The View. The Venue. Your forever begins here.

“...You helped create such a beautiful day for us and we are forever thankful. Our family and friends could not stop raving about how amazing Monona Terrace is. You helped start our happily ever after on such a high note. We cannot thank you enough.”

-Alicia & Michael

2022 WEDDING MENU & PACKAGES
EXCLUSIVELY AT MONONA TERRACE
Celebrate in Style.

Monona Catering has specialized in delicious food and impeccable service since the Monona Terrace opened its doors in 1997, as the exclusive in-house caterer for the venue. Your guests will rave about the quality of the food and you will be free to enjoy your special day, while we ensure that your catering experience is flawless. From top notch chefs to white-gloved butler passers and experienced bartenders you will find no match in the Madison area to our team of professionals, ready to make your wedding day one to remember. From classic plated meals, to buffets, to action stations and custom cocktails we are ready to work with you to turn your wedding reception dream into reality.

BASIC WEDDING PACKAGE

$5.00 per person

- White or Ivory Table Linens
- Choice of Napkin Color from In-House Palette
- Votive Candles
- Table Stands
- Multiple Entrées
- Cake Cutting & Service (cake not included)
- Staff for up to one hour prior and one hour following your event to assist with placement and removal of standard wedding décor*
- Does not include food and beverages. This package allows you to choose à la carte and select food options from the full menu.

*If additional staffing is required to complete installation of client décor in time allotted, standard hourly labor rate will apply. Chair cover installation/removal and ceremony décor placement/removal available at additional charge.

STANDARD WEDDING PACKAGE

Adult Guests $58.95     Children $19.95

Standard Package includes all items from Basic Wedding Package plus Stationary Hors d’oeuvres, Butler Passed Champagne, Salad Choice, Entrées, and After Dinner Coffee Station.

Stationary Hors d’oeuvres Choice of 3 (2 cold and 1 hot)

Cold Hors d’oeuvres
- Bruschetta VG
- Antipasto Skewers G
- Chocolate Dipped Strawberries G

Hot Hors d’oeuvres
- Curried Shrimp Croustade
- Swedish or BBQ Meatballs
- Petite Vegetarian Eggrolls

Champagne Toast
- Kenwood Yulupa Brut and Sparkling Grape Juice

Entrées

Choice of up to 4 Plated Entrées, plus Children’s Entrée or 2-Entrée Traditional Dinner Buffet
- Lemon Caper Chicken G
- Chicken Marsala G
- Pot Roast G
- Roasted Garlic Sirloin G
- Woodland Mushroom Sirloin G
- Bone-in Brined Pork Loin G
- Roasted Salmon G
- Seafood Wellington
- Chef’s Choice Vegetarian

Entrées include Standard or Gourmet Beginning and Vegetable, Bakery Fresh Hard Rolls & Butter, Coffee, Tea, Milk.

After Dinner Coffee Station

Rising Shores® Organic Fair Trade Coffee, Regular and Decaffeinated

G: Gluten Sensitive except as noted
VG: Vegan

All prices subject to 21% service charge and applicable sales tax.
PACKAGES

PREMIUM WEDDING PACKAGE
Adult Guests $69.95  Children $21.95

Premium Package includes all items from Basic Wedding Package plus Butler Passed Hors d’oeuvres, Champagne Toast, Wine Service with Dinner, Salad Choice, Entrées, and After Dinner Gourmet Coffee Station.

Butler Passed Hors d’oeuvres
Choice of 4 (2 cold and 2 hot)

Cold Hors d’oeuvres
Antipasto Skewers G
Profiteroles
Vegetarian Cucumber Cup G, VG
Smoked Salmon Mousse Tartlet
Charcuterie Skewers G
Chocolate Dipped Strawberries G

Hot Hors d’oeuvres
Wisconsin Four Cheese Tartlet
Artichoke Crostini
Caramelized Onion Tartlet
Wisconsin Mozzarella & Tomato Crostini
Bacon Wrapped Water Chestnuts with Marmalade Glaze G

Champagne Toast
Kenwood Yulupa Brut and Sparkling Grape Juice

Wine Service
Rising Shores® by Rutherford Ranch Winery
single pour during dinner
Our private label wine available exclusively at Monona Terrace®
Choice of two varietals - Chardonnay, Pinot Grigio, Cabernet Sauvignon, Merlot, White Zinfandel

Entrées
Choice of up to 4 Plated Entrées, plus Children’s Entrée or 3-Entrée Traditional Dinner Buffet
Green Peppercorn Sirloin G
Woodland Mushroom Sirloin G
Roasted Garlic Sirloin G
Risotto Stuffed Chicken
Margherita Chicken
Lemon Pesto Pork
Roasted Salmon G
Seafood Wellington
Stuffed Shrimp
Portobello Wellington
Balsamic Maple Tempeh G, VG
Vegetable Strudel VG

Entrées include Standard or Gourmet Beginning and Vegetable, Bakery Fresh Hard Rolls and Butter, Coffee, Tea, Milk. Standard Wedding Menu also Available for Entrée Choices.

After Dinner Coffee Station
Rising Shores® Organic Fair Trade Gourmet Coffee, Regular and Decaffeinated
Served with Fresh Whipped Cream, Chocolate Shavings, Cinnamon, Sugar Cubes and Hazelnut, Irish Cream and Vanilla Flavorings

Eggs served over easy, poached, sunny-side-up or soft-boiled, and hamburgers and steaks that are served rare or medium-rare may be undercooked and will only be served upon the consumer’s request. Whether dining out or preparing food at home, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

The format of your event may need to be revised to be compliant with restrictions, guidelines, or other requirements for the safety and protection of all guests. If deemed necessary, your catering sales manager will reach out to you to discuss alternatives.

Every effort will be made to honor special dietary needs, however, please note that all food is prepared in a commercial kitchen that handles peanuts, tree nuts, fish, shellfish, eggs, dairy, soy and wheat regularly, and non-exposure to these potential allergens cannot be guaranteed.

Monona Catering reserves the right to make reasonable ingredient or menu substitutions based on the availability of items through our supply chain.
COLD HORS D’OEUVRES

Priced per piece unless otherwise indicated.
Minimum of 25 unless otherwise indicated.

VEGETARIAN

Chocolate Dipped Strawberries G $2.95 each
Fresh Fruit Kabobs G, VG $5.25 each
Bleu Cheese Walnut Croustade $2.50 each
Fresh Vegetables & Herbed Cheese Croustade $2.25 each
Cucumber Cup $3.40 each
  Hummus & Tomato G, VG or Feta & Kalamata Olive G
Petite Vegetarian Taco Croustade $2.20 each
Bruschetta $2.80 each
  Roasted Garlic & Wisconsin Cheddar or Roma Tomato VG
Tajín Dusted Watermelon Spoon with Ponzu Sauce G, VG $2.60 each
Antipasto Skewers G $2.40 each
Petite Desserts: (may contain nuts)
  Cheesecakes, Cream Puffs, Tartlets, Truffles G, Finger Cakes,
  Petit Fours, Éclairs, French Macarons
Three Choices - 100 minimum; Four Choices - 400 minimum; Six Choices - 600 minimum

SEAFOOD

Caviar Deviled Eggs G $2.20 each
Crabmeat Cucumber Cup G $3.35 each
Iced Large Shrimp Cocktail with Fresh Lemon & Cocktail Sauce G $4.55 each
Lobster Stuffed Cherry Tomato G $4.50 each
Smoked Salmon & Caviar Crouton $2.20 each
Smoked Salmon Mousse Tartlet $2.75 each
Sushi with Wasabi & Pickled Ginger
  California Roll G, Spicy Tuna G or Tempura Shrimp $3.00 each
Vegetarian G, VG $2.85 each
Minimum 100 pieces, Maximum 600 pieces

MEAT

Andouille Sausage Canapé $2.40 each
Beef Tenderloin Carpaccio $3.95 each
Charcuterie Skewer G $2.95 each
  Chef’s Selection of Cured Meats, Kalamata Olive & Artichoke
Profiteroles $2.65 each
  Tarragon Chicken, Smoked Salmon Salad or
  Roasted Red Pepper Hummus
Smoked Turkey Finger Sandwich with $2.65 each
  Wisconsin Cranberry-Plum Relish

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VG: Vegan

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HOT HORS D’OEUVRES

Priced per piece unless otherwise indicated.
Minimum of 25 unless otherwise indicated.

