
Catering Menu

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Hotel**RED**

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restaurant & bar

Welcome to Events at HotelRED and The Wise Restaurant & Bar

We are excited to present to you our services in preparation for your upcoming event. Our Sales team and Executive Chef are ready to assist you with every detail. The following pages offer you our current catering menu, from breakfast spreads to plated dinners. We are very community focused and use over 40 local farmers and purveyors to explore the local color and to make our menus unique.

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Sales and Event Manager
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Property Policies

Parking:

Complimentary parking is accessible from the Regent Street side of our building. Parking is on a first-come first-served basis in our street level and underground parking lots. Our ramp to the underground parking lot has a 7' clearance. Valet parking may be arranged for your event.

Food Service:

No food or beverage of any kind is permitted in banquet or meeting rooms unless provided by the hotel. Wisconsin health code states that no food or beverage items which remain un-eaten after the event may be removed from the rented banquet space by the customer or its attendees. Food must be consumed in the contracted space. Selections priced as stated. Item substitutions may be subject to additional charges.

Guarantees:

The hotel will confirm the food and beverage prices 90 days prior to the event. Final head count guarantee for your event is required two weeks prior to your event. If attendance falls below the guaranteed number, the client will be charged for the guaranteed number. If you do not provide a guarantee by the required guideline, your original number of guests will be considered your guarantee number. If the number of guests increases over the guarantee, we will not be responsible to serve more than five (5) percent over your guaranteed number.

Sales Tax and Service Charge:

Sales Tax of five-and-one-half (5.5) percent and service charge of twenty-one (21) percent will be added to all food and beverage charges. If your organization is tax exempt, proper documentation must be provided at the time of signing your contract and arranging payment.

Deposits and Payment:

We require a non-refundable deposit with the returned contract. This deposit will be used to confirm your location and will be applied toward your master account. Prior to the day of your event, the guaranteed portion of the bill must be paid. At this time you are also required to submit a credit card number. We will not charge your credit card if the remaining balance is paid by the first Tuesday following your event. Acceptable forms of payment include: Company Check, Master Card, Visa, and American Express.

Tastings:

Our Food and Beverage team prides itself on providing our guests with house made and local food options along with hand crafted cocktails. In this case, tastings cannot always be guaranteed to the guest. Our restaurant menu offers some items from our catering menu for any of our guests to sample. Tastings can be offered in advance with ample time before the event to ensure meeting deadlines for your event. Please ask your catering manager for the fees associated with tastings.

Breakfast Stations

Breakfasts include Locally Brewed JBC Coffee, Seasonal Juices, and Assorted Hot Tea.
6-person minimum

****For Groups of 15 or less we offer a custom breakfast menu that offers 4-5 seasonal selections for your guest to choose the morning of your meeting****

The Wise Continental

Fresh Cut Fruit Display, Chef's Choice Selection of our Fresh Baked Pastries, and a Selection of Bagels with Homemade Jam, Peanut Butter, Cream Cheese and Butter.

\$12 per person

Add Build You Own Yogurt Parfaits with Assorted Toppings.

\$4 per person

Add Steal Cut Oats, Local Honey, Fresh fruit, and Assorted Toppings.

\$4 per person

Border Breakfast

Scrambled Eggs with Fresh Herbs, Chorizo, Fresh Mild and Hot Salsa, Sour Cream, Guacamole, Spanish Rice, Pinto Beans, Shredded Cheese, Warm Tortillas, Fresh Cut Fruit Display

\$24 per person

Wisconsin Pride

Scrambled Eggs with Fresh Herbs, Jones Dairy Farm Bacon and Breakfast Sausage, Herb Roasted Breakfast Potatoes, Fresh Cut Fruit Display, Chef's Choice Selection of our Fresh Baked Pastries and Breakfast Donuts, French Toast with Maple Syrup.

\$24 per person

Quiche Brunch

Farmer's Market Vegetable Quiche and Ham & Cheddar Quiche. Herb Roasted Breakfast Potatoes, Mixed Greens Salad with House Vinaigrette, Fresh Cut Fruit Display, Chef's Choice Selection of our Fresh Baked Pastries and Breakfast Donuts.

\$26 per person

Breaks

**6-person minimum*

Build Your Own Snack Mix

Pretzels, Chex Mix, Chocolate, Raisins, and Granola

\$5 per person

Warm and Cozy Break

Hot Chocolate, 2% Milk, and Assorted Freshly Baked Cookies.

\$6 per person

Bucky Break

Wisconsin Cheese & Sausage Display, Peanuts, and Pretzels with Mustard.

