



Tuscan Hall

VENUE & CATERING



Venue Menu AND PACKAGES

TuscanHallWI.com | 262-292-1322
info@tuscanhallwi.com

Tuscan Hall Venue & Catering
409 Delafield Street
Waukesha, WI 53188





Your Vision. Your Event. Your Way.

Extraordinary events don't just happen, they are planned....and the team at Tuscan Hall Venue & Catering is here to make your special day perfect. Let us build your dream event around you, creating memories that last forever.

We offer all-inclusive packages that include every important detail to simply your planning. From in-house full-service catering, china dinnerware and staff, to our two beautiful event spaces, ceremony space and uplighting, we are able to provide all the essentials for your special event.

Whatever package you select, #TeamTuscan is here to make your event extraordinary. With years of experience hosting all types of events in southeastern Wisconsin, our team will provide exceptional service for you and your guests. From our delicious cuisine to our unparalleled hospitality, we will make your event unforgettable.

Tuscan  *Hall*
VENUE & CATERING

409 Delafield Street, Waukesha, WI 53188
262-292-1322 • TuscanHallWI.com

Tuscan Hall

VENUE & CATERING

Tuscan Hall is an elegant location for indoor celebrations with plenty of room for more than 200 guests. We specialize in weddings, corporate events, sports banquets, non-profit events, fundraisers and more.

We offer options to customize your own food and beverage wedding packages to make your special day unique.

Our all-inclusive wedding packages include:

- Event Specialist to oversee all your event details.
- Bridal dressing area - secure private room, no hair or makeup
- Complimentary parking for your guests - handicap accessible
- Dance floor, stage, cake table and gift table
- China, silverware and glassware
- White linens and napkins
- Private bar with option to use our Wine Cellar bar for cocktail hour
- Set up and take down of room - 3 hours before the event and 1/2 hour after*
- On-site Event Manager to make sure your event runs smoothly
- Wrap up package - staff will gather belongings (decor, gifts, cards) and put in the lobby

**Hall rental without ceremony is from 5 p.m. to midnight. Vendors may arrive starting at 2 p.m. Hall rental with ceremony is from 2:30 p.m. to midnight. Vendors may arrive starting at noon, ceremony is at 3:30 p.m.*



Beverage Packages

BUONO PACKAGE - \$18/PP

Soda, Coffee & Juice
Choice of 1 Domestic Beer

MEGLIO PACKAGE - \$22/PP

Soda, Coffee & Juice
Choice of 1 Domestic Beer
Choice of 2 House Wines

MIGLIORE PACKAGE - \$24/PP

Soda, Coffee & Juice
Choice of 1 Domestic Beer
Choice of 1 Premium Beer
Choice of 2 House Wines

BEER A LA CARTE

1/2 Barrel of Domestic - \$299

1/2 Barrel of Premium - \$349

HOUSE WINE CHOICES:

Cabernet, Red Blend, Chardonnay,
Moscato, Reisling or Pinot Grigio

COFFEE STATION - \$4.95/PP

Flavored Creamers, Tea, Hot Cocoa, Whipped Cream
and Homemade Chocolate Chip Cookies

SODA/COFFEE PACKAGE - \$3.95/PP

(Minimum Requirement)

BAR UPGRADES:

1 HOUR OPEN BAR

Rail Liquors +\$9/PP | Call Liquors +\$12/PP

OPEN BAR FOR FULL DURATION OF EVENT

Rail Liquors +\$18/PP | Call Liquors +\$24/PP

Bartender Fee - \$89 each

*All prices subject to a 19% service charge & 5% sales tax. Prices subject to change.
All packages require a minimum of 35 guests and have a duration of 4-7 hours.*



All Inclusive Packages

SEMI SIT-DOWN MAXIMUM 180 GUESTS • PLATED DINNER REQUIRED OVER 180 GUESTS

Chianti Package - \$94.95

- Semi Sit-Down or Plated Dinner Service
- 3 Appetizers
- Buono Beverage Package
 - Soda, Coffee & Juice
 - Choice of 1 Domestic Beer
- Wine Service with Dinner
- Champagne Toast for all Guests
- Late Night Pizza Bar
- Cake Cutting
- Full-Service China, Flatware & Glassware
- Hall Rental (Value \$1499)
- Wine Cellar Rental for Happy Hour
- TV & Sound System for Slideshow
- On-site Event Manager
- Event Coordinator
- Children ages 3-12, \$39

