



Park

H O T E L

CATERING MENU



BREAKFAST

CLASSIC CONTINENTAL BREAKFAST

House Coffee and Tea Station
An Assortment of Sweet and Savory Pastries
Butter and Preserves
Seasonal Fresh Fruit Salad
\$19/GUEST / MINIMUM OF 20 GUESTS

BREAKFAST BUFFETS

Includes House Coffee and Tea Station

QUICK PICK

Fried Egg & Cheddar Cheese Biscuit Sandwich with choice of Apple Wood Smoked Bacon or Country Pork Sausage Patty. Accompanied with Fresh Whole Fruit and Individual Yogurts
\$24/GUEST / MINIMUM OF 20 GUESTS

THE SQUARE

Scrambled Eggs, Park Breakfast Potatoes, Apple Wood Smoked Bacon or Country Pork Sausage Patty, Seasonal Fresh Fruit Salad, Assorted Breakfast Pastries with Butter and Preserves
\$26/ GUEST / MINIMUM OF 20 GUESTS

THE CHARCUTERIE

Cured Lox, Country Pate, Local Soft Cheeses, Assorted Quiche Bites, Hard Cooked Eggs, Sliced Fresh Fruits, and Yogurt-Granola Berry Parfaits. Served with Bagels, Scones, Croissants, Whipped Cream Cheese, Butter, and Preserves
\$28/GUEST / MINIMUM OF 20 GUESTS

THE CAPITOL

Eggs Benedict, Park Breakfast Potatoes, Apple Wood Smoked Bacon, French Toast with Whipped Cream and Cherry Compote, Seasonal Fresh Fruit Salad, and Steele Cut Oatmeal with Brown Sugar, Roasted Walnuts and Raisins
\$28/GUEST / MINIMUM OF 20 GUESTS

WISCONSIN GAME DAY

Scrambled Eggs with Cheddar Cheese, Grilled Beer Brats with Caramelized Onions, Park Breakfast Potatoes, Biscuits and Sausage Gravy, Malted Waffles with Maple Syrup, Strawberries and Whipped Cream, and Seasonal Fresh Fruit Salad
\$28/GUEST / MINIMUM OF 20 GUESTS

PLATED BREAKFAST

*Includes House Coffee and Tea
Choice of Two Selections/Minimum of 15 Guest Required*

CRAB CAKE BENEDICT \$32

Two Poached Eggs, Blue Crab Cake Patty, Toasted English Muffin, Lemon-Dill Hollandaise Sauce, Park Breakfast Potatoes, and a side of Seasonal Fresh Fruit

THE FORAGER QUICHE \$26

Chef's Choice of the Market's Freshest Vegetables and Local Cheeses baked in a Flakey Crust. Served with Park Breakfast Potatoes, Chive Crème Fraiche and a side of Seasonal Fresh Fruit

SOUTHERN CHICKEN & WAFFLES \$26

Jumbo Malted Waffle with Crispy Buttermilk Fried Chicken, Hot Honey, Bacon, and Chives. Served with Side of Maple Syrup, Butter, and Whipped Cream

THE FARMER'S PLATE \$24

Scrambled Eggs, Park Breakfast Potatoes, Bacon and Sausage, Sliced Citrus, and Country Biscuit with Butter and Preserves

VEGETARIAN SWEET POTATO BURRITO \$24

Wheat Tortilla, Scrambled Eggs, Black Beans, Roasted Red Pepper and Chihuahua & Cheddar Cheeses, Tex-Mex Rice "Salad" and Chipotle Aioli

BREAKFAST ENHANCEMENTS

Price Per Guest/Minimum of 15 Guests Required

CRAFT YOUR OWN OMELET STATION

(Chef Attended Fee \$75)

Wisconsin Cheddar, Pepper Jack, Swiss, and Feta Cheeses
Bacon, Ham, Sausage and Chorizo

Spinach, Tomato, Mushroom, Bell Peppers, Broccoli, Onion, Artichoke, and Fresh Herbs
\$10/GUEST / MINIMUM OF 25 GUESTS*

ASSORTED BREAKFAST PASTRIES \$7

*Gluten Free add \$5

SEASONAL FRESH FRUIT SALAD \$7

STEEL CUT OATMEAL \$6

Brown Sugar, Roasted Walnuts, Raisins

FRENCH TOAST, PANCAKES, OR WAFFLES \$8

Whipped Cream, Maple Syrup, Butter, Cherry Compote
or Fresh Strawberries

ASSORTED QUICHE \$9

Florentine, Lorraine, Farmer's Market

YOGURT PARFAITS \$8

House Granola, Fresh Berries, Mint

SLICED BREADS & BAGEL TOASTER STATION

(75 Guest Maximum)

Butter, Cream Cheese, Peanut Butter and Preserves \$5

*Gluten Free \$7

SMOKED SALMON CROSTINI OR MINI LOX BAGEL CANAPÉS \$52/DOZEN

PROSCIUTTO MELON \$48/DOZEN

INDIVIDUAL ASSORTED YOGURTS \$4

BREAKFAST PIZZA STATIONS \$10

- Sausage Gravy, Egg, Smoked Gouda
- Bratwurst, Egg, Cheddar, Red Bell Pepper
- Chorizo, Egg, Poblano, Queso and Cotija Cheeses

BACON, HAM, PORK OR CHICKEN SAUSAGE \$7

COTTAGE CHEESE CUPS \$6

Peaches and Ginger Syrup

HARD COOKED EGGS \$36/DOZEN

Salt and Pepper

EGG "SCRAMBLES" \$8

- Roasted Mushroom, Boursin, Chive
- Chorizo, Poblano, Queso Fresco
- Bratwurst, Cheddar, Red Bell Pepper

TRADITIONAL SCOTCH EGGS \$9

Remoulade Sauce

COUNTRY BISCUITS & SAUSAGE GRAVY \$8

SEASONAL WHOLE FRUIT \$4

ASSORTED LOCAL SOFT CHEESE AND FRUIT DISPLAY WITH ASSORTED BREADS \$10

ASSORTED INDIVIDUAL COLD CEREALS \$5

2% Milk

HAM, CHEDDAR, & CHIVE DEVILED EGGS \$36/DOZEN

BREAK SERVICE

Minimum of 25 Guests

HALF DAY \$28/GUEST

MORNING

Orange and Cranberry Juices
House Coffee and Tea
Chef's Choice Breakfast Pastries
Seasonal Fresh Fruit Salad & Whole Fruits

MID-MORNING

Refreshed House Coffee and Tea
Bottled Water
Assorted Granola Bars & Whole Fresh Fruits
Wisconsin String Cheese, Dried Fruit, and Nuts

FULL DAY \$36/GUEST

MORNING

Orange and Cranberry Juices
House Coffee and Tea
Chef's Choice Breakfast Pastries
Seasonal Fresh Fruit Salad &
Whole Fruits

MID-MORNING

Refreshed House Coffee and Tea
Bottled Water
Assorted Granola Bars & Whole
Fresh Fruits
Wisconsin String Cheese,
Dried Fruit, and Nuts

MID-AFTERNOON

Refreshed House Coffee and Tea
Assorted Soft Drinks and Bottled
Water
Refreshed Whole Fresh Fruits
Chef's Choice Hot and Cold Snack
Freshly Baked Cookies

THEMED BREAKS

FARMER'S MARKET \$21

Seasonal Vegetable Crudit  with House Dill Dip, Fresh Wisconsin Cheese Curds & Beef Hot Sticks, and Dried Door County Cherries

TAKE A HIKE \$21

Build your Own Trail Mix Station, Seasonal Whole Fruit, and Granola and Fruit Bars

THE PARK HEALTHY FARE \$22

Trio of Seasonal Hummus & Artichoke Tabbouleh Display with Lettuce Cups, Crudit , Seeded Crackers, Zahtar Roasted Walnuts, and Mixed Dried Fruit

