



PROPERTY PROFILE

Address

666 Wisconsin Avenue, P.O. Box 8
Madison, Wisconsin 53701

E-mail: catering@theedgewater.com

E-mail: reservations@theedgewater.com

Web site: www.theedgewater.com

Phone

608-256-9071

Toll-Free 800-922-5512

Facsimile Services

608-256-0910

Travel Agents

Sabre SM 10565

Apollo IL 16342

Worldspan IL 10565

Amadeus IL MSN65A

Pegasus IL EDHLT

HTI Code: LHC

Location

Downtown - On Lake Mendota, in the historic Mansion Hill district
Short walking distance to the State Capitol, UW-Madison Campus, State Street shopping, museums,
and the Overture Art Center

Distance from Airport

15 minutes (3.5 miles)

Transportation from Airport

Transportation is available 7 days a week from 5:30 a.m. to 11:00 p.m. at no charge (gratuities are always appreciated) in our van. Phone for advance reservations at 1-800-922-5512 with your flight information as there may be a delay should you choose to phone us when you arrive at the Dane County Regional Airport (MSN).

Credit Cards

American Express, MasterCard, VISA,
Diners Club, and Carte Blanche

Guest Rooms

Total number: 107

Suites: 31

Lakefront Rooms: 56

Meeting Rooms

Total Number: 8

Exhibit Space

5,760 square feet

Most equipped with
high-speed DSL and
electronic screens.

Capacity of Largest:

300 Classroom

600 Theatre

450 Banquet

Provided by Hotel at No Charge

Lecterns with lights, table-top podiums, risers, screens, easels, AV carts, pads, and pens.

*All other AV equipment available for rental with prior notice. Ask for current prices upon reservation.

Recreation

Complimentary Fitness Center. Lakefront location with Madison's best sunsets. Swimming, fishing,
boating on Lake Mendota.

Amenities

- Fax and copy service
- Weekday same-day valet service
- Complimentary underground parking
- Fitness Center
- Pier and boardwalk open in season
- Irons and boards
- Voicemail phones
- In-room coffee
- Delivery of weather forecast
- Business Center
- Weekday complimentary *USA Today* newspaper
- Turn-down service
- Shoe shine service
- Hair dryers
- Coffee and decaf station in lobby
- Dataport phones and/or high-speed DSL
- Nightly towel refresh

SIGHTS AND ACTIVITIES

Less than 15 minutes away...

Capital Brewery and Beer Gardens
Children's Museum
Chazen Museum of Art
Governor's Mansion
Henry Vilas Zoo
James Madison Park and Beach
Monona Terrace Convention Center
Madison Art Center
Olbrich Park and Botanical Gardens
Overture Center
State Historical Museum

Less than 30 minutes away...

Botham Winery
Cave of the Mounds
Little Norway/Blue Mounds
Wollersheim Winery

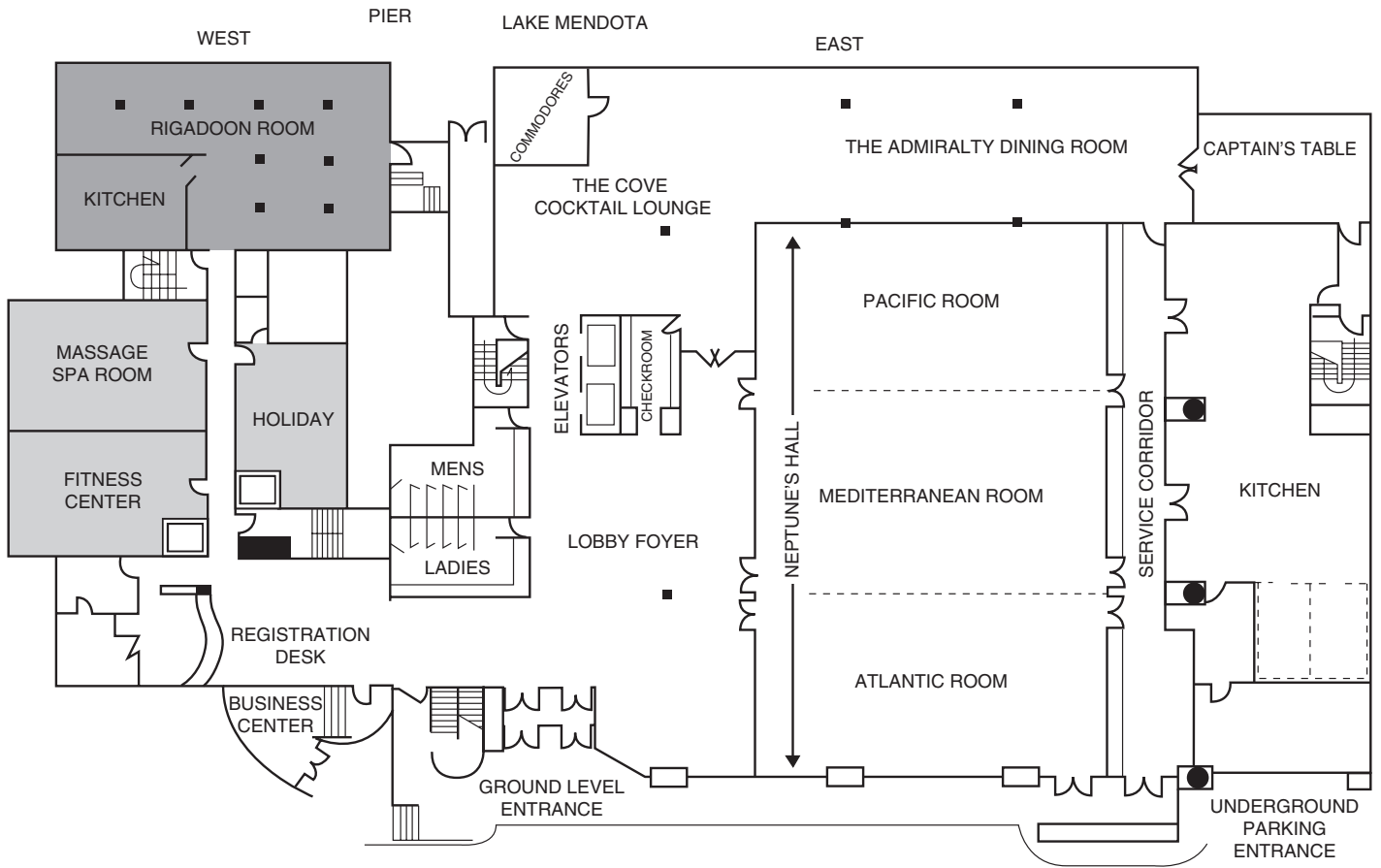
Less than 45 minutes away...

