



EVENT MENUS

MADISON MARRIOTT WEST

1313 JOHN Q HAMMONS DRIVE
MIDDLETON, WI 53562
608-831-2000

START YOUR DAY

Continental Breakfasts listed below require a minimum of 15 guests. 1.5 Hours Max

EARLY MORNING \$15 PER PERSON

Assorted Muffins, Breakfast Breads, Whole Fruit, Assorted Juices, Freshly Brewed Coffee and Tea

MARRIOTT CONTINENTAL \$17 PER PERSON

Assorted Muffins, Danishes, Breakfast Breads, Bagels with Cream Cheese, Seasonal Sliced Fruit, Yogurt, Assorted Juices, Freshly Brewed Coffee and Tea

Plated Breakfast Selections listed below require a minimum of 15 guests. All are accompanied by: Orange Juice, Freshly Brewed Coffee and Specialty Tea

SCRAMBLED EGGS \$17 PER PERSON

Served with Breakfast Potatoes and Crisp Bacon

FRENCH TOAST \$18 PER PERSON

Grand Marnier Marinated Brioche with Powdered Sugar, Berry Compote and Wisconsin Maple Syrup
Served with Breakfast Sausage

QUICHE FLORENTINE \$19 PER PERSON

Savory Custard filled with Cheese, Spinach and a Dash of Nutmeg in a Flaky Crust served with Baby Potatoes and Oven Roasted Tomato

Breakfast Buffets listed below require a minimum of 25 guests. 1.5 Hours Max

GOOD MORNING BUFFET \$18 PER PERSON

Scrambled Eggs, Crisp Applewood Smoked Bacon, Sausage Links, Toast, Seasoned Breakfast Potatoes, Freshly Brewed Coffee and Specialty Teas

MIDDLETON BREAKFAST BUFFET \$23 PER PERSON

Assorted Chilled Juices, Sliced Fresh Fruit and Berries, Assorted Yogurts, Cold Cereals, Oatmeal, Scrambled Eggs, Crisp Applewood Smoked Bacon, Sausage Links, Seasoned Breakfast Potatoes, Assorted Breakfast Breads, Butter and Fruit Preserves, Freshly Brewed Coffee and Specialty Teas

BREAKFAST BUFFET ENHANCEMENTS

OMELET STATION \$9 PER PERSON

Omelets made to order with choice of the following ingredients;
Ham, Sausage, Bacon, Jack & Cheddar Cheese, Scallions, Tomatoes, Onion, Green & Red Peppers, Mushrooms, Spinach, Feta (**requires omelet chef fee of \$80 per 50 guests**)

BISCUITS AND GRAVY \$4 PER PERSON

Sausage Gravy and Buttermilk Biscuits

PANCAKES OR FRENCH TOAST \$4.50 PER PERSON

Warm Wisconsin Maple Syrup, Wild Berry Compote and Butter

SLICED SMOKED SALMON \$8 PER PERSON

Assorted Bagels, Red Onion, Capers, Tomato, Chopped Egg and Cream Cheese

SCRAMBLED EGGS \$4 PER PERSON

Garnished with Scallions and Cheddar

ASSORTMENTS \$34 PER DOZEN

Breakfast Breads
Whole Fruit
Breakfast Pastries
Cinnamon Buns
Assorted Muffins
Bagels and Cream Cheese
Freshly Baked Croissants

SLICED FRUIT \$7 PER PERSON

Seasonal Selection

HOT OATMEAL \$4 PER PERSON

Brown Sugar and Raisins

BREAKFAST SANDWICHES \$6 EACH

Choice of the following:

Hickory Smoked Ham, Egg and Wisconsin Cheddar Served on a Toasted English Muffin

Applewood Smoked Bacon, Egg and Melted Gouda Served on a Toasted Artisan Roll

Spinach, Feta Cheese, Roasted Tomato and Egg White Served in a Whole Wheat Wrap

Sausage, Egg and Melted Wisconsin Cheddar Served on a Toasted English Muffin

BREAKS

Breaks listed below require a minimum of 25 guests. 1.5 Hours Max unless listed.

