

DOUBLE CUT[®]

CHARCOAL GRILL / LIQUOR BAR



D/C THREE DISTINCTIVE VENUES. ENDLESS POSSIBILITIES.

GROUP DINING/PRIVATE EVENTS

Kalahari Resort and Convention Center

AT KALAHARI RESORTS' SIGNATURE RESTAURANT

Expect more. And still be wowed.

Menus tailored just for you. Flexible seating. World-class service and surroundings. Private events at Double Cut Charcoal Grill are effortless to plan, and even easier to enjoy.

Designed from the ground up to meet your every requirement, each of our three group dining venues is unique, yet all exemplify the Kalahari promise to exceed our guests' expectations. And for you, the host: Count on Double Cut to provide expert planning assistance before your gathering, and personal attention throughout, to ensure your event is a resounding success.

The Double Cut Difference

- Personal planning assistance
- Events for 6 to 72 guests
- Seated events & cocktail-style receptions
- Full A/V capabilities
- Flexible layouts
- Available days & evenings
- Food and beverage options including fixed and limited choice menus, appetizer-only events and more.

DOUBLE CUT®

CHARCOAL GRILL / LIQUOR BAR



A LA CARTE PREMIUM EXPERIENCE

Guest order starters and entrees from a custom printed menu

Enjoy a 2 hour dining experience

APPETIZERS FOR THE TABLE

JUMBO LUMP CRAB CAKES
WARM MOZZARELLA CAPRESE
JUMBO SHRIMP COCKTAIL

STARTER

Choice of One

“BLT” ICEBURG WEDGE
LOBSTER BISQUE
FRENCH ONION SOUP

ENTRÉES

Choice of One

20 OZ. BONE-IN RIBEYE
8 OZ. FILET MIGNON
ROSEMARY GARLIC CHICKEN
CRAB-STUFFED JUMBO SHRIMP

TABLE SIZED ACCESSORIES

Served Family Style to each table

GARLIC MASHED POTATOES
GRILLED ASPARAGUS
MAKER'S MARK MUSHROOMS

DESSERTS FOR SHARING

Served Family Style to each table

DOUBLE CUT CHOCOLATE LAYER CAKE
CHEESECAKE
KEY LIME PIE

\$79.00/GUEST

(plus tax and 20% service charge)

Maximum 60 guests

A LA CARTE EXPERIENCE 1

Guest order starters and entrees from a custom printed menu

APPETIZERS FOR THE TABLE

JUMBO LUMP CRAB CAKE
WARM MOZZARELLA CAPRESE

STARTERS

Choice of One

“BLT” ICEBURG WEDGE
LOBSTER BISQUE

ENTRÉE'S

Choice of One

14 OZ RIBEYE
CEDAR PLANK ROASTED SALMON
CRAB-STUFFED JUMBO SHRIMP SCAMPI

TABLE SIZED ACCESSORIES

Served Family Style to each table

JUMBO GRILLED ASPARAGUS
GARLIC MASHED POTATOES
MAKER'S MARK MUSHROOMS

DESSERT FOR SHARING

Served Family Style to each table

CRÈME BRÛLÉE
Rich creamy custard brûlée'd a la minute
CHEESECAKE
New York style, fresh strawberries
DOUBLE CUT CHOCOLATE LAYER CAKE
Dark, milk and white chocolate silks, vanilla ice cream, hot fudge

\$73.00/GUEST

(plus tax and 20% service charge)

Maximum 60 guests

A LA CARTE EXPERIENCE 2

Guest order starters and entrees from a custom printed menu

APPETIZERS FOR THE TABLE

BLACK PEPPER CALAMARI

BEEF SHORT RIB TACOS

STARTERS

Choice of one

CAESAR

LITTLENECK CLAM CHOWDER

ENTRÉE'S

Choice of One

12 OZ PRIME RIB

CEDAR PLANK ROASTED SALMON

ROSEMARY GARLIC CHICKEN

TABLE SIZED ACCESSORIES

Served Family Style to each table

CREAM SPINACH

GARLIC MASHED POTATOES

MAKERS MARK MUSHROOMS

DESSERT FOR SHARING

Served Family Style to each table

KEY LIME PIE

Graham cracker crust

DOUBLE CUT CHOCOLATE LAYER CAKE

Dark, milk and white chocolate silks, vanilla ice cream, hot fudge

\$69.00/GUEST

(plus tax and 20% service charge)

