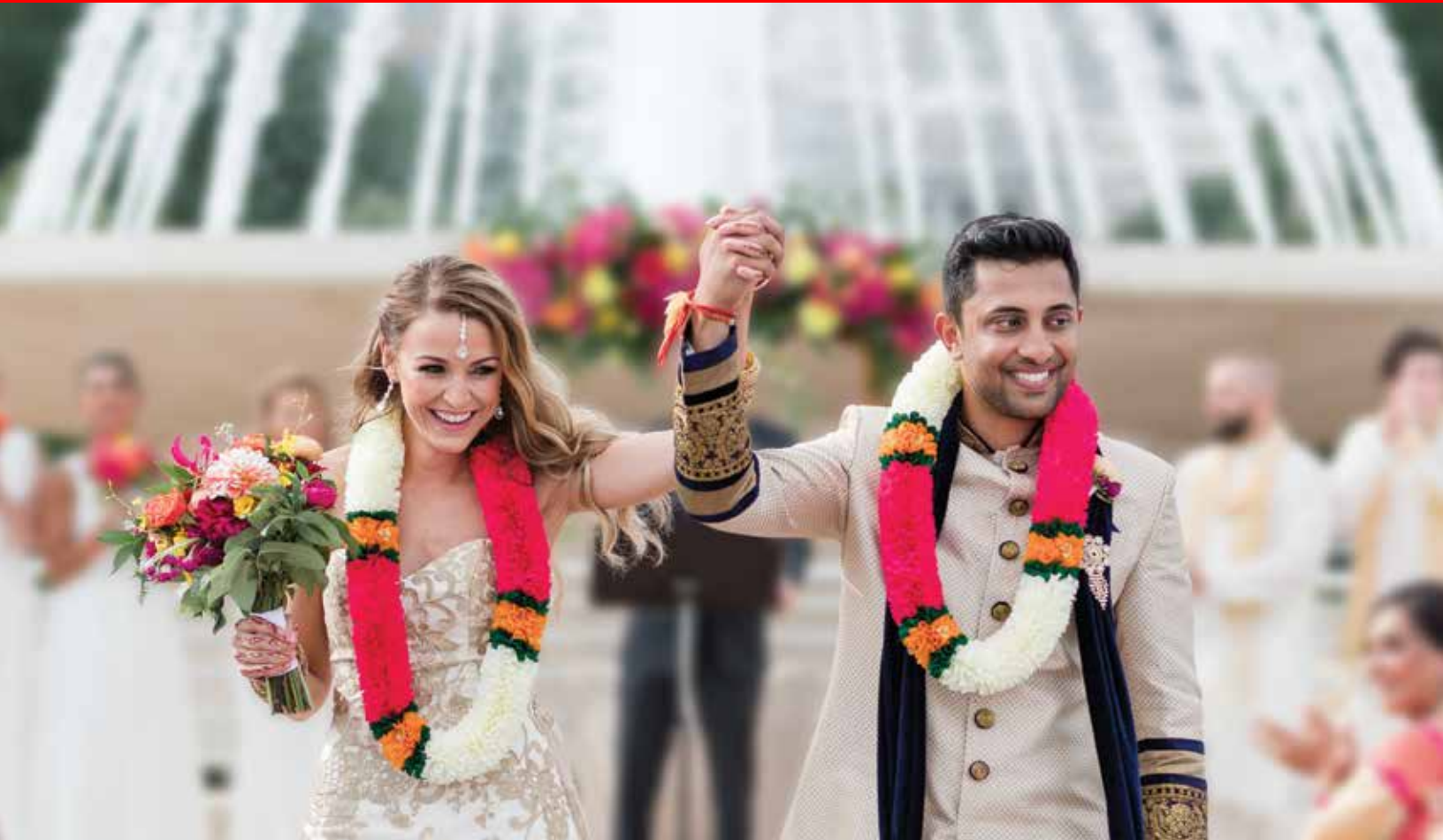


The View. The Venue. Your forever begins here.



Maison Meredith Photography

"You helped create such a beautiful day for us and we are forever thankful. Our family and friends could not stop raving about how amazing Monona Terrace is. You helped start our happily ever after on such a high note. We cannot thank you enough."

~Alicia & Michael

2022 WEDDING MENU & PACKAGES
EXCLUSIVELY AT MONONA TERRACE



MONONA
CATERING

Celebrate in Style.

Monona Catering has specialized in delicious food and impeccable service since the Monona Terrace opened its doors in 1997, as the exclusive in-house caterer for the venue. Your guests will rave about the quality of the food and you will be free to enjoy your special day, while we ensure that your catering experience is flawless. From top notch chefs to white-gloved butler passers and experienced bartenders, you will find no match in the Madison area to our team of professionals, ready to make your wedding day one to remember. From classic plated meals, to buffets, to action stations and custom cocktails, we are ready to work with you to turn your wedding reception dream into reality.

BASIC WEDDING PACKAGE

\$5.00 per person

- White or Ivory Table Linens
- Choice of Napkin Color from In-House Palette
- Votive Candles
- Table Stands
- Multiple Entrées
- Cake Cutting & Service (cake not included)
- Staff for up to one hour prior and one hour following your event to assist with placement and removal of standard wedding décor*
- Does not include food and beverages. This package allows you to choose à la carte and select food options from the full menu.

*If additional staffing is required to complete installation of client décor in time allotted, standard hourly labor rate will apply. Chair cover installation/removal and ceremony décor placement/removal available at additional charge.



Steve Daubs Photography

STANDARD WEDDING PACKAGE

Adult Guests \$58.95 Children \$19.95

Standard Package includes all items from Basic Wedding Package plus Stationary Hors d'oeuvres, Butler Passed Champagne, Salad Choice, Entrées, and After Dinner Coffee Station.

Stationary Hors d'oeuvres Choice of 3 (2 cold and 1 hot) Cold Hors d'oeuvres

- Bruschetta ^{VG}
- Antipasto Skewers ^G
- Chocolate Dipped Strawberries ^G

Hot Hors d'oeuvres

- Curried Shrimp Croustade
- Swedish or BBQ Meatballs
- Petite Vegetarian Eggrolls

Champagne Toast

Kenwood Yulupa Brut and Sparkling Grape Juice

Entrées

Choice of up to 4 Plated Entrées, plus Children's Entrée or 2-Entrée Traditional Dinner Buffet

- Lemon Caper Chicken ^G
- Chicken Marsala ^G
- Pot Roast ^G
- Roasted Garlic Sirloin ^G
- Woodland Mushroom Sirloin ^G
- Bone-in Brined Pork Loin ^G
- Roasted Salmon ^G
- Seafood Wellington
- Chef's Choice Vegetarian

Entrées include Standard or Gourmet Beginning and Vegetable, Bakery Fresh Hard Rolls & Butter, Coffee, Tea, Milk.

After Dinner Coffee Station

Rising Shores® Organic Fair Trade Coffee, Regular and Decaffeinated

G: Gluten Sensitive except as noted
VG: Vegan

All prices subject to 21% service charge and applicable sales tax.

PACKAGES



PREMIUM WEDDING PACKAGE

Adult Guests \$69.95 Children \$21.95

Premium Package includes all items from Basic Wedding Package plus Butler Passed Hors d'oeuvres, Champagne Toast, Wine Service with Dinner, Salad Choice, Entrées, and After Dinner Gourmet Coffee Station.

Butler Passed Hors d'oeuvres

Choice of 4 (2 cold and 2 hot)

Cold Hors d'oeuvres

Antipasto Skewers ^G
Profiteroles
Vegetarian Cucumber Cup ^{G, VG}
Smoked Salmon Mousse Tartlet
Charcuterie Skewers ^G
Chocolate Dipped Strawberries ^G

Hot Hors d'oeuvres

Wisconsin Four Cheese Tartlet
Artichoke Crostini
Caramelized Onion Tartlet
Wisconsin Mozzarella & Tomato Crostini
Bacon Wrapped Water Chestnuts with
Marmalade Glaze ^G

Champagne Toast

Kenwood Yulupa Brut and Sparkling Grape Juice

Wine Service

Rising Shores® by Rutherford Ranch Winery
single pour during dinner
Our private label wine available exclusively
at Monona Terrace®
Choice of two varietals - Chardonnay, Pinot Grigio,
Cabernet Sauvignon, Merlot, White Zinfandel

Entrées

Choice of up to 4 Plated Entrées, plus Children's Entrée
or 3-Entrée Traditional Dinner Buffet
Green Peppercorn Sirloin ^G
Woodland Mushroom Sirloin ^G
Roasted Garlic Sirloin ^G
Risotto Stuffed Chicken
Margherita Chicken
Lemon Pesto Pork
Roasted Salmon ^G
Seafood Wellington
Stuffed Shrimp
Portobello Wellington
Balsamic Maple Tempeh ^{G, VG}
Vegetable Strudel ^{VG}

Entrées include Standard or Gourmet Beginning and
Vegetable, Bakery Fresh Hard Rolls and Butter, Coffee,
Tea, Milk. Standard Wedding Menu also Available for
Entrée Choices.

