

— THE —
EDGEWATER

BANQUET MENU

MADISON'S PLACE FOR MEETING & BANQUET FACILITIES

Welcome to The Edgewater, MADISON'S PLACE for corporate meetings, special occasions and unforgettable events. Our creative culinary team offers you the artistry of some of the best chefs and catering professionals in the region, boasting a team of over 80 specialists who combine their expertise in event planning, menu development and execution, banquet service and meeting facilitation to deliver flawlessly. No detail is missed. We are ingredient-driven and market-inspired, taking the best of the season, the state and the region to create authentic dishes our guests ask for by name. Our philosophy with this menu is to bring our guests restaurant-quality food in a banquet setting, delivering a culinary experience that is only matched by sweeping lake views from our urban resort. Whether you're planning a corporate event or a personal milestone gathering with cherished friends and family, this is the place.



— THE —
EDGEWATER

800 922 5512 • 1001 WISCONSIN PLACE • MADISON, WI

THEEDGEWATER.COM

CONTINENTAL BREAKFAST

Minimum of 10 Guests Required

THE LAKESIDE \$21/person

Served with Chilled Orange Juice, Cranberry Juice, Ruby Red Grapefruit Juice, Barriques Locally Roasted Coffee, Barriques Locally Roasted Decaffeinated Coffee & Rishi Tea

Seasonal Sliced Fresh Fruit & Berries *GF, DF*

Breakfast Pastries & Croissants

Sweet Cream Butter & Preserves

WISCO EGG SCRAMBLES

Minimum of 10 Guests Required

THE BADGER \$11/person

Local Beer Bratwurst & One Year Cheddar *GF*

ASPARAGUS & TRUFFLE \$14/person

Wild Mushrooms, Tender Asparagus, Chervil, Black Truffle *GF*

HUEVOS A LA MEXICANA \$13/person

Green Onion, Tomato, Jalapeno, Cilantro, Queso Fresco *GF*

EGGS BENEDICT

Minimum of 10 Guests Required

CLASSIC \$17/person

Canadian Bacon, Poached Egg, Hollandaise, Toasted English Muffin

SALMON LOX \$19/person

Poached Egg, Brown Butter Hollandaise, Latke, Chive, Red Onion *GF*

BREAKFAST ACCOMPANIMENTS

Minimum of 10 Guests Required

ASSORTED BREAKFAST PASTRIES \$7/person

BREAKFAST PROTEIN \$7/person

Smoked Bacon, Pork Sausage Links, Spanish Chorizo (+3) or Chicken Sausage (+3) *GF*

YOGURT PARFAITS \$9/person

Mixed Berries, House-Made Granola, Lemon, Vanilla Mascarpone & Local Raw Honey *Contains Nuts, Veg*

FRENCH TOAST, PANCAKES OR WAFFLES \$9/person

Anderson's Maple Syrup, Fresh Berries & Whipped Sweet Cream Butter

BAGELS & SMOKED SALMON \$21/person

Assorted Bagels, Cream Cheese, Rushing Water Smoked Salmon, Tomatoes, Cucumbers, Capers & Red Onions

STEEL CUT OATS \$8/person

Raisins, Honey, Walnuts & Brown Sugar *DF*

SLICED SEASONAL FRESH FRUIT *GF, DF* \$7/person

THE EVERYTHING BAGEL \$15/person

Sausage, Bacon, Fried Egg, Muenster, Avocado, Smoked Paprika Aioli

HAM & EGG CROISSANT \$14/person

Shaved Ham, Scrambled Egg & Hook's Cheddar Cheese

CROQUE MADAME \$15/person

Truffle Mornay Sauce, Brioche, Ham, Gruyere, Sunny Side Egg, Dijon

BUILD YOUR OWN BREAKFAST BUFFET

Minimum of 15 Guests Required

Served with Seasonal Sliced Fresh Fruit & Berries, Assorted Breakfast Pastries, Sweet Cream Butter, Preserves, Chilled Orange Juice, Cranberry Juice, Ruby Red Grapefruit Juice, Barriques Locally Roasted Coffee, Barriques Locally Roasted Decaffeinated Coffee & Rishi Tea

Select From 3 Categories: \$39/person

Select From 4 Categories: \$42/person

EGGS

(choose one)

Signature Scrambled Eggs

Chives *GF, DF*

Egg White Vegetable Frittata

Shaved Yukon Gold Potatoes, Leeks, Gruyere *GF*

Mediterranean Quiche

Spinach, Feta, Roasted Red Peppers, Eggplant

SPECIALTY EGG SCRAMBLES

(choose one)

The Badger

Local Beer Bratwurst & One-Year Cheddar (+4) *GF*

Asparagus & Truffle

Wild Mushrooms, Tender Asparagus,

Chervil, Black Truffle (+6) *GF*

Huevos a la Mexicana

Green Onion, Tomato, Jalapeno,

Cilantro, Queso Fresco (+6) *GF*

OMELET STATION

\$100 Attendant Fee

Peppers, Onions, Mushrooms, Tomatoes, Cured Ham, Bacon,

Sausage, Spinach, Swiss & Cheddar (+12) *GF*

egg whites or egg white substitute available upon advance request (+2)

BREAKFAST GRIDDLES

(choose one)

French Toast

with Butter, Syrup, Whipped Cream & Berries

Pancakes

with Butter, Syrup, Whipped Cream & Berries

Waffles

with Butter, Syrup, Whipped Cream & Berries

Crepes

Nutella and banana filled

BREAKFAST POTATOES

(choose one)

Classic Hash Browns *GF, DF*

Smoked Paprika-Scented Marbled Potatoes *GF, DF*

Peppers & Onions

Roasted Herb Potatoes *GF, DF*

BREAKFAST MEATS

(choose two)

Smoked Bacon *GF*

Pork Sausage Links *GF*

Chicken Sausage (+3) *GF*

Spanish Chorizo (+3) *GF*

PLATED BREAKFASTS

Minimum of 10 Guests Required

PREMIER PLATED BREAKFAST PACKAGE \$26/person

Served with Assorted Breakfast Pastries, Chilled Orange Juice, Cranberry Juice, Ruby Red Grapefruit Juice, Barriques Locally Roasted Coffee, Barriques Locally Roasted Decaffeinated Coffee & Rishi Tea

THE MIDWEST FARMER

Signature Scrambled Eggs, Breakfast Potatoes with Peppers and Onions, Bacon, Sausage or Chicken Sausage (+4) GF

TASTE OF THE SOUTH

Cinnamon Brioche French Toast with Maple Peach Compote, Smoked Bacon & Side of Fruit

