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**BARTOLOTTA**  
CATERING & EVENTS

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AT DISCOVERY WORLD

**EVENING CATERING MENU**

# WELCOME TO THE BARTOLOTTA FAMILY

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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

## **JEREMY NELSON**

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  
52 per dozen

### **BACON-WRAPPED SCALLOP** *GF*

Brown sugar glaze  
66 per dozen

### **WAGYU BEEF FLAT IRON SKEWER** *GF*

Black garlic soy glaze, scallions  
58 per dozen

### **BEEF EMPANADA**

Cilantro crema  
44 per dozen

### **CHICKEN SATAY** *GF*

Chicken skewer, sweet chili sauce  
39 per dozen

### **WATER'S EDGE CHEESE CURDS** *V*

Sweet pepper relish  
40 per dozen

### **CRISPY FRIED CAULIFLOWER** *VG, GF*

Almond milk batter, warm maple glaze  
39 per dozen

### **BARTOLOTTAS CRAB CAKE**

Lump Crab meat, Old Bay, red pepper aioli  
54 per dozen

### **BOURBON-BRAISED PORK BELLY LARDON** *GF*

Mike's Hot Honey  
42 per dozen

### **CORNED BEEF ON RYE**

Swiss cheese, mustard dressing  
43 per dozen

### **MINI MOJO CHICKEN TACO** *GF*

Grilled chicken, cumin-lime crema, micro cilantro  
42 per dozen

### **GRILLED CHEESE & TOMATO SOUP** *V*

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

### **SMOKED MOZZARELLA ARANCINI** *V*

Tomato aioli  
42 per dozen

### **WILD MUSHROOM TART** *V*

Sautéed wild mushrooms, white truffle fonduta  
42 per dozen

# PASSED HORS D'OEUVRES

Recommended minimum order of 6 pieces per person per hour.

## COLD

### **STURGEON CAVIAR** \*

Crispy potato, crème fraîche, chives  
68 per dozen

### **YELLOW FIN TUNA TARTARE** \*

Sushi grade tuna, sesame soy, crispy wonton  
54 per dozen

### **STEAK TARTARE** \*

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

### **MINI CHARCUTERIE**

Select cured meat and cheese with cornichons  
48 per dozen

### **COMPRESSED WATERMELON** GF

Cured ham, balsamic pearls  
39 per dozen

### **PIMENTO CHEESE** V

Roasted piquillo peppers on pretzel crostini  
38 per dozen

### **PESTO BRUSCHETTA** V

Herb toasted focaccia, mozzarella, grape tomato,  
house-made pesto  
38 per dozen

### **CHILLED COCONUT SHRIMP SPOON** GF

Aguachile, Fresno pepper, scallions  
55 per dozen

### **SMOKED SALMON RILLETTE CORNETTE** \*

Crème fraîche, smoked roe  
49 per dozen

### **PETITE ROAST BEEF**

Toasted rye, horseradish cream, crispy shallot  
42 per dozen

### **CURRY CHICKEN SALAD**

Golden raisins, Maharaja curry mayo  
on cranberry-walnut crostini  
40 per dozen

### **Curried Egg Salad** V

### **BRIE TARTLET** V

Door Country cherry compote, Marcona almond  
40 per dozen

### **EDAMAME** VG, GF

Preserved lemon, rice cracker, micro mint  
38 per dozen

### **OLIVADA** VG

Cannellini bean purée, crispy pita, fennel  
38 per dozen

# 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.*

## SHRIMP COCKTAIL

65 per dozen

## MAINE LOBSTER ROLL BITES

Chilled Old Bay mayo, toasted brioche bun  
72 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 <sup>V</sup>

