



SIGNATURE WEDDINGS



LET'S START PLANNING YOUR WEDDING TODAY

CATERING TEAM | 414.431.3552



Congratulations on your Engagement!

We are thrilled to have you consider The Holiday Inn Milwaukee Riverfront and The Anchorage for your special wedding.

“I Do” This is our mission while creating your signature event here at the Holiday Inn. We want the planning process to be as seamless as your big day, making your vision come to life!


As the North Shore’s premier hotel for weddings and receptions, we can provide unforgettable weddings from 50 to 275 guests, comfortable guest rooms, signature wedding packages, full-service facilities and exceptional menus/cocktails.

The Holiday Inn Milwaukee Riverfront can serve all of your wedding needs, including:

- Engagement Parties
- Showers
- Rehearsal Dinners
- Ceremonies
- Receptions
- Gift Openings
- Discounted Hotel Accommodations

Each wedding is unique and we are excited to hear your ideas. We would be happy to set up a personal tour!

Sincerely,
Catering Team at the Holiday Inn





TIMELESS WEDDINGS

All Signature Weddings Include:

- Crisp white or black floor length linen
- Choice of white or black napkin
- Complimentary Cake Cutting Service
- Table set up to include:
White Skirting for Head
Table, Cake Table,
Escort Table, Gift Table
- China, Glass and Silverware
- Complimentary Parking
- No Additional Bartender Fee
- Complimentary Private Menu Tasting (up to 4 people)
- Complimentary Accommodations for the Wedding Couple
- Personalized attention from your Venue Coordinator

Additional upgraded services and referrals available

- Chiavari Chairs
 - Specialty linens
 - Event furniture
 - Menu cards
 - Uplighting
 - Photo booths
 - Centerpieces
 - Transportation services
 - DJ services
 - Event décor
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SILVER

Cocktail Hour:

Cheese & Fruit Display
Crudité Display

Bar (5 Hours):

Hosted Soft Drinks
Hosted Domestic Draft Beer – Choose 1 (Miller Lite, Coors Light & Bud Light)

Dinner Service:

Choice of Salad (Seasonal, House or Caesar)
Rolls & Butter

Choice of Two:

Chicken Rockefeller
Lemon Chicken
Roasted Chicken Provencal
Bavette Steak
Beef Tips with Mushroom Sauce
Roasted Pork Tenderloin
Baked Haddock
Pretzel Crusted Tilapia
Cavatappi Pasta

Plated: \$79 per person
Buffet: \$84 per person





GOLD



Cocktail Hour:

Cheese & Fruit Display

Crudit  Display

Choice of 2 displayed Hors d' Oeuvres (one hot – one cold)

Bar (5 Hours):

Hosted Soft Drinks

Hosted Domestic Draft Beer – Choose 1 (Miller Lite, Coors Light & Bud Light)

Hosted House Wine – Choose 2

(Chardonnay, Moscato, Pinot Grigio, Cabernet, Pinot Noir & Merlot)

Dinner Service:

Choice of Salad (Seasonal, House or Caesar)

Rolls & Butter

Choice of Two:

Grilled Chicken Romesco

Chicken Marsala

Beef Bourguignon

Skirt Steak

Pork Tenderloin with White Wine Herb Sauce

Breaded Lemon Pepper Sole

Walleye Pike

Cavatappi Pasta

Late Night:

Choice of One -

Chips and Salsa or Spinach Dip

Plated: \$89 per person

Buffet: \$94 per person

PLATINUM

Cocktail Hour:

One hour Hosted Rail Bar
Charcuterie Display (Meat & Cheese)
Crudit  Display
Choice of 2 passed Hors d' Oeuvres (one hot – one cold)

Bar (5 Hours):

Hosted Soft Drinks
Hosted Domestic Draft Beer – Choose 1 (Miller Lite, Coors Light & Bud Light)
Hosted House Wine – Choose 2
(Chardonnay, Moscato, Pinot Grigio, Cabernet, Pinot Noir & Merlot)
Hosted House Champagne Toast

Dinner Service:

Choice of Salad (Seasonal, House or Caesar)
Rolls & Butter

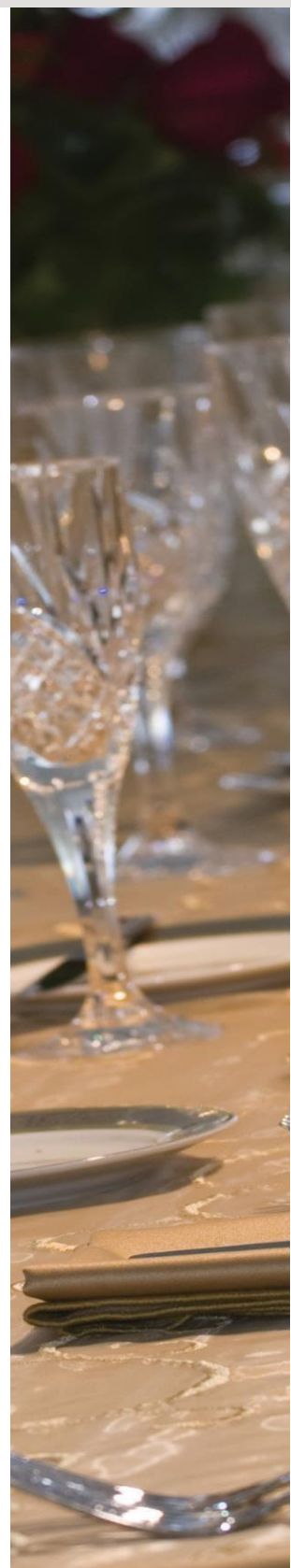
Choice of Two:

