



2023-2024
SPECIAL EVENTS
CATERING GUIDE

WELCOME

Treat yourself and dazzle guests at your wedding or special event with catering by University of Wisconsin Parkside.

Allow our experienced staff to assist in creating a special event you will cherish forever. Our catering professionals will assist you in selecting one of our special options or design a customized menu tailored to your specific needs. Let us take care of all the details to make your event memorable.

University of Wisconsin Parkside's catering department has achieved the reputation of being one of the premiere catering services in the region. We continue our tradition by offering only the freshest ingredients and creative menus.

We certainly want your event to provide an everlasting memory of fabulous food, excellent service, and an ambiance that is beyond your expectations.

Please don't hesitate to contact us with any questions.

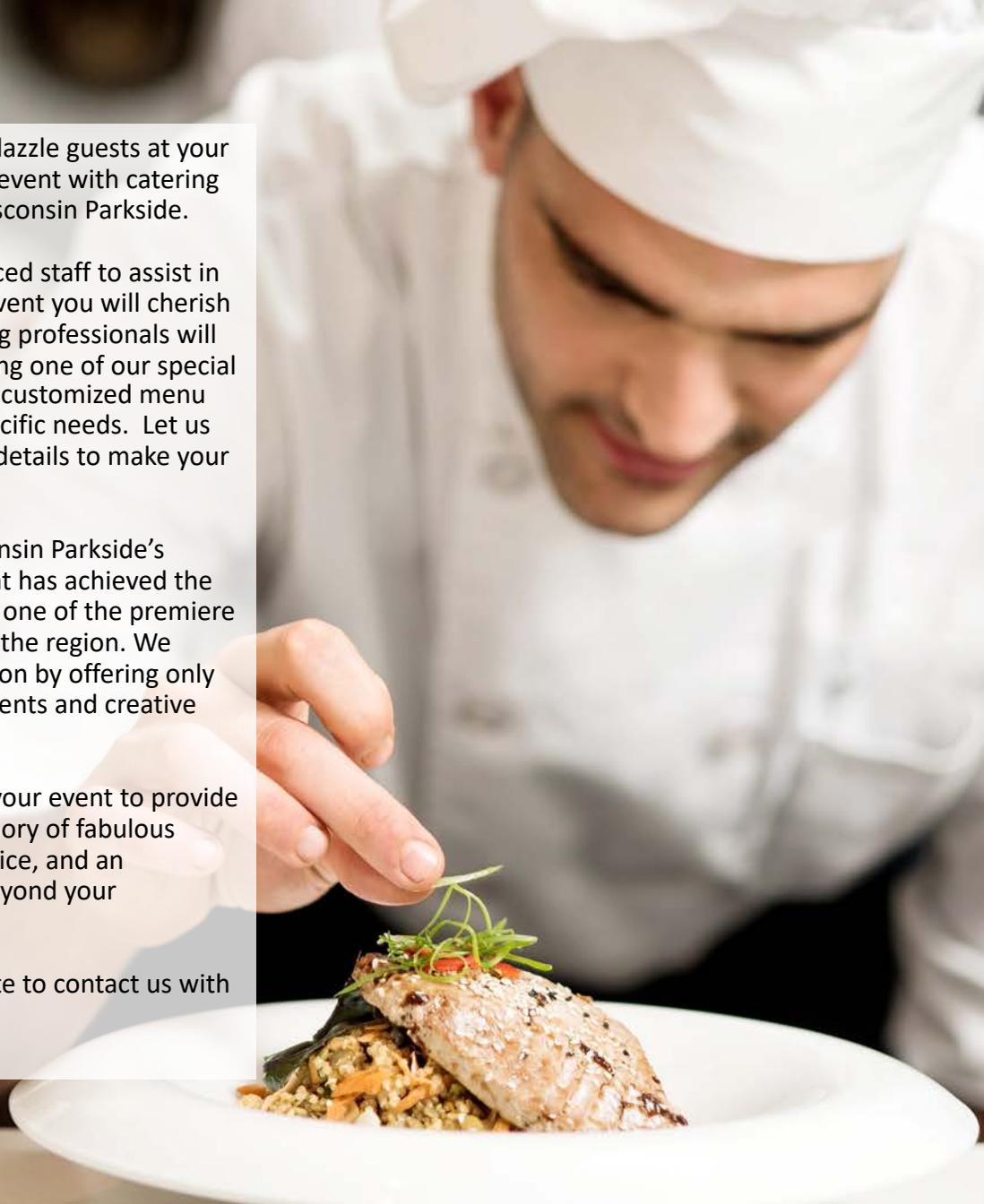


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ROOM RESERVATIONS

To reserve a space contact reservations at **262.595.2458** or email reservations@uwp.edu and provide approximate guest count, table, décor or equipment needs.

MENU

Our Catering Director and Executive Chef will work closely with you from the beginning to ensure you we get the best menu for you and your guests. We will work with you to meet dietary needs of your guests; additional fees may apply.

GUARANTEES

Final Guarantees for ALL catering orders must be submitted at least 3 business days prior to the start of your event. Any changes past this deadline may incur additional fees. However, staffing or supply chain issues may necessitate substitutions.

