



INTERCONTINENTAL®
MILWAUKEE



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BREAKFAST BUFFETS

All buffet service is based on 1 ½ hours of service time.

Standard Continental

(10 person minimum)

Chilled Orange and Grapefruit Juices

Minted Fruit Salad

Chef's Selection of Fresh Baked Croissant, Danish and Muffins

Whole Butter, Preserves and Marmalades

Coffee, Decaffeinated Coffee

Assorted Herbal Teas

\$18.00/person

Embellishments:

Croissant Sandwich with Ham or Bacon, Eggs, Cheddar Cheese **\$6.00/person**

English Muffin Sandwich, Egg White Florentine, Sausage Patty **\$6.00/person**

Breakfast Burrito, Eggs, Pepper Jack Cheese, Chorizo, Pico de Gallo **\$6.00/person**

Individual Fruit Yogurts **\$3.00/person**

Berry, Granola & Vanilla Greek Yogurt Parfaits **\$7.00/person**

Steel Cut Oatmeal, Brown Sugar, Pecans, Golden Raisins **\$3.50/person**

Wisconsin Cheddar Spiked Grits, Whole Butter **\$3.50/person**

New York Style Bagels with Cream Cheese **\$39.00/dozen**

Whether dining out or preparing food at home, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

A 22% service charge and 6.1% sales tax will be applied to the quoted charges. Price subject to change without notice.



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BREAKFAST BUFFETS

All buffet service is based on 1 ½ hours of service time.

The Basic Buffet

(25 person minimum)

Chilled Orange, Cranberry and Grapefruit Juices
Seasonal Fruit and Berry Display
Chef's Selection of Fresh Baked Croissants, Danish and Muffins
Whole Butter, Preserves and Marmalades
Farm Fresh Scrambled Eggs with Snipped Chives
Applewood Smoked Bacon, Pork Sausage Links
Breakfast Potatoes, Peppers, Onion, Thyme
Coffee, Decaffeinated Coffee
Assorted Herbal Teas
\$25.00/person

Embellishments:

New York Style Bagels with Cream Cheese
\$39.00/dozen
Chicken Apple Sausage or Grilled Ham Steaks
\$4.00/person
Grapefruit Sections, Milwaukee Harvested Honey,
Micro Lavender Mint **\$5.00/person**
Steel Cut Oatmeal, Brown Sugar, Pecans, Golden Raisins
\$3.50/person
Wisconsin Cheddar Spiked Grits, Whole Butter
\$3.50/person
Buttermilk Pancakes, Whipped Butter, Maple Syrup
3.00/person

InterContinental Morning

(25 person minimum)

Chilled Orange, Cranberry and Grapefruit Juices
Seasonal Fruit and Berry Display
Chef's Selection of Fresh Baked Croissants, Danish and Muffins
Whole Butter, Preserves and Marmalades
Berry, Granola & Vanilla Greek Yogurt Parfaits
Farm Fresh Scrambled Eggs with Snipped Chives
Cinnamon Orange Zest Brioche French Toast, Powdered Sugar,
Vermont Syrup
Applewood Smoked Bacon, Pork Sausage Links
Lyonnais Baby Potatoes, Caramelized Onion, Lardon
Coffee, Decaffeinated Coffee
Assorted Herbal Teas
\$30.00/person

Breakfast Action Stations

(all stations require one chef attendant per 100 guests at \$100/hour)

Freshly Griddled Belgian Waffles, Chantilly Cream,
Seasonal Berries, Vermont Syrup
\$8.00/person
Farm Fresh Omelet Station, Customized with Spring Onions,
Peppers, Crumbled Bacon, Sausage, Wisconsin Cheddar, Monterey
Jack Cheese, Sliced Mushrooms, Ham, Tomatoes & Spinach
\$8.00/person
Chef Carved Mustard Glazed Corned Beef Brisket, Jalapeño
Hollandaise Sauce
\$9.00/person

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REFRESHMENT BREAKS

10 person minimum on all refreshment breaks.

Healthy Choice \$18.00/person

Green Apple-Watermelon, Pomegranate-Acai Berry and Carrot Juice Shooters

Whole Seasonal Fruit

Granola Bars

Individual Greek Yogurts

House-Made Trail Mix

Coffee, Decaffeinated Coffee

Assorted Herbal Teas

Dessert Time \$16.00/person

Assorted Freshly Baked Cookies

Double Fudge Brownies

Chocolate Dipped Strawberries

Chocolate Banana Smoothies

Mezze Offerings \$16.00/person

Pita Chips, Naan Bread and Warm Pita Bread

Roasted Red Pepper Hummus

Cucumber Dill Tzatziki

Roasted Eggplant Baba Ganoush

Country Olives

Romaine Spears

Wisconsin Tailgate \$22.00/person

Warm Pretzel Bites, Beer Cheese Sauce, Yellow Mustard

Fried Cheese Curds, Assorted Dips

Wisconsin Brat Sliders, Sprecher® Root Beer Onions

Five Layer Phoenix Dip and Chips

Sprecher® Soft Drinks

Scoop Shoppe \$14.00/person

Vanilla Bean & Decadent Chocolate Ice Cream

Hot Fudge, Caramel and Strawberry Sauces

Cookie Crumbles, Assorted Candy Toppings

Whipped Cream, Chopped Nuts, Cherries

Coffee, Decaffeinated Coffee

Assorted Herbal Teas

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INTERCONTINENTAL®
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PACKAGE BREAKS

10 person minimum on all refreshment breaks.

