



COOL. CONTEMPORARY. SOPHISTICATED.

# meetings & events



## breakfast & brunch buffets

INCLUDES COLECTIVO COFFEE, HOT RISHI TEAS, & ORANGE JUICE | SERVICED FOR A MAXIMUM OF 1 ½ HOURS

### **THE CONTINENTAL** \$18/person

Seasonal Sliced Fruit & Berries Display  
Assorted Pastries with Honey Cinnamon Butter & Fruit Preserves  
Individual Low-Fat Yogurts & House Made Granola | Hard Boiled Eggs

### **HEALTHY CHOICE** \$20/Person

Seasonal Sliced Fruit Display | Fresh Baked Muffins | Hard Boiled Eggs  
Greek Yogurt & House Made Granola Parfait Bar with assorted toppings  
Green Monster Smoothies with Kale, Apple, Banana, Ginger, Chia, Pineapple & Mint

### **THE CLASSIC** \$19/person

Cheddar & Chive Scrambled Eggs | Herb Roasted Potatoes  
Applewood Smoked Bacon & Maple Sausage | Seasonal Sliced Fruit Display  
Assorted Pastries with Honey Cinnamon Butter & Fruit Preserves  
\* Served Family Style for groups with less than 10 people

### **THE SIGNATURE** \$20/person

Florentine Frittata with Spinach, Mushrooms & Gruyere Cheese | Cheddar & Chive Scrambled Eggs  
Herb Roasted Potatoes with Red Pepper & Onion | Applewood Smoked Bacon & Maple Sausage  
Seasonal Sliced Fruit Display | Assorted Pastries with Honey Cinnamon Butter & Fruit Preserves  
\* 15 person minimum

### **THE PREMIERE** \$22/person

Eggs Benedict with Smoked Ham & Fresh Herb Hollandaise  
Cheddar & Chive Scrambled Eggs | French Toast with Warm Maple Syrup  
Cheesy Hash Brown Potatoes | Applewood Smoked Bacon & Maple Sausage  
Seasonal Sliced Fruit Display | Assorted Breakfast Pastries with Honey Cinnamon Butter & Fruit Preserves  
\* 20 person minimum

### **DELAFIELD BRUNCH** \$30/person

Strawberry Avocado Spinach Salad with Toasted Almonds, Goat Cheese, Champagne Vinaigrette  
Cheddar & Chive Scrambled Eggs | Chef's Choice Frittata | Cheesy Hash browns  
Choice of Maple Creek Ham, Applewood Smoked Bacon or Maple Sausage  
Seasonal Fruit Display | Chocolate Croissants & Cinnamon Rolls | Bagels & Lox Display  
\* 25 person minimum

### **BREAKFAST BUFFET ADDITIONS** \$5/person

Add Biscuits & Gravy, Oatmeal or Breakfast Sandwiches to the above breakfast/brunch buffets

ALL FOOD & BEVERAGE IS SUBJECT TO A 23% SERVICE CHARGE AND 5.1% SALES TAX



## plated breakfast & brunch

### **CUSHING** \$16/person

Cheddar & Chive Scrambled Eggs  
Herb Roasted Red Potatoes  
Applewood Smoked Bacon & Maple Sausage  
English Muffin with Fruit Preserves & Butter  
Includes Colectivo Coffee & Hot Rishi Tea  
\*Add Fresh Fruit Cup \$4/person

### **CRAB CAKE BENEDICT** \$18/person

Fork Split Artisan English Muffin, Poached Egg, Hollandaise, Arugula, Herb Roasted Potatoes  
Includes Colectivo Coffee & Hot Rishi Tea  
\*Add Fresh Fruit Cup \$4/person

### **TEN CHIMNEYS** \$18/person

Florentine Frittata with Spinach, Mushrooms & Gruyere Cheese  
Herb Roasted Potatoes with Red Pepper & Onion  
Includes Colectivo Coffee & Hot Rishi Tea  
\*Add Fresh Fruit Cup \$4/person