Venice Package - \$114.95

- Semi Sit-Down or Plated Dinner Service
- 4 Appetizers
- Migliore Beverage Package
 - Soda, Coffee & Juice
 - Choice of 1 Domestic Beer
 - Choice of 1 Premium Beer
 - Choice of 2 House Wines
- Open Bar for Duration of Event (Call)
- Wine Service with Dinner
- Champagne Toast for all Guests
- Choice of Late Night Menu Item
- Cake Cutting
- Full-Service China, Flatware & Glassware
- Hall Rental (Value \$1499)
- Chargers on Tables (Gold or Silver)
- Ambient Room Up Lighting
- Wine Cellar Rental for Happy Hour
- TV & Sound System for Slideshow
- On-site Event Manager
- Event Coordinator
- Children ages 3-12, \$59

Florence Package - \$104.95

- Semi Sit-Down or Plated Dinner Service
- 4 Appetizers
- Meglio Beverage Package
 - Soda, Coffee & Juice
 - Choice of 1 Domestic Beer
 - Choice of 2 House Wines
- One Hour Open Bar (Call)
- Wine Service with Dinner
- Champagne Toast for all Guests
- Choice of Late Night Menu Item
- Cake Cutting
- Full-Service China, Flatware & Glassware
- Chargers on Tables (Gold or Silver)
- Ambient Room Up Lighting
- Hall Rental (Value \$1499)
- Wine Cellar Rental for Happy Hour
- TV & Sound System for Slideshow
- On-site Event Manager
- Event Coordinator
- Children ages 3-12, \$49

Embellishments

CEREMONY PACKAGE - \$999

2 Hours of Room (Includes 1 Hour Rehearsal Time)
Complete Set Up/Take Down & Room Flip
On-site Wedding Coordinator
Rehearsal To be Performed Tuesday-Friday the Week of Event

PREMIUM AMBIENT ROOM LIGHTING - \$499

Includes 16 Professional Wireless Uplights
with Multi Color Options Available

A/V AND SOUND SYSTEM - \$499

MIC RENTAL - \$199

The Venue is Available for Vendors at Noon the Day of Event.



Hot Appetizers

Add on a selection of 3 savory appetizers to get guests excited for the night ahead.
Mix and match hot and cold selections!

PICK 3 APPETIZERS - \$5/PP

Boneless Chicken Wings

Choose from Buffalo Sauce or Barbecue

Chicken Souvlaki

Tender Chicken Pieces Seasoned Mediterranean Style with Oregano, Salt, Pepper, Olive Oil & Lemon

Beef Teriyaki Skewers

Tender Pieces Seasoned Beef in our Homemade Teriyaki Sauce

Sweet Chili Asian Chicken

Tender Pieces of Marinated Grilled in our Homemade Sweet Chili Sauce

Raspberry-Brie Bites

Fresh Brie Cheese with Raspberry Preserves in a Phyllo Cup

Vegetarian Spring Rolls

Served with Sweet Chili Sauce

Crab Rangoon Phyllo Cups

Cream Cheese & Crabmeat Stuffed in Phyllo

Spinach Pies

Stuffed Phyllo Puffs with Spinach and Feta Cheese

Italian Meatballs

Tender Meatballs in a Marinara Sauce

Stuffed Mushrooms

Stuffed Mushroom Caps with Sausage

Wisconsin Brats

Bite-Sized Brat Sandwiches with Dijon Mustard

Gyro Bites

Pita Bread with Gyro and Tzatziki Sauce

Grilled Cheese Shooters

Grilled Cheese Quarters Served with Tomato Soup

Chicken & Waffles

Breaded Chicken Tenders Served with Sugar Glazed Waffles, Sweet Chili Sauce & Syrup

Barbecue Pulled Pork Sliders*

Braised Barbecue Pulled Pork Topped with Power Slaw on Hawaiian Rolls

**Counts as two appetizer selections or add \$2/PP.*



 Gluten Free  Vegetarian

Cold Appetizers

Add on a selection of 3 savory appetizers to get guests excited for the night ahead. Mix and match hot and cold selections!

