



# Hilton

MILWAUKEE CITY CENTER



YOUR DAY YOUR WAY

## HILTON MILWAUKEE CITY CENTER WEDDING PACKAGES



### THE PLATINUM PACKAGE

Up to Six Hours of Hosted Beverage Service

("Call" Brand Liquor, Domestic & Imported Bottled Beer, House Wine, Soft Drinks)

Six Butler Passed Hors D'oeuvres Served for One Hour - Two From Each Category

Butler Passed Champagne During the Cocktail Hour

Champagne Toast with Dinner Service

Wine Service Throughout Dinner Service

Selection of Soup, Salad and Entree

Selection of Two Late Night Snacks

### THE ULTIMATE PACKAGE

Up to Six Hours of Hosted Beverage Service

("House" Brand Liquor, Domestic Draft Beer, House Wine, Soft Drinks)

Cash Bottled Import and Craft Beer

Three Butler Passed Hors D'oeuvres Served for One Hour - One From Each Category

Selection of Two Displayed Hors D'oeuvres Served for One Hour

Champagne Toast with Dinner Service

Selection of Soup, Salad and Entree

### THE ROYAL PACKAGE

One Hour of Hosted "House" Bar Service During Cocktail Hour

("House" Brand Liquor, Domestic Draft Beer, House Wine, Soft Drinks)

Up to Five Hours of Hosted Domestic Draft Beer, House Wine and Soft Drinks

Cash "House" Liquor, Cash Bottled Import and Craft Beer

Selection of Two Displayed Hors D'oeuvres Served for One Hour

Champagne Toast with Dinner Service

Selection of Soup OR Salad, and Entree

### THE EVENT PACKAGE

Up to Six Hours of Hosted Domestic Draft Beer, House Wine and Soft Drinks

Cash "House" Liquor, Cash Bottled Import and Craft Beer

Selection of Two Displayed Hors D'oeuvres Served for One Hour

Selection of Soup OR Salad, and Entree



## PASSED HORS D'OEUVRES



### LOVE

#### FEE PER PIECE

##### – cold –

Fresh Caprese Skewer  
Roasted Garlic Hummus and Marinated Tomato Crostini  
Prosciutto Wrapped Grilled Asparagus, Balsamic Cream

.....

##### – hot –

Parmesan Artichoke Beignets  
Feta and Spinach in Phyllo  
Ginger Chicken Meat Balls

### HONOR

#### FEE PER PIECE

##### – cold –

Fire Salt Tuna Tartare Sesame Cup  
Blackened Prawn with Key Lime Glaze  
Grilled Pineapple, Strawberry Gastrique, Black Pepper Goat Cheese

.....

##### – hot –

Pepper Bacon Wrapped Scallop  
Smoked Chicken and Pistachio Purse  
Chimichurri Beef Satay  
Mini Wisconsin Cheese and Sausage Tart

### CHERISH

#### FEE PER PIECE

##### – cold –

Seared Scallop, Pineapple Relish on Endive  
Tenderloin, Cornichon, Boursin Roulade  
Lemon Pepper Shrimp & Avocado Shooter  
Sambal Tuna Cone  
Smoked Salmon & Spicy Pecan Roll

.....

##### – hot –

Sesame Chicken Cigar  
Lobster-Truffle Risotto Tart  
Blue Crab Grittlecakes, Chipotle Remoulade, Tomatillo Salsa  
Beef Tenderloin and Whole Grain Mustard Slider

## 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

## DINNER ENTREES



### SOUP (SELECT ONE)

Tuscan Roasted Tomato and Garlic Emulsion, Chive Cream  
Charred Corn-Poblano Chowder with Smoked Bacon  
Creamy Vidallia Onion & Roasted Eggplant with Parmesan  
Smoked Chicken Minestrone

### SALAD (SELECT ONE)

Spinach, Frisee, Arugula, Mixed Berries, Spiced Pecans, Bermuda Onion  
Feta Champagne Citrus 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

Radicchio, Mixed Greens, Flower Confetti, Edamame,  
Fresh Mozzarella, Sundried & Yellow Tomatoes  
Red Wine and Basil Vinaigrette



## DINNER ENTREES



GRILLED CAJUN SIRLOIN STEAK WITH CILANTRO CREAM REDUCTION,  
GRILLED ASPARAGUS AND ROMA TOMATO PARMESAN, RED PEPPER CHIMICHURRI,  
YUKON GOLD LYONNAISE POTATOES

Event | Royal | Ultimate | Platinum

.....

GARLIC ROASTED FILET WITH WILD MUSHROOM AND CARAMELIZED SHALLOT RAGOUT,  
WISCONSIN SMOKED CHEDDAR SMASHED RED POTATOES, HONEY GLAZED CARROTS,  
SESAME WALNUTS, PORT WINE VEAL DEMI GLACE

Event | Royal | Ultimate | Platinum

.....

