



# HOTEL Verdant

## Banquet and Catering Menu



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 HOTELVERDANTRACINE

HOTELVERDANT.COM

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## Private Events & Banquets

Inspired by Racine's river and lakefront setting, Hotel Verdant is an ode to our natural surroundings. Our bold embrace of environmentally minded principles starts with a sustainable design made from thoughtfully selected renewed materials. This continues in the hotel's vibrant art collection, exemplifying further expression of community and place. Take in panoramic views from our rooftop bar and embrace the hygge vibe in your guest room.

This 80-room boutique hotel takes you on a journey that takes inspiration from the past, feels perfectly present, and always feels right at home.

Host a sophisticated gathering in a premier space where weddings, meetings, and celebrations come together naturally. Invite loved ones to our iconic building at the heart of downtown Racine, and treat your guests to the kind of deliciously catered menus and warm, friendly service that will make them feel welcome and leave a lasting impression.

# EVENT SPACES



## Belle Ballroom

The Belle Ballroom provides a light-filled, elegant space with optional breakout dividers to accommodate events of different sizes. Audio-Visual Equipment is available upon request. Save on space with built-in bar and Audio-Visual Equipment.

### CAPACITY

|           | BALLROOM<br>3500 sq. ft. | BELLE A<br>1850 sq. ft. | BELLE B<br>1850 sq. ft. |
|-----------|--------------------------|-------------------------|-------------------------|
| RECEPTION | 125-150                  | 50-60                   | 50-60                   |
| THEATER   | 150                      | 75                      | 75                      |
| CLASSROOM | 100                      | 50                      | 50                      |
| ROUNDS    | 100-125                  | 50-60                   | 50-60                   |
| U-SHAPE   |                          | 25                      | 25                      |



## Zahn's Boardroom

235 SQ. FT. — CAPACITY: 12

Named after the hotel's predecessor, the Zahn's Boardroom is perfect for business meetings with a 65-inch TV and audio-visual presentation equipment.

# BREAKFAST

All breakfast options include Anodyne drip coffee and juice.

Minimum of 20 guests. Standard service is buffet-style.

Plated service upgrade is available for an additional fee.



## FRENCH TOAST

served with bacon

### BERRY BASIL

maple syrup

### TRES LECHES

strawberry syrup

### PB&J

chai syrup

### CINNAMON CREAM CHEESE

candied nuts, maple syrup

## AMERICANA

served with breakfast tots

### BISCUITS & GRAVY

scrambled eggs

### MAIN STREET SCRAMBLE

cheesy scrambled eggs,

choice of bacon or sausage **GF**

### FARMERS SCRAMBLE

cheesy scrambled eggs, seasonal vegetables **GF**

## INTERNATIONAL

### CHILAQUILLES

choice of verde or roja salsa, crema,

queso fresco **GF**

### CREAM CHEESE CREPES

choice of spinach or berries

### PORK BELLY HASH

sweet potatoes, brussels sprouts, chili glaze

### LOX & BAGELS

capers, red onion, tomato, cream cheese

# BREAKFAST

All breakfast options include anodyne drip coffee and juice.

Minimum of 20 guests. Standard service is buffet-style.

Plated service upgrade is available for an additional fee.

