


## CAPACITY

Seated Reception 120
Cocktail Reception 200

Located beneath the Sixth Street viaduct, The Yard is a lush outdoor space, set with florals and stone. This space is one-of-a kind for Milwaukee hotels, boasting a private and natural setting, nestled alongside the hotel.



Located on the lower level, a spacious pre-function area offers your guests their own private lobby.

Perfect for corporate events and cocktail receptions, this space is complete with custom artwork and original paintings. Old pine timbers, original fire doors and a rotating collection of work by local artists makes for a remarkable space.

2,500 sq. ft. ( $80^{\prime} \times 30^{\prime}$ )

## CAPaCIIY

Seated Reception 150
Cocktail Reception 200
U-Shape 34
Classroom 80
Hollow Square 30
Rounds with Presentation 75


## HE <br> 



From wine tastings and parties to corporate dinners and receptions, this space sets the tone for an intimate event experience.

The Library features a warm and welcoming fireplace, antique lighting, seating at Bank of London chairs and an expanse of books.

## DIMENSONS

1,272 sq. ft. ( $24^{\prime} \times 53^{\prime}$ )

## CAPaCITY

Seated Reception 50 Cocktail Reception 60
U-Shape 18
Classroom 30
Hollow Square 30
Conference 25



Wrought iron chandeliers and exposed Cream City brick are the perfect backdrop for your next cocktail reception, business dinner, corporate workshop or game-day hangout.

Its 70" LCD smart board enables interactive presentations, digital screen writing, Blu-ray and DVD screening. This space goes big with surround sound, music docking station, wireless microphone and cable hookup.

A pre-function area allows space for a private bar, reception area, coat closet and restroom.


## NOW



DIMENSONS
406 sq. ft. per room ( $29^{\prime} \times 14^{\prime}$ )

## SANDBOX CAPACITY

Seated Reception 18
Cocktail Reception 30
U-Shape 15
Classroom 20
Conference 15
War ROOM CAPRCITY
Conference 12

In need of an exceptional off-site boardroom?
Get down to business in leather swivel-tilt seating at a custom 12 -foot conference table in the War Room.

The neighboring Sand Box offers creative space for breakout sessions and dining. Each space features Cream City brick and an LCD flat screen TV for full $A / V$ use.

This 5th floor suite is complete with a private reception area, coat closet and restroom.


The Iron Horse 25
Seasonal Fresh Fruit Platter
Assorted Breakfast Breads
Pastries
Muffins
Butter

Add a Build Your Own
Parfait Station +10/person
Includes: Greek Yogurt,
Fresh Berries, Fruit Preserves, House Granola, Honeycomb

The Work Horse 30
Seasonal Fresh Fruit Platter
Assorted Breakfast Breads
Pastries
Muffins
Butter
Scrambled Eggs
Smashed Fingerling Potatoes
Applewood Smoked Bacon
Chicken Sausage or
Sausage Links

The Roadhouse 34
Seasonal Fresh Fruit Platter
Assorted Breakfast Breads
Pastries
Muffins
Butter
Build Your Own Parfait
Scrambled Eggs
Smashed Fingerling Potatoes
Applewood Smoked Bacon
Chicken Sausage or
Sausage Links
French Toast with Seasonal
Fruit Compote and Maple Syrup
Pancakes


All services include Valentine coffee, hot tea, and freshsqueezed orange juice

## Enhancements

Build Your Own Parfait 14/Person
Greek Yogurt, Fresh Berries, Fruit Preserves,
House Granola and Honeycomb
Salmon \& Lox 18/Person
Pickled Red Onion, Capers and
Cucumber Herb Goat Cheese

## Fruit Platter

15-20 People 175
20-30 People 225

## Waffle Station 17

Served with Condiments

## Omelet Station 18

Smoked Ham, Chicken Sausage, Bacon, Mushroom, Spinach, Scallion, Tomato, Onion and Cheddar

One chef attendant required for every 50 guests. \$150 for two hours. Subject to availability. Items priced per person. Minimum 15 guests.

* NEED COFFEE


## À La Carte

English Muffins with Egg, Bacon and Cheddar 10

Biscuit with Egg, Sausage \& Cheddar 10
Breakfast Burrito with Egg, Steak, Potato and Cheddar 15
Cheddar Biscuit 6
Muffin (Seasonal Selections) 5
Greek Yogurt 6
IHH Granola 8
Assorted Pastry Tower 60


## Soup \& Salad

BUFFET-STYLE
\$35 per person. Minimum of 15 guests. Groups under 15 are subject to an additional $\$ 10$ per person.

Choose one soup and two salads. Includes fresh bread \& butter, chocolate chip cookies, Valentine coffee and iced tea.

## The Swing Arm

BUFFET-STYルE
$\$ 42$ per person. Minimum of 15 guests. Groups under 15 are subject to an additional $\$ 10$ per person.

Choose one soup OR salad, two sides, and two entrées.

