



*All Hilton Milwaukee City Center Wedding Packages Include...*

*Fine China, Silverware and Glassware  
White Linen Tablecloths and Napkins  
Mirrors with Two Tea Light Candles per Banquet Table  
Skirted Tables for Place Cards, Gifts, Wedding Cake and Head Table  
Candelabras for the Head Table  
Staging for Head Table, Band, or Disc Jockey  
Dance Floor  
Specially Designed Floor Diagram  
One Complimentary Microphone  
Special Guest Room Block Rates*

**-The Platinum Package-**

*Open Bar for Five Hours  
Call Brand Alcohol and Bottled Domestic and Import Beers  
A Variety of Butler Passed Hors D'Oeuvres Selections  
Butler Passed Champagne During your Cocktail Hour  
Champagne or Wine Toast for your Wedding Guests  
Four Course Plated Dinner  
House Wine Served throughout Dinner  
Specialty Coffee Bar after Dinner  
Two Selections of Sweets after Dinner  
White Glove Service for the Evening  
Complimentary Suite for the Bride and Groom  
Two Complimentary Guest Rooms for the Parents of Bride and Groom  
for the Evening of the Wedding  
(Bars are closed during dinner service)*

*Ask your Catering Manager about upgrading your bar package!*

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**-The Ultimate Package-**

*Open Bar for Five Hours  
House Brand Alcohol and Draft Domestic Beer (Miller Lite & MGD)  
Hors D'Oeuvres Displays to Include:  
Assorted Domestic Cheeses, Fresh Vegetable Crudités with Dip and  
Fresh Sliced Seasonal Fruit Display  
Butler Passed Hors D'Oeuvres Selections During your Cocktail Hour  
Butler Passed Champagne During your Cocktail Hour  
Champagne or Wine Toast for your Wedding Guests  
Four Course Plated Dinner  
White Glove Service for the Evening  
A Complimentary Guest Room for the Bride and Groom  
Reduced Guestroom Rates for the Parents of the Bride and Groom  
(Bars are closed during dinner service)*

**-The Royal Package-**

*One Hour Open Bar prior to Dinner  
House Brand Alcohol  
Six Hours of Complimentary Draft Domestic Beer, (Miller Lite & MGD)  
House Wine and Soft Drinks  
Hors D'Oeuvres Displays to Include:  
Assorted Domestic Cheeses, Fresh Vegetable Crudités with Dip and  
Fresh Sliced Seasonal Fruit Display  
Champagne or Wine Toast for your Wedding Guests  
Four Course Plated Dinner  
A Complimentary Guest Room for the Bride and Groom  
Reduced Guestroom Rates for the Parents of the Bride and Groom  
(Bars are closed One Hour during dinner service)*

**Ask your Catering Manager about upgrading your bar package!**

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**Hilton**  
**Milwaukee City Center**

**-MENUS-**

All Dinners include Starter, Salad, Chef's Entrée Accompaniments include Starch and Vegetable, Fresh Rolls and Butter, Coffee, Decaffeinated Coffee, Tea or Milk, and the Cutting and Serving of your Wedding Cake as Dessert.

**Starter**

Tomato Florentine Soup with Sun Dried  
 Tomatoe Baguette Crouton  
 Cream of Mushroom and Wild Rice Soup  
 Chicken Vegetable Soup  
 Seasonal Fruit Supreme

Shiitake Mushroom Frittella Trio  
 (Additional \$5)

**Salad**

Tossed Garden Salad  
 Princess Salad  
 Caesar Salad

Mesclun Mix with Teardrop Tomatoes and  
 Crumbled Feta Cheese  
 (Additional \$3)

**ENTRÉE**

**ROYAL**

**ULTIMATE**

**PLATINUM**

**Chicken Breast filled with Couscous,  
 Roasted Vegetables and Asiago Cheese**  
 Served with a Wild Rice Blend,  
 Medley of Zucchini, Yellow Squash,  
 Fresh Carrots and Red Pepper

\$60 \$79 \$95

**Chicken Breast filled with  
 Mozzarella Cheese, Spinach and  
 Sun-Dried Tomatoes**  
 Served with Herbed Orzo Pasta,  
 Julienne Carrots, Zucchini and Yellow Squash

\$60 \$78 \$94

**Seared Tender Boneless Breast of  
 Chicken Marsala, Piccata or Dijonnaise Sauce**  
 Served with Truffle Infused Mashed Potatoes,  
 Honey Dill Baby Carrots

\$58 \$74 \$90

**Chicken Wellington ~ Chicken Breast  
 filled with Mushroom Duxelles in a Puff Pastry**  
 Served with a Wild Rice Blend,  
 Medley of Zucchini, Yellow Squash,  
 Fresh Carrots and Red Pepper

\$61 \$77 \$94

**Poached Atlantic Salmon with  
 Beurre Blanc Sauce**  
 Served with Herbed Orzo Pasta,  
 Julienne Carrots, Zucchini and Yellow Squash

\$63 \$79 \$95

Prices are per person and subject to 20% Service Charge and 5.85% Tax.

