



EVENTS MENU



BREAKFAST

CONTINENTAL BREAKFAST

Energize Your Morning, Start with One of Our Featured Continentals Served for an Hour and Half Duration

- Early Riser | \$10
 - Assorted Breakfast Pastries, Butter, Preserves, Assorted Chilled Juices, Coffee and Tea
- American | \$13

Assorted Breakfast Pastries, Butter, Sliced Fresh Fruit, Assorted Chilled Juices, Coffee and Tea

• Healthy Start | \$15

Assorted Breakfast Pastries, Butter, Preserves, Sliced Fresh Fruit, Assorted Individual Yogurts, Assorted Chilled Juices, Coffee and Tea

BREAKFAST ON THE RUN

• Breakfast on the Run | \$14

Pre-Wrapped Thomas English Muffins with Canadian Bacon, Fried Egg, Cheddar Cheese, Fried Potato Nuggets, Orange Juice to Go, Coffee and Tea

PLATED BREAKFAST

All Plated Breakfasts Include Your Choice of Orange or Grapefruit Juice, Assorted Breakfast Pastries, Butter, Preserves, Side of Fresh Fruit, Coffee and Tea

- Traditional | \$16
 - Scrambled Eggs, Sautéed Breakfast Potatoes, Your Choice of Bacon or Sausage Links
- French Connection | \$17
 - Vanilla Infused Cinnamon French Toast, Maple Syrup, Sausage Links
- Eggs Benedict | \$18
 - Poached Eggs, Smoked Canadian Bacon, Hollandaise Sauce, Sautéed Breakfast Potatoes
- Eggs Florentine | \$18
 - Poached Egg Whites, Fresh Spinach, Broiled Tomato, Sautéed Breakfast Potatoes
- Eggs Caliente | \$18
 - Soft Flour Tortilla Filled with Scrambled Eggs, Chorizo Sausage, Jack Cheese, Green Chili Peppers, Sour Cream, Cilantro Salsa

Premium Starbucks is available for an Additional \$2.00 Per Person

BREAKFAST CONTINUED

BREAKFAST BUFFETS

(25 Guest Minimum)

All Breakfast Buffets Include Sliced Fresh Fruit, Assortment of Chilled Juices, Coffee and Tea

• Southwest Buffet | \$17

Scrambled Eggs with Chorizo Sausage, Shredded Chicken Hash Prepared with Onions, Cilantro and Jalapeno Peppers, Warm Flour Tortillas, Spicy Pico De Gallo, Salsa, Grated Cheddar Cheese, Guacamole, Refried Beans, Country Style Biscuits, Cornbread Muffins with Sausage Gravy, Home Fries

• All-American | \$19

Assorted Cold Cereals with 2% and Skim Milk, Scrambled Eggs, Sausage Links, Bacon, Your Choice of Breakfast Potatoes or Home-Style Grits, Assorted Breakfast Pastries, Preserves, Whipped Butter

• Executive | \$21

Scrambled Eggs, Eggs Benedict, Vanilla Infused French Toast, Sausage Links, Bacon, Your Choice of Breakfast Potatoes or Home-Style Grits, Assorted Breakfast Pastries, Preserves, Whipped Butter

BREAKFAST ENHANCEMENTS

Enhance Your Existing Continental or Breakfast Buffet with a Custom Station

- Build Your Own Burrito Bar I \$8 per person (25 Guest Minimum)
 Scrambled eggs, diced bacon, sausage, breakfast potatoes, warm flour tortillas, grated cheddar cheese, Pico de Gallo, guacamole, sour cream
- Omelet Bar I \$10 per person (25 Guest Minimum)

Omelets made to order, cheddar, Monterey Jack, bleu cheese, diced bacon, sausage, ham, smoked salmon, diced tomatoes, onions, scallions, sliced mushrooms, red and green peppers (\$75 Chef Attendant Fee)

- Biscuits and Gravy I \$5 per person (No Guest Minimum)
- Breakfast Sandwich Assortment I \$5 per person (No Guest Minimum)

English Muffins with Egg and Cheese, Choice of Canadian Bacon, Sausage or Bacon

Premium Starbucks is available for an Additional \$2.00 Per Person

www.marriott.com/MKEMW

Phone: 262.574.0888



ENHANCEMENTS

Sliced Fresh Fruit Display \$4 per Person Whole Fresh Fruit \$2 per Piece Assorted Granola Bars \$2 Each Individual Bags of Trail Mix \$2 Each Individual Yogurts \$3 Each

Yogurt Fruit Parfaits with Homemade Granola \$4 Person Golden Croissants \$33 per Dozen Chocolate Filled Croissants \$38 per Dozen Fruit-Filled Danish \$38 per Dozen Fresh Baked Muffins
\$38 per Dozen
Warm Cinnamon Rolls
\$38 per Dozen
Bagels and Cream Cheese
\$38 per Dozen
Chocolate and Vanilla Biscotti
\$38 per Dozen
Assorted Breakfast Pastries
\$38 per Dozen

ANYTIME SNACKS

Individual Serving Potato Chips \$2 Each Individual Serving Pretzels \$2 Each Assorted Freshly Baked Jumbo Cookies \$33 per Dozen Fudge Brownies \$33 per Dozen Assorted Dessert Bars \$33 per Dozen Soft Pretzels, Queso \$36 per Dozen Tortilla Chips, Salsa, Sour Cream, Queso \$5 per Person Assorted Candy Bars \$24 per Dozen Gardetto's Snack Mix \$15 per Pound Mixed Nuts \$20 per Pound Assorted Ice Cream Treats \$4 Each Potato Chips, French Onion Dip \$15 per Pound Tortilla Chips and Salsa \$15 Per Pound Crudité Display, Ranch Dip \$3 Per Person

BEVERAGES

House Regular or
Decaffeinated Coffee
\$40 per Gallon
Assorted Pepsi Soft Drinks
\$3 Each
Starbucks Coffee
\$50 per Gallon
Chilled Starbuck Drinks
\$5 Each
Assorted Chilled Juices
\$21 per ½ Gallon
Custom Spa Water
Infused with Lemons, Limes,
Seasonal Fruit or Cucumbers
\$26 per Gallon

