



- *Wedding Menu* -

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SOUTHSECONDMKE.COM



Congratulations! **YOU'RE GETTING MARRIED!**

At South Second, we know a wedding ceremony and reception is about more than just the ceremony and the party – these celebrations are an opportunity to uniquely reflect your journey and who you are as a couple. This important day is also a celebration of what is yet to come – when friends and family gather together to wish you well.

Just like your love for one another, South Second is a venue unlike any other. In a charismatic blend of industrial-inspired décor and elements of approachable glamour, this inviting space honors the historic character of the building, while opening the space to the bustling nightlife of the neighborhood. Nestled in the heart of Walker's Point, South Second brings Milwaukee's food and beverage districts together under one roof for an unforgettable experience from start to finish.

What better reflection of the multi-faceted space than a dining experience equally as diverse in its selections? Within these pages are mouthwatering menus expertly crafted by Saz's Catering – page by page, you will find your inspiration here. Select from traditional menus that stand the test of time or a wealth of tantalizing treats that are perfectly on-trend. With the guidance of our experienced event designers, embrace these established menus or make them all your own and select a service style, then maneuver the menu to satisfy your unique palate. From luscious libations cleverly themed and one-bite wonders that tease the taste buds through crisp seasonal salads and decadent dinners that linger on the tongue, we'll take care of you and your guests. This is your day, your celebration. We're just here to make it all easier.

Our best advice? Steal a moment away together after dinner to take it all in from the private mezzanine lounge – to look fondly on the journey that brought you to South Second and to clink your glasses in anticipation of all the memories yet to come. This evening – your evening – is the start of something stunning.

AND THERE'S NO BETTER SPOT TO START IT THAN HERE AT SOUTH SECOND.

*- the Staff
at South Second*



The Complete South Second Experience

We've taken the time to craft a handful of wedding packages for wedding celebrations of different sizes and styles. Use them as inspiration to bring your own vision to life, or sit back and relax knowing you've selected a menu primed for success.

THE FIRST KISS PACKAGE

Cocktail Hour

One hour of open bar with standard call liquor selection, house white and red wines, Miller Lite and Miller High Life, and assorted soft drinks
Package #1 hors d'oeuvres service

Dinner Service

Select a sit down, family-style, or buffet dinner listed on our menu up to \$39

Bar Service

Hosted Miller Lite and Miller High Life, house white and red wines, and assorted soft drinks for a maximum of seven hours of service (including cocktail hour)
Additional service time and brand upgrades are also available

- 70 per guest -

THE PROPOSAL PACKAGE - *Our Most Popular!*

Cocktail Hour

Butler-passed house champagne or house wine
One hour of open bar with standard call liquor selection, house white and red wines, Miller Lite and Miller High Life, two specialty beers, and assorted soft drinks
Package #2 hors d'oeuvres service

Dinner Service

Select a sit down, family-style or buffet dinner listed on our menu up to \$45

Bar Service

Hosted Miller Lite and Miller High Life, two specialty beers, house white and red wines, and assorted soft drinks for a maximum of seven hours of service (including cocktail hour)
Additional service time and brand upgrades are available

- 80 per guest -

THE I DO PACKAGE - *Our Best Value!*

Cocktail Hour

Butler-passed select champagne or select wine
One hour of open bar with standard call liquor selection, select white and red wines, Miller Lite and Miller High Life, two specialty beers, and assorted soft drinks
Package #3 hors d'oeuvres service

Dinner Service

Select white and red wine served at the table during dinner
Select a sit down, family-style, or buffet dinner listed on our menu up to \$50

Bar Service

Hosted bar with standard call liquor selection, select white and red wines, Miller Lite and Miller High Life, two specialty beers, and assorted soft drinks for a maximum of seven hours of service (including cocktail hour) Additional service time and brand upgrades are also available

Post-Dinner Hors d'Oeuvres

Our Late Night Special hors d'oeuvre package
served for one hour of your choosing up to \$10 per guest

- 110 per guest -

Hors d'Oeuvre Packages

Offered as an enhancement to your dinner service, our hors d'oeuvre packages are a great way to welcome your guests to your reception. Packages are served for one hour prior to dinner service. Service styles and menu items are open to modification and, as with everything in our menus, are completely customizable.

ONE

Water Chestnut Rumaki

Water chestnuts wrapped in smoked bacon and tossed in a sweet maple glaze

Wisconsin Lollipops

Wisconsin brat, local cheddar cheese curd, and spicy brown mustard

Caprese Bruschetta

Buffalo mozzarella mousse, olive oil roasted tomatoes, smoked sea salt, and fresh basil

Deviled Eggs

Avocado and chipotle with cilantro

9.25 per guest | all hand-passed

TWO

Cheese and Salame Display

Imported and domestic cheeses with an assortment of dried meats, nuts, and jams accompanied by assorted crackers and flatbreads

Fruits of the Earth

Seasonal display of fresh fruits, such as mango, papaya, pineapple, honeydew, cantaloupe, watermelon, strawberries, blackberries and red and green grapes; presented with raspberry yogurt dipping sauce

