BANQUET PLANNING GUIDE
OUR PROMISE TO YOU

The University Club has served the greater University of Wisconsin community for over 100 years. The staff of The University Club will work to provide you with expert guidance during the planning process & flawlessly executed 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 the menu in any way & we will be happy to schedule an appointment in which your ideas can be brought to life.

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BREAKFAST BUFFET SELECTION

Includes coffee, hot tea, cranberry & orange juice are included in all breakfast buffets.

Traditional Continental Breakfast ........................................ $8
House made assorted pastries, granola & yogurt & a fresh fruit platter

Executive Continental Breakfast ....................................... $12
Vegetarian quiche & choice of sausage or Jones Farms bacon with house made assorted pastries, granola & yogurt, scones, muffins & a fresh fruit platter

University Club Classic ................................................... $15
Scrambled eggs, Jones Farms bacon, sausage links, potatoes O’Brien, fresh fruit & house made assorted pastries

Camp Randall ............................................................... $17
Fresh herbed scrambled eggs, salmon lox with capers, red onions & diced tomatoes, potatoes O’Brien & Gotham bagels with cream cheese

The Bascom ................................................................. $21
Eggs benedict or eggs Florentine, Jones Farms bacon, sausage links, potatoes O’Brien, smoked salmon with capers, chopped egg, parsley & lemon aioli, assorted house made pastries & a fresh fruit platter

Big Red ................................................................. $30
Strawberry cream cheese stuffed French toast, Jones Farms bacon, mushroom brie quiche, potatoes O’Brien, assorted house made pastries, chevre stuffed chicken with white wine pear reduction, beef tenderloin with Bordelaise sauce & sautéed onions, vegetarian soup du jour, fresh fruit platter, Wisconsin cheese platter & house field greens with crudite vegetables
À LA CARTE

BEVERAGES

Soft Drinks (Coke Products) .................................................. $2 per can
Bottled Water .............................................................................. $2 per bottle
Iced Tea .................................................................................. $10 per carafe
Lemonade .............................................................................. $10 per carafe
Fruit Juice .............................................................................. $10 per carafe
Ginger Limeade ....................................................................... $10 per carafe
Boom Brothers Coffee ............................................................... $20 per gallon
Fruit Punch ............................................................................. $50 per bowl

SNACKS

Serves 15 people

Dry Roasted Peanuts ............................................................... $10 per bowl
Pretzels .................................................................................. $15 per bowl
House made Chex Mix ............................................................... $15 per bowl
Assorted Mixed Nuts ................................................................. $20 per bowl

SWEETS

Assorted Cookies .................................................................. $18 per dozen
Assorted Dessert Bars ............................................................... $18 per dozen
Chocolate Dipped Strawberries .............................................. $18 per dozen
Chocolate Dipped Brownies ................................................. $18 per dozen
Assorted Chocolate Sweets Tray ............................................ $24 per dozen
Assorted Mini Cream Puffs ..................................................... $24 per dozen
Truffles .................................................................................... $24 per dozen
Miniature Cheesecakes ........................................................... $30 per dozen

LUNCH PLATED OPTIONS

Includes house made bread, butter, coffee, iced tea & water.

STARTERS

House Made Soup of the Day ................................................. Cup $3.50
House Field Greens Salad ....................................................... $3

SANDWICHES

Served with choice of house made French fries or potato chips

Lobster BLT ............................................................................. $13
Lobster claw meat, Jones Farms bacon, lettuce, tomato & basil citrus aioli on a grilled house made French baguette

Caprice Melt ........................................................................... $13
Fresh mozzarella, sliced tomatoes, pine nut pesto & balsamic reduction served on grilled sourdough bread

U-Club ..................................................................................... $12
Roasted turkey breast, Jones Farms bacon, lettuce, tomato & garlic aioli available on sourdough, marble rye or multigrain oatmeal bread

SALADS

Cobb Salad ............................................................................... $13
Fresh field greens topped with roasted turkey, avocado, gorgonzola cheese crumbles, a sliced hard boiled eggs, tomatoes & Jones Farms bacon with your choice of dressing