MIDWESTERN TABLE \$24

Hearty Spinach Dip with Herbed Potato Crisps, Great Lakes Smoked Trout Spread, Assorted Wisconsin Soft Cheese Spreads & Traditional Liver Pate with Ritz Crackers, and Assorted Fresh and Pickled Relishes

PICK ME UP \$19

Assorted Cookies, Chocolate Fudge Brownies, House Roasted Pretzels with Honey Mustard Dip, and Whole Seasonal Fruit

ALA CARTE BREAKS

House Fried Potato Chips & French Onion Dip
\$7/GUEST

Wisconsin Popcorn Station with Assorted Seasonings, M&M Chocolates \$12/GUEST

Tortilla Chips with Salsas, Pico De Gallo, and Guacamole \$8/GUEST

House Roasted Pretzels with Honey Mustard Dip
\$7/GUEST

Park Home-Made Caramel Corn \$10/GUEST

Hummus, Pita, and Crudit  \$9/GUEST

Seasonal Crudit  with Creamy Dill Dip \$8/GUEST

Hearty Spinach Dip with Herbed Potato Crisps
\$8/GUEST

Mixed Nuts \$10/GUEST

Fresh Wisconsin Cheese Curds \$8/GUEST

Capitol Trail Mix \$7/GUEST

Dried Fruit Mix \$8/GUEST

Assorted Individual Bags of Kettle Chips \$4/EACH

Assorted Candy Bars \$5/EACH

Sweet & Savory Individual Snacks \$4/EACH

House Baked Cookies or Dessert Bars \$45/DOZEN

Powder Sugar Fudge Brownies \$45/DOZEN

Chocolate Dipped Strawberries \$48/DOZEN

Sweet & Savory Sesame Rice or
Traditional Crispy Bars \$48/DOZEN

Seasonal Whole Fruit \$4/EACH

Assorted Granola & Fruit Bars/Protein Bars \$4/\$6

BEVERAGES

FRESHLY BREWED HOUSE COFFEE

Served with Assorted Creamer and Sweeteners
\$45/ GALLON

COLECTIVO LOCALLY ROASTED COFFEE

\$50/GALLON

HOT HERBAL, GREEN, & BLACK TEAS

Served with Lemon, Sweetener, and Cream
\$6/GUEST

2% MILK \$28/GALLON

Chocolate Milk \$35/GALLON

ALMOND, OAT, COCONUT, OR SOY MILK

\$21/HALF-GALLON

CHIPPEWA SPRING BOTTLE WATER

\$4/EACH (Billed on Consumption)

ASSORTED SAN PELLEGRINO

SPARKLING WATER

Original, Orange, Lemon
\$5/EACH (Billed on Consumption)

ASSORTED TEATULIA ICED TEA CAN

Black, Green, Oolong Berry, and White Peach
\$5/EACH (Billed on Consumption)

HOT CHOCOLATE \$45/GALLON

FRESH APPLE CIDER

Hot or Chilled \$35/GALLON

ASSORTED COCA COLA SOFT DRINKS

\$4/EACH (Billed on Consumption)

ASSORTED JARRITOS SOFT DRINKS

Orange, Fruit Punch, Pineapple, and Lime
\$4/EACH (Billed on Consumption)

HOUSE MADE HORCHATA

Hot or Chilled \$45/GALLON

BOTTLED ORANGE, CRANBERRY, OR APPLE JUICES

\$4/EACH (Billed on Consumption)

FRESH SQUEEZED ORANGE OR GRAPEFRUIT JUICE

\$45/GALLON

FRESH SQUEEZED LEMONADE

\$45/GALLON

HOUSE LEMONADE-ICED TEA

\$45/GALLON

INDIVIDUAL V-8 JUICE

\$4/EACH (Billed on Consumption)

WATER INFUSION STATION

Minimum of 25 Guests

Iced Spring Water with your Flavor Selection
Cucumber, Clementine-Oregano, Strawberry-Basil, Citrus, Pineapple
\$3/GUEST

ALL DAY BEVERAGE PACKAGE

Minimum of 25 Guests

Coffee, Tea, Individual Spring Water, Juice, and Soda
\$18/GUEST

PARK TEA SERVICE \$32/PERSON

Minimum of 25 Guests

Assorted Teas with Flavored Syrups, Wisconsin Cream, and Honey
Sweet Biscotti, Scones, Petite Fours, Croissants, Macaroons, and Biscuits with Assorted Butters, and Preserves
Seasonal Assortment of Savory Tea Sandwiches

PARK CAFÉ SERVICE \$28/PERSON

Minimum of 25 Guests

Local Colectivo Coffees with Flavored Syrups, Wisconsin Cream and Honey
Sweet Biscotti, Scones, Petite Fours, Croissants, and Biscuits with Assorted Butters, and Preserves

BUILD YOUR OWN DELI LUNCH BUFFET

25 Guest Minimum

\$28/GUEST

SALAD

(Choose Two)

Traditional Caesar Salad, Greek Salad, Marinated Vegetables with Balsamic Vinaigrette, Fresh Seasonal Fruit Salad, Tortellini Chicken Pesto, Broccoli and Cauliflower, BLT, Seven Layer, Curried Butternut Squash-Wild Rice

PROTEIN

(Choose Three)

Sliced Smoked Turkey Breast, Sliced Berkshire Ham, Sliced Italian Roast Beef, Sliced Genoa Salami, Shaved Capicola Ham, Sliced Corned Beef, Hummus with Grilled Zucchini and Roasted Red Pepper, Chicken Salad with Craisins and Almond, House Tuna or Egg Salads

INCLUDES

House Kettle Chips with French Onion Dip

CHEESES: Wisconsin Swiss, Cheddar, Pepper Jack, and Provolone

BREADS: Sourdough, Rye, Multi Grain, and Croissants

TOPPINGS: Beefsteak Tomatoes, Hearts of Romaine, Arugula, Alfalfa Sprouts, Dill Pickle Coins, Pepperoncini, Avocado Mash, Shaved Red Onion and Cucumbers

CONDIMENTS: Mayonnaise, Creamy Horseradish Sauce, Chipotle Aioli, Dijon, Yellow, and Stone Ground Mustards

CHEF'S SIGNATURE PLATED LUNCHES

BRAISED BEEF SHORT RIB POT ROAST STYLE \$32/PERSON

Baby Red Potatoes, Carrots, Parsnips, Sweet Peas, and an Herbed Cabernet Demi Sauce

CHICKEN SCALOPPINI FLORENTINE \$29/PERSON

Creamy White Wine Reduction, Spinach, Roasted Garlic, Linguine Pasta, Grilled Asparagus and Fennel

PARMESAN CRUSTED COD \$31/PERSON

Parmesan-Panko Crust, Lemon Caper Butter Sauce, Mixed Grain Pilaf, and Steamed Baby Heirloom Carrots

GARLIC-ROSEMARY ROASTED PORK LOIN \$31/PERSON

Cremini Mushroom-Marsala Pan Sauce, House Mashed Potatoes, and Julienne Vegetables

FALAFEL PLATTER \$28/PERSON

Couscous Salad, Grilled Seasonal Vegetables, Pita Bread, Feta, Hummus, Tzatziki, and Sriracha

VEGETARIAN STUFFED PASTA SHELLS \$26/PERSON

Ricotta, Mozzarella, and Parmesan Filled; Served with Green Beans and your Choice of Marinara or Alfredo Sauce

SANDWICHES & WRAPS

*Sandwiches include Kettle Chips, Dill Pickles, Coffee, Hot Tea
Add a side of Seasonal Fruit Salad \$4/guest / Substitute Gluten Free Bread \$2/Guest
25 Guest Minimum*

