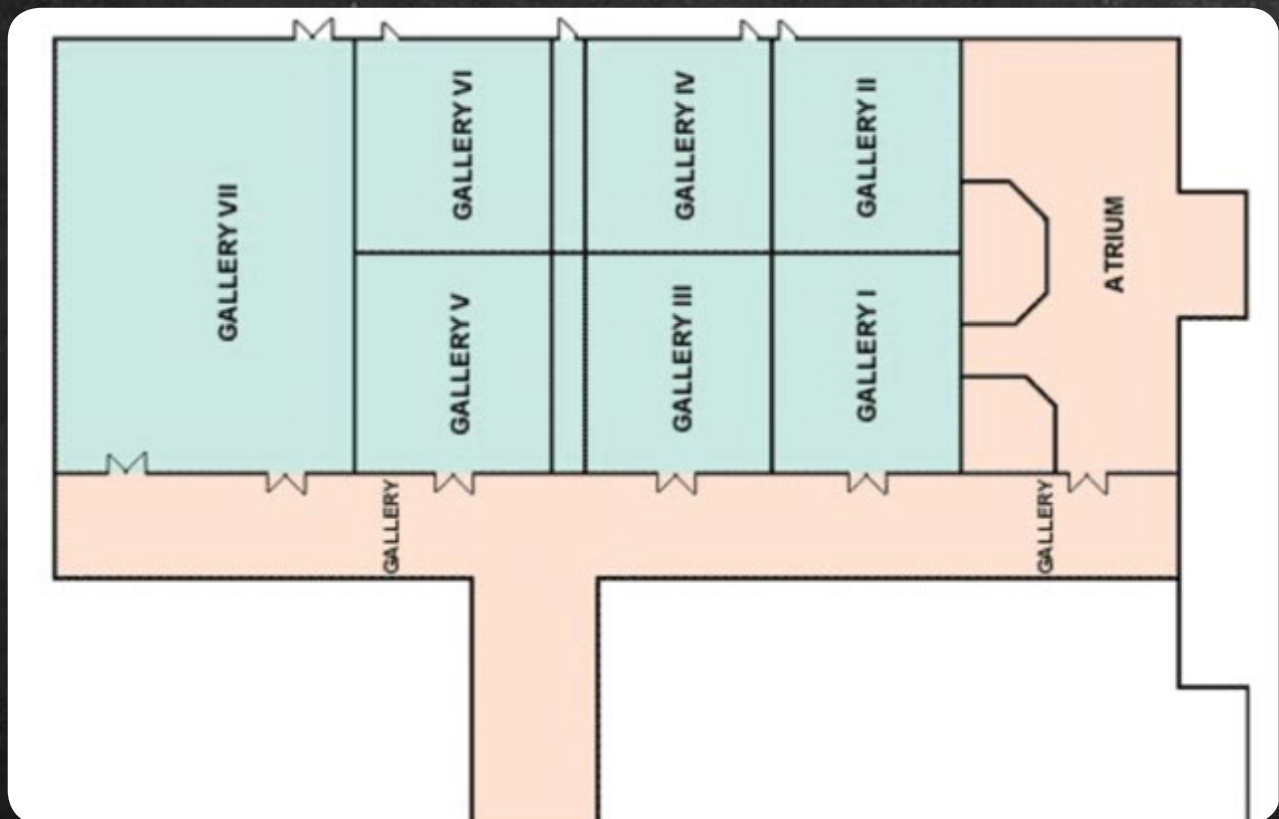
Gallery 7
(up to 200 people) *\$300*

Gallery 5 – 7
(up to 350 people) *\$500*

Gallery 1 – 4
(up to 300 people) *\$500*

Gallery 1 – 6
(up to 450 people) *\$750*

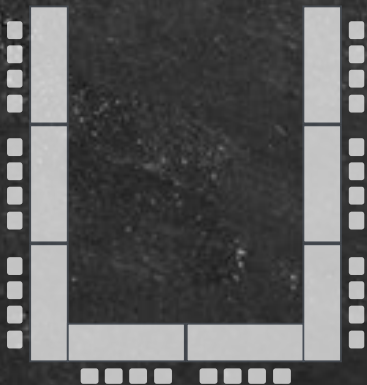
Ballroom (up to 750 people) *up to \$1,000*