Seasonal Salad ........................................................................ $13
Designed around the freshest ingredients for spring, summer, fall & winter

Caesar ..................................................................................... $10
with chicken .......................................................................... $11
Tender crisp romaine lettuce tossed with our house Caesar dressing then finished with fresh grated parmesan cheese
**ENTRÉES**

**Fresh Fish of the Week** ........................................................................ $15
Chef’s selection of fresh fish served with saffron rice pilaf & fresh market vegetables

**Mushroom Strudel (v)** .............................................................................. $14
Seasonal wild mushrooms blended with spinach & wrapped in a flaky puff pastry served over wild rice pilaf & finished with Champagne moutard sauce

**University Club’s Signature Crab Cakes** .............................................. $15
Dungeness crab cakes pan fried to golden brown finished with béarnaise & served with chevre polenta & seasonal vegetable

**Smoked Gouda Chicken Florentine** ...................................................... $15
Bone in chicken breast finished with a smoked gouda spinach cream reduction accompanied by parmesan potato croquettes

**Grilled Flank Steak** ................................................................................ $15
Balsamic marinated flank steak served over creamed Swiss chard & caramelized fingerling potatoes

**Seared Atlantic Salmon** ........................................................................ $17
Fresh pan seared Atlantic salmon fillet with lemon dill crème fraîche accompanied by wild rice & herb pilaf

**LUNCH BUFFET SELECTIONS**

Includes house made bread, butter, coffee, iced tea & water
With house made soup du jour $3.50 per person

**Assorted Salad Buffet** .......................................................................... $14
Southwest black bean quinoa salad, house field greens salad, Athens Greek cucumber salad, Caesar salad & lemon grilled chicken served with assorted house made cookies

**Deli Buffet** ................................................................................................ $15
Turkey, ham, hummus, pickles, onions, tomatoes, lettuce, assorted cheese, assorted condiments, cocktail buns, house field greens salad, pasta salad & assorted house made cookies

**Italian Buffet** ............................................................................................. $15
Chicken parmesan & eggplant parmesan served with penne or linguini, seasonal fresh vegetables, Caesar salad, parmesan garlic bread & a dessert platter of house made mini sweets

**Tuscan Buffet** ............................................................................................. $15
Italian grilled chicken, salami, grilled zucchini, eggplant, provolone & parmesan cheeses, tomato focaccia bread, lettuce, tomatoes, pickles, pasta salad, Caesar salad & assorted house made cookies

**Greek Isle** .................................................................................................... $15
Mediterranean tossed field greens salad, Athens chicken & Greek eggplant both with artichokes, tomatoes, olives & feta, Crete roasted potatoes, seasonal fresh vegetables, pita & hummus & a dessert platter of house made mini sweets

**Beef Bourguignon** ..................................................................................... $16
Simmered beef tips with woodland mushrooms & egg noodles, seasonal fresh vegetables, roasted vegetable ragout & house field greens salad with house vinaigrette & a dessert platter of house made mini sweets

**Fish Fry** ..................................................................................................... $17
Beer battered haddock or baked haddock with oven roasted & French fried potatoes, seasonal fresh vegetables, coleslaw, tartar sauce, pretzel bread & a dessert platter of house made mini sweets
**HORS D’OEUVRES**

Price is per dozen.

