

The CELEBRATION BEGINS



BROOKFIELD CONFERENCE CENTER

325 S. Moorland Road
Brookfield, WI 53005
brookfieldconferencecenter.com
262.789.0220



SPACES

CONNECT BALLROOM (ABC)

This 18,000 square foot ballroom has a modern color palette of silver and grays and geometrical lighting. Connect Ballroom can be divided into smaller spaces ranging from 6,000 to 12,000 square feet. Food & Beverage Minimum required.

COLLABORATE BALLROOM (ABC)

This 6,000 square foot space features tempered glass windows and linear lighting. Collaborate Ballroom can be divided into 2,000 and 4,000 square feet. Food & Beverage Minimum required.

CELEBRATION PLAZA

The outdoor space is the perfect backdrop for a cocktail reception and entertainment. The Edison string lights add ambiance to any evening event. Rental required.

OUTDOOR CEREMONY IN CELEBRATION PLAZA

The space includes up to 150 white garden chairs for a beautiful wedding ceremony. Additional chairs available for additional fee. Rental required.

The PLATED

DINNER PACKAGES INCLUDE

Banquet Chairs, 72" Round Seating Tables, Cocktail Tables, Cake Display, Head Table,
Place Card Table & Gift Table
Black or White Floor Length Table Linen & Black, White or Gray Napkins
16" Round Mirror + Votive per Table
Staging, Microphone, Screen & Projector
Customized Floor Plans
Complimentary Dance Floor
Complimentary Parking

The CLASSIC ~ \$62.00 PER GUEST

Includes a selection of (3) passed or stationed hors d' oeuvres, champagne toast, three-course plated dinner with house salad, freshly baked rolls & butter. Choice of plated entree, cutting and service of your wedding dessert, with coffee and tea service during dinner.

The BROOKFIELD ~ \$72.00 PER GUEST

Includes a selection of (3) passed or stationed hors d' oeuvres, champagne toast, three-course plated dinner with house salad, freshly baked rolls & butter. Choice of plated entree, cutting and service of your wedding dessert and late-night snack, with coffee and tea service during dinner.

The CELEBRATION ~ \$96.00 PER GUEST

Includes a selection of (3) passed or stationed hors d' oeuvres, champagne toast, three-course plated dinner with house salad, freshly baked rolls & butter. Choice of plated entree, cutting and service of your wedding dessert and late-night snack, with coffee and tea service during dinner. Includes a (5) hour hosted house wine, beer & soda package. Additional hours may be added for \$5.00 per Guest.

pricing subject to service charge & applicable taxes

The PLATED

HORS D' OEUVRES OFFERINGS

HOT

Swedish Meatballs (gf)

beef & pork meatballs with swedish sauce

Blackened Tenderloin Slider

house-made roll, horseradish creme

Smoked Brisket Bruschetta

french baguette, smoked pepper relish

Pork Belly Bite

maple bourbon glazed skewer

Prosciutto Wrapped Asparagus (gf)

balsamic drizzle

Bacon Wrapped Date (gf)

applewood bacon, balsamic glaze

Bacon Wrapped Water Chestnut (gf)

applewood bacon

Stuffed Mushrooms (vegan)

eggplant, garlic, tahini, fresh mint

Spanakopita (v)

brie, spinach, phyllo

Crispy Vegetable Spring Roll (vegan)

sweet chili sauce

Baked Macaroni & Cheese (v)

white truffle

Wild Mushroom Tartlet (v)

COLD

Classic Bruschetta (v)

tomato, basil, olive oil, garlic, cotija cheese

Caprese Skewers (gf)

tomato, fresh mozzarella, basil, balsamic drizzle

Smoked Salmon Crostini

lemon dill cream cheese, pickled red onion, capers

Avocado Toast (v)

french baguette, avocado, tomato, white truffle oil, sea salt

Shrimp Spoon (gf)

tomato, avocado

DISPLAYED

Classic Crudite (gf)/(vegan)

seasonal vegetables, dill & ranch dressings

Red Pepper Hummus (v)

fresh & pickled vegetables, naan bread

Wisconsin Cheese Board (v)

selection of artisan cheeses, gourmet crackers

add an additional selection for \$3.00 per Guest
pricing subject to service charge & applicable taxes

