

Food & Beverage Minimums

For over 35 years Seven Seas has been known for our peaceful surroundings, historic oak trees and tranquil Nagawicka Lake backdrop. With our one of a kind property paired with our experienced culinary and event team, Seven Seas is the perfect setting for all your private events.

<u>ROOM</u>	<u>CAPACITY</u>	<u>Food & Beverage Minimum</u>
Ballroom	280 guests	\$12,500 – Saturdays June – Oct. \$6,250 – Sunday – Friday
Anchor Room (S. Half of Ballroom) <i>(Not Available Saturdays June - Oct)</i>	125 guests	<i>\$3,125 Sunday – Friday</i>
Pilot Room (N. Half of Ballroom) <i>(Not Available Saturdays June - Oct)</i>	75 guests	<i>\$3,125 Sunday – Friday</i>
Captain's Room	75 guests	\$3,500 – Saturdays \$1,750 – Sunday – Friday
Tower Room <i>(Not Available Saturdays June – Oct)</i>	45 guests	<i>Please Inquire</i>
Lakeside Terrac <i>(Not Available Fridays June-Aug.)</i> <i>*Open May-October</i>	250 guests	\$10,000 – Saturdays June – Oct \$5000 Sunday – Thursday

Room Rentals, Décor Fees, Bartender Fees, Gratuity, Cash Bar Sales & Tax are not applied to F&B Minimums. Minimums are subject to change without notice. Minimums can be guaranteed 60 days prior to event by request.

We offer several banquet rooms for various size groups – all of which overlook Lake Nagawicka. Each room has its own bar, bathrooms on the same level and is handicapped accessible.

*We look forward to helping you plan your special day!
Please contact me for further information and a personal tour of our venue.*



Amanda Kuspa
Banquet, Catering, & Event Coordinator
262.367.3903
Amandat@weissgerbergroup.com

Booking Agreement

Contact Name: _____ Event Date: _____
Address: _____ Function: _____
Room: _____
Phone: _____
Email: _____ Anticipated Count: _____
Food and Beverage Minimum: _____
Contact Name: _____
Phone: _____ Deposit \$ _____ ON _____ BY _____

Banquet Policies and Information

*Each room has a food & beverage minimum guarantee. You as our patron, agree to pay the difference if your hosted food and beverage sales do not reach the agreed upon minimum. **Room Rental, Ceremony Fees, Decor Fees, Bartender Fees, Cash Bar Sales, Gratuity & Tax** are not applied towards the minimum. **Additional meals are not prepared for you to take home.**

*A deposit is required to ensure your date and space is yours. Deposits are non-refundable and non-transferable.

*Cancellation Policy: Deposit will be forfeited and Client is required to pay 50% of Food & Beverage Minimum. If banquet room gets rebooked, only deposit will be forfeited.

*Payment is due upon conclusion of event by cash, check or cashier's check. We Do Not accept payment by credit card. Gift certificates and loyalty cards are not valid on banquets.

*A **20% service charge** applies to all food and beverage service. In accordance with state law **5.1% Wisconsin state sales tax** is then added to the total amount. Groups requesting state tax exemption must submit their state exemption form at least two (2) weeks prior to scheduled function.

*Menu prices, rentals, and other fees are subject to change without notice. Firm prices can be guaranteed in writing sixty (60) days prior to the event, if requested.

*If cocktail sales do not exceed \$400.00 in consumption a \$75.00 bartender fee will be added to the banquet check.

* The use of glitter, confetti, rice, bubbles, decorator stones/jewels, birdseed, silk petals, fog machines, smoke machines, nails, tacks, and sand are not allowed. If policy is not followed there will be a minimum cleanup fee of \$200.00 added to the banquet check.

*The use of fireworks, Chinese lanterns, and sparklers are strictly prohibited on Seven Seas Grounds.

*The use of candles is acceptable as long as the flame is enclosed.

*Due to staffing requirements, parties offering candy tables will be charged a \$25.00 labor fee for cleanup.

*Take all items with you at the conclusion of the function. Seven Seas is not responsible for items left behind or during your event. Items remaining three (3) days following event will be disposed of or donated.

*Client agrees to the responsibility of any damage to the property or equipment by members, guests, or outside groups contracted by client. Seven Seas reserves the right to immediately terminate service or occupancy in case of violation of any laws, regulations or Seven Seas practices.