**Bacon Wraps**
Water chestnuts, pineapple or artichoke hearts wrapped in Jones Farms bacon.

**Black Bean Cakes** (v)
Southwest lime grilled black bean cakes served with chipotle aioli.

**Caprice Skewers**
Fresh mozzarella, basil & tomato skewer with balsamic reduction.

**Calamari**
Fresh crispy fried calamari with remoulade sauce.

**Profiteroles**
With herbed cream cheese (v)...
With crab mousse...

**Coconut Chicken Tenders**
Coconut en crusted chicken served with coconut rum dipping sauce.

**Spicy Thai Lettuce Wraps**
Thai chili marinated cabbage & julienne vegetables served in Belgium endive lettuce cups.

**Baked Mushroom Caps** (v)
With sausage & tomato...
With shrimp or crab...

**Assorted Canapes**
Decorative seasonal hors d’oeuvres atop toasted crostinis.

**Black Earth Meats Meatballs**
With Swedish sauce...

**Chicken Brochettes**
With teriyaki sauce...

**Puffed Pastry Wrapped Asparagus**
Tender asparagus spears with parmesan cheese wrapped in a flaky puff pastry.

**Mini Calzones**
Genoa salami, pepperoni & chicken mini calzones.

**Pierogies**
Potato & Wisconsin cheddar stuffed pierogies with caramelized onions & sour cream.

**Prosciutto Wrapped Asparagus**
Tender asparagus spears wrapped in prosciutto di parma ham with balsamic reduction.

**Mini Beef Wellingtons**
With pate, mushroom duxelle wrapped in a flaky puff pastry.

**Crab Cakes**
Mini Dungeness crab cakes with classic remoulade sauce.

**Ahi Tuna Canapes**
Seared sushi grade ahi tuna with kalamata olive tapenade.

**Bacon Wrapped Scallops or Shrimp**
Wrapped in Jones Farms bacon.

**Duck Confit Canapes**
With sundried cherry vinaigrette.

**Foie Grass Toast Points**
Grilled duck liver with strawberry balsamic reduction.
HORS D’OEUVRES PLATTERS

Price is per platter. Full platters serve approximately 50 people. Platters can be made into 1/2 & 1/4 platters.

Baked Artichoke & Spinach Dip (v) .................................................. $80
With herbed crostini, bagel chips & parmesan pita chips

Boneless Chicken Wings ........................................................................ $100
With bleu cheese sauce, hot sauce & celery sticks

Crudites & Herb Dip (v) ................................................................. $100
An assortment of fresh vegetables served with a creamy herb dip

Seasonal Fresh Fruit (v) ........................................................................ $120
A fresh selection of seasonal fruits

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

Fiesta (v) .............................................................................................. $125
Fire roasted tomato salsa, black bean dip, guacamole & tortilla chips

Wisconsin Cheese .................................................................................. $125
A selection of Wisconsin cheeses & assorted crackers
With Black Earth Meats sausage.......................................................... $150

Asian Pacific (v) .................................................................................. $140
Marinated vegetables, grilled tofu, Thai spring rolls, salmon sashimi & California rolls with dipping sauces

Cherry Wood Smoked Salmon ................................................................. $140
With chopped egg, lemon, capers & parsley

Antipasto ................................................................................................. $160
Italian cheeses, marinated vegetables, olives, Italian meats, artichoke hearts & herbed crostini

Wisconsin Relish .................................................................................... $160
Deviled eggs, pickled vegetables, gherkins, stone ground mustard & house made pretzel bread

Artisanal Cheese & Fruit (v) ................................................................ $200
Served with imported & artisanal Wisconsin cheeses & assorted crackers

Classic Shrimp Cocktail on Ice ............................................................. $225
Tiger prawns chilled on ice with cocktail sauce

CARVING STATION

Price is per person
$100 Carving Fee for less than 50 people

Roasted Turkey Breast ................................................................. $6
With cranberry glaze, rosemary orange marmalade & dijon aioli

Wisconsin Maple Glazed Ham ......................................................... $6.50
With stone ground mustard, dijon aioli & red wine cherry reduction

Slow Roasted Prime Rib of Beef ....................................................... $12
With au jus & horseradish crème fraîche

Whole Roasted Carved Beef Tenderloin ........................................... $13.50
With au jus & horseradish crème fraîche
DINNER ENTRÉES

Served with house field greens, chef’s choice of seasonal accompaniments, house made bread, coffee, hot tea & water.
Please choose up to two entrées for your guests to select from.
Additional entrées will add a $2 per person surcharge to all entrées.
All dietary restrictions will be handled at no additional charge.