TASSO SEARED HANGER STEAK WITH WALLA WALLA ONION COMPOTE, WILTED SCALLION  
AND ARUGULA SALAD, ROASTED YELLOW PEPPER, TOMATO-ARTICHOKE COLCANNON

Event | Royal | Ultimate | Platinum

.....

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

Event | Royal | Ultimate | Platinum



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

Event | Royal | Ultimate | Platinum

.....

SUNDRIED TOMATO AND MOZZARELLA STUFFED CHICKEN BREAST,  
HERB POTATO CROQUETTE, ROASTED GARLIC AND BASIL CREAM SAUCE,  
GRILLED BATONNET CARROTS AND ZUCCHINI

Event | Royal | Ultimate | Platinum

.....

LEMON CHICKEN SCALOPPINE WITH GRILLED ARTICHOKE HEARTS,  
MANGO-CAPER RELISH, SPRING BLEND WILD RICE PILAF, SAUCE FINE HERBS,  
GOLDEN BEETS, ROASTED RED PEPPER AND SCALLIONS

Event | Royal | Ultimate | Platinum

## DINNER ENTREES



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

Event | Royal | Ultimate | Platinum

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

Event | Royal | Ultimate | Platinum

GRILLED JUMBO SHRIMP, CILANTRO-LIME HONEY GLAZE, BELL PEPPER WEDGE,  
GRILLED CORN, ROASTED POBLANO AND PURPLE POTATO HASH WITH  
PEPPER SMOKED BACON, TOMATILLO COULIS

Event | Royal | Ultimate | Platinum

## VEGETARIAN

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

Event | Royal | Ultimate | Platinum

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

Event | Royal | Ultimate | Platinum

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

Event | Royal | Ultimate | Platinum

*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.*



## LATE NIGHT MENU



### POPCORN STATION

Popcorn  
Serves 50

### CHIPS AND DIPS

Assorted Chips, Guacamole, Salsa, Black Bean Dip and French Onion Dip  
Serves 50

### SANDWICH BOARD

Assorted Silver Dollar Deli Sliders  
Serves 50

### CRUDITE & HUMMUS DISPLAY

Veggie Sticks, Cheese Sticks, Olives, Pita, Hummus Spread  
Serves 50

### PUB STATION

Selection of Beer-Battered Cheese and Buffalo Wings, Chipotle Ranch Dressing  
Serves 50

### WING STATION

Mild, Asian and BBQ Chicken Wings, Celery, Ranch and Bleu Cheese Dressings  
Serves 50

### GRILLED CHEESE

Assorted Breads and Cheeses, Tomato Soup Dipper  
Serves 50

### FRESH PIZZA

Up to 3 Toppings per Pie  
16" Pie

### CHIPS, PRETZELS, OR GARDETTOS

Basket

### COFFEE

Regular or Decaf  
Gallon



## BEVERAGE SERVICE



### LIQUOR

ONLY ONE SET OF LIQUORS PER BAR PACKAGE)

#### HOUSE BAR

Vodka  
Gin  
Rum  
Brandy  
Whiskey  
Scotch  
Bourbon  
Tequila

#### CALL BAR

Smirnoff Vodka  
Beefeater Gin  
Bacardi Rum  
E&J Brandy  
Seagram's 7 Whiskey  
Dewars Scotch  
Jim Beam Bourbon Whiskey  
Jose Cuervo Tequila  
Captain Morgan Spiced Rum  
Southern Comfort Liqueur

#### PREMIUM BAR

Ketel One Vodka  
Tanqueray Gin  
Bacardi Rum  
Korbel Brandy  
Dewars Scotch  
Maker's Mark Bourbon  
Jose Cuervo Tequila  
Jack Daniel's Whiskey  
Captain Morgan Spiced Rum  
Southern Comfort Liqueur

### WINE SELECTION

#### HOUSE

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

#### UPGRADE

Cabernet Sauvignon, Rodney Strong  
Pinot Noir, Hahn  
Chardonnay, Kendall Jackson  
Sauvignon Blanc, Kendall Jackson  
Riesling, Hogue

### BEER

#### DOMESTIC SELECTION (DRAFT)

Miller Lite  
Miller Genuine Draft

#### IMPORT AND CRAFT SELECTION (BOTTLED)

Heineken  
New Castle Brown Ale  
Samuel Adams Lager  
Spotted Cow

### UPGRADES

To Call Brands:	Royal	Ultimate	Platinum
To Premium Brands:	Royal	Ultimate	Platinum

## WELCOME!



### YOUR WEEKEND...

We have four 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 and Miller Time Pub and Grill are all top-rated restaurants in Milwaukee.

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 entrees are selected, a per person fee will be added to the price of the package. Three selections will increase the price 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!**