

— THE —  
**EDGEWATER**

BANQUET MENU

## MADISON'S PLACE FOR MEETING & BANQUET FACILITIES

Welcome to The Edgewater, MADISON'S PLACE for corporate meetings, special occasions and unforgettable events. Our creative culinary team offers you the artistry of some of the best chefs and catering professionals in the region, boasting a team of over 80 specialists who combine their expertise in event planning, menu development and execution, banquet service and meeting facilitation to deliver flawlessly. No detail is missed. We are ingredient-driven and market-inspired, taking the best of the season, the state and the region to create authentic dishes our guests ask for by name. Our philosophy with this menu is to bring our guests restaurant-quality food in a banquet setting, delivering a culinary experience that is only matched by sweeping lake views from our urban resort. Whether you're planning a corporate event or a personal milestone gathering with cherished friends and family, this is the place.



— THE —  
**EDGEWATER**

800 922 5512 • 1001 WISCONSIN PLACE • MADISON, WI

[THEEDGEWATER.COM](http://THEEDGEWATER.COM)

## CONTINENTAL BREAKFAST

Minimum of 10 Guests Required

### THE LAKESIDE \$21/person

Served with Chilled Orange Juice, Cranberry Juice, Ruby Red Grapefruit Juice, Barriques Locally Roasted Coffee, Barriques Locally Roasted Decaffeinated Coffee & Rishi Tea

Seasonal Sliced Fresh Fruit & Berries  
Breakfast Pastries & Croissants  
with Sweet Cream Butter & Preserves

## WISCO EGG SCRAMBLES

Minimum of 10 Guests Required

### THE BADGER \$10/person

Local Beer Bratwurst & One Year Cheddar

### THE FORAGER \$12/person

Locally Harvested Mushrooms, Goat Cheese & Scallion

### THE LIGHT HOUSE \$13/person

Salmon Lox, Spinach, Tomato & Red Onion

## BREAKFAST ACCOMPANIMENTS

Minimum of 10 Guests Required

### FRUIT SALAD \$7/person

Seasonal Fresh Fruit with a Basil, Mint & Honey-Lime Drizzle

### ASSORTED BREAKFAST PASTRIES \$7/person

### BREAKFAST PROTEIN \$7/person

Smoked Bacon, Pork Sausage Links, or Chicken Sausage (+3)

### YOGURT PARFAITS \$8/person

Mixed Berries, House-Made Granola, Lemon, Vanilla Mascarpone & Local Raw Honey

### FRENCH TOAST, PANCAKES OR WAFFLES \$8/person

Anderson's Maple Syrup, Fresh Berries & Whipped Sweet Cream Butter

### BAGELS & SMOKED SALMON \$17/person

Assorted Bagels, Cream Cheese, Rushing Water Smoked Salmon, Tomatoes, Cucumbers, Capers & Red Onions

### STEEL CUT OATS \$8/person

Raisins, Honey, Walnuts & Brown Sugar

### ASSORTED COLD CEREALS \$6/person

### SLICED SEASONAL FRESH FRUIT \$7/person

### BACON EGG & CHEESE SANDWICH \$12/person

Bacon, Avocado, Tomato, Fried Egg, Pepper Jack Cheese & Poblano Jam on a Stella Cheese Bun

### HAM & EGG CROISSANT \$12/person

Shaved Ham, Scrambled Egg & Hook's Cheddar Cheese

### SOUTHWEST BURRITO \$12/person

Soft Flour Tortilla, Scrambled Eggs, Chorizo, Pepper Jack Cheese, Diced Onions, Bell Peppers & Tomato Salsa

Catering Menu prices & selections are subject to change based on fluctuating market prices and availability of food products.

Pricing may be based on availability at the time of the event and will be finalized no later than two weeks prior to the event.

Client to notify Edgewater two weeks in advance of any food allergies and/or dietary restrictions. Client to provide food indicator to mark food allergies and/or dietary restrictions.

Edgewater kitchens are not operated as a Gluten Free or Nut-Free environment.

Guaranteed attendance is required five business days prior to the event. Sales tax of 5.5% and service charge of 24% will be added to all food and beverage items. Whether dining out or preparing food at home, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

## BUILD YOUR OWN BREAKFAST BUFFET

Minimum of 15 Guests Required

Served with Seasonal Sliced Fresh Fruit & Berries, Assorted Breakfast Pastries, Sweet Cream Butter, Preserves, Chilled Orange Juice, Cranberry Juice, Ruby Red Grapefruit Juice, Barriques Locally Roasted Coffee, Barriques Locally Roasted Decaffeinated Coffee & Rishi Tea

**Select From 3 Categories:** \$38/person

**Select From 4 Categories:** \$41/person

### EGGS

(choose one)

#### Fluffy Scrambled Eggs

with Chives

#### Egg White Vegetable Frittata

with Fresh Goat Cheese, Roasted Red Peppers & Broccoli

#### Spinach & Gruyere Quiche

with Oven-Roasted Tomatoes

### BREAKFAST GRIDDLES

(choose one)

#### French Toast

with Butter, Syrup, Whipped Cream & Berries

#### Pancakes

with Butter, Syrup, Whipped Cream & Berries

#### Waffles

with Butter, Syrup, Whipped Cream & Berries

### SPECIALTY EGG SCRAMBLES

(choose one)

#### The Badger

with Local Beer Bratwurst & One-Year Cheddar (+4)

#### The Forager

with Locally Harvested Mushrooms, Goat Cheese & Scallions (+6)

#### The Light House

with Salmon Lox, Spinach, Tomato & Red Onion (+6)

### BREAKFAST POTATOES

(choose one)

#### Classic Hash Browns

#### Smoked Paprika-Scented Marbled Potatoes

with Peppers & Onions

#### Roasted Herb Potatoes

### OMELET STATION

\$100 Attendant Fee

with Peppers, Onions, Mushrooms, Tomatoes, Cured Ham, Bacon, Sausage, Spinach & Cheddar (+12)

egg whites or egg white substitute available upon advance request

### BREAKFAST MEATS

(choose two)

#### Smoked Bacon

#### Pork Sausage Links

#### Chicken Sausage (+3)

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## PLATED BREAKFASTS

*Minimum of 10 Guests Required*

### PREMIER PLATED BREAKFAST PACKAGE \$24/person

*Served with Assorted Breakfast Pastries, Chilled Orange Juice, Cranberry Juice, Ruby Red Grapefruit Juice, Barriques Locally Roasted Coffee, Barriques Locally Roasted Decaffeinated Coffee & Rishi Tea*

