

SAZ'S

— CATERING —

SUMMERFEST

Hospitality

SUMMERFEST
SEPTEMBER 2-4 • 9-11 • 16-18

AMERICAN FAMILY
RESTAURANT



SUMMERFEST MENU

201 W. Walker Street | sazs.com | 414.256.8765 | cater@sazs.com

Lakeside Sandwich FAVORITES

Two Entrée Selections \$18.25 | Three Entrée Selections \$20.75 | Four Entrée Selections \$23.50

Our sandwich buffets include your choice of two side dishes, potato chips, pickles and standard condiments as applicable. Additional side dish choices can be selected for an additional \$2.50 per guest.

CHOOSE FROM THE FOLLOWING ENTRÉE SELECTIONS:

SIGNATURE BBQ

Saz's Signature BBQ Pulled Pork - all natural: antibiotic & hormone-free

Saz's BBQ Pulled Chicken - all natural: antibiotic & hormone-free

Wood-Smoked Sliced or Chopped Beef Brisket with Saz's Vidalia Onion BBQ Sauce (add \$2.25 per guest)

Smoked Hand-Pulled Memphis Style Pork with your choice of Saz's Original or Vidalia Onion BBQ Sauce on the side

TAILGATE FAVES

1/3 Pound Grilled Hamburgers*

Grilled Smoked Boneless Pork Chops* Kassler Rippchen style with caramelized onions (add \$1.25 per guest)

Sirloin Steak Sandwiches* with sautéed wild mushrooms, chipotle bleu cheese aioli, and caramelized onions (add \$3.25 per guest)

Grilled Marinated Chicken Breast (choose Cajun, BBQ spice rub, or traditional)

Chicago Style Italian Beef with mild giardiniera and au jus (add \$1.25 per guest)

Traditional Philly Cheesesteak with Italian hoagie rolls, cheese sauce, and caramelized onions (add \$2.25 per guest)

SAUSAGES

Chicago Style All-Beef Hot Dogs with traditional fixings including mustard, sport peppers, pickle spears, tomato wedges, diced onions, green relish, and celery salt (ketchup on request only!)

Grilled Bratwurst with caraway sauerkraut

Italian Sausages with sautéed peppers, onions, and basil marinara sauce

Smoked Cheddar Polish Sausage with caraway sauerkraut

Saz's Signature Smoked Andouille Sausage with Saz's Vidalia Onion BBQ Sauce

Hot Sides

- Mashed potatoes
- Wisconsin cheddar and chive mashed potatoes
- Honey chipotle glazed sweet potatoes
- Smoked baked beans with burnt ends and andouille sausage
- Traditional Mac n Cheese
- Fresh Roasted Blend of Vegetables with Basil, Balsamic & Olive Oil
- Steamed Green beans with blistered tomatoes and roasted garlic
- Broccoli - roasted with WI Butter
- Broccolini with citrus, spice butter, & pearl onions
- Brussels Sprouts - roasted with shallots, chives, brown butter & parmesan
- Cauliflower & broccoli with WI butter
- Herb roasted tri-color fingerling potatoes
- Warm cornbread with honey butter

STANDARD CONDIMENTS INCLUDE

- Ketchup
- Saz's BBQ Sauce
- Mustard
- Mayonnaise

ALL CHICKEN & BURGER SELECTIONS INCLUDE

- Tomato
- Sliced Onion
- Lettuce
- Assorted Sliced Cheeses

ADDITIONAL ENHANCEMENTS AVAILABLE

Crumbled bleu cheese Sautéed peppers
Smoked bacon Sautéed mushrooms
Caramelized onions

Please add \$.50 per selection

BUFFET ENHANCEMENTS

Cold Sides

- Fresh garden salad with assorted dressings
- Classic Caesar salad with homemade garlic croutons, shaved parmesan, balsamic Caesar dressing
- Fresh seasonal fruit salad with berries
- Summer tomato and cucumber pasta salad
- Italian penne pasta salad
- Creamy coleslaw
- Charred corn and quinoa salad with poblano vinaigrette
- Deviled egg potato salad
- Loaded baked potato salad with bacon, cheddar, and dives
- Dilled red bliss potato salad
- Red bean & feta salad: garbanzo beans, micro sweet peppers, blistered tomatoes, edamame, olive oil, cracked pepper
- Far East salad: baby corn, broccoli, micro sweet peppers, black sesame seeds, sesame vinaigrette
- Cucumber & dill salad: English cucumbers, red onion, bell peppers, fresh dill, sweet onion vinaigrette
- Snap pea salad: sugar snap peas, grape tomatoes, black sesame seeds, sesame vinaigrette
- Ozark power blend slaw: beets, broccoli, cauliflower, kale, carrot, radicchio; blended with creamy or sweet n sour dressing

