

Afternoon Specialty Breaks

(Minimum of 20 guests unless otherwise noted)

Milk and Cookies

(no minimum)

Assorted cookies baked fresh from our bakery
Ice cold milk, freshly brewed regular and decaffeinated coffee and Tazo tea

\$5.95 per guest

Ball Park Fun

(no minimum)

Fresh buttered popcorn and caramel popcorn
Hot jumbo soft pretzels with cheese sauce and mustard
Assorted soft drinks and bottled water

\$7.95 per guest

Build Your Own Sundaes

Chocolate Shoppe® vanilla and chocolate ice cream
Caramel & chocolate sauce
Whipped cream, strawberries, cherries, chocolate chips and chopped peanuts
Assorted soft drinks and bottled water

\$7.95 per guest

Did Someone Say Salsa?

Salsa, guacamole, sour cream, black olives and queso dip with stone ground tortilla chips
Assorted soft drinks and bottled water

\$7.95 per guest

Add seasoned ground beef or chicken and flour tortillas for an additional \$1.00 per guest

Dippin' Away

(no minimum)

French onion and garden vegetable dip with potato chips, celery sticks and carrots
Assorted soft drinks and bottled water

\$5.95 per guest

Dark Chocolate Fondue

Brownies, bananas, pretzels, rice crispy squares and strawberries
Freshly brewed regular and decaffeinated coffee and Tazo tea
Assorted soft drinks and bottled water

\$7.95 per guest

Swiss Cheese Fondue

Crusty sourdough bread, green apples, carrots, broccoli florets, roasted mushrooms
Assorted soft drinks and bottled water

\$7.95 per guest

Sliders

Mini cheese burgers on challah buns with wedge fries and condiments
Assorted soft drinks and bottled water

\$7.95 per guest

Mini Dips

Shaved roast beef on French baguettes with dipping au jus and onion rings
Assorted soft drinks and bottled water

\$7.95 per guest

Greenbush

Warm cheesy breadsticks,
Italian sausage cannolis with marinara sauce and sweet mascarpone filled cannolis
Assorted soft drinks and bottled water

\$7.95 per guest

Gourmet Coffee Break

Orange poppy pound cake with berries and whipped cream
Scones and chocolate-dipped biscotti
Cinnamon sticks, whipped cream and shaved chocolate
Flavored Monin® syrups including Irish cream, hazelnut, vanilla and raspberry
Specialty sweeteners
Freshly brewed Starbucks® coffee, decaffeinated coffee and selection of Tazo teas with honey and lemon

\$9.95 per guest

Snacks

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| Tri-color tortilla chips with salsa <i>Add guacamole for an additional \$0.95 per guest</i> | \$2.95 per guest |
| French onion dip with potato chips | \$2.95 per guest |
| Garden vegetable dip with celery sticks and carrots | \$3.95 per guest |
| Buttered Popcorn <i>(Serves about 20)</i> | \$14.95 per bowl |
| Snack pretzels or Gardetto's® <i>(Serves about 20)</i> | \$14.95 per bowl |
| Trail mix with M&Ms®, mixed nuts and raisins | \$16.95 per bowl |
| Chex mix® | \$16.95 per bowl |
| Shelled mixed nuts | \$22.95 per pound |
| Assorted Kashi and granola bars | \$23.95 per dozen |

Beverages

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| Assorted soft drinks | \$2.50 each |
| Bottled water | \$2.95 each |
| Bottled lemonade and iced tea | \$3.25 each |
| Fruit punch | \$24.95 per gallon |
| Ice cold milk (fat free, 2% or whole) | \$24.95 per gallon |
| Ice cold chocolate milk (fat free, 2% or whole) | \$28.95 per gallon |
| Freshly brewed regular and decaffeinated coffee served with sweeteners and creamers | \$26.95 per gallon |
| Hot chocolate | \$26.95 per gallon |
| Selection of Tazo teas served with honey and lemon | \$26.95 per gallon |
| Orange, cranberry, apple, grapefruit and V-8® juice | \$29.95 per gallon |
| Freshly brewed Starbucks regular and decaffeinated coffee | \$33.95 per gallon |

