



THE COMMODORE

A BARTOLOTTA RESTAURANT

CATERING MENU

CANAPES

COLD

Recommended minimum order of 6 pieces per person per hour.

OSSETRA STURGEON CAVIAR

Brioche roast, crème fraîche,
white sturgeon caviar, chives
\$65 per dozen

PETITE MAINE LOBSTER ROLL

New England-style lobster salad,
Old Bay mayonnaise, warm butter roll, tarragon
\$56 per dozen

PEEKYTOE CRAB SALAD *GF*

Chilled lump crab salad, citrus, avocado mousse,
mint on endive spear
\$55 per dozen

CITRUS-MARINATED SHRIMP SPOON *GF*

Grapefruit segment, pink shrimp,
citrus butter, chives, Fresno chili
\$48 per dozen

CURED FOIE GRAS

Cured foie gras mousse, Door County cherries,
puff pastry
\$52 per dozen

SMOKED SALMON

Cold-smoked salmon, rye cracker, dill crème fraîche,
diced cucumber, red onions
\$40 per dozen

VEAL TARTARE SPOON *GF*

Diced veal tenderloin, fresh horseradish,
pink peppercorn, crispy potato, watercress
\$44 per dozen

DEILED EGGS & CAVIAR *GF*

Hard-boiled eggs, creamy yolk mayonnaise,
sturgeon caviar, chives
\$48 per dozen

TUNA POKE CONE

White shoyu dressing, diced cucumber,
sesame seeds, savory waffle cone, micro cilantro
\$56 per dozen

ROASTED EGGPLANT SPREAD *V*

Charred eggplant purée, lemon, olive oil,
roasted red peppers, grilled flatbread
\$38 per dozen

WHIPPED GOAT CHEESE *V*

Whipped artisan goat cheese, crostini,
seasonal accouterment, fresh mint
\$30 per dozen

DRY-AGED BEEF TATAKI *GF*

40-day dry-aged beef striploin, egg yolk jam,
pickled mushrooms on a skewer
\$56 per dozen

GF = gluten free, *V* = vegetarian, *VG* = vegan
All prices are subject to a 24% service charge and 5% tax.

2

* Consuming raw or undercooked meats, poultry and seafood
may increase your risk of food-borne illness.

CANAPES

HOT

Recommended minimum order of 6 pieces per person per hour.

MINIATURE MARYLAND CRAB CAKES

Jumbo lump crabmeat, mustard mayonnaise, chives
\$48.00 per dozen

CRISPY SHRIMP

Gulf shrimp wrapped in pastry shell,
fresh basil, citrus aioli
\$46.00 per dozen

RUMAKI *GF*

Bacon-wrapped water chestnuts,
Wisconsin maple syrup glaze
\$38.00 per dozen

SEASONAL ARANCINI *V*

Arborio rice fritter, stuffed with fresh
buffalo mozzarella and smoked paprika aioli
\$38.00 per dozen

BACON-WRAPPED DATES

Bacon-wrapped dates stuffed with nduja,
with aged sherry vinegar, lemon, parsley
\$42.00 per dozen

CRAB-STUFFED SQUASH BLOSSOM

Squash blossom stuffed with peekytoe crab,
fried in a tempura batter with saffron aioli
\$48.00 per dozen

CRISPY POLENTA *VG/ GF*

Crispy fried polenta, Porcini mushroom ragu, sage
\$40.00 per dozen

DUCK CONFIT FRITTER

Cornmeal breaded shredded confit Long Island duck leg,
cumberland sauce and sage
\$46.00 per dozen

CLAMS CASINO

Little neck clams, pancetta, shallots,
oregano, breadcrumbs
\$42.00 per dozen

BEEF CROQUETTE

Braised beef short rib shredded and breaded,
with whole grain mustard aioli and fresh horseradish
\$52.00 per dozen

CHICKEN VEAL MEATBALLS

Sage-lemon brown butter, Pecorino cheese, pancetta
\$38.00 per dozen

WARM OCTOPUS SKEWER *GF*

Slow-cooked Mediterranean octopus,
warm fingerling potato, smoked paprika
\$52.00 per dozen

GF = gluten free, *V* = vegetarian, *VG* = vegan
All prices are subject to a 24% service charge and 5% tax.