Enhancement stations are available for groups of 50+ as an add-on to existing buffet menu services. Not available as standalone stations. Served for maximum of 1.5 hours.

POPCORN STATION

Sweet, Salty, or Savory - we have all the bases covered! In addition to offering our standard yellow corn, choose from the following flavors: double cheddar, caramel, jalapeño cheddar, sour cream and chive, traditional kettle or caramel kettle.

3 Selections - \$4.25 per guest

4 Selections - \$5.50 per guest

SUMMER FESTIVAL STATION \$9.75

All the festival favorites! Saz's famous sour cream & chive fries with house ranch dressing, mozzarella marinara and Leinenkugel's beer-battered white cheddar cheese curds with Saz's Spicy White BBQ Dipping Sauce.

LOADED NACHO STATION \$7.75

Corn tortilla chips, Mexican ground beef, chili con queso, jalapeños, pico de gallo, sour cream, cilantro, diced onions, diced tomato, guacamole and sliced black olives

LOADED PRETZEL BITES STATION \$7.75

Milwaukee Pretzel Bites with your favorites including beer cheese, beer mustard, Bavarian cherry icing, brown butter, pretzel salt, cinnamon sugar.

A LA CARTE

ENHANCEMENTS

GRILLED VEGETABLE KABOBS WITH
BALSAMIC GLAZE \$50 per dozen

GRILLED VEGGIE BURGER \$90 per dozen
Brioche Roll, lettuce, tomato, raw onion and condiments.

GRILLED VEGGIE SAUSAGE \$90 per dozen
Pretzel Roll & Grilled Onions

BBQ & SPECIALTY BUFFETS

BEST OF THE FEST \$29.50

Saz's signature pulled BBQ pork, grilled marinated chicken breasts (choose Cajun, BBQ spice rub, or traditional) and grilled bratwurst with sauerkraut. Accompanied by fresh seasonal fruit salad with berries, loaded baked potato salad with bacon, cheddar, and chives, Saz's famous sour cream & chive fries and festival-favorite mozzarella marinara, deli pickle spears, fresh baked brioche buns and sausage rolls, and standard condiments.

BBQ RIBS & CHICKEN \$26

Saz's award-winning BBQ baby back ribs team up with your choice of BBQ or herb rotisserie-style chicken. Served with smoked baked beans with burnt ends and andouille sausage, homemade coleslaw, dilled red bliss potato salad and fresh bakery rolls and butter.

THE DOUBLE TAKE \$26.75

Saz's award-winning BBQ baby back ribs paired with grilled marinated chicken breasts (choose Cajun, BBQ spice rub, or traditional). Accompanied by smoked baked beans with burnt ends and andouille sausage, homemade coleslaw, dilled red bliss potato salad and fresh bakery rolls and butter.

THE ENCORE \$29

Saz's award-winning BBQ baby back ribs team up with grilled marinated chicken breasts (choose Cajun, BBQ spice rub, or traditional) and Saz's signature smoked Andouille sausages. Served with smoked baked beans with burnt ends and andouille sausage, homemade coleslaw, loaded baked potato salad with bacon, cheddar, and chives, potato chips, deli pickles and fresh bakery rolls and butter.

THE SUMMERFEST FAVORITE \$35.50

Saz's award-winning BBQ baby back ribs with grilled marinated chicken breasts (choose Cajun, BBQ spice rub, or traditional) and chef-carved roast beef tenderloin with tarragon horseradish sauce. Served with smoked baked beans with burnt ends and andouille sausage, homemade coleslaw, loaded baked potato salad with bacon, cheddar, and chives and fresh bakery rolls and butter.

