
BARTOLOTTA
CATERING & EVENTS

AT DISCOVERY WORLD

EVENING CATERING MENU

WELCOME TO THE BARTOLOTTA FAMILY

Thank you for considering Bartolotta Catering & Events at Discovery World for your special occasion. The Bartolotta Restaurants has created some of the most memorable dining experiences in Milwaukee. Bartolotta Catering & Events builds upon this by bringing award-winning cuisine, first-class service, and one-of-a-kind venues to any event.

Whether celebrating with family, friends or business associates, our team at Bartolotta Catering & Events at Discovery World takes pride in ensuring your event is truly exceptional and will be remembered for years to come.

Whether you want to celebrate a special event with 30, 300 or 3000 people, Bartolotta Catering & Events at Discovery World offers the perfect space. The Roger & Judy Smith Family Pilot House at Discovery World is our stunning 360-degree circular ballroom – boasting panoramic views of both Lake Michigan and Milwaukee’s magnificent skyline. The Pavilion at Discovery World is our newest venue option offering 9,000 square feet of event space. All of our exceptional event spaces are surrounded by the blue skies and fresh waters of Lake Michigan, as well as the excitement of downtown. We look forward to celebrating with you soon!

PAUL BARTOLOTTA

Chef / Owner / Co-Founder
The Bartolotta Restaurants

JOANN HANSEN

General Manager
Bartolotta Catering & Events at Discovery World

FELIX ROSADO

Executive Chef
Bartolotta Catering & Events at Discovery World

PASSED HORS D'OEUVRES

Recommended minimum order of 6 pieces per person per hour.

HOT

PATE BRIC CREVETTES

Gulf Shrimp and basil-wrapped in a thin crisp pastry,
Agro-dolce sauce
\$56 per dozen

GALICIAN-STYLE OCTOPUS

Oil-poached, potato purée, smoked paprika
\$44 per dozen

WAGYU BEEF FLAT IRON SKEWER

Black garlic soy glaze, scallions
\$55 per dozen

BEEF-FILLED EMPANADA

Cilantro crema
\$40 per dozen

CHICKEN SATAY ^{GF}

Chicken skewer, sweet chili sauce
\$36 per dozen

WATER'S EDGE CHEESE CURDS ^V

Sweet pepper relish
\$39 per dozen

CRISPY FRIED CAULIFLOWER ^{VG, GF}

Almond milk batter, vegan honey mustard
\$39 per dozen

BARTOLOTTAS CRAB CAKE

Lump Crab meat, Old Bay, red pepper Aioli
\$50 per dozen

BOURBON-BRAISED PORK BELLY LARDON ^{GF}

Mike's hot honey
\$40 per dozen

CORNED BEEF ON RYE

Swiss cheese, mustard dressing
\$40 per dozen

MINI MOJO CHICKEN TACO ^{GF}

Grilled chicken, cumin-lime crema, micro cilantro
\$40 per dozen

GRILLED CHEESE & TOMATO SOUP ^V

Bite-sized grilled cheese, tomato Pernod soup
\$42 per dozen

SMOKED MOZZARELLA ARANCINI ^V

Tomato aioli
\$38 per dozen

WILD MUSHROOM TART ^V

Sautéed wild mushrooms, white truffle fonduta
\$38 per dozen

GF = gluten free, *V* = vegetarian, *VG* = vegan
All prices are subject to a 24% service charge and 8.4% tax.

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

DW-Evening Menu-2024-0415

PASSED HORS D'OEUVRES

Recommended minimum order of 6 pieces per person per hour.

