



# Hilton

MILWAUKEE CITY CENTER



509 W. Wisconsin Avenue | Milwaukee, WI 53203  
414.271.7250 | [HiltonMilwaukee.com](http://HiltonMilwaukee.com)

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## HILTON MILWAUKEE WEDDINGS

The Hilton Milwaukee City Center, located in the heart of downtown Milwaukee, is the ideal backdrop for your special occasion. Your guests will marvel at the stunning art deco architecture with elegant, modern finishes. Built in the late 1920s, the hotel is as storied as the weddings and events that have taken place here.

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# WEDDING PACKAGES

## THE PLATINUM PACKAGE

Up to Six Hours of Hosted Beverage Service  
*(Premium Brand Liquor, Domestic-Craft-Import Bottled Beer, House Wine, Soft Drinks)*

Champagne Toast with Dinner Service

House Wine Poured Throughout Dinner Service

Four Passed Hors d'oeuvres Served for One Hour –  
Select Two from Honor, Two from Cherish

Selection of Two Displayed Hors d'oeuvres Served for One Hour

Three-Course Menu, Including the Cutting and Servicing of Your Wedding Cake

Selection of Two Late Night Snacks

## THE ULTIMATE PACKAGE

Up to Six Hours of Hosted Beverage Service  
*(Call Brand Liquor, Domestic-Craft-Import Bottled Beer, House Wine, Soft Drinks)*

Champagne Toast with Dinner Service

One Glass of House Wine Served with Entrée

Three Passed Hors d'oeuvres Served for One Hour – Select One From Each Category

Selection of Two Displayed Hors d'oeuvres Served for One Hour

Three-Course Menu, Including the Cutting and Servicing of Your Wedding Cake

## THE ROYAL PACKAGE

Up to Six Hours of Hosted Miller Lite Draft Beer, House Wine and Soft Drinks

Champagne Toast with Dinner Service

Selection of Two Displayed Hors d'oeuvres Served for One Hour

Three-Course Menu, Including the Cutting and Servicing of Your Wedding Cake

Three-Course Menu Includes Your Choice of Salad, Entrée, and the Cutting and Servicing of Your Wedding Cake  
Package Prices are Listed Under Entrées

# PASSED HORS D'OEUVRES

## LOVE

– cold –

Fresh Caprese Skewer  
Roasted Garlic Hummus and  
Marinated Tomato Crostini  
Prosciutto-Wrapped Grilled Asparagus,  
Balsamic Cream

– hot –

Parmesan Artichoke Beignet  
French Onion Gruyere Toast  
Ginger Chicken Lollipop

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## HONOR

– cold –

Fire Salt Tuna Tartare Sesame Cup  
Blackened Prawn with Key Lime Glaze  
Sesame Rice Roll with Roasted Red Pepper, Goat  
Cheese and Lemon Fennel Slaw

– hot –

Chicken Smoked Bacon Satay  
Pepper Bacon Wrapped Scallop  
Steak Fork, Parmesan Bacon Aioli  
Asian Chili Beef Satay  
Mini Wisconsin Cheese and Sausage Tart  
Sweet Potato Cakes with Scallion Cream

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## CHERISH

– cold –

Seared Scallop, Pineapple Relish on Endive  
Tenderloin, Cornichon, Boursin Roulade  
Lemon Pepper Shrimp and Avocado Shooter  
Sambal Tuna Cone  
Smoked Salmon and Spicy Pecan Roll

– hot –

BBQ Chicken Pot Sticker  
Blue Crab Griddlecakes, Chipotle Remoulade,  
Tomatillo Salsa  
Beef Tenderloin and Whole Grain Mustard Slider

# HORS D'OEUVRES DISPLAYS

## **FRESH VEGETABLE CRUDITE**

Assorted Individual Vegetables, with Hummus, and Cucumber Garlic Dips

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## **DOMESTIC CHEESE DISPLAY**