After Dinner Coffee Station

Rising Shores® Organic Fair Trade Gourmet Coffee,
Regular and Decaffeinated
Served with Fresh Whipped Cream, Chocolate Shavings,
Cinnamon, Sugar Cubes and Hazelnut, Irish Cream and
Vanilla Flavorings

Every effort will be made to honor special dietary needs, however; please note that all food is prepared in a commercial kitchen that handles peanuts, tree nuts, fish, shellfish, eggs, dairy, soy and wheat regularly, and non-exposure to these potential allergens cannot be guaranteed.

Monona Catering reserves the right to make reasonable ingredient or menu substitutions based on the availability of items through our supply chain.

Eggs served over easy, poached, sunny-side-up or soft-boiled, and hamburgers and steaks that are served rare or medium-rare may be undercooked and will only be served upon the consumer's request. Whether dining out or preparing food at home, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

The format of your event may need to be revised to be compliant with restrictions, guidelines, or other requirements for the safety and protection of all guests. If deemed necessary, your catering sales manager will reach out to you to discuss alternatives.

COLD HORS D'OEUVRES



Priced per piece unless otherwise indicated.
Minimum of 25 unless otherwise indicated.

VEGETARIAN

Chocolate Dipped Strawberries ^G	\$2.95 each
Fresh Fruit Kabobs ^{G, VG}	\$5.25 each
Bleu Cheese Walnut Croustade	\$2.50 each
Fresh Vegetables & Herbed Cheese Croustade	\$2.25 each
Cucumber Cup	\$3.40 each
Hummus & Tomato ^{G, VG} or Feta & Kalamata Olive ^G	
Petite Vegetarian Taco Croustade	\$2.20 each
Bruschetta	\$2.80 each
Roasted Garlic & Wisconsin Cheddar or Roma Tomato ^{VG}	
Tajín Dusted Watermelon Spoon with Ponzu Sauce ^{G, VG}	\$2.60 each
Antipasto Skewers ^G	\$2.40 each
Petite Desserts: (may contain nuts)	\$3.75 each
Cheesecakes, Cream Puffs, Tartlets, Truffles ^G , Finger Cakes, Petit Fours, Éclairs, French Macarons	
<i>Three Choices - 100 minimum; Four Choices - 400 minimum; Six Choices - 600 minimum</i>	

SEAFOOD

Caviar Deviled Eggs ^G	\$2.20 each
Crabmeat Cucumber Cup ^G	\$3.35 each
Iced Large Shrimp Cocktail with Fresh Lemon & Cocktail Sauce ^G	\$4.55 each
Lobster Stuffed Cherry Tomato ^G	\$4.50 each
Smoked Salmon & Caviar Crouton	\$2.20 each
Smoked Salmon Mousse Tartlet	\$2.75 each
Sushi with Wasabi & Pickled Ginger	
California Roll ^G , Spicy Tuna ^G or Tempura Shrimp	\$3.00 each
Vegetarian ^{G, VG}	\$2.85 each
<i>Minimum 100 pieces, Maximum 600 pieces</i>	

MEAT

Andouille Sausage Canapé	\$2.40 each
Beef Tenderloin Carpaccio	\$3.95 each
Charcuterie Skewer ^G	\$2.95 each
Chef's Selection of Cured Meats, Kalamata Olive & Artichoke	
Profiteroles	\$2.65 each
Tarragon Chicken, Smoked Salmon Salad or	
Roasted Red Pepper Hummus	
Smoked Turkey Finger Sandwich with	\$2.65 each
Wisconsin Cranberry-Plum Relish	

G: Gluten Sensitive
except as noted
VG: Vegan

All prices subject to
21% service charge and
applicable sales tax.

HOT HORS D'OEUVRES



Priced per piece unless otherwise indicated.
Minimum of 25 unless otherwise indicated.

VEGETARIAN

Aloo Tikki (Spicy Pea Filled East Indian Potato Patties), Tamarind Chutney ^{VG}	\$2.55 each
Artichoke Crostini	\$2.35 each
Baked Artichoke Dip with Baguettes (approximately 32 portions per qt)	\$39.95 per quart
Blueberry Goat Cheese Tartlet	\$3.25 each
Caramelized Onion Tartlet	\$2.45 each
Jalapeño Cream Cheese Wonton	\$3.50 each
Wisconsin Mozzarella and Tomato Crostini	\$2.45 each
Artichoke Beignets	\$3.95 each
Petite Vegetarian Egg Rolls with Sweet and Sour Sauce	\$2.95 each
Mini Black Bean Burrito with Sour Cream and Mild Salsa	\$3.95 each
Spinach Artichoke Tartlet	\$2.95 each
Spanikopita	\$3.75 each
Wisconsin Wild Rice Stuffed Mushrooms ^G	\$2.50 each
Sundried Tomato & Artichoke Stuffed Mushroom ^{G, VG}	\$2.90 each
Wisconsin Four Cheese Tartlet	\$2.55 each



Moroccan Glazed Salmon Skewers
(above right) and Blueberry Goat Cheese
Tartlets (above)

SEAFOOD

Curried Shrimp Croustade	\$2.75 each
Salmon Cake with Rémoûlade Sauce	\$3.80 each
Shrimp Scampi Tartlet	\$3.95 each
Crab Rangoon with Sweet and Sour Sauce	\$3.95 each
Moroccan Glazed Salmon Skewers ^G	\$3.75 each

MEAT

Bacon Wrapped Water Chestnuts with Marmalade Glaze ^G	\$3.75 each
Battered Chicken Wings and Drumettes with Ranch Dressing	\$3.25 each
Buffalo Chicken Wings and Drumettes with Bleu Cheese Dressing & Celery Sticks	\$3.50 each
Asiago Chicken Blossom	\$3.45 each
Cheesy Smoked Chicken Cornucopia	\$4.40 each
Chicken Satay Marinated in Lemongrass Ginger Sauce ^G	\$3.50 each
Chicken Spring Rolls with Sweet and Sour Sauce	\$3.25 each
Hibachi Beef Teriyaki Skewers	\$5.25 each
Jerk Chicken Skewer with Mango Salsa ^G	\$4.25 each
Meatballs Swedish or BBQ	\$2.20 each
Mini Beef Wellington	\$4.50 each
Pork Pot Stickers with Ponzu Sauce	\$2.40 each

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HORS D'OEUVRES PLATTERS



Priced per portion unless otherwise indicated.
Minimum of 25 unless otherwise indicated.

*Gourmet Vegetable
Crudités with
House Made Garlic
Original Hummus
and Tzatziki Sauce
(above)*

Gourmet International Cheese and Fruit Display^G \$7.25 per portion (50 minimum)

Gruyère Swiss, Vermont Cheddar, Fontina, Creamy Brie, Lemon-Herb Chèvre and Lemon Bleu Cheeses with Strawberries, Grapes, Dried Apricots and Kiwi, Toasted Pecans and Gourmet Crackers (contains gluten)

Smoked Cheese & Grilled Vegetable Antipasto Platter^G \$5.95 per portion

Smoked Parmesan, White Cheddar and Gruyère Cheeses in Rosemary Roasted Garlic Vinaigrette with Grape Tomatoes, Asparagus, Kalamata Olives, Roasted Bell Peppers, Red Onion and Grilled Zucchini & Yellow Squash

Charcuterie Board^G \$5.75 per portion

(50 minimum) Chef's Assortment of Cured Meats which may include: Prosciutto, Ghost Pepper Salami, Genovese Salami, Soppressata or Finocchiona. Served with Dried Fruit and Sliced Baguette (contains gluten)

Wisconsin Cheese Platter^G \$3.75 per portion

Wisconsin Cheddar, Baby Swiss, Muenster and Green Bay White Cheddar Cheeses with Gourmet Crackers (contains gluten)

Wisconsin Cheese & Sausage Platter^G \$3.95 per portion

Wisconsin Cheddar, Baby Swiss, Muenster and Green Bay White Cheddar Cheeses with Sliced Salami, Cubed Pastrami and Gourmet Crackers (contains gluten)

Baked Whole Brie \$325.00 each

With Raspberries OR Mushrooms En Croute with Sliced Baguette (approximately 70 petite servings)

