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 Beignets
Feta and Spinach in Phyllo
Ginger Chicken Meatballs

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 Satays
Pepper Bacon Wrapped Scallop
Smoked Chicken Cambozola Crostini
Asian Chili Beef Satay
Mini Wisconsin Cheese and Sausage Tart
Caramelized Onion and Apple Tart

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 –
Lobster-Truffle Risotto Tart
Blue Crab Griddlecakes, Chipotle Remoulade, Tomatillo Salsa
Beef Tenderloin and Whole Grain Mustard Slider

HORS D’OEUVRES DISPLAYS

FRESH VEGETABLE CRUDITE
Assortment of Vegetables, Hummus, and Spinach Dip

DOMESTIC CHEESE DISPLAY
Variety of Artisan Cheeses, Flatbread Crackers, and Crostini

SEASONAL FRUIT AND BERRY DISPLAY
Assorted Fresh Sliced Fruits and Berries

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

A 22% service charge and 6.1% sales tax will be applied to the quoted charges. Price subject to change without notice.
SPECIALTY DISPLAYED HORS D’ŒUVRES
Not included in any packages

SEAFOOD DISPLAY
Shrimp Skewers, Scallops, Calamari and Crab Ceviche with Assorted Toast Points, and Condiments

TAPAS STATION
Shrimp Cocktail Shooters, Charcuterie and Cheese Plates, Roasted Vegetables, and Cambozola Crostini
SALADS
select one

Endive, Goat Cheese, Candied Walnut, Heirloom Tomato, Watermelon Radish, Microgreens, Poached Pear,
*Mango-Mustard Vinaigrette*

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

Chopped Romaine Hearts, Shaved Romano and Asiago, Roasted Garlic, Herb Crouton,
*Traditional Caesar Dressing*

Red Oak and Endive, Cucumber Ribbon, Carrots, Basil, Fresh Mozzarella,
Yellow Beets, Sun-dried Tomato, Red Onion,
*Red Wine Basil Vinaigrette*

DINNER ENTRÉES

Entrée price is the complete package price, to include all food and beverage in package description
(see page 1)

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

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

Bourbon Chicken Breast with Cilantro Couscous, Shaved Brussels Sprouts,
Tomatoes, and Lemon Cream

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DINNER ENTRÉES

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Braised Black Angus Beef with Roasted Garlic Potato Puree, Grilled Zucchini, Yellow Beet, Red Pepper Relish, Cognac Cream

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

Tournedos of Beef with Mustard and Red Wine Demi Glace, Green Beans, Caramelized Cauliflower, Artichokes and Wild Mushroom-Chive Risotto

Delmonico Steak and Potatoes, Broccolini, Balsamic Red Pearl Onions, Sauce Bearnaise

Pepper Cured and Braised Pork Belly with Marsala-Orange Pan Jus, Brie Rosti Potato, Fresh Cut Corn and Asparagus Saute

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DINNER ENTRÉES
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(see page 1)

Citrus and Herb Smoked Wild Salmon with Mediterranean Orzo,
Charred Fennel, Spinach, Yellow Pepper-Mustard Glaze, Chimichurri Relish

Poached Sea Bass with Lobster, Orange Butter Sauce,
Blue Jasmine Rice, Cucumber Salsa

Seafood Cioppino, Tomato, Garlic, Shrimp, Scallops, Mussels, Clams,
Lobster, Cod, Calamari, Grilled Halloumi Cheese

VEGETARIAN DINNER ENTRÉES
Entrée price is the complete package price, to include all food and beverage in package description
(see page 1)

Mushroom and Goat Cheese Strudel, Brown Rice and Spinach Pilaf,
Charred Tomato-Saffron Sauce

Potato-Vegetable Tian with Eggplant, Shiitake, Zucchini, Yellow Squash, Tomato,
Red Pepper Tahini, Citrus Oil

Baked Sweet Potato with Garlic Herb Sauce, Lemon, Tomato, Parsley,
Roasted Chickpeas and Artichoke

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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.

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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
Assorted Chips, Guacamole, Salsa, Black Bean Dip and French Onion Dip

Sandwich Board
Assorted 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

Grilled Cheese
Assorted Breads and Cheeses, Tomato Soup Dipper

Fresh Pizza
Up to 3 Toppings per Pizza

Chips, Pretzels or Gardetto’s

Coffee
Regular or Decaf

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DESSERTS
Enhance any package with dessert from the Hilton

CUPCAKES
Chocolate Fudge
Chocolate Cake, Fudge Frosting

Vanilla
Vanilla Bean Cake, Vanilla Buttercream

Red Velvet
Red Velvet Cake, Cream Cheese Frosting

Confetti
White Cake, Rainbow Jimmies, Vanilla Buttercream

Cookies and Cream
Chocolate Cake, Cookies and Cream Buttercream

Marble
Chocolate and Vanilla Marble Cake, Chocolate and Vanilla Swirl Buttercream

