



22 S. CARROLL ST

608 285 8000

PARKHOTELMADISON.COM

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

CATERING MENU

BEVERAGES

House Coffee Regular or Decaf \$29/GAL

Hot Tea Assorted Tazo \$15/GAL

Hot Chocolate or Apple Cider \$29/GAL

Soft Drinks \$2.50/CAN

Fruit Juice (Apple, Orange, Cranberry)
\$3.50/BOTTLE

Fruit Juice (Apple, Orange, Cranberry)
\$15/HALF GALLON

Lemonade, Fruit Punch, Iced Tea
\$12/HALF GALLON

Milk (2% or Skim) \$15/HALF GALLON

Water Infusion Station \$3/PERSON

Choose from a variety of fruits, vegetables, and herbs for your infusion station. A menu with health-centric "recipes" will be displayed.

Infusion Station available for groups of 20 - 100

Add 25 oz water infusion bottles as souvenirs for your guests to take home \$4.50/PERSON

BAKER'S OVEN

Cinnamon Rolls \$28/DZ

Fresh Baked Doughnuts \$30/DZ

Muffins \$27/DZ

Fruit Breads \$28/DZ

Danish Coffee Cake \$28/DZ

Mini Croissants (Served w/ Butter and Jam) \$21/DZ

Bagels (Served w/ Assorted Cream Cheese) \$24/DZ

Assorted Dessert Bars \$36/DZ

Assorted Cookies \$22/DZ

Rice Crispy Treats \$21/DZ

Fudge Brownies \$24/DZ

Assorted Holiday Treats \$32/DZ

Warm Cinnamon Churros \$36/DZ

BREAKFAST

CONTINENTAL BREAKFASTS

Continental breakfasts 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.

RISE & SHINE \$9/PERSON

Assorted muffins, seasonal fruit salad

GOOD MORNING \$11/PERSON

Seasonal fruit salad, chilled hard boiled eggs, yogurt with granola, assorted breads and bagels for toasting with peanut butter, jam and cream cheese

QUICK PICK \$15/PERSON

Egg and cheese breakfast sandwich on a warm biscuit with choice of bacon or sausage, whole fruit and individual yogurts

SMART START \$12/PERSON

Oatmeal with brown sugar and raisins, seasonal fruit salad, chilled hard boiled eggs and breads for toasting with peanut butter and jam

BREAKFAST ENHANCEMENTS

French Toast or Waffles \$2.50/PERSON

Oatmeal Served with Brown Sugar and Raisins \$2/PERSON **GF/DF**

Individual Cold Cereals with Milk \$3/PERSON

Biscuits and Sausage Gravy \$3/PERSON

Bacon, Sausage or Country Ham

\$2/PERSON **GF/DF**

Yogurt with Granola \$2/PERSON

Whole Fresh Fruit \$3/PERSON

Chilled Fruit Juices \$1/PERSON

Gluten Free Bread \$3/PERSON

OMELET STATION \$6/PERSON

Wisconsin Cheddar, Swiss & feta cheeses; bell peppers, spinach, onions, diced tomatoes, mushrooms, sausage, bacon, and ham

Requires chef attendant \$45/hour, one hour minimum

SPECIAL BEVERAGES

Mimosas \$8/DRINK

Bloody Mary \$8/DRINK

N/A Bloody Mary \$4/DRINK

Build Your Own Bloody Mary Bar

\$12/DRINK

Requires licensed bartender \$45/hour, one hour minimum



BREAKFAST BUFFETS

Breakfast buffets include coffee and hot tea. Refreshed for guests 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 40 guests.

THE FARMER'S

Scrambled eggs, bacon, Park potatoes, breads for toasting with jam & peanut butter, and seasonal fruit salad **\$16/PERSON**

THE CAPITOL

Cinnamon French toast with fruit topping and maple syrup, Denver scrambled eggs, Park potatoes, sausage, and seasonal fruit salad **\$17/PERSON**

THE SIGNATURE PARK BRUNCH

Park salad bar, fresh fruit display, assorted sweet breakfast breads and breads for toasting, waffles with maple syrup and berries, Denver scrambled eggs, country sausage links and bacon, seasonal vegetables, fingerling potatoes, and sliced roast beef or roasted chicken **\$26/PERSON**

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, \$2 will be added to each entrée.

