



# THE OZANNE OUTPOST AT HAWTHORN HOLLOW

ON SITE CONTACT

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880 GREEN BAY ROAD  
KENOSHA, WI 53144



## AVAILABILITY

2021

May 29th - October 16th

2022

May 28th - October 15th

## PROPERTY RENTAL

10:00AM - 10:00PM

Ceremony at 3:30PM, with Reception to Follow

\$4,700

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## PROPERTY

- Exclusive use of the Ozanne Outpost, an outdoor sanctuary for you and your guests
- Nestled along the southern border of the meandering Pike River
- White tent accommodates up to 175 guests
- Cafe String Lights throughout Tent
- White resin chairs for ceremony & reception
- Magnificent ceremony space options either overlooking the pond or among the pine groves
- Private level within Pike House for bridal party to get ready and take photographs
- Private restroom in Pike House for bridal party use
- Locked bride's room in Pike House to keep valuables during event
- Free standing outdoor restrooms (portable), including handicap accessible unit
- Parking for guests at Hawthorn Hollow
- Transportation to and from reception space for elderly guests
- Outdoor game area including bean bag toss and bocce ball
- Unlimited breathtaking photo opportunities around the property the day of your wedding
- Security for duration of reception
- Complimentary use of grounds for photo session prior to wedding day by appointment

## CEREMONY & RECEPTION

- Dedicated Event Specialist to assist in planning of all details, along with On-site Day of Coordinator
- All setup and takedown of event, including tables, chairs, linens, tableware, decor, centerpieces, placecards, and favors
- White, ivory, or black table linens, along with choice of fifteen linen napkin colors
- One-hour rehearsal for wedding. Time to be confirmed 30 days before event
- Setup of all chairs and ceremony-related table needs
- 'Al fresco' cocktail area under the glow of string lights, weather permitting
- Exclusive on-site caterer, Culinary Infusion

## THE PIKE HOUSE – OVERNIGHT RENTAL

Adjacent to the Ozanne Outpost ceremony & reception grounds, you'll find the newly renovated Pike House. A perfect overnight option for the bridal party and your out of town guests. Enjoy all the at the Pike House has to offer!

Sleeps 20 Guests

Bedrooms: 6

Bathrooms: 3 1/2

Full Kitchen

Two Gathering Spaces with Fireplaces

Check-In: 10:00AM

Check-Out: 11:00AM

\$1,000/Per Night



# WEDDING PACKAGE

Butler-Style Passed Hors D'oeuvres during Cocktail Reception (Select 2 Hors D'oeuvres)

Select Signature Cocktail during Cocktail Hour

Five Hour House Open Bar

Disposable Barware

Two-Entree Dinner Buffet, including all Equipment, Bowls, and Serving Utensils

Cocktail Tables with Linens for Al Fresco Cocktail Hour

Complimentary Cake Cutting with Quality Dessert Disposables

White, Ivory, or Black Guest Table Linens

Linen Napkins in your Choice of 20 Colors

Standard Place Setting

Dinner Plate, Dinner Fork and Knife, Water Glass, Water Pitchers, and Salt & Pepper Shakers

Ancillary Tables with Linens (Head Table, Cake/Dessert, DJ, Placecard, Gift, Bar)

Dedicated Event Specialist & On-Site Coordination

Dinner Buffet                      \$70.00 Per Guest

Elevated Barbecue Buffet       \$74.00 Per Guest



## BUTLER-STYLE PASSED HORS D'OEUVRES

Apple Glazed Sausage Bites

Parmesan & Artichoke Crostini

BBQ Glazed Meatballs

Corn Bread Squares with BBQ Pulled Pork and Sour Cream Dollop

Watermelon, Mozzarella, and Mint Skewers with a Balsamic Truffle Drizzle

Honey Chicken Salad & Cranberry on a French Baguette Wedge

Shrimp & Pea Pod Skewer with Lemon Mayonnaise

Vegetables & Spicy Buffalo Dip in a Shot Glass

Lemon Marinated Tortellini & Sun Dried Tomato Skewers with Fresh Basil

Marinated Mozzarella & Sun-Dried Tomato on a Rosemary Skewer

Butterflied Shrimp with Cocktail Sauce

Red Pepper Hummus on a Focaccia Triangle with a Roasted Red Pepper Garnish

Tomato & Basil Bruschetta on a Toasted Crostini

Add Additional Hors D'oeuvres to your Wedding Package - \$28.00 Per Dozen  
4 Dozen Minimum per Hors D'oeuvres Selection.