Mint Chocolate Chip
Chocolate Cake, Mint Buttercream, Chocolate Chips

Pink Champagne
Pink Champagne Cake, Pink Champagne Buttercream

PBJ
Chocolate Cake, Peanut Butter Cream Cheese Frosting, Strawberry Jam, Pretzel

Elvis
Banana Cake, Peanut Butter Cream Cheese Frosting, Candied Bacon

S’mores
Chocolate Cake, Marshmallow Frosting, Graham Cracker, Milk Chocolate Drizzle

Passion Fruit Meringue
Vanilla Cake, Passion Fruit Curd, Meringue, Vanilla Buttercream, Dried Blackberry

Boston Cream
Chocolate Cake, Vanilla Custard Filling, Chocolate Fudge Frosting

Carrot Cake
Carrot Cake, Cream Cheese Frosting, Candied Pecans

Salted Caramel
Chocolate Cake, Salted Caramel Frosting, Caramel Popcorn

Irish Coffee
Chocolate Coffee Cake, Irish Cream Buttercream, Cocoa Nib, Chocolate Coffee Bean

Caramel Coconut
Coconut Cake, Coconut Cream Cheese Frosting, Dulce de Leche, Toasted Coconut

CAKE CUTTING
Minimum order of 30 servings. Please speak with your Event Manager to discuss special requests.
DESSERTS

MINI DESSERTS
Strawberry Shortcake Cream Puff
Assorted Norman Love Truffles
Chocolate Sea Salt Tart
Chocolate Mousse Cups
Assorted Mini Macarons
Lemon Meringue Tart
Chocolate Covered Strawberries
Red Velvet Cheesecake Bites
Fruit Tarts
Raspberry Pistachio Cake
Espresso Éclair

PLATED DESSERTS
Coconut Cake
Passion Fruit Curd, Candied Pineapple, Piña Colada (No Alcohol)

New York Cheesecake
Sour Cream Chantilly, Graham Cracker Crumble, Strawberry Mint Coulis

Seasonal Stone Fruit Upside Down Cake
Rosemary Scented Cream, Oat Streusel

Lemon Panna Cotta
Cold Brew Coffee, Cocoa Nib, Beignet

Chocolate Bar (Gluten Free)
Flourless Cake, Caramel, Caramel Popcorn, White Chocolate Cremeux

Dulce de Leche Cake
Buttermilk Chocolate Cake, Chocolate Fudge Frosting, Dulce de Leche, Chocolate Crumble

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SIGNATURE CAKES

Chocolate Dulce de Leche
Chocolate Fudge Cake, Fudge Frosting, Dulce de Leche, and Chocolate Crumb

Red Velvet Crunch
Red Velvet Cake, Cream Cheese Frosting, and Chocolate Crumb

Elvis
Banana Cake, Peanut Butter Cream Cheese Frosting, and Candied Bacon

Caramel Coconut
Coconut Cake, Toasted Coconut, and Salted Caramel
# BEVERAGES

## SPIRITS

– Only one set of liquors per bar package –

*Please ask your Event Manager for the current list*

## WINE

### HOUSE

- Merlot, Copper Ridge
- Cabernet Sauvignon, Copper Ridge
- Chardonnay, Copper Ridge
- Pinot Grigio, Main & Vine by Beringer

### UPGRADE

- Sauvignon Blanc, Matanzas Creek
- Pinot Grigio, Lunardi
- Chardonnay, Benziger
- Chardonnay, Cambria “Katherine’s Vineyard”
- Rosé, Charles & Charles
- Sparkling Wine, Faire La Fête
- Pinot Noir, Meiomi
- Cabernet Sauvignon, Louis M. Martini
- Cabernet Sauvignon, Rodney Strong
- Red Blend, Charles & Charles
- Malbec, Trivento “Amado Sur”

## BEER

### DOMESTIC BEER

- Miller Lite
- Bud Light
- Coors Light
- Sharp’s NA

### IMPORT AND CRAFT SELECTION

- Angry Orchard Cider
- Corona Extra
- Lakefront IPA
- New Glarus Spotted Cow
- MKE Brewing Co. “Louie’s Demise” Amber

## FULL BAR

Includes cocktails, beer, wine and soft drinks

## BEER | WINE | SOFT DRINKS

Includes beer, wine and soft drinks

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START PLANNING

YOUR ENGAGEMENT
We have 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 forty-five 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 two entrées are selected, a $2 per person fee will be added to the price of the package. We do not recommend more than two selections. This fee does not apply to special dietary meals such as vegetarian, vegan or allergy related meals.

If more than one entrée is selected, you 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!