



expect nothing but the best

we promise to . . .

LOVE your guests

HONOR your wishes

CHERISH the moment

Hilton Weddings
for inspired events

wedding packages

the platinum experience

- hosted beverage service throughout the evening:
call brand alcohol, domestic & imported bottled beer, wine, soft drinks
- assortment of butler passed hors d'oeuvres
- butler passed champagne during the cocktail hour
- champagne toast for wedding guests
- hilton select wine service with dinner
- your choice of entrée
- white glove service throughout the evening
- sweet or savory late-night selections
- complimentary suite for the bride and groom
- two complimentary guest rooms for the parents

an ultimate occasion

- hosted beverage service throughout the evening:
house brand alcohol, domestic draft beer, wine, soft drinks
- selection of displayed & butler passed hors d'oeuvres
- butler passed champagne for the cocktail hour
- champagne toast for wedding guests
- your choice of entrée
- white glove service throughout the evening
- complimentary guest room for the bride & groom
- reduced guest room rate for the parents

the royal treatment

- hosted beverage service for one hour:
house brand alcohol
- domestic draft beer, wine and soft drinks all evening
- selection of displayed hors d'oeuvres
- champagne toast for wedding guests
- your choice of entrée
- complimentary guest room for the bride and groom
- reduced guest room rate for the parents

love (\$4 per piece)

- caprese fresca skewers with 25 year aged balsamic
- ligurian olive and tomato tartlettes
- smoked salmon mousse cones with caviar "jimmies"
 - peppered bacon wrapped water chestnuts
 - parmesan artichoke beignets
 - persian feta and spinach in phyllo
 - neuske's quiche lorraine "poppers"

honor (\$4.50 per piece)

- fire salt tuna tartare barquettes
- creamy brie and blackberry in pastry shell
- fresh strawberry, cracked pepper and boursin
 - peppered bacon wrapped sea scallops
 - savory artichoke "cheesecake"
 - crispy pomegranate tartare, roquefort fondue
 - chimichurri beef sate
 - tuscan quarto fromaggio bites

cherish (\$5 per piece)

- grilled scallop, pineapple relish on endive
- horseradish painted cocktail filet forks
- blackened prawn skewer, key lime honey
- black and blue ahi tuna on english cucumber
 - "pandora's box" lobster pot pie
 - chantrelle truffle risotto en crouete
 - maryland crab griddlecakes, chipotle remoulade
 - brie with raspberry in pastry parcel
 - miniature beef wellington
 - asparagus polenta terrine, asiago mornay

There is a fifty piece minimum order for each hors d'oeuvres selection.

wedding displays

fresh vegetable crudite

display will include an assortment of vegetables, hummus and spinach dips

\$200
serves 50

\$300
serves 100

\$400
serves 150

domestic cheese display

includes a variety of artisan cheeses and crackers

\$225
serves 50

\$375
serves 100

\$450
serves 150

seasonal fruit and berry display

assorted fresh sliced fruits and berries

\$250
serves 50

\$400
serves 100

\$475
serves 150

antipasto display

fresh mozzarella, grilled vegetables, olives, Italian meats and cheeses

\$225
serves 50

\$375
serves 100

\$450
serves 150

iced seafood display

selection of fresh jumbo shrimp, snow crab claws, oysters on the half shell
served with appropriate dipping sauces

\$400
serves 50

\$550
serves 100

\$600
serves 150

sushi and sashimi station

california rolls, spicy tuna rolls, sliced salmon sashimi, ebi sashimi
served with the traditional accompaniments

\$225
50 pieces

\$425
100 pieces

\$575
150 pieces

Your catering manager would be happy to furnish additional selections.

The Event, Royal, and Ultimate wedding packages include your choice of two displays between the Vegetable Crudite, Domestic Cheese Display, Seasonal Fruit and Berry Display, and the Antipasto Display.

our soups (select one)

- tuscan roasted tomato & garlic emulsion, chive cream
- torn organic chicken, thyme broth, hand crafted pasta
- "ChopHouse" grilled steak & parsnip
- chilled leek & potato, celery oil
- brandied vidalia broth, gruyere crouton

our salads (select one)

- baby arugula, roma tomatoes, heirloom cucumbers
chive vinaigrette
- baby iceberg, organic eggs, smoked bacon, tomato
blue cheese dressing
- romaine fingers, parmesan reggiano, ciabatta croutons
garlic lemon dressing
- cucumber bundle of local gourmet lettuce,
crumbled chevre, candied pecans
raspberry vinaigrette
- garden greens, grape tomatoes, julienne carrots, red onions
house dressing

vegetarian options

our chef would be happy to prepare one of the following entrees for your vegetarian guests

- iron skillet tofu, grilled artichokes, herb braised baby vegetables,
san marzano tomato broth
- roasted pepper polenta, wilted red chard, grilled zucchini,
sweet corn veloute

Your catering manager would be happy to furnish additional selections and upgrade options.

