



MENU


the
North Shore
ballroom
Milwaukee, WI

BALLROOMS

NORTH SHORE BALLROOM

Our beautiful newly renovated North Shore Ballroom is the perfect place for your wedding reception, ceremony or any large occasion. With new gorgeous chandeliers, our alluring ballroom is modern, elegant, and will be sure to impress your friends and family!

Room Maximum of 250 people



CRYSTAL SKYLIGHT BALLROOM

Our Crystal Skylight Room is now larger and newly renovated. With a modern touch of elegance it is the perfect space for your ceremony or intimate reception. This flexible space can be separated or combined together, make it your own!

Room Maximum 150 people



WEDDING PACKAGES

WHAT'S INCLUDED IN OUR PACKAGES

- 8 Hour Venue Access
- Coffee & Hot Tea Station
- Open-Bar Service*
- Couple's Signature Cocktail
- Champagne Toast
- Dance Floor & Uplighting
- Chairs, Tables, and Linens*
- China, Glassware, and Silverware
- Centerpieces (table number & round mirrors with 3 votive candles)*
- Servers & Dedicated Banquet Attendant
- Set-up/Tear-down
- Cutting & Serving of Wedding Cake
- Menu Tasting for up to 4 guests
- Complimentary Two-Night Suite Accommodations for the Couple
- Discounted Guest Room Rates (pending availability)*
- Complimentary Parking for all guests
- Discount on Bridal Shower or Rehearsal Dinner Rental

*Varies based on package



WEDDING PACKAGES

CELEBRATION

WHAT'S UNIQUE ABOUT THIS PACKAGE?

- Choice of 2 Stationary Hors D'oeuvres
- 1 Plated Entrée Selection
- 4 Hour Standard Bar (Beer, Wine, & Call Liquor)

\$65 PER PERSON



BALL

WHAT'S UNIQUE ABOUT THIS PACKAGE?

- Choice of 3 Stationary Hors D'oeuvres
- 2 Plated Entrée Selections
- 5 Hour Standard Bar (Beer, Wine, & Call Liquor)
- Chair Covers
- Gold or Silver Plate Chargers

\$75 PER PERSON



GALA

WHAT'S UNIQUE ABOUT THIS PACKAGE?

- Choice of 3 stationary/Butler Hors D'oeuvres & 1 Display Station
- 2 Plated Entrée Selections
- 5 Hour Premium Bar
- Upgraded Centerpieces
- Gold or Silver Plate Chargers
- Chair Covers
- Specialty Linens

\$90 PER PERSON



WEDDING PACKAGES

Complete your special day with our ceremony package! Envision a picturesque ceremony just North of Downtown Milwaukee. We offer the ideal location for your once in a lifetime event. We are certain that your guests will envy your selection.

CEREMONY PACKAGE

- Ceremony Chairs Included
- Ceremony to be booked only with the purchase of a reception package
- Pricing is subject to change
- Chair covers additional \$3/chair with Celebration Package

\$1,000



WEDDING PACKAGES

ENHANCEMENTS

White or Black chair covers
with black, white, or gray accent bands
\$3 Per chair

Gold or Silver Chargers
\$2 Each

Specialty Linens
Prices vary based on selections

Aisle Runner
\$200

Riser
\$200

Pipe & Drape
\$20 Per panel

Upgraded Centerpieces (set of 3 Crystal Pillars)
\$15 Each table

Bridal Boutique
\$300-\$500

Prices may vary depending on dates



HORS D'OEUVRES

*Ball & Gala Package Only

COLD

- Charred Cherry Tomato Bruschetta in a Parmesan Crostini
- Antipasti Skewer with Marinated Mozzarella, Grilled Artichoke Hearts, & Kalamata Olives*
- Beef Tenderloin Carpaccio Crostini with Truffle Crema & Roasted Mushrooms*
- Mediterranean Hummus with Olive Relish on Pita Crisp
- Wisconsin Skewer with Summer Sausage, Wisconsin Cheddar, Gherkin *
- Shrimp & Grilled Pineapple Skewer with Sweet Chili Glaze*
- Smoked Salmon Crostini with Whipped Cream Cheese, Caper, & Dill*
- Peppadew Peppers Stuffed with Boursin Cheese
- Melon Feta Salad on a Spoon with Fresh Mint
- Goat Cheese, Caramelized Onion on a Flat Bread
- Roasted Door County Cherry & Goat Cheese Tarts with Candied Walnuts
- Sliced Brie topped with a Raspberry Compote served on Rosemary Herb Flatbread

