



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.

LVX

Preferred

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.



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

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. And 20 minutes from Milwaukee Mitchell International Airport; 10 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.



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-Sunday: 4:00 p.m. – 9:00 p.m.

HAPPY HOUR

Monday-Friday: 4:00 p.m. – 7:00 p.m.



Café at the Pfister features both a full dining area available for breakfast and lunch along with a barista counter and patisserie in downtown Milwaukee. We proudly brew Starbucks® coffee on the go and serve freshly baked-in-house pastries, gourmet desserts, and special treats.

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.

Monday-Thursday: 12:00 p.m. – 12:00 a.m.
Friday: 11:00 p.m. – 1:00 a.m.
Saturday: 9:00 a.m. – 1:00 a.m.
Sunday: 9:00 a.m. – 12:00 a.m.

Blu

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

Tuesday-Thursday: 5:00 p.m. – 12:00 a.m.
Friday-Saturday: 4:00 p.m. – 1:00 a.m.



AMENITIES AND SPECIAL ARRANGEMENTS

The Pfister Hotel's experienced Event Team can assist you with every detail for your special event. Your seasoned Event manager can serve as a complete event coordinator or simply take care of the 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 recommend Florists 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, along with chargers to create an elegant table display.

EVERYTHING SWEET

Specialty occasion cakes, desserts chocolates and custom pastries can be ordered through our catering staff to enhance any event.

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. Speak with your personal Event manager regarding the additional fee.

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, on 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:

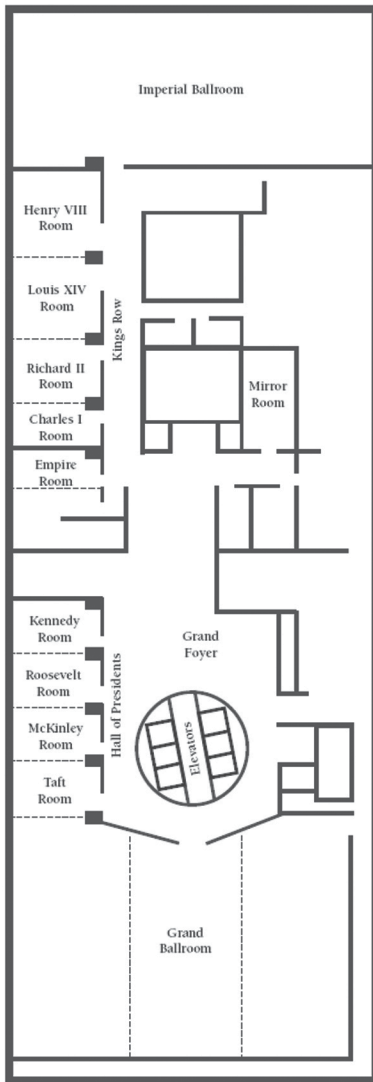
Go North on I-94/43, take I-94W/I-43 N to Plankinton Avenue Exit. Follow Plankinton exit ramp, bearing left onto Plankinton Avenue, take Plankinton Avenue to Michigan Street.

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.



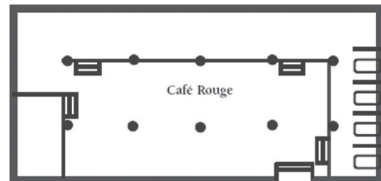
MEETING AND BANQUET FLOOR PLANS

SEVENTH FLOOR



The Pfister®

LOBBY LEVEL



CONTINENTAL BREAKFAST

TO GET YOU STARTED

Selection of flavorful coffee cake, Danish 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

Selection of flavorful coffee cake, Danish 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

Selection of flavorful coffee cake, Danish 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 YOUR CHOICE OF THE FOLLOWING HOT BREAKFAST SANDWICHES:

(MAX OF 2 UPGRADES PER MEAL)

Butter croissant with eggs, peppered sausage patty, cheddar cheese

English muffin with egg, smoked bacon, cheddar cheese

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

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

Breakfast burrito, scrambled eggs, chorizo, cheddar cheese, salsa, flour tortilla