Chicken Oscar
Chicken Picatta
8 oz. Sirloin
6 oz. Filet Mignon
Atlantic Salmon
Potato Crusted Cod
Cavatappi Pasta

Late Night:

Choice of two late night appetizers

Plated: \$99 per person
Buffet: \$104 per person





HORS D'OEUVRES



Hot:

Cheeseburger Sliders
Cocktail Meatballs – BBQ, Hot or House Sauce
Coconut Shrimp
Colossal Chicken Wings – BBQ, Hot or House Sauce
Mini Beef Empanada
Mini Quiche Lorraine
Petite Crabcakes with Remoulade
Rumaki
Spanakopita
Stuffed Mushrooms

Cold:

Brie & Cranberry Puff
Caprese Skewers
Chicken Curry Phyllo Canape
Deviled Eggs
Hummus Canape – Roasted Red Pepper or Avocado
Shrimp Cocktail
Smoked Salmon Pinwheel
Tomato Basil Bruschetta

ACCOMPANIMENTS

Accompaniments for all Packages:

Choose Two

Broccoli with Garlic
Garlic Mashed Potatoes
Green Beans with Bacon and Onion
Herb Roasted Potatoes
Mac N Cheese
Roasted Red Pepper Risotto
Roasted Veggie Medley
Roasted Zucchini and Squash
Wild Rice Blend



LATE NIGHT OPTIONS



- Cocktail Meatballs – BBQ, Hot or House Sauce
- Colossal Chicken Wings – BBQ, Hot or House Sauce
- Pretzel Bites with Cheese and Mustard
- Assorted Pizza

BEVERAGE PACKAGES

Open Bar Packages

- All pricing is per person
- Guarantees will be duplicated from your final guest count
- All children under 21 will be taken into consideration with unlimited N/A beverage consumption fee of \$5.00 per person
- Any additions or substitutions may result in an increase in pricing
- No one under the age of 21 is legally allowed to consume alcoholic beverages

	Beer/Wine/Soda				
	Draft	Bottled	Rail Liquor	Premium Liquor	Supreme Liquor
First Hour	\$10	\$12	\$14	\$17	\$21
Two Hours	\$14	\$17	\$20	\$24	\$28
Three Hours	\$18	\$22	\$26	\$31	\$35
Four Hours	\$22	\$27	\$32	\$37	\$41

**For Beer, Wine and Liquor Selections please see your catering manager for more information.

WEDDING TIMELINE

To assist you in the planning of your reception please reference the following timeline to ensure an enjoyable planning experience prior to your special day.

12-14 Months

Call Venue to set up an appointment, this meeting will typically last about 1 hour and will include:

- A tour of Ceremony and Reception sites to meet your needs along with any guest room needs
- Discussion of your wedding ideas and how we can assist you in your vision
- Confirmation of space and date you select
- A \$2500 non-refundable deposit and signed contract is needed to secure your date

Six Months

Appointment scheduled with your Catering Manager to discuss:

- Planning of event
- Menu tasting
- Allow approximately one hour for this appointment

Three Months

Meet with Catering Manager for detailing and the following will be discussed:

- Ceremony details when held on site
- Ceremony and Reception room layout and timeline
- Décor- either ordered through the facility or provided by an outside vendor
- Outside Vendor information and set up times
- Menu Selection
- Bar and Beverage Selection
- Placement of special items to be delivered to your Catering Manager such as toasting glasses, cake server, guest book and favors
- 50% deposit of total estimated cost due

One Month

Return the signed Banquet Event Order to your Catering Manager

Two Weeks

Provide your Catering Manager with final guest count

Seven days prior to the wedding

- Provide final numbers
- Make final payment with a Cashier's Check, Credit Card or Cash
- Deliver any items for staff to place (items should be placed in a box labeled with your name, wedding date and a detailed instruction sheet).

Wedding Day

Your Catering Manager will be there to ensure and coordinate set up so you can enjoy your special day!



WEDDING SHOWER & GIFT OPENINGS



Assorted Breakfast Sandwiches \$20 per person
Bacon, egg, cheddar on a croissant
Sausage patty, egg, cheddar on an English muffin
Shaved ham, egg on a cheddar biscuit
***Includes a fruit platter and coffee

Assorted Tea Sandwiches \$17 per person

- Cucumber, Chive whipped cream cheese and arugula
- Egg Salad
- Chicken and Guacamole

***Includes a fruit platter and coffee

Watermelon Feta Skewers with Aged Balsamic Drizzle \$75.00

Cranberry and Fig Crostini with Goat Cheese \$75.00

Mini Fruit Tarts with Pastry Cream \$75.00

Antipasto Platter – served with Grilled Tuscan bread \$150.00

Tuna Nicoise Platter – served with Pita \$175.00