

- THE -

PFISTER HOTEL

WEDDINGS



CONGRATULATIONS ON YOUR ENGAGEMENT!

We are truly honored you are considering The Pfister Hotel for your wedding day; thank you! For more than 130 years and over 7,000 weddings, The Pfister Hotel embodies tradition and offers unparalleled personal service for Milwaukee's most discerning engaged couples. We are committed to creating unforgettable moments!

The Pfister Hotel's greeting "Salve" – a philosophy of the finest hospitality - promises guests a level of gracious service unmatched by any other Milwaukee venues. Where grandeur and charm merge, your celebration will be marked by grace and refinement.

Intimate or grand, The Pfister has the perfect space to enhance your event. Our Grand Ballroom is an enchanted setting for a wedding with 200-600 guests. The Imperial Ballroom has a unique elegance perfect for weddings with a guest list under 300 people. After hosting over a century of events, the Imperial Ballroom still proves to have the same radiance it did when it's doors were first opened. If you are looking for a more intimate gathering, then The Rouge Ballroom is a perfect setting for your unforgettable evening, accommodating up to 120 guests.

Our recognized Pfister Events Team is dedicated to your wedding planning experience, where every detail is handled with care. From your rehearsal dinner to your reception, the expertise of our wedding team will ensure that everything is absolutely perfect. Our wedding menus can be custom designed to provide a unique dining experience for your cherished guests.

We look forward to working with you!

Marcus Hotels & Resorts Milwaukee Catering Office

Representing The Pfister Hotel, Saint Kate — The Arts Hotel and Hilton Milwaukee City Center

AMENITIES & SPECIAL ARRANGEMENTS

At The Pfister, we are proud to bring attention to every detail that will make your wedding a truly exceptional experience. Trust our event team's vast experience and reputation as a top destination for Milwaukee weddings with everything from the menu, to the décor, to the planning and beyond. For seamless billing and budgeting, all contracted services may be combined with your final invoice.



Enjoy these complimentary extras with the purchase of any Pfister wedding package:

Dining Tables & Chairs

Dance Floor

Place Card, Gift & Cake Tables

China, Glassware, & Silverware

Cocktail Tables with Hotel Linens

**Microphone & Stand
for the Head Table**

**Hotel Floor-Length Linens
& Matching Napkins**

**Staging for the Head
Table, Band, & DJ**

**Complimentary Night Stay for the
Couple on the Wedding Night**

Dining Table Candles
*Three votive candles
with tea lights
for each dining table*

**Discounted Room Rates
for Guests**
Rates are weekend dependent

**On-Site Event Manager
for Planning & Details**
*Present the evening
of your reception*

WEDDING PACKAGES

EMERALD

Displays of assorted cheeses with crackers & crudite with dip during cocktail reception

Selection of two butler-passed hors d'oeuvres during the cocktail reception

Champagne toast with dinner

Choice of salad course and entrée course

Four hours of hosted bottled beer, wine and soft drinks

RUBY

Displays of assorted cheeses with crackers & crudite with dip during cocktail reception

Selection of three butler-passed hors d'oeuvres during the cocktail reception

Champagne toast with dinner

Three-course menu

House wine served through first three courses of dinner

Four hours of hosted classic bar

DIAMOND

Displays of assorted cheeses with crackers & crudite with dip during cocktail reception

Selection of four butler-passed hors d'oeuvres during the cocktail reception

Champagne toast with dinner

Four-course menu, including choice of intermezzo or amuse bouche

House wine served through first three courses of dinner

Five hours of hosted classic bar

Late-night snack station

WEDDING MENU SELECTIONS

HOT HORS D'OEUVRES

Refer to package descriptions on page 4 for the inclusive food and bar items.
Entrée pricing is the total price of the package selected. A la carte
enhancements are available for each package at prices listed.