Smashed Avocado, whole grain bread, tomato, chili flakes, extra virgin olive oil

**DISPLAYED FOOD MAY BE SET FOR A MAXIMUM OF 90 MINUTES
LEFTOVER FOOD MAY NOT BE REMOVED FROM THE HOTEL**



BREAKFAST - PLATED

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

SELECT ONE ENTRÉE OR ADD A COST/PERSON FOR ADDITIONAL OPTION TO BE OFFERED
(MINIMUM OF 25 GUESTS)

ALL-AMERICAN BREAKFAST

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

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

FRITTATA

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

BISTRO FRITTATA

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

KETO BREAKFAST SCRAMBLE

Whispering Oaks farm eggs, chorizo, cheddar, served with garlic roasted cauliflower

CRUSTLESS QUICHE

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

TUSCAN STRATA

Fontina, Asiago, cremini mushrooms, basil, extra virgin olive oil, warm herb focaccia, 2 day tomatoes

UPGRADE BREAKFAST WITH CHOICE OF (2) GRIDDLE ITEMS

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 (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, and herbal tea

THE TOAST BAR (maximum 50 guests)

Mini bagels, English muffins, rye, baguette, gluten-free toast
Smashed avocado, chive cream cheese, blackberry jam, whipped butter, pistachio butter, Nutella
Smoked salmon, hard boiled eggs, fresh herbs, prosciutto, tomatoes, chopped bacon, banana
Strawberries and 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

WISCONSIN FARM TO TABLE (minimum 25 guests)

Seasonal fresh fruit and berry display
Scrambled Glenview Farm eggs with Sartori 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 (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
Fresh-squeezed orange juice and grapefruit juice
Colombian coffee, decaffeinated coffee, and herbal tea

ADDITIONAL COST/PERSON FOR PARTIES LESS THAN STATED MINIMUM PER MENU



BREAKFAST - BUFFET

**DISPLAYED FOOD MAY BE SET FOR A MAXIMUM OF 90 MINUTES
LEFTOVER FOOD MAY NOT BE REMOVED FROM THE HOTEL**

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.*



ENHANCE YOUR BUFFET

BELGIAN WAFFLES

PANCAKES

FRENCH TOAST

NY-STYLE BAGELS

With regular and fruit-flavored cream cheese

SLICED COLD SMOKED SALMON

With bagels, capers, cream cheese, tomato and onion

WHOLE, COLD SMOKED SCOTTISH SALMON serves 25 guests

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

INDIVIDUAL DRY CEREALS

With pitchers of skim and 2% milk

INDIVIDUAL YOGURT PARFAITS

With granola and fresh berries

SLICED SEASONAL FRUIT DISPLAY

WHOLE SEASONAL FRUITS

STEEL CUT HOT OATMEAL WITH BROWN SUGAR AND RAISINS

PFISTER SIGNATURE GRANOLA WITH MILK & BERRIES

BLUEBERRY MUFFINS

APPLE TURNOVERS

HOUSE MADE BUTTERMILK BISCUITS

JUMBO CINNAMON ROLLS

OMELET STATION

Mushrooms, scallions, tomato, bacon, shrimp, onion, spinach,
bell peppers, ham, sausage, cheddar, Swiss
(minimum of 50 guests) plus Chef fee per 50 guests

CREPE STATION

Fresh made crepes with sweet toppings to include: fresh berries, whipped cream, powdered sugar, berry
compote, Nutella, mixed nuts, chocolate shavings, caramel sauce
(minimum of 50 guests) plus Chef fee per 50 guests



ENHANCE YOUR BUFFET

BLOODY MARY BAR

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

UPGRADED BLOODY MARY BAR

Stoli vodka, shrimp, beef sticks, pickled asparagus, jerky, Brussels sprouts, pickled carrots, pickled mushrooms, pepperoncini

BLOODY MARY BARS REQUIRE (1) BARTENDER PER 75 GUESTS

**DISPLAYED FOOD MAY BE SET FOR A MAXIMUM OF 90 MINUTES
LEFTOVER FOOD MAY NOT BE REMOVED FROM THE HOTEL**

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.

