

# Catering Menu



# Catering Menu

## CAMBRIA HOTELS CATERING POLICIES

*Downtown Milwaukee, WI*

Property Location

Property Code

### Banquet Menus

A member of the hotel Sales Team will work directly with you and the hotel Food + Beverage Manager to produce a menu that is most satisfying to our customers.

All menu selections must be confirmed at least seven (7) days prior to the date of the respective catering/event service to ensure proper and timely ordering of food & beverage produces for your event.

### Outside Food + Beverage

No outside food and/or beverage can be brought into the meeting rooms or public areas of the hotel. Any unconsumed food and/or beverage ordered by your group during your event may not be taken from the hotel.

### Guarantees

Your Sales representative or designated hotel manager must receive your final guaranteed attendance number for your catering/event service no later than 72 hours prior to date of the respective catering/event services.

The hotel will charge you for the guaranteed attendance or the number actually served, whichever is greater.

If your final guarantee is received less than 72 hours prior to the date of the respective catering/event service, the hotel will be charge you for your original contract amount or the number actually served, whichever is greater.

### Service Charge Sales Tax

All prices shown are subject to a service charge equal to 23% of total food and hosted beverage charges and state sales tax of 6.1%.

### Payment Arrangements

A master account may be established for room, tax, food + beverage, and miscellaneous charges incurred during the function.

Establishment of billing terms (i.e. direct bill) will require approval from hotel management at least 30 days prior to date of catering/event service.

Payment by check requires approval from hotel management prior to the event.

Payment by credit card requires submission of a completed and signed credit card authorization form provided by the hotel. The hotel will authorize the full amount due for all catering/event services as listed on the respective Banquet Event Order(s) (BEO[s]) 72 hours prior to date of first catering/event service.

# Breakfast Menu



# Catering Menu

## BREAKFAST BUFFETS

### Rise + Shine **ve** \$16 per person

- freshly baked pastries | assorted bagels | mini muffins
- butter | jelly | cream cheese
- orange juice | cranberry juice
- freshly brewed coffee
- assorted hot tea | honey

### Breakfast Bar **ve** \$18 per person

- steel-cut oatmeal | blueberries | brown sugar | honey
- yogurt | berries | granola **gf**
- fresh seasonal fruit salad **gf**
- assorted pastries
- orange juice | cranberry juice
- freshly brewed coffee
- assorted hot tea | honey

### All-American Breakfast Buffet \$25 per person

toaster provided

- scrambled eggs | cheese | salsa **gf**
- bacon or sausage **gf**
- breakfast potatoes **gf | ve**
- freshly baked pastries | mini assorted bagels  
mini muffins | assorted bread **ve**
- orange juice | cranberry juice
- freshly brewed coffee
- assorted hot tea | honey

### Smoked Salmon + Bagels \$21 per person

- hard boiled egg | cream cheese | capers | red onion
- fresh fruit salad **ve**
- orange juice | cranberry juice
- freshly brewed coffee
- assorted hot tea | honey

## ENHANCEMENTS

### Oatmeal Bar **ve** \$8 per person

- steel-cut oatmeal | strawberries | blueberries  
brown sugar | honey | cream

### Mini Blueberry Muffin **ve** \$3 each

- butter | jelly

### Yogurt + Berries **gf | ve** \$8 per person

- bowl of yogurt | berries | crunchy granola

### Cold Cereals \$6 per person

- assorted cereals | non-fat milk | 2% milk | fresh fruit

### BLT + E Croissant \$12 per person

- bacon | lettuce | tomato | over-hard egg  
black pepper aioli

### Hot Ham, Egg + Cheese Croissant \$11 per person

- ham | american cheese | scrambled eggs  
black pepper aioli

### Breakfast Tacos \$4 per person

- bacon | scrambled eggs | breakfast potatoes | avocado  
pico de gallo | cheddar cheese | charred salsa

### Pancakes + Syrup **ve** \$6 per person

- buttermilk pancakes | butter | syrup  
*substitute flavored pancakes (select one) - add \$2pp*  
blueberry | strawberry | banana | chocolate chip

### Sliced Melon + Strawberry Platter **gf | ve**

- sliced seasonal melon | cubed pineapple  
strawberries | grapes  
serves up to 15 people \$40  
serves up to 40 people \$95

# Catering Menu

## AM MEETING BREAKS

### Yogurt + Berry Bar **ve** \$16 per person

- assorted individual yogurt **gf**
- fresh seasonal berries **gf**
- crunchy granola
- honey

