



PRIVATE EVENTS MENU



AMBASSADOR HOTEL

MILWAUKEE

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SALES DEPARTMENT 414.345-5007 | AMBASSADORMILWAUKEE.COM | THEFITZMKE.COM/PRIVATE-EVENTS

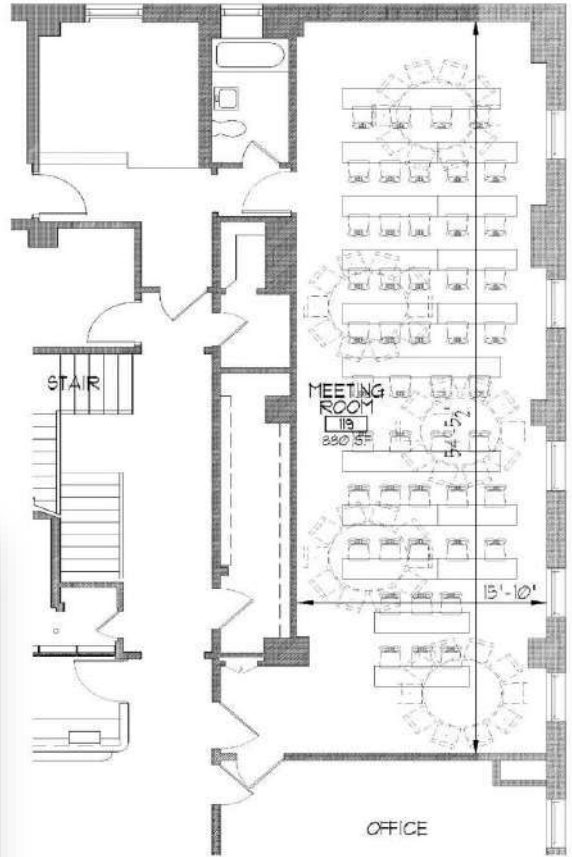
EMBASSY

GUEST CAPACITY: CLASSROOM | 44
ROUNDS | 56
CONFERENCE | 40
U-SHAPE | 36
CRESCENT | 36

DIMENSIONS: 54'L X 16'W

SQUARE FOOTAGE: 864

CEILING HEIGHT:



 EMBASSY MEETING ROOM
SCALE: 1/8"=1'-0"

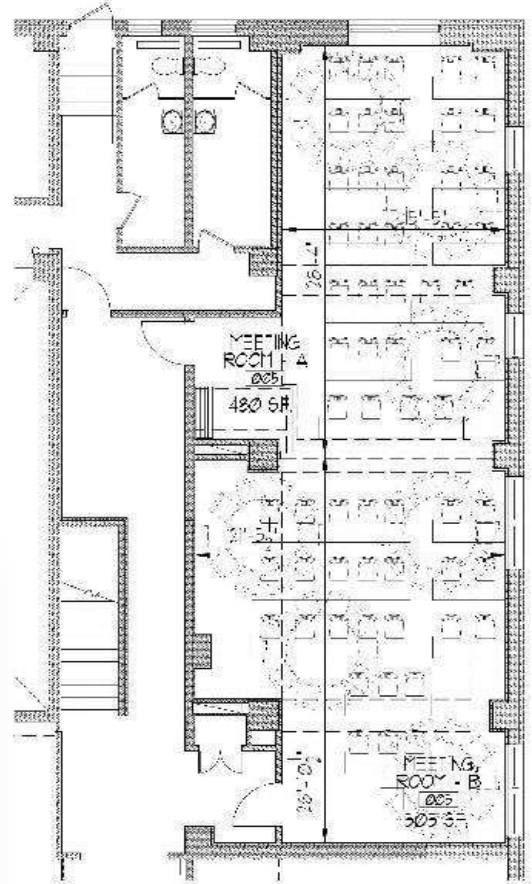


ATTACHE

GUEST CAPACITY: CLASSROOM | 44
ROUNDS | 56
CONFERENCE | 40
U-SHAPE | 36
CRESCENT | 36

DIMENSIONS: 55'L X 19'W

SQUARE FOOTAGE: 1,045



 ATTACHE MEETING ROOM(S)
SCALE: 1/8"=1'-0"



ATTACHE

NORTH

GUEST CAPACITY: CLASSROOM | 22
ROUNDS | 28
CONFERENCE | 20
U-SHAPE | 18
CRESCENT | 18

DIMENSIONS: 28'L X 16'W

SQUARE FOOTAGE: 480

CEILING HEIGHT:

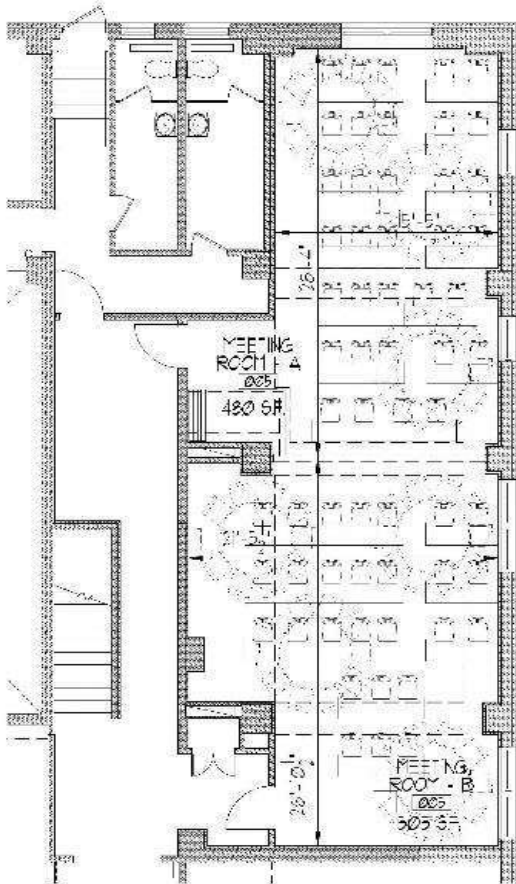
SOUTH

GUEST CAPACITY: CLASSROOM | 22
ROUNDS | 28
CONFERENCE | 20
U-SHAPE | 18
CRESCENT | 18

DIMENSIONS: 27'L X 22'W

SQUARE FOOTAGE: 505

CEILING HEIGHT:



BREAKFAST

CONTINENTAL BREAKFAST

A minimum of 10 guests is required. Service is for two (2) hours.