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Milwaukee City Center

<u>ENTRÉE</u>	<u>ROYAL</u>	<u>ULTIMATE</u>	<u>PLATINUM</u>
<b><i>Tender Sliced Sirloin with Black Forest Sauce</i></b> <i>Served with Parmesan Twice Baked Potato, Seasoned Green Beans, Sliced Button Mushrooms and Caramelized Onions</i>	\$60	\$77	\$93
<b><i>12 oz. New York Strip Steak with Shitake Mushroom Sauce</i></b> <i>Served with Rosemary Baby Red Potatoes, Asparagus Spears with Crumbled Feta Cheese</i>	\$67	\$83	\$99
<b><i>8 oz. Filet Mignon with Pink Peppercorn Sauce</i></b> <i>Served with Truffle Infused Mashed Potatoes, Medley of Zucchini, Yellow Squash, Fresh Carrots and Red Pepper</i>	\$68	\$84	\$100
<b><i>Seared Boneless Breast of Chicken and Tender Slice of Sirloin</i></b> <i>Served with Parmesan Twice Baked Potato, Julienne Carrots, Zucchini and Yellow Squash</i>	\$66	\$82	\$98
<b><i>Seared Boneless Breast of Chicken Chardonnay and Trio of Shrimp Scampi</i></b> <i>Served with Herbed Orzo Pasta, Honey Dill Baby Carrots</i>	\$68	\$84	\$100
<b><i>Grilled Petite Filet Mignon and 4 oz. Grouper</i></b> <i>Served with Rosemary Baby Red Potatoes, Asparagus Spears with Crumbled Feta Cheese</i>	\$71	\$87	\$103
<b><i>Children's Dinners (ages 10 and under)</i></b> <i>Chicken Tenders and French Fried Potatoes or Grilled Hamburger and French Fried Potatoes</i>	\$18	\$18	\$18

*Prices are per person and subject to 20% Service Charge and 5.85% Tax.*

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**-COLD HORS D'OEUVRES-**

**-SELECTIONS AT \$185 PER 50 PIECES-**

*Cucumber Rounds with Crab Mousse  
Brie Cheese, Apple and Walnut on a Crostini  
Tomato and Olive on a Crostini*

**-SELECTIONS AT \$210 PER 50 PIECES -**

*Tartlet of Smoked Salmon Mousse  
Roma Tomatoes and Fresh Mozzarella on Garlic Crouton  
Strawberry with Boursin Cheese and Cracked Pepper  
Melon with Prosciutto Ham  
Silver Dollar Sandwiches to include Roast Beef, Turkey and Ham  
Marinated, Grilled Portabella atop Olive Oil Crostini*

**-SELECTIONS AT \$235 PER 50 PIECES -**

*Shrimp with Dill Cream Sauce on a Crostini  
Smoked Salmon on a Caper Cream  
Chilled Jumbo Shrimp  
California Rolls with Wasabi  
Shrimp with Mango Salsa on a Baguette  
Smoked Duck with Pineapple Relish on a Wafer  
Spicy Tuna Tartar in Sesame Cone*

*All Prices Subject to 20% Service Charge and 5.85% Tax.*

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**-HOT HORS D'OEUVRES-**

**-SELECTIONS AT \$185 PER 50 PIECES -**

*Water Chestnuts Wrapped in Bacon*  
*Parmesan Artichoke Hearts*  
*Roasted Garden Vegetables in Phyllo Dough*  
*Spinach and Mushroom Spanokopita*  
*Vegetarian Mini-Quesadilla*  
*Beer-Battered Cheese with Marinara Sauce*  
*Chicken Drumettes served with Buffalo Sauce*  
*Swedish Meatballs*

