

The Pfister®

WEDDINGS



CONGRATULATIONS ON YOUR ENGAGEMENT!

We are truly honored you are considering The Pfister Hotel for your wedding day; thank you! For more than 130 years and over 7,000 weddings, The Pfister Hotel embodies tradition and offers unparalleled personal service for Milwaukee's most discerning engaged couples. We are committed to creating unforgettable moments!

The Pfister Hotel's greeting "Salve" – a philosophy of the finest hospitality – promises guests a level of gracious service unmatched by any other Milwaukee venues. Where grandeur and charm merge, your celebration will be marked by grace and refinement.

Intimate or grand, The Pfister has the perfect space to enhance your event. Our Grand Ballroom is an enchanted setting for a wedding with 200–600 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 radiance it did when it's doors were first opened. If you are looking for a more intimate gathering, then The Rouge Ballroom is a perfect setting for your unforgettable evening, accommodating up to 120 guests.

Our recognized Pfister Events Team is dedicated to your wedding planning experience, where every detail is handled with care. From your rehearsal dinner to your reception, the expertise of our wedding team will ensure that everything is absolutely perfect. Our wedding menus can be custom designed to provide a unique dining experience for your cherished guests.

We look forward to working with you!

Marcus Hotels & Resorts Milwaukee Catering Office

Representing The Pfister Hotel, Saint Kate — The Arts Hotel and Hilton Milwaukee City Center

AMENITIES & SPECIAL ARRANGEMENTS

At The Pfister, we are proud to bring attention to every detail that will make your wedding a truly exceptional experience. Trust our event team's vast experience and reputation as a top destination for Milwaukee weddings with everything from the menu, to the décor, to the planning and beyond. For seamless billing and budgeting, all contracted services may be combined with your final invoice.



Enjoy these complimentary extras with the purchase of any Pfister wedding package:

Dining Tables & Chairs

Dance Floor

Place Card, Gift & Cake Tables

China, Glassware, & Silverware

Cocktail Tables with Hotel Linens

**Microphone & Stand
for the Head Table**

**Hotel Floor-Length Linens
& Matching Napkins**

**Staging for the Head
Table, Band, & DJ**

**Complimentary Night Stay for the
Couple on the Wedding Night**

Dining Table Candles
*Three votive candles
with tea lights
for each dining table*

**Discounted Room Rates
for Guests**
Rates are weekend dependent

**On-Site Event Manager
for Planning & Details**
*Present the evening
of your reception*

WEDDING PACKAGES

EMERALD

Displays of assorted cheeses with crackers & crudite 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

Four hours of hosted bottled beer, wine and soft drinks

RUBY

Displays of assorted cheeses with crackers & crudite with dip during cocktail reception

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

Champagne toast with dinner

Three-course menu

House wine served through first three courses of dinner

Four hours of hosted classic bar

DIAMOND

Displays of assorted cheeses with crackers & crudite 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 or amuse bouche

House wine served through first three courses of dinner

Five hours of hosted classic bar

Late-night snack station

**Please note: prices listed in the entrée 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 MENU SELECTIONS

HOT HORS D'OEUVRES

Refer to package descriptions on page 4 for the inclusive food and bar items.
Entrée pricing is the total price of the package selected. A la carte
enhancements are available for each package at prices listed.

Traditional spanakopita **V**
\$53/dozen

Vegetable empanadas **V DF**
\$47/dozen

Mushroom vol-au-vent,
horseradish cream, chives **V**
\$48/dozen

Parmesan artichoke hearts,
creamy herb dipping sauce **V**
\$67/dozen

French onion Gruyère toast **V**
\$48/dozen

Almond-stuffed dates wrapped in crisp bacon,
red pepper coulis **GF DF CN**
\$65/dozen

Honey mustard chicken and bacon satay **GF DF**
\$60/dozen

Seared chicken pot sticker,
sambal-peanut sauce, mango chutney **DF CN**
\$62/dozen

Tempura shrimp,
roasted garlic and lemon remoulade **DF**
\$75/dozen

Tuscan chicken brochette, Kalamata olive,
artichoke, tomato herb dipping sauce **GF**
\$64/dozen

