



2019 WEDDING MENU

Park HOTEL

EST.



1871

MADISON'S ONLY
CAPITOL SQUARE HOTEL



HORS D'OEUVRES

Hors d'oeuvres are sold in increments of 50 pieces. Butler service is available for a charge of \$25 per butler per hour.

SERVED CHILLED

CAPRESE SKEWERS **GF/V**

Bite sized mozzarella and tomato garnished with fresh basil **\$140**

SHRIMP COCKTAIL **GF/DF**

House-made cocktail sauce **\$180**

BRUSCHETTA THREE WAYS **V**

Classic, burrata, and Greek tapenade; assorted crostini **\$160**

CRAB COCKTAIL **DF**

Florida mustard dipping sauce **\$165**

ASSORTED TARTS **V**

Goat cheese & pesto, raspberry brie, spinach feta, roasted vegetable **\$110**

TUNA TACOS **DF**

Ahi tuna with a soy-chile glaze, served in crispy wonton shells **\$190**

SERVED HOT

BACON WRAPPED SCALLOPS **GF/DF** \$200

SPINACH & CHEESE MUSHROOM CAPS **GF/V** \$90

MEDITERRANEAN CHICKEN SKEWERS **GF/DF** \$120

SESAME CHICKEN SATAY **GF/DF** \$120

TERIYAKI CHICKEN SKEWERS **GF/DF** \$120

CHICKEN QUESADILLA BITES \$95

BACON WRAPPED WATER CHESTNUTS **GF/DF** \$140

SAUSAGE STUFFED MUSHROOM CAPS **GF/DF** \$100

SPANAKOPITA **V** \$160

VEGETABLE SPRING ROLLS **DF/V**

Sweet and sour sauce **\$95**

POT STICKERS **DF**

Ponzu sauce **\$100**

MINI CRAB CAKES **DF**

House remoulade **\$180**

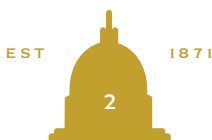
PANKO SHRIMP **DF**

Orange sweet-chile sauce **\$165**

HANDROLLED MEATBALLS

Italian, Swedish, or BBQ. Our meatballs are handmade. Ingredients can be adjusted for dietary restrictions if requested **\$110**

NOTE: Items are marked gluten free (GF), dairy free (DF), and/or vegetarian (V).



APPETIZER TRAYS

Full tray is approximately 45-50 servings. Half trays available upon request.

HOT SPINACH AND ARTICHOKE DIP **V**

Grilled pita triangles \$140

FRESH CRUDITÉ **GF/V**

Creamy dill dip \$140

HONEY SMOKED SALMON **DF**

Sliced hardboiled egg, capers, red onion, mustard & cocktail bread \$200

PIMENTO CHEESE **V**

Regional recipe of Wisconsin cheddar, cream cheese, and roasted red pepper served with artisan crackers \$140

FRUIT AND CHEESE BOARD **V**

Assorted crackers \$180

WISCONSIN CHEESE & SAUSAGE

Assorted crackers \$185

ANTIPASTO PLATTER **GF**

Marinated vegetables, prosciutto, salami, fresh tomatoes and Italian cheeses \$190

HUMMUS PLATTER **DF/V**

Chickpeas, tahini, garlic, and olive oil with crudité and grilled pita triangles \$140

BLT DIP

Jones bacon, heirloom tomatoes, shredded lettuce, toasted cocktail bread, and artisan crackers \$140

PLATED ENTRÉES

Dinner entrées include fresh baked bread, Park salad with choice of dressing, choice of vegetable & starch, coffee & hot tea. Prices are based on a maximum of two entrée choices (not including a kids' meal or vegetarian entrée); if an additional entrée is requested, \$6 will be added to all entrées.