3

* Consuming raw or undercooked meats, poultry and seafood
may increase your risk of food-borne illness.

STATIONARY HORS D'OEUVRES

BOARDS

*Stationary hors d'oeuvres must be ordered based on final guest count.
Prices may vary due to season or availability*

ARTISAN CHEESE BOARD

Domestic and imported cheese,
fresh seasonal fruit,
house-made compote, local honey,
assorted crackers and breads
\$12.00 per person

CHARCUTERIE BOARD

Selection of cured meats, pâté,
terrines, local bread with
assortment of olives, house-made
pickles and preserves
\$14.00 per person

SMOKED FISH BOARD

Smoked rainbow trout, whitefish
salad, applewood-smoked
salmon, served with hard-boiled eggs,
capers, pickled red onion, saltine
crackers, mini rye bread, dill crème
fraîche, cornichons, cucumbers
\$15.00 per person

SEAFOOD TOWER

CHILLED SHRIMP COCKTAIL TOWER

Bartolotta's cocktail sauce,
U-10 jumbo shrimp cocktail,
lemons, tabasco
\$56.00 per dozen

GRAND SEAFOOD TOWER

Shaved ice towers of
king crab legs, snow crab claws,
poached Maine lobster,
East and West coast oysters, shrimp
cocktail, mignonette sauce, cocktail
sauce, tabasco
\$24.00 per person

GF = gluten free, V = vegetarian, VG = vegan
All prices are subject to a 24% service charge and 5% tax.

4

* Consuming raw or undercooked meats, poultry and seafood
may increase your risk of food-borne illness.

CHEF ACTION STATIONS

*All stations below are priced per person for up to one and half hours of service.
Stations require (1) Chef fee per station at \$200 per station.*

CAVIAR STATION

Chef tasting of a kilo of Royal Ossetra sturgeon caviar and Beluga caviar, with accoutrements of minced onion, egg whites, egg yolks, crisp potato chips, brioche toast points, crème fraîche, freshly made blini
\$MKT

RACLETTE STATION

Alpine-style cheese gratinated over guest choice of assortment of fingerling potatoes, asparagus, caramelized Brussels sprouts, roasted cauliflower, sliced prosciutto, warm baguette, seasonal fruit
\$22.00 per person

SEAFOOD STATION

Custom ice carving with chef shucking East and West coast oysters, king crab legs, snow crab claws, poached Maine lobster, mignonette sauce, cocktail sauce, tabasco
\$MKT

IBERICO HAM STATION

Two of the World's Best Hams (chef hand-sliced):
48-month acorn-fed Bellota 100% Iberico ham,
36-month Mangalica bone-in ham,
olives, rustic bread, olive oil, Manchego cheese
\$24.00 per person

GF = gluten free, V = vegetarian, VG = vegan
All prices are subject to a 24% service charge and 5% tax.

5

* Consuming raw or undercooked meats, poultry and seafood may increase your risk of food-borne illness.

SALAD COURSE

CAESAR SALAD

Bartolotta's signature salad with romaine, romano dressing, garlic croutons
\$12.00 per person

WEDGE SALAD

Iceberg lettuce, bacon, red onion, grape tomatoes, warm crouton, blue cheese dressing
\$13.00 per person

SHAVED BRUSSELS SPROUT & KALE SALAD *GF, V*

Julienne Granny Smith apples, toasted candied pecans, Door County dried cherries,
Dijon vinaigrette
\$13.00 per person