\$8 per person

The Sweet Break

Assortment of Homemade Baked Cupcakes, Brownies, Cookies, and Donuts.

\$8 per person

Chips, Veggies, and Dip

Assorted Potato Chips, Vegetable Display, and Assorted Homemade Dips

\$9 per person

Chocolate Fondue

Bittersweet Chocolate Fondue, Fresh Fruit, Brownie Pieces, and Marshmallows.

\$10 per person

Brainstorming Break (Great For After 4pm)

Old Fashioned, Manhattan, or Vodka Martini (One Per Person). Fried Cheese Curds, Chorizo Stuffed Dates, and Loaded Fries.

\$15 per person

Paint Your Palate

\$10 per guest

Assorted Breads, Pita & Lavosh with White Bean Hummus, Artichoke & Roasted Red Pepper Tapenade, Olive Paste & Herbed Olive Oil

Snacks

Whole Fruit

Oranges, Bananas, and Apples

\$1.50 per piece

Individual Kettle Chips

Assorted Flavors

\$4 each

Fresh Baked Pastries

\$30 per dozen

Homemade Cookies

\$24 per dozen

Pretzels

\$12 per pound

Chex Mix

\$16 per pound

Homemade Mini Desserts

\$30 per dozen

Meeting Packages

**6-person minimum*

Half Day

Morning

Orange Juice and Cranberry Juice, Fresh Baked Pastries, Fresh Fruit Display, JBC Coffee, and Assorted Hot Teas.

Mid-Morning

Greek Yogurt, Granola, Fresh Fruit, Assorted Toppings, Refreshed JBC Coffee and Assorted Hot Teas, Bottled Coke Products, and Bottled Water

\$22 per person

Full Day

Morning

Orange Juice and Cranberry Juice, Fresh Baked Pastries, Fresh Fruit Display, JBC Coffee, and Assorted Hot Teas.

Mid-Morning

Greek Yogurt, Granola, Fresh Fruit, Assorted Toppings, Refreshed JBC Coffee and Assorted Hot Teas, Bottled Coke Products, and Bottled Water.

Mid-Afternoon

Tortilla Chips with Guac and Salsa, Fresh Baked Cookies and Brownies, Refreshed Bottled Coke Products, Bottled Water, JBC Coffee, and Assorted Hot Teas.

\$30 per person

Beverages

**Charged on Consumption*

Coca-Cola Products-20oz Bottles

Coke, Diet Coke, Sprite

\$3.75 each

Bottled Water-16.9oz Bottles

Fiji Water

\$3 each

Individual Lattes

JBC Espresso

\$5 each

Stash & ChaCha

Assorted Flavors

\$3 each

JBC Coffee - Regular or Decaf

HotelRED Blend

\$16 per half gallon

Hot Chocolate

Swiss Miss

\$15 per half gallon

Iced Tea

ChaCha Assorted Flavors

\$14 per half gallon

Seasonal Fruit Juices

Orange, Cranberry, and Pineapple

\$12 per half gallon

Lunch Stations

Lunches include JBC Coffee, Iced Tea, Lemonade, and Homemade Cookies & Brownies.

**6-person minimum*

***For Groups of 20 or less we offer a custom lunch menu that offers 4-5 seasonal selections for your guest to choose the day of your meeting**

Boxed Lunch

Your Choice of: Ham and Cheddar Cheese Sandwich, Roast Beef and Swiss, or Vegetarian Wrap. Comes with a Bag of Chips, a Piece of Whole Fruit, and a Homemade Cookie.

A Bottle of Water or Soda.

\$18 per person

Build-Your-Own Salad Bar

Mixed Greens Salad, Tomatoes, Carrots, Cucumbers, Onions, Ham, Turkey, Crutons, Shredded Cheese, Ranch Dressing, House Vinaigrette, Fresh Bread, and Fruit Display.

\$18 per person

Monroe Street Spread

Ham & Cheddar, Turkey & Swiss Sandwiches with Lettuce and Tomatoes, Mayonnaise and Mustard on the side, Potato Salad, Kettle Potato Chips, and Mixed Greens with House Vinaigrette.

\$18 per person

Lotsa Pasta

Chef's Choice Pasta Noodles, Classic Alfredo Sauce, Homemade Marinara Sauce, Marinated Grilled Chicken, Pork Sausage, Sautéed Seasonal Vegetables. Garlic Bread, and Mixed Greens Salad with House Vinaigrette.

\$20 per person

Greenbush Buffet

Choose Two Pizzas from the following: Farmer's Market Vegetables, Italian Meats, or German Flammkuchen (Bacon, Onion, Creme Fraiche, Gruyere Cheese). Mixed Greens Salad with House Vinaigrette, and Assorted Potato Chips and Dip.

