



W O N E W O K

CULINARY COLLECTION

Featuring refined, chef-inspired menus showcasing seasonal ingredients and the flavors of Minnesota.



GENERAL INFORMATION & POLICIES

Wonewok Resort & Conference Center offers a full-service luxury executive conference center with a highly trained catering, and culinary team ready to make every meeting and event not only successful but exceptional. Our team offers professional meeting and event planning experts ready to respond to all your questions. Thank you for considering our team for your next group!

G U A R A N T E E : To ensure excellent service and ample food preparation, the Wonewok Resort & Conference Center must be notified of the guaranteed attendance no later than seven (7) days prior for all group trips. Guarantees of attendance are not subject to reduction and the resort will charge the Master Account, at a minimum, the amount due in accordance with the guaranteed attendance. Any increase in attendance will be billed accordingly. If a final guarantee is not received, hotel will assume the last estimated number given as your guarantee. If your guaranteed attendance increases by more than 10% within (7) seven business days prior to your event, the Resort reserves the right to charge up to a \$5 surcharge on menu prices due to increased costs incurred. Additionally, the contracted menu items may not be available for the additional guests added. The resort cannot guarantee that the same menu items will be served to guests above the overset.

M E N U S E L E C T I O N : Menu selections are requested three (3) weeks prior to function date. Special dietary substitutions are available and can be made in advance. The catering and culinary staff will be happy to design a specific menu to suit your special needs.

P R I C I N G : All food and beverage prices are guaranteed 30 days prior to your event. Menu items and pricing are subject to change. There will be a \$75.00 labor surcharge on buffets for groups of less than 30 guests.

F O O D & B E V E R A G E : All food and beverage items will be prepared by Wonewok Resort & Conference Center. No outside catering is allowed. No food or beverage will be permitted to leave the premises due to license restrictions. The hotel beverage license requires the hotel to request proper identification for anyone forty years of age or younger and refuse service to anyone either under age OR unable to produce proper identification. The hotel also must refuse alcoholic beverage service to any person who, in the hotel's judgment, appears intoxicated. With respect to evening events, last call will be given at 12:30am; bars are removed at 12:45am. All liquor must be removed and the bar areas vacated by 1:00am.

S P E C I F I C R E S P O N S I B I L I T I E S O F T H E C U S T O M E R : Admittance to your function room for set-up and take down and meeting attendee arrivals and departures must coincide with the event times listed on the contract. Should any revisions at the beginning or ending times of an event be requested, the resort would make every effort to accommodate the request. Function agreements do not entitle you a 24-hour hold on the meeting space, if you have a multiple day function, unless specifically noted. The resort assumes no liability for Audio Visual equipment other than its own.

E V E N T P L A N N I N G : Your personal Catering/Conference Services contact will complete all final details regarding your event. At the time final banquet event orders are presented, you shall review, approve and sign-off on the final details and estimated charges. Additional fees may apply for event changes made less than 48 hours in advance, extraordinary cleaning required by use of glitter, confetti or similar items, extension of actual service times or any additional services requested. Other than specifically stated in the approved menu, the Resort will not be responsible for any specific dietary requests or requirements. Concerns on the day of the event should be addressed to the banquet management on duty; this includes any change in room sets, mealtimes, meal counts, special requests, etc.

BREAKFAST

Breakfast is prepared fresh each morning using premium seasonal ingredients.

CONTINENTAL BREAKFAST

Served Daily

- ~ Seasonal Fresh Fruit
- ~ Greek Yogurt & House Granola
- ~ Protein Bars
- ~ Fresh Fruit Smoothies
- ~ Assorted Fresh Pastries
- ~ Artisan Toast with Butter, Preserves & Peanut Butter
- ~ Freshly Brewed Coffee, Assorted Teas & Chilled Juices

WONEWOK SIGNATURE BREAKFAST SELECTIONS

Choice of Two (2), Served Daily

Wonewok Classic

Two farm-fresh eggs prepared your way, breakfast potatoes, choice of Applewood smoked bacon or Minnesota wild rice sausage, artisan toast and preserves.

