



Hilton

MILWAUKEE CITY CENTER

ALL DAY REFRESHMENT PACKAGES

BOARDROOM PACKAGE

PRE-MEETING

Freshly brewed coffee, decaffeinated coffee, herbal tea
Danish, muffins
Chilled orange, grapefruit, tomato juices

MID-MORNING

Freshly brewed coffee, decaffeinated coffee, herbal tea
Assorted soft drinks, mineral waters

MID-AFTERNOON

Freshly brewed coffee, decaffeinated coffee, herbal tea
Assorted soft drinks, mineral waters
Assorted candy bars, dry snacks

EXECUTIVE PACKAGE

PRE-MEETING

Freshly brewed coffee, decaffeinated coffee, herbal tea
Danish, muffins, bagels, croissants, whipped butter, jams
Strawberry, chive, plain cream cheeses
Chilled orange, grapefruit, tomato juices
Fresh seasonal fruit and berry display

MID-MORNING

Freshly brewed coffee, decaffeinated coffee, herbal tea
Assorted soft drinks, mineral waters
Granola bars

MID-AFTERNOON

Freshly brewed coffee, decaffeinated coffee, herbal tea
Assorted soft drinks, mineral waters
House made jumbo cookies, assorted candy bars

Refreshment packages are based upon a maximum of eight hours of service time and require a minimum of 15 people. Additional refreshes beyond this time frame can be added for an additional \$3.00 per person per hour. All food & beverage prices are subject to applicable 22% service charge and 6.1% sales tax. Menu selection and pricing will be guaranteed 30 days prior to the event or upon signed banquet event orders.

Whether dining out or preparing food at home, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

REFRESHMENT BREAKS

AMERICA'S GAME

Whole roasted and salted peanuts
Crispy warm corn tortilla chips with jalapeño cheese sauce
Buttered popcorn, jumbo soft pretzels with stoneground mustard-roasted pepper dip
Assorted soft drinks, bottled water, Sprecher™ root beer

THOUGHTFUL FOODS

Whole seasonal fruit market, Nutri-Grain® and granola bars
Vegetable crudité cups with hummus, olive tapenade and bleu cheese dip
Build your own trail mix:
(Toasted whole almonds, dried blueberries, apricots, pineapple, cherries, dry roasted peanuts)
Naked® fruit smoothies, bottled water, Vitaminwater®, herbal tea

SCOOP SHOP

French vanilla and chocolate ice cream, strawberry, caramel, hot fudge sauces
Crushed Oreo®, chopped nuts, whipped cream, sprinkles, maraschino cherries
Sugar and waffle cones, assorted soft drinks, bottled water, root beer floats

CHOCOLATE CHIP COOKIE HAVEN

Chocolate M&M, chocolate chunk, white chocolate macadamia nut,
double chocolate chip, peanut butter chocolate chip cookies
Organic chocolate, strawberry and white milk, assorted soft drinks, bottled water

TASTE OF THE MEDITERRANEAN

Marinated olives, Greek yogurt with fruit jams
Assorted seasonal grapes, pickled and grilled vegetables
Roasted garlic and red pepper hummus dips with pita and crostini
Lentil chips with spinach dip and basil pesto, assorted fruit juices and bottled water

FRUIT FANATIC

Individual citrus and seasonal melon salads, berry and cream parfaits
Exotic fruit market display with assorted grapes, prosciutto, fruit, and Wisconsin cheese skewers
Assorted fruit juices and smoothies

Refreshment breaks are based on 1 ½ hours service time and require a minimum of 25 people. An additional \$10.00 per person will be assessed for the number of persons under 25. Additional refreshes beyond this service time may be added for an additional \$2.00 per person, per half hour. All food & beverage prices are subject to applicable 22% service charge and 6.1% sales tax. Menu selection and pricing will be guaranteed 30 days prior to the event or upon signed banquet event orders.

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REFRESHMENT A LA CARTE ITEMS

HOT BEVERAGES

Freshly brewed coffee
Freshly brewed decaffeinated coffee
Assorted herbal tea
Hot chocolate, mini marshmallows, whipped cream, chocolate shavings

COLD BEVERAGES

Freshly squeezed orange or grapefruit juice
Tomato, apple or cranberry juice
Assorted bottled juices
Lemonade
Iced tea
Fruit punch
Assorted soft drinks
Assorted mineral or bottled water
Rockstar Energy Drink®
Gatorade®
Naked® fruit smoothie

FRUITS, SWEETS & MORE

Muffins, Danish or croissants
Fresh donuts
Bagels, cream cheese
Danish kringle *(Choice of apple, raspberry, pecan, blueberry, cherry)*
Breakfast bread *(Choice of blueberry, banana, cranberry walnut, chocolate chip)*
Coffee cake *(Choice of apple, raspberry) (serves 12)*
Whole fresh fruit *(apples, oranges, bananas, seasonal variety)*
Individual assorted yogurts *(Dannon® – strawberry, blueberry, peach)*
Candy *(Snickers®, Milky Way®, Kit Kat®, Hershey's®, Skittles®)*
House made jumbo cookies
Fudge brownies
Granola bar
Individual bag of potato chips, pretzels or nacho chips
Warm jumbo pretzels, nacho cheese
Seven-layer bar *(graham cracker crust, chocolate chips, coconut, butterscotch drops, walnuts)*
Apple streusel bar
Individual bags of trail mix
Individual bags of peanuts
Energy bars
Assorted ice cream bars

**We serve Pepsi® products including Pepsi®, Diet Pepsi®, Mountain Dew®, Diet Mountain Dew®, Sierra Mist®, Diet Sierra Mist® and ginger ale. We serve Aquafina® bottled water and San Pellegrino® mineral water*

