



*Award Winning Wedding Ceremony & Reception Venue*



**TUSCAN HALL BANQUET CENTER & CATERING**

409 Delafield Street, Waukesha, WI 53188  
262-292-1322 | [www.TuscanHallWI.com](http://www.TuscanHallWI.com)



*Your Vision. Your Event. Your Way*

Extraordinary events don't just happen,  
they are planned....and the team at  
Tuscan Hall Banquet Center is here to  
make your special day perfect.  
Let us build your dream event around you,  
creating memories that last forever.

*Our Promise to You*

From now until your big day, 'we do'.



# Reception Packages

An elegant location for indoor celebrations with plenty of room for more than 200 guests. Specializing in weddings, corporate events, sports banquets, non-profit events, fundraisers and more!

We offer options to customize your own food and beverage wedding packages to make your special day unique.

All wedding packages include:

- Tuscan Hall Event Planner to oversee all the details and make sure your event is unique
- Bridal Dressing Area (Private Room, Secure - No Hair and Make Up)
- Complimentary parking for your guests - Handicap Accessible
- Dance floor, stage, cake table and gift table
- China, silverware and glassware
- White linens and napkins (Limited Colors Available)
- Private bar with option to use Wine Cellar bar for cocktail hour
- Set up and take down of room (3 Hours Before and Event and 1/2 Hour After)
- On site manager to make sure your event runs smoothly
- Wrap Up Package - Staff will gather belongings (decor, gifts, cards) and have set in the lobby
  - **Off Season Specials (November - April)**
    - Half Off Hall Room Rental
    - Free Ice Cream Sundae Bar or Popcorn Bar
    - \$200 Off Ceremony Fee



# Semi Sit-Down Meal Selections

2 ENTRÉES, 2 SIDES, 1 VEGETABLE, 1 PLATED SALAD, BREAD ROLLS & BUTTER

Buffet Style - Starting at \$26.95 | Extra Entree - Add \$3

## PLATED SALADS

### Tuscan Tossed Salad

Romaine, Red Onions, Tomatoes, Cucumbers & Croutons with a Balsamic Vinaigrette Dressing

### Strawberry Walnut Salad

Mixed Greens Candied Walnuts, Fresh Strawberries, Red Onions, Feta Cheese, Tomatoes, Cucumber with a Raspberry Vinaigrette Dressing

### Cranberry & Goat Cheese Salad

Spring Greens with Goat Cheese, Red Onions, Walnuts & Dried Cranberries with a Raspberry Vinaigrette Dressing

### Classic Caesar Salad

Romaine Lettuce, Shaved Parmesan, Croutons with our House Caesar Dressing

### Mediterranean Salad

Mixed Greens, Red Onions, Feta, Kalamata Olives, Tomatoes & Cucumbers with our House Mediterranean Dressing

### Caprese Salad

Mixed Greens, Tomato, Fresh Mozzarella topped with Aged Balsamic Vinaigrette

### Mandarin Orange Salad

Spring Greens with Mandarin Orange, Dried Cranberries and Shaved Parmesan topped with Sesame Ginger Dressing

## CHICKEN ENTRÉES

### Chicken Piccata

Lightly Seasoned Chicken Breast with Lemon Juice, White Wine and Capers

### Chicken Marsala

Delicious Sautéed Chicken Breast topped with Marsala Wine Sauce & Mushrooms

### Tuscan Chicken

Grilled Rosemary Herb Chicken Thighs served with a creamy parmesan sauce with Grape Tomatoes and Baby Spinach

### Chicken Fricasse

Braised Chicken in a White Wine Cream Sauce

### Peppercorn Chicken

Tender Chicken Breasts Sautéed in our Homemade Creamy Peppercorn Sauce

### Mediterranean Style Roast Chicken

Tender Roasted Chicken Marinated Mediterranean Style with Oregano, Salt, Pepper, Olive Oil & Lemon

