
DELAFIELD
HOTEL
GLAMOROUS. SOPHISTICATED. EXTRAORDINARY.
weddings
DELAFIELD HOTEL | WWW.DELAFIELDHOTEL.COM | 262.303.5327
V 110526

wedding packages include

EVERY DETAIL, HANDLED.

The thoughtful essentials included in each Delafield Hotel wedding package.

AN OVERNIGHT STAY
In the One Suite

GUEST ROOM BLOCK
Up to 15 rooms at a preferred rate

FLOOR-LENGTH LINENS
Black or white

TABLE CENTERPIECES
Hotel-provided

CANDLELIGHT
Three tealight candles per table

TABLE NUMBERS
Included

PLACE SETTINGS
China, glassware and silverware

COCKTAIL-HOUR MUSIC
House music included

OUTDOOR RECEPTION SPACE
Extended area under the portico

A FOYER DISPLAY
Flat-screen television for a slideshow

VALET PARKING
Complimentary for 100+ guests

DANCE FLOOR
Portable 24′ x 20′

BELL TOWER ACCESS
For wedding photography

CAKE CUTTING
Included

MENU TASTING
Complimentary for 2 guests

CEREMONY REHEARSAL
Subject to availability. Date, time and location of indoor rehearsals will be confirmed 5 days prior.

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

wedding packages

THREE WAYS TO CELEBRATE

The essentials at a glance. Full selections and terms follow in the complete menu.

EXPERIENCE	CLASSIC	PREMIER	SIGNATURE
COCKTAIL HOUR FOOD	Display	3 butler-passed hors d'oeuvres	Display + 4 butler-passed hors d'oeuvres
COCKTAIL HOUR BEER, WINE & SODA	Included	Included	Included
COCKTAIL HOUR COCKTAILS	Cash bar	Included	Included
HOUSE SIGNATURE COCKTAIL	-	1 butler-passed	2 butler-passed
DINNER ENTRÉE CHOICES	1 + vegetarian	2 + vegetarian	3 + vegetarian
CHILDREN'S MEAL	Included	Included	Included
SPARKLING TOAST	-	Included	Included
DINNER WINE POUR	-	Single pour 1 red + 1 white	Two pours 1 red + 1 white
RECEPTION BAR	Includes beer + soda, Cash bar wine & cocktails	Includes beer, wine + soda, cash bar cocktails	Includes beer, wine, soda + cocktails
LATE-NIGHT STATION	-	Included	Included

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classic

CLASSIC PACKAGE INCLUDES

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 for Wine, 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 for Wine, Liquors & Cocktails

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premier

PREMIER PACKAGE INCLUDES

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

COCKTAILS Call Brand Liquors

dinner service

SPARKLING TOAST Freixenet Brut or Verdi Spumante

FIELD GREENS SALAD SERVED WITH HOUSE BREAD & BUTTER Cherry Tomatoes, English Cucumbers, Radish, Ciabatta Croutons, Red Wine Vinaigrette

SINGLE 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 Syrups, 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 for Cocktails

late night station

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

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signature

SIGNATURE PACKAGE INCLUDES

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

COCKTAILS Call Brand Liquors

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

COCKTAILS Call Brand Liquors

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 with allergies or dietary restrictions when advance notice is provided.

ENTRÉE	CLASSIC	PREMIER	SIGNATURE
PAN-SEARED SALMON Lemon Herb Fregola, Green Beans, Tarragon Cream	$82	$102	$122
ROSEMARY CHICKEN Bone-In Hindquarter, Confit Fingerlings, Carrots, Sauce Lyonnaise Upgrade to airline chicken breast +$5	$76	$96	$116
AIRLINE SALTIMBOCCA Goat Cheese Polenta, Chef's Choice Vegetable, Lemon Cream Sauce	$78	$98	$118
10 OZ BONE-IN PORK CHOP Rutabaga Mashed Potatoes, Carrots, Whiskey Glaze	$76	$96	$116
MOLASSES BRAISED SHORT RIB Nduja Cheddar Grits, Chef's Choice Vegetable, Juniper Demi-Glace	$80	$100	$120
5 OZ* BEEF MANHATTAN Creamy Yukon Mash, Chef's Choice Vegetable, Mushroom, Onion, Demi-Glace	$88	$108	$128
5 OZ* BEEF TENDERLOIN Creamy Yukon Mash, Chef's Choice Vegetable, Mushroom, Onion, Demi-Glace	$98	$118	$138
CREAMY VEGETABLE POLENTA (VEGAN) Sautéed Seasonal Mixed Vegetables, Creamy Polenta, Red Pepper Coulis	$72	$92	$112
MUSHROOM RAVIOLI Wilted Spinach, Pesto Cream Sauce, Toasted Pine Nuts, Shaved Parmesan	$74	$94	$114
CHICKEN TENDERS CHILDREN'S MEAL Fruit Cup, House Fries, Ranch, Ketchup	$26	$32	$38