CHIA SEED PUDDING BOWL

Sliced Banana, Berries, Toasted Almonds, Granola, Honey *DF, can be made Vegan*

POLENTA BOWL

Creamy Polenta, Spinach, Mushrooms, Herbs, Poached Egg *GF, Veg*

CROQUE MADAME

Truffle Mornay Sauce, Brioche, Ham, Gruyere, Sunny Side Egg, Dijon

HANDHELD BREAKFAST

Served with a Side of Mixed Greens & Balsamic Vinaigrette

THE EVERYTHING BAGEL \$15/person

Sausage, Bacon, Fried Egg, Muenster, Avocado, Smoked Paprika Aioli

HAM & EGG CROISSANT \$14/person

Shaved Ham, Scrambled Egg & Hook's Cheddar Cheese

SABICH \$14/person

Fried Eggplant, Tahini, Hummus, Cucumber Salad, Boiled Eggs, Pickles, Pita Bread

BREAK STATIONS

Minimum of 10 Guests Required (unless otherwise noted)

Stations Presented For Up To Two Hours

HIGH ENERGY BREAK GF \$17/person

House-Made Trail Mix
with Dried Fruit, Yogurt Raisins, Almonds, Cashews, Walnuts &
Chocolate Pearls
Assorted Whole Fruit
Assorted Cold Juices
Cold Brew Coffee
with Almond Milk, Coconut Milk, Oat Milk & Sweetener

SMOOTHIE BAR GF \$19/person

Minimum of 15 Guests Required

Very Berry
(Seasonal Berries, Greek Yogurt & Almond Milk)
Strawberry Banana
(Fresh Strawberries, Banana, Greek Yogurt & Almond Milk)
Green Goddess
(Spinach, Green Apples, Pineapple, Greek Yogurt & Almond Milk)

TASTE OF WISCO \$21/person

Award-Winning Wisconsin Artisan Cheese Selection
Salumi & Local Charcuterie
House-Marinaded Olives & Cornichons
Marcona Almonds & Fresh Berries
Cracked Grain Mustard & Local Honeycomb
Gourmand Crackers

WARM COOKIES & MILK BREAK \$12/person

Freshly Baked Cookies *May Contain Nuts*
Local Organic Milk

THE HEALTHY BREAK \$18/person

Crudit  Display
with Hummus & Onion Dip
House-Made Pita Chips
Whole Fruit
Assorted Individual Non-Fat Greek Yogurts
Assorted Granola Bars

SALTY & SWEET BREAK \$15/person

Milwaukee Pretzel Co. Hot Pretzels
Nutella Ganache
Stone Ground Mustard
Spotted Cow Beer Cheese

A LA CARTE

BAKERY

2 dozen minimum

Danishes \$50/dozen

Chocolate Croissants \$50/dozen

Croissants \$50/dozen

Bagels & Assorted Cream Cheeses \$55/dozen

Assorted Freshly Baked Cookies *May Contain Nuts* \$48/dozen

Salted Caramel Brownies \$48/dozen

EDGEWATER SIGNATURE SNACKS

house-made | half dozen minimum

Granola Bars *Contains Nuts* \$30 per half dozen

Trail Mix Packets *Contains Nuts* \$30 per half dozen

Kettle Chips \$30 per half dozen

FRUIT & YOGURT

1 dozen minimum

Whole Fresh Fruit \$24/dozen

Assorted Non-Fat Greek Yogurts \$5/each

Individual Yogurt Parfaits \$9/each
with mixed berries, house-made granola, lemon, vanilla
mascarpone & local raw honey *Contains Nuts, Veg*

SNACKS

Chicago Mix Popcorn *GF* \$8/person

Buttered Popcorn *GF* \$6/person

Mixed Nuts *GF DF* \$10/person

Signature Kettle Chips & Onion Dip \$7/person

Tortilla Chips *GF* \$9/person
with salsa roja & guacamole

Fresh Crudité & Dips *GF* \$8/person

Layered Hummus & Pita Chips \$10/person
with tomato & cucumber salsa, feta, olives

Cheese & Crackers \$10/person

BEVERAGES

A LA CARTE BEVERAGES

Barriques Locally Roasted Coffee \$50/gallon

Barriques Locally Roasted Decaffeinated Coffee \$50/gallon

Hot Chocolate \$50/gallon

Cinnamon Apple Cider (hot or chilled) \$35/gallon

Freshly Brewed Iced Tea \$32/gallon

Rishi Tea (Herbal, Green & Black) \$40/gallon

Assorted Fruit Juice \$16/liter

Cucumber Infused Water \$7/gallon

Strawberry-Mint Infused Water \$7/gallon

Citrus Infused Water \$7/gallon

Lemonade \$32/gallon

Bottled Fruit Juice \$5/each

Bottled Sparkling Water \$4/each

Bottled Still Water \$4/each

Assorted Soft Drinks \$4/each

Energy Drinks \$8/each

Canned Cold Brew Coffee \$10/each

MEETING BEVERAGE PACKAGES

packages include continuous refreshing

Half Day \$10/person

four hour maximum

Barriques Locally Roasted Coffee, Barriques Locally Roasted Decaffeinated Coffee, Rishi Tea, Assorted Soft Drinks & Bottled Water

Half Day Premium \$12/person

four hour maximum

Barriques Locally Roasted Coffee, Barriques Locally Roasted Decaffeinated Coffee, Rishi Tea, Assorted Soft Drinks & Bottled Water, LaCroix Sparking Water and Fruit-Infused Water

Full Day \$16/person

eight hour maximum

Barriques Locally Roasted Coffee, Barriques Locally Roasted Decaffeinated Coffee, Rishi Tea, Assorted Soft Drinks & Bottled Water

Full Day Premium \$21/person

eight hour maximum

Barriques Locally Roasted Coffee, Barriques Locally Roasted Decaffeinated Coffee, Rishi Tea, Assorted Soft Drinks & Bottled Water, LaCroix Sparking Water and Fruit-Infused Water

PLATED AND SERVED LUNCHES

Minimum of 10 Guests Required

Includes One Soup or One Salad, Up to Two Entrée Selections & House-Baked Bread.

An Additional Fee of \$5 per Person Will Apply for Each Additional Entrée Selection, Beyond Two Selections.

Vegetarian Options Can Be Substituted for up to 10% of the Guaranteed Minimum at No Additional Fee. Above 10% Will Require the \$5 per Person Fee.

