



## CONGRATULATIONS ON YOUR ENGAGEMENT!

Thank you for considering The Pfister Hotel for your wedding reception. For more than 125 years and over 8,000 weddings, The Pfister Hotel has established a tradition of elegance and personal service for Milwaukee's most discerning brides and grooms.

The Pfister Hotel greeting, Salve, promises guests a level of gracious service unmatched by other Milwaukee venues. Stunning chandeliers, sculptured ceilings and beautifully appointed guest rooms—a level of elegance once reserved for kings and queens—greet every guest.

Whether intimate or grand, The Pfister has the perfect space to enhance your event. Our Grand Ballroom is an enchanted setting for a wedding with up to 600 guests. The Imperial Ballroom has a unique elegance perfect for weddings with a guest list under 300 people. After hosting over a century of events, the Imperial Ballroom still proves to have the same luster it did when its doors were first opened. If you are looking for a smaller, intimate affair, then The Rouge is a perfect setting for your unforgettable evening; it has played host to events since the turn of the century and, to this day, continues to wow guests.

Our dedicated Pfister event managers are ready to assist in planning your wedding. For your rehearsal dinner, ceremony or reception, the expertise of our wedding staff will ensure that everything, from setting to decor, is absolutely perfect. Our wedding menus, from traditional to unique, are custom designed to provide elegant dining on your special day.

We look forward to working with you! Please let us know if we can assist you in any way.

**Marcus Hotels & Resorts Milwaukee Catering Office**  
Representing The Pfister Hotel, Saint Kate – The Arts Hotel  
and Hilton Milwaukee City Center



HISTORIC HOTELS  
of AMERICA  
NATIONAL TRUST FOR  
HISTORIC PRESERVATION





WELL Spa + Salon is an upscale spa and salon located on the lower level of The Pfister Hotel. It is the perfect place for your bridal party. Gourmet delights, unique libations, signature special occasion hair, mineral makeup applications and nail services are all presented in a relaxing, sophisticated atmosphere that will create unforgettable memories for your special day.

### **PERSONAL SPA SUITES**

Say goodbye to sharing a common locker space. At the WELL Spa + Salon, each treatment room is a two-room suite, which includes your own private bathroom, shower and every custom amenity you could possibly imagine. Heated floors, mirrors and robes, your choice of satellite station or personal iPod, aromatherapy or even the temperature of the treatment table and the room are all yours by simply asking—and every treatment is customized precisely for you.

### **PRIVATE CELEBRATION ROOM**

The Orchid Room is our private event room located adjacent to the spa lobby and treatment suites. This living room-style space can provide an intimate setting for two, or accommodate up to twelve people. It is perfect for couples, bridal and baby showers, bachelorette parties, weddings, birthday parties, girlfriend outings, corporate retreats, mothers and daughters or any other occasion that requires a little something special.

We are specialists in wellness and beauty, and firmly believe both start from within. Your journey begins with specific questions designed to help us understand your needs and concerns so we may best serve you. We support, encourage and are dedicated to achieving the goals you have set for your visit.

Be Well... Laying a foundation of health with services that achieve a healthy balance between body, mind and spirit.

Feel Well... Our goal is to leave you feeling as good on the inside as you do on the outside—every service, every time.

Spa Well... Creating an environment of comfort and pampering services developed exclusively for you, creating a refreshed outlook on life that extends beyond today and into tomorrow.

Please call to schedule a time to discuss your special day and how we will customize your needs and desires into an unforgettable celebration.

We look forward to working with you and creating those special memories.