PARFAIT BUILD STATION \$12 PER PERSON

Low-Fat Flavored Yogurts
Granola
Dried Fruits
Assorted Nut Toppings
Whole Fruit

GO TEAM! \$13 PER PERSON

Potato Chips with French Onion Dip
Soft Pretzels with Spicy English Mustard
Nachos Chips and Cheese
Salted Peanuts
Cracker Jacks

AFTER SCHOOL \$11 PER PERSON

Assorted Freshly Baked Cookies
Individual Milks
Nutter Butter Bites, Oreo Packs and Fig Newtons

HEALTHY AFTERNOON \$10 PER PERSON

Assorted Whole Fruit
Fresh Vegetable Tray with Assorted Dips
Assorted Granola Bars
Chef's Choice of Infused Water Station

SUNDAE BAR \$12 PER PERSON

Vanilla and Chocolate Ice Cream
Hot Fudge, Warm Caramel and Berry Compote
Rainbow Sprinkles, Oreo Crumbles, m&m's,
Granola, Whipped Cream and Cherries **(1 Hour Max)**

MAKE YOUR OWN S'MORES \$11 PER PERSON

Interactive station with Chocolate Bars, Graham Crackers and Soft Marshmallows.
Guests will roast their own marshmallows. **Max 100 guests.**

A LA CARTE BREAK SELECTIONS

COFFEE, TEA AND DECAFFEINATED COFFEE - \$44 PER GALLON

PITCHERS OF JUICE (ORANGE, APPLE OR CRANBERRY) - \$44 PER GALLON

UNSWEETENED ICED TEA, LEMONADE OR FRUIT PUNCH - \$34 PER GALLON

INFUSED WATER (CUCUMBER, LEMON, ORANGE) - \$3 PER PERSON, MAX OF 4 HOUR SERVICE

BOTTLED WATER, KLARBRUNN SPARKLING, SOFT DRINKS (PEPSI PRODUCTS) - \$3.75 EACH

ASSORTED BOTTLED JUICE - \$4 EACH

INDIVIDUAL CARTONS OF MILK - \$3.75 EACH

ASSORTED FLAVORED YOGURTS SERVED WITH GRANOLA - \$3.75 EACH

ASSORTED DRY CEREALS WITH MILK AND FRUIT - \$3.50 PER PERSON

HOT OATMEAL WITH BROWN SUGAR AND RAISINS - \$4 PER PERSON

ASSORTED GRANOLA BARS - \$28 PER DOZEN

GOURMET COOKIES - \$34 PER DOZEN

GOURMET BROWNIES - \$34 PER DOZEN

WHOLE FRUIT - \$34 PER DOZEN

FRUIT KABOBS WITH STRAWBERRY YOGURT DIP - \$34 PER DOZEN

SLICED SEASONAL FRUITS - \$7 PER PERSON

KETTLE CHIPS, PRETZELS AND ONION DIP - \$4.50 PER PERSON

TORTILLA CHIPS WITH SALSA AND GUACAMOLE - \$7.50 PER PERSON

SOFT JUMBO PRETZELS WITH MUSTARD - \$34 PER DOZEN

PARTY MIX (SERVES 25) - \$35 PER POUND

FRESH POPCORN (SERVES 20) - \$25 PER POUND

®RICE KRISPIE TREATS - \$28 PER DOZEN

COOKIE PACKS: FIG NEWTONS, NUTTER BUTTER BITES, OR OREOS - \$28 PER DOZEN

ASSORTED CANDY BARS - \$38 PER DOZEN

INDIVIDUAL BAGS OF CHIPS AND PRETZELS - \$3.50 EACH

12" PIZZAS (SERVES 1.5-2 PEOPLE) - \$14.95 EACH (Pepperoni, Sausage, Cheese)

LUNCH BUFFETS

Buffets listed below require a minimum of 25 guests. 1.5 Hours Max.