COLD

WHITE STURGEON CAVIAR *

Crispy potato, crème fraîche, chives
\$65 per dozen

YELLOW FIN TUNA TARTARE *

Sushi grade tuna, sesame soy, crispy won ton
\$54 per dozen

DRY-AGED STEAK TARTARE *

Roasted shallot dressing, fresh horseradish,
micro arugula on ciabatta crostini
\$56 per dozen

FOIE GRAS VOULEVANT *

Foie gras mousse, apricot compote, chervil
\$55 per dozen

COMPRESSED WATERMELON ^{GF}

Cured ham, balsamic pearls
\$38 per dozen

PIMENTO CHEESE ^V

Roasted piquillo peppers on pretzel crostini
\$37 per dozen

PESTO BRUSCHETTA ^V

Herb toasted focaccia, mozzarella, grape tomato,
house made pesto
\$36 per dozen

CHILLED COCONUT SHRIMP SPOON ^{GF}

Aguachile, Fresno pepper, scallions
\$54 per dozen

SMOKED SALMON RILLETTE CORNETTE *

Crème fraîche, smoked roe
\$49 per dozen

PETITE ROAST BEEF

Toasted rye, horseradish cream, crispy shallot
\$40 per dozen

CURRY CHICKEN SALAD

Golden raisins, Maharaja curry mayo
on cranberry-walnut crostini
\$38 per dozen

Curried Egg Salad ^V

BRIE TARTLET ^V

Door Country cherry compote, marcona almond
\$38 per dozen

EDAMAME ^{VG, GF}

Preserved lemon, rice cracker, micro mint
\$37 per dozen

OLIVADA ^{VG}

Cannellini bean purée, crispy pita, fennel
\$36 per dozen

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DW-Evening Menu-2024-0415

STATIONARY HORS D'OEUVRES

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

MAINE LOBSTER ROLLS

Chilled Old Bay mayo, toasted brioche bun
\$56 per dozen

REUBEN SLIDERS

Tender corned beef, sauerkraut,
mustard dressing, Swiss cheese
\$42 per dozen

BUFFALO CHICKEN MEATBALLS

Creamy blue cheese dressing, crispy celery root
\$41 per dozen

STEAMED MUSHROOM DUMPLINGS V

Chili glaze, scallions, sesame seeds
\$39 per dozen

TRUFFLE PARMESAN POTATO CHIPS V, GF

Fresh fried potato chips, Urbani truffle oil,
aged Parmesan cheese
\$35 per dozen

BEEF SHORT RIB STEAMED BUNS

Korean-braised short rib, carrot-cabbage slaw,
gochujang glaze
\$48 per dozen

CHICKEN & WAFFLES

Pickle-brined crispy chicken, sweet Belgian waffle,
Mike's Hot Honey
\$46 per dozen

BAKED TRUFFLE MAC & CHEESE CUPS V

Urbani white truffle cheese sauce,
parmesan breadcrumb topping
\$40 per dozen

CRISPY VEGETABLE SPRING ROLLS V

Sweet sour plum sauce
\$39 per dozen

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DW-Evening Menu-2024-0415

GRAZING STATIONS

All grazing stations provided with bread, crackers, and flatbread.

Grazing station, 6 selections at \$15 per person

Grad Grazing station, 10 selections at \$21 per person

CHIPS, DIPS, & SPREADS

Pimento Cheese Spread

Traditional Hummus

Edamame Hummus

Crab Artichoke Dip

Chips and Guacamole

PRODUCE MARKET

Vegetable Cruiddé with Ranch Dressing

Grilled Balsamic-Marinated Asparagus

Seasonal Fresh Fruit Display

Citrus-Marinated Mediterranean Olives

Deviled Eggs, Smoked Paprika

Fried Eggplant, Herb Gremolata

SALADS

Israeli Couscous Salad

Vegetarian Tortellini Salad

Watermelon and Beet Salad

Jicama Bean Salad with Lime Dressing

Greek Orzo Salad

Burrata and Heirloom Tomato Salad
(seasonal)

FISH, MEAT, & CHEESE

Domestic Cheese Selection, Three Varieties

Cured Sliced Meats, Three Varieties

Silky Chicken Liver Pâté

Country-Style Pork Pâté

Smoked Fish Platter

Shrimp Ceviche, Plantain Chips

DELI-STYLE SANDWICH BOARDS

*Freshly made sub sandwiches sliced to handheld portions.
Served with homemade seasoned potato chips, pickles, pasta salad, and coleslaw*

\$17.00 per person

ROASTED BEEF TENDERLOIN

Horseradish mayonnaise, pickled red onion, provolone cheese, watercress
(\$5 supplement)

SHAVED SMOKED TURKEY BREST

Swiss cheese, crisp lettuce, pesto mayonnaise

PESTO CHICKEN SALAD

Arugula, Roma tomatoes, garlic aioli, mozzarella cheese

ROASTED TOMATO

Creamy brie, sun-dried tomato mayonnaise, fresh basil

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DW-Evening Menu-2024-0415

SMALL PLATES

All small plate stations require a minimum number of 50 guests. An additional \$10.00 per person charge will be assessed for the entire guest count under 50 guests.

