Inclusive Wedding Packages
(414) 389-8568  |  wawsales@fhginc.com
Your unique vision will make your day yours. Our on-site coordinator, centrally located venue, and award-winning service will bring your day to life.

Exclusive Single-Wedding Venue for up to 300 of your most Favorite People

Wedding Coordinator to work with you every step of the way

All Inclusive Packages with everything you could imagine

Award-Winning upscale Hotel centrally located at the Heart of Wauwatosa

Discounted room rates for your guests

Where Your Happily Ever After Begins
You’re cordially invited to...

SET THE MOOD

- Floor length linen in ivory
- Ivory chair cover with your choice of black or ivory ties
- Linen napkins in black or ivory
- Complimentary mirror base centerpieces with three votive candles
- Adjustable dance floor
- 50% discount on AV

TANTALIZE YOUR TASTE BUDS

- Six hours of domestic draft beer, house wine and assorted sodas
- Your choice of hors d’oeuvres station for one hour during cocktails
- Your choice of up to two plated entrée selections
- Late night pizza
- Complimentary cake cutting

MAKE IT YOURS

- Complimentary suite for bride and groom
- On site wedding coordinator
- Private tasting

The **Duchess** Package  $55

(414) 389-8568  |  wawsales@fhginc.com
You're cordially invited to...

SET THE MOOD
- Floor length linen in ivory
- Ivory chair cover with your choice of colored tie
- Napkin color of your choice
- Complimentary mirror base centerpieces with three votive candles
- Adjustable dance floor
- Complimentary AV for slideshow presentation
- Complimentary uplighting in your choice of color

TANTALIZE YOUR TASTE BUDS
- One hour of Prince package cocktails
- Six hours of domestic draft beer with choice of two draft beers, house wine and assorted sodas
- Your choice of hors d’oeuvres station for one hour during cocktails
- Sparkling wine toast
- Your choice of up to two plated entrée selections
- Late night snacks to include pizza and your choice of one additional late night station
- Complimentary cake cutting

MAKE IT YOURS
- Complimentary suite for bride and groom
- Two complimentary suite upgrades for the guest of the bride and groom
- On site wedding coordinator
- Private tasting

The Princess Package $75

Crowne Plaza
Milwaukee West
(414) 389-8568 | wawsales@fhginc.com
You’re cordially invited to...

SET THE MOOD
- Floor length linen in ivory
- Your choice of table overlay or runner
- Ivory chair cover with your choice of colored tie
- Napkin color of your choice
  Complimentary mirror base centerpieces with three votive candles
  Adjustable dance floor
- Complimentary AV for slideshow presentation
- Complimentary uplighting in your choice of color
- Complimentary menu cards for each table

TANTALIZE YOUR TASTE BUDS
- Four hours of Prince package cocktails
  Six hours of domestic draft beer with choice of two draft beers, house wine and assorted sodas
  Your choice of hors d’oeuvres station for one hour during cocktails
- Sparkling wine toast
  Your choice of up to two plated entrée selections
- Choice of two late night snack stations
- Complimentary cake cutting
- Complimentary signature cocktail creation

MAKE IT YOURS
- Complimentary suite for bride and groom
- Two complimentary suite upgrades for the guest of the bride and groom
- On site wedding coordinator
- Private tasting

The Queen Package $95

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CHOICE OF ONE SALAD
- **Mixed Field Greens**
  Cherry tomato, cucumber, carrot and a choice of dressing
- **Classic Caesar Salad**
  Crunchy croutons and parmesan cheese
- **Spinach Salad**
  Mixed Berries, roasted almonds, goat cheese and raspberry vinaigrette dressing
- **Lolla Rossa & Baby Romaine**
  Shiitake mushroom, heirloom tomato, pecorino romano and lavender honey vinaigrette

CHOICE OF ONE VEGETABLE
- Sautéed green beans
- Honey roasted baby carrots
- Roasted broccolini
- Grilled asparagus
- Chef’s seasonal vegetable medley

CHOICE OF ONE STARCH
- Oven roasted red potatoes
- Buttery mashed potatoes
- Sour cream and chive mashed potatoes
- Herbed wild rice
- Tomato risotto

ENTRÉES
- **Oven Roasted Chicken Breast** 6 oz
- **Pan Seared Airline Chicken** 7 oz
  *Choose your sauce: Creamy tomato basil, creamy lemon-thyme, bruschetta, artichoke garlic, creamy mushroom marsala, roasted red pepper sauce, wild mushroom and port demi-glace or blue cheese crusted*
- **Angus Sirloin** 6 oz
- **Filet Mignon** 6 oz $10 additional
  *Choose your sauce: Creamy mushroom marsala, bordelaise, wild mushroom and port demi-glace, peppercom cream sauce or smoked tomato demi-glace*
- **Atlantic Salmon** 8 oz
- **Fennel Roasted Grouper** $8 additional
  *Choose your sauce: Bruschetta, artichoke garlic, mango salsa, creamy pesto or roasted red pepper sauce*
- **Wisconsin Cheddar Creamy Polenta**
  Topped with sautéed wild mushrooms, spinach and pecorino romano (v)
- **Pasta Primavera**
  Sautéed seasonal vegetables in a creamy tomato sauce served over linguine (v)
- **Stuffed Roasted Red Pepper**
  Dried fruit and almonds quinoa, served with a fire roasted tomato sauce (vegan)

