IT'S YOUR SPECIAL DAY
It’s all about you today.

We know the perfect night to remember wouldn’t be complete without impeccable food to share and delicious drinks to toast with. So here’s to thinking through every last detail—let’s explore!

Inclusions & Amenities
The icing on the cake—unforgettable extras to complete your day.

Menu
Meal options that your guests will talk about long after your event ends.

Bar
Equip everyone with the best drinks to “cheers” with.

Our Policies
All of your questions answered.
Don’t worry, we’ve got it taken care of.

With the purchase of any Saint Kate wedding package, these details are on the house:

Dining Tables & Chairs

Hotel Floor-length Linens & Matching Napkins

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

China, Glassware, & Silverware

Cocktail Tables With Hotel Linens

Dance Floor

Microphone & Stand for the Head Table

Staging for the Head Table, Band, & DJ

Place Card, Gift & Cake Tables

Bartender & Cake Cutting

Complimentary Night Stay for the Couple on the Wedding Night

Discounted Room Rates for Guests Rates weekend dependent

Onsite Event Manager for Planning & Details Present the evening of the reception

ARTISAN PARTNERS

BreadSmith, Milwaukee
Phil’s Fresh Eggs, Wisconsin
Kallas Farms, Northern Vermont
Widmer Cheese, Wisconsin
Nueske’s Smoked Meats, Wisconsin
Wright’s Ham, Wisconsin
Uplands Cheese, Wisconsin
The Chocolate Shoppe, Wisconsin
Juiced!® Cold Press Juices, Milwaukee
Madame Macaron, Milwaukee

All prices are subject to change. Please add 24% service charge and tax.
Amenities & Special Arrangements

Saint Kate’s experienced event team can assist you with every detail of your special event from menu to decor. Your event manager can assist with extra details that make the planning process flow smoothly. All services contracted through the hotel can be combined with your final invoice for easy billing and budgeting.

Flowers
The Hotel can assist in ordering floral pieces to accommodate your events needs whether that is a centerpiece for the center of your tables or bud vases to add a pop of color.

Wedding Cakes, Pastries, & Desserts
Wedding cakes, specialty pastries, or decorated desserts can be ordered through out event team to enhance any event or theme.

Decorative Linens
If you are interested in more than the hotel provided linen, the addition of styled tablecloths and napkins could be just the right artistic touch for your event. Chair covers can also be added to enhance your final look.

Ice Carvings
Monograms, logos, or themed carvings can add a special touch to your event and our event team can help coordinate if you would like to add this artistic touch to your event.

Entertainment
If you need help finding the perfect entertainment or musical act to set the tone for your event, let us know. Our event team and our hotel Director of Programming can work with you to find what you are looking for to accommodate your needs. This is our specialty!

Pre & Post Wedding Events
We offer unique spaces, restaurants and bars to accommodate rehearsal dinners, showers, brunches and more.

All prices are subject to change. Please add 24% service charge and tax.
MENU
The Palette

Passed Signature Craft Cocktail ONE HOUR
Assortment of Wisconsin’s Cheeses
with Mustard, Jams & Bread
Two Passed Hors D’oeuvres
Giggly Champagne Toast
Hosted Beer, Wine and Soda FOUR HOURS
3 Course Dinner to include the
Cutting & Service of Cake
Coffee Service

CURATED MENUS
Our Executive Chef can craft a custom menu to fit your needs. We look forward to curating your special day.

Sample Menu

The Palette

Salad
Lemon-Garlic Kale Salad
Meyer Lemon Vinaigrette, Toasted Almond, Pecorino

Entree
Combread and Andouille Stuffed Chicken
Zucchini and Potato Succotash, Tasso Spiced Chicken Jus

Dessert
Cake & Coffee Service

All prices are subject to change. Please add 24% service charge and tax.
Passed Signature Craft Cocktail **One Hour**
Assortment of Wisconsin’s Cheeses with Mustard, Jams & Bread
Three Butler Passed Hors D’oeuvres
Giggly Champagne Toast
Wine with Dinner **One Glass**
House Bar Package **Four Hours**
3 Course Dinner to include the Cutting & Service of Cake
Coffee Service

