BANQUET PLANNING GUIDE
OUR PROMISE TO YOU

The University Club has served the greater University of Wisconsin community for over 100 years. Our staff strives to provide expert guidance during the planning process & flawlessly execute service on the day of your event. Our talented culinary team seeks to produce wonderful, made-from-scratch cuisine, created with the highest quality ingredients available. This guide is just a sampling of our most popular menu items. Please let us know if you would like to customize your menu in any way & we will happily schedule an appointment where we can bring your ideas to life.

TABLE OF CONTENTS

Breakfast Selections ....................... 3
Plated Lunch Options ................. 4
Lunch Buffet Selections ............... 5
Hors D’oeuvre Per Dozen .......... 7
Hors D’oeuvre Platters .......... 9
Hors D’oeuvre Packages .......... 11
Snack Packages ......................... 12
Dinner Entrées ......................... 13
Dinner Buffet Selections .......... 15
Dessert Selections .................... 17
Bar Service ......................... 19
University Club Policies .......... 20
BREAKFAST BUFFETS

Coffee, hot tea, orange & cranberry juice are included with all breakfast buffets.

Priced per person

Traditional Continental Breakfast .......................................................... $8
Fresh fruit, yogurt, granola, berries and house made pastries

University Club Classic ........................................................................ $12
Scrambled eggs, your choice of Cresent bacon OR Pritzlaff sausage links, potatoes O’Brien, house made pastries and fresh fruit

The Healthy Start .................................................................................. $12
Vegetarian quiche, baked salmon with white wine & dill, yogurt, granola, berries, house made pastries and fresh fruit

Executive Continental Breakfast ......................................................... $15
Vegetarian quiche, Cresent bacon and Pritzlaff sausage links with potatoes O’Brien, fresh fruit, house made pastries, granola, yogurt and berries

Big Red ................................................................................................... $30
Choice of scrambled eggs, vegetarian quiche, OR vegetarian strata, bacon, french toast, bacon, potatoes O’Brien, house made pastries, baked salmon with lemon and dill buerre blanc, short ribs with red wine demi glace, seasonal vegetable, fresh fruit, house cheese platter, caprese and mixed greens salads.

AL LA CARTE
Priced per person

Scrambled Eggs ($1) ...............................................................................

Vegetarian OR Strata ($2) .......................................................................

Yogurt, Granola, Berries ($1) .................................................................

Potatoes O’Brien ($1) ..............................................................................

Bacon OR Sausage ($2) ........................................................................

Baked Salmon ($3) ................................................................................
PLATED LUNCHES

All lunches are served with chef’s choice starch and vegetable.

STARTERS

House-Made Soup of the Day.......................................................... $3
Mixed Greens Salad................................................................. $3

ENTRÉES

Vegetarian Strudel (v)............................................................................ $14
Chef’s choice of vegetables and cheese wrapped in puff pastry

U-Club Signature Crab Cakes.......................................................... $15
Two Dungeness crab cakes with remoulade

Chicken Florentine........................................................................ $15
Seared chicken breast finished with spinach morney sauce

Chicken Picatta................................................................................ $15
Seared chicken breast finished with lemon, white wine, and capers

Pork Medallions........................................................................... $15
Roasted pork tenderloin finished with whole grain mustard

Seared Atlantic Salmon................................................................. $17
Fresh pan seared Atlantic salmon filet finished with lemon dill buerre blanc

Hanger Steak.................................................................................... $19
Grilled hanger steak finished with bleu cheese compound butter
LUNCH BUFFETS

A minimum of 20 guests is required. All lunch buffet selections come with house-made bread, water, iced tea, coffee, hot tea, and assorted cookies.

SALAD BUFFET

Mixed greens salad, Caesar salad, and one salad of chef's choice. Accompanied by lemon grilled chicken and a vegetarian soup du jour

$12

DELI BUFFET

Mixed greens salad, pasta salad, cocktail buns, turkey, ham, salami, cheese, lettuce, tomato, onions, pickles, condiments and hummus

$12

LUNCH WRAP BUFFET

Hummus and roasted red pepper, turkey and guacamole, and chicken salad wraps, pasta salad and a mixed greens salad

$12

FALAFEL BUFFET

Lemon-garlic grilled chicken breast, chickpea croquettes, pita bread, lettuce, tomato, onion, hummus, tzatziki sauce and Greek cucumber salad

$12

POT PIE BUFFET

Chicken and vegetarian pot pie with a classic medley of vegetables alongside seasonal vegetables and a mixed greens salad

$12

SHEPHERDS PIE BUFFET

Beef and vegetarian shepherds pie, seasonal vegetable and a mixed greens salad.

