



550 N Van Buren St, Milwaukee, WI 53202
(414) 224-5224

WELCOME

YOUR REHEARSAL

There are several venues throughout the hotel that will provide the perfect atmosphere. Pair that with our delicious menus and your guests are sure to be delighted!

STELLA VAN BUREN

Our luxury hotel is set apart by capturing an ambiance that is inviting, timeless, and whimsical. Stella's unique private dining room includes a private balcony, offering a breathtaking view of the city.

ADDITIONAL ROOMS AND VENUES

For a more intimate affair, the Westin offers five private spaces to accommodate your guest without leaving the hotel.

BRIDAL LOUNGE

Your wedding day is important to us, and we want you to relax and get ready in our intimate bridal lounge. You will find a quiet, private room, dedicated to ensuring no interruptions happen while you enjoy some pampering with your wedding party!

See your Sales Catering Manager for more.

YOUR CEREMONY

The elegant colors in our ballroom offer a striking backdrop as you say 'I do'. With over 9,000 square feet of banquet space, we have several flexible options for your ceremony. Pricing will vary depending on the room selected and the time frame needed. Please consult with your Catering Sales Manager for availability and pricing.



YOUR WEDDING

INCLUDED TO HELP MAKE YOUR DAY EXTRA SPECIAL

GUEST ROOMS

- Deluxe Suite accommodations for the couple included on the wedding night
- Personalized reservation link & special room rates for wedding guests
- Bridal Lounge for bridal party use

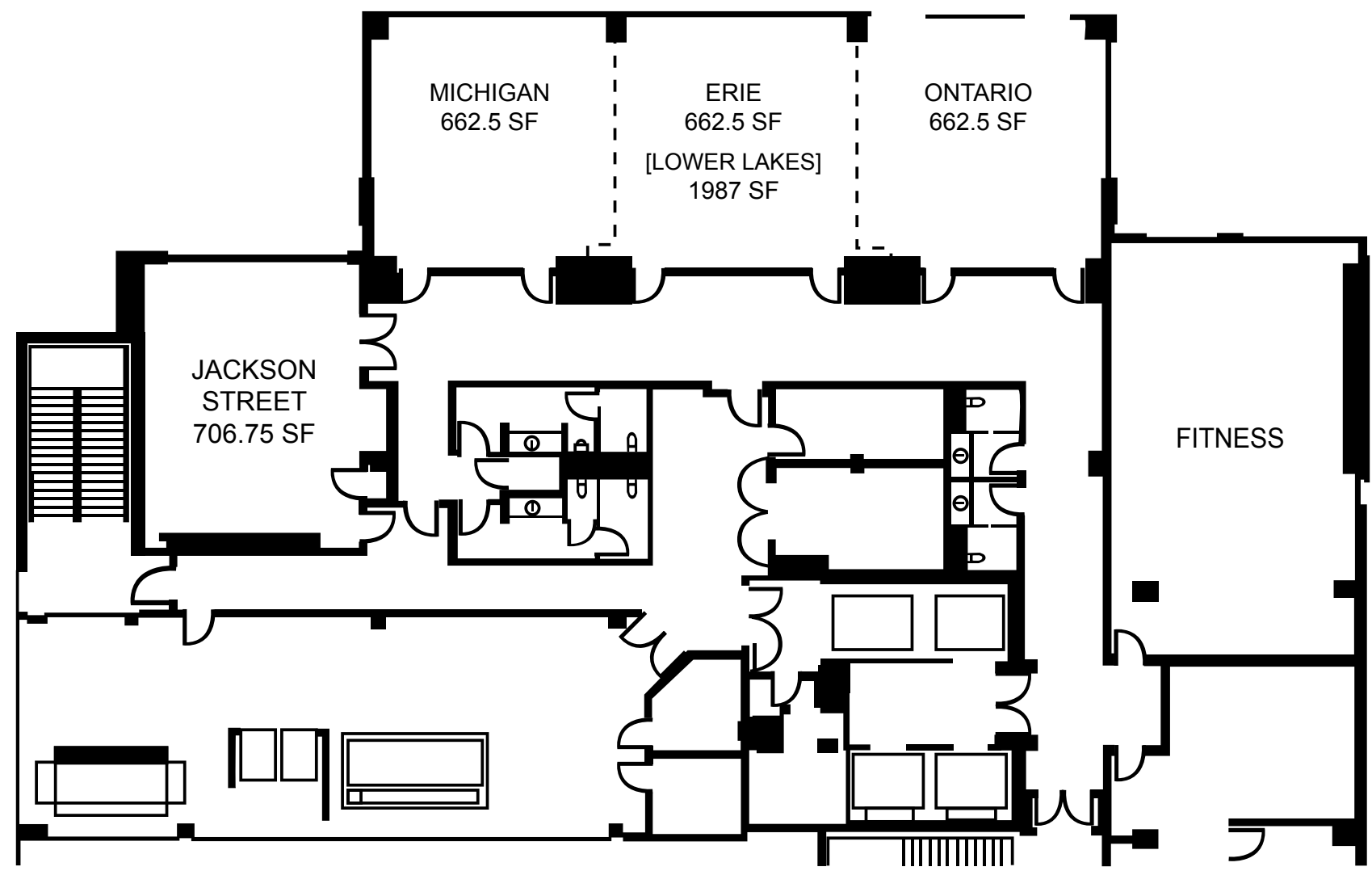
EVENT

- Certified Wedding Planner
- Votive Candles
- Ivory Table Linens and Napkins
- Ivory Chair Covers (*Available with the Citrine and Quartz Packages Only*)
- Tables for Gifts, Cake, and Guestbook
- Cake-Cutting Service
- Champagne Toast
- Dance Floor and Custom Staging for Entertainment
- Special Room Rates for Wedding Guests
- Bridal Suite for the Bridal Party to use on the Day of the Wedding
- 12 Up lights That Can be Programmed to Match
- Custom Colored Chandeliers