Wild Mushroom Strudel (v) ............................................................. $20
Wild seasonal mushrooms blended with sautéed spinach & wrapped in a flaky puff pastry

Eggplant Napoleon(v) ........................................................................ $20
Italian breaded eggplant layered with fresh mozzarella cheese, parmesan encrusted tofu & roasted artichokes

Stuffed Portobella Mushroom (v) .................................................... $22
Marinated portobella mushrooms stuffed with pesto parmesan risotto, asparagus & roasted bell peppers

Buttermilk Herb Roasted Chicken .................................................. $23
Bone in chicken breast with buttermilk & herb marinade

Chicken Breast Florentine .............................................................. $24
Lemon grilled bone in chicken breast with white wine supreme sauce

Chicken Saltimbocca ................................................................. $25
Parmesan encrusted chicken stuffed with prosciutto di parma ham & fontina cheese finished with roasted tomato cream sauce

Seared Duck Breast ............................................................... $26
Served in a sweet currant reduction with honey butter glazed baby carrots

Apple Stuffed Pork Chop ............................................................... $25
Bone in pork chop stuffed with Granny Smith apples & finished with a sundried cherry red wine reduction

Osso Bucco .................................................................................. $28
Braised veal shank over creamy duchesse potatoes with a demi-glace

Frenched Rack of Lamb ................................................................. $32
Roasted herb encrusted rack of lamb

Almond Encrusted Haddock .......................................................... $20
Fresh haddock fillet encrusted with toasted almonds & finished with a cucumber butter sauce

Seared Atlantic Salmon ................................................................. $27
Served with dill crème fraîche

Seared Wisconsin Walleye ............................................................. $27
Served with lemon caper beurre blanc

Sesame Encrusted Ahi Tuna ........................................................... $30
Served with kalamata olive tapenade

Flank Steak .................................................................................. $25
Marinated flank steak with Swiss chard & a cream reduction

Smoked Gouda Stuffed Beef Roast ................................................ $26
Black Angus eye round stuffed with Wisconsin smoked Gouda cheese

Sliced Whole Roasted Tenderloin .................................................. $30
Whole roasted tenderloin with demi-glace

Prime Rib of Beef ........................................................................ $30
Dry aged prime rib with au jus & horseradish crème fraîche

Filet Mignon .............................................................................. $34
Dry aged 6oz filet of beef tenderloin wrapped in Jones Farms bacon with horseradish crème fraîche & demi-glace

Petite Filet with Stuffed Shrimp ................................................... $35
A 6oz filet with bleu cheese butter & crab stuffed shrimp
DINNER BUFFET SELECTIONS
Served with house made bread, coffee, & tea.

STANDARD BUFFET
Entrees (Choice of 2 & 1 Vegetarian)
Starches (Choice of 1)
Vegetables (Choice of 1)

Greek Isle Eggplant (v)
Breaded eggplant with artichokes, tomatoes, olives, & tzatziki cucumber sauce

Wild Mushroom Strudel (v)
Wild seasonal mushroom blended with sautéed spinach wrapped in flaky puff pastry

Herb Roasted Chicken Veronique
Buttermilk herb roasted bone in chicken with white wine butter sauce & grape garnish

Athens Chicken Breast
Bone in breast of chicken stuffed with artichokes, tomatoes, & olives finished with tzatziki cucumber sauce

Pine Nut Encrusted Haddock
Haddock fillets with a pine nut breading finished with a lemon caper butter sauce

Apple Stuffed Pork Chop
Bone in pork chop stuffed with local granny smith apples & finished with a sundried cherry red wine reduction

Stuffed Beef Roast
Smoked gouda & spinach stuffed beef roast with a mushroom demi-glace

Beef Bourguignon
Simmered beef tips & woodland mushrooms with tender egg noodles

$25

ELEGANT BUFFET
Entrees (Choice of 2 & 1 Vegetarian)
Starches (Choice of 2)
Vegetables (Choice of 2)

Stuffed Portabella (v)
Marinated portabella mushrooms stuffed with parmesan risotto, asparagus, & roasted bell peppers

Chicken Oscar
Bone in chicken breast topped with asparagus spears & Dungeness crab finished with hollandaise sauce

Crab Stuffed Flounder
Flounder fillet with a Dungeness crab stuffing & finished with sauce doria

