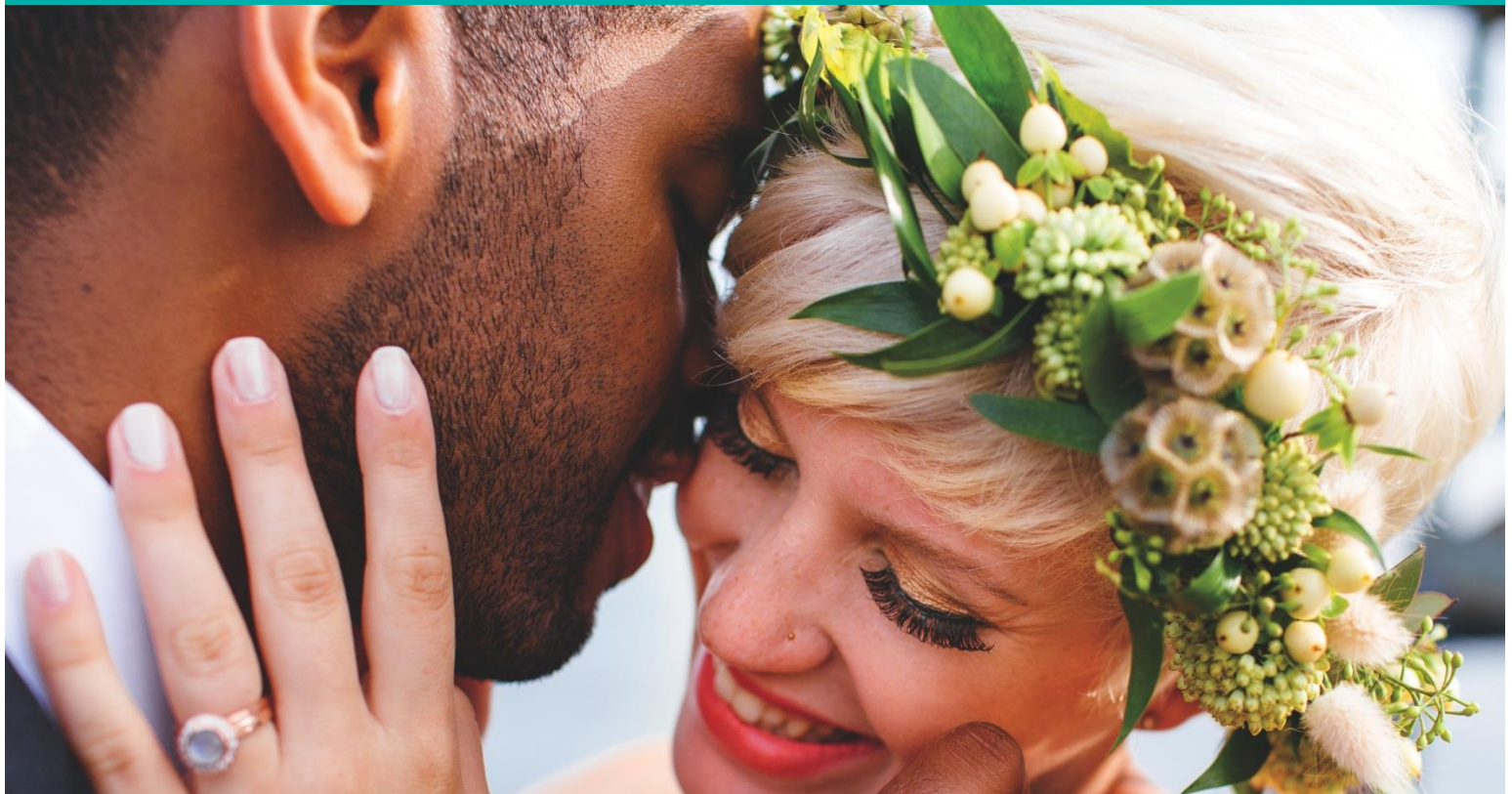




SETTINGS BY US, INSPIRED BY YOU.



MILWAUKEE MARRIOTT® WEST

N231 N1600 CORPORATE CT, WAUKESHA, WI 53186

T 262.574.0888 F 262.574.7599

[Marriott.com/MKEMW](http://Marriott.com/MKEMW)



LET US BRING YOUR  
SPECIAL DAY TO LIFE  
AT THE MILWAUKEE  
MARRIOTT WEST. OUR  
EXPERTS WILL GO ABOVE  
AND BEYOND TO MAKE  
YOUR VISION, YOUR  
TASTES, YOUR DREAMS  
COME TRUE FOR AN  
UNFORGETTABLE HAPPILY  
EVER AFTER  
THAT EXCEEDS EVERY  
EXPECTATION.