The PLATED

CUSTOMIZE YOUR EXPERIENCE

1ST COURSE

Standard House Salad (v)

Included in Plated Dinner Packages

spring mix, tomatoes, cucumbers, red onion, croutons

Salad Dressings

Choose Two

buttermilk ranch, strawberry balsamic vinaigrette, lemon vinaigrette, french, bleu cheese, caesar

Choose any of the following Salad Offerings for an additional \$2.00 per Guest

Farm Greens Salad(v)

spinach, arugula, kale, strawberries, candied pecans, crumbled feta cheese

Caesar Salad (v)

fresh cut romaine, diced tomatoes, shredded parmesan, croutons

Mixed Greens Salad(v)

mixed greens, shaved carrot, dried cranberries

Cucumber Wrapped Salad (v)

spring greens nestled in a ribbon of cucumber, shaved carrots, dried cranberries

Choose any of the following Soup Offerings in lieu of a Salad

Tomato Basil Soup (gf/vegan)

Wisconsin Beer Cheese Soup (v)

Chicken Noodle Soup

Loaded Potato Soup

Lobster Bisque ~ \$2.00 per Guest

pricing subject to service charge & applicable taxes

The PLATED

ENTREE OFFERINGS

PROTEIN ENTREES

Choose Two

Roasted Chicken Breast

sundried tomato basil cream sauce

Romanesco Chicken

spanish roasted tomato pepper sauce

Citrus Glazed Chicken**Grilled Pork Rack**

door county cherry demi-glace

Braised Beef Ribs

rich braised pan sauce

Seared 8 oz. Filet of Beef

wild mushroom & bacon jam, rosemary demi-glace

Grilled 10 oz. Beef Ribeye

ancho bourbon sauce

Seared 8 oz. Filet au Poivre

sour cream peppercorn sauce

Grilled Salmon

mango salsa

Seafood Stuffed Salmon

dijon cream sauce

Grilled Swordfish

roasted tomato fennel caper relish

VEGETARIAN ENTREES

Choose One

Butternut Squash Ravioli (v)

brown butter sauce, fried sage, toasted pine nuts, parmesan, oven-roasted tomatoes

Roasted Vegetable Crostata (vegan)

pickled carrots, tri-colored quinoa pilaf, roasted red pepper coulis

ADDITIONAL OPTIONS

Adding a (4th) Entree

Available at \$5.00 per Guest

Duet Plate

Available for an Additional Fee

Dietary Restrictions

BCC will provide custom menu offerings for Guests with allergies & restrictions

entrees served with starch & vegetable
pricing subject to service charge & applicable taxes

The PLATED

LATE NIGHT ENHANCEMENTS

STATIONED LATE NIGHT SNACKS

FARMER'S MARKET DIPS & SPREADS (V)

\$10.00 per Person

artisan breads, roasted garlic parmesan spread, lemon hummus, herbed boursin cheese, roasted red pepper hummus

WISCONSIN CHEESE BOARD (V)

\$13.00 per Person

carr valley cheeses: apple smoked cheddar, mobay, havarti & colby jack with grapes, honeycomb, flatbreads

VEGETABLE CHOP BLOCK (V)

\$9.00 per Person

carrots, cucumbers, celery, grape tomatoes, cauliflower & broccoli served with ranch & onion dipping sauces

OLD MILWAUKEE

\$12.00 per Person

assorted sausage bites, sauerkraut, pretzel bites, cheese curds, ranch dressing, assorted mustards

SALSA BAR (V)

\$6.00 per Person

salsa fresco, tomatillo, guacamole, crispy tortilla chips

BUILD YOUR OWN SLIDERS

\$12.00 per Person

choose three: buffalo chicken, hickory smoked bbq pulled pork, classic mini burgers, mini brats

