# SHERATON MILWAUKEE BROOKFIELD



262.364.1012 375 SOUTH MOORLAND ROAD BROOKFIELD, WISCONSIN 53005 WWW.MARRIOTT.COM

# Conveniently located:

# **Brookfield Square Mall**

Walking Distance

# Milwaukee County Zoo

Fiserv Forum

4.8 Miles - 10 Minutes

11 Miles - 18 Minutes

### Miller Park Stadium

7.4 Miles - 12 Minutes

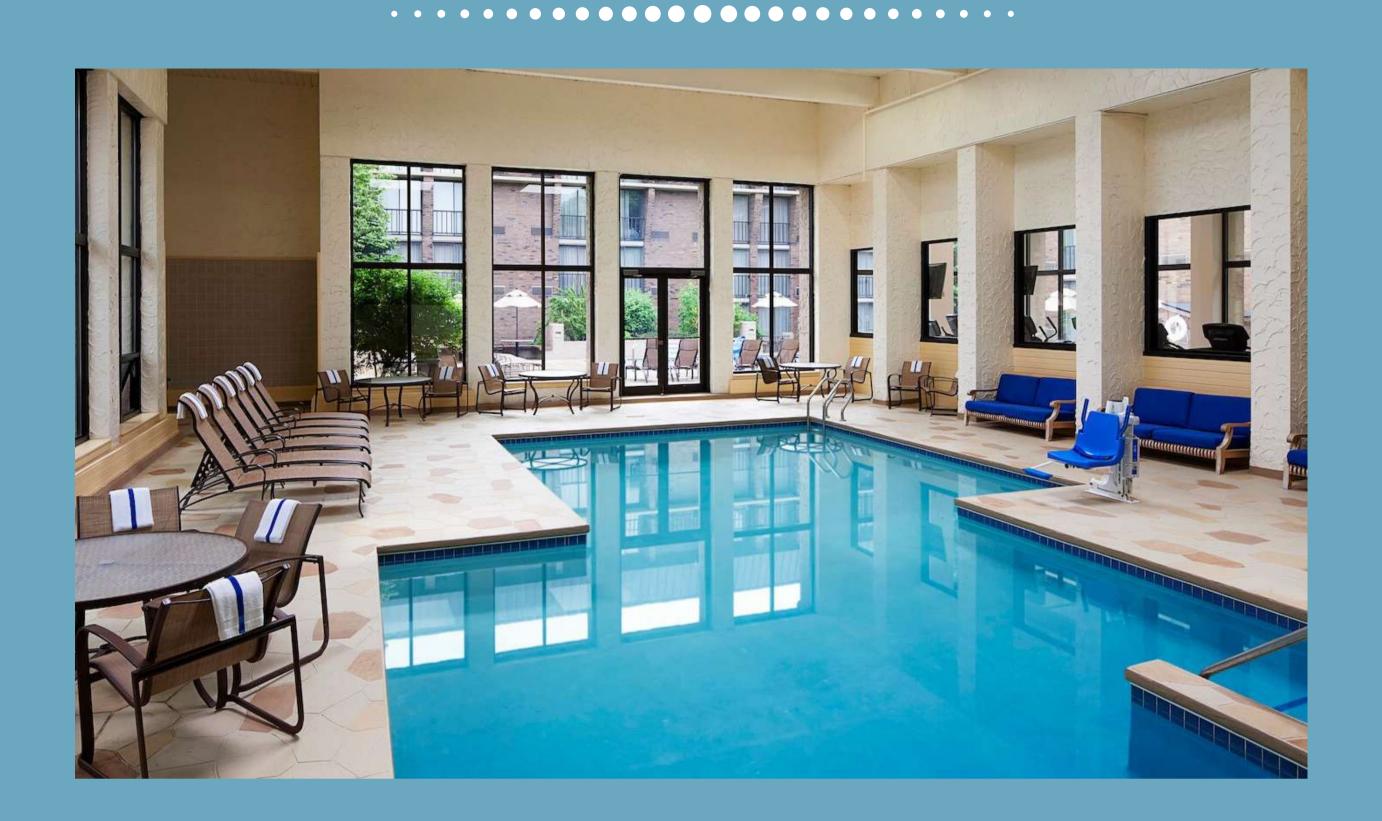
## Harley-Davidson Museum Potawatomi Casino