COFFEE SHOP CONTINENTAL

Deco Café Muffins and Scones | House Made Jam and Whipped Butter | Seasonal Fruit Platter
Regular & Decaf Coffee | Organic Rishi Tea Sachets
\$15 per guest

THE STANDARD

Seasonal Fruit Platter | Deco Café Muffins & Scones | Bagels & Cream Cheese
House Made Jam & Whipped Butter | Orange Juice & Apple Juice
Regular & Decaf Coffee | Organic Rishi Tea Sachets
\$18 per guest

THE UPGRADE

Seasonal Fruit Platter | House Made Granola & Yogurt Parfaits | Bagels & Cream Cheese
Deco Café Muffins & Scones | House Made Jam & Whipped Butter | Orange Juice & Apple Juice
Regular & Decaf Coffee | Organic Rishi Tea Sachets
\$21 per guest

BREAKFAST

BREAKFAST BUFFETS

A minimum of 20 guests is required. Buffet service is for two (2) hours.

THE CONSULATE

Wholesome Farms Scrambled Eggs | Brioche French Toast or Buttermilk Pancakes
 Seasonal Fruit Platter | Toast with House Made Jam & Whipped Butter
 Choice of Maple Creek Ham, Sausage or Bacon
 Regular & Decaf Valentine Coffee | Organic Rishi Tea Sachets
\$19 per guest

THE EMBASSY

Wholesome Farms Mascarpone Chive Scrambled Eggs | Rosemary Fried Potatoes
 Choice of Maple Creek Ham, Bacon or Sausage | Seasonal Fruit Platter | Deco Café Muffins
 Toast with House Made Jam & Whipped Butter | Fruit, Yogurt & House Made Granola Parfaits
 Orange Juice & Apple Juice | Regular & Decaf Valentine Coffee | Organic Rishi Tea Sachets
\$24 per guest

THE AMBASSADOR

Wholesome Farms Mascarpone Chive Scrambled Eggs | Hash Browns
 Maple Creek Smoked Bacon & Sausage | Choice of Brioche French Toast or Buttermilk Pancakes
 Seasonal Fruit Platter | Deco Café Muffins & Scones | Toast with House Made Jam & Whipped Butter
 Fruit, Yogurt & House Made Granola Parfaits | Orange Juice & Apple Juice
 Regular & Decaf Valentine Coffee | Organic Rishi Tea Sachets
\$29 per guest

BUFFET ENHANCEMENTS

Sliced Smoked Salmon with Bagels & Accompaniments	\$7.00 per guest
Crustless Vegetable & Cheese Quiche	\$4.00 per guest
Steel Cut Oatmeal with Seasonal Fruit	\$3.00 per guest
Mini Biscuits & Gravy	\$5.00 per guest
Omelet Station with Attendant*	\$6.00 per guest

**Chef Attendant Fee is \$95.00 | There will be one attendant per 25 guests*

BREAKFAST

PLATED BREAKFAST SELECTIONS

A minimum of 20 guests is required.

Breakfast entrées are served with orange juice or apple juice as well as regular & decaffeinated Valentine coffee.
All selections are served with a choice of seasonal fresh fruit or hash browns.

THE CLASSIC FITZ

two scrambled eggs with a choice of Maple Creek smoked bacon, sausage or ham
and toast with whipped butter and house made jam

\$17.00 per guest

BUTTERMILK PANCAKES

tall stack of homemade buttermilk pancakes with whipped butter and Wisconsin maple syrup

\$17.00 per guest

SMART START

egg white omelet with spinach, goat cheese & sun dried tomatoes with whole wheat toast

\$19.00 per guest

BRIOCHE FRENCH TOAST

with whipped butter and Wisconsin maple syrup

\$17.00 per guest

REFRESHMENTS

HOT BEVERAGES

Freshly Brewed Valentine Coffee	\$50.00 per gallon
Freshly Brewed Decaffeinated Valentine Coffee	\$50.00 per gallon
Freshly Brewed Iced Tea	\$40.00 per gallon
Assorted Rishi Organic Teas	\$3.00 each

COLD BEVERAGES

Orange Juice or Grapefruit Juice	\$18.00 per carafe
Tomato, Apple or Cranberry Juice	\$18.00 per carafe
Lemonade	\$18.00 per carafe
Assorted Pepsi Soft Drinks	\$3.00 per can
Individual Bottled Water	\$3.00 per bottle
Rockstar Energy Drink	\$5.00 per can
San Pellegrino Sparkling or Still Water	\$6.00 per bottle
Assorted Bubbly Soft Drinks	\$4.00 per 20 oz. bottle

INFUSED WATER STATIONS

Cucumber & Mint | Watermelon & Basil | Pear & Vanilla

Ginger & Peach | Lemon, Lime & Mint

\$30.00

BREAKS

REFRESHING

Assorted Pepsi Soft Drinks | Regular & Decaf Valentine Coffee | Fresh Brewed Iced Tea | Ice Water
\$9.00 per guest