### Refresh **ve** \$17 per person

- fresh seasonal fruit salad **gf**
- mini-croissants
- assorted sports drinks

### Fresh Baked Goodies **ve** \$8 per person

- blueberry muffins | croissants | fruit danish (2 flavors)
- butter | jelly

### Sweet + Savory **ve** \$16 per person

- mixed nuts
- individual bags of local chips
- assorted granola bars + candy bars

### Snacks + Bakery Selections

- blueberry muffins **ve** \$40 per dozen
- mini-croissants **ve** \$40 per dozen
- assorted granola bars **ve** \$3 each
- fresh seasonal fruit **ve** \$5 per person
- assorted individual yogurts **gf | ve** \$5 each

## BEVERAGES

### Beverage Selections

- freshly brewed coffee \$44 per gallon
  - assorted hot tea \$26 per gallon
- 
- individual fruit juices - assorted \$4 each
  - individual sodas - assorted \$4 each
  - bottled water \$4 each
  - sparkling water \$4 each
  - Red Bull®/energy drinks \$4 each
  - vitamin water/sport drinks \$4 each
- 
- lemonade \$32 per gallon
  - brewed iced tea \$32 per gallon
- 
- beverage package - coffee | tea | water  
4 hours of service (min 15 people) \$10 per person  
8 hours of service (min 15 people) \$18 per person

# Lunch Menu



# Catering Menu

## LUNCH BUFFETS

### Build-Your-Own Deli Sandwich \$20 per person

- mixed greens | tomato | red onion | croutons  
balsamic vinaigrette | bleu cheese dressing **ve**
- sliced turkey | sliced ham | chicken salad
- american cheese | swiss cheese | provolone
- iceberg lettuce | tomato | red onion | pickles
- black pepper mayo | mustard
- ciabatta | 9-grain bread
- individual bags of chips - assorted
- chocolate chip cookies | oatmeal cookies **ve**

### The Working Lunch \$20 per person

*select soup OR salad - for soup AND salad, add \$4pp*

- choice of: chili, tomato-basil **ve**, or beer cheese soup **ve**  
*OR*
- chopped iceberg salad | bacon | egg | bleu cheese  
tomato | red onion | scallion | bleu cheese dressing **gf**

*select one sandwich - for both, add \$4pp*

- chicken salad sandwich | lettuce | tomato  
black pepper mayo  
*OR*
- turkey avocado sandwich | tomato | lettuce  
red onion | guacamole | 9-grain bread
- toffee crunch blondies | lemon crumb dessert bars  
fabulous chocolate chunk dessert bars **ve**

### Flat Iron Steak \$38 per person

*select one salad - for both, add \$4pp*

- iceberg salad | egg | bacon | tomato | grape | scallion  
bleu cheese  
*OR*
- Caesar salad | tomatoes | parmesan | croutons
- flat iron steak | bordelaise sauce | basil pesto
- garlicky spinach + mushrooms **ve**
- mashed potatoes **ve**
- cheesecake with balsamic strawberries **ve**

### American Burger Buffet \$28 per person

- mixed greens | tomato | red onion | croutons  
balsamic vinaigrette | bleu cheese dressing  
*burgers are cut in half*
- cambria burger | Wisconsin cheddar | lettuce  
tomato | onion | pickle | thousand dressing
- bacon + mushroom + swiss burger | lettuce  
sautéed mushrooms | garlic mayo
- french fries | ketchup **ve**
- lemon crumb dessert bars | peanut butter cookies **ve**

### Casual Italian \$32 per person

- Caesar salad | tomatoes | parmesan | croutons
- margherita flatbread | mozzarella | tomato | pesto
- artisan flatbread | mozzarella | pepperoni | mushroom  
pesto | parsley
- penne marinara + meatballs
- ricotta cheese | pesto
- tiramisu | chocolate Sauce | caramel grapes

# Catering Menu

## LUNCH BUFFET ENHANCEMENTS

### Salad + Soup

#### Caesar Salad \$7 per person

- tomato | parmesan | croutons  
*add chicken breast - \$5pp*

#### Tossed Iceberg Salad Bowl<sup>gf</sup> \$7 per person

- chopped iceberg lettuce | egg | bacon | bleu cheese  
tomato | red onion | scallion | bleu cheese dressing

