



# CELEBRATE

◆  
THE  
MADISON  
CONCOURSE

HOTEL

& GOVERNOR'S CLUB







CUSTOMIZED  
AFFORDABLE  
DOWNTOWN  
PERFECT



The Madison Concourse Hotel and Governor's Club has a long standing reputation for being the premier hotel for weddings in Madison. Offering a combination of traditional settings and contemporary amenities, it's easy to see why we're consistent reader poll award winners and recipients of regular glowing online reviews.

CONCOURSEHOTEL.COM



Ueda Photography









## OUR GUEST ROOMS

Your big day is really a whole weekend for most of your guests. Count on us to make your friends and family feel like they are at home with our renowned service and modern rooms. They can curl up in our exclusive bedding, taking a dip in the indoor pool, or just surf around with our complimentary wireless internet. No need to worry about them being well-fed; our chef creates cuisine guests rave about. And the icing on the wedding cake? Special guest room rates for wedding attendees.

Schedule a tour, and you'll begin to see your perfect wedding weekend at  
Madison's premier hotel.



## PERFECT FROM START TO FINISH

The elegant settings at The Madison Concourse Hotel are just the beginning. Our experienced catering staff and award-winning chef set an unprecedented standard for working with each bride to ensure that your day is everything you have dreamed. Let us take care of the details—from decorating the tables to working with you to plan the menu. We create a seamless experience so you arrive to your reception worry-free and can focus on celebrating with your family and friends.

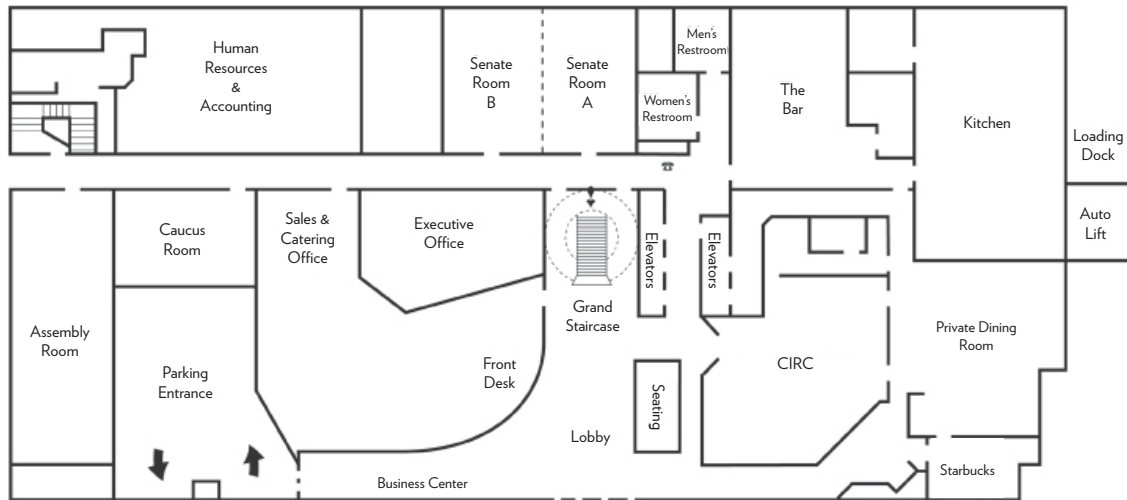




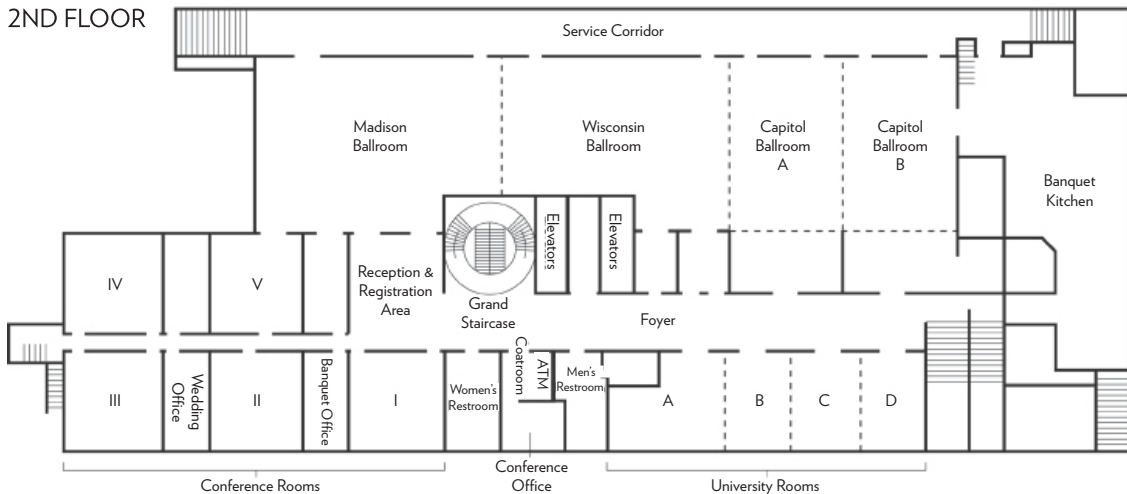
# YOUR PERFECT SPACE

With 27,000 square feet of customizable event space, the possibilities for your wedding are endless. Whether it be an intimate gathering with close friends and family in our Private Dining Room, or a huge blow-out in our Grand Ballroom to celebrate your big day, we will exceed all your expectations.

## 1ST FLOOR



## 2ND FLOOR



# WEDDING RECEPTION DETAILS

## WHAT'S INCLUDED DURING YOUR BIG DAY

- Dinner tables with white floor-length tablecloths and white napkins
- Choice of fold for dinner napkins
- Mirrored tile and choice of votive candles for all dinner tables
- Choice of head table with a wireless microphone
- A spot lit cake table set with white floor length linen and votive candles
- White skirted place card table, gift table and choice of guestbook display
- Cabaret tables with white linen and votive candles near bar
- DJ or band area
- Professional staff to cut and serve your wedding cake
- Champagne toast for guests
- Bridal party ready room located near the reception room
- One Governor's Club guest room for bride and groom on the wedding night with a noon check-in
- A dedicated number of guest rooms at a discounted rate for out of town guests along with a \$25 gift card for every ten guest room nights booked
- Complimentary group entree tasting
- Complimentary room rental for a gift opening or send off breakfast

## BALLROOM GUEST CAPACITY

Madison	130
Capitol	175
Madison / Wisconsin	250
Wisconsin / Capitol	350
Grand Ballroom	700

START YOUR PLANNING WITH ONE  
OF OUR DEDICATED TEAM MEMBERS

CATERING@CONCOURSEHOTEL.COM  
OR BY PHONE AT 608-257-6000



THE  
MADISON  
CONCOURSE  
HOTEL

AND GOVERNOR'S CLUB



Contact us to start planning your perfect wedding.

[CATERING@CONCOURSEHOTEL.COM](mailto:CATERING@CONCOURSEHOTEL.COM)

OR BY PHONE AT 608-257-6000

# CONGRATULATIONS ON YOUR ENGAGEMENT!

You've been looking forward to this day for years and you'll look back on it for many more. The Madison Concourse Hotel and Governor's Club has a long-standing reputation as the premier location for wedding receptions in Madison, and we're thrilled you're considering us for the setting of such a special day for you and your partner.

Your wedding reception will include personalized service from a Madison Concourse Hotel Wedding Coordinator. We will facilitate the tasting and planning appointments, and we are also onsite the day of the wedding - to place assembled centerpieces, place cards, and favors, and ensure vendors are set and timelines are followed, so you can focus solely on enjoying your wedding day!

The room rental charge includes the following items and services:

- Dinner tables with white floor-length tablecloths and white napkins
- Choice of fold for dinner napkins
- Mirrored tile and choice of votive candles for all dinner tables
- Choice of head table with a wireless microphone
- Spot lit cake table set with white floor length linen and votive candles
- White skirted place card table, gift table and choice of guestbook display
- Cabaret tables with white linen and votive candles near bar
- Wood parquet dance floor and DJ or band area
- Professional staff to cut and serve your wedding cake
- Champagne toast for guests
- Wedding party "getting-ready" room, located near the reception room
- One Governor's Club guest room for the bride and groom on the wedding night with a noon check in (some restrictions may apply)
- A dedicated number of guest rooms at a discounted rate for out of town guests along with a \$25 gift card for every ten guest room nights booked
- Complimentary group entrée tasting
- Complimentary room rental for rehearsal dinner
- Complimentary room rental for a gift opening or send off breakfast.

Visit our Facebook and Pinterest pages to browse photos for décor and color inspiration!

# 2018/19 WEDDING RECEPTION INFORMATION

## Booking Window

Weddings are reserved no earlier than 14 months in advance. A credit card will be required at that time to charge the amount of the \$1,000 deposit. This deposit is non-refundable upon cancellation but is refunded at the conclusion of the event unless final bill exceeds estimated prepayment.

## Deposit and Food Minimums

- The \$1000 deposit is required to guarantee reception space. This deposit is non-refundable upon cancellation but is refunded at the conclusion of the event unless final bill exceeds estimated prepayment.
- The food minimum expense of your reception will be determined by the ballroom reserved and the number of estimated attendees for your event. The amount determined will be your financial requirement regardless of the event attendance.

Ballroom	Maximum Guests	Food Minimum (May-Oct)*	Food Minimum (Nov-Apr) or Friday & Sunday	Room Rental
Madison	130	\$4,500	\$3,400	\$1,300
Capitol	175	\$6,000	\$4,600	\$1,500
Madison/Wisconsin	250	\$8,750	\$6,500	\$1,600
Wisconsin/Capitol	350	\$12,000	\$9,500	\$1,700
Grand Ballroom	700	\$14,750	\$14,000	\$2,800

\*November-April food minimum is available for home UW Badger football weekends in September and October

## Food

- All cakes brought in from an outside vendor will be required to have a valid baker's license.
- The complimentary group wedding tasting includes: a selection of hors d'oeuvres, wine and choice of two entrees and two salads. A private tasting can be scheduled for an additional fee, if the couple or a representative is not able to attend the scheduled group tasting.
- Menu selections and prices for food and beverage service will be confirmed 6 months prior to the function.

