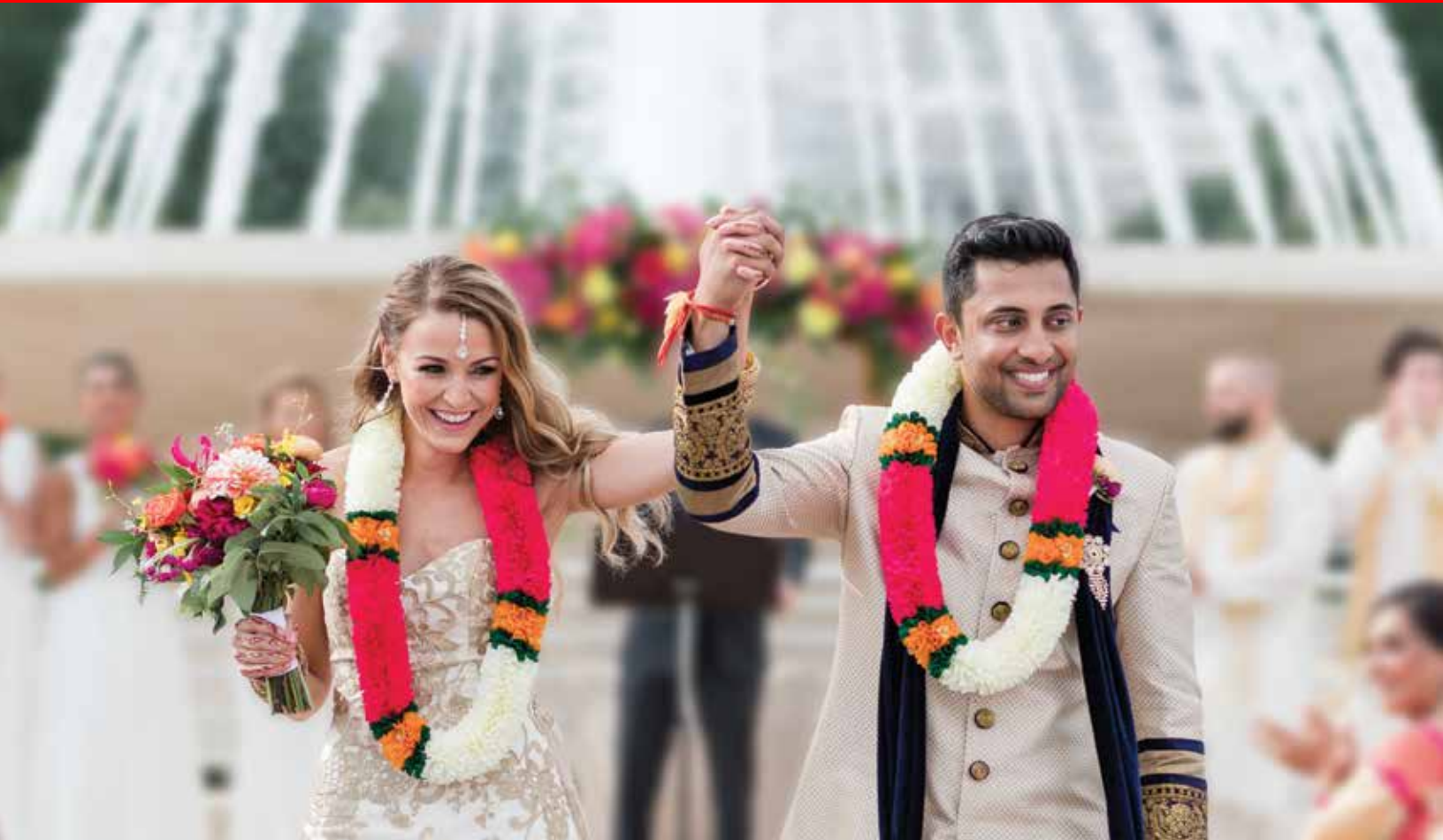


The View. The Venue. Your forever begins here.



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

2026 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.



Steve Daubs Photography

BASIC WEDDING PACKAGE

\$6.50 per person

Basic Package does not include food and beverages.

This package allows you to choose à la carte options from the full menu.

- 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*

*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.

STANDARD WEDDING PACKAGE

Adult Guests \$70.95 Children \$22.95

Standard Package includes all items from Basic Wedding Package plus Stationary Hors d'oeuvres, Butler Passed Champagne or Champagne Toast, 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
- Baked Artichoke Dip with Baguettes

Butler Passed Champagne or Champagne Toast

Campo Viejo Cava Brut and Sparkling Grape Juice

Entrées

Choice of up to 4 Plated Entrées (1 beef, 1 chicken, 1 fish or pork, 1 vegetarian), 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
- Sweet Potato & Coconut Curry ^{G, VG}

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 23% service charge and applicable sales tax.