ADD SHRIMP OR SCALLOPS TO ENTRÉES

2pc Butter-Poached Shrimp, Market Price • 2pc Seared Scallop, Market Price. Adding shrimp or scallops to an entrée creates a separate entrée option and counts toward the number of regular entrée selections included in your package.

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dessert

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

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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 $48/dozen
+$12/dozen for gluten-free option
2 dozen minimum per flavor (choose up to 4 flavors)

dessert bar station

$14/person
Chef's Selection of Mini Pastries Including Cream Puffs, Petits Fours, Cookies, Chocolate Dipped Strawberries & Assorted Tartlets

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late night stations

nightcap menus

ONE STATION: 50 GUEST MINIMUM. TWO STATIONS: 75 GUEST MINIMUM PER STATION

PARTY FOWL

$15/PERSON • CHOOSE TWO SAUCES

Crispy Chicken Wings

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, Jalapeño, 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 SLIDERS

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

GYRO Tomato, Shaved Onion, Tzatziki

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wedding rentals



WHITE BACKDROP $250
ADD GLOBE LIGHTS +$100



BLACK BACKDROP $250
ADD GLOBE LIGHTS +$100



WEDDING ARCH $150



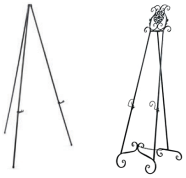
TABLETOP EASELS $5/each



BLACK OR WHITE STRETCH CHAIR COVER $3/each



MAHOGANY CHIAVARI CHAIRS $5/each



FLOOR STANDING EASELS $10/each



CHARGER PLATES $.50/each



MARQUEE LOVE LETTERS $50



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.



CENTERPIECE UPGRADE $3/each

Additional rental items and linens are available through the hotel's preferred rental company. Quotes provided on request.
All pricing is subject to 23% service charge and 5% sales tax

ceremony pricing



the ballroom $650

Exchange your vows in the timeless elegance of The Ballroom at the Delafield Hotel. With sparkling chandeliers, sophisticated architectural details, and a spacious setting, this stunning venue creates a romantic backdrop for your ceremony, surrounded by the people who matter most.



the cushing room $350

Perfect for a more intimate celebration, The Cushing Room offers a warm, inviting atmosphere for exchanging vows. Its elegant ambiance and charming setting create a personal, romantic experience, allowing you to celebrate your love surrounded by your closest family and friends.

additions

WIRELESS MIC $125 • **BACKDROP PRICING** STARTING AT $250 • **SOUND SYSTEM ACCESS** $50 • **CEREMONY ARCH** $150



the front lawn $500

Say "I do" beneath the open sky on The Delafield Hotel's beautifully landscaped Front Lawn. Framed by lush greenery and the hotel's timeless architecture, this picturesque outdoor setting offers a romantic, naturally beautiful backdrop for an unforgettable wedding ceremony.

additions

STANDARD CHAIRS $4/EACH
GARDEN CHAIRS $6/EACH
FABRIC ON ARCH $75

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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 ($2,500). 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 booking a wedding package, a $3 per person dessert fee applies.

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 LEFTOVER 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 at least 30 minutes after the event concludes and may remain open longer based on business levels.

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
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
ROOSTMKE.COM 262.510.5650

WEDDINGS BY JONATHAN'S PORTRAITS
JONATHANSPORTRAITS@GMAIL.COM 262.827.1200

MAKENA LEE PHOTOGRAPHY
MAKENALEEPHOTO.COM 414.550.4695

MEG HUENINK PHOTOGRAPHY
MEGHUENINK.COM 262.443.9867

MOR CONTENT CO.
MORCONTENTCO.COM

INVITATIONS/STATIONERY

COQUI PAPERIE
SHOPCOQUI.COM 414.369.2589

PAPER ENVY
PAPERENVY.COM 262.780.0850

TRANSPORTATION

GO RITEWAY
GORITEWAY.COM 414.570.5200

BLACKLINE LIMOUSINES
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.
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
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