PICK 3 APPETIZERS - \$5/PP

Wisconsin Charcuterie Board

Variety of Wisconsin Cheeses,
Summer Sausage & Crackers

Caprese Skewers

Cherry Tomatoes, Fresh Mozzarella,
Olive Oil & Fresh Basil

Hummus & Pita Wedges

Fresh Pita Bread Served with a Choice of
Classic or Roasted Red Pepper Hummus

Tuscan Hummus Sliders

Cucumber Slices Served with Hummus and Olive Tapenade

Vegetable Platter

Variety of Vegetables Served with Ranch Dressing

Fruit Platter

Assorted Seasonal Fruit

Salami Cornucopia

Thinly Sliced Salami Filled with a
Delicious Seasoned Cream Cheese



Cajun Shrimp Crostini

Crostini Topped with Guacamole & Cajun Shrimp

Steak Bruschetta

Crostini Topped with Steak & Horseradish

Roasted Vegetable Bruschetta


Roasted Vegetables with Tomatoes, Olive Oil, Fresh Basil,
Garlic & Topped with Fresh Mozzarella on a Crostini

Italian Bruschetta

Tomatoes, Olive Oil, Fresh Basil and Garlic,
and Topped with Fresh Mozzarella on a Crostini

Add extra appetizers

+\$2/PP for each additional selection.

 Gluten Free  Vegetarian

Our kitchen prepares cuisine with peanuts, tree nuts, soy, milk, eggs, and wheat. While we take steps to minimize the risk of cross contamination, we cannot guarantee that any of our products are safe to consume for people with allergies such as peanuts, tree nuts, soy, milk, eggs, and wheat.

Salads

Fresh handcrafted salads are included with all our all-inclusive packages. Served with freshly baked bread rolls and butter.

Tuscan Tossed Salad

Romaine, Red Onions, Tomatoes, Cucumbers & Croutons with your choice of two dressings:
Balsamic Vinaigrette, Ranch, Italian, or French

Strawberry Walnut Salad

Mixed Greens Candied Walnuts, Fresh Strawberries, Feta Cheese, Tomatoes, Cucumber with a Raspberry Vinaigrette Dressing

Cranberry & Goat Cheese Salad

Spring Greens with Goat Cheese, Walnuts & Dried Cranberries with a Raspberry Vinaigrette Dressing

Classic Caesar Salad

Romaine Lettuce, Shaved Parmesan, Croutons with our House Caesar Dressing



Mediterranean Salad

Mixed Greens, Red Onions, Feta, Kalamata Olives, Tomatoes and Cucumbers with our House Mediterranean Dressing

Wedge Salad

Bacon, Blue Cheese, Tomatoes, Cucumbers, Red Onion, Drizzled with Blue Cheese Dressing

Caprese Salad

Mixed Greens, Tomato, Fresh Mozzarella Topped with Aged Balsamic Vinaigrette

Summer Kale Quinoa Salad

Heart Healthy Chopped Kale with Quinoa, Cranberries, Apples, Almonds and a Ginger Dressing

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All prices subject to a 19% service charge and 5% sales tax.



Vegetarian Entrees

Eggplant Rollatini ^{GF}

Fresh Eggplant Rolled in a Spinach and Feta Mixture Layered with Marinara Sauce

Spinach Lasagna

Tri Colore Cous Cous with Grilled Vegetables (Serves as a Starch and Vegetable Option)

Wild Mushroom Ravioli with Cream Sauce (Serves as a Starch Option)

Portabella Risotto with Vegetables

Black Bean Cakes ^{GF}

^{GF} Gluten Free ^V Vegetarian

BUFFET SERVICE - STARTS AT \$29.95
Includes 2 entrees, 3 sides/vegetables, 1 salad, bread rolls & butter.

PLATED SERVICE - STARTS AT \$32.95
Guest choice between 2 entrees, 2 sides/vegetables, 1 salad, bread rolls & butter.