*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.*



LUNCH – HOT ENTRÉES

SOUP & SALAD OPTIONS (select one)

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

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

Caprese Salad

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

Chef's seasonal soup

San Marzano tomato bisque, fresh basil chiffonade

DESSERT OPTIONS (select one)

Strawberry Lemonade

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

Matcha

Matcha white chocolate mousse, berry insert, almond sponge cake, yuzu cream, fresh blackberries

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 powder

UPGRADED OPTIONS (select one)

Duo Dessert – Pick 2 desserts from above to create custom duet – additional cost/person

Trio Dessert – Pick 3 desserts from above to create custom trio – additional cost/person



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.

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.



LUNCH – HOT ENTRÉES

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

**MAX OF (2) ENTRÉES
PER EVENT**

ENTRÉES

LEMON HERB CHICKEN

Chorizo fingerling hash, warm Romesco butter sauce

CHICKEN FRANCAISE

Scallion Arborio risotto, lemon caper sauce

CHICKEN A LA PUTTANESCA

Tomatoes, black olives, capers, artichokes, bacon

GRILLED FLORIDA MAHI

Sweet potato parsnip puree, roasted pineapple, mango mojo butter

BUTTER ROASTED SALMON

Arugula mascarpone polenta, garlic tomato broth

COGNAC BRAISED SHORT RIB BOWL

Creamy truffle risotto, natural jus

CHARRED PETITE FILET MIGNON

Roasted shallots, country garlic smashed Yukons, pinot noir butter

VEGAN CAULIFLOWER STEAK BOWL

Artichoke tomato broth, lemon arugula, roasted chickpeas

BUTTERNUT SQUASH RAVIOLI

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 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.

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.



LUNCH – COLD ENTRÉES

ENTRÉES (PRICE INCLUDES ENTRÉE AND DESSERT)

SALADS – SELECT ONE

COWBOY SALAD

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

MANGO TANGO SHRIMP

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

VEGGIE LOVER VEGAN

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

WAVES OF GRAIN

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

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.



LUNCH - BUFFETS

NEW YORK DELI

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 cheese
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 and Rice Krispie Treats

ENHANCE YOUR DELI BUFFET WITH CARVED CORNED BRISKET OF BEEF WITH WARM KRAUT AT AN ADDITIONAL
COST/PERSON

FESTA ITALIANA

Caprese, 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, chocolate dipped biscotti, tiramisu

ENHANCE YOUR ITALIAN BUFFET WITH CARVED ITALIAN ROPE SAUSAGE WITH PEPPERS & ONIONS AT AN ADDITIONAL
COST/PERSON

CAFÉ PFISTER

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



LUNCH - BUFFETS

Grilled chicken, spicy aioli, melted Havarti

Fresh baked jumbo cookies, lemon tarts, chocolate verrine

ENHANCE YOUR CAFÉ BUFFET WITH WISCONSIN COLBY GRILLED CHEESE GRIDDLE STATION AT AN ADDITIONAL
COST/PERSON

WISCONSIN BBQ

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 verrine

ENHANCE YOUR BBQ BUFFET WITH CARVED SMOKED BRISKET OF BEEF, HOUSE RUB, PICKLED ONIONS AT AN ADDITIONAL
COST/PERSON

SOUTHWEST

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 verrine

ENHANCE YOUR SOUTHWEST BUFFET WITH CARVED ACHIOTE RUBBED SUCKLING PIG, CHIMICHURRI AT AN ADDITIONAL
COST/PERSON

PFISTER EXECUTIVE

House-made soup of the day

Seasonal garden salad, locally grown organic greens, cucumber, carrot,
tomato, 1893 Pfister dill dressing, ranch, balsamic dressing



LUNCH - BUFFETS

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, sub grilled & chilled filet mignon
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
French macarons, seasonal fruit tarts, chocolate verrine, pecan tarts

ENHANCE YOUR EXECUTIVE BUFFET WITH FRESH SEASONAL MELONS & FRUITS CARVED TO ORDER, BERRIES, LOCAL
HONEY AT AN ADDITIONAL COST/PERSON

**DISPLAYED FOOD MAY BE SET FOR A MAXIMUM OF 90 MINUTES
LEFTOVER FOOD MAY NOT BE REMOVED FROM THE HOTEL**



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 per person charge. 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.



BOX LUNCHESES 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.