Circus World Museum
Taliesin/Spring Green
The House on the Rock

Less than 60 minutes away...

Milwaukee
Wisconsin Dells

Edgewater Floor Plans



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Downtown - On Lake Mendota
 Short walking distance to the State Capitol and
 UW-Madison Campus.

Distance from Airport

15 minutes (3.5 miles)

Transportation from Airport

No charge for transport in Edgewater's van.
 Advance reservations and gratuities appreciated. Service
 available 7:00 a.m. Sunday through 4:00 p.m. Friday. No
 Saturday service.

Rooms

Total Number: 107
 Suites: 31
 Lakefront Rooms: 56

Meeting Rooms

Total Number: 8
 Capacity of Largest: 450 Banquet 600 Theatre
 Total Sq. ft.: 8,877 300 Classroom

Exhibit Space

5,760 square feet

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 Diners Club, and Carte Blanche

Style of Setup	TH	CL	CO	BQ	Size	Sq. ft.
LOBBY LEVEL						
Neptune's Hall	600	300	60	450	60' x 96'	5,760
Atlantic Room	200	100	40	150	32' x 60'	1,920
Mediterranean	200	100	40	150	32' x 60'	1,920
Pacific Room	200	100	40	150	32' x 60'	1,920
Captain's Table	30	20	25	40	19' x 29'	551
Commodores	N/A	N/A	12	16	16' x 16'	256
LOWER LEVEL 1						
Continental Room	50	30	20	40	23' x 33'	759
Holiday Board	30	20	16	32	19' x 29'	551
LEVEL 7						
Rigadoon Room	30	N/A	20	60	20' x 54'	1,080

Breakfast

Continental Breakfast

Assorted Chilled Juices
Assorted Warm Fresh Bakery
Edgewater Blend Coffee, Brewed Decaffeinated
and Selection of Teas
\$10.95

Deluxe Continental Breakfast

Assorted Seasonal Fresh Fruit
Assorted Chilled Juices
Assorted Warm Fresh Bakery
Edgewater Blend Coffee, Brewed Decaffeinated
and Selection of Teas
\$11.95

The following include the choice of
Edgewater Blend Coffee, Brewed Decaffeinated
or a Selection of Teas

Denver Scramble

Fluffy Scrambled Eggs enhanced
with Onion, Green Pepper, and Pimento
Sugar Cured Ham Steak
American Fried Potatoes
\$13.95

Eggs Benedict

Two Lightly Poached Eggs
nestled on Canadian Bacon
atop a crisp English Muffin
Hollandaise Sauce
Seasonal Fresh Fruit Cup
\$13.95

Cheddar Scrambled Eggs

with Mushrooms
Rasher of Bacon, Link Sausage
or Canadian Bacon
Lyonnaisé Potatoes
\$12.95

Belgian Waffle

A thick Belgian Buttermilk Waffle
your choice of Syrup or Fruit Toppings
Apple, Blueberry, Strawberry
or Raspberry
\$12.95

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French Toast

*Four Triangles of thick French Toast
Powdered Sugar, Whipped Butter, and Warmed Syrup
Your choice of Bacon or Sausage
\$11.95*

Wisconsinite Breakfast

*Grilled Sheboygan Bratwurst
Cheddar Scrambled Eggs
American Fried Potatoes
Grilled Tomato Half
\$12.95*

The Healthy Starter

*Heart Smart Granola Cereal with
either Skim or Regular Milk, a wedge of Seasonal
Melon dressed with Fruited Yogurt, and
a Honey Bran Muffin
\$11.95*

Quiche

*A savory blend of Cream, Eggs, and Cheese,
enhanced by your choice of:
Seafood, Traditional Lorraine,
Seasonal Vegetables, Southwestern Style
or Spinach and Mushroom, Seasonal Fruit Garnish
\$12.95*

Mariner's Benedict

*Two Toasted English Muffins topped
with Crab Meat, Poached Eggs,
and Creamy Hollandaise Sauce
Seasonal Fruit Garnish
\$14.95*

Egg Substitute available upon request.

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Buffet Breakfast

Breakfast buffet service is for a maximum of 2 hours.

Buffets have been designed for a minimum of 25 guests.

\$50.00 labor charge for groups less than 25 requesting buffet service.

1. Assorted Sliced Fresh Fruit

Quiche Lorraine

Baked Sliced Sugar-Cured Ham

American Fried Potatoes

Waffle Sticks

Strawberries and Whipped Cream

Sautéed Apples

Assorted Warm Fresh Bakery

Edgewater Blend Coffee, Brewed Decaffeinated

or Tea Service

\$16.95

2. Chilled Assorted Juice Bar

Choice of Dry Cereals with Milk

Cheddar Scrambled Eggs

Smoked Bacon and Link Sausage

Assorted Tea Breads

Edgewater Blend Coffee, Brewed Decaffeinated

or English Breakfast Tea

\$14.95

3. Fresh Fruit Fondue

with White or Dark Chocolate

Country Fresh Scrambled Eggs

Thick French Toast Triangles

with Whipped Butter and Warm Syrup

Sugar Cured Ham

Assorted Warm Fresh Pastries

Lyonnaisé Potatoes

Edgewater Blend Coffee, Brewed Decaffeinated

or English Breakfast Tea

\$17.95

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4. Seasonal Assorted Apples à la Waldorf

Quiche du Jour

Cheddar Baked Potato Skins

Crepe à la Reine

Assorted Warm Muffins

Cinnamon Rolls

Edgewater Blend Coffee, Brewed Decaffeinated
or English Breakfast Tea

\$16.95

5. Individual Tomato Juice Cocktail

Scrambled Eggs, Western Style

Grilled Sheboygan Bratwurst

Poached Eggs Benedict

Sliced Nova Lox

Bagels and Cream Cheese

Sliced Ripe Red Tomatoes

Thinly Sliced Red Onion

Assorted Warm Fresh Bakery

Steamed Garden Medley of Vegetables

Edgewater Blend Coffee, Brewed Decaffeinated
or English Breakfast Tea

\$22.95

6. Assorted Chilled Juice Bar

Country Fresh Scrambled Eggs

Smoked Bacon and Link Sausage

Assorted Warm Danish Rolls

Edgewater Blend Coffee, Brewed Decaffeinated
or English Breakfast Tea

\$13.95

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Salad Luncheons

Each includes Rolls and Butter, choice of Beverage

Shrimp Salad

*Gulf Shrimp cascaded
over a bed of Mixed Greens,
accented with Cucumber and
Egg Slices, Tomato Wedges
Louie Dressing
\$16.95*