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## DINNER BUFFET

### MAIN ENTREES

Italian Marinated Baked Chicken

"The Outpost" Honey & Garlic Baked Chicken

Butter & Garlic Chicken Breast Buerre Blanc

Mojo Pork Loin with a Mango Salsa

Gourmet Sliced Ham with a Pineapple Glaze

Slow-Cooked Beef Tenderloin Tips  
With Mushroom Gravy

Cajun Shrimp & Andouille Pesto Trotolle

Pan-Seared Pork Ribeye with a White Wine and  
Shallot Reduction (\$2.50 Upcharge)

"Chef-Carved" Pepper Crusted Tenderloin of Beef  
With Merlot Wine Sauce & Horseradish Cream  
(\$5.95 Upcharge)

### POTATOES & STARCHES

Garlic Red Skin-On Mashed Potatoes

Mascarpone Mashed Potatoes

Long Grain & Wild Rice Blend

Au Gratin Cheddar Potatoes

### VEGETABLES

Buttered Green Beans with Tarragon & Shallots

"The Outpost" Maple-Roasted Root Vegetables

Corn O'Brien

### SALADS

Garden & Herb Salad - Mixed Greens, Tomatoes, Cucumbers, Garlic Croutons. With a Balsamic Vinaigrette and Creamy Ranch Dressing

Classic Caesar Salad - Romaine Lettuce, Freshly Grated Parmesan Cheese, Creamy Caesar, and Garlic Croutons

Sicilian Salad - Cucumber, Tomato, Sliced Onion, Red and Green Bell Peppers, and Pepperoncini Over Mixed Lettuce with Garlic Croutons and an Italian Vinaigrette

Pear & Blue Cheese Salad - Mesclun Greens, Red and Green Pears, Blue Cheese and Candied Walnuts with a Pear Nectar Vinaigrette (additional \$0.95 per person).

Door County Salad - Tart Cranberries, Crunchy Apples, Gorgonzola Cheese and Candied Walnuts On a bed of Field Greens with a Balsamic Vinaigrette (additional \$0.95 per person)

Italian Pasta Salad

Artichoke Asparagus Pasta Salad

Tortellini Romano Pasta Salad

Dinner Buffet includes your choice of two entrees, one starch, one vegetable, and one salad, along with freshly baked dinner rolls and butter.

Add an Additional Side to your Dinner Buffet - \$2.00 Per Guest

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# ELEVATED BARBECUE DINNER BUFFET

## MAIN ENTREES

Root-Beer Braised Boneless Beef Short Ribs

"The Outpost" Honey & Garlic French Breast of Chicken

Pulled Pork or Pulled Chicken Sliders - Presented with two Signature Barbecue Sauces and Coleslaw

## ACCOMPANIMENT SELECTIONS

Three-Bean Baked Beans

Mascarpone Mashed Potatoes

Au Gratin Cheddar Potatoes

Three-Cheese Mac N Cheese

Kale Blend with Bacon

Elote-Style Corn (Chili Powder, Cotija Cheese, Cilantro, Lime Juice, and Mayo)

Italian Pasta Salad

Artichoke Asparagus Pasta Salad

Tortellini Romano Pasta Salad

Garden & Herb Salad - Mixed Greens, Tomatoes, Cucumbers, Garlic Croutons.

With a Balsamic Vinaigrette and Creamy Ranch Dressing

Classic Caesar Salad - Romaine Lettuce, Freshly Grated Parmesan Cheese, and Garlic Croutons

Tossed in a Creamy Caesar Dressing

Door County Salad - Tart Cranberries, Crunchy Apples, Gorgonzola Cheese and Candied Walnuts

On a bed of Field Greens with a Balsamic Vinaigrette

Elevated Barbecue Buffet includes your choice of four accompaniment selections, two entrees, along with freshly baked dinner rolls and butter.

