



COOL. CONTEMPORARY. SOPHISTICATED.

weddings

DELAFIELD HOTEL | WWW.DELAFIELDHOTEL.COM | 262.646.1600 X103



the ballroom

RENTAL FEE:
Ceremony Fee: \$600

CAPACITY:
250 Guests

INCLUDES:
Banquet Chairs (Not Pictured)

ADDITIONS:

Wireless Microphone \$110 | Backdrop pricing starts at \$250
Sound System access for music \$50 | Contact us for additional chair styles & pricing

*Hotel requires 1.5 hours turn over time between ceremony & dinner.

the cushioning room

RENTAL FEE:
Ceremony Fee: \$300

CAPACITY:
150 Guests

INCLUDES:
Banquet Chairs (Not Pictured)

ADDITIONS:

Wireless Microphone \$110 | Sound System access for music \$50 | Ceremony Arch \$50

the front lawn

RENTAL FEE:
Ceremony Fee: \$1,000

CAPACITY:
250 Guests

INCLUDES:

Black or White Samsonite Chairs (Pictured) | Ceremony Arch (Pictured) | Shepherd Hooks (Pictured) | Electricity (20 Amp connection for sound)

ADDITIONS:

Upgrade to Garden Chairs \$2/each | Fabric draping on arch (White or Ivory): \$50

All pricing is subject to 23% service charge and 5% sales tax.



wedding packages include

OVERNIGHT STAY IN "THE ONE" SUITE

FIFTEEN GUEST ROOMS AT OUR PREFERRED RATE

BLACK OR WHITE FLOOR LENGTH LINENS

20 DIFFERENT NAPKIN COLORS

HOTEL CENTERPIECES

THREE VOTIVE CANDLES PER TABLE

TABLE NUMBERS

CHINA, GLASSWARE & SILVERWARE

EXTENDED RECEPTION AREA UNDER OUTDOOR PORTICO

USE OF FLAT SCREEN TELEVISION IN THE FOYER FOR SLIDE SHOW

HOUSE MUSIC DURING COCKTAIL HOUR

HANDHELD WIRELESS MICROPHONE DURING DINNER

COMPLIMENTARY VALET PARKING

COMPLIMENTARY SEASONAL COAT CHECK

PORTABLE 24'X20' DANCE FLOOR

COMPLIMENTARY TASTING FOR 6 GUESTS

BELL TOWER ACCESS FOR WEDDING PHOTOGRAPHY

CUTTING AND SERVICE OF YOUR DESSERT

CEREMONY REHEARSAL—ALL CEREMONY REHEARSALS ARE SUBJECT TO ROOM AVAILABILITY.
DATE, TIME AND LOCATION OF INDOOR REHEARSALS WILL BE CONFIRMED 10 DAYS PRIOR.



boutique

cocktail hour

INCLUDES ONE HOUR OF SERVICE

CHOOSE TWO RECEPTION DISPLAYS

Shrimp Cocktail Platter (2pc per person)

Domestic & European Cheese Board

Domestic & European Charcuterie Board

Whole Baked Brie

Vegetable Board

ONE BUTLER-PASSED HOUSE SIGNATURE COCKTAIL

SODA Coca-Cola Products

ON TAP Miller Lite & Miller High Life

HOUSE WINES Cabernet Sauvignon, Red Blend, Merlot, Chardonnay, Sauvignon Blanc, Pinot Grigio & Moscato

CASH BAR (guests pay on their own) for liquors and cocktails

dinner service

SPARKLING TOAST Freixenet Brut or Verdi Spumante

HOUSE-MADE CIABATTA SERVED WITH BUTTER

FIELD GREENS SALAD cherry tomatoes, English cucumbers, radish, ciabatta croutons, red wine vinaigrette

ONE REGULAR ENTRÉE SELECTION + ONE VEGETARIAN ENTRÉE & ONE CHILDREN'S MEAL SELECTION

COLECTIVO COFFEE & HOT RISHI TEA SERVICE

CUTTING AND SERVICE OF YOUR WEDDING CAKE

reception bar

INCLUDES UP TO FOUR HOURS OF SERVICE

SODA Coca-Cola Products

ON TAP Miller Lite & Miller High Life

CASH BAR (guests pay on their own) for wine, liquors and cocktails

ALL PRICING IS SUBJECT TO 23% SERVICE CHARGE AND 5% SALES TAX



glamorous

cocktail hour

INCLUDES ONE HOUR OF SERVICE

CHOOSE THREE BUTLER PASSED HORS D'OEUVRES

BRUSCHETTA Tomato, Roasted Garlic, Basil, Shallot, Vegan Crostini

BRIE TARTLET Baked Brie, Raspberry, Phyllo

BOURBON CHICKEN BITES Sweet Bourbon Soy Sauce

REUBEN FRITTERS Tangy Thousand Island Dressing

BACON WRAPPED ALMOND STUFFED DATES Almond, Blue Cheese Fondue

ONE BUTLER-PASSED HOUSE SIGNATURE COCKTAIL

SODA Coca-Cola Products

ON TAP Miller Lite & Miller High Life (additional domestic selections are available with an additional \$75 stocking fee)