InterContinental Package Break \$34.00/person

Standard Continental

Chilled Orange and Grapefruit Juices

Minted Fruit Salad

Chef's Selection of Fresh Baked Croissant, Danish and Muffins

Whole Butter, Preserves and Marmalades

Coffee, Decaffeinated Coffee

Assorted Herbal Teas

Morning Refresh

Coffee, Decaffeinated Coffee

Assorted Herbal Teas

Pepsi® Brand Soft Drinks

Bottled Water

Afternoon Refresh

Warm Pretzel Bites, Beer Cheese Sauce, Yellow Mustard

Assorted Freshly Baked Cookies

Coffee, Decaffeinated Coffee

Assorted Herbal Teas

Pepsi® Brand Soft Drinks

Bottled Water

Embellishments:

Croissant Sandwich with Ham or Bacon, Eggs, Cheddar Cheese **\$6.00/person**

English Muffin Sandwich, Egg White Florentine, Sausage Patty **\$6.00/person**

Breakfast Burrito, Eggs, Pepper Jack Cheese, Chorizo, Pico de Gallo **\$6.00/person**

Individual Fruit Yogurts **\$3.00/person**

Berry, Granola, and Vanilla Greek Yogurt Parfaits **\$7.00/person**

Individual Vegetable Crudités with Dip **\$35.00/dozen**

Corn Chips with Salsa **\$3.50/person**

Kettle Chips with Creamy Shallot Dip **\$3.50/person**

Mixed Nuts **\$3.50/person**

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À LA CARTE REFRESHMENT ENHANCEMENTS

Hot Beverages

Coffee, Decaffeinated Coffee	\$50.00/gallon
Assorted Herbal Teas	\$50.00/gallon
House-Made Hot Chocolate.....	\$50.00/gallon

Cold Beverages

Freshly Squeezed Orange and Grapefruit Juices 1/2 gallon	\$25.00
Freshly Squeezed Lemonade or Fruit Punch 1/2 gallon	\$20.00
Chilled Whole, 2%, Skim, Soy or Chocolate Milk 1/2 gallon	\$25.00
Freshly Brewed Iced Tea	\$30.00/gallon
Pepsi [®] Brand Soft Drinks	\$3.00 each
Sprecher [®] Soft Drinks	\$4.00 each
Bottled Water	\$3.50 each
Still or Sparkling Mineral Waters.....	\$4.00 each
Assorted Bottled Juices	\$4.00 each
House-Made Yogurt Smoothies.....	\$6.00 each

Bakery Selections

Assorted Breakfast Danish	\$36.00/dozen
Assorted Freshly Baked Muffins or Scones.....	\$36.00/dozen
Flaky Butter Croissants or Cinnamon Rolls.....	\$38.00/dozen
New York Style Bagels with Cream Cheese	\$39.00/dozen
Assorted Freshly Baked Cookies.....	\$36.00/dozen
Double Fudge Brownies.....	\$36.00/dozen
House Made Vanilla & Chocolate Cupcakes	\$42.00/dozen

Snacks and Munchies

Individual Fruit Yogurts.....	\$3.00 each
Berry, Granola and Vanilla Greek Yogurt Parfaits	\$7.00 each
Whole Fresh Fruit.....	\$2.50 each
Fresh Fruit Kabobs with Honey Greek Yogurt Dip	\$35.00/dozen
Individual Vegetable Crudités with Dip	\$35.00/dozen
Ice Cream Bars.....	\$5.00 each
Silver Dollar Sandwiches.....	\$48.00/dozen
Assorted 16" Pizzas	\$25.00 each
Warm Pretzel Bites, Beer Cheese Sauce, Yellow Mustard.....	\$4.00/person
Assorted Granola and Energy Bars.....	\$4.00 each
Assorted Candy Bars.....	\$3.00 each
Individual Cereals with Chilled Milk.....	\$3.00 each
Corn Tortilla Chips with Salsa.....	\$3.50/person
Kettle Potato Chips with Creamy Shallot Dip	\$3.50/person
Individual Bags of White Cheese Popcorn, Pretzels, Potato Chips.....	\$3.50 each
Assorted Dry Snacks	\$3.00/person
Mixed Nuts	\$3.50/person

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PLATED BREAKFAST

*All Breakfast Entrées Include: Freshly Brewed Regular and Decaffeinated Coffee, Assorted Herbal Teas, and a glass of Orange Juice.
An additional charge of \$2.00 per person will apply if more than one entrée is selected.*

All American Breakfast

Scrambled Farm House Eggs with Snipped Chives
Roasted Red Potatoes, Caramelized Onions, Grilled Tomato
Thick Cut Smoked Bacon
Chef's Selection of Pastries and Muffins
Butter, Preserves and Marmalades

\$16.00/person

English Breakfast

Two Fried Eggs, Bangers, Smoked Bacon
Baked Beans, Sautéed Mushroom, Grilled Tomato
Potatoes O'Brien
Chef's Selection of Pastries and Muffins
Butter, Preserves and Marmalades

\$24.00/person

Vanilla French Toast

Bourbon Vanilla Scented French Toast, Seasonal Berry Compote
Vermont Maple Syrup
Chicken Apple Sausage

\$16.00/person

InterContinental Quiche

Greek Yogurt, Seasonal Fruit and Granola Parfait
Egg White Quiche, Baby Spinach, Diced Ham, Gruyère Cheese
Campari Tomato Jam
Frisée & Petite Herb Salad, Lemon and Arbequina Olive Oil
Oat Bran Muffins

Butter, Preserves and Marmalades

\$24.00/person

Wisconsin Benedict

Poached Farm Eggs, English Muffin, Carr Valley® Cheddar,
Shaved Ham

Chervil Hollandaise

Yukon Gold Potato Hash

Chef's Selection of Pastries and Muffins

Butter, Preserves and Marmalades

\$22.00/person

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OUR DELICATESSEN

All buffets include: Freshly Brewed Regular and Decaffeinated Coffee, Assorted Herbal Teas.

Service is based on 1 ½ hours of service time.