**-SELECTIONS AT \$210 PER 50 PIECES -**

*Scallops Wrapped in Bacon*  
*Spinach and Goat Cheese Pizza*  
*Chicken Saltimbocca with Pesto*  
*Sonoran Chicken in Phyllo Bundles*  
*Spring Rolls*  
*Chicken Empanada*  
*Vegetable Tempura*  
*Deep-Fried Chicken Potstickers*  
*Boursin Mushroom Caps*  
*Coconut or Sesame Chicken with Sweet-n-Sour Sauce*  
*Gorgonzola with Sun Dried Tomatoes in Phyllo Dough*

**-SELECTIONS AT \$235 PER 50 PIECES -**

*Crab Cakes with Red Pepper Sauce*  
*Brie with Raspberries en Croute*  
*Mini-Beef Wellington*  
*Shrimp Egg Roll*  
*Deep-Fried Crab Rangoon*  
*Lamp Chop Dijon*  
*Coconut Fried Shrimp*  
*Shrimp Tempura with Sour Orange Marmalade*  
*Seafood Filled Mushroom*

*All Prices Subject to 20% Service Charge and 5.85% Tax.*

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**Hilton**  
**Milwaukee City Center**

**-DISPLAYS-**

***-Vegetable Crudite with Dill and Bleu Cheese Dip-***

<i>Small (Serves 50 Guests)</i>	\$185
<i>Medium (Serves 100 Guests)</i>	\$285
<i>Large (Serves 150 Guests)</i>	\$360

***-Wisconsin Cheese Display-***

*To Include Pepper Jack, Cheddar and Swiss Cheese with Assorted Crackers*

<i>Small (Serves 50 Guests)</i>	\$185
<i>Medium (Serves 100 Guests)</i>	\$335
<i>Large (Serves 150 Guests)</i>	\$460

***-International Cheese Display-***

*To Include Port Salut, French Brie and Gouda with Assorted Crackers*

<i>Small (Serves 50 Guests)</i>	\$210
<i>Medium (Serves 100 Guests)</i>	\$360
<i>Large (Serves 150 Guests)</i>	\$510

***-Whole Smoked Salmon-***

*With Red Onions, Capers, Chopped Eggs,  
Cream Cheese, Carr's Table Water Crackers®, Pumpernickel Rounds and Rye Toast  
\$280 (Serves 75 Guests)*

***-Whole Smoked Trout-***

*With Red Onions, Capers, Chopped Eggs, Black Olives, and Carr's Table Water Crackers®  
\$230 (Serves 50 Guests)*

***-Chip and Dip Platters-***

*To include French Onion, Taco and Salsa with Potato Chips and Nacho Chips  
\$135 (Serves 50 Guests)*

*All Prices Subject to 20% Service Charge and 5.85% Tax.*



**Hilton**  
**Milwaukee City Center**

**DISPLAYS-**

***-Sliced Fresh Fruit and Berry Display-***

<i>Small (Serves 50 Guests)</i>	\$210
<i>Medium (Serves 100 Guests)</i>	\$335
<i>Large (Serves 150 Guests)</i>	\$460

***-Antipasto Display-***

*To Include Tuna, Asparagus, Pepperoncinis, Kalamata Olives, Artichoke Hearts,  
Hard Salami and Roasted Vegetables, Drizzled with Italian Vinaigrette*

<i>Small (Serves 50 Guests)</i>	\$210
<i>Medium (Serves 100 Guests)</i>	\$310
<i>Large (Serves 150 Guests)</i>	\$410

***-Wisconsin Cheese and Sausage Display-***

<i>Small (Serves 50 Guests)</i>	\$210
<i>Medium (Serves 100 Guests)</i>	\$360
<i>Large (Serves 150 Guests)</i>	\$510

***-Bruschetta Display-***

*With Hummus, Tapenade, Sun Dried Tomatoes, Bruschetta and Fresh Baguettes*

<i>Small (Serves 50 Guests)</i>	\$210
<i>Medium (Serves 100 Guests)</i>	\$310
<i>Large (Serves 150 Guests)</i>	\$410

*All Prices Subject to 20% Service Charge and 5.85% Tax.*

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**Hilton**  
**Milwaukee City Center**