$12

GREEK ISLE BUFFET

Spinach & feta stuffed chicken breast, breaded eggplant, herb roasted potatoes, pita bread, hummus, seasonal vegetables, and Greek cucumber salad

$12
PREMIUM DELI BUFFET ................................................................. $15
Mixed greens salad, cocktail buns, turkey, ham, roast beef, cheese, lettuce, tomato, onions, pickles, condiments, hummus and vegetarian veg du jour.

PREMIUM LUNCH WRAP BUFFET ..................................................... $15
Hummus and roasted red pepper, turkey and guacamole, and chicken salad wraps, served alongside a vegetarian du jour and a mixed greens salad

TUSCAN BUFFET ............................................................................. $15
Grilled chicken, salami, capicola, and a variety of grilled vegetables. Provolone and parmesan cheeses, tomato foccacia bread and Caesar salad

WISCONSIN TAILGATE ................................................................ $15
Burgers and grilled chicken, with house made rolls, cheese and vegetable platter potato chips, potato salad, fresh fruit and a mixed greens salad

LASAGNA BUFFET .......................................................................... $15
Lasagna bolognese & vegetarian alfredo lasagna with seasonal vegetables. Caesar salad and parmesan garlic bread

BEEF STROGANOFF BUFFET .......................................................... $18
Simmered beef tips with woodland mushrooms, egg noodles, seasonal fresh vegetables, roasted vegetable ragout, and a field greens salad

SHRIMP SCAMPI BUFFET ............................................................... $18
Pasta primavera, garlic butter shrimp, house made alfredo, Caesar salad and parmesan garlic bread
HORS D’OEUVRES
Priced per dozen

Black Bean Cakes (v) ................................................................. $18
Grilled black bean cakes served with chipotle aioli and pineapple salsa

Bruschetta (v) ........................................................................ $18
Classic bruschetta with tomato and basil atop a house made crostini
With mushrooms and shallots .................................................. $20

Bacon Wraps ........................................................................... $18
Water chestnuts, pineapple and artichoke hearts wrapped in Cresent bacon
With scallops ............................................................................. $32

Caprese Skewers (v) ................................................................. $20
Fresh mozzarella, basil and tomato skewers with balsamic reduction

Thai Spring Rolls (v) ................................................................. $24
Asian marinated vegetables and tofu wrapped in rice paper

Chicken Brochettes ................................................................. $24
Marinated chicken skewers seasoned with an as sorment of Greek herbs
With beef .................................................................................. $28

Baked Mushroom Caps (v) ......................................................... $24
Mushroom caps stuffed with a trio of cheeses, spinach and carmalized onions
With sausage ........................................................................... $28
With crab ................................................................................... $32

Egg Rolls (v) ............................................................................ $25
Battered and fried Asian marinated vegetables, tofu and rice paper
Mini Latkes (v).......................................................................................................................... $25
A mini potato pancake topped with sour cream and apple compote
With smoked salmon and dill crème .................................................................................. $28

Assorted Canapés ........................................................................................................... $25
Decorative seasonal hors d’oeuvres per chef

Brie And Apricot En Croute (v).................................................................................. $25
Baked French brie and apricot coulis en croute finished with a fennel simple syrup

Mini Calzones ................................................................................................................ $25
Pepperoni, mozzarella, and marinara stuffed mini calzones

Prosciutto Wrapped Asparagus................................................................. $28
Asparagus spears wrapped in prosciutto di parma ham with a balsamic reduction

Shrimp Cocktail............................................................................................................. $28
Classic shrimp cocktail with black tiger shrimp and cocktail sauce

Fig And Proscuitto................................................................................................. $30
Black mission figs wrapped in proscuitto di parma with a balsamic reduction

Blackened Scallops.................................................................................. $30
Blackened scallops and brown butter

Mini Beef Wellingtons ................................................................................... $32
Beef tenderloin and mushroom duxelles baked in a flaky puff pastry

Crab Cakes.............................................................................................................. $32
Mini Dungeness crab cakes finished with classic remoulade
Crudites and Herb Dip (v) ..............................................................$80
An assortment of fresh cut vegetables served with a creamy herb dip

