



Wedding Policies and Procedures

Guarantee

Event attendance must be estimated at the time of booking. A final guarantee of attendance is due to the banquet office by noon, four business days prior to the event. Using this final guaranteed guest count, your estimated bill will be calculated and payment will be due in full the day before your event. Any additional charges or fees incurred the night of the event will be billed to the client the week following the event.

Deposits and Cancellation

A deposit is required to book your event. Your date is not confirmed until your deposit is received. This deposit is non-refundable, nor is it transferable to another date. A second deposit is due 180 days prior to your event. If you cancel your event, we will refund your second deposit only if we can re-book your date with an event of equal or greater value. Refunds will not be issued until after your original event date.

Room Rent and Minimums

Room rental rates and food and beverage minimums vary depending on the date. Please contact the catering office for details.

Wedding Packages

Ovation Catering is proud to offer four unique wedding package options. The package price listed on the menu includes all linens, skirting, china, serving staff (bartenders and wait staff) as well as the service gratuity. Wisconsin sales tax and room rental will be added to your bill. Packages are based on a maximum seven-hour time period.

Wedding Coordinator and Event Manager

Our wedding coordinator will assist you throughout your planning process. An event manager will be onsite the evening of your event to smoothly guide you through the evening's festivities.

Entrée Choices

You can offer your guests up to two individual entrée choices or one duet entrée. If selecting two individual entrées you must provide name cards for each individual guest which indicates their entrée choice.

Cake Cutting

There is no charge for cutting and serving your wedding cake when served as dessert, as it replaces the dessert on the dinner menu. If the wedding cake is served later in the evening, there is a \$2.00 per person cake cutting fee.

Sweet Tables

You are allowed to bring in **home-made** sweets, provided they are already on trays, at no charge. There will be a \$150.00 labor charge for any sweets that our staff has to arrange on trays. You may also provide any disposable plates, napkins, and/or flatware for your sweets. Disposable plates and napkins are available for purchase for \$50.00.

Specialty Linens and Floral

Colored linen, flowers and other special arrangements can be provided at your request. Please contact the catering office for details.



Wedding Policies and Procedures

Audio Visual Equipment

Audio-visual equipment can be rented through the catering office. Approval by the catering office is required before any audio-visual equipment is allowed onsite by the client.

Decorations

Decorating is allowed and must be pre-approved by the catering office. Open-flame candles are not permitted in the facility. You may bring in candles that are enclosed. All decorations must be taken with you at the end of your event. We will inform you when you will be allowed to decorate.

Parking

A parking structure is located directly north of the Marcus Center on State Street. It is connected to the Marcus Center by a third floor skywalk. If you wish to offer complimentary parking to your guests, please contact the catering office for details.

Prices

Stated prices are subject to increases and are only valid for 60 days.

Damages and Lost Items

You are responsible for damages to the premises or any of our equipment caused by you, your guests, or any independent contractors attending your event. Ovation Catering is not responsible for loss of any items left on the premises prior to, during, or after your event.

Music Policy

Because of location of the theatres at the Marcus Center for the Performing Arts, there is a music policy in effect which states that any contracted band and/or DJ must play at a level agreed to by the Marcus Center. Therefore, your entertainer must be pre-approved by Ovation Catering and the Marcus Center for the Performing Arts before you contract them.

Thank You

Thank you for your interest in Ovation Catering. Enclosed is only a sampling of the menus that we can provide. We look forward to serving you and assisting you with all of your details. Please do not hesitate to contact the catering office with any questions you may have.



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Our wedding coordinator will assist you throughout your planning process. An event manager will be onsite the evening of your event to smoothly guide you through the evening's festivities.

Traditional Reception

Includes:

- Champagne reception and open bar (house brands) one hour prior to dinner.
- A seasonal fresh fruit display and garden vegetable display for the cocktail reception.
- Glass of house dinner wine.
- Your choice of any dinner on our printed sit down, combination or buffet menu (up to \$21.95 value).
- Your wedding cake cut and served for dessert.
- Free beer and soda to guests all evening.
- All gratuities and bartender charges.

\$40.95 per person

Add complimentary house wine all evening for an additional \$2.50 per person.