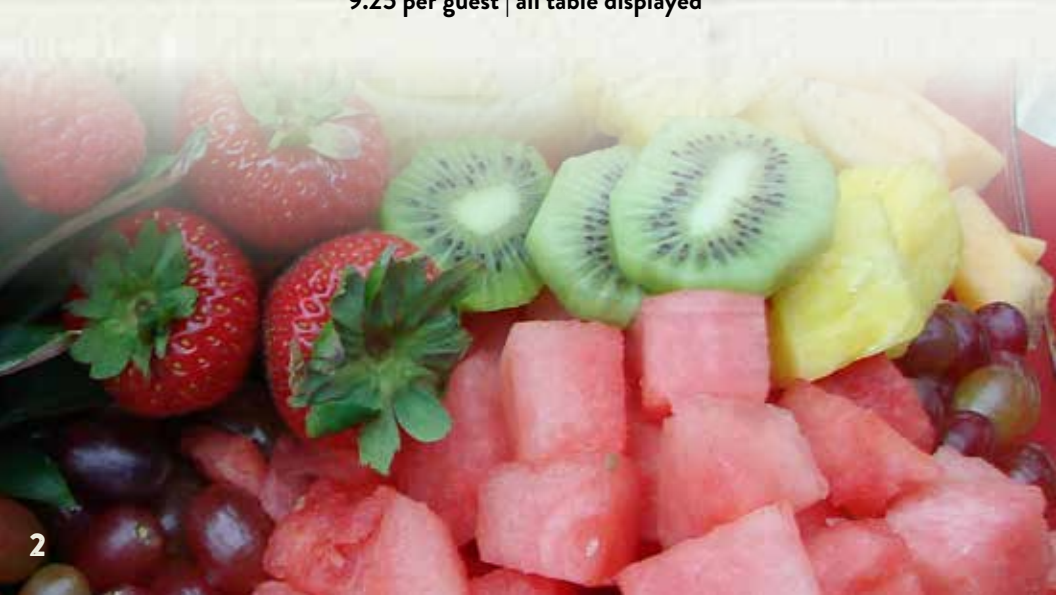
Mediterranean Display

Saz's Spicy White BBQ hummus, roasted pepper and feta dip, tabouli, marinated olives, grilled vegetables, toasted pita chips, crostini, crisp flatbreads, and assorted crackers

Smoked Salmon Display

House-smoked salmon side artistically presented with chef's garnishes, lemon, flatbreads, and assorted crackers

9.25 per guest | all table displayed



Flors d'Oeuvre Packages

THREE

Cheese and Salame Display

Imported and domestic cheeses with an assortment of dried meats, nuts, and jams accompanied by assorted crackers and flatbreads

Smoked Salmon Display

House-smoked salmon side artistically presented with chef's garnishes, lemon, flatbreads, and crackers

Mediterranean Display

Saz's Spicy White BBQ hummus, roasted pepper and feta dip, tabouli, marinated olives, grilled vegetables, toasted pita chips, crostini, crisp flatbreads, and assorted crackers

Hand-Passed Crab Cakes

Lump crab cakes pan-sautéed and served with lime cilantro remoulade

Hand-Passed Sweet Brie Bites

Fresh-baked shortbread topped with smooth brie mousse, strawberry-mango chutney, and mint chiffonade

Hand-Passed Bacon-Wrapped Jalapeño Poppers with a Twist

BBQ pulled pork stuffed jalapeños with Wisconsin cheddar cheese

12 per guest | table displayed and hand-passed

FOUR

Argentine Steak Sliders

Grilled flank steak, chimichurri, and micro sprouts on a brioche slider bun

Bacon-Wrapped Dates

Medjool dates stuffed with creamy bleu cheese, wrapped in smoked bacon, and finished with sweet maple glaze

Sesame Seared Ahi Tuna Nacho

Ahi tuna, pickled julienne vegetables, wasabi micro greens, and ginger habanero avocado drizzle for a colorful display perched atop a wonton "nacho"

Crab Cakes

Lump crab cakes pan-sautéed and served with lime cilantro remoulade

Wisconsin Lollipops

Wisconsin brat, local cheddar cheese curd, and spicy brown mustard

Seasonal Crostini

Spring: Sweet Brie Bites

Summer: Hawaiian Teriyaki pork

Fall: Pork Belly and Butternut Squash Mousse

Winter: Goat Cheese with Mushrooms and Sage Pesto

12 per guest | all hand-passed



Buffet Collections

We've taken the time to craft a handful of wedding packages for wedding celebrations of different sizes and styles. Use them as inspiration to bring your own vision to life, or sit back and relax knowing you've selected a menu primed for success. Each buffet comes with your choice of hand-served salad, buffet-served salad, seasonal vegetable, rolls and butter, and accompanying starch for your entrée selection(s).

CLASSIC | 35

Roasted and carved pork loin

Mustard crusted pork loin with Dijon peppercorn ivory sauce;
1 additional entrée selection
1 table-served salad
1 buffet salad
1 seasonal vegetable

ELEGANT | 37

Smoked and carved turkey breast

Black cherry smoked turkey breast with herb citrus turkey gravy and cranberry orange relish;
2 additional entrée selections
1 table-served salad
1 buffet salad
1 seasonal vegetable

LUXE | 39

Roasted and carved beef sirloin

Herb crusted beef sirloin with tarragon horseradish cream;
3 additional entrée selections
1 table-served salad
2 buffet salads
1 seasonal vegetable

COUTURE | 46

Roasted and carved beef tenderloin

Peppercorn crusted beef tenderloin with red wine demi and tarragon horseradish cream;
3 additional entrée selections
1 table-served salad
2 buffet salads
1 seasonal vegetable

*For increased variety, add a second carved meat selection for \$6 per guest or an additional entrée selection for \$4 per guest!
Please see the next page for buffet collection entrée options.*



Buffet Collection Entrée Selections

Walker's Point Chicken

Italian-seasoned with Roma tomato, shallots, sweet onion, and Central Standard vodka cream; served with roasted vegetable barley risotto

Chicken Bellissimo

Wild mushrooms, fresh spinach, roasted peppers, and parmesan cream; served with spinach fettuccine

Chicken Verona

Parmesan crusted and topped with crispy prosciutto, aged parmesan, fresh arugula, and lemon pan jus; served with garlic buttered gemelli

Chicken Forestiere

Topped with mushroom herb demi; served with rosemary garlic mashed potatoes

Chicken Florentine

Topped with sautéed spinach, leeks, and gruyere cream sauce; served with basil gnocchi

Saz's Award-Winning BBQ Baby Back Ribs

Our famous baby backs– Milwaukee's favorite for over 40 years!
Served with Saz's Original BBQ Sauce and herb roasted baby Yukon Gold potatoes

Braised Short Ribs

Chocolate stout or apple ale braised beef short ribs topped with frizzled leeks; served with horseradish mashed potatoes

Blackened Grouper

With tomato, caper, and crawfish sauté; served with pineapple dirty rice

Arctic Char

Miso glazed, topped with a red curry lychee nut relish; served with forbidden rice

Wild Mushroom Alfredo

Tri-color cheese tortellini with pesto alfredo and balsamic herb roasted wild mushrooms



Family-Style Dining

Family-style selections are an inviting alternative to buffet-style service at a similar pricing structure. Provide your guests with an intimate dining experience that encourages camaraderie and connection without sacrificing elegant service and buffet variety. Family-style services include a plated salad of your choice, one seasonal vegetable, and one starch.

