



Hilton

MILWAUKEE CITY CENTER



YOUR DAY YOUR WAY



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 Entree
- 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 Entrees



A 22% service charge and 6.1% sales tax will be applied to the quoted charges. Price subject to change without notice.



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 –

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

.....

A 22% service charge and 6.1% sales tax will be applied to the quoted charges. Price subject to change without notice.



HORS D'OEUVRES DISPLAYS



FRESH VEGETABLE CRUDITE

Assortment of Vegetables, Hummus and Spinach Dips
Small Serves 50
Medium Serves 100
Large Serves 150

SEASONAL FRUIT AND BERRY DISPLAY

Assorted Fresh Sliced Fruits and Berries
Small Serves 50
Medium Serves 100
Large Serves 150

DOMESTIC CHEESE DISPLAY

Variety of Artisan Cheeses,
Flatbread Crackers and Crostini
Small Serves 50
Medium Serves 100
Large Serves 150

ANTIPASTO DISPLAY

Fresh Mozzarella, Grilled Vegetables, Olives, Italian Meats
and Cheeses
Small Serves 50
Medium Serves 100
Large Serves 150

SPECIALTY DISPLAYED HORS D'OEUVRES (NOT INCLUDED IN ANY PACKAGE)



ICED SEAFOOD DISPLAY

Shrimp Skewers, Scallops, Calamari and Crab Ceviche with
Assorted Toast Points and Condiments
Small Serves 50
Medium Serves 100
Large Serves 150

TAPAS STATION

Shrimp Cocktail Shooters, Charcuterie and Cheese Plates, Roasted Vegetable and Cambazola Crostini
Small Serves 50
Medium Serves 100
Large Serves 150

A 22% service charge and 6.1% sales tax will be applied to the quoted charges. Price subject to change without notice.



SALADS
(SELECT ONE)



Endive, Goat Cheese, Candied Walnut, Heirloom Tomato, Watermelon Radish, Micro Greens, 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 and Herb Crouton
Traditional Caesar Dressing

Red Oak and Endive, Cucumber Ribbon, Carrots, Basil,
Fresh Mozzarella, Yellow Beets, Sundried Tomato, Red Onion
Red Wine Basil Vinaigrette

.....
A 22% service charge and 6.1% sales tax will be applied to the quoted charges. Price subject to change without notice.



DINNER ENTRÉES

Entrée price is the complete package price, to include all food and beverage in package description (see page 2)



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, ARTICHOKE 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



PARMESAN AND DIJON CRUSTED CHICKEN BREAST WITH OVEN-DRIED TOMATO MARMALADE,
HARICOT VERTS, ROASTED RED PEPPER RISOTTO, BASIL AND WHITE WINE CREAM

ARTICHOKE, SHIITAKE AND FONTINA STUFFED CHICKEN BREAST WITH
SUNDRIED TOMATO AND HERB BASMATI RICE, ASPARAGUS, LEEKS, YELLOW TOMATO CREAM

BOURBON CHICKEN BREAST WITH CILANTRO COUSCOUS,
SHAVED BRUSSELS SPROUTS, TOMATOES, AND LEMON CREAM

A 22% service charge and 6.1% sales tax will be applied to the quoted charges. Price subject to change without notice.



DINNER ENTRÉES



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

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



ADD TO ANY ENTRÉE:

- SHRIMP
SCALLOPS
LOBSTER

We Are Happy to Accommodate Special Meal Requests.
Please Discuss Special Meal Requests with Your Catering Events Manager.
Special Meal Requests Includes Vegetarian, Vegan, Gluten Free, and All Allergies.

.....

Prices listed are per person
A 22% service charge and 6.1% sales tax will be applied to the quoted charges. Price subject to change without notice.



LATE NIGHT MENU



POPCORN STATION

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 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 Pie

CHIPS, PRETZELS OR GARDETTOS

COFFEE

Regular or Decaf

.....
A 22% service charge and 6.1% sales tax will be applied to the quoted charges. Price subject to change without notice.



Desserts

Enhance any package with dessert from the Hilton



CUTTING CAKES

Minimum Order of 30 Servings. Please speak with your Catering Event Manager to Discuss Special Requests

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

.....

A 22% service charge and 6.1% sales tax will be applied to the quoted charges. Price subject to change without notice.



Desserts, Continued



MINI DESSERTS

Strawberry Shortcake Cream Puff
Assorted Norman Love Truffles
Chocolate Sea Salt Tart
Chocolate Mousse Cups
Assorted Mini Macaroons
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, Pina 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



A 22% service charge and 6.1% sales tax will be applied to the quoted charges. Price subject to change without notice.



Hilton Milwaukee City Center

BEVERAGE SERVICE



SPIRITS

ONLY ONE SET OF LIQUORS PER BAR PACKAGE
PLEASE ASK YOUR EVENT MANAGER FOR THE CURRENT LIST

WINE

HOUSE

Merlot, La Terre
Cabernet Sauvignon, La Terre
Chardonnay, La Terre
White Zinfandel, La Terre

UPGRADE

Sauvignon Blanc, Matanzas Creek
Pinot Grigio, Lunardi
Chardonnay, William Hill
Chardonnay, Rutherford Ranch
Pinot Noir, MacMurray Ranch
Cabernet Sauvignon, Storypoint
Cabernet Sauvignon, Rodney Strong
Red Blend, Murphy Goode
Malbec, Trivento "Amado Sur"
Sparkling Wine, Faire La Fete

BEER

DOMESTIC BEER

Miller Lite
Bud Light

IMPORT AND CRAFT SELECTION

Angry Orchard
Corona
Lakefront IPA
Spotted Cow
Blue Moon
Samuel Adams Boston Lager
Sharps

.....
A 22% service charge and 6.1% sales tax will be applied to the quoted charges. Price subject to change without notice.



WELCOME!



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!

Visit Marcus Restaurant Group at www.marcusrestaurants.com

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, audio visual, 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 can 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 ALLOWING US THE OPPORTUNITY TO SERVE YOU AND YOUR GUESTS!

.....