Chicken Entrees

Chicken Piccata ^{GF}

Lightly Seasoned Chicken Breast with Lemon Juice, White Wine and Capers

Chicken Marsala

Braised Airline Chicken Topped with Marsala Wine Sauce and Mushrooms

Lemon Artichoke Chicken ^{GF}

Tender Chicken Breasts Sautéed in our Homemade Creamy Lemon Spinach Artichoke Sauce

Chicken Fricasse ^{GF}

Braised Airline Chicken in a White Wine Cream Sauce

Mediterranean Chicken ^{GF}

Tender Roasted Chicken Marinated Mediterranean Style with Oregano, Salt, Pepper, Olive Oil & Lemon

Tuscan Chicken ^{GF}

Boneless Rosemary Herbed Chicken Thighs with a Parmesan Cream Sauce with Grape Tomatoes and Baby Spinach

Chicken Cacciatore ^{GF}

Braised Airline Chicken Marinated in a Wine Infused Tomato Sauce with Olives and Mushrooms

BBQ Bone-In Chicken

Tender Bone-In Chicken Marinated with our Homemade BBQ Sauce

Seafood Entrees ^{GF}

Boston Cod

Baked Cod Served with a Cream Sauce of Mushrooms, Capers, White Wine, Tomatoes, and Lemon Juice

Atlantic Salmon

Atlantic Salmon with Dill of Champagne Sauce

Asian Salmon

Atlantic Salmon with Teriyaki Glaze

Tuscan Shrimp

Tuscan Herb Grilled Shrimp Skewers

Cajun Shrimp

Cajun Grilled Shrimp Skewers

Children's Plated Entree

Breaded Chicken Tenders, Tater Tots and a Fresh Fruit Cup

Beef Entrees®

Braised Beef Short Ribs

Slow Roasted Boneless Short Ribs Cooked in a Burgundy Sauce

Beef Tips & Portabella in Burgundy Sauce

Beef Tenderloin Tips with Fresh Portabella Mushrooms and a Flavorful Burgundy Sauce

Pepper Steak

Beef Tenderloin Pieces, Sautéed Onions, Peppers and Fresh Mushrooms Cooked in a Burgundy Sauce

Beef Tenderloin Brochette

Tender Seasoned Mediterranean Style with Oregano, Salt, Pepper, Olive Oil & Lemon with a Beurre Blanc Sauce

Grilled Ribeye

3oz Char Grilled Ribeye Strips Drizzled with Garlic Butter and Topped with Natural Juices

Grilled Flank Steak

Flavorful Marinated Grilled Flank Steak with Beurre Blanc Sauce

Bistro Cut Sirloin Steak

Sirloin Filets Marinated and Grilled Topped with a Mushroom Sauce

NY Strip

Grilled NY Strip Steaks, Cut in 4oz Portions and Topped with Your Choice of Gorgonzola Sauce or Burgundy Sauce

Cleo's Sloppy Joe *(Served Buffet Style Only.)*

Ground Beef in Chef Cleo's Famous Sweet and Tangy Sauce

Pork Entrees®

Bone-In Pork Chops

Grilled Pork Chops Marinated Mediterranean Style with Lemon Zest or Apple Jack Daniels Sauce

Mediterranean Pulled Pork *(Served Buffet Style Only.)*

Braised Pork Shoulder Marinated Mediterranean Style with Oregano, Salt, Pepper, Olive Oil & Lemon and Served with Cucumber Sauce.

Bourbon BBQ Pulled Pork *(Served Buffet Style Only.)*

Braised Pork Shoulder Marinated with our Homemade BBQ Sauce

Orange Honey Glazed Ham

Tender Slices of Deliciously Sweet Ham with our Orange Honey Glaze

UPGRADES:

- Add an extra buffet entree (+\$4/pp).
- Serve plated entrees as a duet (+\$6/pp)

® Gluten Free

Premium Items®

Add \$7/PP

Ribeye*

12 oz. Ribeye Drizzled with Garlic Butter

Filet Mignon*

6oz Filet with Demi Glaze

Boneless Leg of Lamb

Mint & Natural Juices

Carving Stations

Add \$7/PP + \$150 Carving Station Fee

Prime Rib

Au Jus & Horseradish

Chateaubriand

Beef Tenderloin in a Peppercorn Sauce

Applewood Smoked Ham

Orange Glaze

**Available as Plated Only.*





Sides & Vegetables

Put the finishing touches on your meal with any of our premium sides and vegetables.


