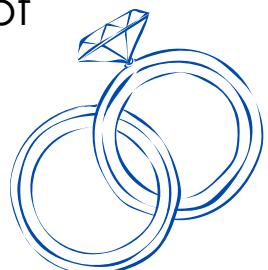




Wedding PACKAGES

We are thrilled that you're considering Antigua to cater your special day! Our dedicated team, along with our award-winning culinary staff, will ensure that every detail of your wedding reception is flawlessly executed.

Weddings are a true passion for us. We know that each couple is unique, and we love working together to craft an unforgettable experience that perfectly reflects your style and vision, no matter the venue. After all, this is your big day, and every detail—including the food—should be nothing short of perfect!



PRICING

Plated Dinner Experience

Our professional, uniformed team serves appetizers throughout the room, then brings salad and dinner straight to each guest.
You get a polished, modern plated experience.

Menu includes:

- ⌚ Three passed appetizers
- ⌚ Plated Salad
- ⌚ Two entrees and two side enhancements
- ⌚ Dinner rolls & butter

To keep the service smooth, we need a seating chart with guest names and meal selections. Each guest should also have an escort card that shows their entree choice. This helps your guests get the right plate and speeds up service.

Price per guest \$75.95
Surf & Turf Option \$85.95
50 guests minimum.



PRICING

Family Style Service

Family style delivers a high-end, social dining experience. Large platters arrive at each table, guests serve themselves, and the whole table shares the moment. The setup feels elevated, generous, and curated. People talk more. The food becomes part of the atmosphere. The service feels polished while still giving the room an easy flow.

Family style of service includes:

- ⌚ Three passed appetizers
- ⌚ Plated Salad
- ⌚ Two entrees and two side enhancements
- ⌚ Dinner rolls & butter

\$72.95 per guest

Extra entrée \$14.75 per person

Extra side 6.75 per person

50 guests minimum.

Family-style pricing reflects the level of service required. This service requires more food, more equipment, and more staff time to deliver and manage platters throughout the meal, which is why the price is higher than buffet service.

We suggest keeping table decor minimal so the platters have enough space. The food becomes the centerpiece and adds a refined look to the table.



Elegant Buffet Tablescape

Our staff will elegantly pass appetizers to your guests during the cocktail hour, and we will serve the salad either directly at the table for an elegant touch or from the buffet line.

You have the option to have our staff serve your guests for a more formal experience, or we can set up a buffet line that allows your guests to help themselves at their own pace. This flexibility ensures that the dining experience aligns with your preferences while providing a smooth and enjoyable flow throughout the meal. The elegant buffet tablescape includes:

- ⌚ Choice of three passed appetizers
- ⌚ Choice of plated salad
- ⌚ Choice of two different entrees and two sides
- ⌚ Dinner rolls and butter

50 Guest Minimum - 65.95 per guest
Additional entrée 14.75 per person
Additional side 6.75 per person



MENUS

Cold Appetizers

Antigua
Catering & Events

Romeo & Juliet

Manchego Cheese & Guava Paste

Cilantro Alioli

Creamy garlic and cilantro spread served over rustic bread

Mexican Shrimp Ceviche

Marinated shrimp in lime juice, with onions, tomatoes, and cilantro, served on crispy tortilla chips

Sangria Infused Watermelon

Compressed watermelon, infused with Spanish sangria

Margarita Infused Pineapple

Compressed fresh pineapple, infused with Margarita

Guacamole Mini Tostada

Classic guacamole made with avocado, onions, tomatoes and cilantro, served over a bite size tostadas

