

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

The Pfister Hotel has received AAA Four Diamond status for more than 40 years. Of the nearly 58,000 hotels and restaurants evaluated this year by AAA across North America, only 3.5% earned the Four Diamond rating, as the highest rating levels are reserved exclusively for establishments that create a remarkable experience for guests. The items noted throughout the menu with this designation are world-class picks that stand out on any menu. The Pfister is proud to be Milwaukee’s premier Four Diamond hotel.



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.

24-HOUR ROOM SERVICE

The Pfister Hotel is pleased to provide its guests with 24-hour room service. An extensive menu is available, from appetizers, entrées and snacks to cocktails, specialty coffees and desserts.

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, taxis 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.

LUNCH

Monday-Friday: 11:00 a.m. – 2:00 p.m.

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



For a beautiful Sunday Brunch, our elegant Rouge is the perfect choice.

Sunday Brunch

10:00 a.m. – 2:00 p.m.



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-Sunday: 6:00 a.m. – 8:00 p.m.



DINING AT THE PFISTER

*LOBBY
LOUNGE*

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

Daily

10:00 a.m. – 12:00 a.m.

(Food served until 11:00 p.m.)

Bla

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

Monday-Thursday: 5:00 p.m. – 1:00 a.m.

Friday-Saturday: 4:00 p.m. – 2:00 a.m.



AMENITIES AND SPECIAL ARRANGEMENTS

The Pfister Hotel's experienced catering staff can assist you with every detail for your special event. Your catering manager can serve as a complete event coordinator or simply take care of a few details to make the planning process flow smoothly. All services contracted through the hotel can be combined on your final invoice for easy billing consolidation and budgeting.

FLOWERS

The Pfister Hotel can make arrangements for centerpieces, decorative pieces on hors d'oeuvre stations or buffets, floral garnishes on desserts or multiple bud vases throughout the room.

ENTERTAINMENT

If you need help finding the perfect music to set the tone for your event, let us know. We can arrange for a single pianist, harpist or a full orchestra.

DECORATIVE LINENS

If you are interested in more than the hotel-provided linen, the addition of themed tablecloths and napkins could be just the right touch. Chair covers can add a splash of elegance.

CAKES, PASTRIES & DESSERTS

Specialty occasion cakes or decorated desserts can be ordered through our catering staff to enhance any event or theme.

ICE CARVINGS

Company logos or themed carvings can add a very special touch to the room's décor. Consider an ice carving to display hors d'oeuvres or bar items.

PRINTED MATERIALS

Menu cards at each place setting, decorative menus on your buffet or place cards for your guests can be provided for you to fit a theme or company colors.

WELL SPA + SALON

Rejuvenating facials, advanced massage therapy, exotic body rituals and signature salon services in a setting where you can relax in quiet elegance.



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.

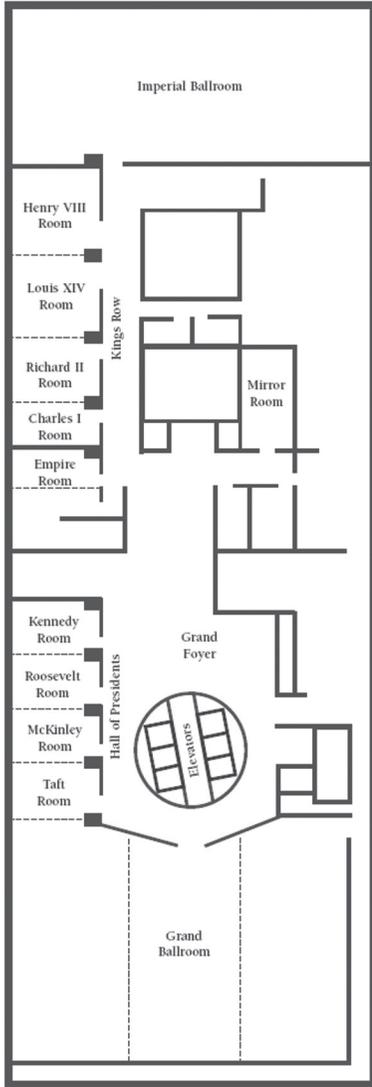
FROM THE SOUTH:

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.



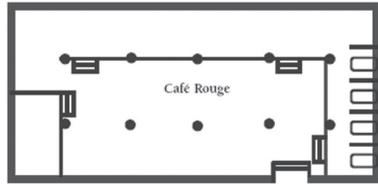
MEETING AND BANQUET FLOOR PLANS

SEVENTH FLOOR



The Pister®

LOBBY LEVEL



CONTINENTAL BREAKFAST

TO GET YOU STARTED \$22

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

THE JUMP START \$24

Assorted breakfast breads, coffee cake and Danish
Seasonal fruit display
Sweet cream butter, fresh house-made preserves and jams
Bruegger's 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 \$26

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

UPGRADE YOUR CONTINENTAL WITH YOUR CHOICE OF ONE OF THE FOLLOWING HOT BREAKFAST SANDWICHES:

