

- THE -
PFISTER HOTEL

ESTD MILWAUKEE 1893



WEDDING
MENU



Welcome	3	Grazing	11
Packages	4	Stations	
Hors	5	Dessert	12
D'oeuvres		Stations	
Displays	7	Cakes	13
& Stations		Spirits	14
Courses	8	Cocktails	15
Entrées	9	Policies	16
Small Bites	10		

Congratulations

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, accomodating 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

Contact The Pfister Events Team Today
info@thepfisterhotel.com

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

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

- Dining Tables and Chairs
- Glassware, Silverware, and China
- Hotel Floor-Length Linens and Matching Napkins
- Dance Floor
- Cocktail Tables with Hotel Linens
- Dining Table Candles
Three votive candles with tea lights for each table
- Staging for the Head Table, Band, and DJ
- Place Card, Gift and Cake Tables
- Microphone and Stand for the Head Table
- Complimentary Night Stay for the Couple on the Wedding Night
- Discounted Room Rates for Guests
Rates are weekend dependent
- On-Site Event Manager for Planning and Details

Hot Hors D'oeuvres

Traditional spanakopita

Loaded smashed potato bite, cheddar, tomato salsa, scallion, sour cream

Mushroom vol-au-vent, horseradish cream, chives

Parmesan artichoke hearts, creamy herb dipping sauce

French onion Gruyère toast

Almond-stuffed dates wrapped in crisp bacon, red pepper coulis

Honey mustard chicken and bacon satay

Seared chicken pot sticker, sambal-peanut sauce, mango chutney

Tempura shrimp, roasted garlic and lemon remoulade

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

Emerald Choose Two Hor D'oeuvres

Ruby Choose Three Hor D'oeuvres

Diamond Choose Four Hor D'oeuvres

Additions

Applied to Package Price

Hawaiian coconut fried shrimp, pineapple-ginger coulis

Maryland crab griddlecakes, lemon chive aioli

Beef Wellington in delicate pastry, parsley sour cream

Sesame beef satay, dipping sauce

Baby potato skins with barbecue duck, scallions, Cambozola cheese

Cocktail filet mignon forks, béarnaise

Broccoli and roasted garlic ricotta toast, hot honey

Cold Hors D'oeuvres

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

Roasted garlic hummus and tomato crostini goat cheese, capicola

Antipasti brochette, aged balsamic caramel, micro basil

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

Falafel, artichoke spread, harissa, celery greens

Chilled Andalusian gazpacho, sweet corn salsa, corriander

Whipped French brie spoon, brandied cherries, micro basil

Deviled eggs carbonara, pancetta, parmesan, black pepper

Peppered prosciutto-wrapped melon, white truffle essence

Emerald Choose Two Hor D'oeuvres

Ruby Choose Three Hor D'oeuvres

Diamond Choose Four Hor D'oeuvres

Additions

Applied to Package Price

Goat cheese canapé, fig jam,
spicy pecans

Lemongrass poached shrimp
cocktail shooter, horseradish
tomato sauce, lemon

Maine lobster salad, meyer lemon aioli,
chervil, edible spoon

Smoked seafood mousse wonton crisp,
tarragon, lemon zest, grilled corn

Pickled cucumber pastrami bite,
red pepper relish

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

Tuna tartare, Asian chili aioli, goma
wakame, black sesame seed

Displays & Stations



Hors D'oeuvres Reception Displays

Included in every package

Market Fresh Vegetable Crudité
Hummus & Pfister 1893 dill dipping sauce

Domestic and Imported Cheeses
Served with a selection of crackers and crostinis

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

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

Oak Smoked Salmon

Chopped egg, red onion, capers, cucumber, tomato, cream cheese, crostini, and flatbread crackers

Baked Brie Wheel

Serves approximately 20 guests

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

Carving Stations

Gusto Bone-In Ham

Serves approximately 40 guests

Caramelized pineapple relish, sweet mustard jus, cocktail rolls

Roasted Pork Loin

Serves approximately 30 guests

Dijon-apple cider reduction, cocktail rolls

Slow-Roasted Whole

Tenderloin of Beef

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

Courses

For Ruby and Diamond Packages

Appetizer Course

Select One

Warm Blackberry Brie Toast

Green grapes, pistachios

Primavera Risotto

Tomato, leeks, carrots, asparagus, goat cheese

Tomato Caprese Tower

Basil vinaigrette, balsamic glaze

Smoked Yellow Tomato Soup

Black truffle, gremolata

Seafood Bisque

Crab, chives, crispy shallots

Brandied Wild Mushroom Cream Soup

Extra virgin olive oil, brioche toast

Roasted Squash Soup

Toasted pepitas, herbs

Seafood Terrine

Tomatillo cocktail sauce, lemon aioli,
micro greens, persillade



Second Course

Select One

Pfister Garden Salad

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

Roasted Beet

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

Wine and Cheese Salad

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 1893 dill dressing

Entrées

Entrées

Parmesan Crusted Chicken Breast

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

Creamy Tuscan Baked Chicken

Roasted garlic pearl potatoes, spinach, tomato, Cipollini, French beans

Roasted Lemon Chicken

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

Slow Roasted Miso Salmon

Cilantro basmati rice, charred broccolini, herb relish

Mediterranean Roasted Black Cod

Peppers, olives, onions, lemon, garlic basil, cous cous, yellow pepper butter sauce