Decorated Whole Poached Salmon^G Market Price

Served with Capers, Red Onion, Tomato, Boiled Egg, Gourmet Crackers (contains gluten), Herb Cream Cheese & Fresh Lemon (approximately 75 petite servings)

House-Smoked Salmon Fillet Display^G \$250.00 each

Served with Capers, Red Onion, Tomato, Boiled Egg, Gourmet Crackers (contains gluten), Herb Cream Cheese & Fresh Lemon (approximately 30 petite servings)

Gourmet Vegetable Crudités^{G, VG} \$4.50 per portion

House Made Garlic Original Hummus & Tzatziki Sauce (contains dairy), Whole Stemmed Carrots, Blanched Asparagus, Romanesco Broccoli, Cherry Tomatoes, Assorted Pepper Strips, Cucumber Sticks with Fresh Herb Garnish

Fresh Vegetable Tray^{G, VG} \$2.75 per portion with Cucumber Dill Dip (contains dairy)

Fresh Vegetable and Relish Tray^{G, VG} \$2.95 per portion

Marinated Grilled Vegetable Platter^{G, VG} \$3.25 per portion with Pesto Dip^G

Seasonal Fresh Cut Fruit Platter^{G, VG} \$5.75 per portion

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applicable sales tax.*

HORS D'OEUVRES



CHEF'S CARVING TABLE

Chef Attendant required on all carving tables.
\$105 per chef (\$35 per attendant per hour - 3 hour minimum).

Petite Rolls (contain gluten) included with below selections.

*Chef Carved
Baron of Beef
(above)*

*Roasted Vegetable
Station (below)*

Steamship Round of Beef ^G **Market Price**
with Dijon, Mayonnaise and Horseradish Cream
Sauce (approximately 150-200 petite servings)

Whole Boneless Ham ^G **\$325.00**
with Dijon, Mayonnaise and Door County Cherry
Chutney (approximately 25 petite servings)

Whole Slow Roasted Prime Rib ^G **Market Price**
with Béarnaise Sauce & Horseradish Cream Sauce
(approximately 50 petite servings)

Whole Island Pork Loin ^G **\$275.00**
with Chipotle BBQ Sauce and Mango Chutney
(approximately 40 petite servings)

Baron of Beef ^G **Market Price**
with Dijon, Mayonnaise and Horseradish Cream
Sauce (approximately 80 petite servings)

Steamship Round of Pork ^G **Market Price**
with Dijon and Chipotle BBQ Sauce
(approximately 40 petite servings)

Beef Wellington **Market Price**
with Demi Glace and Béarnaise Sauce
(approximately 35 petite servings)

Roast Leg of Lamb ^G **Market Price**
with Minted Saffron Sauce
(approximately 25 petite servings)

Whole Roasted Turkey ^G **\$395.00**
with Dijon, Mayonnaise and Wisconsin Cranberry
Chutney (approximately 40 petite servings)

Roasted Vegetable Station ^{G, VG} **\$275.00**
Assortment of Vegetables which may include:
Whole Roasted Cauliflower, Broccoli,
Bell Peppers, Grilled Asparagus,
Grilled Portabella Mushroom Caps, Roasted
Carrots, Grilled Yellow Squash or Zucchini
with Harissa Sauce and Cannellini-Lemon Sauce
(approximately 50 petite servings)

Whole Smoked Turkey ^G **\$395.00**
with Dijon, Mayonnaise and Wisconsin Cranberry
Chutney (approximately 40 petite servings)



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HORS D'OEUVRES

PACKAGES & STATIONS

Minimum of 50.

Wisconsin Made

\$9.25

Wisconsin Wild Rice Stuffed Mushrooms ^G, Rushing Waters Smoked Trout Crouton, Cheesy Smoked Chicken Cornucopia, Gourmet Wisconsin Cheese & Sausage Platter ^G with Gourmet Crackers (contains gluten)
(3.25 total portions per guest)

Butler's Choice

\$7.50

Sundried Tomato & Artichoke Stuffed Mushroom ^{G, VG}, Curried Shrimp Croustade, Caramelized Onion Tartlet, Wisconsin Mozzarella & Tomato Crostini, Tarragon Chicken Salad Profiterole
(3 total portions per guest)

The International

\$12.25

Tomato Bruschettas, Spanikopita, Mini Beef Wellington, Pork Pot Stickers with Ponzu Sauce, Cheesy Smoked Chicken Cornucopia, Andouille Sausage Canapé (4 total portions per guest)

Dim Sum

\$12.50

Pork Pot Stickers with Ponzu Sauce, Hibachi Beef Teriyaki Skewer, Chicken Satay, Chicken Spring Roll, Petite Vegetarian Egg Rolls, Sweet & Sour Sauce (4 total portions per guest)

Antipasto Table ^G

\$9.25

Marinated Fresh Wisconsin Cheeses, Assorted Olives, Salami and Prosciutto, Mushrooms, Pepperoncinis and Artichoke Hearts, Marinated and Grilled Vegetables, Tapenade and Infused Olive Oil, Rustic Breads and Sliced Baguette (contains gluten) (3 total portions per guest)

Taste of Italy

\$10.25

Steamed Cavatappi & Angel Hair Pastas with Bolognese & Alfredo Sauces, Fresh Blend of Julienned & Sliced Vegetables, Shredded Wisconsin Parmesan, Kalamata & Queen Olives, Artichoke Hearts and Sun-Dried Tomatoes (2 petite portions per guest)

Quesadilla Station

\$10.25

Fajita Seasoned Chicken Quesadillas and Grilled Portobello & Vegetable Quesadillas, Served with Tortilla Chips, Sour Cream, Mild Salsa and Guacamole ^G (3 total portions per guest)

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Dim Sum Package (above)

*All prices subject to
21% service charge and
applicable sales tax.*

***Station Attendant Required - Attendant Fee \$70 per attendant (\$35 per attendant per hour - 2 hour minimum).
White-Gloved Butler Staff - \$56 (\$28 per hour, per staff - 2 hour minimum). Not all items listed are butler passable.*



Salad Shaker Station ^{G **}

\$8.25

Chopped Romaine Hearts, Assorted Toppings: Cherry Tomatoes, Sliced Green Onions, Fresh Parmesan, Shredded Cheddar, Feta Cheese, Seasoned Croutons (contains gluten), Thin Sliced Mushrooms, Craisins, Diced Turkey, Diced Tofu, Diced Cucumbers, Shredded Carrots, Chopped Hard Boiled Eggs, Sunflower Seeds, Dressings: House Fig-Grapeseed Vinaigrette ^{VG}, Creamy Ranch, House French, Served in a 16 oz. recyclable plastic cup (1 salad cup per guest)

Happy Hour Package

\$15.95

Buffalo Wings with Bleu Cheese Dressing, BBQ Chicken Pizza Squares, Onion Rings with Ketchup, Layered Taco Dip with Tortilla Chips ^G
(6 total portions per guest)

Wisconsin Tailgate

\$15.95

Wisconsin Cheese Platter ^G with Gourmet Crackers, Fresh Vegetable and Relish Tray ^G, Petite Wisconsin Waldorf Salads, Mini Cheddarwursts with Condiments, BBQ Chicken Skewers ^G, Homemade Warm Potato Chips (6 total portions per guest)

Slider Bar

\$13.95

Mini Cheeseburgers, Mini Buffalo Chicken Sandwiches, Mini Cheddarwursts, Homemade Petite Black Bean Burgers ^{VG} on Petite Cocktail Buns, Vegetable and Relish Platter ^{G, VG} with French Onion Dip ^G, Potato Chips ^G and Condiments including Tomato Rémoûlade, Cornichon Relish and Grain Mustard (3.5 total portions per guest)

Mashed Potato Martinis ^{G **}

\$9.95

Garlic Mashed Potatoes in Martini Glasses
Served with Guest's Choice of Toppings: Bavarian Mushroom Sauce, Crispy Onions (contains gluten), Sour Cream with Chives, Diced Bacon, Sharp Cheddar Sauce, Shredded Wisconsin Swiss Cheese and Infused Butters (1 martini per guest)

Mac & Cheese Bar ^{**}

\$7.95

Homemade Mac & Cheese
Served with Guest's Choice of Toppings: Diced Ham, Broccoli Florets, Crispy Fried Onions, Roasted Red Peppers, Green Onions, Toasted Panko, Wisconsin Parmesan and Hot Sauce (1 portion per guest)

Sweet Rewards ^{**}

\$9.95

Sliced Roasted Fresh Pineapple ^G with Babcock Hall Vanilla Ice Cream ^G (not vegetarian), Accompanied by an Assortment of Gourmet Petite Desserts (may contain nuts) (3 total pieces per guest)

DINNER BEGINNINGS



SALAD BEGINNINGS

Choice of 1 included with plated entrées.

