



IT'S  
YOUR  
SPECIAL  
DAY

## Inclusions & Amenities

The icing on the cake—  
unforgettable extras to  
complete your day.

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## Menu

Meal options that your  
guests will talk about long  
after your event ends.

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## Bar

Equip everyone with the best  
drinks to “cheers” with.

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## Our Policies

All of your questions answered.

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# It's all about you today.

We know the perfect night  
to remember wouldn't be  
complete without impeccable  
food to share and delicious  
drinks to toast with. So here's  
to thinking through every  
last detail—let's explore!

# Don't worry, we've got it taken care of.

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

Dining Tables  
& Chairs

Cocktail Tables  
With Hotel Linens

Bartender &  
Cake Cutting

Hotel Floor-length  
Linens & Matching  
Napkins

Dance Floor

Complimentary Night  
Stay for the Couple on  
the Wedding Night

Dining Table Candles

Three votive candles with tea  
lights for each dining table

Microphone & Stand  
for the Head Table

Discounted Room  
Rates for Guests

Rates weekend dependent

China, Glassware,  
& Silverware

Staging for the Head  
Table, Band, & DJ

Onsite Event Manager  
for Planning & Details

Present the evening  
of the reception

Place Card, Gift  
& Cake Tables

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## 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**, Wisconsin

**Juiced!® Cold Press Juices**, Milwaukee

**Usingers**, Milwaukee

# 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.



## 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.

## 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.



## 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, & Desserts

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



## 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 for to accommodate your needs. This is our specialty!



## Pre & Post Wedding Events

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

# MENU



# The Palette

\$68

3  
Course Dinner

Passed Signature Craft Cocktail ONE HOUR

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

Two Passed Hors D'oeuvres

Giggly Champagne Toast

Hosted Beer, Wine and Soda FOUR HOURS

3 Course Dinner to include the  
Cutting & Service of Cake  
Coffee Service

## CURATED MENUS

Our Executive Chef can craft a custom menu to fit your needs. We look forward to curating your special day.

Sample Menu

## The Palette

*Salad*

Lemon-Garlic Kale Salad

Meyer Lemon Vinaigrette, Toasted Almond, Pecorino

*Entree*

Cornbread and Andouille Stuffed Chicken

Zucchini and Potato Succotash, Tasso Spiced Chicken Jus

*Dessert*

Cake & Coffee Service



# The Canvas

\$86

3  
Course Dinner

- Passed Signature Craft Cocktail ONE HOUR
- Assortment of Wisconsin's Cheeses with Mustard, Jams & Bread
- Three Butler Passed Hors D'oeuvres
- Giggly Champagne Toast
- Wine with Dinner ONE GLASS
- House Bar Package FOUR HOURS
- 3 Course Dinner to include the
- Cutting & Service of Cake
- Coffee Service

CURATED MENUS

Our Executive Chef can craft a custom menu to fit your needs. We look forward to curating your special day.

Sample Menu

## The Canvas

*Salad*

Salt Crusted Beets

Chevre, Candied Benne, Strawberry Spiced Pecan, Tahini Yogurt Dressing


*Entree*

Cast Iron Seared Striploin

Potato and Cheddar Casserole, Roasted Asparagus, Confit Shallot, Mustard Demi

*Dessert*

Cake & Coffee Service



# The Masterpiece

\$120

4  
Course Dinner

Passed Signature Craft Cocktail ONE HOUR  
Assortment of Wisconsin's Cheeses  
with Mustard, Jams & Bread  
Four Butler Passed Hors D'oeuvres  
Giggly Champagne Toast  
Wine with Dinner

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

Baller Bar Package FOUR HOURS  
Cutting & Service of Cake  
Coffee Service

Late Night Snack-Proof Pizza Party  
Margherita Pizza  
SMO Pizza  
Cannellini Bean and Rosemary Hummus

CURATED MENUS

Our Executive Chef can craft a custom menus to fit  
your needs. We look forward to curating your special  
day.

Sample Menu

## The Masterpiece

*Appetizer*

Diver Scallop Crudo

Shishito Pepper, Peach Compote, Paprika Dulce

*Salad*

Sweet Corn and Shrimp Cake

Old Bay Aioli, Tomato and Cucumber Salad

*Entree*

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

*Dessert*

Cake & Coffee Service





## MENU SELECTIONS

# The Palette

### STARTERS

Braised Short Rib and Onion Soup Caramelized Gruyere, Sourdough

Lemon-Garlic Kale Salad Meyer Lemon Vinaigrette, Toasted Almond / Pecorino

Saint Kate Salad Mixed Greens, Slivered Vegetables, Herb Dressing

Roasted Pepper and Fennel Soup / Grilled Tuscan Bread / Smoked Olive Oil

Wisconsin Burrata Tomato Jam, Toasted Pine Nut Gremolata, Buttermilk Pesto Dressing