**Sample Menu**

**The Canvas**

**Salad**
Salt Crusted Beets
Chevre, Candied Benne, Strawberry Spiced Pecan, Tahini Yogurt Dressing

**Entree**
Cast Iron Seared Striploin
Potato and Cheddar Casserole, Roasted Asparagus, Confit Shallot, Mustard Demi

**Dessert**
Cake & Coffee Service

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**CURATED MENUS**
Our Executive Chef can craft a custom menu to fit your needs. We look forward to curating your special day.
WEDDING MENU PACKAGES

The Masterpiece

Passed Signature Craft Cocktail one hour
Assortment of Wisconsin’s Cheeses with Mustard, Jams & Bread
Four Butler Passed Hors D’oeuvres
Giggly Champagne Toast
Wine with Dinner

Custom and Unique Luxury Dinner
Pamper and treat your guests to an elegant dinner. You choose the appetizer and salad offer your guests to choose their own entrée table side the night of the celebration

Baller Bar Package four hours
Cutting & Service of Cake
Coffee Service
Late Night Snack-Proof Pizza Party
Margherita Pizza
SMO Pizza
Cannellini Bean and Rosemary Hummus

Sample Menu
The Masterpiece

Appetizer
Diver Scallop Crudo
Shishito Pepper, Peach Compote, Paprika Dulce

Salad
Sweet Corn and Shrimp Cake
Old Bay Aioli, Tomato and Cucumber Salad

Entree
Beef Tenderloin Filet
Potato and Cheddar Casserole, Roasted Asparagus, Confit Shallot, Mustard Demi

Pan Roasted Gulf Bass
Chorizo Braised Broad Beans, Fennel, Cured Tomato Broth

Char Grilled Atlantic Salmon
Spinach Orzo, Tomato and Artichoke Salad, Lemon-Dill Cream

Dessert
Cake & Coffee Service

CURATED MENUS
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The Palette

STARTERS
Braised Short Rib and Onion Soup Caramelized Gruyere, Sourdough
Lemon - Garlic Kale Salad Meyer Lemon Vinaigrette, Toasted Almond / Pecorino
Saint Kate Salad Mixed Greens, Slivered Vegetables, Herb Dressing
Roasted Pepper and Fennel Soup / Grilled Tuscan Bread / Smoked Olive Oil
Wisconsin Burrata Tomato Jam, Toasted Pine Nut Gremolata, Buttermilk Pesto Dressing

ENTREES
Pappardelle Bolognese Braised Beef Ragout, Sunday Sauce, Pecorino, Herbed Bread Crumb
Citrus and Fennel Crusted Porchetta Sweet Potato Puree, Bacon Glazed Wax Beans, Honey-Garlic Jus
Pan Roasted All Natural Chicken Breast Creamy Parmesan Polenta, Roasted Mushrooms
Ancho Rubbed Flat Iron Marble Potato and Poblano Hash, Roasted Carrot, Scallion Chimichurri
Baked White Fish Summer Greens Orzo, Tomato Butter Sauce, Crispy Leek

The Canvas

STARTERS
Calabrese Salad Roasted Vegetables, Olives, Pecorino, Pine Nuts
Caesar Salad Grilled Focaccia, White Anchovy
Salt Crusted Beets Chevre, Strawberry, Spiced Pecan, Tahini-Yogurt Dressing
Heirloom Tomato Salad Fior De Latte Mozzarella, Opal Basil, Grilled Sesame Bread, Mixed Olives
Pineapple Gazpacho Poblano Salsa, Avocado Crema, Queso Cotija, Clay Salt

ENTREES:
Cast Iron Seared Striploin Caramelized Brussels Sprouts, Zip Sauce, Wood Roasted Mushroom
Char Grilled Atlantic Salmon Spinach, Orzo, Tomato and Artichoke Salad, Lemon-Dill Cream
Combread & Andouille Stuffed Chicken Zucchini and Potato Soutchotash, Tasso Spiced Chicken Jus
Pan Roasted All Natural Chicken Breast Parmesan Risotto, Roasted Mushrooms, Cured Tomato Peppercorn Jus
Mustard & Herb Crusted Beef Tenderloin Maryland Crab and Shrimp Cake, Roasted Asparagus, Peppadew Chutney

All prices are subject to change. Please add 24% service charge and tax.
MENU SELECTIONS

