

Tuscan Hall

VENUE & CATERING

Full-Service CATERING MENU

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

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





Always Delicious. Always Homemade.

Our chefs use only the finest and freshest ingredients combined with years of culinary experience to produce our delicious, sought-after cuisine. We pride ourselves on using locally sourced products and support small businesses whenever possible.

We offer many options to customize our catering packages to bring your vision to life. Make an impression with our professional full-service catering, available as plated or buffet; or keep it simple as a 'Drop & Go' service at the venue of your choice.

Whatever catering package you select, #TeamTuscan is here to make your event extraordinary. With years of experience catering for 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

Full-Service CATERING PACKAGES

FORTE BUFFET STARTING AT \$39.95

Rustic buffet service featuring attractive and affordable disposable dinnerware options.

- 2 Entree Buffet
- 3 Sides/Vegetables
- 1 Salad
- Bread Rolls & Butter
- Eco-Friendly or China-Like Dinnerware (Disposable Plates, Flatware & Linen-Like Napkins)
- Linens for Buffet Tables
- Serving Staff
- Catering Manager
- Mini Water Bottles on Ice
- Children 3-12 years - \$29.95
- Food Delivery, Set Up & Clean Up
- Private Tasting for Two to Sample Our Food & Services

TUSCAN BUFFET* STARTING AT \$44.95

Classic buffet service featuring china dinnerware, linen napkins and water goblets & carafes. Upgrade to semi-sit down (plated salad) +\$3/PP.

- 2 Entree Buffet
- 3 Sides/Vegetables
- 1 Salad
- Bread Rolls & Butter
- China Dinnerware
- Water Goblets & Carafes on Tables
- White Linen Napkins
- Linens for Buffet Tables
- Cake Cutting
- Serving Staff
- Catering Manager
- Children 3-12 years - \$31.95
- Food Delivery, Set Up & Clean Up
- Private Tasting for Two to Sample Our Food & Services

**Not available at all locations due to venue limitations.
All prices subject to a 19% service charge and sales tax.*





Tuscan Hall
VENUE & CATERING

Full-Service CATERING PACKAGES

SUPREMO PLATED*

STARTING AT \$49.95

Formal plated dinner service with cuisine served on china dinnerware with linen napkins and water goblets & carafes.

- 1 Entree Plated Service
(Choose two entrees and guests will RSVP with their choice of protein)
- 2 Sides/Vegetables
- 1 Plated Salad
- Bread Rolls & Butter
- China Dinnerware
- Water Goblets & Carafes on Tables
- White Linen Napkins
- Cake Cutting
- Serving Staff & Catering Manager
- Children 3-12 years - \$33.95
- Food Delivery, Set Up and Clean Up
- Private Tasting for Two to Sample Our Food & Services

DUET PLATES AVAILABLE UPON REQUEST

Add \$6/PP

**Not available at all locations due to venue limitations.
All prices subject to a 19% service charge and sales tax.*



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

Bacon-Wrapped Stuffed Dates ^{GF}

Dates Stuffed with Goat Cheese and Wrapped in Applewood Smoked Bacon

Bacon-Wrapped Water Chestnuts ^{GF}

Crunchy Water Chestnuts Wrapped in Applewood Smoked Bacon

Beef Teriyaki Skewers

Tender Beef Marinated in Teriyaki Sauce

Chicken & Waffles

Breaded Chicken Skewered with Sugar Glazed Waffles, Sweet Chili Sauce & Maple Syrup

Chicken Souvlaki Skewers ^{GF}

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

Grilled Cheese Shooters ^V

Grilled Cheese Bites Served with Tomato Soup

**Not available at venues that don't allow on-site cooking*

Gyro Bites

Pita Bread Filled with Gyro and Tzatziki Sauce

Italian Meatballs

Juicy Meatballs in Marinara Sauce

Lamb Lollipops

Bone-In Lamb Chops Seasoned Mediterranean-Style with Oregano, Salt, Pepper, Olive Oil & Lemon

Raspberry-Brie Bites ^V

Creamy Brie Cheese with Raspberry Sauce in a Phyllo Cup

Spinach Pies ^V

Stuffed Phyllo Puffs with Spinach and Feta Cheese

Stuffed Mushrooms

Mushroom Caps Stuffed with Sausage

Sweet Chili Asian Chicken Skewers

Marinated Grilled Chicken in our Sweet Chili Sauce

Vegetable Spring Rolls ^V

Served with Sweet Chili Sauce

Wisconsin Brats

Bite-Sized Brat Sandwiches with Dijon Mustard

Barbecue Pulled Pork Sliders

Braised Barbecue Pulled Pork Topped with Power Slaw on Hawaiian Rolls

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



^{GF} Gluten Free ^V Vegetarian

Cold Appetizers

Served cold or room temperature.
Mix and match hot and cold selections!

