

Standard Wedding Package



A variety of options to compliment your special day.

Starting at \$57.00 per guest. 40 guest minimum.

Includes:

Choice of three Butler-Passed Hors D'oeuvres for one hour

Elegant Dinner Buffet with your choice of:

2 Salads, 2 Display Trays, 2 Entrées and 2 Sides

Complimentary Champagne Toast for all wedding guests

One-hour of Standard Open Bar service

Complimentary Coffee, Hot Tea & Milk

Complimentary Cake cutting

No charge for Bartender(s)

Table numbers & stands

12" round table mirrors for centerpieces

Package Enhancements:

Additional Buffet Entrée selections

Additional Bar service

Late night snacks

Sweets Table

Custom Plated Entrees:

Replace our Dinner Buffet with:

House Salad and Dinner Rolls

Plated Entrée(s)

Starch & Vegetable

All prices subject to change. A 18% gratuity will be added to final bill.

Hors D'oeuvres

Your Wedding Package includes your choice of 3 Hors D'oeuvres.

Hot Hors D'oeuvres

Crispy Panko-Crusted Chicken Fingers with Honey Black Pepper Sauce
Meatballs tossed with your choice of BBQ, Bordelaise or Swedish Sauce
Mini Beef Sliders with Cheese and Caramelized Onions
Beef Quesadillas with a Honey Chipotle Glaze served with Grilled Pineapple Salsa
Grilled Cheese and Tomato Basil Shrimp Shooters
Chicken Flatini - Fresh Pesto, Diced Chicken, Roasted Red Peppers and Fontina Cheese
Spicy Italian Flatinis - Ham, Salami, Pepperoni, Mozzarella Cheese and Giardiniera
Chicken, Spinach and Feta Cheese Phyllo Tarts
Sea Scallop Rumaki, Panko-Crusted and Nueske's Bacon
Italian Sausage Stuffed Mushroom Caps
Florentine Stuffed Mushroom Caps
Petite Reuben Sandwiches on Marble Rye
Pork Pot Stickers with Scallion Soy Sauce
Brie and Orange Walnut Tarts
Mongolian Steak Satay
Petite Beef Wellington
Petite Chicken Wellington
Chi-Spiced Chicken and Fig Spring Roll
Spicy Crab Rolls with Toasted Coconut
Oysters Rockefeller Bouches
Mini Crab Cakes with Pineapple-Roasted Corn Salsa and Chipotle Aioli
Chipotle Steak Churrasco Kabobs
Bacon-Wrapped Water Chestnuts

Cold Hors D'oeuvres

Prosciutto-wrapped Asparagus glazed with Reduced Balsamic
Plum Chutney Duck Confit on English Cucumber
Prosciutto, Fontina Cheese and Basil Pinwheels with Orange Zest Marmalade
Silver Dollar Sandwiches - Assorted with Cold Cuts, Tuna, and Chicken Salad
Pomodoro Bruschetta - Basil Marinated Roma Tomatoes on Extra Virgin Olive Oil Toast Round
Tuna Carpaccio with Seaweed Slaw and Wonton Chip
Caprese Kabobs - Mozzarella, Basil and Cherry Tomato with a Balsamic Glaze
Roasted Sweet Red Bell Pepper and Basil Crostini with
Golden Raisin, Feta Cheese, and Balsamic Glaze

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Buffet Dinner

Dinner Buffet Options

Salads

(Choose 2)

House Salad
Italian Pasta Salad
Caesar Salad
Creamy Coleslaw
Grilled Southwestern Salad
Potato Salad
Grilled Vegetable Platter

Displays

(Choose 2)

Vegetable Crudités with Honey Mustard and Ranch Dipping Sauces
Tropical and Domestic Fruit Display
Wisconsin Cheese Display

Entrees

(Choose 2 - Add a third entrée for an additional \$3 per person)

Broiled Cod with Spinach and Lemon Caper Sauce
Cedar Planked Salmon with Lemon Dill Sauce
Chicken Marsala or Piccata
Hearty Meat or Vegetarian Lasagna
Cheese Ravioli with Spinach and Wild Mushroom Sauce
Honey & Thyme Roasted Pork Loin with Double Cognac Demi Glaze
Beef Tenderloin Tips Four Seasons served with Egg Noodles
Meatloaf

**Add 1 of the items below for an additional \$13 per person*

Chef-Carved Prime Rib with Horseradish Sour Cream Sauce*
Chef-Carved Roast Tenderloin with Horseradish Sour Cream Sauce*

Sides

(Choose 2)

Old Fashioned or Roasted Garlic Mashed Potatoes
Fork-Smashed Yukon Gold Potatoes with Cheddar Cheese, Bacon, and Parsley
Rosemary Roasted Red-Skin Potatoes
Wild Rice Pilaf
Steamed Broccoli
Green Beans Almondine
Glazed Baby Carrots
Haricot Vert with Julienne Carrots
Julienne Vegetables
Green Beans, Yellow Squash, and Zucchini with Red Pepper Accents
Squash Medley
Asparagus (add \$1.00)