FLOORPLAN

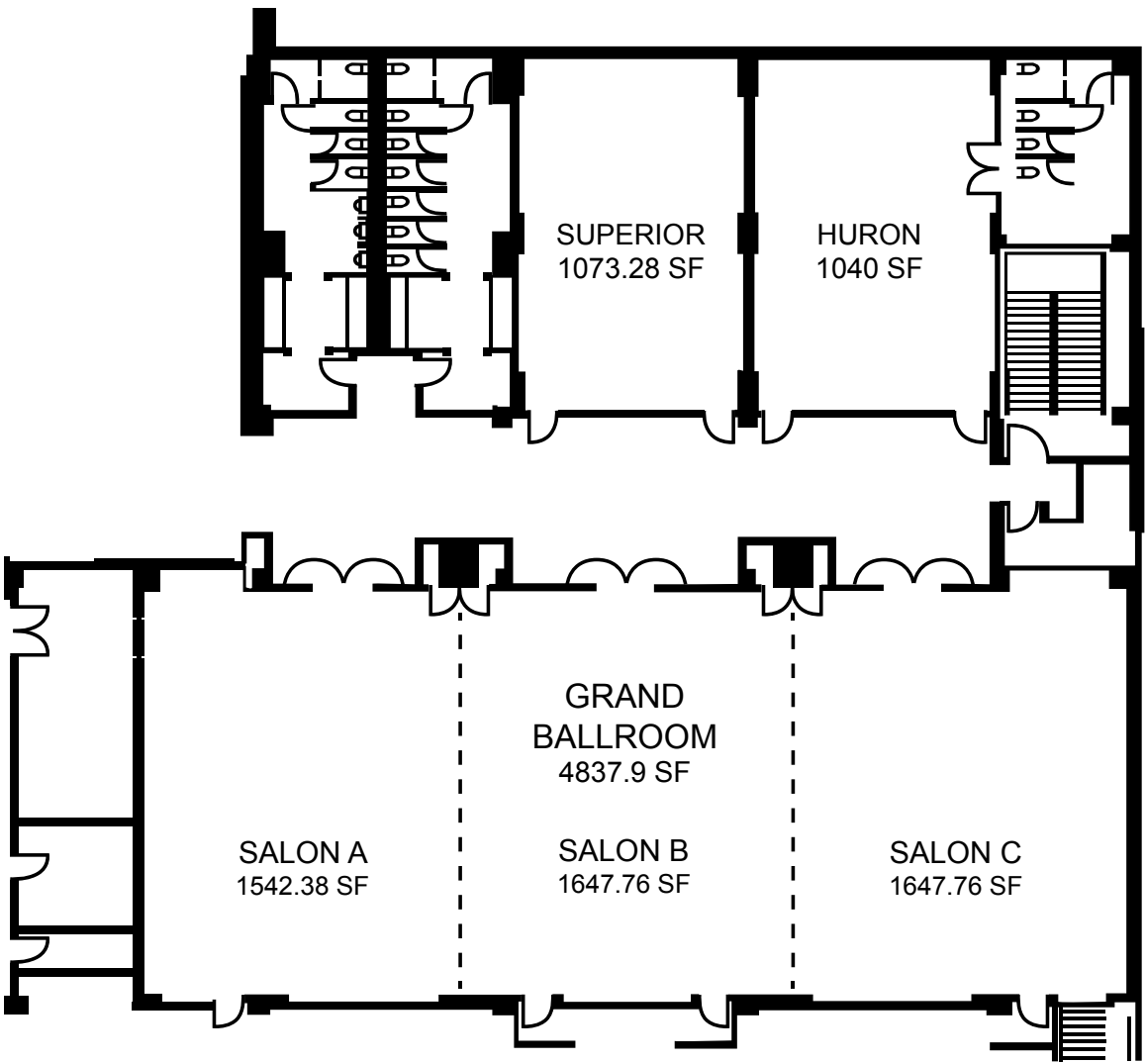
LEVEL 2



Dimensions			9,645 Total	Capacity By Floor Set-Up						
Meeting Room	Floor Level	LxWxH	Sq Ft.	Theatre	Classroom	Conference	Hollow Sq.	U-Shape	Reception	Banquet
Lower Lakes	Floor 2	75x26.5x10.5	1,987.5	150	80	32	49	36	150	120
Ontario	Floor 2	25x26.5x10.5	662.5	40	24	20	17	15	50	40
Michigan	Floor 2	25x26.5x10.5	662.5	40	24	20	17	15	50	40
Erie	Floor 2	25x26.5x10.5	662.5	40	24	20	17	15	50	40
Jackson Street	Floor 2	26x27.5x10.5	706.75			14			50	

