

The menu

Celebrate your day with a celebration of flavors. Whatever you can imagine, our food and beverage experts are happy to create a menu that reflects your wishes. Make your special day as tasty as it is beautiful.

The Hotel at Kirkwood Center offers a lavish group menu-tasting each winter for its wedding clients. The tasting is complimentary for the bride and groom and up to four guests. You will have the opportunity to taste a large variety of entrées, hors d'oeuvres, desserts, and wedding cakes. Your event coordinator will notify you of the next available group tasting.

Hors d'oeuvres

Your choice of hors d'oeuvres helps set the stage for your reception. Your guests will be amazed by our creative and distinctive choices; mix and match to create the perfect combination. The number of hors d'oeuvres you need depends upon the length of your cocktail hour, the time of day, and if a meal also will be served following the cocktail hour. Talk to your event coordinator about your options.

Martini Stations

Priced per person based on one hour of service

Hot

\$75 per hour per chef attendant

✦ **Loaded Smashed Potatoes \$7**
with bacon, chives, and sour cream

✦ **Wild Mushroom Risotto \$9**
with rosemary and shrimp

✦ **Beef Stir-Fry \$9**
with broccoli and ginger gastrique

Macaroni and Cheese \$10
with lobster

✦ **Truffled Mashed Potatoes \$9**
with chicken in cognac cream

Cold

✦ **Southwest Tuna Poke \$10**
with shredded lettuce, avocado mayo, bell peppers,
green onions, cucumbers, and tomatoes

Caprese Oliva \$7
with cherry tomatoes, fresh mozzarella, fresh basil,
olives, and balsamic reduction served with artisan bread

✦ **Spinach and Berry Salad \$7**
Seasonal

with onion poppy seed dressing and toasted almonds

Passed Hors d'oeuvres

Priced per 50 pieces

\$75 per hour per server fee

Asparagus and Prosciutto Puffs \$155

Shrimp Bruschetta \$185
on crostini

Foie Gras Torchon \$300
served on brioche crostini with
blackberry jam and chives

Grilled Sirloin Crostini \$190
with fire-roasted red pepper spread on crostini

✦ **Bacon and Gruyere Cheese \$120**
stuffed in a cherry tomato

✦ **Salmon Cornet \$185**
smoked salmon stuffed with dill
and chive cream cheese

Smoked Salmon \$185
with dill cream cheese on crostini

Crab Salad Tart \$225
with remoulade in phyllo shell

Caramel, Apple, and Pecan \$100
with remoulade in phyllo shell

Display Hors d'oeuvres

Hot

Priced per 50 pieces

Meatballs \$120
Swedish or barbecue

Spinach and Artichoke Dip \$140
with pita chips

Cauliflower Dip \$150
with assorted breads and crackers

Crab Dip \$190
with artisan breads

Mushroom-Stuffed Tarts \$110
with mozzarella

✦ **Italian Sausage-Stuffed Mushrooms \$125**

✦ **Barbecue Spiced Bacon-Wrapped Shrimp \$210**

✦ **Arancini \$135**
with marinara sauce (GF)

✦ **Boursin-Stuffed Mushrooms \$120**

Display Hors d'oeuvres

Cold

Priced per 50 pieces unless noted

✦ **Vegetable Crudités** \$5 per person
(2 ounces)

served with hummus and ranch

Cheese Display \$7 per person
(2 ounces)

served with crackers

✦ **Sliced Fresh Fruit Display** \$5 per person
(2 ounces)

served with crackers

Antipasto Display \$7 per person
(2 ounces)

featuring roasted and grilled marinated
vegetables, olives, cheese, and bread

Cured Meat and Imported Cheese Display \$12 per person
with artisan bread

✦ **Seafood Tower** Cost based on market price
with traditional accompaniments

Veggie Quiche Bites \$85

Meat Quiche Bites \$100

✦ **Cucumber Chips** \$185
with Boursin cheese and grilled shrimp

Tomato Bruschetta \$95

Asparagus and Prosciutto Puffs \$155

Savory Cheesecake Bites \$155

Shrimp Bruschetta \$185
on crostini

✦ **Salmon Cornet** \$185
smoked salmon stuffed with dill
and chive cream cheese

✦ **Bacon and Gruyere Cheese** \$120
stuffed in a cherry tomato

Caramelized Apple and Pecan \$100
in phyllo shell

Grilled Sirloin \$190
with fire-roasted red pepper spread on crostini

Crab Salad Tart \$225
with remoulade in phyllo shell

Foie Gras Torchon \$300
served on brioche crostini with
blackberry jam and chives

