



COOL. CONTEMPORARY. SOPHISTICATED.

weddings



the ballroom

CAPACITY:
250 Guests

INCLUDES:
Banquet Chairs (Not Pictured)

ADDITIONS:
Wireless Microphone | Backdrop
Sound System access for music | Ceremony Arch

*Hotel requires 1.5 hours turn over time between ceremony & dinner. All pricing is subject to 23% service charge and 5% sales tax.



the cushing room

CAPACITY:
150 Guests

INCLUDES:
Banquet Chairs (Not Pictured)

ADDITIONS:
Wireless Microphone | Sound System access for music | Ceremony Arch

All pricing is subject to 23% service charge and 5% sales tax.





the front lawn

CAPACITY:

250 Guests

INCLUDES:

Black or White Samsonite Chairs (Pictured) | Ceremony Arch (Pictured) | Shepherd Hooks | Electricity (20 Amp connection for sound)

ADDITIONS:

Upgrade to Garden Chairs | Fabric draping on arch (White or Ivory)

All pricing is subject to 23% service charge and 5% sales tax.





wedding packages include

OVERNIGHT STAY IN "THE ONE" SUITE

FIFTEEN GUEST ROOMS AT OUR PREFERRED RATE

BLACK OR WHITE FLOOR LENGTH LINENS

20 DIFFERENT NAPKIN COLORS

HOTEL CENTERPIECES

THREE VOTIVE CANDLES PER TABLE

TABLE NUMBERS

CHINA, GLASSWARE & SILVERWARE

EXTENDED RECEPTION AREA UNDER OUTDOOR PORTICO

USE OF FLAT SCREEN TELEVISION IN THE FOYER FOR SLIDE SHOW

HOUSE MUSIC DURING COCKTAIL HOUR

HANDHELD WIRELESS MICROPHONE DURING DINNER

COMPLIMENTARY VALET PARKING*

COMPLIMENTARY COAT CHECK*

PORTABLE 24'X20' DANCE FLOOR

COMPLIMENTARY TASTING FOR 6 GUESTS

BELL TOWER ACCESS FOR WEDDING PHOTOGRAPHY

CUTTING AND SERVICE OF YOUR DESSERT

CEREMONY REHEARSAL—ALL CEREMONY REHEARSALS ARE SUBJECT TO ROOM AVAILABILITY. DATE, TIME AND LOCATION OF INDOOR REHEARSALS WILL BE CONFIRMED 10 DAYS PRIOR.

*Valet parking and coat check subject to guest count and time of year.





boutique

cocktail hour

INCLUDES ONE HOUR OF SERVICE

CHOOSE TWO RECEPTION DISPLAYS

Shrimp Cocktail Platter (2pc per person)
Domestic & European Cheese Board
Domestic & European Charcuterie Board
Whole Baked Brie
Vegetable Board

ONE BUTLER-PASSED HOUSE SIGNATURE COCKTAIL

SODA Coca-Cola Products

ON TAP Miller Lite & Miller High Life (additional domestic selections available)

HOUSE WINES Cabernet Sauvignon, Red Blend, Merlot, Chardonnay, Sauvignon Blanc, Pinot Grigio & Moscato

CASH BAR for liquors & cocktails

dinner service

SPARKLING TOAST Freixenet Brut or Verdi Spumante

HOUSE BREAD SERVED WITH BUTTER

FIELD GREENS SALAD Cherry Tomatoes, English Cucumbers, Radish, Ciabatta Croutons, Red Wine Vinaigrette

ONE REGULAR ENTRÉE SELECTION + ONE VEGETARIAN ENTRÉE & ONE CHILDREN'S MEAL SELECTION

COLECTIVO COFFEE & HOT RISHI TEA SERVICE

CUTTING AND SERVICE OF YOUR WEDDING CAKE

reception bar

INCLUDES UP TO FOUR HOURS OF SERVICE

SODA Coca-Cola Products

ON TAP Miller Lite & Miller High Life

CASH BAR for wine, liquors and cocktails

ALL PRICING IS SUBJECT TO 23% SERVICE CHARGE AND 5% SALES TAX



glamorous

cocktail hour

INCLUDES ONE HOUR OF SERVICE

CHOOSE THREE BUTLER PASSED HORS D'OEUVRES

BRUSCHETTA Tomato, Roasted Garlic, Basil, Shallot, Vegan Crostini

BRIE TARTLET Baked Brie, Raspberry, Phyllo

BOURBON CHICKEN BITES Sweet Bourbon Soy Sauce

REUBEN FRITTERS Tangy Thousand Island Dressing

BLACKENED SHRIMP Cucumber, Avocado

ONE BUTLER-PASSED HOUSE SIGNATURE COCKTAIL

SODA Coca-Cola Products

ON TAP Miller Lite & Miller High Life (additional domestic selections are available)

HOUSE WINES Cabernet Sauvignon, Red Blend, Merlot, Chardonnay, Sauvignon Blanc, Pinot Grigio & Moscato

CALL BRAND LIQUORS FOR COCKTAILS

dinner service

SPARKLING TOAST Freixenet Brut or Verdi Spumante

SELECT ONE SALAD SERVED WITH HOUSE BREAD & BUTTER

FIELD GREENS SALAD Cherry Tomatoes, English Cucumbers, Radish, Ciabatta Croutons, Red Wine Vinaigrette

CAESAR SALAD Romaine Lettuce, Parmesan, Ciabatta Croutons, Traditional Caesar Dressing

WINE POUR WITH DINNER choice of one red & one white

TWO REGULAR ENTRÉE SELECTIONS + ONE VEGETARIAN ENTRÉE & ONE CHILDREN'S MEAL SELECTION

COLECTIVO COFFEE & HOT RISHI TEA SERVICE

CUTTING AND SERVICE OF YOUR WEDDING CAKE

reception bar

INCLUDES UP TO FOUR HOURS OF SERVICE

SODA Coca-Cola Products

ON TAP Miller Lite & Miller High Life

HOUSE WINES Cabernet Sauvignon, Red Blend, Merlot, Chardonnay, Sauvignon Blanc, Pinot Grigio & Moscato

CASH BAR for cocktails

late night station

PRETZELS WITH A TWIST Soft Pretzels Served with Warm Cheese & Mustard

ALL PRICING IS SUBJECT TO 23% SERVICE CHARGE AND 5% SALES TAX



extraordinary

cocktail hour

INCLUDES ONE HOUR OF SERVICE

CHOOSE FIVE BUTLER PASSED HORS D'OEUVRES

BRUSCHETTA Tomato, Roasted Garlic, Basil, Shallot, Vegan Crostini

BOURBON CHICKEN BITES Sweet Bourbon Soy Sauce

REUBEN FRITTERS Tangy Thousand Island Dressing

BACON WRAPPED ALMOND STUFFED DATES Almond, Blue Cheese Fondue

CRAB STUFFED MUSHROOM Hollandaise Sauce, Herb Breadcrumbs

SCALLOP TOSTADA Alsum Farm Corn Guacamole, Pickled Red Pepper, Cilantro

BLACKENED SHRIMP Cucumber, Avocado

LOBSTER BLT CANAPE Brioche Toast, Applewood Smoked Bacon

TWO BUTLER-PASSED HOUSE SIGNATURE COCKTAIL

SODA Coca-Cola Products

ON TAP Miller Lite, Miller High Life & One Premium Selection

HOUSE WINES Cabernet Sauvignon, Red Blend, Merlot, Chardonnay, Sauvignon Blanc, Pinot Grigio & Moscato