HOUSE WINES Cabernet Sauvignon, Red Blend, Merlot, Chardonnay, Sauvignon Blanc, Pinot Grigio & Moscato

CALL BRAND LIQUORS FOR COCKTAILS

dinner service

SPARKLING TOAST Freixenet Brut or Verdi Spumante

ONE SALAD SERVED WITH HOUSE-MADE CIABATTA BREAD & BUTTER

FIELD GREENS SALAD—cherry tomatoes, English cucumbers, radish, ciabatta croutons, red wine vinaigrette

CAESAR SALAD—romaine lettuce, parmesan, ciabatta croutons, traditional caesar dressing

WINE POUR WITH DINNER choice of one red & one white

TWO REGULAR ENTRÉE SELECTIONS + ONE VEGETARIAN ENTRÉE & ONE CHILDREN'S MEAL SELECTION

COLECTIVO COFFEE & HOT RISHI TEA SERVICE

CUTTING AND SERVICE OF YOUR WEDDING CAKE

reception bar

INCLUDES UP TO FOUR HOURS OF SERVICE

SODA Coca-Cola Products

ON TAP Miller Lite & Miller High Life

HOUSE WINES Cabernet Sauvignon, Red Blend, Merlot, Chardonnay, Sauvignon Blanc, Pinot Grigio & Moscato

CASH BAR (guests pay on their own) for cocktails

late night station

PRETZELS WITH A TWIST SOFT PRETZELS SERVED WITH WARM CHEESE & MUSTARD

ALL PRICING IS SUBJECT TO 23% SERVICE CHARGE AND 5% SALES TAX



extraordinary

cocktail hour

INCLUDES ONE HOUR OF SERVICE

CHOOSE FIVE BUTLER PASSED HORS D'OEUVRES

BRUSCHETTA Tomato, Roasted Garlic, Basil, Shallot, Vegan Crostini
BRIE TARTLET Baked Brie, Raspberry, Phyllo
BOURBON CHICKEN BITES Sweet Bourbon Soy Sauce
EUBEN FRITTERS Tangy Thousand Island Dressing
BACON WRAPPED ALMOND STUFFED DATES Almond, Blue Cheese Fondue
CRISPY FRIED PORK BELLY Wisconsin Maple Sherry Glaze

PEPPERCORN TENDERLOIN CROSTINI Horseradish Sauce, Arugula
TEMPURA SHRIMP Served with Sweet Chili Sauce
CRAB STUFFED MUSHROOM Hollandaise Sauce, Herb Breadcrumbs
SCALLOP TOSTADA Alsum Farm Corn Guacamole, Pickled Red Pepper, Cilantro
BLACKENED SHRIMP Cucumber, Avocado
LOBSTER BLT CANAPE Brioche Toast, Applewood Smoked Bacon

TWO BUTLER-PASSED HOUSE SIGNATURE COCKTAIL

SODA Coca-Cola Products

ON TAP Miller Lite, Miller High Life & One Premium Selection

HOUSE WINES Cabernet Sauvignon, Red Blend, Merlot, Chardonnay, Sauvignon Blanc, Pinot Grigio & Moscato

CALL BRAND LIQUORS FOR COCKTAILS

dinner service

SPARKLING TOAST Freixenet Brut or Verdi Spumante

ONE SALAD SERVED WITH HOUSE-MADE CIABATTA BREAD & BUTTER

FIELD GREENS SALAD—cherry tomatoes, English cucumbers, radish, ciabatta croutons, red wine vinaigrette

CAESAR SALAD—romaine lettuce, parmesan, ciabatta croutons, traditional caesar dressing

SPINACH SALAD—Candied Walnuts, Balsamic Fig Vinaigrette, Red Wine Poached Pears, Goat Cheese

