



Park

H O T E L

CATERING MENU





BEVERAGES

House Coffee Regular or Decaf \$45/GAL

Hot Tea Assorted Tazo \$40/GAL

Soft Drinks \$4/CAN

Fruit Juice (Apple, Orange, Cranberry)

\$4/BOTTLE or \$16/CARAFE

Lemonade, Iced Tea \$14/CARAFE

Milk (2% or Skim) \$16/CARAFE

Bottled Water

(San Pellegrino, Mineral or Sparkling) \$4

Water Infusion Station \$3/PERSON

Choose from a variety of fruits, vegetables, and herbs for your infusion station.

Infusion Station available for groups of 20 - 100

ALL DAY BEVERAGE PACKAGE

Soft drinks, water, coffee, and tea.

\$13/PERSON

BAKER'S OVEN

Assorted Pastries & Baked Goods

\$40/DZ (Pick up to 2 per dozen)

Fresh-Baked Doughnuts (Min. 2DZ)

Fruit Breads

Coffee Cake

Mini Croissants

Kringle

Assorted Danish

Maple Pecan Braid

Muffins

Assorted Cookies

Rice Crispy Treats

Brownies

CHARCUTERIE BOARDS

Served as a display in an event space or on a tray delivered to a guest room. Minimum of 10 guests.

BREAKFAST CHARCUTERIE TRAY

Miniature quiche, scones, bagels, croissants, and yogurt cups with granola.

Served with cream cheese, jam, smoked salmon, sliced hard boiled eggs, and assorted sliced fruit.

\$25/PERSON

CHARCUTERIE BOARD

Assorted meats & cheeses, fig jam, honey, dried fruits, pickled vegetables, sliced baguette and artisan crackers.

\$18/PERSON

THEMED BREAKS

All breaks include soft drinks and are available for a period of one hour.

FARMER'S MARKET GF/V

Seasonal vegetables with creamy dill dip, dried fruits, nuts, and assorted fresh Wisconsin cheese curds.

\$18/PERSON

TAKE A HIKE V

Trail mix, granola bars, and whole fruit.

\$15/PERSON

PICK ME UP V

Cookies, brownies, whole fruit, and mini braided pretzels.

\$15/PERSON

A LA CARTE

Individual Fruit Yogurt \$3/EACH

Assorted Seasonal Whole Fruit \$3/EACH

Gardetto's Party Mix \$16/LB

Mixed Nuts \$22/LB

Tortilla Chips w/ Salsa & Guacamole \$6/PERSON

Individually Packaged Snacks \$4/EACH





BREAKFAST

CONTINENTAL BREAKFASTS

Continental breakfasts include coffee, hot tea and are refreshed for a period of up to one hour. An additional charge of \$4/person will be applied to the menu price for guarantees of fewer than 20 guests.

RISE & SHINE **V**

Assorted pastries, seasonal fruit salad.
\$17/PERSON

QUICK PICK

Egg and cheese breakfast sandwich on a warm biscuit with choice of bacon or sausage, whole fruit, and individual yogurts.
\$22/PERSON

BREAKFAST BUFFETS

Breakfast buffets include coffee and hot tea and are refreshed for a period of up to one hour. An additional charge of \$4/person will be applied to the menu price for guarantees of fewer than 20 guests.

THE CAPITOL

Assorted pastries, seasonal fruit salad, cinnamon French toast with fruit topping and maple syrup, scrambled eggs, bacon or sausage, and Park potatoes.
\$25/PERSON

THE SQUARE

Assorted pastries, seasonal fruit salad, buttermilk biscuits with sausage gravy, waffles with maple syrup and berries, Denver scrambled eggs, bacon, and Park potatoes.
\$28/PERSON

BREAKFAST ENHANCEMENTS

French Toast or Waffles **\$5/PERSON**
Oatmeal with Brown Sugar & Raisins
\$4/PERSON GF/DF
Biscuits and Sausage Gravy **\$6/PERSON**
Bacon, Sausage, or Country Ham **\$6/PERSON GF/DF**
Yogurt with Granola **\$4/PERSON GF/V**
Assorted Seasonal Whole Fresh Fruit **\$4/PERSON**
Gluten-Free Bread **\$4/PERSON**
Quiche Florentine or Lorraine **\$7/PERSON**

OMELET STATION **\$8/PERSON GF**

Wisconsin cheddar, swiss, and feta cheeses, bell peppers, spinach, onions, tomatoes, mushrooms, sausage, bacon, and ham.
Requires chef attendant \$45/hour, one hour minimum

PLATED BREAKFASTS

Breakfast entrées include coffee and hot tea. Prices are based on a maximum of two entrée choices; if an additional entrée is requested, \$3 will be added to each entrée.