11 Miles - 18 Minutes

10 Miles - 16 Minutes

# General Mitchell International Airport

12 Miles - 25 Minutes 45 (100) Whitefish Bay Butler 43 W Capitol Dr Shorewood 190 57 Brookfield Brookfield Wauwatosa (145) Elm Grove 41 Milwaukee 94 (57) 94 59 43 41 West Allis West Milwaukee 43 94 (32) 894 45 (794)**New Berlin** (36) Y St. Francis Greenfield 43 894 Y 894 Cudahy E Layton Ave



# FINESS & FUN









EST. 1937

# 388 GUEST ROOMS

177 STANDARD KING
195 STANDARD DOUBLE
6 KING SUITES
2 DOUBLE SUITE
8 ADA STANDARD

IRON/IRONING BOARD
IN-ROOM HEATING & AC
HAIR DRYER

SMART TV (STREAMING AVAILABLE)

WORK DESK WITH LAMP

ADJOINING ROOMS AVAILABLE





# 15 MEETING ROOMS

**MEETING SPACE TOTAL: 19,080 SQ FT** 

PRE-FUNCTION SPACE TOTAL: 5,532 SQ FT

BALLROOM & MEETING SAPCES	SQUARE FOOTAGE	CEILING HEIGHT
BROOKFIELD BALLROOM	15,495 SQ FT	14 SQ FT
MILWAUKEE BALLROOM WISCONSIN BALLROOM	6,709 SQ FT 3,337 SQ FT	12 SQ FT 8 SQ FT
MOORLAND MEETING ROOMS	6,427 SQ FT	8 SQ FT



				Sher	eraton Milwat	raton Milwaukee Brookfield Hotel	eld Hotel						
					Function	Function Space Capacity	ty						
All Measurements in feet	Length	Width	Square Footage	Ceiling Height	Classroom 30" Tables	Classroom 18" Tables	Classroom 18" Tables (3 per 8')	Theater Style	U-Shape	Conference Style	Hollow Square	Rounds of 8	Rounds of 10
Brookfield Ballroom	132	54	7128	14	210	440	285	800				480	009
Half Ballroom	99	54	3564	14	100	220	150	350	80		85	240	300
Brookfield 1 or 2	32	27	864	14	25	40	30	65	70	20	25	40	20
Brookfield 3, 4, or 5	32	54	1728	14	09	100	75	200	40	48	45	120	150
<b>Brookfield Foyer</b>	132	16.75	2211	14									
Milwaukee Ballroom	80	40	3200	12	92	150	110	300	22		65	144	180
Milwaukee 1 or 2	40	40	1600	12	32	<u> </u>	45	115	30	35	35	72	06
Milwaukee Foyer	83	23	1909	12									
Moorland Ballroom	70	32	2240	6	09	120	06	200	20		55	120	150
Moorland 1 or 2	23	32	736	6	30	40	30	09	20	20	24	40	20
Moorland 2	23	30	069	6	28	32	28	20	70	20	24	32	40
Moorland 4	56	20	520	6	20	30	20	20	70	20	24	32	40
Moorland 5	56	20	520	6	20	30	20	20	70	20	24	32	40
Moorland 6	27	15	405	6						12			
Moorland 7	30	28	840	7.5	30	45	30	70	28	30	32	26	70
Moorland Foyer	89	7	476	6									
Wisconsin 1, 2, 3, or 4	25	24	009	8	20	25	18	20	20	20	24	32	40
Wisconsin 1&2 or 3&4	49	24	1176	8	40	09	48	110	40	45	45	64	80
Wisconsin 5, 6, or 7	25	25	625	8	20	52	18	20	70	20	24	32	40
Wisconsin Foyer	117	8	936	8									
Outdoor Deck												40	50
					Meeting Space	eeting Space Total: 19,080 feet	30 feet						
				_	Prefunction Space Total: 5,532 feet	ace Total: 5,5	32 feet						
			These co	These capacities do not take		lay nees, or food &	audio/visual, display nees, or food & beverage tables into consideration	o consideration					



#### **Breakfast Buffets**

Pricing is per person Minimum of 20 people

#### **Sheraton Continental Breakfast**

Fresh fruit display, bagels with cream cheese and butter, assorted pastries, Racine Kringle, muffins, chilled orange juice, cranberry juice, and apple juice. Torke regular and decaf coffee and Tazo tea is included.

\$14

#### **Deluxe Executive Breakfast**

Fresh fruit display, assorted pastries, Racine Kringle, muffins, breakfast potatoes, choice of bacon or sausage, scrambled eggs, chilled orange juice, cranberry juice, and apple juice. Torke regular and decaf coffee and Tazo tea is included.

\$17

#### Sheraton Lite Breakfast

Whole fruit, assorted individual yogurt, granola, and oatmeal. Toppings include: fresh berries, chopped nuts, mini chocolate chips, brown sugar, raisins and dried cranberries.

