

EDGEWATER WEDDING
Experiences



THE
EDGEWATER
MADISON'S PLACE



Welcome to The Edgewater, MADISON'S PLACE
for special occasions and unforgettable events.

Our creative culinary team offers you the artistry of some of the best chefs and catering professionals in the Midwest, boasting a team of specialists who combine their expertise in event planning, menu development and execution, banquet service and meeting facilitation to ensure no detail is missed.

The Edgewater Wedding is an experience that is simply unparalleled anywhere in the region. In this versatile, exquisite location right on the shores of Lake Mendota, with beautiful views from all over the property, including most guest rooms, our Wedding Concierge Team has thought of everything to perfectly orchestrate every element of your great special day.

The Edgewater offers unsurpassed indoor and outdoor spaces including The Grand Plaza, the terrace and two ballrooms. Exquisite dining options are available both in the restaurants and in private rooms at the top of both towers, perfect for rehearsal dinners as well as welcome receptions and post-wedding brunches.



— THE —
EDGEWATER



EVERLASTING MEMORIES



EDGEWATER SIGNATURE



ENCHANTING BEGINNINGS

| | | |
|--|--|--|
| | Signature Cocktails Max of 2 varieties, passed for 30 minutes <i>(page 6)</i> | Signature Cocktails Max of 2 varieties, passed for 30 minutes <i>(page 8)</i> |
| Hors d' Oeuvres - select 3 Butler-Passed during Cocktail Hour | Hors d' Oeuvres - select 4 Butler-Passed during cocktail hour <i>(page 3)</i> | Hors d' Oeuvres - select 4 Butler-Passed during cocktail hour |
| Two Course Dinner Soup or Salad + 2 protein options and 1 vegetarian option <i>(page 6)</i> | Two Course Dinner Soup or Salad + 2 protein options and 1 vegetarian option <i>(page 4)</i> | Two Course Dinner Soup or Salad + 2 protein options and 1 vegetarian option <i>(page 6)</i> |
| CHOICE OF: House Bubbly Toast or Single House Wine Pour during Dinner <i>(page 8)</i> | Top Shelf Bubbly Toast + Upgraded Wine Pour during Dinner <i>(page 6)</i> | CHOICE OF: House Bubbly Toast or Single House Wine Pour during Dinner <i>(page 8)</i> |
| Cake Cutting Service | Cake Cutting Service | Cake Cutting Service |
| 5 hour Beer, Wine + Soda <i>(page 8)</i> | 5 Hour Top-Shelf Bar <i>(page 8)</i> | 5 hour Premium Bar <i>(page 8)</i> |
| | Late Night Snack Station <i>(page 7)</i> | Late Night Snack Station <i>(page 7)</i> |
| Edgewater tables + chairs | Edgewater tables + chairs | Edgewater tables + chairs |
| Edgewater House Linens | Upgraded Linens & Napkins <i>(page 8)</i> | Edgewater House Linens |
| Stage + Dance floor* <i>* Grand Ballroom only</i> | Stage + Dance floor* <i>* Grand Ballroom only</i> | Stage + Dance floor* <i>* Grand Ballroom only</i> |
| Glassware, china + flatware | Glassware, china + flatware | Glassware, china + flatware |
| | Chargers - 5 options <i>(page 8)</i> | |
| | Up lighting | |

MINIMUM 25 guests

entree selection determines pricing
Prices starting at \$140/person

MINIMUM 25 guests

entree selection determines pricing
Prices starting at \$265/person

MINIMUM 25 guests

entree selection determines pricing
Prices starting at \$220/person



Hors d' Oeuvre Selections

CHILLED

- Hook's six-year cheddar pimento crostini
- Caprese skewers, balsamic reduction and basil oil
- Honeydew prosciutto skewers, Espelette pepper, Pomegranate essence
- Sweet potato and rosemary tarts
- Sundried tomato jam crostini, whipped goat cheese mousse
- Smoked salmon, cucumber, creme fraiche
- Shrimp ceviche shooters, key lime, serrano chilis, mango, cilantro
- Tuna tartar, caviar-lime sour cream, crispy wonton**

