



CONGRATULATIONS ON YOUR ENGAGEMENT!

Thank you for considering The Pfister Hotel for your wedding reception. For more than 125 years and over 7,000 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 crudité 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 entrée 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 crudité 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 crudité with dip during cocktail reception
Selection of four butler-passed hors d'oeuvres during the cocktail reception
Champagne toast with dinner
Four-course menu, including choice of intermezzo
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 entrée section of the menu include items listed under the packages above.*

**All food & beverage prices are subject to applicable 24% service charge and 8.4% 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 PACKAGES

APPETIZER COURSE

select one

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

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. Multiple entrée selection requires one vegetable choice. Dinner service includes rolls and butter, Colombian regular or decaffeinated coffee and herbal tea service.

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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

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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, gardeniera,
cajun Usinger's bratwurst, jalapeño,
tomato salsa, grilled chicken, hot sauce

Chips & Dips

House-made ranch and barbeque 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.*

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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

Vegetable empanadas

Mushroom vol-au-vent, horseradish cream, chives

Parmesan artichoke hearts, creamy herb dipping sauce

French onion Gruyère toast

Almond-stuffed dates wrapped in crisp bacon, red pepper coulis

Honey mustard chicken and bacon satay

Seared chicken pot sticker, sambal-peanut sauce, mango chutney

Ginger chicken lollipop, sesame ginger glaze

Tuscan chicken brochette, Kalamata olive, artichoke, tomato herb dipping sauce

Additional fee per person

Grilled Baja lime shrimp skewer, piña colada sauce

Hawaiian coconut fried shrimp, pineapple ginger coulis

Maryland crab griddlecakes, lemon chive aioli

Beef Wellington in delicate pastry, parsley sour cream

Micro braised beef sliders, Fontina, pickled onion

Baby potato skins with barbeque duck, scallions, Cambozola cheese

Cocktail filet mignon forks, béarnaise



WEDDING MENU SELECTIONS

HORS D'OEUVRES

Cold

Sesame rice roll, red pepper, goat cheese, lemon-fennel slaw

Roasted garlic hummus and tomato crostini, goat cheese, capicola

Antipasti brochette, aged balsamic caramel, micro basil

Herb Boursin tartlets, strawberry fresco, cracked peppercorn, apricot preserve

Local baby cherry tomatoes piped with avocado mousse

Chilled Andalusian gazpacho, sweet corn salsa, coriander

Whipped French brie spoon, brandied cherries, micro basil

Buffalo blue deviled eggs, celery, chicken, bacon

Peppered prosciutto-wrapped melon, white truffle essence

Additional fee per person

Cold smoked Scottish salmon mousse cones, caviar jimmies, chive baton

Lemongrass poached shrimp cocktail shooter, horseradish tomato sauce, lemon

Pesto shrimp bruschetta, oven roasted tomato compote, fresh mozzarella, crostini

Citrus-mango ceviche, shrimp, scallop

Carpaccio of Angus beef, Wisconsin blue cheese mousse, port wine syrup

Beef tenderloin roulade, Boursin cheese, cornichon, horseradish, red pepper, chives

Tuna tartare, Asian chili aioli, goma wakame, black sesame seed

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

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DISPLAYS AND STATIONS

HORS D'OEUVRES RECEPTION DISPLAYS

Minimum 25 guests

MARKET-FRESH VEGETABLE CRUDITÉS - fee/person

Pfister dill and hummus dipping sauces

ANTIPASTO - fee/person

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

FIELD FRESH FRUIT DISPLAY - fee/person

Melons, berries, seasonal fruits

DOMESTIC AND IMPORTED CHEESES - fee/person

Served with a selection of crackers & crostinis

ASSORTED SAUSAGES AND CHARCUTERIE - fee/person

With a selection of crackers

WISCONSIN CHEESE AND SAUSAGE - fee/person

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

TUSCANY - fee/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

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DISPLAYS AND STATIONS

GRAZING AND SNACK STATIONS

Minimum 30 guests

ASSORTED SHRIMP COCKTAIL - fee/person

Three flavors of shrimp shooters:
Barbeque, lemon pepper, and Cajun spice
Condiments: spicy tomato sauce, mango cocktail sauce, lime

SWEET & SALTY - fee/person

Custom-spiced nuts, peanut butter & chocolate
pretzels, bacon chocolate bark, brownies,
house-made ranch chips, Cajun snack mix

CROSTINI BAR - fee/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 - fee/person

Blue cheese & pear, margherita, beef & Fontina

SLIDERS & DOGS - fee/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 - fee/person

Pfister spicy pickles, pickled vegetables,
grilled asparagus & carrots, marinated olives,
mustard sauce, herbed cheese curds

BACON BAR – fee/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.

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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.

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DISPLAYS AND STATIONS

DESSERT STATIONS

Minimum 30 guests

FRENCH CONNECTION - fee/person

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

WHAT'S POP'IN - fee/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 - fee/person

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

Dessert stations are served for a maximum of 1½ hours.

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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

Prices listed are per bottle

H3, Washington, Cabernet Sauvignon
H3, Washington, Merlot
Böen, California, Pinot Noir
Federalist, Lod,i Zinfandel
Meiomi, 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.

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CATERING POLICIES AND PRACTICES

MENU SELECTION

Menu selection and pricing will be guaranteed 45 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 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 will 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.