HOT

- Candied Bacon-Wrapped Dates stuffed with Gouda
- Thai Chicken Skewer with Sweet Chili Glaze
- Chimichurri Skirt Steak skewered with Herbed Roasted Potato*
- Miniature Spring Rolls with Sweet Chili Sauce
- Spinach Artichoke Dip on a Pita Crisp
- Parmesan Arancini with Basil Aioli
- BBQ Glazed Meatballs
- Bite-Sized Jumbo Lump Crab Cakes with Lemon Caper Aioli*
- Baked Pretzel Bites with Beer Cheese
- Buffalo Chicken Bites with Wisconsin Blue Cheese & Celery
- Grilled Prawns with Bacon BBQ Glaze*
- Pollo Asado Mini Tacos with Mango Habanero Salsa*
- Macaroni and Cheese Bites
- Pulled Pork on Cornbread
- Rib Tips with Texas BBQ*
- Bone-In Chicken Wings with Choice of Buffalo or BBQ Sauce*
- Southern Shrimp & Grits Bites*
- Crispy Chicken & Waffle with Hot Honey Drizzle*

DISPLAYS

CHOICE OF ONE INCLUDED WITH GALA PACKAGE ONLY.

Fresh Seasonal Fruit Display

Vegetable Display with hummus and olive tapenade

Warm Pretzels with a variety of beer cheese, mustard, & caramel dips

Wisconsin Grazing Board | meats | local cheeses |seasonal accompaniments

Wisconsin cheese board | Assortment of local cheeses | crackers | accompaniments

SALADS

GARDEN GREENS SALAD

Tomato | Cucumber | Carrots | Croutons

CAESAR SALAD

Charred Tomatoes | Garlic Croutons | Parmesan Cheese | Caesar Dressing

LITTLE GEM

Lettuce | Olives | Tomato | Onion | Pepperoncini | Croutons | Feta Cheese | Italian Vinaigrette

SPINACH SALAD

Strawberries | Goat Cheese | Candied Walnuts | Champagne Vinaigrette



ENTRÉES

CELEBRATION

BEEF

- BRAISED SHORT RIB WITH RED WINE ONION JUS
- GRILLED SIRLOIN BRANDY PEPPERCORN DEMI GLAZE

POULTRY

- CHARDONNAY CHICKEN
- CREOLE CHICKEN - ROASTED RED PEPPER SAUCE
- HERB CRUSTED CHICKEN SCHNITZEL WITH LEMON BUTTER SAUCE
- ROASTED CHICKEN BREAST WITH HERB PAN GRAVY

SEAFOOD

- GRILLED SALMON WITH BALSAMIC TOMATO RELISH
- BAKED WHITEFISH WITH CHAMPAGNE BUTTER SAUCE

PORK

- GRILLED PORK CHOP TOPPED WITH A BOURBON HONEY GLAZE

BALL

ALL ENTREES FROM THE
CELEBRATION PACKAGE

+

BEEF

- GRILLED FLATIRON STEAK WITH CHIMICHURRI SAUCE
- BLACKENED STRIP STEAK TOPPED WITH GORGONZOLA CREAM SAUCE AND CRISPY ONIONS

POULTRY

- ROASTED CHICKEN BREAST WITH CHAMPAGNE LEEK CREAM SAUCE
- STUFFED CHICKEN BREAST WITH PROVOLONE, PROSCIUTTO, & SPINACH TOMATO RELISH
- RED WINE BRAISED CHICKEN BREAST WITH PEARL ONIONS, BACON, & CABERNET WINE SAUCE

SEAFOOD

- BLACKENED SALMON WITH ROASTED CORN RELISH
- PARMESAN CRUSTED BAKED COD WITH PESTO SAUCE
- PECAN CRUSTED CATFISH WITH BROWN BUTTER SAUCE