### THE MIDWEST FARMER

Fluffy Scrambled Eggs, Breakfast Potatoes with Peppers and Onions, Chicken Sausage (+4), Bacon or Sausage

### TASTE OF THE SOUTH

Cinnamon Brioche French Toast with Maple Peach Compote, Smoked Bacon & Side of Fruit

### THE NORTHEAST

Crab Cake Benedict on a Toasted English Muffin with Poached Eggs, Stone Ground Mustard Hollandaise Sauce, Home Fries & Sausage (+4)

### THE MADISONIAN

Pastrami Style Smoked Salmon and Root Vegetable Hash with Scrambled Eggs & Chicken Sausage (+4)

## HANDHELD BREAKFAST

*Served with a Side of Mixed Greens & Balsamic Vinaigrette*

### BACON EGG & CHEESE SANDWICH \$14/person

Bacon, Avocado, Tomato, Fried Egg, Pepper Jack Cheese & Poblano Jam on a Stella Cheese Bun

### HAM & EGG CROISSANT \$13/person

Shaved Ham, Scrambled Egg & Hook's Cheddar Cheese

### SOUTHWEST BURRITO \$13/person

Soft Flour Tortilla, Scrambled Eggs, Chorizo, Pepper Jack Cheese, Diced Onions, Bell Peppers & Tomato Salsa

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## BREAK STATIONS

Minimum of 10 Guests Required (unless otherwise noted)

Stations Presented For Up To Two Hours

### HIGH ENERGY BREAK \$17/person

House-Made Trail Mix with Dried Fruit, Yogurt Raisins, Almonds, Cashews, Walnuts & Chocolate Pearls

Assorted Whole Fruit

Assorted Cold Juices, Cold Brew Coffee, Almond Milk, Coconut Milk, Oat Milk & Sweetener

### YOGURT BAR \$10/person

Non-Fat Greek Yogurts with Granola, Variety of Nuts, Berries & Local Raw Honey

### SMOOTHIE BAR \$19/person

Minimum of 15 Guests Required

Very Berry (Seasonal Berries, Greek Yogurt & Almond Milk)

Strawberry Banana (Fresh Strawberries, Banana, Greek Yogurt & Almond Milk)

Green Goddess (Spinach, Green Apples, Pineapple, Greek Yogurt & Almond Milk)

### SALTY & SWEET BREAK \$15/person

Pretzels with Stone Ground Mustard & Local Raw Honey

Mixed Roasted Nuts

Salted Caramel Cookies

### THE GLUTEN FREE & DAIRY FREE BAR \$24/person

Crudit  with Red Pepper Hummus

“The Green Brute Drink” (Kale, Cucumber & Ginger Juices)

Tabbouleh with Gluten Free Crackers

Dried Fruit Salad (Banana Chips, Apple Chips & Dried Peaches)

### WARM COOKIES & MILK BREAK \$12/person

Freshly Baked Cookies

Local Organic Milk

### GREAT LAKES BREAK \$24/person

Assorted Hot Smoked Great Lakes Fish Platter (served chilled)

Whipped Cream Cheese & Pickled Red Onions

Toasted Baguette & Bagel Chips

### THE TAILGATER BREAK \$22/person

Build Your Own Hot Dog Station with Mini Vienna Beef Frankfurters (toppings served on side)

Soft Pretzel Bites with Warm Beer Cheese Dip & Mustard

Popcorn

Grilled Street Corn Fritter with Queso Fresco, Onions, Cilantro & Herb Aioli

### THE HEALTHY BREAK \$18/person

Crudit  Display with Hummus & Honey Yogurt Dip

House-Made Pita Chips

Whole Fruit

Assorted Individual Non-Fat Greek Yogurts

Assorted Granola Bars

### BUILD YOUR OWN NACHO BAR \$17/person

House-Made Tortilla Chips, Pickled Jalapenos, Nacho Cheese, Sour Cream, Green Onions, Tomatoes, Ranchero Salsa, Guacamole

(choose one)

Seasoned Ground Beef

Lean Turkey Breast

Guajillo Tofu

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## A LA CARTE FOOD

### MORNING BAKERY

2 dozen minimum

Danishes \$50/dozen

Chocolate Croissants \$50/dozen

Croissants \$50/dozen

Bagels & Assorted Cream Cheeses \$55/dozen

### AFTERNOON BAKERY

2 dozen minimum

Assorted Freshly Baked Cookies \$48/dozen

Chocolate Dipped Strawberries \$38/dozen

Triple Chocolate Fudge Brownies \$48/dozen

### CONSUMPTION SNACKS

*billed on consumption*

Granola Bars \$4/each

Trail Mix Packets \$4/each

Individual Bags of Assorted Chips \$4/each

### FRUIT & YOGURT

1 dozen minimum

Whole Fresh Fruit \$24/dozen

Assorted Non-Fat Greek Yogurts \$5/each

Individual Yogurt Parfaits  
with Mixed Berries, House-Made Granola, Lemon, Vanilla  
Mascarpone & Local Raw Honey \$8/each

### SNACKS

Pretzels & Mustard Dip \$7/person

Popcorn \$7/person

Caramel Corn \$7/person

Cheddar Popcorn \$7/person

Chicago Mix Popcorn \$7/person

Mixed nuts \$10/person

House Made Russet Chips & Sour Cream Dill Dip \$7/person

Tortilla Chips with Salsa & Guacamole \$9/person

Fresh Crudité & Dips \$7/person

Hummus & Pita Chips \$7/person

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## BEVERAGES

### A LA CARTE BEVERAGES

- Barriques Locally Roasted Coffee \$50/gallon  
 Barriques Locally Roasted Decaffeinated Coffee \$50/gallon  
 Hot Chocolate \$50/gallon  
 Cinnamon Apple Cider (*hot or chilled*) \$35/gallon  
 Freshly Brewed Iced Tea \$32/gallon  
 Rishi Tea (Herbal, Green & Black) \$40/gallon  
 Assorted Fruit Juice \$16/liter  
 Cucumber Infused Water \$5/gallon  
 Strawberry-Mint Infused Water \$5/gallon  
 Citrus Infused Water \$5/gallon  
 Lemonade \$32/gallon  
 Bottled Fruit Juice \$5/each  
 LaCroix Sparkling Water \$4/each  
 Bottled Water \$4/each  
 Assorted Soft Drinks \$4/each  
 Energy Drinks \$8/each

### MEETING BEVERAGE PACKAGES

Package Includes Barriques Locally Roasted Coffee, Barriques Locally Roasted Decaffeinated Coffee, Rishi Tea, Assorted Soft Drinks & Bottled Water with Continuous Refreshing

**Half Day** \$9/person

**Full Day** \$16/person

**Full Day Premium** \$21/person

Includes LaCroix Sparkling Water and Fruit-Infused Water

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## PLATED AND SERVED LUNCHES

Minimum of 10 Guests Required

Includes One Soup or One Salad, Up to Two Entrée Selections & House-Baked Bread.