SOUTH OF THE BORDER \$27 PER PERSON

Taco Salad – Romaine, Tomato, Onion, Avocado, Jicama, Tortilla Strips, Chipotle Ranch
Corn and Black Bean salad – Red Pepper, Onion, Garlic, Lime Zest and Olive Oil
Fajita Chicken and Beef
Sautéed Onions and Peppers
Flour Tortillas
Spanish Rice
Refried Pinto Beans
Shredded Cheese, Shredded Lettuce, Pico de Gallo
Tortilla Chips with House made Guacamole, Salsa and Sour Cream
Mini Churros
Freshly Brewed Iced Tea

ITALIAN GARDEN \$28 PER PERSON

Minestrone
Antipasto Salad
Panzanella Salad
Penne with Alfredo Sauce and Beef Bolognese
Chicken Parmesan
Broccolini
Garlic Breadsticks
Mini Cannoli with Ricotta Filling and Assorted Biscotti
Freshly Brewed Iced Tea

IT'S A WRAP \$30 PER PERSON (max of 150 guests)

Assorted Sandwiches Rolled up in a Lavash
Turkey Club: Sliced Turkey, Bacon, Lettuce, Tomato, Onion
Spicy Italian: Ham, Pepperoni, Salami, Spicy Peppers, Tomato, Buffalo Mozzarella, Vinaigrette
Chicken Salad with Celery, Grapes, Onion
Grilled Vegetable with Roasted Red Pepper and Artichoke Tapenade
Mixed Green Salad with Ranch and Balsamic Vinaigrette
Red Bliss Potato Salad
Pickles, Pepperoncini, Olive Platter, Mustard, Mayonnaise
Potato Chips
Assorted Cookies and Brownies
Freshly Brewed Iced Tea

LUNCH BUFFETS 2

Buffets listed below require a minimum of 25 guests. 1.5 Hours Max.

THE CLASSIC AMERICAN \$28 PER PERSON

House Salad with Assorted Dressings
Apple Slaw with Poppy seed
Sliced Beef with Sautéed Mushrooms and Onions
Grilled Chicken
Garlic Mashed Potatoes
Sweet Corn
Sautéed Seasonal Vegetables
Buttermilk Biscuits and Cornbread
Peach Cobbler and Apple pie
Freshly Brewed Iced Tea

TASTE OF WISCONSIN \$28 PER PERSON

German Potato Salad
Cole Slaw
Wisconsin Bratwurst with Rolls
Diced Onion, Mustard, Sauerkraut
Grilled Chicken with Rolls
Lettuce, Onion, Tomato, Barbeque Sauce, Sliced Cheese, Pickles
Baked Beans with Bacon and Brown Sugar
Door County Cherry Cheesecake and Vanilla Cheesecake
Freshly Brewed Iced Tea

SALAD BAR \$26 PER PERSON

Chicken and Wild Rice Soup
Garden Greens
Carrots, Cucumbers, Onions, Tomatoes, Bell Peppers
Hard Boiled Egg, Bacon, Turkey, Bleu Cheese, Cheddar Cheese
Garbanzo Beans, Croutons, French, Ranch, Balsamic Vinaigrette
Fresh Fruit Salad
Cottage Cheese
Fresh Rolls and Butter
Assorted Cookies and Brownies
Freshly Brewed Iced Tea

PLATED LUNCHES

All Plated Lunches Served with:

Mixed Green Salad

Baby Lettuces, Vegetable Ribbons, and Balsamic Vinaigrette

Warm Rolls and Sweet Butter

Freshly Brewed Iced Tea

Minimum 25 guests

Select One Entrée:

GRILLED CHICKEN \$23 PER PERSON

Lemon Buerre Blanc, Fried Capers, Garlic Whipped Potato, Seasonal Vegetable

PETITE SIRLOIN \$27 PER PERSON

Bordelaise Sauce, Roasted Baby Potatoes, Seasonal Vegetable

HERB MARINATED PORK LOIN \$24 PER PERSON

Mustard Cream, Mashed Sweet Potatoes, Seasonal Vegetable

ACHIOTE CHICKEN \$23 PER PERSON

Cilantro Lime Rice, Seasonal Vegetable

EGGPLANT PARMESAN \$23 PER PERSON

Breaded Eggplant, Marinara, Fresh Mozzarella, Pasta

SEARED SALMON \$26 PER PERSON

Lemon Buerre Blanc, Wild Rice Medley, Seasonal Vegetable

LIGHT LUNCHES

All Light Lunches Served with:
Warm Rolls and Sweet Butter
Freshly Brewed Iced Tea
Minimum 10 guests