WELL Spa+Salon  
Event Coordinator  
414-298-3148



# WEDDING PACKAGES

## EMERALD WEDDING PACKAGE

Displays of assorted cheeses with crackers and crudit  with dip during cocktail reception

Selection of two butler-passed hors d'oeuvres during the cocktail reception

Champagne toast with dinner

Choice of salad course and entr e course

Cutting and servicing of your wedding cake

Four hours of hosted domestic bottled beer, wine and soft drinks

## RUBY WEDDING PACKAGE

Displays of assorted cheeses with crackers and crudit  with dip during cocktail reception

Selection of three butler-passed hors d'oeuvres during the cocktail reception

Champagne toast with dinner

Three-course menu

Cutting and servicing of your wedding cake

House wine served through first three courses of dinner

Four hours of hosted call bar

## DIAMOND WEDDING PACKAGE

Displays of assorted cheeses with crackers and crudit  with dip during cocktail reception

Selection of four butler-passed hors d'oeuvres during the cocktail reception

Champagne toast with dinner

Four-course menu

Cutting and servicing of your wedding cake on painted plates

House wine served through first three courses of dinner

Five hours of hosted call bar

Late-night snack station

\*Please note: prices listed in the entr e section of the menu include items listed under the packages above.

\*All prices are subject to change.

\*Menu selection and pricing will be guaranteed 45 days prior to the event or upon a signed banquet event order.



# WEDDING PACKAGES

## APPETIZER COURSE

*select one, with the exception of Emerald Package*

### **Warm Blackberry Brie Toast**

Chardonnay grapes, pistachios

### **Amarone Risotto**

Radicchio, asparagus, wild mushrooms, feta

### **Tomato Caprese Tower**

Basil vinaigrette, balsamic glaze

### **Roma Tomato Bisque**

Fresh basil chiffonade

### **Sweet Corn Purée**

Fresh herbs, sweet corn

### **Chilled Chunky Tomato Gazpacho**

Sherry, Vidalia onion

### **Roasted Squash Soup**

Toasted pepita, herbs

### **\*Barbeque Shrimp & Crab Cocktail**

*\*Additional fee per person with the exception of Diamond Package*

Cucumber salad, blood orange glaze, tomato caper cocktail sauce

## SALAD COURSE

*select one*

### **Pfister House Salad**

Locally grown organic greens, teardrop tomatoes, julienned cucumber and carrots, 1893 Pfister dill dressing

### **Roasted Beet Salad**

Arugula, oranges, chives, pistachios, fresh mozzarella, lemon-basil vinaigrette

### **Wine & Cheese Salad**

Locally grown watercress and frisée, red wine poached pears, toasted pecans, Wisconsin blue cheese, dried cranberries, port wine dressing

### **Cucumber Bundle of Lolla Rossa**

Arugula and butter lettuce, crumbled chèvre, toasted pecans and raspberry vinaigrette



# WEDDING PACKAGES

## ENTRÉE COURSE

Prices of entrees include all package contents listed on page 3  
*select one*

---

EMERALD | RUBY | DIAMOND

### Parmesan Crusted Chicken Breast

Oven-roasted San Marzano tomatoes, caramelized portabella & grilled asparagus, red pepper & pesto potatoes, chili-saffron glaze

### Butter Chicken Thighs

Sundried tomato-spinach bread stuffing, caramelized cauliflower

### Mushroom Arborio Stuffed Boneless Chicken

Pearl onion, orange gastrique, broccolini, radish sauté

### Sweet & Spicy Crusted Salmon

Basil citrus salsa, garden vegetable slaw, Pomerey cream sauce, crispy fingerling potatoes

### Charred Sea Bass

Charred pickled beets, shredded Brussels sprouts, lemon-spinach chutney, saffron couscous, fried leeks

### Cabernet Braised Beef

Roquefort potato mousseline, rosemary demi-glace, baked baby carrots, radicchio

### Garlic Roasted Beef Tenderloin

Spinach & goat cheese potato cake, Kumato tomato, spring onion & balsamic mushrooms, broccolini, sauce bordelaise

### Grilled Beef Tenderloin

Cheese & bacon fondant potato, golden bean salad, grilled carrots, citrus Bagna càuda



