



**THE COMMODORE**  
A BARTOLOTTA RESTAURANT

**EVENING  
CATERING MENU**

Jesse Kloskey . . . . .Executive Chef



# STARTERS & APPETIZERS

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# STARTERS



## COLD

*Priced per dozen. Minimum order of two dozen each required.  
Recommended four pieces per person, per hour.*

Ossetra Sturgeon Caviar  
Brioche Toast, 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**

Cured Foie Gras  
Cured Foie Gras Mousse,  
Door County Cherries, Puff Pastry  
**55 per dozen**

Citrus-Marinated Shrimp Spoon *GF*  
Grapefruit Segment, Pink Shrimp,  
Citrus Butter, Chives, Fresno Chili  
**48 per dozen**

Steak Tartare  
Diced Beef Tenderloin, Fresh Horseradish,  
Pink Peppercorn served on a  
Crispy Potato Chip  
**44 per dozen**

Smoked Salmon  
Cold-Smoked Salmon, Rye Cracker,  
Dill Crème Fraîche, Diced Cucumber,  
Red Onions  
**40 per dozen**

Tuna Poke Cone  
White Shoyu Dressing, Diced Cucumber,  
Sesame Seeds, Savory Waffle Cone,  
Micro Cilantro  
**56 per dozen**

Deviled Eggs & Caviar *GF*  
Hard-Boiled Eggs, Sturgeon Caviar,  
Creamy Yolk Mayonnaise, Chives  
**48 per dozen**

Whipped Goat Cheese *V*  
Whipped Artisan Goat Cheese, Crostini,  
Seasonal Accouterment, Fresh Herbs  
**30 per dozen**

Roasted Eggplant Spread *V*  
Charred Eggplant Purée, Lemon,  
Olive Oil, Roasted Red Peppers,  
Grilled Flatbread  
**38 per dozen**

# STARTERS



## HOT

*Priced per dozen. Minimum order of two dozen each required.  
Recommended four pieces per person, per hour.*

Miniature Maryland Crab Cakes  
Jumbo Lump Crabmeat,  
Mustard Mayonnaise, Chives  
**50 per dozen**

Rumaki *GF*  
Bacon-Wrapped Water Chestnuts,  
Wisconsin Maple Syrup Glaze  
**38 per dozen**

Bacon-Wrapped Dates *GF*  
Bacon-Wrapped Dates Stuffed With Nduja,  
With Aged Sherry Vinegar,  
Lemon, Parsley  
**42 per dozen**

Crispy Polenta *V, GF*  
Crispy Fried Polenta,  
Wild Mushroom Ragu, Sage  
**40 per dozen**

Chicken Veal Meatballs  
Sage-Lemon Brown Butter,  
Pecorino Cheese, Pancetta  
**38 per dozen**

Warm Octopus Skewer *GF*  
Slow-Cooked Mediterranean Octopus,  
Warm Fingerling Potato, Smoked Paprika  
**52 per dozen**

Crispy Shrimp  
Gulf Shrimp Wrapped in Pastry Shell,  
Fresh Basil, Citrus Aioli  
**56 per dozen**

Seasonal Arancini *V*  
Arborio Rice Fritter, Stuffed With  
Fresh Buffalo Mozzarella  
**38 per dozen**

Salmon Croquette  
Breaded Fried Salmon served with  
Lemon-Caper Remoulade with  
Smoked Salmon Roe  
**46 per dozen**

Petite Rieben  
Corned Beef, Swiss Cheese, Saurkraut  
served on Toasted Rye Garnished with  
Pickled Mustard Seeds  
**46 per dozen**

Beef Croquette  
Braised Beef Short Rib Shredded  
And Breaded, Served with  
Whole Grain Mustard Aioli  
and Fresh Horseradish  
**52 per dozen**

# APPETIZERS



## BOARDS

*Must be ordered based on final guest count.  
Prices may vary due to season or availability*

**Artisan Cheese Board**  
Domestic And Imported Cheese,  
Seasonal Fruit, Local Honey,  
House-Made Compote,  
Assorted Crackers, and Breads  
**12 per person**

**Charcuterie Board**  
Selection of Cured Meats, Pâté, Terrines,  
Local Bread with an Assortment of Olives,  
House-Made Pickles, & Preserves  
**14 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, and Cucumbers  
**15 per person**

**Vegetable Crudite Board**  
Selection of Fresh vegetables, with  
Green Goddess Dressing  
**11 per person**

## SEAFOOD TOWERS

**Grand Seafood Tower**  
Shaved Ice Towers of King Crab Legs,  
Snow Crab Claws, East and West Coast Oysters,  
Shrimp Cocktail, Mignonette Sauce, Cocktail  
Sauce, Tabasco  
**28 per person**