If you would like both Soup and Salad, please add \$3.50 per person.

*Wild Blueberry Salad
(above) Baby Greens,
Fresh Blueberries,
Red Pepper Confetti,
Wisconsin Parmesan,
House Red Wine-Dijon
Vinaigrette*

House Salad

Hearts of Romaine & Baby Greens, Cucumber & Roma Tomato Slices, Shredded Carrots, Purple Onion, Wisconsin Parmesan, Home-Style Croutons, House Champagne-Mustard Vinaigrette

Arugula Turnip Salad ^{G, VG}

Fresh Arugula, Julienned Turnips, Sliced Radish, Toasted Pepitas, House Smoked Orange Vinaigrette

Spinach & Cranberry Salad ^G

Baby Spinach, Wisconsin Crumbled Feta, Dried Wisconsin Cranberries, Slivered Shallots, House Orange-Balsamic Vinaigrette

Orchard Salad ^G

Baby Greens, Diced Seasonal Apples, Gorgonzola Cheese, House Fig-Grapeseed Vinaigrette

Strawberry & Brie Salad ^G

Baby Spinach, Sliced Strawberry, Wisconsin Brie Cheese Wedge, Sesame Seeds, House Raspberry Vinaigrette

Chamber Salad ^{G, VG}

Baby Lettuce, Roma Tomato Slices, Carrot Coins, Julienned Purple Onion, House Lemongrass-Ginger Vinaigrette

GOURMET BEGINNINGS

Add \$1.25 per person (Included with Standard and Premium Packages).

Wild Blueberry Salad ^G

Baby Greens, Fresh Blueberries, Red Pepper Confetti, Wisconsin Parmesan, House Red Wine-Dijon Vinaigrette

Harvest Salad ^G

Baby Greens, Red Apple Fans, Dried Wisconsin Cranberries, Shallots, Wisconsin Parmesan, House Maple-Pecan Vinaigrette

Wisconsin Beet Salad ^G

Wisconsin Pickled Beets, Fresh Watercress, Goat Cheese, House Sherry-Beet Vinaigrette

Homemade Soup Du Jour ^{G, VG available}

Please inquire as to Chef's current selection.
If you would like soup as an additional course please add \$3.50 per person.

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VG: Vegan

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applicable sales tax.

DINNER ENTRÉES



Dinner Entrée includes your choice of Dinner Beginning and Vegetable, bakery-fresh Hard Rolls & Butter, Rising Shores® Organic Fair Trade Coffee, Tea and Milk.

Elevate your dining experience, add tableside wine service with our signature Rising Shores® Wine.

BEEF

Minimum 10 per Entrée Selection.

Black and Bleu Filet, (above) Broiled Filet, Bleu Butter, Grilled Beefsteak Tomato, Roasted Garlic Duchess Potatoes, Steamed Asparagus

Roasted Garlic Sirloin ^G **\$41.95**
Broiled Sirloin Steak, Roasted Garlic Sauce, Sliced Wisconsin Parmesan Herb Potatoes

Woodland Mushroom Sirloin ^G **\$42.95**
Broiled Sirloin Steak, Woodland Mushroom Sauce, Twice-Baked Potato

Green Peppercorn Sirloin ^G **\$42.95**
Broiled Sirloin Steak, Creamy Peppercorn-Brandy Sauce, Roasted Garlic New Potatoes

Black and Bleu Filet ^G **Market Price**
Broiled Filet, Grilled Beefsteak Tomato, Bleu Butter or Miso Butter, Roasted Garlic Duchess Potatoes

Beef Short Ribs ^G **\$41.95**
Provençal Braised Short Ribs, Pan Jus, Gorgonzola Mashed Potatoes

Pot Roast ^G (Minimum 25) **\$32.95**
Tender Beef Slowly Roasted, Julienned Carrots, Onions, Celery, Mashed Potatoes, Pan Gravy

New York Strip ^G **Market Price**
Broiled New York Strip Steak, Chimichurri Sauce, Roasted Garlic Duchess Potatoes

PORK

Minimum 10 per Entrée Selection.

Lemon Pesto Pork Cutlet **\$28.95**
Breaded Pork Cutlet, Arugula & Lemon Pesto, Risotto Croquettes

Bone-in Brined Pork Loin ^G **\$28.95**
Pork Loin Roasted Whole & Sliced, Pan Gravy, Gorgonzola Mashed Potatoes

Vegetable Choices ^{G, VG}:

Fresh Seasonal Vegetable Blend; Whole Green Beans with Confetti Peppers;
Roasted Vegetable Blend or Sugar Snap Peas & Julienned Carrots
Steamed Asparagus ^{G, VG} Add \$2.95 per person

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DINNER ENTRÉES



POULTRY

Minimum 10 per Entrée Selection.

*Vegetable Strudel
(above) with
Zucchini, Yellow
Squash, Carrots,
Peppers, Delicate
Filo Pastry, Red
Pepper Coulis,
Mushroom Polenta,
Steamed Asparagus*

Wisconsin Cranberry Chicken ^G **\$24.95**
Baked Boneless Chicken Breast Filled with Dried Wisconsin Cranberries & Herbs, Vermouth Sauce, Garden Rice Pilaf (contains nuts)

Lemon Caper Chicken ^G **\$23.95**
Boneless Sautéed Chicken Breast, Lemon Pan Sauce, Capers, White Wine, Herbs, Garden Rice Pilaf (contains nuts)

Chicken Saltimbocca **\$25.95**
Wisconsin Parmesan Breaded Boneless Chicken Breast Filled with Prosciutto Ham, Fresh Sage, Wisconsin Swiss Cheese, Sauce Beurre Blanc, Herbed Yukon Gold Potato Wedges

Truffle Butter Chicken ^G **\$27.95**
Roasted Airline Chicken Breast, Truffle Butter Glaze, Gorgonzola Mashed Potatoes

Wisconsin Cider-Glazed Chicken ^G **\$29.95**
Apple Cider-Glazed Airline Chicken Breast, Roasted Fingerling Potatoes

Risotto Stuffed Chicken **\$25.95**
Wisconsin Parmesan Breaded Boneless Chicken Filled with Lemon Risotto, Creamy Tarragon Mushroom Sauce, Sliced Wisconsin Parmesan Herb Potatoes

Chicken Marsala ^G **\$23.95**
Boneless Chicken Breast, Marsala Wine Sauce with Mushroom Brown Rice Pilaf

Margherita Chicken **\$27.95**
Breaded Boneless Chicken Breast Filled with Fresh Mozzarella, Tomato, Basil, Traditional Pesto Sauce, Vegetable Couscous

VEGETARIAN

Vegetable Strudel ^{VG} **\$23.95**
Zucchini, Yellow Squash, Carrots, Peppers, Delicate Filo Pastry, Red Pepper Coulis, Mushroom Polenta

Portobello Wellington **\$26.95**
Puff Pastry, Fresh Portobello Mushroom, Herbs, Shallots, Risotto, Grilled Tomato

Balsamic Maple Glazed Tempeh ^{G, VG} **\$23.95**
Glazed Tempeh, Squash Soufflé, Grilled Tomato

Curried Lentil Stew ^{G, VG} **\$21.95**
Curried Lentils, Sweet Potato, Carrot, Red Pepper with Jasmine Rice

Chef's Vegetarian Entree Du Jour **\$21.95**
Our Executive Chef Will Make an Appropriate Choice in Consideration of Your Main Entrée

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Vegetable Choices ^{G, VG}:
Fresh Seasonal Vegetable Blend; Whole Green Beans with Confetti Peppers;
Roasted Vegetable Blend or Sugar Snap Peas & Julienned Carrots
Steamed Asparagus ^{G, VG} Add \$2.95 per person

DINNER ENTRÉES



SEAFOOD

Minimum 10 Per Entrée Selection.