CALL BRAND LIQUORS FOR COCKTAILS

dinner service

SPARKLING TOAST Freixenet Brut or Verdi Spumante

ONE SALAD SERVED WITH HOUSE BREAD & BUTTER

FIELD GREENS SALAD Cherry Tomatoes, English Cucumbers, Radish, Ciabatta Croutons, Red Wine Vinaigrette

CAESAR SALAD Romaine Lettuce, Parmesan, Ciabatta Croutons, Traditional Caesar Dressing

SPINACH SALAD Candied Walnuts, Balsamic Fig Vinaigrette, Red Wine Poached Pears, Goat Cheese

TWO WINE POURS WITH DINNER choice of one red & one white

THREE REGULAR ENTRÉE SELECTIONS + ONE VEGETARIAN ENTRÉE & ONE CHILDREN'S MEAL SELECTION

COLECTIVO COFFEE & HOT RISHI TEA SERVICE

CUTTING AND SERVICE OF YOUR WEDDING CAKE

after dinner

GOURMET COFFEE STATION—REGULAR & DECAF COLECTIVO COFFEE, FLAVORED SYUPS, CHOCOLATE SHAVINGS & WHIPPED CREAM

reception bar

INCLUDES UP TO FOUR HOURS OF SERVICE

SODA Coca-Cola Products

ON TAP Miller Lite, Miller High Life, & One Premium Selection

HOUSE WINES Cabernet Sauvignon, Red Blend, Merlot, Chardonnay, Sauvignon Blanc, Pinot Grigio & Moscato

CALL BRAND LIQUORS FOR COCKTAILS

late night station

CHOOSE ONE

TOP YOUR TOTS, BUENOS NACHOS, MAC ATTACK, FEELIN' SAUCY, PARTY FOWL, PRETZELS WITH A TWIST

ALL PRICING IS SUBJECT TO 23% SERVICE CHARGE AND 5% SALES TAX



package pricing

PACKAGE PRICING LISTED INCLUDES ALL BAR/BEVERAGES AND FOOD AS SPECIFIED ON THE PACKAGE PAGE
SPECIAL MEALS WILL BE PREPARED FOR GUESTS THAT HAVE ALLERGIES AND DIETARY RESTRICTIONS WITH ADVANCE NOTICE.

PAN SEARED SALMON

Creamy Dill Smashed Red Potatoes, Green Beans, Lemon Beurre Blanc

Boutique \$70 | Glamorous \$89 | Extraordinary \$106

PAN SEARED CHICKEN BREAST

Fingerling Potatoes, Sautéed Spinach, White Wine Dijon Cream

Boutique \$66 | Glamorous \$85 | Extraordinary \$102

PROSCIUTTO WRAPPED CHICKEN BREAST

Parmesan Soft Polenta, Cremini Mushrooms, Broccolini, White Wine Velouté

Boutique \$68 | Glamorous \$87 | Extraordinary \$104

MAPLE CREEK FARMS PORK LOIN

Sweet Potato Puree, Roasted Apples & Kale, Pomegranate Maple Demi-Glace

Boutique \$66 | Glamorous \$85 | Extraordinary \$102

RED WINE BRAISED SHORT RIB

Cheddar grits, Roasted Broccolini, Red Wine Demi-Glace

Boutique \$70 | Glamorous \$89 | Extraordinary \$106

ANGUS BEEF TENDERLOIN

Blue Shallot Butter, Garlic Herb Whipped Potatoes, Red Wine Demi-Glace, Chef's Choice Vegetables

Boutique \$74 | Glamorous \$93 | Extraordinary \$110

ANGUS BEEF TENDERLOIN & SCALLOPS

Artichoke Risotto, Asparagus, Pan Roasted Mushrooms, Beurre Blanc

Boutique \$82 | Glamorous \$101 | Extraordinary \$118

BRAISED RED WINE BEEF SHORT RIB & SCALLOPS

Caramelized Onion & Potato Gratin, Green Beans

Boutique \$76 | Glamorous \$95 | Extraordinary \$112

SPINACH & MUSHROOM STRUDEL (Vegetarian)

Spinach, Mushroom & Boursin Cheese baked in Flaky Phyllo Pastry, Roasted Tomato Basil Sauce

Boutique \$64 | Glamorous \$83 | Extraordinary \$100

CHICKEN TENDERS (Children's meal)

Fruit Cup, House Fries, Ranch and Ketchup

Boutique \$20 | Glamorous \$22 | Extraordinary \$25

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late night stations

ONE STATION: 50 GUEST MINIMUM | TWO STATIONS: MINIMUM 75 GUESTS PER STATION

PARTY FOWL \$10/person

Oven-baked Chicken Wings with Two Sauce Options: Garlic Parmesan, Korean BBQ, Classic Buffalo, Sweet & Tangy BBQ, Thai Chili

TOP YOUR TOTS \$10/person

Spiced Tater Tots, Garlic Aioli, Sweet Chili Ketchup, Nacho Cheese, Bacon, Sour Cream, Chives

FEELIN' SAUCY \$10/person

Choose Three Pizzas: Cheese & Pepperoni | Cheese & Sausage
Buffalo Chicken & Blue Cheese | Roasted Mushroom & Tomato
Fig, Prosciutto & Goat Cheese | Chicken & Spinach Alfredo
Three Cheese | The Works

BUENOS NACHOS \$10/person

Cheddar Cheese Sauce, Spicy Ground Beef, Marinated Grilled Chicken, Lettuce, Cheese, Olives, Jalapeno, Sour Cream, Pico de Gallo, Guacamole

MAC ATTACK \$10/person

Mac and Cheese Bar with Toppings: Chicken, Bacon, Tomatoes, Jalapeño, Chives, Parmesan, Garlic Herb Breadcrumbs, Ketchup, Ranch & Sriracha

PRETZELS WITH A TWIST \$6/person

Soft Pretzels with Warm Cheese & Mustard

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choose your cake

VANILLA CHOCOLATE LEMON RED VELVET
BANANA SNICKERDOODLE PUMPKIN FUNFETTI

choose your filling

ADDITIONAL CAKE FLAVORS AND FILLINGS ARE AVAILABLE ON REQUEST

VANILLA BUTTERCREAM	CREAM CHEESE
CHOCOLATE BUTTERCREAM	WHIPPED CREAM
COFFEE BUTTERCREAM	CHOCOLATE WHIPPED CREAM
SALTED CARAMEL BUTTERCREAM	MOCHA WHIPPED CREAM
CINNAMON BUTTERCREAM	CHOCOLATE PEANUT BUTTER MOUSSE
LEMON BUTTERCREAM	TRUFFLE GANACHE
WHITE CHOCOLATE BUTTERCREAM	STRAWBERRY COMPOTE
PEANUT BUTTER BUTTERCREAM	RASPBERRY COMPOTE
CRÈME DE MENTHE BUTTERCREAM	

choose your finish

BUTTERCREAM
ROLLED FONDANT
NAKED CAKE OR SEMI NAKED

pricing

DISPLAY CAKE BASE PRICING \$5/slice + \$2 for gluten free option
Includes one cake flavor, one filling, and buttercream finish.