**Chilled Shrimp Cocktail Tower**  
Bartolotta's Cocktail Sauce,  
U-10 Jumbo Shrimp Cocktail, Lemons, Tabasco  
**56 per dozen**

# APPETIZERS



## CHEF ACTION STATIONS

*All stations below are priced per person for up to one and half hours of service.  
Stations require a 50 person minimum & one Chef fee per station at \$200 per station.*

### Caviar Station

Chef Tasting of a Kilo of  
Royal Ossetra Sturgeon Caviar and Beluga Caviar,  
with Accouterments 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's Choice of an Assortment of Fingerling Potatoes,  
Asparagus, Caramelized Brussels Sprouts,  
Roasted Cauliflower, Sliced Prosciutto,  
Warm Baguette, Seasonal Fruit

***22 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

One of The World's Best Hams (Chef Hand-Sliced):  
36-Month Mangalica Bone-In Ham,  
Olives, Rustic Bread, Olive Oil, Manchego Cheese

***24 per person***



PLATED DINNER

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# SALADS



*Please select one.*

## Caesar Salad

Bartolotta's Signature Salad with Romaine, Romano Dressing, Parmesan Cheese, & Garlic Croutons  
**12 per person**

## Shaved Brussels Sprout & Kale Salad *GF, V*

Julienne Granny Smith Apples, Toasted Candied Pecans, Door County Dried Cherries, Dijon Vinaigrette  
**13 per person**

## Warm Mushroom & Hearts of Palm Salad *GF, V*

Seasonal Mushrooms in Sherry Vinaigrette Tossed with Arugula, Endive, and Pecorino Cheese  
**15 per person**

## Crab Louie Salad

Dungeness Crab, Avocado, Asparagus, Hard-Boiled Egg, Green Goddess Dressing  
**28 per person**

## Mixed Greens Salad *GF*

Mixed Greens with Fresh Herbs, Tomatoes, and Shaved Vegetable crudité with a Cava Vinaigrette  
**12 per person**

## Wedge Salad

Iceberg Lettuce, Bacon, Red Onion, Grape Tomatoes, Warm Crouton, Blue Cheese Dressing  
**13 per person**

## Heirloom Tomato Salad

Locally Grown Tomatoes, Watermelon, Fresh Basil, Pickled Red Onions, Cucumbers, French Feta, White Balsamic Vinaigrette  
(Seasonal July - September)  
**14 per person**

## French Bean Salad *GF, V*

Haricot Vert, Shaved Fennel, Watercress, Breakfast Radish, English Cucumbers, Castelfranco Lettuce, Tossed in Hazelnut Vinaigrette  
**14 per person**

## Waldorf Salad

Apple, Candied Walnut, Celery, Dried Door County Cherries, Grapes, Endive, Celery Leaves, Point Reyes Blue Cheese, Dijon Mustard Dressing  
**15 per person**



# SOUPS



*Please select one.*

**Tomato Pernod Soup *GF***  
Rich Tomato Soup Seasoned With  
Pernod and Basil Topped with a Parmesan Croute  
**11 per person**

**Creamy Mushroom Soup**  
Garnished with Mushrooms Duxelles,  
Black Truffle Crème Fraîche  
**13 per person**

**Shellfish Bisque *GF***  
*Honoring the Legacy of  
the Matriarch of the Bartolotta Family.*  
A recipe that evokes  
childhood holiday & family memories  
**15 per person / Fully-Loaded 26 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 per person**

**Asparagus Soup *GF***  
Purée Of Creamy Spring Asparagus, and Leaks,  
Garnished with Pancetta and Pistachios  
(Seasonal April - August)  
**14 per person**

# ELEVATE YOUR DINING EXPERIENCE



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

Warm Salad of  
Wild Maine Lobster & Dover Sole  
Wild Mushroom Fricassee,  
Wilted Spinach, Butter Sauces  
**25 per person**

Shrimp & Rosemary *GF*  
Sautéed Pink Argentine Shrimp Scented  
with Rosemary Sprig and Garlic,  
Served with Smooth Chickpea Sauce  
**15 per person**

Seared Sea Scallop *GF*  
Sautéed Butternut Squash, Hazelnut Oil,  
Traditional Aged Balsamic Vinegar  
from Reggio-Emilia  
**18 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 per person**

Branzino *GF, V*  
Mediterranean Striped Sea Bass,  
Fresh Heirloom Tomatoes,  
Red Onions, Basil  
**17 per person**

Duck Ragu *GF, V*  
Rigatoni, Red Wine-Braised Long Island Duck,  
Carrots, Onions, Fennel, Parmesan  
**14 per person**

## INTERMEZZO COURSE

*small interlude dish served  
between courses to rejuvenate the palate  
select one*

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◆ House-Made Seasonal Sorbet *GF, VG* ◆  
Lemon, Champagne, Raspberry, or Strawberry Sorbet  
**5 per person**

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*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.

