

Creative Cuisine

a division of Mader's



WEDDING PACKAGES



*Providing
excellent cuisine
for all occasions.*

414.271.3377 x228
mniland@madersrestaurant.com
www.madersrestaurant.com



Providing excellent cuisine for all occasions

Creative Cuisine, a division of Mader's Restaurant, began in 1976. Since then, our attention to detail and our expertise has established our reputation for excellence.

Whether you are planning an intimate dinner, a lovely wedding or a corporate event when you engage us we will guarantee you:

- World class cuisine
- Modern menus tailored to suit your unique needs
- Award winning chefs
- Experienced, professional wait staff
- Expert management of your bar, décor and entertainment requirements
- The total engagement of our directors in the planning and supervision of your event

Creative Cuisine offers a variety of menus recognizing that every client we serve is unique. We take pride in serving great tasting, authentic and nutritious dinners that exceed the expectations of our guests including vegetarian, vegan and international foods.

We're recognized for creating lavish or traditional dinners, sure to dazzle guests for celebrations of all sizes and occasions. We offer creative cuisine for any affair from gala cocktail receptions, elegant dinner parties, to large tent events accommodating from 20 to 2000 guests.

Creative Cuisine provides hundreds of in-flight meals for Frontier Airlines (formerly Midwest) on a daily basis. Our practice of providing quality meals in large numbers with a personal touch is an every day occurrence.

The combination of award-winning cuisine and professional service will ensure the success of your event.

We look forward to serving you!

Phone: 414.271.3377 x228

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Wedding Packages

Creative Cuisine is proud to offer four unique wedding package options. The package prices listed on the menus below include:

- Set-up of tables and chairs
- White table linen, skirting and napkins
- Fine china, silverware and glassware at the dinner tables
- Your wedding cake cut and served for dessert
- All bartender and wait staff fees
- 20% service gratuity

Room rental fees (if applicable) and Wisconsin sales tax will be added to your invoice.

Packages are based on a maximum seven hour time period. Bar service at all events must close one half-hour prior to the event ending time.

You may upgrade items in the packages; however you may not eliminate items from the packages with the expectation of receiving a credit for the eliminated items.

Our wedding event manager will assist you throughout your planning process. An event manager will be onsite the evening of your event to smoothly guide you through the evening's festivities.

Package One \$65 per person

- One-hour cocktail reception prior to dinner including the following:
 - Butler passed champagne
 - Open bar including house brand liquors, house wine, domestic draft beer (Miller Lite and Miller Genuine Draft) and soda
 - Fresh fruit display
 - Vegetable crudité with dip
- A glass of house wine with dinner
- Your choice of any dinner on our printed sit down, duet or buffet menu up to \$24 in value
- Complimentary domestic draft beer (Miller Lite and Miller Genuine Draft) and soda to guests for six and one half hours

** Add complimentary house wine all evening for an additional \$3.50 per person + 20% gratuity*

Package Two \$75 per person

- One-hour cocktail reception prior to dinner including the following:
 - Butler passed champagne
 - Fresh fruit and cheese display
 - Decorated smoked salmon with crackers
 - Vegetable crudité with dip
- Open bar for six and one half-hours including house brand liquors, select wines, domestic draft beer (Miller Lite and Miller Genuine Draft) and soda
- Your choice of select wine with dinner
- Your choice of any dinner on our printed sit down, duet or buffet menu up to \$28 in value

** Upgrade to call brand liquor all evening for an additional \$6.00 per person + 20% gratuity*



Package Three \$85 per person

- One-hour cocktail reception prior to dinner including the following:
 - Butler passed premium champagne
 - Party snack mix
 - Fresh fruit and cheese display
 - Decorated smoked salmon with crackers
 - Spread tray (artichoke dip, hummus, salmon spread and spinach dip)
- Open bar for six and one half-hours including call brand liquors, premium wines, domestic draft beer (Miller Lite and Miller Genuine Draft) and soda
- Your choice of premium wine with dinner
- Your choice of any dinner on our printed sit down, duet or buffet menu up to \$32 in value
- Hurricane centerpieces with votive candles
- After dinner menu to include:
 - Mini pizza squares
 - Assortment of mini sweets
 - Decaffeinated coffee and herbal teas

