

2023 Medding Lentalo 2024

1119 NORTH MARSHALL STREET MILWAUKEE, WISCONSIN 53202 414.242.8143

THEFITZGERALDMKE.COM

Lecame part of our rich history



The Fitzgerald is an elegant, historic mansion rooted in downtown Milwaukee's East Side neighborhood.

The venue originated in 1874, when architect Edward Townsend Mix built it as a family residence for the Great Lakes Captain Robert Patrick Fitzgerald. It is a study in symmetry, with its double-arched windows, arched doorway, pillars that support the porch, and bracketed overhang, all of which give the building an air of balance and harmony.

Exquisite parlors, an opulent ballroom, and a lush garden terrace make this charming Italianate style home a unique destination for weddings and private events.

Medding Packages

RENTAL TIME IS FROM 12 P.M. - 12 A.M, MUSIC CURFEW IS 11 P.M.

Saturdays M	ay-October	\$5,500
Includes the use	e of the outdoor terrace	
Saturdays No	ovember – April	\$5,000
SPECIAL Fridays/Supe	days*	\$4.500
Triuays/Suite	1ay5	\$4,300

Packages Include

Event Coordinator

The Event Coordinator assists with coordinating vendor drop off and pick up, as well as ceremony and reception set up. The Event Coordinator manages the event staff and makes sure your wedding goes according to plan.

Event Staff

Our Event Staff assist with setting up tables, chairs and room décor. The Event Staff can help with placement of name cards, table numbers, guest books and other miscellaneous items throughout The Fitzgerald.

(6) HIGH BOY COCKTAIL TABLES

- (8) 8' BANQUET TABLES
- (20) 60" ROUND TABLES

(200) CHAIRS

TWO DRESSING ROOM SUITES

CLEANING FEE

SECURITY

Optional Add-Ons

Additional Hours	\$350 ea
On-Site Rehearsal**	\$250
Parking (100 Cars).	\$600
Pillar Lighting (interior)	\$350
String Lighting (exterior)	\$500
Room Flip (interior)***	***\$500

^{*} Excluding Holiday weekends.

^{**} In addition to the Rehearsal Fee, rehearsal dinner catering is priced separately on an individual basis.

^{***} Room Flip Fee applies to parties hosting both their ceremony and reception indoors at The Fitzgerald.

Additional Information









Capacity

We can comfortably seat up to 175 in our Ballroom space and up to 125 in our outdoor courtyard for a ceremony.

Guest Parking

Couples may add guest parking for an additional cost. Guest parking is located at the surface lot at 820 E. Knapp Street, 1.5 Blocks North of The Fitzgerald. This lot fits approximately 100 cars.

The lot can be used alone or in conjunction with our optional valet services. Inquire for a pricing quote for valet services.

In-House Services

In an effort to best serve our guests and provide a seamless experience, The Fitzgerald has partnered with Milwaukee Airwaves to provide exclusive sound and light stylings, and All Occasions Catering as our exclusive in-house caterer.

Rehearsal Dinners & Wedding Rehearsals

Couples can host a wedding rehearsal or rehearsal dinner at The Fitzgerald for an additional cost pending availability. In addition to the rehearsal fee, catering for rehearsal dinners is priced individually through our in-house caterer, All Occasions Catering.







PLANNING YOUR WEDDING WITH THE FITZGERALD IS SMOOTH SAILING WHEN YOU FOLLOW THESE STEPS:

Inquire + Schedule a Tour

Contact All Occasions Catering to start your custom catering quote

Book The Fitzgerald!

We require 50% of the base rental fee as a deposit

Book All Occasions + Milwaukee Airwayes.

You will pay separate deposits and sign separate contracts with our partners

Get to planning!

We have recommendations for any other vendors—just ask!

Meet with our in-house partners

Schedule your tasting with All Occasions and in person meetings with Milwaukee Airwaves

Plan rehearsals

Consider your rehearsal + rehearsal dinner options 3-6 months out from your wedding date

Make final arrangements

Schedule your final planning meeting with us 60 days out from your wedding date

Final headcount

due 2 weeks out from your wedding date

Final payment due

Wedding Day - Let's Celebrate!



The Fitzgerald is proud to offer exclusive in-house catering with All Occasions Catering.

All Occasions Catering has proudly served the Milwaukee community for generations. They have a rich history and tradition of bringing people together through food. All Occasions is not just a catering company but a practice in hospitality, offering an exceptional dining experience for all events. Whether you're planning a wedding, fundraiser, banquet, party, or any other special occasion, they will make your event unforgettable. They focus on your needs and work to perfect every detail of your event, including the menu, design, and overall experience.







Contact All Occasions to start planning your wedding menu!

See the following pages for sample menus with pricing for a preview of our offerings.



P: 262-662-4201 **E:** info@bubbs.com

"We loved our experience with All Occasions.

Their menu was so diverse, their pricing was up front and affordable and the food was delicious.

We got a ton of compliments from our guests.

This team was a dream to work with and I highly recommend every couple attend a tasting and see for themselves."

