



Special Event Menus

Dear Guest,

Thank you for your interest in the Delafield Hotel. Hosting unique and memorable events is our specialty. We strive to provide the finest quality food and beverage, along with impeccable service for each and every event. Whether you are planning a one day meeting, a business dinner, or corporate retreat we look forward to being of service to you in coordinating all aspects of your event. You will be proud to host your function at the Delafield Hotel.

Chef Shawn Kolo prepared these menus to serve as a guideline in planning for your function at the Delafield Hotel. We are dedicated to providing you and your guests with the finest food and service. The Chef and Managers are available to assist you in creating a special menu tailored to your individual desires, resulting in a unique and memorable event.

Excellence is not our goal, it is our standard.

Sincerely,

Susan Patton
Corporate Services Manager



Breakfast Buffets

Buffet service is for a maximum of 1 ½ hours

- THE CONTINENTAL** \$11.50
 Fresh fruit display, assorted scones, bagels, sweet breads, cream cheese, jellies, honey, and whipped butter, orange, cranberry, and apple juices, coffee and tea
- THE DELUXE BUFFET** *(15 person minimum or a \$50 charge will apply)* \$15.50
 White cheddar scrambled eggs, apple wood smoked bacon and maple sausage, fresh fruit display, assorted scones, bagels, sweet breads, cream cheese, jellies, honey, and whipped butter, orange, cranberry, and apple juices, coffee and tea
- THE SUPERIOR BUFFET** *(15 person minimum or a \$50 charge will apply)* \$18.50
 Eggs Benedict, white cheddar scrambled eggs, breakfast potatoes, apple wood smoked bacon and maple sausage, fresh fruit display, assorted scones, bagels, sweet breads, cream cheese, jellies, honey, and whipped butter, orange, cranberry, and apple juices, coffee and tea
- THE EUROPEAN BUFFET** *(15 person minimum or a \$50 charge will apply)* \$14.50
 Sliced smoked ham, salami, assorted cheeses, hard rolls, jellies, honey, cream cheese and whipped butter, orange, cranberry, and apple juices, coffee and tea
- Add lox with capers, chopped egg, red onion \$9.50

Additions

- Assorted muffins \$24/dozen
 Assorted scones \$26/dozen
 Bagels with cream cheese \$19/dozen
 Steel cut oatmeal with brown sugar and raisins \$5/person
 Whole fresh fruit \$2/piece
 Warm maple sausage, egg and white cheddar bagel sandwich \$5 each
 Side of maple sausage or apple wood smoked bacon \$3.50 each
 Individual assorted yogurt \$3 each
 Housemade granola \$12/pound
 White cheddar scrambled eggs \$2/person
 Dauphinoise potatoes \$3 each
 French toast \$2/slice

Plated Breakfast

- CUSHING BREAKFAST** \$10.50
 White cheddar scrambled eggs, dauphinoise potatoes, choice of apple wood smoked bacon or maple sausage, fresh fruit, English muffin with jellies and whipped butter, orange juice, coffee and tea
- LAPHAM BREAKFAST** \$11.50
 Sweet apple bread in a cinnamon batter and finished with caramelized ginger apples, English muffin, choice of apple wood smoked bacon or maple sausage, orange juice, coffee and tea
- TEN CHIMNEYS BREAKFAST** \$10.50
 Quiche du jour, fresh fruit, orange juice, coffee and tea



À la Carte Refreshments

Soft Drinks/Can (Coke products)	\$2.50/each
Point Root Beer	\$3.50/each
Bottled FIJI water	\$3/each
Coffee (regular and decaf)	\$24/gallon
Hot herbal tea by Revolution	\$2/each
Hot chocolate	\$2/each
Iced tea	\$4/each
Energy drinks	\$3/each
Assorted muffins	\$24/dozen
Assorted scones	\$26/dozen
Granola bars	\$2/each
Bagels with cream cheese	\$19/dozen
Whole fresh fruit	\$2/piece
Fresh fruit display	\$5/person
Fresh fruit kebobs with fruit yogurt dipping sauce	\$17/dozen
Individual assorted yogurts	\$3/each
Housemade granola	\$12/ pound
Individual bags of assorted snacks	\$2/each
Peanuts	\$6.50/pound
Assorted freshly baked cookies	\$18/dozen
Fudge brownies or lemon bars	\$18/dozen
Mini chocolate éclairs	\$27/dozen
Jumbo soft pretzels with cheese and spicy mustard	\$36/dozen
Nacho chips with cheese and salsa	\$3/person