Select One Entrée:

SOUTHWEST COBB \$23 PER PERSON

Baby Lettuce, Grilled Chicken, Charred Corn, Avocado, Tomatoes, Onion, Peppers, Black Beans, Cucumber, Cilantro, Fried Corn Tortilla Strips and Creamy Chipotle Vinaigrette

GRILLED CHICKEN CAESAR \$20 PER PERSON

Romaine Hearts, Grilled Chicken Breast, Shaved Parmesan and Herbed Crouton

LUNCH DESSERTS

VANILLA CHEESECAKE \$5 PER PERSON

With Vanilla Whipped Cream, Port and Wild Berry Compote

CALLEBAUT CHOCOLATE GANACHE CAKE \$5 PER PERSON

Traditional Chocolate Sponge Cake with Gourmet Chocolate Icing

LEMON CURD CHEESECAKE \$5 PER PERSON

Rich Cheesecake, Tangy Lemon

ITALIAN ALMOND CAKE \$5 PER PERSON

Tender Cake with Sweet Almonds, Gluten Free

RECEPTION DISPLAYS

CHIPS & DIPS \$9 PER PERSON

Tortilla Chips with Guacamole, Black Bean and Corn Salsa, Salsa Verde & Pico De Gallo

WISCONSIN CHEESE DISPLAY \$8 PER PERSON

An Assortment of Local Cheeses Accompanied with Crackers and Sliced Baguette

VEGETABLE CRUDITE \$8 PER PERSON

An Array of Local, Organic Vegetables with Balsamic Dip, Blue Cheese and Ranch

COLD HORS D'OEUVRES

PROSCIUTTO WRAPPED GRILLED ASPARAGUS - \$200 PER 50 PIECES

SMOKED CHICKEN ON WALNUT BREAD WITH ORANGE, FIG SPREAD - \$200 PER 50 PIECES

TOMATO BRUSCHETTA, WHIPPED FETA, KALAMATA OLIVES - \$150 PER 50 PIECES

CLASSIC DEVILLED EGGS - \$150 PER 50 PIECES (MAX 200 PIECES)

JUMBO GULF SHRIMP WITH COCKTAIL SAUCE - \$250 PER 50 PIECES

CAPRESE SKEWER WITH TOMATO, MOZZARELLA, BASIL, OLIVE OIL - \$150 PER 50 PIECES

TENDERLOIN, ARUGULA, PICKLED ONION, BLUE CHEESE CROSTINI - \$225 PER 50 PIECES

SCALLION GINGER TUNA TARTARE - \$250 PER 50 PIECES (MAX 200 PIECES)

HOT HORS D'OEUVRES

CRISPY COCONUT CHICKEN - \$200 PER 50 PIECES

SPICY ITALIAN FLATBREAD SANDWICH - \$200 PER 50 PIECES

BACON WRAPPED WATER CHESTNUTS - \$150 PER 50 PIECES

SPINACH AND CHEESE STUFFED MUSHROOMS - \$150 PER 50 PIECES

CRAB STUFFED MUSHROOMS - \$200 PER 50 PIECES

MINI BEEF WELLINGTON - \$175 PER 50 PIECES

VEGETABLE SPRING ROLLS WITH THAI CHILI SAUCE - \$100 PER 50 PIECES

CHIPOTLE BEEF SKEWER WITH CHIMICHURRI - \$150 PER 50 PIECES

ANDOUILLE AND CHEESE FRITTER - \$135 PER 50 PIECES

BLACK BEAN & CORN EMPANADA - \$160 PER 50 PIECES

SHRIMP QUESADILLA - \$175 PER 50 PIECES

SPANAKOPITA - \$125 PER 50 PIECES

CHICKEN CORDON BLUE WITH DIJON AIOLI - \$150 PER 50 PIECES

CHICKEN QUESADILLA WITH HOUSE MADE SALSA - \$125 PER 50 PIECES

FRANKS IN A BLANKET - \$100 PER 50 PIECES

BBQ MEATBALLS - \$135 PER 50 PIECES

CARVING STATIONS

All carved specialties are served with petite rolls. (2 hours max)
Requires one chef attendant per 75 guests. \$80.00 per chef