Beverage planning

You can elect to have an open bar, a limited selection of wine and beer, or a cash bar. Your event coordinator will advise you on the costs and inclusions for each.

There are many variables that will impact your alcohol budget. Anticipate two drinks per guest per hour. This average tapers slightly as the evening progresses.

If you plan to host a champagne toast, assume one bottle of champagne can fill 5 – 10 glasses depending on the size of the pour.

Beer, Wine, & Spirits

For groups of 100 or fewer: \$150 bartender fee per bar

For groups of more than 100: \$75 bartender fee per bar

One bartender per 100 guests recommended

Package Bar

Includes premium brand liquors, domestic bottled beer, specialty beer, house selection of wines, Coca-Cola products, and bottled water

Priced per hour

First Hour \$17 per person

Second Hour \$11 per person

Each Additional Hour \$7 per person

Upgrade to Super Premium \$3 per person

Host Bar

Priced per drink

Domestic Beer \$6

Premium Beer \$7

Premium Mixed Drinks \$8

Super Premium Mixed Drinks \$10

House Wine \$32/bottle

Coca-Cola Products \$4

Other Brand Soda \$5

Cash Bar

Priced per drink

Domestic Beer \$7

Premium Beer \$8

Premium Mixed Drinks \$9

Super Premium Mixed Drinks \$11

House Wine \$10

Coca-Cola Products \$4

Other Brand Soda \$5

Kegs

Priced per keg

Domestic Beer \$425

Premium and Craft Beer Market Price

Beer

Select 5

Domestic Beer Selection

Budweiser
Bud Light
Busch Light
Miller Lite
Michelob Ultra
Coors Light
O'Doul's

Premium Beer Selection

Stella Artois
Corona
Compensation
Ruthie
Easy Eddy IPA

Spirits

Select 10

Premium Brand Spirits

Tito's Vodka
Bacardi Rum
Captain Morgan Spiced Rum
Jose Cuervo Tequila
Seagram's 7 Blended Whiskey
Bombay Sapphire Gin
Amaretto Di Amore
Malibu Rum
Bulleit Bourbon

Super Premium Brand Spirits

Ciroc Vodka
1800 Tequila
Cedar Ridge Bourbon
Hendrick's Gin
Jameson Irish Whiskey
Amaretto Disaronno
Kahlúa
Baileys
Jack Daniel's

Wines

Canyon Road Pinot Grigio, California \$32/bottle
bursting with bright citrus and apple aromas

Canyon Road Chardonnay, California \$32/bottle
aromas of ripe pear and stone fruit with balanced oak notes of vanilla

Canyon Road Moscato, California \$32/bottle
flavors of stone fruit and sweet aromatics
layered with tropical fruit and hints of floral

Canyon Road Pinot Noir, California \$32/bottle
fruity, notes of fresh red cherry, with hints of molasses

Canyon Road Cabernet Sauvignon, California \$32/bottle
full of fresh, dark fruit flavors layered
with sweet aromatics of caramel

Sparkling Wines

Silver Gate Brut, California \$34/bottle
a blend of premium Spanish grapes with a
touch of sweetness and a crisp, clean finish

Bellafina Prosecco, Italy \$36/bottle
refreshing and bright; intensely aromatic and crisp
on the palate, with aromas and flavors of yellow apple,
white peach, pear, and notes of white flowers

Entrées

Your wedding is one of a kind, and your menu should be, too. Customize your dinner to bring out your special personality and theme. We offer an array of uniquely delicious items presented so beautifully they are truly works of art. Our experienced banquet professionals take being leaders in the industry to heart. Expect your dinner to be more than you even imagined.