Cabernet Braised Beef Chimi Churri

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

Rosemary-garlic Roasted Beef Tenderloin Medallions

Grilled pistachio-maple carrot, smoked cheddar potato puree, cognac pepper cream, lemon scented asparagus

Grilled Beef Tenderloin

Cheese and bacon fondant poato, Perigux sauce, asparagus, grilled carrots, citrus bagna cauda



Vegetarian Entrées

Select One

Tandoori Cauliflower

Roasted red peppers, saffron quinoa, green coconut chutney

Pesto Gnocchi Stuffed Squash

Parmesan, tomatoes, arugula, pine nuts

Grilled Polenta Cake

Wild mushroom ragu, dill pesto carrots, spinach, goat cheese, olives, roasted tomato sauce

Small Bites

Add the following small bites to any package.

The Diamond Wedding Package includes:

Your choice of one intermezzo or amuse bouche and your choice of one late-night snack station

Amuse-Bouche

A Small Bite to Awaken Your Palate

Balsamic watermelon, Boursin cheese, prosciutto

Beef tenderloin crostini with horseradish, micro fennel, bourbon bacon

Beet and goat cheese terrine, basil, yellow pepper dressing

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

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

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

Intermezzo

House-made fresh-churned sorbet

Choice of flavor: Raspberry, passionfruit, lemon

After Dinner Sweet

One Piece per Person

Chocolate bon bons

Chocolate carmel

Mendiant square

Late-night Snack Station*

Minimum 30 Guests

Grazing Station

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

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

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

Assorted 16" Pizzas

*Max choice of 2 selections must be guaranteed at 75% of your overall guest count

Grazing Stations

Minimum 30 Guests

Assorted Shrimp Cocktails

Three flavors of shrimp shooters: Barbecue, lemon pepper, and Cajun spice

Condiments:

Spicy tomato sauce, mango cocktail sauce, lime

Crostini Bar

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



Pickles and Curds

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

Bacon Bar

Maple-bourbon peppered bacon, jalapeño bacon, brown sugar bacon, chocolate bacon, Sriracha sesame bacon

Condiments:

Honey mustard, chipotle aioli, roasted garlic mayonnaise



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

Assorted Baked Flat Breads

Blue cheese and pear, Margherita, beet and Fontina



Dessert Stations

Minimum 30 Guests

French Connection

Assortment of French macarons, Financiers, Madeleines, fruit pate, Framboise tartlets

World of Chocolate

Chocolate tarts, chocolate tulips, caramel chocolate verines, toasted white chocolate mousse, shipping chocolate



What's Pop'in

Raspberry cone pops, caramel popcorn

Assorted cake pops (choose four):

Vanilla cake, mocha cake, pistachio cake, salted caramel cake, mint chocolate cake, vanilla cheesecake, cherry cheesecake, chocolate flourless cake

A La Carte Desserts

Minimum 2 Dozen Per Order

Vanilla Bean Cheesecake Pops

Coffee Cake Pops

Coconut Cake Pops

Assorted French Macarons

Double Fudge Brownies

Lemon Tarts

Caramel Ganache Tarts

Pecan Tarts

Raspberry Tarts

Fruit Tarts

Coffee Mousse Cups

Toasted White Chocolate Mousse

Cannoli

Chocolate Dipped Pretzels

Salted Caramel Verrines

Sugar Cookies

Peanut Butter Cookies

Chocolate Chip Cookies

Premium-Sipping Chocolate
Choice of: Dark, Milk, or White

Custom Dessert Options

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.

Make it a station for no additional fee. Optional upgrade to dessert minis.



Spirits

Select six wines, plus one sparkling, per package.

Classic

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

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

Rodney Strong Cabernet Sauvignon, Vineyards 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 Gris, 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

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

Beer and Seltzer

Miller Lite, Miller High Life, Spotted Cow, Stella Artois, Riverwest Stein, Lakefront IPA, Assorted Seltzers

Additional selections available upon request

Cocktails

Batch Cocktail Bar

Select Up to Three

W1 Brandy Old Fashioned

Bourbon Manhattan

Perfect Manhattan (Rye)

Lakeside Lemondrop

Limoncello Garden Smash

Blueberry Lavender Collins

Cadillac Margarita

Hibiscus Aperol Spritz

Firecracker

Painkiller

Espresso Martini

Chocolate Martini

French 75

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

Policies

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.

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.