CHICKEN MARSALA **GF**

Seared chicken breast topped with Marsala wine sauce, mushrooms, and scallions \$26/PERSON

PORK TENDERLOIN **GF/DF**

Colectivo coffee and coriander crusted tenderloin with an apricot demi-glace \$29/PERSON

CENTER CUT TOP SIRLOIN **GF/DF**

Steak topped with sautéed button mushrooms and caramelized onions \$33/PERSON

SEARED FILET **GF/DF**

Filet grilled to perfection \$36/PERSON

TRUFFLED CHICKEN **GF**

Chicken breast pan roasted with cipollini onions and topped with truffle cream sauce \$29/PERSON

CHICKEN SALTIMBOCCA **GF**

Pan roasted chicken breast filled with prosciutto and spinach in a white wine sauce \$27/PERSON

CHICKEN PICATTA

Baked chicken breast in a caper and lemon butter sauce \$25/PERSON

ROASTED APPLE PORK LOIN **GF/DF**

Apple glazed pork loin, slow roasted to perfection and topped with maple apple chutney \$29/PERSON

PARMESAN COD

Encrusted with parmesan cheese \$24/PERSON

ATLANTIC SALMON **GF**

Broiled Atlantic salmon topped with Dijon-tarragon or a Creole cream sauce \$29/PERSON

EGGPLANT PARMIGIANA **V**

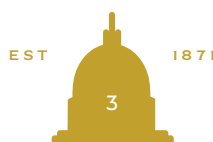
Breaded eggplant slices layered with chunky vegetable marinara, spinach, mushrooms, bell peppers, mozzarella and parmesan cheese (not served with an additional starch) \$24/PERSON

STUFFED PEPPERS **GF/V**

Orange bell peppers stuffed with quinoa, rice, queso fresco, black beans, and green chiles served over saffron rice (not served with an additional starch) \$26/PERSON

STUFFED SHELLS **V**

Filled with ricotta cheese and herbs, topped with marinara and Alfredo sauces \$24/PERSON



SIDE SELECTIONS

STARCH

Garlic Mashed Potatoes **GF/V**
Oven Roasted Potatoes **GF/DF/V**
Baked Potato **GF/DF/V**
Au Gratin Potatoes **V**
Duchess Potatoes **GF/V**
Truffle Mashed Potatoes **GF/V**
Roasted Fingerling Potatoes **GF/DF/V**
Wild Rice Pilaf **GF/DF/V**
Macaroni & Cheese **V**
Pearl Couscous **DF/V**
Saffron Rice **GF/DF/V**

VEGETABLES

Zucchini & Yellow Squash Medley **GF/DF/V**
Cauliflower & Broccoli Florets **GF/V**
Green Beans **GF/V**
Seared Asparagus **GF/V**
Roasted Root Vegetables **GF/DF/V**
Steamed Carrots **GF/V**
Seasonal Vegetables **GF/V**
Buttered Corn **GF/V**
Nueske's Bacon Brussels Sprouts **GF/DF**

ENHANCED SALADS

Choose to replace our Park salad with:

CAESAR

Romaine lettuce with Caesar dressing, topped with sliced hardboiled eggs, parmesan cheese and croutons, garnished with lemon **\$2 in addition to the entrée price**

ROASTED PEAR AND ARUGULA **GF/V**

Arugula greens, bleu goat cheese, and candied pepitas served with a balsamic vinaigrette **\$2 in addition to the entrée price**

CAPRESE **GF/V**

Fresh mozzarella cheese, tomatoes and fresh basil, olive oil and balsamic vinegar **\$3 in addition to the entrée price**

FENNEL & GRAPEFRUIT **GF**

Artisan greens, roasted beets, bleu goat cheese, baby arugula, and sunflower seeds with white balsamic vinaigrette **\$2 in addition to the entrée price**

KIDS MENU

Available for children 12 years or younger. Includes broccoli, fresh cut fruit, and a cup of milk

CHICKEN STRIPS OR FISH STICKS

Served with French fries **\$14/CHILD**

MAC & CHEESE **V**

Macaroni and Wisconsin cheese **\$14/CHILD**

MINI PIZZA

7-inch thin crust cheese or pepperoni pizza **\$14/CHILD**

BEEF SLIDERS

Mini cheeseburgers served with French fries **\$14/CHILD**

BUILD YOUR OWN BUFFET

Dinner buffets include rolls with butter, coffee, & hot tea. Replenished and available for guests for a period of up to one hour. An additional charge of \$6/person will be applied to the menu price for guarantees of less than 40 guests. Select two salads, two starches, and two vegetables to compliment your entrée.