Butter croissant with eggs, peppered sausage patty, cheddar cheese – \$5

English Muffin with egg, smoked bacon, cheddar cheese – \$5

Gluten-free roll, egg whites, roasted portabella, grilled zucchini, low fat cheese, fresh herbs – \$5

Gluten-free spinach wrap, spinach, egg beaters, peppered Velveeta – \$5

Country sandwich, fresh biscuit, fried egg, shaved ham, sausage pan gravy on side – \$5

Breakfast burger, brioche slider bun, ground tenderloin, local eggs, pepper jack cheese – \$6

Breakfast burritos, scrambled eggs, chorizo, cheddar cheese, salsa, flour tortilla – \$5



BREAKFAST - PLATED

All Breakfast Entrées Include Colombian Roast Regular and Decaffeinated Coffee and Specialty Herbal Teas, Fresh Fruit Cup, House-Baked Pastries and Choice of Juice

ALL-AMERICAN BREAKFAST \$20

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

THE PFISTER \$23

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

THE DUBLIN \$21

Irish cheddar eggs, chives, house-made corned beef and fingerling hash, horseradish gravy, grilled baby sweet pepper

FRITTATA \$18

Individual baked ham, Gruyère and caramelized onion, roasted garlic béchamel, arugula salad with extra virgin olive oil

VANILLA FRENCH TOAST \$20

Vanilla bean and cinnamon egg battered griddled challah
Warm maple syrup, choice of sausage or smoked bacon
Add scrambled eggs \$2

ROLLED CREPE CANNOLI \$18

Crepes stuffed with house-made apple butter, caramelized banana
Topped with candied pecan syrup

THE PRESIDENTIAL \$27

Grilled marinated hangar steak with black truffle eggs,
Béarnaise sauce, asparagus, breakfast potatoes with fire roasted bell peppers and onions

UPGRADE BREAKFAST WITH CHOICE OF GRIDDLE ITEMS \$3 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. Menu selection and pricing will be guaranteed
30 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 eggs
may increase your risk for foodborne illness.*



BREAKFAST - BUFFET

THE CLASSIC STARTER \$32 (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, muffins 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 HEALTHY STARTER \$36 (minimum 25 guests)

Seasonal fresh fruit and berry display
Scrambled egg beaters and egg whites
Turkey sausage links or turkey bacon
Bran muffins
Make your own yogurt parfait
(vanilla yogurt, granola, fresh berries, dried fruits)
Fresh-squeezed orange juice and grapefruit juice
Colombian coffee, decaffeinated coffee or herbal tea

WISCONSIN FARM TO TABLE \$45 (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 or herbal tea

CHEF'S BREAKFAST GRIDDLE \$37 (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

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ENHANCE YOUR BUFFET

BELGIAN WAFFLES \$4/person

PANCAKES \$4/person

FRENCH TOAST \$4/person

NY-STYLE BAGELS \$49/dozen

With regular and fruit-flavored cream cheese

SLICED COLD SMOKED SALMON \$14/person

With bagels, capers, cream cheese, tomato and onion

ASSORTED MUFFINS \$37/dozen

HOUSE-MADE DANISH \$37/dozen

BREAKFAST BREAD OR COFFEE CAKE \$3.50/person

INDIVIDUAL DRY CEREALS \$4/person

With pitchers of skim and 2% milk

INDIVIDUAL YOGURT PARFAITS \$8/person

With granola and fresh berries

SLICED SEASONAL FRUIT DISPLAY \$8/person

BLOODY MARY AND MIMOSA BAR \$7/person per hour

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ENHANCE YOUR BUFFET

WHOLE SEASONAL FRUITS \$3/person

HOT OATMEAL WITH BROWN SUGAR AND RAISINS \$4/person

BUTTERMILK BISCUITS AND COUNTRY SAUSAGE GRAVY \$5/person

CHEF-ATTENDED SPECIALTY STATIONS

(minimum of 40 guests) plus \$100 attendant fee per station

OMELET \$11/person

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

CARVING STATION

Maple pepper glazed bone-in gusto ham (serves 50) \$300/each

Cast iron beef tenderloin (serves 20) \$395/each

Appropriate condiments

BEIGNET \$8/person

New Orleans-style doughnuts fried to order dusted with
cinnamon and sugar or powdered sugar and 3 dipping sauces
(citrus honey, chocolate, caramel)

SWEET GRILLED CHEESE \$9/person

Brioche filled with sweetened soft Brie, fresh berry compote and warm honey

*Gluten-Free options available

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ALL-DAY BREAK PACKAGE

Full-day break package is from breakfast through 5 pm.