## Guest Rooms

- A discounted block of guest rooms will be reserved based on availability. Contact the Sales and Catering office at 608-257-9670 or email [catering@concoursehotel.com](mailto:catering@concoursehotel.com) to check availability and rates for a guest room block. Discounted rates may be available for off-season dates. The rate increases \$10 with each additional occupant. Guest rooms that are not reserved will be released 4 weeks prior to the wedding. Parking charges are based on the prevailing rate at the time of function. The current rate is \$10 for overnight guests and \$1.50 per hour for non-overnight guests attending the reception.
- The couple will receive one Governor's Club guest room on the wedding night with a noon check in. Some restrictions apply. Special event weekends will receive a gift certificate for a different night or future stay in the Governor's Club.
- We will distribute gift bags to guests upon check-in for \$1 each. Please label all bags with guest names..

## Taxes, Payment Policy and Additional Charges

- Payment in full is due 72 hours prior to your function. Your total bill is estimated using your dinner guarantee. Remaining funds, including the deposit, are returned as soon as possible after the function.
- All food and beverage orders are subject to applicable service charges and taxes in effect at the time of the function. The current service charge is 20%. The current sales tax is 5.5%.
- If multiple entrees are ordered, there will be an additional \$100 labor charge for two entrees, \$150 for three entrees and \$200 for four entrees.
- A labor charge of \$100 is assessed for each bar, whether cash or sponsored, that does not exceed \$200 in sales. Barreled beer is not included in the bar minimum.
- Additional charges apply when the ceremony room is re-set for the reception or dinner.
- Hotel shuttles may be reserved for your wedding guests for an additional fee.



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CATERING  
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**THE  
MADISON CONCOURSE  
HOTEL**

AND GOVERNOR'S CLUB



GOOD  
MORNING



# BREAKFAST

Breakfasts include fresh-brewed coffee and Tazo™ tea

## BUFFETS

Buffet breakfasts include orange and cranberry juice

### AN EGG-CELLENT START

- Sliced Fresh Fruit and Berry Platter
- Freshly-Baked Pastry and Breakfast Bread Selection
- Assorted Bagels and Cream Cheese
- Scrambled Eggs with Cheddar Cheese on the Side
- Sausage Links and Double-Thick Hickory Bacon
- Country Potatoes

\$20 per guest | minimum of 15 guests; \$100 labor fee for fewer than 50 guests

### OFF THE GRIDDLE

- Sliced Fresh Fruit and Berry Platter
- Freshly-Baked Pastry and Breakfast Bread Selection
- Assorted Cold Cereals with Milk
- Sausage Links and Double-Thick Hickory Bacon
- Country Potatoes
- French Toast or Pancakes with Syrup
- Chef-Attended Egg and Omelet Station:
  - Smoked Ham, Hickory-Smoked Bacon, Sausage,
  - Mushrooms, Onions, Tomatoes, Mushrooms,
  - Bell Peppers, Cheddar and Monterey Jack Cheeses

\$27 per guest | minimum of 15 guests; \$100 labor fee for fewer than 50 guests

### THE LIGHTER SIDE

- Farm Fresh Scrambled Eggs
- Sliced Apples and Peanut Butter
- House-Baked Granola with Milk and Seasonal Berries
- Deli Meat, Hard-Boiled Egg and
- Sliced Cheese Assortment
- Turkey Bacon or Chicken Apple Sausage

\$23 per guest | minimum of 25 guests; \$100 labor fee for fewer than 50 guests

## PLATED BREAKFASTS

Plated breakfasts include guest choice of orange or cranberry juice and a chef's pastry platter for the table

Add seasonal sliced fruit for \$2.50 per guest

\$25 labor fee for fewer than 25 guests

### BREAKFAST BLEND

- Scrambled Eggs with Choice of Two Toppings:
  - Ham, Cheddar Cheese, Swiss Cheese, Scallions,
  - Green Peppers, Tomatoes or Mushrooms

- Hash Browns

- Sausage Links or Double-Thick Hickory Bacon

- Herb and Parmesan-Roasted Tomato

\$15 per guest

### A FRENCH TOAST TO REMEMBER

- Cinnamon Brioche French Toast with Syrup,
- Fresh Berry Compote and Chantilly Cream
- Sausage Links or Double-Thick Hickory Bacon

\$15 per guest

### BREAKFAST QUICHE

- Choose Quiche Lorraine, Broccoli Cheddar or
- Spinach, Sundried Tomato and Mushroom
- Served with Herb and Parmesan Roasted Tomato

\$16 per guest

### DAYTON STREET BREAKFAST

- Two Pancakes with Syrup
- Farm Fresh Scrambled Eggs
- Sausage Links or Double-Thick Hickory Bacon
- Country Potatoes

\$18 per guest

# CONTINENTAL BREAKFAST

\$25 labor fee if fewer than 25 guests

Freshly-Baked Pastry and Breakfast Bread Selection  
Fruit Marmalade, Jams, Honey and Butter | Fruit Yogurts  
Fresh Brewed Coffee and Tazo™ Tea | Orange and Cranberry Juices

\$11.50 per guest

Add Sliced Seasonal Fresh Fruit for \$2.50 per person

## CONTINENTAL ENHANCEMENTS

### BREAKFAST MEAT

Choose 1 selection, minimum of 12 orders

Canadian Bacon, Double-Thick Hickory Bacon,  
Sausage Links, Chicken Apple Sausage or Ham Steak

\$4 per guest

### SCRAMBLED EGGS

Cheddar Cheese, Green Peppers, Scallions,  
Diced Tomatoes and Salsa on the Side

\$4 per guest

### EGGS BENEDICT OR FLORENTINE

Minimum of 12 orders, maximum of 50 people

\$6 per guest

### QUICHE

Minimum of 12 orders

Choose Quiche Lorraine, Broccoli Cheddar or  
Spinach, Sun-Dried Tomato and Mushroom

\$5 per guest

### BREAKFAST POTATOES

Choose 1 selection, minimum of 12 orders

Oven Roasted Herb Potatoes

\$3 per guest

Shredded Hash Browns, Cheddar Hash Browns or Roasted  
Potatoes with Caramelized Onions and Mushrooms

\$4 per guest

### OATMEAL

Steel Cut Oatmeal, Brown Sugar, Raisins, Cream

\$3 per guest

Add Local Honey and Seasonal Berries

\$1 per guest

### LOX

Smoked Salmon, Chopped Onions, Eggs, Capers,  
Bagels with Cream Cheese

\$9 per guest

### GRIDDLE WORKS

Choose 1 selection, minimum of 12 orders

French Toast or Pancakes

\$4 per guest

### BREAKFAST BURRITOS

Scrambled Eggs, Chorizo, Pepper Jack Cheese,  
Served with Salsa, Green Chilies, Sour Cream

\$6 per guest

### CORNED BEEF AND POTATO HASH

Minimum of 12 orders

\$5 per guest

### EARLY BIRD SANDWICHES

Choose 1 selection, minimum of 2 dozen

#### ENGLISH MUFFIN

Canadian Bacon, American Cheese, Scrambled Eggs

#### BISCUIT

Sausage, Pepper Jack Cheese, Scrambled Eggs

#### CROISSANT

Hickory Smoked Ham, Cheddar Cheese, Scrambled Eggs

\$48 per dozen

### OMELET STATION

Smoked Ham, Hickory Bacon, Sausage,  
Mushrooms, Onions, Tomato, Bell Peppers,  
Monterey Jack and Cheddar Cheeses

\$8 per guest

## ADDITIONS FROM OUR PASTRY CHEF

FRESHLY BAKED MUFFINS AND  
BREAKFAST BREADS

\$38 per dozen

FLAKY BUTTER CROISSANTS

\$37 per dozen

FRESHLY BAKED BUTTERMILK BISCUITS

\$37 per dozen

HOUSEMADE BISCOTTI SELECTION

\$32 per dozen

SEASONAL HOUSEMADE KRINGLE

\$24 per 12 slices

PECAN STICKY BUNS

\$36 per dozen

SELECTION OF BAGELS

With Cream Cheese, Butter and Peanut Butter

\$32 per dozen

HEALTHY FRUIT AND NUT BARS

\$36 per dozen

HONEY OAT FLAX BARS

\$36 per dozen

ASSORTED SCONES

\$30 per dozen

FRUIT-FILLED DANISH AND  
ASSORTED PASTRIES

\$38 per dozen

## INDIVIDUAL ENHANCEMENTS

COLD CEREALS

Raisin Bran™, Rice Chex™, Corn Flakes and Granola, Served with 2% and Skim Milk

\$4 per guest

SEASONAL WHOLE FRUIT

\$3 per piece

INDIVIDUAL FRUIT YOGURTS

\$3 each

HARD BOILED EGGS

\$36 per dozen



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BREAK  
TIME  
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# EXECUTIVE MEETING SERVICE

\$25 labor fee if fewer than 25 guests.

