



THE COMMODORE
A BARTOLOTTA RESTAURANT

**EVENING
CATERING MENU**

Scott Garthwaite Executive Chef
Annelise Linton Pastry Chef



STARTERS & APPETIZERS

♦ ♦ ♦

STARTERS



COLD

*Priced per dozen. Minimum order of two dozen each required.
Please choose four to six selections, quantities are required
at four pieces per person per hour.*

Caviar

Amber Kaluga **65 per dozen**
Platinum Ossetra **125 per dozen**
Brioche Toast, Crème Fraîche, Chives

Avocado Toast *V*

Valbreso Feta Cheese, Tomato Confit,
Multigrain Crostini
38 per dozen

Steak Tartare

Diced Beef Tenderloin, Fresh Horseradish,
Pink Peppercorn served on a
Crispy Potato Chip
46 per dozen

Spicy Tuna Cornet

Creamy Avocado Mousse, Wakame
Seaweed Salad, Toasted Sesame Seeds
55 per dozen

Brie & Fruit Tartlet *V*

Velvety Brie Cheese Topped with Seasonal
Fruit Compote in a Delicate Pastry Shell
36 per dozen

Chilled Lobster Salad

Cold Water Lobster, Toasted Brioche,
Old Bay Mayo, Tarragon
56 per dozen

Shrimp Ceviche *GF*

Citrus-Marinated Pink Shrimp,
Fresno Pepper, Micro Cilantro
49 per dozen

Smoked Salmon Rillettes

Cold-Smoked Salmon, Cucumber Relish,
Crème Fraîche, Dill Pickle Potato Chip
40 per dozen

Deviled Eggs *GF*

Hard-Boiled Eggs, Smoked Trout Roe,
Creamy Yolk Mayonnaise, Chives
49 per dozen

Chickpea Hummus *VG*

Toasted Flatbread, Roasted Red Pepper,
Pine Nuts, Petite Vegetables
38 per dozen

STARTERS



HOT

*Priced per dozen. Minimum order of two dozen each required.
Please choose four to six selections, quantities are required at four
pieces per person per hour.*

Miniature Maryland Crab Cakes
Jumbo Lump Crabmeat,
Mustard Mayonnaise, Lemon Aioli, Chives
52 per dozen

Rumaki *GF*
Bacon-Wrapped Water Chestnuts,
Wisconsin Maple Syrup Glaze
40 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
Pecorino Fondue, Crispy Pancetta, f
Fried Sage
40 per dozen

Artichoke Fritter *V*
Marinated Artichoke Hearts,
Herbed Cream Cheese, Flaky Pastry
40 per dozen

Crispy Coconut Shrimp
Pineapple Coulis, Toasted Sesame Seeds
56 per dozen

Smoked Mozzarella Arancini *V*
Arborio Rice Fritter, Tomato Marinara,
Micro Basil
40 per dozen

Jamón Croquetas
Aged Spanish Ham and Manchego Cheese
Fritter Topped with Saffron Aioli
48 per dozen

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

Marinated Beef Skewer *GF*
Ginger-Soy Glaze, Scallions
52 per dozen

Petite "Beef Wellington"
Roasted Beef Tenderloin, Mushroom
Duxelle, Madeira Wine Sauce
63 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, Local Bread
with an Assortment of Olives, House-Made
Pickles, & Preserves
14 per person

Smoked Lox Board
Applewood-Smoked Salmon,
Served with Hard-Boiled Eggs, Capers,
Pickled Red Onion, Crackers,
Mini Rye Bread, Dill Crème Fraîche,
Cornichons, and Cucumbers
15 per person

Vegetable Crudite Board
Selection of Fresh vegetables, with
Ranch and Hummus
11 per person

Petite Maine Lobster Rolls
New England-Style Lobster Salad, Old
Bay Mayonnaise, Warm Butter Roll,
Tarragon
58 per dozen

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

Cured Serano 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



SALADS



Please select one.

