



THE
INGLESIDE
HOTEL

2810 Golf Road
Pewaukee, WI 53072
262.547.0201



BANQUET MENU

BREAKFAST



THE
INGLESIDE
HOTEL

BANQUET MENU

Plated Breakfast

*Maximum 60-Minute Service | Minimum of 25 Guests | Less than 25 Guests Incur a \$100 Charge
Breakfast Ends at 10:30 AM | Service Includes Coffee, Tea, and Juice*

Quiche | \$25 Per Person

Fresh Baked Ham, Spinach and Cheese Quiche. Served with a Fruit Cup and a Blueberry Muffin

French Toast | \$25 Per Person

Brioche French Toast, Griddled in a Vanilla Scented Batter, Sprinkled with Toasted Pecans, Grilled Sausage, and Maple Syrup

Prime Rib Hash | \$26 Per Person

Prime Rib Breakfast Hash and Crispy Seasoned Lyonnaise Potatoes Topped with Scrambled Eggs

All American | \$24 Per Person

Scrambled Eggs Alongside Bacon, Sausage, and Seasoned Breakfast Potatoes

Vegetarian Egg White Omelet | \$26 Per Person

Egg White Omelet, Filled with Spinach, Cheddar Cheese, and Tomato; Served with Seasoned Breakfast Potatoes, and Sautéed Button Mushrooms

Wisconsin Breakfast | \$26 Per Person

Breakfast Bratwurst, Alongside a Wisconsin Cheese Omelet, Drizzled with a Red Bell Pepper Puree, and Seasoned Breakfast Potatoes

Prices are subject to service charge at prevailing rate and 5% sales tax

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BANQUET MENU

Continental Breakfasts

Energize Your Morning, Start with One of Our Featured Continentals

*Maximum 60-Minute Service | Minimum of 25 Guests | Less than 25 Guests Incur a \$100 Charge
Breakfast Ends at 10:30 AM | Service Includes Coffee, Tea, and Juice*

Early Riser | \$20 Per Person

Assorted Breakfast Breads, Danishes and Muffins, Butter, Preserves

American | \$21 Per Person

Sliced Fresh Fruits, Assorted Breakfast Breads, Danishes and Muffins, Butter, Preserves

Healthy Start | \$23 Per Person

House-Made Granola, Assorted Individual Yogurts, Almond, Dried Cranberries, Breakfast Bars, Seasonal Fruits, and Fresh Baked Muffins

Breakfast Add Ons

\$4 Per Item Per Person | Per-person Add-Ons May Only Be Applied to an Existing Menu

Scrambled Eggs

Bacon or Sausage

Eggs Benedict

Lyonnais Potatoes

Cheddar Hash Browns

Ham and Cheese Omelets

Scrambled Eggs with Diced Ham, Peppers and Cheddar Cheese

Oatmeal with Raisins and Brown Sugar

Biscuits and Homemade Sausage Gravy

Prices are subject to service charge at prevailing rate and 5% sales tax

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BANQUET MENU

Breakfast A La Carte

Bakery

Assortment of Danishes and Donuts | \$36 Per Dozen

Assorted Bagels | \$40 Per Dozen

Assortment of Fresh Baked Muffins | \$36 Per Dozen

Mini Cinnamon Rolls | \$48 Per Dozen

Sticky Buns | \$48 Per Dozen

Mini Croissants | \$36 Per Dozen

Mini Chocolate Croissants | \$38 Per Dozen

Assortments

Croissant Breakfast Sandwiches | \$90 Per Dozen

Egg, Cheddar, Bacon

English Muffin Breakfast Sandwiches | \$90 Per Dozen

Egg, Cheddar, Bacon

Seasonal Fruit Display | SM: \$180 (Serves 25) - LG: \$320 (Serves 50)

Assorted Individual Yogurts | \$3.50 Each

Beverages

Freshly Brewed Anodyne Coffee | \$60 Per Gallon



Assorted Tea | \$3 Per Tea Bag

Assorted Juice Bottles | \$4.50 Each

Milk | \$30 Per Gallon

Soft Drinks | \$3 Each

Regular & Diet Pepsi Products

Bottled Water | \$3 Each

Lemonade | \$30 Per Gallon

Red Bull | \$6 Each

Gatorade | \$5 Each

Hot Chocolate with Mini Marshmallows | \$36 Per Gallon

Deluxe Coffee Bar | \$10 Per Person*

Served with Chocolate Shavings, Whipped Cream, Cinnamon Sticks, Flavored Creamers, and Flavored Syrups

**Enhancement to Regular Coffee Service, Featuring Anodyne Coffee*

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BANQUET MENU

Breakfast Buffets

*Maximum 90-Minute Service | Minimum of 25 Guests | Less than 25 Guests Incur a \$100 Charge
Breakfast Ends at 10:30 AM | Service Includes Coffee, Tea, and Juice*

The Ingleside | \$27 Per Person

Yogurt Parfait with Blueberries and Granola
Breakfast Breads and Mini Chocolate Croissants
Scrambled Eggs with Diced Ham, Peppers and Cheddar Cheese
Baked Cheddar Hashbrowns

South of the Border | \$30 Per Person

Scrambled Egg with Chorizo, Traditional Scrambled Eggs, Sausage Links, Fried Potatoes with Onions, Pepperjack Cheese, Sour Cream, Roast Pepper Salsa, Cilantro, Flour Tortillas, and Seasonal Fruits

The Traditional Buffet | \$32 Per Person

Seasonal Fruits, Cinnamon Rolls, Sticky Buns, Muffins, Danishes, Biscuits and Gravy, Scrambled Eggs, Sausage Links, Bacon, and Lyonnaise Potatoes

The Madison Buffet | \$30 Per Person

Sliced Fresh Fruit, Assorted Breakfast Breads, Danishes and Muffins, Butter, Preserves
Egg White Omelets Ready-Made with Vegetables and Cheddar Cheese
Chicken Breakfast Sausage and Pancakes with Maple Syrup

Add Ons

Chef Omelet Station* | \$8 Per Person

Prepared To Your Liking or Omelets Made-To-Order with Your Guests' Choice of: Cheddar Swiss, Spinach, Ham, Bacon, Bell Peppers, Onions, Mushrooms, Sausage, and Tomatoes

Fluffy Pancake Station* | \$8 Per Person

Fresh Berries, Whipped Cream, Maple Syrup, and Butter

*Requires Chef Attendant | \$100 for 90 Minutes

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BANQUET MENU

LUNCH



THE
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BANQUET MENU

Buffet Lunch

*Maximum 90-Minute Service | Minimum of 25 Guests | Less than 25 Guests Incur a \$100 Charge
Service Includes Coffee, Tea, and Iced Tea*

Soup and Half Wrap Buffet | \$33 Per Person

Platters of Half-Portioned Wraps

Blackened Chicken Caesar with Romaine, Tomato, Parmesan, and Caesar Dressing

Roast Turkey with Cranberry Spread, Provolone, Lettuce, and Tomato

Roast Spring Vegetables with Tomato, Lettuce, Shredded Cheddar, and Pesto Dressing

Fresh Fruit Salad

Classic Potato Salad

Sides Include: Pickles, Kettle Chips, and Your Choice of One of Our Seasonal Chef Prepared Soups

Soup and Salad Bar | \$32 Per Person

Choice of One Seasonal Soup

Rolls and Butter

Spinach, Kale, Baby Greens Blend

Shredded Carrots, Sliced Cucumbers, Tomatoes, Sliced Black Olives, Sliced Mushrooms, Shredded Cheddar, Crumbled Feta, Smoked Bacon, Toasted Almonds, Hard Cooked Egg, Dried Cranberries, Croutons, Sunflower Kernels, Crispy Chow Mein Noodles, Grilled Chicken Breast, Shrimp, Raspberry Vinaigrette, and Ranch Dressing

