

Wedding Package Enhancements

To customize your Wedding Package, the following items may be added at an additional cost:

- ❖ **Continental Coffee Service**
includes Sugar Cubes, Dark Chocolate Shavings, Whipped Cream, Cinnamon Sticks and Orange Zest.
(ask about flavored coffees) at \$6.00 Per Person ++
- ❖ **Miniature Sweets Table**
Seasonal Fruit Display, Chocolate Dipped Strawberries, Worldly Chocolates & Assorted Petite French Pastries, Petit Fours and Coffee Station at \$19.00 Per Person ++
- ❖ **Intermezzo Course** (Housemade Sorbet) at \$2.00 Per Person ++
- ❖ **Martini Bar** Serving the finest selection of Vodka & Gin Martini's based on consumption of \$8.00 Per Drink ++
- ❖ **Wine Served with Dinner**
(Choice of Chardonnay, Cabernet Sauvignon or Merlot) at \$6.00 Per Person ++
- ❖ **Enhance your Wedding Cake**
Served on a Painted Plate with Raspberry, Chocolate or Strawberry Sauce at \$1.00 Per Person ++
- ❖ **Cordials and After Dinner Drinks**
can be added to your beverage arrangements at \$7.00 Per Drink ++
- ❖ **Ice Carvings**
orchestrated by our Executive Chef are available upon request
(Cost based upon type and size of sculpture)
- ❖ Ask your Catering Coordinator about assistance in arranging any of the following:
 - Specialty Linens and Chair Covers
 - Charger Plates
 - Gift Baskets or Amenities for Guests

****All Wedding Packages Include:**

White Glove Service

**All Cake Cutting and Bartender fees will be waived
Complimentary Grand King Room for Wedding Night****

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A 20% service charge and 5.85% sales tax will be applied to the quoted charges.
Price subject to change without notice.

InterContinental Milwaukee 139 E Kilbourn Ave Milwaukee, WI 53202 (414) 276.8686

Dinner Entrees

This section has been designed to let you customize your options. The prices include your salad, one sauce, base starch and base vegetable. Pricing also includes warm rolls with butter, Columbian roast coffee, decaffeinated coffee, specialty herbal teas in addition to the cut and service of your wedding cake as dessert.

Proteins

Chicken	"beginnings"	"new beginnings"	"celebration"	"forever romance"
Roasted Organic				
Chicken	\$41.00	\$59.00	\$71.00	\$102.00
Chicken Wellington	\$44.00	\$62.00	\$74.00	\$105.00
Wisconsin Duck Breast	\$43.00	\$61.00	\$73.00	\$104.00
Herb Marinated				
Cornish Hen	\$44.00	\$62.00	\$74.00	\$105.00
 Steaks				
Filet Mignon of Beef	\$59.00	\$77.00	\$89.00	\$120.00
12 oz New York Strip	\$56.00	\$74.00	\$86.00	\$117.00
16 oz Pork Chop	\$50.00	\$68.00	\$80.00	\$111.00
Short Ribs	\$50.00	\$68.00	\$80.00	\$111.00
14 oz Boneless Ribeye	\$57.00	\$75.00	\$87.00	\$118.00
8 oz Flat Iron	\$50.00	\$68.00	\$80.00	\$111.00
Lamb Chops	\$61.00	\$79.00	\$91.00	\$122.00
 Fin Fish				
Grilled Scottish				
Salmon	\$43.00	\$61.00	\$73.00	\$104.00
Grilled Mahi-Mahi	\$44.00	\$62.00	\$74.00	\$105.00
Grilled Swordfish	\$44.00	\$62.00	\$74.00	\$105.00
Pan Roasted Lake				
Superior White Fish	\$41.00	\$59.00	\$71.00	\$102.00
Roasted Chilean				
Sea Bass	\$49.00	\$67.00	\$79.00	\$110.00
 Shellfish				
Pan Seared Scallops	\$45.00	\$63.00	\$75.00	\$106.00
Jumbo Shrimp Scampi	\$45.00	\$63.00	\$75.00	\$106.00

****King Crab Legs and Australian Lobster Tail are available at Market Pricing – ask your catering manager for details.**

Dinner Entrees (con't)

This section has been designed to let you customize your options. The prices include your salad, one sauce, base starch and base vegetable. Pricing also includes warm rolls with butter, Columbian roast coffee, decaffeinated coffee, specialty herbal teas in addition to the cut and service of your wedding cake as dessert.