SOUP

Mulligatawny *GF, DF Vegan*
Curry, Lentils, Coconut Cream

Tomato Basil *GF, DF*

Zuppa Toscana *GF*
Italian Sausage, Bacon, Cream, Kale

Wild Mushroom Bisque *GF*

Cauliflower & Leek Bisque *GF* **Chicken Tortilla** *GF, DF*

SALAD

Garden Vegetable *GF, DF*
Balsamic Vinaigrette

Baby Spinach *GF, DF*
Shaved Asparagus, Sweet Peas, Radish, Sunflower Seeds
& Lemon Vinaigrette

Tart Cherry & Arugula *GF*
Goat Cheese, Pistachio Brittle & Charred Scallion Vinaigrette

Caesar
Romaine Lettuce, Parmesan Cheese, House-Made Croutons
& Caesar Dressing

Arugula & Mesclun *GF, DF*
Shaved Fennel, Shaved Watermelon Radish & Blood Orange

ENTRÉES

Sliced Sirloin of Beef \$44/person
Potato Purée, Roasted Carrots & Cipollini Onions *GF*

Miso Marinated Salmon \$36/person
Ginger-Scented Bok Choy & Forbidden Black Rice *DF*

Seasonal Vegetable Cavatappi \$28/person
House Tomato-Basil Sauce & Grated Pecorino

Corn Crusted Great Lakes Walleye \$37/person
Spring Green Coulis, Potato & Vegetable Hash *DF*

Mediterranean Quinoa Bowl \$32/person
Red Quinoa, Argula, Eggplant, Hummus, Crispy Chickpeas, Kalamata
Olives, Finished with Tahini Sauce *GF, DF*
Add Chicken (+4) or Add Salmon (+6)

Boneless Pork Loin \$35/person
Quinoa Pilaf, Root Vegetables & Peach Chutney *GF, DF*

Balsamic Glazed Chicken Breast \$36/person
Garlic-Rosemary Potato Purée & Broccolini *GF*

PLATED LUNCH EXPRESS

Minimum of 10 Guests Required

Includes One Soup or One Salad, Up to Two Entrée Selections & House-Baked Bread.

An Additional Fee of \$5 per Person Will Apply for Each Additional Entrée Selection, Beyond Two Selections.

Vegetarian Options Can Be Substituted for up to 10% of the Guaranteed Minimum at No Additional Fee. Above 10% Will Require the \$5 per Person Fee.

SOUP

Mulligatawny *GF, DF Vegan*
Curry, Lentils, Coconut Cream

Tomato Basil *GF, DF*

Zuppa Toscana *GF*
Italian Sausage, Bacon, Cream, Kale

Wild Mushroom Bisque *GF*

Cauliflower & Leek Bisque *GF* **Chicken Tortilla** *GF, DF*

SALAD

Caesar

Romaine Lettuce, Parmesan Cheese, House-Made Croutons
& Caesar Dressing

Garden Vegetable *GF, DF*
Balsamic Dressing

Tart Cherry & Arugula *GF*

Goat Cheese, Pistachio Brittle & Charred Scallion Vinaigrette

ENTRÉES

Grilled Chicken Caesar Salad *\$28/person*

Romaine Lettuce, Sar Vecchio Cheese, House-Made Croutons,
Caesar Dressing

Sauteed Shrimp (+3) or Salmon (+3)

Niçoise Salad *\$28/person*

Marble Potatoes, Haricot Verts, Kalamata Olives, Tomatoes,
Seared Rare Tuna, Dijon Vinaigrette *GF, DF*

Crispy Tofu Thai Wrap *\$25/person*

Napa Cabbage, Red Bell Peppers, Cashews, Scallions, Ginger
Soy Vinaigrette, Served with Sesame Green Beans *DF*

Sesame Crusted Tuna Wakame

Seaweed Salad *\$38/person*

Soba Noodles, Cucumbers, Carrots, Ginger-Soy Dressing *DF*

Chicken Salad Croissant *\$23/person*

Honeycrisp Apple & Grapes, Served with Baby Greens

Roasted Salmon *\$32/person*

Grilled Tomatoes, Baby Spinach, Tarragon-Citrus Dressing *GF, DF*

BUILD YOUR OWN LUNCH BUFFET \$45/person

Minimum of 15 Guests Required

SOUPS & SALADS

(choose two)

Mulligatawny Soup *GF, DF, Vegan*

Curry, Lentils, Coconut Cream

Tomato Basil Soup *GF DF*

Wild Mushroom Bisque *GF*

Cauliflower & Leek Bisque *GF*

Zuppa Toscana *GF*

Italian Sausage, Bacon, Kale, Cream

Chicken Tortilla Soup *GF, DF*

Caesar Salad

Romaine Lettuce, Parmesan Cheese, House-Made
Croutons & Caesar Dressing

Garden Vegetable Salad *GF, DF*

Balsamic Dressing

Tart Cherry & Arugula Salad *GF*

Goat Cheese, Pistachio Brittle & Charred
Scallion Vinaigrette

SIDES

(choose two)

Wild Rice Pilaf *GF, DF*

Roasted Fingerling Potatoes *GF, DF*

Creamy Polenta *GF*

Yukon Gold Potato Purée *GF*

Baby Carrots *GF, DF*

Squash & Sweet Potatoes *GF*

Asparagus *GF, DF*

Roasted Broccolini *GF, DF*

ENTRÉES

(choose two)

Grilled Chicken Breast with Natural Jus *GF, DF*

Flank Steak with Chimichurri *GF, DF*

Grilled Salmon with Sauce Romesco *GF, DF, Contains Nuts*

Roasted Beef Shoulder Steak with Red Wine Jus *GF, DF*

Baked Great Lakes Whitefish with Lemon Butter Sauce *GF*

Seared Mahi Mahi with Sauce Puttanesca *GF, DF*

Pineapple Sweet Chili Marinated Pork Medallions *GF, DF*

EDGEWATER TRIO LUNCH BUFFET \$34/person

Minimum of 15 Guests Required

SOUPS & SALADS

(choose two)

Mulligatawny Soup *GF, DF, Vegan*
Curry, Lentils, Coconut Cream

Tomato Basil Soup *GF DF*

Wild Mushroom Bisque *GF*

Cauliflower & Leek Bisque *GF*

Zuppa Toscana *GF*
Italian Sausage, Bacon, Kale, Cream

Chicken Tortilla Soup *GF, DF*

Caesar Salad
Romaine Lettuce, Parmesan Cheese, House-Made
Croutons & Caesar Dressing

Garden Vegetable Salad *GF, DF*
Balsamic Dressing

Tart Cherry & Arugula Salad *GF*
Goat Cheese, Pistachio Brittle & Charred
Scallion Vinaigrette

SANDWICHES

(choose two)

Caprese Baguette
Fresh Mozzarella, Basil, Heirloom Tomatoes, Arugula & Balsamic
Reduction

Buttermilk Chicken
Crispy Fried Chicken, Coleslaw, House-Made Pickles, Pretzel Roll

Cubano Panini
Roast Pork Loin, Nueske's Ham, Swiss, Dijon, House-Made Pickles,
Cuban Bread

Cherrywood Turkey Melt
Cherry Mustard Aioli, Door County Dried Cherry Relish, Smoked
Provolone & Pickled Fennel on Toasted Focaccia

Smoked Nueske's Ham
Ham, Charred Peach, Havarti, Grilled Red Onion & Spinach, Baguette

Korean Steak Sandwich *DF*
Sweet Bell Peppers, Red Onion, Jalapeno, Scallion, Gochujang, Ciabatta

Crispy Tofu Thai Wrap *DF*
Napa Cabbage, Red Bell Peppers, Cashews, Scallions, Ginger Soy
Vinaigrette

Pesto Chicken
Sun Dried Tomato, Chevre Cheese & Arugula

WATERS EDGE DELI LUNCH BUFFET \$39/person

Minimum of 15 Guests Required

SOUP

(choose one)