## morning enhancements

**MORNING MUFFINS** \$34/dozen  
**ASSORTED DANISHES** \$32/dozen  
**CINNAMON ROLLS** \$38/dozen  
**CLASSIC CROISSANTS** \$34/dozen  
**CHOCOLATE CROISSANTS** \$34/dozen  
**BAGELS & CREAM CHEESE** \$34/dozen  
**WHOLE FRESH FRUIT** \$3/each  
**SLICED FRESH FRUIT** \$5/person

**FRESH BERRIES** \$6/person  
**BREAKFAST SANDWICH** \$9/each  
Egg, Cheddar & Ham on English Muffin  
Egg, Cheddar & Bacon on Bagel with Avocado Mayo  
**INDIVIDUAL YOGURTS** \$3/each  
**HOUSE MADE GRANOLA** \$12/pound  
**YOGURT PARFAITS** \$6/each  
House Made Granola & Fresh Fruit

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## plated lunch

CHOICE OF 2 ENTREES. MUST PROVIDE HOTEL WITH ORDER COUNTS IN ADVANCE.

**GROUPS WITH 15 GUESTS OR LESS CAN ORDER FROM HOTEL SELECTED LIMITED MENU ON THE DAY OF THE EVENT.**

INCLUDES COLECTIVO COFFEE & HOT RISHI TEA. ADD BREAD & BUTTER WITH A CUP OF SOUP DU JOUR OR MIXED GREENS SALAD \$5/PERSON.

**CAESAR SALAD** \$20/person

Crisp Romaine Hearts, Fresh Grated Parmigiano Reggiano, Grape Tomatoes & Garlic Croutons Tossed in a Traditional Caesar Dressing  
Served With or Without Grilled Chicken | \$4 Add Salmon

**STRAWBERRY AVOCADO SPINACH SALAD** \$22/person

Toasted Almonds, Goat Cheese, Champagne Vinaigrette  
Served With or Without Grilled Chicken | \$4 Add Salmon

**ANGUS BURGER** \$18/person

Angus Beef, Brioche Bun, topped with White Cheddar. Served with Lettuce, Tomato, Red Onions & House Made Fries

**TBLT WRAP** \$18/person

Oven Roasted Turkey, Applewood Smoked Bacon, Lettuce & Tomato with Avocado Aioli wrapped in a Tortilla served with House Made Chips

**GRILLED CHICKEN SANDWICH** \$18/person

Brioche Bun with Lettuce, Tomato & Roasted Red Pepper Aioli

**GRILLED VEGETABLE SANDWICH** \$18/person

Seasonal Vegetables with Fresh Mozzarella and Pesto Aioli on House Bread. Served with House Made Chips

**PAN SEARED SALMON** \$24/person

Roasted Seasonal Vegetables, Wild Rice Pilaf, Citrus Beurre Blanc & Wilted Spinach

**PAN SEARED CHICKEN** \$22/person

Wild Rice Pilaf, Broccolini, Chicken Jus

**POMEGRANATE GLAZED PORK LOIN** \$22/person

Sweet Potato Puree, Roasted Apples & Braised Kale

**PETITE FILET OF BLACK ANGUS BEEF** \$30/person

Herb Whipped Potatoes, Braised Mushrooms, Red Wine Demi-Glace & Seasonal Vegetable

**SPINACH & MUSHROOM STRUDEL** \$22/person

Spinach, Mushroom & Boursin Cheese Baked in Flakey Phyllo Pastry, Roasted Tomato Basil Sauce

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# lunch buffet

INCLUDES COLECTIVO COFFEE & HOT RISHI TEA.

BUFFET SERVICE IS FOR A MAXIMUM OF 1 ½ HOURS | MINIMUM OF 15 GUESTS.