Edgewater Chef's Salad Bowl

*Julienne of Ham and Turkey Breast
Swiss and Cheddar Sticks
sliced Cucumber and Egg
Tomato Wedges
on a bed of Mixed Greens
choice of three Dressings
\$14.95*

Chicken Almond Oriental

*Stirfried Chicken Breast Meat
resting on a bed of Mixed Greens
accented with Waterchestnuts,
Bamboo Shoots, Almonds,
and Chow Mein Noodles
Dressed with a Teriyaki Vinaigrette
\$15.95*

BLT Salad

*Mix of Green Leaf and Boston Lettuces
topped with Fresh Tomato, Smoked Bacon,
Croutons, and Avocado Dressing
\$14.95*

Roast Duckling Salad

*Strips of Boneless Duck Breast
resting on a bed of Mixed
Greens, garnished with Spiced
Mandarin Orange Dressing
\$16.95*

Curried Chicken Salad

*Chicken Breast Meat, Fresh
Pineapple, Slivered Almonds, Raisins,
and Apples combined in a tangy
Curried Mayonnaise, served on
a bed of Mixed Greens
\$14.95*

Seasonal Fresh Fruit Platter

*Seasonal Fresh Fruit on a bed of
Lettuce, served with Chicken
or Tuna Salad \$1.00 additional
\$12.95*

Chicken Caesar

*Strips of tender grilled Chicken Breast,
layered on top of a Classic Caesar Salad,
dusted with Parmesan Cheese
\$15.95*

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Luncheon Sandwich Platters

Each includes choice of Beverage

Au Gratin Casserole

Sliced Smoked Ham, Sliced Breast of Turkey,
piled atop a Wolferman's English Muffin,
laced with sliced Mushrooms, masked by
Sauce Mornay. Broiled Spinach Tomato

\$15.95

Chicken Breast Supreme

Broiled Chicken Breast, topped with crispy
Bacon and Cheddar Cheese

Served on a Toasted Bun with
French Fries and Crudite Garnish

\$15.95

Capitol Croissant

Medium Rare Roast Beef
sliced Cucumber and Red Onion
on a flaky Croissant

Creamed Horseradish Sauce
Deli Style Cole Slaw

\$15.95

English Melt

Chicken or Tuna Salad mounded atop sliced

Fresh Tomato, nestled on a crisp

English Muffin

Fresh Cut Fruit Cup

\$15.95

Turkey BLT

Tender Breast of Turkey, crisp Bacon,
sliced Tomato, Lettuce, and Mayonnaise
piled on Whole Wheat Toast

Served with Potato Chips
and Crudite garnish.

\$13.95

Soup and Sandwich Buffet

Minimum of 25 people, maximum of 2-hour service

\$50.00 labor charge for groups less than 25 requesting buffet service.

Assorted Deli Meats, chilled Vegetable Platter,

Assorted Sliced Wisconsin Cheeses

Sliced Beef Steak Tomatoes and Leaf Lettuce

The Chef's selection of Fresh Salads of the day

A variety of fresh Bakery Breads and Rolls,

Potato Chips, and Pickle Spears, accompanied by Condiments

Chef's Soup of the Day

\$17.95

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Luncheon Entrées

Each is served with Tossed Salad, Vegetable,
Rolls and Butter, and Beverage

Ravioli Florentine

Tender Pillows of Pasta stuffed with
Spinach and Ricotta Cheese,
served with Marinara Sauce
\$15.95

Chicken Piccata

Tender Boneless Breast of Chicken
sautéed in Herbed Butter
laced with Lemon and Capers
Blended Rice Pilaf
\$16.95

Burmese Gingered Beef

Tenderloin Tips sautéed with
Tomatoes and Onions, seasoned
with Ginger, Garlic, and
Turmeric, served over
White Rice
\$16.95

Swiss Steak Jardiniere

Tender scallops of Beef Round
braised with Carrot, Celery, and
Onion. Served with Whipped
Potatoes and Gravy
\$17.95

Baked Stuffed Pork Chop

A thick T-Bone of Pork
stuffed with a traditional
Sage Bread Dressing, served
with Whipped Potatoes and
Country Style Gravy
\$17.95

Chicken Florentine

Tender Spinach Leaves
Blended into a savory Bread
Stuffing, encompassed by
a boneless Breast, baked and
topped with Supreme Sauce,
served with White Rice
\$16.95

Beef Oriental

Tender Strips of choice
Beef sautéed with Red and Green
Peppers, and Onions. All blended
in a Rich Brown Sauce. Served
with White Rice
\$16.95

Beef or Chicken Fajita Platter

Pieces of seasoned and grilled
Meat, tossed with sautéed Red and
Green peppers and Spanish Onion
all on warmed Tortilla Shells
Served with Refried Beans
and Spanish Rice
\$17.95

Sesame Almond Chicken

Chicken Tenders sautéed with
Sesame and Soy, accented with
Almonds and Waterchestnuts,
served over White Rice
\$16.95

Roast Loin of Pork

Seasoned and slow roasted to seal in
all the juices, napped with Apple, Plum or
a bold Dijon Mustard Sauce, served
with Parslied New Potatoes
\$17.95

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Luncheon Entrées

Each is served with Tossed Salad, Vegetable,
Rolls and Butter, and Beverage

Sliced Roast Sirloin
Seasoned and slow roasted Beef
Twice Baked Potato
reduction of natural juices
\$17.95

Petit Filet Mignon
A center cut of the Tenderloin
broiled to perfection, served
with Duchesse Potatoes
\$21.95

Stuffed Sole
Boneless Fillets surround
your choice of Alaskan
Crab or Shrimp and
Mushroom, accented with a
Light Cream Sauce
Parlsied New Potatoes
\$18.95

Broiled Orange Roughy
Freshest Saltwater Fillet, brushed
with Butter and broiled, topped
with a White Wine Lemon Sauce
Served with Wild Blend Rice
\$18.95

Broiled Fillet of Salmon
Flaky Salmon Fillet,
broiled and served atop
Herbed Pasta, topped with a
Creamed Leek Sauce
\$18.95

Chicken Parmesan
Boneless Breast is breaded and
sautéed, covered with Mozzarella
and Marinara Sauce, dusted with
Parmesan, and baked until bubbly
\$17.95

Crepe à la Reine
Chicken à la King
flavored with Sherry
wrapped in Crepes
napped in Sauce Mornay
Steamed Fresh Broccoli
\$16.95

Quiche
A savory blend of Cream, Eggs, and
Cheese, enhanced by your
Choice of: Seafood, Traditional
Lorraine, Seasonal Vegetables,
Southwestern, or Spinach and Mushroom
Fresh Fruit Garnish
\$16.95

