

W E D D I N G

P A C K A G E S

— AT THE —

BRADLEY SYMPHONY CENTER



resonance
food co.

BRADLEY SYMPHONY CENTER



MILWAUKEE
SYMPHONY
ORCHESTRA



THE ATRIUM

Located on the second floor of the Pavilion, this space is a flexible gathering space, with the feel of a banquet hall and the look of grand excellence. With seating for dinner for 350 guests and floor-to-ceiling views of downtown Milwaukee, the Atrium is the perfect space for a wedding celebration.



THE GRAND LOBBY

A breathtaking three-story lobby with marbled piers under the silver-leafed plaster of the geometrically molded ceiling, the towering etched mirrors and two giant chandeliers, all reflecting the high Art Deco style of the 1920's. This area, including its terrazzo floor and Juliet balcony, has been preserved to hold the space's unique historic design and will continue to serve as a nod to the past and the theater's distinctive time stamp in history.



THE GALLERY

This inviting and large 6,430 square foot lobby and pre-function space, off 2nd Street and Wisconsin Avenue will carry an all new design, certain to entice and welcome your guests. The Gallery will include a coat check and a built-in bar.





W E D D I N G P A C K A G E S

DOLCE PACKAGE

LEVEL 1

Selection of Three Passed Hors D'oeuvres
Three-Course Plated Dinner featuring choice of salad, bakery fresh rolls and butter,
choice of plated entree, with coffee and tea service

TENUTO PACKAGE

LEVEL 2

Five Hour Hosted Wine, Beer, Soda and Bottled Water Package
(Additional hours may be added for \$8/guest/hour)
Selection of Three Passed Hors D'oeuvres
Three-Course Plated Dinner featuring choice of salad, bakery fresh rolls and butter,
choice of plated entree, with coffee and tea service
Uplights Package - Set of 18

LEGATO PACKAGE

LEVEL 3

Five Hour Hosted Deluxe Spirits, Deluxe Wine, Beer, Soda and Bottled Water Package
(Additional hours may be added for \$10/guest/hour)
Selection of Four Passed Hors D'oeuvres
Three-Course Plated Dinner featuring choice of salad, bakery fresh rolls and butter,
choice of plated entree, with coffee and tea service
Uplights Package - Set of 18
Your Wedding featured on the Wisconsin Avenue Marquee

LEVELS 1-3 INCLUDE

Three Course Dinner Menu
Fine china, flatware and glassware
Chairs, tables, floor length white linens, cake table, place card table, gift table
Complimentary menu tasting for up to four people
Customized floor plans
Service of wedding cake

PRESTO PACKAGE

ELOPEMENT PACKAGE - \$1500

Get married
with 10 - 20 of your closest
family and friends!

INCLUDES

3 hour access
Champagne Toast
Assorted mini-desserts (Chef's choice)
One bartender for cash bar
Optional live stream and recording services
Chairs, lined cabaret tables, china, flatware and glassware
Customized floor plans
Service of wedding cake





HORS D'OEUVRES

- Brie and Fig Crostini (V)
Imported brie, fig jam, orange zest
- Sesame Seared Ahi Tuna Wonton
Seaweed salad, wasabi cream
- Smoked Salmon Cracker
Crème fraîche, capers, red onion
- Braised short rib on sweet potato bite
Crispy onions, apple cider reduction
- Bacon Wrapped Dates
Red pepper coulis
- Sausage Stuffed Mushrooms
Herb crumbs
- Vegetable Spring Roll (V)
Sweet chili sauce
- Crab Cake
Lemon aioli

SIGNATURE ENTRÉES

	DOLCE	TENUTO	LEGATO
Rosemary Garlic Roasted Chicken (GF) <i>Artichokes, wild mushrooms, asparagus, natural jus, and honey-roasted sweet potatoes</i>	\$72	\$112	\$131
Braised Beef Short Ribs (GF) <i>Caramelized Cipollini onions, wilted Brussels sprouts, carrots, bacon, and garlic mashed potatoes with red wine demi glaze</i>	\$72	\$112	\$131
Charred Cauliflower Steak (GF)(Vegan) <i>Baby zucchini, red pepper chimichurri, and gremolata with lime zest</i>	\$83	\$123	\$142
Pan-Roasted Atlantic Salmon (GF) <i>Heirloom potatoes, sweet corn, and roasted tomatoes with Meyer lemon butter</i>	\$83	\$123	\$142
Black Pepper Crusted Filet <i>8oz filet with soft chive polenta and grilled leeks with romesco</i>	\$64	\$104	\$123



