

KATE

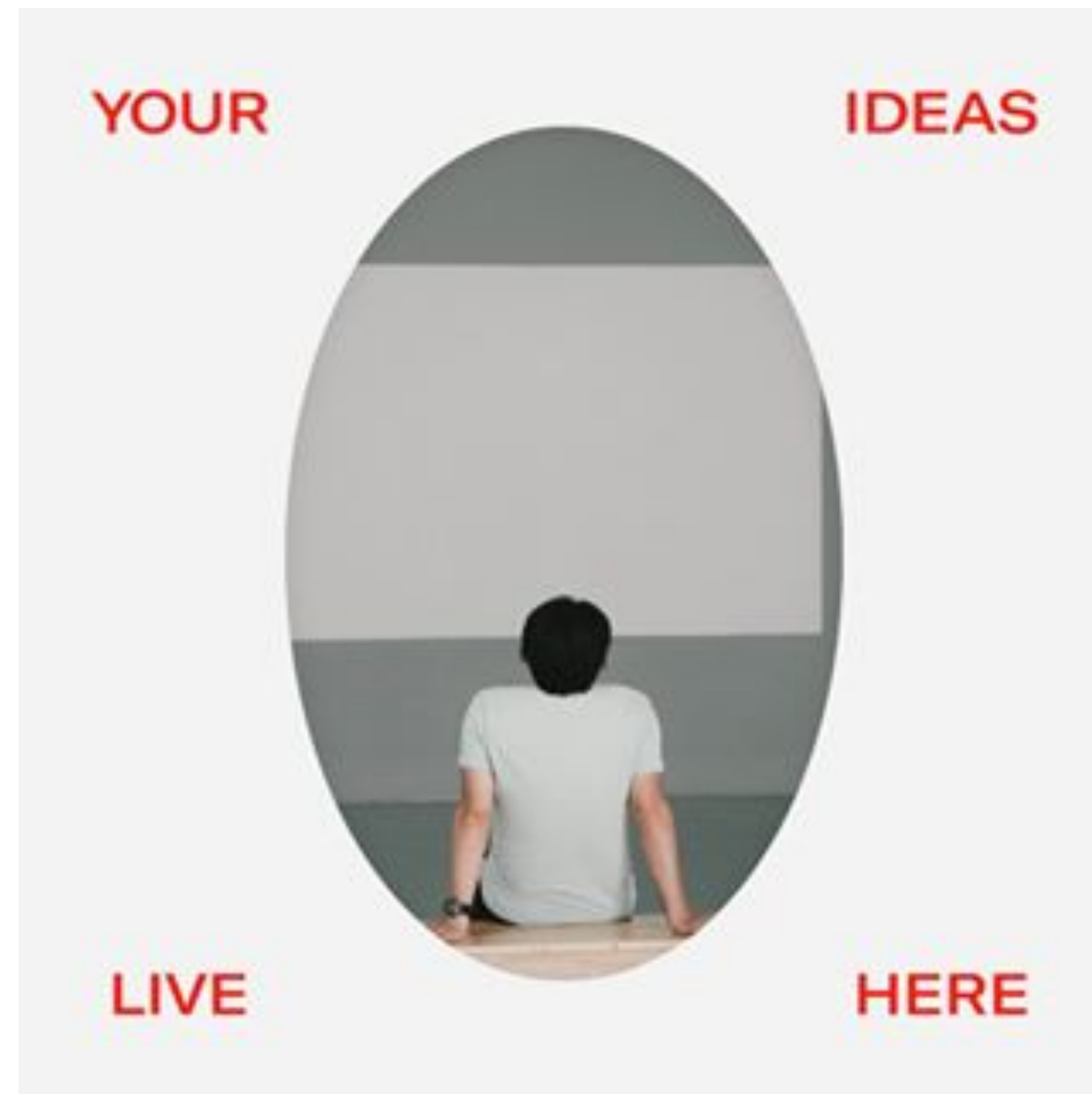
SAINT

THE
ARTS
HOTEL

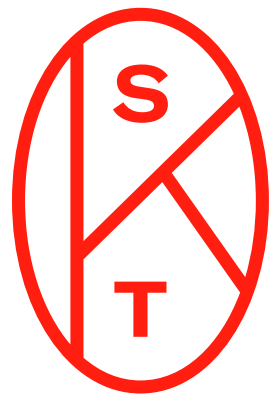
KATE

SAINT

THE
ARTS



A ONE-OF-ITS-KIND HOTEL AND VENUE FOR TRAVELERS, ARTISTS, AND THE COMMUNITY



MORNING TOAST BUFFET

Priced per person.

