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1 *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. This applies to all food prepared by Saz's Hospitality Group

THE COMPLETE MILWAUKEE EXPERIENCE

We've taken the time to craft a handful of wedding packages for wedding celebrations of different sizes and styles. Use them as inspiration to bring your own vision to life or sit back and relax knowing you've selected a menu primed for success.

THE FIRST KISS COLLECTION | 72 per guest

COCKTAIL HOUR

- Hosted Miller Lite and Miller High Life, two specialty beers, standard varietal red and white wine, malternative beverage, and assorted soft drinks
- *Rembrandt* or *Monet* package hors d'oeuvres service

DINNER SERVICE

- Select a plated, family-style, or buffet dinner listed on our menu up to \$40

BAR SERVICE

- Hosted Miller Lite and Miller High Life, two specialty beers, standard varietal red and white wine, malternative beverage, and assorted soft drinks
- Package pricing includes bar service for maximum 6.5 hours total, including cocktail hour. Additional service time and brand upgrades are also available

Most popular | THE PROPOSAL COLLECTION | 85 per guest

COCKTAIL HOUR

- Butler-passed house champagne or standard wine.
- One hour of open bar with standard call liquor selection, Miller Lite and Miller High Life, two specialty beers, standard varietal red and white wine, malternative beverage, and assorted soft drinks
- *Rembrandt* or *Monet* package hors d'oeuvres service

DINNER SERVICE

- Select a plated, family-style or buffet dinner listed on our menu up to \$46

BAR SERVICE

- Hosted Miller Lite and Miller High Life, two specialty beers, standard varietal red and white wine, malternative beverage, and assorted soft drinks
- Package pricing includes bar service for maximum 6.5 hours total, including cocktail hour. Additional service time and brand upgrades are also available.

THE COMPLETE MILWAUKEE EXPERIENCE

We've taken the time to craft a handful of wedding packages for wedding celebrations of different sizes and styles. Use them as inspiration to bring your own vision to life or sit back and relax knowing you've selected a menu primed for success.

Best value | THE I DO COLLECTION | 110 per guest

COCKTAIL HOUR

- Butler-passed select champagne or select wine
- One hour of open bar with standard call liquor selection, select white and red wines, Miller Lite and Miller High Life, two specialty beers, malternative beverage, and assorted soft drinks
- *O'Keefe* or *Picasso* package hors d'oeuvres service

DINNER SERVICE

- Select a plated, family-style, or buffet dinner listed on our menu up to \$51

POST-DINNER HORS D'OEUVRES

- Our Late Night Special hors d'oeuvre package served for one hour of your choosing up to \$11 per guest

BAR SERVICE

- Hosted bar with standard call liquor selection, select white and red wines, Miller Lite and Miller High Life, two specialty beers, malternative beverage, and assorted soft drinks
- Package pricing includes bar service for maximum 6.5 hours total, including cocktail hour. Additional service time and brand upgrades are also available.

HORS D'OEUVRE PACKAGES

Offered as an enhancement to your dinner service, our hors d'oeuvre packages are a great way to welcome your guests to your reception. Packages are served for one hour prior to dinner service. Service styles and menu items are open to modification and, as with everything in our menus, are completely customizable.

REMBRANDT

11 per guest | all hand-passed

Water Chestnut Rumaki

Water chestnuts wrapped in smoked bacon and tossed in a sweet maple glaze

Wisconsin Lollipops

Wisconsin brat, local cheddar cheese curd, and spicy brown mustard

Caprese Skewers

Buffalo mozzarella, teardrop tomato, fresh basil, balsamic drizzle

Seasonal Crostini

*Spring: Sweet Brie Bites
Summer: Hawaiian Teriyaki pork
Fall: Pork Belly and
Butternut Squash Mousse
Winter: Goat Cheese with
Mushrooms and Sage Pesto*



MONET

11 per guest | all table displayed

Cheese and Salame Display

Assorted Wisconsin cheeses, salame, sopressata, prosciutto, nuts, and jams accompanied by assorted crackers, croustades, and flatbreads

Fruits of the Earth

Seasonal display of fresh fruits such as pineapple, honeydew, cantaloupe, watermelon, strawberries, red and green grapes with honey poppy seed dip

Mediterranean Display

Saz's Spicy White BBQ hummus, roasted pepper and feta dip, tabouli, marinated olives, grilled vegetables, pita chips, crisp flatbreads and assorted crackers

Honey Smoked Salmon Display

House-smoked salmon side artistically presented with chef's garnishes, dilled cream cheese, grilled croustades and focaccia crisps

O'KEEFE

14 per guest | table displayed and hand-passed

Cheese and Salame Display

Assorted Wisconsin cheeses, salame, sopressata, prosciutto, nuts, and jams accompanied by assorted crackers, croustades, and flatbreads

Honey Smoked Salmon Display

House-smoked salmon side artistically presented with chef's garnishes, dilled cream cheese, grilled croustades and focaccia crisps

Mediterranean Display

Saz's Spicy White BBQ hummus, roasted pepper and feta dip, tabouli, marinated olives, grilled vegetables, pita chips, crisp flatbreads and assorted crackers

Hand-Passed Crab Cakes

Lump crab cakes pan-sautéed and served with Louie remoulade and micro mustard greens

Hand-Passed Sweet Brie Bites

Fresh-baked shortbread topped with smooth brie mousse, strawberry-mango chutney, and micro mint

