

meetings & events





breakfast

PRE-ORDER IS REQUIRED. PRICING IS PER PERSON. 10 GUEST MINIMUM. SERVED 7-10 A.M.

SELECT TWO

HAM, CHEDDAR & CHIVE OMELET 17 breakfast potatoes | toasted focaccia

CLASSIC BREAKFAST 15
scrambled eggs | applewood smoked bacon | breakfast potatoes | toasted focaccia

YOGURT GRANOLA BOWL 14 fresh fruit & berries | honey | granola

STEAK & EGGS 24 scrambled eggs | breakfast potatoes | toasted focaccia

EGGS BENEDICT 18
poached eggs | smoked ham | hollandaise | breakfast potatoes



breakfast & brunch buffets

PRICING IS PER PERSON. 12 GUEST MINIMUM.

1 HOUR OF SERVICE. ADDITIONAL HALF HOUR + 4/GUEST.
INCLUDES COFFEE, HOT TEA & ORANGE JUICE.

CONTINENTAL 18

sliced fruit | assorted breakfast pastries | yogurt, fresh berries & house granola

GOODWIN SIGNATURE 26

assorted breakfast pastries | breakfast potatoes | applewood smoked bacon & sausage apple cinnamon baked french toast with maple-caramel & whipped cream scrambled eggs, wisconsin cheddar & fresh herbs | florentine quiche

GRAND ROOM BRUNCH 34

sliced fruit & berries | assorted breakfast pastries | breakfast potatoes applewood smoked bacon & sausage | apple cinnamon baked french toast with maple-caramel & whipped cream scrambled eggs, wisconsin cheddar & herbs | eggs benedict with smoked ham & brown butter hollandaise

morning enhancements

HOUSE-MADE MUFFINS 32/dz HOUSE-MADE DANISH 32/dz

HOUSE-MADE SCONES 32/dz HOUSE-MADE CINNAMON ROLLS 32/dz

ASSORTED BAGELS 32/dz SLICED FRESH FRUIT 6/quest

BAGELS & LOX WITH YOGURT, BERRIES & GRANOLA
WHIPPED CREAM CHEESE 65/dz PARFAITS 8/ea



sandwiches

PRE-ORDER IS REQUIRED. PRICING IS PER GUEST. INCLUDES HOUSE-MADE CHIPS & PICKLE. +2 GLUTEN FREE BREAD.

SELECT UP TO TWO | 10 GUESTS OR LESS SELECT UP TO THREE | 10+ GUESTS

ANGUS BURGER 18 cheddar | lettuce | tomato | onion

CHICKEN SALAD WRAP 15 fennel | pecan | dried cherries

GRILLED VEGETABLE PANINI 16
zucchini | tomato | peppers | eggplant | mozzarella | provolone | pesto

MEATBALL SANDWICH 18
marinara | mozzarella | arugula | pickled fresnos

CHICKEN CAESAR WRAP 16
romaine | parmesan | caesar dressing | crispy garlic breadcrumbs

TURKEY BLT 16
turkey | bacon | avocado mayo | bun



lunch buffet

26/PER GUEST. 15 GUEST MINIMUM. UP TO 1 HOUR OF SERVICE. INCLUDES COFFEE, HOT TEA, ICED TEA & LEMONADE.

SELECT UP TO THREE	SELECT ONE	SELECT UP TO TWO
HAM & SWISS	MIXED GREENS	CREAMY POTATO SALAD
lettuce tomato onion dijonaise	tomato cucumber onion	
	house vinaigrette	COLESLAW
HUMMUS & VEGGIE WRAP		
	CAESAR	PESTO PASTA SALAD
CHICKEN SALAD WRAP	romaine parmesan	
fennel pecan dried cherries	crispy garlic breadcrumbs	CHEESE & CHARCUTERIE
		BOARD
TURKEY BLT	ROASTED BEET & GOAT CHEESE	
avocado mayo	fennel arugula	HOUSE-MADE
	balsamic vinaigrette	POTATO CHIPS
MEATBALL SUB		
mozzarella marinara		

afternoon snacks & sweets

SERVES UP TO 10 GUESTS.

