



IT'S
YOUR
SPECIAL
DAY

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.

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

Dining Tables
& Chairs

Cocktail Tables
with Hotel Linens

Bartender &
Cake Cutting

Hotel Floor-length
Linens &
Matching Napkins

Dance Floor

Complimentary Night Stay
for the Couple
on the Wedding Night

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

Microphone & Stand
for the Head Table

Discounted Room
Rates for Guests
Rates weekend dependent

China, Glassware,
& Silverware

Staging for the
Head Table, Band, & DJ

On-site Event Manager
for Planning & Details

Place Card, Gift
& Cake Tables

Present the evening
of the reception

The Palette

Displayed Signature Craft Cocktail ONE HOUR
Assortment of Wisconsin Cheeses & Meats,
Pickles, Mustards, Jams, Grilled Bread
Two Passed Hors D'oeuvres
Giggly Champagne Toast

Hosted Beer, Wine and Soda FOUR HOURS
3 Course Dinner
Cutting & Service of Cake
Coffee Service

The Canvas

Displayed Signature Craft Cocktail ONE HOUR
Assortment of Wisconsin Cheeses & Meats,
Pickles, Mustards, Jams, Grilled Bread
Three Passed Hors D'oeuvres
Giggly Champagne Toast

Wine with Dinner ONE GLASS
House Bar Package FOUR HOURS
3 Course Dinner
Cutting & Service of Cake
Coffee Service

The Masterpiece

Displayed Signature Craft Cocktail ONE HOUR
Assortment of Wisconsin Cheeses & Meats,
Pickles, Mustards, Jams, Grilled Bread
Four Passed Hors D'oeuvres
Giggly Champagne Toast
Wine with Dinner
4 Course Dinner

Baller Bar Package FOUR HOURS
Cutting & Service of Cake
Coffee Service
Late Night Snack / Proof Pizza Party
Assortment of Proof Pizza,
Raw and Grilled Vegetables, Hummus,
Marinated Goat Cheese, Flatbread Bites

The Unframed

Displayed Signature Craft Cocktail ONE HOUR
Assortment of Wisconsin Cheeses & Meats,
Pickles, Mustards, Jams, Grilled Bread
Giggly Champagne Toast
Baller Bar Package FOUR HOURS

Cutting & Service of Cake
Coffee Service
Curate Your Custom Stations
with your Event Manager

Dinner Menu Selections

SOUPS & SALADS

- Saint Kate Salad
Radish Wedge, Fennel, Tomato, Shaved Onion,
Garbanzo, Yogurt Green Goddess
- Caesar
Garlic Crouton, Zesty Caesar,
Parmesan and Romano Cheeses
- Beet and Fresh Mozzarella
Almonds, Arugula, Parmesan Crumb,
Balsamic Vinaigrette
- Tender Greens and Pears
Shallot Yogurt Dressing, Pecans,
Blue Cheese, Dried Cherries
- Slow Roasted Tomato & Fennel Soup
Garlic Croutons
- Zucchini & Spinach Soup
Barley, Greek Yogurt
- Chicken Paprikash Soup
Smoked Paprika, Egg Dumplings

ENTREES

- Cast Iron Seared New York Strip Steak
Thyme Scented Potato Pave, Roasted Asparagus,
Caramelized Onion Sauce Espagnol
- Braised Beef Short Rib Bourguignon
Truffled Potato Leek Puree, Pot Roast Carrots,
Wild Mushroom Demi Glace
- Smoked Amish Chicken Breast
Mushroom & Cornbread Stuffing, Blistered Green Beans,
French Onion Soubise Sauce
- Grilled Atlantic Salmon Filet
Artichoke & Parmesan Risotto, Roasted Asparagus,
Red Pepper Cream
- Ancho Rubbed Hanger Steak
Fingerling Potato & Poblano Hash, Grilled Broccolini,
Charred Scallion Chimichurri
- Almond Crusted Lake Trout
Garlic Mashed Potatoes, Blistered Green Beans,
Lemon Capers Butter
- Grilled Semi-Boneless Chicken Breast
Rosemary-Dijon Spätzle, Braised Red Cabbage,
Tart Cherry Crème Fraîche
- Tahini Roasted Purple Cauliflower (VEGAN)
Quinoa Tabbouleh, Sesame, Everything Spice & Spring
Onion, Walnut and Golden Raisin Agrodolce