PACKAGES



PREMIUM WEDDING PACKAGE

Adult Guests \$84.95 Children \$24.95

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 (Choice of 2)
- 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

Champagne Toast

Campo Viejo Cava 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

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.

Entrées

Choice of up to 4 Plated Entrées (1 beef, 1 chicken, 1 fish or pork, 1 vegetarian), plus Children's Entrée or 3-Entrée Traditional Dinner Buffet

- Steak Diane ^G
- Woodland Mushroom Sirloin ^G
- Roasted Garlic Sirloin ^G
- Risotto Stuffed Chicken
- Margherita Chicken
- Lemon Pesto Pork
- Roasted Salmon ^G
- Seafood Wellington
- Portobello Wellington
- Sweet Potato & Coconut Curry ^{G, 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

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.

COLD HORS D'OEUVRES



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

VEGETARIAN

Chocolate Dipped Strawberries ^G	\$4.10 each
Fresh Fruit Kabobs ^{G, VG}	\$6.50 each
Sage Goat Cheese & Spiced Apple Bruschetta	\$3.75 each
Fresh Vegetable & Herbed Cheese Croustade	\$3.50 each
Cucumber Cup	\$4.50 each
Hummus & Tomato ^{G, VG} or Feta & Kalamata Olive ^G	
Petite Vegetarian Taco Croustade	\$4.35 each
Bruschetta	\$3.50 each
Roasted Garlic & Wisconsin Cheddar or Roma Tomato ^{VG}	
Antipasto Skewers ^G	\$3.80 each
Umami Mushroom Bites with Carrot Slaw & Avocado Sauce ^{G, V}	\$4.00 each
Garden Naan with Herbed Bean Spread & Fresh Vegetables ^{VG}	\$3.70 each
Petite Desserts: (may contain nuts)	\$5.25 each
Cheesecakes, Cream Puffs, Tartlets, Truffles ^G ,	
Petit Fours, Éclairs, French Macarons	
<i>Three Choices - 100 minimum; Four Choices - 400 minimum; Six Choices - 600 minimum</i>	

SEAFOOD

Iced Large Shrimp Cocktail with Fresh Lemon & Cocktail Sauce ^G	\$5.25 each
Shrimp Salad Cucumber Cup	\$4.70 each
Smoked Salmon Mousse Tartlet	\$3.70 each
Sushi with Wasabi & Pickled Ginger	
California Roll ^G , Spicy Tuna ^G , or Tempura Shrimp	\$3.95 each
Vegetarian ^{G, VG}	\$3.70 each
<i>Minimum 100 pieces, Maximum 600 pieces</i>	

MEAT

Beef Tenderloin Carpaccio Crostini with Bleu Cheese Cream, & Preserved Tomato	\$5.00 each
Charcuterie Skewer ^G	\$4.20 each
Chef's Selection of Cured Meats, Kalamata Olives, & Artichoke	
Profiteroles, Choice of 2:	\$3.40 each
Tarragon Chicken, Smoked Salmon Salad, or	
Roasted Red Pepper Hummus	



Antipasto Skewers (above right) and
Tarragon Chicken Profiteroles (above)

G: Gluten Sensitive
except as noted
VG: Vegan

All prices subject to
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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}	\$3.60 each
Artichoke Crostini	\$3.40 each
Baked Artichoke Dip with Baguettes (approximately 32 portions per qt)	\$47.25 per quart
Caramelized Onion Tartlet	\$3.50 each
Jalapeño Cream Cheese Wonton	\$4.50 each
Wisconsin Mozzarella & Tomato Crostini	\$3.50 each
Petite Vegetable Egg Rolls with Sweet & Sour Sauce	\$3.90 each
Spinach Artichoke Tartlet	\$3.90 each
Spanikopita	\$4.60 each
Wisconsin Wild Rice Stuffed Mushrooms ^G	\$3.60 each
Sundried Tomato & Artichoke Stuffed Mushroom ^{G, VG}	\$4.00 each
Wisconsin Four Cheese Tartlet	\$3.60 each
Balsamic Fig & Goat Cheese Flatbread	\$3.85 each
Black Bean Mollete	\$3.75 each

SEAFOOD

Curried Shrimp Croustade	\$3.80 each
Salmon Cake with Rémoûlade Sauce	\$4.75 each
Shrimp Scampi Tartlet	\$4.70 each
Crab Rangoon with Sweet & Sour Sauce	\$4.90 each
Moroccan Glazed Salmon Skewers ^G	\$5.00 each