ADDITIONAL \$2 PER PERSON
applied to package price

Hawaiian coconut fried shrimp,
pineapple-ginger coulis **DF**
\$72/dozen

Maryland crab griddlecakes, lemon chive aioli **DF**
\$68/dozen

Beef Wellington in delicate pastry,
parsley sour cream
\$65/dozen

Micro-braised beef slider, Fontina, pickled onion
\$70/dozen

Baby potato skins with barbecue duck,
scallions, Cambozola cheese **GF**
\$65/dozen

Cocktail filet mignon forks, béarnaise **GF**
\$80/dozen

Cheddar spinach tart, oven roasted tomato **V**
\$65/dozen

WEDDING MENU SELECTIONS

COLD HORS D'OEUVRES

Refer to package descriptions on page 4 for the inclusive food and bar inclusions.
Entrée pricing is the total price of the package selected. A la carte
enhancements are available for each package at prices listed.

Sesame rice roll, red pepper, goat cheese,
lemon-fennel slaw **V GF**
\$45/dozen

Roasted garlic hummus and tomato crostini
goat cheese, capicola
\$55/dozen

Antipasti brochette, aged balsamic caramel,
micro basil **V GF DF**
\$51/dozen

Herb Boursin tartlets, strawberry fresco,
cracked peppercorn, apricot preserve **V**
\$49/dozen

Avocado soup shooter, spiced watermelon **V GF DF**
\$51/dozen

Chilled Andalusian gazpacho,
sweet corn salsa, coriander **V DF**
\$47/dozen

Whipped French brie spoon,
brandied cherries, micro basil **V**
\$49/dozen

Buffalo blue deviled eggs, celery,
chicken, bacon **GF DF**
\$48/dozen

Peppered prosciutto-wrapped melon,
white truffle essence **GF DF**
\$58/dozen

ADDITIONAL \$2 PER PERSON
applied to package price

Cold smoked Scottish salmon mousse cones,
caviar jimmies, chive baton
\$65/dozen

Lemongrass poached shrimp cocktail shooter,
horseradish tomato sauce, lemon **GF DF**
\$60/dozen

Pesto shrimp bruschetta, oven roasted tomato
compote, fresh mozzarella, crostini
\$60/dozen

Citrus-mango ceviche, shrimp scallop **GF DF**
\$65/dozen

Carpaccio of Angus beef, Wisconsin blue cheese
mousse, port wine syrup
\$65/dozen

Beef tenderloin roulade, Boursin cheese, cornichon,
horseradish, red pepper, chives **GF**
\$68/dozen

Tuna tartare, Asian chili aioli, goma wakame,
black sesame seed **GF DF**
\$65/dozen

DISPLAYS AND STATIONS

HORS D'OEUVRES RECEPTION DISPLAYS

Minimum 25 guests

Market Fresh Vegetable Crudités

Hummus & Pfister dill dipping sauce

Domestic and Imported Cheeses

Served with a selection of crackers and crostinis

Included in every package

Antipasto - \$10/person

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

Field Fresh Fruit Display - \$8/person

Melons, berries, seasonal fruits

Assorted Sausages and Charcuterie - \$11/person

With a selection of crackers and crostinis

Wisconsin Cheese and Sausage - \$11/person

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

Tuscany V DF - \$10/person

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

Whole Smoked Salmon Display - \$275

(serves approximately 25 guests)

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

Baked Brie Wheel V CN - \$90

(serves approximately 20 guests)

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

**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

Gusto Bone-In Ham GF DF - \$300

(serves approximately 40 guests)

Caramelized pineapple relish, sweet mustard jus and cocktail rolls

Roasted Pork Loin DF - \$275

(serves approximately 30 guests)

Dijon-apple cider reduction and cocktail rolls

Slow-Roasted Whole Tenderloin of Beef DF - \$575

(serves approximately 20 guests)

Rosemary red wine jus, tarragon aioli and cocktail rolls

Sea Salt, Garlic and Herb Crusted Prime Rib of Beef - \$600

(serves approximately 30 guests)

Balsamic onions, horseradish cream, cocktail rolls

Seared Rare Ahi Tuna Loin - \$200

(serves approximately 25 guests)

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

Plus \$200 attendant fee, per station. Carving stations are served for a maximum of 90 minutes.