LATE NIGHT SNACKS

LOADED POTATO PUFF BAR | \$11

- Crisp Potato Puffs
- Nacho Cheese Sauce (V)
- Ground Beef Taco Meat
- Applewood smoked bacon crumbles, green onions, caramelized onions, pico de gallo, sour cream, and jalapenos

TRIO WING BAR | \$12

- House seasoned roasted wings tossed in house BBQ, teriyaki and sesame seeds, and classic buffalo sauces served with ranch and blue cheese dressings, celery, and carrot sticks

NACHO BAR | \$10

- Crispy nacho chips with chicken and beef, pico de gallo, salsa verde, guacamole, diced tomatoes, sour cream, diced onions, jalapenos, nacho cheese sauce

WISCONSINITE | \$8

- Milwaukee Mix Popcorn
- Milwaukee Pretzel Company Pretzels
Beer cheese and assorted mustards
- Cheese Board
Cheddar, Swiss, cheese curds, and Usinger's beef sticks

GOURMET MAC N CHEESE TABLE choose three | \$12

- Traditional Mac and Cheese (V) *with herb crust*
- Buffalo Chicken *with jack and blue cheese*
- Smoked Pork and Green Chili *with cheddar cheese*
- Chorizo and Jack Cheese *with tortilla crust*

BISTRO MINI BURGERS | 2 for \$12 | 3 for \$16

- To meet all your guest cravings!*
- Served on brioche buns.*

- Turkey Burger
Swiss cheese and sautéed mushrooms

- Beer Cheese Burger
Sliced dill pickle and tomatoes

- Cheddar Cheese Burger
Caramelized onion jam

- Southwest Burger
Habanero cheese, tomato, lettuce, red onion, applewood bacon, and southwest ranch

- Impossible “Burger” (100% plant based)
American cheese, tomato, lettuce, and dill pickle chipotle lime aioli

LATE NIGHT PIZZA 16-inch pizzas

- BBQ Pork | \$35
Caramelized onions, fresh cilantro, and mozzarella and Parmesan cheeses with our homemade BBQ sauce

- Cheese and Tomato | \$30
Classic tomato, basil, and mozzarella with extra virgin olive oil and Parmesan cheese

- Meatlovers | \$38
Capicola, pepperoni, salami, mozzarella and Parmesan with fresh basil

(GF) Gluten Free | (V) Vegetarian



BEVERAGES

COCKTAIL HOUR

PREMIUM SPIRITS

Absolute Vodka, Bombay Dry Gin, Jose Cuervo Especial Tequila, Bacardi Rum, Bacardi 8 Rum, Jim Beam Bourbon, Dewars Scotch, Jack Daniels Whiskey, Christian Brothers Brandy

DELUXE SPIRITS

Tito's Vodka, Twisted Path Vodka, Henrick's Gin, Rehorst Gin, Casamigos Anejo Tequila, Captain Morgan Spiced Rum, Maker's Mark Bourbon, J.Henry & Son's Bourbon, Jameson Irish Whiskey, Glenlivet 12 Scotch, Korbel Brandy, North 40 Brandy

PREMIUM WINES

Chateau St. Michele Riesling, Da Vinci Pinot Grigio, Murphy Goode Merlot, Alamos Malbec, Conundrum Red Blend

DELUXE WINES

Kim Crawford Sauvignon Blanc, Kendall Jackson Chardonnay, Josh Cabernet, La Crema Pinot Noir

DOMESTIC BEER

Miller Lite, Miller High Life, Coors Light, O'Douls

MICROBREW BEER

New Glarus Spotted Cow, Fat Tire Amber, Modelo Especial, City Lights Hazy IPA, Lagunitas IPA, Sprecher Seasonal Selection, Press Hard Seltzer

CRAFT SODAS

Sprecher Root Beer, Sprecher Cream Soda, Sprecher Orange Dream

ASSORTED SOFT DRINKS

Coke, Diet Coke, Sprite, Barq's Root Beer, Sparkling Water, and Bottled Water



HOSTED BAR PACKAGES

Bartender Fee: \$125 /4 hour shift. \$25 each additional hour.

	3 hours	Additional hours	Under age 21 per hour
Premium Beer, Wine and Soda	\$30/person	\$12/person	\$5/person
Premium Hosted Brands	\$35/person	\$14/person	\$5/person
Deluxe Hosted Brands	\$38/person	\$16/person	\$5/person



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OF YOUR DREAMS

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BECKER DESIGN



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