## HALF DAY / \$24 per guest

### MORNING

Orange and Cranberry Juices  
Freshly-Baked Pastry and Breakfast Bread Selection  
Sliced Fresh Fruit  
Fresh Brewed Coffee and Tazo© Tea

### MID-MORNING

House-Made Energy Bars and Granola Bars  
House-Baked Granola served with Vanilla Yogurt  
Refreshed Coffee and Teas  
Assorted Soft Drinks and Bottled Water

## FULL DAY / \$32 per guest

### MORNING

Orange and Cranberry Juices  
Freshly-Baked Pastry and Breakfast Bread Selection  
Sliced Fresh Fruit  
Fresh Brewed Coffee and Tazo© Tea

### MID-MORNING

House-Made Energy Bars  
Granola Bars  
House-Baked Granola served with Vanilla Yogurt  
Refreshed Coffee and Teas  
Assorted Soft Drinks and

Bottled Water

### MID-AFTERNOON

Crisp Garden Vegetables with Dips  
Cookies and Midwestern-Style Dessert Bars  
Assorted Soft Drinks and Bottled Water  
Refreshed Coffee and Teas

## BEVERAGES

### FRESHLY BREWED REGULAR AND DECAFFINATED COFFEE

With Sweeteners and Creamers  
\$39 per gallon

### FRESHLY BREWED SEATTLE'S BEST® REGULAR AND DECAFFINATED COFFEE

With Sweeteners and Creamers  
\$45 per gallon

### HOT TEA

Selection of Tazo® tea with Honey and Lemon  
\$39 per gallon

### MILK

2% or Skim  
\$25 per gallon

### CHOCOLATE MILK

\$29 per gallon

### SOY MILK

\$10 per carafe

### ASSORTED FLAVORED VITAMIN WATER

\$4 each

### AQUAFINA BOTTLED WATER

\$3 each

### ASSORTED PEPSI SOFT DRINKS

\$3 each

### LEMONADE, FRUIT PUNCH OR FRESHLY BREWED ICED TEA

\$29 per gallon

### ARNOLD PALMER STATION

Equal Amounts of Iced Tea and Lemonade  
\$29 per gallon

### HOUSE INFUSED PURIFIED WATER

Cucumber Mint or Citrus  
\$19 per gallon

### ORANGE, CRANBERRY, APPLE OR V-8™ JUICE

\$30 per gallon

# THEMED BREAKS

Breaks are designed for 45 minutes of service for groups of 25 or more.  
\$25 labor fee if fewer than 25 guests.

## FRENCH PICNIC

Triple Cream Brie with Fig Compote  
Caramelized Onion and Gruyere Tartlet  
Mini Croissant Sandwiches with Ham, Dijon Mustard  
Marinated Olives  
Red and Green Grapes  
Dried Apricots, Dry Roasted Almonds  
Petite Tatins Aux Pommes

\$15 per guest

## TEX MEX

Fresh Fried Corn Chips with Lime and Chili  
Queso Fundido  
Cumin Spiced Ground Beef  
Cilantro Guacamole & Salsa Rojo  
Chilled Jicama & Watermelon Salad  
Churros with Mexican Chocolate Dipping Sauce

\$12 per guest

## ON THE TRAIL

Assorted Cliff Bars™  
Gourmet Trail Mix Bar Featuring:  
Banana Chips, Dried Cherries, Golden Raisins,  
Yogurt Pretzels, Roasted Nuts, Peanuts, Coconut Flakes  
and Chex™-Mix  
Peppered Beef Jerky  
Assorted Kettle Chips

\$14 per guest

## GO GREEN

Apple Licorice, Green M&M's™, Jelly Beans and  
Chocolate Covered Almonds  
Granny Smith Apples  
Olives and Wasabi Peanuts  
Celery, Green Beans and Broccoli with Green Goddess Dip

\$8 per guest

## BIG RED

Red M&M's™, Red Rope Licorice, Red Jolly Ranchers™,  
Sour Cherry Balls  
Red Delicious Apples, Fresh Strawberries  
Sliced Watermelon  
Red Radishes, Red Peppers and Grape Tomatoes with  
Honey Raspberry Dip

\$10 per guest

## THE BIG GAME

Mini Brats and Jumbo Soft Pretzels  
Spicy Brown Mustard and Ketchup  
Gourmet Cheese Sauce  
Kettle Chips with Onion Dip,  
Buffalo Chicken Dip with Blue Cheese and Celery

\$14 per guest

## SMOOTHIE BREAK

Choose 2 flavors  
Mango Orange, Strawberry Banana, Mixed Berry  
Pomegranate Blueberry, Pineapple Passionfruit  
Chocolate Peanut Butter

\$8 per guest

## BUILD YOUR OWN SUNDAES

Vanilla Ice Cream  
Caramel and Chocolate Sauces  
Whipped Cream, Strawberries, Cherries  
Chocolate Chips, Chopped Peanuts

\$8 per guest

Add Chocolate Ice Cream / \$2 per guest  
Add Strawberry Ice Cream / \$2 per guest  
Add Hot Fudge / \$1 per guest

## SAVORY SNACKS

### KETTLE CHIPS WITH ONION DIP

\$3 per guest

### HOUSE-MADE TORTILLA CHIPS WITH GUACAMOLE & SALSA

\$4 per guest

### FANCY MIXED NUTS

\$25 per pound

### SMOKED ALMONDS

\$28 per pound

### WARM PRETZELS WITH CHEESE AND MUSTARD

\$30 per dozen

### FRESH BUTTERED POPCORN

\$18 per pound

### CHEESE OR CARAMEL POPCORN

\$22 per pound

### LITTLE DIPPER

Kettle Chips, Celery Sticks, Carrots  
French Onion and Garden Vegetable Dips

\$6 per guest

### BEER NUT MIX

Peanuts, Corn Nuts and Sesame Sticks

\$16 per pound

### CHEX™-MIX

\$16 per pound

### GARDETTOS

\$18 per pound

### COUNTRY STYLE TRAIL MIX

Nuts, Raisins, and M&Ms™

\$20 per pound

### GRANOLA BARS

\$4.50 each

## AFTERNOON TREATS

### SELECTION OF HOUSE-BAKED COOKIES

\$30 per dozen

### HOUSE-BAKED BROWNIES AND BLONDIES

\$30 per dozen

### ICE CREAM NOVELTIES AND FROZEN FRUIT BARS

\$48 per dozen

### CHOCOLATE DIPPED STRAWBERRIES OR CHOCOLATE TRUFFLES

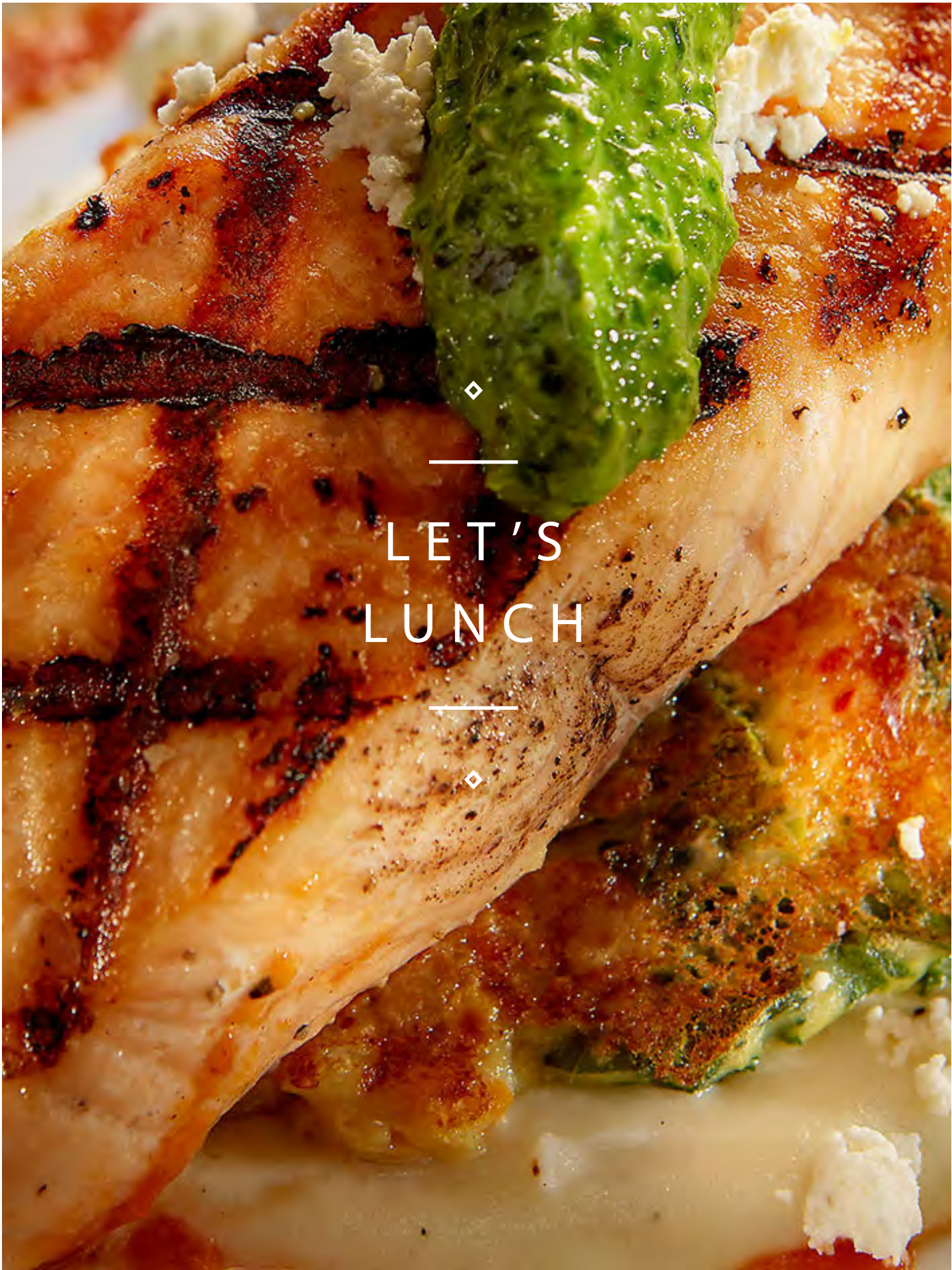
\$36 per dozen

### SEASONAL FRESH WHOLE FRUIT

\$3 each

### SEASONAL PETITE DESSERTS

\$36 per dozen



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LET'S  
LUNCH  
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# LUNCHEON BUFFETS

All luncheon buffets are served with fresh brewed coffee, decaf, iced tea and Tazo™ tea.  
Gluten-free bread may be added for \$14 per loaf.