Whole Peppered Strip Loin of Beef with Bordelaise Sauce \$300 each (40 Servings)

Honey Mustard & Tarragon Glazed Ham \$200 each (50 Servings)

Roasted Boneless Breast of Turkey with Pan Gravy & Mustard \$175 each (25 Servings)

Tenderloin of Beef with Horseradish Cream \$295 each (20 Servings)

Stuffed Pork Loin with Andouille, Cornbread and Sage. Pineapple Relish. \$240 each (25 Servings)

STREET FOOD RECEPTION

Minimum of 50 guests. 2 Hours Max. Must be served as a package. No substitutions.
\$34 per person.

TACOS

Soft Tortillas with Pork Carnitas, Queso Fresco, Pickled Onion, Jalapenos, Cilantro

CHICAGO STYLE ALL BEEF VIENNA DOGS

Poppyseed Rolls, Celery Salt, Sport Peppers, Pickle Spears, Tomato, Onion, Relish

LETTUCE WRAPS

Asian Style Sautéed Chicken, Mushrooms, Water Chestnuts

PHILLY CHEESESTEAK

Mini Hoagies, Provolone, Sautéed Onions

DESSERT DISPLAYS

SUNDAE BAR \$12 PER PERSON

Vanilla and Chocolate Ice Cream, Hot Fudge, Warm Caramel and Berry Compote, Rainbow Sprinkles, Oreo Crumbles, m&m's, Granola, Whipped Cream and Cherries

MAKE YOUR OWN S'MORES \$11 PER PERSON

Interactive Station with Chocolate Bars, Graham Crackers and Soft Marshmallows. Guests will roast their own Marshmallows. **Max 100 guests.**

CAKES AND PIES \$11 PER PERSON

Caramel Apple Pie, Door County Cherry Cheesecake, Callebaut Chocolate Cake, Italian Almond Cake, Key Lime Pie

BLACK AND WHITE \$13 PER PERSON

4 Petit Fours Per Person

Royal Chocolate, Carrot Cake, Coffee Liqueur

French Vanilla Coffee, Cookies N Crème Brownie

Triple Chocolate Brownie, White Almond Bonbons and Milk Chocolate Bon Bons **Max 150 guests.**

TARTLETTS \$13 PER PERSON

3 Tartletts Per Person

Apple Crisp, Coconut Cream, Key Lime, Lemon, Raspberry, Tropical Fruit **Max 150 guests**

COFFEE STATION \$8 PER PERSON

Coffee, Tea, Decaffeinated Coffee, Whipped Cream, Assorted Flavored Creamers, Swiss Chocolate Syrup, Toffee Nut Syrup, Cinnamon, Chocolate Shavings

DINNER BUFFET

Buffet listed below requires a minimum of 25 guests. 1.5 Hours Max. \$42 per person

Includes: Fresh Baked Bread, Seasonal Market Vegetable, Coffee, Tea and Decaffeinated Coffee

SALADS - CHOOSE TWO

Caesar Salad, Herbed Focaccia Croutons, Caesar Dressing, Shaved Parmesan
Garden Greens, Vegetable Ribbons, Cherry Tomatoes, Ranch, Dressing, Balsamic Vinaigrette
Panzanella Salad, Cucumber, Red onion, Cherry Tomato, Bread Shards, Red Wine Vinaigrette
Spinach, Dried Wisconsin Cranberries, Red Onion, Almonds, Feta Cheese, Raspberry Vinaigrette
Romaine, Iceberg, Garbanzo Beans, Tomato, Banana Pepper, Onion, Olive, Italian Vinaigrette

SIDES – CHOOSE TWO

Cranberry Wild Rice Pilaf
Roasted Garlic Whipped Potatoes
Herb Roasted Baby Red Potatoes
Aged Cheddar Macaroni and Cheese
Horseradish Whipped Potatoes