Seasonal Chef Prepared Soups

Choice of One, Additional Choices are \$3 Per Person

Cream of Broccoli (GF)

Minestrone (GF)

Beef Vegetable with Noodles

Tomato with Basil (GF)

Lemon Chicken and Spinach (GF)

Southwest Corn Chowder

Cream of Chicken with Wild Rice (GF)

Chicken Tortilla Soup (GF)

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BANQUET MENU

*Maximum 90-Minute Service | Minimum of 25 Guests | Less than 25 Guests Incur a \$100 Charge
Service Includes Coffee, Tea, and Iced Tea*

Cream City Deli | \$31 Per Person

Shaved Applewood Smoked Ham, Roast Turkey Breast, and Sliced Roast Beef

Lettuce, Tomato, Bermuda Onion, Pickles, Mayonnaise, Yellow Mustard, Assorted Sliced Cheese,
and Brown Mustard

Classic Potato Salad

Fresh Seasonal Fruit Salad

Tossed Fresh Green Salad with Tomatoes, Carrots, and Cucumbers with Assorted Dressings

Sliced Breads and Sandwich Rolls

Kettle Chips

Loaded Burger and Chicken Bar | \$33 Per Person

Grilled 1/3 Pound Burgers and Grilled Breast of Chicken

Includes: Bleu Cheese, Assorted Sliced Cheese, Lettuce, Tomato, Red Onion, Pickles, Sautéed Mushroom,
Crisp Bacon, and Grilled Onion

Fresh Fruit Salad

Classic Potato Salad

Tossed Fresh Green Salad with Tomatoes, Cucumbers, and Carrots with Assorted Dressings

Brioche Buns

Condiments Included

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BANQUET MENU

*Maximum 90-Minute Service | Minimum of 25 Guests | Less than 25 Guests Incur a \$100 Charge
Service Includes Coffee, Tea, and Iced Tea*

Fiesta Bowls | \$32 Per Person

Flour Tortillas and Corn Chips Included

Chicken and Steak Fajitas with Bell Peppers, and Onions

Black Beans

Cilantro and Lime-Flavored Spanish Rice

Shredded Cheese, Tomato Salsa, Sour Cream

Shredded Lettuce, Guacamole, Pico De Gallo, and Lime Wedges

Italy | \$34 Per Person

Romaine, and Radicchio Salad

Parmesan and Croutons on the Side

Italian Vinaigrette

Tomato Salad with Mozzarella, Onions, Olives, Fresh Basil, and Balsamic Vinaigrette

Rigatoni Pasta with Italian Sausage, Mushrooms, Cream, Tomato Sauce, and Mozzarella Cheese

Grilled Chicken with Lemon and Basil

Pepperoni and Cheese Flatbreads

Fennel, Red Pepper, and Onion

Buttery Cheese Bread

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BANQUET MENU

Maximum 90-Minute Service | Minimum of 25 Guests | Less than 25 Guests Incur a \$100 Charge

Build Your Own Buffet

Service Includes Coffee, Tea, Iced Tea, and Rolls and Butter

Your Choice of One Salad, One Starch, One Vegetable and Two Entrées OR Three Entrées

2 Entrées | \$34 Per Person

3 Entrées | \$38 Per Person

Salad Selections

Garden Green Salad

Fresh Carrots, Tomatoes, Cucumbers, and Ranch or Balsamic Dressing

Crisp Caesar Salad

Shaved Parmesan, Croutons, and Caesar Dressing

Starch Selections

Chive - Garlic Mashed Potatoes

Roast Fingerling Potatoes with Rosemary and Olive Oil

Wild Rice Pilaf

Traditional Mac and Cheese

Risotto

Oven Brownd Potatoes

Vegetable Selections

Fresh Green Beans with Sautéed Shallots and Almonds

Honey Butter Roasted Carrots

Broccoli with Four Cheese Au Gratin

Roasted Vegetable Medley

Chef's Choice Seasonal Vegetables

Grilled Asparagus with Blistered Tomatoes and Balsamic Glaze Drizzle

Prices are subject to service charge at prevailing rate and 5% sales tax

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BANQUET MENU

Build Your Own Buffet

Continued

Entrée Selections

Braised Boneless Short Ribs

Burgundy and Mustard Seeds Demi-Glace

Lemon Chicken

Lightly Breaded and Sautéed with a Tart Lemon Au Jus

Grilled Chicken with Bow Tie Pasta

Farfalle, Chicken, and Creamy Alfredo

Italian Sausage Lasagna

Sausage, Ricotta, Tomato Sauce, and Cheese

Vegetarian Option Also Available

Merlot Braised Tenderloin Tips

with Egg Noodles

Salmon

With Blackberry Gastrique

Baked Atlantic Cod

Topped with a Tomato, Olive, and Basil Relish

Sautéed Pork Loin Cutlets

Rosemary Citrus Cream Sauce

Breaded Cheese Ravioli

Tortellini Parmesan Alfredo

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BANQUET MENU

Plated Entrée Salads

*Maximum 60-Minute Service | Minimum of 25 Guests | Less than 25 Guests Incur a \$100 Charge
Service Includes Coffee, Tea, Iced Tea, and Rolls and Butter | Maximum of Two Entrée Selections*

Southwest Caesar Salad | \$24 Per Person

Chili Garlic Grilled Chicken Breast, Romaine, Roasted Peppers, Fresh Tomatillos, Black Beans, Tortilla Crisps, and Chipotle Caesar Dressing

Substitute Grilled Shrimp for an Additional \$2 Per Person

Concerto Cobb Salad | \$24 Per Person

Mixed Greens, Smoked Bacon, Blue Cheese Crumbles, Chopped Egg, Diced Tomatoes, Pulled Lemon Pepper Chicken, and White Balsamic Dressing

Fresh Spinach Salad | \$22 Per Person

Fresh Spinach, Mandarin Orange, Dried Cranberries, Honey Roasted Pecans, Chevre Cheese, and Sun-Dried Tomato Vinaigrette

Classic Caesar Salad | \$21 Per Person

Heart of Romaine, Garlic Croutons, Tomatoes, Shaved Parmesan, and Caesar Dressing

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BANQUET MENU

Plated Lunch

*Maximum 60-Minute Service | Minimum of 25 Guests | Less than 25 Guests Incur a \$100 Charge
Service Includes Coffee, Tea, Iced Tea, and Rolls and Butter
Your Choice of One Salad, One Starch, and One Vegetable | Maximum of Two Entrée Selections*

Entrées Selections

Petite Filet Mignon | \$46 Per Person

6 Oz Filet Mignon with Button Mushrooms

Chicken Forestiere | \$32 Per Person

Breaded and Sautéed Chicken with a Chardonnay Mushroom Cream Sauce

Short Ribs | \$36 Per Person

Braised Short Ribs with Peppercorn Sauce

Roast Salmon Filet | \$35 Per Person

Compound Butter, Spinach, Mushrooms, and Lemon Béchamel

Hunter's Chicken | \$32 Per Person

Chicken Cutlet with Chasseur Sauce

Bacon Wrapped Pork Medallion | \$35 Per Person

with Herbed Whole Grain Mustard Cream

Salad Selections

Select One

Garden Green Salad

with Fresh Carrots, Tomatoes, Cucumbers, and Ranch or Balsamic Dressing

Crisp Caesar Salad

Shaved Parmesan, Croutons, and Caesar Dressing

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BANQUET MENU

Plated Lunch

Continued

*Maximum 60-Minute Service | Minimum of 25 Guests | Less than 25 Guests Incur a \$100 Charge
Service Includes Coffee, Tea, Iced Tea, and Rolls and Butter
Your Choice of One Salad, One Starch, and One Vegetable | Maximum of Two Entrée Selections*