DELI STYLE CROISSANT \$20/PERSON

Choice of Oven Roasted Turkey Breast, Honey Ham, or Italian Roast Beef. Served on a Croissant with Mayonnaise, Wisconsin Cheddar Cheese, Romaine Lettuce, and Hot House Tomatoes

THE ITALIAN \$21/PERSON

Genoa Salami, Capicola Ham, Pepperoni, and Provolone on a Baguette with Garlic Herb Cream Cheese, Marinated Red Onions, Chiffonade of Romaine, and Hot House Tomatoes. Served with a Side of Spicy Giardiniera

TURKEY AND BRIE BAGUETTE \$21/PERSON

Shaved Roasted Turkey Breast served on a Baguette with Rosemary Mayonnaise, Brie Cheese, Cranberry Jam, Roasted Red Onion and Spinach

CHICKEN SALAD CROISSANT \$20/PERSON

Roasted Breast of Chicken with a Raisin, Almond, and Chive Mayonnaise Dressing. Served on a Croissant with Romaine, Shave Red Onion and Hot House Tomatoes

GARDEN VEGETABLE WRAP \$21/PERSON

Tortilla Wrap filled with Hummus, Feta, Bell Peppers, Red Onion, Cucumbers, Spinach, Kalamata Olives, and Carrot

BOX IT UP

Do your guests need to make a flight? Jump on a tour bus? Attend a meeting off-site? Choose any of our sandwiches or wraps to be boxed up for an additional \$6/Guest
All boxed meals contain, kettle chips, house baked cookie, a piece of seasonal whole fruit, and a bottle of Spring water

ENTRÉE SALADS

*Salads include dinner rolls & butter, coffee and hot tea/Substitute Gluten Free Bread \$2 per Guest
25 Guest Minimum*

GRILLED SHRIMP GREEK SALAD \$26/PERSON

Lemon-Garlic Grilled Shrimp Skewer, Romaine Hearts, Pepperoncini, Kalamata Olives, Cucumber, Tomato, Garbanzo Beans, Red Onion, Feta Cheese, and Oregano Vinaigrette

CARROLL STREET SPECIAL CHICKEN SALAD \$24/PERSON

Herb Roasted Chopped Chicken, Spinach, Arugula, Dried Door County Cherries, Sunflower Seeds, Roasted Red Onion & Beets, Goat Cheese, and Brandied Dressing

GRILLED CHICKEN BREAST CAESAR SALAD \$24/PERSON

Hearts of Romaine, Grilled Chicken Breast, Hard Cooked Eggs, Parmesan, Anchovy, Lemon, House Crouton, Cracked Black Pepper and Creamy Caesar Dressing

BLACKENED SALMON COBB SALAD \$28/PERSON

Artisan-Romaine Greens, Tomato, Hard Cooked Eggs, Black Olives, Bacon, Avocado, Gorgonzola & Cheddar Cheeses, and Ranch Dressing

CLUB TEX-MEX CHOP SALAD \$24/PERSON

Romaine-Iceberg Greens, Smoked Turkey Breast, Berkshire Ham, Cheddar & Pepper Jack Cheeses, Red Bell Pepper, Roasted Corn & Black Beans, Scallions, Avocado, Crispy Tortilla Strips, and Creamy Cotija Dressing

TUNA POKE RICE SALAD \$28/PERSON

Ginger Soy Marinated Raw Ahi Tuna, Sesame Basmati Rice, Napa Cabbage, Cucumber, Edamame, Shredded Carrot, Avocado, Cilantro, Lime, and Yum-Yum Dressing

THEMED LUNCH BUFFETS

25 Guest Minimum

PICNIC AT THE PARK \$38/PERSON

Buttermilk Fried Chicken, BBQ Flank Steak, Oven Fries, Buttered Corn and Baked Beans, Seven Layer Salad, Watermelon, Corn Muffins, Chocolate Chip Cookies

WISCONSIN TAILGATE \$34/PERSON

Grilled Hamburger and Johnsonville Brats, Black Bean Burgers, Assorted Buns, and Condiments, Beer Cheese Soup, House Potato Salad, Fruit Salad, Fudge Brownies

ITALIAN TRATTORIA \$38/PERSON

Build Your Own Hot Italian Sandwiches, Marinara Meatball, Italian Beef, Sausage and Pepper, Shoe String French Fries, Grilled Eggplant and Fresh Mozzarella Pizza Station, Tortellini Pesto Chicken Salad, Whole Clementines, Tiramisu Cups

MEXICAN COCINA \$36/PERSON

Build Your Own Tacos, Pastor, Carnitas, and Pescado Tacos, Grilled Peppers and Zucchini Planks, Rice and Refried Beans, Sliced Pineapple, Melon, and Mango with Tajin, Cinnamon Sugar Churros with Chocolate and Caramel Sauces

ATHENS SPECIAL \$36/PERSON

Traditional Lamb and Grilled Chicken Gyros, Pita, Shaved Tomato, Onion, Tzatziki, Shoe String Fries, Spinach, Feta, and Kalamata Olive Pizza Station, Marinated Chopped Greek Salad, Fresh Grapes, Sliced Melon and Citrus, Baklava Triangles

HORS D'OEUVRES

SERVED CHILLED

By the Dozen

CAPRESE SKEWERS \$34

Ciliegine Mozzarella, Cherry Tomato, Fresh Basil, and Balsamic Glaze

ANTIPASTO TORTELLINI SKEWERS \$36

Italian Meat & Cheeses, Roasted Red Pepper, Artichoke Heart, and Kalamata Olive

JUMBO SHRIMP "COCKTAIL" \$48

Traditional with Horseradish Chile Sauce and Lemon

Green Tea and Fennel Smoked with Caramelized Onion-Thyme Aioli

Ponzu Grilled & Chilled with Snow Pea, Red Pepper, and Wasabi Dipping Sauce

DEVEILED EGGS

Choice of

Sweet Relish and Old Bay Dust **\$32**

Smoked Salmon, Boursin, and Dill **\$36**

Mexican Street Corn **\$34**

ASSORTED CROSTINI

Choice of

Fresh Mozzarella, Tomato, Basil, Olive Oil, Cracked Black Pepper, and Balsamic Syrup **\$36**

Kalamata Olive Tapenade, Roasted Red Pepper, Feta Cheese, and Oregano **\$36**

Shaved Peppered Beef, Gorgonzola, Caramelized Onion Aioli, and Micro Greens **\$38**

Whipped Sweet Potato, Andouille Sausage, Smoked Gouda, Pecan, and Thyme **\$38**

Hot Smoked Salmon, Boursin, Hard Cooked Egg, Tomato, and Capers **\$40**

Brie Cheese, Apricot, Roasted Red Onion, Walnut, and Rosemary **\$36**

Chicken Liver Mousse, Brandied Door County Cherry Compote, Arugula, and Hazelnuts **\$38**

Roasted Vegetable Ratatouille, Black Pepper Bellavitano, Italian Parsley, and Pine Nuts **\$38**

MINI SHRIMP TOSTADAS \$48

Avocado, Grilled Shrimp, Corn Relish, Chipotle Crema

CUCUMBER GAZPACHO CUPS \$32

Dill Crème Fraiche

AHI TUNA WONTON TACOS \$54

Soy-Chile Glaze, Yum Yum Sauce, Sesame, Cilantro, and Scallion

ASSORTED MINIATURE TART \$34

Goat Cheese-Pesto

Roasted Vegetable-Feta

Raspberry-Brie

TORTILLA PINWHEELS \$34

Choice of

Smoked Salmon with Tarragon

Southwestern Chicken, Black Bean, Corn, and Pepper

Dill Pickle, Cheddar, and Bacon

Roasted Vegetable, Garlic, and Parsley

MINIATURE FRUIT KABOBS \$36

Melon, Pineapple, Strawberry, Mango, Grape, and Mint

Honey Drizzle and Gingered Berry Dip

SERVED HOT

By the Dozen

BACON WRAPPED BITES

Choice of

- Scallops with Maple, Dijon, and Thyme \$52
- Water Chestnuts with Brown Sugar Glaze, and Chive \$34
- Pineapple with Teriyaki Glaze, Crushed Red Chilies, and Cilantro \$34
- Dates with Gorgonzola and Almond \$36
- Shrimp with Bell Pepper, Scallion, and Hollandaise \$54