Poached Gulf Shrimp Salad
Shaved Fennel, Fresh Citrus, Frisée,
Watercress, Meyer Lemon Vinaigrette
26 per person

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

Mixed Greens Salad *GF*
Mixed Greens with Fresh Herbs, Toma-
toes, and Shaved Vegetable crudité with
a Cava Vinaigrette
12 per person

**Shaved Brussels Sprout
& Kale Salad *GF, V***
Julienne Granny Smith Apples,
Candied Pecans,
Door County Dried Cherries,
Dijon Vinaigrette
14 per person

Roasted Peach Salad
Valbreso Feta Cheese, Arugula, Frisée,
Honey-Sherry Vinaigrette, Toasted
Sunflower Seeds
15 per person

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

Waldorf Salad
Apple, Candied Walnut, Celery, Dried
Door County Cherries, Grapes, Endive,
Blue Cheese, Dijon Mustard Dressing
15 per person

Wedge Salad
Little Gem Lettuce, Bacon, Red Onion,
Grape Tomatoes, Warm Crouton,
Blue Cheese 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*

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

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

10

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

COM-Evening Catering Menu-2026-0224

MAINS



Please select a protein option and a vegetarian option.

POULTRY

Roasted Organic Chicken *GF*

Porcini Mushroom-Potato Cake, Baby Carrots, Madeira Mushroom Cream **39 per person**

Chicken with Chimichurri *GF*

Summer Squash Purée, Fingerling Potatoes, Broccolini
39 per person

MEAT

Red Wine Braised Boneless Short Ribs *GF*

Potato Purée and Glazed Carrots **49 per person**

Pepper-Crusted Filet Mignon *GF*

Potato Purée, Broccolini, Pearl Onion, Madeira Wine Sauce **62 per person**

Wagyu Delmonico Ribeye Steak *GF*

12 oz Boneless, Roasted Fingerling Potatoes, Caramelized Brussels Sprouts,
Bordelaise Sauce **90 per person**

Australian Herb-Roasted Lamb Chops *GF*

Potato Purée, Broccolini, & Rosemary Lamb Jus **62 per person**

SEAFOOD

Roasted Salmon *GF*

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

Alaskan Halibut *GF*

Shallot Roasted Cauliflower, Fingerling Potatoes, Champagne Beurre Blanc **46 per person**

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MAINS



Please select a protein option and a vegetarian option.

VEGETARIAN

Spinach-Ricotta Ravioli *V*

Roasted Wild Mushrooms, Brown Butter, Aged Parmesan **38 per person**

Quinoa Pilaf *GF, VG*

Red Quinoa, Charred Spiced Carrots, Chimichurri, Watercress **38 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**

CHILDREN'S OPTION

Children's Meal *Ages 12 & Under*

First Course Fresh Seasonal Fruit Cup and Main Course of
Chicken Tenders with Fries, Ketchup, & Ranch **24 per person**

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12

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COM-Evening Catering Menu-2026-0224

PLATED DESSERTS



Coppa Chocolate Mousse
Feuillettine Crunch, Coconut Ganache
13 per person

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

Citrus Tart
Chilled Lemon Tart with Honey Meringue
and Marinated Blueberries
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

Lemon Posset
Lemon Pudding, Lemon-Imbided Cake,
Milk Crumble, Spruce Honey Whipped
Cream, Michigan Blueberries
14 per person

Housemade Sorbet *GF, VG*
Housemade Sorbet Trio
12 per person

CAKE SERVICE



Plated on Small Plate
3 per person

with Chocolate Sauce & Whipped Cream
5 per person

with Fresh Berries and Sauce
6 per person

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

**Fee for cakes provided by an outside licensed & insured baker.
Must be ordered by the client and approved by the Catering Sales Manager*

MINIATURE DESSERTS



*Minimum order of six dozen; minimum order of two dozen per dessert.
Please choose four to six selections, quantities are required
at four pieces per person.*

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

Lemon Tart
with Fresh Blueberries *34 per dozen*

Truffle Chocolates
49 per dozen

Cream Puffs
46 per dozen

Crème Brûlée *GF*
Vanilla Bean
38 per dozen

Cheesecake
Door County Cherries
45 per dozen

Carrot Cake
Vanilla Frosting
34 per dozen

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

COFFEE SERVICE



55 per gallon

INTERACTIVE DESSERT STATIONS



*Chef Attended Gelato Station includes choice of three flavors of gelato or sorbet.
Minimum of 50 guests to host an Interactive Dessert Station.*

GELATO & SORBET

*Gluten-Free, 12 per person
Includes cups, cones and assorted toppings*

Available Gelato Flavors

Vanilla
Chocolate
Bourbon Caramel
Espresso
Mint Chocolate Chip
Stracciatella

Available Sorbet Flavors

Raspberry Sorbet
Green Apple Sorbet
Pineapple Coconut Sorbet
Orange Campari Sorbet