Variety of Artisan Cheeses, with Grilled Crostini Plates

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## **SEASONAL FRUIT AND BERRY DISPLAY**

Assorted Fresh Sliced Fruit and Berry Plates

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## **ANTIPASTO DISPLAY**

Fresh Mozzarella, Grilled Vegetables, Olives, Italian Meats, and Cheeses



# SPECIALTY SMALL PLATE ACTION STATIONS

*Not included in any packages*

## SHRIMP AND SCALLOP DIJON

Seared Dijon Crusted Shrimp & Scallops, Fresh Vegetable Slaw, Peach-Ginger Gastrique

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## DUCK RISOTTO

Crispy Seared Duck Breast and Wild Mushroom Ragu with Parmesan Risotto, and Piquant Arugula Salad

Chef Fee  
(1-1/2 Hour Service Time)



# SALADS

select one

## **MKE HILTON BEYOND**

Baby Gem Lettuce, Grilled Asparagus, Cucumber, Goat Cheese, Charred Corn, Pickled Carrots  
*Lemon-Tahini Vinaigrette*

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## **STEAK HOUSE BLUE**

Baby Iceberg, Blue Cheese, Smoked Bacon, Tri-Colored Tomato Salsa  
*Creamy Avocado-Scallion Dressing*

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## **MODERN CAESAR**

Chopped Romaine Hearts, Shaved Romano and Asiago, Roasted Garlic & Herb Crouton,  
Smoked Bacon, Radicchio, Shaved Radish,  
*Traditional Caesar Dressing*

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## **CUCUMBER BOUQUET**

Red Oak and Endive, Cucumber Ribbon, Carrots, Basil Puree, Fresh Mozzarella,  
Marinated Roasted Tomato, Pickled Red Onion  
*Red Wine Basil Vinaigrette*





# DINNER ENTRÉES

Entrée price is the complete package price, not including tax and service charge, which includes all food and beverage.

Parmesan and Dijon-Crusted Chicken Breast with Oven-Dried Tomato Marmalade,  
Haricots Verts, Roasted Red Pepper Risotto, Basil, and White Wine Cream

Royal | Ultimate | Platinum

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Artichoke, Shiitake and Fontina Stuffed Chicken Breast with Sun-dried Tomato and Herb Basmati Rice, Asparagus,  
Leeks, and Yellow Tomato Cream

Royal | Ultimate | Platinum

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Lacquered Boneless Roast Chicken with Cilantro Couscous, Roasted Tomatoes, Parmesan-Truffle Essence

Royal | Ultimate | Platinum

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Braised Black Angus Beef with Roasted Garlic Potato Mousse, Chive Horseradish Crust,  
Red Pepper Relish, Cognac Cream

Royal | Ultimate | Platinum

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Grilled Beef Tenderloin over Aged Cheddar and Bacon Pave, Carrot-Scallion Hash, Port Wine Demi Glace

Royal | Ultimate | Platinum

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Delmonico Rib Roast and Potatoes, Snap Peas, Mushroom Persillade, Sauce Bearnaise

Royal | Ultimate | Platinum

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Miso Glazed Wild Salmon with Herb Jasmine Rice, Charred Fennel, Spinach, Chimichurri Relish

Royal | Ultimate | Platinum

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Poached Halibut with Seared Scallop, Orange Butter Sauce, Green Pea Risotto, Cucumber Salsa

Royal | Ultimate | Platinum



# VEGETARIAN ENTRÉES

Entrée price is the complete package price,, not including tax and service charge, which includes all food and beverage.

