



SURG

BANQUETS & EVENTS

414.800.1246

surgbanquetsandevents.com

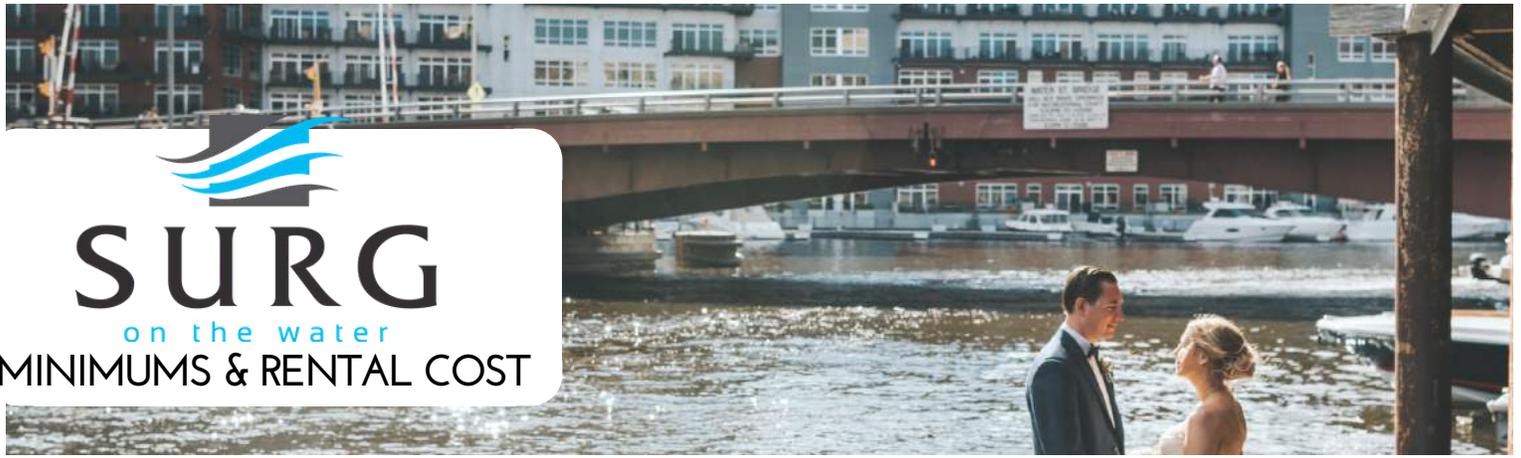


102 N Water Street
Milwaukee, WI 53202



725 N Milwaukee Street
Milwaukee, WI 53202





SURG

on the water

MINIMUMS & RENTAL COST

Set in the beautiful Historic Third Ward, SURG on the Water features a spacious inside and outside patio deck overlooking the Milwaukee River. This banquet space allows you to fully customize events by offering a wide variety of seating arrangements and customized menu options for up to 240 attendees! Smaller parties can enjoy cocktail hours and intimate presentations in SURG on the Water's bar/lounge area.

 <p>Main Dining Room</p>	<ul style="list-style-type: none"> • Accommodates up to 240 seated guests, or 350 person reception • 180' Full Bar • Flat screen with PC hookup 	 <p>Outdoor Patio</p>	<ul style="list-style-type: none"> • Accommodates up to 200 seated guests, or 250 person reception • Outdoor Bar • Seasonal patio furniture available
--	--	---	--

Minimums & Rental Cost

	Mon-Thurs	Friday	Saturday	Sunday
	\$3,000	\$8,000	\$10,000	\$5,000
	\$1,500	\$1,500	\$1,500	\$1,500

*Room rental includes china, glassware, silver, cocktail tables and bar-stools- Additional rentals available upon request, charges may apply.
 *Standard linen package offered at \$4/ guest- Upgrades available upon request, charges may apply.
 *Room rental fees applies toward minimums- F&B minimum amount prior to taxes and gratuity.
 *All ceremonies accompany a mandatory ceremony fee of \$250.

SALES DIRECTORS 414.800.1246

ANDREA BUBOLTZ
andrea@su-rg.com
NICOLE O'LEARY
noleary@surgbanquets.com



MINIMUMS & RENTAL COST

Welcome to The Garden, Milwaukee's premier private dining space. Our modern interior features incomparable style, giving guests an array of options to design a unique unforgettable event.