NORTH DOCK

WEDGE SALAD ^{GF}

Iceberg lettuce, with bacon, red onion, grape tomatoes, blue cheese dressing

bread and butter

Choose Three of the following Small Plate Options:

SEA SCALLOP* ^{GF}

Sweet corn and bacon succotash, lacinato kale, citrus butter sauce, micro arugula

ROASTED SWORDFISH* ^{GF}

Farinata cake, broccolini, romesco sauce

FILET AU POIVRE BEEF TENDERLOIN* ^{GF}

Potato purée, French beans, cognac-peppercorn sauce

CITRUS CHICKEN* ^{GF}

Potato purée, sautéed spinach, citrus-butter sauce

PARMESAN & RICOTTA RAVIOLI

Ravioli with sautéed wild mushrooms, spinach, white truffle brown butter

\$80.00 per person

SOUTH DOCK

MIXED GREEN SALAD ^{GF, VG}

Mesclun spring mix and crisp romaine with fresh herbs, grape tomatoes, sliced red onions, rice wine vinaigrette

bread and butter

Choose Three of the following Small Plate Options:

BUTTER-POACHED SHRIMP ^{GF}

Potato purée, sautéed spinach, béarnaise sauce

ATLANTIC SALMON* ^{GF}

Sautéed spinach, potato purée, beurre blanc

GRILLED NEW YORK STRIP LOIN* ^{GF}

Potato purée, caramelized Brussels sprouts, Bordelaise sauce

HONEY-CHIPOTLE CHICKEN* ^{GF}

Garlic potato purée with jicama slaw and chipotle butter sauce

RIGATONI CON MELANZANE

Tubes of pasta with eggplant, fresh mozzarella cheese, basil-infused tomato sauce

\$58.00 per person

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PLATED DINNER SOUPS & SALADS

First Course, please choose one of the following:

MIXED GREENS *GF, VG*

Mesclun spring mix and crisp romaine with fresh herbs grape tomatoes, red onion, rice wine vinaigrette

CAESAR SALAD *

Bartolotta's signature salad with romaine, romano dressing, garlic croutons

POTATO LEEK SOUP

Velvety potato and leek soup, crispy bacon lardons, chives

TOMATO PERNOD SOUP

Creamy tomato soup, with Pernod liqueur and basil, garnished with a parmesan crouton

The following please add \$10 per person

WEDGE SALAD *GF*

Iceberg lettuce, cherrywood smoked bacon lardons, cherry tomato, shaved red onion, Hooks blue cheese dressing

GOAT CHEESE & SPINACH SALAD

Warm goat cheese crottin, baby spinach, orange supremes, toasted hazelnuts, aged balsamic vinegar

STRAWBERRY & LITTLE GEM SALAD

Baby red and green leaf lettuces, creme de brie crostini, candied pecans, fresh strawberries, cabernet vinaigrette

ROQUEFORT SALAD *GF*

Mixed endive lettuce, toasted walnuts, shaved apples, sheep's milk blue cheese, red wine vinaigrette

ROASTED PEACH SALAD *GF*

Wattercress and frisée, toasted walnuts, shaved parmesan cheese, lemon-poppysseed dressing

BACON & KALE SALAD *GF*

Shaved Brussels sprouts, marinated kale, Door County cherries, toasted sunflower seeds, warm bacon-mustard dressing

GREEK SALAD *GF*

Organic Bibb lettuce, marinated olives, red onion, shaved fennel, Kumato tomato, cherry drop peppers, Valbreso feta cheese, herbed vinaigrette

Seasonal Dishes (June - September)

CAPRESE SALAD *GF*

Heirloom tomatoes, Crave Brothers mozzarella, micro arugula, herbed extra virgin olive oil, aged Modena balsamic