#### Cobb Salad<sup>gf</sup> \$9 per person

- turkey | ham | egg | bacon | bleu cheese | tomato  
corn | balsamic vinaigrette

#### Mixed Greens Salad<sup>gf</sup> \$6 per person

- iceberg + romaine lettuce | tomato | red onion | croutons  
balsamic vinaigrette

#### Hot Soup \$50 per gallon

- choice of: chili, tomato-basil <sup>ve</sup>, or  
beer cheese soup <sup>ve</sup>

### Additional Sides

sautéed broccoli + charred onions<sup>gf</sup> \$5 per person

garlic spinach + mushrooms<sup>gf</sup> \$5 per person

mashed potatoes + gravy \$5 per person

ciabatta bread | butter <sup>ve</sup> \$1 per mini-loaf

individual bags of chips - assorted \$2 each

french fries <sup>ve</sup> \$6 per person



# Catering Menu

## PLATED LUNCHES

minimum of 15 guests

### Soup + Sandwich \$13 per person

- choice of: chili, tomato-basil *ve*, or beer cheese soup *ve*
- blt grilled cheese

### Flat Iron Steak \$23 per person

- bordelaise sauce | pesto
- garlicky spinach + mushrooms
- french fries | ketchup

### Lemon Seared Salmon \$19 per person

- broccoli couscous | avocado | e.v.o.o.

### Crispy Fish + Chips \$19 per person

- walleye | french fries
- tartar sauce | lemon

### Chicken Penne Alfredo \$14 per person

- tomato | parmesan | pesto

### Cambria Cheeseburger \$16 per person

- Wisconsin cheddar | lettuce | tomato | red onion | pickle thousand island dressing

### Chicken on Ciabatta \$16 per person

- provolone | lettuce | tomato | pepper + onion mix garlic mayo

### Bacon + Mushroom + Swiss Burger \$16 per person

- sautéed mushrooms | lettuce | garlic mayo

### Turkey Avocado Sandwich \$15 per person

- turkey | tomato | lettuce | red onion | guacamole 9-grain bread

All sandwiches and burgers come with a choice of French fries, Caesar salad or fruit salad.

# Catering Menu

## BOXED LUNCHES

maximum order of 100  
served with bag of chips, piece of whole fruit or cookie

### Sandwich Options

#### Turkey + Avocado Sandwich \$17 each

- guacamole | lettuce | tomato | red onion  
black pepper mayo

#### Ham + Swiss Sandwich \$16 each

- roasted red pepper + artichoke tapenade | lettuce

#### BLT Club \$16 each

- bacon | lettuce | tomato | black pepper mayo

### Salad Options - add chicken for \$2

#### Iceberg Salad <sup>gf</sup> \$20 each

- bacon | egg | balsamic-marinated red onion  
tomato | bleu cheese dressing

#### Classic Caesar Salad \$18 each

- tomato | parmesan | croutons

#### Mixed Greens Salad <sup>gf</sup> \$17 per person

- iceberg + romaine lettuce | tomato \ red onion | crou-  
tons balsamic vinaigrette

# Catering Menu

## PM MEETING BREAKS

### Cookie Monster *ve* \$15 per person

- chocolate chip cookies | oatmeal raisin cookies  
peanut butter cookies
- bowls of plain or peanut m&m's™
- carafe of 2% milk

### Build-Your-Own Sundae Bar *ve* \$15 per person

- vanilla ice cream
- bananas | strawberries | pineapple
- whipped cream | chocolate sauce
- crushed cookies | m&m's™

### Pretzels + Popcorn *ve* \$12 per person

- warm pretzel sticks
- caramelized onion + IPA cheddar fondue
- whole grain mustard
- fresh popcorn

### Mediterranean Dips *ve* \$12 per person

- hummus
- tomato basil bruschetta
- crostini | pita bread
- vegetable crudité

### Wisconsin Charcuterie Display \$17 per person

- assorted local meats + cheeses
- crostini
- assorted jam | mustard | pickles

### Snacks + Bakery Selections *ve*

- fudge brownies \$26 per dozen
- lemon crumb dessert bars \$20 per dozen
- chocolate chip cookies \$26 per dozen
- peanut butter cookies \$26 per dozen
- oatmeal raisin cookies \$26 per dozen
- assorted individual bags of chips \$3 each
- assorted granola bars \$3 each
- assorted candy bars \$3 each