\$20 per person

Vilas Wraps

Seasonal Roasted Vegetables, Marinated Chicken, and House Marinated Steak Wraps. Mixed Greens Salad with House Vinaigrette, Assorted Potato Chips, and Fresh Fruit Display.

\$20 per person

Sliders, Salads, & Such

Beef Sliders, Fish Sliders, and Seasonal Sliders. Mixed Greens Salad with House Vinaigrette, Potato Salad, Assorted Potato Chips, and Fresh Fruit Display.

\$22 per person

Regent Street Spread

Choose Two Sandwiches from the following: Ham and Cheese, Roast Beef and Swiss, Turkey and Cheddar or Roasted Chicken Salad. Chef's Soup of the Day, Mixed Greens Salad with House Vinaigrette, Potato Salad, and Fresh Fruit Display.

\$22 per person

Burrito Bar

Choose Two of the following Proteins: Carnitas (Pork), Carne Asada (Steak), or Marinated Chicken. Comes with Salsa, Guacamole, Spanish Rice, Pinto Beans, Corn and Flour Tortillas, Lettuce, Tomato, Onions, Sour Cream, Shredded Cheddar, and Tortilla Chips.

\$24 per person

RED End Zone Tailgate

Brats with Sauerkraut, Grilled Chicken Breasts, and Hamburgers. Assorted Buns, Cheeses, and Condiments, Mixed Greens Salad with House Vinaigrette, Potato Salad, Potato Chips with Dip, and Fresh Cut Fruit Bowl.

\$26 per person

Reception Appetizers

All items can be passed or stationary. Minimum 25 pieces per selection.

Please ask us about customizing your menu for any dietary concerns.

Cold Hors d'Oeuvres

Caprese Skewer, Basil & White Balsamic Reduction **\$2 per piece**

Heirloom Tomato Bruschetta with Basil and Shaved Parmesan **\$2.5 per piece**

Roasted Eggplant Caviar and Tomato Confit on Toasted Crostini **\$3 per piece**

Marinated Feta and Tomato on Olive Crostini **\$3 per piece**

Goat Cheese and Fig Truffle with Piment d' Espelette **\$4 per piece**

Smoked Chicken on Walnut Bread with Fig Spread **\$4 per piece**

Prosciutto Wrapped Melon with Mint Gastrique **\$3.5 per piece**

Seared Ahi Tuna, Wasabi Mayo and Lotus Chip **\$5 per piece**

Togarashi Cured Salmon, Pickled Daikon Salad and Orange Reduction **\$4 per piece**

Shrimp Cocktail with Cognac Sauce **\$5 per piece**

Reception Appetizers

All items can be passed or stationary. Minimum 25 pieces per selection.

Please ask us about customizing your menu for any dietary concerns.

Hot Hors d'Oeuvres

Vegetable Spring Roll with Thai Chili Sauce **\$2.5 per piece**

Chicken Chilito **\$2.5 per piece**

Sesame Chicken Satay w/Soy Dipping Sauce **\$3 per piece**

Apricot & Brie en Croute **\$2.75 per piece**

Spanakopita **\$2.75 per piece**

Pork & Vegetable Pot Sticker with Asian Dip **\$4 per piece**

Chicken Cordon Bleu **\$3.5 per piece**

Mushroom Arancini **\$3.5 per piece**

Chicken Quesadilla **\$3.5 per piece**

Mini Reuben Sandwich **\$4 per piece**

Shrimp & Pork Won Ton w/Thai Chili Sauce **\$4 per piece**

Crab Cake with Mango Aioli **\$5 per piece**

Smoked Chicken Wings with house made
BBQ, Buffalo Sauce & Thai Chili Sauce
House Ranch, Blue Cheese & Celery **\$12 per pound**