EGGS BENEDICT **DF**

Two toasted English muffins topped with Canadian bacon, poached eggs, and Hollandaise sauce, served with Park potatoes and seasonal fruit salad.
\$22/PERSON

THE FARMER'S PLATE

Scrambled eggs, Park potatoes, bacon, seasonal fruit salad, and a buttermilk biscuit.
\$22/PERSON

BISCUITS & GRAVY

Buttermilk biscuits served with sausage gravy, scrambled eggs, and seasonal fruit salad.
\$20/PERSON

CINNAMON FRENCH TOAST

Hand-dipped French toast accompanied by maple syrup and butter, served with sausage links and seasonal fruit salad.
\$20/PERSON





LUNCH

LUNCH SANDWICHES

Lunch sandwiches include kettle chips, a pickle spear, coffee, and hot tea. Substitute gluten-free bread for \$2/PERSON.

DELI CROISSANT

Choice of deli-style turkey breast, ham, roast beef, or salami with Wisconsin cheddar cheese, tomato, and lettuce on a flaky croissant.

\$16/PERSON

GARDEN WRAP **V**

Red onions, bell peppers, tomatoes, cucumbers, spinach, mushrooms, and roasted red pepper cream cheese in a tortilla wrap.

\$17/PERSON

CHICKEN SALAD CROISSANT

Craisin, chive and herbed mayonnaise dressing with romaine served on flaky croissant.

\$17/PERSON

THE ITALIAN

Salami, smoked ham, pepperoni, tomatoes, lettuce, mild giardiniera, marinated onions, and garlic & herb mascarpone on French baguette.

\$19/PERSON

TURKEY FOCACCIA

Deli-style turkey, prosciutto, fresh mozzarella, arugula, and tomato with pesto mayo on asiago focaccia.

\$19/PERSON

BOX IT UP!

Do your guests need to make a flight? Jump on a tour bus? Attend a meeting off-site? Choose any of our sandwiches or wraps to be boxed up for an additional \$4/PERSON. All boxed meals contain chips, cookies, and whole fruit.

LUNCH SALADS

Lunch salads include rolls & butter, coffee and hot tea.

(ADD GRILLED CHICKEN FOR \$5/PERSON OR SALMON FOR \$7/PERSON)

GREEK **GF/V**

Romaine, feta, cucumbers, cherry tomatoes, red onions, pepperoncinis, and kalamata olives with Greek vinaigrette.

\$16/PERSON

CAESAR

Romaine with Caesar dressing, topped with parmesan cheese and croutons, garnished with lemon.

\$14/PERSON

TURKEY COBB **GF**

Mixed lettuce greens topped with turkey breast, chopped bacon, tomatoes, sliced hardboiled egg, blue cheese, and avocado, served with ranch dressing.

\$18/PERSON

ROASTED PEAR AND ARUGULA **GF/V**

Arugula, goat cheese, and candied pecans with a lemon vinaigrette.

\$18/PERSON

PARK SALAD **GF/V**

Artisan greens, cucumbers, red onions, spun carrots, and radishes with roasted red pepper dressing.

\$15/PERSON

FAJITA SALAD **GF**

Romaine, corn, black beans, shredded cheese, tomatoes, and scallions on crispy tortilla chips with cotija dressing.

Fajita veggies \$16/Chicken \$21/Steak \$23/PERSON

Add cookies or brownies to any lunch entrée for \$3/person. Substitute a garden pasta or seasonal fruit salad for chips for \$4/person. Prices are based on a maximum of two entrée choices; if an additional entrée is requested, \$5 will be added to all entrées.





LUNCH ENTRÉES

Lunch entrées include a Park salad with choice of dressing, rolls & butter, coffee and hot tea.

Add cookies or brownies to any lunch entrée for \$3/person.

Prices are based on a maximum of two entrée choices; if an additional entrée is requested, \$5 will be added to all entrées.

SPAGHETTI & MEATBALLS

Pasta with marinara topped with homemade meatballs. Served with roasted cauliflower and broccoli florets.

\$22/PERSON

PARMESAN CRUSTED COD

Oven-roasted with parmesan cheese and panko. Served with roasted fingerling potatoes & steamed French green beans.

\$26/PERSON

BEEF STROGANOFF

Tenderloin tips sautéed with fresh mushrooms and pearl onions in a sour cream sauce over egg noodles. Served with julienned vegetables.

