

Jeff's notes:
Must start at 7:00 pm
and be done by 11:00 pm

Top of the Park
Non Refundable - \$375
(Deposit too)

Hors d'Oeuvres

Hors d'oeuvres

Hors d'oeuvres are sold in increments of 25 pieces. Butler service is available for a charge of \$25 per butler per hour.

Served Chilled

Caprese Skewers \$50

Shrimp Cocktail \$75

Italian Bruschetta \$70

Gourmet Deviled Eggs (*hummus, smoked salmon, southwest, traditional*) \$50

Assorted Cocktail Sandwiches (*roast beef, turkey, ham, veggie*) \$65

Assorted Tarts (*goat cheese & pesto, raspberry brie, broccoli cream cheese, spinach feta, roasted vegetable*) \$45

Assorted Pinwheels (*salmon with tarragon cream cheese, southwest chicken, roasted vegetable*) \$45

Served Hot

Bacon Wrapped Scallops \$75

Crab Stuffed Mushroom Caps \$70

Mediterranean Chicken Skewers \$50

Sesame Chicken Satay \$50

Chile Chicken Quesadillas \$50

Bacon Wrapped Water Chestnuts \$65

Cheese Quesadillas \$40

Sausage Stuffed Mushrooms \$40

Swedish Meatballs \$45

BBQ Meatballs \$45

Mini Chicken Cordon Bleu \$40

Egg Rolls with Sweet & Sour Sauce \$45

Spanakopita \$50

Stuffed Potato Skins \$50

Pot Stickers \$50

Crab Cakes \$75

Handmade Italian Meatballs \$45

Homemade Argentinean Empanadas \$65

Coconut Shrimp \$65

Prosciutto Wrapped Asparagus Spears \$70

Appetizer Trays

Full tray is approximately 45-50 servings. Half trays are available upon request.

Taco Dip with Tortilla Chips \$90

Hot Spinach and Artichoke Dips with Pita Bread \$95

Fresh Crudité with Creamy Dill Dip \$130

Honey Smoked Salmon (Served with sliced hardboiled egg, capers, red onion, mustard & rye bread) \$165

Seasonal Sliced Fruit \$135

Fruit and Cheese with Assorted Crackers \$160

Wisconsin Cheese & Sausage with Assorted Crackers \$160

Antipasto Platter (Assorted marinated vegetables, prosciutto, pepperoni, fresh tomatoes and cheese) \$165

Hummus Platter (Roasted red bell pepper hummus with raw vegetables and toasted pita chips) \$150

Pizzas

16" Pizzas (pepperoni, sausage, deluxe, cheese) \$18/ea

Carving Stations

Carving stations require a chef attendant at \$40 per hour with a minimum of 1 hour.

The carving station includes cocktail buns and condiments.

Beef Tenderloin
\$185 each
(20-30 servings)

Inside Beef Round
\$185 each
(70-80 servings)

Roasted Ham
\$140 each
(40-50 servings)

Roasted Turkey
\$140 each
(40-50 servings)

Top Round of Beef
\$140 each
(40-50 servings)

Leg of Lamb
Market Price
(40-50 servings)

Culinary Creations

La Cucina Italiana

Choose from gnocchi or linguine, marinara or Alfredo sauces, vegetables, meatballs, shrimp or chicken and watch our chef sauté your combination. Enjoy prosciutto wrapped melon and Italian breads and cheeses *(Requires the purchase of a chef attendant at \$40/hour with a minimum of 1 hour)*

Pan-Asian

Enjoy watching our chef roll a variety of smoked salmon, tuna, shrimp and vegetarian sushi and hear the sizzle of your choice of brown basmati rice, lo mein noodles, vegetables, chicken, shrimp or steak. *(Requires the purchase of a chef attendant at \$40/hour with a minimum of 1 hour)*

Taste of Wisconsin

Wisconsin cheese & sausage with crackers, Door County dried cherries and other assorted dried fruits and mini cream puffs

Fiesta

Blue and yellow corn tortilla chips with warm nacho cheese, sour cream, salsa, guacamole, jalapeños, tomatoes, lettuce, black olives, seasoned ground beef, refried beans and warm cinnamon churros

Camp Randall

Wisconsin mini brats, steak **or** chicken sliders, served with condiments and home-style chili with shredded Wisconsin cheddar, sour cream & jalapeños

Park Café

Ancora coffee with assorted flavored syrups and Wisconsin cream, assorted Tazo hot tea with Wisconsin honey, assorted savory tarts, cookies & petit fours

Fondue Fun

Wisconsin beer cheese **or** white cheddar & chocolate fondue, served with assorted artisan breads & crackers, vegetables, seasonal fruits and assorted confections for dipping

Culinary Creations require a minimum of 35 guests per station. An additional charge of \$4/person will be applied to the menu price for guarantees of less than 35 guests. If stations are purchased as an entrée a minimum of 3 stations must be chosen. If stations are used to enhance a buffet or other plated entrée selection, a single station can be purchased.