PICK 3 APPETIZERS - \$5/PP

Cajun Shrimp Avocado Toast
Cajun Shrimp and Seasoned Avocado on
Top of Crostini or Cucumber Slice **GF**

Caprese Skewers **GF** **V**
Cherry Tomatoes, Fresh Mozzarella, Olive Oil & Fresh Basil
with a Drizzle of Balsamic Glaze

Charcuterie Board
Variety of Wisconsin Cheeses, Summer Sausage & Crackers

Deviled Eggs with Bacon **GF**
Hard Boiled Eggs with a Creamy Egg Yolk Filling and
Pieces of Applewood Smoked Bacon

Fruit Platter **GF** **V**
Assorted Seasonal Fruit Served on a Platter

Hummus & Pita Wedges **V**
Fresh Pita Bread Wedges Served with a Choice of
Classic or Roasted Red Pepper Hummus

Italian Bruschetta with Pesto **V**
Tomatoes, Garlic and Olive Oil, Topped with Mozzarella
and Pesto and Drizzled with a Balsamic Glaze on a Crostini



Roasted Vegetable Bruschetta **V**
Roasted Vegetables with Garlic and Olive Oil,
Drizzled with a Balsamic Glaze on a Crostini

Salami Cornucopia **GF**
Thinly Sliced Salami Filled with a Seasoned Cream Cheese

Steak Bruschetta
Crostini Topped with Thinly Sliced Steak & Horseradish

Tuscan Hummus Sliders **GF** **V**
Cucumber Slices Served with Hummus and Olive Tapenade

Vegetable Platter **GF** **V**
Variety of Fresh Vegetables Served with Ranch Dressing

Add extra appetizers
+\$2/PP for each additional selection.

GF Gluten Free **V** 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 both our plated and buffet catering packages. Served with freshly baked bread rolls and butter.

Tuscan Garden Salad

Romaine, Red Onions, Tomatoes, Cucumbers & Croutons, Topped with Your Choice of Dressing: 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, Tomatoes and Cucumbers with a Raspberry Vinaigrette Dressing

Classic Caesar Salad

Romaine Lettuce, Shaved Parmesan, Croutons Tossed 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 Ginger Dressing

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Chicken Entrees

 **Tuscan Chicken** 
Rosemary-Herbed Boneless Chicken Thighs with our Parmesan Cream Sauce, Grape Tomatoes and Baby Spinach

Chicken Cacciatore 
Chicken Thighs Marinated in a Wine-Infused Tomato Sauce with Olives and Mushrooms

Chicken Fricasse 
Tender Chicken Breast in a White Wine Cream Sauce

Chicken Marsala
Tender Chicken Breast Topped with Marsala Wine Sauce and Mushrooms

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

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

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

BBQ Bone-In Chicken 
Tender Bone-In Chicken Marinated with our House BBQ Sauce



Seafood Entrees

 **Atlantic Salmon**
Tender Salmon with Dill of Champagne Sauce

Asian Salmon
Atlantic Salmon with Teriyaki Glaze

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

Tuscan Shrimp
Tuscan Herb-Grilled Shrimp Skewers

Cajun Shrimp Skewers
Shrimp Seasoned with Cajun Spices and Grilled

Vegetarian Entrees

Black Bean Cakes 

Cous Cous with Grilled Vegetables
Serves as a Starch and Vegetable Option

Eggplant Rollatini 
Spinach and Feta Rolled in Fresh Eggplant with Marinara Sauce

Mushroom Ravioli with Cream Sauce
Serves as a Starch Option

Portabella Risotto with Vegetables 

Spinach Lasagna

Children's Plated Entree
Breaded Chicken Tenders, Mac & Cheese, and Fresh Fruit

 Signature Entree  Gluten Free  Vegetarian

Beef Entrees®

- Braised Beef Short Ribs**
Slow Roasted Boneless Short Ribs Cooked in a Burgundy Sauce
- Beef Tenderloin Brochette**
Beef Tenderloin Seasoned Mediterranean-Style, Skewered with Peppers and Onions, and Served with a Beurre Blanc Sauce
- Beef Tips & Portabella Mushrooms**
Beef Tenderloin Tips with Fresh Portabella Mushrooms in a Flavorful Burgundy Sauce
- Bistro-Cut Sirloin Steak**
Marinated Sirloin Filets Grilled and Topped with Mushroom Sauce
- Grilled Flank Steak**
Flavorful Marinated Grilled Flank Steak with Beurre Blanc Sauce or Salsa Verde Sauce
- Grilled Ribeye**
3 oz. Char-Grilled Ribeye Strips Drizzled with Garlic Butter and Topped with Natural Juices
- NY Strip**
Grilled NY Strip Steaks, Cut in 4 oz. Portions and Topped with Your Choice of Gorgonzola Sauce or Burgundy Sauce
- Pepper Steak**
Beef Tenderloin Pieces, Sautéed Onions, Peppers and Fresh Mushrooms Cooked in a Rich Burgundy Sauce
- Petite Filet**
4 oz. Petite Filet with Herbed Butter