VEGETARIAN

Aloo Tikki (Spicy Pea Filled East Indian Potato Patties), Tamarind Chutney $2.55 each
Artichoke Crostini $2.35 each
Baked Artichoke Dip with Baguettes $39.95 per quart
(approximately 32 portions per qt)
Blueberry Goat Cheese Tartlet $3.25 each
Caramelized Onion Tartlet $2.45 each
Jalapeño Cream Cheese Wonton $3.50 each
Wisconsin Mozzarella and Tomato Crostini $2.45 each
Artichoke Beignets $3.95 each
Petite Vegetarian Egg Rolls with Sweet and Sour Sauce $2.95 each
Mini Black Bean Burrito with Sour Cream and Mild Salsa $3.95 each
Spinach Artichoke Tartlet $2.95 each
Spanikopita $3.75 each
Wisconsin Wild Rice Stuffed Mushrooms $2.50 each
Sundried Tomato & Artichoke Stuffed Mushroom $2.90 each
Wisconsin Four Cheese Tartlet $2.55 each

SEAFOOD

Curried Shrimp Croustade $2.75 each
Salmon Cake with Rémoulade Sauce $3.80 each
Shrimp Scampi Tartlet $3.95 each
Crab Rangoon with Sweet and Sour Sauce $3.95 each
Moroccan Glazed Salmon Skewers $3.75 each

MEAT

Bacon Wrapped Water Chestnuts with Marmalade Glaze $3.75 each
Battered Chicken Wings and Drummettes with Ranch Dressing $3.25 each
Buffalo Chicken Wings and Drummettes $3.50 each
with Bleu Cheese Dressing & Celery Sticks
Asiago Chicken Blossom $3.45 each
Cheesy Smoked Chicken Cornucopia $4.40 each
Chicken Satay Marinated in Lemongrass Ginger Sauce $3.50 each
Chicken Spring Rolls with Sweet and Sour Sauce $3.25 each
Hibachi Beef Teriyaki Skewers $5.25 each
Jerk Chicken Skewer with Mango Salsa $4.25 each
Meatballs $2.20 each
  Swedish or BBQ
  Mini Beef Wellington $4.50 each
  Pork Pot Stickers with Ponzu Sauce $2.40 each

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applicable sales tax.
HORS D’OEUVRES PLATTERS

Priced per portion unless otherwise indicated. Minimum of 25 unless otherwise indicated.

Gourmet International Cheese $7.25 per portion
and Fruit Display G (50 minimum)
Gruyère Swiss, Vermont Cheddar, Fontina, Creamy Brie, Lemon-Herb Chèvre and Lemon Bleu Cheeses with Strawberries, Grapes, Dried Apricots and Kiwi, Toasted Pecans and Gourmet Crackers (contains gluten)

Smoked Cheese & Grilled Vegetable Antipasto Platter G $5.95 per portion
Smoked Parmesan, White Cheddar and Gruyère Cheeses in Rosemary Roasted Garlic Vinaigrette with Grape Tomatoes, Asparagus, Kalamata Olives, Roasted Bell Peppers, Red Onion and Grilled Zucchini & Yellow Squash

Charcuterie Board G $5.75 per portion
(50 minimum) Chef’s Assortment of Cured Meats which may include: Prosciutto, Ghost Pepper Salami, Genovese Salami, Soppressata or Finocchiona. Served with Dried Fruit and Sliced Baguette (contains gluten)

Wisconsin Cheese Platter G $3.75 per portion
Wisconsin Cheddar, Baby Swiss, Muenster and Green Bay White Cheddar Cheeses with Gourmet Crackers (contains gluten)

Wisconsin Cheese & Sausage Platter G $3.95 per portion
Wisconsin Cheddar, Baby Swiss, Muenster and Green Bay White Cheddar Cheeses with Sliced Salami, Cubed Pastrami and Gourmet Crackers (contains gluten)

Baked Whole Brie $325.00 each
With Raspberries or Mushrooms En Croute with Sliced Baguette
(approximately 70 petite servings)

Decorated Whole Poached Salmon G Market Price
Served with Capers, Red Onion, Tomato, Boiled Egg, Gourmet Crackers (contains gluten), Herb Cream Cheese & Fresh Lemon
(approximately 75 petite servings)

House-Smoked Salmon Fillet Display G $250.00 each
Served with Capers, Red Onion, Tomato, Boiled Egg, Gourmet Crackers (contains gluten), Herb Cream Cheese & Fresh Lemon
(approximately 30 petite servings)

Gourmet Vegetable Crudités G, VG $4.50 per portion
House Made Garlic Original Hummus & Tzatziki Sauce (contains dairy), Whole Stemmed Carrots, Blanched Asparagus, Romanesco Broccoli, Cherry Tomatoes, Assorted Pepper Strips, Cucumber Sticks with Fresh Herb Garnish

Fresh Vegetable Tray G, VG $2.75 per portion
with Cucumber Dill Dip (contains dairy)

Fresh Vegetable and Relish Tray G, VG $2.95 per portion

Marinated Grilled Vegetable Platter G, VG $3.25 per portion
with Pesto Dip G

Seasonal Fresh Cut Fruit Platter G, VG $5.75 per portion

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# HORS D’OEUVRES

**CHEF’S CARVING TABLE**

Chef Attendant required on all carving tables. 
$105 per chef ($35 per attendant per hour - 3 hour minimum).

Petite Rolls (contain gluten) included with below selections.

<table>
<thead>
<tr>
<th>Dish</th>
<th>Market Price</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>Steamship Round of Beef G</td>
<td>Market Price</td>
<td>with Dijon, Mayonnaise and Horseradish Cream Sauce (approximately 150-200 petite servings)</td>
</tr>
<tr>
<td>Whole Slow Roasted Prime Rib G</td>
<td>Market Price</td>
<td>with Béarnaise Sauce &amp; Horseradish Cream Sauce (approximately 50 petite servings)</td>
</tr>
<tr>
<td>Baron of Beef G</td>
<td>Market Price</td>
<td>with Dijon, Mayonnaise and Horseradish Cream Sauce (approximately 80 petite servings)</td>
</tr>
<tr>
<td>Beef Wellington</td>
<td>Market Price</td>
<td>with Demi Glace and Béarnaise Sauce (approximately 35 petite servings)</td>
</tr>
<tr>
<td>Whole Roasted Turkey G</td>
<td>$395.00</td>
<td>with Dijon, Mayonnaise and Wisconsin Cranberry Chutney (approximately 40 petite servings)</td>
</tr>
<tr>
<td>Whole Smoked Turkey G</td>
<td>$395.00</td>
<td>with Dijon, Mayonnaise and Wisconsin Cranberry Chutney (approximately 40 petite servings)</td>
</tr>
<tr>
<td>Whole Boneless Ham G</td>
<td>$325.00</td>
<td>with Dijon, Mayonnaise and Door County Cherry Chutney (approximately 25 petite servings)</td>
</tr>
<tr>
<td>Whole Island Pork Loin G</td>
<td>$275.00</td>
<td>with Chipotle BBQ Sauce and Mango Chutney (approximately 40 petite servings)</td>
</tr>
<tr>
<td>Steamship Round of Pork G</td>
<td>Market Price</td>
<td>with Dijon and Chipotle BBQ Sauce (approximately 40 petite servings)</td>
</tr>
<tr>
<td>Roast Leg of Lamb G</td>
<td>Market Price</td>
<td>with Minted Saffron Sauce (approximately 25 petite servings)</td>
</tr>
<tr>
<td>Roasted Vegetable Station G, VG</td>
<td>$275.00</td>
<td>Assortment of Vegetables which may include: Whole Roasted Cauliflower, Broccoli, Bell Peppers, Grilled Asparagus, Grilled Portabella Mushroom Caps, Roasted Carrots, Grilled Yellow Squash or Zucchini with Harissa Sauce and Cannellini-Lemon Sauce (approximately 50 petite servings)</td>
</tr>
</tbody>
</table>

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VG: Vegan

All prices subject to 21% service charge and applicable sales tax.
**HORS D’OEUVRES**

**PACKAGES & STATIONS**

*Minimum of 50.*

<table>
<thead>
<tr>
<th>Item Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Wisconsin Made</td>
<td>$9.25</td>
</tr>
<tr>
<td>Wisconsin Wild Rice Stuffed Mushrooms G, Rushing Waters</td>
<td></td>
</tr>
<tr>
<td>Smoked Trout Crouton, Cheesy Smoked Chicken Cornucopia,</td>
<td></td>
</tr>
<tr>
<td>Gourmet Wisconsin Cheese &amp; Sausage Platter G with Gourmet Crackers (contains gluten)</td>
<td></td>
</tr>
<tr>
<td>($3.25 total portions per guest)</td>
<td></td>
</tr>
</tbody>
</table>