**-SWEETS TABLE / COFFEE SERVICE-**

**-SWEETS TABLE À LA CARTE-**

*Regular Coffee at \$42 per gallon (20 cups)*

*Decaffeinated Coffee at \$42 per gallon (20 cups)*

*Hot Tea at \$42 per gallon (20 cups)*

*White Chocolate and Milk Chocolate Covered*

*Strawberries*

*Mini Fruit Tarts*

*Swan Cream Puffs*

*Mini Eclairs*

*Mini Cheesecakes*

*Chocolate Cups with Raspberries*

*White Chocolate Mousse Cups*

*Chocolate Covered Fruit*

*White Chocolate Cigarettes*

*Cheesecake Domino Squares*

*\$44 per dozen*

**-SPECIALTY COFFEE STATION-**

*Freshly Brewed Regular and Decaffeinated Coffee*

*Flavored Syrups, Herbal Teas,*

*Nutmeg, Cinnamon Sticks, Sugar,*

*Fresh Cream, Chocolate Shavings and*

*Fresh Whipped Cream*

*\$6 per person*

***\*\*Includes 1 ½ hours of service\*\****

**-CORDIAL STATION-**

*Jameson Irish Whiskey*

*Amaretto di Saronno*

*Bailey's Irish Cream*

*Kahlua*

*Grand Marnier*

*Sambuca*

*Chambord*

*Courvoisier*

*\$7 per drink*

*Ice Carvings Available (Please ask your Catering Manager)*

*All Sweets must be ordered at least ten days prior to your wedding.*

*Prices subject to 20% Service Charge and 5.85% Tax*

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**Hilton**  
**Milwaukee City Center**

**-STATIONS-**

**-ESPRESSO AND CAPPUCINO STATION-**

*Fresh Espresso and Cappuccino with condiments including:*

*Fresh Whipped Cream*

*Chocolate Shavings*

*Nutmeg*

*Cinnamon Sticks*

*Lemon and Orange Rinds*

*\$8 per drink*

***(50 drink minimum required)***

**-CHOCOLATE FOUNTAIN-**

*Deliciously decadent flowing chocolate*

*Choose One:*

*Milk, Dark or White Chocolate*

*Accompanied with Assorted Dipping Delights which Include:*

*Assorted Fresh Fruit*

*Assorted Fresh Berries*

*White Pound Cake Chunks*

*Brownie Chunks*

*Cookie Wafers*

*Jumbo Marshmallows*

*Pretzels*

*Mini Rice Krispie Bars*

*Small (Serves 50 Guests)      \$250*

*Medium (Serves 100 Guests)    \$375*

*Large (Serves 150 Guests)      \$500*

***(50 person minimum required)***

***1 ½ Hours of Service***

*Additional Rental Fee of \$150 Applies per Station*

*One Attendant Required per Station at \$75*

*All Prices Subject to 20% Service Charge and 5.85% Tax*

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**Hilton**  
**Milwaukee City Center**

**-WINE LIST-**

**- HOUSE WINES -**

*We proudly pour Estrella Cabernet Sauvignon, Chardonnay, White Zinfandel and Merlot  
 \$26 per Bottle.*

**- WHITE ZINFANDEL -**

*Beringer* \$29

**- WHITE WINE -**

*Bollini Pinot Grigio* \$26  
*Cavit Pinot Grigio* \$32  
*Chateau St. Michelle Riesling* \$30  
*Benzinger Family Winery Fume Blanc* \$30  
*Louis Jadot Macon Villages* \$32  
*Kendall Jackson Chardonnay* \$38  
*Louis Jadot Pouilly-Fuisse* \$45

**- CHAMPAGNE -**

*House Champagne* \$24  
*Martini & Rossi Asti Spumante* \$32  
*Bouvet by Taittinger* \$34  
*Domaine Carneros by Taittinger* \$56  
*Taittinger Brut La Francaise* \$90  
*Henri De Lougueville Sparkling Cider* \$25

**- RED WINE -**

*Louis Jadot Beaujolais Villages* \$28  
*Spalletti Chianti* \$28  
*Louis Jadot Pinot Noir* \$34  
*Wyndham Estate Shiraz* \$32  
*Bollini Merlot* \$26  
*Benzinger Family Winery Merlot* \$39  
*Black Opal Carbernet Sauvignon* \$30  
*St. Francis Cabernet Sauvignon* \$36  
*Kendall Jackson Cabernet Sauvignon* \$45

*All quoted prices do not include service charge and applicable sales tax.  
 The sales and service of alcoholic beverages are regulated by the Wisconsin State Liquor Commission.  
 As a licensee, the Hilton Milwaukee City Center will not allow liquor to be brought into the hotel  
 from outside sources.*

*All Prices Subject to 20% Service Charge and 5.85% Tax*

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**Hilton**  
Milwaukee City Center