ASPARAGUS SALAD *GF*

Poached white and green asparagus, roasted locally farmed baby beets, reserva sherry vinegar, micro lettuces

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PLATED DINNER MENU

POULTRY

COQ AU VIN *GF*

Red wine-braised semi-boneless chicken, potato purée, roasted carrots, bacon lardons, pearl onions, mushrooms

\$40.00

ITALIAN ROASTED CHICKEN *GF*

Garlic-rosemary roasted semi-boneless chicken, caramelized Brussels sprouts, roasted potatoes, herbed chicken brodo

\$39.00

STRAUSBERG CHICKEN *GF*

Roasted semi-boneless chicken, potato purée, French beans, mushroom veloute

\$39.00

CITRUS CHICKEN *GF*

Grilled boneless chicken breast, potato purée, sautéed spinach, citrus-butter sauce

\$39.00

MEAT

FILET MIGNON * *GF*

Peppered-crust filet of beef, Yukon Gold potato purée, French beans, au poivre sauce

\$57.00

GRILLED NEW YORK STRIP * *GF*

Yukon Gold potato purée, caramelized Brussels sprouts, Bordelaise sauce

\$55.00

GRILLED HANGER STEAK * *GF*

Garlic-herb marinated steak, sautéed spinach, Yukon Gold potato cake, red wine butter sauce

\$53.00

BRAISED SHORT RIBS *GF*

Boneless short ribs with potato purée, glazed carrots, red wine sauce

\$48.00

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DW-Evening Menu-2024-0415

PLATED DINNER MENU

SEAFOOD

DIVER CAUGHT SEA SCALLOPS *GF*

Sweet corn and bacon succotash, lacinato kale, citrus-butter sauce,
micro arugula
\$57.00

ROASTED SWORDFISH * *GF*

Farinata cake, broccolini, romesco sauce
\$45.00

SAUTÉED SEA BASS* *GF*

Fingerling potatoes, roasted broccolini, olive tapenade
\$44.00

SEARED ATLANTIC SALMON * *GF*

Yukon Gold potato purée, sautéed spinach, Champagne butter sauce
\$43.00

VEGETARIAN

VEGAN LASAGNA *GF, VG*

Eggplant, zucchini, squash, cauliflower,
and mushrooms layered with
homemade tomato ragù
\$39.00

PARMESAN & RICOTTA RAVIOLI

Ravioli with sautéed wild mushrooms, spinach,
white truffle brown butter
\$39.00

TOFU NAPOLEON *GF, VG*

Simple soyman-herbed tofu, portobello mushroom,
roasted red pepper, eggplant, sherry gastrique
\$36.00

RIGATONI CON MELANZANE

Tossed in our house-recipe tomato sauce with eggplant,
fresh mozzarella, basil, Parmigiano-Reggiano
\$34.00

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PLATED DINNER MENU

DUETS

PETITE FILET MIGNON & DIVER-CAUGHT SEA SCALLOPS * GF

Potato purée, spinach, red wine demi
\$64.00

PETITE FILET MIGNON & SHRIMP * GF

Potato purée, spinach, béarnaise sauce
\$62.00

GRILLED HANGER STEAK & SHRIMP * GF

Yukon Gold potato cake, French beans, red wine butter sauce
\$58.00

PETITE FILET MIGNON & AIRLINE CHICKEN BREAST * GF

Yukon Gold potato cake, French beans, red wine butter sauce
\$56.00

GRILLED HANGER STEAK & AIRLINE CHICKEN BREAST * GF

Potato purée, French beans, red wine butter sauce
\$50.00

PLATED KIDS MENU

1st COURSE: FRESH FRUIT CUP GF, VG

Seasonal fruit and berries

CHEESEBURGER

French fries
\$19.00

CHICKEN TENDERS

French fries, ketchup, ranch
\$19.00

MAC & CHEESE V

Homemade mac and cheese
\$19.00

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DW-Evening Menu-2024-0415

DINNER BUFFETS

All buffets below are priced per person for 1 1/2 hours of service. All buffets require a minimum number of 50 guests.
An additional \$10.00 per person charge will be assessed for the entire guest count under 50 guests.