Roll-In Lunch Buffet \$27.00/person

(10 person minimum)

Seasonally Inspired Soup du Jour

Farmer's Potato Salad, Hard Boiled Egg, Pancetta,
Scallion Vinaigrette

Seasonal Greens, Shaved Carrot, Cucumber, and Tomato with
White Balsamic Vinaigrette and Ranch Dressings

Greek Pasta Salad, Cucumbers, Kalamata Olives, Oven Cured
Tomatoes, Feta Cheese, Cabernet Vinaigrette

Choice of Two Prepared Deli Sandwiches

Cookies and Dessert Bars

Enhanced Roll-In Lunch Buffet \$29.00/person

(25 person minimum)

Seasonally Inspired Soup du Jour

Rolls and Butter

Farmer's Potato Salad, Hard Boiled Egg, Pancetta,
Scallion Vinaigrette

Iceberg Wedge, Buttermilk Blue, Shaved Red Onion,
Rainbow Tomatoes, Red Wine Gastrique, Blue Cheese Dressing

Greek Pasta Salad, Cucumbers, Kalamata Olives,
Oven Cured Tomatoes, Feta Cheese, Cabernet Vinaigrette

Choice of Three Prepared Deli Sandwiches

Kettle Cooked Chips, Upscale French Onion Dip

Chef's Selection of Desserts

Embellishments:

Sliced Fruit Display, Red Grapes and Berries.....\$2.00/person

Minted Fruit Salad\$2.00/person

Mini Dessert and Petit Fours\$2.00/person

Prepared Deli Sandwiches

(All sandwiches available as wraps)

Oven Roasted Turkey, Applewood Bacon, Pepper Jack Cheese,
Harissa Mayo, Country Baguette

Brown Sugar Ham, Brie Cheese, Tomato, Watercress, Grainy
Mustard, Sourdough Roll

Shaved Roast Beef, Caramelized Onions, Aged Swiss, Arugula,
Horseradish Mayo, Pretzel Roll

Albacore Tuna Salad, Tomato, Boston Lettuce, Pepper Aioli,
Grilled Pita Bread

Italian Grinder, Ham, Mortadella, Salami, Provolone, Pepperoncini,
Olive Oil Sherry Vinegar, Baguette

Portobello Mushroom, Grilled Zucchini, Piquillo Pepper, Goat
Cheese, Kalamata Hummus, Naan Bread

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OUR DELICATESSEN

All buffets include: Freshly Brewed Regular and Decaffeinated Coffee, Assorted Herbal Teas

All buffets require a minimum of 25 people or an additional fee per person will apply. Service is based on 1 ½ hours of service time..

Executive Deli Buffet \$35.00/person

Seasonally Inspired Soup du Jour
Wheat Berry and Farro Salad, Caramelized Onions,
Oven Cured Tomatoes, Broccolini
Tomato and Mozzarella Salad, Cracked Pepper, Basil Pesto,
Meyer Lemon Olive Oil
Salad Bar with Artisan Lettuce, Marinated Chickpeas, Cucumber,
Tomatoes, Country Olives
Buttermilk Ranch and Apple Cider Vinaigrette
Build Your Own Sandwiches:
Smoked Turkey Breast, Brown Sugar Ham, Peppered Sirloin
Sliced Tomatoes, Boston Lettuce, Shaved Red Onions
Aged Cheddar, Swiss, Pepper Jack and Provolone Cheeses
Pickles, Mayonnaise, Dijon, Yellow Mustard
Rustic Country Breads
Cookies, Bars and Brownies

Embellishments:

Traditional Chicken Salad, Red Grapes, Celery,
Tarragon Mayonnaise\$2.00/person
Artisan Cured Meats: Mortadella, Capicola,
Genoa Salami\$2.00/person
Warm Applewood Smoked Bacon\$1.00/person
Chef's Selection of Mini Desserts and Petit Fours\$2.00/person

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LUNCH BUFFETS

All buffets include: Freshly Brewed Regular and Decaffeinated Coffee, Assorted Herbal Teas.

All buffets require a minimum of 25 people or an additional fee per person will apply. Service is based on 1 ½ hours of service time.

Tuscan Lunch \$32.00/person

Red and Green Romaine Leaves, Parmesan, Black Pepper Ciabatta Crouton, White Anchovy, Caesar Dressing

Grilled Calamari, Arugula, Red Onions, Peppadews, Capers, Limoncello Vinaigrette

White Bean Salad, Garbanzo Beans, Dinosaur Kale, Sundried Tomatoes, Chianti Dressing

Roasted Chicken, Tomatoes, Olives, Capers, Rosemary Broth

Individual Baked Rigatoni Pasta, Baby Spinach, Hot Italian Sausage, Mushroom Ragout, Mozzarella

Soft Polenta, Roasted Piquillo Peppers, Thyme, Buttermilk Blue Cheese

Garlic and Oregano Roasted Seasonal Vegetables

Herb Flatbread, Garlic Knots, Grissini

Ricotta Cannoli, Tiramisu

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Embellishments:

Roasted Garlic, White Bean and Escarole Soup \$2.00/person

Tuscan Herb Grilled Flank Steak, Braised Rainbow Chard, Cippolini Demi \$3.00/person

Penne Puttanesca, Tomatoes, Garlic, Capers, Kalamata Olive, Anchovy, Crushed Pepper \$2.00/person

La Hacienda \$32.00/person

Smoked Chicken Tortilla Soup, Crisp Tortilla Strips, Avocado Pico de Gallo

Romaine Leaves, Grape Tomatoes, Pepitas, Ancho Croutons, Cotija Cheese, Smoked Chili Caesar Dressing

Slow Cooked Three Bean Salad, Hominy, Avocado, Hatch Chiles, Tequila-Lime Vinaigrette

Pickled Vegetable Escabeche

Coffee Adobo Seasoned Taco Beef

Chipotle Seared Chicken Fajitas

Flour and Soft Corn Tortillas

Mexican Rice, Stewed Black Beans with Chorizo

Diced Tomatoes, Shredded Lettuce, Cheddar Cheese

Molcajete Salsa, Salsa Verde, Mexican Crème, Guacamole

Sopapillas, Agave Nectar, Cinnamon Sugar,

Ibarra Chocolate Ancho Chili Brownies

.....

Embellishments:

Tres Leches Cake \$2.00/person

New Mexican Pozole, Traditional Accompaniments: Shredded Cabbage, Cilantro, Radish and Lime \$2.00/person

Mexican Elote: Roasted Corn Cobbettes Brushed w/Lime Aioli, rolled in Cotija Cheese \$2.00/person

Con Queso Dip, Chorizo Sausage, Corn Tortilla Chips..... \$2.00/person

Ancho Chili Grilled Flank Steak..... \$3.00/person

Cilantro Lime Tilapia Fish Tacos..... \$3.00/person

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All buffets require a minimum of 25 people or an additional fee per person will apply. Service is based on 1 ½ hours of service time.