WARM MUSHROOM & HEARTS OF PALM SALAD *GF, V*

Seasonal mushrooms in sherry vinaigrette tossed with arugula, endive, Pecorino cheese
\$15.00 per person

FRENCH BEAN SALAD *GF, V*

Haricot vert, shaved fennel, watercress, breakfast radish, English cucumbers,
Castelfranco lettuce, tossed in hazelnut vinaigrette
\$14.00 per person

HEIRLOOM TOMATO SALAD

Locally grown tomatoes, watermelon, fresh basil, pickled red onions,
cucumbers, French feta, white balsamic vinaigrette
(seasonal July - September)
\$MKT per person

FAVA BEAN SALAD

Dill, white asparagus, shaved fennel, sugar snap peas,
spring radish, Greek yogurt lemon vinaigrette
(seasonal April-June)
\$MKT per person

GF = gluten free, *V* = vegetarian, *VG* = vegan
All prices are subject to a 24% service charge and 5% tax.

6

* Consuming raw or undercooked meats, poultry and seafood
may increase your risk of food-borne illness.

SOUPS COURSE

TOMATO PERNOD SOUP *GF*

Rich tomato soup seasoned with Pernod and basil
topped with a Parmesan croute
\$11.00 per person

PORCINI & CHESTNUT SOUP

Roasted chestnuts puréed with porcini mushrooms and leeks,
garnished with mushrooms, black truffles and crème fraîche
\$15.00 per person

SHELLFISH BISQUE *GF*

Lobster, crab, shrimp, brandy, tomato, cream
\$16.00 per person

BUTTERNUT SQUASH SOUP *GF*

Creamy purée of butternut squash, leeks and apples,
garnished with diced apples and toasted pecans
(seasonal September - January)
\$13.00 per person

ASPARAGUS SOUP *GF*

Purée of creamy spring asparagus and leeks,
garnished with pancetta and pistachios
(seasonal April - August)
\$14.00 per person

GF = gluten free, *V* = vegetarian, *VG* = vegan
All prices are subject to a 24% service charge and 5% tax.

7

* Consuming raw or undercooked meats, poultry and seafood
may increase your risk of food-borne illness.

ELEVATE YOUR DINING EXPERIENCE

*Add an additional course.
Cannot be substituted for an entrée.*

WARM SALAD OF WILD MAINE LOBSTER & DOVER SOLE

Wild mushroom fricassée, wilted spinach, butter sauces

\$25.00 per person

SEARED SEA SCALLOP *GF*

Sautéed butternut squash, hazelnut oil, traditional aged balsamic vinegar from Reggio-Emilia

\$18.00 per person

PARMESAN & RICOTTA RAVIOLI

Ravioli with sautéed wild mushrooms, and sage brown butter

Upgrade with winter white Alba truffles (seasonal)

\$15.00 per person

SHRIMP & ROSEMARY *GF*

Sautéed Pink Argentine shrimp scented with rosemary sprig and garlic.

Smooth chickpea sauce

\$15.00 per person

POLENTA WITH FONDUTA PIEMONTESE D'ALPEGGIO *GF, V*

Soft polenta with Alpine Fontina cheese sauce

Upgrade with winter white Alba truffles (seasonal)

\$12.00 per person

BRANZINO *GF, V*

Mediterranean striped sea bass, fresh heirloom tomatoes, red onions, basil

\$17.00 per person

DUCK RAGU *GF, V*

Rigatoni, red wine-braised Long Island duck, carrots, onions, fennel, Parmesan

\$14.00 per person

INTERMEZZO COURSE

SEASONAL CITRUS SORBET *GF, VG*

Lemon, Champagne, Raspberry, and Strawberry Sorbet

\$5.00 per person

GF = gluten free, V = vegetarian, VG = vegan
All prices are subject to a 24% service charge and 5% tax.

8

* Consuming raw or undercooked meats, poultry and seafood may increase your risk of food-borne illness.