Oven Roasted Fresh Salmon Fillet (above), with Mustard Dill Sauce, Fingerling Potatoes, Roasted Vegetable Blend, Lemon Garnish

Seafood Wellington **\$35.95**

Lobster, Shrimp & Bay Scallops, Red Pepper, Garlic, Wisconsin Parmesan Cheese, Puff Pastry, Roasted Fingerling Potatoes

Parmesan Lemon Cod ^G **\$30.95**

Cod Fillet, Parmesan Crust, Potatoes Rosti, Lemon Garnish

Champagne Tilapia ^G **\$27.95**

Broiled Tilapia Fillet, Champagne Mushroom Sauce, Herbed Yukon Gold Potato Wedges, Lemon Garnish

Stuffed Shrimp **\$39.95**

Five large Shrimp with Crabmeat, Onions, Peppers, Garlic, Herbs, Wisconsin Parmesan Cheese, Lemon Beurre Blanc Sauce, Lemon Rice Pilaf, Lemon Garnish

Roasted Salmon ^G **\$42.95**

Oven Roasted Fresh Salmon Fillet, Potatoes Rissolé, Lemon Garnish
Choice of:

Herb Crust (contains gluten);
Moroccan Barbecue Glaze;
Orange Pan Sauce;
Mustard Dill Sauce

Jumbo Crab Cake Duet **Market Price**

Breaded Crabmeat Rounds, Herbs, Maltaise Sauce, Roasted Garlic Fingerling Potatoes, Lemon Garnish

Vegetable Choices ^{G, VG}:

Fresh Seasonal Vegetable Blend; Whole Green Beans with Confetti Peppers;
Roasted Vegetable Blend or Sugar Snap Peas & Julienned Carrots
Steamed Asparagus ^{G, VG} Add \$2.95 per person

G: Gluten Sensitive
except as noted
VG: Vegan

All prices subject to
21% service charge and
applicable sales tax.

MEDLEY MENUS



Minimum 10 per Entrée Selection.

Elevate your dining experience, add tableside wine service
with our signature Rising Shores® Wine.

*Seafood Wellington
and Beef Filet
Medley (above)
Lobster, Shrimp and
Bay Scallops, Leeks,
Red Pepper, Garlic,
Wisconsin Parmesan
Cheese in a Delicate
Puff Pastry
Accompanied by
Broiled Petite Beef
Tenderloin Filet,
Green Peppercorn
Sauce*

Shrimp Scampi and Tenderloin Market Price
Horseradish Crusted Beef Tenderloin
Medallion, Accompanied by Shrimp Scampi,
Roasted Fingerling Potatoes, Lemon Garnish

Stuffed Shrimp and Filet \$58.95
Three Large Shrimp stuffed with Crabmeat,
Onions, Peppers, Garlic, Herbs & Wisconsin
Parmesan Cheese, Sauce Beurre Blanc,
Accompanied by Petite Grilled Beef Tenderloin
Filet, Sauce Moutarde, Potatoes Rosti, Lemon
Garnish

Jumbo Crab Cake and Sirloin Market Price
Jumbo Homemade Crab Cake, Sauce Maltaise,
Accompanied by a Grilled Seasoned Sirloin
Steak, Shoestring Potatoes, Lemon Garnish
Substitute: Beef Filet for Sirloin Add \$5.00

Sirloin and Champagne Tilapia \$37.95
Petite Sirloin Steak, Shoestring Potatoes,
Accompanied by Broiled Tilapia Fillet,
Champagne Mushroom Sauce,
Sliced Wisconsin Parmesan Herb Potatoes,
Lemon Garnish
Substitute: Beef Filet for Sirloin Add \$5.00

Seafood Wellington and Beef Filet \$56.95
Lobster, Shrimp & Bay Scallops, Leeks, Red
Pepper, Garlic, Wisconsin Parmesan Cheese
in Puff Pastry, Accompanied by
Broiled Petite Beef Tenderloin Filet,
Green Peppercorn Sauce, Potatoes
Rosti, Lemon Garnish

Marsala Chicken and Sirloin^G \$35.95
Sautéed Boneless Breast of Chicken, Marsala
Wine Sauce, Accompanied by Grilled Sirloin
Steak, Roasted Garlic Sauce, Potatoes Rissole

Risotto Stuffed Chicken and Coconut Shrimp \$35.95
Lemon Risotto Stuffed Chicken Breast, Tarra-
gon Mushroom Cream, Accompanied by Three
Crispy Coconut Shrimp, Mango Horseradish
Sauce, Vegetable Couscous, Lemon Garnish
Substitute: Sirloin Steak for Chicken Add \$5.00

Chicken Saltimbocca and Wild Mushroom Ravioli \$30.95
Wisconsin Parmesan Breaded Boneless
Chicken Breast filled with Prosciutto,
Fresh Sage & Wisconsin Swiss Cheese,
Sauce Beurre Blanc, Accompanied by
Crimini and Portobello Mushroom Stuffed
Ravioli, Fresh Tomato Concassé

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All prices subject to
21% service charge and
applicable sales tax.

Vegetable Choices^{G, VG}:

Fresh Seasonal Vegetable Blend; Whole Green Beans with Confetti Peppers;
Roasted Vegetable Blend or Sugar Snap Peas & Julienned Carrots
Steamed Asparagus^{G, VG} Add \$2.95 per person

TRADITIONAL DINNER BUFFET

Minimum of 50 - Groups that fall below the required minimum will be subject to additional charges and menu options may be abbreviated.

Dinner Buffet includes 2 Salads, 2 Vegetables, 2 Potatoes or Rice, Choice of Entrées, Bakery Fresh Hard Rolls & Butter, Rising Shores® Organic Fair Trade Coffee, Tea and Milk.

Elevate your dining experience, add tableside wine service with our signature Rising Shores® Wine.

SALADS (Choice of 2)

Orchard Salad with House Fig-Grapeseed Vinaigrette ^G
Chamber Salad with House Lemongrass-Ginger Vinaigrette ^{G, VG}
Mediterranean Salad with House Lemon Oregano Vinaigrette
Arugula Turnip Salad with House Smoked Orange Vinaigrette ^{G, VG}
Spinach and Cranberry Salad with House Orange-Balsamic Vinaigrette ^G
House Salad with Champagne-Mustard Vinaigrette

VEGETABLES (Choice of 2)

Fresh California Medley ^{G, VG}
Fresh Seasonal Vegetable Blend ^{G, VG}
Green Beans with Confetti Peppers ^{G, VG}
Moroccan Carrots ^{VG}
Roasted Vegetable Blend ^{G, VG}
Sugar Snap Peas & Julienned Carrots ^{G, VG}
Whole Kernel Corn ^{G, VG}
Zucchini Parmesan ^G

POTATOES & RICE (Choice of 2)

Wisconsin White Cheddar Scalloped Potatoes ^G
Wisconsin Baked Potato ^{VG} with Sour Cream ^G
Parsley New Potatoes ^{G, VG}
Shredded Lyonnaise Potatoes ^{G, VG}
Sliced Wisconsin Parmesan Herb Potatoes ^G
Potatoes Rissolle ^{G, VG}
Whipped Potatoes & Gravy ^G
Vegetable Couscous ^{VG}
Confetti Toasted Orzo ^{VG}
Mushroom Brown Rice Pilaf ^G
Lemon Rice Pilaf ^G
Quinoa Brown Rice Pilaf ^{G, VG}
Fontina & Green Pea Risotto ^G

ENTRÉE OPTIONS

Chicken Marsala ^G
Spinach Artichoke Chicken ^G
Lemon Caper Chicken ^G
Risotto Stuffed Chicken
Wisconsin Cranberry Chicken ^G
Whole Roast Turkey ^{** G} with Wisconsin Cranberry Chutney

Champagne Tilapia ^G
Parmesan Lemon Cod ^G
Roasted Salmon ^G Choice of:
Herb Crust (contains gluten);
Moroccan Barbecue Glaze;
Orange Pan Sauce;
Mustard Dill Sauce

Roast Top Round of Beef ^{**G}
with Au Jus and Horseradish Cream Sauce
Sirloin Steak with Roasted Garlic Sauce ^{**G}
(Add \$6.00 per person)

Rosemary Pork Loin ^{**G}
with Door County Cherry Chutney
Grilled Porkchop ^G
Pitt Ham ^{** G}

Portobello & Wisconsin Cheese Stuffed Jumbo Pasta Shells with Cream Sauce
Broccoli & Chickpea Fritter ^{G, VG}
Tomato & Eggplant Ratatouille ^{G, VG}

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except as noted
VG: Vegan*

*All prices subject to
21% service charge and
applicable sales tax.*

Two Entrées \$39.95

Three Entrées \$44.95

***Chef Attendant Required - \$105 per chef (\$35 per attendant per hour - 3 hour minimum).*

LATE NIGHT MENU



Reception size portions, not suitable for meal replacement.
Minimum of 25, unless otherwise indicated.

