



weddings



WWW.HOTELGOODWIN.COM | 608.473.1400



included in your wedding rental fee

Access to rooftop from 11 a.m. to midnight on day of wedding

Table linens (white or black)

Linen napkins (white or black)

Dinnerware, silverware and glassware

Exclusive access to the rooftop patio with fire pit

Cake cutting and dessert service

add-on amenities

Ceremony fee 550 (includes setup & breakdown of up to 60 white garden chairs)

Floor-length linens 15/each

Colored napkins 1/each (quantities of 50)

Bottled water station (outside ceremony) 3/each

Microphone 35/each

Click-Share AV and sound 150





classic package

COCKTAIL HOUR

INCLUDES ONE HOUR OF SERVICE

TWO HORS D'OEUVRE DISPLAYS

SODA Coca-Cola Products

HOUSE BEER Spotted Cow, Coors Light, Guinness, Corona, Peroni

HOUSE WINES Cabernet Sauvignon, Chardonnay, Sparkling, Moscato

CASH BAR FOR COCKTAILS

DINNER SERVICE

SPARKLING TOAST

HOUSE-MADE BREAD SERVED WITH BUTTER

MIXED GREENS SALAD WITH OUR SIGNATURE VINAIGRETTE

TWO ENTRÉE SELECTIONS

COFFEE & TEA SERVICE

CUTTING AND SERVICE OF YOUR WEDDING CAKE

RECEPTION BAR

INCLUDES UP TO THREE HOURS OF SERVICE

SODA Coca-Cola Products

HOUSE BEER Spotted Cow, Coors Light, Guinness, Corona, Peroni

HOUSE WINES Cabernet Sauvignon, Chardonnay, Sparkling, Moscato

CASH BAR FOR COCKTAILS

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGG
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESSES.

PRICES SUBJECT TO CHANGE AND DO NOT INCLUDE 5.5% TAX OR 22% SERVICE CHARGE



signature package

COCKTAIL HOUR

INCLUDES ONE HOUR OF SERVICE

THREE BUTLER PASSED HORS D'OEUVRES

SODA Coca-Cola Products

HOUSE BEER Spotted Cow, Coors Light, Guinness, Corona, Peroni

HOUSE WINES Cabernet Sauvignon, Chardonnay, Sparkling, Moscato

CALL BRAND LIQUORS FOR COCKTAILS

DINNER SERVICE

SPARKLING TOAST

HOUSE-MADE BREAD SERVED WITH BUTTER

CHOOSE ONE SALAD

MIXED GREENS SALAD

signature vinaigrette

ARUGULA CAPRESE SALAD

mozzarella | basil | red onion | roasted tomato vinaigrette

CAESAR

romaine | parmesan | crispy garlic breadcrumbs

ROASTED BEET & GOAT CHEESE SALAD

chevre | fennel | balsamic vinaigrette

WINE POUR WITH DINNER one red & one white

TWO ENTRÉE SELECTIONS

COFFEE & HOT TEA SERVICE

CUTTING AND SERVICE OF YOUR WEDDING CAKE

RECEPTION BAR

INCLUDES UP TO THREE HOURS OF SERVICE

SODA Coca-Cola Products

HOUSE BEER Spotted Cow, Coors Light, Guinness, Corona, Peroni

HOUSE WINES Cabernet Sauvignon, Chardonnay, Sparkling, Moscato

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package pricing

PACKAGE PRICING LISTED INCLUDES ALL BAR/BEVERAGES AND FOOD AS SPECIFIED ON THE PACKAGE PAGE.
WITH ADVANCE NOTICE, SPECIAL MEALS CAN BE PREPARED FOR GUESTS THAT HAVE ALLERGIES & DIETARY RESTRICTIONS.

ENTREES

CHICKPEA PANISSE

seasonal vegetables | black lentils | romesco sauce | wilted greens

Classic 90 | Signature 100

PAN ROASTED SALMON

lemon herb quinoa | seasonal vegetable | roasted tomato butter sauce

Classic 100 | Signature 125

ROASTED CHICKEN

sweet potato puree | root vegetables | chicken demi-glace | grilled lemon

Classic 100 | Signature 125

HERB CRUSTED PORK LOIN

braised red cabbage | fingerling potatoes | dijon

Classic 100 | Signature 125

BEEF TENDERLOIN

chive whipped potatoes | seasonal vegetables | bordelaise

Classic 115 | Signature 140

HORS D'OEUVRE SELECTIONS

DEVILED EGGS
dukkah

ARANCINI
sundried tomato | pesto aioli

BACON WRAPPED ALMOND DATES

BALSAMIC FIG &
GOAT CHEESE CROSTINI

BALI MAKI

THAI CHICKEN SATAY
spicy peanut sauce

SPINACH AND FETA PHYLLO PIE

BRIE & APPLE PHYLLO TART

ASIAGO & CHICKEN IN PHYLLO

BRUSCHETTA CROSTINI

ARTICHOKE FRITTERS
lemon-tarragon aioli

ARTICHOKE & CRAB CROSTINI

AVOCADO TOAST
roasted tomatoes | togarashi

ROASTED MUSHROOM &
RICOTTA CROSTINI

SMOKED SALMON PROFITEROLES
crème fraiche | chives

ANTIPASTA SKEWER
olive | salami | mozzarella
artichoke | pesto

HUMMUS ON ENDIVE
carrot | radish

CAJUN GRILLED SHRIMP
remoulade

CHEESE & CHARCUTERIE
chef's selection of artisan meats
and cheeses with appropriate
accouterments | serves 25

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sweet bites

PRICED PER DOZEN (2 DOZEN MINIMUM)

STRAWBERRY CHEESECAKE CREAM PUFFS 32

TRIPLE LAYER CHOCOLATE TORTE BITES 32

CARROT CAKELETS 32

salted caramel mousse | candied pecans

TIRAMISU CAKE POPS 36

chocolate | hazelnut

APPLE BROWN BUTTER TARTLETS 32

candied ginger | chantilly cream

LEMON-MERINGUE TARTLETS 36

FRENCH MACARONS 38

Assorted flavors

kids

ALL KIDS OPTIONS SERVED WITH CHOICE OF "FINGER SALAD"
OR FRUIT CUP AND CHOCOLATE CHIP COOKIE.