### ENTREES

Pappardelle Bolognese Braised Beef Ragout, Sunday Sauce, Pecorino, Herbed Bread Crumb

Citrus and Fennel Crusted Porchetta Sweet Potato Puree, Bacon Glazed Wax Beans, Honey-Garlic Jus

Pan Roasted All Natural Chicken Breast Creamy Parmesan Polenta, Roasted Mushrooms

Ancho Rubbed Flat Iron Marble Potato and Poblano Hash, Roasted Carrot, Scallion Chimichurri

Baked White Fish Summer Greens Orzo, Tomato Butter Sauce, Crispy Leek

Carrot and Parsnip "Osso Bucco" Pea and Mint Puree, Snow Peas, Gremolata, Smoked Carrot Jus

# The Canvas

### STARTERS

Calabrese Salad Roasted Vegetables, Olives, Pecorino, Pine Nuts

Caesar Salad Grilled Focaccia, White Anchovy

Salt Crusted Beets Chevre, Strawberry, Spiced Pecan, Tahini-Yogurt Dressing

Heirloom Tomato Salad Fior De Latte Mozzarella, Opal Basil, Grilled Sesame Bread, Mixed Olives

Pineapple Gazpacho Poblano Salsa, Avocado Crema, Queso Cotija, Clay Salt

### ENTREES:

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

Char Grilled Atlantic Salmon Spinach, Orzo, Tomato and Artichoke Salad, Lemon-Dill Cream

Combread & Andouille Stuffed Chicken Zucchini and Potato Succotash, Tasso Spiced Chicken Jus

Pan Roasted All Natural Chicken Breast Parmesan Risotto, Roasted Mushrooms, Cured Tomato Peppercorn Jus

Mustard & Herb Crusted Beef Tenderloin Maryland Crab and Shrimp Cake, Roasted Asparagus, Peppadew Chutney

Wild Mushroom & Lentil Stuffed Cabbage Roll Smoked Paprika Tomato Ragout, Almond Crème Fraiche, Crispy Leeks

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

## MENU SELECTIONS

# The Masterpiece

### STARTERS

Diver Scallop Crudo Shishito Pepper, Peach Compote, Paprika Dulce

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

Celeriac Soup Crème Fraiche, Compressed Apple, Chive Oil

Chilled Asparagus Flan Shaved Pecorino, Lemon Essence

Chilled Jumbo Shrimp Caramelized Eggplant Caviar, Basil Pesto, Chive, Marinated Tomato

### SALADS

Heirloom Tomato Grande-Fresh Mozzarella, Pesto Vinaigrette, Balsamic

Emerald and Purple Kale Napa Cabbage, Watermelon Radish, Ricotta Salata, Toasted Almond, Honey Vinaigrette

Brown Sugar Cured Slab Bacon Baby Gem Lettuce, Cambozola, Charred Toy Box Tomato, Cracked Pepper Buttermilk

Mango and Papaya Salad Thai Basil, Daikon and Carrot Pickle, Caramelized Longanisa Sausage, Toasted Peanut

Persian Cucumber and Tomato Panzanella Sourdough, Picual Olive Oil, Freeze Dried Corn, Smoked Tomato and Sherry Vinaigrette

### ENTREES

Grilled Filet of Beef Sour Cream Smashed Potato, Roasted Asparagus, Onion Confit, Horseradish Demi-Glace

Pan Roasted Gulf Bass Chorizo Braised Broad Beans, Fennel, Cured Tomato Broth

Grilled Prime Flat Iron Green Curry Spiced Gulf Shrimp, Garlic Glazed Oyster Mushroom, Haricot Vert, Bird Chile Chimichurri

Satsuma and Clove Braised Lamb Shank Parma Butter Polenta, Calabrian Chili, Rapini, Crispy Prosciutto

Grilled Scottish Salmon Steak Heirloom Tomato and Cucumber Salad, Aged Feta, Castelvetro Olive, Oregano Pistou, Lemon

Parmesan & Lemon Brined Chicken Crisp Pancetta, Toasted Farro & Squash Risotto, Sage Cream, Olive Pistou

Rosemary & Cracked Pepper Quinoa Cakes Zucchini Pasta Arrabbiata, Chared Tomato Salsa, Basil

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

# Hors D'oeuvres

Priced per dozen / 2 dozen minimum

## COLD

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

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 Bite, Apple and Grain  
Mustard Kraut, Cracked Pepper Sour Cream

\$48

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

\$56

Fried Castelvetrano Olive, Chorizo,  
Kennebec Potato Mousse, Gremolata

\$48

## CURATED MENUS

Our Executive Chef can craft a custom menus to fit  
your needs. We look forward to curating your special  
day.