TRADITIONAL PORK POT STICKERS \$38

Ginger Soy Dipping Sauce, Chilies, and Scallions

STUFFED MUSHROOM CAPS

Choice of

- Fennel Sausage, Italian Cheeses, Toasted Panko, and Fresh Herbs \$40
- Spinach, Feta, Roasted Red Pepper, and Toasted Pine Nuts \$38
- Shrimp, Scallops, Crab, Boursin, Caramelized Onion, and Toasted Panko \$48
- Chorizo Sausage, Poblano Peppers, Roasted Corn, Cilantro, Chihuahua & Cotija Cheeses \$40
- Andouille Sausage, Fresh Thyme, Cream and Cheddar Cheeses \$40

MINI CRAB CAKES \$52

Remoulade, Fresh Dill, Lemon, and Capers

JUMBO PANKO SHRIMP \$54

Mae Ploy Dipping Sauce, and Scallions

COCONUT SHRIMP \$52

Pina Colada Yogurt Dipping Sauce

HOUSE-MADE BEEF MEATBALLS \$38

Choice of

BBQ/Marinara/Swedish

GRILLED CHICKEN SKEWERS \$40

Choice of

- Thai Sate with Peanut Sauce and Cucumber Salad
- Mediterranean with Tomato Basil Relish and Balsamic Glaze
- Teriyaki with Grilled Pineapple Relish

FRIED CLOCK SHADOW CHEESE CURDS \$30

White Cheddar with Herbed Bread Crumbs and House Ranch Dipping Sauce

SPANAKOPITA \$36

Tzatziki-Feta Dipping Sauce

VEGETABLE SPRING ROLLS \$34

Sweet Sour and Hot Mustard Dipping Sauces

WILD MUSHROOM TARTS \$34

Cranberry Mustard

CRISPY PECAN CHICKEN BITES \$38

Amaretto Dipping Sauce

CRAB RANGOON \$38

Sweet Sour Sauce

CHICKEN QUESADILLA BITES \$38

Roasted Chicken Breast, Green Chilies, Mexican Cheeses, Salsa, Sour Cream, Guacamole

TEMPURA SESAME CHICKEN BITES \$38

Hoisin Dipping Sauce

MAC AND CHEESE-BACON SQUARES \$36

Sour Cream Chive Dip

HORS D'OEUVRES DISPLAYS

Serves 25 Guests

SEAFOOD COCKTAIL DISPLAY \$550

Chilled Jumbo Shrimp, Snow Crab Claws, Bay Scallops
Traditional Horseradish, Creole Remoulade, and Chimichurri Sauces

TRIO OF FRUIT AND CHEESE BITES \$300

Strawberry with Gorgonzola and Candied Pecan
Melon with Parmesan and Prosciutto
Grape with Goat Cheese and Pistachio

FRESH WISCONSIN CHEESE CURDS \$200

Garlic Chive, White, and Yellow Cheddar

LOCAL CHEESE & SAUSAGE DISPLAY \$375

Assorted Wisconsin Cheese & Meats, Beer-Cheese Spread, Liver Pate, Peanuts,
Ritz Crackers, Assorted Bread Sticks and Pretzels

SEASONAL FRUIT AND SOFT CHEESE DISPLAY \$425

Boursin, Brie, Goat, Fontina, and BellaVitano Cheeses with Sliced Melons, Pineapple,
Kiwi, Assorted Berries, House and Local Crackers

WISCONSIN ARTISAN MEAT & CHEESE CHARCUTERIE DISPLAY \$425

Tapenade, Honey, Pickled Vegetables, Grain Mustard, Seasonal House Preserves,
Fresh & Dried Fruits, Baguette, and Crackers

ITALIAN ANTIPASTO DISPLAY \$450

Seasonal Roasted and Grilled Vegetables, Assorted Pesto and Tapenades, Marinated Pasta,
Italian Meats and Cheeses, Crostini, and Fresh Breads

HOT HONEY SMOKED SALMON DISPLAY \$350

Boursin Cheese, Dill Crème Fraiche, Whole Grain Mustard, Capers, Shaved Red Onion, Cucumber,
Tomato, Cocktail Rye and Flat Breads

SEASONAL CRUDITÉ DISPLAY \$200

Assorted Vegetables, and House Dill Dip

SEASONAL SLICE FRUITS DISPLAY \$200

Wild Flower Honey and Gingered Berry Yogurt Dip

HUMMUS PLATTER \$225

Olive Oil, Zahtar Seasoning, Crudité, and Grilled Pita

BLT DIP \$250

Garlic Herb Cream Cheese, Chiffonade of Lettuce, Bacon, Tomato, Baguette, and Crackers

HEARTY SPINACH AND VEGETABLE DIP \$225

Herbed Potato Crisps, Celery, and Carrot Sticks

SOUTHWESTERN TACO DIP \$225

House Fried Corn Tortilla Chips

ROASTED CAPONATA DIP \$225 SERVES

Roasted Eggplant, Tomatoes, Onions, Bell Peppers, Garlic, Capers and Raisins.
Served with Toasted Crostini, Fresh Grated Parmesan, and Toasted Pine Nuts

DUNGENESS CRAB-ARTICHOKE BAKE \$375

Assorted Grilled Flat Breads and Crackers

HERB ENCRUSTED BAKED GOAT CHEESE \$300

Roasted Pistachio, Dried Cherries, Wild Flower Honey, and Assorted Flat Breads

WARM BRIE EN CROUTE \$350

Baked in Puff Pastry with Spiced Cranberry Compote, Candied Pecans, an Assorted Flat Breads

LATE NIGHT HOR D'OEURES MENU SUGGESTIONS

ASSORTED PIZZA

Choice of
Cheese/Supreme/Sausage-Mushroom/Pepperoni/Meat Lovers/Hawaiian
\$42/PIZZA -SERVES APPROX. 6 GUESTS

CRAFT YOUR OWN SLIDER STATION

Choice of
Cheeseburgers
Beer Battered Cod
Grilled or Fried Chicken Breast
Shredded BBQ Pork
\$72/DOZEN

SAVORY JUMBO SOFT PRETZEL STATION

Honey Mustard and Beer Cheese Dips
\$40 SERVES 8 GUESTS

SWEET JUMBO SOFT PRETZEL STATION

Cinnamon-Sugar Baked with Sweet Vanilla, Chocolate and Caramel Sauces
\$46 SERVES 8 GUESTS

CHILI CHEESE FRIES

Crispy Shoe String and Sweet Potato Fries with Sides of House Chili,
Shredded Cheddar Cheese, Chopped Onion, Sour Cream, Avocado, and Jalapeno
\$325 SERVES 25 GUESTS

MINI "PIGS IN A BLANKET"

Sweet and Spicy Mixed Preserve Dipping Glaze
\$78/DOZEN

TRADITIONAL AND BONELESS BUFFALO STYLE HOT WINGS

Celery Sticks, Blue Cheese and Ranch Dipping Sauces
\$XX/DOZEN

CULINARY CREATIONS STATIONS

Per Person/Minimum 35 Guests

\$24/STATION

WISCONSIN FRIDAY FISH FRY

Beer Battered Cod Bites, Breaded Walleye Fingers, Shoe String French Fries, Onion Rings, Creamy Coleslaw, Rye Bread, Shaved Vidalia Onions, Butter, Tartar Sauce and Lemons

