

W E D D I N G

P A C K A G E S

— AT THE —

BRADLEY SYMPHONY CENTER



M*S***O** MILWAUKEE SYMPHONY ORCHESTRA



THE ATRIUM

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Located on the second floor of the Pavilion, this space is a flexible gathering space, with the feel of a banquet hall and the look of grand excellence. With seating for dinner for 350 guests and floor-to-ceiling views of downtown Milwaukee, the Atrium is the perfect space for a wedding celebration.



THE GRAND LOBBY

: A breathtaking three-story lobby with marbled piers under the silver-leafed
 : plaster of the geometrically molded ceiling, the towering etched mirrors
 : and two giant chandeliers, all reflecting the high Art Deco style of the
 : 1920's. This area, including its terrazzo floor and Juliet balcony, has been
 : preserved to hold the space's unique historic design and will continue to
 : serve as a nod to the past and the theater's distinctive time stamp in history.

THE GALLERY

: This inviting and large 6,430 square foot lobby
 : and pre-function space, off 2nd Street and Wisconsin
 : Avenue will carry an all new design, certain to entice
 : and welcome your guests. The Gallery will include
 : a coat check and a built-in bar.





WEDDING PACKAGES

DOLCE PACKAGE

LEVEL 1

Selection of Three Passed Hors D'oeuvres
Three-Course Plated Dinner featuring choice of salad, bakery fresh rolls and butter, choice of plated entree, with coffee and tea service

TENUTO PACKAGE

LEVEL 2

Five Hour Hosted Wine, Beer, Soda and Bottled Water Package
(Additional hours may be added for \$8/guest/hour)
Selection of Three Passed Hors D'oeuvres
Three-Course Plated Dinner featuring choice of salad, bakery fresh rolls and butter, choice of plated entree, with coffee and tea service
Uplights Package - Set of 18

LEGATO PACKAGE

LEVEL 3

Five Hour Hosted Deluxe Spirits, Deluxe Wine, Beer, Soda and Bottled Water Package
(Additional hours may be added for \$10/guest/hour)
Selection of Four Passed Hors D'oeuvres
Three-Course Plated Dinner featuring choice of salad, bakery fresh rolls and butter, choice of plated entree, with coffee and tea service
Uplights Package - Set of 18
Your Wedding featured on the Wisconsin Avenue Marquee

LEVELS 1-3 INCLUDE

- Three Course Dinner Menu
- Fine china, flatware and glassware
- Chairs, tables, floor length white linens, cake table, place card table, gift table
- Complimentary menu tasting for up to four people
- Customized floor plans
- Service of wedding cake

PRESTO PACKAGE

ELOPEMENT PACKAGE - \$1500

Get married
with 10 - 20 of your closest
family and friends!

INCLUDES

- 3 hour access
- Champagne Toast
- Assorted mini-desserts (Chef's choice)
- One bartender for cash bar
- Optional live stream and recording services
- Chairs, lined cabaret tables, china, flatware and glassware
- Customized floor plans
- Service of wedding cake





HORS D'OEUVRES

Brie and Fig Crostini (V)
Imported brie, fig jam, orange zest

Sesame Seared Ahi Tuna Wonton
Seaweed salad, wasabi cream

Smoked Salmon Cracker
Crème fraiche, capers, red onion

Braised short rib on sweet potato bite
Crispy onions, apple cider reduction

Bacon Wrapped Dates
Red pepper coulis

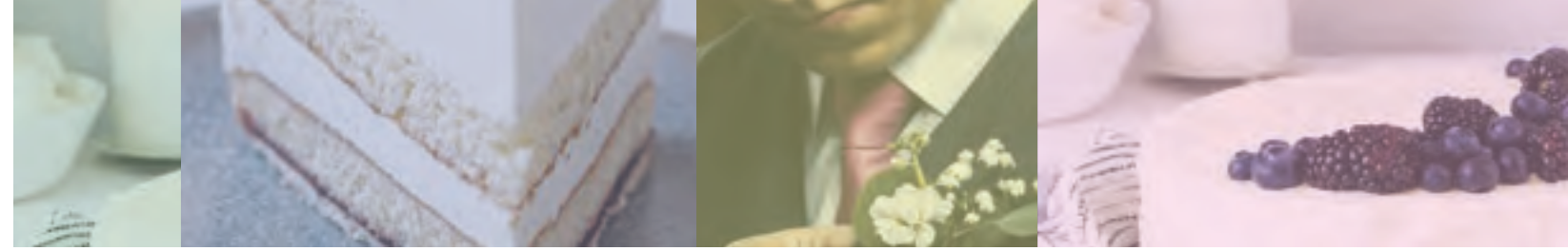
Sausage Stuffed Mushrooms
Herb crumbs

Vegetable Spring Roll (V)
Sweet chili sauce

Crab Cake
Lemon aioli

SIGNATURE ENTRÉES

	DOLCE	TENUTO	LEGATO
Rosemary Garlic Roasted Chicken (GF) <i>Artichokes, wild mushrooms, asparagus, natural jus, and honey-roasted sweet potatoes</i>	\$72	\$112	\$131
Braised Beef Short Ribs (GF) <i>Caramelized Cipollini onions, wilted Brussels sprouts, carrots, bacon, and garlic mashed potatoes with red wine demi glace</i>	\$83	\$123	\$142
Charred Cauliflower Steak (GF)(Vegan) <i>Baby zucchini, red pepper chimichurri, and gremolata with lime zest</i>	\$64	\$104	\$123
Pan-Roasted Atlantic Salmon (GF) <i>Heirloom potatoes, sweet corn, and roasted tomatoes with Meyer lemon butter</i>	\$72	\$112	\$131
Black Pepper Crusted Filet <i>8oz filet with soft chive polenta and grilled leeks with romesco</i>	\$83	\$123	\$142