Maximum 60 guests

CUSTOMIZED DINNER MENU

Design your cocktail hour and menu from 2 to 4 courses

Enjoy a 2 hour dining experience

Guests order starter and entrée from a custom printed menu

COCKTAIL HOUR

PASSED HORS D'OEUVRES

Please choose 3-4 selections of hors d'oeuvres to pass during cocktail hour

CHARCOAL GRILLED BEEF

*Tenderloin with Bleu Cheese Creme Fraiche &
Pickled Red Onion*

36 per dozen

CITRUS POACHED SHRIMP

with Horseradish Cocktail Sauce & Toasted Marble Rye

36 per dozen

BALSAMIC GLAZED APPLE

with Brie and Sage on Crostini

24 per dozen

MINI CRAB CAKES

with beer mustard and Scallion

48 per dozen

TUNA TARTARE

with Sweet Chili Vinaigrette and Radish on Wonton Crisp

39 per dozen

TRUFFLE DEVILED EGGS

with Chive

24 per dozen

CLASSIC BRUSCHETTA

27 per dozen

ANTIPASTO

*grilled and marinated vegetables,
signature Wisconsin meats and cheeses*

55 per platter

APPETIZERS

Please choose 2-3 Appetizers for the Table or Appetizer Station

Each order is appropriate for a table of 4

WARM MOZZARELLA CAPRESE 9

CALAMARI 13

JUMBO SHRIMP COCKTAIL (4) 13

ICED SHELLFISH TOWER

4-6 people 100

*fresh oysters, jumbo shrimp, king crab, Maine lobster and Bloody Mary oyster
shooters with assorted housemade sauces*

DINNER SERVICE

STARTER

Please choose 2 items for your guests to pick from

LITTLENECK CLAM CHOWDER cup 5

CAESAR 9

FRESH GREENS 4

“BLT” ICEBERG WEDGE 10

CUSTOMIZED DINNER MENU

*Design your cocktail hour and menu from 2 to 4 courses
Guests order starter and entrée from a custom printed menu*

DINNER ENTRÉE

Please choose 3-4 entrées for your guests to pick from

FILET MIGNON 8 OZ 36	ROSEMARY GARLIC CHICKEN 27
RIBEYE 14 OZ 39	CEDAR PLANK ROASTED SALMON 26
DOUBLE CUT PRIME RIB KING CUT 16OZ 35	SOY-MISO GLAZED SEABASS 32
*DOUBLE BONE PORK CHOP 20 OZ 34	

SIDES FOR SHARING

*Sides are pre-determined, priced per dish, and served family style.
Please choose 2-4 different sides for the group.*

VEGETABLES

BROCCOLI WITH HOLLANDAISE 7
CREAMED SPINACH 9
SAUTEED BRUSSELS SPROUTS 9
MAKER'S MARK MUSHROOMS 11
ASPARAGUS WITH HOLLANDAISE 11