Lemonade \$30 per Gallon Freshly Brewed Iced Tea \$30 per Gallon Lipton Pure Leaf Tea Bottles \$4 Each Ice Cold Milk \$3 Each Fiji Bottled Water \$4 Each San Pelligrino Bottled Water \$5 Each Perrier Bottled Water \$4 Each Gatorade \$4 Each Energy Drinks \$4 Each Mountain Dew Kick Starts \$4 Each



W231 N1600 Corporate Court, Waukesha, WI 53186

MEETINGS

MEETING BREAKS

(25 Guest Minimum)

Meeting Breaks are prepared and served according to your final guarantee Served for a One Hour Duration

• Cookie Jar | \$11

White Chocolate Macadamia Nut, Peanut Butter, Oatmeal Raisin, Chocolate Chip, Brownies, Ice Cold Milk, Coffee, Tea

• Bleacher Break | \$12

Soft Pretzels, Queso, Hot Buttered Popcorn, Assorted Candy Bars, Cracker Jacks, Assorted Sodas, Bottled Water

• Homemade Chips | \$12

Russet and Sweet Potato Fries, Selection of Sea Salts, Tomato Ketchup, Lemon Aioli, Mango Ketchup, Hot Sauce, Iced Tea, Fruit Punch, Bottled Water

• Energy Burst | \$14

Assorted Granola Bars, Deluxe Trail Mix, Whole Fresh Fruit, Assorted Fruit Juices, Energy Drinks, Bottled Water

• Sweet & Salty | \$11

Assorted Miniature Candy Bars, Smarties, Licorice, Goldfish Crackers, Pretzels, Mixed Nuts, Lemonade, Ice Tea, Fruit Punch

• Sundae Parlor | \$12

Vanilla Ice Cream Scoops, Toppings Include, Caramel, Chocolate and Strawberry, Whipped Cream, Maraschino Cherries, Waffle Cups, Assorted Soft Drinks, Root beer

Snack Attack | \$12

Nacho Chips, Warm Salsa Queso, Pico de Gallo, Guacamole, Dry Roasted Peanuts, Potato Chips with French Onion Dip, Pretzels, Lemonade, Iced Tea, Fruit Punch

• Picture of Health | \$13

Assorted Granola Bars, Whole Fresh Fruit, Vegetables, Ranch Dip, Assorted Fruit Juices, Mineral Water, Coffee, Tea

Premium Coffee by Starbucks is Available for an Additional \$2.00 per person



LUNCH

BOX LUNCHES | \$17

Box lunches include Kettle Chips, Gala Apple, Chocolate Chip Cookie, Pasta Salad, and Soft Drink

www.marriott.com/MKEMW

Phone: 262.574.0888

- Roasted Top Round of Beef on Ciabatta
 Caramelized Onions, Herbed Cheese Spread,
 Tomato, Balsamic Vinaigrette
- Roast Turkey on a Homemade Pumpernickel Havarti Cheese, Tomato, Crisp Greens, Mayo, Dijon Mustard
- Roast Veggie Wrap
 Roasted Peppers, Tomato, Lettuce,
 Balsamic Vinaigrette
- Chicken Salad on a Brioche Bun Lettuce, Tomato, Provolone Cheese

PLATED LIGHT LUNCHES

All Salad Selections Include Bakery Rolls, Sweet Creamery Butter, Coffee and Tea

- Chicken Caesar Salad | \$17
 Romaine Lettuce, Parmesan Garlic
 Croutons, Shredded Parmesan Cheese,
 Creamy Caesar Dressing, Grilled Boneless
 Breast of Chicken
- Southern Fried Chicken Salad | \$17
 Crisp Field Greens, Pico De Gallo, Monterey Jack, Cheddar Cheese, Artichoke Hearts, Crispy Fried Chicken
- Beef Fajita Salad | \$18
 Marinated Skirt Steak Crisp Greens, Pico De Gallo, Monterey Jack, Cheddar Cheese Sautéed Onions. Sweet Peppers

All Sandwich Selections Include Side of Fresh Fruit, Coffee and Tea

- Tuscan Chicken Sandwich | \$19
 Sliced Char-Broiled Breast of Chicken,
 Mixed Baby Greens, Fresh Mozzarella,
 Artichokes, Plum Tomato, Pesto Spread on
 Ciabatta Bread
- Roast Turkey Club | \$19
 Oven Roasted Breast of Turkey, Crisp Bacon, Swiss Cheese, Lettuce, Tomato, Mayonnaise, Multi-Grain Roll
- Grilled Vegetarian Wrap | \$19
 Balsamic Marinated Peppers, Zucchini,
 Asparagus, Yellow Squash, Portabella
 Mushrooms, Bleu Cheese Dressing, Whole
 Wheat Tortilla



PLATED LUNCH

Selections Include Choice of Side Salad, Entrée, Chef's Pairing of Vegetable, Starch, Rolls, Butter, Coffee and Tea

SALADS (PLEASE SELECT ONE)

- Country Garden Salad
 Shaved Carrots, Sliced Cucumbers,
 Tomato, Croutons
- Mixed Baby Field Greens
 Candied Walnuts, Dried Cranberries,
 Bleu Cheese Crumbles

HOMEMADE DRESSINGS (PLEASE SELECT TWO)

- Raspberry Vinaigrette
- French
- Italian Herb Vinaigrette
- Ranch

Bibb Lettuce

Poached Pears, Bleu Cheese, Candied Walnuts

- Caesar Salad
 Shaved Reggiano, Parmesan
 Cheese, Croutons
 - Bleu Cheese
 - Thousand Island

• Balsamic Vinaigrette

ENTRÉES

• Chicken Pasta Primavera | \$19

Penne Pasta, Parmesan Cream Sauce, Roasted Peppers, Zucchini Portabella Mushrooms, Diced Roma Tomatoes, Herb-Seared Chicken Breast

• Chicken Monterey | \$20

Sautéed Chicken Breast, Tomato Concasse', Melted Monterey Jack Cheese Mustard Cream Sauce, Sliced Avocado

