



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 simplify 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.

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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 a ceremony is 5:00 p.m. to midnight. Vendors may begin arriving at 2:00 p.m. Hall rental with a ceremony is 2:30 p.m. to midnight. Vendors may begin arriving 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 & sales tax.
Prices subject to change. All packages require a minimum
of 35 guests and have a duration of 4-7 hours.*

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 & SOUND SYSTEM - \$499

MIC RENTAL - \$199



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 of your Choice
- Buono Beverage Package (*Soda, Coffee & Juice; and Choice of 1 Domestic Beer*)
- Wine Service with Dinner
- Champagne Toast for all Guests
- Late Night Pizza Bar
- Cake Cutting
- China, Flatware & Glassware
- White Table Linens & Napkins
- Greenery Wall Backdrop
- Hall Rental (*Value \$1499*)
- Wine Cellar Rental for Happy Hour
- TV & Sound System for Slideshow
- On-site Event Manager & Serving Staff
- Event Coordinator
- Children ages 3-12, \$39

VENICE PACKAGE - \$114.95

- Semi Sit-Down or Plated Dinner Service
- 4 Appetizers of your Choice
- Migliore Beverage Package (*Soda, Coffee & Juice; Choice of 1 Domestic Beer, 1 Premium Beer, and 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
- China, Flatware & Glassware
- Chargers on Tables (*Gold or Silver*)
- White Table Linens & Napkins
- Ambient Room Up Lighting
- Greenery Wall Backdrop
- Ring Light & Neon Sign for Photo Ops
- Hall Rental (*Value \$1499*)
- Wine Cellar Rental for Happy Hour
- TV & Sound System for Slideshow
- On-site Event Manager & Serving Staff
- Event Coordinator
- Children ages 3-12, \$59

FLORENCE PACKAGE - \$104.95

- Semi Sit-Down or Plated Dinner Service
- 4 Appetizers of your Choice
- Meglio Beverage Package (*Soda, Coffee & Juice; Choice of 1 Domestic Beer and 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
- China, Flatware & Glassware
- Chargers on Tables (*Gold or Silver*)
- White Table Linens & Napkins
- Ambient Room Up Lighting
- Greenery Wall Backdrop
- Ring Light & Neon Sign for Photo Ops
- Hall Rental (*Value \$1499*)
- Wine Cellar Rental for Happy Hour
- TV & Sound System for Slideshow
- On-site Event Manager & Serving Staff
- Event Coordinator
- Children ages 3-12, \$49

A la Carte

BUFFET DINNER *STARTING AT \$29.95*

Choice of 2 entrees, 3 sides/vegetables, 1 salad, and bread rolls & butter.

- China, Flatware & Glassware
- White Table Linens & Napkins
- Event Manager & Serving Staff
- Set Up & Clean Up
- Children ages 3-12, \$19.95

PLATED DINNER *STARTING AT \$32.95*

Choice between 2 entrees, 2 sides/vegetables, 1 salad, bread rolls & butter.

- China, Flatware & Glassware
- White Table Linens & Napkins
- Event Manager & Serving Staff
- Set Up & Clean Up
- Children ages 3-12, \$22.95



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 all our all-inclusive 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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All prices subject to a 19% service charge and 5% sales tax.






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

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 - \$6.95/PP

Gyro Bar

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

Grilled Cheese Bar [Ⓜ]

Slices of Grilled Cheese Served with Tomato Soup Shooters

Quesadilla Bar [Ⓜ]

Cheese Quesadilla Served with Salsa and Sour Cream

Pizza Bar

Assorted Cheese, Sausage, and Pepperoni Homemade Pizzas

Mini Dessert Bar [Ⓜ]

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
Brownie Cups

Coconut Bars

Pumpkin Pie Bars

Key Lime Pie Bars

Salted Caramel Apple Bars

Lemon Squares

Turtle Brownies

Mini Carrot Cakes

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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they are planned.*

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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



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

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: _____