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CONTINENTAL BREAKFAST

CLASSIC

Freshly squeezed orange, cranberry, grapefruit juices
Muffins, Danish, whipped butter, jams
Regular coffee, decaffeinated coffee, herbal tea

WAKE UP MILWAUKEE

Freshly squeezed orange, cranberry, grapefruit juices
Cinnamon rolls, Danish, assorted coffee cakes, breakfast breads, whipped butter, jams
Medley of seasonal sliced fruits
Regular coffee, decaffeinated coffee, herbal tea

BOARDROOM

Freshly squeezed orange, cranberry, grapefruit juices
Fresh bear claws, muffins, croissants, whipped butter, jams
Medley of seasonal sliced fruits, assorted yogurts, fresh berries, dried fruit, granola
Assorted dry cereals, 2%, skim milk
Regular coffee, decaffeinated coffee, herbal tea

EXECUTIVE

Freshly squeezed orange, grapefruit, cranberry juices
Kringle, muffins, bagels, croissants, whipped butter, jams, flavored and plain cream cheeses
Medley of seasonal sliced fruits, assorted yogurt, fresh berries, dried fruit, granola
Assorted dry cereal, 2%, skim milk
Build your own breakfast sandwich

CREATE YOUR OWN BREAKFAST SANDWICH

All sandwiches come with fluffy scrambled eggs and cheddar cheese

Choose one of each:

BREADS

Country biscuit
Mini bagel
Buttery croissant
English muffin

MEATS

Sausage patty
Hickory smoked bacon
Canadian bacon
Black forest ham

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PLATED BREAKFAST

Breakfast entrées are served with choice of orange, grapefruit or cranberry juice; muffins and croissants; butter and jam; fresh fruit garnish; regular and decaffeinated coffee, herbal tea.

CLASSIC AMERICAN BREAKFAST

Scrambled eggs with fresh herbs, pepper smoked bacon or breakfast links
Roasted roma tomato, breakfast potatoes

SPINACH, BACON AND CARAMELIZED SHALLOT QUICHE

Tomato jam, lemon-basil cream, crumbled feta

EGG STRATA

Italian sausage, kale, parmesan, mango-caper relish, roasted pepper cream

EGG WHITE FRITTATA

Crumbled chorizo, roasted potatoes, chile fresno, roasted corn pico, salsa verde

HANGER STEAK AND EGGS

Herb crusted hanger steak, aged cheddar and mushroom scramble, breakfast potatoes, salsa fresca

BOURBON AND BROWN SUGAR FRENCH TOAST

Smoked bacon, maple-blackberry compote, served with warm maple syrup and whipped butter

FRUIT PLATE

Organic pineapple, watermelon, honeydew, cantaloupe, seasonal berries, local honey yogurt

ENHANCE YOUR PLATED BREAKFAST WITH:

Vanilla bean yogurt parfait, house made granola, fresh berries \$5

Fresh fruit cup

Irish steel cut oatmeal, brown sugar, Craisins® \$5

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BREAKFAST BUFFET

All breakfast buffets are served with freshly squeezed orange, grapefruit and tomato juices, regular coffee, decaffeinated coffee, and herbal tea.

HILTON

Array of seasonal sliced fresh fruits and berries
Scrambled eggs, smoked bacon, sausage links, breakfast potatoes
Danish, muffins, croissants, bagels, strawberry, chive and plain cream cheeses, whipped butter

CREAM CITY

Baked egg strata accompanied by Wisconsin cheese, scallions, tomatoes, and tasso ham
Sausage links
Sautéed red potatoes with onions and peppers
Vanilla bean brioche french toast, warm maple syrup, whipped cream and macerated berries
Assorted donuts, muffins and bagels with cream cheese
Individual yogurt parfait with fresh berries, granola, dried fruit

SWEET SUNRISE

Smoked bacon
Vanilla bean brioche French toast
Pancakes
Belgian style waffles
Assortment of fresh berries and cut bananas
Mini chocolate chips, brown sugar, powdered sugar, whipped cream
Maple syrup, blueberry syrup and chef's choice of flavored syrup

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BREAKFAST BUFFET

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SIZZLIN' SCRAMBLER

Array of seasonal sliced fresh fruits and berries
Yukon Gold potatoes with caramelized onions and grilled vegetables
Belgian style waffles with warm maple syrup, whipped cream and macerated berries
Fresh scrambled eggs with toppings to include: fresh tomato salsa, local cheese, scallions, roasted peppers and mushroom duxelle
Smoked bacon and sausage links

MORNING LIGHT

Array of seasonal sliced fresh fruits and berries
Scrambled egg beaters, turkey bacon, chicken apple sausage
Low fat yogurts, dried fruit, granola
Nature's Path® organic dry cereals, 2%, skim milk
Assorted low fat muffins

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BUFFET ENHANCEMENTS

CHEF ATTENDED SPECIALTY STATION

(minimum of 40 guests)

Custom Omelet

Ham, sausage, bacon, onions, peppers, cheese, tomatoes, spinach, mushrooms

Griddled Fresh

Choice of pancake, waffle, or French toast

Strawberries, whipped cream, powdered sugar and cinnamon-mango chutney

Carved Glazed Artisan Ham

Brown sugar glazed baked bone-in ham

Chef's attendant fee: \$150 for 1 ½ hours

One attendant required per 75 guests

ENRICHMENTS

Fresh fruit parfaits

Cold cereal

Smoked salmon

Mini bagels, traditional garnish

Assorted yogurt

Dried fruit, fresh berries, house made granola

Irish steel cut oatmeal

Raisins, brown sugar, Craisins®

Pricing valid as an upgrade to a breakfast buffet.