Plated Dinner

*Plated dinners come with choice of soup or salad, rolls, butter, starch, fresh seasonal vegetables, and coffee and tea service
A maximum of two meats and one vegetarian entrée can be selected*

Select a soup or salad for all guests

Soup

Lobster Bisque

Additional cost of \$2 per person

 Carrot Ginger Soup

 Broccoli and Cheese Soup

 Egg Drop Soup

Salad

Classic

mixed greens with vegetable garnishes
and choice of dressings:

Ranch, bleu cheese, Caesar, honey mustard,
French, balsamic vinaigrette, red wine vinaigrette

Arugula

Additional cost of \$2 per person

arugula salad with bacon, goat cheese,
candied pecans, and honey balsamic vinaigrette

Wedge

Additional cost of \$2 per person

head lettuce with crumbled bleu cheese,
bacon, tomato, and bleu cheese dressing

Caesar

romaine lettuce, tomato, croutons,
Parmesan cheese, and Caesar dressing

Mixed Berry

sweet and savory, with fresh berries,
almonds, and champagne vinaigrette

Plated Dinner

*Plated dinners come with choice of soup or salad, rolls, butter, starch, fresh seasonal vegetables, and coffee and tea service
A maximum of two meats and one vegetarian entrée can be selected*

Entrées

\$3 per person for multiple entrée selections

Seafood & Fish

✦ **Pan-Seared Red Snapper \$47**
arancini and andouille creole sauce

Honey-Glazed Salmon \$38
rice pilaf, ginger beurre blanc

Seared Scallops \$51
mashed cauliflower and citrus beurre blanc

Shrimp Scampi \$37
angel-hair pasta, grilled vegetables, and roasted garlic

Pork

✦ **Blackened Pork Loin \$34**
mashed red potatoes and whiskey mustard sauce

✦ **Cuban Marinated Pork Tenderloin \$33**
fried parsnips, caramelized onions, and Mojo sauce

✦ **Grilled Pork Ribeye \$32**
classic au gratin potatoes and sour cherry whiskey glaze

Beef

✦ **Balsamic-Marinated Sliced Flank Steak \$38**
cheddar mashed potatoes and sweet onion glaze

✦ **Seared Beef Tenderloin \$49**
Boursin mashed potatoes, onion, and mushroom demi-glaze

✦ **Grilled New York Strip \$41**
peppers, onions, mushrooms, with potatoes gratin, beurre rouge sauce

Plated Dinner

*Plated dinners come with choice of soup or salad, rolls, butter, starch, fresh seasonal vegetables, and coffee and tea service
A maximum of two meats and one vegetarian entrée can be selected*

Entrées

\$3 per person for multiple entrée selections

Poultry

✦ **Panko-Crusted Chicken \$30**

creamy Parmesan scalloped potatoes and pesto Alfredo sauce

✦ **Chicken Saltimbocca \$38**

Tuscan roasted potatoes, prosciutto, mozzarella, Parmesan cheese, and sage pan sauce

✦ **Chicken Rockefeller \$33**

spinach, bacon, onions, mozzarella and Parmesan cheeses, light cream sauce with scalloped potatoes

✦ **Chicken Cordon Bleu \$35**

chicken breast, ham, and Swiss cheese, breaded and fried, topped with a garlic cream sauce, served with green onion mashed potatoes

Vegetarian

✦ **Vegetable Risotto \$28**

mushrooms, spinach, roasted tomatoes and Parmesan cream

✦ **Pasta Primavera \$26**

fresh vegetables, basil, and cavatappi pasta

✦ **Arancini \$29**

grilled vegetables and tomato sauce

✦ **Mushroom Parmesan \$29**

pesto, linguini, grilled vegetables

✦ **Marinated Grilled Mushroom \$28**

grilled balsamic and herb marinated portabella mushroom served over a succotash of potatoes, onions, peas, and carrots with fire-roasted red pepper oil

Plated Dinner

*Plated dinners come with choice of soup or salad, rolls, butter, starch, fresh seasonal vegetables, and coffee and tea service
A maximum of two meats and one vegetarian entrée can be selected*