**Butler’s Choice**

<table>
<thead>
<tr>
<th>Item Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sundried Tomato &amp; Artichoke Stuffed Mushroom G, Curried Shrimp Croustade,</td>
<td>$7.50</td>
</tr>
<tr>
<td>Caramelized Onion Tartlet, Wisconsin Mozzarella &amp; Tomato Crostini, Tarragon</td>
<td></td>
</tr>
<tr>
<td>Chicken Salad Profiterole (3 total portions per guest)</td>
<td></td>
</tr>
</tbody>
</table>

**The International**

<table>
<thead>
<tr>
<th>Item Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tomato Bruschettas, Spanikopita, Mini Beef Wellington, Pork Pot Stickers with</td>
<td>$12.25</td>
</tr>
<tr>
<td>Ponzu Sauce, Cheesy Smoked Chicken Cornucopia, Andouille Sausage Canapé (4 total</td>
<td></td>
</tr>
<tr>
<td>portions per guest)</td>
<td></td>
</tr>
</tbody>
</table>

**Dim Sum**

<table>
<thead>
<tr>
<th>Item Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pork Pot Stickers with Ponzu Sauce, Hibachi Beef Teriyaki Skewer, Chicken Satay,</td>
<td>$12.50</td>
</tr>
<tr>
<td>Chicken Spring Roll, Petite Vegetarian Egg Rolls, Sweet &amp; Sour Sauce (4 total</td>
<td></td>
</tr>
<tr>
<td>portions per guest)</td>
<td></td>
</tr>
</tbody>
</table>

**Antipasto Table G**

<table>
<thead>
<tr>
<th>Item Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Marinated Fresh Wisconsin Cheeses, Assorted Olives, Salami and Prosciutto,</td>
<td>$9.25</td>
</tr>
<tr>
<td>Mushrooms, Pepperoncinis and Artichoke Hearts, Marinated and Grilled Vegetables,</td>
<td></td>
</tr>
<tr>
<td>Tapenade and Infused Olive Oil, Rustic Breads and Sliced Baguette (contains gluten)</td>
<td></td>
</tr>
<tr>
<td>(3 total portions per guest)</td>
<td></td>
</tr>
</tbody>
</table>

**Taste of Italy**

<table>
<thead>
<tr>
<th>Item Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Steamed Cavatappi &amp; Angel Hair Pastas with Bolognese &amp; Alfredo Sauces, Fresh</td>
<td>$10.25</td>
</tr>
<tr>
<td>Blend of Julienned &amp; Sliced Vegetables, Shredded Wisconsin Parmesan, Kalamata</td>
<td></td>
</tr>
<tr>
<td>&amp; Queen Olives, Artichoke Hearts and Sun-Dried Tomatoes (2 petite portions per</td>
<td></td>
</tr>
<tr>
<td>guest)</td>
<td></td>
</tr>
</tbody>
</table>

**Quesadilla Station**

<table>
<thead>
<tr>
<th>Item Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fajita Seasoned Chicken Quesadillas and Grilled Portobello &amp; Vegetable</td>
<td>$10.25</td>
</tr>
<tr>
<td>Quesadillas, Served with Tortilla Chips, Sour Cream, Mild Salsa and Guacamole G</td>
<td></td>
</tr>
<tr>
<td>(3 total portions per guest)</td>
<td></td>
</tr>
</tbody>
</table>

**Sliced Roasted Fresh Pineapple G with Babcock Hall Vanilla Ice Cream G (not    | $9.95  |
| vegetarian), Accompanied by an Assortment of Gourmet Petite Desserts (may contain nuts) (3 total pieces per guest) |

**All prices subject to 21% service charge and applicable sales tax.**

**Salad Shaker Station G **

<table>
<thead>
<tr>
<th>Item Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chopped Romaine Hearts, Assorted Toppings: Cherry Tomatoes, Sliced Green Onions,</td>
<td>$8.25</td>
</tr>
<tr>
<td>Fresh Parmesan, Shredded Cheddar, Feta Cheese, Seasoned Croutons (contains</td>
<td></td>
</tr>
<tr>
<td>gluten), Thin Sliced Mushrooms, Craisins, Diced Turkey, Diced Tofu, Diced</td>
<td></td>
</tr>
<tr>
<td>Cucumbers, Shredded Carrots, Chopped Hard Boiled Eggs, Sunflower Seeds,</td>
<td></td>
</tr>
<tr>
<td>Dressings: House Fig-Grapeseed Vinaigrette VG, Creamy Ranch, House French,</td>
<td></td>
</tr>
<tr>
<td>Served in a 16 oz. recyclable plastic cup (1 salad cup per guest)</td>
<td></td>
</tr>
</tbody>
</table>

**Happy Hour Package**

<table>
<thead>
<tr>
<th>Item Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Buffalo Wings with Bleu Cheese Dressing, BBQ Chicken Pizza Squares, Onion Rings</td>
<td>$15.95</td>
</tr>
<tr>
<td>with Ketchup, Layered Taco Dip with Tortilla Chips G (6 total portions per guest)</td>
<td></td>
</tr>
</tbody>
</table>

**Wisconsin Tailgate**

<table>
<thead>
<tr>
<th>Item Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Wisconsin Cheese Platter G with Gourmet Crackers, Fresh Vegetable and Relish</td>
<td>$15.95</td>
</tr>
<tr>
<td>Tray G, Petite Wisconsin Waldorf Salads, Mini Cheddarwursts with Condiments, BBQ</td>
<td></td>
</tr>
<tr>
<td>Chicken Skewers G, Homemade Warm Potato Chips (6 total portions per guest)</td>
<td></td>
</tr>
</tbody>
</table>

**Slider Bar**

<table>
<thead>
<tr>
<th>Item Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mini Cheeseburgers, Mini Buffalo Chicken Sandwiches, Mini Cheddarwursts,</td>
<td>$13.95</td>
</tr>
<tr>
<td>Homemade Petite Black Bean Burgers VG on Petite Cocktail Buns, Vegetable and</td>
<td></td>
</tr>
<tr>
<td>Relish Platter G, VG with French Onion Dip G, Potato Chips G and Condiments</td>
<td></td>
</tr>
<tr>
<td>including Tomato Rémoulade, Cornichon Relish and Grain Mustard (3.5 total</td>
<td></td>
</tr>
<tr>
<td>portions per guest)</td>
<td></td>
</tr>
</tbody>
</table>

**Mashed Potato Martini G **

<table>
<thead>
<tr>
<th>Item Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Garlic Mashed Potatoes in Martini Glasses, Served with Guest’s Choice of</td>
<td>$9.95</td>
</tr>
<tr>
<td>Toppings: Bavarian Mushroom Sauce, Crispy Onions (contains gluten), Sour Cream</td>
<td></td>
</tr>
<tr>
<td>with Chives, Diced Bacon, Sharp Cheddar Sauce, Shredded Wisconsin Swiss Cheese</td>
<td></td>
</tr>
<tr>
<td>and Infused Butters (1 martini per guest)</td>
<td></td>
</tr>
</tbody>
</table>

**Mac & Cheese Bar**

<table>
<thead>
<tr>
<th>Item Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Homemade Mac &amp; Cheese, Served with Guest’s Choice of Toppings: Diced Ham,</td>
<td>$7.95</td>
</tr>
<tr>
<td>Broccoli Florets, Crispy Fried Onions, Roasted Red Peppers, Green Onions,</td>
<td></td>
</tr>
<tr>
<td>Toasted Panko, Wisconsin Parmesan and Hot Sauce (1 portion per guest)</td>
<td></td>
</tr>
</tbody>
</table>

**Sweet Rewards**

<table>
<thead>
<tr>
<th>Item Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sliced Roasted Fresh Pineapple G with Babcock Hall Vanilla Ice Cream G (not</td>
<td>$9.95</td>
</tr>
<tr>
<td>vegetarian), Accompanied by an Assortment of Gourmet Petite Desserts (may contain nuts) (3 total pieces per guest)</td>
<td></td>
</tr>
</tbody>
</table>

**Station Attendant Required - Attendant Fee $70 per attendant ($35 per attendant per hour - 2 hour minimum). White-Gloved Butler Staff - $56 ($28 per hour, per staff - 2 hour minimum). Not all items listed are butler passable.**
### DINNER BEGINNINGS

**Salad Beginnings**

Choice of 1 included with plated entrées. If you would like both Soup and Salad, please add $3.50 per person.

