

The Brookfield Suites Hotel Event Menu

Breakfast

All Buffets Available Plated or Family Style Upon Request
Breakfast Items Served 6:00 a.m. to 12:00 p.m. For a Duration of 45 Continuous Minutes

COFFEE SHOP BREAKFAST Homemade Cake Doughnuts, Mini Pastries, Muffin Tops, Scones, Gourmet Bagels with Assorted Cream Cheese, Fruit and Yogurt Parfaits, Assorted Cereal, Assorted Chilled Juices, Fresh Brewed Premium Blend Coffee with Flavored Syrups and Spiced Tea. \$13.95

RISE & SHINE Golden French Toast Topped with Powdered Sugar, Fluffy Scrambled Eggs, Seasoned Hash Browns, Family Style Platter of Muffins, Mini Pastries, Homemade Cake Doughnuts, Assorted Chilled Juices, Fresh Brewed Premium Blend Coffee with Flavored Syrups and Spiced Tea. \$14.95

COUNTRY CLASSIC Fluffy Scrambled Eggs with Bacon and Sausage, Seasoned Hash Browns, Corned Beef Hash, Family Style Platter of Muffins, Mini Pastries, Homemade Cake Doughnuts, Assorted Chilled Juices, Fresh Brewed Premium Blend Coffee with Flavored Syrups and Spiced Tea. \$15.95

SUITE STYLE BRUNCH BUFFET Sliced Beef with Au Jus, Grilled Hawaiian Chicken, Sliced Honey Ham, Cinnamon Vanilla French Toast, Scrambled Eggs, Bacon, Sausage, Cheese Hash Brown Potatoes, Roasted Vegetables, Strawberry Spinach Salad, Seasonal Sliced Fruit, Assorted Pastries, Bagels with Assorted Cream Cheese, Homemade Cake Doughnuts, Assorted Chilled Juices, Fresh Brewed Premium Blend Coffee with Flavored Syrups and Spiced Tea. \$22.95

****BUFFETS MUST HAVE A MINIMUM 25 PERSONS.****

ADD-INS (per person)

Bacon Strips \$1.00	Honey Ham \$1.50	Sausage Links \$1.00	Buttermilk Pancakes \$1.50
French Toast \$1.50	Country-Fried Potatoes \$1.50	Scrambled Eggs \$1.50	Steel Cut Oats \$1.95
Biscuits & Gravy \$1.95	Breakfast Cereal \$1.95	Whole Fruit \$1.95	Fresh Sliced Fruit \$2.95

STATIONS (per person)

BUILD YOUR OWN PARFAIT Choice of Yogurt, Diced Fruit, Granola, Mixed Berries, Nuts, Chocolate Chips Layered in a Parfait Glass. \$3.95

CREATE YOUR OWN OMELET Omelets Made-to-Order with Choice of Ham, Green Pepper, Onion, Mushrooms, Sausage, Bacon or Cheese. \$4.95

TOP YOUR OWN BELGIAN WAFFLES Belgian Waffles with an Assortment of Strawberry, Blueberry, Chocolate, or Carmel Sauce, Chocolate Chips, Seasonal Berries, Whipped Cream, Butter and Maple Syrup. \$5.95

CHEF CARVED BREAKFAST Choice of Two Chef Carved Items: Ham, Roast Beef, Leg of Lamb or Turkey Served with Condiments and Rolls. \$7.95

BEVERAGES

Regular Coffee (Gallon) \$32.00	Decaffeinated Coffee (Gallon) \$32.00	Specialty Blend Coffee (Gallon) \$32.00
Assorted Spiced Tea (Gallon) \$32.00	Juice Carafe (Apple, Orange, Cranberry) \$19.00	Punch or Lemonade (Gallon) \$25.00
Milk Carafe, 2%, Skim, Chocolate \$19.00	VOSS® Water (Per Bottle) \$3.50	Vitamin® Water (Per Bottle) \$3.50
Coca Cola® Products (20 oz. Bottle) \$3.00	Sprecher® Products (Per Bottle) \$3.50	Monster® Energy Drinks (Per Can) \$3.50

Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs May Increase Your Risk of Food-Borne Illness, Especially if You Have Certain Medical Conditions.

