
THE
UNIVERSITY CLUB

Wedding & Rehearsal Dinner
PLANNING GUIDE



OUR COMMITMENT TO YOU

For over 100 years, The University Club has provided newlyweds with an unforgettable experience that can only be found in the heart of Madison, Wisconsin.

The Club sits proudly at the end of State Street, just across from Lake Mendota and the Memorial Union; a picturesque location that provides the perfect backdrop for your special day. Inside The Club you'll find an intimate yet vibrant space that is truly second to none. Three large rooms, featuring Tudor inspired architecture, create a charming ambiance that will whisk you and your loved ones away for the evening.

A wedding reception at The University Club is an experience unlike any other: one steeped in history and tradition. We are excited for the opportunity to continue this tradition, and to share with you the joy that The Club has given to so many others.

Our talented wedding staff embraces The Club's celebrated tradition of impeccable service, exceptional cuisine, and precise attention to detail. You will receive expert guidance during the wedding planning process and flawless execution the day of the wedding ensuring a stress free day for you and yours.

BOOKING FEE AND MEMBERSHIP DUES PACKAGE		
FRIDAY	SATURDAY	SUNDAY
\$500	\$1000	\$500

- Your booking fee includes exclusive use of The University Club for 6 hours.
- We are more than happy to provide linens, napkins, votive candles, a microphone for toasts, and vases for floral at no extra charge.
- Our wedding staff will personally place all centerpieces, place cards, favors, your guest-signing book and anything else you may be bringing to the venue. Simply bring it to us a few days before and we will take care of the rest.
- Our space comfortably fits groups large and small. We can accommodate up to 175 guests for dinner and 250 for receptions.
- A projection screen, amplifier, projector and speaker system are available to rent.

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WEDDING PACKAGES

Priced per person

THE FRESHMAN WEDDING PACKAGE..... \$58

- 4 hours of bar service to include well liquor
a red & white wine of house choosing, soda,
& draft beer (Spotted Cow, Miller Lite, or Capital Amber)
- 4 Hors d'oeuvre platters of your choosing
at \$140 price point or less
- Choice of 2 entrées from the list below:
Wild mushroom strudel, chicken florentine, pear stuffed pork chop,
short ribs, almond encrusted cod, or hangar steak
- Dessert handling fee

THE SENIOR WEDDING PACKAGE..... \$78

- 4 hours of bar service to include call liquor
a red & white wine of house choosing, soda & draft beer
- 4 Hors d'oeuvre platters of your choosing
- 2 Butler passed hors d'oeuvres of your choosing
- Choice of 2 entrées from list above
- Choice of champagne or wine served with dinner
- Dessert handling fee
- 2 Late night appetizers of your choosing

THE GRADUATE WEDDING PACKAGE..... \$98

- 4 hours of bar service to include premium liquor
premium wines, soda, bottled beer, & draft beer
- Butler passed wine, champagne, or signature cocktail at arrival
- 4 Hors d'oeuvre platters of your choosing
- 2 Butler passed hors d'oeuvres of your choosing
- Premium seasonal salad
- Choice of any 3 entrées
- Choice of champagne or wine served with dinner
- Dessert handling fee
- 2 Late night appetizers of your choosing

HORS D'OEUVRES

Priced per dozen

Wild Rice Cakes (v)	\$18
Seared wild rice cakes served with red pepper chimichurri	
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 Crescent bacon	
With dates stuffed with goat cheese	\$24
With shrimp.....	\$30
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	
Sesame Ginger Chicken Skewers.....	\$24
Sesame ginger marinated and roasted chicken breast skewers	
With beef tenderloin.....	\$30
Baked Mushroom Caps (v).....	\$24
Mushroom caps stuffed with a trio of cheeses, spinach and caramelized onions	
With Italian sausage	\$28
With crab.....	\$32
Puff Pastry Wrapped Asparagus.....	\$24
Asparagus spears wrapped in puff pastry and parmesan cheese	

Mini Latkes (v).....	\$25
Mini potato pancakes served with sour cream and apple compote	
With smoked salmon and dill crème fraiche	\$30
Caramelized Onion Tarts (v)	\$26
Caramelized onion and mascarpone cheese puff pastry tarts served with seasonal marmalade	
Assorted Canapés.....	\$26
Decorative seasonal hors d'œuvres per chef	
Brie And Apricot En Croute (v).....	\$26
Baked French brie and apricot coulis in puff pastry finished with fennel syrup	
Mini Calzones	\$26
House made pizza dough stuffed with pepperoni, mozzarella and marinara	
Pigs In A Blanket.....	\$26
Mini beef hot dogs wrapped in puff pastry served with Dijon mustard and tomato compote	
Shrimp Cocktail.....	\$28
Court bouillon poached black tiger shrimp served with cocktail sauce and lemon	
Blackened Tuna.....	\$32
Sushi grade ahi tuna blackened and seared rare on a coconut rice crostini finished with wasabi aioli	
Mini Beef Wellingtons	\$32
Beef tenderloin and mushroom duxelles baked in a flaky puff pastry	
Crab Cakes.....	\$32
Mini Dungeness crab cakes finished with spicy remoulade	

HORS D'OEUVRES PLATTERS

Priced per platter. Full platters serve approximately 50 people.