• Chicken Cardinale | \$20

Pan Sautéed Breaded Boneless Chicken Breast, Lemon Butter Sauce

Chicken Romanol \$20

Oven Roasted Breaded Chicken Breast, Marinara, Melted Mozzarella

Rosemary Crusted Pork Loin | \$21

Sliced Roasted Pork Loin, Bourbon-Molasses Glaze

Roasted Vegetable En Croute \$19

Boursin Cheese, Baked in Puff Pastry, Sherry Wine Sauce

• Vegan Vegetable Ravioli | \$19

Braised Leeks, Roast Portobello, Roast Fennel, Asparagus

• Grilled Salmon Fillet | \$22

Basil Butter, Lemon Sauce

Parmesan Crusted Tilapia | \$22

Shaved Reggiano, Parmesan Cheese, Roasted Tomato Compote

Sliced New York Strip | \$24

Roasted, Thinly Sliced, Rich Burgundy Sauce



W231 N1600 Corporate Court, Waukesha, WI 53186

LUNCH BUFFET

CORNER DELI BUFFET | \$24

(25 guest minimum)

All Luncheon Buffets Include Coffee and Tea Service

FEATURES

- Artisan Breads
- Lettuce and Tomato
- Dijon Mustard
- Stone Ground Mustard
- Mavonnaise

- Horseradish Sauce
- Pickles
- Pretzels
- Kettle Chips

SIDES (PLEASE SELECT THREE)

- Asian Vegetable Slaw
- Cabbage and Apple Slaw
- Seasonal Fruit and Berries
- Old Fashioned Potato Salad
- · Roasted Eggplant and Orzo Pasta Salad
- Cucumber and Tomato Salad, Feta Cheese
- New Potato Salad, Mustard and Bacon Vinaigrette
- Caesar Salad, Shaved Reggiano Parmesan Cheese, Croutons
- Hearts of Palm Salad, Vinaigrette, Grilled Peppers, Tomatoes
- Mixed Green Salad, Tomatoes, Cucumbers, Carrots, Croutons
- Caprese Salad, Mozzarella, Roma Tomatoes, Basil, Balsamic Vinaigrette
- Add Soup Du Jour \$2.50 Per Person

DELI MEATS (PLEASE SELECT THREE)

- Roast Turkey
- Chicken Breast
- Slow Roasted Top Round of Beef
- Brown Sugar Cured Ham
- Rosemary Crusted Pork Loin

DELI CHEESES

- Cheddar
- Swiss
- Provolone
- Havarti
- Pepper Jack

DESSERT (PLEASE SELECT ONE)

- Brownies
- Assorted Cookies
- Chef's Dessert Cart
- Assorted Chocolate Desserts



W231 N1600 Corporate Court, Waukesha, WI 53186

LUNCH BUFFET CONTINUED

WORKING BUFFET | \$23

(No Guest Minimum) Served with Kettle Chips, Coffee and Tea Service

SIDES (PLEASE SELECT THREE)

- Asian Vegetable Slaw
- Cabbage and Apple Slaw
- Seasonal Fruit and Berries
- Old Fashioned Potato Salad
- Roasted Eggplant and Orzo Pasta Salad
- Cucumber and Tomato Salad, Feta Cheese
- New Potato Salad, Mustard and Bacon Vinaigrette
- Caesar Salad, Shaved Reggiano Parmesan Cheese, Croutons
- Hearts of Palm Salad, Vinaigrette, Grilled Peppers, Tomatoes
- Mixed Green Salad, Tomatoes, Cucumbers, Carrots, Croutons
- Caprese Salad, Mozzarella, Roma Tomatoes, Basil, Balsamic Vinaigrette
- Add Soup Du Jour \$2.50 Per Person

SANDWICHES (PLEASE SELECT THREE)

- Turkey Wrap
 - Shaved Reggiano, Parmesan Cheese, Roasted Tomato Compote
- Chicken Salad on a Brioche bun Lettuce, Tomato, Provolone Cheese
- Roast Veggie Wrap
 - Roasted Peppers, Tomato, Lettuce, Balsamic Vinaigrette
- Carne Asada Wrap
 - Steak, Grilled Red Onion, Lettuce, Tomato, Avocado Dressing
- Roast Turkey on Pumpernickel
 - Havarti Cheese, Tomato, Lettuce, Dijon Mustard, Mayo
- · Roast Top Round of Beef on Ciabatta
- Caramelized Onions, Tomato, Herbed Cheese, Balsamic Vinaigrette

DESSERT (PLEASE SELECT ONE)

- Brownies
- Assorted Cookies
- · Chef's Dessert Cart
- Assorted Chocolate Desserts



W231 N1600 Corporate Court, Waukesha, WI 53186

LUNCH BUFFET CONTINUED

MADE YOUR WAY BUFFET

Two Entrée I \$26 (30 Guest Minimum)

Three Entrée I \$29 (40 Guest Minimum)

Served with Chef's Artisan Breads and Flatbreads, Chef's Dessert Cart, Coffee and Tea Service

SALADS (PLEASE SELECT TWO)

- · Asian Vegetable Slaw
- Cabbage and Apple Slaw
- · Seasonal Fruit and Berries
- · Old Fashioned Potato Salad
- · Roasted Eggplant and Orzo Pasta Salad
- Cucumber and Tomato Salad, Feta Cheese
- New Potato Salad, Mustard and Bacon Vinaigrette
- · Spinach Salad, Poached Pears, Warm Cider Vinaigrette
- Caesar Salad, Shaved Reggiano Parmesan Cheese, Croutons
- Hearts of Palm Salad, Vinaigrette, Grilled Peppers, Tomatoes
- Mixed Green Salad, Tomatoes, Cucumbers, Carrots, Croutons
- Tomato, Portabella Mushroom, Mozzarella Platter, Balsamic Vinaigrette
- Baby Spinach Salad, Feta Cheese, Red Onion, Croutons, Balsamic Vinaigrette

SIDES (PLEASE SELECT TWO)

- Green Beans
- Glazed Carrots
- · Smashed Red Potatoes
- · Garlic Mashed Potatoes
- · Steamed Baby Red Potatoes
- Steamed Seasonal Vegetables
- Roasted Summer Vegetables, Olive Oil, Thyme
- Macaroni and Cheese with Mushrooms, Tomato, Fontina Cheese