Baked Artichoke and Spinach Dip (v) .............................................$100
Oven baked artichoke and spinach dip with herbed crostini, bagel and pita chips

Fresh Fruit (v) ..............................................................................$100
An assortment of freshly cut fruits

Fiesta (v) ........................................................................................$100
Fire roasted tomato salsa, spicy pickled vegetables, guacamole and tortilla chips

Middle-Eastern (v) .........................................................................$120
Hummus, tabouleh, feta cheese, olives and pita bread

Boneless Chicken Wings .................................................................$140
Fried boneless chicken wings with bleu cheese, hot sauce and celery sticks

Wisconsin Cheese and Meat ............................................................$140
A selection of Wisconsin cheeses and meat with assorted crackers

Coconut Chicken Tenders ...............................................................$140
Fried coconut chicken served with sweet chili sauce

House Smoked Salmon ....................................................................$160
Fresh salmon smoked in house, alongside chopped egg, lemon, capers, tomato, cucumber, red onion and parsley

Swedish Meatballs .........................................................................$160
Hand made meatballs and swedish sauce
Asian Pacific (v) ................................................................. $160
Thai spring rolls and hand rolled sushi with soy, chili garlic suace, wasabi, and pickled ginger
With Sashimi grade tuna and shrimp tempura ........................................ $180

Antipasto .............................................................................. $160
Italian meats and cheeses, grilled vegetables, olive tapenade, artichoke hearts and house made crostini

Wisconsin Relish (v) .............................................................. $160
Deviled eggs, pickled vegetables, gherkins, stone ground mustard and pretzel bread

Pierogies (v) .......................................................................... $200
Wisconsin cheddar and potato stuffed pierogies with caramelized onions and sour cream

Artisanal Cheese and Dried Fruit (v) ........................................ $200
Imported and artisanal Wisconsin cheeses, assorted crackers and dried fruit

Shrimp Cocktail .................................................................... $225
Black tiger shrimp on ice with cocktail sauce

CARVING STATION

Priced per person for 1.5 hours of service. $100 carving fee for less than 50 people
Carving station includes silver dollar rolls

Roasted Turkey Breast .............................................................. $7
With cranberry chutney and dijon aioli

Maple Glazed Ham ................................................................. $7
With stone ground mustard and seasonal chutney

Slow Roasted Top Round ....................................................... $13
With au jus and horseradish crème fraîche

Slow Roasted Prime Rib of Beef ........................................... $15
With au jus and horseradish crème fraîche

10
HORS D’ŒUVRE PACKAGES

Each package includes coffee and water service. Platter size will be scaled to match final guest count. Minimum 40 people. Priced per person

THE FRESHMAN PACKAGE .......................................................... $25
Crudites and Herb Dip
Wisconsin Cheese
Baked Artichoke and Spinach Dip (v)
Fresh Fruit (v)
Middle-Eastern (v)
Boneless Chicken Wings
Bacon Wraps
Swedish Meatballs
Petite Dessert Buffet

THE SENIOR PACKAGE ............................................................... $30
Crudites and Herb Dip (v)
Baked Artichoke and Spinach Dip (v)
Seasonal Fresh Fruit (v)
Middle-Eastern (v)
Artisanal Cheese & Fruit (v)
Antipasto
Shrimp Cocktail
House Smoked Salmon
Stuffed Mushroom (v)
Mini Beef Wellingtons
Petite Dessert Buffet

THE GRADUATE PACKAGE .......................................................... $38
Carving Station with your choice of Prime Rib or Roasted Turkey
Your choice of 2 passed hors d’oeuvres (page 8-9)
Artisanal Cheese (v)
Seasonal Fresh Fruit (v)
Crudites and Herb Dip (v)
Middle-Eastern (v)
Antipasto
Shrimp Cocktail on Ice
Coconut Chicken Tenders
House Smoked Salmon
Petite Dessert Buffet
SNACK PACKAGES

Each package includes water, iced tea, coffee, and hot tea.