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## YOUR RECEPTION

EAT, DRINK AND CELEBRATE TO THE FULLEST. NO MATTER YOUR PREFERENCES, WE WILL TAKE CARE OF EVERYTHING FROM THE MENU TO THE FLOWERS TO THE PLACE CARDS SO THAT YOU CAN TAKE CARE OF THE MEMORIES.

## EVENING RECEPTION PACKAGES

We are pleased to offer our couples the option of customizing their own Food and Beverage Wedding Packages unique to their special day. All Wedding Packages include the below.

### ALL PACKAGES INCLUDE

Certified Marriott wedding planner to oversee all details of your reception

Complimentary junior suite for the bride and groom

Special room rate for all guests

Complimentary cutting and serving of wedding cake with a raspberry or chocolate plate drizzle

Complimentary parking

Dance floor, staging, cake and gift table set-up

Butler passed white glove service

White linens and napkins

White chair covers with black, white or grey sash's

Vase Centerpieces with mirrors and votive candles

Up Lights to highlight head table

Wireless microphone

Private Menu Tasting

Bridal Suite across from ballroom

Set up and tear down of decorations

Use of private dining room Sunday morning (with minimum purchase and based on availability)

## MENU PACKAGES

Customize your own package by selecting which food package and bar package you wish for your Wedding Day to make it uniquely yours.

### RECEPTION FOOD PACKAGES

*PLEASE SELECT ONE*

#### SILVER

- Artisan Cheese Display
- Two Butler Passed Hors D'oeuvres
- Plated Dinner or Buffet
- Cake Cutting and Coffee / Tea Service

#### GOLD

- Artisan Cheese Display
- Two Butler Passed Hors D'oeuvres
- Plated Dinner or Buffet
- One Late Night Station
- Cake Cutting and Coffee / Tea Service

#### PLATINUM

- Chilled Jumbo Shrimp on Ice
- Fresh Fruit Display
- Artisan Cheese Display
- Three butler passed hors d'oeuvres
- Plated Dinner or Buffet
- One Late Night Station
- Cake Cutting and Coffee / Tea Service

## PLATED DINNER OPTIONS

### FIRST COURSE

(Select one)

Mixed Field Greens Salad - Candied Walnuts, Dried Cranberries, Bleu Cheese Crumbles

Country Garden Salad - Shaved Carrots, Sliced Cucumbers, Tomatoes, Croutons

Caesar Salad - Romaine Lettuce, Shaved Reggiano Parmesan, Croutons

Bibb Lettuce Salad - Diced Pear, Sliced Prosciutto, Candied Walnuts, Bleu Cheese Crumbles

### SECOND COURSE

Starch and vegetable accompany each entrée

	SILVER	GOLD	PLATINUM
LEMON CHICKEN Lemon and White Wine Butter Sauce	41	48	55
ROAST CHICKEN BREAST * Honey Roasted Chicken, Fig-Mustard Compote, Fig Vinaigrette	41	48	55
CHICKEN SALTIMBOCCA Breast of Chicken, Bread Crumbs. Provolone, Prosciutto Lemon, Herb Cream	43	50	57
PEPPERCORN CHICKEN Red Currant Mustard-glaze, Brandy Green Peppercorn Sauce	43	50	57
BRAISED BEEF SHORT RIBS Stout Braised, Stone Ground Mustard, Peppercorn	51	58	65
RIBEYE STEAK * Black Angus Rib Eye, Cabernet Wine Reduction	60	67	74
FILET MIGNON Center Cut Filet Mignon, Merlot Demi-Glaze	62	69	76

## PLATED DINNER OPTIONS

	SILVER	GOLD	PLATINUM
PORK TENDERLOIN MEDALLIONS *	43	50	57
Brown Sugar Brine, Apple Cider Reduction, Brandied Apples			
FILLET OF ATLANTIC SALMON *	46	53	60
Basil Sauce, Lobster-Tarragon Butter			
NORTHERN LAKE WALLEYE	48	55	62
Garlic Herb Butter, Wild Mushrooms			
VEGETABLE WELLINGTON	40	47	55
Grilled Vegetables, Boursin Cheese, Lemon Sauce			
VEGAN PUFF PASTRY	40	47	55
Portobello Mushrooms, Braised Leeks, Sauce Aurora			
PETITE FILET MIGNON AND LEMON CHICKEN	65	72	79
Merlot Demi-glaze, White Wine Sauce			
PETITE FILET MIGNON AND SALMON	65	72	79
Peppercorn Sauce, Lobster-Tarragon Butter			
LEMON CHICKEN AND JUMBO SHRIMP	60	67	79
White Wine Sauce, Garlic Butter			
CHILDREN ENTRÉE	20	20	20
Fruit Cup, Chicken Tenders, French Fries,			