Deluxe Reception

Includes:

- Champagne reception one hour prior to dinner.
- Open bar (house brands) all evening.
- The following hors d'oeuvres during the cocktail reception:
 - Fresh fruit and cheese display
 - Garden vegetables with dill dip
 - Decorated smoked salmon with crackers
- Glass of select dinner wine.
- Your choice of any dinner on our printed sit down, combination or buffet menu (up to \$24.95 value).
- Your wedding cake cut and served for dessert.
- All gratuities and bartender charges.

\$48.95 per person

Upgrade to call brand liquor all evening for an additional \$4.75 per person.

Enhancements Available

Consult with our sales manager about making your special day even better. A variety of services are available such as table skirt bunting, chair covers, glassware all evening, Belgian chocolate fountain with fresh fruits, decorated dessert plates, a European coffee service and more.



Wedding Packages

Supreme Reception

Includes:

- Free parking for you and your guests.
(Contact catering manager for parking passes.)
- Open bar (call brands) all evening.
- Your choice of domestic or premium tap beer.
- Premium champagne passed during the cocktail reception.
- The following hors d'oeuvres during the cocktail reception:
 - Party snack mix
 - Fresh fruit with domestic and imported cheese and crackers
 - Smoked salmon from the garde manger
 - Spread Tray including spinach-artichoke dip, cucumber dip and Sonoma pepper cheese
- Your choice of colored linen and napkins from our linen inventory.
- Hurricane centerpieces with votive candles.
- Your choice of dinner wine from our wine list.
- Your choice of sit down, combination or buffet dinner from our banquet menu (up to \$27.95 value).
- Your wedding cake cut and served for dessert.
- After dinner menu to include:
 - Mini pizza squares
 - Assortment of mini sweets
 - Decaffeinated coffee and herbal teas
- All gratuities and bartender charges.

\$60.95 per person

Ultimate Reception

Includes:

- Free parking for you and your guests.
(Contact catering manager for parking passes.)
- Open bar all evening with unlimited party snack mix.
- Glassware used for drinks all evening.
- Premium liquors available
- Domestic and imported bottled beers
- Premium champagne passed during cocktail reception
- The following hors d'oeuvres during the cocktail reception:
 - A variety of sliced and cubed cheeses and sausages
 - Fresh fruit trays
 - Grilled vegetable platter with pesto sauce
 - Decorated smoked salmon
 - Two passed hot hors d'oeuvres from our printed menu (white gloves)
- Chair covers and colored linens from our linen inventory. (Contact catering manager for details.)
- Hurricane centerpieces with rose petals and votive candles.
- Your choice of dinner wine from our wine list.
- Your choice of sit down, combination or buffet dinner from our banquet menu.
- Your wedding cake cut and served for dessert
- After dinner dessert buffet to include:
 - Our sensational Belgian chocolate fountain served with assorted fresh fruits, pretzels, marshmallows, dried apricots and tiny meringue kisses
 - Mini Pastries
 - Silver dollar sandwiches
 - Variety of teas and flavored coffees
- All gratuities and bartender charges.

\$76.95 per person

Dinner Selections

FIRST COURSE

Select one of the following:

Classic Caesar Salad

Fresh Romaine lettuce served with seasoned croutons, freshly grated parmesan cheese and creamy Caesar dressing.

Fresh Fruit Salad

Mixed greens tossed with a variety of fresh fruits and highlighted by a raspberry vinaigrette dressing.

Spinach Almond Salad

California spinach tossed with mandarin oranges, strawberries and toasted almonds. Accented by an almond vinaigrette dressing.

Market Salad

Blend of Romaine lettuce and spring mix topped with fresh carrots, jicama, cucumbers, grape tomatoes, enoki mushrooms and toasted pine nuts. Finished with a balsamic vinaigrette dressing.

ENTRÉES

Entrée selections accompanied by fresh garden vegetables, choice of potato, rice or pasta, warm rolls and butter, beverage (coffee, tea, milk or soda) and dessert.

Chicken en Croute \$19.95

Boneless breast of chicken filled with broccoli buds, onions, red peppers and cheddar cheese. Wrapped in puff pastry, baked golden brown and presented on a bed of supreme sauce.