ENTRÉES (PLEASE SELECT ACCORDING TO BUFFET PREFERENCE)

www.marriott.com/MKEMW

Phone: 262.574.0888

- · Italian Sausage Lasagna
- · Chicken Alfredo, Farfalle Pasta
- Rock Shrimp Scampi, Penne Pasta
- Roast Pork Loin, Whiskey Barbecue Sauce
- · Grilled Breast of Chicken, Lemon, Rosemary
- Roasted Salmon, Lemon, Kalamata Olives
- Cheese Tortellini, Sun-Dried Tomato Cream Sauce
- Grilled Marinated Flank Steak, Balsamic Bourbon Glaze



LUNCH BUFFET CONTINUED

THEME LUNCH BUFFETS

All Luncheon Buffets Include Coffee and Tea Service

BUILD YOUR OWN FAJITA BAR | \$26

(15 Guest Minimum)

- · Cabbage and Apple Slaw
- · Mixed Field Greens, Assorted Dressings
- Warm Flour Tortillas
- · Grilled Chicken
- · Marinated Flank Steak
- · Cheddar, Jack Cheese
- Tomato, Grilled Onion
- Pico De Gallo, Guacamole, Sour Cream
- · Refried Beans, Spanish Rice
- Warm Churros

GAME DAY | \$24

(20 Guest Minimum)

- Potato Salad
- · Cole Slaw
- Melon Salad with Mint
- · Quarter Pound Cheeseburgers
- · Wisconsin Brats
- · Assorted Buns and Rolls
- · Grilled Onion, Sautéed Mushrooms, Bacon,
- · Assorted Cheeses, Sliced Tomato, Lettuce, Pickles
- Mac 'N' Cheese Au Gratin
- Baked Beans
- · Assorted Cookies, Brownies

A TASTE OF ITALY | \$25

(15 Guest Minimum)

- Caesar Salad
- Tomato, Portabella Mushroom, Mozzarella Platter, Balsamic Vinaigrette
- · Roasted Vegetables, Olive Oil, Thyme
- · Cheese Tortellini, Alfredo Sauce
- Chicken Marsala
- Eggplant Parmesan
- · Warm Garlic Breadsticks
- · Chef's Dessert cart



W231 N1600 Corporate Court, Waukesha, WI 53186

PLATED DINNER

Selections Include Choice of Salad, Entrée, Vegetable and Starch, Rolls, Butter, Coffee and Tea

SALADS (PLEASE SELECT ONE)

Country Garden Salad

Shaved Carrots, Sliced Cucumbers Tomato, Croutons

. Mixed Baby Field Greens

Candied Walnuts, Dried Cranberries, Bleu Cheese Crumbles

Bibb Lettuce

Poached Pears, Bleu Cheese, Candied Walnuts

Caesar Salad

Shaved Reggiano, Parmesan Cheese, Croutons

• Caprese Salad (Additional \$2 per Person)

Mozzarella, Tomatoes, Basil, Portobello, Kalamata Olives

• Beet Salad (Additional \$2 per Person)

Mixed Greens, Roasted Golden Beets, Walnuts, Sun-Dried Cherries, Chevre Cheese

HOMEMADE DRESSINGS (PLEASE SELECT TWO)

- Raspberry Vinaigrette
- Italian Herb Vinaigrette
- French
- Ranch

- Bleu Cheese
- Thousand Island
- Balsamic Vinaigrette

www.marriott.com/MKEMW

Phone: 262.574.0888

VEGETABLES (PLEASE SELECT ONE)

- Broccolini
- Roasted Vegetables
- Sautéed Spinach
- Asparagus
- Green Beans

STARCH (PLEASE SELECT ONE)

- · Garlic Mashed Potatoes
- Smashed Red Potatoes
- Wild Rice Blend
- Fontina Risotto
- Mushroom Risotto
- Steamed Baby Red Potatoes
- Yukon Gold Whipped Potatoes
- · Roasted Fingerling Potatoes, Shredded Sage



DINNER ENTRÉES

Selections Include Choice of Salad, Entrée, Vegetable and Starch, Rolls, Butter, Coffee and Tea

POULTRY

- Bruschetta Chicken | \$25
 Basil Bruschetta Mix, Lemon Pepper Drizzle,
 Angel Hair Pasta
- Chicken Saltimbocca | \$26

 Breast of Chicken, Bread Crumbs, Provolone
 Cheese, Prosciutto Ham, Lemon, Herb Cream
- Roast Chicken | \$26
 Honey Roasted, Fig-Mustard Compote, Fig
 Vinaigrette
- Chicken En Croute | \$27
 Chicken and Mushrooms, Puff Pastry, Sherry
 Wine Sauce
- Lemon Chicken | \$25 Lemon, White Wine Butter Sauce
- Peppercorn Chicken | \$26
 Red Currant Mustard-Glaze, Brandy Green
 Peppercorn Sauce
- Honey Basted Duckling | \$29
 Raspberry-Port Wine Sauce

BEEF

- New York Strip | \$38
 Grilled New York Strip Steak, Blue
 Cheese Butter
- Filet Mignon | \$45
 Center Cut Filet Mignon, Merlot
 Demi-glace
- Braised Beef Short Ribs | \$35
 Stout Braised, Stone Ground Mustard and Peppercorns

PORK

 Pork Tenderloin Medallions | \$27
 Brown Sugar Brine, Apple Cider Reduction, Brandied Apples

VEGETARIAN

- Vegan Vegetable Ravioli | \$23
 Braised Leeks, Roast Portobello, Roast Fennel, Asparagus
- Vegetables En Croute | \$24
 Grilled Vegetables, Boursin Cheese, Puff Pastry, Sherry Wine Sauce
- Pasta Primavera | \$23
 Penne Pasta, Parmesan Cream Sauce,
 Roasted Peppers, Zucchini, Portabella
 Mushrooms, Diced Roma Tomatoes

SEAFOOD

- Northern Lake Walleye | \$32 Garlic Butter, Wild Mushrooms
- Parmesan Crusted Tilapia | \$29
 Shaved Reggiano Parmesan Cheese,
 Roasted Tomato Compote
- Salmon | \$30
 Grilled Salmon Filet , Basil Sauce,
 Lobster-Tarragon Butter