TWO WINE POURS WITH DINNER choice of one red & one white

THREE REGULAR ENTRÉE SELECTIONS + ONE VEGETARIAN ENTRÉE & ONE CHILDREN'S MEAL SELECTION

COLECTIVO COFFEE & HOT RISHI TEA SERVICE

CUTTING AND SERVICE OF YOUR WEDDING CAKE

after dinner

GOURMET COFFEE STATION—REGULAR & DECAF COLECTIVO COFFEE, FLAVORED SYUPS, CHOCOLATE SHAVINGS & WHIPPED CREAM

reception bar

INCLUDES UP TO FOUR HOURS OF SERVICE

SODA Coca-Cola Products

ON TAP Miller Lite, Miller High Life, & One Premium Selection

HOUSE WINES Cabernet Sauvignon, Red Blend, Merlot, Chardonnay, Sauvignon Blanc, Pinot Grigio & Moscato

CALL BRAND LIQUORS FOR COCKTAILS

late night station

CHOOSE ONE, SEE MEETING & EVENT MENUS FOR FULL LATE NIGHT FOOD DESCRIPTIONS

TOP YOUR TOTS, BUENOS NACHOS, MAC ATTACK, FEELIN' SAUCY, PARTY FOWL, PRETZELS WITH A TWIST

ALL PRICING IS SUBJECT TO 23% SERVICE CHARGE AND 5% SALES TAX



package pricing

PACKAGE PRICING LISTED INCLUDES ALL BAR/BEVERAGES AND FOOD AS SPECIFIED ON THE PACKAGE PAGE
SPECIAL MEALS WILL BE PREPARED FOR GUESTS THAT HAVE ALLERGIES AND DIETARY RESTRICTIONS WITH ADVANCE NOTICE.

PAN SEARED SALMON

Creamy Dill Smashed Red Potatoes, Green Beans, Lemon Beurre Blanc
Boutique \$70 | Glamorous \$89 | Extraordinary \$106

PAN SEARED CHICKEN BREAST

Fingerling potatoes, sautéed spinach, white wine dijon cream
Boutique \$66 | Glamorous \$85 | Extraordinary \$102

PROSCIUTTO WRAPPED CHICKEN BREAST

Parmesan Soft Polenta, Cremini Mushrooms, Broccolini, White Wine Velouté
Boutique \$68 | Glamorous \$87 | Extraordinary \$104

MAPLE CREEK FARMS PORK LOIN

Sweet Potato Puree, Roasted Apples & Kale, Pomegranate Maple Demi-Glace
Boutique \$66 | Glamorous \$85 | Extraordinary \$102

RED WINE BRAISED SHORT RIB

Cheddar grits, Roasted Broccolini, Red Wine Demi-Glace
Boutique \$70 | Glamorous \$89 | Extraordinary \$106

ANGUS BEEF TENDERLOIN

Blue Shallot Butter, Garlic Herb Whipped Potatoes, Red Wine Demi-Glace, Chef's Choice Vegetables
Boutique \$74 | Glamorous \$93 | Extraordinary \$110

ANGUS BEEF TENDERLOIN & SCALLOPS

Artichoke Risotto, Asparagus, Pan Roasted Mushrooms, Beurre Blanc
Boutique \$82 | Glamorous \$101 | Extraordinary \$118

BRAISED RED WINE BEEF SHORT RIB & SCALLOPS

Caramelized onion & potato gratin, green beans
Boutique \$76 | Glamorous \$95 | Extraordinary \$112

SPINACH & MUSHROOM STRUDEL (Vegetarian)

Spinach, Mushroom & Boursin Cheese baked in Flaky Phyllo Pastry, Roasted Tomato Basil Sauce
Boutique \$64 | Glamorous \$83 | Extraordinary \$100

CHICKEN TENDERS (Children's meal)

Fruit cup, house fries, ranch and ketchup
Boutique \$20 | Glamorous \$22 | Extraordinary \$25

MAC & CHEESE (Children's meal)

