

KATE

SAINT

THE
ARTS
HOTEL

KATE

SAINT

THE



Weddings



WEDDING PACKAGES

Celebration

The Palette 64

Assortment of Wisconsin's Cheeses with Mustard, Jams and Bread

Giggly Champagne Toast

Four Hour Saint Kate's House Bar Package

The Canvas 76

Assortment of Wisconsin's Cheeses with Mustard, Jams and Bread

Two Butler Passed Hors D'oeuvres

Please select from:

Tempura Fried Mac & Cheese

Tomato and Ricotta Baguette

Miso and Tamarind Deviled Egg

Salt Roasted Beet

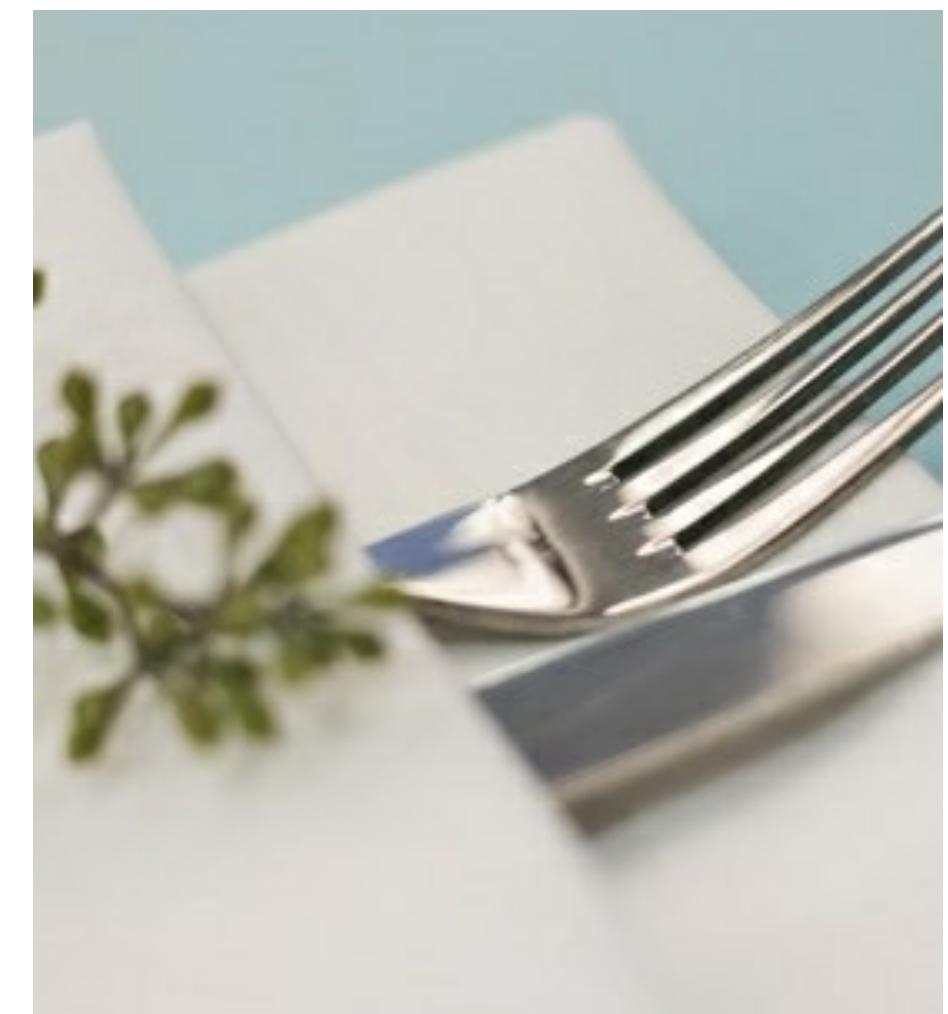
Giggly Champagne Toast and One Glass of Wine with Dinner

Four Hour Saint Kate House Bar Package

The Palette and Canvas packages are three courses which includes the cutting and service of your wedding cake and coffee service

CURATED MENUS

Packages do not include entrée pricing as our Executive Chef will craft custom entrées to fit your needs. We look forward to curating your special day.