Traditional spanakopita **V**

Vegetable empanadas **V DF**

Mushroom vol-au-vent,
horseradish cream, chives **V**

Parmesan artichoke hearts,
creamy herb dipping sauce **V**

French onion Gruyère toast **V**

Almond-stuffed dates wrapped in crisp bacon,
red pepper coulis **GF DF CN**

Honey mustard chicken and bacon satay **GF DF**

Seared chicken pot sticker,
sambal-peanut sauce, mango chutney **DF CN**

Tempura shrimp,
roasted garlic and lemon remoulade **DF**

Tuscan chicken brochette, Kalamata olive,
artichoke, tomato herb dipping sauce **GF**

ADDITIONS

applied to package price

Hawaiian coconut fried shrimp,
pineapple-ginger coulis **DF**

Maryland crab griddlecakes, lemon chive aioli **DF**

Beef Wellington in delicate pastry,
parsley sour cream

Micro-braised beef slider, Fontina, pickled onion

Baby potato skins with barbecue duck,
scallions, Cambozola cheese **GF**

Cocktail filet mignon forks, béarnaise **GF**

Cheddar spinach tart, oven roasted tomato **V**

WEDDING MENU SELECTIONS

COLD HORS D'OEUVRES

Refer to package descriptions on page 4 for the inclusive food and bar inclusions.
Entrée pricing is the total price of the package selected. A la carte
enhancements are available for each package at prices listed.

Sesame rice roll, red pepper, goat cheese,
lemon-fennel slaw **V GF**

Roasted garlic hummus and tomato crostini
goat cheese, capicola

Antipasti brochette, aged balsamic caramel,
micro basil **V GF DF**

Herb Boursin tartlets, strawberry fresco,
cracked peppercorn, apricot preserve **V**

Avocado soup shooter, spiced watermelon **V GF DF**

Chilled Andalusian gazpacho,
sweet corn salsa, coriander **V DF**

Whipped French brie spoon,
brandied cherries, micro basil **V**

Buffalo blue deviled eggs, celery,
chicken, bacon **GF DF**

Peppered prosciutto-wrapped melon,
white truffle essence **GF DF**

ADDITIONS

applied to package price

Cold smoked Scottish salmon mousse cones,
caviar jimmies, chive baton

Lemongrass poached shrimp cocktail shooter,
horseradish tomato sauce, lemon **GF DF**

Pesto shrimp bruschetta, oven roasted tomato
compote, fresh mozzarella, crostini

Citrus-mango ceviche, shrimp scallop **GF DF**

Carpaccio of Angus beef, Wisconsin blue cheese
mousse, port wine syrup

Beef tenderloin roulade, Boursin cheese, cornichon,
horseradish, red pepper, chives **GF**

Tuna tartare, Asian chili aioli, goma wakame,
black sesame seed **GF DF**

DISPLAYS AND STATIONS

HORS D'OEUVRES RECEPTION DISPLAYS

Minimum 25 guests

Market Fresh Vegetable Crudité

Hummus & Pfister dill dipping sauce

Domestic and Imported Cheeses

Served with a selection of crackers and crostinis

Included in every package

Antipasto

Roasted red peppers, grilled asparagus, tomato caponata, marinated olives, marinated mushrooms, cornichons, fresh mozzarella, prosciutto, salami, garlic and herb crostini

Field Fresh Fruit Display

Melons, berries, seasonal fruits

Assorted Sausages and Charcuterie

With a selection of crackers and crostinis

Wisconsin Cheese and Sausage

Aged cheddar, Swiss, Gouda, blue, cheese curds, salami, pepperoni, fresh and dried fruit garnish, with a selection of crackers and crostinis

Tuscany V DF

Garlic hummus, tomato basil pesto, Kalamata olive tapenade, crostinis, sea salt pita crisps, baguettes, lavosh

Whole Smoked Salmon Display

(serves approximately 25 guests)

With chopped egg, chopped red onion, capers and an assortment of gourmet crackers and flatbreads