Hand-Passed Bacon-Wrapped Jalapeño Poppers with a Twist

BBQ pulled pork stuffed jalapeños with Wisconsin cheddar cheese



PICASSO

14 per guest | all hand-passed

Argentine Steak Sliders*

Grilled flank steak, chimichurri, and micro sprouts on a brioche slider bun

Bacon-Wrapped Dates

Medjool dates stuffed with creamy bleu cheese, wrapped in smoked bacon, and finished with sweet maple glaze

Sesame Seared Ahi Tuna Nacho*

Ahi tuna, pickled julienne vegetables, wasabi micro greens, and ginger habanero avocado puree atop a crisp wonton triangle

Crab Cakes

Lump crab cakes pan-sautéed and served with Louie remoulade and micro mustard greens

Wisconsin Lollipops

Wisconsin brat, local cheddar cheese curd, and spicy brown mustard

Seasonal Crostini

*Spring: Sweet Brie Bites
Summer: Hawaiian Teriyaki pork
Fall: Pork Belly and
Butternut Squash Mousse
Winter: Goat Cheese with
Mushrooms and Sage Pesto*

BUFFET PACKAGES

We've taken the time to craft a handful of wedding packages for wedding celebrations of different sizes and styles. Use them as inspiration to bring your own vision to life or sit back and relax knowing you've selected a menu primed for success.

Each buffet comes with your choice of table-served salad, buffet-served salad, seasonal vegetable, rolls and butter, and accompanying starch for your entrée selection(s).

CLASSIC | 36

- Roasted and carved pork loin*
(Mustard crusted pork loin with Dijon peppercorn ivory sauce)
- 1 additional entrée selection
 - 1 table-served salad
 - 1 buffet salad
 - 1 seasonal vegetable

ELEGANT | 39

- Smoked and carved turkey breast
(Black cherry smoked turkey breast with herb citrus turkey gravy and cranberry orange relish)
- 2 additional entrée selections
 - 1 table-served salad
 - 1 buffet salad
 - 1 seasonal vegetable

LUXE | 41

- Roasted and carved beef sirloin*
(Herb crusted beef sirloin with tarragon horseradish cream)
- 3 additional entrée selections
 - 1 table-served salad
 - 2 buffet salads
 - 1 seasonal vegetable

COUTURE | 50

- Roasted and carved beef tenderloin*
(Peppercorn crusted beef tenderloin with red wine demi and tarragon horseradish cream)
- 3 additional entrée selections
 - 1 table-served salad
 - 2 buffet salads
 - 1 seasonal vegetable

For increased variety,
add a second carved meat selection for \$6 per guest
or an additional entrée selection for \$4 per guest!

BUFFET PACKAGE ENTRÉE SELECTIONS

Walker's Point Chicken

Italian-seasoned with Roma tomato, shallots, sweet onion, and Central Standard vodka cream; served with roasted vegetable barley risotto

Chicken Bellissimo

Wild mushrooms, fresh spinach, roasted peppers, and parmesan cream; served with roasted vegetable barley risotto

Chicken Verona

Parmesan crusted and topped with crispy prosciutto, aged parmesan, fresh arugula, and lemon pan jus; served with toasted farro risotto

Chicken Forestiere

Topped with mushroom herb demi; served with pilaf de pomodori

Chicken Florentine

Topped with sautéed spinach, leeks, and gruyere cream sauce; served with basil pesto gnocchi

Saz's Award-Winning

BBQ Baby Back Ribs

Our famous baby backs— Milwaukee's favorite for over 40 years! Served with Saz's Original BBQ Sauce and herb roasted baby Yukon Gold potatoes

Cider Braised Short Ribs

Hard apple cider braised beef short ribs topped with frizzled leeks; served with horseradish mashed potatoes

Blackened Wahoo*

With tomato, caper, and crawfish sauté; served with pineapple dirty rice

Arctic Char*

Sweet chili glazed, topped with a red curry lychee nut relish; served with Job's tears risotto

Wild Mushroom Alfredo

Tri-color tortellini, balsamic mushrooms, and pesto cream sauce



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FAMILY-STYLE DINING

Family-style selections are an inviting alternative to buffet-style service at a similar pricing structure. Provide your guests with an intimate dining experience that encourages camaraderie and connection without sacrificing elegant service and buffet variety.

Family-style services include a plated salad of your choice, one seasonal vegetable, and one starch.

Two Entrees 38 per guest | Three Entrées 42 per guest

PLATED FIRST COURSE

Choose one item from our table-served salad selections on page 10. Accompanied by an assorted artisan roll and bakery basket with Wisconsin butter.

ENTRÉES

Cider Braised Short Ribs

Hard apple cider braised beef short ribs topped with frizzled leeks

Sliced Grilled Top Sirloin*

With green peppercorn ivory sauce

Saz's Award-Winning

BBQ Baby Back Ribs

Our famous baby backs— Milwaukee's favorite for over 40 years!

Chicken Forestiere

Topped with mushroom herb demi

Chicken Verona

Parmesan crusted and topped with crispy prosciutto, aged parmesan, fresh arugula, and lemon pan jus

Walker's Point Chicken

Italian-seasoned with Roma tomato, shallots, sweet onion, and Central Standard vodka cream

Chicken Florentine

Topped with sautéed spinach, leeks, and gruyere cream sauce

Wild Mushroom Alfredo

Tri-color tortellini, balsamic mushrooms, and pesto cream sauce

Blackened Wahoo*

With tomato, caper, and crawfish sauté (Chef suggests pairing with pineapple dirty rice)

Arctic Char*

Sweet chili glazed, topped with a red curry lychee nut relish (Chef suggests pairing with seasoned jasmine rice)



Gloss Photography

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PLATED DINNERS

EPICUREAN DELIGHTS

Plated dinners include pre-set or table-served salad from the following salad selections and fresh bakery baskets with butter prior to dinner. All entrées are served with your choice of seasonal vegetable and chef-selected starch as indicated. All steaks grilled to medium.

