

The Pfister®

The Pfister Hotel has earned more than a century's worth of accolades: a member of Historic Hotels of America, a Travel Green Wisconsin certification, Preferred Hotels & Resorts Worldwide distinction and AAA's Four Diamond Award. To us, this recognition is more than just a reward for a job well done – it helps make us who we are.

To celebrate the unique story of The Pfister Hotel, we've created a menu that's just as special by incorporating elements of an impressive list of achievements. Historic favorites that have been loved for more than a century. Organic and local selections that add a bit of "green" to any plate. Preferred choices that our guests crave. Award-winning cuisine that is nothing shy of world-class.

From your first bite on, you are a part of The Pfister's legacy. We're delighted to have you.

Enjoy.



HONORABLE MENTIONS



HISTORIC HOTELS OF AMERICA

National Trust Historic Hotels of America (HHA) is a program of the National Trust for Historic Preservation. HHA has identified more than 200 quality hotels that have faithfully maintained their historic architecture and ambience. To be selected for this program, a hotel must be at least 50 years old, listed in or eligible for the National Register of Historic Places, or recognized locally as having historic significance. The items noted throughout the menu with this designation are classic hotel favorites loved for decades. The Pfister is proud to be a member of Historic Hotels of America.



TRAVEL GREEN WISCONSIN

Travel Green Wisconsin is a voluntary program that reviews, certifies and recognizes tourism businesses and organizations that have made a commitment to reducing their environmental impact. Specifically, the program encourages participants to evaluate their operations, set goals and take specific actions towards environmental, social and economic sustainability. The items noted throughout the menu with this designation include organic and locally grown ingredients. The Pfister is proud of its Green certification.



PREFERRED HOTELS & RESORTS

Preferred Hotels® & Resorts has a passion for travel. Featuring more than 185 exceptional hotels and resorts in the most desirable locations around the world, all Preferred Hotels & Resorts embrace award-winning Standards of Excellence™: an extensive quality assurance program that has been honored with the “Best Practices Champion Award” by Cornell University. For more than 40 years, the brand’s legendary commitment to quality has ensured an unparalleled guest experience, from the very best amenities to superb service. The items noted throughout the menu with this designation are acclaimed selections with international flair. The Pfister is proud to be a founding member of Preferred Hotels & Resorts.



AAA FOUR DIAMOND AWARD

Nestled in the heart of downtown Milwaukee, the majestically restored Pfister Hotel is the ideal location for experiencing the city’s many delights. The Pfister Hotel is ideally located three blocks from the scenic shores of Lake Michigan, where you can tour the beautiful Milwaukee Art Museum designed by Calatrava or Pier Wisconsin. Four blocks from the Henry W. Maier Festival Park, Summerfest, American Family Amphitheater and the Third Ward. Ten blocks from Milwaukee’s Premier Convention Center or the Fiserv Forum, home to major sports and entertainment events, including the NBA’s Milwaukee Bucks. Twenty minutes from General Mitchell International Airport; ten minutes from the Milwaukee Amtrak Station; and just one block off of the Hop, Milwaukee’s streetcar. Shuttles, taxis and car rental services are also available.



ACCOMMODATIONS AT THE PFISTER

MEETING SPACE

The Pfister Hotel features some of the best meeting spaces in Wisconsin, with 15 meeting rooms on the 7th floor that can accommodate groups from 15 to 1,500, including the fabulous Grand and Imperial ballrooms. The Rouge on the lobby level provides a distinctive atmosphere styled with European flavor, appointed with crystal chandeliers and marble accents. And for a unique meeting space, travel up to the Executive Meeting Room. This private oasis on the 23rd floor boasts breathtaking vistas of Milwaukee's cityscape – an elegant setting for distinctive board meetings, receptions, dinners and more. All rooms have individual controls for heat, air conditioning and lighting, separate entrances and group registration area. Coat checks and restrooms are located in the meeting area along with elevators linking facilities to other hotel levels.

GUESTROOM ACCOMMODATIONS

The Pfister is known as the “Jewel of Milwaukee,” a Victorian masterpiece located just three blocks from Lake Michigan. The hotel's elegance is further enhanced by the tradition of “Salve,” a philosophy that embodies the spirit of fine hospitality and is brought to life by each member of the hotel's staff. The Pfister is set apart from other downtown hotels by a number of distinguishing features, including an ornate three-story lobby flanked by a grand marble staircase at one end and a massive fireplace at the other. At the top of the hotel's tower are a rooftop pool and lounge that offer spectacular views of the city and Lake Michigan. The Pfister's most unique asset is the impressive array of artwork, which has been termed the largest collection of Victorian art found in any hotel in the world. The hotel features 307 guestrooms, including 82 suites, each of which is elegantly appointed. Pfister king rooms are located in the historic section of the hotel and are equipped with a king-sized bed. Heritage suites provide king- or California king-sized beds, along with oversized Jacuzzi tubs. Room amenities include high-speed Internet access, in-room safes, hairdryers, and an iron and ironing board.

PFISTER FITNESS CENTER & POOL

The Pfister Fitness Center offers a variety of cardio and weight-training machines, cross trainers, stationary bikes and treadmills. Also available to guests is an indoor pool on the 23rd story with fabulous views of the city.

LOCATION AND TRANSPORTATION

Situated in the heart of Milwaukee's exclusive East Side, The Pfister Hotel is ideally located three blocks from the scenic shores of Lake Michigan, where you can tour the beautiful Milwaukee Art Museum designed by Calatrava or Pier Wisconsin; four blocks from the Henry W. Maier Festival Park, Summerfest, Marcus Amphitheater and the Third Ward; three blocks from The Shops of Grand Avenue; 10 blocks from Milwaukee's Premier Convention Center; 20 minutes from General Mitchell International Airport and 10 minutes from the Milwaukee Amtrak Station. Shuttle, taxi and car rental services are available.



DINING AT THE PFISTER



A classic American Grill, serving wood-grilled steaks, seafood, grill fare and house-made desserts. Comfortable booths, open kitchen dining, a welcoming staff and warm atmosphere invite you to settle in for any occasion.

DINNER

Monday-Saturday: 5:00 p.m. – 10:00 p.m.

Sunday: 5:00 p.m. – 9:00 p.m.

HAPPY HOUR

Monday-Friday: 5:00 p.m. – 7:00 p.m.