Pork Entrees®

- Bone-In Pork Chops**
Grilled Pork Chops Marinated Mediterranean-Style with Lemon Zest or Apple Jack Daniels Sauce
- Bourbon BBQ Pulled Pork** *(Served Buffet Style Only)*
Braised Pork Shoulder Marinated with our House BBQ Sauce
- Mediterranean Pulled Pork** *(Served Buffet Style Only.)*
Braised Pork Shoulder Marinated Mediterranean-Style with Oregano, Olive Oil, Lemon, Salt & Pepper. Served with Tzatziki Cucumber Sauce
- Orange-Honey Glazed Ham**
Tender Slices of Delicious Ham with an Orange-Honey Glaze

UPGRADES:

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

 Signature Entree  Gluten Free

Premium Items®

Add \$7/PP

- Ribeye***
12 oz. Ribeye Drizzled with Garlic Butter
- Filet Mignon***
7 oz. 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
- Red Potato Salad
- Roasted New Potatoes Parmesan
- Roasted Red Potatoes
- Sweet Potato Grits

RICE

-  Portabella Risotto
- Basmati Rice
- Wild Rice Pilaf

PASTA

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

VEGETABLES

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

 Signature Side  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 Garden Salad 

Romaine, Red Onions, Tomatoes, Cucumbers & Croutons with Your Choice of Dressing: Balsamic Vinaigrette, Ranch, Italian or French

Summer Kale Quinoa Salad  

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

Entrees

BBQ Braised Beef Short Ribs

Slow-Roasted Boneless Short Ribs Cooked in our House BBQ Sauce

Cajun Shrimp

Cajun-Grilled Shrimp Skewers

BBQ Bone-In Chicken

Tender Bone-In Chicken Marinated with our House BBQ Sauce

Bourbon BBQ Pulled Pork

Braised Pork Shoulder Marinated with our House BBQ Sauce

Mediterranean Pulled Pork

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

Orange-Honey Glazed Ham

Tender Slices of Delicious Ham with an Orange-Honey Glaze

Sides & Vegetables

Garlic Red Mashed


Potatoes  

Roasted Red Potatoes  

Red Potato Salad  

Sweet Potato Grits 

Green Beans with Bacon 

Baked Beans with Bacon 

Power Slaw  

Wisconsin Mac & Cheese 

Buffalo Mac & Cheese 

Tuscan Pasta Salad 

Sweet Corn  

Creamed Corn  



 Gluten Free  Vegetarian



Late Night Menu

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

EACH SELECTION - \$9.95/PP

Gyro Bar

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

Nacho Bar [Ⓜ]

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 [Ⓜ]

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

Mini Dessert Bar [Ⓜ]

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

PICK 4 - \$6.95/PP

ADDITIONAL DESSERTS ARE \$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 Bar - \$6.95 per person

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



*Extraordinary events
don't just happen,
they are planned*

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Waukesha, WI 53188

*Thank you for considering
Tuscan Hall Venue & Catering for
your event. Whether you are planning
your wedding, a corporate event or a
backyard party, our professional team is
here to make your event extraordinary.*

Next Steps

Contact us with your event details to see if we have your date available, discuss options, and get a customized proposal. We then invite you to have you come in for a tasting. We are confident that after trying our delicious cuisine and sampling our service, you will agree that our catering is exceptional.

Our Catering Timeline

- **2 Months Before** - Our team will reach out to gather all the important details of your event, including your meal selections.
- **1 Month Before** - We will ask for the finalized event layout.
- **2 Weeks Before** - Our team will finalize all the details to your event, including guest counts and meal counts. We will meet as a team and discuss every detail.
- **10 Days Before** - Final payment is due.

Lock in your date with Tuscan Hall Venue & Catering by signing the Catering Agreement and paying the deposit. Payments can be made by check or bank account (ACH) payment without a fee; or by credit card with a 3.5% transaction fee. All prices subject to a 19% service charge and sales tax.

#TeamTuscan #TuscanHallCatering

Preferred Vendors



Each of our trusted partners was chosen for their unwavering commitment to excellence, reliability, and innovation. Utilizing our preferred vendors ensures that you benefit from exceptional quality, unparalleled service and a proven track record, making your event planning seamless and your experience exceptional.