Includes freshly brewed, locally roasted coffee and selection of premium hot teas served with whole and skim milk, and half and half

toast

18

Croissants, Bagels, Daily Bread Specialties and Pan au Chocolat

Local and Seasonal Spreads and Soft Cheese

Selection of Chilled Juices, Assorted Seasonal Hand Fruit



toast + eggs

25

Croissants, Bagels, Daily Bread Specialties and Pan au Chocolat

Local and Seasonal Spreads and Soft Cheese

Individual Egg Scramble Egg Frittatas

Rum Raisin Pain Perdu, Kallas Farm Honey, Runamok Syrup

Selection of Chilled Juices, Assorted Seasonal Hand Fruit

toast + healthy breakfast

28

Croissants, Bagels, Daily Bread Specialties and Pan au Chocolat

Local and Seasonal Spreads and Soft Cheese

Avocado Mash, Deviled Egg Whites, Radishes, Arugula, Tomato Jam

Icelandic Yogurt, Non-fat Yogurt, House Granola, Dried Fruits, Flax Seed, Agave

Golden Milk Oatmeal, Pumpkin Seed Brittle, Dried Cane Sugar, Toasted Coconut

Selection of Chilled Juices, Açaí Blueberry Shooters, Assorted Seasonal Hand Fruit

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



ADDITIONS TO YOUR MORNING TOAST

Priced per person.

smoked salmon salad

8

Scottish Style, Wild Greens, Cucumber, Herbs, Radishes, Preserved Lemon Vinaigrette with Capers and Grilled Rye

oatmeal and granola

5

Steel Cut Oats, Bircher Muesli, Dried Fruits & Nuts, Icelandic Yogurt

avocado

5

Avocado Mash, Deviled Egg Whites, Radishes, Arugula, Tomato Jam

hand helds

72 dz

Lox & Bagel – Smoked Salmon, Everything Cream Cheese, Caper Tapenade

Croque Monsieur - Nueske's Bacon, Pleasant Ridge Gruyere, Dijonnaise, Fried Egg

Sausage Biscuit – Egg Scramble, Widmer 2 Year Cheddar, Cinnamon Granny Apple

scrambled eggs

5

Phil's Fresh Eggs, Widmer 2 Year Cheddar, Fines Herbes

meat and potatoes

7

Choice of Nueske's Smoked Bacon or Sage Sausage
Choice of Flannel Potato Hash or Rösti Potato Pancakes

frittata egg jars (select one)

60 dz

Nueske's Bacon, Wisconsin Cheddar, Caramelized Onion

Sage Sausage, Butternut Squash, Roasted Pepper

Spinach, Leek, Sweet Corn, Tomato, Mushrooms

action stations

15

Eggs & Omelets:

Prepared To Order, Selection Of Seasonal Ingredients, Regional Cheeses, and Custom Condiments, attendant required

Eggs Benedict:

Farm Fresh Poached Eggs, Toasted English Muffin, Asparagus, Spinach, Crab, Smoked Salmon, Ham, Chicken Sausage, Nueske's Bacon, Wild Mushrooms, Hollandaise, attendant required

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



PLATED BREAKFAST

Priced per person.

