



FORMAL DINNER MENU

At Saz's, we believe the better the food, the better the experience. And thankfully, we've been providing excellent service and tastes since 1976. Whatever you are celebrating, our team at Saz's is ready to make it "The Finest" experience for you and your guests. We hope you enjoy looking through our fully customizable menus and begin crafting your one-of-a-kind menu.

Your Friends at Saz's

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HORS D'OEUVRES PACKAGES

Offered as an enhancement to your dinner service, our hors d'oeuvre packages are a great way to welcome your guests to your event. Packages are served for one hour prior to dinner service. Service styles and menu items are open to modification and, as with everything in our menus, are completely customizable.



CHOOSE:

- 3 Hand Passed Selections
- 4 Hand Passed Selections
- 2 Hand Passed Selections & 2 Tabled Selections
- 3 Hand Passed Selections & 2 Tabled Selections

HAND PASSED SELECTIONS:

SWEET BRIE BITES

Fresh-baked shortbread topped with smooth brie mousse, strawberry-mango chutney, and mint chiffonade

CAPRESE LOLLIPOPS

Buffalo mozzarella, grape tomato, fresh basil, and balsamic drizzle

CAPRESE CROSTINI

Buffalo mozzarella mousse, olive oil roasted tomatoes, smoked sea salt, and fresh basil

LEMON PANNA COTTA MASON JARS

Lemon panna cotta brûlée, cranberry orange relish, and tartine

AHI TUNA WONTON NACHOS*

Crisp wonton triangles with sesame seared Ahi tuna, ginger habanero cream, micro greens, and pickled vegetables

HUMMUS PHYLLO CUPS

Roasted garlic hummus, sage walnut pesto, and fried garbanzo beans

RUSTIC TOMATO BRUSCHETTA

Medley of roma tomato, garlic, and fresh basil

FRESH MOZZARELLA TARTINES

Fresh mozzarella mousse, grilled crostini, lemon curd, and fresh thyme

SALMON RILLETTE

Salmon, caviar, garlic herb cheese, and dilled sour cream

BACON WRAPPED WATER CHESTNUTS

Served with a hot honey drizzle

PESTO SHRIMP SKEWERS

Large shrimp sautéed with rosemary mint pesto

BACON WRAPPED BEEF BRISKET

Served with spicy peach BBQ

WI LOLLIPOPS

Grilled Wisconsin brat, local cheese curd, and spicy brown mustard

GRILLED STEAK CUPS*

Flank steak, gorgonzola mousse, roasted garlic aioli, and micro shoots

BACON WRAPPED BLEU CHEESE STUFFED DATES

Served with maple glaze

BASIL MASCARPONE ARANCINI

Delicate risotto croquette with basil mascarpone, and house marinara

VEGETARIAN SPRING ROLLS

Served with sweet chili sauce

SHIITAKE MUSHROOM POTSTICKERS

with red chili cream and ponzu sauce

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HORS D'OEUVRES PACKAGES

TABLED SELECTIONS

CHEESE AND SALAME BOARD

Imported and domestic cheeses including aged cheddar, dill havarti, fontina, manchego, white cheddar curds, marinated olives, presented with prosciutto, salame, beef sticks, crisp flatbreads, cheese twists, and assorted crackers

MEDITERRANEAN DISPLAY

Roasted garlic hummus, babaganoush, warm chicken confit dip, whipped feta and roasted tomato dip, warm spinach artichoke dip, marinated olives, grilled vegetables, toasted pita chips, crisp flatbreads, and assorted crackers

SMOKED SALMON DISPLAY

Maple sugar & Wisconsin honey house-smoked salmon side artistically presented with chef's garnishes, lemon, flatbreads, and crackers

FRUITS OF THE EARTH

Seasonal display of fresh fruits to include pineapple, honeydew, cantaloupe, watermelon, strawberries, blackberries, and red grapes

FROM THE MARKET

Seasonal fresh crudités including radishes, bell peppers, celery, baby carrots, broccoli, cauliflower, sugar snap peas, grape tomatoes and asparagus spears; presented with roasted shallot dip



BUFFET PACKAGES

We've taken the time to craft a handful of packages for events of different sizes and styles. Use them as inspiration to bring your own vision to life or sit back and relax knowing you've selected a menu primed for success. Each buffet comes with your choice of protein, table-served salad, seasonal vegetable, rolls and butter, and accompanying starch for your entree selection(s).

