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

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

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

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

PASSED HORS D'OEUVRES

Recommended minimum order of 6 pieces per person per hour.

COLD

STURGEON CAVIAR *
Cripsy 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

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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 *V*
Chili glaze, scallions, sesame seeds
39 per dozen

CRISPY VEGETABLE SPRING ROLLS *V*
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 *V*
Urbani white truffle cheese sauce,
Parmesan breadcrumb topping
40 per dozen

TRUFFLE PARMESAN POTATO CHIPS *V, GF*
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 *V, GF*
58 per dozen

CALIFORNIA *GF*
Crab, avocado, cucumber
64 per dozen

SPICY TUNA *GF*
Tuna, carrots, cucumber,
avocado, mayo
64 per dozen

SHRIMP TEMPURA *GF*
Shrimp, yum-yum sauce,
eel sauce, tempura flakes
69 per dozen

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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 Cruidté 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

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DELI-STYLE SANDWICH BOARDS

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

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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

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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 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-poppyseed 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

BEEF

FILET MIGNON * *GF*
Pepper-crusted 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

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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

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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

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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

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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

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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

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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
55 per dozen

DOUBLE-DIPPED CHOCOLATE STRAWBERRIES *GF*
48 per dozen

CHOCOLATE TRUFFLE CUPS *GF*
Garnished with fresh raspberries
36 per dozen

PASSION FRUIT MOUSSE *GF*
Mango pearls, toasted coconut
45 per dozen

MINIATURE TIRAMISU
42 per dozen

LEMON TART
With fresh blueberries
36 per dozen

DESIGNER CHOCOLATE BONBONS *GF*
50 per dozen

PETITE CRÈME BRÛLÉE* *GF*
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 *GF*
With raspberries and powdered sugar
36 per dozen

CRANKY AL'S ASSORTED DOUGHNUTS
55 per dozen

CHOCOLATE FUDGE CAKE *VG*
42 per dozen

MINI SEASONAL FRUIT TART
38 per dozen

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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
Disarrono Amarettto

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

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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.

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

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

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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 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