



HOMewood SUITES by Hilton™



Homewood Suites Oak Creek Milwaukee
Creekside Crossing Conference Center
1900 Creekside Crossing Circle
Oak Creek, WI 53154
414.915.6660
creeksideconferencecenter.com



Catering Menu

Breakfast

Continental Breakfast Selections

Continental breakfast options include carafes of assorted, chilled juices, selection of specialty hot tea, regular and decaffeinated coffee.

All continental breakfast options require a minimum of 20 guests.

Based on 1 hour of continuous service.

West Allis Starter

14.00 per person

Assorted Pastries

Bagels

Croissants

Butter, Preserves and Honey

Greenfield Continental

16.00 per person

Seasonal Sliced Fruit Display

Mini Bagels with Cream Cheese

Traditional Oatmeal with Assorted Toppings

Classic Continental

18.00 per person

Seasonal Sliced Fruit Display

Individual Yogurts and Granola

Assorted Fresh Baked Muffins and Cinnamon Rolls

Bagels

Croissants

Butter, Preserves and Honey

Plated Breakfast Selections

Plated breakfast options include carafes of assorted, chilled juices, selection of specialty hot tea, regular and decaffeinated coffee.

All plated breakfast options come with a pre-set Citrus Salad.

Traditional Eggs Benedict

16.00 per person

Toasted English Muffins, Canadian Style Bacon and Poached Eggs Topped with a Drizzle of Hollandaise Sauce

Frittata

15.00 per person

Egg White Frittata with Wilted Kale, Feta, and Romesco

Served with Herb Roasted Fingerling Potatoes

Heartland Stage

13.00 per person

Scrambled Eggs with Chives Served with Red Bliss Potatoes and Applewood Bacon

A 22% taxable service charge and 6% sales tax will be added.

Prices are subject to change and cannot be guaranteed more than 60 days prior to the event date.

Catering Menu

Breakfast

Hot Breakfast Buffet Selections

Breakfast buffet options include carafes of assorted, chilled juices, selection of specialty hot tea, regular and decaffeinated coffee.

All breakfast buffet options require a minimum of 20 guests. Based on 1 hour of continuous service.

Traditional

20.00 per person

Fluffy Scrambled Eggs with Chives
Crisp Applewood Bacon
Roasted Red Bliss Potatoes with Caramelized Onions
Seasonal Sliced Fruit Display
Bagels
Croissants
Butter, Preserves and Honey

Healthy Start

22.00 per person

Egg White Frittata with Wilted Kale
Feta and Romesco
Turkey Sausage Patties
Individual Yogurt and Granola
Traditional Oatmeal with Assorted Toppings
Seasonal Sliced Fruit Display
Fruit Smoothies
Assorted Flavored Water Bar

Tex Mex

22.00 per person

Scrambled Eggs with Tomato and Bell Pepper
Spicy Pork Chorizo
Chipotle Roasted Potatoes
Fire Roasted Salsa
Pico de Gallo
Sour Cream
Pepper Jack Cheese
Flour Tortillas
Seasonal Sliced Fruit Display
Bagels
Croissants
Butter, Preserves and Honey

Grand Stand

25.00 per person

Fluffy Scrambled Eggs with Chives
Crisp Applewood Bacon
Turkey Sausage Patties
Roasted Red Bliss Potatoes with Caramelized Onions
French Toast Topped with Berry Compote
Individual Yogurt and Granola
Seasonal Sliced Fruit Display
Bagels with Cream Cheese
Croissants
Butter, Preserves and Honey

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Catering Menu

Enhancements

Enhancement Stations

Enhancement Stations are portioned appropriately and are intended as an addition to a plated breakfast or breakfast buffet.

Based on 1 hour of continuous service.

Buttermilk Pancakes

3.00 per person

Topped with Wisconsin Maple Butter and Cinnamon Sugar

Oatmeal Bar

6.00 per person

Ocean Spray Craisins

Candied Walnuts

Brown Sugar

2% Milk

Deluxe Omelet Station

8.00 per person

Made-to Order Omeletts with Choice of Mushrooms, Spinach, Tomatoes, Onions, Ham, Peppers, Bacon Pieces, Cheddar Cheese, Sour Cream, and House Made Salsa.