### Bowls of Snacks *ve*

- tortilla chips + salsa \$5 per person
- popcorn \$4 per person

### Beverage Selections

- freshly brewed coffee \$44 per gallon
  - assorted hot tea \$26 per gallon
- 
- individual fruit juices - assorted \$4 each
  - individual sodas - assorted \$4 each
  - bottled water \$4 each
  - sparkling water \$4 each
  - Red Bull®/energy drinks \$4 each
  - vitamin water/sport drinks \$4 each
- 
- lemonade \$32 per gallon
  - brewed iced tea \$32 per gallon
- 
- beverage package - coffee | tea | water  
4 hours of service (min 15 people) \$10 per person  
8 hours of service (min 15 people) \$18 per person

# Dinner Menu



# Catering Menu

## PLACED HORS D'OEUVRE

### Chilled Selections

Tomato Basil Bruschetta **ve** (serves 20) **\$75**

- chopped tomato | basil pesto
- crostini

Deviled "Bacon + Eggs" **gf** **\$2 each**

- quartered deviled egg on white asian-style spoon

Caprese Skewer **gf** | **ve** **\$4 each**

- tomato | mozzarella | basil | balsamic

### Warm Selections

Mushroom + Meatball Saté **\$2 each**

- skewered mushroom cap + meatball | morel sauce  
basil pesto | parmesan

Chicken Drumettes **\$4 each**

*choose one flavor:*

- buffalo | honey habanero | sesame ginger
- bleu cheese dipping sauce

Steak Saté + Peanut Sauce (min. 24 pieces) **\$3 each**

- sesame seed | scallion
- spicy peanut sauce

Flatbread Wedges (8 slices) **\$18 per flatbread**

- artisan flatbread | mozzarella | peperoni | mushroom  
pesto | parsley
- margherita flatbread **ve** | mozzarella | tomato | pesto

Buffalo Chicken - Bleu Cheese Dip (serves 15) **\$90**

- tortilla chips

Sea Salt Pretzel Sticks "on the rocks" **ve** **\$3 each**

- caramelized onion + IPA cheddar fondue,
- whole grain mustard

Signature Soup Sip **\$5 each**

- choice of: chili, loaded potato, tomato-basil

## PASSED HORS D'OEUVRE

additional service fee of **\$75** will apply per item

### Chilled Selections

Basil Tomato + Hummus Crostini **ve** **\$2 each**

Deviled "Bacon + Eggs" **gf** (min. 24 pieces) **\$2 each**

- quartered deviled egg on white asian-style spoon

Caprese Skewer **gf** | **ve** **\$4 each**

- tomato | mozzarella | basil | balsamic

### Warm Selections

Tiny Basil-Meatball **\$2 each**

- served on white asian-style spoon

Steak Saté + Peanut Sauce (min. 24 pieces) **\$3 each**

- sesame seed | scallion
- spicy peanut sauce

Flatbread Wedges (8 slices) **\$18 per flatbread**

- artisan flatbread | mozzarella | peperoni | mushroom  
pesto | parsley
- margherita flatbread **ve** | mozzarella | tomato | pesto

Sea Salt Pretzel Sticks "on the rocks" **ve** **\$3 each**

- caramelized onion + IPA cheddar fondue,
- whole grain mustard

# Catering Menu

## RECEPTION PLATTERS

### Local Cheese Display

- assorted cheese | grapes | ciabatta crostini  
serves up to 15 people \$60  
serves up to 40 people \$100

### Fruit Kebab Display *gf | ve* (min. 12 pieces) \$5 each

- skewered strawberries | grapes | pineapple
- strawberry yogurt dip

### Sliced Melon + Strawberry Platter *gf | ve*

- sliced seasonal melon | cubed pineapple  
strawberries | grapes  
serves up to 15 people \$50  
serves up to 40 people \$90

### Tapenade Platter *ve*

- hummus | artichoke tapenade | basiled tomatoes  
ciabatta crostini  
serves up to 15 people \$60  
serves up to 40 people \$100

### Vegetable Crudité Display *gf | ve*

- ranch dipping sauce | hummus  
serves up to 15 people \$50  
serves up to 40 people \$90

### Local Charcuterie Board

- assorted meats + cheeses | dried fruit | nuts  
serves up to 15 people \$60  
serves up to 40 people \$100

## CHEF-ACTION STATIONS

### Carving Stations

*served with accompanying sauces and mini slider buns  
requires addition of chef-attendant @ \$50 per hour*