<table>
<thead>
<tr>
<th>Salad Name</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Wild Blueberry Salad</strong>&lt;sup&gt;G&lt;/sup&gt;</td>
<td>Baby Greens, Fresh Blueberries, Red Pepper Confetti, Wisconsin Parmesan, House Red Wine-Dijon Vinaigrette</td>
</tr>
<tr>
<td><strong>Arugula Turnip Salad</strong>&lt;sup&gt;G, VG&lt;/sup&gt;</td>
<td>Fresh Arugula, Julienned Turnips, Sliced Radish, Toasted Pepitas, House Smoked Orange Vinaigrette</td>
</tr>
<tr>
<td><strong>Spinach &amp; Cranberry Salad</strong>&lt;sup&gt;G&lt;/sup&gt;</td>
<td>Baby Spinach, Wisconsin Crumbled Feta, Dried Wisconsin Cranberries, Silivered Shallots, House Orange-Balsamic Vinaigrette</td>
</tr>
<tr>
<td><strong>Orchard Salad</strong>&lt;sup&gt;G&lt;/sup&gt;</td>
<td>Baby Greens, Diced Seasonal Apples, Gorgonzola Cheese, House Fig-Grapeseed Vinaigrette</td>
</tr>
<tr>
<td><strong>Strawberry &amp; Brie Salad</strong>&lt;sup&gt;G&lt;/sup&gt;</td>
<td>Baby Spinach, Sliced Strawberry, Wisconsin Brie Cheese Wedge, Sesame Seeds, House Raspberry Vinaigrette</td>
</tr>
<tr>
<td><strong>Chamber Salad</strong>&lt;sup&gt;G, VG&lt;/sup&gt;</td>
<td>Baby Lettuce, Roma Tomato Slices, Carrot Coins, Julienned Purple Onion, House Lemongrass-Ginger Vinaigrette</td>
</tr>
<tr>
<td><strong>House Salad</strong></td>
<td>Hearts of Romaine &amp; Baby Greens, Cucumber &amp; Roma Tomato Slices, Shredded Carrots, Purple Onion, Wisconsin Parmesan, Home-Style Croutons, House Champagne-Mustard Vinaigrette</td>
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### Gourmet Beginnings

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<tbody>
<tr>
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<td>Baby Greens, Fresh Blueberries, Red Pepper Confetti, Wisconsin Parmesan, House Red Wine-Dijon Vinaigrette</td>
</tr>
<tr>
<td><strong>Harvest Salad</strong>&lt;sup&gt;G&lt;/sup&gt;</td>
<td>Baby Greens, Red Apple Fans, Dried Wisconsin Cranberries, Shallots, Wisconsin Parmesan, House Maple-Pecan Vinaigrette</td>
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<tr>
<td><strong>Wisconsin Beet Salad</strong>&lt;sup&gt;G&lt;/sup&gt;</td>
<td>Wisconsin Pickled Beets,</td>
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G: Gluten Sensitive except as noted
VG: Vegan

All prices subject to 21% service charge and applicable sales tax.

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DINNER ENTRÉES

Dinner Entrée includes your choice of Dinner Beginning and Vegetable, bakery-fresh Hard Rolls & Butter, Rising Shores® Organic Fair Trade Coffee, Tea and Milk.

Elevate your dining experience, add tableside wine service with our signature Rising Shores® Wine.

BEEF
Minimum 10 per Entrée Selection.

Black and Bleu Filet, (above) Broiled Filet, Bleu Butter, Roasted Garlic Duchess Potatoes, Steamed Asparagus

Roasted Garlic Sirloin $G $41.95
Broiled Sirloin Steak, Roasted Garlic Sauce with Sliced Wisconsin Parmesan Herb Potatoes

Woodland Mushroom Sirloin $G $42.95
Broiled Sirloin Steak, Woodland Mushroom Sauce, Twice-Baked Potato

Green Peppercorn Sirloin $G $42.95
Broiled Sirloin Steak, Creamy Peppercorn-Brandy Sauce with Roasted Garlic New Potatoes

Beef Short Ribs $G $41.95
Provençal Braised Short Ribs, Pan Jus, Gorgonzola Mashed Potatoes

Pot Roast $G (Minimum 25) $32.95
Tender Beef Slowly Roasted, Julienned Carrots, Onions, Celery, Mashed Potatoes, Pan Gravy

New York Strip $G Market Price
Broiled New York Strip Steak, Chimichurri Sauce, Roasted Garlic Duchess Potatoes

Black and Bleu Filet $G Market Price
Broiled Filet, Grilled Beefsteak Tomato, Bleu Butter or Miso Butter, Sliced Wisconsin Parmesan Herb Potatoes

PORK
Minimum 10 per Entrée Selection.

Lemon Pesto Pork Cutlet $28.95
Breaded Pork Cutlet, Arugula & Lemon Pesto, Risotto Croquettes

Bone-in Brined Pork Loin $G $28.95
Pork Loin Roasted Whole & Sliced, Pan Gravy, Gorgonzola Mashed Potatoes

Vegetable Choices $G, VG
Fresh Seasonal Vegetable Blend; Whole Green Beans with Confetti Peppers; Roasted Vegetable Blend or Sugar Snap Peas & Julienned Carrots
Steamed Asparagus $G, VG Add $2.95 per person

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VG: Vegan

All prices subject to 21% service charge and applicable sales tax.
POULTRY
Minimum 10 per Entrée Selection.

Wisconsin Cranberry Chicken G $24.95
Baked Boneless Chicken Breast Filled with Dried Wisconsin Cranberries & Herbs, Vermouth Sauce, Garden Rice Pilaf (contains nuts)

Lemon Caper Chicken G $23.95
Boneless Sautéed Chicken Breast, Lemon Pan Sauce, Capers, White Wine, Herbs, Garden Rice Pilaf (contains nuts)

Chicken Saltimbocca $25.95
Wisconsin Parmesan Breaded Boneless Chicken Breast Filled with Prosciutto Ham, Fresh Sage, Wisconsin Swiss Cheese, Sauce Beurre Blanc, Herbed Yukon Gold Potato Wedges

Truffle Butter Chicken G $27.95
Roasted Airline Chicken Breast, Truffle Butter Glaze, Gorgonzola Mashed Potatoes

Wisconsin Cider-Glazed Chicken G $29.95
Apple Cider-Glazed Airline Chicken Breast, Roasted Fingerling Potatoes

Risotto Stuffed Chicken $25.95
Wisconsin Parmesan Breaded Boneless Chicken Filled with Lemon Risotto, Creamy Tarragon Mushroom Sauce, Sliced Wisconsin Parmesan Herb Potatoes

Chicken Marsala G $23.95
Boneless Chicken Breast, Marsala Wine Sauce with Mushroom Brown Rice Pilaf

Margherita Chicken $27.95
Breaded Boneless Chicken Breast Filled with Fresh Mozzarella, Tomato, Basil, Traditional Pesto Sauce, Vegetable Couscous

Vegetable Choices G, VG $2.95
Fresh Seasonal Vegetable Blend; Whole Green Beans with Confetti Peppers; Roasted Vegetable Blend or Sugar Snap Peas & Julienned Carrots
Steamed Asparagus G, VG Add $2.95 per person

All prices subject to 21% service charge and applicable sales tax.

2022 WEDDING MENU
DINNER ENTRÉES

SEAFOOD
Minimum 10 Per Entrée Selection.

Seafood Wellington $35.95
Lobster, Shrimp & Bay Scallops, Red Pepper, Garlic, Wisconsin Parmesan Cheese, Puff Pastry, Roasted Fingerling Potatoes

Parmesan Lemon Cod G $30.95
Cod Fillet, Parmesan Crust, Potatoes Rosti, Lemon Garnish

Champagne Tilapia G $27.95
Broiled Tilapia Fillet, Champagne Mushroom Sauce, Herbed Yukon Gold Potato Wedges, Lemon Garnish

Stuffed Shrimp $39.95
Five large Shrimp with Crabmeat, Onions, Peppers, Garlic, Herbs, Wisconsin Parmesan Cheese, Lemon Beurre Blanc Sauce, Lemon Rice Pilaf, Lemon Garnish

Roasted Salmon G $42.95
Oven Roasted Fresh Salmon Fillet, Potatoes Rissole, Lemon Garnish
Choice of:
- Herb Crust (contains gluten);
- Moroccan Barbecue Glaze;
- Orange Pan Sauce;
- Mustard Dill Sauce

Jumbo Crab Cake Duet Market Price
Breaded Crab Cake Rounds, Herbs, Maltaise Sauce, Roasted Garlic Fingerling Potatoes, Lemon Garnish

Vegetable Choices G, VG:
- Fresh Seasonal Vegetable Blend;
- Whole Green Beans with Confetti Peppers;
- Roasted Vegetable Blend or Sugar Snap Peas & Julienne Carrots;
- Steamed Asparagus G, VG Add $2.95 per person