Featuring cutting edge music, lighting and video options, the venue can be transformed to accommodate parties for more intimate occasions or larger events with ease. Menu options are nearly unlimited, highlighting selections from several of the SURG restaurants.



- Accommodates up to 140 seated guests, or 225 person reception
- Jumbo projection screen with PC hookup
- 2nd floor lounge with TV hookup
- LED colored lighting
- Cutting edge soundsystem
- In house sound system

Minimums & Rental Cost



	Mon-Thurs	Friday	Saturday	Sunday
All Inclusive Minimums	\$3,000	\$6,000	\$8,000	\$5,000



Room Rental	\$900	\$900	\$900	\$900
-------------	-------	-------	-------	-------

*Room rental includes china, glassware, silver, cocktail tables and bar-stools-
Additional rentals available upon request, charges may apply.

*Standard linen package offered at \$4/ guest- Upgrades available upon request, charges may apply.

*Room rental fees applies toward minimums- F&B minimum amount prior to taxes and handling charge.

*All ceremonies accompany a mandatory ceremony fee of \$250.

SALES DIRECTORS 414.800.1246

ANDREA BUBOLTZ
andrea@su-rg.com

NICOLE O'LEARY
noleary@surgbanquets.com



SURG

BANQUETS & EVENTS

414.800.1246

surgbanquetsandevents.com





CONTRACT & TERMS

SURG Office | 727 N Milwaukee Street, Milwaukee WI 53202 | 414.800.1246

Venue Tours: A venue tour is the perfect time for the two of you, family, friends, and any vendors to visit our space. This is the time we can answer any logistical questions or concerns, you or your vendor may have. Venue tours are done **by appointment only with confirmation** by your event planner. A maximum number of 2 scheduled tours is suggested. Any additional tours must be made and approved through your event planner. Maximum tour time is 1 hour, allotted time is subject to change in reflection of current availability. Venue tours will be conducted by your event planner or any SURG Banquets & Events team member.

Reserving the Room: A deposit minimum of \$1,000 is mandatory at the time of confirming the date. This first deposit is nonrefundable and will be utilized towards the final bill. It must accompany a signed contract.

Signed Contracts: SURG Banquets & Events requires a signed contract with deposit. This contract can be modified to reflect final guest count and menu changes up to 10 WORKING DAYS prior to your event.

Payment Schedule: 50% of the final bill will be due 1 month prior to your event. The final portion of your bill will be due 10 BUSINESS DAYS prior to your event, along with final arrangements. Accepted methods of payment are cash or valid credit card (VISA, MasterCard, and American Express).

Cancellation: No deposit will be returned. Payments made may be used towards a postponement of the event for an available date. Cancellation of a date must be sent to us in writing and dated.

Guaranteed Guest Count: Guaranteed count of attending guests must be confirmed with our office 10 BUSINESS DAYS PRIOR to your event. Once we have received final counts, these counts may not be reduced, and will be the minimum number for which you will be charged. Upon management approval, they may be increased if needed. Additionally, we will need all menu selections, rental selections, head table counts, finalized layout, and any other specific requirements/ logistical information.

Minimums: All events booked at SURG on the Water require an all-inclusive minimum. The following minimums apply: Monday through Thursday: \$3,000.00, Friday \$8,000.00, Saturday \$10,000.00 and Sunday \$5000.00. Additional fees may apply for outdoor patio usage. A rental fee of \$1,500 will be added to your bill, the rental fee does apply towards the allinclusive minimum. All events booked at THE GARDEN require a food and beverage minimum. The following minimums apply: Monday through Thursday \$3,000.00, Friday \$6,000.00, Saturday \$8,000.00 and Sunday \$5,000.00. In addition to the minimum, a rental fee of \$900 will be added to your bill. The rental fee does apply towards the all-inclusive minimum.

Minimums (cont.) Any unmet minimum will be billed as an additional room charge. Minimums are subject to tax and gratuity. This amount does not include tax, A/V, setup, service fees, or handling charges. All ceremonies include a mandatory ceremony fee of \$250.

Included in your Rental Fee: Some restrictions may apply.