WELLNESS

Fresh Whole Fruit | Individual Yogurts | Organic Granola Bars | Clif Bars | Iced Tea
Regular & Decaf Valentine Coffee | Ice Water
\$15.00 per guest

SWEET

Assorted Cookies | Fudge Brownies | Assorted Candy Bars | Assorted Pepsi Soft Drinks
Regular & Decaf Valentine Coffee | Ice Water
\$17.00 per guest

SNACK

Assorted Cheeses with Crackers | Assorted Individual Chips & Pretzel Snack Bags
Choice of Rosemary Parmesan, Honey Cayenne or Hot Buttered Popcorn
Assorted Pepsi Soft Drinks | Ice Water
\$19.00 per guest

MEETING PACKAGES

THE CONSULATE

PRE-MEETING

Whole Fresh Fruit | Deco Café Muffins & Scones | Orange Juice
Regular & Decaf Valentine Coffee | Selection of Organic Rishi Tea Sachets | Ice Water

MID-MORNING

Assorted Pepsi Soft Drinks | Regular & Decaf Valentine Coffee
Selection of Organic Rishi Tea Sachets | Ice Water

BOX LUNCH

Choice of one selection from the Boxed Sandwich or Boxed Salad menu
Please see menu options on pages 12 and 13 for details

MID-AFTERNOON

Cookies | Assorted Savory Snacks | Assorted Pepsi Soft Drinks
Regular & Decaf Valentine Coffee | Selection of Organic Rishi Tea Sachets | Ice Water

\$45.00 per guest

THE DIPLOMAT

PRE-MEETING

Seasonal Fresh Fruit Platter | Deco Café Muffins & Scones | Bagels with Cream Cheese | Orange Juice
Regular & Decaf Valentine Coffee | Selection of Organic Rishi Tea Sachets | Ice Water

MID-MORNING

Assorted Pepsi Soft Drinks | Regular & Decaf Valentine Coffee
Selection of Organic Rishi Tea Sachets | Ice Water

BUFFET LUNCH

Choice of one selection from the Buffet Lunch menu
Please see menu options on page 16 for details

MID-AFTERNOON

Fudge Brownies | Assorted Savory Snacks | Assorted Pepsi Soft Drinks
Regular & Decaf Valentine Coffee | Selection of Organic Rishi Tea Sachets | Ice Water

\$55.00 per guest

MEETING PACKAGES

Continued

THE AMBASSADOR

PRE-MEETING

Individual Yogurt Parfaits | Seasonal Fresh Fruit Platter
Deco Café Muffins & Scones | Bagels with Cream Cheese | Orange Juice
Regular & Decaf Valentine Coffee | Selection of Organic Rishi Tea Sachets | Ice Water

MID-MORNING

Granola Bars | Clif Bars | Assorted Pepsi Soft Drinks
Regular & Decaf Valentine Coffee | Selection of Organic Rishi Tea Sachets | Ice Water

PLATED LUNCH

Choice of one selection from the Plated Lunch menu
Please see menu options on page 14 and 15 for details

MID-AFTERNOON

Fudge Brownies, Cookies & Cupcakes | Assorted Savory Snacks | Assorted Pepsi Soft Drinks
Regular & Decaf Valentine Coffee | Selection of Organic Rishi Tea Sachets | Ice Water

\$65.00 per guest

ALA CARTE BREAK SELECTIONS

Assorted Baked Goods <i>Muffins, Bagels with Cream Cheese, Scones with Whipped Butter</i>	\$28.00 per dozen
Assort Freshly Baked Muffins <i>Apple, Blueberry, Cranberry, Banana Nut with Whipped Butter</i>	\$22.00 per dozen
Freshly Baked Large Assorted Cookies <i>Chocolate Chip, Oatmeal Raisin, Macadamia Nut White Chocolate</i>	\$27.00 per dozen
Bagels with Cream Cheese	\$28.00 per dozen
Assorted Large Dessert Bars <i>Pecan, Lemon, Seven layer</i>	\$28.00 per dozen
Fudge Brownies	\$25.00 per dozen
Tortilla Chips & Salsa	\$5.00 per bowl
Mixed Nuts	\$16.00 per pound
Paprika Spiked Cashews	\$28.00 per pound
Honey Roasted Peanuts	\$35.00 per pound
Sweet & Salty Trail Mix	\$25.00 per pound
Fresh Popped Popcorn <i>Rosemary Parmesan, Honey Cayenne or Hot Buttered Popcorn</i>	\$4.00 per bowl

LUNCH

SANDWICH BOXED LUNCHES

Sandwich boxed lunches are served in individual boxes and include chips, a fresh baked cookie, a piece of whole fruit and choice of bottled water or soda.

GOURMET SANDWICHES

ITALIAN HERO

Salami, Ham, Pepperoni, Provolone, Oregano, Herbed Vinaigrette, Hoagie Bun
\$19.00 per person

TURKEY

Bacon Jam, Gouda, Apple, Tomato, Leaf Lettuce, Ciabatta
\$17.00 per person

CAPRESE

Basil Pesto, Fresh Mozzarella, Tomato, Ciabatta
\$17.00 per person

HARISSA CHICKEN

Spiced Yogurt, Roasted Red Peppers, Arugula, Ciabatta
\$17.00 per person

ROAST BEEF

Dijon Aioli, Tomatoes, Pickled Red Onion, Pepper Jack, Sourdough
\$19.00 per person

LUNCH

SALAD BOXED LUNCHES

Salad boxed lunches are served in individual boxes and include a roll and choice of bottled water or soda.