TASTE OF WISCONSIN

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

INTERNATIONAL TASTE

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

THE GOURMAND

Roast sirloin of beef, aged Wisconsin cheddar, caramelized Vidalia onions, on-the-vine tomatoes,
red leaf lettuce, horseradish cream, onion hoagie, raspberry quinoa salad with dried cherries, port wine vinaigrette
kettle potato chips, rich chocolate brownie, grape cluster

THE WRAP

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®

THE CLASSIC CHICKEN CAESAR

Hearts of romaine, herb grilled chicken, asiago, torn croutons, two-day tomatoes, Caesar dressing
Sea salt kettle chips, red grape cluster, Pfister toffee cookie

THE EURO SALAD

Mixed greens, oregano grilled chicken, crumbled chevre, berries, cucumbers, tomato, chickpeas, Italian dressing,
Brie wedge with fried lavosh & berries, sweet potato chips, assorted macarons

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.

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.



MEETING BREAK PACKAGES

SUNRISE OVER THE LAKE

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

SWEET & SALTY

Chocolate dipped pretzel batons
Salted caramel verrine
Assorted jumbo cookies
Flavored milks
Coffee, decaf and tea

CRISP

Truffle parmesan chips, Roquefort dip
Fresh vegetable sampling, lemon garlic hummus
Terra chips
Chocolate dipped pretzel batons
Heirloom apples and peanut butter
Assorted sodas and sparkling water

GAME DAY SNACKS

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

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



MEETING BREAK PACKAGES

WISCO

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

LOCAL BREAK

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

**DISPLAYED FOOD MAY BE SET FOR A MAXIMUM OF 90 MINUTES
LEFTOVER FOOD MAY NOT BE REMOVED FROM THE HOTEL**

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.

*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.*



À LA CARTE REFRESHMENTS

BEVERAGES

Freshly brewed Colombian regular and decaffeinated coffee

Coffee with flavored syrups

Specialty Rishi hot teas

Signature sipping chocolate

Iced tea, lemonade or fruit punch

Fresh-squeezed orange or grapefruit juice

Assorted Naked bottled fruit smoothies

Individual juices

Assorted soft drinks

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

Assorted Bubly sparkling, still and flavored water

2%, skim or chocolate milk

Gatorade

Red Bull

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.

*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.*



SNACK AND MUNCHIES

Warm ballpark pretzels with nacho cheese

Authentic Bavarian Milwaukee pretzels
Mustard butter

Individual bags of potato chips, pretzels, white cheddar popcorn

Bowl of mixed nuts

Chips & dip
Tortilla chips OR house-made potato chips OR pretzels
Chunky tomato salsa OR deli mustard dip OR French onion dip

Warm truffle Parmesan chips, English Stilton dip

Gardetto's™ snack mix

Individual low-fat fruit yogurts

Assorted silver dollar sandwiches, accoutrements

Assorted 16" pizzas

Assorted jumbo cookies

Pecan cheesecake tarts

Seasonal Fruit Tarts

Lemon Berry Verrine

Assorted French macarons

Espresso tarts

Chocolate verrine

Hand crafted truffles

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.

*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*



SPECIALTY STATIONS

POTATO STATION

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

FAJITA STATION

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

Traditional creamy cheddar, trilogy of Wisconsin cheese, broccoli, sundried tomatoes, orecchiette pasta, lobster baked mac-n-cheese,
garlic cheesy bread
Add diced chicken
Add shrimp

ITALIAN KITCHEN

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
Add shrimp

GASTROPUB

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

“MARTINI” STATION

Shrimp Martinis
Celery cucumber, Key Lime mustard sauce
Peruvian Ceviche Martinis
Snapper, lobster, purple potatoes, crispy onions
Glass noodle Martinis
Sticky chicken, Sriracha peanut sauce, sesame

SANDWICH STATION

Warm Cuban sandwiches, roasted pork,



SPECIALTY STATIONS

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

ENHANCE YOUR STATIONS WITH PAIRINGS OF CUSTOM COCKTAILS, SPECIALTY BEERS AND WINES SUGGESTED BY OUR IN-HOUSE SOMMELIER

ATTENDANT REQUIRED FOR EACH STATION AT A FEE PER ATTENDANT

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.

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.



