



**Best  
Western  
PLUS<sup>®</sup>**

**InnTowner Madison**

---

# Catering Menu

# Table of Contents

<b>All-Inclusive Packages</b>	<b>Page 3</b>
<b>Beverage Stations</b>	<b>Page 4</b>
<b>Breakfast Options</b>	<b>Pages 5-6</b>
<b>Specialty Breaks</b>	<b>Page 7</b>
<b>Pizza From Scratch</b>	<b>Page 8</b>
<b>Buffet</b>	<b>Pages 9-11</b>
<b>Plated Meals</b>	<b>Pages 12-15</b>
<b>Hors d'Oeuvres</b>	<b>Pages 16-18</b>
<b>House-Made Desserts</b>	<b>Page 19</b>
<b>Custom Bar</b>	<b>Page 20</b>
<b>Banquet Facilities</b>	<b>Pages 21-23</b>

# All-Inclusive Packages

## **PARK**

Specialty Break  
Plated Dinner Service  
Base Price: \$45/person

## **VILAS**

2 Specialty Breaks  
Base Price: \$39/person

## **GREENBUSH**

Breakfast  
Specialty Break  
Base Price: \$30/person

## **UNIVERSITY**

Lunch  
2 Specialty Breaks  
Base Price: \$54/person

## **STATE**

Breakfast  
Lunch  
2 Specialty Breaks  
Base Price: \$64/person

## **REGENT**

Breakfast  
2 Specialty Breaks  
Lunch  
Dinner  
Base Price: \$89/person

---

## **MONROE**

minimum of 30 guests  
'Crafted Cocktail Hour' Selection  
Two Beverage Stations  
Base Price: \$33/person

## **SHOREWOOD**

minimum of 30 guests  
Plated or Buffet Dinner  
One Beverage Station  
Base Price: \$41/person

# Beverage Stations

## CLASSIC WARM-UP

Regular Coffee  
Decaffeinated Coffee  
Hot Water  
Assorted Teas

## WINTER DAY

Hot Cocoa  
Hot Apple Cider  
Cinnamon Sticks  
Miniature Marshmallows

## LEMONADE STAND

*SELECT 3:*  
Lemonade  
Strawberry Lemonade  
Apple Juice  
Grape Juice  
Orange Juice  
Cranberry Juice

## CARBONATION STATION

Assorted Pepsi Products  
*INCLUDING*  
Pepsi  
Diet Pepsi  
Sierra Mist  
Mountain Dew  
Mug Root Beer

# Breakfast Buffet

## THE INTTOWNER

### Beverages

Skim & 2% Milk  
Assorted Fruit Juices  
Assorted Hot Teas  
Regular & Decaffeinated Coffee

### Dry Goods

Cold Cereals  
Plain Bagels  
Assorted Pastries  
Assorted Mini Muffins  
Whole Wheat & Sourdough Bread

### Dairy

Vanilla Yogurt  
Strawberry Yogurt  
Hard-Boiled Eggs  
Cream Cheese  
Whipped Butter

### Fruit

Bananas  
Oranges  
Freshly Cut Strawberries  
Freshly Cut Melon Medley

### Dry Goods

Scrambled Eggs  
Golden Hash Browns  
Sausage OR Bacon (Rotates Daily)

### Toppings

Assorted Fruit Jellies

# Additional Breakfast Options

## **GOLDEN OATS**

Add \$2

Steel Cut Oatmeal  
Granola  
Local Honey  
Brown Sugar  
Fresh Fruit Compote  
Fresh & Dried Berries

## **FLAPJACKS**

Add \$3

Golden Pancakes  
Maple Syrup  
Strawberries & Blueberries  
Fruit Preserves  
Chocolate Chips  
Whipped Cream

---

## **BREAKFAST BURRITOS**

Add \$4

Warm Flour Tortillas  
Scrambled Eggs  
Diced Ham or  
Chorizo Sausage  
Golden Hash Browns  
Shredded Cheddar Cheese  
Salsa

Sour Cream  
Vegetables  
Pico de Gallo

# Specialty Breaks

Breaks include coffee, soda, & water

## PARFAIT STATION

Granola  
Local Honey  
Fresh Fruit Compote  
Fresh & Dried Berries  
Strawberry & Vanilla Yogurts

## MORNING GLORY

Mini Muffins  
Granola Bars  
Assorted Pastries  
Assorted Whole Fruit  
Individual Yogurt Cups

