



FOOD & BEVERAGE MENU

THE
GEORGE
#

Madcap
LOUNGE

The George and Madcap Lounge • 5th and National | Milwaukee
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CELEBRATE. GATHER. REVEL.

Introducing The George, a magnificent ballroom offering an aesthetic unlike any other in the city. And Madcap Lounge – a hidden space below street level that is at once inviting, intriguing and intimate.

Both are unique spaces within the National Block building on 5th and National in the heart of Walker’s Point. And both are designed to offer rich experiences, with elements of history and whimsy woven throughout to make every event memorable.

With a nod to its Victorian origins and an extreme focus on the delight of all who enter, The George is exquisite and enveloping. Soaring windows, crystal chandeliers and carefully chosen textiles complement the aesthetic. The sheer loveliness of the ballroom is punctuated by the curated art featuring Wisconsin artists, which carries through to the Madcap Lounge one floor below. The deliberately neutral color palette can be enhanced by botanicals, linens and accoutrements of your choosing.

Like its namesake, Milwaukee founding father George Walker, The George is a welcoming, inclusive space that places an emphasis on conviviality (hence Jovial George, one of the beverage packages). It also pays homage to Walker’s original vision for the city of “what can be.” This is the same spirit that allowed the owners to look past the once crumbling façade and commit to bringing the building back to life – a four-year effort that has revived this prominent corner.

As part of The George booking, you may take advantage of the lavish Celebration Suite, which offers cushy seating, a well-stocked beverage refrigerator and magnificent dressing mirrors – the perfect place to get ready for your event. For a modest fee, the space may also be used pre- and post-event for wardrobe fittings, wedding showers and gift openings.

Madcap Lounge is more eclectic in nature – think of this space as The George’s mischievous little brother. Lively and curious, it features cozy nooks for intimate conversations, a billiards room for friendly competition, a Steinway piano for live entertainment, and a bar offering craft cocktails and Milwaukee stalwarts.

Events at The George and Madcap Lounge are managed by Saz’s Hospitality Group – one of Milwaukee’s best known and revered caterers. Whether you’re planning a grand gala or intimate soiree, Saz’s provides The Finest in food, service, and hospitality.

The catering menu that follows is designed to delight and inspire. Select from traditional meals and complementary courses, or choose from an array of tantalizing indulgences that are perfectly on-trend. With the expert guidance of our experienced team, embrace the established menus as crafted or make them all your own. From cleverly themed libations and one-bite wonders to crisp seasonal salads and decadent dinner ensembles that will linger in your memory, everything is done with you and your guests in mind.

The Finest,

*Saz’s Hospitality Group
The George and Madcap Lounge*





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HORS D'OEUVRES PACKAGES

Choose:

3 Tray-Passed Selections

4 Tray-Passed Selections

2 Tray-Passed Selections & 2 Tabled Selections

3 Tray-Passed Selections & 2 Tabled Selections

TRAY-PASSED HORS D'OEUVRES

(W) indicates served warm | (C) indicates served chilled | (R) indicates served room temperature

Priced per dozen unless otherwise indicated

Mini Duck Confit Tostada (W)

Crispy tortilla, duck confit, chorizo mousseline, ruby onion compote puree, sour golden raisin salsa, chipotle oil, and micro-cilantro

*Scallop Crudo (C)

Sea scallop, peppadew, olive oil, balsamic pearls, blood orange marinade, micro red amaranth, orange zest, sea salt, and coarse pepper

Brie Mousse Cup (R)

Whipped brie mousse, phyllo cup, plum and red currant chutney, orange zest, and micro greens

Salmon Rillette (C)

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

Pork Rillette (W)

Duroc pork, baked crostini, apricot and golden raisin chutney, and micro greens

BLT (R)

Smoked pork belly, tomato marmalade, micro greens, roasted garlic aioli, and demi baguette

Revo (R)

Red fig jam, sliced prosciutto, pecorino, micro greens, EVOO, and demi baguette

*Grilled Steak Cups (W)

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

Fresh Mozzarella Tartine (C)

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

Grilled Bruschetta (C)

Roasted tomato, fresh basil, EVOO, smoked sea salt, and fresh mozzarella mousse

Black Truffle Deviled Eggs (C)

Farm fresh eggs, Dijon, shaved truffle, and micro greens

Jumbo Shrimp Cocktail (10-12 ct) (C)

Horseradish cocktail sauce and lemon wedges

Harvest Honeycrisp Tartlette (R)

