

Congratulations on your engagement!

Thank you for considering The Pfister Hotel for your wedding reception. For more than 110 years and over 6,000 weddings, The Pfister Hotel has established a tradition of elegance and personal service for Milwaukee's most discriminating brides and grooms.

The Pfister Hotel greeting, *Salve*, promises guests a level of gracious service unmatched by other Milwaukee venues. Stunning chandeliers, sculptured ceilings and beautifully appointed guest rooms - a level of elegance once reserved for kings and queens - greets every guest.

Whether intimate or grand, the Pfister has the perfect space to enhance your event. Our Grand Ballroom is an enchanted setting for a wedding up to 600 guests. The Imperial Ballroom has a unique elegance perfect for weddings with a guest list under 300 people. With hosting over a century of events, the Imperial Ballroom still proves to have the same luster it did when its doors were first opened. If you are looking for a smaller, intimate affair, then The Rouge is a perfect setting for your unforgettable evening. The Rouge has played host to events since the turn of the century and to this day continues to wow the guests.

Our dedicated Pfister wedding consultants are ready to assist in planning every detail of your wedding. For your rehearsal dinner, ceremony, or reception, the expertise of our wedding staff will ensure that everything, from setting to decor, is absolutely perfect. Our wedding menus, from traditional to unique, are custom designed to provide elegant dining on your special day.

We look forward to working with you! Please let us know if we can assist you in any way.

Marcus Hotels & Resorts Milwaukee Catering Office
Representing The Pfister Hotel, InterContinental and Hilton Milwaukee City Center
Ph. 877-627-2875



WELL SPA + JANICE SALON
LAS VEGAS • LAKE GENEVA • MILWAUKEE

WELL Spa + Janice Salon, located at The Pfister Hotel, is the perfect place for your bridal party. Gourmet delights, unique libations in a relaxing, sophisticated atmosphere and signature service will create unforgettable memories for your special day. Our private Orchid Room provides a perfect gathering place for your party.

WELL SPA + JANICE SALON is a new upscale spa and salon that opened in April 2007 on the lower level of The Pfister Hotel, that once was home to the Pfister's epic Turkish Baths over a century ago.

WELL SPA is a luxury, personal spa suite concept that transcends a refined spa experience. Every treatment is customized to the specific needs and goals of the guest. Blending essential oils, selecting the temperature of the room and treatment table combined with the ability to choose your favorite music cultivates an experience that is pure luxury and distinctly personalized.

JANICE SALON is an innovative, sophisticated urban salon that is home to seven of the top hair designers and colorists in Milwaukee. Pedicures and manicures offered in an intimate, relaxing setting are also available within the salon. Creating a look that compliments your lifestyle and exceeds your expectation is our focus.

We are specialists in wellness and beauty and firmly believe that both of these start from within. Your journey begins with specific questions that are designed to let us know what your needs and concerns are and how we may best serve you. We support, encourage and are dedicated to you achieving the goals you have set for your visit.

BE WELL...Laying a foundation of health with services that achieve a healthy balance between body, mind and spirit.

FEEL WELL...Creating that outer glow of health with services that take care of your outer beauty.

SPA WELL...Creating an environment of luxury and pampering services developed exclusively for you, creating a refreshed outlook on life that extends beyond today and into tomorrow.

Please call to schedule a time to discuss your special day and how we will customize your wants and desires into an unforgettable celebration.

We look forward to working with you and creating those special memories.

WELL SPA
414.277.9207

Sapphire Wedding Package -----

- ♥ *Displays of assorted cheeses with crackers & crudite with dip during cocktail reception*
- ♥ *Champagne toast with dinner*
- ♥ *Four course menu, including the cut and service of your wedding cake on painted plates*

Emerald Wedding Package -----

- ♥ *Displays of assorted cheeses with crackers & crudite with dip during cocktail reception*
- ♥ *Selection of two butler-passed hors d'oeuvres from our Topaz collection during the cocktail reception*
- ♥ *Champagne toast with dinner*
- ♥ *Four course menu, including the cut and service of your wedding cake on painted plates*
- ♥ *Four hours of hosted domestic draft beer, wine and soft drinks*