POTATOES

Garlic Red Mashed Potatoes
Mediterranean Lemon Potatoes
Roasted Red Potatoes
Roasted New Potatoes Parmesan
Red Potato Salad
Sweet Potato Grits





















RICE



Wild Rice Pilaf
Basmati Rice
Portabella Risotto

PASTA

Baked Mostaccoli 
Wisconsin Mac & Cheese 
Buffalo Mac & Cheese 
Farfalle Carbonara Pasta
Lemon Pesto Pasta 
Tuscan Pasta Salad 

VEGETABLES

Steamed Broccoli  
Green Bean Almondine  
Green Beans with Bacon 
Roasted Organic Rainbow Carrots  
Sweet Corn  
Creamed Corn  
Roasted Brussel Sprouts  
Fresh Roasted Asparagus  
Tuscan Roasted Vegetables  
Power Slaw  
Baked Beans with Bacon 

 Gluten Free  Vegetarian

Southern Style Menu

The perfect compliment to a rustic themed event. Buffet-served with 2 entrees, 3 sides, 1 salad and choice of sweet Hawaiian rolls, assorted bread rolls or corn bread.

Salads

Tuscan Tossed Salad (V)

Romaine, Red Onions, Tomatoes, Cucumbers & Croutons with a Balsamic Vinaigrette Dressing

Summer Kale Quinoa Salad (GF, V)

Heart Healthy Chopped Kale with Quinoa, Cranberries, Apples, Almonds and a Ginger Dressing

Entrees

Bourbon BBQ Pulled Pork

Braised Pork Shoulder Marinated with our Homemade BBQ Sauce

Mediterranean Pulled Pork

Braised Pork Shoulder Marinated Mediterranean Style with Oregano, Olive Oil, Lemon, Salt & Pepper. Served with Tzatziki Cucumber Sauce

BBQ Braised Beef Short Ribs

Slow Roasted Boneless Short Ribs Cooked in our BBQ Sauce

BBQ Bone-In Chicken

Tender Bone-In Chicken Marinated with our BBQ Sauce

Cleo's Sloppy Joe

Ground Beef in Chef Cleo's Famous Sweet & Tangy Sauce

Orange Honey Glazed Ham

Tender Slices of Deliciously Sweet Ham with an Orange Honey Glaze

Cajun Shrimp

Cajun Grilled Shrimp Skewers

Sides & Vegetables

Garlic Red Mashed

Potatoes (GF, V)

Roasted Red Potatoes (GF, V)

Red Potato Salad (GF, V)

Sweet Potato Grits (V)

Green Beans with Bacon (GF)

Baked Beans with Bacon (GF)

Power Slaw (GF, V)

Wisconsin Mac & Cheese (V)

Buffalo Mac & Cheese (V)

Tuscan Pasta Salad (V)

Sweet Corn (GF, V)

Creamed Corn (GF, V)





Late Night Menu

Keep the party going with a selection of a late night snacks your guests will love

EACH SELECTION - \$6.95/PP

Gyro Bar

Tender Slices of Gyro Meat Served with Pita Bread and Homemade Tzatziki Cucumber Sauce

Nacho Bar ⑤

Tortilla Chips, Nacho Cheese, Jalapeños & Salsa

Slider Bar

Beef Sliders Served with Cheddar Cheese on a Pretzel Bun

Hot Dog & Brat Bar

Hot Dogs and Brats with Buns and Fixings to Dress it Your Way

Mashed Potato Bar ⑥

Mashed Potatoes and Toppings to Make it Your Way: Cheddar, Sour Cream, Butter & Applewood Smoked Bacon

Barbecue Pulled Pork Sliders

Barbecue Pulled Pork Topped with Power Slaw on Hawaiian Rolls

Grilled Cheese Bar ⑤

Slices of Grilled Cheese Served with Tomato Soup Shooters

Quesadilla Bar ⑤

Cheese Quesadilla Served with Salsa and Sour Cream

Pizza Bar

Assorted Cheese, Sausage, and Pepperoni Homemade Pizzas

Mini Dessert Bar ⑤

Add on a selection of homemade desserts to leave an impression with your guests.