CLASSIC CARVED PORK LOIN*

Smoked pork loin with apple cranberry chutney and apple sorghum demi-glace

or

FRIED & CARVED TURKEY BREAST

Fried turkey breast with whole grain mustard-rosemary gravy and apple cranberry relish

+ ONE ADDITIONAL ENTRÉE SELECTION + ONE TABLE-SERVED SALAD + ONE SEASONAL VEGETABLE

ELEGANT SMOKED PORK CHATEAU*

Smoked pork chateau with horseradish cherry BBQ and jalapeño blackberry jam

or

FRIED & CARVED TURKEY BREAST

Fried turkey breast with whole grain mustard-rosemary gravy and apple cranberry relish

+ TWO ADDITIONAL ENTRÉE SELECTIONS + ONE TABLE-SERVED SALAD + ONE SEASONAL VEGETABLE

LUXE

ROASTED & CARVED BEEF SIRLOIN*

Herb crusted beef sirloin with tarragon horseradish cream

or

CARVED STICKY PORK BELLY*

Pork belly with pickled carrot ribbons, pickled red onions, kimchee, and fried wonton strips

or

FRIED & CARVED TURKEY BREAST

Fried turkey breast with whole grain mustard-rosemary gravy and apple cranberry relish

+ THREE ADDITIONAL ENTRÉE SELECTIONS + ONE TABLE-SERVED SALAD + ONE SEASONAL VEGETABLE

COUTURE

ROASTED & CARVED BEEF TENDERLOIN*

Peppercorn crusted beef tenderloin with red wine demi-glace and tarragon horseradish cream

or

PORCHETTA*

Fried sliced prosciutto and lemon, tomato, and artichoke ragout

+ THREE ADDITIONAL ENTRÉE SELECTIONS + ONE TABLE-SERVED SALAD + ONE SEASONAL VEGETABLE

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BUFFET PACKAGES

ENTRÉE SELECTIONS

CHICKEN BELLISIMO

Wild mushrooms, fresh spinach, roasted peppers, and parmesan cream; served with roasted vegetable barley risotto

CHICKEN VERONA

Parmesan crusted and topped with crispy prosciutto, aged parmesan, fresh arugula, and lemon pan jus; served with toasted farro risotto

CHICKEN FORESTIERE

Topped with mushroom herb demi-glace; served with pilaf de pomodori

CHICKEN ETOUFFEE

Blackened chicken thighs, andouille, trinity, and brick roux; served with white rice

CURED CHICKEN BREAST

Brown sugar cured chicken breast, goat cheese, and thyme jus; served with pistachio cornbread stuffing

CIDER BRAISED SHORT RIBS

Hard apple cider braised beef short ribs topped with frizzled leeks; served with horseradish mashed potatoes

CHICKEN SALTIMBOCCA

Prosciutto, fried sage, and fontina cream; served with asiago polenta

SAZ'S AWARD-WINNING BBQ BABY BACK RIBS

Our famous baby backs! Served with Saz's Original BBQ Sauce; served with herb roasted baby Yukon Gold potatoes

BISTRO STEAK MEDALLIONS*

Cold smoked and char-grilled beef medallions, smoked sea salt, and Scotch whiskey butter sauce

PORK BELLY

Choose from:

Braised pork belly with piquant sauce; served with Carolina Gold boursin grits

OR

Cuban with citrus garlic mojo and mango pineapple salsa; served with Cuban black beans and rice

BLACKENED SWORDFISH*

With tomato, caper, and crawfish sauté; served with pineapple dirty rice

SALMON*

Sweet chili glazed and topped with Peruvian mango sweet potato salsa; served with Vietnamese noodle salad

WILD MUSHROOM ALFREDO

Tortellini, balsamic mushrooms, and pesto cream sauce

Add Shrimp or Chicken

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FAMILY STYLE DINING

Family-style selections are an inviting alternative to buffet-style service at a similar pricing structure. Provide your guests with an intimate dining experience that encourages camaraderie and connection without sacrificing elegant service and buffet variety.

Family-style services include a plated salad of your choice, one seasonal vegetable, and one starch. Accompanied by an assorted artisan roll basket with Wisconsin butter. Choose one item from our table-served salad selections on page 9.