Bacon Guacamole & Chips

Bacon guacamole served over crispy tortilla chips

Caprese Salad Skewers

Basil, fresh mozzarella cheese, tomatoes, balsamic dressing

Spanish Onion & Fig Jam Crostini

Caramelized onions and fig jam, cream cheese, bread

Salmon Crostini

Smoked salmon over cilantro alioli and olive tapenade



MENUS

Hot Appetizers

Antigua
Catering & Events

Croquetas de Espinaca y Queso

Bite size spinach and feta cheese croquettes

Chipotle BBQ Meatballs

Pork & beef meatballs with sweet and spicy chipotle BBQ sauce

Bite Size Chimichangas

Chimichangas filled with chicken and cheese, or beef and cheese, topped with Mexican sour cream and crumbling cheese

Antigua Bites

Chicken wrapped in bacon, stuffed with cheese and jalapenos

Tinga Bites

Smoky chipotle chicken, served over mini tostadas, topped with sour cream

Spanish Onion & Fig Jam Crostini

Caramelized onions and fig jam, cream cheese, bread

Churrasco Crostini

NY strip slices with chimichurri, cheese and glaze

Spanish Shrimp & Chorizo

Grilled shrimp and Spanish chorizo

Empanadas

Pastry pockets filled with the following flavors:

- Chicken, cream cheese & poblano peppers
- Spinach & Feta Cheese
- Ground Chuck
- Buffalo Chicken
- Steak & Cheese
- WI Corn



MENUS

Antigua
Catering & Events

Entrees - Chicken

Chimichurri Glazed Chicken - Grilled chicken, agave syrup chimichurri sauce (herb and oil mix)

Tequila Cream Chicken - Grilled chicken with a creamy sauce made with diced onions, sliced jalapenos, and a hint of tequila

Chipotle Chicken - Tender chicken breast in a velvety creamy sauce with minced onions and hints of smokey chipotle peppers

Mole Poblano - Our mole sauce is made with a mix of roasted chiles, mixed nuts, sesame seeds and chocolate, served with the most tender chicken breast

Chicken Paella - Saffron seasoned rice, bell peppers, onions and chicken

Chicken Milanesa - Lightly breaded chicken breast stuffed with cheese and Antigua's twist of marinara sauce . A Latin variation of the chicken parmesan

Entrees - Beef

Lomo Saltado - Tener beef strips sautéed with pickled red onions, Peruvian aji pepper, tomatoes, potatoes and a hint of soy sauce

Steak Ranchero - Beef strips sautéed with Antigua's red signature salsa made with chile de arbol, tomatoes, onions, and jalapeno strips

Ropa Vieja - Braised shredded beef, cooked with onions, bell peppers and tomatoes

Carne a la Diabla - Beef strips cooked in Antigua's spicy diabla sauce, made with a mix of peppers and onions

Beef Short Rib * 10 oz rib - Pipian rojo - a creamy red sauce made of dry peppers, pumpkin seeds, and sesame seeds

Beef Short Rib * 10 oz rib - Braised short rib with a Spanish red wine reduction

Petite Tenderloin * 2 -4 oz medallions

- Cabrales -Spanish blue cheese
- Romesco - Tomato & almond sauce
- Chimichurri - Herbs & olive oil
- Manchego cheese sauce

MENUS

Antigua
Catering & Events

Entrees - Pork

Cochinita Pibil - Braised pulled pork marinated with achiote seasoning and fresh orange juice

Pernil de Puerco - Roasted pork shoulder, marinated in a mix of Latin Spices

Puerco en Salsa Verde - Braised pork cooked with green tomatillo sauce

Masita de Puerco - Sautéed chunks of Cuban pork, marinated in Cuban mojo made with sour oranges and lemon juice

Entrees - Seafood

Cilantro Scampi - Shrimp cooked with fresh cilantro, butter, garlic and white wine

Encocao de Camaron - Shrimp stew with coconut milk, diced onions and bell peppers, achiote and peanuts

Gambas al Ajillo - Sautéed shrimp with garlic, oil, red pepper, lime and white wine

Seafood Paella - Saffron seasoned rice, bell peppers, onions, shrimp, fish, mussels

Salmon a la Catalana *

Norwegian salmon, served over a bed of spinach sautéed with pine nuts, raisins and cubed granny smith apples & white wine