### Grilled Chicken Alfredo

Grilled Chicken Blended in Rigatoni with Our Creamy Alfredo Sauce (Serves as a Starch Option)

### Chicken Normandy

Boneless Chicken Thigh with our Apple Cider Cream Sauce and Wild Mushrooms

*Special recommendations and items not listed may be arranged upon request. All prices subject to a 19% service charge.*

*\*The FDA advises consuming raw or under cooked meats, poultry, shellfish or eggs may increase your chance of food borne illness.*

# Semi Sit-Down Meal Selections

2 ENTRÉES, 2 SIDES, 1 VEGETABLE, 1 PLATED SALAD, BREAD ROLLS & BUTTER

Buffet Style - Starting at \$26.95 | Extra Entree - Add \$3

## BEEF & PORK ENTRÉES

Roast Sirloin of Beef

Tender Slices of Beef Served with Beef Gravy

Braised Pork Osso Bucco

Slow cooked Pork with our Burgundy Sauce

Orange Honey Glazed Ham

Tender Slices of Deliciously Sweet Ham with our Orange Honey Glaze

Apple Brandy Pork Tenderloin

Lightly Seasoned and Cooked in an Apple and Brandy sauce

Braised Beef Short Ribs

Slow Roasted Boneless Short Ribs Cooked in a Burgundy Sauce

Beef Stroganoff

Beef Tenderloin Tips with Fresh Mushroom and a Flavorful Cream Sauce with Buttered Egg Noodles (Serves as Starch Option)

Pepper Steak

Beef Tenderloin Pieces, Sautéed Onions, Peppers & Fresh Mushrooms Cooked in a Burgundy Sauce

Beef Tenderloin Brochette

Grilled Beef Tenderloin Seasoned Mediterranean Style with Oregano, Salt, Pepper, Olive Oil & Lemon

Grilled Flank Steak

Marinated Grilled Flank Steak with Italian Verde Sauce

## SEAFOOD ENTRÉES

Boston Cod

Baked Cod served with a cream sauce of mushrooms, capers, white wine, tomatoes and lemon juice

Pan Seared Atlantic Salmon with Champagne Dill Sauce \*Add \$2.95/PP

Pretzel Crusted Tilapia

Tilapia Fillet Coated with Pretzel and Served with Yogurt Dill Sauce

Tuscan Herb Grilled Shrimp Skewers

## VEGETARIAN ENTRÉES

Eggplant Rollatini

Fresh Eggplant Rolled in a Spinach and Feta Mixture Layered with Marinara

Spinach Lasagna

Tri Colore Cous Cous with Grilled Vegetables

Wild Mushroom Ravioli with Cream Sauce

Mushroom Risotto with Vegetables

## PREMIUM ITEMS

Add \$3.95/PP

(Serves as an Entree Option)

Prime Rib

Au Jus & Horseradish

Boneless Leg of Lamb

Mint & Natural Juices

Applewood Smoked Ham

Orange Glaze

Grilled Beef Tenderloin

Red Wine & Thyme

Add Carving Station

\$125

## SIDES

Tuscan Pasta Salad

Garlic Red Mashed Potatoes

Mediterranean Potatoes

Roasted Red Potatoes

Wild Rice Pilaf

Rice Pilaf

Wisconsin Mac & Cheese

Farfalle Carbonara Pasta

Roasted New Potatoes with Parmesan

## VEGETABLES

California Blend

Glazed Carrots

Green Bean Almondine

Sweet Corn

Roasted Brussel Sprouts

Fresh Asparagus Add \$1.00

Tuscan Roasted Add \$1.00

Mediterranean Ratatouille Add \$1.00

(Serves as a starch option)

## DESSERTS

Mini Assorted Desserts \$5.95/PP

Cake Cutting \$1.95/PP

# Plated Meal Selections

CHOOSE FROM ONE SALAD, ONE VEGETABLE, ONE SIDE & UP TO TWO ENTRÉES

## SALADS

### Tuscan Tossed Salad

Romaine, Red Onions, Tomatoes, Cucumbers & Croutons with a Balsamic Vinaigrette Dressing

