

the
North Shore
ballroom

Milwaukee, WI

Catering Menu

Event Venue in Milwaukee, Wisconsin



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BREAKFAST & BRUNCH

Twenty persons minimum for all buffets. All buffets include Regular & Decaf coffee with assorted flavored coffee creamers, hot tea & assorted juices.

TRADITIONAL CONTINENTAL | \$14

Whole Fruit | Assorted Pastries & Muffins | Assorted Bagels
Cream Cheese

DELUXE CONTINENTAL | \$16

Whole Fruit | Assorted Pastries & Muffins | Assorted Bagels
Cream Cheese | Variety of Yogurts with Granola Infused Water

CLASSIC BREAKFAST BUFFET | \$22

Fresh Seasonal Fruit | Assorted Muffins with Butter & Preserves
Individual Assorted Yogurts | Choice of Bacon or Sausage
Scrambled Eggs | Breakfast Potatoes | Toast

SOUTH OF THE BORDER BUFFET | \$24

Choice of Chorizo or Sausage Egg Scramble | Salsa Guacamole
& Sour Cream | Shredded Chicken Chilaquiles
Seasonal Fresh Fruit Assorted Yogurts

COUNTRY BUFFET | \$25

Fresh Seasonal Fruit | Scrambled Eggs
Applewood Smoked Bacon | Breakfast Potatoes
Cinnamon Maple French Toast | Biscuits & Sausage Gravy

CLASSIC BRUNCH BUFFET | \$28

Fresh Seasonal Fruit | Scrambled Eggs
Applewood Smoked Bacon | Country Sausage
Rosemary Breakfast Potatoes | Seasonal Vegetable
Four Points Signature Salad | Individual Yogurt Parfaits

SOUTHERN LIVING BUFFET | \$30

Fresh Seasonal Fruit | Scrambled Eggs
Cajun Breakfast Potatoes | Fried Chicken | Grits
Buttermilk Biscuits | Braised Bacon and Greens | Bread Pudding

LET'S BRUNCH | \$32

Fresh Seasonal Fruit | House Green Salad with Vinaigrette
Quiche (Cheese, Ham, Sausage, Veggie - Choice of 2)
Bacon or Sausage Links | Potato Pancakes | Cinnamon French Toast
Bagels & Lox

BREAKFAST ENHANCEMENTS

Yogurt Station Fresh Berries Granola	\$6
Hot Oatmeal Raisins Dried Cranberries Brown Sugar Cinnamon	\$6
Chicken Sausage or Turkey Bacon	\$4
Egg Whites	\$5
Pancakes	\$4
French Toast	\$5
Assorted Bagels & Cream Cheese	\$27/Dozen
Fresh Baked Cinnamon Rolls	\$24/Dozen

OMELET STATION | \$14

Eggs | Sausage | bacon | Ham | Mushrooms | Tomatoes | Onions
Peppers | Spinach | Jalapeno | Cheddar | Swiss | Feta Mozzarella
Minimum Order of 10
\$200 Attendant fee per 50 guests for a 1.5 hour station

LOX DISPLAY | \$18

Bagels | Smoked Salmon | Sliced Tomatoes | Cream Cheese
Red Onion Capers | Lemons

COUNTRY SLICED HAM | \$10

with Door County Cherry & Brandy Glaze

HOSTED MIMOSAS or BLOODY MARY BAR

2 Hours | \$20/person

LUNCH BUFFETS

Twenty persons minimum for all buffets. All buffets include Regular & Decaf coffee, Iced Tea & Lemonade.

FAJITA GRILL | \$28

Fiesta Green Salad | Adobo Chicken | Roasted Peppers & Onions | Cilantro-Lime Rice | Refried Beans | Soft Flour Tortillas
Sour Cream | Shredded Cheese | Jalapenos | Cinnamon Churros with Caramel & Whipped Cream
Steak | Additional \$3 per person
Guacamole | Additional \$1 per person

DELI BOARD | \$26

Tossed Field Greens with Assorted Dressings | Assorted Breads | Turkey, Ham, & Roast Beef Deli Meats
Variety of Local Cheeses | Lettuce | Tomato | Onion | Pickles | Assorted Condiments | House Made Loaded Potato Salad
Assorted Potato Chips | Cookies or Brownie