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COLD LUNCH ENTRÉES

All cold lunch entrées include choice of soup, rolls, butter, regular and decaffeinated coffee, iced tea, herbal tea or milk.

SOUPS

Tomato, roasted pepper, and leek soup
Charred lemongrass, chicken, and wild rice soup
Smoked potato, roasted corn chowder
White bean, braised pork, and tomatillo chili verde

ENTRÉES

HILTON CAESAR

Char-grilled chicken breast, purple and green romaine, shaved Parmesan and Romano cheeses, roasted garlic crouton, roasted tomatoes, capers, angel hair pasta. Traditional Caesar dressing.

SOUTHWESTERN CHOPPED COBB SALAD

Chopped mixed field greens, pasilla smoked chicken, roma tomatoes, grilled corn, pickled red onion and yellow pepper, egg, black bean-cheddar cheese blend, chipotle-avocado buttermilk dressing.

SUPERFOOD SALAD

Spinach, kale and baby arugula blend, fresh berries, spiced walnuts, flaxseeds, goat cheese, citrus hot-smoked salmon. Roasted beet pomegranate vinaigrette.

GREEK SALAD

Chef selected seasonal greens, rosemary grilled chicken, marinated feta, pepperoncini, bell peppers, olive medley, crisp cucumber, red onion, tomato, toasted pita crouton. Lemon and oregano spiked Greek yogurt dressing.

SMOKED TURKEY BLT

Shaved smoked turkey, crispy pepper bacon, arugula, sliced tomato, muenster, avocado-lime mayonnaise on a fresh pretzel roll. Served with Wisconsin cheddar roasted potato salad and house made garlic dill pickle.

ROAST BEEF AND HORSERADISH HOAGIE

Shaved roast beef, provolone, grilled red onion marmalade, greens, horseradish beer mustard on onion hoagie. Served with Wisconsin cheddar roasted potato salad and house made garlic dill pickle.

WISCONSIN CHICKEN SALAD SANDWICH

Toasted cumin spiced char-grilled chicken, leaf lettuce, sweet corn relish, Wisconsin cheddar, tomato, citrus chipotle cream on a ciabatta roll. Served with Wisconsin cheddar roasted potato salad and house made garlic dill pickle.

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HOT LUNCH ENTRÉES

All hot entrées include choice of soup or salad. Entrées served with chef selected medley of fresh seasonal vegetables, dessert, fresh rolls, butter, regular coffee, decaffeinated coffee, milk, iced tea or herbal tea.

SALADS

HILTON SALAD

Seasonal greens, frisée, radicchio, spiced walnuts, Wisconsin bleu cheese, pickled red onion, grape tomatoes, crisp cucumber, popcorn shoots, white balsamic vinaigrette.

RUSTIC CAESAR

Romaine lettuce, shaved Parmesan, fresh garlic croutons, cracked black pepper, sundried tomatoes, house made creamy Caesar dressing.

GARDEN SALAD

Fresh baby greens, shaved carrots, cucumbers, plum tomatoes, fresh mozzarella, aged balsamic vinaigrette.

ENTRÉES

CHILI-SMOKED PORK LOIN

Sweet potato, poblano, and grilled onion hash, roasted corn salsa, cilantro-scallion pesto.

OLIVE OIL POACHED SALMON

Roasted pearl potato with Herbes de Provence and sea salt, grilled eggplant and cured tomato jam, oaked citrus-fennel broth.

PECAN CRUSTED WHITEFISH

Caramelized leek and potato latke, black-eyed pea succotash, oven dried tomato, lemon and fresh chervil cream.

LIME AND PEPPERCORN SEARED CHICKEN

Agave-honey glaze, mango-caper relish, roasted pepper fried rice, celery salsa verde.

GARLIC ROASTED CHICKEN AND LINGUINE

Romano, crispy capers, charred bell pepper mélange, spinach, artichoke, roasted tomato cream.

STOUT BRAISED BEEF SHORT RIB

Sweet cipolini onion, horseradish and roasted garlic smashed yukon gold potato, edamame, wild mushroom gremolata, natural jus.

CHARGRILLED BEEF TENDERLOIN

Sweet corn salsa, fingerling potato, asparagus and oyster mushroom mélange, porcini coriander cream.

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LUNCH BUFFETS

DELI EXPRESS

House made soup
Fusilli pasta salad with fresh vegetables
and white wine-herb vinaigrette
Salad
Fresh fruit display
Mustard and bacon potato salad
Shaved smoked turkey, ham, roast beef
Sliced Wisconsin cheddar, Swiss and pepper jack cheeses
Lettuce, tomato, onions and fresh pickles
Mayo, mustard, whipped butter, horseradish cream
Pretzel roll, hoagie, wheat and sourdough sandwich buns
Lemon bars, rocky road bars, apple streusel bars

MACARONI MÉLANGE

House made soup
Mixed greens salad display: romaine lettuce, grilled asparagus,
marinated plum tomatoes, house pickled cucumbers,
shaved Parmesan, fresh herbs, mushrooms,
marinated smoked chicken, olive and onion compote,
house vinaigrette, garden fresh cream dressing
Chorizo and smoked cheddar rotini
White Wisconsin cheddar macaroni with scallions
Fontina cream and beef rigatoni
Garlic roasted potatoes
Warm pretzel bread with herb and whipped butter
Assortment of house made pudding parfaits with toppings