Backyard Barbecue \$36.00/person

Leafy Greens Salad, Peppadews, Cucumbers,
Shaved Rainbow Carrot

Wisconsin Blue Cheese Dressing, White Balsamic Honey Vinaigrette

Deli Style Coleslaw, Organic Cider Vinegar

Macaroni Salad, Peppers, Cheddar Cheese, Green Onions, Corn,
Creamy Buttermilk Dressing

Baby Potato Salad, Hard Boiled Egg, Mustard Chive Vinaigrette

Grilled Beef Burgers and Hot Dogs

Hop Happy Poached Bratwurst, Caraway Sauerkraut

Bone-in Smoked Chicken, Molasses BBQ Sauce

Brown Sugar Baked Beans

Artisan Buns and Rolls

Sliced Beefsteak Tomatoes, Butter Lettuce, Pickled Red Onions,
House-Made Pickles

Sliced Cheddar, Swiss, Mayonnaise, Yellow Mustard and Ketchup

Cast Iron Skillet Cornbread, Butter, Honey

S'mores Tarts, Fresh Fruit Crostata



Embellishments:

Mango BBQ Chicken Breast \$2.00/person

Grilled Swordfish, Pineapple Salsa..... \$4.00/person

Baked Macaroni, Herb Bread Crumb Topping \$2.00/person

Mediterranean Afternoon \$35.00/person

Roasted Garlic Hummus, Pita Chips

Country Olives, Manchego Cheese, Piquillo Peppers, Capers,
Lemon Infused Olive Oil

Bulgur Wheat, Parsley, Marinated Garbanzo Beans, Sundried
Tomatoes, Arugula, Sweet Red Onions, Sherry Vinegar

Baby Spinach Salad, Boiled Egg, Shaved Onion, Bacon, Oregano
Croutons, Red Wine Vinaigrette

Moroccan Style Chicken, Lemon, Garlic, Cinnamon

Locally Farmed Tilapia, Spanish Olives, Pepper-Onion Broth

Couscous with Dried Fruit and Cashews

Penne Pasta, Merguez Sausage, Harissa Cream Sauce

Roasted Eggplant Caponata, Zucchini, Yellow Squash

Toasted Pita, Naan Bread, Garlic Knots

Limoncello Glazed Olive Oil Cakes, Wedding Cookies



Embellishments:

Minestrone Soup, Garlic, Tomatoes, Vegetables,
White Beans, Spinach and Tubetti Pasta \$2.00/person

Nicoise Salad, Seared Ahi Tuna, Romaine Hearts, Fingerling Potato,
Haricot Vert, Olives, Boiled Egg, Tomatoes \$3.00/person

Coriander Seared Beef Tips, Garlic, Chickpeas, Kalamata Olives,
Golden Raisins \$3.00/person

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PLATED LUNCH

All Lunch Entrees feature one soup or salad and one dessert, and include: Fresh Rolls and Butter, Freshly Brewed Regular and Decaffeinated Coffee, Assorted Herbal Teas.

An additional charge of \$2.00 per person will apply if more than one entrée is selected.

SOUPS AND SALADS

Choose One

InterContinental Lunch Salad: Seasonal Greens, Frisée, Marinated Chickpeas, Grape Tomatoes, Radish, Shaved Cucumber, Barrel Aged Feta Cheese, Grilled Hearts of Palm, Organic Apple Cider Vinaigrette

Smoked Onion and Potato Soup

Chicken Tortilla Soup

Curried Vegetable and Lentil Soup

Roasted Corn Chowder

ENTRÉES

Choose One

Roasted Vegetable “Lasagna”

Eggplant, Zucchini, Summer Squash, Ricotta, Mozzarella Cheese

Roasted Garlic Rainbow Quinoa

Basil Scented Tomato and Leek Ragout

\$30.00/person

Thyme Roasted Chicken Breast

Crème Fraîche Whipped Potatoes, Seasonal Vegetables

Pearl Onion and Bacon Jam

Whole Grain Mustard Jus

\$34.00/person

Grilled Boneless Pork Loin Chop

Flash Fried Jasmine Rice, Carrot, Egg, Green Peas

Asian Vegetables

Pickled Shiitake Relish

Tamari Broth

\$35.00/person

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PLATED LUNCH

All Lunch Entrees feature one soup or salad and one dessert, and include: Fresh Rolls and Butter, Freshly Brewed Regular and Decaffeinated Coffee, Assorted Herbal Teas

An additional charge of \$2.00 per person will apply if more than one entrée is selected.

Chili Lime Seared Red Snapper

Soft Cotija and Coriander Polenta

Pickled Escabeche Vegetables

Piquillo Pepper, Onion, Green Olive and Tomato Broth

\$35.00/person

Cashew Crusted Atlantic Salmon

Baby Bok Choy, Heirloom Carrots

Pan Fried Rice Noodles

Mustard Agave Glaze

\$38.00/person

Rigatoni Pasta with Slow Braised Chicken

Roasted Cherry Tomatoes, Charred Broccolini

Wild Mushroom and Sage Broth

Shaved Parmigiano Reggiano

\$28.00/person

Cajun Rubbed Beef Sirloin

Horseradish Potato Purée

Roasted Cippolini Onions, Market Vegetables

Cabernet Sauvignon Reduction

\$45.00/person

LUNCH DESSERTS

Choose One

Tart Cherry Crisp, Oatmeal Crumble, Crème Fraîche

Petite Cheesecake, Black Pepper Strawberry Gastrique, Almond Nougatine

Key Lime Pie, Raspberry Sauce, Mango Coulis, Coconut Cream

Carrot Cake, Candied Walnuts, Raspberry Chambord Glaze

Individual Chocolate Cake, Orange Strawberry Salsa, Whipped Cream (Additional \$2.00/person)

Salted Caramel Layered Apple Pie, Chantilly Cream, Blackberry Purée (Additional \$2.00/person)

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PLATED DINNER

*All Dinner Entrees feature one soup or salad and one dessert, and include: Fresh Rolls and Butter, Freshly Brewed Regular and Decaffeinated Coffee, Assorted Herbal Teas
An additional charge of \$2.00 per person will apply if more than one entrée is selected.*