COM-Evening Catering Menu-2025-0228

# MAINS



*Please select up to two protein options, plus a vegetarian option.  
A third protein entrée selection is available for  
an additional 5 per person of the entire guest count.*

## POULTRY

### **Strausberg Chicken *GF***

Roasted Semi-Boneless Chicken Infused with Tarragon, Served with  
Potato Purée, French Beans, Mushroom Velouté **36 per person**

### **Roasted Chicken with Red Wine Sauce *GF***

Semi-Boneless Chicken Braised in Red Wine, Pearl Onions with Thyme,  
Roasted Carrots, Bacon, Mushrooms, Potato Purée **38 per person**

## MEAT

### **Braised Short Ribs *GF***

Boneless Short Ribs Braised in Red Wine with  
Potato Purée and Glazed Carrots **48 per person**

### **Filet Mignon *GF***

Pepper-Crusted Certified Angus Filet of Beef, Parsnip Potato Purée,  
Caulini, Pearl Onion, Madeira Wine Sauce **57 per person**

### **Long Island New York Strip Steak *GF***

10 oz Boneless Strip Loin with Roasted Fingerling Potatoes,  
Caramelized Brussels Sprouts, Bordelaise Ragu **53 per person**

### **Australian Herb-Roasted Lamb Chops *GF***

Served with Potato Purée, Broccolini,  
and Rosemary Lamb Jus **58 per person**

# MAINS



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

## SEAFOOD

### Roasted Salmon *GF*

Carrot Purée, Braised Asparagus, Citrus Butter **42 per person**

### Slow-Poached Sea Bass *GF*

Garlic-Roasted Broccolini, Caramelized Fingerlings, Olive Tapenade **44 per person**

## VEGETARIAN

### House-Made Fettucine *(Can be Made Gluten-Free or Vegan Upon Request)*

Seasonal Vegetables, Basil Pesto and Aged Parmesan Cheese **37 per person**

### Charred Rainbow Carrots

Watercress, Pine Nut Israeli Couscous, Chimichurri **36 per person**

## DUETS

### Petite Filet Mignon & Diver-Caught Sea Scallops *GF*

6 oz Filet, Yukon Gold Potato Purée, Wilted Spinach, Lemon, Bordelaise Sauce **65 per person**

### Petite Filet Mignon & South African Lobster Tail *GF*

6 oz Filet, Yukon Gold Potato Purée, Wilted Spinach,  
Black Truffle Madeira Sauce, Drawn Butter **MKT per person**

### Petite Filet Oscar *GF*

6 oz Filet, Fresh Crab, Yukon Gold Potato Purée,  
Wilted Spinach, Béarnaise Sauce **72 per person**

### Petite Filet Mignon & Shrimp *GF*

6 oz Filet, Yukon Gold Potato Purée, Wilted Spinach, Béarnaise Sauce **62 per person**

### Petite Filet Mignon & Salmon *GF*

6 oz Filet, Yukon Gold Potato Purée, Wilted Spinach, Béarnaise Sauce **60 per person**

## PLATED DESSERTS



Coppa Chocolate Mousse  
Feuilletine Crunch, Coconut Ganache  
*13 per person*

Homemade Sorbet *GF, VG*  
Homemade Sorbet  
*10 per person*

Jeanette's New York-Style Cheesecake  
Gingersnap Crust, Seasonal Fruit,  
Whipped Mascarpone  
*12 per person*

Seasonal Fruit Crisps *VG*  
*Spring:* Strawberry Rhubarb  
*Summer:* Georgia Peaches  
*Fall:* Apple  
*Winter:* Pear Ginger  
Served with Vanilla Ice Cream  
*10 per person*

Citrus Tart  
Chilled Lemon Tart with Honey Meringue  
and Marinated Blueberries  
*12 per person*

Orange Chocolate Pot de Crème  
with Candied Orange Zest  
and Crème Fraîche  
*14 per person*