Sweet Chili Glazed Salmon* | 41

Pan-seared; served with red curry lychee nut relish and Jobs tears risotto

Blackened Wahoo* | 40

With tomato, caper, and crawfish sauté; served atop a bed of Boursin Carolina Gold rice grits

Haida Arctic Char* | 41

Topped with caramelized sugar-spice blend; served with mango-pineapple chutney and pineapple dirty rice

Petite Filet* | 48

6oz choice filet mignon with hunter sauce; served with rosemary garlic mashed potatoes

Manhattan Steak Au Poivre* | 48

Herb marinated with cognac infused green peppercorn ivory sauce; accompanied by parmesan roasted red bliss potatoes

Grilled Flat Iron* | 42

Choice flat iron steak with espresso bourbon sauce; served with roasted fingerling potatoes

Cider Braised Short Ribs | 41

Hard apple cider braised beef short ribs topped with frizzled leeks; served with horseradish mashed potatoes

Pork Flat Iron* | 39

Cold smoked and char grilled with apple cider gastrique and apple cherry compote; served with wild rice pilaf

Bone in Pork Filet* | 39

Honey lavender glazed; served with goat gouda au gratin potatoe

Chicken Verona | 39

Parmesan crusted and topped with crispy prosciutto, aged parmesan, fresh arugula, and lemon pan jus; served with toasted farro risotto

Wild Mushroom Chicken | 39

Wild mushroom and goat cheese mousseline stuffed chicken breast with lemon-thyme cream sauce; served with parmesan roasted potatoes

Chicken Bellissimo | 39

Wild mushrooms, fresh spinach, roasted peppers, and parmesan cream; served with roasted vegetable barley risotto

Chicken Forestiere | 38

Topped with mushroom herb demi; served with pilaf de pomodori

Chicken Florentine | 38

Sautéed spinach, leeks, and gruyere cream sauce; served with parmesan rosemary roasted potatoes

DUET & COMBINATION DINNERS

Pen & Pasture* | 48

Pan-seared beef sirloin paired with chicken forestiere laced with hunter sauce & roasted mushrooms; served with herb-roasted fingerling potatoes

Steak & Shrimp* | 53

Char grilled filet with red wine demi and herb roasted shrimp; served with horseradish mashed potatoes

Steak & Mahi* | 52

Char grilled filet with hunter sauce and ginger-glazed Mahi Mahi; served with herb roasted Yukon gold potatoes

Steak & Arctic Char* | 51

Pan-seared beef sirloin with red wine demi and Haida Arctic char with mango pineapple chutney; served with pineapple dirty rice

Smokehouse Duet | 43

Two of our smokehouse favorites — Saz's BBQ ribs and smoked BBQ chicken breast; served with smoked Wisconsin cheddar and chive mashed potatoes

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BUFFET & FAMILY-STYLE ACCOMPANIMENTS

TABLE-SERVED SALAD OPTIONS

Your choice of the following salads will be served at your table with assorted artisan rolls and bakery and will be accompanied by elegant butter roses or family-style butter plate.

Beet Duet Salad (add \$2 per guest)

Petite greens, roasted golden beets and red beet purée, cherry glazed bacon lardon, champagne vinaigrette, goat cheese croquette, and balsamic glaze

Classic Wedge

Baby iceberg, crispy bacon, grape tomato, bleu cheese crumbles, hardboiled egg, and creamy bleu cheese dressing

Boston Bibb

Chopped Bibb lettuce, ruby onion compote, candied bacon, apricot English stilton and zinfandel vinaigrette (substitute goat cheese croquette for apricot English stilton for \$2 per guest)

Heart of Romaine

Fresh hearts of romaine with grilled crostini, parmesan frico, and balsamic Caesar dressing

Roasted Mushroom Salad

Balsamic roasted mushrooms, arugula, dried cherries, goat cheese, lemon shallot vinaigrette

Strawberry Spinach Salad

Baby spinach, fresh strawberries, candied pecans, tomato marmalade, crumbled goat cheese, and raspberry lime vinaigrette

Harvest Salad

Mixed baby greens, diced bell peppers, Honey Crisp apples, crumbled feta cheese, toasted walnuts, and cranberry vinaigrette

Green Goddess

Boston bibb lettuce, pickled baby corn, cucumber, grape tomatoes, rainbow sprouts, pecorino cheese, and green goddess dressing

BUFFET SALAD OPTIONS

- Crumbled feta, watermelon, and olive salad with honey lime vinaigrette
- Mediterranean orzo salad with cucumber, tomato, and lemon vinaigrette
- Sun-dried tomato pasta salad with feta, basil, and Kalamata olives
- Charred corn and tri-color quinoa salad tossed in a roasted poblano vinaigrette
- Dilled red bliss potato salad
- Fresh cut fruit salad with seasonal berries
- Ozark Mountain Power slaw featuring antioxidant-rich kale, broccoli, brussels sprouts, and seasonal vegetables tossed in a malt vinegar caraway dressing