BREW CITY

House made soup
Mustard and bacon potato salad
Greek salad: tomatoes, cucumbers, onions, feta,
olives, torn greens and Greek vinaigrette
Fresh fruit display
Smoked Wisconsin cheddar mashed potatoes
Grilled herb crusted chicken breast with
Wisconsin beer cheese sauce and tomato corn salad
Chipotle grilled flank steak with wild mushroom jus and
balsamic roasted onions with fresh horseradish on the side
Maple roasted carrots
Chocolate fudge bars and carrot cake bites

THE SANDWICH SHOP

House made soup
Marinated vegetable salad, pesto chicken and white bean salad
Fresh house made cream caraway coleslaw
Whole wheat bun, smoked turkey, muenster cheese,
mustard-caper aioli, with spring greens
Herb tomato focaccia roll with shaved mesquite pit ham,
Wisconsin swiss, roasted poblano
and garlic remoulade, and bibb lettuce
Baked baguette with shaved cappicola, salami,
pistachio mortadella, provolone, tomato aioli and mixed greens
Barbeque baked potato chips and pita chips with
chickpea red pepper hummus
Assorted fresh baked cookies and dessert bars

WISCONSIN SLIDER BAR

Grilled vegetable display with mango-mustard remoulade,
tomato marmalade and bacon-maple jam dipping sauce
Red wine potato salad with radicchio and cilantro
Coriander cured coleslaw
Shrimp and crab cakes with house made lemon tartar sauce
Mini charred bratwurst patties with roasted red pepper kraut
Pulled smoked chicken with barbeque shallots
Crispy potato wedges, assortment of Wisconsin cheeses,
lettuce, barbeque, mustard and house made pickles
Brioche and traditional slider buns
Assorted brownies and dessert bars

SOUP AND SALAD

Choice of two soups: potato cream, chunky fresh tomato & herb,
smoked ham & bean, wild mushroom & rice, minestrone,
lettuce & roasted garlic cream, chicken tortilla
Market salad bar: mixed greens, romaine, spinach, grilled
vegetables, marinated mushrooms, feta, Wisconsin cheddar, bleu
cheese, artichoke hearts, tomatoes, local salami, olives, cucumbers
Chicken salad, marinated vegetable fusilli pasta salad,
fresh vegetable slaw
Baked potato: sour cream, butter, bacon,
broccoli, scallions, sundried tomato pesto
Chocolate bread pudding with whiskey cream
and assorted mini cheesecakes

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BOX LUNCHES TO GO

THE DELI EXPRESS

Roast beef, turkey or ham with cheddar cheese, lettuce, tomato on a fresh ciabatta roll, red bliss potato salad, potato chips, homemade brownie, whole fruit

CAFÉ BLEU

Bleu cheese chicken salad on a buttery croissant, Bibb lettuce, marinated seasonal vegetable salad, potato chips, whole fruit, brownie

SMOKEHOUSE TURKEY

Shaved smoked turkey, dill Havarti cheese, basil aioli, spring greens, ciabatta bread, rotini pasta salad, granola bar, whole fruit, jumbo fresh baked cookie

GRILLED VEGETABLE WRAP

Spinach tortilla, grilled Portobello, red onion, zucchini, roasted red pepper, buffalo mozzarella, basil pesto, arugula, marinated tomato and cucumber salad, crudité with ranch, granola bar, chocolate brittle

THE PORKY PRETZEL

Honey baked ham and white cheddar cheese on a fresh pretzel roll with mixed greens, mustard potato salad, gourmet potato chips, ranch dressing, apple, house made brownie

GREEN GARDEN PESTO CHICKEN

Grilled pesto chicken salad, baby spring greens, tomato, shaved carrots, bacon, Wisconsin cheddar, peppers, cucumbers and white wine and herb vinaigrette, granola bar, whole fruit and garlic tomato focaccia crostini

All box lunches include canned assorted Pepsi soft drink products and bottled water. Selection of more than one box luncheon is subject to \$1.00 per person charge. Box luncheon selections will be limited to three. All food & beverage prices are subject to applicable 22% service charge and 6.1% sales tax. Menu selection and pricing will be guaranteed 30 days prior to the event or upon signed banquet event orders.

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HORS D'OEUVRES

SELECTIONS PER DOZEN

COLD

Roasted garlic hummus, charred tomato, rustic baguette, chili oil
Caramelized pineapple-strawberry gastrique, black pepper goat cheese
Fresh mozzarella, oil cured tomato-basil crostini, fried capers
Beef tenderloin, grilled pepper and Boursin roulade
Caprese skewers, marinated olive, truffle balsamic glaze
Herbes de Provence crusted ahi tuna, crisp cucumber, Kalamata olive tapenade, lemon crème fraîche
Old Bay® poached shrimp shooter, horseradish, vodka spiked cocktail, lemon
Harissa shrimp skewers, cilantro lime glaze
Cured lox, orange-fennel salad, smoked salt
Seared bay scallop, Belgian endive, pear and roasted pepper salad
Sambal tuna cones, yuzu cream, toasted sesame
Lump crab and grapefruit ceviche, mango, shallot, pickle

HOT

Ancho-coffee smoked pork shoulder slider, tomato poblano relish, basil aioli
Baked potato with brie and wild mushrooms
Sweet corn and crab cake, tomatillo, chipotle remoulade
Wisconsin cheddar and smoked sausage bouche
Bourbon chicken and beets with pistachio mustard crust
Honey Dijon and smoked bacon chicken satays
Sweet chili gulf shrimp, cilantro-cashew pesto
Parmesan artichoke beignets
Spanakopita
BBQ tenderloin, creole mustard, bacon-onion jam, mini slider
Peppered bacon wrapped scallops, Sriracha honey
Asian chili beef satay
Crispy potato wrapped shrimp, tamarind dipping sauce

Hors d'oeuvres selections require a minimum order of 2 dozen per item. Items can be served at station or passed by attendant(s). Passed receptions require one server for every 50 guests at a charge of \$50.00 per attendant. All food & beverage prices are subject to applicable 22% service charge and 6.1% sales tax. Menu selection and pricing will be guaranteed 30 days prior to the event or upon signed banquet event orders.