## OMELETTE ACTION STATION

includes chef attendant

bacon, sausage, ham, cheese, peppers,

onions, mushrooms, spinach

egg whites available upon request

## ENHANCEMENTS

enhancements available only in conjunction with breakfast selection

### BREAKFAST PASTRIES

assorted varieties

### FRESH CUT FRUIT BOWL GF, VG

### BACON FLIGHT

3 seasonal flavors

### STEEL CUT OATS

### POLENTA PORRIDGE

berries GF

### BYO PARFAIT

### BREADS, BAGELS, & CROISSANTS

assorted varieties

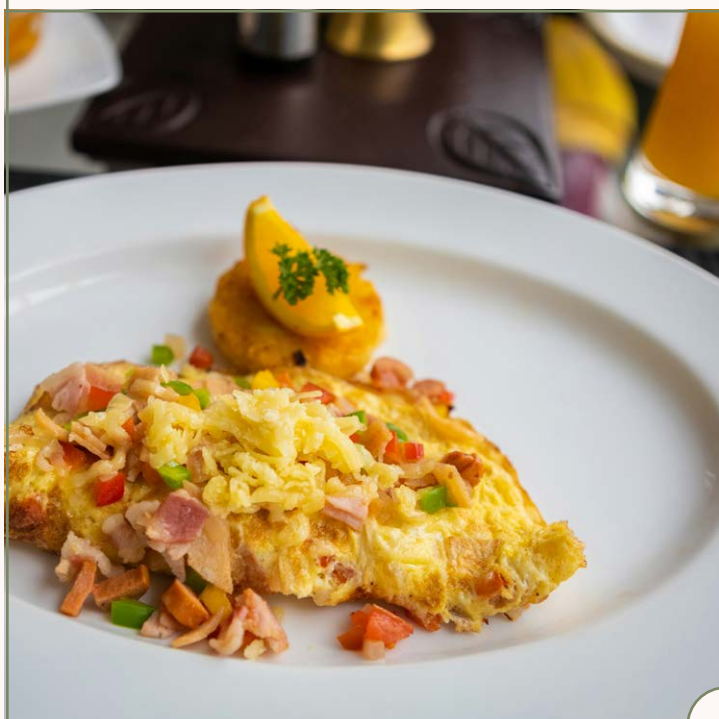
### SMOOTHIE BAR GF

blueberry-lemon, banana-strawberry

### FRESH JUICE BAR GF, VG

carrot, ginger-turmeric and apple, cucumber-kale

### DONUT BOARD



# LUNCH

All lunch entrees include iced tea & lemonade.

A choice of soup or salad can be added for an additional fee.

Minimum of 20 guests. Standard service is buffet-style.

Plated service upgrade is available for an additional fee.

## CHICKEN

### STIR FRY VEGETABLES

white rice, stir fry sauce

### LEMON GINGER CHICKEN

saffron rice, mint yogurt **GF**

### CRISPY CHICKEN

rigatoni, vodka-cheese sauce

## PORK

### TRUEBRIDGE FARMS BRAISED PORK

polenta, chicories **GF**

### ROASTED PORK BELLY

sweet potato, brussel sprouts, chili gastrique

### TWICE-COOKED PORK

wok-fried vegetables, white rice

## BEEF

### MEATLOAF

braised carrots, mashed potatoes, gravy

### RED WINE BRAISED BEEF TIPS

asparagus, egg noodles

## SEAFOOD

### SEARED SALMON

roasted vegetable hash, herb butter **GF**

### SAUTEED SHRIMP

roasted fennel, tomato, garlic, linguine

### SHRIMP & GRITS

blistered tomatoes **GF**

## BYO MAC & CHEESE BAR

### CLASSIC MAC & CHEESE

classic noodles, mornay sauce

### ADD ONS

crispy or grilled chicken

buffalo chicken

BBQ pork

bacon

caramelized onions

broccoli

tomatoes

## VEGETARIAN

### SEASONAL RISOTTO

arborio rice, parmesan cheese,

seasonal vegetables **GF**

# LUNCH

All lunch entrees include iced tea & lemonade.

A choice of soup or salad can be added for an additional fee.

Minimum of 20 guests. Standard service is buffet-style.

Plated service upgrade is available for an additional fee.

## BYO SALAD BAR

served with rolls & choice of two dressings

### SPRING MIX

cheese, cucumbers, tomatoes, hard-boiled eggs, carrots, roasted turkey, ham, croutons

### DRESSINGS

house vinaigrette, balsamic vinaigrette, french, ranch, caesar

### ADD ONS

grilled chicken  
bbq pork  
chili crisp bacon  
salmon  
shrimp  
curry chicken salad  
classic tuna salad

## SAMMIES

minimum order of 1 dozen per sandwich  
served with potato chips

### CAPRESE

tomatoes, mozzarella, fresh basil, garlic aioli, aged balsamic

### TUNA SALAD

tomatoes, lettuce, onion

### THE CURE

salami, capicola, prosciutto, mozzarella, lettuce, tomato, onion, calabrian chili aioli, vinaigrette

### WEST COAST

turkey, apple, cheddar, arugula, dijonnaise

### CHICKEN SALAD

curry chicken, grape, almond, celery, mayonnaise



# APPETIZERS & HORS D'OEUVRES

Standard service is buffet-style.  
Passed service upgrade is available for an additional fee.