PFISTER EXECUTIVE PACKAGE \$42/person

House-baked Danish, croissants, assorted muffins

Assorted bagels with fruit and plain cream cheese, assorted jellies, preserves and butter

Sliced fresh fruit display

Fresh-squeezed orange and grapefruit juice, apple, cranberry and tomato juice

Regular and decaffeinated coffee and herbal teas

MID-MORNING BREAK

Whole fruit and granola bars

Assorted sodas

Assorted still and sparkling waters

Regular and decaffeinated coffee and herbal teas

AFTERNOON BREAK

Choice of homemade cookies and brownies or individual bags of chips, popcorn and pretzels

Assorted sodas

Assorted still and sparkling waters

Regular and decaffeinated coffee and herbal teas

All food & beverage prices are subject to applicable 22% service charge and 6.1% sales tax.

Buffets for groups under 25 guests are subject to an additional \$10 per person charge.

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LUNCH – HOT ENTRÉES

SOUPS & SALADS (select one)

The Pfister house salad, organic baby lettuces, shaved cucumber and carrots, tomato, 1893 Pfister dill dressing

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

Vegetable soup

San Marzano tomato bisque, fresh basil chiffonade

Wild mushroom purée, truffled croutons



SALAD UPGRADE (additional \$3)

PETITE TAVERN SALAD

Baby iceberg, peppered bacon, local eggs, marinated tomatoes,
Carr Valley blue cheese dressing

CREAMSICLE MARTINI SALAD

Shaved cabbage, orange segments, mascarpone cream, crisp shallots,
creamed honey blackberry dressing



Pfister Signature

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. Menu selection and pricing will be guaranteed 30 days prior to the event or upon a signed banquet event order.

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LUNCH – HOT ENTRÉES

ALL ENTRÉES ARE SERVED WITH CHOICE OF SOUP OR SALAD,
CHOICE OF SEASONAL VEGETABLES AND DESSERT.

ENTRÉES

HERB-PAINTED GRILLED CHICKEN \$35

Pinot Grigio butter sauce, garlic whipped potatoes

CHICKEN PICCATA \$38

Artichoke and arborio rice salad, scallions

Lemon scented mushroom sauce

ORANGE GLAZED CHICKEN \$36

Orange glazed semi-boneless chicken with sweet potato timbale

GRILLED WILD ATLANTIC SALMON \$38

Jumbo pearl couscous, apricot emulsion

HERB CRUSTED COD FISH \$35

Tri-color smashed potato, lemon butter sauce

TENDER BRAISED ANGUS BEEF SHORT RIBS \$38

Cauliflower parsnip purée, cider jus

GARDEN HERB CRUSTED PETITE FILET MIGNON 6 OZ. CUT \$44

Wild mushroom mashed potatoes, roasted shallot demi-glace

APPLE GLAZED BERKSHIRE PORK LOIN \$35

Stewed cherries and apples, rosemary roasted potatoes

MEDITERRANEAN GRILLED VEGETABLE RISOTTO \$30

Spiked tomato coulis, roasted baby onions, cold pressed olive oil
and Parmigiano-Reggiano

MASCARPONE AND SPINACH POLENTA \$31

Cracked pepper, overnight tomatoes, Castelvetrano olives

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. Menu selection and pricing will be guaranteed 30 days prior to the event or upon a signed banquet event order.

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LUNCH – COLD ENTRÉES

ENTRÉES (PRICE INCLUDES ENTRÉE AND DESSERT)

SALADS

CAESAR SALAD

Romaine lettuce tossed with lemon garlic dressing, house-made croutons
With grilled chicken breast \$24
With grilled shrimp \$30

PFISTER BISTRO CHICKEN SALAD \$24

Torn greens, shaved Asiago, tomatoes, cucumbers, marinated chickpeas,
grilled and chilled chicken, lemon parsley ranch dressing

MASON STREET GRILL RUBBED STEAK SALAD \$27

Tomato, cucumber, organic eggs, sweet onion, lemon rosemary steak,
horseradish mustard dressing

KALBI KISSED SOBA NOODLES \$26

Mango lime chicken, Asian slaw, toasted sesame seeds, green onions, peanut crunch, orange
segments

CHOPPED COBB SALAD \$27

Grilled chicken, bacon, tomato, egg, blue cheese, ranch dressing

VEGGIE LOVER VEGAN SALAD \$25

Tomatoes, cucumbers, carrot ribbons, pea shoots, roasted corn, braised baby onions, dried
cranberries, crisp artisan lettuce, lime cantaloupe vinaigrette

SANDWICHES

HOUSE-ROASTED TURKEY BREAST \$20

Thick cut whole grain bread, cranberry aioli, individual crudité
with green goddess dip

SHAVED ROAST BEEF SANDWICH \$21

Caramelized onions, red leaf lettuce, Wisconsin cheddar, on-the-vine tomatoes,
horseradish cream, pretzel hoagie, red bliss potato salad,
fresh fruit garnish

GRILLED CHICKEN BREAST \$20

Roma tomatoes, fresh mozzarella, arugula, pesto mayo,
whole-grain kaiser, orzo pasta salad, fresh fruit garnish