Breakfast Sandwiches (Choose one)

6.00 per person

Scrambled Egg with Ham and Swiss on a Croissant

Scrambled Egg with Applewood Bacon on a Cheddar Biscuit

Egg White with Turkey Sausage on a Multi-Grain English

Muffin

Morning Enhancements

Assorted Whole Fresh Fruit 24 per dozen

Seasonal Sliced Fruit Display 75 per each

(serves 25 guests)

Individually Wrapped Granola Bars 24 per dozen

Individual Assorted Yogurt 24 per dozen

Greek Yogurt and Berry Parfait 48 per dozen

Assorted Donuts 35 per dozen

Warm Cinnamon Rolls 30 per dozen

Assorted Pastries 30 per dozen

Mini Croissants with Butter 24 per dozen

and Preserves

Assorted Muffins with Butter 24 per dozen

Beverage Enhancements

Freshly Brewed Regular Coffee 34 per gallon

Freshly Brewed Decaffeinated Coffee 34 per gallon

Hot Water with Specialty Teas 34 per gallon

Bottled Water 3 per each

Flavor Infused Water 22 per gallon

Assorted Juice Smoothies 48 per dozen

Assorted Soft Drinks 3 per each

Assorted Juices 3 per each

Milk 20 per carafe

Afternoon Enhancements

Freshly Baked Assorted Cookies 26 per dozen

Chocolate Brownies 26 per dozen

Vegetable Crudité Platter with Ranch 65 per each

(serves 25 guests)

Assorted Cheese and Cured Sausage 100 per each

Platter (serves 25 guests)

Assorted Bags of Nuts 36 per dozen

Assorted Candy Bars 36 per dozen

Gardetto's Snack Mix 24 per pound

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Catering Menu

Lunch

Homewood Lunch Buffet Selections

Lunch buffet options include iced tea with fresh lemon. All lunch buffet options require a minimum of 20 guests. Based on 1 hour of continuous service.

Greenfield Deli

25.00 per person

Sliced Smoked Turkey, Ham, and Roast Beef, Fresh Tossed Pasta Salad, House Made Potato Chips, Assorted Cheeses, Lettuce, Tomato, Onion, Condiments, Assorted Breads, and Assorted Cookies

Miller Park

26.00 per person

Angus Beef Burgers Served with Traditional Toppings, Wisconsin Bratwurst with Caramelized Onions and Sauerkraut, Chipotle Black Bean Burger, Smokey Baked Beans, Steakhouse Potato Salad, House Made Potato Chips, Assorted Breads and Rolls, and Assorted Cookies

Ole'!

28.00 per person

Marinated Beef, Marinated Chicken, and Vegetable Fajitas, Fire Roasted Salsa, Lettuce, Sour Cream, Shredded Cheddar, Southwest Chop Salad, Cilantro Lime Vinaigrette, Drunken Beans, Spanish Rice, and Fried Churros

Little Italy

28.00 per person

Tuscan Lemon Chicken with Wilted Kale, Italian Meatballs, Roasted Zucchini and Squash, Caesar Salad with Garlic Anchovy Dressing and Rustic Croutons, Penne Pasta with Marinara and Alfredo, Garlic Breadsticks, and Tiramisu

Sandwich Shop

24.00 per person

Choice of One Soup: Chicken Noodle, Tomato Basil, bAR eAST Chili, Wisconsin Beer Cheese, Potato Bacon Cheddar, or Roasted Corn Chowder

Choice of Two Salads: Seasonal Baby Greens with Vegetables and Assorted Dressings, Fresh Tossed Pasta Salad, Steakhouse Potato Salad, Deli Style Coleslaw, or Traditional Caesar Salad with Shaved Parmesan and Rustic Herb Croutons

Choice of Three Sandwiches:

Classic — Deli Sliced Ham, Swiss Cheese, Lettuce, and Tomato Served on an Artisan Roll

Traditional — Sliced Baked Turkey, Cheddar Cheese, Lettuce, Tomato Served on an Artisan Roll

Milwaukeean — Deli Turkey, Ham, and Roast Beef Served on an Artisan Roll

BLT — Bacon, Lettuce, and Tomato with Mayonnaise

Caprese — Tomato, Basil, Mozzarella Cheese, and a Balsamic Reduction Served on an Artisan Roll

Milverine — Sliced Roast Beef with Horseradish, Lettuce, and Tomato

Bag Lunch Selections

Each box lunch includes a piece of fresh whole fruit, potato chips, a cookie, Dijon mustard, mayonnaise, and a bottle of water.