Morning Breaks

Morning Break Items Service Available 9:00 a.m. to 12:00 p.m. For a Duration of 25 Continuous Minutes

Breaks Do Not Include Beverages

ROLL OUT THE MORNING Warm Cinnamon Rolls, Pecan Rolls, Croissants, and Sticky Buns. \$4.95

DOUGHNUT MAKE YOU WANT TO BREAK Assortment of Homemade Chocolate, White, Sour Cream, Banana, and Strawberry Doughnuts with Assorted Toppings. \$4.95

PASTRY SHOP Assortment of Mini Pastries, Muffin Tops, Scones, and Bagels with Assorted Cream Cheese. \$5.95

FRUIT FIESTA BREAK Fruit Kabobs, Assorted Fruit Puree, Fruit Tarts, and Whole Seasonal Fruit. \$6.95

LESS IS MORE Assorted Low-Fat Yogurt Parfaits, Assorted Fruit Puree, Granola Bars, Fruit and Nut Bread, and Bran Muffins. \$6.95

Morning Ala Carte

Morning Ala Carte Break Items Service Available 9:00 a.m. to 12:00 p.m.

Bagels and Assorted Cream Cheese (Dozen) \$23.00 Cinnamon Rolls (Dozen) \$23.00 Assorted Cake Doughnuts (Dozen) \$23.00
Butter Croissants with Preserves (Dozen) \$23.00 Assorted Mini Pastry (Dozen) \$23.00 Assorted Muffins (Dozen) \$23.00
Fruit & Nut Breads (Per Loaf) \$16.00 Whole Fruit (Dozen) \$25.00 Fruit & Granola Yogurt Parfaits (Dozen) \$42.00

Afternoon Breaks

Afternoon Break Items Service Available 1:00 p.m. to 5:00 p.m. For a Duration of 25 Continuous Minutes

Breaks Do Not Include Beverages

ITS A CIRCUS Fresh Popcorn, Licorice Ropes, Cotton Candy, Peanuts and Carmel Apples. \$5.95

MID DAY MARGARITAS Virgin Strawberry Daquiri, Lime Margarita, Orange Margarita, Homemade Tortilla Chips and Salsa. \$5.95

COLD AS ICE Assorted Flavors of Italian Ice, Ice Cream Sandwiches, Ice Cream Bars, and Popcicles. \$5.95

FAIR TIME BREAK Mini Cream Puffs, Cotton Candy, Popcorn, Mini Funnel Cakes, Beef Jerky and Giant Pickles on a Stick. \$7.95

SWEET PERFECTION Assortment of Homemade Chocolate Chip, M&M, Peanut Butter and Sugar Cookies, Chocolate Fudge Brownies, Lemon Bars and Blondies. \$7.95

HAPPY TRAILS Make Your Own Mix: Almonds, Peanuts, Cashews, Sunflower Seeds, Banana Chips, Raisins, Dried Cherries, Dried Apricots, M&M's and Rye Chips. \$7.95

Afternoon Ala Carte

Afternoon Ala Carte Break Items Service Available 1:00 p.m. to 5:00 p.m.

Assorted Jumbo Cookies (Dozen) \$25.00 Chocolate Fudge Brownies (Dozen) \$25.00 Assorted Bars (Dozen) \$25.00
Fresh Popcorn (Per Person) \$2.50 Tortilla Chips & Salsa (Per Person) \$2.50 Potato Chips & Dip (Per Person) \$2.50
Italian Ice (Per Person) \$3.00 Pretzels or Party Mix (Per Pound) \$17.00 Carmel Apples (Dozen) \$36.00

Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs May Increase Your Risk of Food-Borne Illness, Especially if You Have Certain Medical Conditions.