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LUNCH - BUFFETS

NEW YORK DELI \$35

House-made soup of the day
Red bliss bacon potato salad
Creamy coleslaw
Seasonal fresh fruit display
Kettle chips
Warm sliced corned beef
Warm turkey in natural jus

Sliced salami and sugar cured ham
Cheddar, Swiss and provolone cheese
Tomatoes, onions, lettuce and relishes
Mayonnaise, horseradish, Thousand Island, whipped butter and deli mustard
Whole wheat, white, light rye, kaiser rolls
Cookies, NY cheesecake bites and brownies

FESTA ITALIANA \$39

Caprese, sliced on-the-vine tomatoes, fresh mozzarella,
basil-olive oil emulsion, baby arugula
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
Italian sausage with caramelized onions and bell peppers
Cannoli, tiramisu and anisette cookies

CAFÉ PFISTER \$42

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
Grilled cheeses with Wisconsin colby, tomatoes and bacon
Wagyu white bean chipotle chili, fresh cream, tortilla matchsticks
Angus sliders on brioche, lettuce, tomato, onion, assorted cheeses
Grilled chicken, spicy aioli, melted Havarti
Assorted cookies, brownies, berry trifles

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. Menu selection and pricing will be guaranteed 30 days prior to the event or upon a signed banquet event order.

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LUNCH - BUFFETS

SALAD BAR \$35

House-made soup of the day

Seasonal garden salad, locally grown organic greens, cucumber, carrot, tomato, toasted sunflower seed, black olives, egg, cheddar cheese, croutons, balsamic vinaigrette, 1893 Pfister dill dressing, raspberry dressing, green goddess dressing

Vegetable pasta salad with red wine herb vinaigrette dressing

Julienne cuts of fresh roasted turkey and Vermont ham

Assorted Wisconsin cheeses

Seasonal fresh fruit salad, passion fruit syrup, fresh spearmint

Assorted Labriola artisan dinner rolls

Tropical fruit verrine, fruit parfait, chocolate dipped Rice Krispies®

WISCONSIN BBQ \$40

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

Assorted seasonal melons, berries and hand fruits

Cheesecake pops, cherry tarts, pecan tarts

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LUNCH - BUFFETS

SOUTHWEST \$40

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
Diced tomatoes, shredded lettuce, shredded cheddar and pepper jack cheeses, tomato salsas, sour cream, diced Spanish onion
Bunuelos, tres leches, Mexican chocolate mousse



PFISTER EXECUTIVE \$49

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, red grape tomatoes, fresh basil, roasted garlic
Seasonal fresh fruit salad
Sliced herb grilled chicken breast, shaved roast sirloin, tuna salad and 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
Chocolate brownies, lemon tarts, cream puffs, berry trifle

ENHANCE YOUR BUFFET

Angus sliders on brioche, lettuce, tomato, onion, assorted cheeses \$8/person
Meat lasagna \$6.50/person
Vegetable lasagna \$5.50/person
Breaded chicken Parmesan \$6.75/person
Grilled vegetable antipasti, roasted red pepper rouille \$3.50/person
Lemon-scented asparagus salad, shaved aged Parmigiano-Reggiano
Extra virgin olive oil \$4.50/person
Minestrone soup \$3.75/person
Tuscan white bean soup \$3.75/person
Tiramisu \$4.50/person
Lemon tarts \$3.50/person
Pecan tarts \$3.50/person



Pfister Signature

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. Menu selection and pricing will be guaranteed 30 days prior to the event or upon a signed banquet event order.

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BOX LUNCHEES TO GO

All lunch boxes are ecologically sound and are made of recycled paper.

Boxed lunches are designed to take to offsite meetings or as a grab-and-go option after a meeting.

CLASSIC DELI \$23/person

Choice of egg salad or roast chicken salad on multi-grain wheat bread, red leaf lettuce, on-the-vine tomato, red bliss potato salad, signature Pfister chocolate chip cookie, whole fruit, bagged potato chips

TASTE OF WISCONSIN \$24/person

Smoked Berkshire ham, local green apple, Roth Kase Gruyère Surchoix, locally grown greens, honey mustard mayonnaise, pretzel roll, whole fruit, red bliss potato salad, signature Pfister toffee cookie, bagged potato chips

INTERNATIONAL TASTE \$25/person

Oven roast turkey breast, brie cheese, cranberry mayo, baby spinach, smoked bacon, ciabatta bun, whole fruit, orzo pasta salad, assorted macaroon cookies, TERRA vegetable chips

THE GOURMAND \$29/person

Roast sirloin of beef, aged Wisconsin cheddar, caramelized Vidalia onions, on-the-vine tomatoes, red leaf lettuce, horseradish cream, onion hoagie, baby shrimp orzo salad, exotic whole fruit, dark chocolate brownie, kettle potato chips

HEALTH ENTHUSIAST \$25/person

Line-caught tongol tuna salad, on-the-vine tomato, whole-wheat pita, heirloom tomato barley salad, granola bar, whole fruit, TERRA vegetable chips

THE WRAP \$23/person

Spinach tortilla wrapped with roasted vegetable chipotle mayonnaise, classic chopped salad, tomato, cucumber, egg, chickpeas, red onion, choice of ranch, low-fat Italian, blue cheese dressing, Thousand Island dressing packets, whole fruit, granola bar, chocolate dipped Rice Krispies®

Box lunches include canned assorted Pepsi soda products and bottled water service. All food & beverage prices are subject to applicable 22% service charge and 6.1% sales tax. Menu selection and pricing will be guaranteed 30 days prior to the event or upon a signed banquet event order.