\$26/PERSON

FALAFEL PLATTER V

Couscous salad, grilled seasonal vegetables, pita, feta, hummus, tzatziki, and sriracha.

\$22/PERSON

MEDITERRANEAN CHICKEN

Marinated chicken with spinach, feta, and red pepper. Served with mixed grain pilaf and julienned vegetables.

\$24/PERSON

THEMED LUNCH BUFFETS

Lunch buffets include coffee, and hot tea.

Replenished and available for guests for a period of up to one hour.

An additional charge of \$5/person will be applied to the menu price for guarantees less than 35 guests.

THE CARROLL STREET DELI

Seasonal fruit salad or choice of soup, assorted breads, Wisconsin cheeses, deli-sliced turkey, ham, hard salami, and roast beef, bell peppers, red onions, cucumbers, pickles, lettuce, tomatoes, individual bags of chips, and condiments.

\$24/PERSON

WISCONSIN TAILGATE

Burgers and Johnsonville brats with assorted condiments, and buns, potato salad, fresh crudité with creamy dill dip, and kettle chips with French onion dip. (Add Boca burgers or dogs \$4)

\$25/PERSON

SOUP & SALAD

Mixed salad greens, sliced mushrooms, cucumbers, diced ham, bacon, chicken, tomatoes, black olives, shredded cheese, croutons, artisan rolls, egg salad, chicken salad, and choice of soup.

\$24/PERSON

MEXICAN FIESTA

Seasoned flank steak and chicken fajitas, black beans, Mexican rice, soft flour and corn tortillas, tortilla chips, romaine, salsa verde and salsa roja, guacamole, shredded cheese, sour cream, and pico de gallo.

\$24/PERSON

ITALIAN FEAST

Caesar salad bar, garlic breadsticks, handmade Italian meatballs, Italian chicken, steamed vegetables, cavatappi pasta and fettuccine pasta, and marinara and Alfredo sauces.

\$25/PERSON





DINNER

DINNER ENTRÉES

Dinner entrées include a Park salad with choice of dressing, fresh baked bread, choice of vegetable and starch, coffee and hot tea. Entrées listed with chef suggested pairings for starch and vegetable.

Prices are based on a maximum of two entrée choices. This includes dietary restrictions but does not include a kid's meal or a vegetarian entrée. If an additional entrée is requested, \$6 will be added to all entrées.

CHIMICHURRI CHICKEN GF/DF

Seared Airline chicken topped with chimichurri sauce. Served with basmati rice and peas & steamed heirloom baby carrots.
\$29/PERSON

TUSCAN CHICKEN GF/DF

Grilled chicken breast drizzled with balsamic glaze topped with a tomato, basil relish, pine nuts and drizzled with garlic aioli. Served with roasted herbed fingerling potatoes & roasted cauliflower and broccoli florets.
\$30/PERSON

CHICKEN SALTIMBOCCA GF

Oven-roasted chicken breast filled with prosciutto, parmesan, and spinach in a white wine sauce. Served with garlic mashed potatoes & grilled asparagus.
\$32/PERSON

CHICKEN MARSALA GF/DF

Seared chicken breast topped with Marsala wine sauce, mushrooms, and scallions. Served with garlic mashed potatoes & grilled asparagus.
\$29/PERSON

ROASTED RED SNAPPER GF

Oven-roasted with a lemon butter sauce. Served with roasted fingerling potatoes & steamed heirloom baby carrots.
\$33/PERSON

PARMESAN CRUSTED COD

Oven-roasted with parmesan cheese and panko. Served with roasted fingerling potatoes & steamed French green beans.
\$30/PERSON

ATLANTIC SALMON GF

Pan-seared salmon in white wine butter sauce. Served with saffron basmati rice & julienned vegetables.
\$36/PERSON

PAN-ROASTED WALLEYE FILET GF/DF

Cornmeal-crusted walleye with tartar sauce. Served with roasted baby red potatoes & French green beans.
\$34/PERSON

PRIME RIB GF

Boneless prime rib of beef slowly roasted and topped with au jus. Served with garlic mashed potatoes & Nueske's bacon Brussel sprouts.
\$48/PERSON

SEARED FILET GF

Filet mignon topped with a red wine reduction. Served with garlic mashed potatoes & grilled asparagus.
\$58/PERSON

GRILLED RIBEYE GF

Hand-cut steak topped with homemade herbed butter. Served with mashed potatoes & French green beans.
\$55/PERSON

ROASTED-APPLE PORK LOIN GF/DF

Apple-glazed pork loin, slow roasted and topped with maple apple chutney. Served with roasted fingerling potatoes & Nueske's bacon Brussel sprouts.
\$32/PERSON