# WEDDING PACKAGES

## VEGETARIAN ENTRÉES

### Creamy Herb Polenta

Sautéed wild mushrooms, spinach, grilled red onion, navy beans, tomato marmalade, parmesan

### Green Quinoa Bowl

Grilled asparagus, roasted broccoli, shaved Brussels sprouts, scallions, corn salsa, olive oil

### Cauliflower Risotto

Blistered baby tomatoes, lemon arugula, scallion, caramelized cauliflower, Parmigiano-Reggiano, yellow beets, extra virgin olive oil

---

*If more than one entrée is selected, there will be an additional charge per guest. Dinner service includes rolls and butter, Colombian regular or decaffeinated coffee and herbal tea service. All food and beverage prices are subject to applicable service charge and sales tax.*

*\*All prices are subject to change.*

*\*Menu selection and pricing will be guaranteed 45 days prior to the event or upon a signed banquet event order*



# WEDDING MENU SELECTIONS

**The Diamond Wedding Package includes:**

**Your choice of one intermezzo**

**Your choice of one late-night snack station**

## INTERMEZZO

Frozen key lime bar

Pfister pickle, ginger, candy cane beet

Fresh-churned sorbet

(Choose: raspberry Chambord, citrus mint, grapefruit Campari, or plum Riesling flavor)

---

**Add the following small bites to any package**

## AMUSE BOUCHE

*A small bite to awaken your palate*

Balsamic watermelon, Boursin cheese, prosciutto

Beef tenderloin crostini with horseradish, micro fennel, bourbon bacon

Beet & goat cheese terrine, basil, yellow pepper dressing

Peppered smoked salmon endive, herbed cheese, capers, pickled onion

Crispy pork belly, saffron pear purée, blue cheese, fresh herb slaw

Barbeque shrimp, horseradish, mango, Wisconsin mozzarella, cucumber salsa

**AFTER-DINNER SWEET** (one piece per person)

Chocolate dipped strawberries

Assorted macarons

Chocolate bon bons

*Prices listed are per person.*

*\*All food and beverage prices are subject to applicable service charge and sales tax.*

*\*All prices are subject to change.*

*\*Menu selection and pricing will be guaranteed 45 days prior to the event or upon a signed banquet event order.*



# WEDDING MENU SELECTIONS

## LATE-NIGHT SNACK STATION

### Grazing Station

Assorted cheeses, crackers, breads, spreads, meats, nuts,  
olives, grapes, snack mix, vegetables, hummus, dip

### Angus Sliders

Pfister pickles, spicy & yellow mustards,  
ketchup, Wisconsin cheddar cheese

### Cheese Curds & Chicken Wings

Buffalo and garlic mustard spiced wings,  
blue cheese dip, Sriracha ranch dip

### Mac & Cheese Bar

Cavatappi pasta, Wisconsin cheese sauce,  
bacon, broccoli, gardiniera,  
cajun Usinger's bratwurst, jalapeño,  
tomato salsa, grilled chicken, hot sauce

### Chips & Dips

House-made ranch and barbecue chips,  
garlic French crostini, French onion,  
dill ranch & bacon-cheddar dips

### Bavarian Pretzel & Grilled Cheese

Beer cheese dip, stone ground mustard,  
Wisconsin cheddar, Cambozola, tomato  
grilled brioche sandwich bites

*\*Minimum of 30 guests.*

*Reception stations are served for a maximum of 1½ hours.*

*Prices listed are per person. All food and beverage prices are subject to applicable service charge and sales tax.*

*\*All prices are subject to change.*



# WEDDING MENU SELECTIONS

Refer to package descriptions for number of hors d'oeuvres included with each package. Add additional hors d'oeuvres for the prices listed.