TWO ENTRÉES 37/GUEST | THREE ENTRÉES 40/GUEST

PLATED FIRST COURSE

Choose one item from our table-served salad selections on the following page. Accompanied by an assorted artisan roll and bakery basket with Wisconsin butter.

ENTRÉES

Braised Short Ribs

Chocolate stout or apple ale braised beef short ribs; topped with frizzled leeks

Grilled Top Sirloin

With green peppercorn ivory sauce

Saz's Award-Winning BBQ Baby Back Ribs

Our famous baby backs— Milwaukee's favorite for over 40 years!

Chicken Forestiere

Topped with mushroom herb demi

Chicken Verona

Parmesan crusted and topped with crispy prosciutto, aged parmesan, fresh arugula, and lemon pan jus

Walker's Point Chicken

Italian-seasoned with Roma tomato, shallots, sweet onion, and Central Standard vodka cream

Chicken Bellissimo

Wild mushrooms, fresh spinach, roasted peppers, and parmesan cream

Wild Mushroom Alfredo

Tri-color cheese tortellini with pesto alfredo and balsamic herb roasted wild mushrooms

Blackened Grouper

With tomato, caper, and crawfish sauté

👨‍🍳 Chef suggests pairing with pineapple dirty rice

Arctic Char

Miso glazed, topped with a red curry lychee nut relish

👨‍🍳 Chef suggests pairing with forbidden rice

WISCONSIN FISH FRY FAMILY-STYLE 29/GUEST

Fresh garden salad with creamy parmesan dressing table-served to start dinner. Beer-battered Atlantic cod, french fries, potato pancakes with apple sauce, creamy coleslaw, and rye rolls. No side selection substitutions are available with this menu selection.

(Fish fry requires facility to be conducive to frying on site— client may incur additional prep tent charge)

Add Saz's Award-Winning BBQ Baby Back Ribs 5/guest

Add Breaded Lake Perch for 5/guest

Buffet & Family-Style Accompaniments

TABLE-SERVED SALAD SELECTIONS

The following salads will be served at your table with assorted artisan rolls and bakery, and will be accompanied by elegant butter roses or family-style butter plate.

Beet Duet Salad (add \$1 per guest)

Petite greens, roasted golden beets and red beet puree, cherry glazed bacon lardon, champagne vinaigrette, goat cheese croquette, and balsamic glaze

Classic Wedge

Baby iceberg, crispy bacon, grape tomato, bleu cheese crumbles, hard boiled egg, and creamy bleu cheese dressing

Boston Bibb

Chopped bibb lettuce, ruby onion compote, candied bacon, apricot English stilton and zinfandel vinaigrette (substitute goat cheese croquette for apricot English stilton for \$1 per guest)

Heart of Romaine

Fresh hearts of romaine with grilled crostini, parmesan frico, and balsamic Caesar dressing

Greek Salad

Chopped iceberg, cucumber, pepper, purple onion, tomato, feta, olive, and lemon thyme vinaigrette

Strawberry Spinach Salad

Baby spinach, fresh strawberries, candied pecans, tomato marmalade, crumbled goat cheese, and raspberry lime vinaigrette

Harvest Salad

Mixed baby greens, diced bell peppers, Fuji apples, crumbled feta cheese, toasted walnuts, and cranberry vinaigrette

Green Goddess

Boston bibb lettuce, pickled baby corn, cucumber, grape tomatoes, rainbow sprouts, pecorino cheese, and green goddess dressing

BUFFET SALAD OPTIONS

Crumbled feta, watermelon, and olive salad with honey lime vinaigrette

Mediterranean orzo salad with cucumber, tomato, and lemon vinaigrette

Sun-dried tomato pasta salad with feta, basil, and Kalamata olives

Charred corn and tri-color quinoa salad tossed in a roasted poblano vinaigrette

Loaded baked potato salad with bacon, cheddar cheese, and chives

Fresh cut fruit salad with seasonal berries

Ozark Mountain Power slaw featuring antioxidant-rich kale, broccoli, brussels sprouts, and seasonal vegetables tossed in a malt vinegar caraway dressing



Buffet & Family-Style Accompaniments

STARCH OPTIONS

Southwest pepper jack mac and cheese with smoked bacon
Creamy cheddar and chive mashed potatoes
Parmesan-rosemary roasted baby potatoes
Maple-chipotle roasted sweet potatoes
Wild rice pilaf with dried cranberries
Barley risotto with roasted vegetables
Horseradish mashed potatoes
Roasted garlic rosemary mashed potatoes

VEGETABLE OPTIONS

VEGETABLES AVAILABLE YEAR ROUND

Heirloom Carrots— glazed with your choice of: brown butter; rosemary and honey; spicy citrus; brown sugar maple; or honey lavender
Broccolini— roasted with baby onions, citrus, and red chili flake
Root Vegetables— roasted carrots, parsnips, celery root, tri-color bell peppers, and golden beets