Meeting room facility fees for the galleries include:

- Wireless Internet
 - Microphones
 - Screen
 - LCD Projector
 - DVD Player
 - Linens
 - China or Disposables
 - Dance Floor
 - Head Table on Risers
 - Easels
- *Flip Chart and Markers are available to rent for \$30.00*

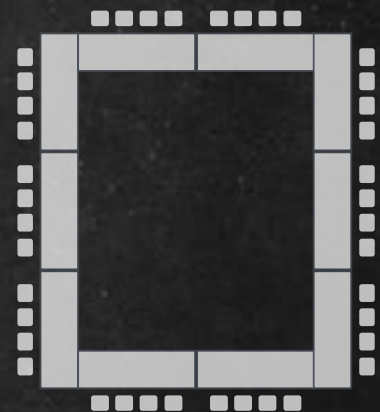
U-Shape Conference



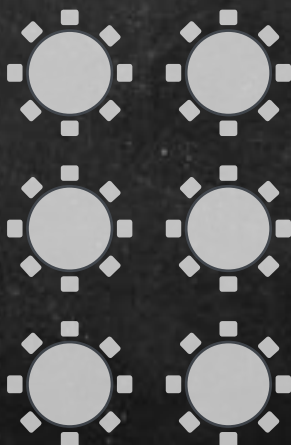
Conference



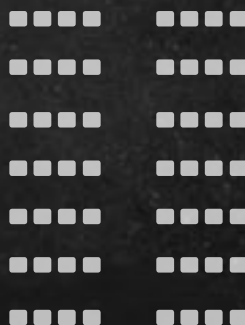
Open Square



Rounds



Theatre



Classroom







Lodging

We have three great options for you and your guests to stay at while attending your event. The Best Western Plus is conveniently attached to Willmar Conference Center, the Holiday Inn Express and Suites is just a few steps away, and the Days Inn is just a short drive down the road.

With a variety of room options and amenities, it's your perfect home away from home.





Lodging

Best Western Plus

- Green Mill Restaurant with award winning pizza and full menu available
- New Ruff's Wings and Sports Bar with delicious wings, burgers, and more
- Poolside rooms with patio doors that open to the pool
- Children's Pool
- *Large swimming pool
- *Hot tub
- *Business Center with internet and printer access



Amenities

Holiday Inn Express & Suites

- **Free high speed internet in all rooms and public areas*
- **24 hour fitness center*
- **Adjoining rooms available*
- **Complimentary hot breakfast*
- **Coffee Maker*
- **Microwave*
- **Refrigerator*
- *Spacious suites available*



A La Carte



Bakery Items

Fresh Caramel and Cinnamon Rolls (half dozen)	\$12
Assorted Muffins (half dozen)	\$11
Assorted Cake Donuts (half dozen)	\$10
Fresh-Glazed Donuts (half dozen)	\$12
Fresh-Baked Cookies (half dozen)	\$11
Brownies (half dozen)	\$15
Assorted Granola Bars (each)	\$2
Assorted Dannon Yogurt (each)	\$3
Greek Yogurts (each)	\$4

Breaks

Sweet & Salty Snack Break
Assorted Fresh Baked Cookies, Brownies and Pretzels

\$7 per person

Good For You Break
Yogurt, Seasonal Whole and Cut Fruit, Granola Bars

\$7 per person

Salty Snack Tray (minimum 2 pounds)
Choose from: Chex mix, Popcorn and Pretzels (Trail Mix @ \$18/
pound)