Includes Valentine coffee and iced tea.

| SOUP | SHLAD | ENTRÉ | SIDE |
| :---: | :---: | :---: | :---: |
| Tomato Basil | Caesar | Herb Chicken Breast | Parmesan Truffle Fingerling Potatoes |
| Italian Wedding | Wedge | Roasted Pork Loin | Bacon \& Cheddar Mashed Potatoes |
| Broccoli \& Cheddar | Baby Greens | Blackened Salmon | Cheesy Grits |
| Chicken \& Barley | Arugula \& Pear | Rack of Lamb | Wild Rice |
| Seafood Bisque | Spinach \& Feta | Vegetarian Option (Chef's Choice) | Bourbon-Glazed Carrots <br> Broccolini |
|  |  |  | Garlic \& Shallot Green Beans |
|  |  |  | Pan-Seared Aleppo Asparagus |

## YOU CAN TAKEIT WITH YOU

## Bistro Lunch

\$45 per person. Full-size sandwiches, half-size wraps.

Choose one soup OR salad, and three sandwiches OR wraps.
Includes chocolate chip cookies, house-made potato chip blend, and Valentine coffee and iced tea.

## Boxed Lunch

\$40 per person. Full-size sandwiches, half-size wraps.

Choose three sandwiches OR wraps.
Includes chocolate chip cookies, house-made potato chip blend, and Valentine coffee and iced tea.

| Tomato Basil | Caesar | Lobster Roll |
| :--- | :--- | :--- |
| Italian Wedding | Wedge | Turkey BLT |
| Broccoli \& Cheddar | Baby Greens | Steak Sandwich |
| Chicken \& Barley | Arugula \& Pear | Spinach \& Feta |
| Seafood Bisque |  | Greek Freak |
|  |  | Caesar Wrap |
|  |  | Add Chicken +10 <br> Add Salmon +10 <br> Add Steak +12 |

## À La Carte

Granola \& Energy Bars 6
Trail Mix 5
Whole Fruit Basket 26
Pretzel Bites \& Cheddar Spread 15/doz.
Chips \& Dip Basket 14
Assorted Cookies 36/doz.
Brownies 36/doz.
Mixed Nuts 25/lb.
Additional Soup or Salad 10/person House Popcorn 3/person

Items priced per dozen.

## Hot

## Seared Ahi Tuna 72

Sesame Seeds, Saffron Cucumber Salsa, Thai Chili Crema

Chef's Hot Honey Chicken \& Waffles 24
Wagyu Crostini 72
Braised Short Rib, Garlic Crostini, Horseradish Coulis

Prosciutto-Wrapped Scallops 70
Cheese Arancini 48
Red Sauce, Parmesan
Bacon-Wrapped Scallops 70
Mini Grilled Cheese 48
Tomato Basil Soup

Crab Cake 70
Lemon Aioli


## Cold

## Baked Brie 24

Toasted Brie, Berry Preserves, Crostini, Candied Nuts

## Surf \& Turf Shooters 60

Lump Crabmeat, Peppers, Scallions, Tenderloin, Calabrian Chili Aioli

## Antipasto Skewers 45

Olive, Italian Cuts, Mozzarella, Basil,
Cherry Tomato, Cheese, Tortellini Herb Oil

## Artichoke Crostini 24

Marinated Artichokes, Oyster Mushrooms, Parmesean, Sundried Tomato, Arancini, Balsamic Gastrique

Apricot Crostini 24


Whipped Goat Cheese, Fresh Thyme,


## IINNER

Includes choice of one soup or salad, two entrée selections, two sides, fresh bread, Valentine coffee and iced tea

Served with chef's seasonal dessert.

| Tomato Basil | Caesar |
| :--- | :--- |
| Italian Wedding | Wedge |
| Broccoli \& Cheddar | Baby Greens |
| Chicken \& Barley | Arugula \& Pear |
| Seafood Bisque | Spinach \& Feta |

## ENTREE

Roasted Chicken 45
Blackened Salmon 55
6 oz. Filet Mignon MP
NY Strip Steak MP
Duroc Chop 50
Seabass MP
Vegetarian Option 45

## SIDE

Parmesan Truffle Fingerling Potatoes
Bacon \& Cheddar Mashed Potatoes
Cheesy Grits
Wild Rice
Bourbon-Glazed Carrots
Broccolini
Garlic \& Shallot Green Beans
Pan-Seared Aleppo Asparagus


Includes choice of one soup or salad, two entrée selections, two sides, fresh bread, mini pastries, Valentine coffee and iced tea


Tomato Basil
Italian Wedding
Broccoli \& Cheddar
Chicken \& Barley
Seafood Bisque

SALAD

Caesar

Wedge
Baby Greens
Arugula \& Pear
Spinach \& Feta

EWTREE

Herb Chicken Breast
Roasted Pork Loin
Blackened Salmon
Rack of Lamb
Prime Rib MP
Wagyu Pastrami MP
Vegetarian Option (Chef's Choice)

## SIIDE

Parmesan Truffle Fingerling Potatoes
Bacon \& Cheddar Mashed Potatoes
Cheesy Grits
Wild Rice
Bourbon-Glazed Carrots
Broccolini
Garlic \& Shallot Green Beans
Pan-Seared Aleppo Asparagus


## STATIONS

Minimum of 15 guests. Groups under 15 are subject to an additional $\$ 15$ per person. One Chef Attendant is required for every 50 guests. $\$ 150$ for 2 hours. Subject to availability.