Ancient Grain Breakfast Bowl

Ancient grains, seasonal vegetables, avocado, pico de gallo, scrambled eggs and creamy Gouda cheese sauce.

Eggs Benedict

Classic Canadian bacon Benedict or Chef's Seasonal Benedict.

Steak & Eggs

Grilled steak, breakfast potatoes, two eggs any style, sliced avocado and pico de gallo.

Brioche French Toast

Cinnamon custard brioche, whipped peanut butter, brûléed bananas and shaved chocolate.

Smoked Salmon Toast

Grilled artisan bread, garlic-herb cream cheese, honey-smoked salmon, dill, egg, pickled onion, Sweet Drop peppers and capers.

Applewood Smoked Duck Omelet

French omelet with smoked duck ham, mushrooms, blistered tomatoes, aged cheddar, garlic, chives, arugula and breakfast potatoes.

À La Carte

- ~ Applewood Smoked Bacon
- ~ Minnesota Wild Rice Sausage
- ~ Honey-Smoked Salmon
- ~ Farm-Fresh Eggs (Any Style)
- ~ Sliced Avocado
- ~ Pico de Gallo
- ~ Fresh Salsa



Vegetarian, vegan, gluten-friendly and other dietary accommodations are available with advance notice.



LUNCH BUFFETS

Each buffet includes freshly brewed coffee, assorted teas, iced tea, infused water and chef's featured dessert unless otherwise noted.

Choice of One (1), Served Daily

Wonewok Shore Lunch

- ~ Breaded Northern Walleye
- ~ Herb-Grilled Chicken Breast
- ~ Roasted Sweet Potato & Wild Rice Burger
- ~ House Pub Chips with Dill Seasoning
- ~ Baked Beans
- ~ Bakery Buns & Condiments
- ~ Seasonal Fruit Display
- ~ Warm Chocolate Chip Cookies

Soup, Salad & Sandwich Buffet

- ~ **Choice of:** Tomato Basil Bisque, Corn Chowder, Chicken Wild Rice or Vegetable Lentil Soup
- ~ **Choice of:** Classic Caesar, Basil Berry or Garden Salad
- ~ An Assortment of French Dip, Chicken Club and Turkey Focaccia Sandwiches

Signature Poke Bowl Bar

- ~ Sushi Rice, Glass Noodles & Mixed Greens
- ~ Smoked Salmon, Grilled Steak, Seared Ahi Tuna and Teriyaki Tofu
- ~ Seasonal Vegetables & Premium Toppings
- ~ Soy, Teriyaki & Soy-Ginger Sauces

Street Taco Bar

- ~ Corn Tortillas & Chips
- ~ Grilled Flank Steak, Citrus Chicken and Grilled Shrimp
- ~ Grilled Vegetables
- ~ Queso, Salsa, Guacamole, and Cilantro-Lime Crema
- ~ Black Bean & Corn Salad

Gourmet Grill & Burger Bar

- ~ Hand-Pressed Burgers
- ~ Grilled Chicken
- ~ Signature Veggie Burgers
- ~ Gourmet Toppings
- ~ Green Goddess Salad
- ~ House Pasta Salad
- ~ Pub Chips
- ~ Fresh Fruit
- ~ Cookies

Mediterranean Market Buffet

- ~ Marinated Chicken
- ~ Mediterranean Seafood
- ~ House-Made Falafel
- ~ Fresh Pita
- ~ Greek Rice
- ~ Hummus & Dips
- ~ Tabbouleh
- ~ Cucumber Mint Fruit Salad
- ~ Lemon Herb Orzo
- ~ Pistachio Cookies

Chef's Ramen Bar

- ~ Beef, Chicken or Vegetarian Broth
- ~ Rice & Udon Noodles
- ~ Grilled Chicken, Seafood & Vegetables
- ~ Kimchi, Eggs & Toppings
- ~ Spring Rolls
- ~ Asian-Inspired Dessert

MEETING BREAKS

Chef's choice served daily for both AM/PM breaks.