## CAPITAL DELI BUFFET

Minimum of 15 guests, \$25 labor fee if fewer than 25 guests

Creamy Tomato Basil Soup  
Garden Greens with Shredded Carrots, Grape Tomatoes, Cucumbers, Balsamic Vinaigrette and Buttermilk Ranch  
Cavatappi Pasta Salad  
Tavern Ham, Smoked Turkey, Grilled Chicken Breast  
Roasted Portobello Mushrooms  
Swiss, Pepper Jack and Cheddar Cheeses  
Fresh Lettuce and Tomatoes  
Assorted Sliced Breads  
Kettle Chips  
Cookies and Midwestern-Style Dessert Bars

\$23.50 per guest

## ARTISAN SANDWICH BUFFET

Minimum of 15 guests, \$25 labor fee if fewer than 25 guests

Asian Chicken Salad with Shredded Cabbage and Snow Peas  
Vegetable Julienne, Candied Cashews, Creamy Sesame Dressing  
Italian Antipasto Salad with Grilled Vegetables  
Roast Beef with Horseradish Cream, Caramelized Onion and Blue Cheese on a Ciabatta Roll  
Roasted Turkey with Basil Pine Nut Aioli, Fresh Mozzarella, Lettuce, Tomato and Onion Relish on Focaccia  
Fire-Grilled Vegetables, Feta and Hummus in a Whole Wheat Wrap  
Lemon Ginger Buttermilk Cake

\$25 per guest

## HOT DELI BUFFET

Minimum of 15 guests, \$25 labor fee if fewer than 25 guests

Ham and Split Pea Soup  
Caesar Salad  
Tortellini and Red Pepper Salad with Spicy Giardiniera  
Shaved Italian Beef, Hand-Carved Turkey, Peppered Pastrami  
Pumpnickel Rye Bread, Italian Sub Rolls, Multigrain Bread  
Swiss, Provolone, Cheddar Cheeses  
Horseradish Mayo, Dijonnaise, Whole-Grain Mustard, Mayonnaise  
Warm Spiced Apple Crisp

\$26 per guest

## MEXICANA BUFFET

Minimum of 25 guests, \$100 labor fee if fewer than 50 guests

Habanero Salsa and Cilantro Guacamole  
Seasoned Corn Chips, Flour Tortillas  
Caesar Salad with Queso Fresco  
Black Bean Salad with Tomato, Roasted Chiles, Tomatillos, and Agave Lime Vinaigrette  
Grilled Margherita Chicken with Cilantro Pesto  
Beef Barbacoa with Poblano and Charred Red Onion  
Cilantro Lime Rice  
Grilled Corn, Anatto Butter and Cotija Cheese  
Sopapilla Cheesecake Bars  
Spiced Chocolate-Dipped Churro Bites

\$26 per guest

## VEGAN BUFFET

Minimum of 25 guests, \$100 labor fee if fewer than 50 guests

Mixed Heritage Greens with Balsamic Vinaigrette  
Barley and Portobello Mushroom Salad with Spanish Sherry Vinaigrette  
Toasted Couscous, Squash, Mushrooms, Pesto, Pine Nuts  
Spicy Chick Pea Stew with Squash, Spinach and Tomatoes  
Braised Eggplant with Tomatoes and Cilantro  
Rustic Whole Wheat Flatbread  
Warm Coconut Rice Pudding

\$24 per guest

## SMOKEHOUSE BUFFET

Minimum of 25 guests, \$100 labor fee if fewer than 50 guests

BLT Romaine Salad with Ranch and Balsamic Vinaigrette  
Zucchini Salad with Roasted Tomatoes and Onions  
Spice-Rubbed Roast Brisket of Beef  
Country Style BBQ Chicken  
Spiced Potato Wedges and Buttered Corn Kernels  
Molasses Baked Beans  
Sliced Watermelon on the Rind  
Jalapeno Cornbread  
Dark Chocolate Pecan Pie Brownies  
Sweet Potato Brown Sugar Cheesecake Bars

\$26 per guest

## DAYTON STREET BUFFET

Minimum of 25 guests, \$100 labor fee if fewer than 50 guests.

Iceberg Wedges with Blue Cheese Crumbles, Grape Tomatoes and Smoked Bacon with Blue Cheese and French Dressings  
Orzo Pasta Tossed with Tomatoes, Fresh Dill, Feta Cheese and Dijon Mustard Vinaigrette  
Oven-Roasted Salmon with Shiitake Mushrooms and Scallions  
Citrus Marinated Chicken with Vanilla Bean and Fennel Cream  
Red Potatoes with Garlic and Thyme  
Seasonal Roasted Vegetables  
Assorted Fresh Breads from our Bakery  
Warm Brandied Cherry Crisp

\$27 per guest

## WISCONSIN BUFFET

Minimum of 25 guests, \$100 labor fee if fewer than 50 guests

Garden Greens with Shredded Carrots, Grape Tomatoes, Cucumbers, Balsamic Vinaigrette and Buttermilk Ranch Dressing  
Wisconsin Cheese and Sausage Tray with Crackers  
Oven-Baked Walleye with Lemon Cream, Smoked Paprika and Capers  
Grilled Mini Beer Brats with Caraway Sauerkraut, Fresh Brat Buns, Spicy Brown Mustard and Ketchup  
Wild Rice and Barley with Dried Cranberries  
Green Beans with Mushrooms and Crispy French Onions  
Brandy Old Fashioned Cupcakes  
Petite Wisconsin State Fair Cream Puffs

\$27 per guest

## ITALIAN BUFFET

Minimum of 25 guests, \$100 labor fee if fewer than 50 guests

Roasted Mushroom White Bean Soup with Orzo Pasta  
Caesar Salad with Garlic Croutons, Parmesan Cheese and Traditional Caesar Dressing  
Tortellini Salad with Roasted Peppers and Spicy Giardiniera  
Baked Basil Chicken with Tomatoes and Pine Nuts  
Cheese Tortellini with Oven Roasted Tomato Cream and Fontina Cheese  
Grilled Italian Sausages with Peppers and Onions  
Sautéed Onions, Tomatoes, Eggplant, Zucchini, Garlic and Oregano  
Italian Herb Breadsticks  
Iced Italian Lemon Cookies  
Tiramisu Panna Cotta

\$26 per guest

# PLATED ENTREES

All lunch entrees include fresh breads from our bakery, coffee service with hot and iced tea and your choice of one side: soup of the day, baby mixed greens, or vanilla bean panna cotta with strawberry coulis.

For two side selections—add \$5; three side selections—add \$8.

No multiple entree selections for groups under 20; \$25 labor fee for groups fewer than 25.

## HERB AND DIJON PANKO CHICKEN

Whipped Yukon Potatoes, Seasonal Vegetable  
Swiss Mornay Sauce with Diced Ham  
\$21 per guest

## SEARED CHICKEN BREAST PICCATA STYLE

Thyme Roasted Fingerling Potatoes, Aged Parmesan,  
Lemon, Capers, Zucchini, Chardonnay Sauce  
\$22 per guest

## OVEN ROASTED CHICKEN BREAST

Sour Cream Mashed Yukon Potatoes, Seasonal Vegetable  
Tarragon Mustard Cream  
\$22 per guest

## GRILLED CUMIN LIME CHICKEN

Annatto-Cilantro Rice, Corn Nopales Salsa with  
Black Beans and Tomatoes, Grilled Scallion Cream  
\$22 per guest

## GRILLED BLACK ANGUS FLAT IRON STEAK

Garlic and Herb Roasted Fingerling Potatoes  
Seasonal Vegetable, Bourbon Shallot Sauce  
\$24 per guest

## ROSEMARY AND RED WINE

### MARINATED GRILLED ANGUS SIRLOIN

Mashed Skin-On Russet Potatoes, Green Onions,  
Smoked Cheddar, Seasonal Vegetable  
Cabernet Reduction  
\$23 per guest

## RUSHING WATERS TROUT

Steamed Brown Rice with Aromatic Vegetables, Zucchini,  
Tomatoes, Parsley Pesto  
\$23 per guest

## SEARED ATLANTIC SALMON

Orzo Pasta and Asparagus, Parmesan Cream Sauce  
\$23 per guest

## BUTTERNUT SQUASH RAVIOLI

Toasted Walnuts, Caramelized Onions  
Seasonal Vegetable, Gorgonzola Cream Sauce  
\$19 per guest

## EGGPLANT PARMESAN

Fresh Mozzarella, Rosemary Marinara  
\$19 per guest

## LUNCH SIDE UPGRADES

Included side can be upgraded to any of the following for the prices listed

### ORGANIC SPINACH LEAVES

Chopped Boiled Egg, Smoked Bacon Lardons,  
Feta Cheese, Apple Balsamic Dressing  
\$3 per guest

### TRADITIONAL CAESAR SALAD

Romaine Hearts, Croutons, Parmesan, Caesar Dressing  
\$1 per guest

### ARUGULA SALAD

Roasted Apples, Radicchio, Walnuts, Parmesan,  
Lemon Vinaigrette  
\$2 per guest

### ICEBERG WEDGE

Tomatoes, Blue Cheese Crumbles,  
Blue Cheese and Chive Dressing  
\$2 per guest

### CREAMY TOMATO BASIL SOUP

\$2 per guest

### COCONUT CARROT GINGER SOUP

\$2 per guest

### BUTTERNUT SQUASH BISQUE

\$2 per guest

### FRENCH ONION SOUP

Croutons, Gruyere  
\$3 per guest

# PLATED SALADS

All salads include fresh breads from our bakery and your choice of one: soup of the day or vanilla bean panna cotta with strawberry coulis  
\$25 labor fee if fewer than 25 guests