Farcito Chicken \$20.95

Boneless breast of chicken filled with Prosciutto ham, artichokes, red peppers and Gorgonzola cheese. Complimented by a garlic basil sauce.

Roast Breast of Duck \$23.95

Boneless, slowly roasted tender breast of duck. Highlighted by a raspberry sauce.

Peppercorn Chicken \$20.95

Breast of chicken stuffed with diced ham, green pepper, tomato and mozzarella cheese. Finished with a creamy parmesan peppercorn sauce.

Chicken Cordon Bleu \$21.95

Tender breast of chicken rolled with Canadian bacon and Swiss cheese. Hand breaded and finished with a delightful mushroom sauce.

Roast Sliced Tenderloin \$23.95

Center cut beef tenderloin rubbed with fresh garlic and black pepper. Accented with Dijonaise sauce.

Filet Mignon \$24.95

Exceptional cut of tenderloin highlighted by a distinctive Port Wine and mushroom sauce.

Sliced Roast Sirloin of Beef \$20.95

Hand sliced roast sirloin of beef finished with a mushroom Bordelaise sauce.

Roast Prime Rib of Beef, Au Jus \$23.95

Tender aged beef, slowly roasted with natural beef juices.

Stuffed Eggplant \$19.95

Colorful combination of yellow squash, zucchini, onion, carrots and tomatoes sautéed and then layered in a baked eggplant shell. Presented on a bed of saffron rice.

Stuffed Roast Loin of Pork \$20.95

Hand carved pork loin split and stuffed with spinach, Gorgonzola cheese and onions. Accompanied by a pork demi-glace.

Grilled Tuna with Sauce Salmorigano \$24.95

Delicately grilled tuna served on a bed of linguini and finished with a pepper sauce consisting of olive oil, capers and fresh lemon.

Jumbo Pasta Shells \$19.95

Italian style shells stuffed with fresh vegetables, cheese, herbs and spices. Served on a bed of rich red pepper sauce.

Salmon ala Fresco \$22.95

Fresh Norwegian salmon fillet accented by a lemon dill sauce.

DESSERTS

Raspberry Almond Tart • Chocolate Truffle Cake • Mountain Berry Tart • Assorted Cheesecakes
Colossal Apple Pie • White & Dark Chocolate Mousse Cake • Tiramisu • Carrot Cake
Petite Pastries Served Family Style • Warm Cinnamon Apple Dumpling with Caramel Glaze

All prices are subject to 17% service charge and sales tax.



Dinner Combinations & Buffets

DUET ENTRÉES

Entrée selections accompanied by fresh garden vegetables, choice of potato, rice or pasta, warm rolls and butter, beverage (coffee, tea, milk or soda) and dessert.

Chicken en Croute and Sliced Tenderloin \$24.95

Breast of chicken filled with broccoli, red peppers, onions and cheddar cheese baked until golden brown in puff pastry. Served on Supreme sauce. Hand sliced tenderloin finished with a Port Wine and mushroom sauce.

Stuffed Chicken and Sliced Sirloin of Beef \$21.95

Breast of chicken stuffed with a wild rice and mushroom blend baked golden brown in puff pastry. Served on Supreme Sauce. Hand sliced sirloin of beef finished with a mushroom Bordelaise sauce.

Tenderloin Filet and Oven Brownd Duck Breast \$26.95

Center cut tenderloin filet accented by a shiitake mushroom sauce. Tender roast duck breast fanned out on a bed of raspberry sauce.

Grilled Salmon and Teriyaki Filet \$25.95

Grilled salmon fillet highlighted by a lemon dill sauce. Tender beef filet delicately marinated in a teriyaki glaze.

Peppercorn Chicken and Tenderloin Filet \$25.95

Chicken breast filled with diced ham, green pepper, tomato and mozzarella cheese. Topped with a creamy parmesan peppercorn sauce. Beef tenderloin filet accented by a Port Wine and mushroom sauce.

Sautéed Jumbo Shrimp and Tounado Rossini \$28.95

Four jumbo shrimp sautéed in garlic butter. Tenderloin filet topped with paté and finished with a Madeira sauce.