Mulligatawny *GF, DF Vegan*
Curry, Lentils, Coconut Cream

Tomato Basil *GF, DF*

Zuppa Toscana *GF*
Italian Sausage, Bacon, Cream, Kale

Wild Mushroom Bisque *GF*

Cauliflower & Leek Bisque *GF* **Chicken Tortilla** *GF, DF*

SALAD

(choose one)

Caesar

Romaine Lettuce, Parmesan Cheese, House-Made
Croutons & Caesar Dressing

Garden Vegetable

GF, DF

Balsamic Dressing

Tart Cherry & Arugula

GF

Goat Cheese, Pistachio Brittle & Charred
Scallion Vinaigrette

PROTEINS

(choose three)

Sliced Roasted Beef Sirloin *GF, DF*

Sliced Smoked Honey Dijon Ham *GF, DF*

Brined & Roasted Turkey Breast *GF, DF*

Albacore Tuna Salad

with fresh dill *GF, DF*

Chicken Breast Salad

with apples, grapes & tarragon aioli *GF, DF*

INCLUDES

Cheeses

Hooks One-Year Cheddar, Wisconsin Swiss Style Cheese,
Muenster Cheese

Breads

Fresh Local Sourdough, Marble Rye, Multigrain Breads

Toppings

Sliced Red Onion, Heirloom Tomatoes, Crisp Leaf Lettuce,
Herb Aioli, Dijon, Stone Ground Mustard, Mayonnaise,
Cornichons, Cucumbers, Marinated Artichokes & Smoked
Bacon

SPECIALTY LUNCH BUFFETS

Minimum of 15 Guests Required

THE MED \$44/person

Greek Salad
with Cucumbers, Fennel, Cherry Tomatoes, Red Onion,
Feta Cheese & Oregano Vinaigrette *GF*
Green Curry Pasta Salad
with Cauliflower & Artichokes *DF*
Oven Fired Tandoori Chicken *GF*
Roasted Yellow Curried Salmon
with Spinach & Eggplant *GF, DF*
Freshly Baked Naan
with Tzatziki Sauce

LITTLE ITALY \$43/person

Ciabatta Garlic Bread
Zuppa Toscana *GF*
Arugula Salad with Mozzarella, Tomato, Basil
& Balsamic Reduction *GF*
Ravioli with Nut-Free Pesto Sauce
Chicken Parmigiana

(choose one)

Meat Lasagna
Eggplant Rollatini *GF*
Short Rib Ragu with Polenta *GF*

THE WISCO \$44/person

Beer Cheese Soup
Mini Wedge Salad
Signature Butter Burger Sliders
Beer Brat Sliders with Kraut & Onions
Cheese Curds with Ranch
Three Bean Salad
German Potato Salad

THE LATIN \$46/person

Elote Corn Salad
with Chopped Romaine, Queso Fresco & Poblano Pepper *GF, DF*
Chicken Tortilla Soup *GF, DF*
Lime-Cilantro Marinated Chicken Fajitas
with Peppers & Onions *GF, DF*
Grilled Guajillo Marinated Flank Steak
with Poblano Peppers *GF, DF*
Mexican Red Rice *GF, DF*
Corn & Flour Tortillas
Salsa Fresca, Guacamole & Sour Cream *GF*

FLAVORFUL & FIT \$42/person

Mediterranean Quinoa Salad
with cucumber, cherry tomatoes, kalamata olive, red onion,
feta cheese, lemon-oregano vinaigrette *GF*
Whole Grain Veggie Wraps
with hummus, roasted vegetables, bean sprouts *DF*
Craft Your Own Salad
with baby spinach, arugula, grilled asparagus,
roasted sweet potatoes, edamame, avocado,
sunflower seeds, raisins, honey pecan balsamic vinaigrette (*GF, DF*),
miso ginger dressing (*DF*)

(choose one)

Chimichurri Chicken *GF, DF*
Grilled Salmon *GF*
with lemon-dill yogurt sauce

(choose one)

Chilled Cucumber & Avocado Soup *GF, DF*
Vegetable Farro Soup *GF, DF*

BOXED LUNCHES

Minimum of 10 Guests Required | Minimum of 5 Sandwiches per Variety Required

Each Sandwich is Packed in a Box with Signature Kettle Chips, Broccoli Salad, Freshly Baked Cookie (*May Contain Nuts*), Condiments, Napkin, & Flatware.

Choose up to Two Selections. Added Fee of \$5 per Person, per Additional Selection.

Add whole fruit to each box for +2.

Grilled Chicken Caesar Salad \$24/person

Romaine, Sar Vecchio Cheese, House-Made Croutons,
Caesar Dressing

Niçoise Salad \$26/person

Marble Potatoes, Haricot Verts, Kalamata Olives, Tomatoes,
Seared Rare Tuna, Dijon Vinaigrette *GF, DF*

Caprese Baguette \$22/person

Fresh Mozzarella, Basil, Heirloom Tomatoes, Arugula & Balsamic
Reduction

Chicken Salad Croissant \$22/person

Honeycrisp Apple & Red Grapes

Smoked Nueske's Ham \$24/person

Ham, Charred Peach, Havarti, Grilled Red Onion & Spinach
on a Baguette

Cubano Panini \$26/person

Roast Pork Loin, Nueske's Ham, Swiss, Dijon, House-Made Pickles,
Cuban Bread

Smoked Turkey \$24/person

Romaine, Stone Ground Mustard Aioli, Marinated Artichokes,
Tomatoes & Provolone on Herbed Focaccia

STATIONED LUNCH DESSERTS

Frozen Custard Station \$11/person

Warm Caramel Sauce, Hot Fudge, Whipped Cream,
Cherries & Nuts

Cookie & Brownie Bar \$9/person

House-Baked Cookies & Salted Caramel Brownies
May Contain Nuts

Tiramisu \$12/person

Miniature Desserts Platter \$10/person

Chef's Selection of Assorted Miniature Desserts
Contains Nuts

Churros \$9/person

Cinnamon & Sugar, Hot Fudge Sauce

HORS D'OEUVRES

Passed or Displayed For Up To Two Hours | Minimum of Two Dozen per Variety Required