POTATOES

SKIN-ON MASHED POTATOES 9
HASH BROWNS 11
LOBSTER MAC & CHEESE 16

SEAFOOD FOR THE TABLE

Suggest two orders or two pounds per four people

CRAB-STUFFED JUMBO SHRIMP SCAMPI 34
ALASKAN KING CRAB 45/LB
WARM WATER LOBSTER TAILS 65

DESSERT

Select two desserts for your group \$9 per person

CRÈME BRÛLÉE

Rich creamy custard brûlée'd a la minute

CHEESECAKE

New York style, plain or with strawberries

KEY LIME

graham cracker crust, real key lime

DOUBLE CUT CHOCOLATE LAYER CAKE

Dark, milk and white chocolate silks, vanilla ice cream, hot fudge

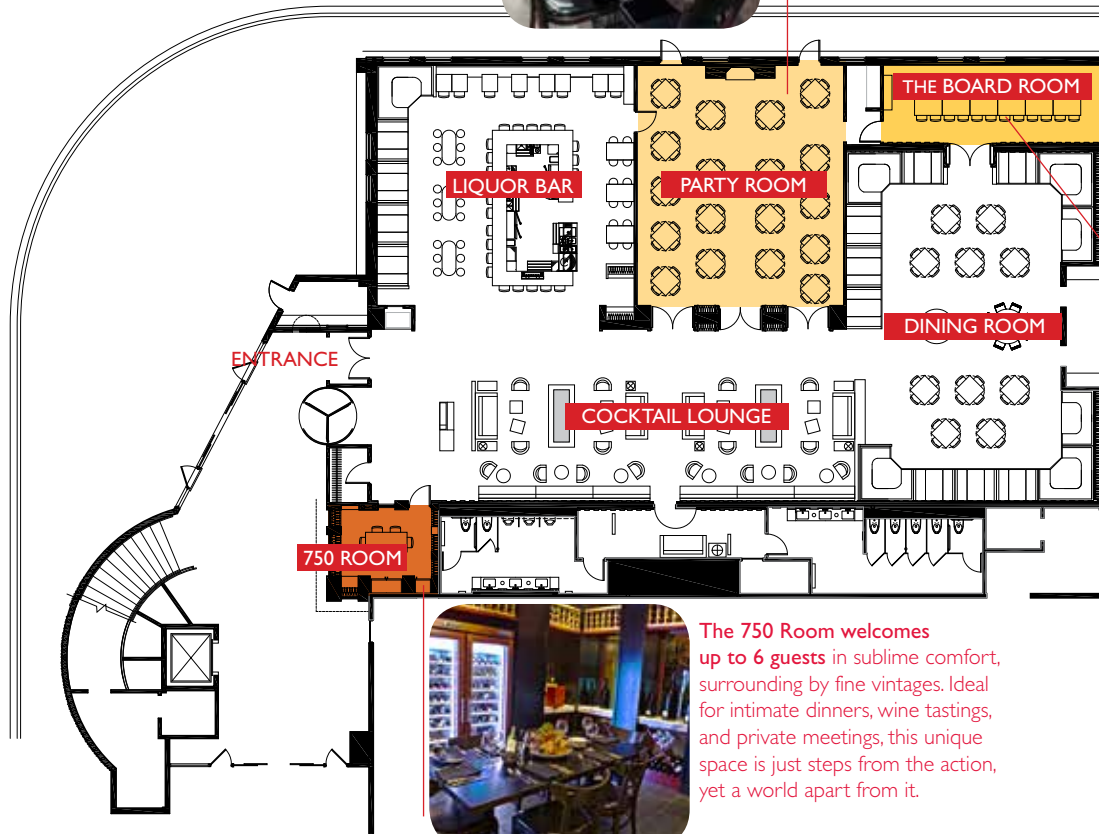
Choose from three distinctive group dining environments



The Party Room indulges up to 72 guests with generous space, privacy and a grand fireplace. Amenities include full A/V including a dropdown screen, flexible seating arrangements, optional portable standup bar, DJ and dance floor capacity.



The Board Room seats up to 24 guests in a private enclave. Warm lighting, dark wood paneling and an optional private bar add to the allure, while full A/V capabilities accommodate the latest technology.



The 750 Room welcomes up to 6 guests in sublime comfort, surrounded by fine vintages. Ideal for intimate dinners, wine tastings, and private meetings, this unique space is just steps from the action, yet a world apart from it.



Contact Us

For personal event planning assistance, contact GreatEvents@DoubleCutGrill.com, call 608.254.5590, or visit KalahariMeetings.com/DoubleCut

Kalahari Resort
Wisconsin Dells, WI 53965



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