1. SURG Banquets & Events in-house china, glassware, and silverware
2. All food presentation décor, chaffers, and serving utensils associated with our services
3. Standard LED lighting- available only at The Garden location.
4. Curtain room divider- available only at SURG on the Water location.
5. "Butler" style passed Hors d'oeuvres service
6. Formally dressed and professionally trained wait staff, bartenders, and personnel.
7. Standard 48", 60", 6', 8', 24" HB, 36' HB tables. Standard folding chairs. All selections must be made through your event planner corresponding with final counts (10 working days prior), event style, and rented through our preferred vendor. If no selection is made by the requested final count due date, it will be left to the event planner's discretion.

Linen Package: Standard Poly Linen Package is applied to all events at \$4.00 per person. This will include all standard floor length linen in association with table order and napkins. You are not limited to just 1 color! Select a variety of colors and shades from our preferred vendor, customizing the room just for you! If no selection is made by the requested final count due date, it will be left to the event planner's discretion.

Handling Charge and Tax: The handling charge is an additional 20% of sub totals. The tax rate is 6.1% and is applied to all food and beverage sales. There is a 5.6% tax on rental, labor, and room.

Food: We allow a maximum selection of 3 different entrées. Additional entrée selections are available for an upcharge of \$3 per guest. It is SURG Banquet & Event's policy that NO FOOD is allowed to be brought in, with the exception of dessert. It is SURG Banquets & Events policy, aligned with the policy of the State of Wisconsin Health Department that any food left over from a banquet is not allowed to be taken by the guest, and remains property of SURG Banquets & Events. As such, we do not allow food to be taken off premises and do not provide to-go containers.

Cake & Dessert: If you choose to bring in an outside dessert there will be a \$200 charge. Any dessert needing to be sliced or cut by our staff is an additional \$1 per guest. This is not included in minimums.

Beverage: ALL beverages, alcoholic and non-alcoholic, must be purchased from us. No drinks of any kind are allowed to be brought on premises, unless purchased through SURG Banquets & Events. It is illegal for anyone to bring in alcoholic beverages to a licensed premise. Also, no people under the age of 21 may consume alcoholic beverages on these premises, inside or outside, unless accompanied by a parent or legal guardian of age. We reserve the right to ask for proof of age. This applies to members of the wedding party as well. Specialty drinks are available upon request- you will be charged accordingly. Specialty product orders include a mandatory \$50 stocking fee per selection obtained.

Pricing Guarantees: Due to the fluctuating market, pricing within our menus and/or minimums are subject to change and valid for 1 year. Our menus and minimums are evaluated and changed at the beginning of each calendar year. We will contact you in writing concerning any minimum and/or menu changes. In addition, with deposit, signed contract, and printed old menu, we guarantee that pricing will not exceed 10% above the listed pricing at the time you booked your event.

Holidays and Special Dates: An additional service charge and a room charge of 2x the standard minimum on Mon-Sat, and 3x on Sunday will apply to the following dates: New Year's Eve, New Year Day, Christmas Eve, Christmas Day, Thanksgiving Eve, Thanksgiving, Labor Day Weekend, Memorial Day Weekend, Easter, Fourth of July Weekend.



Décor and Set-up: We encourage your personal touch and warmly welcome you decorate on the day of your event! Our staff is of happy assistance. If no events are scheduled the day before, it may be possible to make arrangements for early decorating. Decorating done within a scheduled period of time prior to your event is granted a 4-hour maximum. We will work with you to accommodate your time, as this is a courtesy we extend-not a guaranteed right. SURG Banquets & Events staff will execute the set-up of all specialty rentals and furniture. Candles are allowed with precautions, no candles with exposed flames may be used. You will be charged for any damage done to The Main Event or for special cleaning services needed.

Clean-up, Conduct & Liability: The night is yours, we've got you covered! SURG Banquets & Events handles all clean-up, furniture break-down, and rental returns. Anything of value must be taken with you on the evening of your event. SURG Banquets & Events is not responsible for any items left after your event. Reasonable messes are to be expected and we're more than happy to clean-up what you wish to leave behind. You will be charged for damage done to SURG Banquets & Events, or if for special cleaning services are required. Any unreasonable damage, theft, or breakage by any guests will be added to your bill. Guest agrees to conduct the event in an orderly manner, in full compliance with applicable laws and regulations/ Guest assumes full responsibility for the conduct of all persons in attendance. Any personal property brought into SURG Banquets & Events and left thereon, either prior to or following the event, will be at the sole risk of the guests. SURG Banquets & Events shall not be liable for any loss or damage to guests' property for any reason.