Standard Open Bar

Well-Brand Vodka, Gin, Rum, Scotch, Whiskey, Bourbon, Tequila, Amaretto, Vermouth, Triple Sec, Draft Beer, House Wine, Soft Drinks, Mixers, Juice, and Garnishes

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Plated Dinner

Custom Plated Dinner Entrées

All Hot Entrées include: House Salad, one Vegetable and one Starch (if not designated), Assorted Breads, Whipped Butter, Coffee, Tea, and Milk

\$57 per guest:

Chicken Piccata

Breast of Chicken Pan-Seared
Served with Lemon-Caper Cream Sauce

Honey & Thyme Roasted Pork Loin

Slow-Roasted Pork Loin rubbed with Fresh Thyme and Local Honey. Served with Pop-Pop Tomatoes and a Double Cognac Demi Glaze

Classic Chicken Marsala

Pan-seared Chicken Breast lightly simmered in a Mushroom Marsala Wine Sauce

Athenian Pork Tenderloin

Herbed Garlic Lime rubbed Pork Tenderloin seared and sliced over Capellini Pasta tossed with Kalamata Olives, Sun-Dried Tomatoes, Feta Cheese, Heirloom Tomatoes, and Roasted Paprika Cream

Stuffed Portobello

Marinated Portobello Mushroom with Spinach, Ricotta and Fontina Cheeses, Oven-Roasted Tomatoes, Soufflé Bread Crumbs, and Piquillo Pepper Sauce

Orange Roughy

Pecan and Basil dusted Orange Roughy with Roasted Garlic and Orange Zest Cream

\$60 per guest:

Southern Comfort Braised Short Ribs of Beef

Boneless Chuck Short Ribs slowly braised in a Southern Comfort Veal Stock and Citrus Gremolata

Florida Grouper

Ginger, Soy-Seared Florida Grouper over Julienne Vegetables, Sesame Seed Salad, and Miso Sauce

Grilled Norwegian Salmon

7-ounce fresh Salmon Fillet served with Lemon Dill Cream Sauce

\$70 per guest:

Roasted Tenderloin Oscar

A 6-ounce of Beef Filet topped with Crab, Asparagus and Hollandaise Sauce

Center-Cut Filet Mignon

An 8-ounce Beef Filet Char-Grilled served with Bordelaise Sauce

Center-Cut Ribeye Steak

12-ounces of our Char-Grilled Center-Cut Ribeye Steak served with Demi Glace, Sautéed Mushrooms, and Onions

Ask about our Soup add-ons and Salad upgrades.

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Bar Packages

Banquet Bar Package Information

There is no set-up charge for any of our Bar Packages.

Per Wisconsin State Law, we cannot serve anyone who appears intoxicated.

Guests under 21 are not allowed to consume alcohol, even with a parent's permission.

All open bars listed below are based upon one or four consecutive hours.

Standard Open Bar

Well-Brand Vodka, Gin, Rum, Scotch, Whiskey, Bourbon, Tequila, Amaretto, Vermouth, Triple Sec, Draft Beer, House Wine, Soft Drinks, Mixers, Juice, and Garnishes

Each additional hour - \$7.50 per person

Premium Open Bar

Standard Open Bar from above plus:

Absolut and Titos Vodkas, Tanqueray Gin, Bacardi, Captain Morgan, Dewar's, Korbel Brandy, Seagram's 7, Jim Beam, Jack Daniels, and Domestic Bottled Beer

1-hour - \$15.50 per person | 4-hours - \$23.50 per person

Executive Open Bar

Premium Open Bar from above plus:

Grey Goose and Ketel One Vodkas, Bombay Sapphire Gin, Jameson, Crown Royal, Seagram's V.O., Makers Mark, Chivas, Johnnie Walker Black, Kahlua, Bailey's, and all Domestic, Imported and Craft Beer

1-hour - \$18.50 per person | 4-hours - \$28.50 per person

Beer & Wine Bars

Domestic Draft Beer, House Wine, and Soft Drinks

4-hours - \$16.50 per person

Include Domestic Bottled Beer – add \$4 per person

Included Domestic and Imported Bottled Beer – add \$5 per person

Non-Alcoholic Bars

Soft Drinks, Juice, Coffee, Hot and Iced Tea, Water

4-hours - \$7.25 per person

Open Bars based on Consumption & Cash Bars

Charged per drink ordered

Soft Drinks and Bottled Water	Well-Brand Mixed Drinks
\$2.00	\$6.00 - \$7.50
Domestic Beer	Call Liquor Brand Mixed Drinks
\$4.00	\$7.00 - \$8.50
Imported Beer	Top Shelf Brand Mixed Drinks
\$5.00	\$8.50 - \$10.50
House Wine	House Wine - Red or White
\$6.00/glass	\$22.00/bottle
	Champagne
	\$24.00/bottle

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