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VG: Vegan

All prices subject to
21% service charge and applicable sales tax.
Seafood Wellington and Beef Filet
Medley (above)
Lobster, Shrimp and Bay Scallops, Leeks, Red Pepper, Garlic, Wisconsin Parmesan Cheese in a Delicate Puff Pastry Accompanied by Broiled Petite Beef Tenderloin Filet, Green Peppercorn Sauce

Seafood Wellington and Beef Filet $56.95

Shrimp Scampi and Tenderloin Market Price
Horseradish Crusted Beef Tenderloin Medallion, Accompanied by Shrimp Scampi, Roasted Fingerling Potatoes, Lemon Garnish

Shrimp Scampi and Tenderloin $56.95
Three Large Shrimp stuffed with Crabmeat, Onions, Peppers, Garlic, Herbs & Wisconsin Parmesan Cheese, Sauce Beurre Blanc, Accompanied by Petite Grilled Beef Tenderloin Filet, Sauce Moutarde, Tomatoes Rosti, Lemon Garnish

Stuffed Shrimp and Filet $58.95
Three Large Shrimp stuffed with Crabmeat, Onions, Peppers, Garlic, Herbs & Wisconsin Parmesan Cheese, Sauce Beurre Blanc, Accompanied by Petite Grilled Beef Tenderloin Filet, Sauce Moutarde, Tomatoes Rosti, Lemon Garnish

Jumbo Crab Cake and Sirloin Market Price
Jumbo Homemade Crab Cake, Sauce Maltaise, Accompanied by a Grilled Seasoned Sirloin Steak, Shoestring Potatoes, Lemon Garnish
Substitute: Beef Filet for Sirloin Add $5.00

Jumbo Crab Cake and Sirloin $35.95
Lemon Risotto Stuffed Chicken Breast, Taragon Mushroom Cream, Accompanied by Three Crispy Coconut Shrimp, Mango Horseradish Sauce, Vegetable Couscous, Lemon Garnish
Substitute: Sirloin Steak for Chicken Add $5.00

Risotto Stuffed Chicken and Coconut Shrimp $35.95
Coconut Shrimp

Risotto Stuffed Chicken and Wild Mushroom Ravioli $35.95
Coconut Shrimp

Sirloin and Champagne Tilapia $37.95
Petite Sirloin Steak, Shoestring Potatoes, Accompanied by Broiled Tilapia Fillet, Champagne Mushroom Sauce, Sliced Wisconsin Parmesan Herb Potatoes, Lemon Garnish
Substitute: Beef Filet for Sirloin Add $5.00

Chicken Saltimbocca and Wild Mushroom Ravioli $30.95

Marsala Chicken and Sirloin G $35.95
Sautéed Boneless Breast of Chicken, Marsala Wine Sauce, Accompanied by Grilled Sirloin Steak, Roasted Garlic Sauce, Potatoes Rissole

Chicken Saltimbocca and Wild Mushroom Ravioli $30.95
Wild Mushroom Ravioli

Marsala Chicken and Sirloin G $35.95
Sautéed Boneless Breast of Chicken, Marsala Wine Sauce, Accompanied by Grilled Sirloin Steak, Roasted Garlic Sauce, Potatoes Rissole

Substitute: Beef Filet for Sirloin Add $5.00

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Vegetable Choices G, VG:
Fresh Seasonal Vegetable Blend; Whole Green Beans with Confetti Peppers; Roasted Vegetable Blend or Sugar Snap Peas & Julienned Carrots
Steamed Asparagus G, VG Add $2.95 per person
TRADITIONAL DINNER BUFFET

Minimum of 50 - Groups that fall below the required minimum will be subject to additional charges and menu options may be abbreviated.

Dinner Buffet includes 2 Salads, 2 Vegetables, 2 Potatoes or Rice, Choice of Entrées, Bakery Fresh Hard Rolls & Butter, Rising Shores® Organic Fair Trade Coffee, Tea and Milk.

Elevate your dining experience, add tableside wine service with our signature Rising Shores® Wine.

SALADS (Choice of 2)
- Orchard Salad with House Fig-Grapeseed Vinaigrette
- Chamber Salad with House Lemongrass-Ginger Vinaigrette
- Mediterranean Salad with House Lemon Oregano Vinaigrette
- Arugula Turnip Salad with House Smoked Orange Vinaigrette
- Spinach and Cranberry Salad with House Orange-Balsamic Vinaigrette
- House Salad with Chlapagne-Mustard Vinaigrette

VEGETABLES (Choice of 2)
- Fresh California Medley
- Fresh Seasonal Vegetable Blend
- Green Beans with Confetti Peppers
- Moroccan Carrots
- Roasted Vegetable Blend
- Sugar Snap Peas & Julienned Carrots
- Whole Kernel Corn
- Zucchini Parmesan

POTATOES & RICE (Choice of 2)
- Wisconsin White Cheddar Scalloped Potatoes
- Wisconsin Baked Potato with Sour Cream
- Parsley New Potatoes
- Shredded Lyonnaise Potatoes
- Sliced Wisconsin Parmesan Herb Potatoes
- Potatoes Rissole
- Whipped Potatoes & Gravy
- Vegetable Couscous
- Confetti Toasted Orzo
- Mushroom Brown Rice Pilaf
- Lemon Rice Pilaf
- Quinoa Brown Rice Pilaf
- Fontina & Green Pea Risotto

ENTRÉE OPTIONS

- Chicken Marsala
- Spinach Artichoke Chicken
- Lemon Caper Chicken
- Risotto Stuffed Chicken
- Wisconsin Cranberry Chicken
- Whole Roast Turkey
- Champagne Tilapia
- Parmesan Lemon Cod
- Roasted Salmon Choice of:
  - Herb Crust (contains gluten)
  - Moroccan Barbecue Glaze
  - Orange Pan Sauce
  - Mustard Dill Sauce
- Whole Roast Turkey with Wisconsin Cranberry Chutney
- Roast Top Round of Beef with Au Jus and Horseradish Cream Sauce
- Sirloin Steak with Roasted Garlic Sauce (Add $6.00 per person)
- Rosemary Pork Loin with Door County Cherry Chutney
- Grilled Porkchop
- Pitt Ham
- Portobello & Wisconsin Cheese Stuffed Jumbo Pasta Shells with Cream Sauce
- Broccoli & Chickpea Fritter
- Tomato & Eggplant Ratatouille

Two Entrées $39.95
Three Entrées $44.95

**Chef Attendant Required - $105 per chef ($35 per attendant per hour - 3 hour minimum).
LATE NIGHT MENU

Reception size portions, not suitable for meal replacement.
Minimum of 25, unless otherwise indicated.

Nacho Bar G $8.50
Seasoned Ground Beef, Chili Beans, Nacho Cheese Sauce, Salsa, Guacamole, Black Olives, Green Onions, Diced Tomato and Sour Cream
Served with Tortilla Chips

Happily Ever After $9.95
Loaded Potato Skins with Sour Cream
Mozzarella Sticks with Marinara
Fried Mushrooms with Ranch Dressing
Onion Rings with Ketchup

Homemade Pizza Station
Our 16” Medium Crust Pizzas are served Party Cut with your choice of 3 pizza options (listed below), Grated Wisconsin Parmesan, Red Pepper Flakes and Ranch Dressing
(Approximately 3 portions per person)

Traditional $6.95
Pepperoni; Sausage; Cheese; Vegetarian

Gourmet $9.25
BBQ Chicken & Bacon; Deluxe; Sausage & Pepperoni; Cheeseless Olive Oil, Tomato, Artichoke, Garlic and Roasted Mushroom VG

Popcorn Bar G $7.95
Salted Popcorn VG, Yellow Cheddar Popcorn, Caramel Popcorn, M&M’S®, Craisins, Shakers of Flavored Toppings to include: Ranch; Hot Jalapeno; BBQ

Babcock Hall Sundae Bar **G $9.95
Babcock Hall Vanilla Ice Cream (not vegetarian)
With Guest’s Choice of Toppings to Include: Hot Fudge and Caramel Sauces, Sliced Strawberries, Peanuts, Maraschino Cherries, M&M’S®, Banana Slices and Fresh Whipped Cream

Deep Fried Cheese Curds $3.50 per portion
with Ranch Dressing
Onion Rings $4.00 per portion
with Ketchup
Deep Fried Mozzarella Sticks $2.50 each
with Marinara
Layered Taco Dip Platter G $4.95 per portion
with Tortilla Chips

**Station Attendant required - $70 Fee ($35 per attendant, per hour - 2 hour minimum).

CHILDREN’S MENU

For our young guests 12 and under, please select one choice.

All plated entrée choices include a starter of baby carrots and ranch dressing, dinner rolls & butter and milk.