Rehearsals: We are happy to accommodate a rehearsal for your event based upon room availability. Maximum rehearsal time is 1 1/2 hours, allotted time is subject to change in reflection of current availability.

Tastings: We encourage a tasting to be scheduled for the both of you and invite you to bring up to 4 additional guests— 6 total! Tastings are held on the first Tuesday of each month varying on our event schedule, during the hours of 12pm to 9pm. All food selections and guest count must be made through your event planner 2 WEEKS PRIOR from the scheduled date. All food selections are subject to change based on availability, Event Budget, and pricing. Any cancellation of appointment needed to be made must be done 3 DAYS PRIOR or all costs will be the responsibility of the customer. All tastings may contain up to: 5 Hor d'oeuvres Options, 2 Salad Options, 3 full Entrée Choices/or 3 Proteins and 4 side dishes, and 4 Dessert options. Platters are not available for tasting. *By appointment only.*

Music and A/V: SURG on the Water and The Garden play a blend of contemporary music and classic rock. Guests preferring other music should consult with the event staff prior to the event date. Additional A/V can be arranged with advance notice at an additional charge.

Parking: Valet parking services are available for an additional charge upon request.



Sales Directors

Andrea Buboltz
andrea@su-rg.com

Nicole O'Leary
noleary@surgbanquets.com

SURG Office
727 N Milwaukee Street
Milwaukee WI 53202
414.800.1246
surgbanquetsandevents.com



Bar Packages

2017

5 HOUR OPEN BAR

BEER, HOUSE WINE & SODA

\$2 PER PERSON + ADDITIONAL HOUR

\$26 PER PERSON

*CORPORATE CALL COCKTAILS,

BEER HOUSE WINE & SODA

\$3 PER PERSON + ADDITIONAL HOUR

\$38 PER PERSON

PREMIUM COCKTAILS,

BEER HOUSE WINE & SODA

\$4 PER PERSON + ADDITIONAL HOUR

\$46 PER PERSON

NON ALCOHOLIC BEVERAGES

\$5 PER PERSON

3 HOUR OPEN BAR

BEER, HOUSE WINE & SODA

\$21 PER PERSON

*CORPORATE CALL COCKTAILS,

BEER, HOUSE WINE & SODA

\$30 PER PERSON

PREMIUM COCKTAILS,

BEER, HOUSE WINE & SODA

\$40 PER PERSON

NON ALCOHOLIC BEVERAGES

\$4 PER PERSON

1 HOUR OPEN BAR

BEER, HOUSE WINE & SODA

\$10 PER PERSON

*CORPORATE CALL COCKTAILS,

BEER HOUSE WINE & SODA

\$12 PER PERSON

PREMIUM COCKTAILS,

BEER HOUSE WINE & SODA

\$15 PER PERSON

NON ALCOHOLIC BEVERAGES

\$3 PER PERSON

20% handling fee automatically charged to package
6.1% food and beverage tax on all packages







Bar Options 2017

CASH BAR
INCLUDES CALL & PREMIUM

**AVERAGE \$6-\$10
PER DRINK**

SPECIALTY COCKTAILS

TBD UPON REQUEST

CHAMPAGNE

\$3 PER PERSON

COFFEE STATION

*ANODYNE REGULAR AND
DECAFFEINATED COFFEE
CREAM & ASSORTED SUGARS*

\$100 PER STATION

DELUXE COFFEE STATION

*ANODYNE REGULAR &
DECAFFEINATED COFFEE,
CREAM, ASSORTED SUGARS,
FLAVORED SYRUPS,
SUGAR CUBES,
HOT CHOCOLATE,
CINNAMON POWDER/STICKS,
MARSHMALLOWS.
ASSORTED HERBAL TEAS &
HONEY*

\$150 PER STATION

*Corporate Call consists of Smirnoff, Korbel, Bombay, Jose Cuervo Silver, Jim Beam, Bacardi, Dewars, and Seagrams 7

*For other specialty drink options, kegs, specialty wines, drink stations, or miscellaneous alcohol questions, please contact your event coordinator.