WEDDING PACKAGES

Unforgettable

The Masterpiece 108

Assortment of Wisconsin's Cheeses with Mustard, Jams and Bread

Three Butler Passed Hors D'oeuvres

Please select from:

Tempura Fried Mac & Cheese

Tomato and Ricotta Baguette

Miso and Tamarind Deviled Egg

Salt Roasted Beet

Chorizo Arancini

Mezcal Marinated Gulf Shrimp Ceviche

Giggly Champagne Toast

One Glass of Wine with Dinner

Custom and Unique Luxury Dinner

Pamper and treat your guests to an elegant dinner. You choose the appetizer and salad and offer your guests to choose their own entrée table side the night of the celebration

Four Hour Saint Kate Baller Bar Package

Late Night Snack - Proof Pizza Party

Margherita Pizza

SMO Pizza

Cannellini Bean and Rosemary Hummus

The Masterpiece package is four courses which includes the cutting and service of your wedding cake and coffee service

CURATED MENUS

Packages do not include entrée pricing as our Executive Chef will craft custom entrées to fit your needs. We look forward to curating your special day.



All prices are subject to change. Please add 24% service charge and tax.



SAINT KATE'S PACKAGE INCLUSIONS

- Dining tables and chairs
- Hotel floor length linens and matching napkins
- 3 votive candles with tea lights for each dining table
- China/glassware/silverware
- Cocktail tables with hotel linens
- Dance floor
- Complimentary standing microphone for head table
- Staging for head table, band, and/or DJ (if requested)
- Place card, gift, and cake tables
- Bartender fees and cake cutting fees are waived with all wedding packages
- Complimentary stay for the couple on the wedding night
- Discounted room rates for guests (rate weekend dependent)
- Onsite Event Manager for planning and detailing; present the evening of the reception



All prices are subject to change. Please add 24% service charge and tax.



BAR PACKAGES

craft beer and wine

House Wine Selection

Beer Selection, *choose five*

Juices and Soft Drinks

Per person

\$18 First Hour

\$11 Second Hour

\$7 Additional Hours

One Bartender for 75 guests

the cocktail hour

Flowing Selection of 3 Cocktails

Choose from:

- *The Black Velvet*
- *Coconut Rumble- Rum*
- *The Last Bubbly Word*
- *Peachy Soda - Bourbon*

House Wine Selection

Beer Selection, *choose five*

Per person

\$21 First Hour

\$13 Second Hour

\$7 Additional Hours

One Bartender for 75 guests

saint kate house bar

Faire La Fête, *The Original*
Champagne

Wine Selection

Selected House Pour Spirits

Beer Selection, *choose five*

Juices and Soft Drink

Per person

\$24 First Hour

\$14 Second Hour

\$9 Additional Hours

One Bartender for 75 guests

the baller

Flowing Selection of 3 Cocktails

Choose from:

- *Super Human*
- *Quick as a Flash*
- *The Badger & Artis*
- *The Wake Up Call*

Faire La Fête, *The Original*
Champagne

Premium Wine Selection

Premium and Local Pour
Spirits

Beer Selection, *choose five*

Juices and Soft Drinks

Per person

\$26 First Hour

\$16 Second Hour

\$10 Additional Hours

One Bartender for 75 guests

All prices are subject to change. Please add 24% service charge and tax.



SPIRITS AND BEVERAGES



Spirits

- Saint Kate House Bar Spirits

Sample Selection: Conciere Vodka, Gin, Silver Rum, Blended Scotch, Tequila, Whiskey, Brandy: Host 8, Cash 8.50

- Saint Kate's Baller Bar Spirits

*Sample Selection: Tito's Vodka, Brugal Gin, Canadian Club, Captain Morgan, Dewars White Label, Old Crow Bourbon, Jack Daniel's Tennessee Whiskey, Libelula Joven Tequila:
Host 10, Cash 10.50*

Beer

- Craft, Local and Import, Choose Five

*Sample Selection: Spotted Cow, Riverwest Stein, Kate's Lager, Miller High Life, Miller Lite, Kate's Kolsch Style Ale, Fantasy Factory IPA:
Host: 6.50, Cash 7*

Wines

- Wines by The Glass Selection

Sample Selection: Robert Mondavi Private Select Pinot Noir and Cabernet Sauvignon, The Seeker Sauvignon Blanc and Chardonnay, Lunardi Pinot Grigio: Host 9, Cash 9.50

Water & Soda

- Life WTR®, Bubly: 5
- Pepsi Products:: 4

All prices are subject to change. Please add 24% service charge and tax.
One Bartender for 75 guests.



WINES BY THE BOTTLE



All prices are subject to change. Please add 24% service charge and tax.