## **SOUP & SALAD** \$22/person

Served with Bread & Butter and Soups du Jour | Mixed Greens & Chopped Romaine  
Diced Grilled Chicken, Smoked Ham, Crisp Bacon, Chopped Egg, Shredded Cheddar, Cherry Tomatoes,  
Carrots, Bell Pepper, Red Onions, Cucumbers, Garlic Croutons, Sunflower Seeds  
House Made Dressings: Buttermilk Ranch, House Vinaigrette, Caesar | Lemon Bars

## **BURGER BAR** \$27/person

Mixed Green Salad | Angus Beef Burgers & Grilled Chicken Breasts  
Lettuce, Tomato, Onion, Cheese, Pickles, Sautéed Mushrooms with Ketchup, Mustard & Mayo  
House Made Fries & BLT Pasta Salad | Brownies

## **DELI DELIGHT** \$24/person

Soup du Jour | Caesar Salad with Wisconsin Parmesan Cheese, Garlic Croutons  
Seasonal Fruit Display | Caprese Baguette with Fresh Mozzarella, Basil Pesto Mayo, Heirloom Tomatoes, Spinach  
House Roasted Turkey BLT with Avocado Mayo on a Buttery Croissant  
Roasted Beef Tenderloin on Ciabatta with Caramelized Onions, Arugula & Herb Horseradish Sauce  
Assorted Cookies

## **EL SABOR RICO** \$26/person

Tortilla Chips & Flour Tortillas | Seasoned Chicken & Beef with lettuce, cheese, olives, onion, sour cream, pico & guacamole  
Cheese Enchiladas, Rice & Beans | Churros

## **BADGER STATE** \$26/person

Wisconsin Beer Cheese Soup | Grilled Johnsonville Beer Brats with Onions & Sauerkraut  
Coleslaw, Brat Buns, Ketchup & Spicy Mustard | Fried Cod with House Made Tartar Sauce  
Potato Pancakes & Apple Sauce | State Fair Cream Puffs  
\*Add Baked Cod +\$5/person

## **ASIAN SENSATION** \$26/person

Chopped Cabbage Salad | Vegetable Egg Roll, Vegetable Fried Rice  
Build your own Ramen | Fortune Cookies

## **ROUTE 66** \$28/person

Wedge Salad Served with Blue Cheese & Ranch Dressing | Tomato Bisque  
Buttermilk Fried Chicken | White Cheddar Macaroni & Cheese  
Angus Meatloaf with Herb Mashed Potatoes & Cabbage Cream Sauce | Apple Crisp

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## break & snack packages

PRICED PER PERSON WITH A 15-PERSON MINIMUM

### THE ENERGIZER \$12/person

Assorted Freshly Baked Cookies | Granola Bars  
Trail Mix | Bananas

### CANDY LAND \$12/person

Miniature & Fun-Sized Candy Bars, Licorice,  
Gummy Assortments & Hard Candies

### SUNDAE SHOPPE \$12/person

Vanilla Ice Cream | Toppings: Crushed Reese's,  
Crushed Oreos, M&M's & Nuts, Chocolate, Caramel &  
Strawberry Compote, Whipped Cream & Cherries

### PICK ME UP \$12/person

Seasonal Fruit Display | Cheese & Charcuterie  
Crackers and Toasts

### HOMERUN \$12/person

Hot Pretzels | Beer Cheese Sauce & Mustard  
Truffle Popcorn | Cracker Jacks

### SNACK ATTACK \$15/person

House Made Tortilla Chips served with Fresh Pico de  
Gallo & Guacamole | House Made Potato Chips with  
Caramelized Onion & Herb Dip