BONE-IN PORK CHOP GF

Roasted French cut pork chop topped with balsamic reduction and gorgonzola cheese. Served with mashed potatoes & grilled asparagus.
\$32/PERSON

STUFFED SHELLS V

Pasta filled with ricotta cheese and herbs topped with either vegetable marinara or creamy Alfredo. Served with grilled asparagus (no additional starch).
\$26/PERSON

STUFFED PEPPERS GF/V

Bell peppers filled with fire roasted corn, black beans, green chiles, and pepperjack cheese. Served over basmati saffron rice and finished with salsa verde. Served with julienned vegetables. (no additional starch)
Vegan stuffed peppers have roasted squash in place of cheese.
\$27/PERSON

EGGPLANT PARMIGIANA V

Breaded eggplant slices layered with chunky vegetable marinara, spinach, mushrooms, bell peppers, mozzarella, and parmesan cheese. Served with steamed French green beans (no additional starch).
\$26/PERSON





THEMED DINNER BUFFETS

Dinner buffets include coffee and hot tea.

Replenished and available for guests for a period of up to one hour.

An additional charge of \$6/person will be applied to the menu price for guarantees less than 35 guests.

ITALIAN FEAST

Caesar salad bar, vegetable minestrone soup, garlic breadsticks, handmade Italian meatballs, Italian chicken, steamed vegetables, cavatappi pasta, fettuccine pasta, marinara, and Alfredo sauces.

\$35/PERSON

(ADD SHRIMP SCAMPI FOR \$5/PERSON)

MEXICAN FIESTA

Seasoned flank steak and chicken fajitas, black beans, Mexican rice, soft flour and corn tortillas, tortilla chips, romaine, salsa verde and salsa roja, guacamole, shredded cheese, sour cream, and pico de gallo.

\$36/PERSON

THE PARK

Park salad bar, choice of soup, rolls with butter, smashed baby red potatoes, seasonal vegetables, oven-roasted turkey breast, and sliced strip loin.

\$40/PERSON

SOUTHERN CLASSIC

Barbecue ribs, oven-roasted chicken, corn on the cob, brown sugar baked beans, smashed baby red potatoes, green beans, macaroni and cheese, coleslaw, and cornbread muffins.

\$35/PERSON

ON WISCONSIN

Park salad bar, Wisconsin beer cheese soup, Johnsonville brats with buns and condiments, fried cod, corn on the cob, pasta salad, coleslaw, and smashed baby red potatoes.

\$35/PERSON

BUILD YOUR OWN BUFFET

Dinner buffets include rolls & butter, coffee, and hot tea.

\$42/PERSON FOR 2 ENTRÉE(S) \$45/PERSON FOR 3 ENTRÉE(S)

INCLUDES CHOICE OF TWO SALADS, TWO STARCHES, AND TWO VEGETABLES

Replenished and available for guests for a period of up to one hour.

An additional charge of \$6/person will be applied to the menu price for guarantees of less than 35 guests.

ENTRÉES

Roasted-Apple Pork Loin, Sliced Turkey Breast, Chicken Saltimbocca, Chicken Marsala, Chimichurri Chicken, Sliced Roast Beef, Top Sirloin, Parmesan Crusted Cod, Atlantic Salmon, Stuffed Peppers, Eggplant Parmigiana, Stuffed Shells, Tuscan Chicken, Roasted Red Snapper

VEGETABLES

Roasted Cauliflower & Broccoli Florets **GF/DF/V**

Steamed French Green Beans **GF/DF/V**

Grilled Asparagus **GF/DF/V**

Steamed Heirloom Baby Carrots **GF/DF/V**

Nueske's Bacon Brussel Sprouts **GF/DF**

Julienned Vegetables **GF/DF/V**

STARCHES

Mashed or Garlic Mashed Potatoes **GF/V**

Roasted Fingerling Potatoes **GF/DF/V**

Saffron Basmati Rice **GF/DF/V**

Basmati Rice with Peas **GF/DF/V**

Mixed Grain Pilaf **DF/V**

Roasted Baby Red Potatoes **GF/DF/V**





SIDE SELECTIONS

SOUP CHOICES

Creamy Chicken & Wild Rice, Chicken Creole, Flame-Roasted Apple & Butternut Squash, Tomato Basil Bisque, Wisconsin Beer Cheese, Broccoli Cheddar, Ham & Potato, Vegetable Minestrone