- ~ Granola & Protein Bars
- ~ Cookies & Muffins
- ~ Chicken Salad & BLT Wraps
- ~ Charcuterie Platter with Crackers
- ~ Vegetable Tray with Dips
- ~ Chips & Mixed Nuts
- ~ Fresh Fruit
- ~ Coffee, Tea & Juice
- ~ Assorted Sodas, Teas & Bottled Water

Vegetarian, vegan, gluten-friendly and other dietary accommodations are available with advance notice.

DINNER BUFFETS

Each buffet includes freshly brewed coffee, assorted teas, iced tea, infused water and chef's featured dessert unless otherwise noted.

Choice of One (1), Served Daily

Wonewok Smokehouse Barbecue

- ~ Slow-Smoked Pork Ribs
- ~ Applewood Smoked Turkey
- ~ Grilled Fresh Atlantic Salmon
- ~ Roasted Herb Potatoes
- ~ Three-Cheese Mac & Cheese
- ~ Coleslaw
- ~ Seasonal Fruit
- ~ Grilled Vegetables
- ~ Honey Cornbread
- ~ BBQ Sauce, Cranberry Salsa & Pineapple Chutney

Northern Wild Game Dinner

- ~ Grilled Elk Steak
- ~ Rainbow Trout
- ~ Herb-Roasted Chicken Thighs
- ~ Seared Duck Breast
- ~ Creamy Wild Rice Hotdish
- ~ Spinach Berry Salad
- ~ Roasted Delicata Squash & Asparagus
- ~ Caramelized Onion Demi-Glace, Nectarine Chutney & Mustard Cream

Italian Pasta Market

- ~ Flatbread Pizza Appetizers
- ~ Classic Caesar
- ~ Fresh Pasta with Chef's Sauces & Proteins
- ~ Warm Focaccia
- ~ Classic Tiramisu

Signature Surf & Turf

- ~ Dry-Aged Prime Rib
- ~ Mesquite Pork Tenderloin
- ~ Red Snapper or Jumbo Shrimp
- ~ Seasonal Vegetables
- ~ Seasonal Starch
- ~ Chef's Seasonal Salad
- ~ Curated Dessert

Brazilian Churrasco Grill

- ~ Beef Tenderloin
- ~ Grilled Shrimp
- ~ Mojo Chicken
- ~ Seasonal Vegetables
- ~ Gemelli Pasta Salad
- ~ Chimichurri & House Sauces
- ~ Fruit
- ~ Rum Cake

Neapolitan Pizza Night

Gluten-Friendly Crust Available

- ~ Chef's Specialty Pizzas
- ~ Build-Your-Own Options
- ~ Caesar Salad
- ~ Fresh Fruit
- ~ Classic Tiramisu

Vegetarian, vegan, gluten-friendly and other dietary accommodations are available with advance notice.





FAREWELL DINNER EXPERIENCES

BRONZE PACKAGE

Coursed Dinner Plated

Includes choice of one appetizer, one soup or seasonal salad, up to three entrées and one dessert.

Beginnings

Choice of One (1) for entire group

- ~ Ancient Grain Arancini
- ~ Minnesota Artisan Cheese Board
- ~ Deviled Egg Trio
- ~ Roasted Carrot Dip

Entrées

Choice of Three (3) for entire group

- ~ Parmesan Chicken
- ~ Grilled Pork Ribeye
- ~ Ancient Grain Risotto
- ~ Grilled Shrimp
- ~ Grilled Sirloin Steak
- ~ Pistachio Pesto Bucatini

Desserts

Choice of One (1) for entire group

- ~ Chef’s Seasonal Dessert
- ~ Lemon Tart
- ~ Blueberry Cheesecake
- ~ Carrot Cake
- ~ Chocolate Sorbet

GOLD PACKAGE

Coursed Dinner Plated

Includes choice of one appetizer, one soup or seasonal salad, up to three entrées and one dessert.