Seared Atlantic Salmon
Served with dill crème fraîche

Bacon Wrapped Pork Tenderloin
Char grilled pork tenderloin wrapped in hickory smoked bacon with caramelized red onion demi-glace

Roasted Beef Tenderloin
Served with bordelaise sauce & sautéed onions

$33

Starches
Mini twice baked potatoes
Parmesan potato croquettes
Scallion mashed potatoes
Red bliss parsley potatoes
Gratin potato
Bacon fried fingerling potatoes
Roasted cauliflower & rutabaga puree
Wild rice pilaf

Vegetables
Broccolini & bell peppers
Carrot & parsnip medley
Sugar snap peas
Stuffed roasted tomatoes
Zucchini & yellow squash
Broccoli raïtta
Green bean almandine
# DESSERT SELECTIONS

All desserts are made in house from scratch. Price is 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>House Made Sorbet</td>
<td>$3</td>
</tr>
<tr>
<td>Cheesecake</td>
<td>$4</td>
</tr>
<tr>
<td>Red Velvet Cake with Cream Cheese Frosting</td>
<td>$4</td>
</tr>
<tr>
<td>Strawberry Shortcake</td>
<td>$4</td>
</tr>
<tr>
<td>Strawberry Cheesecake Parfait</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>Pavlova</td>
<td>$4</td>
</tr>
<tr>
<td>Raspberry Chocolate Ganache Cake</td>
<td>$5</td>
</tr>
<tr>
<td>Mint Chocolate Cake</td>
<td>$5</td>
</tr>
<tr>
<td>German Chocolate Cake</td>
<td>$5</td>
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</tbody>
</table>

# INDIVIDUAL MINI DESSERTS PER DOZEN

Price is per Dozen

<table>
<thead>
<tr>
<th>Dessert</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted Cookies</td>
<td>$18</td>
</tr>
<tr>
<td>Dessert Bars</td>
<td>$18</td>
</tr>
<tr>
<td>Chocolate Dipped Strawberries</td>
<td>$18</td>
</tr>
<tr>
<td>Chocolate Dipped Brownies</td>
<td>$18</td>
</tr>
<tr>
<td>Mini Cream Puffs</td>
<td>$24</td>
</tr>
<tr>
<td>Baklava</td>
<td>$24</td>
</tr>
<tr>
<td>Mini Cheesecakes</td>
<td>$30</td>
</tr>
</tbody>
</table>

# DESSERT BUFFET

(Minimum 20 people) $6 per person
Selection of plated tortes, cakes, cheesecakes & chocolate covered strawberries.

# PETIT DESSERT BUFFET

(Minimum 20 people) $4 per person
A light dessert offering featuring bars, finger sweets, chocolate covered strawberries & seasonal fruit tarts (Buffet allows for two dessert pieces per person)

# CANDY BUFFET

(Minimum 20 people) $4 per person
Caramel popcorn, English toffee, peanut brittle, pecan truffles, chocolate dipped pretzels, M&M's, jelly beans & Hershey kisses
BAR SERVICE

WINES

<table>
<thead>
<tr>
<th>Wine</th>
<th>Bottle / Glass</th>
</tr>
</thead>
<tbody>
<tr>
<td>Monkey Bay Sauvignon Blanc—New Zealand</td>
<td>$32 / $6</td>
</tr>
<tr>
<td>Don Silvestre Chardonnay—Argentina</td>
<td>$32 / $6</td>
</tr>
<tr>
<td>Von Stiehl Riesling—Wisconsin</td>
<td>$32 / $6</td>
</tr>
<tr>
<td>Gnarled Vine Cabernet—California</td>
<td>$32 / $6</td>
</tr>
<tr>
<td>Seeker Malbec—Argentina</td>
<td>$32 / $6</td>
</tr>
<tr>
<td>Marques de la Musa Garnacha—Spain</td>
<td>$32 / $6</td>
</tr>
<tr>
<td>House Red/White</td>
<td>$22 / $6</td>
</tr>
<tr>
<td>Bouvet Brut Sparkling Wine—France</td>
<td>$28 / $6</td>
</tr>
</tbody>
</table>

PREMIUM COCKTAILS

per cocktail .................................................................................. $8-$11
Inquire for current list

