



INTERCONTINENTAL®
MILWAUKEE



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INTERCONTINENTAL MILWAUKEE WEDDING PACKAGES

ILLUMINATE

Artisan Wisconsin Cheese Display & Vegetable Crudités
Six Hours of Hosted Draft Beer and Soft Drinks
Selection of Salad & Entrée

INTRIGUE

Artisan Wisconsin Cheese Display & Vegetable Crudités
One Hour Hosted Bar of Call Brand Cocktails, Draft Beer, House Wine and Soft Drinks
Five Hours of Hosted Draft Beer, House Wine and Soft Drinks
Champagne Toast
Selection of Salad & Entrée

INSPIRE

Artisan Wisconsin Cheese Display & Vegetable Crudités
Selection of Two Passed Hors D'Oeuvres
Six Hours Hosted Bar with Call Brand Cocktails, Draft Beer, House Wine and Soft Drinks
Champagne Toast
Selection of Salad & Entrée

INDULGE

Selection of Five Passed Hors D'Oeuvres
Six Hours Hosted Bar with Premium Brand Cocktails, Bottled Beer, House Wine and Soft Drinks
Champagne Toast
House Wine Throughout Dinner
Selection of Salad & Entrée
Two Selections of Late Night Snacks

INCLUDED WITH ALL PACKAGES:

Waived Cake Cutting and Bartender Fees
Complimentary Grand King on the Wedding Night
Customized Floor Plan with Dance Floor, Tables and Hotel Chairs
Chocolate Brown Floor Length Underlay Linen with White or Taupe Overlay and Napkins
Three Hotel Votives per Table
Complimentary Microphone for Toasts

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



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WEDDING PACKAGE ENHANCEMENTS

Intermezzo Course

Housemade Sorbet

Soup Course

Inquire for Options

InterContinental Desserts

Customized Dessert provided by the
InterContinental Pastry Chef

InterContinental Mini Desserts

Customized Mini Dessert
Provided by the InterContinental Pastry Chef

Enhanced Wedding Cake

Your Wedding Cake Served on a Painted Plate with
Raspberry, Chocolate or Strawberry Sauce

Wine Service with Dinner

Selection of Two Wines Served with Dinner

Coffee Station

Freshly Brewed Regular and Decaffeinated Coffee
Continental Coffee Station

CLEAR Inspired Chocolate Bar

Indulge in a Chocolate Experience:
Assortment of Truffles, Tarts and Chocolate Covered Delights
Served with an Enhanced Coffee Station

Martini Bar

Customized Martinis featuring a selection of Vodkas and Gin
Priced on Consumption

Enhance the Experience with a custom Ice Luge

Cordial Station

Customized After Dinner Drinks can be added to Your Beverage
Package

Additional Services:

Speak with your Event Manager to arrange services such as:
Specialty Linens and Chair Covers
Chivari Chairs
Charger Plates
Ice Carvings
Gift Baskets or Amenities for Guests

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PLATED DINNER SERVICE

All Plated Wedding Packages feature selection of one salad and include: Fresh Rolls & Butter, Freshly Brewed Wisconsin Roasted Regular & Decaffeinated Coffee, Assorted Herbal Teas.

SALADS

(Select One)

InterContinental Dinner Salad

Artisanal Greens, Watercress, Mixed Farmhouse Tomatoes, Fresh Mozzarella, Pesto, Basil Croutons
White Balsamic Honey Vinaigrette

Garden Salad

Seasonal Mixed Greens, Julienne Carrots, Cucumbers, Cherry Tomatoes

Caesar Salad

Torn Romaine, Croutons and Reggiano Parmigiano Cheese, Traditional Creamy Dressing

Spinach Salad

Baby Leaf Spinach, Sun-Dried Tomatoes, Feta Cheese, Black Olive Vinaigrette

Wine & Cheese Salad

Seasonal Mixed Greens, Candied Nuts, Poached Pears, Wisconsin Blue Cheese, Port Wine Vinaigrette

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ENTREES

(Select One)

Prosciutto Sage Wrapped Chicken Breast

Roasted Pepper-Gorgonzola Polenta, Grilled Market Vegetables, Calvados Cream Sauce

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Pan Seared Ale Brined Chicken

Gruyere and Caramelized Onion Potato Pancake, Roasted Asparagus, Charred Toybox Tomatoes, Truffled Cream Demi

.....

Rosemary Roasted Pork Tenderloin

Seared Cremini Mushroom Risotto, Maple Caramelized Apples, Aged Bourbon Jus

.....

Herb Grilled Salmon Filet

Mashed Sweet Potatoes, Roasted Pecans, Market Vegetables, Maple Sage Cream Sauce

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Cajun Rubbed Beef Sirloin

Horseradish Potato Puree, Roasted Cippolini Onions, Market Vegetables, Cabernet Sauvignon Reduction

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ENTREES CONTINUED

Lakefront Stout Braised Beef Short Rib

White Cheddar Cheese Grits, Braised Rainbow Chard, Roasted Garlic

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Cast Iron Seared NY Strip Steak

Caramelized Brussels Sprouts with Pancetta, Carrot Puree, Garlic Roasted Baby Potatoes,
Spinach, Green Peppercorn Armagnac Jus

.....