SOUPS AND SALADS

Choose One

InterContinental Dinner Salad: Artisanal Greens, Watercress, Mixed Farmhouse Tomatoes, Fresh Mozzarella, Pesto, Basil Croutons, White Balsamic Honey Vinaigrette

Smoked Onion and Potato Soup

Chicken Tortilla Soup

Curried Vegetable and Lentil Soup

Roasted Corn Chowder

ENTRÉES

Choose One

Prosciutto Sage Wrapped Chicken Breast

Roasted Pepper-Gorgonzola Polenta

Grilled Market Vegetables

Calvados Cream Sauce

\$39.00/person

Pan Seared Ale Brined Chicken

Gruyère and Caramelized Onion Potato Pancake

Roasted Asparagus, Charred Toybox Tomatoes

Truffled Cream Demi

\$42.00/person

Rosemary Roasted Pork Tenderloin

Seared Cremini Mushroom Risotto

Maple Caramelized Apples

Aged Bourbon Jus

\$42.00/person

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PLATED DINNER

*All Dinner Entrees feature one soup or salad and one dessert, and include: Fresh Rolls and Butter, Freshly Brewed Regular and Decaffeinated Coffee, Assorted Herbal Teas
An additional charge of \$2.00 per person will apply if more than one entrée is selected.*

Pan Seared Gulf Sea Bass

Orange Braised Fennel, Cippolini Onions
Zucchini Garlic Quinoa Pilaf
Saffron Tomato Emulsion

\$54.00/person

Herb Grilled Salmon Filet

Mashed Sweet Potatoes, Toasted Pecans,
Market Vegetables, Maple Sage Cream Sauce

\$52.00/person

Lakefront Stout Braised Beef Short Rib

White Cheddar Cheese Grits
Braised Rainbow Chard, Roasted Garlic

\$58.00/person

Cast Iron Seared NY Strip Steak

Caramelized Brussels Sprouts with Pancetta, Carrot Purée,
Garlic Roasted Baby Potatoes, Spinach
Green Peppercorn Armagnac Jus

\$58.00/person

Cherry Wood Smoked Filet Mignon

Yukon Gold Potato and Celeriac Gratin
Market Vegetables
Shallot Cabernet Reduction

\$60.00/person

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All Dinner Entrees feature one soup or salad and one dessert, and include: Fresh Rolls and Butter, Freshly Brewed Regular and Decaffeinated Coffee, Assorted Herbal Teas.

An additional charge of \$2.00 per person will apply if more than one entrée is selected.

Artisan Cheese Ravioli

Roasted Rainbow Cherry Tomatoes

Burrata Cheese

Light Champagne Cream

\$39.00/person

Sweet Potato Gnocchi

Charred Red Pepper, Butternut Squash

Fontina-Sage Fonduta

\$39.00/person

DINNER DESSERTS

Choose One

Brûlée Citrus Tart with Blueberry Sauce, Honey Meringue, Candied Citrus Peel

Rum Apple Tarte Tatin with Chantilly Cream, Spiced Caramel

Vanilla Bean Cake, Chocolate Stout Center

Strawberry Glazed Cheesecake, Pretzel Crust, Drunken Berry Compote

Mascarpone Mousse with Raspberry Gelée, Dark Chocolate Glaze, Chocolate Biscuit (Additional \$2.00/person)

Hazelnut Mousse with Flourless Chocolate Cake, Feuilletine Crunch, Chocolate Sauce (Additional \$2.00/person)

Whether dining out or preparing food at home, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

A 22% service charge and 6.1% sales tax will be applied to the quoted charges. Price subject to change without notice.



INTERCONTINENTAL®
MILWAUKEE

DINNER BUFFETS

All buffets include: Freshly Brewed Regular and Decaffeinated Coffee, Assorted Herbal Teas.

All buffets require a minimum of 25 people or an additional fee per person will apply. Service is based on 1 ½ hours of service time.

Pacific Rim Buffet \$54.00/person

Vietnamese-Style Hot Pot

Rice Noodle, Roasted Mushroom, Scallion, Thai Basil, Sambal, Hoisin, Mung Bean Sprouts, Fresh Coriander, Lime, Peppered Ginger Beef Broth

Thai Peanut Chopped Salad

Napa and Purple Cabbage, Bok Choy, Peppers, Pickled Carrot and Onion, Roasted Peanuts, Sesame, Daikon, Scallion, Roasted Peanut Red Curry Vinaigrette

Papaya Mango Salad

Mint, Basil, Cilantro, Carrot, Cracked Pepper, Grilled Red Onion, Bamboo Shoot, Hearts of Palm, Sweet Citrus Rice Wine Vinaigrette

Korean BBQ Short Ribs

Garlic, Ginger, Lemongrass and Chili Marinade, Traditional Korean BBQ Rub

Sweet Chili Glazed Chicken Thighs

Scallion Vinaigrette, Grilled Broccoli, Toasted Cashews

Pineapple and Toasted Coconut Fried Rice with Crispy Fried Shallots

Medley of Roasted Bok Choy and Broccolini, Caramelized Eggplant, Sesame Hoisin Glaze

Coconut and Toasted Ginger Panna Cottas, Sweet Sesame Brittle

Youtiao-Sugar Dusted Chinese-Style Doughnuts

Embellishments:

Chef Attended Slow Cooked Smokey Kahlúa® Suckling Pig in Banana Leaves, Roasted Sweet Potatoes..... \$10.00/person

Roasted Tilapia with Korean Chili, Sugar, Soy Sauce, Sesame Oil, Sesame Seeds, Green Onions, Garlic \$4.00/person

Individual Honey Rice Pudding with Gingered Asian Pear..... \$3.00/person

Italiano \$55.00/person

Antipasti

Grilled Italian Vegetables, Assorted Pickled Vegetables, Balsamic Glaze

Chopped Romaine Salad

Peppadews, Olives, Feta Cheese, Roasted Garlic Dressing

Grilled Calamari Salad

Citrus, Salt Packed Capers, Pickled Red Onion, Mizuna, Cabernet Vinegar

Pan Seared Seasonal Fish

Arbequina Olive Oil, Braised Leek and Tomato Ragout

Individual Braised Short Rib Plates

Sambuca Demi-Glace, Tobacco Onions, Sel de Gris

Rich Soft Polenta

Wild Mushrooms, Porcini Dust, Oregano, Parmigiano Reggiano

Gorgonzola Mashed Potatoes, Thyme Infused Cream, Wisconsin Blue

Medley of Seasonal Vegetables

Tiramisu, Italian Wedding Cookies

Embellishments:

Seasonally Inspired Soup du Jour \$2.00/person

Roasted Airline Chicken Breast, White Truffle Cream \$2.00/person

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INTERCONTINENTAL®
MILWAUKEE

DINNER BUFFETS

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All buffets require a minimum of 25 people or an additional fee per person will apply. Service is based on 1 ½ hours of service time.