Includes freshly brewed, locally roasted coffee and selection of premium hot teas

english farmhouse breakfast 25

Seasonally Inspired Fresh Fruit

Scrambled Eggs with Fines Herbes, Widmer 2 Year cheddar, Flannel Potato Hash / Nueske's Bacon or Sage Sausage

Croissant & Jam

Orange Juice

savory egg custard 22

Seasonally Inspired Fresh Fruit

Roasted Tomatoes, Farmer's Vegetables and Cheese Curds, Flannel Potato Hash, Roasted Stone Fruit and Comb Honey

Croissant & Jam

Orange Juice

raisin pain perdu 18

Seasonally Inspired Fresh Fruit

Bananas Foster, Runamok Syrup, Chicken Apple Sausage, Berry Compote

Orange Juice





AM & ALL DAY BREAKS

Priced per person.

all-day beverages

Chilled Orange, Grapefruit,
Cranberry, and Apple Juices
Refreshed until 10am

Soft Drinks

Agua Fresca

Locally Roasted Cold Brew Coffee

Locally Roasted, Freshly Brewed Regular
and Decaffeinated Coffee

Premium Hot Tea Selection

All-day Beverages 25

Half-day Beverage 15 (refreshed until 10am)

build your own parfaits 8

Icelandic Yogurt, Fresh Berries, House Made
Granola, Toasted Nuts, Honey

engerize me 9

Mixed Berry, Banana and Kale Smoothies,
Assorted Energy and Granola Bars, Fresh
Fruit Skewers

healthy halo 8

Hand Fruit, Grapes, Cashews, Kind Bar, Fruit
Infused Water, Breakfast Bread

french and delicious 10

Freshly Baked Almond and Chocolate
Croissants, Biscotti, French Pressed Locally
Roasted Coffee and Nitro Cold Brew Coffee

a la carte add-ons

Whole Fruit 4

Energy Bars 6

Fruit Skewers 72 dz

Assorted Bagels 48 dz

Fruit & Vegetable Smoothies 72 dz

Freshly Squeezed Orange or
Grapefruit Juice 15 carafe

Apple or Cranberry Juice 13 carafe

Locally Roasted, Freshly Brewed Coffee,
Decaffeinated Coffee, Assorted
Rishi Teas 56 gal

Locally Roasted Cold Brew Coffee 58 gal

Juiced!®- Milwaukee Cold-Pressed Juices 7

Life WTR® 5

Kombucha 6

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



AFTERNOON BREAKS

Priced per person.

Breaks based on 30 minute of continuous service.

superfood

9

Hempseed Granola, Bitter Chocolate Bark with Berries, Fresh Berries, Ginger Lemonade

chips and dips

11

House Salt and Vinegar Chips, Onion Brûlée Dip, Crudités, Pinto Bean Hummus, Pretzels, Spinach and Mushroom Dip

sweets

11

Macarons, Cookies, Peanut Butter Drop, Lemon Bars, Oat and Chocolate Milk

purple door treats

7

1/2 Pints of Assorted Purple Door Ice Cream Treats

pizza party

13

Treat Your Guests to Neapolitan-Style Pizzas by Proof Pizza

brewer's tailgate

18

Soft Pretzels, Beer Cheese Spread, Beer Mustard, Clock Shadow Cheese Curds, Usinger Brats

a la carte add-ons

Whole Fruit 4

Trail Mix 5

Rice Crispy Treats 48 dz

Mixed Nuts 7

Red Chile Popcorn 5

Assorted Individual Chips 4

Assorted Candy Bars 4

Lemon Bars 60 dz

Assorted Cookies 60 dz

Freshly Brewed Iced Tea 13 carafe

Soft Drinks 4

Coconut Water 5

Gatorade 4

Kombucha 6

Juiced!®- Milwaukee Cold-Pressed Juices 7

Life WTR® 5



PLATED LUNCHES 34

Priced per person.