STARCH OPTIONS

- Pepper jack mac and cheese with smoked bacon
- Cheddar and chive mashed potatoes
- Horseradish mashed potatoes
- Roasted garlic rosemary mashed potatoes
- Traditional mashed potatoes
- Parmesan-rosemary roasted red bliss potatoes
- Maple-chipotle roasted sweet potatoes
- Pineapple dirty rice
- Barley risotto with roasted vegetables
- Carolina Gold rice grits (choice of WI cheddar or boursin & pancetta)

VEGETABLE OPTIONS

Spring/Summer (available Mar-Aug)

- Asparagus with shallot butter OR glazed with balsamic
- Green Beans steamed with bacon and shallots OR with blistered tomatoes
- Three Bean Sauté featuring edamame, snap peas, green beans and blistered tomatoes

Year-Round

- Heirloom Carrots glazed with brown butter and maple OR citrus honey
- Broccolini with citrus and spice
- Roasted Root Vegetables featuring carrots, parsnips, celery root, tri-color micro peppers and golden beets
- Broccoli with shallot butter OR four cheese au gratin

Fall/Winter (available Sept-Feb)

- Brussels Sprouts roasted with smoked bacon and shallots OR with brown butter and parmesan
- Cauliflower roasted with brown butter and almonds OR creamy goat cheese
- Squash Trio (acorn, butternut, winter) roasted with brown sugar, cinnamon and pecans OR with shallot butter



CUSTOM STATION RECEPTIONS

Incorporate elements of style and décor into your menu with interactive, chef-prepared food stations. Browse our wide array of stations to create the perfect dining experience. In addition to the many selections we've presented here, we'd be happy to create something perfectly suited to your vision. Other enhancements are available - let your imagination run free!

All stations include simple themed décor, linens, and station equipment.

Add a table-served green salad to kick off your guests' journey for an additional \$3 per guest.

PRICING		
CLASSIC	ELEGANT	LUXE
Three Stations	Four Stations	Five Stations
46 per guest	50 per guest	54 per guest

EAST ASIA

- Pepper steak with shiitake mushroom and hoisin sauce
- Cashew chicken
- Vegetable lo mein in mini take-out boxes
- Lemongrass ginger rice
- Fortune cookies

BELLA ROMA

- Penne pasta arrabbiata with roasted vegetables
- Sweet potato & ricotta gnocchi with pesto alfredo
- Your choice of chicken or shrimp added to one pasta dish. (Add both for both pastas for +\$1.50)
- Tossed Caesar salad with shaved parmesan
- Antipasto platter with assorted salame, cheese, olives, grilled vegetables, and breads

THE CARVERY

Choose one option (or serve both for an additional \$5)

Option #1

- Carved herb roasted New York strip loin*
- Horseradish mashed potatoes
- Caramelized onion & wild mushroom ragout
- Tarragon horseradish cream
- Green peppercorn demi-glace

Option #2

- Citrus brined smoked turkey
- Herb citrus gravy
- Cranberry orange relish
- Rosemary-garlic mashed potatoes
- Rosemary honey whole grain remoulade
- Bourbon peach compote

AUTHENTIC STREET TACO STATION

Bienvenidos! Build your favorite taco at this chef-interactive station. Taco offerings include fire-grilled corn and flour tortillas, shredded lettuce, pico de gallo, roasted tomato salsa, Mexican crema, avocado-tomatillo salsa, queso blanco, assorted hot sauces, black beans, and Mexican rice. Select two proteins to complete your station:

- Grilled carne asada with smoked bacon
- Carnitas-style pork al pastor with grilled pineapple
- Grilled chicken with fajita peppers and onions
- Chipotle shrimp with jalapeño pineapple slaw

COMFORT CLASSICS

- Smoked bacon-wrapped meatloaf with Saz's Vidalia Onion BBQ sauce
- Chef inspired "shake n bake" chicken breast
- Country green beans with bacon and shallots
- Buttermilk mashed potatoes with white pepper gravy OR Southern-style baked mac and cheese

MAC AND CHEESE MARTINI BAR

Our classic homemade mac and cheese and pepper jack mac and cheese teamed with an array of toppings to design your own creations: grilled chicken breast, baby shrimp, shredded beef short rib, bacon, chopped asparagus, sun-dried tomatoes, roasted garlic, sautéed wild mushrooms and chives.

RISOTTO MARTINI BAR

Select your favorite ingredients, then watch as Chef sautés-to-order, topping a martini glass of creamy parmesan Arborio rice (risotto) with your selections. Toppings include shiitake mushrooms, bell peppers, red onion, olives, roast chicken, shrimp, lump crab, shaved parmesan, fresh-snipped chives, and fresh basil



*Photo courtesy of Jadon Good
Photography*

SUMMER BBQ STATION

- Saz's award-winning BBQ baby back ribs
- Grilled smoked Andouille sausage with fire-roasted peppers
- Creamy coleslaw
- Smoked baked beans with burnt ends and andouille sausage
- Warm cornbread with Wisconsin honey butter
- Substitute smoked beef brisket with Saz's Vidalia onion BBQ for an additional \$2

MASHED POTATO MARTINI BAR

Custom-create your ideal mashed potato martini – select your toppings, then watch Chef sauté-to-order, topping a martini glass of mashed potatoes (Wisconsin Cheddar and Traditional) with your ingredients. Choose from artichoke hearts, bell peppers, smoked bacon, snipped chives, red onion, capers, olives, and assorted cheeses.