1807 Nagawicka Road
Hartland, Wisconsin 53029
262.367.3903
www.sevenseaswi.com

Booking Agreement

*We reserve the right to assign or re-assign the facility most suited to the size and type of function being held, within reason and you will be included on the decision, you will never be moved without prior notice.

*Bar services will end promptly at midnight. The bartender will give last call for alcoholic beverages thirty (30) minutes before the scheduled bar end time. Banquet rooms must be vacated by 12:30 a.m. Management reserves the right to refuse service of alcoholic beverages to any guest.

*Due to Wisconsin health department codes, no food or beverage may be removed from the premises, with the exception of any special cakes brought in by a licensed food dealer. Cakes must be set up the bakery preparing the cake.

*No carry-ins of any kind allowed on Seven Seas property. This includes but is not limited to coolers, outside food & beverages.

*Non - Wedding functions choosing to purchase a dessert from a licensed food dealer other than Seven Seas will be charged \$1.00 per person.

*Clients must provide place cards to notify server of selection if more than one entree is offered.

* LAKESIDE TERRACE "LST" Available June thru October from 11:00 a.m. to 12:00 p.m. Due to City of Delafield Ordinance Guidelines, "BACKGROUND" SOFT AMPLIFIED MUSIC IS ALLOWED UNTIL 10:00 p.m. ON OUR LAKESIDE TERRACE. It is important to understand the need for privacy for our lakeside neighbors. Seven Seas does have tent like sides for the Terrace for inclement weather. All decisions to put up or take down sides are to be made no later than 9 a.m. the morning of the event. All decisions will remain final from that point on.

Ceremony only weddings must take place between 11:00am and 2:00pm.



Booking Agreement

**Complimentary Services: Ivory linen, china, glassware, flatware, tables, chairs, pull down screen, cordless microphone.*

Timeline of important dates and deadlines to follow.

One Month Prior:

Must Report all Timing of Event to Event Manager (ex. Dinner Service Time, Bar Opening Time)

Two Weeks Prior:

You Will Need to Set Up an Appointment with the Event Manager to Finalize Details

- All details including menu selection, floor plan, estimated number of attendees and other specifications relating to your event are due.
 - 100% of food & beverage minimum is due at this time
- Final Guarantee count is due – please contact event manager with this number. This is the minimum count you will be charged for and cannot decrease. Please notify management as soon as possible if your count increases.

One Week Prior:

- If needed, arrange a time with event manager to rehearse ceremony and drop off necessary decorations.

Thank you for selecting the Seven Seas for your function. We look forward to hosting your event and providing you with excellent service.

	<i>Rental Fees:</i>	<i>Deposits:</i>
Ballroom	\$1800.00	\$2000.00
Pilot Room (N 1/2)	\$800.00	\$400.00
Anchor Room (S 1/2)	\$800.00	\$400.00
Tower Room	\$300.00	\$300.00
Captains Room	\$600.00	\$300.00
Captains Patio Ceremony with Dinner	\$250.00	
LS Terrace Ceremony Only	\$1000.00	\$500.00
LS Terrace Ceremony with Dinner on Site	\$600.00	
LS Terrace Dinner	\$1000.00	\$2000.00
LS Terrace Bar Set for Cocktail Hour	\$300.00	



Booking Agreement

I understand and agree to the terms of this agreement:

The Seven Seas, its owner, and operators shall not be held liable for failure to carry out such arrangements including room availability and menu selection as mentioned which are caused by fire, strikes, acts of God, or other conditions beyond the reasonable control of the restaurant, its owners, or operators.