Ruby Wedding Package -----

- ♥ *Displays of assorted cheeses with crackers & crudite with dip during cocktail reception*
- ♥ *Selection of three butler-passed hors d'oeuvres from our Topaz collection during the cocktail reception*
- ♥ *Champagne toast with dinner*
- ♥ *Four course menu, including the cut and service of your wedding cake on painted plates*
- ♥ *Choice of Amuse Bouche, Intermezzo or After Dinner Sweet*
- ♥ *House Wine served through first 3 courses of dinner*
- ♥ *Four hours of hosted call bar*

Diamond Wedding Package -----

- ♥ *Displays of assorted cheeses with crackers & crudite with dip during cocktail reception*
- ♥ *Complimentary ice sculpture*
- ♥ *Selection of four butler-passed hors d'oeuvres from our Topaz collection during the cocktail reception*
- ♥ *Champagne toast with dinner*
- ♥ *Four course menu, including the cut and service of your wedding cake on painted plates*
- ♥ *Choice of Amuse Bouche, Intermezzo or After Dinner Sweet*
- ♥ *House Wine served throughout dinner*
- ♥ *Five hours of hosted call bar*
- ♥ *Late Night Snack Station*

**All packages include complimentary room for bride and groom and preferred overnight room rates for your wedding guests.*

**Menu selection and pricing will be guaranteed 45 days prior to the event or upon a signed banquet event order.*

**WEDDING
MENU
SELECTIONS**

First Course *(select one)*

- ♥ Chilled Maryland crab cake, gazpacho sauce, mango-jalapeno salsa
- ♥ Asparagus and wild forest mushroom risotto, San Marzano tomato coulis
- ♥ San Marzano tomato bisque, fresh basil chiffonade
- ♥ Wild mushroom puree, truffle infused crème fraiche drizzle, herb croutons

Second Course *(select one)*

- ♥ Pfister house salad, locally grown organic greens, teardrop tomatoes julienned cucumber & carrots, 1893 Pfister dill dressing
- ♥ Tuscan, romaine spears, kalamata olive, shaved red onion, marinated artichoke hearts, parmesan, grape tomatoes, lemon-oregano dressing
- ♥ Wine and cheese, locally grown watercress and frisee, shaved pears, toasted pecans, Wisconsin blue cheese, dried cranberries, port wine dressing
- ♥ Cucumber bundle of lolla rossa, arugula & butter lettuce crumbled chevre, toasted pecans & raspberry vinaigrette

Entrée *(select one)*

If more than one entrée is selected, there will be an additional charge of \$2.00 per guest.

| | Sapphire | Emerald | Ruby | Diamond |
|---|-----------------|----------------|-------------|----------------|
| Wild mushroom arborio stuffed chicken breast, artichoke tomato broth, haricots vertes & mushrooms | \$67 | \$81 | \$99 | \$118 |
| Semi boneless chicken, herbed chicken demi glace chive whipped yukons, garlicky baby vegetables | | | | |
| Wild Atlantic salmon, garlic leek fondue, saffron risotto & Asparagus | | | | |
| Braised beef shortribs, pommes mousseline baby root vegetables, burgundy bordelaise | | | | |
| Crab stuffed sole, blistered tomatoes | \$82 | \$96 | \$115 | \$133 |
| roasted garlic spinach, dill scented lemon caper butter sauce | | | | |
| Pan seared sea bass, chorizo smashed potatoes melted chard, heirloom tomato smash | | | | |
| 10 oz strip loin of beef, brandied green peppercorn cream 3 cheese potato gratin, asparagus | | | | |
| Filet mignon, cheddar and bacon whipped potato basket broccoli, baby carrots, mushroom demi glace | | | | |

Entrée Selections continued

| | | | | |
|---|------|-------|-------|-------|
| Duet of filet with port wine reduction & salmon with lemon cream garlic thyme risotto roasted tomato, asparagus | \$89 | \$103 | \$122 | \$140 |
|---|------|-------|-------|-------|

“Land & Sea,” filet of beef with forest mushroom demi glace
twin colossal prawns with chardonnay buerre blanc
black truffle whipped potatoes, baby vegetables

Slow braised shortrib of beef
prosciutto wrapped chicken stuffed with sage and
Swiss, saltimbocca sauce, roasted parmesan potato rounds
haricot vertes

*Multiple entrée selection requires one vegetable choice. Vegetarian options available upon request.
Dinner service includes rolls and butter, Columbian regular or decaffeinated coffee and herbal tea service.
All food & beverage prices are subject to applicable service charge and sales tax.*