SPRING — AVAILABLE MARCH, APRIL, MAY

Asparagus— sautéed with tomatoes, roasted with mushrooms and garlic, or glazed with balsamic
Green Beans— steamed with bacon and shallots, steamed with blistered tomatoes and roasted garlic, or amandine with Wisconsin butter
Broccoli— sautéed with garlic and Wisconsin butter or roasted four cheese gratin

SUMMER — AVAILABLE JUNE, JULY, AUGUST

Snap Peas— with leek, shiitake mushroom, and craisin sauté
Three Bean Sauté— edamame, snap peas, and green beans tossed with blistered grape tomatoes, fresh garlic, and seasonings
Squash Duo (summer, zucchini)— roasted with bell peppers and onions or roasted with citrus zest and cracked black pepper
Broccoli— sautéed with garlic and Wisconsin butter or roasted four cheese gratin

FALL/WINTER — AVAILABLE SEPTEMBER, OCTOBER, NOVEMBER

Brussels Sprouts— roasted with smoked bacon or roasted with shallots, chives, brown butter, and parmesan
Cauliflower— roasted with brown butter and almonds, roasted with creamy goat cheese, or roasted with broccoli florets
Squash Trio (acorn, butternut, winter)— roasted with bell peppers and onions, roasted with brown sugar, cinnamon, and pecans, or roasted with orange, ginger, and pecans

Epicurean Delights

PLATED DINNERS

Plated dinners include pre-set or table-served salad from the preceding salad selections and fresh bakery baskets with butter prior to dinner.

All entrées are served with your choice of seasonal vegetable.

Miso Glazed Salmon 40

Pan-seared; served with tri-colored rice

Blackened Grouper 39

With tomato, caper, and crawfish sauté;
served atop a bed of Boursin Carolina Gold rice grits

Haida Arctic Char 40

Topped with caramelized sugar-spice blend;
served with mango-pineapple chutney and pineapple dirty rice

Salmon Scallop Pinwheel 42

Honey-blackberry glaze; served with pancetta rice grit cakes

Petite Filet 47

6oz choice filet mignon grilled to medium with hunter sauce;
served with rosemary garlic mashed potatoes

New York Strip Au Poivre 47

Herb marinated, center cut, USDA Choice NY Strip, grilled to medium
with cognac infused green peppercorn ivory sauce;
accompanied by parmesan roasted potatoes

Grilled Flat Iron 39

Choice flat iron steak grilled to medium with espresso bourbon sauce;
served with roasted fingerling potatoes

Braised Short Ribs 40

Chocolate stout or apple ale braised beef short ribs topped with frizzled leeks;
served with horseradish mashed potatoes

Pork Flat Iron 38

Cold smoked and char grilled with apple cider gastrique;
served with wild rice pilaf and apple cherry compote

Pork Medallions 38

Honey lavender glazed; served with goat gouda au gratin potatoes



Epicurean Delights

PLATED DINNERS (CONTINUED)

Plated dinners include pre-set or table-served salad from the preceding salad selections and fresh bakery baskets with butter prior to dinner.

All entrées are served with your choice of seasonal vegetable.

Chicken Verona 38

Parmesan crusted and topped with crispy prosciutto, aged parmesan, fresh arugula, and lemon pan jus; served with herbed pappardelle

Wild Mushroom Chicken 38

Wild mushroom and goat cheese mousseline stuffed chicken breast with lemon-thyme cream sauce; served with parmesan roasted potatoes

Moroccan Chicken 37

Mango chutney and cumin jus; served with herb-lime Moroccan couscous

Chicken Forestiere 36

Herb-mushroom demi; served with asiago polenta

Chicken Florentine 36

Sautéed spinach, leeks, and gruyere cream sauce; served with parmesan rosemary roasted potatoes

DUET & COMBINATION DINNERS

Surf & Turf Trio 53

Pan-seared brown butter monkfish, filet medallion with roasted mushrooms and bearnaise sauce, and herb roasted shrimp; served with roasted fingerling potatoes

Steak & Shrimp 52

Char grilled filet with red wine demi and herb roasted shrimp; served with horseradish mashed potatoes

Steak & Mahi 51

Char grilled filet with hunter sauce and ginger-glazed Mahi Mahi; served with herb roasted Yukon Gold potatoes

Steak & Arctic Char 49

Grilled, seared top sirloin with red wine demi and Haida Arctic char with mango pineapple chutney; served with wild rice pilaf with dried cranberries

Smokehouse Duet 42

Two of our smokehouse favorites — Saz's BBQ ribs and smoked BBQ chicken breast; served with smoked Wisconsin cheddar and chive mashed potatoes



Custom Station Receptions

Incorporate elements of style and décor into your menu with interactive, chef-prepared food stations. Browse our wide array of stations to create the perfect dining experience.

In addition to the many selections we've presented here, we'd be happy to create something perfectly suited to your vision. All stations include basic themed décor, linens, and station equipment. Simple floral décor is also included to match the style of your event. Add a table-served green salad to kick off your guests' journey for an additional \$3 per guest. Other enhancements are available - let your imagination run free!

East Asia

Pepper steak with shiitake mushroom and hoisin sauce
Cashew chicken
Vegetable lo mein in mini "Take-Out" boxes
Lemongrass jasmine rice
Fortune cookies

Bella Roma

Penne pasta arrabbiata with roasted vegetables and sautéed shrimp
Chicken cacciatore
Tri-color cheese tortellini with pesto alfredo
Tossed Casesar salad with shaved parmesan
Antipasto platter with assorted salame, cheese, olives, grilled vegetables, and breads

The Carvery

Carved herb roasted strip loin of beef
(add carved citrus-brined smoked turkey for \$5)
Horseradish mashed potato
Caramelized pearl onions
Wild mushroom ragout
Tarragon horseradish cream
Green peppercorn demi
Rosemary artisan and ciabatta rolls

Oktoberfest

Sauerbraten with traditional ginger snap gravy
Traditional German sausages to include bratwurst,
knockwurst, and weisswurst tossed with a beer onion glaze
Homemade spätzle and blue kraut