SALADS

Park Salad, Caesar Salad, Greek Salad, Vegetable Pasta Salad, Pear & Arugula Salad, Seasonal Fruit Salad, Potato Salad, Caprese Salad, Coleslaw

DRESSINGS

Ranch, French, Caesar, Cotija, Roasted Red Pepper, Balsamic Vinaigrette, Lemon Vinaigrette, Blue Cheese

APPETIZER TRAYS

Serves 25 people

HOT SPINACH AND ARTICHOKE DIP **V**

Grilled pita triangles. \$150

FRESH CRUDITÉ **GF/V**

Creamy dill dip. \$140

HONEY SMOKED SALMON

Capers, red onion, creamy dill spread, whole-grain mustard and cocktail bread. \$200

SEASONAL SLICED FRUIT **GF/DF/V** \$100

TACO DIP **GF/V**

House-fried corn tortilla chips. \$120

FRUIT AND CHEESE BOARD **V**

Assorted crackers. \$175

WISCONSIN CHEESE AND SAUSAGE

Assorted crackers. \$175

HUMMUS PLATTER **V**

Crudité and grilled pita triangles. \$140

BLT DIP

Layered garlic & herb cream cheese, bacon, tomatoes, and shredded lettuce. Served with artisan crackers. \$160

TRES AMIGOS **GF/V**

House-fried corn tortilla chips, guacamole, pico de gallo, and chili con queso. (Serves 50 people) \$200





HORS D'OEUVRES & LATE NIGHT

Hors d'oeuvres are sold in increments of 50 pieces. Butler service is available for \$25 per butler/hour.

SERVED CHILLED

CAPRESE SKEWERS **GF/V**

Bite-sized mozzarella, kalamata olives, & tomato garnished with fresh basil. \$170

SHRIMP COCKTAIL **GF/DF**

House-made cocktail sauce. \$190

BRUSCHETTA THREE WAYS **V**

Caprese, Greek tapenade, roasted vegetable and assorted crostini. \$170

DEVILED EGGS **GF/DF**

Traditional or smoked salmon. \$140

FRESH WISCONSIN CHEESE CURDS **GF/V**

\$140

TUNA TACOS **DF**

Ahi tuna with a soy-chile glaze served in crispy wonton shell. \$200

CHOICE OF COCKTAIL SANDWICHES

Ham & gruyère, grilled vegetables & goat cheese or peppered turkey & brie. \$200

ASSORTED TARTS **V**

Goat cheese & pesto, raspberry & brie, spinach feta, and roasted vegetable. \$150

PINWHEELS

Choice of salmon with tarragon cream cheese, Southwest chicken, or roasted vegetable. \$140

SERVED HOT

BACON-WRAPPED SCALLOPS **GF/DF** \$220

BACON-WRAPPED WATER CHESTNUTS

GF/DF \$150

SPINACH AND CHEESE STUFFED

MUSHROOM CAPS **GF/V** \$140

SAUSAGE-STUFFED MUSHROOM CAPS

GF/DF \$150

MEDITERRANEAN CHICKEN SATAY **GF/DF**

Tomato-basil relish. \$170

SESAME CHICKEN SATAY **GF/DF**

Thai peanut sauce. \$170

TERIYAKI CHICKEN SATAY **GF/DF**

Grilled pineapple relish. \$170

VEGETABLE SPRING ROLLS **DF/V**

Sweet and sour sauce. \$140

PRETZEL BITES **V**

Warm cheese and mustard. \$140

CHICKEN QUESADILLA BITES

Pico de gallo. \$140

STREET TACOS

Steak \$180

Shrimp \$180

Chicken \$150

SPANAKOPITA **V**

Tzatziki sauce. \$180

POT STICKERS **DF**

Ginger soy sauce. Choice of chicken or pork. \$140

MINI CRAB CAKES

House remoulade. \$200

PANKO SHRIMP **DF**

Orange sweet-chile sauce. \$200

HANDROLLED MEATBALLS

Italian, Swedish, or BBQ. \$150

HAND-TOSSED 16" PIZZAS

Pepperoni, Sausage, Deluxe, or Cheese.

Topping choices available for additional charge (serves approximately 6).