## BUILD-YOUR-OWN TRAIL MIX

M&Ms  
Granola  
Mixed Peanuts  
Chocolate Chips  
Mini Marshmallows  
Dried Cranberries & Raisins

## MIDWESTERNER

Cheese & Sausage Tray with Crackers  
Wisconsin Cheese Curds  
Potato Chips & Dip  
Chocolate Chip Cookies

## PICNIC BASKET

Seasonal Fruit Platter  
Assorted Cheeses and Crackers  
Cocktail Sandwiches  
Crispy Rice Squares

## CAMP RANDALL

Butter-Flavored Popcorn  
Kettle Corn  
Mixed Peanuts  
Mini Corn Dogs  
Dessert Bars

# Pizza From Scratch

\$19 per hand-tossed 16" pizza

## **WISCONSIN CLASSIC**

A blend of five cheeses: Parmesan, mozzarella, cheddar, provolone, and Colby-jack

## **VEGGIE**

Green bell peppers, onion, fresh tomato and spinach with mozzarella cheese & zesty tomato sauce

## **SAUSAGE**

Perfectly-flavored sausage with mozzarella cheese and zesty tomato sauce

## **PEPPERONI**

Mild pepperoni piled on with mozzarella cheese and zesty tomato sauce

## **MARGHERITA**

Sliced tomatoes and fresh basil with fresh mozzarella and Parmesan cheeses with olive oil

## **EVERYTHING**

Sausage, pepperoni, mushrooms, onion, green bell peppers, mozzarella cheese and zesty tomato sauce

\*Substitute a lunch option for a pizza buffet free of charge\*



# Build Your Own Buffets

Includes homemade soup du jour, sandwich toppings, and condiment packs

**Lunch Functions:** Select 2 Sandwich Options, 2 Salads, 2 Snacks, 1 Dessert

**Dinner Functions:** Select 3 Sandwich Options, 2 Salads, 3 Snacks, 2 Desserts

## Sandwich Options

Honey Ham  
Sliced Turkey  
Roast Beef  
Veggie

---

## Side Options

### Salads

Cole Slaw  
Caesar Salad  
Potato Salad  
Macaroni Salad  
Fresh Fruit Salad

### Snacks

Party Mix  
Whole Fruit  
Granola bars  
Tortilla Chips & Salsa  
Individual Bags of Potato Chips

### Desserts

Lemon Bars  
Crispy Rice Bars  
Chocolate Brownies  
Peanut Butter Cookies  
Chocolate Chip Cookies

# Build Your Own Buffets

Includes freshly-baked rolls

**Lunch Functions:** Select 2 Entrees, 1 Starch, 1 Vegetable, 1 Salad

**Dinner Functions:** Select 2 Entrees, 2 Starches, 2 Vegetables, 2 Salads

## Entree Options

Florentine Lasagna  
Chicken Parmesan  
Chicken Marsala  
Pasta Primavera  
Vegetable or Chicken Stir Fry

---

## Side Options

### Vegetables

Green Beans Almandine  
Basil Carrots  
Corn O'Brien  
Sautéed Seasonal Vegetables  
Steamed Seasonal Vegetables

### Salads

Potato Salad  
Caesar Salad  
House Salad  
Macaroni Salad  
Fresh Fruit Salad

### Starches

Garlic Mashed Potatoes  
Baked Potato with Sour Cream  
Stuffing with Gravy  
Long Grain Wild Rice Pilaf  
Seasoned Buttered Pasta

# Themed Buffets

Add \$5 for Lunch Buffets

## TAIL GATE

Hamburgers  
Hot Dogs  
Brats  
Macaroni Salad  
Corn O'Brien  
Seasonal Fruit Platter  
Potato Chips and Dip  
Sliced Wisconsin Cheese  
Assorted Condiments  
Homemade Chocolate-  
Chip Cookies

## GRANDE BUFFET

Sort & Hard Shelled Tacos  
Seasoned Taco Meat  
Shredded Caritas  
Shredded Cheese  
Chopped Lettuce  
Diced Tomatoes  
Refried Beans  
Spanish Rice  
Three-Cheese Quesadillas  
House-Made Tres Leeches Cake

## LITTLE ITALY

Garlic Breadsticks  
Fresh House Salad  
Choice of Pasta (SELECT 2):  
Fettuccine  
Spaghetti  
Penne  
Rigatoni

Choice of Sauce (SELECT 3):  
Marinara  
Tomato & Meat Sauce  
Garlic Cream Alfredo  
Pesto Cream  
Fresh House Salad  
Cesar Salad  
House-Made Tiramisu

# Savory Plate Selections

Plated meals for both lunch and dinner functions are served with freshly-baked rolls & chef's choice of one starch and one vegetable.