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MEETING BREAK PACKAGES

FITNESS ENERGY BREAK \$18/person

Fresh fruit skewers with yogurt dipping sauce
Individual bottled berry smoothies
PowerBars
Bran muffins
Vitaminwater, fruit-infused water

SWEET AND SALTY \$20/person

Chocolate-dipped pretzel batons with an assortment of toppings
Salted caramel mousse, chocolate chip cookies, ice-cold milk
Ice cream sandwiches
Build your own snack mix (Chex cereal, mini pretzels, mini M&Ms,
dry-roasted peanuts, potato chips, dried fruits)
Strawberry lemonade, assorted soft drinks

CHOCOHOLIC \$18/person

Freshly baked chocolate chip cookies
Chocolate fudge brownies
Assorted candy bars
Chocolate fondue, Rice Krispies®, strawberries, marshmallows
Ice cold white and chocolate milk

GAME DAY SNACKS \$19/person

Labriola warm jumbo soft pretzels, warm nacho cheese, deli mustard
Nacho chips, pickled jalapenos, warm nacho cheese
CRACKER JACKS®
Red licorice
Fresh popped buttered popcorn
Assorted sodas

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MEETING BREAK PACKAGES

TAPAS-MEZZE \$16/person

Lemon garlic-parsley hummus, roasted red pepper hummus,
feta cheese, fried lavosh grissini
Sundried tomato and Kalamata olive tapenade
Marinated Castelvetrano olives, chives
Garden vegetable crudités with green goddess dip
Flavored sparkling water and still water

TEA TIME \$18/person

Freshly baked scones, mascarpone, lemon curd and strawberry preserve
Pfister collection of tea sandwiches
Shortbread cookies, French macaroons and chocolate bon bons
Rishi brand teas



LOCAL BREAK \$25/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
Weston antique apples, house-made nut butters and caramel
Sprecher root beer, cream soda and orange dream
Stone Creek coffee



Pfister Signature

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À LA CARTE REFRESHMENTS

BEVERAGES

Freshly brewed Colombian regular and decaffeinated coffee \$55/gallon

Coffee with flavored syrups \$57/gallon

Specialty Rishi hot teas \$50/gallon

Iced tea, lemonade or fruit punch \$36/gallon

Fresh-squeezed orange or grapefruit juice \$24/half gallon

Assorted bottled fruit smoothies \$5/each

Individual juices \$4.50/each

Assorted soft drinks \$4/each

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

Assorted sparkling, still and flavored (wild berry & citrus blend) water \$5/each

2%, skim or chocolate milk \$14/quart

Rockstar Energy Drink \$7/each

Gatorade \$8/each

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SNACKS AND MUNCHIES

Warm ballpark pretzels with nacho cheese \$36/dozen

Authentic Bavarian Milwaukee pretzels \$66/dozen
mustard, butter

Individual bags of potato chips, pretzels, white cheddar popcorn \$4/each

Bowl of mixed nuts \$3/person

Chips & dip \$5/person
(choose one type of chip and one dip)
Tortilla chips, house-made potato chips or pretzels
Chunky tomato salsa, deli mustard dip, French onion dip

Gardetto's snack mix \$4/person

Individual low-fat fruit yogurts \$3/person

Assorted fresh baked cookies, fudge brownies or pecan tarts \$42/dozen

Assorted dessert shooters \$6/person

House-made vanilla, chocolate or red velvet cupcakes \$4/person
With chocolate or vanilla buttercream

Warm truffle Parmesan chips, English Stilton dip \$6/person

Assorted 16" pizzas \$22/pizza

Assorted silver dollar sandwiches, accoutrements \$5/person

Granola bars \$4/each

Cheesecake pops \$5/each

Assorted candy bars \$4/each

Assorted ice cream bars \$5/each

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RECEPTION STATIONS

POTATO STATION \$15/person

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

CHILI STATION \$15/person

White bean chipotle chili & traditional Texas chili, warm ranch tortilla chips, tater tots, French fries, assorted cheeses, fresh scallions, sour cream, pretzel rolls

FAJITA STATION \$18/person

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

MAC-N-CHEESE \$18/person

Traditional creamy cheddar, trilogy of Wisconsin cheese, broccoli, sundried tomatoes, orecchiette pasta, lobster baked mac-n-cheese, garlic cheesy bread
Add diced chicken \$3/person | Add shrimp \$6/person