LEFTOVERS

For food safety reasons, we do not allow customers to remove ANY food from an event at the conclusion of the event.

ALCHOLIC BEVERAGES

Wisconsin State Law prohibits the purchase or consumption of alcoholic beverages by persons under the age of 21. We do not serve alcohol to any guest without a valid driver's license or state-issued ID.

LINEN

Linen will be provided for the buffet tables and included in the price of your order. If you would like specialty linen, please contact the Catering Director to discuss options available within your budget.

PAYMENT

We gladly accept VISA, Master Card, Discover, Cash, or Check. A deposit is due at the time of your booking. The remaining balance must be paid in full 7 business days prior to your event. The balance for a per consumption bar is due within a week following the event.

INCLUDED WITH EVENT

We are pleased to include the following services with your event:

- Audio & visual equipment
- Elevated head table
- Dance floor

ADDITIONAL INFORMATION

Events may incur additional charges for extra travel, labor and/or equipment for their event.

For events not meeting minimum requirements, please inquire about vouchers in Brickstone.

*In the event of product unavailability due to supply chain issues, substitutions may occur. This will be communicated prior to your event by management.

CONTACT INFORMATION:

CATERING DIRECTOR

262.595.2346
catering@uwp.edu



BREAKFAST



BREAKFAST

*Below is priced per person for buffet.
Please add \$2 per person for a plated breakfast.*

DELUXE CONTINENTAL

\$10.00 per person

Fresh cut fruit, assorted pastries and muffins.

BREAKFAST SCRAMBLE PLUS

\$14.00 per person

A true American breakfast! Fluffy scrambled eggs served with breakfast potatoes, bacon or sausage links, fresh cut fruit, muffins and yogurt cups.

FRENCH TOAST SOUFFLE

\$11.00 per person

A sweet cinnamon and brown sugar custard souffle which is both sweet and savory. Topped with a drizzle of maple syrup and served with fresh cut fruit.

*Minimum of 6 for buffets.
Buffets include ice water and coffee or juice.*



7 BREAKFAST ALA CARTE

MAMMOTH MUFFINS | *\$24.00 per dozen*

BREAKFAST BREADS | *\$16.00 per dozen*

With butter and assorted jellies.

ASSORTED DOUGHNUT HOLES

\$4.00 per dozen

ASSORTED BAGELS | *\$14.00 per dozen*

With assorted cream cheeses.