## HORS D'OEUVRES

---

### Hot

Traditional spanakopita	per dozen
Vegetable empanadas	per dozen
Mushroom vol-au-vent, horseradish cream, chives	per dozen
Parmesan artichoke hearts, creamy herb dipping sauce	per dozen
French onion Gruyère toast	per dozen
Almond-stuffed dates wrapped in crisp bacon, red pepper coulis	per dozen
Honey mustard chicken and bacon satay	per dozen
Seared chicken pot sticker, sambal-peanut sauce, mango chutney	per dozen
Ginger chicken lollipop, sesame ginger glaze	per dozen
Tuscan chicken brochette, Kalamata olive, artichoke, tomato herb dipping sauce	per dozen

---

### *Additional cost per person*

Grilled Baja lime shrimp skewer, piña colada sauce	per dozen
Hawaiian coconut fried shrimp, pineapple ginger coulis	per dozen
Maryland crab griddlecakes, lemon chive aioli	per dozen
Beef Wellington in delicate pastry, parsley sour cream	per dozen
Micro braised beef sliders, Fontina, pickled onion	per dozen
Baby potato skins with barbecue duck, scallions, Cambozola cheese	per dozen
Cocktail filet mignon forks, béarnaise	per dozen



# WEDDING MENU SELECTIONS

## HORS D'OEUVRES

### Cold

- Sesame rice roll, red pepper, goat cheese, lemon-fennel slaw  
per dozen
- Roasted garlic hummus and tomato crostini, goat cheese, capicola  
per dozen
- Antipasti brochette, aged balsamic caramel, micro basil  
per dozen
- Herb Boursin tartlets, strawberry fresco, cracked peppercorn, apricot preserve  
per dozen
- Local baby cherry tomatoes piped with avocado mousse  
per dozen
- Chilled Andalusian gazpacho, sweet corn salsa, coriander  
per dozen
- Whipped French brie spoon, brandied cherries, micro basil  
per dozen
- Buffalo blue deviled eggs, celery, chicken, bacon  
per dozen
- Peppered prosciutto-wrapped melon, white truffle essence  
per dozen

### *Additional cost per person*

- Cold smoked Scottish salmon mousse cones, caviar jimmies, chive baton  
per dozen
- Lemongrass poached shrimp cocktail shooter, horseradish tomato sauce, lemon  
per dozen
- Pesto shrimp bruschetta, oven roasted tomato compote, fresh mozzarella, crostini  
per dozen
- Citrus-mango ceviche, shrimp, scallop  
per dozen
- Carpaccio of Angus beef, Wisconsin blue cheese mousse, port wine syrup  
per dozen
- Beef tenderloin roulade, Boursin cheese, cornichon, horseradish, red pepper, chives  
per dozen
- Tuna tartare, Asian chili aioli, goma wakame, black sesame seed  
per dozen

*Hors d'oeuvres must be ordered by the dozen, with a minimum of two dozen.*

*\*All food and beverage prices are subject to applicable service charge and sales tax.*

*\*All prices are subject to change.*

*\*Menu selection and pricing will be guaranteed 45 days prior to the event or upon a signed banquet event order.*



# DISPLAYS AND STATIONS

## HORS D'OEUVRES RECEPTION DISPLAYS

*Minimum 25 guests*

---

### MARKET-FRESH VEGETABLE CRUDITÉS - per person

Pfister dill and hummus dipping sauces

### ANTIPASTO - per person

Roasted red peppers, grilled asparagus, tomato caponata, marinated olives, marinated mushrooms, cornichons, fresh mozzarella, prosciutto, salami, garlic & herb crostini

### FIELD FRESH FRUIT DISPLAY - per person

Melons, berries, seasonal fruits

### DOMESTIC AND IMPORTED CHEESES - per person

Served with a selection of crackers & crostinis

### ASSORTED SAUSAGES AND CHARCUTERIE - per person

With a selection of crackers

### WISCONSIN CHEESE AND SAUSAGE - per person

Aged cheddar, Swiss, Gouda, blue, cheese curds, salami, pepperoni, fresh and dried fruit garnish, with a selection of crackers