ENTREES – CHOOSE TWO

Cabernet Braised Beef Tips, Mushroom Demi
Sliced Strip Loin of Beef Au Poivre
Grilled Chicken Breast with a Mustard Demi- Glace
Seared Chicken Breast with Mushrooms, Prosciutto, Sage Cream
Baked Cod with Tarragon Lobster Sauce
Seared Salmon, Scallion, Tomato, Fennel Cream

DESSERT – CHOOSE TWO

Caramel Apple Pie
Door County Cherry Cheesecake
Carrot Cake
Callebaut Chocolate Ganache Cake
Flourless Chocolate Cake
Italian Almond Cake (GF)
Banana Fosters Pie

PLATED DINNERS

Plated Dinners Served with Salad Choice, Warm Rolls and Sweet Butter
Dessert Choice, Coffee, Tea and Decaffeinated Coffee
Minimum 25 guests
Multiple Entrée Choices add \$4 per person

SALADS

BABY LETTUCES

Tossed Young Greens, Vegetable Ribbons, and Choice of Dressing

CAESAR

Romaine Hearts, Shaved Parmesan, Herbed Crouton & Creamy Lemon-Pepper Vinaigrette

ICEBERG

Baby Iceberg, Fried Pancetta, Crumbled Gorgonzola, Vine Ripe Tomato & Pesto Buttermilk Ranch

ENTREES

ROASTED FREE RANGE AIRLINE CHICKEN BREAST \$33 PER PERSON

Herb Jus, Whipped Potatoes, Seasonal Vegetable

BEEF FILET \$48 PER PERSON

Bordelaise Sauce, Dauphinoise Potato, Seasonal Vegetable

DOUBLE CUT PORK CHOP \$37 PER PERSON

Bourbon and Maple Glaze, Roasted Fingerling Potatoes, Seasonal Vegetable

GRILLED FLAT IRON \$36 PER PERSON

Red Wine Sauce, Horseradish Whipped Potatoes, Seasonal Vegetable

BRAISED SHORT RIB \$37 PER PERSON

Red Wine Demi-Glace, Soft Polenta, Seasonal Vegetable

BUTTERNUT SQUASH RAVIOLI \$30 PER PERSON

Arugula, Caramelized Onions, Walnuts & Brown Butter with Sage

SEARED SALMON \$38 PER PERSON

Lemon Cream, Roasted Fingerling Potatoes, Seasonal Vegetable

SESAME CRUSTED SEA BASS \$44 PER PERSON

Teriyaki Sauce, Lemongrass Infused Wild Rice, Bok Choy, Baby Carrot, Teriyaki Sauce

PLATED DINNERS 2

COMBINATION ENTREES

GRILLED CHICKEN & SEARED SALMON \$46 PER PERSON

Tarragon Cream, Wild Rice Medley, Seasonal Vegetable

GRILLED FILET MIGNON & ROASTED CHICKEN BREAST \$50 PER PERSON

Grained Mustard Demi-Glace, Pomme Puree, Seasonal Vegetable

GRILLED FILET MIGNON & SHRIMP SKEWER \$54 PER PERSON

Bordelaise & Citrus Chive Butter, Garlic Whipped Potato, Seasonal Vegetable

PAN SEARED CHICKEN & CRAB CAKE \$44 PER PERSON

Mustard Demi-Glace & Creole Cream, Herb Roasted Potatoes, Seasonal Vegetable

SWEET ENDINGS

MIXED BERRY TART

Flaky Tart with Chantilly Cream, Sponge Cake, Topped with Assorted Berries and Apricot Glaze

CALLEBAUT CHOCOLATE GANACHE CAKE

Traditional Chocolate Sponge Cake with Gourmet Chocolate Icing

DOOR COUNTY CHERRY CHEESECAKE

Decadent Cheesecake filled with Door County Cherries and Topped with Sliced Almonds.

