



The **W**ise Hotel**RED**
restaurant & bar

————— Catering Menu —————

Welcome to Events at HotelRED and The Wise Restaurant & Bar

We are excited to present to you our services in preparation for your upcoming event. Our Sales team and Executive Chef are ready to assist you with every detail. The following pages offer you our current catering menu, from breakfast spreads to plated dinners. We are very community focused and use over 40 local farmers and purveyors to explore the local color and to make our menus unique.

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Property Policies

Parking:

Complimentary parking is accessible from the Regent Street side of our building. Parking is on a first-come first-served basis in our street level and underground parking lots. Our ramp to the underground parking lot has a 7' clearance. Valet parking may be arranged for your event.

Food Service:

No food or beverage of any kind is permitted in banquet or meeting rooms unless provided by the hotel. Wisconsin health code states that no food or beverage items which remain un-eaten after the event may be removed from the rented banquet space by the customer or its attendees. Food must be consumed in the contracted space. Selections priced as stated. Item substitutions may be subject to additional charges.

Guarantees:

The hotel will confirm the food and beverage prices 90 days prior to the event. Final head count guarantee for your event is required two weeks prior to your event. If attendance falls below the guaranteed number, the client will be charged for the guaranteed number. If you do not provide a guarantee by the required guideline, your original number of guests will be considered your guarantee number. If the number of guests increases over the guarantee, we will not be responsible to serve more than five (5) percent over your guaranteed number.

Sales Tax and Service Charge:

Sales Tax of five-and-one-half (5.5) percent and service charge of twenty-one (21) percent will be added to all food and beverage charges. If your organization is tax exempt, proper documentation must be provided at the time of signing your contract and arranging payment.

Deposits and Payment:

We require a non-refundable deposit with the returned contract. This deposit will be used to confirm your location and will be applied toward your master account. Prior to the day of your event, the guaranteed portion of the bill must be paid. At this time you are also required to submit a credit card number. We will not charge your credit card if the remaining balance is paid by the first Tuesday following your event. Acceptable forms of payment include: Company Check, Master Card, Visa, and American Express.

Tastings:

Our Food and Beverage team prides itself on providing our guests with house made and local food options along with hand crafted cocktails. In this case, tastings cannot always be guaranteed to the guest. Our restaurant menu offers some items from our catering menu for any of our guests to sample. Tastings can be offered in advance with ample time before the event to ensure meeting deadlines for your event. Please ask your catering manager for the fees associated with tastings.

Breakfast Stations

Breakfasts include Locally Brewed JBC Coffee, Seasonal Juices, and Assorted Hot Tea.
6 person minimum

****For Groups of 15 or less we offer a custom breakfast menu that offers 4-5 seasonal selections for your guest to choose the morning of your meeting****

The Wise Continental

Fresh Cut Fruit Display, Chef's Choice Selection of our Fresh Baked Pastries and Breakfast Donuts.

\$12 per person

Add Build You Own Yogurt Parfaits with Assorted Toppings.

\$4 per person

Add Steal Cut Oats, Local Honey, Fresh fruit, and Assorted Toppings.

\$4 per person

Border Breakfast

Scrambled Eggs with Fresh Herbs, Chorizo, Fresh Mild and Hot Salsa, Sour Cream, Guacamole, Spanish Rice, Pinto Beans, Shredded Cheese, Warm Tortillas, Fresh Cut Fruit Display

\$24 per person

Wisconsin Pride

Scrambled Eggs with Fresh Herbs, Jones Dairy Farm Bacon and Breakfast Sausage, Herb Roasted Breakfast Potatoes, Fresh Cut Fruit Display, Chef's Choice Selection of our Fresh Baked Pastries and Breakfast Donuts, French Toast with Maple Syrup.

\$24 per person

Quiche Brunch

Farmer's Market Vegetable Quiche and Ham & Cheddar Quiche. Herb Roasted Breakfast Potatoes, Mixed Greens Salad with House Vinaigrette, Fresh Cut Fruit Display, Chef's Choice Selection of our Fresh Baked Pastries and Breakfast Donuts.

\$26 per person

Breaks

6 person minimum

Build Your Own Snack Mix

Pretzels, Chex Mix, Chocolate, Raisins, and Granola
\$5 per person

Warm and Cozy Break

Hot Chocolate, 2% Milk, and Assorted Freshly Baked Cookies.
\$6 per person

Bucky Break

Wisconsin Cheese & Sausage Display, Peanuts, and Pretzels with Mustard.
\$8 per person

The Sweet Break

Assortment of Homemade Baked Cupcakes, Brownies, Cookies, and Donuts.
\$8 per person

Chips, Veggies, and Dip

Assorted Potato Chips, Farmer's Market Vegetable Display, and Assorted Homemade Dips
\$9 per person