Blackberry Salmon *

Norwegian salmon dressed in Antigua's unique black berry sauce

Mahi Mahi in Mango Salsa *

Fresh mahi mahi with a sweet and spicy mango salsa

Surf & Turf

4 oz Petite tenderloin with choice of specialty sauce and choice of shrimp (4 pieces)

*Plated meals only

MENUS

Salads

Pear Salad

Roasted pears, mixed greens, walnuts, fresco cheese, pomegranate seeds, creamy walnut dressing

Jalapeno Caesar

Romaine lettuce, croutons, parmesan cheese, jalapeño Caesar dressing

Southwest

Mixed greens, diced tomatoes, mozzarella cheese, tortilla chips, southwest ranch dressing

Caribbean Salad

Mixed greens, red bell peppers, mango, parmesan cheese, red wine and citrus vinaigrette

Antigua's House Salad

Mixed greens, pickled red onions, diced tomatoes, olive oil and chimichurri dressing

Rice & Pasta

Cilantro Rice - Peruvian rice seasoned with cilantro

Poblano Rice - White rice, corn kernels, poblano pepper slices

Arroz con Gandulez - Puerto Rican rice with pigeon peas, and pork

Poblano Pasta - Rigatoni pasta in a creamy poblano pepper sauce with corn kernels & poblano pepper strips

Vegetables

Agave Roasted Brussels Sprouts with bacon - Pan roasted Brussel sprouts, agave honey, and bacon

Chimichurri Glazed Carrots - Roasted carrots seasoned with chimichurri sauce

Roasted asparagus with cherry tomatoes - Seasoned with chimichurri sauce

Saffron Seasoned Vegetables - Seasonal vegetables seasoned with saffron

Sweet Fried Plantains

Mexican Street Corn - Sour cream, mayo, fresco cheese, cilantro (cold)

Potatoes

Butter Potatoes - Potatoes seasoned with garlic, onions and butter

Cotija Cheese Mashed Potatoes - Mashed potatoes with butter and cotija cheese

Cauliflower Mashed Potatoes - Mashed potatoes with cauliflower

MENUS

Antigua
Catering & Events

Vegetarian & Vegan Options

Vegetable Paella **

Saffron seasoned rice, bell peppers, onions, cauliflower, brussels sprouts, gold beats

Mixed Charred Vegetable Platter **

Seasoned charred vegetables including brussels sprouts, cauliflower, sweet potato, squash, corn and zucchini

Vegetable Empanadas

Saffron seasoned veggie filled empanadas

Cauliflower & Walnut Tacos *

Cauliflower, bell peppers, onions and walnuts, seasoned with soy sauce and served with limes and salsa

Vegan Option *Gluten Free*

Kids Menu Options

Main Entrees

Grilled Chicken - Grilled chicken breast

Chicken Tenders - Homemade chicken tenders in a crispy batter

Macaroni & Cheese - Homemade macaroni and cheese. Plated or in mini cups

Quesadillas - Cheese or Chicken quesadillas

Carne Asada - Grilled beef sirloin strips

Sides

Fresh Fruit Skewers - Seasonal fresh fruit skewers

Seedless Grapes - Green or red seedless grapes

Cilantro Rice or White Butter Rice

Butter Pasta - Homemade noodles with butter

Frequently Asked Questions

Service:

Our goal is to provide you with a great dining experience during your wedding reception. We make sure our staff undergo training and testing before they work our events. In addition, we make sure your staff looks professional while taking care of your guests.



Our standard attire for our wait staff is black dress shirt, black tie, and black bistro apron

Our standard attire for our kitchen staff is black chef coats.

White chef coats are available upon request



As part of your wedding package, the equipment shown above is included and will be used to service your wedding reception.

Wine glasses and champagne flutes are available for rental at an additional cost. If you wish to use different china or silverware, we can recommend reputable rental companies for you to rent from.