ITALIANA

Linguine, Cheese Ravioli, and Rigatoni Pasta, Marinara, Alfredo, and Basil Pesto Sauces, Beef Meatballs, Italian Roasted Chicken Thigh, Roasted Broccoli and Red Pepper, and Assorted Garlic Bread

NACHO BAR

Fried Corn Tortilla Chips, Taco Ground Beef, Braised Adobo Chicken Tinga, Refried Beans, House White Queso Sauce, Queso Fresco, Cotija, and Chihuahua Cheeses, Shredded Lettuce, Pico De Gallo, Roasted Corn, Pickled Jalapenos, Salsa Verde and Salsa Rojo, Cilantro, Guacamole, Sour Cream, and Black Olive

BBQ

Memphis Style Baby Back Pork Ribs, Texas Inspired Smoked Sausage, Kansas City Pulled Chicken Sliders, Creamy Coleslaw, and Corn Bread and Honey

DIM SUM

Shrimp Sweet Sour, Chicken Teriyaki, Steamed Sesame Asian Vegetables, Basmati Rice, Vegetable Eggrolls with Sweet Sour and Hot Mustard Sauces, Chilled Thai Beef-Glass Noodle Salad, Fortune Cookies

CAMP RANDALL

Grilled Johnsonville Beer Brats & All Beef Hot Dogs with Traditional Toppings, House Potato Salad, Post Chili with Minced Onion, Sour Cream, and Oyster Crackers

FONDUE FUN

Four Cheese-Herb and Milk Chocolate Vanilla Fondues. Served with Assorted Breads, Crudit , Roasted Potatoes, Savory and Sweet Snacks and Crackers, Seasonal Fruits, and an Assortment of Confections

MAC & CHEESE

Cavatappi Pasta, House Cheese Sauce, Cheddar, Gorgonzola, Queso Fresco, and Smoked Gouda Cheeses, Grilled Chicken, BBQ Pork, Andouille Sausage, Bacon, Broccoli, Crimini Mushrooms, Herbed Potatoes, Roasted Corn and Black Beans, Sour Cream, Chives, Assorted Hot Sauces

MASHED POTATO MARTINI BAR

- Sour Cream Yukon Gold with Peppered Bacon, Steamed Broccoli, Herb Roasted Chicken Thigh, Caramelized Onions, Sour Cream, Cheddar & Boursin Cheeses, Chives, Truffle Oil, and Cracked Black Pepper

- Maple Sweet Potatoes with Chorizo, Chihuahua and Goat Cheeses, Cinnamon Apple Compote, Mini Marshmallows, Candied Pecans, Brown Sugar, Crushed Red Chile Flakes

CHEF ATTENDED CARVING STATIONS

PEPPERCORN-HERB BEEF TENDERLOIN

Serves Approximately 25 guests

Cabernet Demi-Glace

\$425

HICKORY SMOKED BERKSHIRE HAM

Serves Approximately 40 guests

Pineapple Mustard

\$322

BONELESS PORK SHOULDER

“PORKETTA” STYLE

Serves Approximately 40 guests

Italian Seasonings and Garlic with Fennel,

Red Chilies, and Nutmeg

Caramelized Onion Aioli

\$375

SALT & PEPPER CRUSTED

PRIME RIB OF BEEF

Serves Approximately 40 guests

Creamy Horseradish and Au Jus

\$600

CIDER-ROSEMARY BRINED

TURKEY BREAST

Serves Approximately 40 guests

Cranberry-Orange Relish

\$325

SALMON EN CROUTE FLORENTINE

Serves Approximately 20 guests

Baked in Puff Pastry with

Spinach and Italian Cheeses

Pernod Cream & Roasted Tomato Relish

\$325

LEMON GARLIC BONELESS

LEG OF LAMB

Serves Approximately 40 guests

Mint Pesto

\$425

THEMED DINNER HORS D'OEUVRES BUFFETS

TAVERN FARE \$48/PERSON

Spicy Bloody Mary Pickled Eggs, Assorted Curd, String, and Spread Cheeses, Hot Sticks, Beef Jerky, and Liver Spread, Peanuts, Pretzels, and Popcorn, Kettle Chips with French Onion Dip, Cheese Burger Puffs with Ketchup and Mustard, Boneless Buffalo Wings with Celery Sticks, and Blue Cheese Dipping Sauce, Jalapeno Poppers with a Sweet-Spicy Preserve Dip, Assorted Candy Bar Mousse Cups

PACIFIC RIM \$54/GUEST

Thai Marinated Crudit  Display with Red Curry Aioli, Szechuan Eggplant Dip with Chinese Five Spice Wonton Crisps and Sesame Crackers, Avocado Sushi Rolls with Wasabi and Soy, Sesame Tempura Cauliflower with Sweet Chile Glaze, Beef Sate with Peanut Sauce and Cilantro, Shrimp Shumai Dumplings with Ginger Soy Sauce, Pineapple-Passion Fruit Torte

TEX MEX \$48/GUEST

Mexican Cheese Display with Tropical Fruits, Plantain Chips and Chicharrones, Chile Lime Shrimp Cocktail with Chipotle Aioli and Mexican Street Corn Salad, Bacon Wrapped Chicken-Jalapeno Bites, with Cilantro Pesto, Black Bean, Chihuahua, and Roasted Corn Burritos with Avocado Cream, Chorizo Stuffed Potato Skins with Pico De Gallo, Sweet Coconut Truffles

TASTE OF WISCONSIN \$54/GUEST

Wisconsin Artisan Cheese and Meats Display with Dried Door County Cherries, Potters Crackers, Local Honey, and Homemade Preserves, Herbed Potato Cups with Smoked Whitefish Salad, Mini Bratwurst "Wellingtons" with Caraway Kraut, Confit of Duck, Wild Rice and Gorgonzola Wontons with Spiced Cranberry Relish, Crispy Mushroom Ravioli Bites with Brandy Cream Dipping Sauce, Tasting of Mixed Berry Schaum Torte

ITALIAN \$52/GUEST

Crostini Bar with Seasonal Roasted and Grilled Vegetables, Assorted Pesto, Tapenades, Italian Meats and Cheeses, Tasting of Petite Grilled Caesar Salad, Roasted Potato Skewers with White Truffle, Artichoke Fritters, Tomato-Basil Puree, Trio of Mini Pizza Bites: Margherita, Italian Sausage, and Roasted Funghi, Chocolate-Pistachio Truffles

PLATED DINNER ENTREES

*Plated Dinners include a Park Greens Salad with your Choice of Dressing,
Fresh Baked Bread, and Choice of Vegetable and Starch
Maximum of Three Plated Entrees*

Vegetable Choices: Steamed Baby Heirloom Carrots/Grilled Asparagus with Fennel/Steamed Green Beans/
Roasted Brussel Sprouts/Julienne Vegetables/Roasted Root & Garden Vegetable Medley

Starch Choices: Garlic Roasted Mashed Potatoes/Mashed Sweet Potatoes/Roasted Fingerling Potatoes/Saffron
Basmati Rice/Mixed Grain Pilaf/Herbed Pan Fried Yukon Gold Potatoes/Orzo Pasta/Steamed Sesame Basmati Rice

*** GRILLED TUSCAN CHICKEN BREAST \$36**
Tomato-Basil Relish, Balsamic Syrup, Garlic Aioli, and
Toasted Pine Nuts

*** PARK STYLE CHICKEN SALTIMBOCCA \$38**
Prosciutto, Parmesan, Spinach, and Lemon Caper
Reduction

*** PECAN CRUSTED CHICKEN BREAST \$38**
Brie Cheese, Rosemary, and Apple Chutney

*** TARRAGON-PANKO SALMON \$42**
Riesling, Lemon, Artichoke Hearts, Boursin

14OZ PRIME RIBEYE \$MARKET
Garlic-Herb Compound Butter, Creamy Horseradish

*** JUMBO WHITE SHRIMP \$44**
Choice of: Panko Encrusted with Cocktail Sauce and
Lemon/Coconut with Pina Colada Dipping Sauce/
Grilled with Roasted Tomato-White Wine Reduction