\$11 per pound



Beverages

<i>Coffee (per gallon)</i>	<i>\$22</i>
<i>Hot Tea (per packet)</i>	<i>\$1.75</i>
<i>Assorted Canned Sodas/Bottled Water (Pepsi products, price per can/bottle)</i>	<i>\$2.25</i>
<i>Apple Cider (per gallon)</i>	<i>\$22</i>
<i>Assorted Chilled Juice (10oz portion)</i>	<i>\$3</i>
<i>Hot Chocolate (per gallon)</i>	<i>\$22</i>
<i>Lemonade (per gallon)</i>	<i>\$20</i>
<i>Fruit Punch-Citrus/Red Fruit (per gallon)</i>	<i>\$22</i>
<i>Milk (per gallon)</i>	<i>\$22</i>
<i>Iced Tea (per gallon)</i>	<i>\$20</i>
<i>Lipton Green Tea (Regular or Diet, price per bottle)</i>	<i>\$3</i>
<i>Orange Juice (per gallon)</i>	<i>\$22</i>



Plated Breakfast

All Plated Meals Served With Fresh Brewed Coffee, Hot Tea and Carafes of Water



The Early Bird

\$8

Scrambled Eggs, Muffin, Fresh Seasonal Fruit,
Chilled Orange Juice

Deep Dish Quiche

\$9

Choose One: Ham, Bacon and Sausage, Swiss with
Asparagus or Spinach and Mushroom with Onion
or Leeks. All options served with Fresh Seasonal
Fruit



Breakfast Buffets

Minimum of 25 people. Buffets Served with Fresh Brewed Coffee, Hot Tea and Carafes of Water

Good Morning Breakfast

\$8

Fresh Baked Pastries and Muffins, Fresh Seasonal
Fruit and Chilled Orange Juice

Continental Breakfast

\$9

Fluffy Scrambled Eggs with Cheese, Breakfast
Potatoes, Fresh Baked Pastries and Muffins,
Fresh Seasonal Fruit and Chilled Orange Juice

Express Breakfast

\$10

Meat Lovers Egg Bake, French Toast, Hot Syrup,
Breakfast Potatoes, Fresh Seasonal Fruit and
Chilled Orange Juice

Omelet Station

\$12

Made to Order Omelets with a Selection of Meats,
Vegetables, and Cheeses, Breakfast Potatoes,
Fresh Seasonal Fruit, Fresh Baked Pastries and
Muffins and Chilled Orange Juice

Light Lunch

Plated or Boxed

Soup & Sandwich

\$11.50

Jennie-O Sliced Turkey Breast on a Croissant with Swiss Cheese, Fresh Shredded Lettuce and Tomato. Served with a Bag of Potato Chips and a Cup of hot Housemade Soup

Classic Box Lunch

\$10.50

Deli Sandwich, Bag of Potato Chips, Fresh Baked Cookie and Canned Soda or Bottled Water

Turkey, Bacon & Avocado Wrap

\$10.50

Tomato-Basil Tortilla wrapped around Sliced Turkey, Diced Avocado, Chopped Bacon, Romaine Lettuce, Pepper Jack Cheese, Tomatoes, and Diced Red Onions tossed in a Chipotle Ranch Dressing. Served with a Bag of Potato Chips and Choice of Fresh Fruit or Pasta Salad

Chicken Caesar Wrap

\$10.50

Tomato-Basil Tortilla wrapped around Grilled Chicken, Romaine Lettuce, Caesar Dressing and Parmesan Cheese. Served with a Bag of Potato Chips and Choice of Fresh Fruit or Pasta Salad



Plated or Buffet Lunch

Entrées served with Fresh Bread and Herb Butter

Build Your Own Lunch

\$13.25

Salad Selections (Choose One)

- Caesar Salad
- Garden Vegetable House Salad
- Italian Pasta Salad
- Potato Salad

Vegetable Selections (Choose One)

- Green Bean Almondine
- California Blend
(Broccoli, Cauliflower and Carrots)
- Rosemary Roasted Fresh Vegetables
(Chef's Selection)
- Buttered Corn

Entrée Selections (Choose One)

- Herb Roasted Pork Loin
- Montreal Tenderloin Tips
- Roasted Turkey Breast
- Chicken Breast with Marsala Sauce
- Yankee Beef Pot Roast
- Stuffed Basil and Herb Chicken Breast
- Deep Dish or Vegetable Lasagna