## MARINATED GRILLED CHICKEN COBB SALAD

Romaine Lettuce, Tomatoes, Crisp Hickory Bacon, Hard-Boiled Egg, Blue Cheese, Kalamata Olives, Avocado, Green Goddess Dressing

\$17 per guest

## ROASTED SALMON SPINACH SALAD

Toasted Pumpkin Seeds, Red Onion, Strawberry Vanilla Bean Vinaigrette

\$17 per guest

## SANTA FE CHICKEN OR STEAK SALAD

Chopped Romaine, Corn and Black Bean Relish, Pico de Gallo, Queso Fresco, Avocado Crema

\$17 per guest

# CHILLED SANDWICHES

Select up to 3 varieties; minimum of 12 people for each variety, \$25 labor fee if fewer than 25 guests

## SLICED TURKEY BREAST

Havarti, Lettuce and Tomato on a Whole Wheat Roll

\$17 per guest

## HONEY CURED HAM

Sliced Cheddar, Roasted Tomato Chutney and Arugula on a Whole Wheat Roll

\$17 per guest

## SLICED ROAST BEEF

Blue Cheese, Caramelized Onion and Sautéed Mushroom on a Kaiser Roll

\$18 per guest

## CHICKEN SALAD

Lettuce and Tomato on Freshly Baked Croissant

\$17 per guest

## TUNA SALAD

Caper, Onion and Egg on a Ciabatta Roll

\$17 per guest

## GRILLED VEGETABLES

Basil Pesto on Focaccia Bread

\$16 per guest

# SANDWICH SIDES

Select one side for all guests

TORTELLINI PASTA SALAD

RED BLISS POTATO SALAD

KETTLE CHIPS

# BOXED LUNCHES

Sandwiches may be boxed to-go for an additional \$2 charge

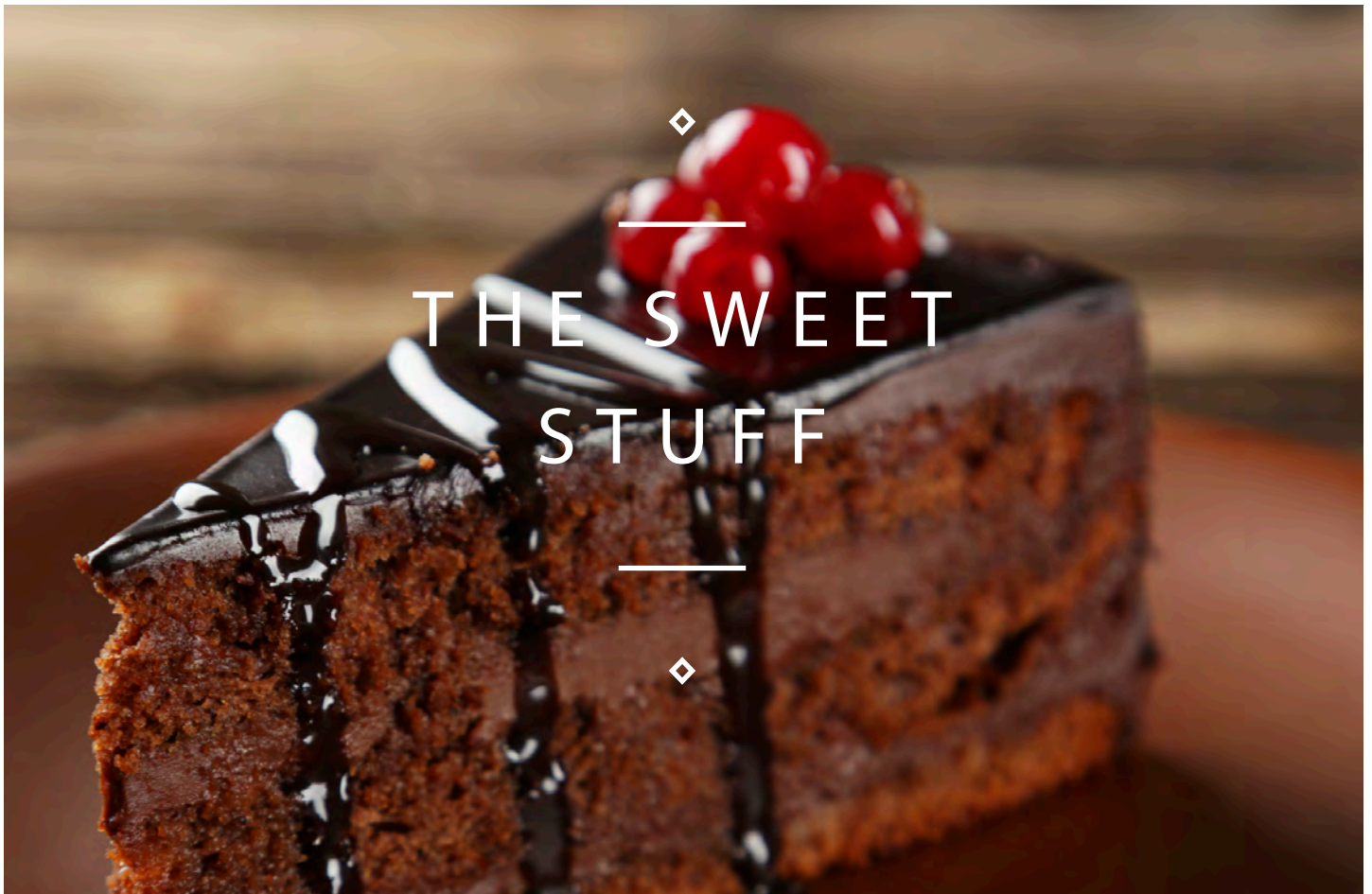
## INCLUDES:

Sandwich, House-Baked Cookie and

Two of the following:

Chef's Choice of Pasta Salad;

Kettle Chips; Trail Mix; String Cheese



Vanilla Bean Panna Cotta with Strawberry Coulis is included in the price of plated lunches if chosen as your side selection

## DESSERT UPGRADE SELECTIONS

Cappuccino Panna Cotta  
Dark Cherry Amaretto Semolina Cake  
Dark Chocolate Whiskey Pecan Tart  
Balsamic Strawberry Shortcake  
Chocolate Decadence Cake  
Seasonal Mini Desserts

\$5.50 each

## DESSERT STATION

Assorted Whole Cakes, Tarts,  
Mousse Shots, Cupcakes, Chocolates and Candy  
Coffee and Tea Service

\$10 per guest



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WARM  
RECEPTIONS  
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# CHILLED HORS D'OEUVRES