COLD

Whipped Sunflower Cup \$28/dozen

sunflower mousse, pickled cucumber, rye crumb *Vegan*

Caprese Skewers \$28/dozen

balsamic reduction & basil infused oil *GF*

Cherry Tomato Confit Crostini \$28/dozen

manchego

Beet-Soaked Deviled Eggs \$28/dozen

micro watercress *DF, GF*

Fig Jam, Boursin Cheese & Black Pepper \$36/dozen

gluten free cracker *GF*

Boursin Cheese Stuffed Peppadews \$36/dozen

Smoked Beet Rye Crisp \$36/dozen

sunflower cream, micro radish *Vegan, Contains Nuts*

Smoked Lake Trout Cone \$46/dozen

spinach cone, lime-oregano aioli,

red veined sorrel *DF, Contains Egg*

Prosciutto Wrapped Figs \$46/dozen

black truffle oil *GF, DF*

Ahi Tuna Tartar \$52/dozen

shiso, in a sesame cone *DF*

Smoked Salmon Blini \$52/dozen

russian pancake, dill & sturgeon roe

American Wagyu Carpaccio \$58/dozen

pickled shallot & pink peppercorn, on a crostini *DF*

Steak & Chips \$58/dozen

minced beef tenderloin, duck fat fingerling chip,

black garlic aioli, pickled mustard seed

WARM

Sweet Potato, Sage & Wisconsin Cheese Tarts \$36/dozen

Yakatori Chicken Skewer \$36/dozen

sweet soy glaze, togarashi crunch *DF*

Caramelized Onion & Brie Tarts \$36/dozen

thyme-infused honey

Hook's Aged Cheddar & Pimento Croquette \$36/dozen

smoked paprika aioli

Baked Brie in Puff Pastry \$36/dozen

huckleberry preserves

Black & White Truffle Arancini \$46/dozen

Wisconsin Deep Fried Cheese Curds \$46/dozen

spicy aioli

Coconut Shrimp \$46/dozen

orange marmalade sauce *DF*

Smoked Duck Breast \$46/dozen

bacon wrapped, cranberry buerre blanc *GF*

Korean Beef Skewers \$50/dozen *DF*

Mini Pork Belly Tacos \$52/dozen

tomatillo, pickled red onion & queso fresco

Thai Lemongrass Coconut Chicken \$52/dozen

kaffir lime & pea shoots *GF, DF*

King Crab Stuffed Cremini Mushroom \$52/dozen

lime peel & micro green

Short Rib & Smoked Gouda Tartlet \$56/dozen

braised beef short rib, smoked gouda fondue, crispy shallots

Mini Crab Cakes \$58/dozen

green goddess aioli

Pacific Oyster Shots \$58/dozen

brandy mignonette *GF, DF*

Seared Scallop \$58/dozen

mango puree, prosciutto crumble *GF, DF*

Grilled Lamb Chops \$58/dozen

rosemary-mint chimichurri *GF, DF*

RECEPTION STATIONS

Minimum of 25 Guests Required

Stations Displayed For Up To Two Hours

TASTE OF WISCO DISPLAY \$21/person

Award-Winning Wisconsin Artisan Cheese Selection

Salumi & Local Charcuterie

House-Marinaded Olives & Cornichons

Marcona Almonds & Fresh Berries

Cracked Grain Mustard & Local Honeycomb

Gourmand Crackers

CRUDITÉ DISPLAY \$14/person

Fresh Local Crudité Vegetables

Smoked Blue Cheese Dip & Spicy Ranch

WARM DIP STATION \$15/person

Toasted Baguette & Crisp Pita Chips

(choose two)

Pimento & Hook's Cheddar Fondue

Spinach, Artichoke & Gruyere Fondue

Buffalo Chicken, Blue Cheese Dip

CLASSIC SHRIMP COCKTAIL GF, DF \$60/dozen

House-Made Cocktail Sauce & Lemons

MIDWEST \$39/person

Mini Chicago Style Hot Dogs (*toppings served on the side*)

Mini Italian Beef Sandwiches (*au jus served on the side*)

Mini Deep-Dish Pizzas

Chicago Mix Popcorn *GF*

SLIDER BAR

Served with Condiments, House-Made Chips & Onion Dip

Minimum of 2 Dozen Per Variety

Wisco Beef \$54/dozen

Kaltbach Cave Aged Gruyere, Caramelized Shallot, Mustard Aioli

Fried Green Tomato \$39/dozen

Creamy Pimento Cheese, Pepper Relish

Buttermilk Fried Chicken \$48/dozen

Creamy Coleslaw, House-Made Pickle, Pretzel Roll

Miso Glazed Salmon \$48/dozen

Cucumber, Avocado Mousse, Wasabi Aioli

Prime Rib \$60/dozen

Fresh Horseradish Aioli, Crispy Shallots, Baguette

WISCO COMFORT \$34/person

Tomato Basil Soup

(choose two grilled cheese sandwich varieties)

Fresh Mozzarella, Basil & Heirloom Tomato

Pepper Jack & Smoked Bacon

Caramelized Onion, Sun Dried Tomato & Gruyere

Caramelized Apple & Pleasant Ridge Reserve

RECEPTION STATIONS

Minimum of 25 Guests Required

Stations Displayed For Up To Two Hours

THE MED \$50/person

Platter of Hummus, Baba Ganoush, Tzatziki, Kalamata Olives, Figs, Roasted Artichokes, Tomatoes & Muhammara Spicy Red Pepper Dip

Warm Pita Bread

Tabouleh

Spanakopita

(choose two)

Seared Chicken Breast with Braised Fennel *GF, DF*

Beef Moussaka

Lamb Kofta with Tzatziki *GF*

CHEF ATTENDED SAVOR ITALIA \$60/person

\$100 Attendant Fee per Station Required

Pappardelle, Orecchiette Pasta (*GF*)

Pomodoro (*GF*), Creamy Basil Pesto (*GF*), Wild Mushroom

Truffle Cream (*GF*)

Add Meatballs (*GF*) (+5) or Marinated Grilled Chicken (*GF, DF*) (+4)

Cherry Tomatoes, Spinach, Castelvetro Olives, Roasted Garlic,

Shaved Parmesan, Chili Pepper Ricotta

Antipasto Platter with Pecorino, Gorgonzola, Marinated

Mozzarella, Prosciutto, Sopressata, Bresaola, Accoutrements &

Breadsticks

Garlic Knots

Lemon Basil Risotto with Burrata (*GF*)

Charred Broccolini with Garlic & Lemon (*GF, DF*)

(choose one)

Herb Roasted Chicken (*GF, DF*)

Grilled Swordfish with Salsa Verde (*GF, DF*)

CHEF ATTENDED CARVING STATIONS

Served with House-Baked Dinner Rolls

\$100 Attendant Fee per Station Required

+\$30pp, select 2 soups/salads & 3 sides from buffet portion of menu

Nueske's Wisconsin Ham \$400/each

Dijon Honey Glaze; Serves Approximately 30 Guests *GF, DF*

Roasted Heritage Pork Loin \$250/each

Seasonal Fruit Chutney; Serves Approximately 20 Guests *GF, DF*

24-Hour Brined Turkey Breast \$250/each

Cranberry Orange Relish; Serves Approximately 20 Guests *GF, DF*

Roasted Tenderloin of Beef \$525/each

Red Wine Sauce; Serves Approximately 20 Guests *GF, DF*

Prime Rib of Beef \$600/each

Garlic, Thyme & Red Wine Sauce; Serves Approximately 40 Guests

GF, DF

Tandoori Roasted Chicken \$130/each

Cucumber-Mint Yogurt Sauce; Serves Approximately 8-10 Guests *GF*

STREET TACOS \$48/person

Local Corn Tortillas *GF, DF*

Smashed Avocado *GF, DF*

Salsa Verde & Guajillo Salsa *GF, DF*

Onions, Limes & Cilantro *GF, DF*

(choose two)

Chorizo *GF, DF*

Carne Asada Grilled Beef *GF, DF*

Chicken *GF, DF*

PLATED AND SERVED DINNERS – SOUPS & SALADS

Minimum of 25 Guests Required

Price is Based on One Soup or One Salad and Up to Two Entrée Selections. An Additional Fee of \$5 per Person Will Apply for Each Additional Entrée Selection, Beyond Two Selections. Vegetarian Options Can Be Substituted for up to 10% of the Guaranteed Minimum at No Additional Fee. Above 10% Will Require the \$5 per Person Fee. Served with Barriques Locally Roasted Coffee, Rishi Tea & House-Baked Rolls.