**Lunch Functions:** Choose between soup du jour *or* tossed salad

**Dinner Functions:** Soup du jour, tossed salad, and chef's choice of dessert included

Two Entrée Selections Permitted per 50 guests. \$25 set-up fee applies for groups under 25.

---

## Wingra Entrees

### Baked Cod or Tilapia

Your choice between a boneless fillet of cod or tilapia, lightly herb-seasoned and served with tartar sauce and a lemon wedge

### Pasta Primavera

Seasonal vegetables, garlic, olive oil, white wine, fresh herbs, parmesan, cream, tossed with penne noodles. Served with garlic breadsticks instead of fresh-baked rolls.

### Stuffed Portabella Sandwich

Marinated and grilled portabella mushroom cap stuffed with spinach & artichoke dip served on a toasted brioche bun

### Vegetable or Chicken Stir Fry

Pea pods, broccoli, water chestnuts, bell peppers, and teriyaki glaze, served with white rice in addition to chef's choice of starch

# Savory Plate Selections

---

## Kegonsa Entrees

Add \$2

### **Florentine Lasagna**

Hearty homemade lasagna layers with Italian alfredo sauce, four cheese blend, artichokes, spinach, and red peppers. Served with garlic breadsticks.

### **Chicken Parmesan**

Lightly breaded & pan-sautéed chicken, then baked with marinara sauce, parmesan, and mozzarella cheese. Served over fettuccini. Served with garlic breadsticks.

### **Chicken Santa Fe**

Marinated grilled chicken breast with a white wine sauce with zucchini, red peppers, and corn served with rice and mixed vegetables.

### **Chicken Marsala**

Tender, lightly-floured chicken breast served in a Marsala and wild mushroom sauce served with garlic mashed potatoes and mixed vegetables.

# Savory Plate Selections

---

## Monona Entrees

Dinner Only • Add \$3

### Rum-Glazed Shrimp & Mango Skewers

Three skewers with our famous house seasoning, jumbo shrimp grilled with mango and pineapple, brushed with a rum glaze, brown sugar, and ginger served on a bed of rice with mixed vegetables.

### Grilled Salmon

8-ounce salmon filet grilled and finished with garlic butter served with garlic mashed potatoes and mixed vegetables.

### Beef Sirloin

Roast sirloin marinated with our house seasoning served with roasted red potatoes and grilled asparagus.

### Honey Garlic Pork Tenderloin

8-ounce pork tenderloin marinated and served with a honey garlic sauce served with garlic mashed potatoes and mixed vegetables.

# Savory Plate Selections

---

## Mendota Entrees Dinner Only • Market Price

### Prime Rib

A juicy cut of prime rib with au jus and creamy horseradish served with garlic mashed potatoes and mixed vegetables.

### Beef Tenderloin

Tender cut beef marinated with our house seasoning and finished with a mushroom demi glaze sauce served with roasted red potatoes and grilled asparagus.

# Individual Hors D'oeuvres

## Small Plate serves 25

## Large Plate serves 50

Cheese and Sausage Tray with Crackers

\$65

\$105

Fresh Vegetable Platter

\$50

\$80

Seasonal Fruit Platter

\$50

\$80

Cubed Fruit & Cheese Skewers

\$60

\$95

Caprese Kabobs

\$60

\$95

Assorted Cocktail Sandwiches

\$65

\$105

(SELECT 2): Ham, Turkey, Roast Beef, Veggie

Pinwheels (SELECT 1):

\$50

\$80

Shrimp with Cucumber and Dill Wrapped in a  
Spinach Tortilla; Chicken and Tomato Wrapped in a  
Tomato Basil Tortilla; Garden Vegetables Wrapped in  
a Flour Tortilla



# Individual Hors D'oeuvres

	<b>Small Plate</b> serves 25	<b>Large Plate</b> serves 50
Chicken Pot stickers	\$50	\$80
Kabobs with Grilled Vegetables		
<b>Chicken</b>	\$50	\$80
<b>Beef</b>	\$55	\$90
Petite Swedish Meatballs	\$40	\$65
Stuffed Mushroom Caps		
<b>Bread Stuffing</b>	\$45	\$70
<b>Crab or Sausage Stuffing</b>	\$50	\$80
Vegetarian Spring Rolls	\$45	\$70
Buffalo Chicken Wings	\$55	\$90
Wisconsin Cheese Curds	\$65	\$100
Bite-Size Three-Cheese Quesadillas	\$45	\$70
Broccoli Cheddar or Jalapeno Poppers	\$50	\$80
Rum-Glazed Shrimp & Mango Dip	\$75	\$120
Wisconsin Fish Fry Slider Station	\$80	\$130

Prices Do Not Include 20% Service Charge Or Tax

# Crafted Cocktail Hours

## CHEF'S CHOICE

Our Chef's Cocktail Hour menu designed especially for you is sure to leave each of your guests raving. Inform us of any dietary restrictions or special considerations and we'll take it from there!