Signature: _____

Signature: _____

Seven Seas Management

Date: _____

Date: _____

Signature: _____

Date: _____



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Bar Arrangements



CASH BAR – Based on consumption per drink

BEER

BY THE ¼ BARREL =75 cups DOMESTIC \$140
 BY THE ½ BARREL =150 cups DOMESTIC \$295 PREMIUM \$395
 Domestic Choices – Miller Lite, Miller GD, Bud Lite, Coors Lite, Miller High Life
 Local Choices - New Glarus Spotted Cow, Weissgerber 981, Leinenkugels options
 Specialty Choices – Inquire about other Availability & Pricing

 BY THE BOTTLE DOMESTIC \$5 CRAFT \$6 IMPORT \$6 PREMIUM \$7

WINE

BY THE GLASS - \$7
 BY THE BOTTLE – \$25 - WITH DINNER ONLY
 WHITE - Chardonnay, Pinot Grigio, Riesling, Sauvignon Blanc, Moscato
 BLUSH - White Zinfandel
 RED - Cabernet Sauvignon, Merlot, Pinot Noir

***Select wines are available from our Wine Spectator Award –Winning Wine List

HOUSE CHAMPAGNE \$25 ASTI SPUMANTE \$35 NA CHAMPAGNE \$15

COCKTAILS RAIL \$6 / \$7 CALL \$7 / \$8 PREMIUM \$8 / \$9

SODA \$2 each or \$5.00/person unlimited

OPEN BAR PACKAGES

Include Domestic Tap Beer, Wine & Soda (Excludes Bottle Beer & Shots)

	BEER & SODA	NO COCKTAIL	RAIL	CALL	PREMIUM
1 HOUR	\$10	\$17	\$19	\$20	\$21
1 ½ HOURS	\$11.50	\$19	\$21	\$22	\$24
2 HOURS	\$13	\$21	\$23	\$25	\$27
3 HOURS	\$16	\$25	\$27	\$30	\$33
4 HOURS	\$19	\$29	\$31	\$35	\$39
5 HOURS	\$22	\$33	\$35	\$40	\$45
6 HOURS	\$25	\$37	\$39	\$45	\$51
7 HOURS	\$28	\$41	\$43	\$50	\$57



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Hors D'Oeuvres



COLD 25 Pieces

- TORTILLA ROLLS – Salsa \$50
- SALMON GRAVLAX – On Rye Baguette with Dill Cream Cheese & Capers \$60
- CHILLED SHRIMP – Cocktail Sauce & Lemon \$85
- BRUSCHETTA – Fresh Tomato, Basil, & Olive Oil \$55
- GENOA SALAMI ROLLS – Stuffed with Herbed Cream Cheese \$50
- DEVILED EGGS – Crab & Avocado or Spicy \$85/\$75
- AHI TUNA CROSTINI – Served Raw, Tropical Salsa \$95

COLD DISPLAYS – Serves 25-35 people

- SEAFOOD CEVICHE - Tortilla Crisps \$90
- WHOLE SMOKED SALMON DISPLAY \$130
- ASSORTED VEGETABLE DISPLAY – Dill Dip \$75
- FRESH FRUIT DISPLAY \$95
- ASSORTED CHEESE & SAUSAGE DISPLAY – Crackers \$100
- MEDITERRANEAN HUMMUS – Pita Bread & Marinated Olives, Sliced Cucumbers \$70
- MARINATED VEGETABLES & BABY MOZZARELLA \$95
- SILVER DOLLAR SANDWICHES – Ham, Turkey & Roast Beef (10 of each) \$80

HOT 25 Pieces

- EGG ROLLS – Pork \$45
- MEATBALLS – BBQ or Swedish \$50
- MINI CRAB CAKES – Cajun Mayo \$75
- MUSHROOMS – Stuffed with Crabmeat \$70
- MUSHROOMS – Stuffed with Spinach & Cheese \$60
- CHICKEN WINGS - Spicy, BBQ, or Teriyaki \$50
- SPANAKOPITA – Spinach & Feta in Phyllo Dough \$50
- RUMAKI – Bacon Wrapped Water Chestnuts \$50
- MINI REUBEN ROLLS – with Corned Beef, Swiss, Sauerkraut & 1000 Island \$60
- MINI QUICHES – Seafood, Broccoli & Bacon, Ham & Cheddar, Spinach & Swiss \$55
- RASPBERRY BRIE BITES – Phyllo Dough \$65

**The Wisconsin Department of Public Health advises that eating raw or undercooked meat, poultry, eggs or seafood poses a health risk to everyone, but especially to the elderly, young children under age 4, pregnant women and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness.*



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Plated Dinner Entrees



Please Choose Two Dinner Entrees; in addition to these entrees you may choose One Children's Meal and One Vegetarian Option for your Group. All Entrees include Garden Salad with House Vinaigrette, Rolls, Choice of One Starch, Choice of One Vegetable, Coffee, Tea, or Milk.

