

HOTEL  
*Goodwin*

weddings

*the Rooftop*  
AT HOTEL GOODWIN

velvet  
buffalo  
MODERN ITALIAN

WWW.HOTELGOODWIN.COM | 608.473.1400



## included in your wedding rental fee

Access to The Rooftop from 9 a.m. to midnight on the wedding day

Table linens | white or black

Linen napkins | white or black

Dinnerware, silverware & glassware

Exclusive access to The Rooftop patio with a fire pit

Cake cutting & dessert service

Microphone

## add-on amenities

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

Floor-length linens 15/ea

Colored napkins 1/ea | quantities of 50

Bottled water station 3/ea

Click-Share AV & sound 150





classic package



# CLASSIC PACKAGE

## COCKTAIL HOUR | ONE HOUR OF SERVICE

TWO HORS D'OEUVRE DISPLAYS

SODA Coca-Cola Products | CASH BAR for Cocktails

HOUSE BEER Spotted Cow | Coors Light | Corona | Peroni

HOUSE WINES Cabernet Sauvignon | Moscato | Chardonnay | Sparkling | Rosé

## DINNER SERVICE

SERVED WITH WARM HOUSE-MADE BREAD & WHIPPED BUTTER.

INCLUDES CUTTING & SERVICE OF WEDDING CAKE.

ADD CHAMPAGNE TOAST 4/GUEST

### SELECT ONE SALAD

ARUGULA CAPRESE SALAD  
mozzarella | basil | red onion  
roasted tomato vinaigrette

MIXED GREENS SALAD  
signature vinaigrette

### SELECT ONE VEGETABLE

MIXED VEGETABLES

BROCCOLINI

GREEN BEAN ALMONDINE

### SELECT ONE POTATO

FINGERLING POTATOES

RED POTATOES

WHIPPED MASHED POTATOES

### SELECT THREE ENTRÉES

HERB CRUSTED PORK LOIN 110  
dijon

BEEF TENDERLOIN 120  
bordelaise

ROASTED CHICKEN 100  
chicken demi-glace | grilled lemon

CHICKPEA PANISSE 90  
romesco sauce | wilted greens

SURF & TURF 140  
steak | shrimp

PAN ROASTED SALMON 115  
roasted tomato butter sauce

GARGANELLI 110  
red peppers | zucchini | pesto

STUFFED SHELL 100  
spinach & ricotta filling | marinara

SPAGHETTI 110  
meatball | marinara

GNOCCHI 100  
cherry tomato | pesto cream sauce

## RECEPTION BAR | THREE HOURS OF SERVICE

COFFEE & HOT TEA Station | SODA Coca-Cola Products | CASH BAR for Cocktails

HOUSE BEER Spotted Cow | Coors Light | Corona | Peroni

HOUSE WINE Cabernet Sauvignon | Moscato | Chardonnay | Sparkling | Rosé





signature package



# SIGNATURE PACKAGE

## COCKTAIL HOUR | ONE HOUR OF SERVICE

THREE BUTLER PASSED HORS D'OEUVRES

SODA Coca-Cola Products | CLASSIC LIQUORS for Cocktails

HOUSE BEER Spotted Cow | Coors Light | Corona | Peroni

HOUSE WINES Cabernet Sauvignon | Moscato | Chardonnay | Sparkling | Rosé

## DINNER SERVICE

SERVED WITH HOUSE WINE POUR, CHAMPAGNE TOAST, WARM HOUSE-MADE BREAD & WHIPPED BUTTER.

INCLUDES CUTTING & SERVICE OF WEDDING CAKE.