LATE NIGHT SNACKS

LOADED POTATO PUFF BAR | \$11

Crisp Potato Puffs

Nacho Cheese Sauce (V)

Ground Beef Taco Meat

Applewood smoked bacon crumbles, green onions, caramelized onions, pico de gallo, sour cream, and jalapenos

TRIO WING BAR | \$12

House seasoned roasted wings tossed in house BBQ, teriyaki and sesame seeds, and classic buffalo sauces served with ranch and blue cheese dressings, celery, and carrot sticks

NACHO BAR | \$10

Crispy nacho chips with chicken and beef, pico de gallo, salsa verde, guacamole, diced tomatoes, sour cream, diced onions, jalapenos, nacho cheese sauce

WISCONSINITE | \$8

Milwaukee Mix Popcorn

Milwaukee Pretzel Company Pretzels

Beer cheese and assorted mustards

Cheese Board

Cheddar, Swiss, cheese curds, and Usinger's beef sticks

GOURMET MAC N CHEESE TABLE choose three | \$12

Traditional Mac and Cheese (V) with herb crust

Buffalo Chicken with jack and blue cheese

Smoked Pork and Green Chili with cheddar cheese

Chorizo and Jack Cheese with tortilla crust

BISTRO MINI BURGERS | 2 for \$12 | 3 for \$16

To meet all your guest cravings! Served on brioche buns.

Turkey Burger

Swiss cheese and sautéed mushrooms

Beer Cheese Burger

Sliced dill pickle and tomatoes

Cheddar Cheese Burger

Caramelized onion jam

Southwest Burger

Habanero cheese, tomato, lettuce, red onion, applewood bacon, and southwest ranch

Impossible "Burger" (100% plant based)

American cheese, tomato, lettuce, and dill pickle chipotle lime aioli

LATE NIGHT PIZZA 16-inch pizzas

BBQ Pork | \$35

Caramelized onions, fresh cilantro, and mozzarella and Parmesan cheeses with our homemade BBQ sauce

Cheese and Tomato | \$30

Classic tomato, basil, and mozzarella with extra virgin olive oil and Parmesan cheese

Meatlovers | \$38

Capicola, pepperoni, salami, mozzarella and Parmesan with fresh basil

(GF) Gluten Free | (V) Vegetarian



BEVERAGES

COCKTAIL HOUR

PREMIUM SPIRITS

Absolute Vodka, Bombay Dry Gin, Jose Cuervo Especial Tequila, Bacardi Rum, Bacardi 8 Rum, Jim Beam Bourbon, Dewars Scotch, Jack Daniels Whiskey, Christian Brothers Brandy

DELUXE SPIRITS

Tito's Vodka, Twisted Path Vodka, Henrick's Gin, Rehorst Gin, Casamigos Anejo Tequila, Captain Morgan Spiced Rum, Maker's Mark Bourbon, J.Henry & Son's Bourbon, Jameson Irish Whiskey, Glenlivet 12 Scotch, Korbel Brandy, North 40 Brandy

PREMIUM WINES

Chateau St. Michele Riesling, Da Vinci Pinot Grigio, Murphy Goode Merlot, Alamos Malbec, Conundrum Red Blend

DELUXE WINES

Kim Crawford Sauvignon Blanc, Kendall Jackson Chardonnay, Josh Cabernet, La Crema Pinot Noir

DOMESTIC BEER & SELTZERS

Miller Lite, Miller High Life, Coors Light, O'Douls, White Claw Black Cherry and Mango

MICROBREW BEER

New Glarus Spotted Cow, Fat Tire Amber, Modelo Especial, City Lights Hazy IPA, Lagunitas IPA, Sprecher Seasonal Selection, Press Hard Seltzer

CRAFT SODAS

Sprecher Root Beer, Sprecher Cream Soda, Sprecher Orange Dream

ASSORTED SOFT DRINKS

Coke, Diet Coke, Sprite, Barq's Root Beer, Sparkling Water, and Bottled Water



HOSTED BAR PACKAGES

Bartender Fee: \$125 /4 hour shift. \$25 each additional hour.

	3 hours	Additional hours	Under age 21 per hour
Premium Beer, Wine and Soda	\$30/person	\$12/person	\$5/person
Premium Hosted Brands	\$35/person	\$14/person	\$5/person
Deluxe Hosted Brands	\$38/person	\$16/person	\$5/person



W E D D I N G

OF YOUR DREAMS

— AT THE —

BRADLEY SYMPHONY CENTER



BECKER DESIGN



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