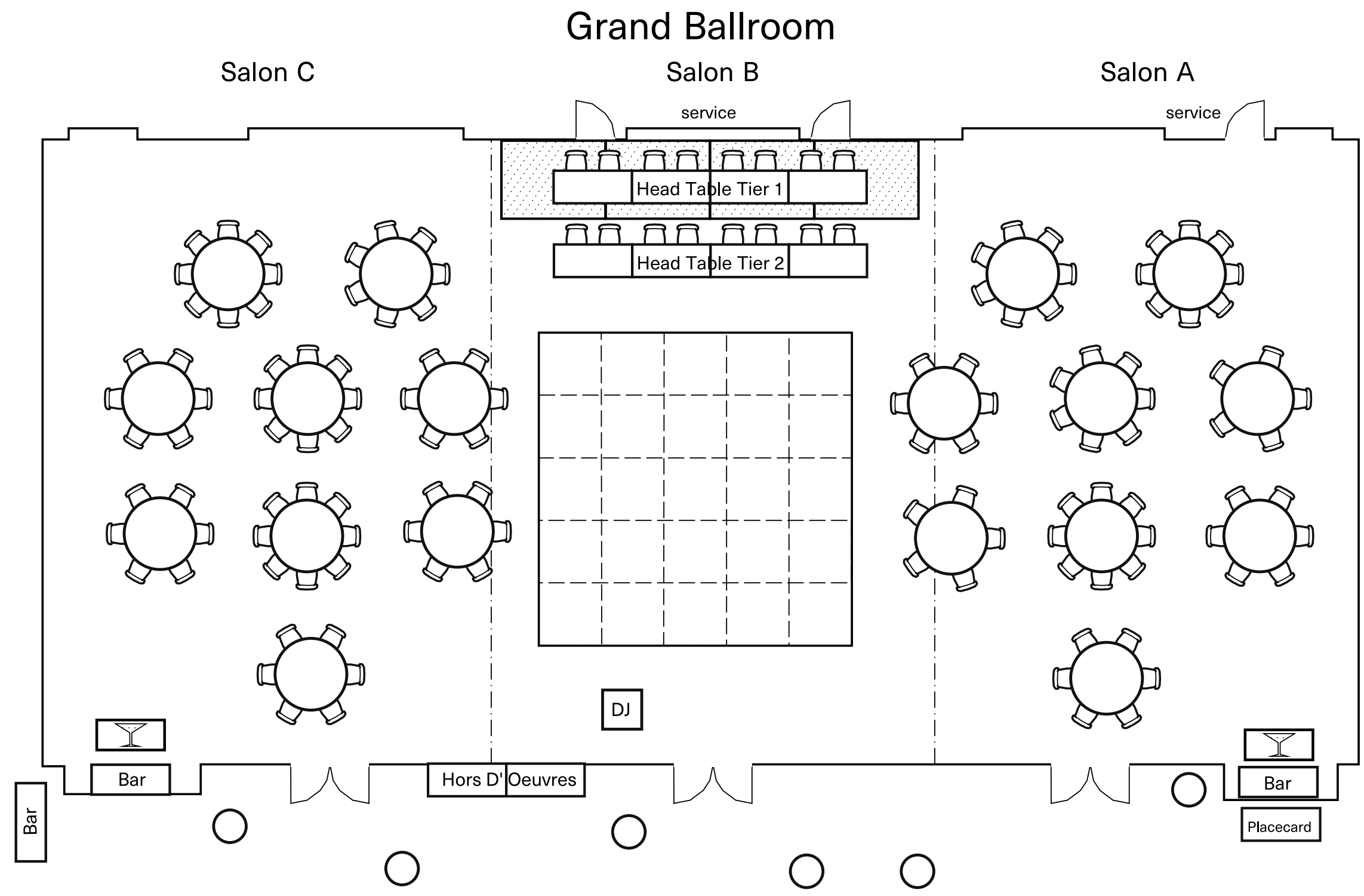
FLOORPLAN

LEVEL 3



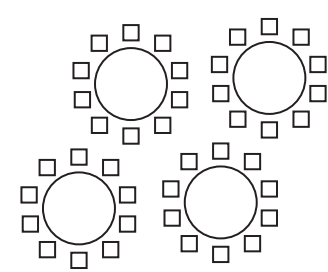
Dimensions			9,645 Total	Capacity By Floor Set-Up						
Meeting Room	Floor Level	LxWxH	Sq Ft.	Theatre	Classroom	Conference	Hollow Sq.	U-Shape	Reception	Banquet
Grand Ballroom	Lobby (Floor 3)	48x101x15	4,838	366	182		119	91	366	293
Salon A	Lobby (Floor 3)	48x32x15	1,542	117	62	26	38	34	117	93
Salon B	Lobby (Floor 3)	48x34x15	1,648	125	70	28	41	35	125	100
Salon C	Lobby (Floor 3)	48x34x15	1,648	125	70	28	41	35	125	100
Huron	Lobby (Floor 3)	42x25x14	1,040	70	40	24	36	30	78	60
Superior	Lobby (Floor 3)	42x26x14	1,073	70	40	24	36	30	78	60

SAMPLE BALLROOM SETUP



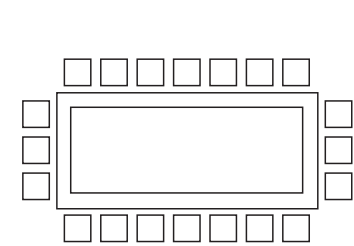
ROOM SET UP & EQUIPMENT

ROOM SET UP EXAMPLES



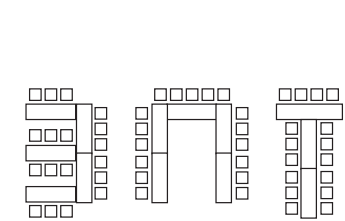
Banquet

Generally used for meals and sessions involving small group discussions. A five-foot round table seats eight people comfortably. A six-foot round table seats 10 people comfortably.



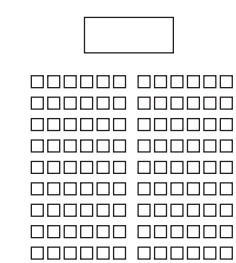
Conference and Hollow Square

Appropriate for interactive discussions and note-taking sessions for fewer than 25 people. Many hotels have elegant “boardrooms” for 10 to 20 people, equipped with full audiovisual capabilities, a writing board, cork board and a flip chart.