Honeycrisp apples, onions, thyme, and fontina

Beet and Goat Cheese Crostini (R)

Red and golden beets, herbed chevre, micro greens, and lavender balsamic

Sweet Brie Bites (R)

Shortbread, brie mousse, strawberry-mango chutney, and mint chiffonade

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TRAY-PASSED HORS D'OEUVRES

SEASONAL MICRO MASON JARS (R)

Hummus (Year Round)

Sage walnut pesto, asiago frico, and demi spoon

Peaches & Cream (Spring)

Stracciatella, white balsamic peach compote, micro greens, and demi spoon

Homemade Ricotta (Summer)

Confit tomato, basil chiffonade, peppadew-infused olive oil, and demi spoon

Panna Cotta (Fall)

Lemon panna cotta brûlée, cranberry orange relish, tartine, and demi spoon

Fig & Gorgonzola (Winter)

Red fig jam, gorgonzola mousse, lingonberry, and demi spoon

STATION-SET HORS D'OEUVRES

(W) indicates served warm | (C) indicates served chilled | (R) indicates served room temperature

Cheese and Salame Board (R)

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

*Cured Salmon Display (C)

House-cured and smoked salmon side, chef's garnishes, whipped lemon cream cheese, sauce moutarde à l'aneth, grilled croustades, and focaccia crisps

Seasonal Crudité (R)

Local and seasonal fresh vegetables, and roasted shallot dill dip

Mediterranean Display (R)

Roasted garlic hummus, babaganoush, roasted tomato tzatziki, warm spinach artichoke dip, marinated olives, grilled vegetables, toasted pita chips, crisp flatbread, and assorted crackers



SEASONAL BUFFETS

Classic

Served Salad or Soup Course + Artisan Rolls and Butter Buffet – Two Seasonal Entrées with Three Accompaniments

+

Carved Smoked Turkey Breast
Herb citrus gravy and cranberry-orange relish

Luxe

Served Salad or Soup Course + Artisan Rolls and Butter Buffet – Two Seasonal Entrées with Three Accompaniments

+

*Carved Roasted Beef Sirloin
Tarragon horseradish cream, classic demi-glace, and sautéed button mushrooms

Couture

Served Salad + Soup Course + Artisan Rolls and Butter Buffet – Three Seasonal Entrées with Three Accompaniments

+

*Carved Roasted Beef Tenderloin
Tarragon horseradish cream, classic demi-glace, and sautéed button mushrooms

SPRING AND SUMMER ENTRÉES

Chicken Verona | parmesan crusted and topped with crispy prosciutto, aged parmesan, fresh arugula, and lemon pan jus

Pan-Roasted Smoked Chicken Breast | roasted peach chutney and chipotle beurre blanc

***Cast Iron Blackened Swordfish** | tomato caper crawfish ragout

Pan-Seared Chicken Breast | roasted rhubarb beurre rouge

***Grilled Bone-In Pork Tenderloin** | dijon-chive vinaigrette

***Pan-Roasted Bistro Steak Medallions** | sauce bordelaise and grilled spring onion

***Jerk Beef Short Rib** | roasted serrano and green papaya slaw

***Shallot Butter Poached Turbot** | watermelon salsa

Grilled Vegetarian Paella | fresh basil, eggplant, zucchini, red onion, fennel, ginger, and bomba rice (V)

Porcini Mushroom Ravioli | truffle oil and tomato mushroom ragout (V)

Curried Cauliflower Steak | vindaloo tomato sauce and fresh herbs (V)

AUTUMN AND WINTER ENTRÉES

Chicken Verona | parmesan crusted and topped with crispy prosciutto, aged parmesan, fresh arugula, and lemon pan jus

Chicken Saltimbocca | prosciutto, fried sage, and fontina cream

Frenched Chicken Breast | delicata squash and pepitas ragout

***Smoked Sorghum Brined Pork Tenderloin** | herb maple pork jus

***Sweet Chili Glazed Arctic Char** | Peruvian mango sweet potato salsa

***Cast Iron Blackened Swordfish** | tomato caper crawfish ragout

***Grilled Salmon** | blood orange glaze and citrus relish

***Braised Beef Short Rib** | hard apple cider demi-glace and crispy leeks

***Roasted Manhattan Striploin** | mushroom and tomato ragout

Cheese Tortellini | balsamic roasted mushrooms and pesto cream sauce (V)

Roasted Butternut Squash Medallions | caramelized apples, toasted pepitas, poached cranberries, and chevre (V)

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FAMILY-STYLE SUPPER CLUB

Choose one seasonal soup or salad from our first course options (page 7) plus two selections from the accompaniments (page 7) to be accompanied by an artisan roll and bakery basket with flatbreads, butter, and table-shared relishes with cheddar cheese spread and shallot dill dip.

