



# *Wedding Guide*

CATERING AND EVENT PLANNING



UNIVERSITY OF WISCONSIN  
**PLATTEVILLE**



# *Congratulations*

We would like to congratulate you on your engagement and upcoming wedding. We understand this is one of the most important days of your life and are thrilled you are considering the University of Wisconsin-Platteville to play a part in your special day.

The university offers exquisite facilities and tantalizing cuisine that your guests will talk about long after the celebration. Whether your occasion is a plated dinner or a buffet, we understand that teamwork is the key to executing a flawless affair.

Our event planning is designed to simplify the decisions for this once-in-a-lifetime event. We will guide you through the entire planning process from selecting your room and set-up, choosing decorations, designing the perfect menu and recommending local vendors best suited for your day. We believe this special time should be filled with excitement, fun, and anticipation of a dream come true.

Please feel free to call our dedicated, professional staff to assist you with any questions that may arise as you move forward with your plans.

Once again, congratulations and best wishes as you embark on your journey.

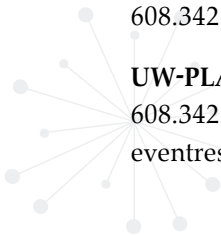
## **UW-PLATTEVILLE CATERING SERVICES**

608.342.1249

## **UW-PLATTEVILLE EVENT SERVICES**

608.342.1451

[eventreservations@uwplatt.edu](mailto:eventreservations@uwplatt.edu)



# Banquet Facilities



## ROBERT I. VELZY COMMONS

### Reception

Total package rate: \$1,000

In order to assist you as you plan your wedding reception, Event Services and Dining Services have developed a wedding reception package to meet most couples' needs.

- ▶ Use of Velzy Commons for up to eight hours on the day of your reception, typically 4 p.m. to midnight
- ▶ Banquet facility with elevated head table, dance floor, registry table, gift table, cake table, and any additional display tables as needed and space allows
- ▶ Professional staff support and coverage for your reception
- ▶ State-of-the-art audio and video equipment, easels, and wireless microphones included
- ▶ In-house decoration services; some centerpiece items available
- ▶ Professional staff along with balloons to mark the entrance into the hall and greet your guests as they arrive
- ▶ Help with load out of all gifts and decorating items at the end of the evening

A non-refundable security deposit of \$750 is required at the time of your reservation and will be credited toward your facility cost.

### Room Reservations

Make your room reservations at the earliest possible date. Reservations may be made up to 18 months in advance, Monday through Friday from 8 a.m. to 4 p.m. by calling the reservations coordinator at 608.342.1451.

All wedding receptions on the UW-Platteville campus must use UW-Platteville Catering Services. Please contact UW-Platteville Catering Services at 608.342.1249 to arrange your food and beverage needs.



## HARRY AND LAURA NOHR GALLERY

### Ceremony

- ▶ Use of Nohr Gallery for four hours
- ▶ Use of and set up of up to 200 chairs
- ▶ Two rooms to be utilized as dressing rooms
- ▶ State-of-the-art equipment including microphones and keyboards
- ▶ Professional event staff present to help you with requests

Total package rate: \$350

### Rehearsal Dinner

- ▶ Use of Nohr Gallery or University Rooms for up to four hours
- ▶ Banquet tables with either white or ivory table cloths and a variety of colored napkins
- ▶ Use of available centerpiece and decoration items
- ▶ Full portable bar
- ▶ Professional staff to help you with requests

Total package rate: \$200



# Catering



The University of Wisconsin-Platteville's Catering Services can customize any menu to meet your wedding day needs. The following menus in the guide have been provided as a starting point. Contact the Catering Services office at 608.342.1249 after you have made your room reservations. Menu confirmation is required a minimum of eight weeks in advance to ensure the menu items. After menus have been arranged, you will receive a Catering Services contact. Service includes silverware, glassware, and china.

## **Menu Prices**

Menu prices are subject to change due to market fluctuation.