Cherry Wood Smoked Filet Mignon

Yukon Potato and Celeriac Gratin, Market Vegetables, Shallot Cabernet Reduction

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Artisan Cheese Ravioli

Roasted Rainbow Cherry Tomatoes, Burrata Cheese, Light Champagne Cream

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Sweet Potato Gnocchi

Charred Red Pepper, Butternut Squash, Fontina-Sage Fonduta

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*A 22% service charge and 6.1% sales tax will be applied to the quoted charges. Price subject to change without notice.
An additional charge of \$2.00 per person will apply if more than one entrée is selected. Menu selection and pricing will be
guaranteed 30 days prior to the event or upon signed banquet event orders.*



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HORS D'OEUVRES

DISPLAYS

Vegetable Crudité

Garden Fresh Raw Vegetables
Creamy Ranch Dip, Guacamole

Artisan Wisconsin Cheese Display

Cheddar, Blue Cheese, Gouda, Goat Cheese
Chef's Selection of Jams & Chutneys, Dried Fruit, Candied Nuts
Lavosh & Crackers

Charcuterie Board

Soppressata, Salami, Ham, Mortadella, Capicola, Ham, Dried Sausages
Assorted Mustards, Country Olives
Assorted Breads & Crackers

Mediterranean Dips

Hummus, Tzatziki, Baba Ganoush
Romaine Spears, Toasted Pita Chips

Exotic Fruit Display

Carved Seasonal Melon, Market Berries
Lavender Honey Greek Yogurt

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HORS D'OEUVRES

Please note items are priced per dozen and there is a four dozen minimum per selection.

HOT

Wild Mushroom & Gorgonzola Crostini
Macaroni & Cheese Spoon, Bacon, White Truffle, Parmesan Bread Crumbs
Asian Vegetable Spring Rolls, Brown Sugar Tamari Dipping Sauce
Buffalo Chicken Croquettes, Blue Cheese Dip
Jamaican Jerk Chicken Sate, Mango Sweet Chili
Curried Vegetable Samosa, Spicy Chutney, Yogurt Drizzle
Steamed Duck Potstickers, Tuxedo Sesame Seeds, Hoisin Sauce
Beef Empanada, Crisp Cabbage, Salsa Verde
Bacon Wrapped Dates, Lavender Honey
Korean Fried Chicken Wings, Honey Soy Glaze
Parmesan Crusted Artichoke Hearts, Pomodoro Sauce
Brie En Croute, Apricot Glaze, Raspberry
Steamed Pork & Shrimp Shao Mai, Sake Plum Sauce
Zucchini, Garlic & Cheddar Quinoa Cakes, Chipotle Sour Cream
Bacon Wrapped Scallops, Maple Sesame Glaze
Petite Blue Crab Cakes, Aleppo Pepper Remoulade

COLD

Individual Vegetable Crudités with Hummus Dip
Fresh Fruit Kabob with Honey Greek Yogurt
Quinoa Spoons, Oven-Cured Tomato, Minus 8 Vinegar, Manchego Cheese
Seasonal Melon Gazpacho Shooter, Crisp Prosciutto Petite Basil
Oven Cured Tomato & Castelvetro Olive Bruschetta
Caprese Lollipop, Grape Tomatoes, Buffalo Mozzarella, Aged Balsamic
Serrano Ham Wrapped Manchego Cheese, Kalamata Olive
Goat Cheese Quiche Tartlets, Balsamic Glaze
Mahi Mahi Ceviche Shooters, Aji Amarillo, Citrus Broth
Mini Baked Potato, Chive Crème Fraiche, Pancetta Confetti
Chipotle Chicken Salad Cones, Whipped Boursin Cheese
Grilled & Chilled Margarita Shrimp Skewer, Tequila-Lime Marinade, Candied Jalapeno
Smoked Salmon Crostini, Fried Capers, Lemon Cream
Beef Tenderloin Crostini, Sgt Pepper Goat Cheese, Bell Pepper Chutney
Tuna Tataki, Wakame, Sambal Cucumber Salad
Kil@Wat Tuna Tartar Tacos, Taro Root Shell, Sriracha Aioli

Additional passer fee of \$50.00 per attendant will apply for passing selections. Passer fee is included in the Inspire and Indulge Packages.



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COCKTAILS & BEVERAGES

Consumption Bar Prices

Call Brands

Premium Cocktails

Prestige Cocktails

House Wine

Domestic Beer

Imported Beer

Selected Cordials

Soft Drinks

Mineral Waters

Soda/Beer/Wine

Includes house wines, domestic bottled beer and Pepsi® brand soft drinks.