FRESH BUTTERED POPCORN 30

CHIPS, GUACAMOLE & PICO 80

GRANOLA BARS 30

ASSORTED FRESHLY BAKED COOKIES 32/dz

FLOURLESS BROWNIES 36/dz



savory hors d'oeuvres

PRICED PER DOZEN. 2 DOZEN MINIMUM PER SELECTION. BUTLER PASSED, +50/HOUR.

DEVILED EGGS 28 dukkah

ARANCINI 32 sundried tomato | pesto aioli

BACON WRAPPED ALMOND DATES 30

BALSAMIC FIG & GOAT CHEESE CROSTINI 28

BALI MAKI 36

SPINACH AND FETA SPANAKOPITA 30

BRIE & APPLE PHYLLO TART 28

ASIAGO & CHICKEN IN PHYLLO 32

THAI CHICKEN SATAY 32 spicy peanut sauce

BRUSCHETTA 30

ARTICHOKE & CRAB CROSTINI 36

ROASTED MUSHROOM & RICOTTA CROSTINI 30

ARTICHOKE FRITTERS 28 lemon-tarragon aioli

AVOCADO TOAST 28 roasted tomatoes | togarashi

SMOKED SALMON PROFITEROLES 36 crème fraiche | chives

ANTIPASTO SKEWER 30 olive | salami | mozzarella | artichoke | pesto

HUMMUS ON ENDIVE 28 carrot | radish

CAJUN GRILLED SHRIMP 38 remoulade

CHEESE & CHARCUTERIE 125 SERVES 25 GUESTS

chef's selection of artisan meats and cheeses with appropriate accoutrements

PIZZA 40

SERVES 10 GUESTS

cheese | pepperoni | sausage | margarita



dinner buffets

15 GUEST MINIMUM. UP TO 1 HOUR OF SERVICE. INCLUDES COFFEE SERVICE.

GOODWIN CLASSIC

44/ADULT | 19/CHILD (6-12)

INCLUDES MIXED GREENS SALAD WITH SIGNATURE VINAIGRETTE & BUTTERMILK HERB DRESSING & WARM HOUSE-MADE BREAD & WHIPPED BUTTER.

SELECT UP TO TWO

SPINACH & MUSHROOM GARGANELLI PASTA roasted garlic cream

ROASTED CHICKEN shallot confit demi-glace

HERB CRUSTED PORK LOIN balsamic fig reduction

PAN ROASTED SALMON lemon | parsley gremolata garlic roasted tomato | beurre blanc

SELECT UP TO THREE

SAUTÉED SEASONAL VEGETABLES

BUTTERED RED POTATOES parsley | lemon

THREE CHEESE RISOTTO

WHIPPED POTATOES chives | butter

GREEN BEANS toasted almonds | brown butter



GOODWIN SIGNATURE

54/ADULT | 24/CHILD (6-12)

INCLUDES WARM HOUSE-MADE BREAD & WHIPPED BUTTER.

SELECT ONE

MIXED GREEN SALAD

classic vinaigrette | buttermilk herb dressing

CAESAR SALAD

romaine | parmesan | crispy garlic breadcrumbs

ARUGULA CAPRESE SALAD
mozzarella | basil | tomato

red onion | roasted tomato vinaigrette

ROASTED BEET & GOAT CHEESE SALAD

fennel | balsamic vinaigrette

SELECT UP TO THREE

GNOCCHI

cherry tomato | pesto

SPINACH & MUSHROOM GARGANELLI PASTA

roasted garlic cream

LASAGNA

ricotta | marinara

ROASTED CHICKEN

shallot confit demi-glace

HERB CRUSTED PORK LOIN

balsamic fig reduction

PAN ROASTED SALMON

lemon | parsley gremolata

garlic roasted tomatoes | beurre blanc

ANGUS BEEF TENDERLOIN

cabernet reduction

SELECT UP TO THREE

SAUTÉED SEASONAL VEGETABLES

BUTTERED RED POTATOES

parsley | lemon

WHIPPED POTATOES

chives | butter

THREE CHEESE RISOTTO

GREEN BEANS

toasted almonds | brown butter



plated dinner

PRE-ORDER REQUIRED. PRICED PER GUEST. 15 GUEST MINIMUM.
INCLUDES MIXED GREENS SALAD WITH SIGNATURE VINAIGRETTE

& WARM HOUSE-MADE BREAD & WHIPPED BUTTER.

