



THE COMMODORE
A BARTOLOTTA RESTAURANT

DAYTIME CATERING MENU

Scott Garthwaite Executive Chef



DAYTIME CATERING PACKAGES

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THE COMMODORE'S CONTINENTAL BREAKFAST



*25 per Person, Minimum 10 Guests
Charged on the Entire Guest Count Guarantee*

Assorted Breakfast Pastries

Fresh Cut Seasonal Fruit

Overnight Oatmeal Cups
with Fruit Compote

Greek Yogurt
with Dried Fruit, Honey, & Granola

Upgrade

◆ Individual Egg Breakfast Sandwiches ◆
additional \$8 each
option to add bacon or ham \$2 each

SELF-SERVE WARM BREAKFAST



*36 per Person, Minimum 25 guests
Charged on the Entire Guest Count Guarantee*

Assortment of Fresh-Cut Fruit and Berries

Fresh Baked Pastries

Creamy Scrambled Farm Eggs with Chives

Nueske's Applewood Smoked Bacon

Breakfast Sausage Links

Skillet-Fried Red Potatoes

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

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

COM-Daytime Catering Menu-2026-0520

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

LUNCH AT YOUR LEISURE



*Minimum 25 guests
Charged on the Entire Guest Count Guarantee*

Warm Ciabatta Rolls & Whipped Butter

Local Farm Mixed Greens Salad
with Herbed Vinaigrette

Penne Pasta
with Roasted Eggplant, Fresh Mozzarella,
Basil, & San Marzano Tomato Sauce

Select one: Garlic-Rosemary Roasted Potatoes or Creamy Potato Mousseline

Select one: Honey-Glazed Parisian Carrots or Roasted Cauliflower Gratin

Select one Protein.

Add Second Protein for 15 per Person. Charged on the Entire Guest Count Guarantee

Chicken Piccata
with Lemon-Caper Sauce & Fresh Herbs *55 per person*

Chicken Marsala
with Wild Mushrooms, Sweet Marsala Cream *55 per person*

Sautéed Northern Canadian Salmon
with Dill Butter Sauce *60 per person*

Red Wine Braised Beef Short Ribs
with Cabernet Sauce *65 per person*

AFTERNOON SNACK



*15 per Person, Minimum 10 Guests
Charged on the Entire Guest Count Guarantee*

Individual Chex Mix

Assorted House-Made Cookies

Whole Fruit
Apples, Oranges, Bananas

Assorted Individual Potato Chips

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THE COMMODORE'S DELI STATION



*Select two sandwiches & one salad
Served with kettle chips, dill pickles, & condiments
27 per Person, Minimum 10 Guests
Charged on the Entire Guest Count Guarantee*

Sandwiches

Maple-Cured Ham & Swiss Sandwich
with Whole Grain Dijonnaise & Honey Wheat Bread

Roast Beef & Cheddar Sandwich
with Carmalized Onion Spread & Honey Wheat Bread

Turkey Bacon Club
on White Pullman Bread

Roasted Vegetable Sandwich
with Herbed Cream Cheese & White Pullman Bread

Salads

Deli-Style Potato Salad
with Hard-Boiled Eggs, Crispy Bacon,
Mustard Dressing & Green Onions

Mixed Vegetable Pasta Salad
with Crumbled Feta Cheese & Vinaigrette

Mixed Green Salad
with choice of Ranch, French, or Italian Vinaigrette

Fruit Salad

upgrade

Vegetable Crudit  with Herbed Dip
additional 7 per person, minimum 10 guests

◆ Additional Pasta Salad, potato Salad, or Fresh Fruit ◆
additional 8 per person, minimum 10 guests

LUNCH PACKAGES



*Please select one first course, two entrée options, & one dessert
Includes bread & butter service. Price based on entrée selection*

First Courses

choose one

Caesar Salad

Bartolotta's Signature Salad with Romaine,
Anchovy Dressing, Garlic Croutons

Wedge Salad

Iceberg Lettuce, Bacon, Red Onion, Grape Tomatoes,
Warm Croutons, Blue Cheese Dressing