### Strawberry Walnut Salad

Mixed Greens Candied Walnuts, Fresh Strawberries, Feta Cheese, Tomatoes, Cucumber with a Raspberry Vinaigrette Dressing

### Cranberry & Goat Cheese Salad

Spring Greens with Goat Cheese, Dried Cranberries with a Raspberry Vinaigrette Dressing

### Classic Caesar Salad

Romaine Lettuce, Shaved Parmesan, Croutons with our House Caesar Dressing

### Mediterranean Salad

Mixed Greens, Red Onions, Feta, Kalamata Olives, Tomatoes & Cucumbers with our House Dressing

### Caprese Salad

Mixed Greens, Tomato, Fresh Mozzarella topped with Aged Balsamic Vinaigrette

## POULTRY & PORK

### Chicken Piccata

8 oz. Lightly Seasoned Chicken Breast with Lemon Juice, White Wine & Capers - \$27.95

### Chicken Marsala

8 oz. Sautéed Chicken Breast topped with a Marsala Wine Sauce & Fresh Mushrooms - \$27.95

### Peppercorn Chicken

8 oz. Sautéed Chicken Breast Topped With our Homemade Creamy Peppercorn Sauce - \$27.95

### Chicken Fricasse

8 oz. Airline Chicken Marinated and Topped With a White Wine Cream Sauce - \$27.95

### Mediterranean Chicken

8 oz. Oven Roasted Airline Chicken with Seasonings of Oregano & Lemon - \$27.95

### Apple Brandy Pork Tenderloin

Pork Tenderloin Medallion Topped with our Homemade Apple Brandy Sauce - \$27.95



# Plated Meal Selections

CHOOSE FROM ONE SALAD, ONE VEGETABLE, ONE SIDE & UP TO TWO ENTRÉES

## BEEF & LAMB

### Prime Rib

10 oz. Slow Roasted Prime Rib with Natural Jus - \$28.95

### Rib Eye

12 oz. Grilled Rib Eye Cut with Garlic Herb Butter - \$28.95

### Filet Mignon

6 oz. Filet with Demi Glace - \$29.95

### Beef Tenderloin

Slow Roasted Beef Tenderloin with Natural Jus - \$28.95

### Beef Tenderloin Souvlaki

Seasoned Mediterranean Style with Oregano, Salt, Pepper, Olive Oil & Lemon with a Beurre Blanc Sauce - \$27.95

### Braised Beef Short Ribs

Tender Beef Short Ribs Topped with Our Burgundy Sauce - \$27.95

### Roast Beef of Sirloin

Sliced Roast Beef with Mushroom Cream Sauce - \$27.95

### Grilled Lamb Chop

10 oz. Grilled Lamb Chop Mediterranean Style - \$28.95

### Grilled Flank Steak

Marinated Grilled Flank Steak with Italian Verde Sauce - \$27.95

## SEAFOOD

### Boston Cod

Baked Cod with a Cream Sauce of Mushrooms, Capers, White Wine, Toma-toes and Lemon Juice - \$26.95

Atlantic Salmon with Dill of Champagne Sauce - \$28.95

### Pretzel Crusted Tilapia

Tilapia Fillet Coated with Herbs, Mayo & Pretzel - \$27.95

## SAMPLE DUETS

6 oz. Filet Mignon & Jumbo Shrimp  
Served with Hollandaise Sauce  
\$36.95

6 oz. Braised Shortribs &  
Mediterranean Airline Chicken  
\$29.95

6 oz. Filet Mignon &  
Mediterranean Airline Chicken  
\$34.95

6 oz. Beef Tenderloin Souvlaki &  
Atlantic Salmon  
\$30.95

Apple Brandy Pork Tenderloin &  
Mediterranean Airline Chicken  
\$29.95



# Grill Series

▲ = ALLEGRO PACKAGE

\$299 - OFFSITE ONLY - LET US GRILL OUTSIDE YOUR VENUE!