Caprese	16.00 per person
Classic	17.00 per person
Traditional	17.00 per person
Milwaukeean	18.00 per person

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Catering Menu

Lunch

Plated Lunch Selections

All plated lunch options include Chef's choice of seasonal vegetable, choice of salad, and iced tea with fresh lemon.

Salad Selections (Choose one)

Gathered Greens — Meclun Green, Red Delicious Apples, Bleu Cheese Crumbles, Toasted Almonds, Dried Cranberries, and Maple Vinaigrette Dressing

Classic Caesar — Torn Romaine Hearts, Shaved Parmesan, Garlic Croutons, and Parmesan Anchovy Dressing

Wedge Salad — Boston Bibb Lettuce, Radishes, Tomatoes, Chives, and Green Goddess Dressing

Chicken Piccata

20.00 per person

Chicken Breast Topped with Lemon Cream Sauce and Fresh Capers Served with Rice Pilaf

Blackened Tilapia

21.00 per person

Seasoned Tilapia Filet Topped with Pineapple Salsa Served Over a Bed of Cajun Rice

Old Fashioned Meatloaf

20.00 per person

Traditional Style Meatloaf Topped with Demi Gravy Served with Whipped Truffle Potatoes

Gnocchi with Roasted Butternut Squash

22.00 per person

Roasted Forest Mushrooms, Tomatoes, and Spinach in a Pomodoro Sauce

Pork Loin

20.00 per person

Roasted Pork Loin Topped with Apple Cider Reduction Served with Garlic Whipped Potatoes

Chicken Marsala

20.00 per person

Chicken Breast Topped with Marsala Wine Sauce and Foraged Mushrooms Served with Roasted Fingerling Potatoes

Beef Tips

24.00 per person

Beef Tips with Wild Mushroom Gravy Served Over a Bed of Penne

Aged Strip Loin

30.00 per person

Cast-Iron Seared Strip Loin with Chimichurri Sauce Served with Garlic Parmesan Fries

Lunch Enhancements

4.00 per person

Wisconsin Beer Cheese, Potato Bacon Chowder, Chicken Noodle, bAR eAST Chili, Tomato Basil, or Roasted Corn Chowder Soup

Dessert

6.00 per person

Chocolate Torte (GF) — Flourless Chocolate Ganache Cake and Macerated Berries

New York Vanilla Cheesecake — Caramel, Chocolate, or Candy Pieces

Somebody Say Chocolate — Chocolate Mousse, Chocolate Chips, Chocolate Ganache, and Milk Chocolate Drizzle

Red Velvet Cake — Two Layer Cake with Whipped Cream Cheese Icing

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Break Enhancements

Eight / Ten / Two

18.00 per person

8:00 AM — Assorted Pastries, Seasonal Sliced Fresh Fruit, Assorted Yogurts, Chilled Juices, Freshly Brewed Coffee and Specialty Teas

10:00 AM — Refresh Coffee and Specialty Teas

2:00 PM — Assorted Cookies, Chocolate Brownies, Coffee

Refresh and Assorted Soft Drinks

Heart Healthy

16.00 per person

Seasonal Sliced Fresh Fruit, Assortment of Locally Sourced Cheeses, Vegetable Crudité Display, and Rustic Breads with Jams and Butter

Sweet and Salty Southwest

20.00 per person

Mesquite Chicken Flautas, Cheese Quesadillas, Crispy Tortilla Chips, Sharp Cheddar Sauce, Fire Roasted Salsa, Chipotle Sour Cream, Cinnamon Churros, White Chocolate Sprinkle Churros, and Chocolate Covered Churros with Peanut Pieces

The Ballgame

17.00 per person

Mini Hot Dogs with Condiments, bAR eAST Chili, Pretzel Bites, Sharp Cheddar Sauce, Caramel Corn, and Roasted Peanuts

Chocolate Lover

17.00 per person

Chocolate Chunk Cookies, Hershey Kiss Brownies, Chocolate Covered Pretzels, Andes Mint Crème de Menthe, and Hot Chocolate with Mini Marshmallows, Peppermint Sticks and Ground Cinnamon