GALA

ALL ENTREES FROM THE
CELEBRATION & BALL PACKAGES

+

BEEF

- 6 OZ. OSCAR FILET TOPPED WITH LUMP CRAB & A CAJUN BEARNAISE SAUCE
- GRILLED PETIT FILET WITH WILD MUSHROOM SAUCE

POULTRY

- STUFFED CHICKEN WITH SUN DRIED TOMATOES & GOAT CHEESE WITH A BALSAMIC GLAZE
- PECAN CRUSTED CHICKEN WITH ORANGE SOY REDUCTION

SEAFOOD

- SEARED ATLANTIC COD WITH MEDITERRANEAN TOMATO WHITE WINE SAUCE
- ALMOND CRUSTED SALMON TOPPED WITH A CHAMPAGNE LEEK CREAM SAUCE

PORK

- ROASTED PORK LOIN WITH AN APPLE CIDER REDUCTION SAUCE

ENHANCEMENTS:

Duet plates will be an additional \$7 per person

Add "surf" marinated grilled shrimp will be an additional \$6 per person

Prices are subject to change based on market availability

SIDES

STARCHES

Olive oil mashed Yukon potatoes
Rosemary red roasted potatoes
Mushroom-parmesan risotto
Herbed wild rice
Roasted Garlic Mashed potatoes
Potato Au Grati
Brown rice Pilaf
Mediterranean couscous
White Cheddar Macaroni & Cheese au gratis

CHILDREN'S MENU

Please Choose up to One Selection
All children's meals include a fruit cup
Selections are for children ages 3-10

Cheeseburger Sliders
served with fries.

Slice of Pizza
served with fries.

Kid's Pasta
served with Pomodoro sauce or butter.

Chicken Fingers
Served with fries and BBQ Sauce.

\$20 PER CHILD

VEGETABLES

Grilled Asparagus with balsamic glaze
Roasted seasonal vegetables
Charred broccoli with orange & lemon
Maple glazed baby carrots
Green beans almandine
Grilled balsamic squash
Charred snap peas with lemon
Braised swiss chard with bacon lardons

LATE NIGHT SNACKS

Mini Beef Sliders with Tomato, Pickle, and Onion | \$80/25 pieces

Mini Pretzels with Beer Cheese | \$5 per person

Mini Beer Brats with Crispy Onions and Mustard | \$80/25 pieces

Popcorn Trio with Cheese, Butter, and Caramel Popcorn | \$8 per person

Cheese Curds with Ranch and Marinara | \$5 per person

Flatbread Pizza Choose One:
Cheese | BBQ Chicken | Sausage & Pepperoni | \$80/25 pieces

BAR SERVICE

STANDARD PACKAGE

Tito's (Vodka)
Beefeater(Gin)
Jim Beam (Bourbon)
Jack Daniels (Whiskey)
Korbel (Brandy)
Johnnie Walker Red (Scotch)
Captain Morgan (Dark Rum)
Bacardi Silver (Rum)
Malibu (rum)
Jose Cuervo (Tequila)
Bailey's (Cordial)
Bottled Beer (4 Selections)
House Wine (2 Selections)
Soda

PREMIUM PACKAGE

Ketel One (Vodka)
Grey Goose (Vodka)
Bombay (Gin)
Tanqueray (Gin)
Crown Royal (Whiskey)
Makers Mark (Whiskey)
Knob Creek (Bourbon)
Patron Silver (Tequila)
Kraken Rum (Rum)
Hennessy (Cognac)
Remi Martin (Cognac)
Johnnie Walker Black (Scotch)
Malibu (Rum)
Bailey's (Cordial)
Bottled Beer (4 Selections)
House Wine (2 Selections)
Soda

BOTTLED BEER

DOMESTIC BEER SELECTIONS:

Miller Lite, Bud Light, Budweiser, Michelob Ultra, Coors Light

CRAFT/IMPORT BEER SELECTIONS:

Heineken, Corona, Blue Moon, Seasonal Leinenkugel, Spotted Cow, Lagunita's IPA, Assorted Truly Hard Seltzers

HOUSE WINE

Chardonnay, Riesling, Pinot Grigio, Cabernet, Merlot, Pinot Noir

SODA:

Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale

Additional hours are \$6 per person per hour for Standard and \$8 per person per hour for Premium

WEDDING PACKAGE POLICIES

FOOD & BEVERAGE

North Shore Ballroom is the Exclusive Food and Beverage Provider for all Events Held at North Shore Ballroom. No Beverage or Food of any kind will be permitted to be brought into the facilities by the Patron or any of the Patron's Guests or Invitees. Remaining food items will not be boxed up to go at the end of the Event.