SALADS

CAESAR

Romaine Hearts, Caesar Dressing, Croutons, Parmesan Cheese
\$16.00 per person

MIXED GREENS

Dried Cranberries, Cherry Tomato, Avocado
\$16.00 per person

SPINACH

Chopped Egg, Crispy Shallots, Grapes, Sunflower Seeds
\$17.00 per person

CHOPPED

Blue Cheese, Tomatoes, Red Onion, Bacon, Hard Boiled Egg, Avocado
\$17.00 per person

APPLE KALE SLAW

Honey Mustard Dressing, Cabbage, Carrots, Red Onions
\$16.00 per person

SALAD ENHANCEMENTS

Add Chicken to any Salad	\$5.00 per person
Add Salmon to any Salad	\$7.00 per person
Add Grilled Steak to any Salad	\$7.00 per person

LUNCH

PLATED LUNCHESES

A minimum of 20 guests is required for plated lunch private events.

All plated lunch selections are served with rolls & whipped butter, a salad with one choice of dressing, one choice of entrée, regular and decaf Valentine coffee and ice water.

SALAD

Upgrade to a specialty salad for \$3.00 per guest

MIXED GREENS SALAD

Tomatoes, Red Onion, Cucumber with choice of Herb Vinaigrette, Italian, French or Ranch Dressing

ENTRÉES

Choose one

SEASONAL VEGETABLE PASTA

Seasonal Vegetables, Roasted Garlic Cream Sauce

\$20.00 per guest

ROASTED MUSHROOM RISOTTO

Parmesan, Arugula

\$22.00 per guest

SAGE ROASTED CHICKEN BREAST

6 oz. Sage Roasted Chicken Breast, Sweet Potato Purée, Seasonal Vegetables

\$24.00 per guest

ENTRÉES

Continued
Choose one

SCOTTISH SALMON

5 oz. Salmon, Sundried Tomato Relish, Calabrian Chili Fregula, Green Beans
\$30.00 per guest

GRILLED TENDERLOIN

6 oz. Grilled Beef Tenderloin, Garlic Whipped Potatoes, Asparagus and Ambassador Steak Sauce
\$32 per guest

BRAISED SHORT RIBS

7 oz. Braised Short Ribs, Creamy Polenta, Roasted Tri-Color Carrots
\$31 per guest

PLATED DESSERTS

VANILLA ORANGE PANNA COTTA Cranberry	\$6.00 per guest
CHOCOLATE MOUSSE CAKE Raspberries	\$5.00 per guest
LEMON RICOTTA CHEESECAKE Blueberry Compote	\$7.00 per guest
LAYERED BERRY TRIFLE Champagne, Mint	\$6.00 per guest

LUNCH

BUFFET LUNCHES

A minimum of 20 guests is required for plated lunch private events. Buffet service is for two (2) hours.

SOUTHWEST TACO BAR

Hard & Soft Taco Shells | Choice of Mexican Style Ground Beef or Ancho Grilled Chicken | Pico de Gallo
Chunky Guacamole | Adobo Chips | Refried Black Beans | Rojas (Grilled Peppers & Onions)
Spanish Rice | Shredded Lettuce | Pickled Jalapeños | Shaved Radish | Monterey Jack Cheese
Diced Tomatoes | Cilantro | Queso Fresco | Pickled Red Onion | Cilantro Lime Crema | Tres Leches Cake
\$24 per person

TASTE OF WISCONSIN

Wedge Salad with Cherry Tomatoes, Chives, Creamy Blue Cheese Dressing & Crumbled Bacon
Mini Cheeseburger Sliders with Ketchup, Mustard, American Cheese, Pickles & Onions
Choice of BBQ Pork or Chicken Sliders with Bourbon BBQ Sauce, Pickles & Red Onions
Pasta Salad with Tomato, Spinach, Black Olives and Italian Vinaigrette
Maple BBQ Baked Beans | Chipperbeck Potato Chips | Cherry Pie
\$25 per person

DELI STYLE

Maple Creek Farms Smoked Ham, Deli Style Turkey, Roast Beef, Egg Salad & Tuna Salad
White, Wheat & Rye Breads | Cheddar, Swiss & Provolone | Lettuce, Tomato, & Onion
Condiments | Creamy Coleslaw | Seasonal Fruit Platter | Lemon Bars with Raspberries
\$22 per person

PASTA BAR

Caesar Salad | Heirloom Tomato Salad | Charcuterie Board | Garlic Bread
Roasted Mushrooms Stroganoff with Egg Noodles | Penne Pomodoro with Meatballs
Choice of Chicken or Shrimp Creamy Alfredo with Garlic Cream and Broccoli | Cannoli
\$22 per person

PATIO PARTY

ELEVATE YOUR TASTE...DINE AL FRESCO!

Minimum of 20 People

HAPPY SNACKS

COCONUT SHRIMP	\$32.00 per dozen
MASCARPONE & STRAWBERRY BRUSCHETTA Balsamic and Basil	\$24.00 per dozen
SPANISH SHRIMP SKEWERS Smoked Paprika, Garlic, Lime	\$32.00 per dozen
MINI STUFFED SWEET PEPPERS Jalapeño, Goat Cheese	\$24.00 per dozen
JUMBO CHICKEN WINGS Raspberry Pepper Jelly, Spicy Jerk Rubbed	\$36.00 per dozen
CHICKEN PO BOY SLIDERS Remoulade, Iceberg Lettuce, Tomatoes	\$36.00 per dozen
SALAD KABOB Cherry Tomatoes, Cheese, Ham, Hard Boiled Egg Iceberg Lettuce, Cucumber	\$32.00 per dozen

HAPPY PLATTERS

Each Platter Serves 25 People

CRAB & ARTICHOKE DIP Tortilla Chips and Grilled Pita	\$42.00
HERBED FRUIT SALAD Melons, Berries, Stone Fruit, Mint Simple Syrup	\$75.00
NACHOS Pulled Pork, Cheddar Cheese, Pickled Jalapeños, Black Olives, Avocado	\$65.00

HORS D'OEUVRES

Hors d'oeuvres contain fifty (50) pieces per order.