Southern-Style

Corn and Oyster Chowder

Sweet Corn, Tender Belly Bacon, Chive Crème Fraîche

Heirloom Carrot Salad

Peppery Rocket Leaves, Toasted Almonds, Dates, Lemon-Thyme Vinaigrette

Quinoa and Roasted Vegetable Salad

Sun-Dried Tomatoes, Manchego, Minus 8 Vinegar, Extra Virgin Olive Oil

Cucumber and Heirloom Radish Salad

Marinated Cucumber, Red Onions, Rainbow Radish

Braised St Louis Style Bone-In Pork Ribs

Dry Rubbed, Slow Roasted, Carolina Mustard BBQ Glaze

Crisp Fried Chicken

Buttermilk Herb Marinade, Rosemary Gravy

Basil Whipped Potatoes

Yukon Gold Potatoes, Basil Infused Cream

Garlic Seared Broccoli Rabe

Rapini, Garlic, Grilled Lemons, Piquillo Peppers

Cast Iron Green Chile Corn Bread, Sweet Potato Biscuits

Whipped Butter, Wisconsin Honey

Assortment of Cakes and Pies

\$52.00/person

Embellishments:

Grilled NY Strip Steak \$4.00/person

Seared Seasonal Fish \$3.00/person

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INTERCONTINENTAL®
MILWAUKEE

RECEPTIONS

All packages require a minimum of 25 people or an additional fee per person will apply. Service is based on 1 ½ hours of service time.

PACKAGE #1 \$46.00/person

DISPLAYS

Vegetable Crudités with Creamy Ranch Dip and Guacamole

Artisan Wisconsin Cheese Display with Lavosh and Crackers

STATION *(Chef Attendant Required - \$100 per chef per hour)*

Mashed Potato Martini Bar

Creamy White or Sweet Potato Mash with Garnishes to Include Bacon, Wisconsin Blue, Cheddar, Caramelized Onions, Sautéed Mushrooms, Roasted Garlic, Candied Pecans, Feuilletine, Maple Syrup

SMALL PLATES

Rainbow Beets, Candied Walnuts, Humboldt Fog® Goat Cheese, Tiny Greens, Aged Balsamic Glaze

Braised Short Ribs, Barolo Wine Reduction, Parsley and Tarragon Gremolata, Tobacco Onions

Seared Day Boat Scallop, Preserved Lemon Risotto, Piquillo Pepper Coulis, Petite Basil

PACKAGE #3 \$52.00/person

HORS D'OEUVRES

Steamed Pork and Shrimp Shao Mai, Sake Plum Sauce

Duck Potstickers, Tuxedo Sesame Seeds, Hoisin Sauce

STATIONS *(Chef Attendant Required - \$100 per chef per hour)*

Pad Thai Station

Flash Fried Chicken, Rice Noodles, Peanuts, Thai Chili, Egg, Cilantro, Tamarind Glaze, Scallions

Peking Duck Station

Shredded Slow Roasted Peking Duck Rolled in Mu Shu Pancakes Cucumber, Scallions, Peanuts, Hoisin Glaze, Five Spice, Star Anise

SMALL PLATES *(Chef Attendant Required - \$100 per chef per hour)*

Seared Ahi Tuna Medallions, Togarashi Spice, Tamari Glaze, Wakame, Green Pea tendrils, Micro Shiso

Evil Jungle Shrimp, Jumbo Prawns, Thai Basil, Green Peppercorn Sauce, Coconut Jasmine Rice

PACKAGE #2 \$49.00/person

DISPLAYS

Artisan Wisconsin Cheese Display with Lavosh and Crackers

Charcuterie Board with Assorted Crackers and Breads

STATIONS *(Chef Attendant Required - \$100 per chef per hour)*

Shrimp and Grits Station

Heirloom White Corn Grits, Shrimp, Roasted Peppers, Summer Corn, Andouille Sausage, Tasso Cream Sauce

Salad Station

Caesar Salad, Sautéed Garlic Wild Mushrooms, Herb Croutons, Shaved Parmesan, Marinated White Anchovies, Traditional Dressing

Macaroni and Cheese Station

Cellantini and Orecchiette Pastas, Smoked Gouda and Gruyère Creams, Pancetta, Buttermilk Blue, Smoked Cheddar, Grilled Spring Onions, Wild Mushrooms, English Peas, Red Pepper Flakes

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INTERCONTINENTAL®
MILWAUKEE

RECEPTIONS

RECEPTION DISPLAYS

Vegetable Crudités

Garden Fresh Raw Vegetables
Creamy Ranch Dip, Guacamole

\$5.00/person

Artisan Wisconsin Cheese Display

Cheddar, Blue Cheese, Gouda, Goat Cheese
Chef's Selection of Jams and Chutneys, Dried Fruit, Candied Nuts
Lavosh and Crackers

\$6.00/person

Charcuterie Board

Soppressata, Salami, Ham, Mortadella, Capicola, Ham, Dried Sausages
Assorted Mustards, Country Olives
Assorted Breads and Crackers

\$6.00/person

Mediterranean Dips

Hummus, Tzatziki, Baba Ganoush
Romaine Spears, Toasted Pita Chips

\$5.00/person

Exotic Fruit Display

Carved Seasonal Melon, Market Berries
Lavender Honey Greek Yogurt

\$5.00/person

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INTERCONTINENTAL®
MILWAUKEE

RECEPTIONS

CARVING STATIONS

(Chef Attendant Required - \$100 per chef per hour)