SHEET CAKE BASE PRICE \$4/slice + \$2 for gluten free option
Each additional Flavor/Filling \$0.50 per slice

CUPCAKES \$36/dozen **FILLED CUPCAKES** \$42/dozen
+ \$12 for gluten free option
2 dozen minimum per flavor (choose up to 4 flavors)

dessert stations

DESSERT BAR \$10/person

Our Chef's Selection of Mini Pastries Including Cream Puffs, Petit Fours, Cookies, Chocolate Dipped Strawberries & Assorted Tartlets

SUNDAE SHOPPE (VANILLA ICE CREAM + TOPPINGS) \$10/person

Crushed Recess, Crushed Oreos, M&M's & Nuts, Chocolate Sauce, Caramel Sauce, Strawberry Compote, Whipped Cream & Cherries

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wedding rentals

WHITE BACK DROP \$250
ADD GLOBE LIGHTS (+\$100)



WEDDING ARCH \$50



HEDGE WALL \$50/each or \$75/pair
"TAKE A SELFIE" NEON SIGN (+\$75)



FLOOR STANDING EASELS \$10/each

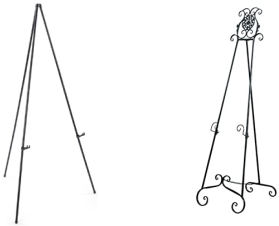


TABLE TOP EASELS \$5/each



WHITE BUCKLE CHAIR SASH \$.50/each



CHARGER PLATES \$.50/each



CAKE & CUPCAKE STANDS \$10/each

No charge when your cake or cupcakes are ordered with us. Charges only apply when you use a third party baker.



**ADDITIONAL RENTAL ITEMS AND LINENS ARE AVAILABLE THROUGH THE HOTEL'S PREFERRED RENTAL COMPANY.
 QUOTES PROVIDED ON REQUEST.**



CHIAVARI CHAIRS



CHAIR COVERS

ALL PRICING IS SUBJECT TO 23% SERVICE CHARGE AND 5% SALES TAX



ceremony pricing

the ballroom

RENTAL FEE \$600

the cushioning room

RENTAL FEE \$300

the front lawn

RENTAL FEE \$1000

additions

WIRELESS MIC \$110

BACKDROP PRICING Starts at \$250

SOUND SYSTEM ACCESS \$50

CEREMONY ARCH \$50

front lawn additions

UPGRADE TO GARDEN CHAIRS \$2/each

FABRIC ON ARCH \$50

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frequently asked questions

CAN I PUT A HOLD ON A DATE? When you are ready to reserve your date we will draft the catering agreement. Once the agreement is drafted, you have first priority on this date for up to 7 days. Your date is officially reserved once you have returned the signed Catering Agreement and deposit (\$2,000.00). We must receive both the signed agreement and deposit within the 7 days or your hold will be released.

DO I NEED TO HIRE A WEDDING PLANNER? We do not require you to hire a wedding planner. Our Event Manager will work with you and guide you through the planning process as it pertains to the hotel. We communicate with your vendors prior to and throughout your special day to help ensure a smooth and memorable event.

DO YOU HAVE RESTRICTIONS ON VENDORS? We have a list of vendor recommendations for you, but you are free to contract any vendors of your own choosing. This is just a small list and we can't fit all of our favorites on it—so just ask if you need more recommendations or if you want a reference for a vendor not listed. Your vendors are responsible for the set up and break-down of their own items and must remove them at the conclusion of the event. If you are ordering rental items through us (linens, specialty chairs, etc.) we handle the ordering, installation and removal for you.

WHAT TIME CAN WE AND OUR VENDORS ACCESS THE BALLROOM FOR SET UP? We allow access to the Ballroom at 10am the day of the wedding for set up. Vendors can request earlier access when needed.

CAN WE HANG THINGS FROM THE CEILING OR WALLS? You must get approval from the Catering Manager prior to doing so. If approved, you are responsible for any damage that is caused.

CAN WE USE REAL CANDLES? We allow candles as long as they are in appropriate containers. The top of the flame must be under the lip of the container. We reserve the right to halt the use of candles when deemed unsafe. Candles placed on the floor in heavily trafficked areas (ceremony aisle décor) must be flameless.

CAN WE BRING IN OUR OWN FOOD AND BEVERAGE? All food and beverage must be ordered through the hotel. This includes alcohol. Alcohol brought into private event spaces that was not ordered through the hotel will be confiscated and discarded.

DO WE NEED TO ORDER OUR CAKE OR DESSERT THROUGH THE HOTEL? You are able to use any licensed baker for your dessert. If you are not working within a package we do charge a \$3 per person dessert fee.

CAN YOU ACCOMMODATE ALLERGIES? We will prepare special dishes for guests with allergies and dietary restrictions when notified in advance. We will do our best to accommodate allergies and requests during the event. If we are not notified of these re-requests prior to the event, you may incur an additional entrée charge if additional meals need to be prepared for your guests.

CAN WE TAKE HOME LEFT OVER FOOD? According to Wisconsin Administrative Code (DH&SS, Section 196.07), health regulations prohibit any food and beverage from being removed from the hotel prior to, during or following a function with the exception of your specialty cake.

WHAT TIME CAN WE CELEBRATE UNTIL? All events must conclude by midnight, with the exception of New Year's Eve events, which must conclude by 1 a.m.

WHEN DO WE NEED TO REMOVE OUR WEDDING ITEMS FROM THE BALLROOM (CENTERPIECES, DÉCOR, ETC.)? All wedding items must be removed at the end of the event. Overnight storage can be arranged if needed, but you must get prior approval. One hour prior to event conclusion, hotel staff will assist with packaging up your items and décor and placing them in storage (not including gifts/cards). Arrangements must be made through the Catering Manager prior to your event, and hotel staff is not liable for lost or damaged items.



recommended vendors

DJ/ENTERTAINMENT

ALL-STAR MUSIC | ALLSTARMUSICDJ.COM | 414.405.3675
DOUBLE PLATINUM | DJ DOUBLEPLATINUMDJ.COM | 414.732.1979
CARTER EVENTS AND ENTERTAINMENT | EVENTSBYCARTER.COM | 262.510.2390
BRETT GAERTNER WEDDING SINGER & GUITARIST | WWW.BRETTGAERTNER.COM