COMBINATIONS

www.marriott.com/MKEMW

Phone: 262.574.0888

- Filet and Lemon Chicken | \$43
 Petite Filet Mignon, Merlot Demi-glace,
 Chicken with White Wine Sauce
- Filet and Salmon | \$48
 Petite Filet Mignon, Peppercorn Sauce, Salmon, Lobster-Tarragon Butter
- Filet and Shrimp | \$43
 Petite Filet Mignon, Merlot Demi-glace,
 Jumbo Prawns, Garlic Butter



W231 N1600 Corporate Court, Waukesha, WI 53186

DESSERT SELECTIONS

MOUSSE PARFAITS | \$3

Presented in Miniature Martini Glass

• Strawberry Cheesecake

Cheesecake, Strawberry Compote, Graham Crackers

Salted Caramel

Vanilla Cake, Cream, Melted Caramel, Chocolate Shavings

• Triple Mousse

Chocolate, Mocha and Vanilla Mousse

DESSERT SELECTIONS

•	Banana Caramel Tart, Orange Crème	\$4
•	Strawberry Tart, Honey Spice Crème	\$4
•	Fresh Seasonal Berries and Whipped Cream	\$4
•	Classic Crème Brûlée	\$4
•	Rum Apple Tart, Chantilly Cream, Spiced Caramel	\$4
•	Peach Cobbler, Honey Spice Crème	\$5
•	Apple Crisp, Oatmeal Crumble, Orange Crème	\$5
•	New York Style Cheesecake	\$5
•	Flourless Chocolate Torte	\$5
•	Carrot Cake	\$5
•	Chocolate Mousse Torte	\$6
•	Salted Caramel Vanilla Cake	\$6
•	White Chocolate and Raspberry Cake	\$6

DESSERT DISPLAY

Chef's Choice of the Following Selections (25 Guest Minimum)

• Miniature Dessert Display | \$7 Per Person

Miniature Éclairs, Variety of Mini Tarts, Chocolate Dipped Strawberries, Variety of Parfaits, Assorted Macaroons

www.marriott.com/MKEMW Phone: 262.574.0888

• Classic Dessert Display | \$8 Per Person

Variety of Full Size Desserts Cakes, Pies and Seasonal Selections



DINNER BUFFET

MADE YOUR WAY BUFFET

Two Entrées \$33 (25 Guest Minimum) Three Entrées \$37 (35 Guest Minimum) Four Entrées \$41 (50 Guest Minimum)

Bakery Rolls, Butter and Chef's Choice Bakery Fresh Pies or Cake, Coffee and Tea Included

SALADS (PLEASE SELECT THREE)

- · Seasonal Fruit and Berries
- · Roasted Eggplant and Orzo Pasta Salad
- · Spinach Salad, Poached Pears, Warm Cider Vinaigrette
- Caesar Salad, Shaved Reggiano Parmesan Cheese, Croutons
- Hearts of Palm Salad, Vinaigrette, Grilled Peppers, Tomatoes
- Mixed Green Salad, Tomatoes, Cucumbers, Carrots, Croutons
- Caprese Salad, Mozzarella, Roma Tomatoes, Basil, Balsamic Vinaigrette
- Tomato, Portabella Mushroom, Mozzarella Platter, Balsamic Vinaigrette
- · Baby Spinach Salad, Feta Cheese, Red Onion, Croutons, Balsamic Vinaigrette
- Spinach Salad, Poached Pears, Warm Cider Vinaigrette

SIDES (PLEASE SELECT THREE)

- Asparagus
- Glazed Carrots
- · Grilled Vegetable Blend
- Kentucky Blue Lake Green Beans
- Grilled Summer Squash, Olive Oil
- · Wild Rice Blend
- · Garlic Mashed Potatoes
- Steamed Baby Red Potatoes
- · Yukon Gold Whipped Potatoes
- · Roasted Fingerling Potatoes, Shredded Sage
- Mediterranean Couscous, Lemon, Shredded Basil

ENTRÉES (PLEASE SELECT ACCORDING TO BUFFET PREFERENCE)

- · Sliced Peppercorn Sirloin of Beef
- · Crusted Pork Loin, Whiskey Molasses Glaze
- Chicken, Lemon Rosemary Butter Sauce
- Thyme Roasted Breast of Chicken, Hazelnut Orange Butter
- · Breast of Chicken, Medley of Mushrooms, Dark Cherry Balsamic Glaze
- · Grilled Mahi-Mahi, Sweet and Sour Pineapple Relish
- Grilled Filet of Salmon, Shrimp Sauce
- · Rock Shrimp Scampi, Penne Pasta
- Eggplant Parmesan, Tomato Sauce, Mozzarella and Parmesan Cheese
- Bruschetta-Style Rigatoni Pasta, Broccoli, Parmesan
- Chef Carved Roast Prime Rib of Beef, Au Jus, Horseradish Cream (Additional \$6 Per Person)



MARRIOTT MILWAUKEE WEST

W231 N1600 Corporate Court, Waukesha, WI 53186

THEME DINNER BUFFET

(40 Guest Minimum)

NORTH BEACH BUFFET | \$37

- Chop-Chop Salad, Romaine, Roasted Peppers,
 Tomatoes, Provolone, Salami, Toasted Chick Peas
- White Balsamic Vinaigrette
- Ziti Pasta Bowl, Ziti Pasta, Smoked Chicken, Corn, Avocado, Tomato, Fontina Cheese, Cilantro Dressing
- · Grilled Vegetables, Pesto Dip
- Handmade Manicotti, Ricotta Cheese, Eggplant, Basil, Artichoke, Marinara
- Chicken Breast, Wild Mushroom, Marsala Wine Sauce
- Sliced Top Sirloin, Roasted Onions, Red Wine Au
 Jus
- Roast Herb Potatoes, Parmesan Rice Pilaf, Asparagus
- · Chef's Dessert