Entrées

\$3 per person for multiple entrée selections

Duo Entrées

Tier 1 \$43

Select two options

- ✦ New York Strip
- ✦ Prosciutto Arancini
- ✦ Roasted Pork Tenderloin
- ✦ Chicken Rockefeller
- ✦ Chicken Cordon Bleu
- ✦ Shrimp Scampi

Tier 2 \$55

Select two options

- ✦ Beef Ribeye
- ✦ Pork Ribeye
- ✦ Quail
- ✦ Grilled Prawns
- ✦ Seared Salmon
- ✦ Chicken Saltimbocca

Tier 3 \$67

Select two options

- ✦ Rack of Lamb
- ✦ Beef Filet
- ✦ Scallops
- ✦ Snapper
- Crab Cake
- ✦ Roasted Duck Breast

Sides

Select one option

- ✦ Roasted Fingerling Potatoes
- ✦ Garlic Mashed Potatoes
- ✦ Green Onion Mashed Potatoes
- ✦ Risotto Cake
- Wild Rice Pilaf
- ✦ Twice-Baked Potatoes
- ✦ Creamy Scalloped Potatoes
- ✦ Au Gratin Potatoes
- Pesto Pasta
- ✦ Roasted Root Vegetables

Buffet Dinner

A minimum of 50 people is required for all buffets or a \$60 charge will apply

Choose from one of our three buffets or customize one for your reception

Coffee, tea, and roll service included

Classic \$37

Upgrade chicken to grilled pork rib eye \$43

House Salad

mixed greens with vegetable garnishes, herbed croutons, buttermilk ranch dressing, and red wine vinaigrette

✦ 5 Bean Salad

✦ Seared Chicken Breast

with braised leeks, peppers, and carrots

✦ Grilled Sirloin

with onion demi-glace

✦ Mashed Red Potatoes

✦ Fresh Seasonal Vegetables

Tuscan \$41

Add lasagna roll-ups with meat sauce \$45

Salad

mixed greens with vegetable garnishes, Italian and Greek dressings

✦ Caprese and White Bean Salad

Chicken Marsala

✦ Herb Smashed Potatoes

Shrimp with Pasta Primavera

✦ Fresh Seasonal Vegetables

Traditional Garlic Bread

Mediterranean \$40

Upgrade chicken to seared salmon \$45

✦ Romaine Lettuce Salad

with olives, feta, shaved red onions, tomatoes, Greek and Caesar dressings

✦ Pickled Vegetable Salad

with fresh mozzarella

✦ Rosemary-Marinated Chicken Breast

with creamy red pepper velouté

Lamb Spanakopita

✦ Roasted Red Potatoes

✦ Fresh Seasonal Vegetables

For an additional cost of \$5 per person, customize one of our buffets and serve your guests family style for a more intimate event.

Custom Wedding Buffet

A minimum of 50 people is required for all buffets or a \$60 charge will apply

Wedding buffet comes with choice of soup or salad, rolls, butter, starch, fresh seasonal vegetables, and coffee and tea service

A maximum of three entrées can be selected

Children 11 years and under \$17

Select a soup or salad for all guests

Soup

Additional cost of \$6 per person for two soup or salad selections


Chicken Noodle

  **Broccoli and Cheese**

  **Tomato Basil**

  **Egg Drop**

 **Chicken Tortilla**

 **Cream of Potato**

  **Carrot Ginger**

 **Corn Chowder**

Salad

Additional cost of \$6 per person for two soup or salad selections

 **Classic**

mixed greens with vegetable garnishes
and choice of dressings:

Ranch, bleu cheese, Caesar, honey mustard,
French, balsamic vinaigrette, red wine vinaigrette

 **Arugula**

Additional cost of \$2 per person

arugula salad with bacon, goat cheese,
candied pecans, and honey balsamic vinaigrette