Comfort Classics

Bacon-wrapped meatloaf with Saz's Vidalia Onion BBQ sauce
Southern fried boneless chicken breast
Buttermilk mashed potatoes with white pepper gravy
Country green beans with bacon and onion
Southern-style baked mac and cheese

Risotto Martini Bar

Select your favorite ingredients, then watch as Chef sautés-to-order, topping a martini glass of creamy parmesan Arborio rice (risotto) with your selections. Toppings include shiitake mushrooms, bell peppers, red onion, olives, roast chicken, shrimp, Maryland crab, shaved parmesan, fresh-snipped chives, and fresh basil



Custom Station Receptions (continued)

Mashed Potato Martini Bar

Custom-create your ideal mashed potato martini – select your toppings, then watch Chef sauté-to-order, topping a martini glass of mashed potatoes with your ingredients. Choose from artichoke hearts, hearts of palm, bell peppers, smoked bacon, snipped chives, red onion, capers, olives, and assorted cheeses. Choose two of our unique blends of mashed potatoes to start; wasabi, roasted garlic, green onion pesto, Wisconsin cheddar, or original Yukon Gold

Mac and Cheese Martini Bar

Our classic homemade mac and cheese and southwest pepper jack mac and cheese teamed with an array of toppings to design your own creations: lobster, baby shrimp, chives, grilled steak, bacon, chopped asparagus, sun-dried tomatoes, roasted garlic, sautéed wild mushrooms, and sliced all-beef hot dogs

Bring on the Greens

Saz's greens mixologists will conjure up a custom creation with class. Featuring ingredients such as fresh greens and micro sprouts, tomatoes, assorted chef-prepared dressings, fruits, and crudités, this station will amaze in both appearance and freshness as we shake-to-order for your guests

Authentic Street Taco Station

Bienvenidos! Build your favorite taco at this chef-interactive station. Taco offerings include fire-grilled corn and flour tortillas, shredded lettuce, pico de gallo, roasted tomato salsa, Mexican crema, avocado-tomatillo salsa, queso blanco, assorted hot sauces, black beans, and saffron rice. Select two proteins to complete your station:

- Grilled carne asada with smoked bacon
- Fried tilapia with red and white cabbage slaw
- Carnitas-style pork al pastor with grilled pineapple
- Spicy Mexican chorizo
- Grilled chicken with fajita peppers and onions
- Chipotle shrimp with jalapeño pineapple slaw

Summer BBQ Station

- Saz's award-winning BBQ baby back ribs
- Smoked beef brisket with Saz's Vidalia Onion BBQ sauce
- Grilled smoked Andouille sausage with fire-roasted peppers
- Creamy coleslaw
- Ranch beans with Andouille sausage
- Homestyle corn muffins with Wisconsin honey butter

Ultimate Seafood and Shellfish Station (add \$13 per guest)

Hot:

- Lobster and crab cakes with lime cilantro remoulade
- Black mussels steamed with white wine garlic herb butter
- Pan-seared yellowfin tuna with wasabi cream

Chilled:

- Jumbo shrimp cocktail with lemon
- Fresh oysters on the half shell
- Smoked salmon lollipop with herbed goat cream cheese
- Red snapper ceviche with avocado crema and key lime pearls
- Tabasco, sun-dried tomato remoulade, lime cilantro aioli, citrus, and cocktail sauce



Custom Station Receptions (continued)

European Mini Desserts

An array of freshly baked petite desserts handcrafted in-house
(consult your event designer to view our dessert menu for a full list of options)

Fresh fruit and berry kabobs with raspberry yogurt dip

Regular and decaffeinated coffee with accoutrements, assorted flavored coffee syrups,
whipped cream, chocolate stir sticks, and cinnamon

Sicilian Delight Dessert Station

Assorted Italian cookies, zabaglione with fresh mixed berries, and Italian cannoli
Nespresso

Regular and decaffeinated coffee with accoutrements

Classic Milwaukee Sweets (add \$6 per guest)

Sprecher Orange and Root Beer floats

Build-your-own sundaes with classic Milwaukee custard (vanilla and chocolate);
pecans, cashews, caramel, hot fudge, maraschino cherries, and whipped cream

Assorted gelato

Ultimate Chocolate Fix (add \$6 per guest)

Chocolate raspberry torte

Chocolate truffles

Chocolate mousse

Chocolate éclairs

Chocolate cappuccino tartlets

Red velvet and chocolate ganache cupcakes

Warm sipping chocolate with assorted cordials

CUSTOM STATION RECEPTION PRICING

CLASSIC

Three stations

43 per guest

ELEGANT

Four stations

47 per guest

LUXE

Five stations

51 per guest

COUTURE

Six stations

55 per guest

A minimum of four stations is required to serve groups of 175-250. A minimum of five stations is required for groups of 250 or larger to facilitate optimum guest service.



Late Night & Dessert Packages

These packages are served for one hour of your choice and are applicable only as an enhancement to an existing dinner menu. Late night selections are presented with high quality disposable service ware.