Sparkling Wine

Faire la Fête, Brut, France 45

Sauvignon Blanc

Matanzas Creek, Sauvignon Blanc, Sonoma County, CA 35

Pinot Grigio

Lunardi, Pinot Grigio, Montalcino, Italy 24

Chardonnay

William Hill, Chardonnay, Central Coast, CA 27

Rutherford Ranch, Chardonnay, Napa Valley, CA 39

Pinot Noir

MacMurray Ranch, Pinot Noir, Russian River, CA 33

Cabernet Sauvignon

Storypoint, Cabernet Sauvignon, Sonoma/Lake/San Joaquin Co., CA 33

Rodney Strong Sonoma, Cabernet Sauvignon, Sonoma County, CA 34

Red Blend

Murphy-Goode, Red Blend, CA 32

Malbec

Trivento "Amado Sur," Malbec, AR 37

Additional wine by the bottle offered with limited availability.



KATE'S SIGNATURE BAR ENHANCEMENTS



SIGNATURE COCKTAIL SERVICE

- *Create and craft your own signature drinks and cocktail party with a consultation from master cocktail crafters.*
 - *The Dry Bar: A Non-Alcohol Bar Featuring Seedlip Cocktails*
 - *The Manhattan Bar*
 - *The Giggly Bar Hour*
 - *Enjoy Private Happy Hour at Giggly*
 - *Margarita and Tequila Bars*
 - *Whiskey, Rye, & Bourbon Bar*

All prices are subject to change. Please add 24% service charge and tax.



SAMPLE CURATED MENUS

The Palette Sample

Displayed
Assortment of Wisconsin Cheeses
Mustard, Jams and Bread

First Course
Braised Short Rib and Onion Soup
Caramelized Gruyere, Sourdough

Second Course
Lemon- Garlic Kale Salad
Meyer Lemon Vinaigrette, Toasted Almond, Pecorino

Entree
Cornbread and Andouille Stuffed Chicken
Zucchini and Potato Succotash, Tasso Spiced Chicken Jus

The Canvas Sample Menu

Displayed
Assortment of Wisconsin Cheeses
Mustard, Jams and Bread

Two Butler Passed Hors D’oeuvres

First Course
Salt Crusted Beets
Chevre, Candied Benne, Strawberry, Spiced Pecan,
Tahini-Yogurt Dressing

Second Course
Smoked Whitefish Toast
Avocado Crema, Pea Tendril Salad, Pickled Radish

Entree
Cast Iron Seared Striploin
Caramelized Brussels Sprouts, Zip Sauce,
Wood Roasted Mushroom

The Masterpiece Sample Menu

Displayed
Assortment of Wisconsin Cheeses
Mustard, Jams and Bread

Three Butler Passed Hors D’oeuvres

First Course
Diver Scallop Crudo
Shishito Pepper, Peach Compote, Paprika Dulce

Second Course
Sweet Corn and Shrimp Cake
Old Bay Aioli, Tomato and Cucumber Salad

Entrees- Guest select table-side at Event
Beef Tenderloin Filet
Potato and Cheddar Casserole, Roasted Asparagus, Confit
Shallot, Mustard Demi
Pan Roasted Gulf Bass
Chorizo Braised Broad Beans, Fennel,
Cured Tomato Broth
Char Grilled Atlantic Salmon
Spinach Orzo, Tomato and Artichoke Salad, Lemon-Dill Cream



SAMPLE HORS D'OEUVRES

Priced per dozen.
2 dozen minimum.

COLD HORS D'OEUVRES

Bartlett Pear Conserve and Cambozola | Masala Spiced Pecan, Toasted Sourdough. 48

Hot Chicken Deviled Egg | Tabasco Slaw, Buttered Biscuit Crumble 48

Roasted Eggplant Caponata | Pickled Tomato, Parma Butter Polenta, Crispy Capers 48

Shrimp Ceviche Shooter | Mango, Leche De Tigre, Mescal, Cucumber 72

Blue Lump Crab Toast | Grilled Baguette, Old Bay Aioli, Preserved Lemon

Smoked Trout Blini | Crème Fraiche, Dill 72

Salt Roasted Beet | Chevre, Smoked Carrot, Candied Walnut 48

HOT HORS D'OEUVRES

Tandoori Spiced Chicken | Charred Onion and Tamarind Chutney, Cucumber Yogurt 60

Roasted Calabrian Peppers | Orange Blossom Honey, Ricotta, Salsa Verde 48

Crispy Zucchini Fritters | Green Goddess Dressing, Celery Salad 48

Duchesse Potato Bites | Apple and Grain Mustard Kraut, Cracked Pepper Sour Cream 48

Bacon Wrapped Dates | Romesco, Toasted Almond, Grumpy Goat Cheddar 56

Fried Castelvetro Olive | Chorizo, Kennebec Potato Mousse, Gremolata 48



All prices are subject to change. Please add 24% service charge and tax.