SULLIVAN

Planked Atlantic salmon*, mustard mayonnaise, bacon, fine herbs *GF*

Roasted beef prime rib* with natural jus (chef attended) *GF*

Baked mostaccioli pasta

Potato gratin

Seasonal vegetables *GF*

Caesar salad*

Petite rolls with butter

\$46.00 per person

BACKYARD BBQ

Slow-cooked pork ribs with BBQ *GF*

Pan-seared Southern-spiced chicken breast with bean corn relish *GF*

Cucumber, corn, tomato, alfalfa sprouts salad with chili vinaigrette *GF, VG*

Homemade macaroni and cheese with garlic bread crumbs

Roasted potato salad *GF*

Buttery corn on the cob *GF*

Cornbread

\$43.00 per person

LITTLE ITALY

Rigatoni pasta with roasted eggplant, fresh mozzarella, basil-infused tomato sauce

Chicken marsala-boneless chicken breast and marsala wine mushroom sauce *GF*

Parmesan green bean salad with basil, grape tomatoes, balsamic vinaigrette *GF*

Roasted rosemary potatoes *GF, VG*

Panzanella bread salad with vine ripe tomatoes, red onions, basil,
cucumbers, arugula, red wine vinaigrette

Focaccia bread and butter

\$39.00 per person

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DINNER BUFFETS

PILOT HOUSE

SALAD, please select one:

Caesar Salad*: Bartolotta's signature salad with romaine, romano dressing, garlic crouton

Roquefort Salad: Frisée lettuce, Belgian endive, radicchio with toasted walnuts, Granny Smith apples, Roquefort blue cheese crumbles, tossed with a sherry vinaigrette *GF*

Bread and butter

MEATS, please select two:

Chef attended stations

Beef tenderloin with red wine demi-glace* *GF*

Roasted prime rib and beef au jus* *GF*

Garlic herb-marinated hanger steak and red wine butter sauce* *GF*

Roasted pork loin with wild mushroom sauce* *GF*

VEGETARIAN, please select one:

Rigatoni con Melanzane

Gnocchi with cannellini beans, stewed tomatoes, spinach in a parmesan broth

Wild rice and quinoa *GF, VG*

with vegetables and a lemon basil olive oil dressing

VEGETABLES, please select one:

Caramelized Brussels Sprouts *GF, VG*

French Green Beans *GF*

Mashed Root Vegetables *GF*

STARCH, please select one:

Roasted Potatoes with Garlic and Rosemary *GF, VG*

Parsley Red Boiled Potatoes *GF, VG*

Golden Yukon Potato Purée *GF*

\$65.00 per person

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DESSERTS

PLATED DESSERTS

TRIPLE CHOCOLATE MOUSSE

Feuilletine Crunch, raspberry
\$13.00

VANILLA BEAN FLAN ^{GF}

Gluten-free crumble, candied orange zest
\$13.00

GRAND MARNIER STRAWBERRY SHORTCAKE

Fresh whipped vanilla cream, fresh strawberries
\$13.00

SEASON FRUIT TART

Complementing sauce and garnish
\$13.00

CHOCOLATE DUO

Layered chocolate entremet, chocolate fudge cake,
Amarena cherries
\$14.00

CHOCOLATE FUDGE CAKE ^{VG}

Raspberry coulis, fresh berries
\$13.00

TIRAMISU

Mascarpone cheese mousse,
espresso liqueur-soaked sponge cake
\$13.00

CHOCOLATE CARAMEL CUSTARD PARFAIT ^{GF}

Whipped cream, sea salt, chocolate pearls
\$13.00

CITRUS TART

Chilled lemon tart with honey meringue
and marinated berries
\$13.00

HOMEMADE SORBET ^{GF, VG}

From our homemade sorbet selection
\$12.00

SEASONAL CHEESECAKE

Seasonal fruit garnish, Chantilly cream
\$13.00

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DESSERTS

STATIONARY MINI DESSERTS

Minimum order of 6 dozen; minimum order of 2 dozen for each type;
minimum of 4 pieces per person