CHEF RESERVE UPGRADES

- Grilled Colorado Lamb Chops – 2 bone
- Black Angus Filet – 7oz
- Pan Seared Pacifico Sea Bass – 6oz
- Garlic Butter Poached Lobster Tail
- Pan Seared Scallop
- Garlic Butter Shrimp

Passed Hors D'oeuvres

Hot Ham & (Pretzel) Rolls

House Smoked Ham, Pretzilla Bite, Mustard Glaze

Crispy Orange-Honey Glazed Shrimp

Scallion, Almond, Sesame

Tuna Poke Tostada

Wasabi Cream, Yucca Chip, Sesame

Ropa Vieja Beef Empanada

Shredded Beef with Olive & Raisin Adobo Sauce

Vegetable Samosa

Cilantro Chutney

Smoked Salmon

Fennel Cream Cheese, Marble Rye

Prosciutto & Pear Fork

Watercress, Gorgonzola

Lump Crab Cake

Sweet Corn & Peppadew Remoulade

Artichoke & Boursin Beignet

Yogurt Green Goddess

Shrimp Ceviche Shooter

Mango, Leche De Tigre, Mezcal

Fried Chicken Deviled Egg

Broadish Chicken, Giardiniera, Deviled Egg

Whipped Brie & Beet Tart

Almonds, Balsamic, Puff Pastry

Old Bay Poached Gulf Shrimp

Louis Sauce

Add-On Stations

Chilled Seafood Display

Chilled Jumbo Shrimp, 1/2 Shell Oysters, Snow Crab Claws, Marinated Poached Mussels, Hot Smoked Trout, Lemon Wedges, Horseradish Cocktail Sauce, Rémoulade, Tabasco

Burrata Bar

Heirloom Tomato, Beets, Pepperonata, Roasted Grapes, Ancient Grain Salad, Garlic Croutons, Grilled Fruit, Balsamic, Tapenade, Almond Romesco, Pesto, Basil, Olive Oil, Sea Salt

Olive Bar (VEGAN)

Assorted Jars of Spanish & Italian Olives, Peppadews, Marinated Chickpeas, Roasted Grapes, Balsamic Roasted Pearl Onions, Grissini Breadsticks, Grilled Bread

Mediterranean

Raw, Pickled and Grilled Vegetables, Marinated Olives, Hummus, Tahini Dip, Olive Tapenade, Marinated Goat Cheese, Naan Bites

Late Night Snacks

BREWER'S TAILGATE

Soft Pretzels, Beer Cheese Spread,
Beer Mustard, Usinger Brats,
Loaded Tots with Scallion, Bacon,
Sour Cream and Cheddar

MAC N' CHEESE BAR

Shells with 5 Cheese Mac

TOPPINGS: Bacon, Roasted Peppers, Chorizo,
Shredded Chicken, Broccoli, Giardiniera,
Roasted Tomato, Hot Sauces

PETE'S POPS

Assorted Pete's Pops Popsicles

ROAD TRIPPIN'

Jerky and Salami Snacks,
Individual Cheese Curds, Nuts, Chips,
Granola Bars, Trail Mix, Pretzels

SWEETS

Macarons, Cookies, Peanut Butter Drop,
Lemon Bars, Oat and Chocolate Milk

PROOF PIZZA PARTY

Assortment of Proof Pizza,
Raw and Grilled Vegetables, Hummus,
Marinated Goat Cheese, Flatbread Bites

The Morning After Brunch

BLOODY & MIMOSA BAR

Vodka and Champagne,
Orange Juice, Cranberry Juice,
Bloody Mary Mix,
Olives, Cheese Curds, Lemons,
Limes, and Oranges

N.Y. DELI

Bagel Station with Salmon Lox, Red Onion,
Capers, Cream Cheese, Sliced HB Eggs

TOAST

Croissants, Bagels, Muffins
& Pain au Chocolat,
Local and Seasonal Spreads &
Soft Cheese Selection of Chilled Juices
Assorted Seasonal Hand Fruit

CLASSIC BREAKFAST

Scrambled Farm Fresh Eggs,
Bacon & Sausage Links,
Tri Color Potato Hash

(FOR FULL BREAKFAST MENU INQUIRE WITH YOUR EVENT MANAGER)