\$32/PERSON FOR 2 ENTRÉE

\$36/PERSON FOR 3 ENTRÉE

ENTRÉE

Coffee and Coriander Pork Tenderloin, Roasted Apple Pork Loin, Sliced Turkey Breast, Chicken Marsala, Chicken Picatta, Italian Chicken, Stuffed Shells, Parmesan Crusted Cod, Sliced Roast Beef, Top Sirloin, Dijon-Tarragon Atlantic Salmon, Creole Salmon, Crab Cakes, Shrimp Scampi, Stuffed Peppers, Eggplant Parmigiana

SALAD

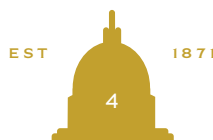
Park Salad, Caesar Salad, Vegetable Pasta Salad, Pear & Arugula Salad, Seasonal Fruit Salad, Potato Salad, Caprese Salad, Cole Slaw

STARCH

Garlic Mashed Potatoes, Oven Roasted Potatoes, Baked Potato, Au Gratin Potatoes, Wild Rice Pilaf, Macaroni & Cheese, Pearl Couscous, Saffron Rice, Duchess Potatoes, Truffle Mashed Potatoes, Roasted Fingerling Potatoes

VEGETABLE

Zucchini & Yellow Squash Medley, Cauliflower & Broccoli Florets, Green Beans, Seared Asparagus, Roasted Root Vegetables, Steamed Carrots, Seasonal Vegetables, Buttered Corn, Bacon Brussels Sprouts



CARVING STATIONS

*Carving stations require a chef attendant at \$45 per hour with a minimum of 1 hour.
The carving station includes cocktail buns and condiments.*

BEEF TENDERLOIN GF \$225 EACH
Cabernet demi-glace and horseradish creme
(20-30 servings)

PRIME RIB GF \$400 EACH
Horseradish creme
(50-60 servings)

GLAZED HAM GF/DF \$150 EACH
Whole grain mustard
(40-50 servings)

TURKEY BREAST GF/DF \$160 EACH
Cranberry mustard and BBQ sauce
(40-50 servings)

TOP ROUND OF BEEF GF \$150 EACH
Horseradish creme and au jus
(40-50 servings)

PORK LOIN GF/DF \$190 EACH
Whole grain mustard and au jus
(40-50 servings)

CULINARY CREATIONS

Culinary Creations require a minimum of 40 guests per station. An additional charge of \$6/person will be applied to the menu price for guarantees of less than 40 guests. If stations are purchased as an entrée a minimum of three stations must be chosen. If stations are used to enhance a buffet or other plated entrée selection, a single station may be purchased. Ask your catering manager about incorporating a single station with heavy hors d'oeuvres. Culinary Creations and Hors d'oeuvres are replenished and available for guests for a period of up to 90 minutes. Additional time and replenishment can be arranged for a minimum of \$4/person for each additional hour, not to exceed a total of four hours.

CHOICE OF 3 STATIONS \$29/PERSON

ADDITIONAL OR SINGLE STATIONS \$12/PERSON

LA CUCINA ITALIANA

Gnocchi, linguine, marinara and Alfredo sauces, vegetables, meatballs, shrimp, and chicken. Prosciutto wrapped melon and Italian breads and cheeses

TASTE OF WISCONSIN

Wisconsin cheese & sausage with crackers, Door County dried cherries and other assorted dried fruits, and mini cream puffs

FIESTA

House fried corn tortilla chips with warm nacho cheese, sour cream, salsa, guacamole, jalapeños, tomatoes, lettuce, black olives, seasoned ground beef, refried beans, and warm cinnamon churros

CAMP RANDALL

Johnsonville brats, steak or chicken sliders, condiments, and home-style chili with shredded Wisconsin cheddar, sour cream, and jalapeños