\*Indicates Gluten Free Options



# BUTLER PASSED HORS D'OEUVRES

## HOT SELECTIONS

Swedish Meatballs  
BBQ Meatballs \*  
Miniature Beef Wellington  
Steamed Chinese Pork Dumplings  
Chicken Satay, Thai Peanut Sauce \*  
Coconut Shrimp, Thai Chili Sauce  
Bacon Wrapped Scallops  
Bacon Wrapped Water Chestnuts \*  
Maryland Crab Cakes, Remoulade Sauce  
Spinach and Feta in Phyllo  
Ravioli, Marinara  
Buffalo Chicken Skewer, Hot Sauce, Ranch  
Stuffed Mushrooms, Cheese, Artichoke Filling \*  
Wisconsin Skewers, Bacon-Wrapped Bratwurst, Cheese \*

## DISPLAYS

Vegetable Platter  
Baked Spinach and Artichoke Dip  
Fruit Display  
Artisan Cheese Display with Crackers

\* Indicates Gluten  
Free Option

## COLD SELECTIONS

Smoked Salmon on Miniature Bagels  
Ahi Tuna Tataki, Wasabi Aioli \*  
Bruschetta, Marinated Tomato, Basil  
California Rolls, Wasabi, Soy Sauce \*  
Greek Antipasti Skewer, Mozzarella, Zucchini, \*  
Kalamata Olive, Balsamic Vinegar  
Belgian Endive with Spiced Chicken Salad \*  
Salami Coronets, Dijon Cream \*





# WEDDING BUFFET

PLEASE SELECT THREE FROM EACH CATEGORY

SILVER

48

GOLD

54

PLATINUM

60

## SALADS

Seasonal Fruit Salad

Roasted Eggplant and Orzo Pasta Salad

Hearts of Palm Salad, Grilled Peppers, Tomatoes

Spinach Salad Poached Pears, Warm Cider Vinaigrette

Iceberg Salad, Diced Cucumbers, Tomato

Caesar Salad

Mozzarella, Tomato, Portabella Mushroom Platter

Spinach Salad Feta Cheese, Red Onion, Croutons

## SIDES

Asparagus

Glazed Carrots

Roasted Vegetable Blend

Kentucky Blue Lake Green Beans

Grilled Summer Squash

Wild Rice Blend

Garlic Mashed Potatoes

Yukon Gold Whipped Potatoes

Roasted Fingerling Potatoes

Red Roasted Potatoes

Mediterranean Couscous

## ENTREES

Sliced Sirloin of Beef, Peppercorn Sauce

Crusted Pork Loin, Whiskey Molasses Glaze

Breast of Chicken, Lemon Rosemary Butter Sauce

Grilled Mahi-Mahi, Sweet and Sour Pineapple Relish

Grilled Filet of Salmon, Shrimp Sauce

Breast of Chicken, Medley of Mushrooms

Eggplant Parmesan, Marinara, Mozzarella, Parmesan  
Cheese

Bruschetta-Style Rigatoni Pasta, Broccoli, Parmesan

Prime Rib of Beef, Au Jus, Horseradish Cream

# LATE NIGHT WEDDING STATIONS

## PIZZERIA

Assorted Large 14" Pizza

Veggie, Pepperoni, Meat Lovers and Three Cheese

## SANDWICH CART

Mini Pub Burger Sliders with condiments

Kettle Chips

## WING STOP

Buffalo Wings with Bleu Cheese Dip

Mini Pretzels

## FIESTA

Nachos, Tortilla Chips, Seasoned Beef, Sour Cream, Shredded Cheese, Olives, Tomatoes

## Pretzel Cart

Hot Bavarian Pretzel Bites with Grain Mustard, Cheese Dip

Choice of one station included in Gold and Platinum Package

Stations Ala Carte | \$8 per Person

## DINNER ENHANCEMENTS

Intermezzo - Sorbet | \$3 per Person

Dessert Display | \$8 per Person

Supreme Coffee Bar | \$6 per Person

Orange and Lemon Zest, Chocolate Shavings, Cinnamon Sticks, Whipped Cream, Vanilla and Hazelnut Creamers, Rock Candy Sticks

## BEVERAGE PACKAGES

*PLEASE SELECT ONE*

### CLASSIC

Six Hours of Hosted Bottled Imported and Domestic Beer, Wine and Soda  
\$28

### ILLUMINATE

One Hour of Hosted Premium Bar  
Five Hours of Hosted Bottled Imported and Domestic Beer, Wine and Soda  
\$38