DINNER BUFFETS

(MINIMUM OF 50 PEOPLE)

*If less than 50 people, add \$1.00 to the per person buffet price.

Bradley Buffet

Rolls and Butter
Tossed Garden Greens with Dressings
Fresh Fruit Display
Pasta Vegetable Salad
American Potato Salad
Asian Coleslaw

Chef's selection of fresh vegetable and potato

ENTRÉE CHOICES

Chicken Bistro with French Cream Wine Sauce
Roast Loin of Pork in Apple Compote
Beef Bourguignonne
Roast Round of Beef, Au Jus*
Tilapia with Lemon Butter Sauce
Potato Encrusted Cod
Vegetable Lasagna

Assorted Desserts
Coffee, Tea, Milk or Soda

BUFFET WITH TWO ENTRÉES • \$20.95

BUFFET WITH THREE ENTRÉES • \$22.95

*Hand Carved Round of Beef • Add \$75 per chef.
1 chef per 100 people required.

Executive Buffet

Served at table: Choice of salad and warm rolls and butter.

Fresh Fruit Display
Garden Vegetables with Dill Dip
Marinated Vegetable Salad
Seafood Pasta Salad
Decorated Smoked Salmon with Crackers

Chef's selection of fresh vegetable and potato

ENTRÉE CHOICES

Roasted Peppercorn Tenderloin
Wild Rice Stuffed Chicken
Florentine Stuffed Chicken
Sautéed Garlic Shrimp
Norwegian Salmon Fillet
Stuffed Roast Loin of Pork
Vegetable Stuffed Pasta Shells

Assorted Desserts and Beverages
Coffee, Tea, Milk or Soda

BUFFET WITH TWO ENTRÉES • \$29.95

BUFFET WITH THREE ENTRÉES • \$31.95

All prices are subject to 17% service charge and sales tax.



Hors d'oeuvres

HOT SELECTIONS

Priced per piece

\$1.45 each

Honey BBQ Wings
Mozzarella Marinara
Sweet and Sour Meatballs
Water chestnuts and Bacon
Mini Burrito
Mini Quiche

\$1.65 each

Asian Vegetable Spring Rolls
Pot Stickers with Ginger Soy Sauce
Italian Sausage Stuffed Mushrooms
Florentine Stuffed Mushrooms
Mini Stuffed Potato Skins
Spanakopitas
Pizza Rustica

\$1.85 each

Chicken Quesadilla
Mini Chicken Parmesan
Baked Brie Cheese Tart
Crab Stuffed Mushrooms
Stilton Cheese and Walnut Stuffed Mushrooms
Blue Cheese & Fresh Scallion Cheese Tart

\$2.05 each

Chicken Satay with Hoisin Sauce
Beef Satay with Teriyaki Sauce
Shrimp Satay with Peanut Sauce
Eggplant Phyllo Flowers
Wild Mushroom Tart
Mini Beef Wellington
Scallop and Bacon

COLD SELECTIONS

Priced per piece

\$1.45 each

Cucumber Canape
Fresh Vegetable Pizza Canape
Ham and Swiss Rulade
Prosciutto Wrapped Melon Balls
Fresh Italian Bruschetta
Vegetable Spread in Mini Bouché
Curried Chicken Salad Canapes

\$1.65 each

Herbed Cheese Stuffed Peapod
Asparagus Turkey Wrap
Deviled Eggs ala Spiro
Belgian Endive Stuffed with Herb Chevre Cheese
Shrimp Canape
Paté Canapes
Stuffed Strawberry

\$1.95 each

Marinated Fruit Kabob in Lime Poppyseed
Jumbo Iced Shrimp
Lox Canape with Caviar
Zucchini Round Stuffed with Seafood
Grilled Atlantic Swordfish Bites
with Sweet & Sour Sauce
Shrimp Gorges

MINIATURE SANDWICHES

Priced per piece

Open Faced Mini Reuben (served warm) • \$1.75
Mini Focaccia Sandwiches (ham, turkey, salami and provolone) • \$1.75
Silver Dollar Sandwiches (ham, turkey or beef served with lettuce and tomato) • \$1.75
Mini Veggie Wraps (served with cucumber sauce) • \$1.75
Curried Chicken Pita Triangles • \$1.75

All prices are subject to 17% service charge and sales tax.