Package Four \$95 per person

- One-hour cocktail reception prior to dinner including the following:
 - Butler passed premium champagne
 - Party snack mix
 - Fresh fruit and cheese display
 - Decorated smoked salmon with crackers
 - Grilled vegetable platter with pesto dip
 - Your choice of two butler passed hors d'oeuvres
- Open bar for six and one half-hours including premium brand liquors, premium wines, premium draft beer (MillerCoors products) and soda
- Glassware at the bar all evening
- Your choice of premium wine with dinner
- Your choice of any dinner on our printed sit down, duet or buffet menu
- Your choice of classic standard chair covers from our specialty linen provider
- Hurricane centerpieces with red, pink or white rose petals and votive candles
- After dinner menu to include:
 - Silver dollar sandwiches
 - Chocolate fountain
 - Assortment of mini sweets
 - Variety of teas and flavored coffees

Enhancements Available

A variety of upgraded services are available to you to customize your reception even further. Upgrades include specialty linen rental, glassware at the bars all evening, decorated dessert plates, chocolate fountain, gourmet coffee station and more. Contact the catering department for details.



Policies and Procedures

Staffing and Event Planning

Our Catering Director will assist you throughout your planning process. Your signed contracts, floor plan and music policy (when applicable) must be returned to the catering department 3 weeks prior to your event. Changes in banquet room arrangements within 24 hours will be subject to additional labor charges.

One bartender for every 75 guests will be provided. If you choose a sit-down dinner, one waitress for every 25 guests will be provided. If you choose a buffet dinner, one waitress for every 30 guests will be provided. Requests for more staff than these ratios provided will result in additional labor charges. An event manager will be onsite the evening of your event to smoothly guide you through the evening's festivities.

Entrée Choices

You may offer your guests up to two individual entrée choices or one duet entrée. If selecting two individual entrees, you must provide escort cards for each individual guest that indicates their entrée choice. Children's meals are available for children 10 years old and under. We welcome the opportunity to create special menus to accommodate any dietary needs.

Prices

Stated prices are subject to change and are only valid for 60 days.

Cake Cutting

There is a \$1.00 per person fee for cake cutting and serving.

Food and Beverage Service

All federal, state and municipal laws with regard to food and beverage purchase and consumption will be strictly adhered to. Creative Cuisine will not dispense alcoholic beverages to anyone under legal drinking age or to any parties considered under the influence of alcohol. Shots of alcohol are not included as part of any wedding package. With the exception of wedding cakes, which may be brought in, all food and beverage consumed on the venue's premises must be supplied and served by Creative Cuisine. Bar service at all events must close one half-hour prior to the event ending time.

Specialty Linen

White tablecloths and napkins are provided. Skirting will be done in white for all weddings. Other options are available for an additional fee. Contact our Catering Director for arrangements.

China Service

Please contact our Catering Director for the details and pricing for china service.



Deposits and Cancellation

A deposit is required to book your event. Your date is not confirmed until your deposit is received. This deposit is non-refundable, nor is it transferable to another date. These deposits will be applied to your final invoice.

Guarantee and Final Payment

Event attendance must be estimated at the time of booking. A final guarantee of attendance is due to the catering office by noon, 72 hours prior to your event. If your final guarantee of attendance is not received by this time, the expected number of guests on the event contract will be considered the final guarantee. In the event that your numbers decrease after the final guarantee is submitted, you are obligated to pay for the amount originally guaranteed. Using the final guarantee of attendance, your estimated bill will be calculated and payment will be due in full the last business day before your event. Any additional charges or fees incurred the night of the event will be billed to the client the week following the event.

Taxes and Payment Methods

All federal, state and municipal taxes are applicable and will be assessed to all goods and services (including service gratuity and room rent). If Creative Cuisine is found to be liable for any sales taxes not paid in connection with your event, you will be required to pay these taxes, penalties and interest assessed against Creative Cuisine. All payments are required in cash, cashiers checks or credit card. There is a 2.85% processing fee if you choose to pay by credit card.

Thank you

We look forward to serving you and assisting you with all your details. Our catering staff is pleased to provide recommendations for music, floral, transportation, photography and other services. Please do not hesitate to contact Geri L. Pitroski at 414.315.7599 with any questions you may have.

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