SAZ'S FAMOUS BBQ SAMPLER

Choose from the following meat selections to create your own award-winning BBQ menu:

- Saz's award-winning BBQ baby back ribs
- Saz's signature smoked Andouille sausage with pretzel buns
- Wood-smoked sliced beef brisket (add \$2 per guest)
- Grilled chicken breasts (choose Cajun, BBQ spice rub, or traditional)
- House-smoked carved turkey breast (add \$1 per guest)
- Beef Smoked Casino roast with house-made chimichurri
- Saz's signature BBQ pulled pork with fresh baked brioche buns
- Saz's BBQ pulled chicken with fresh baked brioche buns

Your meat selections will be accompanied by smoked baked beans with burnt ends and andouille sausage, homemade creamy coleslaw, loaded baked potato salad with bacon, cheddar, and chives, and warm cornbread with honey butter.

Two Meat Selections \$27 | Three Meat Selections \$29 | Four Meat Selections \$31

PRIDE OF GEORGIA \$26.50

Saz's award-winning BBQ baby back ribs, honey pecan grilled chicken, traditional mac n cheese, homemade creamy coleslaw, dilled red bliss potato salad, warm cornbread with honey butter, and your choice of sweet tea braised greens or bourbon-roasted sweet potatoes.

TEXAS BBQ \$24.50

Smoked hand-pulled Memphis-style pork with Saz's Original BBQ Sauce on the side, grilled marinated chicken breast sandwiches (choose Cajun, BBQ spice rub, or traditional), wood-smoked beef brisket with Saz's Vidalia Onion Sauce, homemade creamy coleslaw, smoked baked beans with burnt ends and andouille sausage, loaded baked potato salad with bacon, cheddar, and chives, fresh baked brioche buns and warm cornbread with honey butter.

MISSOURI MADNESS \$27.50

Pastrami cured St. Louis style ribs, Kansas City style burnt ends, smoked sausage with fire grilled onions, smoked baked beans with burnt ends and andouille sausage, homemade coleslaw, loaded baked potato salad with bacon, cheddar, and chives, warm cornbread with honey butter, and fresh baked sausage buns.

STREETS OF MKE \$24.50

Chicken schnitzel with lemon butter sauce, Usinger's knackwurst with sauerkraut, kassler rippchen with caraway jus, spaetzel, steamed vegetable blend, fresh garden salad with assorted dressings, and assorted dinner rolls with butter

STEAKHOUSE \$32

Grilled flat iron steaks with chimichurri butter, button mushrooms, and grilled onion, grilled salmon with maple butter and pecans, steamed green beans, garlic roasted baby potatoes, tossed Caesar salad with garlic croutons, relishes with dip, and assorted dinner rolls with butter

ITALIANO \$28

Gemelli pasta alfredo, chicken saltimbocca with prosciutto and smoked gouda cream, Sicilian tenderloin spiedini wraps with roma tomato marinara, roasted vegetables, rosemary and garlic roasted baby red potatoes, peasant salad with balsamic vinaigrette, relishes with dip, Italian rolls, and assorted dinner rolls with butter

MARDI GRAS \$27

Blackened salmon with crayfish caper tomato sauté, Creole baked chicken, Saz's signature Andouille sausage, red beans and rice, bourbon-glazed sweet potatoes, tasso pasta salad with fresh herbs, Caesar salad with garlic croutons, relishes with dip, and assorted dinner rolls with butter

BIENVENIDOS BOWLS \$24.50

Festive buffet featuring cilantro and lime rice, black beans, grilled fajita-style proteins (chicken with bell peppers and steak, bacon and onion), cotija and shredded cheddar cheese, roasted tomato salsa, sour cream, shredded romaine and iceberg, guacamole, lime wedges, tortilla chips and pico de gallo (served with disposable bowls-limited flour tortillas included for guests who prefer to make tacos)raspberry vinaigrette, and house peppercorn parmesan, plus your choice of one of our seasonal chef prepared soups (see next page for selections)

MILWAUKEE FRIDAY FISH FRY BUFFET \$28

Miller High Life beer-battered fried cod, baked cod with lemon butter, sour cream & chive fries, homemade potato pancakes with applesauce and Wisconsin maple syrup, homemade coleslaw, fresh seasonal fruit salad, and dilled redskin potato salad. Add Saz's award-winning BBQ baby back ribs (1/4 racks) for \$5.50 per guest. Add grilled bratwurst for a truly Wisconsin flare for an additional \$3.50 per guest.