Priced per person

BASIC SNACK PACKAGE ................................................................. $6

Please choose one snack:
- House Made Popcorn and Roasted Chickpeas
- Seasoned Pretzels
- Chex Mix

Please choose two platters:
- Fresh Fruit
- Crudite and Herb Dip
- Mid-eastern
- Baked Artichoke and Spinach Dip OR
- Boneless Chicken Wings
- Cookies

PREMIUM SNACK PACKAGE ............................................................ $8

Please choose one snack:
- House Made Popcorn and Roasted Chickpeas
- Seasoned Pretzels
- Chex Mix
- Mixed Nuts
- Chili Spiced Nuts

Please choose two platters:
- Fresh Fruit
- Crudite and Herb Dip
- Fiesta
- Mid-eastern
- Baked Artichoke and Spinach Dip
- Coconut Chicken Tenders
- Swedish Meatballs

Please choose one:
- Cookies or Dessert Bars
DINNER ENTRÉES

Please choose two entrées for your guests to select from. A Mushroom Strudel may be offered as a vegetarian option with no surcharge added. A $2 surcharge will be added to each additional (3rd) entrée offered. All meals are served with a mixed greens salad, chef’s choice of seasonal accompaniments, house made bread, water, coffee and hot tea. All dietary restrictions will be handled per chef at no additional charge. A seasonal salad of chef’s choice may be substituted for an additional $2 per person. Meals for children are available by request at $10 per child.

Vegetarian Strudel (v).................................$20
Chef’s choice of vegetables and cheese baked in a flaky puff pastry

Stuffed Tomato (v).................................................$20
Tomato stuffed with spinach and an assortment of cheeses

Stuffed Portabella Mushroom (v)..................$22
Marinated portabella mushroom stuffed with basil and boursin cheese

Chicken Florentine.................................................$24
Lemon grilled chicken breast with spinach mornay

Chicken Picatta.......................................................$24
Seared chicken breast finished with lemon, white wine and capers

Almond Crusted Cod..............................................$24
Fresh cod fillet, crusted in toasted almonds and finished with lemon butter sauce

Chicken Cordon Bleu...........................................$25
Seared chicken breast, prosciutto di parma ham, swiss and sauce bechamel

Stuffed Pork Chop..................................................$25
Bone in pork chop stuffed with Bartlett pears and finished with apple gastrique
Short Ribs ........................................................... $26
Braised short ribs with red wine demi glace

Salmon ................................................................. $27
Seared Atlantic salmon served with dill buerre blanc

Mahi-Mahi ........................................................... $27
Blackened mahi-mahi finished with pineapple salsa

Rainbow Trout ...................................................... $27
Rainbow trout filet filled with spinach and finished with a lemon emulsion

Confit Duck Leg ..................................................... $28
A confit duck leg with orange glaze

Porchetta .............................................................. $28
Boneless porkloin finished with a whole grain mustard crème

Hanger Steak ....................................................... $28
Grilled hanger steak with bleu cheese compound butter

Lamb Chops .......................................................... $32
Seared, dijon crusted lamb chop with yogurt mint

Filet Mignon .......................................................... $34
A 6oz filet of beef tenderloin wrapped in Cresent bacon with red wine demi glace

Petite Filet with Shrimp Scampi ................................ $35
A grilled 6oz filet alongside garlic buttered shrimp and linguini
DINNER BUFFETS

Minimum 30 people. All buffets served with a mixed greens salad, house made bread, butter, water, coffee and hot tea. Each buffet accompanied by a chef’s choice starch and vegetable. All dietary restrictions will be handled per chef at no additional charge. A seasonal salad of chef’s choice may be substituted for an additional $2 per person.

STANDARD BUFFET .............................................................. $26

Entrées: (Choice of 2)

Vegetarian Strudel (v)
Chef’s choice of vegetables and cheese wrapped in a flaky puff pastry

Vegetarian Gratin (v)
Chef’s choice seasonal vegetable with cheese and breadcrumbs

Chicken Piccata
Seared chicken breast finished with lemon, white wine and capers

Chicken Florentine
Lemon grilled chicken breast with spinach mornay

Porchetta
Boneless porkloin finished with a whole grain mustard crème

Short Ribs
Braised short ribs with red wine demi glace

Beef Stroganoff
Simmered beef tips with woodland mushrooms and egg noodles
ELEGANT BUFFET .............................................................................. $33

Entrées: (Choice of 3)