RECEPTION ENHANCMENTS

CARVING STATIONS

**Chef Attended*

Salt Crusted Prime Rib 450 per 20 people

Fresh Horseradish, Roasted Garlic Jus, Horseradish Cream, Grilled Rye

Spinach and Artichoke Stuffed Salmon Roulade 350 per 20 people

Tomato-Feta Salad, Lemon Dressing, Crispy Capers

Fennel and Citrus Rubbed Porchetta 350 per 20 people

Chorizo Hash, Grain Mustard Jus, Semolina Rolls

PAN-ASIAN TAPAS STATIONS

**Chef Attended*

Soba Noodle and Papaya Salad

Napa Cabbage, Spiced Peanut, Green Curry Vinaigrette

Kitchen Sink Fried Rice

Longanisa Sausage, Crispy Garlic, Toasted Sesame

Kung Pao Chicken Thigh

XO Broccoli, Ginger and Scallion Glaze

choose two, 15 per person

choose three, 20 per person



All prices are subject to change. Please add 24% service charge and tax.



LATE NIGHT SNACKS

PROOF PIZZA PARTY

Margherita Pizza
Cherry Tomatoes, Fresh Mozzarella, Basil

SMO Pizza
Spicy Italian Sausage, Wild Mushrooms,
Pickled Onion

Cannellini Bean and Rosemary Hummus
Roasted Garlic / Chili Oil / Grilled Bread
13 per person

BREWER'S TAILGATE

Pretzel Bites
Dusseldorf Mustard and Beer Cheese Dip

Usinger's Brats
PBR Braised Onions, Caraway Sauerkraut
10 per person

CHURROS SUNDAE BAR

Churros, Cinnamon Sugar, Dulce De Leche,
Chocolate Dip, Salted Caramel, Whipped Cream,
Candied Bacon, Sweet Cherries,
Vanilla Bean Ice Cream
8 per person



All prices are subject to change. Please add 24% service charge and tax.



OUR PARTNERS

artisan partners

BreadSmith, Milwaukee

Phil's Fresh Eggs, Wisconsin

Kallas Farms, Northern Vermont

Widmer Cheese, Wisconsin

Nueske's Smoked Meats, Wisconsin

Wright's Ham, Wisconsin

Uplands Cheese, Wisconsin

Purple Door Ice Cream, Milwaukee

Juiced!® Cold Press Juices, Milwaukee

Madame Macaron, Milwaukee



All prices are subject to change. Please add 24% service charge and tax.



AMENITIES AND SPECIAL ARRANGEMENTS

Saint Kate's experienced event team can assist you with every detail of your special event from menu to decor. Your event manager can assist with extra details that make the planning process flow smoothly. All services contracted through the hotel can be combined with your final invoice for easy billing and budgeting.

FLOWERS

The Hotel can assist in ordering floral pieces to accommodate your events needs whether that is a centerpiece for the center of your tables or bud vases to add a pop of color.

ENTERTAINMENT

If you need help finding the perfect entertainment or musical act to set the tone for your event, let us know. Our event team and our hotel Director of Programming can work with you to find what you are looking to accommodate your needs. This is our specialty!

DECORATIVE LINENS

If you are interested in more than the hotel provided linen, the addition of styled tablecloths and napkins could be just the right artistic touch for your event. Chair covers can also be added to enhance your final look.

WEDDING CAKES, PASTRIES, AND DESSERTS

Wedding cakes, specialty pastries, or decorated desserts can be ordered through out event team to enhance any event or theme.

ICE CARVINGS

Monograms, logos, or themed carvings can add a special touch to your event and our event team can help coordinate if you would like to add this artistic touch to your event.

PRE & POST WEDDING EVENTS

We offer unique spaces, restaurants and bars to accommodate rehearsal dinners, showers, brunches and more.





CATERING POLICIES

MINIMUMS

Our ballroom and event spaces have food and beverage minimum requirements. If the minimum is not met, you will be charged the difference as a room rental fee. The minimum does not include cash bar sales, audio visual, tax or gratuity.

MENU SELECTION

A maximum of two entrees may be served, this does not include children's meals or special dietary meals such as vegan, vegetarian, or allergy friendly. Should more than two entrées be selected, a \$2.00 charge per guaranteed person will be applied to the package. Custom event services may also be provided at an additional cost.

Food prepared by the hotel, which is not consumed by attendees, may not be taken out of the hotel after the function. The only exception is wedding cake tops.

Hors D'oeuvres, reception, and buffet food service is limited to 1 ½ hours.