SOUTH BAY BUFFET | \$40

- Caesar Salad, Reggiano Parmesan Cheese, Croutons
- · Tomato, Cucumber Salad, Vinaigrette Dressing
- · Grilled Vegetable Pasta Salad
- Lemon Spiced Chicken
- Grilled Salmon, Pineapple Relish
- Carved Prime Rib of Beef, Au Jus, Horseradish
- · Garlic Mashed Potatoes
- Wild Rice Pilaf
- Green Beans
- · Chef's Dessert Cart

BAY AREA BUFFET | \$37

- Martini Glass of Strawberries, Marsala Wine, Almond Cream
- Endive Salad, Dried Cherries, Chervre Cheese, Candied Walnuts
- Rigatoni Salad, Tomato Vinaigrette
- Thyme Roasted Chicken, Hazelnut-Orange Butter
- Sliced Sirloin of Beef, Peppercorn Sauce
- Baked Penne with Shrimp, Cream and Parmesan
- · Roast Fingerling Potatoes, Sage Butter
- Grilled Vegetables
- · Chef's Dessert Cart

CHARLESTON BUFFET | \$37

- Green Salad, Tomatoes, Cucumber and Dressings
- Heirloom Tomato and Bermuda Salad
- Fruit Medley Salad
- Roast Chicken, Cornbread, Cherry Stuffing
- Rosemary Crusted Pork Loin, Bourbon-Molasses Glaze
- Grilled Salmon, Sweet and Spicy Creole Mustard
- Parmesan Rice Pilaf
- Roast Potato Wedges, Sea Salt, Herbs
- Green Beans

www.marriott.com/MKEMW

Phone: 262.574.0888

· Chef's Dessert Cart



RECEPTION

RECEPTION PRECEDING DINNER	RECEPTION AS DINNER ALTERNATIVE
45-60 Minutes: 4-6 Pieces and/or Servings per Guest	Light: 10-13 Pieces and/or Servings per Guest
	Medium: 14-18 Pieces and/or Servings Per Gues
	Full: 19-22 Pieces and/or Servings per Guest)
COLD HORS D'OEUVRES (PRICED PER 50 PIECES)	Ţ.,
Salami Coronets, Dijon Cream	\$85
Belgian Endive, Spiced Chicken Salad	\$95
Bruschetta, Marinated Tomato, Basil	\$95
 Vietnamese Vegetarian Spring Rolls, Thai Chili Sauce 	\$95
Greek Skewers, Mozzarella, Zucchini, Olive, Balsamic Vinegar	\$100
 California Rolls, Wasabi, Soy Sauce 	\$100
Ahi Tuna Tataki, Wasabi Aioli	\$110
Smoked Salmon on Miniature Bagel	\$110
Silver Dollar Sandwiches	\$125
Jumbo Shrimp, Cocktail Sauce	\$200
HOT HORS D'OEUVRES (PRICED PER 50 PIECES)	
Firecracker Wings, Celery, Bleu Cheese	\$55
Chicken Tenders, Honey Mustard Sauce	\$65
Steamed Chinese Pork Dumplings	\$75
Buffalo Chicken Skewer, Hot Sauce, Ranch	\$75
BBQ Jamaican Pulled Pork, Pineapple Salsa	\$75
Petite Quiche	\$95
Swedish or BBQ Meatballs	\$95
Assorted Mini Pizzas	\$95
Spinach and Feta in Phyllo	\$95
Stuffed Mushrooms, Cheese, Artichoke Filling	\$95
Miniature Crab Cakes, Remoulade Sauce	\$95
Ravioli, Marinara	\$95
Wisconsin Skewers, Bacon-Wrapped Bratwurst, Cheese	\$100
Quesadillas	\$100
Bacon Wrapped Water Chestnut	\$100
Phyllo Tart, Warm Brie, Raspberry, Toasted Almond	\$110
Asparagus-Phyllo Wraps	\$110
Chicken Satay, Thai Peanut Sauce	\$125
Coconut Shrimp, Thai Chili Sauce	\$125
Miniature Steak Sandwiches, Cheese, Tomato, Aioli	\$125
Bacon Wrapped Scallops	\$145
Miniature Beef Wellington	\$150



MARRIOTT MILWAUKEE WEST

W231 N1600 Corporate Court, Waukesha, WI 53186

· Beef Satay, Spicy Soy Glaze

• Jumbo Shrimp, Cocktail Sauce

www.marriott.com/MKEMW Phone: 262.574.0888

\$175

\$125

SPECIALTY PRESENTATIONS

SPOONS (PRICED PER 50 PIECES)

- Tomato Confit, Bocconcini Mozzarella, Balsamic Vinaigrette | \$ 95
- Chilled Tandoori Chicken, Spicy Mango Yogurt | \$95
- Tuna Tartare, Pickled Onion, Wasabi Cream | \$110
- Salmon Tartare, Gaufrette Potato, Horseradish Cream | \$110
- Crab Salad, Smoked Tomato, Thyme | \$140

DISPLAYS (TWO 2 OUNCE SERVINGS PER PERSON)

• Vegetable Platter | \$3

Summer Vegetables, Ranch, Grissini Bread Sticks

• Baked Spinach and Artichoke Dip | \$3

Cheese Sauce, LaVosh, Toast Points

• Fruit Display | \$4

Fresh Fruit and Berries, Yogurt Dip

Grilled Mediterranean Vegetable Platter | \$5

Asparagus, Eggplant, Zucchini, Portabellas, Roasted Peppers, Bread Sticks

• Antipasto Display | \$6

Prosciutto, Capicola Salami, Pepperoni, Kalamata Olives, Roasted Red Peppers, Artichokes, Mozzarella, Roma Tomatoes, Balsamic Vinaigrette, Garlic Bread Sticks

• Domestic Artisan Cheeses | \$6

Five-Year Cheddar, Apple-Smoked White Cheddar, Local Award-Winning Carr Valley Farms, Cave-Aged Bleu, Spanish-Style Manchego, Sliced Baguettes, Crackers, Walnuts, Poached Pears

• House Cured Smoked Salmon | \$7

Smoked Salmon, Onion, Egg, Capers, Tomato, Cream Cheese, Cocktail Baguettes

www.marriott.com/MKEMW

Phone: 262.574.0888

CARVING BOARD (TWO 3 OUNCE SERVINGS PER PERSON)