### Slow-Roasted Prime Rib *gf* (serves 15-20) \$195

- au jus | horseradish cream

### Sage-Roasted Turkey Breast *gf* (serves 15-20) \$150

- cranberry sauce | basil mayo

### Honey-Glazed Ham (serves 15-20) \$150

- spicy brown mustard | BBQ sauce

### BBQ-Braised Beef Brisket (serves 15-20) \$175

- BBQ sauce | creamy coleslaw

### Sliced Whole Pastrami (serves 15-20) \$150

- sauerkraut | 1000 island | spicy brown mustard

### Additional Sides

sautéed broccoli + charred onions *gf* \$5 per person

garlicky spinach + mushrooms *gf* \$5 per person

mashed potatoes + gravy \$5 per person

ciabatta bread | butter *ve* \$1 per mini-loaf

individual bags of chips - assorted \$2 each

french fries | ketchup *ve* \$6 per person

# Catering Menu

## THEMED BUFFET DINNERS

### Burger Buffet \$35 per person

- chopped iceberg salad | bacon | tomato | onion  
bleu cheese
- burgers are cut in half*
- Cambria cheeseburger | american cheese | lettuce  
tomato | onion | pickle | thousand dressing
- bacon + mushroom + swiss burger | lettuce  
sautéed mushroom | garlic mayo
- root beer floats | seasonal melon **ve**

### A Tour Through Italy \$42 per person

- caesar salad | tomato | parmesan | croutons
- ciabatta bread | butter
- roman chicken cutlets | garlic-sautéed broccoli  
penne pasta | alfredo sauce
- tiramisu | chocolate sauce | caramel grapes **ve**

### Mexico City \$40 per person

- caesar salad | tomato | parmesan | croutons
- green chile chicken tacos | avocado | lettuce  
cheddar cheese | guacamole | salsa
- lemon-seared salmon | broccoli couscous | avocado  
e.v.o.o.
- cheesecake tart **ve**

### Market “Fresh & Light” Cooking \$45 per person

- caesar salad | tomato | parmesan | croutons
- lemon breast of chicken | sautéed broccoli  
charred onion | e.v.o.o. | scallions **gf**
- seared flat iron steak (3oz) | garlicky spinach | pesto
- lemon curd bars **ve**

### Casual Italian \$35 per person

- caesar salad | tomatoes | parmesan | croutons
- margherita flatbread | mozzarella | tomato | pesto
- artisan flatbread **ve** | mozzarella | pepperoni | mushroom  
pesto | parsley
- penne marinara + meatballs
- ricotta cheese | pesto
- tiramisu **ve** | chocolate sauce | caramel grapes

### Midwest BBQ \$42 per person

- chopped iceberg salad | bacon | tomato | onion  
bleu cheese
- coffee rubbed pork ribs | borracho beans | scallions
- “smothered” angus beef sliders | short rib | cheddar  
white onion | horseradish aioli
- chocolate chip bread pudding

### Wisconsin \$40 per person

- chopped iceberg salad | bacon | tomato | onion  
bleu cheese
- chicken schnitzel | red skinned mashed potatoes
- sauerkraut
- pretzel buns
- apple cobbler + brown sugar crumble | vanilla ice cream

# Catering Menu

## DESIGN YOUR OWN DINNER BUFFET

minimum 20 guests \$47 per person  
add warm ciabatta bread with butter \$1 per person