Starch Selections

Select One

Chive - Garlic Mashed Potatoes

Roast Fingerling Potatoes with Rosemary and Olive Oil

Wild Rice Pilaf

Traditional Mac and Cheese

Risotto

Oven Browned Potatoes

Vegetable Selections

Select One

Fresh Green Beans with Sautéed Shallots and Almonds

Honey Butter Roasted Carrots

Broccoli With Four Cheese Au Gratin

Roasted Vegetable Medley

Chef's Choice Seasonal Vegetables

Grilled Asparagus with Blistered Tomatoes and Balsamic Glaze Drizzle

Prices are subject to service charge at prevailing rate and 5% sales tax

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BANQUET MENU

Boxed Lunches

Minimum Order of 10 Salads or Sandwiches | Maximum of 4 Selections

*Boxed Lunches Include Individual Bag of Chips, Fresh Seasonal Fruit, Chocolate Chip Cookie, Deli Salad, and Condiments
Beverages Not Included*

Sandwiches | \$25 Per Person

Turkey

Hoagie Roll with Oven Roast Turkey, Applewood Smoked Bacon, Pepperjack Cheese, Cranberry-Mustard Relish, Mayonnaise, Tomato, and Lettuce

Ham

Hoagie Roll with Country Ham, Brie Cheese, Tomato, Boston Bibb Lettuce, and Grain Mustard Sauce

Roast Beef

Hoagie Roll with Shaved Roast Beef, Grilled Onion, Tomato, Aged Swiss, Greens, and Horseradish Sauce

Italian

Hoagie Roll with Sliced Italian Meats, Giardiniera Relish, Kalamata Tapenade, and Herb Sandwich Spread

Wraps | \$25 Per Person

Vegetarian

Wheat Wrap with Roast Squash, Grilled Bermuda Onion, Tomato, Roast Pepper, Goat Cheese, and Hummus Spread

Blackened Chicken

Wheat Wrap with Blackened Chicken Breast, Diced Celery, Provolone, Shredded Lettuce, and Tomato

Salads | \$25 Per Person

Blackened Chicken Caesar

Blackened Chicken Breast, Romaine, Croutons, Parmesan, and Chipotle Caesar Dressing

Chef Salad

Mixed Baby Greens, Tomato, Cucumber, Shredded Cheddar, Hard Cooked Egg, Turkey, Ham, and Balsamic Vinaigrette Dressing on the Side

Prices are subject to service charge at prevailing rate and 5% sales tax

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BANQUET MENU

Table Served Desserts | \$8 Per Person

Salted Caramel Turtle Cheesecake

Vanilla Cheesecake with Caramel and Chocolate Topped with Candied Pecans

Grilled Strawberry Shortcake

Grilled Angel Food Cake topped with a Strawberry Compote, Basil, and whipped cream

24 – Carrot Cake

Traditional Carrot Cake, Cream Cheese Frosting, Dried Fruits, and Nuts

Flourless Chocolate Cake

The Classic, Rich Chocolate Ganache “Cake”, Served with Whipped Fresh Cream

Red Velvet

Layered Red Velvet Cake with Cream Cheese Icing, Topped with Chocolate Ganache

New York Cheesecake

Creamy Vanilla Scented Cheesecake with Raspberry Coulis and Berries

Tiramisu Layer Cake

Layers of Mascarpone and Coffee Infused Cake, Cocoa, and Whipped Cream

Displayed Desserts

Maximum 90-Minute Service | Maximum Order of Three Display Selections

Bars And Brownies | \$38 Per Dozen

Assorted Flavors

Assorted Cookies | \$ 38 Per Dozen

Chubby Wubbies | \$44 Per Dozen

Bite-Sized Cookie Sandwiches, Creamy Filling, Soft Bittersweet Chocolate Cookies, and Chocolate Chips

High-Hat Cupcakes | \$44 Per Dozen

Assorted Cupcakes Stuffed with Marshmallow Fluff and Sprinkles

Queens’ Pecan Diamond | \$42 Per Dozen

Classic English Toffee Tarts Drizzled with Chocolate

Mini Cannoli | \$42 Per Dozen

Crisp Pastry Filled with Sweet Creamy Ricotta Cheese Filling

S’Mores Bites | \$42 Per Dozen

Mini Tarts with Chocolate Fudge, Toasted Marshmallow, and Graham Crumbles

Prices are subject to service charge at prevailing rate and 5% sales tax

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BANQUET MENU

Displayed Desserts

Continued

Rich Fudge Brownies | \$38 Per Dozen

Lemon Bars | \$38 Per Dozen

Mini Cheesecakes | \$38 Per Dozen

Mini Cream Puffs | \$38 Per Dozen

Chocolate Covered Strawberries | \$46 Per Dozen

Assorted Truffles | \$50 Per Dozen

Assorted Macarons | \$50 Per Dozen

Mini Eclairs | \$28 Per Dozen

A La Carte Beverage Options

Freshly Brewed Anodyne Coffee | \$60 Per Gallon



Assorted Tea | \$3 Per Tea Bag

Assorted Juice Bottles | \$4.50 Each

Soft Drinks | \$3 Each

Regular & Diet Pepsi Products

Bottled Water | \$3 Each

Lemonade | \$30 Per Gallon

Red Bull | \$6 Each

Gatorade | \$5 Each

Hot Chocolate with Mini Marshmallows | \$35 Per Gallon

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BANQUET MENU

BREAKS



THE
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BANQUET MENU

Meeting Breaks

Maximum 30-Minute Service Time

Cookie Jar | \$17 Per Person

M&M, Sugar, Oatmeal Raisin, Chocolate Chip, and Ice Cold Milk

Bleacher Break | \$18 Per Person

Warm Bavarian Soft Pretzel Bites, Grain Mustard, Beer Cheese Dip, Hot Popcorn, and Cracker Jacks

Energy Burst | \$17 Per Person

Granola Bars, Homemade Deluxe Trail Mix, Whole Fruits, and Crisp Vegetables with Ranch Dip

Mediterranean Break | \$14 Per Person

Warm Naan Bread, House-Made Hummus, Cucumber-Dill Tzatziki Dip, Baba Ghanoush, Kalamata Olives, and Crisp Vegetables

Sweet and Salty | \$16 Per Person

Assorted Candy Bars, Goldfish Crackers, Pretzels, and Our Own Mixed Nut Blend

Snack Attack | \$16 Per Person

Nacho Chips, Warm Cheese Sauce, Salsa, Guacamole, Dry Roast Peanuts, Potato Chips with French Onion Dip, and Pretzels

Wisconsin Tailgate | \$18 Per Person

Warm Bavarian Soft Pretzel Bites, Grain Mustard, Beer Cheese Dip, Bacon Wrapped Bratwurst Skewers, Kettle Chips with Ranch Dip, and Fried Wisconsin Cheese Curds

Ice Cream Break | \$16 Per Person

Make-Your-Own Ice Cream Station with All of the Toppings and a Selection of Premium Ice Cream Bars

Prices are subject to service charge at prevailing rate and 5% sales tax

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BANQUET MENU

A La Carte Options

Whole Fresh Fruits | \$3 Each

(Guaranteed Quantity Required)