# Pop-Up Chef Stations

## CARVING STATIONS

CHEF ATTENDED

### Salt Crusted Prime Rib

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

\$450 / 20 people

### Spinach and Artichoke Stuffed Salmon Roulade

Tomato-Feta Salad, Lemon Dressing, Crispy Capers

\$350 / 20 people

### Fennel and Citrus Rubbed Porchetta

Chorizo Hash, Grain Mustard Jus, Semolina Rolls

\$350 / 20 people

## 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

**Select two** \$15 / person

**Select three** \$20 / person

# Late Night Snacks

## CHURROS SUNDAE BAR

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

\$8 / person

## BREWER'S TAILGATE

### Pretzel Bites

Dusseldorf Mustard and Beer Cheese Dip

### Usinger's Brats

PBR Braised Onions, Caraway Sauerkraut

\$10 / person

## 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 / person

# BAR



# Bar Packages

One bartender for 75 guests

## CRAFT BEER & WINE

House Wine Selection

Beer Selection CHOOSE FIVE

Juices and Soft Drinks

**Per person**  
\$18 First hour  
\$11 Second hour  
\$7 Additional hours

## THE COCKTAIL HOUR

Flowing Selection of Cocktails

### Select Three

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

House Wine Selection

Beer Selection CHOOSE FIVE

Juices & Soft Drinks

**Per person**  
\$21 First hour  
\$13 Second hour  
\$7 / Additional hours

## SAINT KATE HOUSE BAR

Faire La Fête, The Original Champagne

Wine Selection

Selected House Pour Spirits

Beer Selection CHOOSE FIVE

Juices and Soft Drinks

**Per person**  
\$24 First hour  
\$14 Second hour  
\$9 Additional hours

## THE BALLER

Flowing Seltion Cocktails

### Select Three

- ☐ 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

## BAR MENU

# Spirits & Beverages

One bartender for 75 guests

## SPIRITS

### Saint Kate House Bar Spirits

#### Sample Selection

Conciere Spirits:

Vodka, Gin, Silver Rum, Blended  
Scotch, Tequila, Whiskey, Brandy

**Hosted** \$8 / person

**Cash Bar** \$8.5 / person

### Saint Kate Baller Bar Spirit

#### Sample Selection

Tito's Vodka  
Brookers Gin  
Canadian Club  
Captain Morgan  
Dewars White Label Old Crow  
Bourbon  
Jack Daniel's Tennessee Whiskey  
Libelula Joven Tequila

**Hosted** \$10 / person

**Cash Bar** \$10.5 / person

## BEER

### Craft, Local and Import

#### Select Five

- ☐ Spotted Cow
- ☐ Riverwest Stein
- ☐ Kate's Lager
- ☐ Miller High Life,
- ☐ Miller Lite, Kate's Kolsch Style Ale
- ☐ Fantasy Factory IPA

**Hosted Bar** \$6.5 / person

**Cash Bar** \$7 / person

## WINES

### By the Glass Selection

#### Sample Selection

Robert Mondavi Private Select Pinot Noir  
Cabernet Sauvignon  
The Seeker Sauvignon Blanc and Chardonnay  
Lunardi Pinot Grigio

**Hosted** \$9 / person

**Cash Bar** \$9.5 / person

## WATER & SODA

Life WTR® \$5 / person

Bubly \$5 / person

Pepsi Products \$4 / person

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#### 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.

Bar selections subject to change

## BAR PACKAGE ADD-ONS

# Wines by the Bottle

Additional wine by the bottle offered with limited availability

### SPARKLING WINE

Faire la Fête, Brut France \$45

### SAUVIGNON BLANC

Matanzas Creek Sonoma County, California \$35

### PINOT GRIGIO

Lunardi Montalcino, Italy \$24

### CHARDONNAY

William Hill Central Coast, California \$27

Rutherford Ranch Napa Valley, California \$39

### PINOT NOIR

MacMurray Ranch Russian River, California \$33

### CABERNET SAUVIGNON

Storypoint Sonoma, California \$33

Rodney Strong Sonoma, California \$34

### RED BLEND

Murphy-Goode California \$33

### MALBEC

Trivento Amado Sur Mendoza, Argentina \$37

# Kate's Signature Cocktail Service

Create and craft your own signature drinks and cocktail party with a consultation from master cocktail crafters

The Manhattan Bar

The Giggly Bar Hour

Margarita and Tequila Bars

Whiskey, Rye, & Bourbon Bar

The Dry Bar

Non-Alcohol Bar Featuring Seedlip Cocktails



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



# Wedding 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.

## 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 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 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.