Included in package

## HAPPY HOUR

Chicken Pot stickers  
Vegetarian Spring Rolls  
Buffalo Chicken Wings  
Bite-Size Three-Cheese Quesadillas  
Broccoli Cheddar *or* Jalapeno Poppers

Add \$4

## GARDEN PARTY

Caprese Kabobs  
Choice of Pinwheel  
Seasonal Fruit Platter  
Bread-Stuffed Mushroom Caps  
Rum-Glazed Shrimp & Mango Dip

Add \$4

## TASTE OF WISCONSIN

Fresh Vegetable Platter  
Wisconsin Cheese Curds  
Petite Swedish Meatballs  
Cubed Fruit & Cheese Skewers  
Wisconsin Fish Fry Slider Station  
Cheese & Sausage Tray with Crackers

Add \$5

# House-Made Desserts

Tiramisu	\$4
Tres Leeches Cake	\$5
New York Style Cheesecake	\$6
Cinnamon Raisin Bread Pudding	\$5
Miniature Custard-Filled Fruit Tarts	\$6
Fudge Brownie with Vanilla Ice Cream	\$4

# Customized Bar Service

There are three ways of sponsoring your guests' bar beverages: by sponsoring specific items (i.e. pinot noir and one full barrel of beer); by sponsoring all beverages within a certain time-frame; or by handing out drink tickets and paying based on consumption. Please speak with your Sales Representative for more information.

## Beer

priced per half barrel

Domestic Products	\$275
Import Products	\$300
Craft & Local Beers	\$300

## Wine

priced per bottle

House Chardonnay	\$22
House White Zinfandel	\$22
House Cabernet Sauvignon	\$22
House Merlot	\$22
House Pinot Noir	\$22
House Champagne	\$22
Other Wine & Champagne Selections	Market Price