Beginnings

Choice of One (1) for entire group

- ~ Minnesota Artisan Cheese Board
- ~ Honey-Smoked Salmon Crostini
- ~ Ahi Tuna Tostada
- ~ Compressed Seasonal Fruit

Entrées

Choice of Three (3) for entire group

- ~ Parmesan Chicken
- ~ Grilled Pork Ribeye
- ~ Almond-Crusted Walleye
- ~ Street Corn Bucatini with Grilled Shrimp
- ~ Grilled Ribeye
- ~ Miso-Glazed Roasted Cauliflower

Desserts

Choice of One (1) for entire group

- ~ Chef’s Seasonal Dessert
- ~ Blueberry Cheesecake
- ~ Carrot Cake
- ~ Angel Food Cake
- ~ Chocolate Budino

LATE NIGHT SNACKS OR CAMPFIRE OPTIONS

- ~ Assorted Pizzas
 - ~ Popcorn
 - ~ S’mores Package
 - ~ Campfire Pies
- ~ Nacho Bar
 - ~ Chilli Dog Bar
 - ~ Game Day Wings
 - ~ Soft Pretzels with Beer Cheese

Vegetarian, vegan, gluten-friendly and other dietary accommodations are available with advance notice.

GROUP COOKING CLASSES & EXPERIENCES

\$75.00 additional per person plus \$150.00 chef fee

WOOD-FIRED GOURMET PIZZA EXPERIENCE

Gather your group for a fun, interactive culinary experience where everyone becomes the chef. Working alongside our culinary team, guests will craft their own wood-fired artisan pizzas using hand-stretched dough, premium cheeses, farm-fresh vegetables, house-made sauces, and a selection of gourmet meats and specialty toppings.

Learn the techniques behind creating the perfect pizza—from stretching the dough and balancing flavors to mastering the art of wood-fired cooking. As each pizza is baked in our authentic wood-fired oven, guests will enjoy the rich flavors, crisp crust, and smoky finish that only a live-fire oven can create.

This hands-on experience is designed to encourage collaboration, creativity, and conversation, making it an ideal activity for corporate retreats, leadership teams, and private groups. Once the pizzas are complete, everyone gathers to enjoy their handcrafted creations family-style, paired with fresh salads and seasonal accompaniments.

Includes a variety of paired beers and wines selected by our team.

HOMEMADE PASTA COOKING EXPERIENCE

Discover the art of traditional pasta making in this hands-on culinary experience designed to bring your group together. Guided by our culinary team, guests will learn the techniques of creating fresh pasta from scratch using simple, high-quality ingredients.

From mixing and kneading the dough to rolling, cutting, and shaping a variety of pasta styles, participants will experience each step of the process while learning tips and techniques from our chefs. Guests will also prepare complementary house-made sauces using fresh herbs, seasonal ingredients, and authentic Italian flavors to perfectly pair with their handmade pasta.

Once the cooking is complete, everyone gathers around the table to enjoy the meal they created together, accompanied by fresh bread, seasonal salad, and chef-selected accompaniments. This interactive experience encourages teamwork, creativity, and conversation while creating a memorable dining experience.

Perfect for corporate retreats, executive groups, and private gatherings, our Homemade Pasta Cooking Experience offers a unique blend of culinary education, team building, and exceptional dining in a relaxed and engaging atmosphere.

Includes a variety of paired wines selected by our team.

WOOD-FIRE GRILLING EXPERIENCE

Master the art of open-fire cooking in this interactive grilling class designed for groups looking to sharpen their culinary skills while enjoying a memorable team-building experience. Guided by our chefs, guests will learn the fundamentals of grilling over wood fire, including proper heat management, seasoning techniques, and achieving the perfect sear.

Participants will prepare a selection of premium meats, fresh seafood, and seasonal vegetables while exploring flavor-building techniques such as marinades, dry rubs, compound butters, and wood smoke pairings. Throughout the experience, our culinary team shares professional tips on cooking temperatures, timing, and presentation to help guests create restaurant-quality dishes.

Once everything is perfectly grilled, the group gathers to enjoy a family-style feast featuring their handcrafted creations alongside chef-selected side dishes and fresh seasonal accompaniments.