Homemade Pizza
Station - Pepperoni
(above)

Nacho Bar^G
Seasoned Ground Beef, Chili Beans,
Nacho Cheese Sauce, Salsa, Guacamole,
Black Olives, Green Onions, Diced Tomato
and Sour Cream
Served with Tortilla Chips

\$8.50

Popcorn Bar^G
Salted Popcorn^{VG}, Yellow Cheddar Popcorn,
Caramel Popcorn, M&M'S®, Craisins, Shakers
of Flavored Toppings to include: Ranch; Hot
Jalapeno; BBQ

\$7.95

Happily Ever After
Loaded Potato Skins with Sour Cream
Mozzarella Sticks with Marinara
Fried Mushrooms with Ranch Dressing
Onion Rings with Ketchup

\$9.95

Babcock Hall Sundae Bar^{G}**
Babcock Hall Vanilla Ice Cream (not vegetari-
an)
With Guest's Choice of Toppings to Include:
Hot Fudge and Caramel Sauces, Sliced
Strawberries, Peanuts, Maraschino Cherries,
M&M'S®, Banana Slices and Fresh Whipped
Cream

\$9.95

Homemade Pizza Station
Our 16" Medium Crust Pizzas are served Party
Cut with your choice of 3 pizza options (listed
below), Grated Wisconsin Parmesan, Red
Pepper Flakes and Ranch Dressing
(Approximately 3 portions per person)

Traditional
Pepperoni; Sausage; Cheese; Vegetarian

\$6.95

Gourmet
BBQ Chicken & Bacon; Deluxe; Sausage &
Pepperoni; Cheeseless Olive Oil, Tomato,
Artichoke, Garlic and Roasted Mushroom^{VG}

\$9.25

Deep Fried Cheese Curds \$3.50 per portion
with Ranch Dressing

Onion Rings \$4.00 per portion
with Ketchup

Deep Fried Mozzarella Sticks \$2.50 each
with Marinara

Layered Taco Dip Platter^G \$4.95 per portion
with Tortilla Chips

***Station Attendant required - \$70 Fee (\$35 per atten-
dant, per hour - 2 hour minimum).*

CHILDREN'S MENU

For our young guests 12 and under, please select one choice.

All plated entrée choices include a starter of baby carrots and ranch dressing, dinner rolls & butter and milk.

Chicken Tenders \$10.95
Breaded Chicken Tenderloins with BBQ Sauce,
Tater Tots with Ketchup, Buttered Whole
Kernel Corn

\$10.95

Mac & Cheese \$10.95
Creamy Macaroni and Cheese, Steamed
Whole Green Beans

\$10.95

Quesadilla \$10.95
Chicken & Cheese Quesadilla, Sour Cream,
Refried Beans, Buttered Whole Kernel Corn

\$10.95

Homemade Pizza \$10.95
Cheese Pizza, Steamed Whole Green Beans

\$10.95

Children's Portion Dinner Buffet \$17.95

\$17.95

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applicable sales tax.

CAKES & DESSERTS



Bring in your own tiered wedding cake (along with optional backup sheet cakes) from a WI licensed bakery or have our in-house pastry chef prepare a delectable display cake or unique dessert for your wedding.

6" Decorated Display Cake (3 layers) 8-10 Servings

Frosted \$40 per cake

Fondant Coated \$50 per cake

8" Decorated Display Cake (3 layers) 12-16 Servings

Frosted \$65 per cake

Fondant Coated \$80 per cake

Cake Flavors

White, Chocolate, Marble, Chiffon, Carrot, Red Velvet, Lemon Poppy Seed

Frosting Flavors

Vanilla, Chocolate, Lemon, or Raspberry Buttercream, Cream Cheese Frosting or Vanilla Bean Frosting

Speak to your Catering Sales Manager regarding minimums, custom orders and tastings. All bakery items may contain traces of nuts.

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Classic Cupcakes

Full Size \$3.50 each Petite \$2.75 each

German Chocolate; Cream Cheese Pound Cake with Coconut Icing; Red Velvet; Farm Cake (Light Chocolate Cake with Cream Cheese and Chocolate Chip Filling); Vanilla with Pastel Buttercream; Carrot Cake; Lemon Poppy Seed; Chocolate Ganache with Sprinkles

Gourmet Cupcakes

Full Size \$4.25 each Petite \$3.25 each

Apple Pie with Walnut Streusel; Brandy Old Fashioned; Chocolate Chip Cookie Dough; Elderflower Lemon; Key Lime; Sea Salt Caramel Cream Cheese Pound Cake; Chocolate Raspberry; Peanut Butter Chocolate; Cherry Almond

Gluten Free Cupcakes

Full Size \$4.25 each Petite \$3.25 Each

Chocolate^{VG}; Carrot Dairy-Free; Yellow Cake

Petite Desserts

\$3.75 each

Cheesecakes, Cream Puffs, Tartlets, Truffles^G, Finger Cakes, Petit Fours, Éclairs, French Macarons

WEDDING CAKE POLICIES

If you have chosen to purchase your tiered wedding cake from an outside bakery, the following guidelines apply.

Backup sheet cakes are permitted if accompanying a tiered display cake from the same bakery.

All other food items, including cupcakes, are not permitted to be brought in from an outside vendor.

1. The bakery must be a pre-approved, professionally licensed bakery in the State of Wisconsin with all required paperwork on file with Monona Terrace. The required paperwork includes a current copy of the bakery/restaurant license and certificate of liability insurance.
2. Monona Catering will assist in coordinating the delivery and set-up of the cake, but will assume no liability for the quality or condition of another bakery's product and requires our Standard Hold Harmless Waiver be signed by the client. The outside bakery must deliver their cake to the designated cake table on the day of the event. Early delivery of cake will not be accepted.
3. Please be aware that not all bakeries use the same specifications when determining what their portion size is to be. Monona Catering will cut the cakes using our standard cake cutting diagram (ask Catering Sales Manager for current diagram), unless otherwise notified by our client that their bakery is using a different standard. If a different standard is being used, Monona Catering must be provided with a specific cutting layout (this should be available through the outside bakery).
4. Cake service, included in all wedding packages, includes staff attendants to cut and serve cake, all china, silverware, serving utensils and Monona Terrace logo cocktail napkins (when needed). Monona Catering will box all leftover cake and bag all cake parts, which will be placed at the gift table at the end of the event.

BEVERAGES & SNACKS



*Tortilla Chips and
Mild Salsa (above)
and Coffee Station
(below)*

HOT BEVERAGES

Rising Shores® Organic Fair Trade Coffee, Regular and Decaf	\$36.95 per gallon
Rising Shores® Organic Fair Trade Gourmet Coffee Service, Regular and Decaf <i>Served with Fresh Whipped Cream, Chocolate Shavings, Cinnamon, Sugar Cubes, and Hazelnut, Irish Cream and Vanilla Flavorings</i>	\$46.95 per gallon
Hot Chocolate	\$34.95 per gallon
Hot Apple Cider	\$31.95 per gallon
Hot Tea - Regular and Herbal Assorted	\$2.75 each

COLD BEVERAGES

Iced Coffee: Regular and Decaf	\$36.95 per gallon
Iced Latte: Regular and Decaf	\$39.95 per gallon
Iced Tea, Fruit Punch, Lemonade	\$29.95 per gallon
Sparkling Fruit Punch	\$30.95 per gallon
Chilled Fruit Juice Apple, Cranberry, Orange	\$10.95 per carafe
Specialty Juice (bottled) Apple, Orange, Cranberry, Grapefruit	\$4.95 each
Rising Shores® Artesian Water (.5L bottle)	\$3.75 each
Sparkling Water Assortment (canned)	\$3.75 each
Pepsi Soda Assortment (canned)	\$3.25 each
Milk (2% or Skim)	\$2.50 each

SNACKS

Candy Bars <i>Assortment may include: Snickers®, Kit Kat®, M&M's®, Reese's® Peanut Butter Cups, Hershey's® Bar, Butterfinger®</i>	\$4.00 each
Ice Cream Novelties <i>Includes: Chips Galore Cookie Sandwiches, Sundae Cones, Choco-Tacos, Frozen Fruit Bars</i>	\$4.75 each
Mixed Nuts ^{G, VG}	\$26.95 per pound
Trail Mix (contains nuts)	\$23.95 per pound
Gardetto's Snack Mix	\$19.95 per pound
Popcorn Snack Box ^{G, VG} (minimum 12)	\$3.25 each
White Cheddar Popcorn Snack Box ^G (minimum 12)	\$3.75 each
Pretzels ^{VG}	\$12.95 per pound
Potato Chips ^{G, VG}	\$19.95 per pound
Pita Chips	\$16.95 per pound
Tortilla Chips ^{G, VG}	\$13.95 per pound
Mild Salsa ^{G, VG} or Sour Cream ^G	\$19.95 per quart
French Onion Dip ^G	\$19.95 per quart
Cucumber Dill Dip ^G	\$19.95 per quart
Hummus ^{G, VG} Garlic Original or Roasted Red Pepper	\$29.95 per quart
Herbed Feta Dip ^G	\$36.50 per quart
Hot Nacho Cheese Dip ^G	\$39.95 per gallon



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applicable sales tax.*

BAR SERVICE

Charges are by the drink, unless ordering a Bar Package.
Consult your Catering Sales Manager to tailor bar services to fit your needs.
Pricing for Special Order Beer, Wine or Spirits available on request.