\$24 EACH

SLIDERS

Choice of cheeseburgers, crispy chicken breast, or pulled pork. \$200

FRIED WISCONSIN CHEESE CURDS **V**

Beer-battered Wisconsin cheese curds with ranch (serves 50). \$140

CINNAMON CHURROS **V**

Served warm with chocolate sauce. \$42/DOZEN





CARVING STATIONS

*Carving stations require a chef attendant at \$45/hour with a minimum of one hour.
Each carving station includes cocktail buns and condiments.*

BEEF TENDERLOIN \$275/EACH GF
Cabernet demi-glace and horseradish creme.
(20-30 servings)

NEW YORK STRIPLOIN \$425/EACH GF/DF
Steakhouse aioli.
(40-50 servings)

PRIME RIB \$450/EACH GF
Horseradish creme.
(50-60 servings)

GLAZED PIT HAM \$175/EACH GF/DF
Whole-grain mustard.
(40-50 servings)

TURKEY BREAST \$200/EACH GF/DF
Cranberry mustard.
(40-50 servings)

CULINARY CREATIONS

CHOICE OF 3 STATIONS \$45/PERSON

ADDITIONAL OR SINGLE STATIONS \$18/PERSON

LA CUCINA ITALIANA
Cavatappi, linguine, marinara and Alfredo sauces, vegetables, meatballs, baked chicken, prosciutto wrapped melon, Italian breads and cheeses.

PARK CAFÉ
Colectivo coffee and Tazo hot tea with flavored syrups and Wisconsin cream and honey, assorted savory tarts, cookies, and Petit fours.

TASTE OF WISCONSIN
Beer-battered cod bites with house tartar sauce, fried Wisconsin cheese curds, Wisconsin cheese board with dried cherries and cranberries, crackers, and mini cream puffs.

FONDUE FUN
Wisconsin beer cheese and chocolate fondues, served with assorted artisan breads & crackers, vegetables, seasonal fruits, and assorted confections for dipping.

FIESTA
House-fried corn tortilla chips, warm nacho cheese, sour cream, salsa, guacamole, jalapeños, tomatoes, lettuce, black olives, grilled chicken, seasoned ground beef, and refried beans.

MACARONI & CHEESE BAR
Noodles, cheeses, Nueske's bacon, grilled chicken, smoked sausage, roasted broccoli, sautéed mushrooms, green onions, and truffle oil.

CAMP RANDALL
Johnsonville brats, grilled or crispy chicken sliders, condiments, and home-style chili with shredded Wisconsin cheddar, sour cream, and jalapeños.

FAJITA
Soft flour and corn tortillas, chicken, steak, peppers, onions, cotija, salsa roja, salsa verde, guacamole, and sour cream.

Culinary Creations require a minimum of 40 guests per station.

An additional charge of \$6/person will be applied to the menu price for guarantees of less than 40 guests.

If stations are purchased as an entrée a minimum of three stations must be chosen.

If stations are used to enhance a buffet or other plated entrée selection, a single station may be purchased.

Ask your catering manager about incorporating a single station with heavy hors d'oeuvres.

Culinary Creations are replenished and available for guests for a period of up to 90 minutes, additional time and replenishment can be arranged for a minimum of \$4/person for each additional hour, not to exceed a total of four hours.





ENHANCED SALADS

Choose to replace our Park salad with:

CLASSIC WEDGE SALAD **GF**

Cold wedge of iceberg topped with homemade creamy blue cheese dressing, bacon crumbles, diced tomato and chives.

\$5/PERSON IN ADDITION TO ENTRÉE PRICE

ROASTED PEAR AND ARUGULA **GF/V**

Arugula, goat cheese, and candied pecans with a lemon vinaigrette.

\$5/PERSON IN ADDITION TO ENTRÉE PRICE

CAPRESE **GF/V**

Fresh mozzarella cheese, tomatoes, and fresh basil drizzled with olive oil and balsamic vinegar.

\$5/PERSON IN ADDITION TO ENTRÉE PRICE

KIDS MENU

Available for children 12 years or younger.

Includes broccoli, fresh cut fruit, and a cup of milk.

CHICKEN STRIPS **DF**

Served with French fries.

\$15/CHILD

MAC & CHEESE **V**

Macaroni and Wisconsin cheese.

\$15/CHILD

MINI PIZZA

7-inch thin-crust cheese or pepperoni pizza.

\$15/CHILD

SLIDERS

Mini cheeseburgers served with French fries.

\$15/CHILD

DESSERTS

CAKES AND PIES*

Chocolate Layer Cake, New York Cheesecake with Fruit Topping, Carrot Cake, Flourless Chocolate Cake.

CHEF'S CHOICE WITH MEAL \$5/SLICE

A LA CARTE \$6/SLICE

A LA MODE ADDITIONAL \$2/SLICE

*If more than one dessert choice is selected, \$2 will be added to each

ICE CREAM SUNDAE BAR **GF**

Minimum of 40 guests

Babcock or Chocolate Shoppe vanilla ice cream, hot fudge, caramel, strawberry sauce, rainbow sprinkles, whipped cream, maraschino cherries, chopped nuts, and a variety of chef's choice toppings.

