



meetings & events



WWW.HOTELGOODWIN.COM | 608.473.1400

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/guest

BAGELS & LOX WITH
WHIPPED CREAM CHEESE 65/dz

YOGURT, BERRIES & GRANOLA
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

HAM & SWISS

lettuce | tomato | onion | dijonaise

HUMMUS & VEGGIE WRAP

CHICKEN SALAD WRAP

fennel | pecan | dried cherries

TURKEY BLT

avocado mayo

MEATBALL SUB

mozzarella | marinara

SELECT ONE

MIXED GREENS

tomato | cucumber | onion

house vinaigrette

CAESAR

romaine | parmesan

crispy garlic breadcrumbs

ROASTED BEET & GOAT CHEESE

fennel | arugula

balsamic vinaigrette

SELECT UP TO TWO

CREAMY POTATO SALAD

COLESLAW

PESTO PASTA SALAD

CHEESE & CHARCUTERIE
BOARD

HOUSE-MADE

POTATO CHIPS

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

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

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
bordelaise

PAN ROASTED SALMON 42
lemon | parsley gremolata

GNOCCHI 32
cherry tomato | pesto cream sauce

ROASTED CHICKEN 42
chicken demi-glace | grilled lemon

SELECT ONE

MIXED VEGETABLES

BROCCOLINI

GREEN BEAN ALMONDINE

SELECT ONE

FINGERLING POTATOES

WHIPPED MASHED POTATOES

RED POTATOES



dessert

PRICED PER GUEST.

VANILLA BEAN CHEESECAKE 10

citrus | berries

VEGAN TORTE 10

pistachio | ginger | cherries | meringue

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

FRENCH MACARONS 38

assorted flavors

FLOURLESS BROWNIES 36

kids

INCLUDES A FRUIT CUP & SODA.

CHICKEN TENDERS & TATER TOTS 25

SPAGHETTI & MARINARA 25

BUTTERED NOODLES 25

SPAGHETTI & MEATBALLS 25



*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGG MAY INCREASE YOUR RISK OF FOODBORNE ILLNESSES
PRICES SUBJECT TO CHANGE AND DO NOT INCLUDE 5.5% TAX OR 23% SERVICE CHARGE

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 | **BOURBON** Maker's Mark

SCOTCH Johnny Walker Black, Dewars | **WHISKEY** Crown Royal, Seagram's 7

BRANDY Korbel | **GIN** Hendrick's | **RUM** Bacardi | **TEQUILA** Patron

N/A BEVERAGES

SODA 3/EA

Coke | Diet Coke | Sprite

BOTTLED WATER 3/EA

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, Tattersall

RUM Bacardi

TEQUILA Corazón, Patron

BOURBON Maker's Mark, Jim Beam Black

SCOTCH Johnny Walker Black, Dewars

WHISKEY Crown Royal, Seagram's 7

BRANDY Korbel





the rooftop

ROOM CAPACITY 60 SEATED | 100 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