Cherry Wood Smoked Tenderloin

(Serves 15-20 people)

Silver Dollar Rolls, Perigordine Sauce, Roquefort Cream,
Whole Grain Mustard, Horseradish Cream

\$350.00 each

Achiote Rubbed NY Strip Loin

(Serves 20-25 people)

Mexican Chimichurri, Parsley, Cilantro, Serrano Chilies, Warm Flour Tortillas

\$325.00 each

Lakefront IPA Brined Bone-In Turkey

(Serves 20 people)

Silver Dollar Rolls, Natural Gravy, Dried Cranberry Relish

\$200.00 each

Mojo Marinated Pork Loin

(Serves 20-25 people)

Sopes, Roasted Pineapple Chutney, Pan Gravy

\$200.00 each

Dry-Rubbed, Slow-Roasted Beef Brisket

(Serves 10-15 people)

Skillet Corn Bread, Molasses BBQ Sauce, Green Red Onions

\$275.00 each

Salmon En Croute

(Serves 25-30 people)

Salmon Filet, Scallop Mousseline, Puff Pastry, Horseradish Cream Sauce, Grilled Lemons

\$275.00 each

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INTERCONTINENTAL®
MILWAUKEE

RECEPTIONS HOT HORS D'OEUVRES

Items are priced per dozen. Four dozen minimum per selection. Additional passer fee of \$50.00 per attendant to apply for passing selections.

Wild Mushroom and Gorgonzola Crostini **\$36.00/dozen**

Macaroni and Cheese Spoon, Bacon, White Truffle, Parmesan Bread Crumbs **\$36.00/dozen**

Asian Vegetable Spring Rolls, Brown Sugar Tamari Dipping Sauce **\$36.00/dozen**

Buffalo Chicken Croquettes, Blue Cheese Dip **\$38.00/dozen**

Jamaican Jerk Chicken Sate, Mango Sweet Chili **\$38.00/dozen**

Curried Vegetable Samosa, Spicy Chutney Yogurt Drizzle **\$38.00/dozen**

Steamed Duck Potstickers, Tuxedo Sesame Seeds Hoisin Sauce **\$39.00/dozen**

Beef Empanada, Crisp Cabbage, Salsa Verde **\$39.00/dozen**

Bacon Wrapped Dates, Lavender Honey **\$39.00/dozen**

Korean Fried Chicken Wings, Honey Soy Glaze **\$39.00/dozen**

Parmesan Crusted Artichoke Hearts, Pomodoro Sauce **\$39.00/dozen**

Brie en Croûte, Apricot Glaze, Raspberry **\$42.00/dozen**

Steamed Pork and Shrimp Shao Mai, Sake Plum Sauce **\$42.00/dozen**

Zucchini, Garlic and Cheddar Quinoa Cakes Chipotle Sour Cream **\$42.00/dozen**

Bacon Wrapped Scallops, Maple Sesame Glaze **\$48.00/dozen**

Petite Blue Crab Cakes, Aleppo Pepper Remoulade **\$48.00/dozen**

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INTERCONTINENTAL®
MILWAUKEE

RECEPTION COLD HORS D'OEUVRES

Items are priced per dozen. Four dozen minimum per selection. Additional passer fee of \$50.00 per attendant to apply for passing selections.

Individual Vegetable Crudités with Hummus Dip **\$35.00/dozen**

Quinoa Spoons, Oven-Cured Tomato, Minus 8 Vinegar, Manchego Cheese **\$36.00/dozen**

Seasonal Melon Gazpacho Shooter, Crisp Prosciutto Petite Basil **\$36.00/dozen**

Oven Cured Tomato and Castelvetrano Olive Bruschetta **\$39.00/dozen**

Caprese Lollipop, Grape Tomatoes, Buffalo Mozzarella, Aged Balsamic **\$39.00/dozen**

Serrano Ham Wrapped Manchego Cheese, Kalamata Olive **\$42.00/dozen**

Goat Cheese Quiche Tartlets, Balsamic Glaze **\$42.00/dozen**

Mahi Mahi Ceviche Shooters, Aji Amarillo, Citrus Broth **\$42.00/dozen**

Mini Baked Potato, Chive Crème Fraîche Pancetta Confetti **\$42.00/dozen**

Chipotle Chicken Salad Cones, Whipped Boursin Cheese **\$42.00/dozen**

Grilled and Chilled Margarita Shrimp Skewer, Tequila-Lime Marinade, Candied Jalapeño **\$48.00/dozen**

Smoked Salmon Crostini, Fried Capers, Lemon Cream **\$48.00/dozen**

Beef Tenderloin Crostini, Goat Cheese, Bell Pepper Chutney **\$48.00/dozen**

Tuna Tataki, Wakame, Sambal Cucumber Salad **\$50.00/dozen**

Kil@Wat Tuna Tartar Tacos, Taro Root Shell, Sriracha Aioli **\$50.00/dozen**

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INTERCONTINENTAL[®]
MILWAUKEE

COCKTAILS & BEVERAGES

Consumption Bar Prices

Call Brands	\$7.00
Premium Cocktails	\$8.00
Prestige Cocktails	\$9.00
House Wine	\$8.00
Domestic Beer	\$5.00
Imported Beer	\$6.00
Selected Cordials	\$10.00
Soft Drinks	\$3.00
Mineral Waters	\$4.00

PACKAGE BEVERAGE PRICES

Amount charged is based on guarantee or actual attendance if higher.

Full Bar

	Call	Premium	Prestige
1st Hour	\$14.00	\$16.00	\$18.00
2nd hour	\$10.00	\$12.00	\$14.00
4-hour package	\$35.00	\$40.00	\$45.00
Each additional hour	\$8.00	\$9.00	\$10.00

Soda/Beer/Wine

Includes house wines, domestic bottled beer and Pepsi[®]
brand soft drinks.