CHICKEN TENDERS 15

french fries

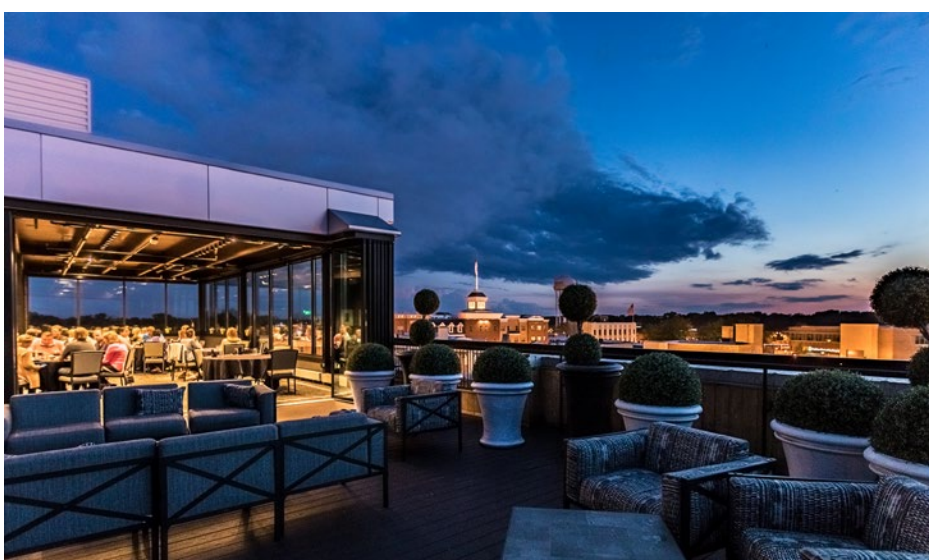
SPAGHETTI & MARINARA 15

BUTTERED NOODLES 15

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the rooftop

ROOM CAPACITY 48 SEATED | 75 COCKTAIL
SQUARE FEET 1,000

The Rooftop at Hotel Goodwin is the Stateline's premier wedding venue. The only rooftop space in the area, this all-season room is versatile in arrangement. We can accommodate cocktail parties to full course sit-down dinners, all exclusively catered by Velvet Buffalo.

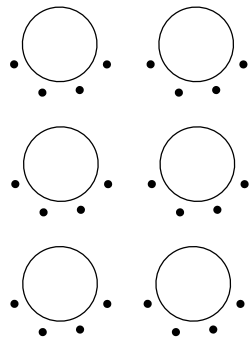
Engagement Parties | Rehearsal Dinners | Bridal Showers | Intimate Weddings



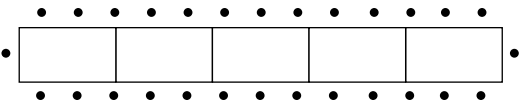


rooftop floor plans

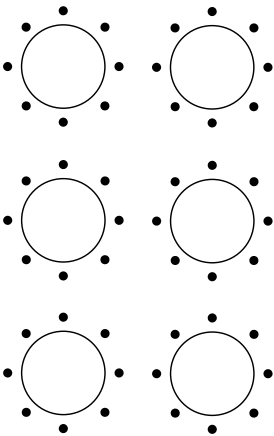
CABARET 24



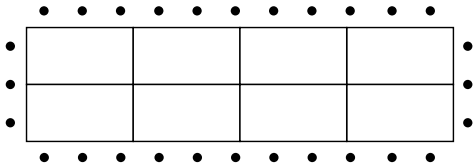
BOARDROOM 28



BANQUET ROUNDS 48



KING'S TABLE 28



COCKTAIL RECEPTION 60+

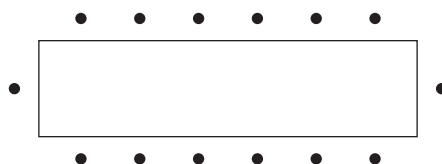


the state room

ROOM CAPACITY 14

Looking for the right space to host your rehearsal dinner? With rich accommodations, sophisticated food and plenty of wine to go around, the State Room located at Hotel Goodwin is the obvious choice. With exclusive catering by Velvet Buffalo, this is the perfect spot for rehearsal dinners or small receptions.

LONG TABLE 14



HOTEL
Goodwin



velvet buffalo

ROOM CAPACITY 70
9 A.M. - 3 P.M. AVAILABILITY

Distinctive design elements and furnishings throughout the restaurant create a sense of contemporary comfort. The warm, inviting interior greets guests with a rustic chic vibe, perfect for an intimate daytime meal or social gathering exclusively catered by Velvet Buffalo.

services & amenities

Click-Share AV and sound

On-site catering

Open-air windows

Outdoor patio seating

