

# Breakfast Buffets

## Continental Breakfast

(\$25 labor fee if less than 25 guests)

Assorted pastries including Danish, muffins, scones and croissants  
Preserves and sweet butter  
Chilled orange, apple and cranberry juice  
Freshly brewed regular and decaffeinated coffee  
Selection of Tazo® teas with honey and lemon  
Hot chocolate

**\$9.95 per guest**

*With seasonal fresh fruit*

*Additional \$2.00 per guest*

## Breakfast Buffet

(Minimum 25 guests; \$100 labor fee if less than 50 guests)

Seasonal fresh fruit  
Assorted pastries including Danish, muffins, scones and croissants  
Preserves and sweet butter  
Assorted fruit yogurts with granola  
Hot oatmeal with brown sugar and raisins  
Scrambled eggs with Wisconsin Cheddar cheese  
Roasted potatoes  
Smoked bacon or breakfast sausage  
Chilled orange, apple and cranberry juice  
Freshly brewed regular and decaffeinated coffee  
Selection of Tazo teas with honey and lemon  
Hot chocolate

**\$15.95 per guest**

## Breakfast Enhancements

*Add to your Continental Breakfast or Breakfast Buffet.*

**Assorted dry cereal with 2% and skim milk**

**\$1.50 per guest**

**Roasted Portobello mushrooms,**

**Swiss cheese and chive quiche**

**\$2.00 per guest**

**Quesadilla**

With egg, green chilies and  
cheese, salsa and sour cream

**\$2.00 per guest**

**Thick cut French toast**

Warm berry compote or maple syrup

**\$2.00 per guest**

**Egg, ham and cheese croissant**

**breakfast sandwich**

**\$2.25 each**

**Egg, bacon and cheese croissant  
breakfast sandwich**

**\$2.25 each**

**Assorted fruit yogurts with granola**

**\$3.00 per guest**

**Thin sliced smoked salmon**

With diced onions and tomatoes  
bagels and cream cheese

**\$7.00 per guest**

**Chef-attended omelet station**

Fresh eggs or egg whites and diced ham,  
gulf shrimp, sliced mushrooms,  
green bell peppers, tomatoes, onions,  
Wisconsin Cheddar cheese and salsa

**\$8.00 per guest**

## Monona Brunch

(Minimum 25 guests; \$100 labor fee if less than 50 guests)

Seasonal fresh fruit  
Assorted pastries including Danish, muffins, scones and croissants  
Assorted fruit yogurts with granola  
Wisconsin cheese display  
Scrambled eggs with Wisconsin Cheddar cheese  
Smoked bacon or breakfast sausage  
Grilled chicken with mushroom Marsala  
Sliced sirloin with brandy green peppercorn sauce  
Rosemary and garlic-roasted potatoes  
Honey and ginger-seared carrots

Dessert station:

Assorted mini desserts including: petit fours, fruit tarts,  
chocolate candies and petite cookies

Chilled orange, apple and cranberry juice  
Freshly brewed regular and decaffeinated coffee  
Selection of Tazo teas with honey and lemon

**\$19.95 per guest**

## Mendota Brunch

(25-200 guests; \$100 labor fee if less than 50 guests)

Seasonal fresh fruit  
Cinnamon rolls, pecan sticky buns and assorted scones  
Smoked salmon display with traditional condiments  
Chilled asparagus and roasted red peppers with lemon thyme aioli  
Fresh bagels and cream cheese  
Smoked bacon or breakfast sausage  
Traditional eggs Benedict with lemon hollandaise  
Choice of blueberry pancakes or cinnamon French toast with maple syrup  
Grilled top sirloin medallions with merlot jus  
Oven-roasted rosemary potatoes

Chef attended omelet station:

Fresh eggs or egg whites and diced ham,  
gulf shrimp, sliced mushrooms, green bell peppers,  
tomatoes, onions, Wisconsin Cheddar cheese and salsa

Dessert station:

Assorted mini desserts including: petit fours, fruit tarts,  
chocolate candies and petite cookies

Chilled orange, apple and cranberry juice  
Freshly brewed regular and decaffeinated coffee  
Selection of Tazo teas with honey and lemon

**\$26.95 per guest**

## Plated Breakfast

*All breakfast entrées include choice of orange or cranberry juice, freshly brewed regular and decaffeinated coffee, selection of Tazo teas with honey and lemon, assorted breakfast pastries and croissants.*

*(\$25 labor fee if less than 25 guests)*

### Health Conscious

Fresh sliced melon and berries, granola parfait with vanilla yogurt

**\$11.95 per guest**

### Skillet Breakfast

Hash browns topped with scrambled eggs, peppers, onions, breakfast sausage and Wisconsin Cheddar cheese, fresh fruit with berries

**\$12.95 per guest**

### Classic Breakfast

Scrambled eggs with roasted breakfast potatoes, choice of smoked bacon or breakfast sausage, fresh fruit with berries

**\$12.95 per guest**

### Crepes

*(Maximum 100 guests)*

Honey baked ham, Swiss cheese and scrambled egg-filled crepes finished with tarragon béchamel sauce  
fresh fruit with berries

**\$13.95 per guest**

### Quiche

With roasted vegetables and mozzarella or broccoli and Wisconsin cheddar cheese  
Roasted breakfast potatoes and sausage, fresh fruit with berries

**\$13.95 per guest**

### Traditional Eggs Benedict

*(Maximum 100 guests)*

Two poached eggs and ham on a toasted English muffin with lemon hollandaise,  
fresh fruit with berries

**\$15.95 per guest**

### Biscuits and Sausage Gravy

Fresh buttermilk biscuits with sausage gravy and scrambled eggs,  
fresh fruit with berries

**\$15.95 per guest**

# General Information

## Food Service

No food or beverage of any kind is permitted in banquet or meeting rooms unless provided by the hotel. Wisconsin health code states that no food or beverage items, which remain uneaten after the event, may be removed from the hotel by the customer or its attendees.

## Menu Prices

The hotel will confirm the food and beverage prices 60 days prior to the event. Menu selections must be received by the hotel's catering department at least 14 days prior to the event.

## Multiple Entrées

If multiple entrées are selected, there will be an additional \$100 labor charge for two entrees and \$150 for three entrées. Multiple entrée selections are not permitted for groups under 20.

## Labor Charge

There will be an additional \$25 labor charge for guarantees under 25 people and a \$100 labor charge for hot buffets under 50 people.

## Final Guarantee

The final guarantee of attendance must be submitted to the catering department by noon three working days prior to the event.

## Banquet Bar

Each banquet bar ordered must generate at least \$200 in sales per bartender or a \$100 per bartender service charge will be assessed. Barreled beer is not included in the \$200 minimum.

## Service Charges and Taxes

All food and beverage items are subject to service charge and tax. The current service charge is 20%. State and local sales tax will then be added to the total amount. The current tax rate is 5.5%.

## Room Assignments

All room assignments are subject to change, especially in the case of fluctuating attendance figures. Any extraordinary room set up changes, within 72 hours prior to event, may be assessed a set up fee of \$100.

## Decorating Policies

The hotel does not permit affixing of anything to the walls, floor or ceilings of rooms with staples, tape, glue or nails. No glitter, confetti or open flame candles will be allowed. All displays, materials, signs, banners and decorations must be removed prior to departure. All guest rooms and meeting/function rooms must be in the same condition that they were prior to the event.

## Package Shipping and Handling

The hotel will accept packages up to three business days prior to the event. The first 10 boxes will not be assessed a handling fee. Each box after 10 will be charged a \$1 per box handling fee. Oversized boxes or boxes weighing more than 50 lbs. may be subject to an additional fee.

## Parking

Parking is based on availability in our underground parking ramp. The current fee is \$7 per vehicle for more than 4 hours and \$4 for less than four hours. Our parking ramp has a 6'2" clearance.