## BOARDS

serves 25 guests

### CHEESE & CHARCUTERIE

three meats, three cheeses, honey, nuts, crackers

### WISCONSIN CHEESE

six cheeses, honey, nuts, crackers

### HUMMUS

vegetable crudité **VG**



## BITES

three dozen minimum per item

### MUSHROOM ARANCINI

parmesan aioli

### OLIVE TAPENADE BRUSCHETTA

garlic, shallot, parsley, evoo, crostini **VG**

### CHICKEN & WAFFLES

maple garlic glaze

### FIG & GOAT CHEESE FLATBREAD

balsamic, extra virgin olive oil

### SPINACH & FETA SPANAKOPITA

crispy phyllo dough, fresh herbs

### COCONUT CHICKEN

bang bang sauce

### ROASTED PORK STEAMED DUMPLINGS

yakiniku sauce

### ADA'S MEATBALLS

red sauce, grilled bread

### CHICKEN POTSTICKERS

yakiniku sauce

# APPETIZERS & HORS D'OEUVRES

Standard service is buffet-style.

Passed service upgrade is available for an additional fee.

## FINGER “SANDWICHES”

three dozen minimum per item

## OPEN-FACED GRILLED CHEESE

mornay sauce, new york sourdough

## ROASTED TOMATOES

whipped goat cheese

## CHICKEN KATSU

fried chicken, japanese style “ketchup”

## SHRIMP PO’ BOYS

lettuce, tomato, remoulade

## CURRY CHICKEN SALAD

celery, grapes, almond, naan



## PUB STYLE PIZZA

minimum order of four pizzas

## 14IN SQUARE CUT

### ADD ONS

- extra cheese
- sausage
- pepperoni
- chicken
- bacon
- pineapple
- peppers
- onion
- tomatoes
- spinach
- giardiniera



# DINNER

Includes dinner rolls & choice of soup or salad.

Minimum 20 guests. Standard service is buffet-style.  
Plated service upgrade is available for an additional fee.