Plated Lunch

Plated Lunch Items Served 11:00 a.m. to 2:00 p.m. For a Duration of 45 Continuous Minutes
All Plated Lunch Items Include Hot or Iced Tea, Milk, Water, Lemonade or Coca-Cola® Product.

Chicken

FIESTA CHICKEN Lime, Cilantro and Margarita Marinated Grilled Chicken Topped with Pico De Gallo Served Over Black Beans and Spanish Rice. \$11.95

BOURBON PECAN CHICKEN Chicken Coated in Pecan Breading, Pan Fried and Topped with a Rich Bourbon Sauce, Served with Brown Sugar Glazed Carrots and White and Wild Rice Pilaf. \$12.95

ROASTED CHICKEN BREAST Roasted Chicken Breast Served Over Penne Pasta with Caramelized Onion, Sautéed Mushrooms and a Garlic Herb Cream Sauce. \$12.95

HONEY MUSTARD CHICKEN Chicken Breast Topped with Mushrooms, Bacon and Cheese Cooked in a Honey Mustard Sauce Served with Creamy Mashed Potatoes and Broccoli with Poppy Seed Butter. \$13.95

Beef

GRILLED SIRLOIN SANDWICH Grilled Sirloin Beef Served on a Brioche Bun Topped with Spinach, Tomato and an Apple Bacon Mayonnaise. 13.95

WISCONSIN CHEESE BURGER Half-Pound Burger Grilled and Topped with Wisconsin Fontina Cheese Served on a Brioche Bun with Homemade Potato Chips. \$14.95

TENDERLOIN KABOBS Beef Skewers With Green Peppers, Onion, and Tomato Served with Red Bliss Potatoes. \$16.95

GRILLED FLAT IRON STEAK Flat Iron Steak with Sautéed Mushrooms, Roasted Red Potatoes and Steamed Green Beans Drizzled with Garlic Parsley Butter. \$18.95

BRAISED BEEF SHORT RIBS Short Ribs with Mashed Potatoes, Baby Carrots and Pan Gravy. 19.95

Pork

PULLED PORK SLIDERS Trio of Pork Sliders with Caramelized Onion and Bleu Cheese Served with Homemade Potato Chips. \$11.95

GRILLED PORK CHOP Grilled Center Cut Pork Chop Served with Roasted Red Potatoes, Fire Roasted Corn Relish and Bourbon Barbecue Sauce. \$12.95

Fish

HERB ROASTED HALIBUT Halibut Roasted in Herbs Served with Citrus Poached Potatoes, Roasted Squash and Peppers with Lemon Ginger Sauce. \$16.95

SHRIMP AND SUNDRIED TOMATO PASTA Sautéed Shrimp Over Penne Pasta Tossed with Sun Dried Tomato Alfredo. \$16.95

***Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs May Increase Your Risk of Food-Borne Illness,
Especially if You Have Certain Medical Conditions.***

Lunch Buffet

Buffet Lunch Items Served 11:00 a.m. to 2:00 p.m. For a Duration of 45 Continuous Minutes
All Buffet Lunch Items Include Hot or Iced Tea, Milk, Water, Lemonade or Coca-Cola® Product.

Al Sur De La Frontera Buffet

Tortilla Soup
Southwest Black Bean & Roasted Corn Salad
Chile Rubbed Pork Loin
Pulled Tequila Lime Chicken
Blackened Tilapia
Mexican Rice, Soft Corn and Flour Tortillas
Pico De Gallo, Guacamole, Cilantro Cream
Chihuahua Cheese, Salsa Rojo, and Salsa Verde
Tequila Lime Tart
Churros
\$19.95

Wisconsin Buffet

New Glarus Beer Cheese Soup
Cranberry-Raspberry Spinach Salad
Door County Cherry Glazed Chicken
Wisconsin Sliced Beef
Baked Cod with Spicy Tomato Vodka Cream Sauce
Wisconsin Cheddar Cheese & Garlic Smashed Potatoes
Wisconsin Grown Green Beans with Almond Butter
Assorted Kringle
Wisconsin Cream Puffs
\$21.95