BAVARIAN STYLE PORK TENDERLOIN \$38
Pretzel Caraway Crust, Grain Mustard, Cream, and
Sweet Sour Cabbage

STUFFED FRENCHED PORK CHOP \$38
Gorgonzola, Cranberry, and Rosemary Demi-Glace

ROASTED VEGETABLE WELLINGTON \$32
Puff Pastry, Artichoke-Pecan Pate, Fresh Mozzarella,
and Roasted Red Pepper Puree

BUTTERNUT SQUASH CALZONE \$32
Lemon Scented Ricotta, Mozzarella, Parmesan,
Spinach, and Sage Cream

TEX-MEX PAN FRIED WALLEYE \$42
Cornmeal Encrusted with Chimichurri Aioli, Esquite
Relish, and Lime

**SEARED 8OZ CHOICE BEEF FILET
\$MARKET**
Choice of: Caramelized Thyme Onions/Red Wine Demi-
Glacé/Peppercorn Encrusted with Whiskey Dijon/
Gorgonzola Crust with Port Wine Reduction/Demi
Roasted Mushrooms

PORTOBELLO MUSHROOM RAVIOLI \$30
Brandy, Cream, Roasted Red Pepper, and Trio of
Roasted Mushrooms and Garlic

VEGAN CRAB CAKES \$32
Tomato-Basil Relish, Balsamic Syrup

CHEF'S COMBINATION PLATED ENTREES

*Maximum of One Combination Plated Entrée and One Vegetarian Entree
Mix and Match two of our Plated Dinner Entrees to create your own Special Combination Plate*

PARK SIGNATURE SURF & TURF PLATTER
Herb Encrusted Sliced Beef Tenderloin with Red Wine Demi-Glace & Grilled Jumbo Shrimp with
Roasted Tomato-White Wine Reduction

SEARED 6OZ BEEF FILET & SNOW CRAB OSCAR STYLE
Grilled Asparagus, Artichoke Hearts, and Tarragon Hollandaise Sauce

THE POST
Peppercorn Seared 6oz Sirloin with Whiskey Dijon Sauce & Seared Jumbo Sea Scallops with
Garlic Herb Compound Butter and Roasted Mushrooms

ALA CARTE DINNER ENHANCEMENT/SALADS

SALAD

One Selection per Plated Event \$5/GUEST

Traditional Caesar Salad/Greek Salad/Curried Butternut Squash-Wild Rice/Roasted Beet, Goat Cheese, and Walnut/Classic Wedge/Caprese/Harvest Poached Pear/Carroll Street Special

KIDS MENU

\$15/CHILD

Includes Mandarin Oranges, Celery & Carrot Sticks with Ranch Dipping Sauce, and Milk

CHICKEN STRIPS

Served with French Fries

MAC & CHEESE

Cavatappi Pasta with House Cheese Sauce

INDIVIDUAL CHEESE PIZZA

Tomato Basil Sauce with Mozzarella Cheese

MINI CHEESE BURGER SLIDERS

Served on Sesame Buns with American Cheese, Pickle Spear, and French Fries

BUTTERED NOODLES

Cavatappi Pasta with Butter, Parmesan Cheese, and a Garlic Bread Stick

BUILD YOUR OWN DINNER BUFFET

40 Guest Minimum

*Dinner Buffets include Fresh Baked Bread, Butter, Coffee, and Hot Tea
Includes Choice of Two Salads/One Starch/One Vegetable*

\$56/GUEST FOR 2 ENTREES

\$70/GUEST FOR 3 ENTREES

SALAD

(Choose Two)

Park Salad/Traditional Caesar Salad/Greek Salad/Marinated Vegetables with Balsamic Vinaigrette/
Fresh Seasonal Fruit Salad/Tortellini Chicken Pesto/Broccoli and Cauliflower/BLT/Seven Layer/
Curried Butternut Squash-Wild Rice/Roasted Beet, Goat Cheese, and Walnut/Classic Wedge/
Fresh Mozzarella, Basil, and Tomato/House Potato Salad/Harvest Poached Pear/Carroll Street Special

VEGETABLE

(Choose One)

Steamed Heirloom Carrots/Grilled Asparagus with Fennel/Steamed Green Bean/Roasted Brussel Sprouts/
Julienne Vegetables/Roasted Root & Garden Vegetable Medley/Steamed Broccoli, Cauliflower and Bell Peppers/
Roasted Acorn Squash with Julienne Style Vegetables

STARCH

(Choose Two)

Garlic Mashed Potatoes/Mashed Sweet Potatoes/Roasting Fingerling Potatoes/Saffron Basmati Rice/
Mixed Grain Pilaf/Orzo Pasta/Steamed Sesame Basmati Rice/Herbed Yukon Gold Potatoes/Spaetzle Dumplings

ENTREE

(Choose Two or Three)

Coconut Shrimp/Panko Shrimp/Portobello Ravioli/Tuscan Chicken Breast/Chicken Saltimbocca/
Pecan Crusted Chicken Breast/Tarragon-Panko Salmon/Jumbo Panko, Coconut, or Grilled Lemon Garlic Shrimp/
Herb Encrusted Sliced Beef Tenderloin with Red Wine Demi-Glace/Garlic-Rosemary Pork Loin/Parmesan Cod/
Chicken Florentine/Bavarian Style Pork Tenderloin/Braised Beef Short Ribs Pot Roast Style/
Vegetarian Stuffed Pasta Shells/Roasted Vegetable Wellington/Southwestern Stuffed Bell Peppers

THEMED DINNER BUFFETS

CAJUN CLASSIC \$64/GUEST

Sausage and Shrimp Gumbo, Corn and French Breads with Honey and Butter, Succotash Salad, Traditional Chicken Creole, White Rice, Cajun Beef Butter Steak, Cheddar Grits, Vegetable Jambalaya, Tastings of Banana Foster Cheesecake

MEXICAN FIESTA \$58/GUEST

Traditional Cactus Salad, Cucumber Salad with Cotija Dressing, Marinated Beef, Chicken, and Vegetable Fajitas, Chile Rubbed Mahi Mahi with Mango Salsa, Mexican Rice and Stewed Black Beans, Soft Corn and Flour Tortillas, Guacamole, and Salsa Verde, Rojo, and Fresca, Cilantro Crema, and Queso Fresco, Tastings of Dulce de Leche Cheesecake

STEAK HOUSE \$72/GUEST

Classic Wedge Salad, Spinach Salad with Hot Bacon Dressing, Fresh Baked Breads with Wisconsin Butter, Peppercorn Encrusted Beef Tenderloin with Whiskey, Dijon Sauce and Roasted Mushrooms, Panko Jumbo Shrimp with Cocktail Sauce, Twice Baked Potatoes, Honey Glazed Heirloom Baby Carrots, Tasting of Flourless Chocolate Cake with Chocolate Mousse and Fresh Raspberries

ITALIAN FEAST \$58/GUEST

Traditional Caesar Salad, Caprese Salad, Italian Breads with Olive Oil, Vinegar, and Fresh Herbs, Braised Chicken Cacciatore, Mixed Grain Pilaf, House Beef Meatballs, Roasted Vegetables, Marinara, Alfredo, and Basil Pesto Sauces, Linguine Pasta, Tasting of Ricotta-Pistachio Torte