MEAT

Bacon Wrapped Water Chestnuts with Marmalade Glaze	\$4.70 each
Battered Chicken Wings & Drumettes with Ranch Dressing	\$4.10 each
Buffalo Chicken Wings & Drumettes with Bleu Cheese Dressing & Celery Sticks	\$4.20 each
Cheesy Smoked Chicken Cornucopia	\$5.20 each
Chicken Satay Marinated in Lemongrass Ginger Sauce ^G	\$5.20 each
Chicken Spring Rolls with Sweet & Sour Sauce	\$4.50 each
Jerk Chicken Skewer with Mango Salsa ^G	\$5.10 each
Meatballs Swedish or BBQ	\$3.20 each
Pork Pot Stickers with Ponzu Sauce	\$3.60 each



Jerk Chicken Skewer with Mango Salsa (above right) and Black Bean Mollete (above)

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 applicable sales tax.

HORS D'OEUVRES PLATTERS



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

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

Gourmet Cheese & Fruit Display^G (50 minimum) **\$9.95 per portion**
 Gruyère, Swiss, Vermont Cheddar, Fontina, Creamy Brie, Lemon-Herb Chèvre with Strawberries, Grapes, Dried Apricots & Kiwi, Toasted Pecans and Gourmet Crackers (contains gluten)

Charcuterie Board^G **\$9.95 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 **\$5.50 per portion**
 Wisconsin Cheddar, Baby Swiss, Muenster & White Cheddar Cheeses with Gourmet Crackers (contain gluten)

Wisconsin Cheese & Sausage Platter^G **\$5.75 per portion**
 Wisconsin Cheddar, Baby Swiss, Muenster & White Cheddar Cheeses with Sliced Salami, Turkey Pastrami and Gourmet Crackers (contain gluten)

House-Smoked Salmon Fillet Display^G **\$325.00 each**
 Served with Capers, Red Onion, Tomato, Boiled Egg, Black Olives, Gourmet Crackers (contain gluten), Herb Cream Cheese and Fresh Lemon (approximately 30 petite servings)

Gourmet Vegetable Crudités^{G, VG} **\$6.25 per portion**
 House Made Garlic 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} **\$4.25 per portion**
 with Cucumber Dill Dip (contains dairy)

Fresh Vegetable & Relish Tray^{G, VG} **\$3.95 per portion**

Marinated Roasted Vegetable Platter^{G, VG} with Pesto Dip^G **\$5.25 per portion**

Seasonal Fresh Cut Fruit Platter^{G, VG} **\$6.75 per portion**

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HORS D'OEUVRES



CHEF'S CARVING TABLE

Chef Attendant required on all carving tables.
 \$135 per chef (\$45 per attendant per hour - 3 hour minimum).

Petite Rolls (contain gluten) included with below selections.

Steamship Round of Beef ^G with Dijon, Mayonnaise & Horseradish Cream Sauce (approximately 150-200 petite servings)	Market Price	Whole Boneless Ham ^G with Dijon, Mayonnaise & Door County Cherry Chutney (approximately 25 petite servings)	\$385.00
Whole Slow Roasted Prime Rib ^G with Béarnaise Sauce & Horseradish Cream Sauce (approximately 50 petite servings)	Market Price	Whole Island Pork Loin ^G with Chipotle BBQ Sauce & Mango Chutney (approximately 40 petite servings)	\$350.00
Baron of Beef ^G with Dijon, Mayonnaise & Horseradish Cream Sauce (approximately 80 petite servings)	Market Price	Roasted Vegetable Station ^{G, VG} Assortment of Vegetables which may include: Whole Roasted Cauliflower, Broccoli, Bell Peppers, Grilled Asparagus, Grilled Portabello Mushroom Caps, Roasted Carrots, Grilled Yellow Squash, or Zucchini with Harissa Sauce & Cannellini-Lemon Sauce (approximately 50 petite servings)	\$395.00
Whole Roasted Turkey ^G with Dijon, Mayonnaise & Wisconsin Cranberry Chutney (approximately 40 petite servings)	\$475.00		
Whole Smoked Turkey ^G with Dijon, Mayonnaise & Wisconsin Cranberry Chutney (approximately 40 petite servings)	\$475.00		

*Chef Carved
Baron of Beef
(above)*

*Roasted Vegetable
Station (below)*



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HORS D'OEUVRES

PACKAGES & STATIONS

Minimum of 50.