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WEDDING MENU SELECTIONS

APPETIZER COURSE

For Ruby & Diamond Package

select one

Warm Blackberry Brie Toast V CN

Green grapes, pistachios

Primavera Risotto V GF

Tomato, leeks, carrots, asparagus, goat cheese

Tomato Caprese Tower V GF

Basil vinaigrette, balsamic glaze

Smoked Yellow Tomato Soup V GF

Black truffle, gremolata

Seafood Bisque

Crab, chives, crispy shallots

Brandied Wild Mushroom Cream Soup V

Extra virgin olive oil, brioche toast

Roasted Squash Soup V GF

Toasted pepitas, herbs

SECOND COURSE

select one

Pfister Garden Salad V GF DF

Mixed petite greens, tomatoes, shaved carrots, radish, cucumber, mushroom, banana peppers, Kalamata olives, white balsamic vinaigrette

Roasted Beet V GF CN

Arugula, fennel, dill, candied walnuts, charred mango vinaigrette

Wine and Cheese Salad V GF CN

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

Mini Iceberg

Tomato relish, honey-glazed bacon, Fontina cheese, lemon-herb panko, Pfister dill dressing

Cucumber Salad V GF DF

Blood orange glaze, tomato caper cocktail sauce

WEDDING MENU SELECTIONS

ENTRÉE COURSE

EMERALD | RUBY | DIAMOND

Please refer to the package descriptions on page 4 for all that is included in the pricing below

Parmesan Crusted Chicken Breast

\$108 | \$119 | \$162

Oven-roasted San Marzano tomatoes, hericots verts, caramelized onion, pesto potatoes, chili-saffron glaze

Chicken Ballotine GF

\$108 | \$122 | \$162

Mushrooms, fontina cheese, spinach, sundried tomato pesto, sweet potato lyonnaise, tarragon cream

Roasted Lemon Chicken

\$111 | \$122 | \$165

Saffron pearl couscous, citrus tomato salsa, garlic cream, balsamic gastrique

Slow Roasted Miso Salmon GF

\$128 | \$139 | \$178

Cilantro basmati rice, charred broccolini, herb relish, dill cucumber salad

Charred Sea Bass

\$128 | \$139 | \$178

Roasted beets, shredded Brussels sprouts, lemon couscous, fresh herb sauce, fried leeks

Cabernet Braised Beef Chimi Churri DF

\$114 | \$125 | \$168

Roquefort potato mousseline, rosemary demi-glace, tomato, arugula, baby carrots

Pan Seared Ribeye GF DF

\$123 | \$134 | \$173

Wild mushroom gremolata, crispy shallots, sauce bordelaise

Grilled Beef Tenderloin GF CN

\$125 | \$136 | \$175

Cheese & bacon fondant potato, perigueux sauce, asparagus, grilled carrots, citrus Bagna cauda

WEDDING MENU SELECTIONS

VEGETARIAN ENTRÉES

select one

Parmesan Herb Polenta Savarin V GF

\$100 | \$118 | \$155

Asparagus, sauteed wild mushrooms, spinach, grilled red onion,
navy beans, baby carrots, parmesan, marinara sauce

Green Quinoa Bowl V GF DF

\$102 | \$120 | \$157

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

Cauliflower Risotto V GF

\$106 | \$124 | \$162

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

Pesto Gnocchi Stuffed Squash V CN

\$106 | \$124 | \$162

Parmesan, tomatoes, arugula, pine nuts

If more than one entrée is selected, there will be an additional charge of \$2.00 per guest. Multiple entrée selection requires one vegetable choice. 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.*

WEDDING MENU SELECTIONS

The Diamond Wedding Package includes:
Your choice of one intermezzo or amuse bouche and your choice of one late-night snack station

Add the following small bites to any package

AMUSE BOUCHE

A small bite to awaken your palate

- Balsamic watermelon, Boursin cheese, prosciutto **GF** - \$6
- Beef tenderloin crostini with horseradish, micro fennel, bourbon bacon **DF** - \$7
- Beet and goat cheese terrine, basil, yellow pepper dressing **V GF** - \$5
- Peppered smoked salmon, endive, herbed cheese, capers, pickled onion **GF** - \$6
- Crispy pork belly, saffron-pear purée, blue cheese, fresh herb slaw **GF** - \$6
- Barbecue shrimp, horseradish, mango, Wisconsin mozzarella, cucumber salsa **GF** - \$6