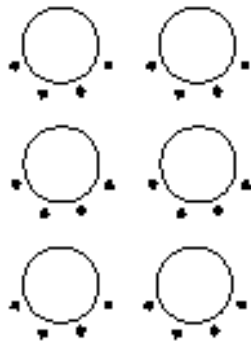
services & amenities

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

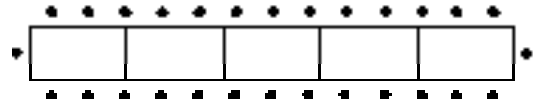


floor plans

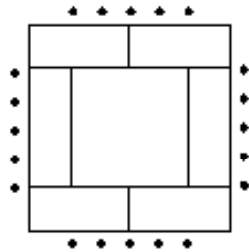
CABARET 24



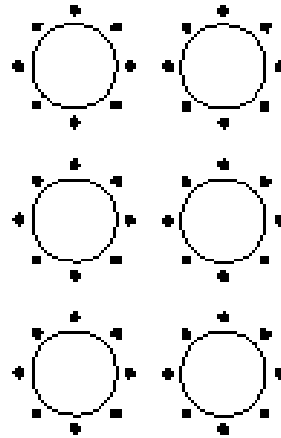
BOARDROOM



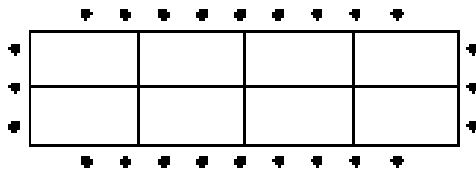
HOLLOW SQUARE 20



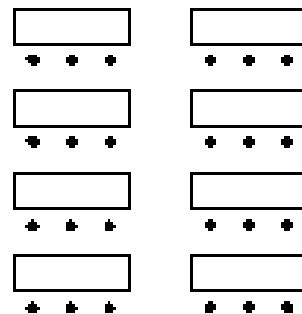
BANQUET ROUNDS



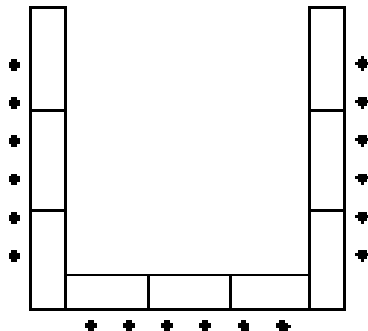
KING'S TABLE 24



CLASSROOM 24



U-SHAPE 18



COCKTAIL RECEPTION 60+



the state room

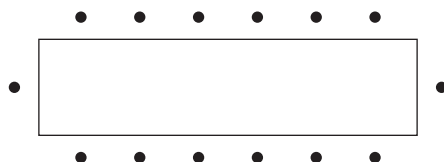
ROOM CAPACITY 14

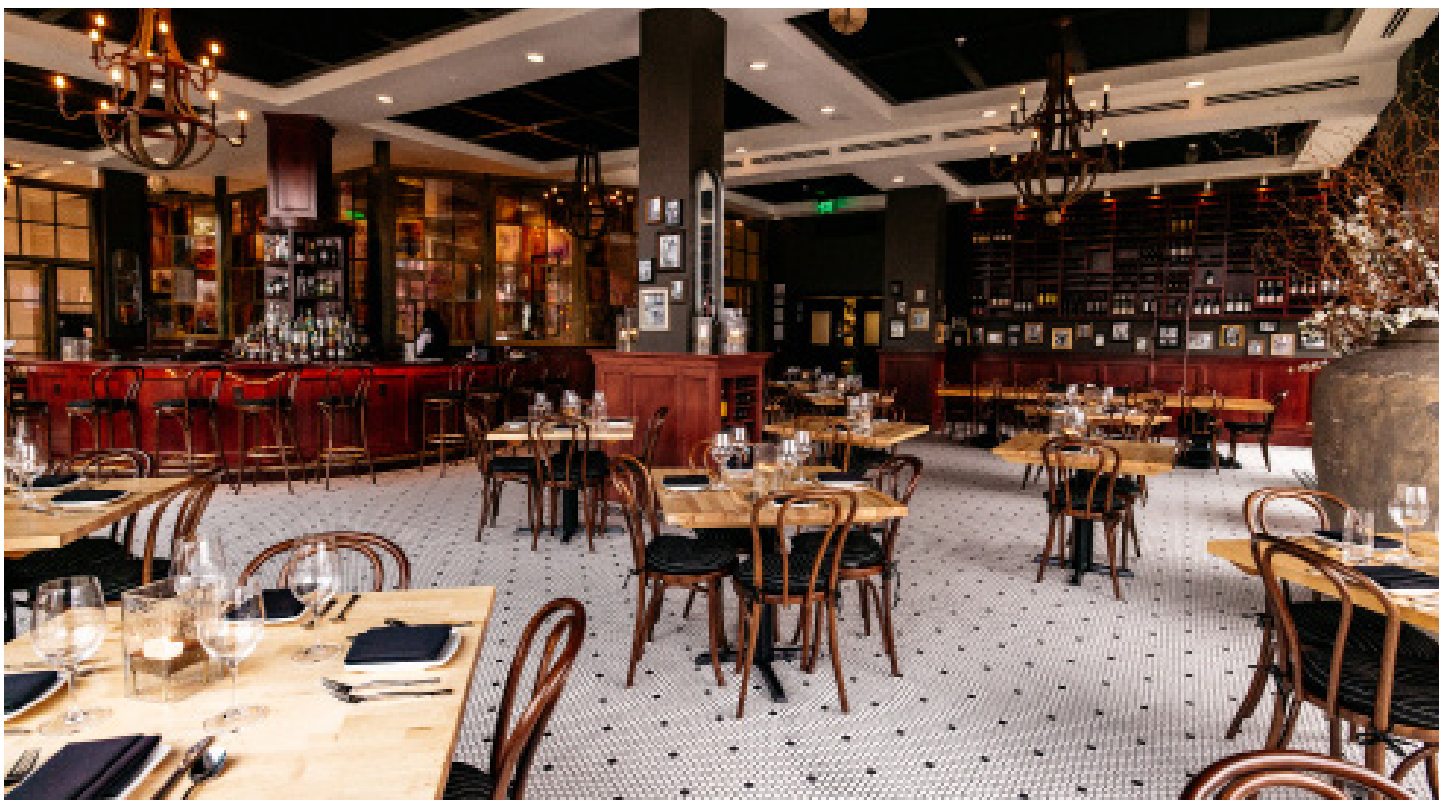
Looking for the right space to host a small gathering? With rich accommodations, sophisticated food and plenty of wine to go around, the State Room located at Hotel Goodwin is the obvious choice.

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 | 129 COCKTAIL
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