16" GOURMET CHEESE PIZZA*

\$21.00 per Person

each additional topping: \$1.00

sausage, pepperoni, green peppers, mushroom, onion, green olives, black olives, sliced tomatoes, sliced fresh mozzarella, basil leaves

**Gourmet Pizza not included in Brookfield & Celebration Plated Dinner Packages*

SWEETS TABLE

SLICED SEASONAL FRUIT PLATTER (V)

\$9.00 per Person

cantaloupe, honeydew melon, pineapple, watermelon, fresh berries

COOKIES & BROWNIES

\$35.00 per Dozen

assortment of freshly baked cookies with triple chocolate & blondie brownies

ULTIMATE SWEETS TABLE

\$18.00 per Person

mini cheesecakes, chocolate dipped strawberries, pastry creme & berry bowls, peanut butter parfaits

pricing subject to service charge & applicable taxes

BROOKFIELD CONFERENCE
CENTER

the BUFFET

DINNER PACKAGES INCLUDE

Banquet Chairs, 72" Round Seating Tables, Cocktail Tables, Cake Display, Head Table,
Place Card Table & Gift Table
Black or White Floor Length Linen & Black, White or Gray Napkins
Staging, Microphone, Screen & Projector
Customized Floor Plans
Complimentary Dance Floor
Complimentary Parking
Champagne Toast, Cutting & Service of your Wedding Dessert
Coffee & Tea Service during Dinner

the

CLASSIC ~ \$63.00 PER GUEST

Loaded potato soup

Freshly baked rolls & butter

BCC house salad, including spring mix, tomatoes,
cucumbers, red onion, croutons, assorted dressings

Fruit salad with armaretto yogurt

Cabernet braised beef tips & wild mushrooms with herb
pappardelle pasta

Roasted chicken breast jus lie with white cheddar
macaroni & cheese

Chef's choice starch & vegetable

the

GRAND ~ \$69.00 PER GUEST

Roasted vegetable & orzo pasta soup

Freshly baked rolls & butter

Caesar salad, including romaine, diced tomatoes,
shredded parmesan, croutons, caesar dressing

Marinated tomato, fresh mozzarella, cucumber salad

Smoked paprika citrus glazed salmon

Seared chicken with sundried tomato pesto cream sauce

Tri-colored tortellini pasta, spinach, garlic butter

Chef's choice starch & vegetable

the

SIGNATURE ~ \$73.00 PER GUEST

Curried carrot lentil soup

Freshly baked rolls & butter

Strawberry pecan salad with strawberry balsamic dressing

Sweet potato salad with poblano peppers

Marinated bistro steak with brandy peppercorn sauce

Roasted chicken with tarragon cream sauce

Pork tenderloin with door county cherry demi-glace

Chef's choice starch & vegetable

pricing subject to service charge & applicable taxes

The PRE-WEDDING

REHEARSAL DINNER BUFFETS

Buffets include freshly brewed regular & decaffeinated coffee & iced tea

BACKYARD BOOGIE ~ \$32.00 PER GUEST

Garden salad, including cucumber, tomato, croutons,
assorted dressings
Classic potato salad
Fried cheese curds
Baked beans
Steak fries

Grilled chicken
Hamburgers
Bratwurst
Buns, lettuce, tomato, onion, pickles, ketchup, mustard,
mayonnaise, assorted cheeses
Sweet treats

ALL DRESSED UP ~ \$32.00 PER GUEST

Caesar salad, including romaine, diced tomatoes,
shredded parmesan, croutons, caesar dressing
Freshly baked rolls & butter

Marinated bistro steak with mushroom hollandaise
Grilled chicken with red pepper beurre blanc
Chef's choice starch & vegetable
Sweet treats

SOUTHERN BARBECUE ~ \$32.00 PER GUEST

Honey dijon apple bacon cranberry salad
Classic Coleslaw
Jalapeno cheddar corn bread
Buttered sweet corn