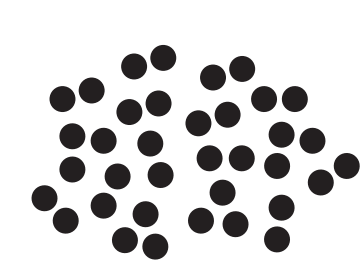
E-Shape, U-Shape and T-Shape

Appropriate for groups of fewer than 40 people. These are best for interaction with a leader seated at the head of the setup. Audiovisual is usually best set up at the open end of the seating.



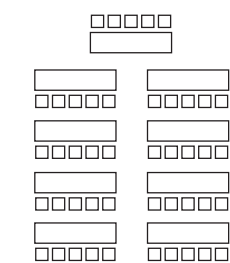
Theater

Appropriate for large sessions and short lectures that do not require extensive note-taking. This is a convenient setup to use before breaking into discussion or role-playing groups because chairs can be moved.



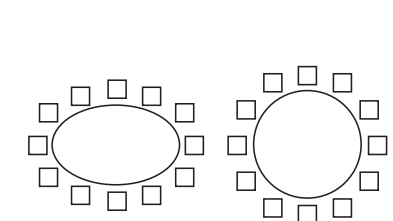
Reception

Stand-up social function where beverages and light foods are served. Foods may be presented on small buffet tables or passed by servers. May precede a meal function.



Schoolroom or Classroom

The most desirable setup for medium to large-size lectures. Requires a relatively large room. Tables provide attendees with space for spreading out materials and taking notes.



Ovals and Rounds

Generally used for meals and sessions involving small group discussions. A five foot round table seats eight people comfortably. A six-foot round table seats 10 people comfortably.

EQUIPMENT AND SERVICES

Audio-Visual Equipment

- AV Technician
- LCD Projector
- Microphone
- TV
- Video Camera
- Wireless Internet

Business Services

- Computers
- Copy Service
- Fax Service
- Overnight Delivery / Pickup
- Post / Parcel
- Printers

Event Equipment & Supplies

- Easels
- Flip Chart & Markers
- Lobby Bulletin Board
- Name Cards
- Pens / Pencils / Notepad
- Podium Lectern
- Portable Stage
- Spotlights
- Stack Chairs
- Tables

Event Services

- Message Service
- Photographer
- Security Guards



PACKAGES & OPTIONS

RECEPTION PACKAGES

ADDITIONAL OPTIONS

BEVERAGE PACKAGES

CUSTOM MENUS



JADE

\$80+ per person
\$55+ children under 21 | \$20+ children under 10
+ *additional 24% service charge & 6.1% sales tax*

CHAMPAGNE TOAST

One per person / must be 21 years of age or over

PLATED DINNER

SERVICE FIRST COURSE - *Select one*

- Caesar Salad - crisp romaine, Parmesan croutons, Caesar dressing, Grana Padano cheese
- Petit Greens - baby greens, peppered goat cheese, dried cranberries, golden beets, roasted apples, citrus emulsion

MAIN COURSE - *Select two*

- Pepper Sirloin - 8 oz. char-grilled top sirloin, red wine demi-glace
- Seasonal Risotto - Parmesan, garlic, fresh herbs
- Herb Crusted Chicken - pan-seared, fresh herbs, natural thyme au jus
- Gluten-Free or Vegetarian Dish - available upon request

Upgrade to Premium Bar - \$14.00+ per person
Upgrade to a 5-Hour Bar - \$14.00+ per person

HORS D'OEUVRES

CHARCUTERIE BOARD

Local meats, cheese, nuts, raw honey, dried fruits, artisanal breads

SIDES - *Select one starch and vegetable for each main*

STARCHES

- Roasted Garlic Yukon Potatoes
- Mediterranean Pearl Couscous
- Smashed Fingerling Potatoes

VEGETABLES

- Roasted Asparagus
- Caramelized Brussel Sprouts
- Roasted Root Vegetables
- Bourbon Glazed Carrots

All dinners include our signature freshly baked rolls with butter and freshly brewed coffee.



AMETHYST

\$95+ per person
\$60+ children under 21 | \$20+ children under 10
+ *additional 24% service charge & 6.1% sales tax*

FOUR-HOUR BEER AND WINE BAR

- Imported, domestic, and local beer
- House wines
- Assorted sodas & fruit juices

HORS D’OEUVRES

Select three displays/butler passed

DISPLAYS

- Charcuterie Board - A selection of local meats and cheeses primarily from Wisconsin served with nuts, raw honey, dried fruits, and artisan bread

BUTLER PASSED

- Tapas Skewer- Spanish olives, andouille, manchego
- Brie with walnuts and grapes
- Marinated artichoke and tomato crostini
- Skewer salami, sport pepper, olives, fontina
- Herbed goat cheese and fig in a pastry shell
- Harvest fruit and Brie crostata
- Mushroom empanada
- Coconut chicken, lime yogurt
- Chicken potsticker, sake soy sauce
- Vegetable spring roll

Upgrade to Premium Bar - \$14.00+ per person
Upgrade to a 5-Hour Bar - \$14.00+ per person

PLATED DINNER

SERVICE FIRST COURSE - *Select one*

- Caesar Salad - crisp romaine, Parmesan croutons, Caesar dressing, Grana Padano cheese
- Petit Greens - baby greens, peppered goat cheese, dried cranberries, golden beets, roasted apples, citrus emulsion

MAIN COURSE - *Select two*

- Pan-Seared White Fish - seasonal white, sun-dried tomato bur blanc
- Pepper Sirloin - 8 oz. char-grilled top sirloin, red wine demi-glace
- Seasonal Risotto - Parmesan, garlic, fresh herbs
- Herb Crusted Chicken - pan-seared, fresh herbs, natural thyme au jus
- Gluten-Free or Vegetarian Dish - available upon request

SIDES - *Select one starch and vegetable for each main*

STARCHES

- Roasted Garlic Yukon Potatoes
- Mediterranean Pearl Couscous
- Smashed Fingerling Potatoes

