



THE ART
OF LOVE
AND
FLAVOR

Amenities & 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.

With the purchase of any Saint Kate wedding package, these details are on the house:

Dining Tables
& Chairs

Cocktail Tables
with Hotel Linens

Dance Floor
For Simone Ballroom weddings

Hotel Floor-length
Linens &
Matching Napkins

Microphone & Stand
for the Head Table

Complimentary Night Stay
for the Couple
on the Wedding Night

Dining Table Candles
Votive candles with tea lights
for each dining table

Staging for the
Head Table, Band, & DJ

Bartender
One bartender per 75 guests

China, Glassware,
& Silverware

Place Card, Gift
& Cake Tables

Discounted Room
Rates for Guests
Rates are weekend dependent

Table Numbers,
Cake Cutting Set,
& Card Box

Complimentary Group
Wedding Tasting
For up to 6 guests

On-site Event Manager
for Planning & Details
Present the evening
of the reception

The Palette

Displayed Signature Craft Cocktail ONE HOUR
Assortment of Wisconsin Cheeses & Meats,
Pickles, Mustard, Jams, Grilled Bread
Two Passed Hors D'oeuvres

Hosted Beer, Wine & Soda FOUR HOURS
Two-Course Dinner
Coffee Service

The Canvas

Displayed Signature Craft Cocktail ONE HOUR
Assortment of Wisconsin Cheeses & Meats,
Pickles, Mustard, Jams, Grilled Bread
Three Passed Hors D'oeuvres

Wine with Dinner ONE GLASS
House Bar Package FOUR HOURS
Two-Course Dinner
Coffee Service

The Masterpiece

Displayed Signature Craft Cocktail ONE HOUR
Assortment of Wisconsin Cheeses & Meats,
Pickles, Mustard, Jams, Grilled Bread
Four Passed Hors D'oeuvres

Wine with Dinner
Three-Course Dinner
Baller Bar Package FOUR HOURS
Coffee Service
Late Night Snack

The Unframed

Displayed Signature Craft Cocktail ONE HOUR
Assortment of Wisconsin Cheeses & Meats,
Pickles, Mustard, Jams, Grilled Bread
Three Passed Hors D'oeuvres

Baller Bar Package FOUR HOURS
Coffee Service
Curate Your Custom Stations
with Your Event Manager

Dinner Menu Selections

SOUPS & SALADS

- Saint Kate Salad **V VG**
Hundred Acre Farm Mixed Greens, Red Radish, Sugar Snap Peas, Shaved Onions, Pickled Cherries, Mayer Lemon Vinaigrette
- Caesar Salad **CD CG**
Crisp Romaine, Garlic Crouton, Parmesan Cheese, Zesty Caesar Dressing
- Shaved Asparagus Salad **CD**
Strawberries, Hundred Acre Farm Mixed Greens, Goat Cheese, Fava Beans, Chive Vinaigrette
- Burrata & Heirloom Tomato Salad **CD CN**
English Peas, Arugula, Green Pistachio Salsa Verde, Micro Herbs
- Roasted Tomato Basil Soup **CD CG**
Parmesan Crostini
- Asparagus & Crab Soup **CD CG CS**
Crème Fraiche
- Vegetable Soup **V VG**
Carrots, Yellow Beets, Turnips, Kale, Tomatoes

ENTRÉES

- Pan Seared Seabass **CD**
Roasted Cauliflower Puree, Roasted Tomato, Fennel, and Capers Sauce
- Pan Seared Scottish Salmon **CD**
Wild Rice Pilaf, Asparagus, Green Peas and Artichoke Ragout, Lemon Caper Butter Sauce
- Char Broiled Filet Mignon **CD**
Thyme Scented Potato Pave, Grilled Broccolini, Brandy Green Peppercorn Sauce
- Grilled Prime Flat Iron Steak **CD**
Truffle Whipped Potato, Herb Roasted Carrots, Mushroom Demi
- Braised Beef Short Rib **CD**
Truffle Whipped Potato, Herb Roasted Carrots, Red Wine Demi
- Herb Roasted Chicken **CD CG**
Wild Mushroom Stuffing, Sautéed Green Beans, Mushroom Cream Sauce
- Pan Roasted Chicken Breast **CD**
Potato Butter Braised Leek Puree, Spigarello, Rosemary Chicken Jus
- Crispy Sunchokes **V VG**
Celery Root Puree, Roasted Wild Mushrooms, Wilted Chard, Spring Onion Chimichurri
- Roasted Cauliflower Steak **V VG**
Sesame Romesco, Capers Chimichurri