\$13/PERSON

GELATO **GF**

Frozen stemware with your choice of two or three (1 oz) scoops of gelato.

\$6/TWO SCOOPS OR \$8/THREE SCOOPS

ASSORTED HOLIDAY TREAT DISPLAY

\$40/DZ

CHOCOLATE-COVERED FRUIT **GF**

Strawberries, cherries, bananas, & pineapple chunks.

\$40/DOZEN

PETIT FOURS

Mini cakes, cheesecakes, & other bite-sized desserts.

\$36/DOZEN

DESSERT BAR DISPLAY

Assorted bars.

\$40/DOZEN

DESSERT BROWNIES

Thick double chocolate fudge topped with whipped cream.

\$4/EACH





BAR SERVICE

*The bar charge for partially or fully sponsored bars is at least \$25 per hour, per bar.
The bar charge for cash bars is at least \$45 per hour, per bar.
Each bar includes up to two experienced bartenders (based on expected numbers).*

HOUSE WINES

\$32/BOTTLE

Varieties may vary based on availability.

PREMIUM, LOCAL, & SPARKLING WINES

Ask your Catering Sales, Manager or Wedding Coordinator for options and pricing.

MIXED DRINKS PREMIUM COCKTAILS

\$9/DRINK

ELITE COCKTAILS

\$10/DRINK

CORDIALS AND SPECIALTY DRINKS

\$12 AND UP

SOFT DRINK PACKAGE

Unlimited soft drinks during your event.

Less than or equal to 100 guests \$200

101 to 200 guests \$300

Greater than or equal to 300 guests \$400

ALL DAY BEVERAGE PACKAGE

Soft drinks, water, coffee, and tea.

\$13/PERSON

BEER

BOTTLED BEER

Domestic.

\$5/BOTTLE

IMPORTED BOTTLED BEER

Premium.

\$6/BOTTLE

QUARTER BARREL

Standard domestic beer.

\$225/EACH

HALF BARREL

Standard domestic beer.

\$350/EACH

HALF BARREL

Craft beer.

\$450 AND UP

Quotes for quarter barrels and half barrels of imported, seasonal, or microbrew are available upon request. 2 half barrel choices per event, additional barrels will result in equipment rental fees.

MORE OPTIONS (INCLUDING NON-ALCOHOLIC) AVAILABLE. ASK FOR DETAILS.

Any bar function may be closed early per management discretion.

The Hotel reserves the right to require security at any/all functions.

When required, guests must hire licensed and insured security staff and must show proof of hire.

All alcoholic beverages must be supplied by the Hotel.

Consuming raw or undercooked meat, poultry, shellfish, or eggs may increase your risk of foodborne illness. Foods served rare or medium rare may be undercooked and will only be served on the consumer's request.

NOTE: Items are marked gluten free (GF), dairy free (DF), and/or vegetarian (V).





OTHER SERVICES

Park Hotel reserves the right to charge a replacement fee for unreturned or damaged items. Prices are subject to change without notice. Equipment must be tested before your event or presentation to ensure proper function. All equipment is priced per room per day.

Audio visual equipment must be reserved 3 weeks prior to the event to ensure availability. If we are not able to offer a service you need, there is no additional charge when using another company. If it is a service we offer and you choose to use a different company or your own equipment, there is a charge of \$50/day.

AUDIO VISUAL

- Microphones
(lavalier, wireless handheld, or wired) **\$45**
- Polycom Speakerphone **\$75**
- Hard Wired Internet Line **\$45**
- Television **\$75**
- Projector Package
(data/video, includes screen & AV cart) **\$200**
- Flip Chart with Paper and Markers **\$50**
- Flip Chart with Post-it Paper and Markers **\$75**
- Whiteboard, Easel, and Markers (27" x 36") **\$75**
- Easel **\$15**
- Podium **\$20**
- Sound Patch **\$25**

ADDITIONAL SERVICES

- Dance Floor **\$800**
- Riser Section (6'x8') **\$50**
- Skirted Table **\$20**
- Individual Taste Test
(food & beverage not included) **\$50**
- Dessert Service **\$175**
- Place Card Creation **\$6/EACH**
- Place Card Setting **\$4/EACH**



CATERING POLICIES

Food Service: Food and/or beverage is not permitted to be brought into the meeting or banquet rooms by the Client or their guests. According to Wisconsin Administrative Code no food or beverage of any kind is permitted in banquet or meeting rooms unless it is provided by The Hotel. Health regulations prohibit any food or beverage from being removed from The Hotel prior to, during, or after a function.