Coffee Corner

16.00 per person

Fresh Baked Pastries, Mini Doughnuts, Fresh Brewed Folger's Coffee, Assorted Bigelow Tea, Flavored Creamers, Honey, Sugar, and Ground Cinnamon

Build Your Break

Choose Three | 11.00 per person

Choose Four | 13.00 per guest

Freshly Baked Assorted Cookies

Chocolate Brownies

Assortment of Dessert Bars

Assorted Fun-Size Candy Bars

Soft Pretzel Bites with Cheddar Cheese Fondue

Cheese and Sausage Platter Served with Crackers

Siesta Queso Dip with Tortilla Chips

Assorted Bags of Nuts

Vegetable Crudité Platter with Ranch Dip

Assorted Soft Drinks

Fresh Brewed Regular and Decaffeinated Coffee

Bottled Water

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Catering Menu

Reception Stations

Reception Station Selections

Reception Stations are portioned appropriately for receptions and are intended as an addition to a plated dinner or buffet dinner.

Based on 1 hour of continuous service.

Chef's Carving Stations

Chef attendant fee of \$75 per attendant is required per station. Served with freshly baked rolls and accompaniments.

Applewood Smoked Ham (6 lbs.)

275.00

Inside Round of Beef (18 lbs.)

300.00

Served with Natural Au Jus and Creamy Horseradish

Roasted Prime Rib (11 lbs.)

375.00

Served with Natural Au Jus and Creamy Horseradish

Roasted Pork Loin with Rosemary (6 lbs.)

275.00

Roasted Turkey Breast (8 lbs.)

250.00

Served with Traditional Poultry Gravy

Late Night Fare

Self-serve stations require a minimum of 50 guests.

Add a chef attendant to make it an Action Station for \$75 per attendant.

Loaded Baked Potato Bar

10.00 per person

Baked Idaho Potatoes Served with Cheddar Cheese Sauce, Applewood Smoked Bacon Pieces, Scallions, House Made Chili, and Sour Cream

At the Ballpark

16.00 per person

Mini Hot Dog Sliders, Angus Beef Sliders, and Soft Pretzels with Cheddar Cheese Sauce Served with Diced Onions, Sweet Relish, Ketchup, Mustard, and Stadium Sauce

Pasta Extraordinaire

11.00 per guest

Tricolor Cheese Tortellini, Macaroni and Cheese, and Penne Served with Marinara and Alfredo Sauce, Scallions, Broccoli, Applewood Smoked Bacon Pieces, and Shaved Herb Parmesan

South of the Border Fiesta

13.00 per person

Seasoned Ground Beef, Onions, Peppers, Shredded Cheddar Cheese, Lettuce, Tomatoes, Sour Cream, House Made Salsa, and Fresh Tortilla Chips

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Catering Menu

Hors D'oeuvres

Reception Displays

All displays serve 50 guests.

Bruschetta Display

200.00

Spinach Artichoke, Tomato Bruschetta, and Hummus with Fresh Baked Crostini and Pita Chips

Vegetable Crudit 

150.00

Seasonal Raw Vegetables Served with Dill Dip

Sliced Fresh Fruit and Berry Platter

175.00

Seasonal Sliced Fresh Fruit with Yogurt Dip

Wisconsin Cheese and Sausage Platter

200.00

Assortment of Wisconsin Cheeses, Cured Sausage, and Assorted Crackers

Whole Smoked Salmon

225.00

Sliced Red Onion and Hard-Boiled Eggs served with Dill Cream Cheese

Dessert Display

200.00

Mini Cream Puffs, Mini Cheesecake, and Assorted Petite Fours

Hors D'oeuvres Selections

All Selections are priced per 50 pieces.