POULTRY SELECTION

Chicken Breast \$28

Pan Seared, Boneless, Skinless

Choose your preparation

Sage & Prosciutto

Asparagus & Monterey Jack

Lemon, Herb, Garlic & Capers - "Piccata"

Wild Mushroom Riesling Sauce

Red Zinfandel, Pancetta & Tomato

Ham & Swiss - "Emmenthaler"

SEAFOOD SELECTIONS

MAHI MAHI \$31

Tropical Salsa

CRAB STUFFED SOLE \$32

Dill Cream Sauce

NORWEGIAN SALMON \$30

Roasted Red Pepper Sauce

OTHER SAUCES

White Wine, Garlic, Lemon Sauce

Compound Herb Butter

Zinfandel, Tomato & Herb

BEEF SELECTIONS

Served with Au Jus

Mushrooms - Add \$2

Brandy Peppercorn Sauce - Add \$2

BLACK ANGUS PRIME RIB 12oz \$38

ROASTED STEER TENDERLOIN

SLICED 8oz \$35

NEW YORK STRIP ROAST

SLICED 9oz \$34

FILET MIGNON 7oz \$37

PORK SELECTIONS

Roasted Pork Loin 9oz \$29

Herb & Spice Rubbed

Choice of Sauce

Mustard & Basil Cream

Rosemary Madeira Reduction

Roasted Sage & Apple Demi Glaze

Wild Mushroom Riesling Sauce



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Plated Dinner Entrees

VEGETARIAN SELECTIONS

\$28

FIRE ROASTED VEGETABLE LASAGNA

*Layered with Eggplant, Squash, Bell Peppers,
Cheese & Marinara Sauce*

HERB VEGETABLE WELLINGTON

*Herb roasted Vegetables & Mozzarella Cheese in
golden Puff Pastry with roasted Red Pepper Sauce*

BAKED PENNE PASTA

*Asparagus, zucchini squash, pine nuts & parmesan
cheese toasted with penne pasta & pesto*

VEGETABLE STIR FRY

*Jasmine Rice, Napa Cabbage, Carrots, Pea Pods
Broccoli, Peppers, Green Onions, Water Chestnuts*

CHILDREN'S SELECTIONS

(12 Years Old & Younger)

CHICKEN TENDERS \$13

French Fries, Ketchup

CHEESE PIZZA \$13

MACARONI & CHEESE \$13

SIGNATURE DUETS

*Choose One Duct for Entire Group, Choose One
Item from the "First Choice" Column and Pair it
with One Item from the "Second Choice" Column
Price for Entrée is Both Choices Combined*

*In Addition to your Signature Duct you may offer
One Vegetarian Selection
& One Children's Selection*

FIRST CHOICE

Sliced NY Strip 5oz \$26

Roasted Steer Tenderloin 5oz \$29

Filet Mignon 5oz \$31

SECOND CHOICE

Piccata Style Chicken \$6

Mushroom Zinfandel Chicken \$7

Salmon - Red Pepper Sauce \$9

(3) Pan Seared Scallops \$13

(3) Fried Jumbo Shrimp \$12



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Plated Dinner Entrees

VEGETABLE CHOICES

(One for Both Entrées)

Green Beans, Golden Carrots, Broccoli, Red Pepper Strips – Parsley Garlic Butter

Julienne Carrots with Sautéed Leeks

Broccoli Florets – Lemon Butter

Asparagus Medley with Parsnips & Carrots

Add \$1.50 Per Person

STARCH CHOICES

(One for Both Entrées)

Baked Potato with Sour Cream

Rosemary Garlic Wedges

Yukon Gold Mashed Potatoes

Saffron Rice Pilaf

Spätzle

SALAD SELECTIONS

Add \$2.00 Per Person

HOUSE APPLE SALAD

Mixed Greens, Candied Walnuts, Blue Cheese, Green Apples
Champagne Vinaigrette

CAESAR SALAD

Romaine, Black Olives, Touch of Anchovy, Parmesan, Croutons

CHOP SALAD

Mixed Greens, Kalamata Olive, Tomato, Red Onion
Garlic Dressing

GASTHAUS SALAD QUARTET

Marinated Cucumbers with Dill, Carrots
Red Cabbage with Apples, Corn Salad



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Buffet Service for Groups of 100 or more