MINI DONUTS

12 per person

Assorted Mini Donuts

Served with Dipping Sauces & Candied Toppings
Dark Chocolate Sauce, Salted Caramel, Berry Coulis
Sprinkles, Chocolate Chips, Toasted Peanuts, Whipped Cream, Crushed Cookies

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15

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COM-Evening Catering Menu-2026-0224



CHEF-ACTION STATIONS
DINNER

◆ ◆ ◆

SMALL PLATES



*Please choose a minimum of three selections from either Small Plates, Chef Stations, or both.
Priced per person for entire guest count. Minimum of 50 and a maximum of 150.
Require a chef fee of 150 per station & is based on 1.5 hours of service time.*

Seared Sea Scallops *GF*
Potato Mousseline, Wild Mushrooms,
& Champagne Butter Sauce
24 per person

Roasted Salmon *GF*
Heirloom Carrot Purée,
Roasted Asparagus, & Citrus Butter
20 per person

**Sautéed Argentinian
Pink Shrimp *GF***
Chickpeas, & Lemon Garlic Sauce
21 per person

Beef Short Rib *GF*
3 oz. Beef Short Rib,
Yukon Gold Potato Purée,
Honey-Glazed Carrots, & Cabernet Sauce
23 per person

Charred Local Carrots *VG*
Couscous, Pine Nuts, & Chimichurri
16 per person

Wagyu Beef Sliders
with Cheddar Cheese,
Served with Fries & Condiments
19 per person

Crab Cake Sliders
Old Bay Mayonnaise, Brioche Bun,
Served with Fries
19 per person

Burrata Cheese Ravioli *VG*
Blistered Cherry Tomatoes, Basil Pesto, &
Extra Virgin Olive Oil
17 per person

Filet Medallions *GF*
4 oz Filet Medallion,
Parsnip Potato Purée, Pearl Onions,
& Black Truffle Madeira Sauce
26 per person

Crispy Farinata Cake *GF, VG*
Romesco Sauce & Broccolini
16 per person

CHEF ACTION STATIONS



*Require a chef fee of 150 per station & is based on 1.5 hours of service time.
Price includes choice of 1 potato, 1 vegetable, 1 salad, & dinner rolls*

MAINS

Choose one.

Whole-Roasted Marinated Beef Tenderloin *GF*
Horseradish Cream & Bordelaise Sauce *55 per person*

Grilled Duroc Pork Loin *GF*
Sautéed Apples, & White Wine Mustard Sauce *48 per person*

Herb-Roasted Amish Turkey Breast *GF*
Mushroom Velouté *38 per person*

Cedar Plank Salmon
Whole Grain Honey Mustard Glaze,
Herbed Breadcrumbs, & Dill Butter Sauce *40 per person*

POTATOES

Choose one.

Yukon Gold Potato Mousseline *GF, V*

Roasted Fingerling Potatoes *GF, V*

Honey-Glazed Sweet Potatoes *GF*

Potato au Gratin *GF, V*

VEGETABLES

Choose one.

Honey-Glazed Heirloom Carrots *GF*

Caramelized Brussels Sprouts *GF*

Roasted Asparagus *GF, VG*

Cauliflower Gratin

Wild Mushrooms *GF*
5 supplement per person

SALADS

Choose one.

Bartolotta Signature Caesar Salad
Romano Dressing, Parmesan Cheese, & Garlic Croutons

Mixed Greens Salad *GF, VG*
Fresh Herbs, Tomatoes, Vegetable Crudit , & Cava Vinaigrette

Shaved Brussels Sprout & Kale Salad *GF, VG*
Julienne Granny Smith Apples, Candied Pecans, & Door County Cherries

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All prices are subject to a 24% service charge and 5% tax.