PASTA BAR \$17/person

Cheese tortellini carbonara, farfalle pomodoro, baked penne with ricotta and mozzarella, garlic-Parmesan bread sticks, sundried tomato focaccia
Add diced chicken or Italian sausage \$3/person

SEAFOOD EXTRAVAGANZA \$44/person

Chilled lemongrass poached jumbo shrimp, snow crab claws, Key lime mustard sauce, cocktail sauce and cucumber mignonette, warm oysters Rockefeller, roasted oysters with margarita salsa and pepper jack cheese, Peruvian ceviche, spiced wonton crisps

Attendant available for \$100 per station. Minimum of 30 guests. Reception stations are out for a maximum of 1.5 hours. All food & beverage prices are subject to applicable 22% service charge and 6.1% sales tax. Menu selection and pricing will be guaranteed 30 days prior to the event or upon a signed banquet event order.

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RECEPTION STATIONS

SALAD STATION \$16/person

Locally grown greens, romaine, grilled and chilled chicken, garlic and herb croutons, cucumber, tomato, olives, carrots, diced egg, red onion, shredded cheddar, blue cheese, bacon, 1893 Pfister signature dill, Caesar, balsamic dressings

SANDWICH STATION \$16/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, topped with cheddar, provolone, Swiss, condiments, house-made potato chips

Attendant available for \$100 per station. Minimum of 30 guests. Reception stations are out for a maximum of 1.5 hours. All food & beverage prices are subject to applicable 22% service charge and 6.1% sales tax. Menu selection and pricing will be guaranteed 30 days prior to the event or upon a signed banquet event order.

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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 apple cider reduction and cocktail rolls

SLOW-ROASTED WHOLE TENDERLOIN OF BEEF \$375

(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

Plus \$100 attendant fee, per station. Carving stations are out for a maximum of 1.5 hours. All food & beverage prices are subject to applicable 22% service charge and 6.1% sales tax. Menu selection and pricing will be guaranteed 30 days prior to the event or upon a signed banquet event order.

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HORS D'OEUVRES

HOT

- Arancini with goat cheese \$45/dozen
- Fire-roasted vegetables on brioche \$45/dozen
- Traditional spanakopita \$45/dozen
- Vegetable empanadas \$45/dozen
- Beef kabob with pepper and onions \$48/dozen
- Caramelized apples with goat cheese purses \$48/dozen
- Chicken quesadillas \$48/dozen
- Chicken tikka \$48/dozen
- Dates wrapped in crisp bacon, almond stuffed, red pepper coulis \$48/dozen
- Garlic meatball, gnocchi, chorizo cream \$48/dozen
- Parmesan artichoke hearts, creamy herb dipping sauce \$48/dozen
- Tandoori chicken satays with lime cilantro crème fraîche \$48/dozen
- Wild mushroom and brie tartlet \$48/dozen
- Adobo chicken en croute \$54/dozen
- Beef empanadas, lime avocado smash \$54/dozen
- Braised short ribs tart \$54/dozen
- Chipotle churrasco beef kabob \$54/dozen
- Duck with apricot and brandy in phyllo cup \$54/dozen
- Fig and goat cheese en croute \$54/dozen
- BBQ Carolina rock shrimp, smoky cheddar grits phyllo cup \$60/dozen
- Beef Wellington in delicate pastry, parsley sour cream \$60/dozen
- Cocktail filet mignon forks, Béarnaise \$60/dozen
- Hawaiian coconut fried shrimp, pineapple ginger coulis \$60/dozen
- Maryland crab griddlecakes, lemon chive aioli \$60/dozen
- Strauss lollipop lamb chop, pink peppercorn minted apple jelly \$60/dozen

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. Menu selection and pricing will be guaranteed 30 days prior to the event or upon a signed banquet event order.

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HORS D'OEUVRES

COLD

- Melon shooters with rum \$45/dozen
- St. Andre mousse cones, fresh honeycomb \$45/dozen
- Strawberries stuffed with roasted apples and cream cheese \$45/dozen
- Antipasti brochette, aged balsamic caramel, micro basil \$46/dozen
- Individual mini crudité, green goddess dip \$48/dozen
- Mini chicken Caesar bite, lemon garlic \$48/dozen
- Whipped French Brie spoon, liquid raspberry, thyme sprig \$48/dozen
- Cold smoked Scottish salmon mousse cones, caviar jimmies, chive baton \$54/dozen
- Peruvian ceviche*, plantain ribbons \$54/dozen
- San Danielle prosciutto wrapped melon, white truffle essence \$54/dozen
- Lemongrass poached shrimp cocktail shooter, horseradish tomato sauce \$60/dozen
- Pesto shrimp bruschetta, oven roasted tomato compote, fresh mozzarella, crostini \$60/dozen
- Tuna tartare taco*, Asian chili aioli, goma wakame, black sesame seed \$60/dozen