QUICHE

Choice of quiche Florentine or Lorraine served with Park potatoes and seasonal fruit salad **\$14/PERSON**

EGGS BENEDICT

Two toasted English muffins topped with Canadian bacon, poached eggs and Hollandaise sauce, served with Park potatoes and seasonal fruit salad **\$16/PERSON**

THE FARMER'S PLATE

Scrambled eggs, Park potatoes, bacon, seasonal fruit salad and a buttermilk biscuit **\$14/PERSON**

BISCUITS & GRAVY

Buttermilk biscuits served with sausage gravy, Park potatoes, scrambled eggs, and seasonal fruit salad **\$16/PERSON**

CINNAMON FRENCH TOAST

Hand dipped French toast accompanied by maple syrup and butter, served with sausage links and seasonal fruit salad **\$14/PERSON**

See "Breakfast Enhancements" on page one to add items to your buffet or plated breakfast.

LUNCH

LUNCH SANDWICHES

Lunch sandwiches include kettle chips, a pickle spear, coffee, hot tea and iced tea. Substitute gluten free bread for \$1 per person.

DELI CROISSANT **B**

Choice of deli style turkey breast, ham, roast beef, or salami with Wisconsin cheddar cheese, tomato & lettuce, served on a flaky croissant **\$14/PERSON**

GARDEN WRAP **BV**

Flavored tortilla filled with red onions, bell peppers, tomatoes, cucumbers, spinach, mushrooms, and roasted red pepper cream cheese **\$14/PERSON**

CHICKEN OR THE EGG

Choice of chicken salad or egg salad on a ciabatta roll **\$14/PERSON**

ROLL WITH IT **B**

Deli style ham, lettuce, tomato and Wisconsin cheddar cheese with honey dijon mustard on a pretzel roll **\$14/PERSON**

THE ITALIAN **B**

Salami, smoked ham, pepperoni, tomatoes, lettuce, marinated onions, and garlic & herb mascarpone on Italian bread **\$14 PERSON**

SOUTHWESTERN WRAP **B**

Flavored tortilla filled with chicken, corn & black bean salsa, lettuce, Wisconsin cheddar cheese, and spicy fiesta cream cheese **\$16/PERSON**

TURKEY FOCACCIA **B**

Deli style turkey, prosciutto, fresh mozzarella, arugula and tomato with pesto mayo on asiago focaccia **\$16/PERSON**

CRANBERRY CHICKEN **B**

Pan roasted chicken breast with cranberry sauce and brie cheese on a Telera roll **\$16/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 marked with a **B** and ask for them to be boxed up for an additional \$3 per person. All boxed meals are served with chips, cookies, and whole fruit.

LUNCH SALADS

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

SOUTHWESTERN TACO

Sliced skirt steak, lettuce, corn, black beans, queso fresco, tomatoes, and scallions on crisp tortilla chips. Served with cotija dressing **\$16/PERSON**

MEDITERRANEAN **V**

Arugula, spinach, mozzarella, tomatoes, onion, Kalamata olives and pearl couscous with roasted garlic vinaigrette **\$14/PERSON**

TURKEY COBB

Mixed lettuce greens topped with turkey breast, chopped bacon, tomatoes, black olives, sliced hardboiled egg, bleu cheese and avocado, served with choice of dressing **\$17/PERSON**

CAESAR

Romaine lettuce with Caesar dressing, topped with sliced hardboiled eggs, parmesan cheese and croutons, garnished with lemon **\$14/PERSON (ADD GRILLED CHICKEN OR SALMON FOR \$3)**

PARK SALAD **V**

Artisan greens, cherry tomatoes, cucumbers, green olives, scallions, spun carrot, and beets. Served with cotija dressing **\$14/PERSON**

Add cookies or brownies to any lunch entrée for \$1.50/person. Substitute a garden pasta or seasonal fruit salad for chips for \$2.50/person. Prices are based on a maximum of two entrée choices; if an additional entrée is requested, \$4 will be added to all entrées.