FLORISTS

THE FLOWER GARDEN | THEFLOWERGARDENHARTLAND.COM | 262.367.8205
SAGE FLORAL | WWW.SAGEFLORALLLC.COM | 262.490.5226
FOX BROTHERS FLORAL | WWW.FOXBROSPIGGLYWIGGLY.COM/HARTLAND | 262.367.2922

PHOTOGRAPHY/VIDEOGRAPHY

CRAIG JOHN PHOTOGRAPHY | CRAIGJOHN.COM | 414.213.6206
WILD ELEGANCE PHOTOGRAPHY | WILDELEGANCWI.COM | 262.309.2240
SWEET PEA CINEMA | SWEETPEACINEMA.COM | 262.227.6134

INVITATIONS/STATIONARY

COQUI PAPERIE | SHOPCOQUI.COM | 414.369.2589
PAPER ENVY | PAPERENVY.COM | 262.780.0850

TRANSPORTATION

ELM BROOK LIMO | ELMBROOKLIMO.COM | 262.782.4225
GO RITEWAY | GORITEWAY.COM | 414.570.5200
PARTRIDGE FAMILY PARTY BUS | PARTRIDGEFAMILYBUS.COM | 414.364.2292

BRIDAL SHOP/APPAREL

BUCCI'S BRIDAL | BUCCISBRIDAL.COM | 262.691.9963
SAVVY BRIDE & TUXEDO | GOSAVVYBRIDE.COM | 262.790.1098
PREMIERE COUTURE | PREMIERECOUTURE.COM | 608.423.2272

HAIR/MAKEUP

CRAIG BERN'S SALON | CRAIGBERNS.COM | 262.646.7406
MAKEUP BY JESS | ZIEHERJESSICA@GMAIL.COM | 414.581.2304

OFFICIANT

CEREMONIES BY JOAN | CEREMONIESBYJOAN.COM | 847-208-3696
THE ROCKIN REVERAND CEREMONIES | THEROCKINREVS BENEFITRIDE.COM | 262.573.0828

EVENT PLANNER

EVENTS TO A T | EVENTSTOATMKE.COM | 262.914.9661

MISCELLANEOUS

SOCIAL STYLE DANCE STUDIO | SOCIALSTYLEDANCE.COM | 262.687.2222
VINTIQUE RENTALS (RENTALS) | VINTIQUERENTALS.COM | 262.370.7340
DISPLAY PRODUCTS (WEDDING PARTY GIFTS, WOOD ENGRAVING, FAVORS) | DISPLAYPRODUCTSLLC.COM | 262-443-7517
KC-K9 ACADEMY (CEREMONY DOG TRAINING) | OCONOMOWOCDOGTRANINER.COM | 608.405.6446
WINDY CITY LINENS (SPECIALTY LINENS) | WINDYCITYLINENS.COM | 414.322.7017



COOL. CONTEMPORARY. SOPHISTICATED.

A faint, dark illustration in the background shows a person sitting on a bench, looking down. To the left, there is a signpost with a blank sign. The overall tone is artistic and moody.

brunch packages



signature brunch

\$40 PER PERSON

SOCIAL HOUR INCLUDES ONE HOUR OF SERVICE

Butler Passed Hors d'oeuvres:

Brie Tartlet with Raspberry, Phyllo | Salmon BLT Deviled Eggs, Bacon, Arugula, Tomato

Reception Display: Variety of Mini Muffins & Danishes

Coca-Cola soda products

Cash bar for beer, wine & cocktails

BRUNCH SERVICE

Sparkling Toast: Freixenet Brut or Verdi Spumante

Colectivo Coffee & Hot Rishi Tea service

Cutting & service of your wedding cake

TABLE SERVICE

Spinach, Poached Pears, Candied Walnuts, Bacon, Crumbled Goat Cheese

House Bread & Butter

BRUNCH BUFFET

Cheddar & Chive Scrambled Eggs

Vegetable Frittata—spinach, mushroom, red pepper, goat cheese

French Toast with Warm Maple Syrup

Cheesy Hash Brown Potatoes

Applewood Smoked Bacon & Maple Sausage

Seasonal Sliced Fruit Display

Bagels & Lox Display

RECEPTION BAR INCLUDES UP TO FOUR HOURS OF SERVICE

Coca-Cola soda products

Cash bar for beer, wine & cocktails

ALL PRICING IS SUBJECT TO A 23% SERVICE CHARGE AND 5% SALES TAX



bourgeois brunch

\$65 PER PERSON

SOCIAL HOUR INCLUDES ONE HOUR OF SERVICE

Charcuterie Board

Butler Passed Hors d'œuvres:

Brie Tartlet with Raspberry Phyllo | Salmon BLT Deviled Eggs, Bacon, Arugula, Tomato

Butler Passed Mimosas or Bloody Marys

Coca-Cola soda products

On Tap: Miller Lite & Miller High Life (additional domestic selections available)

BRUNCH SERVICE

Pre-set Toast: Freixenet Brut or Verdi Spumante

TO START:

Chocolate Croissants & Cinnamon Rolls

Spinach, Poached Pears, Candied Walnuts, Bacon, Crumbled Goat Cheese

SHARED PLATES:

VEGETABLE FRITTATA—spinach, mushroom, red pepper, goat cheese

PULLED PORK POUTINE—cheese curds, chorizo gravy, caramelized onion

FRIED CHICKEN & WAFFLE—maple creek bacon, spiced maple syrup

RECEPTION BAR INCLUDES UP TO TWO HOURS OF SERVICE

Coca-Cola soda products

On Tap: Miller Lite, Miller High Life (additional domestic selections available)

House Wines: Cabernet Sauvignon, Red Blend, Merlot, Chardonnay, Sauvignon Blanc, Pinot Grigio & Moscato

Cash bar for cocktails

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COOL. CONTEMPORARY. SOPHISTICATED.

meetings & events



breakfast & brunch buffets

INCLUDES COLECTIVO COFFEE, HOT RISHI TEAS & ORANGE JUICE | SERVICED FOR A MAXIMUM OF 1 ½ HOURS

THE CONTINENTAL \$18/person

Seasonal Sliced Fruit & Berries Display
Assorted Pastries with Honey Cinnamon Butter & Fruit Preserves
Greek Yogurt Parfaits | Hard Boiled Eggs

THE CLASSIC \$19/person

Cheddar & Chive Scrambled Eggs | Herb Roasted Potatoes
Applewood Smoked Bacon & Maple Sausage | Seasonal Sliced Fruit Display
Assorted Pastries with Honey Cinnamon Butter & Fruit Preserves
*Served family style for groups with less than 10 people

THE SIGNATURE \$20/person

Florentine Frittata with Spinach, Mushrooms & Gruyere Cheese | Cheddar & Chive Scrambled Eggs
Herb Roasted Potatoes with Red Pepper & Onion | Applewood Smoked Bacon & Maple Sausage
Seasonal Sliced Fruit Display | Assorted Pastries with Honey Cinnamon Butter & Fruit Preserves
*15 person minimum