Waldorf Salad

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

Roasted Peach Salad *GF*

Valbreso Feta Cheese, Arugula, Frisée,
Honey-Sherry Vinaigrette, Toasted Sunflower Seeds

Mixed Green Salad *GF*

Mixed Greens with Fresh Herbs, Tomatoes,
and Shaved Vegetable Crudit  with a Cava Vinaigrette

Tomato Pernod Soup *V*

Rich Tomato Soup Seasoned with Pernod and Basil
Topped with a Parmesan Croute

Shellfish Bisque *GF*

Lobster, Crab, Shrimp, Brandy, Tomato, Cream

Butternut Squash Soup *GF*

Creamy Butternut Squash Soup
with Caramelized Apples & Toasted Pecans

LUNCH PACKAGES



*Please select one first course, two entrée options, & one dessert
Price based on entrée selection*

Entrées

choose two

Chicken Paillard *GF*

Herb-Marinated Chicken Breast with Arugula,
Tomatoes, Parmesan, Lemon, & Herbs

52

Chicken Cobb

Herb-Roasted Chicken Breast with Tomato, Avocado,
Bacon Lardons, Hard-Boiled Eggs, Crumbled Blue Cheese,
Bibb Lettuce and Red Wine Vinaigrette

52

Grilled Chicken or Shrimp Caesar Salad

Bartolotta's Signature Salad with Romaine,
Anchovy Dressing, Garlic Croutons

52

Roasted Northern Atlantic Salmon

Potato Salad, Asparagus, Fennel, Arugula, Dijon Vinaigrette

58

Grilled Steak Salad

Grilled Marinated NY Strip, Watercress, Fennel,
Roasted Tomatoes, Herbed Alpine Cheese

62

Steak Frites

Grilled Marinated NY Strip, Crispy French Fries,
Choice of Maître d'Hôtel Butter or Béarnaise Sauce

62

Spinach-Mascarpone Ravioli *V*

Roasted Wild Mushrooms, Brown Butter,
Aged Parmesan

49

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LUNCH PACKAGES



*Please select one first course, two entrée options, & one dessert
Price based on entrée selection*

Desserts *choose one*

Vanilla Bean Pot de Crème
Served with House-Made Shortbread Cookie

The Commodore Signature Chocolate Cake
Rich Dark Chocolate Cake, Pecan-Milk Chocolate Mousse, Coconut and
Caramelized White Chocolate Ganache, Pecan-Coconut Florentine

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



DAYTIME CATERING
A LA CARTE

◆ ◆ ◆

SOUPS & SALADS



Please select one

Caesar Salad

Bartolotta's Signature Salad with Romaine,
Romano Dressing, Garlic Croutons

14 per person

Wedge Salad

Iceberg Lettuce, Bacon, Red Onion, Grape Tomatoes,
Warm Crouton, Blue Cheese Dressing

15 per person

Waldorf Salad

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

15 per person

Roasted Peach Salad *GF*

Valbreso Feta Cheese, Arugula, Frisée,
Honey-Sherry Vinaigrette, Toasted Sunflower Seeds

15 per person

Mixed Greens Salad *GF*

Mixed Greens with Fresh Herbs, Tomatoes, &
Shaved Vegetable Crudit  with a Cava Vinaigrette

12 per person

upgrade your salad

◆ *Additional Roast Chicken Breast 12* ◆

Additional Saut ed Salmon 15

Tomato Pernod Soup *V*

Rich Tomato Soup Seasoned with Pernod and Basil
Topped with a Parmesan Croute

15 per person

Shellfish Bisque *GF*

Lobster, Crab, Shrimp, Brandy, Tomato, Cream

15 per person

Butternut Squash Soup *GF*

Creamy Butternut Squash Soup
with Caramelized Apples & Toasted Pecans

15 per person

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MAINS



Please select one protein option plus one vegetarian option

Lobster Roll

New England-Style Lobster Salad,
Old Bay Mayonnaise, Tarragon, Served in
a Warm Butter Roll with Kettle Chips
26 per person