We provide everything to make your wedding memorable, including linens, skirting, china, mirror centerpieces, votives, stages, name card/gift tables, and more. Milwaukee, we're the wedding experts.

wedding entrees

garlic & rosemary brined flank steak, natural pan jus
peppered asparagus, charred cipolinnis, cheddar stuffed potato

\$61
Royal

\$78
Ultimate

\$95
Platinum

dijon herb crusted tenderloin, cognac demi glace
peppered cauliflower puree, french green beans

\$66
Royal

\$83
Ultimate

\$99
Platinum

bronzed filet mignon, chantrelle demi
mascarpone duchesse potatoes, chianti braised broccoli

\$68
Royal

\$85
Ultimate

\$101
Platinum

wild mushroom carnoroli stuffed chicken breast, artichoke tomato broth
parisienne vegetables

\$60
Royal

\$77
Ultimate

\$94
Platinum

truffle chicken en crouete, madeira veloute
bacon infused minnesota black rice, patty pan squash & micro turnips

\$61
Royal

\$78
Ultimate

\$95
Platinum

herb seared semi boneless chicken, golden chicken jus
butter whipped potatoes, michigan asparagus

\$58
Royal

\$75
Ultimate

\$92
Platinum

pepper crusted pork loin, cherry amaretto butter
pencil green beans, whipped sweet potatoes

\$63
Royal

\$80
Ultimate

\$96
Platinum

lemon scented wild atlantic salmon, romesco sauce
chorizo smashed fingerlings, haricot verte & marble tomatoes

\$62
Royal

\$79
Ultimate

\$95
Platinum

caramelized sea bass
rainbow chard & citrus fondue, organic baby carrot bundle

\$66
Royal

\$83
Ultimate

\$99
Platinum

sprecher braised short ribs, caprese chicken roulade
parmesan potato planks, tinkerbelle peppers

\$66
Royal

\$83
Ultimate

\$99
Platinum

"earth and ocean" ~ petite filet, twin colossal prawns, pinot grigio butter
chive whipped potatoes, garlic leek fondue

\$70
Royal

\$87
Ultimate

\$104
Platinum

sparkles

freixenet, brut sparkling wine	\$28
cristalino, cavat brut	\$28
vueve clicquot, "yellow label" champagne, reims	\$98
roederer estate, brut, sparkling wine	\$53
stones throw "angelique," almond brut, sparkling wine	\$42

white and blush

chardonnay, sycamore lane	\$28
chardonnay, banrock station	\$35
pinot grigio, Forestville	\$28
pinot grigio, fisheye	\$35
sauvignon blanc, gato negro	\$35
riesling, jj mueller	\$35
white zinfandel, sycamore lane	\$28

reds

merlot, oak creek	\$28
merlot, fisheye	\$35
cabernet sauvignon, sycamore lane	\$28
cabernet sauvignon, Columbia crest	\$35
malbec, pepperwood grove	\$35
pinot noir, maison nicolais	\$35

Your catering manager would be happy to suggest additional wine selections or wine pairings. Please note that prices above are per bottle and do not include 20% service charge and 6.1% tax.

wedding inspirations

Let us assist you in arranging additional items to make your wedding experience even more spectacular. Below is a list of frequently-requested services.

- decorative linens

We would be happy to coordinate colors and themes to enhance your event with floor-length table cloths, specialty napkins, table overlays, and chair covers.

- ice carvings

Wedding themed or personalized ice carvings can create a fabulous presentation for your hors d'oeuvres displays.

- personalized favors

We would be happy to work with you on the selection and placement of wedding favors for your guests.

- menu cards, table numbers

For a nominal fee, we can personalize and color coordinate wedding menu cards or table numbers. We also can furnish table number frames.

the contract

- A non-refundable deposit is due with the signed contract. If you cancel your event, an additional cancellation penalty will apply, per the contract.
- All ballrooms have minimum food and beverage requirements. If the minimum is not met, you will be charged the difference as a room rental fee. This minimum does not include cash bar sales, audio visual, tax, or gratuity.
- A final count is required five business days prior to the event. This is firm and not subject to reduction. The hotel will be prepared to serve up to two percent over the guarantee.
- Full final payment is due three business days prior to your event. This must be in the form of cash, cashier's check, or money order.

the event

- A 20% service charge, which is subject to tax, is added to all food, beverage, and audio visual. State law requires a 6.1% sales tax be added to all food and beverage purchases, and 5.6% sales tax is added to audio visual.
- Menu prices are subject to change without notice. Firm food prices can be guaranteed forty-five days prior to the event. Wedding arrangements must be made 30 days prior.
- With the exception of the wedding cake, which must be provided by a licensed baker, the hotel prohibits serving any food or beverage not purchased by the hotel.
- If two entrees are selected, a \$1 per person fee will be added to the price of the package. Three selections will increase the price by \$2 per guest. If more than one entrée is selected, you must provide the break down of the entrées at the time of the final guarantee, as well as place cards indicating entrée choice.
- The hotel is not responsible for any lost, missing, or stolen items. It will be your responsibility to remove all items brought into the hotel at the conclusion of the event.