Angus Burgers with Hawaiian Buns & Trimmings ▲

Grilled Chicken Sandwich Served with Hawaiian Buns ▲

Usinger Beer Brats with Buns & Trimmings ▲

Nathans Hot Dogs with Buns & Trimming ▲

Chicken Souvlaki with Pita Bread & Tzatziki Sauce ▲

Pork Souvlaki with Pita Bread & Tzatziki Sauce ▲

Bone In Pork Chops Served with Lemon Zest\*

Tuscan Boneless Chicken Thighs with Sweet Chili Asian Sauce or BBQ Sauce\*

Mediterranean Chicken Breast with Mustard Sauce

Flank Steak Served with Italian Salsa Verde

\*For grilling onsite - Supremo & Tuscan Packages only.





# Appetizers

36 PIECES OF EACH UNLESS OTHERWISE STATED

## HOT SELECTIONS

Pretzel Bites w. House Cheesy Mustard - \$70  
Boneless Chicken Wings - \$70  
Choose from Buffalo Sauce or Barbecue

Chicken or Pork Souvlaki - \$70  
Tender Pieces Seasoned Mediterranean Style with  
Oregano, Salt, Pepper, Olive Oil & Lemon

Beef Teriyaki Skewers - \$70  
Tender Pieces Seasoned Beef in our  
Homemade Teriyaki Sauce

Sweet Chili Asian Chicken - \$70  
Tender Pieces of Marinated Grilled in our Homemade  
Sweet Chili Sauce

Raspberry-Brie Bites - \$75  
Fresh Brie Cheese with Raspberry Preserves  
in a Phyllo Cup

Frenched Rack of Lamb - \$99\*  
Stuffed Roasted Sweet Pepper with Feta - \$75

Sriracha Quesadilla - \$65  
Cheese Quesadilla with Sriracha Mayo  
Crab Rangoon Phyllo Cups - \$70  
Cream cheese & Crabmeat Stuffed in Phyllo

Spinach Pies or Cheese Pies - \$65  
Stuffed Phyllo Puffs

Meatballs - \$65  
Choose: Sweet or Italian Style

Stuffed Mushrooms - \$70  
Stuffed Mushroom Caps with Sausage

Wisconsin Brats - \$65  
Tender Slices of Bratwurst Soaked in Beer

Gyro Bites - \$70  
Pita Bread with Gyro and Tzatziki Sauce

Chicken & Waffle - \$70

Grilled Cheese Shooters - \$70  
Vegetable Spring Rolls - \$70

## COLD SELECTIONS

Cheese & Crackers Platter - \$70  
Variety of Cheeses and Crackers accompanied  
by Summer Sausage

Caprese Skewers - \$55  
Cherry tomatoes, Fresh Mozzarella,  
Olive Oil & Fresh Basil

Hummus & Pita Wedges - \$50  
Fresh Pita Bread Served with a Choice of Classic or  
Roasted Red Pepper Hummus

Tuscan Hummus Sliders \$65  
Cucumber Slices Served with Hummus and Flank Steak

Vegetable Platter - \$70  
Variety of Vegetables Served with Ranch Dressing

Fruit Platter - \$70  
Assorted Seasonal Fruit

Charcuterie Board - \$99\*  
Assortment of Cheeses, Fruits, Sausages and Crustinis

Salami Cornucopia - \$65  
Thinly Sliced Salami Stuffed with Deliciously  
Seasoned Cream Cheese

Italian Bruschetta - \$65  
Served with Tomatoes, Olive Oil, Fresh Basil,  
Fresh Garlic and Topped with Fresh Mozzarella



\* - Not Eligible to be used in our Packages

# Late Night Menu

EACH BAR - \$5.95/PP

## Mediterranean Bar

Choose Chicken or Pork Souvlaki with Homemade Cucumber Sauce and served with Pita Chips and Hummus