Wisconsin Cheese Curds with Dijon Aioli
& House Ranch
\$17 per pound

Beef Slider with Cheddar and Condiments **\$4 per piece**

Mini Bratwurst with Condiments **\$4 per piece**

BBQ Pulled Pork Slider, Cheddar, Pickle Mustard **\$4 per piece**

Meatballs with choice: House BBQ, Marinara or Swedish **\$2.5 per piece**

Reception Specialty Stations

*Minimum 25 guests

Stations are served for 1 Hour

A Chef Attendant is required for marked Specialty Stations at \$75.00 per Chef

Must purchase at least 3 Reception Appetizers for discount pricing

Stand-alone stations can be purchased for an additional cost

Across the Border

\$10 per person

Chipotle Marinated Chicken & Beef Fajitas with Onions & Peppers

Flour Tortillas

Cheese, Salsa, Pico De Gallo, Sour Cream, Guacamole

Corn Tortilla Chips

Cucina Italiano

\$14 per person

Three Cheese Ravioli & Mushroom Ravioli with Marinara & Pesto Cream Sauce

Penne with Arugula, Tomatoes and Chicken

Forest Mushroom Risotto, Truffle Oil & Herbs

Sliced Baguette & Garlic Bread

Far East

\$16 per person

Rock Shrimp with Szechuan Peppercorns

Beef & Broccoli with Cashews

Togarashi Cured Salmon with Marinated Daikon Salad

Vegetable Spring Rolls with Sweet & Sour Sauce

Chips & Salsa

\$9 per guest

Tri Colored Tortilla Chips with Guacamole, Black Bean & Corn Salsa, Pineapple & Mango Salsa,

Pico de Gallo & Roasted Tomato Salsa

Reception Stations Continued

Smoked Seafood Display

\$12 per person

House Smoked Salmon, Trout, Mackerel, Scallops & Mussels with Lemon, Capers, Onion, Boiled Eggs and Lemon Dill Cream Cheese and Bagel Chips

Vegetable Crudité

\$7 per person

An Array of Seasonal Vegetables with Balsamic Dip, Eggplant Puree & Roasted Red Pepper Tapenade

Say Cheese!!!

\$10 per person

Fine Selection of Imported and Domestic Cheeses, Accompanied with Dried Fruit, Nuts, Membrillo, Water Crackers & Olive Bread

Antipasto

\$12 per person

A Mosaic of Cured Meats, Imported & Domestic Cheeses, Grilled Vegetables with Balsamic Reduction, Olive & Pickle Medley and House Baked Baguettes

Mediterranean Vegetable Medley

\$7.5 per person

A Variety of Grilled Vegetables with Crumbled Goat Cheese, Balsamic Drizzle

Carving Stations

Stations are served for 1 Hour

* A Chef Attendant is required for marked Specialty Stations at \$75.00 per Chef

Must purchase at least 3 Reception Appetizers for discount pricing

Stand-alone stations can be purchased for an additional cost

Chicken and Spinach Roulade with Roasted Red Pepper Coulis

Serves 12 \$125

Stuffed Pork Loin, Andouille Sausage, Cornbread & Sage with Mango Pineapple Relish

Serves 20 \$150

Salmon Wellington, Spinach & Mushroom with Fennel Cream

Serves 12 \$190

Applewood Smoked Bacon Wrapped Turkey Breast with Grained Mustard Sauce and Silver

Dollar Rolls

Serves 40 \$300

Slow Roasted Leg of Lamb, Minted Lamb Jus and Mini French Rolls

Serves 30 \$260.00

Honey Mustard & Tarragon Glazed Uphoff Berkshire Ham with Assorted Mustards and Silver

Dollar Rolls

Serves 75 \$300

Herb Crusted New York Strip Loin, Roasted Garlic Demi Glaze

Serves 30 \$350

Peppercorn Crusted Beef Tenderloin with Bordelaise Sauce and Silver Dollar Rolls

Serves 25 \$380

24 Hour Roasted Steamship Round with Red Wine Sauce (Requires a 2-week notice)

Serves 120 \$750

Chef's Buffet

Includes Mixed Greens Salad with House Vinaigrette, Baked Breads with Butter, and Coffee and Tea Service

Please ask us about customizing your menu for any dietary concerns.

\$30/person for 1 Entrée

\$33/person for 2 Entrée

\$36/person for 3 Entrée

Choose Your Entrée

Homemade Chicken Pot Pie

Marinated Chicken, Homemade Crust, and Farmer's Market Vegetables

Blackened Catfish

With an White Wine Butter Sauce

Marinated Pork Loin

With an Apple Brandy Sauce

Mediterranean Chicken

Marinated Chicken, Pine Nuts, Sun-Dried Tomatoes, and Olives

Baked Cod

Lemon Caper Cream Sauce

Chicken Cordon Bleu

Boneless Chicken Breast wrapped in Bacon with Ham and a Swiss Cheese Sauce

Seasonal Vegetarian Pasta

Chef's Choice Pasta with Seasonal Farmer's Market Vegetables and House Sauce

Prime Rib

Horseradish Cream Sauce and Au Jus- Chef's Carving Station-25 person Minimum *(add \$8 per person)*

Choose Your Sides

Select Two Sides

(Additional Sides are \$4/person)

Roasted Garlic Mashed Potatoes

Seasonal Farmer's Market Vegetable

Roasted or Steamed

Rice Pilaf

Green Beans with Bacon

Broccoli with Seasonal Vinaigrette

Baked Mac & Cheese

Herb Roasted Potatoes

Other Sides Available Upon Request

Plated Dinner

Includes Plated Mixed Greens Salad with House Vinaigrette, Baked Breads with Butter, and Coffee and Tea Service

Please ask us about customizing your menu for any dietary concerns.