An Additional Fee of \$5 per Person Will Apply for Each Additional Entrée Selection, Beyond Two Selections.

Vegetarian Options Can Be Substituted for up to 10% of the Guaranteed Minimum at No Additional Fee. Above 10% Will Require the \$5 per Person Fee.

### SOUP

Coconut Curry Soup  
Sweet Corn Bisque  
Tomato Basil Soup

Hearty Mushroom Vegetable Soup  
Portuguese Kale & Sausage Soup  
Chicken Tortilla Soup

### SALAD

Garden Vegetable Salad  
with Balsamic Vinaigrette

Caprese Salad  
with Roma Tomatoes, Fresh Mozzarella & Basil Olive Oil

Greek Salad  
with Hearts of Romaine, Cucumbers, Olives, Cherry Tomatoes,  
Red Onion, Feta & Oregano Vinaigrette

Caesar Salad  
with Romaine Lettuce, Caesar Dressing, Parmesan Cheese &  
House-Made Croutons

Arugula & Mesclun Salad  
with Shaved Fennel, Shaved Watermelon Radish &  
Blood Orange Vinaigrette

### ENTRÉES

**Sliced Sirloin of Beef \$44/person**  
with Potato Purée, Roasted Carrots & Cipollini Onions

**Miso Marinated Salmon \$36/person**  
with Ginger-Scented Bok Choy & Forbidden Black Rice

**Seasonal Vegetable Cavatappi \$28/person**  
with House Tomato-Basil Sauce & Grated Pecorino

**“Wake Me Up” Brown Sugar & Coffee Rubbed  
Sliced Denver Steak \$45/person**  
with Roasted Fingerling Potatoes, Wilted Spinach & Pickled Shallots

**Corn Crusted Great Lakes Walleye \$35/person**  
with Spring Green Coulis, Potato & Vegetable Hash

**Beef Pot Roast \$38/person**  
with Parsnips, Caramelized Onions & Charred Tomatoes

**Boneless Pork Loin \$35/person**  
with Quinoa Pilaf, Root Vegetables & Peach Chutney

**Balsamic Glazed Chicken Breast \$35/person**  
with Garlic-Rosemary Potato Purée & Broccolini

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## PLATED LUNCH EXPRESS

Minimum of 10 Guests Required

Includes One Soup or One Salad, Up to Two Entrée Selections & House-Baked Bread.

An Additional Fee of \$5 per Person Will Apply for Each Additional Entrée Selection, Beyond Two Selections.

Vegetarian Options Can Be Substituted for up to 10% of the Guaranteed Minimum at No Additional Fee. Above 10% Will Require the \$5 per Person Fee.

### SOUP

Coconut Curry Soup

Sweet Corn Bisque

Tomato Basil Soup

Hearty Mushroom Vegetable Soup

Portuguese Kale & Sausage Soup

Chicken Tortilla Soup

### SALAD

Caesar Salad

with Romaine Lettuce, Caesar Dressing, Parmesan Cheese & House-Made Croutons

Garden Vegetable Salad

with Balsamic Dressing

Greek Salad

with Cucumbers, Olives, Cherry Tomatoes, Red Onion, Feta & Oregano Vinaigrette

### ENTRÉES

**Grilled Chicken Caesar Salad \$28/person**

with Romaine Lettuce, Caesar Dressing, Sar Vecchio Cheese & House-Made Croutons

Add Sautéed Shrimp or Salmon (+3)

**Cobb Salad \$26/person**

with Bacon, Grilled Chicken, Tomatoes, Blue Cheese, Chopped Egg, Avocado & Green Goddess Dressing

**Grilled Vegetable Spinach Wrap \$24/person**

with Mixed Grilled Marinated Seasonal Vegetables, Goat Cheese & Raspberry Lemon Vinaigrette, Served with Pasta Salad

**Sesame Crusted Tuna Wakame**

**Seaweed Salad \$36/person**

with Soba Noodles, Cucumbers, Carrots & Ginger-Soy Dressing

**Chicken Salad Croissant \$23/person**

with Honeycrisp Apple & Grapes, Served with Potato Salad

**Roasted Salmon \$32/person**

with Grilled Tomatoes, Baby Spinach & Tarragon-Citrus Dressing

**Egg Tart \$22/person**

with Boursin Cheese, Prosciutto & Red Pepper in a Savory Crust, Served with Petit Greens & Balsamic Vinaigrette

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## BUILD YOUR OWN LUNCH BUFFET \$45/person

Minimum of 15 Guests Required

### SOUP

(choose one)

Coconut Curry Soup

Sweet Corn Bisque

Tomato Basil Soup

Hearty Mushroom Vegetable Soup

Portuguese Kale & Sausage Soup

Chicken Tortilla Soup

### SALAD

(choose one)

Caesar Salad

with Romaine Lettuce, Caesar Dressing,  
Parmesan Cheese & House-Made Croutons

Garden Vegetable Salad

with Balsamic Dressing

Greek Salad

with Cucumbers, Olives, Cherry Tomatoes,  
Red Onion, Feta Cheese & Oregano Vinaigrette

### SIDES

(choose two)

Wild Rice Pilaf

Roasted Fingerlings Potatoes

Creamy Polenta

Yukon Gold Potato Purée

Baby Carrots

Squash & Sweet Potatoes

Asparagus

Roasted Broccolini

### ENTRÉES

(choose two)

**Grilled Chicken Breast**

with Natural Jus

**Flank Steak**

with Chimichurri

**Grilled Salmon**

with Sauce Romesco

**Roasted Beef Shoulder Steak**

with Red Wine Jus

**Baked Great Lakes Whitefish**

with Lemon Butter Sauce

**Seared Mahi Mahi**

with Sauce Puttanesca

**Pineapple & Sweet Chili Marinated Pork Medallions**

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## EDGEWATER TRIO LUNCH BUFFET \$33/person

*Minimum of 15 Guests Required*

### SOUP

(choose one)

Coconut Curry Soup

Sweet Corn Bisque

Tomato Basil Soup

Hearty Mushroom Vegetable Soup

Portuguese Kale & Sausage Soup

Chicken Tortilla Soup

### SALAD

(choose one)