**BALLROOMS**

Ballrooms

Capacity

- ❖ *The Crystal Ballroom and Foyer* Up to 500

*The Crystal Ballroom has been luxuriously restored to its original classic elegance with grand high ceilings and stunning crystal chandeliers.*

- ❖ *The Empire Ballroom* Up to 250

*Regal decor, tiered balconies and lavish Art Deco chandeliers give this room its unique charm and character.*

- ❖ *The Monarch Ballroom* Up to 150

*This warm, stately room features wood paneling, plush carpeting and rich draperies. It is well suited for the perfect distinguished wedding.*

- ❖ *The Regency Ballroom* Up to 100

*A brilliant and intimate atmosphere along with four original crystal chandeliers provide a perfect setting for your wedding.*

- ❖ *The Wright Ballroom* Up to 200

*The newest ballroom built in the hotel, this room features warm colors and beautiful chandeliers. Located in its own wing, the Wright Ballroom is a wonderful setting to host your wedding.*

*The above ballrooms have food and beverage minimums.  
Minimums do not include tax, gratuity or cash bar sales.  
Should the food and beverage minimum not be met, the difference will be charged as a room rental.  
Ask about Friday and Sunday Wedding Reception Discounts!*

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**Hilton**  
**Milwaukee City Center**  
**-WEDDING POLICIES-**

1. *A non-refundable \$1,000 deposit via cash, check or credit card is due with a copy of the signed contract to hold the ballroom. \$500.00 of your deposit will apply to the final bill and \$500.00 will be held to cover any incidental charges incurred the evening of the reception. Any unused portion will be refunded to you within forty-five (45) business days.*
2. *All ballrooms have a minimum food and beverage requirement. If the minimum is not met, the client will be charged the difference as a room rental fee. The minimum does not include tax, gratuity or cash bar sales. Minimum requirements are subject to change and guaranteed upon booking.*
3. *A firm guaranteed count is the responsibility of the client, to be given to the Hotel Five (5) business days prior to the event, no later than Noon. If the Hotel does not receive the guarantee by this time, the booking party will be charged for the full person count listed on the contract, unless the actual number of persons is greater. This guarantee is the minimum count you will be charged and cannot decrease. In the event the numbers increase after the final guarantee is given, the Hotel will make every effort to accommodate the change depending on how much time prior to the wedding the new guarantee is received. The Hotel cannot be responsible for service to more than 2 percent (2%) over the final guarantee.*
4. *Final payment is due seventy-two (72) hours/three (3) business days prior to your wedding in the form of cashier's check or money order only. Credit cards, third party checks and personal checks will not be accepted for final payment.*
5. *The Hotel will exercise due care in dealing with all items brought in by the client for their wedding. The Hotel is not responsible for any lost, stolen or missing articles that are brought into the Hotel. It is the responsibility of the client to remove, or assign a Personal Attendant to remove, all items brought into the Hotel at the conclusion of the wedding (i.e., Cake Knife, Server, Toasting Glasses, Guest Book/Pen, Envelope Box, Cake Pieces, Centerpieces).*
6. *In the result of cancellation, the \$1,000 deposit is nonrefundable. Additional cancellation penalties are as follows:*

<i>12-8 Months prior:</i>	<i>50% of the projected revenue</i>
<i>7-3 Months prior:</i>	<i>75% of the projected revenue</i>
<i>Less than 3 Months prior:</i>	<i>100% of the projected revenue</i>
7. *Prices listed on menus are subject to change without notice. Firm food prices can be guaranteed forty-five (45) days prior to the event, if requested.*
8. *A 20% service charge applies to all food and beverage ordered through the Catering Department. In accordance with state law, a 5.85% sales tax is then added to the total amount. Tax and service charge are subject to change without notice.*
9. *With the exception of the wedding cake, which is to be provided by a licensed baker, the Hotel prohibits serving any food or beverage on our premises that is not purchased from the Hotel. Due to strict health regulations, the Hotel cannot allow you or your guests to take any food out of the banquet room.*
10. *Should more than one entrée be selected, a \$1.00 charge per entrée will be added to the cost per plate for two selections. An additional \$2.00 charge per entrée will be added to the cost per plate for three selections. A maximum of three entrées may be selected. If more than one entrée is selected, the client is responsible for providing a breakdown of entrees when the guarantee is given. Individual guest's entrees must be indicated on a place card at the time of dinner.*



## **-VENDOR POLICIES-**

*It is the responsibility of the client to provide the following information to any vendors for their reception:*