COM-Dinner & Beverage Menu-2023-1010

ENTRÉE COURSE

Please select up to two protein options, plus a vegetarian option.

POULTRY

STRAUSBERG CHICKEN *GF*

Roasted semi-boneless chicken infused with tarragon, potato purée,
French beans, mushroom velouté
\$36.00 per person

COQ AU VIN *GF*

Semi-boneless chicken braised in red wine, pearl onions with thyme,
roasted carrots, bacon, mushrooms, potato purée
\$38.00 per person

ROASTED GUINEA HEN *GF*

Roasted Guinea hen breast in the traditional Tuscan-style with
rosemary and garlic caramelized Brussels sprouts and roasted potatoes
\$48.00 per person

MEAT

BRAISED SHORT RIBS *GF*

Boneless short ribs braised in red wine with potato purée and glazed carrots
\$48.00 per person

FILET MIGNON *GF*

Pepper-crusted Certified Angus filet of beef, parsnip potato purée,
caulini, pearl onion, Madeira wine sauce
\$57.00 per person

MANHATTAN STEAK *GF*

14 oz bone-in strip loin Yukon Gold potato purée,
caramelized Brussels sprouts, mushroom ragu
\$55.00 per person

GRILLED RACK OF LAMB *GF*

Herbed potato purée, broccolini, cumberland sauce
\$44.00 per person

GF = gluten free, *V* = vegetarian, *VG* = vegan
All prices are subject to a 24% service charge and 5% tax.

9

* Consuming raw or undercooked meats, poultry and seafood
may increase your risk of food-borne illness.

ENTRÉE COURSE

SEAFOOD

ORGANIC SCOTTISH SALMON *GF*

Roasted carrot purée, braised asparagus, citrus butter
\$42.00 per person

SLOW-POACHED SEA BASS *GF*

Garlic-roasted broccolini, caramelized fingerlings, olive tapenade
\$44.00 per person

VEGETARIAN

FARINATA *GF*

Crispy chickpea cake, Romesco sauce, garlic sautéed rapini
\$38.00 per person

CHARRED RAINBOW CARROTS

Watercress, pine nut Israeli couscous, chimichurri
\$36.00 per person

DUETS

PETITE FILET MIGNON & DIVER-CAUGHT SEA SCALLOPS *GF*

6 oz filet, Yukon Gold potato purée, wilted spinach, lemon, Bordelaise sauce
\$65.00 per person

PETITE FILET MIGNON & MAINE LOBSTER TAIL *GF*

6 oz filet, Yukon Gold potato purée, wilted spinach,
black truffle Madeira sauce, drawn butter
\$70.00 per person

PETITE FILET MIGNON & SHRIMP *GF*

6 oz filet, Yukon Gold potato purée, wilted spinach, Béarnaise sauce
\$62.00 per person

GF = gluten free, *V* = vegetarian, *VG* = vegan
All prices are subject to a 24% service charge and 5% tax.

10

* Consuming raw or undercooked meats, poultry and seafood
may increase your risk of food-borne illness.

PLATED DESSERTS

GERMAN CHOCOLATE CAKE

Classic layer chocolate cake with coconut pecan frosting

\$13.00 per person

BARTOLOTTA'S TIRAMISU

Mascarpone cheese mousse layered with sponge cake soaked in
espresso liqueur

\$12.00 per person

CITRUS TART

Chilled lemon tart with honey meringue and marinated blueberries

\$12.00 per person

PINEAPPLE UPSIDE DOWN CAKE

Traditional upside-down presentation made with brown butter cake,
topped with rum syrup

\$14.00 per person

COCONUT PANNA COTTA *GF, VG*

Vanilla bean macerated strawberries and tropical passion fruit sauce

\$12.00 per person

HOMEMADE SORBET *GF, VG*

Homemade sorbet

\$10.00 per person

SEASONAL FRUIT CRISPS *VG*

Spring: Strawberry Rhubarb | Summer: Georgia Peaches | Fall: Apple | Winter: Pear Ginger
served with vanilla ice cream

\$10.00 per person

GF = gluten free, *V* = vegetarian, *VG* = vegan
All prices are subject to a 24% service charge and 5% tax.