PARK CAFÉ

Colectivo coffee with flavored syrups and Wisconsin cream, Tazo hot tea with Wisconsin honey, assorted savory tarts, cookies, and petit fours

FONDUE FUN

Wisconsin beer cheese and chocolate fondue, served with assorted artisan breads & crackers, vegetables, seasonal fruits, and assorted confections for dipping

MAC & CHEESE

Noodles, cheeses, Jones bacon, chicken, green onions, sliced hot dogs, broccoli, and roasted cherry tomatoes

FAJITA

Soft flour and corn tortillas, queso fresco, chicken, steak, guacamole, black beans, elote seasoned corn, peppers, onions, salsa rojo, salsa verde, cotija cheese, and pico de gallo. Served with warm cinnamon churros.

LATE NIGHT

PIZZA \$19/EA

Pepperoni, Sausage, Deluxe, Cheese

WARM CINNAMON CHURROS \$36/DZ V

PRETZEL BITES \$125 V

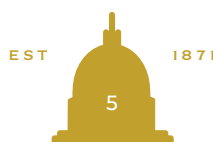
Served with warm cheese and mustard.
Serves 50 people

SLIDERS \$180/50 PIECES

Cheeseburgers, crispy chicken breast
or pulled pork

CHEESE CURDS \$120 V

Beer battered Wisconsin cheese curds
served with ranch dressing



BAR SERVICE

The bar charge for partially or fully sponsored bars is at least \$25 per hour per bar. The bar charge for cash bars is at least \$45 per hour per bar. Each bar includes up to two experienced bartenders (based on expected numbers). Any bar function may be closed early per management discretion. The Hotel reserves the right to require security at any/all functions. When required, guests must hire licensed and insured security staff and must show proof of hire. All alcoholic beverages must be supplied by the Hotel.

HOUSE WINES

\$27/BOTTLE, \$8/GLASS

Please inquire about which varieties are available for your event.

LOCAL WINES

RIESLING

Botham | Barneveld, Wisconsin

\$29/BOTTLE, \$9/GLASS

PRAIRIE FUME

Wollersheim | Sauk City, Wisconsin

\$29/BOTTLE, \$9/GLASS

SPARKLING WINES

BALLATORE California \$27/BOTTLE

KORBEL BRUT California \$32/BOTTLE

JAUME SERRA CRISTALINO Spain \$36/BOTTLE

BEER

BOTTLED BEER Domestic \$5/BOTTLE

IMPORTED BOTTLED BEER Premium \$6/BOTTLE

QUARTER BARREL Standard domestic beer \$200/EACH

HALF BARREL Standard domestic beer \$325/EACH

HALF BARREL Craft beer \$425 AND UP

Quotes for quarter barrels and half barrels of imported, seasonal, or microbrew are available upon request.

MIXED DRINKS

PREMIUM \$8/DRINK

TOP SHELF BRAND \$9/DRINK

CORDIALS AND SPECIALTY DRINKS \$ VARIES

ADDITIONAL SERVICES

PLACING OF CHAIR COVERS

\$5/CHAIR

REMOVAL OF CHAIR COVERS

\$3/CHAIR

DECORATING SERVICE

BEGINS AT \$150/HR

PLACE CARD CREATION

\$6/EA

PLACE CARD SETTING

\$3/EA



CATERING POLICIES

Food Service: Food and/or beverage are not permitted to be brought into the meeting or banquet rooms by the Client or their guests. According to Wisconsin Administrative Code no food or beverage of any kind is permitted in banquet or meeting rooms unless it is provided by The Hotel. Health regulations prohibit any food or beverage from being removed from The Hotel prior to, during, or after a function.

Service Charges, Taxes and Guarantees: Add a service charge and sales tax to all food & beverage items. Add an additional sales tax onto all service charges. All food & beverage prices are subject to the service charge and sales tax rate in effect at the time the event. The current service charge is 20%, and the current sales tax rate is 5.5%. All menu prices are guaranteed 60 days prior to your event. Prior to 60 days, prices are subject to change. Three weeks prior to the function please inform the catering Department of the menu selections, bar arrangements, room layout and any other important information. A firm guarantee on all meal functions and a signed Banquet Event Order (BEO) is due by 10am, three days prior to a function. If more than one entrée is chosen, an exact guarantee for each entrée is required. If the guarantee is not received on time, the plan number will become your guarantee and the group will be charged accordingly, unless the actual number is greater.