Service Charges, Taxes and Guarantees: Add a service charge and sales tax to all food & beverage items. Add an additional sales tax onto all service charges. All food & beverage prices are subject to the service charge and sales tax rate in effect at the time of the event. The current service charge is 20%, and the current sales tax rate is 5.5%. All menu prices are guaranteed 60 days prior to your event. Prior to 60 days, prices are subject to change. Three weeks prior to the function please inform the Catering Department of the menu selections, bar arrangements, room layout and any other important information. A firm guarantee on all meal functions and a signed Banquet Event Order (BEO) is due by 10am, three days prior to a function. If more than one entrée is chosen, an exact guarantee for each entrée is required. If the guarantee is not received on time, the plan number will become your guarantee and the group will be charged accordingly, unless the actual number is greater.

Menu Choices: The menu prices for buffets are based upon a minimum number of guests; events whose final numbers are less than the minimum required are subject to additional fees per person. The menu prices for plated meals are based upon a maximum number of entrée choices; events whose final meal choices are greater than the maximum allowed are subject to additional fees per plate. If more than one entrée is chosen, the Client must provide a placecard for each guest as well as a legend to the Catering Manager.

Dietary Restrictions: The Hotel processes nuts, legumes, soy, dairy, wheat, eggs, and other common allergens. Our catering managers and chefs are committed to finding creative, delicious, and affordable solutions for guests with food sensitivities and restrictive food preferences. Please keep in mind that recipe changes increase the number of entrée selections per event; we recommend serving the updated menu option to all guests. Consuming raw or undercooked meat, poultry, shellfish, or eggs may increase your risk of foodborne illness. Foods served rare or medium rare may be undercooked and will only be served on the consumer's request.

Beverage Service: The bar charge, for partially or fully sponsored bars, is at least \$25 per hour/per bar; the bar charge, for cash bars, is at least \$45 per hour/per bar. Each bar includes up to 2 experienced bartenders (based on expected numbers). Functions at the Top of the Park must end by 10pm Sunday through Thursday, and 11pm on Friday and Saturday. The Hotel reserves the right to require security at any/all functions. When required, guests must hire licensed and insured security staff and must show proof of hire. All alcoholic beverages must be supplied by The Hotel. Any bar function may be closed early, per management discretion.

Meeting/Banquet Rooms: The Hotel reserves the right to change meeting room assignments as necessary, even after a signed Catering Agreement has been received. Each meeting room includes all requested round, classroom or conference tables for attendees (draped in ivory linen), banquet chairs and up to five skirted tables for registration, head table, displays, etc. If more than five skirted tables are required, a charge of \$15 per additional table will apply. If a change from the original room setup is requested on the day of the function, a labor charge will be added to the banquet check. The Hotel also reserves the right to charge an additional fee for setup of meeting rooms with extraordinary requirements.

Decorations: The Hotel does not permit the affixing of anything to the walls, floor or ceilings of meeting rooms with nails, staples, thumbtacks, tape, Velcro, or any other substance. No confetti, glitter, gum, stickers, or similar materials are allowed. The Hotel will charge a cleaning fee to the Client, should the meeting/banquet room be left in an unacceptable condition. The Hotel assumes no responsibility for the damage, loss or theft of merchandise or articles left in The Hotel prior to, during or after a function, that belong to the client, guest or vendor.

Payments: The Hotel requires an advance deposit with the signed Catering Agreement for all functions. The deposit will equal, at least, the cost of the banquet room and setup. Advance deposits are non-refundable should cancellation become necessary. Advance deposits will be deducted from the final invoice. All functions must provide a prepayment of estimated event costs and provide a credit card number to keep on file. Estimated payments are required by 10am, three days prior to an event. Payment in full must be received by the end of each event. We do not accept direct bill payments.

Tax Exemption: Groups requesting exemption from taxes must submit a copy of their Wisconsin State Sales Tax Exemption Certificate prior to the function and must pay with a non-profit organization check or government check. A participant's personal check or credit card will not be accepted.

Cancellation: A cancellation fee, equal to the room, setup and estimated food and beverage costs, will apply if a group cancels within 90 days of the function. The Hotel reserves the right to re-sell any space which has been cancelled.

Valet Parking: Charges may be billed to a catering function if The Hotel is aware of this request in advance. The hourly parking rates are subject to change and are reflective of the rate in effect on the day of the event. There is a service charge of \$3 per vehicle in addition to the hourly parking rate. Parking is guaranteed only for overnight guests.