



# NORTH SHORE

## EVENT CENTRE

*CONGRATULATIONS ON YOUR ENGAGEMENT!*

The North Shore Event Centre offers the finest in the North Shore area in event planning. We take great pride ensuring each event is truly has an exceptional experience. Specializing in Weddings we promise that your wedding day will be one of the most memorable days in your life. Each wedding allows our team to provide an unmatched level of service and delivering exceptional food that will create memories to last a lifetime.

In addition to the North Shore Event Centre, each personalized Catering/Sales Managers will ensure that you and your guests sleep well before and after your special day at our hotels – the brand new Residence Inn by Marriott and the brand new Fairfield Inn by Marriott.

Our team looks forward to planning your event and providing you and your guests with a truly exceptional experience. Please contact Lori Reesman at 414/918-4809 to set-up an appointment to view our ballrooms or get answers to any questions you may have.

### **We proudly offer Three Wedding Packages for you to explore**

#### **With a \$5,000.00 budget or more, all packages include the following Essentials:**

- ❖ Cocktail Reception right outside your ballroom
- ❖ A display of assorted cheese, crackers & crudité with dip as guest arrive
- ❖ Cash Bar
- ❖ Skirted head table on riser
- ❖ Cordless microphone for head table
- ❖ Rounds of 10 guests with chair covers and ties
- ❖ White floor length table linen with choice of colored napkins
- ❖ China, glassware and flatware
- ❖ Champagne toast for each guest
- ❖ Individual roll baskets and fresh butter
- ❖ Centerpiece to include: a round beveled mirror with hurricane lamp
- ❖ Table stands with numbers
- ❖ Coffee station
- ❖ Complimentary cake cutting
- ❖ Complimentary place card, favors and single centerpiece placement
- ❖ Skirted gift, cake, DJ and guest book tables
- ❖ Dance floor
- ❖ Event posting
- ❖ Coat rack/coat check when applicable
- ❖ Room Rental
- ❖ Special group rate at our hotel for your guests
- ❖ Complimentary guest room for the Newlyweds

## *Wedding Package #1 – Sapphire*

\*\*Includes Wedding Essentials

### Appetizer Course -- Select One

- Chilled Maryland Crab Cake w/ Mango Gastrique and Baby Arugula
- Asparagus and Wild Mushroom Risotto w/Shaved Parmesan and White Truffle Oil
- Sautee' of Wild Mushroom w/Sherry Cream Sauce, Crispy Shallot, Grilled Baguette and Micro Greens
- Tomato Bisque w/ Fresh Basil and Parmesan Crisp

### Salad Course -- Select One

- House Salad - Mixed Greens, Yellow Teardrop Tomatoes, Julienned Carrot, Hot House Cucumber with Meyer Lemon Vinaigrette
- Grilled Caesar Salad – Grilled Artisanal Romaine Hearts, Shaved Parmesan Cheese, Homemade Croutons with Caesar Dressing
- Arugula Salad – Baby Arugula, Golden Beets, Pine Nuts, Herbed Goat Cheese with Balsamic Vinaigrette

### Entrée Course – Pre-Selected – Select Two

- Chicken Piccata – Pan Fried Boneless Breast of Chicken, Lemon Caper Beurre Blanc Garlic Mashed Potatoes, and Roasted Rainbow Baby Carrots
- Baked Tilapia Almondine - Baked Tilapia Encrusted with Bread Crumbs, Parmesan Cheese, and Almonds, Rice Pilaf and Sautéed Rainbow Baby Carrots
- Top Sirloin Roast - Herb Crusted Top Sirloin Cooked To Medium and Sliced with Red Wine Demi-Glace, Roasted Sunset Fingerling Potatoes, and Sautéed Baby Carrots (Gluten Free)
- Wild Mushroom Ravioli - Decadent Pasta Filled with Portabella, Cremini Mushrooms, Mozzarella and Parmesan Cheese w/Wilted Spinach and Sautéed Fennel (Vegetarian)

### Dessert Course -- Your Wedding Cake

- Complimentary cake cutting

Price is \$44 per person + 21% Service Charge and 6.1% Sales Tax  
\$225 set up and take down fee applies

Prices are guaranteed 45 days prior to the start of your event  
Vegetarian options available upon request  
With multiple entrees plates will feature one vegetable and starch selection



## **Wedding Package #2 – Emerald**

\*\*Includes Wedding Essentials

- ❖ Five Hours of Hosted Domestic Draft Beer, Wine and Soft Drinks with cash bar for remaining

### **Appetizer Course – Select One**

- Chilled Maryland Crab Cake w/ Mango Gastrique and Baby Arugula
- Asparagus and Wild Mushroom Risotto w/Shaved Parmesan and White Truffle Oil
- Sautee of Wild Mushroom w/Sherry Cream Sauce, Crispy Shallot, Grilled Baguette and Micro Greens
- Tomato Bisque w/ Fresh Basil and Parmesan Crisp

### **Salad Course – Select One**

- House Salad - Mixed Greens, Yellow Teardrop Tomatoes, Julienned Carrot, Hot House Cucumber with Meyer Lemon Vinaigrette
- Grilled Caesar Salad – Grilled Artisanal Romaine Hearts, Shaved Parmesan Cheese, Homemade Croutons with Caesar Dressing
- Arugula Salad – Baby Arugula, Golden Beets, Pine Nuts, Herbed Goat Cheese with Balsamic Vinaigrette