Menu Choices: The menu prices for buffets are based upon a minimum number of guests; events whose final numbers are less than the minimum required are subject to additional fees per person. The menu prices for plated meals are based upon a maximum number of entrée choices; events whose final meal choices are greater than the maximum allowed are subject to additional fees per plate. If more than one entrée is chosen, the Client must provide a placecard for each guest as well as a legend to the Catering Manager.

Dietary Restrictions: While The Hotel does not have a 'Clean Kitchen' — The Hotel processes nuts, legumes, soy, dairy, wheat, eggs, and other common allergens — our Catering Managers and Chefs are committed to finding creative, delicious, and affordable solutions for guests with food sensitivities and restrictive food preferences. Please keep in mind that recipe changes increase the number of entrée selections per event; we recommend serving the updated menu option to all guests. Consuming raw or undercooked meat, poultry, shellfish, or eggs may increase your risk of foodborne illness. Foods served rare or medium rare may be undercooked and will only be served on the consumer's request.

Beverage Service: The bar charge, for partially or fully sponsored bars, is at least \$25 per hour/per bar; the bar charge, for cash bars, is at least \$45 per hour/per bar. Each bar includes up to 2 experienced bartenders (based on expected numbers). (Functions at the Top of the Park must end by 10pm Sunday through Thursday and 11pm on Friday and Saturday.) The Hotel reserves the right to require security at any/all functions. When required, guests must hire licensed and insured security staff and must show proof of hire. All alcoholic beverages must be supplied by The Hotel. Any bar function may be closed early, per management discretion.

Meeting/Banquet Rooms: The Hotel reserves the right to change meeting room assignments as necessary, even after a signed Catering Agreement has been received. Each meeting room includes all requested round, classroom or conference tables for attendees (draped in ivory linen), banquet chairs and up to five skirted tables for registration, head table, displays, etc. If more than five skirted tables are required, a charge of \$15 per additional table will apply. If a change from the original room setup is requested on the day of the function, a labor charge will be added to the banquet check. The Hotel also reserves the right to charge an additional fee for setup of meeting rooms with extraordinary requirements.

Decorations: The Hotel does not permit the affixing of anything to the walls, floor or ceilings of meeting rooms with nails, staples, thumbtacks, tape, Velcro, or any other substance. No confetti, glitter, gum, stickers, or similar materials are allowed. The Hotel will charge a cleaning fee to the Client, should the meeting/banquet room be left in an unacceptable condition. The Hotel assumes no responsibility for the damage, loss or theft of merchandise or articles left in The Hotel prior to, during or after a function, that belong to the client, guest or vendor.

Payments: The Hotel requires an advance deposit with the signed Catering Agreement for all functions. The deposit will equal, at least, the cost of the banquet room and setup. Advance deposits are non-refundable should cancellation become necessary. Advance deposits will be deducted from the final invoice. All functions must provide a prepayment of estimated event costs and provide a credit card number to keep on file. Estimated payments are required by 10am, three days prior to an event. Payment in full must be received by the end of each event. We do not accept direct bill payments.

Tax Exemption: Groups requesting exemption from taxes must submit a copy of their Wisconsin State Sales Tax Exemption Certificate prior to the function and must pay with a non-profit organization check or government check. A participant's personal check or credit card will not be accepted.

Cancellation: A cancellation fee, equal to the room, setup and estimated food and beverage costs, will apply if a group cancels within 90 days of the function. The Hotel reserves the right to re-sell any space which has been cancelled.

Valet Parking: Charges may be billed to a catering function if The Hotel is aware of this request in advance. The hourly parking rates are subject to change and are reflective of the rate in effect on the day of the event. There is a service charge of \$2 per vehicle in addition the hourly parking rate. Parking is guaranteed only for overnight guests.