SOUTHERN CLASSIC \$62/GUEST

Sweet and Spicy Bean Stew, Creamy House Potato and Coleslaw Salads, Buttermilk Biscuits, BBQ Beef Short Ribs, Roasted Chicken, Mac and Cheese Bake, Braised Collard Greens, Corn on the Cobb, Watermelon, Tastings of Traditional Banana Pudding

DESSERTS

SHORTBREAD-BERRY TART \$12

Vanilla Pastry Cream and Fried Basil

INDIVIDUAL APPLE CRANBERRY CRISP \$12

Vanilla Whipped Cream and Cinnamon

TRIO OF SEASONAL SORBET \$11

Champagne Simple Syrup and Fresh Mint

FLOURLESS CHOCOLATE CAKE \$12

Chocolate Mousse and Raspberries

ITALIAN BAKED CUSTARD \$11

Candied Orange and Chocolate Espresso Beans

BAKERY PIES, CAKES, AND CHEESECAKES \$9

Pie: Door County Cherry, Coconut Cream, Apple-Cranberry, Chocolate Cream, Pecan, or Key Lime

Cake: Double Chocolate, Carrot, Lemon, or Strawberry

Cheese Cake: NY Style, Triple Chocolate, or Pumpkin Praline

Ala Mode or Home-Made Whipped Cream \$3

ASSORTED MINI COOKIES AND DESSERT BARS \$54/PLATE

Served on each table "Family Style"

8 Guests

FLAMBÉ STATIONS \$16/PERSON

BANANA-RUM with Orange, Caramel, Pound Cake, and Vanilla Ice Cream

JACK DANIELS-APPLE with Cinnamon, Nutmeg, Pumpkin Bread, and Vanilla Ice Cream

KORBEL-DOOR COUNTY CHERRY with Fudge Brownie and Vanilla Ice Cream

TEQUILA-STRAWBERRY with Lime, Oregano, Cinnamon Biscuits, and Vanilla Ice Cream

MIXED BERRY-PORT with Citrus, Angel Food, and Vanilla Ice Cream

THEMED DESSERT BUFFETS

WISCONSIN SWEETS \$18/PERSON

Petite Door County Cherry Shortcakes

House Made Fudge

Cream Puffs

Cranberry-Wild Rice Doughnuts

Turtle Style Chocolate Mousse Cups

ITALIAN \$18/PERSON

Mini Cannoli and Tiramisu Cups

Almond Cake with Whipped Cream

Budino with Shortbread Cookie Crumble

Dark Chocolate Espresso Truffles

Ricotta Cheese Cake

TEX MEX \$17/PERSON

Traditional Flan

Tres Leche Cake with Strawberries

Churros with Chocolate & Caramel Sauces

Pineapple Fritters with Tajin Sugar

Mexican Hot Chocolate Mousse Cups

CHOCOLATE AND FRUIT \$18/PERSON

Chocolate Dipped Fruit, Trio of Chocolate Fruit

Mousse Cups, Black and White Petite Fours, Assorted

Chocolate Truffles

SWEET TABLE DU JOUR \$15/PERSON

Assorted Bite Size Cakes, Pies, Cheesecakes, Mousses,

and Chocolates

ALL AMERICAN \$17/PERSON

Apple Pie with Whipped Cream

Fudge Brownies, Seven Layer and Lemon Bars

Mini Chocolate Chip Cookies

NY Cheese Cake

ICE CREAM SUNDAE BAR \$15/PERSON

Chocolate Shoppe Vanilla and Chocolate Ice Creams,

Banana, Pineapple, Chopped Peanuts, Candied Pecans,

Whipped Cream, Crushed Oreo, Chocolate Chip Cookie

Dough, Rainbow Sprinkles, Maraschino Cherries,

Hot Fudge, Caramel, Hershey Chocolate, and

Strawberry Sauces

BAR SERVICE

*The bar charge for partially or fully sponsored bars is at least \$25 per hour, per bar.
The bar charge for cash bars is at least \$45 per hour, per bar.
Each bar includes up to two experienced bartenders (based on expected numbers).*

HOUSE WINES

\$32/BOTTLE

Varieties may vary based on availability.

PREMIUM, LOCAL, & SPARKLING WINES

Ask your Catering Sales, Manager or
Wedding Coordinator for options and pricing.

MIXED DRINKS PREMIUM COCKTAILS \$9/DRINK

ELITE COCKTAILS \$10/DRINK

CORDIALS AND SPECIALTY DRINKS \$12 AND UP

SOFT DRINK PACKAGE

Unlimited soft drinks during your event.

100 guests or less \$200

101 to 200 guests \$300

300 guests or more \$400

ALL DAY BEVERAGE PACKAGE

Soft drinks, water, coffee and tea.

\$13/PERSON

BEER

BOTTLED BEER

Domestic.

\$5/BOTTLE

IMPORTED BOTTLED BEER

Premium.

\$6/BOTTLE

QUARTER BARREL

Standard domestic beer.

\$225/EACH

HALF BARREL

Standard domestic beer.

\$350/EACH

HALF BARREL

Craft beer.

\$450 AND UP

*Quotes for quarter barrels and half barrels of imported,
seasonal or microbrew are available upon request.
2 half barrel choices per event. Additional barrels
will result in equipment rental fees.*

**MORE OPTIONS (INCLUDING
NON-ALCOHOLIC) AVAILABLE.
ASK FOR DETAILS.**

Any bar function may be closed early per management discretion.

The Hotel reserves the right to require security at any functions.

When required, guests must hire licensed and insured security staff and must show proof of hire.

All alcoholic beverages must be supplied by the Hotel.

*Consuming raw or undercooked meat, poultry, shellfish or eggs may increase your risk of foodborne illness.
Foods served rare or medium rare may be undercooked and will only be served on the consumer's request.*

NOTE: Items are marked gluten free (GF), dairy free (DF), and/or vegetarian (V).

OTHER SERVICES

Park Hotel reserves the right to charge a replacement fee for unreturned or damaged items. Prices are subject to change without notice. Equipment must be tested before your event or presentation to ensure proper function. All equipment is priced per room per day.