LUNCH ENTRÉES

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

PENNE PASTA V

Pasta with a choice of marinara or Alfredo sauce and your choice of Italian chicken, homemade meatballs or seasonal vegetables
\$14/PERSON (CHOICE OF ONE MEAT AND ONE SAUCE)

BEEF STROGANOFF

Tenderloin tips sautéed with fresh mushrooms and pearl onions in a sour cream sauce and served over egg noodles
\$16/PERSON

MEDITERRANEAN CHICKEN

Marinated Italian chicken with spinach, feta and red pepper served with pearl couscous and seasonal vegetables
\$16/PERSON

CHICKEN FAJITAS

Build your own fajitas with bell peppers, onions, cheese, lettuce and diced tomatoes, served with flour tortillas, salsa verde, Mexican rice and refried beans
\$16/PERSON (SUBSTITUTE STEAK FOR \$3)

CHICKEN STIR FRY GF/DF

Fresh carrots, celery, bell peppers, water chestnuts, sugar snap peas, and broccoli in sesame sauce on steamed rice
\$14/PERSON (SUBSTITUTE STEAK FOR \$3)

PARMESAN CRUSTED COD

Cod filet baked with a crispy parmesan crust. Served with rice pilaf and seasonal vegetables
\$16/PERSON

Prices are based on a maximum of two entrée choices; if an additional entrée is requested, \$4 will be added to all entrées. Add cookies or brownies to any lunch entrée for \$1.50/person.

THEMED LUNCH BUFFETS

Lunch buffets include coffee, hot tea and iced tea.

THE CARROLL STREET DELI

Seasonal fruit salad or soup du jour, 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
\$18/PERSON

SOUP & SALAD

Mixed salad greens, sliced mushrooms, cucumbers, diced ham, bacon, chicken, tomatoes, black olives, shredded cheese and croutons, served with artisan rolls, egg salad, tuna salad and soup du jour
\$18/PERSON

WISCONSIN TAILGATE

Burgers and Johnsonville brats with assorted condiments, buns, corn on the cob, potato salad and tortilla chips with taco dip. (Ask about adding Boca burgers or dogs.)
\$19/PERSON

THEMED BREAKS

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

TAKE A HIKE V

Trail Mix, Granola Bars, and Whole Fruit
\$9/PERSON

PICK ME UP V

Cookies and Brownies, Whole Fruit, Mini Braided Pretzels
\$9/PERSON

FARMER'S MARKET GF/V

Seasonal Vegetables with Dill Dip, Dried Fruits, Nuts, and Assorted Wisconsin Cheese Curds
\$13/PERSON

MEXICAN FIESTA

Seasoned skirt steak and chicken fajitas, black beans, Mexican rice, soft flour and soft corn tortillas, salsa verde and salsa rojo, guacamole, cotija cheese, and pico de gallo
\$18/PERSON

ITALIAN FEAST

Park salad bar, breadsticks, handmade Italian meatballs, chicken, steamed vegetables, penne and fettuccine pasta, marinara and Alfredo sauces
\$19/PERSON

Replenished and available for guests for a period of up to one hour. An additional charge of \$4/person will be applied to the menu price for guarantees less than 35 guests.

A LA CARTE

INDIVIDUAL FRUIT YOGURT \$3/EACH

ASSORTED SEASONAL WHOLE FRUIT \$3/ITEM

GRANOLA BARS \$3/EACH

GARDETTO'S PARTY MIX \$14/LB

TRAIL MIX \$16/LB

MINI SNACK PRETZELS \$14/LB

TORTILLA CHIPS \$14/LB

SALSA \$6/PT

GUACAMOLE \$8/PT

POTATO CHIPS \$14/LB

FRENCH ONION DIP \$6/PT

DRY ROASTED PEANUTS \$12/LB

MIXED NUTS \$16/LB

ALL DAY BEVERAGE PACKAGE

(soft drinks, water, coffee, tea) **\$12/PERSON**

DINNER

Dinner entrées include a Park salad with choice of dressing, fresh baked bread, choice of vegetable and starch, coffee, and hot tea.

DINNER ENTRÉES

CHICKEN MARSALA **GF/DF**

Seared chicken breast topped with Marsala wine sauce, mushrooms, and scallions **\$26/PERSON**

CHICKEN CORDON BLEU

Breaded chicken breast filled with ham and Swiss cheese, topped with Mornay sauce **\$27/PERSON**

PORK TENDERLOIN **GF/DF**

Colectivo coffee and coriander crusted tenderloin with an apricot demi-glace **\$29/PERSON**

BEEF OSCAR **GF**

Beef tenderloin sautéed and topped with crab meat and fresh asparagus finished with Béarnaise sauce **\$38/PERSON**

CENTER CUT TOP SIRLOIN **GF/DF**

Steak topped with sautéed button mushrooms and caramelized onions **\$33/PERSON**