BAR HOURS

Monday-Friday: 4:30 p.m. – Close

Saturday-Sunday: 5:00 p.m. – Close



All the charm of a Parisian sidewalk café with a delicious variety of options including seafood, sandwiches, chicken, pasta and more.

BREAKFAST

Monday-Sunday: 6:00 a.m. – 11:00 a.m.

LUNCH

Monday-Sunday: 11:00 a.m. – 2:00 p.m.

BARISTA COUNTER & SELF SEATING AREA

Monday-Thursday: 6:00 a.m. – 2:00 p.m.

Friday-Sunday: 6:00 a.m. – 4:00 p.m.



DINING AT THE PFISTER

LOBBY
LOUNGE

Comfortable and elegant, the perfect place to meet for espresso, cappuccino, cocktails or light dining.

Daily

12:00 p.m. – 12:00 a.m.

Blu

Classic cocktails, sassy martinis and the most spectacular views in town. Atop The Pfister on the 23rd Floor.

Monday-Thursday: 5:00 p.m. – 12:00 a.m.

Friday-Saturday: 4:00 p.m. – 1:00 a.m.



DIRECTIONS TO THE PFISTER



FROM THE WEST:

Take I-94 Milwaukee to I-794, take I-794 to the Van Buren exit (far left lane). Take Van Buren to Mason Street (approximately 3 blocks north), make a left turn on Mason, go to Jefferson Street (2 blocks).

You will be in the back of the hotel by the parking structure. If you wish to use the valet parking, make a left turn onto Jefferson Street and pull up to the side of the building.

FROM THE NORTH:

South on I-43 to the McKinley/Fond du Lac Avenue Exit, left on McKinley to Water Street, right on Water Street to Mason Street, left on Mason Street to Jefferson Street, right on Jefferson Street to The Pfister Hotel.

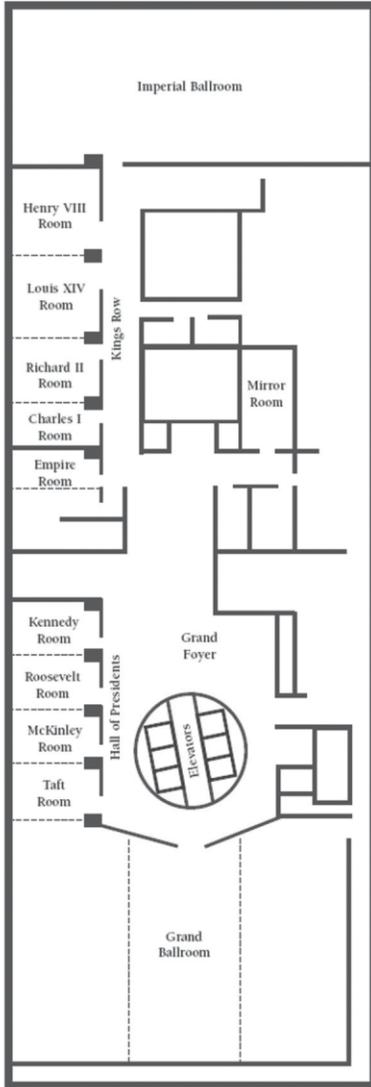
FROM THE SOUTH:

Go North on I-94/43, take I-94W/I-43 N to Plankinton Avenue Exit. Follow Plankinton exit ramp, bearing left onto Plankinton Avenue, take Plankinton Avenue to Michigan Street. Turn right on Michigan Street to Milwaukee Street, turn left on Milwaukee Street to Mason Street, turn right on Mason (parking ramp entrance is in middle of the block). For the front of the hotel, go to the corner/Jefferson Street, turn right and stop at the hotel marquee.



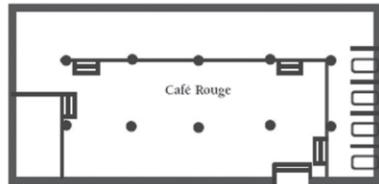
MEETING AND BANQUET FLOOR PLANS

SEVENTH FLOOR



The Pister[®]

LOBBY LEVEL



CONTINENTAL BREAKFAST

TO GET YOU STARTED \$27

Selection of muffins and butter croissants
Sweet cream butter, preserves and jams
Fresh-squeezed orange juice and grapefruit juice
Colombian roast coffee, decaffeinated coffee, and tea

THE JUMP START \$29

Selection of muffins and butter croissants
Seasonal fruit display
Sweet cream butter, fresh house-made preserves and jams
NY-style bagels with regular and fruit-flavored cream cheese
Fresh-squeezed orange juice and grapefruit juice
Colombian roast coffee, decaffeinated coffee, and tea

MORNING GLORY \$31

Selection of muffins and butter croissants
Seasonal fruit display
Sweet cream butter, preserves and jams
NY-style bagels with regular and fruit-flavored cream cheese
Make your own yogurt parfait (vanilla yogurt or plain Greek yogurt), granola, fresh berries, dried fruit
Fresh-squeezed orange juice and grapefruit juice
Colombian roast coffee, decaffeinated coffee, and tea

Enhance your continental with following hot breakfast sandwiches:

(Maximum of two upgrades per meal)

Butter croissant with eggs, peppered sausage patty, cheddar cheese – \$7

English muffin with egg, smoked bacon, cheddar cheese – \$7

Gluten-free roll, egg whites, roasted portabella, grilled zucchini, low fat cheese,
fresh herbs – \$8

Scrambled tofu, mild miso sauce, chickpeas, scallions,
served open faced on gluten-free toast – \$8

Breakfast burrito, scrambled eggs, chorizo, cheddar cheese, salsa, flour tortilla – \$9

Smashed Avocado, whole grain bread, tomato, chili flakes, extra virgin olive oil – \$9

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BREAKFAST - PLATED

All breakfast entrées include Colombian Roast regular and decaffeinated coffee and specialty herbal teas, fresh fruit cup, pastries, and choice of orange juice, grapefruit juice or cranberry juice

ALL-AMERICAN BREAKFAST \$25

Fluffy scrambled eggs with Wisconsin cheddar, served with crisp smoked bacon, Smoked & grilled ham, breakfast potatoes with fire roasted bell peppers and onions

THE PFISTER \$30

Scrambled eggs with herbed béchamel, au gratin potatoes, poached asparagus, broiled tomato, Smoked bone-in pork chop, hollandaise sauce on side

FRITTATA \$23

Baked ham, Gruyère, caramelized onion, roasted garlic béchamel, arugula salad with extra virgin olive oil

BISTRO FRITTATA \$31

Fresh farm eggs, smoked salmon, braised chard, Monterey Jack, roasted Yukon potatoes, lemon asparagus

CRUSTLESS QUICHE \$26

Bacon, Gruyère, sweet onions, warm fingerling potatoes and arugula salad

Upgrade your breakfast with a choice of two griddle items \$6 per person

French toast, pancakes or waffles;
Served family style with syrup and butter

All food & beverage prices are subject to applicable 22% service charge and 6.1% sales tax.
Highest menu price prevails with a split entrée selection.

