



*the*  
*North Shore*  
*ballroom*

Milwaukee, WI

*Weddings*

# Weddings at the North Shore Ballroom

Congratulations on your engagement and thank you for your interest in the North Shore Ballroom at Four Points!

You are in the process of planning a beautiful and joyous day, we at Four Points would like to share our incredible venue and culinary offerings with you and your guests. Whether you are looking for something intimate or grand we can certainly accommodate your needs as well as your budget.

In here you will find information about our different packages that will bring your wedding dreams to life! Together we can create an event that is unforgettable and uniquely yours.

If you have further questions or need any additional information, please do not hesitate to contact me personally. I would love to schedule a time to meet with you and give you the grand tour!

Thank you for considering the North Shore Ballroom!

Catering Sales Manager  
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# Wedding Packages Include

Venue

Uplighting

Bar Service\*

Dance Floor

Banquet Chairs

Hors D'Oeuvres\*

Full Course Meal\*

Set Up & Tear Down

Choice of Standard Floor Length Linens (White or Black)\*

Choice of Standard Color Cloth Napkins\*

12-inch round mirrors with glass votives

China, Glassware, Silverware

Table numbers & Stands

Escort card, gift guest book, & DJ table with linen skirting

Favor Placement

Dedicated Banquet attendant

Servers in Black attire

Cut & Serve wedding cake

Fresh brewed coffee

Champagne Toast

Couples Signature cocktails

Menu Tasting for up to 4

Complimentary Two-night suite accommodations for the couple

Special group pricing for overnight guests (pending availability)

Complimentary parking for all event guests

Discount on Bridal Shower and/or Rehearsal Dinner

# Wedding Packages

(50 guest minimum)



## The Celebration Package

\$60 Adults | \$20 Children (3-10)

Choice of two stationary Hors D'Oeuvres | One Entrée - includes side salad, one vegetable & starch, rolls & butter | Four Hour Bar Package including bottled domestic beer, house wine, & soda | Champagne Toast

## The Ball Package

\$70 Adults | \$20 Children (3-10)

Choice of three stationary Hors D'Oeuvres | Two Entrées - includes side salad, one vegetable & starch, rolls & butter | Five Hour Call Brand Bar Service including call liquor, bottled domestic & craft beer, house wine, & soda | Chair Covers | Gold or Silver Chargers | Champagne Toast

## The Gala Package

\$85 Adults | \$20 Children (3-10)

Choice of three stationary or butler passed Hors D'Oeuvres and one display station | Two Entrées - includes side salad, one vegetable & starch, rolls & butter | Five Hour Premium Brand Bar Service including call liquor, bottled domestic & craft beer, house wine, & soda | Chair Covers | Specialty Linens | Upgraded Centerpieces | Gold or Silver Chargers | Champagne Toast

\*All wedding packages can be served buffet style with an additional \$5 per person fee



## Enhancements

White or Black chair covers with black, white, or gray accent bands  
\$3 per chair

Gold or Silver Chargers  
\$2 Each

Specialty Linens  
Prices vary based on selections

Riser  
\$200

Pipe & Drape  
\$20 per panel

Upgraded Centerpieces (set of 3)  
\$10 each table

Bridal Boutique  
\$300-\$500  
Prices may vary depending on dates

# Ceremony Accommodations

Complete your package at the North Shore Ballroom! Envision a picturesque ceremony in the heart of Milwaukee's North Shore. We offer the ideal accommodations and location for your once in a lifetime event.



Ceremony Cost  
\$500++

Ceremony to be booked only with purchase of a wedding package. Pricing is subject to change.

Riser  
\$200

White or Black chair covers with black, white, or gray accent bands  
\$3 per chair

Pipe & Drape  
\$20 per panel

Aisle Runner  
\$150

Ceremony Archway  
\$300

# Menu

## Stationary Hors d'oeuvres

### Cold

Charred cherry tomato bruschetta in a parmesan crostini  
Antipasti skewer with marinated mozzarella, grilled artichoke hearts, & kalamata olives\*  
Beef tenderloin Carpaccio Crostini with Truffle Crema & roasted mushrooms\*  
Mediterranean hummus with olive relish on pita crisp  
Wisconsin Skewer with summer sausage, Wisconsin cheddar, Gherkin \*  
Shrimp & Grilled pineapple skewer with sweet chili glaze\*  
Smoked salmon crostini with whipped cream cheese, caper, & dill\*  
Peppadew Peppers stuffed with Boursin Cheese  
Melon Feta Salad on a Spoon with Fresh Mint  
Goat Cheese, Caramelized Onion on a Flat Bread  
Roasted Door County Cherry & Goat cheese tarts with candied walnuts  
Sliced brie topped with a Raspberry compote served on rosemary herb flatbread