CHOOSE:

Two Entrées
Three Entrées

CHICKEN BELLISIMO

Wild mushrooms, fresh spinach, roasted peppers, and parmesan cream

CHICKEN VERONA

Parmesan crusted and topped with crispy prosciutto, aged parmesan, fresh arugula, and lemon pan jus

CHICKEN FORESTIERE

Topped with mushroom herb demi-glace

CHICKEN ETOUFFE

Blackened chicken thigh, andouille, trinity, and brick roux; served with white rice

CURED CHICKEN BREAST

Brown sugar chicken breast, goat cheese, and thyme jus

CIDER BRAISED SHORT RIBS

Hard apple cider braised beef short ribs topped with frizzled leeks

SAZ'S AWARD-WINNING BBQ BABY BACK RIBS

Our famous baby backs! Served with Saz's Original BBQ Sauce

BISTRO STEAK MEDALLIONS*

Cold smoked and char-grilled beef medallions, smoked sea salt, and Scotch whiskey butter sauce

PORK BELLY

Choose from: Braised pork belly with piquant sauce *OR* Cuban with citrus garlic mojo and mango pineapple salsa

BLACKENED SWORDFISH*

With tomato, caper, and crawfish sauté

SALMON*

Sweet chili glazed and topped with Peruvian mango sweet potato salsa

WILD MUSHROOM ALFREDO

Tortellini, balsamic mushrooms, and pesto cream sauce
Add Shrimp for 5 or Chicken for 3

BUTTERNUT SQUASH RAVIOLI

Brown butter cream sauce, toasted walnuts, poached tomatoes, and fried sage



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PLATED DINNERS

Plated dinners include pre-set or table-served salad and fresh bakery baskets with butter prior to dinner. All entrées are served with your choice of seasonal vegetable and chef-selected starch as indicated. All steaks grilled to medium.

SALMON*

Sweet chili glazed and topped with Peruvian mango sweet potato salsa; served with Vietnamese noodle salad

STRIPED BASS*

With Puttanesca sauce; served over risotto milanese

HAIDA ARCTIC CHAR*

Rubbed with caramelized sugar-spice blend and topped with mango-pineapple chutney; served with pineapple dirty rice

PETITE FILET*

6oz choice filet mignon with hunter sauce; served with rosemary garlic mashed potatoes

MANHATTAN STEAK AU POIVRE*

Herb marinated with cognac infused green peppercorn ivory sauce; served with parmesan roasted red bliss potatoes

GRILLED FLAT IRON*

Choice flat iron steak with espresso bordelaise sauce; served with roasted fingerling potatoes

BISTRO FILET*

Cold smoked and char-grilled bistro steak, smoked sea salt, Scotch whiskey butter sauce; served with fontina lemon thyme gratin

CIDER BRAISED SHORT RIBS

Hard apple cider braised beef short ribs topped with frizzled leeks; served with horseradish mashed potatoes

GRILLED PORK RIBEYE*

Grilled pork ribeye with sorghum molasses brine; served with roasted fingerling potatoes

CHICKEN VERONA

Parmesan crusted and topped with crispy prosciutto, aged parmesan, fresh arugula, and lemon pan jus; served with toasted farro risotto

CHICKEN SALTIMBOCCA

Prosciutto, fried sage, and fontina cream; served with asiago polenta

CHICKEN BELLISSIMO

Wild mushrooms, fresh spinach, roasted peppers, and parmesan cream; served with roasted vegetable barley risotto

CURED CHICKEN

Brown sugar chicken breast with goat cheese and thyme jus; served with pistachio cornbread stuffing

CHICKEN FORESTIERE

Topped with mushroom herb demi-glace; served with pilaf de pomodori

COQ AU VIN

Sous vide frenched chicken breast and pinot noir demi-glace; served with parsnip puree

PORCINI MUSHROOM AND TRUFFLE RAVIOLI

Tomato mushroom ragout

BLACKENED SWORDFISH*

With tomato, caper, and crawfish saute; served with pineapple dirty rice

DUET & COMBINATION DINNERS

STEAK AND SHRIMP*

Char-grilled filet with red wine demi-glace and herb roasted shrimp; served with horseradish mashed potatoes

STEAK AND STRIPED BASS*

Pan seared bistro steak with sauce Bordelaise and striped bass with Puttanesca sauce; served with risotto Milanese

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BUFFET, FAMILY, AND PLATED ACCOMPANIMENTS

TABLE-SERVED SALAD OPTIONS

Your choice of the following salads will be served at your table with assorted artisan rolls and will be accompanied by elegant butter roses or family-style butter plate.