Wisconsin Made \$12.50

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

Butler's Choice \$10.50

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

Dim Sum \$16.95

Pork Pot Stickers with Ponzu Sauce, Jalapeño Cream Cheese Wonton, Chicken Satay, Chicken Spring Roll, Petite Vegetable Egg Rolls, Sweet & Sour Sauce (4 total pieces per guest)

Antipasto Table ^G \$12.50

Marinated Fresh Wisconsin Cheeses, Salami and Prosciutto, Mushrooms, Pepperoncinis, Artichoke Hearts, Marinated & Grilled Vegetables, Tapenade, Infused Olive Oil, Rustic Breads & Sliced Baguette (contains gluten)

Nacho Bar \$12.95

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

Quesadilla Station \$13.95

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

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Dim Sum Package (above)

*All prices subject to
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***Station Attendant Required - Attendant Fee \$80 per attendant (\$40 per attendant per hour - 2 hour minimum).
White-Gloved Butler Staff - \$80 (\$40 per hour, per staff - 2 hour minimum). Not all items listed are butler passable.*

Greens & Grains Table ^G \$11.95

Spring Mix, Herbed Ancient Grains, & Assorted Toppings:
Cubed Deli Chicken, Marinated Chickpeas, Shredded Red Cabbage, Roasted Sweet Potato, Roasted Broccoli, Pickled Onion, Grape Tomatoes, Diced Cucumbers, Fresh Parmesan, Feta Cheese, Roasted Pepitas, Crispy Onion (contains gluten)
Dressings: House Creamy Ranch, House Honey Mustard, House Maple-Cider Vinaigrette ^{VG} (1 portion per guest)

Happy Hour Package \$20.95

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

Wisconsin Tailgate \$20.95

Wisconsin Cheese Platter ^G with Gourmet Crackers, Fresh Vegetable & Relish Platter ^{G, VG}, Hummus Cucumber Cup ^{G, VG}, Mini Cheddarwursts with Condiments, BBQ Chicken Skewers ^G, Homemade Potato Chips (6 total pieces per guest)

Slider Bar \$17.75

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

Mashed Potato Bar ^{**G} \$12.95

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

Mac & Cheese Bar ^{**} \$12.95

Homemade Mac & Cheese
Served with Guest's Choice of Toppings
Choice of 1:
Classic: Diced Ham, Broccoli Florets, Crispy Fried Onions, Green Onions, Wisconsin Parmesan, Hot Sauce
BBQ: BBQ Pulled Pork, Fire-Roasted Corn, Crispy Fried Onions, Green Onions, BBQ Sauce
Wisconsin: Sliced Cheddarwurst, Sauteed Peppers & Onions, Pepperjack Cheese, Sriracha
(1 portion 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.

House Salad

Hearts of Romaine & Baby Greens, Cucumber & Roma Tomato Slices, Shredded Carrots, Red Onion, Wisconsin Parmesan, Home-Style Croutons
House Champagne-Mustard 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 & Spring Mix, Sliced Strawberry, Wisconsin Brie Cheese Wedge
House Citrus Vinaigrette

Wright Salad ^{G, VG}

Baby Spinach & Spring Mix, Sliced Roma Tomato, Carrot Coins, Sliced Radish
House Basil Vinaigrette

*Wright Salad (above)
Baby Spinach &
Spring Mix, Sliced
Roma Tomato, Carrot
Coins, Sliced Radish,
House Basil
Vinaigrette*

GOURMET BEGINNINGS

Add \$1.75 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 Fan, Dried Wisconsin Cranberries, Slivered Shallots, Wisconsin Parmesan
House Maple-Cider Vinaigrette

Roasted Squash Salad ^G

Spinach & Arugula, Seasonal Roasted Squash, Feta, Roasted Pepitas
House Green Pea & Herb 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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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.

Interested in creating a medley plate? Speak with your Catering Sales Manager.

BEEF

Minimum 10 per Entrée Selection.

Woodland Mushroom Sirloin (above)
Broiled Sirloin Steak, Woodland Mushroom Sauce, Twice-Baked Potato, Fresh Seasonal Vegetable Blend

Roasted Garlic Sirloin ^G	\$48.95	Beef Short Ribs ^G	\$48.95
Broiled Sirloin Steak, Roasted Garlic Sauce, Sliced Wisconsin Parmesan Herb Potatoes		Provençal Braised Short Ribs, Pan Jus, Gorgonzola Mashed Potatoes	
Woodland Mushroom Sirloin ^G	\$48.95	Pot Roast ^G (Minimum 25)	\$36.95
Broiled Sirloin Steak, Woodland Mushroom Sauce, Twice-Baked Potato		Tender Beef Slowly Roasted, Julienned Carrots, Onions, Celery, Mashed Potatoes, Pan Gravy	
Steak Diane ^G	\$48.95	Black and Bleu Filet ^G	Market Price
Searched Sirloin Steak Flambéed with Cognac, Butter, & Shallots; Mascarpone Mashed Potatoes		Broiled Filet, Grilled Beefsteak Tomato, Bleu Butter or Miso Butter, Roasted Garlic Duchess Potatoes	

PORK

Minimum 10 per Entrée Selection.