The Masterpiece

STARTERS
Diver Scallop Crudo Shishito Pepper, Peach Compote, Paprika Dulce
Sweet Corn and Shrimp Cake Old Bay Aioli, Tomato and Cucumber Salad
Celeriac Soup Crème Fraiche, Compressed Apple, Chive Oil
Chilled Asparagus Flan Shaved Pecorino, Lemon Essence
Chilled Jumbo Shrimp Caramelized Eggplant Caviar, Basil Pesto, Chive, Marinated Tomato

SALADS
Heirloom Tomato Grande-Fresh Mozzarella, Pesto Vinaigrette, Balsamic
Emerald and Purple Kale Napa Cabbage, Watermelon Radish, Ricotta Salata, Toasted Almond, Honey Vinaigrette
Brown Sugar Cured Slab Bacon Baby Gem Lettuce, Cambozola, Charred Toy Box Tomato, Cracked Pepper Buttermilk
Mango and Papaya Salad Thai Basil, Daikon and Carrot Pickle, Caramelized Longanisa Sausage, Toasted Peanut
Persian Cucumber and Tomato Panzanella Sourdough, Picual Olive Oil, Freeze Dried Corn, Smoked Tomato and Sherry Vinaigrette

ENTREES
Grilled Filet of Beef Sour Cream Smashed Potato, Roasted Asparagus, Onion Confit, Horseradish Demi-Glace
Pan Roasted Gulf Bass Chorizo Braised Broad Beans, Fennel, Cured Tomato Broth
Grilled Prime Flat Iron Green Curry Spiced Gulf Shrimp, Garlic Glazed Oyster Mushroom, Haricot Vert, Bird Chile Chimichurri
Satsuma and Clove Braised Lamb Shank Parma Butter Polenta, Calabrian Chili, Rapini, Crispy Prosciutto
Grilled Scottish Salmon Steak Heirloom Tomato and Cucumber Salad, Aged Feta, Castelvetrano Olive, Oregano Pisto, Lemon

All prices are subject to change. Please add 24% service charge and tax.
Hors D’oeuvres

Priced per dozen / 2 dozen minimum

COLD

Bartlett Pear Conserve and Cambozola, Masala Spiced Pecan, Toasted Sourdough.

Hot Chicken Deviled Egg, Tabasco Slaw, Buttered Biscuit Crumble

Roasted Eggplant Caponata, Pickled Tomato, Parma Butter Polenta, Crispy Capers

Shrimp Ceviche Shooter, Mango, Leche De Tigre, Mescal, Cucumber

Blue Lump Crab Toast, Grilled Baguette, Old Bay Aioli, Preserved Lemon Smoked Trout Blini, Crème Fraiche, Dill

Salt Roasted Beet, Chevre, Smoked Carrot, Candied Walnut

HOT

Tandoori Spiced Chicken, Charred Onion and Tamarind Chutney, Cucumber Yogurt

Roasted Calabrian Peppers, Orange Blossom Honey, Ricotta, Salsa Verde

Crispy Zucchini Fritters, Green Goddess Dressing, Celery Salad

Duchesse Potato Bite, Apple and Grain Mustard Kraut, Cracked Pepper Sour Cream

Bacon Wrapped Dates, Romesco, Toasted Almond, Grumpy Goat Cheddar

Fried Castelvetrano Olive, Chorizo, Kennebec Potato Mousse, Gremolata

CURATED MENUS

Our Executive Chef can craft a custom menus to fit your needs. We look forward to curating your special day.

All prices are subject to change. Please add 24% service charge and tax.
Pop-Up Chef Stations

CARVING STATIONS
CHEF ATTENDED

Salt Crusted Prime Rib
Fresh Horseradish, Roasted Garlic Jus, Horseradish Cream, Grilled Rye

Spinach and Artichoke
Stuffed Salmon Roulade
Tomato-Feta Salad, Lemon Dressing, Crispy Capers

Fennel and Citrus Rubbed Porchetta
Chorizo Hash, Grain Mustard Jus, Semolina Rolls

PAN-ASIAN TAPAS STATIONS
CHEF ATTENDED

Soba Noodle and Papaya Salad
Napa Cabbage, Spiced Peanut, Green Curry Vinaigrette