Klements® Sausage Haus Buffet

Yellow Tomato Soup
Antipasto Pasta Salad
Klements® Chicago Style Hotdogs
Bratwurst, Italian Sausage, Polish Sausage
Assorted Buns, Relish Tray
Homemade Potato Chips
Baked Macaroni and Cheese
Ice Cream Bars
Eclairs
\$22.95

Tour of Italy Lunch Buffet

Minestrone Soup
Italian Tossed Salad
Stuffed Shells with Ricotta Cheese in Marinara Sauce
Parmesan Crusted Chicken
Sliced Italian Beef and Green Peppers
Baked Ziti
Squash and Zucchini Medley
Canoli
Lemon Italian Ice
\$19.95

Delicatessen Buffet

Cream of Mushroom with Wild Rice Soup
Tossed Salad with Assorted Dressing
Potato Salad
Choice of Platter: (Select One)

Sub Sandwich Platter

Ham and Provolone Cheese
Turkey and Swiss Cheese
Roast Beef and Cheddar Cheese
Veggie with Pepper Jack Cheese
Served on Sub Rolls
with Lettuce, Tomato, and Onion

Artisan Sandwich Platter

Ham and Swiss Cheese
Turkey with Chipotle Mayonnaise
Roast Beef and Cheddar Cheese
Peppers, Cucumbers, Feta Cheese
Served on Artisan Breads
with Lettuce, Tomato, and Onion

Wrap Platter

Ham, Provolone, Bacon
Turkey, Pepperjack Cheese and
Chipotle Mayonnaise
Roast Beef and Feta Cheese
Tex Mex Black Bean
Served in Tortilla

Homemade Potato Chips and Crudités with Dill Dip
Assorted Cookies
Lemon Bars
\$23.95

****BUFFETS MUST HAVE A MINIMUM 25 PERSONS.****

***Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs May Increase Your Risk of Food-Borne Illness,
Especially if You Have Certain Medical Conditions. Prices Do Not Include Sales Tax or Gratuity.***

Plated Dinner

Plated Dinner Items Served 4:00 p.m. to 10:00 p.m. For a Duration of 55 Continuous Minutes
All Plated Dinner Items Include Hot or Iced Tea, Milk, Water, Lemonade or Coca-Cola® Products.
Chef Choice Vegetable and Starch Unless Noted

Chicken

ARTICHOKE CHICKEN Baked Chicken Breast Topped with Parmesan Cheese and Artichoke.

CHICKEN WELLINGTON Chicken Breast Wrapped in a Puff Pastry Covered in an Herb Cream Cheese Served with Asparagus and Red Bliss Potatoes.

MERLOT CHICKEN Red Wine Brined Chicken with Roasted Garlic Mashed Potatoes and Green Beans with Crispy Bacon.

GRILLED CHICKEN MARSALA Grilled Chicken Breast Topped With a Mushroom Marsala Sauce.

CHICKEN SCALLOPINE Pan Seared Chicken Stuffed with Sage and Fontina Cheese Served Over a House Made Tomato Sauce.

Beef

KENTUCKY RIBEYE A Rib Eye Marinated in Balsamic, Bourbon, & Honey.

FILET MIGNON A Seasoned Filet Finished with a Merlot Wine Sauce.

MANHATTAN STEAK A Strip Loin Cut, Lightly Seasoned and Served with a Shrimp Skewer and Garlic Butter.

NEW YORK STRIP STEAK A Seasoned New York Strip topped with Caramelized Onions and Served with Bleu Cheese Mashed Potatoes.

Pork

PORK TENDERLOIN WITH APPLE BACON CHUTNEY Dry Rubbed Pork Tenderloin Grilled and Topped with a Sweet Apple Bacon Chutney

CHILI RUBBED PORK LOIN WITH APRICOT GINGER GLAZE Chili Rubbed Pork Loin Grilled and Covered with an Apricot Ginger Glaze.