### Salad Options - Select One

#### Chopped Mixed Greens *ve*

- tomato | red onion | croutons | ranch dressing

#### Iceberg Salad *gf*

- bacon | egg | tomato | red onion  
bleu cheese dressing

#### Caesar Salad

- tomato | parmesan | croutons

#### Seasonal Fruit Salad *gf* add \$3 per person

### Entrée Option - Select Two

#### Chicken Cutlets with Pesto Drizzle

#### Sliced Roasted Turkey with Mushroom Gravy

#### Slow-Cooked BBQ Beef Brisket

#### Penne Pasta with Chicken Alfredo + Parmesan

#### Meatballs with Penne Pasta and Marinara Sauce

#### Seared Flat Iron Steak (3oz portion) Bordelaise

### Starch Options - Select One

#### Mashed Potatoes *gf*

#### Oven-Roasted Potatoes + Onions *gf*

#### Mac + Cheese | Ham | Mushrooms

### Vegetable Options - Select One

#### Sautéed Broccoli + Charred Onions *gf*

#### Garlicky Spinach + Mushrooms *gf*

#### Sautéed Buttery Corn *gf*

#### Sautéed Sliced Mushrooms *gf*

#### Butter-Roasted Mixed Vegetables *gf*

### Dessert *ve*

#### Bars

*includes one piece of each of the following served with chocolate sauce*

toffee crunch blondie

fabulous chocolate chunk

lemon crumb

chocolate brownies

#### Cookies

*includes one piece of each of the following*

- chocolate chip

- oatmeal raisin

- peanut butter

#### Build-Your-Own Ice Cream Sundae Bar

- vanilla ice cream

- bananas | strawberries | pineapple

- whipped cream | chocolate sauce

- crushed cookies | m&m's™

#### Bars + Cookies

*includes total of three pieces per person*

- assorted dessert bars - two flavors

- assorted cookies



# Catering Menu

## DESIGN YOUR OWN THREE COURSE PLATED DINNER

select one item from each course to build your dinner menu  
add warm ciabatta bread with butter \$1 per person

### Starter Course

#### Iceberg Slice \$7 per person

- egg | bacon | tomato | red onion
- bleu cheese dressing

#### Caesar Salad \$7 per person

- tomato | crouton | parmesan
- caesar dressing

#### Bowl of Soup \$7 per person

- choice of: chili, tomato-basil soup, or beer cheese soup

### Entrée Course

#### Flat Iron Steak \$23 per person

- seared flat iron steak | bordelaise sauce | pesto  
garlicky spinach + mushrooms
- french fries | ketchup

#### Cambria Burger \$16 per person

- american cheese | lettuce | tomato | onion | pickle  
1000 island dressing
- french fries | ketchup

#### Lemon Seared Salmon \$19 per person

- lemon-seared atlantic salmon | avocado
- broccoli couscous | e.v.o.o.

#### Lemon Seared Chicken <sup>gf</sup> \$16 per person

- lemon breast of chicken | sautéed broccoli  
charred onion | e.v.o.o. | scallions

#### Crispy Fish + Chips \$19 per person

- walleye | tartar sauce | lemon
- french fries | ketchup

#### Chicken Penne + Alfredo \$ 14 per person

- tomato | parmesan | pesto

### Dessert Course <sup>ve</sup>

#### Tiramisu \$7 per person

- chocolate sauce | caramel grapes

#### Cheesecake Tart \$7 per person

- balsamic strawberries | mint

#### Chocolate Chip Bread Pudding \$7 per person

- croissant, vanilla custard, chocolate chips, whiskey sauce

#### One Scoop, Please! \$4 per person

- vanilla ice cream | chocolate ice cream

# Catering Menu

## DESSERT TABLES

### Dessert Bars *ve* \$12 per person

*includes one piece of each of the following*

*served with chocolate sauce*

- toffee crunch blondie
- fabulous chocolate chunk
- lemon crumb
- chocolate brownies

### Cookies *ve* \$6 per person

*includes one piece of each of the following*

- chocolate chip
- oatmeal raisin
- peanut butter

### Build-Your-Own Ice Cream Sundae *ve* \$10 per person

- vanilla ice cream
- bananas | strawberries | pineapple
- whipped cream | chocolate sauce
- crushed cookies | m&m's™

### Dessert Bars + Cookies *ve* \$11 per person

*includes total of three pieces per person*

- assorted dessert bars - two flavors
- assorted cookies

## BEVERAGES

### Beverage Selections

- freshly brewed coffee \$44 per gallon
- assorted hot tea \$26 per gallon

- 
- individual fruit juices - assorted \$4 each
  - individual sodas - assorted \$3 each
  - bottled water \$3 each
  - sparkling water \$4 each
  - Red Bull®/energy drinks \$4 each
  - vitamin water/sport drinks \$4 each

- 
- lemonade \$32 per gallon
  - brewed iced tea \$32 per gallon

- 
- beverage package - coffee | tea | water  
4 hours of service (min 15 people) \$10 per person  
8 hours of service (min 15 people) \$18 per person

# Beverage Menu



# Catering Menu

## BAR SERVICE

requires addition of bartender @ \$100 - includes up to three hours of service (\$50 each additional hour)  
one bartender per 50 guests required