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Break Time Offerings

Beverages

Brewed Edgewater Special Blend Coffee	\$29.00/gallon
<i>(Includes Tea Selections, Cream and Sugar)</i>	
Brewed Edgewater Special BlendDecaffeinated	\$29.00/gallon
Assorted Chilled Sodas	\$3.00 each
<i>(charged on a consumption basis)</i>	
Iced Tea with Lemon and Sugar	\$26.00/gallon
Chilled Fresh Fruit Juices	\$19.00/liter
Hot Mulled Apple Cider	\$19.00/gallon
Chilled Apple Cider	\$18.00/gallon
Fruit Punch	\$18.00/gallon
Egg Nog(Seasonal)	\$20.00/gallon
Hot Chocolate with Whipped Cream	\$20.00/gallon
Bottled Mineral Water	\$3.00 each
Small Juice Bottles.....	\$3.00 each

For a Nosh

Assorted Danish Pastries	\$2.50 each
Assorted Muffins	\$2.50 each
Bagels and Cream Cheese	\$2.50 each
Assorted Cookies (Freshly Baked!)	\$12.95/dozen
Assorted Tea Cake Tray	(serves 20) \$30.00
Frosted Brownies	\$25.00/dozen
Petit Fours	\$25.00/dozen
Miniature Pastry Tray	\$30.00/dozen
Assorted Wisconsin Cheese and Sausage Tray	\$16.95/pound
Deluxe Crudite Platter	\$75.00 each
Assorted Whole Fresh Fruit	\$1.75 each
Assorted Bars	\$25.00/dozen

Frozen Treats

Ice Cream Bars	\$3.25 each
Ice Cream Sandwiches	\$3.25 each
Drumsticks	\$3.25 each

Dry Snacks and Dips

Potato Chips and Dip	\$16.00/pound
Pretzels	\$11.00/pound
Tortilla Chips and Salsa	\$16.00/pound
Toasted Onion	\$8.00/supreme
Blue Cheese	\$8.00/supreme
Guacamole	\$12.00/supreme
Salsa	\$7.00/supreme
Sour Cream and Herb	\$8.00/supreme

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Hors D'Oeuvres Listing

Hors D'Oeuvres buffets are for a maximum of 3 hours.

Deluxe Crudité Platter

with Dill Dip

\$75.00

Assorted Wisconsin
Cheese and Sausage

with Crackers

\$16.95 per pound

Assorted Sliced Fresh
Fruit Array

with Fruit Yogurt

\$85.00

Fresh Fruit Fondue
with White or Dark Chocolate

\$100.00

Cheese Log

with Nuts and Assorted Crackers

\$65.00

Artisanal Cheese and Fruit Presentation

with assorted Crackers and crusty French Bread

\$165.00

Bruschetta Bar

Garlic Crostini to be topped with Black Olive Tapenade, Green Olive Tapenade, Roasted Red Pepper Hummus, Tomato Basil Relish, and Shaved Parmesan

\$9.95 per person

Seven Layer Mexican Dip

Refried Beans, Fresh Tomatoes and
Green Onions, Sour Cream, and Cheddar
Cheese, Tortilla Chips for dipping

\$85.00

Antipasto Bar

Assorted Olives, Marinated Artichoke
Hearts, Pepperoncini Peppers, Grilled
Portobello Mushrooms, Grilled Red and
Yellow Peppers, Grilled Asparagus,
Zucchini and Eggplant, a variety of
Sausages, Grilled Tomatoes with Olive Oil
and Parmesan

\$9.95 per person

Pasta Bar

Cheese Tortellini, Herbed Linguini,
Alfredo and Meatless Marinara Sauces,
Italian Sausage, sautéed Peppers and
Onions, Mushrooms, Black and
Green Olives

\$9.95 per person

Sliced Deli Platter

Assorted Meats and Silver Dollar Buns
with a variety of Condiments

\$16.95 per pound

Culinary Specialities

Whole Decorated Smoked Salmon

Whole Decorated Smoked Trout

Market Price

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Hot Selections

The following are priced per dozen

Meatballs in Mushroom Gravy	\$19.00	Jalapeno Poppers	\$19.00
Mini Chicken Legs and Wings	\$19.00	Chinese Egg Rolls	\$21.00
Pot Stickers	\$19.00	Sliced Tenderloin on Crostini	\$35.00
Mini Crab Cakes	\$22.00	Mini Chicken Cordon Bleus	\$21.00
Fried Ravioli, Asst. Flavors	\$18.00	Porcini and Boursin Quesadillas	\$21.00
Barbequed Spare Ribs	\$22.00	Breaded Fried Mushrooms	\$19.00
Deep-Fried Cheese Sticks	\$16.00	Mini Pizzas	\$19.00
Cheese and Bacon Potato Skins	\$16.00	Broiled Chicken Satay	\$22.00
Spinach Stuffed Filo Triangles	\$21.00	Broiled Beef Kabobs	\$22.00
Bacon-Wrapped Waterchestnuts	\$21.00	Breaded Sea Scallops	\$22.00
Bacon-Wrapped Sea Scallops	\$21.00	Hot Wings	\$19.00
Bacon-Wrapped Artichoke Hearts ...	\$21.00	Crabmeat Rangoon	\$19.00

Cold Selections

The following are priced per dozen

Bluepoint Oysters on half shell	\$25.00	Iced Gulf Shrimp	\$32.00
Iced Alaskan Snow Crab Claws	\$29.00	Smoked Salmon on Belgian Endive ..	\$22.00
Ham and Herbed Cheese Rollups	\$19.00	Assorted Finger Sandwiches.....	\$19.00
Cheese Stuffed Cherry Tomatoes	\$18.00	Deviled Eggs	\$15.00
Cheese and Crab Puffs	\$19.00	Marinated Herring per pound	\$11.00
Cheese and Tuna Puffs	\$18.00	Creamed Herring per pound	\$11.00
Cheese and Smoked Salmon Puffs	\$21.00	Assorted Fancy Canapes	\$23.00

Dry Snacks

Priced per pound

Dry Roasted Peanuts	\$16.00	Selected Mixed Nuts	\$19.00
Potato Chips and Dip	\$16.00	Taco Chips with Salsa	\$16.00
Pretzels	\$11.00	Nuts and Bolts Party Mix	\$11.00

Dips

Priced per One Pound Supreme

Hot Spinach Artichoke Dip	\$9.00	Sour Cream Dill Dip	\$8.00
Mexican Guacamole	\$12.00	Toasted Onion Dip	\$8.00
Edgewater Cheese Spread	\$8.00	Bacon and Horseradish Dip	\$9.00