Caesar Salad

with Romaine Lettuce, Caesar Dressing, Parmesan Cheese & House-Made Croutons

Garden Vegetable Salad

with Balsamic Dressing

Greek Salad

with Cucumbers, Olives, Cherry Tomatoes, Red Onion, Feta Cheese & Oregano Vinaigrette

### SANDWICHES

(choose two)

**Grilled Vegetable**

with Fresh Mozzarella, Basil, Arugula & Balsamic Reduction on Ciabatta

**Pesto Chicken**

with Sun Dried Tomato, Chevre Cheese & Arugula

**Muffaletta**

Cured Ham, Salami, Mild Giardiniera, Provolone & Arugula on Sesame Roll

**Smoked Turkey**

with Romaine, Stone Ground Mustard Aioli, Marinated Artichokes, Tomatoes & Provolone

**Smoked Nueske's Ham**

with Ham, Charred Peach, Havarti, Grilled Red Onion and Spinach on a Baguette

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## WATERS EDGE DELI LUNCH BUFFET \$39/person

Minimum of 15 Guests Required

### SOUP

(choose one)

Coconut Curry Soup

Sweet Corn Bisque

Tomato Basil Soup

Hearty Mushroom Vegetable Soup

Portuguese Kale & Sausage Soup

Chicken Tortilla Soup

### SALAD

(choose one)

Caesar Salad

with Romaine Lettuce, Caesar Dressing, Parmesan Cheese & House-Made Croutons

Garden Vegetable Salad

with Balsamic Dressing

Greek Salad

with Cucumbers, Olives, Cherry Tomatoes, Red Onion, Feta Cheese & Oregano Vinaigrette

### PROTEINS

(choose three)

Sliced Roasted Beef Sirloin

Sliced Smoked Honey Dijon Ham

Brined & Roasted Turkey Breast

Albacore Tuna Salad with Fresh Dill

Chicken Breast Salad with Apples, Grapes & Tarragon Aioli

### INCLUDES

Cheeses:

Hooks One-Year Cheddar, Wisconsin Swiss Style Cheese, Muenster Cheese

Breads:

Fresh Local Sourdough, Marble Rye, Multigrain Breads

Toppings:

Sliced Red Onion, Heirloom Tomatoes, Crisp Leaf Lettuce, Avocado Crema, Herb Aioli, Horseradish Aioli, Dijon, Stone Ground Mustard, Mayonnaise, Cornichons, Peppadew Peppers, Ripe Olives, Cucumbers, Marinated Artichokes & Smoked Bacon

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## SPECIALTY LUNCH BUFFETS

Minimum of 15 Guests Required

### THE ATHLETE \$42/person

Smoked Trout, Lemon Preserves & Gluten Free Crackers  
Arugula Salad with Apple Cider Vinaigrette, Roasted Beets & Walnuts  
Mini Black Bean Sliders with Pickled Cucumbers, Pickled Carrots & Ginger Aioli  
Lemongrass Poached Turkey Salad Wraps  
Sweet Potato & Kale Quinoa Salad

### THE MED \$44/person

Greek Salad with Cucumbers, Fennel, Cherry Tomatoes, Red Onion, Feta Cheese & Oregano Vinaigrette  
Green Curry Pasta Salad with Cauliflower & Artichokes  
Oven Fired Tandoori Chicken  
Roasted Yellow Curried Salmon with Spinach & Eggplant  
Freshly Baked Naan with Tzatziki Sauce

### LITTLE ITALY \$43/person

Ciabatta Garlic Bread  
Hearty Kale & Vegetable Soup  
Arugula with Mozzarella, Tomato, Basil & Balsamic Reduction  
Ravioli with Pesto Sauce  
Chicken Piccata

(choose one)

Meat Lasagna  
Vegetable Lasagna  
Pappardelle with Local Lamb Bolognese

### THE STADIUM \$42/person

Locally Produced Fried Cheese Curds with Aleppo Chili-Ranch Sauce

(choose one)

Beef Chili	Pork Chili
Vegan Pumpkin Chili	Turkey Chili

(choose two)

Mini Brats with Spicy Mustard & Bacon Sauerkraut  
Mini Vienna All Beef Hot Dogs (*toppings on side*)  
Wisconsin Castle Sliders with White Cheddar Cheese, Caramelized Onions & Dijon Aioli

(choose one)

Chicken Wings  
Baby Back BBQ Ribs

(choose one)

Sweet Potato Gaufrettes  
Potato Salad  
Skin-On Hot Chips

### THE LATIN \$43/person

Elote Corn Salad with Chopped Romaine, Queso Fresco & Poblano Pepper  
Chicken Tortilla Soup with Crispy Tortillas (*on the side*)  
Lime-Cilantro Marinated Chicken Fajitas with Peppers & Onions  
Grilled Guajillo Marinated Flank Steak with Poblano Peppers  
Mexican Red Rice  
Corn & Flour Tortillas  
Salsa Fresca, Guacamole & Sour Cream

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Guaranteed attendance is required five business days prior to the event. Sales tax of 5.5% and service charge of 24% will be added to all food and beverage items. Whether dining out or preparing food at home, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

## BOXED LUNCHES

Minimum of 15 Guests Required

Each Sandwich is Packed in a Box with House-Made Chips, Fingerling Potato Salad, Whole Fruit, Freshly Baked Cookie, Condiments, Napkin, & Flatware. Choose up to Two Selections. Additional Fee of \$5 per Person Added for More Than Two Selections.

### Grilled Chicken Caesar Salad \$24/person

with Romaine, Caesar Dressing, Sar Vecchio Cheese & House-Made Croutons

### Cobb Salad \$28/person

with Bacon, Grilled Chicken, Tomatoes, Blue Cheese, Chopped Egg, Avocado & Green Goddess Dressing

### Grilled Vegetable Sandwich \$20/person

with Fresh Mozzarella, Basil, Arugula & Balsamic Reduction on Ciabatta

### Smoked Nueske's Ham Sandwich \$24/person

with Ham, Charred Peach, Havarti, Grilled Red Onion & Spinach on a Baguette

### Muffuletta Sandwich \$26/person

with Cured Ham, Salami, Mild Giardiniera, Provolone & Arugula on a Sesame Roll

### Smoked Turkey Sandwich \$24/person

with Romaine, Stone Ground Mustard Aioli, Marinated Artichokes, Tomatoes & Provolone