## CHICKEN

### CHICKEN & ASPARAGUS A LIMONE

airline breast, asparagus, spaghetti,  
lemon-chicken jus

### COQ AU VIN

red wine braised chicken, bacon, root  
vegetables, egg noodles

### CHICKEN SALTIMBOCA

prosciutto wrapped, vesuvio potatoes,  
wilted spinach, garlic white wine sauce

### AIRLINE CHICKEN BREAST

wild rice, forest mushroom sauce,  
pistachio-lemon gremolata

## PORK

### TRUEBRIDGE FARMS BRAISED PORK

charred chicories, creamy polenta, jus **GF**

### SCHNITZEL

angel hair pasta, mushroom-brandy sauce

### SEARED TENDERLOIN

roasted potatoes, romanesco, cherry  
mostarda **GF**

## BEEF

chef carving stations available for additional  
fee

### BRAISED WAGYU BEEF CHEEKS

broccolini, mashed potatoes, jus **GF**

### SHORT RIBS

brussels sprouts, sweet potato mash,  
korean bbq sauce

### FLAT IRON STEAK

broccolini, parsnip & celery root puree,  
chimichurri **GF**

### 8 OZ. FILET

brussels sprouts, mashed potatoes, sauce  
marchand di vin **GF**

### 12 OZ. NEW YORK STRIP

roasted fingerling potatoes, romanesco  
maitre d' hotel butter **GF**

### 16 OZ. RIBEYE

asparagus, duchess potatoes, mushroom  
creme **GF**

### WAGYU BEEF & TRUFFLE RAVIOLI

madeira sauce, fresh shaved parmesan



## SEAFOOD

### SEARED SALMON

roasted vegetable hash, herb butter **GF**

### WHITEFISH

bok choy, jasmine rice, sambal matah **GF**

### MISO-GLAZED SALMON

maple garlic-glazed green beans,  
squash puree

### HALIBUT

fennel salad, corn relish **GF**

### LOBSTER RAVIOLI

cognac creme, toasted gremolata

## VEGETARIAN

### SPAETZLE

forest mushrooms, lemon

### TOASTED SWEET PEA & LEMON RAVIOLI

lemon butter sauce, fresh grated parmesan

### SEASONAL RISOTTO

arborio rice, parmesan cheese,  
seasonal vegetables **GF**

# DESSERTS

Standard service is stationary boards.  
Plated service upgrade is available for an additional fee.



**COOKIE DISPLAY**

**FLOURLESS CHOCOLATE CAKE**

**CHEESECAKE**

**BANANA FUDGE CAKE**

**CARROT CAKE**

**DONUT WALL**

**BITE-SIZE DESSERTS**

**ICE CREAM CART**



# BEVERAGES & BREAKS

## BEVERAGE PACKAGES

priced per person

### FULL OR HALF DAY

Anodyne coffee, hot tea, assorted coca-cola products, bottled still & sparkling water



## À LA CARTE BEVERAGES

**ANODYNE REGULAR &  
DECAFFEINATED COFFEE**

**LEMONADE**

**ICED TEA**

**ASSORTED COCA-COLA  
PRODUCTS**

**STILL OR SPARKLING  
BOTTLED WATER**

## BREAKS

priced per person

### BUTCHER BLOCK

cheese, charcuterie, honey, crackers, olives, nuts

### SWEET & SPICY

beef & turkey jerky, spiced nuts, candy bars

### ENERGIZE

yogurt, granola, berries, honey

### SWEET TOOTH

cookies, brownies, mini dessert bars

### CHIPS & DIPS

potato chips, tortilla chips, french onion dip, salsa **VG**

### DONUT WALL

assorted donuts

### SMOOTHIE BAR

blueberry-lemon, banana-strawberry

# BAR PACKAGES

Service is based on a minimum of two hours and a maximum of five hours.

A minimum of one bartender is required for every 50 guests.

Curated wine selections for an additional fee.

## GLOBAL NOT LOCAL

STANDARD LIQUOR, PICK 2 BEERS, 1 WHITE, 1 RED

### STANDARD PACKAGE LIQUOR

tito's vodka, prairie gin, bacardi rum, jack daniel's whiskey, dewar's scotch, tres agaves  
tequila, berens brandy

### BEER

miller lite, miller high life, coors light, modelo, bud light, heineken, corona,  
hinterland gracie **GF**, athletic brewing na upside down golden ale

### HOUSE WINE

WHITE: scarpetta pinot grigio, jacques dumont sauvignon blanc, calera chardonnay  
RED: trenel gamay, la posta malbec, chateau pey la tour merlot, delille cellars cabernet  
sauvignon

## HOME GROWN GREEN

PREMIUM LIQUOR, PICK 3 BEERS, 1 WHITE, 1 RED, 1 SPARKLING

### PREMIUM PACKAGE LIQUOR

great lakes vodka, death's door gin, great lakes rum, j henry bourbon,  
flecha blanca, tequila, berens brandy

### CRAFT BEER

miller light, miller high life, modelo, new glarus spotted cow, third space pretty  
good amber, hinterland packerland pilsner, 3 sheep's armchair qb lager,  
hinterland saving gracie **GF**, athletic brewing na upside down golden ale

### HOUSE WINE

WHITES: scarpetta pinot grigio, jacques dumont sauvignon blanc,  
calera chardonnay, van duzer pinot gris  
REDS: ken wright pinot noir, la posta malbec, chateau pey la tour merlot,  
delille cellars cabernet sauvignon  
SPARKLING: lucca paretto prosecco, schramsberg brut

# BAR PACKAGES

Service is based on a minimum of two hours and a maximum of five hours.