Assorted Individual Yogurts | \$3.50 Each

Granola Bars | \$35 Per Dozen

Premium Ice Cream Novelties | \$5 Each

Popcorn Wagon | \$200

Serves 75

Popcorn | \$30

Serves 10

Tortilla Chips & Salsa | \$25

Serves 10

Pretzels | \$20 Per Pound

Potato Chips Served with French Onion Dip | \$30 Per Serving

Serves 10

Gardetto's Snack Mix | \$22 Per Pound

Bars and Brownies | \$38 Per Dozen

Assorted Flavors

Assorted Cookies | \$38 Per Dozen

Gluten Free Cookies | \$50 Per Dozen

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BANQUET MENU

A La Carte Beverages

Freshly Brewed Anodyne Coffee | \$60 Per Gallon



Assorted Tea | \$3 Per Tea Bag

Assorted Juice Bottles | \$4.50 Each

Milk | \$30 Per Gallon

Soft Drinks | \$3 Each
Regular & Diet Pepsi Products

Bottled Water | \$3 Each

Lemonade | \$30 Per Gallon

Red Bull | \$6 Each

Gatorade | \$5 Each

Hot Chocolate with Mini Marshmallows | \$36 Per Gallon

All Day Refreshment Package | \$25 Per Person (8 Hours)
Freshly Brewed Coffee and Tea, Bottled Water, Soft Drinks, and Sparkling Water

Half Day Refreshment Package | \$15 Per Person (4 Hours)
Freshly Brewed Coffee and Tea, Bottled Water, Soft Drinks, and Sparkling Water

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BANQUET MENU

DESSERT



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BANQUET MENU

Displayed Desserts

Maximum 90-Minute Service | Maximum Order of Three Display Selections

Bars And Brownies | \$38 Per Dozen
Assorted Flavors

Assorted Cookies | \$ 38 Per Dozen

Chubby Wubbies | \$44 Per Dozen
Bite-Sized Cookie Sandwiches, Creamy Filling, Soft Bittersweet Chocolate Cookies, and Chocolate Chips

High-Hat Cupcakes | \$44 Per Dozen
Assorted Cupcakes Stuffed with Marshmallow Fluff and Sprinkles

Queens' Pecan Diamond | \$42 Per Dozen
Classic English Toffee Tarts Drizzled with Chocolate

Mini Cannoli | \$42 Per Dozen
Crisp Pastry Filled with Sweet Creamy Ricotta Cheese Filling

S'Mores Bites | \$42 Per Dozen
Mini Tarts with Chocolate Fudge, Toasted Marshmallow, and Graham Crumbles

Rich Fudge Brownies | \$38 Per Dozen

Lemon Bars | \$38 Per Dozen

Mini Cheesecakes | \$38 Per Dozen

Mini Cream Puffs | \$38 Per Dozen

Chocolate Covered Strawberries | \$46 Per Dozen

Assorted Truffles | \$50 Per Dozen

Assorted Macarons | \$50 Per Dozen

Mini Eclairs | \$28 Per Dozen

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BANQUET MENU

Table Served Desserts

\$8 Per Person

Salted Caramel Turtle Cheesecake

Vanilla Cheesecake with Caramel and Chocolate Topped with Candied Pecans

Grilled Strawberry Shortcake

Grilled Angel Food Cake topped with a Strawberry Compote, Basil, and whipped cream

24 – Carrot Cake

Traditional Carrot Cake, Cream Cheese Frosting, Dried Fruits, and Nuts

Flourless Chocolate Cake

The Classic, Rich Chocolate Ganache “Cake”, Served with Whipped Fresh Cream

Red Velvet

Layered Red Velvet Cake with Cream Cheese Icing, Topped with Chocolate Ganache

New York Cheesecake

Creamy Vanilla Scented Cheesecake with Raspberry Coulis and Berries

Tiramisu Layer Cake

Layers of Mascarpone and Coffee Infused Cake, Cocoa, and Whipped Cream

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BANQUET MENU

Chef's Flambé Station

*Maximum 90-Minute Service | Minimum of 25 Guests | Less than 25 Guests Incur a \$100 Charge
Requires Chef Attendant - \$100 Per Hour, Per Attendant

Choice of One: \$14 Per Person | Choice of Two: \$18 Per Person

All Served Over Vanilla Ice Cream

*Chef Fee of \$100 Per Hour Applies

Bananas Foster*

Sliced Bananas Sautéed with Brown Sugar, Vanilla, Cinnamon, and Orange Juice
Flambéed with 151 Rum

Cherries Jubilee*

Brandied Bing Cherries

Flambéed with 151 Rum

Strawberries Romanoff*

Fresh Strawberries Sautéed with Pure Cane Sugar and Vanilla
Flambéed with Vodka and Grand Marnier

Donut Flambe*

Soft Yeast Donuts Sautéed with Butter, Sugar

Flambe with Brandy

Toppings Included Chocolate Sauce, Crushed Oreo, Whipped Cream, and Sprinkles

We All Scream for Ice Cream Station

Maximum 90-Minute Service | Minimum of 25 Guests | Less than 25 Guests Incur a \$100 Charge

\$16 Per Person

Make-Your-Own Ice Cream Station Including Vanilla Ice Cream with Assorted Toppings of M&M's, Snickers Pieces, Butterfinger Pieces, Chocolate Sauce, Caramel Sauce, Pecans and Whipped Topping

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BANQUET MENU

HORS D'OEUVRE
DINNER



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BANQUET MENU

Hors d'oeuvres

*50 Pieces Per Order | Minimum Order 50 Pieces Per Item
Tray Pass Attendant - \$50 Per Attendant, Per Hour*

Warm Hors d'oeuvres

Tempura Shrimp | \$195

Roast Garlic-Lemon Remoulade

Bacon Wrapped Bratwurst Skewer | \$145

Wisconsin Brat Wrapped in Smoked Bacon with Cheddar Cheese Dip

Beef Wellington Bites | \$215

Puff Pastry with Mushrooms, Filet, and Horseradish Cream

Swedish Meatballs | \$125

Sour Cream Demi-Glace and Dill

Spanakopita | \$175

Spinach and Feta Folded in Phyllo Pastry

Mini Chicken and Cheese Flautas | \$175

Crispy Rolled Filled Tortilla with an Avocado Cream Dip

Coconut Breaded Shrimp | \$195

Sweet Chili Dip

Bacon Wrapped Water Chestnuts | \$195

Hot Honey Drizzle

Stuffed Mushroom Caps | \$145

Italian Sausage stuffed Mushrooms over Red Sauce

Brie And Raspberry Bites | \$175

Phyllo Pastry, Brie, and Raspberry Preserves

Chinese Pork Dumplings | \$145

with Sweet and Sour Chili Dip

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BANQUET MENU

Cold Hors d'oeuvres

*50 Pieces Per Order | Minimum Order 50 Pieces Per Item
Tray Pass Attendant - \$50 Per Attendant, Per Hour*

Whipped Brie Tarts | \$135

Brandied Cherry and Shredded Mint

Tomato and Eggplant Caponata | \$135

Agrodolce

Hummus Crostini | \$140

Crostini, Traditional Hummus, Sweet Red Pepper Coulis

Harissa Shrimp Skewer | \$225

Cilantro-Lime Glaze and Chopped Cashews

Caprese Lollipop | \$145

Buffalo Mozzarella, Teardrop Tomato, Basil, and Balsamic Drizzle

Crab Cakes | \$235

Spiced Mango Drizzle and Shallots

Italian Bruschetta | \$145

Toasted Crostini, Fresh Tomatoes, Olive Oil, Basil, and Parmesan

Carving Stations

*90-Minute Service | Minimum of 25 Guests
All Carving Stations Require a Chef Attendant - \$100 Per Attendant
Fresh Baked Rolls and Appropriate Condiments Included*

Peppercorn Tenderloin of Beef | \$345

Horseradish Cream and Red Wine Demi-Glace

Serves 25-30

Smoked Ham | \$225

Brown Sugar-Maple Glaze and Grain Mustard

Serves 40-50

Pork Loin | \$190

Currant Jelly and Grain Mustard

Serves 40-50

Salt Crusted Prime Rib | \$400

Horseradish Cream and Au Jus

Serves 40-50

Breast of Turkey | \$225

Cranberry Relish and Rosemary Gravy

Serves 40-50

Prices are subject to service charge at prevailing rate and 5% sales tax

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BANQUET MENU

Table Selections

90-Minute Service

Small Platters Serve Approx. 25 People and Large Platters Serve Approx. 50 People