Lemon Pesto Pork Cutlet	\$36.95	Bone-in Brined Pork Loin ^G	\$36.95
Breaded Pork Cutlet, Arugula & Lemon Pesto, Risotto Croquettes		Pork Loin Roasted Whole & Sliced, Pan Gravy, Gorgonzola Mashed Potatoes	

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Vegetable Choices ^{G, VG}:
Fresh Seasonal Vegetable Blend; Whole Green Beans with Confetti Peppers;
Roasted Vegetable Blend
Steamed Asparagus ^{G, VG} Add \$3.95 per person

DINNER ENTRÉES

POULTRY

Minimum 10 per Entrée Selection.

Lemon Caper Chicken ^G	\$29.95	Risotto Stuffed Chicken	\$29.95
Boneless Sautéed Chicken Breast, Lemon Pan Sauce, Capers, White Wine, Herbs, Garden Rice Pilaf		Wisconsin Parmesan Breaded Boneless Chicken Filled with Lemon Risotto, Creamy Tarragon Mushroom Sauce, Sliced Wisconsin Parmesan Herb Potatoes	
Maple-Mustard Glazed Chicken ^G	\$29.95	Chicken Marsala ^G	\$28.95
Grilled Boneless Chicken Breast, Maple-Mustard Glaze, Herbed Medley Potatoes		Boneless Chicken Breast, Marsala Wine Sauce, Mushroom Brown Rice Pilaf	
Roasted Harvest Chicken ^G	\$34.95	Margherita Chicken	\$31.95
Roasted Airline Chicken Breast, Squash Puree, Cranberry Glaze, Seasoned Quartered Baby Red Potatoes		Breaded Boneless Chicken Breast Filled with Fresh Mozzarella, Tomato, Basil, Traditional Pesto Sauce, Vegetable Couscous	
Cherry Bourbon-Glazed Chicken ^G	\$35.95		
Cherry Bourbon-Glazed Airline Chicken Breast, Roasted Fingerling Potatoes			

VEGETARIAN

Portobello Wellington	\$29.95	Sweet Potato & Coconut Curry ^{G, VG}	\$24.95
Puff Pastry, Fresh Portobello Mushroom, Herbs, Shallots, Risotto, Grilled Tomato		Curried Chickpeas, Onions, Red Pepper, Cilantro with Jasmine Rice	
Quinoa Stuffed Zucchini Boats ^{G, VG}	\$25.95	Chef's Vegetarian Entrée Du Jour	\$24.95
Zucchini Boats, Quinoa, Wild Rice, Apricots, Craisins, Parsley, Carrot Gastrique		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
Steamed Asparagus ^{G, VG} Add \$3.95 per person

DINNER ENTRÉES



SEAFOOD

Minimum 10 Per Entrée Selection.

Roasted Salmon ^G

\$47.95

Oven Roasted Fresh Salmon Fillet,
Potatoes Rissolle, Lemon Garnish

Choice of:

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

Oven Roasted Fresh Salmon Fillet (above), with Mustard Dill Sauce, Potatoes Rissolle Whole Green Beans with Confetti Peppers, Lemon Garnish

Romesco Cod ^G

\$41.95

Baked Cod Fillet, Roasted Red Pepper & Tomato Sauce, Herbed Yukon Gold Potato Wedges, Lemon Garnish

Seafood Wellington

\$40.95

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

Shrimp Scampi

42.95\$

Garlic Butter Shrimp, White Wine Sauce, Linguini

Champagne Tilapia ^G

\$32.95

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

Vegetable Choices ^{G, VG:}

Fresh Seasonal Vegetable Blend; Whole Green Beans with Confetti Peppers;
Roasted Vegetable Blend
Steamed Asparagus Add \$3.95 per person

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

\$12.95

Breaded Chicken Tenderloins with BBQ Sauce,
Tater Tots with Ketchup, Buttered Whole Kernel Corn