CARVING STATIONS

ROASTED BREAST OF TURKEY

Turkey, brown gravy, orange-cranberry mayonnaise and cocktail rolls

(serves approximately 30 guests)

GUSTO BONE-IN HAM

Whole-grain mustard and cocktail rolls

(serves approximately 40 guests)

MUSTARD-RUBBED ROAST BERKSHIRE PORK LOIN

Apple cider reduction and cocktail rolls

(serves approximately 30 guests)

SLOW-ROASTED WHOLE TENDERLOIN OF BEEF

Rosemary red wine jus and cocktail rolls

(serves approximately 20 guests)

ACHIOTE RUBBED SUCKLING PIG

Pickled onions, chimichurri, griddled tortillas, queso fresco

(serves approximately 35 guests)

Gluten-Free rolls available upon request

**ENHANCE YOUR STATIONS WITH PAIRINGS OF CUSTOM COCKTAILS, SPECIALTY BEERS AND WINES
SUGGESTED BY OUR IN-HOUSE SOMMELIER**

CHEF REQUIRED FOR EACH CARVING STATION AT A FEE PER CHEF

ROASTED BREAST OF TURKEY

(serves approximately 30 guests)

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

GUSTO BONE-IN HAM

(serves approximately 40 guests)

Served with whole-grain mustard and cocktail rolls

MUSTARD-RUBBED ROAST BERKSHIRE PORK LOIN

(serves approximately 30 guests)

Served with apple cider reduction and cocktail rolls

SLOW-ROASTED WHOLE TENDERLOIN OF BEEF



CARVING STATIONS

(serves approximately 20 guests)

Served with rosemary red wine jus and cocktail rolls

SEA SALT, GARLIC AND HERB CRUSTED PRIME RIB OF BEEF

(serves approximately 30 guests)

Served with brandy mustard jus, horseradish cream and cocktail rolls

STEAMSHIP ROUND OF BEEF

(serves approximately 150 guests)

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

Gluten-Free rolls can be provided upon request

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.

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.



HORS D'OEUVRES

HOT

Goat cheese arancini, charred pepper sauce

Chorizo black bean empanadas, avocado crema

Housemade crab griddlecakes, old bay remoulade

Chimichurri tenderloin sate

Steamed vegetable pot stickers, scallion dipping sauce

Grilled butterfly shrimp, roasted garlic beurre blanc

Bacon beignet, honey mustard

Traditional spanakopita, spiked tzatziki

Chicken quesadilla coronets, lime chive sauce

Beef wellington, parsley cream

Shrimp tempura, garlic shoyu

Mini cheeseburgers, sesame bun, chipotle ketchup

Maple peppercorn pork belly skewer

Corn fritters, siracha mayo

Zucchini parmesan pancakes, garlic aioli

Parmesan artichoke hearts, peppercorn mayo

Cheddar polenta tarts, tomato confit, basil

Brie purses, raspberry

Coconut fried shrimp, pineapple ginger coulis

Tandoori chicken thigh satay, cilantro lime yogurt

Impossible meatballs, chipotle ketchup

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. 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.



HORS D'OEUVRES

COLD

Ponzu marinated beef, scallion mousse, wonton crisp

Shrimp and mango spoon, chili

Chicken thigh and grape salad, arugula

Tuna tartare taco, chili aioli, wakame, sesame

Truffled devil eggs

Mini avocado toast, tomato, chili flakes

Caprese skewers, sangria syrup

Smoked salmon rosette, black bread, caper cream

Vegetable bruschetta, grilled bread, extra-virgin olive oil

Beet chutney, goat cheese, rye crostini

Blue crab salad, cucumber

Castelveltrano olive tapenade, fried cracker

Pancetta arugula quiche, parmesan

Lemon whipped feta, cucumber, marinated chick pea, grilled bread

Millionaire's bacon, brown sugar, Cajun spice, black pepper honey

Peppadew peppers, roast garlic cheese, celery leaf

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. 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.*



RECEPTION DISPLAYS

MARKET-FRESH VEGETABLE CRUDITES

Pfister dill and creamy herb dipping sauces

ANTIPASTO

Grilled vegetables, fresh mozzarella, marinated mushrooms, salami

FIELD-FRESH FRUIT DISPLAY

Melons, berries, fruits

DOMESTIC AND IMPORTED CHEESES

Wisconsin cheddar, Great Lakes white, creamy provolone, local Brie,
dried fruit, assorted nuts, selection of crackers