 **Wedge**

Additional cost of \$2 per person

head lettuce with crumbled bleu cheese,
bacon, tomato, and bleu cheese dressing

Caesar

romaine lettuce, tomato, croutons,
Parmesan cheese, and Caesar dressing

 **Mixed Berry**

sweet and savory, with fresh berries,
almonds, and champagne vinaigrette

Select a side salad for all guests

Side Salad

Additional cost of \$6 per person for two side salad selections

✦ 5 Bean Salad

✦ Broccoli Salad

✦ Bacon and Pepper Roasted Corn Salad

✦ Caprese and White Bean Salad

✦ Caprese Salad

fresh mozzarella, sliced tomatoes, basil, balsamic vinaigrette

Pasta Salad

✦ House-Made Potato Salad

Select a vegetable for all guests

Vegetables

✦ Broccoli with Curled Carrots

✦ Green Beans with Red Pepper

✦ Sweet and Salty Corn

✦ Grilled Seasonal Medley

Select two or three entrées for all guests

Entrées

Two Entrées \$40

Three Entrées \$46

✦ **Panko-Crusted Chicken**
with pesto Alfredo sauce

Pesto Pasta
with grilled seasonal vegetables

✦ **Chicken Rockefeller**
spinach, bacon, onions, mozzarella and Parmesan, light cream sauce

✦ **Chicken Saltimbocca**
prosciutto, mozzarella, Parmesan, and sage pan sauce

✦ **Balsamic-Marinated Flank Steak**
with sweet onion glaze

✦ **Blackened Pork Loin**
with whiskey mustard sauce

✦ **Rosemary-Marinated Pork Tenderloin**
with honey Dijon sauce

✦ **Grilled Beef Sirloin**
with wild mushroom demi-glaze

Honey-Glazed Salmon
with ginger beurre blanc

✦ **Arancini**
with fresh seasonal vegetables, and tomato sauce

Prime Rib \$300
Optional enhancement
Serves up to 40

Select one starch for all guests

Starch

Roasted Red Pepper Rice Pilaf

✦ Garlic Mashed Potatoes

✦ Roasted Fingerling Potatoes

✦ Country Roasted Potato

✦ Roasted Root Vegetable

✦ Creamy Parmesan Scalloped Potatoes

Junior Plated Entrées

Designed for children ages 3 – 11

Please choose one option for all junior guests

Cavatappi with Marinara Sauce \$12

served with baked cheese bread and fruit cup

Cheeseburger \$14

served with traditional accompaniments, french fries, and fruit cup

Mini Corn Dog \$14

served with macaroni and cheese and fruit cup

Chicken Tenders \$14

served with macaroni and cheese and fruit cup

Wedding cakes

We have a very talented team of pastry professionals who can design and build your perfect wedding cake.

The cost of your cake will depend on a variety of factors. We recommend you schedule a private consultation with one of our pastry professionals who will build an accurate estimate for you.

Traditional Wedding Cakes Starting at \$4.75

Priced per person

Price includes two cake flavors

Any additional flavor add \$.75 per person, per flavor choice

Consult our pastry chef for design options

Cake Flavors

White Velvet

Chocolate

Lemon

Strawberry

Red Velvet

Chocolate Chip

Marble

Champagne

Almond

Carrot Cake

Icing and Filling Flavors

Vanilla

Chocolate

Cream Cheese

Strawberry

Lemon

Almond

Champagne

Peanut Butter

Salted Caramel

Premium Wedding Cakes Starting at \$5.25

Priced per person

Custom flavors available by request

Meet with our pastry chef to design your one-of-a-kind custom wedding cake

Cake cutting fee of \$3 per person applies to cakes, cupcakes, or other dessert items from another supplier

Sweet Treats

Flambé Stations \$12

*Priced per person based on one hour of service
\$75 per hour per chef attendant per 100 guests*

choice of crêpes Suzettes, bananas Foster, or pineapple flambé

Chocolate Fountain \$9

*Priced per person based on one hour of service
Minimum of 150 people*

served with 🌿 strawberries, 🌿 pineapple, pound cake, puffed rice treats, 🌿 marshmallows, and cream puffs