GRILLED RIBEYE **GF/DF**

Hand cut steak served with cipollini onion au jus **\$35/PERSON**

PRIME RIB **GF/DF**

Boneless prime rib of beef slowly roasted and topped with au jus **\$34/PERSON**

SEARED FILET **GF/DF**

Filet grilled to perfection **\$36/PERSON**

ITALIAN CHICKEN **GF**

Chicken breast stuffed with sundried tomatoes and goat cheese, topped with cipollini onions and a balsamic glaze **\$24/PERSON**

TRUFFLED CHICKEN **GF**

Chicken breast pan roasted with cipollini onions and topped with truffle cream sauce **\$29/PERSON**

CHICKEN SALTIMBOCCA **GF/DF**

Pan roasted chicken breast filled with prosciutto and spinach in a white wine sauce **\$27/PERSON**

CHICKEN PICATTA

Baked chicken breast in a caper and lemon butter sauce **\$25/PERSON**

ROASTED APPLE PORK LOIN **GF/DF**

Apple glazed pork loin, slow roasted to perfection and topped with maple apple chutney **\$29/PERSON**

BONE-IN PORK CHOP **GF**

Roasted pork chop topped with maple reduction and gorgonzola cheese **\$29/PERSON**

PARMESAN COD

Pan roasted with parmesan cheese **\$24/PERSON**

ATLANTIC SALMON **GF**

Broiled Atlantic salmon topped with a Dijon-tarragon or Creole cream sauce **\$29/PERSON**

PAN-SEARED WALLEYE FILET **GF/DF**

Walleye with tartar sauce **\$28/PERSON**

EGGPLANT PARMIGIANA **V**

Breaded eggplant slices layered with chunky vegetable marinara, spinach, mushrooms, bell peppers, mozzarella and parmesan cheese (not served with an additional starch) **\$24/PERSON**

LASAGNA **V**

Layered lasagna noodles with ground beef and Italian pork sausage or a vegetarian option with broccoli, spinach and carrots, both with fresh mushrooms, onions, bell peppers, Italian cheese and marinara sauce (not served with an additional starch) **\$26/PERSON**

STUFFED PEPPERS **GF/V**

Orange bell peppers stuffed with quinoa, rice, queso fresco, black beans, and green chiles served over saffron rice (not served with an additional starch) **\$26/PERSON**

STUFFED SHELLS **V**

Filled with ricotta cheese and herbs, topped with marinara and Alfredo sauces **\$24/PERSON**

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.

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.

ENHANCED SALADS

Choose to replace our Park salad with:

CAESAR

Romaine lettuce with Caesar dressing, topped with sliced hardboiled eggs, parmesan cheese and croutons, garnished with lemon \$2 in addition to the entrée price

FENNEL & GRAPEFRUIT GF

Arugula greens, goat cheese, and candied pepitas served with a balsamic vinaigrette \$2 in addition to the entrée price

CAPRESE GF/V

Fresh mozzarella cheese, tomatoes and fresh basil, drizzled with olive oil and balsamic vinegar \$3 in addition to the entrée price

KIDS MENU

Available for children 12 years or younger. Includes broccoli, fresh cut fruit and a cup of milk

CHICKEN STRIPS OR FISH STICKS

Served with French fries \$14/CHILD

MAC & CHEESE V

Macaroni and Wisconsin cheese \$14/CHILD

MINI PIZZA

7-inch thin crust cheese or pepperoni pizza \$14/CHILD

BEEF SLIDERS

Mini cheeseburgers served with French fries \$14/CHILD

THEMED DINNER BUFFETS

Dinner buffets include coffee, hot tea and iced tea.

ITALIAN FEAST

Park salad bar, breadsticks, vegetable minestrone soup, handmade Italian meatballs, pesto grilled chicken, steamed vegetables, penne pasta, fettuccine pasta, marinara and Alfredo sauces \$29/PERSON (ADD SHRIMP SCAMPI FOR \$4)

MEXICAN FIESTA

Seasoned skirt steak and chicken fajitas, black beans, Mexican rice, soft flour and soft corn tortillas, salsa verde and salsa rojo, guacamole, cotija cheese, and pico de gallo \$29/PERSON

THE PARK

Park salad bar and soup du jour, rolls with butter, smashed baby red potatoes, seasonal vegetables, oven roasted turkey breast, and sliced roast beef with choice of gravy \$31/PERSON