Chili glaze, scallions, sesame seeds  
39 per dozen

## CRISPY VEGETABLE SPRING ROLLS <sup>V</sup>

Sweet sour plum sauce  
39 per dozen

## BEEF SHORT RIB STEAMED BUNS

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 <sup>V</sup>

Urbani white truffle cheese sauce,  
Parmesan breadcrumb topping  
40 per dozen

## TRUFFLE PARMESAN POTATO CHIPS <sup>V, GF</sup>

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

## SUSHI

*minimum of 2 dozen per type with pickled ginger, wasabi and soy*

### AVOCADO <sup>V, GF</sup>

58 per dozen

### CALIFORNIA <sup>GF</sup>

Crab, avocado, cucumber

64 per dozen

### SPICY TUNA <sup>GF</sup>

Tuna, carrots, cucumber,  
avocado, mayo

64 per dozen

### SHRIMP TEMPURA <sup>GF</sup>

Shrimp, yum-yum sauce,  
eel sauce, tempura flakes

69 per dozen

# GRAZING STATIONS

Grazing station, 6 selections at 19 per person per 1.5 hours  
Grand Grazing station, 10 selections at 25 per person per 1.5 hours

## CHIPS, DIPS, & SPREADS

Pimento Cheese Spread with Pretzel Crostini  
Traditional Hummus with Pita  
Edamame Hummus with Pita  
Chips and Guacamole  
Curry Chicken Salad with Cranberry Hazelnut Cracker

## PRODUCE MARKET

Vegetable Cruiddé with Ranch Dressing  
Grilled Balsamic-Marinated Vegetables  
Seasonal Fresh Fruit Display  
Citrus-Marinated Mediterranean Olives  
Deviled Eggs, Smoked Paprika

## SALADS

Israeli Couscous Salad  
Vegetarian Tortellini Salad  
Watermelon and Beet Salad  
Jicama Bean Salad with Lime Dressing  
Greek Orzo Salad

## FISH, MEAT, & CHEESE WITH ASSORTED CRACKERS & CROSTINI

Domestic Cheese Selection, Three Varieties  
Cured Sliced Meats, Three Varieties  
Silky Chicken Liver Pâté  
Country-Style Pork Pâté  
Smoked Fish Platter  
Shrimp Ceviche with Plantain Chips

# DELI-STYLE SANDWICH BOARDS

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*Freshly made sub sandwiches sliced to handheld portions.*

## **ROASTED BEEF TENDERLOIN**

Horseradish mayonnaise, pickled red onion, provolone cheese, watercress

58 per dozen

## **SHAVED SMOKED TURKEY BREAST**

Swiss cheese, crisp lettuce, pesto mayonnaise

45 per dozen

## **PESTO CHICKEN SALAD**

Arugula, Roma tomatoes, garlic aioli, mozzarella cheese

42 per dozen

## **ROASTED TOMATO**

Creamy brie, sun-dried tomato mayonnaise, fresh basil

38 per dozen

# SMALL PLATES

All stations below are priced per person for 1 1/2 hours of service.  
All small plate stations require a minimum number of 50 guests. An additional 10 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

### SAUTÉED SEA BASS\* *GF*

Fingerling potatoes, roasted broccoli, olive tapenade

### FILET AU POIVRE BEEF TENDERLOIN\* *GF*

Yukon Gold potato purée, French beans, cognac-peppercorn sauce

### CITRUS CHICKEN\* *GF*

Yukon Gold potato purée, sautéed spinach, citrus butter sauce

### PARMESAN & RICOTTA RAVIOLI

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

84 per person

175 per chef for every 100 guests

## 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*

Yukon Gold potato purée, sautéed spinach, béarnaise sauce

### ATLANTIC SALMON\* *GF*

Yukon Gold potato purée, sautéed spinach, Champagne butter sauce

### GRILLED NEW YORK STRIP LOIN\* *GF*

Yukon Gold potato purée, caramelized Brussels sprouts, Bordelaise sauce

### HONEY-CHIPOTLE CHICKEN\* *GF*

Yukon Gold potato purée with jicama slaw and chipotle butter sauce

### RIGATONI CON MELANZANE

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

62 per person

175 per chef for every 100 guests

# 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 on a crostini, 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*