Baked Goods & Specialty Items

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| Whole apples, oranges and bananas | \$1.95 per piece | Assorted fresh baked jumbo cookies | \$19.95 per dozen |
| Assorted fruit yogurts | \$2.25 each | Turtle brownies | \$19.95 per dozen |
| Hard boiled eggs | \$23.95 per dozen | Chocolate dipped strawberries | \$23.95 per dozen |
| Raspberry cream cheese kringle (12 slices) | \$18.95 each | Chocolate candy bars served ice cold | \$24.95 per dozen |
| Almond blueberry coffee cake (12 slices) | \$18.95 each | Chocolate dipped pretzel rods | \$12.95 per dozen |
| Assorted specialty bagels with whipped butter and cream cheese | \$22.95 per dozen | Hot jumbo soft pretzels with cheese sauce and mustard | \$22.95 per dozen |
| Assorted fruit-filled Danish | \$24.95 per dozen | Pepper Jack cheese stuffed pretzels served with garlic aioli | \$25.95 per dozen |
| Assorted fruit-filled strudel | \$24.95 per dozen | Breadsticks baked with parmesan cheese and Italian herbs, served with garlic cream and marinara | \$22.95 per dozen |
| Assorted muffins | \$24.95 per dozen | Stuffed ciabatta bread with pepperoni, sausage and mozzarella | \$27.95 per dozen |
| Assorted scones | \$24.95 per dozen | Stuffed ciabatta bread with broccoli, ham and cheddar | \$27.95 per dozen |
| Glazed cinnamon rolls | \$24.95 per dozen | Stuffed ciabatta bread with turkey, broccoli and havarti | \$27.95 per dozen |
| Pecan sticky buns | \$25.95 per dozen | | |
| Assorted dessert bars including lemon poppy and chocolate macaroon bars | \$19.95 per dozen | | |

General Information

Food Service

No food or beverage of any kind is permitted in banquet or meeting rooms unless provided by the hotel. Wisconsin health code states that no food or beverage items, which remain uneaten after the event, may be removed from the hotel by the customer or its attendees.

Menu Prices

The hotel will confirm the food and beverage prices 60 days prior to the event. Menu selections must be received by the hotel's catering department at least 14 days prior to the event.

Multiple Entrées

If multiple entrées are selected, there will be an additional \$100 labor charge for two entrees and \$150 for three entrées. Multiple entrée selections are not permitted for groups under 20.

Labor Charge

There will be an additional \$25 labor charge for guarantees under 25 people and a \$100 labor charge for hot buffets under 50 people.

Final Guarantee

The final guarantee of attendance must be submitted to the catering department by noon three working days prior to the event.

Banquet Bar

Each banquet bar ordered must generate at least \$200 in sales per bartender or a \$100 per bartender service charge will be assessed. Barreled beer is not included in the \$200 minimum.

Service Charges and Taxes

All food and beverage items are subject to service charge and tax. The current service charge is 19%. State and local sales tax will then be added to the total amount. The current tax rate is 5.5%.

Room Assignments

All room assignments are subject to change, especially in the case of fluctuating attendance figures. Any extraordinary room set up changes, within 72 hours prior to event, may be assessed a set up fee of \$100.

Decorating Policies

The hotel does not permit affixing of anything to the walls, floor or ceilings of rooms with staples, tape, glue or nails. No glitter, confetti or open flame candles will be allowed. All displays, materials, signs, banners and decorations must be removed prior to departure. All guest rooms and meeting/function rooms must be in the same condition that they were prior to the event.

Package Shipping and Handling

The hotel will accept packages up to three business days prior to the event. The first 10 boxes will not be assessed a handling fee. Each box after 10 will be charged a \$1 per box handling fee. Oversized boxes or boxes weighing more than 50 lbs. may be subject to an additional fee.

Parking

Parking is based on availability in our underground parking ramp. The current fee is \$7 per vehicle for more than 4 hours and \$4 for less than four hours. Our parking ramp has a 6'2" clearance.