11

* Consuming raw or undercooked meats, poultry and seafood
may increase your risk of food-borne illness.

COM-Dinner & Beverage Menu-2023-1010

MINIATURE DESSERTS

Minimum order of 6 dozen; minimum order of two 2 dozen per dessert.

FRENCH MACARON

Lemon, raspberry, pistachio
\$51.00 per dozen

CHEESECAKE

Door County cherries
\$45.00 per dozen

TRUFFLE CHOCOLATES

\$49.00 per dozen

CREAM PUFFS

\$46.00 per dozen

CRÈME BRÛLÉE *GF*

Vanilla bean
\$37.00 per dozen

COCONUT PANNA COTTA

Passion fruit
\$47.00 per dozen

KEY LIME PIE

\$46.00 per dozen

TRUFFLE CUPS

Garnished with fresh raspberries
\$38.00 per dozen

LEMON TART

With fresh blueberries
\$34.00 per dozen

CARROT CAKE

Vanilla frosting
\$31.00 per dozen

FLOURLESS CHOCOLATE CAKE

With raspberries and Chantilly cream
\$31.00 per dozen

DONUT BAR

Warm chocolate, raspberry, caramel sauce
\$12.00 per person

ROAST YOUR OWN S'MORE STATION

Homemade flavored marshmallows and chocolate bars
\$15.00 per person

CAKE SERVICE

plated on small plate
\$2.00 per person

with chocolate sauce
& whipped cream
\$3.50 per person

with fresh berries and sauce
\$3.50 per person

with choice of berry or chocolate sauce
& vanilla bean ice cream
\$4.50 per person

COFFEE SERVICE

\$3.50 per person
or \$55.00 per gallon

with assortment of
flavored syrups
\$6.00 per person

GF = gluten free, *V* = vegetarian, *VG* = vegan
All prices are subject to a 24% service charge and 5% tax.

12

* Consuming raw or undercooked meats, poultry and seafood may increase your risk of food-borne illness.

COM-Dinner & Beverage Menu-2023-1010

BARS AND BEVERAGES

HERITAGE BAR PACKAGE

Call Liquor, Beer, Carbliss, House Wine, Soft Drinks

| | |
|-------------|-----------------|
| First Hour | \$21 per person |
| Two Hours | \$27 per person |
| Three Hours | \$33 per person |
| Four Hours | \$39 per person |
| Five Hours | \$45 per person |
| Six Hours | \$51 per person |

BEER, WINE SODA PACKAGE

Beer, Carbliss, House Wine, Soft Drinks

| | |
|-------------|-----------------|
| First Hour | \$19 per person |
| Two Hours | \$25 per person |
| Three Hours | \$31 per person |
| Four Hours | \$37 per person |
| Five Hours | \$43 per person |
| Six Hours | \$49 per person |

COMMODORE BAR PACKAGE

Premium Liquor, Beer, Carbliss, House Wine,
Soft Drinks

| | |
|-------------|-----------------|
| First Hour | \$28 per person |
| Two Hours | \$34 per person |
| Three Hours | \$40 per person |
| Four Hours | \$46 per person |
| Five Hours | \$52 per person |
| Six Hours | \$58 per person |

NON-ALCOHOLIC BEVERAGE PACKAGE

Soft Drinks, Mocktails

| | |
|-------------|-----------------|
| First Hour | \$11 per person |
| Two Hours | \$14 per person |
| Three Hours | \$17 per person |
| Four Hours | \$20 per person |
| Five Hours | \$23 per person |
| Six Hours | \$26 per person |