Starch Selections (Choose One)

- Garlic or Traditional Mashed Potatoes
- Whole Red New Potatoes
- Rosemary Roasted Quartered Red Potatoes
- Wild Rice Blend



Lunch Buffets

(Minimum of 25 people)

WCC Pizza Buffet

\$11.25

Your choice of three, single-topping Pizzas, Caesar Salad, Fresh Bread with Herb Butter

Add Your Choice of One of the Following Pastas for an additional \$2/Person:

Lasagna, Spaghetti with Meat Sauce or Fettuccine Alfredo with Chicken

The Deli Buffet

\$13.25

Assorted Sliced Deli Meats and Cheese, Fresh Baked Breads, Lettuce, Tomato, Pickles, Pasta Salad, Potato Salad and Chips

Add Homemade Wild Rice Soup for \$1/Person

All American Buffet

\$13.25

Hamburgers and Brats or Old Style Hot Dogs, Buns, Condiments, Potato Salad, Coleslaw, Baked Beans, Chips, Sliced Cheeses, Onions, Tomatoes, Pickles and Lettuce

Assorted Wrap Buffet

\$12.25

Caesar, Turkey with Bacon and Avocado, and Buffalo Chicken Wraps, Potato Salad, Pasta Salad and Chips

Beef and Chicken Fajita Buffet

\$12.25


Build your own fajita on tortilla shells with Beef, Chicken, Peppers and Assorted Toppings. Served with Tortilla Chips





Cold Hors D'oeuvres

(Each order serves approximately 25 people)



Bruschetta Display (50 pieces) \$65

Classic Tomato Basil Recipe Served with Rustic Garlic Rounds

Roast Beef Crostinis Display (50 pieces) \$85

Topped with Herbed Cream Cheese, Roast Beef, Horseradish and Chives

Fresh Vegetable Crudités and Dip Display \$60

Served with Ranch Dip

Turkey and Roast Beef Asparagus Roulades (30 pieces) \$70

Steamed Asparagus Wrapped in Oven-Roasted Turkey and Thinly Sliced Roast Beef with Herbed Cream Cheese

Chocolate Covered Strawberries (minimum of 50 pieces) \$2.50 each

Mini Spinach Kapadia Phyllo Cup Display (50 pieces) \$70

Caprese Display (50 pieces) \$70

Roma Tomato, Fresh Mozzarella Cheese, Fresh Basil, Balsamic Vinegar and Virgin Olive Oil

Cheese Platter and Gourmet Cracker Display \$60

Pepper Jack, Colby, and Swiss Cheese Served with Assorted Gourmet Crackers

Spinach Dip \$55

Served with Fresh Baked Bread

Ice Chilled Jumbo Shrimp Cocktail Display (minimum 2 pounds) \$32 per pound

Served with Fresh Lemon and Cocktail Sauce

Pickle Wraps (50 pieces) \$50

Ham and Cream Cheese

Meat and Cheese Platter and Gourmet Cracker Display \$70

Seasonal Fresh Cut Fruit Display \$70

Hot Hors D'oeuvres

(Each order serves approximately 25)

Baked Spinach and Artichoke Dip \$80

Served with Fresh Bread and Assorted Crackers

Mushroom Caps (50 pieces) \$70

Stuffed with Crab and Cream Cheese

Mini Sliders (50 pieces) \$95

Choice between Hamburger or Chicken served with American Cheese



Chicken Wings Bone-in or Boneless (100 pieces) \$95

Buffalo, Sweet Bourbon, Diablo, BBQ

Classic One Topping Pizza (Serves approximately 5 people) \$15

Thin Crust hand tossed pizza topped with choice of one topping (Pepperoni, Italian Sausage, Canadian Bacon or Cheese)

Bacon Wrapped Scallops (50 pieces) \$135

Deep Fried Mini Egg Rolls (50 pieces) \$75

Pork and Vegetable with Oriental Sauce



Meatballs (50 pieces) \$80

BBQ or Swedish

Chicken Skewer (50 pieces) \$80

Baked in a Spicy Teriyaki Glaze or Peanut Sauce



Hors D'oeuvres Combinations

(Minimum of 25 people. Available for Two Hours)