## **Food and Beverage Carry-out Policy**

Couples are unable to bring in food or beverages for any catered event. The only exception is wedding cakes and edible favors. Also, in observance of food, health, and safety regulations, groups are not permitted to take home leftover food.

## **Guarantee**

A firm guarantee of the number of guests attending the event must be given to the catering manager by noon on the Monday before your wedding.

## **Tax**

A 5.5 percent sales tax applies.



## Decorations

Our in-house design team can decorate your reception. Use your own decorations or use ours. We will decorate your head table, cake table, and book table with lights and tulle according to your wishes, at no charge. If you choose to use your own decorations, our catering office will inform you of our guidelines and policies, and be happy to assist you in the set-up of these decorations.

## Linen Service

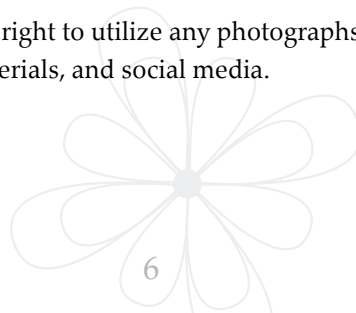
White or ivory linen napkins and tablecloths will be used on all food tables and all banquet tables at no charge. Specific colors of napkins or tablecloths are available upon request and pricing will vary. Ivory and black table skirting is available at an additional charge.

## Centerpieces

Event staff will setup, break down, and help load out.

## Photos

Event Services and Catering Services reserve the right to utilize any photographs taken during your event set-up, service, and clean up for promotional and marketing materials, and social media.



# *Plated Entrée Selection*

- ▶ Includes house salad, choice of vegetable and potato or rice, home-style roll or assorted European-style baguettes, and coffee, iced tea, water, and milk

## **Chicken**

Grilled Chicken Breast (GF) with choice of Sauce -Sundried Tomato Basil Cream (GF, Veg), Mushroom (GF), Champagne, or Honey Dijon Cream (GF, Veg)	\$23.95 per guest
Parmesan Encrusted Chicken Breast with Sundried Tomato Basil Cream Sauce	\$23.95 per guest
Pecan Encrusted Chicken Breast with Honey Dijon Cream Sauce	\$23.95 per guest
Prosciutto and Provolone Stuffed Chicken Breast with Sundried Tomato Basil Cream Sauce	\$27.95 per guest
Apple and Walnut Stuffed Chicken Breast with Apple Cider Cream Sauce	\$27.95 per guest
Spinach and Feta Cheese Stuffed Chicken Breast with Sundried Tomato Basil Cream Sauce	\$27.95 per guest

## **Beef**

Sliced Roast Beef Au Jus (GF)	\$23.95 per guest
Center Cut Sirloin (GF)	\$27.95 per guest
Grilled New York Strip Steak (GF)	Market Price
Roast Prime Rib of Beef Au Jus with Horseradish Sauce (GF)	Market Price

## **Fish**

Lemon Herb Cod	\$23.95 per guest
Grilled Fresh Atlantic Salmon with Dill Cream Sauce (GF)	\$27.95 per guest

## **Pork**

Sliced Roast Pork Au Jus (GF)	\$23.95 per guest
Sesame Encrusted Pork with Thai Sweet Chili Sauce (GF)	\$23.95 per guest
Stuffed Roast Pork with Spinach, Red Bell Peppers with Rosemary Cream Sauce (GF)	\$27.95 per guest

## **Vegetarian**

Butternut Squash Ravioli with Sage Cream Sauce	\$23.95 per guest
Grilled Portabello Mushroom with Couscous, Spinach, and Balsamic Glaze (Vgn)	\$23.95 per guest
Herbed Quinoa with Fresh Vegetables (GF, Vgn)	\$23.95 per guest

## **Children's Section (children 12 and under)**

Breaded Chicken Tenders with French Fries and Applesauce	\$9.95 per guest
Macaroni and Cheese with Applesauce (Veg)	\$9.95 per guest