Hors d'oeuvres

TRAYS AND DISPLAYS

Domestic and Imported Cheese and Fruit	\$260 / 100 guests	\$145 / 50 guests
Antipasto Platter (assortment of Italian meats, cheeses and marinated salads)	\$340 / 100 guests	\$190 / 50 guests
Fresh Fruits	\$210 / 100 guests	\$120 / 50 guests
Served with Strawberry Daiquiri Dip or Chocolate Fondue		Add \$35 / 50 guests
Served with Chocolate Fountain	Add \$200 / 100 guests	
Fresh Vegetables with Dip	\$145 / 100 guests	\$85 / 50 guests
Grilled Vegetable Platter with Pesto Dip	\$165 / 100 guests	\$95 / 50 guests
Decorated Smoked Salmon from the Garde Manger	\$145 / 100 guests	
Decorated Smoked Trout from the Garde Manger		\$80 / 50 guests
Spread Tray (spinach-artichoke dip, cucumber dip and sonoma pepper cheese spread served with melba toast, garlic pitas and assorted crackers)		\$100 / 50 guests
Taco Dip Tray with Tortilla Chips		\$85 / 50 guests
Southwestern Crab Dip with Tortilla Chips		\$145 / 50 guests
Bread Round with Spinach Dip		\$80 / 50 guests
Baked Artichoke and Cheese Dip (served with breadsticks and crackers)		\$100 / 50 guests
Sliced Wisconsin Cheese		\$16 / pound
Cheese Spread (Swiss almond, cheddar and herb garlic)	\$13 / pound	
Wisconsin Sausage and Cheese Board	\$18 / pound	

SNACKS AND SWEETS

Nachos served with Cheese Sauce & Toppings	\$18 / pound	Tortilla Chips served with Salsa	\$12 / pound
Deluxe Mixed Nuts	\$14 / pound	Pretzels or Popcorn	\$5 / pound
Dry Roasted Peanuts	\$8 / pound	Party Snack Mix	\$8 / pound
Home Baked Cookies	\$12 / dozen	Tea Cookies	\$13 / pound
Dessert Bars (brownies, pecan, turtle and lemon)	\$50 / half sheet	Fresh Fruit Bars	\$60 / half sheet
Chocolate Dipped Fruit	\$26 / dozen	Fancy Petite Pastries	\$28 / dozen
Mini Sweets (cream puffs, éclairs, fruit tarts and nut horns)	\$18 / dozen	Mini Chocolates	\$12 / dozen

DESSERT BUFFETS

(MINIMUM OF 50 PEOPLE)

Traditional

Assorted Tortes and Cheesecakes
Assorted Mini Sweets
Regular and Decaf Coffee
Assorted Hot Teas
\$7.95/guest

Deluxe

Assorted Tortes and Cheesecakes
Petite Pastries and Assorted Mini Sweets
Chocolate Fountain offered with pretzel twists, meringue kisses, pineapple wedges, strawberries, banana, pear slices, dried apricot, grapes and assorted melons
Viennese Coffee Service (with whipped cream and chocolate shavings)
Fine Selection of Teas
\$12.95/guest

All prices are subject to 17% service charge and sales tax.



Stations

CARVING STATION

Inside Round of Beef	\$250 / 100 Guests
Roast Steer Tenderloin of Beef	\$150 / 30 Guests
Roast Whole Turkey Breast	\$175 / 80 Guests
Baked Virginia Ham	\$175 / 80 Guests
Oven Roasted Pork Loin	\$150 / 50 Guests

Includes appropriate condiments and rolls.

Carver Required / \$75 Charge / One Carver per 100 Guests Required.

Stations Below Are Priced Upon Request

Pasta Station – Chef Required*

Guests create their own combination from the following items:
3 different pastas (choose from fettuccini, penne and tortellini),
3 different meats or vegetables (choose from Italian sausage, chicken strips, fresh mushrooms, onions, fresh broccoli and fresh peppers) and 2 different sauces (choose from traditional marinara sauce, pesto sauce and alfredo sauce). Top with fresh parmesan cheese. Accompanied by garlic bread.