20% handling fee automatically charged to package
6.1% food and beverage tax on all packages





MENU

2017

Israel Cruz - Banquets Executive Chef

Our outstanding corporate chefs have designed a traditional menu, or you can explore limitless selections by choosing from our reserve collection, which includes items from our award-winning restaurants (Carnevora, Umami Moto, Distil, HOM Wood Fired Grill, MiKey's, and Gouda's Italian Deli). We are flexible and creative in designing personalized proposals to fit each event budget, for any type of event!



Hors D'oeuvres

priced per dozen

HOT

Individual Flatbreads house-made flatbreads baked with your choice of 2 toppings: Pepperoni, sausage, mushrooms, onion, green pepper, black olives, or spinach. \$8

**All flatbreads include tomato sauce and mozzarella cheese. Priced per individual flatbread*

Meatballs your choice of plain, BBQ, or Marinara our secret blend of seasoned ground beef, hand-rolled and slow-baked \$20

Deep Fried Ravioli ricotta cheese filled, fried golden brown, and served with marinara \$20

Cheese Curds beer-battered cheese curds fried until crispy on the outside and squeaky hot on the inside! Served with house made ranch dressing \$22

Mini Grilled Cheese & Tomato Soup house-made soup served with a petite grilled cheese sandwich \$24

State Fair Corn Dogs miniature version, battered and fried, served with ketchup and yellow mustard \$26

Fried Chicken Wings traditional chicken wings, fried until crispy and seasoned to perfection \$26

Buffalo Chicken Wings traditional flashed fried chicken wings tossed in Franks Red Hot sauce, served with our house-made ranch dressing \$26

Teriyaki Chicken Wings flash fried chicken wings tossed in our sweet and tangy teriyaki sauce, topped with fresh scallions \$26

Cheeseburger Sliders petite ground beef burgers are pan seared, served on soft slider buns with ketchup and mustard \$27

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*



Hors D'oeuvres

priced per dozen

HOT

BBQ Chicken Sliders *petite slow-roasted chicken burgers, hand-shredded and simmered in a rich and tangy BBQ sauce \$27*

Stuffed Mushrooms *cremini mushrooms filled with herbed cream cheese, baked until golden brown \$28*

Spinach & Artichoke Beignet *creamed spinach and chopped artichokes are hand rolled, breaded and deep fried until crisp \$34*

Pork Pot Stickers *house made pot stickers stuffed with a secret blend of spices and ground pork. Pan seared, topped with ginger-shoyu dipping sauce, fresh scallions \$36*

Arancini *crisp wild mushroom risotto hand-rolled, breaded and deep fried until crispy \$38*

Bacon Wrapped Chestnuts *tender water chestnuts wrapped with bacon and baked until crisp. Drizzled with a classic red wine vinegar glaze \$38*

Hand Cut Maple Spare Bourbon Ribs *baked spare ribs are seasoned with our secret spice and finished with a bourbon BBQ glaze, cut into single bone servings \$42*

Buffalo Chicken Croquettes *hand-shredded chicken tossed in buffalo and blue cheese dressing, breaded and fried golden brown \$44*

Crab Cakes *with roasted red bell pepper coulis \$54*

Chicken Satay *skewered chicken breast seasoned to perfection and oven baked. Served with a house-made peanut sauce \$57*

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*



Jarvis Williams
SURG Corporate Executive Chef



Hors D'oeuvres

priced per dozen

COLD

Bruschetta fresh tomatoes roasted, chilled, and balsamic marinated. Served atop a baguette slice, halved with mascarpone cheese and chopped basil \$22

Caponata spicy, slow roasted eggplant and tomatoes are seasoned and served atop a crispy baguette \$24

Chicken Salad poached and chilled chicken breast seasoned with mayonnaise, Dijon mustard and celery served atop a buttery baguette \$26

Smoked Salmon Blini hand rolled smoked salmon, served on a blini with crème-fraiche and chopped chives* \$28

Deviled Eggs seasoned egg yolk whipped with mayonnaise, Dijon mustard, spices and smoked paprika \$28

Carpaccio pan seared beef tenderloin, thinly sliced and placed atop a crispy baguette. Finished with a fresh rosemary aioli* \$30