SOUPS

Mulligatawny *GF, DF, Vegan*
Curry, Lentils, Coconut Cream

Tomato Basil *GF, DF*

Zuppa Toscana *GF*
Italian Sausage, Bacon, Kale, Cream

Cauliflower & Leek Bisque *GF*

Wild Mushroom Bisque *GF*

Chicken Tortilla *GF, DF*

SALADS

Baby Spinach *GF, DF*
Shaved Asparagus, Sweet Peas, Radish, Sunflower Seeds
& Lemon Vinaigrette

Spring Green & Arugula *GF, DF*
Shaved Fennel, Watermelon Radish, Pomegranate Seeds
& Blood Orange Vinaigrette

Mixed Greens *GF, DF*
Garden Vegetables & Red Wine Vinaigrette

Tart Cherry & Arugula *GF*
Goat Cheese, Pistachio Brittle & Charred Scallion Vinaigrette

Caesar
Romaine Lettuce, Parmesan Cheese, House-Made Croutons
& Caesar Dressing

PLATED AND SERVED DINNERS – PALATE CLEANSERS

Additional Course

Chilled Lemon Sorbet \$12/person
Dehydrated Lemon Wheel

Chilled Lime & Cucumber Sorbet
with Bubbly \$15/person
Splash of Lunetta Prosecco & Dehydrated Lime Wheel

Chilled Lime & Cucumber Sorbet \$12/person
Dehydrated Lime Wheel

Blueberry & Agave Sorbet \$12/person
Dehydrated Blood Orange Wheel

Chilled Lemon Sorbet
with Bubbly \$15/person
Splash of Lunetta Prosecco & Dehydrated Lemon Wheel

PLATED AND SERVED DINNERS – ENTRÉES

Minimum of 25 Guests Required

Price is Based on One Soup or One Salad and Up to Two Entrée Selections. An Additional Fee of \$5 per Person Will Apply for Each Additional Entrée Selection, Beyond Two Selections. Vegetarian Options Can Be Substituted for up to 10% of the Guaranteed Minimum at No Additional Fee. Above 10% Will Require the \$5 per Person Fee. Served with Barriques Locally Roasted Coffee, Rishi Tea & House-Baked Rolls.

ENTRÉES

Sliced Tenderloin of Beef \$79/person

Cheddar-Potato Pave, Wild Rice Pilaf,
Red Wine Mushroom Demi-Glace *GF*

Perfect Pairing: Duckhorn Cabernet Sauvignon Napa Valley
or Ravel & Stitch Cabernet Sauvignon Central Coast

Roasted Beef Strip Loin \$66/person

Mascarpone Whipped Yukons, Braised Leeks, & Mushroom
Peppercorn Sauce *GF*

Perfect Pairing: J. Lohr Merlot Paso Robles
or Paraduxx Red Blend Napa Valley

Pesto Crusted Salmon \$60/person

Root Vegetable Hash, Horseradish Cream

Perfect Pairing: Cakebread Cellars Chardonnay Napa Valley
or Calera Chardonnay California

Lamb Osso Bucco \$75/person

Indian Farms Mushroom Risotto & Pistachio Gremolata *GF*

Perfect Pairing: Luigi Bosca Sangre Malbec Mendoza
or Indian Wells Cabernet Sauvignon Columbia Valley

Grilled Halibut \$62/person

Red Quinoa Pilaf, Black Garlic Compound Butter,
Charred Meyer Lemon *GF*

Perfect Pairing: Cloudy Bay Sauvignon Blanc Marlborough
or Oyster Bay Sauvignon Blanc Marlborough

Bouillabaisse \$75/person

Mussels, Halibut, Scallops, Tomato-Fennel Broth,
Red Pepper Rouille & Grilled Baguette *GF, DF*

Perfect Pairing: Schramsberg Mirabelle Brut Rosé
or Campo Viejo Grand Cava Brut

Sous Vide Pork Tenderloin \$52/person

Millet Risotto, Red Wine-Fig Sauce

Perfect Pairing: Rex Hill Pinot Noir Willamette Valley
or Stoller Pinot Noir Dundee Hills

Pan-Seared Chicken Breast \$52/person

Potato Purée, Corn Succotash, Pan Jus *GF*

Perfect Pairing: Mer Soleil Silver Chardonnay Monterey
or Pinot Gris A to Z Oregon

Beer Braised Beef Short Ribs \$64/person

Cheddar Polenta, Brown Butter Dijon Cream,
Sautéed Green Beans *GF*

Perfect Pairing: Hartford Court Highwire Vineyard Old Vines Zinfandel 2017
or Luigi Bosca Sangre Malbec Mendoza

Herbed Half Rack of Lamb \$63/person

Crispy Brussel Sprouts, Creamy Polenta &
Door County Cherry Sauce *GF*

Perfect Pairing: Stoller Pinot Noir Dundee Hills
or Rex Hill Pinot Noir Willamette Valley

SEAFOOD COMPLEMENTS

Grilled Lobster Tail *MP*

Seared Scallops *MP*

Seared Prawns *MP*

Seared Salmon *+14*

PLATED AND SERVED DINNERS – VEGETARIAN ENTRÉES & DESSERTS

Minimum of 25 Guests Required

Price is Based on One Soup or One Salad and Up to Two Entrée Selections. An Additional Fee of \$5 per Person Will Apply for Each Additional Entrée Selection, Beyond Two Selections. Vegetarian Options Can Be Substituted for up to 10% of the Guaranteed Minimum at No Additional Fee. Above 10% Will Require the \$5 per Person Fee. Served with Barriques Locally Roasted Coffee, Rishi Tea & House-Baked Rolls.