CALL BRAND COCKTAILS

per cocktail .................................................................................. $6
Death’s Door Vodka, Kettle One Vodka, Death’s Door Gin, Tanqueray Gin, Bacardi Rum, Captain Morgan Rum, Maker’s Mark Bourbon, Jack Daniel’s Whiskey, Crown Royal Whiskey, Johnnie Walker Red Scotch, Southern Comfort, Korbels Brandy, Drambuie, Amaretto Di Sorona, Kahlua, Frangelico, Grand Marnier

WELL BRAND COCKTAILS

per cocktail .................................................................................. $5
UV Vodka, English Guard Gin, Old Crow Bourbon, Windsor Canadian Whiskey, Castillo Rum, Masson Brandy

BEER

Domestic Tap Beer
half barrel .................................................................................. $325

Imported/Specialty Beer
half barrel .................................................................................. $395

Domestic Bottled Beer
per bottle .................................................................................. $4

Specialty Bottled Beer
per bottle .................................................................................. $5

N/A Sparkling Juice
per bottle .................................................................................. $19

N/A Fruit Punch Bowl
per bowl ....................................................................................... $50

Champagne Punch Bowl
per bowl ....................................................................................... $95

Bar services include beer, wine, cocktails, juices & soda. Minimum bar sales for both hosted & 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 & City of Madison as well as The University of Wisconsin’s Board of Regents. These rules are strictly adhered to at the University Club. In keeping with the University of Wisconsin policies, alcohol cannot & 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 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 &/or the University of Wisconsin Police will be contacted to handle the dispute.
UNIVERSITY CLUB POLICIES

OUR FAMILY...
The University Club is an accredited member of the Association of College & University Clubs, an organization that connects us to the many University Club families across the globe. We are dedicated to serving & exceeding the needs of our members & the UW campus community. With an empowered & experienced team, we execute our functions with professionalism & pride in our rich history. All functions held at the University Club must be sponsored by a current member; this policy includes those events arranged or billed through University of Wisconsin departments or organizations. Membership in the University Club family is open to all UW faculty, students, alumni & friends of the University. To set up your membership account, please contact management at 608.262.5023.

BOOKING FEE PROCEDURES...
A non-refundable, non-transferable booking fee of $800 is required for a Saturday exclusive use of The University Club & serves solely to hold the date of your event. All other dates will have a booking fee based on the parties' needs and exclusivity. We will temporarily hold a specific date for ten business days. The booking fee must be received by the tenth business day otherwise, the hold may be lifted.

INVOICE & PAYMENTS...
The final invoice is based on the following information:
- Menu selections
- Room rentals & usage fees
- Selected services & amenities
- Bar services
- 20% Service charge & 5.5% sales tax

Please note, The University Club requires a $500 food & beverage minimum for private events after normal business hours.

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. Please note that a fee of $200 per day will be assessed to outstanding wedding invoices.

Price estimates, verbal or written, are subject to change at any time due to fluctuations in food costs or the seasonal availability of some items. All food & beverages served are subject to a 20% Service Charge & 5.5% Wisconsin sales tax. The University Club accepts cash, personal check, cashier's check, or credit card.

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 cake. Wedding cakes may only be provided by a licensed vendor & a $1 per person dessert handling charge will be added to the final invoice. Due to the policies established by the Health Department & The University of Wisconsin, we are not able to release any food or beverage to be taken off the premises.

GENERAL / VENDOR POLICIES...
The University Club is not responsible for lost, stolen, or damaged articles or equipment.

Equipment delivery arrangements must be made in advance. All deliveries & set-up must be completed in designated event time schedule.

Any electrical needs must be provided by the band, DJ & musician. We suggest they have three prong adaptors, extension cords & power strips available. All entertainment, including bands or disc jockeys, must finish their set by 12am.

The University Club allows six hours for dinner receptions. The extended hours fee of $100-per-half-hour will apply if events extend beyond the allotted six hours.

The University Club is a historic landmark. In accordance with policies established for the preservation & 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.

Smoking is not allowed inside the building.

You are responsible 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.