ASSORTED SAUSAGES AND CHARCUTERIE

With a selection of crackers, aged salami, pepperoni batons,
Wisconsin summer sausages, marinated olives

WISCONSIN CHEESE AND SAUSAGE

Aged cheddar, Swiss, Gouda, blue, curds (squeaky cheese), salami, summer sausage, smoked ham, pepperoni, fresh and dried
fruits
assorted nuts, selection of crackers

CHIPS & DIP

Tortilla chips OR house-made potato chips OR pretzels
Chunky tomato salsa OR deli mustard dip OR French onion dip

BRUSCHETTA

Sundried tomato pesto, Feta hummus, Kalamata olive tapenade
crostinis, sea salt pita crisps, baguettes

WHOLE, COLD SMOKED SCOTTISH SALMON serves 25 guests

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

BAKED BRIE WHEEL serves 30 guests

With raspberry preserves, Chambord and walnuts
selection of crackers and baguettes

SEAFOOD BAR

Chilled jumbo shrimp, snow crab claws, shucked oysters, mignonette, chorizo braised mussels,
Horseradish sauce, key lime mustard, grilled bread, Tabasco, lemon



RECEPTION DISPLAYS

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.

*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.*



DESSERT DISPLAYS

TASTE OF THE TROPICS

Exotic fruit tarts, caramelized pineapple tarts, guava mousse verrine, passion fruit cheesecake pops, mango chocolate tulips

FRENCH CONNECTION

Assortment of French macarons, Palmiers, Financiers, Madeleines, Seasonal Bon Bons, Framboise Tartlets

WHAT'S POP' IN

Assorted cake pops – choose from five flavors below:

Vanilla cake, Mocha cake, strawberry cake, pistachio cake, salted caramel cake, mint chocolate cake, raspberry cake, tropical fruit cake, vanilla cheesecake, cherry cheesecake, citrus cheesecake, rich chocolate decadence

Raspberry Cone pops

Caramel popcorn

WORLD OF CHOCOLATE

Chocolate tarts, chocolate tulips, assorted seasonal bon bons, hand crafted chocolates

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.

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.



DINNER

SOUPS & SALADS

Entrée includes your choice of soup OR salad.

Select soup AND salad for an additional fee

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 TO THE SOUP LISTED BELOW
FOR AN ADDITIONAL FEE PER PERSON**

Lobster bisque, fennel sherry cream

SALADS

Pfister house salad, locally grown organic greens, teardrop tomatoes,
julienned 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

Caprese

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

UPGRADE TO ONE OF THE SALADS LISTED BELOW



DINNER
FOR AN ADDITIONAL FEE 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

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.

*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.*



DINNER

ENTRÉES

Herb roasted chicken breast, mascarpone creamy polenta, sautéed spinach, rosemary chicken jus

Arugula pesto semi-boneless chicken, fingerling chorizo hash, seasonal ratatouille, charred cherry tomatoes

Chicken Florentine, basil shitake fondue, grilled artichokes, San Marzano butter sauce

Wild mushroom risotto stuffed chicken, celery veloute, haricot verte, dragon carrots

Braised short rib bowl, Boursin Yukon mousseline, baby root vegetables, Pinot Noir Bordelaise

Blackberry braised short ribs, horseradish whipped potatoes, swiss chard, onion confit

Verlasso salmon, corn broth, garlic smashed heirloom potatoes, butter poached broccoli

Grilled mahi mahi, pineapple butter, mango chutney, scallion basmati, baked plantains

Beef tenderloin, cognac cream, black truffle pomme puree, grilled asparagus

Horseradish crusted filet, chocolate demi, white cheddar grits, brown butter criminis, shucked peas

Griddled cauliflower steak, roasted chickpeas, warm arugula onion salad, mustard marble potatoes, artichoke tomato broth,
Dijon vinaigrette

Poached gnocchi, white bean ragout, cherry tomatoes, roasted mushroom, spinach, parmesan cream sauce

(Price includes soup or salad, entrée and dessert)

MAXIMUM OF (3) ENTREES PER EVENT, INCLUDING VEGETARIAN OPTION

Additional fee per guaranteed person for more than one protein chosen



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 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.