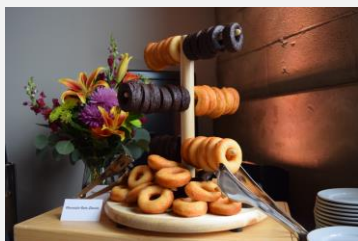
CLASSIC MILWAUKEE SWEETS

(add \$4 per guest)

- Sprecher Orange and Root Beer floats
- Build-your-own sundaes with classic Milwaukee custard (vanilla and chocolate); pecans, cashews, caramel, hot fudge, maraschino cherries, and whipped cream

DONUT BAR

- Assorted donuts
- Regular and decaffeinated coffee with accompaniments
- Assorted flavored coffee syrups
- Whipped cream, chocolate stir sticks, and cinnamon



ULTIMATE SEAFOOD AND SHELLFISH STATION*

(add \$13 per guest)

Hot:

- Lobster and crab cakes with Louie remoulade and micro mustard greens
- Black mussels steamed with white wine garlic herb butter

Chilled:

- Jumbo shrimp cocktail
- Pan-seared yellowfin tuna
- Fresh oysters on the half shell
- Pastrami smoked salmon display with chef's garnishes
- Peruvian seafood ceviche with sweet potatoes, gold beets, coconut milk, jalapeno and cilantro
- Assorted hot sauces, wonton crisps, tortilla chips, fresh cut citrus, tequila cocktail sauce and wasabi cream

PETITE DESSERT BAR

11.25 per guest

- An array of mini desserts, including truffles, macarons, petit fours, éclairs, cream puffs, cheesecakes, and tarts
- French petit fours
- Coffee service with cream and sugar

COFFEE ENHANCEMENTS

3 per guest

- Regular and decaffeinated coffee
- Accouterments including cream, sugar, flavored syrups, whipped cream, chocolate stir sticks, and cinnamon
- Add assorted cordials (where available) | 4 per guest

LATE NIGHT & DESSERT PACKAGES

These packages are served for one hour of your choice and are applicable only as an enhancement to an existing dinner menu. Late night selections are presented with high quality disposable service ware. Items with ** double-asterisk may require extra accommodations for frying in winter months. Check with your event coordinator.

HOT SLIDER STATION

45 per dozen

Choose 3 slider styles:

- **Fried Chicken and Waffles**** — Southern fried chicken breast on a jalapeño honey butter toasted Belgian waffle with maple-mustard aioli
- **BBQ Pulled Pork** — Pulled pork topped with sautéed poblano, smoked cheddar, and bread and butter pickles served on a mini Bavarian pretzel
- **Key West Po'Boy**** — Fried shrimp served on a mini po'boy bun with lettuce, grape tomatoes, and key lime mayonnaise
- **Wagyu Slider*** — Wagyu slider with balsamic bacon onion jam and smoked gouda on mini ciabatta bun

NACHO BAR

10 per guest

Select one of the following nacho styles:

- **BBQ** — BBQ pulled pork, cheese sauce, bacon bits, sliced black olives, diced tomatoes, pickled jalapeños, shredded cheddar and Chihuahua cheese, sour cream, and guacamole
- **Southwest** — White chicken chili, pepper jack chili con queso, sliced scallions, diced tomatoes, chopped cilantro, sour cream, guacamole, and pickled jalapeños
- **Traditional** — Taco-seasoned beef, diced tomatoes, pickled jalapeños, sliced black olives, cheese sauce, sliced scallions, sour cream, and guacamole

COLD SLIDER STATION

39 per dozen

- **Citrus-Brined Smoked Turkey** — Cranberry aioli, lettuce, and tomato on a brioche slider
- **Smoked Ham** — Wisconsin cheddar, spicy mustard, and micro greens on a mini Bavarian pretzel
- **Italian** — Sliced Italian meats with banana pepper-Kalamata relish on a mini hoagie

CHILI BAR

9 per guest

- Smoked brisket chili, white chicken chili, and black bean and corn chili with shredded cheddar, pickled red onion, sour cream, oyster crackers, pickled jalapeño, black bean and corn salsa, chopped cilantro, and diced tomatoes

SAZ'S FESTIVAL-FAMOUS STATION**

12 per guest

- Signature Sour Cream & Chive Fries with house dipping sauce
- Leinenkugel's beer battered Wisconsin white cheddar cheese curds with Saz's Spicy White BBQ
- Saz's festival-favorite Mozzarella Marinara

PIES GALORE BAR

30 per dozen

- An assortment of individually sized pies and tarts such as apple pie, cherry pie, pecan tart, lemon tart, and salted caramel tart
- Coffee service with cream and sugar
- Don't forget the ala mode! Add vanilla ice cream | 4 per guest

PETITE DESSERT BAR

11.25 per guest

- An array of mini desserts, including truffles, macarons, petit fours, éclairs, cream puffs, cheesecakes, and tarts
- French petit fours
- Coffee service with cream and sugar

BBQ SUNDAY BAR

11 per guest

- Saz's signature BBQ pulled pork, BBQ pulled chicken, chopped brisket, bacon bits, elbow macaroni, traditional cheese sauce, pepper jack cheese sauce, frizzled leeks, caramelized onions, sautéed mushrooms, poblano peppers, pickled jalapeños, cilantro, scallions, shredded cheddar, and pepper jack cheese

PRETZEL SUNDAE BAR

10 per guest

- Freshly baked Bavarian pretzels, brown butter, pretzel salt, warm caramel, cinnamon sugar, chocolate fudge, whipped cream, chocolate sprinkles, and vanilla ice cream
- Coffee service with cream and sugar