### Chicken Salad Croissant \$22/person

with Honeycrisp Apple & Red Grapes

## STATIONED LUNCH DESSERTS

### Ice Cream Station \$9/person

with Warm Caramel Sauce, Hot Fudge, Whipped Cream, Cherries & Nuts

### Cookie & Brownie Bar \$9/person

with House-Baked Cookies & Triple-Chocolate Fudge Brownies

### Tiramisu \$12/person

### Tres Leches Cake \$12/person

### Miniature Desserts Platter \$9/person

Chef's Selection of Assorted Miniature Desserts

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## HORS D'OEUVRES

Can Be Passed or Displayed For Up To Two Hours  
 Minimum of Two Dozen per Variety Required

### COLD

**Compressed Melon** \$28/dozen

with feta & basil

**Caprese Skewers** \$28/dozen

with balsamic reduction & basil infused oil

**Sun-Dried Tomato Pesto Crostini** \$28/dozen

with chevre cheese

**Hooks Five-Year Cheddar Pimento Crostini** \$28/dozen

**Marinated Beets** \$36/dozen

with smoked gouda mousse in a spinach cone

**Fig Jam, Boursin Cheese & Black Pepper** \$36/dozen

on a gluten free cracker

**Tomato & Burrata** \$36/dozen

with basil & balsamic reduction

**Salmon Lox, Cucumber & Crème Fraiche** \$36/dozen

**Shrimp & Scallop Ceviche** \$46/dozen

with mango, lime & serrano

**Smoked Duck Breast** \$46/dozen

with cranberry agrodolce on a rosemary cracker

**Prosciutto Wrapped Figs** \$46/dozen

with black truffle oil

**Ahi Tuna Tartar** \$52/dozen

with shiso in a sesame cone

**Beef Tartar** \$52/dozen

with gherkin & capers on a rye crostini

**Classic Shrimp Cocktail Shooter** \$52/dozen

with cocktail sauce & lemon

**Spanish Octopus** \$52/dozen

with roasted red pepper in a squid ink cone

### WARM

**Sweet Potato, Sage & Wisconsin Cheese Tarts** \$36/dozen

**Mango Glazed Chicken Skewers** \$36/dozen

**Caramelized Onion & Gruyere Tarts** \$36/dozen

**Crispy Chevre Croquette** \$36/dozen

with sundried tomato

**Black & White Truffle Arancini** \$46/dozen

**Korean Beef Skewers** \$46/dozen

**Wisconsin Deep Fried Cheese Curds** \$46/dozen

with spicy aioli

**Coconut Shrimp** \$46/dozen

with orange marmalade sauce

**Short Rib Tacos** \$52/dozen

with cilantro, pickled red onion & queso fresco

**Thai Lemongrass Coconut Chicken** \$52/dozen

with kaffir lime & pea shoots

**Crispy Pork Belly** \$52/dozen

with sage & door county cherry confit port jus

**Mini Crab Cakes** \$58/dozen

with green goddess aioli

**Bacon Wrapped Scallops** \$58/dozen

with citrus aioli

**Grilled Lamb Chops** \$58/dozen

with mint julep sauce

**Duck Confit** \$58/dozen

with napa cabbage & siracha vinaigrette

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## RECEPTION STATIONS

Minimum of 25 Guests Required  
Stations Displayed For Up To Two Hours

### TASTE OF WISCO DISPLAY \$19/person

Award-Winning Wisconsin Artisan Cheese Selection  
Salumi & Local Charcuterie  
House-Marinaded Olives & Cornichons  
Marcona Almonds & Fresh Berries  
Cracked Grain Mustard & Local Honeycomb  
Gourmand Crackers

### CRUDITÉ DISPLAY \$11/person

Fresh Local Crudité Vegetables  
Smoked Blue Cheese Dip & Spicy Ranch

### WARM DIP STATION \$15/person

Served with Toasted Baguette & Crisp Pita Chips

(choose two)

Pimento & Hook's Cheddar Fondue  
Spinach, Artichoke & Gruyere Fondue  
Buffalo Chicken, Blue Cheese Dip

### POACHED & CHILLED

#### LOBSTER TAILS MP/dozen

Served with Garlic-Tarragon Butter Sauce

#### SNOW CRAB CLAWS MP/dozen

Served with Brandy Aioli

#### CLASSIC SHRIMP COCKTAIL \$60/dozen

Served with House-Made Cocktail Sauce & Lemons

### SLIDER BAR

Served with Condiments, House-Made Chips & Onion Dip

#### Crab Cake Sliders \$60/dozen

with Pineapple Salsa & Remoulade

#### Wisco Beef Sliders \$48/dozen

with La Clare White Cheddar Goat Cheese, Caramelized Onion  
Aioli & House-Made Pickles

#### Black Bean Sliders \$34/dozen

with Pickled Cucumbers, Pickled Carrots & Ginger Aioli

#### Spicy Fried Chicken Sliders \$48/dozen

with Hook's One-Year Cheddar, House-Made Pickles & Spicy Aioli

#### Cubano Sliders \$53/dozen

with Berkshire Pork, Nueske's Ham, Swiss Cheese & Dijon

#### Prime Rib Sliders \$60/dozen

with Fresh Horseradish Aioli & Crispy Shallots

#### Pork Tenderloin Medallion Sliders \$45/dozen

with Forgotten Valley Smoked Butterkase & Wisconsin Door County  
Cherry Relish

#### Lamb Sausage Sliders \$56/dozen

with Gouda, Grilled Tomato & Chimichurri

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## RECEPTION STATIONS

Minimum of 25 Guests Required

Stations Displayed For Up To Two Hours

### STREET TACOS STATION \$42/person

Local Corn Tortillas  
Smashed Avocado  
Salsa Verde & Guajillo Salsa  
Onions, Limes & Cilantro

(choose two)

Chorizo  
Carne Asada Grilled Beef  
Chicken

### ASIAN STATION \$52/person

Pork Belly Bao Buns with Pickled Cucumbers & Hoisin  
Chicken Potstickers  
Char Siu Style Pork Ribs  
Crispy Vegetable Egg Rolls  
Tempura Sweet 'n' Sour Cauliflower  
Napa Cabbage Slaw with Siracha Vinaigrette  
Hoisin, Ginger-Soy & Yuzu Ponzu Dipping Sauces

### MIDWEST STATION \$34/person

Mini Chicago Style Hot Dogs (*toppings served on the side*)  
Mini Italian Beef Sandwiches (*au jus served on the side*)  
Mini Deep-Dish Pizzas  
Chicago Mix Popcorn