All prices are subject to change. Menu selection and pricing will be guaranteed 45 days prior to the event or upon a signed banquet event order.

Whether dining out or preparing food at home, consuming raw or undercooked meats, poultry, seafood, shellfish or eggsmay increase your risk for foodborne illness.



BREAKFAST - BUFFET

THE CLASSIC STARTER \$35 (minimum 20 guests)

Seasonal fresh fruit and berry display
Scrambled Glenview Farm eggs with Wisconsin cheddar cheese
Crisp hickory smoked bacon
Sausage links

Selection of house-made Danish, coffee cake, and croissants Sweet cream butter, fresh blackberry honey
Breakfast potatoes with sea salt, fire-roasted peppers and onions Fresh-squeezed orange juice and grapefruit juice
Colombian coffee, decaffeinated coffee or herbal tea

THE TOAST BAR \$45 (maximum 50 guests)

Bagels, English muffins, rye, baguette, gluten-free toast
Smashed avocado, chive cream cheese, blackberry jam, whipped butter, pistachio butter
Smoked salmon, hard boiled eggs, fresh herbs, prosciutto, tomatoes, chopped bacon
Strawberries & cream parfaits, housemade granola
Fresh-squeezed orange juice and grapefruit juice Colombian coffee, decaffeinated coffee, and herbal tea
Requires (1) Chef attendant per 50 guests at \$150/Chef

WISCONSIN FARM TO TABLE \$47 (minimum 25 guests)

Seasonal fresh fruit and berry display
Scrambled Glenview Farm eggs with Satori mascarpone and chives Carr Valley cheese display with artisanal breads
House-made biscuits, breakfast breads with house-made jams, marmalade, churned butter
Lyonnais-style potatoes
Our pastry shop's signature granola with 2% milk, dried fruits
Nueske's smoked pork chops, peppered sausage links and double-smoked bacon
Fresh-squeezed orange juice and grapefruit juice
Colombian coffee, decaffeinated coffee, and herbal tea

CHEF'S BREAKFAST GRIDDLE \$45 (minimum 25 guests)

Vanilla bean brioche French toast Pancakes
Belgian-style waffles Assortment of fresh berries and cut bananas
Mini chocolate chips, brown sugar, powdered sugar, whipped cream, Maple syrup, blueberry syrup and chef's choice of flavored
syrup Smoked bacon
Freshly squeezed orange, grapefruit, tomato juices Freshly brewed regular and decaffeinated coffee, herbal tea

Additional \$10 per person will be applied for parties with fewer than the stated minimums

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ENHANCE YOUR BUFFET

BELGIAN WAFFLES \$6/person

PANCAKES \$6/person

FRENCH TOAST \$6/person

NEW YORK STYLE BAGELS \$50/dozen

With regular and fruit-flavored cream cheese

SLICED COLD SMOKED SALMON \$18/person

With bagels, capers, cream cheese, tomato and onion

WHOLE, COLD SMOKED SCOTTISH SALMON \$275 (serves 25 guests)

With chopped egg, chopped red onion, capers, cream cheese, cucumbers,
Selection of crackers and sesame seed lavosh

INDIVIDUAL DRY CEREALS \$4/person

With pitchers of skim and 2% milk

INDIVIDUAL YOGURT PARFAITS \$9/person

With granola and fresh berries

SLICED SEASONAL FRUIT DISPLAY \$11/person

WHOLE SEASONAL FRUITS \$3/piece

STEEL CUT HOT OATMEAL WITH BROWN SUGAR AND RAISINS \$5/person

PFISTER SIGNATURE GRANOLA WITH MILK & BERRIES \$9/person

ASSORTED COFFEE CAKES \$3/person

ASSORTED DANISH \$3/person

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ENHANCE YOUR BUFFET

OMELET STATION \$16/person (minimum of 50 guests)

Mushrooms, scallions, tomato, bacon, shrimp, onion, spinach, bell peppers,
ham, sausage, cheddar, Swiss

Requires one Chef attendant per 50 guests at a price of \$150 per chef

BLOODY MARY BAR \$15/person

House vodka, Celery, pickles, olives, cheese curds, Worcestershire, celery salt, lemons, assorted hot
sauces

UPGRADED BLOODY MARY BAR \$19/person

Stoli vodka, shrimp, beef sticks, pickled asparagus, brussel sprouts, pickled mushrooms,
pepperoncini, cheese curds, cocktail onions

Bloody Mary bars require one bartender per 75 guests at a price of \$150 per bartender

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LUNCH – HOT ENTRÉES

SOUP & SALAD OPTIONS *(select one)*

THE PFISTER HOUSE SALAD

Organic baby lettuces, shaved cucumber and carrots, tomato,
1893 Pfister dill dressing

CAESAR SALAD

Chopped romaine, garlic lemon dressing, Parmigiano-Reggiano, herb croutons

CAPRESE SALAD

Fresh Wisconsin Ciliegine mozzarella, basil, Kumato tomatoes, frisée, arugula,
Nut-free arugula pesto vinaigrette

LOADED BAKED POTATO SOUP

Bacon, scallions, cheese

TOMATO BISQUE

San Marzano tomatoes, heavy cream, fresh basil chiffonade

DESSERT OPTIONS *(select one)*

STRAWBERRY LEMONADE

Vanilla tart shell, lemon curd, strawberry ganache, strawberry
whipped cream, chopped strawberries, chocolate

DOUBLE CHOCOLATE CAKE

Rich chocolate cake, chocolate ganache, vanilla bean whipped
cream, chocolate crunch, raspberries

RASPBERRY CAKE

Vanilla sponge cake, Chambord syrup, raspberry mousse, vanilla
whipped cream, raspberry

Upgrade your breakfast with a duo or trio dessert:

*Select two desserts from above – additional \$4/person
Select three desserts from above – additional \$5/person*

Prices based on soup or salad, entrée and dessert. Lunch service includes rolls and butter, coffee, decaffeinated coffee and herbal tea service. Highest menu price prevails on split entrée selection. All food & beverage prices are subject to applicable 22% service charge and 6.1% sales tax.