SOUTHERN CLASSIC

Barbecue ribs, oven roasted chicken, corn on the cob, brown sugar baked beans, smashed baby reds, green beans, macaroni and cheese, coleslaw and cornbread muffins \$29/PERSON

ASIAN STIR-FRY

Asian-inspired salad with sesame ginger dressing, potstickers, spring rolls, bulgogi, seasoned chicken, stir-fried vegetables, miso soup, calrose white rice, soba noodles \$29/PERSON

GREEK

Greek salad buffet with soft pitas, lettuce, red onions, Kalamata olives, feta cheese, sliced cucumbers and tomato wedges, beef gyros, Mediterranean chicken breasts, tzatziki, dolmas, hummus with toasted pita chips and sliced vegetables, and lentil soup \$31/PERSON

ON WISCONSIN

Johnsonville brats with buns and condiments, fried cod, corn on the cob, coleslaw, Wisconsin beer cheese soup, tortilla chips with salsa, and loaded potato skins \$31/PERSON

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.

BUILD YOUR OWN BUFFET

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

\$32/PERSON FOR 2 ENTRÉE \$36/PERSON FOR 3 ENTRÉE

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

ENTRÉE

Coffee and Coriander Pork Tenderloin, Roasted Apple Pork Loin, Sliced Turkey Breast, Chicken Marsala, Chicken Picatta, Italian Chicken, Stuffed Shells, Parmesan Crusted Cod, Sliced Roast Beef, Top Sirloin, Dijon-Tarragon Atlantic Salmon, Creole Salmon, Crab Cakes, Shrimp Scampi, Stuffed Peppers, Eggplant Parmigiana

SALAD

Park Salad, Caesar Salad, Vegetable Pasta Salad, Pear & Arugula Salad, Seasonal Fruit Salad, Potato Salad, Caprese Salad, Cole Slaw

STARCH

Garlic Mashed Potatoes, Oven Roasted Potatoes, Baked Potato, Au Gratin Potatoes, Wild Rice Pilaf, Macaroni and Cheese, Pearl Couscous, Saffron Rice, Duchess Potatoes, Truffle Mashed Potatoes, Roasted Fingerling Potatoes

VEGETABLE

Zucchini and Yellow Squash Medley, Cauliflower and Broccoli Florets, Green Beans, Seared Asparagus, Roasted Root Vegetables, Steamed Carrots, Seasonal Vegetables, Buttered Corn, Bacon Brussels Sprouts

*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 40 guests.*

DESSERTS

CAKES AND PIES*

Red Velvet Cake, Chocolate Layer Cake, Turtle Cheesecake, Raspberry Swirl Cheesecake, New York Cheesecake with Fruit Topping, German Chocolate Cake, Carrot Cake, Pound Cake with Fruit Topping, Apple Pie, Cherry Pie, Pumpkin Pie, Flourless Chocolate Cake (Flourless Chocolate Cake is **GF**)

PURCHASED WITH ENTRÉE \$4/SLICE

A LA CARTE \$6/SLICE

MAKE IT A LA MODE \$1/SLICE

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

ICE CREAM SUNDAE BAR **GF**

A minimum of 40 guests is required

Babcock or Chocolate Shoppe vanilla ice cream, hot fudge, caramel, strawberry sauce, rainbow sprinkles, whipped cream, maraschino cherries, chopped nuts and a variety of other chef's choice toppings **\$9/PERSON**

CINNAMON CHURROS

Served warm **\$36/DOZEN**

GELATO **GF**

Frozen stemware with your choice of 2 or 3 (1 oz) scoops of gelato. **\$6/TWO SCOOPS** or **\$8/THREE SCOOPS**

CHOCOLATE COVERED FRUIT **GF**

Chocolate covered strawberries, cherries, bananas, and pineapple chunks **\$32/DOZEN**

PETIT FOURS

A variety of mini cakes, cheesecakes, and other bite-size desserts **\$29/DOZEN**

CUPCAKES

A variety of assorted cupcakes **\$42/DOZEN**
Gluten free **\$60/DOZEN**

DESSERT BAR DISPLAY

Assorted desserts **\$36/DOZEN**

CARVING STATIONS

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

BEEF TENDERLOIN \$225 EACH **GF**

Cabernet demi-glace and horseradish creme
(20-30 servings)

PRIME RIB \$400 EACH **GF**

Horseradish creme
(50-60 servings)

