



COOL. CONTEMPORARY. SOPHISTICATED.

weddings



wedding packages include

OVERNIGHT STAY IN "THE ONE" SUITE
UP TO FIFTEEN GUEST ROOMS AT OUR PREFERRED RATE
BLACK OR WHITE FLOOR LENGTH LINENS
HOTEL CENTERPIECES
THREE TEALIGHT 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
COMPLIMENTARY VALET PARKING (100+ GUESTS)
PORTABLE 24'X20' DANCE FLOOR
COMPLIMENTARY TASTING FOR 2 GUESTS
BELL TOWER ACCESS FOR WEDDING PHOTOGRAPHY
CAKE CUTTING

CEREMONY REHEARSAL—ALL CEREMONY REHEARSALS ARE SUBJECT TO ROOM AVAILABILITY.
DATE, TIME AND LOCATION OF INDOOR REHEARSALS WILL BE CONFIRMED 5 DAYS PRIOR.





classic

cocktail hour

INCLUDES ONE HOUR OF SERVICE

RECEPTION DISPLAY Fruit & Vegetable Display With Dip

BUTLER-PASSED SPARKLING WINE

SODA Coca-Cola Products

ON TAP Miller Lite & Spotted Cow

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

CASH BAR (Guests Pay on Their Own) For Liquors & Cocktails

dinner service

HOUSE BREAD 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

ANODYNE COFFEE & SELF-SERVE STATION OF YOUR WEDDING CAKE OR DESSERT

reception bar

INCLUDES UP TO FOUR HOURS OF SERVICE

EACH ADDITIONAL HOUR: \$6/PERSON

SODA Coca-Cola Products

ON TAP Miller Lite & Spotted Cow

CASH BAR (Guests Pay on Their Own) For Wine, Liquors & Cocktails

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



premier

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

BLACKENED SHRIMP Cucumber, Avocado

THAI CHICKEN SATAY Lime Peanut Dipping Sauce, Crushed Peanuts

MEATBALLS Wild Berry BBQ

VEGETABLE SPRING ROLLS Sweet Thai Chili Sauce

ONE BUTLER-PASSED HOUSE SIGNATURE COCKTAIL

SODA Coca-Cola Products

ON TAP Miller Lite & Spotted Cow

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

CALL BRAND LIQUORS FOR COCKTAILS

dinner service

SPARKLING TOAST Freixenet Brut or Verdi Spumante

SALAD SERVED WITH HOUSE BREAD & BUTTER

FIELD GREENS SALAD—Cherry Tomatoes, English Cucumbers, Radish, Ciabatta Croutons, Red Wine Vinaigrette

WINE POUR WITH DINNER choice of one red & one white

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

GOURMET COFFEE STATION—Regular & Decaf Anodyne Coffee, Flavored Syups, Chocolate Shavings & Whipped Cream

CUTTING AND SERVICE OF YOUR WEDDING CAKE

reception bar

INCLUDES UP TO FOUR HOURS OF SERVICE

EACH ADDITIONAL HOUR: \$10/PERSON

SODA Coca-Cola Products

ON TAP Miller Lite & Spotted Cow

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

CASH BAR (guests pay on their own) for cocktails

late night station

PRETZELS WITH A TWIST or **TOP YOUR TOTS**

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



signature

cocktail hour

INCLUDES ONE HOUR OF SERVICE

RECEPTION DISPLAY Domestic & European Cheese & Charcuterie Board

CHOOSE FOUR BUTLER PASSED HORS D'OEUVRES

BRUSCHETTA Tomato, Roasted Garlic, Basil, Shallot, Vegan Crostini
BOURBON CHICKEN BITES Sweet Bourbon Soy Sauce
REUBEN FRITTERS Tangy Thousand Island Dressing
BACON WRAPPED ALMOND STUFFED DATES Almond, Blue Cheese Fondue

THAI CHICKEN SATAY Lime Peanut Dipping Sauce, Crushed Peanuts
MEATBALLS Wild Berry BBQ
VEGETABLE SPRING ROLLS Sweet Thai Chili Sauce
STEAK AU POIVRE CROSTINI Horseradish Sauce & Arugula
CHILI SHRIMP TARTLETS Cream Cheese, Sweet Chili Soy, Phyllo

TWO BUTLER-PASSED HOUSE SIGNATURE COCKTAILS

SODA Coca-Cola Products

ON TAP Miller Lite & Spotted Cow

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

CALL BRAND LIQUORS FOR COCKTAILS

dinner service

SPARKLING TOAST Freixenet Brut or Verdi Spumante

ONE SALAD SERVED WITH HOUSE 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, Pomegranate Balsamic, Blueberries, Crumbled Feta