(40 Guest Minimum)

• Roasted Whole Turkey | \$7

Cranberry Sauce, Tarragon Mustard, Sage Rolls

Prime Rib of Beef | \$10

Au Jus, Horseradish Cream Sauce, Poppy Seed Rolls

Grilled Tenderloin of Beef | \$15

Bordelaise Sauce, Horseradish Cream Sauce, Ciabatta Rolls

Oven Roasted Pork Loin | \$9

Apricot Mustard, Onion Pan Gravy, Rosemary Rolls

• Roast Leg of Lamb | \$12

Honey Dijon Mustard, Rosemary Pan Gravy, Mini Corn Muffins

Brown Sugar Cured Ham | \$7

Honey Dijon Mustard, Apricot Mustard, Ciabatta Rolls



SPECIALTY STATIONS

(Three Servings per Person)

• Salad Bar | \$8

Mixed Greens, Spinach, Romaine, Assorted Dressings, Tomato, Carrots, Croutons, Cucumber, Raisins, Broccoli, Peppers, Olives, Mushrooms, Grated Cheese, Baked Rolls and Butter

• Potato Bar | \$6

Garlic Mashed Potatoes, Maple Mashed Sweet Potatoes
Butter, Sour Cream, Cheddar Cheese, Bleu Cheese, Chives, Mushrooms and Chopped Bacon

• Pizzeria | \$11

Margherita Pizza, Basil Oil, Sliced Tomato, Organic Mozzarella Cheese Sausage Pizza, Fennel Scented, Italian Sausage, Mushrooms, Cheese Lombardi Pizza, Pesto, Tomato, Artichokes, Roasted Peppers, Organic Mozzarella Crushed Red Chili, Grated Parmesan Cheese, Oregano

• Chef Prepared Pasta | \$15

Penne Pasta, Cheese Filled Tortellini Alfredo Sauce, Marinara Sauce Grilled Chicken, Shrimp, Pepperoni, Tomatoes, Mushrooms Spinach, Peppers, Broccoli, Onion, Garlic, Olive Oil Crushed Red Chili, Parmesan Cheese and Breadsticks

• Self-Serve Pasta Station | \$10

Penne Pasta, Alfredo, Roasted Portabella Mushrooms, Vegetables Cheese Tortellini, Marinara, Italian Sausage, Tomatoes

• Mac and Cheese Bar | \$9

Traditional Mac and Cheese Tomato Soup Grilled Ham and Cheese Sandwiches

• Sandwich Cart | \$11

Grilled Baby Reubens, Miniature Cheeseburgers Rotisserie Chicken Baguettes Homemade Potato Chips, Assorted Condiments

UPGRADED SPECIALTY STATIONS

(40 Guest Minimum)

(Two 2 Ounce Servings per Person)

Sushi, Sashimi Bar | \$25

Sashimi, Salmon, Tuna and Shrimp California Rolls, Vegetarian, Spicy Tuna, Crab Soy Sauce, Wasabi, Pickled Ginger

Seafood Market | \$17

Jumbo Chilled Prawns, Crab Cocktail Wisconsin Smoked Fish Cocktail Sauce, Hot Sauce, Lemon Wedges



MARRIOTT MILWAUKEE WEST

W231 N1600 Corporate Court, Waukesha, WI 53186

BAR PACKAGES

(\$125 BARTENDER FEE WILL APPLY IF \$500 IN SALES PER BARTENDER IS NOT ACHIEVED)

Unlimited cocktail hour charges are priced per person based on hours of consumption

BEER, WINE AND NON-ALCOHOLIC BEVERAGES

One Hour \$9
 Two Hours \$12
 Three Hours \$15
 Four Hours \$18
 Five Hours \$21

BEER AND NON-ALCOHOLIC BEVERAGES

One Hour \$7
 Two Hours \$10
 Three Hours \$13
 Four Hours \$16
 Five Hours \$18

NON-ALCOHOLIC BEVERAGES

One Hour \$5
 Two Hours \$8
 Three Hours \$11
 Four Hours \$14
 Five Hours \$17

PREMIUM COCKTAILS, BEER, WINE AND NON-ALCOHOLIC BEVERAGES

One Hour \$14
 Two Hours \$20
 Three Hours \$25
 Four Hours \$28
 Five Hours \$30

SUPER PREMIUM COCKTAILS, BEER, WINE AND NON-ALCOHOLIC BEVERAGES

www.marriott.com/MKEMW

Phone: 262.574.0888

One Hour \$16
 Two Hours \$23
 Three Hours \$28
 Four Hours \$21
 Five Hours \$33



BEVERAGES

(\$125 BARTENDER FEE WILL APPLY IF MINIMUM OF \$500 PER BARTENDER IS NOT ACHIEVED)

		HOST	CASH
•	Soda or Juice Bottled Water Domestic Beer (Select Two)	\$2.50 Glass \$2.75 Bottle \$3.75 Bottle	\$2.75 Glass \$3.00 Bottle \$4.25 Bottle
	Bud Light, Budweiser, Michelob Ultra, O'Douls, Miller Lite, Coors Light		
•	Imported Beer (Select Two)	\$4.75 Bottle	\$5.25 Bottle
	Heineken, Corona, Amstel Light, Samuel Adams Light or Boston Lager		
•	House Wine	\$7.50 Glass	\$8.00 Glass
	Canyon Road Selections		
	Chardonnay, Pinot Grigio, Sauvignon Blanc, White Zinfadel		
	Cabernet Sauvignon, Merlot and Pinot Noir		
•	Premium Cocktail	\$7.50 Drink	\$8.00 Drink
	Finlandia Vodka, Tanqueray Gin, Jack Daniels Bourbon, J&B Scotch,		
	Korbel Brandy, Canadian Club Whiskey, Bacardi Rum,		
	Sauza Gold Tequila, Hiram Walker Peach Schnapps		
•	Super Premium Cocktail	\$8.50 Drink	\$9.00 Drink
	Ketel One Vodka, Ketel One Citroen, Beefeater Gin,	V 0.00 2	V 0.000 2
	Maker's Mark Bourbon, Johnny Walker Black, Crown Royal,		
	Sauza Hornitos Tequila, Baileys, Kahlua, Amaretto Di Saronno		
	Gadza Florinios Tequila, Balleys, Namida, Amarello Bi Garonno		
WI	NE AND CHAMPAGNE SELECTIONS BY THE BOTTLE		
•	House Wine - Canyon Road		\$30
	Chardonnay, Pinot Grigio, Sauvignon Blanc, White Zinfandel		
	Cabernet Sauvignon, Merlot and Pinot Noir		
•	Select Wine – William Hill		\$38
	Chardonnay, Merlot and Cabernet Sauvignon		
•	Relax Riesling		\$32
•	Premium Wine – Frei Brothers		\$50
	Chardonnay, Cabernet Sauvignon and Red Zinfandel		
	Verdi Asti Spumante, House Champagne		\$28
	Bouvet Brut, France		\$30
•	Domaine Chandon, Napa Valley		\$56