Baked Brie Wheel V CN

(serves approximately 20 guests)

With raspberry compote, butter, brown sugar, almonds, selection of crackers and baguettes

DISPLAYS AND STATIONS

CARVING STATIONS

Gusto Bone-In Ham GF DF

(serves approximately 40 guests)

Caramelized pineapple relish, sweet mustard jus, cocktail rolls

Roasted Pork Loin DF

(serves approximately 30 guests)

Dijon-apple cider reduction, cocktail rolls

Slow-Roasted Whole Tenderloin of Beef DF

(serves approximately 20 guests)

Rosemary red wine jus, tarragon aioli, cocktail rolls

Sea Salt, Garlic and Herb Crusted Prime Rib of Beef

(serves approximately 30 guests)

Balsamic onions, horseradish cream, cocktail rolls

Seared Rare Ahi Tuna Loin

(serves approximately 25 guests)

Pickled ginger, wasabi cream, yuzu-soy ponzu,
sesame togarashi mayo, wonton crisps

WEDDING MENU SELECTIONS

APPETIZER COURSE

For Ruby & Diamond Package

select one

Warm Blackberry Brie Toast V CN

Green grapes, pistachios

Primavera Risotto V GF

Tomato, leeks, carrots, asparagus, goat cheese

Tomato Caprese Tower V GF

Basil vinaigrette, balsamic glaze

Smoked Yellow Tomato Soup V GF

Black truffle, gremolata

Seafood Bisque

Crab, chives, crispy shallots

Brandied Wild Mushroom Cream Soup V

Extra virgin olive oil, brioche toast

Roasted Squash Soup V GF

Toasted pepitas, herbs

Seafood Terrine GF

Tomatillo cocktail sauce, lemon aioli, micro greens, persillade

SECOND COURSE

select one

Pfister Garden Salad V GF DF

Mixed petite greens, tomatoes, shaved carrots, radish, cucumber, mushroom, banana peppers, Kalamata olives, white balsamic vinaigrette

Roasted Beet V GF CN

Arugula, fennel, dill, candied walnuts, charred mango vinaigrette

Wine and Cheese Salad V GF CN

Locally grown watercress and frisée, red wine poached pears, toasted pecans, Wisconsin blue cheese, dried cranberries, port wine dressing

Mini Iceberg

Tomato relish, honey-glazed bacon, Fontina cheese, lemon-herb panko, Pfister dill dressing

WEDDING MENU SELECTIONS

ENTRÉE COURSE

EMERALD | RUBY | DIAMOND

Please refer to the package descriptions on page 4 for all that is included in the pricing below

Parmesan Crusted Chicken Breast

Oven-roasted San Marzano tomatoes, hericots verts, caramelized onion, pesto potatoes, chili-saffron glaze

Chicken Ballotine GF

Mushrooms, Fontina cheese, spinach, sundried tomato pesto, sweet potato lyonnaise, roasted garlic snap peas, tarragon cream

Roasted Lemon Chicken

Saffron pearl couscous, citrus tomato salsa, garlic cream, balsamic gastrique

Slow Roasted Miso Salmon GF

Cilantro basmati rice, charred broccolini, herb relish

Charred Sea Bass

Roasted beets, shredded Brussels sprouts, lemon couscous, fresh herb sauce, fried leeks

Cabernet Braised Beef Chimi Churri DF

Roquefort potato mousseline, rosemary demi-glace, tomato, baby carrots

Pan Seared Ribeye GF DF

Wild mushroom gremolata, crispy shallots, sauce bordelaise

Grilled Beef Tenderloin GF CN

Cheese and bacon fondant potato, Périgueux sauce, asparagus, grilled carrots, citrus Bagna cauda

WEDDING MENU SELECTIONS

VEGETARIAN ENTRÉES

select one

Parmesan Herb Polenta Savarin V GF

Asparagus, sautéed wild mushrooms, spinach, grilled red onion,
navy beans, baby carrots, parmesan, marinara sauce