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LUNCH – HOT ENTRÉES

*All hot entrées are served with a choice of soup or salad, seasonal vegetables & dessert
Maximum of two entrees per event*

HOT ENTRÉES

LEMON HERB CHICKEN \$42

Chorizo fingerling hash, warm Romesco butter sauce

CHICKEN FRANCAISE \$41

Scallion Arborio risotto, lemon caper sauce

CHICKEN A LA PUTTANESCA \$43

Tomatoes, black olives, capers, artichokes, bacon

GRILLED FLORIDA MAHI \$47

Sweet potato parsnip purée, roasted pineapple, mango mojo butter

BUTTER ROASTED SALMON \$49

Tri-color smashed potato, lemon butter sauce

COGNAC BRAISED SHORT RIB BOWL \$50

Creamy truffle risotto, natural jus

CHARRED PETITE FILET MIGNON \$52

Roasted shallots, country garlic smashed Yukon potatoes, pinot noir butter

VEGAN CAULIFLOWER STEAK BOWL \$37

Artichoke tomato broth, lemon arugula, roasted chickpeas

BUTTERNUT SQUASH RAVIOLI (VEGETARIAN) \$38

Sage cream, almond pesto, asiago

All entrées can be prepared Gluten Free

Prices based on soup or salad, entrée and dessert. Lunch service includes rolls and butter, coffee, decaffeinated coffee and herbal tea service. An additional charge of \$2 per person will apply if more than one entrée is selected, and will be limited to one vegetable selection. All food & beverage prices are subject to applicable 22% service charge and 6.1% sales tax.

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LUNCH - COLD ENTRÉES

All cold entrées are served with a choice of dessert

COLD ENTRÉES

COWBOY SALAD \$45

Blackened NY strip, roasted corn, pinto beans, blistered peppers, fried onions, chopped Romaine, chipotle ranch

MANGO TANGO SHRIMP \$37

Grilled tiger shrimp, chili-mango chunks, cilantro, field greens, roasted peanuts, bok choy, sesame-mango vinaigrette

VEGGIE LOVER VEGAN \$29

Tomato, cucumber, carrots, oregano chickpeas, braised onions, dried cranberries, white balsamic Greek dressing

WAVES OF GRAIN \$29

Raspberry quinoa, brown rice, roasted cauliflower, sweet potato, dried cherries, red onion, mandarin oranges, port wine vinaigrette

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LUNCH - BUFFETS

NEW YORK DELI \$41

House-made soup of the day
Red bliss bacon potato salad
Creamy coleslaw
Whispering Oaks farm egg salad
Seasonal fresh fruit display
Kettle chips
Warm sliced roast beef with jus
Warm turkey in natural jus
Sliced salami and sugar-cured ham
Cheddar, Swiss and provolone cheeses
Tomatoes, onions, lettuce and relishes
Mayonnaise, horseradish, Thousand Island, whipped butter and deli mustard
Whole wheat, white, light rye & kaiser rolls
Fresh baked jumbo cookies, brownies & Rice Krispie Treats

Enhance your deli buffet with carved corned brisket of beef with warm kraut for an additional \$11/person

FESTA ITALIANA \$43

Caprese salad, sliced on-the-vine tomatoes, fresh mozzarella,
Basil-olive oil emulsion, baby arugula
Italian artichoke and olive pasta salad
Caesar salad, romaine, croutons, Parmesan cheese, garlic-lemon dressing
Garlic-parmesan bread sticks,
Sundried tomato focaccia
Baked rigatoni, herbed marinara, ricotta, mozzarella
Pecorino Classic semi-boneless chicken Vesuvio
Breaded eggplant Parmesan
Cannoli, chewy Amaretti cookies, tiramisu

Enhance your Italian buffet with carved Italian rope sausage with peppers & onions for an additional \$9/person

Buffet lunches include Colombian coffee, decaffeinated coffee and herbal tea service. All food & beverage prices are subject to 22% applicable service charge and 6.1% tax. Buffets for groups under 25 guests are subject to an additional \$10 per person charge.

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LUNCH - BUFFETS

CAFÉ PFISTER \$49

Signature tomato soup, torn basil
Bistro salad, tomatoes, cucumbers, shaved Asiago, 1893 Pfister dill dressing
Sliced seasonal melons and berries, Tupelo honey yogurt
Pretzel rolls and whipped butter
Wagyu white bean chipotle chili, fresh cream, tortilla matchsticks
Angus sliders on brioche, lettuce, tomato, onion, assorted cheeses
Senator's tuna salad sliders on brioche
Grilled chicken, spicy aioli, melted Havarti
Fresh baked jumbo cookies, lemon tarts, chocolate tulip cups
Enhance your café buffet with Wisconsin Colby grilled cheese griddle station for an additional \$9/person

WISCONSIN BBQ \$45

Wisconsin beer cheese soup
Seasonal garden salad, locally grown organic greens, cucumber, carrot, tomato, 1893 Pfister dill dressing, ranch, balsamic dressing
German potato salad
Kettle chips
Slowly baked BBQ beans
Pulled sweet and spicy BBQ chicken
House-made bratwurst patties with mustard sauerkraut
Grilled hamburgers
Lettuce, tomato, onions, pickles, cheddar, American, Swiss cheese
Ketchup, mayonnaise, deli mustard
Cheesecake tarts, pecan tarts, caramel apple tarts
Enhance your bbq buffet with carved smoked brisket of beef, house rub, pickled onions for an additional \$11/person

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LUNCH - BUFFETS

PFISTER EXECUTIVE \$53

House-made soup of the day
Seasonal garden salad, locally grown organic greens, cucumber, carrot,
Tomato, 1893 Pfister dill dressing, ranch, balsamic dressing
Jumbo pearl couscous salad, baby red onions,
Grape tomatoes, fresh basil, roasted garlic
Lemon scented asparagus salad, shaved asiago, cracked pepper
Raspberry quinoa salad, dried cherries, sweet potatoes, port wine vinaigrette
Sliced herb grilled chicken breast, grilled & chilled filet mignon
Sliced turkey breast
Lettuce, tomatoes, onions, pickles and assorted cheeses
Assorted artisan breads
Mayonnaise, horseradish, Thousand Island, whipped butter and deli mustard
House-made white truffle and Parmesan kettle chips
French macarons, seasonal fruit tarts, chocolate tulip cups, pecan tarts
*Enhance your executive buffet with fresh seasonal melons & fruits carved to order, berries,
local honey at an additional \$7/person*