www.marriott.com/MKEMW

Phone: 262.574.0888



AUDIO-VISUAL EQUIPMENT & SUPPORT

Standard meeting sets include pitchers of water, a Marriott pen, notepad and mints. (Pricing is per item/per day. one podium will be provided complimentary per group upon request)

PROJECTION	PRESENTATION

\$275 Each

LCD Projector

SOUND

4 Channel Mixer

6 Channel Mixer

DECOR

Hotel Centerpieces

Wired Hand Held Microphone

Wireless Hand Held Microphone

Wireless Lavaliere Microphone

Laptop Sound Connection

Polycom Conference Phone

White Banquet Chair Covers

White, Black or Pewter Ties

Pipe and Drape/ 10 Ft. Section

Uplight Full Ballroom Package

Uplights Individual Lights

Own Equipment Sound Connect

CD/DVD Player	\$65 Each	Flipchart Easel with Markers	\$15 Each
VGA Splitter (100')	\$125 Each	Extension Cord	\$5 Each
VGA Cable (25')	\$ 25 Each	Power Strip	\$5 Each
Digital Switcher	\$150 Each	Wireless Advancer	\$ 15 Each
30" TV, Confidence Monitor	\$ 85 Each	Small Whiteboard with Markers	\$ 40 Each
40" TV, Confidence Monitor	\$125 Each	Flipchart with Paper and Markers	\$ 45 Each
50" TV, Confidence Monitor	\$150 Each	Large Whiteboard with Markers	\$ 65 Each
Boardroom Screen	\$65 Each	Technician (2 Hour Minimum)	\$ 70 /Hour
8' x 8' Tripod Screen	\$65 Each	Laptop Rental	\$125 Each
9' x 12' Fastfold Screen	\$165 Each	INTERNET	
10' X 10' Cradle Screen	\$125 Each	Individual Hardline Internet	\$110 Each

A/V Cart with Electrical \$ 25 Each **WI-FI SIMPLIFIED**

\$50 Each

\$140 Each

\$140 Each

\$85 Each

\$100 Each

\$130 Each

\$85 Each

\$110 Each

\$4 Each

\$80 Each

\$250 Each

\$35 Each

Complimentary

Dedicated Wireless Bandwidth - Password Protected

\$5 Each

PREMIUM

Display Easel

Media streaming, media rich apps, large files

25 or less guests	\$6 per person (Up to 20 Mbps)
26 - 50 guests	\$5 per person (Up to 24 Mbps)
51 - 100 guests	\$4 per person (Up to 28 Mbps)

BASIC

Email, simple web browsing

25 or less guests	\$4 per person (Up to 8 Mbps)
26 – 50 guests	\$3 per person (Up to 12 Mbps)
51 - 100 guests	\$2 per person (Up to 16 Mbps)
101 + guests \	We are happy to develop custom solution

Presenter's Package \$375

Includes Podium, 96"X 96" Screen, LCD Projector,

AV Cart with Power and Hand Held Wireless Microphone



MARRIOTT MILWAUKEE WEST

W231 N1600 Corporate Court, Waukesha, WI 53186

MEETING PLANNER PACKAGES*

"PUTTING ON THE BREAKS" PACKAGE | \$21

Morning Break

Assorted Chilled Juices, Breakfast Pastries, Butter, Preserves, Coffee, Tea

Mid-Morning Break

Assorted Sodas, Bottled Water, Coffee, Tea

Afternoon Break

Chocolate Chip Cookies, Milk, Bottled Water, Coffee, Tea

COMPLETE MEETING PLANNER PACKAGE

(25 Guest Minimum)

Audio-Visual Equipment

Screen, A/V Cart with Power, Guest Provide Own Laptop & Projector, Flipchart with Paper and Markers, Podium

Morning Break

Breakfast Pastries, Butter and Preserves, Chilled Juices, Bottled Water, Assorted Sodas, Coffee, Tea

• Mid-Morning Break

Sliced Fresh Fruit and Berries, Individual Yogurts, Granola Bars, Assorted Sodas, Bottled Water, Coffee, Tea

• Lunch Service (Please Select One)

Working Buffet | \$52

The Corner Deli | \$54

Theme Buffet | \$54

Made Your Way Buffet | \$56

• Afternoon Break

Chocolate Chip Cookies, Ice Cold Milk, Assorted Sodas, Bottled Water, Coffee, Tea

(Package Substitutions Are At The Discretion Of The Hotel And Are Subject To An Increase In Menu Pricing.)



GENERAL INFORMATION

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 equivalent to 50% of contracted
room rental may apply if 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.

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 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 nontransferrable.



GENERAL INFORMATION

SERVICE CHARGES AND SALES TAX

A 22% service charge and 5.1% sales tax will be applied to all food, beverage and audio-visual charges. room
rental is subject to a 22% service charge. Service charges are taxable. Groups requesting tax exemption
must supply a copy of their Wisconsin state tax exemption certificate 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 per box may apply. Please notify your hotel contact in advance of expected shipments. Please label all packages as follows: Marriott Milwaukee West Attn: (hotel contact's name) c/o: (Group or Company Name/On-Site Name) Program Event Date: W231 N1600 Corporate Court Waukesha, WI 53186

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 or sparklers. 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 30 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.