To assist with your planning:

Light hors d'oeuvres (4-6 pieces per guest)

Medium hors d'oeuvres (7-10 pieces per guest)

Heavy hors d'oeuvres (11-15 pieces per guest)

Passed Hors D'oeuvres (\$50 per Butler)

Tomato Basil Feta Bruschetta	100.00
Truffle Deviled Eggs	125.00
Chicken Satay with Peanut Sauce	150.00
Korean Beef Satay	225.00
Steak Crostini	225.00
Poached Pear, Cream Cheese Tartlet	200.00
Cordon Bleu Lollipops	125.00
Tuna Poke on Cucumber Slice	225.00

Hot Hors D'oeuvres

BBQ or Swedish Meatballs	150.00
Bacon Wrapped Water Chestnuts	200.00
Cheese Quesadillas with Fire Roasted Salsa	150.00
Mini Cordon Bleu Balls	100.00
Buffalo Chicken Wings with Bleu Cheese	200.00
Taquitos with Fire Roasted Salsa	150.00
Pretzel Bites with Cheddar Cheese Fondue	125.00
Beef or Pork Sliders	225.00
Vegetable Spring Rolls with Thai Chili	150.00
Lamb Kabob	225.00
16" House Made Pizza	18.00 each
Cheese Sausage Pepperoni Vegetable	

Chilled Hors D'oeuvres

Assorted Silver Dollar Sandwiches	150.00
Caprese Skewers with Balsamic Reduction	120.00
Sesame Crusted Tuna Tartare with Asian Slaw	225.00
Beef Tenderloin with Horseradish Cream	175.00
Tortilla Chips and Salsa	125.00

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Catering Menu

Dinner

Dinner Buffet Selections

All dinner buffet options include regular and decaffeinated coffee and specialty hot tea.

All dinner buffet options require a minimum of 20 guests.
Based on 1 hour of continuous service.

Customize Your Buffet

Two Entrée Dinner Buffet | 36.00 per person

Three Entrée Dinner Buffet | 40.00 per guest

Includes Warm Dinner Rolls and Butter

Choice of Two Salads:

Mixed Baby Greens with Carrots, Cucumber, and Tomato
Served with Ranch and French Dressing

Watermelon Feta Salad with Arugula and Red Onion
Served with Honey Raspberry Vinaigrette

Broccoli Salad with Greek Yogurt, Bacon, Lemon, Raisins
and Roasted Sunflower Seeds

Orzo Salad with Garbanzo Beans, Grape Tomatoes, Red
Onion and Basil Tossed in a Red Wine Vinaigrette

Chopped Romaine with Shaved Parmesan and Herb
Croutons Served with Caesar Dressing

Choice of One Starch:

Oven Roasted New Potatoes with Rosemary

Mashed Yukon Gold Potatoes with Garlic Truffle Oil

Roasted Red Bliss Potatoes with Shallot and Dill

Garlic Parmesan Scalloped Potatoes

Long Grain Rice with Vegetable Confetti

Choice of One Vegetable:

Green Beans with Red and Yellow Confetti

Baby Carrots with Orange Cardamom Butter

Broccoli Tossed in Roasted Shallot Butter

Brussel Sprouts with Bacon Vinaigrette

Broccoli and Cauliflower Flan

Choice of Entrees:

Maple Glazed Ham

Sliced Inside Round of Beef

Peach Mostarda Pork Chop

Beer Braised Pork Shoulder

Italian Meatballs and Ziti

Rosemary Baked Chicken

Chicken Cacciatore

Lemon Caper Cod

Braised Beef Tips

Pulled Pork

Beer Braised Brisket

Chicken Marsala

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Dinner

Dinner Buffet Selections

All dinner buffet options include regular and decaffeinated coffee and specialty hot tea.

All dinner buffet options require a minimum of 20 guests. Based on 1 hour of continuous service.

Milwaukee Mile

38.00 per person

Garlic Rosemary Chicken with Grilled Lemon, Sirloin Tips with Cremini Mushroom Gravy, Roasted Garlic Mashed Potatoes, Roasted Brussel Sprouts with Bacon Vinaigrette, Classic Caesar Salad, Mini Croissants with Butter and Layered Strawberry Shortcake

84th Street

40.00 per person

Gorgonzola Fig Stuffed Pork Loin with Maple Balsamic Glaze, Sesame Crusted Salmon with Bok Choy and Ginger Miso Vinaigrette, Roasted Fingerling Potatoes, Haricot Verts, Mesclun Greens with Candied Pecans, Gorgonzola, Fig, and Maple Vinaigrette, Country Dinner Rolls with Butter, and Lemon Cream Shortcake

Allis-Chalmers

48.00 per person

Cast-Iron Seared Tenderloin Medallions with Foraged Wild Mushroom Gravy, Garlic Herb Chicken with Roasted Tomatoes, Spinach, Artichokes, and Feta Cream, Potato Leek Gratin, Roasted Top Baby Carrots, Wedge Salad with Radishes, Tomatoes, Chives, and Green Goddess Dressing, Country Dinner Rolls with Butter, and Black Forest Cake