CD Contains Dairy
CN Contains Nuts
CG Contains Gluten

CS Contains Shellfish
V Vegetarian
VG Vegan

Passed Hors D'oeuvres

Spicy Tuna Cornet **CG**

Sesame Seeds, Chives

Chicken Salad Puff Pastry **CG CN**

Toasted Almonds, Micro Greens

Smoked Salmon Rillettes

Cucumber, Fried Capers

Bacon Wrapped Shrimp **CS**

Pepper Jelly

Hummus Tartlet **CD CG**

Olive, Feta Cheese

Vegetable Sushi Roll **V VG**

Sushi Rice, Nori, Cucumber, Bell Pepper,
Pickled Daikon, Eggplant Puree

Beef Sauté **CN**

Peanut Sauce, Chives

Root Beer Bacon Skewers

Root Beer Glaze, Chili

Lump Crab Cake **CD CG CS**

Sweet Corn and Peppadew Salsa, Remoulade

Artichoke & Boursin Beignet **CD CG**

Deviled Egg

Salmon Roe

Goat Cheese & Beet Tart **CD CG CN**

Pistachio, Balsamic, Phyllo

Old Bay Poached Gulf Shrimp **CS**

Cocktail Sauce, Lemon

Add-On Stations

Shrimp Cocktail **CS**

Horseradish Cocktail Sauce, Lemons, Tabasco

Chilled Seafood Display **CS**

Chilled Jumbo Shrimp, Spicy Tuna Tartar, Snow Crab Claws, Salmon Tartar, Lemon, Horseradish Cocktail Sauce, Tabasco

Burrata Bar **CD CG CN V**

Heirloom Tomato, Roasted Beets, Arugula, Roasted Garlic, Roasted Tomato, Sesame Romesco, Basil Pesto,
Balsamic, Olive Oil, Pistachio, Grilled Bread

Olive Bar **CG V VG**

Assorted Jars of Spanish & Italian Olives, Peppadews, Marinated Chickpeas, Marinated Artichoke, Olive Tapenade,
Roasted Tomato, Roasted Garlic, Grilled Bread, Lavash, Olive Oil, Aged Balsamic Vinegar

Mediterranean **CD CG V**

Raw, Pickled and Grilled Vegetables, Marinated Olives, Hummus, Eggplant Caponata, Marinated Goat Cheese,
Marinated Feta Cheese, Naan Bites

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CG Contains Gluten

CN Contains Nuts

CS Contains Shellfish

V Vegetarian

VG Vegan

Late Night Snacks

Must be ordered for full headcount

Fries & House Chips **V CD**

Ketchup, Garlic Mayo, BBQ Sauce

Tatchos **CD CG**

Bacon, Sour Cream, Scallion, Cheddar Cheese, Jalapeño

Soft Pretzels **CD CG V**

Beer Cheese Sauce, Beer Mustard

Fried Cheese Curds **CD CG V**

Ranch Dressing, Blue Cheese Dressing, Marinara

Mac N' Cheese Bar **CD CG**

Five Cheese Mac

Bacon, Slow Braised Beef, Pico De Gallo, Roasted Mushrooms, Broccoli, Caramelized Onions, Jalapeños, Hot Sauces, Butter Toasted Bread Crumbs

Sweets **CD CG**

Macaroons, Cookies, Peanut Butter Drops, Lemon Bars

Pizza Party **CD CG**

Assortment of Deep Dish Pizza

Raw and Grilled Vegetables **CD CG V**

Hummus, Marinated Feta Cheese, Naan

The Morning After Brunch

BLOODY & MIMOSA BAR

2-hour maximum

Vodka and Champagne,
Orange Juice, Cranberry Juice,
Bloody Mary Mix,
Olives, Cheese Curds, Lemons,
Limes and Oranges