VEGETABLES

- Roasted Asparagus
- Caramelized Brussel Sprouts
- Roasted Root Vegetables
- Bourbon Glazed Carrots

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QUARTZ

\$110.00+ per person
\$80+ children under 21 | \$20+ children under 10
+ *additional 24% service charge & 6.1% sales tax*

Upgrade to Premium Bar - \$14.00+ per person
Upgrade to a 5-Hour Bar - \$14.00+ per person

FOUR-HOUR BEER AND WINE BAR

- Imported, domestic, and local beer
- House wines, and call liquor
- Assorted sodas & fruit juices

HORS D’OEUVRES

Select three displays/butler passed

DISPLAYS

- Wisconsin Cheese Display - a selection of domestic cheeses primarily from Wisconsin served with seasonal preserves, grapes, honeycomb, candied nuts, toasted breads, and crackers
- Seasonal Fruit Display - fresh-cut fruit and berries artfully presented
- Dip Trio Display - pico de gallo, olive artichoke tapenade, black bean spread served with tortilla chips, Terra chips, and toast points
- Selection of seasonal vegetables with assorted dips

BUTLER PASSED

- Tapas skewer- Spanish olives, andouille, manchego
- Brie with walnuts and grapes
- Marinated artichoke and tomato crostini
- Skewer salami, sport pepper, olives, fontina
- Herbed goat cheese and fig in a pastry shell
- Harvest fruit and Brie crostata
- Mushroom empanada
- Coconut chicken, lime yogurt
- Chicken potsticker, sake soy sauce
- Vegetable spring roll

PLATED DINNER

SERVICE FIRST COURSE - *Select one*

- Caesar Salad - crisp romaine, Parmesan croutons, Caesar dressing, Grana Padano cheese
- Petit Greens - baby greens, peppered goat cheese, dried cranberries, golden beets, roasted apples, citrus emulsion

MAIN COURSE - *Select two*

- Char-grilled Hanger Steak - drizzled with red wine jus
- Grilled Prime Ribeye - paired with herb red wine demi
- Oven Roasted Airline Chicken Breast - delicate bone-in chicken breast with chicken jus
- Seasonal Whitefish - flakey whitefish paired with lemon butter sauce
- Mushroom Ravioli - vegetarian delight with fresh wild mushrooms
- Gluten-Free or Vegetarian Dish - available upon request

SIDES - *Select one starch and vegetable for each main*

STARCHES

- Roasted Garlic Yukon Potatoes
- Mediterranean Pearl Couscous
- Smashed Fingerling Potatoes

VEGETABLES

- Roasted Asparagus
- Caramelized Brussel Sprouts
- Roasted Root Vegetables
- Bourbon Glazed Carrots

*All dinners include our signature freshly baked rolls with butter and freshly brewed coffee.
Chair covers are included with this package.*



CITRINE

\$139.00+ per person
\$85+ children under 21 | \$20+ children under 10
+ *additional 24% service charge & 6.1% sales tax*

FOUR-HOUR PREMIUM BRAND BAR

- Featuring exclusive premium brand spirits
- Imported, domestic, and local beer
- Name brand wines, assorted sodas & fruit juices

HORS D’OEUVRES

Select three displays/butler passed

DISPLAYS

- Cheese Display- a selection of domestic or imported cheeses from the greatest regions, served with seasonal preserves, grapes, honeycomb, candied nuts, toasted bread, and crackers
- Seasonal Fruit Display - fresh-cut fruit and berries, artfully displayed
- Anti Pasti - marinated provolone, fresh mozzarella, prosciutto, salami, coppa, marinated artichokes, roasted red peppers, olives, and artisanal bread
- Smoked Salmon - thinly sliced smoked salmon, served with heirloom tomatoes, capers, pickled red onions, and artisanal bread

BUTLER PASSED

- Smoked salmon on rye with dill cream cheese
- Heirloom tomato bruschetta
- Cucumber and shrimp salad dill cream
- Prosciutto-wrapped asparagus
- Harvest fruit and Brie crostata
- Seasonal arancini, Taleggio cream
- Beef Wellington
- Vegetable pot stickers with plum sauce
- Honey sriracha meatballs
- Beef empanada with mango salsa
- Chicken satay with peanut sauce

Upgrade to a 5-Hour Bar - \$14.00+ per person
Upgrade to Super Premium Brand Bar - \$14.00+ per person

PLATED DINNER

SERVICE FIRST COURSE - *Select one*

- Caesar Salad - crisp romaine, Parmesan croutons, Caesar dressing, Grana Padano cheese
- Kale Salad - shredded lacinato kale, red cabbage pistachios, golden raisins, Parmesan cheese, Brussels sprouts, white balsamic vinaigrette

MAIN COURSE - *Select two*

- Char-grilled Hanger Steak with Garlic Prawns - drizzled with red wine jus
- Filet Mignon- top of-the-line filet topped with a peppercorn cream
- Herb Marinated Grilled Chicken- delicate bone-in chicken breast
- Stuffed Chicken Breast- Boursin garlic & herb cheese and Marsala sauce
- Pan-seared Salmon - Drizzled with citrus beurre monté
- Mushroom Ravioli - Stuffed with wild mushrooms

SIDES - *Select one starch and vegetable for each main*

STARCHES

- Seasonal Risotto
- Mediterranean Pearl Couscous
- Smashed Fingerling Potatoes
- Roasted Garlic Yukon Potatoes
- Cheddar Au Gratin Potatoes

VEGETABLES

- Roasted Asparagus
- Caramelized Brussel Sprouts
- Roasted Root Vegetables
- Bourbon Glazed Carrots
- Lemon Garlic Broccolini

*All dinners include our signature freshly baked rolls with butter and freshly brewed coffee.
Chair covers are included with this package.*