- 1. All vendors are to enter the Hotel via the loading dock located 5<sup>th</sup> street just south of the main entrance (unless specific circumstances are required and arranged through the Hotel). Once inside, vendors must check in with Security and receive a special vendor badge. Security will then direct the vendor to the appropriate ballroom.*
- 2. Limited carts are available at the loading dock and not guaranteed.*
- 3. Set up arrival times must be pre-arranged with the assigned Catering Manager before the week of the function. As a courtesy to the bride and groom, please make sure set up is completely finished prior to the reception.*
- 4. Cakes being delivered to the Hotel must be handled and completely set up by the bakery. The Hotel will not accept responsibility for a cake that is not properly set up. After cutting and serving your Wedding Cake, the Hotel will place any remaining pieces of cake, along with the cake pieces or boards, on the gift table for the client or Personal Attendant to take home the night of your event. The Hotel is not responsible for items left in the ballroom overnight.*
- 5. Flowers being delivered to the Hotel must be set up and placed on the tables by the florist.*
- 6. Any other centerpieces are the responsibility of the client to set up and place on the tables.*
- 7. It is the responsibility of the client to make arrangements with the vendors to have any centerpieces, decorations or equipment removed at the end of the reception. The Hotel will not handle any such items. Any items brought in for the reception cannot be stored in the Hotel or ballroom overnight.*
- 8. The vendor must set up special linen orders. Such items include, but are not limited to, chair covers, individual cloths or overlays that need pinning. The Hotel will place special napkins at no extra charge.*
- 9. Bands and DJ's are responsible for bringing in their own sound system. The Hotel must be notified one (1) month in advance of any special services required for your DJ and/or band. (i.e. staging, electrical needs, etc.). The Hotel will charge the client accordingly for any advanced electrical needs.*
- 10. Power Boxes for the Bands/DJ's are required. The Hotel will determine how many are needed based on the information provided by the band/DJ. Charges will then be added to the final estimated bill.*

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**Hilton**

**Milwaukee City Center**

**-ADDITIONAL WEDDING INFORMATION-**

**-MENU SELECTION-**

*The Hotel offers a unique food sampling service approximately every four months. The tasting is held in one of our beautiful ballrooms, set up for a wedding. The bride and groom are invited on a complimentary basis for one tasting event to sample food and beverage items we feature on our wedding menus. Our Chef will be available to answer any questions. Additional guests are welcome to join you at the tasting at \$20.00 per person.*

**-GUESTROOMS-**

*The bride and groom will receive one complimentary guestroom on the evening of the reception. A block of guestrooms will be reserved for wedding guests at a discounted rate. Unused guestrooms are released thirty (30) days prior to your reception. The bride and groom are not responsible for any unused rooms in the block. Reservations made after the cut-off date are subject to room availability. Parents of the bride and groom may make their reservations through the Reservations Department; the assigned Catering Manager will change the rate accordingly.*

**-RECEPTION NIGHT-**

*The Hotel will be happy to set out your place cards, should you have assigned seating. The place cards must be in alphabetical order, folded separately and banded together. The Hotel will also set out your card box, cake knife/server and guest book at no additional cost. The Hotel will provide table numbers for each table.*

*If, on the evening of your wedding, you wish to extend your reception, please notify the Banquet Manager at least two hours in advance to make the necessary arrangements. We will evaluate each extension based on room availability and the next scheduled function.*

*At the request of the bride and groom, the Hotel will provide a mirror and two votive candles per banquet table complimentary. Any additional centerpieces are the responsibility of the client to set up and take down.*

**-MISCELLANEOUS-**

*It is the responsibility of the client to set out any centerpieces and / or Wedding favors.*

*If the client provides ethnic sweets for after dinner that weren't ordered through the Hotel, a service and setup charge will apply. Any product that can be purchased through the the Hotel will not be allowed to be brought in and served.. All ethnic sweets must be pre-trayed. If the Hotel must trays the sweets, a \$25.00 per tray charge will apply in addition of service and setup charges.*

*Our Bell Staff is happy to deliver welcome amenities or gifts to specific guestrooms. A \$3.00 per room delivery charge will apply.*

*There is no additional charge for dance floor, staging or table set up. There are no additional charges for bartenders if a package is selected. Otherwise, a fee of \$75.00 per bartender for up to four hours will apply.*

*The Hotel will provide coat check (weather permitting) on a complimentary basis.*

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