Add an Additional Side to your Elevated Barbecue Buffet - \$2.00 Per Guest



# BAR PACKAGE

## SPIRITS

Gordon's Vodka  
Gordon's Gin  
Castillo Rum  
Quito Tequila  
Kessler Whiskey  
J Bavet Brandy  
Jim Beam Bourbon  
Scoresby Scotch  
Amaretto

## CANNED BEER (SELECT 2)

Miller Lite  
MGD  
Bud Light  
Spotted Cow  
Goose Island 312 Urban Wheat

## WINE (SELECT 2)

Pinot Grigio  
Chardonnay  
Moscato  
Merlot  
Cabernet Sauvignon

## ADDITIONAL BAR OPTIONS

Tito's Vodka, Bombay Sapphire Gin, Bacardi Rum, Captain Morgan Spiced Rum, Malibu Coconut Rum, Jack Daniels Whiskey, Jim Beam Bourbon, Dewar's White Label Scotch, Amaretto

Upgrade Spirits to Premium Level - \$5.00 Per Guest

Champagne Toast - \$3.00 Per Guest  
*Includes Glass Champagne Flute*



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# DESSERTS BY CULINARY INFUSION

## **Brownies & Bars**

\$21 per Dozen

Chocolate Ganache Brownies, Mint Chocolate Brownies, German Chocolate Brownies, Caramel Apple Cheesecake Bars, Turtle Rice Krispies, Blondies, Chocolate Salted Caramel Bars, Espresso Cheesecake Brownies, Lemon Bars, Raspberry Crumble, Cherry Almond Bar, Key Lime Bars, Blueberry Cheesecake Bars

## **Mini Cheesecake**

\$27 per Dozen

Oreo, Espresso, Triple Chocolate, White Chocolate Raspberry, Reese's Peanut Butter, Lemon Blueberry, Smores, Key Lime, Peaches and Cream, Vanilla with Fruit Compote (Strawberry, Cherry, Blueberry, or Strawberry Rhubarb)

## **Cookies**

\$18 per Dozen

Chocolate Chunk, White Chocolate Macadamia Nut, Oatmeal Raisin, Chocolate Espresso, Cranberry Harvest, Lemon Coconut

## **Cupcakes – Full Size or Mini**

Vanilla or Chocolate

Full Size - \$24 per Dozen Mini - \$18 per Dozen

Carrot, Red Velvet, Lemon, Mint Chocolate, Caramel Apple, Chocolate Mocha, German Chocolate, Chocolate Peanut Butter, S'mores, Strawberry Rhubarb, Cherry Almond, Nutella, Turtle, Marble, Honey Lavender, Cranberry Orange, Pumpkin, Coconut, Strawberry Champagne, Lemon Raspberry, Pistachio

Full Size - \$30 per Dozen Mini - \$24 per Dozen

4 Dozen Minimum per Dessert Flavor

## **Centerpiece Cakes - \$40**

6" Cake (in any cake flavors above)

Minimum of 3 Cakes Per Flavor

Couple's 8" Cake to Cut - Starting at \$65

Two Tiered Cake - Starting at \$140



# EVENT RENTALS

Upgraded Table Linens - 120" Round Tablecloths in over 50 Colors	\$13.25 Per Guest Table
Tent Side Walls	\$420
Tent Heaters	Consult for Pricing
Outdoor Heaters	Consult for Pricing
Dance Floor (16' x 16')	\$465
Chargers	\$1.25 Per Place Setting
Card Box Rental - Romantic Pewter Lantern or Rustic Magnolia Brand Lantern	\$25.00
Head Table Bouquet Mason Jar Vases	\$3.00 Per Vase
Centerpieces	
Wood & Glass Lanterns	\$12.00 Per Lantern
Open-Air Lanterns/Pillars	\$15.00 Per Lantern/Pillar
Wood Pedestal Stand	\$20.00 Per Stand
Copper Lanterns	\$15.00 Per Lantern
Wicker Baskets	\$10.00 Per Basket
<i>All Centerpiece Rentals include New Glass Vase and White Unscented Candle</i>	
Table Numbers	
Classic Silver or Vintage Pearl Framed	\$2.00 Per Table Number
Wood Block	\$3.00 Per Table Number



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*Visit by Appointment Only*