PLATED VEGETARIAN ENTRÉES

Paneer Butter Masala \$28/person

Spiced Tomato, Cashew, Sweet Pea Shoots
& Mint Chutney *GF*

Cabbage Rolls \$28/person

Filled with Farro, Red Quinoa, Mushrooms & Vegetables
Shallot & Tomato Sauce, Crispy Baguette *Vegan*

Seasonal Vegetable Pasta \$28/person

Fresh Pecorino *(can be made Vegan upon request)*

Farro Risotto \$28/person

Asparagus, Fava Beans, Corn Purée & Pickled Local Indian
Farm Mushrooms

Grilled Polenta \$28/person

Roasted Tomatoes & Burrata, Basil, Balsamic, Pine Nuts *GF*

PLATED AND SERVED DINNERS – DESSERTS

Additional Course

Seasonal Fruit Cheesecake \$15/person

Chantilly Cream

Flourless Chocolate Cake \$15/person

Raspberry Sauce & Fresh Whipped Cream *GF*

Chocolate Avocado Mousse \$15/person

Raspberry Coulis *GF, Vegan*

Lemon Raspberry Cake \$15/person

Macerated Berries

Hazelnut Flan \$15/person

Toasted Coconut, Berries *GF*

DINNER BUFFET

Minimum of 25 Guests Required

Served with Barriques Locally Roasted Coffee, Barriques Locally Roasted Decaffeinated Coffee, Rishi Tea & House-Baked Dinner Rolls.

SOUPS & SALADS (choose two)

Mulligatawny Soup *GF, DF, Vegan*

Curry, Lentils, Coconut Cream

Tomato Basil Soup *GF, DF*

Wild Mushroom Bisque *GF*

Cauliflower & Leek Bisque *GF*

Zuppa Toscana *GF*

Italian Sausage, Bacon, Kale, Cream

Chicken Tortilla Soup *GF, DF*

Mixed Greens Salad *GF, DF*

Garden Vegetables & Red Wine Vinaigrette

Baby Spinach Salad *GF, DF*

Shaved Asparagus, Sweet Peas, Radish, Sunflower Seeds
& Lemon Vinaigrette

Tart Cherry & Arugula Salad *GF*

Goat Cheese, Pistachio Brittle & Charred Scallion Vinaigrette *GF*

Caesar Salad

Romaine Lettuce, Parmesan Cheese, House-Made Croutons
& Caesar Dressing

Spring Green & Arugula Salad *GF, DF*

Shaved Fennel, Watermelon Radish, Pomegranate Seeds
& Blood Orange Vinaigrette

SIDES

(choose three)

Fennel Pollen Dusted Rainbow Carrots *GF, DF*

Grilled Broccolini with Lemon & Pepper Flakes *GF, DF*

Roasted Asparagus *GF, DF*

Brussels Sprouts with Bacon & Shallots *GF, DF*

Haricot Vert Almandine *GF, DF*

Yukon Gold Potato Purée *GF*

Roasted Fingerling Potatoes with Chive Purée *GF, DF*

Sweet Potato Dauphinoise *GF*

Wild Rice Pilaf *GF, DF*

Creamy Cheddar & Bacon Polenta *GF*

ENTRÉES

(choose two - \$80/person | choose three - \$105/person)

Chicken Madeira Roasted Wild Mushrooms *GF*

Beef Pot Roast Pan Jus *GF, DF*

Blackened Canadian Walleye *GF, DF*

Mango-Curry Chicken Kiffir Lime *GF*

Pepper-Crusted Sliced Sirloin of Beef Sauce Bordelaise,
Mushrooms & Onions *GF, DF*

Grilled Salmon Fillet Romesco Sauce *GF, DF, Contains Nuts*

Herbed Pork Tenderloin Plum Demi Glace *GF, DF*

Braised Beef Short Rib Sauce Bordelaise *GF*

Pan Seared Halibut Parmesan-Herb Crust

Lamb Loin Rosemary Jus *GF, DF*

Beef Strip Loin Sauce Bordelaise *GF, DF*

Eggplant Parmesan Fresh Basil, Parmesan Crisp

Tofu Butter Masala Spiced Tomato, Cashew, Mint Chutney *Vegan*

SWEET TABLE SELECTIONS

Minimum Order of Three Total Pieces per Attendee Required

Minimum Order of Two Dozen per Variety Required

Chef's Selection of Assorted Petit Fours

\$41/dozen

Chocolate Dipped Strawberries *GF*

\$42/dozen

Chocolate Mousse Cups

\$28/dozen

Mini Key Lime Pie

\$48/dozen

Chocolate Avocado Shooters *GF, Vegan*

Fresh Raspberry

\$38/dozen

Chocolate Truffles *GF*

\$45/dozen

French Macarons *GF, Contains Nuts*

\$42/dozen

Mini Cheesecakes

\$33/dozen

Assorted Mini Dessert Cups

\$41/dozen

CASH BAR OPTIONS

Prices Include Gratuity & Tax.

Bartender Fees are \$50 per Hour, per Bar with a Three Hour Minimum. One Bartender per 50 Guests is Required.

Fee(s) Waived with Every \$300 Spent per Bar, per Hour.

SIGNATURE LIQUOR \$8.50/each

Wheatley Vodka, New Amsterdam Gin, Don Q Rum, Exotica Tequila, Canadian Club Whiskey, Dewars White Label Scotch, Jim Beam Bourbon, E&J Brandy

PREMIUM LIQUOR \$10.50/each

Ketel One Vodka, Tito's Vodka, Death's Door Gin, Tanqueray Gin, Bacardi Rum, Captain Morgan's Rum, Milagro Tequila, Crown Royal Whiskey, Jack Daniel's Whiskey, Maker's Mark Bourbon, Johnnie Walker Black Label Scotch Whisky, Jameson Irish Whiskey, Southern Comfort, Korbel Brandy, Kahlua, Bailey's, Amaretto Disaronno

TOP SHELF LIQUOR \$12.50/each

Grey Goose Vodka, Hendricks Gin, J Henry Small Batch Bourbon, Templeton Rye, Glenlivet Scotch Whisky, Patron Silver Tequila, Johnnie Walker Black Label Scotch Whisky, Captain Morgan's Rum, Courvoisier VS, Godiva White & Dark, Berens Brandy

BOTTLED CRAFT & LOCAL BEERS \$7.00/each

New Glarus Spotted Cow, New Glarus Moon Man APA, Bells Two Hearted Ale, Capitol Amber, One Barrel Up North Wisconsin Lager

BOTTLED DOMESTIC BEERS \$6.00/each

Miller Lite & Non-Alcoholic Corona

BOTTLED IMPORTED BEERS \$7.00/each

Heineken

HARD SELTZERS \$7.00/each

Nutrl: Assorted Flavors

HOUSE WINES \$9.00/each

Trinity Oaks Chardonnay, Trinity Oaks Pinot Grigio, Trinity Oaks Pinot Noir, Trinity Oaks Cabernet Sauvignon & Drumheller Merlot

NON-ALCOHOLIC BEVERAGES \$4.00/each

Assorted Soft Drinks & Bottled Water

HOSTED BAR OPTIONS

*Bartender Fees are \$50 per Hour, per Bar with a Three Hour Minimum. One Bartender per 50 Guests is Required.
Fee(s) Waived with Every \$300 Spent per Bar, per Hour.*