Sold in quantities of 50 pieces each

## ROASTED BUTTERNUT SQUASH CROSTINI

Hazelnuts, Pumpkin Oil  
\$150

## GOAT CHEESE CROSTINI

Toasted Walnuts  
Orange Cranberry Relish  
\$150

## PROSCIUTTO WRAPPED ASPARAGUS

Parmesan  
\$140

## EDAMAME DUMPLINGS

Soy Ginger Dipping Sauce  
\$150

## AHI TUNA TARTAR

Avocado Mousse, Wakame, Soy  
Chile, Wonton Strips  
\$190

## SPANISH SMOKED MACKEREL SALAD

Shaved Red Onion, Smoked Paprika  
\$190

## ROASTED ASPARAGUS AND MUSHROOM BRUSCHETTA

Herbed Cream Cheese  
\$150

# HOT HORS D'OEUVRES

Sold in quantities of 50 pieces each

## BUFFALO CAULIFLOWER BITES

Yogurt Ranch Dressing  
\$150

## AVOCADO SPRING ROLL

Sweet and Sour Sauce  
\$150

## SWEDISH MEATBALLS

\$150

## PEANUT CHICKEN SATAY

Thai Peanut Sauce  
\$160

## JERK CHICKEN SKEWERS

Spiced Rum Pineapple Chutney  
\$160

## MINI BEEF WELLINGTONS

Truffle Cream  
\$160

## BLACKENED BEEF TENDERLOINS

Caramelized Onions, Horseradish  
Garlic Crostini  
\$160

## COCONUT CHICKEN TENDERS

Red Curry Sauce  
\$160

## CHICKEN LEMON GRASS POT STICKERS

Sesame Dipping Sauce  
\$160

## PORK KIMCHI DUMPLINGS

Tamarin Chile Dipping Sauce  
\$160

## BACON WRAPPED SCALLOPS

Garlic Cream  
\$190

## SHRIMP KIMCHI POKE

Scallion, Ginger, Sesame  
\$190

## OYSTERS ROCKEFELLER

Tarragon Mignonette  
\$190

## GRILLED CHICKEN FLATBREAD

Artichoke, Goat Cheese  
Roasted Peppers  
\$170

## BAKED CLAMS CASINO

Fontina Cream  
\$190

# RECEPTION DISPLAYS

## GOURMET CHEESE TRAY

15 guest minimum

Served with Whole Grapes, Berries and Table Wafers

\$4 per guest

## WISCONSIN CHEESE AND SAUSAGE DISPLAY

15 guest minimum

Whole Grain Mustard and Crackers

\$5 per guest

## WISCONSIN ARTISAN CHEESE DISPLAY

15 guest minimum

French Bread, Wafers and Crackers

\$10 per guest

## BAKED TRIPLE CREAM BRIE EN CROÛTE

Serves 50 guests

Brie (1 kilo) Wheel with Brown Sugar and Walnuts

Served with Fresh Baguette

\$200

## SEASONAL FRUIT DISPLAY

15 guest minimum

Sliced Seasonal Fruit with Berries

\$4 per guest

## TUSCAN GRILLED AND FIRE ROASTED VEGETABLES

25 guest minimum

Extra Virgin Olive Oil, Balsamic and Fresh Herbs

\$5 per guest

## FRESH GARDEN VEGETABLES

15 guest minimum

Served with Buttermilk Dill and Red Pepper Hummus

\$4.50 per guest

## ANTIPASTO DISPLAY

25 guest minimum

Fresh Mozzarella, Sweet Roasted Peppers, Mortadella

Prosciutto, Capicola, Marinated Italian Vegetables,

Olives, Garlic, Fresh Breads and Rolls

\$9 per guest

## CHICKEN LETTUCE WRAP

50 guest minimum

Iceberg Lettuce Cups, Spicy Ginger Soy Sauce,

Peanut Sauce, Sweet Chile Sauce, Snow Peas, Carrots

Cilantro, Bok Choy, Chinese Cabbage Slaw, Rice Noodles,

Assorted Dipping Sauces

\$9 per guest

## ICED JUMBO SHRIMP

50 guest minimum

Lemons and Cocktail Sauce

\$4.50 per piece

# STATION STARTERS

## CAESAR SALAD

Tender Hearts of Romaine Leaves, House Made Dressing,

Focaccia Croutons, Cracked Tellicherry Black Pepper,

Parmesan Cheese

\$4 per guest

## COBB SALAD

Iceberg Lettuce, Diced Ham, Bacon, Egg,

Blue Cheese Crumbles, Diced Roma Tomatoes, Carrots,

Cucumbers, Herb Buttermilk Dressing, Balsamic Vinaigrette

\$9 per guest



# RECEPTION STATIONS

Guarantee must match number of guests attending event, minimum of 50 guests, three stations required, stations are for a 90-minute serving period

## PASTA

Select two of the following:

- Wild Mushroom Ravioli with Asparagus and Truffle Cream
- Penne with Artichokes, Oven-Dried Tomatoes, Lemon Zest, Parsley and Extra Virgin Olive Oil
- Cheese Tortellini with Baby Spinach and Parmesan Cheese with Chardonnay Cream Sauce
- Rigatoni with Rock Shrimp and Pancetta in a Mild Spiced Pomodoro Sauce
- Fresh Bread Sticks

\$12 per guest

## MACARONI & CHEESE

Chef Attended

- Macaroni Noodles Sautéed to Order
- Choice of Wisconsin Cheddar or Gruyere Sauces
- Grilled Chicken, Bacon, Diced Ham, Peas
- Roasted Tomatoes, Green Onions and Mushrooms

\$12 per guest | \$75 per hour for chef attendant

## MASHED POTATO MARTINIS

- Yukon Gold Potatoes and Garnet Yams
- Bacon, Diced Ham, Roasted Chicken
- Peas, Roasted Tomatoes, Green Onions, Mushrooms
- Cheddar Cheese, Sour Cream

\$12 per guest

## MEXICAN STYLE

- Shredded Beef Barbacoa
- Grilled Cumin Lime Chicken Fajitas
- Sour Cream, Shredded Mixed Cheese
- Guacamole, Pico de Gallo, Roasted Salsa, Queso Dip
- Flour Tortillas, Corn Chips

\$14 per guest

## DESSERT STATION

- Assorted Whole Cakes, Tarts, Mousse Shots
- Cupcakes, Chocolates and Candy
- Coffee and Tea Service

\$10 per guest

# CARVING STATIONS

Assorted bakery fresh rolls included in the price of all carving stations, stations are for a 90-minute serving period

## SLOW ROASTED STEAMSHIP OF BEEF

Serves 175 people

Horseradish Cream, Rosemary Jus, Gourmet Mustards  
\$925

## HONEY GLAZED BONE IN PIT HAM

Serves 60 people

Dijon Mayonnaise  
\$225

## WHOLE ROASTED TURKEY

Serves 40 people

Orange Cranberry Sauce  
\$225

## SLOW ROASTED RIB OF BEEF

Serves 40 people

Horseradish Cream, Shallot Jus, Gourmet Mustards  
\$300

## HERB CRUSTED NEW YORK STRIP LOIN

Serves 35 people

Whole Roasted Shallot Madeira Sauce,  
Horseradish Cream, Gourmet Mustards  
\$350

## WHOLE ROASTED TENDERLOIN OF BEEF IN A FRESH HERB CRUST

Serves 20 people

Horseradish Cream, Madeira Jus, Gourmet Mustards  
\$250

## HERB ROASTED LEG OF COLORADO LAMB

Serves 30 people

Roasted Shallots, Lemon, Feta Cheese, Garlic Jus  
\$275



DINNER IS  
SERVED

# DINNER BUFFETS

All dinners include coffee service with hot and iced tea, minimum of 25 guests, \$100 labor fee for fewer than 50 guests

## STUDY ABROAD

Lentil Soup with Indian Spices  
Chopped Romaine Salad with Chick Peas, Pickled Red Onions, Feta Cheese, Lemon Vinaigrette  
Hummus with Smoked Paprika and Pita Crisps  
Tabbouleh Salad with Lemon  
Chick Pea Stew with Spinach and Tomatoes  
Creamed Spinach with Cumin and Coriander  
Chicken Coconut Tikka Masala  
Curry Spiced Squash and Sweet Potatoes  
Cardamom Basmati Rice  
Naan Bread  
Warm Coconut Rice Pudding

\$40 per guest

## WILLY STREET

Mixed Heritage Greens with Balsamic Vinaigrette  
Quinoa and Corn Salad with Cilantro Lime Vinaigrette  
Tomatoes, Cucumbers and Red Onions with Dill Vinaigrette  
Toasted Couscous with Squash, Mushrooms, Pesto and Pine Nuts  
Roasted Balsamic Parsnips and Carrots  
Roasted Farrow with Mushrooms, Kale and Tomatoes  
Black Bean and Butternut Squash Rice Cakes with Pumpkin Seed Mole  
Warm Ciabatta Bread with Olive Oil  
Warm Coconut Rice Pudding

\$38 per guest

## THE ISTHMUS

Iceberg Wedges with Blue Cheese Crumbles, Grape Tomatoes, Smoked Bacon, Blue Cheese and French Dressings  
Herb & Dijon Chicken with Caramelized Shallot Mornay Sauce  
Braised Angus Short Rib with Cabernet Reduction, Roasted Carrots and Pearl Onions  
Citrus Garlic Rappini with Zucchini and Sunburst Squash  
Three Grain Rice Pilaf  
Fresh Breads and Rolls  
Apple Butter Slab Pie

\$37 per guest

## GREENBUSH

Whole Romaine Leaf Salad with Green Onion, Parmesan Cheese, Roasted Tomatoes, Caesar Dressing and Red Wine Vinaigrette  
Tuscan Bread Salad with Fire Roasted Peppers, Red Onion and Garbanzo Beans  
Marinated Mozzarella with Basil Vinaigrette  
Baked Chicken with Tomato Basil Sauce and Fontina Cheese  
Chianti Braised Beef Ragout with Rosemary, Chile and Tomatoes  
Sea Bass with Barigoule, Charred Sweet Pepper and Lemon Parsley Pesto  
Farfalle Pasta, Pomodoro Sauce, Roasted Vegetables and Pecorino Cheese  
Eggplant Parmesan with Tomatoes and Fresh Mozzarella  
Italian Herb Breadsticks  
Parmesan Cheese  
Italian Cream Cupcakes

\$44 per guest

## STATE STREET

Smoked Corn Chowder with Fingerling Potatoes, Sage and Roasted Red Peppers  
Garden Greens with Shredded Carrots, Cherry Tomatoes, Cucumbers, Red Wine Vinaigrette and Buttermilk Ranch Dressing  
Creamy Coleslaw with Caraway Seed  
Beer-Battered Fried Cod with Lemon, Parsley, Caper Remoulade  
Pork Schnitzel with Mushroom Gravy  
Buttered Spätzle with Fresh Herbs  
Steamed Broccoli with Sharp Cheddar Cheese Sauce  
Fresh Breads and Rolls  
Lemon Curd Brulée Tartelettes  
Chocolate Dipped Strawberries

\$35 per guest

# PLATED DINNERS

All dinner entrees include fresh breads from our in-house bakery, coffee service, hot & iced tea, baby mixed greens, and red velvet roulade cake.  
No multiple entree selections for groups under 20, \$25 labor fee for groups fewer than 25

## FOR STARTERS

### YOUNG MIXED GREENS

Included with your meal  
Cucumber, Grape Tomatoes, Shredded Carrots  
Balsamic Herb Vinaigrette, Ranch Dressing

Upgrade your mixed greens to soup or salad at the prices listed below

## SOUPS

### CREAMY TOMATO BASIL

\$2 per guest

### FRENCH ONION

Crouton, Gruyere Cheese

\$3 per guest

### BUTTERNUT SQUASH BISQUE

Toasted Pumpkin Seeds

\$2 per guest

### COCONUT CARROT

Ginger

\$2 per guest

### CORN CHOWDER

Roasted Corn, Green Chili

\$3 per guest

### ROASTED CAULIFLOWER

Sweet Peas, Chimichurri Oil, Crispy Parmesan

\$3 per guest

### CHICKEN AND WILD RICE

\$3 per guest

## SALADS

### TRADITIONAL CAESAR

Romaine Hearts, Shaved Parmesan, Croutons

Caesar Dressing

\$1 per guest

### BABY SPINACH

Chopped Egg, Bacon Lardons, Toasted Walnuts, Red Onion

Sherry Vinaigrette

\$2 per guest

### CONCOURSE CHOPPED

Romaine Lettuce, Aged Cheddar, Green Onion

Sliced Button Mushrooms, Artichoke Hearts

Cucumber Yogurt Ranch Dressing

\$3 per guest

### HERITAGE MIXED GREENS

Dried Cranberries, Toasted Walnuts, Creamy Goat Cheese

Orange-Cardamom Vinaigrette

\$2 per guest

### YOUNG ARTISINAL LETTUCE

Cucumber Ribbons, Pickled Red Onions, Herbed Feta

Lemon Vinaigrette

\$4 per guest

# THE MAIN COURSE

## CHICKEN

### SEARED HERB CHICKEN BREAST

Yukon Mashed Potatoes, Baby Carrots,  
Buttered Asparagus, Madeira Sauce  
\$26 per guest