Charcuterie Board | SM: \$190 - LG: \$340

Cheddar Cheese, Dill Havarti, Fontina, Manchego, White Cheddar Curds, and Marinated Olives, Presented with Prosciutto, Salami, Crisp Flatbreads, Cheese Twists, and Assorted Crackers

Mediterranean Board | SM: \$180 - LG: \$320

Roasted Garlic Hummus, Baba Ganoush, Tapenade, Tabouli, Warm Spinach Artichoke Dip, Marinated Olives, Grilled Vegetables, Toasted Pita Chips, Crisp Flatbreads, and Assorted Crackers

Smoked Salmon Display | \$195 Each

Smoked Salmon, Chef's Garnishes, Lemon, Flatbreads, and Crackers

Serves Approx. 25 people

Fresh Fruits Presentation | SM: \$180 - LG: \$320

Seasonal Display of Fresh Fruits, Pineapple, Honeydew, Cantaloupe, Watermelon, Strawberries, Blackberries, and Red Grapes

From The Market | SM: \$180 - LG: \$320

Seasonal Fresh Crudités Including Radishes, Bell Peppers, Celery, Baby Carrots, Broccoli, Cauliflower, Sugar Snap Peas, Grape Tomatoes, Asparagus Spears, and Dill Dip

Prices are subject to service charge at prevailing rate and 5% sales tax

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BANQUET MENU

Dinner Buffets

Maximum 90-Minute Service | Minimum of 25 Guests | Less than 25 Guests Incur a \$100 Charge

**Requires Chef Attendant, \$100 for 90 Minutes*

Service Includes Coffee, Tea, and Iced Tea

BBQ | \$50 Per Person

Steakhouse Potato Salad

Sliced Fresh Fruits

Tossed Greens

with Choice of Dressing

Mesquite Rubbed BBQ Chicken Thighs

Smoked BBQ Brisket

Honey and Dill Roast Carrots

Elote Corn with Bell Peppers, Lime, and Jalapeños

Whipped Potatoes

Corn Bread Muffins

Honey and Whipped Butter

Latin | \$50 Per Person

Fresh Sliced Fruit Display

Cucumber Jicama Slaw

Cilantro, Jicama, Cucumbers, and Cumin Vinaigrette

Del Rey Caesar

Crisp Romaine, Cotija Cheese, Croutons, Diced Heirloom Tomatoes, and Ancho Caesar Dressing

Beef Soft Tacos

Red Chili Braised Beef, Tomatoes, Black Beans, Queso Blanco, and Poblano Chili Cream

Pico De Gallo, Sour Cream, Olives, Guacamole, and Shredded Cabbage with Taco Shells and Soft Tortillas

Roasted Paprika Chicken

Paprika Spiced with Tomatoes, Spanish Chorizo, and Saffron Cream Sauce

Pinto Beans

with Queso Fresco

Spanish Rice

Prices are subject to service charge at prevailing rate and 5% sales tax

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BANQUET MENU

Dinner Buffets

Continued

Maximum 90-Minute Service | Minimum of 25 Guests | Less than 25 Guests Incur a \$100 Charge

**Requires Chef Attendant, \$100 for 90 Minutes*

Service Includes Coffee, Tea, and Iced Tea

Pacific Rim | \$50 Per Person

Asian Slaw

Carrots, Radishes, Cucumbers, Green Onions, Sesame Seeds, and Chow Mein Noodles with Rice Wine Vinaigrette

Mixed Baby Greens

Tomatoes, Cucumbers, Carrots, and Your Choice of Dressing

Korean BBQ Short Ribs

Ginger, Garlic, Lemon and Chili Marinade with Traditional Korean BBQ Rib

Sweet Chili Glazed Chicken Thighs

Scallions and Toasted Cashews

White Rice

Green Beans

with Sesame and Soy

Italian | \$50 Per Person

Hearts of Romaine with Arugula, Radicchio, Ciabatta Toast Points, Aged Parmesan, and Vinaigrette

Mozzarella and Marinated Tomato Salad with Basil, Olive Oil, and Balsamic

Medley of Roast Vegetables Tossed with Bow Tie Pasta, Parmesan, and Vinaigrette

Chicken Sautéed with Marsala, Sage, and Mushroom Sauce

Carved to Order Bistecca Alla Fiorentina*

The Classic Slow Roasted Strip Loin, Simply Seasoned with Rosemary, Sea Salt and Cracked Pepper, Served with Olive Oil and Au Jus

**Requires Chef Attendant, \$100 for 90 Minutes*

Mushroom Tortellini

Ricotta Filled Tortellini, Roast Mushrooms, Basil, and Mushroom Cream

Lemon Grilled Asparagus

Parsley and Garlic Roast New Potatoes

Prices are subject to service charge at prevailing rate and 5% sales tax

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BANQUET MENU

*Maximum 90-Minute Service | Minimum of 25 Guests | Less than 25 Guests Incur a \$100 Charge
Requires Chef Attendant, \$100 for 90 Minutes

Build Your Own Buffet

Includes Coffee, Tea, Iced Tea, Rolls and Butter

Your Choice Of One Salad, One Prepared Salad, One Starch, One Vegetable and Two Entrées OR Three Entrées

2 Entrées | \$57 Per Person

3 Entrées | \$62 Per Person

Salads

Select One

Garden Salad

Tossed Greens, Tomatoes, Cucumbers, and Shredded Carrots

Hearts Of Romaine

The Classic with Romaine, Parmesan, and Caesar Dressing

Butter Wedge

Petite Wedge of Butter Lettuce, with Crumbled Bleu Cheese, Crisp Chopped Bacon, Diced Tomatoes, Bermuda Onions, and Bleu Cheese Dressing

The Chef's Salad

Roasted Pear Half, Smoked Chicken, Gorgonzola Cheese, Butter Lettuce, Heirloom Tomatoes, and Ranch Dressing

Prepared Salads

Select One

Steakhouse Potato Salad

Seasonal Fruits and Berries

Mozzarella and Marinated Tomato Salad with Pasta, Basil, Olive Oil, and Balsamic

Watermelon with Mint and Feta

Tortellini Tossed with Pepperoncini, Artichokes, and Heirloom Tomatoes

Prices are subject to service charge at prevailing rate and 5% sales tax

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BANQUET MENU

Build Your Own Buffet

Continued

Starch

Select One

Chive - Garlic Mashed Potatoes

Roast Fingerling Potatoes with Rosemary and Olive Oil

Wild Rice Pilaf

Traditional Mac and Cheese

Risotto

Oven Browned Potatoes

Vegetable

Select One

Fresh Green Beans with Sautéed Shallots and Almonds

Honey Butter Roasted Carrots

Broccoli with Four Cheese Au Gratin

Roasted Vegetable Medley

Chef's Choice Seasonal Vegetables

Grilled Asparagus with Blistered Tomatoes and Balsamic Glaze Drizzle

Prices are subject to service charge at prevailing rate and 5% sales tax

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BANQUET MENU

Build Your Own Buffet

Continued

Entrée Selections

Salmon

Roasted Filet of Salmon, Accented with a Sauce of Lobster Broth, Wine, Tarragon, and Cream