MAKE IT A DUET
- Add Filet mignon 4 oz $12 additional
- Add Atlantic salmon 4 oz $12 additional
- Add Jumbo shrimp (5) $13 additional
- Add Jumbo lump crab and béarnaise sauce $15 additional

CROWNE DINNER BUFFET
See your wedding coordinator for menu options
- Two Entrées $12 additional
- Three Entrées $17 additional

All dinners include fresh artesian baked bread with choice of flavored whipped butter. Beverage service includes coffee and hot tea.
HORS D’ŒUVRES
(Per 50 pieces)
- Goat cheese crostini with dried fruit and lavender honey $150
- Mozzarella bruschetta on roasted garlic crostini $125
- Cocktail shrimp $150
- Coconut shrimp $150
- Phyllo wrapped asparagus and asiago cheese $125
- Beef tenderloin crostini with wild mushroom ragout $150
- Smoked salmon phyllo cups $125
- Spanakopita $125
- Creamy curry chicken satay $150
- Spinach and artichoke stuffed mushrooms $125
- Petit crab cakes $175
- Prosciutto, blue cheese and pear flatbread $125
- Bacon wrapped scallops $200
- Vegetable spring rolls $125

HORS D’ŒUVRES STATION
- Market Station
  Wisconsin cheese, artisan meat board, artichoke and spinach fondue, hummus, ranch dressing, crudité and assorted breads and crackers
- Antipasti Bar
  Herb grilled vegetables, Wisconsin artisan salami, olive salad, ciliegine cheese, cherry tomato salsa, white bean dip and assorted breads and crackers

LATE NIGHT STATIONS
(Per 50 people)
- Nachos $125
  Taco beef, grilled chicken strips, cheese sauce, guacamole, cotija cheese, cheddar cheese, molcajete salsa and tortilla chips
- Assorted Pizzas $125
  Wisconsin cheese, meat lovers, pepperoni and veggie

Cheeseburger Sliders $150
Angus burgers, brioche bun, fries, ketchup, bbq sauce, stone ground mustard and sautéed onions

Chicken Tenders $150
Ketchup, bbq sauce, hot sauce and ranch dressing

Tater Tot Bar $125
Cheese sauce, pico de gallo, jalapeños, broccoli, chopped bacon, scallions and sour cream

Let our chef become your “personal” chef and help bring your vision to life. Our team can customize your day to meet your dreams!
A LA CARTE
All bars are stocked with the following items: vodka, gin, rum, tequila, whiskey and scotch, import and domestic beers, red, white and blush house wine, assorted sodas and bottled water.

Assorted sodas and bottled water $3/each
Draft beer (domestic) $275/keg
Domestic bottled beer $4.50/bottle
Premium, craft and import bottle beer $5.50/bottle
Premium brand liquor $6.50/drink
Supreme brands, cordials and brandy $8.50/drink
House wine* $6.50/glass, $26/bottle (merlot, cabernet, chardonnay, pinot grigio and white zinfandel)
House sparkling wine $28/bottle

*In addition to our house wine selection we offer an extensive wine list. Please contact the catering department for a complete listing.

A $75 bartender fee (per bartender) will apply if a minimum of $500 in revenue is not achieved.

OPEN BAR PACKAGES
All pricing is per person. Guarantees for open bar will be duplicated from final guest count. All children under 21 will be taken into consideration with unlimited n/a beverage consumption fee of $5 per person.

Additions or substitutions may result in an increase in pricing per person.

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<thead>
<tr>
<th></th>
<th>B/W/S</th>
<th>BB</th>
<th>P</th>
<th>K</th>
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<tr>
<td>1st hour</td>
<td>$10</td>
<td>$12</td>
<td>$14</td>
<td>$17</td>
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<td>2 consecutive hrs</td>
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<td>3 consecutive hrs</td>
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<td>4 consecutive hrs</td>
<td>$22</td>
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*B/W/S = Beer/Wine/Soda, BB = Bottled Beer, P = Prince, K = King

Domestic, Import and Craft Bottle Beer
Miller Lite, MGD, Heineken, Corona, Seasonal Selection, Buckler (N/A), Spotted Cow

House Wine
(merlot, cabernet, chardonnay, pinot grigio and white zinfandel)

Prince Package Liquors
Smirnoff Vodka, Bombay Gin, Bacardi Rum, Captain Morgan Rum, Seagrams 7 Whiskey, Sauza Silver Tequila, Jim Beam, J&B Scotch, Triple Sec, Sweet and Dry Vermouth

King Package Liquors
Absolute Vodka, Beefeaters Gin, Malibu Rum, Canadian Club Whiskey, Jose Cuervo Gold Tequila, Jack Daniels, Dewars Scotch, Bailey’s Irish Cream, Kahlua, Amaretto, Southern Comfort and Peach Schnapps

Prices are per person unless otherwise specified. A 21% taxable service charge and 6.1% sales tax will be added. Prices are subject to change and cannot be guaranteed more than 60 days prior to the event.

From The Bar
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