

# W E D D I N G

## P A C K A G E S

— AT THE —

BRADLEY SYMPHONY CENTER

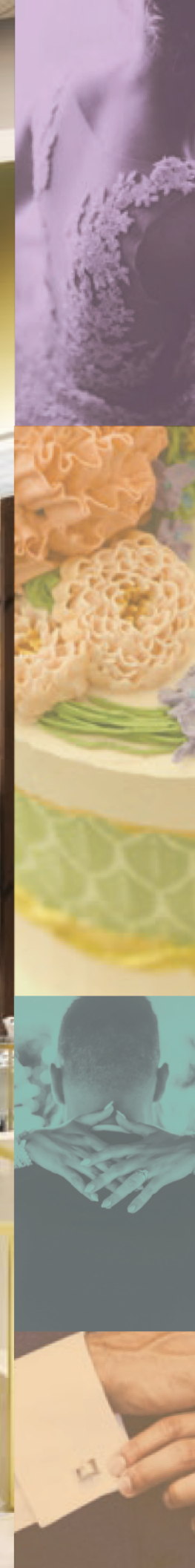


resonance  
food co.

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*

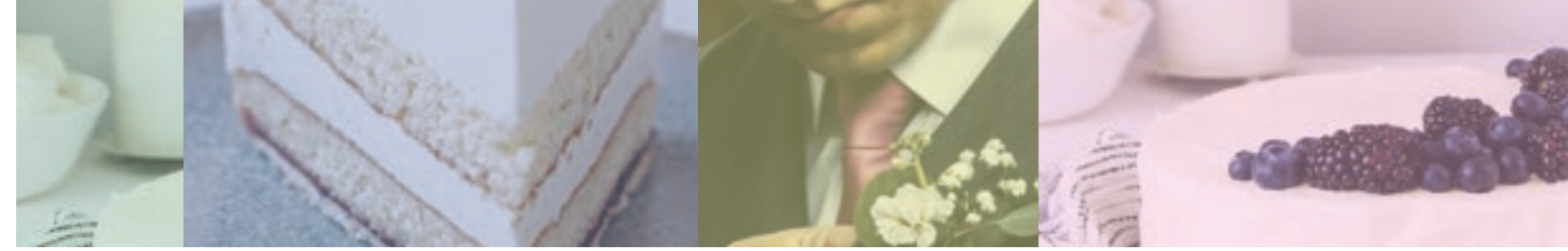
Sausage Stuffed Mushrooms  
*Herb crumbs*

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



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OF YOUR DREAMS

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BECKER DESIGN

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212 WEST WISCONSIN AVENUE MILWAUKEE, WI 53203 [RESONANCEFOODCO.COM](http://RESONANCEFOODCO.COM)