### LATIN STATION \$36/person

Crispy Plantains  
Tajin Spiced Quesadillas  
Chili-Lime Chicharrónes with Pico de Gallo  
Chicken Enchiladas with Salsa Verde  
Achiote Pulled Pork with Local Corn Tortillas

### LOCAL DAIRY FARM STATION \$34/person

Tomato Basil Soup  
(choose two grilled cheese sandwich varieties)  
Fresh Mozzarella, Basil & Heirloom Tomato  
Pepper Jack & Smoked Bacon  
Caramelized Onion, Sun Dried Tomato & Gruyere  
Caramelized Apple & Pleasant Ridge Reserve

### CHEF ATTENDED CARVING STATIONS

Served with House-Baked Dinner Rolls  
\$100 Attendant Fee per Station Required

**Nueske's Wisconsin Ham \$400/each**  
with Dijon Honey Glaze; Serves Approximately 40 Guests

**Roasted Heritage Pork Loin \$250/each**  
with Seasonal Fruit Chutney; Serves Approximately 30 Guests

**24-Hour Brined Turkey Breast \$250/each**  
with Cranberry Orange Relish; Serves Approximately 20 Guests

**Roasted Tenderloin of Beef \$475/each**  
with Red Wine Sauce; Serves Approximately 20 Guests

**Prime Rib of Beef \$550/each**  
with Garlic, Thyme & Red Wine Sauce; Serves Approximately 40 Guests

**Tandoori Roasted Chicken \$185/each**  
with Cucumber-Mint Yogurt Sauce; Serves Approximately 25 Guests

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## PLATED AND SERVED DINNERS – SOUPS, SALADS & APPETIZERS

Minimum of 25 Guests Required

Price is Based on One Soup or One Salad and Up to Two Entrée Selections. An Additional Fee of \$5 per Person Will Apply for Each Additional Entrée Selection, Beyond Two Selections. Vegetarian Options Can Be Substituted for up to 10% of the Guaranteed Minimum at No Additional Fee. Above 10% Will Require the \$5 per Person Fee. Served with Barriques Locally Roasted Coffee, Rishi Tea & House-Baked Rolls.

### SOUP

Coconut Curry Soup  
Sweet Corn Bisque

Tomato Basil Soup  
Hearty Mushroom Vegetable Soup

Portuguese Kale & Sausage Soup  
Chicken Tortilla Soup

### SALAD

Caprese Salad  
with Roma Tomatoes, Fresh Wisconsin Mozzarella & Basil Olive Oil

Greek Salad  
with Hearts of Romaine, Cucumbers, Ripe Olives, Cherry Tomatoes,  
Red Onion, Feta & Oregano Vinaigrette

Mixed Greens Salad  
with Garden Vegetables & Red Wine Vinaigrette

Spring Green & Arugula Salad  
with Shaved Fennel, Watermelon Radish, Pomegranate Seeds & Blood  
Orange Vinaigrette

Caesar Salad  
with Romaine Lettuce, Caesar Dressing, Parmesan & Croutons

### APPETIZER

Additional Course

**Berkshire Pork Belly \$15/person**  
with Parsnip Purée, Spotted Cow Maple Reduction & Cucumber

**Seared Rare Ahi Tuna \$23/person**  
With Wakame Seaweed Salad, Bamboo Shoots, Sesame, Scallion &  
Yuzu Aioli

**Shaved Local Wisconsin Ham \$16/person**  
With Burrata, Peach Compote, Balsamic Reduction & Rye Crisp

**Farro Risotto \$18/person**  
With Charred Cippolinis & Rabbit Confit

**Lump Crab Cake \$22/person**  
With Spicy Tomato Aioli, Fennel & Herb Salad

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## PLATED AND SERVED DINNERS – ENTRÉES

Minimum of 25 Guests Required

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### ENTRÉES

**Sliced Tenderloin of Beef \$75/person**  
with Potato-Gruyere Pave, Asparagus & Red Wine Reduction

**Roasted Beef Strip Loin \$62/person**  
with Potato Purée, Roasted Broccolini, Maître d' Butter & Sauce Bordelaise

**Slow Poached Herbed Salmon \$60/person**  
with Risotto Cake, Julienne Vegetables & Lemon Agrodolce

**Mustard-Crusted Lamb T-Bone \$68/person**  
with Mediterranean Cous-Cous, Spinach, Oven-Dried Tomatoes & Meyer Lemon

**Pan Seared Sea Bass \$70/person**  
with Spring Green Risotto & Chili Oil

**Roasted Pork Loin \$60/person**  
with Vegetable and Potato Hash & Pine Nut Gremolata

**Pan-Seared Chicken Breast \$48/person**  
with Potato Purée, Fennel Pollen Dusted Carrots & Jus

**Braised Beef Short Ribs \$60/person**  
with Potato Purée, Red Wine Sauce & Heirloom Tomato Relish

**Herbed Half Rack of Lamb \$63/person**  
with Crispy Brussel Sprouts, Creamy Polenta & Door County Cherry Sauce

### SURF AND TURF COMBINATIONS

**Sliced Beef Tenderloin & Seared Salmon \$78/person**  
with Potato-Gruyere Pave, Asparagus & Beurre Rouge

**Sliced Beef Tenderloin & Grilled Garlic Shrimp \$84/person**  
with Truffled Potato Purée, Asparagus & Tarragon Veal Jus

**Sliced Strip Loin & Poached Lobster Tail \$MP/person**  
with Herb Shallot Butter, Potato-Gruyere Pave & Broccolini

**Seared Duck Breast & Seared Scallops \$MP/person**  
with White Truffle Risotto, Asparagus, Black Truffle & Port Butter Sauce

**Wisconsin Heritage Pork & Pecan Crusted Rushing Waters Trout \$63/person**  
with Local Cheese, Door County Cherry Bread Pudding & Cranberry Butter Sauce

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## PLATED AND SERVED DINNERS – VEGETARIAN ENTRÉES & DESSERTS

*Minimum of 25 Guests Required*

*Price is Based on One Soup or One Salad and Up to Two Entrée Selections. An Additional Fee of \$5 per Person Will Apply for Each Additional Entrée Selection, Beyond Two Selections. Vegetarian Options Can Be Substituted for up to 10% of the Guaranteed Minimum at No Additional Fee. Above 10% Will Require the \$5 per Person Fee. Served with Barriques Locally Roasted Coffee, Rishi Tea & House-Baked Rolls.*

### PLATED VEGETARIAN ENTRÉES

**Chickpea & Zucchini Tagine** \$28/person

**Seasonal Vegetable Pasta** \$28/person

with Fresh Pecorino (*can be prepared vegan upon request*)