Gluten Free (GF) • Vegetarian (Veg) • Vegan (Vgn) 

# Buffet Dinner Selection

- ▶ \$22.95 per guest
- ▶ Includes house salad, two entrée selections, choice of vegetable and potato or rice, home-style roll or assorted European-style baguettes, and coffee, tea, milk, and water

## Chicken

Grilled Chicken Breast with choice of Sauce

-Sundried Tomato Basil Cream (Veg, GF), Mushroom (GF), Champagne, or Honey Dijon Cream (Veg, GF)

-Add additional sauces for \$1 per sauce per person

Parmesan Encrusted Chicken Breast With Sundried Tomato Basil Cream Sauce

Pecan Encrusted Chicken Breast With Honey Dijon Cream Sauce

Chicken Cordon Bleu With Honey Dijon Cream Sauce (GF)

## Beef

Sliced Roasted Beef Au Jus

-Add Mushroom Sauce \$1 per person

Swedish Meatballs

## Fish

Lemon Herb Cod

Grilled Fresh Atlantic Salmon with Dill Cream Sauce (GF)

## Pork

Sliced Roast Pork Au Jus

Stuffed Roast Pork with Spinach, Red Bell Peppers with Rosemary Cream Sauce (GF)

Honey Glazed Ham (GF)

## Herb Roasted Turkey Breast with Gravy

## Vegetarian

Butternut Squash Ravioli with Sage Cream Sauce

Mostaccioli

Gluten Free (GF) • Vegetarian (Veg) • Vegan (Vgn)



## Vegetable

Broccoli Florets  
Corn  
Green Beans Amandine  
Honey Glazed Carrots  
Normandy Blend  
Oven Roasted Seasonal Squash  
Riviera Blend

## Potato

Au Gratin Potato (GF, Veg)  
Baked Potato with Sour Cream (GF, Veg)  
Cheesy Hashbrowns (Veg)  
Herb Roasted Baby Reds (GF, Veg, Vgn)  
Home-Style Mashed (GF, Veg) with Brown Gravy  
Loaded Mashed Potatoes (GF)  
-Cheese, Bacon, Green Onion, and Sour Cream  
Red Garlic Mashed (GF, Veg)  
Wild Rice Pilaf with Craisins and  
Toasted Almonds (GF, Veg, Vgn)

## PREMIUM BUFFET OPTIONS

### Salad

- ▶ Choose one salad for an additional charge per person

Cesar Salad \$0.50 per person

Fresh Spinach Salad with Croutons and two dressing choices \$1 per person

Mixed greens with Candied Pecans, Craisins, and Raspberry Vinaigrette \$1.50 per person

### Chef Carved Entree

- ▶ Choose one meat to be chef carved for \$3 per person unless noted otherwise

Roast Beef Au Jus with Horseradish and Stone Ground Mustard

Roast Pork with Natural Jus with Horseradish and Stone Ground Mustard

Honey Glazed Ham with Stone Ground Mustard

Herb Roasted Turkey Breast with Gravy

### Stuffed Chicken Entree

- ▶ Choose one stuffed chicken entree for \$2 per person

Prosciutto and Provolone Stuffed Chicken Breast with Sundried Tomato Basil Cream Sauce

Apple and Walnut Stuffed Chicken Breast with Apple Cider Cream Sauce

Spinach and Feta Cheese Stuffed Chicken Breast with Sundried Tomato Basil Cream Sauce

# Hors d'Oeuvres

## COLD HORS D'OEUVRES

- ▶ Priced per 50 pieces, unless stated otherwise

### Options

Bruschetta	\$34.95
-Fresh Tomato, Basil, and Parmesan	
Turkey or Ham Pinwheels	\$34.95
Fruit Kabobs	\$49.95
Buffalo Chicken Dip with Pita Chips	\$9.95 per pound
Cold Spinach Dip with Rye Bread	\$9.95 per pound
Mediterranean Hummus with Pita Chips	\$9.95 per pound