PREMIUM BRANDS

Ketel One Vodka, Korbel VSOP Brandy
Bombay Sapphire Gin
Crown Royal Whiskey, Jameson Irish Whiskey
Plantation Rum
Dewar's Scotch
1800 Silver Tequila
Maker's Mark Bourbon
Bogle Wines: Sauvignon Blanc, Chardonnay,
Merlot, Cabernet Sauvignon, Old Vine Zinfandel

CALL BRANDS

Tito's Vodka, Korbel Brandy, Tanqueray Gin
Jack Daniel's Whiskey
Bacardi Rum, Captain Morgan Spiced Rum
Johnnie Walker Red Scotch
Jose Cuervo Tequila
Jim Beam Bourbon
Rising Shores® Wines:
Chardonnay, Pinot Grigio, Sauvignon Blanc,
White Zinfandel, Merlot, Cabernet Sauvignon

HOST PREMIUM BAR

Cocktails	\$8.25
Mixed Drinks	\$7.75
Wines	\$9.25

CASH PREMIUM BAR

Cocktails	\$8.75
Mixed Drinks	\$8.25
Wine	\$9.75

HOST CALL BAR

Cocktails	\$7.50
Mixed Drinks	\$7.00
Wine	\$6.75-\$8.00

CASH CALL BAR

Cocktails	\$7.75
Mixed Drinks	\$7.25
Wine	\$7.00-\$8.50

ADDITIONAL BEVERAGES

All of the following beverages are included on full bars. Host Bar prices subject to service charge and sales tax.
Cash Bar prices are inclusive of sales tax.

Martinis, Manhattans, Specialty Drinks.....	Host	\$9.50	Cash	\$10.00
Cordials	Host	\$8.00	Cash	\$8.50
Import & Micro Brew:				
Bottled - Capital Amber, New Glarus Spotted Cow, Stella Artois	Host	\$7.00	Cash	\$7.25
Draft - Capital Amber or New Glarus Spotted Cow (min. 100 guests).....	Host	\$5.75	Cash	\$6.00
Domestic Beer:				
Bottled - Miller Lite, Leinenkugel's Original	Host	\$5.25	Cash	\$5.50
Draft - Miller Lite or Bud Light (min. 100 guests).....	Host	\$5.00	Cash	\$5.25
White Claw Black Cherry Hard Seltzer.....	Host	\$7.00	Cash	\$7.25
Non-Alcoholic Beer	Host	\$5.00	Cash	\$5.25
Soft Drinks and Sparkling Water	Host	\$3.25	Cash	\$3.50

Bartender Fee of \$35 per bartender per hour waived with \$195 sales,
excluding service charge and sales tax, per bartender per hour (3 hour minimum).

BAR PACKAGES

Hourly Host Premium Bar Package:	1st Hour	\$18.50	Each Additional Hour	\$8.25 per person
Hourly Host Call Bar Package:	1st Hour	\$17.25	Each Additional Hour	\$7.50 per person

Includes Cocktails, Mixed Drinks, Wine, Cordials and Martinis,
along with our standard Domestic, Micro, Import and NA Beers.

Hourly rate is based on continuous service and must be guaranteed for all guests, except children.

Complimentary sodas for children are included in package.

ENDLESS SODAS

Endless soft drinks from the bar. Groups up to 250 guests \$475.00 package price



Traditional Old
Fashioned

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WINE LIST For Table Service



OUR SIGNATURE RISING SHORES®

By Rutherford Ranch Winery, Napa Valley, Certified California Sustainable Winery

Our private label wine available exclusively at Monona Terrace®

Chardonnay, Pinot Grigio, Cabernet Sauvignon, Merlot, White Zinfandel **\$26.95**
 Sauvignon Blanc **\$32.95**

Bogle Wines **\$35.95**
 Sauvignon Blanc, Chardonnay, Merlot, Cabernet Sauvignon, Old Vine Zinfandel

Rising Shores® is our private label wine, available exclusively at Monona Terrace®. (above)

WHITE WINES

Chardonnay

Chateau St. Michelle \$37.95
 Estancia \$38.95
 Rutherford Ranch \$51.95

Pinot Grigio

Ruffino Lumina \$27.95
 Ecco Domani \$30.95
 Dipinti \$32.95

Riesling

Hogue \$31.95
 Schlink Haus Kabinett \$37.95

Whites of Distinction

Kenwood Sauvignon Blanc \$40.95
 Nobilo Sauvignon Blanc \$40.95
 Pine Ridge Chenin Blanc+Viognier \$44.95
 Chateau Bonnet Blanc \$48.95

Wisconsin Varietals

Prairie Fumé by Wollersheim \$31.95
 Vin X by Botham \$33.95

RED WINES

Cabernet Sauvignon

Estancia \$39.95
 Raymond R Collection \$46.95
 Rutherford Ranch \$72.95

Merlot

Estancia \$31.95
 14 Hands \$32.95

Pinot Noir

Bridlewood \$32.95
 Erath \$54.95

Reds of Distinction

Trapiche Malbec \$33.95
 Ruffino Chianti \$34.95
 Chateau St. Sulpice Bordeaux \$38.95
 Bridlewood Blend 175 \$40.95
 Cline Syrah \$43.95
 Ravenswood Lodi Zinfandel \$45.95

Wisconsin Varietals

Prairie Sunburst Red by Wollersheim \$35.95
 Uplands Reserve by Botham \$36.95

CHAMPAGNE & SPARKLING WINES

Kenwood Yulupa Brut \$26.95
 Ballatore Gran Spumante \$27.95
 Gran Passione Prosecco \$27.95
 Veuve Clicquot Brut Yellow Label \$225.00
 Wollersheim Sparkling Grape Juice \$19.95

Custom Order and Kosher Wines available upon request.

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KEG BEER LIST



KEG BEER LIST

Please consult your Catering Sales Manager for custom requests and reserve availability.

Domestic Kegs

\$400.00 per half barrel

Equates to \$2.50 per glass (160 12 oz. portions)

Bud Light, Coors Light, Miller Lite, Miller Genuine Draft, Leinenkugel's Original

Import & Microbrew Kegs

\$525.00 per half barrel

Equates to \$3.28 per glass (160 12 oz. portions)

Ale Asylum, Madison, WI

Hopacious, Ambergeddon, Madtown Nut Brown

Capital, Middleton WI

Amber, Island Wheat, Pale Ale, Pilsner, Supper Club

Great Dane, Madison, WI

Landmark Lite, German Pilsner, Crop Circle Wheat, Old Glory Pale Ale

New Glarus, New Glarus, WI

Spotted Cow, Moon Man Pale Ale, Two Women

Dos Equis

Heineken

All pricing includes appropriate drinkware, either glass or disposable.

Keg purchases apply towards bartender minimums and Monona Terrace sliding scale room reimbursements.

All kegs are special order half-barrels and may not be returned.

Choose from an Assortment of Domestic, Import and Microbrew Kegs. Ale Asylum Madtown Nut Brown Ale and Capital Pilsner (above).

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applicable sales tax.

2022 MONONA CATERING FOOD SERVICE POLICY AGREEMENT

For Monona Terrace Community and Convention Center

The following general information outlines stipulations pertaining to the provision of food and beverage service in Monona Terrace Community and Convention Center.

GUARANTEES

We require a preliminary attendance figure after menu selections have been made. However, we must have signed Catering Function Sheets two weeks prior and a firm guarantee of the number of meals to be served no less than 96 hours prior to each function (excluding holidays and weekends). Otherwise, your group will be billed for the preliminary number of meals, or the actual number of meals served, whichever is greater.

Example of Final Guarantee Due Date:

<u>Day of Event</u>	<u>Day that Guarantee is due by 12 Noon (excluding holidays and weekends)</u>
Monday	Preceding Tuesday
Tuesday	Preceding Wednesday
Wednesday	Preceding Thursday
Thursday	Preceding Friday
Fri., Sat., Sun.	Preceding Monday

It is our policy to prepare the lesser of either 5% or 50 more meals than the final guarantee number requires. Since these are “extra meals,” we reserve the right to choose to make vegetarian or comparable substitutions in this overage. Your group will not be charged for these meals unless they are served to your guests.

Special dietary requests should be pre-ordered. All requests should be submitted on the guarantee due date and on the special dietary needs spreadsheet provided to you by your catering sales manager. Special dietary requests which are not pre-ordered will be charged in addition to the final guarantee.

Work orders, personnel schedules and food orders cannot be made until a signed Food Service Policy Agreement, signed Catering Function Sheets and the required deposits have been received.