### Hot

Candied Bacon wrapped dates stuffed with gouda  
Thai chicken skewer with sweet chili glaze  
Chimichurri skirt steak skewered with herbed roasted potato\*  
Miniature spring rolls with sweet chili sauce  
Spinach artichoke dip on a pita crisp  
Parmesan Arancini with basil aioli  
BBQ glazed meatballs  
Bite sized jumbo lump crab cakes with lemon caper aioli\*  
Baked pretzel bites with beer cheese  
Buffalo chicken bites with Wisconsin blue cheese & celery  
Grilled Prawns with bacon BBQ glaze\*  
Pollo Asado Mini Tacos with mango habanero salsa\*  
Macaroni and Cheese Bites  
Pulled Pork on Cornbread  
Rib Tips with Texas BBQ\*  
Bone in Chicken Wings with Choice of Buffalo or BBQ Sauce\*  
Southern Shrimp & Grits Bites\*  
Waffle Fries with Crispy Chicken and Hot Honey\*

### Displays \*Included with Gala Package Only

Warm pretzels with variety of beer cheese, mustard, & caramel dips  
Wisconsin grazing board | meats | local cheeses | seasonal accompaniments  
Wisconsin cheese board | Assortment of local cheeses | crackers | accompaniments  
Fresh Seasonal Fruit Display  
Vegetable Display with hummus and olive tapenade  
Chilled Seafood display | Shrimp cocktail | Crab legs | Oysters (\$15 per person additional charge)

\*Ball & Gala Package Only

## Salads

Garden Greens Salad | Tomato | Cucumber | carrots | Croutons  
 Caesar Salad | charred tomatoes | garlic croutons | Parmesan cheese | Caesar Dressing  
 Little Gem lettuce | olives | tomato | onion | pepperoncini | croutons | Feta cheese | Italian vinaigrette  
 Spinach Salad | Strawberries | Goat Cheese | Candied Walnuts | Champagne Vinaigrette

## Entrées

### Poultry

Creole Chicken with Roasted Red Pepper Sauce	C	B	G
Herb Crusted Chicken Schnitzel with lemon butter sauce	C	B	G
Chardonnay Chicken	C	B	G
Roasted Chicken Breast with Herb Pan Gravy	C	B	G
Roasted Chicken Breast with champagne leek cream sauce		B	G
Stuffed Chicken Breast with Provolone, prosciutto, & spinach tomato relish		B	G
Red wine braised chicken breast with pearl onions, bacon, & cabernet wine sauce		B	G
Stuffed Chicken with sun dried tomatoes & goat cheese with a balsamic glaze			G
Pecan crusted chicken with orange soy reduction			G

### Beef

Braised Short Rib with red wine onion jus	C	B	G
Grilled Sirloin brandy peppercorn demi glaze	C	B	G
Grilled Flatiron steak with chimichurri sauce		B	G
Blackened strip steak topped with Gorgonzola cream sauce and crispy onions		B	G
6 oz Oscar filet topped with lump crab and a Cajun bearnaise sauce			G
Grilled petit filet with wild mushroom sauce			G

### Fish

Grilled Salmon with balsamic tomato relish	C	B	G
Baked whitefish with champagne butter sauce	C	B	G
Blackened salmon with roasted corn relish		B	G
Parmesan crusted baked cod with pesto sauce		B	G
Pecan crusted catfish with brown butter sauce		B	G
Mediterranean Halibut with "Aqua Pazzo" tomato, caper, and white wine sauce			G
Almond crusted salmon topped with a champagne leek cream sauce			G

### Pork

Grilled Pork Chop topped with a bourbon honey glaze	C	B	G
Roasted Pork Loin with an apple cider reduction sauce			G

### Enhancements:

Duet plates will be an additional \$7 per person  
 Add "turf" marinated grilled shrimp will be an additional \$5 per person

## Sides

### Starches

Olive oil mashed Yukon potatoes  
Rosemary red roasted potatoes  
Mushroom-parmesan risotto  
Herbed wild rice  
Roasted Garlic Mashed potatoes  
Potato Au Gratin  
Brown rice Pilaf  
Mediterranean couscous  
White Cheddar Macaroni & Cheese au gratin

### Vegetables

Grilled Asparagus with balsamic glaze  
Roasted seasonal vegetables  
Charred broccoli with orange & lemon  
Maple glazed baby carrots  
Green beans almandine  
Grilled balsamic squash  
Charred snap peas with lemon  
Braised swish chard with bacon lardons