Green Quinoa Bowl V GF DF

Grilled asparagus, roasted broccoli, shaved Brussels sprouts, scallions, corn salsa, olive oil

Cauliflower Risotto V GF

Blistered baby tomatoes, lemon arugula, scallion, caramelized cauliflower,
Parmigiano-Reggiano, yellow beets, extra virgin olive oil

Pesto Gnocchi Stuffed Squash V CN

Parmesan, tomatoes, arugula, pine nuts

*Multiple entrée selection requires one vegetable choice. Dinner service includes rolls and butter,
Colombian regular or decaffeinated coffee and herbal tea service.*

WEDDING MENU SELECTIONS

The Diamond Wedding Package includes:
Your choice of one intermezzo or amuse bouche and your choice of one late-night snack station

Add the following small bites to any package

AMUSE-BOUCHE

A small bite to awaken your palate

Balsamic watermelon, Boursin cheese, prosciutto GF

Beef tenderloin crostini with horseradish, micro fennel, bourbon bacon DF

Beet and goat cheese terrine, basil, yellow pepper dressing V GF

Peppered smoked salmon, endive, herbed cheese, capers, pickled onion GF

Crispy pork belly, saffron-pear purée, blue cheese, fresh herb slaw GF

Barbecue shrimp, horseradish, mango, Wisconsin mozzarella, cucumber salsa GF

INTERMEZZO

Frozen key lime bar

Pfister pickle, ginger, candy cane beet V GF DF

House-made fresh-churned sorbet V GF DF
Choice of flavor: Raspberry, mango, or citrus

AFTER DINNER SWEET

(one piece per person)

Chocolate-dipped strawberries V GF

Assorted macarons V GF CN

Chocolate bon bons V GF

WEDDING MENU SELECTIONS

The Diamond Wedding Package includes: Your choice of one late night snack station.

LATE-NIGHT SNACK STATION

Minimum 30 guests

Grazing Station V CN

Assorted cheeses, crackers, breads, spreads, charcuterie, chips, nuts, olives, grapes, snack mix, vegetables, hummus, dip

Angus Sliders

Pfister pickles, spicy and yellow mustards, ketchup, Wisconsin cheddar cheese

Cheese Curds and Chicken Wings GF

Buffalo and garlic-mustard spiced wings, blue cheese dip, Sriracha ranch dip

Mac and Cheese Bar

Cavatappi pasta, Wisconsin cheese sauce, bacon, broccoli, gardeniera, Cajun Usinger's bratwurst, jalapeño, tomato salsa, grilled chicken, hot sauce

Chips and Dips

House-made ranch and barbeque chips, garlic French crostini, French onion, dill ranch and bacon-cheddar dips

Bavarian Pretzel and Grilled Cheese V

Beer cheese dip, stone ground mustard, Wisconsin cheddar, Cambozola, tomato, grilled brioche sandwich bites

Assorted 16" Pizzas

Reception stations are served for a maximum of 90 minutes.

WEDDING MENU SELECTIONS

GRAZING AND SNACK STATIONS

Minimum 30 guests

Assorted Shrimp Cocktails GF DF

Three flavors of shrimp shooters: Barbecue, lemon pepper, and Cajun spice
Condiments: spicy tomato sauce, mango cocktail sauce, lime

Sweet & Salty CN

Custom-spiced nuts, peanut butter and chocolate pretzels, bacon chocolate bark, brownies, house-made ranch chips, Cajun snack mix

Crostini Bar V

Tuscan focaccia bread, garlic baguettes, jalapeño-cheese biscuits, basil pesto, fresh mozzarella, tomato basil pesto, Kalamata olive tapenade, garlic hummus