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Banquet Dinners

Poultry Selections

Each includes Soup or Salad, choice of Vegetable, and Starch
Rolls and Butter and a Dinner Beverage

Chicken Peperonata
Seared Boneless Breast
napped with a Sauce of Tomato,
Red Pepper, and Onion
\$25.95

Chicken Marsala
Seared Boneless Breast
accented with Mushrooms and
napped with a
Marsala Wine Sauce
\$25.95

Plum Basted Cornish Hens
Semi-boneless and stuffed with Wild Rice,
basted with a rich Plum Sauce
\$26.95

Chicken à la Kiev
Boneless Breast, stuffed
with Herbed Butter, breaded
and baked until golden
\$25.95

Chicken Tourangelle
Sautéed Boneless Breast,
napped with a rich Mushroom Cream
Sauce, flavored with Orange Zest
and White Wine
\$25.95

Chicken Cordon Bleu
Boneless Breast stuffed with
Swiss Cheese and Smoked Ham,
breaded and baked until golden,
Served with Sauce Supreme
\$25.95

Chicken Florentine
Boneless Breast stuffed with
Spinach, Mushrooms, and Onion,
accented with Anisette, napped with
a Chicken Veloute Sauce
\$25.95

Traditional Roast Turkey
Slow-roasted Breast of Turkey
served with Sage Bread Stuffing,
Whipped Potatoes and Gravy
\$25.95

Roasted Breast of Duckling
Boneless Breast slowly roasted
until tender, napped with a
Raspberry Sauce
\$28.95

Chicken Picatta
A Boneless Breast dredged in
seasoned Flour and sautéed with Butter,
Sauce of Lemon, Wine, Capers, and Cream
\$25.95

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Meat Selections

Each includes Soup or Salad, choice of Vegetable, and Starch
Rolls and Butter and a Dinner Beverage

Stuffed Pork Chops
Thick, center cut Chop, stuffed
with a Sage Onion Stuffing,
seasoned and baked until tender
Served with Pork Gravy
\$26.95

Stuffed Filet
Center cut Tenderloin, split
and stuffed with a
Mushroom Duxelle and broiled
Served with Demi-glace
\$35.95

Roast Beef Chasseur
Choice Beef, seasoned
and slow roasted, napped with
a hearty sauce of
Tomato, Onion, and Mushrooms
in a rich Brown Sauce
\$29.95

Cajun Pork Loin
Tender Boneless Loin, slow roasted
and served with a Cajun Cream Sauce
\$26.95

Filet Mignon
A center cut of the Tenderloin, broiled
and served with Demi-glace
\$34.95

New York Strip
The King of Steaks,
Broiled to perfection and topped
with Maitre d'hôtel Butter
\$34.95

Traditional Baked Ham
A thick cut of traditionally
cured and smoked Ham,
slow roasted
\$26.95

The Medallion Medley

Your choice of any two items

Petit Filet
Stuffed Sole

Salmon Fillet
Roast Loin of Pork

Duck Breast
Breast of Chicken

Shrimp
Petit Lobster Tail

\$39.95

Vegetarian Selections

Portabella Ravioli
Tender pillows of Pasta, filled with
Portabella Mushrooms served with
Mornay or Marinara Sauce
\$25.95

Vegetarian Wellington
A blend of Mushrooms and Fresh
Vegetables rolled inside Puff Pastry and
baked until golden
\$25.95

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Fish and Seafood

*Each includes Soup or Salad, choice of Vegetable, and Starch
Rolls and Butter and a Dinner Beverage*

Grilled Swordfish

*Familiar to Mediterranean waters,
Popular as "Steak of the Sea"
Served with a Fruit Salsa
\$28.95*

Salmon Bercy

*The King of Fish
a simply broiled Fillet
adorned with a Butter Sauce
enhanced with White Wine
\$28.95*

Broiled Tuna

*Tender boneless Steak
broiled and topped with a
Kiwi Ginger Sauce
\$28.95*

Coquille St. Jacques

*Jumbo Sea Scallops, braised
and accented with Pearl Onions in a
rich Champagne Sauce
served with Pommes Duchesse
\$28.95*

Shrimp Tarragon

*Jumbo Shrimp in a rich
Cream Broth flavored with
White Wine and Tarragon,
served over White Rice
accented with Pimento and Onion
\$29.95*

Stuffed Sole

*Boneless Fillets surrounding
your choice of Alaskan Crab or
Shrimp and Mushroom Stuffing,
napped with a Light Cream Sauce
\$28.95*

Orange Roughy Monterey

*Flaky Fillet of Roughy,
baked with White Wine and
accented with a Citrus
Compound Butter
\$28.95*

Trout Amandine

*Boneless, skinless Fillet lightly breaded
and baked until golden
Topped with Almond Beurre Noisette
\$27.95*

Lobster Americaine

*Tender Lobster Meat, napped with a
Spicy Sauce of Tomato, Olive Oil,
Onion, Brandy, and Wine
\$39.95*

Stuffed Shrimp

*Jumbo Gulf Shrimp, butterflied
and stuffed with an Herb-
Enhanced Stuffing, topped with a
Pernod Cream Sauce
\$29.95*

*The above prices do not include 20% Service Charge and 5.5% Sales Tax.
Food and beverage pricing is subject to change without notice.*

Soups

\$3.50 Additional

French Onion Au Gratin
Chicken Noodle
Beef Barley
Old Fashioned Navy Bean
Cheese and Vegetable
Cream of Broccoli
Vichyssoise

Clam Chowder
Corn Chowder
Curried Shrimp and Wild Rice
Split Pea and Ham
Cream of Mushroom
Cream of Asparagus
Gaspacho

Salads

Chef's Tossed Green Garden
Your Choice of Dressings

Edgewater Famous Caesar
\$3.00 Additional

Spinach with Bacon Vinaigrette
\$3.00 Additional

Salad Medici
Mixed Greens accented with Ripe Olives,
Grated Provolone Cheese and
Red Onion Rings
\$3.00 Additional

Vegetables

Buttered Baby Carrots
Mixed Garden Vegetables
Green Beans Amandine
Broccoli Mornay
Steamed Broccoli
with Julienne of Carrot

Peas and Sautéed Mushrooms
Corn O' Brien
Green Beans Sautéed with Bacon
Cauliflower Au Gratin
Sautéed Pea Pods

Potatoes

Parslied New Potatoes
Pommes Duchesse
Potatoes Au Gratin
Sweet Potato Fries

Herbed Oven Roasted
Homestyle Fried with Onions
Baked Idaho
Roasted Garlic Mashed Potatoes

Rices

Basmati Rice Blend

White Rice Pilaf

Wild Blend Rice

The Celebration Buffet

Dinner buffet service is for a maximum of 2 hours.