Watercress 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

# PLATED DINNER MENU

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## BEEF

### **FILET MIGNON** \* GF

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

62

### **GRILLED NEW YORK STRIP** \* GF

Yukon Gold potato purée, caramelized Brussels sprouts,  
Bordelaise sauce

58

### **GRILLED HANGER STEAK** \* GF

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

55

### **BRAISED SHORT RIBS** GF

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

49

## SEAFOOD

### **DIVER CAUGHT SEA SCALLOPS** GF

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

60

### **BUTTER POACHED SHRIMP** \* GF

Fontina polenta cake, blanched asparagus,  
béarnaise sauce

56

### **SAUTÉED SEA BASS** \* GF

Fingerling potatoes, roasted broccolini, olive tapenade

50

### **SEARED ATLANTIC SALMON** \* GF

Yukon Gold potato purée, sautéed spinach,  
Champagne butter sauce

45

# PLATED DINNER MENU

## POULTRY

### **COQ AU VIN** *GF*

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

44

### **ITALIAN ROASTED CHICKEN** *GF*

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

42

### **STRAUSBERG CHICKEN** *GF*

Roasted semi-boneless chicken, Yukon Gold potato purée, French beans, mushroom velouté

42

### **CITRUS CHICKEN** *GF*

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

41

## VEGETARIAN

### **VEGAN LASAGNA** *GF, VG*

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

39

### **PARMESAN & RICOTTA RAVIOLI**

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

39

### **RED QUINOA NAPOLEON** *GF, VG*

Roasted summer vegetables, vegetable demi glace

44

### **RIGATONI CON MELANZANE**

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

38

# PLATED DINNER MENU

## DUETS

### **FILET MIGNON & DIVER-CAUGHT SEA SCALLOPS\*** GF

Yukon Gold potato purée, spinach, red wine demi  
75

### **FILET MIGNON & SHRIMP\*** GF

Yukon Gold potato purée, spinach, béarnaise sauce  
66

### **GRILLED HANGER STEAK & SHRIMP\*** GF

Yukon Gold potato cake, French beans, red wine butter sauce  
59

### **FILET MIGNON & AIRLINE CHICKEN BREAST\*** GF

Yukon Gold potato cake, French beans, red wine butter sauce  
58

### **GRILLED HANGER STEAK & AIRLINE CHICKEN BREAST\*** GF

Yukon Gold potato purée, French beans, red wine butter sauce  
53

## PLATED KIDS MENU

### **1st COURSE: FRESH FRUIT CUP** GF, VG

Seasonal fruit and berries

### **CHEESEBURGER**

French fries  
20

### **CHICKEN TENDERS**

French fries, ketchup, ranch  
20

### **MAC & CHEESE** V

Homemade mac and cheese  
20

# 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 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

**65 per person**

**175 per chef for every 100 guests**

## 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

**52 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

**46 per person**

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

**12**

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

DW-Evening Menu-2026-0227

# DINNER BUFFETS

## DISCOVERY

### 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*

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*

Yukon Gold Potato Purée *GF*

68 per person

175 per chef for every 100 guests

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

13

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DW-Evening Menu-2026-0227

# DESSERTS

## PLATED DESSERTS

### TRIPLE CHOCOLATE MOUSSE

Feuilletine Crunch, raspberry  