Golden barbecue brisket
Fried chicken
Macaroni & cheese
Sweet treats

pricing subject to service charge & applicable taxes



POST-WEDDING

BRUNCH BUFFETS

Buffets include freshly brewed regular & decaffeinated coffee & iced tea

LET'S BRUNCH ~ \$24.00 PER GUEST

Assorted croissants
Assorted krinkles
Scrambled eggs with herbed boursin cheese
American fried breakfast potatoes
Applewood smoked bacon
Jones dairy farm sausage
Silver dollar pancakes with syrup

IT'S OFFICIAL ~ \$23.00 PER GUEST

Chilled fruit smoothies
Sliced fruit and seasonal berries
Granola parfaits with fresh fruit
Whole wheat & grain cereals with soy and almond milk
Whole grain & bran muffins
Fruit preserves and butter

ENHANCEMENTS

Priced per Guest

Steel-cut oatmeal ~ \$7.00
Applewood smoked bacon ~ \$5.00
Canadian bacon ~ \$5.00
Honey baked ham ~ \$5.00
Pork or chicken sausage ~ \$5.00
Cinnamon french toast ~ \$6.00
Bagel bar ~ \$6.00

MIMOSA BAR

\$18.00 per Guest
two-hour maximum

House champagne
Orange juice
Pineapple juice
Cranberry juice
Whole strawberries
Orange slices
Blueberries

BLOODY MARY BAR

\$20.00 per Guest
two-hour maximum

Tito's vodka
Bloody mary mix
Pickles
Cheese & sausage sticks
Celery sticks
Hot sauce
Lemons & limes

pricing subject to service charge & applicable taxes



BEVERAGES

ON CONSUMPTION OFFERINGS

CASH & HOSTED COCKTAILS

TIER 1

Hosted Cocktails	\$9.00
Cash Cocktails	\$10.00

TIER 2

Hosted Cocktails	\$10.00
Cash Cocktails	\$11.00

BOTTLED BEER

DOMESTIC

Hosted Bottle	\$5.50
Cash Bottle	\$6.00

CRAFT/IMPORT

Hosted Bottle	\$6.50
Cash Bottle	\$7.00

BARREL BEER

DOMESTIC

1/2 Barrel	\$295.00
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CRAFT/IMPORT

1/2 Barrel	Seasonal Pricing
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WINE

TIER 1

Hosted Red/White Wine	\$8.00
Cash Red/White Wine	\$9.00
Bottle Red/White Wine	\$32.00
Sparkling Wine: Wycliff Brut	\$36.00

TIER 2

Hosted Red/White Wine	\$9.00
Cash Red/White Wine	\$10.00
Bottle Red/White Wine	\$36.00
Sparkling Wine: Korbel Brut	\$38.00

NON-ALCOHOLIC

Canned Coca Cola Soda	\$3.00
Bottled Water	\$3.00
Sparkling/Mineral Water	\$4.00
Regular/Decaffeinated	
Coffee (per gallon)	\$45.00
Iced or Hot Tea	
(per gallon)	\$42.00

BEVERAGE GUIDELINES

- All hosted bar pricing is exclusive of service charge & sales tax
- Bartender Fee of \$125.00 per bartender applies to all beverage services
- One bartender per 100 guests required for hosted bar
- One bartender per 75 guests required for cash bar
- Each additional bartender requested is \$150
- 2-Hour minimum of bar service required for all packages

pricing subject to service charge & applicable taxes



BEVERAGES

PACKAGE OFFERINGS

HOSTED TIER 1

FIRST HOUR \$18.00 per Guest
EACH ADDITIONAL HOUR \$9.00 per Guest

Smirnoff Vodka
Bombay Gin
Bacardi Rum
Bacardi Spiced Rum
Malibu Rum
Jim Beam
Jack Daniels
Seagram's 7 Whiskey
Dewars Scotch Whisky
Sauza Silver Tequila
Sauza Gold Tequila
Christian Brothers Brandy

HOSTED TIER 2

FIRST HOUR \$20.00 per Guest
EACH ADDITIONAL HOUR \$10.00 per Guest

Tito's Vodka
Bombay Sapphire Gin
Captain Morgan White Rum
Captain Morgan Spiced Rum
Malibu Rum
Maker's Mark
Crown Royal
Woodford Reserve
Johnnie Walker Black
Jose Cuervo Gold
1800 Tequila
Hennessy VSOP
Korbel Brandy