CANAPÉS À LA CARTE

BUTLER PASSED OR STATIONED - *Minimum of 2 dozen*

COLD CANAPÉS

Fresh Fruit Display.....	\$8 per person
Tuna or Steak Tartar.....	\$72 per dozen
Ceviche Shooters	\$55 per dozen
Prosciutto Wrapped Melon	\$50 per dozen
Mushroom Bruschetta	\$46 per dozen
Cold Mixed Seafood Display - Showcasing oysters, cocktail shrimp, and crab legs	\$40 per person
Beef Tenderloin - Served with horseradish aioli	\$59 per dozen
Caprese Skewers	\$45 per dozen
Goat Cheese Crostini - Topped with heirloom tomatoes and garnished with fresh basil.....	\$50 per dozen

HOT CANAPÉS

Raspberry Brie Cups.....	\$42 per dozen
Bacon Wrapped Scallops - Topped with whipped goat cheese	\$72 per dozen
Goddess Stuffed Mushrooms - Green Goddess house-made drizzle	\$55 per dozen
Mushroom Empanadas	\$45 per dozen
Arancini - served with prosciutto or meatless	\$45 per dozen
Beef Wellington.....	\$55 per dozen
Bay Scallop Spoons - Asparagus risotto and lemon bur blanc.....	\$108 per dozen
Lamb Lollipops.....	\$60 per dozen
Crab Cakes	\$60 per dozen
Bacon Wrapped Shrimp.....	\$60 per dozen
Chicken or Beef Satay.....	\$52 per dozen
Chicken & Waffles Skewers.....	\$55 per dozen
Beef Empanadas.....	\$52 per dozen



PLATED DINNERS

THIS EVENING’S DINNER SELECTION INCLUDES:

- Freshly baked artisan rolls
- Choice of salad
- Choice of one starch per entrée
- Choice of one vegetable per entrée
- Beverages of coffee, tea, or milk

CHOICE OF SALAD:

- Fingers of romaine with shaved Parmesan, blistered tomatoes, and roasted garlic croutons
- Heirloom tomato salad with baby greens, Asiago cheese, and herb focaccia crostini

CHOICE OF ENTRÉE:

- Sliced Herb Roasted Beef Tenderloin - Paired with a red wine demi-glace \$53
- Chicken Limone - Lightly dusted sautéed chicken breast, topped with a lemon butter sauce \$42
- Bistro Filet - Center cut filet topped with Trump mushroom demi-glace \$64
- Grilled Atlantic Salmon - Paired with chili oil drizzle..... \$48
- Wild Mushroom Risotto - Made with fresh mushrooms, creamy risotto finished with Parmesan cheese \$44
- Lemon Basil Asparagus Risotto - Shallots, white wine, Parmesan, lemon zest, char-grilled asparagus garnished with tomato relish \$44

DUETS

- Petite Filet and Chicken - Petite filet alongside honey pecan chicken \$69
- Beef Tenderloin and White Fish - Herb roasted beef tenderloin in a red wine demi-glace with pan-seared white fish \$68

CHOICE OF STARCH:

- Whipped Truffle Potatoes
- Roasted Garlic Potato Gratin
- Lemon Basil Risotto
- Wild Rice Pilaf

CHOICE OF VEGETABLE:

- Charred Asparagus
- Maple Glazed Carrots
- Roasted Broccolini



BUFFETS

TASTE OF STELLA \$79 per person

- Artisan Bread and Sweet Butter
- Quinoa Salad - red cabbage, fresh herbs, tri-colored peppers, edamame, ginger sesame oil
- Shave Brussels Sprout Slaw - dried cherries, smoked almonds, bacon lardons, brown butter vinaigrette
- Blackened Striploin - gorgonzola pear relish
- Braised Free-Range Chicken - citrus pistachio chutney
- Couscous - golden raisins, herbs, hazelnuts, lemon dressing
- Haricot Vert - braised cherry tomato
- NY Cheesecake - berry compote

JACKSON STREET \$82 per person

- Artisan Bread and Sweet Butter
- Quinoa Salad - red cabbage, fresh herbs, tri-color peppers, edamame, ginger sesame oil
- Shaved Brussels Sprout Slaw - dried cherries, smoked almonds, bacon lardons, brown butter vinaigrette
- Blackened Striploin - gorgonzola pear relish
- Braised Free-Range Chicken - citrus pistachio chutney
- Couscous - golden raisins, herbs, hazelnuts, lemon dressing
- Haricot Vert - braised cherry tomato
- NY Cheesecake - berry compote

*Price increase of \$7 per person if a minimum of 25 guests is not reached.
All per person buffet charges are based on 1-hour duration to comply with
department of health regulations\$8 per person will be applied for each
additional half hour.*

*24% Service Charge will apply to all Food, Beverage, Audio-Visual Equipment, and
Room Rental. All Charges are Subject to Sales Tax (5.5%) and Food & Beverage
Tax (.5%)*

BREW TOWN..... \$98 per person

- Artisan Bread and Sweet Butter
- WI Beer Cheese Soup - pretzel croutons
- White Cheddar Au Gratin Potatoes
- Parmesan-Crusted Green Beans
- Charred Brown Butter Corn
- Stout Braised Short Ribs - pearl onions, confit tomatoes
- Mustard Crusted Salmon
- Aussie Lamb Rack
- Deep Dish Apple Pie - brown butter caramel