Salad Bar provided at no additional cost with all entrée selections

Deluxe Raw Vegetable and Relish Tray with Dill Dip
Assorted Wisconsin Cheese Presentation with a variety of Crackers
Assorted Sliced Fresh Fruit Array

with Fruit Yogurt

Tossed Green Garden Salad Bowl

Choice of Dressing, Assortment of Toppings

Three Assorted Prepared Salads

Traditional Deviled Eggs

Bakery Fresh Dinner Rolls

Choice of Beverage

Two Entrées include the choice of one Starch and one Vegetable.

Three Entrées include the choice of two Starches and two Vegetables.

Four Entrées include the choice of the three Starches and three Vegetables.

Please refer to the reverse side for these selections.

Unless otherwise noted, each Entrée serves approximately 20 people.

Chef Carved Prime Rib of Beef	
One Rib serves approximately 14	\$495.00
Chef Carved Roast Tenderloin of Beef	
One Tenderloin serves approximately 10	\$350.00
Traditional Baked or Bar-B-Queed Chicken	\$595.00
Chicken Florentine, Spinach, Mushroom, and Onion Stuffing.....	\$595.00
Chicken Kiev, Herbed Butter Stuffing	\$595.00
Chicken Cordon Bleu, Ham and Swiss Cheese Stuffing	\$595.00
Chicken Tourangelle, Citrus Cream Sauce	\$595.00
Sliced Breast of Turkey and Dressing	\$595.00
Glazed Sugar-Cured Ham, Raisin Sauce	\$595.00
Sliced Roast Loin of Pork, Apple, Plum, or Cajun Sauce.....	\$595.00
Sliced Sirloin of Beef, au jus	\$595.00
Russian Style Beef Stroganoff, Buttered Noodles.....	\$595.00
Oriental Style Beef.....	\$595.00
Veal Paupiettes.....	\$795.00
Minted Roast Lamb.....	\$795.00
Broiled Orange Roughy, Butter Sauce	\$595.00
Broiled Cod, Celery and Onions, White Wine Sauce	\$595.00
Broiled Salmon.....	\$595.00
Shrimp and/or Scallops Gratinée.....	\$775.00
Shrimp Etouffée	\$775.00

The above prices do not include 20% Service Charge and 5.5% Sales Tax.

Food and beverage pricing is subject to change without notice.

Sumptuous Desserts

\$4.95 Each

Carrot Cake

Two layers of rich Carrot Cake generously laced with chunks of Raisins, Walnuts, Carrots and Pineapple a hint of Cinnamon flavor is complemented by the rich Viennese Cream Icing

Walnut Layer Cake

Two layers of White Genoise, accented with English Walnuts, frosted with Viennese Whipped Cream dusted with additional Walnuts

Chocolate Layer Cake

A double Chocolate Delight!! Two layers of rich Chocolate Cake, frosted with a Double Chocolate Buttercream Frosting

Bavarian Rum Cream Pie

Graham Cracker Crust topped with a light Bavarian Cream filling flavored with Dark Rum crowned with Whipped Cream

Fudge Bottom Pie

Graham Cracker Crust layered with a luscious Chocolate Fudge topped with a light Bavarian Cream filling crowned with Whipped Cream and Chocolate Shavings

Boston Cream Pie

It's called a Pie, but is closer to a Cake, Two layers of Yellow Sponge Cake, filled with a rich Bavarian Cream, and topped with Dark Chocolate

Sumptuous Desserts

\$5.95 Each

Old World Apple Torte

Buttery, golden brown Short Dough Crust filled with layers of whole Apple Slices, accented with Slivered Almonds and accented with creamy Caramel

Chocolate Nemesis

Flourless Chocolate Cake, topped with Whipped Cream, accented with Chocolate Shavings

Hazelnut Cappuccino Cake

Made with Ground Hazelnuts instead of flour, frosted with Cappuccino enhanced Buttercream Frosting

Strawberry Amaretto Cake

White Layer Cake flavored with Fresh Strawberries, enhanced with Amaretto and frosted with a Viennese Cream

Black Forest Torte

Layers of Chocolate Cake, Cherries and Whipped Cream, topped with Chocolate Curls and Cherry Garnish

Strawberry Shortcake

Fresh Berries in Sauce over Angelfood or Shortcake Biscuit, accented with Whipped Cream

Tiramisu

Layers of Liqueur-soaked Sponge Cake sweetened with Marscapone Cheese and Zabaglione garnished with fresh Whipped Cream and Shaved Chocolate

Pineapple Upside Down Cake

An Old-fashioned Dessert featuring a Moist, Buttery Cake, sweet Pineapple Ring, and a Creamy Brown Sugar Sauce

Private Bar Set-Up

Minimum Requirements

Private bar set-ups must realize a minimum revenue of \$200.00, exclusive of Keg Beer and Bottled Wine. If total sales do not reach this amount, the difference between actual sales, and the minimum will be added to your bill. All prices are subject to a 5.5% sales tax and 20% service charge. Sodas are available at \$2.50 per glass.

Hosted Tab Bar

When you desire to purchase beverages by individual drink pricing. An appropriate shot is poured and includes all mixes, ice and garnishes. Charges are determined by the actual bar price for the specific beverage served. All prices are subject to a 5.5% sales tax and 20% service charge.

Hosted Banquet Bottle Bar

When you desire to purchase liquor by the bottle, it is charged to the nearest 10th of the bottle. Rail Brand liquor is available at \$98.00 per bottle with Call Brands available at \$140.00 per bottle. Premium \$180.00, Super Premium \$195.00, and Executive Brands at market price available upon request. Ice, mixers, and appropriate garnishes are provided. All prices are subject to a 5.5% sales tax and 20% service charge.

Cash Bar

Guests purchase drinks at their own expense. Drink prices are based on Rail or Premium Brand prices.

Offerings for Barrels of Beer

Half Barrels (200 glasses of beer per half barrel)

Miller Lite, Genuine Draft,

Budweiser and Bud Light, Michelob, Coors and Coors Light.....\$270.00

Samuel Adams Lager or Seasonal, Capital Amber or Seasonal,

Red Hook, Gray's Honey Ale or Seasonal.....\$375.00

Heineken Lager and Dark, St. Paulie Girl Lager and Dark, Harp,

New Castle, Lake Louie.....\$435.00

Quarter Barrels (100 glasses of beer per quarter barrel)

Miller, Miller Lite, Budweiser and Bud Light\$165.00

Because we cannot return unused $\frac{1}{2}$ or $\frac{1}{4}$ barrels of beer to our suppliers, you are responsible for payment of all barrels ordered whether they are consumed or not. In the event that all barrels ordered are used and additional beer is needed, we will only be able to provide bottled beer at regular bar pricing.