Cupcakes \$29

*Priced per dozen
See cake options for flavors*

Filled Cupcakes \$31

*Priced per dozen
See cake options for flavors*

Sweets Table \$11

*Priced per person based on one hour of service
Minimum of 100 people*

*Pick four sweet treats to display at your reception
Extra charge per each additional item*

🌿 Mini Vanilla Creme Brulee

French Macaroons

Caramel Chocolate Tarts

🌿 Seasonal Dessert Shooters

Cream Puffs

🌿 Chocolate-Dipped Strawberries

Mini Pies

Dessert Martinis \$9

Priced per person based on one hour of service

Caramel Apple Pie

Chocolate Espresso

Vanilla Berry Cake

Additional

embellishments

Maybe after dancing the night away you need a late-night snack. Or perhaps you're looking for an elegant yet comfortable atmosphere to open gifts. Why not add a delicious treat? We have what no one else in the area offers: thoughtful extras that make your special day truly one of a kind.

Late-Night Snacks

Buffalo or Barbecue Chicken Wings \$155

Priced per 50 pieces

with ranch or blue cheese dressing

✦ Pork Wings \$275

Priced per 50 pieces

Chicken Strips \$130

Priced per 50 pieces

with honey mustard sauce

Sliders \$155

Priced per 50 pieces

assortment of ham, turkey, and roast beef
with lettuce, tomato, mayonnaise, and mustard

✦ Salsa Bar \$7

Priced per person

includes fire-roasted salsa, sour cream, corn and
black bean salsa, guacamole, and tortilla chips

Swedish or Barbecue Meatballs \$120

Priced per 50 pieces

Wisconsin Cheese Curds \$155

Priced per 50 servings

with ranch dressing

French Fry Bar \$6

Priced per person

includes waffle fries, cheese sauce, bacon bits, pickled
jalapeño peppers, ketchup, and ranch dressing

✦ Potato Chip Bar \$5

Priced per person

includes chips, French onion dip,
ranch dip, and chef's choice dip

Hot Pretzels \$5

Priced per person

with cheese and mustard

Late-Night Snacks

Pizza

\$3 per extra topping

Party cut includes 16 slices and serves 5 – 7

Traditional cut includes 8 slices and serves 3 – 4

Cheese \$20

Single Topping \$22

Pepperoni

Sausage

Chicken

Beef

Mushroom

Specialty \$26

Vegetable

Supreme

Barbecue Chicken

Mozzarella and Basil

Chicken, Bacon, and Artichoke

Buffalo Chicken

Bacon Cheeseburger

Meat Lover's

Gift-Opening Brunch

Celebration Brunch \$18

Priced per person

✠ Fruit Platter

Assorted Breads and Pastries

Chef's Choice Frittata

meat or vegetable

Orange, Apple, and Cranberry Juices

Coffee and Tea Service

Mimosa or Bloody Mary Bar \$12

Priced per person and based on adult guarantee

Brunch Enhancements

Priced per choice

Choice of 1 \$7

Choice of 2 \$9

Choice of 3 \$12

Fruit and Yogurt Parfait

Ham and Cheese Strata

French Toast

with berries and mascarpone cream

✠ Ham, Bacon, or Sausage

✠ Omelet Station

\$75 per hour per chef attendant per 100 guests

Biscuits and Gravy

Potato and Chive Cake

Breakfast Sandwich

on English muffin

✠ Scrambled Eggs

Indoor Atrium Rental \$1,000

Outdoor Rental \$400
plus chair rental fee

Outdoor Patio Rental
based on availability

Ballroom Rental \$750 per 6 hours
\$200 per hour beyond 6 hours*
**must be arranged in advance*

Ceiling Drapery \$750

White Chair Covers \$3 per chair installed

Private Tasting \$30 per entrée sampled

Valet Parking Fee \$4 per vehicle

Presidential Suite Fee \$159 per night upgrade
exclusively for the newlyweds

Gift Bag Delivery to Guest Rooms \$2 per room

Gift Bags Handed Out at Front Desk Upon Arrival
complimentary

Wine Corkage Fee \$20 per bottle

*Pricing and menu subject to change
Service charge is 22% and applies to all banquet charges*