DELAFIELD BRUNCH \$30/person

Strawberry, Spinach & Frisee Greens, Yuzu Citrus Vinaigrette, Marcona Almonds, Crostini
Cheddar & Chive Scrambled Eggs | Chef's Choice Frittata | Cheesy Hash Brown Potatoes
Choice of Maple Creek Ham, Applewood Smoked Bacon or Maple Sausage
Seasonal Fruit Display | Chocolate Croissants & Cinnamon Rolls | Bagels & Lox Display
*25 person minimum

BREAKFAST BUFFET ADDITIONS \$5/person

BISCUITS & GRAVY

OATMEAL

BREAKFAST SANDWICH

Egg, Cheddar & Ham on a Bagel

GREEN MONSTER SMOOTHIES

Kale, Apple, Banana, Ginger, Chia, Pineapple & Mint

EGGS BENEDICT

Smoked Ham & Fresh Herb Hollandaise

FRENCH TOAST

Served with Warm Maple Syrup

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plated breakfast & brunch

INCLUDES COLECTIVO COFFEE, HOT RISHI TEAS & ORANGE JUICE | SERVICED FOR A MAXIMUM OF 1½ HOURS | MINIMUM OF 15 GUESTS

CUSHING \$16/person

Cheddar & Chive Scrambled Eggs

Herb Roasted Red Potatoes

Applewood Smoked Bacon & Maple Sausage

English Muffin with Fruit Preserves & Butter

Includes Colectivo Coffee & Hot Rishi Tea

*Add Fresh Fruit Cup \$4/person

CRAB CAKE BENEDICT \$18/person

Fork Split Artisan English Muffin, Poached Egg, Hollandaise, Arugula & Herb Roasted Potatoes

Includes Colectivo Coffee & Hot Rishi Tea

*Add Fresh Fruit Cup \$4/person

TEN CHIMNEYS \$18/person

Florentine Frittata with Spinach, Mushrooms & Gruyere Cheese

Herb Roasted Potatoes with Red Pepper & Onion

Includes Colectivo Coffee & Hot Rishi Tea

*Add Fresh Fruit Cup \$4/person

morning enhancements

MORNING MUFFINS \$34/dozen

ASSORTED DANISHES \$32/dozen

CINNAMON ROLLS \$38/dozen

CLASSIC CROISSANTS \$34/dozen

CHOCOLATE CROISSANTS \$34/dozen

BAGELS & CREAM CHEESE \$34/dozen

WHOLE FRESH FRUIT \$3/each

SLICED FRESH FRUIT \$5/person

FRESH BERRIES \$7/person

BREAKFAST SANDWICH \$9/each

Egg, Cheddar & Ham on English Muffin

Egg, Cheddar & Bacon on Bagel with Avocado Mayo

GREEK YOGURT PARFAITS \$6/each

House-Made Granola & Fresh Fruit

CARAFE OF JUICE \$24/each

BOXED BREAKFAST \$14/person

Breakfast Sandwich, Sliced Fresh Fruit Cup

ALL PRICING IS SUBJECT TO A 23% SERVICE CHARGE AND 5% SALES TAX



plated lunch

CHOICE OF 2 ENTRÉES. MUST PROVIDE HOTEL WITH ORDER COUNTS IN ADVANCE. MINIMUM OF 15 GUESTS.

GROUPS WITH 15 GUESTS OR LESS WILL BE PROVIDED WITH A LIMITED MENU TO ORDER FROM ON THE DAY OF THEIR EVENT.

INCLUDES COLECTIVO COFFEE & HOT RISHI TEA. ADD BREAD & BUTTER WITH A CUP OF SOUP DU JOUR OR MIXED GREENS SALAD \$5/PERSON.

***CAESAR SALAD** \$20/person | Served with or without Chicken

Little Gem Caesar, Little Gem Lettuce, Smoked Paprika Croutons, Parmesan Crisps, Pickled Red Onions

***SPINACH SALAD** \$22/person | Served with or without Chicken

Toasted Almonds, Goat Cheese & Champagne Vinaigrette

Served with or without Grilled Chicken | Add Salmon \$4/person

***HAM & CHEESE** \$18/person

Served on Sourdough with Kettle Chips & Cookie

***TURKEY BLT** \$18/person

Served on a Croissant with Kettle Chips & Cookie

***CALIFORNIA CHICKEN** \$18/person

Served on a Sourdough with Kettle Chips & Cookie

***CAPRESE BAGUETTE** \$18/person

Served with Kettle Chips & Cookie

PAN SEARED SALMON \$28/person

Creamy Dill Smashed Red Potatoes, Green Beans, Lemon Beurre Blanc

PAN SEARED CHICKEN \$24/person

Fingerling Potatoes, Sautéed Spinach, White Wine Dijon Cream Sauce

POMEGRANATE GLAZED PORK LOIN \$24/person

Sweet Potato Purée, Roasted Apples, Braised Kale & Pomegranate, Maple Demi-Glace

PETITE FILET OF BLACK ANGUS BEEF \$34/person

Blue Shallot Butter, Herb Whipped Potatoes, Red Wine Demi-Glace, Chef's Choice Vegetables

SPINACH & MUSHROOM STRUDEL \$22/person

Spinach, Mushroom & Boursin Cheese Baked in Flaky Phyllo Pastry with Roasted Tomato Basil Sauce

*Indicates can be Served as Box Lunch

ALL PRICING IS SUBJECT TO A 23% SERVICE CHARGE AND 5% SALES TAX



lunch buffet

INCLUDES COLECTIVO COFFEE & HOT RISHI TEA

BUFFET SERVICE IS FOR A MAXIMUM OF 1 ½ HOURS | MINIMUM OF 15 GUESTS

BURGER BAR \$27/person

Mixed Greens Salad | Brioche Bun | Angus Beef Burgers | Grilled Chicken Breasts
Lettuce, Tomato, Onion, Cheese, Pickles, Ketchup, Mustard & Mayo
House-made Fries | BLT Pasta Salad | Brownies

DELI DELIGHT \$24/person

Soup Du Jour | Caesar Salad, Ciabatta Croutons, Parmesan Cheese, Romaine Hearts & Classic Caesar Dressing
Caprese Baguette with Fresh Mozzarella, Basil Pesto Mayo, Heirloom Tomatoes & Spinach
Turkey BLT Croissant, Green Goddess Dressing, Arugula, Applewood Smoked Bacon
Grilled Tenderloin Ciabatta, Herb Horseradish Sauce, Caramelized Onion
Sliced Seasonal Fruits & Berries | Assorted Cookies

EL SABOR RICO \$26/person

Tortilla Chips & Flour Tortillas | Seasoned Chicken & Beef with Lettuce, Cheese, Olives, Onion, Sour Cream, Pico & Guacamole
Cheese Enchiladas | Rice & Beans | Churros

ASIAN SENSATION \$26/person

Chopped Cabbage Salad | Vegetable Egg Roll | Vegetable Fried Rice
Build your own Ramen | Fortune Cookies

ROUTE 66 \$28/person | *Minimum of 20 Guests

Wedge Salad Served with Blue Cheese & Ranch Dressing | Tomato Bisque
Buttermilk Fried Chicken | Macaroni & Cheese
Angus Meatloaf with Herb Mashed Potatoes & Cabbage Cream Sauce | Apple Crisp