## Gyros Bar

Tender Slices of Gyros Meat Served with Pita Bread & Homemade Cucumber Sauce

## Nacho Bar

Tortilla Chips, Nacho Cheese, Jalapeños & Salsa

## Quesadilla Bar

Servings of Cheese Quesadilla served with Salsa & Sour Cream

## Slider Bar

Beef Sliders served with Cheddar Cheese on a Pretzel Bun

## Hot Dog Bar

Delicious Hot Dogs with Buns and Fixings to Dress it Your Way

## Grilled Cheese Bar

Slices of Grilled Cheese Served with Tomato Soup Shooters

## Mashed Potato Bar

Mashed Potato and Selections to Make it Your way with Cheddar, Sour Cream, Butter & Applewood Smoked Bacon

## Pizza Bar

Assorted Cheese, Cheese & Sausage, and Cheese & Pepperoni Home Made Pizzas



# Mini Dessert Bar

PICK 4 - \$4.95/PP  
EACH ADDITIONAL DESSERT IS AN ADDITIONAL \$1.50/PP

Pick 2 Bars and 2 Mini Pastries

## Bars

Chocolate Chip Brownie  
Lemon Square  
Cherry Almond Cheese Square  
Apple Square  
Toffee Chocolate Chip Bar  
Turtle Bar

## Mini Pastries

Mini Cheesecakes w. Ganache  
Mini Pecan Tarts  
Peanut Butter Mousse Cups  
Fudge Truffles  
White Chocolate Petit Four  
Fruit Tart

## Ice Cream Sundae Bar

Ice Cream Vanilla  
Fudge & Caramel  
Cherries  
Whip Cream  
Sprinkles  
**\$3.95/pp**

## Popcorn Bar

Served in mini-bags with assorted flavored seasonings  
**\$2.95/pp**



# Beverage Packages

PLEASE SELECT ONE

## BUONO PACKAGE - \$14/PP

Soda, Coffee & Juice  
Choice of 1 Domestic Beer

## MEGLIO PACKAGE\* - \$18/PP

Soda, Coffee & Juice  
Choice of 1 Domestic Beer  
Choice of 2 House Wines\*\*

## MIGLIORE PACKAGE\* - \$21/PP

Soda, Coffee & Juice  
Choice of 1 Domestic Beer  
Choice of 1 Premium Beer  
Choice of 2 House Wines\*\*

## A LA CARTE

1/2 Barrel of Domestic - \$249  
1/2 Barrel of Premium - \$299  
Champagne Toast - \$2.95  
Wine Service w. Dinner - \$6.95

## COFFEE BAR - \$2.95/PP

Assorted Flavors, Hot Cocoa  
Whipped Cream & Marshmallows

## SODA/COFFEE PACKAGE - \$2.95/PP

(Minimum Requirement)

\*Upgrade to Open Bar - Rail Liquors \$8 | Call Liquors \$10  
\*\*House Wine Choices: Cabernet, Red Blend, Chardonnay, Moscato  
Bartender Fee - \$89 each

All prices subject to a 19% service charge & 5.1% tax/prices subject to change.  
All packages require a minimum of 35 guests and have a duration of 4-7 hours.



# All Inclusive Options

EACH PACKAGE REQUIRES A MEAL SELECTION AND INCLUDES A BEVERAGE PACKAGE

## THE CHIANTI PACKAGE - \$31

- Buono Beverage Package
- 3 Appetizers\*
- Wine Service with Dinner
- Champagne for ALL Guests
- Late Night Pizza Bar
- Pipe & Drape
- Chair Covers

## THE FLORENCE PACKAGE - \$36

- Meglio Beverage Package
- 4 Appetizers\*
- Wine Service with Dinner
- Champagne for ALL Guests
- Late Night Pizza Bar
- Cake Cutting
- Pipe & Drape
- Chair Covers