URBAN ITALIAN | \$22

Caprese Salad | Cavatappi with Alfredo Cream Sauce | Braised Meatballs | Chicken Cacciatore | Roasted Vegetables | Garlic Bread
Tiramisu

TASTE OF THE SOUTH | \$30

Spinach Salad | Braised Green Beans with Bacon | Southern Style Mac & Cheese | Chef's Famous BBQ Chicken
Homemade Corn Bread | Banana Bread Pudding
Pulled Pork | Additional \$3 per person

PLATED LUNCHES

Plated Lunch includes a choice of salad, fresh bakery rolls & butter, brewed iced tea, & and choice of dessert. Limited to two entrees per event.
There is a \$6 surcharge for combination entrees.

SALADS (CHOOSE ONE)

GARDEN GREENS

Tomato | Cucumbers | Carrots | Croutons

CAESAR SALAD

Charred Tomatoes | Garlic Croutons | Parmesan Cheese
Caesar Dressing

SPINACH SALAD

Strawberries | Goat Cheese | Candied Walnuts
Champagne Vinaigrette

LITTLE GEM

Olives | Tomato | Onion | Pepperoncini | Croutons
Feta Cheese | Italian Vinaigrette

ENTREES (CHOOSE ONE)

CHICKEN PICCATA | \$26

Seasoned & Sauteed Chicken Breast
Fresh Lemon Capers Wine Sauce

ROASTED CHICKEN BREAST | \$26

Herb Pan Gravy

GRILLED SALMON | \$28

Balsamic Tomato Relish

BRAISED SHORT RIB | \$30

Red Wine Onion Jus

PASTA PRIMAVERA | \$22

Parmesan Cheese | Roasted Vegetables
Add Meatball or Chicken | \$4

SIDES (CHOOSE TWO) *Excluding Pasta Primavera*

Parmesan & Basil Mashed Potatoes

Sauteed Seasonal Vegetable

Virgin Olive Oil Heirloom Potato Smash

Charred Snap Peas

Pecan Wild Rice with Door County Cherries

Grilled Asparagus

Southern Style Mac & Cheese

Roasted Broccoli

DESSERTS (CHOOSE ONE)

Creamy New York Style Cheesecake

Flourless Chocolate Cake

Apple Tarte

Strawberry Shortcake



SANDWICHES & WRAPS (STATIONED OR BOXED)

Can be stationed or boxed. Limited to a choice of two sandwiches. All items are served with water, tea, assorted chips, house made loaded potato salad, cookies or brownies.

TURKEY BISTRO WRAP

Smoked Turkey | Sun-dried Tomato Basil Tortilla | Lettuce | Tomatoes | Asiago Cheese | Herb Aioli

SOUTHWESTERN CLUBHOUSE WRAP

Sliced Turkey | Smoked Ham | Spinach Tortilla | Jalapeno Cheese | Lettuce | Tomato | Bacon Aioli

ROASTED VEGETABLE SANDWICH

Portabella | Onions | Red Pepper | Eggplant | Ciabatta Bread | Arugula | Tomato | Garlic Hummus

CLASSIC CHICKEN SALAD SANDWICH

Classic Chicken Salad | Celery | Herbs | Fresh Croissant

ROAST BEEF SANDWICH

Roast Beef | Provolone | Horseradish Cream | Lettuce | Roasted Tomato | Brioche Bun

HAM SANDWICH

Baked Ham | Swiss Cheese | Honey Mustard | Fresh Spinach | Pretzel Bun

SMOKED TURKEY SANDWICH

Smoked Turkey | Havarti Cheese | Tomato | Onion | Cranberry | Mustard | Ciabatta Bun

ITALIAN DELI

Salami | Ham | Pepperoni | Provolone | Lettuce | Tomato | Pesto Aioli | Italian Bread

CHIPOTLE CHICKEN

Grilled Chicken | White Cheddar Cheese | Arugula | Tomato | Chipotle Mayo | Brioche Bun