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

Jess Fleur Fun
262.468.6899
www.jessfleurfun.com

Flowers By Cammy, LLC
262.547.5821
www.flowersbycammy.com

Reflections of You
414.758.1154
www.ReflectionsOfYouOnline.com

Snapdragon Flowers of Elm Grove
262.782.8380
www.snapdragonneg.com

HAIR, MAKEUP & NAILS

Legacy Salon & Spa
414.529.9700
www.legacysalonanddayspa.com

MUSIC

Brett Gaertner
www.brettgaertner.com

DANCE STUDIO

Fred Astaire
262.330.8685
www.fredastaire.com/newberlin-wi

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

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/alysraeweddings

Sweet Perfections Bake Shoppe
262.446.2253
www.sweetperfections.com

Simmas Bakery
414.257.0998
www.simmasbakery.com

DECOR

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

Windy City Linen
224.279.1500
www.windycitylinen.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

Catering Agreement



THIS CATERING AGREEMENT is entered into on DATE: _____ by and between: _____ herein after referred to as the "CLIENT" and TH Catering herein after referred to as the "CATERER."

WHEREAS The CLIENT will have an event/function described as follows:

Event/Function: _____ Guest Count: _____

Location: _____

Date: _____ Time: _____

WHEREAS the CATERER agrees to provide catering service for CLIENT'S above stated event/function. NOW THEREFORE both parties bind themselves and agree as follows:

1. DEPOSIT - Twenty-Five percent (25%) of the estimated proposal cost is due and demandable at the time of booking, to be deducted from the Total Final Payment, unless other prior arrangements have been made. This payment and all payments made prior to the final payment are Non-Refundable.
2. FINAL PAYMENT - Final Payment will be due and demandable ten (10) days prior to the event date.
3. COST - Due to the fluctuating cost of food items, menu prices are subject to change within sixty (60) days of the event. When a drastic change in the menu ingredient cost occurs, CLIENT has two options. (3.1.) CLIENT will pay the additional cost based on the current adjusted price, or (3.2.) Substitute other menu items to maintain the agreed upon per person/platter menu.
4. PAYMENT METHOD - All prices quoted are based on cash payments. The Caterer may dictate what form of payment to be received. Preferred forms will be certified check or cashiers check made payable to: Tuscan Hall Venue & Catering (4.1.) Any payment by Credit Card will be subject to a service charge of 3.5% per the amount of transaction.
5. SERVICE CHARGE - There will be a nineteen percent (19%) service charge for all events/functions, unless otherwise specified.
6. FEES - If a venue charges a fee for us to cater there, it is the CLIENTS responsibility to pay that fee.
7. GUEST COUNT - Final Guest Count, not subject to reduction, is due ten (10) days prior to the event date. Any additional Guest after the stated period is subject to extra charges as may be imposed by the CATERER.
8. GUEST COUNT OVERAGE - CLIENT will only be charged for the guaranteed number of guests served. If there are more guests attending than the guaranteed guest count, the CATERER will charge the CLIENT accordingly.
9. LEFTOVERS - In accordance with appropriate Health Codes, CATERER reserves the right to discard any leftover food items, after the agreed upon event timetable, where there is a reasonable risk for food borne illness to occur.
10. TIME - CLIENT will be billed for additional staff hours for any time extension beyond the prior agreed upon time.
11. CHANGE OF EVENT DATE or VENUE - CATERER will apply the entire balance of CLIENT's deposits and prepayments towards another event, subject to CATERER's availability. All costs are subject to change.
12. DAMAGE - (12.1.) CATERER assumes no responsibility for ANY damage or loss of merchandise, alcohol, equipment, furniture, clothing or other valuables prior to, during or after the event. CATERER will do everything possible to ensure that all of CLIENT's supplies, rentals and equipment are cared for and maintained in good working order and without damage. (12.2.) When providing the location for the event/function, the CLIENT, understands that accidents/breakage and/or damage may sometimes occur. CATERER will not be liable for any damage or loss, unless specifically caused by the willful negligent actions or conduct of CATERER or its employees.
13. INSURANCE - CATERER maintains Liability Insurance.
14. TAXES - CLIENT will be charged the applicable current rate for all services rendered as determined by the concerned government body.
15. UNLAWFUL ACTIVITIES - The CLIENT will comply with all the laws of the United States of America and the State of Wisconsin, all municipal ordinances and all lawful orders of police and fire departments, and will not do anything on the event/function premises in violation of any laws, ordinances, rules or orders. If unlawful activities should occur on the premises, and the event is canceled, there will be no refund of any kind from CATERER to CLIENT.
16. AMENDMENT AND SUPPLEMENT - Any amendment and supplement to this Agreement shall come into force only after both parties sign a written agreement. The amendment and supplement duly executed by both parties shall be part of this Agreement and shall have the same legal effect as this Agreement.
17. GOVERNING LAW - This Agreement shall be governed by and construed in accordance with the laws of the USA.

IN WITNESS THEREOF the parties hereto have caused this Agreement to be duly executed on their behalf by a duly authorized representative as of the date first set forth above.

Client _____

Date _____

Caterer – TH Catering _____

Date _____