Ideal for corporate retreats, leadership teams, and private groups, the Wood-Fire Grilling Experience combines hands-on learning, collaboration, and exceptional cuisine in a relaxed outdoor setting. It's the perfect opportunity to connect with colleagues while creating unforgettable meals over an open flame.

Includes a variety of paired wines selected by our team.

MASTER CHEF CHILI COOK-OFF CHALLENGE

Turn up the heat in this exciting, hands-on culinary competition where teamwork, creativity, and bold flavors take center stage. Working in teams, guests will create their own signature chili using an assortment of fresh, high-quality ingredients, premium proteins, aromatic spices, garden-fresh vegetables, and chef-selected secret ingredients.

Each team will collaborate to develop a unique recipe, balancing flavors and techniques while racing against the clock to produce the ultimate championship-worthy chili. Throughout the experience, our culinary team will offer guidance and tips, but the final recipe is entirely up to each team's imagination and strategy.

Once the cooking is complete, every chili will be presented for tasting and evaluated by our Executive Chef, who will judge each creation on flavor, creativity, presentation, and overall execution. Winning teams earn bragging rights and the coveted title of Master Chef Chili Champions.

Perfect for corporate retreats, leadership teams, and private groups, this lively cooking challenge encourages collaboration, friendly competition, and plenty of laughter while creating an unforgettable culinary experience.



CAMPFIRE BEER POKING EXPERIENCE

Gather around the campfire for a unique Northern Minnesota tradition that transforms an ordinary beer into a warm, caramelized tasting experience. Guided by our team, guests will discover the art of beer poking—using a fire-heated steel poker to instantly warm and caramelize the natural sugars in select craft beers, creating a smooth, rich flavor with notes of toasted malt and caramel.

As the fire crackles and the evening unfolds, enjoy freshly baked soft pretzels served with warm, house-made beer cheese, perfectly complementing the rich flavors of your beer. Our team will share the history of this time-honored tradition while guests relax by the fire, connect with one another, and take in the peaceful surroundings.

Ideal for corporate retreats, executive gatherings, and private groups, the Campfire Beer Poking Experience offers a memorable blend of rustic charm, gourmet flavors, and fireside camaraderie—creating the perfect setting to unwind after a day of meetings or outdoor adventures.

GROUP COOKING CLASSES & EXPERIENCES

\$75.00 additional per person plus \$150.00 chef fee

ELEVATED WINE & MINNESOTA ARTISAN CHEESE TASTING

Indulge in a refined tasting experience that celebrates exceptional wines and the rich flavors of Minnesota's artisan cheesemakers. Guided by our culinary team, guests will enjoy a thoughtfully curated selection of premium wines expertly paired with locally crafted cheeses from some of Minnesota's finest creameries.

Each pairing is designed to highlight the unique characteristics of both the wine and cheese, complemented by seasonal accompaniments such as artisan crackers, fresh and dried fruits, local honey, roasted nuts, and handcrafted preserves. Along the way, guests will learn the fundamentals of wine and cheese pairing, discover the stories behind each featured producer, and gain a deeper appreciation for regional flavors and craftsmanship.

Perfect for corporate retreats, executive groups, and private gatherings, this elevated tasting experience encourages conversation, connection, and discovery in a relaxed yet sophisticated setting. Whether enjoyed before dinner or as a standalone event, it's an unforgettable culinary journey showcasing the best of Minnesota hospitality.

WHISKEY TASTING EXPERIENCE

Discover the craftsmanship and character of premium whiskeys during this elevated tasting experience designed for those who appreciate bold flavors and timeless traditions. Guided by our culinary team, guests will sample a curated selection of exceptional whiskeys, exploring the unique aromas, tasting notes, aging techniques, and regional distinctions that make each pour distinctive.

To complement the tasting, guests will enjoy a selection of warm pretzel bites with house-made beer cheese, gourmet sliders, and savory wings, thoughtfully paired to enhance the rich flavors of each whiskey. Along the way, our team will share pairing recommendations, tasting techniques, and the stories behind the featured spirits, creating an engaging and interactive experience.