BARBECUE PORK STEAK Thick Cut Pork Filet Grilled in Tangy Barbecue Sauce.

Fish

SEARED SALMON Salmon Filet Seared and Topped with a Chive Cream Sauce.

GRILLED SWORDFISH Seasoned and Grilled Swordfish Topped with a Creamy Vodka Marinara.

GRILLED MAHI MAHI Mahi Mahi Lightly Seasoned and Grilled Topped with a Cilantro Pesto.

Please Ask For Pricing Page at Time of Meal Selection

Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs May Increase Your Risk of Food-Borne Illness, Especially if You Have Certain Medical Conditions.

Dinner Buffet

Buffet Dinner Items Served 4:00 p.m. to 10:00 p.m. For a Duration of 55 Continuous Minutes
All Buffet Dinner Items Include Hot or Iced Tea, Milk, Water, Lemonade or Coca-Cola® Product.

Midwest Dinner Buffet

Wisconsin Beer Cheese Soup
Mixed Greens with Dried Cranberries
and Candied Walnuts
Potato Salad
Wisconsin Cheese Tray
Deviled Egg Tray
Au Gratin Potatoes
Fire Roasted Corn with Bacon
Sliced Turkey with Gravy
Baked Walleye with Parsley Butter
Rosemary Garlic Tenderloin
Carrot Cake

Southwest Dinner Buffet

Chicken Tortilla Soup
Romaine Lettuce with Roasted Peppers, Corn, Black
Beans, Tomatoes and Shredded Cheddar Cheese
Southwest Pasta with Bell Peppers, Tomatillos, Corn,
and Chipotle Dressing
Chips and Salsa Tray
Taco Dip Tray
Chipotle Roasted Potatoes
Roasted Squash and Peppers
Tilapia with Honey Lime Butter
Grilled Santa Fe Chicken
Chimichurri Flank Steak
Margarita Cheesecake

Northwest Dinner Buffet

Cioppino Soup
Penne with Smoked Salmon and Cucumber
Marinated Mushroom Salad
Hummus with Fried Pita Chips
Grilled and Chilled Vegetables
Wild Rice Pilaf
Thyme Roasted Cauliflower
Sweet Soy Glazed Salmon
Grilled Chicken with Wild Mushrooms
and Bleu Cheese
Apple Raisin Stuffed Pork
Blueberry Apple Crisp

North Atlantic Dinner Buffet

New England Clam Chowder
Romaine Lettuce with Apples, Walnuts and Cheddar
Cheese
Roasted Potatoes and Swiss
Sliced Tomatoes,
Grilled Asparagus and Mozzarella Cheese
Corned Beef and Cabbage Crustini's
Butter Poached Potatoes
Boston Baked Beans
Baked Cod
Orange and Cranberry Glazed Chicken
Maple Glazed Ham
Boston Cream Pie

South Atlantic Dinner Buffet

Cuban Pork and Vegetables
Orange and Fennel with Mint Yogurt Dressing
Romaine Lettuce with Pineapple, Avocado and Black
Beans
Sweet Potato Chips with Bleu Cheese Dip
Grilled Pineapple with Honey Lime Yogurt Sauce
Sofrito Rice with Beans and Corn
Charred Zucchini with Garlic Butter
Grilled Swordfish with a Citrus Pesto
Spiced Chicken with Chorizo
Tangy and Spicy Pit Ham
Coconut Rum Cake

South Central Dinner Buffet

Creole Gumbo
Iceberg with Bacon, Swiss Cheese and Bell Peppers
Black Eyed Peas and Rice Salad
Watermelon with Sweet Cabernet Reduction
Beet and Goat Cheese Bruschetta
Garlic Mashed Potato
Glazed Baby Carrots
Buttermilk Fried Chicken
Blackened Catfish
Cajun Rubbed Pork Loin
Pecan Pie

****BUFFETS MUST HAVE A MINIMUM 25 PERSONS.****

Please Ask For Pricing Page at Time of Meal Selection

***Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs May Increase Your Risk of Food-Borne Illness,
Especially if You Have Certain Medical Conditions.***

Appetizers

Appetizer Items Served 3:00 p.m. to 11:00 p.m. Appetizers Served for a Duration of 55 Continuous Minutes.