Ask one of our catering managers about incorporating a single station with heavy hors d'oeuvres.

Culinary Creations and Hors d'oeuvres are replenished and available for guests for a period of 90 minutes, additional time and replenishment can be arranged for a minimum of \$5/person for each additional hour, not to exceed a total of four hours.

*Choice of 3 Stations \$27/person
Additional/Single Stations \$8/person*

Bar Service

The bar charge for partially or fully sponsored bars is at least \$25 per hour per bar. The bar charge for cash bars is at least \$45 per hour per bar. Each bar includes up to 2 experienced bartenders (based on expected numbers). Any bar function may be closed early per management discretion. The Hotel reserves the right to require security at any/all functions. When required, guests must hire licensed and insured security staff and must show proof of hire.

All alcoholic beverages must be supplied by the Hotel.

House Wines by Canyon Road & Botham Winery

\$22/bottle, \$6/glass

Canyon Road Cabernet sauvignon, chardonnay, merlot, sauvignon blanc, moscato

\$25/bottle, \$7/glass

Botham Riesling

Barneveld, Wisconsin

Elite Wines

William Hill Chardonnay \$28

Kenwood Pinot Noir \$32

Artez Zinfandel \$35

Hess Select Malbec \$38

Indwe Sauvignon Blanc \$32

Rutherford Cabernet \$34

Bivio Pinot Grigio \$28

Sofia Riesling \$34

Sparkling Wines

Ballatore (California) \$22/bottle

Korbel Brut (California) \$29/bottle

Sofia (California) \$30/bottle

Beer

Domestic bottled beer \$4.50/Bottle

Craft, Premium and Imported bottled beer \$5.50/Bottle

Quarter Barrel of standard domestic beer

\$175/each

Half Barrel of standard domestic beer

\$275/each

Half Barrel of craft beer

\$400 and up

Quotes for quarter barrels and half barrels of imported or microbrew are available upon request.

Mixed Drinks

Premium \$6/Drink

Top Shelf Brand \$7/Drink

Cordials and Specialty Drinks \$ Varies

Park Punch

Rum or vodka, fruit punch, ginger ale, slices of orange, lemon, pineapple and maraschino cherries \$45/gal

Subj: **Inn on the Park Room Block**
 Date: 7/18/2014 2:26:39 P.M. Central Daylight Time
 From: jtieren@innonthepark.net
 To: jeferoo@aol.com

Hello Jeff,

Thank you for inquiring about a reunion at Inn on the Park! I will be your contact for any sleeping room needs that your group may have. We start all of our blocks off with 10 rooms per night. If your block starts filling up and the hotel has availability we will add more rooms. Any rooms that are not reserved 30 days prior to your arrival will be released for sale to the general public. There is no cost to set up the block but guests will need to guarantee their reservation with a credit card. Below, I've outlined the rates for the last two weekends in July and the first two weekends in August. If you have any other questions or would like to move forward with the block, please let me know.

Saturday, July 18th

→ rooms w/1 bed = \$159, rooms w/2 beds = \$179, suites = \$199, 2 night minimum for Saturday reservations

Saturday, July 25th

→ rooms w/1 bed = \$159, rooms w/2 beds = \$179, suites = \$199, 2 night minimum for Saturday reservations

Saturday, August 1st

→ rooms w/1 bed = \$164, rooms w/2 beds = \$184, suites = \$204, 2 night minimum for Saturday reservations

Saturday, August 8th

→ rooms w/1 bed = \$169, rooms w/2 beds = \$189, suites = \$209, 2 night minimum for Saturday reservations

I look forward to working with you!

Janice Stieren

Sales & Catering Assistant
 BEST WESTERN PLUS Inn on the Park
 22 South Carroll Street
 Madison, WI 53703

608-285-8000 ext 1152

fax: 608-285-8053

innonthepark.net

jtieren@innonthepark.net

Jeff's notes:

8/31/14

Our Dates of Interest:

July 17th - Not Available Now! (2015)

*** 24th (9/5/14)

31st

August 7th

Room Blocks?



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Inn on the Park

Janice Stieren
Sales & Catering Assistant



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Inn on the Park

Caitlin Herrforth
Director of Catering