Frequently Asked Questions

We provide the following services with all of our wedding packages:

- * Kitchen & Serving Equipment
- * White China, Flatware, Water Glasses with water service at the table during dinner
- * Assortment of dinner rolls & butter
- * Cake cut and served on white China
- * Uniformed professional staff to service your event
- * Set up, service & clean up
- * Labor

Retainers, Contracts & Cancellations:

A \$2,500 retainer fee will hold & reserve the date for your event, and a contract must be signed within 30 days. **Retainers are non-refundable; however, they are transferable to a different date or service.** The estimated balance of the contract is due 15 business days prior to the event. Retainers can be made with credit cards, cash, or certified checks payable to "**Antigua.**"

Canceling an event will incur a balance due because reserving your date prevents us from accepting other bookings, which can result in lost income for our business. When a date is secured, we allocate resources, staff, and planning efforts specifically for your event, making it essential to uphold our cancellation policy to ensure fairness and sustainability in our operations.

If you need to cancel your catering services, please submit your cancellation request in writing, along with payment for any outstanding balance based on the following schedule:

Cancellations received 60 to 90 days prior to the event will result in a 30% charge of the remaining balance.

Cancellations received 30 to 59 days prior to the event will result in a 50% charge of the remaining balance.

Cancellations received 29 days or less prior to the event will result in a 100% charge of the remaining balance

Frequently Asked Questions

Final Payment:

Final payment must be received in our office at least 10 business days before your event. Please make checks or cashier's checks payable to "**Antigua**." Note that all credit card payments will incur a 4% convenience fee added to the total amount.

Guaranteed Attendance:

A minimum guest count is required at the time of signing the contract. The final meal count must be submitted no later than **15 business days before the event date**. You may increase your guest count up to 48 hours prior to the wedding. We recommend drafting your contract based on your lowest expected guest count to ensure flexibility.

Menu Selection & Tasting:

While we offer pre-set menus for your convenience, our award-winning culinary team is eager to go above and beyond by creating a customized menu tailored specifically to your preferences. The culinary possibilities are truly limitless! To embark on this exciting culinary journey, we encourage you to call and secure your tasting appointment at your earliest convenience. Please note that dates fill up swiftly, and availability may be limited, particularly during the bustling wedding season.

Tastings are exclusively scheduled on **Wednesdays between 4 pm and 7:30 pm**. If you require a weekend appointment or another day, kindly reach out to your dedicated catering manager, and we will do our best to accommodate your request. It's important to note that a nominal fee of **\$50 per person** is applicable for each tasting, ensuring a delightful and personalized culinary experience.

Accommodating Guests with Special Dietary Needs:

Accommodating guests with dietary restrictions is integral to providing an inclusive experience. Consider individuals with dietary preferences as regular guests, and rest assured that our catering manager is ready to assist in crafting a menu tailored to their needs, once your standard menu is confirmed. Be assured that we are committed to ensuring their needs are met seamlessly!

Frequently Asked Questions

Unused food/Beverages:

In adherence to stringent health department codes and regulations, guests attending the event are not permitted to remove any food or beverage from the premises. Antigua Catering & Events does not furnish carry-out containers for guests to take leftover food. Any unconsumed food and/or beverage shall remain the exclusive property of Antigua Catering & Events, unless prior arrangements have been made with management, and a waiver is duly signed at the time of payment.

Equipment/Damages:

Please be advised that we reserve the right to charge the client for any missing or damaged property caused by individuals attending the catered event. It is our responsibility to ensure the proper care and protection of our equipment and belongings, and any incurred expenses due to loss or destruction will be subject to reimbursement by the client. We appreciate your understanding and cooperation in maintaining the integrity of our inventory and ensuring a seamless and enjoyable event experience for all.

Holidays:

Should you desire catering services for your wedding on a legal holiday and/or holiday weekend, please note that the service charge will be adjusted to **25%**, and the duration of service will be capped at a maximum of six hours. These revised terms apply to the following holidays: New Year's Eve/Weekend, New Year's Day/Weekend, Easter Weekend, Memorial Day Weekend, Labor Day Weekend, Fourth of July/Weekend, Thanksgiving Weekend, Christmas Eve, and Christmas Day. Additional charges will be incurred accordingly.

