



Hilton

MILWAUKEE CITY CENTER



509 W. Wisconsin Avenue | Milwaukee, WI 53203
414.271.7250 | HiltonMilwaukee.com

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

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

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

DOMESTIC CHEESE DISPLAY

Variety of Artisan Cheeses, with Grilled Crostini Plates

SEASONAL FRUIT AND BERRY DISPLAY

Assorted Fresh Sliced Fruit and Berry Plates

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

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

STEAK HOUSE BLUE

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

MODERN CAESAR

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

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

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

Royal | Ultimate | Platinum

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

Royal | Ultimate | Platinum

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

Royal | Ultimate | Platinum

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

Royal | Ultimate | Platinum

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

Royal | Ultimate | Platinum

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

Royal | Ultimate | Platinum

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

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

Royal | Ultimate | Platinum

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

Royal | Ultimate | Platinum

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

Chips and Dips

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

Sandwich Board

Assorted Individual Baguette Sandwiches

Assorted Donut Holes

Chef's Selection of Assorted Donut Holes

Pub Station

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

Wing Station

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

Coffee

Regular or Decaf

DESSERTS

MINI DESSERTS

Assorted Norman Love Truffles

Assorted Mini Macarons

Chocolate Covered Strawberries

Fruit Tarts

Mini Éclair

PLATED DESSERTS

New York Cheesecake

Sour Cream Chantilly, Graham Cracker Crumble, Strawberry Mint Coulis

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

UPGRADE

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

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!