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ACTION STATIONS

**All chef attended stations require one chef per 75 guests for 1 ½ hours at \$150.
Minimum of 25 guests for a chef attended station.**

FAJITA STATION

Cilantro-lime marinated chicken, spicy beef strips, onions, assorted peppers, guacamole, sour cream, shredded cheddar, scallions, pico de gallo, pepperoncini, jalapeños, warm flour and corn tortillas, nacho chips and queso

PASTA STATION

Cheese ravioli, tomato basil penne, linguine with basil pesto, roasted garlic and Parmesan cream, marinara, artichoke, tomatoes, roasted root vegetables, peppers, onions, mushrooms, focaccia bread and shaved Parmesan cheese

Upgrades available:

Italian sausage
Grilled chicken
Lemon shrimp

SHRIMP SCAMPI STATION

Jumbo Pacific shrimp, garlic, white wine, cilantro, lemon, lime, shallots, horseradish, cocktail sauce, tomato-basil salsa, mango-jalapeño chutney, and mustard aioli

MACARONI AND CHEESE STATION

Traditional elbow macaroni with Wisconsin cheddar cheese sauce, white cheddar and sundried tomatoes with rotini pasta, local cave aged bleu cheese, wild mushroom and rigatoni

Toppings to include: broccoli, bacon, tomatoes, onions, peppers,
shaved Parmesan, garlic bread crumbs, balsamic glaze

GRILLED CHEESE STATION

Cambozola, basil and caramelized shallots, on pumpernickel
Aged local cheddar, tomato, bacon, on fresh brioche
Swiss and ham on fresh multi-grain bread
Freshly made tomato soup

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DISPLAY STATIONS

VEGETABLE CRUDITÉ

Carrots, celery, broccoli, cauliflower, grape tomatoes, cucumbers, asparagus, assorted peppers, marinated olives, bleu cheese dip, roasted garlic-basil dip and red pepper hummus

Small (serves 50) | Medium (serves 100) | Large (serves 150)

WISCONSIN CHEESE

Aged sharp cheddar, buttermilk bleu, bold Havarti, smoked fontina, and fresh mozzarella, with artisan crostini, grapes, house made signature cheese spread

Small (serves 50) | Medium (serves 100) | Large (serves 150)

FRESH FRUIT

Assorted seasonal berries, melons, tropical fruits, and grapes

Small (serves 50) | Medium (serves 100) | Large (serves 150)

CHARCUTERIE

Linguica, pepperoni, sopressata, salami, cappicola and jalapeño sausage, assorted crackers, and crostini

Small (serves 50) | Medium (serves 100) | Large (serves 150)

ANTIPASTO

Fresh local mozzarella, grilled vegetables, marinated olives, Italian meats, tomato copanata, sausage, artichoke brochettes, crumbled fontina, assortment of crackers, grissini and crostini

Small (serves 50) | Medium (serves 100) | Large (serves 150)

HOUSE SMOKED SALMON AND GRAVLAX

Diced tomatoes, red onions, capers, cream cheese, chopped eggs, dill cucumber salad and toast points

(Serves 75 people)

CHIP & DIP

Ranch and BBQ house made potato chips, tortilla chips, pico de gallo, white queso, ranch dip and French onion dip

(Serves 50 people)

BAKED BRIE EN CROUTE

Wrapped in puff pastry, freshly baked and served warm with French bread and raspberry jam

(Serves 30 people)

CROSTINI AND SPREADS

Hummus, olive and sundried tomato tapenade, fresh mozzarella, basil pesto, and baguette toast points

(Serves 75 people)

PETITE PASTRY

Mini fruit tarts, mini cheesecakes, cream puffs, macaroons

Chocolate covered strawberries, mini raspberry cream cups, white chocolate Grand Marnier cups, éclairs

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HAND CARVED SPECIALTIES

All carving stations require one chef attendant per 75 guests for 1 ½ hours at \$150.
All selections are served with cocktail rolls and whipped butter.

ROAST LEG OF LAMB

Garlic, lemon and oregano rub, served with apricot-dill pan jus,
roasted garlic-dill Greek yogurt, toasted sesame pita crisps

(Serves 25 people)

PEPPERCORN AND HERB CRUSTED BARON OF BEEF

Horseradish ale mustard, caper aioli, red onion jalapeño jam

(Serves 90 people)

BOURBON AND MAPLE GLAZED VIRGINIA HAM

Cherry cinnamon compote, orange-coriander crème fraîche, buttermilk drop biscuits

(Serves 75 people)

ALE AND ANCHO CHILE SMOKED PORK SHOULDER

Wisconsin beer brined, pineapple-chile chutney, brioche sliders, house made Carolina BBQ mop sauce

(Serves 30 people)

THE MILWAUKEE CHOPHOUSE PRIME RIB

Slow roasted, medium rare, prime rib au jus, sea salt crust, served with horseradish cream, and spicy Dijon

(Serves 30 people)

CITRUS AND HERB SMOKED TURKEY

Butter basted, cranberry and pepper bacon jam, whole grain mustard aioli,
honey-sage chimichurri, served with fresh pretzel rolls

(Serves 50 people)

HERBES DE PROVENCE GRILLED BEEF TENDERLOIN

Served with horseradish cream, brandied peppercorn demi-glace, red onion jalapeño jam

(Serves 20 people)

All food & beverage prices are subject to applicable 22% service charge and 6.1% sales tax. Menu selection and pricing will be guaranteed 30 days prior to the event or upon signed banquet event orders.