INTERMEZZO

- Frozen key lime bar - \$5
- Pfister pickle, ginger, candy cane beet **V GF DF** - \$4
- House-made fresh-churned sorbet **V GF DF** - \$5
Choice of flavor: raspberry Chambord, citrus mint, grapefruit Campari, or plum Riesling

AFTER DINNER SWEET

(one piece per person)

- Chocolate-dipped strawberries **V GF** - \$5
- Assorted macarons **V GF CN** - \$5
- Chocolate bon bons **V GF** - \$5

Prices listed are per person.

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

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WEDDING MENU SELECTIONS

The Diamond Wedding Package includes: Your choice of one late night snack station.

LATE-NIGHT SNACK STATION

Minimum 30 guests

Grazing Station V CN – \$18/per person

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

Angus Sliders – \$13/per person

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

Cheese Curds & Chicken Wings GF – \$15/per person

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

Mac & Cheese Bar – \$16/per person

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

Chips & Dips – \$8/per person

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

Bavarian Pretzel & Grilled Cheese V – \$13/per person

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

Assorted 16" Pizzas – \$30/per pizza

Reception stations are served for a maximum of 90 minutes.

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

**All prices are subject to change.*

WEDDING MENU SELECTIONS

GRAZING AND SNACK STATIONS

Minimum 30 guests

Assorted Shrimp Cocktails GF DF – \$11/per person

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

Sweet & Salty CN – \$12/per person

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

Crostini Bar V – \$9/per person

Tuscan focaccia bread, garlic baguettes, jalapeno-cheese biscuits, basil pesto, fresh mozzarella, tomato basil pesto, Kalamata olive tapenade, garlic hummus

Assorted Baked Flat Breads – \$9/per person

Blue cheese & pear margherita, beet & Fontina

Sliders & Dogs – \$9/per person

Cheeseburger sliders, Cajun-fried chicken slider, mini all-beef franks
Condiments: ketchup, mustard, onions, pickles, spicy sauerkraut, hot sauce, jalapeño-bacon relish

Pickles & Curds V GF – \$10/per person

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

Bacon Bar GF DF – \$9/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 90 minutes.

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

**All prices are subject to change.*

WEDDING MENU SELECTIONS

WEDDING CAKES

Enhance your experience with a one of a kind wedding cake from our in-house pastry team.

Your experience includes a personal tasting with our Executive Pastry Chef, custom design of your display show cake and the cutting and table service of your wedding cake, garnished with fresh florals.

Prices starting at \$10.50 per person.

DESSERT STATIONS

Minimum 30 guests

French Connection - \$18/per person

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

What's Pop'in - \$20/per person

Raspberry cone pops, caramel popcorn,
Assorted cake pops - choose four flavors from below:
*Vanilla cake, mocha cake, pistachio cake **CN**, salted caramel cake, mint chocolate cake,
vanilla cheesecake **GF**, cherry cheesecake, chocolate flourless cake **GF***

World of Chocolate - \$22/per person

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

Dessert stations are served for a maximum of 90 minutes.

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

**All prices are subject to change.*

WEDDING MENU SELECTIONS

A LA CARTE DESSERTS

Minimum 2 dozen per order

Vanilla Bean Cheesecake Pops **V** - \$60/dozen

Coffee Cake Pops **V** - \$60/dozen

Red Velvet Cake Pops **V** - \$60/dozen

Coconut Cake Pops **V CN** - \$60/dozen

Assorted French Macarons **V GF CN** - \$72/dozen

Assorted Petit Fours **V CN** - \$72/dozen

Double Fudge Brownies **V** - \$60/dozen

Lemon Tarts **V** - \$60/dozen

Caramel Ganache Tarts **V** - \$60/dozen

Pecan Tarts **V** - \$60/dozen

Mini Fruit Tarts **V** - \$60/dozen

Coffee Mousse Cups **V GF** - \$60/dozen

Chocolate Dipped Pretzels **V** - \$48/dozen

Salted Caramel Verrines **V** - \$60/dozen

Sugar Cookies **V** - \$48/dozen

Peanut Butter Cookies **V CN** - \$48/dozen

Chocolate Chip Cookies **V** - \$48/dozen

White Chocolate Macadamia Cookies **V CN** - \$48/dozen

Dessert stations are served for a maximum of 90 minutes.