Prosciutto & Melon skewered honey dew and cantaloupe, wrapped with thinly sliced prosciutto* \$36

Tomato Mozzarella Spedino skewered grape tomato, fresh mozzarella and basil, drizzled with balsamic \$36

Shrimp Cocktail chilled shrimp served with a house-made cocktail sauce and fresh lemon wedge \$48

Tuna Tartare freshly diced Ahi Tuna tossed with crisp taro chips, spicy mayo and ponzu vinaigrette* \$54

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness



Platters

priced per platter | each serves 15-20 people

Hummus & Chips *seasoned, house-made hummus served with crisp pita chips* \$30

Fresh Fruit *hand carved beautifully presented fresh cut pineapple, cantaloupe, honeydew, strawberries and fresh seasonal berries* \$35

Guacamole & Pico de Gallo with Chips *crisp tortilla chips lightly seasoned, served with freshly made guacamole and Pico de Gallo* \$35

Vegetables & Dip Platter *fresh and hand-cut, (cherry tomatoes, radishes, cucumbers, bell peppers, broccoli, cauliflower florets), served with house-made ranch dressing* \$35

Spinach & Artichoke Dip *creamed spinach and finely chopped artichoke, served with pita chips* \$38

Assorted Cheese *provolone, cheddar, gorgonzola, and goat cheese, served freshly cubed with an assortment of crackers* \$45

Assorted Meats *soppressata, capicola, prosciutto and summer sausage, cured and sliced thin** \$65

Antipasti *grilled eggplant, roasted red bell peppers, grilled asparagus, zucchini, and artichokes with various olives* \$65

Smoked Salmon *presented chilled in individual portions, smoked salmon is served with capers, diced red onion, and crème-fraiche** 2lbs \$75

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

Salads

House Greens is included with a sit-down dinner. There is an additional \$2 per person up-charge for all other selections

Growing Power House Greens *mixed greens, brioche croutons, cherry tomatoes, english cucumber, and red onion. Choice of balsamic vinaigrette or our signature house-made ranch*

Caesar *fresh romaine lettuce, herb ciabatta crouton, shaved parmesan, house caesar dressing*

Chopped Cobb *crisp romaine lettuce, crispy bacon, hard-boiled egg, sliced avocado, crumbled blue cheese, vine ripened tomato, red wine vinaigrette*

Iceberg Wedge *iceberg lettuce, shredded carrots, crisp bacon, cherry tomatoes, and blue cheese dressing. Lettuce is in form and shape of wedge*

Caprese *vine ripened tomatoes, fresh mozzarella and torn basil, first press olive oil, balsamic reduction*

Brides Salad *mixed greens with fresh strawberries, slivered candied almonds, thinly sliced radish, crumbled goat cheese, tossed in champagne vinaigrette*

Grooms Salad *crisp iceberg lettuce, scallion, cherry tomatoes, crumbled bacon and shredded cheddar cheese, tossed in our signature house-made ranch*

Spinach Salad *crisp baby spinach, candied walnuts, goat cheese, shaved red onion, sherry vinaigrette*

Dried Cherry & Pecan *Growing Power mixed greens, candied pecans, blue cheese, dried cherries, apple cider vinaigrette*

Entrées

Includes House Green salad, warm rolls, and butter for sit-down dinners



Buttermilk Fried Chicken *mac & cheese, greens, mashed potatoes and gravy* \$28

Herb Roasted Chicken *marinated chicken, roasted red potatoes, asparagus, natural jus* \$32

Chicken Saltimbocca *pan roasted chicken breast, creamy sage polenta, natural jus, fontina cream* \$34

Chicken Parmesan *breaded chicken breast, fresh mozzarella, house made spaghetti, marinara* \$34



Lake Superior White Fish *rye bread crumbs, potato pancake, tartar sauce* \$28

Pan Seared Salmon *roasted tomatoes and fennel, confit fingerling potatoes, wilted spinach, and buerre blanc** \$35

Grilled Swordfish *herb couscous, oven roasted eggplant, oregano vinaigrette* \$38

Shrimp Pasta *pan seared shrimp in lemon, garlic-butter sauce on a bed of fettuccine with roasted red pepper* \$38