SIGNATURE LIQUOR \$8.50/each

Wheatley Vodka, New Amsterdam Gin, Don Q Rum, Exotica Tequila, Canadian Club Whiskey, Dewars White Label Scotch, Jim Beam Bourbon, E&J Brandy

PREMIUM LIQUOR \$10.50/each

Ketel One Vodka, Tito's Vodka, Death's Door Gin, Tanqueray Gin, Bacardi Rum, Captain Morgan's Rum, Milagro Tequila, Crown Royal Whiskey, Jack Daniel's Whiskey, Maker's Mark Bourbon, Johnnie Walker Black Label Scotch Whisky, Jameson Irish Whiskey, Southern Comfort, Korbel Brandy, Kahlua, Bailey's, Amaretto Disaronno

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BOTTLED CRAFT & LOCAL BEERS \$7.00/each

New Glarus Spotted Cow, New Glarus Moon Man APA, Bells Two Hearted Ale, Capitol Amber, One Barrel Up North Wisconsin Lager

BOTTLED DOMESTIC BEERS \$6.00/each

Miller Lite & Non-Alcoholic Corona

BOTTLED IMPORTED BEERS \$7.00/each

Heineken

HARD SELTZERS \$7.00/each

Nutrl: Assorted Flavors

HOUSE WINES \$9.00/each

Trinity Oaks Chardonnay, Trinity Oaks Pinot Grigio, Trinity Oaks Pinot Noir, Trinity Oaks Cabernet Sauvignon & Drumheller Merlot

NON-ALCOHOLIC BEVERAGES \$4.00/each

Assorted Soft Drinks & Bottled Water

BAR PACKAGES

Bartender Fees are \$50 per Hour, per Bar with a Three Hour Minimum. One Bartender per 50 Guests is Required.
 Fee(s) Waived with Every \$300 Spent per Bar, per Hour.

HOSTED FULL BAR PACKAGES

Full Bar Packages Include Liquor, Bottled Beers, House Wines, Hard Seltzers & Non-Alcoholic Beverages.
 Packages are Priced per Person. Below Prices are Based on Number of Hours & Tier of Liquor (Signature, Premium or Top Shelf).

	SIGNATURE LIQUOR	PREMIUM LIQUOR	TOP SHELF LIQUOR
ONE HOUR	\$23	\$26	\$31
TWO HOURS	\$29	\$35	\$39
THREE HOURS	\$37	\$44	\$48
FOUR HOURS	\$46	\$56	\$59
FIVE HOURS	\$56	\$66	\$68
SIX HOURS	\$67	\$76	\$79

HOSTED BEER, WINE & SODA PACKAGES

Beer, Wine & Soda Packages Include Bottled Beers, House Wines, Hard Seltzers & Non-Alcoholic Beverages.
 Packages are Priced per Person. Below Prices are Based on Number of Hours.

ONE HOUR	\$19
TWO HOURS	\$27
THREE HOURS	\$33
FOUR HOURS	\$39
FIVE HOURS	\$45
SIX HOURS	\$50

UPGRADED WINE LIST – WHITE WINES

SPARKLING/CHAMPAGNE

Prosecco, Lunetta, Veneto, Italy **\$48/bottle**

light bodied, crisp, refreshing, pear, lively bubbles

Schramsberg Blanc de Blanc, California **\$85/bottle**

medium bodied, elegant, creamy, lemon & white fruit

Veuve Clicquot, Yellow Label **\$144/bottle**

medium to full bodied, rich, structured, apple & citrus, brioche notes

Campo Viejo Grand Cava Brut **\$44/bottle**

light to medium bodied, dry, crisp, citrus & pear, almond finish

Wollersheim Non-Alcoholic Sparkling Juice **\$28/bottle**

Chandon Brut - Sippers, 187ml **\$27/bottle**

WHITE WINES

Pinot Gris, A to Z, Oregon **\$40/bottle**

light to medium bodied, crisp, honeydew melon, tangerine

Riesling, Long Shadows, Poet's Leap, Columbia Valley **\$48/bottle**

light bodied, aromatic, off-dry, peach & honeysuckle, vibrant acidity

Pinot Grigio, Masi Masianco **\$44/bottle**

light bodied, clean, citrusy, lemon & green apple, crisp finish

Chateau La Graviere, Bordeaux **\$35/bottle**

medium bodied, dry, subtle fruit, lemon zest & stone fruit, balanced acidity

SAUVIGNON BLANC

Oyster Bay, Marlborough, New Zealand **\$40/bottle**

light bodied, zesty, herbaceous, grapefruit & lime, high acidity

Cloudy Bay, Marlborough, New Zealand **\$89/bottle**

light to medium bodied, intense, tropical, passionfruit & citrus, vibrant acidity

CHARDONNAY

Mer Soleil Silver, Monterey, California **\$48/bottle**

medium bodied, vibrant, crisp, lemon zest & white peach, mineral-driven finish

Calera, California **\$60/bottle**

medium bodied, balanced, subtle oak, apple & vanilla, smooth texture

Cakebread Cellars, Napa Valley **\$90/bottle**

medium to full bodied, rich, creamy, baked apple & butter, integrated oak

ROSE

Schramsberg Mirabelle Brut Rose **\$76/bottle**

light bodied, crisp, elegant, strawberry & citrus, lively bubble

UPGRADED WINE LIST – RED WINES

MERLOT

J. Lohr Vineyards, Paso Robles California [\\$48/bottle](#)
medium to full bodied, soft, plush, plum & chocolate, smooth tannins

Duckhorn Vineyards, Napa Valley [\\$71/bottle](#)
medium to full bodied, rich, structured, blackberry & mocha, velvety tannins

RED WINES

Red Blend, Paraduxx, Napa Valley, California [\\$64/bottle](#)
full bodied, bold, layered, dark berry & spice, firm tannins

Malbec, Luigi Bosca Sangre, Mendoza, Argentina [\\$64/bottle](#)
full bodied, robust, juicy, blackberry & violet, smooth finish

Zinfandel, Hartford Court, Highwire Vineyard Old Vines,
Russian River, 2017 [\\$82/bottle](#)
full bodied, jammy, spicy, blackberry & pepper, plush texture

PINOT NOIR

Stoller, Dundee Hills, Willamette Valley [\\$60/bottle](#)
light to medium bodied, silky, fresh, cherry & cranberry, bright acidity

Rex Hill, Willamette Valley, Oregon [\\$88/bottle](#)
medium bodied, smooth, earthy, currant & mushroom, balanced acidity

CABERNET SAUVIGNON

Indian Wells, Columbia Valley [\\$44/bottle](#)
full bodied, bold, fruit-forward, dark cherry & vanilla, smooth tannins

Ravel & Stitch, Central Coast [\\$60/bottle](#)
full bodied, structured, balanced, blackcurrant & cocoa, firm tannins

Duckhorn, Napa Valley [\\$96/bottle](#)
full bodied, rich, complex, blackberry & oak spice, refined tannins