WARM

- Pretzel bites, Gouda fondue
- Wisconsin deep fried cheese curds, spicy aioli
- Short rib taco, pickled red onions, cilantro, queso fresco
- Caramelized onion and gruyère tarts
- Korean BBQ beef skewers*
- Thai mango and shrimp spring rolls, sweet chili sauce**
- Jerk chicken kabobs**
- Grilled lamb chops, mint julep sauce**
- Mini crab cakes, green goddess aioli**

Soup or Salad Selections

SOUP

- Coconut curry soup
- Sweet corn bisque
- Tomato basil soup



SALAD

- Mixed Greens - garden vegetables, basil vinaigrette
- Caprese - roma tomatoes, fresh Wisconsin mozzarella, basil olive oil
- Hearts of Romaine - cucumbers, olives, cherry tomatoes, red onion, feta, oregano vinaigrette
- Caesar - romaine lettuce, Caesar dressing, parmesan cheese, croutons
- Mesclun & Arugula - shaved fennel, watermelon radish, vine ripened tomatoes, blood orange vinaigrette
- Baby lettuce & herb salad, watermelon radish, Marcona almonds, granny smith apple, and lemon vinaigrette



* Enchanting Beginnings & Edgewater Signature Only

** Edgewater Signature Only

ENTREES

Pan-seared chicken breast, potato puree, fennel pollen dusted carrots, jus

Roasted beef strip loin, potato puree, roasted broccolini, maître d 'butter, sauce bordelaise

Grilled pork chop with vegetable and potato hash and pine nut gremolata

Sliced tenderloin of beef with potato-gruyère pave and braised leeks, red wine reduction

Braised beef short ribs with whipped potato puree, red wine sauce, heirloom tomato relish

Seared salmon with a crispy potato and corn succotash, lemon agrodolce

Harissa-Rubbed chicken with citrus butter sauce, roasted fingerling potatoes, asparagus

Pan seared sea bass with a spring green risotto and chili oil

DUET

Sliced Tenderloin and seared salmon with potato-gruyère pave and asparagus

Sliced Tenderloin and grilled herb-garlic shrimp with potato-gruyère pave and asparagus

Sliced Tenderloin and grilled lobster tail with herb shallot butter, potato-gruyère pave and asparagus

VEGETARIAN

Chickpea and zucchini tagine

Seasonal vegetable pasta, fresh pecorino (vegetarian or vegan)

Vegan stuffed cabbage roll; ancient grains, seasonal vegetables, Romesco sauce

CHILDREN

Wisconsin Mac & Cheese*

Cavatappi pasta, tomato sauce, fresh mozzarella*

Hand-breaded, fried chicken breast strips, French fries*

**Each served with first course fresh fruit cup, \$25pp*





SIGNATURE COCKTAILS

CHOOSE 2

Something Old Fashioned

Bourbon, St. Germain, Orange Slice, Bada Bing Cherry, Sugar Cube, Orange Bitters

Something New Rose Lemonade

Rose, Sparking Water, Pink Lemonade

Wisconsin Manhattan

Brandy, Sweet Vermouth, Angostura Bitters

Sunset Sangria

Blueberries, Pinot Grigio, White Grape Juice, Peach Schnapps, Peaches

Bubbly Cocktail *(French 75)*

Gin, Sugar, Lemon Juice, Bubbly

Holiday Old Fashioned

Brandy, All-Spice Dram, Orange Slice, Bada Bing Cherry, Sugar Cube, Angostura Bitters

Boathouse Margarita

Tequila, fresh lime, cointreau on the rocks

Pumpkin Spice White Russians

(seasonal, based on availability) heavy cream, Vodka, Baileys Pumpkin Spice liqueur

Madtown Mojito

Rum, simple syrup, club soda, mint, fresh lime juice

Mendota Colada

Coconut rum, raspberry liqueur, pineapple juice, fresh lime juice

Strawberry Collins

Gin, Giffard Fraise des Bois, Fresh Lemon Juice, Simple Syrup, Club Soda

Edgewater Moscow Mule*

Vodka, Fresh Lime Juice, Ginger Beer
** served in rocks glasses*

Something Blue Mimosa

Bubbly, Blue Curacao & White Grape Fruit Juice

BAR PACKAGES

(Bartender fee included)