SOUTHWEST \$45

Chicken tortilla soup Chicken and vegetable enchiladas
Beef fajitas, sautéed onions and peppers
Flour tortillas
Refried pinto beans, queso fresco
Spanish style rice
Black bean and corn salad
Tomato mango salad with lime mojo vinaigrette
Diced tomatoes, shredded lettuce, shredded cheddar and pepper jack cheeses,
Tomato salsas, sour cream, diced Spanish onion
Warm churros, polvorones, flan verrines
*Enhance your southwest buffet with carvedachiote rubbed suckling pig, chimichurri for an
additional \$10/person*

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MEETING BREAK PACKAGES

SUNRISE OVER THE LAKE \$27/person

Assorted health bars
Kombucha tea
Greek yogurt orange creamsicle parfaits
Chef's selection of muffins
Orange, cranberry and grapefruit juice

SWEET & SALTY \$25/person

Chocolate dipped pretzel batons
Salted caramel verrines
Assorted jumbo cookies
Flavored milks
Regular & decaf coffee and tea

CRISP \$27/person

Warm Bavarian pretzels, whipped mustard butter
Nacho chips, salsa, pickled jalapenos, cheese fondue
CRACKER JACKS®
Peanuts in the shell
Red licorice
Assorted sodas

BERRY BREAK \$29/person

Strawberry lemonade
House made strawberry muffins
Raspberry bars
Dark chocolate blueberry bark
Bowls of fresh mixed berries

WISCO \$33/person

Squeaky cheese curd and summer sausage
Usinger's meat sticks
Gourmet popcorn
Assorted Zaffiro's pizzas
Assorted Sprecher sodas

LOCAL BREAK \$33/person

Assorted Carr Valley cheeses
Baguettes, house-made jam, marmalade, whipped sweet cream butter Bavarian Milwaukee pretzels,
mustard butter dipping sauces
Mini bacon Gruyère pretzels
Variety of apples, nut butters and caramel
Sprecher root beer, cream soda and orange dream
Premium coffee

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BEVERAGES

BEVERAGES

Freshly brewed Colombian regular and decaffeinated coffee \$59/gallon

Coffee with flavored syrups \$61/gallon

Specialty Rishi hot teas \$57/gallon

Signature sipping chocolate \$61/gallon

Iced tea, lemonade or fruit punch \$45/gallon

Fresh-squeezed orange or grapefruit juice \$29/half gallon

Assorted Naked bottled fruit smoothies \$9/each

Individual juices \$5/each

Assorted soft drinks \$5/each

We proudly serve Pepsi products: Pepsi, Diet Pepsi, Sierra Mist, Mtn Dew

Assorted Bubly sparkling, still and flavored water \$6/each

2%, skim or chocolate milk \$15/quart

Gatorade \$8/each

Rockstar energy drink \$9/each

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SNACKS & MUNCHIES

LOCAL BAVARIAN PRETZELS \$66/dozen
Mustard butter, nacho cheese

INDIVIDUAL BAGS OF POTATO CHIPS, PRETZELS, POP CORN \$4/each

BOWL OF MIXED NUTS \$6/person

CHIPS & DIP \$6/person

Select one chip: tortilla chips, house-made potato chips, or
pretzels

Select one dip: chunky tomato salsa, deli mustard dip, or
French onion dip

WARM TRUFFLE PARMESAN CHIPS \$6/person
English Stilton dip

GARDETTO'S SNACK MIX \$4/person

INDIVIDUAL LOW-FAT FRUIT YOGURTS \$4/person

ASSORTED SILVER DOLLAR SANDWICHES \$8/person

VARIETY OF 16" PIZZAS \$25/pizza

ASSORTED JUMBO COOKIES \$48/dozen

PECAN CHEESECAKE TARTS \$48/dozen

SEASONAL FRUIT TARTS \$48/dozen

LEMON BERRY VERRINES \$48/each

ASSORTED FRENCH MACARONS \$45/dozen

ESPRESSO TARTS \$43/dozen

CHOCOLATE TULIP CUPS \$48/dozen

HAND-CRAFTED TRUFFLES \$52/dozen

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SPECIALITY STATIONS

SMALL PLATE ACTION STATIONS

DIJON-CRUSTED SCALLOPS \$20/person

Seared scallops with Dijon-butter bread crust, wild mushroom risotto,
asparagus-arugula salad

BEEF BOURGUIGNON \$18/person

Burgundy-braised beef, smashed fingerling potato salad,
balsamic onions, tarragon yellow tomato sauce

BUTTER CHICKEN THIGHS \$17/person

Spiced tomato cream, saffron almond rice, curry vegetable slaw,
garden fresh herbs, marinated olives

PANZANELLA SALAD & CROSTINI \$16/person

Mixed greens, red onion, heirloom tomatoes, garlic croutons, peppered cucumbers, basil, capers,
local fresh mozzarella, bloody Mary crostini, fig-honey mascarpone dip, baguettes, prosciutto

STEAK & SHRIMP BURRATA TOAST \$23/person

Roasted beef tenderloin, garlic herb shrimp, Wisconsin burrata, herb baguette toast, antipasto
skewers, horseradish cream, chimichurri

Attendant required at each station at a price of \$250 per attendant

Minimum of 25 guests. Reception stations are served for a maximum of 1.5 hours. All food & beverage prices are
subject to applicable 22% service charge and 6.1% sales tax.