HOT SLIDER STATION | 45 PER DOZEN

Choose 3 slider styles:

Fried Chicken and Waffles — Southern fried chicken breast on a jalapeño honey butter toasted Belgian waffle with maple-mustard aioli

BBQ Pulled Pork — Pulled pork topped with sautéed poblano, smoked cheddar, and bread and butter pickles served on a mini Bavarian pretzel

Key West Po'Boy — Fried shrimp served on a mini po'boy bun with lettuce, grape tomatoes, and key lime mayonnaise

Bison Slider — Pan-seared bison with balsamic bacon onion jam and smoked gouda on mini ciabatta bun

COLD SLIDER STATION | 39 PER DOZEN

Citrus-Brined Smoked Turkey — Cranberry aioli, lettuce, and tomato on a brioche slider

Smoked Ham — Wisconsin cheddar, spicy mustard, and micro greens on a mini Bavarian pretzel

Italian — Sliced Italian meats with banana pepper-Kalamata relish on a mini hoagie

NACHO BAR | 9 PER GUEST

Select one of the following nacho styles:

BBQ — BBQ pulled pork, cheese sauce, bacon bits, sliced black olives, diced tomatoes, pickled jalapeños, shredded cheddar and Chihuahua cheese, sour cream, and guacamole

Southwest — White chicken chili, pepper jack chili con queso, sliced scallions, diced tomatoes, chopped cilantro, sour cream, guacamole, and pickled jalapeños

Traditional — Taco-seasoned beef, diced tomatoes, pickled jalapeños, sliced black olives, cheese sauce, sliced scallions, sour cream, and guacamole

CHILI BAR | 8 PER GUEST

Smoked brisket chili, white chicken chili, and black bean and corn chili with shredded cheddar, pickled red onion, sour cream, oyster crackers, pickled jalapeño, black bean and corn salsa, chopped cilantro, and diced tomatoes

BBQ SUNDAY BAR | 10 PER GUEST

Saz's signature BBQ pulled pork, BBQ pulled chicken, chopped brisket, bacon bits, elbow macaroni, traditional cheese sauce, pepper jack cheese sauce, frizzled leeks, caramelized onions, sautéed mushrooms, poblano peppers, pickled jalapeños, cilantro, scallions, shredded cheddar, and pepper jack cheese

SAZ'S FESTIVAL-FAMOUS STATION* | 10 PER GUEST

Signature Sour Cream & Chive Fries with house dipping sauce

Saz's famous BBQ pulled pork sliders

Leinenkugel's beer battered Wisconsin white cheddar cheese curds with Saz's Spicy White BBQ

Saz's festival-favorite Mozzarella Marinara

**Festival-Famous Station only available at facilities conducive to cooking on site and/or May-October weddings*



Late Night & Dessert Packages (continued)

These packages are served for one hour of your choice and are applicable only as an enhancement to an existing dinner menu. Late night selections are presented with high quality disposable service ware.

DONUT BAR | 8 PER GUEST

House-made plain and chocolate cake donuts, chocolate ganache, caramel sauce, maple icing, cinnamon sugar, jimmies, raspberry jam, orange marmalade, crystal sugar, crumbled bacon, sea salt, and powdered sugar

PRETZEL SUNDAE BAR | 9 PER GUEST

Freshly baked Bavarian pretzels, brown butter, pretzel salt, warm caramel, cinnamon sugar, chocolate fudge, whipped cream, jimmies, and vanilla ice cream

CLASSIC MILWAUKEE DESSERT STATION | 10.5 PER GUEST

Sprecher Orange and Root Beer floats

Build-your-own sundaes with classic Milwaukee custard (vanilla and chocolate); pecans, cashews, hot fudge, caramel, maraschino cherries, and whipped cream
Assorted gelato

TIERED PETITE DESSERT BAR | 10.25 PER GUEST

An array of freshly baked petite desserts handcrafted in-house
(consult your event designer to view our dessert menu for a full list of options)

Fresh fruit and berry kabobs with raspberry yogurt dip

Regular and decaffeinated coffee with accoutrements

Assorted flavored coffee syrups

Whipped cream, chocolate stir sticks, and cinnamon



Beverage Service

A celebration is just not complete without some libations to enhance the festive ambience.

From basic soft drink and water packages to fully-hosted open bar and one-of-a-kind signature cocktails, we've got something for every craving. Please note that South Second does not permit the carry in of outside beverages under any circumstances – all beverage service must be provided by our professional, licensed bar staff with product supplied expressly through Saz's Catering. Detailed product lists are available on request. Should you have a special beverage request, our event designers welcome the opportunity to make your liquid vision reality... perhaps with a few fun recommendations along the way!

BEVERAGE PACKAGES

All packages are priced per guest, unless otherwise indicated.

Full Hosted Standard Bar

Call brand liquor selections, Miller Lite and Miller High Life domestic and 2 specialty beer selections, house red and white wine, and assorted soft drinks

First Hour 13

Each Additional Hour 6.5

Full Hosted Premium Bar

Premium brand liquor selections, Miller Lite and Miller High Life and 2 specialty beer selections, select red and white wine, and assorted soft drinks

First Hour 15.5

Each Additional Hour 8

Standard Beer, Wine & Soda Package

Miller Lite and Miller High Life, house red and white wine, and assorted soft drinks

First Five Hours 15

Each Additional Hour 5

Dressed to Impress: Beer, Wine & Soda Package

Miller Lite and Miller High Life, 2 specialty beers, select wines, and assorted soft drinks

First Five Hours 17

Each Additional Hour 5.5

The Finest: Beer, Wine & Soda Package

Miller Lite and Miller High Life, 2 specialty beers, premium wines, and assorted soft drinks

First Five Hours 19

Each Additional Hour 6.5



BEVERAGE PACKAGES CONTINUED

The Wisconsin Package: Local Favorites

An upgrade to the standard beer, wine, and soda package, this package celebrates Wisconsin's own breweries and wineries. Select 3 beers and 3 wines from the following local talents for the optimal Wisconsin experience. Consult your event designer for a complete list of available products. Seasonal products may not be available.

First Five Hours 18.5 per guest
Each Additional Hour 6 per guest

Beer:

New Glarus Brewing — New Glarus
Sprecher Brewing — Milwaukee
Lakefront Brewery — Milwaukee
Milwaukee Brewing Company — Milwaukee
Central Waters Brewery — Amherst
MillerCoors Brewery — Milwaukee
Good City Brewery — Milwaukee
Third Space Brewery — Milwaukee

Wine:

Wollersheim (Pinot Noir, Chardonnay, Riesling)
Cedar Creek (Pinot Grigio, Cabernet Sauvignon, Cranberry Blush)

Soda & Water Only

Applicable for guests under 21 or events not offering alcohol
First Five Hours 5.75 per guest
Each Additional Hour 2.25 per guest

Beverage package pricing is valid for 100 or more guests. Please connect with your event designer for smaller group pricing. Package pricing includes products served at the bars only; should you wish to have wine or champagne butler-passed or served at the table during dinner, this will be billed per bottle based on standard pricing.