## CAKE SERVICE



Plated on Small Plate  
*2 per person*

with Chocolate Sauce & Whipped Cream  
*4 per person*

with Fresh Berries and Sauce  
*5 per person*

with Choice of Berry or Chocolate Sauce  
& Vanilla Bean Ice Cream  
*6 per person*

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

**13**

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

*COM-Evening Catering Menu-2025-0228*

## MINIATURE DESSERTS



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

French Macaron  
Lemon, Raspberry, Pistachio  
*51 per dozen*

Cheesecake  
Door County Cherries  
*45 per dozen*

Truffle Chocolates  
*49 per dozen*

Cream Puffs  
*46 per dozen*

Key Lime Pie  
*46 per dozen*

Crème Brûlée *GF*  
Vanilla Bean  
*38 per dozen*

Lemon Tart  
with Fresh Blueberries *34 per dozen*

Carrot Cake  
Vanilla Frosting  
*34 per dozen*

Flourless Chocolate Cake  
with Raspberries and Chantilly Cream  
*31 per dozen*

## COFFEE SERVICE



*55 per gallon*

with Assortment of Flavored Syrups  
*6 per person*

# LATE NIGHT OPTIONS



## FOOD STATIONS



### Slider Station

Butter Sautéed Petite Burger,  
with American Cheese, & a Dill Pickle  
on a Brioche Bun  
Served with Ketchup, Mustard,  
& Mayonnaise on the Side  
**45 per dozen**

### Taco Bar

Grilled Marinated Chicken & Steak,  
Served with Corn and Flour Tortillas,  
Lettuce, Pico de Gallo, Sour Cream,  
Shredded Cheese, & Hot Sauce  
**18 per person**  
*Add Guacamole & Fresh Tortilla Chips*  
**5 per person**

## TOASTED FLATBREADS



Fresh Mozzarella Cheese & Pepperoni  
**29 per dozen**

Caramelized Onion,  
Crispy Pancetta, & Cream Cheese  
**30 per dozen**

Fresh Ricotta Cheese, Fig,  
Arugula, & Crispy Shallot  
**30 per dozen**

Garlic Bechamel Sauce, &  
White and Yellow Wisconsin Cheddar  
**28 per dozen**

## SNACKS



Wisconsin Cheddar Cheese Curds  
with Buttermilk Ranch & Blue Cheese  
Dressing  
**38 per dozen**

French Fries  
with Ketchup, Mustard, & Mayonnaise  
**30 per dozen**





# BARS & BEVERAGES



# BARS AND BEVERAGES



## Heritage Bar Package Call Liquor, Beer, Carbliss, House Wine, Soft Drinks

First Hour	<b>21 per person</b>
Two Hours	<b>27 per person</b>
Three Hours	<b>33 per person</b>
Four Hours	<b>39 per person</b>
Five Hours	<b>45 per person</b>
Six Hours	<b>51 per person</b>

## Commodore Bar Package Premium Liquor, Beer, Carbliss, House Wine, Soft Drinks

First Hour	<b>28 per person</b>
Two Hours	<b>34 per person</b>
Three Hours	<b>40 per person</b>
Four Hours	<b>46 per person</b>
Five Hours	<b>52 per person</b>
Six Hours	<b>58 per person</b>

## Beer, Wine, Soda Package Beer, Carbliss, House Wine, Soft Drinks

First Hour	<b>19 per person</b>
Two Hours	<b>25 per person</b>
Three Hours	<b>31 per person</b>
Four Hours	<b>37 per person</b>
Five Hours	<b>43 per person</b>
Six Hours	<b>49 per person</b>

## Non-Alcoholic Beverage Package Soft Drinks, Mocktails

First Hour	<b>11 per person</b>
Two Hours	<b>14 per person</b>
Three Hours	<b>17 per person</b>
Four Hours	<b>20 per person</b>
Five Hours	<b>23 per person</b>
Six Hours	<b>26 per person</b>

*\*Children 12 years old and younger*

## Cash Bar

*Tax is inclusive in drink prices*

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

## Hosted on Consumption Bar

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

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

Wheatly Vodka  
Bombay Gin  
Bacardi Rum  
Malibu Coconut Rum  
Captain Morgan Rum  
Milagro Tequila  
Bourbon  
Jack Daniels Whiskey  
Southern Comfort  
Korbel Brandy  
Dewar's White Label Scotch  
Baileys  
Kahlua  
Disaronno Amaretto  
Mr. Black Coffee Liqueur  
Triple Sec  
Dry Vermouth  
Sweet Vermouth