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DESSERT STATIONS

BAKING STATION

Freshly baked cookies, brownies, chocolate covered strawberries, mini fruit tarts, cheesecake bites, strawberry shortcake

CUPCAKE STATION

Chocolate and vanilla cupcakes, vanilla, chocolate, strawberry icing, sprinkles, M&M's, Heath®, gummy worms, sea salt, Reese's® Pieces®, Oreo, Red Hots®

CHOCOLATE DREAM

Melted milk, dark and white chocolate
Pound cake, pretzels, strawberries, pineapple, Oreo, cherries, caramels
Bananas, Rice Krispies Treats™, bacon

COFFEE

Regular and decaffeinated coffee, herbal tea, flavored syrups, sugars, nutmeg, citrus rinds
Fresh cream, whipped cream, chocolate shavings, cinnamon sticks

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PLATED DINNER

All entrées include choice of soup or salad, chef selected medley of fresh seasonal vegetables, dessert, dinner rolls with butter, regular and decaffeinated coffee, herbal tea, iced tea or milk

SOUPS

Tuscan roasted tomato & garlic emulsion with chive cream
Torn organic chicken, thyme broth and pasta
Grilled steak and parsnip broth
Brandied Vidalia onion broth with Gruyère crouton
Cream of wild mushroom and rice

SALADS

HILTON SALAD

Seasonal greens, frisée, radicchio, spiced walnuts, Wisconsin bleu cheese, pickled red onion, grape tomatoes, crisp cucumber, popcorn shoots, white balsamic vinaigrette

RUSTIC CAESAR

Romaine lettuce, shaved Parmesan, fresh garlic croutons, cracked black pepper, sundried tomatoes, house made creamy Caesar dressing

GARDEN SALAD

Fresh baby greens, shaved carrots, cucumbers, plum tomatoes, fresh mozzarella, aged balsamic vinaigrette

Prices are based on soup or salad, entrée and dessert. Dinner service includes rolls and butter, coffee, decaffeinated coffee and herbal tea service. An Additional charge of \$2.00 per person will apply if more than one entrée is selected and will be limited to one vegetarian choice. All food & beverage prices are subject to applicable 22% service charge and 6.1% sales tax. Menu selection and pricing will be guaranteed 30 days prior to the event or upon signed banquet event orders

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PLATED DINNER

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ENTRÉES

ROASTED SIRLOIN OF BEEF

Cajun rub, poblano chimichurri, roasted corn and purple potato mélange, cilantro cream

FOUR PEPPER SEARED NY STRIP STEAK

Torn Brussels sprouts with crispy bacon, roasted carrot puree, horseradish smashed red potatoes, brandied peppercorn sauce

BRAISED BEEF SHORT RIB

Sweet cipolinnis, potatoes lyonnaise, roasted mushroom gremolata, natural jus

DOUBLE CUT PORK LOIN CHOP

Kale and brown butter spaetzle, mango pepper relish, red currant mustard glaze

ROASTED CHICKEN BREAST

Fennel and roasted artichoke, root vegetable puree, rosemary and caramelized shallot mashed yukon gold potato, white wine tarragon chicken jus

LEMON AND CRACKED PEPPER CHICKEN SCALLOPINI

Mango caper relish, salt roasted beets, Thai basil and toasted almond pesto, toasted coriander beurre blanc

GOAT CHEESE, WALNUT, AND SPINACH STUFFED CHICKEN

Wild rice soubise, citrus slaw, cherry molasses, brown butter cream

CITRUS AND HERB SMOKED WILD SALMON

Mediterranean orzo, toasted rosemary almonds, artichoke salsa, gingered yellow pepper coulis

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PLATED DINNER CONTINUED

All entrées include choice of soup or salad, chef selected medley of fresh seasonal vegetables, dessert, dinner rolls with butter, regular and decaffeinated coffee, herbal tea, iced tea or milk

ENTRÉES

ROASTED ARCTIC CHAR

Saffron toasted couscous, red quinoa, roasted eggplant tahini, fried chickpeas, masala spiced tomato glaze

WILD CAUGHT ALASKAN HALIBUT

Roasted pearl potato salad, chorizo, mango scallion marmalade, smoked paprika cream

SEARED BEEF TENDERLOIN FILET

Tarragon mustard crust, smoked bacon, and yukon gold potato colcannon, spring onion and mushroom gremolata, Béarnaise cream

BEEF TENDERLOIN Tournedos

Butternut squash risotto, rosemary-sweet potato purée, bacon-orange jam, roasted tomato, and sautéed Brussels sprouts

UPGRADE ANY ENTRÉE TO MAKE IT A DUET:

Seared Chicken Breast

Salmon

2 Jumbo Shrimp

2 Scallops

*Chef to select sauce to accompany chosen entrée

VEGETARIAN OPTIONS

(All can be prepared vegan and gluten free)

TOASTED QUINOA STUFFED EGGPLANT

Grilled asparagus, charred tomato, and saffron coulis, grilled scallion, mushroom salsa

FLASH FRIED GARAM MASALA SPICED TOFU

Coconut curry, minted basmati, oyster mushrooms, bell pepper mélange, toasted cardamom

BHUTANESE RED AND WILD RICE SOUBISE

Truffled asparagus and grapefruit, black pepper honey toasted almonds, gingered yellow pepper coulis

LEMONGRASS AND SPRING ONION NOODLE BOWL

Rice noodle, burnt ginger-scallion broth, snap peas, Shiitakes, pickled carrot, and radish