## a la carte

**SOFT DRINKS** \$3/each

**BOTTLED FIJI WATER** \$4/each

**COLECTIVO COFFEE** \$45/gallon

**ICED COFFEE** \$40/ gallon

**JUICE** \$24/carafe

**HOT RISHI TEA** \$4/each

**HOT CHOCOLATE** \$40/gallon

**BOTTLED ICED TEA** \$4/each

**SAN PELLEGRINO** \$4/each

**GRANOLA BARS** \$2/each

**WHOLE FRESH FRUIT** \$3/piece

**SEASONAL FRUIT DISPLAY** \$5/person

**INDIVIDUAL BAGS OF SNACKS** \$3/each

**CANDY BARS** \$3/each

**MIXED NUTS** \$30/pound

**ASSORTED FRESHLY BAKED COOKIES** \$34/dozen

**MINIATURE CHOCOLATES & CANDIES** \$32/pound

**FUDGE BROWNIES** \$32/dozen

**ASSORTED DESSERT BARS** \$34/dozen

**FRESH POPCORN** Parmesan & White Truffle \$4/person

\* 10 person minimum

**TORTILLA CHIPS & PICO DE GALLO** \$4/person

\* 10 person minimum

**ADD GUACAMOLE** \$4/person

**HOUSE MADE CHIPS & ONION DIP** \$4/person

\* 10 person minimum

## beverage station enhancement

**ENHANCED WATER DISPLAYS** \$2/person per flavor

Lemon & Thyme Infused Water | Lemon, Lime & Mint Infused Water

Strawberry & Mint Infused Water | Watermelon & Basil Infused Water

Strawberry & Jalapeno Infused Water

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## hors d'oeuvres

\*PRICED PER 50 PIECES

- BRUSCHETTA** Tomato, Roasted Garlic, Basil, Shallot, Vegan Crostini \$125
- BRIE TARTLET** Baked Brie, Raspberry, Phyllo \$125
- SALMON BLT DEVILED EGGS** Bacon, Arugula, Tomato \$150
- FIRE CHICKEN POPPERS** Jalapeno, Cheddar Creme \$150
- BOURBON CHICKEN BITES** Sweet Bourbon Soy Sauce \$150
- THAI CHICKEN SATAY** Lime Peanut Dipping Sauce \$150
- REUBEN FRITTERS** Tangy Thousand Island Dressing \$150
- BACON WRAPPED ALMOND STUFFED DATES** Almond, Blue Cheese Fondue \$150
- CRISPY FRIED PORK BELLY** Wisconsin Maple Sherry Glaze \$150
- PEPPERCORN TENDERLOIN CROSTINI** Horseradish Sauce, Arugula \$165
- STEAK TARTARE** Caper and Shallot Relish on Crostini \$165
- TEMPURA SHRIMP** Served with Sweet Chili Sauce \$165
- TUNA TARTARE SPOONS** Sesame Miso Aioli, Apple Fennel Relish \$165
- CRAB STUFFED MUSHROOM** Hollandaise Sauce, Herb Breadcrumbs \$165
- SCALLOP TOSTADA** Alsum Farm Corn Guacamole, Pickled Red Pepper, Cilantro \$165
- BLACKENED SHRIMP** Cucumber, Avocado \$165
- LOBSTER BLT CANAPE** Brioche Toast, Maple Creek Applewood Smoked Bacon \$175

## reception displays

\*SERVES 25

- BRUSCHETTA DOMESTIC & EUROPEAN CHEESE BOARD** \$175
- CHARCUTERIE BOARD** \$200
- WHOLE BAKED BRIE** \$100
- VEGETABLE BOARD** \$125
- ASSORTED FRUIT PLATTER** \$125
- SHRIMP COCKTAIL PLATTER** \$175
- SEAFOOD RAW BAR** \$MP
- SMOKED SALMON DISPLAY** \$350 (SERVES 30-50)

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## reception stations

MINIMUM ORDER OF THREE STATIONS | STATIONS SERVICED FOR A MAXIMUM OF 1 ½ HOURS  
STATIONS CAN BE MADE AN ACTION STATION BY ADDING A CHEF ATTENDANT - \$100 PER CHEF

### THE CARVERY

Served with an Assortment of Petite Rolls, Aioli, Dijon Aioli, Horseradish Aioli & Caramelized Onion  
Herb Roasted Beef Tenderloin with Red Wine Demi-Glace \$15/person  
Prime Rib of Beef with Natural Jus \$15/person  
Pepper Roasted Turkey Breast with Rosemary Pan Gravy & Cranberry Glace \$10/person  
Rosemary Roasted Pork Loin with Dijon Cream Sauce \$10/person  
Old-Fashioned Applewood Smoked Ham with Honey Mustard Sauce & Caramelized Onion \$12/person