Mac & Cheese

\$12.95

Creamy Macaroni and Cheese, Steamed Whole Green Beans

Quesadilla

\$12.95

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

Homemade Pizza

\$12.95

Cheese Pizza, Steamed Whole Green Beans

Children's Portion Dinner Buffet

\$19.95

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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
Wright Salad with House Basil Vinaigrette ^{G, VG}
Mediterranean Salad with House Lemon-Oregano Vinaigrette ^G
Spinach & 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}
Glazed Carrots ^{G, VG}
Roasted Vegetable Blend ^{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
Sliced Wisconsin Parmesan Herb Potatoes ^G
Whipped Potatoes & Gravy ^G
Seasoned Quartered Baby Red Potatoes
Mushroom Brown Rice Pilaf ^G
Lemon Rice Pilaf ^{G, VG}
Quinoa Brown Rice Pilaf ^{G, VG}

ENTRÉE OPTIONS

Chicken Marsala ^G
Spinach Artichoke Chicken ^G
Lemon Caper Chicken ^G
Risotto Stuffed Chicken

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)

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

Rosemary Pork Loin ^{**G}
with Door County Cherry Chutney
Grilled Porkchop with Pan Gravy ^G
Vegetarian Wild Mushroom & Cheese Ravioli topped with Marinara
Broccoli & Chickpea Fritter ^{G, VG}

Two Entrées \$46.95

Three Entrées \$51.95

G: Gluten Sensitive
except as noted
VG: Vegan

***Chef Attendant Required - \$135 per chef (\$45 per attendant per hour - 3 hour minimum).*

All prices subject to
23% service charge and
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

Starting at \$60 per cake

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

Starting at \$90 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

Petite Desserts

\$5.25 each

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

Petite Multi Choice Minimum Order:

Three Choices - 100 minimum;

Four Choices - 400 minimum;

Six Choices - 600 minimum

Personal servings for each guest may be ordered for an additional \$.75 per person.

G: Gluten Sensitive except as noted VG: Vegan

Classic Cupcakes (Minimum of 12 per flavor)

Full Size \$4.75 each Petite \$3.75 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 (Minimum of 12 per flavor)

Full Size \$5.25 each Petite \$4.25 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 & Vegan Cupcakes (Minimum of 12 per flavor)

Full Size \$6.75 each Petite \$4.50 each

Chocolate with Dark Chocolate Coconut Ganache; Carrot Cake; Red Velvet

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

All prices subject to 23% service charge and applicable sales tax

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.

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 **\$12.95**
 Seasoned Ground Beef, Chili Beans,
 Nacho Cheese Sauce, Salsa, Guacamole,
 Black Olives, Green Onions, Diced Tomato
 and Sour Cream
 Served with Tortilla Chips

Happily Ever After **\$12.95**
 Loaded Potato Skins with Sour Cream
 Mozzarella Sticks with Marinara
 Fried Mushrooms with Ranch Dressing
 Onion Rings with Ketchup

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 **\$8.95**
 Pepperoni; Sausage; Cheese; Vegetarian

Gourmet **\$11.95**
 BBQ Chicken & Bacon; Deluxe; Sausage &
 Pepperoni; Cheeseless Marinara, Tomato,
 Artichoke, Garlic and Roasted Mushroom^{VG}

Popcorn Bar^G **\$10.75**
 Salted Popcorn^{VG}, Yellow Cheddar Popcorn,
 Caramel Popcorn, M&M'S®, Craisins,
 Shakers of Flavored Toppings to include:
 Ranch; Hot Jalapeno; BBQ

Sassy Cow Sundae Bar^{G}** **\$12.95**
 Sassy Cow Vanilla Ice Cream
 With Guest's Choice of Toppings to Include:
 Hot Fudge and Caramel Sauces, Berry
 Compote, Maraschino Cherries, M&M'S®,
 Cookie Crumbles (contains gluten), Sprinkles,
 and Fresh Whipped Cream

Deep Fried Cheese Curds **\$4.50 per portion**
 with Ranch Dressing

Onion Rings **\$5.50 per portion**
 with Ketchup

Deep Fried Mozzarella Sticks **\$3.75 each**
 with Marinara

Layered Taco Dip Platter^G **\$6.25 per portion**
 with Tortilla Chips

***Station Attendant required - \$80 Fee
 (\$40 per attendant, per hour - 2 hour minimum).*

*G: Gluten Sensitive
 except as noted
 VG: Vegan*

*All prices subject to
 23% service charge and
 applicable sales tax.*

BEVERAGES & SNACKS



Tortilla Chips and Mild Salsa (above) and Coffee Station & Infused Water (below)

HOT BEVERAGES

Rising Shores® Organic Fair Trade Coffee, Regular and Decaf	\$46.00 per gallon
Rising Shores® Organic Fair Trade Gourmet Coffee Service, Regular and Decaf	\$56.00 per gallon
<i>Served with Fresh Whipped Cream, Chocolate Shavings, Cinnamon, Sugar Cubes, and Hazelnut, Irish Cream & Vanilla Flavorings</i>	
Hot Chocolate	\$41.95 per gallon
Hot Tea - Regular & Herbal Assorted	\$2.95 each