ITALIAN ALMOND CAKE

Tender Cake with Sweet Almonds, Gluten Free

LEMON CURD CHEESECAKE

Rich Cheesecake, Tangy Lemon

BEVERAGES

Should bar sales not exceed \$500 per bartender, there will be a charge of \$150 per bartender
Tableside cocktail servers available at \$50 per server (2 hours max)

LIQUOR

HOUSE BAR: HOSTED \$6 EACH, CASH \$6.50 EACH

Smirnoff, New Amsterdam, Jose Cuervo Especial, Jim Beam, J & B Rare, Canadian Club, Korbel

SELECT BAR: HOSTED \$7.50 EACH, CASH \$8.00 EACH

Absolut, Tanqueray, Bacardi, Sauza Blue Silver, Jack Daniels, Dewars, Crown, E & J

CORDIALS: HOSTED \$8.50 EACH, CASH \$9.00 EACH

Dekuyper, Amaretto DiSaronno, Bailey's, Cointreau, Kahlua

BEER

DOMESTIC BEER: HOSTED \$4.50 EACH, CASH \$4.75 EACH

Miller Lite, Budweiser, Bud Light, Coors Light

IMPORTED/SPECIALTY: HOSTED \$4.75 EACH, CASH \$5.25 EACH

Samuel Adams, Corona Extra, Spotted Cow, Capital Wisconsin Amber

WINE

HOUSE: \$6.00 EACH, CASH, \$6.50 EACH, BOTTLE \$28

Canyon Road Cabernet, Merlot, Chardonnay, White Zinfandel.
Hosted:

SELECT: \$8.00 EACH, CASH, \$8.50 EACH, BOTTLE \$36

William Hill Cabernet, Red Rock Merlot, Story Point Chardonnay, Beringer White Zinfandel,
Ecco Domani Pinot Grigio

SPARKLING:

Wycliff Brut Sparking Wine **HOSTED: \$6.00 EACH, CASH, \$6.50, BOTTLE \$28**
La Marca Prosecco: **HOSTED: \$8.00 EACH, CASH, \$8.50, BOTTLE \$36**

SOFT DRINKS

ASSORTED PEPSI PRODUCTS: HOSTED \$3.25 EACH, CASH \$3.75 EACH

BOTTLED WATER: HOSTED \$3.25 EACH, CASH \$3.75 EACH

TECHNOLOGY

Prices listed are per set up day, meeting day (1/2 day or full), per meeting room and include staff set up, sound check and tear down. Prices subject to 5.5% tax and 23% service charge. Same day cancels will be charged at the full price.

Please see our [Wi-Fi Simplified Guide](#) for wireless internet pricing.

PREMIUM PRESENTATION PACKAGE \$375 PER DAY

Includes 2000 Lumen LCD Projector, Screen (up to 10' x 10'), AV Table and Extension Cord

SUPER PREMIUM PRESENTATION PACKAGE \$575 PER DAY

Includes 4000 Lumen LCD Projector, 9' x 12' Screen with Dress Kit, AV Table and Extension Cord

A LA CARTE OPTIONS

LCD COMPUTER PROJECTORS

2000 Lumens \$300

4000 Lumens \$450

VIDEO EQUIPMENT

VHS Player \$50

DVD Player \$50

32" Flat Screen HD TV \$110 (max 1)

40" Flat Screen HD TV \$175 (max 1)

47" Flat Screen HD TV \$275 (max 1)

50" Flat Screen HD TV \$300 (max 4)

SCREENS

6' x 6' Screen Front Projection \$20

8' x 8' Screen Front Projection \$30

10' x 10' Pull Up Screen Front Projection \$70

9' x 12' Fast Fold Front or Rear Projection, with Dress Kit \$160

MICROPHONES

Meeting rooms requiring more than one microphone/sound connection requires mixer rental.