Assorted Baked Flat Breads

Blue cheese and pear, Margherita, beet and Fontina

Sliders and Dogs

Cheeseburger sliders, Cajun-fried chicken sliders, mini all-beef franks
Condiments: ketchup, mustard, onions, pickles, spicy sauerkraut, hot sauce, jalapeño-bacon relish

Pickles and Curds V GF

Pfister spicy pickles, pickled vegetables, grilled asparagus, carrots, marinated olives, mustard sauce, herbed cheese curds

Bacon Bar GF DF

Maple-bourbon peppered bacon, jalapeño bacon, brown sugar bacon, chocolate bacon, Sriracha sesame bacon,
Condiments: honey mustard, chipotle aioli, roasted garlic mayonnaise

Reception stations are served for a maximum of 90 minutes.

WEDDING MENU SELECTIONS

WEDDING CAKES

Enhance your experience with a one of a kind wedding cake from our in-house pastry team.

Your experience includes a personal tasting with our Executive Pastry Chef, custom design of your display show cake and the cutting and table service of your wedding cake, garnished with fresh florals.

DESSERT STATIONS

Minimum 30 guests

French Connection

Assortment of French macarons **GF CN**, Financiers **CN**,
Madeleines, seasonal bon bons **GF**, Framboise tartlets

What's Pop'in

Raspberry cone pops, caramel popcorn,
Assorted cake pops – choose four flavors from below:
*Vanilla cake, mocha cake, pistachio cake **CN**, salted caramel cake, mint chocolate cake,
vanilla cheesecake **GF**, cherry cheesecake, chocolate flourless cake **GF***

World of Chocolate

Chocolate tarts, chocolate tulips **GF**, assorted seasonal bon bons **GF**,
house-made chocolate bark

Dessert stations are served for a maximum of 90 minutes.

WEDDING MENU SELECTIONS

A LA CARTE DESSERTS

Minimum 2 dozen per order

- Vanilla Bean Cheesecake Pops **V**
- Coffee Cake Pops **V**
- Red Velvet Cake Pops **V**
- Coconut Cake Pops **V CN**
- Assorted French Macarons **V GF CN**
- Assorted Petit Fours **V CN**
- Double Fudge Brownies **V**
- Lemon Tarts **V**
- Caramel Ganache Tarts **V**
- Pecan Tarts **V**
- Fruit Tarts **V**
- Coffee Mousse Cups **V GF**
- Chocolate Dipped Pretzels **V**
- Salted Caramel Verrines **V**
- Sugar Cookies **V**
- Peanut Butter Cookies **V CN**
- Chocolate Chip Cookies **V**
- White Chocolate Macadamia Cookies **V CN**

Dessert stations are served for a maximum of 90 minutes.

SPIRITS & BEVERAGES

BEER AND SELTZER

Miller Lite, Miller High Life, Spotted Cow, Stella Artois, Riverwest Stein, Lakefront IPA, Assorted Seltzers
Additional selections available upon request

CLASSIC

Conciere is our house spirit available in: Vodka, Gin, Bourbon, Scotch,
Tequila, Rum, Spiced Rum and Brandy

Pick six wines and one sparkling

EOS Estate Wine is our house wine available in the following varietals: Chardonnay, Moscato,
Pinot Grigio, Sauvignon Blanc, Cabernet Sauvignon, Merlot, Pinot Noir and Brut Freixenet

ROYAL

Tito's Vodka, Beefeater Gin, Bulleit Bourbon, Jack Daniel's Whiskey, JW Red Scotch,
Corazon Blanco Tequila, Bacardi Rum, Captain Morgan Spiced Rum, Korbel Brandy

Pick six wines and one sparkling

Rodney Strong Cabernet Sauvignon, J Vineyard Pinot Noir, DAOU "Pessimist" Red Blend, Murphy-Goode Merlot,
Duckhorn Decoy Zinfandel, Mont-Redon Cotes du Rhone, Santa Julia "Reserva" Malbec, DAOU Chardonnay,
Whitehaven Sauvignon Blanc, La Crema Pinot Grigio, Chateau Ste. Michelle Riesling, Sofia Rosé,
Benvolio Prosecco DOC, Bouvet Brut