WARM HORS D'OEUVRES

Our Ala Carte Hors D'oeuvres selections are listed to give the opportunity to custom create a culinary reception to fit your exact needs. Once you've chosen the items you'd like to serve at your event, our event planners will be happy to make recommendations on amounts needed based on length of service and guest counts.

Sliders

All sliders will be served deconstructed for a build-your-own-style customizable experience.

HAWAIIAN PULLED PORK SLIDERS \$30 per dozen

King's Hawaiian buns, smoked and pulled teriyaki pork shoulder, jalapeño cilantro slaw, cilantro cream

SHORT RIB SLIDERS \$33 per dozen

Fork-tender short rib with chocolate stout demi, caramelized onion, bleu cheese, brioche slider bun

SOUTHERN CHICKEN SLIDERS \$31 per dozen

Southern fried chicken fritter, white BBQ, sliced pickle, brioche slider bun

HAMBURGER SLIDERS* \$31 per dozen

Chopped sirloin, balsamic-bacon-onion jam, fontina, sliced pickle, brioche slider bun

BBQ SLIDERS \$32 per dozen

Brioche buns topped with your choice of Saz's all natural Duroc BBQ pulled pork, all natural BBQ pulled chicken, or chopped smoked beef brisket with Saz's Vidalia Onion BBQ Sauce

BRATWURST SLIDERS \$30 per dozen

Mini Wisconsin brats on petite pretzel rolls with caraway kraut, onion, and brown mustard



Bacon Wrapped? **YES, PLEASE!**

Water Chestnuts with Maple Glaze \$22 per dozen

House-Cured & Smoked Pork Belly with Maple Glaze \$26 per dozen

Beef Tenderloin with Balsamic Glaze* \$31 per dozen

Medjool Dates with Creamy Bleu Cheese & Maple Glaze \$31 per dozen

Popper with a Twist – BBQ pulled pork stuffed jalapeño with cheddar cheese \$33 per dozen

Stuffed **SHROOMS**

Baby Wisconsin Button Mushrooms hand-stuffed in-house.

Choose from:

Lump Crab & Cream Cheese \$26 per dozen

Spinach, Feta & Leeks \$22 per dozen

Smoked Andouille Sausage & Wisconsin Cheddar \$24 per dozen

Italian Sausage with House-Made Marinara \$24 per dozen

Comfort FAVES

SAZ'S MOZZARELLA MARINARA \$30 per dozen

Our festival-famous mozz sticks fried golden and served with our house marinara

SOUR CREAM & CHIVE FRIES \$4.50 per guest

What's Summerfest without them? Served with our famous house dipping sauce.

LEINENKUGELS BEER-BATTERED WHITE CHEDDAR CURDS \$5 per guest

Classic Wisconsin, completely crave-worthy, served with Saz's Spicy White BBQ for dipping

THREE CHEESE ARANCINI \$27 per dozen

Delicate risotto croquette with asiago, romano, and pecorino cheeses, roasted garlic, and house marinara

MAC N CHEESE CROQUETTE \$29 per dozen

Delicate croquette with homemade mac n cheese and bacon, accompanied by our house marinara for dipping

CRAB CAKES \$36 per dozen

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

MEATBALLS \$21 per dozen

Choose from Swedish, Italian, Hawaiian Teriyaki with Pineapple, Traditional BBQ, Spicy Jalapeño BBQ

SAZ'S BBQ RIBLETS \$30 per dozen

Our famous baby backs cut into one-bone sections with plenty of Saz's Original BBQ Sauce

ASIAN POTSTICKERS \$27.50 per dozen

Select chicken, vegetable, or pork; accompanied by red chili cream and ponzu sauce

SMOKED CHICKEN WINGS \$26 per dozen

Jumbo bourbon and brown sugar-brined wings, smoked with apple and hickory woods.