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DINNER BUFFETS

PACIFIC RIM BUFFET

Vietnamese Style Hot Pot

Rice noodle, roasted mushrooms, scallion, Thai basil, sambal, hoisin, mung bean sprouts, fresh coriander, lime-peppered ginger beef broth (can be substituted with vegetarian broth)

Thai Peanut Chopped Salad

Napa and purple cabbages, bok choy, peppers, pickled carrot and onion, roasted peanuts, sesame, daikon, scallion, roasted peanut-red curry vinaigrette

Papaya Mango Salad

Mint, basil, cilantro, carrot, cracked pepper, grilled red onion, bamboo shoot, hearts of palm, sweet citrus rice wine vinaigrette

Sweet Chili Glazed Chicken Thighs

Scallion vinaigrette, grilled broccoli, toasted cashews

Korean BBQ Short Ribs

Garlic, ginger, lemongrass and chili marinade, traditional Korean BBQ rub

Pineapple and Toasted Coconut Fried Rice

With crispy fried shallots

Medly of Roasted Bok Choy Broccolini and Caramelized Eggplant

Sesame hoisin glaze

Coconut and Toasted Ginger Panna Cottas

Sweet sesame brittle

Yutiao

Sugar dusted Chinese-style doughnuts

All buffets include coffee, decaffeinated coffee and herbal teas. Buffets for groups under 50 guests are subject to an additional \$10.00 per person charge. All pricing is based on 1 ½ hours service time. All food & beverage prices are subject to applicable 22% service charge and 6.1% sales tax. Menu selection and pricing will be guaranteed 30 days prior to the event or upon signed banquet event orders.

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DINNER BUFFETS CONTINUED

SUPER FOODS BUFFET

Spinach and Kale Salad

Roasted beets, apricots and red onions

Assorted Fresh Berry Display

With kiwi

White Lentil, Artichoke and Avocado Salad

White wine and herb vinaigrette

Pan Seared White Fish with Lemon

White grape sauce, tomato and hearts of palm salsa

Almond Crusted Stuffed Turkey Breast

Stuffed with apricot-flax risotto, raspberry-balsamic jus, sautéed Brussels leaves

Caramelized Cauliflower and Grilled Asparagus

Roasted Garlic and Sweet Potato Purée

Brown Rice Pilaf

Roasted bell pepper and feta cheese

Multigrain and Whole Wheat Rolls

Flourless Chocolate Torte and Banana Cream Pie

Blackberry cream

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DINNER BUFFETS CONTINUED

SOUTHERN COMFORT

Ham-Cannellini Bean Soup
Rosemary

Charcuterie Display
House made pickles

Arugula Salad
Eggs, tomato, onions, cabbage, pepatoches, with peach vinaigrette

Black-Eyed Pea Salad
Chips

Traditional Buttermilk Fried Chicken

Brunswick Stew
Smoked pork, corn, onions and BBQ

House Made Jumbo Meatballs
Pan gravy

Fried Green Tomatoes
Roasted sunchokes

Braised Collard Greens
Tomatoes

Pimento Cheese Hushpuppies

Creamed Rice
Green peas and fennel

Buttermilk Cheese and Scallion Biscuits, and Cornbread
Sweet whipped butter and benedictine dip

Kentucky Bourbon Pecan Pie, Pig Pickin' Cake, Peach Cobbler

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DINNER BUFFETS CONTINUED

MILLER TIME

Beer Cheese Soup

Chopped Salad

Red onion, cucumber, tomatoes, garbanzo beans, bacon, parsley, black olives, mustard champagne vinaigrette

Three Cabbage Coleslaw

Make your own Miller Time Burger

Pepper bacon, grilled onions, Wisconsin cheddar, gardeniere relish, house made bistro sauce, ketchup and mustard

Grilled Salmon

Peppered bacon, tomato, spinach, and lemon-garlic remoulade

Pork Loin

Basted with house made honey mustard and sautéed onions

Crispy Potato Pancakes

Roasted Portabellas, Broiled Tomatoes

Parmesan and roasted red peppers

Chocolate Fudge Cake and Crème Brûlée Cheesecake

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DINNER BUFFETS CONTINUED

THE CHOPHOUSE

Iceberg Blue Salad

Bacon, tomato, eggs, onion, and bleu cheese with herb vinaigrette and house made creamy bleu cheese dressing

Marinated Shrimp and Calamari Salad

Lemon, capers, tomatoes, pepperoncini and mustard

Traditional Caesar Salad

Shaved Parmesan and homestyle buttered croutons with creamy Caesar dressing

Grilled Salmon Sides

Lime and cilantro bierre blanc

Roasted Frenched Chicken Breast

Our exclusive poultry spice rub, roasted garlic and peppercorn pan jus

Slow Roasted Prime Rib of Beef

Sautéed mushrooms and Béarnaise infusion

Garlic Mashed Potatoes, Green Beans, Creamed Corn, Sundried Tomato and Olive Ciabatta Bread Loaves

Carrot Cake and Mini Caramelized Flan

UPGRADE THIS BUFFET WITH:

Lobster Mac 'N' Cheese

Shrimp Cocktail

Crab Cake

Grilled Filet Instead of Prime Rib

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BANQUET DESSERT MENU

LEMON TART

Blackberry coulis, toasted meringue, Grand Marnier blackberries

MOCHA CAKE

Chocolate crumble, espresso anglaise, chocolate espresso beans

NEW YORK CHEESECAKE

Cherry compote, vanilla bean Chantilly

ORANGE BRIOCHE "SHORT CAKE"