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SPECIALITY STATIONS

SANDWICH STATION \$23/person

Warm Cuban sandwiches, roasted pork,
Mango mayonnaise, house-cured pickles
Roast beef, turkey, and ham deli subs,
Extra-large hoagie and jumbo pretzel buns,
Cheddar, provolone, Swiss, condiments,
House-made potato chips

POTATO STATION \$21/person

Mashed potatoes, mini baked potatoes, sour cream and chives, bacon bits and shredded cheddar,
Sweet potatoes, marshmallows, brown sugar and raisins

FAJITA STATION \$25/person

Cilantro-lime marinated chicken strips, chimichurri flank steak,
Onions and peppers, warm flour & hard shell corn tortillas,
Nacho chips, jalapeño, warm cheese sauce, pico de gallo,
Cheddar cheese, sour cream, salsa

MAC-N-CHEESE \$24/person

Traditional creamy cheddar, trilogy of Wisconsin cheese, broccoli, sundried tomatoes,
Orecchiette pasta, lobster baked mac-n-cheese, garlic cheesy bread
Add diced chicken \$7/person | Add shrimp \$9/person

ITALIAN KITCHEN \$23/person

Cheese tortellini carbonara, pancetta, peas
Classic fettucine Alfredo with chicken and broccoli
Penne Bolognese
Parmesan, chili flakes, extra-virgin olive oil
Add diced chicken or Italian sausage \$7/person | Add shrimp \$9/person

GASTROPUB \$25/person

Three-bean chili, Great Lakes Wisconsin cheddar, scallions
Shaved local prosciutto, melon, arugula
Bacon- wrapped Sheboygan brats, spiced horseradish mustard
Kettle fries, rosemary, sea salt, extra-virgin olive oil, spiked ketchup, chive ranch

SEAFOOD EXTRAVAGANZA \$35/person

Chilled lemongrass-poached jumbo shrimp, snow crab claws,
Oysters on the half shell, cocktail sauce, cucumber mignonette
Spicy tuna tartare tacos, Goma wakame,
Bay scallop, Peruvian ceviche, spiced wonton crisps

Minimum of 30 guests. Reception stations are served for a maximum of 1.5 hours. All food & beverage prices are subject to applicable 22% service charge and 6.1% sales tax.

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CARVING STATIONS

ROASTED BREAST OF TURKEY \$275

(serves approximately 30 guests)

Served with turkey brown gravy, orange cranberry mayonnaise and cocktail rolls

GUSTO BONE-IN HAM \$300

(serves approximately 40 guests)

Served with whole-grain mustard and cocktail rolls

MUSTARD-RUBBED ROAST BERKSHIRE PORK LOIN \$275

(serves approximately 30 guests)

Served with Dijon-apple cider reduction and cocktail rolls

SEARED RARE AHI TUNA LOIN \$300

(serves approximately 20 guests)

Served with pickled ginger, wasabi cream,
yuzu-soy ponzu, sesame togarashi mayo
and wonton crisps

ROASTED WHOLE TENDERLOIN OF BEEF \$575

(serves approximately 20 guests)

Served with rosemary red wine jus and cocktail rolls

SEA SALT, GARLIC AND HERB CRUSTED PRIME RIB OF BEEF \$850

(serves approximately 30 guests)

Served with brandy mustard jus, horseradish cream and cocktail rolls

STEAMSHIP ROUND OF BEEF \$800

(serves approximately 150 guests)

Served with creamy horseradish, whole grain mustard, natural jus and cocktail rolls

Gluten-Free rolls can be provided upon request

Enhance your stations with pairings of custom cocktails, specialty beers and wines

Chef required at each station at a price of \$250 per chef

Carving stations are served for a maximum of 1.5 hours. All food & beverage prices are subject to applicable 22% service charge and 6.1% sales tax.

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HORS D'OEUVRES

HOT

Traditional spanakopita	\$53/dozen
Vegetable empanadas	\$47/dozen
Mushroom vol-au-vent, horseradish cream, chives	\$48/dozen
Parmesan artichoke hearts, creamy herb dipping sauce	\$67/dozen
French onion gruyere toast	\$48/dozen
Almond-stuffed dates wrapped in crisp bacon, red pepper coulis	\$65/dozen
Honey mustard chicken and bacon satay	\$60/dozen
Seared chicken pot sticker, sambal-peanut sauce, mango chutney	\$62/dozen
Ginger chicken lollipop, sesame ginger glaze	\$48/dozen
Tuscan chicken brochette, Kalamata olive, artichoke, tomato herb dipping sauce	\$64/dozen
Grilled Baja lime shrimp skewer, piña colada sauce	\$62/dozen
Hawaiian coconut fried shrimp, pineapple ginger coulis	\$72/dozen
Maryland crab griddlecakes, lemon chive aioli	\$62/dozen
Beef Wellington in delicate pastry, parsley sour cream	\$65/dozen
Micro braised beef sliders, fontina, pickled onion	\$70/dozen
Baby potato skins with barbeque duck, scallions, Cambozola cheese	\$65/dozen
Cocktail filet mignon forks, béarnaise	\$80/dozen

The Pfister recommends (5) pieces per person, per hour

Hors d'oeuvres must be ordered in dozen quantities. All food & beverage prices are subject to applicable 22% service charge and 6.1% sales tax

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HORS D'OEUVRES

COLD

- Sesame rice roll, red pepper, goat cheese, lemon-fennel slaw
\$45/dozen
- Roasted garlic hummus and tomato crostini, goat cheese, capocola
\$55/dozen
- Antipasti brochette, aged balsamic caramel, micro basil
\$51/dozen
- Herb Boursin tartlets, strawberry fresco, cracked peppercorn apricot preserve
\$49/dozen
- Local baby cherry tomatoes piped with avocado mousse
\$48/dozen
- Chilled Andalusian gazpacho, sweet corn salsa, coriander
\$47/dozen
- Whipped French brie spoon, brandied cherries, micro basil
\$49/dozen
- Buffalo blue deviled eggs, celery, chicken, bacon
\$48/dozen
- Peppered prosciutto wrapped melon, white truffle essence
\$58/dozen
- Cold smoked Scottish salmon mousse cones, caviar jimmies, chive baton
\$65/dozen
- Lemongrass poached shrimp cocktail shooter, horseradish tomato sauce, lemon
\$60/dozen
- Pesto shrimp bruschetta, oven roasted tomato compote, fresh mozzarella, crostini
\$60/dozen
- Citrus-mango ceviche, shrimp, scallop
\$65/dozen
- Carpaccio of Angus beef, Wisconsin blue cheese mousse, port wine syrup
\$65/dozen
- Beef tenderloin roulade, Boursin cheese, cornichon, horseradish, red pepper, chives
\$68/dozen
- Tuna tartare, Asian chili aioli, goma wakame, black sesame seed
\$65/dozen

The Pfister recommends (5) pieces per person, per hour

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RECEPTION DISPLAYS

Minimum 25 guests

MARKET FRESH VEGETABLE CRUDITE \$7 per person

Pfister dill and hummus dipping sauces

ANTIPASTO \$10 per person

Roasted red peppers, grilled asparagus, tomato caponata, marinated olives, cornichons, marinated mushrooms, fresh mozzarella, prosciutto, salami, garlic & herb crostini