SIGNATURE BAR

Wheatley Vodka, New Amsterdam Gin, Don Q Rum, Exotica Tequila, Canadian Club Whiskey, Dewars White Label Scotch, Jim Beam Bourbon, E&J Brandy

PREMIUM BAR

Ketel One Vodka, Tito's Vodka, Death's Door Gin, Tanqueray Gin, Bacardi Rum, Captain Morgan's Rum, Milagro Tequila, Crown Royal Whiskey, Jack Daniel's Whiskey, Maker's Mark Bourbon, Jameson Irish Whiskey, Southern Comfort, Korbel Brandy, Kahlua, Bailey's, Amaretto Disaronno

TOP SHELF BAR

Grey Goose Vodka, Hendricks Gin, Knob Creek Bourbon, Templeton Rye, Glenlivet Scotch Whisky, Patron Silver Tequila, Johnnie Walker Black Label Scotch Whisky, Captain Morgan's Rum, Courvoisier VS, Godiva White and Dark

BEER, WINE AND MORE

Bottled Craft/Local Beers

New Glarus Spotted Cow, Capitol Amber, Lagunitas IPA, New Glarus Moon Man

Bottled Domestic Beer

Miller Lite, Non-Alcoholic Clausthauer

Bottled Imported Beer

Heineken

White Claw Hard Seltzer

House Wines

Trinity Oaks Chardonnay, Pinot Grigio, Pinot Noir, Merlot, Cabernet Sauvignon

Soft drinks and mineral waters





LATE NIGHT SNACK STATIONS

Enchanting Beginnings & Edgewater Signature Only

CHOOSE 1

BALLPARK NACHO BAR

Build-your-own nachos, house-made tortilla chips, pickled jalapenos, seasoned ground beef, nacho cheese, sour cream, green onions, tomatoes, olives, ranchero salsa

Add Guacamole (+ \$2 per person)

GRILLED CHEESE STATION

- Caprese
- Havarti, smoked bacon, caramelized onion, gruyère

Add tomato bisque (+ \$5/person)

ICE CREAM SUNDAE BAR

Old-Fashioned Vanilla Ice Cream, assorted toppings:

- Sprinkles, whipped cream, chocolate sauce, caramel syrup, cherries
- Add additional flavors based on availability (+\$2 per person)

ROOT BEER FLOAT STATION

- Old-Fashioned Vanilla Ice Cream, Sprecher Root Beer, Whipped Cream, Maraschino Cherries

-OR-

ASSORTED SNACK STATION

CHOOSE 3

- Wisconsin deep fried cheese curds, spicy garlic aioli
- Mini Italian Beef Sandwiches
- Mini Hot Dogs, toppings on side
- Soft Pretzel Bites
- Mini Corn Dogs
- Mini Deep Dish Pizzas
- Mini Bratwurst w/ bacon sauerkraut
- Badger Popcorn



Our Wedding Concierge team is dedicated to helping you bring your vision to life. Additional in-house rentals available and we will coordinate delivery, setup, and pickup of these items. (24% service charge applies)



CHARGERS



Copper



Glass Bead Silver



Blush



Ivory



Wood



Glass Bead Gold



White



Champagne



Marble



Navy

UPGRADED NAPKINS & LINENS



ADDITIONAL INFORMATION

MENU SELECTION Two protein entrée selections on all banquet menus is recommended. Exceptions can be made for dietary or religious restrictions. If more than two protein entrées are selected, there will be an additional charge of \$3.00 per guaranteed guest. Food prepared by The Edgewater, which is not consumed by attendees, may not be taken out of the hotel after the function. The only exception is wedding cake tops. The hotel requires all food and beverage be provided by The Edgewater (with exception of a wedding cake from a licensed bakery). In the event items are brought into the hotel, additional service charges, cutting fees and display charges will apply. *NOTE: Whether dining out or preparing food at home, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

CAKE CUTTING & SERVICE FEE Cake cutting and service fee will apply if wedding couple chooses a la carte menu. Cake cutting and service fee is \$2.50 per guaranteed guest.