- CORINNE



This sample menu is offered as an example of one of our many catering options. Pricing is subject to change and may vary with custom selections.

Please inquire with All Occasions Catering to begin planning your custom menu.



262-662-4201 info@bubbs.com

EXAMPLE PRICING INCLUDES:

Setup Fee
House China
Water Service
All Staff As Needed incl.
Floor Manager
Standard Table Linens
Set-up/ Take-down
of Table Linens
Linen Delivery & Pick-Up
Taxes and Event Fee

Sample Menn

BUFFET DINNER

for 125 guests

HORS D'OEUVRES STATIONS

Mediterranean Platter with Grilled Vegetables, Roasted Garlic Hummus, Assorted Olives, Flatbreads and Pita Crisps Domestic Cheese with Dried Fruit, Crackers and Crisps Seasonal Fruit Display

DOWN HOME BBQ FAVORITES (2-ENTREE)

World Champion Pork Shoulder (no Sauce) (GF)

State Champion Beef Brisket (GF)

Traditional Mac 'n Cheese

Roasted Baby Potatoes with Rosemary-Garlic Butter (GF)

Bubb's Slaw (GF)

Kaiser Rolls

Jalapeno Peppers, Red Onions and Sliced Pickles (GF)

Bubb's Mop Sauce (GF)

DESSERT STATION

Deconstructed Strawberry Shortcake with Sweetened Cream

TOTAL: \$73 / guest



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Please inquire with All Occasions Catering to begin planning your custom menu.



262-662-4201 info@bubbs.com

EXAMPLE PRICING INCLUDES:

Setup Fee
Eco-Friendly Dinnerware
All Staff As Needed incl.
Floor Manager
Standard Table Linens
Set-up/ Take-down
of Table Linens
Linen Delivery & Pick-Up

Taxes and Event Fee

Sample Menn

FORMAL FAMILY STYLE DINNER

for 125 guests

BUTLER PASSED HORS D'OEUVRES

Steak Kabob with Green Pepper, Mushroom and Demi Glace Sausage and Gouda Stuffed Mushrooms Hummus & Feta Naan Flatbread

FAMILY STYLE DINNER

Pre-plated House Salad
Dinner rolls & butter
Beef Tips (Pan-Style Kabob)
Grilled Chicken with Garlic-Chile Butter
Tri-Colored Herb Roasted Potatoes
Lemon Basil Jasmine Rice
Herb Butter Green Beans

LATE NIGHT SNACK

Chicago-Style Hot Dog Bar:

All Beef Hot Dogs

Poppyseed Buns

Yellow Mustard, Chopped White Onions, Sweet Pickle Relish, Dill Pickle Spears, Tomato Wedges, Sport Peppers and Celery Salt Crinkle Cut Fries with Ketchup and Ranch

DESSERT

Cake plating for self-serve station

Coffee service

TOTAL: \$76 / guest



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Sample Menn

FORMAL PLATED DINNER

for 125 guests

BUTLER PASSED HORS D'OEUVRES

Bacon Wrapped Waterchestnuts with Maple Jus
Crab Stuffed Mushroom with Old Bay Hollandaise
Goat Cheese Arugula Flatbread with Caramalized Onions and
Balsamic Reduction

SALAD COURSE

Pre-Set Plated Mini Wedge Salad with Bleu Cheese Dressing Pre-Set Tabled Dinner Rolls and Butter

Pre-Set Tabled Relishes with Dip (green onions, radishes, green olives, broccoli & cauliflower)

PLATE #1:

Prime Rib AuJus with Garlic Baby Red Potatoes, Green Beans with Caramalized Onions

PLATE #2:

Brown Butter Walleye with Cranberry Wild Rice and Curry Roasted Cauliflower

PLATE #3: (VEGETARIAN)

Roasted Brown Butter Squash Ravioli with Fried Sage, Candied Walnuts, Parmesan Cheese and Roasted Cauliflower

DESSERT

Custard Sundae Bar:

Includes Vanilla Custard, Sliced Strawberries, Whipped Cream, Caramel Syrup, Chocolate Syrup, Oreo Pieces, Cherries

Sprecher Root Beer and Orange Dream Floats

TOTAL: \$119 / guest



EXCLUSIVE DJ AT THE FITZGERALD

The Fitzgerald features the exclusive sound and light stylings of Milwaukee Airwaves.

With over 15 years of experience providing entertainment for events, Milwaukee Airwaves knows that professionalism and customization is paramount. We strive to make your event memorable, understanding that your needs and preferences come first. Meeting with your DJ to discuss all the details will ensure you get the experience you deserve. Whatever you want your event to be, Milwaukee Airwaves will make it a reality.

Set List



Encore

\$3995

Full service DJ package (up to 7 hrs)

LED dance floor lights

Full Uplighting and photo booth

3 Bonus Tracks included



Headliner

\$3295

Full service DJ package (up to 7 hrs)

LED dance floor lights

Full Uplighting or photo booth

2 Bonus Tracks included



Opener

\$2495

Full service DJ package (up to 7 hrs)

LED dance floor lights

1 Bonus Track included

Bonus Tracks

Additional hour of service

Multiple room setup

Pin spots (three lights)

Screen & projector

ADD BONUS TRACKS FOR \$150 EA.