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.



DINNER
COMBO ENTRÉES

Petite filet mignon, Sprecher demi, chicken Florentine, smoked tomato sauce, sweet potato puree, Michigan asparagus,
roasted cipollinis

Horseradish crusted tenderloin, cognac cream, lemon herb chicken, Romesco butter, chive whipped potatoes, peppered
haricot verte, parmesan tomato

Coffee braised shortribs, natural jus, Tuscan chicken, artichokes, acorn squash risotto, melted spinach, grilled tinkerbell
peppers

Filet, merlot butter, roasted halibut, saffron veloute, lemon thyme risotto, melted spinach, baby spinach

Filet of beef, truffled demi, brown butter mushrooms, twin prawns, corn butter, chive whipped potatoes, baby vegetables

(Price includes soup or salad, entrée and dessert)



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 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.

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.



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

CITRUS

Vanilla tart shell, yuzu curd, key lime custard, blood orange mousse, milk & white chocolate deco

SEASONAL FRUIT TARTS

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

UPGRADED OPTIONS

Duo Dessert – Pick 2 desserts from above to create custom duet – additional cost/person

Trio Dessert – Pick 3 desserts from above to create custom trio – additional cost/person

UPGRADE WITH DESSERT ACTION STATIONS

ICE CREAM & WAFFLES

Fresh pressed waffles with salted caramel ice cream

Served with assorted toppings to include: caramel crispearls, chocolate shavings, caramel sauce, crushed nuts, hot fudge
(2) Chefs Included

DONUTS FLAMBÉ

Donuts flambé with Grand Marnier

Served with mixed berry compote, caramel sauce, chocolate sauce, fresh vanilla bean whipped cream, fresh berries
(2) Chefs Included

CHOCOLATE LONG STEM STRAWBERRIES

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
(2) Chefs Included



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 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.

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.



DESSERTS

PREMIUM SUNDAE STATION

Choice of chocolate, vanilla, strawberry or ice cream

Fresh pineapple, fresh kiwi, fresh raspberries, fresh bananas, hot fudge, fresh baked cookie pieces, candy bits, hot caramel,
sprinkles,

chopped nuts, chocolate shavings

Waffle and cake cones and waffle bowls

(2) Chefs Included

BRULÉE

Vanilla crème brulée torched fresh with assorted toppings to include berries, macarons, cookies

(2) Chefs Included

NOTE: Two chefs included for the first 100 guests

ADDITIONAL CHEFS ARE A FEE



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 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.

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.



BEVERAGES

HOSTED / CASH

Pfister Select Brands
Premium Brands
Call Brands
Imported/Craft Beer
Domestic Beer
Cordials
House Wine
Mineral Water
Soft Drinks
Red Bull

DRAFT BEER

Domestic
Imported/Craft Beer

Amount charged is based on guarantee or actual attendance, if higher.
Cash Bars are offered with a standard minimum charge

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
Second Hour
Each Additional Hour

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



WINE LIST

HOUSE WINE

PER BOTTLE

Robert Mondavi Private Selection Cabernet Sauvignon

Robert Mondavi Private Selection Merlot

The Seeker Pinot Noir

The Seeker Riesling

The Seeker Sauvignon Blanc

The Seeker Pinot Grigio

The Seeker Chardonnay

Douglas Hill Moscato

Trapiche Malbec

Freixenet, Blanc de Blancs Brut, Cava Sparkling Wine

SECOND-TIER WINES

PER BOTTLE

Benzinger, Sonoma Chardonnay

Lunardi, delle Venezie, Italy Pinot Grigio

Matanzas Creek, Sonoma Sauvignon Blanc

Charles & Charles, Columbia Valley Rose

Louis M. Martini, CA Cabernet Sauvignon

Trivento Amado Sur Malbec

Meiomi, Sonoma Pinot Noir

Charles & Charles, WA Red Blend

Faire le Fête Cremant de Limoux Brut Sparkling Wine

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.

*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.*



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 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 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 per bartender will apply for all 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 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.

Requested meeting room set changes taking place on day of event are subject to a fee per room

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.



CATERING POLICIES AND PRACTICES

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, or credit card

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

A finance charge of 1.5% per month (18% annual) will 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