ASSORTED SCONES | *\$16.00 per dozen*

VANILLA YOGURT AND GRANOLA

PARFAIT | *\$3.00 each, Add berries for \$1.00*

WHOLE FRUIT | *\$1.00 per piece*

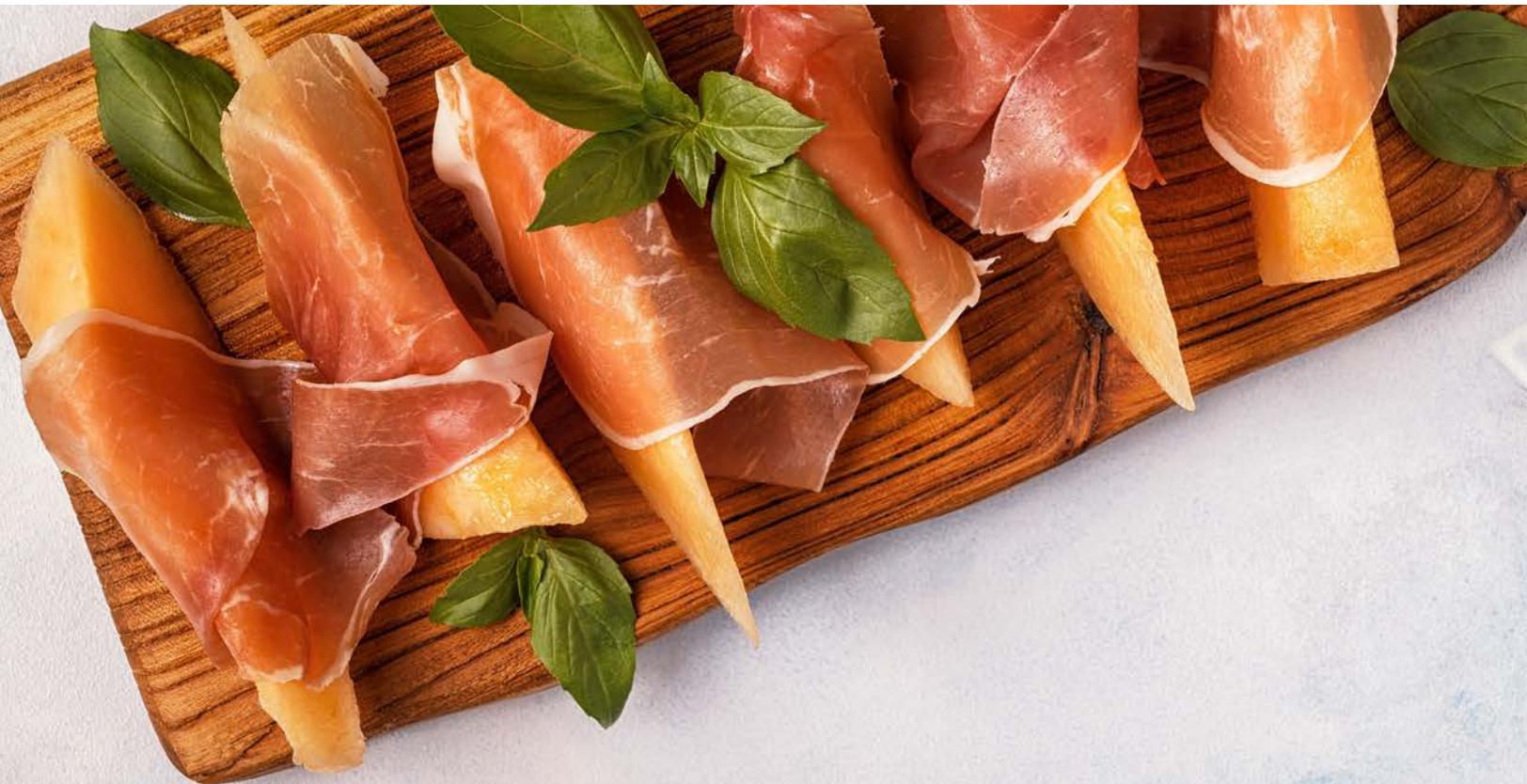
SEASONAL FRESH SLICED FRUIT

\$29.00 per platter (serves 10)





HORS D'OEUVRES



∞ COLD APPETIZER TRAYS

FRESH CUT FRUIT TRAY

\$44.00 for first 12 guests

\$3.00 per additional guest

A fresh assortment of seasonal fruit served with a whipped cream dip.

CHEESE TRAY

\$50.00 for first 12 guests

\$4.00 per additional guest

A plate of cheddar, Swiss and pepper jack cheese served with crackers.

FRESH VEGETABLE PLATTER

\$35.00 for first 12 guests

\$3.00 per additional guest

Baby carrots, celery, zucchini, squash, broccoli and cherry tomatoes served with ranch dip.

MEAT & CHEESE TRAY

\$50.00 for first 12 guests

\$4.00 per additional guest

Cubed Genoa salami, summer sausage and hard salami with assorted cubed cheeses.

Minimum order of 12.



MELON & PROSCIUTTO

\$25.00 per dozen

Prosciutto wrapped around melon.

JUMBO SHRIMP COCKTAIL

\$20.00 per dozen

Served with lemons and cocktail sauce.

CAPRESE SKEWER

\$22.00 per dozen

Skewered tomatoes with fresh mozzarella, basil and balsamic drizzle.

HUMMUS TRIO

\$4.00 per person (minimum order of 12)

Sundried tomato, roasted garlic and pesto hummus served with house made garlic herb pita chips.

SMOKED SALMON CROSTINI

\$3.00 per person (minimum order of 12)

Toasted garlic crostini topped with whipped smoked salmon and herb Boursin mousse.

CROSTINI STATION

\$4.00 per person (minimum order of 12)

Sweet pea & parmesan pesto, classic tomato bruschetta and smoked salmon mousse served with toasted garlic crostini.

ARTISAN CHARCUTERIE BOARD

\$6.00 per person (minimum order of 12)

Chef-curated artisanal local meats and cheeses with house-prepared spreads, olives, assorted crackers and crostini.



SMOKED PORK TENDERLOIN CROSTINI

\$24.00 per dozen

Smoked pork tenderloin on a crostini with berry cream cheese.

BACON WRAPPED WATER CHESTNUTS

\$30.00 per dozen

Water chestnuts wrapped in applewood smoked bacon.

PROSCIUTTO STUFFED MUSHROOMS

\$30.00 per dozen

Mushrooms stuffed with herbed cream cheese and prosciutto served on a bed of pesto cream sauce.

MINI CRAB CAKES

\$36.00 per dozen

Served with Cajun remoulade.

MINI MEATBALLS

\$13.00 per dozen

Choice of BBQ or Demi Glace.

HOT SPINACH & ARTICHOKE DIP

\$4.00 per person (minimum order of 12)

Creamy spinach and artichoke dip with house made pita chips.



JERK CHICKEN SKEWERS

\$25.00 per dozen

Served with lime cilantro aioli.

THAI CHICKEN SATAY

\$27.00 per dozen

Grilled chicken skewers marinated in peanut sauce.

BEEF TENDERLOIN CROSTINI

\$4.00 per person (minimum 2 dozen)

Shaved beef tenderloin with roasted red pepper and horseradish pesto on a garlic toasted crostini.

BEEF CARPACCIO

\$3.00 per person (minimum 2 dozen)

Basil pesto beef carpaccio with truffle oil and rock salt on a crostini with tomato olive relish.

SPANAKOPITA

\$30.00 per dozen

Spinach & feta cheese wrapped in phyllo dough served with pesto cream sauce.

VEGETABLE SPRING ROLLS

\$28.00 per dozen

Crispy fried vegetable spring rolls with sweet & sour dipping sauce.