ARUGULA SALAD

Arugula, crispy prosciutto, shaved pecorino, toasted almonds, and lemon white balsamic vinaigrette

CLASSIC WEDGE

Baby iceberg, crispy bacon, grape tomato, bleu cheese crumbles, hardboiled egg, and creamy bleu cheese dressing

BOSTON BIBB

Chopped bibb lettuce, ruby onion compote, candied bacon, apricot English stilton, and zinfandel vinaigrette (substitute goat cheese croquette for apricot English stilton for 2 per guest)

HEARTS OF ROMAINE

Fresh hearts of romaine with grilled crostini, parmesan frico, and balsamic Caesar dressing

ROASTED MAPLE PEAR SALAD

Pomegranate molasses, arugula, crumbled goat cheese, grains of paradise, dried cherries, and cranberry cinnamon vinaigrette

STRAWBERRY SPINACH SALAD

Baby spinach, fresh strawberries, candied pecans, tomato marmalade, crumbled goat cheese, and raspberry lime vinaigrette

HARVEST SALAD

Mixed baby greens, diced bell peppers, Honeycrisp apples, crumbled feta cheese, toasted walnuts, and cranberry vinaigrette

GREEN GODDESS

Boston bibb lettuce, pickled baby corn, cucumber, grape tomatoes, rainbow sprouts, pecorino cheese, and green goddess dressing

STARCH OPTIONS

- Pepper jack mac and cheese with smoked bacon
- Cheddar and chive mashed potatoes
- Horseradish mashed potatoes
- Roasted garlic rosemary mashed potatoes
- Traditional mashed potatoes
- Parmesan-rosemary roasted red bliss potatoes
- Yukon gold-parsnip puree
- Barley risotto with roasted vegetables
- Carolina Gold rice grits with WI cheddar
- Lemon thyme fontina gratin
- Parmesan risotto
- Herb roasted fingerling potatoes
- Traditional mac and cheese
- Penne pasta with roasted garlic cream

BUFFET, FAMILY, AND PLATED ACCOMPANIMENTS

VEGETABLE OPTIONS

SPRING AND SUMMER

AVAILABLE MARCH - AUGUST

Asparagus with shallot butter OR glazed with balsamic

Green beans steamed with bacon and shallots OR
with blistered tomatoes

Three bean sauté featuring edamame, snap peas, green
beans, and blistered tomatoes

YEAR ROUND

Heirloom carrots glazed with brown butter and maple OR
citrus honey

Broccolini with citrus and spice

Roasted root vegetables featuring carrots, parsnips, celery
root, tri-color micro peppers, and golden beets

Broccoli with shallot butter OR four cheese au gratin

FALL AND WINTER

AVAILABLE SEPTEMBER - FEBRUARY

Brussels sprouts roasted with smoked bacon and shallots OR
with brown butter and parmesan

Cauliflower roasted with brown butter and almonds OR
creamy goat cheese

Squash trio (acorn, butternut, winter) roasted with brown
sugar, cinnamon, and pecans OR with shallot butter

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CUSTOM STATIONS RECEPTION

Incorporate elements of style and décor into your menu with interactive, chef-prepared food stations. Browse our wide array of stations to create the perfect dining experience. In addition to the many selections we've presented here, we'd be happy to create something perfectly suited to your vision. Other enhancements are available - let your imagination run free! Only available for events with 100 or more guests.

All stations include simple themed décor, linens, and station equipment. Add a table-served green salad to kick off your guests' journey for an additional cost.