**Vegetarian Strudel (v)**
Chef's choice of vegetables and cheese wrapped in a flakey puff pastry

**Vegetarian Gratin (v)**
Chef's choice seasonal vegetable with cheese and breadcrumbs

**Chicken Piccata**
Seared chicken breast finished with lemon, white wine and capers

**Chicken Florentine**
Lemon grilled chicken breast with spinach mornay

**Porchetta**
Boneless porkloin finished with a whole grain mustard crème

**Short Ribs**
Braised short ribs with red wine demi glace

**Beef Stroganoff**
Simmered beef tips with woodland mushrooms and egg noodles

**Stuffed Portabella (v)**
Marinated portabella mushrooms stuffed with basil and boursin cheese

**Confit Duck Leg**
A confit duck leg with orange glaze

**Salmon**
Seared Atlantic salmon served with dill buerre blanc

**Mahi-Mahi**
Blackened mahi-mahi served with pineapple salsa

**Roasted Beef Tenderloin**
Slow Roasted beef tenderloin served with red wine demi-glace

**Shrimp Scampi**
Garlic buttered shrimp and linguini with house made alfredo
# DESSERT SELECTIONS

All desserts are made from scratch in house.

Priced per person

<table>
<thead>
<tr>
<th>Dessert</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chocolate Mousse</td>
<td>$3</td>
</tr>
<tr>
<td>Seasonal Sorbet</td>
<td>$3</td>
</tr>
<tr>
<td>White Chocolate Raspberry Cheesecake</td>
<td>$4</td>
</tr>
<tr>
<td>Red Velvet Cake</td>
<td>$4</td>
</tr>
<tr>
<td>Strawberry Shortcake</td>
<td>$4</td>
</tr>
<tr>
<td>Vanilla Crème Brulee</td>
<td>$4</td>
</tr>
<tr>
<td>Carrot Cake</td>
<td>$4</td>
</tr>
<tr>
<td>Tiramisu</td>
<td>$4</td>
</tr>
<tr>
<td>Raspberry Chocolate Ganache Cake</td>
<td>$5</td>
</tr>
<tr>
<td>German Chocolate Cake</td>
<td>$5</td>
</tr>
<tr>
<td>Seasonal Fruit Crumble</td>
<td>$5</td>
</tr>
<tr>
<td>French Silk Pie</td>
<td>$5</td>
</tr>
<tr>
<td>Lemon Meringue Pie</td>
<td>$5</td>
</tr>
<tr>
<td><strong>DESSERT BUFFET</strong></td>
<td><strong>$6</strong></td>
</tr>
</tbody>
</table>

(Minimum 20 people)

Selection of plated tortes, cakes, cheesecakes and chocolate covered strawberries.
INDIVIDUAL MINI DESSERTS

All desserts are made from scratch in house.
Priced per dozen

Assorted Cookies...............................................................................$18
Assorted Bars.....................................................................................$18
Chocolate-Dipped Strawberries..........................................................$18
Chocolate-Dipped Brownies...............................................................$18
Mini Cream Puffs................................................................................$24
Truffles..................................................................................................$24
Mini Cupcakes......................................................................................$36

PETIT DESSERT BUFFET ....................................................................$4
Minimum 20 people. Priced per person.
Selection of dessert bars, finger sweets, chocolate covered strawberries and cream puffs

SUNDAE BAR ....................................................................................$6
Minimum 20 people. Priced per person for 1.5 hours of service.
Sundae bar with three flavored ice creams and assorted toppings:
-Whipped cream
-Maraschino cherries
-Hot fudge & caramel
-Crushed butterfinger, heath bar, oreos and gummy bears.
-Chopped peanuts
-Sprinkles
# Bar Service

$2 upcharge for martinis

## Wines

<table>
<thead>
<tr>
<th>Wine Type</th>
<th>Glass Price</th>
<th>Bottle Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Premium House Wines</td>
<td>$6</td>
<td>$30</td>
</tr>
<tr>
<td></td>
<td>(rotating red and white wines)</td>
<td></td>
</tr>
<tr>
<td>Premium Champagne</td>
<td>$5</td>
<td>$30</td>
</tr>
<tr>
<td>House Wine</td>
<td>N/A</td>
<td>$22</td>
</tr>
<tr>
<td></td>
<td>(high quality &amp; low cost featuring red, white, and blush wines)</td>
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</tbody>
</table>

## Spirits

<table>
<thead>
<tr>
<th>Spirit Type</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Premium Cocktail</td>
<td>$8-$11</td>
</tr>
<tr>
<td>(Selection of high-end spirits and scotches)</td>
<td></td>
</tr>
<tr>
<td>Call Brand Cocktails</td>
<td>$6</td>
</tr>
<tr>
<td>(Includes Kettle One, Tanqueray, Bacardi Rum, Captain Morgan, Makers Mark, Jack Daniels, Johnnie Walker Red, Korbel Brandy, &amp; a rotating selection of local spirits and cordials)</td>
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</tr>
<tr>
<td>Well Brand Cocktails</td>
<td>$5</td>
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</tbody>
</table>