DEPOSITS AND PAYMENTS

Please refer to the payment section of your Monona Terrace rental agreement for deposit and payment details. Subgroup orders and exhibitor services require payment in full for the estimated charges 14 days prior to the function.

Make all payments payable to MONONA TERRACE COMMUNITY AND CONVENTION CENTER. Final billing for all services will be processed through Monona Terrace Community and Convention Center.

Lessee is responsible for payment of food and beverage charges in the event of nonpayment by Lessee’s event sponsors or invitees.

SERVICE CHARGES AND TAXES

A service charge of 21% is added to all food and beverage charges. This service charge is also subject to sales tax. Service charges are applied toward gratuity payments, which are not the property of any one employee, and are disbursed by Monona Catering in accordance with our Employee Agreement.

Any of the following circumstances will result in additional charges:

A program scheduled during the meal function that exceeds 90 minutes and necessitates the retention of employees for the completion of clearing soiled dishes, etc.

A schedule that requires a room to be set in fewer than two hours.

A schedule that requires a room set to be completed more than two hours prior to start of function.

Damage or loss of equipment attributable to a member or attendee of the event.

Other special needs or changes not previously agreed upon and shown on the Catering Function Sheets.

CANCELLATIONS

Within 14 business days prior to event: Cancellation Fee is 50% of the estimated food and beverage total.

After 12 Noon on the Guarantee Due Date: Cancellation Fee is 75% of the estimated food and beverage total.

Within 2 business days prior to event: Cancellation Fee is 100% of the estimated food and beverage total.

Custom/Special Orders (already ordered): Cancellation Fee is 100% of the quoted price.

FOOD RESTRICTIONS

With the exception of wedding cakes produced in a Wisconsin-licensed professional kitchen, all food and beverages served or consumed on the premises must be purchased, prepared and served by Monona Catering (see Wedding Cake Policy).

Monona Catering reserves the right to make reasonable ingredient or menu substitutions based on the availability of items through our supply chain.

No leftover food or beverages may be taken from the premises. At the conclusion of the function, such food and beverages become the property of Monona Catering and are donated to local shelters if deemed acceptable by Health Department Codes.

DISCLAIMER

Published menu prices cannot be guaranteed until six months prior to your event; therefore, menu prices are subject to change without notice up to six months prior to your event. Cash menu prices are subject to change without notice.

Within six months of event and prior to final menu selections and Lessee signing the Catering Function Sheets, published menu prices affected by higher than normal wholesale pricing are subject to change WITH notice. Within six months of event prices are guaranteed once Lessee has approved and signed the Catering Function Sheets.

Monona Catering cannot be held responsible for any food or beverage related injuries or illnesses resulting from food or beverages not prepared by Monona Catering.

Monona Catering cannot be held responsible for any damage or loss of any merchandise or personal belongings placed or left in the food service area.

Force Majeure: Monona Catering shall not be liable for non-performance of this contract when such non-performance is attributable to labor disputes; accidents; government (Federal, State, or Municipal) regulations of or restrictions upon travel or transportation; non-availability of food, beverage or supplies; riots; national emergencies; acts of God; and other causes—whether enumerated herein or not— which are beyond the reasonable control of Monona Catering, thus preventing or interfering with the catering company's performance. In such event Monona Catering shall not be liable to the customer for any damages, whether actual or consequential, which may result from such non-performance. Monona Catering shall use reasonable diligence to correct the cause of the delay, and if the condition that caused the delay is corrected, Monona Catering shall notify the Lessee immediately and shall resume operations under the agreement.

If any provision of this agreement or the policies, rules and regulations which have been incorporated into this agreement by reference shall be declared invalid or unenforceable, the remainder of the provisions shall continue in full force and effect to the fullest extent permitted by law.

MULTI-ENTRÉE TICKETING

Meal Identification: Color-coded meal tickets are required for proper identification for entrée selection. Meal tickets must have the selected method of meal ID pre-approved by Monona Catering. The standard color code for Entrées is shown below. Please contact your Catering Sales Manager for further information regarding meal tickets.

Red - Beef

Yellow - Chicken

Blue - Seafood

Green - Vegetarian/Special

Monona Catering will attempt to collect any meal tickets issued by the Lessee as the meals are served; however, Lessee will be billed for the number of meals actually served or the final guarantee, whichever is greater, regardless of the number of tickets collected.

BUFFET SERVICE

Cold Buffet - 25 Person Minimum

Hot Buffet - 50 Person Minimum

Monona Catering recommends a minimum of one two-sided buffet per 150 guests; however, each event is unique, and details should be discussed with your Catering Sales Manager to determine the appropriate setup for your function. Please allow adequate space in your floor plan. Groups that fall below the required minimum will be subject to additional charges.

TABLE SETTINGS

Table sets beyond the standard 5% overage (50 maximum) are subject to a \$3.00 per place setting fee, plus service charge and sales tax (excluding food and beverage). Any preset food and beverage overage will be subject to additional charges determined on a menu-by-menu basis.

WATER SERVICE

Meals: Sit-down or buffet meal service includes appropriate water service as part of meal.

Non-Meal, Non-Meeting Function: Disposable glassware will be made available by the water fountains on each level of Monona Terrace at no charge. Should individual water stations be required inside or adjacent to Lessee's contracted space that is not conducting a meeting or meal, a delivery fee of \$23.50 per station per trip may apply.

BAR SERVICE

A bartender charge of \$35 per bartender per hour waived with \$195 sales, excluding service charge and sales tax, per bartender per hour (three-hour minimum).

Monona Catering recommends a minimum of one bartender per 100 guests; however, each event is unique and function details should be discussed with your Catering Sales Manager to determine the appropriate staffing. Monona Catering will make every reasonable effort to accommodate special staffing requests; however, we reserve the right to limit staffing depending on availability. Please allow adequate space in your floor plan.

Bar Movement: There is no additional charge for one bar movement during your event. If more than one bar movement is required, a \$50.00 (plus tax) per bar movement fee will apply.

Events with less than a \$10 catered food purchase per guest (excluding service charge and tax) and longer than two hours in duration may be subject to the Monona Terrace Alcohol Party Policy.

Monona Catering reserves the right to refuse service of alcoholic beverages to anyone under the age of 21 years old.

SPECIAL STAFFING

All labor charges are subject to sales tax.

Butler Staff or Wait Staff Attendants (beyond normal staffing levels): \$28 per hour per staff with a three-hour minimum unless otherwise indicated. Monona Catering recommends a minimum of one butler staff per 200 passable portions. Appropriate staffing level will be determined on a case-by-case basis.

Setup & Teardown: Setup and teardown of client décor (table favors, programs, vases, etc.) by Monona Catering staff will be subject to a \$28 per hour per staff member charge (three-hour minimum). Appropriate staffing level will be determined on a case-by-case basis by Monona Catering and may require more than one staff member. Lessee must provide appropriate packing materials for removal of décor items.

Chef Attendants: \$35 per hour per chef with a three-hour minimum. Monona Catering recommends a minimum of one chef attendant per 150 guests, depending on the number of items to be carved. Appropriate staffing level will be determined on a case-by-case basis.

Note: Should special staffing requirements exhaust the Monona Catering employee roster, we reserve the right to use subcontracted staff. If subcontracted staff is required, any “minimum number of hours” due the subcontracted agency in excess of Monona Catering’s existing policy will be charged to the client.

WEDDINGS

Any tiered wedding cake from a source other than Monona Catering must be produced in a Wisconsin-licensed professional kitchen and will be subject to the Wedding Cake Policy. (See page 15)

In addition to food and beverage purchases, a Basic Wedding Package that covers setup and service requirements applies, unless otherwise indicated.

IN-HOUSE DÉCOR

The following items are available for rental from Monona Catering and are subject to applicable sales tax:

Votive Candles	\$ 1.00 each (Included with all wedding packages)
Table Stands	\$.50 each - <i>no fee applies for use during meal functions</i> (Included with all wedding packages)
Special Linen	Available on request

Subcontracted services, when arranged by Monona Catering, are subject to an additional handling fee based on the subcontracted invoice value, i.e. ice carvings, floral, linens.

ICE CARVINGS

Handling Fee: \$100 plus tax per standard sculpture (includes receipt, placement and teardown). Delivery should be scheduled the day of your function. Delivery prior to the day of your function will be subject to a \$25 per carving per day cold storage fee plus tax. Carvings should be delivered with the appropriate drip trays.

Appropriate care will be used when handling your ice carving; however, due to their delicate nature Monona Catering cannot be held responsible for damage during shipping, placement, or display.

MISCELLANEOUS

All personal belongings must be removed from the food service area at the end of your event. Monona Catering cannot be held responsible for damage or loss resulting from non-removal of personal belongings from the food service area.



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