Combination One

\$12

- Swedish or BBQ Meatballs
- Vegetable Display
- Chicken Wings
- Pizza Squares

Combination Two

\$14

- Egg Rolls
- Fruit Display
- Vegetable Display
- Meat, Cheese, and Crackers
- Chicken Wings
- Pizza Squares



Combination Three

\$15

- Mini Sliders
- Swedish or BBQ Meatballs
- Fruit Display
- Vegetable Display
- Spinach Artichoke Dip
- Chicken Wings
- Boneless BBQ Ribs



Combination Four

\$17

- Spinach Dip
- Mini Bruschetta Display
- Vegetable Display
- Shrimp Cocktail
- Stuffed Mushrooms
- Flatbreads
- Chicken Satay
- Swedish or BBQ Meatballs

Signature Buffet Stations

Mashed Potato Martini Bar

\$9

Garlic Mashed Potatoes served with choice of toppings which include: Creamy Mushroom Sauce, Crisp Onions, Sour Cream & Chives, Diced Bacon, Cheddar Cheese Sauce, Shredded Wisconsin Sharp Cheese and Herb Butter

Italian Pasta Bar

\$16

Fresh Baked Herb Bread, Caesar Salad, Linguine, Campanelle and Tortellini Pasta with Toppings Including; Olives, Broccoli, Onion, Chicken, Italian Sausage, Bruschetta and Mushrooms. Sauces Include: Marinara, Garlic Cream and Pesto

Italian Pizza Buffet (Under 100 Guests)

\$16

Your Choice of Three Single Topping Pizzas with Caesar Salad and Fresh Bread and Herb Butter. Choice between one of the following Pastas: Lasagna, Spaghetti with Meat Sauce, Fettuccine Alfredo with Chicken or Wild Mushroom and Chicken Campanelle

Fajita Bar

\$15

Marinated Beef and Grilled Chicken, Shredded Cheese, Fresh Guacamole, Shredded Lettuce, Pico de Gallo, Bell Peppers, Flour Tortilla Shells and Tri Colored Tortilla Chips

*All prices are per person





Plated Dinner Entrées

*All entrées are served with choice of salad,
fresh bread and herb butter, fresh vegetable, potato or rice, and coffee station*



Salad Selections (Choose One)

– **House Salad**

Iceberg and Romaine Lettuce, Tomatoes and Cucumbers topped with Fresh Baked Croutons and tossed with our Ranch Dressing

– **Chef's Specialty Salad**

A blend of Romaine and Spring Mix Lettuce topped with Red Onions, Green Olives, Tomatoes, Fresh Parmesan Cheese and Fresh Baked Croutons. Tossed with Oregano Vinaigrette

– **Caesar Salad**

Crisp Romaine Lettuce and Fresh Parmesan tossed with Caesar Dressing. Topped with more Fresh Parmesan Cheese and Fresh Baked Croutons

Vegetable Selections (Choose One)

- Green Bean Almandine
- California Blend
(Broccoli, Cauliflower and Carrots)
- Rosemary Roasted Fresh Vegetables
(Chef's Selection)
- Buttered Corn
- Seasonal Vegetables

Starch Selections (Choose One)

- Garlic or Traditional Mashed Potatoes
- Whole Baby Red New Potatoes
- Rosemary Roasted Quartered Red Potatoes
- Wild Rice Blend



Stuffed Minnesota Style Turkey Tenderloin \$18

Turkey Tenderloin Stuffed with Wild Rice and Mushroom Stuffing. Topped with Rosemary Mushroom Sauce

Roasted Portobello with Garlic Chicken Trottole \$18

Seasoned Chicken, Fresh Mushrooms, Sun-dried Tomatoes, and MontAmore® Cheese with Trottole, Fresh Basil and Parsley



Stuffed Basil and Herb Chicken Breast \$18

Stuffed Chicken Breast with Fresh Basil and Cream Cheese. Served on Wild Rice, topped with Sautéed Red Onion, Mushrooms and Garlic Cream Sauce