Lobster Thermidor *cremini mushrooms, spinach, mustard, white wine cream* \$42

Crab Crusted Halibut *line caught Alaskan halibut, jumbo lump crab, herb roasted potatoes, asparagus, lemon caper butter* \$45



Pork Loin *marinated pork loin, sweet potato gratin, roasted wild mushrooms* \$38



Roasted Eggplant *steamed couscous, fresh herb salad, oregano vinaigrette* \$28

Ravioli *house made pasta, fresh ricotta, classic marinara* \$28

Pasta Primavera *house made pasta in a creamy white sauce with fresh seasonal vegetables* \$28

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

Entrées

Includes House Green salad, warm rolls, & butter for sit-down dinners



Tenderloin Tips *lightly pan seared tenderloin tips, garlic mashed potatoes, broccoli* \$32

Veal Marsala *sautéed Strauss veal, cremini mushroom, marsala wine, asparagus, house made spaghetti*
\$36

Braised Short Ribs *slow braised short rib, Anson Mills white cheddar grits, glazed baby carrots, red wine reduction* \$42

-STEAKS-

We offer a selection of Choice steaks* as well as our Carnevor "Prime" steaks*.
Steak entrées include your selection of two steakhouse sides

Choice Steaks

Petite Filet - 6oz center cut \$42

Filet Mignon - 8oz center cut \$46

NY Strip - 10oz \$48

Rib Eye - 12oz \$54

Carnevor Prime Steaks

Petite Filet - 6oz center cut \$52

Filet Mignon - 8oz center cut \$58

NY Strip - 10oz \$60

Rib Eye - 12oz \$64

Steakhouse Sides

Truffle Mashed Potatoes | Creamed Spinach Roasted | Garlic Whipped Potatoes
Maple Glazed Carrots | Au Gratin Potatoes | Steamed Broccoli | Oven Roasted Squash
Loaded Baked Potato | Roasted Wild Mushrooms | Sweet Potato Gratin | Grilled Asparagus

Toppings & Sauces

Price reflects a per entrée up-charge. Individual orders per entrée are not accepted.

Hollandaise* \$3 | Brandy Peppercorn \$4 | Truffle Butter \$5 | Béarnaise \$4 | Red Wine \$4

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

Dinner Buffet

Priced per person. A plated salad available for a \$2 up-charge.

Juneau \$37

Grilled Marinated Chicken Breast
Broiled Whitefish
Herb roasted red potatoes
sautéed green beans
Growing Power mixed greens, house made ranch & balsamic
Fresh baked rolls & butter

Kilbourn* \$45

Sautéed tenderloin tips with mushroom demi glaze
Oven roasted Salmon on a spinach with roasted tomato basil butter
Roasted garlic mashed potatoes, steamed asparagus
Growing Power mixed greens, house made ranch & balsamic

Little Italy \$45

Spaghetti marinara,
Penne with roasted garlic cream sauce
Chicken parmesan, Meatballs, grilled hot Italian sausage
Caesar salad with croutons, fried mozzarella
Pasta Salad
Garlic bread

Paris \$49

Beef bourguignon, pearl onions, wild mushrooms
Roasted chicken with tarragon
Baked Whitefish
Au gratin potatoes
Green beans
Growing power mixed greens, shallot and garlic vinaigrette

VanBuren* \$51

Sliced tenderloin of beef with au jus and horseradish sauce
Pan roasted Chicken Breast with natural jus,
Sautéed Salmon on spinach with roasted tomato basil butter
Roasted garlic mashed potatoes
Glazed baby carrots
Growing power mixed greens, house made ranch & balsamic
Fresh baked rolls & butter

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness



Late Night Menu

priced per dozen



Individual Flatbreads/Pizza house-made flatbreads baked with your choice of 2 toppings: Pepperoni, sausage, mushrooms, onion, green pepper, black olives, or spinach. \$8/\$12

**All flatbreads/pizza include tomato sauce and mozzarella cheese. Priced individually.*

Meatballs your choice of plain, BBQ, or marinara our secret blend of seasoned ground beef, hand-rolled and slow-baked \$20

Cheese Curds beer-battered cheese curds fried until crispy on the outside and squeaky hot on the inside! Served with house made ranch dressing \$22