Hot Appetizers

Served Per 100 Pieces

Boneless Buffalo Wings	\$125.00	Sausage Stuffed Mushrooms	\$140.00
Crispy Potato Skins	\$125.00	Chicken or Beef Satay	\$140.00
Pot Stickers	\$125.00	Pork Empanadas	\$140.00
Cheese Fried Ravioli	\$125.00	Mini Beef Rouladen	\$165.00
BBQ or Swedish Meatballs	\$125.00	Pecan Encrusted Chicken Tenders	\$225.00
Mozzarella Marinara	\$125.00	Petite Quiche Florentine	\$225.00
Bacon Wrapped Water Chestnuts	\$125.00	Mini Crab Cakes	\$275.00
		Bacon Wrapped Scallops	\$275.00

Cold Appetizers

Served Per 100 Pieces

Cucumber Sandwiches	\$145.00	Pesto Bruschetta with Mozzarella	\$165.00
Caprese Skewers	\$145.00	Spicy Shrimp Shooters	\$195.00
Vegetable Spring Rolls	\$145.00	Tenderloin-Wrapped Asparagus	\$275.00
Sandwich Spirals	\$145.00	Jumbo Shrimp with Cocktail Sauce	\$275.00

Displays

Serves Approximately 100 People.

Antipasto Display	\$195.00
Taco Dip Display	\$195.00
Baked Wheel of Brie Cheese and Raspberries	\$195.00
Garden Vegetable Display	\$275.00
Seasonal Fruit Display	\$275.00
Smoked Salmon Display <i>(Served with crackers)</i>	\$225.00
Cheese And Sausage Display	\$275.00

Appetizer Stations

Serves Approximately 100 People.

Carving Station <i>(Choice of One)</i>	Market Price
<i>(Maple Glazed Ham, Garlic Rubbed Tenderloin, Oven Roasted Turkey, Roasted Leg of Lamb, or Chipotle Rubbed Pork Loin. Served with Rolls and Condiments)</i>	
Sweet or Mashed Potato Martini Station	\$225.00
<i>(Choice of Assorted Toppings Served in Martini Glasses)</i>	
Klements® Sausage Sliders Station	\$225.00
<i>(Mini Klements Sausages Served on Buns with Assorted Condiments)</i>	
Big Dipper	\$350.00
<i>(Taco Dip, Artichoke Dip, Reuben Dip, Crab Dip, and Cheese Dip Served with Assorted Chips, Crackers, and Breads)</i>	

Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs May Increase Your Risk of Food-Borne Illness, Especially if You Have Certain Medical Conditions.

Dessert

Served 11 a.m. - 2 p.m. or 5 p.m. - 9 p.m. Desserts are Served Plated.

ROCKY ROAD CAKE Chocolate Cake with Marshmallow Frosting Topped with Caramel, Chocolate and Chopped Nuts. \$5.95

TURTLE CHEESECAKE Cheesecake Topped with Caramel, Chocolate and Toasted Pecans. \$5.95

TOFFEE CAKE White Cake Layers Soaked with Espresso and Frosted with Creamy Mascarpone and Toffee Bits. \$5.95

RASPBERRY TOPPED CHEESECAKE Creamy Cheesecake Filling Topped with Raspberry Preserves and Butter Cream Boarder. \$5.95

STRAWBERRY SHORTCAKE Layers of Fresh Strawberries and Homemade Shortcake Topped with Whipped Cream. \$5.95