Chicken Tenders $10.95
Breaded Chicken Tenderloins with BBQ Sauce, Tater Tots with Ketchup, Buttered Whole Kernel Corn

Quesadilla $10.95
Chicken & Cheese Quesadilla, Sour Cream, Refried Beans, Buttered Whole Kernel Corn

Mac & Cheese $10.95
Creamy Macaroni and Cheese, Steamed Whole Green Beans

Homemade Pizza $10.95
Cheese Pizza, Steamed Whole Green Beans

Children’s Portion Dinner Buffet $17.95

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**CAKES & DESSERTS**

Bring in your own tiered wedding cake (along with optional backup sheet cakes) from a WI licensed bakery or have our in-house pastry chef prepare a delectable display cake or unique dessert for your wedding.

<table>
<thead>
<tr>
<th>Cake Type</th>
<th>Servings</th>
<th>Frosted Price</th>
<th>Fondant Coated Price</th>
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<tbody>
<tr>
<td><strong>6” Decorated Display Cake (3 layers)</strong> 8-10 Servings</td>
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<td><strong>8” Decorated Display Cake (3 layers)</strong> 12-16 Servings</td>
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**Cake Flavors**
- White, Chocolate, Marble, Chiffon, Carrot, Red Velvet, Lemon Poppy Seed

**Frosting Flavors**
- Vanilla, Chocolate, Lemon, or Raspberry Buttercream, Cream Cheese Frosting or Vanilla Bean Frosting

Gourmet Cupcakes
- **Full Size $4.25 each**
- **Petite $3.25 each**
- Apple Pie with Walnut Streusel; Brandy Old Fashioned; Chocolate Chip Cookie Dough; Elderflower Lemon; Key Lime; Sea Salt Caramel Cream Cheese Pound Cake; Chocolate Raspberry; Peanut Butter Chocolate; Cherry Almond

Gluten Free Cupcakes
- **Full Size $4.25 each**
- **Petite $3.25 Each**
- Chocolate VG; Carrot Dairy-Free; Yellow Cake

Petite Desserts
- **$3.75 each**
- Cheesecakes, Cream Puffs, Tartlets, Truffles G, Finger Cakes, Petit Fours, Éclairs, French Macarons

**WEDDING CAKE POLICIES**

If you have chosen to purchase your tiered wedding cake from an outside bakery, the following guidelines apply.

1. The bakery must be a pre-approved, professionally licensed bakery in the State of Wisconsin with all required paperwork on file with Monona Terrace. The required paperwork includes a current copy of the bakery/restaurant license and certificate of liability insurance.

2. Monona Catering will assist in coordinating the delivery and set-up of the cake, but will assume no liability for the quality or condition of another bakery’s product and requires our Standard Hold Harmless Waiver be signed by the client. The outside bakery must deliver their cake to the designated cake table on the day of the event. Early delivery of cake will not be accepted.

3. Please be aware that not all bakeries use the same specifications when determining what their portion size is to be. Monona Catering will cut the cakes using our standard cake cutting diagram (ask Catering Sales Manager for current diagram), unless otherwise notified by our client that their bakery is using a different standard. If a different standard is being used, Monona Catering must be provided with a specific cutting layout (this should be available through the outside bakery).

4. Cake service, included in all wedding packages, includes staff attendants to cut and serve cake, all china, silverware, serving utensils and Monona Terrace logo cocktail napkins (when needed). Monona Catering will box all leftover cake and bag all cake parts, which will be placed at the gift table at the end of the event.
**BEVERAGES & SNACKS**

### HOT BEVERAGES
- **Rising Shores® Organic Fair**
  - Trade Coffee, Regular and Decaf $36.95 per gallon
  - Trade Gourmet Coffee Service, Regular and Decaf $46.95 per gallon
  - Served with Fresh Whipped Cream, Chocolate Shavings, Cinnamon, Sugar Cubes, and Hazelnut, Irish Cream and Vanilla Flavorings
- **Hot Chocolate** $34.95 per gallon
- **Hot Apple Cider** $31.95 per gallon
- **Hot Tea – Regular and Herbal Assorted** $2.75 each

### COLD BEVERAGES
- **Iced Coffee: Regular and Decaf** $36.95 per gallon
- **Iced Latte: Regular and Decaf** $39.95 per gallon
- **Iced Tea, Fruit Punch, Lemonade** $29.95 per gallon
- **Sparkling Fruit Punch** $30.95 per gallon
- **Chilled Fruit Juice** $10.95 per carafe
  - Apple, Cranberry, Orange
  - Specialty Juice (bottled) $4.95 each
    - Apple, Orange, Cranberry, Grapefruit
- **Rising Shores® Artesian Water (.5L bottle)** $3.75 each
- **Sparkling Water Assortment (canned)** $3.75 each
- **Pepsi Soda Assortment (canned)** $3.25 each
- **Milk (2% or Skim)** $2.50 each
- **Mild Salsa** $19.95 per quart
- **French Onion Dip** $19.95 per quart
- **Cucumber Dill Dip** $19.95 per quart
- **Hummus** $29.95 per quart
- **Garlic Original or Roasted Red Pepper Hummus** $36.50 per quart
- **Hot Nacho Cheese Dip** $39.95 per gallon

### SNACKS
- **Candy Bars** $4.00 each
  - Assortment may include: Snickers®, Kit Kat®, M&M’s®, Reese’s® Peanut Butter Cups, Hershey’s® Bar, Butterfinger®
- **Ice Cream Novelties** $4.75 each
  - Includes: Chips Galore Cookie Sandwiches, Sundae Cones, Choco-Tacos, Frozen Fruit Bars
- **Mixed Nuts** $26.95 per pound
  - G, VG $26.95 per pound
- **Trail Mix (contains nuts)** $23.95 per pound
- **Gardetto’s Snack Mix** $19.95 per pound
- **Popcorn Snack Box** $3.25 each
  - G, VG (minimum 12)
- **White Cheddar Popcorn Snack Box** $3.75 each
  - G (minimum 12)
- **Pretzels** $12.95 per pound
  - VG $12.95 per pound
- **Potato Chips** $19.95 per pound
  - G, VG $19.95 per pound
- **Pita Chips** $16.95 per pound
- **Tortilla Chips** $13.95 per pound
  - G, VG $13.95 per pound
- **Mild Salsa** $19.95 per quart
  - G, or Sour Cream G, VG $19.95 per quart
- **French Onion Dip** $19.95 per quart
- **Cucumber Dill Dip** $19.95 per quart
- **Garlic Original or Roasted Red Pepper Hummus** $29.95 per quart
- **Herbed Feta Dip** $36.50 per quart
- **二十年结婚菜单**

G: Gluten Sensitive except as noted
VG: Vegan

All prices subject to 21% service charge and applicable sales tax.
**BAR SERVICE**

Charges are by the drink, unless ordering a Bar Package. Consult your Catering Sales Manager to tailor bar services to fit your needs. Pricing for Special Order Beer, Wine or Spirits available on request.

**PREMIUM BRANDS**
- Ketel One Vodka, Korbel VSOP Brandy
- Bombay Sapphire Gin
- Crown Royal Whiskey, Jameson Irish Whiskey
- Plantation Rum
- Dewar’s Scotch
- 1800 Silver Tequila
- Maker’s Mark Bourbon
- Bogle Wines: Sauvignon Blanc, Chardonnay, Merlot, Cabernet Sauvignon, Old Vine Zinfandel

**CALL BRANDS**
- Tito’s Vodka, Korbel Brandy, Tanqueray Gin
- Jack Daniel’s Whiskey
- Bacardi Rum, Captain Morgan Spiced Rum
- Johnnie Walker Red Scotch
- Jose Cuervo Tequila
- Jim Beam Bourbon
- Rising Shores® Wines: Chardonnay, Pinot Grigio, Sauvignon Blanc, White Zinfandel, Merlot, Cabernet Sauvignon

**HOST PREMIUM BAR**
- Cocktails: $8.25
- Mixed Drinks: $7.75
- Wines: $9.25

**CASH PREMIUM BAR**
- Cocktails: $8.75
- Mixed Drinks: $8.25
- Wines: $9.75

**HOST CALL BAR**
- Cocktails: $7.50
- Mixed Drinks: $7.00
- Wine: $6.75-$8.00

**CASH CALL BAR**
- Cocktails: $7.75
- Mixed Drinks: $7.25
- Wine: $7.00 - $8.50

**ADDITIONAL BEVERAGES**

- Martinis, Manhattans, Specialty Drinks...
- Cordials...
- Import & Micro Brew:
  - Bottled - Capital Amber, New Glarus Spotted Cow, Stella Artois...
  - Draft - Capital Amber or New Glarus Spotted Cow (min. 100 guests)...
- Domestic Beer:
  - Bottled - Miller Lite, Leinenkugel’s Original...
  - Draft - Miller Lite or Bud Light (min. 100 guests)...
  - White Claw Black Cherry Hard Seltzer...
  - Non-Alcoholic Beer...
  - Soft Drinks and Sparkling Water...