FIELD FRESH FRUIT DISPLAY \$8 per person

Melons, berries, seasonal fruits

DOMESTIC AND IMPORTED CHEESES \$9 per person

Served with a selection of crackers & crostinis

ASSORTED SAUSAGES AND CHARCUTERIE \$11 per person

Served with a selection of crackers

WISCONSIN CHEESE AND SAUSAGE \$11 per person

Aged cheddar, Swiss, Gouda, blue cheese, cheese curds, salami, Pepperoni, fresh & dried fruit garnish, assorted crackers

TUSCANY \$6 per person

Garlic hummus, tomato basil pesto, olive tapenade, Crostinis, sea salt pita crisps, baguettes, lavosh

WHOLE SMOKED SALMON DISPLAY \$275

With chopped egg, chopped red onion, capers and an assortment of gourmet crackers and flatbreads

The above serves 25 guests

BAKED BRIE WHEEL \$90

With raspberry compote, butter, brown sugar, almonds, selection of crackers, flatbreads and baguettes

The above serves 20 guests

Reception stations are served for a maximum of 1.5 hours

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DESSERT DISPLAYS

Minimum 25 guests

FRENCH CONNECTION \$18/person

Assortment of French macarons, Financiers, Madeleines,
Seasonal bon bons, Framboise tartlets

WHAT'S POP' IN \$20/person

Assorted cake pops – choose four flavors from below:
Vanilla cake, mocha cake, pistachio cake, salted caramel cake,
Mint chocolate cake, vanilla cheesecake,
Cherry cheesecake, chocolate flourless cake,
Raspberry cone pops,
Caramel popcorn

WORLD OF CHOCOLATE \$22/person

Chocolate tarts, chocolate tulips, assorted seasonal bon bons,
Housemade chocolate bark

CHOCOLATE LONG- STEM STRAWBERRIES \$20/person

Hand dipped long stem strawberries in white or dark chocolate
Served with choice of toppings to include: chocolate shavings, chocolate crispearls,
Sprinkles, hazelnut praline grains, chopped nuts

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DINNER

SOUPS & SALADS

Entrée includes your choice of soup or salad.

Select soup and salad for an additional \$8

SOUPS

San Marzano tomato bisque, fresh basil

Wild mushroom purée, truffle infused crème fraîche drizzle, herb croutons

Yukon gold potato and Dutch leek purée, smoked bacon lardons

Wisconsin Beer cheese, rye croutons

Upgrade for an additional \$3 per person

Lobster bisque, fennel sherry cream

SALADS

Pfister house salad, locally grown organic greens, teardrop tomatoes,
juliened cucumber and carrots, 1893 Pfister dill dressing

Chopped romaine, chickpeas, red onions, marinated tomatoes,
cucumbers and crumbled goat cheese with balsamic vinaigrette

Field greens with maple roasted butternut squash
and toasted pecans with port wine vinaigrette

Bibb and red oak leaf with Stilton cheese, poached pears, toasted pine nuts, julienne jicama and
sun-dried cherries with raspberry vinaigrette

Fresh Wisconsin Ciliegine mozzarella, basil, Kumato tomatoes, frisée, arugula, nut-free arugula
pesto vinaigrette



Upgrade for an additional \$3 per person



Wine and cheese, locally grown watercress and frisée, red wine poached pears,
toasted pecans, Wisconsin blue cheese, dried cranberries, port wine dressing

Cucumber bundle of lolla rossa, arugula and butter lettuce crumbled
chèvre, toasted pecans, raspberry vinaigrette

Pfister Signature

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DINNER

ENTRÉES

Price includes soup or salad, entrée and dessert

HERB ROASTED CHICKEN BREAST \$49

Mascarpone creamy polenta, sautéed spinach, rosemary chicken jus

ARUGULA & PESTO SEMI-BONELESS CHICKEN \$53

Fingerling chorizo hash, seasonal ratatouille, charred cherry tomatoes

CHICKEN FLORENTINE \$53

Basil shitake fondue, grilled artichokes, San Marzano butter sauce

WILD MUSHROOM RISOTTO-STUFFED CHICKEN \$53

Celery veloute, haricot verts, dragon carrots

BRAISED SHORT RIB BOWL \$55

Boursin Yukon mousseline, baby root vegetables, Pinot Noir Bordelaise

BLACKBERRY BRAISED SHORT RIBS \$59

Horseradish whipped potatoes, Swiss chard, onion confit

VERLASSO SALMON \$57

Corn broth, garlic smashed heirloom potatoes, butter poached broccoli

GRILLED MAHI MAHI \$57

Pineapple butter, mango chutney, scallion basmati, baked plantains

BEEF TENDERLOIN \$61

Cognac cream, black truffle pomme purée, grilled asparagus

HORSERADISH CRUSTED FILET \$63

Chocolate demi, white cheddar grits, brown butter crimini mushrooms, shucked peas

GRIDDLED CAULIFLOWER STEAK (V) \$47

Roasted chickpeas, warm arugula onion salad, mustard marble potatoes, artichoke tomato broth, Dijon vinaigrette

POACHED GNOCCHI (V) \$47

White bean ragout, cherry tomatoes, roasted mushroom, spinach, parmesan cream sauce

*Maximum of three entrees per event, including vegetarian option
Additional \$2 per guaranteed person for more than one protein chosen*

Prices based on soup or salad, entrée and dessert. Dinner service includes rolls and butter, coffee, decaffeinated coffee and herbal tea service. An additional charge of \$2/person will apply if more than one entrée is selected and will be limited to one vegetable choice. All food & beverage prices are subject to applicable 22% service charge and 6.1% sales tax. Menu selection and pricing will be guaranteed 45 days prior to the event or upon a signed banquet event order.