### INDULGE

Six Hours of Hosted Premium Bar  
Wine Pour  
\$48

### UNDER 21 BEVERAGE PACKAGE

Unlimited Juice and Soda  
\$15

### ENCHANMENTS

Signature Drinks | Price Based On Drink

Butler Passed House Champagne | \$4 per Person

Wine Pour During Dinner | Starting at \$5 per Person

Upgraded Wine Package | Starting at \$2 per Person

Craft Beer / Premium Domestic  
Selections | \$3 per Person upgrade

Champagne Toast | \$4 per Person



## BEVERAGE PACKAGES CONT.

### Premium Brands

Finlandia Vodka, Tanqueray Gin, Jack Daniel's Whiskey, Jim Bean Bourbon, J&B Scotch  
Korbel Brandy, Canadian Club Whiskey, Bacardi Rum  
Sauza Gold Tequila, Captain Morgan Spiced Rum  
Hiram Walker Peach Schnapps, Baileys  
Kahlúa, Di Saronno Amaretto, Malibu

### Bottled Domestic Beer

*Please select two*

Bud Light, Budweiser, Michelob Ultra, Miller Lite, Coors Light

### Bottled Imported Beer

*Please select two*

Heineken, Corona, Amstel Light, Spotted Cow  
Leinenkugels Honey Weiss, River West Stein, White Claw

### House Wine

*Please select two red and two white wines*

Canyon Road  
Cabernet Sauvignon, Merlot, Pinot Noir  
Chardonnay, Pinot Grigio, Sauvignon Blanc, White Zinfandel

### House Champagne

Verdi Asti Spumanté



# WEDDING ENHANCEMENTS

## BRIDAL SUITE PACKAGE

Mimosa's, Bottled Water, Coffee Bar, Fruit and Bagels | [\\$20 Per Person](#)

## DÉCOR

Slideshow Package (LCD Projector and Screen) | [\\$200](#)

Ballroom Up Lighting Package | [\\$250](#)

Head Table Backdrop (Black or White) | [\\$350](#)

Ballroom Lounge Area | Starting at [\\$350](#)

Colored Sashes | Starting at [\\$3](#) Each

Colored Napkins | Starting at [\\$1.25](#) Each

Colored Overlays | Starting at [\\$15](#) Each

## FINISHING TOUCHES

We are pleased to work with a number of vendors who can assist further in making your dream come true. Please ask your wedding coordinator for specific information regarding floral centerpieces, decorations, music, photo booths, and photography.

## GUEST ROOM BLOCK

All Weddings will received a courtesy room block at a discounted rate based on hotel guestroom availability.

Wedding Guests will have until one month prior to reserve a guestroom reservation at the group rate.

Guests can make reservations by calling or using an online code or link created uniquely for your wedding name.

All couples will receive a complimentary suite for the night of the wedding.

## REHEARSAL DINNER, BRIDAL SHOWER OR GIFT OPENING

We appreciate the amount of planning that comes with your special day. To assist in this joyous time we are able to accommodate your Bridal Shower, Rehearsal Dinner, or Gift Opening. Please ask your wedding coordinator for more details.

# CONSIDERATIONS

## DEPOSIT

An initial deposit of \$2,000.00 is required along with the signed contract. This will confirm the space for your wedding reception. An additional deposit of \$3,000.00 is due four to six months prior to the wedding and \$4,000.00 due two months prior. The final balance is due four business days prior to the event with your guarantee count.

Please consider all deposits are non-refundable.

## FINAL ATTENDANCE

Confirmation of the number of guests served must be received no later than two weeks prior to the scheduled event. If a guarantee is not received, the hotel will consider your originally expected number of guests to be the guarantee. The guarantee number is not subject to reduction within two weeks of the event. All hotel charges will be based on the guaranteed number or actual number served, whichever is greater.

## FOOD AND BEVERAGE SERVICE

All menu prices will be guaranteed 90 days prior to your reception day, applicable service charge and taxes are added to all food and beverage served. You may offer a choice of two entrées plus a vegetarian option to your guests at no extra charge.

## SERVICES TAXES AND FEES

Applicable taxes and a prevailing service charge will be added to all food, beverage, audio visual and room rental. Sales tax will be added in accordance with state law.

## MENU TASTING

Once you confirm your reception we offer a complimentary food tasting, four to six months prior to the date of the wedding. We suggest the bride, groom and the parents attend the tasting, complimentary for up to six guests. At the tasting you will be able to choose four entrees to sample. Additional guests are welcome but will be charged accordingly. Any additional food selections will be charged accordingly.

## FOOD AND BEVERAGE MINIMUMS

A food and beverage minimum is set based on the day of the week, the time of year and how much ballroom space is needed for your wedding. Room rental charges are waived for wedding receptions.