Grilled Chicken Teriyaki \$18

Marinated Grilled Chicken Breast topped with Tropical Fruit Salsa and served with steamed Long Grain White Rice and Stir Fry Vegetables

Traditional Roasted Turkey \$18

Served with Housemade Dressing, Fresh Vegetables, Mashed Potatoes and Gravy



Fillet Mignon \$26

7 ounces of tender Fillet Mignon seasoned and grilled to perfection and topped with Cabernet mushroom sauce

Spinach Tortelloni \$18

Roasted Garlic and Spinach-filled Tortelloni Tossed with Sun-dried Tomatoes in a Tomato Garlic Cream Sauce. Garnished with Fresh Parmesan Cheese



Choice Top Sirloin \$22

Charbroiled Choice Beef with Sweet Bourbon Sauce





Deep Dish or Vegetable Lasagna

\$17

Layers of Our Famous Three Cheese and Italian Meat Lasagna



Stuffed Roasted Red Pepper

\$18

Roasted Red Pepper stuffed with Wild Rice, White Beans and Spinach. Served with Roasted Red Pepper Sauce

Bacon Wrapped Pork Tenderloin

\$20

Pork Tenderloin wrapped with Applewood Smoked Bacon

Steak and Chicken

\$24

5oz. Sirloin with Sweet Bourbon Sauce and a Sautéed Chicken Breast served with Marsala Sauce



Prime Rib of Beef

\$25

Slow Roasted served with Rosemary Au Jus

Tender Beef Roast

\$18

A Guest Favorite! Tender, Slow Roasted Pot Roast sliced and served with Bordelaise Sauce

Sautéed Chicken Breast

\$18

Chicken Breast Topped with choice of Rosemary, Champagne Cream or Marsala Sauce

Canadian Walleye

\$19

Broiled or Batter Dipped Pan Fried Fresh Walleye
Served with Garlic Mayo



Chicken Kiev

\$18

Chicken Breast Stuffed with Butter and Chives then topped with a Cream Cheese Sauce and served with Wild Rice

Rosemary Pork Prime Rib

\$19

Served with a Spicy Mustard Sauce

Hunter's Ribeye

\$24

Charbroiled with Montreal Steak Seasoning Served with Burgundy Au Jus and a Grilled Onion.

Montreal Pork Chop

\$18

7oz Boneless, Bacon-Wrapped Pork Chop grilled with Montreal Seasoning served with a Mushroom White Wine Demi Sauce



Honey Peppered Salmon

\$19

Fresh Salmon Fillet




Kid's Meal

\$8.50

Chicken Strips and French Fries or Mashed Potatoes



Dinner Buffets



One Entrée Selection (Minimum of 25 People)

\$19

Two Entrée Selections (Minimum of 25 People)

\$22

Salad Selection (Choose One):

- Caesar Salad
- Garden Vegetable House Salad
- Italian Pasta Salad
- Potato Salad

Vegetable Selection (Choose One):

- Green Bean Almandine
- California Blend
(Broccoli, Cauliflower and Carrots)
- Rosemary Roasted Fresh Vegetables
(Chef's Selection)
- Buttered Corn
- Seasonal Vegetables

Entrée Selection (Choose One):

- Sautéed Chicken Breast (Choice of Rosemary, Champagne Cream or Marsala Sauce)
- BBQ Pork Ribs
- Roast Turkey with Sage and Sausage Dressing with Gravy
- Roast Sirloin with Gravy
- Honey Glazed Teardrop Ham
- Roast Pork Loin with Mushroom White Wine Demi Sauce
- Honey Pepper Salmon

Starch Selection (Choose One):

- Garlic or Traditional Mashed Potatoes
- Whole Baby Red New Potatoes
- Rosemary Roasted Quartered Red Potatoes
- Wild Rice

Make it a Cut Above with
Carved Prime Rib for
\$7 Per Person

Specialty Displays

Gourmet Coffee Bar

\$3

Regular or Decaf Coffee Served with Whipped Cream, Flavored Syrup, Chocolate Flakes, Cinnamon and Raw Sugar