FRENCH MACARON

Lemon-raspberry-pistachio
\$51.00 per dozen

DOUBLE-DIPPED CHOCOLATE STRAWBERRIES *GF*

\$45.00 per dozen

CHOCOLATE TRUFFLE CUPS *GF*

Garnished with fresh raspberries
\$36.00 per dozen

PASSION FRUIT MOUSSE *GF*

Mango pearls, toasted coconut
\$45.00 per dozen

MINIATURE TIRAMISU

\$40.00 per dozen

LEMON TART

With fresh blueberries
\$36.00 per dozen

DESIGNER CHOCOLATE BONBONS *GF*

\$50.00 per dozen

PETITE CRÈME BRÛLÉE* *GF*

Vanilla bean
\$38.00 per dozen

MINIATURE CARROT CAKE

With vanilla crème fraîche frosting
\$34.00 dozen

CREAM PUFFS

\$46.00 per dozen

HONEY CHEESECAKE BITES

\$40.00 per dozen

PETITE FLOURLESS CHOCOLATE CAKE *GF*

With raspberries and Chantilly cream
\$34.00 per dozen

CRANKY AL'S ASSORTED DOUGHNUTS

\$50.00 per dozen

CHOCOLATE FUDGE CAKE *VG*

\$40.00 per dozen

MINI SEASONAL FRUIT TART

Streusel topping
\$38.00 per dozen

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LATE NIGHT STATIONS

Items will be arranged on a station.

WOW BAO

Pick three
\$10.00 per person

STEAM BUNS, DUMPLINGS, OR POTSTICKERS

Choice of:

Teriyaki Chicken Bao , Mongolian Beef Bao,
Chinese-Style BBQ Pork, Cheeseburger Bao,
Apple Cinnamon Dessert Bao, Chicken Eggrolls,
Mushroom Dumplings, Ginger Chicken Dumplings,
or Potstickers

LATE NIGHT GRUB

Pick two proteins, and one side
\$8.00 per person

PROTEIN

Choice of:

White Castle-style Beef Sliders,
Mini Hot Dogs, or Mini Brats

SIDES

Choice of:

Tots, Fries, or Onion Rings

SINGLE ITEMS

Cheese Curds
\$41.25 per dozen

Mini Milk Shakes: Strawberry, Chocolate, Mint, Vanilla
\$54.50 per dozen

WALKING TACO

\$7.00 per person

CHIPS

Choice of:

Fritos or Doritos

MEAT

Choice of:

Ground beef or Grilled Chicken

FIXINGS

Shredded cheese, olives, diced tomato, pickled jalapeños
lettuce, sour cream, diced red onion

PIZZA

\$7.00 per person

CRANKY AL'S

Choice of:

Sausage and Pepperoni

Spinach and Ricotta

Sausage, Mushroom, and Onion

Cheese

PRETZELS

Includes mustard dipping sauce

MILWAUKEE PRETZEL COMPANY

Choice of:

3 oz Pretzel
\$5.25 each

Pretzel Bites
\$10.50 per person

Add Warm Cheese Sauce
\$0.75 per person

BARS AND BEVERAGES

COMPLETE BAR PACKAGE

Beer, House Wine, Call Liquor, Soft Drinks

First Hour	\$23.00 per person
Two Hours	\$29.00 per person
Three Hours	\$35.00 per person
Four Hours	\$41.00 per person
Five Hours	\$47.00 per person
Six Hours	\$53.00 per person

Beer, House Wine, Premium Liquor, Soft Drinks

First Hour	\$30.00 per person
Two Hours	\$36.00 per person
Three Hours	\$42.00 per person
Four Hours	\$48.00 per person
Five Hours	\$54.00 per person
Six Hours	\$60.00 per person

HOSTED ON CONSUMPTION BAR

Rail Liquor	\$9.50 per drink
Call Liquor	\$10.50 per drink
Premium Liquor	\$11.50 per drink
Domestic Beer	\$7.50 per bottle
Craft Beer	\$8.50 per bottle
Wine (House)	\$9.50 per glass
Hard Seltzer	\$8.50 per can
Bottled Water	\$4.00 each
Soda or Juice	\$4.00 per glass

BEER WINE SODA PACKAGE

Beer, House Wine, Soft Drinks.