Two Entrées

Three Entrées

FAMILY-STYLE COURSE

SPRING AND SUMMER ENTRÉES

Chicken Verona | parmesan crusted and topped with crispy prosciutto, aged parmesan, fresh arugula, and lemon pan jus

Pan-Roasted Smoked Chicken Breast | roasted peach chutney and chipotle beurre blanc

Pan-Seared Chicken Breast | roasted rhubarb beurre rouge

***Grilled Bone-In Pork Tenderloin** | dijon-chive vinaigrette

***Pan-Roasted Bistro Steak Medallions** | sauce bordelaise and grilled spring onion

***Jerk Beef Short Rib** | roasted serrano and green papaya slaw

***Shallot Butter Poached Turbot** | watermelon salsa

***Cast Iron Blackened Swordfish** | tomato caper crawfish ragout

Grilled Vegetarian Paella | fresh basil, eggplant, zucchini, red onion, fennel, ginger, and bomba rice (V)

Porcini Mushroom Ravioli | truffle oil and tomato mushroom ragout (V)

Curried Cauliflower Steak | vindaloo tomato sauce and fresh herbs (V)

AUTUMN AND WINTER ENTRÉES

Chicken Verona | parmesan crusted and topped with crispy prosciutto, aged parmesan, fresh arugula, and lemon pan jus

Chicken Saltimbocca | prosciutto, fried sage, and fontina cream

Frenched Chicken Breast | delicata squash and pepitas ragout

***Smoked Sorghum Brined Pork Tenderloin** | herb maple pork jus

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***Grilled Salmon** | blood orange glaze and citrus relish

***Braised Beef Short Rib** | hard apple cider demi-glace and crispy leeks

***Roasted Manhattan Striploin** | mushroom and tomato ragout

Cheese Tortellini | balsamic roasted mushrooms and pesto cream sauce (V)

Roasted Butternut Squash Medallions | caramelized apples, toasted pepitas, poached cranberries, and chevre (V)

FIRST COURSE SELECTIONS

Classic Wedge | baby iceberg, crispy bacon, grape tomato, bleu cheese crumbles, hard boiled egg, and bleu cheese dressing

Hearts of Romaine | romaine hearts, grilled crostini, parmesan frico, and balsamic Caesar dressing (V)

Strawberry Spinach | baby spinach, fresh strawberries, candied pecans, tomato marmalade, crumbled goat cheese, and raspberry lime vinaigrette (V)

Green Goddess | Boston bibb, pickled baby corn, cucumber, grape tomato, rainbow sprouts, pecorino, and green goddess dressing

Autumn Harvest | mixed baby greens, diced bell peppers, honeycrisp apples, crumbled feta, toasted walnuts, and cranberry vinaigrette (V)

Roasted Maple Pear | cranberry merlot gastrique, arugula, goat cheese, grains of paradise, dried cherries, and cranberry cinnamon vinaigrette (V)

Delicata Salad | candied delicata squash, goat cheese crumbles, arugula, pepitas, and sherry vinegar maple vinaigrette (V)

Lobster Bisque | butter-poached lobster, classic stock, house-made crème fraiche, and caviar

Wild Mushroom Soup | shiitake, button, cremini, porcini, onion, garlic, heavy cream, classic stock, and fresh herbs (V)

Tomato Herb Soup | tri-color tomatoes, fresh herbs, classic stock, heavy cream, onion, and garlic (V)

Butternut Squash Soup | butternut squash, onion, nutmeg, carrot, heavy cream, and classic stock (V)

ACCOMPANIMENTS

Mashed Potatoes choice of: Traditional, WI Cheddar with chives, or roasted tomato and garlic with chives

Sea Salt Roasted Baby Potatoes

Herb Roasted Fingerling Potatoes

Mushroom Rice Pilaf

Grilled Vegetable Farro Risotto

Roasted Garlic Pecorino Risotto

Carolina Gold Boursin Rice Grits

Asparagus with sea salt and shallot butter

Green Beans with bacon and shallots

Three Bean Sauté with edamame, snap peas, green beans, and blistered tomatoes

Broccolini with citrus garlic scape butter

Roasted Broccoli and Cauliflower with brown butter and goat cheese

Haricots Verts with shallot butter

Tri Color Baby Carrots with brown butter and dill

Brussels Sprouts with parmesan and brown butter

Roasted Squash Trio with cinnamon, pecans, and brown sugar

PLATED SERVICE

FIRST COURSE

Choose one salad or soup course from our first course options on the previous page to be accompanied by an artisan roll and bakery basket with Wisconsin butter.