**WEDDING
MENU
SELECTIONS**

*The Ruby and Diamond Wedding Packages include a choice of one Amuse Bouche, Intermezzo or After Dinner Sweet. The Diamond Wedding Package includes the Late Night Snack Station.
Any of the below may be added at the listed price.*

Amuse Bouche - \$5

- ♥ Smoked salmon rosette with green apple-fennel slaw, dill cream cheese
- ♥ White truffle scented potato latke with chive crème fraiche
- ♥ Heirloom cucumber with buerre sel, radish, watercress, pain de mie

Intermezzo - \$5

- ♥ Aged balsamic glazed super chilled watermelon cube, maldon salt
- ♥ Chilled fizzing cucumber water shooter with melon essence
- ♥ Passion fruit and cava sorbet with micro mint

After Dinner Sweet - \$6

- ♥ Tuxedo strawberries
- ♥ Assorted petit fours
- ♥ Assorted chocolate truffles

Late Night Snack Station - \$7.00

- ♥ Assorted deli meat silver dollar sandwiches with condiments
- ♥ Assorted 12" pizzas
- ♥ BBQ or Buffalo spiced Chicken wings with dipping sauces
- ♥ Burger Sliders with bread and butter pickles and cheddar cheese, condiments

*Prices listed are per person.
All food & beverage prices are subject to applicable service charge and sales tax.*

HORS D' OEUVRES

Amethyst

Hot

Grilled Baja lime shrimp skewer, pina colada sauce \$60/dozen

Maryland crab griddlecakes, lemon chive aioli \$60/dozen

Strauss lollipop lamb chop, pink peppercorn minted apple jelly \$60/dozen

Pan seared Labelle Farms foie gras, brioche toast
apricot compote, petit celery \$60/dozen

Hawaiian coconut fried shrimp, pineapple ginger coulis \$60/dozen

Cold

Tuna tartare taco, Asian chili aioli, goma wakame, black sesame seed \$60/dozen

Lemongrass poached shrimp cocktail shooter
horseradish tomato sauce, lemon \$60/dozen

Pesto Shrimp Bruschetta, oven roasted tomato compote
fresh mozzarella, crostini \$60/dozen

Jade

Hot

Tuscan chicken, kalamata olive, artichoke, tomato herb dipping sauce \$48/dozen

Cocktail filet mignon forks, béarnaise \$57/dozen

Beef wellington in delicate pastry, parsley sour cream \$51/dozen

Crispy fried chicken strip, thyme country gravy \$48/dozen

BBQ Carolina rock shrimp, smoky cheddar grits
phyllo cup, citrus BBQ smear \$57/dozen

Cold

Smoked whitefish waldorf croustade, watercress pesto \$51/dozen

Truffle scented beef tartare, shaved aged parmesan \$51/dozen

Carpaccio of angus beef, Wisconsin blue cheese mousse
port wine syrup \$51/dozen

Smoked salmon roulade, dill cream cheese, heirloom cucumber \$51/dozen

Cold smoked Scottish salmon mousse cones
caviar jimmies, chive baton \$48/dozen

Topaz**Hot**

Traditional spanikopita \$45/dozen

Mushroom vol-au-vent, horseradish cream, chives \$45/dozen

Mini state fair corn dogs, smoky honey mustard dipping sauce \$45/dozen

Local baby cherry tomatoes piped with avocado mousse \$45/dozen

Dates wrapped in crisp bacon, almond stuffed, red pepper coulis \$45/dozen

Parmesan artichoke hearts, creamy herb dipping sauce \$45/dozen

Mini assorted quiche \$45/dozen

Cold

Deviled whispering oaks organic egg, red pepper, chive baton \$45/dozen

Herb boursin tartlette, strawberry fresco,
cracked peppercorn apricot preserve \$45/dozen

San Danielle prosciutto wrapped melon, white truffle essence \$45/dozen

Whipped French brie spoon, liquid raspberry, thyme sprig \$45/dozen

Antipasti brochette, aged balsamic caramel, micro basil \$45/dozen

Chilled andalucian gazpacho, sweet corn salsa, micro coriander \$45/dozen

Hors d'oeuvres must be ordered in quantities of 25.

All food & beverage prices are subject to applicable service charge and sales tax.

Menu selection and pricing will be guaranteed 45 days prior to the event or upon a signed banquet event order.

