

Hors d'oeuvres

Butler service available at \$75 per hour. Priced per piece, must be ordered in quantities of 25.

Chilled Selections

Marinated fresh mozzarella, cherry tomato and olive skewers with basil	\$2.25	Seared spicy Ahi tuna with wasabi on a wonton	\$3.00
Garden spinach dip in filo cups	\$1.90	Thai shrimp and scallion salad with cilantro on a sesame crisp	\$3.00
Grilled ratatouille in filo with basil aioli	\$1.90	BLT on crostini	\$1.90
Roasted beets with Gorgonzola, walnuts and micro greens on crostini	\$2.25	BBQ pork on a cheddar biscuit	\$2.75
Hummus with feta and Greek olives on a toasted pita	\$2.00	Jerk chicken salad on cornbread	\$2.50
Goat cheese crostini with sundried tomato	\$2.25	Brown sugar-crusting pork tenderloin with cranberry relish	\$3.50
Smoked salmon with cucumber dill relish on caraway cracker	\$3.00	Smoked chicken and Gorgonzola on crostini	\$2.75
Smoked trout mousse and onion on endive	\$3.00	Cumin-spiced chicken on a corn chip	\$2.50

Hot Selections

Filo triangles with spinach and feta cheese and taziki dipping sauce	\$1.90	Andouille sausage, green pepper, grilled onions and smoked mozzarella flatbread with Cajun tomato sauce	\$2.25
Vegetable spring rolls with sweet and sour sauce	\$1.90	Jalapeño sausage wrapped in puff pastry (pigs in a blanket)	\$2.25
Avocado spring roll with cilantro cream	\$2.25	Cheddar bacon mini quiche	\$2.25
Garden mini pizzas	\$2.75	Bacon-wrapped water chestnuts	\$1.90
Stuffed mushrooms with Asiago cheese	\$3.00	Chicken sate' with peanut sauce	\$2.75
Brie and dried apricot tarts with toasted walnuts	\$2.25	Jerk chicken skewers with pineapple salsa	\$2.75
Shiitake mushroom and caramelized shallot mini tarts with chive cream	\$2.25	Chicken, spinach and feta on flatbread with Parmesan cheese	\$2.25
Grilled beef tenderloin, blue cheese and balsamic onion on flatbread	\$2.25	Chicken wings; choice of sesame, teriyaki, BBQ or buffalo style	\$2.75
Beef saté with sweet chile soy dipping sauce	\$3.00	Sesame-crusting teriyaki salmon skewers	\$3.00
Swedish-style meatballs	\$2.00	Scallops wrapped in bacon	\$3.25

Reception Hors D'oeuvre Stations

A minimum of three stations are required when used as an entrée.

All stations are for a two-hour maximum serving period.

Salad Station

Chopped romaine hearts offered with applewood-smoked ham, roasted turkey, chopped boiled eggs, crumbled bacon, cherry tomatoes, carrot sticks, celery sticks, broccoli florets, shaved red onions, roasted peppers, English cucumbers, button mushrooms and herbed croutons, balsamic vinaigrette, lemon-thyme vinaigrette, ranch and blue cheese dressings. Includes fresh breads from our bakery and butter

\$9.00 per guest

Swiss Cheese Fondue

Crusty French bread, green apples, carrots, broccoli florets, roasted mushrooms

\$8.00 per guest

Bruschetta Bar

Fresh baked crostini with assorted toppings: fresh tomato, basil, Kalamata olive tapenade, sundried tomato pesto, lemon basil pesto and roasted garlic white bean puree

\$10.00 per guest

Mashed Potato Bar

Yukon gold mashed potatoes with blue cheese, shredded Cheddar cheese, chives, roasted garlic, caramelized onions, sun dried tomatoes, applewood-smoked bacon and shredded chicken