SELECT ONE OPTION FOR \$20
SELECT TWO OPTIONS FOR \$23

GRAB & GO

SNACKS IN BULK

Muffins	\$28/Dozen
Danishes	\$28/Dozen
Fresh Baked Chocolate Chip Cookies	\$26/Dozen
Fresh Baked Assorted Cookies	\$26/Dozen
Brownies	\$30/Dozen

SNACKS BY CONSUMPTION

Whole Fruit	\$4 Each
Assorted Granola Bars	\$4 Each
Assorted Bags of Chips	\$4 Each
Assorted Candy Bars	\$4 Each
Trail Mix	\$6 Each

BEVERAGES

Assorted Sodas	\$4 Each
Bottled Water	\$4 Each
Fresh Brewed Coffee	\$38/Gallon
Fresh Brewed Tea	\$30/Gallon
Lemonade	\$28/Gallon
Tart Cherry Punch	\$18/Gallon
Red Bull	\$29/Gallon
Individual Cold Brew Coffee	\$7 Each
Assorted Sparkling Water	\$8 Each
	\$6 Each

BREAKS

15 persons minimum for all breaks. *price listed is per person charge*

THE KERNEL | \$12

Warm Homemade Popcorn with choices of 3 toppings | White Cheddar | Cajun | Southwest Spice | Garlic Parmesan | Buffalo Spice Butter

THE ENERGY BOOSTER | \$18

Assorted Granola Bars | Protein Bars | Whole Fruit | Assorted Nuts | Bottled Juices

ENERGY RUSH | \$18

Bags of Trail Mix | Fresh Fruit | Yogurt | Fresh Fruit Smoothies | Red Bull

THE WISCONSIN HAPPY HOUR | \$19

Selection of Local Cheeses | Variety of Dried & Fresh Seasonal Fruits | Assorted Crackers & Pretzels | Sparkling Pellegrino

*Beer & Wine Enhancements available via the Beverage List

BAKERS DELIGHT | \$18

Double Fudge Brownies | Chocolate Chip Cookies | Oatmeal Raisin Cookies | Sugar Cookies | Milk

NORTH SHORE BREAK | \$22

Chef's Selection of Artisanal Cheeses | Charcuterie | Variety of Dried & Fresh Seasonal Fruits | Assorted Crackers
Sparkling Pellegrino

IT'S TEA TIME | \$14

Chef's Selection of 4 Assorted Tea Sandwiches | Assortment of Teas

HEART HEALTHY | \$18

Crudité | Hummus | Grilled Pita | Crackers | Sliced Fresh Seasonal Fruit | Kind Bars | Chef Selection of 2 Infused Waters

BREWERS BREAK | \$18

Popcorn | Pretzel Bites with Wisconsin Beer Cheese | Trail Mix | Assorted Soda

PLATED DINNERS

Plated Dinners Include a Salad, Fresh Baked Rolls, Choice of Dessert, Regular & Decaf Coffee, Tea, and Water

Limited to two entrees per event. There is a \$7 Surcharge Per Person for Combination Entrees

SALADS (CHOOSE ONE)

GARDEN GREENS

Tomato | Cucumbers | Carrots | Croutons

CAESAR SALAD

Charred Tomatoes | Garlic Croutons

Parmesan Cheese | Caesar Dressing

SPINACH SALAD

Strawberries | Goat Cheese | Candied Walnuts

Champagne Vinaigrette

LITTLE GEM

Olives | Tomato | Onion | Pepperoncini Croutons

Feta Cheese | Italian Vinaigrette

ENTREES (CHOOSE ONE)

CHICKEN MARSALA | \$34

Classic Mushroom Marsala Sauce

ROASTED CHICKEN BREAST | \$32

Herb Pan Gravy

GARLIC LIME & BASIL GRILLED SALMON | \$36

Salmon Marinated with Garlic | Lime | Fresh Basil

BRAISED SHORT RIB | \$36

Red Wine Onion Jus

BALSAMIC PORK CHOP | \$34

GRILLED SIRLOIN | \$40

Mushroom Sauce

SLICED NEW YORK STRIP | \$38

Peppercorn Jus

RIGATONI PASTA PRIMAVERA | \$28

Shredded Parmesan Cheese

SAUTEED WHITE FISH | \$32

White Wine Caper Sauce

SIDES (CHOOSE TWO)