Dinner Enhancements

4.00 per person

Wisconsin Beer Cheese, Potato Bacon Chowder, Chicken Noodle, bAR eAST Chili, Tomato Basil, or Roasted Corn Chowder Soup

Dessert

7.00 per person

Chocolate Torte (GF) — Flourless Chocolate Ganache Cake and Macerated Berries

New York Vanilla Cheesecake — Caramel, Chocolate, or Candy Pieces

Somebody Say Chocolate — Chocolate Mousse, Chocolate Chips, Chocolate Ganache, and Milk Chocolate Drizzle

Red Velvet Cake — Two Layer Cake with Whipped Cream Cheese Icing

Grandma's Carrot Cake — Carrots, Pecans, Crushed Pineapple, and Whipped Cream Cheese Frosting

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Dinner

Plated Dinner Selections

All plated dinner options include Chef's choice vegetable, choice of salad, warm dinner rolls and butter, regular and decaffeinated coffee, and specialty hot tea.

Salad Selections (Choose one)

Gathered Greens — Meclun Green, Red Delicious Apples, Bleu Cheese Crumbles, Toasted Almonds, Dried Cranberries, and Maple Vinaigrette Dressing
Classic Caesar — Torn Romaine Hearts, Shaved Parmesan, Garlic Croutons, and Parmesan Anchovy Dressing
Wedge Salad — Boston Bibb Lettuce, Radishes, Tomatoes, Chives, and Green Goddess Dressing

Stuffed Mushrooms

27.00 per person

Marinated Portabella, Spiced Greens, Mozzarella, Roasted Tomato, Roasted Butternut Squash, and Basil Emulsion

Beef Filet of Tenderloin

50.00 per person

Cast-Iron Seared Filet Mignon, Port Wine Demi-Glaze, Boursin Potato Puree, and Seasonal Vegetable

Wisconsin Maple Glazed Salmon

44.00 per person

Pan Seared Wild Caught Salmon, Maple Glaze, Garlic Thyme Fingerling Potatoes and Seasonal Vegetable

Italian Semi Boneless Chicken

40.00 per person

Bone-In Chicken Breast Stuffed with Roasted Tomato, Basil and Mozzarella, Israeli Cous Cous, Parmesan Cream, and Seasonal Vegetable

Braised Boneless Beef Short Ribs

46.00 per person

Slow Braised Short Rib, Sweet Potato Puree, Red Wine Sauce, and Seasonal Vegetable

Bleu Cheese Crusted Ribeye

48.00 per person

Ribeye Steak Crusted with Panko and Bleu Cheese Crumbles Topped with Peppercorn Demi Glaze

Combination Dinner Entrees

Choice of starch and vegetable.

Strip Steak and Salmon

46.00 per person

8 oz Strip Steak Topped with Wild Mushroom Merlot and Pan Seared Salmon Filet with Citrus Beurre Blanc

Top Sirloin and Chicken

48.00 per person

6 oz Top Sirloin with Black Pepper Bleu Cheese Cream and Lemon Rosemary Chicken Breast

Filet Mignon and Shrimp

60.00 per person

6 oz Filet Mignon and Panko Parmesan Crusted Shrimp Topped with Tomato Basil Bruschetta Set Upon Classic Bearnaise

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Catering Menu

Banquet Beverages

Open Bar Options

Hotel offers one bartender for every 100 guests. Bartender fee of \$100 per bartender is required.

Ultra Premium Brand Package

First Full Hour	18.00 per person
Each Additional Hour	12.00 per person

Premium Brand Package

First Full Hour	16.00 per person
Each Additional Hour	10.00 per person

Draft Beer, Wine and Soda Package

First Full Hour	10.00 per person
Each Additional Hour	8.00 per person

Soda Only Package

4.00 per person

Additional Bar Options

Hotel offers one bartender for every 100 guests. Bartender fee of \$100 per bartender is required.