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

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

CUTTING AND SERVICE OF YOUR WEDDING CAKE

GOURMET COFFEE STATION—Regular & Decaf Anodyne Coffee, Flavored Syrups, Chocolate Shavings & Whipped Cream

reception bar

INCLUDES UP TO FOUR HOURS OF SERVICE

EACH ADDITIONAL HOUR: \$14/PERSON

SODA Coca-Cola Products

ON TAP Miller Lite & Spotted Cow

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

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, SLIDER BAR

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

Lemon Herb Fregola, Green Beans, Tarragon Cream
classic \$82 | premier \$102 | signature \$122

ROSEMARY CHICKEN

Bone-In Hindquarter, Confit Fingerlings, Carrots, Sauce Lyonnaise
classic \$76 | premier \$96 | signature \$116

AIRLINE SALTIMBOCCA

Goat Cheese Polenta, Chef's Choice Vegetable,
Lemon Cream Sauce, Sauce Alice
classic \$78 | premier \$98 | signature \$118

10OZ BONE-IN PORK CHOP

Rutabaga Mashed Potatoes, Carrots, Whiskey Glaze
classic \$76 | premier \$96 | signature \$116

MOLASSES BRAISED SHORT RIB

Nduja Cheddar Grits, Pearl Onions, Juniper Demi-Glaze
classic \$80 | premier \$100 | signature \$120

5OZ* BEEF MANHATTAN

Creamy Yukon Mash, Chef's Choice Vegetable,
Mushroom, Onion, Demi-Glaze
classic \$88 | premier \$108 | signature \$128
*Upgrade Steak to 8oz

5OZ* BEEF TENDERLOIN

Creamy Yukon Mash, Chef's Choice Vegetable,
Mushroom, Onion, Demi-Glaze
classic \$98 | premier \$118 | signature \$138
*Upgrade Steak to 8oz

CREAMY VEGETABLE POLENTA (VEGAN)

Sauteed Seasonal Mixed Vegetables,
Creamy Polenta, Red Pepper Coulis
classic \$72 | premier \$92 | signature \$112

MUSHROOM RAVIOLI

Wilted Spinach, Pesto Cream Sauce, Toasted Pine Nuts, Shaved Parmesan
classic \$74 | premier \$94 | signature \$114

ADD SHRIMP OR SCALLOPS TO ENTRÉES

2pc Butter Poached Shrimp, Market Price | 2pc Seared Scallop, Market Price
*adding shrimp or scallops takes up one entrée slots allowed per package

CHICKEN TENDERS (CHILDREN'S MEAL)

Fruit Cup, House Fries, Ranch, Ketchup
classic \$26 | premier \$32 | signature \$38

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



choose your cake

PRICED PER PERSON WITH A 15-PERSON MINIMUM

- VANILLA
- CHOCOLATE
- LEMON
- RED VELVET
- BANANA
- SNICKERDOODLE
- PUMPKIN
- FUNFETTI

choose your filling

ADDITIONAL CAKE FLAVORS AND FILLINGS ARE AVAILABLE ON REQUEST

- VANILLA BUTTERCREAM
- CHOCOLATE BUTTERCREAM
- MOCHA BUTTERCREAM
- SALTED CARAMEL BUTTERCREAM
- CINNAMON BUTTERCREAM
- LEMON BUTTERCREAM
- PEANUT BUTTER BUTTERCREAM
- CREAM CHEESE
- WHIPPED CREAM
- CHOCOLATE WHIPPED CREAM
- MOCHA WHIPPED CREAM
- CHOCOLATE PEANUT BUTTER MOUSSE
- TRUFFLE GANACHE
- STRAWBERRY COMPOTE
- RASPBERRY COMPOTE

choose your finish

- BUTTERCREAM
- ROLLED FONDANT
- NAKED CAKE OR SEMI NAKED

pricing

DISPLAY CAKE BASE PRICING \$5.50/slice + \$2 for gluten free option
Includes one cake flavor, one filling, and buttercream finish.

SHEET CAKE BASE PRICE \$4.50/slice + \$2 for gluten free option
Each additional Flavor/Filling \$0.50 per slice

CUPCAKES \$36/dozen **FILLED CUPCAKES** \$42/dozen
+\$12/dozen for gluten free option
2 dozen minimum per flavor (choose up to 4 flavors)

dessert stations

DESSERT BAR \$10/person

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

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



late night stations

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

PARTY FOWL \$15/PERSON

Crispy Chicken Wings

CHOOSE TWO SAUCES:

Garlic Parmesan, Korean BBQ, Classic Buffalo,

Sweet & Tangy BBQ, Thai Chili

TOP YOUR TOTS \$10/PERSON

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

FEELIN' SAUCY \$12/PERSON

CHOOSE THREE PIZZAS: Cheese & Pepperoni | Cheese & Sausage

Buffalo Chicken & Blue Cheese | Garden Vegetable

Chicken & Spinach Alfredo | Three Cheese | The Works

BUENOS NACHOS \$12/PERSON

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

MAC ATTACK \$12/PERSON

MAC AND CHEESE BAR WITH TOPPINGS: Chicken, Bacon, Tomatoes,
Jalapeño, Chives, Parmesan, Ketchup, Ranch & Sriracha