### **Entrée Course – Pre-selected - Select Two**

- Chicken Saltimbocca - Boneless Breast of Chicken Wrapped in Prosciutto and Fresh Sage, Lemon Brown Butter, Whipped Mashed Potatoes and Sautéed Green Beans (Gluten Free)
- Broiled Salmon - Sockeye Salmon, Lemon Dill Bur Blanc, Rice Pilaf and Sautéed Rainbow Baby Carrots
- Bacon Wrapped Stuffed Pork Loin - Bacon Wrapped Boneless Pork Loin Stuffed with Wild Rice and Mushrooms, Warm Fennel Apple Slaw, Pork Jus and Maple Glazed Sweet Potato Hash (Gluten & Dairy Free)
- Beef Short Ribs - Boneless, Red Wine Braised Short Ribs, Garlic Mashed Potato and Roasted Rainbow Baby Carrots

### **Dessert Course – Your Wedding Cake**

- Complimentary cake cutting

Price is \$51 per person + 21% Service Charge and 6.1% Sales Tax  
\$225 set up and take down fee applies

Prices are guaranteed 45 days prior to the start of your event  
Vegetarian options available upon request  
With multiple entrees plates will feature one vegetable and starch selection

## **Wedding Package #3 – Ruby**

**\*\*Includes Wedding Essentials**

- ❖ Three Butler-Passed Hors D'oeuvres during your Cocktail Reception
- ❖ Intermezzo – Sorbet
- ❖ After Dinner Sweets
- ❖ Five Hours of Hosted Call Bar with cash bar for remaining

**Hors D' Oeuvres – Butler Passed – Select Three (Includes Hot & Cold)**

**HOT**

- Stuffed Mushroom Caps – choice of Andouille and Cheddar Cheese or Feta and Herbed Goat Cheese
- Blue Cheese Bacon Wrapped Dates
- Tomato Bisque Shooter with Basil Oil and Parmesan Crisp
- Cheddar Cheese Burger Slider with Crispy Onion, served on a Kings Hawaiian Roll
- Tempura Portobello Fries with Garlic Aioli
- Coconut-Lime Chicken Satay with Smoked Black Sesame Seeds and Spicy Peanut Sauce
- Tequila-Lime Marinated Beef Satay with Chimichurri Sauce

**COLD**

- Caprese Skewers with Grape Tomato, Basil, Mozzarella and Balsamic Drizzle
- Antipasto Skewer with Olives, Mozzarella, Salami, Grape Tomato and Basil Oil
- Bloody Mary Poached Shrimp Shooter with Spicy Cocktail Sauce
- Tuna Poke Crisp/Ponzu Marinated Tuna, Sesame Seeds, Cilantro, Wasabi Aioli and Avocado. Served on a Wonton Chip
- Hot House Stuffed Cucumbers with Cream Cheese, Smoked Salmon, Capers and Dill
- Gourmet Deviled Eggs/Choice of: Bacon, Micro Greens, Tomato served with choice of Dijon Mustard, Mayonnaise, Paprika and complimented with your choice of Avocado, Cilantro, Mayonnaise Lime and Chili Seasoning

**Salad Course -- Select One**

- House Salad - Mixed Greens, Yellow Teardrop Tomatoes, Julienned Carrot, Hot House Cucumber with Meyer Lemon Vinaigrette
- Grilled Caesar Salad – Grilled Artisanal Romaine Hearts, Shaved Parmesan Cheese, Homemade Croutons with Caesar Dressing
- Arugula Salad – Baby Arugula, Golden Beets, Pine Nuts, Herbed Goat Cheese with Balsamic Vinaigrette

**Intermezzo (A Light, Small Interlude to Cleanse the Palate) – Select One**

- Blood Orange, Lemon, Mango, or Wild Berry Sorbet

**Wedding Package #3 – Ruby continued**

**Entrée Course — Preselected -- Select Two**

- Chicken Chasseur - Pan Roasted Airline Chicken Breast w/Fresh Herbs, Chasseur Sauce, Roasted Sunset Fingerling Potatoes and Roasted Asparagus
- Pecan Crusted Mahi Mahi - Panko and Pecan Crusted Mahi, Brown Butter Bur Blanc, Whipped Mashed Potato and Sautéed Rainbow Baby Carrots
- Bacon Wrapped Petite Filet – 6 oz. Choice Black Angus Filet, Apple Wood Bacon, Herbed Compound Butter, Whipped Garlic Mashed Potato and Roasted Baby Carrots

**After Dinner Sweets – Select One**

- Fresh Dipped Chocolate Strawberries
- Assorted Petit Fours
- Assorted Chocolate Truffles

**Dessert Course -- Your Wedding Cake**

- Complimentary cake cutting

Price is \$74 per person + 21% Service Charge and 6.1% Sales Tax  
\$225 set up and take down fee applies

Prices are guaranteed 45 days prior to the start of your event  
Vegetarian options available upon request  
With multiple entrees plates will feature one vegetable and starch selection



## *Additional Wedding Options*

- ❖ Wine pour of red and white wine with dinner \$6.00 per person
- ❖ Table runners to accent guest seating tables \$7.35 per table
- ❖ Assorted charger plates \$10.00 per person

Late Night Offerings can be done for 50% of guests

- ❖ Late Night Assorted Pizzas \$22.95 each
- ❖ Marinated Chicken Bites \$5.95 per person
- ❖ Pulled Pork and Chicken BBQ Sliders \$5.95 per person
- ❖ Mini Hot Dogs \$5.95 per person

Above prices are subject to 21% service charge and sales tax