Parmesan & Basil Mashed Potatoes

Sauteed Seasonal Vegetable

Virgin Olive Oil Heirloom Potato Smash

Pecan Wild Rice with Door County Cherries

Smoked Gouda Mac & Cheese

Charred Snap Peas

Roasted Broccoli

Fingerling Potatoes

Sauteed Spinach

Grilled Asparagus

DESSERTS (CHOOSE ONE)

Creamy NY Style Cheesecake | Berry Compote

Flourless Chocolate Cake

Dark Chocolate Bread Pudding | Bourbon Caramel Sauce

Apple Tart | Chantilly Cream

Strawberry Shortcake | Fresh Whipped Cream

Tiramisu



DINNER BUFFETS

Twenty persons minimum for all buffets.

All buffets include Regular & Decaf coffee with assorted flavored coffee creamers, hot tea & water station.

FOUR POINTS BUFFET | \$38

Chef's Signature Salad | Seasonal Vegetable Medley | Parmesan & Basil Mashed Potatoes | Herb Baked Bone-In Chicken
Braised Short Rib with Red Wine Onion Jus | Rolls & Butter | New York Style Cheesecake

UNDER THE SEA | \$40

Garden Greens Salad | Pecan Wild Rice with Door County Cherries | Broccoli | Shrimp Scampi
Pan Seared Salmon with Sauteed Spinach & White Wine Cream Sauce | Rolls & Butter | Flourless Chocolate Cake

THE FAJITA GRILL | \$38

Fiesta Caesar Salad | Adobo Grilled Chicken | Citrus Herb Roasted Pork Loin | Mixed Peppers | Onions | Cilantro-Lime Rice
Refried Beans | Soft Flour Tortillas | Sour Cream | Shredded Cheese | Jalapenos | Cinnamon Churros with Caramel & Whipped Cream
Steak | Additional \$3 per person
Guacamole | Additional \$1 per person

URBAN ITALIAN | \$36

Caesar Salad | Cheese Lasagna | Braised Meatballs | Roasted Chicken Cacciatore | Italian Herb Vegetables | Garlic Bread | Tiramisu

TASTE OF THE SOUTH | \$36

Spinach Salad | Braised Green Beans with Bacon | Southern Style Mac & Cheese | Chef's Famous BBQ Chicken
Carolina BBQ Pulled Pork | Homemade Corn Bread | Apple Pie

HORS D'OEUVRES

Prices are based on 50 pieces per order

HOT OPTIONS

Candied Bacon Wrapped Dates Stuffed with Gouda	\$200
Thai Chicken Skewer with Sweet Chili Glaze	\$225
Chimichurri Skirt Steak Skewered with Herbed Roasted Potato	\$240
Miniature Spring Rolls with Sweet Chili Sauce	\$150
Spinach Artichoke Dip on a Pita Crisp	\$150
Parmesan Arancini with Basil Aioli	\$150
Szechwan BBQ Glazed Meatballs	\$200
Bite Sized Jumbo Lump Crab Cakes with Lemon Capers Aioli	\$250
Baked Pretzel Bites with Beer Cheese	\$150
Buffalo Chicken Bites with Wisconsin Blue Cheese & Celery	\$225
Pollo Asado Mini Tacos with Mango Habanero Salsa	\$200
Macaroni and Cheese Lollipops	\$180
Polenta Croquettes with Pimento Cheese	\$180
Spanakopita	\$180

COLD OPTIONS

Charred Cherry Tomato Bruschetta on a Parmesan Crostini	\$145
Antipasti Skewer with Marinated Mozzarella, Grilled Artichoke Hearts, & Kalamata Olives	\$145
Beef Tenderloin Carpaccio Crostini with Truffle Crema & Roasted Mushrooms	\$250
Mediterranean Hummus with Olive Relish on Pita Crisp	\$150
Wisconsin Skewer with Summer Sausage, Wisconsin Cheddar, Gherkin * Virgin Mary Shooter	\$180
Charred Street Corn in Chipotle Tortilla Cup	\$150
Shrimp & Grilled Pineapple Skewer with Sweet Chili Glaze	\$250
Smoked Salmon Crostini with Whipped Cream Cheese, Capers, & Dill	\$250
Crab Salad Served in Cucumber Boat	\$250
Roasted Door County Cherry & Goat Cheese Tarts with Candied Walnuts	\$200
Tuna Poke with Avocado & "Bang Bang" Sauce Served on Crispy Wonton	\$250
Sliced Brie Topped with a Raspberry Compote Served on Rosemary Herb Flatbread	\$100
Roasted Beet Tartare with Honey Ricotta & Mint	\$95