CLASSIC

THREE STATIONS

ELEGANT

FOUR STATIONS

LUXE

FIVE STATIONS

EAST ASIA

- General Tso's chicken
- Vegetable pancit
- Thai coconut curried beef with potatoes
- Vegetarian stir fried rice
- Sesame balls

BELLA ROMA

- Cheese manicotti with your choice of marinara, meat sauce, or alfredo sauce
- Eggplant parmesan lasagna with breaded and fried eggplant layered with Italian cheeses and tomato bechamel
- Caprese salad with ciliegine mozzarella, grape tomato, toasted pine nuts, basil, balsamic glaze, roasted garlic, and EVOO
- Chicken picatta with lemon caper sauce and fried capers

BRAZILIAN STEAKHOUSE

Choose two meats

- Chimichurri tri-tip
- Bacon wrapped garlic butter chicken thighs
- Parmesan pork tenderloin
- Linguica
- Includes: Pure de batata, Glazed bananas, Cinnamon roasted pineapple

TASTE OF CUBA

- Mojo pork chateau tenderloin
- Black beans with linguica sausage
- Beef empanadas with salsa rojo and salsa verde
- Cuban spiced chicken thighs
- Tostones with cinnamon sugar

THE CARVERY

Choose one option (or serve both for additional)

OPTION 1

- Carved herb roasted New York strip loin*
- Horseradish mashed potatoes
- Caramelized pearl onions
- Wild mushroom ragout
- Tarragon horseradish cream
- Green peppercorn demi-glace
- Assorted carving rolls

OPTION 2

- Fried turkey breast
- Whole grain mustard rosemary demi-glace
- Apple cranberry relish
- Rosemary-garlic mashed potatoes
- Pistachio cornbread dressing with dried cranberries
- Assorted carving rolls

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CUSTOM STATIONS RECEPTION

BRUNCH BAR

Scrambled eggs

Roasted Roma tomatoes with 18 year old balsamic, basil olive oil topped with goat cheese

Sliced fruit tray

Assorted pastries with butter, jams, and lemon curd

American fries

CHOOSE TWO OF THE FOLLOWING MEATS:

- Sausage links
- Smoked bacon
- Orange rosemary glazed ham
- Vegan sausage

CHOOSE ONE OF THE FOLLOWING:

- Cinnamon roll bread pudding with cream cheese icing on the side
- French toast bake with nutella syrup
- Southern biscuits and gravy

Add omelet station for additional

SUMMER BBQ STATION

Saz's award-winning BBQ baby back ribs

Sliced smoked tri-tip with smoked jalapeño demi-glace and

chipotle horseradish cream

BBQ baked beans with smoked pulled pork and andouille sausage

Creamy coleslaw

STREET TACO BAR

TACO OFFERINGS INCLUDE:

Corn and flour tortillas

Shredded lettuce

Pico de gallo

Roasted tomato salsa

Mexican crema

Queso fresco

Assorted hot sauces

Black beans

Mexican rice

SELECT TWO PROTEINS:

- Grilled carne asada with smoked bacon
- Carnitas-style pork al pastor with grilled pineapple
- Chipotle shrimp with jalapeño pineapple slaw 🔥
- Chicken tinga
- Chorizo and potatoes

COMFORT CLASSICS

Bacon wrapped smoked meatloaf with mushroom boursin gravy

Chicken and dumplings

Country green beans with bacon and shallots

Buttermilk mashed potatoes with white pepper gravy



CUSTOM STATIONS RECEPTION

ULTIMATE SEAFOOD + SHELLFISH*

CHILLED:

Jumbo shrimp cocktail

Pan-seared tuxedo crusted yellowfin tuna

Fresh oysters on the half shell

Pastrami smoked salmon display with chef's garnishes

Peruvian seafood ceviche with sweet potatoes, gold beets, coconut milk, jalapeño, and cilantro

Assorted hot sauces

Wonton crisps

Tortilla chips

Fresh cut citrus

Tequila cocktail sauce

Wasabi cream

HOT:

Gulf baked oyster with garlic butter, parmesan, and herbs

Coconut shrimp with sweet Chili sauce

MASHED POTATO MARTINI BAR

Create your ideal mashed potato martini – select your toppings, then watch our Chef sauté-to-order, topping a martini glass of mashed potatoes (Wisconsin Cheddar and Traditional) with your ingredients.