**Children 12 years old and younger*

HOSTED ON CONSUMPTION BAR

| | |
|----------------|------------------|
| Call Liquor | \$11 per drink |
| Premium Liquor | \$13 per drink |
| Domestic Beer | \$7 per bottle |
| Craft Beer | \$8 per bottle |
| Wine (House) | \$11 per glass |
| Carbliss | \$8 per can |
| Bottled Water | \$3 each |
| Sanpellegrino | \$6 each |
| Aqua Panna | \$6 each |
| Soda or Juice | \$3.50 per glass |

CASH BAR

Tax is inclusive in drink prices

| | |
|----------------|----------------|
| Call Liquor | \$12 per drink |
| Premium Liquor | \$14 per drink |
| Domestic Beer | \$7 per bottle |
| Craft Beer | \$8 per bottle |
| Wine (House) | \$12 per glass |
| Carbliss | \$9 per can |
| Bottled Water | \$4 each |
| Sanpellegrino | \$6 each |
| Aqua Panna | \$6 each |
| Soda or Juice | \$4 per glass |

BAR SERVICE: There will be a \$175 per 75 guest staff charge for any bar service.

Cash bar revenue does not go towards the food & beverage minimum.

GF = gluten free, V = vegetarian, VG = vegan
All prices are subject to a 24% service charge and 5% tax.

BARS AND BEVERAGES

CALL LIQUOR

to include:

Absolut Vodka
Bombay Gin
Bacardi Rum
Malibu Coconut Rum
Captain Morgan Rum
Jose Cuervo Gold Tequila
Jim Beam Bourbon
Jack Daniels Whiskey
Southern Comfort
Korbel Brandy
Dewar's White Label Scotch
Baileys
Kahlua
Amaretto

PREMIUM LIQUOR

to include, call brands and:

Tito's Vodka *GF*
Bombay Sapphire Gin
Hornitos Tequila
Maker's Mark Bourbon
Central Standard Brandy
Johnny Walker Red Scotch

BOTTLED BEER

to include:

Miller Lite
Miller High Life
New Glarus Spotted Cow
Lakefront Riverwest Stein
Coors Light

HOUSE WINE

to include:

Sauvignon Blanc
Chardonnay
Cabernet Sauvignon
Merlot
Pinot Noir

SOFT DRINKS

to include:

Coke, Diet Coke, Sprite
Assorted Juices
Bottled Water

HARD SELTZER

Carbliss

GF = gluten free, *V* = vegetarian, *VG* = vegan
All prices are subject to a 24% service charge and 5% tax.

14

* Consuming raw or undercooked meats, poultry and seafood may increase your risk of food-borne illness.

WINE LIST

WHITE

| | | |
|-------------------------------|------------|------|
| Imagery Sauvignon Blanc | California | \$60 |
| Imagery Chardonnay | California | \$60 |
| Santa Margherita Pinot Grigio | Italy | \$70 |
| Fess Parker Chardonnay | California | \$70 |
| Hartford Court Chardonnay | California | \$90 |

RED

| | | |
|---|------------|------|
| Brassfield Cabernet Sauvignon | California | \$60 |
| Brassfield Pinot Noir | California | \$60 |
| Aviary Cabernet Sauvignon | California | \$70 |
| Imagery Pinot Noir | California | \$70 |
| North Star Merlot | California | \$70 |
| Belle Glos Clark and Telephone Pinot Noir | California | \$90 |
| Justin Cabernet Sauvignon | California | \$90 |

SPARKLING

| | | |
|-----------------------------------|------------|------|
| Charles De Fere Reserve Brut | France | \$40 |
| Avisi Prosecco | Italy | \$60 |
| Maison De Madeline Blanc De Blanc | France | \$60 |
| Chandon Brut | California | \$70 |
| Schramsberg Blanc De Blanc | California | \$90 |

HOUSE

| | | |
|---|--|------|
| Cabernet Sauvignon, Pinot Noir, Merlot, Chardonnay, Sauvignon Blanc | | \$40 |
|---|--|------|

GF = gluten free, V = vegetarian, VG = vegan
All prices are subject to a 24% service charge and 5% tax.