Caribbean Swordfish

with Pineapple Salsa

Sliced Sirloin of Angus Beef

Burgundy Wine, Roast Onions, and Cracked Black Pepper

Filet Mignon Medallions

French Peppercorn-Brandy Sauce

Slow Braised Boneless Beef Short Ribs

Red Wine and Creamed Leeks

Classic Beef Stroganoff

with Buttered Noodles

Salmon

with Blackberry Gastrique

Roasted Pork Loin

Rosemary Citrus Cream

Chicken Marsala

Breaded and Sautéed Breast, Mushrooms, Marsala Wine, and Cream

Chicken Piccata

Parsley Panko Breaded Chicken and a White Wine Lemon Capers Butter Sauce

Chicken Oscar

Lightly Breaded, Topped with Crab Meat, Asparagus Tips, and Lemon Sauce

Chicken Cutlet

with Shaved Ham, Sage, and Dijon Cream Sauce

Bruschetta Style Rigatoni

with Parmesan Alfredo

Eggplant Parmesan

Baked with Hearty Marinara and Finished with Parmesan and Mozzarella Cheese

Prices are subject to service charge at prevailing rate and 5% sales tax

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BANQUET MENU

Plated Dinners

*Maximum 90-Minute Service | Minimum of 25 Guests | Less than 25 Guests Incur a \$100 Charge
For Functions Consisting of More than One Entrée, the Highest Price Will Apply to All Selections
Service Includes Coffee, Tea, Iced Tea, and Rolls and Butter
Your Choice of One Salad, One Starch, and One Vegetable*

Salads

Select One

Garden Salad

Tossed Greens Served Simply with Tomatoes, Cucumbers, and Shredded Carrots

Hearts Of Romaine

The Classic with Romaine, Parmesan, and Toasted Crostini

Butter Wedge

Petite Wedge of Butter Lettuce, with Crumbled Bleu Cheese, Crisp Chopped Bacon, Diced Tomatoes, and Bermuda Onions

Bibb Lettuce Salad

Paired with Wine Marinated Diced Pears, Sliced Prosciutto, Candied Walnuts, and Feta Cheese Crumbles

The Chef's Salad

Roasted Pear Half, Smoked Chicken, Bleu Cheese, Butter Lettuce, and Tomato

Starch

Select One

Chive - Garlic Mashed Potatoes

Roast Fingerling Potatoes with Rosemary and Olive Oil

Wild Rice Pilaf

Traditional Mac and Cheese

Risotto

Oven Browned Potatoes

Prices are subject to service charge at prevailing rate and 5% sales tax

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BANQUET MENU

Plated Dinners

Continued

Vegetable

Select One

Fresh Green Beans with Sautéed Shallots and Almonds

Honey Butter Roasted Carrots

Broccoli with Four Cheese Au Gratin

Roasted Vegetable Medley

Chef's Choice Seasonal Vegetables

Grilled Asparagus with Blistered Tomatoes and Balsamic Glaze Drizzle

Duets

Petite Filet Mignon and Chicken | \$53 Per Person

Lightly Breaded Breast of Chicken Cordon Blue, Alongside a Petite Filet Mignon with Cabernet Sauce

Petite Filet Mignon with Atlantic Salmon | \$53 Per Person

Grilled Petite Filet with Mushrooms and Peppercorns, with a Fresh Salmon Filet Topped with Lobster and Shallot Confit

Filet and Lobster, Surf and Turf | Market Price

Certified Black Angus Filet at 5 Oz with Petite Atlantic Lobster Tail, Red Wine Sauce, and Béarnaise

Prices are subject to service charge at prevailing rate and 5% sales tax

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BANQUET MENU

Plated Dinners

Continued

Entrée Selection

For Functions Consisting of More than One Entrée, the Highest Price Will Apply to All Selections

Chicken Piccata | \$42 Per Person

Parsley Panko Breaded Chicken and a White Wine Lemon Caper Butter Sauce

Chicken Marsala | \$42 Per Person

Breaded and Sautéed with Wild Mushrooms, Shallots, and Marsala Wine Sauce

Bacon Wrapped Pork Filet | \$44 Per Person

Char Broiled and Served with Dijon Cream Sauce

Petite Filet Mignon | \$57 Per Person

Filet Mignon, Compound Butter, and Cabernet Reduction Sauce

Short Ribs | \$48 Per Person

Certified Black Angus Beef Short Ribs, Slowly Braised Until Tender, Peppercorn Sauce, and Creamed Leeks

Salmon | \$45 Per Person

with White Wine Lobster Broth Cream Sauce

Caribbean Swordfish | \$45 Per Person

with Pineapple Salsa

Salmon Filet | \$45 Per Person

with Blackberry Gastrique

Mushroom and Truffle Risotto | \$40 Per Person

Creamy Risotto, Truffle Oil, Green Onions, Parmesan, and Mushrooms

Prices are subject to service charge at prevailing rate and 5% sales tax

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BANQUET MENU

Plated Dinners

Continued

Dietary

*We Are Proud to Offer Wholesome Vegan Meals to Our Guests
All Products, Including Those That Look Like Dairy, are Soy Based and Certified Vegan*

Ratatouille | \$40 per person

Vegan and Gluten Free

Eggplant, Zucchini, Tomato, Onion, Red Sauce

Vegetable Stir Fry | \$40 per person

Vegan, Can Be Made Gluten Free Upon Request

Broccoli, Carrots, Zucchini, Mushrooms, Bell Peppers, and Green Onions with a Ginger Sesame Soy Sauce over Rice

Sticky and Spicy Cauliflower | \$40 per person

Vegan and Dairy Free

Searched Cauliflower Topped with Korean Stir Fry Glaze and Asian Slaw, Served Over Quinoa

Vegetable Wellington | \$42 per person

Vegetarian

Roast Vegetables, a Dollop of Herb Cheese, Wrapped in Puff Pastry and Baked, Served with Lemon Sauce and Wild Rice Blend

Prices are subject to service charge at prevailing rate and 5% sales tax

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BANQUET MENU

Late Night

*Maximum 90-Minute Service | Minimum of 50 Guests Per Selection | Less Than 50 Guests Incur a \$200 Charge
Late Night Service Hours are 9:00PM - 11:00PM*

French Fry Bar | \$15 Per Person

Crinkle Cut Fries, Steak Wedge Fries, Truffle Oil, Aioli, Sea Salt, Chili, Ketchup, and Shredded Cheese

Pizza Station | \$15 Per Person

Assorted Large Pizzas

Includes Cheese, Pepperoni, Sausage, and Veggie

Nacho Bar | \$15 Per Person

Seasoned Taco Meat, Tortillas, Shredded Cheese, Diced Tomato, Pickled Jalapeño, Guacamole, Salsa, and Sour Cream

Build Your Own Slider Bar | \$15 Per Person

Fresh Burgers and Pulled BBQ Pork
with Soft Rolls, Sliced Cheeses, Condiments, and Tater Tots

Premium Ice Cream Novelties | \$5 Each

Selection of Premium Ice Cream Bars and Novelties

Deluxe Coffee Bar | \$10 Per Person*

Served with Chocolate Shavings, Whipped Cream, Cinnamon Sticks, Flavored Creamers, and Flavored Syrups

*Enhancement to Regular Coffee Service, Featuring Anodyne Coffee

Children's Menu

All Children's Menu Items are \$14 Per Person

7 Inch Personal Pizza

Choice of Pepperoni or Plain Cheese
Served with a Fruit Cup

Quarter Pound Hamburger

Served with French Fries, Fruit Cup, and Ketchup

Mac and Cheese

Served with a Fruit Cup

Breaded Chicken Tenders

Served with French Fries, Fruit Cup, and Ketchup

Prices are subject to service charge at prevailing rate and 5% sales tax

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BANQUET MENU

BEVERAGES



THE
INGLESIDE
HOTEL

BEVERAGE MENU

Cash/Host Bars

Per Drink

Premium

Highball | \$9
Cocktail | \$10

Top Shelf

Highball | \$10
Cocktail | \$11

Bottle/Draft Beer

Domestic | \$5

Miller Lite, Coors Light, Miller High Life, and Bud Light

Import | \$7

Spotted Cow, Stella Artois, Lakefront IPA, and Modelo

Barrel Beer

Domestic | \$400

Miller Lite, Miller High Life, Coors Light, and Pabst Blue Ribbon

Craft | \$475 - 550

Spotted Cow, Lakefront IPA, Riverwest Stein, and Modelo

Seltzer

White Claw | \$7

High Noon | \$8

Carbliss | \$8

Non Alcoholic

Heineken Zero | \$7

Prices are subject to service charge at prevailing rate and 5% sales tax

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BEVERAGE MENU

Cash/Host Bar

Bottled Goods

Wine

Glass | \$9

Bottle | \$34

Choices Include: White Zinfandel, Chardonnay, Cabernet, Merlot, Pinot Grigio, and Moscato