The hotel recommends that all food and beverage be provided by the hotel. In the event that items are brought into the hotel, additional service charges, cutting fees, display charges, or corkage fees will apply.

Prices listed on menus are subject to change without notice. Food prices can be confirmed 45 days prior to your event.

Chef Attended Stations: A \$100 fee will apply to all food stations requiring a chef attendant.

BEVERAGES/BAR SERVICES

Cash Bar: Guests purchase their drinks individually at the bar. Prices included tax and gratuity.

Hosted Bar: Guests order the drinks of their choice and billing of consumption plus tax and gratuity is sent to the host of the event on the master bill. Hosted bars can be arranged as a package with an hourly charge or based on consumption.

Bartenders: The hotel staffs one bartender per 75 guests. A \$100 bartending fee will apply for cash bars, if a bar is requested for groups of less than 75, or if additional staffing is requested.

PERSONAL ITEMS:

The hotel does not assume responsibility for any personal items, food or beverage left behind at the conclusion of the function.

The hotel is not responsible for damage or loss of any merchandize or articles brought into the hotel or left behind after the conclusion of the event.

The hotel does not accept responsibility for the security of wedding gifts or card boxes. It is the client's responsibility to secure all gifts and cards received prior to dinner.

AUDIO VISUAL

The hotel will accept responsibility for storing items brought into the hotel overnight if the rental agreement and payment has been arranged through the hotel. Storage fees may apply.

The hotel has an exclusive contract with PSAV for audio visual services. A \$100 fee per room, per day, will be assessed for technical services and additional set-up requirements for audio visual equipment supplied by a source other than the Saint Kate or PSAV.

Audio visual equipment contracted outside the hotel must be removed immediately following the conclusion of the event.

The hotel and PSAV assume no responsibility for services contracted outside of the hotel

CONFIRMATIONS & GUARANTEES

The hotel must be notified of the guaranteed number of guests, for all meal functions, (5) business days prior to your event (no later than 10:00 AM). Once within the (5) business day timeframe of your event, the guarantee may increase (within reason) up to 48 Hours prior to the event with the understanding that the Hotel can not guarantee the same entrée and may substitute a entrée of similar value. In the event that the guarantee decreases, once within the (5) business day timeframe of your event, you are responsible for 100% of the total anticipated costs for the original guarantee. In the event a number is not given, we will assume the expected number printed on the banquet event order is the guarantee and will charge accordingly.

A floor diagram, if applicable, must also be submitted with the guarantee.

For groups of 100 attendees or more, the hotel must be notified two weeks in advance as to the anticipated number of guests expected. In the event the guaranteed number differs drastically from the anticipated attendance at the time of booking, the hotel reserves the right to reassign the function to a room that will better accommodate the group. Charges per the terms of the contract will apply.

Weddings are contracted for a specific room. Food purchase minimums apply in order to guarantee that designated room.

Cancellation fees will apply if an event is cancelled, per the contract terms.

ADDITIONAL SERVICES

The Hotel will provide a complimentary coat check for groups over 100 people (weather permitting). Staffing is one attendance per 125 guests. The hotel is not responsible for lost or stolen items.

The parking ramp is available to event patrons at posted ramp prices. Parking is subject to availability and not guaranteed. The parking ramp is not owned by The Hotel.

Additional charges will apply when items are brought in from outside that require additional hotel set up labor.

PAYMENT POLICIES

The following payments must be made in advance of the function unless credit has been established to the satisfaction of the hotel:

- All deposits are non-refundable. Deposits are required for weddings, social functions, and holiday parties.
- A deposit of \$1500 or 10% of the anticipated revenue, whichever is greater, is required with the return of the signed contract to ensure your space is definite. 50% of the food and beverage minimum is due 9 months before the reception. 75% of the food and beverage minimum is due 6 months before the reception. 100% of the total anticipated costs must be paid (5) business days prior to your function by cash, certified bank check, cashier's check, or credit card.
- All groups approved of direct billing will agree to payment terms of 30 days.
- A finance charge of 1.5% per month (18% annual) will apply to any unpaid balance after 30 days, if the group was approved for direct billing status.

SERVICE CHARGES & TAX EXEMPTION

Currently, a 24% service charge and 6.1 % tax (both subject to change) applies to all food & beverage ordered through Saint Kate. Groups requesting tax exemption must submit a copy of their Wisconsin certificate with the signed contract.



139 EAST KILBOURN AVENUE
MILWAUKEE, WISCONSIN

SAINT KATE

THE ARTS HOTEL

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