GLAZED HAM \$150 EACH **GF/DF**

Whole grain mustard
(40-50 servings)

TURKEY BREAST \$160 EACH **GF/DF**

Cranberry mustard and BBQ sauce
(40-50 servings)

TOP ROUND OF BEEF \$150 EACH **GF**

Horseradish creme and au jus
(40-50 servings)

PORK LOIN \$190 EACH **GF/DF**

Whole grain mustard and au jus

HORS D'OEUVRES

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

SERVED CHILLED

CAPRESE SKEWERS **GF/V**

Bite sized mozzarella and tomato garnished with fresh basil \$140

SHRIMP COCKTAIL **GF/DF**

House-made cocktail sauce \$180

BRUSCHETTA THREE WAYS **V**

Classic, burrata, and Greek tapenade; assorted crostini \$160

DEVEILED EGGS **GF/DF**

Traditional or smoked salmon \$110

TUNA TACOS **DF**

Ahi tuna with a soy-chile glaze, served in crispy wonton shells \$190

CRAB COCKTAIL

Florida mustard dipping sauce \$165

ASSORTED COCKTAIL SANDWICHES

Roast beef, turkey, ham, veggie \$130

ASSORTED TARTS **V**

Goat cheese and pesto, raspberry brie, spinach feta, roasted vegetable \$110

PINWHEELS

Your choice of salmon with tarragon cream cheese, Southwest chicken, or roasted vegetable \$100

WISCONSIN CHEESE CURDS **GF**

Fresh Wisconsin cheese curds \$95

SERVED HOT

BACON WRAPPED SCALLOPS **GF/DF** \$200

SPINACH & CHEESE MUSHROOM CAPS **GF/V** \$90

MEDITERRANEAN CHICKEN SKEWERS **GF** \$120

SESAME CHICKEN SATAY **GF/DF** \$120

TERIYAKI CHICKEN SKEWERS **GF/DF** \$120

CHICKEN QUESADILLA BITES \$95

BACON WRAPPED WATER CHESTNUTS **GF/DF** \$140

SAUSAGE STUFFED MUSHROOM CAPS **GF/DF** \$100

MINI CHICKEN CORDON BLEU \$140

VEGETABLE SPRING ROLLS **DF/V**

Sweet and sour sauce \$95

PRETZEL BITES \$125

Warm cheese and mustard

SPANAKOPITA \$160

POT STICKERS **DF**

Ponzu sauce \$100

MINI CRAB CAKES

House remoulade \$180

PANKO SHRIMP **DF**

Orange sweet-chile sauce \$165

HANDROLLED MEATBALLS **DF/GF**

Italian, Swedish, or BBQ. Our meatballs are handmade. Ingredients can be adjusted for dietary restrictions if requested \$110

HAND TOSSED 16" PIZZAS \$19 EACH

SLIDERS

Your choice of cheeseburgers, crispy chicken breast, or pulled pork \$180

CHEESE CURDS **V** \$120

Beer-battered Wisconsin cheese curds with ranch (serves 50)

APPETIZER TRAYS

Full tray is approximately 45-50 servings. Half trays available upon request.

TACO DIP **GF/V**

Tortilla Chips \$90

HOT SPINACH AND ARTICHOKE DIP **V**

Grilled pita triangles \$140

FRESH CRUDITÉ **GF/V**

Creamy Dill Dip \$140

HONEY SMOKED SALMON **DF**

Sliced hardboiled egg, capers, red onion, mustard & cocktail bread \$200

SEASONAL SLICED FRUIT **GF/DF/V** \$160

PIMENTO CHEESE **V**

Regional recipe of Wisconsin cheddar, cream cheese, and roasted red pepper served with artisan crackers \$140

FRUIT AND CHEESE BOARD **V**

Assorted Crackers \$180

WISCONSIN CHEESE & SAUSAGE

Assorted Crackers \$185

ANTIPASTO PLATTER **GF**

Marinated vegetables, prosciutto, salami, fresh tomatoes and Italian cheeses \$190

HUMMUS PLATTER **V**

Chickpeas, tahini, garlic, and olive oil with crudite and grilled pita triangles \$140

BLT DIP

Jones bacon, heirloom tomatoes, shredded lettuce, toasted cocktail bread, and artisan crackers \$140