Menu selections for beer must be submitted to the Catering Office two weeks prior to the date of the function to complete the contract.

Changes to the contracts may only be additions,
nothing may be returned or cancelled once ordered.

Rail Brands

\$98.00

*House Brandy, Seagrams 7, House Vodka, House Gin,
House Scotch, Old Thompson Whiskey, Old Crow Bourbon,
Castillo Rum, Southern Comfort, Kahlua, Amaretto*

Call Brands

\$140.00

*Canadian Club, Korbel, Jack Daniels, Jim Beam Bourbon and Rye, Canadian VO,
Dewars White Label, Wild Turkey, Windsor Canadian, J&B Scotch, Johnnie Walker Red,
Bacardi and Bacardi Limon, Captain Morgan, Malibu, Absolute, Beekeepers, Bombay,
Tanqueray, Cuervo Gold*

Premium

\$180.00

*Knob Creek, Makers Mark, Jameson Irish, Johnnie Walker Black, Grey Goose,
Ketel One, Stolichnaya, Boodles, Bombay Sapphire, Remy Martin VS,
Amaretto Di Saronno, Frangelico*

Super Premium

\$195.00

*Belvedere, Blanton's Bourbon, Crown Royal, Woodford Reserve, Laphroig, El Tesoro,
Cabo Wabo, Courvoisier VS, Hennessy VS, Martel VS, B&B, Cointreau*

Executive Market Price

*Balvenie 12, Glenlivet 18, MacCallen, O'Ban, Scapa, Lagavulin, Dalmore,
Talisker, Hine Antique, Hennessy VSOP, Delamaine Tres Belle,
Remy Martin VSOP, Grand Marnier*

Due to market fluctuations, prices are subject to change without notice.

*Menu selections for liquor must be submitted to the Catering Office two weeks prior to the date
of the function to complete the contract.*

Changes to the contracts may only be additions, nothing may be returned or cancelled once ordered.

Wine and Champagne

Salmon Creek House Selections

Chardonnay, White Zinfandel, Cabernet Sauvignon, Merlot, and Shiraz
\$25.00 per bottle

Le Domaine Brut

This Sparkling Wine will surely please most people with its sweet lemon, mineral goodness, and clean fresh taste, its finish is of almonds and pears.
\$30.00 per bottle

Marques de Gelida Brut

This light-bodied, super-refreshing Sparkling Wine exhibits aromas and flavors of green apples, lemon zest, and hints of pears and grapefruit.
\$35.00 per bottle

St. Julian Sparkling Cider

Non-Alcoholic
\$25.00 per bottle

Ariel Non-Alcoholic Wines

White Zinfandel \$30.00

Sprecher Root Beer \$3.75 per bottle

Boylan's Crème Soda & Gingerale Soda \$3.75 per bottle

Sparkling Izze's Grapefruit & Blackberry Soda \$3.75 per bottle

Reed's Ginger Beer \$3.75 per bottle

Premium Wine Selections available upon request from our Master List.

Menu selections for wine must be submitted to the Catering Office two weeks prior to the date of the function to complete the contract.

*Changes to the contracts may only be additions,
nothing may be returned or cancelled once ordered.*

GENERAL INFORMATION

1. MENU SELECTION:

Menu selections for meal functions must be submitted to the Catering Office two weeks prior to the date of the function. A single entrée selection is strongly recommended for all functions. Should an additional choice be necessary, no more than three entrees can be provided, at a charge of \$1.00 per person, additional. The group reserving the party must meet the following conditions:

- A. The exact number of each entrée must be reported to the Hotel by 12:00 noon at least three working days prior to the function.
- B. Identification, in the form of color-coded place cards or some other method, must be provided by the host/hostess so that the wait staff can serve properly without delay.
- C. When choices are offered, the exact number of each must be prepared in advance; therefore, the host/hostess will be charged for that count plus any last minute changes. We are happy to prepare vegetarian and restricted diet meals with proper advance notice.

2. GUARANTEE:

A guaranteed number of guests in attendance is required by 12:00 noon **three business days** prior to the function. **THIS NUMBER CANNOT BE REDUCED ONCE MADE.** If attendance is greater than the guarantee, charges will be made for the number served. If attendance is lower than the guarantee, you will be charged for the number guaranteed. If no guarantee is received two working days prior to the function, the hotel will assume the guarantee is the estimated number on the original reservation and charges will be made in the same manner as above. The Hotel will only be prepared to serve 5% over the guaranteed number. The hotel cannot guarantee provision of identical meals for overages, although substitutions will be allowable.

3. DEPOSIT/PAYMENT/CREDIT TERMS:

A \$1,000.00 deposit is required for all non-corporate-sponsored events at the time of booking in order to hold the reservation definite. This amount will be credited to the total function charges. **No refund of deposit will be made in the event of a cancellation.** A charge of 25% of the function agreement will be assessed if cancellation occurs within seven days of the event. A charge of 50% of the function agreement will be assessed if cancellation occurs within two days of the event. Payment is due and payable at the conclusion of the function. For your convenience, we will be happy to accept your Personal Check, Diners Club, Carte Blanche, Visa, MasterCard or American Express Card. If credit has been established, this balance is due upon receipt of the bill. Finance charges will be assessed at the rate of 1.5% per month on unpaid balances. The Hotel reserves the right to limit the amount of credit issued to the applicant. The Hotel also reserves the right to suspend/revoke privileges for noncompliance of Hotel Rules or Credit Terms. See also Wedding Specific Policies in Catering Menu and Conference Services Booklet. **If the event is cancelled less than six months prior to the date of the event, a 100% estimated charges penalty will be assessed. If the event is rebooked within the same calendar year, deposit will transfer and no penalties will be assessed.**

4. PRICES/SERVICE CHARGE/TAX:

Prices are guaranteed 60 days prior to the function. Said prices are subject to a standard 20% service charge and state sales tax on the total food and service charge. Beverage prices are subject to an 20% service charge. All prices are subject to change without notice due to market price fluctuations. Groups requesting Tax Exemptions must submit a copy of their Tax Exemption Certificate prior to the function.