PICK 4 - \$6.95/PP • EACH ADDITIONAL - \$1.50/PP

Chocolate Cake Bites

Mini Cheesecakes

Chocolate Chip Brownies

Mint Brownies

Chocolate Chip Cookies

Peanut Butter Mousse

Coconut Bars

Brownie Cups

Key Lime Pie Bars

Pumpkin Pie Bars

Lemon Squares

Salted Caramel Apple Bars

Mini Carrot Cakes

Turtle Brownies

Add Coffee - \$2.95 per person

Add a Coffee Station - \$6.95 per person

Flavored Creamers, Tea, Hot Cocoa, Whipped Cream and Homemade Chocolate Chip Cookies



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*Thank you for considering
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Whether you are planning your wedding,
a corporate event or something else, our
professional team is here to make your
event extraordinary.*

Next Steps

Contact us to schedule a tour and get a customized proposal. Our experienced staff is available to answer any question you may have and discuss options to customize your event. We are confident that after seeing our beautiful venue and all we have to offer, you will be able to picture your special event at our location!

Our Event Timeline

- **2 Months Before Your Event** - Our team will schedule an in-person planning meeting with you to gather all the important details of your event.
- **1 Month Before** - We will ask you to fill out our event questionnaire to provide all the final details.
- **2 Weeks Before** - Our team will schedule a final walk through with you and finalize all the details to your event, including guest counts and meal counts. Final payment is due at this time.
- **1 Week Before** - Our team will meet and discuss every detail of your event.
- **1-2 days before event** - Our Event Coordinator will run the rehearsal with you.

To reserve your date with Tuscan Hall Venue & Catering we must have a signed Catering Agreement and a deposit. Clients can pay by check or ACH payment without a fee; or by credit card with a 3.5% transaction fee. All prices subject to a 19% service charge and 5% sales tax.