## THE VENICE PACKAGE - \$45

- Meglio Beverage Package
- 3 Appetizers\*
- Wine Service with Dinner
- Champagne for ALL Guests
- Choice of 1 Late Night Snack
- Cake Cutting
- Chair Covers
- Pipe & Drape on Stage
- Ambient Room Lighting Package
- 1 Hour Open Bar (Calls)

## THE TUSCAN PACKAGE - \$52

- Migliore Beverage Package
- 4 Appetizers\*
- Wine Service with Dinner
- Champagne for All Guests
- Choice of 1 Late Night Snack
- Cake Cutting
- Chair Covers
- Pipe & Drape on Stage
- Ambient Room Lighting Package
- Open Bar (Calls)

\*Choose from appetizers up to \$70 from menu



### EXCLUSIVE DISCOUNTED ADDITIONS

Add Mini Desert Bar To  
Any Package - \$3.95/PP

# Embellishments

## CEREMONY PACKAGE - \$849

2 Hours of Room (Includes 1 Hour Rehearsal Time)

Complete Set Up/Take Down & Room Flip

On Site Wedding Coordinator

Rehearsal To be Performed Tuesday-Friday the Week of Event

## AUDIO & VIDEO PACKAGE - \$249

1080P Projector and/or TV for Slide Show

120" Projector Screen

Wireless Microphone

## CHAIR COVERS WITH TIE - \$5/Chair

White or Ivory Linen Chair Covers with or without Chair Tie

Includes Installation & Removal

Various linens available, please ask for a quote.

## PREMIUM AMBIENT ROOM LIGHTING PACKAGE - \$449

Includes 16 Professional Wireless Uplights , with multi color variety's available.

## UPGRADED LINENS AVAILABLE - \$10.95 PER LINEN

Full Length White linens 120" Rounds

## UPGRADED COCKTAIL HOUR DECOR PACKAGE - \$199

Includes Full Length 130" Linens for Cabaret Tables with Sash, and

Mirror & Votive Centerpiece on Each Table

## Pipe & Drape - Stage Back Drop - \$399

Installation and Cleaning Fee

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# Brunch Menu

STARTING AT \$26.95/PP

## INCLUDES:

Applewood Smoked Bacon  
All Natural Pork Sausage (Wisconsin)  
Fruit Platter  
Scrambled Eggs

### ENTRÉES

Hickory Smoked Ham  
Mediterranean Roasted Chicken

### SWEETER SIDE

Assorted Muffins  
Mini Pastries



## CHOOSE ONE OF EACH:

Wisconsin Scramble (Wisconsin Cheddar Cheese)  
YaYa's Scramble (Feta, Spinach & Tomato)  
French Toast Sticks

### SALADS

Greek Salad  
Strawberry Walnut Salad  
Tuscan Pasta Salad

### SIDES

Cheesy Potato Casserole  
Oven Roasted Red Potatoes  
Creamy Garlic Mashed

## AVAILABLE UPGRADES

Honey Smoked Salmon - \$5  
Prime Rib - \$5  
Jumbo Shrimp -\$3  
Roast Beef -\$3

**Carving Station Fee - \$125**

## BLOODY MARY BAR & MIMOSA BAR

\$6.95/PP

*All Prices subject to a 19% Service Charge & 5.1% Tax / Prices Subject to change*