Choose between the following flavors:

Bourbon Brown Sugar BBQ | Thai Chili BBQ | Buffalo-Porter. Served with bleu cheese, ranch dressing, celery, and carrots

SPINACH ARTICHOKE DIP \$4.75 per person

Fresh spinach, artichokes, and a blend of five creamy cheeses make up this irresistible hot dip; served with pita crisps and corn tortilla chips (minimum 25 guests, please)



Skewers & Lollipops

SMOKED CHICKEN SKEWERS

Smoked chicken thighs, pickled vegetables, Saz's Spicy White BBQ drizzle \$31 per dozen

BACON-WRAPPED CHICKEN SKEWERS \$31 per dozen

Tender chicken wrapped in apple wood smoked bacon with mango BBQ glaze

PESTO SHRIMP SKEWERS

Large shrimp sautéed with rosemary mint pesto \$36 per dozen

BACON-WRAPPED MEATBALL LOLLIPOPS

Bleu cheese stuffed meatball wrapped in bacon \$31 per dozen

WISCONSIN LOLLIPOPS

Grilled Wisconsin brat, local cheese curd, spicy brown mustard drizzle \$27 per dozen

THAI SATAY SKEWERS

Your choice of beef or chicken with Thai peanut sauce, minced scallion, and cilantro \$35 per dozen

CHILLED HORS D'OEUVRES

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Platters & Displays

25 person minimum for platters & displays unless otherwise indicated

SEVEN LAYER TACO DIP PLATTER \$4.75 per guest

Refried beans, seasoned sour cream, lettuce, tomato, onion, black olives and shredded cheddar cheese-served with corn tortilla chips

CHEESE AND SALAME BOARD \$7.25 per guest

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

CHARCUTERIE \$11 per guest

Beautiful artistic display of pâtés, meats, cheeses and vegetables including pheasant and rosemary pâté, pâté campagne, smoked trout, smoked mackerel, dilled salmon rilette, pickled vegetables (asparagus, red pearl onion, baby carrot, fennel, green bean), feline salami, hot sopressata, prosciutto, parmesan, cranberry chipotle cheddar, goat gouda, crusty breads, focaccia and lavosh. (50 guest minimum)

FRUITS OF THE EARTH \$6.50 per guest

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

FROM THE MARKET \$5.50 per guest

Seasonal fresh crudités including seasonal vegetables such as baby carrots, asparagus, sugar snap peas, radishes, broccoli, cauliflower, celery, sweet micro peppers, grape tomatoes, and roasted shallot dill dip

MEDITERRANEAN DISPLAY \$6.50 per guest

Saz's Spicy White BBQ hummus, roasted pepper and feta dip, tabouli, marinated olives, grilled vegetables, toasted pita chips, crisp flatbreads, grilled crostini, and assorted crackers (50 person minimum, please)

SMOKED SALMON DISPLAY \$190 each

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

Choose your flavor: Original | Spicy Cajun | Molasses & Cracked Peppercorn | Brown Sugar & Honey

Classics Crowd-Pleasers

CAPRESE SKEWERS \$30 per dozen

Buffalo mozzarella, teardrop tomato, fresh basil, and balsamic drizzle

DELI SLIDERS \$26 per dozen

Artisan rolls stuffed with deli cuts of smoked Virginia ham, hand-carved tenderloin* and smoked turkey breast with deli mustards, tarragon horseradish, and condiments

CHILLED SHRIMP \$31 per dozen

Served with tangy cocktail sauce and fresh lemon wedges

Large 16-20 count (minimum 5 dozen)

BRUSCHETTA \$21 per dozen

Grilled Italian crostini topped with your choice of the following:

Rustic - medley of roma tomato, garlic, and fresh basil

Caprese - buffalo mozzarella mousse, olive oil roasted tomatoes, smoked sea salt, and fresh basil

Tartlettes, Crostinis & Bites

Minimum 4 dozen unless otherwise noted

HONEYCRISP TARTLETTE \$30 per dozen

Sweet and savory blend of apples, onions, thyme, and melted fontina

GRILLED STEAK CUPS* \$31 per dozen

Phyllo cups filled with grilled flank steak, gorgonzola mousse, roasted garlic aioli, micro shoots