Includes freshly brewed, locally roasted coffee and selection of premium iced and hot teas

to start

Please select one

Tomato and Roasted Red Pepper

Pistou Croutons, GF

Corn and Potato Chowder

Smoked Bacon, Cheddar Cheese

Chicken Paprikash

Smoked Paprika, Egg Dumplings

Heirloom Tomato

Grande Fresh Mozzarella, Pesto Vinaigrette, Balsamic

Caesar

Grilled Focaccia, White Anchovy

St. Kate Salad

Mixed Greens, Slivered Vegetables, Herb Dressing

Compressed Watermelon

Red Onion, Hydro-Watercress, Pepper Vinaigrette

entrees

Please choose one

Blackened Flat Iron Salad

Baby Gem Lettuce, Pickled Veggies, Maytag Blue

Chopped Chicken Cobb

Signature Aria Cafe's Presentation, Derby Dressing

Seared Salmon

Hoisin Glazed Broccoli, Orange- Sesame Tare

Caribbean Glazed Pork Loin

Wilted Greens, Honey Garlic Jus

Croque Madame

Wright's Ham, Béchamel, Fried Egg, Pleasant Ridge Gruyere

Roasted Chicken Breast

Creamy Parmesan Polenta, Roasted Mushrooms

sweets

Please choose one

Seasonally Inspired Fruit Cobbler

Brown Betty Crumble

German's Chocolate Cake

Coco Lopez, Toasted Coconut

Peanut Butter Bombe

Toasted Marshmallow, Nut Brittle



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



SOUP, SALADS AND SANDWICHES BUFFET 29

Priced per person. Minimum 20 people.

Includes freshly brewed, locally roasted coffee and selection of premium iced and hot teas.

soup

Please select one

Tomato and Roasted Red Pepper

Pistou Croutons, GF

Corn and Potato Chowder

Smoked Bacon, Cheddar Cheese

Chicken Paprikash

Smoked Paprika, Egg Dumplings

salads

Please select two

Heirloom Tomato

Grande Fresh Mozzarella, Pesto Vinaigrette, Balsamic

Caesar

Grilled Focaccia, White Anchovy

St. Kate Salad

Mixed Greens, Slivered Vegetables, Herb Dressing

Smashed Potato

Crisp Bacon, Beer Mustard, Confit Onion, Herbs

sandwiches and pockets

Please choose two

House Smoked Turkey

Smashed Avocado, Arugula, Roasted Tomato, Wisconsin Cheddar, Honey Wheat Bread

Tuna Pan Bagnat

Tuna Salad, Sliced Tomato, Olive Tapenade, Sliced Egg, Fresh Herbs, Dijon Mustard, Toasted Ciabatta

Hawaiian BBQ Pulled Pork

Teriyaki BBQ, Pineapple Slaw, Steamed Buns

Pockets- *Italian Stone-Oven Bread Pockets*

Italian Salumi

Sweet Genoa, Mortadella, Soppressata, Provolone, Muffuletta, Arugula, Bagna Càuda

Roasted Chicken BLT

Nueske's Bacon, Heirloom Tomato, Peppercorn, Aioli

Mozzarella and Tomato

Grilled Summer Squash, Pickled Onion, Bell Pepper, Garlic Rouille



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



CUSTOM LUNCH BUFFET 39

Priced per person. Minimum 20 people.

Includes freshly brewed, locally roasted coffee and selection of premium iced and hot teas.