Please contact Milwaukee Airwaves to discuss how we can amplify your wedding!

Inquire about Fitzgerald exclusive pricing. Service Charge not included.

KENDRICK ACKEN



C: 262.510.8366

O: 414.306.8273

E: events@milwaukeeairwaves.com



Musical Offerings

Keep your guests entertained during your event with our selection of musical offerings, featuring our in-house baby grand piano.



Instrumental Piano

COCKTAIL RECEPTION

Up to 90 minutes of cocktail reception music using our in-house baby grand piano – \$450



CEREMONY ADD-ON

Add on up to 60 minutes of an outdoor ceremony pianist using an electronic keyboard and small speaker system—\$150



Singing Pianist

COCKTAIL RECEPTION

Up to 90 minutes of cocktail reception music using in-house baby grand piano and providing a small speaker system for the vocals – \$500



PIANO DUO ADD-ON

Add an additional musician to the singing pianist: with an upright bass, guitar, or horn player (typically a saxophone) – \$150

If our base packages do not represent your wedding day vision, please inquire for a custom quote.

Fan Dackages

Packages are based on 5 hours of bar service.

Specific beverages subject to change based on availability.



Lake Michigan

\$32/PERSON

Beer, Wine, Soda

+\$2 PER PERSON FOR EACH HOUR OVER 5 HOURS



Lake Huron

\$37/PERSON

Rail Cocktails, Beer, Wine, White Claw, Soda

> +\$3 PER PERSON FOR EACH HOUR OVER 5 HOURS



Lake Superior

\$40/PERSON

Premium Cocktails, Beer, Wine, White Claw, Soda

> +\$4 PER PERSON FOR EACH HOUR OVER 5 HOURS

Glassware

\$7 PER PERSON

In an effort to keep your celebration affordable, The Fitzgerald uses plastic drink ware.

If you would like to special order glass drink ware, rental fees will apply.



All glassware counts must be received thirty (30) days prior to your event.

BEVERAGE ADD-ONS



Champagne Toast

\$5/PERSON

Wycliff Brut

Missing your favorite drink?

Inquire to add custom selections to any of our packages.

\$150 FEE PLUS 20% MARKUP APPLIES.



Getting ready at The Fitzgerald?

LET US STOCK YOUR DRESSING ROOM:

Tie the Knot

Variety of 24 beers & hard seltzers. a case of water

\$75

Message in a Bottle

Variety of 24 beers & hard seltzers. a case of water plus two bottles of champagne and orange juice for mimosas

\$150



BEER	
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Miller Lite Coors Light Blue Moon Lakefront IPA

Riverwest Stein

Cider Boys Third Space Happy Place Spotted Cow

Modelo

WHITE CLAW

Black Cherry

Mango Grapefruit

WINE

Chardonnay Pinot Grigio Pinot Noir Cabernet

SPIRITS

Vodka Gin Rum Whiskey

Brandy

Tequila

PREMIUM SPIRITS

Bacardi Rum Captain Morgan Rum Jack Daniel's Tennessee Whiskey Johnnie Walker Red Label Scotch

Cazadores Tequila Old Forester Bourbon

Korbel Brandy

Seagram's 7 Whiskey

Tanqueray Gin Tito's Vodka Tullamore Dew Irish Whiskey

N/A OFFERINGS

Coke Diet Coke Sprite Squirt Ginger Ale Lemonade Cranberry Juice Orange Juice Red Bull (variety)

Requests for specific Beer, Wine or Liquor incur a flat \$150 fee plus 20% markup.

BAR POLICIES

SERVICE FEE

A 20% Service Fee plus tax will be added to all final costs for Bar Packages. This fee is not a gratuity for staff. Should you and your guests wish to show your appreciation to our staff, we are sure they would be grateful.

CARRY-IN POLICY

Due to state law and licensing, we cannot allow any outside beer or liquor to be brought in by guests or the Wedding Party. All alcohol must be purchased through The Fitzgerald. We will kindly ask you to return any outside alcohol to your vehicles or hotel.

MINIMUM PACKAGE

Bar Package hours do not need to be consecutive and can be distributed to your preference (i.e, offer a cash bar during dinner and resume your package afterwards). Any drinks not listed as included in the package will be available to your guests for purchase.

TIMELINE

All Bar Packages must be finalized with our Bar Management at least 1 month prior to your event in order to ensure product availability. Your final head count must be received 2 weeks in advance.

UNDERAGE GUESTS

Guests aged 6-20 are charged at \$10/person. Guests 5 and under have no charge.

STAFFING CHARGE

There is a staffing charge of \$100/ bartender. We will staff your event at our discretion (usually one bartender per 100 guests, minimum of two bartenders). Additional staff can be hired upon consultation with the Event Manager and the Bar Management.

EXCLUSIONS

So that all guests may safely enjoy the evening, all bar packages exclude free shots. Shots will be available for purchase.

SIGNAGE

We will provide signage at the bars to inform your guests of the bar package timing and options.