Break Packages

Break package service is for a maximum of 1 1/2 hours

- MID MORNING BREAK** \$11.50
Our own house made granola blend of steel cut oatmeal, almonds, walnuts, filberts, coconut, and raisins, individual yogurts, fresh fruit display, granola bars, orange, cranberry, and apple juices, hot chocolate, coffee and tea
- TOASTER BREAK** \$9.50
Assorted breads, English muffins, bagels, cream cheese, jellies, honey, and whipped butter, whole fresh fruit, orange, cranberry, and apple juices, coffee and tea
- NEED A LITTLE SOMETHING BREAK** \$10
Assorted freshly baked cookies, granola bars, individual bags of assorted snacks, energy drinks
- BALL PARK BREAK** \$12
Jumbo soft pretzels with cheese and spicy mustard, nacho chips with cheese and salsa, cracker jacks, peanuts, assorted candy bars
Add bottles of Miller MGD and Miller Lite \$3.00/each
- CHOCOHOLIC BREAK** \$9
Freshly baked chocolate chip cookies, fudge brownies, assorted candy bars, housemade chocolate éclairs, chocolate covered strawberries, hot chocolate, coffee and tea
- WISCONSIN BREAK** \$13
Assorted sliced cheeses, soft cheese spread, sausage with assorted crackers, bar mix, individual bags of pretzels with spicy mustard, fresh seasonal veggies with housemade dip, Point Root Beer



Luncheon Entrées

Luncheon entrées include fresh rolls and whipped butter, coffee and tea.
Add a cup of soup du jour or mixed green salad for \$3.

FISH

- BLACKENED SWORDFISH**..... \$17
Served with mango salsa, rice pilaf and chef's choice vegetable
- PESTO PORTABELLA ATLANTIC SALMON**..... \$16
Baked with portabella mushroom, Roma tomato and fresh basil, finished with a mild pesto cream, served over rice pilaf with chef's choice vegetable

POULTRY

- SAUTÉED BREAST OF CHICKEN**..... \$14
Served over orzo pasta in a light Marsala cream with prosciutto wrapped asparagus
- CHICKEN 'SALTIMBOCCA'** \$16
Airline chicken breast filled with prosciutto, sundried tomato paste and fresh sage, served on a bed of orzo Pasta in a light tomato sauce with chef's choice vegetable
- CRANBERRY CHICKEN SALAD**..... \$11
Served on a buttery croissant with chips and fresh fruit

PORK

- ROSEMARY ROAST PORK LOIN**..... \$15
Sliced and served with mango chutney, wild rice pilaf and chef's choice vegetable

BEEF

- ROAST BEEF TENDERLOIN WITH SAUCE BORDEAUX**..... \$23
Sliced whole black angus tenderloin with a classic sauce of reduced red wine, shallots, garlic, peppercorns and thyme, served with garlic mashed potatoes and chef's choice vegetable
- BLACK ANGUS FILET** \$19
Grilled 5oz. filet served on brioche with sauce Bordelaise, wild mushroom sauté and crispy fried red onions.

VEGETARIAN

- VEGETABLE RAVIOLI** \$15
Gorgonzola cheese, Yukon potatoes, and toasted walnuts encased in black pepper pasta with sweet bell chile coulis



Luncheon Entrées

Luncheon entrées include fresh rolls and whipped butter, coffee and tea.
Add a cup of soup du jour \$3.

ENTRÉE SALADS

CAESAR SALAD

- Crisp romaine lettuce with grated Asiago cheese and croutons, tossed in a traditional Caesar dressing
- with grilled shrimp \$14
- with grilled tenderloin \$15
- with a grilled chicken breast \$11

GRAPEFRUIT BIBB SALAD WITH POACHED SALMON..... \$14

Salmon fillet atop a bed of tender Bibb lettuce with pink grapefruit segments and red onion in a honey poppyseed dressing

STRAWBERRY SPINACH SALAD WITH CHICKEN \$12

Fresh spinach tossed with chicken, sliced strawberries, toasted almonds, crumbled feta in a strawberry balsamic vinaigrette