## Late Night Snacks

Mini beef sliders with tomato, pickle, and onion | \$80/25 pieces

Mini pretzels with beer cheese | \$5 per person

Mini beer brats with crispy onions and mustard \$80/25 pieces

Popcorn trio with cheese, butter, and caramel popcorn | \$8 per person

Cheese curds with ranch and marinara | \$5 per person

Flatbread pizza, Choose One: Cheese | BBQ Chicken | Sausage & Pepperoni | \$80/25 pieces

## Children's Menu

All children's meals include a fruit cup  
Selections are for children ages 3-10

Cheeseburger Sliders  
Cheeseburger served with fries.

Slice of Pizza  
Served with fries.

Kid's Pasta  
Pasta served with Pomodoro sauce or butter.

Chicken Fingers  
Served with fries and BBQ Sauce.

\$20 per child



## Bar Service

### Standard Package

Tito's Vodka (Vodka)  
Beefeater Gin (Gin)  
Jim Beam (Bourbon)  
Jack Daniels (Whiskey)  
Seagram's 7 (Whiskey)  
Korbel Brandy (Brandy)  
Johnnie Walker Red (Scotch)  
Captain Morgan (Dark Rum)  
Bacardi Silver (Rum)  
Malibu (Rum)  
Jose Cuervo (Tequila)  
Bailey's (Cordial)  
Bottled Beer (4 Selections)  
House Wine  
Soda

\*Choose one from each category

### Premium Package

Ketel One Vodka (Vodka)  
Grey Goose Vodka (Vodka)  
Bombay Gin (Gin)  
Tanqueray (Gin)  
Crown Royal (Whiskey)  
Patron Silver (Tequila)  
Knob Creek (Whiskey)  
Kraken Rum (Rum)  
Martel Cognac (Cognac)  
Hennessy (Cognac)  
Remi Martin (Cognac)  
Johnnie Walker Black (Scotch)  
Malibu (Rum)  
Grand Marnier (Cordial)  
Bailey's (Cordial)  
Bottled Beer (4 selections)  
House Wine  
Soda

\*Choose one from each category

## Bottled Beer

### *Domestic Beer Selections:*

*Miller Lite, Bud Light, Budweiser, Michelob Ultra, Coors Light*

### *Craft/Import Beer Selections:*

*Heineken, Corona, Blue Moon, Seasonal Leinenkugel, Spotted Cow, Lagunita's IPA*

### House Wine

*Chardonnay, Riesling, Pinot Grigio, Cabernet, Merlot, Pinot Noir*

### Soda:

*Pepsi, Diet Pepsi, Sierra Mist, Mt. Dew*

*Additional hours are \$5 per person per hour for Standard and \$7 per person per hour for Premium.*



## Wedding Package Policies

### Wedding Packages

All wedding packages are subject to the policies on the final event contract. All food and beverage are subject to 22% gratuity and 6.10% Wisconsin Sales Tax (subject to change).

### Pricing

Menu pricing may be subject to change due to fluctuating market prices.

### Payment Terms

There is a required non-refundable deposit based on your food & beverage spend to secure your date at contract signing. All holdings without a deposit are subject to booking another event without notice. 180 days prior, 50% of the estimated cost is due as well as the guest estimation. 21 days prior, the remaining balance is due as well as the final guest count.

All payments are non-refundable. We accept all major credit cards, cash, or checks.

### Cancellation

Deposits are non-refundable. Cancellation of Event is subject to 100% of all payments prior to the event.

### Guarantee & Minimums

In arranging private functions, the total number of individuals attending the function must be specified at least (21) business days prior to your event. This number will be considered a guarantee and is not subject to reduction. If a guarantee is not provided in time, we will consider the last estimated number as the guarantee for the event. If attendance is above the guarantee, charges will be applied for the actual number of guests. We reserve the right to charge for every guest served. All events are considered tentative until the specified non-refundable deposit is received by your event coordinator, unless otherwise specified by your contract. Requested deposits based on the size of your event will be presented by your coordinator. The North Shore Ballroom will be prepared to accommodate 5% above the guaranteed number. A minimum of 50 guests are required to be applicable to a wedding package. If attendance is less than 50, The North Shore Ballroom will charge for the difference of said package.

### Tastings

The North Shore Ballroom provides a complimentary tasting for up to four individuals. They are only provided to booking with a secured deposit. Tastings include a full presentation of your selections. Any cancellation of your event after a tasting is subject to a full disclosed cost of said selections. Selections for a tasting are limited based on the actual size of the proposed event.