### PASTA BAR \$20/person

Wild Mushroom Ravioli, Pesto Cream Sauce, Pine Nuts, Wisconsin Parmesan  
Whole Wheat Penne, Classic Marinara, Cherry Tomatoes, Basil, Fresh Mozzarella  
Orecchiette Pasta, Fennel Sausage, Spinach, Broccolini, Roasted Red Pepper  
Garlic Bread Sticks, Grated Wisconsin Parmesan, Crushed Red Pepper, Olive Oil & Balsamic Reduction

### ASIAN STATION \$25/person

Chilled Soba Noodle Salad, Poached Shrimp, Shaved Veggies  
Assorted Pot Stickers with Dipping Sauces  
Chicken & Beef Satays, Thai Peanut Dipping Sauce, Soy Ginger Dipping Sauce  
Crab Rangoon with Sweet Chili Dipping Sauce

### SOUP STATION \$8/person

Two Soups- Select from: Tomato Basil, Carrot Ginger, Cream of Mushroom, Chicken Noodle,  
Creamy Turkey & Wild Rice, Corn Chowder with Potatoes or Beef Vegetable  
Accompanied by Freshly Baked Rolls & Butter  
No Chef Attendant Necessary

### SALAD BAR \$10/person

Crisp Romaine Lettuce & Mixed Greens  
Toppings: Ham, Applewood Smoked Bacon, Grilled Chicken, Hard Boiled Eggs, Cheddar Cheese, Parmesan Cheese, Sun Flower Seeds,  
Croutons, Cherry Tomatoes, Bell Peppers, Black Olives, Red Onion, Cucumber, Ranch Dressing, Red Wine Vinaigrette

### MASHED POTATO BAR \$10/person

Duet of Mashed Potatoes: Roasted Garlic Russet Potato Puree, Brown Sugar Sweet Potatoes  
Toppings: Whipped Butter, Sour Cream & Chives, Shredded Cheddar, Marshmallows,  
Maple Candied Pecans, Caramelized Onions, Sautéed Broccoli, Crisp Bacon

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## dinner buffets

BUFFET SERVICE IS FOR A MAXIMUM OF 1 ½ HOURS | MINIMUM OF 25 GUESTS OR A \$100 CHARGE WILL APPLY  
ALL BUFFETS INCLUDE: COLECTIVO COFFEE, HOT RISHI TEA AND BREAD & BUTTER

### CLASSIC DINNER BUFFET

Two Entrées | \$40/adult | \$20/child  
Three Entrées | \$46/adult | \$23/child

**SALAD** Mixed Greens | House-made bread and butter

### CHOOSE TWO OR THREE ENTREES

Roasted Chicken Breast with White Wine Herb Veloute Sauce  
Maple Creek Farms Pork Loin with Dijon Cream Sauce  
Pan Seared Organic Salmon with Dill Beurre Blanc

### CHOOSE TWO COMPLEMENTS

Herb Roasted Red Potatoes | Yukon Gold Mashed Potatoes | Roasted Root Vegetable  
Wild Rice | Grilled Broccolini | Seasonal Roasted Vegetable

### DESSERT

Assorted Cookies & Bars

### PREMIERE DINNER BUFFET

\$55/adult | \$26/child

**SALAD** Mixed Greens | House-made bread and butter

### CHOOSE THREE ENTREES

Roasted Chicken Breast with White Wine Herb Veloute Sauce  
Maple Creek Farms Pork Loin with Dijon Cream Sauce  
Pan Seared Organic Salmon with Dill Beurre Blanc  
Red Wine Braised Short Rib with Red Wine Demi-Glace  
Angus Beef Tenderloin with Cremini Mushroom Bordelaise