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DESSERTS

TIRAMISU

Vanilla sponge cake, Frangelico syrup, mascarpone mousse, espresso soaked lady fingers, whipped cream, deco

HAZELNUT

Almond tart shell, hazelnut frangipane, chocolate ganache, chocolate mousse, praline center, 23k gold leaf



PFISTER SIGNATURE CARROT CAKE

Carrots, caramelized pineapple, roasted pecans, coconut, Saigon cinnamon, cream cheese icing, whipped cream, deco

SEASONAL FRUIT TARTS

Tart shell filled with vanilla bean crème patisserie, fresh seasonal fruit, apricot glaze, fruit coulis, deco

UPGRADE OPTIONS

Duo Dessert – Pick 2 desserts from above to create custom duet – additional \$4/person

Trio Dessert – Pick 3 desserts from above to create custom trio – additional \$5/person



Pfister Signature

Dessert included with lunch and dinner entrées. All food & beverage prices are subject to 22% applicable service charge and 6.1% sales tax.

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UPGRADE WITH DESSERT ACTION STATIONS

PREMIUM SUNDAE STATION \$20/person

Choice of chocolate, vanilla or strawberry ice cream
Fresh pineapple, fresh raspberries, fresh bananas, hot fudge, fresh baked
cookie pieces, candy bits, hot caramel, sprinkles,
chopped nuts, chocolate shavings
Waffle and cake cones
(1) Chefs Included

BRULEÉ \$20/person

Vanilla crème brûlée torched fresh with assorted toppings to include berries,
macarons, cookies
(2) Chefs Included

*Two chefs included for the first 100 guests
Additional chefs are at a price of \$250 per Chef*

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HOSTED & CASH BARS

BEVERAGES

	HOSTED/CASH
Pfister Select Brands	\$13/\$14
Premium Brands	\$12/\$13
Call Brands	\$11/\$12
Imported/Craft Beer	\$7/\$8
Domestic Beer	\$6/\$7
Cordials	\$11/\$12
House Wine	\$11/\$12
Mineral Water	\$5/\$6
Soft Drinks	\$4/\$5

DRAFT BEER

Domestic	\$500/half barrel
Imported/Craft Beer	\$625/half barrel

PACKAGES

Amount charged is based on guarantee or actual attendance, if higher.

Cash Bars are offered with a standard minimum charge of \$500

FULL BAR

Includes cocktails, wines, domestic bottled beer (MGD, Miller High Life, Miller Lite), Spotted Cow, Heineken, Amstel Light and soft drinks.

	CALL	PREMIUM	PFISTER SELECT
First Hour	\$27	\$29	\$32
Second Hour	\$14	\$18	\$21
Each Additional Hour	\$6	\$7	\$8

CALL BEER, WINE & SODA PACKAGE

Includes wines, domestic bottled beer (MGD, Miller High Life, Miller Lite, Spotted Cow, Heineken, Amstel Light) and soft drinks.

FOUR-HOUR PACKAGE \$42

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WINE LIST

HOUSE WINE

\$45/bottle

EOS Estate Cabernet Sauvignon
EOS Estate Chardonnay
EOS Estate Merlot
EOS Estate Sauvignon Blanc
Freixenet Blanc de Blancs Sparkling Wine

SECOND-TIER WINE

Prices listed are per bottle

H3, Washington Cabernet Sauvignon \$50
H3, Washington Merlot \$50
Böen, California Pinot Noir \$54
Federalist, Lodi Zinfandel \$54
Meiomi, California Chardonnay \$50
Eco Domani, California Pinot Grigio \$50
Joel Gott, California Sauvignon Blanc \$50
Charles & Charles, Washington Rosé \$50
Ruffino, Prosecco DOC, Tuscany, Italy \$50
Faire La Fête, Crémant de Limoux Brut, Languedoc-Roussillon, France \$57

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CATERING POLICIES AND PRACTICES

Menu Selection:

- Menu selection and pricing will be guaranteed 45 days prior to the event.
- One entrée selection on all banquet menus is recommended. Exceptions can be made for dietary or religious restrictions. If more than one entrée is selected there will be an additional charge of \$2.00 per guaranteed person.
- 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 1.5 hours.
- All food and beverage is to be provided by the hotel.
- In the event that items are brought in to the hotel, additional service charges cutting fees, display charges, or corkage fees will apply.
- In the event we allow the group to bring food or beverage items (charitable events), the hotel does not assume responsibility for the quality, timeliness or price of food and beverage items brought into the hotel, and there is a flat fee of \$250.00 per table

Bar Services:

- Hosted Bars – Guests order the drinks of their choice and billing of consumption plus gratuity and tax is sent to the host of the event. Hosted bars can be arranged as a package with an hourly charge or based on consumption.
- Cash Bars - Guests purchase their drinks individually at the bar. Prices include tax and gratuity.
- Bartenders – The hotel staffs one bartender for every 75 guests. A bartending fee of \$150 per bartender will apply for cash bars, if a bar is requested for groups of less than 75 people, or if additional staffing is requested.
- Hospitality Bars – Hotel policy requires that all liquor consumed in the hospitality suites be purchased from the hotel.

Audio Visual / Amenities:

- The hotel will accept responsibility for storing items brought into the hotel overnight if the rental arrangement 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 audiovisual equipment supplied by a source other than The Pfister Hotel or PSAV.
- Audiovisual 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.

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.



CATERING POLICIES AND PRACTICES

Additional Services:

- The hotel will provide a complimentary coat check for groups over 100 people, based on the weather. Standard staffing is one attendant per 125 guests. The hotel is not responsible for lost or stolen items.
- The hotel parking ramp is available to banquet patrons at posted ramp prices. Parking is subject to availability.

Additional Charges:

- Additional charges will apply when items are brought in from outside that require additional hotel set up labor.
- All food & beverage prices are subject to applicable service charge and 6.1% sales tax.

Guarantees:

- Confirmation on all meal functions as to the number of guests to be served must be made no later than 10:00 am, 5 business days prior to the scheduled event. In the event this number is not given, we will assume the agreed number printed on the banquet event order is the guarantee and will charge accordingly.
- A floor plan or diagram must be submitted 3 business days prior to the event, if applicable.
- Groups of 100 attendees or more, the hotel must be notified 2 weeks in advance as to the approximate number of guests expected. In the event the guarantee number differs drastically from the anticipated attendance at the time of the 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 and beverage purchase minimums apply in order to guarantee that designated room.
- Cancellation fees will apply if an event is cancelled, per the contract terms.

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 all weddings, social functions and holiday parties. A deposit of \$1,500 or 10% of anticipated revenue is required with the return of the signed contract to ensure your space as definite. The remaining 100% of the total anticipated costs must be paid 3 business days prior to the function by cash, certified bank check or cashier's check. 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 be applied to the unpaid balance after 30 days, if the group was approved for direct billing status.