2 & 3 Buffets include Garden Salad with House Vinaigrette
Rolls Served to the Table
Choice of Two Starches & One Vegetable,
Assorted Marinated Salads, Fresh Seasonal Fruit
Whole Smoked Salmon Display

TWO ENTREE \$33 THREE ENTRÉE \$36

ENTRÉE SELECTIONS

Chicken - "Piccata"
Chicken - Asparagus & Monterey Jack
Italian Baked Chicken
Salmon - Red Pepper Sauce
Baked Cod - Lemon Herb Butter
Bar-B-Que Ribs
Roasted Pork Loin - Rosemary Madeira
Sliced NY Strip - Au Jus
Sliced Prime Rib of Beef - Au Jus

DELUXE FISH & CHICKEN BUFFET \$23

(Available on Fridays Only)

Potato Salad, Coleslaw, Fruit Salad, Rye Bread, Deep Fried Cod, Baked Cod, Italian Baked Chicken, Herb Crusted Basa, French Fries and Potato Pancakes



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Buffet Service for Groups of 100 or more

VEGETABLE CHOICES

(ONE CHOICE)

Green Beans, Golden Carrots, Broccoli, Red Pepper Strips – Parsley Garlic Butter

Julienne Carrots with Sautéed Leeks

Broccoli Florets – Lemon Butter

Asparagus Medley with Parsnips & Carrots

Add \$1.50 Per Person

STARCH CHOICES

(PLEASE SELECT TWO CHOICES)

Baked Potato with Sour Cream

Rosemary Garlic Wedges

Yukon Gold Mashed Potatoes

Saffron Rice Pilaf

Spätzle

SALAD SELECTIONS

Add \$2.00 Per Person

HOUSE APPLE SALAD

Mixed Greens, Candied Walnuts, Blue Cheese, Green Apples
Champagne Vinaigrette

CAESAR SALAD

Romaine, Black Olives, Touch of Anchovy, Parmesan, Croutons

CHOP SALAD

Mixed Greens, Kalamata Olive, Tomato, Red Onion
Garlic Dressing

GASTHAUS SALAD QUARTET

Marinated Cucumbers with Dill, Carrots
Red Cabbage with Apples, Corn Salad



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Late Night



FRENCH FRY BAR \$4/person (min 25)

SILVER DOLLAR SANDWICHES \$80

10 of each - Cold Ham, Turkey & Roast Beef, Mayonnaise & Mustard

MINI PIZZAS -9" Handmade, thin & crispy \$13 each

Cheese

Pepperoni

Margarita - Mozzarella, Tomatoes, Basil

Seven Seas - Mushrooms, Sausage, Green Onion, Tomato & Mozzarella

Alsation - Bacon, Crème Fraiche, Caramelized Onions

CHICAGO STYLE HOT DOG BAR \$3.50 each (min 25)

All Beef Hot Dogs, Poppy Seed Roll, Tomatoes, Pickles, Onions, Sport Peppers, Mustard, Atomic Relish

NACHO BAR \$8/person (min 25)

Ground Beef or Chicken, Cheese, Sour Cream, Salsa, Jalapenos, Black Olives, Tomatoes, Onions, Guacamole

MASHED POTATO BAR \$7/person (min 25)

Bacon, Scallions, Sour Cream, Cheddar & Monterey Jack Cheese, Tomatoes, Jalapenos, Caramelized Onions, Gravy

COFFEE SERVICE \$130

Regular & Decaf Torke Premium Coffee, Cream & Sugar

DELUXE COFFEE SERVICE \$170

Regular & Decaf Torke Premium Coffee, Cookies, Biscotti, Cream, Fresh Whipped Cream; White & Dark Sugar Cubes

SNACKS

By the Bowl - serves 6-8p

PRETZELS \$7

GARDETTO MIX \$8



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Special Touches



LAKESIDE BONFIRE \$100 / hour (*min 3 hours*)