DESSERTS

WARM APPLE TART \$5

Granny Smith apples and cinnamon cream cheese baked in puff pastry, topped with toffee sauce

CHOCOLATE FLOURLESS CAKE \$6

A rich, dense chocolate cake with Grand Marnier laced raspberries and house made marshmallow fluff

TIRAMISU \$7

Finished with chocolate sauce and a Marsala chantilly cream

FUDGE NUT BROWNIE..... \$5

Rich fudge nut brownie topped with toffee sauce and chantilly cream

CARROT GINGER CAKE..... \$6

An almost traditional carrot cake with a traditional cream cheese filling, drizzled with caramel sauce

À LA MODE..... \$2

Add a scoop of vanilla ice cream to any of the above.



Lunch Buffets

Luncheon buffets include coffee and tea
Buffet service is for a maximum of 1 ½ hours
 (Minimum 15 people or a \$50 charge will apply)

HAWK'S VIEW SANDWICH BAR	\$15
Fresh whole grain and sourdough breads, mayonnaise, Dijon mustard, horseradish mayonnaise, white cheddar, havarti and gruyere cheeses, tomato, lettuce, red onion, sliced smoked ham, pepper roasted turkey and roast beef, pasta salad, potato chips, fresh fruit, assorted freshly baked cookies	
Add soup du jour.....	\$3
Add vegetable tray with dip.....	\$4
 THE EXECUTIVE	 \$19
Soup du jour, Caesar salad with grated Asiago cheese and croutons and sliced fresh fruit	
Portabella mushroom and seasonal fresh vegetable wrap with basil aioli	
Pepper roasted turkey wrap	
Sliced tenderloin on a ciabatta roll	
Cranberry chicken salad on a buttery croissant	
Housemade fudge brownies, assorted freshly baked cookies and lemon bars	
 A LITTLE ITALY	 \$18
Minestrone soup, baked rigatoni with roasted vegetables, mozzarella and parmesan cheese, chicken Marsala with orzo, garlic bread, mixed green salad tossed with tomato, cucumber, red onion, and Italian vinaigrette dressing, grated Asiago cheese, mini cannoli	
Add antipasto display.....	\$6
 LET'S TAILGATE	 \$20
Wisconsin beer cheese soup, potato salad, coleslaw, baked beans, BBQ chicken breast, bratwurst with sauerkraut, hamburgers, assorted buns, lettuce, tomato, onion, assorted sliced cheese, ketchup, mayonnaise, mustard, potato chips, assorted freshly baked cookies and housemade fudge brownies	
Add fresh fruit display	\$5
 ST. JOHN'S	 \$22
Soup du jour, mixed green salad tossed with tomato, cucumber, red onion, and house vinaigrette, sautéed breast of chicken with light Marsala cream, blackened swordfish with mango salsa, roast garlic mashed potatoes or wild & white rice pilaf, rolls and butter, chef's mini dessert assortment	



Dinner Entrées

Dinner entrées include the mixed green salad, fresh rolls and whipped butter, coffee and tea.

One entrée selection is encouraged, however you may select up to three different entrées when you provide us with your guests' entrée choices and place cards indicating their choice. There is a \$1 charge per person per additional entrée.

SIDE SALADS

MIXED GREEN SALAD included
Seasonal greens with diced tomatoes, cucumbers, red onion, and croutons in our house vinaigrette

Substitute the mixed green salad with one of the following for a nominal charge.

STRAWBERRY SPINACH SALAD \$3
Fresh spinach tossed with sliced strawberries, toasted almonds and crumbled feta in a strawberry balsamic vinaigrette

GRAPEFRUIT BIBB SALAD \$3
Tender Bibb lettuce with pink grapefruit segments and red onion in a honey poppyseed dressing

CAESAR SALAD \$2
Crisp romaine lettuce with croutons and grated Asiago cheese tossed in a traditional Caesar dressing

SEAFOOD

BLACKENED SWORDFISH \$28
Served with mango salsa, rice pilaf and chef's choice vegetable

BAKED SHRIMP PROVENÇAL \$30
Large shrimp baked with fresh tomatoes, garlic, and red onion in a white wine sauce, served with rice pilaf and chef's choice vegetable

PESTO PORTABELLA ATLANTIC SALMON \$26
Baked with portabella mushroom, Roma tomato and fresh basil, finished with a mild pesto cream, served over rice pilaf with chef's choice vegetable

BEEF

ROAST BEEF TENDERLOIN WITH SAUCE BORDEAUX \$34
Sliced whole Black Angus tenderloin with a classic sauce of reduced red wine, shallots, garlic, peppercorns and thyme, served with garlic mashed potatoes and chef's choice vegetable

FILET MIGNON WITH BLUE CHEESE CRUST \$36
A center cut Black Angus filet, grilled medium rare, topped with a blue cheese crust and finished with sauce Bordeaux, served with mashed potatoes and chef's choice vegetable.