\$12

#### **Sheraton Brunch**

Assorted pastries, muffins, choice of sausage or bacon, French toast bake, egg frittata, American fries with sautéed vegetables, whole fruit display, veggie crudités, croque monsieur, salmon lox, smoked turkey

\$21

#### Plated Breakfast

Pricing is per person

#### **Build your own Breakfast**

Choice of protein:

Bacon or turkey bacon Sausage links or patties

Salmon

Choice of egg:

Scrambled Benedict Frittata

Choice of starch:

Hash browns Southern style hash Choice of pastry:

**Assorted Muffins** Racine Kringle Doughnuts Bagels

#### Additional enhancements

Pricing is per person

+1.00 Cheesy Eggs +3.00 Yogurt & Granola

+2.00 Oatmeal +3.00 Grits

Starting at \$18.00



#### **Breaks**

Pricing is per person

#### **Heart Healthy**

Whole fruit, assorted granola bars, traditional and Greek yogurt, banana nut bread, assorted muffins and bottled water \$12

#### **Munchies**

Homemade potato chips with French onion dip, warm pretzel nuggets with cheese, dry roasted peanuts, tortilla chips with salsa, soft drinks and bottled water

\$12

#### **Dip Display**

Choose 3

Spinach and artichoke dip, garlic parmesan dip, chunky salsa, hummus, French onion dip, taco dip, or fiery buffalo chicken dip. Served with tortilla chips, crostini, and potato chips \$14

#### Miller Park

Wisconsin traditional fresh cheese curds, mini brats, mini hot dogs, individual bags of popcorn and Cracker Jacks, assorted soft drinks and bottled water

\$16

#### **Sheraton Fresh**

Cucumber sandwiches, fruit kabobs with yogurt dipping sauce, homemade potato chips, iced tea, lemonade, soft drinks and bottled water

\$13

#### Big Screen

Sweet caramel corn, buttery popcorn, cheese popcorn, and mini chocolate bars

\$13

#### For the Chocoholic

Gooey chocolate chip cookies, fudge brownies and assorted dessert bars. Served with white and chocolate milk \$12

#### A La Carte

Torke coffee or Tazo tea (per gallon)	\$42	Cinnamon rolls (per dozen)	\$28
Juice by the carafe	\$12	Assorted breakfast sandwiches	\$5
Canned soda	\$3	Individual bags of popcorn or homemade chips	\$3
Bottled water	\$3	Pretzels (per pound)	\$16
Granola bars (per each)	\$2	Sheraton snack mix (per pound)	\$16
Donuts, bagels, muffins (per dozen)	\$30	Assorted nuts (per pound)	\$27
Cookies & brownies (per dozen)	\$27	Tortilla chips with salsa (per pound)	\$17
Whole fruit, yogurts (per dozen)	\$19	Homemade chips & dip (per pound)	\$17
, ,		Warm soft pretzels with beer cheese (per person)	\$5



#### **Buffet Lunch**

Minimum of 25 people
Price is per person
Maximum service time of 90 minutes

#### **Executive Board**

Garlic herb chicken, sliced beef with bourbon mushroom demi-glaze, garlic mashed potatoes, roasted vegetables, house salad with a choice of 2 dressings, cocktail rolls and butter

\$24

#### Pizza

Choice of 3: Sausage and Pepperoni, Mac and Cheese, Margherita, or BBQ Chicken accompanied by mozzarella salami tomato basil pasta salad, Caesar salad, buttery garlic bread sticks

\$18

#### Ballpark & BBQ

Beefy burgers, stadium style hot dogs, grilled barbeque chicken breast with your choice of cheese and toppings. Served with potato salad, fresh chopped vegetables, baked beans, cornbread, and assorted buns.

\$20

#### **Sheraton Deli Sandwich**

Grilled Zucchini, red pepper, grilled eggplant, pepper jack cheese on a spinach wrap;

Turkey with cheddar cheese and honey Dijon mustard on a pretzel bun;

Ham and Swiss with garlic aioli on a focaccia roll;

Roast beef, provolone, and horseradish on an onion bun;

accompanied by Caesar salad, pasta salad, fresh fruit salad, homemade potato chips and garlic parmesan dip

\$21

#### Pick 3 (Soup, ½ Salad, & ½ Sandwich):

Salads: Cobb salad, House salad, Caesar salad, or spinach salad

Soups: Chicken Noodle, Tomato Basil, Cream of Mushroom, or Broccoli and Beer cheese Sandwiches: See Sheraton Deli Sandwich menu

\$17

#### **Grab-N-Go**

#### **Quick Bite**

Served with a piece of whole fruit, chips, cookie Choice of sandwich: See Sheraton Deli Sandwich menu \$16

#### **Jacqueline Salad**

Spring mix, dried cranberries, candied bacon, goat cheese, toasted almonds & candied walnuts with a balsamic dressing \$15

#### Chicken Caesar Salad

Packaged with a fresh baked roll and butter \$15



#### **Plated Lunch**

Includes house salad, rolls and butter, water service, and choice of coffee or tea.