HORS D' OEUVRES RECEPTION DISPLAYS

Market Fresh Vegetable Crudités, Pfister dill and creamy herb dipping sauces - \$200 or \$4/person

Antipasto: grilled vegetables, fresh mozzarella, marinated mushrooms, salami - \$225 or 4.50/person

Field Fresh Fruit Display, melons, berries, fruits - \$250 or \$5/person

Domestic and Imported Cheeses served with a selection of crackers - \$275 or \$5.50/person

Assorted sausages and Charcuterie with a selection of crackers - \$275 or \$5.50/person

Wisconsin Cheese and Sausage - \$300 or \$6/person

Aged cheddar, Swiss, gouda, blue, curds (squeaky cheese), salami, summer sausage, smoked ham, pepperoni, fresh and dried fruits, assorted crackers

Bruschetta - \$200 or \$4/person

Feta hummus, tomato basil salad, olive tapenade
crostinis, sea salt pita crisps, baguettes

Wing Stop - \$250 or \$5/person

Buffalo, BBQ, Asian spiced wings, creamy cucumbers, celery sticks
blue cheese and creamy avocado ranch dipping sauces

The above each serve 50 guests

Smoked salmon fillet with chopped egg, chopped red onion, capers, and an assortment of gourmet crackers and flat bread - \$150

The above serves 25 guests

Baked Brie Wheel with butter, brown sugar and almonds, selection of crackers and flatbreads - \$75

Baked Brie Wheel with raspberry preserves, chambord and walnuts, selection of crackers and baguettes - \$75

The above each serve 30 guests

*All food & beverage prices are subject to applicable service charge and sales tax.
Menu selection and pricing will be guaranteed 45 days prior to the event or upon a signed banquet event order.*

RECEPTION STATIONS

Potato Station - \$13/person

Mashed potatoes
Sour cream and chives, bacon bits and shredded cheddar
Sweet potatoes
Marshmallows, brown sugar and raisins

Fajita Station - \$15/person

Cilantro-lime marinated chicken strips, chimichuri flank steak, onions and peppers, warm flour and hard shell corn tortillas, nacho chips, jalapeno, warm cheese sauce, pico de gallo, cheddar cheese, sour cream, salsa

Salad Station - \$12/person

Locally grown greens, romaine, garlic and herb croutons, cucumber, tomato, olives, carrots, diced egg, red onion, shredded cheddar, blue cheese, bacon, 1893 Pfister signature dill, caesar, balsamic dressings

Pasta Bar - \$15/person

Cheese tortellini carbonara, farfalle pomodoro, baked penne with ricotta and mozzarella, garlic-parmesan bread sticks, sundried tomato focaccia
Add diced chicken or Italian sausage \$2/person

Seafood Extravaganza - \$55/person (based on 10 pieces per person)

Chilled lemongrass poached jumbo shrimp, snow crab claws
oysters on the half shell, cocktail sauce and cucumber mignonette
spicy tuna tartare tacos, goma wakame, bay scallop Peruvian ceviche
spiced wonton crisps

Pacific Rim Station - \$17/person

Snow crabmeat rangoon, thai sweet chili dipping sauce
Lobster spring rolls with mango-chili sauce, chicken satay
with peanut-ginger sauce, vegetable fried rice, fortune cookies

Dessert Station - \$12/person

Chocolate covered strawberries
Mini cream puffs
Mini fruit tarts
Brownie bites
Lemon cheesecake squares
Strawberry tea cakes
Assorted truffles
Regular and decaffeinated coffee, condiments and flavorings, herbal tea

Cordial Station - \$7.50/each drink

Bailey's, Grand Marnier, Amaretto, Godiva, Frangelica, Kahlua, Martell VS, Drambuie, Peppermint Schnapps and Jaegermeister

**Stations can become action - \$95 attendant fee per station.
Minimum of 30 guests. Reception stations are out for a maximum of 1½ hours.
All food & beverage prices are subject to applicable service charge and sales tax.
Menu selection and pricing will be guaranteed 45 days prior to the event or upon a signed banquet event order.*

CARVING STATIONS

Herb crusted leg of lamb - \$200 (*serves approximately 25 guests*)
Served with mint jus and cocktail rolls

Roasted breast of turkey - \$275 (*serves approximately 30 guests*)
Served with orange cranberry mayonnaise and cocktail rolls

Gusto bone-in ham - \$250 (*serves approximately 40 people*)
Served with whole grain mustard and cocktail rolls

