



Hilton

MILWAUKEE CITY CENTER



YOUR DAY YOUR WAY

A 22% service charge and 6.1% sales tax will be applied to the quoted charges. Price subject to change without notice.



WELCOME!



YOUR WEEKEND...

We have five restaurants in the downtown Milwaukee area with private dining rooms to accommodate rehearsal dinners from 10 to 60 people.

Please let us know if you are looking for a memorable location to host your rehearsal dinner!

Milwaukee ChopHouse / Mason Street Grill / Kil@wat / Miller Time Pub and Grill / Safehouse

We want to help make your wedding a memorable experience for you and your guests. Please let us know if we can help customize any part of your weekend.

YOUR CONTRACT...

A non-refundable deposit is due with the signed contract.

If you cancel your event, an additional cancellation penalty will apply.

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.

YOUR EVENT...

A 22% service charge, which is subject to tax, is added to all food, beverage and audio visual. Current sales tax is 6.1%, which will be added to all food and beverage purchases. 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 your 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 entrées 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. We do not recommend more than two selections. This does not include special dietary meals such as vegetarian, vegan or allergy related meals.

If more than one entrée is selected, you must provide the breakdown of the entrées at the time of the final guarantee, as well as individual 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.

THANK YOU FOR ALLOWING US THE OPPORTUNITY TO SERVE YOU!

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WEDDING PACKAGES



THE PLATINUM PACKAGE

Up to Six Hours of Hosted Beverage Service
(“Premium” Brand Liquor, Domestic-Craft-Import Bottled Beer, House Wine, Soft Drinks)
Champagne Toast with Dinner Service
House Wine Poured Throughout Dinner Service
Four Passed Hors D’oeuvres Served for One Hour – Select Two from Honor, Two from Cherish
Three-Course Menu, including the Cutting and Servicing of Your Wedding Cake
Selection of Two Late Night Snacks

THE ULTIMATE PACKAGE

Up to Six Hours of Hosted Beverage Service
(“Call” Brand Liquor, Domestic-Craft-Import Bottled Beer, House Wine, Soft Drinks)
Champagne Toast with Dinner Service
One Glass of House Wine Served with Entree
Three Passed Hors D’oeuvres Served for One Hour – Select One From Each Category
Selection of Two Displayed Hors D’oeuvres Served for One Hour
Three-Course Menu, including the Cutting and Servicing of Your Wedding Cake

THE ROYAL PACKAGE

Up to Six Hours of Hosted Miller Lite Draft Beer, House Wine and Soft Drinks
Champagne Toast with Dinner Service
Selection of Two Displayed Hors D’oeuvres Served for One Hour
Three-Course Menu, including the Cutting and Servicing of Your Wedding Cake

*Three-Course Menu Includes Your Choice of Salad, Entrée and the Cutting and Servicing of Your Wedding Cake

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PASSED HORS D'OEUVRES



LOVE

- cold -

Fresh Caprese Skewer

**Roasted Garlic Hummus and Marinated Tomato Crostini
Prosciutto Wrapped Grilled Asparagus, Balsamic Cream**

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- hot -

Parmesan Artichoke Beignets

Feta and Spinach in Phyllo

Ginger Chicken Meatballs

HONOR

- cold -

Fire Salt Tuna Tartare Sesame Cup

Blackened Prawn with Key Lime Glaze

Sesame Rice Roll with Roasted Red Pepper, Goat Cheese and Lemon Fennel Slaw

.....

- hot -

Pepper Bacon Wrapped Scallop

Smoked Chicken Cambozola

Asian Chili Beef Satay

Mini Wisconsin Cheese and Sausage Tart

Caramelized Onion and Apple Tart

CHERISH

- cold -

Seared Scallop, Pineapple Relish on Endive

Tenderloin, Cornichon, Boursin Roulade

Lemon Pepper Shrimp and Avocado Shooter

Sambal Tuna Cone

Smoked Salmon and Spicy Pecan Roll

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- hot -

Lobster-Truffle Risotto Tart

Blue Crab Griddlecakes, Chipotle Remoulade, Tomatillo Salsa

Beef Tenderloin and Whole Grain Mustard Slider

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HORS D'OEUVRES DISPLAYS



FRESH VEGETABLE CRUDITE

Assortment of Vegetables, Hummus and Spinach Dips

SEASONAL FRUIT AND BERRY DISPLAY

Assorted Fresh Sliced Fruits and Berries

DOMESTIC CHEESE DISPLAY

Variety of Artisan Cheeses and Crackers

ANTIPASTO DISPLAY

Fresh Mozzarella, Grilled Vegetables, Olives, Italian Meats and Cheeses



SPECIALTY DISPLAYED HORS D'OEUVRES

(NOT INCLUDED IN ANY PACKAGE)



ICED SEAFOOD DISPLAY

Lemon Pepper and Cajun Jumbo Shrimp, Scallop and Crab Ceviche, Pepper Smoke Salmon Salad with Assorted Toast Points and Condiments

SUSHI AND SASHIMI STATION

California Rolls, Spicy Tuna Rolls, Sliced Salmon Sashimi, Ebi Sashimi Served with Traditional Accompaniments



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SALADS
(SELECT ONE)



**Spinach and Micro Bitter Greens, Shaved Radishes, Spiced Walnuts,
Kalamata Olive, Fresh Local Mozzarella, Beef Steak Tomato,
Orange Herb Balsamic Vinaigrette**

**Baby Iceberg, Blue Cheese, Smoked Bacon, Tri-Colored Tomato Salsa
Creamy Avocado-Scallion Dressing**

**Chopped Romaine Hearts, Shaved Romano and Asiago, Roasted Garlic and Herb Crouton
Traditional Caesar Dressing**

**Red Oak and Endive, Cucumber Ribbon, Carrots, Basil,
Fresh Mozzarella, Yellow Beets, Sundried Tomato, Red Onion
Red Wine Basil Vinaigrette**