ENHANCEMENTS

LATE NIGHT SNACKS

Based on the modified guest count

SAVORY

- Miniature Burger and Pulled Pork Sliders **\$65 per dozen**
- French Fries **\$30 per dozen servings**
- Char-grilled Chicken Wings..... **\$48 per dozen**
- Flatbread Pizzas - Choice of 2 toppings..... **\$18 each**
- Soft Pretzel Bar **\$60 per dozen**
Warm soft pretzels served with spicy mustard & beer cheese dip
- Nacho Bar..... **\$12 per person**
Add seasoned ground beef..... **\$14 per person**
Tortilla chips, nacho cheese sauce, sour cream, mild salsa, diced tomatoes, shredded cheese
- Popcorn Display **\$10 per person**
Get the party poppin'! Includes caramel, butter, and chocolate sea salt

- Ramen Station **\$19 per person**
+\$100 Chef Attendant Fee
Served in mini Chinese takeout boxes with chopsticks
Choice of ONE meat: Pork Shoulder, Chicken Thigh, Flank Steak, Tofu
Guests to choose their own toppings: Broth, shiitake, kimchi, hardboiled eggs, green onions, shredded carrots, bean sprouts
- Mac & Cheese Bar **\$14 per person**
Fun-filled snack with elbow macaroni, and classic cheddar cheese
Choice of 5 toppings: Bacon, fried onions, sliced hot dogs, green peas, sautéed mushrooms, cheese, broccoli, scallions

SWEET

- Donut Station **\$18 per dozen**
- Mini Dessert Display - Assorted fresh baked cookies, lemon bars, brownies, assorted mini pastries, tiramisu, mini cheesecakes **\$18 per person**

- Ice Cream Sundae Bar..... **\$14 per person**
+\$100 Chef Attendant Fee
Traditional vanilla or chocolate ice cream with toppings
Choose of 5 toppings: Sliced strawberries, whipped cream, caramel syrup, chocolate syrup, chopped nuts, M&M's, Oreo pieces, Butterfinger pieces, sprinkles

BEVERAGES

- Bubbly Bar **\$775**
Includes 120 glasses of bubbly
Your guests can experience the elegance of a fresh glass of bubbly.
This satellite bar includes: Segura Brut Reserva Cova, Spain Mainello Prosecco, Italy “#1 Prosecco in the World”

- Wine Service During Dinner **\$12 per person or \$6 per person per course**
Includes two pours throughout dinner
Choice of one red wine and one white wine

An additional 24% service charge & 6.1% sales tax will be applied

RECEPTION BAR

SPONSORED HOURLY RECEPTIONS

All bars include house wines, domestic and imported beers, soft drinks, and bottled water. All prices are per person and will be charged based on the guaranteed guest count of adults over 21 years of age.

NAME BRANDS

1 Hour	\$22
2 Hours	\$36
3 Hours	\$43
4 Hours	\$52

PREMIUM BRANDS

1 Hour	\$23
2 Hours	\$39
3 Hours	\$47
4 Hours	\$55

SUPER PREMIUM

1 Hour	\$25
2 Hours	\$43
3 Hours	\$52
4 Hours	\$59

BEER AND WINE

1 Hour	\$16
2 Hours	\$26
3 Hours	\$34
4 Hours	\$43

NAME BRANDS INCLUDE:

Wheatley Vodka, Beefeater Gin, San Juan Rum, Exotico Tequila, Jack Daniel's, Christian Brothers, Central Standard North 40 Brandy, Stuart's Scotch, Jim Beam Bourbon

PREMIUM BRANDS INCLUDE:

Tito's Vodka, Aviation Gin, Bacardi Rum, Captain Morgan Rum, Altos Plato Tequila, Russell's Reserve 6yr, Korbel Brandy, Johnnie Walker Red Scotch, Buffalo Trace Bourbon

SUPER PREMIUM BRANDS INCLUDE:

Grey Goose Vodka, Tanqueray Gin, Flor de Cana Rum, Espolon Silver Tequila, Templeton Rye, Copper & Kings Brandy, Chivas Scotch, Elijah Craig Bourbon

BEER SELECTIONS

Stella
Miller Lite
New Glarus Spotted Cow
Lakefront Riverwest Stein
Ale Asylum Hopolicious
Ciderboys Fresh Press
Old Milwaukee N/A





WINE SELECTIONS

WINE BY THE BOTTLE

Sycamore Lane.....	\$30
Cabernet Sauvignon, Chardonnay, Merlot, Pinot Grigio, Pinot Noir	
Canyon Road - Sauvignon Blanc	\$30
Seven Daughters, Moscato, Piedmont	\$35
Terlato Family 'Friuli', Pinto Grigio, Veneto	\$44
Pieropan Soave Classico, Garganega	\$39
Focused white opens with heady scents of yellow stone fruit, spring blossom, and wild herb	
Antinori 'Bramito', Chardonnay, Umbria	\$44
Chalk Hill, Sauvignon Blanc, Chalk Hill	\$49
Groth, Sauvignon Blanc, Napa Valley.....	\$44
Neyer's 304, Chardonnay, Sonoma.....	\$59
Willamette Valley Vineyards, Riesling	\$39
Sokol Blosser, Pinot Gris, Dundee Hills.....	\$59
Vietti 'Tre Vigne', Barbera d' Asti Piedmont.....	\$49
Argiano Non-Confunditur, Tuscany	\$56
Medium body, lots of fruit, and a flavorful finish. A richer rose.	
Landmark Vineyards Overlook, Pinot Noir, Central Coast	\$45
Rutherford Vintners, Merlot, Napa Valley	\$44
Tensley, Syrah, Santa Barbara.....	\$66
Donati Family Vineyards, Ezio, Cabernet Sauvignon, Paicines.....	\$69

BUBBLY

Cleto Chiarli, Brut de Noir Rose, Emilia Romagna.....	\$42
Nino Franco "Rustico", Prosecco, Veneto	\$49
Veuve Clicquot Brut, Champagne.....	\$115

NAME BRAND INCLUDE:

Sycamore Lane - Cabernet Sauvignon, Chardonnay, Merlot, Pinot Grigio, Pinot Noir
Canyon Road - Sauvignon Blanc
Champagne - Brut

PREMIUM BRANDS INCLUDE:

Fortant - Cabernet Sauvignon
Underwood - Pinot Noir
McManis - Chardonnay
Benziger - Sauvignon Blanc

SUPER PREMIUM BRANDS INCLUDE:

Finca las Moras - Cabernet Sauvignon (Bourbon Barrel-Aged)
La Crema - Pinot Noir
Sonoma-Cutrer - Chardonnay
Domaine Eric Louis Sancerre

+ additional 24% service charge & 6.1% sales tax is applied

CUSTOM MENUS

CUSTOM WEDDING MENUS

Looking for a buffet or reception station option?
Thinking an evening cocktail reception is more your style?