COLD BEVERAGES

Infused Waters (minimum 2 gallons ea.)	\$44.50 per gallon
<i>Strawberry-Watermelon Mint; Berry-Hibiscus; Mango-Pineapple Ginger</i>	
Iced Tea, Fruit Punch, Lemonade	\$36.95 per gallon
Sparkling Fruit Punch	\$36.95 per gallon
Chilled Fruit Juice	\$14.95 per carafe
<i>Apple, Cranberry, Orange</i>	
Rising Shores® Artesian Water (.5L)	\$4.50 each
Sparkling Water Assortment (canned)	\$4.25 each
Pepsi Soda Assortment (canned)	\$3.75 each
Milk (2% or Skim)	\$2.75 each

SNACKS

Candy Bars	\$5.50 each
<i>Assortment may include: Snickers®, Kit Kat®, M&M's®, Reese's® Peanut Butter Cups, Hershey's® Bar, Butterfinger®</i>	
Ice Cream Novelties (minimum of 2 dozen)	\$5.75 each
<i>May Include: Chips Galore Cookie Sandwiches, Sundae Cones, Frozen Fruit Bars</i>	
Mixed Nuts ^{G, VG}	\$35.95 per pound
Trail Mix ^{G (contains nuts)}	\$29.95 per pound
Gardetto's Snack Mix	\$29.95 per pound
Popcorn Snack Box ^{G, VG} (minimum 12)	\$3.75 each
White Cheddar Popcorn Snack Box ^G (minimum 12)	\$4.25 each
Pretzels ^{VG}	\$19.95 per pound
Potato Chips ^{G, VG}	\$24.95 per pound
Pita Chips	\$22.95 per pound
Tortilla Chips ^{G, VG}	\$20.95 per pound
Mild Salsa ^{G, VG}	\$25.95 per quart
French Onion ^G	\$24.95 per quart
Cucumber Dill Dip ^G	\$24.95 per quart
Hummus ^{G, VG}	\$35.95 per quart
<i>Garlic or Roasted Red Pepper</i>	
Herbed Feta Dip ^G	\$42.95 per quart
Hot Nacho Cheese Dip ^G	\$45.95 per gallon

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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, Bombay Sapphire Gin,
 Korbel VSOP Brandy, Maker's Mark Bourbon,
 Crown Royal Whiskey, Jameson Irish Whiskey,
 Dewar's Scotch,
 Planteray Rum,
 1800 Silver Tequila
 Decoy by Duckhorn Wines:
 Sauvignon Blanc, Chardonnay,
 Merlot, Cabernet Sauvignon, Red Blend

CALL BRANDS

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



Traditional Old Fashioned

HOST PREMIUM BAR		CASH PREMIUM BAR		HOST CALL BAR		CASH CALL BAR	
Cocktails	\$9.50	Cocktails	\$10.00	Cocktails	\$8.75	Cocktails	\$9.00
Mixed Drinks	\$9.00	Mixed Drinks	\$9.50	Mixed Drinks	\$8.25	Mixed Drinks	\$8.50
Wine	\$10.50	Wine	\$11.00	Wine	\$8.00-\$9.25	Wine	\$8.25-\$9.75
Cordials	\$10.25	Cordials	\$10.75	Cordials	\$9.25	Cordials	\$9.75
Martinis	\$11.75	Martinis	\$12.25	Martinis	\$10.75	Martinis	\$11.25

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.

Import & Micro Brew:

Bottled - Capital Amber, New Glarus Spotted Cow, Stella Artois	Host	\$8.25	Cash	\$8.50
Draft - Capital Amber or New Glarus Spotted Cow (min. 100 guests).....	Host	\$7.00	Cash	\$7.25

Domestic Beer:

Bottled - Miller Lite, Leinenkugel's Original	Host	\$6.50	Cash	\$6.75
Draft - Miller Lite or Coors Light (min. 100 guests).....	Host	\$6.25	Cash	\$6.50
Flavored Hard Seltzer	Host	\$8.25	Cash	\$8.50
Non-Alcoholic Beer	Host	\$6.25	Cash	\$6.50
Soft Drinks	Host	\$3.75	Cash	\$4.00

Bartender Fee of \$40 per bartender per hour waived with \$300 sales,
 excluding service charge and sales tax, per bartender per hour (3 hour minimum).