14

### VANILLA BEAN FLAN *GF*

Gluten-free crumble, candied orange zest  
14

### GRAND MARNIER STRAWBERRY SHORTCAKE

Fresh whipped vanilla cream, fresh strawberries  
14

### SEASON FRUIT TART

Complementing sauce and garnish  
14

### MINI DESSERT TRIO

Chocolate fudge cake, lemon tart,  
honey cheesecake, Door County cherries  
16

### CHOCOLATE FUDGE CAKE *VG*

Raspberry coulis, fresh berries  
14

### TIRAMISU

Mascarpone cheese mousse,  
espresso liqueur-soaked sponge cake  
14

### CHOCOLATE CARAMEL CUSTARD PARFAIT *GF*

Whipped cream, sea salt, chocolate pearls  
14

### CITRUS TART

Chilled lemon tart with honey meringue  
and marinated berries  
14

### HOMEMADE SORBET *GF, VG*

From our homemade sorbet selection  
12

### SEASONAL CHEESECAKE

Seasonal fruit garnish, Chantilly cream  
14

### 15 LAYER CREPE CAKE

Door County cherries, whipped mascarpone  
14

# 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  
55 per dozen

### DOUBLE-DIPPED CHOCOLATE STRAWBERRIES <sup>GF</sup>

48 per dozen

### CHOCOLATE TRUFFLE CUPS <sup>GF</sup>

Garnished with fresh raspberries  
36 per dozen

### PASSION FRUIT MOUSSE <sup>GF</sup>

Mango pearls, toasted coconut  
45 per dozen

### MINIATURE TIRAMISU

42 per dozen

### LEMON TART

With fresh blueberries  
36 per dozen

### DESIGNER CHOCOLATE BONBONS <sup>GF</sup>

50 per dozen

### PETITE CRÈME BRÛLÉE\* <sup>GF</sup>

Vanilla bean  
40 per dozen

### MINIATURE CARROT CAKE

With vanilla crème fraîche frosting  
36 dozen

### CREAM PUFFS

48 per dozen

### HONEY CHEESECAKE BITES

40 per dozen

### PETITE FLOURLESS CHOCOLATE CAKE <sup>GF</sup>

With raspberries and powdered sugar  
36 per dozen

### CRANKY AL'S ASSORTED DOUGHNUTS

55 per dozen

### CHOCOLATE FUDGE CAKE <sup>VG</sup>

42 per dozen

### MINI SEASONAL FRUIT TART

38 per dozen

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

**15**

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may increase your risk of food-borne illness.*

DW-Evening Menu-2026-0227

# LATE NIGHT STATIONS

*Items will be arranged on a station.*

## PIZZA

38.00 per pizza

### CRANKY AL'S

**Choice of:**

Sausage and Pepperoni

Spinach and Ricotta

Sausage, Mushroom, and Onion

Cheese

## PRETZELS

*Includes mustard dipping sauce and warm cheese sauce*

### MILWAUKEE PRETZEL COMPANY

3 oz Pretzel

66 per dozen

Pretzel Bites

30 per dozen cone cups

## LATE NIGHT GRUB

### BEEF SLIDERS

52 per dozen

### MINI HOT DOGS

36 per dozen

### MINI BRATS

40 per dozen

### TOTS OR FRIES

32 per dozen

### CHEESE CURDS

44 per dozen

### MINI MILK SHAKES

Strawberry, Chocolate, Mint, Vanilla

56 per dozen

# BARS AND BEVERAGES

## COMPLETE BAR PACKAGE

Beer, House Wine, Call Liquor, Soft Drinks

First Hour	24 per person
Two Hours	30 per person
Three Hours	36 per person
Four Hours	42 per person
Five Hours	48 per person
Six Hours	54 per person

Beer, House Wine, Premium Liquor, Soft Drinks

First Hour	31 per person
Two Hours	37 per person
Three Hours	43 per person
Four Hours	49 per person
Five Hours	55 per person
Six Hours	61 per person

## HOSTED ON CONSUMPTION BAR

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
Carbliss	9.50 per can
Bottled Water	4 each
Soda or Juice	4 per glass

## BEER WINE SODA PACKAGE

Beer, 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

## SOFT BEVERAGE PACKAGE

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

## CASH BAR

Tax is inclusive in drink prices.