**Vegan Stuffed Cabbage Roll** \$28/person

with Ancient Grains, Seasonal Vegetables & Romesco Sauce

**Farro Risotto** \$28/person

with Asparagus, Fava Beans, Corn Purée & Pickled Local Indian Farm Mushrooms

**Saffron Pot-Au-Feu** \$28/person

with Seasonal Vegetables & Purple Potatoes

### PLATED DESSERTS

*Additional Course*

**Strawberry Layer Cake** \$15/person

with Strawberries & Coulis

**Seasonal Fruit Cheesecake** \$15/person

with Chantilly Cream

**Flourless Chocolate Cake** \$15/person

with Raspberry Sauce & Fresh Whipped Cream

**Tiramisu** \$15/person

with Chocolate Covered Espresso Beans

**Lemon Raspberry Cake** \$15/person

with Macerated Berries

**Strawberry Shortcake** \$15/person

with Chantilly Cream

**Tres Leches Cake** \$15/person

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## DINNER BUFFET

Minimum of 25 Guests Required

Served with Barriques Locally Roasted Coffee, Barriques Locally Roasted Decaffeinated Coffee, Rishi Tea & House-Baked Dinner Rolls.

### SOUP

(choose one)

Coconut Curry Soup	Hearty Mushroom Vegetable
Sweet corn Bisque	Portuguese Kale & Sausage Soup
Tomato Basil Soup	Chicken Tortilla Soup

### SALADS

(choose two)

Mixed Greens Salad  
with Garden Vegetables & Blood Orange Vinaigrette

Caprese Salad  
with Roma Tomatoes, Fresh Mozzarella & Basil Olive Oil

Greek Salad  
with Hearts of Romaine, Cucumbers, Olive, Cherry Tomatoes,  
Red Onions, Feta & Oregano Vinaigrette

Caesar Salad  
with Romaine Lettuce, Caesar Dressing, Parmesan Cheese &  
House-Made Croutons

Spring Green & Arugula Salad  
with Shaved Fennel, Watermelon Radish, Pomegranate Seeds  
& Blood Orange Vinaigrette

### VEGETABLE

(choose one)

Fennel Pollen Dusted Rainbow Carrots

Grilled Broccolini with Lemon & Pepper Flakes

Roasted Asparagus

Brussels Sprouts with Bacon & Shallots

Haricot Vert Almandine

Rainbow Beets with Goat Cheese, Herbs & Spiced Pecans

### STARCH

(choose one)

Yukon Gold Potato Purée

Roasted Fingerling Potatoes with Chive Purée

Sweet Potato Dauphinoise

Wild Rice Pilaf

Creamy Cheddar & Bacon Polenta

Truffled Sweet Potato Purée

### ENTRÉES

Roasted Tandoori Chicken

Beef Pot Roast with Braising Reduction & Root Vegetables  
\$74/person

Baked Great Lakes Whitefish with Lemon, Capers & Butter Sauce

Pepper-Crusted Sliced Sirloin of Beef with Sauce Bordelaise,  
Mushrooms & Onions  
\$90/person

Harissa-Rubbed Chicken with Citrus Butter Sauce

Grilled Salmon Fillet with Romesco Sauce

Garlic & Thyme Roasted Beef Strip Loin  
\$93/person

Boneless Leg of lamb with Herbed Mustard Jus

Herbed Pork Tenderloin with Plum Demi Glace

Braised Beef Short Rib with Sauce Bordelaise  
\$105/person

Pan Seared Halibut with a Parmesan-Herb Crust

Lamb Loin with Rosemary Jus

Beef Strip Loin with Sauce Bordelaise  
\$110/person

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## SWEET TABLE SELECTIONS

*Minimum Order of Three Total Pieces per Attendee Required*

*Minimum Order of Two Dozen per Variety Required*

### **Chef's Selection of Assorted Petit Fours**

\$41/dozen

### **Chocolate Dipped Strawberries**

\$41/dozen

### **Chocolate Mousse Cups**

\$28/dozen

### **Pecan Bars**

\$28/dozen

### **Chocolate Truffles**

\$45/dozen

### **French Macarons**

\$41/dozen

### **Mini Cheesecakes**

\$33/dozen

### **Assorted Mini Dessert Cups**

\$41/dozen

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## CASH BAR OPTIONS

Prices Include Gratuity & Tax.

Bartender Fees are \$50 per Hour, per Bar with a Three Hour Minimum. One Bartender per 50 Guests is Required.

Fee(s) Waived with Every \$300 Spent per Bar, per Hour.

### SIGNATURE LIQUOR \$8.50/each

Wheatley Vodka, New Amsterdam Gin, Don Q Rum, Exotica Tequila, Canadian Club Whiskey, Dewars White Label Scotch, Jim Bean Bourbon, E&J Brandy

### PREMIUM LIQUOR \$10.50/each

Ketel One Vodka, Tito's Vodka, Death's Door Gin, Tanqueray Gin, Bacardi Rum, Captain Morgan's Rum, Milagro Tequila, Crown Royal Whiskey, Jack Daniel's Whiskey, Maker's Mark Bourbon, Johnnie Walker Black Label Scotch Whisky, Jameson Irish Whiskey, Southern Comfort, Korbel Brandy, Kahlua, Bailey's, Amaretto Disaronno

### TOP SHELF LIQUOR \$12.50/each

Grey Goose Vodka, Hendricks Gin, Knob Creek Bourbon, Templeton Rye, Glenlivet Scotch Whisky, Patron Silver Tequila, Johnnie Walker Black Label Scotch Whisky, Captain Morgan's Rum, Courvoisier VS, Godiva White & Dark

### BOTTLED CRAFT & LOCAL BEERS \$7.00/each

New Glarus Spotted Cow, Capitol Amber, Lagunitas IPA & New Glarus Moon Man APA

### BOTTLED DOMESTIC BEERS \$6.00/each

Miller Lite & Non-Alcoholic Clausthauler

### BOTTLED IMPORTED BEERS \$7.00/each

Heineken

### HARD SELTZERS \$7.00/each

White Claw: Assorted Flavors

### HOUSE WINES \$9.00/each

Trinity Oaks: Chardonnay, Pinot Grigio, Pinot Noir, Merlot & Cabernet Sauvignon

### NON-ALCOHOLIC BEVERAGES \$4.00/each

Assorted Soft Drinks & Bottled Water

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## HOSTED BAR OPTIONS

*Bartender Fees are \$50 per Hour, per Bar with a Three Hour Minimum. One Bartender per 50 Guests is Required.  
Fee(s) Waived with Every \$300 Spent per Bar, per Hour.*