Approx 4 Glasses Per Bottle

**An Upscale Wine List is Available Upon Request*

Sparkling Wine

Approx 7 Glasses Per Bottle | \$34

Punch

Per Gallon

Champagne | \$85

Fruit Punch | \$50

Approx 20 Glasses Per Gallon

Soda

Glass | \$2.75

Mocktails

Mock Sunrise | \$8.50

Clean Co. Tequila Alternative, Orange Juice, Grenadine, Orange, and Cherry

Tropical Punch | \$8.50

Ritual Rum Alternative, Pineapple Juice, Orange Juice, Grenadine, Club Soda, and Fresh Lime

Cran Apple Mule | \$8.50

Clean Co. Apple Vodka Alternative, Ginger Beer, Cranberry Juice, and Fresh Lime

Mock Whiskey Sour | \$8.50

Clean Co. Whiskey Alternative, Sour Soda, and Fresh Lemon

Blackberry Lemonade | \$5.00

Lemonade, Blackberry Syrup, and Club Soda

Prices are subject to service charge at prevailing rate and 5% sales tax

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BEVERAGE MENU

Premium Package

1 Hour | \$18.00 Per Person

Each Additional Hour \$10.00 Per Person

Includes House Wines, Soda, Premium Items, and 2 Beer Selections
(One Domestic Draft and One Domestic/Craft/Import Bottle)

Minors: \$12.00 Per Person | 7 Hours

Top Shelf Package

1 Hour | \$20.00 Per Person

Each Additional Hour \$12.00 Per Person

Includes All Items in the Premium Brand Liquors Plus Top Shelf Liquors Items, House Wines, Soda, and 3 Beer Selections
(One Domestic Draft, One Craft/Import Draft, and One Domestic/Craft/Import Bottle)

Minors: \$12.00 Per Person | 7 Hours

Beer, Wine, and Soda Package

\$32.00 Per Person | Minors: \$12.00 Per Person | 7 Hours

Includes House Wines, Assorted Sodas, and Choice of One Domestic Draft Beer and One Craft/Import Draft Beer

Add Ons

Tier Two Wines | Additional \$5 Per Person

Archetype Sauvignon Blanc
Alias Chardonnay
Archetype Pinot Noir
Alias Cabernet

Tier Three Wines | Additional \$9 Per Person

Hunter's Sauvignon Blanc
Michael Pozzan Chardonnay
Chehalem Pinot Noir
Elizabeth Rose Cabernet

Prices are subject to service charge at prevailing rate and 5% sales tax

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BEVERAGE MENU

Premium Liquors

Korbel Brandy
Seagram's 7 Crown Whiskey
Bacardi Rum
Captain Morgan Rum
Skyy Vodka
Skyy Raspberry Vodka
Skyy Citrus Vodka
Tito's Vodka
Jim Beam Bourbon
Southern Comfort
Bacardi Limon Rum
Malibu Rum
Dewars Scotch
Tanqueray Gin
Canadian Club Whiskey
Jose Cuervo Tequila
White Claw

House Wines

Included in Packages

Cabernet Sauvignon
White Zinfandel
Merlot
Chardonnay
Moscato
Pinot Grigio

Top Shelf Liquors

Crown Royal Whiskey
Kahlua
Makers Mark Bourbon
Ketel One Citron Vodka
Ketel One Vodka
Jameson Irish Whiskey
Jack Daniels Whiskey
Grand Marnier
Glenfiddich Scotch
Bailey's Irish Cream
Patron Tequila
Bombay Sapphire Gin
White Claw

Sparkling Wines

J. Roget Spumante
Campo Viejo Brut

Prices are subject to service charge at prevailing rate and 5% sales tax

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BEVERAGE MENU

Domestic Draft Beers

Miller Lite
Miller High Life
Coors Light
Pabst Blue Ribbon

Craft/Import Bottled Beer

Spotted Cow
Stella Artois
Lakefront IPA
Modelo

Craft/Import Draft Beers

Spotted Cow
Lakefront IPA
Riverwest Stein
Modelo

Non-Alcoholic Beers

Heineken Zero

Domestic Bottled Beers

Miller Lite
Coors Light
Miller High Life
Bud Light

Non-Alcoholic Refreshments

Assorted Soda
Assorted Juices
Coffee/Decaf

Prices are subject to service charge at prevailing rate and 5% sales tax

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Event Guidelines

Food and Beverage

No outside food and beverage is allowed in any banquet space without written consent from the Hotel. Any outside food and beverage items may be confiscated as it relates to food safety or liquor license restrictions.

Food and beverage arranged through outside vendors may not replace items available for purchase through the Hotel without the Hotel's approval.

To ensure the quality and safe handling of products serviced by the Hotel, we request that no food and beverage may be transferred or re-plated. In addition, food may not be removed from any function by the client or any of the invitees.

Food Service

Based on your selections, all menu items are priced per person and are served for the following durations (additional cost may be incurred for any service time extensions):

Breakfast: Buffet 1.5 Hours, Plated 1 Hour

Brunch: 1.5 Hours

Morning and Afternoon Breaks: 0.5 Hour

Lunch: 1.5 Hours

Dinner: 1.5 Hours

Stationary Receptions: 1.5 Hours

Package Receptions (Tray Pass and Stationary): 1.5 Hours

Breakfast menus must start service by 10:00 a.m. Lunch menus must start service by 2:00 p.m. Dinner menu service begins at 4:00 p.m. Events starting later than the designated times may incur an additional per person charge. Standard buffets require a minimum charge of 25 people at the full menu price. Please see your Convention Services Manager for special accommodation for groups under 25 people.

Receptions require a minimum of three total stations when used as the primary meal function. Singular stations may not be ordered in lieu of a full meal service. Stations must be guaranteed for 100% of your expected attendance.

Due to health regulations and quality concerns, items from buffets cannot be served for more than two hours total.

The Hotel requires the client to provide and distribute meal indicators for plated meals with multiple options.

Alcoholic Beverage Service

The Ingleside Hotel is the sole provider of any alcoholic beverage product and service. All alcoholic beverage service must be overseen by a hotel associate at the current labor fee. Guests that do not show proper identification or appear to be intoxicated will not be served. All alcoholic beverage sales will conclude no later than 12:00 a.m. Opened bottles are not allowed to be removed from the premises. Alcoholic items purchased through the Hotel may not leave the premises and remain property of the Hotel. Beverage packages must be guaranteed for 100% of your expected attendance.

Event Guidelines

Pricing and Guarantees

- Menu prices are subject to change and are guaranteed 60 days prior to the actual event date.
- The menu and all other details of the event(s) are to be finalized a minimum of 30 days prior to the event date(s). Delays with specifications to the hotel, beyond this time, may incur additional fees, at a minimum of 15 percent surcharge, for product and labor.
- The Hotel reserves the right to increase guarantee of food if the amount of food ordered has more than 30 percent variance to the expected attendance. The additional food will be charged according to the client.
- Banquet event orders (BEOs) must be signed and returned to the Convention Services Manager no fewer than 14 days prior to the function date.
- A guaranteed guest count not below 90% of contract is required by 10:00 a.m., three business days prior to the function(s) date. This will be considered a guarantee not subject to reduction. The actual attendance number (if greater than the guarantee) will be charged. The guarantee applies to all aspects of the event, including, but not limited to, food and beverage.
- If the Hotel is not advised of a guaranteed count, the expected number of guests will become the guaranteed count, and the billing will be for the greater of the following: (1) The number of persons for which the event was originally booked, or (2) The number of persons in attendance.