## Cash Bar

Liquor	\$4.75 - \$7.50
Bottled Beer	\$4 - \$5
Glass of Wine	\$5.50

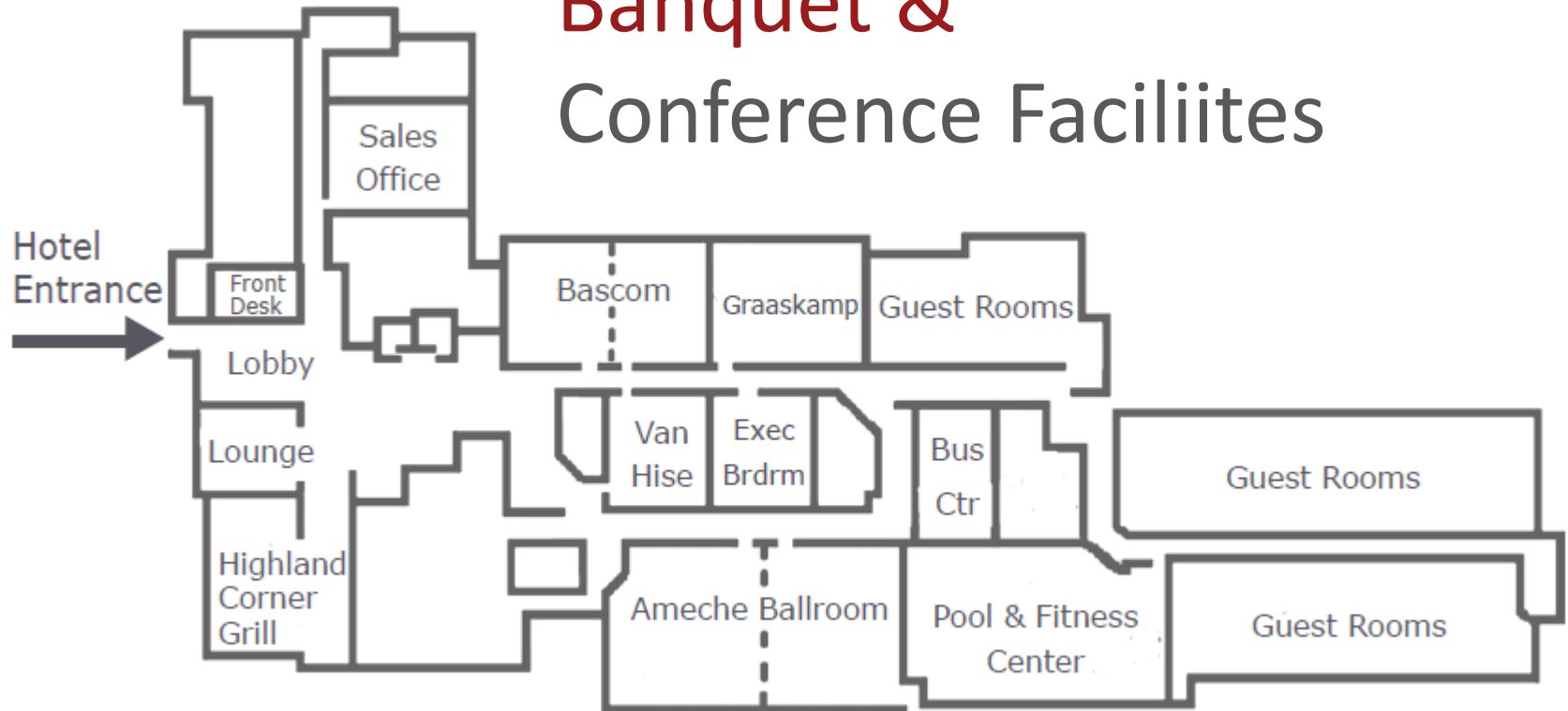
## Sponsored Bar

Liquor	\$4.75 - \$7.50
Bottled Beer	\$4 - \$5
Glass of Wine	bottles only

## Bar Set-Up Policy

Bartender fee of \$100 (plus tax) applies.  
If group bar sales exceed \$500, fee is waived.

# Banquet & Conference Facilities



Meeting Room	Dimensions	Sq. Ft.	Height	Theater	Classroom	Conference	U-Shape	Reception
Ameche Grand Ballroom	37' x 68'	2,516	12'	250	160	-	70	150
Ameche A	36' x 37'	1,332	12'	150	80	-	35	130
Ameche B	32' x 37'	1,184	12'	125	70	-	35	100
Bascom Banquet Room	27' x 48'	1,296	9' 9"	115	75	50	35	100
Bascom A	27' x 24'	648	9' 9"	60	35	25	15	50
Bascom B	27' x 24'	648	9' 9"	60	35	25	15	50
Executive Boardroom	27' x 24'	648	10' 8"	-	-	12	-	-
Graaskamp	36' x 30'	1,080	10' 8"	-	40	-	-	-
Van Hise	27' x 24'	648	10' 8"	50	35	25	15	50

# Banquet & Conference Facilities

## Ameche Grand Ballroom

Our Ameche Grand Ballroom offers ample space and plenty of warmth. Business meetings are made easy with our complimentary high-speed Internet, 20-foot recessed screen, and built-in LCD projector. With 12 large windows for natural lighting in addition to a 12-foot ceiling and variety of lighting options, the Ballroom creates a comfortable atmosphere for business meetings and social events alike.



## Bascom Banquet Room

Featuring soundproof air walls, the 1,300 square-foot Bascom Banquet Room accommodates a variety of seating configurations and can be divided into two separate rooms. This open and inviting space is a favorite for meeting planners and educators in addition to those seeking an intimate space for cocktail parties or receptions.



# Banquet & Conference Facilities



## Executive Boardroom

The InnTowner's Executive Boardroom is designed to encourage discussion and work in a private, comfortable, and state-of-the-art setting. Features an InFocus Monopad© with all necessary hook-ups for you to facilitate your presentation or conference call, complimentary Internet, executive seating, a private washroom, and more.

## Graaskamp Meeting Room

Featuring tiered seating with high-speed hardwired access to each seat, the Graaskamp meeting room is a favorite of each meeting attendee that occupies it! Additional amenities include an InFocus Monopad©, recess screen, LCD projector, white board, and more.



## Van Hise Meeting Room

This 650 square-foot room offers a versatile option for a small business meeting or social event. The seating configuration in the Van Hise Room can be easily customized to fit your needs for up to 50 guests.