### CHOOSE THREE COMPLEMENTS

Herb Roasted Red Potatoes | Yukon Gold Mashed Potatoes | Roasted Root Vegetable  
Wild Rice | Grilled Broccolini | Seasonal Roasted Vegetable

### DESSERT

Assortment of Cakes, Tarts, Chocolate Covered Strawberries, Mini Pastries, Cream Puffs, Cookies & Bars

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## plated dinners

INCLUDES: COLECTIVO COFFEE, HOT RISHI TEA AND BREAD & BUTTER

### SALADS

#### FIELD GREENS (included with entree)

Cherry Tomatoes, English Cucumbers, Radish, Ciabatta Croutons, Red Wine Vinaigrette

#### CAESAR \$2/person

Romaine Lettuce, Parmesan, Ciabatta Croutons, Traditional Caesar Dressing

#### SPINACH \$3/person

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

### ENTREES

SELECT UP TO TWO REGULAR ENTREES, PLUS VEGETARIAN AND CHILDREN'S MEALS.  
ADDITIONAL ENTREES MAY BE ADDED AT A CHARGE OF \$3/PERSON, PER ADDITIONAL ENTRÉE.

MUST PROVIDE HOTEL WITH ORDER COUNTS IN ADVANCE.

GROUPS WITH LESS THAN 30 GUESTS CAN ORDER FROM A LIMITED HOTEL SELECTED MENU ON THE DAY OF THE EVENT.

#### PAN SEARED SALMON \$36/person

Creamy Dill Smashed Red Potatoes, Green Beans, Lemon Beurre Blanc

#### PAN SEARED CHICKEN BREAST \$32/person

Fingerling Potatoes, Sautéed Spinach, White Wine Dijon Cream Sauce

#### PROSCIUTTO WRAPPED CHICKEN BREAST \$34/person

Parmesan Soft Polenta, Cremini Mushrooms, Broccolini, White Wine Velouté

#### MAPLE CREEK FARMS PORK LOIN \$32/person

Sweet Potato Puree, Roasted Apples & Kale, Pomegranate Demi-Glace

#### ANGUS BEEF TENDERLOIN \$40/person

Blue Shallot Butter, Garlic Herb Whipped Potatoes, Red Wine Demi-Glace, Chef's Choice Vegetables

#### ANGUS BEEF TENDERLOIN & SCALLOP \$48/person

Artichoke Risotto, Asparagus, Pan Roasted Mushrooms, Beurre Blanc

#### RED WINE BRAISED SHORT RIBS \$36/person

Cheddar grits, Roasted Broccolini, Red Wine Demi- glace

#### (VEGETARIAN) SPINACH & MUSHROOM STRUDEL \$30/person

Boursin Cheese, Broccolini, Tomato Basil

#### (CHILDREN'S MEALS) CHICKEN TENDERS \$18/person

Fresh Fruit, House Fries, Ketchup & Ranch

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## plated desserts

### **FLOURLESS CHOCOLATE CAKE** \$7/person

Chocolate Peanut Butter Mousse, Candied Peanuts, Chocolate Sauce

### **CARROT CAKE** \$7/person

Orange Scented Cream Cheese Frosting, Salted Caramel

### **SALTED CARAMEL CHEESECAKE** \$7/person

Chocolate Sauce, Mocha Chantilly Cream, Dark Chocolate Crunch

### **SCHAUM TORTE** \$7/person

Meringue Shell, Chantilly Cream, Seasonal Fruit

## dessert stations

### **DESSERT BAR** \$10/person

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

### **SUNDAE SHOPPE** \$10/person

Vanilla Ice Cream

Toppings: Crushed Reese's, Crushed Oreos, M&M's & Nuts, Chocolate Sauce, Caramel Sauce, Strawberry Compote, Whipped Cream & Cherries

### **GOURMET COFFEE BAR** \$5/person

Regular and Decaf Colectivo Coffees & Hot Rishi Teas

Flavored Syrups: Vanilla, Caramel, Raspberry, Hazelnut, Sauces: Caramel, Mocha & White Chocolate