Chocolate Fondue

Bittersweet Chocolate Fondue, Fresh Fruit, Brownie Pieces, and Marshmallows.
\$10 per person

Brainstorming Break(Great For After 4pm)

Old Fashioned, Manhattan, or Vodka Martini (One Per Person). Fried Cheese Curds, Chorizo Stuffed Dates, and Loaded Fries.
\$15 per person

Snacks

Whole Fruit

Oranges, Bananas, and Apples
\$1.50 per piece

Individual Kettle Chips

Assorted Flavors
\$4 each

Fresh Baked Pastries

\$30 per dozen

Homemade Cookies

\$24 per dozen

Pretzels

\$12 per pound

Chex Mix

\$16 per pound

Tortilla Chips with Guac and Salsa

\$5 per guest

Homemade Mini Desserts

\$30 per dozen

Meeting Packages

6 person minimum

Half Day

Morning

Orange Juice and Cranberry Juice, Fresh Baked Pasties, Fresh Fruit Display, JBC Coffee, and Assorted Hot Teas.

Mid-Morning

Greek Yogurt, Granola, Fresh Fruit, Assorted Toppings, Refreshed JBC Coffee and Assorted Hot Teas, Bottled Coke Products, and Bottled Water

\$22 per person

Full Day

Morning

Orange Juice and Cranberry Juice, Fresh Baked Pasties, Fresh Fruit Display, JBC Coffee, and Assorted Hot Teas.

Mid-Morning

Greek Yogurt, Granola, Fresh Fruit, Assorted Toppings, Refreshed JBC Coffee and Assorted Hot Teas, Bottled Coke Products, and Bottled Water.

Mid-Afternoon

Tortilla Chips with Guac and Salsa, Fresh Baked Cookies and Brownies, Refreshed Bottled Coke Products, Bottled Water, JBC Coffee, and Assorted Hot Teas.

\$30 per person

Beverages

Charged on Consumption

Coca-Cola Products

Coke, Diet Coke, Sprite

\$3.75 each

Bottled Water

Smart Water

\$3 each

Individual Lattes

JBC Espresso

\$5 each

Stash & ChaCha

Assorted Flavors

\$3 each

JBC Coffee - Regular or Decaf

HotelRED Blend

\$16 per half gallon

Hot Chocolate

Swiss Miss

\$15 per half gallon

Iced Tea

ChaCha Assorted Flavors

\$14 per half gallon

Seasonal Fruit Juices

Orange, Cranberry, and Pineapple

\$12 per half gallon

Lunch Stations

Lunches include Iced Tea, Milk, and Homemade Cookies & Brownies.

6 person minimum

****For Groups of 20 or less we offer a custom lunch menu that offers 4-5 seasonal selections for your guest to choose the day of your meeting****

Boxed Lunch

Your Choice of: Ham and Cheddar Cheese Sandwich, Roast Beef and Swiss, or Vegetarian Wrap. Comes with a Bag of Chips, a Piece of Whole Fruit, and a Homemade Cookie.

A Bottle of Water or Soda.

\$18 per person

Build-Your-Own Salad Bar

Mixed Greens Salad, Tomatoes, Carrots, Cucumbers, Onions, Ham, Turkey, Crutons, Shredded Cheese, Ranch Dressing, House Vinaigrette, and Fresh Fruit Display.

\$18 per person

Monroe Street Spread

Chef's Soup of the Day, Ham & Cheddar, Turkey & Swiss Sandwiches with Lettuce and Tomatoes, Mayonnaise and Mustard on the side, Potato Salad, and Mixed Greens with House Vinaigrette.

\$18 per person

Lotsa Pasta

Chef's Choice Pasta Noodles, Classic Alfredo Sauce, Homemade Marinara Sauce, Marinated Grilled Chicken, Pork Sausage, Sauteed Seasonal Vegetables. Garlic Bread, and Mixed Greens Salad with House Vinaigrette.

\$20 per person

Greenbush Buffet

Choose Two Pizzas from the following: Farmer's Market Vegetables, Italian Meats, or German Flammkuchen (Bacon, Onion, Creme Fraiche, Gruyere Cheese). Mixed Greens Salad with House Vinaigrette, and Assorted Potato Chips and Dip.

\$20 per person

Vilas Wraps

Seasonal Roasted Vegetables, Marinated Chicken, and House Marinated Steak Wraps. Mixed Greens Salad with House Vinaigrette, Assorted Potato Chips, and Fresh Fruit Display.

\$20 per person

Sliders, Salads, & Such

Beef Sliders, Fish Sliders, and Seasonal Sliders. Mixed Greens Salad with House Vinaigrette, Potato Salad, Assorted Potato Chips, and Fresh Fruit Display.