# Preferred Vendors



## WEDDING APPAREL & ACCESSORIES

**Bucci's Bridal**  
Pewaukee, WI  
262.691.9963  
[www.buccisbridal.com](http://www.buccisbridal.com)

**Dubois Formal Wear**  
Brookfield, WI  
[www.duboisfw.com](http://www.duboisfw.com)

**GetNoticed Jewelry**  
New Berlin, WI  
[www.GetNoticedJewelry.com](http://www.GetNoticedJewelry.com)

## PHOTOGRAPHY

**Tia Lee Photography**  
262.707.1505

**R & R Photographic Imaging**  
[www.rrphotographicimaging.com](http://www.rrphotographicimaging.com)

## PHOTO BOOTH

**Milwaukee Photo Booth**  
414.902.3041  
[www.milwaukeephotobooth.net](http://www.milwaukeephotobooth.net)

## VIDEOGRAPHY

**OpenBox Events**  
262.432.1710  
[www.openboxstrategies.com](http://www.openboxstrategies.com)

**Chris Siegel Multimedia**  
[www.chrissiegelmm.com/](http://www.chrissiegelmm.com/)

## DJ SERVICES

**Double Platinum DJ**  
Milwaukee, WI  
414.732.1979  
[www.doubleplatinumdj.com](http://www.doubleplatinumdj.com)

## OFFICIANT

**Rev. Paul Costanzo**  
414.425.2525  
[www.revdennis.com](http://www.revdennis.com)

## TRANSPORT

**Blackline Limo**  
414-481-2599  
[www.blacklinelimos.com](http://www.blacklinelimos.com)

**Spring City Trolley**  
Waukesha, WI  
262.522.9359  
[www.springcitytrolley.com](http://www.springcitytrolley.com)

## FLORISTS

**Snapdragon Flowers of Elm Grove**  
262.782.8380  
[www.snapdragroneg.com](http://www.snapdragroneg.com)

**Jess Fleur Fun**  
Brookfield, WI  
262.468.6899  
[www.jessfleurfun.com](http://www.jessfleurfun.com)

**Reflections of You**  
414.758.1154  
[www.ReflectionsOfYouOnline.com](http://www.ReflectionsOfYouOnline.com)

## HAIR & MAKE UP

**Do and Dye Salon**  
Brookfield, WI  
(920) 267-0567  
[www.doanddyesalon.com](http://www.doanddyesalon.com)

**The Hive Salon**  
Brookfield, WI  
262.784.2597  
[www.hivesalonbrookfield.com](http://www.hivesalonbrookfield.com)

**Tiffany Tia**  
Milwaukee, WI  
414.530.0069  
[www.tiffanytia.com](http://www.tiffanytia.com)

## HONEYMOONS

**Island Getaways**  
Brookfield, WI  
262.781.1748  
[www.myislandgetaways.com](http://www.myislandgetaways.com)

## DECOR

**Ambrosia Events**  
414-546-2854  
[www.ambrosiaeventsme.com](http://www.ambrosiaeventsme.com)

**Cover it with Class**  
West Bend, WI  
262.343.2581  
[www.coveritwithclass.com](http://www.coveritwithclass.com)

**Creative Ice**  
262.679.0951  
[www.creativeicemilwaukee.com](http://www.creativeicemilwaukee.com)

**Vintage Rental**  
262-370-7340  
[vintiquerental.com](http://vintiquerental.com)

## CAKES & SWEETS

**Periwinkle's Bakery**  
Waukesha, WI  
262.522.9888  
[www.periwinklesbakery.com](http://www.periwinklesbakery.com)

**Sweet Perfections Bake Shoppe**  
Waukesha, WI  
262.446.2253  
[www.sweetperfections.com](http://www.sweetperfections.com)