Function Space and Room Sets

Established times on banquet event orders are followed per contract. The client is responsible for abiding by these schedules as the Hotel may have commitments of function space either prior to or following the arranged event. Private rooms and contractual prices are assigned based on the number of anticipated attendees at the time the function is booked.

The setup requirements are considered final by three business days prior to your event. Changes made within 24 hours of your event will be subject to a labor charge assessed by the Hotel. Equipment needed that is above and beyond the Hotel's capacity to provide may be rented at an additional fee.

Overset

The Hotel will overset up to 3% of your guarantee, not to exceed 50 seats. Any setup required beyond 3% will be subject to a labor fee assessed by the Hotel. Food will only be prepared for the number of guaranteed attendees provided by the client and will exclude the 3% overset number calculated by the Hotel. Oversets include linen, china, silver, glassware and reserved seating signage only.

Outdoor Events

Weather calls will be made by the client upon the recommendation of the Convention Service Managers. If the client is unavailable, the decision will be made on the client's behalf. Should the chance of precipitation be higher than 40 percent, the weather call will be made in favor of the indoor location by default. If a weather backup is offered and not utilized, the Hotel is not responsible for delays in service or quality of food and beverage due to weather conditions. All outdoor functions must conclude by 12:00 a.m. All amplified music at outdoor functions must stop at 12:00 a.m.

Custom Menus

Our catering and culinary experts are specialists in creating customized solutions for your event. Items that are created outside the published menus will not be subject to any contracted discount.

Event Guidelines

Dietary Restrictions and Special Meals

To better serve your guests, we require dietary requests for all plated meal functions due at the time of your guarantee. For special plated meals, all guests must have individual place cards denoting the request (vegetarian, vegan, etc.). If no dietary requests are specified, the Hotel reserves the right to provide special meals with no greater than 3% of the guarantee. Any additional special meals served above and beyond the guarantee will be charged on the banquet check.

Additional Fees

- A surcharge of \$100 will be added to the event order for the following meal categories when prepared for fewer than 25 guests: breakfast buffets, brunches, and lunch buffets.
- Chef attendant fees of \$100 per chef per hour and banquet attendant fees of \$50 per attendant per hour may apply.
- A \$200 bar minimum is required per hour. Should the event not meet the minimum, the difference will be charged to the banquet check. We recommend 1 bartender per 75 guests. You may request additional bartenders at a rate of \$100 per hour.
- Portable bar fee of \$300 per bar.
- An established duration of time for your event will be noted on your BEOs. If your event exceeds the noted times, a \$500 per hour charge will apply pending confirmation of space availability from your Convention Services Manager.
- Audio Visual Pricing - Please contact your Convention Services Manager for the price list.

Service Charge and Wisconsin Sales Tax

A twenty-two percent (22%) taxable service charge (subject to change without notice) will be added by the Hotel to all food, beverage, room rental, and audio-visual charges. The current applicable Wisconsin State Tax of five percent (5% - subject to change without notice) will be added to the banquet check. By state law, Wisconsin State Tax is added to the total cost of the function, including service charge.

Signage, Displays, and Damages

The Hotel kindly requests that all signage be professionally printed (nothing hand-written), conform to city/state fire code regulations and placed only in registration areas or immediately outside function/meeting rooms. The Hotel must approve additional locations requesting signage or displays—including the Hotel's lobby—in advance by your Convention Services Manager. To protect the Hotel from damage and repair costs to the group, the Hotel cannot allow the affixing of anything to the walls, floors or ceilings of rooms with nails, staples, push pins, tape or any adhesive substance. Should you require assistance, banners that need to be hung on the wall may be made by the Hotel Engineering Department (fees may apply). Please be advised that the Hotel is not responsible for the retention or removal of any signs, banners, decorations, audio-visual or other equipment used on site.

Insurance

A certificate of insurance evidencing general liability coverage is required from any outside vendors. The client agrees to protect, indemnify, and hold harmless the Hotel, its owners, management, and employees from any and all claims arising out of the client's use of an outside vendor. The certificate of insurance, in form and substance satisfactory to the Hotel and evidencing the required coverages, shall be provided to the Hotel 7 business days prior to the commencement of services. Each vendor shall, at its own cost and expense, obtain and maintain and cause any sub-contracted party to obtain and maintain insurance. A minimum of \$1,000,000 in coverage is required.

Event Guidelines

Decorations, Decor, Equipment, and Entertainment

All items contracted through outside vendors are the sole responsibility of the client and must be removed at the conclusion of the event. Set up and movement of said items must be handled through the vendor and/or client. A labor fee will be assessed by the hotel if said items are requested to be moved by the client. Prior to your arrival, decorations brought into the Hotel must be approved by your Convention Services Manager. All decorations must be removed immediately following your event unless prior arrangements have been made. Any use of open flame in conjunction with décor or floral arrangements is not permitted. All candles must be enclosed in glass by at least one inch. Any events that require clean up above and beyond what is expected will incur an appropriate fee. The following items are NOT permitted for use in event spaces on hotel property: smoke machines, sparklers, loose glitter, and confetti. Any items brought onto Hotel property must be removed at the discretion of the Hotel if it suggests harm to guests or damage to the Hotel of any kind.

Shipment of Packages/Parcels

Due to limited storage space, packages for meetings may be delivered to the Hotel no earlier than three business days prior to the date of the function. Any shipment over 100lbs must be communicated in advance to your Convention Services Manager and is subject to a receiving charge of \$50 per 100lbs. Packages should be marked "Hold for Arrival" with the meeting name, date of function, clients name, group name and the Convention Services Manager name should be included on all packages to insure proper delivery. The Hotel will not assume responsibility for returning packages at the conclusion of the event unless previous arrangements have been made with your Convention Services Manager. If items are left behind for more than one week, they will be disposed of. The Hotel is not responsible for lost, damaged or stolen packages.

Firearm Policy

In accordance with Wis. Stat. §941.237 and Wis. Stat. §941.23, and Wis. Chapt. 943.13(2)(bm), to provide a safe environment for all guests, visitors, and staff, we strictly prohibit the possession, use, or carrying of any weapons or firearms anywhere on the premises, excluding weapons or firearms safely stored inside a personal vehicle within our designated parking areas. NO exceptions are made for concealed carrying.

It is the responsibility of the contracting parties to ensure that no weapons of any kind are brought onto the property, into the hotel or meeting space by invited or uninvited guests of their event in violation of this policy. No exceptions will be made for fake and unloaded weapons. The contracting party acknowledges that violation of this policy will result in the immediate end of the event without refund or financial compensation.

Security

Please kindly advise your attendees that they are responsible for the safekeeping of their personal property as the Hotel is not responsible for items left in event spaces. You may elect to retain security at your own expense to safeguard personal property in the meeting and function space or request lock changes to secure your meeting rooms. The Hotel can provide security in the meeting and function spaces for a fee with a four-hour minimum. In addition, depending upon the nature of your event, the Hotel reserves the right based on its reasonable judgment to require the group to retain security personnel to safeguard guests or property in the Hotel. The Hotel's prior approval is required for all outside licensed security companies and must meet the minimum standards established by the Hotel, including insurance and indemnification requirements. Security personnel are not authorized to carry firearms without advance Hotel approval.