soup

Please select one

Tomato and Roasted Red Pepper

Pistou Croutons, GF

Corn and Potato Chowder

Smoked Bacon, Cheddar Cheese

Chicken Paprikash

Smoked Paprika, Egg Dumplings

salads

Please select two

Heirloom Tomato

Grande Fresh Mozzarella, Pesto Vinaigrette, Balsamic

Caesar

Grilled Focaccia, White Anchovy

St. Kate Salad

Mixed Greens, Slivered Vegetables, Herb Dressing

Calabrese Pasta

Roasted Vegetables, Olives, Pecorino, Pine Nuts

entrees

Please choose two

Croque Madame

Wright Ham, Béchamel, Fried Egg, Pleasant Ridge Gruyere

Seared Salmon

Hoisin Glazed Broccoli, Orange- Sesame Tare

Rigatoni Pomodoro

Roasted Eggplant, Fresh Mozzarella, Basil Pesto

Caribbean Glazed Pork Loin

Wilted Greens, Honey Garlic Jus

Skillet Roasted Chicken Breast

Creamy Parmesan Polenta, Roasted Mushrooms

Herb Crumb Crusted Whitefish

Rainbow Swiss Chard, Toasted Garlic Chips, Lemon Butter Sauce

Blackened Flat Iron Steak

Scallion Chimichurri, Oven Roasted Tomato

sides

Please select one

Squash Casserole

Roasted Tomato, Garlic Crumb

Cauliflower Polonaise

Brown Butter Gremolata

Oven Roasted Carrots

Honey-Cumin Seed Glaze

Cheese & Macaroni

Smoked Gouda, Cracked Pepper

Farro Risotto

Butternut Squash, Rosemary

New Potatoes

Petersen Sea Salt, Snipped Herbs

sweets

Salted Caramel Brownies

Chocolate Chip Cookies

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



HEALTHY LUNCH BUFFET- GLUTEN AND DAIRY FREE ²⁸

Priced per person. Minimum 20 people.

Includes freshly brewed, locally roasted coffee and selection of premium iced and hot teas.

soup

Turkey Chili

Black Bean, Quinoa, Chile Guajillo, Avocado Salsa



salads

Greens Salad

*Cucumber, Grilled Red Onion, Cherry Tomato, Radish,
Lemon Vinaigrette*

Grilled Vegetable Salad

*Sweet Potato, Kale, Pickled Beet, Cold Pressed Olive Oil,
Roasted Garlic*

entrees

Cornmeal Crusted Chicken

Roasted Corn Succotash

Citrus Brined Salmon

Fennel and Orange Gremolata

Charred Cauliflower

Curry Green Lentil, Sweet Pepper, Roasted Garlic

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



BEING SOCIAL - STATIONS

Priced per person. Minimum 20 people.

lunch

Open Faced Reuben 9

Smoked Pastrami, Griddled Rye, Thousand Island Dressing, Sauerkraut, Swiss

Skirt Steak Sandwich 11

Char Grilled Skirt Steak, Gorgonzola, Italian Roll, Roasted Peppers and Onions, Horseradish Cream

Oakland Gyro (must be attended) 13

Lamb Gyros, Chicken Shawarma, Tzatziki, Pickled Sweet Onion, Tourn, Tomato, Cucumber, Pita

Lump Crab Cake 72 dz

Roasted Corn Anglaise, Sweet Drop Pepper

Crispy Parmesan Artichoke Heart 48 dz

Green Goddess Dressing

lunch and dinner

Charcuterie and Cheese 15

Assortment of Local Cheeses, Local and Imported Cured Meats, Pickles, Mustards, Jams, Grilled Bread

Garden 11

Romaine Spears, Raw, Pickled, and Grilled Veg, Charred Eggplant, Black Garlic Dip, Grilled Breads, Tahini Dip, Roasted Chickpeas

Lake and Ocean (must be attended) 33

Low Country Shrimp Boil: Old Bay Poached Gulf Shrimp, Red Potato, Andouille, Sweet Corn

Fresh Oysters on the Half Shell, seasonal selection: Rehorst Gin and Cucumber Mignonette, Hot Sauce, Bloody Mary Cocktail Sauce, Sauce Louis

Tuna Poke: Sesame Wonton Crisp, Wasabi Cream, Wakame Seaweed Salad

Smoked Whitefish Dip: Grilled Flatbread

Mac and Cheese 17

Shells with Smoked Gouda, Orecchiette, Romano, Cracked Pepper Cream, Toppings: Crisp Bacon, Pickled Onion, Roasted Peppers, Buttered Panko, Parmesan, Árbol Chile, Roasted Mushrooms, Fried Garlic

chef's carvery

Salt Crusted Prime Rib 450 per 20 people

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

Apple and Bourbon Brined Porchetta 350 per 20 people

Roasted Apple Chutney, Kings Rolls, Sorghum Butter

Salmon Wellington 350 per 20 people

Spinach and Feta Duxelles, Artichoke Fondue, Cheese Tuile

Smoked Pork Butt, BBQ Beef Brisket / Smoked Whole Chicken

Carolina, Alabama and Texas BBQ Sauce, Hatch Chile Cornbread, Vinegar Slaw

Choose one, 15 per person

Choose two, 20 per person

Choose three, 25 per person

All Chef Stations Require an Attendant



HORS D'OEUVRES

Priced per dozen.
2 dozen minimum.