Toppings: Cinnamon Powder, Chocolate Shavings & Whipped Cream

### **CUPCAKE DISPLAY** \$36/dozen

Two Dozen Minimum per Flavor | Up to 4 Flavors | Additional Flavors Available on Request

#### **CUPCAKES:**

Vanilla  
Yellow  
Chocolate  
Lemon  
Red Velvet  
Banana  
Snickerdoodle  
Pumpkin  
Funfetti

#### **BUTTERCREAM FINISH:**

Vanilla  
Chocolate  
Twisted  
Cream Cheese  
Mocha  
Salted Caramel  
Cinnamon  
Lemon  
White Chocolate  
Peanut Butter  
Crème de Menthe

#### **FILLING:**

ADD \$12/dozen  
Strawberry  
Raspberry  
Lemon Curd  
Truffle Ganache  
Chocolate Mousse  
White Chocolate Raspberry Mousse  
Chocolate Peanut Butter Mousse  
Salted Caramel & Nuts

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## late night eats

ONE STATION: 50 GUEST MINIMUM | TWO STATIONS: MINIMUM 75 GUESTS PER STATION

### **PARTY FOWL** \$10/person

Oven Baked Chicken Wings with Two Sauce Options: Sweet Garlic Soy, Korean BBQ, Buffalo, Classic  
Sweet & Tangy BBQ, Honey Mustard

### **TOP YOUR TOTS** \$10/person

Spiced Tater Tots, Garlic Aioli, Sweet Chili Ketchup, Nacho Cheese, Bacon, Sour Cream, Chives

### **FEELIN' SAUCY** \$10/person

Choose Three Pizzas: Cheese & Pepperoni | Cheese & Sausage  
Buffalo Chicken & Blue Cheese Roasted Mushroom & Tomato  
Fig, Prosciutto, & Goat Cheese | Chicken & Spinach Alfredo

### **BUENOS NACHOS** \$10/person

Cheddar Cheese Sauce, Spicy Ground Beef, Marinated Grilled Chicken, Lettuce, Cheese,  
Olives, Jalapeno, Sour Cream, Pico De Gallo, Guacamole

### **MAC ATTACK** \$10/person

Mac and Cheese bar with toppings: Chicken, Bacon, Tomato, Jalapeño, Chives,  
Parmesan, Garlic Herb Breadcrumbs, Ketchup, Ranch & Sriracha

### **PRETZELS WITH A TWIST** \$6/person

Soft Pretzels Served with Warm Cheese & Mustard

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## bar service

**BARTENDER FEE** of \$100 per bartender applied to events with full cash bar.

Hotel staffs one bartender per 75 guests.

\$200 Bartender fee applies when additional bartenders are requested.

Bar set up fee of \$200 applies when more than one bar is requested for events.

### SODA

COKE, DIET COKE, SPRITE, GINGER ALE, LEMONADE, SOUR, CLUB SODA & TONIC WATER

Hosted on Consumption \$2.50/each

Hosted Package – Unlimited All Evening \$5/person

Cash Bar \$3/each

### HOUSE WINES

WHITE: Chardonnay, Sauvignon Blanc, Pinot Grigio & Moscato

RED: Cabernet Sauvignon, Red Blend & Merlot

CHAMPAGNE/SPARKLING WINE: Freixenet & Verdi Spumante

Hosted on Consumption \$7/glass or \$32/bottle

Cash Bar \$8/glass

\*Upgraded wine list available on request

### BEER SELECTIONS

DOMESTIC BOTTLED BEER

\*See Catering Manager for current selection

Hosted on Consumption \$4/each

Cash Bar \$5/each

MICRO & IMPORT BOTTLED BEER

\*See Catering Manager for current selection

Hosted on Consumption \$5/each

Cash Bar \$6/each

HALF BARREL DOMESTIC BEER

Miller Light & High Life \$275/half barrel

\*Additional domestic selections are available  
with an additional stocking fee of \$75