PRETZELS WITH A TWIST \$8/PERSON

Sweet & Savory Soft Pretzels With Warm Cheese, Mustard, & Cream Cheese Icing

SLIDER BAR \$15/PERSON

SERVED WITH POTATO CHIPS

CHOOSE TWO SLIDER OPTIONS:

BLACK ANGUS BURGER Hook's 1 Year Cheddar, Tomato, Lettuce, Pickle, 1000 Isle

SMOKED PULLED PORK Bbq Sauce, Creamy Coleslaw

FRIED GREEN TOMATO Arugula, Relish, Chipotle Aioli

BUFFALO CHICKEN Shaved Celery, Blue Cheese Dressing

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



wedding rentals

WHITE BACK DROP \$250
ADD GLOBE LIGHTS (+\$100)



BLACK BACK DROP \$50



WEDDING ARCH \$150



CHANDELIER BACKDROP \$150



TABLE TOP EASELS \$5/each



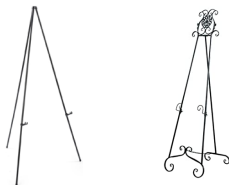
**BLACK OR WHITE STRETCH
CHAIR COVER** \$3/each



MARQUEE LOVE LETTERS \$50



FLOOR STANDING EASELS \$10/each



CAKE & CUPCAKE STANDS \$10/each

No charge when your cake or cupcakes are ordered with us. Charges only apply when you use a third party baker.



CHARGER PLATES \$.50/each



MAHOGANY CHIAVARI CHAIRS \$5/each



CENTERPIECE UPGRADE \$3/each



**ADDITIONAL RENTAL ITEMS AND LINENS ARE AVAILABLE THROUGH THE HOTEL'S PREFERRED RENTAL COMPANY.
QUOTES PROVIDED ON REQUEST.**



ceremony pricing

the ballroom \$650

the cushing room \$350

additions

WIRELESS MIC \$110

BACKDROP PRICING STARTING AT \$250

SOUND SYSTEM ACCESS \$50

CEREMONY ARCH \$50

the front lawn \$500

ADDITIONAL CHARGE \$4 / CHAIR

front lawn additions

UPGRADE TO GARDEN CHAIRS \$2/each

FABRIC ON ARCH \$75

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 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 Event 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 requests 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 Event 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
XCITE ENTERTAINMENT | XCITEENTERTAINMENT.COM | 262.391.5774

FLORISTS

THE FLOWER GARDEN | THEFLOWERGARDENHARTLAND.COM | 262.367.8205
FLORA ELEMENTS | WWW.FLORAELEMENTS.COM | 262.337.9006
AVANT GARDEN | THEAVANTGARDEN.COM | 262.646.4777
FOX BROS. FLORAL | FOXBROSFLORAL@LIVE.COM | 262.367.2922

PHOTOGRAPHY/VIDEOGRAPHY

ROOST PHOTOGRAPHY | WWW.ROOSTMKE.COM | BRANDON@ROOSTMKE.COM | 262.510.5650
WEDDINGS BY JONATHAN'S PORTRAITS | JONATHANSPORTRAITS@GMAIL.COM | 262.827.1200
MAKENA LEE PHOTOGRAPHY | WWW.MAKENALEEPHOTO.COM | 414.550.4695

INVITATIONS/STATIONARY

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

TRANSPORTATION

GO RITEWAY | GORITEWAY.COM | 414.570.5200
BLACKLINE LIMOUSINES | WWW.BLACKLINELIMOS.COM | 414.481.2599

BRIDAL SHOP/APPAREL

BUCCI'S BRIDAL | BUCCISBRIDAL.COM | 262.691.9963
SAVVY BRIDE & TUXEDO | GOSAVVYBRIDE.COM | 262.790.1098
AMELISHAN BRIDAL | AMELISHAN.COM | 262.628.1217

HAIR/MAKEUP

MELISSA ANN ARTISTRY CO. | WWW.MUAMELISSAANN.COM | 414.313.3093
CRAIG BERNS SALON | CRAIGBERNS.COM | 262.646.7406
BEAUTY UNVEILED BY TIA | BEAUTYUNVEILEDBYTIA.COM

OFFICIANT

CEREMONIES BY JOAN | CEREMONIESBYJOAN.COM | 847.208.3696
REV. JEWEL OLSON | WWW.JEWELOLSON.WEEBLY.COM | 414.397.1379
DEREK DUBE WITH WORLD OF WISDOM | 414.881.2540

WEDDING PLANNER

EVENTS TO A T | EVENTSTOATMKE.COM | 262.914.9661
PERFECT DAY EVENT PLANNING | PERFECTDAYEVENTPLANNINGLLC.COM | 920.362.5422