## HOT HORS D'OEUVRES

- ▶ Priced per 50 pieces, unless stated otherwise

### Options

Cocktail Smokies in BBQ	\$19.95
Meatballs	\$24.95
-BBQ, Swedish, or Marinara	
Asian Pork Potstickers	\$29.95
Vegetable Spring Rolls	\$29.95
Boneless Chicken Wings	\$39.95
-BBQ, Teriyaki, or Buffalo	
Pork Egg Rolls	\$44.95
Vegetable Egg Rolls	\$44.95
Seafood Rangoons	\$59.95
Tiki Wonton Wrapped Shrimp	\$64.95
Coconut Chicken Tenders	\$64.95
Asian Chicken Satay Skewer	\$69.95
Sausage Stuffed Mushrooms	\$74.95
Seafood Stuffed Mushrooms	\$79.95
Hot Spinach and Artichoke Dip with Pita Chips	\$9.95 per pound

## HORS D'OEUVRE DISPLAYS

- ▶ All displays available in small, medium, large, and extra large

Small	30-40 people
Medium	60-70 people
Large	80-100 people

### Display Options

	Small	Medium	Large
Fresh Crudité Tray with Dill Dip	\$32.95	\$64.95	\$80.95
Seasonal Fresh Fruit Tray	\$40.95	\$80.95	\$101.95
Wisconsin Cheese and Cracker Tray	\$47.95	\$94.95	\$117.95
Wisconsin Cheese, Sausage, and Cracker Tray	\$48.95	\$96.95	\$120.95
International Cheese and Cracker Tray	\$57.95	\$115.95	\$144.95

# Late Night and Ala Carte

## Options

Potato Chips	\$4.95 per pound
Homemade Onion Dip	\$4.95 per pound
Pretzels	\$5.95 per pound
Pizza	\$9.95 for 1 topping
-Pepperoni, Cheese, Sausage, Mushroom, Canadian Bacon	
Junior Bun Sandwiches (with condiments)	\$19.95 per dozen
-Ham or Turkey	
Nacho Bar Cheese Fountain	\$250
-Feeds approximately 200 guests	
-Includes tri-color Chips, Nacho Cheese, Salsa, Sour Cream, and Black Olives	
-Taco Meat \$.50 additional per person	
Chocolate Fondue Fountain	\$250
-Feeds approximately 200 guests	
-Choose from White Chocolate, Dark Chocolate, or Milk Chocolate	
-Includes Pretzels, Angel Food Cake, and Strawberries	
S'more Station	\$250
-Feeds approximately 200 guests	
- Includes Graham Crackers, Marshmallows, and Chocolate Bars	



# Bar Services

- ▶ Up to three bartenders at no additional charge
- ▶ Customized to fit your needs
- ▶ Bar closes one hour prior to end of the event
- ▶ Bartenders reserve the right to check IDs at point of sale
- ▶ Shots and pitchers are prohibited

## BEER

- ▶ A separate beer station will be set up for receptions over 150
- ▶ You may choose two beer selections
- ▶ A \$25 fee will be charged for every full barrel not used
- ▶ Other domestic and imported beers available upon request (prices may vary)

### \$200 per half barrel

Bud Light, Busch, Busch Light, Coors Light, Miller Genuine Draft, Miller High Life, Miller Lite

### \$250 per half barrel

Angry Orchard, Blue Moon, Potosi, Spotted Cow

## WINE

- ▶ Other types of wine available upon request, must be purchased by the case
- ▶ \$5 corkage fee per bottle for wines brought in

### \$16.95 per bottle

Chardonnay	White Zinfandel
Moscato	Cabernet
Pinot Grigio	Merlot
Riesling	Pinot Noir

## CHAMPAGNE

### \$18.95 per bottle

Verdi

## SODA

### \$150 unlimited

## OTHER BEVERAGES

### \$10.95 per gallon

Cranberry Crush Punch  
Lemonade