Host Bar Options

Ultra Premium Brand	7.00 per drink
Premium Brand	6.00 per drink
Domestic Bottled Beer	4.00 per drink
Import and Microbrew	5.00 per drink
Bottled Beer	
Wine	7.00 per drink

Cash Bar Options

Ultra Premium Brand	8.00 per drink
Premium Brand	7.00 per drink
Domestic Bottled Beer	5.00 per drink
Import and Microbrew	6.00 per drink
Bottled Beer	
Wine	7.00 per drink

Ultra Premium Brands

Johnny Walker Red, Grey Goose, Bombay Sapphire, Jack Daniels, Bacardi Superior, Captain Morgan, Patron Silver, Korbel

Premium Brands

Jim Beam, Dewar's White Label, Tito's Handmade Vodka, Bombay Dry Gin, Seagram's 7, Cruzan Rum, Jose Quervo, Korbel

Wine

Pinot Grigio, Merlot, Cabernet Sauvignon
Chardonnay, Moscato

Keg Beer

Domestic Half Barrel	250.00 each
Premium/Import Half Barrel	Market Price

Specialty Ites

Champagne Punch	40.00 per gallon
Wine	26.00 per bottle
Sparkling Cider	18.00 per bottle
Champagne Toast	2.00 per person

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Catering Menu

Audio Visual Equipment

Audio Equipment

4 Channel Mixer	50.00 per item, per day
6 Channel Mixer	70.00 per item, per day
Wireless Lavalier Microphone	75.00 per item, per day
Wireless Handheld Microphone	75.00 per item, per day
Podium with Wireless Microphone	90.00 per item, per day
Floor Microphone Stand	15.00 per item, per day
House Sound Patch	100.00 per day

Labor/Audio Visual Technician

Monday — Friday (8AM — 5PM)	55.00 per tech, per hour
Monday — Friday (5PM — 12AM)	65.00 per tech, per hour
Weekends and Holidays	75.00 per tech, per hour

Miscellaneous Equipment

Extension Cord	10.00 per item, per day
5 Position Power Strip	5.00 per item, per day
Easel	15.00 per item, per day
Flipchart Package (Post It Brand Paper, Stand, and Markers)	70.00 per day
Post It Brand Flip Chart Paper Pad	50.00 per item, per day
Standard Flip Chart Paper Pad	30.00 per item, per day
Standing Podium	30.00 per item, per day
VGA Cable (25 ft)	25.00 per item, per day
VGA Cable (50 ft)	50.00 per item, per day
HDMI Cable	15.00 per item, per day
Computer Audio Cable	10.00 per item, per day
Adapters	10.00 per item, per day

Visual Equipment

LCD Projector and In-House Screen	350.00 per day
8' x 8' Tripod Screen	50.00 per item, per day
42" Flat Screen Television with Remote	150.00 per item, per day
AV Table with Power Strip and Extension Cord	25.00 per day
Laser Pointer	50.00 per item, per day
Wireless RF Computer Mouse	35.00 per item, per day
Wireless RF Computer Clicker	30.00 per item, per day
Slide Advancer	30.00 per item, per day
In-House Ceiling Mounted Screen	50.00 per item, per day

Fast Fold Projection Screens

	Front Projection	Rear Projection	Drape
6' x 8'	60.00	70.00	40.00
7.5' x 10'	80.00	100.00	60.00

A 22% taxable service charge and 6% sales tax will be added.

Prices are subject to change and cannot be guaranteed more than 60 days prior to the event date.

Catering Menu

Catering Policies

Banquet Menus

Thirty (30) days prior to your event, the Catering Department requests final menu selections, bar arrangement and set-up requirements. Menu pricing is subject to change without notice. If requested, pricing may be confirmed up to sixty (60) days in advance of your event.

Guarantee

The Catering Department should be notified of your expected attendance ten (10) days prior to your event. If the Catering Department does not receive a guarantee by this time, the booking party will be charged for the full person count listed on the contract, unless the actual number of persons in attendance of the event is greater. The guarantee is the minimum count you will be charged for and cannot be decreased. Please notify the Catering Department immediately if the guests count increases. Homewood Suites Oak Creek Milwaukee will not be responsible for service in excess of 3% over the guaranteed guest count.

Function Rooms

Function rooms are assigned according to the guaranteed minimum number of guests anticipated. Room rental fees are applicable at the time of the booking. Hotel may make reasonable changes to assigned function rooms based on the final number of guests attending the event.