CARROT CAKE Carrot Cake, Cinnamon & Walnuts, Topped with a Cream Cheese Frosting. \$5.95

BREAD PUDDING Cinnamon Bread Pudding Served with Whiskey Sauce. \$5.95

TIRAMISU Three layers of ladyfingers, soaked in a espresso syrup, filled with a sweet mascarpone mouse and chocolate shavings. \$5.95

CARAMEL APPLE PIE Tart Apple Filling with Caramel Sauce in a Homemade Pie Crust. \$5.95

TUXEDO TRUFFLE MOUSSE CAKE A layer each of creamy dark chocolate and white chocolate mousse floating between three layers of marbled white and dark chocolate cake. Topped with Chocolate Ganache and White Chocolate. \$5.95

Dessert Stations

Served 11 a.m. - 2 p.m. or 5 p.m. - 9 p.m. Desserts are Staffed Stations Priced Per Person.
Stations Require Minimum 25 People.

ICE CREAM PARLOR \$6.95 (*One Hour Service*)
Station Includes: Chocolate, Vanilla and Strawberry Ice Cream with Assorted Toppings and Whipped Cream.

YO-YO YOGURT \$6.95 (*One Hour Service*)
Station Includes: Frozen Yogurt with Assorted Toppings from Fruit to Nuts.

CHOCOLATE RIVER \$6.95 (*One Hour Service*)
Station Includes: Chocolate Fountain with Assorted Items to Dip.

SWEET SHOOTERS \$6.95 (*One Hour Service*)
Station Includes: Assortment of Dessert Shooters Including Chocolate Mousse, Raspberry Cheesecake, Vanilla Bean, and Carrot Cake.

Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs May Increase Your Risk of Food-Borne Illness, Especially if You Have Certain Medical Conditions.

Beverages

Served 11 a.m. - 12 p.m. Must be 21 Years of Age or Older and Present a Valid ID.

Beer

Domestic Beer Per Bottle	\$ 3.50
Premium Domestic Beer Per Bottle	\$ 4.00
Microbrews Per Bottle	\$ 4.75
Import Beer Per Bottle	\$ 5.50
Domestic Quarter Barrel	\$135
Domestic Half Barrel	\$235
Imported/Premium Half Barrel	Market Price

Wine

House Wine Per Glass	\$ 5.00 (White Zinfandel, Riesling, Merlot)
House Wine Per Bottle	\$25.00 (White Zinfandel, Riesling, Merlot)
Premium Wine Per Bottle	Market Price

(Riesling, White Zinfandel, Chardonnay, Sauvignon Blanc, Syrah, Merlot, Cabernet Sauvignon, Pinot Noir)

Champagne

House Champagne Per Bottle	\$ 25.00 (Verdi Spumanté)
Premium Champagne Per Bottle	Market Price
Champagne Punch (Gallon)	\$ 45.00
Champagne Fountain Rental (5 Gallon)	\$200.00
Sparkling Grape Juice Per Bottle	\$ 15.00

Full Host Bar

Open Bar Package Per Person	\$16.95 (one hour service)
Each Additional Hour	\$ 7.95 (per hour)

Package includes:
Call and Premium Brands, Bartenders Choice Draught Beer and House Wine.

Beverage Enhancements

Bloody Mary Bar Per Person	\$11.95 (two hour service)
Enhancement includes: Absolut Vodka and/or Absolut Peppar Vodka, and all garnishments	
Martini Bar Per Person	\$ 16.95 (two hour service)
Martini Ice Luge	\$450
Enhancement includes: assorted martinis made-to-order using Stoli Brand Vodkas	
Mojito Bar Per Person	\$11.95 (two hour service)
Enhancement includes: assorted mojitos made-to-order using Cruzen Rum	
Margarita Bar Per Person	\$13.95 (two hour service)
Enhancement includes: assorted margaritas made-to-order, blended or on the rocks	

***Must be over 21 years of age to consume alcoholic beverages per Wisconsin State Law. It is hotel policy to request ID prior to service.
Bartenders reserve the right to refuse service at any time. Pricing subject to change.***

Audio Visual Equipment

A/V Technician is available for all custom projects. For Equipment needs beyond this list, a third party may be contracted for service. Third party pricing, terms and conditions may apply.