Ideal for corporate retreats, executive gatherings, and private groups, the Whiskey Tasting Experience offers the perfect blend of education, conversation, and exceptional food in a relaxed atmosphere. Whether you're a seasoned whiskey enthusiast or new to the world of fine spirits, this experience promises an unforgettable evening of great flavors and memorable connections.





BAR COLLECTION

SIGNATURE COCKTAILS

- Wonewok Old Fashioned**
Premium bourbon, demerara, aromatic bitters, orange and Luxardo cherry

The Birchview
Bourbon, Minnesota maple, fresh lemon and aromatic bitters

Mantrap Manhattan
Rye whiskey, sweet vermouth, bitters and Luxardo cherry

Petite Lake Martini
Premium vodka or gin, dry vermouth, orange bitters and olive or lemon twist

Wild Blueberry Smash
Vodka, blueberry, fresh lemon, mint and soda
- Northwoods Negroni**
Gin, Campari, sweet vermouth and orange

Lakeside Margarita
Classic or Spicy
Tequila, orange liqueur, fresh lime and agave

Mantrap Mule
Vodka, ginger beer, fresh lime and cranberry

Wonewok 75
Gin, fresh lemon, simple syrup and sparkling wine

Campfire Espresso Martini
Vodka, coffee liqueur, espresso and vanilla

CLASSIC COCKTAILS

- Old Fashioned

Manhattan

Martini

Margarita

Moscow Mule

Whiskey Sour
- Negroni

Daiquiri

Tom Collins

Gin & Tonic

Bloody Mary

Mimosa

ZERO PROOF COCKTAILS

- Northwoods Spritz
- Wild Berry Fizz
- Wonewok Mule
- Cranberry Lime Refresher

AFTER DINNER

- Espresso Martini
- Irish Coffee
- Baileys Coffee
- Amaretto Sour
- Bourbon & Chocolate

SPIRITS

VODKA

Tito's
Ketel One
Grey Goose
Belvedere

GIN

Bombay Sapphire
Hendrick's
The Botanist

BOURBON & WHISKEY

Buffalo Trace
Maker's Mark
Bulleit Bourbon
Woodford Reserve
Knob Creek
Basil Hayden
Michter's Small Batch
Woodford Reserve Double Oaked

RYE

Bulleit Rye
High West Rye
WhistlePig

TEQUILA

Espolòn Blanco
Casamigos Blanco
Don Julio Blanco
Don Julio Reposado
Casamigos Añejo

RUM

Bacardi
Captain Morgan
Diplomático Reserva Exclusiva
Zacapa 23

SCOTCH

Dewar's 12
Johnnie Walker Black
Glenlivet 12
Macallan 12
Oban 14

COGNAC

Hennessy VS
Hennessy VSOP
Rémy Martin VSOP

RESERVE SPIRITS

Allocated Bourbon
Reserve Bourbon
Premium Scotch
Reserve Scotch
Premium Tequila
Ultra-Premium Tequila
Reserve Cognac

WINE & BEER

SPARKLING WINE

Prosecco
Premium Sparkling

WHITE WINE

Pinot Grigio
Sauvignon Blanc
Chardonnay
Premium Chardonnay

ROSÉ

Provence Rosé

RED WINE

Pinot Noir
Cabernet Sauvignon
Malbec
Premium Cabernet

DOMESTIC BEER

Budweiser
Bud Light
Michelob ULTRA
Coors Light

CRAFT & PREMIUM BEER

Summit EPA
Surly Furious IPA
Castle Danger Cream Ale
Bent Paddle Black Ale
Stella Artois
Modelo Especial
Guinness

SELTZER

White Claw
High Noon
NÜTRL

NON-ALCOHOLIC BEER

Athletic Brewing NA Beer
Guinness 0.0

SOFT DRINKS & REFRESHMENTS

Coca-Cola
Diet Coke
Sprite
Ginger Ale
Tonic Water
Sparkling Water
Still Water
Premium Bottled Water



W O N E W O K

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