A minimum of one bartender is required for every 50 guests.

Curated wine selections for an additional fee.

## BEER & WINE ONLY PACKAGE

PICK 4 BEERS, 2 WHITES, 2 REDS, 1 SPARKLING

### BEER

miller lite, miller high life, coors light, modelo, bud light, heineken, corona, new glarus spotted cow, third space pretty good amber, hinterland packerland pilsner, 3 sheep's armchair qb lager, hinterland gracie **GF**, athletic brewing na upside down golden ale

### WINE

WHITE: scarpetta pinot grigio, jacques dumont sauvignon blanc, calera chardonnay

RED: trenel gamay, la posta malbec, chateau pey la tour merlot, delille cellars cabernet sauvignon

SPARKLING: lucca peretti prosecco, schramsberg brut

## CELEBRATION ADD-ONS

ENHANCE YOUR EVENT WITH THESE  
ADDITIONS TO YOUR CHOICE OF BAR PACKAGE

### CHAMPAGNE TOAST

### SPECIALTY COCKTAIL OF CHOICE





# AUDIO & VISUAL

## ALL THE TECHNOLOGY YOU NEED

At Hotel Verdant you won't have to worry about a thing. Our entire property is equipped with high-speed wireless internet, and it's always complimentary. All audio visual equipment is rented on a per day, per item basis.

### OFFICE SUPPLIES STARTER KIT

office supplies essentials kit  
included with room rental

### PENS & NOTEPADS

\*available upon request

### HD SMART TV 50"

wired connection via HDMI cable  
\*available only in Zahn's Boardroom

### PROJECTOR & SCREEN

bluetooth-enabled LCD projector  
with 10' screen  
\*available only in Belle B

### SPEAKERPHONE

\*available upon request

### EXTENSION CORD

\*available upon request

### POWER STRIP

\*available upon request

### EASEL

\*available upon request

### FLIP CHART WITH EASEL

includes markers

### 75" FLAT SCREEN WITH STAND

wired connection via HDMI cable

# HELPFUL INFORMATION

## THE FINE PRINT

### MENU SELECTION & PRICE

Please submit your menu selections 30 business days in advance of your function. Final guest counts are due 14 business days prior to the event. Specially tailored menus can be created to suit your individual taste, budget, and/or dietary requirements (religious, ethnic, diabetic, heart healthy, vegetarian, etc.). Please contact your sales manager for details. Specially tailored menus may require more advance notice than regular banquet menus. It is the policy of Hotel Verdant that no food and beverage be brought into the event from any outside source.. All food and beverage purchased at Hotel Verdant are subject to a 22% service charge; and all food, beverage and service charges are subject to Racine sales tax.

### FOOD & BEVERAGE

All food and beverage items served in public function rooms must be supplied and prepared by the restaurant. No food and beverage items may be removed from the banquet premise by client, guests or invitees. Menu selections, room requirements, and all other arrangements must be received at least 14 days prior to the event.

Estimated final balance & guarantee guest counts are due to the venue by noon, fourteen days prior to the event. This minimum number will be the least for which you will be charged. Should a guarantee not be received, the venue will prepare and charge for the original tentative number indicated at the time of booking. If the guarantee is increased within seventy-two hours of the function, the venue will reserve the right to substitute entrees for the additional guests. Please immediately alert your catering manager if the attendance will vary more than 5% from the agreed number.

If alcoholic beverages are to be served on the premises (or elsewhere under the alcoholic beverage license), the venue will require that only banquet servers and bartenders dispense beverages. In accordance with the state and local law, it is the venue's policy to request proper identification (photo I.D.) of any person of questionable age and refuse alcoholic beverage service if the person is either under age of 21 or proper identification cannot be produced, and refuse alcoholic beverage service to any who, the venue's sole judgment, appears intoxicated. In addition, the venue cannot allow anyone under 21 years of age to obtain, be given, be in possession of, or appear to be consuming alcohol, regardless of where or how said alcohol was obtained. At the discretion of the venue, a security guard may be required, the client will be responsible for all charges.