Roasted pork loin - \$225 (*serves approximately 30 guests*)
Served with apple cider reduction and cocktail rolls

Slow roasted whole tenderloin of beef - \$ 375 (*serves approximately 20 guests*)
Served with rosemary red wine jus and cocktail rolls

Sea salt, garlic, and herb crusted prime rib of beef - \$375 (*serves approximately 20 people*)
Served with brandy mustard jus and cocktail rolls

Steamship round of beef - \$800 (*serves approximately 150 people*)
Served with creamy horseradish, whole grain mustard and natural jus and cocktail rolls

Seared rare ahi tuna loin - \$275 (*serves approximately 20 people*)
Served with pickled ginger, wasabi, yuzu-soy ponzu
sesame togarashi mayo, wonton crisps

Plus \$95 attendant fee, per station.

Carving stations are out for a maximum of 1½ hours.

All food & beverage prices are subject to service charge and sales tax.

Menu selection and pricing will be guaranteed 45 days prior to the event or upon a signed banquet event order.

HOSTED & CASH BARS

| Beverages | Hosted / Cash |
|-----------------------|----------------------|
| Pfister Select Brands | \$7.50 / \$9.00 |
| Premium Brands | \$7.00 / \$8.00 |
| Call Brands | \$6.50 / \$7.00 |
| Imported Beer | \$4.50 / \$5.00 |
| Domestic Beer | \$4.00 / \$4.50 |
| Cordials | \$7.50 / \$8.00 |
| House Wine | \$6.50 / \$7.00 |
| Mineral Water | \$3.75 / \$4.00 |
| Soft Drinks | \$2.75 / \$4.00 |
| Rum Punch | \$50.00/gallon |
| Champagne Punch | \$50.00/gallon |

Draft Beer

| | |
|------------------|-------------------|
| Domestic | \$325/half barrel |
| Domestic Premium | \$375/barrel |
| Import | \$425/half barrel |

Packages - groups of 50 people or more.

Amount charged is based on guarantee or actual attendance if higher.

Full Bar

Includes cocktails, wine, domestic draft beer (Miller Lite, MGD) and soft drinks.

| | Call | Premium | Pfister Select |
|----------------------|-------------|----------------|-----------------------|
| First Hour | \$15.00 | \$17.00 | \$19.00 |
| Second Hour | \$11.00 | \$13.00 | \$15.00 |
| Each Additional Hour | \$7.00 | \$8.00 | \$9.00 |

Soda/Beer

Includes domestic draft beer (Miller Lite, MGD) and soft drinks.

| | |
|----------------------|---------|
| First Hour | \$10.00 |
| Second Hour | \$7.00 |
| Each Additional Hour | \$5.00 |

Soda/Wine/Beer

Includes wine, domestic draft beer (Miller Lite, MGD) and soft drinks.

| | |
|----------------------|---------|
| First Hour | \$12.00 |
| Second Hour | \$9.00 |
| Each Additional Hour | \$7.00 |

*All food & beverage prices are subject to applicable service charge and sales tax.
Menu selection and pricing will be guaranteed 45 days prior to the event or upon a signed banquet event order.*

WINE LIST

White Wine

Chardonnay

*Sycamore Lane, California - \$28
Banrock Station, Australia - \$35

Pinot Grigio

*Forestville, California - \$28
Fisheye, California - \$35

Riesling

JJ Müller, Germany - \$35

White Zinfandel

*Sycamore Lane, California - \$28

Sparkling

*Freixenet Blanc de Blanc, Spain - \$28

RED WINE

Cabernet Sauvignon

*Sycamore Lane, California - \$28
Columbia Crest, Washington - \$35

Malbec

Pepperwood Grove, California - \$35

Merlot

*Oak Creek, California - \$28
Fisheye, California - \$35

Pinot Noir

Maison Nicolas, France - \$35

**Bar package selections*

Additional wine selections are available through your catering manager

All food & beverage prices are subject to applicable service charge and sales tax.

Menu selection and pricing will be guaranteed 45 days prior to the event or upon a signed banquet event order.