Memphis pulled pork

Bell peppers

Smoked bacon

Chives

Red onion

Chopped broccolini

Shredded pepper jack cheese

Bleu cheese crumbles

RISOTTO MARTINI BAR

Select your favorite ingredients, then watch as Chef sautés-to-order, topping a martini glass of creamy parmesan risotto with your selections. Toppings include:

Shiitake mushrooms

Bell peppers

Red onion

Olives

Fresh basil

Roast chicken breast

Shredded beef short ribs

Shaved parmesan

Chives

Sun-dried tomatoes

MAC N' CHEESE MARTINI BAR

Our classic Homemade Mac n' Cheese and Pepper Jack Mac n' Cheese teamed with an array of toppings to design your own creations:

Grilled chicken breast

Memphis pulled pork

Shredded beef short rib

Bacon

Chives

Chopped asparagus

Sun-dried tomatoes

Roasted garlic

Sautéed wild mushrooms

Jalapeños

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CUSTOM STATIONS

RECEPTION

DESSERT CHARCUTERIE

Mascarpone ricotta cannoli dip with blood orange
Chocolate covered almonds
Macarons
Venetian chocolates
Cheesecake dip balls with macadamia nuts
Fan wafer cookies
Ginger snap cookies

CLASSIC MILWAUKEE SWEETS

Sprecher Orange Dream and Root Beer floats

Build-your-own sundaes with classic Milwaukee custard (vanilla and chocolate); pecans, Oreo crumbs, caramel, hot fudge, maraschino cherries, and whipped cream

PETITE DESSERT BAR

An array of mini desserts, such as cannoli, macarons, éclairs, cream puffs, cheesecakes, tarts, and cupcakes

French petit fours

Coffee service with cream and sugar

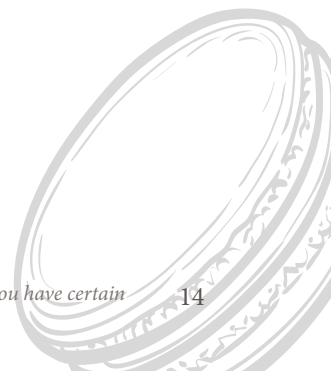
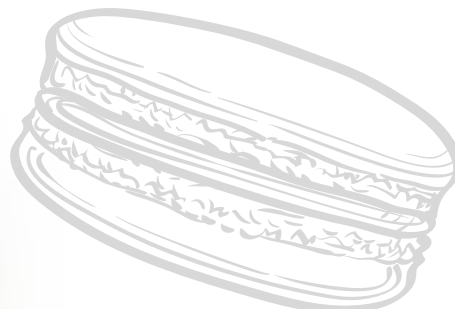
DONUT BAR

Assorted donuts

Regular and decaffeinated coffee with accompaniments

Assorted flavored coffee syrups

Whipped cream, chocolate stir sticks, and cinnamon



LATE NIGHT AND DESSERT STATIONS

These packages are served for one hour of your choice and are applicable only as an enhancement to an existing dinner menu. Late night selections are presented with high quality disposable service ware.

Items with ** double- asterisk may require extra accommodations for frying in winter months. Check with your event planner.

HOT SLIDER STATION

CHOOSE UP TO THREE SLIDER STYLES:
(minimum 3 dozen per flavor)

CHICKEN SHAWARMA*

Marinated shredded chicken thighs, Mediterranean tomato salad, tzatziki, mini naan

ADOBO PORK TORTA*

Torta slider, smoked pork, adobo sauce, and adobo slaw

BBQ PULLED PORK

Pulled pork, coleslaw, bread and butter pickles, and Bavarian pretzel slider bun

SIRLOIN SLIDER*

Griddled sirloin slider, balsamic bacon onion jam, smoked gouda, and mini ciabatta bun

TACO AND NACHO BAR

Taco-seasoned beef, chicken tinga, diced tomatoes, pickled jalapeños, sliced black olives, cheese sauce, sliced scallions, sour cream, and hot sauce
(add guacamole for an additional 3 per guest)

Served with flour tortillas and tortilla chips.

CHILI MAC BAR

Chili, cavatappi pasta, chopped onions, shredded cheddar cheese, sour cream, scallions, and southwestern pepper jack cheese sauce

SAZ'S FESTIVAL-FAMOUS STATION**

Signature Sour Cream & Chive Fries with house dipping sauce, WI fried white cheddar curds with Saz's Spicy White BBQ, and Saz's festival-favorite Mozzarella Marinara

PIZZA STATION

Choose three selections:

Cheese Pizza

Sausage Pizza

Pepperoni Pizza

Vegetarian Pizza

BBQ Chicken Pizza

LATE NIGHT AND DESSERT STATIONS

BAKED BAVARIAN PRETZEL BITES

Freshly baked Bavarian pretzel bites, brown butter, pretzel salt, warm caramel, cinnamon sugar, chocolate fudge, whipped cream, chocolate sprinkles, and vanilla ice cream