DESSERT DISPLAY - FROM OUTSIDE VENDOR The Edgewater recommends all desserts (*with the exception of your wedding cake*) to be ordered through The Edgewater. However, if the wedding couple chooses a dessert display from an outside vendor, these desserts *must* come from a State of Wisconsin licensed professional kitchen and there will be an additional charge of \$1.50 per guaranteed guest fee.

BAR SERVICES Bartenders - Bartender Fee: \$50/hr. Three hour minimum. One bartender per 50 guests required. Fee waived with every \$300 spent per bar, per hour. (*waived with package*)

ENTERTAINMENT Entertainment may not perform later than 12:00 AM. Amplified, live music is not permitted outside without the use of The Edgewater band shell and must be approved in advance.

ADDITIONAL SERVICES The Edgewater parking ramp and valet service is available to banquet patrons at posted ramp prices. Parking is subject to availability.

GUARANTEES Confirmation on all meal functions as to the number of guests to be served must be made no later than 12 p.m., 14 business days prior to the scheduled event. In the event this number is not given, we will assume the expected number printed on the banquet event order is the guarantee and will charge accordingly. A floor plan must be submitted 5 business days prior to the event, if applicable. A \$100 labor fee will be added to meal events under 25 guests.

DÉCOR The Edgewater will ensure all Edgewater tables, Edgewater linen, Edgewater chairs, stage, dance floor, glass, china and flatware will be set per your floorplan and Edgewater standards. All personal décor items, including place cards, rental items, must be set by wedding planner, family or friends. Outside vendors agree to our 3rd Party Policies. The Edgewater does not allow sparklers, confetti or fog machines indoors or outside. The Edgewater is a completely smoke free property.

PERSONAL ITEMS The Edgewater does not assume responsibility for any personal items, food or beverage left behind at the conclusion of the function. The property is not responsible for damage or loss of any merchandise or articles brought into the hotel or left behind after the conclusion of the event. The Edgewater does not accept responsibility for the security of wedding gifts or card boxes. It is the client's responsibility to secure all gifts and cards received. All personal items must be removed from event space following event.

CLOSING POLICY All events have a 15 minute grace period beyond the agreed upon end time contracted. If guests choose to stay at The Edgewater, we encourage them to relocate to Augie's Tavern on the 7th floor of the Wisconsin Building or The Boathouse on the 1st floor of The Langdon Building.

TAX & SERVICE CHARGE Sales tax of 5.5% will be added to all food, beverage and miscellaneous items. Starting package price includes 24% service fee. Service fee will be added to any additional miscellaneous items.





EDGEWATER PREFERRED VENDORS

PHOTOGRAPHERS

Twig and Olive
 Paper Antler
 Maison Meredith
 Tim Fitch
 Laura Zastrow
 Kent Drake
 Beau Peterson
 Lexia Frank
 Kina Wicks
 Jen Dederich

*** Special thanks to these photographers for sharing their work with us.*

FLORISTS

Daffodil Parker
 Flora Designs by Jamae
 KP Designs
 Garden Laurels by Sager
 Alluring Blooms
 Surroundings

BANDS

North Coast Orchestra
 Gold Coast All Stars
 Platinum

CEREMONY MUSIC

Pecatonica String Quartet
 Quartessence
 String Quartet

BAKERIES

Bloom Bakeshop
 Craig's Cake Shop
 Carl's Cakes
 Creative Confections

HAIR AND MAKEUP

Edgewater Spa

DJ SERVICES

Celebrations Entertainment
 Sound by Design
 Juke Box Bandstand

VIDEOGRAPHERS

One Fine Day
 Vaughter Weddings

TRANSPORTATION

Gallant Knight
 Badger Bus

PLANNERS

Cherry Blossom Events
 Elevate Events

RENTALS

Chance Productions
 Sugarsmith
 Cotton Candy
 & Balloon Design



THE
EDGEWATER

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theEdgewater.com