WHITE WINE

HISTORIC

Sauvignon Blanc, Santa Rita Reserve, Chile \$30
Bordeaux Blanc (Sauvignon Blanc) Lafite Rothschild, France \$36
Chardonnay, Far Niente, Napa \$90

GREEN/ORGANIC/LOCAL

Pinot Grigio, OKO, Italy \$32
Chardonnay, Stones Throw, California \$40
Voignier, Bonterra, Mendocino County \$45
Sauvignon Blanc, Signaterra Benziger, California \$70

PREFERRED

Reisling, JJ Mueller, Germany \$30
Pouilly- Fuisse (Chardonnay), Bouchard, France \$72
Sancerre (Sauvignon Blanc), Michel Picard, France \$96

PFISTER AAA/AWARD WINNING

Torrentes, Crios, Argentina \$30
Chardonnay, Chalk Hill, Napa \$95
Bordeaux Blanc (Sauvignon Blanc), Chateau Carbonnieux, France \$115

SPARKLING

Freixenet Brut Blanc de Blancs "White Label" \$25
Zonin Asti, Italy \$28
Cristalino, Brut Cava, Spain \$28
Angelique Almond Brut, Stones Throw, California \$38
Moet & Chandon White Star Extra Dry, Champagne \$75
Veuve Cliquot "Yellow Label", Champagne \$85
Moet & Chandon Dom Perignon, Champagne \$375

RED WINE

HISTORIC

Cabernet Sauvignon, BV, California \$39
Zinfandel, Gnarly Head, California \$55
Cabernet Sauvignon, Heitz, Napa \$105

GREEN/ORGANIC/LOCAL

Petite Sirah, Green Truck Organic, Mendocino County \$32
Cabernet Sauvignon, Sterling Organic, California \$35
Claret, Newton, Napa \$48

PREFERRED

Cotes Du Rhone, Chapoutier Belleruche, France \$30
Pinot Noir, Drouhin Vero, France \$72
Bordeaux Blend, Chateau de Pez, St. Estephe, France \$105

PFISTER AAA/AWARD WINNING

Malbec, Broquel, Argentina \$39
Merlot, Cuvaision, Napa \$70
Cabernet Sauvignon, Steltzner Stags Leap District, California \$80

All food & beverage prices are subject to applicable service charge and tax. Menu selection and pricing will be guaranteed 30 days prior to the event or upon a signed banquet event order.

AMENITIES AND SPECIAL ARRANGEMENTS

The Pfister Hotel's experienced catering staff can assist you with every detail for your special event. Your catering manager can serve as a complete event coordinator or simply take care of a few details to make the planning process flow smoothly. All services contracted through the hotel can be combined on your final invoice for easy billing consolidation and budgeting.

Flowers

The Pfister Hotel can make arrangements for centerpieces, decorative pieces on hors d'oeuvre stations or buffets, floral garnishes on desserts or multiple bud vases throughout the room.

Entertainment

If you need help finding the perfect music to set the tone for your event, let us know. We can arrange for a single pianist, harpist or a full orchestra.

Decorative Linens

If you are interested in more than the hotel provided linen, the addition of themed table cloths and napkins could be just the right touch. Chair covers can add a splash of elegance.

Cakes, Pastries & Desserts

Specialty occasion cakes or decorated desserts can be ordered through our catering staff to enhance any event or theme.

Ice Carvings

Company logos or themed carvings can add a very special touch to the room's décor. Consider an ice carving to display hors d'oeuvres or bar items.

Printed Materials

Menu cards at each place setting, decorative menus on your buffet or place cards for your guests can be provided for you to fit a theme or company colors.

AUDIOVISUAL WEDDING PACKAGES

Gold Display Package \$500/Day

LCD Projector
6' or 8' Screen
D.I. Box (Computer Audio patch into House Sound)
Projection Cart/Stand
All Cabling, Extension Cords, etc.

Silver Display Package \$400/Day

42" Plasma Monitor
54" Display Cart
D.I. Box (Computer Audio patch into House Sound)
DVD Player
All Cabling, Extension Cords, etc.

Custom Gobos

Create your own design to be projected in light
Call for details

It is required that Presentation Services personnel operate all PSAV owned equipment.

Labor charges will apply to but not be limited to the following set-ups: Fast Fold screens, pipe and drape, audio reinforcement systems, lighting systems, etc.

All Audio Visual prices are subject to 22% Service Charge and 6.1% Sales Tax. Your Audio Visual charges will be prepared and presented by Presentation Services after your function.

The Pfister Hotel, through PSAV, offers a full array of Audio Visual services. A \$100 fee per room, per day, will be assessed for technical services and additional requirements for audio equipment supplied by a source other than The Pfister Hotel or PSAV.

Any equipment or labor canceled within 24 hours of a function will be billed for at full price.