Passed hors d'oeuvres service is available for a minimum of two (2) hours with a service charge of \$25.00 per server, per hour.

One server is required per fifty (25) guests.

HOT HORS D'OEUVRES

AMBASSADOR CRAB CAKES Old Bay Aioli	\$200.00
BACON WRAPPED DATES Goat Cheese, Pepper Jelly	\$150.00
PORK MEATBALLS Calabrian Chili, Pomodoro, Parmesan	\$175.00
CARNE ASADA CHIPS Grilled Steak, Roasted Corn, Charred Tomato	\$150.00
SPANISH SHRIMP SKEWERS Smoked Paprika, Garlic, Lemon	\$200.00
CHICKEN WINGS Garlic, Buffalo or BBQ	\$175.00
BEEF TENDERLOIN CROSTINI Red Pepper Aioli	\$190.00
STUFFED BABY POTATOES Pimento Cheese (V)	\$130.00
SPANIKOPITA Spinach, Feta, Phyllo (V)	\$125.00
MINI VEGETABLE QUESADILLAS Grilled Vegetables, Cheddar (V)	\$125.00
STUFFED MUSHROOMS Artichoke, Chives, Spinach, Parmesan (V)	\$155.00

CHILLED HORS D'OEUVRES

ROAST BEEF ON BRIOCHE Horseradish Cream Sauce	\$150.00
SHRIMP COCKTAIL Bloody Mary Cocktail Sauce, Lemon	\$275.00
DEVILED EGGS Crispy Bacon, Paprika	\$150.00
AHI TUNA TARTARE Prawn Cracker, Scallions	\$200.00
BEET BRUSCHETTA Burrata, Hazelnuts, Orange Zest (V)	\$125.00
FRUIT CHUTNEY CROSTINI Goat Cheese, Walnuts (V)	\$150.00
STRAWBERRY BRUSCHETTA Strawberries, Mascarpone, Balsamic (V)	\$150.00
CAPRESE SKEWERS Mozzarella, Tomatoes, Basil, Balsamic (V)	\$125.00

RECEPTION DISPLAYS

Reception displays serve fifty (50) guests.

SAVORY

CRUDITE Seasonal Vegetables, Chick Pea Spread, Homemade Ranch	\$175.00
JUMBO SHRIMP COCKTAIL Bloody Mary Cocktail Sauce, Lemon	\$250.00
ARTISAN CHEESE BOARD Honey, Grapes, Dried Fruit, Nuts, Crackers	\$225.00
GUACAMOLE BAR Corn Tortilla Chips, Jalapeños, Queso Fresco, Tomatoes, Grilled Zucchini, Pico de Gallo	\$250.00
ANTIPASTI Prosciutto, Capicola, Salami, Pepperoni, Kalamata Olives, Roasted Red Peppers, Artichoke Hearts, Fresh Mozzarella, Roma Tomatoes, Grilled Bread	\$250.00
WHOLE SMOKED SALMON	\$295.00

SWEET

FRUIT Selection of Fresh Seasonal Fruit	\$200.00
CHEESECAKE BITES Assorted Flavors	\$175.00
ASSORTED DESSERT BARS Lemon, Pecan, 7 Layer	\$150.00
MINI ELEGANT CUPCAKES Red Velvet, Vanilla Bean, Double Chocolate	\$200.00

SANDWICHES

CUCUMBER CANAPÉ Herbed Cream Cheese, Tomato	\$175.00
EGG SALAD Rye Bread, Dill, Lemon	\$150.00
ROAST BEEF Horseradish Cream, Arugula	\$225.00
HAM & GRAND CRU Honey Mustard Spread	\$200.00
CHEESEBURGER SLIDERS Ketchup Mustard, Pickles, American, Chopped Onions	\$250.00
TURKEY BREAST SLIDER Sage Roasted Turkey Breast, Lettuce, Cranberry Pesto, Brioche Bun	\$200.00
BEEF TENDERLOIN SLIDERS French Onion Cream Cheese, Arugula, Brioche Bun	\$275.00

DINNER

PLATED DINNER

A minimum of 20 guests is required.

All plated dinner selections are served with rolls & whipped butter, a salad with one choice of dressing, one choice of entrée, regular and decaf Valentine coffee and ice water.