DISPLAYS & STATIONS

Enhance your Dining Experience by Adding One of our Specialty Stations.
Prices are per person unless otherwise noted. Available with Purchase of Buffet or Plated Meal.

STATIONS

An \$150 Attendant Fee will be Applied for Each Station *Minimum of 50 servings*

CARVING STATION *priced per 50 servings*

HONEY GLAZED HAM | \$300
Honey Mustard Glaze

GARLIC & HERB ROASTED TENDERLOIN | \$400
Cognac Cream Sauce

ROASTED TURKEY | \$300
Cranberry Relish | Homemade Gravy

FAJITA STATION

Flour Tortillas | Veggies

CHICKEN | \$18

STEAK | \$21

SHRIMP | \$24

CHICKEN & STEAK | \$21

CHICKEN & SHRIMP | \$24

STEAK & SHRIMP | \$23

PASTA STATION | \$19

Assortment of Pastas | Assortment of Sauces
Choice of 2 Proteins | Veggies

WALKING TACO STATION | \$18

Individual Bags of Cheese Doritos | Fritos | Mexican Ground Beef
Avocado Crème | Shredded Cheddar Cheese | Jalapenos
Pico De Gallo | Sour Cream

SHRIMP STATION | \$24

Jumbo Shrimp Cocktail | 3 Pieces Per Person Estimated Cocktail Sauce

ADDITIONAL ADD ONS:

Pricing Based on 6 oz. portions unless otherwise noted

SMOKED SALMON | \$18

Chive Crème Fraiche | Assorted Crackers

CHILLED OYSTERS \$18

3 per person estimated

DISPLAYS

*Must be in conjunction with hors d'oeuvres. Minimum 20 people.

WARM PRETZELS | \$14

With Variety of Beer Cheese, Mustard, & Caramel Dips

WISCONSIN GRAZING BOARD | \$21

Meats | Local Cheeses | Seasonal Accompaniments

FRESH SEASONAL FRUIT DISPLAY | \$12

WISCONSIN CHEESE BOARD | \$18

Assortment of Local Cheeses | Crackers Accompaniments

VEGETABLE DISPLAY | \$14

with Hummus & Olive Tapenade

CORPORATE PACKAGE

20 Persons minimum for package. Fewer than ten people will be subject to a \$250 surcharge.

Corporate Package includes our Executive AV Package (Projector, Screen, Podium, Microphone, HDMI Cable, Power Cord, AV Cart).

DELUXE CONTINENTAL BREAKFAST

Whole Fruit | Assorted Pastries & Muffins | Assorted Bagels | Variety of Cream Cheeses | Variety of Yogurts with Granola
Infused Water | Coffee | Tea

MORNING BREAK

Gourmet Blend of Regular & Decaffeinated Coffees | Hot or Iced Teas | Assorted Sodas | Bottled Water

DELI BOARD

Tossed Field Greens with Ranch or Balsamic Dressing | Assorted Breads | Turkey, Ham, & Roast Beef Deli Meats
Variety of Local Cheeses | Lettuce | Tomato | Onion | Pickles | Assorted Condiments | House Made Loaded Potato Salad
Assorted Potato Chips

AFTERNOON BREAK

Mix of Cookies & Brownies | Gourmet Blend of Regular & Decaffeinated Coffees | Hot or Iced Teas | Assorted Sodas Bottled Water

\$55/PERSON



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BAR SERVICES

CASH & HOSTED BARS

A minimum of \$500 in sales (applies for on-consumption bars only).

If the minimum is not reached, the client is responsible for the difference.

Bartenders are provided at no additional charge for the first three hours of your event, inclusive of downtime.