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break & snack packages

PRICED PER PERSON WITH A 15-PERSON MINIMUM

THE ENERGIZER \$12/person

Assorted Freshly Baked Cookies | Granola Bars
Trail Mix | Bananas

CANDY LAND \$12/person

Miniature & Fun-sized Candy Bars, Licorice,
Gummy Assortments & Hard Candies

SUNDAE SHOPPE \$12/person

Vanilla Ice Cream | Toppings: Crushed Reese's,
Crushed Oreos, M&M's & Nuts, Chocolate, Caramel &
Strawberry Compote, Whipped Cream & Cherries

PICK ME UP \$12/person

Seasonal Fruit Display | Cheese & Charcuterie
Crackers & Toasts

HOMERUN \$12/person

Hot Pretzels | Beer Cheese Sauce & Mustard
Truffle Popcorn | CrackerJacks

SNACK ATTACK \$15/person

House-made Tortilla Chips served with Fresh Pico de
Gallo & Guacamole | House-made Potato Chips with
Caramelized Onion & Herb Dip

a la carte

SOFT DRINKS \$3/each

BOTTLED FIJI WATER \$4/each

COLECTIVO COFFEE \$45/gallon

ICED COFFEE \$40/ gallon

JUICE \$24/carafe

HOT RISHI TEA \$4/each

HOT CHOCOLATE \$40/gallon

BOTTLED ICED TEA \$4/each

SAN PELLEGRINO \$4/each

GRANOLA BARS \$2/each

WHOLE FRESH FRUIT \$3/piece

SEASONAL FRUIT DISPLAY \$5/person

INDIVIDUAL BAGS OF SNACKS \$3/each

CANDY BARS \$3/each

MIXED NUTS \$30/pound

FRESHLY BAKED COOKIES \$34/dozen

MINIATURE CHOCOLATES & CANDIES \$32/pound

FUDGE BROWNIES \$32/dozen

ASSORTED DESSERT BARS \$34/dozen

PARMESAN WHITE TRUFFLE POPCORN \$4/person

* 10 person minimum

TORTILLA CHIPS & PICO DE GALLO \$4/person

ADD GUACAMOLE \$4/person

* 10 person minimum

beverage station enhancement

ENHANCED WATER DISPLAYS \$2/person per flavor

Lemon & Thyme Infused Water | Cucumber & Lime Infused Water
Strawberry & Mint Infused Water | Watermelon & Basil Infused Water

ALL PRICING IS SUBJECT TO A 23% SERVICE CHARGE AND 5% SALES TAX



hors d'oeuvres

*PRICED PER 50 PIECES

- BRUSCHETTA** Tomato, Roasted Garlic, Basil, Shallot, Vegan Crostini \$125
- BRIE TARTLET** Baked Brie, Raspberry, Phyllo \$125
- SALMON BLT DEVILED EGGS** Bacon, Arugula, Tomato \$150
- FIRE CHICKEN POPPERS** Jalapeño, Cheddar Creme \$150
- BOURBON CHICKEN BITES** Sweet Bourbon Soy Sauce \$150
- THAI CHICKEN SATAY** Lime Peanut Dipping Sauce \$150
- REUBEN FRITTERS** Tangy Thousand Island Dressing \$150
- BACON WRAPPED ALMOND STUFFED DATES** Almond, Blue Cheese Fondue \$150
- CRISPY FRIED PORK BELLY** Wisconsin Maple Sherry Glaze \$150
- PEPPERCORN TENDERLOIN CROSTINI** Horseradish Sauce, Arugula \$165
- STEAK TARTARE** Caper & Shallot Relish on Crostini \$165
- TEMPURA SHRIMP** Served with Sweet Chili Sauce \$165
- TUNA TARTARE SPOONS** Sesame Miso Aioli, Apple Fennel Relish \$165
- CRAB STUFFED MUSHROOM** Hollandaise Sauce, Herb Breadcrumbs \$165
- SCALLOP TOSTADA** Alsum Farm Corn Guacamole, Pickled Red Pepper, Cilantro \$165
- BLACKENED SHRIMP** Cucumber, Avocado \$165
- LOBSTER BLT CANAPÉ** Brioche Toast, Maple Creek Applewood Smoked Bacon \$175

reception displays

*SERVES 25

- BRUSCHETTA DOMESTIC & EUROPEAN CHEESE BOARD** \$175
- CHARCUTERIE BOARD** \$200
- WHOLE BAKED BRIE** \$100
- VEGETABLE BOARD** \$125
- Seasonal Roasted & Fresh Vegetables with Assorted Dipping Sauces
- ASSORTED FRUIT PLATTER** \$125
- SHRIMP COCKTAIL PLATTER** \$175
- SEAFOOD DISPLAY** \$MP - Customized to your Event
- SMOKED SALMON DISPLAY** \$350 (SERVES 40)

ALL PRICING IS SUBJECT TO A 23% SERVICE CHARGE AND 5% SALES TAX



reception stations

MINIMUM ORDER OF THREE STATIONS | STATIONS SERVICED FOR A MAXIMUM OF 1½ HOURS | MINIMUM GUEST COUT OF 25
STATIONS CAN BE MADE AN ACTION STATION BY ADDING A CHEF ATTENDANT - \$100 PER CHEF

THE CARVERY

Served with Petite Rolls, Aioli & Caramelized Onion

Herb Roasted Beef Tenderloin with Red Wine Demi-Glace \$15/person

Prime Rib of Beef with Natural Jus \$15/person

Pepper Roasted Turkey Breast with Rosemary Pan Gravy & Cranberry Glaze \$10/person

Rosemary Roasted Pork Loin with Dijon Cream Sauce \$10/person

Old-Fashioned Applewood Smoked Ham with Honey Mustard Sauce & Caramelized Onion \$12/person

PASTA BAR \$20/person

Wild Mushroom Ravioli, Pesto Cream Sauce, Pine Nuts, Wisconsin Parmesan

Whole Wheat Penne, Classic Marinara, Cherry Tomatoes, Basil, Fresh Mozzarella

Orecchiette Pasta, Fennel Sausage, Spinach, Broccolini, Roasted Red Pepper

Garlic Bread Sticks, Grated Wisconsin Parmesan, Crushed Red Pepper, Olive Oil & Balsamic Reduction

ASIAN STATION \$25/person

Chopped Cabbage Salad

Vegetable Egg Rolls

Build your own Ramen

Vegetable Fried Rice

SOUP STATION \$8/person

Two Soups - Select from: Tomato Basil, Sweet Potato Bisque, Cream of Mushroom, Chicken Noodle,

Chicken Dumpling, Corn Chowder, Baked Potato & Beef Barley

Accompanied by Freshly Baked Rolls & Butter

SALAD STATION \$10/person

FIELD GREENS (included with entree) - Cherry Tomatoes, English Cucumbers, Radish, Ciabatta Croutons & Red Wine Vinaigrette

CAESAR \$2/person - Romaine Lettuce, Parmesan, Ciabatta Croutons & Traditional Caesar Dressing