**HOST PREMIUM BAR**
- Host: $9.50
- Cash: $10.00

**CASH PREMIUM BAR**
- Host: $8.00
- Cash: $8.50

**HOST CALL BAR**
- Host: $7.00
- Cash: $7.25

**CASH CALL BAR**
- Host: $5.75
- Cash: $6.00

**Bar Tender Fee of $35 per bartender per hour waived with $195 sales, excluding service charge and sales tax, per bartender per hour (3 hour minimum).**

**BAR PACKAGES**

**Hourly Host Premium Bar Package:**
- 1st Hour: $18.50
- Each Additional Hour: $8.25 per person

**Hourly Host Call Bar Package:**
- 1st Hour: $17.25
- Each Additional Hour: $7.50 per person

Includes Cocktails, Mixed Drinks, Wine, Cordials and Martinis, along with our standard Domestic, Micro, Import and NA Beers.

**ENDLESS SODAS**

Endless soft drinks from the bar. Groups up to 250 guests $475.00 package price

G: Gluten Sensitive
VG: Vegan

All prices subject to 21% service charge and applicable sales tax.

Traditional Old Fashioned
# WINE LIST

For Table Service

## OUR SIGNATURE RISING SHORES®

By Rutherford Ranch Winery, Napa Valley, Certified California Sustainable Winery

Our private label wine available exclusively at Monona Terrace®

- Chardonnay, Pinot Grigio, Cabernet Sauvignon, Merlot, White Zinfandel: $26.95
- Sauvignon Blanc: $32.95

## Bogle Wines

- Sauvignon Blanc, Chardonnay, Merlot, Cabernet Sauvignon, Old Vine Zinfandel: $35.95

## WINE LIST

### WHITE WINES

<table>
<thead>
<tr>
<th>Chardonnay</th>
<th>$37.95</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chateau St. Michelle</td>
<td></td>
</tr>
<tr>
<td>Estancia</td>
<td>$38.95</td>
</tr>
<tr>
<td>Rutherford Ranch</td>
<td>$51.95</td>
</tr>
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</table>

<table>
<thead>
<tr>
<th>Pinot Grigio</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Ruffino Lumina</td>
<td>$27.95</td>
</tr>
<tr>
<td>Ecco Domani</td>
<td>$30.95</td>
</tr>
<tr>
<td>Dipinti</td>
<td>$32.95</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Riesling</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Hogue</td>
<td>$31.95</td>
</tr>
<tr>
<td>Schlink Haus Kabinett</td>
<td>$37.95</td>
</tr>
</tbody>
</table>

### RED WINES

<table>
<thead>
<tr>
<th>Cabernet Sauvignon</th>
<th>$39.95</th>
</tr>
</thead>
<tbody>
<tr>
<td>Estancia</td>
<td></td>
</tr>
<tr>
<td>Raymond R Collection</td>
<td>$46.95</td>
</tr>
<tr>
<td>Rutherford Ranch</td>
<td>$72.95</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Merlot</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Estancia</td>
<td>$31.95</td>
</tr>
<tr>
<td>14 Hands</td>
<td>$32.95</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Pinot Noir</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Bridlewood</td>
<td>$32.95</td>
</tr>
<tr>
<td>Erath</td>
<td>$54.95</td>
</tr>
</tbody>
</table>

### Whites of Distinction

- Kenwood Sauvignon Blanc: $40.95
- Nobilo Sauvignon Blanc: $40.95
- Pine Ridge Chenin Blanc+Viognier: $44.95
- Chateau Bonnet Blanc: $48.95

### Wisconsin Varietals

- Prairie Fumé by Wollersheim: $31.95
- Vin X by Botham: $33.95

### Red of Distinction

- Trapiche Malbec: $33.95
- Ruffino Chianti: $34.95
- Chateau St. Sulpice Bordeaux: $38.95
- Bridlewood Blend 175: $40.95
- Cline Syrah: $43.95
- Ravenswood Lodi Zinfandel: $45.95

### Wisconsin Varietals

- Prairie Sunburst Red by Wollersheim: $35.95
- Uplands Reserve by Botham: $36.95

## CHAMPAGNE & SPARKLING WINES

| Kenwood Yulupa Brut          | $26.95 |
| Ballatore Gran Spumante      | $27.95 |
| Gran Passione Prosecco       | $27.95 |

| Veuve Clicquot Brut Yellow Label | $225.00 |
| Wollersheim Sparkling Grape Juice | $19.95 |

Custom Order and Kosher Wines available upon request.
KEG BEER LIST

Please consult your Catering Sales Manager for custom requests and reserve availability.

**Domestic Kegs**
Equate to $2.50 per glass (160 12 oz. portions)
Bud Light, Coors Light, Miller Lite, Miller Genuine Draft, Leinenkugel’s Original

**Import & Microbrew Kegs**
Equate to $3.28 per glass (160 12 oz. portions)

- **Ale Asylum, Madison, WI**
  - Hopalicious, Ambergeddon, Madtown Nut Brown
- **Capital, Middleton WI**
  - Amber, Island Wheat, Pale Ale, Pilsner, Supper Club
- **Great Dane, Madison, WI**
  - Landmark Lite, German Pilsner, Crop Circle Wheat, Old Glory Pale Ale
- **New Glarus, New Glarus, WI**
  - Spotted Cow, Moon Man Pale Ale, Two Women
- **Dos Equis**
- **Heineken**

All pricing includes appropriate drinkware, either glass or disposable.

Keg purchases apply towards bartender minimums and Monona Terrace sliding scale room reimbursements. All kegs are special order half-barrels and may not be returned.

G: Gluten Sensitive except as noted
VG: Vegan

All prices subject to 21% service charge and applicable sales tax.
2022 MONONA CATERING FOOD SERVICE POLICY AGREEMENT
For Monona Terrace Community and Convention Center

The following general information outlines stipulations pertaining to the provision of food and beverage service in Monona Terrace Community and Convention Center.

GUARANTEES

We require a preliminary attendance figure after menu selections have been made. However, we must have signed Catering Function Sheets two weeks prior and a firm guarantee of the number of meals to be served no less than 96 hours prior to each function (excluding holidays and weekends). Otherwise, your group will be billed for the preliminary number of meals, or the actual number of meals served, whichever is greater.

Example of Final Guarantee Due Date:

<table>
<thead>
<tr>
<th>Day of Event</th>
<th>Day that Guarantee is due by 12 Noon (excluding holidays and weekends)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Monday</td>
<td>Preceding Tuesday</td>
</tr>
<tr>
<td>Tuesday</td>
<td>Preceding Wednesday</td>
</tr>
<tr>
<td>Wednesday</td>
<td>Preceding Thursday</td>
</tr>
<tr>
<td>Thursday</td>
<td>Preceding Friday</td>
</tr>
<tr>
<td>Fri., Sat., Sun.</td>
<td>Preceding Monday</td>
</tr>
</tbody>
</table>

It is our policy to prepare the lesser of either 5% or 50 more meals than the final guarantee number requires. Since these are “extra meals,” we reserve the right to choose to make vegetarian or comparable substitutions in this overage. Your group will not be charged for these meals unless they are served to your guests.

Special dietary requests should be pre-ordered. All requests should be submitted on the guarantee due date and on the special dietary needs spreadsheet provided to you by your catering sales manager. Special dietary requests which are not pre-ordered will be charged in addition to the final guarantee.

Work orders, personnel schedules and food orders cannot be made until a signed Food Service Policy Agreement, signed Catering Function Sheets and the required deposits have been received.

DEPOSITS AND PAYMENTS

Please refer to the payment section of your Monona Terrace rental agreement for deposit and payment details. Subgroup orders and exhibitor services require payment in full for the estimated charges 14 days prior to the function.

Make all payments payable to MONONA TERRACE COMMUNITY AND CONVENTION CENTER. Final billing for all services will be processed through Monona Terrace Community and Convention Center.

Lessee is responsible for payment of food and beverage charges in the event of nonpayment by Lessee’s event sponsors or invitees.

SERVICE CHARGES AND TAXES

A service charge of 21% is added to all food and beverage charges. This service charge is also subject to sales tax. Service charges are applied toward gratuity payments, which are not the property of any one employee, and are disbursed by Monona Catering in accordance with our Employee Agreement.