### SELECT ONE SALAD

ARUGULA CAPRESE SALAD

mozzarella | basil | red onion | roasted tomato vinaigrette

MIXED GREENS SALAD

signature vinaigrette

CAESAR SALAD

romaine | parmesan | crispy garlic breadcrumbs

ROASTED BEET & GOAT CHEESE SALAD

chevre | fennel | balsamic vinaigrette

### SELECT ONE VEGETABLE

MIXED VEGETABLES | BROCCOLINI

GREEN BEAN ALMONDINE

### SELECT ONE POTATO

FINGERLING POTATOES | RED POTATOES

WHIPPED MASHED POTATOES

### SELECT THREE ENTRÉES

HERB CRUSTED PORK LOIN 130

dijon

CHICKPEA PANISSE 100

romesco sauce | wilted greens

STUFFED SHELL 110

spinach & ricotta filling | marinara

BEEF TENDERLOIN 140

bordelaise

PAN ROASTED SALMON 135

roasted tomato butter sauce

SPAGHETTI 130

meatball | marinara

ROASTED CHICKEN 125

chicken demi-glace | grilled lemon

GARGANELLI 130

red peppers | zucchini | pesto

GNOCCHI 110

cherry tomato | pesto cream sauce

## RECEPTION BAR | THREE HOURS OF SERVICE

COFFEE & HOT TEA Station | SODA Coca-Cola Products | CLASSIC LIQUOR for Cocktails

HOUSE BEER Spotted Cow | Coors Light | Corona | Peroni

HOUSE WINE Cabernet Sauvignon | Moscato | Chardonnay | Sparkling | Rosé



# hors d'oeuvre selections

CLASSIC PACKAGE | SELECT UP TO TWO DISPLAYED  
SIGNATURE PACKAGE | SELECT UP TO THREE BUTLER PASSED

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 & FETA SPANIKOPITA

BRIE & APPLE PHYLLO TART

ASIAGO & CHICKEN IN PHYLLO

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

MINI MEATBALLS

BRUSCHETTA



# sweet bites

PRICED PER DOZEN. TWO DOZEN MINIMUM PER SELECTION.

STRAWBERRY CHEESECAKE CREAM PUFFS 32

CHOCOLATE CAKE POPS 36

chocolate | hazelnut

CARROT CAKELETS 32

salted caramel mousse | candied pecans

LEMON-MERINGUE TARTLETS 36

APPLE BROWN BUTTER TARTLETS 32

candied ginger | chantilly cream

FRENCH MACARONS 38

assorted flavors

TRIPLE LAYER CHOCOLATE TORTE BITES 32

FLOURLESS BROWNIES 32

# kids

INCLUDES A FRUIT CUP & SODA.

CHICKEN TENDERS & TATER TOTS 25

SPAGHETTI & MARINARA 25

SPAGHETTI & MEATBALL 25

BUTTERED NOODLES 25

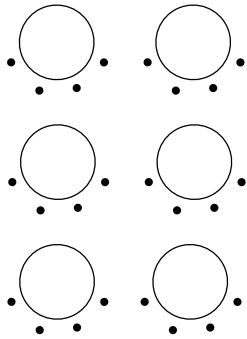




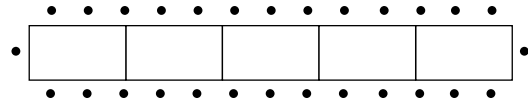


# rooftop floor plans

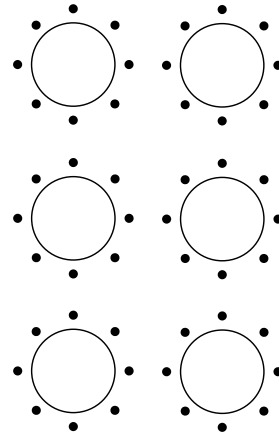
CABARET 24



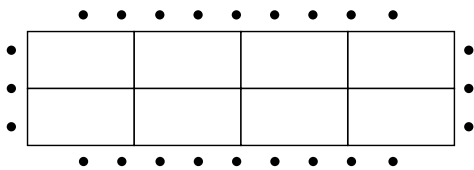
BOARDROOM 28



BANQUET ROUNDS 48



KING'S TABLE 24



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