Some platters can be made into 1/2 & 1/4 platters.

Crudites and Herb Dip (v)\$80

An assortment of fresh cut vegetables served with a creamy herb dip

Baked Artichoke and Spinach Dip (v).....\$120

Oven baked artichoke and spinach dip with herbed crostini, bagel and pita chips

With baked Cauliflower and Spinach Dip(v).....\$100

Fresh Fruit (v).....\$100

An assortment of fresh cut fruits

Fiesta (v).....\$100

Fire roasted tomato salsa, spicy pickled vegetables, guacamole and tortilla chips

Middle-Eastern (v).....\$120

Hummus, tabbouleh, pepperoncini, artichoke hearts, 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

House smoked salmon, chopped egg, lemon, capers, tomato, cucumber and pickled red onion

Swedish Meatballs.....\$160

Hand made meatballs and Swedish sauce

Asian Pacific (v).....	\$160
Thai tofu spring rolls and hand rolled vegetarian sushi with soy sauce, sweet chili sauce, wasabi and pickled ginger	
With Sushi grade tuna and shrimp tempura.....	\$200
Antipasto.....	\$160
Italian meats and cheeses, balsamic marinated roasted 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
Artisanal Wisconsin cheeses, assorted crackers and dried fruit	
Shrimp Cocktail.....	\$225
Black tiger shrimp on ice w/ cocktail sauce	
East Coast Oysters.....	\$275
Assorted East Coast oysters on ice with lemon, tabasco and mignonette 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	\$8
With cranberry chutney and Dijon aioli	
Maple Glazed Ham.....	\$8
With stone ground mustard and pineapple chutney	
Slow Roasted Boneless Pork Loin.....	\$14
With apple moustarda	
Slow Roasted Prime Rib of Beef.....	\$16
With au jus and horseradish crème fraîche	

DINNER ENTRÉES

Please choose two entrées for your guests to select from. A Vegetarian 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

Wild Rice Cakes (v) \$20

Wild rice cakes with red pepper chimichurri

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 \$26

Fresh cod fillet, crusted in toasted almonds and finished with lemon beurre blanc

Chicken Cordon Bleu..... \$26

Seared chicken breast, smoked ham, swiss and sauce bêcheamel

Chicken Osso Bucco \$26

Braised chicken osso bucco with marsala mushroom sauce

Stuffed Pork Chop.....	\$26
Boneless pork chop with pear stuffing and finished with apple gastrique	
Short Ribs.....	\$26
Braised short ribs with red wine demi-glace	
Salmon.....	\$28
Seared Atlantic salmon served with dill buerre blanc	
Mahi-Mahi.....	\$28
Blackened mahi-mahi served with pineapple salsa	
Rainbow Trout.....	\$28
Rainbow trout filet filled with spinach and finished with a lemon emulsion	
Confit Duck Leg.....	\$28
A confit duck leg with orange glaze	
Pork Tenderloin.....	\$28
Pork tenderloin medallions finished with a whole grain mustard crème	
Hanger Steak.....	\$28
Grilled hanger steak with cilantro chimichurri	
Filet Mignon.....	\$34
A 6oz filet of beef tenderloin wrapped in Crescent bacon with red wine demi-glace	
Petite Filet with Shrimp Scampi.....	\$36
A seared 6oz filet alongside garlic butter sautéed black tiger shrimp	

DINNER BUFFETS

Minimum 30 people

All buffets served with a mixed greens salad, house made bread, butter, water, coffee, and hot tea. Each buffet is accompanied by 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

Pork Loin

Boneless pork loin 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 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

Pork Loin

Boneless pork loin 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 butter sautéed black tiger shrimp over fettucine alfredo

DESSERT SELECTIONS

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

Sheet Cake	\$2
Chocolate, Vanilla, Marble	
Chocolate Mousse.....	\$3
Seasonal Sorbet	\$3
White Chocolate Raspberry Cheesecake	\$4
Red Velvet Cake.....	\$4
Strawberry Shortcake	\$4
Vanilla Crème Brulee.....	\$4
Carrot Cake	\$4
Tiramisu	\$4
Raspberry Chocolate Ganache Cake	\$5
German Chocolate Cake	\$5
Seasonal Fruit Crumble	\$5
French Silk Pie.....	\$5
Lemon Meringue Pie.....	\$5

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
Mini Cupcakes.....	\$24
Assorted Truffles.....	\$36

PETIT DESSERT BUFFET..... \$4

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

DESSERT BUFFET..... \$6

(Minimum 20 people)
Selection of plated tortes, cakes, cheesecakes and chocolate covered strawberries.