Dinner Entrées

Dinner entrées include the mixed green salad, fresh rolls and whipped butter, coffee and tea.
One entrée selection is encouraged, however you may select up to three different entrées when you provide us with your guests' entrée choices and place cards indicating their choice. There is a \$1 charge per person per additional entrée.

POULTRY

SAUTÉED BREAST OF CHICKEN.....	\$24
Served over orzo pasta in a light Marsala cream with prosciutto wrapped asparagus	
CHICKEN 'SALTIMBOCCA'	\$26
Airline chicken breast filled with prosciutto, sundried tomato paste and fresh sage, served on a bed of orzo pasta in a light tomato sauce with chef's choice vegetable	
CHICKEN CORDON BLEU.....	\$29
Roast chicken breast stuffed with Nueske's ham, gruyere cheese and fresh herbs with a whole grain mustard sauce, mashed potatoes and chef's choice vegetable.	

PORK

GRILLED PORK CHOP WITH A SWEET CHIPOTLE GLAZE.....	\$24
Center cut boneless chops grilled with a sweet and spicy chipotle glaze, served with whipped sweet potatoes and chef's choice vegetable	
ROSEMARY ROAST PORK LOIN.....	\$26
Sliced and served with mango chutney, wild rice pilaf and chef's choice vegetable	

DUETS

CHICKEN AND SHRIMP MORNAY	\$27
Airline breast of chicken topped with large shrimp, finished with a mild Gruyère cheese sauce, served with rice pilaf and chef's choice vegetable	
FILET MIGNON AND SHRIMP	\$39
A six ounce Black Angus filet, grilled medium rare, with red wine demi glace and three large gulf shrimp with lemon chive butter, served with garlic mashed potatoes and chef's choice vegetables	

VEGETARIAN

VEGETABLE RAVIOLI	\$25
Gorgonzola cheese, Yukon potatoes, and toasted walnuts encased in black pepper pasta with sweet bell chile coulis	
PORTABELLA WELLINGTON	\$26
Portabella mushroom cap topped with artichoke pecan pate, wrapped in puff pastry, served with wild rice pilaf and chef's choice vegetables	



DESSERTS

WARM APPLE TART	\$5
Granny Smith apples and cinnamon cream cheese baked in puff pastry, topped with a housemade toffee sauce	
CHOCOLATE FLOURLESS CAKE	\$6
A rich, dense chocolate cake with Grand Marnier laced raspberries and house made marshmallow fluff	
TIRAMISU	\$7
Finished with chocolate sauce and a Marsala chantilly cream	
FUDGE NUT BROWNIE.....	\$5
Rich fudge nut brownie topped with toffee sauce and chantilly cream	
CARROT GINGER CAKE.....	\$6
An almost traditional carrot cake with a traditional cream cheese filling, drizzled with caramel sauce	
À LA MODE.....	\$2
Add a scoop of vanilla ice cream to any of the above.	



Dinner Buffets

The dinner buffets include the mixed green salad with choice of two dressings, freshly baked rolls with whipped butter, coffee and tea.

*Buffet service is for a maximum of 1 ½ hours
(15 person minimum or a \$75 charge will apply)*

Ten Chimneys Buffet\$32

ENTRÉE *(select one)*

- Sautéed breast of chicken with light Marsala cream
- Seared chicken Provençal, with fresh tomato, garlic and red onion in a white wine sauce
- Rosemary roast pork loin
- Baked salmon with lemon chive butter
- Blackened swordfish with mango salsa

COMPLEMENTS *(select two)*

- Ginger honey glazed carrots
- Haricot vert with slivered almonds
- Steamed broccoli
- Parsley boiled red potatoes
- Roasted garlic mashed golden potatoes
- Wild and white rice pilaf

DESSERTS *(select one)*

Platters on each table:

- Platters of housemade fudge brownies, lemon bars and freshly baked cookies
- Platters of assorted mini éclairs, petit fours, cream puffs, fruit tarts

Served, add \$1:

- Carrot ginger cake
- New York cheesecake with fruit topping
- Flourless chocolate cake
- Tiramisu
- Fudge nut brownie
- Warm apple tart



Dinner Buffets

The dinner buffets include the mixed green salad with choice of two dressings, freshly baked rolls with whipped butter, coffee and tea.