Mini Cupcake Display

\$1 per cupcake

White Cake, Chocolate, Marble, Carrot or Red Velvet

Caramel Apple Bar

\$3

Includes Apples on a Stick with Caramel, Chopped Nuts, Chocolate Syrup, Sprinkles, Pretzel Chunks, Chocolate Chips and M&M's

Waffle or French Toast Bar

\$8

Includes Waffles or French Toast, Syrup, Butter, Assorted Berries, Whipped Cream and Chocolate Chips

Hot Chocolate Bar

\$3

Served with Marshmallows, Whipped Cream, Peppermint Sticks, Chocolate Chips, White Chocolate and Caramel

Popcorn Bar

\$11 per pound

Buttered, Caramel, Kettle Corn, White Cheddar or Cheddar Flavors

Mini Pie Buffet

\$4

Blueberry, Apple, Peach, Cherry and Pumpkin

S'mores Bar

\$3

Includes Marshmallows, Graham Crackers and Chocolate

Yogurt Bar


\$8

Includes Two Different Flavors of Yogurt Served with Granola, Assorted Berries and Muffins





Desserts



Build Your Own Sundae (Served at a Station)

\$5

Served with Chocolate, Strawberry and Caramel Sauce, Chopped Nuts and Whipped Cream

Dessert Buffet

\$5

Includes Strawberry and Turtle Cheesecakes, Assorted Cakes and Tortes

Cheesecake

\$4

New York or Turtle cheesecake with strawberry and/or raspberry sauce

Apple Crisp with Whipped Topping

\$4

Carrot Cake Drizzled with Caramel Sauce

\$4

Ice Cream Sundae

\$3

Served with your choice of Strawberries or Chocolate Topping

Chocolate Tiger Cake

\$4

White Cake Centered Between Two Layers of Rich Dark and White Chocolate Butter Cream and Majestic Chocolate Cake

Tuxedo Truffle Mousse

\$4

Creamy Dark Chocolate and White Chocolate Mousse Floating Between Three Layers of Marbled White and Dark Chocolate Cake

White Chocolate Raspberry Cream Cake

\$4

Three Layers of Sponge Cake filled with a Raspberry Preserve and freshly Whipped Cream

Chocolate Fountain

3 Dipping Items

\$3.25

- Angel Food Cake
- Pretzel Rods
- Fresh Baked Sugar Cookies

4 Dipping Items

\$4.25

- Krispie Treats
- Fresh Strawberries
- Bananas
- Apple Wedges
- Fresh Pineapple Chunks
- Marshmallows

*All prices are per person

Sheet Cake

Single Layer

with Icing

Half Sheet Cake (48 pieces) \$60

Full Sheet Cake (96 pieces) \$115

Flavors of Cake:

- Devil's Food
- Mock Angel Food
- Chocolate
- Carrot
- Yellow
- Lemon
- White
- Cherry

Double Layer

With Icing and Filling

Half Sheet Cake (48 pieces) \$72

Full Sheet Cake (96 pieces) \$140

Flavors of Icing:

- Chocolate
- Cream Cheese
- Whipped Cream
- Vanilla

Flavors of Compote:

- Strawberry
- Cherry
- Raspberry
- Lemon





Beverages



Keg Beer

16 gallon 1/2 Barrel.