CLASSIC BREAKFAST **CD CG**

Croissants, Bagels, Muffins & Pain au Chocolate
Whipped Cream Cheese
Scrambled Eggs, Bacon, Sausage Links
Tri-Color Potato Hash
Sliced Fruit & Berries

TOAST **CD CG**

Croissants, Bagels, Muffins
& Pain au Chocolate,
Whipped Cream Cheese
Selection of Chilled Juices
Sliced Fruit & Berries

(FOR FULL BREAKFAST MENU INQUIRE WITH YOUR EVENT MANAGER)

CD Contains Dairy

CN Contains Nuts

CG Contains Gluten

CS Contains Shellfish

V Vegetarian

VG Vegan

Spirits & Beverages

One bartender for 75 guests

SPIRITS

House Spirits

Conciere Vodka
Conciere Gin
Conciere Tequila
Conciere Scotch
Canadian Club Whiskey
Old Grand Dad Bourbon
Conciere Brandy
Conciere Rum
Conciere Spiced Rum

Cash Bar \$9 / each

Baller Spirits

Tito's Distilled Vodka
Beefeater Gin
Corazon Blanco Tequila
Johnnie Walker Red Scotch
Jack Daniel's Whiskey
Bulleit Bourbon
Korbel Brandy
Bacardi White Rum
Captain Morgan Spiced Rum

V.I.P. Spirits

Grey Goose Vodka
Hendrick's Gin
Casamigos Blanco Tequila
Casamigos Reposado Tequila
Johnnie Walker
Black Label Scotch
Maker's Mark Bourbon
Crown Royal Canadian Whiskey
Copper & King Brandy
Myers's Dark Rum

BEER

Select 5 options

Domestic Bottles

- Bud Light
- Budweiser
- Coors Light
- Miller High Life
- Miller Lite

Craft Bottles

- Odd Side Ales, Seasonal
- Fair State Brewing Company, Seasonal
- Loon Juice, Honeycrisp Hard Apple Cider
- Lakefront, Eastside Dark, Munich Dunkel Lager
- Lakefront Brewery, Riverwest Stein, Amber Red Lager
- Milwaukee Brewing Co., Outboard, Cream Ale
- Milwaukee Brewing Co., Louie's Demise, Amber Red Ale
- Milwaukee Brewing Co., MKE IPA
- New Glarus Brewing Company, Spotted Cow

Imported Bottles

- Heineken (Germany)
- Guinness (Ireland)
- Hacker-Pschorr Weisse (Germany)
- Stella Artois (Belgium)

Seltzers

- High Noon – Assorted flavors

N/A options are available upon request

WATER & SODA

Life WTR®

Bubly Sparkling Water

Pepsi Products

Cash Bar

Guests purchase their drinks individually at the bar. Prices include 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.

Select Wines

One bartender for 75 guests

HOUSE

CABERNET SAUVIGNON
EOS Estate

PINOT NOIR
EOS Estate

CHARDONNAY
EOS Estate

SAUVIGNON BLANC
EOS Estate

PINOT GRIGIO
EOS Estate

BRUT
Freixenet, Blanc de Blancs

BALLER

RED BLEND
Pessimist

CABERNET SAUVIGNON
Rodney Strong

PINOT NOIR
J Vineyards

CHARDONNAY
DAOU

SAUVIGNON BLANC
Whitehaven

PINOT GRIGIO
La Crema

ROSÉ
Sofia

BRUT
Bouvet

V.I.P.

RED BLEND
The Stag

CABERNET SAUVIGNON
Banshee

PINOT NOIR
Lyric

CHARDONNAY
Black Stallion

SAUVIGNON BLANC
Cuvasion

PINOT GRIGIO
J Vineyards

ROSÉ
DAOU

BRUT
Faire la Fête

Kate's Signature Cocktail Service

Create and craft your own signature drinks and cocktail party
with a consultation from our mixologists.

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.

Our 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.

A cake cutting and presentation fee of \$5 per guaranteed guest will apply. Wedding cakes will be cut and plated by Saint Kate's culinary department.

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 \$150 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 merchandise 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 Encore 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 Encore.

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

The hotel and Encore 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 time frame 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 time frame 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 canceled, 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 is required with the return of the signed contract to ensure your space is definite. A payment schedule will be noted on your contract. 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 8.4% 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.