SALAD UPGRADES

CAESAR SALAD +3
romaine | parmesan | crispy garlic
breadcrumbs

ARUGULA CAPRESE SALAD +3
mozzarella | basil | tomato
red onion roasted tomato
vinaigrette

ROASTED BEET & GOAT

CHEESE SALAD +3

chevre | fennel | balsamic

vinaigrette

ENTRÉES SELECT UP TO TWO | 25 GUESTS OR LESS SELECT UP TO THREE | 25+ GUESTS

SURF & TURF 65 steak | shrimp HERB CRUSTED PORK LOIN 42 dijon

CHICKPEA PANISSE 32 romesco sauce | wilted greens

BEEF TENDERLOIN 54

PAN ROASTED SALMON 42 roasted tomato butter sauce

GNOCCHI 32 cherry tomato | pesto cream sauce

ROASTED CHICKEN 42 chicken demi-glace | grilled lemon

SELECT ONE

SELECT ONE

MIXED VEGETABLES

FINGERLING POTATOES

BROCCOLINI

WHIPPED MASHED POTATOES

GREEN BEAN ALMONDINE

RED POTATOES



dessert

PRICED PER GUEST.

VANILLA BEAN CHEESECAKE 10 citrus | berries

VEGAN TORTE 10
pistachio | ginger | cherries | merinque

TIRAMISU TORTE 10 mascarpone | cocoa

SEASONAL GELATO 6

sweet bites

PRICED PER DOZEN. 2 DOZEN MINIMUM PER SELECTION.

STRAWBERRY CHEESECAKE CREAM PUFFS 32

TRIPLE LAYER CHOCOLATE TORTE BITES 32

CARROT CAKELETS 32 salted caramel mousse | candied pecans

CHOCOLATE CAKE POPS 36 chocolate | hazelnut

APPLE BROWN BUTTER TARTLETS 32 candied ginger | chantilly cream

LEMON-MERINGUE TARTLETS 36

FLOURLESS BROWNIES 36

FRENCH MACARONS 38 assorted flavors

kids

INCLUDES A FRUIT CUP & SODA.

CHICKEN TENDERS & TATER TOTS 25

SPAGHETTI & MARINARA 25

BUTTERED NOODLES 25

SPAGHETTI & MEATBALLS 25



bar service

BOTTLED BEER | 6/EA

Spotted Cow | Coors Light | Peroni | Corona

HOUSE WINE | 12 & UP/GLASS | 38 & UP/BOTTLE

Cabernet Sauvignon | Moscato | Chardonnay | Rosé | Sparkling Upgraded wine list is available upon request.

CALL BRAND LIQUORS | 8 & UP

VODKA Tito's Handmade | BOURBON Jim Beam Black | SCOTCH Dewar's | WHISKEY Seagram's 7

BRANDY Korbel | GIN Tattersall | RUM Bacardi | TEQUILA Corazón

PREMIUM BRAND LIQUORS | 10 & UP

VODKA Grey Goose, Tito's Handmade | BOURBON Maker's Mark, Jim Beam Black SCOTCH Johnny Walker Black, Dewars | WHISKEY Crown Royal, Seagram's 7 BRANDY Korbel | GIN Hendrick's | RUM Bacardi | TEQUILA Casamigos, Corazón