All prices listed are per room, per day and subject to change without notice.

Use this price guide as a guideline exclusively. If you do not see a particular item necessary to make your event a success, please call our team of technology professionals.

For more information or assistance please contact our Presentation Services Specialists at:
414-270-4505 Office
414-270-4515 Fax
cotto@psav.com e-mail

Catering Policies and Practices

Menu Selection:

- Menu selection and pricing will be guaranteed 45 days prior to the event.
- One entrée selection on all banquet menus is recommended. Exceptions can be made for dietary or religious restrictions. If more than one entrée is selected there will be an additional charge of \$2.00 per guaranteed person.
- Food prepared by the hotel, which is not consumed by attendees, may not be taken out of the hotel after the function. The only exception is wedding cake tops.
- Hors d'oeuvres reception and buffet food service is limited to 1½ hours.
- The hotel recommends that all food and beverage be provided by the hotel. In the event that items are brought in to the hotel, additional service charges, cutting fees, display charges, or corkage fees will apply.
- In the event we allow the group to bring food or beverage items (charitable events), the hotel does not assume responsibility for the quality, timeliness, or price of food and beverage items brought into the hotel.

Bar Services:

- *Hosted Bars* - Guests order the drinks of their choice and billing of consumption plus gratuity and tax is sent to the host of the event. Hosted bars can be arranged as a package with an hourly charge or based on consumption.
- *Cash Bars* - Guests purchase their drinks individually at the bar. Prices include tax and gratuity.
- *Bartenders* - The hotel staffs one bartender for every 75 guests. A bartending fee of \$75 per bartender will apply for cash bars, or if a bar is requested for groups of less than 75 people, or if additional staffing is requested.
- *Hospitality Bars* - Hotel policy requires that all liquor consumed in the hospitality suites be purchased from the hotel.

Audio Visual / Amenities:

- The hotel will accept responsibility for storing items brought into the hotel overnight if the rental arrangement and payment has been arranged through the hotel. Storage fees may apply.
- The hotel has an exclusive contract with *PSAV® Presentation Services* for audio visual services. A \$100 fee per room, per day, will be assessed for technical services and additional set-up requirements for audio visual equipment supplied by a source other than The Pfister Hotel or PSAV.
- Audiovisual equipment contracted outside the hotel must be removed immediately following the conclusion of the event.
- The hotel and *PSAV® Presentation Services* assume no responsibility for services contracted outside of the hotel.

Personal Items:

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

Additional Services:

- The hotel will provide a complimentary coat check for groups over 100 people, based on the weather. Standard staffing is one attendant per 125 guests. The hotel is not responsible for lost or stolen items.
- The hotel parking ramp is available to banquet patrons at posted ramp prices. Parking is subject to availability.

Additional Charges:

- Additional charges will apply when items are brought in from outside that require additional hotel set up labor.
- All food & beverage prices are subject to 22% applicable service charge and 6.1% sales tax.

Guarantees:

- Confirmation on all meal functions as to the number of guests to be served must be made no later than 10:00am, 5 business days prior to the scheduled event. In the event this number is not given, we will assume the expected number, printed on the banquet event order is the guarantee and will charge accordingly.
- A floor plan or diagram must be submitted 3 business days prior to the event, if applicable.
- Groups of 100 attendees or more, the hotel must be notified 2 weeks in advance as to the approximate number of guests expected. In the event the guarantee number differs drastically from the anticipated attendance at the time of the booking, the hotel reserves the right to reassign the function to a room that will better accommodate the group. Charges per the terms of the contract will apply.
- Weddings are contracted for a specific room. Food purchase minimums apply in order to guarantee that designated room.
- Cancellation fees will apply if an event is cancelled, per the contract terms.

Payment Policies:

- The following payments must be made in advance of the function unless credit has been established to the satisfaction of the hotel:
- All deposits are non-refundable.
- Deposits are required for all weddings, social functions and holiday parties.
- A deposit of \$1,500 or 10% of anticipated revenue at a minimum of \$250 is required with the return of the signed contract to ensure your space as definite.
- The remaining 100% of the total anticipated costs must be paid 3 business days prior to the function by cash, certified bank check or cashiers check.
- All groups approved of direct billing will agree to payment terms of 30 days.
- A finance charge of 1 1/2% per month (18% annual) will be applied to the unpaid balance after 30 days, if the group was approved for direct billing status.