SPRING AND SUMMER ENTRÉES

Spring Harvest Chicken

Pan-seared frenched breast of chicken, pickled pinot grigio grape relish, asparagus with lemon zest, roasted rhubarb beurre rouge, and parmesan mushroom risotto

Pan-Roasted Smoked Chicken Breast

Roasted peach chutney, chipotle beurre blanc, sautéed broccolini with citrus garlic scape butter, and honey chipotle roasted fingerling potatoes

Chicken Verona

Parmesan crusted and topped with crispy prosciutto, aged parmesan, fresh arugula, lemon pan jus, brussels sprouts with parmesan and brown butter, and toasted farro risotto

*Manhattan Strip Steak

Choron sauce, English peas with morel mushrooms, parmesan herb roasted fingerling potatoes, and fried pickled red onions

*Filet Mignon

Sauce bordelaise, sautéed wild mushrooms, roasted garlic yukon gold puree, and haricots verts with shallot butter

*Bistro Steak Medallions

Cold smoked and char-grilled, Scotch whiskey butter sauce, lemon thyme fontina gratin potato, and broccolini with citrus scape butter

*Turbot Oscar

Blue crab, hollandaise sauce, grilled asparagus, and asiago macaire potatoes

*Striped Bass

Pan-seared, romesco caper vin, heirloom tomato relish, grilled lemon, and chilled lemon thyme Spanish bomba rice salad

*Grilled Bone-In Pork Tenderloin

Dijon-chive vinaigrette, red bliss potato hash, and haricots verts with shallot butter

AUTUMN AND WINTER ENTRÉES

Fall Harvest Chicken

Haida spice rubbed frenched chicken breast, apple cranberry relish, wild rice blend with dried cranberries, and heirloom baby carrots with brown butter maple glaze

Chicken Saltimbocca

Crispy prosciutto, fried sage, fontina cream, asiago polenta, and caponata

Coq Au Vin

Sous vide frenched chicken breast, pinot noir demi-glace, sunchoke puree, candied gold beets, and haricots verts with shallot butter

*Manhattan Strip Steak

Bourbon chipotle demi-glace, roasted squash trio, parmesan herb roasted fingerling potatoes, and fried sweet potatoes

*Filet Mignon

Sauce bordelaise, sautéed wild mushrooms, roasted garlic yukon gold puree, and heirloom baby carrots with citrus glaze

*Korean Beef Short Ribs

Gochujang, sweet soy, toasted sesame, Asian long beans, napa cabbage kimchi slaw, shaved baby carrots with rice vinegar, and ginger galango parsnip puree

*Great Lakes Shore Lunch

Almond-crusted walleye pike, beurre noisette, classic remoulade, fried capers, citrus zest, macaire potatoes, and green beans with shallots and blistered tomatoes

*Seared Scallops

Butternut squash pepitas risotto, Meyer lemon curd, and Swiss chard

*Grilled Salmon

Blood orange glaze, citrus relish, farro risotto, and broccolini with roasted tomato and grilled fennel

Substitute pheasant breast for any chicken selection | Substitute duck breast for any chicken selection

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AN EPICURIAN JOURNEY: COURSED DINNERS

Explore additional wine and beer pairing opportunities with your event designer to enhance your guests' dining experience

FOUR COURSES

Amuse, Salad or Soup,
Intermezzo, and Entrée

AMUSE BOUCHE

*Seared Scarlet Scallops (W)

Sorghum molasses, sautéed gala apples, and pea tendrils

Deconstructed Crab Louis (C)

Lump crab, Louis dressing, quail egg, confit tomato, grilled asparagus, and baby red romaine

Goat Cheese Panna Cotta (C) (V)

Charred oyster mushroom, tomato water, and micro lemon basil

Lamb Ragout (W)

Braised lamb ragout, potato gnocchi, and fresh chopped herbs

SOUP

Lobster Bisque

Butter-poached lobster, classic stock, house-made crème fraîche, and caviar

Roasted Chicken Consommé

Enoki mushrooms with elephant garlic chip and chives

Wild Mushroom Bisque

Micro focaccia croutons, sherry cream, and chives (V)

Chilled Passion Fruit Bisque

Cranberry orange relish, vanilla yogurt, and micro mint (V)