Serves approximately 150, 16 oz. glasses

Keg Beer - Domestic

\$350

- Budweiser
- Bud Light
- Coors Lite
- Miller Lite
- Michelob Golden Draft Light

Keg Beer - Imported

\$450

- Blue Moon (Belgium)
- New Castle Brown Ale (England)
- Michelob Amber Bock

Keg Beer - Premium

\$450

- Leinekugel's Honey Weiss
- Summit Extra Pale Ale
- Samuel Adam's

House Wine

1.5 Liter is approximately 8 glasses

Sutter Home House Wine

\$6/glass
29/bottle

- White Zinfandel (Blush)
- Chardonnay
- Merlot
- Cabernet
- Moscato

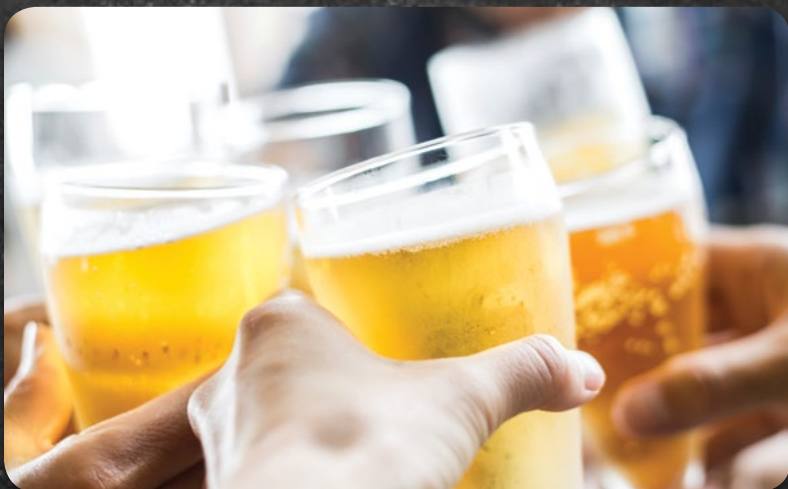
Champagne

Non-Alcoholic

\$29/bottle

Champagne

\$29/bottle



Barrel Root Beer

Serves approximately 75-100, 10 oz. glasses

1919 Root Beer

\$125

**There is a \$150 set up fee for all off-site bars.*

**Drink tickets for your guests are available at \$5.00 per ticket. Excludes top shelf liquor.*

**Unlimited Soda for your guests is available at \$1 per person when a bar is requested.*

**There is a \$10.00 per bottle corking fee on all wines.*

**There is a \$20.00 per box corking fee on all boxed wine.*





Conference Center Policies



Parking

Please inform all guests of the Willmar Conference Center to park in the south Conference Center parking lot. This will enable your guests to find your event with ease.

Menu Selections & Guarantees

Final menu selection and set up requirements must be made at least two weeks prior to your function. We require an attendance number guarantee for all functions at least six business days prior to the event. Due to the license restrictions, remaining banquet food stays with the Willmar Conference Center and is used at the discretion of Kitchen Management. The chef will prepare 5% over the guaranteed attendance number specified by the group.

Alcohol

Minnesota State Liquor Laws will be strictly enforced. No alcohol will be served to anyone under the legal age of 21 and we reserve the right to card as needed. We also reserve the right to refuse alcohol to underage or intoxicated persons. No one is allowed to bring in their own alcoholic beverages to the Willmar Conference Center unless prior approval has been given for specific items. We will confiscate alcoholic beverages as necessary.

Contracts

A signed copy of the contract outlining meeting room space, catering needs, and equipment requests must be returned to the catering department within 10 days of receiving deposit in order to guarantee the space. This contract will be updated closer to the actual date of the event with pricing and other details.

Decorations

The Willmar Conference Center does not have decorations and therefore the guest is responsible for all decorating of the room if needed. Glitter and confetti are not allowed in the banquet facilities due to the difficulty of cleaning it up. Nails, tacks, tape, push pins, etcetera may not be used in decorating the walls of any room. The Willmar Conference Center is not responsible for items left the day after the function.

Linens

The Willmar Conference Center provides white, ivory, or black tablecloths. Linen napkins are available in twelve colors.

Pricing

All prices are subject to change and do not include gratuity or tax. All prices on food are subject to a 6.875% state sales tax and a 20% gratuity. All prices on host alcoholic beverages are subject to a 9.875% state sales tax and a 20% gratuity. The gratuity is the property of the Willmar Conference Center and is dispersed at the discretion of the management. Additional gratuity for staff members of banquet events is not needed.

Payment

We ask that all payments are arranged prior to your event taking place.



W•C•C

Willmar Conference Center

320-235-3312 ext. 305

sales@willmarhotels.com

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