BOXED LUNCHES & SALADS



BOXED LUNCHES

RANGER CLASSIC I \$11.00 per person

Choose from a variety of deli meat and cheese options with leaf lettuce and tomato on choice of bread.

Includes: bag of chips, cookie, bottled water, mustard and mayonnaise packets, napkins and cutlery.

BREAD

White
Wheat
Hoagie Roll
Spinach Wrap

DELI CHOICES:

Smoked Turkey
Roast Beef
Roasted Vegetables
Baked Ham

CHEESE:

Cheddar
Provolone
Swiss
Pepper Jack

ADD \$1.00 FOR GLUTEN FREE BREAD



Please add \$2 per person for a plated salad.

GRILLED CHICKEN CAESAR

\$13.00 per person

Romaine lettuce topped with sliced chicken breast, Parmesan cheese, homemade croutons, and Caesar dressing.

CORN & BLACK BEAN SALAD

\$14.00 per person

Romaine and mixed greens tossed with roasted red pepper, tomato wedges, red onion, julienned carrots and blackened chicken with honey dijon dressing.

CLASSIC CHEF SALAD

\$13.00 per person

Mixed salad greens topped with sliced turkey, ham, cheddar cheese, tomato, cucumber slices, hard boiled egg, and your choice of dressing.

ASIAN MANDARIN CHICKEN SALAD

\$14.00 per person

Chopped salad greens with crispy lo mein noodles, mandarin oranges, grilled chicken, and citrus Asian vinaigrette.

All salads include a roll with butter, bottled water, and a fresh baked cookie





SMALL PLATE SALADS



SIDE SALADS

*Add a salad to your meal. Price below is for buffet.
Please add \$2 per person for a plated salad.*

SPINACH SALAD

\$9.00 per person

Spinach with seasonal berries, grape tomatoes, carrots, toasted sunflower seeds, feta cheese and pomegranate vinaigrette.

BLUEBERRY FETA SALAD

\$9.00 per person

Arugula, blueberries, feta cheese and pecans served with lemon poppy seed dressing.

MIXED GARDEN SALAD

\$5.00 per person

Seasonal mixed greens tossed with cherry tomatoes, sliced cucumbers, shredded carrots and herbed croutons served with house vinaigrette, ranch or French.

CAESAR SALAD

\$6.00 per person

Romaine lettuce topped with parmesan cheese, homemade croutons and Caesar dressing.





LUNCH ENTRÉES



LUNCH BUFFETS

SALAD BUFFET I *\$13.00 per person*

Build your own salad buffet includes fresh mixed greens, diced ham, turkey, shredded cheddar, diced hard boiled eggs, croutons, bacon bits, carrots, diced tomatoes, cucumber slices, broccoli, assortment of dressings, breadsticks and cookies.

DELI BUFFET I *\$14.00 per person*

Build your own sandwich with assorted breads, sliced turkey, roast beef, ham, cheddar, provolone, Swiss cheese, leaf lettuce, tomato, onion, pickles, mustard and mayo. Served with potato chips and cookies.

*Buffets include ice water, lemonade or iced tea.
Minimum order of 6 people.*



GRILLED RANGER BURGER

\$13.00 per person

A flame grilled burger with an assortment of toppings including lettuce, tomato, red onion, pickles and cheese. Served with pasta salad or house made chips.

BBQ PULLED PORK SANDWICH

\$15.00 per person

Slow roasted shredded pork roast with BBQ sauce, pickles and served on a Kaiser roll. Served with coleslaw salad or house made chips.

GRILLED CHICKEN TACO SALAD

\$14.00 per person

A classic taco salad served in a fried flour tortilla shell with grilled chicken, black beans, lettuce, tomatoes, red onions, cilantro topped with guacamole and sour cream.

GRILLED CHICKEN SANDWICH

\$14.00 per person

Grilled chicken breast served on a Kaiser bun topped with Swiss cheese, lettuce, tomato, pickles and red onion. Served with pasta salad or house made chips.

GRILLED VEGGIE AND HUMMUS WRAP

\$15.00 per person

Grilled veggies and our homemade hummus with onions and lettuce in an herbed wrap. Served with pasta salad or house made chips.

GRILLED PORTOBELLO BURGER

\$17.00 per person

A teriyaki marinated portobello mushroom topped with mozzarella cheese on a Kaiser bun. Served with fresh fruit and house made chips.

HALF SANDWICH AND SOUP

\$15.00 per person

Choose from turkey, ham, roast beef or vegetable sandwich on hoagie, ciabatta roll or herbed wrap. Served with house made chips, pickles and soup of the day.

Lunches include ice water and lemonade or iced tea.

Minimum of 4 per menu selection choice.

Minimum of 8 total.





THEME STATIONS



GOURMET TACO & FAJITA STATION

\$24.00 per person

Build your own taco or fajita station with flour tortilla or corn tortilla, sofrito black beans, red salsa, green salsa, shredded cheese, guacamole, pico de gallo, shredded lettuce, sliced jalapenos and sour cream.

Choice of 2: blackened fish, pork carnitas, grilled chicken or grilled steak .