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WINE LIST

RED WINES

HOUSE REDS

Robert Mondavi Merlot
Robert Mondavi Cabernet Sauvignon

PREMIUM RED WINES

Storypoint Cabernet Sauvignon
Rodney Strong Sonoma Cabernet Sauvignon
MacMurray Ranch Pinot Noir
Murphy-Goode Red Blend
Trivento Malbec

WHITE WINES

HOUSE WHITES

Robert Mondavi Chardonnay
Robert Mondavi Sauvignon Blanc

PREMIUM WHITE WINES

William Hill Chardonnay
Rutherford Ranch Chardonnay
Matanzas Creek Sauvignon Blanc
Mazzoni Pinot Grigio

CHAMPAGNE & SPARKLING WINE

Freixenet Cava
Faire la Fête, Brut, France

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INTERCONTINENTAL WEDDING INFORMATION

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. Kil@Wat, Milwaukee ChopHouse, Mason Street Grill, Safe House and Miller Time Pub and Grill are all top-rated restaurants in Milwaukee. The WELLspa, located at the Pfister Hotel, is a relaxing oasis for any pre-wedding pampering needs. If you are interested in more information, please let us know. We want to help make your wedding a memorable experience for you and your guests. Please let your event manager know if we can help customize any part of your weekend.

MENU SELECTION

Menu selection and pricing will be guaranteed 45 days prior to the event, pursuant to a banquet event order. All prices do not include a 22% service charge, which is subject to tax. Current sales tax is 6.1%, which will be added to all food and beverage purchases. All menu details are due 30 days in advance to the event. One entrée selection is recommended. Exceptions can be made for dietary or religious restrictions. If more than one entrée is selected, there will be an additional charge of \$2.00 per guaranteed person. Food prepared by the hotel, which is not consumed by attendees, may not be taken out of the hotel after the function. The only exception is wedding cake tops. Hors D'Oeuvres, reception and buffet food service is limited to 1.5 hours.

The hotel recommends that all food and beverage be provided by the hotel. In the event that items are brought into the hotel, additional service charges, cutting fees, display charges or corkage fees will apply. In the event permission is granted for a group to bring food or beverage items (charitable events), the hotel does not assume responsibility for the quality, timeliness or price of food and beverage items brought into the hotel.

BAR SERVICES

Hosted Bars – Guests order the drinks of their choice and billing of the consumption plus gratuity and tax is charged to the host of the event. Hosted bars can be arranged as a package with an hourly charge or based on consumption. Cash Bars – Guests purchase their drinks individually at the bar. Prices include tax and gratuity. Bartenders – The hotel staffs one bartender per 75-100 guests. Bartender fees are included in the wedding package. Additional bartenders requested are \$100 each with a \$300 bar minimum. Bartender fees apply to all weddings booked a la carte.

PERSONAL ITEMS

The hotel does not assume responsibility for any personal items, food or beverages left behind at the conclusion of the function.

The hotel is not responsible for damage or loss of any merchandise or articles brought into the hotel or left behind at the conclusion of the event. The hotel does not accept responsibility for the security of wedding gifts or card boxes. It is the client's responsibility to secure all gifts and cards received prior to dinner.

ADDITIONAL SERVICES

The hotel will provide a complimentary coat check for groups over 100 people, based on weather. Standard staffing is one attendant per 150 guests. The hotel is not responsible for lost or stolen items. The InterPark parking ramp is available to banquet patrons at posted parking rates. Parking is subject to availability. Pricing is subject to change without notice.

GUARANTEES

Confirmation of all meal functions as to the number of guests to be served must be made no later than 10:00 am, five business days prior to the scheduled event. In the event this number is not given, we will assume the expected number printed on the banquet event order is the guarantee and will charge accordingly. If more than one entrée is selected, you must provide the breakdown of entrees at the time of the final guarantee, as well as individual place cards indicating entrée choice. A floor plan or diagram must be submitted three business days prior to the event, if applicable. For groups of 100 attendees or more, the hotel must be notified two weeks in advance as to the approximate number of guests expected. Weddings are contracted for a specific room. Food and beverage purchase minimums apply in order to guarantee that designated room. Cancellation fees will apply if an event is cancelled, per the contract terms.



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PAYMENT POLICIES

Payments must be made in advance of the function. A deposit of \$1500 is required with the return of the signed contract to ensure your space as definite. 50% of the food and beverage minimum is due six months prior to the reception date. \$500 of the initial deposit is withheld from the estimate for a 'reserve account'. If unused, this will be refunded with the final bill. Deposits are required for all weddings, social functions and holiday parties. The remaining 100% of the total anticipated costs must be paid three business days prior to the function by cash, certified bank check/ cashier's check or credit card.

AUDIO VISUAL SERVICES:

The hotel has an exclusive contract with PSAV for audio visual services. Additional fees as indicated in the production guidelines will be assessed for technical services and additional set-up requirements for audio visual equipment supplied by a source other than InterContinental Milwaukee or PSAV. Additional charges do not apply to weddings providing their own audio visual services or working with a DJ or band. Audiovisual equipment contracted outside the hotel must be removed immediately following the conclusion of the event. The hotel and PSAV assume no responsibility for services contracted outside of the hotel.