#### Chicken Caesar Salad

Crisp romaine lettuce with shaved parmesan, crunchy croutons, creamy Caesar dressing, with a sliced grilled chicken breast

\$15

#### Jacqueline Salad

Spring mix, dried cranberries, candied bacon, goat cheese, toasted almonds & candied walnuts with a balsamic dressing \$15

#### **Chicken Parmesan**

Grilled boneless chicken breast topped with a light tomato cream sauce and provolone cheese over a bed of campanelle pasta.

Accompanied by seasoned asparagus.

\$24

#### **Pretzel Crusted Chicken**

Savory boneless chicken breast encrusted with finely ground pretzels and topped with a mustard cream sauce. Served with lightly buttered green beans and garlic mashed potatoes.

\$23

#### **Chicken Pesto**

Lightly grilled chicken breast topped with a pesto cream sauce and diced cherry tomatoes. Accompanied with seasoned carrots and parmesan risotto.

\$24

#### Lemon Butter Salmon

Grilled Atlantic salmon fillet topped with a light lemon butter and parsley. Served with a side of corn and herb roasted potatoes. \$26

#### **Roasted Pork Tenderloin**

Sliced roasted pork tenderloin topped with a delicate apple cinnamon au jus. Served with garlic mashed potatoes and grilled vegetables.

\$22

#### **Tenderloin Tips**

Beef tenderloin tips seared and served in a mushroom demi-glace on a bed of egg noodles. Complemented with a seasoned vegetable medley and garlic baby potatoes.

\$22

#### Sirloin Filet

8oz juicy sirloin steak grilled and crowned with a peppercorn demi-glace. Complemented with a seasoned vegetable medley and pommes royale.

\$30



#### Hors d' oeuvres

Priced per piece Minimum 50 pieces

Cold		Hot	
Jumbo iced shrimp	\$2.25	Miniature beef wellingtons	\$4.00
Tenderloin forks	\$2.00	Crab cakes	\$3.50
Caprese skewer	\$1.50	Bacon wrapped scallops/water chestnuts	\$3.00
Goat cheese tartlet	\$1.75	Spinach stuffed mushrooms	\$2.50
Jalapeno popper tartlet	\$1.50	Oriental pot stickers	\$2.00
Bruschetta (stationed)	\$1.50	Chicken tenders	\$2.00
Antipasto skewer	\$1.50	Flavored meatballs	\$1.50
Prosciutto skewer	\$1.75	Spanakopita	\$2.50

#### **Displays**

#### Wisconsin Cheese & Sausage Board

Two-year aged cheddar, swiss, pepper jack, tomato basil cheddar and brie cheeses. Accompanied by summer sausage, assorted crackers, and crostini. (serves 50)

\$150

#### **Wisconsin Cheese Board**

Two-year aged cheddar, swiss, pepper jack, tomato basil cheddar and brie cheeses. Served with assorted crackers, and crostini.

(serves 50)

\$130

#### **Seasonal Fresh Fruit Display**

Freshly sliced seasonal fruits with flavored yogurt dip. Garnished with strawberries and raspberries. (serves 50) \$100

#### Vegetable Crudité

Seasoned vegetable display with a light dipping sauce. (serves 50) \$90



#### **Stations**

Pick 3 stations and receive \$3 off your total per person Pick 4 stations and receive \$4 off your total per person Pick 5 stations and receive \$5 off your total per person

Priced per person

#### Nacho Bar

Seasoned ground beef, nacho cheese, diced tomatoes, onions, jalapeno peppers, guacamole, Pico de Gallo refried beans, shredded lettuce, black olives with fresh nacho chips.