ASIAN STATION

\$22.00 per person

This station includes your choice of rice or noodles with chicken, beef or shrimp, stir fried with cabbage, carrots, bell peppers, chopped green onions, fresh cilantro. Accompanied by crispy vegetable egg rolls with sweet and sour sauce.

TEXAS BBQ

\$22.00 per person

This station includes your choice of smoked & slowly braised pork butt or chicken served with BBQ sauce, crispy fried onions and slider buns. Paired with baked macaroni topped with toasted panko crumbs, homemade coleslaw and jalapeno cornbread muffins.

Upgrade to beef brisket + \$4.00 per person.

ITALIAN STATION

\$22.00 per person

This station includes mostaccioli with marinara and your choice of meatballs, balsamic chicken or Italian sausage. Served with garlic breadsticks, grated parmesan and choice of Italian salad or roasted green beans.

*Includes ice water and iced tea.
Minimum order of 6 people.*



A close-up photograph of a gourmet dish. The main focus is a seared piece of meat, possibly a steak or lamb chop, with a dark, charred exterior and a tender, pinkish interior. It is garnished with several mushrooms, including a large, light-colored mushroom with a thick stem and a smaller, darker mushroom. The dish is served on a white plate with a rich, brown sauce. In the background, there are blurred elements of a restaurant setting, including a green herb sprig and a slice of cucumber.

ENTRÉE OPTIONS

*Entrees are priced per person for buffet.
Please add \$2 per person for a plated dinner.*

GRILLED SALMON

\$27.00 buffet per person

Grilled Salmon with spinach and roasted red pepper coulis.

PAN SEARED COD

\$26.00 buffet per person

Pan seared cod with hollandaise sauce and grilled scallions.

SPAGHETTI RATATOUILLE

\$19.00 buffet per person

Seasonal vegetable spirals in a savory tomato broth with fresh herbs.

SMOKED GOUDA FARFALLE

\$21.00 buffet per person

Farfalle pasta tossed with a smoked gouda cream sauce and fresh spinach.

MUSHROOM RAVIOLI

\$21.00 buffet per person

Cheese stuffed ravioli with fresh asparagus in a mushroom cream sauce.

Entrees served with house or Caesar salad, choice of two sides (page 24), dinner rolls, butter, ice water, coffee and iced tea.



ENTREES

*Entrees are priced per person for buffet.
Please add \$2 per person for a plated dinner.*

PRIME RIB

market price per person

Rosemary and garlic encrusted prime rib served with au jus and horseradish cream sauce.

GRILLED BEEF TENDERLOIN

\$35.00 per person

Beef tenderloin with red wine reduction sauce.

NY STRIP

\$33.00 per person

NY strip with bourbon peppercorn sauce and haystack onions.

PORK TENDERLOIN MEDALLIONS

\$25.00 per person

Pork tenderloin medallions with porcini mushroom red wine demi glace.

BBQ ST LOUIS PORK RIBS

\$26.00 per person

1/3 rack BBQ braised pork ribs.

Entrees served with house salad or Caesar salad, choice of two sides (page 24), dinner rolls, butter, ice water, coffee and iced tea.



*Entrees are priced per person for buffet.
Please add \$2 per person for a plated dinner.*

HAZELNUT CHICKEN

\$22.00 per person

Hazelnut encrusted chicken breast with Frangelico cream.

ROASTED CHICKEN

\$22.00 per person

Roasted leg quarter with rosemary demi.

JERK CHICKEN

\$22.00 per person

Jerk chicken with lime cilantro pesto drizzle and mango ginger puree.

PARMESAN CRUSTED CHICKEN

\$22.00 per person

Hand breaded chicken breast served with marinara and topped with mozzarella.

TUSCAN CHICKEN

\$22.00 per person

Roasted boneless, skinless chicken breast with an herb and sun-dried tomato cream sauce.

CHICKEN MOSTACCIOLI

\$22.00 per person

Cavatappi Pasta with a traditional marinara and marinated chicken garnished with shredded parmesan cheese.

Entrees served with house salad or Caesar salad, choice of two sides (page 24), dinner rolls, butter, ice water, coffee and iced tea.



SIDE CHOICES:

Choice of 2 sides to compliment your entrée:

- Herb Infused Couscous
- Roasted Garlic Mashed Potatoes
- Cream Garlic Parmesan Orzo
- Rosemary And Garlic Roasted Baby Red Potatoes
- Rice Pilaf

- Roasted Seasonal Vegetables
- Roasted Root Vegetable Gratin
- Balsamic Brussel Sprouts
- Roasted Green Beans
- Glazed Carrots

Entrees served with house salad or Caesar salad, choice of two sides, dinner rolls, butter, ice water, coffee and iced tea.



For guests 10 years of age and under.
Booster seats and high-chairs are available
upon request.

HAMBURGER

\$11.00 plated per person

Served with French fries and fresh fruit cup.

CHICKEN TENDERS

\$11.00 plated per person

Served with French fries, fresh fruit cup and dipping sauce.

MACARONI AND CHEESE

\$11.00 plated per person

Served with a fresh fruit cup.