Fruit cup, broccolini
Boutique \$20 | Glamorous \$22 | Extraordinary \$25

ALL PRICING IS SUBJECT TO 23% SERVICE CHARGE AND 5% SALES TAX



choose your cake

VANILLA YELLOW CHOCOLATE LEMON RED VELVET
BANANA SNICKERDOODLE PUMPKIN FUNFETTI

choose your filling

ADDITIONAL CAKE FLAVORS AND FILLINGS ARE AVAILABLE ON REQUEST

VANILLA BUTTERCREAM	CREAM CHEESE
CHOCOLATE BUTTERCREAM	WHIPPED CREAM
MOCHA BUTTERCREAM	CHOCOLATE WHIPPED CREAM
SALTED CARAMEL BUTTERCREAM	MOCHA WHIPPED CREAM
CINNAMON BUTTERCREAM	CHOCOLATE PEANUT BUTTER MOUSSE
LEMON BUTTERCREAM	TRUFFLE GANACHE
WHITE CHOCOLATE BUTTERCREAM	STRAWBERRY COMPOTE
PEANUT BUTTER BUTTERCREAM	RASPBERRY COMPOTE
CRÈME DE MENTHE BUTTERCREAM	

choose your finish

BUTTERCREAM
ROLLED FONDANT
NAKED CAKE OR SEMI NAKED

pricing

DISPLAY CAKE BASE PRICING \$5/slice
Includes one cake flavor, one filling, and buttercream finish.

SHEET CAKE BASE PRICE \$4/slice
Each additional Flavor/Filling \$0.50 per slice

CUPCAKES \$36/dozen **FILLED CUPCAKES** \$42/dozen
2 dozen minimum per flavor (choose up to 4 flavors)

dessert stations

DESSERT BAR \$10/person

Our Chef's Selection of Mini Pastries Including Cream Puffs, Petit Fours, Cookies, Chocolate Dipped Strawberries & Assorted Tartlets

SUNDAE SHOPPE (VANILLA ICE CREAM + TOPPINGS) \$10/person

Crushed Recess, Crushed Oreos, M&M's & Nuts, Chocolate Sauce, Carmel Sauce, Strawberry Compote, Whipped Cream & Cherries

ALL PRICING IS SUBJECT TO 23% SERVICE CHARGE AND 5% SALES TAX



frequently asked questions

CAN I PUT A HOLD ON A DATE? When you are ready to reserve your date we will draft the catering agreement. Once the agreement is drafted, you have first priority on this date for up to 7 days. Your date is officially reserved once you have returned the signed Catering Agreement and deposit (\$2,000.00). We must receive both the signed agreement and deposit within the 7 days or your hold will be released.

DO I NEED TO HIRE A WEDDING PLANNER? We do not require you to hire a wedding planner. Our Event Manager will work with you and guide you through the planning process as it pertains to the hotel. We communicate with your vendors prior to and throughout your special day to help ensure a smooth and memorable event.

DO YOU HAVE RESTRICTIONS ON VENDORS? We have a list of vendor recommendations for you, but you are free to contract any vendors of your own choosing. This is just a small list and we can't fit all of our favorites on it—so just ask if you need more recommendations or if you want a reference for a vendor not listed. Your vendors are responsible for the set up and break-down of their own items and must remove them at the conclusion of the event. If you are ordering rental items through us (Linens, specialty chairs, etc.) we handle the ordering, installation and removal for you.

WHAT TIME CAN WE AND OUR VENDORS ACCESS THE BALLROOM FOR SET UP? We allow access to the Ballroom at 10am the day of the wedding for set up. Vendors can request earlier access when needed.

CAN WE HANG THINGS FROM THE CEILING OR WALLS? You must get approval from the Catering Manager prior to doing so. If approved, you are responsible for any damage that is caused.

CAN WE USE REAL CANDLES? Yes, we do allow candles as long as they are in appropriate containers. The top of the flame must be under the lip of the container. We reserve the right to halt the use of candles when deemed unsafe. Candles placed on the floor in heavily trafficked areas (ceremony aisle décor) must be flameless.

CAN WE BRING IN OUR OWN FOOD AND BEVERAGE? No. All food and beverage must be ordered through the hotel. This includes alcohol. Alcohol brought into private event spaces that was not ordered through the hotel will be confiscated and discarded.

DO WE NEED TO ORDER OUR CAKE OR DESSERT THROUGH THE HOTEL? You are able to use any licensed baker for your dessert. If you are not working within a package we do charge a \$3 per person dessert fee.

CAN YOU ACCOMMODATE ALLERGIES? We will prepare special dishes for guests with allergies and dietary restrictions when notified in advance. We will do our best to accommodate allergies and requests during the event. If we are not notified of these re-quests prior to the event, you may incur an additional entrée charge if additional meals need to be prepared for your guests.

CAN WE TAKE HOME LEFT OVER FOOD? According to Wisconsin Administrative Code (DH&SS, Section 196.07), health regulations prohibit any food and beverage from being removed from the hotel prior to, during or following a function with the exception of your specialty cake.