Kitchen Sink Fried Rice
Longanisa Sausage, Crispy Garlic, Toasted Sesame

Kung Pao Chicken Thigh
XO Broccoli, Ginger and Scallion Glaze

Select two
Select three

Late Night Snacks

CHURROS SUNDAE BAR
Churros, Cinnamon Sugar, Dulce De Leche, Chocolate Dip, Salted Caramel, Whipped Cream, Candied Bacon, Sweet Cherries, Vanilla Bean Ice Cream

BREWER’S TAILGATE

Pretzel Bites
Dusseldorf Mustard and Beer Cheese Dip

Usinger’s Brats
PBR Braised Onions, Caraway Sauerkraut

PROOF PIZZA PARTY

Margherita Pizza
Cherry Tomatoes, Fresh Mozzarella, Basil

SMO Pizza
Spicy Italian Sausage, Wild Mushrooms, Pickled Onion

Cannellini Bean and Rosemary Hummus
Roasted Garlic, Chili Oil, Grilled Bread

All prices are subject to change. Please add 24% service charge and tax.
BAR
Bar Packages
One bartender for 75 guests

CRAFT BEER & WINE

House Wine Selection
Beer Selection \text{CHOOSE FIVE}
Juices and Soft Drinks

Per person

SAINT KATE HOUSE BAR

Faire La Fête, The Original Champagne
Wine Selection
Selected House Pour Spirits
Beer Selection \text{CHOOSE FIVE}
Juices and Soft Drinks

Per person

THE COCKTAIL HOUR

Flowing Selection of Cocktails

Select Three
\begin{itemize}
  \item The Black Velvet
  \item Coconut Rumble—Rum
  \item The Last Bubbly Word
  \item Peachy Soda—Bourbon
\end{itemize}

House Wine Selection
Beer Selection \text{CHOOSE FIVE}
Juices & Soft Drinks

Per person

THE BALLER

Flowing Selection Cocktails

Select Three
\begin{itemize}
  \item Super Human
  \item Quick as a Flash
  \item The Badger & Artis
  \item The Wake Up Call
\end{itemize}

Faire La Fête, The Original Champagne
Premium Wine Selection
Premium and Local Pour Spirits
Beer Selection \text{CHOOSE FIVE}
Juices and Soft Drinks

Per person

All prices are subject to change. Please add 24% service charge and tax.
Spirits & Beverages

One bartender for 75 guests

SPIRITS

Saint Kate House Bar Spirits

Sample Selection
Conciere Spirits:
- Vodka, Gin, Silver Rum, Blended Scotch, Tequila, Whiskey, Brandy

Saint Kate Baller Bar Spirit

Sample Selection
- Tito’s Vodka
- Brookers Gin
- Canadian Club
- Captain Morgan
- Dewars White Label Old Crow
- Bourbon
- Jack Daniel’s Tennessee Whiskey
- Libelula Joven Tequila

WINES

By the Glass Selection

Sample Selection
- Robert Mondavi Private Select Pinot Noir
- Cabernet Sauvignon
- The Seeker Sauvignon Blanc and Chardonnay
- Lunardi Pinot Grigio

WATER & SODA

Life WTR®
- Bubly
- Pepsi Products

BEER

Craft, Local and Import

Select Five
- Spotted Cow
- Riverwest Stein
- Kate’s Lager
- Miller High Life,
- Miller Lite, Kate’s Kolsch Style Ale
- Fantasy Factory IPA

CASH BAR
Guests purchase their drinks individually at the bar.
Prices included tax and gratuity.

HOSTED BAR
Guests order the drinks of their choice and billing of consumption plus tax and gratuity is sent to the host of the event on the master bill. Hosted bars can be arranged as a package with an hourly charge or based on consumption.