Creamy Polenta, Parmesan, Roasted Carrots, Braised Chard, Wild Mushroom Broth

Royal | Ultimate | Platinum

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Poached Potato Gnocchi, Garlic, Spinach, Tomato, Butter Bean Ragout, Portabella, Pesto Broth

Royal | Ultimate | Platinum

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Grilled Cauliflower Steak, Pearl Potatoes, Wilted Spinach, Burrata, Dijon Glaze, Heirloom Tomato

Royal | Ultimate | Platinum

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## ADD TO ANY ENTRÉE

Shrimp (2)

Scallops (2)

Lobster

We are happy to accommodate special meal requests. Please discuss special meal requests with your Event Manager.  
Special meal requests include vegetarian, vegan, gluten free, and all allergies.

# LATE NIGHT MENU

## Popcorn Station

*Choice of Three House Made Flavored Popcorns: Caramel, Chocolate, White Chocolate Strawberry, Cheddar, Bourbon Bacon, Spicy Buffalo*

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## Chips and Dips

*House-made Fresh Chips & Crostini, French Onion Dip, Scallion Ranch & Bacon Cheddar*

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## Sandwich Board

*Assorted Individual Baguette Sandwiches*

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## Assorted Donut Holes

*Chef's Selection of Assorted Donut Holes*

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## Pub Station

*Selection of Beer-Battered Cheese Curds and Buffalo Wings, Chipotle Ranch Dressing*

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## Wing Station

*Mild, Asian and BBQ Chicken Wings, Celery, Ranch and Blue Cheese Dressings*

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## Coffee

*Regular or Decaf*

# DESSERTS

## MINI DESSERTS

Assorted Norman Love Truffles

Assorted Mini Macarons

Chocolate Covered Strawberries

Fruit Tarts

Mini Éclair

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## PLATED DESSERTS

New York Cheesecake

*Sour Cream Chantilly, Graham Cracker Crumble, Strawberry Mint Coulis*

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Lemon Panna Cotta

*Cold Brew Coffee, Cocoa Nib, Beignet*



# BEVERAGES

## **SPIRITS**

– Only one set of liquors per bar package –  
*Please ask your Event Manager for the current list*

## WINE

### **HOUSE**

Merlot, Cabernet Sauvignon, Chardonnay, Pinot Grigio

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### **UPGRADE**

Sauvignon Blanc, Pinot Grigio, Chardonnay, Rosé, Pinot Noir, Cabernet Sauvignon, Red Blend, Malbec

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## BEER

### **DOMESTIC, IMPORT AND CRAFT SELECTION**

# START PLANNING

## YOUR ENGAGEMENT

Marcus Hotels & Resorts has stylish restaurants in the downtown Milwaukee area with private dining rooms to accommodate rehearsal dinners, bachelor/ette parties, and showers from 10 to 60 people. Please let us know if you are looking for a memorable location to host your event!

We want to help make your wedding a memorable experience for you and your guests; please let us know if we can help customize any part of your engagement experience.

## YOUR CONTRACT

A non-refundable deposit is due with the signed contract. If you cancel your event, an additional cancellation penalty will apply.

All ballrooms have minimum food and beverage requirements. If the minimum is not met, you will be charged the difference as a room rental fee. This minimum does not include cash bar sales, audiovisual, tax or gratuity.

A final count is required five business days prior to the event. This is firm and not subject to reduction.

The hotel will be prepared to serve up to two percent over the guarantee.

Full final payment is due five business days prior to your event.

## YOUR EVENT

A 22% service charge and 6.1% sales tax is added to all food and beverage (subject to change).

Menu prices are subject to change without notice. Firm food prices will be guaranteed 45 days prior to your event.

Wedding arrangements must be made 30 days prior. With the exception of the wedding cake, which must be

provided by a licensed baker, the hotel prohibits serving any food or beverage not purchased by the hotel.

If 3 entrées are selected, a per person fee must provide the breakdown of the entrées at the time of the final guarantee, as well as individual place cards indicating entrée choice.

The hotel is not responsible for any lost, missing or stolen items. It will be your responsibility to remove all items brought into the hotel at the conclusion of the event.

**THANK YOU FOR GIVING US THE OPPORTUNITY TO SERVE YOU AND YOUR GUESTS!**