Wired Hand Held Microphone \$15

Wireless Hand Held Microphone \$80

Wireless Lavalier Microphone \$80

TECHNOLOGY 2

MIXERS

4-Channel Audio Mixer \$25
8-Channel Audio Mixer \$50
16-Channel Audio Mixer \$80
All audio mixers include a sound patch

OTHER

Audio Visual Cart with Power \$20
Laptop Rental \$175
TV Cable Hookup \$150
Sound Patch for Laptop, iPod \$15
Ground Supported Spotlight \$350
VGA Splitter for Dual Projection \$35
Video Camera \$175
Extra Long VGA Cable \$15
HDMI Cable \$15
Free Standing Speakers \$125
Post It Flipchart with Markers \$30
White Board with Markers and Eraser \$30
Laser Pointer/Handheld Mouse \$30
Easel \$10
Uplight \$50
Hard Wired Internet Line \$150
Power Strip \$10
Extension Cord \$10
10 amp circuit \$50
20 amp circuit \$75
Transformers \$400
Polycom Telephone (includes phone line) \$150

LABOR/TECHNICIAN CHARGES

Monday – Friday (8 AM– 5 PM) \$50 per hour
Monday – Friday (Before 8 AM and after 5 PM) \$60 per hour
Weekends (3 Hour Minimum) \$60 per hour
Holidays (3 Hour Minimum) \$75 per hour

HOTEL INFORMATION

All set up and meeting room needs must be communicated to your Event Manager no less than fourteen days prior to the event. Changes to room setups made within forty-eight hours of the event will be subject to a change fee.

Set up times for meal functions: Tables, chairs and linens will be placed and ready by the setup time contracted. Servers arrive two hours prior to start of function and will begin to set napkins, china, glassware and silver at this time. **Should you require the room to be set fully prior to this, please contact your Event Manager; labor fees will apply.**

The following linen is available at no charge:

Tablecloths and skirting - black

Napkins - black, royal blue or red

note: some linen is only available in limited quantities. please check with your event manager.

Specialty linen may be ordered at an additional cost.

Setup or teardown of any rented linen will incur a \$200 labor charge.

Meal functions standard set: Rounds of ten. Rounds of eight or less may be accommodated at an additional charge.

Hotel will only prepare for 3% over guaranteed guest count.

Three votive candles per table are provided complimentary. Additional votive candles are available at \$2 each.

Hotel can provide basic table stanchions and table numbers on a complimentary basis upon request.

All menu choices and estimated guest counts are due no later than fourteen days prior to event. Final guest and meal count guarantees are due by 12pm, four business days prior to the event. If final counts are not provided at this time, Hotel will order based on original estimated count.

Multiple entrée choices from the banquet menu are available for groups of twenty or more.

For meals with multiple entrée choices, group must provide entrée counts four business days prior to the event. Group is responsible for providing identification for guest selection, such as a colored ticket to be placed at their seat. (Suggestions: Red= Beef, Yellow= Chicken, Blue= Fish, Green- Vegetarian) All meals will be charged \$4 extra per person.

Special dietary needs (vegan, gluten free, etc.) must be ordered in advance. Group is responsible for providing identification for their guests. (Such as a labeled ticket to be placed at their seat)

HOTEL INFORMATION 2

With the exception of wedding cakes and certain pre-approved ethnic foods, produced in a licensed professional kitchen, all food and beverages served or consumed must be provided by Hotel.

For general sessions and meetings, Hotel will not overset by more than 5% of the guaranteed meal counts.

Hotel will provide one complimentary room refresh per meeting. If more are required, please contact your Event Manager.

Concessions: Sales must reach \$350 per attendant otherwise a \$60 an hour fee will be assessed.

Coat check fees: \$200 up to 300 guests, \$350 over 300 guests.

All packages should be scheduled to arrive no more than seventy-two hours prior to show date. Packages that arrive prior to that will incur a storage fee in addition to the handling fee.

FedEx Air is the only guaranteed pick up service the hotel provides. This pick up is available Monday – Friday between 5 PM - 7:30 PM.

FedEx Ground and UPS Air/UPS Ground have to be scheduled for pickup by the client wishing to ship. This service IS NOT PROVIDED by the hotel. We do have FedEx/UPS forms on property for your convenience.

FedEx Home Delivery is also a ground service and needs to be scheduled by the client in advance for pick up.

All personal belongings must be removed at the end of your event. Hotel is not responsible for damage or loss resulting from non-removal of personal belongings.

Green Meetings: To help eliminate waste, we recommend water stations with paper and pens for your meeting room sets. Individual water glasses and pitchers on each table may be requested.