Bar selections subject to change
BAR PACKAGE ADD-ONS

Wines by the Bottle

Additional wine by the bottle offered with limited availability

SPARKLING WINE

Faire la Fête, Brut  France

SAUVIGNON BLANC

Matanzas Creek  Sonoma County, California

PINOT GRIGIO

Lunardi  Montalcino, Italy

CHARDONNAY

William Hill  Central Coast, California

Rutherford Ranch  Napa Valley, California

PINOT NOIR

MacMurray Ranch  Russian River, California

CABERNET SAUVIGNON

Storypoint  Sonoma, California

Rodney Strong  Sonoma, California

RED BLEND

Murphy–Goode  California

MALBEC

Trivento Amado Sur  Mendoza, Argentina

Kate’s Signature Cocktail Service

Create and craft your own signature drinks and cocktail party with a consultation from master cocktail crafters

The Manhattan Bar

The Giggly Bar Hour

Margarita and Tequila Bars

Whiskey, Rye, & Bourbon Bar

The Dry Bar

Non-Alcohol Bar Featuring Seedlip Cocktails

All prices are subject to change. Please add 24% service charge and tax.
MINIMUMS
Our ballroom and event spaces have food and beverage minimum requirements. If the minimum is not met, you will be charged the difference as a room rental fee. The minimum does not include cash bar sales, audio visual, tax or gratuity.

MENU SELECTION
A maximum of two entrees may be served, this does not include children’s meals or dietary meals such as vegan, vegetarian, or allergy friendly. Should more than two entrees be selected, a $2.00 charge per guaranteed person will be applied to the package. Custom event services may also be provided at an additional cost.

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 1 ½ 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 corks fees will apply.

BEVERAGES & BAR SERVICES
Cash Bar: Guests purchase their drinks individually at the bar. Prices included tax and gratuity.

Hosted Bar: Guests order the drinks of their choice and billing of consumption plus tax and gratuity is sent to the host of the event on the master bill. Hosted bars can be arranged as a package with an hourly charge or based on consumption.

Bartenders: The hotel staffs one bartender per 75 guests. A $100 bartending fee will apply for cash bars, if a bar is requested for groups of less than 75, or if additional staffing is requested.

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.

AUDIO VISUAL
The hotel will accept responsibility for storing items brought into the hotel overnight if the rental agreement and payment has been arranged through the hotel. Storage fees may apply.

The hotel has an exclusive contract with PSAV for audio visual services. A $100 fee per room, per day, will be assessed for technical services and additional set-up requirements for audio visual equipment supplied by a source other than the Saint Kate or PSAV.

Audio visual equipment contracted outside the hotel must be removed immediately following the conclusion of the event.

The hotel and PSAV assume no responsibility for services contracted outside of the hotel.

CONFIRMATIONS & GUARANTEES
The hotel must be notified of the guaranteed number of guests, for all meal functions, (5) business days prior to your event (no later than 10:00 AM). Once within the (5) business day timeframe of your event, you are responsible for 100% of the total anticipated costs for the original guarantee. In the event a 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 diagram, if applicable, must also be submitted with the guarantee.

For groups of 100 attendees or more, the hotel must be notified two weeks in advance as to the anticipated number of guests expected.

In the event the guaranteed number differs drastically from the anticipated attendance at the time of booking, the hotel reserves the right to reassign the function to a room that will better accommodate the group. Charges per the terms of the contract will apply.

Weddings are contracted for a specific room. Food purchase minimums apply in order to guarantee that designated room.

Cancellation fees will apply if an event is cancelled, per the contract terms.

ADDITIONAL SERVICES
The Hotel will provide a complimentary coat check for groups over 100 people (weather permitting). Staffing is one attendance per 125 guests. The hotel is not responsible for lost or stolen items.

The parking ramp is available outside of the hotel.

PAYMENT POLICIES
The following payments must be made in advance of the function unless credit has been established to the satisfaction of the hotel:

All deposits are non-refundable. Deposits are required for weddings, social functions, and holiday parties.

A deposit of $1500 or 10% of the anticipated revenue, whichever is greater, is required with the return of the signed contract to ensure your space is definite. 50% of the food and beverage minimum is due 9 months before the reception. 75% of the food and beverage minimum is due 6 months before the reception. 100% of the total anticipated costs must be paid (5) business days prior to your function by cash, certified bank check, cashier’s check, or credit card.

All groups approved of direct billing will agree to payment terms of 30 days.

A finance charge of 1.5% per month (18% annual) will apply to any unpaid balance after 30 days, if the group was approved for direct billing status.

SERVICE CHARGES & TAX EXEMPTION
Currently, a 24% service charge and 6.1 % tax (both subject to change) applies to all food & beverage ordered through Saint Kate. Groups requesting tax exemption must submit a copy of their Wisconsin certificate with the signed contract.