LIGHTING

Tulle & Lighting along Windows

Ballroom \$75

Captains Room \$50

Tower Room \$25

SIGNATURE DRINKS

5 Gallon Minimum (1 gallon = 16 servings)

Sangria \$50 gal

Fruit Punch \$35 gal

Bluemonade (Vodka, Blue Curacao & Lemonade) \$50 gal

Champagne or Rum Punch \$50 gal

Lemonade with fresh Mint \$35 gal

Hot Apple Cider \$35 gal

Hot Chocolate \$35 gal

Wedding Party Packages – 10 person minimum

Package 1) Bottled Water, Champagne, Fresh Fruit & Cheese \$12 per person

Package 2) Domestic Bottled Beer & Silver Dollar Sandwiches \$12 per person

Pontoon Rentals \$150.00 / hour / boat



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Friday Night Family - Style Fish & Chicken



Per Person \$18.95

Children under 12 - \$8.95

Includes:

Rye Bread & Butter

Potato Salad

Coleslaw

Fried Cod

Steam Baked Cod

Italian Baked Chicken

French Fries

Potato Pancakes

Coffee, Tea, Milk

Homemade Dessert Selections - \$6

(Please choose one for your group)

Wisconsin Cheesecake with Raspberry Chambord Sauce

Strawberry Schaumlorte

Warm Apple Strudel

Sundaes - Hot Fudge or Caramel



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Luncheon Menu

Groups of 25 or more – Family-Style Service * Groups of 100 or more – Buffet Service

Family Style Service \$17.95

Buffet Service \$18.95

Children under 12 - \$10 * Children Under 4 - \$4

Includes

Garden Salad with House Vinaigrette, Rolls, Butter
Seasonal Vegetable, Coffee, Tea or Milk

Choose Two of the Following

Tenderloin Tips with Pasta
Roast Pork Loin with Mashed Potatoes
Italian Baked Chicken with Saffron Rice Pilaf
Roasted Pepper Cream Salmon with Herb Roasted Potatoes

PLATED LUNCHEONS

Choose up to 2 selections if accurate count is given one week prior to the event.

Salads and Sandwiches Include: Seven Seas Clam Chowder

Blackened Chicken Sandwich \$14

*Avocado Mayo, Lettuce, Tomato
With Garlic Parmesan Potato Wedges*

Salmon Sandwich \$15

*Lettuce, Tomato, Pickled Onion, Sundried Tomato Mayo
With Garlic Parmesan Potato Wedges*

Seven Seas Club \$14

*Ham, Turkey, Bacon, Monterey Jack, Romaine, Tomatoes
With Garlic Parmesan Potato Wedges*

Caesar Salad \$14

*Romaine Lettuce, Black Olives, Parmesan
Homemade Caesar Dressing*

Mediterranean Chop Salad \$14

*Mixed Greens, Spanish Olives, Feta, Prosciutto, Cucumbers, Tomatoes, Roasted Peppers
Garlic Vinaigrette Dressing*

Apple Roquefort Salad \$14

Mixed Greens, Granny Smith Apples, Candied Walnuts, Blue Cheese, Champagne Vinaigrette

Choice of Salmon, Shrimp or Chicken added to any Salad



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Sunday Champagne Brunch



Groups of 25 or more – Family-Style Service
Groups of 100 or more – Buffet Service

Per Person \$27

Children under 12 - \$10 * Children Under 4 - \$4

Eye-Openers

One Complimentary Glass of Champagne, Mimosa or Juice
Fresh Bakery Basket
Fresh Fruit Platter with Orange Honey Glaze
Coffee, Tea or Milk

Main Course

Crispy Bacon
Smoked & Spicy Weissgerber Sausages
Provence Style Potatoes
Scrambled Eggs
Corned Beef Hash

Homemade Dessert Selections

(Please choose one for your group)

Wisconsin Cheesecake with Raspberry Chambord Sauce
Strawberry Schaumlorte
Warm Apple Strudel
Sundaes – Hot Fudge or Caramel



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Group Dessert Menu



MINI SELECTIONS - \$2 each

25 pieces minimum order

Éclairs

Cream Puffs

Mini Fruit Tarts

Gourmet Brownies (assorted)

Cheesecake Bites

HOMEMADE DESSERT SELECTIONS - \$6 each

(Please choose one for your group)

Wisconsin Cheesecake with Raspberry Chamborde Sauce

Strawberry Schaumlorte

Warm Apple Strudel

Sundaes – Hot Fudge or Caramel