Presentation Equipment

LCD Projector (2000 Lumen)	\$175
Short Throw DLP HD Projector (3100 Lumen)	\$250
Overhead Projector	\$ 35
6' x 6' Tripod Screen	\$ 35
8' x 8' Tripod Screen	\$ 45
10' x 10' Tripod Screen	\$ 65
32" LCD Display	\$300
50" Plasma Display	\$375
DVD/VHS Combo Player	\$ 50

Presentation Equipment

Wireless / Wired Handheld Microphone	\$ 80
Wireless Lavalier Microphone	\$ 80
Behringer Eurolive B215D Powered Speaker	\$ 50
4 Channel Mixer	\$ 40
16 Channel Mixer	\$100

Miscellaneous Equipment

Standing Podium	\$ 40
Tabletop Podium	\$ 30
Speakerphone	\$ 35
Polycom Teleconferencing Unit	\$ 90
Large Group Teleconferencing System	Quote
Flipchart with Pad and Markers	\$ 35
3' x 4' Dry Erase Board	\$ 35
4' x 6' Dry Erase Board	\$ 55
Easel	\$ 10
Pipe & Drape	\$ 10/foot
Stand-up Piano	\$200
Baby Grand Piano	\$350

Complimentary Equipment

Audio Visual Table	Audio Visual Cart	Power strip
Adhesive Tape	Extension Cord	

Plated Dinner Price Sheet

Plated Dinner Items Served 4:00 p.m. to 10:00 p.m. For a Duration of 55 Continuous Minutes
All Plated Dinner Items Include Hot or Iced Tea, Milk, Water, Lemonade or Coca-Cola® Products.
Chef Choice Vegetable and Starch Unless Noted

Price is Per Person Not Inclusive of 5.1% Tax or 19% Service Charge.

Chicken

ARTICHOKE CHICKEN	\$21.95 Per Person
GRILLED CHICKEN MARSALA	\$22.95 Per Person
MERLOT CHICKEN	\$23.95 Per Person
CHICKEN WELLINGTON	\$24.95 Per Person
CHICKEN SCALLOPINE	\$25.95 Per Person

Beef

FILET MIGNON	\$28.95 Per Person
MANHATTAN STEAK	\$29.95 Per Person
KENTUCKY RIBEYE	\$30.95 Per Person
NEW YORK STRIP STEAK	\$32.95 Per person

Pork

PORK TENDERLOIN	\$21.95 Per Person
CHILI RUBBED PORK LOIN	\$22.95 Per Person
BARBECUE PORK STEAK	\$23.95 Per Person

Fish

SEARED SALMON	\$20.95 Per Person
GRILLED SWORDFISH	\$21.95 Per Person
GRILLED MAHI MAHI	\$21.95 Per Person

Dinner Buffet Pricing

Dinner Buffet Items Served 4:00 p.m. to 10:00 p.m. For a Duration of 55 Continuous Minutes
Dinner Buffets Items Include Hot or Iced Tea, Milk, Water, Lemonade or Coca-Cola® Products.

Price is Per Person Not Inclusive of 5.1% Tax or 19% Service Charge

SOUTHWEST DINNER BUFFET	\$27.95 Per Person
NORTH ATLANTIC DINNER BUFFET	\$28.95 Per Person
NORTHWEST DINNER BUFFET	\$29.95 Per Person
SOUTH ATLANTIC DINNER BUFFET	\$29.95 Per Person
SOUTH CENTRAL DINNER BUFFET	\$29.95 Per Person
MIDWEST DINNER BUFFET	\$31.95 Per Person

***Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs May Increase Your Risk of Food-Borne Illness,
Especially if You Have Certain Medical Conditions.***