Combination	"beginnings"	"new beginnings"	"celebration"	"forever romance"
Filet and Shrimp	\$75.00	\$93.00	\$105.00	\$136.00
Filet and Salmon	\$72.00	\$90.00	\$102.00	\$133.00
Filet and Chicken	\$71.00	\$89.00	\$101.00	\$132.00
 Vegetarian				
Roasted vegetable barley risotto	\$43.00	\$61.00	\$73.00	\$104.00
Penne Rigate Pasta	\$41.00	\$59.00	\$71.00	\$102.00
Rosemary Polenta Cake	\$44.00	\$62.00	\$74.00	\$105.00

Sauces Selections:

please choose only one sauce for the above protein selections.

Red Wine Demi Glace	Rosemary Chicken Jus
Caramelized Shallot Cream	Dried Cherry-Apple Sauce
Wild Mushroom Demi Glace	Miso Glaze
Citrus Chive Buerre Blanc	Saffron – Fennel Sauce
Brandied Peppercorn Cream	Whole Grain Mustard Jus

Starch Selections:

Base Selection:

Wild Rice Pilaf
Roasted Garlic Mashed Potatoes
Herb Roasted Red Potatoes
Spiced Sweet Potato Mash

Upgrade Your Selection:

\$2.50/person
Herb Risotto
Roasted Fingerling Potatoes
Three Cheese Gratin Potatoes
Black Truffle Mashed Potatoes

Vegetable Selections:

Base Selection:

Green Beans
Wisconsin Maple Glazed Carrots
Steamed Broccoli
Sautéed Mushrooms

Upgrade Your Selection:

\$4.50/person
Baby Vegetable Medley
Asparagus or Ratatouille
Sautéed Spinach

~Salads~

All salads will be pre-tossed unless noted below

Garden Salad

Seasonal Mixed Greens with Julienne Carrots, Cucumbers, Cherry Tomatoes
(not pre-tossed)

Caesar Salad

Crisp Romaine, Croutons and Reggiano Parmagiano Cheese
Traditional Creamy Dressing

Spinach Salad

Baby Leaf Spinach, Sundried Tomatoes, Feta Cheese
Black Olive Vinaigrette

Wine & Cheese

Country Field Greens with Candied Nuts, Shaved Pears
Wisconsin Blue Cheese, Port Wine Vinaigrette

Tomato & Mozzarella

Organic Greens with Vine-Ripe Tomato, Fresh Mozzarella Cheese
Aged Balsamic Vinaigrette
(not pre-tossed)

Baby Wedge

Baby Iceberg Lettuce with Tomato, Smoked Bacon Bits, Toasted Pecans
Chopped Egg, Blue Cheese Dressing
(not pre-tossed)

~ Appetizer Displays ~

Baked Brie En Croute

Imported Brie Wrapped in Puff Pastry
Accompanied by Market Fresh Fruit Display
&

Housemade preserves and compotes
Assorted Cracker Crisps & Sliced French
Baguette

Small- \$5.00/person (serves 25)

Large- \$5.00/person (serves 50)

Market Fresh Fruit Display

Wildflower Honey Infused Vanilla Yogurt
\$4.50/person

Antipasto Platter

Assorted Cured Meats
Domestic and International Cheese
Selection
Grilled Mediterranean Vegetables
Whole Grain Mustard , Basil Pesto, Red
Pepper Aioli
\$6.00/person

The Country Market

Display of International & Domestic Cheese
Imported Cured Meats
Garnished with Market Fresh Fruit and
Gourmet Crackers
\$5.00/person

Vegetable Crudit 

Assortment of Seasonal Garden Fresh
Vegetables
Creamy Herb Dip
\$4.00/person

**Sliced Cold Smoked Scottish
Salmon**

Served with Capers, Red Onion, Egg Whites,
Egg Yolks, Parsley, Cream Cheese,
Sesame Pita Crisps
Small \$7.00/person (serves 25)

From The Sea Display

Lemongrass and Ginger Steamed Jumbo Shrimp Cocktail
Smoked Ducktrap Bay Scallop Salad
Lemon and Chive Marinated Snow Crab Claws
Chilled King Crab Legs
Oyster Shooters with Chili, Lychee, Sake Slushy
Poached New Zealand Green Lip Mussels with Dark Beer, Garlic Oil
Ahi Tuna Tartare with Crisp Taro Root Chips
Smoked Fish Display with Horseradish-Fennel Salad
All Served in an Ice Bar
\$125/person