Stir Fry Station – Chef Required*

Guest's choice of chicken, beef, shrimp and scallops, assorted vegetables and white rice. Sautéed with soy sauce, fresh garlic and sesame oil.

Fruit Crepe Station – Chef Required*

Crepes sautéed and filled with your choice of apple, strawberry or blueberry filling. Finished with whipped cream and powdered sugar.

European Sausage Station

Bratwurst, knockwurst and polish sausages served over baked sauerkraut. Accompanied by braised red cabbage and German spaetzels.

Seafood Station

Jumbo shrimp, swordfish bites with sweet & sour sauce, bacon wrapped scallops and decorated smoked salmon attractively displayed using a seaside motif of shells, fishnets, starfish, etc. Served with cocktail sauce and assorted crackers.

International Cheese and Dessert Station

Domestic and imported cubed cheeses, brie wheels with apricot and raspberry sauces. Fresh fruit display with chocolate fondue. Mini éclairs, cream puffs, nut horns, tortes and cheesecakes.

Mashed Potato Bar – Make your own "Po-Tini"

Garlic mashed potatoes with the following toppings available to your guests: gravy, shredded cheddar cheese, sour cream, butter, scallions, chopped bacon, diced ham and steamed garden vegetables (broccoli, cauliflower, carrots and green onions). Served in martini glass.

South of the Border Station

Soft tortilla shells, marinated strips of tenderloin and chicken breast, sautéed peppers and onions. Shredded cheddar cheese, lettuce, sour cream, salsa, refried beans and guacamole. Tortilla chips with taco dip tray.

*Chef Required / \$75 Charge / One Chef per 100 Guests Required

All prices are subject to 17% service charge and sales tax.

Spirits and Beverages

BEVERAGES

House Brands
Call Brands
Premium Brands
House Wines
Select Wines
Premium Wines
Beer (Non-alcoholic available)
Premium Beer
Soda
La Croix Sparkling Water
Bottled Spring Water

CASH BAR

Drinks purchased by guest

\$4.00 and up
\$4.50 and up
\$4.75 and up
N/A
N/A
\$6.00
\$3.00
\$3.75 and up
\$1.75
\$2.00
\$2.00

HOST BAR

Drinks purchased by hosting party

\$3.75 and up
\$4.25 and up
\$4.75 and up
\$3.50
\$4.50
\$5.75
\$2.75
\$3.50 and up
\$1.50
\$1.75
\$1.75

COCKTAILS BY THE CLOCK

A complete one-hour cocktail party including a selection of spirits, wines, soft drinks and bar snacks. Available to groups of 50 or more. Priced per person.

	House	Call	Premium
First Hour	\$10.75	\$12.75	\$14.75
Second Hour	\$7.75	\$9.75	\$12.75
Each Additional Hour	\$5.00	\$5.75	\$9.50

ALA CARTE BEVERAGES

Keg Domestic Beer	\$210/ Half Barrel
Keg Premium Beer	\$235 and up / Half Barrel
Champagne Punch	\$55/ Gallon
Margaritas	\$60/ Gallon
Fruit Punch	\$30/ Gallon
Coffee	\$23/Gallon

We recommend one bartender per 100 guests.
Bars grossing less than \$300 per bartender are subject to a \$75 bartender charge.

Wine List

CHAMPAGNE

	Bottle
Wycliff Brut Champagne	\$18.00
Ballatore Gran Spumante	\$27.00

SELECT WINES

Robert Mondavi Woodbridge:	Bottle
Chardonnay	\$24.00
White Zinfandel	\$24.00
Cabernet	\$24.00
Merlot	\$24.00

PREMIUM WINES

	Glass	Bottle
Indigo Hills Cabernet Sauvignon	\$6.00	\$27.00
Bridgeview Blue Moon Chardonnay	\$6.00	\$28.00
La Joya Reserve Merlot	\$6.00	\$27.00
Robert Mondavi Private Selection		
Johannisberg Riesling	\$6.00	\$27.00

All prices are subject to 17% service charge and sales tax.