CULINARY CREATIONS

CHOICE OF 3 STATIONS \$29/PERSON

ADDITIONAL OR SINGLE STATIONS \$12/PERSON

LA CUCINA ITALIANA

Gnocchi, linguine, marinara and Alfredo sauces, vegetables, meatballs, shrimp, and chicken. Prosciutto wrapped melon and Italian breads and cheeses

TASTE OF WISCONSIN

Wisconsin cheese & sausage with crackers, Door County dried cherries and other assorted dried fruits, and mini cream puffs

FIESTA

House fried corn tortilla chips with warm nacho cheese, sour cream, salsa, guacamole, jalapeños, tomatoes, lettuce, black olives, seasoned ground beef, refried beans, and warm cinnamon churros

CAMP RANDALL

Johnsonville brats, steak or chicken sliders, condiments, and home-style chili with shredded Wisconsin cheddar, sour cream, and jalapeños

PARK CAFÉ

Colectivo coffee with flavored syrups and Wisconsin cream, Tazo hot tea with Wisconsin honey, assorted savory tarts, cookies, and petit fours

FONDUE FUN

Wisconsin beer cheese and chocolate fondue, served with assorted artisan breads & crackers, vegetables, seasonal fruits, and assorted confections for dipping

MAC & CHEESE

Noodles, cheeses, Jones bacon, chicken, green onions, sliced hot dogs, broccoli, and roasted cherry tomatoes

FAJITA

Soft flour and corn tortillas, queso fresco, chicken, steak, guacamole, black beans, elote seasoned corn, peppers, onions, salsa rojo, salsa verde, cotija cheese, and pico de gallo. Served with warm cinnamon churros.

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 and Hors d'oeuvres 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.

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

**CABERNET SAUVIGNON, MERLOT,
CHARDONNAY, PINOT GRIGIO**
\$27/BOTTLE, \$8/GLASS

RIESLING
Botham | Barneveld, Wisconsin
\$29/BOTTLE, \$9/GLASS

PRAIRIE FUME
Wollersheim | Sauk City, Wisconsin
\$29/BOTTLE, \$9/GLASS

SPARKLING WINES

BALLATORE California \$27/BOTTLE
KORBEL BRUT California \$32/BOTTLE
JAUME SERRA CRISTALINO Spain \$36/BOTTLE

BEER

BOTTLED BEER Domestic \$5/BOTTLE
IMPORTED BOTTLED BEER Premium \$6/BOTTLE
QUARTER BARREL Standard domestic beer \$200/EACH
HALF BARREL Standard domestic beer \$325/EACH
HALF BARREL Craft beer \$425 AND UP

Quotes for quarter barrels and half barrels of imported, seasonal, or microbrew are available upon request.

MIXED DRINKS

PREMIUM \$8/DRINK
TOP SHELF BRAND \$9/DRINK
CORDIALS AND SPECIALTY DRINKS \$ VARIES

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 and by the Hotel.

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 (lavaliere, wireless hand-held or wired) **\$45**
- Polycom Speakerphone **\$75**
- Telephone Line **\$25 (PLUS LONG DISTANCE CHARGES)**
- Hard Wired Internet Line **\$25**
- Television **\$65**
- DVD Player **\$25**
- TV/DVD Combo **\$80**
- Projector Package (data/video, includes screen & AV cart) **\$150**
- AV Cart (includes screen, small table, extension cord and power strip) **\$35**
- Flip Chart with Paper & Markers **\$45**
- Flip Chart, Post-it Paper & Markers **\$65**
- Whiteboard, Easel & Markers (27"x36") **\$55**
- Easel **\$15**
- Sound Patch **\$25**
- Mixer **\$30**
- Podium **\$20**

ADDITIONAL SERVICES

- Dance Floor **\$600**
- Skirted Table **\$15**
- Riser Section (6'x8') **\$45**
- Photo Copies **\$.20/PAGE**
- Individual Taste Test (food & beverage not included) **\$50**
- Placing of Chair Covers **\$5**
- Removal of Chair Covers **\$3**
- Decorating for an Event **STARTING AT \$150/HOUR**
- Dessert Service **\$150**
- Place Card Creation **\$6 EACH**
- Place Card Setting Prior to Event **\$3 EACH**
- Votive Candles (included with each meal function)

CATERING POLICIES

Food Service: Food and/or beverage are 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 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 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: While The Hotel does not have a 'Clean Kitchen' — 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 \$2 per vehicle in addition the hourly parking rate. Parking is guaranteed only for overnight guests.