HOSTED TIER 1 & TIER 2 BAR PACKAGES INCLUDE:

Bottled Domestic: Miller Lite, Coors Lite
Bottled Craft/Import: Spotted Cow, Two Hearted IPA, Leinenkugel's Seasonal, White Claw Variety Pack
Red/White Wine: Moscato, Pinot Grigio, Pinot Noir, Merlot, Cabernet Sauvignon
Canned Coca Cola Soda, Ginger Beer & Bottled Water

HOSTED BEER, WINE, SODA & BOTTLED WATER

FIRST HOUR \$16.00 per Guest
EACH ADDITIONAL HOUR \$8.00 per Guest

Bottled Domestic: Miller Lite, Coors Lite
Bottled Craft/Import: Spotted Cow, Two Hearted IPA, Leinenkugel's Seasonal, White Claw Variety Pack
Red/White Wine: Moscato, Pinot Grigio, Pinot Noir, Merlot, Cabernet Sauvignon
Canned Coca Cola Soda, Ginger Beer & Bottled Water

HOSTED NON-ALCOHOLIC

FIRST HOUR \$10.00 per Guest
EACH ADDITIONAL HOUR \$5.00 per Guest

Canned Coca Cola Soda
Bottled Water
Assorted Juices

pricing subject to service charge & applicable taxes



VENUE POLICIES

FOOD & BEVERAGE

CATERING

The Brookfield Conference Center (BCC) is the exclusive Caterer for the venue, offering a variety of food & beverage selections. The BCC allows the wedding couple to bring in an outside dessert from a licensed baker. Arrangements are made in advance with the Catering Operations Manager.

Please contact the Sales Manager for Outside Catered Wedding information, for religious & ethnic reasons.

TASTING

A complimentary tasting is provided for up to (6) guests for all contracted weddings. The tasting is scheduled through the Catering Operations Manager and offered during select time frames.

CONTRACT

EVENT BOOKING

To reserve an event date & space, the BCC requires a signed contract, deposit and valid credit card on file. A food & beverage minimum spend requirement is required for the event space. Additional event spaces are available for a room rental fee.

DEPOSIT SCHEDULE

A non-refundable deposit of \$1,000.00 is required for weddings. A second deposit of 50% of quoted fees is due (6) months prior to the event. The total estimated balance is due (10) business days prior to the event date. Any outstanding balance is due within (14) days post-event.

PRICING

Wedding package pricing & beverage pricing are guaranteed (90) days prior to the event date.

SERVICE CHARGE + FEES

Current service charge and applicable taxes are applied to all food, beverage, audio visual and miscellaneous fees.

EVENT DETAILS

TIMELINE

Use of all event spaces are contracted from 11:00am - 12:00am*

*Special time frames are adjusted for holidays, special occasions and Sundays.

MENU SELECTIONS, SETUP + VENDORS

Menu selections, setup, timeline of day and vendor information is due to the Catering Operations Manager (30) days prior to the event date.

BCC will allow any licensed and insured vendors. The BCC has a list of vendors who have partnered with the venue for previous events as well.

GUARANTEES

Guest & food counts are due (10) business days prior to the event date, including dietary restrictions. The venue can accommodate special dietary restrictions that have been communicated in advance of the event date. Group can increase counts up to (7) days in advance of the event.

Group is responsible for the guaranteed count and cannot reduce after (10) days.

DECORATIONS

Group is allowed to bring in decorations to enhance the event space. Open flames/candles must be enclosed. Specialty sparklers and fog machines need to be approved by BCC prior to the event. Items cannot be taped or adhered to the walls and cannot be hung from ceiling or light fixtures. The use of birdseed, glitter, rice, confetti is prohibited.

Helium balloons are allowed only when they are securely anchored. BCC reserves the right to charge a cleaning fee if Group uses prohibited decorations.