*Buffet service is for a maximum of 1 ½ hours
(15 person minimum or a \$75 charge will apply)*

Delafield Buffet\$39

ENTRÉE (*select two*)

- Sautéed breast of chicken with light Marsala cream
- Seared chicken Provençal, with fresh tomato, garlic and red onion in a white wine sauce
- Rosemary roast pork loin
- Sliced roast beef tenderloin with sauce Bordeaux
- Baked salmon with lemon chive butter
- Blackened swordfish with mango salsa

COMPLEMENTS (*select two*)

- Ginger honey glazed carrots
- Haricot vert with slivered almonds
- Steamed broccoli
- Parsley boiled red potatoes
- Roasted garlic mashed golden potatoes
- Wild and white rice pilaf

DESSERTS (*select one*)

Platters on each table:

- Platters of housemade fudge brownies, lemon bars and freshly baked cookies
- Platters of assorted mini éclairs, petit fours, cream puffs, fruit tarts

Served, add \$1:

- Carrot ginger cake
- New York cheesecake with fruit topping
- Flourless chocolate cake
- Tiramisu
- Fudge nut brownie
- Warm apple tart



Dinner Buffets

The dinner buffets include a mixed green salad tossed with tomato, cucumber, red onion and choice of two dressings, fresh baked rolls with whipped butter, coffee and tea.

*Buffet service is for a maximum of 1 ½ hours
(25 person minimum or a \$75 charge will apply)*

Genesee Buffet \$47

ENTRÉE (*select three*)

- Sautéed breast of chicken with light Marsala cream
- Seared chicken Provençal, with fresh tomato, garlic and red onion in a white wine sauce
- Rosemary roast pork loin
- Sliced roast beef tenderloin with sauce Bordeaux
- Baked salmon with lemon chive butter
- Blackened swordfish with mango salsa

COMPLEMENTS (*select three*)

- Crudités and dip
- Seasonal fresh fruit
- Pasta primavera
- Ginger honey glazed carrots
- Haricot vert with slivered almonds
- Steamed broccoli
- Parsley boiled red potatoes
- Roast garlic mashed golden potatoes
- Wild and white rice pilaf

DESSERTS (*select one*)

Platters on each table:

- Platters of housemade fudge brownies, lemon bars and freshly baked cookies
- Platters of assorted mini éclairs, petit fours, cream puffs, fruit tarts

Served, add \$1:

- Carrot ginger cake
- New York cheesecake with fruit topping
- Flourless chocolate cake
- Tiramisu
- Fudge nut brownie
- Warm apple tart



Cocktail Receptions

An elegant beginning to a memorable event - Passed on trays – priced per dozen

COLD HORS D'OEUVRES

Cranberry chicken salad in phyllo cups	\$17
Shrimp Salpicon in phyllo cups	\$18
Shrimp cocktail with cocktail sauce and lemon	\$29
Smoked salmon mousse canapes	\$18
Grilled tenderloin canapes	\$18
Cherry tomatoes with blue crab mousse.....	\$20
Caprese canapes on Italian rounds	\$16

HOT HORS D'OEUVRES

Crab cakes with south Louisiana rémoulade	\$26
Almond stuffed dates wrapped in bacon	\$24
Baked brie with raspberry wrapped in phyllo	\$24
Chicken brochettes 'Saltimbocca'	\$24
Crab rangoon with sweet chili sauce	\$22
Scallops wrapped in bacon	\$25
Mini beef Wellington	\$26
Goat cheese and roasted red pepper triangles	\$24
Spanikopita triangles	\$24