CLASSIC MILWAUKEE SWEETS

10 per guest

- Sprecher Orange and Root Beer floats
- Build-your-own sundaes with classic Milwaukee custard (vanilla and chocolate); pecans, cashews, hot fudge, caramel, maraschino cherries, and whipped cream
- Coffee service with cream and sugar

DONUT BAR

19 per dozen

- Assorted fresh bakery donuts
- Coffee service with cream and sugar

COFFEE ENHANCEMENTS

3 per guest

- Regular and decaffeinated coffee
- Accouterments including cream, sugar, flavored syrups, whipped cream, chocolate stir sticks, and cinnamon
- Add assorted cordials | 4 per guest

BEVERAGE SERVICE

A celebration is just not complete without libations to enhance the festive ambiance! From basic soft drink and water packages to fully hosted open bar and one-of-a-kind signature cocktails, we've got something for every craving. Should you have a special beverage request, our event designers welcome the opportunity to make your liquid vision a reality...perhaps with a few fun recommendations along the way!

Please note that Jan Serr Studio does not permit the carry in of outside beverages under any circumstances – all beverage service must be provided by our professional, licensed bar staff with product supplied expressly through Saz's Catering. Detailed product lists are available on request.

All packages are priced per guest, unless otherwise indicated.

FULL HOSTED BARS

Full Hosted Standard Bar

*First Hour \$13
Each Additional Hour \$6.50*

- Call brand liquor selections
- Miller Lite and Miller High Life
- 2 specialty/craft beer selections
 - malternative beverage
- 3 standard wine varietals
 - assorted soft drinks

Full Hosted Premium Bar

*First Hour \$16
Each Additional Hour \$8*

- Premium and call brand liquor selections
- Miller Lite and Miller High Life
- 2 specialty/craft beer selections
 - malternative beverage
 - 3 select wines
 - assorted soft drinks

BEER, WINE, AND SODA PACKAGES

Standard

*Up to Five Hours \$15
Each Additional Hour \$5*

- Miller Lite and Miller High Life
- malternative beverage
- 3 standard wine varietals
- assorted soft drinks

Dressed to Impress:

*Up to Five Hours \$18
Each Additional Hour \$6.50*

- Miller Lite and Miller High Life
- 2 specialty/craft beers
- malternative beverage
 - 3 select wines
- assorted soft drinks

The Finest

*Up to Five Hours \$21
Each Additional Hour \$8*

- Miller Lite and Miller High Life
- 3 specialty/craft beers
- malternative beverage
 - 3 premium wines
- assorted soft drinks

SODA & WATER ONLY

Up to Five Hours \$5.75

Each Additional Hour \$2.25

Applicable for guests under 21 or events not offering alcohol

Beverage package pricing is valid for 100 or more guests. Please connect with your event designer for smaller group pricing. Package pricing includes products served at the bars only; should you wish to have wine or champagne butler-passed or served at the table during dinner, this will be billed per bottle based on standard pricing.

SPIRITS & BEVERAGES

INDIVIDUAL DRINK PRICING

Call Brand Simple Mixed Drinks	\$8.50
Premium Brand Simple Mixed Drinks	\$9.50
Call Brand Cocktails (Martini, Doubles, etc.)	\$10.50
Premium Brand Cocktails (Martini, Doubles, etc.)	\$11.50
Assorted Pepsi Products (per glass)	\$2.25
Bottled Water (per 12oz bottle)	\$2.50
Sparkling Water/ Juice	\$3.50
Domestic & Miller Beer (per bottle)	\$5.50
Specialty Beer (per bottle)	\$6.50 +
Malternatives/ White Claw	\$6.50
Standard Varietal Wines (per glass)	\$8.00

BEER PRODUCT SELECTIONS

Domestic Miller Beers: Miller Lite, Miller 64, Miller High Life, Sharp's, Coors Light, PBR, Angry Orchard Cider, Corona

Craft: Good City, Lakefront, MKE Brewing, Third Space, New Glarus, Leinenkugel's, Deschutes, 3 Sheeps, Lagunitas, Founders, Sprecher, Blue Moon, Heineken, Eagle Park, City Lights, Central Waters, Raised Grain

Consult your event manager for a complete list of available products

LIQUOR PRODUCT SELECTIONS

Call Brands: Tito's vodka, Tanqueray gin, Korbel brandy, Jack Daniels whiskey, Jim Beam bourbon, Seagram's 7 whiskey, Bacardi rum, Captain Morgan rum, White Label Dewar's scotch, Jose Cuervo Gold tequila, Southern Comfort

Premium Brands: Grey Goose vodka, Rehorst vodka, Bombay Sapphire gin, Korbel VSOP brandy, Crown Royal whiskey, Makers Mark bourbon, Jameson Irish Whiskey, Johnnie Walker Black scotch, Casamigos tequila, Roaring Dan rum (Great Lakes Distillery), KK whiskey (Great Lakes Distillery)

WINE SELECTIONS

Standard Varietals: Pinot Grigio, Sauvignon Blanc, Chardonnay, Riesling, Pinot Noir, Cabernet Sauvignon, Merlot, Red Blend, White Zinfandel, Champagne

Select & Premium Varietals: Please consult your event designer for a full list of options

BEVERAGE SERVICE

PRICING & POLICIES

Bar service at Jan Serr Studio ensures your event will be staffed with experienced, friendly, courteous, uniformed, licensed, and trained bartenders. Bar staff will not serve those who appear intoxicated, those who cannot produce valid ID, or those who are under the legal drinking age. Bartenders reserve the right to refuse service to unruly or otherwise uncooperative patrons at their discretion. All bar equipment (including standard glassware) and product are included in your pricing as indicated in the relevant services contracted. Last call will be thirty minutes prior to your event end time. Bar service will conclude at the time noted on your contract.