\$12

#### **Build Your Own Pasta**

Campanelle and bowtie pasta, marinara and alfredo sauce, Italian sausage, grilled chicken tips, parmesan cheese, crushed red pepper flakes, sautéed peppers and onions. (attendant required) \$15 (+\$3 for proteins)

#### **Mashed Potato Bar**

Select two flavored potatoes:
Plain, garlic, basil parmesan, sun-dried tomato, pesto, all served with sour cream, shredded cheese, green onions, bacon crumbles and steamed broccoli, or sweet potato served with butter, brown sugar, pecans and mini marshmallows

\$10

#### **Under the Sea**

Alaskan crab claws, jumbo iced shrimp and homemade crab cakes. Served with cocktail sauce, fresh lemon and remoulade sauce.

\$27

#### Wings

Chicken wings tossed in your choice of sauces. Select from traditional buffalo, Korean BBQ, bourbon BBQ, hoisin, teriyaki, or sweet & sour.

Served with bleu cheese and ranch dressing with a side of celery sticks.

\$13

#### Mini Sliders

Traditional beef sliders and mini brat patties served with ketchup, mustard, sliced onions, tomatoes, pickles, and assorted cheeses.

\$12

#### Stir Fry

Traditional beef, chicken strips, pork loin, or shrimp on top of lettuce, rice noodles, udon noodles, or rice, served with assorted toppings and sauces.

(attendant required)

\$12

#### **Carving Station**

Priced per person Chef attendant fee \$125 per 50 people

Choice of

Ham with brown sugar glaze \$13
Herb roasted turkey \$15
Roasted pork loin with Apple Brandy Sauce \$16

Tenderloin of beef with a red wine shallot sauce \$24 Prime rib \$22

Served with cocktail rolls and four cheese mashed potatoes.

Prices listed do not include administrative charge and applicable taxes
Prices are subject to change based on market changes.



#### **Dinner Buffet**

Priced per person Minimum of 25 people

#### Chophouse

Striploin with peppercorn sauce, sliced garlic chicken breast, four cheese mashed potatoes, roasted vegetables, cocktail rolls and butter, house salad served with choice of two dressings.

\$34

#### **Backyard BBQ**

BBQ pulled pork, sliced BBQ chicken, BBQ Brisket, homemade cornbread, coleslaw, mac n cheese, American fries with peppers and onions.

\$31

#### Taste of Italy

Three cheese lasagna, chicken parmesan, Italian sausage with peppers, garlic bread, Caesar salad, antipasto display \$34

#### **Meat Lovers**

Flank steak, pork tenderloin, herb chicken, garlic smashed potatoes, grilled vegetables, cocktail rolls and butter, house salad served with choice of two dressings.

\$38

#### **Deep Blue Ocean**

Lightly seasoned lemon dill salmon fillet, garlic jumbo shrimp, buttery angel hair pasta, grilled sea salted asparagus, parmesan risotto, cocktail rolls and butter, house salad served with choice of two dressings.

\$39

#### **Plated Dinner**

Includes house salad, rolls and butter, water service, and choice of coffee or tea.

#### **House Salad**

Leafy romaine with cucumbers, red onions, tomatoes, shredded carrots and choice of two dressings. Included with plated dinner

#### Salad Upgrades

Additional \$3 per person

#### Caesar Salad

Leafy romaine with grated parmesan, Caesar dressing, and croutons.

#### **Spinach Salad**

Crisp spinach, dried cranberries, red onions, goat cheese and bacon vinaigrette dressing

#### **Greek Salad**

Mixed greens, red onion, artichokes, tomatoes, kalamata olives and feta cheese, dressed with a red wine vinaigrette.



#### Sheraton'

#### Beef

#### **Filet Mignon**

Char-broiled 8oz filet served with a peppercorn demi-glace. Paired with oven roasted gold potatoes, and seasoned green beans.

\$49

#### **Sirloin Filet**

Grilled seasoned sirloin of beef served with savory garlic mashed potatoes and brown sugar glazed baby carrots. \$32

#### Prime Rib of Beef

10oz slow roasted prime rib with au jus. Complimented with Yukon gold potatoes and lightly salted green beans. \$38

#### **Braised Short Ribs**

Tender braised short ribs with a California vegetable medley and lightly salted corn.

\$32

#### Chicken

#### **Pretzel Crusted Chicken**

Boneless chicken breast encrusted with pretzels and topped with a mustard cream sauce. Accompanied by brown sugar glazed baby carrots and four cheese mashed potatoes.

\$28

#### **Herb Roasted Chicken**

Boneless herb roasted chicken breast, Yukon sliced potatoes, and seasoned corn. \$30

#### **Chicken Marsala**

Grilled boneless chicken breast topped with mushroom marsala wine reduction, four cheese mashed potatoes, and steamed broccoli

\$30

#### Coq au vin

Red wine braised chicken cooked with lardons, mushrooms, and garlic served with pommes royale and rosemary potatoes with onions and peppers.