SPIRITS & BEVERAGES - INDIVIDUAL DRINK PRICING

Call Brand Simple Mixed Drinks	8
Premium Brand Simple Mixed Drinks	9
Call Brand Cocktails (Martini, etc.)	10
Premium Brand Cocktails (Martini, etc.)	11
Assorted Pepsi Products (per glass)	2
Bottled Water (per 12oz bottle)	2
LaCroix Sparkling Water (per bottle)	3
Juice (per glass)	3
Domestic & Miller Beer (per bottle)	5
Specialty Beer (per bottle)	6 & ↑
House Wines (per glass)	8

Select and premium wine lists are available – please inquire for a detailed list



SPIRITS & BEVERAGES CONTINUED

Beer Product Selections

Domestic Miller Beers – Miller Lite, Miller 64, Miller High Life, Sharp's, Coors Light, PBR, Redd's Apple Ale

Specialty Beers – Heineken, Corona, Fat Tire, Blue Moon, Clausthaler (Non-Alcoholic) and selections from the following breweries; Leinenkugel's, New Glarus, Lakefront, Milwaukee Brewing Company, Sprecher, Central Waters, Good City, or Third Space

Consult your event manager for a complete list of available products

Liquor Product Selections

Call Brands – Tito's vodka, Tanqueray gin, Korbel brandy, Jack Daniels whiskey, Jim Beam bourbon, Seagram's 7 whiskey, Bacardi rum, Captain Morgan rum, White Label Dewars scotch, Jose Cuervo Gold tequila, and Southern Comfort

Premium Brands – Grey Goose vodka, Rehorst vodka, Bombay Sapphire gin, Korbel VSOP brandy, Crown Royal whiskey, Woodford Reserve bourbon, Seagram's VO, Glenfiddich scotch, Casadores tequila, Roaring Dan rum (Great Lakes Distillery), Caliche rum, and KK whiskey (Great Lakes Distillery)

BEVERAGE SERVICE PRICING & POLICIES

Bar service at South Second ensures your event will be staffed with experienced, friendly, courteous, uniformed, licensed, and trained bartenders.

Bar staff will not serve those who appear intoxicated, those who cannot produce valid ID, or those who are under the legal drinking age. Bartenders reserve the right to refuse service to unruly or otherwise uncooperative patrons at their discretion. All bar equipment (including standard glassware) and product are included in your pricing as indicated in the relevant services contracted. Last call will be thirty minutes prior to your event end time.

Bar service will conclude at the time noted on your contract.

Hosted Bar Service

Standard service charges and applicable sales tax will be added to total bar balance. In addition, there will be a \$100 fee charged per bartender (group size will determine the number of bartenders needed and is up to the discretion of Saz's Catering Management). Bartender fee for hosted bars will be waived, provided total bar sales equal \$500 or more per bar setup. Bartenders do accept gratuities as part of their livelihood and will display tip jars at your event. If you prefer that we refrain from this practice, please alert your event designer and he or she will add a \$14 per bartender, per hour (including set up and tear down) gratuity fee in lieu of tip jars.

Cash Bar Service

Purely cash bars are subject to a \$500 sales minimum per bar setup. Should your bar not meet this minimum, you will be responsible for the difference and will be invoiced accordingly. A bartender service fee of \$125 per bartender will be charged. Bartenders do accept gratuities as part of their livelihood and will display tip jars at your event. If you prefer that we refrain from this practice, please alert your event designer and he or she will add a \$14 per bartender, per hour (including set up and tear down) gratuity fee in lieu of tip jars.

General Policies & Information

What You Can Expect

South Second and Saz's Catering hold client satisfaction at the very pinnacle of priorities. To us, each couple and each wedding is treated with the utmost attention and care, resulting in a simple, stress-free planning experience you can be confident in from your initial consultation through the very last moment on the dance floor. The following amenities and services are complimentary with your booking at South Second, a Saz's Hospitality Group Property:

- Professional and accommodating planning and service staff and culinary team
- Private bridal suite with refreshments
- Guest dining and food service tables and industrial-style dining chairs
- Stock pattern white china, silver flatware, and glassware
- White, black, or ivory floor-length linens and your choice of a colored linen napkin (selections based on availability)
- Complimentary cake cutting service (cake must be provided by a licensed bakery, as per Wisconsin state law, no personal food items are permitted on the premises)

Menu Pricing

All menus herein are based on a minimum of 150 guests.
An additional fee will apply for smaller groups.

125-149 Add \$2 per guest

100-124 Add \$4 per guest



General Policies & Information

Securing Your Event: Contracts and Deposits

Saz's Catering and South Second require that a signed contract accompany your initial event deposit. Your event date is not considered secure until Saz's Catering is in receipt of both contract and deposit – dates will not be held and prospective clients are not guaranteed a first right of refusal. The initial deposit required is equal to your full room rental fee. Final guest count and menu may be modified up to 15 business days prior to your event.

Payment Schedule

Second Deposit - 50% of remaining balance, due 6 months prior to your event date

Final Deposit - 100% of remaining balance, due 15 working days prior to your event date

Please note that all events require payment in advance of services, unless previous arrangements have been made. **Anticipated post event charges will require a verified credit card to be held on deposit.** Ancillary charges will be processed via the card on file within 30 days following your event, unless another form of payment is presented prior to your event conclusion.