Steak Frites

Grilled Marinated NY Strip, Crispy French
Fries, Choice of Maître d'Hôtel Butter or
Béarnaise Sauce
38 per person

Scottish Salmon

Green Beans, Fingerling Potatoes,
Meyer Lemon & Dill Crème Fraîche
34 per person

Cobb Salad *GF*

Herb-Roasted Chicken Breast, Tomato,
Avocado, Bacon Lardons,
Hard-Boiled Eggs, Crumbled Blue Cheese,
Bibb Lettuce with Red Wine Vinaigrette
28 per person

Chicken Paillard *GF*

Herb-Marinated Chicken Breast, Arugula,
Tomatoes, Parmesan, Lemon, and Herbs
28 per person

Spinach-Mascarpone Ravioli *V*

Roasted Wild Mushrooms, Brown Butter,
Aged Parmesan
28 per person

PLATED DESSERTS



The Commodore Signature
Chocolate Cake
Rich Dark Chocolate Cake, Pecan-Milk
Chocolate Mousse, Coconut and
Caramelized White Chocolate Ganache,
Pecan-Coconut Florentine
14 per person

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

Vanilla Bean Pot de Crème
Served with House-Made
Shortbread Cookie
13 per person

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

Bartolotta's Signature Tiramisu
Our signature version of this classic
dessert of layered mascarpone mousse,
Savoardi cookies, espresso, cocoa
14 per person

Seasonal Fruit Crisps *VG*
Spring: Strawberry Rhubarb
Summer: Georgia Peaches
Fall: Apple
Winter: Pear Ginger
Served with Vanilla Ice Cream
13 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

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CUSTOM CAKES



*Custom messaging in icing available
All custom cakes require at least 3 weeks notice*

6" Cake

Servings: 8-10 pieces
100

9" Cake

Servings: 12-24 pieces
180

10" Cake

Servings: 26-35 pieces
230

12" Cake

Servings: 38-55 pieces
300

CUSTOM CAKE FLAVORS



Carrot Cake

Cream Cheese Frosting

Chocolate Cake

Salted Caramel Ganache,
Malted Chocolate Buttercream or Vanilla Buttercream

Vanilla Cake

Whipped Vanilla Cream and Vanilla Buttercream

or

Salted Caramel Ganache and Vanilla or Malted Chocolate Buttercream

Lemon Olive Oil Cake

Lemon Curd and Vanilla Buttercream

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DESSERTS BY THE DOZEN



Two dozen minimum per dessert / 4 pieces per person minimum required

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

Crème Brûlée *GF*
Vanilla Bean
37 per dozen

Coconut Panna Cotta
Passion Fruit
47 per dozen

Lemon Tart
Fresh Blueberries
34 per dozen

Carrot Cake
Vanilla Frosting
31 per dozen

Flourless Chocolate Cake
Raspberries and Chantilly Cream
31 per dozen

Assorted Cookie Trio
Chocolate Chip, Snickerdoodle,
& Seasonal Shortbread
40 per dozen

Mac's Pops *GF*
Cookies & Cream, Strawberry,
Red Velvet, Chocolate Chip,
Cinnamon Roll
50 per dozen

COFFEE & TEA SERVICE



Coffee Service
55 per gallon

Hot Tea Service
with Assorted Rishi Tea Packets
55 per gallon

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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
Athletic Hazy IPA NA Beer

Hard Seltzer

Carbliss

House Wine

Sauvignon Blanc
Chardonnay
Cabernet Sauvignon
Pinot Noir

Soft Drinks & Mixers to include:

Coke
Diet Coke
Sprite
Ginger Ale
Tonic
Club Soda
Sour Mix

Assorted Juices:

Cranberry
Orange
Pineapple
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

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 lunch; 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.