Chocolate Fountain

Strawberries, Marshmallows, Pound Cake, Vanilla Shortbread Cookies,
Brownies, Rice Krispy Treats
\$300.00(serves 50)

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Hot Hors d' oeuvres

Items are Priced per Dozen
Two Dozen Minimum

- Miniature Corn Dogs with Smokey Brown Mustard Dipping Sauce \$30.00
- Warm Wild Mushroom Crostini with Red Pepper Goat Cheese & Truffle Oil \$30.00
- Mushroom Cap Stuffed with Spicy Bolognese, Shaved Aged Parmesan \$36.00
- Warm Gruyere and Caramelized Onion Tart with Thyme \$30.00
- Petite Lump Crab Cakes with Garlic-Chili Remoulade \$48.00
- Curried Lamb Sate with Cucumber-Yogurt Dip \$42.00
- Parmesan Artichokes Beignets with Creamy Herb Dipping Sauce \$36.00
- Vegetable Spring Roll with Sticky Sesame Shoyu Emulsion \$36.00
- King Crab Rangoon with Orange Chili Glaze \$42.00
- Mongolian Beef Saté with Peanut-Ginger Dipping Sauce \$36.00
- Tandoori Chicken Skewer with Roasted Red Pepper, Eggplant-Tahini Aioli \$36.00
- Bacon Wrapped Scallops with Piquillo Pepper Rouille \$48.00
- Wisconsin Cheddar and Beer Gougeres with Bratwurst \$30.00
- Buffalo Chicken Croquettes with Celery, Blue Cheese Dipping Sauce \$36.00
- Jerk Chicken Skewer with Mango Chutney \$36.00
- Coconut Fried Shrimp with Pineapple Ginger Coulis \$48.00
- Duck Potsticker with Port Wine-Shoyu Syrup \$42.00
- Lobster Spring Roll with Spicy Peach Dipping Sauce \$54.00
- Pan Seared Scallop with Ratatouille, Basil Pesto, Toasted Brioche \$51.00
- Broccoli and Cheddar Cheese Puffs \$36.00

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Cold Hors d' oeuvres

Items are Priced per Dozen
Two Dozen Minimum

- Tuna Tartare with Wasabi Rouille, Goma Wakame, Crisp Wonton \$48.00
- Bruschetta with Rosemary White Bean Puree, Shrimp, Toasted Crostini \$45.00
- "Figs in a Blanket" Proscuitto Wrapped Figs with Whipped Goat Cheese, Banyuls Syrup \$42.00
- Chick Pea Asian Spoon with Feta and Roasted Garlic, Parsley Vinaigrette \$30.00
- Smoked Whitefish Waldorf Croustade with Toasted Walnut, Apple-Horseradish Salad \$42.00
- Bay Scallop Ceviche with Lime, Chili, Tomato in Crisp Phyllo Cup \$45.00
- Beef Tenderloin Medallion, Horseradish Cream, Toasted Baguette \$42.00
- Cold Smoked Scottish Salmon with Cucumber-Fennel Salad, Toasted Brioche \$42.00
- Organic Chicken Salad with Candied Pecans, Green Apple, Grapes, Celery Aioli \$45.00
- Chilled Gazpacho Shooter with Avocado-Grilled Corn Salsa \$30.00
- Lobster Salad Crepe with Celery Remoulade and White Truffle Essence \$54.00
- Brie Cheese with Pear, Lingonberry Preserve, Rye Crisp \$30.00
- Herb Crostini with Mustard Seed Salami, Tapenade, Goat Cheese, Roasted Pepper \$42.00
- Proscuitto Wrapped Sweet Melon with Fresh Mint \$30.00
- Baby Sea Salt Roasted Potatoes with Caviar, Crème Fraiche \$60.00
- Caprese Lollipop with Reduced Aged Balsamic \$42.00
- White Truffle Beef Tartare with Shaved Aged Parmesan \$45.00
- Shaved Serrano Ham with Cabrales Cheese, Caramelized Pineapple, Grilled Bread \$42.00
- Goat Cheese Tartlets with Oven Roasted Tomato, Pear, Black Oil \$42.00