SALADS

Choose one

Upgrade to a specialty salad for \$3.00 per guest

CAESER

Romaine, Parmesan, Croutons, Caesar Dressing

MIXED GREENS SALAD

Tomatoes, Red Onion, Cucumber with choice of Herb Vinaigrette, Italian, French or Ranch Dressing

ENTRÉES

Choose one

SEASONAL VEGETABLE PASTA

Seasonal Vegetables, Roasted Garlic Cream Sauce

\$32.00 per guest

SCOTTISH SALMON

7 oz. Scottish Salmon, Sundried Tomato Relish, Calabrian Chili Fregula, Green Beans

\$38.00 per guest

BRAISED SHORT RIBS

10 oz. Braised Short Ribs, Creamy Polenta, Roasted Tri Color Carrots

\$36.00 per guest

ENTRÉES

Continued
Choose one

SAGE ROASTED CHICKEN BREAST

8 oz. Sage Roasted Chicken Breast, Sweet Potato Purée, Seasonal Vegetables
\$36.00 per guest

FILET MIGNON

8oz. Filet Mignon, Garlic Whipped Potatoes, Asparagus, Ambassador Steak Sauce
\$42.00 per guest

ROASTED MUSHROOM RISOTTO

Parmesan, Arugula
\$36.00 per guest

CHICKEN ALFREDO

Chicken in a Creamy Alfredo Sauce over Fettucine Noodles
\$28.00 per guest

MUSHROOM STROGANOFF

Egg Noodles, Fresh Roasted Mushrooms in Stroganoff Sauce
\$24.00 per guest

PLATED DESSERTS

VANILLA ORANGE PANNA COTTA Cranberry	\$6.00 per guest
CHOCOLATE MOUSSE CAKE Raspberries	\$7.00 per guest
LEMON RICOTTA CHEESECAKE Blueberry Compote	\$7.00 per guest
LAYERED BERRY TRIFLE Champagne, Mint	\$7.00 per guest

DINNER

BUFFET DINNER

A minimum of 20 guests is required for buffet private events. Buffet service is for two (2) hours.

ONE OPTION FROM EACH CATEGORY | \$38.00 per person
TWO OPTIONS FROM EACH CATEGORY | \$48.00 per person
THREE OPTIONS FROM EACH CATEGORY | \$58.00 per person

All buffets include rolls with whipped butter, mixed greens salad with choice of one dressing, choice of one meat, choice of one vegetable and choice of one side.

Upgrade to a specialty salad for \$3.00 per guest.

MEAT

SCOTTISH SALMON

BRAISED SHORT RIB

SAGE ROASTED CHICKEN

VEGETABLES

ROASTED TRI-COLOR CARROTS

GRILLED ASPARAGUS

GARLIC GREEN BEANS

SEASONAL MIXED VEGETABLES

SIDES

CLASSIC MAC & CHEESE

GARLIC WHIPPED POTATOES

TWICE BAKED POTATOES

TOASTED ALMOND RICE

BUFFET CARVING STATIONS

Serves 25 guests is required for chef attended carving station service. Service is for two (2) hours. Chef attendant fee is \$125.00 per chef. A minimum of one chef attendant is required per station.

PORK LOIN	\$200.00
SAGE TURKEY	\$250.00
HONEY GLAZED HAM	\$225.00
NEW YORK STRIP	\$275.00

BEVERAGES

Private event beverage service requires a bartender. One bartender is required per 75 guests. A service charge of \$100.00 per bartender will be assessed for up to three hours of service. A service charge of \$50.00 per bartender will be assessed for each additional hour beginning with the fourth hour of service.

OPEN BAR

Priced per person

FIRST HOUR

SIGNATURE | \$15 PREMIERE | \$18 ELITE | \$20

EVERY ADDITIONAL HOUR

SIGNATURE | \$12 PREMIERE | \$15 ELITE | \$17

DOMESTIC ½ BARREL | \$350 and up

DOMESTIC ¼ BARREL | \$185 and up

PREMIUM ½ BARREL | \$ Market Price

PREMIUM ¼ BARREL | \$ Market Price

BEER, WINE & SODA

FIRST HOUR

BEER, WINE & SODA | \$13

EVERY ADDITIONAL HOUR

BEER, WINE & SODA | \$10

CASH BAR

\$100.00 per hour minimum sales is required.

If minimum is not met, an additional \$50.00 service fee will be added to the final event check.

DOMESTIC BEER Miller Lite, Miller High Life, Coors Light, Michelob Ultra, Budweiser, Bud Light	\$5.00 each
CRAFT AND IMPORTED BEER Corona, Stella Artois, Heineken, White Claw, Stella Cidre, Riverwest Stein	\$6.00 each
WHITE WINE Chardonnay, Pinot Grigio, Sauvignon Blanc	\$7.00 per glass \$28.00 per bottle
RED WINE Cabernet, Pinot Noir, Merlot	\$7.00 per glass \$28.00 per bottle
CHAMPAGNE	\$8.00 per glass \$32.00 per bottle
ASSORTED SODA Assorted Pepsi Products	\$3.00 per soda
QUENCH YOUR THIRST Regular & Decaf Valentine Coffee, Iced Tea, Water Station, Lemonade, Pepsi, Diet Pepsi, 7-Up	\$6.00 per person <i>10 person minimum</i>

LIQUOR	SIGNATURE	PREMIERE	ELITE
	\$8.00 EACH	\$9.00 EACH	\$10.00 EACH
VODKA	Smirnoff	Titos	Grey Goose
GIN	Bombay	Sapphire	Big Gin
SCOTCH	JW Red	Dewars WL	Dewars 12 yr
WHISKEY	S7	VO	Crown Royal
BOURBON	Jim Beam	Makers Mark	Bulleit
BRANDY	Korbel	Korbel	Copper & Kings
RUM	Bacardi	Bacardi 4 yr	Cana Brava 7 yr
TEQUILA	El Mayor Blanco	Resposado	Anejo

AUDIO/VISUAL

AUDIO / MICROPHONES

Audio Mixer	\$ 85.00
Hand-Held Wireless Microphone	\$ 65.00
Podium with Wireless Microphone	\$100.00
Wireless Lavalier Microphone	\$ 65.00

PROJECTION / VIDEO EQUIPMENT

32" Flat Screen TV	\$125.00
32" Flat Screen TV w/ DVD or VHS	\$175.00
LCD Projector	\$300.00