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

**All prices are subject to change.*

SPIRITS & BEVERAGES

BEER AND SELTZER

7/each

Miller Lite, Miller High Life, Spotted Cow, Stella Artois, Riverwest Stein, Lakefront IPA, Assorted Seltzer
Additional selections available upon request

CLASSIC

Spirits | 11/each

Conciere is our house spirit available in: Vodka, Gin, Bourbon, Scotch,
Tequila, Rum, Spiced Rum and Brandy

House Wine | 44/bottle

EOS Estate Wine is our house wine available in the following varietals: Chardonnay, Moscato,
Pinot Grigio, Sauvignon Blanc, Cabernet Sauvignon, Merlot, Pinot Noir and Brut Freixenet

ROYAL

Spirits | 13/each

Tito's Vodka, Bombay Sapphire Gin, Jim Beam Bourbon, Jack Daniel's Whiskey, JW Red Scotch,
Casamigos Tequila, Bacardi Rum, Captain Morgan Spiced Rum, Korbel Brandy

Wine | 52/bottle

Meiomi Chardonnay, Ecco Domani Pinot Grigio, Charles & Charles Rosé, Joel Gott Sauvignon Blanc,
H3 Cabernet, H3 Merlot, Boen Pinot Noir, Federalist Zinfandel, Brut Faire le Fête, Ruffino Prosecco

GRAND

Spirits | 15/each

Grey Goose Vodka, Tanqueray Gin, Maker's Mark Bourbon, Crown Royal Whisky, Balvenie 12 Scotch,
Patrón Silver Tequila, Corazón Reposado Tequila, Diplomático Planas Rum, Copper & Kings Brandy

Wine | 60/bottle

Federalist Chardonnay, Les Champs Sancerre, Prisoner Cabernet, Prisoner Red Blend,
Coppola Directors Cut Zinfandel, Bouvet Cremant Sparkling Wine, Biagio Moscato D'Asti,

SPECIALTY COCKTAIL STATIONS

BATCH COCKTAIL BAR | 165 PER GALLON

Choice of up to three:

- WI Brandy Old Fashioned
- Bourbon Manhattan
- Perfect Manhattan (Rye)
- Lakeside Lemondrop
- Limoncello Garden Smash
- Blueberry Lavender Collins
- Cadillac Margarita
- Hibiscus Aperol Spritz
- Firecracker
- Painkiller
- Espresso Martini
- Chocolate Martini
- French 75

BOURBON BAR | 25PP/HOUR

Selection of Makers Mark, Elijah Craig, American Prairie. Served as neat pour, manhattan or old fashioned

Bartender to demonstrate different smoking techniques with high-end garnish

TEQUILA BAR | 25PP/HOUR

Selection of Patrón, Casamigos, Cazadores

Served as sipping tequila with/without ice

Margarita, Paloma, Sangrita

BLOODY MARY & MIMOSA BAR | 18 PP/HOUR

Tito's Vodka, Ruffino Prosecco

Mimosa Flights

Classic, Grapefruit, Pomegranate, Mango Puree

Bloody Bar

Build your own featuring Wisconsin cheddar, Usinger's beef sticks, assorted Stump's gourmet pickled products

LOCAL CRAFT BEER TASTING | 18PP/HOUR

Selection of locally brewed craft beers presented in tasting flights by brewery.

Featuring: Lakefront, Eagle Park, MKE brewing

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 may 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 event. The only exception is your wedding cake top.

Hors d'oeuvres, reception and buffet food service is limited to 90 minutes. 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.

A cake cutting fee of \$5 per person will be applied to all wedding cakes from outside vendors.

BAR SERVICES

Bartenders - The hotel staffs one complimentary bartender for every 75 guests. A bartending fee of \$200 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 through the hotel.

PERSONAL ITEMS

The hotel does not assume responsibility for any personal items, food or beverage left behind at the conclusion of the event.

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.

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.