Any of the following circumstances will result in additional charges:

- A program scheduled during the meal function that exceeds 90 minutes and necessitates the retention of employees for the completion of clearing soiled dishes, etc.
- A schedule that requires a room to be set in fewer than two hours.
- A schedule that requires a room set to be completed more than two hours prior to start of function.
- Damage or loss of equipment attributable to a member or attendee of the event.
- Other special needs or changes not previously agreed upon and shown on the Catering Function Sheets.

CANCELLATIONS

Within 14 business days prior to event: Cancellation Fee is 50% of the estimated food and beverage total.

After 12 Noon on the Guarantee Due Date: Cancellation Fee is 75% of the estimated food and beverage total.

Within 2 business days prior to event: Cancellation Fee is 100% of the estimated food and beverage total.

Custom/Special Orders (already ordered): Cancellation Fee is 100% of the quoted price.
FOOD RESTRICTIONS

With the exception of wedding cakes produced in a Wisconsin-licensed professional kitchen, all food and beverages served or consumed on the premises must be purchased, prepared and served by Monona Catering (see Wedding Cake Policy).

Monona Catering reserves the right to make reasonable ingredient or menu substitutions based on the availability of items through our supply chain.

No leftover food or beverages may be taken from the premises. At the conclusion of the function, such food and beverages become the property of Monona Catering and are donated to local shelters if deemed acceptable by Health Department Codes.

DISCLAIMER

Published menu prices cannot be guaranteed until six months prior to your event; therefore, menu prices are subject to change without notice up to six months prior to your event. Cash menu prices are subject to change without notice.

Within six months of event and prior to final menu selections and Lessee signing the Catering Function Sheets, published menu prices affected by higher than normal wholesale pricing are subject to change WITH notice. Within six months of event prices are guaranteed once Lessee has approved and signed the Catering Function Sheets.

Monona Catering cannot be held responsible for any food or beverage related injuries or illnesses resulting from food or beverages not prepared by Monona Catering.

Monona Catering cannot be held responsible for any damage or loss of any merchandise or personal belongings placed or left in the food service area.

Force Majeure: Monona Catering shall not be liable for non-performance of this contract when such non-performance is attributable to labor disputes; accidents; government (Federal, State, or Municipal) regulations or or restrictions upon travel or transportation; non-availability of food, beverage or supplies; riots; national emergencies; acts of God; and other causes—whether enumerated herein or not— which are beyond the reasonable control of Monona Catering, thus preventing or interfering with the catering company’s performance. In such event Monona Catering shall not be liable to the customer for any damages, whether actual or consequential, which may result from such non-performance. Monona Catering shall use reasonable diligence to correct the cause of the delay, and if the condition that caused the delay is corrected, Monona Catering shall notify the Lessee immediately and shall resume operations under the agreement.

If any provision of this agreement or the policies, rules and regulations which have been incorporated into this agreement by reference shall be declared invalid or unenforceable, the remainder of the provisions shall continue in full force and effect to the fullest extent permitted by law.

MULTI-ENTRÉE TICKETING

Meal Identification: Color-coded meal tickets are required for proper identification for entrée selection. Meal tickets must have the selected method of meal ID pre-approved by Monona Catering. The standard color code for Entrées is shown below. Please contact your Catering Sales Manager for further information regarding meal tickets.

<table>
<thead>
<tr>
<th>Color</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Red</td>
<td>Beef</td>
</tr>
<tr>
<td>Yellow</td>
<td>Chicken</td>
</tr>
<tr>
<td>Blue</td>
<td>Seafood</td>
</tr>
<tr>
<td>Green</td>
<td>Vegetarian/Special</td>
</tr>
</tbody>
</table>

Monona Catering will attempt to collect any meal tickets issued by the Lessee as the meals are served; however, Lessee will be billed for the number of meals actually served or the final guarantee, whichever is greater, regardless of the number of tickets collected.

BUFFET SERVICE

Cold Buffet – 25 Person Minimum          Hot Buffet – 50 Person Minimum

Monona Catering recommends a minimum of one two-sided buffet per 150 guests; however, each event is unique, and details should be discussed with your Catering Sales Manager to determine the appropriate setup for your function. Please allow adequate space in your floor plan. Groups that fall below the required minimum will be subject to additional charges.

TABLE SETTINGS

Table sets beyond the standard 5% overage (50 maximum) are subject to a $3.00 per place setting fee, plus service charge and sales tax (excluding food and beverage). Any preset food and beverage overage will be subject to additional charges determined on a menu-by-menu basis.

WATER SERVICE

Meals: Sit-down or buffet meal service includes appropriate water service as part of meal.

Non-Meal, Non-Meeting Function: Disposable glassware will be made available by the water fountains on each level of Monona Terrace at no charge. Should individual water stations be required inside or adjacent to Lessee’s contracted space that is not conducting a meeting or meal, a delivery fee of $23.50 per station per trip may apply.

BAR SERVICE

A bartender charge of $35 per bartender per hour waived with $195 sales, excluding service charge and sales tax, per bartender per hour (three-hour minimum).
Monona Catering recommends a minimum of one bartender per 100 guests; however, each event is unique and function details should be discussed with your Catering Sales Manager to determine the appropriate staffing. Monona Catering will make every reasonable effort to accommodate special staffing requests; however, we reserve the right to limit staffing depending on availability. Please allow adequate space in your floor plan.

**Bar Movement:** There is no additional charge for one bar movement during your event. If more than one bar movement is required, a $50.00 (plus tax) per bar movement fee will apply.

Events with less than a $10 catered food purchase per guest (excluding service charge and tax) and longer than two hours in duration may be subject to the Monona Terrace Alcohol Party Policy.

Monona Catering reserves the right to refuse service of alcoholic beverages to anyone under the age of 21 years old.

**SPECIAL STAFFING**

All labor charges are subject to sales tax.

**Butler Staff or Wait Staff Attendants** (beyond normal staffing levels): $28 per hour per staff with a three-hour minimum unless otherwise indicated. Monona Catering recommends a minimum of one butler staff per 200 passable portions. Appropriate staffing level will be determined on a case-by-case basis.

**Setup & Teardown:** Setup and teardown of client décor (table favors, programs, vases, etc.) by Monona Catering staff will be subject to a $28 per hour per staff member charge (three-hour minimum). Appropriate staffing level will be determined on a case-by-case basis by Monona Catering and may require more than one staff member. Lessee must provide appropriate packing materials for removal of décor items.

**Chef Attendants:** $35 per hour per chef with a three-hour minimum. Monona Catering recommends a minimum of one chef attendant per 150 guests, depending on the number of items to be carved. Appropriate staffing level will be determined on a case-by-case basis.

Note: Should special staffing requirements exhaust the Monona Catering employee roster, we reserve the right to use subcontracted staff. If subcontracted staff is required, any “minimum number of hours” due the subcontracted agency in excess of Monona Catering’s existing policy will be charged to the client.

**WEDDINGS**

Any tiered wedding cake from a source other than Monona Catering must be produced in a Wisconsin-licensed professional kitchen and will be subject to the Wedding Cake Policy. (See page 15)

In addition to food and beverage purchases, a Basic Wedding Package that covers setup and service requirements applies, unless otherwise indicated.

**IN-HOUSE DÉCOR**

The following items are available for rental from Monona Catering and are subject to applicable sales tax:

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>Votive Candles</td>
<td>$1.00 each</td>
<td>Included with all wedding packages</td>
</tr>
<tr>
<td>Table Stands</td>
<td>$0.50 each</td>
<td>No fee applies for use during meal functions</td>
</tr>
<tr>
<td>Special Linen</td>
<td></td>
<td>Available on request</td>
</tr>
</tbody>
</table>

Subcontracted services, when arranged by Monona Catering, are subject to an additional handling fee based on the subcontracted invoice value, i.e. ice carvings, floral, linens.

**ICE CARVINGS**

Handling Fee: $100 plus tax per standard sculpture (includes receipt, placement and teardown). Delivery should be scheduled the day of your function. Delivery prior to the day of your function will be subject to a $25 per carving per day cold storage fee plus tax. Carvings should be delivered with the appropriate drip trays.

Appropriate care will be used when handling your ice carving; however, due to their delicate nature Monona Catering cannot be held responsible for damage during shipping, placement, or display.

**MISCELLANEOUS**

All personal belongings must be removed from the food service area at the end of your event. Monona Catering cannot be held responsible for damage or loss resulting from non-removal of personal belongings from the food service area.
Exclusively at
MONONA TERRACE
COMMUNITY AND
CONVENTION CENTER

Let us orchestrate
your incredible.

One John Nolen Drive
Madison, WI 53703
Tel 608-261-4040
Fax 608-261-4023