#TeamTuscan #TuscanHallCatering

Preferred Vendors



WEDDING APPAREL & ACCESSORIES

Dubois Formal Wear
www.duboisfw.com

GetNoticed Jewelry, LLC
262.510.6428
www.GetNoticedJewelry.com

INVITATIONS

CMYKnot
www.cmyknot.com

Paper Envy
262.780.0850
www.paperenvy.com

FLORISTS

Snapdragon Flowers of Elm Grove
262.782.8380
www.snapdragroneg.com

Jess Fleur Fun
262.468.6899
www.jessfleurfun.com

Reflections of You
414.758.1154
www.ReflectionsOfYouOnline.com

HAIR, MAKEUP & NAILS

Color Street Dry Nail Polish
262.510.6428
www.NataliesNailStrips.com

The Hive Salon
262.784.2597
www.hivesalonbrookfield.com

Spa of Brookfield
262.794.3456
www.spaofbrookfield.square.site

MUSIC

Brett Gaertner
www.brettgaertner.com

HONEYMOONS

Island Getaways
262.781.1748
www.myislandgetaways.com

PHOTOGRAPHY

Heather Richter Photography
www.heatherrichterphotography.com

Tia Lee Photography
262.305.8025
tialeephotography1@gmail.com

R & R Photographic Imaging
www.rrphotographicimaging.com

SB Photography and Design
414.220.0022
www.sbphotoanddesign.com

PHOTO BOOTH

Milwaukee Photo Booth
414.902.3041
www.milwaukeephotobooth.net

VIDEOGRAPHY

Chris Siegel Multimedia
www.chrissiegelmm.com

Dolister Films
414.459.1469
www.dolisterfilms.com

DJ SERVICES

Double Platinum DJ
414.732.1979
www.doubleplatinumdj.com

Van Rixel Productions
414.640.7222
www.vanrixelproductions.com

Xcite Entertainment
262.391.5774
www.xciteentertainment.com

CAKES & SWEETS

Aggie's Bakery & Cake Shop
414.482-1288
www.aggiesbakery.com

AlyRae's Scratch Bakery
262.290.3288
www.facebook.com/alyraeweddings

Sweet Perfections Bake Shoppe
262.446.2253
www.sweetperfections.com

Simmas Bakery
414.257.0998
www.simmasbakery.com

Frosted Memories LLC
262.442.0115
www.frostedmemoriesllc.com

DECOR

Ambrosia Events
414-546-2854
www.ambrosiaeventsmke.com

Vintage Rental
262.370.7340
www.vintiquerental.com

TRANSPORT

Blackline Limo
414.481.2599
www.blacklinelimos.com

LODGING

Avid Hotel Milwaukee West
262.367.5750
www.ihg.com/avidhotels

Embassy Suites
262.782.2900

Hampton Inn Milwaukee/Brookfield
262.796.1500
www.hilton.com/en/hampton

Booking Agreement



Name: _____ Event Date: _____

Address: _____ Function: _____

Phone: _____ Guest Count: _____

Deposit: _____

POLICIES:

- Final amount of guests for your event, menu selection & seating chart must be given 10 days before your event.
- 25% Non-Refundable deposit must be given to lock-in your date and event (You may hold your date for \$1000 & pay the rest of the 25% within 60 days of booking).
- You may pay up to 50% of your proposal prior to your 10-day meeting before your event.
- Cancellation will forfeit all deposits, and payments.
- Final Payment is due 10 days before your event.
- All credit card transactions incur a 3.5% processing fee.
- 19% service charge applies to all food and beverage service. In accordance with state law, 5% Wisconsin state sales tax is then added to the total amount.
- Menu prices, rentals, and other fees are subject to change without notice. We can guarantee prices in writing sixty (60) days before your event, if requested.
- The use of glitter, confetti, rice, bubbles, decorator stones, birdseed, fog machines, smoke machines, nails, tacks, tape, balloons and sand are not allowed. If you don't follow this policy a minimum cleanup fee of \$200 will be charged.
- No fireworks, sparklers or Chinese lanterns are allowed on Tuscan Hall grounds.
- Candles are required to have an enclosed flame.
- You agree to the responsibility of any damage to the property or equipment by members, guests or outside groups contracted by client. We reserve the right to immediately terminate service or occupancy in case of violation of any laws or regulations.
- If asked for no alcohol service our soda package will be priced at \$5.95 per person.
- All personal items must be taken at the conclusion of your event, Tuscan Hall is not responsible for any items left behind, any items left behind for over 3 days following the event will be disposed of or donated.
- Bar services & music will end promptly at 12:00 a.m. midnight. Banquet rooms must be vacated with all your personal belongings by 12:30 a.m. We reserve the right to refuse service of alcoholic beverages to any guest.
- Due to Wisconsin health department codes, no food or beverage may be removed from the premise, aside from special desserts brought in by a licensed food dealer.
- NO carry-ins of any kind allowed on Tuscan Hall Property (i.e. coolers, beverages, food).
- Minimum Purchase of \$8000 required on any Saturday (including service charge).
- Rental Fees: Includes white linens, room setup, cleanup.
 - Tuscan Hall (minimum 75 people)**
 - Monday – Thursday: \$499
 - Friday or Sunday: \$599
 - Saturday: \$1499
 - Wine Cellar (minimum 35 people)**
 - Monday – Thursday: \$349
 - Friday or Sunday: \$449
 - Saturday: \$699
 - Up Lighting Package: \$499**
 - Off Season: November - April - 50% Off Hall Rental**

I UNDERSTAND & AGREE TO THE TERMS OF THIS AGREEMENT:

Tuscan Hall Venue & Catering, its owner & operators shall not be held liable for failure to carry out such arrangements including room availability and menu selection as mentioned which are caused by fire, strikes, acts of God, or the conditions beyond the reasonable control of the hall, its owners, or operators.

Signature: _____ Signature: _____

Date: _____ Date: _____