HOSTED BAR SERVICE

Standard service charges and applicable sales tax will be added to total bar balance. In addition, there will be a \$150 fee charged per bartender (group size will determine the number of bartenders needed and is up to the discretion of Saz's Catering Management). Bartender fee for hosted bars will be waived, provided total bar sales equal \$500 or more per bar setup. Bartenders do accept gratuities as part of their livelihood and will display tip jars at your event. If you prefer that we refrain from this practice, please alert your event designer and he or she will add a \$14 per bartender, per hour (including set up and tear down) gratuity fee in lieu of tip jars.

CASH BAR SERVICE

Purely cash bars are subject to \$500 sales minimum per bar setup. Should your bar not meet this minimum, you will be responsible for the difference and will be invoiced accordingly. A bartender service fee of \$150 per bartender will be charged. Bartenders do accept gratuities as part of their livelihood and will display tip jars at your event. If you prefer that we refrain from this practice, please alert your event designer and they will add a \$14 per bartender, per hour (including set up and tear down) gratuity fee in lieu of tip jars.



*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. This applies to all food prepared by Saz's Hospitality Group

GENERAL POLICIES & INFORMATION

WHAT YOU CAN EXPECT

Saz's Catering holds client satisfaction at the very pinnacle of priorities. To us, each couple and each wedding is treated with the utmost attention and care, resulting in a simple, stress-free planning experience you can be confident in from your initial consultation through the very last moment on the dance floor. The following amenities and services are complimentary with your booking at Jan Serr Studio

- Professional and accommodating planning and service staff and culinary team
- Guest dining and food service tables and industrial-style dining chairs
- Stock pattern white china, silver flatware, and glassware
- White, black, or ivory linens and your choice of a colored linen napkin (selections based on availability)
- Complimentary cake cutting service (cake must be provided by a licensed bakery, as per Wisconsin state law, no personal food items are permitted on the premises)

MENU PRICING

All menus herein are based on a minimum of 150 guests. An additional fee will apply for smaller groups.

125-149 Add \$2 per guest

100-124 Add \$4 per guest

Due to fluctuating market conditions, pricing is subject to change and is valid for 120 days from the time of proposal. Menus are evaluated and adjusted once per calendar year. Should your pricing change, you will be notified in writing. With signed contract and deposit, Saz's Catering guarantees that your menu pricing will not increase more than 5% above listed pricing at the time you secure your event.

SECURING YOUR EVENT: CONTRACTS AND DEPOSITS

Saz's Catering and Jan Serr Studio require that a signed contract accompany your initial event deposit. Your event date is not considered secure until Saz's Catering is in receipt of both contract and deposit – dates will not be held, and prospective clients are not guaranteed a first right of refusal. The initial deposit required is equal to your full room rental fee. Final guest count and menu may be modified up to 15 business days prior to your event.

PAYMENT SCHEDULE

Second Deposit - 50% of remaining balance, due 6 months prior to your event date

Final Deposit - 100% of remaining balance, due 15 working days prior to your event date. Please note that all events require payment in advance of services, unless previous arrangements have been made. Anticipated post event charges will require a verified credit card to be held on deposit. Ancillary charges will be processed via the card on file within 30 days following your event, unless another form of payment is presented prior to your event conclusion.

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ROOM RENTAL RATES AND MINIMUMS

Food and beverage minimums and room rental rates vary based on your particular event details. Should your final menu not meet the food and beverage minimum for which you are contracted, you will be invoiced for the difference. Food and beverage minimum does not include applicable sales tax, service charge, room rental, or items that are unrelated to food and beverage. Please refer to our rate sheet for more details.

SERVICE CHARGE AND SALES TAX

Food and beverage are subject to a 22% service charge and applicable sales tax of 6.1%. Service charges are applied to labor and other associated expenses and are not a gratuity. Gratuity is left entirely to the discretion of the client. Should you wish to extend a gratuity to the staff for your event, your event designer or manager can assist you in doing so.

FINAL DETAILS

Final details, including guest count, menu selections, room diagram confirmation, itinerary, rental requirements, final payment, and any other information important to the success of your event, are due to your event designer or the Saz's Catering office no less than 15 business days prior to your event. The final guest count is the minimum number of guests for which you will be charged and, along with any other associated charges, will determine your final balance due. After this time, your guest count may be increased, but not decreased, pending the availability of product, equipment, and staff to accommodate your request.

BIG DAY? HOW ABOUT A BIG WEEKEND!

From your rehearsal dinner to your post-wedding brunch, let the experts at Saz's Catering turn your wedding day into your wedding weekend. Inquire with your event designer to discover how Saz's can work with your style - whether it be backyard BBQ or swanky soiree - to make your vision a reality.

REHEARSAL, SETUP, AND TEARDOWN

Availability of Jan Serr Studio is subject to its confirmed schedule of events. A rehearsal time will be agreed upon within 30 days preceding your wedding based on venue availability.