\$22 per person

Regent Street Spread

Choose Two Sandwiches from the following: Ham and Cheese, Roast Beef and Swiss, Turkey and Cheddar or Roasted Chicken Salad. Mixed Greens Salad with House Vinaigrette, Potato Salad, and Fresh Fruit Display.

\$22 per person

Burrito Bar

Choose Two of the following Proteins: Carnitas (Pork), Carne Asada (Steak), or Marinated Chicken. Comes with Salsa, Guacamole, Spanish Rice, Pinto Beans, Corn and Flour Tortillas, Lettuce, Tomato, Onions, Sour Cream, Shredded Cheddar, and Tortilla Chips.

\$24 per person

RED End Zone Tailgate

Brats with Sauerkraut, Grilled Chicken Breasts, and Hamburgers. Assorted Buns, Cheeses, and Condiments, Mixed Greens Salad with House Vinaigrette, Potato Salad, Potato Chips with Dip, and Fresh Cut Fruit Bowl.

\$26 per person

Passed Bites

All items can be passed or stationary. Includes 20 pieces per selection. Menu items are subject to change based on the best seasonal offerings available.

Please ask us about customizing your menu for any dietary concerns.

Hot Hors d'Oeuvres

Seasonal Fish Bites in Pilsner Breading with House-made Tartar Sauce
\$45

Seasonal Vegetable Tempura with House Aioli *(Veg)*
\$50

Seasonal Vegetable Aranchini with House Aioli *(Veg)*
\$50

House Seasonal Beef, Seasonal Fish, or Chef's Seasonal Sliders
\$75

Chorizo Stuffed Dates Wrapped in Bacon *(GF)*
\$55

Chicken & Waffles with Maple Syrup on Skewers
\$55

Mac & Cheese Bites *(Veg)*
\$60

Herb Marinated Chicken with Seasonal Roasted Vegetable on Skewers *(GF)*
\$65

Cold Hors d'Oeuvres

Bruschetta *(Veg)*
\$35

Marinated Mozzarella with Olive Pesto on Crostini *(Veg)*
\$35

Seasonal Deviled Eggs *(GF)*
\$35

Caprese Skewers - Tomato, Mozzarella, Balsamic, and Basil *(Veg)*
\$40

Seasonal Hummus on Cucumber *(Veg)*
\$40

Summer Sausage and Cheddar on Skewers *(GF)*
\$40

Prosciutto, Assorted Cheese, Fruit, and Honey on Skewers *(GF)*
\$45

Poached Shrimp and Crème Fraiche on Cucumber *(GF)*
\$45

Chef's Choice Seasonal Canapé
\$50

GF - Gluten Free

V- Vegan

Veg - Vegetarian

Stationary Platters

All items are served stationary. Each Platter serves approximately 25 guests unless otherwise noted.

Chips and Dips Platter

Kettle Chips with Onion Dip, and Tortilla
Chips with Guac and Salsa.
\$75

Wisconsin Cheese Selection

Selection of Wisconsin Cheeses, with Madison
Sourdough Crostinis and Homemade Jams.
\$150

Wisconsin Artisan Cheese Selection

Selection of Aged Wisconsin and US, with
Madison Sourdough Crostinis and Homemade
Jams.
\$255

Charcuterie Selection

Locally Cured Meats with Madison Sourdough
Crostinis and Homemade Jams.
\$250

Seasonal Fruit Display

Assortment of Available Seasonal Fruits.
\$130

Homemade Spinach Dip

Seasonal Farmer's Market Vegetables, Tortilla
Chips, and Madison Sourdough Crostinis.
\$85

Seasonal Hummus

Seasonal Farmer's Market Vegetables and
Madison Sourdough Crostinis.
\$100

Farmer's Market Vegetable Display

Onion Dip, Ranch Dressing, and Blue Cheese
Dip.
\$110

Meatballs

Your Choice of Swedish, Roasted Red Pepper,
Marinara, or Beef/Mushroom Gravy (25pcs).
\$60

Chicken Wings

Comes with Hot Sauce and BBQ Sauce on the
side. Served with Ranch Dressing, Blue Cheese
Dressing, and Celery (25pcs).
\$60

Poached Shrimp Cocktail

Served with Homemade Cocktail Sauce and
Lemon Wedges (25pcs).
\$75

Roth Kase Gouda Fondue

Comes with Ham, Farmer's Market Vegetables,
Grilled Fingerling Potatoes, and Madison
Sourdough Crostinis.
\$200

Desserts

Mini Desserts

Cupcakes, Macarons, Fruit Tarts, Meringues,
Red-Velvet Cakes, or Leave it up to the Pastry
Chef for an Assortment.
\$30 per dozen

Homemade Cookies

Peanut Butter, Chocolate Chip, Earthquake,
Oatmeal Raisin, or Leave it up to the Pastry
Chef for an Assortment.
\$24 per dozen

Chef's Buffet

Includes Mixed Greens Salad with House Vinaigrette, Baked Breads with Butter, and Coffee and Tea Service

Please ask us about customizing your menu for any dietary concerns.