Displays

Display service is for a maximum of 1 ½ hours

DOMESTIC AND EUROPEAN CHEESE BOARD serves 25 - \$175
A selection of award winning artisanal cheese with assorted crackers and toasts	
CRUDITÉS DISPLAY serves 25 - \$100
A display of fresh seasonal vegetables accompanied by dill dip and spicy ranch dressing Parmigiano	
ANTIPASTO DISPLAY serves 25 - \$225
A selection of marinated fresh mozzarella, grilled vegetables, pepperoncini, tuna confit, olives, salami, sliced Italian bread, sundried tomato and roasted pepper spreads	
LOX DISPLAY serves 50-75 - \$350
Thin sliced smoked salmon with capers, chopped egg, red onion, lemon crème fraiche, cucumber dill Cream cheese, assorted crackers and breads	
SMOKED SALMON DISPLAY serves 50-75 - \$300
Whole smoked salmon displayed with sliced cucumber, red onion and chopped egg, served with watercress cream cheese, lemon crème fraiche, assorted crackers and breads	
SEASONAL FRUIT DISPLAY serves 25 - \$125
An assortment of available seasonal fruits with fruit yogurt dipping sauce	
BAKED BRIE WHEEL serves 15 - \$75
With our choice of butter, brown sugar and almonds - OR - raspberry preserves, Chambord and walnuts, served with a selection of crackers and flatbreads	



RECEPTION STATIONS

*Stations are out for a maximum of 1 ½ hours
(25 person minimum or a \$75 charge will apply)*

CARVED MEAT STATION

Assortment of petite rolls, mayonnaise, Dijon mustard, horseradish mayonnaise and balsamic red onions

Roast beef tenderloin..... serves 20 - \$250

Pepper roasted turkey breast..... serves 30 - \$200

Rosemary roasted pork loin..... serves 30 - \$225

Chef attendant \$75/chef

PASTA STATION \$9/person

Penne and radiatore pastas, marinara, Alfredo and pesto sauces, grilled chicken, shrimp, asparagus, mushrooms, tomatoes, red onion, spinach, minced garlic, grated Asiago cheese and crushed red pepper

Chef attendant \$75/chef

MASHED POTATO STATION \$6/person

Roasted garlic mashed potatoes, butter, sour cream and chives, shredded cheddar cheese, broccoli and chopped bacon

Chef attendant \$75/chef

CAESAR SALAD STATION \$6/person

Crisp romaine lettuce with grated Asiago cheese, tomato, kalamata olives and croutons, tossed in a traditional Caesar dressing, served with garlic bread

DESSERT STATION \$9/person

A selection of mini pastries including mini cream puffs, mini éclairs, petit fours, chocolate dipped strawberries and fruit tarts

GOURMET COFFEE STATION \$4/person

Regular and decaffeinated coffee, cocoa powder, cinnamon powder, whipped cream, chocolate, caramel, hazelnut, raspberry & vanilla syrups

Chef attendants required where noted. Additional chefs may be required based on number of attendees.



BAR SERVICE

HOSTED/CASH BARS

Host Bars are one alternative for beverage service at your party. Charges are based on consumption.

	HOSTED/CASH
Premium mixed drinks	\$7
Call mixed drinks	\$6
Rail mixed drinks	\$5
Domestic beer - bottle	\$3
Imported/Micro beer - bottle	\$4-\$5
House wines	\$5
Soft drinks	\$2
Bottled FIJI water	\$3
Domestic half-barrel	\$200
Import/ half-barrel	\$300
Micro/ half-barrel	\$400

PACKAGE BARS

Package bars are often practical when it is important to know in advance the entire event cost. Amount charged is based on guarantee or actual attendance if higher.

FULL BAR: includes mixed drinks, house wine, domestic beer and soft drinks.

	RAIL	CALL	PREMIUM
First hour	\$13	\$14	\$15
Each additional hour	\$7	\$8	\$9
Four hour package	\$30	\$34	\$38

SODA/BEER: includes domestic draft beer and soft drinks

First hour	\$10
Each additional hour	\$5
Four hour package	\$22

SODA/WINE/BEER: includes house wine, domestic draft beer and soft drinks

First hour	\$11
Each additional hour	\$6
Four hour package	\$25

SODA: unlimited soda for the total guest count \$3.00/per person

SELECT WINES

The Delafield hotel offers a large variety of high-quality wines from the finest vintners around the world and would be happy to assist in your selection.

The Hotel staffs one bartender for every 75 guests. A bartending fee of \$55 per bartender will apply to cash bars, to bars requested for groups of less than 75 people, and if additional staffing is requested.