Croque Monsieur 60 / dz

Wright's Ham, Alpine Gruyere, Béchamel

Tempura Fried Mac and Cheese 48 dz

Red Pepper Jelly, Crisp Bacon

Tuna Poke 72 dz

Wasabi Cream, Wonton Crisp, Sesame

Tomato and Ricotta Baguette 48 dz

Pepper Bacon, Bacon Fat Vinaigrette

Pork and Beef Meatballs 60 dz

Sunday Sauce, Romano

Chorizo Arancini 60 dz

Manchego, Paprika Dulce

Lump Crab Cake 72 dz

Roasted Corn Anglaise, Sweet Drop Pepper

Crispy Parmesan Artichoke Heart 48 dz

Green Goddess Dressing

Shrimp Ceviche Shooter 72 dz

Mango, Leche De Tigre, Mezcal

Miso and Tamarind Deviled Egg 48 dz

Kimchi, Fried Garlic

Salt Roasted Beet 48 dz

Chèvre, Smoked Carrot, Candied Walnut

Old Bay Poached Gulf Shrimp 72 dz

Louis Sauces



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



PLATED DINNER SELECTIONS

Priced per person. Includes freshly brewed, locally roasted coffee and selection of hot teas.

to start

Please select one

Heirloom Tomato

Grande Fresh Mozzarella, Pesto Vinaigrette, Balsamic

Caesar

Grilled Focaccia, White Anchovy

St. Kate Salad

Mixed Greens, Slivered Vegetables, Herb Dressing

Celeriac Soup

Crème Fraîche, Compressed Apple, Chive Oil

Chilled Asparagus Flan

Shaved Pecorino, Lemon Essence

Willow Creek Crispy Berkshire Pork Belly

Sweet Corn Johnny Cake, Kaffir-Peach Chutney

Chilled Jumbo Shrimp

Caramelized Eggplant Caviar, Basil Pesto, Chive, Marinated Tomatoes

entrees

Please select one

Grilled Filet of Beef 58

Sour Cream Smashed Potato, Roasted Asparagus, Onion Confit, Horseradish Demi -Glace

Honey and Garlic Glazed Pork Shank 40

Pencil Cob Grits, Collard Greens, Mustard and Beer Jus

Pan Roasted All Natural Chicken Breast 43

Parmesan Risotto, Roasted Mushrooms, Cured Tomato, Peppercorn Jus

Tamari Brined Salmon Filet 48

Hoisin Glazed Broccolini, Fried Rice, Sesame-Orange Reduction

Ancho Rubbed Flat Iron Steak 47

Marble Potato and Poblano Hash, Roasted Carrot,

Scallion Chimichurri

Blackened Swordfish 48

Roasted Corn Chowchow, Asparagus, Smoky Tomato Broth

Grilled Chicken 43

Beer Brined Semi-Boneless Chicken, Double Smoked Bacon Mac & Cheese, Caramelized Brussels Sprouts, Brown Butter Chicken Jus

Arrowhead Mills Truffled Polenta 36

Mascarpone, Pea Shoots and Mushroom Ragout

sweets

Please select one

Seasonally Inspired Fruit Cobbler

Brown Betty Crumble

Irish Whiskey Cake

White Chocolate Glaze, Candied Walnut

German's Chocolate Cake

Coco Lopez, Toasted Coconut

Peanut Butter Bombe

Toasted Marshmallow, Peanut Brittle

Hazelnut Panna Cotta

Brandied Cherry, Orange Whip

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



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.



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



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

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

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

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



BARS AND BEVERAGES



Spirits

- Saint House Bar Spirits

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

- Saint Kate 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, The Seeker 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



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*



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, Midwest

Madame Macaron, Milwaukee



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



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

phone-855 4ST KATE
saintkatearts.com