CLASSIC MILWAUKEE SWEETS

Sprecher Orange Dream and Root Beer floats

Build-your-own sundaes with classic Milwaukee custard (vanilla and chocolate); pecans, Oreo crumbs, hot fudge, caramel, maraschino cherries, and whipped cream

DESSERT CHARCUTERIE

Mascarpone ricotta cannoli dip with blood orange

Chocolate covered almonds

Macarons

Venetian chocolates

Cheesecake dip balls with macadamia nuts

Fan wafer cookies

Ginger snap cookies

COFFEE ENHANCEMENTS

Regular and decaffeinated coffee

Accoutrements including cream, sugar, flavored syrups, whipped cream, chocolate stir sticks, and cinnamon
Add assorted cordials (where available)

PETITE DESSERT BAR

An array of mini desserts, such as cannoli, macarons, éclairs, cream puffs, cheesecakes, tarts, and cupcakes

French petit fours

DONUT BAR

Assorted fresh bakery donuts



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BEVERAGE SERVICES

Package prices are for five consecutive hours of bar time. Wine packages are not served at the table unless otherwise noted. Packages do not include bombs, shots or bottled beer, unless otherwise noted. All prices are subject to 24% service charge and sales tax. Last call is 11:30 pm and venue closes at midnight.

Please note that Western Lakes does not permit the carry in of outside beverages under any circumstances – all beverage service must be provided by our professional, licensed bar staff with product supplied expressly through Western Lakes. Failure to comply with this policy will result in confiscation of any product carried in and could result in additional fees. Detailed product lists are available on request.

BEVERAGE PACKAGES

SILVER

Premium and domestic draft beer
House wine
Soft Drinks

GOLD

Premium and domestic draft beer
House wine
Rail cocktails
Hard seltzers
Soft drinks

PLATINUM

Premium and domestic draft & bottled beer
Premium wine
Premium cocktails
Hard seltzers
Soft drinks

ULITMATE

Premium and domestic draft & bottled beer
Premium wine
Top shelf cocktails
Hard seltzers
Soft drinks

HOSTED FULL BAR -COCKTAIL ONLY-

Premium and domestic draft & bottled beer
House wine
Premium cocktails
Hard seltzers
Soft drinks

NON-ALCOHOL OPEN BAR (under 21)

Soda, Lemonade, Cranberry juice

Champagne Toast and (one glass) Wine Pour at table included with dinner

BEVERAGE SERVICES

A LA CARTE - ON CONSUMPTION

INDIVIDUAL DRINK PRICING

Bottled Beer
Cocktails
Bottled Wine
Soda, Lemonade, Cranberry

ADDITIONAL OPTIONS

Add one wine pour with dinner

Add house champagne toast with dinner

*Ask about greeting sippers or specialty cocktails

Getting ready on-site? Ask about adding mimosa's, seltzers or beer for the bridal parties

LIQUOR SELECTIONS

PREMIUM BRANDS

Tito's Vodka, Smirnoff Vodka, Deep Eddy Vodka, Brokers Gin, Korbel Brandy, Jack Daniels Whiskey, Jim Beam Bourbon, Seagram's 7 Whiskey, Canadian Club Whiskey, Early Times Whiskey, Bacardi Rum, Mount Gay Rum, Captain Morgan Rum, Malibu Rum, J&B Scotch, Jose Cuervo Silver & Gold Tequila, Southern Comfort

TOP SHELF BRANDS

Grey Goose Vodka, Ketel One Vodka, Absolut Vodka, Tanqueray Gin, Bombay Sapphire Gin, Beefeater Gin, Crown Royal Whiskey, Makers Mark Bourbon, Woodford Reserve Bourbon, Bulleit Bourbon, Jameson Irish Whiskey, Johnnie Walker Black or Red Scotch, Glenlivet Scotch, Casamigos Tequila, Patron Tequila

WINE SELECTIONS

HOUSE VARIETALS

Pinot Grigio, Chardonnay, Cabernet Sauvignon, Merlot, White Zinfandel, Moscato, Champagne

PREMIUM VARIETALS

All House varietals plus- Sauvignon Blanc, Riesling, Pinot Noir, Malbec, Red Zinfandel, Rosé

*Please consult your event planner for a full list of premium wines