Room Flip Charges:

Should it be necessary to reconfigure a room for dinner service, a fee of \$1.50 per person will be charged if additional staff is mandated by the venue and/or deemed necessary. Additional charges may also be incurred in cases where the setup demands extra staffing due to a more complex set up.

Pictures & Video:

Throughout our events, we capture images of our culinary creations, the venue, couples, and more, for marketing purposes. If you prefer that we do not photograph or videotape your event, kindly inform your catering manager in advance. Your preferences are important to us, and we want to ensure your comfort and satisfaction.

Frequently Asked Questions

Service Charges:

A 22% service charge, in addition to Wisconsin Sales Tax, applies to both food and beverage. It is important to note that our service charge **is not designated as staff gratuity** but rather as a labor charge. The decision to provide gratuity to our staff is entirely at the discretion of our clients.

The labor charge encompasses various costs associated with your event, including equipment or disposables used during service, administrative expenses, insurance, delivery and/or fuel charges, as well as the coordination and production of your event. If you have any further inquiries, please feel free to reach out to your catering manager.

Venue Fees:

Our venue fee allows us to fairly account for the varying requirements and logistical costs that come with catering at different venues. Rather than raising our overall prices for every event, this approach ensures that clients only pay for the specific costs associated with their chosen venue. This helps us maintain high-quality service while keeping pricing as fair and transparent as possible.

Travel Charges:

If your wedding reception takes place outside of the Milwaukee County area, you will be charged an additional travel fee. On average, our traveling charges range between \$300 to \$600. Please check with your catering manager for details.

Arrival Time & Weather Delays

We take pride in consistently delivering on-time, high-quality service. However, in the rare occurrence of uncontrollable circumstances, Antigua Catering & Events may experience delays in arrival. In such extreme cases, a window of 1 to 1.5 hours from the contracted arrival time

Simplified Menus

We offer value-designed menus, available upon request. These menus focus on quality food at an affordable price by removing services included in our wedding packages, such as china, staffing, and rentals. Tax, venue fees, and delivery fees still apply. These menus are only available at select venues. Please check with your catering manager to confirm availability.

Frequently Asked Questions

Linen Rental:

We work with a select group of linen rental companies to accommodate any special requests you may have. If you prefer to rent your linens independently, we're happy to set them up for you at no additional charge. However, a \$250 fee will apply for the pickup and/or return of the linens. Please note that Antigua is not responsible for any missing or damaged linens during this process.

Rentals:

Should you wish for us to coordinate any additional rentals for your event, please notify your catering manager no later than 30 days before the scheduled date. While we are enthusiastic about assisting with this task, it's important to note that we cannot guarantee the availability or pricing from other vendors. We'll do our best to accommodate your requests within the specified timeframe.

Venues:

We take pride in our collaborations with the following venues. If you don't find your preferred venue on the list, please inform us, as we may have the flexibility to accommodate your request. Your satisfaction is our priority, and we are committed to ensuring your event is held at the location of your choice.

- **The Tennyson - Antigua Exclusive!**

- Ivy House
- Pritzlaff Events
- Sanger House Gardens
- Rustic Manor 1848
- The Best Place & Blue Ribbon Hall
- Filament MKE
- 10 South - Janesville
- Urban Ecology Centers
- War Memorial Center
- Turner Hall
- Grace Center
- The Rivulet
- Prairie Springs on Park
- The Starling

- Anodyne Coffee—Walker's Point

- Denizen
- The Society
- The Tinsmith - Madison
- Birch
- The Box
- Veterans Terrace – Burlington
- Flores Hall
- Milwaukee County Parks
- Twelve29 - Lannon

Please let your catering manager know if you don't see your venue of choice listed.