GRILLED CHEESE SANDWICH

\$11.00 plated per person

Served with French fries and fresh fruit cup.



Entrees served with ice water and lemonade.



LATE NIGHT CRAVINGS



*Looking for a way to cap the evening off?
Add on specialized late-night stations.*

MINI HOT BEEF SANDWICHES

\$25.00 per dozen

Sliced beef on giardiniera, pepperoncini and mozzarella on a French roll.

PULLED PORK SLIDERS

\$20.00 per dozen

Pulled pork on mini pretzels bun with sliced cheddar cheese and coleslaw.

NACHO BAR

\$13.00 per person

Tortilla chips with an assortment of toppings including warm nacho cheese, taco meat, shredded lettuce, tomato, sour cream, jalapenos and salsa.

Add guacamole for \$1.00 per person.

CHICKEN TENDER BAR

\$8.00 per person

Southern style breaded chicken tenders and French fries. Served with BBQ or buffalo dipping sauce.



CHEESE PIZZA I \$18.00 per pizza

A 16-inch hand-tossed crust topped with a zesty pizza sauce and 4-cheese blend.

Additional Toppings I \$2.00 per topping

SPECIALTY PIZZA I \$24.00 per pizza

Each pizza starts with a 16-inch hand tossed crust topped with a zesty pizza sauce and 4-cheese blend.

MARGHERITA PIZZA

Mozzarella, fresh tomatoes, and basil.

SUPREME

Sausage, pepperoni, bell peppers, mushrooms and onions.

PESTO CHICKEN PIZZA

Pesto cream sauce, 4-cheese blend, and diced chicken breast.

BBQ CHICKEN PIZZA

BBQ sauce, 4-cheese blend, and diced chicken.

PHILLY CHEESE STEAK PIZZA

Sliced Steak with green peppers, onions, and our 4-cheese blend.

HAWAIIAN PIZZA

BBQ sauce, 4-cheese blend, diced ham, and pineapple.

TACO PIZZA

Zesty sauce, 4-cheese blend, seasonal ground beef, jalapeno peppers, diced tomatoes, and black olives.

ADD BREADSTICKS I \$10.00 per dozen

*16-inch pizza is cut into squares,
serves approximately 8 people*



A close-up photograph of several chocolate cupcakes with swirls of chocolate frosting, arranged on a white plate. In the background, a white teapot and a white bowl are visible, creating a cozy, domestic atmosphere. The lighting is soft and warm, highlighting the texture of the frosting and the sheen of the chocolate liners.

SWEETS, CAKES & SNACKS

Breaking the tradition can be fun! Let our catering staff and professional bakers create the perfect dessert. If you would like something not on this menu, please speak to the Catering Director.

CHOCOLATE DIPPED STRAWBERRIES

\$36.00 per dozen

INDIVIDUAL CAKE PER TABLE

\$31.00 per cakes (minimum 12 cakes)

Please see cake flavors on next page.

ASSORTED CUPCAKES

\$4.00 per person (minimum 12)

Please see cake flavors on next page.

JUMBO CUPCAKES

\$6.00 per person (minimum 12)

Please see cake flavors on next page.

ASSORTED COOKIES

\$12.00 per dozen

MOUSSE SHOOTERS

\$4.00 per person (minimum 12)

Chocolate, vanilla and Oreo.

SEASONAL FRUIT KABOBS

\$2.00 per person (minimum 12)

BROWNIES

\$22.00 per dozen

ASSORTED GOURMET BARS

\$36.00 per dozen



SHEET CAKES

HOMEMADE SHEET CAKES

Our gourmet cakes are baked fresh and decorated to fit your event needs. Select your choice of cake and icing.

¼ Sheet Cake - \$31.00

Serves 20

½ Sheet Cake - \$48.00

Serves 40

Full Sheet Cake - \$92.00

Serves 80

CAKE OPTIONS

(choice of 1)

Vanilla

Chocolate

Marble

Strawberry

ICING OPTIONS

(choice of 1)

Vanilla Buttercream

Chocolate Buttercream

Whipped Topping



PRETZELS AND DIP

\$2.00 per person (minimum 12)
French onion or ranch dip.

CHIPS AND DIP

\$2.00 per person (minimum 12)
French onion or ranch dip.

TORTILLA CHIPS AND SALSA

\$2.00 per person (minimum 12)

GARDETTOS

\$2.00 per person (minimum 12)