### **SIGNATURE LIQUOR \$8.00/each**

Wheatley Vodka, New Amsterdam Gin, Don Q Rum, Exotica Tequila, Canadian Club Whiskey, Dewars White Label Scotch, Jim Bean Bourbon, E&J Brandy

### **PREMIUM LIQUOR \$10.00/each**

Ketel One Vodka, Tito's Vodka, Death's Door Gin, Tanqueray Gin, Bacardi Rum, Captain Morgan's Rum, Milagro Tequila, Crown Royal Whiskey, Jack Daniel's Whiskey, Maker's Mark Bourbon, Johnnie Walker Black Label Scotch Whisky, Jameson Irish Whiskey, Southern Comfort, Korbel Brandy, Kahlua, Bailey's, Amaretto Disaronno

### **TOP SHELF LIQUOR \$12.00/each**

Grey Goose Vodka, Hendricks Gin, Knob Creek Bourbon, Templeton Rye, Glenlivet Scotch Whisky, Patron Silver Tequila, Johnnie Walker Black Label Scotch Whisky, Captain Morgan's Rum, Courvoisier VS, Godiva White & Dark

### **BOTTLED CRAFT & LOCAL BEERS \$6.00/each**

New Glarus Spotted Cow, Capitol Amber, Lagunitas IPA & New Glarus Moon Man APA

### **BOTTLED DOMESTIC BEERS \$5.00/each**

Miller Lite & Non-Alcoholic Clausthauler

### **BOTTLED IMPORTED BEERS \$6.00/each**

Heineken

### **HARD SELTZERS \$6.00/each**

White Claw: Assorted Flavors

### **HOUSE WINES \$8.50/each**

Trinity Oaks: Chardonnay, Pinot Grigio, Pinot Noir, Merlot & Cabernet Sauvignon

### **NON-ALCOHOLIC BEVERAGES \$4.00/each**

Assorted Soft Drinks & Bottled Water

Catering Menu prices & selections are subject to change based on fluctuating market prices and availability of food products.  
Pricing may be based on availability at the time of the event and will be finalized no later than two weeks prior to the event.  
Client to notify Edgewater two weeks in advance of any food allergies and/or dietary restrictions. Client to provide food indicator to mark food allergies and/or dietary restrictions.  
Edgewater kitchens are not operated as a Gluten Free or Nut-Free environment.

Guaranteed attendance is required five business days prior to the event. Sales tax of 5.5% and service charge of 24% will be added to all food and beverage items.  
Whether dining out or preparing food at home, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

## **BAR PACKAGES**

*Bartender Fees are \$50 per Hour, per Bar with a Three Hour Minimum. One Bartender per 50 Guests is Required.  
Fee(s) Waived with Every \$300 Spent per Bar, per Hour.*

### **HOSTED FULL BAR PACKAGES**

*Full Bar Packages Include Liquor, Bottled Beers, House Wines, Hard Seltzers & Non-Alcoholic Beverages.  
Packages are Priced per Person. Below Prices are Based on Number of Hours & Tier of Liquor (Signature, Premium or Top Shelf).*

	<b>SIGNATURE LIQUOR</b>	<b>PREMIUM LIQUOR</b>	<b>TOP SHELF LIQUOR</b>
<b>ONE HOUR</b>	\$22	\$26	\$29
<b>TWO HOURS</b>	\$29	\$35	\$37
<b>THREE HOURS</b>	\$37	\$44	\$46
<b>FOUR HOURS</b>	\$46	\$56	\$58
<b>FIVE HOURS</b>	\$56	\$66	\$68
<b>SIX HOURS</b>	\$67	\$76	\$79

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### **HOSTED BEER, WINE & SODA PACKAGES**

*Beer, Wine & Soda Packages Include Bottled Beers, House Wines, Hard Seltzers & Non-Alcoholic Beverages.  
Packages are Priced per Person. Below Prices are Based on Number of Hours.*

<b>ONE HOUR</b>	\$18
<b>TWO HOURS</b>	\$26
<b>THREE HOURS</b>	\$32
<b>FOUR HOURS</b>	\$38
<b>FIVE HOURS</b>	\$44
<b>SIX HOURS</b>	\$50

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## UPGRADED WINE LIST

### WHITE WINES

#### SPARKLING/CHAMPAGNE

Prosecco, Cavit, Lunetta, Veneto, Italy \$48/bottle  
 Schramsberg Blanc de Blanc, California \$70/bottle  
 Veuve Clicquot, Yellow Label \$134/bottle  
 Moët et Chandon, Dom Pérignon \$350/bottle  
 Campo Viejo Grand Cava Brut \$28/bottle  
 Wollersheim Non-Alcoholic Sparkling Juice \$28/bottle

#### WHITE WINES

Pinot Gris, A to Z, Oregon \$38/bottle  
 Riesling, Long Shadows, Poet's Leap, Columbia Valley \$48/bottle  
 Pinot Grigio, Masi Masianco \$44/bottle  
 Chateau La Graviere, Bordeaux \$35/bottle

#### SAUVIGNON BLANC

Oyster Bay, Marlborough, New Zealand \$38/bottle  
 Cloudy Bay, Marlborough, New Zealand \$87/bottle

#### CHARDONNAY

Mer Soleil Silver, Monterey, California \$48/bottle  
 Calera, California \$44/bottle  
 Groth, Napa Valley \$78/bottle  
 La Follette, Sangiacomo Vineyard, Sonoma Coast \$84/bottle

#### ROSE

Elouan Rose, Oregon \$36/bottle  
 Piper Sonoma Sparkling Rose, Sonoma \$48/bottle

### RED WINES

#### PINOT NOIR

Stoller, Dundee Hills, Willamette Valley \$60/bottle  
 Rex Hill, Willamette Valley, Oregon \$82/bottle

#### MERLOT

J. Lohr Vineyards, Paso Robles California \$44/bottle  
 Duckhorn Vineyards, Napa Valley \$70/bottle

#### RED WINES

Malbec, Altocedro Reserva, Argentina \$44/bottle  
 Zinfandel, Hartford Court, Highwire Vineyard Old Vines, Russian River, 2017 \$82/bottle

#### CABERNET SAUVIGNON

Indian Wells, Columbia Valley \$40/bottle  
 Ravel & Stitch, Central Coast \$60/bottle  
 Duckhorn, Napa Valley \$96/bottle

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