EVENT SERVICES

DEPOSITS:

30% of total of the room rental and food and beverage minimum is due upon signing the catering contract.

45% of total of the room rental and food and beverage minimum is due 6 months before your event.

60% of total of the estimated final balance is due 90 days before your event.

The full balance is due ten (10) business days prior to the event by cashier's check.

Please note a 3% credit card convenience fee is added to all credit card transactions.

GUARANTEE

A final guarantee of the number of guests is due ten (10) business days prior to the event.

Otherwise, you will be charged for the number of guests stated on your Event Agreement.

FOOD & BEVERAGE MINIMUM

There are food & beverage minimums, which vary depending upon the room rental and the day of the week.

The minimums are non-inclusive of rentals, service charges, and tax.

SERVICE CHARGE & TAX

There is a 24% taxable service charge applied to all event charges.

5% sales tax is applied to the total bill.

MENU

Menu selections must be made no later than 90 days in advance.

We are happy to provide dietary substitutions upon advance request.

ENTRÉE SELECTIONS

For plated entrée dinners; you will choose one (1) first course option for all guests. For entrée options; you may choose two (2) protein entrée options, one (1) vegetarian option, and (1) one children option. If you would like to offer your guests an additional protein entrée option, an additional fee of \$5 per person will be applied based on the entire guest count.

DÉCOR

We will assist you with ordering of any specialty linens, chargers, upgraded china, draping, and staging.

All linens, tables, chairs, and staging must be ordered through Bartolotta Catering and Events. No confetti, glitter, rose petals, or fog machine allowed. Three (3) complimentary votives are provided per table.

All other candles are allowed as long as the flame is contained.

MISCELLANEOUS CHARGES

- Bar Set-up Fee, \$175 per 75 guests
- Outside Dessert Service, \$2.00 per person
- Customized Signage, Available Upon Request
- Coat Check Attendant, \$125 each

EVENT SERVICES

PARKING:

On-site parking is included for no additional fee. There are 200 spots available for your guests. Valet services can be arranged for an additional fee.

AUDIO VISUAL SERVICES

- LCD Projectors/Screen
- Microphone, Wireless
- Technical Support Available
- Podium

RENTAL TIME

Daytime rental is 10 AM until 2 PM, with any vendor set-up beginning two (2) hours prior to rental.

Evening rental is 6 hours between 5 PM - 12 AM with any vendor set-up beginning two (2) hours prior to rental.

NAGAWICKA SUITE

Included within the eight (8) hour rental agreement. Additional rental of the Bridal Suite would be \$200/hr. Rental can begin as early as 8 AM day of event.

RENTAL INCLUDES

All 66" round tables for service, which accommodate 8-10 guests per table with standard banquet chairs. Standard floor length linen and napkins. China, glassware, silver and all items necessary to set for dinner service. Upgraded china available for an additional fee, per guest.

VENDOR

Vendors must be approved by the Sales & Event Manager in advance. Vendors include but are not limited to photographer, DJ, band, videographer, photo booth, florist, bakery or outside desserts, wedding coordinator. In advance of the event, the Sales & Event Manager will call the vendor(s) to confirm the day of delivery, services, pick-up and other details. Vendors are allowed to begin set-up two (2) hours prior to event start, unless approved earlier. Wedding cakes and other desserts brought in or food favors, must be from a licensed baker.

CEREMONY

Pleasant View Pavilion may be used for outdoor wedding ceremonies, for an additional rental fee, plus the cost of ceremony chairs. The rental of the ceremony can begin as early as one hour prior to rental of the Grand Ballroom. Any ceremony set-up can begin two hours prior to the ceremony start time. Ceremony rehearsal is included with the Pleasant View Pavilion rental and will be confirmed with the Sales & Catering manager.