### TUSCANY - per person

Garlic hummus, tomato basil pesto, Kalamata olive tapenade, crostinis, sea salt pita crisps, baguettes, lavosh

### WHOLE SMOKED SALMON DISPLAY

With chopped egg, chopped red onion, capers and an assortment of gourmet crackers and flatbreads

*The above serves 25 guests*

### BAKED BRIE WHEEL

With raspberry compote, butter, brown sugar, almonds, selection of crackers, flatbreads and baguettes

*The above serves 20 guests*

*\*All food and beverage prices are subject to applicable service charge and sales tax.*

*\*All prices are subject to change.*

*\*Menu selection and pricing will be guaranteed 45 days prior to the event or upon a signed banquet event order.*



# DISPLAYS AND STATIONS

## GRAZING AND SNACK STATIONS

*Minimum 30 guests*

---

### ASSORTED SHRIMP COCKTAIL - per person

Three flavors of shrimp shooters:

Barbeque, lemon pepper, and Cajun spice

Condiments: spicy tomato sauce, mango cocktail sauce, lime

### SWEET & SALTY - per person

Custom-spiced nuts, peanut butter & chocolate

pretzels, bacon chocolate bark, brownies,

house-made ranch chips, Cajun snack mix

### CROSTINI BAR - per person

Tuscan focaccia bread, garlic

baguettes, jalapeño-cheese

biscuits, basil pesto, fresh

mozzarella, tomato basil salad,

Kalamata olive tapenade, garlic

hummus

### ASSORTED BAKED FLAT BREADS - per person

Blue cheese & pear, margherita, beef & Fontina

### SLIDERS & DOGS - per person

Cheeseburger sliders, Cajun fried chicken sliders,

mini all-beef franks

Condiments: ketchup, mustard, onions, pickles

spicy sauerkraut, hot sauce, jalapeño-bacon relish

### PICKLES & CURDS - per person

Pfister spicy pickles, pickled vegetables,

grilled asparagus & carrots, marinated olives,

mustard sauce, herbed cheese curds

### BACON BAR - per person

Maple-bourbon peppered bacon, jalapeño bacon,

brown sugar bacon, chocolate bacon, Sriracha sesame bacon,

Condiments: honey mustard, chipotle aioli, roasted garlic mayonnaise

*Reception stations are served for a maximum of 1½ hours.*

*All food and beverage prices are subject to applicable service charge and sales tax.*

*\*All prices are subject to change.*

*\*Menu selection and pricing will be guaranteed 45 days prior to the event or upon a signed banquet event order.*



# DISPLAYS AND STATIONS

## CARVING STATIONS

---

### ROASTED BREAST OF TURKEY

(serves approximately 30 guests)

Orange-cranberry mayonnaise and cocktail rolls

### GUSTO BONE-IN HAM

(serves approximately 40 people)

Whole-grain mustard and cocktail rolls

### ROASTED PORK LOIN

(serves approximately 30 guests)

Dijon-apple cider reduction and cocktail rolls

### SLOW-ROASTED WHOLE TENDERLOIN OF BEEF

(serves approximately 20 guests)

Rosemary red wine jus, tarragon aioli and cocktail rolls

### SEA SALT, GARLIC AND HERB CRUSTED PRIME RIB OF BEEF

(serves approximately 30 people)

Brandy mustard jus, horseradish cream and cocktail rolls

### STEAMSHIP ROUND OF BEEF

(serves approximately 150 people)

Creamy horseradish, whole grain mustard, natural jus  
and cocktail rolls

### SEARED RARE AHI TUNA LOIN

(serves approximately 20 people)

Pickled ginger, wasabi cream, yuzu-soy  
ponzu, sesame togarashi mayo and wonton  
crisps

*Plus attendant fee, per station. Carving stations are served for a maximum of 1½ hours. All food and beverage prices are subject to service charge and sales tax.*

*\*All prices are subject to change.*

*\*Menu selection and pricing will be guaranteed 45 days prior to the event or upon a signed banquet event order.*