PROJECTION SCREEN

8' Screen	\$ 40.00
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A/V CABLES

Audio Cables	\$ 15.00
25 ft. VGA Cable	\$ 25.00
50 ft. VGA Cable	\$ 35.00
HDMI Cable	\$15.00

MISCELLANEOUS

A/V Cart	\$ 15.00
Easel	\$ 10.00
Flip Chart (with Paper Pad and Markers)	\$ 30.00
Flip Chart (Pad Only)	\$ 15.00
Laser Pointer	\$ 30.00
Phone Line	\$ 75.00
Podium (No Microphone)	\$ 35.00
Power Strip	\$ 5.00
Pipe & Drape	\$ 18.00 per 8 ft.
Polycom Teleconferencing Unit	\$100.00

All prices are "per day." If you have requirements for equipment not listed please contact your sales manager. Clients who choose to bring in their own equipment and subsequently require assistance from the hotel staff may incur technical time charges. A set up charge of \$40 per day will be applied to any equipment that is brought in by the hotel's preferred A/V provider.

CARRY-OUT MENU

The carry out menu is available for pick up or delivery between the hours of 6:30am and 8:00pm daily.

SANDWICHES

COLD SANDWICHES

ITALIAN HERO

Salami, Ham, Provolone, Oregano, Herbed Vinaigrette, Hoagie Bun

\$14.00

TURKEY

Bacon Jam, Gouda, Apple, Tomato, Leaf Lettuce, Ciabatta Bun

\$13.00

CAPRESE

Basil Pesto, Mozzarella, Tomato, Ciabatta Bun

\$13.00

HARISSA CHICKEN

Spiced Yogurt, Roasted Red Peppers, Arugula, Ciabatta Bun

\$14.00

ROAST BEEF

Dijon Aioli, Tomatoes, Pickled Red Onion, Pepper Jack, Sourdough Bread

\$14.00

HOT SANDWICHES

Hot sandwiches are served deconstructed and serve 12 people

BOURBON BBQ PULLED PORK

Jalapeño Pineapple Coleslaw, Brioche Bun

\$170.00

SLICED ROAST BEEF WITH GRAVY

Crispy Fried Shallots, Giardinera, Italian Hoagie

\$180.00

GLAZED HONEY HAM

Poppy Seed Aioli, Gruyere, Croissant

\$170.00

SALADS

Serves 12 people

CAESER

Romaine Hearts, Caesar Dressing, Croutons, Parmesan Cheese

\$64.00

MIXED GREENS

Dried Cranberries, Cherry Tomato, Avocado

\$64.00

SPINACH SALAD

Chopped Egg, Shallots, Grapes, Sunflower Seeds

\$75.00

CHOPPED SALAD

Blue Cheese, Tomatoes, Red Onion, Bacon, Hard Boiled Egg, Avocado

\$75.00

APPLE KALE SLAW

Honey Mustard Dressing, Cabbage, Carrots, Red Onions

\$64.00

PASTA PANS

All pasta pans serve 12 people and are served with 12 pieces of garlic bread.

MUSHROOM STROGANOFF

Egg Noodles, Fresh Roasted Mushrooms in Stroganoff Sauce

\$100.00

CREAMY ALFREDO

Choice of Chicken or Shrimp in a Creamy Alfredo Sauce over Fettucine Noodles

\$140.00

PENNE POMODORO WITH MEATBALLS

Penne Pasta in Pomodoro Sauce and topped with Meatballs

\$120.00

PLATTERS

Serve 12 people

FRUIT PLATTER

Variety of Fresh Seasonal Fruit with Yogurt Dip

\$100.00

VEGGIE PLATTER

Assortment of Fresh Vegetables with Ranch Dip

\$100.00

MEAT & CHEESE

Assortment of Deli Meats & Cheeses

\$125.00

SIDES

Serves 12 people

CHIPS

Classic Lays, Rold Gold Pretzels, Sun Chips

\$36.00

SIDE SALAD

Mixed Greens, Carrots, Tomatoes, Vinaigrette

\$60.00

CLASSIC POTATO SALAD

Red Onion, Celery, Hard Boiled Eggs, Light Mayo

\$24.00

PASTA SALAD

Vinaigrette, Black Olives, Spinach, Tomatoes, Mozzarella

\$24.00

CREAMY COLESLAW

\$24.00

DESSERTS

Serves 12 people

COOKIES

Chocolate Chip, Macadamia Nut

\$22.00

ASSORTED DESSERT BARS

Lemon, Pecan, 7 Layer

\$27.00

FUDGE BROWNIES

\$25.00

POLICIES

Private Event Menus

Menu selections, room arrangements and other details pertinent to your function should be submitted to the Catering Department at least 21 days prior to your function date. Our menus are designed to suit all of your needs. Our team strives to provide our guests with the region's best and season's freshest products available.

Guarantee

The Catering office should be notified of your expected attendance no later than 10am seven business days prior to your function. If no final guarantee is received, we will consider the number indicated on the original contract to be the guaranteed number of guests. The guarantee is not subject to reduction after this seven-day deadline. A minimum of 25 guests is required for buffet banquet functions. A \$75.00 service charge will be applied to any buffet food function if attendance is less than 25 people. We will set and prepare for 5% over your final guarantee. Please advise of any food allergies prior to your event.

Special Catering Services

Arrangements may be made through the Catering office for the purchase of fresh floral arrangements and centerpieces. We would also be pleased to assist you with special decorations, entertainment and any other additional atmosphere enhancing arrangements. If gift bags are provided to guests checking into the hotel, a \$3 delivery fee per bag will be assessed for package delivery through our in-house bell staff.