GRAND

Grey Goose Vodka, Hendricks Gin, Maker's Mark Bourbon, Crown Royal Whisky, JW Black Scotch,
Casamigos Blanco Tequila, Casamigos Reposado Tequila, Myers Dark Rum, Copper & Kings Brandy

Pick six wines and one sparkling

Banshee Cabernet Sauvignon, Lyric Pinot Noir, The Stag Red Blend, Coppola Diamond Merlot,
Coppola Director's Cut Zinfandel, Black Stallion Chardonnay, Cuaison Sauvignon Blanc,
J Vineyards Pinot Gris, DAOU Rosé, Josh Prosecco, Faire la Fête Brut, Faire la Fête Brut Rosé

SPECIALTY COCKTAIL STATIONS

BATCH COCKTAIL BAR

Choice of up to three:

- | | | |
|--|---|--|
| <input type="checkbox"/> WI Brandy Old Fashioned | <input type="checkbox"/> Blueberry Lavender Collins | <input type="checkbox"/> Espresso Martini |
| <input type="checkbox"/> Bourbon Manhattan | <input type="checkbox"/> Cadillac Margarita | <input type="checkbox"/> Chocolate Martini |
| <input type="checkbox"/> Perfect Manhattan (Rye) | <input type="checkbox"/> Hibiscus Aperol Spritz | <input type="checkbox"/> French 75 |
| <input type="checkbox"/> Lakeside Lemondrop | <input type="checkbox"/> Firecracker | |
| <input type="checkbox"/> Limoncello Garden Smash | <input type="checkbox"/> Painkiller | |

BOURBON BAR

Selection of Makers Mark, Elijah Craig, American Prairie. Served as neat pour, Manhattan or old fashioned
Bartender to demonstrate different smoking techniques with high-end garnish

TEQUILA BAR

Selection of Patrón, Casamigos, Cazadores

Served as sipping tequila with/without ice

Margarita, Paloma, Sangrita

BLOODY MARY & MIMOSA BAR

Tito's Vodka, Benvolio Prosecco

Mimosa Flights

Classic, Grapefruit, Pomegranate, Mango Puree

Bloody Bar

Build your own featuring Wisconsin cheddar, Usinger's beef sticks, assorted Stump's gourmet pickled products

LOCAL CRAFT BEER TASTING

Selection of locally brewed craft beers presented in tasting flights by brewery.
Featuring: Lakefront, Eagle Park, MKE brewing

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 may 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 event. The only exception is your wedding cake top.

Hors d'oeuvres, reception and buffet food service is limited to 90 minutes. The hotel recommends that all food and beverage be provided by the hotel. In the event that items are brought into the hotel, additional service charges, cutting fees, display charges or corkage fees will apply.

A cake cutting fee of \$5 per person will be applied to all wedding cakes from outside vendors.

BAR SERVICES

Bartenders - The hotel staffs one complimentary bartender for every 75 guests. A bartending fee of \$200 per bartender will apply for cash bars, 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 through the hotel.

PERSONAL ITEMS

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

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.

CATERING POLICIES AND PRACTICES

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.

GUARANTEES

Confirmation on all meal functions as to the number of guests to be served must be made no later than 10 a.m. five business days prior to the scheduled event. In the event this number is not given, we will assume the expected number printed on the banquet event order is the guarantee and will charge accordingly.

A floor plan or diagram must be submitted three business days prior to the event, if applicable.

For groups of 100 attendees or more, the hotel must be notified two weeks in advance as to the approximate number of guests expected.

Weddings are contracted for a specific room. Food and beverage purchase minimums apply in order to guarantee that designated room.

Cancellation fees will apply if an event is cancelled, per the contract terms.