WHAT TIME CAN WE CELEBRATE UNTIL? All events must conclude by midnight, with the exception of New Year's Eve events, which must conclude by 1 a.m.

WHEN DO WE NEED TO REMOVE OUR WEDDING ITEMS FROM THE BALLROOM (CENTERPIECES, DÉCOR, ETC.)? All wedding items must be removed at the end of the event. Overnight storage can be arranged if needed, but you must get prior approval. One hour prior to event conclusion, hotel staff will assist with packaging up your items and décor and placing them in storage (not including gifts/cards). Arrangements must be made through the Catering Manager prior to your event, and hotel staff is not liable for lost or damaged items.

HOW LATE DOES THE BAR IN I.D. STAY OPEN UNTIL? I.d. will remain open for a minimum of 30 minutes post event conclusion and will remain open as business warrants.



recommended vendors

DJ/ENTERTAINMENT

ALL-STAR MUSIC | ALLSTARMUSICDJ.COM | 414.405.3675
DOUBLE PLATINUM | DJ DOUBLEPLATINUMDJ.COM | 414.732.1979
CARTER EVENTS AND ENTERTAINMENT | EVENTSBYCARTER.COM | 262.510.2390
SOUND BY DESIGN | SOUNDBYDESIGN.COM | 262.968.9586
BRETT GAERTNER WEDDING SINGER & GUITARIST | WWW.BRETTGAERTNER.COM

FLORISTS

THE FLOWER GARDEN | THEFLOWERGARDENHARTLAND.COM | 262.367.8205
THE SHOREWOOD FLORIST | THESHOREWOODFLORIST.COM | 262.251.6830
SAGE FLORAL | WWW.SAGEFLORALLLC.COM | 262.490.5226
FOX BROTHERS FLORAL | WWW.FOXBROSPIGGLYWIGGLY.COM/HARTLAND | 262.367.2922

PHOTOGRAPHY/VIDEOGRAPHY

CRAIG JOHN PHOTOGRAPHY | CRAIGJOHN.COM | 414.213.6206
KELSEY BARTH PHOTOGRAPHY | KELSEYBARTH.COM | 262.720.8680
WILD ELEGANCE PHOTOGRAPHY | WILDELEGANCWI.COM | 262.309.2240
SWEET PEA CINEMA | SWEETPEACINEMA.COM | 262.227.6134

INVITATIONS/STATIONARY

COQUI PAPERIE | SHOPCOQUI.COM | 414.369.2589
PAPER ENVY | PAPERENVY.COM | 262.780.0850

TRANSPORTATION

ELM BROOK LIMO | ELMBROOKLIMO.COM | 262.782.4225
GO RITEWAY | GORITEWAY.COM | 414.570.5200
PARTRIDGE FAMILY PARTY BUS | PARTRIDGEFAMILYBUS.COM | 414.364.2292

BRIDAL SHOP/APPAREL

BUCCI'S BRIDAL | BUCCISBRIDAL.COM | 262.691.9963
SAVVY BRIDE & TUXEDO | GOSAVVYBRIDE.COM | 262.790.1098
PREMIERE COUTURE | PREMIERECOUTURE.COM | 608.423.2272



recommended vendors

HAIR/MAKEUP

CRAIG BERNS SALON | CRAIGBERNS.COM | 262.646.7406
MAKEUP BY JESS | ZIEHERJESSICA@GMAIL.COM | 414.581.2304

OFFICIANT

HAPPY COUPLE CEREMONIES | HAPPYCOUPLECEREMONIES.COM | 262.233.2527
CEREMONIES BY JOAN | CEREMONIESBYJOAN.COM | 847-208-3696
THE ROCKIN REVERAND CEREMONIES | THEROCKINREVS BENEFITRIDE.COM | 262.5730828

WEDDING PLANNER

EVENTS TO A T | EVENTSTOATMKE.COM | 262.914.9661

MISCELLANEOUS

SOCIAL STYLE DANCE STUDIO | SOCIALSTYLEDANCE.COM | 262.687.2222
VINTIQUE RENTALS (RENTALS) | VINTIQUERENTALS.COM | 262.370.7340
DISPLAY PRODUCTS (WEDDING PARTY GIFTS, WOOD ENGRAVING, FAVORS) | DISPLAYPRODUCTSLLC.COM | 262-443-7517
KC-K9 ACADEMY (CEREMONY DOG TRAINING) | OCONOMOWOCDOGTRANINER.COM | 608.405.6446
WINDY CITY LINENS (SPECIALTY LINENS) | WINDYCITYLINENS.COM | 414.322.7017