Call Liquor	11 per drink
Premium Liquor	12 per drink
Domestic Beer	8 per bottle
Craft Beer	9 per bottle
Wine (House)	10 per glass
Carbliss	10 per can
Bottled Water	4 each
Soda or Juice	4 per glass

**BAR SERVICE:** There will be a 225 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  
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*  
Bombay Sapphire Gin  
Bacardi Rum  
Malibu Coconut Rum  
Mount Gay Rum  
Makers Mark Bourbon  
Jack Daniels Whiskey  
Herradura Reposado Tequila  
Southern Comfort  
Crown Royal Whiskey  
Glen Grant 10yr Scotch  
Korbel Brandy  
Mr. Black  
Baileys  
Disaronno Amaretto

## BOTTLED BEER

to include:

Miller Lite  
Heineken 0.0  
Miller High Life  
New Glarus Spotted Cow  
Capital Brewery Amber Ale  
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

## CANNED COCKTAIL

Assorted Carbliss

# CRAFT COCKTAILS

14 per drink, minimum of 50 drinks

## MILWAUKEE MULE

Central Standard Door County Cherry vodka  
with lime juice, ginger beer, lime wedge garnish

## WATER LILLY

Bombay Sapphire gin, crème de violette,  
triple sec, lemon juice, lemon garnish

## SEASONAL SANGRIAS

A choice between a winter or summer sangria

### Summer Sangria

Seasonal white wine, Bacardi rum, triple sec, pineapple juice,  
schnapps, muddled strawberries, pineapples, strawberry garnish

### Winter Sangria

Seasonal red wine, Korbel brandy, triple sec, orange and cranberry  
juice, apples, oranges, mulling spices, orange garnish

## CRAFT MARGARITA

Herradura tequila, lime juice, triple sec

### Choice of:

Prickly pear purée with a lime garnish  
Blueberry purée with a blueberry garnish  
Mango-tajin purée with mango garnish

## WHISKEY CIDER

Jack Daniel's whiskey, apple cider,  
maple syrup, lemon juice, mulling spices

## BOURBON PEACH TEA

Makers Mark, peach purée, brown sugar,  
lemon juice, iced tea, lemon garnish

## WINE PACKAGE UPGRADES

### TIER 1 - Choice of 4 of the below options.

Beverage Package Price PLUS 11 per person

Hayes Ranch Chardonnay

Markham 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

Duckhorn Decoy Sauvignon Blanc

Louis Martini Cabernet

La Crema Pinot Noir

Raymond R Collection Merlot

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

# WINE LIST

## WHITES

Hayes Ranch Chardonnay	California	41
Josh Cellars Pinot Grigio	California	45
Charles + Charles Rose	Washington	45
Kim Crawford Sauvignon Blanc	New Zealand	54
Markham Sauvignon Blanc	California	54
Sterling Vintner's Collection Chardonnay	California	59
Duckhorn Decoy Sauvignon Blanc	California	68
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
Louis Martini Cabernet	California	50
Raymond R Collection Merlot	California	51
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
Astoria Lounge Prosecco	Italy	45
La Marca Prosecco	Italy	49
Schramsberg Mirabelle Brut	California	93
Veuve Cliquot Yellow Label	France	175

## HOUSE WINE

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

# 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 operating fee of 2,000 is required to support the events with Discovery World team members such Security, Custodial, Parking Attendant, Guest Services.**

## **AUDIO/VISUAL SERVICES**

Bartolotta Catering works with the technology department of Discovery World to provide AV services for events at an additional fee.

## **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 2.5% 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 Entree 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

- Dance Floor Set-up, 275
- Outside Dessert Fee, 1.50 per person
- Bar Set-up Fee, 225 per 75 guests
- An additional fee of 150 per bartender will apply if you prefer not to have tip jars displayed. This is in addition to the standard bartender set-up fee.

### Optional Services Available - Additional Charges are as follows:

- Customized Signage, 60 each
- Coat Check Attendant, 125 each
- Chef Fee, 175 each station