# DISPLAYS AND STATIONS

## DESSERT STATIONS

*Minimum 30 guests*

---

### FRENCH CONNECTION - per person

Assortment of French macarons, Financiers, Madeleines,  
seasonal bon bons, Framboise tartlets

### WHAT'S POP'IN - per person

Raspberry cone pops, caramel popcorn

Assorted cake pops – choose four flavors from below:

*Vanilla cake, mocha cake, pistachio cake, salted caramel cake, mint chocolate cake, vanilla cheesecake, cherry cheesecake, chocolate flourless cake*

### WORLD OF CHOCOLATE - per person

Chocolate tarts, chocolate tulips, assorted seasonal bon bons,  
house-made chocolate bark

*Dessert stations are served for a maximum of 1½ hours.*

*All food and beverage prices are subject to service charge and sales tax.*

*\*All prices are subject to change.*

*\* Menu selection and pricing will be guaranteed 45 days prior to the event or upon a signed banquet event order.*



# BEVERAGES

## BEVERAGES

Pfister Select Brands  
Premium Brands  
Call Brands  
Imported/Craft Beer  
Domestic Beer  
Cordials  
House Wine  
Mineral Water  
Soft Drinks

## HOSTED/CASH

## DRAFT BEER

Domestic	per half barrel
Imported/Craft Beer	per half barrel

## PACKAGES

Amount charged is based on guarantee or actual attendance, if higher. Cash Bars are offered with a standard minimum charge.

## FULL BAR

Includes cocktails, wines, domestic bottled beer (MGD, Miller High Life, Miller Lite), Spotted Cow, Heineken, Amstel Light and soft drinks.

	CALL	PREMIUM	PFISTER SELECT
First Hour			
Second Hour			
Each Additional Hour			

## CALL BEER, WINE & SODA PACKAGE

Includes wines, domestic bottled beer (MGD, Miller High Life, Miller Lite, Spotted Cow, Heineken, Amstel Light) and soft drinks.

## FOUR-HOUR PACKAGE

*All food and beverage prices are subject to applicable service charge and sales tax.*

*\*Menu selection and pricing will be guaranteed 45 days prior to the event or upon a signed banquet event order.*



# BEVERAGES

## HOUSE WINE

EOS Estate Cabernet Sauvignon

EOS Estate Merlot

EOS Estate Chardonnay

EOS Estate Sauvignon Blanc

Freixenet Blanc de Blancs, Sparkling Wine

## SECOND-TIER WINES

H3, Washington, Cabernet Sauvignon

H3, Washington, Merlot

Böen, California, Pinot Noir

Federalist, Lodi Zinfandel

Meomi, California, Chardonnay

Eco Domani, California, Pinot Grigio

Joel Gott, California, Sauvignon Blanc

Charles & Charles, Washington, Rosé

Ruffino, Prosecco DOC, Tuscany, Italy

Faire La Fête, Crémant de Limoux Brut, Languedoc-Roussillon, France

*Additional wine selections are available through your event manager.*

*All food and beverage prices are subject to applicable service charge and sales tax.*

*\*Menu selection and pricing will be guaranteed 45 days prior to the event or upon a signed banquet event order.*



# CATERING POLICIES AND PRACTICES

## MENU SELECTION

Menu selection and pricing will be guaranteed 45 days prior to the event.

Exceptions can be made for dietary or religious restrictions. If more than one entrée is selected, there will be an additional charge 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 1½ 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 may apply.

## 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 per bartender will apply for cash bars, 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.

## 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.



# CATERING POLICIES AND PRACTICES

## 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.

## GUARANTEES

Confirmation on all meal functions as to the number of guests to be served must be made no later than 10 a.m., five 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 three business days prior to the event, if applicable.

For groups of 100 attendees or more, the hotel must be notified two weeks in advance as to the approximate number of guests expected.

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

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