## Family-Style Boards

## Seasonal Fruit Platter

15-20 People 175
20-30 People 225

## Crudité Platter 14/person

Seafood Display 50/person
Choose Four: Lobster Claw, Lobster Salad, Lobster Tail, Crab Legs, Soft Shell Crab, Shrimp Cocktail, Oysters,
Caviar, Octopus, Scallops
Meat and Cheese Display 20/person
Milwaukee Style Sausage Board 18/person
Carne Board 75/person
Choose Four: Tomahawk, Filet Mignon, Ribeye,
Pork Chops, Blackened Salmon, Roasted Chicken

# Carving Boards 

Roasted Turkey 20/person
Garlic-Rubbed Pork Shoulder MP
Smoked Prime Rib MP
Beef Tenderloin MP
Chef Selection MP

Mini Dessert Assortment 50/doz.

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Minimum of 15 guests. Groups under 15
are subject to an additional $\$ 15$ per person.

## Snacks

Sweet Treat 17/person
Trail Mix Popcorn, Assorted Cookies and Candies

Chips \& Dip 12/person
House Potato Chip Blend, Ranch Dip
Pretzel 15/person
Beer Cheese Spread
Sliders 48-54/doz.
Pork, Beef, Chicken, Veggie
Mini Grilled Cheese 48/doz.
Tomato Basil Soup
Pizza (12") 20 ea.
Chicken Wings 24/ doz.
4 dozen minimum

## Mimosa <br> Bar

One Hour 30
Two Hours 39
Three Hours 43
Four Hours 50

## Bloody Mary Bar

One Hour 30
Two Hours 39
Three Hours 43
Four Hours 50


## BU|ERIIGES <br> 

## Packages

Half Day (Up to 4 Hours) 14/person
Full Day (Up to 8 Hours) 19/person

## Includes

Assorted Soda
Bottled Water
Hot Tea
HAPPY TO
HYDRATE

Valentine Coffee


## B

## 

One bartender per 50 guests. $\$ 100$ per 4 -hour service.
\$25 per bartender for each additional hour.


## BRONZE

Beer, Wine, Soda
One Hour 20
Two Hours 25
Three Hours 30
Four Hours 3

## CIPPER

Liquor, Beer,
Wine, Soda
One Hour 20
Two Hours 30
Three Hours 38
Four Hours 46

Wheatly Vodka
Beefeater Gin
Rebel Yell Bourbon
Don Q Rum
Dewars Scotch

## STEEL

Luxe Liquor, Beer, Wine, Soda

One Hour 25
Two Hours 35
Three Hours 43
Four Hours 51

| Tito's Vodka | Kettle One Vodka |
| :--- | :--- |
| Tanqueray Gin | Hendricks Gin |
| Maker's Mark | Basil Hayden |
| Bourbon | Bourbon |
| Bacardi Rum | Patrón Tequila |
| Captain Morgan's | Flor de Caña |
| Milagro Blanco | 7 Yr Rum |
| Tequila | Casamigos Tequila |
| Johnny Walker | Johnny Walker |
| Red Label Scotch | Black Label Scotch |

## AIL PCCKACES IICLLUOE

Beer: Miller Light, Budweiser, Coors Light, Miller High Life, Modelo, Stella Artois, Riverwest Stein, Blue Moon, Spotted Cow Wine: Cabernet, Pinot Noir, Merlot, Chardonnay, Pinot Grigio, Sauvignon Blanc

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Ask your Sales Manager for items not listed below. Special requests can be accommodated.

## Packages

Screen Package 45
6'x6' Screen, Extension Cord,
Power Strip, Cart
LCD Projector 345
Presentation Package 375
6'x6' or 8'x8' Tripod Screen, LCD Projector, Extension Cord,
Power Strip, Cart
Conference Speakerphone 60
DVD Player 85
55" Plasma TV 350

Speaker Package 150
Price Based on One Speaker
Mixer, Transmitter, Amplifier, Receiver
MP3 Support Package 175
Price Based on One Speaker MP3 Adaptor, Mixer, Transmitter, Amplifier, Receiver

Microphone Package 250
Price Based on One Speaker
Lavalier Microphone or Handheld (Wired) Microphone,
Mixer, Transmitter, Amplifier, Receiver, Speaker
Additional Speaker 50
Available for Above Packages

## Extension Cord 5

Power Strip 5
Meeting Mate ${ }^{\text {TM }}$
Bluetooth Speaker 50

TIME TO
TURN IT UP