## Premium Liquor

Includes all call brands  
Tito's Vodka *GF*  
Bombay Sapphire Gin  
Herradura Tequila  
Korbel Brandy  
Central Standard Brandy  
Johnny Walker Red Scotch

## Bottled Beer

Miller Lite  
New Glarus Spotted Cow  
Lakefront Riverwest Stein  
Modelo  
Lakefront IPA  
Lakefront Extended Play NA

## Hard Seltzer

Carbliss

## House Wine

Sauvignon Blanc  
Chardonnay  
Cabernet Sauvignon  
Red Blend  
Pinot Noir

## Soft Drinks to include:

Coke  
Diet Coke  
Sprite  
Ginger Ale  
Bottled Water  
Assorted Juices:  
Cranberry  
Orange  
Pineapple  
Grapefruit  
Lemonade

# WINE LIST



*Availability subject to change*

## White

Imagery Sauvignon Blanc	California	60
Imagery Chardonnay	California	60
Santa Margherita Pinot Grigio	Italy	70
Yealand's Sauvignon Blanc	New Zealand	70
Quilt Chardonnay	California	80

## Red

Imagery Pinot Noir	California	70
Belle Glos Clark and Telephone Pinot Noir	California	90
Stonecap Merlot	Washington	60
Duckhorn Merlot	California	100
Critic Cabernet Sauvignon	California	70
Justin Cabernet Sauvignon	California	90
Kith + Kin Cabernet Sauvignon	California	100

## Sparkling

Charles De Fere Reserve Brut	France	50
Avisi Prosecco	Italy	60
Schramsberg Blanc De Blanc	California	90

## House

Cabernet Sauvignon, Pinot Noir, Merlot, Chardonnay, Sauvignon Blanc		40
Freixenet Cava	Spain	40

# SIGNATURE COCKTAILS



*Our specialty cocktails and mocktails are the perfect way to elevate your evening, whether you're sipping during cocktail hour or enjoying them at the bar. Each drink is crafted with a little extra flair, and they're charged on consumption per drink – so sip as much or as little as you like! Please note, these are in addition to any of our bar packages.*

## The Fritz

Tequila, Orange Liqueur, Orange Juice,  
Pineapple Juice, Peach Liqueur,  
Maraschino Liqueur, & Bitters  
**15 per person**

## Espresso Martini

with Vanilla-Infused Vodka  
**16 per person**

## Daisy

Vodka, Lemon Juice, & Grenadine  
**15 per person**

## Brandy Old Fashioned Sweet

Korbel Brandy, Luxardo Cherry,  
Orange Slice, Angostura Bitters, & Sprite  
**15 per person**

## White Sangria

White Wine, Fresh Seasonal Fruit,  
Brandy, Peach Liqueur, & Ginger Ale  
**16 per person**

## Pimm's Cup

Pimm's No. 1, Gin, Lemon, Cucumber,  
Strawberry, & Ginger Ale  
**16 per person**

# MOCKTAILS

## Butterfly Kisses

Housemade Lemonade,  
Fever Tree Elderflower Tonic,  
& Butterfly Pea Blossom Tea  
**11 per person**

**Add Vodka or Gin +4**

## Salty Puppy

House Grapefruit Soda, Grapefruit Juice,  
Lime Juice, Simple Syrup, & Seltzer Water  
**11 per person**

**Add Vodka or Tequila +4**

# EVENT SERVICES



# 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.

# 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.

## Heritage Ballroom Audio Visual Package

- Complimentary guest wifi, house music
- Projectors, screens and hdmi connection, clicker \$350
- Add Ons:
  - Wireless Microphone & Podium \$100
  - Additional Wireless Microphones \$50/each (2 available)
  - Stage \$300 (8x12, with skirting and stairs)
  - Presentation Laptop \$100

## Baldwin Lounge & Pepper Lounge Audio Visual Package

- Complimentary guest wifi, house music
- Recessed motorized screen, 80" \$150

## Miscellaneous Charges

- Bar Set-up Fee, \$175 per 75 guests
- Outside Dessert Service, \$2 per person
- Customized Signage Available Upon Request
- Coat Check Attendant, \$125 each

## 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 & The Boat House

Included within the eight (8) hour rental agreement, two hours prior to the rental. Additional rental of the Bridal Suite would be \$500/hr. Rental can begin as early as Noon day of event. They are both for an additional \$500 per hour (each) outside of the two hours included with the rental.

- Boat House is available seasonally May-October



# EVENT SERVICES



## Rental Includes

All 66" round tables for service, which accommodate 8 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.