### LEMON BASIL ROASTED CHICKEN BREAST

Fresh Mozzarella, Roasted Tomato  
Grilled Parmesan Polenta, Basil Cream  
Toasted Pinenuts  
\$28 per guest

### GRILLED CHICKEN BREAST

Farro Risotto, Baby Kale  
Roasted Parmesan Cream Sauce  
\$28 per guest

### PESTO CHICKEN

Herb Breaded Chicken Breast, Tagliatelle Pasta  
Cippolini, Roasted Peppers, Basil Cream Sauce  
\$28 per guest

### CHICKEN SALTIMBOCCA

Fontana, Sage, Prosciutto, Fingerling Potatoes  
Romesco, Baby Peppers  
\$28 per guest

### ANCHO GLAZED

GRILLED CHICKEN BREAST  
Roasted Poblano Rice, Cucumber Pico de Gallo  
Green Chile Tomatillo Sauce  
\$29 per guest

### CHICKEN PICCATA

Roasted Garlic Mashed Potatoes, Baby Arugula  
Lemon Caper Sauce  
\$29 per guest

### LEMON MARINATED CHICKEN

Roasted Garlic Spanakorizo Rice  
Blistered Tomatoes, Lemon Asparagus Sauce  
\$28 per guest

## SEAFOOD

### HERB MARINATED SALMON

Horseradish Potatoes, Shaved Fennel  
Tarragon, Saffron Nage  
\$34 per guest

### GRILLED SWORD FISH

Fingerling Potatoes, Chorizo Clam Broth  
Roasted Peppers  
\$36 per guest

### YOGURT ROASTED TILAPIA

Caramelized Onion Snap Peas,  
Ginger Basmati Rice, Curry Cilantro Cream  
\$31 per guest

### CRAB STUFFED LEMON SOLE

Creamy Herb Pesto, Citrus Butter, Wilted Spinach  
\$34 per guest

### EAST COAST FISH BOIL

Herb Crusted Haddock, Corn Lobster Chowder  
Sweet Pepper Relish, Red Bliss Potatoes  
\$35 per guest

### OVEN ROASTED SALMON

Toasted Couscous, Blistered Green Beans  
Roasted Tomatoes, Citrus Cream Sauce  
\$34 per guest

## PORK

### SOY GLAZED ROASTED PORK LOIN

Five-Spiced Cauliflower Fried "Rice," Snap Peas  
Chinese Cabbage, Carrots, Peppers, Sesame Ginger Sauce  
\$32 per guest

### CHILE RUBBED PORK TENDERLOIN

Roasted Corn and Black Beans, Annatto Lime Rice  
Jalapeño-Mango Mojo  
\$34 per guest

## BEEF

### GRILLED ANGUS NEW YORK STRIP

Horseradish Potatoes, Haricot Verts  
Roasted Mushrooms  
\$40 per guest

### GRILLED BEEF TENDERLOIN

Truffled Potatoes, Glazed Baby Carrots  
Wild Mushrooms, Peppercorn Sauce  
\$44 per guest

### BLACK ANGUS RIBEYE

Herb Roasted New Red Potatoes  
Bourbon Glazed Carrots, Gorgonzola Cream Sauce  
\$38 per guest

## VEGETARIAN

### QUINOA GOAT CHEESE CAKES

Pepper Coulis, Wilted Greens  
\$26 per guest

### SEASONAL RAVIOLI

Sautéed Vegetables, Tomato Basil Sauce  
Parmesan Cheese  
\$25 per guest

### FRIED HERB POLENTA

Forest Mushroom Ragout, Marinara  
\$25 per guest

### GRILLED HERB MARINATED FLANK STEAK

Au Gratin Potatoes, Baby Peppers  
Cipollini Onions  
\$35 per guest

### SEARED BEEF TENDERLOIN MEDALLIONS

Horseradish Scallion Whipped Potatoes  
Creamy Garlic Spinach, Wild Mushroom Demi  
\$46 per guest

### BRAISED SHORT RIBS

Potato Cauliflower Puree, Roasted Root Vegetables  
Red Wine Demi-Glace  
\$36 per guest

## LAND AND SEA

### LEMON GARLIC SHRIMP SKEWER w/

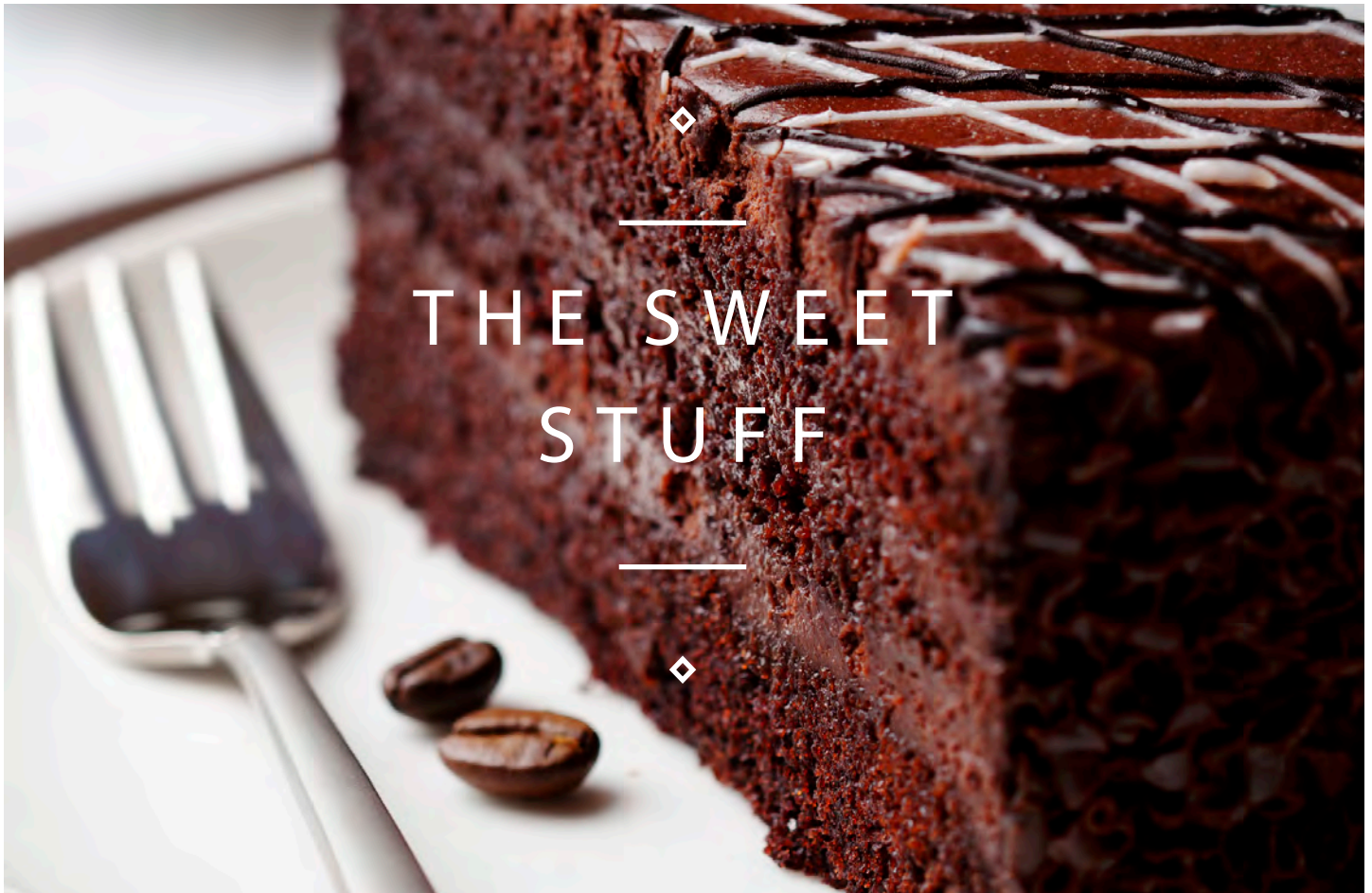
### GRILLED ANGUS TOP SIRLOIN

Au Gratin Potatoes, French Beans and Roasted Tomatoes  
Chardonnay Basil Cream Sauce  
\$48 per guest

### ROASTED BRUSCHETTA SALMON w/

### CHICKEN BREAST MARSALA

Parmesan and Garlic Roasted Potatoes, Roasted Cauliflower  
\$38 per guest



Red Velvet Roulade Cake is included in the price of plated dinners

## DESSERT UPGRADE SELECTIONS

Cappuccino Panna Cotta  
Dark Cherry Amaretto Semolina Cake  
Dark Chocolate Whiskey Pecan Tart  
Balsamic Strawberry Shortcake  
Chocolate Decadence Cake  
Seasonal Mini Desserts

\$5.50 each

## DESSERT STATION

Assorted Whole Cakes, Tarts,  
Mousse Shots, Cupcakes, Chocolates and Candy  
Coffee and Tea Service

\$10 per guest



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DANCING FUEL  
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# LATE NIGHT SNACKS

Available after 8:30pm

## MADISON'S FAMOUS IAN'S PIZZAS

\$25 each, pizzas are 16" and cut into 12 slices. Minimum of 10 pizzas required to order.