FIVE COURSES

Amuse, Salad or Soup, Seafood,
Intermezzo, and Entrée

SALAD

Fennel Arugula Salad (V)

Candied orange peel, honeycrisp apple, micro arugula, pansy petals, champagne vinaigrette, and blood orange glaze

Ruby Grapefruit Compressed Watermelon Salad (V)

Julienne watermelon radish, crumbled goat cheese, heirloom grape tomatoes, micro watercress, hard seltzer compressed watermelon, vanilla balsamic gastrique, toasted pine nuts, and grapefruit supreme

* Salade Niçoise

Ahi tuna, niçoise olives, asparagus, green beans, hard boiled egg, purple Peruvian potatoes, ruby onion compote, baby greens, marinated heirloom grape tomato, and lemon champagne vinaigrette

SEAFOOD

*Salmon + Lobster

Seared salmon filet, butter-poached lobster, chiffonade spinach, roasted tomato, bacon, gnocchi, and lobster and sherry beurre blanc

*Striped Sea Bass

Caponata, carrot puree, sweet pea puree, and charred lemon garnish

*Tuna Poke

Tuna marinated in sweet soy and ponzu, pickled cucumber, sesame, avocado, shredded carrots, edamame, and sticky rice

INTERMEZZO

Blackberry Wine Gelée (V)

Blackberry gelée, merlot gelée, pinot grigio gelée, and fresh blackberry

Micro Popsicle Duet (V)

Pineapple-Coconut and Sour Cherry Apple

Granite (V)

Miran-lychee-szechuan pepper, micro lemon basil, and Asian spoon

ENTRÉE

***Pan-Seared Filet**

Filet mignon, sauce choron, truffle dauphinoise potatoes, Brussels sprouts with cider syrup and duck bacon, candied gold beets, sautéed chargrilled radicchio, and tournee cremini mushrooms

***Black Cod**

Olive oil-poached black cod, toasted Job's Tears risotto, tomato broth, fried kale, asparagus, sautéed Swiss chard, and orange-ginger baby carrots

Piquant Pork Belly Short Rib

Braised pork belly, piquant sauce, Carolina Gold boursin grits, fried Brussels leaves, and succotash (corn, lima bean, red and green pepper, carrot, onion, bacon)

***Pastrami Manhattan Strip Steak**

Manhattan strip steak, parsnip puree, Robert sauce, haystack onions, broccolini with roasted garlic butter, and black pepper molasses butter

***Seafood Duet**

Monkfish and grilled shrimp, root vegetable pasta (carrot, parsnip, gold beet), rosemary hazelnut pesto, romesco sauce, and EVOO

Smoked Pheasant Breast

Seared, frenched, pomegranate-brined, cherrywood-smoked pheasant breast, pomegranate ruby port beurre rouge, cranberry mushroom wild rice, sugar snap peas with shiitake and leeks, and roasted king trumpet mushroom

Wild Mushroom Chicken

Seared frenched chicken breast, wild mushroom mousseline, lemon-thyme beurre blanc, tri-color smashed roasted garlic fingerlings, green beans with blistered tomatoes, and fried radicchio straws



LATE NIGHT STATIONS

Based on one hour of serving time as a complement to full catered meal service.

GOURMET SLIDER STATION

Served with kettle chips, pickles, and condiments. Choose up to three slider styles.

Fried Chicken & Waffles (W) | Southern fried chicken breast, jalapeño honey butter, Belgian waffle, and maple-mustard aioli

BBQ Pulled Pork (W) | pulled BBQ pork, sautéed poblano, smoked cheddar, bread and butter pickles, and mini Bavarian pretzel

***Wagyu Slider (W)** | Wagyu burger, balsamic bacon onion jam, smoked gouda, and mini ciabatta

Citrus-Brined Smoked Turkey (C) | house-smoked turkey, lettuce, tomato, cranberry aioli, and brioche slider

Smoked Ham (C) | applewood smoked ham, Wisconsin cheddar, spicy mustard, micro greens, and mini Bavarian pretzel

Italian (C) | prosciutto, soppressata, provolone, banana pepper-kalamata olive relish, and mini ciabatta

Lobster Roll Slider (W) | claw meat, mayo, lemon, celery, green onion, butter lettuce, and mini toasted brioche roll

MKE STATION

Mini Brat Patty | mini brat, mini pretzel roll, caraway kraut, and brown mustard

Pulled Pork | smoked pulled pork, brioche slider, Mercks cheddar, and crispy fried onions

Mini Pretzel Bites | mini Milwaukee pretzel bites, sea salt, beer cheese sauce, and brown mustard sauce

Usinger's Sausage + WI Cheeses | landjaeger, polska sausage, Thuringer sausage, Wisconsin cheeses, grilled crostini, crackers, and flatbreads

PIZZA STATION

Served with garlic bread. Choose up to three varieties.