One bartender per 100 guests is required. A fee of \$20 per hour will be charged per bartender for each additional hour after three hours.

All bar service is suspended thirty minutes prior to the conclusion of your function.

\$15 Corkage Fee

PACKAGE PRICING

*Priced per person

PREMIUM

Includes Premium Liquor | Preferred Pour Wines | Craft, Import, and Domestic Beer | Soda | Water

First Hour | \$24

Each Additional Hour | \$6

CALL

Includes Call Liquor | House Wine | Craft, Import, Domestic Beer | Soda | Water

First Hour | \$20

Each Additional Hour | \$5

WELL

Includes Well Liquor | House Wine | Domestic Beer | Soda | Water

First Hour | \$18

Each Additional Hour | \$5

BEER & WINE

Includes House Wine | Domestic Beer | Soda | Water

First Hour | \$16

Each Additional Hour | \$5

ON CONSUMPTION PRICING (CHARGE BAR)

PREMIUM	\$12-\$16	DOMESTIC BEER	\$7
CALL	\$9	IMPORT/CRAFT BEER	\$9
WELL	\$7	WINE	\$7
SODA	\$4	WATER	\$4

BAR SERVICES

PREMIUM

KETEL ONE VODKA
BOMBAY GIN
CROWN ROYAL
PATRON SILVER
MAKERS MARK
KRAKEN RUM
BACARDI SILVER
HENNESSEY
JOHNNIE WALKER BLACK
MALIBU
BAILEY'S

CALL

TITOS VODKA
TANQUERAY
JIM BEAM BOURBON
JACK DANIELS WHISKEY
MARTEL COGNAC
JOHNNIE WALKER RED
CAPTAIN MORGAN
BACARDI SILVER
MALIBU
CASAMIGOS TEQUILA
BAILEY'S

WELL

SMIRNOFF
BEEFEATER GIN
SEAGRAM'S 7
EVAN WILLIAMS BOURBON
KORBEL BRANDY
MT GAY GOLD RUM
MT GAY SILVER RUM
J & B SCOTCH
JOSE CUERVO
MALIBU
BAILEY'S

DOMESTIC BEER SELECTIONS:

Miller Lite | Bud Light | Budweiser | Michelob Ultra | Miller High Life

CRAFT/IMPORT BEER SELECTIONS:

Heineken | Corona | Seasonal Leinenkugel | Spotted Cow | Lagunitas IPA

HOUSE WINE:

Chardonnay | Riesling | Pinot Grigio | Cabernet | Merlot | Pinot Noir

SODA:

Pepsi | Diet Pepsi | Sierra Mist | Mt. Dew

AUDIO VISUAL

WiFi is complimentary throughout the entire hotel. If you require additional equipment that is not listed, please contact your sales manager for a proposal. Last Minute Additional Add Ons are Subject to a \$50 Surcharge

PACKAGES

Planner Package 10 x 10 Screen Power Cord Power Strip AV Cart	\$200
Presenter Package 10 x 10 Screen LCD Projector Power Cord Power Strip AV Cart	\$350
Executive Package 10 x 10 Screen LCD Projector HDMI Cable Power Cord Power Strip AV Cart Podium Wireless Microphone	\$600
Crystal Package 8 x 8 Screen LCD Projector HDMI Cable Power Strip Power Cord	\$250
Skylight Package LCD TV HDMI Cable Power Strip Power Cord	\$200

PROJECTOR SCREENS

10 X 10 Screen	\$175
8 x 8 Screen	\$100
6 x 6 Screen	\$75
60-inch TV with Stand	\$150

AUDIO

Audio Hook Up	\$50
Wireless Remote	\$25
Wireless Lavalier Microphone	\$75
Wireless Handheld Microphone	\$75
Catch Box Soft Throwable Handheld Mic	\$50
4 Channel Mixer Required if 2 or More Audio Components are Requested	\$75
8 Channel Mixer Required if 5 or More Audio Components are Requested	\$150