Food Service

All buffets are prepared and served for one continuous hour based on your final guarantee. Buffet items will be refreshed until all guests in attendance have proceeded through the buffet line. Once attendees have been served, only one buffet line will remain open for an additional 20 minutes to accommodate any late arrivals or second helpings. Buffet items will not be replenished during this time. Functions will be staffed to properly service your event. If additional staffing is requested, additional charges will be applied.

Wisconsin health code states that no food and beverage items, which remain uneaten after an event, may be removed by the customer or it's attendees. The only exception is the wedding cake top. Food and Beverage items will not be allowed to be taken off property or used elsewhere in the hotel. Serving any food or beverage on hotel premises that is not purchased from the hotel is prohibited. Wedding cakes are allowed when purchased through a licensed vendor. A copy of the license will be required.

A 22% taxable service charge and 6% sales tax will be added.

Prices are subject to change and cannot be guaranteed more than 60 days prior to the event date.

Catering Menu

Catering Policies

Beverage Service

All guests who wish to consume alcoholic beverages will be asked to produce a valid government issued photo identification card, proving that they are of legal age to consume alcohol. The hotel reserves the right to change from a host bar or a cash bar to a cocktail server if the guaranteed attendance falls below 25 guests. Outside alcoholic beverages may not be brought into any of the banquet areas and will be confiscated.

Host Bar – Guests order choice of the available selections on the bar. The price plus gratuity and tax is sent to the host of the event. Hosted bars can be arranged as a package.

Cash Bar – Guests purchase their drinks individually at the bar. Prices include gratuity and tax.

Bartenders – The hotel staffs one bartender for every 100 guests. The Bartender Fee is \$100.00 per bartender for the entire evening.

Cocktails Servers – Cocktail service must be pre-arranged through the Catering Department. A \$25.00 per hour, per cocktail server fee may be assessed.

Decorations and Signs

Decorations or displays brought into the hotel by the guest must be approved by the hotel's Catering Manager prior to arrival. Flip charts, blackboards or white boards are not permitted in the hotel's public areas at any time. Banners or display items may not be affixed to any stationary wall, floor, window or ceiling with nails, staples, tape or any other substance in order to prevent damage to the fixtures and furnishings. Confetti or glitter may not be used in any area of the hotel. The client agrees to be responsible for any damage done to the function room or any other part of the hotel by the client, their guests, employees, independent contractors or other under their control. Clean up fees may be added to final billing.

A 22% taxable service charge and 6% sales tax will be added.

Prices are subject to change and cannot be guaranteed more than 60 days prior to the event date.

Catering Menu

Catering Policies

Security

The Booking Party agrees to the responsibility of any damage to the hotel property or equipment by guests or outside vendors contracted by the client during the period of time your function is being held at the hotel. Homewood Suites Oak Creek Milwaukee reserves the right to immediately terminate service or occupancy in case of violation of any laws, regulation or hotel policies.

Homewood Suites Oak Creek Milwaukee does not assume responsibility for damage or loss of any merchandise, food & beverage, personal articles, decorations, wedding cakes, cake and table accessories, card boxes, audio-visual equipment or electronic equipment brought into the hotel or items left unattended or left behind after the conclusion of the function. It is the client's responsibility to secure all gifts and cards. Security arrangements should be made for all items left unattended for any time. Homewood Suites Oak Creek Milwaukee reserves the right to request additional security at an additional cost to the client.

Vendors must contact the Catering Department to arrange set-up needs and available set-up time for the day of your event. Homewood Suites Oak Creek Milwaukee does not maintain insurance covering vendor's property; it is the sole responsibility of the vendor to obtain business interruption, theft, and property damage or loss insurance covering such losses by the vendor.

Due to storage restraints, we request that no meeting or function materials be shipped earlier than 48 hours prior to event start. Any item that is received more than 48 hours prior to event start will be subject to a handling fee of \$5.00 per box, per day, which will be applied to the group's master bill at time of service.

Billing

Homewood Suites Oak Creek Milwaukee requires a non-refundable deposit as well as payment in full prior to the function if a pre-approved direct bill account has not been established. Event billed according to consumption will require a deposit with the remaining balance due via an authorized credit card or direct bill account at the conclusion of the function.

A 22% taxable service charge and 6% sales tax will be added.

Prices are subject to change and cannot be guaranteed more than 60 days prior to the event date.