First Hour	\$21.00 per person
Two Hours	\$27.00 per person
Three Hours	\$33.00 per person
Four Hours	\$39.00 per person
Five Hours	\$45.00 per person
Six Hours	\$51.00 per person

SOFT BEVERAGE PACKAGE

First Hour	\$11.00 per person
Two Hours	\$14.00 per person
Three Hours	\$17.00 per person
Four Hours	\$20.00 per person
Five Hours	\$23.00 per person
Six Hours	\$26.00 per person

CASH BAR

Tax is inclusive in drink prices.

Rail Liquor	\$10.00 per drink
Call Liquor	\$11.00 per drink
Premium Liquor	\$12.00 per drink
Domestic Beer	\$8.00 per bottle
Craft Beer	\$9.00 per bottle
Wine (House)	\$10.00 per glass
Hard Seltzer	\$9.00 per can
Bottled Water	\$4.00 each
Soda or Juice	\$4.00 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.

BARS AND BEVERAGES

CALL LIQUOR

to include:

Skyy Vodka
Saint Brandy Local Vodka *GF*
Bombay Dry Gin
Bacardi Rum
Malibu Coconut Rum
Captain Morgan Rum
Hornitos Plata Tequila
Jim Beam Bourbon
Canadian Club Whiskey
Jack Daniels Whiskey
Southern Comfort
Johnnie Walker Red Scotch
Central Standard Brandy
Baileys
Kahlua
Amaretto

PREMIUM LIQUOR

to include:

Tito's Vodka *GF*
Absolut Citron
Absolut Vodka
Bombay Sapphire Gin
Diplomatico Planas Rum
Bacardi Rum
Malibu Coconut Rum
Mount Gay Rum
Makers Mark Bourbon
Jack Daniels Whiskey
Herradura Reposado Tequila
Crown Royal Whiskey
Glen Grant 10yr Scotch
Korbel Brandy
Driftless Glen 5yr Reserve Brandy
Kahlua
Baileys
Disarrono Amarettto

BOTTLED BEER

to include:

Miller Lite
Sharps
Miller High Life
New Glarus Spotted Cow
Lakefront Riverwest Stein
Goose Island IPA

HOUSE WINE

to include:

Sauvignon Blanc
Chardonnay
Cabernet Sauvignon
Pinot Noir

SOFT DRINKS

to include:

Coke, Diet Coke, Sprite
Assorted Juices
Bottled Water

HARD SETTLER

Assorted White Claw

GF = gluten free, *V* = vegetarian, *VG* = vegan
All prices are subject to a 24% service charge and 8.4% tax.

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

DW-Evening Menu-2024-0415

BARS AND BEVERAGES

CENTRAL STANDARD WISCONSIN CRAFT COCKTAILS



Bartolotta Catering has partnered with Milwaukee's Central Standard Craft Distillery to create these craft cocktails. Perfect to add to your bar package as a signature drink.

MILWAUKEE MULE

Central Standard Door County Cherry Vodka
with lime juice, ginger beer, lime wedge garnish
\$14 per drink, minimum of 50 drinks

MILJITO

Central Standard Door County Cherry Vodka
with lime, mint, simple syrup, Sprite, seltzer, lime wedge garnish
\$14 per drink, minimum of 50 drinks

ESPRESSO MARTINI

Central Standard Daily Grind Vodka with coffee liqueur,
espresso, simple syrup, garnish with espresso beans
\$14 per drink, minimum of 50 drinks

MIDWEST MARGARITA

Central Standard North Wisconsin Brandy
with triple sec, lime, simple syrup, Sprite
\$14 per drink, minimum of 50 drinks

PATIO POUNDER

Central Standard Red Cabin Bourbon
with lime, Sprite, cranberry juice
\$14 per drink, minimum of 50 drinks

BASIL GIMLET

Central Standard Guided Trail Gin
with lime, basil simple syrup
\$14 per drink, minimum of 50 drinks

UPGRADE WINE WITH PACKAGE

TIER 1 - Choice of 4 of the below options.