Allow your guests to choose from 2 Entrees in addition to the Vegetarian Option prior to your event. Guarantees are due one week before your event

****For Groups of 20 or less we offer a custom Dinner menu that offers 4-5 seasonal selections for your guest to choose the night of your event****

Add Homemade Plated Desserts for \$6 per person

Free Range Chicken

Herb Jus with Seasonal Vegetable and Your Choice of Starch
\$30 per person

Charred Cauliflower-Vegan

Cauliflower, Cocoa Nibs, Golden Raisins, Almonds, Aleppo Pepper, and Lemon Zest
\$30 per person

Pan Seared Seasonal Fish

With Seasonal Vegetable and Your Choice of Starch
\$30 per person

8oz Filet Mignon

Red Wine Jus with Seasonal Vegetable and Your Choice of Starch
\$40 per person

Seasonal Vegetarian Pasta

Chef's Choice Pasta Noodles with Farmer's Market Vegetables and Homemade Sauce
\$30 per person

Surf & Turf

8oz Filet Mignon with Sautéed Shrimp, Red Wine Jus, Seasonal Vegetable, and Your Choice of Starch
\$45 per person

Desserts

Mini Desserts

Cupcakes, Macaroons, Fruit Tarts, Meringues, Red-Velvet Cakes, or Leave it up to the Pastry Chef for an Assortment.
\$30 per dozen

Full-Size Cupcakes

Choose your Flavor or Leave it up to the Pastry Chef for an Assortment.
\$48 per dozen

Homemade Cookies

Peanut Butter, Chocolate Chip, Earthquake, Oatmeal Raisin, or Leave it up to the Pastry Chef for an Assortment.
\$24 per dozen

A cake may be brought in from a licensed bakery. There will be a \$50 cake cutting fee.

This includes use of plates and utensils

Our Partners

Alpha Baking

Elegant Foods

Fortune Fish

JR's Country Acres

Neesvigs Meat

Niman Ranch

Sassy Cow Creamery

Tones Farms

Uphoff Farms

Verlasso Salmon

Wisconsin Fish

Wisconsin Meadows

Bar Selections

We offer a variety of different wines. If you are looking for something specific please do not hesitate to ask.

White Wines

Canyon Road, Sauvignon Blanc
\$28 per bottle

Canyon Road, Chardonnay
\$28 per bottle

Canyon Road, Moscato
\$28 per bottle

Chateau St. Jean, Chardonnay
\$32 per bottle

Kim Crawford, Sauvignon Blanc
\$44 per bottle

Red Wines

Canyon Road, Pinot Noir
\$28 per bottle

Canyon Road, Cabernet Sauvignon
\$28 per bottle

Imagry, Cabernet Sauvignon
\$32 per bottle

Wollersheim, Pinot Noir
\$40 per bottle

Draft Beer

Half Barrels. One Per Event.

Domestic

Coors Light
Miller Lite
Bud Light
\$300 each

Craft

New Glarus Brewing Company, Wisconsin
Brewing Company, Capital Brewery, Next
Door Brewing Company, Ale Asylum, One
Barrel Brewing Company, Leinenkugel's
Brewing Company
Starting at \$375 each

Bottled Beer and Liquor

We Offer Cash, Partial Hosted, Drink Tickets, or Open Bars.

We also feature an ever-changing selection of local craft beers in bottles, as well as standard favorites.

For Liquor options, we have a large selection of local products, as well as standard and top shelf offerings.

AV Options

Complimentary High-Speed Wi-Fi Access

Full Day AV Package

LCD Projector, Screen, Data Cords and
Sound System
\$100 per day

Flip Chart

Easel, Flip Chart, and Markers
\$45 each

Hand Held Microphone

\$30 each

Lavalier Microphone

\$50

Conference Speaker Phone

\$75

Tri-Pod Easel

\$10 each

Slide Advancer

\$15

Up Lighting

8 up lights in any color
\$100

Podium

\$15

Audio

\$25

Security

per guard
\$30 per hour

Coat Check Service

\$20 per hour

Valet

per attendant
\$30 per hour

**Dance floor, staging, and additional equipment pricing available upon request.*