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DINNER ENTRÉES



**BRAISED BLACK ANGUS BEEF WITH ROASTED CARROT AND SHALLOT RISOTTO,
ASPARAGUS AND CRIMINI MUSHROOMS AND MOUTARD SAUCE**

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**THYME AND PEPPER ROASTED TENDERLOIN WITH HORSERADISH YUKON POTATO MOUSSELINE, GRILLED ARTICHOKE
HEART SPINACH-GORGONZOLA QUENELLE
AND YELLOW BABY CARROT AND BORDELAISE SAUCE**

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**TOURNEDOS OF BEEF WITH MUSTARD AND RED WINE DEMI,
BUTTERNUT SQUASH RISOTTO, ROSEMARY SWEET POTATO PUREE,
BACON ONION JAM, ROASTED TOMATO AND SAUTEED BRUSSEL SPROUTS**

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**PEPPER CRUSTED PORK LOIN WITH ORANGE PAN JUS, PARMESAN SPAETZLE,
TRI-COLORED TOMATO SALSA, FRESH CUT CORN, ASPARAGUS**

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**PARMESAN AND DIJON CRUSTED CHICKEN BREAST WITH OVEN-DRIED TOMATO MARMALADE,
HARICOT VERTS, SAFFRON AND WHITE WINE CREAM, ROASTED RED PEPPER RISOTTO**

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**ARTICHOKE, SHIITAKE AND FONTINA STUFFED CHICKEN BREAST WITH
ROASTED CAULIFLOWER, RED PEPPER POLENTA, SUNDRIED TOMATO,
BLACK TRUFFLE-THYME GLAZE AND LEMON AIOLI**

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**BOURBON CHICKEN BREAST WITH CILANTRO COUSCOUS,
GRILLED ZUCCHINI AND LEMON CAPER CREAM**

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DINNER ENTRÉES



**CITRUS AND HERB SMOKED WILD SALMON WITH MEDITERRANEAN ORZO,
TOASTED ALMONDS, ROASTED ARTICHOKE SALSA, YELLOW PEPPER COULIS**

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**PACIFIC HALIBUT WITH TARRAGON-MUSTARD CREAM, WARM FINGERLING POTATO SALAD,
HARICOT VERTS WITH ROASTED TOMATO COMPOTE**

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**MACADAMIA CRUSTED COBIA WITH WILD RICE BLENDED PILAF, CORN,
CIPOLLINI, EDAMAME AND CREOLE CREAM SAUCE**



VEGETARIAN

**TOASTED QUINOA STUFFED EGGPLANT WITH GRILLED ASPARAGUS,
CHARRED TOMATO AND SAFFRON COULIS, GRILLED SCALLION AND MUSHROOM SALSA**

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**FLASH FRIED GARAM MASALA SPICED TOFU WITH COCONUT CURRY, MINTED BASMATI,
OYSTER MUSHROOMS, BELL PEPPER MÉLANGE**

.....

**WILD SOUBISE RICE ARANCINI WITH TRUFFLED ASPARAGUS AND CITRUS SLAW, ROSEMARY
AND CRACKED PEPPER TOASTED ALMONDS, YELLOW PEPPER AND CARDAMOM PUREE**

*We Are Happy to Accommodate Special Meal Requests.
Please Discuss Special Meal Requests with Your Catering Events Manager.
Special Meal Requests Includes Vegetarian, Vegan, Gluten Free, and All Allergies.*

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Prices listed are per person
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LATE NIGHT MENU



POPCORN STATION

CHIPS AND DIPS

Assorted Chips, Guacamole, Salsa, Black Bean Dip and French Onion Dip

SANDWICH BOARD

Assorted Silver Dollar Deli Sliders

ASSORTED DONUT HOLES

Chef's Selection of Assorted Donut Holes

PUB STATION

Selection of Beer-Battered Cheese and Buffalo Wings, Chipotle Ranch Dressing

WING STATION

Mild, Asian and BBQ Chicken Wings, Celery, Ranch and Blue Cheese Dressings

GRILLED CHEESE

Assorted Breads and Cheeses, Tomato Soup Dipper

FRESH PIZZA

Up to 3 Toppings per Pie

CHIPS, PRETZELS OR GARDETTOS

COFFEE

Regular or Decaf

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BEVERAGE SERVICE



SPIRITS

ONLY ONE SET OF LIQUORS PER BAR PACKAGE

UPGRADE YOUR PACKAGE TO PREMIUM BAR:

WINE

HOUSE

(\$30 PER BOTTLE)

- Merlot, Sycamore Lane
- Cabernet Sauvignon, Sycamore Lane
- Chardonnay, Sycamore Lane
- Pinot Grigio, Sycamore Lane
- White Zinfandel, Sycamore Lane

UPGRADE

(\$35 PER BOTTLE)

- Cabernet Sauvignon, Rodney Strong
- Merlot, Tangle Oaks
- Pinot Noir, La Crema
- Chardonnay, Napa Cellars
- Sauvignon Blanc, Joel Gott
- Riesling, Houge

BEER

DOMESTIC BEER (DRAFT)

- Miller Lite

IMPORT AND CRAFT SELECTION (BOTTLED)

- Angry Orchard
- Miller Lite Corona
- Lakefront IPA Spotted Cow
- Blue Moon
- Sharps

WANT MORE BAR TIME?

FULL BAR:

Includes cocktails, beer, wine and soft drinks

Call

Premium

- First Hour
- Second Hour
- Each Additional Hour

BEER / WINE / SOFT DRINKS:

Includes beer, wine and soft drinks

- First Hour
- Second Hour
- Each Additional Hour