\$12.00 per guest

Mini Dip Station

Shaved roast beef on French baguettes with dipping au jus and onion rings

\$8.00 per guest

Slider Station

Mini cheese burgers on challah buns with wedge fries and condiments

\$8.00 per guest

Pasta Station

Spinach ravioli and cheese tortellini with Asiago cream or tomato marinara. Grilled chicken, Italian sausage, roasted peppers, artichoke hearts, fresh spinach and sautéed mushrooms. Garlic bread and Parmesan cheese

\$10.00 per guest

(have a chef cook to order, \$50/hour)

Scampi Station

Jumbo prawns sautéed to order in garlic, Chardonnay and butter served over angel hair pasta (4 prawns per guest)

\$11.00 per guest plus \$50/hour for chef attendant

Fajita Station

Julienne garlic lime-marinated chicken breast and chipotle steak with grilled onions, peppers, salsa, guacamole, sour cream, shredded lettuce, cheese and diced tomatoes. Served with flour tortillas and tortilla chips

\$12.00 per guest

Stir-Fry Station

Thinly sliced Szechwan beef and teriyaki chicken breast stir-fried with Asian vegetables and a ginger-soy glaze accompanied by sesame scallion rice

\$12.00 per guest

Dessert Station

Assorted mini desserts including: petit fours, fruit tarts, chocolate candies and petite cookies. Freshly brewed regular and decaffeinated coffee, selection of Tazo teas served with honey and lemon

\$10.00 per guest

Display Presentations

(Serving sizes are approximate)

Baked Brie

With brown sugar and almonds or dried cherries, honey and raspberry. Served with table wafers

Serves 30 \$60.00

Sliced seasonal fruit tray

Small tray, serves 25 \$80.00

Medium tray, serves 50 \$160.00

Large tray, serves 100 \$320.00

Vegetable relish tray

Carrots, celery, cherry tomatoes, zucchini, cucumbers, squash, broccoli, cauliflower and lemon dill dip

Small tray, serves 25 \$90.00

Medium tray, serves 50 \$180.00

Large tray, serves 100 \$360.00

Imported and domestic cheese tray

Selection of imported and domestic cheeses served with seedless grapes, berries and table wafers

Small tray, serves 25 \$100.00

Medium tray, serves 50 \$200.00

Large tray, serves 100 \$400.00

Iced prawns

With lemon and cocktail sauce

50 pieces \$150.00

Smoked salmon

With capers, diced shallots, tomatoes and chopped boiled eggs

Serves 40 \$220.00

Antipasto platter

With balsamic roasted vegetables, cured meats, marinated fresh mozzarella, grilled Portobello mushrooms, zucchini, peppers, eggplant and asparagus

Serves 50 \$225.00

Carpaccio

Thinly sliced seared peppered tenderloin of beef drizzled with truffle oil, basil, Parmesan cheese and grissini

Serves 40 \$225.00

Assorted cheese and sausage platter

Assorted Wisconsin cheeses and sausages with mustards, red onion jam and crackers

Serves 50 \$250.00

Smoked fish

Smoked salmon, trout, clams and mussels

Serves 50 \$375.00

Iced seafood bar

With crab claws, poached mussels and gulf prawns with lemon and cocktail sauce

50 pieces of each \$425.00

Carved Meats

Carving fee of \$25 per half hour in excess of one hour. Includes assorted bakery fresh rolls and butter.

(Serving sizes are approximate)

Salmon wellington

With champagne cream

Serves 30 \$150.00

Dried apple and sage stuffed pork loin

With mustard molasses

Serves 20 \$125.00

Honey-glazed bone in pit ham

With dijon mayonnaise

Serves 60 \$225.00

Whole roasted turkey

With orange cranberry sauce

Serves 60 \$225.00

Roasted beef tenderloin

With peppercorn sauce and horseradish cream

Serves 20 \$250.00

Prime rib of beef

With horseradish cream and Delmonico sauce

Serves 40 \$275.00

Baron of beef

With caramelized au jus

Serves 150 \$425.00

Roasted leg of lamb

With feta, lemon, olives and garlic

Serves 30 \$225.00

Bar Service

Cash Bar

Drinks purchased by your guests are inclusive of sales tax.
Wine selection is indicated by glass prices on wine list.