CLASSIC CHEESE

CLASSIC SAUSAGE

CLASSIC PEPPERONI

MAC N' CHEESE

SMOKEY THE BANDIT

BBQ Chicken, Bacon, Cheddar and Ranch on a BBQ Base

TRI-VEGGIE

Roasted Red Peppers, Tomatoes, Spinach on a Marinara Base

## MIDNIGHT MUNCHIES

NACHO BAR

Queso Dip, Tomatoes, Red Onions, Tortilla Chips

Salsa, Sour Cream, Guacamole

\$7 per guest

SMORGASBORD

Ham and Cheddar Cocktail Sandwiches

Turkey and Swiss Cocktail Sandwiches

Assorted Condiments

Hot Jumbo Soft Pretzels, Cheese Sauce, Mustard

Red and Green M&M's™, Red Rope Licorice

Red Jolly Ranchers™, Sour Cherry Balls

Apple Licorice, Jelly Beans, Chocolate Covered Almonds

\$18 per guest

HOT DOG CART

Vienna Hot Dogs, Beef Chili, Shredded Cheese

Sport Peppers, Tomatoes, Green Relish

Celery Seed, Red Onion, Assorted Condiments

\$7 per guest

MAC AND CHEESE

Aged Cheddar Cheese Sauce, Bacon, Chiles

Garlic Bread Crumbs, Shredded Cheese

Hot Sauce, Scallions

\$11 per guest

## BREAKFAST BITES

MINI HOT HAM, EGG, AND CHEESE

CROISSANTS

\$36 per dozen

TOASTED ENGLISH MUFFIN w/

SAUSAGE, EGG AND AMERICAN CHEESE

\$48 per dozen



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THE WHOLE  
PACKAGE  
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THE  
MADISON CONCOURSE  
HOTEL

AND GOVERNOR'S CLUB

# Monona Package

## *Adorn*

### DÉCOR

Four Uplights - your choice of color  
Slideshow Set-Up  
Dance Floor

## *Cheers*

### HOSTED BAR Four hour timespan

Bottled Beer  
House Wines, with table service if time span includes dinner  
House and Premium Cocktails  
Non-Alcoholic Beverages  
Champagne Toast with Dinner

## *Graze*

### HORS D'OEUVRES Choose three

#### Platters

Roasted Butternut Squash Crostini  
Avocado Spring Rolls  
Pork Kimchi Dumplings  
Jerk Chicken Skewers  
Peanut Chicken Satays

#### Displays

WI Cheese and Sausage  
Vegetable Bounty  
Gourmet Cheese  
Fresh Fruit  
Tuscan Grilled and Fire-Roasted Vegetables

## *Nosh*

### ENTRÉES Choose two as options for your guests, see catering menu for full entrée description.

Meals to accommodate dietary restrictions are chef's choice and provided at no additional selection cost.  
Dinner includes garden green salad, freshly baked rolls, and coffee and tea service

Lemon Basil Roasted Chicken Breast  
Pesto Chicken  
Ancho-Glazed Grilled Chicken Breast  
Chicken Picatta  
Seared Herb Chicken Breast

Grilled Chicken Breast  
Chicken Saltimbocca  
Yogurt-Roasted Tilapia  
Soy-Blazed Roast Pork Loin  
Grilled Herb Marinated Flank Steak

Hotel will cut and serve your wedding cake

**\$79<sup>++</sup> per guest**

\$42.70 of package price goes towards the required food minimum

# Mendota Package

## *Adorn* DÉCOR

Four Uplights - your choice of color  
Slideshow Set-Up  
Dance Floor

## *Graze*

### HORS D'OEUVRES Choose three

#### Platters

Goat Cheese Crostini  
Roasted Asparagus and Mushroom Bruschetta  
Buffalo Cauliflower Bites  
Avocado Spring Rolls  
Ahi Tuna Tartar  
Bacon Wrapped Scallop  
Mini Beef Wellingtons  
Blackened Beef Tenderloin  
Chicken Lemongrass Pot Stickers

## *Nosh*

### ENTRÉES Choose two as options for your guests, see catering menu for full entrée description.

Meals to accommodate dietary restrictions are chef's choice and provided at no additional selection cost. Dinner includes your choice of garden greens or Caesar salad, freshly baked rolls, and coffee and tea service

Lemon Basil Roasted Chicken Breast  
Pesto Chicken  
Ancho-Glazed Grilled Chicken Breast  
Chicken Picatta  
Herb Marinated Salmon

Oven Roasted Salmon  
Chile Rubbed Pork Tenderloin  
Black Angus Ribeye  
Grilled Herb Marinated Flank Steak  
Braised Short Ribs

## *Re-Fuel*

### LATE NIGHT SNACKS Choose one

Nacho Bar  
Hot Dog Cart  
Mac and Cheese  
Pizzas from Ian's (10 pizzas)  
Breakfast Sandwiches

Hot Pretzels  
Cocktail Sandwiches  
Green Candy Bar  
Red Candy Bar

Hotel will cut and serve your wedding cake

**\$99<sup>++</sup> per guest**

\$53.70 of package price goes towards the required food minimum

## *Cheers*

### HOSTED BAR Four hour timespan

Bottled Beer  
House Wines, with table service if time span includes dinner  
Premium and Top Shelf Cocktails  
Non-Alcoholic Beverages  
Champagne Toast with Dinner

#### Displays

WI Cheese and Sausage  
Vegetable Bounty  
Gourmet Cheese  
Fresh Fruit  
Tuscan Grilled and Fire-Roasted Vegetables



DRINK IT  
IN

## CASH BAR

Drinks purchased by your guests are inclusive of sales tax

## SPONSORED BAR

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

### CONCOURSE BRANDS

\$5.5 Highball  
\$6.25 Cocktail

### PREMIUM BRANDS

\$6.5 Highball  
\$7.25 Cocktail

### TOP-SHELF BRANDS

\$7.5 Highball  
\$8.25 Cocktail

### DOMESTIC BEER, NON-ALCOHOLIC BEER

\$4.75 per bottle

### IMPORT AND CRAFT BEER

\$5.75 per bottle

### SODA

\$2 per glass

### JUICES

\$3 per glass

### BOTTLED WATER, MINERAL WATER

\$3 per bottle

## PACKAGE BAR

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

	Price for one hour	Price for each additional hour
House and Premium Brands	\$13	\$6.50
Premium and Top-Shelf Brands	\$17	\$8.50

## BARREL BEER

More brands are available, ask your catering manager for details  
Subject to service charge and sales tax

### DOMESTIC

Pabst Blue Ribbon, Miller Lite, Bud Light, Coors

Quarter Barrel

\$175

Half Barrel

\$300

### CRAFT

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

Half Barrel

\$375

## WHITE WINE

More varietals are available, ask your catering manager for details

Canyon Road Chardonnay, California

\$6/\$26

Hints of Tropical Fruit, Citrus, and Butterscotch

Canyon Road Pinot Grigio, California

\$6/\$26

Layers of Apple and Citrus with an Easy Balance

Beringer White Zinfandel, California

\$6/\$25

Crisp and Fresh, with Plenty of Juicy Flavors

## RED WINE

More varietals are available, ask your catering manager for details

Canyon Road Cabernet Sauvignon, California

\$6/\$26

Complex Flavors of Berry and Cedar

Canyon Road Pinot Noir, California

\$6/\$26

Flavors of Violet and Toasty Oak

Canyon Road Merlot, California

\$6/\$26

A Depth of Flavor with a Velvet Finish

Wollersheim Domaine Du Sac, Wisconsin

\$26

Hints of Cherries and Raspberries

# STANDARD OFFERINGS

## CONCOURSE BRANDS

House Whiskey - Old Thompson  
House Vodka - Fleischmann's  
House Gin - Fleischmann's  
House Rum - Castillo  
House Brandy - Fleischmann's  
Evan Williams Bourbon  
Amaretto  
Peach Schnapps  
Triple Sec

## PREMIUM BRANDS

Dewar's  
Seagram's 7  
Jack Daniels  
Southern Comfort  
Smirnoff  
Beef Eaters  
Bacardi  
Captain Morgan  
Cuervo Gold  
Korbel Brandy  
Dr. McGillicuddy's  
Apple Pucker  
Malibu

### OTHER PREMIUM BRANDS AVAILABLE

Windsor Whiskey  
St. Brendan's Irish Cream

## HOUSE WINES

Canyon Road Chardonnay  
Canyon Road Pinot Grigio  
Canyon Road Cabernet  
Canyon Road Merlot  
Canyon Road Pinot Noir  
Beringer White Zinfandel  
Funf Riesling

## TOP SHELF

Johnny Walker Black  
Crown Royal  
Jameson Irish Whiskey  
Maker's Mark  
Ketel One  
Ketel One Citron  
Tanqueray  
Mount Gay Rum  
Hornitos  
Kahlua  
Baileys  
Jägermeister  
Midori

### OTHER TOP SHELF BRANDS AVAILABLE

Glenlivet  
Courvoisier V.S. Cognac  
Grey Goose  
Absolut  
Stoli  
Stoli Vanilla, Raspberry  
Bombay Sapphire  
Patron Reposado  
Drambuie

## DOMESTIC BOTTLE BEER

Miller Lite  
Bud & Bud Light  
O'Douls

## CRAFT BOTTLE BEER

Yankee Buzzard IPA - Wisconsin Brewing Co.  
Fantasy Factory IPA  
Blue Pilsner - Point Smiley  
Spotted Cow  
Capital Amber  
Seasonal Capital

# GENERAL INFORMATION

## FOOD SERVICE

No food or beverage of any kind is permitted in banquet or meeting rooms unless provided by the hotel. No food or beverage items, which remain uneaten after the event, may be removed from the hotel by the customer or 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 entrées 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 11:00am three business 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%.

## AUDIO VISUAL EQUIPMENT

Audio visual equipment must be contracted through the hotel's catering department. Audio visual is not permitted in banquet or meeting rooms unless provided by the hotel.

## 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 guest rooms and meeting/function rooms must be in the same condition that they were prior to the event.

## STORAGE/TEAR DOWN POLICIES

All displays, materials, signs, banners and decorations must be removed prior to departure. The hotel will dispose of any item left in the function room.

## 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.