## Beer

<table>
<thead>
<tr>
<th>Beer Type</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Craft Beer</td>
<td>$5</td>
</tr>
<tr>
<td>(Rotating seasonal selection from Wisconsin's finest breweries)</td>
<td></td>
</tr>
<tr>
<td>Domestic Beer</td>
<td>$4</td>
</tr>
<tr>
<td>(Miller Lite)</td>
<td></td>
</tr>
<tr>
<td>Domestic / Craft</td>
<td>$200 / $230</td>
</tr>
<tr>
<td>Quarter Barrel</td>
<td>$350 / $410</td>
</tr>
<tr>
<td>Half Barrel</td>
<td></td>
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</tbody>
</table>
THE UNIVERSITY CLUB POLICIES

BOOKING FEE PROCEDURES AND BENEFITS

A non-refundable, non-transferable booking fee of $800 (plus tax) is required for exclusive use of The University Club on a Saturday and serves solely to hold the date of your event. A fee of $400 (plus tax) is applied to all Fridays and Sundays. All other dates will have a booking fee based on the parties’ needs and exclusivity. We will temporarily hold a specific date for 14 days. The booking fee must be received by the fourteenth day or the hold will be lifted.

The booking fee will include a membership valid through the date of your event. It also includes all club tables, linens, votive candles, table numbers, microphone on stand and appropriate tableware. In addition the club staff will place all ready to go items including place cards, signing book, card box, favors and table runners.

The final invoice will have a 20% Service charge on all food and beverage and 5.5% sales tax on all food and beverage. Final menu is to be set 7-10 business days prior to the event. Final guest count is due five (5) business days prior to the event. If attendance is below the final guest count you are required to pay for meals not consumed. Final invoice payment is due at closure of event or a late fee of 18% will be assessed monthly on unpaid balances. Price estimates verbal or written, are subject to change in response to fluctuations in food costs or the seasonal availability of some items. All price changes will be disclosed upfront before the final count is due. The University Club accepts cash, personal check, cashier’s check, or credit card.

BAR SERVICE POLICIES

Bar services include beer, wine, cocktails, juices and soda. Minimum bar sales for both hosted and cash bars are $50 per bartender per hour. If sales do not meet this minimum, the difference will be included in the final invoice.

The service of alcohol is governed by the State of Wisconsin as well as The University of Wisconsin’s Board of Regents. The University Club strictly adheres to these rules. In keeping with the University of Wisconsin policies, alcohol cannot and will not be served at events scheduled where the majority of guests are under the State of Wisconsin legal drinking age of twenty-one (21).

The University Club allows a maximum of six hours of bar service and the bar may close at anytime at the discretion of the University Club management.
No alcoholic beverages are allowed to be brought onto or taken off of the University Club premises. In the event alcohol is brought on the premises the beverage will be confiscated. If there is a dispute regarding the confiscated alcohol, the individual will be asked to leave the premises and/or the University of Wisconsin Police will be contacted to handle the dispute.

**OTHER POLICIES**

The University Club will provide all food & beverages. Guests may not bring any food or beverages onto the premises with the exception of a wedding dessert. Wedding desserts may only be provided by a licensed vendor and a $1 per person dessert handling charge will be added to the final invoice. Due to the policies established by the Health Department and the University of Wisconsin, we are not able to release any food to be taken off premise unless a food waiver has been signed and turned into a member of management. No hot food may be taken off premises under any circumstances.

The University Club is not responsible for lost, stolen, or damaged articles or equipment. Equipment delivery arrangements must be made in advance. All deliveries and set-up must be completed in designated event time schedule. Any electrical needs must be provided by the band, DJ or musician. We suggest they have three prong adaptors, extension cords and power strips available.

The University Club is a historic landmark. In accordance with policies established for the preservation and maintenance of this building, nothing may be hung, taped or attached in any manner to the fixtures, walls, ceilings, wall sconces, or chandeliers that damages the building. The University Club does not permit the use of glitter, confetti, fog machines, streamers or rice.

You are responsible to pay for any damages your guests inflict to the premises. All repairs will be carried out through professional contractors in the event a damage fee is assessed.