BAR PACKAGES

Hourly Host Premium Bar Package:	1st Hour \$20.95	Each Additional Hour \$10.00 per person
Hourly Host Call Bar Package:	1st Hour \$19.25	Each Additional Hour \$9.25 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 \$550.00 package price

G: Gluten Sensitive
 except as noted
 VG: Vegan

All prices subject to
 23% service charge and
 applicable sales tax.

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 **\$32.95**
Sauvignon Blanc **\$39.95**

Decoy by Duckhorn Wines **\$52.50**
Chardonnay, Sauvignon Blanc, Cabernet Sauvignon, Merlot, Red Blend

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

WHITE WINES

RED WINES

Chardonnay		Cabernet Sauvignon	
Rodney Strong Chalk Hill	\$57.95	Estancia	\$40.95
J. Lohr Arroyo Vista	\$51.95	Greenwing	\$66.95
Pinot Grigio		Merlot	
Ecco Domani	\$39.95	Cannonball	\$47.95
Scarpetta	\$37.95	Alexander Valley Vineyards	\$47.95
Riesling		Pinot Noir	
Château Ste Michelle	\$43.95	Sea Sun	\$38.95
Shades of Blue	\$46.95	Böen Tri-Appellation	\$50.95
Whites of Distinction		Reds of Distinction	
Pine Ridge Chenin Blanc + Viognier	\$57.95	Château Saint-Sulpice Bordeaux	\$45.95
Emmolo Sauvignon Blanc	\$61.95	Banfi Chianti Classico	\$57.95
Wisconsin Varietals		Wisconsin Varietals	
Prairie Fumé by Wollersheim	\$42.95	Prairie Sunburst by Wollersheim	\$43.95
Vin X by Botham	\$46.95	Uplands Reserve by Botham	\$47.95

CHAMPAGNE & SPARKLING WINES

Campo Viejo Cava Brut	\$35.95	Veuve Clicquot Brut Yellow Label	\$232.00
Ballatore Gran Spumante	\$38.95	Wollersheim Sparkling Grape Juice	\$25.95
Gran Passione Prosecco	\$41.95		

G: Gluten Sensitive
except as noted
VG: Vegan

All prices subject to
23% service charge and
applicable sales tax.

Custom Order and Kosher Wines available upon request.

KEG BEER LIST



KEG BEER LIST

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

Domestic Kegs

\$450.00 per half barrel

Equates to \$2.85 per glass (160 12 oz. portions)

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

Import & Microbrew Kegs

\$575.00 per half barrel

Equates to \$3.60 per glass (160 12 oz portions)

Choose from an Assortment of Domestic, Import and Microbrew Kegs.

Capital, Middleton WI

Amber, Island Wheat, Pilsner, Supper Club

Karben4, Madison, WI

Fantasy Factory IPA, Midwesty Pilsner, Lady Luck Dark Red Ale

New Glarus, New Glarus, WI

Spotted Cow, Moon Man Pale Ale, Two Women Lager

Dos Equis

Stella Artois

*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.*

G: Gluten Sensitive
except as noted
VG: Vegan

All prices subject to
23% service charge and
applicable sales tax.

2026 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 4 business days 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. The 5% overage does not apply to Hospitalities or Receptions.

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. Special dietary requests which are no pre-ordered will be charged in addition to the final guarantee. Special dietary requests made on-site will incur a \$2.00 fee (in addition to standard menu pricing). Any certified kosher special meals must be requested a minimum of 14 days before the event date (with final signed paperwork) and may incur additional charges.

Food and beverage orders cannot be placed 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, TAXES, AND FEES

A service charge of 23% 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 fees:

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.

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.

CANCELLATIONS

Within 14 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 and insured 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

Our updated menus are released annually each December for the following calendar year. Pricing will be based on the menu in effect for the calendar year in which the event takes place. If the updated calendar year menus are released after your signed booking contract, but before the event date, the updated menu prices will apply.

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.

Client-requested custom menus (non-print menu items) must be submitted to Monona Catering Sales at least one month before the event date for consideration.

All personal belongings must be removed from the food service area at the end of your event. 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.

MULTIPL-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

Purple - 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 \$3.50 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 \$25 per station per trip may apply.

BAR SERVICE

A bartender charge of \$40 per bartender per hour waived with \$300 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 \$75.00 (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: \$40 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 \$40 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: \$45 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 13)

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	\$ 1.50 each
Table Stands	\$.50 each - <i>no fee applies for use during meal functions</i>
Colored Linen Napkins	\$.75 each
Special Linen	Available on request



MONONA
CATERING

Exclusively at
**MONONA TERRACE
COMMUNITY AND
CONVENTION CENTER**

*Let us orchestrate
your incredible.*

One John Nolen Drive
Madison, WI 53703
Tel 608-261-4040