5. RESPONSIBILITY:

The Hotel does not permit the affixing of anything to the walls, floors, or ceilings of rooms with nails, staples, transparent or carpet tape or any other substance, unless written approval has been established prior to the function. Patrons will accept responsibility for and agree to pay appropriate charges for damages to the property, equipment on the property, and stolen property. The Edgewater Hotel will not tolerate inappropriate or disruptive behavior at the expense of other guests in the hotel. If in the sole judgment of the hotel, security is required in order to maintain order due to the size and nature of your function, the Hotel may require you to provide, at your expense, uniformed security personnel. Any and all provisions for security personnel must be arranged through the Hotel's Sales and Catering Office. The person hosting any function is ultimately responsible for any under-age drinking, and resulting damages. Any article left behind after the completion of a function will be assumed to be unwanted and will be disposed of as the clean up staff decides is appropriate. Objects of obvious value will be taken to lost and found, which is a division of the housekeeping department. The Edgewater Hotel is not responsible for articles left behind, lost, stolen, or misplaced.

6. LIABILITY:

The Hotel reserves the right to inspect and control all private functions. The hotel reserves the right to change scheduled room location wherever necessary. By signing future agreements, The Edgewater, its owner and operators, shall not be held liable for failure to carry out such agreements as mentioned which is caused by fire, strikes, acts of God, terrorists, acts of terrorism or other conditions beyond reasonable control of the Hotel, its owners or operators.

7. PROHIBITED ITEMS:

The Law Prohibits patrons from bringing their own alcoholic beverages or food onto a licensed property. Appropriate Corkage Fees/Set Up Service Charges will be determined by the Hotel and added to the charges if any items are brought in without expressed consent of The Edgewater Hotel. Appropriate action will be taken if these fees are not paid. WISCONSIN LAW PROHIBITS SALE AND/SERVICE OF ALCOHOLIC BEVERAGES TO ANYONE UNDER THE AGE OF 21 YEARS! All patrons must possess a legitimate proof of I.D. Drinks and illegal I.D. will be confiscated by a Hotel representative and the guest asked to leave if they are found to be under age. Those not complying will be turned over to the authorities.

8. MUSIC:

All Music, Bands, or D.J.s, must stop precisely at or before 12:00 midnight. The Edgewater Hotel reserves the right to control or define the tolerance of the music level. Those who choose to ignore policy or warnings will be without electrical power after the second warning.

9. EQUIPMENT:

The following equipment is available from the Hotel, limited, at no charge:

Lecterns with lamps	Table-Top Podiums	Easels
Message Boards	Screens	Risers/Staging
Pads, Pens, and Water	Registration Tables	Microphone and Stand (excludes Lavalier)

With prior notice, the hotel can provide the following at a rental fee plus 25% handling charges:

Projectors (overhead, film, slide)

TV Monitors	Tape Recorders	Remote Extensions
Spot Lights	Electric Pointers	Office Equipment
Pipe and Drape	Audio Visual Carts	Power Point Projector
Lavalier Microphones	Flip Charts w/markers	VCR Player/Recorders

10. SHIPPING AND RECEIVING:

If it is necessary for you to ship materials to the hotel, it is imperative that you observe the following instructions to ensure proper handling of your meeting materials. We request materials be shipped no earlier than 72 hours prior to your event. However, if this is necessary a storage charge of \$10.00 per item will be assessed. Each item should be clearly marked with the following:

1. Organization Name and Name of the Meeting Planner
2. Date of the Function
3. Name of your hotel Sales Contact

11. WEDDING POLICY INFORMATION:

Wedding events are booked at a maximum of twelve (12) months prior to the date of the function. (Possible exceptions on specific dates.) A \$1,000.00 deposit is required to guarantee reception space. **This deposit is non-refundable upon cancellation.** This amount may be negotiated for smaller groups. Payment in full is due **three business days** prior to your function. Your total bill is estimated using your dinner guarantee. The remaining charges will be due and payable at conclusion of your function. The set-up/room rental charge is \$500.00. Banquet set-up includes a head table, cake table, place card table, gift table, cake-cutting fee, decoration assistance and post function cleaning. Included with your reception is a complimentary suite for the wedding couple, provided there is availability at the time of booking. A maximum block of 25 sleeping rooms may be set aside (depending on availability) under the wedding party names. The unreserved rooms will be released 30 days prior to the function. Parking is free for overnight guests. Other guests may use our underground parking ramp if space is available. This is on a first-come, first served basis. Should the need arise, additional public parking facilities are available and located within three blocks of the hotel.

12. FORCE MAJEURE:

The performance of this Agreement by either party is subject to acts of God, government authority, disaster, strikes, civil disorder, or other emergencies, or any of which making it illegal or impossible to provide the facilities and/or services for your meeting. It is provided that this Agreement may be terminated for any one or more such reasons by written notice from one party to the other without liability.

13. INDEMNIFICATION:

Each party (the "Indemnifying Party") shall, at its own expense, defend, hold harmless and indemnify the other party ("the Indemnified Party") and the Indemnified Party's subsidiaries, affiliates, officers, directors, employees, members, independent contractors and agents (provided they are acting in the course of their duties with respect to the foregoing), from and against any claims, damages (including consequential and punitive damages), judgements, awards, settlements, costs and expenses including reasonable fees and expenses of counsel, resulting from third-party claims arising, directly or indirectly, out of the Indemnifying Party's performance under this Agreement or breach or alleged breach of any agreement, obligation, representation, or warranty under this Agreement, except to the extent caused by the negligence or willful misconduct of the Indemnified Party.



APPLICATION FOR CORPORATE CHARGE PRIVILEGES



Name of Organization _____

Address _____

Telephone Number _____

Bank _____

Corporate Checking Account No. _____

Business References: _____

Name of individual who will be solely responsible for this account _____

Title _____ Home Address _____

Credit Terms

- (1) The total amount owing at the close of any billing period must be paid in full upon receipt of the monthly billing statement.
- (2) Finance charges will be assessed at the rate of 1.5% per month on unpaid balances.
- (3) The Management reserves the right to limit the amount of credit issued to applicant.
- (4) The management reserves the right to suspend or revoke privileges for noncompliance with House Rules or Credit Terms.
- (5) It is the applicant's responsibility to retain a copy of all charge tickets for his/her records.

Names and signatures of person authorized to use this account

Name _____

Signature _____

Name _____

Signature _____

Name _____

Signature _____

Name _____

Signature _____

The following information must be completed and signed:

I agree that should our account with the Edgewater become 45 days past due, the entire balance, at the sole discretion of the Edgewater Management, may be charge to any one of the credit card accounts listed below:

American Express No. _____

Name _____

Expiration Date _____

Signature _____

Visa No. _____

Name _____

Expiration Date _____

Signature _____

MasterCard No. _____

Name _____

Expiration Date _____

Signature _____

Signature of individual responsible for this account _____

Date _____