Room Rental Rates and Minimums

Food and beverage minimums and room rental rates vary based on your particular event details. Should your final menu not meet the food and beverage minimum for which you are contracted, you will be invoiced for the difference. Food and beverage minimum does not include applicable sales tax, service charge, room rental, or items that are unrelated to food and beverage.

Service Charge and Sales Tax

Food and beverage is subject to a 22% service charge and applicable sales tax of 6.1%. Service charges are applied to labor and other associated expenses and are not a gratuity. Gratuity is left entirely to the discretion of the client. Should you wish to extend a gratuity to the staff for your event, your event designer or manager can assist you in doing so.

Final Details

Final details, including guest count, menu selections, room diagram confirmation, itinerary, rental requirements, final payment, and any other information important to the success of your event, are due to your event designer or the Saz's Catering office no less than 15 business days prior to your event. The final guest count is the minimum number of guests for which you will be charged and, along with any other associated charges, will determine your final balance due. After this time, your guest count may be increased, but not decreased, pending the availability of product, equipment, and staff to accommodate your request.

Big Day? How About a Big Weekend!

From your rehearsal dinner to your post-wedding brunch, let the experts at Saz's Catering turn your wedding day into your wedding weekend. Inquire with your event designer to discover how Saz's can work with your style - whether it be backyard BBQ or swanky soirée - to make your vision a reality.



General Policies & Information

Rehearsal, Setup, and Teardown

Availability of South Second is subject to its confirmed schedule of events. A rehearsal time will be agreed upon within 30 days preceding your wedding based on venue availability.

The minimum amount of time for setup that will be allotted is 2 hours. Client may elect to extend setup time for an additional fee, pending venue availability. Advance coordination of desired access time with your event designer is strongly recommended. Any vendors bringing in items for your reception are responsible for handling the setup of their items. This includes, but is not limited to; florists, entertainers, bakeries, and friends of the family. You must conclude your event by the scheduled time, and guests must vacate the premises within one hour. You are responsible for making arrangements with your vendors for tear down and item removal at the end of your reception. Any centerpieces, decorations, or equipment must be removed upon the conclusion of the event as items may not be stored in the hall overnight. Items remaining in the event space following the close of your event rental period become the express property of South Second, unless prior arrangements have been made.

Security

If valuable items are to be left in the event space for any duration of time, it is recommended that a security firm be retained at the client's expense. South Second and Saz's Catering staff are happy to recommend vendors with whom we have previously worked, and retain the right to review, approve, coordinate, and monitor any supplemental security services. Saz's Catering or South Second will not be held responsible for lost, stolen, or damaged property.

Decorations

Decorating is permitted with pre-approval by your event designer. Open-flame candles are strictly prohibited; however, completely enclosed candles are permitted. Banners or items for display cannot be attached to walls, floors, windows or ceilings with nails, tape or any other substances that may cause damage. No confetti cannons, smoke machines, or fog machines are permitted.

Parking

Included with your rental of South Second are 10 reserved spots in an adjacent lot. For all other guests, street parking is available on 2nd Street and other streets nearby. Valet service recommendations are available upon request.

Photography

Saz's Catering often takes photographs of events, food and beverage displays and table settings and by signing this contract you give acceptance to Saz's Catering to copyright, use and publish photographs for marketing and illustration purposes. Should your event incorporate sensitive or confidential displays, please notify your event manager of these areas and off-limits photography.

Music

Your entertainment must be pre-approved by your event manager prior to contracting them. In accordance to the City of Milwaukee, after 9pm, if the music from the approved band or DJ is reading over 55db anywhere beyond 50ft from the property, the garage doors must close. Amplified music must stop by 12:00am. Your approved DJ or band must load out within one hour of your scheduled event end time. Failure to do so will result in an additional assessment of \$300.



General Policies & Information

Special Menu Requests

This menu is designed to give you a taste of what Saz's Catering can offer your event. A wide variety of other menus are available upon request. Had something particular in mind? The culinary staff at Saz's Catering welcomes the opportunity to custom-design a menu based on your vision, your traditions, your favorites, or just something you think would be a perfect fit. Children's, Vegetarian, and Dessert menus are available, and we are happy to work with any dietary restrictions you or your guests may have. We are here to serve you – our guest – and your request is our pleasure!

Discounts - Special Incentive Rates

Saz's Catering offers special discounted pricing for most Friday Weddings throughout the year and for Saturday Weddings during non-peak times. Please consult your representative to learn how you can save big during non-peak times!

Holidays and Special Rates

Additional service charges will apply to the following dates: New Year's Eve, New Year's Day, Christmas Eve, Christmas Day, Thanksgiving, Labor Day Weekend, Memorial Day Weekend, Easter Weekend, or Fourth of July weekend. Service charges are billed at 1.5 times the standard rate.

Left Over Food

Per Saz's Catering policy and the policy of the State of Wisconsin Health Department, no left over food is permitted to leave the premises following an event. This is in an effort to safeguard against inadvertently improper food storage by guests and subsequent food safety concerns. All food product served during the course of an event becomes the property of Saz's Catering. As such, Saz's staff does not provide to go containers.

Cancellation

Deposits are non-refundable. If unforeseen circumstances necessitate the cancellation of your event, your deposit will be retained until the date has been re-booked by another party. If the date is not re-booked, your deposit will be forfeited.

In the event of an occurrence beyond the control of Saz's Catering and South Second, neither entity shall be held responsible or liable for any loss or damage of any kind resulting to the client or client's guests, invitees, agents, or employees of such occurrence. In the event such occurrence renders South Second uninhabitable, Saz's Catering, South Second and the client agree to reschedule the event at a mutually agreed upon date and time. All deposits will be applied to the rescheduled wedding without penalty. In the event the wedding is unable to be rescheduled to a date suitable for all parties, all deposits remitted will be refunded. For the purpose of this agreement, such occurrences include, but are not limited to, acts of God, natural disaster (i.e. fire, hurricane or flood), war, riot, or any other similar event beyond the control of either party.