State Fair Corn Dogs miniature version, battered and fried, served with ketchup and yellow mustard \$26

Fried Chicken Wings traditional chicken wings, fried until crispy and seasoned to perfection \$26

Buffalo Chicken Wings traditional flash fried chicken wings tossed in Franks Red Hot sauce, served with our house-made ranch dressing \$26

Teriyaki Chicken Wings flash fried chicken wings tossed in our sweet and tangy teriyaki sauce, topped with fresh scallions \$26

Cheeseburger Sliders petite ground beef burgers are pan seared, served on soft slider buns with ketchup and mustard \$27

BBQ Chicken Sliders petite slow-roasted chicken burgers, hand-shredded and simmered in a rich and tangy BBQ sauce \$27

Fries/Tator-Tots with a side of ketchup and mustard \$40 -priced per hotel pan



**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*

Stations | Bars | Platters

priced per hotel pan / platter



Traditional Taco Station serves 20-25

Shredded carnitas (pork), guacamole, red salsa, pico de gallo, cilantro onion mix, and warm corn tortillas \$270

Nacho Bar serves 25-30

Tortilla chips, melted nacho cheese, pickled jalapeños, shredded lettuce, black olives, diced tomato, sour cream \$100

Loaded Nacho Bar serves 25-30

Includes everything in Nacho Bar with the additions of seasoned ground beef, and guacamole \$250

Mac & Cheese Bar serves 25-35

Creamy Mac & Cheese, bacon bits, green onion, seasoned bread crumbs, choice of Frank's Hot Sauce or BBQ sauce \$175

Seasoned Frites Bar serves 30-40

Specially seasoned and custom variety - select any three of the following to accompany an array of dipping sauces

French Fries | Waffle Fries | Curly Fries | Sweet Potato Fries | Steak Fries

-Additional toppings and meat options are available upon request with an additional charge. All serving suggestions are based on a 6oz serving

Platters

Guacamole & Pico de Gallo with Chips *crisp tortilla chips lightly seasoned, served with freshly made guacamole and Pico de Gallo \$35*

Spinach & Artichoke Dip *creamed spinach and finely chopped artichoke, served with pita chips \$38*

Assorted Cheese *provolone, cheddar, gorgonzola, and goat cheese, served freshly cubed with an assortment of crackers \$45*

Assorted Meats *soppressata, capicola, prosciutto and summer sausage, cured and sliced thin* \$65*

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

Dessert

Each dessert is priced individually and reflect a full size and mini option.

Campfire S'mores

Milk chocolate mousse, brûléed marshmallow, smoked graham cracker \$9/\$3

Chocolate & Hazelnut

Manjari Cremeux, caramelized hazelnuts, espresso whipped cream \$9/\$3

Key Lime Tart

Key lime custard, toasted coconut anglaise, raspberries \$9/\$3

Chocolate Peanut Crunch

Peanut dacquoise, milk chocolate mousse, crispy peanut feuilletine \$9/\$3

New York Style Cheesecake

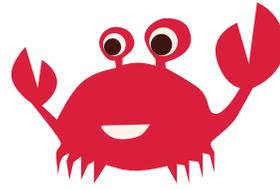
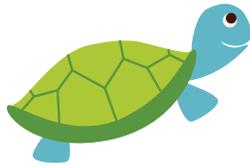
Sour door county cherries, roasted pistachios, crème Chantilly \$9/\$3



Rachel Rick
SURG Executive Pastry Chef

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness





KIDS MENU

OFFERED TO CHILDREN
AGES 3-13 YEARS OLD.

Personal Mini Pizza \$10

Traditional mini pizza, choice of sausage, pepperoni, or cheese and a side of fresh fruit

Macaroni and Cheese \$10

Elbow macaroni with cheddar cheese

Grilled Cheese \$10

Served with a side of fresh fruit

Mini Sliders \$10

Two mini beef sliders served with a side of french fries and ketchup

Mini Corn Dogs and Fries \$12

10 mini corn dogs served with French fries, ketchup and fresh fruit

Spaghetti and Meatballs \$12

Spaghetti with beef meatballs and red sauce

Chicken Tenders and Fries \$12

3 chicken breast tenders served with French fries, ketchup, fresh fruit, and a choice of ranch or BBQ dipping sauce