SPINACH & ARTICHOKE PHYLLO CUPS \$30 per dozen

Fresh sautéed spinach, onion, baby artichokes, and a blend of five cheeses

PORK CROSTINI \$30 per dozen

Butternut squash mousse, chopped crispy pork belly, Indian fry bread, micro shoots

SHRIMP RISOTTO CAKES \$30 per dozen

Crisp risotto cakes, Gulf shrimp, fontina, chives

SWEET BRIE BITES \$30 per dozen

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

BEET & GOAT CHEESE CROSTINI \$26.50 per dozen

Red and golden beets, herbed chevre, micro greens, lavender balsamic



Snacks & Munchies

SNACK MIX TRIO (GARDETTOS, CHEX MIX, MINI PRETZELS) \$3.50 per guest

Gardettos, Chex Mix, Mini Pretzels

CORN TORTILLA CHIPS WITH FRESH SALSA \$3.50 per guest

Add homemade guacamole for \$2 per guest

INDIVIDUAL BAGGED SNACK ASSORTMENT \$130

Per 50 piece assortment (Cheez It's, Rice Krispie Treats, Chips Ahoy, Trail Mix, Candy Bars, Assorted Chips)

Desserts

SHEET CAKE

Custom-decorated marble, chocolate, or yellow cake

Full Sheet (serves 96) \$160

Half Sheet (serves 48) \$90

ASSORTED BARS AND BROWNIES \$27.25 per dozen

ASSORTED COOKIES \$26.25 per dozen

WARM PEACH, CHERRY, OR APPLE COBBLER

Full Pan (serves 24) \$85

WARM BREAD PUDDING Full Pan (serves 24) \$90

Choose from: chocolate, Bananas Foster, or New Orleans with bourbon anglaise

ASSORTED PETITE DESSERTS \$41 per dozen

An array of mini desserts including truffles, macarons, petit fours, eclairs, cream puffs, cheesecakes, and tarts (minimum 6 dozen total per event)



Editorials and Policies

- A signed contract and non-refundable deposit of 50% of your anticipated total is required to secure your event.
- Pricing is based on standard serving time of 2 hours or less. Extended serving times are available for additional labor charges.
- All events are subject to applicable sales tax. Standard service charge of 22% (minimum \$300) applies to Stay & Serve events and covers the cost of labor and associated expenses. Gratuity is not required and is left to the discretion of the client. This includes all standard labor to serve your event. In the need of additional labor, or extended service times, additional labor hours may be invoiced at \$30 per hour.
- Organizations which are tax exempt must furnish proof of exemption prior to securing their event.
- Menu pricing includes earth friendly disposable plates, napkins and service ware. China, flatware and glassware are available on request for an additional fee.
- Buffet pricing for children ages 3-12 is half price, plus \$1 per child.
- Linens, props or other decorative enhancements are available for rent as coordinated by Saz's Catering.
- Final details, including guest count, menu selections and final payment are due to your event manager or the Saz's Catering office 10 working days prior to the start of Summerfest.
- All smoked menu selections are smoked in-house using Cherry, Apple or Hickory wood.
- We are dedicated to serving you and your guests precisely how you would like to be served and with the specific menu you desire. For us, that is the definition of catering! If your ideal menu is not within these pages, consult your event manager and we will do our absolute best to create exactly what you envision for your event. Custom menus are available and encouraged.
- Questions related to invoicing or established credit may be directed to Saz's Catering Office Manager at 414.256.8765
- ***Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions**

Private Party Areas

- Areas can be rented from 12pm - 4pm (Day) or from 6pm - 11pm (Night) unless otherwise indicated.
- Contact Summerfest directly at 414.291.5320 to book your space.

MILLER LITE LEVEL UP DECK

Accommodates up to 150 guests with views of the Miller Lite stage

LAKE DECK

Accommodates up to 150 guests on an upper deck overlooking Lake Michigan

SOUTH PICNIC AREA

Accommodates up to 80 guests in grassy tented area located near the south entry to the Sky Glider

BMO HARRIS PAVILLION

Accommodates up to 250 guests with an exceptional view of Lake Michigan and performances in the BMO Harris Pavilion

BRIGGS & STRATTON UPPER VIP DECK

Accommodates up to 250 guests with views of the Briggs Big Backyard Stage (unavailable for night rental)