### SALES TAX & SERVICE CHARGE

Prior to the application of any taxes, all function space rental fees, food and beverage charges, and charges for audio-visual and other services will be subject to a 22% service charge. Please note that the administrative charge is not a gratuity or tip and, accordingly, is subject to all applicable taxes. A portion of this charge will be distributed directly to food & beverage staff as additional compensation for their services, while the remainder will be applied to costs and/or expenses other than employee wages. All Rates, function space rental fees, food and beverage charges, and charges for audio-visual and other services are subject to applicable taxes (currently 5%) in effect on the date(s) of the event and subject to change without notice. Please note that these rates are subject to change without notice.

### FEES & SURCHARGES

All rentals must be handled by a planner or be Hotel Verdant. There is a 22% surcharge for your catering manager to handle outside rentals. All banquet charges will be applied to one master account, as the Hotel Verdant cannot be responsible for collecting payment from individuals. All prices are subject to change unless specified in writing. There is a clean up fee of \$750.00+ for any décor left for the staff to clean that is not Hotel Verdant. We kindly ask that all personal items are set by the client/vendor as well as removed from the event space by the client/vendor at the conclusion of the event. Sparklers, floral petals and confetti are prohibited. Outsourced food and beverage must be pre-approved and

is subject to additional charges. The following apply:

- Cake Cutting
- Buffet for less than 12 people
- Additional Bartender/station attendant

### USE OF EVENT & FUNCTION SPACE

To protect the safety and security of all guests and property, Group will obtain venue's written approval before using items in the function space that could create excessive noise, noxious odors or hazardous effects (e.g., loud music, smoke or fog machines, dry ice, confetti cannons, candles, or incense) and before engaging in any activities outside of the reserved function space (e.g., registration table). Group will obtain any required Fire Marshall or other safety approvals and permits, and will pay any expenses incurred by venue as a result of such activity, such as resetting smoke or fire alarms or unusual clean-up costs.

### TIMING OF FUNCTIONS

The following standards are provided to assist with scheduling and budgeting for your catered functions:

- All functions will be set 15 minutes prior to their start time.
- All stations are serviced and replenished for 60 minutes.
- An additional charge will be incurred if time periods are extended. All events must end by 11:00pm.

### VENDORS

All outside vendor sources, i.e. Florist, Entertainment, Photography, Decorator, etc. must be approved in advance. A listing of potential vendors must be submitted to your Hotel Verdant Catering Manager prior to contracting these outside services. All vendors can arrive 3 hours prior to the start of the event for set up. Hotel Verdant cannot be responsible for items placed in the room more than 3 hours prior or left in the room after the event's end time. The restaurant/venue assumes no liability or responsibility of any items, nor the actions of outside vendors.

### MENU STYLES

**HEAVY HORS D'OEUVRES/RECEPTION STYLE:** Displays are designed to keep guests mingling and moving throughout the space. We are able to accommodate seating for up to 40% of your guest count for larger reception style events. This is not guaranteed dependent on final guest count, on some occasions, full seating may be able to be provided depending on final guest count.

**BUFFET:** Buffet Dinners are set on one long table for guests to help themselves to the menu selections. Seating for a full guest count is required.

**PLATED MEAL\*:** Includes assigned seating for full guest count, with place cards at each place setting to be provided by the client. Menu denotations are required.

\*You may provide your guests with a choice of up to three entrees (not including dietary restrictions), selected in advance. The following stipulations will apply: Guarantee of attendance, with the breakdown for each entrée, is required 14 business days prior to the event. All courses other than entrees must be the same for each guest. Please give your catering manager a copy of the seating chart with guest count and menu selections per table for the best possible service. A form of entrée identification is required at the guest table (ie. escort cards, seating chart and place cards). Client is to provide and set the above items.

# NOTES

EVENT NAME

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EVENT DATE

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NUMBER OF GUESTS

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MENU NOTES

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SALES MANAGER \_\_\_\_\_

DATE \_\_\_\_\_



# HOTEL Verdant

START PLANNING

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PROUDLY MANAGED BY CHARLESTOWNE HOTELS