POPCORN

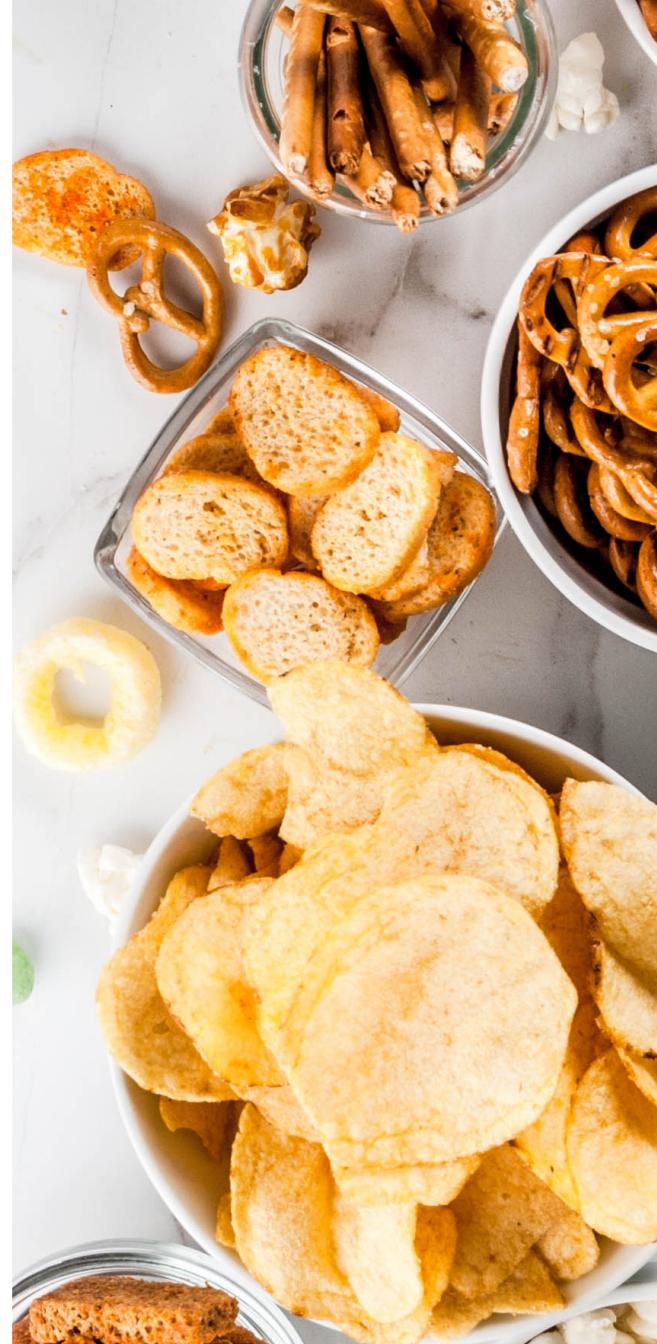
\$1.00 per person (minimum 24)

BAKED SOFT PRETZEL

\$3.00 per person (minimum 12)
Served with cheese sauce and whole grain mustard.

BREAKTIME SUNDAE BAR

\$80.00 serves 25 people.
Vanilla or chocolate ice cream with chopped nuts, sprinkles, chocolate sauce or caramel sauce, and maraschino cherries to create your own sundae.





BEVERAGES & COFFEE

BEVERAGES

BREWED COFFEE | \$22.00 per gallon

Regular or Decaf Coffee.

HOT COCOA | \$20.00 per gallon

Served with marshmallows and whipped topping.

ASSORTED TEA BAGS W/ HOT WATER

\$13.00 per gallon

HOT CIDER | \$17.00 per gallon

COLD CIDER | \$15.00 per gallon

ICED TEA | \$12.00 per gallon

JUICES | \$16.00 per gallon

Orange, Cranberry or Apple.

FRUIT PUNCH | \$12.00 per gallon

LEMONADE | \$12.00 per gallon

FRUIT INFUSED WATER | \$15.00 per gallon

WATER STATION | \$11.00 per gallon

No charge for water service when food is served.

CANNED SODA & BOTTLED WATER

\$2.00 per each

Coke products, charged on consumption.

SPORT DRINKS | \$3.75 per each

Gatorade, Propel and Vitamin Water assorted flavors.
Charged on consumption.

One gallon serves approximately 16 people



WINE, SPIRITS & BEER



We can provide a full bar service with wine, beer and spirits for your event. The open bar packages below are priced per person. All necessary items are provided with the package charge including, glassware, garnishments, ice, mixers and napkins.

THE SIGNATURE PACKAGE

\$31.00 per person for 3 hours

+\$11 per person per additional hour

COCKTAIL HOUR: *\$19.00 per person for 1 hour*

Tier 1 selection of vodka, gin, rum, bourbon, whiskey, scotch, brandy and tequila. Includes our house brand wines, domestic & import beer, soft drinks, juices, iced tea and lemonade.

THE PREMIUM PACKAGE

\$36.00 per person for 3 hours

+\$13 per person per additional hour

COCKTAIL HOUR *\$21.00 per person for 1 hour*

Tier 2 selection of vodka, gin, rum, bourbon, whiskey, scotch, brandy and tequila. Includes our house brand wines, domestic & import beer, soft drinks, juices, iced tea and lemonade.

THE PLATINUM PACKAGE

\$41.00 per person for 3 hours

+\$15 per person per additional hour

COCKTAIL HOUR *\$23.00 per person for 1 hour*

Tier 3 selection of top shelf vodka, gin, rum, bourbon, whiskey, scotch, brandy and tequila. Includes our premium wines, domestic and import beer, soft drinks, juices, iced tea and lemonade.

BEER, WINE AND SODA BAR

\$26.00 per person for 3 hours

+\$10 per person per additional hour

COCKTAIL HOUR *\$17.00 per person for 1 hour*

House wines by the glass, domestic bottled beer and assorted regular and diet sodas and juices.