MENUS

Menu selections and other details pertinent to your functions are required to be submitted to the Sales Manager 21 days prior to the first function date. The Sales Manager will assist you in selecting the proper menu items and arrangements to ensure a successful event. All details and pricing are subject to the policies on the final event order contract.

Special dietary needs: our chef can prepare and meet most special dietary or vegetarian needs. Please make your request twenty-one (21) business days in advance to your catering sales manager. The hotel may not be able to fulfill any requests made without twenty-one (21) days' notice. **Children:** special pricing is available for children ages three to ten (3-10) attending your function.

TASTINGS

North Shore Ballroom provides a complimentary tasting for up to four individuals. They are only provided to booking with a secured deposit. Tastings include a full presentation of your selections. Any cancellation of your event after a tasting is subject to a full disclosed cost of said selections. Selections for a tasting are limited based on the actual size of the proposed event.

PRICES & FEES

Prices quoted do not include the service charge (22%) and current sales tax. A service charge (22%) will apply to all food, beverage, equipment, and labor charges. Current state and local taxes will apply to all food, beverage, and equipment rentals. Customers claiming tax exempt status must provide satisfactory evidence of such exemption for the state of Wisconsin. Prices are subject to change without notice due to fluctuating market prices; guaranteed prices will be confirmed when menu items are selected.

GUARANTEE & MINIMUMS

A minimum of 50 guests are required to be applicable to a wedding package. If attendance is less than 50, North Shore Ballroom will charge for the difference of said package. The total number of individuals attending the function must be specified at least (21) business days prior to your event. This number will be considered a guarantee and is not subject to reduction. If a guarantee is not provided in time, we will consider the last estimated number as the guarantee for the event. If attendance is above the guarantee, charges will be applied for the actual number of guests. We reserve the right to charge for every guest served. North Shore Ballroom will be prepared to accommodate 5% above the guaranteed number.

TIMELINE

All service times are based on one (1) hour meal services unless otherwise approved by catering sales manager and stated on event order. Additional fees will be charged if an event runs longer than its stated end time. All events must end by 11pm.

DÉCOR & ROOM LAYOUT

Black or white linen can be provided at no additional charge. Linen napkins are provided at no additional charge with certain colors available.

When choosing décor for your event, please keep in mind the following:

- ✓ no items may be affixed to any wall or columns
- ✓ no open flames
- ✓ all items must be removed upon the completion of the event
- ✓ North Shore Ballroom is not responsible for items damaged or left after the event
- ✓ we allow pre-arranged advance access to event rooms based on availability

North Shore Ballroom does not provide décor nor provide décor services if needed or requested an additional set up fee of \$200 per hour is applied

Desired room layouts are due twenty-one (21) days prior to the first day of events. An additional \$200 fee is applied to excessive room set-up changes that occur within seventy-two (72) hours of scheduled event start time.

CONTRACTS

A signed copy of the contract will be provided to hold event space. The signed contract state terms, addendum and constitute the entire agreement between the clients and North Shore Ballroom. The sales manager will provide an event order outlining all catering services provided and an event check with an itemized list of all known charges 30 days prior to the first event date. Both the event order and event check must be signed by the client to initiate event details 21 business days prior.

RESERVATIONS & PAYMENT

There is a required non-refundable deposit based on your food & beverage spend to secure your date at contract signing. All holdings without a deposit are subject to booking another event without notice. Deposit schedule will be outlined in your contract with dates and amounts due. All payments are non-refundable. We accept all major credit cards or checks.

CANCELLATION

North Shore Ballroom reserves the right to assess cancellation fees. All deposits are non-refundable.

Cancellation fees	
0-90 days	100%
91-180 days	50%
180+ days	25%



CONTACT US

We know you are excited, and so are we!

We would love to begin this journey with you.

Don't hesitate to reach out us with any questions you might have!



Text/Call: (414) 251-3638



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