N/A BEVERAGES

SODA 3/EA BOTTLED WATER 3/EA

Coke | Diet Coke | Sprite

COFFEE 35/HALF GALLON

ASSORTED JUICES 5/EA

cranberry | orange | apple MILK 5/EA

bar stations

MIMOSA BAR | TWO HOURS 16/GUEST

sparkling wine | orange, pineapple & cranberry juice | orange wedges

BLOODY MARY BAR | TWO HOURS 22/GUEST

olives | pickles | cheese | salami



bar packages

CLASSIC BAR PACKAGE

FIRST HOUR 26/GUEST
EACH ADDITIONAL HOUR 20/GUEST
FOUR HOUR PACKAGE 50/GUEST

SODA

Coke | Diet Coke | Sprite | ginger ale | lemonade | club soda | tonic water

BOTTLED BEER

Spotted Cow | Coors Light | Peroni | Corona

HOUSE WINE

Cabernet Sauvignon | Moscato | Chardonnay | Rosé | Sparkling

CALL BRAND LIQUOR

VODKA Tito's Handmade

GIN Tattersall

RUM Bacardi

TEQUILA Corazón

BOURBON Jim Beam Black

SCOTCH Dewar's

WHISKEY Seagram's 7

BRANDY Korbel



bar packages

GOODWIN BAR PACKAGE

FIRST HOUR 29/GUEST
EACH ADDITIONAL HOUR 22/GUEST
FOUR HOUR PACKAGE 60/GUEST

SODA

Coke | Diet Coke | Sprite | ginger ale | lemonade | club soda | tonic water

BOTTLED BEER | SELECT TWO

Spotted Cow | Coors Light | Peroni | Corona

HOUSE WINE

Cabernet Sauvignon | Moscato | Chardonnay | Rosé | Sparkling

PREMIUM BRAND LIQUOR

VODKA Grey Goose, Tito's Handmade

GIN Hendrick's

RUM Bacardi

TEQUILA Casamigos, Corazón

BOURBON Maker's Mark, Jim Beam Black

SCOTCH Johnny Walker Black, Dewars

WHISKEY Crown Royal, Seagram's 7

BRANDY Korbel





the rooftop

ROOM CAPACITY 48 SEATED | 75 COCKTAIL SQUARE FEET 1,000

Whether you're looking for business or pleasure, The Rooftop at Hotel Goodwin is the premier spot for your next gathering. The only rooftop space in the Stateline area, this all-season room is versatile in arrangement. We can accommodate full course sit-down dinners, cocktail parties and business meetings, all exclusively catered by Velvet Buffalo.

Corporate Meetings & Trainings | Corporate Parties

Cocktail Parties | Rehearsal Dinners | Bridal Showers

Intimate Weddings | Holiday Parties | Anniversary Dinners

services & amenities

Private board room

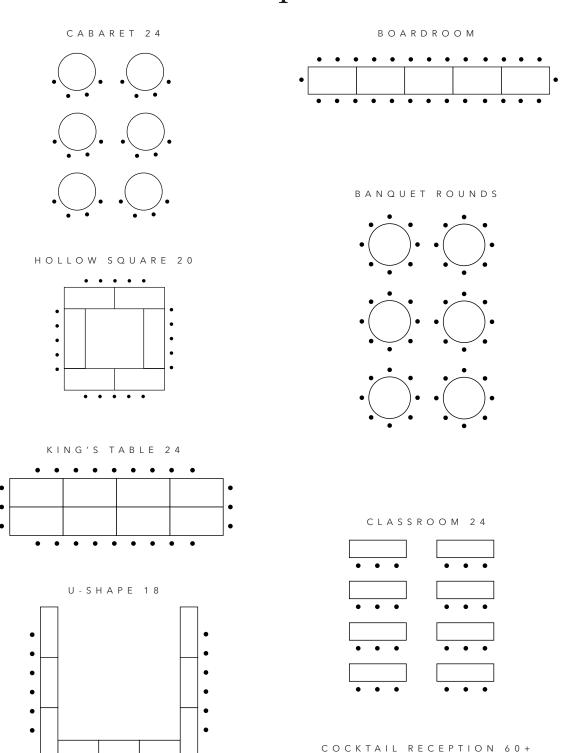
Click-Share AV and sound

On-site catering – breakfast, lunch and dinner menu

Unique rooftop space with views of downtown Beloit and Rock River



floor plans







the state room

ROOM CAPACITY 14

Looking for the right space to host a small gathering? With rich accommodations, sophisticated food and plenty of wine to go around, the State Room located at Hotel Goodwin is the obvious choice.

With exclusive catering by Velvet Buffalo, your daytime or nighttime event is sure to please.

Perfect for rehearsal dinners, family get-togethers and small business meetings.

CONFERENCE TABLE 14







velvet buffalo

ROOM CAPACITY 70 9 A.M. - 3 P.M. AVAILABILITY

Distinctive design elements and furnishings throughout the restaurant create a sense of contemporary comfort. The warm, inviting interior greets guests with a rustic chic vibe, perfect for an intimate daytime meal or social gathering exclusively catered by Velvet Buffalo.

services & amenities

Click-Share AV and sound
On-site catering
Open-air windows
Outdoor patio seating