18

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COM-Evening Catering Menu-2026-0224

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

Walking Taco Bar

Grilled Marinated Chicken &
Seasoned Ground Beef, Served with
Lettuce, Pico de Gallo, Sour Cream,
Warm Cheddar Cheese Sauce,
Doritos and Fritos
18 per person
Add Guacamole 5 per person

Popcorn Station

Three Popcorn Flavors, Fill to Order Petite Paper Bags
Choice of Garlic Parmesan, Original Kettle Corn,
White Cheddar, Chicago Mix, Theater Style Butter,
Churro and Jalapeno
8 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

Loaded French Fry Bar
Crispy Bacon Bits, Scallions, Nacho Cheese Sauces,
Ranch, Ketchup, Mustard, & Mayonnaise
12 per person

Milwaukee Pretzel Company Pretzel Bites
Salted Pretzel Bites with
Warm Cheddar Cheese Sauce
34 per dozen



BARS & BEVERAGES



BARS AND BEVERAGES



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

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

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

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

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

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

Non-Alcoholic Beverage Package Soft Drinks, Mocktails

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

**Children 12 years old and younger*

Cash Bar

Tax is inclusive in drink prices

Call Liquor	14 per drink
Premium Liquor	16 per drink
Domestic Beer	7 per bottle
Craft Beer	8 per bottle
Wine (House)	12 per glass
Carbliss	9 per can
Saratoga Sparkling	6 each
Saratoga Still	6 each
Soda or Juice	4 per glass

Hosted on Consumption Bar

Call Liquor	13 per drink
Premium Liquor	15 per drink
Domestic Beer	7 per bottle
Craft Beer	8 per bottle
Wine (House)	11 per glass
Carbliss	8 per can
Saratoga Sparkling	5 each
Saratoga Still	5 each
Soda or Juice	3.50 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

Wheatly Vodka
Bombay Gin
Bacardi Rum
Malibu Coconut Rum
Captain Morgan Rum
Cimarron Blanco Tequila
Old Forester 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
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
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
Cakebread Chardonnay	California	100
Rombauer Chardonnay	California	125

Red

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
Frank Family Cabernet Sauvignon	California	125
Grgich Hills Cabernet Sauvignon	California	150
Stag's Leap Cabernet Sauvignon	California	120
Duckhorn Cabernet Sauvignon	California	100

Sparkling

Charles De Fere Reserve Brut	France	50
Avisi Prosecco	Italy	60
Schramsberg Blanc De Blanc	California	90
Taittinger Brut Réserve	France	145
Laurent-Perrier Brut	France	125

House

Cabernet Sauvignon, Pinot Noir, Merlot, Chardonnay, Sauvignon Blanc		40
Freixenet Cava, Sparkling Wine	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 specialty cocktails and mocktails are in addition to any of our bar packages and are ordered/charged in batches of 50.

The Commodore's Cup
Brandy, Jamaican Rum,
Hibiscus Tea, Amontillado Sherry
& Lemon Oleo Saccharum
15 per drink

Daisy
Vodka, Lemon Juice, & Grenadine
15 per drink

White Sangria
White Wine, Fresh Seasonal Fruit,
Brandy, Peach Liqueur, & Ginger Ale
16 per drink

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

Espresso Martini
with Vanilla-Infused Vodka
16 per drink

The Fritz
Tequila, Orange Liqueur, Orange Juice,
Pineapple Juice, Peach Liqueur,
Maraschino Liqueur, & Bitters
15 per drink

MOCKTAILS

Butterfly Kisses
Housemade Lemonade,
Fever Tree Elderflower Tonic,
& Butterfly Pea Blossom Tea
11 per drink
Add Vodka or Gin +4

Salty Puppy
House Grapefruit Soda, Grapefruit Juice,
Lime Juice, Simple Syrup, & Seltzer Water
11 per drink
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.
- An additional 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 2.5% 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.

Bartender/Bar Set-Up

- Bartender Set-Up Fee: \$225, one bartender is required 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 setup fee.

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 one (1) protein entrée option, 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.

EVENT SERVICES



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. Note that standard table numbers are included with the space, or the client may provide their own table numbers and holders. 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.

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

- Outside Wedding Cake or Cupcake Service, \$3 per person. No outside desserts other than Wedding Cake or Cupcakes are permitted.
- Customized Signage Available Upon Request
- Coat Check Attendant, \$125 each
- Upgraded Linens: Pistachio, Walnut Glitz, Champagne Glitz, \$35 per linen
- Upgraded Hive China, \$10 per person

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

EVENT SERVICES



beginning two (2) hours prior to rental.

Nagawicka Suite & The Boat House

Included within the on-site ceremony fee and available two hours prior to the rental. If the ceremony is not on-site these areas are available for rental at \$500 per hour (each) as early as noon. 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

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 Manger 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 he 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 and include an additional \$2 per person handling fee.

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. The South Heritage Ballroom may be used for indoor wedding ceremonies, and the substitute for outdoor ceremonies in case of inclement weather. 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.