Cash bar, hosted bar or drink tickets.

CASH BARS

minimum 3-hour bar

BAR FEE I *\$90 for the first hour and \$25 additional per hour per bartender. 1 bartender per 75 guests.*

HOUSE LIQUOR I \$6.00

CALL BRAND LIQUOR I \$7.00

TOP SHELF LIQUOR I \$9.00

CORDIALS I \$9.00

HOUSE WINE I \$6.00

SELECTED WINE I \$8.00

DOMESTIC BEER I \$5.00

IMPORTED & MICROBREW BEER I \$ 7.00

NON-ALCOHOLIC I \$7.00

SODA & BOTTLED WATER I \$2.00

HOUSE WINE I \$22.00 per bottle

CHAMPAGNE TOAST I \$3.00 per person

COFFEE BAR I \$3.00 per person



FREQUENTLY ASKED QUESTIONS

Q. Do you require a deposit when making reservations?

A. Yes, a \$1,800 deposit is required at the time of catering booking. The remaining balance must be paid in full 7 business days prior to your event.

Q. Is tax included?

A. Listed prices do not include tax. However, 5.5% Wisconsin sales tax is included in your final invoice.

Q. Do you offer special pricing for children?

A. Yes, we provide special entrees for children 10 years of age and under.

Q. Can I bring in my own cake?

A. Only cakes purchased from a licensed bakery may be brought in for your event. A cutting fee of \$1.50 per person will be assessed.

Q. Will catering provide bartenders?

A. Yes, catering will provide bartenders for your event. For cash bars, a bartender fee of \$90.00 per bartender for first hour and \$25 for each additional hour.

Q. Who will run my event?

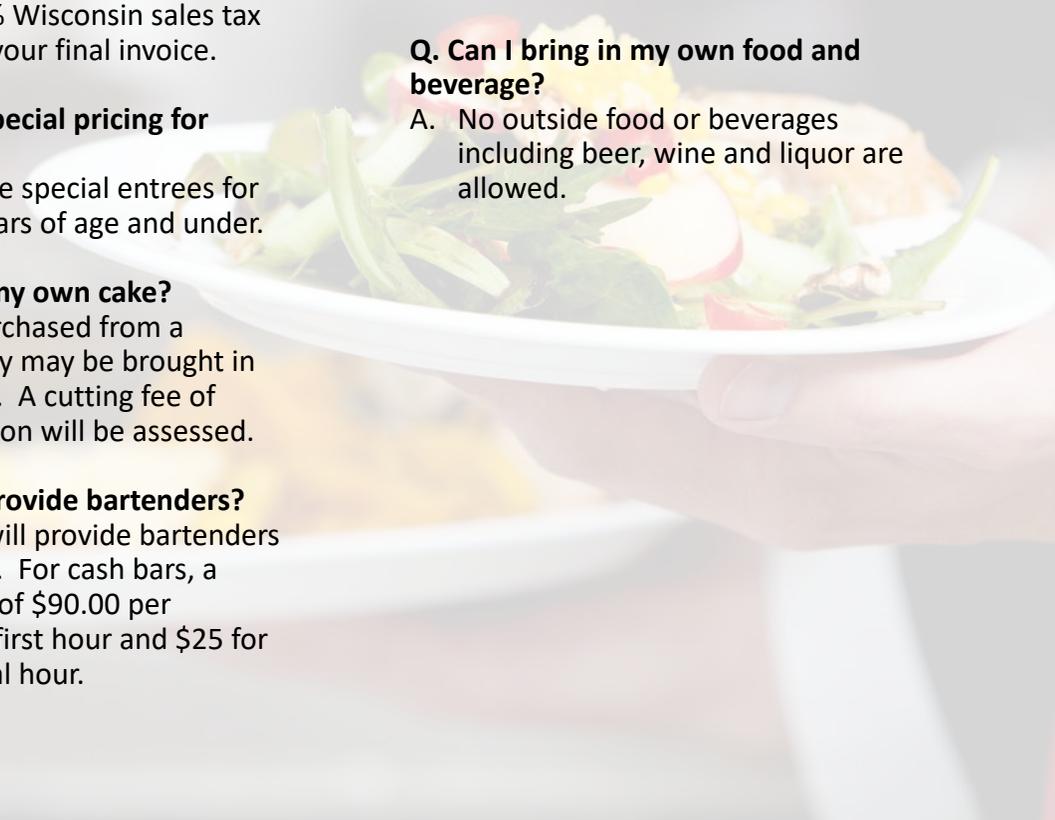
A. To ensure the success of your receptions, the Catering Director will be responsible for all event operations.

Q. Can I get special linen other than white for my event?

A. Yes, for an extra expense depending on color and material.

Q. Can I bring in my own food and beverage?

A. No outside food or beverages including beer, wine and liquor are allowed.



CONTACT INFORMATION

CONFERENCE & EVENT COORDINATOR

262.595.2458
reservations@uwp.edu

CATERING DIRECTOR

262.595.2346
catering@uwp.edu

UNIVERSITY OF
WISCONSIN

PARKSIDE