\$30

#### Seafood

#### Halibut

Honey lemon fresh Halibut, Yukon gold roasted potatoes, spinach and bacon bits medley.

\$49

#### Salmon Fillet

Fresh fillet crusted with lemon pepper and topped with a buttery reduction. Paired with grilled asparagus and parmesan risotto.

\$34

#### **Coconut Shrimp**

Lightly breaded coconut shrimp with French fries and coleslaw. \$29

#### **Specialty Meals**

#### **Vegetable Napoleon** (Vegan)

Grilled egoplant, zucchini, tomato, and onion topped with a chunky tomato sauce and balsamic glaze vinaigrette. \$24

#### **Butternut Squash Ravioli** (Vegetarian)

With sage, pine nuts, and brown butter sauce. \$25

#### **Quinoa Stuffed Pepper** (GF, DF)

Quinoa, green chiles, corn, black beans, tomatoes, garlic, and onion, stuffed into a red bell pepper.

\$25

#### **Duet Plates**

Please select two dinner entrées you wish to pair. Your Sheraton Sales manager will then marry the entrees to create a signature duet plate.

Pricing is based on the meals selected.



#### **Dessert**

Priced per person

Plated		Station	
New York Cheesecake	\$6.00	Chocolate dipped strawberries	\$12
Crème Brulee	\$8.00	Petit Fours	\$10
Tiramisu	\$6.00	Assorted mousse shooters	\$9
Red Velvet Cake	\$7.00	Ice cream bar	\$10
Carrot Cake	\$7.00	Miniature assorted cakes	\$10
Key Lime Pies	\$6.00	Assorted macarons	\$12
Caramel Apple Pie	\$6.00	Miniature cupcakes	\$11
Chocolaté Cake	\$6.00	Assorted dessert bars	\$10

#### **Late Night Snack**

Priced per person

#### At the Movies

Sweet caramel corn, classic buttered popcorn, cheese popcorn and mini chocolate bars \$13

#### **State Fair**

Wisconsin cream puffs, chocolate covered bacon, pretzel bits with beer cheese sauce, and lil' smokies \$12

#### **Sliders**

Mini beef patties, pulled pork, buffalo chicken breasts, served with all the favorite toppings.

\$12

#### **Late Night Pizza**

Sausage & pepperoni, mac & cheese, margherita, and BBQ chicken pizza. \$10

#### **Nacho Boats**

Tortilla chips with cheese sauce, ground beef, and assorted toppings and sauces \$10



#### **Beverage**

<u>CALL</u>

Seagram's Gin
Absolut Vodka
Cruzan Rum
Sauza Silver Tequila
Jim Beam Bourbon
Seagram's 7 Whiskey
Dewar's Scotch
Christian Brothers Brandy

Your choice of four

Miller Lite, Coors Light, Bud Light, Budweiser, Pabst Blue Ribbon, Miller High Life, Miller Genuine Draft, Heineken (NA) **Domino Wine** 

Cabernet Sauvignon, Merlot, Chardonnay, Pinot Grigio

**Package Price** 

1 hour - \$16 per person
2 hours - \$22 per person
3 hours - \$28 per person
4 hours - \$34 per person
Each additional hour +\$6 per person

#### **BEER, WINE, SOFT DRINK**

Miller Lite, Coors Light, Bud Light, Budweiser, Pabst Blue Ribbon, Miller High Life, Miller Genuine Draft, Heineken (NA) Cabernet Sauvignon, Merlot, Chardonnay, Pinot Grigio Bottled water and assorted soda

#### **Package Pricing**

1 hour - \$13 per person
2 hours - \$17 per person
3 hours - \$21 per person
4 hours - \$24 per person
Each additional hour +\$4 per person

PREMIUM

Beefeater's Gin
Tito's Vodka
Captain Morgan Spiced Rum
Bacardi Rum
Sauza Sliver Tequila
Bulleit Bourbon
Crown Royal Whiskey
Johnnie Walker Red Scotch
Korbel Brandy

Your choice of four

Miller Lite, Coors Light, Bud Light, Budweiser, Pabst Blue Ribbon, Miller High Life, Miller Genuine Draft, Heineken (NA)

> domestic premium Spotted Cow

> > Or

Your choice of two imports

Corona, Corona Light, Heineken, Stella Artois

**Domino Wine** 

Cabernet Sauvignon, Merlot, Chardonnay, Pinot Grigio, Moscato

#### **Package Price**

1 hour - \$21 per person
2 hours - \$27 per person
3 hours - \$33 per person
4 hours - \$39 per person
Each additional hour +\$7 per person

A \$125.00 bartender fee will be applied unless \$500 is made in sales on a hosted bar and \$550 on a cash bar per bartender.