\$30 per person

Choose Your Entrée

Each Additional Entrée add \$5 per person
(does not include Prime Rib)

Homemade Chicken Pot Pie

Marinated Chicken, Homemade Crust, and Farmer's Market Vegetables

Roasted Turkey Breast

With an Herb Jus

Herb Stuffed Pork Shoulder

With a Cider Jus

Mediterranean Chicken

Marinated Chicken, Pine Nuts, Sun-Dried Tomatoes, and Olives

Seasonal Vegetarian Pasta

Chef's Choice Pasta with Seasonal Farmer's Market Vegetables and House Sauce

Prime Rib

Horseradish Cream Sauce - Chef's Carving Station *(add \$10 per person)*

Choose Your Sides

Select Two Sides, Additional Sides are \$4 per person

Roasted Garlic Mashed Potatoes

Seasonal Farmer's Market Vegetable

Roasted or Steamed

Rice Pilaf

Broccoli with Chili Flakes and Lemon

Baked Mac & Cheese

Herb Roasted Potatoes

Other Sides Available Upon Request

Piggin' Out Buffet

Includes House Roasted Pig and Jerk Chicken, Mixed Greens Salad with House Vinaigrette, Baked Breads with Butter, and Coffee and Tea Service

40 person minimum

\$32 per person

Choose Two Sides

Additional Sides are \$4 per person

Baked Mac & Cheese

Coleslaw

Baked Beans

Assorted Bags of Chips

Potato Salad

Garlic Mashed Potatoes

Plated Dinner

Includes Plated Mixed Greens Salad with House Vinaigrette, Baked Breads with Butter, and Coffee and Tea Service

Please ask us about customizing your menu for any dietary concerns.

Allow your guests to choose from 2 Entrees in addition to the Vegetarian Option prior to your event. Guarantees are due one week before your event

****For Groups of 20 or less we offer a custom Dinner menu that offers 4-5 seasonal selections for your guest to choose the night of your event****

Add Homemade Plated Desserts for \$6 per person

Free Range Chicken

Herb Jus with Seasonal Vegetable and Your Choice of Starch

\$30 per person

10oz Ribeye

Red Wine Jus with Seasonal Vegetable and Your Choice of Starch

\$35 per person

Pan Seared Seasonal Fish

With Seasonal Vegetable and Your Choice of Starch

\$30 per person

Surf & Turf

10oz Ribeye with Sautéed Shrimp, Red Wine Jus, Seasonal Vegetable, and Your Choice of Starch

\$45 per person

Seasonal Vegetarian Pasta

Chef's Choice Pasta Noodles with Farmer's Market Vegetables and Homemade Sauce

\$30 per person

Bar Selections

We offer a variety of different wines. If you are looking for something specific please do not hesitate to ask.

White Wines

Santa Carolina, Chardonnay
\$27 per bottle

Santa Carolina, Sauvignon Blanc
\$27 per bottle

Schmitt Sohne, Riesling
\$32 per bottle

Conundrum, White Blend
\$35 per bottle

Red Wines

Santa Carolina, Pinot Noir
\$30 per bottle

Santa Carolina, Cabernet Sauvignon
\$30 per bottle

Crios, Cabernet
\$34 per bottle

Conundrum, Red Blend
\$37 per bottle

Draft Beer

Half Barrels. One Per Event.

Domestic

Coors Light
Miller Lite
Bud Light

\$300 each

Craft

New Glarus Brewing Company, Wisconsin
Brewing Company, Capital Brewery, Next Door
Brewing Company, Ale Asylum, One Barrel
Brewing Company, Leinenkugel's Brewing
Company

Starting at \$375 each

Bottled Beer and Liquor

We Offer Cash, Partial Hosted, Drink Tickets, or Open Bars.

We also feature an ever-changing selection of local craft beers in bottles, as well as standard favorites.

For Liquor options, we have a large selection of local products, as well as standard and top shelf offerings.

AV Options

Full Day AV Package

LCD Projector, Screen, Data Cords and Sound System
\$100 per day

Flip Chart

Easel, Flip Chart, and Markers
\$45 each

Hand Held Microphone

\$30 each

Lavalier Microphone

\$50

Conference Speaker Phone

\$75

Tri-Pod Easel

\$10 each

Slide Advancer

\$15

Up Lighting

8 up lights in any color
\$100

Podium

\$15

Audio

\$25

Security

per guard
\$30 per hour

Coat Check Service

\$20 per hour

Valet

per attendant
\$30 per hour

Complimentary High Speed Wi-Fi Access

Dance floor, staging, and additional equipment pricing available upon request.