HALF BARREL CRAFT & PREMIUM BEERS

Pricing Starts at \$400/half barrel

\*See Catering Manager for pricing and availability

### BEVERAGES & MIXED DRINKS

MIMOSAS

Hosted on Consumption \$6/each

Cash Bar \$7/each

BLOODY MARY

Hosted on Consumption \$7/each

Cash Bar \$8/each

HOUSE SIGNATURE COCKTAILS

\*See Catering Manager for current selection

Hosted on Consumption \$6/each

Cash Bar \$7/each

CALL BRAND MIXED DRINKS

Hosted on Consumption \$7/each

Cash Bar \$8/each

PREMIUM BRAND MIXED DRINKS

Hosted on Consumption \$8/each

Cash Bar \$9/each

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## bar packages

### CLASSIC BAR PACKAGE

Soda: Coke, Diet Coke, Sprite, Ginger Ale, Lemonade, Sour, Club Soda & Tonic Water

Beer: Miller Lite & Miller High Life

\*Additional domestic selections are available with an additional stocking fee of \$75

House Wines: Cabernet Sauvignon, Red Blend, Merlot, Chardonnay, Sauvignon Blanc, Pinot Grigio, Moscato & Sparkling White Wine

FIRST HOUR: \$12/person | EACH ADDITIONAL HOUR: \$6/person

FOUR HOUR PACKAGE PRICE: \$26/person

SIX HOUR PACKAGE PRICE: \$30/person

### SIGNATURE BAR PACKAGE

Soda: Coke, Diet Coke, Sprite, Ginger Ale, Lemonade, Sour, Club Soda & Tonic Water

Beer: Miller Lite, Miller High Life & Spotted Cow

House Wines: Cabernet Sauvignon, Red Blend, Merlot, Chardonnay, Sauvignon Blanc, Pinot Grigio, Moscato & Sparkling White Wine

Call Brand Liquors

Vodka: Titos & Prairie Organic

Rums: Bacardi, Malibu & Captain Morgan

Gin: Prairie Organic

Brandy: Korbel

Whiskeys: Seagram's 7 & Jack Daniels

Bourbon: Jim Beam

Scotch: Dewar's

Tequila: Tres Agaves Organic

BY THE HOUR: FIRST HOUR: \$16/person | EACH ADDITIONAL HOUR: \$10/person

FOUR HOUR PACKAGE PRICE: \$40/person

SIX HOUR PACKAGE PRICE: \$45/person

### PREMIERE BAR PACKAGE

Soda: Coke, Diet Coke, Sprite, Ginger Ale, Lemonade, Sour, Club Soda & Tonic Water

Beer - House Selection of Bottled Domestic, Micro & Import Beers

House Wines: Cabernet Sauvignon, Red Blend, Merlot, Chardonnay, Sauvignon Blanc, Pinot Grigio, Moscato & Sparkling White Wine

Call & Premium Brand Liquors

Vodka: Titos, Ketel One, Prairie Cucumber & St. George Citrus

Rums: Bacardi, Malibu, Captain Morgan & Myers Dark

Gin: Prairie Organic, Tanqueray & Bombay Sapphire

Brandy: Korbel & Courvoisier

Whiskeys: Seagram's 7, Jack Daniels, Crown Royal & Jameson

Bourbon: Jim Beam, Bulleit & Bulleit Rye

Scotch: Dewers & Johnny Walker Black

Tequila: Tres Agaves & Maestro Dobel Diamante

Cordials: Disaronno, Kahlua, Bailey's

BY THE HOUR: FIRST HOUR: \$19/person | EACH ADDITIONAL HOUR: \$12/person

FOUR HOUR PACKAGE PRICE: \$45/person

SIX HOUR PACKAGE PRICE: \$50/person

\*ADDITIONAL LIQUORS AVAILABLE BY REQUEST. SEE CATERING MANAGER FOR PRICING AND AVAILABILITY.

ALL FOOD & BEVERAGE IS SUBJECT TO A 23% SERVICE CHARGE AND 5.1% SALES TAX