Beverage Package Price PLUS \$11 per person

Hayes Ranch Chardonnay

Duckhorn Decoy Sauvignon Blanc

Charles + Charles Rose

Josh Cellars Cabernet

Raymond R Collection Merlot

Dark Horse Pinot Noir

TIER 2 - Choice of 4 of the below options.

Beverage Package Price PLUS \$15 per person

Silvio Jermann Pinot Gris

Sterling Vintner's Collection Chardonnay

Markham Sauvignon Blanc

Louis Martini Cabernet

La Crema Pinot Noir

Raymond R Collection Merlot

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WINE LIST

WHITES

Hayes Ranch Chardonnay	California	\$41
JJ Muller Riesling	Germany	\$43
Josh Cellars Pinot Grigio	California	\$45
Charles + Charles Rose	Washington	\$45
Duckhorn Decoy Sauvignon Blanc	California	\$49
Markham Sauvignon Blanc	California	\$54
Sterling Vintner's Collection Chardonnay	California	\$59
Kim Crawford Sauvignon Blanc	New Zealand	\$64
Silvio Jermann Pinot Gris	Italy	\$69
Sonoma Cutrer Chardonnay	California	\$75
Chalk Hill Chardonnay	California	\$91

RED

Hayes Ranch Cabernet	California	\$41
Dark Horse Pinot Noir	California	\$45
Josh Cellars Cabernet	California	\$45
Raymond R Collection Merlot	California	\$51
Louis Martini Cabernet	California	\$50
Stemmari Cabernet	Sicily	\$54
La Crema Monterey Pinot Noir	California	\$58
MacMurray Pinot Noir	California	\$81
Raymond Reserve Cabernet	California	\$109

SPARKLING

Freixenet Brut Cava	California	\$39
La Marca Prosecco	Italy	\$49
Astoria Lounge Prosecco	Italy	\$45
Schramsberg Mirabelle Brut	California	\$93
Veuve Cliquot Yellow Label	France	\$145

HOUSE WINE

Cabernet Sauvignon, Pinot Noir, Chardonnay, Sauvignon Blanc	\$35
Merlot, Pinot Grigio	\$37

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Event Services

PARKING:

On-site parking located under the museum in a heated and secured garage. Parking is self park and available at first-come, first-served. A parking attendant is required for all events. Client to determine if they will cover the event parking cost, or if guests will pay their own. Valet services need to be arranged with Bartolotta Catering manager at least 3 months in advanced. For additional parking needs: overflow, bus, shuttle, etc., please arrange with Bartolotta catering manager.

SECURITY GUARD

Discovery World requires for all events that start at 5 PM or after.

CUSTODIAL SERVICE

Discovery World requires all events to have custodial service.

The Discovery World facility fee of \$2,000 is required to support the events with Discovery World team members such Security, Custodial, Parking Attendant, Guest Services. All billing and details will be handled directly with the Discovery World Director of Events.

AUDIO/VISUAL SERVICES

Bartolotta Catering works with the technology department of Discovery World to provide AV services for events at an additional fee. Arrangements are made and invoiced directly through the Discovery World Director of Events.

WI-FI AVAILABILITY

Wi-Fi is available complimentary throughout the entire museum including private event spaces.

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 total balance is due 90 days before your event.

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

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 size of the room 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. 8.4% sales tax is applied to the total bill.

A 3% credit card convenience fee will be applied for all charged amounts. No fee is charged if paid by cash, check, EFT/ACH, or wire transfer.

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 one (1) protein entrée option and one (1) vegetarian option. If you would like to offer your guests an additional protein entrée option; additional fee will be applied. A Third Entrée Selection (Second Protein) is available for a \$5 per person surcharge for labor, based on the entire guest count.

DÉCOR

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

All linens, tables, chairs, and staging must be ordered through Bartolotta Catering and Events. No fog machines allowed.

MISCELLANEOUS CHARGES

- China, Glass & Silver, \$5 per person
- Dance Floor Set-up, \$275 in Pilot House
- Bar Set-up Fee, \$175 per 75 guests
- Outside Dessert Fee, \$1.50 per person

Optional Services Available - Additional Charges are as follows:

- Customized Signage, \$50 each
- Coat Check Attendant, \$125 each

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