HAND-TOSSED:

Pepperoni | mozzarella and pepperoni

SMO | sausage, mushroom, onion, and mozzarella

BBQ | BBQ chicken, red onion, cilantro, Wisconsin cheddar, and smoked gouda

Margherita | tomato, basil, fresh mozzarella

Vegetarian | veggie sausage, red onion, arugula, EVOO, basil, roasted garlic, and roasted veggies (V)

CLASSIC SWEETS STATION

Mini Desserts including cannoli, macarons, éclairs, cream puffs, cheesecakes, tarts, and cupcakes

French Petite Fours

Coffee Service with cream and sugar

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BEVERAGE SERVICE

Package is valid for up to 6.5 hours of service.

WALKER'S POINT PACKAGE

Premium-Brand Liquors | Miller Lite | Miller High Life
3 Craft Beers | 3 Select Wines | Malternative Beverages
Passed Signature Craft Cocktail (*also available at the bar*)
Assorted Soft Drinks

MADCAP PACKAGE

Call-Brand Liquors | Miller Lite | Miller High Life
3 Craft Beers | 3 Standard Wine Varietals
Malternative Beverages | Assorted Soft Drinks

NON-ALCOHOLIC PACKAGE

Sparkling Water | Assorted Soft Drinks and Juices

THE KILBOURNTOWN PACKAGE

Miller Lite | Miller High Life | 3 Craft Beers
3 Standard Wine Varietals | Malternative Beverages
Assorted Soft Drinks

THE JUNEAUTOWN PACKAGE

Miller Lite | Miller High Life | 3 Standard Wine Varietals
Malternative Beverages | Assorted Soft Drinks

Add full bar with call liquors to the Juneautown or Kilbourntown Package during cocktail hour only

A LA CARTE BEVERAGES

Call-Brand Simple Mixed Drinks
Premium-Brand Simple Mixed Drinks
Call-Brand Cocktails
Premium-Brand Cocktails (martini, doubles, etc.)
Assorted Soft Drinks
Bottled Water (12oz bottle)

Sparkling Water / Juice
Domestic & Miller Beer (bottle)
Craft Beer (bottle)
Malternatives
Standard Varietal Wines (glass)

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BEER SELECTIONS

Domestic | Miller Lite, Miller High Life, Coors Light, PBR, Angry Orchard Cider, Corona

Craft | Good City, Lakefront, MKE Brewing, Third Space, New Glarus, Leinenkugel's, Deschutes, 3 Sheeps, Lagunitas, Founders, Sprecher, Blue Moon, Heineken, Eagle Park, City Lights, Central Waters, Raised Grain

WINE SELECTIONS

Standard Varietals | Pinot Grigio, Sauvignon Blanc, Chardonnay, Pinot Noir, Cabernet Sauvignon, Merlot, Moscato, Sparkling Wine

Select + Premium Varietals | please consult your event designer for a full list of options

LIQUOR SELECTIONS

Call | Tito's, Tanqueray, Korbel, Jim Beam, Seagram's 7, Bacardi, Captain Morgan, Johnny Walker Red Lable Scotch, Jose Cuervo Gold, Southern Comfort, Stoli Vodka

Premium | Grey Goose vodka, Aviation American gin, Crown Royal whiskey, Makers Mark bourbon, Jack Daniels whiskey, Jameson Irish Whiskey, Johnnie Walker Black scotch, Casamigos tequila, and Local Premium Brands from Central Standard Distillery including: Door County cherry vodka, Guided Trail gin, Red Cabin bourbon, North brandy, Rye vodka, and Washington Rye whiskey

SPECIALTY COCKTAIL INSPIRATION

Manhattan

The Southside

Old Fashioned (Bourbon or Brandy)

Side Car

French 75

The Martinez

Cosmopolitan

The Portly Walker

BEVERAGE SERVICE ENHANCEMENTS

Customized Ice Martini Luge

Jumbo Sphere or Square Cocktail Ice

After Dinner Cordial Bar

Bourbon Bar

Martini Bar

Specialty Cocktails and Greeting Sippers

Passed or Tabled Wine or Champagne