Four-Hour Package **\$30.00**/person
or **\$8.00**/per hour/per person

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INTERCONTINENTAL®
MILWAUKEE

WINE SELECTION

RED WINES

HOUSE REDS

\$35.00/bottle

Robert Mondavi Merlot

Robert Mondavi Cabernet Sauvignon

WHITE WINES

HOUSE WHITES

\$35.00/bottle

Robert Mondavi Chardonnay

Robert Mondavi Sauvignon Blanc

PREMIUM RED WINES

Storypoint Cabernet Sauvignon \$40.00/bottle

Rodney Strong Sonoma Cabernet Sauvignon \$48.00/bottle

MacMurray Ranch Pinot Noir \$60.00/bottle

Murphy-Goode Red Blend \$40.00/bottle

Trivento Malbec \$48.00/bottle

PREMIUM WHITE WINES

William Hill Chardonnay \$40.00/bottle

Rutherford Ranch Chardonnay \$48.00/bottle

Matanzas Creek Sauvignon Blanc \$48.00/bottle

Mazzoni Pinot Grigio \$40.00/bottle

CHAMPAGNE & SPARKLING WINE

Freixenet Cava \$35.00/bottle

Faire la Fête, Brut, France \$40.00/bottle

Note: These wine varieties are subject to change without notice. We are happy to customize a wine menu for you featuring hand selected wines for our seasonal Kil@wat wine menu as well if you do prefer something different.

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INTERCONTINENTAL®
MILWAUKEE

POLICY STATEMENT FOR BANQUET EVENTS

MENU SELECTION

- Menu selection and pricing will be guaranteed 21 days prior to the event.
- One entrée selection on all banquet menus is recommended. Exceptions can be made for dietary or religious restrictions. If more than one entrée is selected there will be an additional charge of \$2.00 per guaranteed person.
- A \$25.00 service fee will be applied to plated meal functions with a guarantee of less than 25 guests.
- Food prepared by the hotel, which is not consumed by attendees, may not be taken out of the hotel after the function. The only exception is wedding cake tops.
- Hors d'oeuvres reception and buffet food service is limited to 1.5 hours.
- The hotel recommends that all food and beverage be provided by the hotel.
- In the event that items are brought in to the hotel, additional service charges, cutting fees, display charges, or corkage fees will apply.
- In the event we allow the group to bring food or beverage items (charitable events), the hotel does not assume responsibility for the quality, timeliness, or price of food and beverage items brought into the hotel.
- In the interest of being environmentally responsible, we may substitute appropriate items as needed.
- Menu selection and pricing will be guaranteed 30 days prior to the event or upon signed banquet event orders.

BAR SERVICES

- Hosted Bars – Guests order the drinks of their choice and billing of consumption plus gratuity and tax is sent to the host of the event. Hosted bars can be arranged as a package with an hourly charge or based on consumption.
- Cash Bars – Guests purchase their drinks individually at the bar. Prices include tax and gratuity.
- Bartenders – The hotel staffs one bartender for every 75 guests. A bartending fee of \$100 per bartender will apply for cash bars or if additional staffing is requested. There is a \$300 minimum on each bar.

GUARANTEES

- Confirmation on all meal functions as to the number of guests to be served must be made no later than 10:00 am, five business days prior to the scheduled event. In the event this number is not given, we will assume the expected number printed on the banquet event order is the guarantee and will charge accordingly.
- A floor plan or diagram must be submitted three business days prior to the event, if applicable.
- Groups of 100 attendees or more, the hotel must be notified two weeks in advance as to the approximate number of guests expected. In the event the guarantee number differs drastically from the anticipated attendance at the time of the booking, the hotel reserves the right to reassign the function to a room that will better accommodate the group. Charges per the terms of the contract will apply.
- Weddings are contracted for a specific room. Food purchase minimums apply in order to guarantee that designated room.
- Cancellation fees will apply if an event is cancelled, per the contract terms.

AUDIO VISUAL / AMENITIES

- The hotel will accept responsibility for storing items brought into the hotel overnight if the rental arrangement and payment has been arranged through the hotel. Storage fees may apply.
- The hotel has an exclusive contract with American Audio Visual for audio visual services. Additional fees as indicated in the production guidelines will be assessed for technical services and additional set-up requirements for audio visual equipment supplied by a source other than InterContinental Milwaukee or American Audio Visual.
- Audiovisual equipment contracted outside the hotel must be removed immediately following the conclusion of the event.
- The hotel and American Audio Visual assume no responsibility for services contracted outside of the hotel.



INTERCONTINENTAL®
MILWAUKEE

POLICY STATEMENT FOR BANQUET EVENTS

PERSONAL ITEMS

- The hotel does not assume responsibility for any personal items, food or beverage left behind at the conclusion of the function.
- The hotel is not responsible for damage or loss of any merchandise or articles brought into the hotel or left behind after the conclusion of the event.
- The hotel does not accept responsibility for the security of wedding gifts or card boxes. It is the client's responsibility to secure all gifts and cards received prior to dinner.

ADDITIONAL SERVICES

- The hotel will provide a complimentary coat check for groups over 100 people, based on the weather. Standard staffing is one attendant per 125 guests. The hotel is not responsible for lost or stolen items.
- The hotel parking ramp is available to banquet patrons at posted ramp prices. Parking is subject to availability.
- For groups that request parking passes to which all parking charges are to be billed, a 10% fee will apply.

ADDITIONAL CHARGES

- Additional charges will apply when items are brought in from outside that require additional hotel set up labor.
- All food, beverage and room rental prices are subject to applicable service charge (currently 22%) and 6.1% sales tax.

SHIPPING AND RECEIVING

- Packages may be delivered to the hotel no more than 3 business days prior to the date of the meeting and must be shipped back within three business days following the meeting. An additional charge may apply for storage, as well as the shipping fees dictated in the contract.
- All packages should include the following information: Conference name, Hotel Contact, Client's Name, Meeting Date.

PAYMENT POLICIES

The following payments must be made in advance of the function unless credit has been established to the satisfaction of the hotel:

- A deposit of \$1,500 or 10% of anticipated revenue is required with the return of the signed contract to ensure your space as definite.
- The remaining 100% of the total anticipated costs must be paid three business days prior to the function by cash, credit card or cashier's check.
- All groups approved of direct billing will agree to payment terms of 30 days.
- A finance charge of 1.5% per month (18% annual) will be applied to the unpaid balance after 30 days, if the group was approved for direct billing.
- Deposits are required for all weddings, social functions and holiday parties.
- All deposits are non-refundable.