### Host Bar Packages

*all prices subject to addition of service charge + sales tax*

#### Call Brands:

First Hour \$19 per person

Additional Hours \$9 per person

#### Premium Brands:

First Hour \$21 per person

Additional Hours \$11 per person

#### Ultra Premium Brands:

First Hour \$23 per person

Additional Hours \$13 per person

#### Beer + Wine:

First Hour \$17 per person

Additional Hours \$7 per person

### Host Bar - individual cocktail pricing on consumption

*all prices subject to addition of service charge + sales tax*

- call spirits + cocktails \$6
- premium spirits + cocktails \$9
- domestic beer \$5
- imported beer \$6
- local craft brew \$7
- premium wine *by the glass* - see wine list on page 16

### Cash Bar

*all prices include state tax*

- call spirits + cocktails \$7
- premium spirits + cocktails \$10
- domestic beer \$5
- imported beer \$6
- local craft brew \$7
- premium wine *by the glass* - see wine list on page 16

# Catering Menu

## BAR SERVICE

### Ultra Premium Brands

- Grey Goose Vodka
- Bombay Sapphire Gin
- Sailor Jerry Rum
- Don Julio Blanco Tequila
- Woodford Reserve Bourbon
- Johnnie Walker Black Label Scotch

### Premium Brands

- Tito's Vodka
- Tanqueray Gin
- Bacardi Superior Light Rum
- El Tesoro Blanco Tequila
- Buffalo Trace Bourbon
- Highland Park Magnus Scotch

### Call Brands

- Pinnacle Vodka
- New Amsterdam Gin
- Cruzan Aged Light Rum
- Mi Campo Tequila
- Evan Williams Bourbon
- Dewey's Scotch

## NON-ALCOHOLIC BEVERAGES

### Non-Alcoholic Beverage Selections

- freshly brewed coffee \$44 per gallon
- assorted hot tea \$26 per gallon

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- individual fruit juices - assorted \$4 each
- individual sodas - assorted \$4 each
- bottled water \$4 each
- sparkling water \$4 each
- Red Bull®/energy drinks \$4 each
- vitamin water/sport drinks \$4 each

---

- lemonade \$32 per gallon
- brewed iced tea \$32 per gallon

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- beverage package - coffee | tea | water  
4 hours of service (min 15 people) \$10 per person  
8 hours of service (min 15 people) \$18 per person

# Catering Menu

## BEER + WINE

### Domestic Beer on Ice | 12oz bottle

- Bud Light \$5
- Coors Light \$5
- Miller Light \$5
- Michelob Ultra \$5
- O'Doul's Amber *non-alcoholic* \$5

### Imported Beer on Ice | 12oz bottle

- Corona Extra \$6
- Stella Artois \$6
- Guinness \$6
- Blue Moon \$6
- Angry Orchard Crisp Apple \$6
- White Claw Black Cherry Seltzer \$6

### Local Craft Beer on Ice | 12oz bottle

- Spotted Cow New Glarus Brewing \$6
- Reward Double IPA Good City Brewing \$9
- Black Bavarian Style Lager Sprecher Brewery \$6

### Wine by the Bottle | 750mL bottle

- |  | <u>Bottle</u> |
|--|---------------|
| • Ruffino Prosecco <i>split</i><br>Italy                   | \$14          |
| • Kung Fu Girl Riesling<br>Columbia Valley, Washington     | \$32          |
| • A By Acacia Rosé<br>Napa, California                     | \$27          |
| • Sea Sun Chardonnay<br>Santa Barbara, California          | \$32          |
| • Wairau River Sauvignon Blanc<br>Marlborough, New Zealand | \$32          |
| • Fantinel Pinot Grigio<br>Friuli Grave, Italy             | \$32          |
| • Chamisal Stainless Chardonnay<br>Monterey, California    | \$32          |
| • Erath Pinot Noir<br>Oregon                               | \$38          |
| • Austerity Pinot Noir<br>Central Coast, California        | \$36          |
| • Drumheller Merlot<br>Columbia Valley, Washington         | \$27          |
| • Alamos Malbec<br>Argentina                               | \$29          |
| • Bonanza Cabernet Sauvignon<br>California                 | \$36          |
| • Rodney Strong Cabernet Sauvignon<br>Sonoma, California   | \$40          |

# Audio Visual



# Catering Menu

## Audio-Visual Equipment

### Presentation

- flipchart (easel, paper, markers) \$25
- easel \$10
- power strip \$5
- extension cord \$5

### Microphones

- handheld wired microphone \$20

### Projectors

- LCD \$125

### Podiums

- full-size floor podium \$40

### Phone + Phone Lines

- Polycom conference phone \$70