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HORS D'OEUVRES

RECEPTION DISPLAYS

MARKET-FRESH VEGETABLE CRUDITÉS \$6/person
Pfister dill and creamy herb dipping sauces

ANTIPASTO \$5/person
Grilled vegetables, fresh mozzarella, marinated mushrooms, salami

FIELD-FRESH FRUIT DISPLAY \$6/person
Melons, berries, fruits

DOMESTIC AND IMPORTED CHEESES \$7/person
Wisconsin cheddar, Great Lakes white, creamy provolone, local Brie,
dried fruit, served with a selection of crackers

ASSORTED SAUSAGES AND CHARCUTERIE \$8/person
With a selection of crackers, aged salami, pepperoni batons,
Wisconsin summer sausage, marinated olives

WISCONSIN CHEESE AND SAUSAGE \$8.50/person
Aged cheddar, Swiss, Gouda, blue, curds (squeaky cheese), salami, summer sausage, smoked ham,
pepperoni, fresh and dried fruits, assorted crackers

CHIPS AND DIPS \$5/person
Pfister potato chips, nacho chips, salsa, French onion dip, guacamole

BRUSCHETTA \$7/person
Feta hummus, tomato basil salad, olive tapenade
crostinis, sea salt pita crisps, baguettes

COLD SMOKED SCOTTISH SALMON \$150 serves 25 guests
With chopped egg, chopped red onion, capers, cream cheese,
assorted crackers and sesame seed lavosh

BAKED BRIE WHEEL \$90 serves 30 guests
With raspberry preserves, Chambord and walnuts
selection of crackers and baguettes

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DESSERT RECEPTION STATIONS

DESSERT DISPLAYS

SWEET BITES \$14/person

Cheesecake pops, assorted bon bons, key lime verrines, lemon tarts and berry trifles

CUPCAKE DREAM \$14/person

Assorted mini cupcakes:

Vanilla, chocolate, red velvet cupcakes, carrot cake,
assorted butter cream icings and assorted toppings

THE COOKIE JAR \$14/person

Assorted cookies, brownies, Rice Krispies Treats®, milk shooters



FRENCH VIENNESE TABLE \$17/person

Chef's selection of sweet miniatures from cream puffs, éclairs,
assorted macarons, petit fours, verrines, chocolate bon bons



Pfister Signature

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DINNER

SOUPS & SALADS (select one)

Entrée includes your choice of soup or salad.
Select soup and salad for an additional \$5.

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
Roasted eggplant and zucchini cream soup with truffle crème fraîche
Roasted pepper and tomato, vegetable brunoise and shredded cabbage (V)

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

Lemon marinated asparagus, baby red onions, artisan lettuce,
herbed cheese, citrus Dijon vinaigrette

**UPGRADE TO ONE OF THE SALADS LISTED BELOW
FOR AN ADDITIONAL \$3 PER PERSON**



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

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



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DINNER

ENTRÉES

(price includes soup or salad, entrée and dessert)

Orange-glazed semi-boneless chicken with braised root vegetables,
whiskey-spiked zucchini, Irish colcannon potatoes \$41

Semi-boneless chicken, herbed chicken demi-glace
chive whipped Yukons, garlicky baby vegetables \$41

Herb chicken breast stuffed with fresh mozzarella, spinach and shiitake mushrooms,
Michigan asparagus, smoked plum tomato sauce \$44

Stuffed chicken breast with roasted eggplant, portobello mushrooms and pepper jack cheese,
acorn squash and sweet potato timbale, Chardonnay and basil butter \$44

 Tender veal stuffed chicken, leeks, shallots and fresh thyme, Italian wine butter sauce,
parsnip sweet potato purée, broccoli \$44

 Braised beef short ribs, Boursin cheese mousseline, baby root vegetables, Burgundy Bordelaise \$47

Wild Atlantic salmon, potato cauliflower purée, twice-cooked corn butter sauce,
jumbo butter-poached broccoli floret \$47

Cast-iron center cut salmon, vanilla coulis, zucchini planks, sweet corn succotash \$49

Court-bouillon poached salmon, sauce berycy, scallion basmati rice \$49



Pfister Signature

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 30 days prior to the event or upon a signed banquet event order.