SPINACH \$3/person - Spinach, Poached Pears, Candied Walnuts, Bacon, Crumbled Goat Cheese

CAPRESE \$4/person - Fresh mozzarella, Marinated Roma Tomatoes, Basil, Balsamic, Olive Oil

MASHED POTATO BAR \$10/person

Duet of Mashed Potatoes: Roasted Garlic Russet Potato Purée, Brown Sugar Sweet Potatoes

Toppings: Whipped Butter, Sour Cream & Chives, Shredded Cheddar, Marshmallows,

Maple Candied Pecans, Caramelized Onions, Sautéed Broccoli & Crisp Bacon

ALL PRICING IS SUBJECT TO A 23% SERVICE CHARGE AND 5% SALES TAX



dinner buffets

BUFFET SERVICE IS FOR A MAXIMUM OF 1½ HOURS | MINIMUM OF 25 GUESTS

ALL BUFFETS INCLUDE: COLECTIVO COFFEE, HOT RISHI TEA AND BREAD & BUTTER

CLASSIC DINNER BUFFET

Two Entrées | \$40/adult | \$20/child

Three Entrées | \$46/adult | \$23/child

SALAD Mixed Greens | House-made bread & butter

CHOOSE ENTRÉES

Roasted Chicken Breast with White Wine Herb Velouté Sauce

Maple Creek Farm's Pork Loin with Dijon Cream Sauce

Pan-seared Organic Salmon & Dill Beurre Blanc

CHOOSE TWO COMPLEMENTS

Herb Roasted Red Potatoes | Yukon Gold Mashed Potatoes | Roasted Root Vegetable

Wild Rice | Grilled Broccolini | Seasonal Roasted Vegetable

DESSERT

Assorted Cookies & Bars

PREMIER DINNER BUFFET

\$55/adult | \$26/child

SALAD Mixed Greens | House Bread & Butter

CHOOSE THREE ENTRÉES

Roasted Chicken Breast with White Wine Herb Velouté Sauce

Maple Creek Farm's Pork Loin with Dijon Cream Sauce

Pan-seared Organic Salmon with Dill Beurre Blanc

Red Wine Braised Short Rib with Red Wine Demi-Glace

Angus Beef Tenderloin with Cremini Mushroom Bordelaise

CHOOSE THREE COMPLEMENTS

Herb Roasted Red Potatoes | Yukon Gold Mashed Potatoes | Roasted Root Vegetable

Wild Rice | Grilled Broccolini | Seasonal Roasted Vegetable

DESSERT

Assortment of Cakes, Tarts, Chocolate Covered Strawberries, Mini Pastries, Cream Puffs, Cookies & Bars

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plated dinners

INCLUDES: COLECTIVO COFFEE, HOT RISHI TEA AND BREAD & BUTTER

SALADS

FIELD GREENS (included with entrée) - Cherry Tomatoes, English Cucumbers, Radish, Ciabatta Croutons, Red Wine Vinaigrette

CAESAR \$2/person - Romaine Lettuce, Parmesan, Ciabatta Croutons, Traditional Caesar Dressing

SPINACH \$3/person - Spinach, Poached Pears, Candied Walnuts, Bacon, Crumbled Goat Cheese

CAPRESE \$4/person - Fresh mozzarella, Marinated Roma Tomatoes, Basil, Balsamic, Olive Oil

ENTRÉES

SELECT UP TO TWO REGULAR ENTRÉES, PLUS VEGETARIAN AND CHILDREN'S MEALS.
ADDITIONAL ENTRÉES MAY BE ADDED AT A CHARGE OF \$3/PERSON, PER ADDITIONAL ENTRÉE.

MUST PROVIDE HOTEL WITH ORDER COUNTS IN ADVANCE.

GROUPS WITH LESS THAN 30 GUESTS CAN ORDER FROM A LIMITED HOTEL SELECTED MENU ON THE DAY OF THE EVENT.

PAN-SEARED SALMON \$36/person

Creamy Dill Smashed Red Potatoes, Green Beans, Lemon Beurre Blanc

PAN-SEARED CHICKEN BREAST \$32/person

Fingerling Potatoes, Sautéed Spinach, White Wine Dijon Cream Sauce

PROSCIUTTO WRAPPED CHICKEN BREAST \$34/person

Parmesan Soft Polenta, Cremini Mushrooms, Broccolini, White Wine Velouté

MAPLE CREEK FARM'S PORK LOIN \$32/person

Sweet Potato Purée, Roasted Apples & Kale, Pomegranate Demi-Glace

ANGUS BEEF TENDERLOIN \$40/person

Blue Shallot Butter, Herb Whipped Potatoes, Red Wine Demi-Glace, Chef's Choice Vegetables

ANGUS BEEF TENDERLOIN & SCALLOP \$48/person

Artichoke Risotto, Asparagus, Pan-roasted Mushrooms, Beurre Blanc

RED WINE BRAISED SHORT RIBS \$36/person

Cheddar grits, Roasted Broccolini, Red Wine Demi-Glace

(VEGETARIAN) SPINACH & MUSHROOM STRUDEL \$30/person

Spinach, Mushrooms & Boursin Cheese Baked in Flaky Phyllo Pastry with Roasted Tomato Basil Sauce

(CHILDREN'S MEAL) CHICKEN TENDERS \$18/person

House Fries, Fruit Cup, Ketchup & Ranch

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plated desserts

FLOURLESS CHOCOLATE CAKE \$7/person

Chocolate Peanut Butter Mousse, Candied Peanuts, Chocolate Sauce

CARROT CAKE \$7/person + \$12 for Gluten Free Option

Orange Scented Cream Cheese Frosting, Salted Caramel

SALTED CARAMEL CHEESECAKE \$7/person

Chocolate Sauce, Mocha Chantilly Cream, Dark Chocolate Crunch

SCHAUM TORTE \$7/person

Meringue Shell, Chantilly Cream, Seasonal Fruit

dessert stations

DESSERT BAR \$10/person

Our Chef's Selection of Mini Pastries including Mini Cream Puffs, Petit Fours, Cookies, Chocolate Dipped Strawberries & Assorted Tartlets

SUNDAE SHOPPE \$10/person

Vanilla Ice Cream

Toppings: Crushed Reese's, Crushed Oreos, M&M's & Nuts, Chocolate Sauce, Caramel Sauce, Strawberry Compote, Whipped Cream & Cherries

GOURMET COFFEE BAR \$5/person

Regular and Decaf Colectivo Coffees & Hot Rishi Teas

Flavored Syrups: Vanilla, Caramel, Raspberry & Hazelnut Sauces: Caramel, Mocha & White Chocolate

Toppings: Cinnamon Powder, Chocolate Shavings & Whipped Cream

CUPCAKE DISPLAY \$36/dozen + \$12 for Gluten Free Option

Minimum two dozen per flavor | Up to 4 flavors | Additional flavors available on request

CUPCAKES:

Vanilla
Chocolate
Lemon
Red Velvet
Banana
Snickerdoodle
Pumpkin
Funfetti

BUTTERCREAM FINISH:

Vanilla
Chocolate
Cream Cheese
Coffee
Salted Caramel
Cinnamon
Lemon
White Chocolate
Peanut Butter
Crème de Menthe

FILLING:

ADD \$12/dozen
Strawberry
Raspberry
Lemon Curd
Truffle Ganache
Chocolate Mousse
White Chocolate Raspberry Mousse
Chocolate Peanut Butter Mousse
Salted Caramel & Nuts

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late night eats

ONE STATION: 50 GUEST MINIMUM | TWO STATIONS: MINIMUM 75 GUESTS PER STATION

PARTY FOWL \$10/person

Oven-baked Chicken Wings with Two Sauce Options: Garlic Parmesan, Korean BBQ, Classic Buffalo
Sweet & Tangy BBQ, Thai Chili

TOP YOUR TOTS \$10/person

Spiced Tater Tots, Garlic Aioli, Sweet Chili Ketchup, Nacho Cheese, Bacon, Sour Cream, Chives

FEELIN' SAUCY \$10/person - Choose Three Pizzas:

Three Cheese | Cheese & Pepperoni | Cheese & Sausage
Buffalo Chicken & Blue Cheese | Roasted Mushroom & Tomato
Fig, Prosciutto, & Goat Cheese | Chicken & Spinach Alfredo

BUENOS NACHOS \$10/person

Cheddar Cheese Sauce, Spicy Ground Beef, Marinated Grilled Chicken, Lettuce, Cheese,
Olives, Jalapeño, Sour Cream, Pico de Gallo, Guacamole

MAC ATTACK \$10/person

Mac and Cheese Bar with Toppings: Chicken, Bacon, Tomato, Jalapeño, Chives,
Parmesan, Garlic Herb Breadcrumbs, Ketchup, Ranch & Sriracha

PRETZELS WITH A TWIST \$6/person

Soft Pretzels Served with Warm Cheese & Mustard

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bar service

BARTENDER FEE events with a cash bar will have additional fees

SODA

COKE, DIET COKE, SPRITE, GINGER ALE, LEMONADE, SOUR, CLUB SODA & TONIC WATER

Hosted on Consumption \$2.50/each

Hosted Package – Unlimited All Evening \$5/person

Cash Bar \$3/each

HOUSE WINES

WHITE: Chardonnay, Sauvignon Blanc, Pinot Grigio & Moscato

RED: Cabernet Sauvignon, Red Blend & Merlot

CHAMPAGNE/SPARKLING WINE: Freixenet & Verdi Spumante

Hosted on Consumption \$7/glass or \$32/bottle

Cash Bar \$8/glass

*Upgraded Wine List Available on Request

BEER SELECTIONS

DOMESTIC BOTTLED BEER

*See Catering Manager for current selection

Hosted on Consumption \$4/each

Cash Bar \$5/each

MICRO & IMPORT BOTTLED BEER

*See Catering Manager for current selection

Hosted on Consumption \$5/each

Cash Bar \$6/each

HALF BARREL DOMESTIC BEER

Miller Lite & Miller High Life \$275/half barrel

*Additional domestic selections are available
with an Additional Stocking Fee of \$75

HALF BARREL CRAFT & PREMIUM BEERS

Pricing starts at \$400/half barrel

*See Catering Manager for pricing and availability

BEVERAGES & MIXED DRINKS

MIMOSAS

Hosted on Consumption \$6/each

Cash Bar \$7/each

BLOODY MARY

Hosted on Consumption \$7/each

Cash Bar \$8/each

HOUSE SIGNATURE COCKTAILS

*See Catering Manager for current selection

Hosted on Consumption \$6/each

Cash Bar \$7/each

CALL BRAND MIXED DRINKS

Hosted on Consumption \$7/each

Cash Bar \$8/each

PREMIUM BRAND MIXED DRINKS

Hosted on Consumption \$8/each

Cash Bar \$9/each

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bar packages

CLASSIC BAR PACKAGE

Soda: Coke, Diet Coke, Sprite, Ginger Ale, Lemonade, Sour, Club Soda & Tonic Water

Beer: Miller Lite & Miller High Life

*Additional Domestic Selections are Available with an Additional Stocking Fee of \$75

House Wines: Cabernet Sauvignon, Red Blend, Merlot, Chardonnay, Sauvignon Blanc, Pinot Grigio, Moscato & Sparkling White Wine

FIRST HOUR: \$15/person | EACH ADDITIONAL HOUR: \$6/person

FOUR HOUR PACKAGE PRICE: \$26/person

SIX HOUR PACKAGE PRICE: \$30/person

SIGNATURE BAR PACKAGE

Soda: Coke, Diet Coke, Sprite, Ginger Ale, Lemonade, Sour, Club Soda & Tonic Water

Beer: Miller Lite, Miller High Life & Spotted Cow

House Wines: Cabernet Sauvignon, Red Blend, Merlot, Chardonnay, Sauvignon Blanc, Pinot Grigio, Moscato & Sparkling White Wine

Call Brand Liquors

Vodka: Prairie Organic

Rum: Bacardi, Malibu & Captain Morgan

Gin: Prairie Organic

Brandy: Korbel

Whiskey: Seagram's 7 & Jack Daniel's

Bourbon: Jim Beam

Scotch: Dewar's

Tequila: Tres Agaves Organic

FIRST HOUR: \$18/person | EACH ADDITIONAL HOUR: \$10/person

FOUR HOUR PACKAGE PRICE: \$40/person

SIX HOUR PACKAGE PRICE: \$45/person

PREMIER BAR PACKAGE

Soda: Coke, Diet Coke, Sprite, Ginger Ale, Lemonade, Sour, Club Soda & Tonic Water

Beer: House Selection of Bottled Domestic, Micro & Import Beers

House Wines: Cabernet Sauvignon, Red Blend, Merlot, Chardonnay, Sauvignon Blanc, Pinot Grigio, Moscato & Sparkling White Wine

Call & Premium Brand Liquors

Vodka: Prairie Organic, Prairie Cucumber, Tito's, St. George Citrus

Rum: Bacardi, Malibu, Captain Morgan

Gin: Prairie Organic, Tanqueray & Bombay Sapphire

Brandy: Korbel

Whiskey: Seagram's 7, Jack Daniel's, Crown Royal & Jameson

Bourbon: Jim Beam, Bulleit & Bulleit Rye

Scotch: Dewar's & Johnny Walker

Tequila: Tres Agaves & Maestro Dobel Diamante

Cordials: Disaronno, Kahlua & Bailey's

FIRST HOUR: \$21/person | EACH ADDITIONAL HOUR: \$12/person

FOUR HOUR PACKAGE PRICE: \$45/person

SIX HOUR PACKAGE PRICE: \$50/person

*ADDITIONAL LIQUORS AVAILABLE BY REQUEST. SEE CATERING MANAGER FOR PRICING AND AVAILABILITY.

ALL PRICING IS SUBJECT TO A 23% SERVICE CHARGE AND 5% SALES TAX