Maximum of 6 hours of bar service

#### **A LA CARTE**

<u>CASH BAR</u>		HOSTED ON CONSUMPTION	
Premium	\$10	Premium	\$9
Call	\$9	Call	\$8
Domestic premium	\$6	Domestic Premium	\$5
Import	\$6	Import	\$5
Domestic	\$5	Domestic	\$4
Wine per glass	\$8	Wine per glass	\$7
Soft drinks	\$3	Soft drinks	\$3
Bottled water	\$3	Bottled water	\$3



#### **GENERAL INFORMATION FUNCTION SPACE**

#### **FUNCTION SPACE**

Function space is assigned according to your anticipated attendance. If attendance increases or decreases hotel reserves the right to reassign function space. Additional set-up fees of \$300.00 may apply if room setup changes are required upon arrival that are contrary to the approved set-up arrangements of the Banquet Event Order.

#### **FOOD SERVICE**

The Hotel must supply all food served on premises. Exceptions may include specialty items such as wedding cakes. Specialty items must be obtained by a licensed and insured outside vendor and approved by the hotel prior to event date. Plating and service fees may apply. Lunch offerings served for dinner are subject to a \$4 per person price increase. Menu pricing cannot be confirmed more than 90 days prior to event date. Final menu selections are due to the hotel no later than 14 days prior to your event. Due to WI state health code leftover items will not be provided "to go" or allowed to be removed from a banqueted event.

#### **BEVERAGE SERVICE**

Alcoholic beverages ordered must be dispensed by Hotel staff. The Hotel's license requires proper identification of each guest by state or government issued photo id. Service will be refused to persons who, in the Hotel's opinion, appear to be intoxicated. The Hotel does not serve "shots". WI state law prohibits dispensing or consumption of alcohol in public or private function areas that is not invoiced and inventoried by the hotel. Any outside alcohol brought into a public or private function area will be confiscated and disposed of by the hotel. A \$125.00 bartender fee will be applied unless \$500 is made is sales on a hosted bar and \$550 on a cash bar.

#### **GUARANTEE OF ATTENDANCE**

Guarantee of attendance is required 5 business days prior to your event. once given, the guarantee is not subject to reduction. Seating will be provided for an additional 5% above the guarantee. Increases above the guarantee will be accepted at the Hotel's discretion. If a guarantee is not provided, 5 business days in advance, the contracted expected attendance will become the final guarantee and charges will be made accordingly.

#### **BILLING**

Billing arrangements must be made in accordance with the policies of the hotel. The hotel will not direct bill unless prior arrangements have been established. Deposits are considered non-refundable and nontransferable.

#### **SERVICE CHARGES AND SALES TAX**

A 23% service charge and 5.1% sales tax will be applied to all food, beverage and audio-visual charges. room rental is subject to a 23% service charge. Service charges are taxable. Groups requesting tax exemption must supply a copy of their Wisconsin state tax exemption certificate 10 days prior to event date or applicable sales tax will apply to the final bill.

#### SHIPPING AND RECEIVING

If you will be shipping materials or packages to the hotel please schedule shipment arrival no more than 2 days prior to the event dates. if items are received more than 2 days prior to event date handling fees of \$5 (service charge & sales tax exclusive) per box may apply. Please notify your hotel contact in advance of expected shipments. Please label all packages as follows: Sheraton Milwaukee Brookfield: (hotel contact's name) c/o: (Group or Company Name/On-Site Name) Program Event Date: 375 South Moorland Road Milwaukee, Wisconsin 53005.



#### **DECORATIONS. DISPLAYS. AND SIGNAGE**

All décor must be approved by the hotel in advance. Vendor/client delivery and set-up times must be agreed upon prior to the event date. The hotel prohibits the use of glitter, confetti, smoke machines, aerosol foam string, open flames, sparklers or any items that may trigger alarms cause excessive cleaning. Unauthorized use of aforementioned items may result in additional fees due to damage or extensive cleaning requirements. The hotel does not permit the affixing of anything to the walls, ceilings or floors with nails, staples, carpet tape or other substances. all displays, banners and/or signage of any kind must be of a professional quality and may not be

used without pre-authorization from the hotel. Please contact your hotel contact in advance to determine acceptable décor and proper display methods.