Decorations & Signs

Decorations or displays brought into the hotel by the guest must be approved by the hotel's General Manager prior to arrival. Banners or display items may not be affixed to any stationary wall, floor, windows or ceiling with nails, staples, tape or any other substance in order to prevent damage to the fine fixtures and furnishings. Clean up fees will apply for certain decorations. Confetti may not be used in any area of the hotel. The client agrees to be responsible for any damage done to the function room or any other part of the hotel by the client, their guests, employees, independent contractors or others under their control.

Audio Visual Equipment & Services

We will be pleased to arrange for any audio visual requirements for your function, using state-of-the-art equipment from either our in-house audio visual department or through our contracted audio visual company. Charges will apply if any outside A/V equipment is brought into your meeting space through our company or an outside company. The hotel has an exclusive contract for Audio Visual Services. A/V equipment contracted outside of the hotel must be removed immediately following the conclusion of the event. The hotel assumes no responsibility for services contracted outside of the hotel. In house technical services rendered for outside A/V equipment will incur an additional fee.

Function Rooms

Function rooms are assigned according to the guaranteed minimum number of guests anticipated. Room rental fees are applicable at the time of the booking. We reserve the right to change groups to a room suitable for the function if the attendance decreases or increases. Additional charges may apply.

Beverage Service

We offer a complete selection of beverages to compliment your function. Please note that the Wisconsin State Liquor Commission regulates alcoholic beverage sales and services. The hotel, as a licensee, is responsible for the administration of these regulations. It is our policy, therefore, that no alcoholic beverage may be brought into the hotel. In addition, all guests who wish to consume alcoholic beverages will be asked to produce a valid government-issued photo identification card, proving that they are of legal age to consume alcohol. The hotel reserves the right to change from a host bar or a cash bar to a cocktail server if the count falls below 25 guests as a fee of \$25 per hour.

- Hosted Bars – Guests order the drinks of their choice and billing of consumption plus gratuity and tax is sent to the host of the event. Hosted bars can be arranged as a package with an hourly charge or can be based upon consumption.
- Cash Bars – Guests purchase their drinks individually at the bar. Prices include tax and gratuity.
- Bartenders – The hotel requires one bartender per 75 guests. The bartender fee is \$100 per bartender.
- Cocktail Servers – Cocktail Servers are available upon request. There will be a \$25.00 per hour, per cocktail server fee assessed.

Food Service

The Ambassador Hotel is responsible for the quality and freshness of the food served to our guests. Due to State and City health regulations, all food served at the Ambassador Hotel must be prepared in our licensed facility by our culinary staff. In the event that pre-approved items are brought into the hotel, additional service charges, cutting fees, display charges or corkage fees will apply. Any consumable product brought into the hotel by the guest must be pre-approved by the hotel's General Manager and must be from a licensed food or beverage company. A copy of the license will be required. In the event that we allow groups to bring food or beverage items into the hotel, the hotel does not assume responsibility for the quality or timeliness of the food or beverage items brought in. Food prepared by the hotel, which is not consumed by the attendees, may not be taken out of the hotel after the function. The only exception is wedding cake. Hors D'oeuvres reception and buffet food service is limited to 2 hours. Service staff levels are at the discretion of the hotel and may incur additional service charges if deemed necessary. General service levels include 1 server per 25 guests for breakfast and lunch service and 1 server per 20 guests for dinner service. Any additional service staff will incur a \$25.00, per server, per hour fee. There will be a server fee of \$25.00 per server, per hour for "butler-passed" service.

Hours of Service:

Breakfast: 6:30am – 10:30am

Lunch: 11am – 3pm

Dinner: 5pm – 10pm

Service hours can be flexible on an event-by-event basis. Please inquire with your Sales associate.

Shipping and Receiving

Packages for meetings and conventions may be delivered to the hotel no more than one week prior to the date of the meeting and the hotel must have prior notification of any packages being delivered. There will be a \$5.00 storage fee assessed for each package that arrive to the hotel's property prior to the one week allowance. The following information should be included on all packages:

- Group or Function Name
- Hotel Contact
- Group Contact
- Name of Person that will claim package
- Date of Function
- Return Address

Any alternative arrangements are to be approved by the hotel. Guests / exhibitors are responsible for all shipping costs and the arrangement of shipping methods for all packages.

Security

The hotel does not assume responsibility for damage or loss of any merchandise, food & beverage, personal articles brought into the hotel, items left unattended or left behind after the conclusion of the function. With adequate notice, we will be pleased to provide additional security for equipment and merchandise. You will be responsible for any damages done to the facilities during your event. The hotel does not accept responsibility for the security of wedding gifts or card boxes. It is the client's responsibility to secure all gifts and cards received. At the hotel's discretion, parties may be subject to additional security needs at the client's expense.

Billing

We ask that the proper credit be established with the hotel's accounting department according to the Banquet Event Order and / or Contract. The hotel requires a non-refundable deposit as well as payment in full prior to the function if a pre-approved direct bill account has not been established. Event billed according to consumption will require a deposit with the remaining balance due via an authorized credit card or direct bill account at the conclusion of the function.

Prices

There will be an applicable service charge of 16%, an administrative charge of 6% and a sales tax of 6.1% on all food and beverage items. Prices are subject to change with guaranteed pricing 7 days prior to the date of the event.

Parking

The Ambassador Hotel provides complimentary parking for private event guests. Our secure parking facility offers covered parking in our parking structure, as well as convenient parking on our surface lot. The hotel is not responsible for vehicles or their contents parked in our parking structure or on our surface lot.