Sponsored Bar

Drinks purchased by host are subject to service charge and sales tax

Concourse brands	\$4.25 highball \$5.25 cocktail
Premium brands	\$4.75 highball \$6.00 cocktail
Top-shelf brands	\$5.00 highball \$6.25 cocktail
Domestic beer, non-alcoholic beer	\$4.00 per bottle
Import and craft beer	\$4.75 per bottle
Soda	\$1.50 per glass
Mineral water, juices	\$2.25 per glass

Package Bar

A package bar is a per person price for sponsored beverages over a contracted time period. On dinners requiring a guarantee, the number guaranteed for dinner (less any children guaranteed) would be used for the package bar.

	Price for one hour	Each additional hour
House and premium brands	\$10.00	\$5.50
Premium and top-shelf brands	\$14.00	\$7.50

Barrel Beer

Subject to service charge and sales tax

Domestic

Pabst Blue Ribbon, Miller Lite, Bud Light, Schlitz

Quarter barrel (except Schlitz)	\$150.00 each
Half barrel	\$250.00 each

Craft

Leinenkugel's Honey Weiss, New Glarus Spotted Cow, Good Old Potosi, Capital Amber, Capital Supper Club, Ale Asylum Hopalicious

Half-barrel	\$325.00 each
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White Wine

Sea Ridge Chardonnay, California <i>Hints of tropical fruit, citrus and butterscotch</i>	\$4.75/\$20.95
Crane Lake White Zinfandel, California <i>Layers of apple and citrus with an easy balance</i>	\$4.75/\$20.95
Trinity Oaks Pinot Grigio, California <i>Crisp and fresh, with plenty of juicy flavors</i>	\$5.50/\$24.95
Trinity Oaks Chardonnay, California <i>Medium-bodied with crisp acidity and a touch of oak</i>	\$24.95
William Hill Chardonnay, California <i>Ripe fruit flavors with toasty oak, brown spice and butter</i>	\$27.00
Kim Crawford Sauvignon Blanc, Australia <i>Expressive with bursts of passion fruit, citrus and ripe stonefruit</i>	\$35.00
Wollersheim Prairie Fume, Wisconsin <i>Fresh crisp tropical fruit highlights with a hint of sweetness</i>	\$22.00
Errazuriz Sauvignon Blanc, Chile <i>Vibrant and refreshing style with a zingy citrus fruit character</i>	\$28.00
Chateau Ste Michelle Riesling, Washington <i>Fresh and crisp with flavors of ripe peach and juicy pear</i>	\$28.00

Red Wine

Sea Ridge Merlot, California <i>A depth of flavor with a velvet finish</i>	\$4.75/\$20.95
Sea Ridge Cabernet, California <i>Complex flavors of berry and cedar</i>	\$4.75/\$20.95
Trinity Oaks Pinot Noir, California <i>Flavors of violet and toasty oak</i>	\$5.50/\$24.95
Trinity Oaks Cabernet, California <i>Notes of cedar, dried herbs, and vanilla</i>	\$24.95
Ledgewood Creek Cabernet, Napa Valley <i>Rich, dark fruit and woody aromas</i>	\$35.00
Santa Ema Merlot, Chile <i>Hints of vanilla and chocolate highlight</i>	\$26.00
Coppola Pinot Noir, California <i>Flavors of raspberries and cherries highlighted by notes of vanilla and sandalwood</i>	\$30.00
Shoo Fly Shiraz, Australia <i>Sweet upfront berry with complex cedar, earth and spice notes</i>	\$29.00
Villa Mt Eden Cabernet, Napa Valley <i>Rich, dark fruit flavors with a hint of cocoa and vanilla</i>	\$33.00

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, prevailing rates apply. Our parking ramp has a 6'2" clearance.