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DINNER

ENTRÉES

(price includes soup or salad, entrée and dessert)

Honey lime butter mahi mahi, caramelized fennel, baby spinach,
parsnip sweet potato purée \$49

Mustard-crust pork medallions, sweet potato chili timbale, string beans, spiced apple compote,
calvados jus \$50

Herb-grilled filet mignon, cognac demi cream, garlic whipped potatoes, shallot scented haricot verts \$60



Horseradish crusted filet, rosemary and Parmesan potato timbale,
truffle Madeira, grilled asparagus \$62



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DINNER

COMBO ENTRÉES

Slow-braised shortrib of beef, prosciutto-wrapped chicken stuffed with sage and Swiss, saltimbocca sauce, roasted Parmesan potato rounds, haricot verts \$62

Horseradish crusted filet of beef and garlic and rosemary marinated chicken breast, goat cheese polenta and Périgueux sauce, garlic arugula \$66

Peppered crusted filet of beef with Merlot reduction and grilled halibut with mango relish, lemon thyme risotto, baby vegetables \$67

Duet of filet with port wine reduction and salmon with lemon cream garlic thyme risotto, roasted tomato, asparagus \$69

Seared petit filet of beef and crab stuffed shrimp, sweet parsnips, cauliflower smash, red wine butter sauce \$71

 "Land & Sea," filet of beef with forest mushroom demi-glace, twin colossal prawns with Chardonnay beurre blanc, black truffle whipped potatoes, baby vegetables \$77

Our chefs would be happy to prepare your choice of the following options for your vegetarian guests:

Vegetable strudel, layers of grilled zucchini, eggplant, portobello mushrooms, roasted peppers and sautéed spinach in a phyllo dough wrapper, red pepper coulis \$40

Mascarpone and spinach polenta, cracked pepper, overnight tomatoes, Castelvetrano olives \$37

(price includes soup or salad, entrée and dessert)



Pfister Signature

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DESSERTS

TIRAMISU

Kahlua whipped cream, soaked sponge cake, coffee mascarpone, chocolate ganache

STRAWBERRY & CREAM CHIFFON CAKE

Strawberry & vanilla bean mousse, strawberry coulis, white chocolate

KEY LIME

Graham cracker, key lime, white chocolate, raspberry coulis

CHOCOLATE PEANUT BUTTER CRUNCH

Peanut mousse, peanut crunch, dark chocolate ganache

VANILLA BEAN PANNA COTTA

Red berry gelée, chantilly, almond florentine

CHOCOLATE HAZELNUT BAR

Chocolate hazelnut mousse, passion fruit coulis, candied hazelnuts

TROPICAL FRUIT MELODY

Mango mousse, coconut breton, tropical coulis, pineapple chutney



FRESH BERRY TRIFLE

Citrus macerated berries, pound cake croutons
whipped lemon curd, orange blossom chantilly



S'MORES

Chocolate ganache tart, toasted marshmallow meringue,
chocolate mousse, graham cracker anglaise, chocolate shavings



PICK YOUR OWN FLAVOR POT DE CRÈME

White chocolate raspberry, dark chocolate and orange,
semisweet chocolate and banana

Upgrade for additional \$2 per 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. Menu selection and pricing will be guaranteed 30 days prior to the event or upon a signed banquet event order.

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HOSTED & CASH BARS

BEVERAGES

	HOSTED/CASH
Pfister Select Brands	\$9.00/\$10.50
Premium Brands	\$8.50/\$9.50
Call Brands	\$8.00/\$8.50
Imported/Craft Beer	\$5.00/\$5.50
Domestic Beer	\$4.50/\$5.00
Cordials	\$8.00/\$8.50
House Wine	\$7.50/\$8.00
Mineral Water	\$4.00/\$5.50
Soft Drinks	\$3.00/\$4.50

DRAFT BEER

Domestic	\$400/half barrel
Domestic Premium	\$425/half barrel
Import	\$475/half barrel

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

FULL BAR

Includes cocktails, wines, domestic bottled beer (MGD, Miller High Life, Miller Lite) and soft drinks.

	CALL	PREMIUM	PFISTER SELECT
First Hour	\$18.50	\$19.50	\$21.50
Second Hour	\$10.50	\$13.50	\$16.50
Each Additional Hour	\$8.50	\$9.50	\$10.50

SODA/WINE/BEER

Includes wines, domestic bottled beer (MGD, Miller High Life, Miller Lite) and soft drinks.
FOUR-HOUR PACKAGE \$35

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WINE LIST

HOUSE WINE

\$43.00 PER BOTTLE

Robert Mondavi Private Selection Cabernet Sauvignon
Robert Mondavi Private Selection Chardonnay
Robert Mondavi Private Selection Merlot
Robert Mondavi Private Selection Sauvignon Blanc
Blanc de Blancs Freixenet Sparkling Wine

SECOND-TIER WINES

\$48.00 PER BOTTLE

Rutherford Ranch Chardonnay
William Hill Chardonnay
Mazzoni Pinot Grigio
Matanzas Creek Sauvignon Blanc
Rodney Strong Cabernet Sauvignon
Storypoint Cabernet Sauvignon
Trivento Amado Sur Malbec
MacMurray Ranch Pinot Noir
Murphy-Goode Red Blend
Faire le Fête Crémant de Limoux Brut Sparkling Wine

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CATERING POLICIES AND PRACTICES

Menu Selection:

- Menu selection and pricing will be guaranteed 30 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.
- The hotel recommends that all food and beverage 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.

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 \$95 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 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.

NOTE: Signed banquet event orders supersede this document.
I have read these terms and policies.

Signature _____

Date _____