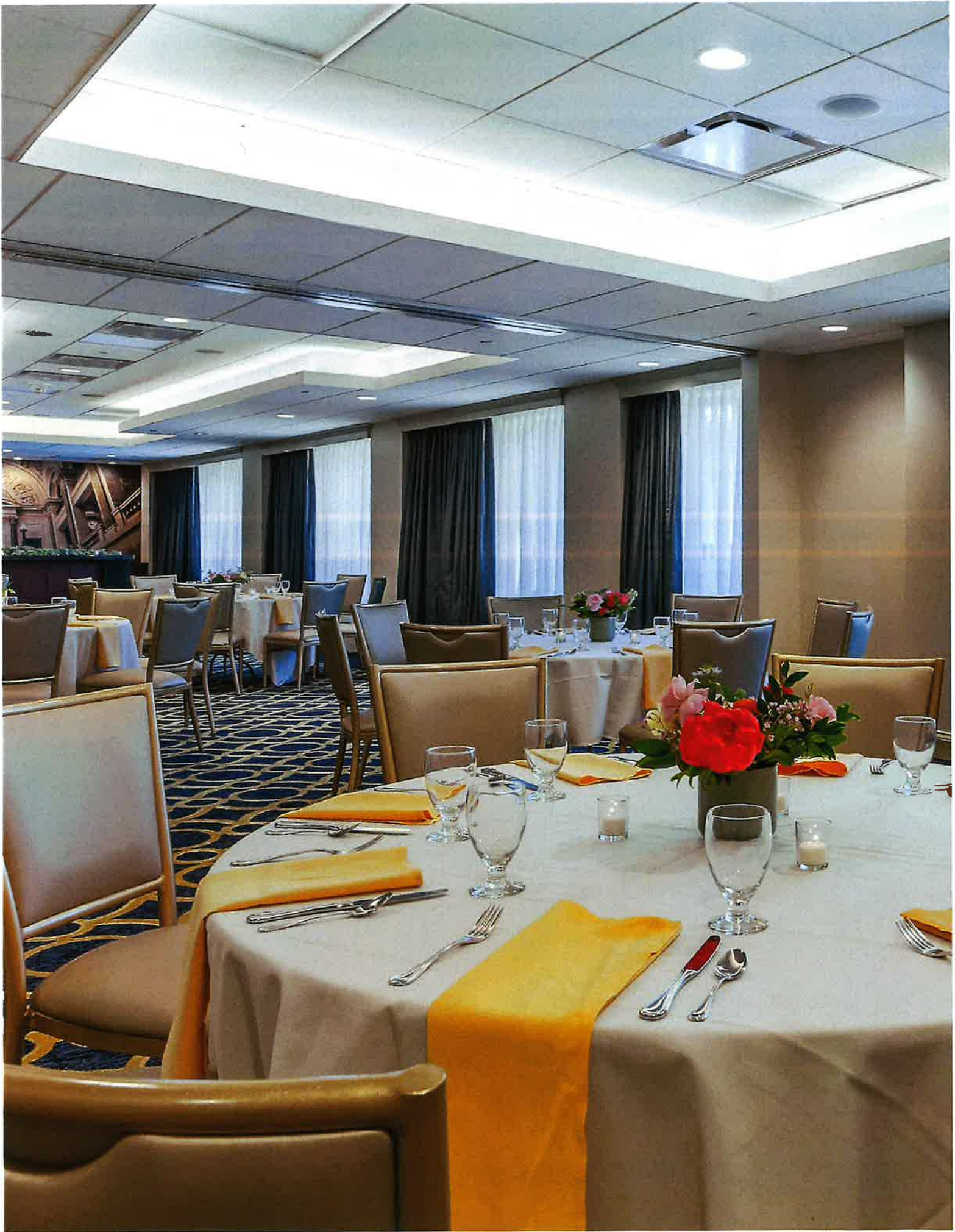
Audio visual equipment must be reserved 3 weeks prior to the event to ensure availability. If we are not able to offer a service you need, there is no additional charge when using another company. If it is a service we offer and you choose to use a different company or your own equipment, there is a charge of \$50/day.

AUDIO VISUAL

- Microphones
(lavalier, wireless handheld, or wired) **\$45**
- Polycom Speakerphone **\$75**
- Hard Wired Internet Line **\$45**
- Television **\$75**
- Projector Package
(data/video, includes screen & AV cart) **\$200**
- Flip Chart with Paper and Markers **\$50**
- Flip Chart with Post-it Paper and Markers **\$75**
- Whiteboard, Easel, and Markers (27" x 36") **\$75**
- Easel **\$15**
- Podium **\$20**
- Sound Patch **\$25**

ADDITIONAL SERVICES

- Dance Floor **\$800**
- Riser Section (6'x8') **\$50**
- Skirted Table **\$20**
- Individual Taste Test
(food & beverage not included) **\$50**
- Dessert Service **\$175**
- Place Card Creation **\$6/EACH**
- Place Card Setting **\$4/EACH**



CATERING POLICIES

Food Service: Food and/or beverage is not permitted to be brought into the meeting or banquet rooms by the Client or their guests. According to Wisconsin Administrative Code no food or beverage of any kind is permitted in banquet or meeting rooms unless it is provided by The Hotel. Health regulations prohibit any food or beverage from being removed from The Hotel prior to, during, or after a function.

Service Charges, Taxes and Guarantees: Add a service charge and sales tax to all food and beverage items. Add an additional sales tax onto all service charges. All food and beverage prices are subject to the service charge and sales tax rate in effect at the time of the event. The current service charge is 20%, and the current sales tax rate is 5.5%. All menu prices are guaranteed 60 days prior to your event. Prior to 60 days, prices are subject to change. Three weeks prior to the function please inform the Catering Department of the menu selections, bar arrangements, room layout and any other important information. A firm guarantee on all meal functions and a signed Banquet Event Order (BEO) is due by 10am, three days prior to a function. If more than one entrée is chosen, an exact guarantee for each entrée is required. If the guarantee is not received on time, the plan number will become your guarantee and the group will be charged accordingly, unless the actual number is greater.

Menu Choices: The menu prices for buffets are based upon a minimum number of guests; events whose final numbers are less than the minimum required are subject to additional fees per person. The menu prices for plated meals are based upon a maximum number of entrée choices; events whose final meal choices are greater than the maximum allowed are subject to additional fees per plate. If more than one entrée is chosen, the Client must provide a placecard for each guest as well as a legend to the Catering Manager.

Dietary Restrictions: The Hotel processes nuts, legumes, soy, dairy, wheat, eggs and other common allergens. Our catering managers and chefs are committed to finding creative, delicious, and affordable solutions for guests with food sensitivities and restrictive food preferences. Please keep in mind that recipe changes increase the number of entrée selections per event; we recommend serving the updated menu option to all guests. Consuming raw or undercooked meat, poultry, shellfish or eggs may increase your risk of foodborne illness. Foods served rare or medium rare may be undercooked and will only be served on the consumer's request.

Beverage Service: The bar charge for partially or fully sponsored bars is at least \$25 per hour/per bar; the bar charge for cash bars is a least \$45 per hour/per bar. Each bar includes up to 2 experienced bartenders (based on expected numbers). Functions at the Top of the Park must end by 10pm Sunday through Thursday, and 11pm on Friday and Saturday. The Hotel reserves the right to require security at any/all functions. When required, guests must hire licensed and insured security staff and must show proof of hire. All alcoholic beverages must be supplied by The Hotel. Any bar function may be closed early, per management discretion.

Meeting/Banquet Rooms: The Hotel reserves the right to change meeting room assignments as necessary, even after a signed Catering Agreement has been received. Each meeting room includes all requested round, classroom or conference tables for attendees (draped in ivory linen), banquet chairs and up to five skirted tables for registration, head table, displays, etc. If more than five skirted tables are required, a charge of \$15 per additional table will apply. If a change from the original room setup is requested on the day of the function, a labor charge will be added to the banquet check. The Hotel also reserves the right to charge an additional fee for setup of meeting rooms with extraordinary requirements.

Decorations: The Hotel does not permit the affixing of anything to the walls, floor or ceilings of meeting rooms with nails, staples, thumbtacks, tape, Velcro or any other substance. No confetti, glitter, gum, stickers, or similar materials are allowed. The Hotel will charge a cleaning fee to the Client, should the meeting/banquet room be left in an unacceptable condition. The Hotel assumes no responsibility for the damage, loss or theft of merchandise or articles left in The Hotel prior to, during or after a function that belong to the client, guest or vendor.

Payments: The Hotel requires an advance deposit with the signed Catering Agreement for all functions. The deposit will equal at least the cost of the banquet room and setup. Advance deposits are non-refundable should cancellation become necessary. Advance deposits will be deducted from the final invoice. All functions must provide a prepayment of estimated event costs and provide a credit card number to keep on file. Estimated payments are required by 10am, three days prior to an event. Payment in full must be received by the end of each event. We do not accept direct bill payments.

Tax Exemption: Groups requesting exemption from taxes must submit a copy of their Wisconsin State Sales Tax Exemption Certificate prior to the function and must pay with a non-profit organization check or government check. A participant's personal check or credit card will not be accepted.

Cancellation: A cancellation fee, equal to the room, setup and estimated food and beverage costs, will apply if a group cancels within 90 days of the function. The Hotel reserves the right to re-sell any space which has been cancelled.

Valet Parking: Charges may be billed to a catering function if The Hotel is aware of this request in advance. The hourly parking rates are subject to change and are reflective of the rate in effect on the day of the event. There is a service charge of \$3 per vehicle in addition the hourly parking rate. Parking is guaranteed only for overnight guests.