Spirits & Beverages

One bartender for 75 guests

SPIRITS

House Spirits

Conciere Vodka
Conciere Gin
Conciere Tequila
Conciere Scotch
Canadian Club Whiskey
Old Grand Dad Bourbon
Conciere Brandy
Conciere Rum
Conciere Spiced Rum

Hosted or Cash Bar

Baller Spirits

Tito's Distilled Vodka
Beefeater Gin
José Cuervo Tequila
Dewar's Scotch
Jack Daniel's Whiskey
Jim Beam Bourbon
E&J Brandy
Bacardi White Rum
Bacardi Spiced Rum

Hosted or Cash Bar

V.I.P. Spirits

Grey Goose Vodka
Hendrick's Gin
Cazadores Blanco Tequila
Johnnie Walker
Black Label Scotch
Maker's Mark Bourbon Whiskey
Crown Royal Canadian Whiskey
High West American Prairie Bourbon
Korbel Brandy
State Line Rum
Captain Morgan Spiced Rum

Hosted or Cash Bar

BEER

Domestic Bottles

- Bud Light
- Budweiser
- Coors Light
- Miller High Life
- Miller Lite

Craft Bottles

- Odd Side Ales, Seasonal
- Fair State Brewing Company, Seasonal
- Loon Juice, Honeycrisp Hard Apple Cider
- Lakefront, Eastside Dark, Munich Dunkel Lager
- Lakefront, Lager, Lager
- Lakefront, Riverwest Stein, Amber Red Lager
- Milwaukee Brewing, Outboard, Cream Ale
- Milwaukee Brewing, Louie's Demise, Amber Red Ale
- Milwaukee Brewing, MKE IPA

Imported Bottles

- Heineken N/A (Germany)
- Guinness (Ireland)
- Hacker-Pschorr Weisse (Germany)
- Stella Artois (Belgium)

Hosted or Cash Bar

WATER & SODA

Life WTR®

Bubly Sparkling Water

Pepsi Products

Cash Bar

Guests purchase their drinks individually at the bar. Prices include 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.

Wines by the Bottle

One bartender for 75 guests

HOUSE

CABERNET SAUVIGNON

EOS Estate

PINOT NOIR

EOS Estate

CHARDONNAY

EOS Estate

SAUVIGNON BLANC

EOS Estate

PINOT GRIGIO

EOS Estate

BRUT

Freixenet, Blanc de Blancs Cava, Spain

SIGNATURE

RED BLEND

H3 California

CABERNET SAUVIGNON

H3 California

PINOT NOIR

Böen Russian River Valley, California

CHARDONNAY

Meiomi Sonoma, California

SAUVIGNON BLANC

Joel Gott California

ROSÉ

Charles & Charles Washington

PINOT GRIGIO

Ecco Domani California

BRUT

Faire La Fête Crémant de Limoux Brut

Languedoc-Roussillon, France

IMPRESSION

RED BLEND

Intrinsic Washington

CABERNET SAUVIGNON

Borne of Fire Columbia Valley, Washington

Intrinsic Washington

PINOT NOIR

MacMurray Ranch Russian River, California

MALBEC

Trivento Amado Sur Mendoza, Argentina

CHARDONNAY

Sonoma-Cutrer Russian River Ranches

Sonoma County, California

Maison Louis Jadot Mâcon-Villages, France

SAUVIGNON BLANC

Matanzas Creek Sonoma County, California

PINOT GRIGIO

Santa Cristina, IGT delle Venezie Italy

SPARKLING WINE

Faire la Fête, Brut France

Kate's Signature Cocktail Service

Create and craft your own signature
drinks and cocktail party with
a consultation from our mixologists.

Cash Bar

Guests purchase their drinks individually at the bar. Prices include 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.

Our Policies

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 special dietary meals such as vegan, vegetarian, or allergy friendly. Should more than two entrées 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 corkage 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 Encore 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 Encore.

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

The hotel and Encore 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 time frame of your event, the guarantee may increase (within reason) up to 48 Hours prior to the event with the understanding that the Hotel can not guarantee the same entrée and may substitute a entrée of similar value. In the event that the guarantee decreases, once within the (5) business day time frame 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 canceled, 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 to event patrons at posted ramp prices. Parking is subject to availability and not guaranteed. The parking ramp is not owned by The Hotel.

Additional charges will apply when items are brought in from outside that require additional hotel set up labor.

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. A payment schedule will be noted on your contract. 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 8.4% 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.