The maximum amount of time for setup that will be allotted is 2 hours. Client may elect to extend setup time for an additional fee, pending venue availability. Advance coordination of desired access time with your event designer is strongly recommended. Any vendors bringing in items for your reception are responsible for handling the setup of their items. This includes, but is not limited to; florists, entertainers, bakeries, and friends of the family. You must conclude your event by

the contracted end time, and guests must vacate the premises within one hour of that time. You are responsible for planning with your vendors for tear down and item removal at the end of your reception. Any centerpieces, decorations, or equipment must be removed upon the conclusion of the event as items may not be stored in the hall overnight. Items remaining in the event space following the close of your event rental period become the express property of Jan Serr Studio and Saz's Catering, unless prior arrangements have been made.

SECURITY & ADDITIONAL PSOA STAFF

The Peck School of the Arts requires all events to have one UWM security staff member present for all Non-UWM events and will assess a \$33 per hour fee for these personnel. This person is a building liaison and, as the building is common use, will ensure that general public is denied access from private events. Should additional security be needed or required, we can provide this at \$33 per security staff member per hour. Should events require police officers, they will be billed at \$49.90 per hour, per officer. If an event would require a house manager, cash handlers, sound or lighting technicians, or janitorial services, these will be billed at a rate of \$20 per hour, per staff member. Saz's Catering and Jan Serr Studio reserve the right to determine if these services are needed based on the scope of your event.

If valuable items are permitted to be left in the event space for any duration of time, it is recommended that additional security be retained at the client's expense. Jan Serr Studio and Saz's Catering staff are happy to recommend vendors with whom we have previously worked, and both parties retain the right to review, approve, coordinate, and monitor any supplemental security services. Saz's Catering, Jan Serr Studio, and the Peck School of the Arts will not be held responsible for lost, stolen, or damaged property.

DECORATIONS

Decorating is permitted with pre-approval by your event designer. Open-flame candles are strictly prohibited; however, completely enclosed candles are permitted. Banners or items for display cannot be attached to walls, floors, windows or ceilings with nails, tape or any other substances that may cause damage. No confetti cannons, smoke machines, or fog machines are permitted.

PARKING

Guests will have the option to park in the neighborhood surrounding Kenilworth Square East Building and Jan Serr Studio (metered and non-metered parking is available). Additionally, there is a nearby parking garage at Columbia St. Mary's and Whole Foods that can be accessed. Parking is also available in the Kenilworth Square East garage with limited spots, including handicap accessible spaces, available during the school year and the summer for entry into the building. Please see your event planner for details on parking pricing. Jan Serr Studio is also easily accessible via public transportation.

PHOTOGRAPHY

Saz's Catering often takes photographs of events, food and beverage displays, and table settings. By signing this contract, you give acceptance to Saz's Catering to copyright, use and publish photographs for marketing and illustration purposes. Should your event incorporate sensitive or confidential displays, please notify your event manager of these areas and off-limits photography.

MUSIC

Your entertainment must be pre-approved by your event manager prior to contracting them. Contracted DJs, bands, and entertainers agree to comply with the wishes of our event manager and our regulations regarding decibel readings of volume. Your entertainers must load out within one hour of your contracted event end time. Failure to do so will result in an additional assessment of \$300.

SOCIAL RESPONSIBILITY

Jan Serr Studio is owned by UW-Milwaukee's Peck School of the Arts, so a portion of every rental fee goes directly into educational and learning space upgrades for its students.

The flexibility of both the gallery and studio spaces easily transform, eliminating the need to travel from one event to the next, saving in fuel emissions. Our floor-to-ceiling windows allow plenty of sunlight during the daytime so you can leave the lights off.

SPECIAL MENU REQUESTS

This menu is designed to give you a taste of what Saz's Catering can offer your event. A wide variety of other menus are available upon request. Had something particular in mind? The culinary staff at Saz's Catering welcomes the opportunity to custom design a menu based on your vision, your traditions, your favorites, or just something you think would be a perfect fit. Children's, Vegetarian, and Dessert menus are available, and we are happy to work with any dietary restrictions you or your guests may have. We are here to serve you – our guest – and your request is our pleasure!

HOLIDAYS AND SPECIAL RATES

Additional service charges will apply to the following dates: New Year's Eve, New Year's Day, Christmas Eve, Christmas Day, Thanksgiving, Labor Day Weekend, Memorial Day Weekend, Easter Weekend, or Fourth of July weekend. Service charges are billed at 1.5 times the standard rate.

LEFT OVER FOOD

Per Saz's Catering policy and the policy of the State of Wisconsin Health Department, no left over food is permitted to leave the premises following an event. This is in an effort to safeguard against inadvertently improper food storage by guests and subsequent food safety concerns. All food product served during the course of an event becomes the property of Saz's Catering. As such, Saz's staff does not provide to go containers.

CANCELLATION

Deposits are non-refundable. If unforeseen circumstances necessitate the cancellation of your event, your deposit will be retained until the date has been re-booked by another party. If the date is not re-booked, your deposit will be forfeited.

In the event of an occurrence beyond the control of Saz's Catering and Jan Serr Studio, neither entity shall be held responsible or liable for any loss or damage of any kind resulting to the client or client's guests, invitees, agents, or employees of such occurrence. In the event such occurrence renders Jan Serr Studio uninhabitable; Saz's Catering, Jan Serr Studio, and the client agree to reschedule the event at a mutually agreed upon date and time. All deposits will be applied to the rescheduled wedding without penalty. In the event the wedding is unable to be rescheduled to a date suitable for all parties, all deposits remitted will be refunded. For the purpose of this agreement, such occurrences include, but are not limited to, acts of God, natural disaster (i.e. fire, hurricane or flood), war, riot, or any other similar event beyond the control of either party.



Bella Hill Photography

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