Sugared mango and raspberry, coconut cream

CARAMEL APPLE TART

Oat streusel, candied walnuts, cinnamon whipped cream, caramel

VANILLA BEAN CRÈME BRÛLÉE

Macerated berries, mint

CHOCOLATE HAZELNUT CRUNCH

Chocolate mousse, Nutella® anglaise, candied hazelnut

BUTTERMILK PANNA COTTA

Blueberry compote, lemon poppy shortbread

CHOCOLATE TRUFFLE CAKE

Chocolate ganache, strawberry, white chocolate

WINE LIST

HOUSE WINE

Sycamore Lane Chardonnay
Sycamore Lane Merlot
Sycamore Lane Cabernet Sauvignon
Sycamore Lane Pinot Grigio
Sycamore Lane White Zinfandel

SECOND TIER WINE

Napa Cellars Chardonnay
La Crema Pinot Noir
Rodney Strong Cabernet Sauvignon
Ecco Domani Pinot Grigio
Joel Gott Sauvignon Blanc
Hogue Reisling
Tangley Oaks Merlot

SPIRITS

BEER

Beer Per Case Domestic
Beer Per Case Premium
Imported Beer Per Case
Domestic Brands Per Half Barrel
Domestic Premium Per Half Barrel
Imported Per Half Barrel

SPECIALTY STATIONS/RECEPTIONS

These exciting stations can be added to your reception to give your guests an exceptional Hilton Milwaukee City Center experience. Priced per drink.

Build Your Own Bloody Mary Station
Champagne Cocktail Station
Specialty Scotch and Bourbon Station
Frozen Drink Station
Martini Madness Station

COCKTAIL PACKAGE PLAN

For groups of 50 or more guests, simply choose the package you prefer. The amount charged is on a per person basis, in accordance with the guaranteed attendance or the actual attendance, if higher. All packages include cocktails, wines, beers, mineral waters and soft drinks. Note: Not Applicable for Reception Only Events or Hospitality Rooms

Call Brands
Premium Brands
Super Premium

BEVERAGE PRICES

Call Brand Cocktails
Premium Brand Cocktails
Super Premium
Cordials
Domestic Beer
Imported Beer
Mineral Waters
Soft Drinks

Bartenders for hosted or cash bars are charged at \$85.00 for up to four hours and \$10.00 for each additional hour. For proper service, we recommend one bartender for every 75 guests. All quoted prices do not include service charge and applicable sales tax, except for cash bar prices. The sales and service of alcoholic beverages are regulated by the Wisconsin State Liquor Commission. As a licensee, Hilton Milwaukee City Center will not allow liquor to be brought into the hotel from outside sources. All Prices Subject to 22% Service Charge and 6.1% Sales Tax.

CATERING POLICIES AND PRACTICES

Menu Selection

- Menu selection and pricing will be guaranteed 30 days prior to the event.
- One entrée selection on all banquet menus is recommended. Exceptions can be made for dietary or religious restrictions. If more than one entrée is selected there will be an additional charge of \$2.00 per guaranteed person.
- 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 1.5 hours.
- The hotel recommends that all food and beverage be provided by the hotel.
- In the event that items are brought in to the hotel, additional service charges, cutting fees, display charges, or corkage fees will apply.
- In the event we allow the group to bring food or beverage items (charitable events), the hotel does not assume responsibility for the quality, timeliness, or price of food and beverage items brought into the hotel.

Bar Services

- Hosted Bars – Guests order the drinks of their choice and billing of consumption plus gratuity and tax is sent to the host of the event. Hosted bars can be arranged as a package with an hourly charge or based on consumption.
- Cash Bars – Guests purchase their drinks individually at the bar. Prices include tax and gratuity.
- Bartenders – The hotel staffs one bartender for every 75 guests. A bartending fee of \$150 per bartender will apply for cash bars, or if a bar is requested for groups of less than 75 people, or if additional staffing is requested.
- Hospitality Bars – Hotel policy requires that all liquor consumed in the hospitality suites be purchased from the hotel.

Audio Visual / Amenities

- The hotel will accept responsibility for storing items brought into the hotel overnight if the rental arrangement and payment has been arranged through the hotel. Storage fees may apply.
- The hotel has an exclusive contract with American Audio Visual 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 Hilton Milwaukee or American Audio Visual.
- Audio visual equipment contracted outside the hotel must be removed immediately following the conclusion of the event.
- The hotel and American Audio Visual assume no responsibility for services contracted outside of the hotel.

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.

Additional Services

- The hotel will provide a complimentary coat check for groups over 100 people, based on the weather. Standard staffing is one attendant per 125 guests. The hotel is not responsible for lost or stolen items.
- The hotel parking ramp is available to banquet patrons at posted ramp prices. Parking is subject to availability.

Additional Charges

- Additional charges will apply when items are brought in from outside that require additional hotel set up labor.
- All food & beverage prices are subject to applicable service charge and 6.1% sales tax.

Guarantees

- Confirmation on all meal functions as to the number of guests to be served must be made no later than 10:00 am, 5 business days prior to the scheduled event. In the event this 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 plan or diagram must be submitted 3 business days prior to the event, if applicable.
- For groups of 100 attendees or more, the hotel must be notified 2 weeks in advance as to the approximate number of guests expected. In the event the guarantee number differs drastically from the anticipated attendance at the time of the 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.

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 all weddings, social functions and holiday parties.
- A deposit of \$1,500 or 10% of anticipated revenue is required with the return of the signed contract to ensure your space as definite.
- The remaining 100% of the total anticipated costs must be paid 3 business days prior to the function by cash, certified bank check or cashier's check.
- 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 be applied to the unpaid balance after 30 days, if the group was approved for direct billing status.

NOTE: Signed banquet event orders supersede this document. I have read these terms and policies.

Signature _____ Date _____