VISUAL

HDMI Cable	\$50
LCD Projector	\$200
75' VGA Cord	\$25

ACCESSORIES

Easel	\$25	Flip Chart with Markers	\$50	Additional Flip Chart Paper	\$15
White Board with Markers	\$40	Extension Cord	\$25	Power Strip	\$25
Conference Phone	\$100	LAN Internet Service	\$150	Pipe & Drape – Per Panel	\$30
Up Lighting	\$25	Stage	\$400	Dance Floor	\$400
				Podium	\$75

CATERING & EVENT POLICIES

THE FOOD & BEVERAGE

The North Shore Ballroom is the Exclusive Food and Beverage Provider for all Events Held at Four Points Milwaukee North Shore. No Beverage or Food of any kind will be Permitted to be brought into the Facilities by the Patron or any of the Patron's Guests or Invitees. Remaining Food Items will not be boxed up to go at the end of the Event.

THE MENUS

Menu selections and other details pertinent to your functions are required to be submitted to the Sales Manager 21 days prior to the first function date. The Sales Manager will assist you in selecting the proper menu items and arrangements to ensure a successful event. All details and pricing are subject to the policies on the final event order contract.

Special dietary needs: our chef can prepare and meet most special dietary or vegetarian needs. Please make your request twenty-one (21) business days in advance to your catering sales manager. The hotel may not be able to fulfill any requests made without twenty-one (21) days' notice. Children: special pricing is available for children ages three to ten (3-10) attending your function.

PRICES & FEES

Prices quoted do not include the service charge (22%) and current sales tax. A service charge (22%) will apply to all food, beverage, equipment, and labor charges. Current state and local taxes will apply to all food, beverage, and equipment rentals. Customers claiming tax exempt status must provide satisfactory evidence of such exemption for the state of Wisconsin.

Prices are subject to change without notice due to fluctuating market prices; guaranteed prices will be confirmed when menu items are selected.

TIMELINE

All service times are based on one (1) hour meal services unless otherwise approved by the catering sales manager and stated on event order. Additional fees will be charged if an event runs longer than its stated end time. All events must end by 11pm.

DÉCOR & ROOM LAYOUT

What's Included: Banquet Chairs, Tables, Napkins (choice of standard colors), Servers, Day-of Event Staff, Glassware, China, & Silverware.

Black and white linen available at an additional charge.

When choosing décor for your event, please keep in mind the following:

- ✓ no items may be affixed to any wall or columns
- ✓ no open flames
- ✓ all items must be removed upon the completion of the event
- ✓ The North Shore Ballroom is not responsible for items damaged or left after the event
- ✓ we allow pre-arranged advance access to event rooms based on availability

CATERING & EVENT POLICIES

The North Shore Ballroom does not provide décor nor provide décor services if needed or requested an additional set up fee of \$200 per hour is applied

Desired room layouts are due twenty-one (21) days prior to the first day of events. An additional \$200 fee is applied to excessive room set-up changes that occur within seventy-two (72) hours of scheduled event start time.

BEVERAGE & FOOD MINIMUMS

The North Shore Ballroom food and beverage minimum can vary depending on the type and size of the event as well as seasonal demand. Minimums will be applied after the scope of the event has been reviewed.

ROOM RENTAL

Room rental is based on a sliding scale in conjunction with the food and beverage minimum.

CONTRACTS

A signed copy of the contract will be provided to hold event space. The signed contract state terms, addendum and constitute the entire agreement between the clients and Four Points Milwaukee North Shore.

The sales manager will provide an event order outlining all catering services provided and an event check with an itemized list of all known charges 30 days prior to the first event date. Both the event order and event check must be signed by the client to initiate event details 21 business days prior.

RESERVATIONS & PAYMENT

There is a required non-refundable deposit based on your food & beverage spend to secure your date at contract signing. All holdings without a deposit are subject to booking another event without notice. Deposit schedule will be outlined in your contract with dates and amounts due.

All payments are non-refundable. We accept all major credit cards or checks.

CANCELLATION

The North Shore Ballroom reserves the right to assess cancellation fees. All deposits are non-refundable.

CANCELLATION FEES

0-90 days	100%
91-180 days	50%
180+ days	25%



Contact Us

We know you are excited, and so are we!

We would love to begin this journey with you.

Don't hesitate to reach out us with any questions you might have!



Text/Call: (414) 251-3638



sales@fourpointsmilwaukee.com



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