All menu types are a possibility here at The Westin Milwaukee Downtown! Please speak with your Catering Sales Manager for more details on creating your custom menu. Our cutting-edge Chef and Creative Wedding Planner will be delighted to assist you in creating a menu that fits both your taste and your budget.

BRUNCH AND LUNCH MENUS

Looking to have an earlier wedding? Please inquire with your Catering Sales Manager on special pricing for our Lunch and Brunch Weddings. Enjoy all of the same amenities of an evening wedding during the day and receive discounted pricing! Lunch or Brunch packages are for weddings ending by 4:00PM.

SEND-OFF BRUNCH

There are several venues throughout the hotel that will provide the perfect atmosphere. Pair that with our delicious menus and your guests are sure to be delighted!

STELLA VAN BUREN

A modern Italian-American steakhouse that brings Milwaukee a fresh take on the traditional steakhouse dining experience, combined with a destination-worthy wine and bourbon selection.

ADDITIONAL ROOMS AND VENUES

For a more intimate affair, the Westin offers five private spaces to accommodate your guests without leaving the hotel.



BRUNCH/LUNCH MENUS

LIGHT \$20

- Assorted muffins, bagels, croissants, and pastries
- Fresh fruit mason jars with fresh raspberry purée
- Build your own Greek yogurt parfait

BREAKFAST OF CHAMPIONS..... \$35

Fresh fruit mason jars with raspberry purée, krinkles, muffins, croissants, salted butter jams, scrambled eggs, sausage links, applewood smoked bacon, skillet breakfast potatoes, steel cut oatmeal, brown sugar, nuts, honey, dried cherries

BRIDAL SUITE LUNCH OPTIONS

- Miniature Burger and Pulled Pork Sliders..... **\$60 per dozen**
- French Fries..... **\$27 per dozen servings**
- Char-grilled Chicken Wings..... **\$48 per dozen**
- Flatbread Pizzas| Choice of 2 Toppings..... **\$16 each**
- Hoagie Platter| 1/2 Sub Variety Sandwiches..... **\$50 per dozen**
- Fresh Garden Salad Display..... **\$48 per dozen servings**
- Fresh Fruit Display **\$50 per dozen servings**
- Fresh Squeezed Orange Juice..... **\$36 per gallon**
- Coffee - Starbucks (Decaf or Regular)..... **\$60 per gallon**
- Champagne..... **\$20 per bottle**
- Domestic Beer **\$40 per case of 12**
- Bloody Mary Bar **\$10 per drink**
Includes vodka, Bloody Mary mix, assorted garnishes & mix-ins: olives, pickles, celery, sliced lemons and limes, Worcestershire, hot sauce
- Mimosa Bar **\$9 per drink**
Sparkling wine, orange juice, cranberry juice
- Add: Kir-Royale-Chambord..... **priced per drink**
- Bellini - peach schnapps..... **priced per drink**
- Cointreau..... **priced per drink**

An additional 24% service charge and 6.1% sales tax are applied





GENERAL INFORMATION

GUEST COUNT

Your final guarantee of attendance is due 14 business days prior to the event. If guests exceed the guarantee, appropriate charges will be incurred. Failure to provide a final guarantee will result in the initial contracted anticipated attendance to be used as the guarantee.

PARKING

The Westin Milwaukee Downtown is delighted to offer valet parking for all of your guests. In addition, there is a parking structure across the street by a private owner that your guests can utilize.

SERVICE CHARGE AND SALES TAX

A 24% taxable service charge and 6.1 % state sales tax will be added to all food and beverage charges, as well as any audio-visual equipment charges, function room, and set-up and rental fees.

MENU TASTING

Once a contract is signed, we are delighted to set a time for a menu tasting for up to four guests. Please consult your Event Manager for availability.

PREFERRED VENDORS

PHOTOGRAPHERS

- Front Room Photography
info@frphoto.com
414.294.0080
- Heather Cook Elliott Photography
heathercookelliott@mac.com
414.944.1475
- Lottie Lillian Photography
lottie11lian@gmail.com
414.687.9956
- Twig and Olive Photography
info@twigandolivephotography.com
608.630.0652

COORDINATORS

- Ambrosia Events
ambrosiaeventsme.com
414.546.2854
- Event to a T
eventstoatmke.com
262.914.9661

MAKEUP & HAIR

- Jillian Niemann
makeupjillian@icloud.com

FLOWERS

- Belle Fiori
bellefioriflorist.com
414.272.2334
- Impressions by Esther
impressionsfl1@gmail.com
414.453.3323
- Buds n' Bloom
info@budsnbloom.com
920.338.0505

BAKERIES

- C Adams
cadamsbakery.com
414.271.1871
- Simma's Bakery
info@simmasbakery.com

DJS AND MUSICIANS

- Complete Weddings + Events
completemilwaukee.com
414.751.6886
- Milwaukee Airwaves
dj@milwaukeeairwavs.com
414.306.8273
- Sound by Design
info@soundbydesign.org
262.968.9586