#### **ELECTRICAL REQUIREMENTS**

Electrical needs can be arranged through your hotel contact. Charges will be based on materials required, labor hours required and power consumption. Electrical requests should be made a minimum of 2 weeks prior to the event date.

#### **LOST AND FOUND**

The hotel is not responsible for damage or loss of articles or merchandise left at the hotel prior to or following the event or any items left unattended during the event. Items found by the hotel following event completion will be held for 10 days. All costs associated with the return of a found item will be the claimant's responsibility.

#### **DAMAGES**

Patron agrees to be responsible for any damages done to the premises during the period of time the patron, his/her guests, invitees, employers, independent contractors or other agents under the patron's control or the control of any independent contractor hired by the patron.

Thank you for your business.





#### 2020 AUDIO VISUAL PRICE LIST

This list only includes the most commonly used equipment. If you don't see what you need, please call for details. (262) 785-5569 or email <a href="mailto:trebstock@psav.com">trebstock@psav.com</a>

All prices listed are per room per day and do not include a 22% administrative charge and tax.

Any equipment or labor canceled within 24 hours of a function's start time will be billed at full price.

Equipment added during an event will be charged at rack rates.

#### **POPULAR PACKAGES**

These Packages can also be customized to fit your needs

#### Flip Chart Package \$59.00

Includes a flip chart stand, paper and 4 colored markers

#### Flip Chart Package with Post It Paper \$81.00

Includes a flip chart stand, Post It paper and 4 colored markers

#### Screen and Power Package \$101.00

Includes a tri-pod screen, extension cord, power strip and table.

\*This package is used when you bring in your own projector and laptop.

#### Screen, Power and Technical Support \$201.00

Includes a tri-pod screen, extension cord, power strip, long VGA cable, table and technical Support to help you set up.

\*This package is used when you bring in your own projector and laptop but want a little technical support to get everything set up.

#### Value Line Projector Package \$381.00

Includes a value line projector, tri-pod screen, power, all cabling and a table.

\*This package is best for small groups of 75 or less. All you need to bring is your laptop.

#### Meeting Room Projector Package \$550.00

Includes a meeting room projector, tri-pod screen, power all cabling and a table.

\*This package is best for larger groups over 75 people. All you need to bring is your laptop.

#### <u>Large Wide Screen Fastfold Package \$365.00</u>

Includes wide screen with black drape around screen surface, extension cord, power strip and table

\*This screen dresses up the room and your presentation with its black drape. This package works best with any size group. All you need to bring is your projector and laptop. **This price does not include one hour set and strike labor.** 

#### Power Package \$21.00

Includes extension cord (taped down to floor) and power strip.





#### **VIDEO COMPONENTS & PROJECTORS**

Meeting Room Projector 3200 Lumens \$375.00 Event Projector 7000 Lumens \$745.00 32" LCD Monitor (Video or Data) \$205.00 HDMI Splitter \$82.00

Contact PSAV to discuss image magnification and multiple camera options.

#### **AUDIO COMPONENTS**

4 Channel Mixer \$65.00 12 Channel Mixer \$130.00 Direct Box \$55.00

Used to run laptop sound through house sound system

Wired/Podium Microphone \$60.00
VIP Microphone \$70.00
Wireless Microphone \$180.00
Laptop Speakers \$65.00

Table top speakers for laptop sound

Powered Speaker \$100.00 large speaker \$80 small speaker

Powered Speaker Stand \$28.00

Contact PSAV with any questions or to discuss other audio options such as:

- -Recording your event
- -Concert sound systems





#### **EVENT SUPPORT EQUIPMENT**

Laptop Computer \$225.00

Printer Call for details

Wireless Mouse for PowerPoint \$50.00 Conference Speakerphone \$92.00 White Board \$75.00

Internet/dedicated Bandwidth Call for details Webcasting Call for details

Black Drape (Per Running Foot) \$15.00

Requires set and strike labor

#### LIGHTING

We offer a variety of different lighting options from stage lighting to décor and mood lighting. Please contact us for details.







#### **LABOR RATES**

If you would like a technician to be at your event for the first hour to make sure everything gets started smoothly, you want to choose a Kick Off Tech.

Kick Off Tech \$100.00

Set and strike labor \$85.00 per hour Operating labor \$100.00 per hour

\*All prices are per room per day and do not include a 22% administrative charge and tax

\*Any equipment or labor canceled within 24 hours of a function's start time will be billed at full price

\*Any equipment added during your event will be charged at full price

If you do not see a specific item needed to make your meeting a success, please call our Presentation Services office at **262-785-5569** or email Tom Rebstock at **trebstock@psav.com**