SUNDAE BAR..... \$6

Minimum 20 people. Priced per person for 1 hour 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

LATE NIGHT APPETIZERS

Priced per platter. Full platters serve approximately 50 people.
Some platters can be made into 1/2 & 1/4 platters

Milk & Cookies..... \$75
Assortment of house made cookies with milk

Fiesta (v)..... \$100
Fire roasted tomato salsa, spicy pickled vegetables, guacamole and tortilla chips
With nacho cheese..... \$120

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

Mac and Cheese..... \$140
House made mac and cheese with bleu cheese, jalapeños, bacon and diced tomatoes

Beer Battered Cheese Curds..... \$150
Hand battered cheese curds with house made ranch dressing

Assorted Cocktail Sandwiches..... \$150
Oven roasted turkey, honey glazed ham and roast beef sandwiches

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

Sliders..... \$160
An assortment of miniature sliders

Assorted Hand Tossed 12" Pizzas..... \$16

THEMED REHEARSAL DINNERS

All dinners include house-made breads, water, coffee, and hot tea.
Rehearsal dinners can be served buffet style (minimum 30 people) or family style.
Priced per person

WISCONSIN TAILGATE\$18

Burgers and grilled chicken breast with house made Kaiser rolls, potato chips, potato salad, fresh fruit and a mixed greens salad

WISCONSIN FISH FRY\$22

Beer battered and baked cod with potato pancakes, seasonal fresh vegetables, coleslaw, tartar sauce, apple sauce, pretzel bread and a mixed greens salad

LASAGNA BUFFET.....\$20

Lasagna bolognese and vegetarian alfredo lasagna with seasonal fresh vegetables, parmesan garlic bread and Caesar salad

HARRY POTTER BUFFET.....\$20

Bangers and mash, vegetarian shepherd's pie, braised cabbage and a mixed greens salad with chocolate frogs and wizard wands for dessert

WEDDING TASTINGS

Maximum 4 guests included per \$50 fee.

All tastings served with a mixed greens salad, house made bread, butter, water, coffee, and hot tea. Select three dinner entrées paired with our chef's choice starch and vegetable. All dietary restrictions will be handled per chef upon request. Any additional entrées are priced in full. A complimentary chef's choice dessert will be offered to finish your meal.

At this time, you're encouraged to solidify and focus your menu choices down to what you'd like to serve on the day of your Wedding.

NON-ALCOHOLIC BEVERAGES

Soft Drinks\$2
Coke Products

Coffee (Regular & Decaffeinated)\$20
(20-24 Servings Per Gallon)

Hot tea\$2
(Priced per Tea Bag)

Lemonade or Iced Tea\$10
(6 Servings Per Carafe)

Hot Chocolate Station\$20
(20-24 Servings Per Gallon)

Hot Cider Station\$22
(20-24 Servings Per Gallon)
To Include:
Cinnamon Sticks

Fruit Punch\$50
(Up to 50 Servings)

Gourmet Hot Chocolate Station\$60
(20-24 Servings Per Gallon)
To Include:
Mini marshmallows
Cinnamon Sticks
Whipped Cream
Peppermint Candies

BAR SERVICE

\$2 upcharge for martinis

WINES

Glass / Bottle

Premium House Wines\$6 / \$30
A selection of rotating red and white wines

Premium Champagne/Sparkling Wine\$5 / \$30

House Wine.....N/A / \$22
High quality and low cost wine featuring a red, white, and blush wines

SPIRITS

Premium Cocktail\$8-\$11
Selection of high end spirits and scotches

Call Brand Cocktails.....\$6
Includes Kettle One, Tanqueray, Bacardi Rum, Captain Morgan, Makers Mark, Jack Daniels, Johnnie Walker Red, Korbel Brandy, and a rotating selection of local spirits and cordials

Well Brand Cocktails.....\$5

BEER

Craft Beer\$5
Rotating seasonal selection from Wisconsin's finest breweries

Domestic Beer\$4
Miller Lite

Domestic / Craft

Quarter Barrel\$200 / \$230

Half Barrel.....\$350 / \$410

THE UNIVERSITY CLUB POLICIES

BOOKING FEE PROCEDURES AND BENEFITS

A non-refundable, non-transferable booking fee of \$1000 (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 \$500 (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 and 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.