



COOL. CONTEMPORARY. SOPHISTICATED.

weddings



wedding packages include

OVERNIGHT STAY IN "THE ONE" SUITE

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

HANDHELD WIRELESS MICROPHONE DURING DINNER

COMPLIMENTARY VALET PARKING*

COMPLIMENTARY SEASONAL COAT CHECK*

PORTABLE 24'X20' DANCE FLOOR

COMPLIMENTARY TASTING FOR 6 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 10 DAYS PRIOR.

*VALET SERVICE AND COAT CHECK SUBJECT TO GUEST COUNT AND TIME OF YEAR.





cool

cocktail hour

INCLUDES ONE HOUR OF SERVICE

RECEPTION DISPLAY Domestic & European Cheese & Charcuterie Board

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 & Moscato

CASH BAR (guests pay on their own) for liquors and 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

COLECTIVO 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 and cocktails

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



contemporary

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

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 & Moscato

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 Colectivo 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 & Moscato

CASH BAR (guests pay on their own) for cocktails

late night station

PRETZELS WITH A TWIST Soft Pretzels Served with Warm cheese & Mustard

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



sophisticated

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

SCALLOP TOSTADA Alsum Farm Corn Guacamole, Pickled Red Pepper, Cilantro

BLACKENED SHRIMP Cucumber, Avocado

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 & Moscato

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, Balsamic Fig Vinaigrette, Red Wine Poached Pears, Goat Cheese

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 Colectivo 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 & Moscato

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

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

Creamy Dill Smashed Red Potatoes, Green Beans, Lemon Cream Sauce
Cool \$77 | Contemporary \$98 | Sophisticated \$117

PAN SEARED CHICKEN BREAST

Fingerling potatoes, Sautéed Spinach, White Wine Dijon Cream
Cool \$72 | Contemporary \$93 | Sophisticated \$113

PROSCIUTTO WRAPPED CHICKEN BREAST

Parmesan Soft Polenta, Cremini Mushrooms, Broccolini, White Wine Velouté
Cool \$75 | Contemporary \$95 | Sophisticated \$115

MAPLE CREEK FARMS PORK LOIN

Sweet Potato Puree, Roasted Apples & Kale, Pomegranate Maple Demi-Glace
Cool \$72 | Contemporary \$93 | Sophisticated \$113

RED WINE BRAISED SHORT RIB

Cheddar grits, Roasted Broccolini, Red Wine Demi-Glace
Cool \$77 | Contemporary \$98 | Sophisticated \$117

ANGUS BEEF TENDERLOIN

Blue Shallot Butter, Garlic Herb Whipped Potatoes, Red Wine Demi-Glace, Chef's Choice Vegetables
Cool \$82 | Contemporary \$102 | Sophisticated \$120

ANGUS BEEF TENDERLOIN & SCALLOPS

Farro Risotto, Asparagus, Pan Roasted Mushrooms, Lemon Cream Sauce
Cool \$92 | Contemporary \$112 | Sophisticated \$132

BRAISED RED WINE BEEF SHORT RIB & SCALLOPS

Caramelized Onion & Fingerling Potatoes, Green Beans
Cool \$83 | Contemporary \$104 | Sophisticated \$124

POLENTA CAKES (Vegetarian/Vegan)

Mushroom Bolognese, Seasonal Vegetables
Cool \$70 | Contemporary \$91 | Sophisticated \$110

CHICKEN TENDERS (Children's meal)

Fruit Cup, House Fries, Ranch and Ketchup
Cool \$22 | Contemporary \$24 | Sophisticated \$27

MAC & CHEESE (Children's meal)

Fruit Cup, Broccolini
Cool \$22 | Contemporary \$24 | Sophisticated \$27

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



choose your cake

VANILLA CHOCOLATE LEMON RED VELVET
BANANA SNICKERDOODLE PUMPKIN FUNFETTI

choose your filling

ADDITIONAL CAKE FLAVORS AND FILLINGS ARE AVAILABLE ON REQUEST

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

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 \$10/PERSON

OVEN-BAKED CHICKEN WINGS WITH TWO SAUCE OPTIONS:

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 \$10/PERSON

CHOOSE THREE PIZZAS: Cheese & Pepperoni | Cheese & Sausage
Buffalo Chicken & Blue Cheese | Roasted Mushroom & Tomato
Chicken & Spinach Alfredo | Three Cheese

BUENOS NACHOS \$10/PERSON

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

MAC ATTACK \$10/PERSON

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

PRETZELS WITH A TWIST \$6/PERSON

Soft Pretzels with Warm Cheese & Mustard

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

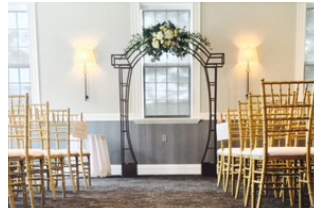


wedding rentals

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



WEDDING ARCH \$50



HEDGE WALL \$50/each or \$75/pair



FLOOR STANDING EASELS \$10/each

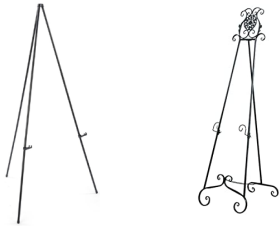


TABLE TOP EASELS \$5/each



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



CHARGER PLATES \$.50/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.



CHIAVARI CHAIRS price varies



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



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
CARTER EVENTS AND ENTERTAINMENT | EVENTSBYCARTER.COM | 262.510.2390
BRETT GAERTNER WEDDING SINGER & GUITARIST | BRETTGAERTNER.COM
XCITE ENTERTAINMENT | XCITEENTERTAINMENT.COM | 262.391.5774

FLORISTS

THE FLOWER GARDEN | THEFLOWERGARDENHARTLAND.COM | 262.367.8205
SAGE FLORAL | SAGEFLORALLC.COM | 262.490.5226
AVANT GARDEN | THEAVANTGARDEN.COM | 262.646.4777
WAUKESHA FLORAL & GREENHOUSE | WAUKESHAFLOAL.COM | 262.542.8152

PHOTOGRAPHY/VIDEOGRAPHY

CRAIG JOHN PHOTOGRAPHY | CRAIGJOHN.COM | 414.213.6206
SWEET PEA CINEMA | SWEETPEACINEMA.COM | 262.227.6134
SB PHOTOGRAPHY & DESIGN | SBPHOTOANDDESIGN.COM | 414.220.0022
THROUGH LINE STUDIOS | THROUGHLINESTUDIOS.COM | 414.232.1535

INVITATIONS/STATIONARY

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

TRANSPORTATION

GO RITEWAY | GORITEWAY.COM | 414.570.5200

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

CRAIG BERN'S SALON | CRAIGBERNS.COM | 262.646.7406
MAKEUP BY JESS | ZIEHERJESSICA@GMAIL.COM | 414.581.2304
BEAUTY UNVEILED BY TIA | BEAUTYUNVEILEDBYTIA.COM

OFFICIANT

CEREMONIES BY JOAN | CEREMONIESBYJOAN.COM | 847.208.3696
DEREK DUBE WITH WORLD OF WISDOM | 414.881.2540

WEDDING PLANNER

EVENTS TO A T | EVENTSTOATMKE.COM | 262.914.9661
NATURAL ELEGANCE | NATURALELEGANCELLC.COM | 262.751.5260
PERFECT DAY EVENT PLANNING | PERFECTDAYEVENTPLANNINGLLC.COM

MISCELLANEOUS

SOCIAL STYLE DANCE STUDIO | SOCIALSTYLEDANCE.COM | 262.687.2222
VINTIQUE RENTALS | VINTIQUERENTALS.COM | 262.370.7340