**Simmas Bakery**  
Wauwatosa, WI  
414.257.0998  
[www.simmasbakery.com](http://www.simmasbakery.com)

**Carrie's Crispies, LLC**  
Milwaukee, WI  
414.858.8228  
[www.carriescrispies.com](http://www.carriescrispies.com)

**Frosted Memories LLC**  
Waukesha, WI  
262.442.0115  
[www.frostedmemoriesllc.com](http://www.frostedmemoriesllc.com)

## LODGING

**Embassy Suites**  
Brookfield, WI  
262.782.2900

**Wildwood Lodge**  
Pewaukee, WI  
262.506.2000



# Booking Agreement



Name: \_\_\_\_\_ Event Date: \_\_\_\_\_

Address: \_\_\_\_\_ Function: \_\_\_\_\_

Phone: \_\_\_\_\_ Guest Count: \_\_\_\_\_

Deposit: \_\_\_\_\_

## POLICIES:

- Final amount of guests for your event, menu selection & seating chart must be given 10 days before your event.
- 25% Non-Refundable deposit must be given to lock-in your date and event (You may hold your date for \$1000 & pay the rest of the 25% within 60 days of booking).
- You may pay up to 50% of your proposal prior to your 10-day meeting before your event.
- Cancellation will forfeit all deposits, and payments.
- Final Payment is due 10 days before your event by cash, check or cashiers check.
- 19% Gratuity applies to all food and beverage service. In accordance with state law, 5.1% Wisconsin state sales tax is then added to the total amount.
- Menu prices, rentals, and other fees are subject to change without notice. We can guarantee prices in writing sixty (60) days before your event, if requested.
- The use of glitter, confetti, rice, bubbles, decorator stones, birdseed, fog machines, smoke machines, nails, tacks, tape, balloons and sand are not allowed. If you don't follow this policy a minimum cleanup fee of \$200 will be charged.
- No fireworks, sparklers or Chinese lanterns are allowed on Tuscan Hall grounds.
- Candles are required to have an enclosed flame.
- You agree to the responsibility of any damage to the property or equipment by members, guests or outside groups contracted by client. We reserve the right to immediately terminate service or occupancy in case of violation of any laws or regulations.
- If asked for no alcohol service our soda package will be priced at \$4.95 per person.
- All personal items must be taken at the conclusion of your event, Tuscan Hall is not responsible for any items left behind, any items left behind for over 3 days following the event will be disposed of or donated.
- Bar services & music will end promptly at 12:00 a.m. midnight. Banquet rooms must be vacated with all your personal belongings by 12:30 a.m. We reserve the right to refuse service of alcoholic beverages to any guest.
- Due to Wisconsin health department codes, no food or beverage may be removed from the premise, aside from special desserts brought in by a licensed food dealer.
- NO carry-ins of any kind allowed on Tuscan Hall Property (i.e. coolers, beverages, food).
- Minimum Purchase of \$8000 required on any Saturday (including tax and gratuity, peak season).
- Rental Fees: Includes white linens, room setup, cleanup.

### Tuscan Hall (minimum 75 people)

- Monday – Thursday: \$498
- Friday or Sunday: \$599
- Saturday: \$1199

### Wine Cellar (minimum 35 people)

- Monday – Thursday: \$349
- Friday or Sunday: \$449
- Saturday: \$699

Up Lighting Package: \$499

OFF SEASON: November - April 50% off Hall Rental

## I UNDERSTAND & AGREE TO THE TERMS OF THIS AGREEMENT:

Tuscan Hall Banquet Center, its owner & operators shall not be held liable for failure to carry out such arrangements including room availability and menu selection as mentioned which are caused by fire, strikes, acts of God, or the conditions beyond the reasonable control of the hall, its owners, or operators.

Signature: \_\_\_\_\_ Signature: \_\_\_\_\_

Date: \_\_\_\_\_ Date: \_\_\_\_\_

# Social Media Photo Release Form

In an effort to promote our brand and celebrate our events, our Social Media Manager may be on-site during your event to capture the special moments at Tuscan Hall. Our Social Media Manager works as a server or event manager during events and uses a phone camera to take "behind the scenes" pictures. With your written permission we would love to share YOUR event on our social media pages (Instagram & Facebook). We will post pictures/videos of you and your guests and other fun moments happening during your event. This form allows Tuscan Hall to take and use photos/videos during your event. If there are any restrictions of what you want posted please list them below.

*Thank You, we are excited to be a part of your event!*

-The Tuscan Team

\_\_\_\_\_ Yes, I give permission for Tuscan Hall to share moments of our event

\_\_\_\_\_ No, please keep our event private

Signature: \_\_\_\_\_

Print Name(s): \_\_\_\_\_

Restrictions:

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